REPORT ON THE
REINSPECTION OF

CUYAHOGA HILLS JUVENILE CORRECTIONAL INSTITUTION

REINSPECTION DATES:
JUNE 9, 2026 &
SEPTEMBER 15, 2026

ANDY WILSON
OHIO ATTORNEY GENERAL

Cuyahoga Juvenile Correctional Facility Reinspection
Reinspection Dates: June 9, 2026 & September 15, 2026

Acronym:	CHJCF
Address:	4321 Green Road Highland Hills, Ohio, 44128
Warden/Superintendent:	Joseph Marsilio
CFIS Team Members Present:	D. Drummond / B. Forrest

OVERVIEW OF CFIS INSPECTION

On June 9, 2026, Deborah Drummond, chief inspector and Bryan Forrest, inspector, returned to CHJCF to conduct a reinspection of the food service area. Deputy Steve Roberts and American Correctional Association coordinator Tamika Glenn greeted CFIS members in the lobby and escorted them to the superintendent's conference room.

On September 15, 2026, Forrest returned to CHJCF to verify the repair of nonfunctional sinks in the housing units and to review the Safe to Release (STR) forms (DYS 2015). Since STR forms contain confidential youth information, the review was performed in person and on site.

SCOPE OF REINSPECTION

In accordance with Ohio Revised Code Section 109.39, CFIS is required to inspect food services, the grievance process, and either an educational or rehabilitative program. Additionally, R.C. 109.39 authorizes CFIS to review any other areas deemed necessary. During the first inspection CFIS noted concerns with food handling and storage practices. Several seasoning storage containers required cleaning, including the salt container, which staff promptly sanitized. The ingredient room also required cleaning and the removal of outdated items. Food service personnel immediately discarded expired products and sanitizing containers. Staff also removed outdated food items from the cooler and stated they would begin labeling all containers with dates on the lids to ensure expiration dates are clearly visible. The food service staffing levels reflected five vacancies. CFIS noted concerns with incomplete STR forms. The forms were missing vital information about the staff member who completed the form as well as times and dates. While inspecting the housing units it was noted that four restroom sinks across three housing units were nonfunctional due to piping issues.

The reinspection focused on the following areas identified from the previous inspection:

- Food service area cleanliness and food service vacancies
- Documentation gaps in STR forms
- Nonfunctional restroom sinks in housing units

FOOD SERVICE AREA INSPECTION (160-FSM-06)

CHJCF's food service department was inspected to ensure compliance with DYS policy 160-FSM-06, Food Service Safety, Sanitation, and Inspections.

Executive staff/supervisors conducting unannounced rounds: ☒Yes ☐No ☐N/A

A. SANITATION

Dining room(s) meet DYS policy for cleanliness: ☒Yes ☐No ☐N/A

Serving line(s) meet DYS policy: ☒Yes ☐No ☐N/A

Dish room area meets DYS policy for cleanliness: ☒Yes ☐No ☐N/A

Dishwasher water temperature meets DYS policy: ☒Yes ☐No ☐N/A

Handwashing stations in working order: ☒Yes ☐No ☐N/A

Handwashing stations operate at an appropriate temperature: ☒Yes ☐No ☐N/A

Eye washing stations operate appropriately: ☒Yes ☐No ☐N/A

B. FOOD SERVING & STORAGE COMPLIANCE

Appropriate food menus posted: ☒Yes ☐No ☐N/A

Food & storage area(s) temperatures comply with DYS policy: ☒Yes ☐No ☐N/A

Food service workers wearing hairnets, gloves, etc.: ☒Yes ☐No ☐N/A

Serving utensils appear to be in good working order: ☒Yes ☐No ☐N/A

Freezer temperatures in compliance with DYS policy: ☒Yes ☐No ☐N/A

C. CHEMICAL & TOOL CONTROL

Tools properly stored/signed out/accounted for: ☒Yes ☐No ☐N/A

Tools properly etched with an identifier: ☒Yes ☐No ☐N/A

Chemicals properly stored and inventoried: ☒Yes ☐No ☐N/A

Relevant Previous Inspection Notes: CFIS sampled the lunch meal of tortilla chips, meat, cheese, vegetables, and fruit. The portion sizes were appropriate, and the meal met policy standards for taste, appearance, and temperature.

At the time of the inspection, five of the 12 food service positions were vacant. Three youths were observed helping within the food service area.

Meal prep and food areas were clean and organized, though some seasoning containers and the ingredient room needed cleaning and removal of expired items. Staff promptly addressed these issues, began labeling containers, and discarded outdated products.

All kitchen tools were accounted for with logs maintained; one broken tool was documented and slated for replacement. No concerns were found in the back-dock area, which was clean and pest-free.

Interaction with Aramark staff revealed no DYS policy violations. The manager cited only the need to fill vacant positions as an ongoing issue.

Reinspection Notes: CFIS met with CHJCF leadership prior to conducting the food service area reinspection, where they were greeted by the recently appointed food service administrator. At the time of the reinspection, five out of twelve food service positions remained unfilled.

During the follow-up evaluation of meal preparation areas, CFIS observed significant improvements compared to the previous assessment. The spaces were clean and well maintained, with all ingredients clearly labeled and systematically organized. No expired items were detected; the ingredient room was orderly and sanitary, and all reviewed products were within their expiration dates.

Reinspection of the kitchen tool room confirmed that all tools were either present or properly documented as in use, with missing items appropriately represented by a chit on the corresponding peg. The tool control log was actively managed, ensuring accurate tracking of tool possession. No violations or concerns were identified in either the ingredient room or tool room. All coolers and freezers were thoroughly examined, with no issues identified.

During the inspection of the storeroom, CFIS identified several food items that had expired in 2025. This discovery highlighted the need for improved oversight in inventory management and adherence to food storage regulations. In response, the storeroom supervisor committed to conducting a thorough inventory review to ensure that all outdated products are removed. This action aims to address the issue of expired items and reinforce compliance with established food safety standards.

The back dock area was clean, odor free, and clear of debris near the trash compactor. No signs of rodents or pests were observed in either the food service area or the back dock.

CFIS interviewed a food services employee who reported the need to fill the vacancies within the food service area. Four vacancies were filled following the reinspection. There is now only one vacancy, which is expected to be filled soon.

Based on the reinspection, CHJCF is still in violation of DYS policy 160-FSM-06, Food Service Safety, Sanitation, and Inspections. It is recommended that the food service manager utilize the food storage chart (DYS 2078) to include the maximum storage period of food to prevent future situations of outdated products.

SAFE TO RELEASE (156-DSC-05)

Relevant Previous Inspection Notes: A review of the STR forms revealed that two were improperly completed and missing vital information. When a youth commits an act of violence, they are required to undergo the STR process to evaluate their readiness for return to regular programming. The STR process consists of a structured interview conducted by behavioral health staff, a unit manager, or an operations manager. Per DYS policy 156-DSC-05, Separation, the initial assessment must be completed within two to three hours of the incident, excluding sleeping time, with subsequent checks occurring every two hours until the youth is released.

Reinspection Notes: CFIS reviewed multiple STR forms on September 15, 2026. The forms were properly completed with all required information, and the review confirmed that CHJCF is complying with DYS policy 156-DSC-05.

NONFUNCTIONAL RESTROOM SINKS IN HOUSING UNITS

Relevant Previous Inspection Notes: CFIS identified four restroom sinks across three housing units that were nonfunctional due to piping issues. Administration reported that work orders had already been submitted and were in progress for necessary repairs.

Reinspection Notes: CFIS confirmed that the nonfunctional sinks in the housing units had been repaired.

CONCLUSION

The previously identified violations in the ingredient room, documentation gaps in the STR forms, and the nonfunctional sinks in the unit restroom have been resolved. However, new issues were identified with food storage during the reinspection.

To improve the identification and management of expired items in the storeroom, the manager has begun a plan to promptly remove all outdated food items. This includes systematically labeling foods for easier recognition. The labeling strategy allows expired products to be quickly and accurately spotted, which reduces the chances of outdated items staying in storage. Vacancies in the food service department have decreased, with only one position remaining to be filled. Based on the reinspection, the facility must address the following issues:

- Confirm the removal of expired food items from the storeroom
- Verify adherence to procedures preventing the presence of expired food items in the storeroom

CFIS will conduct a second reinspection of the storeroom at CHJCF in the coming months to confirm compliance.

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