

Governor

KARYN E. POLITO Lieutenant Governor

The Commonwealth of Massachusetts

Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite # 100
Marlborough, MA 01752

MARYLOU SUDDERS Secretary

MARGRET R. COOKE Commissioner

> Tel: 617-624-6000 www.mass.gov/dph

September 7, 2022

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 September 2, 2022 accompanied by Director of Operations, Sean Gallagher. Violations noted during the inspection are listed below including 20 repeat violations:

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

Sincerely,

Shanene Pierce

Shanene Purce

Environmental Health Inspector, CSP, BEH

(electronic copy)

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, Director, BEH

Steven Hughes, Director, CSP, BEH

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Carol A. Mici, Commissioner, DOC
Terrence Reidy, Secretary, EOPSS

Timothy Gotovich, Director, Policy Development and Compliance Unit

Heidi Mora, Superintendent Sean Gallagher, Director of Operations

Michael Armano, Director, Lawrence Inspectional Services

Clerk, Massachusetts House of Representatives Clerk, Massachusetts Senate

451-22(2)-Essex-Lawrence-Report 9-7-22

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Main Building

Nurse's Office

No Violations Noted

Storage Closet

105 CMR 451.383(B)* Fire Safety System: Facility not in compliance with 780 CMR Massachusetts

Building Code provisions for fire safety, items stored within 18 inches of the

ceiling

Nurse's Bathroom

No Violations Noted

Lobby

No Violations Noted

Control Room

No Violations Noted

Shift Commander's Office

Unable to Inspect – Locked

Bathroom (near Shift Commander Office)

105 CMR 451.123* Maintenance: Cover missing on electrical outlet above handwash sink

Hallway

No Violations Noted

Staff Break Room

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

sink

Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, no functioning thermometer in refrigerator

Hot Water: Hot water temperature recorded at 80°F at handwash sink

Second Floor Lobby

Deputy of Maintenance Office

No Violations Noted

Male Staff Bathroom

No Violations Noted

Assistant Superintendents Office

Superintendent's Office

No Violations Noted

Conference Room

No Violations Noted

Female Staff Bathroom

No Violations Noted

Director of Programming Office

No Violations Noted

South Side 1st Floor

Attorney Rooms

No Violations Noted

Work Release Waiting Area

No Violations Noted

Work Release Office

Unable to Inspect – Locked

Bracelet Office

No Violations Noted

Records Office

105 CMR 451.353 Interior Maintenance: Floor tiles damaged

Reintegration Office

Unable to Inspect – Locked

Temporary Property Storage

Unable to Inspect – Locked

Female Staff Bathroom

No Violations Noted

Male Staff Bathroom

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

sink

Offices

Intake Area

Urine Lab

No Violations Noted

Shake Down Rooms

No Violations Noted

South Side 2nd Floor

Hallway

No Violations Noted

Room # S201

No Violations Noted

Room # S202

No Violations Noted

Room # S203

No Violations Noted

Room # S204

No Violations Noted

Room # S205

No Violations Noted

Room # S206

No Violations Noted

Room # S207

No Violations Noted

Room # S208

No Violations Noted

Bathroom

105 CMR 451.126 Hot Water: Hot water temperature recorded at 79°F at handwash sink

Room # S209

No Violations Noted

Room # S210

No Violations Noted

Room # S211

105 CMR 451.353* Interior Maintenance: Ceiling cracked

Storage Room

No Violations Noted

South Side 3rd Floor

Hallway

105 CMR 451.350* Structural Maintenance: Handrail loose at top of 3rd floor landing

Staff Bathroom

No Violations Noted

Storage Closet

No Violations Noted

Lieutenant's Office

Unable to Inspect – Locked

Investigator's Office

No Violations Noted

Hallway

No Violations Noted

Room # S301

No Violations Noted

Room # S302

105 CMR 451.350* Structural Maintenance: Window does not open and close properly

Property Room

No Violations Noted

Room # S303

No Violations Noted

Room # S304

No Violations Noted

Room # S305

105 CMR 451.353* Interior Maintenance: One light fixture out

Inmate Bathroom

105 CMR 451.126* Hot Water: Hot water temperature recorded at 79°F at handwash sink

105 CMR 451.123* Maintenance: One light out

105 CMR 451.123* Maintenance: Wall tiles missing near toilet

105 CMR 451.123 Maintenance: Handwash sink dirty

105 CMR 451.123 Maintenance: Sink basin not secured to countertop

North Side 1st Floor

Dining Room

No Violations Noted

Ice Machine

No Violations Noted

Tray Room

FC 4-501.114(A) Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested lower

than recommended concentration

Male Visitor's Bathroom

No Violations Noted

Female Visitor's Bathroom

No Violations Noted

Kitchen

Back Serving Area

No Violations Noted

Refrigerators

No Violations Noted

Serving/Prep Tables

No Violations Noted

Office

No Violations Noted

Dry Storage Closet

No Violations Noted

Chemical Closet

No Violations Noted

Freezer (F2)

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained

in a state of good repair freezer gaskets dirty

FC 3-305.11(A)(2) Preventing Contamination from Premises: Ice build-up observed on food

packaging

Walk-in Refrigerator and Freezer (same unit)

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

No Violations Noted

Ice Machine

FC 4-602.11(E)(4)(b) Cleaning of Equipment and Utensils, Frequency: Debris observed on interior

surfaces of ice machine

North Side 2nd Floor

Counselor's Office

No Violations Noted

Inmate Bathroom

105 CMR 451.123 Maintenance: Sink basin not secured to countertop at handwash sink # 3, 4, and 5

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty in stall # 2

Hallway (Next to Barber Shop)

No Violations Noted

Storage Room (Next to Barber Shop)

No Violations Noted

Barber Shop

No Violations Noted

Room # N201

No Violations Noted

Room # N202

No Violations Noted

Room # N203

105 CMR 451.353* Interior Maintenance: Hole in ceiling tile

Room # N204

No Violations Noted

Room # N205

No Violations Noted

Room # N206

No Violations Noted

Room # N207

No Violations Noted

Room # N209

No Violations Noted

Room # *N210* (*Left*)

Unable to Inspect – Not Used

Room # *N210* (*Right*)

No Violations Noted

North Side 3rd Floor (Unoccupied)

Unable to Inspect - Closed

Basement

Laundry

No Violations Noted

Tunnel near Laundry

Maintenance Cage

Maintenance Storage

No Violations Noted

Maintenance Area

105 CMR 451.200* Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, mold observed on white refrigerator gaskets

Maintenance Office

Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, toaster oven dirty

Maintenance Bathroom

No Violations Noted

Chemical Room

No Violations Noted

Main Bathroom

Toilets and Handwash Sinks

No Violations Noted

Main Shower

105 CMR 451.130* Plumbing: Plumbing not maintained in good repair, shower # 14 leaking

Slop Sink

No Violations Noted

Print Shop (off of Gym)

105 CMR 451.350* Structural Maintenance: Ceiling access panel not secured in storage area Structural Maintenance: Ceiling tiles damaged in hallway near exit door

Toilets and Handwash Sinks

Unable to Inspect – Not Used

Officer's Weight Room

No Violations Noted

Female Staff Bathroom

Unable to Inspect – In Use

Male Staff Bathroom

105 CMR 451.123 Maintenance: Trash container overflowing

Gym

105 CMR 451.350* Structural Maintenance: Door # 1 not rodent and weathertight 105 CMR 451.350 Structural Maintenance: Door # 3 not rodent and weathertight

Barbershop (off of Gym)

Unable to Inspect – Under Construction

Hallway

No Violations Noted

Male Bathroom # 105

105 CMR 451.123 Maintenance: Toilet paper holder broken

Female Bathroom # 106

No Violations Noted

Offices

Unable to Inspect – Locked

Janitorial Closet

105 CMR 451.360 Protective Measures: Drain flies observed

Garage

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

Anti-Graffiti Garage

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

Back Building

Classroom

No Violations Noted

Office Area

105 CMR 451.350* Structural Maintenance: Window frame water damaged where AC unit is installed

Living Area (Unoccupied)

Unable to Inspect - Closed

Annex Building (Unoccupied)

First Floor

Dorm # 1

No Violations Noted

Dorm # 2

Unable to Inspect – Under Construction

Visiting Room/Auditorium

Bathroom

No Violations Noted

Handicapped Bathroom w/Shower

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty

Second Floor

Resource Room

No Violations Noted

Dorm # 4

No Violations Noted

Office

No Violations Noted

Basement

C-Tech Classroom

No Violations Noted

Library/GED Room

Unable to Inspect – Locked

Staff Bathroom

Unable to Inspect – Locked

Inmate Bathroom

105 CMR 451.123* Maintenance: Faucet leaking at handwash sink # 3

Slop Sink

No Violations Noted

Inmate Shower Room

No Violations Noted

Observations and Recommendations

1. The inmate population was 91 at the time of inspection.

2. At the time of inspection, the warewash machine was placed out-of-order and a service call was placed. As an interim measure, the kitchen staff agreed to use manual methods of warewashing to properly wash, rinse, and sanitize all food contact equipment and utensils.

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,

Shanene Pierce

Shanene Purce

Environmental Health Inspector, CSP, BEH