



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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May 6, 2015

Michael A. McCormack, 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 McCormack:

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; 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 Dukes County Jail and House of Correction on April 23, 2015 accompanied by Lieutenant Michael Trance and Robert Graves, Food Manager. Violations noted during the inspection are listed below including 22 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

POLICE LOCK-UP AREA

Hallway

No Violations Noted

Booking Area

105 CMR 451.350*

Structural Maintenance: Ceiling cracking

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, sink leaking

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, inadequate water pressure

Male Holding Cell

105 CMR 451.320*

Cell Size: Inadequate floor space

Female/Juvenile Holding Cell

105 CMR 451.341*

Natural Light in Cell: No natural light source in cells

105 CMR 451.321*

Cell Size: Inadequate floor space

Human Resource Office

No Violations Noted

Outside Gym Area

No Violations Noted

HOUSE OF CORRECTIONS

Control Area

No Violations Noted

Visit Room

105 CMR 451.353*

Interior Maintenance: Floor vent rusted

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

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, light out

Dining Room

FC 6-201.16(A)

Design, Construction, and Installation; Cleanability: Ceiling not easily cleanable, ceiling leaking

Unit # 1

Cells

105 CMR 451.321*

105 CMR 451.350*

Cell Size: Inadequate floor space in cell # 1-3

Structural Maintenance: Wall damaged in cell # 3

Shower Stall

105 CMR 451.123*

105 CMR 451.123*

Maintenance: Metal surfaces rusted in shower stall

Maintenance: Wall paint peeling above stall

Laundry Area

105 CMR 451.353*

Interior Maintenance: Floor tiles damaged

Unit # 2

Dorm Room

105 CMR 451.321*

Cell Size: Inadequate floor space in dorm

Dorm Shower

105 CMR 451.123*

Maintenance: Floor damaged in shower # 1

Dorm Bathroom

105 CMR 451.123

Maintenance: Sink does not drain properly

Dorm Day Room

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, interior of refrigerator dirty

Chemical Closet

No Violations Noted

Second Floor Hallway

No Violations Noted

Unit # 3

Hallway

No Violations Noted

Cells

105 CMR 451.320

Cell Size: Inadequate floor space in cell # 1-3

105 CMR 451.350

Structural Maintenance: Ceiling left unfinished from repair in cell # 1 and 3

105 CMR 451.350

Structural Maintenance: Wall left unfinished from repair in cell # 1 and 3

Shower Stall

105 CMR 451.123*

Maintenance: Wall left unfinished above stall

Unit # 4

Hallway

No Violations Noted

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in cell # 3

Shower Stall

No Violations Noted

Education Room

105 CMR 451.353*

Interior Maintenance: Light shield missing

Nurse's Office

No Violations Noted

Administrative Segregation Unit

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cell # 1, 2, and 3
105 CMR 451.350* Structural Maintenance: Wall damaged in cell # 3

Janitor's Closet

105 CMR 451.353 Interior Maintenance: Wet mop stored in sink

Hallway

No Violations Noted

Pre-Release Unit

Laundry Area

No Violations Noted

Bathroom

No Violations Noted

Showers

No Violations Noted

Day Room

105 CMR 451.353* Interior Maintenance: Door casing damaged
FC 4-204.112(A) Design and Construction, Functionality: No functioning thermometer in refrigerator

Hallway

105 CMR 451.353* Interior Maintenance: Floor tiles damaged

Cells

105 CMR 451.320 Cell Size: Inadequate floor space in cell # 1, 4, 5, and 6

Canteen Room

105 CMR 451.353 Interior Maintenance: Light shield missing

Property Room

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

Training Building

No Violations Noted

Staff Bathroom

No Violations Noted

Observations and Recommendations

1. The inmate population was 11 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 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: Suzanne K. Condon, Associate Commissioner, 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
David O'Sullivan, Superintendent
Greg Arpin, EHSO
Matthew Poole, Health Agent, Edgartown Health Department
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Daniel Bennett, Secretary, EOPS