

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

February 28, 2024

Paul Heroux, Sheriff
Bristol County Sheriff's Office
Dartmouth Women's Center
400 Faunce Corner Road
North Dartmouth, MA 02747 (electronic copy)

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

Dear Sheriff Heroux:

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 Dartmouth Women's Center on February 20, 2024 accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 13 repeat violations:

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

Sincerely,

Patrick Wallace

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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
Carol A. Mici, Commissioner, DOC
Terrence Reidy, Secretary, EOPSS
(electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit
Joseph Oliver III, Acting Superintendent
Andrew Mitzan, Lieutenant, EHSO
(electronic copy)
Christopher Michaud, RS, Health Director, Dartmouth 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)

Front Entrance Lobby

No Violations Noted

Control Room

No Violations Noted

Visiting Area

No Violations Noted

Women's Center

Staff Break Room

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Classrooms

No Violations Noted

Food Service Area

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

Dining Area

No Violations Noted

Kitchen

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

Methods: Facility not cleaned as often as necessary, sprayer dirty in dishwashing

area

FC 5-501.16(C) Refuse, Recyclables, and Returnables; Facilities on the Premises: No trash

provided at handwash sink

FC 6-301.12 Numbers and Capacity; Handwashing Sinks: No hand drying method

available at handwashing sink^{Pf}

Staff Bathroom

No Violations Noted

Laundry

No Violations Noted

Janitor's Closet

No Violations Noted

Nurse's Office

No Violations Noted

A Wing

105 CMR 451.353 Interior Maintenance: Floor paint damaged in hallway

Bathroom

No Violations Noted

Bathroom Janitor's Closet

No Violations Noted

Trauma Room

105 CMR 451.353 Interior Maintenance: Floor paint damaged

Showers

Unable to Inspect – In Use

Day Room

105 CMR 451.353* Interior Maintenance: Floor paint damaged

Cells

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

105 CMR 451.103 Mattresses: Mattress damaged in cell # A-5

B Wing

105 CMR 451.353* Interior Maintenance: Wall mounted phones rusted

Bathroom

105 CMR 451.123* Maintenance: Ceiling paint damaged

105 CMR 451.123* Maintenance: Standing water observed on floor

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 cells, cells double-bunked

C Wing

Office

No Violations Noted

Bathroom

105 CMR 451.123* Maintenance: Ceiling paint damaged

105 CMR 451.123 Maintenance: Standing water observed on floor

Bathroom Janitor's Closet

No Violations Noted

Showers

105 CMR 451.130* Hot Water: Shower water temperature 120°F at shower # 2

Day Room

105 CMR 451.353* Interior Maintenance: Floor paint damaged

Cells

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

D Wing

Office

No Violations Noted

Bathroom

105 CMR 451.123 Maintenance: Ceiling paint damaged

Bathroom Janitor's Closet

No Violations Noted

Showers

Unable to Inspect – In Use

Day Room

105 CMR 451.353* Interior Maintenance: Floor paint damaged

Cells

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

Observations and Recommendations

1. The inmate population was 55 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 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

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Environmental Health Inspector, CSP, BCEH