



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

MAURA T. HEALEY
Governor

KIMBERLEY L. DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD,
PhD Commissioner

Tel: 617-624-6000
www.mass.gov/dph

February 27, 2025

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
2.	House 1	Pod C	Lower Showers	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 1 and 2
3.	House 1	Pod C	Upper Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1 and 2
4.	House 1	Pod C	Upper Showers	105 CMR 451.123	Maintenance: Epoxy damaged in shower # 3
5.	House 2	Pod D	Main Area	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 87°F at handwash sink
6.	House 2	Pod F	Shower	105 CMR 451.123	Maintenance: Door paint damaged
7.	House 2	Pod H	Shower – 1st Floor	105 CMR 451.123*	Maintenance: Floor dirty
8.	House 2	Pod H	Shower – 1st Floor	105 CMR 451.123*	Maintenance: Ceiling dirty
9.	House 2	Pod H	Shower – 2nd Floor	105 CMR 451.123*	Maintenance: Floor dirty
10.	House 3	Pod L	Showers – 1st Floor	105 CMR 451.123*	Maintenance: Floor epoxy damaged in shower # 1
11.	House 3	Pod L	Showers – 1st Floor	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 3
12.	House 3	Pod L	Showers – 2nd Floor	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 3
13.	House 3	Pod M	Showers – 1st Floor	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1
14.	House 3	Pod M	Showers – 1st Floor	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1
15.	House 3	Pod M	Showers – 1st Floor	105 CMR 451.123*	Maintenance: Bench dirty in shower # 1
16.	House 3	Pod M	Showers – 1st Floor	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 1
17.	House 3	Pod M	Showers – 2nd Floor	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1 and 3
18.	Education	Inmate Bathroom # PR117		105 CMR 451.123	Maintenance: Door hardware damaged
19.	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).
20.	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).
21.	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).

22.	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).	
23.	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).	
24.	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).	
25.	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).	
26.	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).	
27.	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).	
28.	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
29.	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).	
30.	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).	
31.	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
2.	House 1	Pod A	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
3.	House 1	Pod B	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
4.	House 1	Pod C	Main Area	105 CMR 451.353*	Interior Maintenance: Wall paint damaged
5.	House 1	Pod C	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
6.	House 2	Pod D	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
7.	House 2	Pod D	Cells	105 CMR 451.353	Interior Maintenance: Walls dirty in cell # D06
8.	House 2	Pod E	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
9.	House 2	Pod G	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
10.	House 2	Pod H	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
11.	House 3	Pod J	Cells	105 CMR 451.320	Cell Size: Inadequate floor space in all cells, cells double bunked
12.	House 3	Pod K	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
13.	House 3	Pod L	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
14.	House 3	Pod M	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells double bunked
15.	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 and click on "Correctional Facilities" [105 CMR 451.000](#) 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](#).

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](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): 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