

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: 617-279-1002

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| MAURA T. HEALEYGovernorKIMBERLEY DRISCOLLLieutenant Governor  |

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

June 13, 2023

Robert Ogden, Sheriff

Dukes County Jail and House of Correction

P.O. Box 252

Edgartown, MA 02539 (electronic copy)

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: 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 Dukes County Jail and House of Correction on June 1, 2023 accompanied by Michael Trance, Captain of Standards and Compliance. Violations noted during the inspection are listed below including 26 repeat violations:

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

 Sincerely,

 

 Nicholas Gale

 Environmental Analyst, CSP, BEH

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

Nalina Narain, Director, BEH

 Steven Hughes, Director, CSP, BEH

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)

 James Neville, Special Sheriff (electronic copy)

 Michael Trance, Captain of Standards and Compliance (electronic copy)

Matthew Poole, Health Agent, Edgartown Health Department (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*)

**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

105 CMR 451.113\* Toilet and Handwashing Sink in Locked Cells: No hot running water in locked cell

105 CMR 451.103 Mattresses: Mattress 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: Wall surface damaged

**HOUSE OF CORRECTION**

*Control Area*

 No Violations Noted

*Visit Room*

 No Violations Noted

*Attorney Visit Room*

 No Violations Noted

*Sallyport Room*

105 CMR 451.350\* Structural Maintenance: Exterior door not rodent and weathertight, threshold damaged

**Food Service Area**

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

*Office*

FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

**Kitchen**

*3-Compartment Sink*

 No Violations Noted

*Mechanical Warewashing Machine*

FC 4-501.114(A)\* Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested lower than recommended concentration

*Stove and Hood*

 No Violations Noted

*Prep Area*

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, inside of white cabinet dirty above prep table**

*Coffee Station and Small Refrigerator*

 No Violations Noted

*Handwash Sink*

 No Violations Noted

*Back Room*

 No Violations Noted

*Pantry*

 No Violations Noted

*Dining Room*

FC 6-201.16(A)\* Design, Construction, and Installation; Cleanability: Wall covering not easily cleanable, wall surface damaged around phones

**First Floor Units**

**Pre-Release Unit**

*Hallway*

105 CMR 451.350\* Structural Maintenance: Floor damaged around floor vent

*Laundry Area*

 No Violations Noted

*Bathroom*

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels 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 in cell # 2, 3, and 5

*Day Room*

 No Violations Noted

**Canteen Hallway**

105 CMR 451.353 Interior Maintenance: Wall surface damaged

*Canteen Room*

 No Violations Noted

**Administrative Segregation Unit**

*Stainless Steel 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

**Unit # 1**

*Hallway*

 No Violations Noted

*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*

105 CMR 451.353 Interior Maintenance: Appearance of mold on ceiling

*Hallway*

 No Violations Noted

*Dorm Shower*

105 CMR 451.123\* Maintenance: Wall surface damaged outside shower # 2

105 CMR 451.123 Maintenance: Curtain dirty in shower # 1 and 2

*Dorm Bathroom*

 No Violations Noted

*Dorm Room*

105 CMR 451.322\* Cell Size: Inadequate floor space in dorm room

*Storage Closet*

 No Violations Noted

**Second Floor Units**

*Main Hallway*

105 CMR 451.353\* Interior Maintenance: Floor tiles missing and damaged

**Nurse’s Office**

 No Violations Noted

*Nurse’s Office Bathroom*

 No Violations Noted

**Unit # 3**

*Hallway*

105 CMR 451.141\* Screens: One screen missing in window # 1 and 2

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells, all cells double bunked

*Shower Stall*

 No Violations Noted

**Unit # 4**

*Hallway*

105 CMR 451.350 Structural Maintenance: Window does not function properly, window # 2 propped open

*Cells*

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

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet out-of-order in cell # 3

*Shower Stall*

 No Violations Noted

**3rd Floor**

 No Violations Noted

*Office Bathroom*

 No Violations Noted

*Hallway*

 No Violations Noted

**Administration Area**

*Human Services*

105 CMR 451.141 Screens: Window screen missing

*Education Room*

105 CMR 451.141 Screens: Window screen missing

*Deputy Sheriff’s Office*

 No Violations Noted

*Assistant Superintendent’s Office*

 No Violations Noted

*Staff Bathroom*

 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**

105 CMR 451.350 Structural Maintenance: Handicapped chair ramp damaged outside building

*Staff Bathroom*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 11 at the time of inspection.
2. The kitchen exhaust system was not in compliance with the provisions for inspection, cleaning and labeling required by 527 CMR 11.00 Commercial Cooking Operations. The CSP recommends you contact the Department of Fire Services for further information.

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