



MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health
Community Sanitation Program
5 Randolph Street
Canton, MA 02021
Phone: 617-356-5387

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

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

October 10, 2023

Donna Buckley, Sheriff
Barnstable County Correctional Facility
6000 Sheriff's Place
Bourne, MA 02532 (electronic copy)

Re: Facility Inspection - Barnstable County Correctional Facility, Bourne

Dear Sheriff Buckley:

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 Barnstable County Correctional Facility on September 27, 2023 accompanied by Captain Ken Shaffer and George Hairston, Facilities Director. Violations noted during the inspection are listed below including 46 repeat violations:

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

Sincerely,

Patrick Wallace
Environmental Health Inspector, CSP, BCEH

cc:	Robert Goldstein, MD, PhD, Commissioner, DPH	
	Nalina Narain, Director, BCEH	
	Steven Hughes, Director, CSP, BCEH	
	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)
	Robert Ahonen, Special Sheriff/Superintendent	(electronic copy)
	Captain Kenneth R. Shaffer, Policies Procedures and Compliance, EHSO	(electronic copy)
	George Hairston, Facilities Director	(electronic copy)
	Terri Guarino, RS, Health Agent, Bourne 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)

Entrance

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Administration Area

Staff Break Room

No Violations Noted

Fitness Room

105 CMR 451.353*

Interior Maintenance: Ceiling tiles water damaged

Female Locker Room

No Violations Noted

Male Locker Room

No Violations Noted

House 1

Triage

No Violations Noted

Pod A

Main Area

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle

105 CMR 451.353

Interior Maintenance: Wall paint damaged

Storage Room

No Violations Noted

Staff Bathroom

No Violations Noted

Interview Room

No Violations Noted

Lower Showers

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 2

105 CMR 451.123*

Maintenance: Soap scum on floor in shower # 2 and 3

Upper Showers

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1, 2, and 3

105 CMR 451.123*

Maintenance: Soap scum on floor in shower # 1, 2, and 3

Janitor's Closet

No Violations Noted

Cells

105 CMR 451.321*

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

Recreation Area

No Violations Noted

Pod B

Main Area

No Violations Noted

Storage Room

No Violations Noted

Staff Bathroom

No Violations Noted

Multi-Use Room

No Violations Noted

Interview Room

No Violations Noted

Showers

105 CMR 451.123*

Maintenance: Walls dirty in shower # 2

105 CMR 451.123*

Maintenance: Floor dirty in shower # 2

105 CMR 451.123

Maintenance: Soap scum on floor and walls in shower # 1

105 CMR 451.123

Maintenance: Soap scum on walls in shower # 4

Janitor's Closet

No Violations Noted

Cells

105 CMR 451.321*

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

Recreation Area

No Violations Noted

Pod B/C Bubble

No Violations Noted

Staff Bathroom

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle

Pod C

Main Area

105 CMR 451.353

Interior Maintenance: Wall paint damaged

Storage Room

No Violations Noted

Staff Bathroom

No Violations Noted

Multi-Use Room

No Violations Noted

Interview Room

No Violations Noted

Lower Showers

105 CMR 451.123*

Maintenance: Floor dirty in shower # 1, 2, and 3

105 CMR 451.123

Maintenance: Walls dirty in shower # 1, 2, and 3

105 CMR 451.123

Maintenance: Soap scum on floor and walls in shower # 1, 2, and 3

Upper Showers

105 CMR 451.123*

Maintenance: Floor dirty in shower # 2 and 3

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1 and 3

Janitor's Closet

105 CMR 451.353*

Interior Maintenance: Wall paint damaged

Cells

105 CMR 451.321*

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

Recreation Area

No Violations Noted

House 2

Main Hallway

Triage Room

No Violations Noted

Pod D

Main Area

No Violations Noted

Storage Room

No Violations Noted

Staff Bathroom

No Violations Noted

Day Room Shower

105 CMR 451.123*

Maintenance: Floor dirty

Shower – 2nd Floor

105 CMR 451.123*

Maintenance: Floor dirty

Janitor's Closet – 2nd Floor

No Violations Noted

Cells
105 CMR 451.321* Cell Size: Inadequate floor space in cells, cells double bunked

Recreation Area
No Violations Noted

D/E Corridor

Staff Bubble
No Violations Noted

Staff Bathroom
No Violations Noted

Triage
Unable to Inspect – In Use

Unit Manager's Office
No Violations Noted

Storage
No Violations Noted

Pod E

Main Area
No Violations Noted

Storage Room
No Violations Noted

Shower – 1st Floor
No Violations Noted

Day Room Shower
No Violations Noted

Janitor's Closet – 1st Floor
No Violations Noted

Showers – 2nd Floor
No Violations Noted

Janitor's Closet – 2nd Floor
No Violations Noted

Cells
105 CMR 451.321* Cell Size: Inadequate floor space in cells, cells double bunked

Recreation Area
No Violations Noted

Pod F*Main Area*

No Violations Noted

Storage

No Violations Noted

Shower

105 CMR 451.123

Maintenance: Floor and walls dirty

Janitor's Closet

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

Cells

No Violations Noted

Recreation Area

No Violations Noted

F/G Bubble

No Violations Noted

Staff Bathroom

No Violations Noted

Pod G*Main Area*

No Violations Noted

Storage Closet

No Violations Noted

Shower – 1st Floor

105 CMR 451.123*

Maintenance: Floor dirty in shower # 1

Janitor's Closet – 1st Floor

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

105 CMR 451.360

Protective Measures: Drain flies observed

Shower – 2nd Floor

105 CMR 451.123

Maintenance: Soap scum on floor and walls

Janitor's Closet – 2nd Floor

No Violations Noted

Cells

105 CMR 451.321*

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

Recreation Area

No Violations Noted

Pod H

Main Area

No Violations Noted

Shower – 1st Floor

105 CMR 451.123*

Maintenance: Floor dirty

105 CMR 451.123

Maintenance: Walls dirty

Janitor's Closet – 1st Floor

No Violations Noted

Shower – 2nd Floor

105 CMR 451.123

Maintenance: Floor dirty

Janitor's Closet – 2nd Floor

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

Cells

105 CMR 451.321*

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

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, hot water control damaged in cell # H101

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, faucet running continuously in cell # H101

Recreation Area

No Violations Noted

Chapel

No Violations Noted

House 3

Main Hallway

Triage Room

No Violations Noted

PRC Corridor

No Violations Noted

Pod J

Main Area

105 CMR 451.126*

Hot Water: Hot water temperature 85°F at handwash sink

Staff Bathroom

No Violations Noted

Storage Closet

No Violations Noted

Showers – 1st Floor

105 CMR 451.123*	Maintenance: Floor dirty in shower # 2 and 3
105 CMR 451.123*	Maintenance: Walls dirty in shower # 2 and 3
105 CMR 451.123*	Maintenance: Bench dirty in shower # 3, possible mold/mildew
105 CMR 451.123	Maintenance: Floor dirty in shower # 1

Janitor's Closet – 1st Floor

No Violations Noted

Showers – 2nd Floor

105 CMR 451.123*	Maintenance: Wall tile grout dirty in shower # 2
105 CMR 451.123*	Maintenance: Floor dirty in shower # 2
105 CMR 451.123*	Maintenance: Walls dirty in shower # 2
105 CMR 451.123	Maintenance: Walls and floor dirty in shower # 3

Janitor's Closet – 2nd Floor

105 CMR 451.353	Interior Maintenance: Wall paint damaged
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Cells

105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells double bunked
105 CMR 451.353*	Interior Maintenance: Wall surface damaged near door in cell # 24

Recreation Area

No Violations Noted

Pod K

Unable to Inspect – Pod Under Construction

Pod M

Unable to Inspect – Pod Under Construction

Food Service

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

Male Staff Bathroom

No Violations Noted

Female Staff Bathroom

No Violations Noted

Staff Dining

FC 6-501.11	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
	Methods: Facility not in good repair, soap dispenser damaged
FC 4-904.11(B)	Protection of Clean Items; Preventing Contamination: Knives/Forks/Spoons
	not presented handle up

Kitchen

Staff Bathroom # 121

No Violations Noted

Inmate Bathroom # 122

105 CMR 451.123	Maintenance: Door handle missing
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Pots and Pans Storage

No Violations Noted

Handwash Sink (near Pots and Pans Storage)

No Violations Noted

Ice Machine

FC 4-602.11(E)(4)(b)*

Cleaning of Equipment and Utensils, Frequency: Accumulation of soil/mold observed on interior surfaces of ice machine

Handwash Sink (near Ice Machine)

No Violations Noted

Chemical Closet # SV123

FC 7-101.11

Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label^{Pr}

Overnight Box Refrigerator

No Violations Noted

Tool Room # SV119

FC 3-305.11(A)(3)

Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, potato chip boxes stored on floor

Handwash Sink (near # SV124)

No Violations Noted

Spice Rack

FC 6-501.12(A)*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rack dirty

Walk-In Freezer

FC 6-501.12(A)*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on ceiling

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on floor

Cooler # 1

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ceiling leaking

Cooler # 2

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty

2-Compartment Sink Area

No Violations Noted

Prep Area

No Violations Noted

<i>Oven Area</i>	No Violations Noted
<i>Kettle Area</i>	No Violations Noted
<i>Maxx Cold Refrigerator</i>	No Violations Noted
<i>True Warming Units</i>	No Violations Noted
<i>Tool Closet # SV129</i>	No Violations Noted
<i>Dry Storage # SV126</i>	No Violations Noted
<i>Dry Storage # SV125</i>	No Violations Noted
<i>Inmate Break Area</i>	No Violations Noted
<i>Dishwashing Area</i> FC 4-202.11(A)(2)	Design and Construction; Cleanability: Multiuse food contact surface not free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections ^{Pf} , several plastic food trays damaged
<i>Loading Dock</i>	No Violations Noted
<u>Warehouse</u>	
<i>Maintenance Area</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<u>Laundry</u>	
<i>Inmate Bathroom</i>	No Violations Noted
<i>Office</i>	No Violations Noted
<i>Storage</i>	No Violations Noted
<u>Visiting</u>	No Violations Noted

Programs*Female Bathroom # PR127*

No Violations Noted

Male Bathroom # PR126

No Violations Noted

Offices

No Violations Noted

Education*Classrooms*

No Violations Noted

Library

No Violations Noted

Inmate Bathroom # PR117

No Violations Noted

Inmate Bathroom # PR116

No Violations Noted

H.S.U.*Inmate Bathroom # 138*

No Violations Noted

Lab # 135

No Violations Noted

Exam Room # 136

Unable to Inspect – Locked

Watch Cell # 134

No Violations Noted

Exam Room # 128

No Violations Noted

Biohazard Closet # 132

No Violations Noted

Storage Closet # 131

No Violations Noted

Storage Closet # 130

Unable to Inspect – Locked

Janitor's Closet # 133

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, faucet leaking at slop sink

<i>Medical Records # 127</i>	No Violations Noted
<i>Conference Room # 125</i>	No Violations Noted
<i>Dental Suite # 124</i>	No Violations Noted
<i>Storage # 123</i>	No Violations Noted
<i>Offices</i>	No Violations Noted
<i>Medical Cart Storage # 116</i>	No Violations Noted
<i>Equipment Storage # 115</i>	No Violations Noted
<i>Office # HLI14</i> 105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, single-use plastic utensils left uncovered and open to contamination
<i>Female Staff Bathroom # 113</i>	No Violations Noted
<i>Male Staff Bathroom # 111</i>	No Violations Noted
<u>Booking/Intake</u>	
<i>Count Office # IN116</i>	No Violations Noted
<i>Records # IN111</i>	No Violations Noted
<i>Female Staff Bathroom # 119</i>	No Violations Noted
<i>Female Release Dressout # 121</i>	No Violations Noted
<i>Male Release Dressout # 122</i>	No Violations Noted
<i>Property # 118</i>	No Violations Noted
<i>Holding Cells # 112-114</i>	No Violations Noted

Search Showers # 123 and 124

105 CMR 451.123

Maintenance: Wall paint damaged in shower # 123

Female Inmate Bathroom # 151

No Violations Noted

Office # 125

No Violations Noted

Triage # 128

No Violations Noted

Male Staff Bathroom # 127

No Violations Noted

Janitor's Closet # 132

No Violations Noted

Male Inmate Bathroom # 134

No Violations Noted

Holding Cells # 135 - 137

No Violations Noted

Transportation Office

No Violations Noted

Staff Bathroom # 145

No Violations Noted

Inmate Bathroom # 147

No Violations Noted

Officer's Area

No Violations Noted

Wood Shop

No Violations Noted

Print Shop

Staff Bathroom # 158

No Violations Noted

Inmate Bathroom # 159

No Violations Noted

Observations and Recommendations

1. The inmate population was 182 at the time of inspection.
2. At the time of inspection, Pod K and Pod M were undergoing renovations and were not inspected. The CSP asks to be kept apprised of any plans to re-open these units.

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,



Patrick Wallace
Environmental Health Inspector, CSP, BCEH