June 16, 2021

Thomas M. Hodgson, Sheriff
Bristol County Sheriff’s Office
Dartmouth Women’s Center
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 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
      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 House of Representatives
      Clerk, Massachusetts Senate

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

MARYLOU SUDDERS
Secretary
MONICA BHAREL, MD, MPH
Commissioner
Tel: 617-624-6000
www.mass.gov/dph
**HEALTH AND SAFETY VIOLATIONS**
(* indicates conditions documented on previous inspection reports)

<table>
<thead>
<tr>
<th>Location</th>
<th>Violation Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Front Entrance Lobby</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Control Room</strong></td>
<td>Interior Maintenance: Ceiling surface damaged outside Control Room</td>
</tr>
<tr>
<td>105 CMR 451.353</td>
<td></td>
</tr>
<tr>
<td><strong>Visiting Area</strong></td>
<td>Interior Maintenance: Ceiling surface water stained</td>
</tr>
<tr>
<td>105 CMR 451.353</td>
<td></td>
</tr>
<tr>
<td><strong>Women’s Center</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Staff Break Room</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Male Bathroom</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Female Bathroom</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Classrooms</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Food Service Area</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Dining Area</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Kitchen</strong></td>
<td></td>
</tr>
<tr>
<td>FC 6-501.12(A)</td>
<td>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</td>
</tr>
<tr>
<td>FC 6-301.12(A)</td>
<td>Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink</td>
</tr>
<tr>
<td><strong>Staff Bathroom</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Laundry</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Janitor’s Closet</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>A Wing</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Bathroom</strong></td>
<td>Maintenance: Ceiling paint flaking</td>
</tr>
<tr>
<td>105 CMR 451.123*</td>
<td></td>
</tr>
<tr>
<td><strong>Bathroom Janitor’s Closet</strong></td>
<td>No Violations Noted</td>
</tr>
<tr>
<td><strong>Trauma Room</strong></td>
<td>Unable to Inspect – Locked</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Showers
105 CMR 451.130  Plumbing: Plumbing not maintained in good repair, shower # 1 leaking

Day Room
No Violations Noted

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

B Wing

Bathroom
105 CMR 451.126  Hot Water for Bathing and Hygiene: No hot water supplied to left handwash sink

Bathroom Janitor’s Closet
105 CMR 451.126  Hot Water for Bathing and Hygiene: No hot water supplied to right handwash sink

Showers
No Violations Noted

Day Room
No Violations Noted

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

C Wing  Empty – No Inmates Housed

Office
No Violations Noted

Bathroom
No Violations Noted

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 cells, cells double-bunked

D Wing

Office
No Violations Noted

Bathroom
No Violations Noted

Bathroom Janitor’s Closet
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](http://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](http://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](http://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