June 16, 2021

Thomas M. Hodgson, Sheriff  
Bristol County Sheriff’s Office  
Dartmouth I.C.E. Facility  
400 Faunce Corner Road  
North Dartmouth, MA 02747 (electronic copy)

Re: Facility Inspection – Dartmouth I.C.E. Facility, 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 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 Dartmouth I.C.E. Facility on June 2, 2021 accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer. Violations noted during the inspection are listed below:

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

Sincerely,

Nicholas Gale  
Environmental Analyst, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH  
Jan Sullivan, Acting Director, BEH  
Steven Hughes, Director, CSP, BEH  
Marylou Sudders, Secretary, Executive Office of Health and Human Services  
Carol A. Mici, Commissioner, DOC  
Thomas Turco, Secretary, EOPSS  
Timothy Gotovich, Director, Policy Development and Compliance Unit  
Steven Sousa, Superintendent  
Andrew Mitzan, Lieutenant, EHSO  
Christopher Michaud, RS, Health Director, Dartmouth Board of Health  
Clerk, Massachusetts Senate (electronic copy)  
Clerk, Massachusetts House of Representatives (electronic copy)
HEALTH AND SAFETY VIOLATIONS
(* indicates conditions documented on previous inspection reports)

Visitor’s Entrance

Bathroom (Right)  No Violations Noted
Bathroom (Left)  No Violations Noted
Visiting Room # 1  No Violations Noted
Visiting Room # 2  No Violations Noted

Common Area

Garage Bathroom  No Violations Noted
Lobby  No Violations Noted
Control  No Violations Noted

Units

Unit A
Nurse’s Office  No Violations Noted
Nurse’s Bathroom  No Violations Noted
Inmate Bathroom Area  No Violations Noted
Shower Area  No Violations Noted
Laundry  No Violations Noted
Classroom  No Violations Noted
Janitor’s Closet  No Violations Noted

Sleeping Area
105 CMR 451.322*  Cell Size: Inadequate floor space in dorm sleeping area
B Unit

Visitor’s Room
No Violations Noted

Nurse’s Office
No Violations Noted

Nurse’s Bathroom
No Violations Noted

Inmate Bathroom Area
No Violations Noted

Shower Area
No Violations Noted

Laundry
No Violations Noted

Janitor’s Closet
No Violations Noted

Classroom
No Violations Noted

Sleeping Area
105 CMR 451.322* Cell Size: Inadequate floor space in dorm sleeping area

Observations and Recommendations

1. The inmate population was 0 at the time of inspection.
2. At the time of the inspection, the Dartmouth I.C.E. Facility was empty and not being used.

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 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,

[Signature]

Nicholas Gale
Environmental Analyst, CSP, BEH