March 16, 2021

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 136°F 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
<table>
<thead>
<tr>
<th>Location</th>
<th>Violation Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Case Worker’s Office</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>MAIN BUILDING GYM</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Storage Closet</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Workout Room</td>
<td>Unable to Inspect – Not Used</td>
</tr>
<tr>
<td>Weight Room</td>
<td>Unable to Inspect – Not Used</td>
</tr>
<tr>
<td>Inmate Bathroom</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Maintenance Closet (located within Inmate Bathroom)</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Female Staff Locker Room</td>
<td>Unable to Inspect – Locked</td>
</tr>
<tr>
<td>Bathroom (located within Female Staff Locker Room)</td>
<td>Unable to Inspect – Locked</td>
</tr>
<tr>
<td>Control</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>PROGRAM HALLWAY</td>
<td></td>
</tr>
<tr>
<td>Law Library</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Training Room</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Barber Shop</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Bathroom</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Captain’s Office</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Wood Shop</td>
<td>No Violations Noted</td>
</tr>
<tr>
<td>Office</td>
<td>Unable to Inspect – Locked</td>
</tr>
<tr>
<td>Staff Bathroom</td>
<td></td>
</tr>
</tbody>
</table>
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 138°F 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

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

**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 135°F 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 110°F to 130°F.
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 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 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 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,

[Signature]

Environmental Analyst, CSP, BEH