



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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March 16, 2021

Patrick J. Cahillane, Sheriff
Hampshire County Jail and House of Correction
205 Rocky Hill Road
Northampton, MA 01060 (electronic copy)

Re: Facility Inspection - Hampshire County Jail and House of Correction, Northampton

Dear Sheriff Cahillane:

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 Hampshire County Jail and House of Correction on March 11, 2021 accompanied by Lieutenant Jake McCormick, Compliance Officer. Violations noted during the inspection are listed below including 11 repeat violations:

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

Sincerely,

Scott Koczela
Environmental Analyst, 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, Director, Policy Development and Compliance Unit (electronic copy)
Major Daniel Hart, Assistant Deputy Superintendent (electronic copy)
Lieutenant Jake McCormick, Compliance Officer. (electronic copy)
Merridith O'Leary, Director, Northampton Board of Health (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)

LOBBY

No Violations Noted

Female Bathroom

No Violations Noted

Male Bathroom

No Violations Noted

ADMINISTRATION

Lobby Control Area

No Violations Noted

Bathroom

No Violations Noted

Offices

No Violations Noted

Break Area

No Violations Noted

Bathroom (located within Break Area)

105 CMR 451.126* Hot Water: Hot water temperature recorded at 136⁰F at handwash sink

Bathroom (located outside Break Area)

No Violations Noted

Front Administration

Staff Break Area

No Violations Noted

Staff Bathroom

Unable to Inspect – Not Used

Offices

No Violations Noted

Main Control

No Violations Noted

Control Bathroom

No Violations Noted

Staff Bathroom (outside Control)

No Violations Noted

Male Staff Locker Area

No Violations Noted

Bathroom

105 CMR 451.123*

Maintenance: Ceiling vent dusty

105 CMR 451.123

Maintenance: Floor paint damaged near handwash sink

Staff Gym

105 CMR 451.353

Interior Maintenance: Padding damaged on several exercise machines

MEDICAL

Medical Reception Office

No Violations Noted

Medical Waste Storage Room

No Violations Noted

Medical Waste Shipping Records

105 CMR 480.425(C)

Tracking Medical or Biological Waste for Treatment: Small-scale generators were not properly documenting waste shipped to an affiliated generator, quantity of waste shipped compared to documented amount not consistent

Staff Bathroom

No Violations Noted

Exam Room

No Violations Noted

Tub Room

No Violations Noted

HALLWAY (outside Medical)

No Violations Noted

Press Boxes

No Violations Noted

Maintenance Closet

105 CMR 451.353*

Interior Maintenance: Ceiling vent dusty

SPECIAL MANAGEMENT UNIT

Control

No Violations Noted

Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty

A Block

Cells

No Violations Noted

Upper Shower

105 CMR 451.123

Maintenance: Soap scum on walls in shower

105 CMR 451.123

Maintenance: Soap scum on floor in shower

<i>Storage Closet (upper)</i>	Unable to Inspect – Not Used
<i>Lower Shower</i>	No Violations Noted
<i>Storage Closet (lower)</i>	No Violations Noted
B Block	
<i>Cells</i>	No Violations Noted
<i>Upper Shower</i>	No Violations Noted
<i>Storage Closet (upper)</i>	Unable to Inspect – Not Used
<i>Lower Shower</i>	Maintenance: Floor paint peeling
105 CMR 451.123	Maintenance: Ceiling paint peeling
105 CMR 451.123	
<i>Storage Closet (lower)</i>	No Violations Noted

HOUSING UNITS

Control	No Violations Noted
<i>Bathroom</i>	No Violations Noted
Unit – 1	Unable to Inspect – Under Construction
Unit – 2	Unable to Inspect – Under Construction
Unit – 3	Unable to Inspect – Under Construction
Unit – 4	Unable to Inspect – Under Construction
Unit – 5	Unable to Inspect – Under Construction
Unit – 6	No Violations Noted

Upper Shower

105 CMR 451.123*

Maintenance: Soap scum on floor in shower

105 CMR 451.123*

Maintenance: Soap scum on walls in shower

Storage Closet (upper)

Unable to Inspect – Not Used

Lower Shower

105 CMR 451.123*

Maintenance: Soap scum on walls in shower

105 CMR 451.123*

Maintenance: Ceiling damaged in shower

Storage Closet (lower)

No Violations Noted

Unit – 7

Cells

No Violations Noted

Upper Shower

105 CMR 451.123*

Maintenance: Soap scum on floor in shower

105 CMR 451.123*

Maintenance: Soap scum on walls in shower

Storage Closet (upper)

Unable to Inspect – Not Used

Lower Shower

No Violations Noted

Storage Closet (lower)

No Violations Noted

Unit – 8

Cells

No Violations Noted

Upper Shower

No Violations Noted

Storage Closet (upper)

Unable to Inspect – Locked

Lower Shower

No Violations Noted

Storage Closet (lower)

105 CMR 451.350

Structural Maintenance: Ceiling damaged

Control Booth

Unable to Inspect – Not Used

Case Worker's Office

No Violations Noted

MAIN BUILDING GYM

No Violations Noted

Storage Closet

No Violations Noted

Workout Room

Unable to Inspect – Not Used

Weight Room

Unable to Inspect – Not Used

Inmate Bathroom

No Violations Noted

Maintenance Closet (located within Inmate Bathroom)

No Violations Noted

Female Staff Locker Room

Unable to Inspect – Locked

Bathroom (located within Female Staff Locker Room)

Unable to Inspect – Locked

Control

No Violations Noted

PROGRAM HALLWAY*Law Library*

No Violations Noted

Training Room

No Violations Noted

Barber Shop

No Violations Noted

Bathroom

No Violations Noted

Captain's Office

No Violations Noted

Wood Shop

No Violations Noted

Office

Unable to Inspect – Locked

Staff Bathroom

105 CMR 451.124	Water Supply: Insufficient water supply in quantity and pressure at handwash sink
<i>Inmate Bathroom</i>	
105 CMR 451.124	Water Supply: Insufficient water supply in quantity and pressure at handwash sink
Adult Learning Center	
	No Violations Noted
<i>Staff Bathroom</i>	
	No Violations Noted
<i>Inmate Bathroom</i>	
	No Violations Noted
<i>Library</i>	
	No Violations Noted

VISITING STRIP SEARCH AREA

<i>Search Room</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<i>Maintenance Closet</i>	Unable to Inspect – Locked
Visiting Area	Unable to Inspect – In Use
<i>Storage Room</i>	Unable to Inspect – In Use
<i>Bathroom</i>	No Violations Noted

KITCHEN

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

<i>Staff Bathroom</i>	
105 CMR 451.126*	Hot Water: Hot water temperature recorded at 138 ⁰ F at handwash sink
<i>Pot Room</i>	No Violations Noted
<i>Food Prep Area (outside Pot Room)</i>	No Violations Noted
<i>Walk-in Freezer # 1</i>	No Violations Noted
<i>Walk-in Cooler # 2</i>	

FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty under food storage racks
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Walk-in Cooler # 3 FC 3-302.11(A)(2)(b)	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Different types of raw animal food not arranged to prevent cross contamination during storage, ground beef stored above whole cut beef^P
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Handwash Sink	No Violations Noted
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3-Compartment Sink	No Violations Noted
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Serving Line	No Violations Noted
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Dishwashing Area	No Violations Noted
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True Refrigerator # 4	No Violations Noted
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Food Prep Area (behind Juice Machine)	No Violations Noted
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Ventilation Hood Area	No Violations Noted
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Dry Storage	No Violations Noted
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Deep Freezer # 6	No Violations Noted
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Inmate Clothing Storage	No Violations Noted
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Inmate Bathroom 105 CMR 451.126	Hot Water: Hot water temperature recorded at 135 ⁰ F at handwash sink
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Mop Room	No Violations Noted
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Chemical Storage Room	No Violations Noted
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<u>DUMPSTER AREA</u> FC 5-501.114	Refuse, Recyclables, and Returnables; Operations and Maintenance: Drain plugs not in place on dumpster
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<u>LAUNDRY</u>	No Violations Noted
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Bathroom	
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No Violations Noted

Storage Room

No Violations Noted

MODULAR UNITS

Control

No Violations Noted

Control Bathroom

No Violations Noted

Old Dining Area/Case Worker's Area

No Violations Noted

Bathroom

No Violations Noted

Dental Office

No Violations Noted

Office # 55

No Violations Noted

Culinary Arts Kitchen

Dishwashing Machine

No Violations Noted

Mop Area

No Violations Noted

Spice Rack

No Violations Noted

Food Preparation Area

No Violations Noted

Ventilation Hood

No Violations Noted

True Freezer

No Violations Noted

Handwash Sink

No Violations Noted

2-Compartment Sink

No Violations Noted

3-Compartment Sink

No Violations Noted

North Housing Unit

Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty above toilets

Utility Sink Area

No Violations Noted

Showers

No Violations Noted

Day Room

No Violations Noted

Dorm Room # 101

No Violations Noted

Officer's Station

No Violations Noted

Dorm Room # 102

No Violations Noted

Dorm Room # 103

No Violations Noted

Dorm Room # 104

No Violations Noted

Dorm Room # 105

No Violations Noted

Dorm Room # 106

No Violations Noted

South Housing Unit

Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty above toilets

Utility Sink Area

No Violations Noted

Showers

No Violations Noted

Day Room

No Violations Noted

Dorm Room # 201

No Violations Noted

Officer's Station

No Violations Noted

Dorm Room # 202

No Violations Noted

Dorm Room # 203

No Violations Noted

Dorm Room # 204

No Violations Noted

Dorm Room # 205

No Violations Noted

Dorm Room # 206

No Violations Noted

OLD CANE SHOP BUILDING

Tele-Visiting Room

105 CMR 451.350

Structural Maintenance: Glass cracked in exterior window

105 CMR 451.141

Screens: Screen damaged

Property

No Violations Noted

Bathroom

No Violations Noted

Observations and Recommendations

1. The inmate population was 113 at the time of inspection.
2. Hot water temperature range for handwash sinks is 110⁰F to 130⁰F.
3. 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,

A handwritten signature in blue ink, appearing to read "Scott Kozela".

Environmental Analyst, CSP, BEH