

DEVAL L. PATRICK GOVERNOR

JOHN W. POLANOWICZ SECRETARY

CHERYL BARTLETT, RN COMMISSIONER

# 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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April 18, 2014

Steven J. O'Brien, Superintendent M.C.I. Plymouth Myles Standish State Forest South Carver, MA 02366

Re: Facility Inspection - M.C.I. Plymouth, Carver

Dear Superintendent O'Brien:

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 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of M.C.I. Plymouth on March 28, 2014 accompanied by Matt Rose, EHSO and Jonathan Brown, Community Sanitation Program. Violations noted during the inspection are listed below including 10 repeat violations:

## **HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

#### **Central Control**

Lobby

No Violations Noted

Office

No Violations Noted

Break Room

FC 4-601.11(A)\* Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, interior of

coffee-maker dirty

FC 3-302.11(A)(4) Preventing Food and Ingredient Contamination: Preventing cross contamination, food

not appropriately covered, uncovered food left on counter

Staff Bathroom

105 CMR 451.121(B)\* Privacy: Separate toilet facilities not provided for male and female staff

Medical Office

No Violations Noted

#### A Dorm

Bunks

105 CMR 451.321 Cell Size: Inadequate floor space in all cells

105 CMR 451.350 Structural Maintenance: Ceiling not easily cleanable, ceiling cracked in cell # 130

Inmate Break Room

No Violations Noted

Bathroom

105 CMR 451.126 Hot Water: Hot water temperature recorded at 99°F at handwash sink

105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, floor tiles damaged in front

of pipe chase

105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, floor tiles damaged in front

of slop sink

Showers

Unable to Inspect – In Use

Mop Room

No Violations Noted

## **B** Dorm

Bunks

105 CMR 451.321 Cell Size: Inadequate floor space in all cells

105 CMR 451.353 Interior Maintenance: Smoke detector loose in cell # 202

Barbershop

105 CMR 451.353 Interior Maintenance: Smoke detector loose

**Bathroom** 

105 CMR 451.123\* Maintenance: Toilet stalls missing door handles

105 CMR 451.123\* Maintenance: Toilet partitions rusty

Showers

105 CMR 451.123\* Maintenance: Ceiling dirty, appearance of mold on ceiling outside showers

105 CMR 451.123\* Maintenance: Soap scum on walls in shower # 1-7

105 CMR 451.123\* Maintenance: Shower heads leaking

105 CMR 451.123 Maintenance: Inadequate ventilation, moisture build-up on ceiling outside showers

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1-7 105 CMR 451.123 Maintenance: Wall tiles damaged in shower # 7

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower leaking in

shower # 4, 5, 6, and 7

Mop Room

No Violations Noted

Inmate Break Room

No Violations Noted

Hallway

No Violations Noted

## C Dorm (Offices and Dog Area)

Staff Male Bathroom

No Violations Noted

Staff Female Bathroom

No Violations Noted

Laundry Room

No Violations Noted

Inmate Bathroom

105 CMR 451.123 Maintenance: Stall doors missing

Showers

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

Copy Room/Break Room

No Violations Noted

Mop Closet

No Violations Noted

Inmate Break Room

No Violations Noted

Cells

No Violations Noted

Urinalysis Room

No Violations Noted

Superintendent's Office

No Violations Noted

Day Room

No Violations Noted

**Classification Area** 

Break Room

No Violations Noted

**Food Service** 

Dining Room

105 CMR 451.350 Structural Maintenance: Wall not easily cleanable, wall damaged in back left corner

Inmate Bathroom

105 CMR 451.123 Maintenance: Grout around sink damaged

Visitor's Bathroom

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in

good repair, sink leaking

Kitchen

3-Bay Sink Area

No Violations Noted

Walk In Refrigerator

FC 6-201.11

Design, Construction and Installation: Floor not easily cleanable, floor damaged

inside cooler

Dry Storage

No Violations Noted

Toxic/Caustic Room

No Violations Noted

**Morton Building** 

Main Area

105 CMR 451.350 Structural Maintenance: Area not rodent and weathertight, weather-strip damaged on

sliding door

Freezer

No Violations Noted

Day Room

105 CMR 451.141\* Screens: Window screen damaged

105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, floor tiles damaged

105 CMR 451.350 Structural Maintenance: Wall not easily cleanable, wall damaged

Property Room

No Violations Noted

Laundry

105 CMR 451.344 Illumination in Habitable Areas: Light not functioning properly, light out 105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, paint peeling

Library

No Violations Noted

Weight Room

105 CMR 451.353 Interior Maintenance: Weight bench padding damaged 105 CMR 451.350 Structural Maintenance: Doors not rodent and weathertight

**Bunk House** 

FC 4-601.11(C)\* Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty,

refrigerator gaskets dirty

Staff Bathroom

105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, floor tiles damaged in front

of shower

Classroom

No Violations Noted

### **Observations and Recommendations**

1. The inmate population was 205 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 indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within ten working days of receiving this report and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be submitted to my attention, at the address listed above.

To review the specific regulatory requirements please visit our website at <a href="www.mass.gov/dph/dcs">www.mass.gov/dph/dcs</a> and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at <a href="www.mass.gov/dph/fpp">www.mass.gov/dph/fpp</a> and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments" and "1999 Food Code".

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

Nicholas Gale

Environmental Health Inspector, CSP, BEH

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Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
Matt Rose, EHSO
Michelle Roberts, MA, CHO, Health Director, Plymouth Health Department

Clerk, Massachusetts House of Representatives

Clerk, Massachusetts Senate

Andrea Cabral, Secretary, EOPS