

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

June 12, 2015

Michael J. Ashe, Jr., Sheriff

Hampden County Sheriff’s Department

626 Randall Road

Ludlow, MA 01056

Re: Facility Inspection - Western Mass Women’s Correctional Center, Chicopee

Dear Sheriff Ashe:

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: 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; 105 CMR 520.000 Labeling; 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 Western Mass Women’s Correctional Center on June 4, 2015 accompanied by Sergeant Thomas Kalil, EHSO. Violations noted during the inspection are listed below including 15 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

**LOBBY**

 No Violations Noted

*Male Bathroom*

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Janitor’s Closet ( # AA-119)*

 No Violations Noted

*Female Locker Room ( # AA-119)*

 No Violations Noted

*Male Locker Room ( # AA-118)*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

**CENTRAL CONTROL**

 No Violations Noted

*Bathroom*

 No Violations Noted

*Janitor’s Closet ( # AA-215)*

 No Violations Noted

**VISITING**

 No Violations Noted

*Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Janitor’s Closet ( # AA-215)*

 No Violations Noted

*Inmate Bathroom ( # AA-255)*

 No Violations Noted

**INTAKE**

*Inmate Intake Room/Search Room ( # AA-250)*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

*Inmate Property ( # AA-248)*

 No Violations Noted

*Urinalysis Room ( # AA-234)*

 No Violations Noted

*Janitor’s Closet ( # AA-235)*

 No Violations Noted

*Staff Bathroom ( # AA-238)*

 No Violations Noted

*Cells # 1-3*

No Violations Noted

*Inmate Bathroom*

Unable to Inspect - In Use

*AA-273*

 No Violations Noted

*Inmate Waiting*

 No Violations Noted

**LAUNDRY**

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

**CENTRAL STORAGE**

 No Violations Noted

*Inmate Bathroom ( # AA-127)*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1000F

*Janitor’s Closet ( # AA-128)*

 No Violations Noted

*Staff Bathroom ( # AA-129)*

 No Violations Noted

*Break Room ( # AA-131)*

 No Violations Noted

**MAINTENANCE SHOP**

 No Violations Noted

**SECURITY MANAGEMENT**

*Staff Bathroom*

 No Violations Noted

**KITCHEN**

*Staff Bathroom ( # AB-224)*

 No Violations Noted

*Inmate Bathroom ( # AA-223)*

 No Violations Noted

*Tool Room*

 No Violations Noted

*Dry Storage*

 No Violations Noted

*Janitor’s Closet ( # AB-220)*

 No Violations Noted

*Freezer*

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice buildup on floor near entrance

*Meat Refrigerator*

FC 6-501.14 Maintenance and Operation; Cleaning: Ventilation Systems, fans inside refrigerator dirty

*Dairy/Produce Refrigerator*

FC 6-501.14 Maintenance and Operation; Cleaning: Ventilation Systems, fans inside refrigerator dirty

*3-Bay Sink/Handwash Sink*

FC 4-501.114(C)(2) Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration

*Serving Line*

FC 3-501.16(B) Limitation of Growth of Organisms, Temperature and Time Control: Potentially hazardous food not held at the proper cold holding temperature, pasta salad and coleslaw held at 550F

*Inmate Dining*

 No Violations Noted

*Culinary Kitchen*

 No Violations Noted

*Staff Dining*

 No Violations Noted

*Staff Bathroom ( # AB-210)*

 No Violations Noted

*Staff Bathroom ( # AB-209)*

 No Violations Noted

**MEDICAL**

*Dental Office ( # AA 326)*

 No Violations Noted

*Dental Operations ( # AA-325)*

 No Violations Noted

*Dental Office ( # AA-345)*

 No Violations Noted

*Medical Break Room ( # AA-349)*

FC 4-903.11(A)(2) Protection of Clean Items, Storing: Single-service items not protected from contamination, forks and knives left uncovered

*Staff Bathroom ( # AA-348)*

Unable to Inspect – Occupied

*Exam Rooms*

 No Violations Noted

*Medical Waste*

105 CMR 480.500(A)(3) Procedures; Records; Record-Keeping Log: Generator had no written documentation for blood borne pathogen training

*Janitor’s Closet ( # AA-335)*

 No Violations Noted

*Tub Room ( # AA-335)*

 No Violations Noted

**PRISON INDUSTRY**

*Barber Shop*

 No Violations Noted

*Inmate Bathroom ( # AB-349)*

105 CMR 451.123 Maintenance: Ceiling vent dirty

*Staff Bathroom ( # AB-350)*

 No Violations Noted

**PROGRAMS**

*Classroom (near Medical)*

 No Violations Noted

*Bathroom ( # AA-309)*

105 CMR 451.123\* Maintenance: Ceiling vent dirty

*Janitor’s Closet ( # AB-321)*

 No Violations Noted

*Inmate Bathroom ( # AB-320)*

 No Violations Noted

*Break Room ( # AB-341)*

 No Violations Noted

*Staff Bathroom ( # AB-340)*

 No Violations Noted

*Classrooms*

 No Violations Noted

*Library*

 No Violations Noted

**MINIMUM A**

*Laundry*

 No Violations Noted

*Staff Bathroom ( # HMA-120)*

 No Violations Noted

*Inmate Bathroom*

 No Violations Noted

*Inmate Handicap Bathroom ( # HMA-125)*

 No Violations Noted

*Janitor’s Closet*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dirty

*Showers*

Unable to Inspect – In Use

*Cells*

 No Violations Noted

**MINIMUM B**

*Laundry*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Inmate Bathroom ( # HMA-217)*

 No Violations Noted

*Inmate Handicap Bathroom ( # HMA-225)*

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

*Showers*

 No Violations Noted

*Storage Room*

 No Violations Noted

*Cells*

 No Violations Noted

**UNIT 1 ADMINISTRATION**

*Staff Bathroom ( # HO-113)*

 No Violations Noted

*Triage ( # HO-111)*

 No Violations Noted

*Pre-Trial Office*

 No Violations Noted

*Janitor’s Closet ( # HO-105)*

 No Violations Noted

*Inmate Bathroom ( # HO-104)*

 No Violations Noted

**UNIT 1A**

*Janitor’s Closet ( # HOA-116)*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dirty

*Storage Room ( # HOA-116)*

 No Violations Noted

*Staff Bathroom ( # HOA-117)*

 No Violations Noted

*Lower Showers*

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 4

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Upper Showers*

 No Violations Noted

*Cells*

105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 23

**UNIT 1B**

*Janitor’s Closet ( # HOB-119)*

105 CMR 451.353 Interior Maintenance: Ceiling vent dirty

*Storage Room ( # HOB-121)*

 No Violations Noted

*Day Area*

 No Violations Noted

*Staff Bathroom ( # HOB-120)*

 No Violations Noted

*Lower Showers*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 2 and handicap shower

*Upper Showers*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 3 and 4

105 CMR 451.123 Maintenance: Ceiling vent dirty

*Cells*

105 CMR 451.405\* Finish of Cell Walls and Ceilings: Wall not easily cleanable, wall paint damaged in cell # 2

105 CMR 451.405 Finish of Cell Walls and Ceilings: Wall not easily cleanable, wall paint damaged in cell # 3

105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 24

**UNIT 2 ADMINISTRATION**

*Conference Room*

 No Violations Noted

*Staff Bathroom ( # HP-107)*

105 CMR 451.123 Maintenance: Ceiling vent dirty

*Inmate Bathroom ( # HP-104)*

 No Violations Noted

*Janitor’s Closet ( # HP-103)*

 No Violations Noted

*Triage ( # HP-105)*

 No Violations Noted

**UNIT 2A**

*Storage Room ( # HP-113)*

 No Violations Noted

*Laundry*

 No Violations Noted

*Janitor’s Closet ( # HPA-115)*

 No Violations Noted

*Day Area*

 No Violations Noted

*Staff Bathroom ( # HPA-116)*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

105 CMR 451.123\* Maintenance: Soap scum on shower floor in shower # 1-4

105 CMR 451.123 Maintenance: Soap scum on shower walls in shower # 3 and 4

*Cells*

 No Violations Noted

**UNIT 2B**

*Laundry*

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

*Staff Bathroom ( # HPB-18)*

 No Violations Noted

*Janitor’s Closet ( # HPB-119)*

 No Violations Noted

*Day Area*

 No Violations Noted

*Lower Showers*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Upper Showers*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 3

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Cells*

 No Violations Noted

**UNIT 3 ADMINISTRATION**

*Inmate Bathroom ( # HS-103)*

 No Violations Noted

*Janitor’s Closet ( # HS-107)*

 No Violations Noted

*Break Room ( # HS-119)*

 No Violations Noted

*Triage ( # HS-109)*

 No Violations Noted

*Staff Bathroom ( # HS-110)*

 No Violations Noted

**UNIT 3A**

*Laundry*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1370F at handwash sink

*Janitor’s Closet*

105 CMR 451.353\* Interior Maintenance: Wet mop stored in sink

*Cells*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

105 CMR 451.123 Maintenance: Shower # 1 out-of-order, water leaks out of shower and onto cell block floor when in use

*Staff Bathroom ( # HSA-113)*

 No Violations Noted

*Storage Room*

105 CMR 451.360 Protective Measures: Dead insects observed on floor near window

*Day Area*

 No Violations Noted

**UNIT 3B**

*Janitor’s Closet ( # HSB-103)*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Laundry*

 No Violations Noted

*Staff Bathroom ( # HSB-113)*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1390F

*Lower Showers*

105 CMR 451.123 Maintenance: Water pooling outside shower # HSB 106

*Upper Showers*

 No Violations Noted

*Day Area*

 No Violations Noted

*Storage Room*

105 CMR 451.360 Protective Measures: Dead insects observed on floor near window

*Cells*

105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 29

*Multi-Purpose Room*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 266 at the time of inspection.
2. At the time of inspection several shower curtains were missing in each shower room throughout all the cell blocks. The Department also observed only one shower in each shower room being used with the purpose of only one inmate showering at a time. The Department requests a copy of your facilities policy addressing inmate showering.

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 please visit the Food Protection website at [www.mass.gov/dph/fpp](http://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](http://www.cfsan.fda.gov/~dms/fc99-toc.html)”.

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 Regulations”. Then under “General Food Regulations” click “105 CMR 520.000: Labeling.”

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

 Sincerely,

 Kerry Wagner

 Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH

 Steven Hughes, Director, CSP, BEH

Jay Youmans, Director of Government Affairs

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Carol Higgins O’Brien, Commissioner, DOC

 Patricia Murphy, Assistant Superintendent

 Sergeant Thomas Kalil, EHSO

Lisa Sanders, RS, CHO, Health Director, Chicopee Health Department

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPS