

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. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

 January 22, 2021

MARYLOU SUDDERS

Secretary

MONICA BHAREL, MD, MPH 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 January 15, 2021 accompanied by

Captain Christopher Pelletier, Standards and Compliance Officer and Officer Michael Aiken. Violations noted during the inspection are listed below including 30 repeat violations:

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

 Sincerely,

 

 Scott Koczela

 Environmental Analyst, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH

Jan Sullivan, Acting 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)

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

**HUMAN SERVICES**

*Teacher’s Office*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

**PROGRAMS**

*Maintenance Closet*

 No Violations Noted

*Classrooms (A-B-C)*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*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*

 No Violations Noted

*Offices*

 No Violations Noted

*Pharmacy*

 No Violations Noted

*Break Room and Records*

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

*Medical Waste Storage*

105 CMR 480.500(H) Procedures; Records; Record-Keeping Log: Generator did not maintain copies of shipping papers and tracking forms with record keeping log for at least 375 days,

 incomplete shipping paperwork

*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*

 No Violations Noted

*Multi-Purpose Room*

105 CMR 451.353 Interior Maintenance: Ceiling vent dusty

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # B31

*Day Room*

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

*Lower Showers*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 2

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 2

*Lower Janitor’s Closet*

 No Violations Noted

*Juice Bar*

 No Violations Noted

*Recreation Area*

 No Violations Noted

*Interview Room*

 No Violations Noted

*Upper Showers*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 2 and 3

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1, 2, and 3

105 CMR 451.123\* Maintenance: Floor paint damaged outside shower # 1, 2, and 3

105 CMR 451.123\* Maintenance: Caulking dirty outside shower # 1, 2, and 3

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

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

*Upper Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

**Sub Day Room**

 No Violations Noted

*Cells*

 No Violations Noted

*Shower*

105 CMR 451.130\* Hot Water: Shower water temperature recorded at 930F

105 CMR 451.123\* Maintenance: Caulking dirty outside shower

105 CMR 451.123\* Maintenance: Floor paint damaged outside shower

**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

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # C7, C15, and C16

*Lower Showers* Unable to Inspect Shower # 2 – In Use

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

105 CMR 451.123\* Maintenance: Caulking dirty outside of shower # 1

*Lower Janitor’s Closet*

 No Violations Noted

*Recreation Area*

 No Violations Noted

*Juice Bar*

 No Violations Noted

*Upper Showers* Unable to Inspect Shower # 3 - In Use

105 CMR 451.123 Maintenance: Caulking dirty outside of shower # 3

105 CMR 451.123\* Maintenance: Caulking dirty outside of shower # 1

105 CMR 451.123 Maintenance: Floor paint damaged outside shower # 3

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

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1 and 3

*Upper Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

**Sub Day Room**

 No Violations Noted

*Cells*

 No Violations Noted

*Shower*

105 CMR 451.123\* Maintenance: Floor damaged outside of shower

**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*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Multi-Purpose Room*

 No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # D24

*Lower Showers*

105 CMR 451.123\* Maintenance: Caulking dirty outside of shower # 1 and 2

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

*Interview Room*

 No Violations Noted

*Lower Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Juice Bar*

 No Violations Noted

*Recreation Area*

 No Violations Noted

*Upper Showers*

105 CMR 451.123\* Maintenance: Caulking dirty outside shower # 2 and 3

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

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

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

105 CMR 451.130 Hot Water: Shower water temperature recorded at 820F in shower # 1

*Upper Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

**Sub Day Room**

 No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # D7

*Shower*

105 CMR 451.123\* Maintenance: Caulking dirty outside of shower

**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*

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty under food storage racks**

*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**

 No Violations Noted

*Maintenance Shop Bathroom (hallway outside Maintenance Shop)*

 No Violations Noted

**LAUNDRY ROOM**

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent rusted

*Male Staff Bathroom (hallway outside Laundry Room)*

No Violations Noted

*Female Staff Bathroom (hallway outside Laundry Room)*

 No Violations Noted

**WAREHOUSE**

 No Violations Noted

*Office*

 No Violations Noted

*Freezer # 1*

 No Violations Noted

*Freezer # 2/Canteen*

 No Violations Noted

*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*

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

 105 CMR 590.000, multiuse sponges in use

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

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

*Bathroom*

 No Violations Noted

*Rooms*

 No Violations Noted

**3rd Floor**

*Hallway*

105 CMR 451.353 Interior Maintenance: Carpet torn outside room # 3

*Rooms*

105 CMR 451.103 Mattresses: Mattress damaged in room # 4

*Bathroom*

 No Violations Noted

**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 132 at the time of inspection.
2. At the time of inspection, female inmates were being housed in the Minimum Security Area.
3. The Department recommends numbering all showers throughout the institution. This will assist CSP

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

1. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspectional procedures soon.

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