

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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Northampton, MA 01060
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MARYLOU SUDDERS Secretary

MARGRET R. COOKE Commissioner

> Tel: 617-624-6000 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

Scott Kouple

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

Clerk, Massachusetts House of Representatives

(electronic copy)

(electronic copy)

Clerk, Massachusetts Senate (electronic copy)

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

I	C	B	B	Y
I	C	B	B	Y

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

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

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 discarded^{Pf}

Kitchen Steward's Office # 37

No Violations Noted

Hallway (outside Steward's Office)

No Violations Noted

Dry Storage # 36

No Violations Noted

Dishwashing Area

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 # 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

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

Office # 237

No Violations Noted

Resident's Bathroom # 238

105 CMR 451.130

Hot Water: Shower water temperature recorded at 125°F 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

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

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 118°F 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

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 123°F 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 $100^{\bar{0}}$ F to $112^{\bar{0}}$ 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

Scott Kouple

Environmental Analyst, CSP, BEH