

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor 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

April 9, 2015

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 1999 Food Code; 105 CMR 520.000 Labeling; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Bristol County Sheriff's Office Dartmouth Women's Center on March 23, 2015 accompanied by Lieutenant Andrew Mitzan, EHSO and Kerry Wagner, Community Sanitation Program. Violations noted during the inspection are listed below including 6 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

<u>Interior</u>

Visiting Area	No Violations Noted	
Lobby	No Violations Noted	
Officer's Room FC 4-204.112(A)	Design and Construction, Functionality: No functioning thermometer in white refrigerator No Violations Noted	
Male Bathroom		
Female Bathroom	No Violations Noted	

Control Room	No Violations Noted	
Laundry 105 CMR 451.353	Interior Maintenance: Ceiling vent dusty	
Janitor's Closet	No Violations Noted	
Food Service Area		
Dining 105 CMR 451.353*	Interior Maintenance: Wall not maintained in good repair, paint peeling	
<i>Kitchen</i> FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils left uncovered under serving line	
Staff Bathroom	No Violations Noted	
A Wing		
<i>Bathroom</i> 105 CMR 451.123	Maintenance: Mold on ceiling	
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 all cells	
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 all cells	

C Wing

<i>Bathroom</i> 105 CMR 451.123	Maintenance: Toilet # 2 out-of-order
Bathroom Janitor's Closet	No Violations Noted
Shower	No Violations Noted
<i>Day Room</i> 105 CMR 451.353*	Interior Maintenance: Floor paint peeling
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in all cells
D Wing	
Bathroom	No Violations Noted
Bathroom Janitor's Closet	No Violations Noted
Showers	No Violations Noted
Day Room	No Violations Noted
<i>Cells</i> 105 CMR 451.321*	Cell Size: Inadequate floor space in all cells

Observations and Recommendations

- 1. The inmate population was 70 at the time of inspection.
- 2. During the inspection, the Department recommended that all showers and cells be identified with a numbering system. This will assist the Department and correctional employees to better recognize where issues exist.

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 <u>www.mass.gov/dph/dcs</u> and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at <u>www.mass.gov/dph/fpp</u> and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments" and "<u>1999 Food Code</u>".

To review the Labeling regulations please visit the Food Protection website at <u>www.mass.gov/dph/fpp</u> and click on "Food Protection Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

Nicholas yl

Nicholas Gale Environmental Health Inspector, CSP, BEH

 cc: Suzanne K. Condon, Associate Commissioner, Director, BEH Steven Hughes, Director, CSP, BEH Jay Youmans, Director of Government Affairs Marylou Sudders, Secretary, Executive Office of Health and Human Services Carol Higgins O'Brien, Commissioner, DOC Steven Sousa, Superintendent Lieutenant Andrew Mitzan, EHSO Wendy Henderson, RS, Health Director, Dartmouth Board of Health Clerk, Massachusetts House of Representatives Clerk, Massachusetts Senate Daniel Bennett, Secretary, EOPS