



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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 Commissioner

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February 11, 2021

Kevin F. Coppinger, Sheriff  
 Essex County Sheriff's Department Headquarters  
 20 Manning Avenue  
 Middleton, MA 01929 (electronic copy)

Re: Facility Inspection - Essex County Correctional Alternative Center, Lawrence

Dear Sheriff Coppinger:

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 Essex County Correctional Alternative Center on February 4, 2021 accompanied by Sean Gallagher, Environmental Health and Safety Officer and Lieutenant. Joseph Dipietro. Violations noted during the inspection are listed below including 5 repeat violations:

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

Sincerely,

Amy Medeiros  
 Environmental Health Inspector, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH (electronic copy)  
 Jan Sullivan, Acting Director, BEH (electronic copy)  
 Steven Hughes, Director, CSP, BEH (electronic copy)  
 Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)  
 Carol A. Mici, Commissioner, DOC (electronic copy)  
 Thomas Turco, Secretary, EOPSS (electronic copy)  
 Timothy Gotovich, Acting Director, Policy Development and Compliance Unit (electronic copy)  
 Heidi Mora, Superintendent (electronic copy)  
 Jose Hernandez, Assistant Superintendent (electronic copy)  
 Sean Gallagher, EHSO (electronic copy)  
 Michael Armano, Director, Lawrence Inspectional Services (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)

**Main Building**

**Nurse's Office**

No Violations Noted

*Storage Closet*

No Violations Noted

*Nurse's Bathroom*

No Violations Noted

**Food Service Areas**

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

**North Side 1<sup>st</sup> Floor**

*Dining Room*

No Violations Noted

*Ice Machine*

No Violations Noted

*Tray Room*

FC 6-501.114(A)

**Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:**  
Non-functional equipment not repaired or removed from premises, warewashing machine was out-of-order

*Male Visitor's Bathroom*

No Violations Noted

*Female Visitor's Bathroom*

No Violations Noted

**Kitchen**

**Back Serving Area**

No Violations Noted

*2-Door Refrigerators*

No Violations Noted

*Serving/Prep Tables*

No Violations Noted

*Office*

105 CMR 590.011(C)(3)(b)(1)

**Additional Requirements: Food Allergy Awareness Training, food protection manager did not post Massachusetts food allergen awareness training certificate**

*Dry Storage Closet*

No Violations Noted

*Chemical Closet*

No Violations Noted

*Freezer (F2)*  
FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice build-up on shelves  
FC 3-305.11(A)(2) Preventing Contamination from Premises: Food exposed to ice, build-up on boxes of food

*Walk-in Refrigerator and Freezer (same unit)*  
FC 4-501.11(A)\* Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice build-up on floor

## **Main Kitchen Area**

*Office*  
No Violations Noted

*Prep Tables*  
No Violations Noted

*Loading Dock*  
No Violations Noted

*2-Compartment Sink (Left)*  
No Violations Noted

*2-Compartment Sink (Center)*  
No Violations Noted

*2-Compartment Sink (Right)*  
No Violations Noted

*Handwash Sink*  
No Violations Noted

*Steamer*  
No Violations Noted

*Ovens and Hoods*  
No Violations Noted

*Kettles*  
No Violations Noted

*Slop Sink*  
FC 6-501.16 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Wet mop stored upside down

*Ice Machine*  
No Violations Noted

## **North Side 2<sup>nd</sup> Floor**

*Inmate Bathroom*  
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet # 1 clogged  
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, faucet leading at handwash sink # 4  
105 CMR 451.126 Hot Water: Hot water temperature recorded at 90<sup>0</sup>F

## **North Side 3<sup>rd</sup> Floor**

### *Bathroom*

105 CMR 451.123  
105 CMR 451.126

Maintenance: Screen missing  
Hot Water: Hot water temperature recorded at 105<sup>0</sup>F

## **Main Bathroom**

### *Toilets and Handwash Sinks*

105 CMR 451.126

Hot Water: Hot water temperature recorded at 95<sup>0</sup>F

### *Main Shower*

105 CMR 451.121(A)\*  
105 CMR 451.130  
105 CMR 451.123\*

Privacy: No privacy partition between showers  
Plumbing: Plumbing not maintained in good repair, shower # 14 and 15 leaking  
Maintenance: Mildew on walls

### *Slop Sink*

Unable to Inspect – Not Used

## **Officer's Weight Room**

No Violations Noted

### *Female Staff Bathroom*

No Violations Noted

### *Male Staff Bathroom*

Unable to Inspect – In Use

## **Back Building**

### *Toilets and Handwash Sinks*

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink # 4 loose

### *Shower Room*

105 CMR 451.121(A)  
105 CMR 451.130

Privacy: No privacy partition between showers  
Plumbing: Plumbing not maintained in good repair, shower # 5 leaking

## **Annex Building**

## **Basement**

### *Inmate Bathroom*

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink # 3 and 5 leaking at faucet

### *Slop Sink*

No Violations Noted

### *Inmate Shower Room*

105 CMR 451.121(A)\*  
105 CMR 451.130\*  
105 CMR 451.130  
105 CMR 451.130

Privacy: No privacy partition between showers  
Plumbing: Plumbing not maintained in good repair, shower # 2 and 8 leaking  
Plumbing: Plumbing not maintained in good repair, shower # 3 missing shower head  
Hot Water: Shower water temperature recorded at 125<sup>0</sup>F

## **Observations and Recommendations**

1. The inmate population was 77 at the time of inspection.
2. The Department recommends that the policies and procedures specific to Essex County Correctional Alternative Center pertaining to compliance with 105 CMR 480.000 be kept in a 3 ring binder in the Nurse's Office so that is accessible to anyone who may require it.
3. At the time of inspection, the warewash machine was out-of-order. As an interim measure, the facility had switched to Styrofoam trays and disposable utensils. The kitchen staff stated a service call had been placed.
4. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspectional procedures soon.

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,



Amy Medeiros  
Environmental Health Inspector, CSP, BEH