



**COMMONWEALTH OF VIRGINIA**  
***Office of the State Inspector General***

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December 19, 2025

The Honorable Glenn Youngkin  
Governor of Virginia  
P.O. Box 1475  
Richmond, VA 23219

Dear Governor Youngkin,

The Office of the State Inspector General (OSIG) conducted an unannounced inspection of State Farm Work Center. This report includes a summary of the factors listed in *Code of Virginia* § 53.1-17.6 (B), recommendations, safety and compliance classification, recommended timeline for the next inspection, and the Virginia Department of Corrections (VADOC) response to the inspection.

**Inspection Report: State Farm Work Center**  
**August 13, 2025, at 8:30 a.m.**

**Background**

State Farm Work Center is a minimum-security work center located in State Farm, Virginia. The facility occupies over 2,600 acres, which includes an extensive agricultural operation. Inmates must meet specific eligibility criteria to qualify for transfer to this facility. Inmates must maintain a history of receiving no institutional charges for a minimum of six months, along with adherence to other stringent entry requirements. The facility has an operational capacity of 300 female inmates. At the time of inspection, the population was comprised of 97 inmates.

**Inspection Scope**

This inspection was not intended to assess compliance with the legislative or regulatory requirements, nor assess compliance with VADOC policies, though both were considered where relevant. The facility inspection was conducted with the Warden, Assistant Warden, and Housing

Unit Manager. The inspection included discussions with staff, management, and inmates, along with observations of the facility's physical environment and daily operations.

The inspection encompassed multiple areas, including housing units, the inmate dining hall, staff dining hall, recreational areas, intake area, visitation room, laundry facilities, programs and services building, administrative offices, medical unit, commissary, law library, and the outer perimeter, which included the vocational and agribusiness sites.

### **Safety/Security**

The facility had several security measures in place, including a visitor log, walk-through magnetometer, X-ray machine, cellular phone detection unit, and pat-down/clothed body searches to screen staff, inmates, and visitors. Security is further reinforced by 53 surveillance cameras, twelve of which are Pan/Tilt/Zoom (PTZ) and forty-one fixed position style cameras. The perimeter of the facility was secured with double security fencing topped with razor wire and supplemented with cameras to monitor external movements.

Fire extinguishers were accessible to both staff and inmates throughout the facility. Three fire extinguishers were observed to be out of date with monthly inspections and were reported to facility leadership.

### **Housing**

The facility housing consisted of four identical dorm-style housing pods, A-1, A-2, B-1, and B-2. Each housing unit accommodates up to 82 inmates using double bunks. Prior to entering each pod, the presence of a male was loudly announced, and a Prison Rape Elimination Act (PREA) logbook was used to document the inspection team's presence in the housing units. PREA posters were displayed in the housing units. Each bunk was equipped with mattress pads, pillows, linens, electrical outlets, and a footlocker. Each housing unit featured five showers, six toilets, five sinks with mirrors and access to feminine products. The large dayroom contained four movable tables, six telephones, two JPay kiosks, one video kiosk, one television, two microwaves, a water fountain, ice-machine, a clock, an enclosed hair styling station, an elliptical machine, a wall mounted ironing board, cameras, recreational station, and a temperature gauge. Each housing unit was also equipped with two washers and dryers.

Housing Unit A-2 had one toilet which was inoperable, and the work order was already in process. One shower, two toilets, and two sinks were malfunctioning in Housing Unit A-1. A work order was initiated on-site. Despite these findings, remaining showers in the additional housing units were operational with consistent water pressure and temperature. Housing Unit B-2 had an ice machine reported as inoperable, and a work order was also in process. Additionally, telephone number three in B-2 required repairs and a work order was initiated on site.

Housing unit temperatures were appropriate for the season. Housing Unit B featured a newly installed Heating, Ventilation, and Air Conditioning (HVAC) unit. All four housing units had controlled access to the outdoor recreational area that included an outdoor basketball court, picnic tables, and weightlifting equipment.

### **Sanitation**

The facility was observed to be clean and free of clutter in all areas. The housing units appeared to be properly sanitized. Each housing unit had designated inmate workers responsible for sweeping and mopping the area daily using detergent or a germicidal agent. All waste was properly contained and disposed of in a sanitary manner. No signs of pests or rodents were observed. Common area toilets and sinks were sanitized as needed by inmate workers. Cleaning equipment and chemicals were available throughout the facility.

### **Food Service**

The facility had two dining halls, one designated for inmates and the other for staff. Inmate meals were served in the inmate dining hall, which was equipped with 22 stationary tables, each seating four people. Inspectors noticed several overhead lights out of order. Administrative staff immediately entered the lights into the work order system. Due to the large number of inmates working offsite during the day, most meals are delivered in a trailer that is transported to the different work sites. The facility utilized insulated, heated food carts for meal transportation.

To maintain food temperature during transportation to offsite locations, the facility used battery-powered generators with the dining food carts. The dining hall was observed to be clean and well-organized. Weekly food menus were posted in the housing units. Meals were served on two compartmented trays. The trays are color coded, designating one tray for transport off site.

Inspectors observed inmates working in the food service area during lunch preparation, all of whom were wearing appropriate food safety equipment including gloves, hair nets, and aprons. The inside freezer was awaiting repair and was not in service on the date of inspection. The outdoor walk-in freezer is approximately 20 years old and recently required repair. The outdoor cooler also recently underwent repair and necessitated deep cleaning to address an unidentified black stain on the floor. During the inspection, the Virginia Department of Health also conducted an onsite Food Establishment Inspection visit. Staff meals were served in an adjacent dining hall that was also utilized as a mental health consultation area. Snacks and water were available in the dining hall.

### **Visitation Room and Intake Area**

The dining room was converted into the facility visitation room. Visitors are screened in a separate entrance and then escorted into the visitation area. The intake area provided a clean and semi-private space for receiving new inmates. Upon arrival, inmates are searched and issued

undergarments, uniform clothing, and hygiene products. Inmate property is mailed separately from the previous facility and typically arrives several days after the inmate's arrival. According to staff, inmates are present when incoming property is opened and inventoried. The uniform storage room and trailer were observed to be clean and well-organized.

### **Administrative Building/Medical**

The administrative building contained several offices, including the assistant warden, master control, unit manager, human resources, administrative assistants and other key team members.

The medical clinic is open seven days a week from 5:00 a.m. to 6:00 p.m. Inmates are afforded a daily morning sick call line and emergency requests are seen the same day. The clinic is staffed by one Registered Nurse Supervisor, one Registered Nurse, and two Licensed Practical Nurses. On Thursday and Friday, Medical Direct primary care is available for the inmate population.

### **Programs Building**

The programs building included one classroom that served as the main education area. Vocational and other work centers use this building for classroom space, and it has a large table with approximately 20 chairs for students.

### **Work Center**

This facility requires all inmates to work at one of many workstations and vocational areas. These programs include academy grounds, academy kitchen, academy housekeeping, welding, crops, garden/greenhouse, wastewater, beef cattle, horse program, dairy cattle, auto body tech/garage, landscape, meat plant production and loading dock, Commercial Driver's License (CDL) program, recycling crew, and a work release section.

### **Complaint, Grievance, and Administrative Forms**

Many different administrative forms were available and accessible to inmates within their assigned housing unit security booth. Inmates were instructed to inform the assigned security booth officer of their request, and the officer will provide the appropriate form. However, an inspector noticed grievance forms were empty in the designated location within the housing unit and were only available on request. Completed forms are placed in the designated locked box located outside the inmate dining hall, except for emergency grievance forms, which must be provided directly to a staff member.

Additional available forms included: general inmate request, trust-savings withdrawal, trust-Global Tel Link (GTL) withdrawal, withdrawal requests, law library requests, reasonable accommodation, personal property add/drop, property list, indigent services, job application, commissary menu, commissary special order, inmate evidence request, and witness request forms. The general inmate request form is used for inmates to request appointments, information,

or other services. Since the establishment of the OSIG Ombudsman Unit, OSIG has not received any complaints regarding this facility.

### **Additional Information**

As reported by facility management:

- **Staffing:** The facility employed 41 security staff and 18 non-security staff at the time of inspection. There were 30 security and one non-security positions reported as vacant. Over the past year, three staff members received disciplinary action. The average tenure for correctional staff was six years and three months. *The Department provided the staff-to-inmate ratio at the facility; however, due to security concerns, this information will not be publicly reported.*
- **Lockdowns:** The facility has experienced seven lockdowns over the past three years, including three in the last year. The most recent scheduled lockdown occurred on December 16, 2024. The last unscheduled lockdown occurred on April 29, 2025.
- **Physical/Sexual Assaults/Deaths:** The facility reported no serious physical assaults, sexual assaults, inmate deaths, or staff deaths over the past three years.
- **Visitations:** In calendar year 2024, the facility received 265 requests for in-person visits, with zero being denied. Additionally, 1,251 video visit requests were received, with zero being denied.

### **Recommendations**

Based on the items observed during this inspection, OSIG recommends the facility:

- Ensures all required forms, including Inmate Informal Complaint forms, Regular Grievance forms, and Emergency Grievance forms are available and accessible for inmates, in the units, always as noted in VADOC Operating Procedure 866.1.
- Conduct a cost-benefit analysis for the aging kitchen equipment that requires frequent repairs to determine whether replacement would be more cost-effective than continued maintenance.
- Adhere to VADOC Operating Procedure 261.1, ensuring the audit of all fire extinguishers is routinely completed.
- Repair the broken light fixtures and missing light covers in the dining hall to maintain health and safety standards.

### **Inspectors Comments**

We would like to thank State Farm Work Center staff for their cooperation and assistance during this inspection. Our team was impressed by the comradery of the staff members which reflected greatly during the inspection.

### **Facility Classification**

Tier III – This facility had adequate conditions of confinement and programming options requiring an inspection within the next 36 months.

### **Department of Corrections Response**

*The Virginia Department of Corrections (VADOC) appreciates the Office of the State Inspector General's (OSIG) comprehensive and constructive inspection of State Farm Work Center. We are encouraged that the report reflects the facility's commitment to safety, security, and the provision of rehabilitative programming in a well-managed and productive environment.*

*Several of the recommendations outlined in the report have already been addressed. Work orders were initiated during the inspection to repair malfunctioning toilets, sinks, showers, and telephones in the housing units. The ice machine in Housing Unit B-2 is also undergoing repair. Additionally, the broken light fixtures and missing light covers in the dining hall have been entered into the maintenance system for prompt resolution.*

*To improve operational efficiency, the facility is conducting a cost-benefit analysis of aging kitchen equipment to determine whether replacement is more appropriate than continued maintenance. The inside freezer is currently awaiting repair, and the outdoor cooler and freezer have recently undergone repairs and deep cleaning to address sanitation concerns.*

*In response to fire safety recommendations, the facility is reinforcing adherence to VADOC Operating Procedure 261.1 to ensure routine audits of all fire extinguishers are completed. The three extinguishers identified during the inspection have been updated and documented.*

*To ensure accessibility and compliance with VADOC Operating Procedure 866.1, grievance forms are being restocked in all housing units and monitored regularly to ensure availability. Staff have been reminded to maintain consistent access to all required forms, including informal complaints, regular grievances, and emergency grievance forms.*

*We are proud of the vocational and rehabilitative programming offered at State Farm Work Center, including welding, CDL training, dairy and beef cattle operations, horticulture, auto body repair, and recycling. These programs provide meaningful work opportunities and support successful reentry into the community.*

*VADOC remains committed to continuous improvement and appreciates OSIG's recognition of the facility's professionalism and responsiveness. We will continue to implement enhancements where needed while upholding the standards reflected in OSIG's Tier III classification.*

OSIG appreciates the assistance provided by the Department of Corrections during this inspection. Please contact me with any questions at 804-625-3255 or [corrine.louden@osig.virginia.gov](mailto:corrine.louden@osig.virginia.gov).

Sincerely,



Corrine A. Louden  
Chief Deputy Inspector General

cc: The Honorable John Littel, Chief of Staff to Governor Youngkin  
Justin Vélez-Hagan, Deputy Chief of Staff to Governor Youngkin  
Kate Stockhausen, Assistant Deputy Chief of Staff  
Jason Miyares, Attorney General of Virginia  
Senate Committee on Rehabilitation and Social Services  
House Committee on Public Safety  
Corrections Oversight Committee  
Chadwick Dotson, Director, Virginia Department of Corrections  
Dave Robinson, Chief Deputy Director, Virginia Department of Corrections  
Holly Cline, Chief of Staff, Virginia Department of Corrections