

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

MARYLOU SUDDERS

Secretary

MONICA BHAREL, MD, MPH Commissioner

Tel: 617-624-6000

www.mass.gov/dph

Phone: 413-586-3118 Fax: 413 784-1037

TTY 800 769-9991

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

February 19, 2016

Michael J. Ashe, Jr., Sheriff

Western MA Women’s Correctional Center

701 Center Street

Chicopee, MA 01013

Re: Facility Inspection - Western MA Women’s Correctional Center, Chicopee

Dear Sheriff Ashe:

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 1999 Food Code; 105 CMR 520.000 Labeling; 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 MA Women’s Correctional Center on January 27, 2016 accompanied by Sergeant Thomas Kalil; Captain Frank Barbaro; Corporal Brian Moran; and Amy Riordan Community Sanitation Program. Violations noted during the inspection are listed below including 7 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

**LOBBY**

*Male Bathroom*

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Janitor’s Closet # AA-114*

 No Violations Noted

*Female Locker Room # AA-119*

105 CMR 451.123 Maintenance: Wall damaged

*Male Locker Room # AA-118*

 No Violations Noted

**ADMINISTRATION AREA**

*Break Room # AA-147*

FC 3-501.16(B)Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 510F

*Female Staff Bathroom # AA-146*

 No Violations Noted

*Male Staff Bathroom # AA-145*

 No Violations Noted

*Officer’s Cubes*

 No Violations Noted

**CENTRAL CONTROL**

*Bathroom*

 No Violations Noted

*Janitor’s Closet # AA-215*

 No Violations Noted

**VISITING AREA**

*Bathroom # AA-267*

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

*Janitor’s Closet # AA-215*

 No Violations Noted

*Inmate Bathroom # AA-255*

 No Violations Noted

*Storage # AA-258*

 No Violations Noted

**INTAKE**

*Intake Room/Search Room # AA-250*

 No Violations Noted

*Inmate Property # AA-248*

 No Violations Noted

*Urinalysis Room # AA-234*

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

*Staff Bathroom # AA-238*

 No Violations Noted

*Cell # 1-3*

 No Violations Noted

*Inmate Bathroom # AA-239*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1050F

*Room # AA-273*

 No Violations Noted

*Inmate Waiting*

 No Violations Noted

**LAUNDRY**

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

**CENTRAL STORAGE**

*Inmate Bathroom # AA-127*

 No Violations Noted

*Janitor’s Closet # AA-128*

 No Violations Noted

*Staff Bathroom # AA-129*

 No Violations Noted

*Break Room # AA-131*

 No Violations Noted

*Maintenance Shop*

 No Violations Noted

**SECURITY MANAGEMENT**

*Staff Bathroom*

 No Violations Noted

*Janitor’s Closet # AA-218*

 No Violations Noted

**KITCHEN**

*Supervisor’s Office*

105 CMR 590.003(B)(G)(3) Demonstration: Allergy Awareness Certification expired

*Staff Bathroom # AB-224*

 No Violations Noted

*Inmate Bathroom # AA-223*

 No Violations Noted

*Secured Storage*

 No Violations Noted

*Dry Storage*

FC 3-304.12(A)Preventing Contamination from Utensils: Service utensil stored below the food container line, scoop stored in product

*Janitor’s Closet # AB-220*

 No Violations Noted

*Freezer*

 No Violations Noted

*Meat Refrigerator*

 No Violations Noted

*Dairy/Produce Refrigerator*

 No Violations Noted

*3-Bay Sink*

FC 4-501.114(C)(2)\* Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration

FC 4-101.16 Materials for Construction and Repair; Multiuse: Sponges used in kitchen

*Dishwashing Machine*

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair ,dishwashing machine drain not aligned with floor drain resulting in standing water on floor

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, floor damaged in front of dishwashing machine

*Serving Line*

 No Violations Noted

*Inmate Dining*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, paint peeling on ceilings and walls

*Culinary Kitchen*

FC 4-101.16 Materials for Construction and Repair; Multiuse: Sponges used in kitchen

*Staff Dining*

 No Violations Noted

*Staff Bathroom # AB-209*

 No Violations Noted

*Staff Bathroom # AB-210*

 No Violations Noted

*Receiving*

 No Violations Noted

*Waste Hold Room*

 No Violations Noted

**MEDICAL**

*Dental Office # AA-326*

 No Violations Noted

*Dental Operations # AA-325*

 No Violations Noted

*Dental Office # AA-345*

 No Violations Noted

*Medical Break Room # AA-349*

 No Violations Noted

*Inmate Bathroom # AA-332*

105 CMR 480.300(A) Packaging, Labeling, and Shipping: Biohazard bag used for non-medical waste

*Staff Bathroom # AA-348*

 No Violations Noted

*Exam Rooms*

 No Violations Noted

*Medical Waste*

105 CMR 480.500(A)(3)\* Procedures; Records; Record-Keeping Log: Generator had no written documentation for blood borne pathogen training

*Janitor’s Closet # AA-337*

 No Violations Noted

*Tub Room*

 No Violations Noted

**PRISON INDUSTRY**

*Barber Shop*

 No Violations Noted

*Inmate Bathroom # AB-349*

105 CMR 451.111 Inmate Toilet Supplies: Inmates not supplied with sufficient supply of soap

*Staff Bathroom # AB-350*

 No Violations Noted

**PROGRAMS**

*Classroom # AA-308*

 No Violations Noted

*Inmate Bathroom # AA-309*

 No Violations Noted

*Fitness Room # AA-316*

 No Violations Noted

*Inmate Bathroom # AA-317*

 No Violations Noted

*Janitor’s Closet # AB-321*

 No Violations Noted

*Inmate Bathroom # AB-320*

 No Violations Noted

*Break Room # AB-341*

 No Violations Noted

*Staff Bathroom # AB-340*

 No Violations Noted

*Classrooms*

 No Violations Noted

*Library*

 No Violations Noted

**MINIMUM A**

*Laundry*

 No Violations Noted

*Staff Bathroom # HMA-120*

 No Violations Noted

*Inmate Bathroom*

 No Violations Noted

*Inmate Handicapped Bathroom # HMA-125*

 No Violations Noted

*Janitor’s Closet*

 No Violations Noted

*Cells*

 No Violations Noted

**MINIMUM B**

*Laundry*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Inmate Bathroom # HMA-217*

 No Violations Noted

*Inmate Handicapped Bathroom # HMA-225*

 No Violations Noted

*Janitor’s Closet # HMA-224*

 No Violations Noted

*Showers # HMA-216*

 No Violations Noted

*Storage Room # HMA-223*

 No Violations Noted

*Cells*

 No Violations Noted

**UNIT 1 ADMINISTRATION**

*Staff Bathroom # HO-113*

 No Violations Noted

*Triage # HO-111*

 No Violations Noted

*Pre-Trial Office*

 No Violations Noted

*Janitor’s Closet # HO-105*

 No Violations Noted

*Inmate Bathroom # HO-104*

 No Violations Noted

**UNIT 1A**

*Janitor’s Closet # HOA-116*

105 CMR 451.353 Interior Maintenance: Wet mop stored in sink

*Storage Room*

 No Violations Noted

*Staff Bathroom # HOA-117*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

 No Violations Noted

*Cells*

105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall vent blocked in cell # 11

105 CMR 451.103 Mattresses: Mattress damaged in cell # 3

**UNIT 1B**

*Janitor’s Closet # HOB-119*

 No Violations Noted

*Storage Room # HOB-121*

 No Violations Noted

*Day Area*

 No Violations Noted

*Lower Showers*

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

105 CMR 451.123 Maintenance: Soap scum on curtain of handicapped shower stall

*Upper Showers*

 No Violations Noted

*Staff Bathroom # HOB-120*

 No Violations Noted

*Cells*

105 CMR 451.353\* Interior Maintenance: Wall paint damaged in cell # 3

105 CMR 451.353 Interior Maintenance: Floor finish damaged in cell # 2, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 22, 23, and 24

**UNIT 2 ADMINISTRATION**

*Conference Room*

 No Violations Noted

*Staff Bathroom # HP-107*

 No Violations Noted

*Inmate Bathroom # HP-104*

 No Violations Noted

*Janitor’s Closet # HP-103*

 No Violations Noted

*Triage (HP-105)*

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

**UNIT 2A**

*Storage Room # HP-113*

 No Violations Noted

*Laundry Room*

 No Violations Noted

*Janitor’s Closet # HPA-115*

 No Violations Noted

*Day Area*

 No Violations Noted

*Staff Bathroom # HPA-116*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

 No Violations Noted

*Cells*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1000F at handwash sink in cell # 1

**UNIT 2B**

*Laundry*

 No Violations Noted

*Staff Bathroom # HPB-18*

 No Violations Noted

*Janitor’s Closet # HPB-119*

 No Violations Noted

*Day Area*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

 No Violations Noted

*Cells*

 No Violations Noted

**UNIT 3 ADMINISTRATION**

*Inmate Bathroom # HS-103*

 No Violations Noted

*Janitor’s Closet # HS-107*

 No Violations Noted

*Break Room # HS-119*

 No Violations Noted

*Triage # HS-109*

 No Violations Noted

*Staff Bathroom # HS-110*

 No Violations Noted

**UNIT 3A**

*Laundry*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 870F at handwash sink

*Janitor’s Closet*

 No Violations Noted

*Cells*

 No Violations Noted

*Lower Showers*

 No Violations Noted

*Upper Showers*

 No Violations Noted

*Staff Bathroom # HSA-113*

 No Violations Noted

*Storage Room # HSA-202*

105 CMR 451.360\* Protective Measures: Dead insects observed on floor near window

*Day Area*

 No Violations Noted

**UNIT 3B**

*Janitor’s Closet # HSB-103*

 No Violations Noted

*Laundry*

105 CMR 451.130Plumbing: Plumbing not maintained in good repair, faucet leaking

105 CMR 451.126 Hot Water: Hot water temperature recorded at 870F at handwash sink

*Staff Bathroom # HSB-113*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 800F at handwash sink

*Lower Showers*

 No Violations Noted

*Upper Showers*

 No Violations Noted

*Day Area*

 No Violations Noted

*Storage Room*

105 CMR 451.360\* Protective Measures: Dead insects observed on floor near window

*Cells*

 No Violations Noted

*Multi-Purpose Room*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 274 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 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 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](http://www.cfsan.fda.gov/~dms/fc99-toc.html)”.

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 Regulations”. Then under “General Food Regulations” click “105 CMR 520.000: Labeling.”

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

Sincerely,

Scott Koczela

Environmental Analyst, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH

 Steven Hughes, Director, CSP, BEH

Jay Youmans, Director of Government Affairs

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

Carol Higgins O’Brien, Commissioner, DOC

Patricia Murphy, Superintendent

 Frank Barbaro, EHSO

Lisa Sanders, RS, CHO, Health Director, Chicopee Health Department

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit