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March 7, 2025

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:

1. Intake	Search Room # 1	105 CMR 451.123	Maintenance: Ceiling vent dusty	
2. Unit E	Intake Cells A-C	105 CMR 451.123	Maintenance: Handwash sink dirty in cell B	
3. Unit E	Intake Cells A-C	105 CMR 451.103	Mattresses: Mattress dirty in cell A	
4. 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	
5. 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	
6. 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	
7. 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	
8. Vehicle Maintenance	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged	
9. Vehicle Maintenance	Staff Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged	
10. Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 16 and 17
11. Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1
12. Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1 and 2
13. Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2
14. Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on walls in shower
15. Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on floor in shower
16. Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 3
17. Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on floors in shower # 1, 2, and 3
18. Housing	B Pod	Staff Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink
19. 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
20. Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2
21. Housing	C Pod	Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1
22. Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2

23. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1 and 2
24. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1 and 2
25. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 3
26. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Mold on ceiling in shower # 3
27. Housing	C Pod	Sub Day Room	105 CMR 451.123	Maintenance: Wall paint damaged outside shower
28. 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
29. Housing	D Pod	Upper Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3
30. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 3
31. 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
32. 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.
33. 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
34. 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
35. 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).
36. 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).

37. 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
38. 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
39. 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.	
40. 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
41. 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
42. 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).	
43. 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).	

44. 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
45. 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)	
46. 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
47. 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).	
48. 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	
49. 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	
50. 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	
51. 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	
52. 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	
53. 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	
54. Kimble House	2nd Floor	Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink	
55. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1	
56. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 2	
57. Kimble House	3rd Floor	Rooms	105 CMR 451.103	Mattresses: Mattress damaged in room # 2	
58. Minimum Security	1st Floor	Library	105 CMR 451.141	Screens: Screen damaged	

59. Minimum Security	Downstairs	Laundry	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, left compartment of 2-compartment sink clogged
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Deficiencies under the Recommended Standards (.300 series)

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

1. Unit E	Storage		105 CMR 451.353	Interior Maintenance: Wet mop stored on the floor	
2. Administration - Outer		Maintenance Closet (near Central Control)	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket	
3. Administration - Outer		Maintenance Closet	105 CMR 451.353	Interior Maintenance: Floor unfinished near slop sink	
4. Housing	A Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water stained in Office near Break Area	
5. Housing	B Pod	Lower Janitor's Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in slop sink	Corrected On-Site
6. Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Water damaged ceiling tile	
7. Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tile missing	
8. Housing	C Pod	Lower Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket	
9. Kitchen	Compactor Room		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket	
10. Administration - Inner		Offices	105 CMR 451.353*	Interior Maintenance: Ceiling tiles water stained in Office near Break Area	
11. Housing	C Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket	
12. Housing	D Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket	Corrected On-Site
13. 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:

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).
2. 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.

1. Minimum Security	1st Floor	Urinalysis Lab	Unable to Inspect – Locked
2. Minimum Security	Downstairs	Storage Closet # 1	Unable to Inspect – Locked
3. Minimum Security	Downstairs	Storage Closet # 2	Unable to Inspect – Locked
4. 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 and click on "Correctional Facilities" [105 CMR 451.000](#) 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](#).

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](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Thomas Murphy
Environmental Analyst, EHRS, BCEH