



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health
Community Sanitation Program
128 East Mountain Road, Westfield, MA 01085-1889
Phone: 617-448-3373

MAURA T. HEALEY
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KIMBERLEY DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

Tel: 617-624-6000
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April 22, 2024

Nicholas Cocchi, Sheriff
Western Massachusetts Recovery and Wellness Center
155 Mill Street
Springfield, MA 01108 (electronic copy)

Re: Facility Inspection - Western Massachusetts Recovery and Wellness Center, Springfield

Dear Sheriff Cocchi:

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 Western Massachusetts Recovery and Wellness Center on April 17, 2024 accompanied by Diane Bator, Standards and Training Coordinator. Violations noted during the inspection are listed below including 2 repeat violations:

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

Sincerely,

Scott Koczela
Environmental Analyst, CSP, BCEH

cc: Robert Goldstein, MD, PhD, 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)
Anthony Scibielli, Superintendent (electronic copy)
Diane Bator, Standards and Training Coordinator (electronic copy)
Major Gary Trueman, EHSO (electronic copy)
Helen R. Caulton Harris, H&HS, Director, Springfield 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)

LOBBY

No Violations Noted

Officer's Station # 105

No Violations Noted

Central Control # 106

No Violations Noted

Captain's Office # 107

No Violations Noted

Mail Room # 103

No Violations Noted

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Counselor's Office # 109

No Violations Noted

Janitor's Closet # 127

No Violations Noted

Group Room # 156

No Violations Noted

DAY REPORTING WING

Day Reporting Center # 151

No Violations Noted

Male Staff Locker Room # 146

No Violations Noted

Female Staff Locker Room # 147

No Violations Noted

MEDICAL

Lab # 142

No Violations Noted

Nursing Supervisor's Office # 141

No Violations Noted

Exam Room # 140
No Violations Noted

Bathroom
No Violations Noted

Forensics # 139
No Violations Noted

Biohazard Storage # 138
No Violations Noted

Medical Records # 136
No Violations Noted

Nurse's Exam Room # 137
No Violations Noted

INTAKE/CLASSIFICATION AREA
No Violations Noted

Records # 149
No Violations Noted

Classification Manager's Office # 150
No Violations Noted

GROUND FLOOR

Education Office # 004
No Violations Noted

Resident Property # 002 (located in Stairwell)
No Violations Noted

Offices # 007/008
No Violations Noted

Female Bathroom
No Violations Noted

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

Recreation Room # 009
No Violations Noted

Maintenance Room # 013
No Violations Noted

Laundry Room # 019

No Violations Noted

KITCHEN

Handwash Sink

No Violations Noted

Ventilation Hoods

No Violations Noted

Food Prep Area

No Violations Noted

Reach-in-Cooler

No Violations Noted

Handwash Sink (near Reach-in-Cooler)

105 CMR 451.126*

Hot Water: Hot water temperature recorded at 134°F

Food Prep Sink (2-Compartment Sink)

No Violations Noted

Ice Machine

No Violations Noted

Walk-in-Freezer

No Violations Noted

Walk-in-Cooler

No Violations Noted

Kitchen Steward's Office # 37

No Violations Noted

Hallway (outside Steward's Office)

No Violations Noted

Dry Storage # 36

No Violations Noted

Dishwashing Area

No Violations Noted

Pot and Pan Storage

No Violations Noted

Janitor's Closet # 40

No Violations Noted

Inmate Bathroom

No Violations Noted

Office # 44

No Violations Noted

Training Room/Linen Storage # 45

No Violations Noted

Dining Hall

No Violations Noted

Storage # 25

No Violations Noted

Bathroom

No Violations Noted

Staff Break Room # 20

No Violations Noted

Storage # 27

No Violations Noted

Storage # 29

No Violations Noted

Janitor's Closet

No Violations Noted

HOUSING

1st Floor

Room # 111

No Violations Noted

Room # 112

No Violations Noted

Room # 113

No Violations Noted

Room # 114

No Violations Noted

Room # 115

No Violations Noted

Room # 116

No Violations Noted

Officer's Station # 118

No Violations Noted

Janitor's Closet # 123

No Violations Noted

Resident's Bathroom # 124
105 CMR 451.130*

Hot Water: Shower water temperature recorded at 123⁰F in shower # 4

Day Room

No Violations Noted

Office # 120

No Violations Noted

Laundry

No Violations Noted

2nd Floor/Women's Unit

Group Room # 202

No Violations Noted

Room # 204

No Violations Noted

Room # 205

No Violations Noted

Room # 206

No Violations Noted

Room # 207

No Violations Noted

Room # 208

No Violations Noted

Room # 209

No Violations Noted

Janitor's Closet # 210

No Violations Noted

Storage # 212

No Violations Noted

Room # 213

No Violations Noted

<i>Room # 214</i>	No Violations Noted
<i>Room # 215</i>	No Violations Noted
<i>Offices # 216/217/218</i>	No Violations Noted
<i>Staff Bathroom # 219</i>	No Violations Noted
<i>Resident's Bathroom # 222</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet # 2 out-of-order
<i>Offices # 223/224/225</i>	No Violations Noted
<i>Room # 226</i>	No Violations Noted
<i>Room # 227</i>	No Violations Noted
<i>Room # 228</i>	No Violations Noted
<i>Day Room # 229</i>	No Violations Noted
<i>Laundry Room</i>	No Violations Noted
<i>Room # 232</i>	No Violations Noted
<i>Janitor's Closet # 233</i>	No Violations Noted
<i>Room # 234</i>	No Violations Noted
<i>Room # 235</i>	No Violations Noted
<i>Office # 237</i>	No Violations Noted
<i>Resident's Bathroom # 238</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 6 out-of-order

Offices # 240/242/243

No Violations Noted

Group Room # 245

No Violations Noted

Day Room # 246

No Violations Noted

Officer's Station # 247

No Violations Noted

3rd Floor

Group Room # 302

No Violations Noted

Room # 303

No Violations Noted

Room # 304

No Violations Noted

Room # 305

No Violations Noted

Room # 306

105 CMR 451.103

Mattresses: Mattress damaged on bed

Room # 307

105 CMR 451.353

Interior Maintenance: Unfinished wall repair

Room # 308

105 CMR 451.353

Interior Maintenance: Wall surface damaged

Janitor's Closet # 309

105 CMR 451.353

Interior Maintenance: Ceiling tiles damaged

Storage # 311

No Violations Noted

Room # 312

No Violations Noted

Room # 313

No Violations Noted

Room # 314

No Violations Noted

Offices # 315/316/317

No Violations Noted

Staff Bathroom # 318

No Violations Noted

Resident's Bathroom # 321

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower fixture damaged

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower # 3 and 4 out-of-order

105 CMR 451.130

Hot Water: Shower water temperature recorded at 126°F

Office # 322

No Violations Noted

Unit Manager's Office # 323

No Violations Noted

Office # 324

No Violations Noted

Room # 325

No Violations Noted

Room # 326

No Violations Noted

Room # 327

No Violations Noted

Room # 328

No Violations Noted

Room # 330

No Violations Noted

Janitor's Closet # 331

No Violations Noted

Room # 332

105 CMR 451.103

Mattresses: Mattress damaged on bed

Room # 333

No Violations Noted

Office # 335

No Violations Noted

Resident's Bathroom # 336

Unable to Inspect – In Use

Offices # 338/340/341

No Violations Noted

Group Room # 343

No Violations Noted

Day Room # 344

105 CMR 451.200

Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, vending machine tray dirty

Officer's Station # 345

No Violations Noted

Observations and Recommendations

1. The inmate population was 99 at the time of inspection.
2. Hot water temperature range for showers is 100°F to 112°F.
3. Hot water temperature range for handwash sinks is 110°F to 130°F.

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 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 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 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,



Scott Koczela
Environmental Analyst, CSP, BCEH