



The Commonwealth of Massachusetts  
 Executive Office of Health and Human Services  
 Department of Public Health  
 Bureau of Environmental Health  
 Community Sanitation Program  
 23 Service Center

DEVAL L. PATRICK  
 GOVERNOR

TIMOTHY P. MURRAY  
 LIEUTENANT GOVERNOR

JUDYANN BIGBY, MD  
 SECRETARY

JOHN AUERBACH  
 COMMISSIONER

Northampton, MA 01060  
 Telephone (413) 586-7525, ext. 1196  
 Facsimile (413) 784-1037 TTY (800) 769-9991  
[peter.wheeler@state.ma.us](mailto:peter.wheeler@state.ma.us)

May 4, 2011

Christopher J. Donelan, Sheriff  
 Franklin County Jail and House of Correction  
 160 Elm Street  
 Greenfield, MA 01301

Re: Facility Inspection

Dear Sheriff Donelan:

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 Franklin County Jail and House of Correction on May 4, 2011 accompanied by Captain Schindler. Violations noted are listed below (\* indicates conditions documented on previous inspection reports).

**LOBBY**

*Men's Bathroom*

No Violations Noted

*Women's Bathroom*

No Violations Noted

**KITCHEN**

FC 4-501.11	Good Repair: Light not working in walk-in freezer
FC 4-501.11	Good Repair: Light not working in walk-in coolers # 1 and 2
FC 3-304.12(A)	In Use Utensils: Scoop handle touching product
FC 6-501.16	Drying Mops: Mop stored in bucket

**LAUNDRY**

No Violations Noted

**MEDICAL**

No Violations Noted

**COMMISSARY**

No Violations Noted

**A POD**

*Cells*

105 CMR 451.353

Interior Maintenance: Blocked air vents in cell # 10

105 CMR 451.353

Interior Maintenance: Floor paint peeling in cell # 30

*Showers*

105 CMR 451.123

Maintenance: Dirty air vents in all showers

**B POD**

*Cells*

105 CMR 451.353

Interior Maintenance: Floor paint peeling in cell # 25 and 30

*Showers*

105 CMR 451.123

Maintenance: Dirty air vents in all lower showers

105 CMR 451.123

Maintenance: Standing water on floor from shower by cell # 31

**C POD**

*Cells*

105 CMR 451.353

Interior Maintenance: Floor paint peeling, in cell # 3, 5, 6, 8, 11, 12, 24, 26, 28 and 30

105 CMR 451.353

Interior Maintenance: Blocked air vents in cell # 15, 30 and 33

*Showers*

105 CMR 451.123

Maintenance: Dirty air vents in all upper showers

**D POD**

*Cells*

105 CMR 451.353

Interior Maintenance: Floor paint peeling, in cell # 1, 2, 4, 6, 13, 16, 21, 23 and 25

*Showers*

105 CMR 451.123

Maintenance: Dirty air vents in all upper showers

**INTAKE**

*Cells*

105 CMR 451.102\*

Pillows and Linens: Pillow damaged in cell # E2

*Booking*

No Violations Noted

*Programs*

No Violations Noted

*Maintenance*

No Violations Noted

*Warehouse*

No Violations Noted

**ADMINISTRATIONS**

*Central Control*

No Violations Noted

*Outer Break Room*

No Violations Noted

**MEDIUM SECURITY**

105 CMR 451.353

Interior Maintenance: Blocked air vents in all cells

*Laundry*

105 CMR 451.353

Interior Maintenance: Mop stored in bucket

**Observations and Recommendations**

- The inmate population was 234 at the time of inspection

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,

Peter Wheeler  
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  
Luis S. Spencer, Acting Commissioner, DOC  
Captain Lori Streeter, EHSO  
Greenfield Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Mary Elizabeth Heffernan, EOPS