

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

5 Randolph Street

Canton, MA 02021

Telephone: 781 828-8046

Facsimile: 781 828-7703

Nicholas.Gale@state.ma.us

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| DEVAL L. PATRICKGOVERNORJOHN W. POLANOWICZSECRETARYCHERYL BARTLETT, RNCOMMISSIONER |

October 28, 2014

Michael Corsini, Superintendent

M.C.I. Plymouth

Myles Standish State Forest

South Carver, MA 02366

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

Dear Superintendent Corsini:

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 the M.C.I. Plymouth on October 15, 2014 accompanied by Matt Rose, EHSO. Violations noted during the inspection are listed below including 9 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

*Staff Bathroom*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle in cabinet

*Medical Exam Room*

 No Violations Noted

*Medical Office*

 No Violations Noted

**A Dorm**

*Inmate Break Room*

 No Violations Noted

*Bathroom*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1000F at handwash sink

105 CMR 451.123 Maintenance: Toilet stall # 3 out-of-order

105 CMR 451.123 Maintenance: Radiator paint peeling

*Showers*

105 CMR 451.123 Maintenance: Ceiling vent dusty in shower area

*Mop Room*

105 CMR 451.353 Interior Maintenance: Radiator damaged

*Bunks*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

105 CMR 451.353 Interior Maintenance: Floor not maintained in good repair, floor tiles damaged in cell # 120

**B Dorm**

*Barbershop*

 No Violations Noted

*Inmate Break Room*

 No Violations Noted

*Hallway*

 No Violations Noted

*Bathroom*

105 CMR 451.123 Maintenance: Wall vents dusty

*Showers*

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

*Mop* *Room*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Bunks*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**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*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 3 and 5 on left leaking

*Mop Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353 Interior Maintenance: Ceiling vent dusty

*Inmate Break Room*

 No Violations Noted

*Cells*

105 CMR 451.320 Cell Size: Inadequate floor space in cell # 303 and 306 – 325

*Urinalysis Room*

 No Violations Noted

*Copy Room/Break 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

105 CMR 520.119(F)(2) Food, Open Date Labeling: Food in vending machine was out of date

*Inmate Bathroom*

105 CMR 451.123 Maintenance: Radiator damaged

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1000F

*Visitor’s Bathroom*

 No Violations Noted

**Kitchen**

*3-Bay Sink Area*

 No Violations Noted

*Walk-In Refrigerator*

 No Violations Noted

*Dishwasher Machine Area*

 No Violations Noted

*Dry Storage*

FC 3-304.12(A) Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup stored in corn starch

*Toxic/Caustic Room*

 No Violations Noted

*Toxic/Caustic Area*

FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Outer door not weather and vermin tight, door propped open

**Morton Building**

*Main Area*

 No Violations Noted

*Freezer # 1*

 No Violations Noted

*Freezer # 2*

 No Violations Noted

*Day Room*

105 CMR 451.141\* Screens: Window screen damaged

105 CMR 451.353 Interior Maintenance: Baseboard damaged

*Property Room*

 No Violations Noted

*Laundry*

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**

 No Violations Noted

*Staff Bathroom*

 Unable to Inspect – In Use

*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 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](http://www.cfsan.fda.gov/~dms/fc99-toc.html)”.

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: Suzanne K. Condon, Associate Commissioner, Director, BEH

 Steven Hughes, Director, CSP, BEH

 John W. Polanowicz, Secretary, Executive Office of Health and Human Services

Carol Higgins O’Brien, 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