



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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INTERIM COMMISSIONER

November 1, 2012

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

Re: Facility Inspection

Dear Superintendent O'Brien:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health 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 the M.C.I. Plymouth on October 10, 2012 accompanied by Matt Rose, EHSO, and Amy Riordan, Environmental Health Inspector of the Community Sanitation Program. Violations noted are listed below (* indicates conditions documented on previous inspection reports):

Central Control

Lobby

No Violations Noted

Office

No Violations Noted

Break Room

FC 3-304.12(A)

FC 4-601.11(A)

FC 4-602.12(B)

Preventing Contamination from Utensils: Cup used as scoop in sugar
Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, interior top of coffee-maker dirty
Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

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

105 CMR 451.103 Mattresses: Mattress damaged in cell # 104 and 136

Inmate Break Room

No Violations Noted

Bathroom

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

105 CMR 451.123* Maintenance: Fan dirty

Mop Room

105 CMR 451.350* Structural Maintenance: Missing cover baseboard heat

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

B Dorm

105 CMR 451.103 Mattresses: Mattress damaged in cell # 218 and 220

Barbershop

No Violations Noted

Bathroom

105 CMR 451.123* Maintenance: Fan dirty

105 CMR 451.353 Interior Maintenance: Mop stored in bucket

105 CMR 451.123 Maintenance: Soap scum on walls in showers

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

105 CMR 451.123 Maintenance: Toilet stalls missing door handles

Mop Room

FC 6-501.16* Maintenance and Operation; Cleaning: Wet mop stored in bucket

Inmate Break Room

FC 4-601.11(A)* Equipment: Microwave dirty

Hallway

No Violations Noted

C Dorm (Offices and Dog Area)

Staff Male Bathroom

No Violations Noted

Staff Female Bathroom

105 CMR 451.126 Hot Water: Hot water temperature recorded at 133^oF

Laundry Room

No Violations Noted

Inmate Bathroom

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

105 CMR 451.126 Hot Water: Hot water temperature recorded at 117^oF

105 CMR 451.350 Structural Maintenance: Wall damaged

Mop Closet

105 CMR 451.353 Interior Maintenance: Mop stored in bucket

105 CMR 451.353 Interior Maintenance: No drain cover at slop sink

105 CMR 451.130 Plumbing: No backflow preventer on slop sink

Inmate Breakroom

No Violations Noted

Cells

105 CMR 451.103 Mattresses: Mattress damaged in cell # 310

Urinalysis Room

105 CMR 451.130 Plumbing: No backflow preventer on slop sink

Superintendent's Office

No Violations Noted

Day Room

No Violations Noted

Classification Area

Break Room

No Violations Noted

Food Service

Inmate Bathroom

No Violations Noted

Visitors Bathroom

No Violations Noted

Kitchen

FC 5-202.12(A) Plumbing System, Design: Handwashing sinks water temperature recorded at 138⁰F

3-Bay Sink Area

FC 5-202.12(A) Plumbing System, Design: Handwashing sinks water temperature recorded at 137⁰F

FC 5-501.16(C) Refuse, Recyclables, and Returnables; Numbers and Capacities: No conveniently located waste receptacle at handwashing sink

FC 4-501.114(C)(2) Maintenance and Operation; Equipment: Quaternary ammonium solution less than the manufacturers recommended concentration

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, Cooling fan dirty

Walk In Refrigerator

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

Dry Storage

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, Cooling fan dirty

Toxic/Caustic Room

No Violations Noted

Morton Building

No Violations Noted

<i>Freezer</i> 105 CMR 451.344*	Illumination in Habitable Areas: Light fixture not functioning properly in freezer #1
<i>Program Center</i> 105 CMR 451.141	Screens: Screen damaged
<i>Laundry</i>	No Violations Noted
<i>Library</i>	No Violations Noted
<i>Weight Room</i>	No Violations Noted
Bunk House FC 4-602.12(B)* 105 CMR 451.126* FC 4-204.112(A) FC 4-601.11(C) 105 CMR 451.350	Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty Hot Water: Hot water temperature in shower recorded at 123 ^o F Design and Construction, Functionality: No functioning thermometer in refrigerator Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, refrigerator gaskets dirty Structural Maintenance: Broken light shield
<i>Classroom</i> 105 CMR 451.350	Structural Maintenance: Floor damaged, floor tiles damaged

Observations and Recommendations

- Racks inside walk-in refrigerator in the kitchen are rusty. The Department recommends replacing with new ones.
- Standing water noticed around showers and slop sink in the bathroom located in B Dorm. The Department would like to see your policy as to how this area is kept clean

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 www.mass.gov/dph/dcs and click on "Community Sanitation Regulations" (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 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

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
JudyAnn Bigby, MD, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
Matt Rose, EHSO
Carver Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Mary Elizabeth Heffernan, EOPS