

2009-2010 GRAND JURY REPORT

Twin Pines Ranch

Background

Twin Pines Ranch is an honor ranch that houses up to 70 boys ranging in age from 15 to 18 who are under the responsibility of the Riverside County Probation Department having been assigned by the courts for non-capital offenses.

Findings

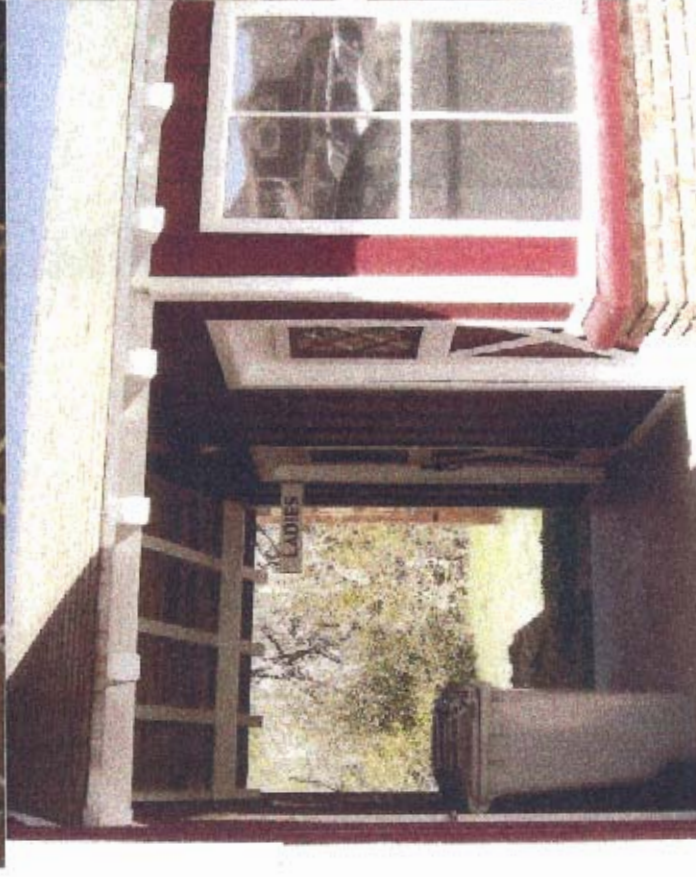
1. The ranch in the recent past has had approximately 35 cadets, operated at 50% of capacity while staffed for 100%. The 2009-2010 actual operating costs were \$4,658,674. Using an average of 35 cadets, this amounts to \$133,104 per cadet, per year.
2. The restrooms in the shops and the fire station area are in need of repairs or maintenance. (see Attachment 1)
3. The kitchen is in need of refurbishing. Kitchen floors and walls are rough painted concrete that make cleaning and sanitation difficult. Keeping them dry is nearly impossible. (see Attachment 2)
4. The deep sinks are inadequate for cleaning pots and pans. Grill, microwaves and ovens are in need of deep cleaning. (see Attachment 3)
5. The dry food storage areas are not rodent proof. They are being used for storage of brooms, mops and buckets. There are adequate storage areas for such apparatus available outside the building that is underutilized. Floors and walls of this area are in need of resurfacing. (see Attachment 4)
6. The cold storage room is cramped. It is difficult to see what is stored on the shelves and allow for adequate rotation. The room is not equipped with a recording thermometer.
7. The exhaust vent on the kitchen roof is worn out.
8. The dining hall tablecloths are worn out. The 'sneeze guards' on the steam tables are impossible to see through forcing diners to look under them to see the food, defeating its purpose. (see Attachment 5)

Recommendations

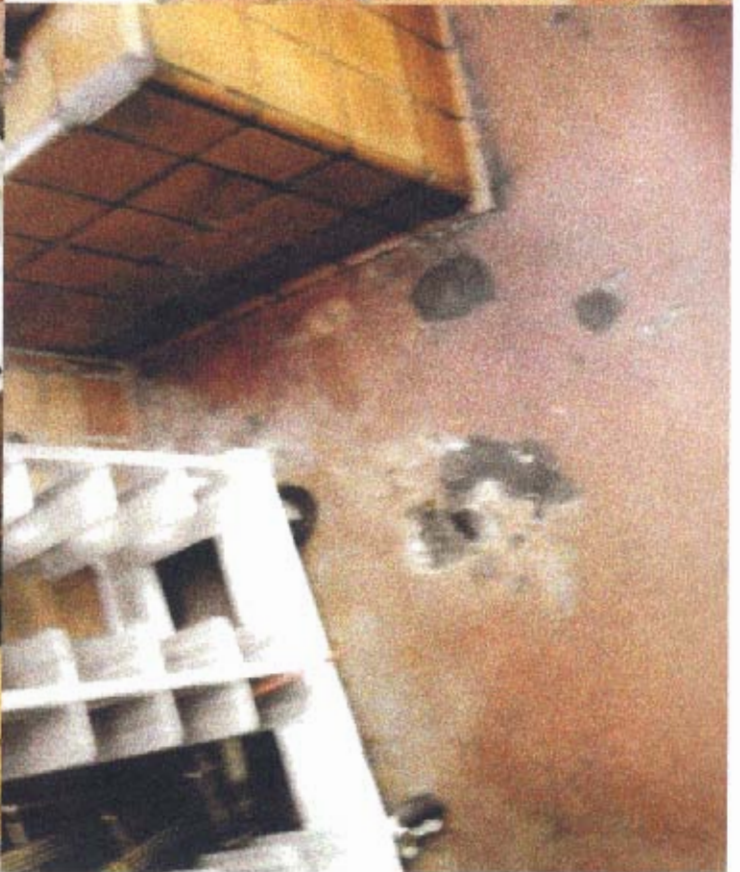
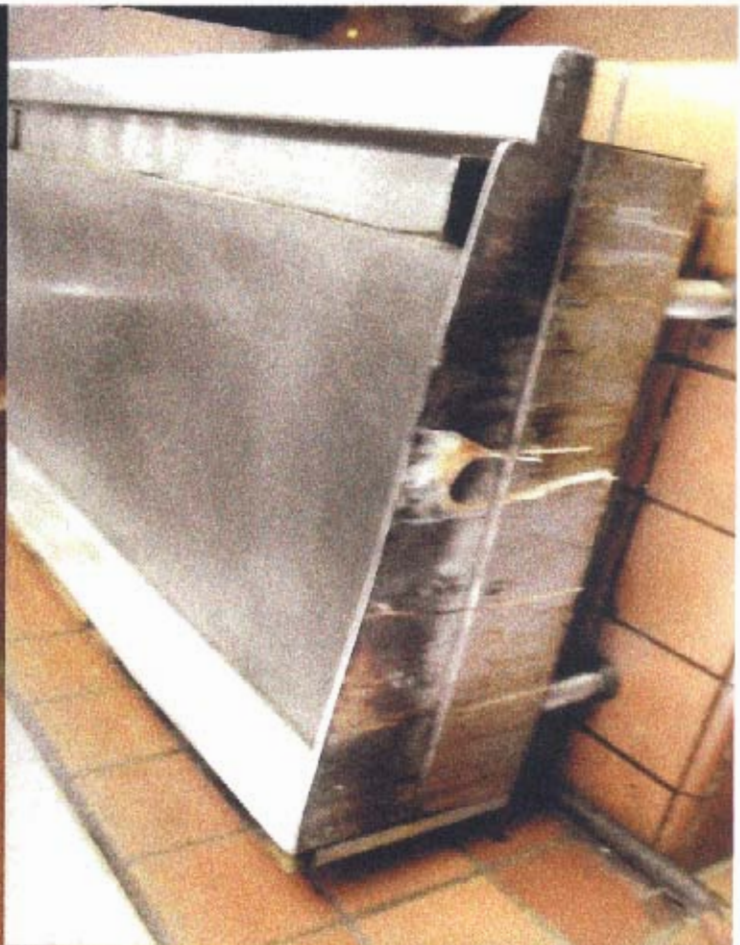
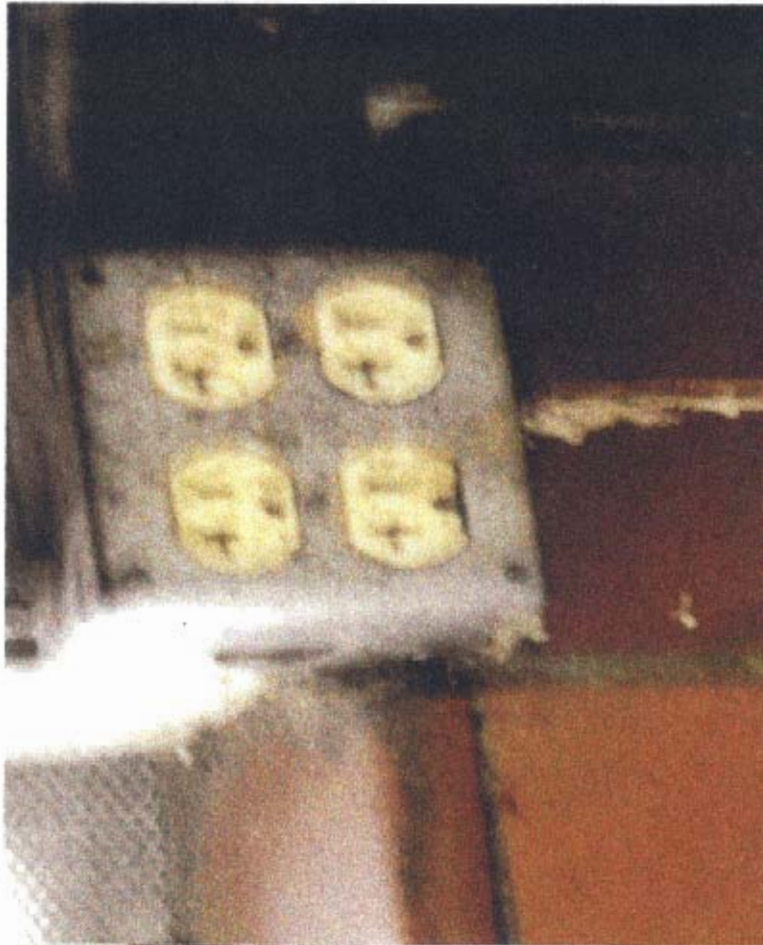
Riverside County Board of Supervisors Riverside County Probation Department

1. The Twin Pines Ranch should increase the camp population to capacity or even increase capacity to become cost effective.
2. All restrooms should be thoroughly cleaned, repaired and painted. Basic plumbing repairs should be done. A maintenance and cleaning schedule should be established for these facilities.
3. The kitchen, dining hall floors and walls should be resurfaced with tiles or smooth surface materials.
4. New, larger deep sinks should be installed to facilitate the cleaning of large cooking apparatus. The food mixer should be replaced or refinished to facilitate cleaning and sanitation. Stainless steel food surfaces on grill, microwaves and ovens should be thoroughly cleaned or replaced.
5. The dry storage area needs floor and wall repair and painting. Doors to the outside should be replaced with rodent proof doors and screens. No cleaning equipment, mops, buckets and brooms should be stored in this area. All dry storage should be off the floor on racks.
6. The cold storage box should be completely replaced with a larger box. Stainless steel wire racks should be utilized inside to allow for cold air circulation and ease of inspection of containers. A recording thermometer should be installed.
7. The exhaust vent should be repaired or replaced. Inspection for accumulated grease and combustible materials should be done.
8. Cleanable table coverings should be replaced on a regular basis in the dining hall. The Lucite 'sneeze guards' on the steam table should be replaced.

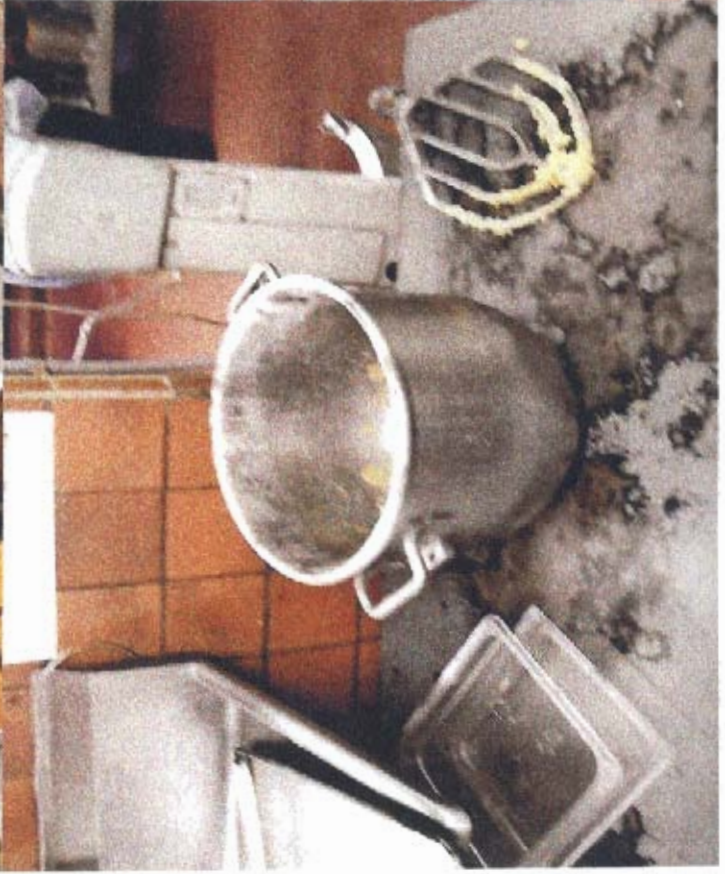
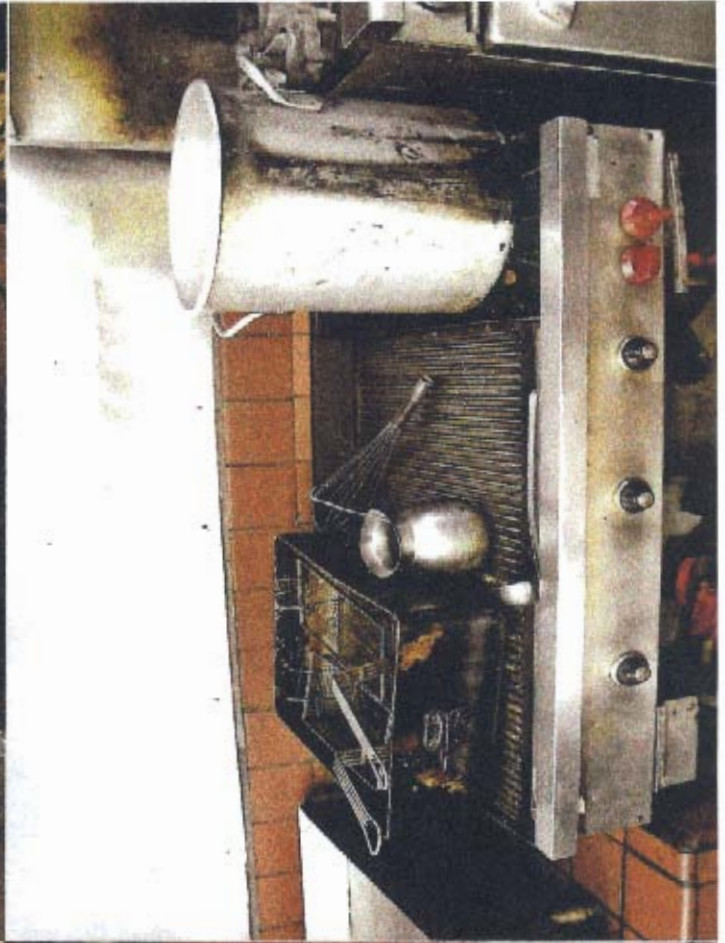
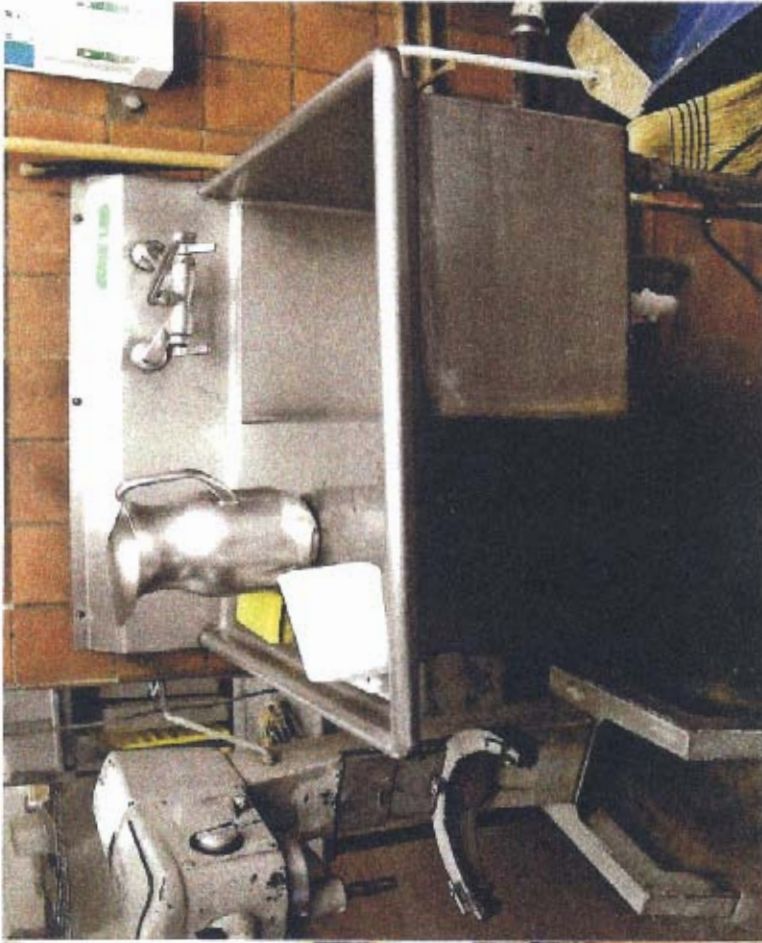
(The Larry D. Smith Correctional Facility in Banning, which prepares and transports meals to county jails, might be utilized for temporary food preparation while improvements are being made. If funding is not available for remodeling, the sheriff's facility might be used on a permanent basis.)



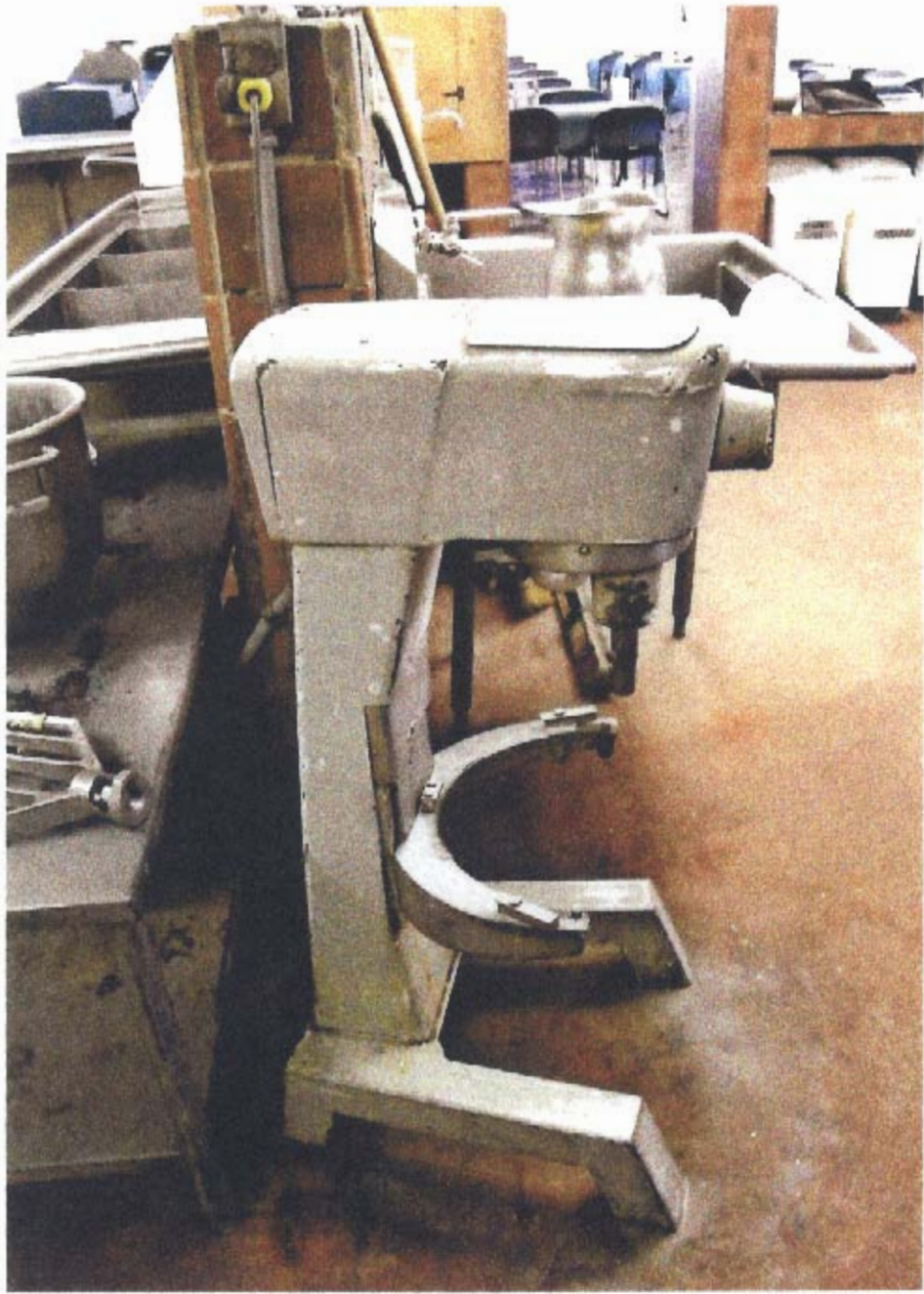
ATTACHMENT 1



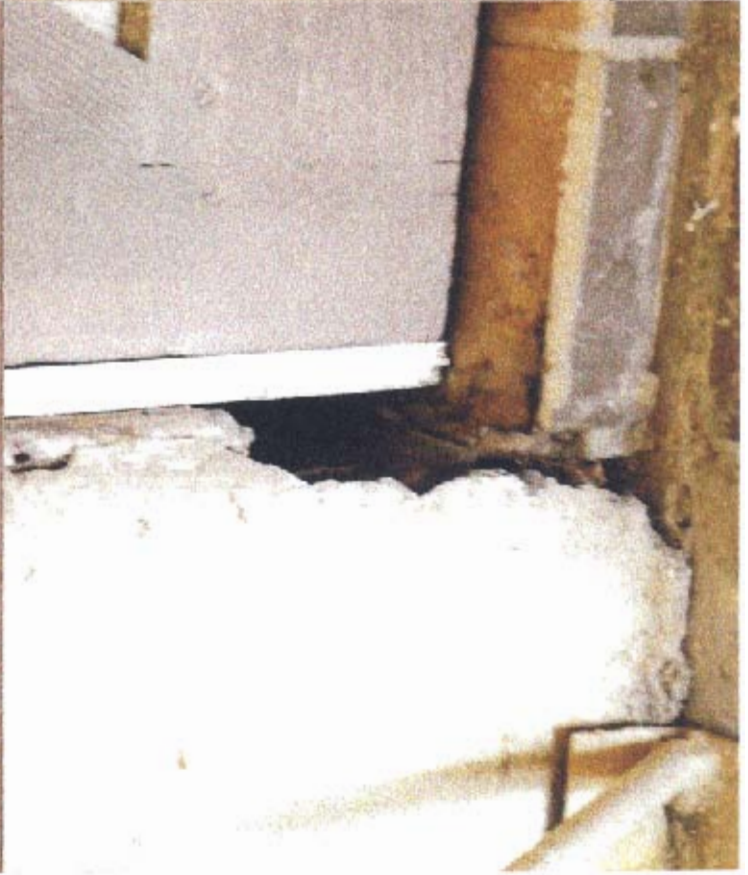
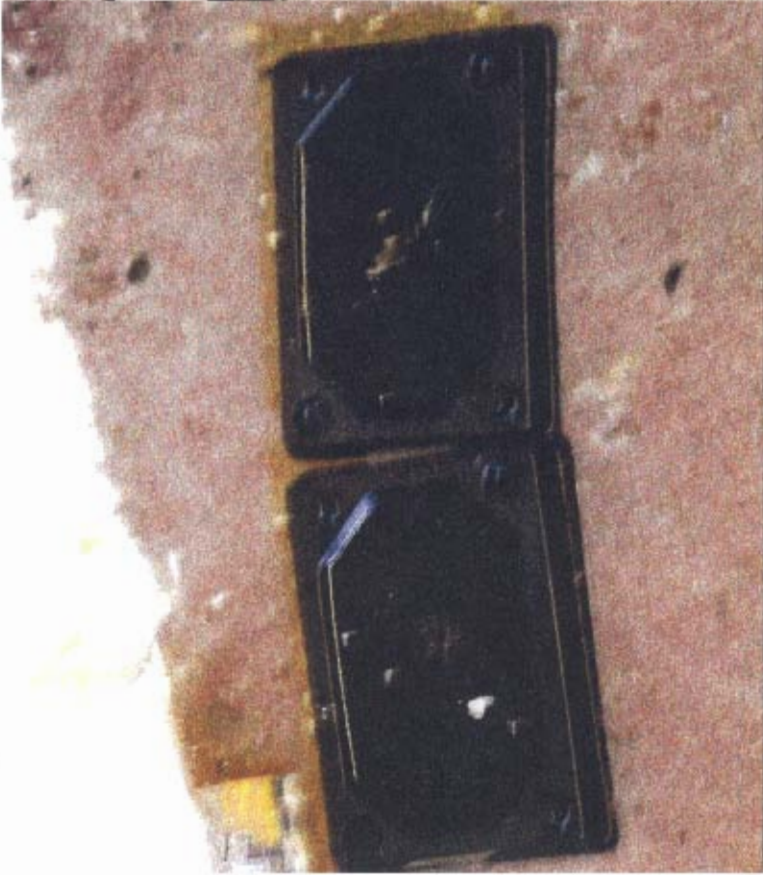
ATTACHMENT 2



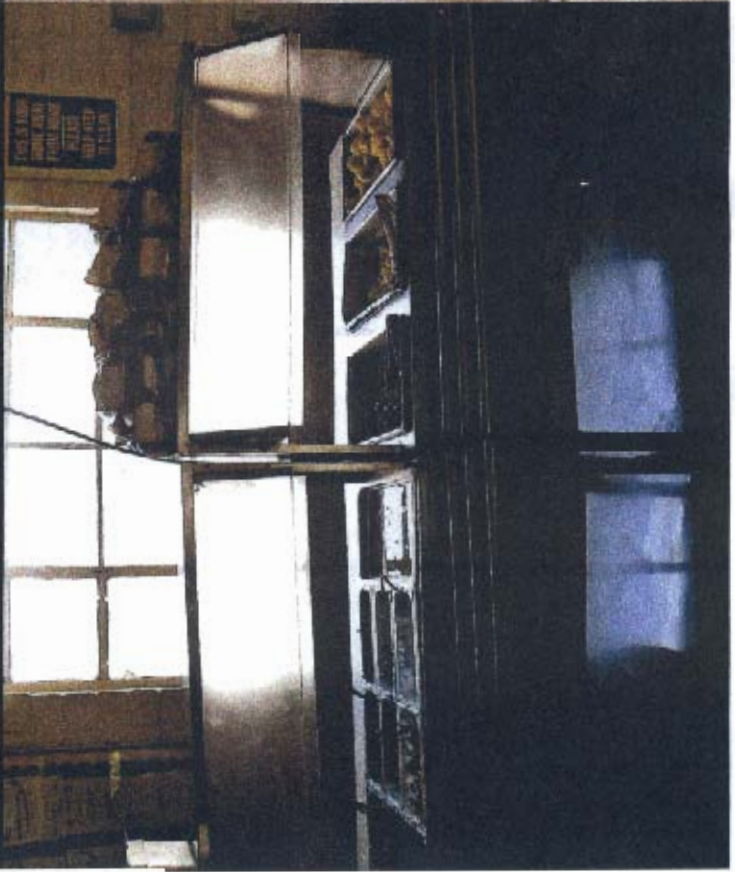
ATTACHMENT 3



ATTACHMENT 3



ATTACHMENT 4



ATTACHMENT 5