

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

5 Randolph Street

Canton, MA 02021

Phone: 617-624-5757

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| MAURA T. HEALEYGovernorKIMBERLEY L. DRISCOLLLieutenant Governor |

February 27, 2025

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

Donna Buckley, Sheriff

Barnstable County Correctional Facility

6000 Sheriff’s Place

Bourne, MA 02532 (electronic copy)

Re: Facility Inspection - Barnstable County Correctional Facility, Bourne

Dear Sheriff Buckley:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Barnstable County Correctional Facility on January 29, 2025 accompanied Captain Kenneth Shaffer, Policies Procedures and Compliance, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 49 total deficiencies: 16 new deficiencies under the Required Standards (.100 and .200 series), 18 repeat deficiencies under the Required Standards, 4 new deficiencies under the Recommended Standards (.300 series), and 11 repeat deficiencies under the Recommended Standards.

**Overview**

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

**SECTION 1: Health and Safety Deficiencies**

**Deficiencies under the Required Standards (.100 and .200 series)**

16 new deficiencies and 18 repeat deficiencies (indicated by an \*) were found during the inspection:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. House 1
 | Pod A | Lower Showers | 105 CMR 451.123\* | Maintenance: Wall epoxy damaged in shower # 2 |
| 1. House 1
 | Pod C | Lower Showers | 105 CMR 451.123 | Maintenance: Ceiling dirty in shower # 1 and 2 |
| 1. House 1
 | Pod C | Upper Showers | 105 CMR 451.123\* | Maintenance: Floor dirty in shower # 1 and 2 |
| 1. House 1
 | Pod C | Upper Showers | 105 CMR 451.123 | Maintenance: Epoxy damaged in shower # 3 |
| 1. House 2
 | Pod D | Main Area | 105 CMR 451.126 | Hot Water for Bathing and Hygiene: Hot water temperature 87°F at handwash sink |
| 1. House 2
 | Pod F | Shower | 105 CMR 451.123 | Maintenance: Door paint damaged |
| 1. House 2
 | Pod H | Shower – 1st Floor | 105 CMR 451.123\* | Maintenance: Floor dirty |
| 1. House 2
 | Pod H | Shower – 1st Floor | 105 CMR 451.123\* | Maintenance: Ceiling dirty |
| 1. House 2
 | Pod H | Shower – 2nd Floor | 105 CMR 451.123\* | Maintenance: Floor dirty |
| 1. House 3
 | Pod L | Showers – 1st Floor | 105 CMR 451.123\* | Maintenance: Floor epoxy damaged in shower # 1 |
| 1. House 3
 | Pod L | Showers – 1st Floor | 105 CMR 451.123 | Maintenance: Ceiling dirty in shower # 3 |
| 1. House 3
 | Pod L | Showers – 2nd Floor | 105 CMR 451.123\* | Maintenance: Soap scum on floor in shower # 3 |
| 1. House 3
 | Pod M | Showers – 1st Floor | 105 CMR 451.123\* | Maintenance: Floor dirty in shower # 1 |
| 1. House 3
 | Pod M | Showers – 1st Floor | 105 CMR 451.123\* | Maintenance: Walls dirty in shower # 1 |
| 1. House 3
 | Pod M | Showers – 1st Floor | 105 CMR 451.123\* | Maintenance: Bench dirty in shower # 1 |
| 1. House 3
 | Pod M | Showers – 1st Floor | 105 CMR 451.123 | Maintenance: Ceiling dirty in shower # 1 |
| 1. House 3
 | Pod M | Showers – 2nd Floor | 105 CMR 451.123\* | Maintenance: Floor dirty in shower # 1 and 3 |
| 1. Education
 | Inmate Bathroom # PR117 | 105 CMR 451.123 | Maintenance: Door hardware damaged |
| 1. Food Service
 | Staff Dining | 105 CMR 451.200 | Maintenance and Operation, Utensils and Temperature and Pressure Measuring Devices: Bulk milk container dispensing tube not cut on a diagonal. Standard found in 105 CMR 590; FC 4-502.13(B). |
| 1. Food Service
 | Staff Dining | 105 CMR 451.200 | Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at handwash sink. Standard found in 105 CMR 590; FC 5-205.15(B). |
| 1. Food Service
 | Handwash Sink (near Pots and Pans Storage) | 105 CMR 451.200\* | Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking. Standard found in 105 CMR 590; FC 5-205.15(B). |
| 1. Food Service
 | Ice Machine | 105 CMR 451.200\* | Cleaning of Equipment and Utensils, Frequency: Accumulation of soil/mold observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b). |
| 1. Food Service
 | Tool Room # SV119 | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service
 | Walk-In Freezer | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service
 | Cooler # 2 | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service
 | Cooler # 2 | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service
 | Prep Area | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, can opener dirty. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service
 | Prep Area | 105 CMR 451.200 | Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested lower than recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(A). | **Corrected On-Site** |
| 1. Food Service
 | 2-Door Refrigerator | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, refrigerator out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A). |
| 1. Food Service
 | 2-Door Refrigerator | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, door handle damaged. Standard found in 105 CMR 590; FC 4-501.11(B). |
| 1. Food Service
 | Dry Storage # SV126 | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | **Corrected On-Site** |

**Deficiencies under the Recommended Standards (.300 series)**

4 new deficiencies and 11 repeat deficiencies (indicated by an \*) were found during the inspection:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. House 1
 | Pod A | Janitor’s Closet | 105 CMR 451.353 | Interior Maintenance: Unlabeled chemical bottle |
| 1. House 1
 | Pod A | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 1
 | Pod B | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 1
 | Pod C | Main Area |  | 105 CMR 451.353\* | Interior Maintenance: Wall paint damaged |
| 1. House 1
 | Pod C | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 2
 | Pod D | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 2
 | Pod D | Cells |  | 105 CMR 451.353 | Interior Maintenance: Walls dirty in cell # D06 |
| 1. House 2
 | Pod E | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 2
 | Pod G | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 2
 | Pod H | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 3
 | Pod J | Cells |  | 105 CMR 451.320 | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 3
 | Pod K | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 3
 | Pod L | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 3
 | Pod M | Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells, cells double bunked |
| 1. House 3
 | Pod M | Recreation Area | 105 CMR 451.353 | Interior Maintenance: Wall paint damaged |

**SECTION 2: Areas Found to be in Compliance**

EHRS inspected 122 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRS did not inspect**

EHRS inspected all areas of the facility.

**SECTION 4: Plan of Correction**

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

**SECTION 5: Observations and Recommendations**

1. The inmate population was 260 at the time of inspection.

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 "Correctional Facilities" [105 CMR 451.000](https://www.mass.gov/regulations/105-CMR-45100-minimum-health-and-sanitation-standards-and-inspection-procedures-for-correctional-facilities) ~~is~~ available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](https://www.mass.gov/doc/merged-food-code-111618/download).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

* [105 CMR 205.000](https://www.mass.gov/regulations/105-CMR-20500-minimum-standards-governing-medical-records-and-the-conduct-of-physical-examinations-in-correctional-facilities?_gl=1*ws80pz*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDE3LjAuMC4w): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
* [105 CMR 480.000](https://www.mass.gov/regulations/105-CMR-48000-minimum-requirements-for-the-management-of-medical-or-biological-waste-state-sanitary-code-chapter-viii?_gl=1*c27utb*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDQ5LjAuMC4w): Minimum requirements for the Management of Medical or Biological Waste
* [105 CMR 500.000](https://www.mass.gov/regulations/105-CMR-50000-good-manufacturing-practices-for-food?_gl=1*ow2nps*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDg3LjAuMC4w): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

 Sincerely,



 Patrick Wallace

 Environmental Health Inspector, EHRS, BCEH