



The Commonwealth of Massachusetts  
 Executive Office of Health and Human Services  
 Department of Public Health  
 Bureau of Climate and Environmental Health  
 Community Sanitation Program  
 67 Forest Street, Suite # 100  
 Marlborough, MA 01752  
 Phone: 508-454-0870

MAURA T. HEALEY  
 Governor  
 KIMBERLEY DRISCOLL  
 Lieutenant Governor

KATHLEEN E. WALSH  
 Secretary  
 ROBERT GOLDSTEIN, MD, PhD  
 Commissioner  
 Tel: 617-624-6000  
 www.mass.gov/dph

June 27, 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 June 25, 2024 accompanied by Deputy Jennifer Murphy and Lieutenant Rob 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,

Amy Riordan, MPH  
 Senior Advisor, 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)
- Brianna Arruda, 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 Room (# 5)*

105 CMR 451.353

Interior Maintenance: Ceiling paint peeling in Donation Closet

*Staff Bathroom (# 6)*

No Violations Noted

*Copy/Storage Room (# 7)*

No Violations Noted

*Hot Water Heater Room (# 8)*

No Violations Noted

*HSU (# 9)*

105 CMR 480.500(A)(2)

Procedures; Records; Record-Keeping Log: Generator lacked written procedures for safe handling within the facility

105 CMR 480.500(C)

Procedures; Records; Record-Keeping Log: Generator had no written contingency plan for spills or accidents and tools and materials to implement these procedures

*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)*

105 CMR 451.126

Hot Water for Bathing and Hygiene: Hot water temperature 89<sup>0</sup>F at handwash sink

105 CMR 451.123

Maintenance: Heater cover missing in bathroom

*Dorm Room (# 16)* No Violations Noted

*Dorm Room (# 17)* No Violations Noted

*Shower Room (# 18)* No Violations Noted

**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* No Violations Noted

**Community and Dining Room (# 20)**  
No Violations Noted

**Observations and Recommendations**

1. The inmate population was 10 at the time of inspection.
2. The CSP recommended documenting indoor air temperatures of the rooms during extreme heat.

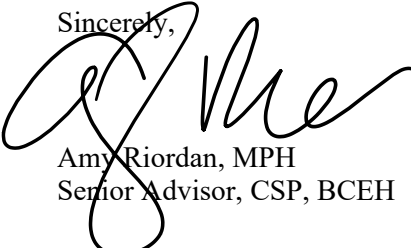
This facility does not comply with the Department’s Regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which 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](http://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](http://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](http://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,  
  
Amy Riordan, MPH  
Senior Advisor, CSP, BCEH