

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

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March 7, 2025

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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Lori M. Streeter, Sheriff

Franklin County Jail and House of Correction

160 Elm Street

Greenfield, MA 01301 (electronic copy)

Re: Facility Inspection – Franklin County Jail and House of Correction, Greenfield

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Franklin County Jail and House of Correction on January 27 and 31, 2025 accompanied by Special Operations Officer Michael Aiken Jr., Officer Justin Tapin, and Officer Joshua Kubasek, Correctional Case Worker in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 83 total deficiencies: 51 deficiencies under the Required Standards (.100 and .200 series), 17 repeat deficiencies under the Required Standards, 8 deficiencies under the Recommended Standards (.300 series), 5 repeat deficiencies under the Recommended Standards, 2 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 Required Standards (.100 and .200 series)**

51 new deficiencies and 17 repeat deficiencies (indicated by an \*) were found during the inspection:

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| 1. Intake | Search Room # 1 | | 105 CMR 451.123 | Maintenance: Ceiling vent dusty | | | | |
| 1. Unit E | Intake Cells A-C | | 105 CMR 451.123 | Maintenance: Handwash sink dirty in cell B | | | | |
| 1. Unit E | Intake Cells A-C | | 105 CMR 451.103 | Mattresses: Mattress dirty in cell A | | | | |
| 1. Maintenance Shop | | | 105 CMR 451.200\* | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty | | | | |
| 1. Maintenance Shop | | | 105 CMR 451.200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, food boxes stored on ground | | | | |
| 1. Administration - Outer | Break Room | | 105 CMR 451.200 | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty | | | | |
| 1. Vehicle Maintenance | | Office | 105 CMR 451.200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator | | | | |
| 1. Vehicle Maintenance | | Inmate Bathroom | 105 CMR 451.123\* | Maintenance: Floor paint damaged | | | | |
| 1. Vehicle Maintenance | | Staff Bathroom | 105 CMR 451.123\* | Maintenance: Floor paint damaged | | | | |
| 1. Housing | A Pod | Cells | 105 CMR 451.103 | Mattresses: Mattress damaged in cell # 16 and 17 | | | | |
| 1. Housing | A Pod | Lower Showers | 105 CMR 451.123 | Maintenance: Soap scum on walls in shower # 1 | | | | |
| 1. Housing | A Pod | Lower Showers | 105 CMR 451.123 | Maintenance: Soap scum on floor in shower # 1 and 2 | | | | |
| 1. Housing | A Pod | Lower Showers | 105 CMR 451.123 | Maintenance: Soap scum on bench in shower # 2 | | | | |
| 1. Housing | A Pod | Sub Day Room | 105 CMR 451.123\* | Maintenance: Soap scum on walls in shower | | | | |
| 1. Housing | A Pod | Sub Day Room | 105 CMR 451.123\* | Maintenance: Soap scum on floor in shower | | | | |
| 1. Housing | A Pod | Upper Showers | 105 CMR 451.123\* | Maintenance: Soap scum on walls in shower # 1 and 3 | | | | |
| 1. Housing | A Pod | Upper Showers | 105 CMR 451.123\* | Maintenance: Soap scum on floors in shower # 1, 2, and 3 | | | | |
| 1. Housing | B Pod | Staff Bathroom | 105 CMR 451.110(A) | Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink | | | | |
| 1. Housing | B Pod | Lower Janitor’s Closet | 105 CMR 451.130 | Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, hot water faucet leaking | | | | |
| 1. Housing | C Pod | Lower Showers | 105 CMR 451.123 | Maintenance: Soap scum on bench in shower # 2 | | | | |
| 1. Housing | C Pod | Lower Showers | 105 CMR 451.123\* | Maintenance: Soap scum on walls in shower # 1 | | | | |
| 1. Housing | C Pod | Lower Showers | 105 CMR 451.123 | Maintenance: Soap scum on walls in shower # 2 | | | | |
| 1. Housing | C Pod | Upper Showers | 105 CMR 451.123 | Maintenance: Soap scum on floor in shower # 1 and 2 | | | | |
| 1. Housing | C Pod | Upper Showers | 105 CMR 451.123 | Maintenance: Soap scum on walls in shower # 1 and 2 | | | | |
| 1. Housing | C Pod | Upper Showers | 105 CMR 451.123 | Maintenance: Ceiling vent dusty in shower # 3 | | | | |
| 1. Housing | C Pod | Upper Showers | 105 CMR 451.123 | Maintenance: Mold on ceiling in shower # 3 | | | | |
| 1. Housing | C Pod | Sub Day Room | 105 CMR 451.123 | Maintenance: Wall paint damaged outside shower | | | | |
| 1. Housing | D Pod | Juice Bar | 105 CMR 451.200 | Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponges observed on juice bar | | | | |
| 1. Housing | D Pod | Upper Showers | 105 CMR 451.123 | Maintenance: Ceiling vent dusty in shower # 1, 2, and 3 | | | | |
| 1. Housing | D Pod | Upper Showers | 105 CMR 451.123\* | Maintenance: Soap scum on walls in shower # 3 | | | | |
| 1. Medical | Break Room and Records | | 105 CMR 451.200\* | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty | | | | |
| 1. Kitchen | Dishwashing Area | | 105 CMR 451.200 | Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: Sanitizing test strips expired. Standard found in 105 CMR 590; FC 4-302.14. | | | | |
| 1. Kitchen | 3-Compartment Sink | | 105 CMR 451.200 | Operational Supplies and Applications, Chemicals: Sanitizer for food-contact surface does not meet the requirements specified in 40 CFR 180.940(Pf), sanitizing concentration too strong. Standard found in 105 CMR 590; FC 7-204.11(A). | | | **Corrected On-Site** | |
| 1. Kitchen | 2-Door Refrigerator | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (P), raw eggs stored over cooked potatoes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). | | | **Corrected On-Site** | |
| 1. Kitchen | 2-Door Refrigerator | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets moldy. Standard found in 105 CMR 590; FC 4-601.11(C). | |  | | |
| 1. Kitchen | 3-Door Warmers | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | |
| 1. Kitchen | Baking Area | | 105 CMR 451.200 | Location and Placement; Employee Accommodations: No designated area for employee dining, used drinking cup in baking area. Standard found in 105 CMR 590; FC 6-403.11(A). | **Corrected On-Site** | | | |
| 1. Kitchen | Prep Tables | | 105 CMR 451.200 | Operational Supplies and Applications, Presence and Use: Poisonous/toxic material label does not state that use is allowed in food establishment (P), unapproved sanitizer being used on food contact surfaces. Standard found in 105 CMR 590; FC 7-202.12(A)(2). | **Corrected On-Site** | | | |
| 1. Kitchen | Prep Tables | | 105 CMR 451.200 | Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, beard guards missing. Standard found in 105 CMR 590; FC 2-402.11. | | | | |
| 1. Kitchen | Refrigerator # 1 | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (P), raw eggs stored over milk containers. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). | | | | **Corrected On-Site** |
| 1. Kitchen | Refrigerator # 1 | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | | | | **Corrected On-Site** |
| 1. Kitchen | Freezer | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | | | | |
| 1. Kitchen | Staff Dining Area | Reach in Cooler | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair refrigerator, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | |
| 1. Kitchen | Staff Dining Area | Reach in Cooler | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair refrigerator, thermometer not functioning properly. Standard found in 105 CMR 590; FC 4-501.11(B). | | **Corrected On-Site** | | |
| 1. Kitchen | Dishwashing Area | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, tray racks behind washing area dirty. Standard found in 105 CMR 590; FC 4-601.11(C) | | | | |
| 1. Kitchen | Dishwashing Area | | 105 CMR 451.200 | Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator (P). Standard found in 105 CMR 590.000; FC 4-703.11(B). | | **Corrected On-Site** | | |
| 1. Kitchen | Dishwashing Area | | 105 CMR 451.200 | Maintenance and Operation; Equipment: Excessive hot water temperature in the mechanical warewash machine (Pf). Standard found in 105 CMR 590.000; FC 4-501.112(A). | | | | |
| 1. Kimble House | 1st Floor | Break Area | 105 CMR 451.200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, chemicals stored in a food storage container | | | | |
| 1. Kimble House | 2nd Floor | Kitchen/ Laundry | 105 CMR 451.200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, raw eggs stored over ready to eat food | | | | |
| 1. Kimble House | 2nd Floor | Kitchen/ Laundry | 105 CMR 451. 200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of cabinets dirty | | | | |
| 1. Kimble House | 2nd Floor | Kitchen/ Laundry | 105 CMR 451.200\* | Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponges observed on kitchen counter | | | | |
| 1. Kimble House | 2nd Floor | Kitchen/ Laundry | 105 CMR 451.200\* | Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, wet mop stored in bucket | | | | |
| 1. Kimble House | 2nd Floor | Kitchen/ Laundry | 105 CMR 451.200 | Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, ceiling vent dusty in Kitchen | | | | |
| 1. Kimble House | 2nd Floor | Bathroom | 105 CMR 451.110(A) | Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink | | | | |
| 1. Kimble House | 3rd Floor | Bathroom | 105 CMR 451.123\* | Maintenance: Soap scum on walls in shower # 1 | | | | |
| 1. Kimble House | 3rd Floor | Bathroom | 105 CMR 451.123\* | Maintenance: Soap scum on floor in shower # 2 | | | | |
| 1. Kimble House | 3rd Floor | Rooms | 105 CMR 451.103 | Mattresses: Mattress damaged in room # 2 | | | | |
| 1. Minimum Security | 1st Floor | Library | 105 CMR 451.141 | Screens: Screen damaged | | | | |
| 1. Minimum Security | Downstairs | Laundry | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, left compartment of 2-compartment sink clogged | | | | |

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

8 new deficiencies and 5 repeat deficiencies (indicated by an \*) were found during the inspection:

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| 1. Unit E | Storage |  | | 105 CMR 451.353 | | Interior Maintenance: Wet mop stored on the floor | | |
| 1. Administration - Outer | | Maintenance Closet (near Central Control) | | 105 CMR 451.353 | | Interior Maintenance: Wet mop stored in bucket | | |
| 1. Administration - Outer | | Maintenance Closet | | 105 CMR 451.353 | | Interior Maintenance: Floor unfinished near slop sink | | |
| 1. Housing | A Pod | Day Room | | 105 CMR 451.353 | | Interior Maintenance: Ceiling tiles water stained in Office near Break Area | | |
| 1. Housing | B Pod | Lower Janitor’s Closet | | 105 CMR 451.353 | | Interior Maintenance: Wet mop stored in slop sink | **Corrected On-Site** | |
| 1. Housing | C Pod | Day Room | | 105 CMR 451.353 | | Interior Maintenance: Water damaged ceiling tile | | |
| 1. Housing | C Pod | Day Room | | 105 CMR 451.353 | | Interior Maintenance: Ceiling tile missing | | |
| 1. Housing | C Pod | Lower Janitor’s Closet | | 105 CMR 451.353\* | | Interior Maintenance: Wet mop stored in bucket | | |
| 1. Kitchen | Compactor Room | | 105 CMR 451.353 | | Interior Maintenance: Wet mop stored in bucket | | |
| 1. Administration - Inner | | Offices | | 105 CMR 451.353\* | | Interior Maintenance: Ceiling tiles water stained in Office near Break Area | | |
| 1. Housing | C Pod | Upper Janitor’s Closet | | 105 CMR 451.353\* | | Interior Maintenance: Wet mop stored in bucket | | |
| 1. Housing | D Pod | Upper Janitor’s Closet | | 105 CMR 451.353\* | | Interior Maintenance: Wet mop stored in bucket | **Corrected On-Site** | |
| 1. Minimum Security | Downstairs | Laundry | 105 CMR 451.353\* | | Interior Maintenance: Wet mop stored in bucket | | |

**Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)**

2 new deficiencies found during the inspection:

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| --- | --- | --- | --- |
| 1. Medical | Medical Waste Storage | 105 CMR 451.402(B) | Storage Area: Storage Area not designed or equipped to prevent unauthorized access, doors unlocked. Standard found in 105 CMR 480.100(C)(2). |
| 1. Medical | Medical Waste Storage | 105 CMR 451.402(B) | Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped. Standard found in 105 CMR 480.400(B)(3). |

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

EHRS inspected 141 additional areas of the facility which were found to be in compliance.

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

EHRS did not inspect 4 areas of the facility because they were either in use, locked, or under construction.

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| --- | --- | --- | --- | --- |
| 1. Minimum Security | 1st Floor | Urinalysis Lab |  | Unable to Inspect – Locked |
| 1. Minimum Security | Downstairs | Storage Closet # 1 |  | Unable to Inspect – Locked |
| 1. Minimum Security | Downstairs | Storage Closet # 2 |  | Unable to Inspect – Locked |
| 1. Minimum Security | Downstairs | Storage Closet # 2 |  | Unable to Inspect – Locked |

**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 163 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,

A picture containing line chart

Description automatically generated

Thomas Murphy

Environmental Analyst, EHRS, BCEH