



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

CHARLES D. BAKER
Governor

KARYN E. POLITO
Lieutenant Governor

MARYLOU SUDDERS
Secretary

MONICA BHAREL, MD, MPH
Commissioner

Tel: 617-624-6000
www.mass.gov/dph

November 16, 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: 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 October 20, 2015 accompanied by Lieutenant Andrew Mitzan, EHSO. Violations noted during the inspection are listed below including 9 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

FC 4-204.112(A)*

Design and Construction, Functionality: No functioning thermometer in white refrigerator

Male Bathroom

No Violations Noted

Female Bathroom

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

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

No Violations Noted

A Wing

Bathroom

105 CMR 451.123*

105 CMR 451.123

Maintenance: Mold on ceiling

Maintenance: Baseboard damaged in stall # 3

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

105 CMR 451.123

Maintenance: Two curtains missing

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

No Violations Noted

Shower

No Violations Noted

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

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 73 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 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
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
Andrew Mitzan, Lieutenant, EHSO
Wendy Henderson, RS, Health Director, Dartmouth Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Daniel Bennett, Secretary, EOPS