



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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December 15, 2016

Noemi Cruz, Superintendent  
M.C.I. Plymouth  
Myles Standish State Forest  
South Carver, MA 02366

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

Dear Superintendent Cruz:

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; 105 CMR 520.000 Labeling; 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 November 29, 2016 accompanied by Matt Rose, EHSO. Violations noted during the inspection are listed below including 13 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*

105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, utensils not stored handles up
105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, utensils not covered
105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, foam cup stored in sugar

*Staff Bathroom*

No Violations Noted

*Medical Exam Room*

No Violations Noted

*Medication Room*

No Violations Noted

*Medical Office*

No Violations Noted

**A Dorm**

*Hallway*

No Violations Noted

*Inmate Break Room*

No Violations Noted

*Bathroom*

105 CMR 451.123

Maintenance: Ventilation fan dusty

*Showers*

No Violations Noted

*Toxic/Caustic Closet*

105 CMR 451.353\*

Interior Maintenance: Radiator damaged

*Bunks*

105 CMR 451.320\*

105 CMR 451.103

Cell Size: Inadequate floor space in all cells

Mattresses: Mattress damaged in cell # 105, 114, 118, 121, 125, 127, 148, and 149

**B Dorm**

*Barbershop*

No Violations Noted

*Hallway*

105 CMR 451.353

Interior Maintenance: Exposed wires on ceiling outside cell # 244

*Inmate Break Room*

105 CMR 451.200\*

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, trash receptacles not kept covered

*Bathroom*

105 CMR 451.130

105 CMR 451.123

Plumbing: Plumbing not maintained in good repair, slop sink leaking

Maintenance: Sink backsplash paint peeling

*Showers*

105 CMR 451.123\*

105 CMR 451.123

105 CMR 451.123

Maintenance: Ceiling paint peeling outside showers

Maintenance: Wall tile broken in shower # 4 and 6

Maintenance: Mold on ceiling outside showers

*Toxic/Caustic Closet*

No Violations Noted

*Bunks*

105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

105 CMR 451.103

Mattresses: Mattress damaged in cell # 204, 205, 211, 220, 223, 224, and 230

**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: Ceiling vents dusty

*Showers*

No Violations Noted

*Toxic/Caustic Closet*

No Violations Noted

*Inmate Break Room*

No Violations Noted

*Cells*

105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

*Offices*

No Violations Noted

*Copy Room/Break Room*

105 CMR 451.200\*

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

105 CMR 451.200

Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, rodent traps not covered near microwave

*Superintendent's Office*

No Violations Noted

*Day Room*

No Violations Noted

**Classification Area**

105 CMR 451.200\*

Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, utensils not stored handles up

**Food Service**

*Dining Room*

No Violations Noted

*Inmate Bathroom*

105 CMR 451.123

Maintenance: Radiator damaged and pipe exposed

*Visitor's Bathroom*

No Violations Noted

**Kitchen**

*3-Bay Sink Area*

No Violations Noted

*Walk-In Refrigerator*

No Violations Noted

*Walk-In Freezer*

No Violations Noted

*Dishwasher Machine Area*

FC 6-301.12

Numbers and Capacity; Handwashing Facilities: No hand drying method available at handwashing sink, paper towels missing

*Dry Storage*

No Violations Noted

*Toxic/Caustic Room*

No Violations Noted

*Toxic/Caustic Area*

No Violations Noted

*Officer's Room*

No Violations Noted

**Exterior Buildings**

**Morton Building**

*Main Area*

No Violations Noted

*Freezer # 1*

No Violations Noted

*Freezer # 2*

No Violations Noted

**Day Room**

No Violations Noted

**Property Room**

No Violations Noted

**Laundry**

No Violations Noted

**Library**

No Violations Noted

**Weight Room**

105 CMR 451.350\*

Structural Maintenance: Doors not rodent and weathertight

105 CMR 451.353\*

Interior Maintenance: Weight bench padding not easily cleanable

**Bunk House**

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Classroom*

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 94 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 please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) 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".

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 Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

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

Sincerely,



Nicholas Gale  
Environmental Health Inspector, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH  
Steven Hughes, Director, CSP, BEH  
Timothy Miley, Director of Government Affairs  
Marylou Sudders, Secretary, Executive Office of Health and Human Services  
Thomas Turco, Commissioner, DOC  
Matt Rose, EHSO  
Michelle Roberts, MA, CHO, Health Director, Plymouth Health Department  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Daniel Bennett, Secretary, EOPSS  
Jennifer Gaffney, Director, Policy Development and Compliance Unit