



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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 GOVERNOR
 JOHN W. POLANOWICZ
 SECRETARY
 CHERYL BARTLETT, RN
 COMMISSIONER

October 28, 2014

Michael Corsini, Superintendent
 M.C.I. Plymouth
 Myles Standish State Forest
 South Carver, MA 02366

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

Dear Superintendent Corsini:

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; 105 CMR 520.000 Labeling; 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 M.C.I. Plymouth on October 15, 2014 accompanied by Matt Rose, EHSO. Violations noted during the inspection are listed below including 9 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Central Control

Lobby

No Violations Noted

Office

No Violations Noted

Break Room

FC 4-601.11(A)*

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

Staff Bathroom

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle in cabinet

Medical Exam Room

No Violations Noted

Medical Office

No Violations Noted

A Dorm

Inmate Break Room

No Violations Noted

Bathroom

105 CMR 451.126

Hot Water: Hot water temperature recorded at 100⁰F at handwash sink

105 CMR 451.123

Maintenance: Toilet stall # 3 out-of-order

105 CMR 451.123

Maintenance: Radiator paint peeling

Showers

105 CMR 451.123

Maintenance: Ceiling vent dusty in shower area

Mop Room

105 CMR 451.353

Interior Maintenance: Radiator damaged

Bunks

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells

105 CMR 451.353

Interior Maintenance: Floor not maintained in good repair, floor tiles damaged in cell # 120

B Dorm

Barbershop

No Violations Noted

Inmate Break Room

No Violations Noted

Hallway

No Violations Noted

Bathroom

105 CMR 451.123

Maintenance: Wall vents dusty

Showers

105 CMR 451.123*

Maintenance: Ceiling dirty, appearance of mold on ceiling outside showers

Mop Room

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

Bunks

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells

C Dorm (Offices and Dog Area)

Staff Male Bathroom

No Violations Noted

Staff Female Bathroom

No Violations Noted

Laundry Room

No Violations Noted

<i>Inmate Bathroom</i> 105 CMR 451.123	Maintenance: Ceiling vents dusty
<i>Showers</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 3 and 5 on left leaking
<i>Mop Closet</i> 105 CMR 451.353 105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Interior Maintenance: Ceiling vent dusty
<i>Inmate Break Room</i>	No Violations Noted
<i>Cells</i> 105 CMR 451.320	Cell Size: Inadequate floor space in cell # 303 and 306 – 325
<i>Urinalysis Room</i>	No Violations Noted
<i>Copy Room/Break Room</i>	No Violations Noted
<i>Superintendent's Office</i>	No Violations Noted
<i>Day Room</i>	No Violations Noted
Classification Area	
<i>Break Room</i>	No Violations Noted
<u>Food Service</u>	
<i>Dining Room</i> 105 CMR 451.350* 105 CMR 520.119(F)(2)	Structural Maintenance: Wall not easily cleanable, wall damaged in back left corner Food, Open Date Labeling: Food in vending machine was out of date
<i>Inmate Bathroom</i> 105 CMR 451.123 105 CMR 451.126	Maintenance: Radiator damaged Hot Water: Hot water temperature recorded at 100 ⁰ F
<i>Visitor's Bathroom</i>	No Violations Noted
Kitchen	
<i>3-Bay Sink Area</i>	No Violations Noted
<i>Walk-In Refrigerator</i>	No Violations Noted

Dishwasher Machine Area

No Violations Noted

Dry Storage
FC 3-304.12(A)

Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup stored in corn starch

Toxic/Caustic Room

No Violations Noted

Toxic/Caustic Area
FC 6-202.15(A)(3)

Design, Construction, and Installation; Functionality: Outer door not weather and vermin tight, door propped open

Morton Building

Main Area

No Violations Noted

Freezer # 1

No Violations Noted

Freezer # 2

No Violations Noted

Day Room
105 CMR 451.141*
105 CMR 451.353

Screens: Window screen damaged
Interior Maintenance: Baseboard damaged

Property Room

No Violations Noted

Laundry
105 CMR 451.353*

Interior Maintenance: Floor not maintained in good repair, paint peeling

Library

No Violations Noted

Weight Room
105 CMR 451.353*
105 CMR 451.350*

Interior Maintenance: Weight bench padding damaged
Structural Maintenance: Doors not rodent and weathertight

Bunk House

No Violations Noted

Staff Bathroom

Unable to Inspect – In Use

Classroom

No Violations Noted

Observations and Recommendations

1. The inmate population was 205 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 submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which correction will be achieved. The plan should be signed by the Superintendent or Administrator and 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".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

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
Carol Higgins O'Brien, 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