



The Commonwealth of Massachusetts
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Department of Public Health
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Community Sanitation Program
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February 17, 2016

Frank G. Cousins, Jr., Sheriff
Essex County Women in Transition
20 Manning Avenue
Middleton, MA 01949

Re: Facility Inspection – Essex County Women in Transition, Salisbury

Dear Sheriff Cousins:

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: Minimum Requirements for the Management of 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 1999 Food Code; 105 CMR 520.000 Labeling; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Essex County Women in Transition on February 11, 2016 accompanied by Officer Donald Cornoni. Violations noted during the inspection are listed below including 4 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(indicates conditions documented on previous inspection reports)*

Hallway

No Violations Noted

Office (2)

No Violations Noted

Program Coordinator's Office (3)

No Violations Noted

Deputy Superintendent's Office (4)

No Violations Noted

Laundry Room (5)

No Violations Noted

Staff Bathroom (6)

No Violations Noted

<i>Copy Room (7)</i> FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, disposable silverware left uncovered
<i>Hot Water Heater Room (8)</i>	No Violations Noted
<i>HSU (9)</i> 105 CMR 480.500(A)(3)	Procedures; Records; Record-Keeping Log: Generator had no written documentation for blood borne pathogen training for individuals who may handle medical or biological waste
<i>Communication Room (10)</i>	No Violations Noted
<i>Visitor's Bathroom (12)</i>	No Violations Noted
Dorm Rooms 105 CMR 451.322*	Cell Size: Inadequate floor space in all dorm rooms
<i>Dorm Room # 11</i>	No Violations Noted
<i>Dorm Room # 13</i>	No Violations Noted
<i>Dorm Room # 14</i>	No Violations Noted
<i>Dorm Room # 15</i>	No Violations Noted
<i>Dorm Room # 16</i>	No Violations Noted
<i>Dorm Room # 17</i>	No Violations Noted
<i>Shower Room (18)</i> 105 CMR 451.130*	Hot Water: Shower water temperature recorded at 121°F
<i>Kitchen (19)</i> FC 6-501.11* FC 4-204.112(A) FC 4-602.11(E)(4)(b)	Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged near ice machine Design and Construction, Functionality: No functioning thermometer in refrigerator near the door leading to exterior Cleaning of Equipment and Utensils, Frequency: Interior surfaces of ice machine dirty
<i>Meeting and Dining Room (20)</i> 105 CMR 451.353*	Interior Maintenance: Floor tiles damaged near emergency exit

Observations and Recommendations

1. The inmate population was 23 at the time of inspection.
2. The Department recommends placing biohazard signage on the HSU door as well as placing a copy of the facilities safe handling and transportation procedures in the medical/biological waste record-keeping log to increase ease of access.
3. The Department also recommends using proper cold holding techniques while serving food in the dining room.

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 please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments" and "1999 Food Code".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,



Kerry Wagner
Environmental Health Inspector, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH
Steven Hughes, Director, CSP, BEH
Jay Youmans, Director of Government Affairs
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Carol Higgins O'Brien, Commissioner, DOC
Michael Marks, Superintendent
Elizabeth Gilmartin, EHSO
John Morris, CHO, Director, Salisbury Health Department
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Daniel Bennett, Secretary, EOPSS
Jennifer Gaffney, Director, Policy Development and Compliance Unit