

The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Environmental Health
 Community Sanitation Program
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 Commissioner

Tel: 617-624-6000
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April 25, 2017

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 Dartmouth Women's Center on March 30, 2017 accompanied by Lieutenant Andrew Mitzan, EHSO. Violations noted during the inspection are listed below including 6 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Visiting Area

No Violations Noted

Lobby

No Violations Noted

Control Room

105 CMR 451.200*

Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

Staff Breakroom

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in white refrigerator

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Laundry

No Violations Noted

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

105 CMR 451.123

Maintenance: Inadequate hot water pressure at handwash sink

A Wing

Bathroom

No Violations Noted

Bathroom Janitor's Closet

No Violations Noted

Showers

105 CMR 451.123

Maintenance: Light out in shower # 2

Day Room

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space in all cells

B Wing

Bathroom

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, sink # 2 not draining properly

Bathroom Janitor's Closet

No Violations Noted

Showers

105 CMR 451.123

Maintenance: Mold in grout in all showers

Day Room

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space in all cells

C Wing

Bathroom

No Violations Noted

Bathroom Janitor's Closet

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, hot water faucet leaking

Shower

105 CMR 451.123

Maintenance: Ceiling dirty in shower # 1

Day Room

No Violations Noted

Cells

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

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space in all cells

Observations and Recommendations

1. The inmate population was 83 at the time of inspection.
2. During the inspection, the Department observed a simple numbering system implemented in all bathroom areas which assisted the Department identify where issues exist and will also assist correctional employees locate any noted violations. The Department recommends establishing this numbering system at all toilet and shower stalls throughout the entire institution.

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.

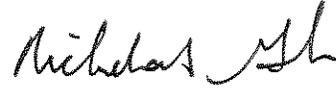
To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at www.mass.gov/dph/fpp 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 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
Thomas Turco, Commissioner, DOC
Steven Sousa, Superintendent
Andrew Mitzan, Lieutenant, EHSO
Christopher Michaud, 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