



MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

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

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

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

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
105 CMR 451.123*
105 CMR 451.123*

Unable to Inspect Shower # 1 – In Use
Maintenance: Floor dirty in shower # 3
Maintenance: Soap scum on floor and walls in shower # 2

Upper Showers
105 CMR 451.130
105 CMR 451.123

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

<i>Storage</i>	No Violations Noted
<i>Shower</i>	No Violations Noted
<i>Janitor's Closet</i>	No Violations Noted
<i>Cells</i>	No Violations Noted
<i>Recreation Area F/G</i>	No Violations Noted
F/G Bubble	No Violations Noted
<i>Staff Bathroom</i>	No Violations Noted
Pod G	
<i>Main Area</i>	No Violations Noted
<i>Storage Closet</i>	No Violations Noted
<i>Shower – 1st Floor</i>	No Violations Noted
<i>Janitor's Closet – 1st Floor</i>	No Violations Noted
<i>Shower – 2nd Floor</i>	No Violations Noted
<i>Janitor's Closet – 2nd Floor</i>	No Violations Noted
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double bunked
Pod H	
<i>Main Area</i>	No Violations Noted
<i>Shower – 1st Floor</i> 105 CMR 451.123* 105 CMR 451.123 105 CMR 451.123	Maintenance: Floor dirty Maintenance: Dead drain flies on ceiling Maintenance: Mold on ceiling outside shower

Janitor's Closet – 1st Floor

No Violations Noted

Shower – 2nd Floor

105 CMR 451.123*

105 CMR 451.123

Maintenance: Floor dirty

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
105 CMR 451.353
105 CMR 451.130

Cell Size: Inadequate floor space in cells, cells double bunked
Interior Maintenance: Water pooling on floor in cell # 16 and 17
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

105 CMR 451.123

Plumbing: Plumbing not maintained in good repair, faucet leaking at handwash sink
Maintenance: Wall paint damaged

Storage Closet

No Violations Noted

Showers – 1st Floor

105 CMR 451.123
105 CMR 451.130

Maintenance: Floor epoxy damaged in shower # 1
Hot Water: Shower water temperature recorded at 86°F in shower # 1

Janitor's Closet – 1st Floor

105 CMR 451.353
105 CMR 451.353

Interior Maintenance: Water leaking into closet through wall
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
105 CMR 451.130

Cell Size: Inadequate floor space in cells, cells double bunked
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
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Cells

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

105 CMR 451.353	Interior Maintenance: Standing water pooling on floor
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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)
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Kitchen

Staff Bathroom # 121

No Violations Noted

Inmate Bathroom # 122

105 CMR 451.123*	Maintenance: Door handle missing
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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
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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
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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)*

FC 3-304.12(B)

FC 3-302.11(A)(4)

**Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rack dirty
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
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)*

FC 6-501.12(A)

FC 6-501.12(A)

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

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on door

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on food packaging

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)

FC 6-501.12(A)

FC 3-501.17(A)

**Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food packaging damaged
Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, shelving dirty
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 discarded^{pf}**

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 discarded^{Pf}

FC 3-701.11(A)

Contaminated Food; Disposition: Unsafe, adulterated, or not honestly presented food not properly discarded or reconditioned^P, 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 dirty^{Pf}, 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 discarded^{Pf}, 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 food^P, 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 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 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