



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

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May 9, 2011

Michael J. Ashe Jr., Sheriff  
Western Massachusetts Women's Correctional Center  
701 Center Street  
Chicopee, MA 01013

Re: Facility Inspection

Dear Sheriff Ashe:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health 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; 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 Massachusetts Women's Correctional Center on May 5, 2011 accompanied Heather Brovilletz, Standards and Training Officer. Violations noted are listed below (\* indicates conditions documented on previous inspection reports).

**LOBBY**

No Violations Noted

**STAFF DINNING**

No Violations Noted

**KITCHEN**

FC 3-304.12(A)  
FC 4-701.10

In-Use Utensils: Scoop handle touching sugar  
Food Contact Surface: Dirty ice machine

**INTAKE**

105 CMR 451.353

Interior Maintenance: Urinalysis machine # 21036 drains into handsink

**LAUNDRY**

No Violations Noted

**MINIMUM B**

*Laundry* No Violations Noted

*Bathroom* No Violations Noted

*Showers* No Violations Noted

*Cells* No Violations Noted

**MINIMUM A**

*Laundry* No Violations Noted

*Janitor's Closet* No Violations Noted

*Day Area* No Violations Noted

*Cells*  
105 CMR 451.353 Interior Maintenance: Blocked air vent cell # 10

*Bathroom* No Violations Noted

Showers No Violations Noted

**UNIT 1A**

*Janitor's Closet* No Violations Noted

*Day Area* No Violations Noted

*Cells* No Violations Noted

*Bathroom* No Violations Noted

Showers No Violations Noted

**UNIT 1B**

*Janitor's Closet* No Violations Noted

*Day Room*

No Violations Noted

*Bathroom*

105 CMR 451.123\*

Maintenance: Anti slip tape on shower floor is peeling in upper and lower

*Cells*

105 CMR 451.353

Interior Maintenance: Dirty air vent in cell # 2

**UNIT 2A**

*Laundry*

No Violations Noted

*Janitor's Closet*

105 CMR 451.353

Interior Maintenance: Mop stored in bucket

*Bathroom*

105 CMR 451.123

Maintenance: Sharp edge on threshold in room # 214

*Cells*

105 CMR 451.353\*

Interior Maintenance: Blocked air vent cell # 7 and 22

105 CMR 451.353

Interior Maintenance: Debris on wall cell # 19

*Sub Day Room*

No Violations Noted

**UNIT 2B**

*Laundry*

No Violations Noted

*Janitor's Closet*

No Violations Noted

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.353\*

Interior Maintenance: Debris on air vent in cell # 22

*Showers*

No Violations Noted

**MEDICAL**

FC 4-602.12(B)

Cooking and Baking Equipment: Dirty toaster oven

FC 4-602.12(B)

Cooking and Baking Equipment: Dirty microwave oven

**PROGRAMS**

*Break room*

No Violations Noted

## **Observations and Recommendations**

- The inmate population was 108 at the time of inspection

This facility does not comply with the Department's regulations cited above. In accordance with 105 CMR 451.404, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within ten working days of receiving this report and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be 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 "Community Sanitation Regulations" (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".

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

Sincerely,

Peter Wheeler  
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH  
Steven Hughes, Director, CSP, BEH  
Judyann Bigby, Secretary of Health and Human  
Luis S. Spencer, Acting Commissioner, DOC  
Corporal Thomas Kalil, Environmental Health Officer  
Heather Brovillettz, Standards and Training Supervisor  
Chicopee Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Mary Elizabeth Heffernan, EOPS