



U.S. Department of Homeland Security
U.S. Immigration and Customs Enforcement
Office of Professional Responsibility
Inspections and Detention Oversight Division
Washington, DC 20536-5501

Office of Detention Oversight
Compliance Inspection

Enforcement and Removal Operations
ERO New Orleans Field Office

Adams County Detention Center
Natchez, Mississippi

February 1-4, 2021

COMPLIANCE INSPECTION
of the
ADAMS COUNTY DETENTION CENTER
Natchez, Mississippi

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COMPLIANCE INSPECTION TEAM MEMBERS

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FACILITY OVERVIEW

The U.S. Immigration and Customs Enforcement (ICE) Office of Professional Responsibility (OPR) Office of Detention Oversight (ODO) conducted a compliance inspection of the Adams County Detention Center (ACDC) in Natchez, Mississippi, from February 1 to 4, 2021.¹ The facility opened in August 2009 and is owned and operated by CoreCivic. The ICE Office of Enforcement and Removal Operations (ERO) began housing detainees at ACDC in June 2019 under the oversight of ERO’s Field Office Director in New Orleans (ERO New Orleans). The facility operates under the Performance-Based National Detention Standards (PBNDS) 2011 (Revised 2016).

ERO has assigned deportation officers to the facility. A CoreCivic warden handles daily facility operations and is supported by █ personnel. Trinity Food Services Group provides food services, CoreCivic provides medical care, and Keefe provides commissary services at the facility. The facility was accredited by the American Correctional Association in August 2019 and by the National Commission on Correctional Health Care in January 2020.

Capacity and Population Statistics	Quantity
ICE Detainee Bed Capacity ²	1,100
Average ICE Detainee Population ³	█
Male Detainee Population (as of 1/29/2021)	█
Female Detainee Population (as of 1/29/2021)	█

During its last inspection, in Fiscal Year (FY) 2020, ODO found 8 deficiencies in the following areas: Environmental Health and Safety (1); Funds and Personal Property (3); Staff-Detainee Communication (1); Disability Identification, Assessment, and Accommodation (1); Telephone Access (1); and Law Libraries and Legal Material (1).

¹ This facility holds both male and female detainees with low, medium-low, medium-high, and high security classification levels for periods longer than 72 hours.

² Data Source: ERO Facility List Report as of January 29, 2021.

³ *Ibid.*

COMPLIANCE INSPECTION PROCESS

ODO conducts oversight inspections of ICE detention facilities with an average daily population greater than ten, and where detainees are housed for longer than 72 hours, to assess compliance with ICE national detention standards. These inspections focus solely on facility compliance with detention standards that directly affect detainee life, health, safety, and/or well-being.⁴

ODO identifies violations of ICE detention standards, ICE policies, or operational procedures as “deficiencies.” ODO also highlights instances in which the facility resolves deficiencies prior to completion of the ODO inspection. Where applicable, these corrective actions are annotated with “C” under the *Compliance Inspection Findings* section of this report.

Upon completion of each inspection, ODO conducts a closeout briefing with facility and local ERO officials to discuss preliminary findings. A summary of these findings is shared with ERO management officials. Thereafter, ODO provides ICE leadership with a final compliance inspection report to: (i) assist ERO in developing and initiating corrective action plans; and (ii) provide senior executives with an independent assessment of facility operations. ODO’s findings inform ICE executive management in their decision-making to better allocate resources across the agency’s entire detention inventory.

ODO was unable to conduct an on-site inspection of this facility, as a result of the COVID-19 pandemic, and instead, conducted a remote inspection of the facility. During this remote inspection, ODO interviewed facility staff, ERO field office staff, and detainees, reviewed files and detention records, and was able to assess compliance for at least 90 percent or more of the ICE national detention standards reviewed during the inspection.

⁴ ODO reviews the facility’s compliance with selected standards in their entirety.

FINDINGS BY PERFORMANCE-BASED NATIONAL DETENTION STANDARDS 2011 (REVISED 2016) MAJOR CATEGORIES

PBNDS 2011 Standards (Revised 2016) Inspected ⁵	Deficiencies
Part 1 – Safety	
Emergency Plans	0
Environmental Health and Safety	0
Sub-Total	0
Part 2 – Security	
Admission and Release	0
Custody Classification System	0
Facility Security and Control	0
Funds and Personal Property	1
Population Counts	0
Sexual Abuse and Assault Prevention and Intervention	0
Special Management Units	0
Staff-Detainee Communication	0
Use of Force and Restraints	0
Sub-Total	1
Part 4 – Care	
Food Service	2
Medical Care	0
Medical Care (Women)	0
Significant Self-harm and Suicide Prevention and Intervention	0
Disability Identification, Assessment, and Accommodation	0
Sub-Total	2
Part 5 – Activities	
Recreation	0
Religious Practices	0
Telephone Access	0
Sub-Total	0
Part 6 – Justice	
Grievance Systems	0
Law Libraries and Legal Material	0
Sub-Total	0
Total Deficiencies	3

⁵ For greater detail on ODO's findings, see the *Compliance Inspection Findings* section of this report.

DETAINEE RELATIONS

ODO interviewed 12 detainees, who each voluntarily agreed to participate. None of the detainees made allegations of discrimination, mistreatment, nor abuse. Most detainees reported satisfaction with facility services except for the concerns listed below. ODO conducted detainee interviews via video teleconference.

Food Service: ODO interviewed 12 detainees and nine out of 12 detainees complained of receiving small portions of food; three out of 12 detainees alleged the facility staff does not wear gloves when passing food or food trays to detainees.

- Action Taken: ODO reviewed photos of the facility's food preparation and serving areas, interviewed the food service manager (FSM), and found the facility uses proper protective equipment when preparing and serving detainee meals.

Food Service: ODO interviewed one detainee who reported being documented by medical staff as a diabetic; however, has been being served pasta, bread, and fruit with no substitutions made available.

- Action Taken: ODO interviewed the FSM who advised ODO, the meals provided to the detainees are diverse, nutritional, and portioned adequately. Additionally, ODO reviewed the facility's medical diet orders and confirmed the detainee was prescribed and is receiving the Menu for Health selected for his medical condition. ODO confirmed the facility's food menu has been analyzed and approved by the health services administrator.

COMPLIANCE INSPECTION FINDINGS

SAFETY

ENVIRONMENTAL HEALTH AND SAFETY (EH&S)

ODO interviewed the maintenance supervisor (MS), reviewed ACDC's Policy 8-6, Safety Inspections, Fire Prevention and Control, and notes as an **Area of Concern**, the facility's last annual fire inspection was conducted on December 9, 2019. ODO found the institution was unable to receive their annual inspection from the local fire marshal in 2020 due to the city's COVID-19 protocols. The MS provided ODO with documentation confirming three requests were made to the local fire marshal on November 3rd, 19th, and 25th, 2020. On February 25, 2021, ERO New Orleans advised ODO, no date has been set by the fire marshal, as the fire marshal advised ACDC leadership he will not enter the facility until he receives his COVID-19 vaccination.

SECURITY

FUNDS AND PERSONAL PROPERTY (F&PP)

ODO reviewed 12 detainee files within the F&PP program, interviewed the intake lieutenant, and found the facility did not annotate the detainees' admission time on eight out of 12 detainee

personal property forms (**Deficiency F&PP-85⁶**).

CARE

FOOD SERVICE (FS)

ODO reviewed the facility's FS program, purchase requests, interviewed the food service director (FSD), and found the facility's purchased hot items did not specify the special-handling requirements for delivery. (**Deficiency FS-39⁷**).

ODO reviewed the facility's FS program, 12 purchase requests, interviewed the FSD, and found the facility's purchase requests for potentially dangerous items were not marked "hot" (**Deficiency FS-426⁸**).

CONCLUSION

During this inspection, ODO assessed the facility's compliance with 21 standards under PBNDS 2011 (Revised 2016) and found the facility in compliance with 19 of those standards. ODO found 3 deficiencies in the remaining 2 standards. ODO noted one **Area of Concern** involving the facility's Safety Inspections, Fire Prevention and Control; specifically, the completion of the annual fire inspection, which has not been completed due to the city's COVID-19 protocol. ODO recommends ERO work with the facility to resolve any deficiencies that remain outstanding in accordance with contractual obligations.

Compliance Inspection Results Compared	FY 2020 (PBNDS 2011 [Revised])	FY 2021 (PBNDS 2011 [Revised])
Standards Reviewed	19	21
Deficient Standards	6	2
Overall Number of Deficiencies	8	3
Repeat Deficiencies	0	1
Areas of Concern	0	1
Corrective Actions	0	0

⁶ "The personal property inventory form must contain the following information at a minimum:

1. date and time of admission." See ICE PND 2011, (Revised 2016), Standard, Environmental Health and Safety, Section (V)(I)(1). **This is a Repeat Deficiency**

⁷ "Other Food Items Mace, nutmeg, cloves, sugar and alcohol-based flavorings also require special handling and storage.

1) The purchase order for any of these items shall specify the special-handling requirements for delivery." See ICE PBNDS 2011, (Revised 2016), Standard, Food Service Section (V)(B)(4)(b)(1).

⁸ "On the purchase request for potentially dangerous items [REDACTED] and other items considered contraband if found in a detainee's possession), the FSA shall mark them "hot," signaling the need for special handling." See ICE PBNDS 2011, (Revised 2016), Standard, Food Service, Section (V)(K)(1).