

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  |

March 16, 2021

MARYLOU SUDDERS

Secretary

MONICA BHAREL, MD, MPH Commissioner

Tel: 617-624-6000

www.mass.gov/dph

Patrick J. Cahillane, Sheriff

Hampshire County Jail and House of Correction

205 Rocky Hill Road

Northampton, MA 01060 (electronic copy)

Re: Facility Inspection - Hampshire County Jail and House of Correction, Northampton

Dear Sheriff Cahillane:

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 Hampshire County Jail and House of Correction on March 11, 2021 accompanied by

Lieutenant Jake McCormick, Compliance Officer. Violations noted during the inspection are listed below including 11 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)

Major Daniel Hart, Assistant Deputy Superintendent (electronic copy)

Lieutenant Jake McCormick, Compliance Officer. (electronic copy)

 Merridith O’Leary, Director, Northampton Board of Health (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*)

**LOBBY**

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Male Bathroom*

 No Violations Noted

**ADMINISTRATION**

**Lobby Control Area**

 No Violations Noted

*Bathroom*

No Violations Noted

*Offices*

 No Violations Noted

*Break Area*

 No Violations Noted

*Bathroom (located within Break Area)*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 1360F at handwash sink

*Bathroom (located outside Break Area)*

 No Violations Noted

**Front Administration**

*Staff Break Area*

 No Violations Noted

*Staff Bathroom*

 Unable to Inspect – Not Used

*Offices*

 No Violations Noted

**Main Control**

 No Violations Noted

*Control Bathroom*

 No Violations Noted

*Staff Bathroom (outside Control)*

 No Violations Noted

**Male Staff Locker Area**

 No Violations Noted

*Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

105 CMR 451.123 Maintenance: Floor paint damaged near handwash sink

*Staff Gym*

105 CMR 451.353 Interior Maintenance: Padding damaged on several exercise machines

**MEDICAL**

*Medical Reception Office*

 No Violations Noted

*Medical Waste Storage Room*

 No Violations Noted

*Medical Waste Shipping Records*

105 CMR 480.425(C) Tracking Medical or Biological Waste for Treatment: Small-scale generators were not properly documenting waste shipped to an affiliated generator, quantity of waste shipped compared to documented amount not consistent

*Staff Bathroom*

 No Violations Noted

*Exam Room*

 No Violations Noted

*Tub Room*

 No Violations Noted

**HALLWAY (outside Medical)**

 No Violations Noted

*Press Boxes*

 No Violations Noted

*Maintenance Closet*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

**SPECIAL MANAGEMENT UNIT**

*Control*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

**A Block**

*Cells*

 No Violations Noted

*Upper Shower*

105 CMR 451.123 Maintenance: Soap scum on walls in shower

105 CMR 451.123 Maintenance: Soap scum on floor in shower

*Storage Closet (upper)*

Unable to Inspect – Not Used

*Lower Shower*

 No Violations Noted

*Storage Closet (lower)*

 No Violations Noted

**B Block**

*Cells*

 No Violations Noted

*Upper Shower*

 No Violations Noted

*Storage Closet (upper)*

Unable to Inspect – Not Used

*Lower Shower*

105 CMR 451.123 Maintenance: Floor paint peeling

105 CMR 451.123 Maintenance: Ceiling paint peeling

*Storage Closet (lower)*

 No Violations Noted

**HOUSING UNITS**

**Control**

 No Violations Noted

*Bathroom*

 No Violations Noted

**Unit – 1**

Unable to Inspect – Under Construction

**Unit – 2**

Unable to Inspect – Under Construction

**Unit – 3**

Unable to Inspect – Under Construction

**Unit – 4**

Unable to Inspect – Under Construction

**Unit – 5**

Unable to Inspect – Under Construction

**Unit – 6**

*Cells*  No Violations Noted

*Upper Shower*

105 CMR 451.123\* Maintenance: Soap scum on floor in shower

105 CMR 451.123\* Maintenance: Soap scum on walls in shower

*Storage Closet (upper)*

 Unable to Inspect – Not Used

*Lower Shower*

105 CMR 451.123\* Maintenance: Soap scum on walls in shower

105 CMR 451.123\* Maintenance: Ceiling damaged in shower

*Storage Closet (lower)*

 No Violations Noted

**Unit – 7**

*Cells*

 No Violations Noted

*Upper Shower*

105 CMR 451.123\* Maintenance: Soap scum on floor in shower

105 CMR 451.123\* Maintenance: Soap scum on walls in shower

*Storage Closet (upper)*

 Unable to Inspect – Not Used

*Lower Shower*

 No Violations Noted

*Storage Closet (lower)*

No Violations Noted

**Unit – 8**

*Cells*

 No Violations Noted

*Upper Shower*

 No Violations Noted

*Storage Closet (upper)*

Unable to Inspect – Locked

*Lower Shower*

 No Violations Noted

*Storage Closet (lower)*

105 CMR 451.350 Structural Maintenance: Ceiling damaged

**Control Booth**

Unable to Inspect – Not Used

**Case Worker’s Office**

 No Violations Noted

**MAIN BUILDING GYM**

 No Violations Noted

*Storage Closet*

 No Violations Noted

*Workout Room*

Unable to Inspect – Not Used

*Weight Room*

Unable to Inspect – Not Used

*Inmate Bathroom*

 No Violations Noted

*Maintenance Closet (located within Inmate Bathroom)*

 No Violations Noted

*Female Staff Locker Room*

Unable to Inspect – Locked

*Bathroom (located within Female Staff Locker Room)*

Unable to Inspect – Locked

*Control*

 No Violations Noted

**PROGRAM HALLWAY**

*Law Library*

 No Violations Noted

*Training Room*

 No Violations Noted

*Barber Shop*

 No Violations Noted

*Bathroom*

 No Violations Noted

*Captain’s Office*

 No Violations Noted

**Wood Shop**

 No Violations Noted

*Office*

Unable to Inspect – Locked

*Staff Bathroom*

105 CMR 451.124 Water Supply: Insufficient water supply in quantity and pressure at handwash sink

*Inmate Bathroom*

105 CMR 451.124 Water Supply: Insufficient water supply in quantity and pressure at handwash sink

**Adult Learning Center**

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Inmate Bathroom*

No Violations Noted

*Library*

 No Violations Noted

**VISITING STRIP SEARCH AREA**

*Search Room*

 No Violations Noted

*Bathroom*

 No Violations Noted

*Maintenance Closet*

Unable to Inspect – Locked

**Visiting Area**

Unable to Inspect – In Use

*Storage Room*

Unable to Inspect – In Use

*Bathroom*

 No Violations Noted

**KITCHEN**

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

*Staff Bathroom*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 1380F at handwash sink

*Pot Room*

 No Violations Noted

*Food Prep Area (outside Pot Room)*

 No Violations Noted

*Walk-in Freezer # 1*

 No Violations Noted

*Walk-in Cooler # 2*

**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**

*Walk-in Cooler # 3*

**FC 3-302.11(A)(2)(b) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Different types of raw animal food not arranged to prevent cross contamination during storage, ground beef stored above whole cut beef P**

*Handwash Sink*

 No Violations Noted

*3-Compartment Sink*

 No Violations Noted

*Serving Line*

 No Violations Noted

*Dishwashing Area*

 No Violations Noted

*True Refrigerator # 4*

 No Violations Noted

*Food Prep Area (behind Juice Machine)*

 No Violations Noted

*Ventilation Hood Area*

 No Violations Noted

*Dry Storage*

 No Violations Noted

*Deep Freezer # 6*

 No Violations Noted

*Inmate Clothing Storage*

 No Violations Noted

*Inmate Bathroom*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1350F at handwash sink

*Mop Room*

 No Violations Noted

*Chemical Storage Room*

 No Violations Noted

**DUMPSTER AREA**

FC 5-501.114 Refuse, Recyclables, and Returnables; Operations and Maintenance: Drain plugs not

 in place on dumpster

**LAUNDRY**

 No Violations Noted

*Bathroom*

 No Violations Noted

*Storage Room*

 No Violations Noted

**MODULAR UNITS**

**Control**

 No Violations Noted

*Control Bathroom*

 No Violations Noted

**Old Dining Area/Case Worker’s Area**

 No Violations Noted

*Bathroom*

 No Violations Noted

*Dental Office*

 No Violations Noted

*Office # 55*

 No Violations Noted

**Culinary Arts Kitchen**

*Dishwashing Machine*

 No Violations Noted

*Mop Area*

 No Violations Noted

*Spice Rack*

 No Violations Noted

*Food Preparation Area*

 No Violations Noted

*Ventilation Hood*

 No Violations Noted

*True Freezer*

 No Violations Noted

*Handwash Sink*

 No Violations Noted

*2-Compartment Sink*

 No Violations Noted

*3-Compartment Sink*

 No Violations Noted

**North Housing Unit**

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty above toilets

*Utility Sink Area*

 No Violations Noted

*Showers*

 No Violations Noted

*Day Room*

 No Violations Noted

*Dorm Room # 101*

 No Violations Noted

*Officer’s Station*

 No Violations Noted

*Dorm Room # 102*

 No Violations Noted

*Dorm Room # 103*

 No Violations Noted

*Dorm Room # 104*

 No Violations Noted

*Dorm Room # 105*

 No Violations Noted

*Dorm Room # 106*

 No Violations Noted

**South Housing Unit**

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty above toilets

*Utility Sink Area*

 No Violations Noted

*Showers*

 No Violations Noted

*Day Room*

 No Violations Noted

*Dorm Room # 201*

 No Violations Noted

*Officer’s Station*

 No Violations Noted

*Dorm Room # 202*

 No Violations Noted

*Dorm Room # 203*

 No Violations Noted

*Dorm Room # 204*

 No Violations Noted

*Dorm Room # 205*

 No Violations Noted

*Dorm Room # 206*

 No Violations Noted

**OLD CANE SHOP BUILDING**

*Tele-Visiting Room*

105 CMR 451.350 Structural Maintenance: Glass cracked in exterior window

105 CMR 451.141 Screens: Screen damaged

**Property**

 No Violations Noted

*Bathroom*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 113 at the time of inspection.
2. Hot water temperature range for handwash sinks is 1100F to 1300F.
3. 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