

The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Division of Environmental Health Regulations and Standards
 67 Forest Street, Suite # 100
 Marlborough, MA 01752
 617-624-6000 | mass.gov/dph

Maura T. Healey
 Governor

Kiame Mahaniah, MD, MBA
 Secretary

Kimberley Driscoll
 Lieutenant Governor

Robert Goldstein, MD, PhD
 Commissioner

January 15, 2026

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)
 Kiame Mahaniah, MD, MBA, Secretary, Executive Office of Health and Human Services (electronic copy)
 Clerk, Massachusetts House of Representatives (electronic copy)
 Clerk, Massachusetts Senate (electronic copy)
 Michael Beland, Environmental Health and Safety Office

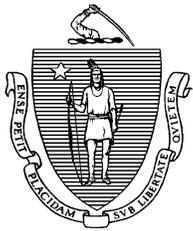
Greetings,

Pursuant to 105 CMR 451.403, please find the inspection report for MCI Framingham, the Plan of Correction (POC) from the facility and the POC acceptance letter from the Division of Environmental Health Regulations and Standards (EHRS).

Sincerely,

Hannah LeBeau
 Environmental Health Officer EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
 Terrence Reidy, Secretary, Executive Office of Public Safety and Security (electronic copy)
 Bill Murphy, Director, Framingham Board of Health (electronic copy)
 Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
 Ryan Donlon, Superintendent (electronic copy)



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Secretary

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Commissioner

December 5, 2025

Ryan Donlon, Superintendent
MCI Framingham
99 Loring Drive
P.O. Box 9007
Framingham, MA 01704

(electronic copy)

Re: Facility Inspection – MCI Framingham

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of MCI Framingham on December 1, and 2, 2025 accompanied by Michael Beland, Environmental Health and Safety Officer, and Steve Cummings, Director of Engineering in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 109 total deficiencies: 49 new deficiencies under the Required Standards (.100 and .200 series), 44 repeat deficiencies under the Required Standards, 6 new deficiencies under the Recommended Standards (.300 series), and 10 repeat deficiencies under the Recommended Standards.

Overview

Section 1 provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

Section 2 provides information on areas that EHRS found to be compliant.

Section 3 documents the areas that EHRS did not inspect.

Section 4 provides information on submitting a Plan of Correction for the identified deficiencies.

Section 5 outlines observations and recommendations related to the inspection.

SECTION 1: Health and Safety Deficiencies

Main Building

Deficiencies under the Required Standards (.100 and .200 series)

9 new deficiencies and 15 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Lobby	Janitor's Closet		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure at slop sink
2.	Visiting Area	Common Area	Vending Machine	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, sandwiches observed with use-by date of 11/29/25
3.	Smith Food Service # 173			105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling tiles water damaged. Standard found in 105 CMR 590; FC 6-501.11.
4.	Smith Food Service # 173			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, soap dispenser damaged at handwash sink. Standard found in 105 CMR 590; FC 6-501.11.
5.	Smith Hallway			105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink leaking in Room # 127
6.	ATU East	Cell Block	CO's Office # C124	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup observed in freezer
7.	ATU East	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1
8.	ATU West	Cell Block	Storage Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup observed in freezer
9.	ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Paint damaged on left side of tub
10.	ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 3
11.	ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1, 2, and 3
12.	ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 2

13. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1 and 3
14. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1
15. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 3
16. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 3
17. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 and 2
18. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 2
19. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 3

Deficiencies under the Recommended Standards (.300 series)

4 repeat deficiencies (indicated by an *) were found during the inspection:

1. Lower Control			105 CMR 451.353*	Interior Maintenance: Light shield missing
2. Admissions	Fingerprint Room # C148A		105 CMR 451.353*	Interior Maintenance: Ceiling tiles water damaged
3. Admissions	Storage Room # 107A		105 CMR 451.353*	Interior Maintenance: Ceiling tiles water damaged
4. Smith Hallway	Old Smith Dining Hall Room # 172-1		105 CMR 451.353*	Interior Maintenance: One tabletop damaged

BAU

Deficiencies under the Required Standards (.100 and .200 series)

1 new deficiency and 1 repeat deficiency (indicated by an *) were found during the inspection:

1. Cell Block	Lower Level Showers		105 CMR 451.123	Maintenance: Floor dirty in shower # 112
2. Cell Block	Lower Level Showers		105 CMR 451.123*	Maintenance: Walls dirty in shower # 112

HSU Building

Deficiencies under the Required Standards (.100 and .200 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1. 1st Floor	Infirmary	Shower Room	105 CMR 451.123*	Maintenance: Grout deteriorated outside of showers
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Deficiencies under the Recommended Standards (.300 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1.	1st Floor	Infirmary	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
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Cottages**Deficiencies under the Required Standards (.100 and .200 series)**

12 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Laurel Building	Handicapped Bathroom (A)	105 CMR 451.117	Toilet Fixtures: Toilet fixture dirty
2.	Laurel Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Floor damaged outside of shower # 1
3.	Laurel Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Grout dirty in shower # 3
4.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Floor dirty in shower # 1
5.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold underneath seat in shower # 1
6.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold on grout in shower # 2
7.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold on floor in shower # 3
8.	Algon Building	Shower Room (A & B)	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, and 3
9.	Algon Building	Shower Room (A & B)	105 CMR 451.123	Maintenance: Grout dirty in shower # 1, 2, and 3
10.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1, 2, and 3
11.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Metal brackets rusted in shower # 3
12.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Baseboard damaged in shower # 1
13.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Mold on grout in shower # 1, 2, and 3
14.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Grout damaged in shower # 1, 2, and 3
15.	Algon Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Ceiling panels not secure

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies were found during the inspection:

1.	Laurel Building	Slop Sink Room (A)	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket
2.	Laurel Building	Slop Sink Room (A)	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor

Old Administration Building**Deficiencies under the Required Standards (.100 and .200 series)**

8 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection:

1.	A Corridor	Inmate Bathroom # A120	105 CMR 451.123	Maintenance: One light out
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2.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, Traulsen freezer out-of-order. Standard found in 105 CMR 590; FC 6-501.114(A).
3.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), undated chicken. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
4.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, unlabeled chicken. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
5.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, automatic sanitizer feeder not working properly. Standard found in 105 CMR 590; FC 6-501.11.
6.	C Corridor	Main Serving Room	Handwash Sink	105 CMR 451.200	Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf). Standard found in 105 CMR 590; FC 6-301.12.

7.	C Corridor	Main Serving Room	Serving Line	105 CMR 451.200	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 (Pf), temperature of hamburger recorded at 115°F. Standard found in 105 CMR 590; FC 3-501.16(A)(1).
8.	2nd Floor	I.T.U.	Showers	105 CMR 451.123	Maintenance: Dead drain flies on ceiling in shower
9.	2nd Floor	Industries # 224	Staff Industries Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 95°F at handwash sink

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 4 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Entrance			105 CMR 451.350	Structural Maintenance: Exterior door not rodent and weathertight
2.	B Corridor	Offices		105 CMR 451.353	Interior Maintenance: Ceiling tiles missing and water damaged
3.	C Corridor			105 CMR 451.353*	Interior Maintenance: Floor tile missing and damaged throughout
4.	D Corridor	Cosmetology # D141, D143, & D145		105 CMR 451.353*	Interior Maintenance: Ceiling damaged
5.	2nd Floor	Parole		105 CMR 451.353	Interior Maintenance: Ceiling tiles damaged and water stained in Room # 205
6.	2nd Floor	Industries # 224		105 CMR 451.353*	Interior Maintenance: Floor damaged in shipping and receiving room
7.	Basement	Laundry Area		105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight

Central Kitchen

Deficiencies under the Required Standards (.100 and .200 series)

19 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Kitchen Area	Handwash Sink		105 CMR 451.200	Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks (Pf), temperature recorded at 105°F. Standard found in 105 CMR 590; FC 5-202.12(A).
2.	Kitchen Area	Prep Area		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, tape on floor drain where kettle was removed. Standard found in 105 CMR 590; FC 6-501.11.

3.	Kitchen Area	Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, reach-in refrigerator # 9 out-of-order. Standard found in 105 CMR 590; FC 6 501.114(A).
4.	Kitchen Area	Prep Area	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, single-use silverware stored uncovered. Standard found in 105 CMR 590; FC 4-903.11(B)(2). ** Corrected On-Site **
5.	Kitchen Area	Broom Storage Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water observed on floor. Standard found in 105 CMR 590; FC 6-501.12(A).
6.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200*	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2).
7.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wood on walls damaged and moldy. Standard found in 105 CMR 590; FC 6-501.11.
8.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, encrusted food debris observed on floor. Standard found in 105 CMR 590; FC 6-501.12(A).
9.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, several food items labeled with incorrect name. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
10.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, rag stored in floor drain. Standard found in 105 CMR 590; FC 6-501.11. ** Corrected On-Site **
11.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, floor drain cover not secure. Standard found in 105 CMR 590; FC 5-205.15(B).

12. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A).
13. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, several scoops stored in bulk containers. Standard found in 105 CMR 590; FC 3-304.12(B). ** Corrected On-Site **
14. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, unlabeled spices. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
15. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection of Clean Items, Storing: Equipment not stored at least 6 inches above the floor, cambros stored on floor. Standard found in 105 CMR 590; FC 4-903.11(A)(3). ** Corrected On-Site **
16. Kitchen Area	Refrigerator # 5	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
17. Kitchen Area	Refrigerator # 5	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
18. Kitchen Area	Refrigerator # 5	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2).
19. Kitchen Area	Refrigerator # 5	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets moldy. Standard found in 105 CMR 590; FC 4-501.11(B).

20. Kitchen Area	Refrigerator # 5	105 CMR 451.200	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), chicken prepared on 11/23/25. Standard found in 105 CMR 590; FC 3-501.17(A).
21. Kitchen Area	Freezer # 6	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
22. Kitchen Area	Freezer # 6	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
23. Kitchen Area	2-Compartment Sink Area	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated in refrigerator # 8. Standard found in 105 CMR 590; FC 3-501.17(A).
24. Kitchen Area	2-Compartment Sinks	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled in refrigerator # 8. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
25. Back Hallway		105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, cereal bowls portioned on-site not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **

26. Back Hallway	Walk-In Freezer	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Food in contact with dirty equipment/utensils (Pf), excessive ice buildup observed around door frame. Standard found in 105 CMR 590; FC 3-304.11 (A).
27. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw ground beef stored above vegetables. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). ** Corrected On-Site **
28. Back Hallway	Walk-In Refrigerator	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), pie not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
29. Back Hallway	Walk-In Refrigerator	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, pie not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
30. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), moldy produce observed. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site**
31. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site or by a food processing plant exceeded the time and temperature combination and not discarded (Pf), milk observed with expiration date of 11/23/25. Standard found in 105 CMR 590; FC 3-501.18(A)(1). ** Corrected On-Site **
32. Food Manager's Office	Food Manager's Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged

Power Plant

Deficiencies under the Recommended Standards (.300 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Stairs at entrance damaged and deteriorated
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Vehicle Trap and Maintenance

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1. Maintenance Building	Main Area	105 CMR 451.350	Structural Maintenance: Window broken
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SECTION 2: Areas Found to be in Compliance

EHRIS inspected 216 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS did not inspect 21 areas of the facility because they were either in use, locked, or under construction.

1. Main Building	Officer's Area	Mail Room # 116A		Unable to Inspect – Locked
2. Main Building	Officer's Area	Tool Control # 127A		Unable to Inspect – Locked
3. Main Building	Admissions	Staff Bathroom # 106A		Unable to Inspect – In Use
4. Main Building	Visiting Area	Search Room #129A		Unable to Inspect – Locked
5. Main Building	ATU East	Cell Block	Unit Sergeant's Office # 123	Unable to Inspect – Locked
6. Main Building	ATU East	Cell Block	Upper Level Showers	Unable to Inspect – Under Construction
7. Main Building	SAU			Unable to Inspect – Security Concerns
8. HSU Building	Barton (2nd Floor)	Showers		Unable to Inspect – In Use
9. HSU Building	1st Floor	Pharmacy & Bathroom		Unable to Inspect – Locked
10. HSU Building	1st Floor	Clinical Area	Dental Room # 2	Unable to Inspect – In Use
11. Cottages	Laurel Building	Shower Room (A & B)		Unable to Inspect – In Use
12. Old Administration Building	Lobby	Garden Tool Crib # A107		Unable to Inspect – Locked
13. Old Administration Building	Lobby	Storage Closet # A108		Unable to Inspect – Locked
14. Old Administration Building	Lobby	Work Office Tool Crib # A106		Unable to Inspect – Locked
15. Old Administration Building	Lobby	Storage Closet # A102		Unable to Inspect – Locked
16. Old Administration Building	Lobby	Storage Closet # A104		Unable to Inspect – Locked
17. Old Administration Building	C Corridor	Main Serving Room	Mechanical Warewashing Room	Unable to Inspect – Under Construction

18. Old Administration Building	D Corridor	Psychology Corridor	Unable to Inspect – Under Construction
19. Power Plant Building # 3	Bathroom		Unable to Inspect – Locked
20. Power Plant Building # 3	Break Room		Unable to Inspect – Locked
21. Power Plant Building # 3	Tunnel		Unable to Inspect – Locked

SECTION 4: Plan of Correction

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 5: Observations and Recommendations

1. The inmate population was 237 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

F



The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
 Department of Correction
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 99 Loring Drive, P.O. Box 9007
 Framingham, MA 01701
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MAURA T. HEALEY
 Governor

GINA K. KWON
 Secretary

KIMBERLEY DRISCOLL
 Lieutenant Governor

SHAWN P. JENKINS
 Commissioner

December 22, 2025

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
 Department of Public Health
 Community Sanitation Program
 67 Forest Street, Suite #100
 Marlborough, MA 01752

Re: MCI Framingham – Plan of Correction

Dear Ms. LeBeau,

Attached please find MCI-Framingham's response to violations noted in your letter dated December 5, 2025.

Please feel free to contact me if you should have any additional questions or concerns.

Sincerely,


 Ryan Donlon
 Superintendent

RD/pb

cc: Shawn Jenkins, Commissioner, DOC
 Brianna Arruda, Director, Policy Development and Compliance Unit, DOC
 Michael Beland, EHSO, MCI Framingham
 File

SECTION 1: Health and Safety Deficiencies

Main Building

Deficiencies under the Required Standards (.100 and .200 series)

9 new deficiencies and 15 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Lobby	Janitor's Closet		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure at slop sink The drain will be secure with an anticipation of 12/22/25
2.	Visiting Area	Common Area	Vending Machine	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, sandwiches observed with use-by date of 11/29/25 All expired food in vendor machine removed on 12/2/25
3.	Smith Food Service # 173			105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling tiles water damaged. Standard found in 105 CMR 590; FC 6-501.11. Ceiling will be repaired with an anticipation date of 1/16/26
4.	Smith Food Service # 173			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, soap dispenser damaged at handwash sink. Standard found in 105 CMR 590; FC 6-501.11. Soap dispenser replaced on 12/16/25
5.	Smith Hallway			105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink leaking in Room # 127 Handwash sink will be repaired with an anticipation date of 1/16/26
6.	ATU East	Cell Block	CO's Office # C124	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup observed in freezer Ice removed on 12/16/25
7.	ATU East	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1 Caulking cleaned and repaired on 12/5/25
8.	ATU West	Cell Block	Storage Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup observed in freezer Ice removed on 12/16/25

9. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Paint damaged on left side of tub Tub repainted on 12/5/25
10. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 3 Caulking cleaned and repaired on 12/5/25
11. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1, 2, and 3 Floor repainted on 12/5/25
12. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 2 Floor cleaned on 12/2/25
13. ATU West	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1 and 3 Caulking cleaned and repaired on 12/5/25
14. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1 Floor repainted on 12/5/25
15. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 3 Caulking cleaned and repaired on 12/5/25
16. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 3 Floor cleaned on 12/2/25
17. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 and 2 Floor cleaned on 12/2/25
18. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 2 Floor repainted on 12/5/25
19. ATU West	Cell Block	Upper Level Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 3 Walls cleaned on 12/2/25

Deficiencies under the Recommended Standards (.300 series)

4 repeat deficiencies (indicated by an *) were found during the inspection:

1. Lower Control			105 CMR 451.353*	Interior Maintenance: Light shield missing Light shield added on 12/5/25
2. Admissions	Fingerprint Room # C148A		105 CMR 451.353*	Interior Maintenance: Ceiling tiles water damaged Ceiling tiles will be replaced with an anticipated date of 1/526
3. Admissions	Storage Room # 107A		105 CMR 451.353*	Interior Maintenance: Ceiling tiles water damaged Ceiling tiles will be replaced with an anticipated date of 1/526

4.	Smith Hallway	Old Smith Dining Hall Room # 172-1	105 CMR 451.353*	Interior Maintenance: One tabletop damaged Table replaced on 12/8/25
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BAU

Deficiencies under the Required Standards (.100 and .200 series)

1 new deficiency and 1 repeat deficiency (indicated by an *) were found during the inspection:

1.	Cell Block	Lower Level Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 112 Floor cleaned on 12/2/25
2.	Cell Block	Lower Level Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 112 Floor cleaned on 12/2/25

HSU Building

Deficiencies under the Required Standards (.100 and .200 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1.	1st Floor	Infirmary	Shower Room	105 CMR 451.123*	Maintenance: Grout deteriorated outside of showers Grout will be repaired with an anticipated date of 1/26/26
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Deficiencies under the Recommended Standards (.300 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1.	1st Floor	Infirmary	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells Inmates were removed out of the unit to comply with 105 CMR 451.320 on 12/1/25
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Cottages

Deficiencies under the Required Standards (.100 and .200 series)

12 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Laurel Building	Handicapped Bathroom (A)	105 CMR 451.117	Toilet Fixtures: Toilet fixture dirty Toilet cleaned on 12/2/25
2.	Laurel Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Floor damaged outside of shower # 1 The floor will be repaired with an anticipation date of 1/29/26
3.	Laurel Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Grout dirty in shower # 3 Grout cleaned on 12/2/25
4.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 Floor cleaned on 12/2/25
5.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold underneath seat in shower # 1 Mold cleaned and removed on 12/2/25

6.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold on grout in shower # 2 Mold cleaned and removed on 12/2/25
7.	Laurel Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Mold on floor in shower # 3 Mold cleaned and removed on 12/2/25
8.	Algon Building	Shower Room (A & B)	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, and 3 Floor cleaned on 12/2/25
9.	Algon Building	Shower Room (A & B)	105 CMR 451.123	Maintenance: Grout dirty in shower # 1, 2, and 3 Grout cleaned on 12/2/25
10.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1, 2, and 3 Floor will be repainted with an anticipated date of 2/12/26
11.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Metal brackets rusted in shower # 3 Metal brackets will be replaced with an anticipated of 2/12/26
12.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Baseboard damaged in shower # 1 Baseboard will be repaired or replaced with an anticipated date of 2/12/26
13.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Mold on grout in shower # 1, 2, and 3 Mold cleaned on 12/2/15
14.	Algon Building	Shower Room (B & C)	105 CMR 451.123*	Maintenance: Grout damaged in shower # 1, 2, and 3 Grout will be repaired with an anticipated date of 2/12/26
15.	Algon Building	Shower Room (B & C)	105 CMR 451.123	Maintenance: Ceiling panels not secure Ceiling tiles secured on 12/2/25

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies were found during the inspection:

1.	Laurel Building	Slop Sink Room (A)	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket Standing water cleaned on 12/2/25
2.	Laurel Building	Slop Sink Room (A)	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor Mop removed from floor on 12/2/25

Old Administration Building

Deficiencies under the Required Standards (.100 and .200 series)

8 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection:

1.	A Corridor	Inmate Bathroom # A120	105 CMR 451.123	Maintenance: One light out Light replaced on 12/1/2025
2.	C Corridor	Culinary Arts Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -

				Methods: Non-functional equipment not repaired or removed from premises, Traulsen freezer out-of-order. Standard found in 105 CMR 590; FC 6-501.114(A). Freezer removed from area on 12/3/25	
3.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), undated chicken. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
4.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, unlabeled chicken. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
5.	C Corridor	Culinary Arts	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, automatic sanitizer feeder not working properly. Standard found in 105 CMR 590; FC 6-501.11. Vendor will be called in for repairs with an anticipated date of 1/16/26
6.	C Corridor	Main Serving Room	Handwash Sink	105 CMR 451.200	Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf). Standard found in 105 CMR 590; FC 6-301.12. Paper towels added by handwashing sink on 12/1/25

7. C Corridor	Main Serving Room	Serving Line	105 CMR 451.200	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 (Pf), temperature of hamburger recorded at 115°F. Standard found in 105 CMR 590; FC 3-501.16(A)(1). Equipment in place for proper holding on 12/3/25. Product held at proper temperature for food safe handling and staff were retrained on proper handling/holding procedures
8. 2nd Floor	I.T.U.	Showers	105 CMR 451.123	Maintenance: Dead drain flies on ceiling in shower Ceiling cleaned and drain flies removed on 12/16/25
9. 2nd Floor	Industries # 224	Staff Industries Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 95°F at handwash sink The water temperature was readjusted to the proper temperature on 12/3/25. The new temperature is reading at 111 degrees.

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 4 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entrance			105 CMR 451.350	Structural Maintenance: Exterior door not rodent and weathertight Weather stripping added to door on 12/16/25
2. B Corridor	Offices		105 CMR 451.353	Interior Maintenance: Ceiling tiles missing and water damaged Ceiling tiles will be replaced with an anticipation date of 1/23/26
3. C Corridor			105 CMR 451.353*	Interior Maintenance: Floor tile missing and damaged throughout Floor tiles will be replaced or repaired with an anticipation date of 1/23/26
4. D Corridor	Cosmetology # D141, D143, & D145		105 CMR 451.353*	Interior Maintenance: Ceiling damaged Ceiling will be repaired with an anticipation date of 1/22/26
5. 2nd Floor	Parole		105 CMR 451.353	Interior Maintenance: Ceiling tiles damaged, and water stained in Room # 205 Ceiling tiles will be replaced with an anticipation date of 1/23/26

6.	2nd Floor	Industries # 224	105 CMR 451.353*	Interior Maintenance: Floor damaged in shipping and receiving room Damage flooring will be repaired with an anticipation date of 1/22/26
7.	Basement	Laundry Area	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight Weatherstripping added to door on 12/8/25

Central Kitchen

Deficiencies under the Required Standards (.100 and .200 series)

19 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Kitchen Area	Handwash Sink	105 CMR 451.200	Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks (Pf), temperature recorded at 105°F. Standard found in 105 CMR 590; FC 5-202.12(A). The water temperature was readjusted to the proper temperature on 12/2/25. The new temperature is reading at 111 degrees.
2.	Kitchen Area	Prep Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, tape on floor drain where kettle was removed. Standard found in 105 CMR 590; FC 6-501.11. Tape removed from floor and drain secured on 12/5/25
3.	Kitchen Area	Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, reach-in refrigerator # 9 out-of-order. Standard found in 105 CMR 590; FC 6 501.114(A). Refrigerator removed from area on 12/17/25
4.	Kitchen Area	Prep Area	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, single-use silverware stored uncovered. Standard found in 105 CMR 590; FC 4-903.11(B)(2). ** Corrected On-Site **
5.	Kitchen Area	Broom Storage Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water observed on floor. Standard found in 105 CMR 590; FC 6-501.12(A). Standing water removed from area on 12/2/25
6.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200*	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590;

			Fans cleaned on 12/2/25. The inmate work crew will continue this detail weekly or as needed.
			FC 3-305.11(A)(2).
7.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200*
			Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wood on walls damaged and moldy. Standard found in 105 CMR 590; FC 6-501.11. Mold removed and walls cleaned on 12/2/2025. The inmate work crew will continue this detail weekly or as needed.
8.	Kitchen Area	Slop Bucket Refrigerator	105 CMR 451.200
			Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, encrusted food debris observed on floor. Standard found in 105 CMR 590; FC 6-501.12(A). Food removed and area cleaned on 12/2/2025. inmate work crew will continue this detail weekly or as needed.
9.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200
			Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, several food items labeled with incorrect name. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
10.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200
			Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, rag stored in floor drain. Standard found in 105 CMR 590; FC 6-501.11. ** Corrected On-Site **
11.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200
			Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, floor drain cover not secure. Standard found in 105 CMR 590; FC 5-205.15(B). Floor drain secured on 12/17/25
12.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200
			Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A). Area cleaned on 12/2/25. Pest control on site weekly and will continue to monitor the area.
13.	Kitchen Area	Dry/Baking Storage	105 CMR 451.200
			Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored

			above the food in the container, several scoops stored in bulk containers. Standard found in 105 CMR 590; FC 3-304.12(B). ** Corrected On-Site **
14. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, unlabeled spices. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
15. Kitchen Area	Dry/Baking Storage	105 CMR 451.200	Protection of Clean Items, Storing: Equipment not stored at least 6 inches above the floor, cambros stored on floor. Standard found in 105 CMR 590; FC 4-903.11(A)(3). ** Corrected On-Site **
16. Kitchen Area	Refrigerator # 5	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
17. Kitchen Area	Refrigerator # 5	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
18. Kitchen Area	Refrigerator # 5	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2). Fans cleaned on 12/2/25. The inmate work crew will continue this detail weekly or as needed.
19. Kitchen Area	Refrigerator # 5	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets moldy. Standard found in 105 CMR 590; FC 4-501.11(B). Gaskets were cleaned on 12/2/25 and will be cleaned daily.
20. Kitchen Area	Refrigerator # 5	105 CMR 451.200	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), chicken prepared on 11/23/25. Standard found in 105 CMR 590;

			FC 3-501.17(A). Food thrown away on 12/2/25.
21. Kitchen Area	Freezer # 6	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
22. Kitchen Area	Freezer # 6	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
23. Kitchen Area	2-Compartment Sink Area	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), numerous items not dated in refrigerator # 8. Standard found in 105 CMR 590; FC 3-501.17(A). Any food that didn't have a date labeled was thrown away on 12/2/25.
24. Kitchen Area	2-Compartment Sinks	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, numerous items not labeled in refrigerator # 8. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
25. Back Hallway		105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, cereal bowls portioned on-site not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
26. Back Hallway	Walk-In Freezer	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Food in contact with dirty equipment/utensils (Pf), excessive ice buildup observed around door frame. Standard found in 105 CMR 590; FC 3-304.11 (A). Ice build up removed from area on 12/5/25.

27. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw ground beef stored above vegetables. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). ** Corrected On-Site **
28. Back Hallway	Walk-In Refrigerator	105 CMR 451.200*	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), pie not dated. Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **
29. Back Hallway	Walk-In Refrigerator	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, pie not labeled. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
30. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), moldy produce observed. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site**
31. Back Hallway	Walk-In Refrigerator	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site or by a food processing plant exceeded the time and temperature combination and not discarded (Pf), milk observed with expiration date of 11/23/25. Standard found in 105 CMR 590; FC 3-501.18(A)(1). ** Corrected On-Site **
32. Food Manager's Office	Food Manager's Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged Floor will be repainted with an anticipated date of 1/23/26.

Power Plant

Deficiencies under the Recommended Standards (.300 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

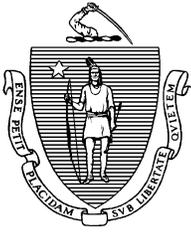
1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Stairs at entrance damaged and deteriorated Premade stairs have been ordered to replace the original staircase. The anticipated date for the replacement is 2/12/26.
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Vehicle Trap and Maintenance

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1.	Maintenance Building	Main Area	105 CMR 451.350	Structural Maintenance: Window broken New window ordered and will be replaced with an anticipated date of 1/14/26
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The Commonwealth of Massachusetts
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Department of Public Health
Bureau of Climate and Environmental Health
Division of Environmental Health Regulations and Standards
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Secretary

Kimberley Driscoll
Lieutenant Governor

Robert Goldstein, MD, PhD
Commissioner

January 6, 2026

Ryan Donlon, Superintendent
MCI Framingham
99 Loring Drive, P.O. Box 9007
Framingham, MA 01701 (electronic copy)

Re: Plan of Correction – MCI Framingham

Dear Superintendent Donlon:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction in response to my inspection conducted on December 1 and 2, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exception:

In regards to the issue of overcrowding, the EHRS appreciates the limitations of correctional facilities and the need to accommodate the ever-increasing population; however we remain concerned with the overcrowded conditions.

Thank you for your prompt attention to this matter, should you have any questions please contact me at the address listed above.

Sincerely,

A handwritten signature in blue ink that reads "Hannah LeBeau".

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Michael Beland, EHSO/FSO

(electronic copy)