

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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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

January 20, 2017

Michael Bellotti, Sheriff

Norfolk County Correctional Center

P.O. Box 149

200 West Street
Dedham, MA 02027

Re: Facility Inspection – Dedham Alternative Center

Dear Sheriff Bellotti:

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 Dedham Alternative Center on January 12, 2017 accompanied by Mark Daniel, Utility Maintenance Officer. Violations noted during the inspection are listed below including 1 repeat violation:

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

**SECOND FLOOR**

**South Wing**

*Main Area*

 No Violations Noted

*Bedrooms*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vents dusty

105 CMR 451.123 Maintenance: Bezel missing from shower head in shower # 1-3

*Clothing Closet*

 No Violations Noted

**North Wing**

*Main Area*

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with
105 CMR 590.000, interior of microwave oven dirty

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with
105 CMR 590.000, no thermometer in refrigerator

*Offices*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vents dusty

*Records*

 No Violations Noted

**FIRST FLOOR**

**South Wing**

*Main Area*

 No Violations Noted

*Bedrooms*

 No Violations Noted

*Bathroom*

105 CMR 451.123\* Maintenance: Ceiling dirty, possible mold/mildew

105 CMR 451.123 Maintenance: Ceiling paint peeling

105 CMR 451.123 Maintenance: Bezel missing in shower # 1

**North Wing**

*Main Area*

 No Violations Noted

*Offices*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vents dusty

**MAIN AREA**

**Offices**

 No Violations Noted

*Bathroom*

 No Violations Noted

**Laundry Room**

 No Violations Noted

**Gym Area**

 No Violations Noted

**Classroom**

 No Violations Noted

**GARAGE**

 No Violations Noted

*Garage Area Bathroom*

 No Violations Noted

*Office Bathroom*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 25 at the time of inspection.
2. The North Wing of the Alternative Center was used for office space and the showers were not used.

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](http://www.cfsan.fda.gov/~dms/fc99-toc.html)”.

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,

Amy Riordan, MPH

Environmental Analyst, 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

Gerard Horgan, Superintendent

 Sergeant Dave Munchback, EHSO

 Catherine Cardinale, Health Director, Dedham Board of Health

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit