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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**www.mass.gov/dph**

May 2, 2022

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: 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 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 22, 2022 accompanied by Diane Bator, Standards and Training Coordinator. Violations noted during the inspection are listed below including 1 repeat violation:

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

 Sincerely,

 Scott Koczela

 Environmental Analyst, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, Director, BEH

 Steven Hughes, Director, CSP, BEH

Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)

 Carol A. Mici, Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)

 Anthony Scibielli, Superintendent (electronic copy)

 Diane Bator, Standards and Training Coordinator (electronic copy)

Captain 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*

 No Violations Noted

*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*

FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, can opener dirty

*Reach-in-Cooler*

 No Violations Noted

*Handwash Sink (near Reach-in-Cooler)*

 No Violations Noted

*Food Prep Sink (2-Compartment Sink)*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Walk-in-Freezer*

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

*Walk-in-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 clearly marked indicating the date or day by which the food shall be consumed or discardedPf

*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*

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

*Storage # 27*

 No Violations Noted

*Storage # 29*

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

**HOUSING**

**1st Floor/Former Women’s Unit**

*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*

 No Violations Noted

**Day Room**

 No Violations Noted

*Office # 120*

 No Violations Noted

*Laundry*

 No Violations Noted

**2nd Floor**

*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

*Room # 214*

 No Violations Noted

*Room # 215*

 No Violations Noted

*Offices # 216/217/218*

 No Violations Noted

*Staff Bathroom # 219*

 No Violations Noted

*Resident’s Bathroom # 222*

 No Violations Noted

*Offices # 223/224/225*

 No Violations Noted

*Room # 226*

 No Violations Noted

*Room # 227*

 No Violations Noted

*Room # 228*

 No Violations Noted

*Day Room # 229*

 No Violations Noted

*Laundry Room*

 No Violations Noted

*Room # 232*

 No Violations Noted

*Janitor’s Closet # 233*

 No Violations Noted

*Room # 234*

 No Violations Noted

*Room # 235*

 No Violations Noted

*Office # 237*

 No Violations Noted

*Resident’s Bathroom # 238*

105 CMR 451.130 Hot Water: Shower water temperature recorded at 1250F in shower # 5

*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*

105 CMR 451.350 Structural Maintenance: Ceiling water damaged

*Room # 304*

105 CMR 451.103 Mattresses: Mattress damaged on bed

*Room # 305*

105 CMR 451.353 Interior Maintenance: Pillow damaged on bed

*Room # 306*

 No Violations Noted

*Room # 307*

 No Violations Noted

*Room # 308*

 No Violations Noted

*Janitor’s Closet # 309*

 No Violations Noted

*Storage # 311*

 No Violations Noted

*Room # 312*

105 CMR 451.103 Mattresses: Mattress damaged on bed

*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 451.123 Maintenance: Soap scum on floor in shower # 1, 2, 3, 4, and 5

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1, 2, 3, 4, and 5

105 CMR 451.130 Hot Water: Shower water temperature recorded at 1180F in shower #5

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, fixture leaking in shower # 5

*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*

105 CMR 451.353 Interior Maintenance: Pillow damaged on bed

*Room # 330*

 No Violations Noted

*Janitor’s Closet # 331*

 No Violations Noted

*Room # 332*

 No Violations Noted

*Room # 333*

 No Violations Noted

*Office # 335*

 No Violations Noted

*Resident’s Bathroom # 336*

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 5

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 3, 4, and 5

105 CMR 451.130\* Hot Water: Shower water temperature recorded at 1230F in shower # 5

105 CMR 451.110(B) Hygiene Supplies at Toilet and Handwash Sink: No waste receptacle at handwash sink

*Offices # 338/340/341*

 No Violations Noted

*Group Room # 343*

 No Violations Noted

*Day Room # 344*

 No Violations Noted

*Officer’s Station # 345*

105 CMR 451.353 Interior Maintenance: Laminate damaged on countertop

**Observations and Recommendations**

1. The inmate population was 69 at the time of inspection.
2. Hot water temperature range for showers is 1000F to 1120F.

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,

 Scott Koczela

 Environmental Analyst, CSP, BEH