The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

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Marlborough, MA 01752

Phone: 508-454-0870



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KIMBERLEY DRISCOLL

Lieutenant Governor

June 7, 2024

Dean Gray, Superintendent

MCI Concord

965 Elm Street

P.O. Box 9106

Concord, MA 01742 (electronic copy)

Re: Facility Inspection - Northeastern Correctional Center, Concord

Dear Superintendent Gray:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, as well as 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: Minimum Requirements for the Management of 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 2013 Food Code; 105 CMR 500.000 Good Manufacturing Practices for Food; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Northeastern Correctional Center on June 7, 2024 accompanied by Officer Michael Edwards. Violations noted during the inspection are listed below including 39 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

Sincerely,

Hannah LeBeau

Environmental Health Inspector, CSP, BCEH

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| --- | --- | --- |
| cc: | Robert Goldstein, Commissioner, DPH |  |
|  | Nalina Narain, Director, BCEH |
|  | Steven Hughes, Director, CSP, BCEH |
|  | Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services | (electronic copy) |
|  | Carol A. Mici, Commissioner, DOC | (electronic copy) |
|  | Terrence Reidy, Secretary, EOPSS | (electronic copy) |
|  | Brianna Arruda, Director, Policy Development and Compliance Unit | (electronic copy) |
|  | Sergeant Michael Franco, EHSO | (electronic copy) |
|  | Melanie Dineen, Public Health Director, Concord Board of Health | (electronic copy) |
|  | Clerk, Massachusetts House of Representatives | (electronic copy) |
|  | Clerk, Massachusetts Senate | (electronic copy) |

**HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

**GRALTON HALL**

*Entrance*

No Violations Noted

*Lobby*

No Violations Noted

*Control*

105 CMR 451.353\* Interior Maintenance: Ceiling paint damaged

*Library*

No Violations Noted

*Zoom Room*

No Violations Noted

*Records*

No Violations Noted

*Pre Release Office*

No Violations Noted

*Day Room*

105 CMR 451.141 Screens: Screen not secured to window

105 CMR 451.141 Screens: Left screen damaged

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, interior and exterior of ice machine dirty

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, interior of left side microwave oven dirty

**WEST UP**

*Female Staff Bathroom*

No Violations Noted

*Inmate Bathroom*

105 CMR 451.123\* Maintenance: Wall paint damaged in shower # 1, 3, and 4

105 CMR 451.123\* Maintenance: Floor damaged in shower # 1, 3, and 4

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order

105 CMR 451.124\* Water Supply: No cold water supplied to handwash sink # 3

105 CMR 451.130\* Hot Water: Shower water temperature recorded at 1170F at shower # 4

105 CMR 451.123 Maintenance: Ceiling tile damaged around vent

105 CMR 451.123 Maintenance: Walls dirty in shower # 4

*Cells*

105 CMR 451.350\* Structural Maintenance: Window cracked in cell # 141

*Hallway*

No Violations Noted

*Work Release Office*

No Violations Noted

*Phone Room # 121*

Unable to Inspect - Locked

**WEST DOWN**

*Hallway*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, push button broken on bubbler

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, drain cover missing at bubbler

*Male Staff Bathroom*

No Violations Noted

*Inmate Bathroom*

105 CMR 451.123 Maintenance: Floor dirty in shower # 1

105 CMR 451.123 Maintenance: Handwash sink # 2 dirty

105 CMR 451.123 Maintenance: Light shield damaged above left side handwash sink

*Cells*

No Violations Noted

*CPO Office # 118*

No Violations Noted

*NEADS Storage # 119*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

**EAST UP**

*Hallway*

No Violations Noted

*Mail Room*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

*Inmate Bathroom*

105 CMR 451.123\* Maintenance: Floor surface damaged in shower # 1 and 3

105 CMR 451.123\* Maintenance: Wall damaged in shower # 3

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 2 and 4 out-of-order

105 CMR 451.123 Maintenance: Walls dirty in shower # 3

*Cells*

No Violations Noted

**EAST DOWN**

*Hallway*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

*Inmate Bathroom* Unable to Inspect Showers – Under Construction

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet # 2 out-of-order

*Cells*

No Violations Noted

**BASEMENT**

*Laundry*

105 CMR 451.331\* Radiators and Heating Pipes: Pipes not properly insulated

*Workout Area*

No Violations Noted

*Boiler Room*

Unable to Inspect – Locked

*Culinary Art Program Storage*

105 CMR 451.360 Protective Measures: Rodent droppings observed

105 CMR 451.353 Interior Maintenance: Water pooling on floor

105 CMR 451.353 Interior Maintenance: Debris on floor

*Electrical Room*

105 CMR 451.350\* Structural Maintenance: Ceiling severely water damaged

105 CMR 451.353\* Interior Maintenance: Debris on floor

*Hallway*

No Violations Noted

**CULINARY ARTS PROGRAM**

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

*Dining Room*

No Violations Noted

*Side Closet (in Dining Room)*

No Violations Noted

*Kitchen*

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice machine leaking

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, cheese left uncovered in sandwich station**

**FC 2-402.11 Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employees not wearing beard guards or hair nets**

FC 4-901.11(A) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry, pans stored wet

**FC 4-903.11(B)(2) Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, pans not stored inverted**

FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

*Handwash Sink*

No Violations Noted

*Traulsen Cooler*

**FC 3-501.17(A) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not discarded within 7 daysPf, food marked with date of 5/28/24**

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, meat left uncovered in sandwich station**

**FC 3-304.11 (A) Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Food in contact with dirty equipment/utensilsP, bottom of metal container in direct contact with uncovered food**

*Warewash Machine*

FC 4-302.13 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 utensilPf

**FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of**

**equipment dirty, exterior of warewash machine dirty**

*Culinary Shed*

FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed

FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, handle on refrigerator dirty

*Mop Closet*

FC 6-501.16 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down

**FARM DORM**

105 CMR 451.350\* Structural Maintenance: Exterior door not rodent and weathertight

**1ST FLOOR**

*Lobby*

No Violations Noted

*CPO Office – East Down Side*

No Violations Noted

*CPO Office – West Down Side*

No Violations Noted

*Control*

No Violations Noted

*Staff Bathroom (in Control)*

No Violations Noted

*Deputy Superintendent’s Area*

No Violations Noted

*Staff Bathroom (in Deputy Superintendent’s Area)*

No Violations Noted

**EAST DOWN (26-49)**

*Hallway*

No Violations Noted

*Urine Lab*

No Violations Noted

*Shower Room*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, drain cover missing outside of

showers

105 CMR 451.126 Hot Water for Bathing and Hygiene: Hot water temperature recorded at 1350F at

shower # 3

105 CMR 451.123 Maintenance: Ceiling tiles missing

105 CMR 451.123 Maintenance: Ceiling leaking in shower # 3

105 CMR 451.123 Maintenance: Caulking damaged in shower # 3

*Cells*

105 CMR 451.353 Interior Maintenance: Wall vent blocked in cell # 33 and 44

**WEST DOWN (02-24)**

*Hallway*

No Violations Noted

*Barber Shop*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical containers

*Slop Sink Room*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353 Interior Maintenance: Standing water stored in bucket

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink

*Shower Room*

105 CMR 451.123\* Maintenance: Mold observed on caulking in shower # 1, 2, and 3

105 CMR 451.123\* Maintenance: Caulking damaged in shower # 2 and 3

105 CMR 451.123 Maintenance: Walls dirty in shower # 1, 2, and 3

105 CMR 451.123 Maintenance: Pooling water observed on floor

105 CMR 451.126 Hot Water for Bathing and Hygiene: Hot water temperature recorded at 1200F in

shower # 3

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, handwash sink leaking in cell # 24

105 CMR 451.353 Interior Maintenance: Floor paint damaged in shower # 20

105 CMR 451.353 Interior Maintenance: Wall damaged around toilet in cell # 3

**2ND FLOOR**

*Classroom B*

105 CMR 451.350 Structural Maintenance: Ceiling surface left unfinished

*MOUD Office # 6-2-9*

No Violations Noted

*Classroom A*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Biohazard Storage*

No Violations Noted

*Medication Room*

No Violations Noted

*Control*

No Violations Noted

*CRA Office # 6-2-2*

105 CMR 451.350 Structural Maintenance: Ceiling surface left unfinished

*DOT Office*

Unable to Inspect – Locked

**HSU**

*Pharmacy*

No Violations Noted

*Bathroom*

No Violations Noted

*Medical Waste Log*

No Violations Noted

**EAST UP (76-99)**

*Conference Room*

No Violations Noted

*Hallway*

No Violations Noted

*Shower Room*

Unable to Inspect – In Use

*Cells*

105 CMR 451.360 Protective Measures: Birds nest observed in the window in cell # 82, 83, 96, and 97

*Janitor’s Closet*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353 Interior Maintenance: Standing water stored in bucket

**WEST UP**

*Conference Room*

No Violations Noted

*Hallway*

No Violations Noted

*Shower Room*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 2

and 3

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1

105 CMR 451.123 Maintenance: Curtain dirty in shower # 1, 2, and 3

*Trash Closet*

No Violations Noted

*Slop Sink Area*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**FOOD SERVICE AREA**

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

*Day Room*

No Violations Noted

*Dining Room*

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ceiling fan missing blades

*Food Service Line*

**FC 3-501.16(A)(1) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 135°F or aboveP, temperature of fish patty recorded at 125°F**

*Handwash Sink*

FC 5-205.15(B)\* Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water temperature recorded at 140°F at handwash sink

*Kitchen*

FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipe leaking underneath wash sink basin

FC 4-901.11(A) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry, pots and pans stored wet

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, freezer gasket dirty

*Slop Sink and Inmate Bathroom*

105 CMR 451.130 Plumbing: Handwash sink leaking from underneath

*Office*

105 CMR 590.011(C)(3) Additional Requirements: Food Allergy Awareness Training, food protection manager not certified in allergen awareness training

*Refrigerator # 1*

No Violations Noted

*Back Hallway*

FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior door not self-closing or tight-fitting, back door propped open

*Dry Storage (located outside)*

FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed

*Side Storage (located in Dry Storage)*

No Violations Noted

*Freezer # 8 (located outside)*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, food debris on floor

**BASEMENT**

*Stairway*

No Violations Noted

*Day Room*

105 CMR 451.141\* Screens: Screen damaged screen damaged in laundry room

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, drain cover not secured outside

Muslim Prayer Room

105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated, insulation damaged outside

Muslim Prayer Room

*Chaplain’s Office*

No Violations Noted

*Muslim Prayer Room*

No Violations Noted

**CHEMICAL AREA**

*Hallway*

No Violations Noted

*Chemical Distribution Room*

No Violations Noted

*Dry Storage*

No Violations Noted

*Storage Room*

No Violations Noted

*Tool and Key Office*

No Violations Noted

*Tool Crib*

No Violations Noted

**CARPENTER’S SHOP AREA**

*Hallway*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, pipe leaking in hallway

*Plumbing/Sprinkler Room*

No Violations Noted

*Electrical Room*

Unable to Inspect – Locked

*Bathroom*

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty

105 CMR 451.123 Maintenance: Unlabeled chemical container

*Carpenter’s Shop*

No Violations Noted

*Boiler Room*

105 CMR 451.353 Interior Maintenance: Wall surface damaged

105 CMR 451.353 Interior Maintenance: Floor surface damaged

**MAINTENANCE**

*Bathroom*

105 CMR 451.123 Maintenance: Wall damaged above handwash sink

**LAUNDRY AREA**

105 CMR 451.353\* Interior Maintenance: Ceiling water damaged

**VISITING/RECREATIONAL CENTER/GYM**

*Lobby*

No Violations Noted

*Inmate Bathroom*

105 CMR 451.123\* Maintenance: Partition rusted

*Search Room*

No Violations Noted

*Visitor’s Bathroom*

No Violations Noted

*Staff Locker Room*

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

*C.W.C. Office # 12-1-2*

Unable to Inspect – Locked

*Staff Bathroom*

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, water cooler stored in bathroom

*Electrical Room # 12-1-3*

No Violations Noted

*Weight Room*

105 CMR 451.350\* Structural Maintenance: Exterior door not rodent and weathertight

*Storage Rooms*

No Violations Noted

**TRAILER**

Unable to Inspect – Locked

**FARM SERVICE GARAGE**

*Main 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

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, coffee pot dirty

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, lid of coffee pot missing lid

*Tool Crib Room*

No Violations Noted

*Dumpsters*

105 CMR 451.370 Garbage Storage: Garbage stored in an unsanitary condition, debris on ground

around dumpsters

*Swill Area*

No Violations Noted

**COW BARN**

*Hallway*

No Violations Noted

*Property*

Unable to Inspect - Locked

*Property Storage*

Unable to Inspect – Locked

*Inmate Locker Room*

No Violations Noted

*Inmate Bathroom (in Locker Room)*

No Violations Noted

*Cow Barn Office*

No Violations Noted

*Staff Bathroom (in Cow Barn Office)*

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty

*Booking*

Unable to Inspect – Locked

**PROGRAM BUILDING**

105 CMR 451.350\* Structural Maintenance: Main entrance doors rotted at bottom

105 CMR 451.350\* Structural Maintenance: Side doors not rodent and weather tight

*IPS Office*

No Violations Noted

*Treasurer’s Office*

Unable to Inspect – Locked

*Shift Commander’s Office*

No Violations Noted

*Classroom*

No Violations Noted

*Inmate Bathroom*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Janitor’s Closet*

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 202 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 submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which correction will be achieved. The plan should be signed by the Superintendent or Administrator and 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](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments". To review the Labeling regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on “Food Protection Program regulations”. Then under Food Processing click “105 CMR 500.000: Good Manufacturing Practices for Food”.

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

Hannah LeBeau

Environmental Health Inspector, CSP, BCEH