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March 13, 2025

Dean Gray, Superintendent

Northeastern Correctional Center

1 Barretts Mill Road

Concord, MA 01742 (electronic copy)

Re: Facility Inspection – Northeastern Correctional Center, Concord

Dear Superintendent Gray,

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Northeastern Correctional Center on January 6, 2025, accompanied Michael Franco, Environmental Health and Safety Officer and Kevin Smith, Director of Maintenance, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 107 total deficiencies: 44 deficiencies under the Required Standards (.100 and .200 series), 37 repeat deficiencies under the Required Standards, 13 deficiencies under the Recommended Standards (.300 series), 10 repeat deficiencies under the Recommended Standards, and 3 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

**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)**

44 new deficiencies and 37 repeat deficiencies (indicated by an \*) were found during the inspection:

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| 1. Gralton Hall | | Day Room | | | | | 105 CMR 451.200\* | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of ice machine dirty |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, urinal # 2 continuously running |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Ceiling moldy above showers |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Wall paint damaged in shower # 1, 3, and 4 |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Floor damaged in shower # 1, 3, and 4 |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Shower # 2 out-of-order |
| 1. Gralton Hall | | West Up | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Ceiling tile damaged around vent |
| 1. Gralton Hall | | West Down | | | Male Staff Bathroom | | 105 CMR 451.126 | Hot Water for Bathing and Hygiene: No hot water supplied to handwash sink |
| 1. Gralton Hall | | West Down | | | Male Staff Bathroom | | 105 CMR 451.123 | Maintenance: Floor dirty |
| 1. Gralton Hall | | West Down | | | Inmate Bathroom | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 4 |
| 1. Gralton Hall | | West Down | | | Inmate Bathroom | | 105 CMR 451.126 | Hot Water for Bathing and Hygiene: Hot water temperature 78°F at handwash sink # 1 |
| 1. Gralton Hall | | West Down | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Floor dirty in shower # 1 |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Urinal # 1 out-of-order |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Ceiling vent dusty |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Wall tile grout above shower # 1 and 3 moldy |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 3 |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Wall surface damaged in shower # 3 |
| 1. Gralton Hall | | East Up | | | Inmate Bathroom | | 105 CMR 451.123\* | Maintenance: Shower # 2 out-of-order |
| 1. Gralton Hall | | East Down | | | Janitor’s Closet | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink |
| 1. Gralton Hall | | East Down | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Wall surface damaged behind toilet # 2 |
| 1. Gralton Hall | | East Down | | | Inmate Bathroom | | 105 CMR 451.126 | Hot Water for Bathing and Hygiene: Hot water temperature 162°F at handwash sink # 2 |
| 1. Gralton Hall | | East Down | | | Inmate Bathroom | | 105 CMR 451.123 | Maintenance: Ceiling damaged throughout bathroom |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.123 | Maintenance: Caulking damaged in shower # 3 |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.123 | Maintenance: Ceiling moldy throughout |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.123 | Maintenance: Pipes above shower wrapped in plastic bags |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.130\* | Plumbing: Plumbing not maintained in good repair, drain cover missing outside of showers |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.130\* | Hot Water: Shower water temperature 120°F at shower # 3 |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Ceiling tiles missing |
| 1. Farm Dorm | 1st Floor | | West Down (02-24) | | | Shower Room | 105 CMR 451.123 | Maintenance: Curtain dirty in shower # 1 |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Shower Room | 105 CMR 451.123 | Maintenance: Ceiling moldy above all showers |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Shower Room | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, pipe above shower # 3 leaking |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Cells | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, toilet leaking in cell # 24 |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Cells | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, handwash sink slow to drain in cell # 24 |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Slop Sink Room | 105 CMR 451.130\* | Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Mold observed on caulking in shower # 1, 2, and 3 |
| 1. Farm Dorm | 1st Floor | | West Down (02-24) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Caulking damaged in shower # 2 and 3 |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Walls dirty in shower # 1, 2, and 3 |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Pooling water observed on floor |
| 1. Farm Dorm | 1st Floor | | West Down  (02-24) | | | Cells | 105 CMR 451.130\* | Plumbing: Plumbing not maintained in good repair, handwash sink leaking in cell # 24 |
| 1. Farm Dorm | 2nd Floor | | West Up (51-74) | | | Shower Room | 105 CMR 451.123\* | Maintenance: Curtain dirty in shower # 1, 2, and 3 |
| 1. Carpenter’s Shop Area | | Bathroom | | | | | 105 CMR 451.123 | Maintenance: Handwash sink dirty |
| 1. Maintenance | | Bathroom | | | | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, pipe chaise leaking |
| 1. Visiting, Recreational Center, Gym | | Inmate Bathroom | | | | | 105 CMR 451.123\* | Maintenance: Partition rusted |
| 1. Visiting, Recreational Center, Gym | | Staff Locker Room | | | | | 105 CMR 451.200 | Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, water cooler and coffee maker stored in locker room |
| 1. Farm Service Garage | | Dumpsters | | | | | 105 CMR 451.101\* | Garbage Storage: Garbage stored in an unsanitary condition, debris on ground around dumpsters |
| 1. Cow Barn | | Inmate Locker Room | | | | | 105 CMR 451.123 | Maintenance: Floor dirty |
| 1. Cow Barn | | Inmate Bathroom (in Locker Room) | | | | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, excessive pressure when flushing toilet |
| 1. Food Service Area | | Handwash sink | | | | | 105 CMR 451.200 | Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 134°F. Standard found in 105 CMR 590; FC 5-202.12 (A). |
| 1. Food Service Area | | Kitchen | | | | | 105 CMR 451.200 | Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stored wet. Standard found in 105 CMR 590; FC 4-901.11(A). |
| 1. Food Service Area | | Kitchen | | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service Area | | Kitchen | | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Frequency: Accumulation of soil/mold observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b). |
| 1. Food Service Area | | Kitchen | | | | | 105 CMR 451.200 | Materials for Construction and Repair; Multiuse: Sponges used on cleaned, sanitized, or in use food contact surfaces. Standard found in 105 CMR 590; FC 4-101.16. |
| 1. Food Service Area | | Slop Sink and Inmate Bathroom | | | | | 105 CMR 451.130\* | Plumbing: Plumbing not maintained in good repair, handwash sink leaking from underneath |
| 1. Food Service Area | | | | Refrigerator # 1 | | | 105 CMR 451.200 | Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), moldy produce observed. Standard found in 105 CMR 590; FC 3-101.11. |
| 1. Food Service Area | | | | Refrigerator # 1 | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets moldy and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). |
| 1. Food Service Area | | | | Dry Storage (located outside) | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.111. |
| 1. Food Service Area | | | | Freezer # 8 (located outside) | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, food debris on floor. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Food Service Area | | | | Back Hallway | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, exterior door window cracked. Standard found in 105 CMR 590; FC 6-501.11. |
| 1. Culinary Arts Program | | | | Handwash Sink | | | 105 CMR 451.200 | Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 156°F. Standard found in 105 CMR 590; FC 5-202.12(A). |
| 1. Culinary Arts Program | | | | Traulsen Cooler | | | 105 CMR 451.200 | Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food. Standard found in 105 CMR 590; FC 3-302.12. \*\***Corrected On-Site\*\*** |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, interior of freezer dirty. Standard found in 105 CMR 590; FC 4-601.11( C). |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged on refrigerator. Standard found in 105 CMR 590; FC 4-501.11(B). |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200 | Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-101.11. |
| 1. Culinary Arts Program | | | | Mop Closet (Outside) | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, pig slop bucket encrusted with dirt and grease. Standard found in 105 CMR 590; FC 6-501.12(A). |
| 1. Culinary Arts Program | | | | Warewash Machine | | | 105 CMR 451.200\* | Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No irreversible registering temperature measuring device readily accessible to measure the surface temperature of the utensil (Pf). Standard found in 105 CMR 590; FC 4-302.13(B). |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.111. |
| 1. Culinary Arts Program | | | | Culinary Shed | | | 105 CMR 451.200\* | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, handle of refrigerator dirty. Standard found in 105 CMR 590; FC 4-601.11(C). |
| 1. Culinary Arts Program | | | | Mop Closet (Outside) | | | 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. |

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

13 new deficiencies and 10 repeat deficiencies (indicated by an \*) were found during the inspection:

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| --- | --- | --- | --- | --- | --- | --- |
| 1. Gralton Hall | West Down | | Cells | | 105 CMR 451.353 | Interior Maintenance: Light fixture not secure in cell # 121 |
| 1. Gralton Hall | West Up | | Cells | | 105 CMR 451.350\* | Structural Maintenance: Window cracked in cell # 141 |
| 1. Gralton Hall | Basement | | Workout Area | | 105 CMR 451.353 | Interior Maintenance: Wall surface damaged |
| 1. Gralton Hall | Basement | | Boiler Room | | 105 CMR 451.353 | Interior Maintenance: Standing water observed on floor |
| 1. Gralton Hall | Basement | | Boiler Room | | 105 CMR 451.353 | Interior Maintenance: Debris observed on floor |
| 1. Gralton Hall | Basement | | Culinary Art Program Storage | | 105 CMR 451.360\* | Protective Measures: Rodent droppings observed |
| 1. Gralton Hall | Basement | | Culinary Art Program Storage | | 105 CMR 451.353\* | Interior Maintenance: Water pooling on floor |
| 1. Gralton Hall | Basement | | Electrical Room | | 105 CMR 451.353\* | Interior Maintenance: Ceiling severely water damaged |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | Cells | 105 CMR 451.353 | Interior Maintenance: Wall vent blocked in cell # 34, 41, 42, and 46 |
| 1. Farm Dorm | 1st Floor | | West Down (02-24) | Slop Sink Room | 105 CMR 451.353 | Interior Maintenance: Slop sink dirty |
| 1. Farm Dorm | 1st Floor | | East Down (26-49) | Cells | 105 CMR 451.353\* | Interior Maintenance: Wall vent blocked in cell # 33 |
| 1. Farm Dorm | 1st Floor | | West Down (02-24) | Cells | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells |
| 1. Farm Dorm | 1st Floor | | West Down (02-24) | Cells | 105 CMR 451.353\* | Interior Maintenance: Wall damaged around toilet in cell # 3 |
| 1. Farm Dorm | 2nd Floor | | West Up (51-74) | Cells | 105 CMR 451.320\* | Cell Size: Inadequate floor space in all cells |
| 1. Farm Dorm | Basement | | Day Room | | 105 CMR 451.331\* | Radiators and Heating Pipes: Pipes not properly insulated, insulation damaged outside Muslim Prayer Room |
| 1. Farm Dorm | Basement | | Day Room | | 105 CMR 451.353 | Interior Maintenance: Wall damaged under phone # 3 |
| 1. Maintenance | | Laundry Area | | | 105 CMR 451.353\* | Interior Maintenance: Ceiling water damaged |
| 1. Maintenance | | Laundry Area | | | 105 CMR 451.350 | Structural Maintenance: Ceiling leaking |
| 1. Maintenance | | | | | 105 CMR 451.350 | Structural Maintenance: Exterior door not rodent and weathertight |
| 1. Visiting, Recreational Center, Gym | | | Lobby | | 105 CMR 451.353 | Interior Maintenance: Water fountain dirty |

**Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)**

3 new deficiencies were found during the inspection:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| 1. Farm Dorm | 2nd Floor | HSU | Medical Waste Log | 105 CMR 451.402(B) | Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment. Standard found in 105 CMR 480.500(B). |
| 1. Farm Dorm | 2nd Floor | HSU | Medical Waste Log | 105 CMR 451.402(B) | Tracking Medical or Biological Waste for Treatment: Generator did not confirm the shipment was received by the treatment facility within 30 days on an approved tracking form. Standard found in 105 CMR 480.425(A). |
| 1. Farm Dorm | 2nd Floor | HSU | Medical Waste Log | 105 CMR 451.402(B) | Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days. Standard found in 105 CMR 480.400(C). |

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

EHRS inspected 106 additional areas of the facility which were found to be in compliance.

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

EHRS did not inspect 9 areas of the facility because they were locked, in use, or under construction:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1. Cow Barn | | Booking | | Unable to Inspect - Under Construction |
| 1. Cow Barn | | Booking | | Unable to Inspect - Under Construction |
| 1. Gralton Hall | | Shift Commander Office | | Unable to Inspect - Locked |
| 1. Farm Dorm | 1st Floor | East Down (26-49) | Urine Lab | Unable to Inspect - Locked |
| 1. Farm Dorm | 2nd Floor | East Up (76-99) | Shower Room | Unable to Inspect - In Use |
| 1. Visiting, Recreational Center, Gym | | MAT Pharmacy | | Unable to Inspect - Locked |
| 1. Visiting, Recreational Center, Gym | | Weight Room | | Unable to Inspect - Under Construction |
| 1. Trailer | |  | | Unable to Inspect - Locked |
| 1. Program Building | | Classroom | | Unable to Inspect - In Use |

**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 190 at the time of inspection.

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,

Hannah LeBeau

Environmental Health Inspector, EHRS, BCEH