

CHARLES D. BAKER 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 180 Beaman Street, West Boylston, MA 01583 Phone: 508-792-7880 Fax: 508-792-7706 TTY: 508-835-9796

MARYLOU SUDDERS Secretary

MONICA BHAREL, MD, MPH Commissioner

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

March 6, 2019

Kevin F. Coppinger, Sheriff Essex County Women in Transition 20 Manning Avenue Middleton, MA 01949 (electronic copy)

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

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; I conducted an inspection of the Essex County Women in Transition on February 28, 2019 accompanied by Sergeant Kyanna Lees. Violations noted during the inspection are listed below including 1 repeat violation:

## **HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

Hallway 105 CMR 451.350	Structural Maintenance: Ceiling leaking
<i>Office (# 2)</i>	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>	No Violations Noted
Hot Water Heater Room (# 8)	No Violations Noted
<i>HSU (# 9)</i> 105 CMR 480.500(B)	Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment
Communication Closet (# 10)	No Violations Noted
<i>Visitor's Bathroom (# 12)</i> 105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottles
<b>Dorm Rooms</b> 105 CMR 451.322*	Cell Size: Inadequate floor space in all dorm rooms
Dorm Room (# 11)	No Violations Noted
Dorm Room (# 13)	No Violations Noted
Dorm Room (# 14)	No Violations Noted
Dorm Room (# 15) 105 CMR 451.103 105 CMR 451.102	Mattresses: Mattress damaged at bed # 4 Pillows and Linens: Pillow damaged at bed # 4
Dorm Room (# 16) 105 CMR 451.123	Maintenance: Floor tiles damaged in bathroom
Dorm Room (# 17)	No Violations Noted
Shower Room (# 18) 105 CMR 451.123	Maintenance: Floor damaged in shower # 2
Kitchen (# 19)	No Violations Noted
Meeting and Dining Room (# 2	0) No Violations Noted

## **Observations and Recommendations**

- 1. The inmate population was 21 at the time of inspection.
- 2. The handicapped shower was not in use at the time of the inspection.

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 <u>www.mass.gov/dph/dcs</u> 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 <a href="http://www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> 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 <u>www.mass.gov/dph/fpp</u> 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,

an Meds

Amy Medeiros, MPH 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)
	Michael Marks, Superintendent	(electronic copy)
	Elizabeth Gilmartin, EHSO	(electronic copy)
	John Morris, CHO, Director, Salisbury Health Department	(electronic copy)
	Clerk, Massachusetts House of Representatives	
	Clerk, Massachusetts Senate	