



# The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

180 Beaman Street

West Boylston, MA 01583

Telephone: 508-792-7880, ext. 2322

Facsimile: 508-792-7706

TTY: 508-835-9796

Amy.M.Riordan@state.ma.us

DEVAL L. PATRICK  
GOVERNOR

TIMOTHY P. MURRAY  
LIEUTENANT GOVERNOR

JUDYANN BIGBY, MD  
SECRETARY

JOHN AUERBACH  
COMMISSIONER

February 5, 2010

Kelly A. Ryan, Superintendent  
South Middlesex Correctional Center  
135 Western Ave.  
P.O. Box 788  
Framingham, MA 01701

Re: Hodder House Facility Inspection

Dear Superintendent Ryan:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health Regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities; 105 CMR 480.000: Storage and Disposal of Infectious or Physically Dangerous Medical or Biological Waste (State Sanitary Code, Chapter VIII); 105 CMR 590.000: Minimum Sanitation Standards for Food Establishments (State Sanitary Code Chapter X); the 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Hodder House at South Middlesex Correctional Center on February 2, 2010 accompanied by Jason Patterson, EHSO. Violations noted are listed below (\* indicates conditions documented on previous inspection reports).

## **BASEMENT**

105 CMR 451.353	Interior Maintenance: Exposed wires
105 CMR 451.353	Interior Maintenance: A lot of clutter in this area
105 CMR 451.350	Structural Maintenance: Front door not rodent and weathertight

## **1<sup>ST</sup> FLOOR**

### *Kitchen*

FC 4-101.16	Materials for Construction and Repair; Multiuse: Sponges used in kitchen
FC 4-204.112(A)	Design and Construction, Functionality: No functioning thermometer in refrigerator
FC 4-903.11(B)(1)	Protection of Clean Items, Storing: Plates not stored in the inverted position
FC 7-102.11	Poisonous or Toxic Materials; Working Containers: Working containers of poisonous or toxic materials must be clearly labeled with common name

### *Offices*

105 CMR 451.350	Structural Maintenance: Ceiling has water damage
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### *Bathroom*

105 CMR 451.126	Hot Water: Hot water temperature 104 <sup>0</sup> F
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*Bathroom (next to Carol's Office)*

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

*Carol's Office*

105 CMR 451.350 Structural Maintenance: Ceiling paint peeling

**2<sup>ND</sup> FLOOR**

*Bathroom (2-16)*

FC 4-903.11(A) Protection of Clean Items, Storing: Clean items not stored in an appropriate location, cups and bowls stored in bathroom

*Office (near copy machine)*

FC 4-204.112(A) Design and Construction, Functionality: No functioning thermometer in refrigerator  
105 CMR 451.361 Extermination: Extermination conducted in an unsafe manner, licensed exterminator must apply pesticides

*Phone Room*

105 CMR 451.350 Structural Maintenance: Ceiling damage

*Male/Female Bathroom*

105 CMR 451.121(B) Privacy: Separate toilet facilities not provided for male and female staff  
105 CMR 451.353 Interior Maintenance: Missing light covers

*Bathroom (between 2-7 & 2-9)*

105 CMR 451.353 Interior Maintenance: Missing light covers

**Observations and Recommendations**

- Sanitizer must be available in the kitchen
- This building is used for Administration purposes

This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within ten working days of receiving this report and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be submitted to my attention, at the address listed above.

To review the specific regulatory requirements please visit our website at [www.mass.gov/dph/dcs](http://www.mass.gov/dph/dcs) and click on "Community Sanitation Regulations" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments" and "1999 Food Code".

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

Amy Riordan  
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH  
Steven Hughes, Director, CSP, BEH  
JudyAnn Bigby, MD, Secretary, Executive Office of Health and Human Services  
Harold W. Clarke, Commissioner, DOC  
Jason Patterson, EHSO  
Framingham Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Kevin M. Burke, EOPS