

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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Secretary

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

November 25, 2019

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 November 18, 2019 accompanied by Officer Kristyn Arnold and Sean Gallagher, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 66 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

Jana Ferguson, Director, BEH

 Steven Hughes, Director, CSP, BEH

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)

Nelson Alves, 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**

105 CMR 480.500(A)(4)\* Procedures; Records; Record-Keeping Log: Generator had no written documentation of emergency contact information

105 CMR 480.500(A)(5)\* Procedures; Records; Record-Keeping Log: Generator had no written documentation for all on-site waste storage areas including the capacity and duration of waste storage

*Storage Closet*

 No Violations Noted

*Nurse’s Bathroom*

 No Violations Noted

**Lobby**

No Violations Noted

*Control Room*

 No Violations Noted

*Shift Commander’s Office*

 No Violations Noted

*Parole Office*

 No Violations Noted

*Bathroom (in Parole Office)*

 No Violations Noted

*Hallway*

 No Violations Noted

*Staff Break Room*

 No Violations Noted

*Storage Room (downstairs in Break Room)*

 No Violations Noted

**Second Floor Lobby**

*Deputy of Maintenance Office*

 No Violations Noted

*Male Staff Bathroom*

 No Violations Noted

*Assistant Superintendent’s Office*

 No Violations Noted

*Superintendent’s Office*

 No Violations Noted

*Conference Room*

 No Violations Noted

*Female Staff Bathroom*

 No Violations Noted

*Director of Programing Office*

 No Violations Noted

**South Side 1st Floor**

*Attorney Rooms*

 No Violations Noted

*Work Release Waiting Area*

 No Violations Noted

*Work Release Office*

 No Violations Noted

*Bracelet Office*

 No Violations Noted

*Records Office*

 No Violations Noted

*Reintegration Office*

 No Violations Noted

*Female Staff Bathroom*

105 CMR 451.123 Maintenance: Light out above sink

*Male Staff Bathroom*

105 CMR 451.123\* Maintenance: Ceiling water damaged

*Offices*

 No Violations Noted

**Intake Area**

*Urine Lab*

 No Violations Noted

*Shake Down Rooms*

105 CMR 451.353 Interior Maintenance: Cobwebs on ceiling

**South Side 2nd Floor**

*Hallway*

 No Violations Noted

*Room # S201*

105 CMR 451.353 Interior Maintenance: Wall paint damaged

*Room # S202*

105 CMR 451.353 Interior Maintenance: Wall paint damaged

*Room # S203*

105 CMR 451.353 Interior Maintenance: Wall damaged

*Room # S204*

 No Violations Noted

*Room # S205*

 No Violations Noted

*Room # S206*

 No Violations Noted

*Room # S207*

105 CMR 451.353 Interior Maintenance: Wall damaged by door

*Room # S208*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Sink dirty

105 CMR 451.123 Maintenance: Baseboard was not secured and falling off

*Room # S209*

105 CMR 451.353\* Interior Maintenance: Light shield damaged

*Room # S210*

105 CMR 451.353 Interior Maintenance: Strong smell of cigarette smoke

*Room # S211*

105 CMR 451.353\* Interior Maintenance: Ceiling cracked

*Storage Room*

 No Violations Noted

**South Side 3rd Floor**

*Hallway*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Storage Closet*

Unable to Inspect – Locked

*Lieutenant’s Office*

 No Violations Noted

*Investigator’s Office*

 No Violations Noted

*Hallway*

 No Violations Noted

*Room # S301*

 No Violations Noted

*Room # S302*

105 CMR 451.353 Interior Maintenance: Ceiling damaged

*Property Room*

 No Violations Noted

*Room # S303*

 No Violations Noted

*Room # S304*

105 CMR 451.340 Illumination: Insufficient lighting, light bulb missing

105 CMR 451.353 Interior Maintenance: Floor tiles missing

*Room # S305*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

*Inmate Bathroom*

105 CMR 451.123\* Maintenance: Wires exposed on light

105 CMR 451.123\* Maintenance: Sink dirty

105 CMR 451.123 Maintenance: Floor dirty

**Food Service Areas**

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

**North Side 1st Floor**

*Dining Room*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Tray Room*

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, mold observed on wall behind warewash machine

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout

FC 6-301.12\* Numbers and Capacity; Handwashing Facilities: No hand drying method available at handwashing sink, no paper towels

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

**FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, dead mouse observed**

*Male Visitor’s Bathroom*

105 CMR 451.123\* Maintenance: Wall vent dusty

*Female Visitor’s Bathroom*

105 CMR 451.123\* Maintenance: Wall vent dusty

**Kitchen**

**Back Serving Area**

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout

FC 3-305.11(A)(1) Preventing Contamination from Premises: Food storage containers dirty

FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food storage bins overfilled and left uncovered

*3-Door Refrigerator*

 No Violations Noted

*Serving/Prep Tables*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout

FC 2-301.14(H) Hands and Arms: Food employees not washing hands prior to engaging in food preparationP

FC 3-501.16(A)(2) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less, deli meat temperature recorded at 59°F at serving lineP

*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*

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout

FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food storage bins left uncovered

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, food debris on the floor

*Chemical Closet*

**FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, dead mouse observed**

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout

*Freezer (F2)*

FC 3-305.11(A)(3) Preventing Contamination from the Premises; Food Storage: Food not stores at least 6" off the ground

*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, excessive ice build-up on floor and shelves

FC 3-305.11(A)(2)\* Preventing Contamination from Premises: Food exposed to ice, build-up on boxes of food

FC 3-501.18(A)(3) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on-site or by a food processing plant was marked with a date or day that exceeds a temperature and time combination and was not discarded, stew, beans, and ziti with sauce not discarded after use by date P

**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)*

**FC 4-501.114(C)(2) Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration**

*Handwash Sink*

No Violations Noted

*Steamer*

 No Violations Noted

*Ovens and Hoods*

 No Violations Noted

*Kettles*

 No Violations Noted

*Slop Sink*

 No Violations Noted

*Ice Machine*

 No Violations Noted

**North Side 2nd Floor**

*Counselor’s Office*

 No Violations Noted

*Inmate Bathroom*

105 CMR 451.123\* Maintenance: Floor not easily cleanable, unfinished

105 CMR 451.123\* Maintenance: Ceiling vent dusty

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 910F

*Hallway (Next to Barber Shop)*

 No Violations Noted

*Storage Room (Next to Barber Shop)*

 No Violations Noted

*Barber Shop*

105 CMR 451.110(A)\* Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

*Room # N201*

105 CMR 451.141 Screens: Screen damaged

*Room # N202*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

105 CMR 451.353\* Interior Maintenance: Wall damaged

105 CMR 451.101 Blankets: Blanket damaged at bed # 3

*Room # N203*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

105 CMR 451.353\* Interior Maintenance: Wall damaged

*Room # N204*

 No Violations Noted

*Room # N205*

 No Violations Noted

*Room # N206*

105 CMR 451.141 Screens: Screen not tight-fitting

*Room # N207*

105 CMR 451.353 Interior Maintenance: Wall damaged by outlet

*Room # N209*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

105 CMR 451.353 Interior Maintenance: Wall cracked

*Room # N210*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

105 CMR 451.141 Screens: Screen missing

105 CMR 451.353 Interior Maintenance: Light switch cover missing

**North Side 3rd Floor**

*Hallway*

 No Violations Noted

*Room # N301*

 No Violations Noted

*Room # N302*

105 CMR 451.353 Interior Maintenance: Wall damaged

*Room # N303*

 No Violations Noted

*Room # N304*

 No Violations Noted

*Room # N305*

105 CMR 451.340 Illumination: Insufficient lighting, light out

*Room # N306*

 No Violations Noted

*Closet*

 No Violations Noted

*Bathroom*

105 CMR 451.123\* Maintenance: Sink # 1-4 dirty

105 CMR 451.123\* Maintenance: One light out

105 CMR 451.123 Maintenance: Cobwebs on ceiling

105 CMR 451.117 Toilet Fixtures: Toilet fixtures dirty in stall # 1, 2, and 3

105 CMR 451.123 Maintenance: Baseboard damaged in toilet stall # 3

105 CMR 451.123 Maintenance: Wall tile damaged

*Room # N307*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

*Room # N308*

105 CMR 451.340\* Illumination: Insufficient lighting, light out

**Basement**

*Laundry*

 No Violations Noted

*Tunnel near Laundry*

 No Violations Noted

**Maintenance Cage**

*Sewing Room*

 No Violations Noted

*Maintenance Area*

105 CMR 451.200\* Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, coffee maker dirty

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, slop sink leaking

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Maintenance Office*

 No Violations Noted

*Maintenance Bathroom*

 No Violations Noted

*Chemical Room*

 No Violations Noted

**Main Bathroom**

105 CMR 451.353 Interior Maintenance: Ceiling tiles water damaged in hallway outside bathroom

*Toilets and Handwash Sinks*

105 CMR 451.117\* Toilet Fixtures: Toilet fixtures dirty in stall # 1-9

105 CMR 451.123 Maintenance: Standing water in toilet stall # 1

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, sink # 7 and 8 leaking

105 CMR 451.124 Water Supply: Insufficient water supply in quantity and pressure at handwash sink # 7 and 8

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, sink # 3 loose

105 CMR 451.123 Maintenance: Strong smell of cigarette smoke

105 CMR 451.123 Maintenance: Floor dirty

*Main Shower*

105 CMR 451.121(A)\* Privacy: No privacy partition between showers

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 5 and 11 leaking

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 8 and 12 leaking

105 CMR 451.123 Maintenance: Mildew buildup caused shower floor to be slippery

105 CMR 451.123 Maintenance: Mildew on walls

*Slop Sink*

Unable to Inspect – Not Used

**Paint Shop (off of Gym)**

105 CMR 451.353 Interior Maintenance: Ceiling access panel not secured in storage area

*Toilets and Handwash Sinks* (Unable to Inspect Showers – Not Used)

105 CMR 451.123 Maintenance: Ceiling tile missing

**Officer’s Weight Room**

105 CMR 451.350\* Structural Maintenance: Ceiling exposed and water damaged

105 CMR 451.353\* Interior Maintenance: Equipment padding damaged

*Female Staff Bathroom*

105 CMR 451.123\* Maintenance: Ceiling paint damaged

105 CMR 451.123\* Maintenance: Wall paint damaged

*Male Staff Bathroom*

105 CMR 451.123\* Maintenance: Ceiling paint damaged

105 CMR 451.123\* Maintenance: Shower curtain damaged

**Gym**

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

**Hallway**

105 CMR 451.353 Interior Maintenance: Floor tile missing

*Male Bathroom # 105*

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty

*Female Bathroom # 106*

 No Violations Noted

*Offices*

 No Violations Noted

**Garage**

105 CMR 451.350\* Structural Maintenance: Roll down door not rodent and weathertight

**Painting Garage**

Unable to Inspect – Locked

**Back Building**

*Classroom*

Unable to Inspect – In Use

*Office Area*

 No Violations Noted

**Living Area**

*Toilets and Handwash Sinks*

105 CMR 451.123 Maintenance: Handwask sink # 1-4 dirty

105 CMR 451.126 Hot Water: Hot water temperature recorded at 960F

*Shower Room*

105 CMR 451.121(A) Privacy: No privacy partition between showers

105 CMR 451.123 Maintenance: Floor dirty

105 CMR 451.123 Maintenance: Drain flies observed

*Room # 1*

105 CMR 451.141 Screens: Screen not tight-fitting

105 CMR 451.141 Screens: Screen damaged in hallway outside Room # 1

*Room # 2*

 No Violations Noted

*Room # 3*

105 CMR 451.353 Interior Maintenance: Ceiling vent not secured

*Room # 4*

 No Violations Noted

*Room # 5*

 No Violations Noted

*Room # 6*

105 CMR 451.141 Screens: Screen damaged

**Annex Building**

**First Floor**

*Dorm # 1*

105 CMR 451.353 Interior Maintenance: Wall paint damaged near bed # 1

*Dorm # 2*

105 CMR 451.344 Illumination in Habitable Areas: Light not functioning properly, light out

*Visiting Room*

 No Violations Noted

*Bathroom*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 750F

*Handicapped Bathroom w/Shower*

 No Violations Noted

**Second Floor**

*Resource Room*

 No Violations Noted

*Dorm # 4*

105 CMR 451.141 Screens: Screen damaged

105 CMR 451.353 Interior Maintenance: Exposed wires on wall

*Office*

 No Violations Noted

**Basement**

*NETTP*

 No Violations Noted

*Library/GED Room*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Inmate Bathroom*

105 CMR 451.117\* Toilet Fixtures: Toilet fixtures dirty in stall # 2 and 3

105 CMR 451.123\* Maintenance: Standing water in toilet stall # 4 and 5

*Slop Sink*

105 CMR 451.353\* Interior Maintenance: Caulking around slop sink moldy

*Inmate Shower Room*

105 CMR 451.121(A)\* Privacy: No privacy partition between showers

105 CMR 451.123\* Maintenance: Floor dirty

105 CMR 451.123\* Maintenance: Wall paint damaged

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 2 leaking

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 5 and 8 leaking

105 CMR 451.123 Maintenance: Ceiling dirty

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 14 missing shower head

**Observations and Recommendations**

1. The inmate population was 202 at the time of inspection.
2. In the Nurse’s Office there was a combined list of personnel who are blood borne pathogen trained for both the Essex County Correctional Facility and Essex County Correctional Alternative Center facility. The CSP recommended demarcating the personnel on this list who work specifically at the Essex County Correctional Alternative Center so that they can be easily identified to anyone who may require their assistance.
3. At the time of inspection policies and procedures specific to Essex County pertaining to compliance with 105 CMR 480.000 were unable to be located. The Department recommends these policies and procedures be kept in a 3 ring binder in an area that is accessible to anyone who may require it.
4. Throughout the facility, bathrooms and shower areas were observed to be poorly cleaned resulting in unsanitary conditions. The CSP is concerned with the increased risk of disease transmission with the high number of inmates being exposed to such unsanitary conditions. The CSP recommends developing a higher frequency shower and bathroom cleaning policy.
5. The CSP recommended increasing additional pest control methods and implementing a higher frequency cleaning policy throughout all food service areas.

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