

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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| CHARLES D. BAKER  Governor  KARYN E. POLITO  Lieutenant Governor |

MARYLOU SUDDERS

Secretary

MARGRET R. COOKE Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

February 14, 2022

James M. Cummings, Sheriff

Barnstable County Correctional Facility

6000 Sheriff’s Place

Bourne, MA 02532 (electronic copy)

Re: Facility Inspection - Barnstable County Correctional Facility, Bourne

Dear Sheriff Cummings:

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 2013 Food Code; 105 CMR 500.000 Good Manufacturing Practices for Food; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Barnstable County Correctional Facility on February 7, 2022 accompanied by Lieutenant Ken Shaffer. Violations noted during the inspection are listed below including 26 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

Sincerely,



Patrick Wallace

Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, Director, BEH

Steven Hughes, Director, CSP, BEH

Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)

Carol A. Mici, Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)

Robert Ahonen, Superintendent (electronic copy)

Lieutenant Kenneth R. Shaffer, Policies Procedures and Compliance, EHSO (electronic copy)

Terri Guarino, RS, Health Agent, Bourne Board of Health (electronic copy)

Clerk, Massachusetts House of Representatives (electronic copy)

Clerk, Massachusetts Senate (electronic copy)

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

**Entrance**

*Male Bathroom*

No Violations Noted

*Female Bathroom*

No Violations Noted

**Administration Area**

*Staff Break Room*

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, interior of microwave oven dirty

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, single-use utensils left uncovered and open to contamination

*Fitness Room*

Unable to Inspect – Not in Use

*Female Locker Room*

No Violations Noted

*Male Locker Room*

No Violations Noted

**House 1**

**Triage**

No Violations Noted

**Pod A**

*Main Area*

105 CMR 451.126 Hot Water: Hot water temperature 68°F at handwash sink

*Staff Bathroom*

No Violations Noted

*Interview Room*

No Violations Noted

*Storage*

No Violations Noted

*Showers – 1st Floor*

105 CMR 451.123\* Maintenance: Soap scum on walls in shower # 2

*Day Room Shower – 1st Floor*

No Violations Noted

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Showers – 2nd Floor*

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 3

*Janitor’s Closet – 2nd Floor*

Unable to Inspect – Locked

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

*Recreation Area*

No Violations Noted

**Pod B**

*Main Area*

No Violations Noted

*Storage Room*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Multi-Use Room*

No Violations Noted

*Interview Room*

No Violations Noted

*Showers*

105 CMR 451.123\* Maintenance: Soap scum on floor outside showers

*Janitor’s Closet*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

*Recreation Area*

No Violations Noted

**Pod B/C Bubble**

*Staff Bathroom*

No Violations Noted

**Pod C**

Unable to Inspect – Quarantine/Isolation Unit

**House 2**

**Main Hallway**

*Triage Room*

No Violations Noted

**Pod D**

Unable to Inspect – Quarantine/Isolation Unit

**D/E Corridor**

*Staff Bubble*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Triage*

No Violations Noted

*Storage*

No Violations Noted

**Pod E**

*Main Area*

105 CMR 451.126 Hot Water: Hot water temperature 105°F at handwash sink

*Storage Room*

No Violations Noted

*Shower – 1st Floor*

No Violations Noted

*Day Room Shower*

No Violations Noted

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Showers – 2nd Floor*

No Violations Noted

*Janitor’s Closet – 2nd Floor*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

*Recreation Area*

No Violations Noted

**Pod F**

*Main Area*

No Violations Noted

*Storage*

No Violations Noted

*Shower*

105 CMR 451.123 Maintenance: Soap scum on floor

*Janitor’s Closet*

No Violations Noted

*Cells*

105 CMR 451.103 Mattresses: Mattress damaged in cell # 3

*Recreation Area*

No Violations Noted

**F/G Bubble**

No Violations Noted

*Staff Bathroom*

No Violations Noted

**Pod G**

*Main Area*

No Violations Noted

*Storage Closet*

No Violations Noted

*Shower – 1st Floor*

105 CMR 451.123\* Maintenance: Floor dirty in shower # 1

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Shower – 2nd Floor*

No Violations Noted

*Janitor’s Closet – 2nd Floor*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

*Recreation Area*

No Violations Noted

**Pod H**

*Main Area*

No Violations Noted

*Shower – 1st Floor*

No Violations Noted

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Shower – 2nd Floor*

No Violations Noted

*Janitor’s Closet – 2nd Floor*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

*Recreation Area*

No Violations Noted

**Chapel**

No Violations Noted

**House 3**

**Main Hallway**

*Triage Room*

No Violations Noted

*PRC Corridor*

No Violations Noted

**Pod J**

*Main Area*

105 CMR 451.200\* Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

*Staff Bathroom*

No Violations Noted

*Storage Closet*

No Violations Noted

*Showers – 1st Floor*

No Violations Noted

*Janitor’s Closet – 1st Floor*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, faucet leaking at slop sink

*Showers – 2nd Floor*

105 CMR 451.123 Maintenance: Wall tile grout dirty in shower # 1, 2, and 3

*Janitor’s Closet – 2nd Floor*

105 CMR 451.353\* Interior Maintenance: Wall paint damaged

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.353\* Interior Maintenance: Wall surface damaged near door in cell # 24

105 CMR 451.353\* Interior Maintenance: Wall surface damaged near door in cell # 30

105 CMR 451.353 Interior Maintenance: Door hardware damaged in cell # 34

*Recreation Area*

No Violations Noted

**Pod K**

*Main Area*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Storage Closet*

No Violations Noted

*Showers – 1st Floor*

105 CMR 451.123\* Maintenance: Floor dirty in shower # 2

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Showers – 2nd Floor*

No Violations Noted

*Janitor’s Closet – 2nd Floor*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.103 Mattresses: Mattress damaged in cell # 3

105 CMR 451.353 Interior Maintenance: Wall paint damaged in cell # 27

*Recreation Area*

No Violations Noted

**Pod L**

*Main Area*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Storage*

No Violations Noted

*Showers – 1st Floor*

105 CMR 451.123 Maintenance: Floor dirty in shower # 3

105 CMR 451.123 Maintenance: Floor epoxy damaged in shower # 1

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Showers – 2nd Floor*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 1, 2, and 3

*Janitor’s Closet – 2nd Floor*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle observed

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.353 Interior Maintenance: Water pooling on floor in cell # 12

*Recreation Area*

105 CMR 451.353 Interior Maintenance: Wall paint damaged

**Pod M**

*Main Area*

105 CMR 451.353 Interior Maintenance: Floor tiles missing under handwash sink

*Staff Bathroom*

No Violations Noted

*Storage Closet*

No Violations Noted

*Showers – 1st Floor*

105 CMR 451.123\* Maintenance: Floor dirty in shower # 1

105 CMR 451.123\* Maintenance: Wall tile grout moldy in shower # 1

*Janitor’s Closet – 1st Floor*

105 CMR 451.353 Interior Maintenance: Wet mop stored upside down

*Showers – 2nd Floor*

105 CMR 451.123 Maintenance: Floor dirty in shower # 1, 2, and 3

105 CMR 451.123 Maintenance: Wall tile grout dirty in shower # 1, 2, and 3

*Janitor’s Closet – 2nd Floor*

No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.353 Interior Maintenance: Wall paint damaged in cell # 7

105 CMR 451.353 Interior Maintenance: Water pooling on floor in cell # 11

*Recreation Area*

No Violations Noted

**Food Service**

*Male Staff Bathroom*

No Violations Noted

*Female Staff Bathroom*

No Violations Noted

**Staff Dining**

No Violations Noted

**Kitchen**

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty throughout

FC 6-501.114(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, non-functional cooler left outside electrical closet # SV124

*Staff Bathroom # 121*

No Violations Noted

*Inmate Bathroom # 122*

FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, hot water not working at handwash sink

*Pots and Pans Storage*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, drying racks dirty

*Handwash Sink (near Pots and Pans Storage)*

No Violations Noted

*Ice Machine*

No Violations Noted

*Handwash Sink (near Ice Machine)*

No Violations Noted

*Chemical Closet # SV123*

No Violations Noted

*Tool Room # SV119*

No Violations Noted

*Handwash Sink (near # SV124)*

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

*Spice Rack*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, appearance of flour residue covering the exterior of food containers while stored on rack

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rack dirty

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty under rack

FC 3-202.15 Sources, Specifications; Specifications for Receiving: Food packages not in good conditionPf

*Walk-In Freezer*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on ceiling

*Cooler # 1*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

*Cooler # 2*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed next to fans

*2-Compartment Sink Area*

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

*Prep Area*

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

FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, can opener dirty

*Oven Area*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, oven handles dirty

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, interior and exterior of oven doors dirty

*Kettle Area*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty under kettles and water boiling unit

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, exterior of kettles dirty

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, left side kettle out-of-order

*True Cooler*

FC 6-501.114(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises

*True Warming Units*

No Violations Noted

*Tool Closet # SV 129*

No Violations Noted

*Dry Storage # SV126*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

*Dry Storage # SV125*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

*Inmate Break Area*

No Violations Noted

*Dishwashing Area*

FC 4-302.13\* Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No irreversible registering temperature measuring device readily accessible to measure the surface temperature of the utensilPf

FC 4-204.113 Design and Construction, Functionality: Warewashing machine missing an easily accessible and readable data plate

*Loading Dock*

No Violations Noted

**Warehouse**

*Maintenance Area*

No Violations Noted

*Bathroom*

No Violations Noted

**Laundry**

*Inmate Bathroom*

No Violations Noted

*Office*

No Violations Noted

*Storage*

No Violations Noted

**Visiting**

No Violations Noted

**Programs**

*Female Bathroom # PR127*

No Violations Noted

*Male Bathroom # PR126*

No Violations Noted

*Offices*

No Violations Noted

**Education**

*Classrooms*

No Violations Noted

*Library*

No Violations Noted

*Inmate Bathroom # PR117*

No Violations Noted

*Inmate Bathroom # PR116*

No Violations Noted

**H.S.U.**

*Medical Waste*

No Violations Noted

*Inmate Bathroom # 138*

No Violations Noted

*Exam Room # 136*

No Violations Noted

*Lab # 135*

No Violations Noted

*Watch Cell # 134*

No Violations Noted

*Janitor’s Closet # 133*

No Violations Noted

*Biohazard Closet # 132*

No Violations Noted

*Storage Closet # 131*

No Violations Noted

*Storage Closet # 130*

Unable to Inspect – Locked

*Exam Room # 128*

No Violations Noted

*Medical Records # 127*

No Violations Noted

*Conference Room # 125*

No Violations Noted

*Dental Suite # 124*

No Violations Noted

*Storage # 123*

Unable to Inspect – Locked

*Mental Health # 122*

Unable to Inspect – Locked

*Offices # 117*

No Violations Noted

*Medical Cart Storage # 116*

No Violations Noted

*Equipment Storage # 115*

No Violations Noted

*Female Staff Bathroom # 113*

No Violations Noted

*Male Staff Bathroom # 111*

No Violations Noted

**Booking/Intake**

*Holding Cells 112-114*

No Violations Noted

*Count Office # IN116*

No Violations Noted

*Records # IN111*

No Violations Noted

*Property # 118*

No Violations Noted

*Male Release Dressout # 122*

No Violations Noted

*Female Release Dressout # 121*

No Violations Noted

*Search Showers # 123 and 124*

No Violations Noted

*Female Staff Bathroom # 119*

No Violations Noted

*Officer’s Area*

No Violations Noted

*Janitor’s Closet # 132*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle observed

*Triage # 128*

No Violations Noted

*Male Staff Bathroom # 127*

No Violations Noted

*Office # 125*

No Violations Noted

*Male Inmate Bathroom # 134*

No Violations Noted

*Female Inmate Bathroom # 151*

No Violations Noted

*Staff Bathroom # 145*

No Violations Noted

*Inmate Bathroom # 147*

No Violations Noted

*Holding Cells # 135 - 137*

No Violations Noted

*Transportation Office*

No Violations Noted

**Wood Shop**

No Violations Noted

**Print Shop**

*Staff Bathroom # 158*

No Violations Noted

*Inmate Bathroom # 159*

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 173 at the time of inspection.
2. Pod C and Pod D were the COVID-19 quarantine/isolation areas. There were 11 inmates housed in Pod C and

1 inmate housed in Pod D.

1. At the time of inspection the Department recommended that all showers be identified with a numbering system. This will assist the Department and correctional employees to better recognize where issues exist.

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](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

To review the Labeling regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on “Food Protection Program regulations”. Then under Food Processing click “105 CMR 500.000: Good Manufacturing Practices for Food”.

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,



Patrick Wallace

Environmental Health Inspector, CSP, BEH