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# The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Division of Environmental Health Regulations and Standards

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January 9, 2025

Paul Heroux, 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 Women's Center, North Dartmouth

Dear Sheriff Heroux:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Dartmouth Women's Center on September 25, 2024, accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 20 total deficiencies: 4 deficiencies under the Required Standards (.100 and .200 series), 3 repeat deficiencies under the Required Standards, 5 deficiencies under the Recommended Standards (.300series), 8 repeat deficiencies under the Recommended Standards.

## Overview

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

## **SECTION 1: Health and Safety Violations**

### **Deficiencies under the Required Standards (.100 and .200 series)**

4 new deficiencies and 3 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged on walk-in refrigerator. Standard found in 105 CMR 590; FC 4-501.11(B).
2.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, floor paint damaged in walk-in refrigerator. Standard found in 105 CMR 590; FC 4-501.11(A).
3.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; walls dirty in walk-in refrigerator. Standard found in 105 CMR 590; FC 6-501.12(A).
4.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, Traulsen refrigerator out-of-order. Standard found in 105 CMR 590; FC 6-501.114(A).
5.	B Wing	Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged
6.	C Wing	Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged
7.	D Wing	Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged

### **Deficiencies under the Recommended Standards (.300 series)**

5 new deficiencies and 8 repeat deficiencies (indicated by an \*) were identified during the inspection:

1.	A Wing	Hallway	105 CMR 451.353	Interior Maintenance: Floor paint damaged in Hallway
2.	A Wing	Bathroom Janitor's Closet	105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottle
3.	A Wing	Day Room	105 CMR 451.353*	Interior Maintenance: Floor paint damaged
4.	A Wing	Cells	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
5.	B Wing	Bathroom Janitor's Closet	105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottle
6.	B Wing		105 CMR 451.353*	Interior Maintenance: Wall mounted phones rusted
7.	B Wing	Cells	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
8.	C Wing	Bathroom Janitor's Closet	105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottle
9.	C Wing	Day room	105 CMR 451.353*	Interior Maintenance: Floor paint damaged
10.	C Wing	Cells	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked
11.	D Wing	Bathroom Janitor's Closet	105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottle
12.	D Wing	Day room	105 CMR 451.353*	Interior Maintenance: Floor paint damaged
13.	D Wing	Cells	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double-bunked

## **SECTION 2: Areas Found to be in Compliance**

EHRS inspected 18 additional areas of the facility which were found to be in compliance.

## **Section 3: Areas EHRS did not inspect**

EHRS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. D Wing	Showers	Unable to inspect; In use
2. A Wing	Showers	Unable to inspect; In use

## **SECTION 4: Plan of Correction**

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. The Plan of Correction must include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

## **SECTION 5: Observations and Recommendations**

1. The inmate population was 44 at the time of inspection.

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" [105 CMR 451.000](#) is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Patrick Wallace  
Environmental Health Inspector, EHRS, BCEH