

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

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| MAURA T. HEALEY  Governor  KIMBERLEY L. DRISCOLL  Lieutenant Governor |

January 23, 2025

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

Patrick McDermott, Sheriff

Norfolk County Correctional Center

200 West Street

P.O. Box 149

Dedham, MA 02027 (electronic copy)

Re: Facility Inspection - Norfolk County House of Correction and Alternative Center, Dedham

Dear Sheriff McDermott,

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Norfolk County House of Correction (HOC) and Dedham Alternative Center (DAC) on December 19, 2024 accompanied by Lauren Trask, Policy and Compliance Coordinator; and Abigail Ather, Intern, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 128 total deficiencies: 52 deficiencies under the Required Standards (.100 and .200 series), 36 repeat deficiencies under the Required Standards, 28 deficiencies under the Recommended Standards (.300series), and 12 repeat deficiencies under the Recommended Standards.

**Overview**

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

**SECTION 1: Health and Safety Deficiencies**

**Deficiencies under the Required Standards (.100 and .200 series)**

52 new deficiencies and 36 repeat deficiencies (indicated by an \*) were found during the inspection:

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| 1. Administration Offices | | | Male Locker Room | | | | | | 105 CMR 451.123 | Maintenance: Ceiling tiles water stained | | | | |
| 1. Food Service | | Staff Dining | | | | Serving Line | | | 105 CMR 451.200 | Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). | **Corrected On-site** | | | | |
| 1. Food Service | | Kitchen | | | | Janitor’s Closet | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16. | | **Corrected On-site** | | | |
| 1. Food Service | | Kitchen | | | | Can Opener Table | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, shelf surface damaged. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | | |
| 1. Food Service | | Kitchen | | | | Handwash Sink | | | 105 CMR 451.200 | Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks (Pf), hot water temperature 107°F. Standard found in 105 CMR 590; FC 5-202.12(A). | | | | | |
| 1. Food Service | | Kitchen | | | | Warewash Machine Room | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | | **Corrected On-site** | | |
| 1. Food Service | | Kitchen | | 4-Compartment Sink | | | | | 105 CMR 451.200 | Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). | | | | **Corrected On-site** | |
| 1. House 1A | | Kitchenette Area | | | | | | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, hot water dispenser out-of-order | | | | | |
| 1. House 1A | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Threshold damaged in shower # 1, 5, and 8 | | | | | |
| 1. House 1A | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Threshold damaged in shower # 3 and 4 | | | | | |
| 1. House 1A | | Showers | | | |  | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, shower # 1 and 8 out-of-order | | | | | |
| 1. House 1B | | Kitchenette Area | | | | | | 105 CMR 451.200 | | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty | | | | | |
| 1. House 1B | | Kitchenette Area | | | | | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Threshold damaged in shower # 1 and 4 | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Threshold damaged in shower # 2, 3, 5, 6, 7, and 8 | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Light fixture rusted in shower # 1 and 3 | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Epoxy damaged on threshold in shower # 2 and 3 | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Shower head missing in shower # 5 and 6 | | | | | |
| 1. House 1B | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Shower head missing in shower # 1 and 2 | | | | | |
| 1. House 1B | | Janitor’s Closet | | | | | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, faucet leaking at slop sink | | | | | |
| 1. House 2A | | Kitchenette Area | | | | | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, hot water dispenser leaking | | | | | |
| 1. House 2A | | Kitchenette Area | | | | | | 105 CMR 451.110(A) | | Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink | | | | | |
| 1. House 2A | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Threshold damaged in shower # 1, 5, and 7 | | | | | |
| 1. House 2A | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Threshold damaged in shower # 2, 3, 4, and 8 | | | | | |
| 1. House 2A | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Showerhead missing in shower # 6 | | | | | |
| 1. House 2B | | Kitchenette Area | | | | | | 105 CMR 451.200\* | | Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, exterior of refrigerator rusted | | | | | |
| 1. House 2B | | Kitchenette Area | | | | | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Ceiling dirty in shower # 2, 3, 4, 5, 6, and 7 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Ceiling dirty in shower # 1 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123\* | | Walls dirty in shower # 1, 2, 3, and 8 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123\* | | Drain flies observed in shower # 5 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123 | | Drain flies observed in shower # 6 and 8 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123\* | | Maintenance: Ceiling dirty in shower # 8 | | | | | |
| 1. House 2B | | Showers | | | |  | | 105 CMR 451.123 | | Maintenance: Shower head missing in shower # 6 | | | | | |
| 1. Program Area | Administrative Area | | | | | Inmate Bathroom | | 105 CMR 451.124\* | | Water Supply: Insufficient water supply in quantity and pressure at handwash sink | | | | | |
| 1. Special Management Housing | | Control | | | | Control Bathroom | | 105 CMR 451.123\* | | Maintenance: Floor dirty under handwash sink | | | | | |
| 1. Special Management Housing | | Special Management Unit (SMU) | | | | Janitor’s Closet | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, slop sink leaking | | | | | |
| 1. Special Management Housing | | Special Management Unit (SMU) | | | | Showers | | 105 CMR 451.123 | | Maintenance: Floor dirty in shower # 1 and 2 | | | | | |
| 1. Special Management Housing | | Special Housing Unit (SHU) | | | | Kitchenette Area | | 105 CMR 451.200\* | | Interior Maintenance: Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty. | | | | | |
| 1. Special Management Housing | | Special Housing Unit (SHU) | | | | Kitchenette Area | | 105 CMR 451.110(A) | | Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink | | | | | |
| 1. Special Management Housing | | Special Housing Unit (SHU) | | | | Kitchenette Area | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink | | | | | |
| 1. Special Management Housing | | Special Housing Unit (SHU) | | | | Showers | | 105 CMR 451.123 | | Maintenance: Light out in shower # 2 | | | | | |
| 1. 4 Units | | Control | | | |  | | 105 CMR 451.200 | | Food Storage, Preparation and Service: Food storage/preparation/service not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator | | | | | |
| 1. 4 Units | | Unit 4A | | | Kitchenette Area | | | 105 CMR 451.200\* | | Food Storage, Preparation and Service: Food storage/preparation/service not in compliance with 105 CMR 590.000, gaskets on refrigerator dirty and damaged | | | | | |
| 1. 4 Units | | Unit 4B | | | Kitchenette Area | | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink | | | | | |
| 1. 4 Units | | Unit 4B | | | Kitchenette Area | | 105 CMR 451.110(A) | | | Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink | | | | | |
| 1. 4 Units | | Unit 4B | | | Kitchenette Area | | | 105 CMR 451.200 | | Food Storage, Preparation and Service: Food storage/preparation/service not in compliance with 105 CMR 590.000, bottom of refrigerator rusted | | | | | |
| 1. 4 Units | | Unit 4B | | | Kitchenette Area | | | 105 CMR 451.200 | | Food Storage, Preparation and Service: Food storage/preparation/service not in compliance with 105 CMR 590.000, refrigerator gaskets damaged | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.123\* | | Maintenance: Ceiling vent blocked in shower # 4 | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.123 | | Maintenance: Ceiling vent blocked in shower # 1, 2, 3, and 5 | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.123\* | | Soap scum on walls in shower # 3 and 5 | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.130\* | | Plumbing: Plumbing not maintained in good repair; shroud not secured to water control in shower # 1 | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.123 | | Maintenance: Floor drain cover missing in shower # 4 | | | | | |
| 1. 4 Units | | Unit 4B | | | | Showers | | 105 CMR 451.130 | | Plumbing: Plumbing not maintained in good repair, shower # 4 out-of-order | | | | | |
| 1. Medical | | Female Staff Bathroom | | | | | | 105 CMR 451.123\* | | Maintenance: Ceiling vent dusty | | | | | |

**Deficiencies under the Recommended Standards (.300 series)**

28 new deficiencies and 12 repeat deficiencies (indicated by an \*) were found during the inspection:

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| --- | --- | --- | --- | --- |
| 1. House 1A | Main Area |  | 105 CMR 451.353 | Interior Maintenance: Green floor surface damaged |
| 1. House 1A | Janitor’s Closet | | 105 CMR 451.353\* | Interior Maintenance: Floor paint damaged |
| 1. House 1A | Cells |  | 105 CMR 451.321\* | Cell Size: Inadequate floor space in cells |
| 1. House 1A | Cells |  | 105 CMR 451.353\* | Interior Maintenance: Wall vent blocked in cell # 33 |
| 1. House 1A | Cells |  | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 28 |
| 1. House 1B | Trap |  | 105 CMR 451.353 | Interior Maintenance: Wall paint damaged |
| 1. House 1B | Janitor’s Closet | | 105 CMR 451.353 | Interior Maintenance: Wet mop stored upside down |
| 1. House 1B | Cells |  | 105 CMR 451.321\* | Cell Size: Inadequate floor space in cells |
| 1. House 1B | Cells |  | 105 CMR 451.353\* | Interior Maintenance: Wall vent blocked in cell # 39 |
| 1. House 1B | Cells |  | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 10 and 12 |
| 1. House 2A | Trap |  | 105 CMR 451.353 | Interior Maintenance: Wall paint damaged |
| 1. House 2A | Main Area |  | 105 CMR 451.353 | Interior Maintenance: Blue floor surface damaged |
| 1. House 2A | Janitor’s Closet | | 105 CMR 451.353 | Interior Maintenance: Door frame rusted and corroding |
| 1. House 2A | Cells |  | 105 CMR 451.321\* | Cell Size: Inadequate floor space in all cells |
| 1. House 2B | Case Worker’s Office | | 105 CMR 451.353 | Interior Maintenance: Ceiling tiles water stained |
| 1. House 2B | Main Area |  | 105 CMR 451.353 | Interior Maintenance: Floor tiles damaged |
| 1. House 2B | Cells |  | 105 CMR 451.321\* | Cell Size: Inadequate floor space in all cells |
| 1. House 2B | Cells |  | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 4, 13, 19, and 20 |
| 1. House 2B | Cells |  | 105 CMR 451.360 | Protective Measures: Drain flies observed in sink in cell # 23 |
| 1. MAT Program (Formerly House 3) | Common Area |  | 105 CMR 451.353\* | Interior Maintenance: Floor tiles damaged in front of bathroom |
| 1. MAT Program (Formerly House 3) | Common Area |  | 105 CMR 451.353 | Interior Maintenance: Floor tiles damaged near officer’s desk |
| 1. Special Management Housing | SMU | Janitor’s Closet | 105 CMR 451.353 | Interior Maintenance: Unlabeled chemical bottle |
| 1. Special Management Housing | SMU | Cells | 105 CMR 451.353 | Interior Maintenance: Ceiling dirty in cell # 5 |
| 1. Special Management Housing | SMU | Cells | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 5 and 7 |
| 1. Special Management Housing | SHU | Cells | 105 CMR 451.321\* | Cell Size: Inadequate floor space in all cells |
| 1. Special Management Housing | SHU | Cells | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 1 |
| 1. 4 Units | Unit 4B | Cells | 105 CMR 451.353\* | Interior Maintenance: Wall vent blocked in cell # 11 |
| 1. 4 Units | Unit 4B | Cells | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 13, 17, 20, 25, and 30 |
| 1. Medical | Medical Trailer | | 105 CMR 451.350\* | Structural Maintenance: Wall water damaged in ASD Office |
| 1. Medical | Medical Trailer | | 105 CMR 451.353\* | Interior Maintenance: Mold observed on water damaged surfaces throughout ASD Office |
| 1. Intake | Janitor’s Closet | | 105 CMR 451.353 | Interior Maintenance: Wet mop stored upside down |

**SECTION 2: Areas Found to be in Compliance**

EHRS inspected 144 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRS did not inspect**

EHRS did not inspect 3 areas of the facility because they were either in use, locked, or under construction.

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| 1. Administration Offices | Arsenal | Unable to Inspect – Locked |
| 1. MAT Program (Formerly House 3) | Bathroom/Showers | Unable to Inspect – Not Used |
| 1. Program Area | Offices | Unable to Inspect – Locked |

**SECTION 4: Plan of Correction**

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

**SECTION 5: Observations and Recommendations**

1. The inmate population was 334 at the time of inspection.
2. At the time of inspection, the Department did not inspection the DAC. The DAC was closed due to low inmate count.

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" [105 CMR 451.000](https://www.mass.gov/regulations/105-CMR-45100-minimum-health-and-sanitation-standards-and-inspection-procedures-for-correctional-facilities) ~~is~~ available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](https://www.mass.gov/doc/merged-food-code-111618/download).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

* [105 CMR 205.000](https://www.mass.gov/regulations/105-CMR-20500-minimum-standards-governing-medical-records-and-the-conduct-of-physical-examinations-in-correctional-facilities?_gl=1*ws80pz*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDE3LjAuMC4w): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
* [105 CMR 480.000](https://www.mass.gov/regulations/105-CMR-48000-minimum-requirements-for-the-management-of-medical-or-biological-waste-state-sanitary-code-chapter-viii?_gl=1*c27utb*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDQ5LjAuMC4w): Minimum requirements for the Management of Medical or Biological Waste
* [105 CMR 500.000](https://www.mass.gov/regulations/105-CMR-50000-good-manufacturing-practices-for-food?_gl=1*ow2nps*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDg3LjAuMC4w): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Nicholas Gale

Environmental Analyst, EHRS, BCEH