



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite # 100
Marlborough, MA 01752
Phone: 617-695-7447

CHARLES D. BAKER
Governor

KARYN E. POLITO
Lieutenant Governor

MARYLOU SUDDERS
Secretary

MONICA BHAREL, MD, MPH
Commissioner

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

February 11, 2021

Kevin F. Coppinger, Sheriff
Essex County Sheriff's Department Headquarters
20 Manning Avenue
Middleton, MA 01929 (electronic copy)

Re: Facility Inspection - Essex County Correctional Alternative Center, Lawrence

Dear Sheriff Coppinger:

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 Essex County Correctional Alternative Center on February 4, 2021 accompanied by Sean Gallagher, Environmental Health and Safety Officer and Lieutenant. Joseph Dipietro. Violations noted during the inspection are listed below including 5 repeat violations:

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

Sincerely,

Amy Medeiros
Environmental Health Inspector, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH
Jan Sullivan, Acting 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)
Thomas Turco, Secretary, EOPSS (electronic copy)
Timothy Gotovich, Acting Director, Policy Development and Compliance Unit (electronic copy)
Heidi Mora, Superintendent (electronic copy)
Jose Hernandez, Assistant Superintendent (electronic copy)
Sean Gallagher, EHSO (electronic copy)
Michael Armano, Director, Lawrence Inspectional Services (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)

Main Building

Nurse's Office

No Violations Noted

Storage Closet

No Violations Noted

Nurse's Bathroom

No Violations Noted

Food Service Areas

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

North Side 1st Floor

Dining Room

No Violations Noted

Ice Machine

No Violations Noted

Tray Room

FC 6-501.114(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Non-functional equipment not repaired or removed from premises, warewashing machine
was out-of-order

Male Visitor's Bathroom

No Violations Noted

Female Visitor's Bathroom

No Violations Noted

Kitchen

Back Serving Area

No Violations Noted

2-Door Refrigerators

No Violations Noted

Serving/Prep Tables

No Violations Noted

Office

105 CMR 590.011(C)(3)(b)(1)

Additional Requirements: Food Allergy Awareness Training, food protection manager
did not post Massachusetts food allergen awareness training certificate

Dry Storage Closet

No Violations Noted

Chemical Closet

No Violations Noted

<i>Freezer (F2)</i>	
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice build-up on shelves
FC 3-305.11(A)(2)	Preventing Contamination from Premises: Food exposed to ice, build-up on boxes of food

<i>Walk-in Refrigerator and Freezer (same unit)</i>	
FC 4-501.11(A)*	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice build-up on floor

Main Kitchen Area

<i>Office</i>	No Violations Noted
---------------	---------------------

<i>Prep Tables</i>	No Violations Noted
--------------------	---------------------

<i>Loading Dock</i>	No Violations Noted
---------------------	---------------------

<i>2-Compartment Sink (Left)</i>	No Violations Noted
----------------------------------	---------------------

<i>2-Compartment Sink (Center)</i>	No Violations Noted
------------------------------------	---------------------

<i>2-Compartment Sink (Right)</i>	No Violations Noted
-----------------------------------	---------------------

<i>Handwash Sink</i>	No Violations Noted
----------------------	---------------------

<i>Steamer</i>	No Violations Noted
----------------	---------------------

<i>Ovens and Hoods</i>	No Violations Noted
------------------------	---------------------

<i>Kettles</i>	No Violations Noted
----------------	---------------------

<i>Slop Sink</i>	
FC 6-501.16	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down

<i>Ice Machine</i>	No Violations Noted
--------------------	---------------------

North Side 2nd Floor

<i>Inmate Bathroom</i>	
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet # 1 clogged
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, faucet leading at handwash sink # 4
105 CMR 451.126	Hot Water: Hot water temperature recorded at 90°F

North Side 3rd Floor

Bathroom

105 CMR 451.123
105 CMR 451.126

Maintenance: Screen missing
Hot Water: Hot water temperature recorded at 105⁰F

Main Bathroom

Toilets and Handwash Sinks

105 CMR 451.126

Hot Water: Hot water temperature recorded at 95⁰F

Main Shower

105 CMR 451.121(A)*
105 CMR 451.130
105 CMR 451.123*

Privacy: No privacy partition between showers
Plumbing: Plumbing not maintained in good repair, shower # 14 and 15 leaking
Maintenance: Mildew on walls

Slop Sink

Unable to Inspect – Not Used

Officer's Weight Room

No Violations Noted

Female Staff Bathroom

No Violations Noted

Male Staff Bathroom

Unable to Inspect – In Use

Back Building

Toilets and Handwash Sinks

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink # 4 loose

Shower Room

105 CMR 451.121(A)
105 CMR 451.130

Privacy: No privacy partition between showers
Plumbing: Plumbing not maintained in good repair, shower # 5 leaking

Annex Building

Basement

Inmate Bathroom

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink # 3 and 5 leaking at faucet

Slop Sink

No Violations Noted

Inmate Shower Room

105 CMR 451.121(A)*
105 CMR 451.130*
105 CMR 451.130
105 CMR 451.130

Privacy: No privacy partition between showers
Plumbing: Plumbing not maintained in good repair, shower # 2 and 8 leaking
Plumbing: Plumbing not maintained in good repair, shower # 3 missing shower head
Hot Water: Shower water temperature recorded at 125⁰F

Observations and Recommendations

1. The inmate population was 77 at the time of inspection.
2. The Department recommends that the policies and procedures specific to Essex County Correctional Alternative Center pertaining to compliance with 105 CMR 480.000 be kept in a 3 ring binder in the Nurse's Office so that is accessible to anyone who may require it.
3. At the time of inspection, the warewash machine was out-of-order. As an interim measure, the facility had switched to Styrofoam trays and disposable utensils. The kitchen staff stated a service call had been placed.
4. 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,



Amy Medeiros
Environmental Health Inspector, CSP, BEH