



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Community Sanitation Program
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 Tel: 617-624-6000
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June 7, 2024

Dean Gray, Superintendent
 MCI Concord
 965 Elm Street
 P.O. Box 9106
 Concord, MA 01742 (electronic copy)

Re: Facility Inspection - Northeastern Correctional Center, Concord

Dear Superintendent Gray:

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 Northeastern Correctional Center on June 7, 2024 accompanied by Officer Michael Edwards. Violations noted during the inspection are listed below including 39 repeat violations:

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

Sincerely,

Hannah LeBeau
 Environmental Health Inspector, CSP, BCEH

- cc: Robert Goldstein, 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)
- Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
- Sergeant Michael Franco, EHSO (electronic copy)
- Melanie Dineen, Public Health Director, Concord 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)

GRALTON HALL

Entrance

No Violations Noted

Lobby

No Violations Noted

Control

105 CMR 451.353*

Interior Maintenance: Ceiling paint damaged

Library

No Violations Noted

Zoom Room

No Violations Noted

Records

No Violations Noted

Pre Release Office

No Violations Noted

Day Room

105 CMR 451.141

Screens: Screen not secured to window

105 CMR 451.141

Screens: Left screen damaged

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior and exterior of ice machine dirty

105 CMR 451.200

Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of left side microwave oven dirty

WEST UP

Female Staff Bathroom

No Violations Noted

Inmate Bathroom

105 CMR 451.123*

Maintenance: Wall paint damaged in shower # 1, 3, and 4

105 CMR 451.123*

Maintenance: Floor damaged in shower # 1, 3, and 4

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order

105 CMR 451.124*

Water Supply: No cold water supplied to handwash sink # 3

105 CMR 451.130*

Hot Water: Shower water temperature recorded at 117⁰F at shower # 4

105 CMR 451.123

Maintenance: Ceiling tile damaged around vent

105 CMR 451.123

Maintenance: Walls dirty in shower # 4

Cells

105 CMR 451.350*

Structural Maintenance: Window cracked in cell # 141

Hallway

No Violations Noted

Work Release Office

No Violations Noted

Phone Room # 121

Unable to Inspect - Locked

WEST DOWN

Hallway

105 CMR 451.130
105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, push button broken on bubbler
Plumbing: Plumbing not maintained in good repair, drain cover missing at bubbler

Male Staff Bathroom

No Violations Noted

Inmate Bathroom

105 CMR 451.123
105 CMR 451.123
105 CMR 451.123

Maintenance: Floor dirty in shower # 1
Maintenance: Handwash sink # 2 dirty
Maintenance: Light shield damaged above left side handwash sink

Cells

No Violations Noted

CPO Office # 118

No Violations Noted

NEADS Storage # 119

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

EAST UP

Hallway

No Violations Noted

Mail Room

No Violations Noted

Janitor's Closet

No Violations Noted

Inmate Bathroom

105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.130*
105 CMR 451.123

Maintenance: Floor surface damaged in shower # 1 and 3
Maintenance: Wall damaged in shower # 3
Plumbing: Plumbing not maintained in good repair, shower # 2 and 4 out-of-order
Maintenance: Walls dirty in shower # 3

Cells

No Violations Noted

EAST DOWN

Hallway

No Violations Noted

Janitor's Closet

No Violations Noted

Inmate Bathroom

105 CMR 451.130

Unable to Inspect Showers – Under Construction
Plumbing: Plumbing not maintained in good repair, toilet # 2 out-of-order

Cells
No Violations Noted

BASEMENT

Laundry
105 CMR 451.331* Radiators and Heating Pipes: Pipes not properly insulated

Workout Area
No Violations Noted

Boiler Room
Unable to Inspect – Locked

Culinary Art Program Storage
105 CMR 451.360 Protective Measures: Rodent droppings observed
105 CMR 451.353 Interior Maintenance: Water pooling on floor
105 CMR 451.353 Interior Maintenance: Debris on floor

Electrical Room
105 CMR 451.350* Structural Maintenance: Ceiling severely water damaged
105 CMR 451.353* Interior Maintenance: Debris on floor

Hallway
No Violations Noted

CULINARY ARTS PROGRAM

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

Dining Room
No Violations Noted

Side Closet (in Dining Room)
No Violations Noted

Kitchen
FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice machine leaking
FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, cheese left uncovered in sandwich station
FC 2-402.11 Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employees not wearing beard guards or hair nets
FC 4-901.11(A) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry, pans stored wet
FC 4-903.11(B)(2) Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, pans not stored inverted
FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

Handwash Sink
No Violations Noted

Traulsen Cooler
FC 3-501.17(A)

Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not discarded within 7 days^{Pf}, food marked with date of 5/28/24

FC 3-302.11(A)(4)

Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, meat left uncovered in sandwich station

FC 3-304.11 (A)

Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Food in contact with dirty equipment/utensils^P, bottom of metal container in direct contact with uncovered food

Warewash Machine
FC 4-302.13

Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No irreversible registering temperature measuring device readily accessible to measure the surface temperature of the utensil^{Pf}

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of warewash machine dirty

Culinary Shed
FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, handle on refrigerator dirty

Mop Closet
FC 6-501.16

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down

FARM DORM
105 CMR 451.350*

Structural Maintenance: Exterior door not rodent and weathertight

1ST FLOOR

Lobby

No Violations Noted

CPO Office – East Down Side

No Violations Noted

CPO Office – West Down Side

No Violations Noted

Control

No Violations Noted

Staff Bathroom (in Control)

No Violations Noted

Deputy Superintendent's Area

No Violations Noted

Staff Bathroom (in Deputy Superintendent's Area)

No Violations Noted

EAST DOWN (26-49)

Hallway

No Violations Noted

Urine Lab

No Violations Noted

Shower Room

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, drain cover missing outside of showers

105 CMR 451.126

Hot Water for Bathing and Hygiene: Hot water temperature recorded at 135⁰F at shower # 3

105 CMR 451.123

Maintenance: Ceiling tiles missing

105 CMR 451.123

Maintenance: Ceiling leaking in shower # 3

105 CMR 451.123

Maintenance: Caulking damaged in shower # 3

Cells

105 CMR 451.353

Interior Maintenance: Wall vent blocked in cell # 33 and 44

WEST DOWN (02-24)

Hallway

No Violations Noted

Barber Shop

105 CMR 451.353

Interior Maintenance: Unlabeled chemical containers

Slop Sink Room

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353

Interior Maintenance: Standing water stored in bucket

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink

Shower Room

105 CMR 451.123*

Maintenance: Mold observed on caulking in shower # 1, 2, and 3

105 CMR 451.123*

Maintenance: Caulking damaged in shower # 2 and 3

105 CMR 451.123

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

105 CMR 451.123

Maintenance: Pooling water observed on floor

105 CMR 451.126

Hot Water for Bathing and Hygiene: Hot water temperature recorded at 120⁰F in shower # 3

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink leaking in cell # 24

105 CMR 451.353

Interior Maintenance: Floor paint damaged in shower # 20

105 CMR 451.353

Interior Maintenance: Wall damaged around toilet in cell # 3

2ND FLOOR

Classroom B

105 CMR 451.350

Structural Maintenance: Ceiling surface left unfinished

MOUD Office # 6-2-9

No Violations Noted

<i>Classroom A</i>	No Violations Noted
<i>Staff Bathroom</i>	No Violations Noted
<i>Biohazard Storage</i>	No Violations Noted
<i>Medication Room</i>	No Violations Noted
<i>Control</i>	No Violations Noted
<i>CRA Office # 6-2-2</i> 105 CMR 451.350	Structural Maintenance: Ceiling surface left unfinished
<i>DOT Office</i>	Unable to Inspect – Locked
<u>HSU</u>	
<i>Pharmacy</i>	No Violations Noted
<i>Bathroom</i>	No Violations Noted
<i>Medical Waste Log</i>	No Violations Noted
<u>EAST UP (76-99)</u>	
<i>Conference Room</i>	No Violations Noted
<i>Hallway</i>	No Violations Noted
<i>Shower Room</i>	Unable to Inspect – In Use
<i>Cells</i> 105 CMR 451.360	Protective Measures: Birds nest observed in the window in cell # 82, 83, 96, and 97
<i>Janitor's Closet</i> 105 CMR 451.353 105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Interior Maintenance: Standing water stored in bucket
<u>WEST UP</u>	
<i>Conference Room</i>	No Violations Noted

Hallway

No Violations Noted

Shower Room

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 2 and 3

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1

105 CMR 451.123

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

Trash Closet

No Violations Noted

Slop Sink Area

No Violations Noted

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in all cells

FOOD SERVICE AREA

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

Day Room

No Violations Noted

Dining Room

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ceiling fan missing blades

Food Service Line

FC 3-501.16(A)(1)

Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 135°F or above^P, temperature of fish patty recorded at 125°F

Handwash Sink

FC 5-205.15(B)*

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water temperature recorded at 140°F at handwash sink

Kitchen

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipe leaking underneath wash sink basin

FC 4-901.11(A)

Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry, pots and pans stored wet

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, freezer gasket dirty

Slop Sink and Inmate Bathroom

105 CMR 451.130

Plumbing: Handwash sink leaking from underneath

Office

105 CMR 590.011(C)(3)

Additional Requirements: Food Allergy Awareness Training, food protection manager not certified in allergen awareness training

Refrigerator # 1

No Violations Noted

Back Hallway
 FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior door not self-closing or tight-fitting, back door propped open

Dry Storage (located outside)
 FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed

Side Storage (located in Dry Storage)
 No Violations Noted

Freezer # 8 (located outside)
 FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, food debris on floor

BASEMENT

Stairway
 No Violations Noted

Day Room
 105 CMR 451.141* Screens: Screen damaged screen damaged in laundry room
 105 CMR 451.130* Plumbing: Plumbing not maintained in good repair, drain cover not secured outside
 Muslim Prayer Room
 105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated, insulation damaged outside
 Muslim Prayer Room

Chaplain's Office
 No Violations Noted

Muslim Prayer Room
 No Violations Noted

CHEMICAL AREA

Hallway
 No Violations Noted

Chemical Distribution Room
 No Violations Noted

Dry Storage
 No Violations Noted

Storage Room
 No Violations Noted

Tool and Key Office
 No Violations Noted

Tool Crib
 No Violations Noted

CARPENTER'S SHOP AREA

Hallway
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, pipe leaking in hallway

Plumbing/Sprinkler Room
No Violations Noted

Electrical Room
Unable to Inspect – Locked

Bathroom
105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty
105 CMR 451.123 Maintenance: Unlabeled chemical container

Carpenter's Shop
No Violations Noted

Boiler Room
105 CMR 451.353 Interior Maintenance: Wall surface damaged
105 CMR 451.353 Interior Maintenance: Floor surface damaged

MAINTENANCE

Bathroom
105 CMR 451.123 Maintenance: Wall damaged above handwash sink

LAUNDRY AREA
105 CMR 451.353* Interior Maintenance: Ceiling water damaged

VISITING/RECREATIONAL CENTER/GYM

Lobby
No Violations Noted

Inmate Bathroom
105 CMR 451.123* Maintenance: Partition rusted

Search Room
No Violations Noted

Visitor's Bathroom
No Violations Noted

Staff Locker Room
105 CMR 451.130* Plumbing: Plumbing not maintained in good repair, shower leaking

C.W.C. Office # 12-1-2
Unable to Inspect – Locked

Staff Bathroom
105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, water cooler stored in bathroom

Electrical Room # 12-1-3
No Violations Noted

Weight Room
105 CMR 451.350* Structural Maintenance: Exterior door not rodent and weathertight

Storage Rooms
No Violations Noted

TRAILER
Unable to Inspect – Locked

FARM SERVICE GARAGE

Main Area
105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, coffee pot dirty
105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, lid of coffee pot missing lid

Tool Crib Room
No Violations Noted

Dumpsters
105 CMR 451.370 Garbage Storage: Garbage stored in an unsanitary condition, debris on ground around dumpsters

Swill Area
No Violations Noted

COW BARN

Hallway
No Violations Noted

Property
Unable to Inspect - Locked

Property Storage
Unable to Inspect – Locked

Inmate Locker Room
No Violations Noted

Inmate Bathroom (in Locker Room)
No Violations Noted

Cow Barn Office
No Violations Noted

Staff Bathroom (in Cow Barn Office)
105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty

Booking
Unable to Inspect – Locked

PROGRAM BUILDING

105 CMR 451.350*
105 CMR 451.350*

Structural Maintenance: Main entrance doors rotted at bottom
Structural Maintenance: Side doors not rodent and weather tight

IPS Office

No Violations Noted

Treasurer's Office

Unable to Inspect – Locked

Shift Commander's Office

No Violations Noted

Classroom

No Violations Noted

Inmate Bathroom

No Violations Noted

Staff Bathroom

No Violations Noted

Janitor's Closet

No Violations Noted

Observations and Recommendations

1. The inmate population was 202 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