

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

MARYLOU SUDDERS

Secretary

MARGRET R. COOKE Commissioner

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

October 11, 2022

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 September 27, 2022 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,

 Patrick Wallace

 Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, 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)

Terrence Reidy, 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*

 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 4-903.11(A)(3) Protection of Clean Items, Storing: Single-Service/Single-Use Items not stored at least 6 inches above the floor, box of cups stored on floor**

**FC 4-204.112(B) Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device**

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

*Staff Bathroom*

 No Violations Noted

**Laundry**

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

**A Wing**

*Bathroom*

 No Violations Noted

*Bathroom Janitor’s Closet*

 No Violations Noted

*Trauma Room*

105 CMR 451.353 Interior Maintenance: Upholstery damaged on examination table

*Showers*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 3 leaking

*Day Room*

 No Violations Noted

*Cells*

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

**B Wing**

*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

**C Wing**

*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*

 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

**Observations and Recommendations**

1. The inmate population was 63 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,

 

 Patrick Wallace

 Environmental Health Inspector, CSP, BEH