



The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

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CHERYL BARTLETT, RN
COMMISSIONER

November 19, 2013

Steven J. O'Brien, Superintendent
M.C.I. Plymouth
Myles Standish State Forest
South Carver, MA 02366

Re: Facility Inspection - M.C.I. Plymouth, Carver

Dear Superintendent O'Brien:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, as well as Massachusetts Department of Public Health (Department) 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 M.C.I. Plymouth on October 24, 2013 accompanied by Jim Surprenant, Maintenance, and Kevin Szafir, Food Service Manager. Violations noted during the inspection are listed below:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Central Control

Lobby

No Violations Noted

Office

No Violations Noted

Break Room

FC 3-304.12(A)*

Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup used as scoop in sugar

FC 4-601.11(A)*

Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, interior of coffee-maker dirty

FC 4-204.112(A)

Design and Construction, Functionality: No functioning thermometer in black refrigerator

Staff Bathroom

105 CMR 451.121(B)*

Privacy: Separate toilet facilities not provided for male and female staff

105 CMR 451.123

Maintenance: Ceiling ventilation grille dirty

Medical Office

No Violations Noted

A Dorm

Bunks

105 CMR 451.103

Mattresses: Mattress damaged in cell # 116, 128, and 134

Inmate Break Room

FC 4-602.12(B)

Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

Bathroom

105 CMR 451.123*

Maintenance: Soap scum on walls in showers

105 CMR 451.123*

Maintenance: Fan dirty

105 CMR 451.123

Maintenance: Toilet partitions rusty

105 CMR 451.123

Maintenance: Stall door missing at toilet # 1

105 CMR 451.123

Maintenance: Stall door missing lock at toilet # 3

Showers

105 CMR 451.123

Maintenance: Soap scum on walls in showers

105 CMR 451.123

Maintenance: Shower curtain dirty

105 CMR 451.123

Maintenance: Shower curtain missing

Mop Room

No Violations Noted

B Dorm

Bunks

No Violations Noted

Barbershop

No Violations Noted

Bathroom

105 CMR 451.123*

Maintenance: Fan dirty

105 CMR 451.353*

Interior Maintenance: Wet mop stored in bucket

105 CMR 451.123*

Maintenance: Soap scum on walls in showers

105 CMR 451.123*

Maintenance: Shower heads leaking

105 CMR 451.123*

Maintenance: Toilet stalls missing door handles

105 CMR 451.123

Maintenance: Toilet partitions rusty

105 CMR 451.123

Maintenance: Hot water out-of-order at sink # 1 and 2

105 CMR 451.126

Hot Water: Hot water temperature recorded at 55⁰F

Showers

105 CMR 451.123

Maintenance: Ceiling dirty, appearance of mold on ceiling

Mop Room

105 CMR 451.353*

Interior Maintenance: Wet mop stored in bucket

Inmate Break Room

No Violations Noted

Hallway

No Violations Noted

C Dorm (Offices and Dog Area)

Staff Male Bathroom

No Violations Noted

Staff Female Bathroom

No Violations Noted

Laundry Room

105 CMR 451.353

Interior Maintenance: Washing machine out-of-order

Inmate Bathroom

105 CMR 451.123

Maintenance: Stall door missing

Showers

105 CMR 451.123*

Maintenance: Soap scum on walls in showers

105 CMR 451.123

Maintenance: Shower curtains dirty

Copy Room/Break Room

No Violations Noted

Mop Closet

No Violations Noted

Inmate Break Room

No Violations Noted

Cells

No Violations Noted

Urinalysis Room

No Violations Noted

Superintendent's Office

No Violations Noted

Day Room

No Violations Noted

Classification Area

Break Room

No Violations Noted

Food Service

Dining Room

No Violations Noted

Inmate Bathroom

No Violations Noted

Visitor's Bathroom

FC 5-202.12(A)

Plumbing System, Design: Handwashing sinks water temperature recorded at 84⁰F

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, sink leaking

Kitchen

3-Bay Sink Area
FC 5-501.16(C)* Refuse, Recyclables, and Returnables; Numbers and Capacities: No conveniently located waste receptacle at handwashing sink

FC 4-501.114(C)(2) Maintenance and Operation; Equipment: Quaternary ammonium solution greater than the manufacturers recommended concentration

Walk In Refrigerator
No Violations Noted

Dry Storage
No Violations Noted

Toxic/Caustic Room
FC 6-501.16 Maintenance and Operation; Cleaning: Wet mop stored in bucket

Morton Building

Main Area
No Violations Noted

Freezer
No Violations Noted

Day Room
105 CMR 451.141 Screens: Screen damaged

Laundry
No Violations Noted

Library
No Violations Noted

Weight Room
No Violations Noted

Bunk House
FC 4-602.12(B)* Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty
FC 4-601.11(C)* Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, refrigerator gaskets dirty

Classroom
No Violations Noted

Observations and Recommendations

1. The inmate population was 141 at the time of inspection.
2. The washing machine unit within C Dorm was out-of-order at the time of inspection. The Department recommended inmates use another washer unit in another building until the C Dorm unit was fixed.

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 and click on "Correctional Facilities" (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 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,



Nicholas Gale
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
Matt Rose, EHSO
Michelle Roberts, MA, CHO, Health Director, Plymouth Health Department
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea Cabral, Secretary, EOPS