



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  
Phone: 781-828-7700 Fax: 781-828-7703

CHARLES D. BAKER  
Governor

KARYN E. POLITO  
Lieutenant Governor

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Secretary

MONICA BHAREL, MD, MPH  
Commissioner

Tel: 617-624-6000  
[www.mass.gov/dph](http://www.mass.gov/dph)

April 20, 2018

Thomas M. Hodgson, Sheriff  
Bristol County Sheriff's Office  
Dartmouth I.C.E. Facility  
400 Faunce Corner Road  
North Dartmouth, MA 02747

Re: Facility Inspection - Dartmouth Women's Center, North Dartmouth

Dear Sheriff Hodgson:

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 1999 Food Code; 105 CMR 520.000 Labeling; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Dartmouth Women's Center on March 26, 2018 accompanied by Lieutenant Andrew Mitzen, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 11 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

**Control Room**

No Violations Noted

**Lobby**

No Violations Noted

**Visiting Area**

No Violations Noted

**Staff Break Room**

*Male Bathroom*

No Violations Noted

*Female Bathroom*

No Violations Noted

**Laundry**

105 CMR 451.130\*

Plumbing: Plumbing not maintained in good repair, 3-bay sink leaking

*Janitor's Closet*

No Violations Noted

**Food Service Area***Dining*

No Violations Noted

*Kitchen*

FC 4-903.11(A)(2)\*

Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils left uncovered under serving line

*Staff Bathroom*

No Violations Noted

**A Wing***Bathroom*

105 CMR 451.123\*

Maintenance: Mold on ceiling

*Bathroom Janitor's Closet*

No Violations Noted

*Showers*

No Violations Noted

*Day Room*

No Violations Noted

*Cells*

105 CMR 451.321\*

Cell Size: Inadequate floor space in all cells

**B Wing***Bathroom*

No Violations Noted

*Bathroom Janitor's Closet*

No Violations Noted

*Showers*

Unable to Inspect – In Use

*Day Room*

No Violations Noted

*Cells*

105 CMR 451.321\*

Cell Size: Inadequate floor space in all cells

## **C Wing**

### *Bathroom*

No Violations Noted

### *Bathroom Janitor's Closet*

No Violations Noted

### *Showers*

105 CMR 451.123

Maintenance: Walls dirty in shower # 1

### *Day Room*

No Violations Noted

### *Cells*

105 CMR 451.321\*

Cell Size: Inadequate floor space in all cells

## **D Wing**

### *Bathroom*

105 CMR 451.123\*

Maintenance: Mold on walls

### *Bathroom Janitor's Closet*

No Violations Noted

### *Showers*

105 CMR 451.123\*

Maintenance: Mold in grout in shower # 1-3

### *Day Room*

No Violations Noted

### *Cells*

105 CMR 451.321\*

Cell Size: Inadequate floor space in all cells

105 CMR 451.350

Structural Maintenance: Window does not close properly in cell # 3

## **Observations and Recommendations**

1. The inmate population was 78 at the time of inspection.

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 please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments" and "1999 Food Code".

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 Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

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

Sincerely,



Nicholas Gale  
Environmental Health Inspector, CSP, BEH

cc: Jana Ferguson, Director, BEH  
Steven Hughes, Director, CSP, BEH  
Marylou Sudders, Secretary, Executive Office of Health and Human Services  
Thomas Turco, Commissioner, DOC  
Steven Sousa, Superintendent  
Andrew Mitzan, Lieutenant, EHSO  
Christopher Michaud, RS, Health Director, Dartmouth Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Daniel Bennett, Secretary, EOPSS  
Nelson Alves, Director, Policy Development and Compliance Unit