

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

MARY A. BECKMAN

Acting Secretary

MARGRET R. COOKE Commissioner

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| MAURA T. HEALEY  Governor  KIMBERLEY L. DRISCOLL  Lieutenant Governor |

February 6, 2023

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 I.C.E. Facility, 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 I.C.E. Facility on January 24, 2023 accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 1 repeat violation:

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

Mary A. Beckman, Acting 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*)

**Visitor’s Entrance**

*Bathroom (Right)*

No Violations Noted

*Bathroom (Left)*

No Violations Noted

*Visiting Room # 1*

No Violations Noted

*Visiting Room # 2*

No Violations Noted

**Common Area**

*Garage Bathroom*

No Violations Noted

*Lobby*

No Violations Noted

*Control*

No Violations Noted

**Units**

**Unit A**

*Nurse’s Office*

No Violations Noted

*Nurse’s Bathroom*

No Violations Noted

*Inmate Bathroom Area*

105 CMR 451.126 Hot Water: Hot water temperature 60°F at handwash sink

*Shower Area*

No Violations Noted

*Laundry*

No Violations Noted

*Classroom*

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, no functioning thermometer in refrigerator

*Janitor’s Closet*

No Violations Noted

*Training Area*

No Violations Noted

**B Unit**

*Visitor’s Room*

No Violations Noted

*Nurse’s Office*

No Violations Noted

*Nurse’s Bathroom*

No Violations Noted

*Inmate Bathroom Area*

No Violations Noted

*Shower Area*

No Violations Noted

*Laundry*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

*Classroom*

No Violations Noted

*Sleeping Area*

105 CMR 451.322\* Cell Size: Inadequate floor space in dorm sleeping area

**Observations and Recommendations**

1. At the time of inspection, the Dartmouth I.C.E. Facility was not housing inmates. The A Wing was being used as a staff training facility.

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