

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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| CHARLES D. BAKER  Governor  KARYN E. POLITO  Lieutenant Governor |

February 11, 2022

MARYLOU SUDDERS

Secretary

MARGARET R. COOKE Commissioner

Tel: 617-624-6000

www.mass.gov/dph

Christopher J. Donelan, 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

Dear Sheriff Donelan:

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 Franklin County Jail and House of Correction on February 8, 2022 accompanied by

Officer Michael Aiken. Violations noted during the inspection are listed below including 17 repeat violations:

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

Sincerely,



Scott Koczela

Environmental Analyst, CSP, BEH

cc: Margaret R. Cooke, Commissioner, DPH

Nalina Narian, 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)

Lori Streeter, Superintendent (electronic copy)

Captain Christopher Pelletier, Standards and Compliance Officer (electronic copy)

Jennifer Hoffman, Interim Health Director, Greenfield 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*)

**ENTRANCE**

*Lobby*

No Violations Noted

*Female Bathroom*

No Violations Noted

*Male Bathroom*

No Violations Noted

**INTAKE**

*Search Room # 1*

No Violations Noted

*Search Room # 2*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Transportation Office*

No Violations Noted

**UNIT E**

*Cells*

No Violations Noted

*Medical Exam Room*

No Violations Noted

*Intake Cells*

No Violations Noted

*Storage*

No Violations Noted

*Booking*

No Violations Noted

*Sally Port*

No Violations Noted

*Sally Port Bathroom*

No Violations Noted

*Regional Booking Office*

No Violations Noted

*Property*

No Violations Noted

**HUMAN SERVICES**

*Teacher’s Office*

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, interior of refrigerator dirty

*Library*

No Violations Noted

*Staff Bathroom*

No Violations Noted

**PROGRAMS**

*Classrooms*

No Violations Noted

*Staff Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Maintenance Closet*

No Violations Noted

*Offices*

No Violations Noted

*Library*

No Violations Noted

**MEDICAL**

*Staff Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Utility Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Offices*

No Violations Noted

*Pharmacy*

No Violations Noted

*Break Room and Records*

105 CMR 480.425(A) Tracking Medical or Biological Waste for Treatment: Generator did not confirm the shipment was received by the treatment facility within 30 days on an approved tracking form

*Medical Waste Storage*

No Violations Noted

*Storage Closet*

No Violations Noted

*Dental Office*

No Violations Noted

*Dental Handwashing Sink*

No Violations Noted

*Optometry Office*

No Violations Noted

*Exam Room # 1*

No Violations Noted

*Exam Room # 2*

No Violations Noted

*Inmate Bathroom*

No Violations Noted

**HOUSING**

**Office Between A and B Pod**

No Violations Noted

**B Pod**

*Staff Office*

No Violations Noted

*Storage Room*

No Violations Noted

*Staff Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Multi-Purpose Room*

No Violations Noted

*Cells*

105 CMR 451.123 Maintenance: Wall vent blocked in cell # B28

*Day Room*

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, interior of microwave oven damaged

*Lower Showers*

No Violations Noted

*Lower Janitor’s Closet*

No Violations Noted

*Juice Bar*

No Violations Noted

*Recreation Area*

No Violations Noted

*Interview Room*

No Violations Noted

*Upper Showers*

No Violations Noted

*Upper Janitor’s Closet*

105 CMR 451.353\* Interior Maintenance: Wet mop stored in bucket

**C Pod**

*Storage Closet*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Multi-Purpose Room*

No Violations Noted

*Day Room*

105 CMR 451.353\* Interior Maintenance: Padding damaged on leg lift machine

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, interior of microwave oven damaged

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # C4, C17, C20, C22, C23, C25, and C35

*Lower Showers*

105 CMR 451.123\* Maintenance: Floor paint damaged outside of shower # 1 and 2

*Lower Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Floor paint damaged

*Recreation Area*

No Violations Noted

*Juice Bar*

No Violations Noted

*Upper Showers*

No Violations Noted

*Upper Janitor’s Closet*

No Violations Noted

**Sub Day Room**

No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # C12

*Shower*  
 No Violations Noted

**Office Between C and D Pod**

No Violations Noted

**D Pod**

*Day Room*

No Violations Noted

*Storage Closet*

No Violations Noted

*Office*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Multi-Purpose Room*

No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # D2, D4, D13, D19, and D27

*Lower Showers*

105 CMR 451.123\* Maintenance: Floor paint damaged outside shower # 1 and 2

105 CMR 451.123 Maintenance: Ceiling vent dusty in shower # 1 and 2

*Interview Room*

No Violations Noted

*Lower Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Floor paint damaged

*Juice Bar*

No Violations Noted

*Recreation Area*

No Violations Noted

*Upper Showers*

105 CMR 451.123\* Maintenance: Ceiling vent dusty in shower # 1 and 3

105 CMR 451.123 Maintenance: Ceiling vent blocked in shower # 2

*Upper Janitor’s Closet*

105 CMR 451.353\* Interior Maintenance: Wet mop stored in bucket

**Sub Day Room**

No Violations Noted

*Cells*

105 CMR 451.123 Maintenance: Wall vent blocked in cell # D5 and D10

*Shower*

105 CMR 451.130 Hot Water: Shower water temperature recorded at 950F

**PRINT SHOP**

No Violations Noted

*Inmate Bathroom*

No Violations Noted

**KITCHEN**

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

*Dishwashing Area*

No Violations Noted

*3-Compartment Sink*

No Violations Noted

*2-Door Refrigerator*

No Violations Noted

*3-Door Warmers*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Baking Area*

No Violations Noted

*Prep Tables*

No Violations Noted

*Refrigerator # 1*

No Violations Noted

*Refrigerator # 2/Produce Prep*

No Violations Noted

*Freezer*

No Violations Noted

*Ice Machine*

No Violations Noted

*Dry Storage*

No Violations Noted

*Kitchen Office*

No Violations Noted

*Maintenance Closet*

No Violations Noted

*Inmate Bathroom*

No Violations Noted

*Inmate Changing Room*

No Violations Noted

**Staff Dining Area**

No Violations Noted

*Handwash Sink*

No Violations Noted

*Serving Line*

No Violations Noted

*Reach in Cooler*

No Violations Noted

*Compactor Room*

No Violations Noted

**MAINTENANCE SHOP**

105 CMR 451.200 Food Storage, Preparation and Service: Food service not in compliance with

105 CMR 590.000, no functioning thermometer in refrigerator

*Maintenance Shop Bathroom (hallway outside Maintenance Shop)*

No Violations Noted

**LAUNDRY ROOM**

No Violations Noted

*Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Male Staff Bathroom (hallway outside Laundry Room)*

Unable to Inspect – In Use

*Female Staff Bathroom (hallway outside Laundry Room)*

105 CMR 451.123 Maintenance: Ceiling vent dusty

**WAREHOUSE**

No Violations Noted

*Office*

105 CMR 451.200 Food Storage, Preparation and Service: Food service not in compliance with

105 CMR 590.000, utensils not stored in the inverted position

*Freezer # 1*

No Violations Noted

*Freezer # 2/Canteen*

Unable to Inspect – Locked

*Bathroom*

No Violations Noted

**Dumpster Area**

No Violations Noted

**ADMINISTRATION - INNER**

*Break Area*

No Violations Noted

*EHSO Office*

No Violations Noted

*Conference Room*

No Violations Noted

*Storage Closet*

No Violations Noted

*Female Bathroom*

No Violations Noted

*Male Bathroom*

No Violations Noted

*Maintenance Closet*

No Violations Noted

*Offices*

No Violations Noted

**ADMINISTRATION – OUTER**

*Break Room*

No Violations Noted

*Executive Conference Room*

No Violations Noted

*Offices*

No Violations Noted

*Maintenance Closet*

No Violations Noted

*Female Bathroom*

No Violations Noted

*Male Bathroom*

No Violations Noted

*Male Locker Room*

No Violations Noted

*Female Locker Room*

No Violations Noted

*Weight Room*

No Violations Noted

*Maintenance Closet (near central control)*

No Violations Noted

**Central Control**

No Violations Noted

*Bathroom*

No Violations Noted

**KIMBLE HOUSE**

**1st Floor**

*Triad Office*

No Violations Noted

*Bathroom*

No Violations Noted

*Break Area*

No Violations Noted

*Offices*

No Violations Noted

**2nd Floor**

*Office*

Unable to Inspect – Locked

*Kitchen/Laundry*

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

FC 4-903.11(B)(2)\* Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair chest freezer lid damaged

FC 4-202.11(A)(1) Design and Construction; Cleanability: Multiuse food contact surface not smoothPf

countertop surfaces worn

FC 4-101.16\* Materials for Construction and Repair; Multiuse: Sponges used on cleaned, sanitized, or in use food contact surfaces

FC 6-201.11 Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, flooring damaged in front of sink

FC 6-501.16\* Maintenance and Operation: Premises, Structure, Attachments, and Fixtures - Methods; Wet mop stored in bucket

*Bathroom*

No Violations Noted

*Rooms*

No Violations Noted

**3rd Floor**

*Hallway*

No Violations Noted

*Rooms*

105 CMR 451.103 Mattresses: Mattress damaged in room # 3

*Bathroom*

105 CMR 451.123 Maintenance: trim work damaged and not easily cleanable near sink and toilet

**MINIMUMN SECURITY**

**1st Floor**

*Staff Bathroom*

105 CMR 451.123\* Maintenance: Floor tiles damaged around toilet

*Control*

No Violations Noted

*Day* Room

105 CMR 451.353 Interior Maintenance: Floor paint damaged throughout

*Cells*

105 CMR 451.353 Interior Maintenance: Ceiling paint damaged in cell # 1

*Library*

No Violations Noted

*Urinalysis Lab*

Unable to Inspect – Locked

**Downstairs**

*Laundry*

105 CMR 451.353\* Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353\* Interior Maintenance: Floor damaged throughout

*Dining Area*

No Violations Noted

*Chemical Closet*

Unable to Inspect – Locked

*Storage Closet # 1*

No Violations Noted

*Storage Closet # 2*

Unable to Inspect – Locked

**Bathroom**

*Left Showers*

No Violations Noted

*Right Showers*

No Violations Noted

*Utility/Handwash Sink*

No Violations Noted

**3rd Floor**

*Gymnasium*

105 CMR 451.353\* Interior Maintenance: Padding ripped on universal machine

**VEHICLE MAINTENANCE**

No Violations Noted

*Inmate Bathroom*

No Violations Noted

*Staff Bathroom*

No Violations Noted

**Community Service Office**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 158 at the time of inspection.
2. The temperature range for handwash sinks is 110℉-130℉.
3. The temperature range for showers is 100℉-112℉.
4. At the time of inspection, female inmates were being housed in B Pod.
5. At the time of the inspection the Minimum-Security building was unoccupied.
6. The Department recommends numbering all showers throughout the institution. This will assist CSP

and Department of Correction employees to better recognize where issues exist.

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](http://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](http://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](http://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,



Environmental Analyst, CSP, BEH