



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Environmental Health
 Community Sanitation Program
 67 Forest Street, Suite # 100
 Marlborough, MA 01752
 Phone: 617-695-7447

CHARLES D. BAKER
 Governor

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 Lieutenant Governor

MARYLOU SUDDERS
 Secretary

MONICA BHAREL, MD, MPH
 Commissioner

Tel: 617-624-6000
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September 16, 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; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Essex County Women in Transition on September 13, 2019 accompanied by Sergeant Kyanna Lees and Corrections Officer Christopher Roberto. Violations noted during the inspection are listed below including 1 repeat violation:

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)
 Unable to Inspect – Locked
- Deputy Superintendent’s Office (# 4)
 Unable to Inspect – Locked
- 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 480.500(A)(3)	Procedures; Records; Record-Keeping Log: Beverages stored in refrigerator with medications
<i>Communication Closet (# 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>	No Violations Noted
<i>Dorm Room (# 13)</i> 105 CMR 451.353	Interior Maintenance: Floor tiles damaged
<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>	Unable to Inspect – In Use
<i>Kitchen (# 19)</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets damaged
<i>Meeting and Dining Room (# 20)</i>	No Violations Noted

Observations and Recommendations

1. The inmate population was 23 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 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,



Amy Medeiros
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)
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John Morris, CHO, Director, Salisbury Health Department (electronic copy)
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate