The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

5 Randolph Street

Canton, MA 02021

Phone: 617-356-5387



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Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

July 8, 2024

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:

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: Minimum Requirements for the Management of 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 June 26, 2024 accompanied by Captain Kenneth Shaffer, Policies Procedures and Compliance, and Major Don Doyle, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 32 repeat violations:

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

Sincerely,



Patrick Wallace

Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH

Nalina Narain, Director, BCEH

Steven Hughes, Director, CSP, BCEH

Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)

Shawn Jenkins, Interim Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)

Danielle Frane, Special Sheriff/Superintendent (electronic copy)

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

Michael Maxim, Facilities Director (electronic copy)

Kaitlyn Shea, Acting 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*

No Violations Noted

*Fitness Room*

No Violations Noted

*Female Locker Room*

No Violations Noted

*Male Locker Room*

No Violations Noted

**House 1**

**Triage**

No Violations Noted

**Pod A**

*Main Area*

No Violations Noted

*Storage Room*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Interview Room*

No Violations Noted

*Lower Showers*

105 CMR 451.123 Maintenance: Wall epoxy damaged in shower # 2

*Upper Showers*

No Violations Noted

*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**

*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 and walls in shower # 1

*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**

No Violations Noted

*Staff Bathroom*

No Violations Noted

**Pod C**

*Main Area*

105 CMR 451.353\* Interior Maintenance: Wall paint damaged

105 CMR 451.353\* Interior Maintenance: Ceiling water stained

*Storage Room*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Multi-Use Room*

105 CMR 451.353\* Interior Maintenance: Ceiling water stained

*Interview Room*

105 CMR 451.353 Interior Maintenance: Ceiling surface damaged

*Lower Showers* Unable to Inspect Shower # 1 – In Use

105 CMR 451.123\* Maintenance: Floor dirty in shower # 3

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

*Upper Showers*

105 CMR 451.130 Hot Water: Shower water temperature recorded at 118°F in shower # 2

105 CMR 451.123 Maintenance: Floor dirty in shower # 1-3

*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

**House 2**

**Main Hallway**

*Triage Room*

No Violations Noted

**Pod D**

*Main Area*

No Violations Noted

*Storage Room*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Day Room Shower*

No Violations Noted

*Shower – 2nd Floor*

105 CMR 451.123\* Maintenance: Floor dirty

*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

**D/E Corridor**

*Staff Bubble*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Triage*

105 CMR 451.353 Interior Maintenance: Light out

*Unit Manager’s Office*

No Violations Noted

*Storage*

No Violations Noted

**Pod E**

*Main Area*

No Violations Noted

*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

**Pod F**

*Main Area*

No Violations Noted

*Storage*

No Violations Noted

*Shower*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

*Cells*

No Violations Noted

*Recreation Area F/G*

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*

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

**Pod H**

*Main Area*

No Violations Noted

*Shower – 1st Floor*

105 CMR 451.123\* Maintenance: Floor dirty

105 CMR 451.123 Maintenance: Dead drain flies on ceiling

105 CMR 451.123 Maintenance: Mold on ceiling outside shower

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Shower – 2nd Floor*

105 CMR 451.123\* Maintenance: Floor dirty

105 CMR 451.123 Maintenance: Drain flies observed

*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**

Unable to Inspect – Pod Under Construction

**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: Soap scum on floor 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 451.353 Interior Maintenance: Water pooling on floor in cell # 16 and 17

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, handwash sink not draining properly in cell # 19

*Recreation Area*

No Violations Noted

**Pod L**

*Main Area*

No Violations Noted

*Staff Bathroom*

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

handwash sink

105 CMR 451.123 Maintenance: Wall paint damaged

*Storage Closet*

No Violations Noted

*Showers – 1st Floor*

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

105 CMR 451.130 Hot Water: Shower water temperature recorded at 86°F in shower # 1

*Janitor’s Closet – 1st Floor*

105 CMR 451.353 Interior Maintenance: Water leaking into closet through wall

105 CMR 451.353 Interior Maintenance: Water pooling on floor

*Showers – 2nd Floor*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 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 451.130 Plumbing: Plumbing not maintained in good repair, toilet fixture leaking in

cell # 1

*Recreation Area*

No Violations Noted

**Pod M**

*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 # 1

105 CMR 451.123\* Maintenance: Walls dirty in shower # 1 and 3

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

*Janitor’s Closet – 1st Floor*

No Violations Noted

*Showers – 2nd Floor*

105 CMR 451.123\* Maintenance: Floor dirty in shower # 1 and 3

105 CMR 451.123\* Maintenance: Walls dirty in shower # 1 and 3

105 CMR 451.123 Maintenance: Walls dirty in shower # 2

105 CMR 451.123 Maintenance: Floor dirty in shower # 2

*Janitor’s Closet – 2nd Floor*

105 CMR 451.353 Interior Maintenance: Standing water pooling on floor

*Cells*

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

*Recreation Area*

105 CMR 451.353 Interior Maintenance: Standing water pooling on floor

**Food Service**

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

*Male Staff Bathroom*

No Violations Noted

*Female Staff Bathroom*

No Violations Noted

**Staff Dining**

**FC 6-301.12 Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf)**

**Kitchen**

*Staff Bathroom # 121*

No Violations Noted

*Inmate Bathroom # 122*

105 CMR 451.123\* Maintenance: Door handle missing

*Pots and Pans Storage*

No Violations Noted

*Handwash Sink (near Pots and Pans Storage)*

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

*Ice Machine*

FC 4-602.11(E)(4)(b)\* Cleaning of Equipment and Utensils, Frequency: Accumulation of soil/mold observed on interior surfaces of ice machine

*Handwash Sink (near Ice Machine)*

No Violations Noted

*Chemical Closet # SV123*

**FC 6-501.16 Maintenance and Operation: Premises, Structure, Attachments, and Fixtures - Methods; Wet mops stored in buckets**

*Overnight Box Refrigerator*

No Violations Noted

*Tool Room # SV119*

No Violations Noted

*Handwash Sink (near # SV124)*

No Violations Noted

*Spice 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 3-304.12(B) Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop stored in sugar**

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food boxes left open**

*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

**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 door**

**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 food packaging**

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

*Cooler # 1*

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food packaging damaged**

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

**FC 3-501.17(A) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discardedPf**

*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 3-501.17(A) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discardedPf**

**FC 3-701.11(A) Contaminated Food; Disposition: Unsafe, adulterated, or not honestly presented food not properly discarded or reconditionedP*,* moldy cucumbers observed**

*2-Compartment Sink Area*

No Violations Noted

*Prep Area*

FC 4-601.11(A)\* Cleaning of Equipment and Utensils, Objective: Food contact surface dirtyPf, can opener dirty

*Oven Area*

No Violations Noted

*Kettle Area*

No Violations Noted

*Maxx Cold Refrigerator*

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

**FC 3-501.17(A) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discardedPf, several food items missing dates**

**FC 3-302.11(A)(1)(b) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat foodP, raw eggs stored above bread**

*True Warming Units*

No Violations Noted

*Tool Closet # SV129*

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

**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 # SV126*

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door hardware damaged

*Dry Storage # SV125*

No Violations Noted

*Inmate Break Area*

No Violations Noted

*Dishwashing Area*

**FC 4-901.11(A) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pans and trays stacked wet**

**FC 4-901.11(B) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils dried with a cloth, inmates observed hand drying items leaving the warewash machine**

*Loading Dock*

No Violations Noted

**Warehouse**

*Maintenance Area*

No Violations Noted

*Bathroom*

No Violations Noted

**Laundry**

105 CMR 451.353 Interior Maintenance: Washing machine # 3 out-of-order

*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*

Unable to Inspect – Locked

*Inmate Bathroom # PR116*

Unable to Inspect – Locked

**H.S.U.**

*Inmate Bathroom # 138*

No Violations Noted

*Lab # 135*

No Violations Noted

*Exam Room # 136*

No Violations Noted

*Watch Cell # 134*

No Violations Noted

*Exam Room # 128*

No Violations Noted

*Biohazard Closet # 132*

No Violations Noted

*Storage Closet # 131*

No Violations Noted

*Storage Closet # 130*

Unable to Inspect – Locked

*Janitor’s Closet # 133*

No Violations Noted

*Medical Records # 127*

No Violations Noted

*Conference Room # 125*

No Violations Noted

*Dental Suite # 124*

No Violations Noted

*Storage # 123*

No Violations Noted

*Offices*

No Violations Noted

*Medical Cart Storage # 116*

No Violations Noted

*Equipment Storage # 115*

No Violations Noted

*Office # HLI14*

No Violations Noted

*Female Staff Bathroom # 113*

No Violations Noted

*Male Staff Bathroom # 111*

No Violations Noted

**Booking/Intake**

*Count Office # IN116*

No Violations Noted

*Records # IN111*

No Violations Noted

*Female Staff Bathroom # 119*

No Violations Noted

*Female Release Dressout # 121*

No Violations Noted

*Male Release Dressout # 122*

No Violations Noted

*Property # 118*

No Violations Noted

*Holding Cells # 112-114*

No Violations Noted

*Search Showers # 123 and 124*

No Violations Noted

*Female Inmate Bathroom # 151*

No Violations Noted

*Office # 125*

No Violations Noted

*Triage # 128*

No Violations Noted

*Male Staff Bathroom # 127*

No Violations Noted

*Janitor’s Closet # 132*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Male Inmate Bathroom # 134*

No Violations Noted

*Holding Cells # 135 - 137*

No Violations Noted

*Transportation Office*

No Violations Noted

*Staff Bathroom # 145*

No Violations Noted

*Inmate Bathroom # 147*

No Violations Noted

*Officer’s Area*

No Violations Noted

*Sally Port*

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 251 at the time of inspection.
2. At the time of inspection, Pod J was undergoing renovations and was not inspected. The CSP asks to be kept apprised of any plans to re-open this unit.

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 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, BCEH