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Bureau of Environmental Health

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July 16, 2013

Michael Bellotti, Sheriff
Norfolk County Correctional Center
P.O. Box 149
200 West Street
Dedham, MA 02027

Re: Facility Inspection - Dedham Alternative Center

Dear Sheriff Bellotti:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and 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 the Dedham Alternative Center on June 27, 2013 accompanied by Sergeant Dave Munchback. Violations noted during the inspection are listed below:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

SECOND FLOOR

South Wing

Main Area

No Violations Noted

Bedrooms

No Violations Noted

Storage Cell

No Violations Noted

Bathroom

105 CMR 451.123

Maintenance: Soap scum on walls in all showers

105 CMR 451.123

Maintenance: Light out in shower # 4

North Wing

Main Area

105 CMR 451.350*
105 CMR 451.353

Structural Maintenance: Floor tiles missing at the top of stairs
Interior Maintenance: Floor dirty in stairway

Classroom

No Violations Noted

Bedrooms

105 CMR 451.353

Interior Maintenance: Light shield broken in cell # 11 and 13

Bathroom

105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*

Maintenance: Soap scum on walls in all showers
Maintenance: Mold-like substance in all showers
Maintenance: Ceiling vents dusty

FIRST FLOOR

South Wing

Main Area

No Violations Noted

Bedrooms

No Violations Noted

Bathroom

105 CMR 451.123
105 CMR 451.350

Maintenance: Urinal # 1 out-of-order
Structural Maintenance: Ceiling damaged, paint peeling

North Wing

North-side Classroom

No Violations Noted

Main Area

No Violations Noted

Bedrooms

No Violations Noted

Bathroom

105 CMR 451.126*
105 CMR 451.123

Hot Water: Hot water temperature recorded at 132°F
Maintenance: Sink # 1 out-of-order

MAIN AREA

Main Area

FC 4-204.112(A)*
FC 4-602.12(B)

Design and Construction, Functionality: No functioning thermometer in refrigerator
Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

Office

FC 4-602.12(B)*

Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

Bathroom

105 CMR 451.123*

Maintenance: Floor not easily cleanable, broken floor tiles

Laundry Room

105 CMR 451.350*

Structural Maintenance: Light shield missing

105 CMR 451.353*

Interior Maintenance: Ceiling vent dusty

105 CMR 451.331*

Radiators and Heating Pipes: Pipes insulation damaged

Main Entrance Utility Room

No Violations Noted

Classroom

No Violations Noted

Observations and Recommendations

1. The inmate population was 57 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 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
John W. Polanowicz, Secretary, EOHHS
Luis S. Spencer, Commissioner, DOC
Gerard Horgan, Superintendent
Sergeant Dave Munchback, EHSO
Catherine Cardinale, Health Director, Dedham Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea J. Cabral, Secretary, EOPS