



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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February 13, 2017

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: 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 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 Women in Transition on February 3, 2017 accompanied by Assistant Deputy Superintendent Kerri Patterson; Elizabeth Gilmartin, EHSO; Amy Riordan and Amy Medeiros, Community Sanitation Program. Violations noted during the inspection are listed below including 2 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>	No Violations Noted
<i>Hot Water Heater Room (# 8)</i>	No Violations Noted
<i>HSU (#9)</i> 105 CMR 480.100(C)(1)	Storage Area: Storage area did not have prominent signage
<i>Communication Room (# 10)</i>	No Violations Noted
<i>Visitor's Bathroom (# 12)</i>	No Violations Noted
<i>Dorm Rooms</i> 105 CMR 451.322*	Cell Size: Inadequate floor space in all dorm rooms
<i>Dorm Room (# 11)</i> 105 CMR 451.353	Interior Maintenance: One light out
<i>Dorm Room (# 13)</i>	No Violations Noted
<i>Dorm Room (# 14)</i> 105 CMR 451.102 105 CMR 451.353 105 CMR 451.123	Pillows and Linens: Pillow damaged Interior Maintenance: One light out Maintenance: Bathroom door damaged
<i>Dorm Room (# 15)</i> 105 CMR 451.102	Pillows and Linens: Blanket damaged
<i>Dorm Room (# 16)</i> 105 CMR 451.141	Screens: Screen damaged
<i>Dorm Room (# 17)</i>	No Violations Noted
<i>Shower Room (# 18)</i> 105 CMR 451.130*	Hot Water: Shower water temperature recorded at 120°F
<i>Kitchen (# 19)</i> FC 6-501.11 FC 4-501.11(B)	Maintenance and Operation; Repairing: Facility not in good repair, one light not working Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, white refrigerator gasket dirty
<i>Meeting and Dining Room (# 20)</i> FC 6-501.11 FC 2-402.11 105 CMR 590.004(E)	Maintenance and Operation; Repairing: Facility not in good repair, tabletop damaged near room entrance Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, hair nets Food: Food service employees not wearing gloves

Observations and Recommendations

1. The inmate population was 21 at the time of 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.

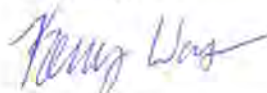
To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

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
Timothy Miley, Director of Government Affairs
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Thomas Turco, Commissioner, DOC
Aaron Eastman, Superintendent
Kerri Patterson, Assistant Deputy 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