



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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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:

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
2.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, urinal # 2 continuously running
3.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling moldy above showers
4.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in shower # 1, 3, and 4
5.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower # 1, 3, and 4
6.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of-order
7.	Gralton Hall	West Up Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tile damaged around vent
8.	Gralton Hall	West Down Male Staff Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: No hot water supplied to handwash sink
9.	Gralton Hall	West Down Male Staff Bathroom	105 CMR 451.123	Maintenance: Floor dirty
10.	Gralton Hall	West Down Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 4
11.	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
12.	Gralton Hall	West Down Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1
13.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.123	Maintenance: Urinal # 1 out-of-order
14.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty
15.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.123	Maintenance: Wall tile grout above shower # 1 and 3 moldy
16.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 3
17.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.123	Maintenance: Wall surface damaged in shower # 3
18.	Gralton Hall	East Up Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of-order
19.	Gralton Hall	East Down Janitor's Closet	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink

20. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Wall surface damaged behind toilet # 2
21. 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
22. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling damaged throughout bathroom
23. Farm Dorm 1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Caulking damaged in shower # 3
24. Farm Dorm 1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Ceiling moldy throughout
25. Farm Dorm 1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Pipes above shower wrapped in plastic bags
26. 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
27. Farm Dorm 1st Floor	East Down (26-49)	Shower Room	105 CMR 451.130*	Hot Water: Shower water temperature 120°F at shower # 3
28. Farm Dorm 1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123*	Maintenance: Ceiling tiles missing
29. Farm Dorm 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Curtain dirty in shower # 1
30. Farm Dorm 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Ceiling moldy above all showers
31. 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
32. 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
33. 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
34. 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
35. 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
36. Farm Dorm 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 2 and 3
37. Farm Dorm 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1, 2, and 3
38. Farm Dorm 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Pooling water observed on floor
39. 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
40. Farm Dorm 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123*	Maintenance: Curtain dirty in shower # 1, 2, and 3

41. Carpenter's Shop Area	Bathroom	105 CMR 451.123	Maintenance: Handwash sink dirty
42. Maintenance	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe chaise leaking
43. Visiting, Recreational Center, Gym	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition rusted
44. 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
45. Farm Service Garage	Dumpsters	105 CMR 451.101*	Garbage Storage: Garbage stored in an unsanitary condition, debris on ground around dumpsters
46. Cow Barn	Inmate Locker Room	105 CMR 451.123	Maintenance: Floor dirty
47. Cow Barn	Inmate Bathroom (in Locker Room)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, excessive pressure when flushing toilet
48. 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).
49. 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).
50. 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).
51. 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).
52. 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.

53. Food Service Area	Slop Sink and Inmate Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, handwash sink leaking from underneath
54. 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.
55. 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).
56. 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.
57. 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).
58. 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.
59. 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).
60. 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**

61. 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).
62. 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).
63. 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).
64. 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.
65. 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).
66. 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).
67. 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.
68. 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).

69. 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.
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Deficiencies under the Recommended Standards (.300 series)

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

1.	Gralton Hall	West Down	Cells	105 CMR 451.353	Interior Maintenance: Light fixture not secure in cell # 121	
2.	Gralton Hall	West Up	Cells	105 CMR 451.350*	Structural Maintenance: Window cracked in cell # 141	
3.	Gralton Hall	Basement	Workout Area	105 CMR 451.353	Interior Maintenance: Wall surface damaged	
4.	Gralton Hall	Basement	Boiler Room	105 CMR 451.353	Interior Maintenance: Standing water observed on floor	
5.	Gralton Hall	Basement	Boiler Room	105 CMR 451.353	Interior Maintenance: Debris observed on floor	
6.	Gralton Hall	Basement	Culinary Art Program Storage	105 CMR 451.360*	Protective Measures: Rodent droppings observed	
7.	Gralton Hall	Basement	Culinary Art Program Storage	105 CMR 451.353*	Interior Maintenance: Water pooling on floor	
8.	Gralton Hall	Basement	Electrical Room	105 CMR 451.353*	Interior Maintenance: Ceiling severely water damaged	
9.	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
10.	Farm Dorm	1st Floor	West Down (02-24)	Slop Sink Room	105 CMR 451.353	Interior Maintenance: Slop sink dirty
11.	Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353*	Interior Maintenance: Wall vent blocked in cell # 33
12.	Farm Dorm	1st Floor	West Down (02-24)	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
13.	Farm Dorm	1st Floor	West Down (02-24)	Cells	105 CMR 451.353*	Interior Maintenance: Wall damaged around toilet in cell # 3
14.	Farm Dorm	2nd Floor	West Up (51-74)	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
15.	Farm Dorm	Basement	Day Room	105 CMR 451.331*	Radiators and Heating Pipes: Pipes not properly insulated, insulation damaged outside Muslim Prayer Room	
16.	Farm Dorm	Basement	Day Room	105 CMR 451.353	Interior Maintenance: Wall damaged under phone # 3	
17.	Maintenance	Laundry Area			105 CMR 451.353*	Interior Maintenance: Ceiling water damaged
18.	Maintenance	Laundry Area			105 CMR 451.350	Structural Maintenance: Ceiling leaking
19.	Maintenance				105 CMR 451.350	Structural Maintenance: Exterior door not rodent and weathertight
20.	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).
2.	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).
3.	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
2.	Cow Barn		Booking		Unable to Inspect - Under Construction
3.	Gralton Hall		Shift Commander Office		Unable to Inspect - Locked
4.	Farm Dorm	1st Floor	East Down (26-49)	Urine Lab	Unable to Inspect - Locked
5.	Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	Unable to Inspect - In Use
6.	Visiting, Recreational Center, Gym		MAT Pharmacy		Unable to Inspect - Locked
7.	Visiting, Recreational Center, Gym		Weight Room		Unable to Inspect - Under Construction
8.	Trailer				Unable to Inspect - Locked
9.	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 and click on "Correctional Facilities" 105 CMR 451.000 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](#).

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: Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- 105 CMR 480.000: Minimum requirements for the Management of Medical or Biological Waste
- 105 CMR 500.000: 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