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

67 Forest Street, Suite # 100

Marlborough, MA 01752

Phone: 617-624-6000



MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

January 24, 2025

Kevin F. Coppinger, Sheriff

Essex County Sheriff's Department Headquarters

20 Manning Avenue

Middleton, MA 01949 (electronic copy)

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

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Essex County Women in Transition on January 16, 2025, accompanied by Deputy Jennifer Murphy and Lieutenant Rob Raymond, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 1 total deficiency: 0 deficiencies under the Required Standards (.100 and .200 series), 0 repeat deficiencies under the Required Standards, 0 deficiencies under the Recommended Standards (.300series), 1 repeat deficiency under the Recommended Standards, 0 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety), and 0 repeat deficiencies under 105 CMR 451.402(B).

**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 Deficiencies**

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

1 repeat deficiency (indicated by an \*) was found during the inspection:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. Dorm Rooms |  | 105 CMR 451.322\* | Cell Size: Inadequate floor space in dorm rooms |  |

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

EHRS inspected 21 additional areas of the facility which were found to be in compliance.

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

EHRS inspected all areas of the facility.

**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 which includes:

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 17 at the time of 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