December 31, 2021

Robert Ogden, Sheriff
Dukes County Jail and House of Correction
P.O. Box 252
Edgartown, MA 02539

Re: Facility Inspection - Dukes County Jail and House of Correction, Edgartown

Dear Sheriff Ogden:

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 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 Dukes County Jail and House of Correction on December 16, 2021 accompanied by Lieutenant Colonel Durwood Araujo. Violations noted during the inspection are listed below including 23 repeat violations:

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

Sincerely,

Nicholas Gale
Environmental Analyst, CSP, BEH

cc: Margret R. Cooke, Acting Commissioner, DPH
      Nalina Narain, Director, BEH
      Steven Hughes, Director, CSP, BEH
      Marylou Sudders, Secretary, Executive Office of Health and Human Services
      Carol A. Mici, Commissioner, DOC
      Thomas Turco, Secretary, EOPSS
      Timothy Gotovich, Director, Policy Development and Compliance Unit
      James Neville, Superintendent
      Greg Arpin, EHSO
      Matthew Poole, Health Agent, Edgartown Health Department
      Clerk, Massachusetts House of Representatives
      Clerk, Massachusetts Senate
HEALTH AND SAFETY VIOLATIONS
(* indicates conditions documented on previous inspection reports)

POLICE LOCK-UP AREA

Bail Office
No Violations Noted

Hallway
No Violations Noted

Booking Area
No Violations Noted

Male Holding Cell
105 CMR 451.320* Cell Size: Inadequate floor space
105 CMR 451.353 Interior Maintenance: Ceiling surface damaged

Female Holding Cell
105 CMR 451.341* Natural Light in Cell: No natural light source
105 CMR 451.320* Cell Size: Inadequate floor space
105 CMR 451.353* Interior Maintenance: Floor tile damaged outside cell

HOUSE OF CORRECTIONS

Control Area
105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

Visit Room
No Violations Noted

Attorney Visit Room
105 CMR 451.350 Structural Maintenance: Exterior door rusted
105 CMR 451.350 Structural Maintenance: Exterior door not rodent and weathertight

Food Service Area

Office
No Violations Noted

Kitchen

3-Compartment Sink
No Violations Noted

Mechanical Warewashing Machine
No Violations Noted

Stove and Hood
No Violations Noted

Prep Table and Sink
No Violations Noted

Coffee Station and Small Refrigerator
No Violations Noted
Handwash Sink
No Violations Noted

Back Room
No Violations Noted

Pantry
No Violations Noted

Dining Room
No Violations Noted

First Floor Units

Pre-Release Unit – Empty, No Inmates Housed

Laundry Area
No Violations Noted

Bathroom
105 CMR 451.130*
Plumbing: Plumbing not maintained in good repair, hot water button sticks at handwash sink

Shower
No Violations Noted

Property Room
No Violations Noted

Cells
105 CMR 451.320*
Cell Size: Inadequate floor space in all cells
105 CMR 451.130*
Plumbing: Plumbing not maintained in good repair, plumbing out-of-order to cell # 3, 4, 5, and 6
105 CMR 451.130
Plumbing: Plumbing not maintained in good repair, plumbing out-of-order to cell # 1 and 2

Day Room
No Violations Noted

Canteen Room
No Violations Noted

Administrative Segregation Unit

Janitor’s Closet
No Violations Noted

Hallway
No Violations Noted
Cells
105 CMR 451.320* Cell Size: Inadequate floor space, double bunked in cell # 2 and 3
105 CMR 451.353* Interior Maintenance: Floor paint damaged in cell # 1 and 3
105 CMR 451.113* Toilet and Handwashing Sink in Locked Cells: No hot running water in locked cell # 1
105 CMR 451.113* Toilet and Handwashing Sink in Locked Cells: No cold running water in locked cell # 2
105 CMR 451.113* Toilet and Handwashing Sink in Locked Cells: No cold running water in locked cell # 1

Unit # 1

Hallway
105 CMR 451.353 Interior Maintenance: Air conditioning wall unit leaking into hallway

Cells
105 CMR 451.320* Cell Size: Inadequate floor space in all cells, double bunked in cell # 2 and 3

Shower Stall
No Violations Noted

Unit # 2

Day Room
No Violations Noted

Hallway
No Violations Noted

Dorm Shower
No Violations Noted

Dorm Bathroom
No Violations Noted

Dorm Room
105 CMR 451.322* Cell Size: Inadequate floor space in dorm room
105 CMR 451.141* Screens: Several screens damaged in window

Storage Closet
No Violations Noted

Second Floor Units

Main Hallway
No Violations Noted

Education Room
No Violations Noted

Nurse’s Office
105 CMR 480.500(B) Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment
105 CMR 480.425(A) Tracking Medical or Biological Waste for Treatment: Generator did not confirm the shipment was received by the treatment facility within 30 days on an approved tracking form

Nurse’s Office Bathroom
Unable to Inspect – Locked
Unit # 3

**Hallway**

105 CMR 451.141  Screens: One screen missing in window
105 CMR 451.141  Screens: One screen damaged in window

**Cells**

105 CMR 451.320*  Cell Size: Inadequate floor space in all cells, all cells double bunked
105 CMR 451.353*  Interior Maintenance: Floor paint damaged in cell # 1
105 CMR 451.353  Interior Maintenance: Floor paint damaged in cell # 3

**Shower Stall**

No Violations Noted

Unit # 4

**Hallway**

No Violations Noted

**Cells**

105 CMR 451.320*  Cell Size: Inadequate floor space, double bunked in cell # 3

**Shower Stall**

No Violations Noted

Administration Area

**Human Services**

No Violations Noted

**Staff Bathroom**

No Violations Noted

**3rd Floor**

No Violations Noted

**Office Bathroom**

No Violations Noted

**Hallway**

No Violations Noted

Outside Areas

**Outside Gym Area**

No Violations Noted

**Male Locker Room**

105 CMR 451.350  Structural Maintenance: Rear exterior door not rodent and weathertight

**Staff Bathroom**

No Violations Noted

**Female Locker Room**

No Violations Noted
**Staff Bathroom**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 10 at the time of inspection.
2. At the time of the inspection:
   a. There was no bed in cell #1 in the Administrative Segregation Unit and the CSP was informed that the cell was not used; and
   b. Shower #1 in Unit #2 was not in use.

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,

Nicholas Gale
Environmental Analyst, CSP, BEH