The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

5 Randolph Street

Canton, MA 02021

Phone: 617-356-5387

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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**www.mass.gov/dph**

MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

September 22, 2023

Paul Heroux, Sheriff

Bristol County Sheriff’s Office

Dartmouth Women’s Center

400 Faunce Corner Road

North Dartmouth, MA 02747 (electronic copy)

Re: Facility Inspection – Dartmouth Women’s Center, 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 Women’s Center on September 12, 2023 accompanied by Lieutenant Andrew Mitzan, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 4 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

 Sincerely,



 Patrick Wallace

 Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH

Nalina Narain, Director, BCEH

 Steven Hughes, Director, CSP, BCEH

Kathleen E. Walsh, 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 Souza, 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*)

**Front Entrance Lobby**

 No Violations Noted

*Control Room*

 No Violations Noted

*Visiting Area*

 No Violations Noted

**Women’s Center**

**Staff Break Room**

*Male Bathroom*

 No Violations Noted

*Female Bathroom*

 No Violations Noted

**Classrooms**

 No Violations Noted

**Food Service Area**

*Dining Area*

 No Violations Noted

*Kitchen*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer dirty in dishwashing area

*Staff Bathroom*

 No Violations Noted

**Laundry**

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

**A Wing**

*Bathroom*

 No Violations Noted

*Bathroom Janitor’s Closet*

 No Violations Noted

*Trauma Room*

 No Violations Noted

*Showers*

 No Violations Noted

*Day Room*

105 CMR 451.353 Interior Maintenance: Floor paint damaged

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double-bunked

**B Wing**

105 CMR 451.353 Interior Maintenance: Wall mounted phones rusted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling paint damaged

105 CMR 451.123 Maintenance: Standing water observed on floor

*Bathroom Janitor’s Closet*

 No Violations Noted

*Showers*

105 CMR 451.130 Hot Water: Shower water temperature 120°F at shower # 1

*Day Room*

 No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double-bunked

**C Wing**

*Office*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling paint damaged

105 CMR 451.123 Maintenance: Soap dispenser damaged

*Bathroom Janitor’s Closet*

 No Violations Noted

*Showers*

105 CMR 451.130 Hot Water: Shower water temperature 120°F at shower # 2

*Day Room*

105 CMR 451.353 Interior Maintenance: Floor paint damaged

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double-bunked

**D Wing**

*Office*

 No Violations Noted

*Bathroom*

 No Violations Noted

*Bathroom Janitor’s Closet*

 No Violations Noted

*Showers*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 3 leaking

*Day Room*

105 CMR 451.353 Interior Maintenance: Floor paint damaged

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space in cells, cells double-bunked

**Observations and Recommendations**

1. The inmate population was 50 at the time of inspection.

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, BCEH