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Bureau of Climate and Environmental Health
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January 24, 2024

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

Re: Facility Inspection – Essex County Women in Transition, Salisbury

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: 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 Essex County Women in Transition on January 23, 2024 accompanied by Deputy Superintendent Jennifer Murphy and Lieutenant Robert Raymond. Violations noted during the inspection are listed below including 1 repeat violations:

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

Sincerely,

Hannah LeBeau

Hannah LeBeau
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)
Heidi Mora, Superintendent (electronic copy)
Lieutenant Rob Raymond, Environmental Health and Safety Officer (electronic copy)
John Morris, CHO, Director, Salisbury 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)

Hallway

No Violations Noted

Control Office (# 2)

No Violations Noted

Program Coordinator's Office (# 3)

No Violations Noted

Deputy Superintendent's Office (# 4)

No Violations Noted

Laundry/Therapy Room (# 5)

No Violations Noted

Staff Bathroom (# 6)

No Violations Noted

Copy/Storage Room (# 7)

No Violations Noted

Hot Water Heater Room (# 8)

No Violations Noted

HSU (# 9)

No Violations Noted

Communication Closet (# 10)

No Violations Noted

Visitor's Bathroom (# 12)

No Violations Noted

Dorm Rooms

105 CMR 451.322*

Cell Size: Inadequate floor space in all dorm rooms

Dorm Room (# 11)

No Violations Noted

Dorm Room (# 13)

No Violations Noted

Dorm Room (# 14)

No Violations Noted

Dorm Room (# 15)

No Violations Noted

Dorm Room (# 16)

No Violations Noted

Dorm Room (# 17)

No Violations Noted

Shower Room (# 18)

105 CMR 451.123

105 CMR 451.123

Maintenance: Light out in handicap equipped shower

Maintenance: Radiator rusted

Kitchen (# 19)

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

Handwash Sink

No Violations Noted

3 Compartment Sink

No Violations Noted

Preparation Area

FC 4-601.11(A)

Cleaning of Equipment and Utensils, Objective: Food contact surface dirty^{pf}, under brew basket dirty on coffee machine

Community and Dining Room (# 20)

No Violations Noted

Observations and Recommendations

1. The inmate population was 14 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 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,



Hannah LeBeau

Environmental Health Inspector, CSP, BCEH