



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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 Lieutenant Governor

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 Commissioner

Tel: 617-624-6000
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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 (electronic copy)
 Jana Ferguson, 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)
 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

<i>Conference Room</i>	No Violations Noted
<i>Female Staff Bathroom</i>	No Violations Noted
<i>Director of Programing Office</i>	No Violations Noted
South Side 1st Floor	
<i>Attorney Rooms</i>	No Violations Noted
<i>Work Release Waiting Area</i>	No Violations Noted
<i>Work Release Office</i>	No Violations Noted
<i>Bracelet Office</i>	No Violations Noted
<i>Records Office</i>	No Violations Noted
<i>Reintegration Office</i>	No Violations Noted
<i>Female Staff Bathroom</i> 105 CMR 451.123	Maintenance: Light out above sink
<i>Male Staff Bathroom</i> 105 CMR 451.123*	Maintenance: Ceiling water damaged
<i>Offices</i>	No Violations Noted
Intake Area	
<i>Urine Lab</i>	No Violations Noted
<i>Shake Down Rooms</i> 105 CMR 451.353	Interior Maintenance: Cobwebs on ceiling
South Side 2nd Floor	
<i>Hallway</i>	No Violations Noted
<i>Room # S201</i> 105 CMR 451.353	Interior Maintenance: Wall paint damaged
<i>Room # S202</i> 105 CMR 451.353	Interior Maintenance: Wall paint damaged

<i>Room # S203</i> 105 CMR 451.353	Interior Maintenance: Wall damaged
<i>Room # S204</i>	No Violations Noted
<i>Room # S205</i>	No Violations Noted
<i>Room # S206</i>	No Violations Noted
<i>Room # S207</i> 105 CMR 451.353	Interior Maintenance: Wall damaged by door
<i>Room # S208</i>	No Violations Noted
<i>Bathroom</i> 105 CMR 451.123 105 CMR 451.123	Maintenance: Sink dirty Maintenance: Baseboard was not secured and falling off
<i>Room # S209</i> 105 CMR 451.353*	Interior Maintenance: Light shield damaged
<i>Room # S210</i> 105 CMR 451.353	Interior Maintenance: Strong smell of cigarette smoke
<i>Room # S211</i> 105 CMR 451.353*	Interior Maintenance: Ceiling cracked
<i>Storage Room</i>	No Violations Noted
South Side 3rd Floor	
<i>Hallway</i>	No Violations Noted
<i>Staff Bathroom</i>	No Violations Noted
<i>Storage Closet</i>	Unable to Inspect – Locked
<i>Lieutenant's Office</i>	No Violations Noted
<i>Investigator's Office</i>	No Violations Noted
<i>Hallway</i>	No Violations Noted
<i>Room # S301</i>	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
105 CMR 451.353

Illumination: Insufficient lighting, light bulb missing
Interior Maintenance: Floor tiles missing

Room # S305
105 CMR 451.340*

Illumination: Insufficient lighting, light out

Inmate Bathroom
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123

Maintenance: Wires exposed on light
Maintenance: Sink dirty
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 preparation ^P
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 line ^P

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
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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
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Freezer (F2)

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

<i>Barber Shop</i> 105 CMR 451.110(A)*	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink
<i>Room # N201</i> 105 CMR 451.141	Screens: Screen damaged
<i>Room # N202</i> 105 CMR 451.340* 105 CMR 451.353* 105 CMR 451.101	Illumination: Insufficient lighting, light out Interior Maintenance: Wall damaged Blankets: Blanket damaged at bed # 3
<i>Room # N203</i> 105 CMR 451.340* 105 CMR 451.353*	Illumination: Insufficient lighting, light out Interior Maintenance: Wall damaged
<i>Room # N204</i>	No Violations Noted
<i>Room # N205</i>	No Violations Noted
<i>Room # N206</i> 105 CMR 451.141	Screens: Screen not tight-fitting
<i>Room # N207</i> 105 CMR 451.353	Interior Maintenance: Wall damaged by outlet
<i>Room # N209</i> 105 CMR 451.340* 105 CMR 451.353	Illumination: Insufficient lighting, light out Interior Maintenance: Wall cracked
<i>Room # N210</i> 105 CMR 451.340* 105 CMR 451.141 105 CMR 451.353	Illumination: Insufficient lighting, light out Screens: Screen missing Interior Maintenance: Light switch cover missing
North Side 3rd Floor	
<i>Hallway</i>	No Violations Noted
<i>Room # N301</i>	No Violations Noted
<i>Room # N302</i> 105 CMR 451.353	Interior Maintenance: Wall damaged
<i>Room # N303</i>	No Violations Noted
<i>Room # N304</i>	No Violations Noted
<i>Room # N305</i> 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

105 CMR 451.123 (Unable to Inspect Showers – Not Used)

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: Handwash 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 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 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 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