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Bureau of Environmental Health
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June 13, 2023

Robert Ogden, Sheriff
Dukes County Jail and House of Correction
P.O. Box 252
Edgartown, MA 02539 (electronic copy)

Re: Facility Inspection - Dukes County Jail and House of Correction, Edgartown

Dear Sheriff Ogden:

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 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 Dukes County Jail and House of Correction on June 1, 2023 accompanied by Michael Trance, Captain of Standards and Compliance. Violations noted during the inspection are listed below including 26 repeat violations:

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

Sincerely,

Nicholas Gale
Environmental Analyst, CSP, BEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH
Nalina Narain, Director, BEH
Steven Hughes, Director, CSP, BEH
Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)
Carol A. Mici, Commissioner, DOC (electronic copy)
Terrence Reidy, Secretary, EOPSS (electronic copy)
Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
James Neville, Special Sheriff (electronic copy)
Michael Trance, Captain of Standards and Compliance (electronic copy)
Matthew Poole, Health Agent, Edgartown Health Department (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)

POLICE LOCK-UP AREA

Bail Office

No Violations Noted

Hallway

No Violations Noted

Booking Area

No Violations Noted

Male Holding Cell

105 CMR 451.320*

Cell Size: Inadequate floor space

105 CMR 451.353*

Interior Maintenance: Ceiling surface damaged

105 CMR 451.113*

Toilet and Handwashing Sink in Locked Cells: No hot running water in locked cell

105 CMR 451.103

Mattresses: Mattress damaged

Female Holding Cell

105 CMR 451.341*

Natural Light in Cell: No natural light source

105 CMR 451.320*

Cell Size: Inadequate floor space

105 CMR 451.353*

Interior Maintenance: Wall surface damaged

HOUSE OF CORRECTION

Control Area

No Violations Noted

Visit Room

No Violations Noted

Attorney Visit Room

No Violations Noted

Sallyport Room

105 CMR 451.350*

Structural Maintenance: Exterior door not rodent and weathertight, threshold damaged

Food Service Area

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

Office

FC 6-202.15(A)(3)

Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

Kitchen

3-Compartment Sink

No Violations Noted

Mechanical Warewashing Machine

FC 4-501.114(A)*

Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested lower than recommended concentration

Stove and Hood

No Violations Noted

Prep Area
FC 6-501.12(A)

**Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, inside of white cabinet dirty
above prep table**

Coffee Station and Small Refrigerator
No Violations Noted

Handwash Sink
No Violations Noted

Back Room
No Violations Noted

Pantry
No Violations Noted

Dining Room
FC 6-201.16(A)*
Design, Construction, and Installation; Cleanability: Wall covering not easily cleanable,
wall surface damaged around phones

First Floor Units

Pre-Release Unit

Hallway
105 CMR 451.350*
Structural Maintenance: Floor damaged around floor vent

Laundry Area
No Violations Noted

Bathroom
105 CMR 451.110(A)
Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

Shower
No Violations Noted

Property Room
No Violations Noted

Cells
105 CMR 451.320*
105 CMR 451.130*
Cell Size: Inadequate floor space in all cells
Plumbing: Plumbing not maintained in good repair, plumbing out-of-order in
cell # 2, 3, and 5

Day Room
No Violations Noted

Canteen Hallway
105 CMR 451.353
Interior Maintenance: Wall surface damaged

Canteen Room
No Violations Noted

Administrative Segregation Unit

Stainless Steel Janitor's Closet

No Violations Noted

Hallway

No Violations Noted

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space, double bunked in cell # 2 and 3

Unit # 1

Hallway

No Violations Noted

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells, double bunked in cell # 2 and 3

Shower Stall

No Violations Noted

Unit # 2

Day Room

105 CMR 451.353

Interior Maintenance: Appearance of mold on ceiling

Hallway

No Violations Noted

Dorm Shower

105 CMR 451.123*

105 CMR 451.123

Maintenance: Wall surface damaged outside shower # 2

Maintenance: Curtain dirty in shower # 1 and 2

Dorm Bathroom

No Violations Noted

Dorm Room

105 CMR 451.322*

Cell Size: Inadequate floor space in dorm room

Storage Closet

No Violations Noted

Second Floor Units

Main Hallway

105 CMR 451.353*

Interior Maintenance: Floor tiles missing and damaged

Nurse's Office

No Violations Noted

Nurse's Office Bathroom

No Violations Noted

Unit # 3

Hallway

105 CMR 451.141*

Screens: One screen missing in window # 1 and 2

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells, all cells double bunked

Shower Stall

No Violations Noted

Unit # 4

Hallway

105 CMR 451.350

Structural Maintenance: Window does not function properly, window # 2 propped open

Cells

105 CMR 451.320*

105 CMR 451.130

Cell Size: Inadequate floor space, double bunked in cell # 3

Plumbing: Plumbing not maintained in good repair, toilet out-of-order in cell # 3

Shower Stall

No Violations Noted

3rd Floor

No Violations Noted

Office Bathroom

No Violations Noted

Hallway

No Violations Noted

Administration Area

Human Services

105 CMR 451.141

Screens: Window screen missing

Education Room

105 CMR 451.141

Screens: Window screen missing

Deputy Sheriff's Office

No Violations Noted

Assistant Superintendent's Office

No Violations Noted

Staff Bathroom

No Violations Noted

Outside Areas

Outside Gym Area

No Violations Noted

Male Locker Room

105 CMR 451.350*

Structural Maintenance: Rear exterior door not rodent and weathertight

Staff Bathroom

No Violations Noted

Female Locker Room

105 CMR 451.350

Structural Maintenance: Handicapped chair ramp damaged outside building

Staff Bathroom

No Violations Noted

Observations and Recommendations

1. The inmate population was 11 at the time of inspection.
2. The kitchen exhaust system was not in compliance with the provisions for inspection, cleaning and labeling required by 527 CMR 11.00 Commercial Cooking Operations. The CSP recommends you contact the Department of Fire Services for further information.

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,



Nicholas Gale
Environmental Analyst, CSP, BEH