

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor

The Commonwealth of Massachusetts Executive Office of Health and Human Services Department of Public Health Bureau of Environmental Health Community Sanitation Program 23 Service Center Road, Northampton, MA 01060 Phone: 413-586-7525 Fax: 413-784-1037 TTY 800-769-9991

MARYLOU SUDDERS Secretary

MONICA BHAREL, MD, MPH Commissioner

> Tel: 617-624-6000 www.mass.gov/dph

May 3, 2021

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 30, 2021 accompanied by Diane Bator, Standards and Training Coordinator; Captain Gary Trueman, Environmental Health and Safety Officer; and Matthew Roman, Assistant Deputy Superintendent. Violations noted during the inspection are listed below including 19 repeat violations:

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

Sincerely,

Scott Koczela

Environmental Analyst, CSP, BEH

Monica Bharel, MD, MPH, Commissioner, DPH cc:

> Jan Sullivan, Acting Director, BEH Steven Hughes, Director, CSP, BEH

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

Carol A. Mici, Commissioner, DOC Thomas Turco, Secretary, EOPSS

Timothy Gotovich, Director, Policy Development and Compliance Unit

Anthony Scibielli, Superintendent

Diane Bator, Standards and Training Coordinator

Gary Trueman, EHSO

Helen R. Caulton Harris, H&HS, Director, Springfield Board of Health

Clerk, Massachusetts House of Representatives

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

105 CMR 451.123 Maintenance: Soap scum on floor in shower # 1

Female Staff Locker Room # 147

Hot Water: Shower water temperature recorded at 63°F in shower # 2
Hot Water: Hot water temperature recorded at 82°F at handwash sink # 2

GROUND FLOOR

Education Office # 004

No Violations Noted

Resident Property # 002 (located in Stairwell)

No Violations Noted

Offices # 007/008

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

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

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)

No Violations Noted

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

Dishwashing Area

FC 4-204-113(A) Design and Construction, Functionality: Data plates not working on warewashing

machine, inaccurate digital temperature readout

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

105 CMR 451.123 Maintenance: Ceiling vent dusty

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/Former Women's Unit

Room # 111

No Violations Noted

Room # 112

No Violations Noted

Room # 113

No Violations Noted

Room # 114

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 116°F in shower # 2

Day Room

No Violations Noted

Office # 120

No Violations Noted

Laundry

No Violations Noted

2nd Floor

Offices # 223/224/225

No Violations Noted

Room # 226

105 CMR 451.103 Mattresses: Mattress damaged on bed # 2

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

Office # 237

No Violations Noted

Resident's Bathroom # 238

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

Offices # 240/242/243

No Violations Noted

Group Room # 245

No Violations Noted

Day Room # 246

105 CMR 451.353* Interior Maintenance: Chair padding damaged

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 451.102 Interior Maintenance: Pillow damaged on bed # 2

Room # 307

No Violations Noted

Room # 308

No Violations Noted

Janitor's Closet # 309

105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained

Room # 311

No Violations Noted

Room # 312

No Violations Noted

Room # 313

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

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

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

105 CMR 451.123* Maintenance: Soap scum on floor in shower # 1-5

105 CMR 451.130 Hot Water: Shower water temperature recorded at 122°F in shower # 5

Offices # 338/340/341

No Violations Noted

Group Room # 343

No Violations Noted

Day Room # 344

No Violations Noted

Officer's Station # 345

No Violations Noted

Observations and Recommendations

1. The inmate population was 48 at the time of inspection.

- 2. At the time of the inspection the medical waste shipping log was provided to CSP staff for review during the pre-inspection meeting.
- 3. Hot water temperature range for handwash sinks is 110°F to 130°F.
- 4. Hot water temperature range for showers is 100°F to 112°F.
- 5. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspectional procedures soon.

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

Scot Kouple

Environmental Analyst, CSP, BEH