



The Commonwealth of Massachusetts  
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 Bureau of Environmental Health  
 Community Sanitation Program  
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January 30, 2019

Nicholas Cocchi, Sheriff  
 Western Massachusetts Recovery and Wellness Center  
 155 Mill Street  
 Springfield, MA 01108 (electronic copy)

Re: Facility Inspection - Western Massachusetts Recovery and Wellness Center, Springfield

Dear Sheriff Cocchi:

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; I conducted an inspection of the Western Massachusetts Recovery and Wellness Center on January 23, 2019 accompanied by Captain Albert Acevedo; Tina Mole, Standards and Training Coordinator, and Lieutenant Gary Trueman, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 22 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

**LOBBY**

No Violations Noted

*Officer's Station # 105*

No Violations Noted

*Central Control # 106*

No Violations Noted

*Captain's Office # 107*

No Violations Noted

*Mail Room # 103*

No Violations Noted

*Male Bathroom*

No Violations Noted

*Female Bathroom* No Violations Noted

*Counselor's Office # 109* No Violations Noted

*Janitor's Closet # 127* No Violations Noted

*Group Room # 156* No Violations Noted

**DAY REPORTING WING**

*Offices # 153/154/155* No Violations Noted

*Day Reporting Center # 151* No Violations Noted

*Urinalysis Room # 143* No Violations Noted

*Male Staff Locker Room # 146* No Violations Noted

*Female Staff Locker Room # 147*  
105 CMR 451.126\* Hot Water: Hot water temperature recorded at 86<sup>0</sup>F at handwash sink

**MEDICAL**

*Lab # 142* No Violations Noted

*Nursing Supervisor's Office # 141* No Violations Noted

*Exam Room # 140* No Violations Noted

*Bathroom* No Violations Noted

*Forensics # 139* No Violations Noted

*Biohazard Storage # 138* No Violations Noted

*Medical Records # 136* No Violations Noted

*Nurse's Exam Room # 137* No Violations Noted

**INTAKE/CLASSIFICATION AREA**

No Violations Noted

*Records # 149*

No Violations Noted

*Classification Manager's Office # 150*

No Violations Noted

**GROUND FLOOR**

*Education Office # 004*

No Violations Noted

*Resident Property # 002 (located in Stairwell)*

No Violations Noted

*Offices # 007/008*

No Violations Noted

*Female Bathroom*

No Violations Noted

*Male Bathroom*

No Violations Noted

*Recreation Room # 009*

No Violations Noted

*Maintenance Room # 013*

105 CMR 451.200

Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

*Laundry Room # 019*

No Violations Noted

**Kitchen**

*Handwash Sink*

No Violations Noted

*Ventilation Hoods*

No Violations Noted

*Food Prep Area*

No Violations Noted

*Reach-in-Cooler*

No Violations Noted

*Handwash Sink (near Reach-in-Cooler)*

No Violations Noted

*Food Prep Sink (2-Compartment Sink)*

No Violations Noted

<i>Ice Machine</i>	No Violations Noted
<i>Walk-in-Freezer</i>	No Violations Noted
<i>Walk-in-Cooler</i>	No Violations Noted
<i>Kitchen Steward's Office # 37</i>	No Violations Noted
<i>Hallway (outside Steward's Office)</i>	No Violations Noted
<i>Dry Storage # 36</i>	No Violations Noted
<i>Dishwashing Area</i>	No Violations Noted
<i>Pot and Pan Storage</i>	No Violations Noted
<i>Janitor's Closet # 40</i>	No Violations Noted
<i>Inmate Bathroom</i>	No Violations Noted
<i>Linen Storage</i>	No Violations Noted
<i>Office # 44</i>	No Violations Noted
<i>Training Room # 45</i>	No Violations Noted
<b>Dining Hall</b>	No Violations Noted
<i>Storage # 25</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<i>Staff Break Room # 20</i> FC 4-903.11(B)(2)	Protection of Clean Items, Storing: Utensils not stored in an inverted position
<i>Storage # 27</i>	No Violations Noted
<i>Storage # 29</i>	No Violations Noted

*Janitor's Closet*

No Violations Noted

**HOUSING**

**1<sup>st</sup> Floor/Woman's Unit**

*Room # 111*

No Violations Noted

*Room # 112*

No Violations Noted

*Room # 113*

No Violations Noted

*Room # 114*

No Violations Noted

*Room # 115*

No Violations Noted

*Room # 116*

No Violations Noted

*Officer's Station # 118*

No Violations Noted

*Janitor's Closet # 123*

No Violations Noted

*Resident's Bathroom # 124*  
105 CMR 451.130\*

Hot Water: Shower water temperature recorded at 125<sup>0</sup>F in shower # 2

**Day Room**

No Violations Noted

*Office # 120*

No Violations Noted

*Laundry*

No Violations Noted

**2<sup>nd</sup> Floor**

*Group Room # 202*

No Violations Noted

*Room # 204*

No Violations Noted

*Room # 205*

No Violations Noted

*Room # 206*

No Violations Noted

<i>Room # 207</i>	No Violations Noted
<i>Room # 208</i>	No Violations Noted
<i>Room # 209</i>	No Violations Noted
<i>Janitor's Closet # 210</i>	No Violations Noted
<i>Storage # 212</i>	No Violations Noted
<i>Room # 213</i>	No Violations Noted
<i>Room # 214</i>	No Violations Noted
<i>Room # 215</i>	No Violations Noted
<i>Offices # 216/217/218</i>	No Violations Noted
<i>Staff Bathroom # 219</i>	No Violations Noted
<i>Resident's Bathroom # 222</i>	
105 CMR 451.130*	Hot Water: Shower water temperature recorded at 123°F in shower # 2
105 CMR 451.123	Maintenance: Soap scum on walls in shower # 4
105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1
105 CMR 451.123	Maintenance: Soap scum on floor in shower # 2 and 3
105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 1, 4, and 5
<i>Offices # 223/224/225</i>	No Violations Noted
<i>Room # 226</i>	No Violations Noted
<i>Room # 227</i>	No Violations Noted
<i>Room # 228</i>	No Violations Noted
<i>Day Room # 229</i>	No Violations Noted
<i>Laundry Room</i>	No Violations Noted

<i>Room # 232</i>	No Violations Noted
<i>Janitor's Closet # 233</i>	No Violations Noted
<i>Room # 234</i>	No Violations Noted
<i>Room # 235</i>	No Violations Noted
<i>Office # 237</i>	No Violations Noted
<i>Resident's Bathroom # 238</i>	
105 CMR 451.130	Hot Water: Shower water temperature recorded at 125°F in shower # 3
105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 4
105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 1, 2, 3, and 5
<i>Offices # 240/242/243</i>	No Violations Noted
<i>Group Room # 245</i>	No Violations Noted
<i>Day Room # 246</i>	No Violations Noted
<i>Officer's Station # 247</i>	No Violations Noted
<b><u>3<sup>rd</sup> Floor</u></b>	
<i>Group Room # 302</i>	No Violations Noted
<i>Room # 303</i>	No Violations Noted
<i>Room # 304</i>	No Violations Noted
<i>Room # 305</i>	No Violations Noted
<i>Room # 306</i>	No Violations Noted
<i>Room # 307</i>	No Violations Noted
<i>Room # 308</i>	No Violations Noted

<i>Janitor's Closet # 309</i>	No Violations Noted
<i>Room # 311</i>	No Violations Noted
<i>Room # 312</i>	No Violations Noted
<i>Room # 313</i>	No Violations Noted
<i>Room # 314</i> 105 CMR 451.103	Mattresses: Mattress damaged
<i>Offices # 315/316/317</i>	No Violations Noted
<i>Staff Bathroom # 318</i>	No Violations Noted
<i>Resident's Bathroom # 321</i> 105 CMR 451.130 105 CMR 451.123* 105 CMR 451.123*	Hot Water: Shower water temperature recorded at 123°F in shower # 3 Maintenance: Soap scum on floor in shower # 4 Maintenance: Soap scum on walls in shower # 2, 3, and 4
<i>Office # 322</i>	No Violations Noted
<i>Unit Manager's Office # 323</i>	No Violations Noted
<i>Office # 324</i>	No Violations Noted
<i>Room # 325</i>	No Violations Noted
<i>Room # 326</i>	No Violations Noted
<i>Room # 327</i>	No Violations Noted
<i>Room # 328</i>	No Violations Noted
<i>Room # 330</i>	No Violations Noted
<i>Janitor's Closet # 331</i>	No Violations Noted
<i>Room # 332</i>	No Violations Noted



*Room # 333*

No Violations Noted

*Office # 335*

No Violations Noted

*Resident's Bathroom # 336*

105 CMR 451.130\*

Hot Water: Shower water temperature recorded at 122<sup>0</sup>F in shower # 3

105 CMR 451.123\*

Maintenance: Soap scum on floor in shower # 1, 2, 3, and 4

*Offices # 338/340/341*

No Violations Noted

*Group Room # 343*

No Violations Noted

*Day Room # 344*

No Violations Noted

*Officer's Station # 345*

No Violations Noted

### **Observations and Recommendations**

1. The inmate population was 102 at the time of inspection.

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,



Scott Koczela  
Environmental Analyst, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH  
Jana Ferguson, 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)  
Nelson Alves, Director, Policy Development and Compliance Unit (electronic copy)  
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Elizabeth Hanna, Classification Director (electronic copy)  
Helen R. Caulton Harris, H&HS, Director, Springfield Board of Health (electronic copy)  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate