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| MAURA T. HEALEY  Governor  KIMBERLEY L. DRISCOLL  Lieutenant Governor |

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

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January 6, 2025

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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**www.mass.gov/dph**

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:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Essex County Correctional Alternative Center on September 25, 2024 accompanied by Sean Gallagher, EHSO and Lt. Joseph DiPietro, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 67 total deficiencies; 41 new deficiencies under the Required Standards (.100 and .200 series), 10 repeat deficiencies under the Required Standards, 12 new deficiencies under the Recommended Standards (.300 series), and four repeat deficiencies under the Recommended Standards.

**Overview**

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

**SECTION 1: Health and Safety Violations**

**Deficiencies under the Required Standards (.100 and .200 series)**

41 new deficiencies and 10 repeat deficiencies (indicated by an \*) were found during the inspection:

**MAIN BUILDING**

|  |  |  |  |  |  |
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| 1. Nurse’s Office | Storage Closet | 105 CMR 451.123 | Maintenance: Soap scum on walls in shower | | |
| 1. Nurse’s Office | Nurse’s Bathroom | 105 CMR 451.126 | Hot Water: Hot water temperature 68°F at handwash sink | | |
| 1. Control | Bathroom | 105 CMR 451.123 | Maintenance: Wall damaged | | |
| 1. South Side 1st Floor | Female Staff Bathroom | 105 CMR 451.123 | Maintenance: Ceiling tiles water stained | | |
| 1. South Side 1st Floor | Male Staff Bathroom | 105 CMR 451.110(A) | Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink | | |
| 1. South Side 1st Floor | Male Staff Bathroom | 105 CMR 451.123 | Maintenance: Radiator rusted | | |
| 1. South Side 2nd Floor | Hallway (near bathroom) | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. South Side 2nd Floor | Room # S203 | 105 CMR 451.141 | Screens: Screen missing | | |
| 1. South Side 2nd Floor | Bathroom | 105 CMR 451.123\* | Maintenance: Radiator rusted | | |
| 1. South Side 3rd Floor | Hallway | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 1st Floor | Female Visitor’s Bathroom | 105 CMR 451.110(A) | Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink | | |
| 1. North Side 2nd Floor | Inmate Bathroom | 105 CMR 451.123 | Maintenance: Hole in ceiling | | |
| 1. North Side 2nd Floor | Room # N202 | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 2nd Floor | Room # N206 | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 2nd Floor | Room # N207 | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 2nd Floor | Room # N209 | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 2nd Floor | Room # N210 (Left) | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. North Side 2nd Floor | Bathroom | 105 CMR 451.123\* | Maintenance: Ceiling dirty throughout |
| 1. North Side 2nd Floor | Room # N210 (Right) | 105 CMR 451.141\* | Screens: Screen missing |
| 1. North Side 3rdFloor | Room # N306 | 105 CMR 451.141 | Screens: Screen missing | | |
| 1. North Side 3rd Floor | Hallway | 105 CMR 451.141 | Screens: Screen not tight fitting | | |
| 1. Maintenance Cage | Maintenance Office | 105 CMR 451.200 | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty | | |
| 1. Basement | Main Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, handwash sink # 8 not working | | |
| 1. Basement | Main Bathroom | 105 CMR 451.123 | Maintenance: Walls dirty in shower # 2, 3, 4, 5, 6, 8, 9, 11, and 12 | | |
| 1. Basement | Main Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, toilet # 5 damaged | | |
| 1. Basement | Main Shower | 105 CMR 451.123\* | Maintenance: Wall dirty in showers # 1, 7, and 10 | | |
| 1. Basement | Main Shower | 105 CMR 451.123\* | Maintenance: Ceiling dirty throughout | | |
| 1. Basement | Slop Sink | 105 CMR 451.130\* | Plumbing: Plumbing not maintained in good repair; no hot water supplied to slop sink | | |
| 1. Print Shop | Bathroom | 105 CMR 451.123 | Maintenance: Handwash sink # 1 and 2 dirty | | |
| 1. Print Shop | Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, sink # 1 clogged | | |
| 1. Officer’s Weight Room | Female Staff Bathroom | 105 CMR 451.123 | Maintenance: Baseboard damaged | | |
| 1. Officer’s Weight Room | Female Staff Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, toilet constantly running | | |
| 1. Officer’s Weight Room | Male Staff Bathroom | 105 CMR 451.110(A) | Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink | | |
| 1. Officer’s Weight Room | Male Staff Bathroom | 105 CMR 451.123 | Maintenance: Trash overflowing | | |
| 1. Officer’s Weight Room | Male Staff Bathroom | 105 CMR 451.117 | Toilet Fixtures: Toilet fixtures dirty | | |
| 1. Kitchen | Refrigerators | 105 CMR 451.200\* | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, mold on gaskets in refrigerator # 3. Standard found in 105 CMR 590.000; FC 4-501.11(B) | |
| 1. Kitchen | Main Area (freezer) | 105 CMR 451.200\* | Maintenance and Operation; Cleaning: Facility not properly cleaned: excessive ice build-up on floor in freezer. Standard found in 105 CMR 590.000; FC 6-501.12(A) | |

**ANNEX**

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| 1. First Floor | Bathroom | 105 CMR 451.123 | Maintenance: Ceiling fan dusty |
| 1. Basement | Inmate Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, sink # 3 leaking |
| 1. Basement | Inmate Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, sink # 7 constantly running |

**Deficiencies under the Recommended Standards (.300 series)**

12 new deficiencies and 4 repeat deficiencies (indicated by an \*) were identified during the inspection:

**MAIN BUILDING:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| 1. South Side 3rd Floor | | Room # S305 | 105 CMR 451.353 | | Interior Maintenance: Fan dusty |
| 1. South Side 3rd Floor | | Room # S305 | 105 CMR 451.353 | | Interior Maintenance: Ceiling damaged |
| 1. South Side 2nd Floor | Room # S211 | | | 105 CMR 451.353 | Interior Maintenance: Ceiling damaged | |
| 1. North Side 2nd Floor | | Barber Shop | 105 CMR 451.353 | | Interior Maintenance: Floor tile missing |
| 1. North Side 2nd Floor | | Room # N205 | 105 CMR 451.353 | | Interior Maintenance: Hole in ceiling |
| 1. North Side 2nd Floor | | Barber Shop | 105 CMR 451.353\* | | Interior Maintenance: Unlabeled chemical bottle |
| 1. North Side 2nd Floor | | Room # N203 | 105 CMR 451.353\* | | Interior Maintenance: Hole in ceiling tile |
| 1. North Side 3rd Floor | | Room # N302 | 105 CMR 451.350 | | Structural Maintenance: Window damaged |
| 1. Maintenance Cage | | Chemical Room | 105 CMR 451.353 | | Interior Maintenance: Unlabeled chemical bottle |
| 1. Maintenance Cage | | Maintenance Storage | 105 CMR 451.353\* | | Interior Maintenance: Wet mop stored in bucket |
| 1. Anti-Graffiti Garage | |  | 105 CMR 451.350 | | Structural Maintenance: Door not rodent and weathertight |
| 1. Basement | | Laundry | 105 CMR 451.353 | | Interior Maintenance: Washing machine # 1 leaking |
| 1. Basement | | Laundry | 105 CMR 451.353 | | Interior Maintenance: Standing fan dusty |
| 1. Basement | | Laundry | 105 CMR 451.353 | | Interior Maintenance: Mops drying over clean clothes |
| 1. Basement | | Hallway (outside officer’s weight room) | 105 CMR 451.353 | | Interior Maintenance: Ceiling missing |
| 1. Inmate Gym | |  | 105 CMR 451.353\* | | Interior Maintenance: Padding damaged on all workout machines |

**SECTION 2: Areas Found to be in Compliance**

EHRS inspected an additional 90 areas which were found to be in compliance.

**Section 3: Areas EHRS did not inspect**

EHRS did not inspect 3 areas of the facility because they were either in use, locked, or under construction.

|  |  |  |  |
| --- | --- | --- | --- |
| 1. South Side 3rd Floor | Property Room | Unable to Inspect | Locked |
| 1. South Side 3rd Floor | Storage Closet | Unable to Inspect | Locked |
| 1. Inmate Gym | Barbershop | Unable to Inspect | Locked |

**SECTION 4: Plan of Correction**

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. The Plan of Correction must include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

**SECTION 5: Observations and Recommendations**

1. The inmate population was 107 at the time of the inspection.

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" [105 CMR 451.000](https://www.mass.gov/regulations/105-CMR-45100-minimum-health-and-sanitation-standards-and-inspection-procedures-for-correctional-facilities) is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](https://www.mass.gov/doc/merged-food-code-111618/download).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

* [105 CMR 205.000](https://www.mass.gov/regulations/105-CMR-20500-minimum-standards-governing-medical-records-and-the-conduct-of-physical-examinations-in-correctional-facilities?_gl=1*ws80pz*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDE3LjAuMC4w): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
* [105 CMR 480.000](https://www.mass.gov/regulations/105-CMR-48000-minimum-requirements-for-the-management-of-medical-or-biological-waste-state-sanitary-code-chapter-viii?_gl=1*c27utb*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDQ5LjAuMC4w): Minimum requirements for the Management of Medical or Biological Waste
* [105 CMR 500.000](https://www.mass.gov/regulations/105-CMR-50000-good-manufacturing-practices-for-food?_gl=1*ow2nps*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDg3LjAuMC4w): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Amy Riordan, MPH

Senior Advisor, EHRS, BCEH