

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor

# The Commonwealth of Massachusetts Executive Office of Health and Human Services Department of Public Health Bureau of Environmental Health Community Sanitation Program 5 Randolph Street, Canton, MA 02021

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MARYLOU SUDDERS Secretary

MARGRET R. COOKE Commissioner

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

October 3, 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 September 22, 2022 accompanied by Krista Kerr, Administration. Violations noted during the inspection are listed below including 44 repeat violations:

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

Sincerely,

Patrick Wallace

Environmental Health Inspector, CSP, BEH

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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
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 storage not in compliance with

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

Fitness Room

105 CMR 451.350 Structural Maintenance: Ceiling leaking

105 CMR 451.353 Interior Maintenance: Ceiling tiles water damaged

Female Locker Room

105 CMR 451.350 Structural Maintenance: Ceiling leaking

Male Locker Room

No Violations Noted

House 1

**Triage** 

Hot Water: Hot water temperature 70°F at handwash sink

Pod A

Unable to Inspect – Quarantine/Isolation Unit

Pod B

Main Area

Hot Water: Hot water temperature 70°F at handwash sink

Storage Room

No Violations Noted

Staff Bathroom

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

Multi-Use Room

No Violations Noted

Interview Room

No Violations Noted

**Showers** 

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

105 CMR 451.123 Maintenance: Floor dirty in shower # 1

Janitor's Closet

105 CMR 451.353 Interior Maintenance: Wet mop stored in slop sink

Cells

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

Recreation Area

No Violations Noted

Pod B/C Bubble

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

Pod C

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

Lower Showers

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

Upper Showers

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

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

Pod D

Unable to Inspect – Quarantine/Isolation Unit

**D/E Corridor** 

Staff Bubble

No Violations Noted

Staff Bathroom

No Violations Noted

Triage

105 CMR 451.353 Interior Maintenance: Upholstery damaged on examination table

Storage

Unable to Inspect - Locked

Pod E

Main Area

105 CMR 451.126\* Hot Water: Hot water temperature 100°F at handwash sink

Storage Room

No Violations Noted

Shower – 1<sup>st</sup> Floor

No Violations Noted

Day Room Shower

No Violations Noted

Janitor's Closet – 1<sup>st</sup> Floor

No Violations Noted

Showers – 2<sup>nd</sup> Floor

No Violations Noted

Janitor's Closet – 2<sup>nd</sup> 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: Door paint damaged

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Janitor's Closet

105 CMR 451.353 Interior Maintenance: Lock hardware damaged

Cells

No Violations Noted

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

 $Shower - 1^{st} Floor$ 

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

Janitor's Closet – 1<sup>st</sup> Floor

105 CMR 451.353 Interior Maintenance: Wet mop stored upside down

 $Shower - 2^{nd} Floor$ 

105 CMR 451.123 Maintenance: Floor dirty

Janitor's Closet – 2<sup>nd</sup> 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, faucet running continuously in

cell # G08

Recreation Area

No Violations Noted

Pod H

Main Area

No Violations Noted

Shower – 1<sup>st</sup> Floor

105 CMR 451.123 Maintenance: Floor dirty

Janitor's Closet – 1<sup>st</sup> Floor

No Violations Noted

 $Shower - 2^{nd} Floor$ 

Janitor's Closet – 2<sup>nd</sup> Floor

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

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

Hot Water: Hot water temperature 70°F at handwash sink

PRC Corridor

No Violations Noted

Pod J

Main Area

Hot Water: Hot water temperature 90°F at handwash sink

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

105 CMR 590.000, no functioning thermometer in refrigerator

Staff Bathroom

No Violations Noted

Storage Closet

No Violations Noted

Showers – 1<sup>st</sup> Floor

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

Maintenance: Bench dirty in shower # 3, possible mold/mildew

 $Janitor's Closet - I^{st} Floor$ 

No Violations Noted

Showers – 2<sup>nd</sup> Floor

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

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

*Janitor's Closet – 2<sup>nd</sup> Floor* 

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

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

Recreation Area

No Violations Noted

Pod K

Main Area

105 CMR 451.126 Hot Water: Hot water temperature 70°F at handwash sink

Staff Bathroom

No Violations Noted

Storage Closet

No Violations Noted

Showers – 1<sup>st</sup> Floor

105 CMR 451.123\* Maintenance: Floor dirty in shower # 2
105 CMR 451.123 Maintenance: Floor dirty in shower # 1 and 3
105 CMR 451.123 Maintenance: Soap scum on bench in shower # 3

Janitor's Closet – 1<sup>st</sup> Floor

No Violations Noted

Showers – 2<sup>nd</sup> Floor

No Violations Noted

Janitor's Closet – 2<sup>nd</sup> Floor

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle 105 CMR 451.353 Interior Maintenance: Wet mop stored upside down

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 # 27

Recreation Area

No Violations Noted

Pod L

Main Area

Hot Water: Hot water temperature 95°F at handwash sink

Staff Bathroom

No Violations Noted

Storage

No Violations Noted

 $Showers - 1^{st} Floor$ 

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

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

105 CMR 451.123 Maintenance: Floor dirty in shower # 1
105 CMR 451.123 Maintenance: Walls dirty in shower # 3
105 CMR 451.123 Maintenance: Ceiling dirty in shower # 3
105 CMR 451.123 Maintenance: Bench dirty in shower # 3

Hot Water: Shower water temperature 90°F in shower # 1

| Janitor's Closet – 1 <sup>st</sup> Floor                               | No Violations Noted  |
|--|--|
| Showers – 2 <sup>nd</sup> Floor<br>105 CMR 451.123*<br>105 CMR 451.123 | Maintenance: Soap scum on floor in shower # 1, 2, and 3<br>Maintenance: Floor dirty in shower # 1, 2, and 3              |
| Janitor's Closet – 2 <sup>nd</sup> Floor<br>105 CMR 451.353            | Interior Maintenance: Light out  |
| Cells<br>105 CMR 451.321*<br>105 CMR 451.353                           | Cell Size: Inadequate floor space in cells, cells double bunked Interior Maintenance: Floor surface damaged in cell # 30 |
| Recreation Area<br>105 CMR 451.353*                                    | Interior Maintenance: Wall paint damaged   |
| Pod M  |  |
| Main Area<br>105 CMR 451.353*<br>105 CMR 451.126                       | Interior Maintenance: Floor tiles missing under handwash sink<br>Hot Water: Hot water temperature 80°F at handwash sink  |
| Staff Bathroom   | No Violations Noted  |
| Storage Closet   | No Violations Noted  |
| Showers – I <sup>st</sup> Floor<br>105 CMR 451.123*                    | Maintenance: Floor dirty in shower # 1   |

| Storage Closet                           |  |
|--|--|
| <u> </u>                                 | No Violations Noted  |
| Showers – I <sup>st</sup> Floor          |  |
| 105 CMR 451.123*                         | Maintenance: Floor dirty in shower # 1                       |
| 105 CMR 451.123*                         | Maintenance: Wall tile grout moldy in shower # 1             |
| 105 CMR 451.123                          | Maintenance: Water pooling on floor outside showers          |
| 105 CMR 451.123                          | Maintenance: Drain flies observed in shower # 1              |
| 105 CMR 451.123                          | Maintenance: Floor dirty in shower # 2 and 3                 |
| 105 CMR 451.123                          | Maintenance: Wall tile grout dirty in shower # 1, 2, and 3   |
| 105 CMR 451.123                          | Maintenance: Bench dirty in shower # 1, possible mold/mildew |
| 105 CMR 451.123                          | Maintenance: Walls dirty in shower # 1, possible mold/mildew |
| Janitor's Closet – 1 <sup>st</sup> Floor |  |
| Juntion's Closet – 1 Thoon               | No Violations Noted  |
| Showers – 2 <sup>nd</sup> 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   |
| I and El                                 |  |
| Janitor's Closet – 2 <sup>nd</sup> Floo  |  |
|  | 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

Recreation Area

105 CMR 451.353 Interior Maintenance: Wall paint damaged

**Food Service** 

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

Male Staff Bathroom

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not cleaned as often as necessary, ceiling vent dusty

Female Staff Bathroom

Unable to Inspect – In Use

**Staff Dining** 

No Violations Noted

Kitchen

Staff Bathroom # 121

No Violations Noted

*Inmate Bathroom # 122* 

FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not in good repair, door hardware damaged

Pots and Pans Storage

No Violations Noted

Handwash Sink (near Pots and Pans Storage)

No Violations Noted

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

No Violations Noted

Overnight Box Refrigerator

FC 4-204.112(B) Design and Construction, Functionality: Cold holding equipment not equipped with

a permanently affixed temperature measuring device

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 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not cleaned as often as necessary, floor dirty under rack

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 floor

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

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not cleaned as often as necessary, ceiling dirty

 $Cooler \ \# \ 2$ 

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not cleaned as often as necessary, racks dirty

2-Compartment Sink Area

No Violations Noted

Prep Area

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, floor dirty

Kettle Area

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, floor dirty under kettles and water boiling unit

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

Facility not cleaned as often as necessary, exterior of kettles dirty

Maxx Cold Refrigerator

FC 4-204.112(B) Design and Construction, Functionality: Cold holding equipment not equipped with

a permanently affixed temperature measuring device

True Warming Units

No Violations Noted

Tool Closet # SV 129

No Violations Noted

Dry Storage # SV126

No Violations Noted

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

Loading Dock

No Violations Noted

Warehouse

105 CMR 451.350 Structural Maintenance: Area not rodent and weathertight, gaps observed at bottom of

garage door

Maintenance Area

No Violations Noted

**Bathroom** 

No Violations Noted

**Laundry** 

Inmate Bathroom

No Violations Noted

Office

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

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

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 # 122 105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained *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

No Violations Noted

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Male Staff Bathroom # 111

# **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

No Violations Noted

*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* 

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 172 at the time of inspection.

2. Pod A and Pod D were the COVID-19 quarantine/isolation areas. There were 2 inmates housed in Pod A and 1 inmate housed in Pod D.

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 <a href="www.mass.gov/dph/dcs">www.mass.gov/dph/dcs</a> 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 <a href="https://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> 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 <a href="www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> 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

Catuch Wallace