

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
67 Forest Street, Suite # 100
Marlborough, MA 01752
781-223-7503

MARYLOU SUDDERS Secretary

MARGRET R. COOKE Commissioner

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

September 15, 2022

Kevin F. Coppinger, Sheriff
Essex County Sheriff's Department Headquarters
20 Manning Avenue
Middleton, MA 01929 (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, 2022 accompanied by Assistant Superintendent Krystina McFarland and Sergeant Jennifer Evans. Violations noted during the inspection are listed below including 4 repeat violations:

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

Sincerely,
Shanene Purce

Shanene Pierce

Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, 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)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)

Heidi Mora, 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)

105 CMR 451.353 Interior Maintenance: Dryer # 1 out-of-order

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 480.500(A)(3) Procedures; Records; Record-Keeping Log: Generator had no written

documentation for annual blood borne pathogen training

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)* 

105 CMR 451.123\* Maintenance: Ceiling vent dusty in bathroom

*Dorm Room (#13)* 

105 CMR 451.353\* Interior Maintenance: Floor tiles damaged near exterior egress door

105 CMR 451.123 Maintenance: Baseboard heater cover damaged in bathroom

*Dorm Room (# 14)* 

No Violations Noted

Dorm Room (# 15)	
105 CMR 451.123*	Maintenance: Large gaps between floor tiles in bathroom
105 CMR 451.123	Maintenance: Baseboard heater cover damaged in bathroom
Dorm Room (# 16)	
105 CMR 451.123	Maintenance: Floor tiles damaged in bathroom
105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
Dorm Room (# 17)	
	No Violations Noted
Shower Room (# 18)	
105 CMR 451.123	Maintenance: Curtain moldy in shower # 2
105 CMR 451.123	Maintenance: Curtain damaged in handicapped shower
105 CMR 451.123	Maintenance: Drain cover missing in shower # 1

#### *Kitchen (# 19)*

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

No Violations Noted

Community and Dining Room (# 20)

No Violations Noted

### **Observations and Recommendations**

- 1. The inmate population was 14 at the time of inspection.
- 2. The CSP observed that the hot water control required excessive effort to use in the Visitor's Bathroom. The CSP recommends adjusting the hot water control so that it can be used easily and promote proper handwashing.
- 3. The CSP recommends keeping copies of the site-specific hazardous waste policies and list of individuals with blood borne pathogen training in the medical waste binder for increase ease of access for future inspections.

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 <a href="www.mass.gov/dph/dcs">www.mass.gov/dph/dcs</a> 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="https://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 <a href="www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> 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,
Shanene Purce

Shanene Pierce

Environmental Health Inspector, CSP, BEH