



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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 Lieutenant Governor

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 Secretary

MARGRET R. COOKE
 Acting Commissioner

Tel: 617-624-6000
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October 22, 2021

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; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Essex County Women in Transition on October 19, 2021 accompanied by Assistant Superintendent Krystina McFarland, Captain Robert Walsh, and Amy Riordan, CSP. Violations noted during the inspection are listed below including 3 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

Sincerely,

Kelli Poulin
 Environmental Health Inspector, CSP, BEH

- cc: Margaret R. Cooke, Acting Commissioner, DPH (electronic copy)
- Jan Sullivan, Acting Director, BEH (electronic copy)
- Steven Hughes, Director, CSP, BEH (electronic copy)
- Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
- Carol A. Mici, Commissioner, DOC (electronic copy)
- Terrence Reidy, Secretary, EOPSS (electronic copy)
- Timothy Gotovich, 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 (electronic copy)
- Clerk, Massachusetts Senate (electronic copy)

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Hallway

No Violations Noted

Control Office (# 2)

No Violations Noted

Program Coordinator's Office (# 3)

No Violations Noted

Deputy Superintendent's Office (# 4)

No Violations Noted

Laundry/Therapy Room (# 5)

No Violations Noted

Staff Bathroom (# 6)

No Violations Noted

Copy/Storage Room (# 7)

No Violations Noted

Hot Water Heater Room (# 8)

No Violations Noted

HSU (# 9)

105 CMR 205.103(A)

Examinations to be Conducted in Privacy: Handwash sink not equipped with non-hand operated controls such as elbow, knee or foot controls

Communication Closet (# 10)

No Violations Noted

Visitor's Bathroom (# 12)

No Violations Noted

Dorm Rooms

105 CMR 451.322*

Cell Size: Inadequate floor space in all dorm rooms

Dorm Room (# 11)

No Violations Noted

Dorm Room (# 13)

105 CMR 451.353*

Interior Maintenance: Floor tiles damaged

Dorm Room (# 14)

105 CMR 451.353

Interior Maintenance: Floor tiles damaged

Dorm Room (# 15)

No Violations Noted

Dorm Room (# 16)

No Violations Noted

Dorm Room (# 17)

105 CMR 451.353

105 CMR 451.101

Interior Maintenance: Floor tiles cut too small, gap in floor tiles

Blankets: Blanket damaged, hole in blanket on bed # 3

Shower Room (# 18)

105 CMR 451.130

105 CMR 451.130

Hot Water: Shower water temperature recorded at 119°F in handicap shower # 4

Plumbing: Plumbing not maintained in good repair, loose water control fixture in shower #2

105 CMR 451.123

Maintenance: Perimeter of wall not caulked, missing wall tile

Kitchen (# 19)

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet fixture leaking in 3-compartment sink

FC 4-903.11(B)(2)

Protection of Clean Items; Storing: Equipment: Utensils not stored inverted

FC 4-602.11(E)(4)(b)

Cleaning of Equipment and Utensils, Frequency: Accumulation of soil observed on interior top surface of coffee machine

FC 4-501.114(C)(2)

Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration

Community and Dining Room (# 20)

No Violations Noted

Observations and Recommendations

1. The inmate population was 15 at the time of inspection.
2. The CSP recommended consolidating information from the facility's disaster plan book with information from the Well Path medical book to ensure compliance with 105 CMR 480.500.

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 or download a copy, please visit the Food Protection website at www.mass.gov/dph/fpp 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 www.mass.gov/dph/fpp 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,



Kelli Poulin
Environmental Health Inspector, CSP, BEH