



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Environmental Health
 Community Sanitation Program
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CHARLES D. BAKER
 Governor

KARYN E. POLITO
 Lieutenant Governor

MARYLOU SUDDERS
 Secretary

MONICA BHAREL, MD, MPH
 Commissioner

Tel: 617-624-6000
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June 16, 2021

Thomas M. Hodgson, 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 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 Women's Center on June 2, 2021 accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 5 repeat violations:

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 (electronic copy)
 Carol A. Mici, Commissioner, DOC (electronic copy)
 Thomas Turco, Secretary, EOPSS (electronic copy)
 Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
 Steven Sousa, Superintendent (electronic copy)
 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

105 CMR 451.353

Interior Maintenance: Ceiling surface damaged outside Control Room

Visiting Area

105 CMR 451.353

Interior Maintenance: Ceiling surface water stained

Women's Center

Staff Break Room

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Classrooms

No Violations Noted

Food Service Area

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, food crumbs not cleaned from inside warming serving unit

FC 6-301.12(A)

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

A Wing

Bathroom

105 CMR 451.123*

Maintenance: Ceiling paint flaking

Bathroom Janitor's Closet

No Violations Noted

Trauma Room

Unable to Inspect – Locked

<i>Showers</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 1 leaking
<i>Day Room</i>	No Violations Noted
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
B Wing	
<i>Bathroom</i> 105 CMR 451.126	Hot Water for Bathing and Hygiene: No hot water supplied to left handwash sink
<i>Bathroom Janitor's Closet</i> 105 CMR 451.126	Hot Water for Bathing and Hygiene: No hot water supplied to right handwash sink
<i>Showers</i>	No Violations Noted
<i>Day Room</i>	No Violations Noted
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
C Wing	
<i>Office</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<i>Bathroom Janitor's Closet</i>	No Violations Noted
<i>Showers</i>	No Violations Noted
<i>Day Room</i>	No Violations Noted
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
D Wing	
<i>Office</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<i>Bathroom Janitor's Closet</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, 1 toilet out-of-order

Showers

No Violations Noted

Day Room

No Violations Noted

Cells

105 CMR 451.321*

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

Observations and Recommendations

1. The inmate population was 40 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,



Nicholas Gale
Environmental Analyst, CSP, BEH