



The Commonwealth of Massachusetts  
Executive Office of Health and Human Services  
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Bureau of Environmental Health  
Community Sanitation Program  
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April 19, 2016

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: 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 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 Dartmouth Women's Center on March 29, 2016 accompanied by Lieutenant Andrew Mitzan, EHSO. Violations noted during the inspection are listed below including 5 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

**Interior**

**Visiting Area**

No Violations Noted

**Lobby**

No Violations Noted

**Control Room**

No Violations Noted

**Staff Breakroom**

No Violations Noted

**Male Bathroom**

No Violations Noted

**Female Bathroom**

No Violations Noted

**Laundry**

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, 3-bay sink leaking

*Janitor's Closet*

No Violations Noted

**Food Service Area***Dining*

No Violations Noted

*Kitchen*

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*

FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, insufficient hot water pressure

**A Wing***Bathroom*

No Violations Noted

*Bathroom Janitor's Closet*

No Violations Noted

*Showers*

105 CMR 451.123

Maintenance: Ceiling vent dusty

*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*

Unable to Inspect – In Use

*Day Room*

No Violations Noted

*Cells*

105 CMR 451.321\*

Cell Size: Inadequate floor space in all cells

## **C Wing**

### *Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

### *Bathroom Janitor's Closet*

No Violations Noted

### *Shower*

105 CMR 451.123 Maintenance: Ceiling vent dusty in shower # 1, 2, and 3

### *Day Room*

No Violations Noted

### *Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in all cells

## **D Wing**

### *Bathroom*

105 CMR 451.123 Maintenance: Mold on walls

### *Bathroom Janitor's Closet*

No Violations Noted

### *Showers*

Unable to Inspect – In Use

### *Day Room*

No Violations Noted

### *Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in all cells

## **Observations and Recommendations**

1. The inmate population was 94 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 [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 please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) 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 "1999 Food Code".

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 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 Gale  
Environmental Health Inspector, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH  
Steven Hughes, Director, CSP, BEH  
Timothy Miley, Director of Government Affairs  
Marylou Sudders, Secretary, Executive Office of Health and Human Services  
Carol Higgins O'Brien, Commissioner, DOC  
Steven Sousa, Superintendent  
Andrew Mitzan, Lieutenant, EHSO  
Wendy Henderson, RS, Health Director, Dartmouth Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Daniel Bennett, Secretary, EOPSS  
Jennifer Gaffney, Director, Policy Development and Compliance Unit