

# JUVENILE COURT HEALTH SERVICES

Subject: <b>JUVENILE WORKERS</b>	Original Issue Date: 11/01/93	Policy # <b>C-107</b>
	Supersedes: 2/8/19	Effective Date: 5/17/2021
Departments Consulted:  Probation Department	Approved By:  (Signature on File) Health Services Administrator  (Signature on File) Nursing Director	Approved by:  (Signature on File) Medical Director

## PURPOSE

To confirm the scope of health-related activities performed by youth workers.

## POLICY

Health services are provided by healthcare staff and not substituted with juvenile workers.

## PROCEDURE

At a juvenile hall or camp:

1. Youth in the facility are prohibited from the following duties:
  - a. Performing direct patient care services or functioning as a health care worker
  - b. Making treatment decisions for patient care
  - c. Scheduling health care appointments
  - d. Determining appropriate access to health care services for other youth
  - e. Placing youth in a position of power over another youth
2. Youth are also prohibited from handling or having access to:
  - a. Surgical instruments
  - b. Syringes
  - c. Needles
  - d. Medications
  - e. Health records
  - f. Health-related equipment

At a camp:

3. Youth may work in the kitchen at a camp or Probation placement facility.
  - a. JCHS initially assesses and medically clears potential youth for work in the kitchen.
  - b. After the initial health clearance, the youth are subsequently checked daily by supervising kitchen staff to assure that each one is free from diarrhea, open sores or skin infections, and other illnesses transmissible by food or utensils. Youth are referred to a JCHS nurse for evaluation.
  - c. If the youth is no longer cleared to work in the kitchen, JCHS must notify Probation.
  - d. Clearance would then be reissued to the youth by JCHS after the health issue has resolved.

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	Medical Director's Initials: (Initials on File)	

- e. Workers are to follow hygienic practices monitored by the supervising kitchen staff. Hands must be washed before contacting food preparation areas, after touching contaminated surfaces, before preparing food, and after using the toilet. Hairnets or caps must be worn at all times when in any food-preparation area.

## **AUTHORITY**

California Code of Regulations, Title 15, Article 6, Section 1373 & Article 8, Section 1414

## **REFERENCE**

NCCHC Standard Y-C-06

## **REVIEW DATES**

June 27, 2011; March 15, 2013; February 22, 2018; February 8, 2019; May 17, 2021