

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

Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

January 22, 2026

To:	Shawn Jenkins, Commissioner, Department of Corrections	(electronic copy)
	Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services	(electronic copy)
	Clerk, Massachusetts House of Representatives	(electronic copy)
	Clerk, Massachusetts Senate	(electronic copy)
	Paul Trainque, Environmental Health and Safety Officer	(electronic copy)
	Sergeant Michael Gallagher, Environmental Health and Safety Officer	(electronic copy)

Greetings,

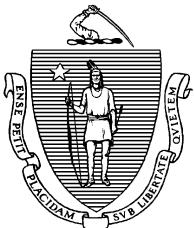
Pursuant to 105 CMR 451.403, please find the inspection report for North Central Correctional Center, the Plan of Correction (POC) from the facility and the POC acceptance letter from the Division of Environmental Health Regulations and Standards (EHRS).

Sincerely,

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

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)
	Michah Blondeau, Public Health Director, Gardner Board of Health	(electronic copy)
	Brianna Arruda, Director, Policy Development and Compliance Unit	(electronic copy)
	Kelly Hastings, Superintendent	(electronic copy)



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September 26, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Facility Inspection – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the NCCI Gardner on September 15, 16, and 17, 2025, accompanied by Paul Trainque and Sergeant Michael Gallagher, Environmental Health and Safety Officers, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 523 total deficiencies: 237 new deficiencies under the Required Standards (.100 and .200 series), 166 repeat deficiencies under the Required Standards, 55 new deficiencies under the Recommended Standards (.300 series), 63 repeat deficiencies under the Recommended Standards, 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety) under 105 CMR 451.402(B).

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

C Building

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

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

1. Lobby	Male Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty
2. Lobby	Male Bathroom	105 CMR 451.123	Maintenance: Baseboard missing
3. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Wall paint around handwash sink damaged
4. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Radiator rusted
5. Basement – Outside	Male Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty
6. Basement – Inside	Booking	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets moldy
7. C Gate Records Area	Female Staff Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty

Thompson Hall

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

76 new deficiencies and 57 repeat deficiencies (indicated by an *) were found during the inspection:

1. Basement	Hallway	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of ice machine moldy	
2. Basement	Mop Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, slop sink used for filling water coolers	
3. 1st Floor	Med Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup in freezer	
4. 1st Floor	North Wing	Day Room and Offices	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
5. 1st Floor	BRAVE Unit	Control	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

6. 2nd Floor	BRAVE Unit	Kitchenette	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, expired milk observed in refrigerator
7. H.S.U.	Slop Sink Closet # 31		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, cambros stored on floor
8. H.S.U.	Shower		105 CMR 451.123*	Maintenance: Baseboard damaged
9. H.S.U.	Female Staff Bathroom		105 CMR 451.123	Maintenance: Ceiling vent dusty
10. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged outside all showers
11. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall tiles damaged outside all showers
12. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged in shower # 1, 2, 3, 4, and 5
13. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, and 5
14. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Ceiling damaged throughout bathroom
15. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 3, 4, and 5
16. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Drain flies observed in shower # 1
17. 2nd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain cover missing near toilet
18. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1
19. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1 and 2
20. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3 and 4
21. 2nd Floor	East Wing	Day Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
22. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall grout damaged in shower # 1, 2, 3, and 4
23. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor grout damaged in shower # 1, 2, 3, and 4

24. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4
25. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall tile damaged in shower # 1, 2, 3, and 4
26. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Radiator cover damaged and rusted
27. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Threshold damaged in shower # 1, 3, and 4
28. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged outside of all showers
29. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4
30. 2nd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water control missing in shower # 2
31. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile missing in shower # 2 and 4
32. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Baseboard missing in shower # 4
33. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1, 3, 4, and 5
34. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, 4, and 5
35. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 1, 3, 4, and 5
36. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 3, 4, and 5
37. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 3
38. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall tile damaged throughout bathroom
39. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order
40. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 5 leaking
41. 3rd Floor	East Wing	Slop Sink Closet # 12	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, slop sink slow to drain
42. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Objectionable odor observed
43. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Threshold damaged in shower # 1

44. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4
45. 3rd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 1 leaking
46. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 1, 2, and 4
47. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4
48. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall surface damaged outside of showers
49. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged throughout bathroom
50. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling damaged throughout bathroom
51. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Standing water observed on floor
52. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Window fan dusty
53. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged near toilet
54. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty throughout shower area
55. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall damaged in shower # 1, 2, 3, 4, and 5
56. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1 and 5
57. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, and 5
58. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: One ceiling light out
59. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged throughout bathroom
60. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Debris in floor drain outside showers
61. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1, 2, 3, 4, and 5
62. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall rust stained in shower # 1
63. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on floor in shower # 1 and 5
64. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 2, 4, and 5
65. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Water control moldy in shower # 1, 2, 3, 4, and 5

Deficiencies under the Recommended Standards (.300 series)

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

1.	Entire Building		105 CMR 451.320	Cell Size: Inadequate floor space in all cells
2.	Basement	Slop Sink Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
3.	Basement	Slop Sink Closet	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket
4.	1st Floor	Mop Closet # 29	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
5.	1st Floor	North Wing	Cells	105 CMR 451.353*
6.	1st Floor	North Wing	Cells	105 CMR 451.353*
7.	1st Floor	North Wing	Cells	105 CMR 451.353*
8.	1st Floor	North Wing	Cells	105 CMR 451.353*
9.	1st Floor	BRAVE Unit		105 CMR 451.353
10.	H.S.U.	Slop Sink Closet # 31		105 CMR 451.353
11.	H.S.U.	Exam Room # 2		105 CMR 451.353*
12.	H.S.U.	Ambulance Hallway		105 CMR 451.350*
13.	2nd Floor	Staff Area		105 CMR 451.353
14.	2nd Floor	Janitors Closet # 2-11		105 CMR 451.353
15.	2nd Floor	Slop Sink Closet # 2-14		105 CMR 451.353
16.	2nd Floor	South Wing	Day Room	105 CMR 451.353*
17.	2nd Floor	South Wing	Day Room	105 CMR 451.353
18.	3rd Floor	South Wing	Cells	105 CMR 451.353*
19.	3rd Floor	South Wing	Cells	105 CMR 451.353*
20.	3rd Floor	South Wing	Cells	105 CMR 451.353
21.	3rd Floor	South Wing	Cells	105 CMR 451.353
22.	3rd Floor	South Wing	Day Room	105 CMR 451.353
23.	3rd Floor	South Wing	Day Room	105 CMR 451.353

24. 3rd Floor	South Wing	Room # 3-04	105 CMR 451.353	Interior Maintenance: Wall surface damaged
25. 3rd Floor	East Wing	Hallway	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged
26. 3rd Floor	East Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in cell # 261, 361, and 370
27. 3rd Floor	East Wing	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles damaged in cell # 364
28. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged in hallway
29. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in hallway
30. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling moldy near telephones
31. 3rd Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles missing in cell # 309
32. 3rd Floor	North Wing	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 316

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)

2 new deficiencies were found during the inspection:

1. Thompson Hall	Basement	Biohazard Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, storage area left unlocked. Standard found in 105 CMR 480.100(C)(2).
2. Thompson Hall	H.S.U.	Medical Records	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days. Standard found in 105 CMR 480.400(C).

D Building

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

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink
2. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty
3. 1st Floor	Vending Machine Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, single service utensils not stored in the inverted position
4. 1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Baseboard damaged
5. 1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Laminate damaged on the side of countertop

6.	1st Floor	D Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
7.	Basement	Break Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets damaged and moldy

Deficiencies under the Recommended Standards (.300 series)

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

1.	1st Floor	Visiting Room	105 CMR 451.353*	Interior Maintenance: Ceiling paint damaged
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E Building

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

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	2nd Floor	Officer's Station/Staff Area # 213	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
2.	2nd Floor	Barber Shop # 217	105 CMR 451.141*	Screens: Screens damaged and missing
3.	2nd Floor	Barber Shop # 217	105 CMR 451.123*	Maintenance: Unlabeled chemical container

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1.	3rd Floor	Room # 310	105 CMR 451.353	Interior Maintenance: Ceiling damaged
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F Building

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

13 new deficiencies and 23 repeat deficiencies (indicated by an *) were found during the inspection:

1.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Upper portion of wall rusted
2.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower floor dirty
3.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Wall vents dirty
4.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower walls dirty
5.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout
6.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Mold on walls
7.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Light fixture rusted
8.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Hole in upper portion of wall near shower # 3 on the left side
9.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling damage outside shower
10.	2nd Floor	Showers	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, floor drain not secure
11.	2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on shower curtain
12.	2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on light fixture

13. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Baseboard damaged
14. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on baseboard
15. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Wall rotted above showers
16. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Ceiling rust stained
17. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Debris observed on floor
18. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Threshold damaged
19. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on cloth ties holding up shower curtain
20. 2nd Floor	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 5 leaking
21. 2nd Floor	Bathroom	105 CMR 451.123	Maintenance: Ceiling surface damaged
22. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Wall paint damaged
23. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling paint damaged
24. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling vent dusty
25. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor paint damaged throughout
26. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Light shield rusted
27. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Mold on ceiling
28. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Hole in wall above shower # 2
29. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Upper portion of wall rusted above shower heads
30. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Soap scum on shower curtain
31. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Door frame rusted
32. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor dirty in shower
33. 1st Floor	Shower	105 CMR 451.123	Maintenance: Mold on walls
34. 1st Floor	Shower	105 CMR 451.123	Maintenance: Ceiling vent rusted outside shower
35. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.123*	Maintenance: Floor paint damaged
36. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area
2. 2nd Floor	C Dorm	105 CMR 451.353	Interior Maintenance: Radiator cover damaged near bunk # 6
3. 1st Floor		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket in hallway
4. 1st Floor	B Dorm	105 CMR 451.353*	Interior Maintenance: Window covered in plastic near bunk # 15
5. 1st Floor	B Dorm	105 CMR 451.350	Structural Maintenance: Window leaking near bunk # 15
6. 1st Floor	B Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 6

Food Service Building

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

61 new deficiencies and 18 repeat deficiencies (indicated by an *) were found during the inspection:

1. Main Kitchen		105 CMR 451.200*	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, beard guards. Standard found in 105 CMR 590; FC 2-402.11.
2. Main Kitchen		105 CMR 451.200	Ventilation: Facility not kept free of objectionable odors, strong sewage odor observed in kitchen. Standard found in 105 CMR 590; FC 6-304.11
3. Main Kitchen		105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).
4. Main Kitchen		105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, belongings stored in food preparation areas. Standard found in 105 CMR 590; FC 6-305.11(B).
5. Main Kitchen	Handwash Sink	105 CMR 451.200*	Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks(Pf), temperature recorded at 82°F at handwash sink. Standard found in 105 CMR 590; FC 5-202.12(A). **Corrected On-Site**
6. Main Kitchen	Handwash Sink	105 CMR 451.200	Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf), paper towel dispenser not properly dispensing. Standard found in 105 CMR 590; FC 6-301.12.
7. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, shelves under serving line dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
8. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A).

9. Main Kitchen	Serving Line	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, trays stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A).
10. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of warmers dirty. Standard found in 105 CMR 590; FC 4-601.11(C).**Corrected On-Site**
11. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged on all warmers. Standard found in 105 CMR 590; FC 4-501.11(B).
12. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelving dirty in all warmers. Standard found in 105 CMR 590; FC 4-601.11(C).
13. Main Kitchen	West Tray Room	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).
14. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
15. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
16. Main Kitchen	West Tray Room	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2).
17. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16.
18. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16.

19. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A).
20. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16.
21. Main Kitchen	East Tray Room	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, employee clothing stored on drying racks. Standard found in 105 CMR 590; FC 6-305.11(B).
22. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature measured at 134°F. Standard found in 105 CMR 590; FC 4-01.112(A)(2).
23. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine not displaying final rinse temperature. Standard found in 105 CMR 590; FC 4-501.15(A).
24. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine displaying float tank error. Standard found in 105 CMR 590; FC 4-501.15(A).
25. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature recorded at 146°F. Standard found in 105 CMR 590; FC 4-501.112(A)(2).
26. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).
27. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). **Corrected On-Site**

28. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No sanitizing test kit available (Pf), sanitizer test strips expired. Standard found in 105 CMR 590; FC 4-302.14. **Corrected On-Site**
29. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted grease observed on pans. Standard found in 105 CMR 590; FC 4-601.11(A).
30. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), grease on surface of sheet pans. Standard found in 105 CMR 590; FC 4-601.11(A).
31. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), drying rack dirty. Standard found in 105 CMR 590; FC 4-601.11(A).
32. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A).
33. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A).
34. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A).
35. Main Kitchen	Food Prep Area	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, spices not labeled. Standard found in 105 CMR 590; FC 3-302.12.
36. Main Kitchen	Food Prep Area	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spices stored uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).

37. Main Kitchen	Food Prep Area	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), cooked turkey left out. Standard found in 105 CMR 590; FC 3-501.16(A)(1). **Corrected On-Site**
38. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, greasy cardboard covering equipment. Standard found in 105 CMR 590; FC 6-501.12(A).
39. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ventilation hoods dirty. Standard found in 105 CMR 590; FC 6-501.12(A). **Corrected On-Site**
40. Main Kitchen	Food Prep Area	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).
41. Main Kitchen	Food Prep Area	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), eggs stored above ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site**
42. Main Kitchen	Food Prep Area	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, salt stored in a beef base bucket. Standard found in 105 CMR 590; FC 3-302.12.
43. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling vent dusty. Standard found in 105 CMR 590; FC 6-501.12(A).
44. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.

45. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Protection of Clean Items; Storing: Utensils 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)
46. Main Kitchen	Dry Goods 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, scoop stored in cereal container. Standard found in 105 CMR 590; FC 3-304.12(B).
47. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
48. Main Kitchen	Culinary Freezer	105 CMR 451.200*	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, excessive ice buildup on boxes of food. Standard found in 105 CMR 590; FC 3-305.11(A)(2).
49. Main Kitchen	Culinary Freezer	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. Standard found in 105 CMR 590; FC 3-302.12.
50. Main Kitchen	Culinary Freezer	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), excessive ice buildup in boxes of food. Standard found in 105 CMR 590; FC 3-101.11.
51. Main Kitchen	Culinary Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food left open. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
52. Main Kitchen	Cooler # C1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
53. Main Kitchen	Cooler # C1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).

54. Main Kitchen	Cooler # C2	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). Standard found in 105 CMR 590; FC 3-501.17(A).
55. Main Kitchen	Cooler # C2	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged and moldy. Standard found in 105 CMR 590; FC 4-501.11(B).
56. Main Kitchen	Cooler # C3	105 CMR 451.200*	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-101.11.
57. Main Kitchen	Cooler # C3	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty. Standard found in 105 CMR 590; FC 4-501.11(B).
58. Main Kitchen	Cooler # C3	105 CMR 451.200	Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device. Standard found in 105 CMR 590; FC 4-204.112(B). **Corrected On-Site**
59. Main Kitchen	Staff Office	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor tiles damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1).
60. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 1 leaking
61. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink # 1 and 2
62. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.123	Maintenance: Ceiling vent rusted
63. Main Kitchen	Staff Bathroom # 133	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink
64. Main Kitchen	Janitors Closet # 135	105 CMR 451.200*	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16.

65. Main Kitchen	Electrical Room	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food stored in mechanical rooms, water and single-use cups stored in electrical room. Standard found in 105 CMR 590; FC 3-305.12.
66. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16.
67. Main Kitchen	Tool Room	105 CMR 451.200	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container. Standard found in 105 CMR 590; FC 7-101.11.
68. Main Kitchen	Tool Room	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A).
69. Bakery		105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, yogurt containers reused. Standard found in 105 CMR 590; FC 4-502.13(A).
70. Bakery		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 ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site**
71. Bakery		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, bulk containers not labeled. Standard found in 105 CMR 590; FC 3-302.12.
72. Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
73. Bakery	Dry Storage	105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, peanut butter containers reused. Standard found in 105 CMR 590; FC 4-502.13(A).

74. Bakery	Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
75. Bakery	Cooler # 4	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
76. Culinary	Refrigerator	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
77. Culinary	3-Compartment Sink	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, vent above 3-compartment sink rusted. Standard found in 105 CMR 590; FC 6-501.11.
78. Culinary	Dining Area	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor bubbling and damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1).
79. Culinary	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1. Main Kitchen	Food Prep Area	105 CMR 451.383(B)	Fire Safety System: Facility not in compliance with 780 CMR Massachusetts Building Code provisions for fire safety, items stored within 18 inches of ceiling
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Laundry

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

1 new deficiency was found during the inspection:

1. Optical (in Laundry Building)	Work Area	105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, reusing old chemical containers for ice and water.
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Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight
2. Building Exterior	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged throughout

G Building**Deficiencies Under the Required Standards (.100 and .200 series)**

26 new deficiencies were found during the inspection:

1. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored upside down
2. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor
4. Basement	Showers	105 CMR 451.123	Maintenance: Floor damaged throughout shower area
5. Basement	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 5, and 8
6. Basement	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, 3, 4, and 8
7. Basement	Showers	105 CMR 451.123	Maintenance: Curtain missing in shower # 5
8. Basement	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 6 and 8
9. Basement	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 6, 7, 8, 9, and 10
10. Basement	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 8 and 10
11. Basement	Showers	105 CMR 451.123	Maintenance: Wet mop stored in bucket

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Hallway	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
2. 1st Floor	Control	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged

I Building**Deficiencies Under the Required Standards (.100 and .200 series)**

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

1. West Side	Bathroom (in Sergeant's Office)	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink
2. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged throughout
3. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition between toilet and urinal damaged
4. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Hole in baseboard
5. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor not secure

6. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling outside showers dirty
7. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty
8. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light fixtures rusted
9. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tile supports rusted
10. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor damaged
11. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent outside of shower # 7 damaged
12. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wet mop stored upside down
13. West Side	Inmate Bathroom	105 CMR 451.123	Maintenance: Underneath handwash sinks rusted
14. West Side	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 133°F at handwash sink # 1

Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior		105 CMR 451.350*	Structural Maintenance: Exterior of building damaged
2. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty
3. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Unsecured ceiling tiles near bunk # 15
4. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket

H Building

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. 1st Floor	Dorm	105 CMR 451.141	Screens: Screen missing near bunk # 12
2. 2nd Floor	Stairway	105 CMR 451.141*	Screens: Screen missing

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area
2. Building Exterior		105 CMR 451.350*	Structural Maintenance: Roof damaged
3. Basement	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
4. 1st Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout
5. 1st Floor	Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 15
6. 2nd Floor	Officer's Station	105 CMR 451.353*	Interior Maintenance: Floor damaged
7. 2nd Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tile damaged throughout

8. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Window unable to close near bunk # 9
9. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked near bunk # 23

New Gym

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

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

1. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged
2. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling damaged
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket
5. 1st Floor	Storage Room (previously Canteen)	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, bags of food stored on floor
6. 1st Floor	C.O.'s Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
7. Basement (New Optical)	Staff Bathroom	105 CMR 451.123	Maintenance: Electric hand dryer out-of-order
8. Basement (New Optical)	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, basin damaged at slop sink

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 2nd Floor	Chemical Storage Room	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket
2. 2nd Floor	Chemical Storage Room	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket
3. 1st Floor	Janitor's Closet (in Staff Bathroom)	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket

A Building

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

19 new deficiencies and 24 repeat deficiencies (indicated by an *) were found during the inspection:

1. 3rd Floor	Classroom	105 CMR 451.141	Screens: Screen missing
2. 3rd Floor	Hallway	105 CMR 451.141	Screens: Screen damaged
3. 2nd Floor	CO's Office	105 CMR 451.141	Screens: Screen missing
4. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Mold on toilet

5. 2nd Floor	South Dorm	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
6. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Toilet out-of-order
7. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Radiator not secure
8. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Wet mop stored in plastic bag
9. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Objectionable odor observed
10. 2nd Floor	Staff Bathroom # 211	105 CMR 451.123	Maintenance: Wet mop stored on floor
11. 2nd Floor	Staff Bathroom # 211	105 CMR 451.141	Screens: Screen damaged
12. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition damaged in stall # 1
13. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Partition damaged in stall # 2 and 3
14. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower
15. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in shower
16. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged in shower
17. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower
18. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower
19. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged in shower
20. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower
21. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket
22. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Sheet hanging outside of shower dirty
23. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Soap scum on shower curtain
24. 2nd Floor	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, right side shower # 1 leaking
25. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on walls
26. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling dirty throughout bathroom
27. 1st Floor	Control Office	105 CMR 451.141*	Screens: Screen damaged
28. 1st Floor	Control Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator # 1
29. 1st Floor	Staff Bathroom # 112	105 CMR 451.141*	Screens: Screen damaged
30. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Dirty rags stored underneath handwash sink

31. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower
32. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall damaged in shower
33. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout bathroom
34. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling dirty throughout bathroom
35. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent rusted
36. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield damaged in shower
37. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower
38. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold in light shield in shower
39. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower
40. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower
41. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower
42. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Excessive condensation observed on shower ceiling

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area
2. 2nd Floor	CO's Office	105 CMR 451.353*	Interior Maintenance: Chair damaged
3. 2nd Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Standing fan dusty
5. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
6. 2nd Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wall fan dusty
7. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.350*	Structural Maintenance: Window leaking outside of closet
8. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Window covered in plastic outside of closet
9. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
10. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked
11. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room
12. 2nd Floor	North Dorm	105 CMR 451.353	Interior Maintenance: Wall fan dusty
13. 2nd Floor	North Dorm	105 CMR 451.350	Structural Maintenance: Ceiling leaking near bunk # 22
14. 1st Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Wall surface damaged near bunk # 24
15. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Standing fan dusty

16. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor
17. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Window leading to Day Room covered in plastic
18. 1st Floor	Mop Closet # 111	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket
19. 1st Floor	Mop Closet # 111	105 CMR 451.353	Interior Maintenance: Wet mop stored upside down
20. 1st Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked in back room
21. Basement - M.A.T. Program		105 CMR 451.353	Interior Maintenance: Ceiling paint damaged

B Building

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

12 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor		105 CMR 451.141*	Screens: Screen damaged in back hall
2. 1st Floor	Day Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket
5. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower
6. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor pant damaged in shower
7. 2nd Floor	South Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged behind toilets
8. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket
9. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower
10. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket
11. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket
12. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Light shield rusted in shower
13. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower
14. Basement	Librarian's Office	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes leaking

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area
2. 2nd Floor	Slop Sink Closet # 2-10	105 CMR 451.353	Interior Maintenance: Mold on wall

3. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked in back room
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling covered in plastic in back room
5. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked
6. Basement		105 CMR 451.353*	Interior Maintenance: Floor paint damaged throughout

B.A.U.

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

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

1. Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged at threshold
2. Showers	105 CMR 451.123*	Maintenance: Light fixture rusted
3. Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies were found during the inspection:

1. Storage Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
2. Day Room	105 CMR 451.353	Interior Maintenance: Wall paint damaged

Weight Room Building

Deficiencies under the Recommended Standards (.300 series)

6 new deficiencies were found during the inspection:

1. Main Area	105 CMR 451.353	Interior Maintenance: Padding damaged on 6 machines
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Laurel Building

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

4 new deficiencies were found during the inspection:

1. Bathroom (in Dry Goods Storage)	105 CMR 451.117	Toilet Fixtures: Toilet fixture dirty
2. Bathroom # 119	105 CMR 451.123	Maintenance: Wet mop stored in bucket
3. Bathroom # 119	105 CMR 451.123	Maintenance: Wall dirty
4. Bathroom # 119	105 CMR 451.123	Maintenance: Light shield water damaged

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout
2. Entrance	105 CMR 451.353*	Interior Maintenance: Door frame rusted
3. Entire Building	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight
4. Storage Room	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged
5. Offices	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout
6. Offices	105 CMR 451.353	Interior Maintenance: Wall paint damaged in Office # 111

Assembly Building

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

1 new deficiency was found during the inspection:

1. Basement	Mail Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
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Deficiencies under the Recommended Standards (.300 series)

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

1. Entrance	105 CMR 451.350*	Structural Maintenance: Ramp to building damaged
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Cedar Building

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

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

1. 1st Floor	Kitchenette	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, mold observed on interior of refrigerator
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Store House

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

7 new deficiencies and 6 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Break Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, multi-use sponge observed
2. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of refrigerator dirty
3. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
4. 1st Floor	Staff Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, eggs stored above ready-to-eat food
5. 1st Floor	Staff Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet constantly running

6. 1st Floor	Cooler # 1	105 CMR 451.200*	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
7. 1st Floor	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11.
8. 1st Floor	Cooler # 1	105 CMR 451.200*	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container outside of cooler. Standard found in 105 CMR 590; FC 7-101.11.
9. 1st Floor	Cooler # 1	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, food stored on floor. Standard found in 105 CMR 590; FC 3-305.11(A)(3).
10. 1st Floor	Cooler # 1	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16.
11. 1st Floor	Dry Storage	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged in several locations. Standard found in 105 CMR 590; FC 6-501.11.
12. 1st Floor	Freezer # 2	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food ripped open. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
13. 1st Floor	Freezer # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11.

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Receiving Area	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight
2. 1st Floor	Receiving Area	105 CMR 451.350*	Structural Maintenance: Loading dock damaged

Carpenter Shop

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

2 new deficiencies were found during the inspection:

1.	2nd Floor	Female Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 82°F at handwash sink
2.	2nd Floor	Female Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Main Area	105 CMR 451.353*	Interior Maintenance: Wall water damaged	
2.	Building Exterior	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight	
3.	2nd Floor	Slop Sink Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket

Power Plant

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

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

1.	Bathroom	105 CMR 451.117*	Toilet Fixtures: Urinal dirty
2.	Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink
3.	Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink

Garage

Deficiencies under the Recommended Standards (.300 series)

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

1.	Entire Building	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight
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Towers

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

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

1.	Tower # 1		105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 100°F at handwash sink	
2.	Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123*	Maintenance: Handwash sink basin cracked
3.	Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123*	Maintenance: Light shield missing

Deficiencies under the Recommended Standards (.300 series)

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

1. Tower # 1		105 CMR 451.353*	Interior Maintenance: Walls left unfinished on first floor
2. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Ceiling beams corroded
3. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Windows damaged
4. Vehicle Trap Tower	3rd Floor	105 CMR 451.353*	Interior Maintenance: Window damaged

SECTION 2: Areas Found to be in Compliance

The EHRS inspected 219 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

The EHRS did not inspect 30 areas of the facility because they were either in use, locked, or under construction.

1. C Building	2nd Floor	Bathroom # 26	Unable to Inspect – In Use	
2. Thompson Hall	Basement	Legal Storage Area	Unable to Inspect – Locked	
3. Thompson Hall	1st Floor	South Wing	Unable to Inspect – Under Construction	
4. Thompson Hall	1st Floor	North Wing	Showers	Unable to Inspect – In Use
5. Thompson Hall	H.S.U.	Exam Room # 4	Unable to Inspect – In Use	
6. D Building	2nd Floor	DOS Office	Unable to Inspect – Locked	
7. D Building	2nd Floor	Administrative Assistant's Office	Unable to Inspect – Locked	
8. D Building	2nd Floor	Deputy Superintendent's Office	Unable to Inspect – Locked	
9. D Building	1st Floor	Inner-Control Room	Unable to Inspect – Locked	
10. D Building	1st Floor	Inner-Control Bathroom	Unable to Inspect – Locked	
11. F Building	1st Floor	Bathroom	Unable to Inspect – In Use	
12. Wheelchair Shop			Unable to Inspect – Not Used	
13. Laundry Building	Inmate Bathroom		Unable to Inspect – Locked	
14. Laundry Building	Staff Bathroom (located inside Inmate Bathroom Area)		Unable to Inspect – Locked	
15. Laundry Building	Optical (in Laundry Building)	Inmate Bathroom	Unable to Inspect – In Use	
16. Music Bunker			Unable to Inspect – Not Used	
17. I Building	East Side	Inmate Bathroom	Unable to Inspect – In Use	
18. I Building	East Side	Showers	Unable to Inspect – In Use	
19. H Building	Basement	Showers	Unable to Inspect – In Use	
20. H Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use	
21. H Building	2nd Floor	Inmate Bathroom	Unable to Inspect – In Use	
22. A Building	2nd Floor	South Showers	Unable to Inspect – In Use	
23. A Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use	
24. B Building	2nd Floor	East Dorm	Unable to Inspect – Not Used	
25. Laurel Building	Basement	Medication Room	Unable to Inspect – Locked	
26. Laurel Building	Basement	Triage Room	Unable to Inspect – Locked	

27. Laurel Building	2nd Floor-Closed	Unable to Inspect – Closed	
28. Laurel Building	3rd Floor-Closed	Unable to Inspect – Closed	
29. Juniper Building		Unable to Inspect – Locked	
30. Carpenter Shop	2nd Floor	Male Bathroom	Unable to Inspect – In Use

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 count was 751 at the time of the inspection.
2. At the time of the inspection the irreversible temperature measuring device used to test the temperature of the warewash machines was stored in the Food Manager's locked office. The EHRS recommends storing it in a location where it is accessible at all times.
3. The EHRS recommends establishing a policy which requires staff to test and document the internal temperature of hot and cold holding food prior to service. Additionally, the policy should include best practices which require staff to test and document the temperature of each mechanical warewash machine prior to use to ensure the temperatures of the wash, rinse and sanitizing cycles meet the minimum temperature requirements set forth in the regulation.
4. The EHRS observed the significantly deteriorating condition of the floor in the staff dining room and the associated risk of injury it presents. We remain concerned for the health and safety of both inmates and staff and request to be kept apprised of any repairs made to this area.
5. Throughout Thompson Hall, the A Building, F Building, and I Building, bathrooms and shower areas were observed to be poorly maintained resulting in unsanitary conditions. The EHRS is concerned with the increased risk of disease transmission with the high number of inmates being exposed to such unsanitary conditions. We recommend these areas undergo thorough power washing, cleaning and disinfection on a more consistent basis to address the high level of use these showers experience. In the interim we advise increasing the frequency of routine cleaning to ensure bathrooms are maintained in a clean and sanitary condition and meet the minimum regulatory standards.

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](#) is 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:

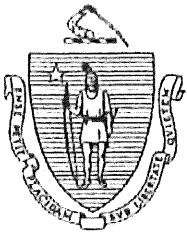
- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

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

Sincerely,

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

Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH



*The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
500 Colony Road
Gardner, 14.3 01440
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Governor

TERRENCE M.
REIDY
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DRISCOLL
Lieutenant Governor

SHAWN P. JENKINS
Commissioner

www.mass.gov/doc

October 10, 2025

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

Dear Hannah

Please see the attached report with Corrective Action responses for the most recent
audit of **September 15,16 and 17, .**

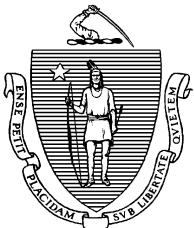
Feel free to contact my office if you should need any further information.

Thank you

A handwritten signature in black ink, appearing to read "Matthew J. Divris".
Matthew J. Divris
Superintendent

MJD/bcm

cc: File
Nugent, Deputy Operations



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

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Lieutenant Governor

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Secretary

Robert Goldstein, MD, PhD
Commissioner

September 26, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Facility Inspection – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the NCCI Gardner on September 15, 16, and 17, 2025, accompanied by Paul Trainque and Sergeant Michael Gallagher, Environmental Health and Safety Officers, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 523 total deficiencies: 237 new deficiencies under the Required Standards (.100 and .200 series), 166 repeat deficiencies under the Required Standards, 55 new deficiencies under the Recommended Standards (.300 series), 63 repeat deficiencies under the Recommended Standards, 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety) under 105 CMR 451.402(B).

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

C Building

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

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

1. Lobby	Male Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty Ceiling vent will be cleaned by 10/10/15
2. Lobby	Male Bathroom	105 CMR 451.123	Maintenance: Baseboard missing Maintenance will install new baseboard by 12/19/25
3. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Wall paint around handwash sink damaged Maintenance will paint around sink by 12/19/25
4. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Radiator rusted Maintenance will paint radiator by 12/19/25
5. Basement – Outside	Male Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance will clean ceiling vent by 10/10/25
6. Basement – Inside	Booking	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets moldy Maintenance will clean gasket by 10/10/25
7. C Gate Records Area	Female Staff Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance will clean vent by 10/10/25

Thompson Hall

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

76 new deficiencies and 57 repeat deficiencies (indicated by an *) were found during the inspection:

1. Basement	Hallway	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of ice machine moldy Maintenance will clean ice mold by 10/10/25
2. Basement	Mop Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, slop sink used for filling water coolers. Workers advised not to use slop sink to fill water coolers 9/26/25

3. 1st Floor	Med Room		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup in freezer Maintenance will remove ice buildup by 10/10/25
4. 1st Floor	North Wing	Day Room and Offices	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance will clean microwave by 10/10/25
5. 1st Floor	BRAVE Unit	Control	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance will clean microwave by 10/10/25
6. 2nd Floor	BRAVE Unit	Kitchenette	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, expired milk observed in refrigerator Expired milk removed 9/29/25
7. H.S.U.	Slop Sink Closet # 31		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, Cambro's stored on floor Cambros stored on cart 9/26/25
8. H.S.U.	Shower		105 CMR 451.123*	Maintenance: Baseboard damaged Maintenance will install new baseboard by 12/19/25
9. H.S.U.	Female Staff Bathroom		105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance will clean ceiling vent by 10/10/25
10. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged outside all showers Maintenance will install new tile by 12/19/25
11. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall tiles damaged outside all showers Maintenance will install new tile by 12/19/25
12. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged in shower # 1, 2, 3, 4, and 5 Maintenance will paint inside showers by 12/19/25

13. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, and 5 Maintenance will clean showers by 10/10/25
14. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Ceiling damaged throughout bathroom Maintenance will patch ceiling by 12/19/25
15. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 3, 4, and 5 Walls cleaned 10/3/25
16. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Drain flies observed in shower # 1 Drains cleaned 10/3/25
17. 2nd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain cover missing near toilet Maintenance will replace drain cover by 12/19/25
18. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1 Mold cleaned on walls 10/3/25
19. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1 and 2 Walls cleaned 10/3/25
20. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3 and 4 Floors cleaned 10/3/25
21. 2nd Floor	East Wing	Day Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Maintenance will install new thermometer by 10/10/25
22. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall grout damaged in shower # 1, 2, 3, and 4 Maintenance will repair grout by 12/19/25
23. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor grout damaged in shower # 1, 2, 3, and 4 Maintenance will repair grout by 12/19/25
24. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4 Maintenance will install new tile by 12/19/25
25. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall tile damaged in shower # 1, 2, 3, and 4 Maintenance will install new tile by 12/19/25

26. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Radiator cover damaged and rusted Maintenance will paint radiator by 12/19/25
27. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Threshold damaged in shower # 1, 3, and 4 Maintenance will install new threshold by 12/19/25
28. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged outside of all showers Maintenance will install new tile by 12/19/25
29. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4 Walls cleaned 10/3/25
30. 2nd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water control missing in shower # 2 Maintenance will install new shower control by 12/19/25
31. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile missing in shower # 2 and 4 Maintenance will install new tile by 12/19/25
32. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Baseboard missing in shower # 4 Maintenance will install new baseboard by 12/19/25
33. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1, 3, 4, and 5 Maintenance will paint shows by 12/19/25
34. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, 4, and 5 Walls cleaned 10/3/25
35. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 1, 3, 4, and 5 Walls cleaned 10/3/25
36. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 3, 4, and 5 Floor cleaned 10/3/25
37. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 3 Walls cleaned 10/3/25
38. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall tile damaged throughout bathroom Maintenance will replace damaged tile by 12/19/25

39. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order Maintenance will order new shower valve by 10/10/25
40. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 5 leaking Maintenance will replace shower head by 12/19/25
41. 3rd Floor	East Wing	Slop Sink Closet # 12	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, slop sink slow to drain Maintenance to snake drain by 10/10/25
42. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Objectionable odor observed Showers cleaned 10/3/25
43. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Threshold damaged in shower # 1 Maintenance will replace threshold by 12/19/25
44. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4 Maintenance will replace damaged tile by 12/19/25
45. 3rd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 1 leaking Maintenance will replace shower head by 12/19/25
46. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 1, 2, and 4 Maintenance will paint ceiling by 12/19/25
47. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4 Walls cleaned 10/3/25
48. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall surface damaged outside of showers Maintenance will repair wall surface by 12/19/25
49. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged throughout bathroom Maintenance will replace damaged tile by 12/19/25
50. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling damaged throughout bathroom Maintenance will repair damaged ceiling areas by 12/19/25

51. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Standing water observed on floor Water cleaned 10/3/25
52. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Window fan dusty Maintenance will clean vent by 10/10/25
53. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged near toilet Maintenance will paint wall by toilet by 12/19/25
54. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty throughout shower area Floor cleaned 10/3/25
55. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall damaged in shower # 1, 2, 3, 4, and 5 Maintenance will repair wall damage in showers by 12/19/25
56. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1 and 5 Walls cleaned 10/3/25
57. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, and 5 Floor cleaned 10/3/25
58. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: One ceiling light out Maintenance will replace light bulb by 12/19/25
59. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged throughout bathroom Maintenance will paint bathroom walls by 12/19/25
60. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Debris in floor drain outside showers Maintenance will remove debris by 10/10/25
61. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1, 2, 3, 4, and 5 Walls cleaned 10/3/25
62. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall rust stained in shower # 1 Maintenance will paint shower wall by 12/19/25
63. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on floor in shower # 1 and 5 Floor cleaned 10/3/25
64. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 2, 4, and 5 Maintenance will paint shower walls by 12/19/25

65. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Water control moldy in shower # 1, 2, 3, 4, and 5 Shower controls cleaned 10/3/25
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Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building			105 CMR 451.320	Cell Size: Inadequate floor space in all cells: Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. Basement	Slop Sink Closet		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
3. Basement	Slop Sink Closet		105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket Water cleaned up 9/26/25
4. 1st Floor	Mop Closet # 29		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
5. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Wall paint damaged in cell # 113 Maintenance will paint walls by 12/19/25
6. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling damaged in cell # 111 and 113 Maintenance will paint ceilings by 12/19/25
7. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling leaking in cell # 111 and 113 Maintenance to patch brick by 12/19/25
8. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Plastic observed on ceiling in cell # 113 Maintenance will remove plastic by 10/10/25
9. 1st Floor	BRAVE Unit		105 CMR 451.353	Interior Maintenance: Wall fan dusty across from the BRAVE Office Maintenance will clean fan by 10/10/25
10. H.S.U.	Slop Sink Closet # 31		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25

11. H.S.U.	Exam Room # 2	105 CMR 451.353*	Interior Maintenance: Foot pedal broken on biohazard container Maintenance will replace biohazard bucket by 12/19/25	
12. H.S.U.	Ambulance Hallway	105 CMR 451.350*	Structural Maintenance: Exit door not rodent and weathertight Maintenance will install new door sweep by 12/19/25	
13. 2nd Floor	Staff Area	105 CMR 451.353	Interior Maintenance: Ceiling damaged in room # 115 Maintenance will repair damaged ceiling by 12/19/25	
14. 2nd Floor	Janitors Closet # 2-11	105 CMR 451.353	Interior Maintenance: Ceiling damaged outside of closet Maintenance will repair damaged ceiling by 12/19/25	
15. 2nd Floor	Slop Sink Closet # 2-14	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25	
16. 2nd Floor	South Wing	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling surface damaged Maintenance will repair ceiling by 12/19/25
17. 2nd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall mounted fan dusty Maintenance will clean fan by 10/10/25
18. 3rd Floor	South Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling damaged in cell # 348 Maintenance will repair damaged ceiling by 12/19/25
19. 3rd Floor	South Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling leaking above toilet in cell # 348 Maintenance will repair damaged ceiling by 12/19/25
20. 3rd Floor	South Wing	Cells	105 CMR 451.353	Interior Maintenance: Fan dusty in hallway Maintenance will clean fan by 10/10/25
21. 3rd Floor	South Wing	Cells	105 CMR 451.353	Interior Maintenance: Ceiling paint damaged in cell # 352 Maintenance will repair damaged ceiling by 12/19/25
22. 3rd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall surface damaged Maintenance will repair wall damage by 12/19/25
23. 3rd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance will clean dusty fan by 10/10/25

24. 3rd Floor	South Wing	Room # 3-04	105 CMR 451.353	Interior Maintenance: Wall surface damaged Maintenance will repair wall damage by 12/19/25
25. 3rd Floor	East Wing	Hallway	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged Maintenance will repair damaged ceiling by 12/19/25
26. 3rd Floor	East Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in cell # 261, 361, and 370 Maintenance will replace tiles by 12/19/25
27. 3rd Floor	East Wing	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles damaged in cell # 364 Maintenance will replace floor tiles by 12/19/25
28. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged in hallway Maintenance will repair damaged ceiling by 12/19/25
29. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in hallway Maintenance will replace damaged tile by 12/19/25
30. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling moldy near telephones Maintenance will clean mold by 10/10/25
31. 3rd Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles missing in cell # 309 Maintenance will replace tile by 12/19/25
32. 3rd Floor	North Wing	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 316 Maintenance will paint walls by 12/19/25

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)

2 new deficiencies were found during the inspection:

1. Thompson Hall	Basement	Biohazard Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, storage area left unlocked. Standard found in 105 CMR 480.100(C)(2). Officer has locked/secured storage area
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2. Thompson Hall	H.S.U.	Medical Records	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days. Standard found in 105 CMR 480.400(C). The Deputy of Re-Entry spoke to H.S.A on 9/29/25 about policy and retention of records
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D Building

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

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink Maintenance will adjust temperatures by 10/10/25
2. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance will clean ceiling vent by 10/10/25
3. 1st Floor	Vending Machine Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, single service utensils not stored in the inverted position Utensils now in inverted position 9/26/25
4. 1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Baseboard damaged Maintenance will replace baseboard by 12/29/25
5. 1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Laminate damaged on the side of countertop Maintenance will replace laminate by 12/19/25
6. 1st Floor	D Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance will clean microwave by 10/10/25
7. Basement	Break Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets damaged and moldy Maintenance will clean gasket by 10/10/25

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Visiting Room	105 CMR 451.353*	Interior Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/29/25
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E Building

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

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	2nd Floor	Officer's Station/Staff Area # 213	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance will clean microwave by 10/10/25
2.	2nd Floor	Barber Shop # 217	105 CMR 451.141*	Screens: Screens damaged and missing Maintenance will replace screen by 12/19/25
3.	2nd Floor	Barber Shop # 217	105 CMR 451.123*	Maintenance: Unlabeled chemical container Maintenance will label bottle by 10/10/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1.	3rd Floor	Room # 310	105 CMR 451.353	Interior Maintenance: Ceiling damaged Maintenance will repair ceiling by 12/19/25
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F Building

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

13 new deficiencies and 23 repeat deficiencies (indicated by an *) were found during the inspection:

1.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Upper portion of wall rusted Maintenance will paint wall by 12/19/25
2.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower floor dirty Shower floor cleaned 10/3/25
3.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Wall vents dirty Maintenance will clean vent by 10/10/25
4.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower walls dirty Shower wall cleaned 10/3/25
5.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout Maintenance will paint ceiling by 12/19/25
6.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Mold on walls Shower walls cleaned on 10/3/25
7.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Light fixture rusted Maintenance will paint light by 12/19/25
8.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Hole in upper portion of wall near shower # 3 on the left side Maintenance will repair hole by 12/19/25
9.	2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling damage outside shower Maintenance will repair ceiling damage by 12/19/25

10. 2nd Floor	Showers	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, floor drain not secure Maintenance will secure drain by 10/10/25
11. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on shower curtain Shower curtain replaced on 10/3/25
12. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on light fixture Light fixture cleaned on 10/3/25
13. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Baseboard damaged Maintenance will install new baseboard by 12/19/25
14. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on baseboard Mold cleaned on 10/3/25
15. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Wall rotted above showers Maintenance will repair wall damage by 12/19/25
16. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Ceiling rust stained Maintenance will paint ceiling by 12/19/25
17. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Debris observed on floor Debris cleaned on 10/3/25
18. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Threshold damaged Maintenance will replace threshold by 12/19/25
19. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on cloth ties holding up shower curtain Maintenance will order new ties by 10/10/25
20. 2nd Floor	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 5 leaking maintenance will tighten valves by 12/19/25
21. 2nd Floor	Bathroom	105 CMR 451.123	Maintenance: Ceiling surface damaged Maintenance will patch and paint ceiling by 12/19/25
22. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Wall paint damaged Maintenance will paint wall by 12/19/25
23. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25
24. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling vent dusty Maintenance will clean vent by 10/10/25
25. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor paint damaged throughout Maintenance will paint floor by 12/19/25
26. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Light shield rusted maintenance will paint light shield by 12/19/25
27. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Mold on ceiling Mold cleaned on 10/3/25
28. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Hole in wall above shower # 2 Maintenance will patch hole by 12/19/25
29. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Upper portion of wall rusted above shower heads Maintenance will paint wall by 12/19/25
30. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Soap scum on shower curtain Shower curtain replaced on 10/3/25

31. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Door frame rusted Maintenance will paint door frame by 12/19/25
32. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor dirty in shower Floors cleaned on 10/3/25
33. 1st Floor	Shower	105 CMR 451.123	Maintenance: Mold on Walls Mold cleaned 10/3/25
34. 1st Floor	Shower	105 CMR 451.123	Maintenance: Ceiling vent rusted outside shower Maintenance will paint vent by 12/19/29
35. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.123*	Maintenance: Floor paint damaged Maintenance will paint floor by 12/19/25
36. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink Maintenance will install new drain cover by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. 2nd Floor	C Dorm	105 CMR 451.353	Interior Maintenance: Radiator cover damaged near bunk # 6 Maintenance will replace cover by 12/19/25
3. 1st Floor		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket in hallway Mop hung up on 9/26/25
4. 1st Floor	B Dorm	105 CMR 451.353*	Interior Maintenance: Window covered in plastic near bunk # 15 Maintenance will remove plastic by 10/10/25
5. 1st Floor	B Dorm	105 CMR 451.350	Structural Maintenance: Window leaking near bunk # 15 Maintenance will repair window by 12/19/25
6. 1st Floor	B Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 6 Maintenance will install new insulation by 12/19/25

Food Service Building

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

61 new deficiencies and 18 repeat deficiencies (indicated by an *) were found during the inspection:

1. Main Kitchen	105 CMR 451.200*	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, beard guards. Standard found in 105 CMR 590; FC 2-402.11. Inmates all have hats and beard nets. Told them to make sure they have them on at all times. 9/15/25
2. Main Kitchen	105 CMR 451.200	Ventilation: Facility not kept free of objectionable odors, strong sewage odor observed in kitchen. Standard found in 105 CMR 590; FC 6-304.11 Steam lines need to be replaced. Waiting for quote. Expected 12/20/25
3. Main Kitchen	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Informed workers to keep rags in proper buckets. 9/15/25
4. Main Kitchen	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, belongings stored in food preparation areas. Standard found in 105 CMR 590; FC 6-305.11(B). Clothing is stored on hooks in the back of the kitchen near the loading dock. 9/15/25
5. Main Kitchen	Handwash Sink	105 CMR 451.200* Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks(Pf), temperature recorded at 82°F at handwash sink. Standard found in 105 CMR 590; FC 5-202.12(A). **Corrected On-Site** Maintenance adjusted temperature on 9/15/25

6. Main Kitchen	Handwash Sink	105 CMR 451.200	Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf), paper towel dispenser not properly dispensing. Standard found in 105 CMR 590; FC 6-301.12. There is an order in for a new dispenser. 10/29/25
7. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, shelves under serving line dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the shelves. 9/15/25
8. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the walls. 9/15/25
9. Main Kitchen	Serving Line	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, trays stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A). Informed workers how to properly store drying items. 9/15/25
10. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of warmers dirty. Standard found in 105 CMR 590; FC 4-601.11(C).**Corrected On-Site** Cleaned 9/15/25
11. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged on all warmers. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
12. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelving dirty in all warmers. Standard found in 105 CMR 590; FC 4-601.11(C). Had workers clean all surfaces. 9/15/25

13. Main Kitchen	West Tray Room	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Told the inmate to put the rag in the bucket. 9/15/25
14. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the walls. 9/15/25
15. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). The ceiling has been cleaned 9/15/25
16. Main Kitchen	West Tray Room	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). Had workers properly store utensils. 9/15/25
17. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up the mop. 9/15/25
18. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16. All buckets were emptied 9/15/25
19. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean all fans. 9/15/25
20. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up mop. 9/15/25

21. Main Kitchen	East Tray Room	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, employee clothing stored on drying racks. Standard found in 105 CMR 590; FC 6-305.11(B). Informed inmate where to store their belongings. 9/15/25
22. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature measured at 134°F. Standard found in 105 CMR 590; FC 4-01.112(A)(2). Machine has been serviced, current temperature reading is 163 degrees. 9/30/25
23. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine not displaying final rinse temperature. Standard found in 105 CMR 590; FC 4-501.15(A). This is because the disk they use does not trip the sensor to turn on the final rinse cycle. 9/15/25
24. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine displaying float tank error. Standard found in 105 CMR 590; FC 4-501.15(A). Machine serviced 9/30/25, problem found and fixed.
25. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature recorded at 146°F. Standard found in 105 CMR 590; FC 4-501.112(A)(2). We found out that letting the machine run long enough to bring the temps up and tripping the final rinse sensor caused the temperature reading to be within the proper range. 9/30/25
26. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Had worker store the rag in the solution. 9/15/25

27. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). **Corrected On-Site** Added Quarternary ammonium compound 9/15/25
28. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No sanitizing test kit available (Pf), sanitizer test strips expired. Standard found in 105 CMR 590; FC 4-302.14. **Corrected On-Site** New sanitizer strips 9/15/25
29. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted grease observed on pans. Standard found in 105 CMR 590; FC 4-601.11(A). Had workers scrub pans aggressively 9/15/25
30. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), grease on surface of sheet pans. Standard found in 105 CMR 590; FC 4-601.11(A). Had workers scrub pans aggressively 9/15/25
31. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), drying rack dirty. Standard found in 105 CMR 590; FC 4-601.11(A). Had worker clean racks. 9/15/25
32. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A). Informed inmates how to properly dry pots/pans, utensils. 9/15/25
33. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A). Informed inmate where to properly store their food. 9/15/25

34. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A). Informed inmate where to properly store their food. 9/15/25
35. Main Kitchen	Food Prep Area	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, spices not labeled. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
36. Main Kitchen	Food Prep Area	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spices stored uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had worker cover the spice container. 9/15/25
37. Main Kitchen	Food Prep Area	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), cooked turkey left out. Standard found in 105 CMR 590; FC 3-501.16(A)(1). **Corrected On-Site** Turkey placed in warmer 9/15/25
38. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, greasy cardboard covering equipment. Standard found in 105 CMR 590; FC 6-501.12(A). Cardboard removed, area being cleaned more frequently 9/15/25
39. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ventilation hoods dirty. Standard found in 105 CMR 590; FC 6-501.12(A). **Corrected On-Site** Hoods cleaned on 9/15/25

40. Main Kitchen	Food Prep Area	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Had inmate put the rag in the bucket. 9/15/25
41. Main Kitchen	Food Prep Area	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), eggs stored above ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site** Stored eggs below ready to eat food 9/15/25
42. Main Kitchen	Food Prep Area	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, salt stored in a beef base bucket. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
43. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling vent dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Had worker clean the ceiling vent. 9/15/25
44. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. We are awaiting the status of a quote for floor repairs. Expected date 11/10/25
45. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Protection of Clean Items; Storing: Utensils 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) Had inmate place cambros higher off the ground. 9/15/25

46. Main Kitchen	Dry Goods 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, scoop stored in cereal container. Standard found in 105 CMR 590; FC 3-304.12(B) Had inmate remove scoop from the container. 9/15/25
47. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had inmate cover the cereal. 9/15/25
48. Main Kitchen	Culinary Freezer	105 CMR 451.200*	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, excessive ice buildup on boxes of food. Standard found in 105 CMR 590; FC 3-305.11(A)(2). Discarded any boxes with ice buildup. 9/17/25
49. Main Kitchen	Culinary Freezer	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. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
50. Main Kitchen	Culinary Freezer	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), excessive ice buildup in boxes of food. Standard found in 105 CMR 590; FC 3-101.11. Discarded all boxes with ice buildup. 9/17/25
51. Main Kitchen	Culinary Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food left open. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had inmate cover open boxes. 9/15/25
52. Main Kitchen	Cooler # C1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had inmates clean the ceiling. 9/15/25

53. Main Kitchen	Cooler # C1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
54. Main Kitchen	Cooler # C2	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). Standard found in 105 CMR 590; FC 3-501.17(A). Properly labeled item. 9/15/25
55. Main Kitchen	Cooler # C2	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged and moldy. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
56. Main Kitchen	Cooler # C3	105 CMR 451.200*	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-101.11. Rotten produce removed FYI: Produce is ordered every week and rotated) 9/15/25
57. Main Kitchen	Cooler # C3	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
58. Main Kitchen	Cooler # C3	105 CMR 451.200	Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device. Standard found in 105 CMR 590; FC 4-204.112(B). **Corrected On-Site** Put thermometer inside cooler 9/15/25
59. Main Kitchen	Staff Office	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor tiles damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1). Maintenance has ordered new flooring. Expected date 11/11/25

60. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 1 leaking Maintenance will tighten valve by 12/19/25
61. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink # 1 and 2 Maintenance will install cover by 12/19/25
62. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.123	Maintenance: Ceiling vent rusted Maintenance will paint ceiling by 12/19/25
63. Main Kitchen	Staff Bathroom # 133	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink Maintenance will tighten valve by 12/19/25
64. Main Kitchen	Janitors Closet # 135	105 CMR 451.200*	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up mop. 9/15/25
65. Main Kitchen	Electrical Room	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food stored in mechanical rooms, water and single-use cups stored in electrical room. Standard found in 105 CMR 590; FC 3-305.12. Had product moved. 9/15/25
66. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16. Had inmate empty the bucket. 9/15/25
67. Main Kitchen	Tool Room	105 CMR 451.200	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container. Standard found in 105 CMR 590; FC 7-101.11. Had container re-labeled. 9/15/25
68. Main Kitchen	Tool Room	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). Had utensils cleaned. 9/15/25
69. Bakery		105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, yogurt containers reused. Standard found in 105 CMR 590; FC 4-502.13(A). Removed containers. 9/15/25

70. Bakery		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 ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site** Stored beef below ready to eat food 9/15/25
71. Bakery		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, bulk containers not labeled. Standard found in 105 CMR 590; FC 3-302.12. Had inmates re-label packages. 9/15/25
72. Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had inmates clean the walls. 9/15/25
73. Bakery	Dry Storage	105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, peanut butter containers reused. Standard found in 105 CMR 590; FC 4-502.13(A). Removed containers. 9/15/25
74. Bakery	Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Appropriately covered food. 9/15/25
75. Bakery	Cooler # 4	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
76. Culinary	Refrigerator	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25

77. Culinary	3-Compartment Sink	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, vent above 3-compartment sink rusted. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will paint by 12/19/25
78. Culinary	Dining Area	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor bubbling and damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1). Maintenance will grind and paint floor by 12/19/25
79. Culinary	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking Maintenance will tighten valves by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1. Main Kitchen	Food Prep Area	105 CMR 451.383(B)	Fire Safety System: Facility not in compliance with 780 CMR Massachusetts Building Code provisions for fire safety, items stored within 18 inches of ceiling Lowered the storage height. 9/15/25
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Laundry

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

1 new deficiency was found during the inspection:

1. Optical (in Laundry Building)	Work Area	105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, reusing old chemical containers for ice and water. Maintenance will dispose of containers by 10/10/25
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Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight Maintenance will install new sweep by 12/19/25
2. Building Exterior	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged throughout maintenance will paint over damage by 12/19/25 roof was repaired

G Building

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

26 new deficiencies were found during the inspection:

1. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored upside down Mop hung up on 9/26/25
2. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25
4. Basement	Showers	105 CMR 451.123	Maintenance: Floor damaged throughout shower area Maintenance will repair and paint floor by 12/19/25
5. Basement	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 5, and 8 Shower cleaned 10/3/25
6. Basement	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, 3, 4, and 8 Walls cleaned 10/3/25
7. Basement	Showers	105 CMR 451.123	Maintenance: Curtain missing in shower # 5 Shower curtain replaced 10/3/25
8. Shower Basement	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 6 and 8 Maintenance will install new cover by 12/19/25
9. Basement	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 6, 7, 8, 9, and 10 Maintenance will paint walls by 12/19/25
10. Basement	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 8 and 10 Maintenance will paint floor by 12/19/25
11. Basement	Showers	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Hallway	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
2. 1st Floor	Control	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged Maintenance will replace tiles by 12/19/25

I Building

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

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

1. West Side	Bathroom (in Sergeant's Office)	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink Paper towel replace 10/3/25
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2. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged throughout Maintenance to patch floor by 12/19/25
3. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition between toilet and urinal damaged Maintenance will install new partition by 12/19/25
4. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Hole in baseboard Maintenance will patch baseboard by 12/19/25
5. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor not secure maintenance will re secure floor patch by 10/10/25
6. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling outside showers dirty Ceiling cleaned on 10/3/25
7. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty Maintenance will clean vent by 10/10/25
8. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light fixtures rusted Maintenance will paint light fixture by 12/19/25
9. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tile supports rusted Maintenance will paint ceiling tile track by 12/19/25
10. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor damaged Maintenance will install new patches by 12/19/25
11. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent outside of shower # 7 damaged Maintenance will install new vent cover by 12/19/25
12. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wet mop stored upside down Mop hung up on 9/26/25
13. West Side	Inmate Bathroom	105 CMR 451.123	Maintenance: Underneath handwash sinks rusted Maintenance will paint under sink by 12/19/25
14. West Side	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 133°F at handwash sink # 1 Maintenance will adjust temperature by 10/10/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior		105 CMR 451.350*	Structural Maintenance: Exterior of building damaged Maintenance will install new siding by 12/19/25
2. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty Maintenance will clean vent by 10/10/25
3. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Unsecured ceiling tiles near bunk # 15 Maintenance will secure ceiling by 12/19/25
4. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25

H Building

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. 1st Floor	Dorm	105 CMR 451.141	Screens: Screen missing near bunk # 12 Maintenance will install new screen by 12/19/25
2. 2nd Floor	Stairway	105 CMR 451.141*	Screens: Screen missing Maintenance will install new screen by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. Building Exterior		105 CMR 451.350*	Structural Maintenance: Roof damaged Awaiting funding for roof removal and install, asbestos tiles
3. Basement	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
4. 1st Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tiles by 12/19/25
5. 1st Floor	Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 15 Maintenance will install new insulation by 12/19/25
6. 2nd Floor	Officer's Station	105 CMR 451.353*	Interior Maintenance: Floor damaged Maintenance will repair floor by 12/19/25
7. 2nd Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tile damaged throughout maintenance will replace damaged tile by 12/19/25
8. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Window unable to close near bunk # 9 Maintenance will repair window by 12/19/25
9. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked near bunk # 23 Maintenance will clear vent by 10/10/25

New Gym

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

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

1. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged Maintenance will replace damaged area by 12/19/25
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2. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling damaged Maintenance will patch ceiling damage by 12/19/25
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Mop bucket emptied on 10/3/25
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
5. 1st Floor	Storage Room (previously Canteen)	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, bags of food stored on floor Food removed from floor on 10/3/25
6. 1st Floor	C.O.'s Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned on 10/3/25
7. Basement (New Optical)	Staff Bathroom	105 CMR 451.123	Maintenance: Electric hand dryer out-of-order Maintenance to replace dryer by 12/19/25
8. Basement (New Optical)	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, basin damaged at slop sink Maintenance to install new basin by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 2nd Floor	Chemical Storage Room	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
2. 2nd Floor	Chemical Storage Room	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket water removed from bucket 9/26/25
3. 1st Floor	Janitor's Closet (in Staff Bathroom)	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25

A Building

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

19 new deficiencies and 24 repeat deficiencies (indicated by an *) were found during the inspection:

1. 3rd Floor	Classroom	105 CMR 451.141	Screens: Screen missing Maintenance will replace screen by 12/19/25
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2. 3rd Floor	Hallway	105 CMR 451.141	Screens: Screen damaged Maintenance will replace screen by 12/19/25
3. 2nd Floor	CO's Office	105 CMR 451.141	Screens: Screen missing Maintenance will replace screen by 12/19/25
4. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Mold on toilet Mold cleaned 10/3/25
5. 2nd Floor	South Dorm	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned 10/3/25
6. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Toilet out-of-order Maintenance to replace valve by 12/19/25
7. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Radiator not secure Maintenance will resecure radiator by 12/19/25
8. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Wet mop stored in plastic bag Mop removed from bag and hung up on 9/26/25
9. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Objectionable odor observed Mop head with odor removed 10/3/25
10. 2nd Floor	Staff Bathroom # 211	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25
11. 2nd Floor	Staff Bathroom # 211	105 CMR 451.141	Screens: Screen damaged Maintenance will replace screen by 12/19/25
12. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition damaged in stall # 1 Maintenance will install new hardware by 12/19/25
13. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Partition damaged in stall # 2 and 3 Maintenance will install new hardware by 12/19/25
14. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower Showers cleaned 10/3/25
15. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in shower Maintenance will paint shower walls by 12/19/25
16. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged in shower Maintenance will paint shower floors by 12/19/25
17. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Showers cleaned 10/3/25
18. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower Mold cleaned 10/3/25

19. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged in shower Maintenance will paint shower ceiling by 12/19/25
20. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower Maintenance will paint light shield by 12/19/25
21. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
22. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Sheet hanging outside of shower dirty Sheet replaced with curtain 10/3/25
23. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Soap scum on shower curtain Shower curtain replaced 10/3/25
24. 2nd Floor	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, right side shower # 1 leaking Maintenance will tighten valve by 10/10/25
25. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on walls Mold cleaned 10/3/25
26. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling dirty throughout bathroom Ceiling cleaned 10/3/25
27. 1st Floor	Control Office	105 CMR 451.141*	Screens: Screen damaged Maintenance will replace screen by 12/19/25
28. 1st Floor	Control Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator # 1 Maintenance will replace thermometer by 10/10/25
29. 1st Floor	Staff Bathroom # 112	105 CMR 451.141*	Screens: Screen damaged Maintenance will replace screen by 12/19/25
30. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Dirty rags stored underneath handwash sink Rags disposed of 10/3/25
31. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower Maintenance will patch and paint shower floor by 12/19/25
32. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall damaged in shower Maintenance will patch and paint wall damage by 12/19/25
33. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout bathroom Maintenance will paint ceiling by 12/19/25
34. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling dirty throughout bathroom Ceilings cleaned 10/3/25

35. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent rusted Maintenance will clean vent by 10/10/25
36. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield damaged in shower Maintenance will install new light shield by 12/19/25
37. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Shower floors cleaned 10/3/25
38. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold in light shield in shower Mold cleaned 10/3/25
39. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower Mold cleaned 10/3/25
40. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower Mold cleaned 10/3/25
41. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower Maintenance will paint light shield by 12/19/25
42. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Excessive condensation observed on shower ceiling Maintenance will install new exhaust fan by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. 2nd Floor	CO's Office	105 CMR 451.353*	Interior Maintenance: Chair damaged Chair removed 10/3/25
3. 2nd Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room Plastic removed 10/3/25
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Standing fan dusty Maintenance will clean vent by 10/10/25
5. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent dusty Maintenance will clean vent by 10/10/25
6. 2nd Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance will clean fan by 10/10/25
7. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.350*	Structural Maintenance: Window leaking outside of closet Maintenance will replace seal by 12/19/25
8. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Window covered in plastic outside of closet Plastic removed 10/3/25
9. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
10. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked Vent cleared 10/3/25

11. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room Plastic removed 10/3/25
12. 2nd Floor	North Dorm	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance will clean fan by 10/10/25
13. 2nd Floor	North Dorm	105 CMR 451.350	Structural Maintenance: Ceiling leaking near bunk # 22 Maintenance will replace leaking slate by 12/19/25
14. 1st Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Wall surface damaged near bunk # 24 Maintenance will patch and paint by 12/19/25
15. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Standing fan dusty Maintenance will clean fan by 10/10/25
16. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor Mop removed from bucket and hung up on 9/26/25
17. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Window leading to Day Room covered in plastic Plastic removed 10/3/25
18. 1st Floor	Mop Closet # 111	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
19. 1st Floor	Mop Closet # 111	105 CMR 451.353	Interior Maintenance: Wet mop stored upside down Mop hung up on 9/26/25
20. 1st Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked in back room Ceiling vent cleared 10/3/25
21. Basement - M.A.T. Program		105 CMR 451.353	Interior Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25

B Building

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

12 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor		105 CMR 451.141*	Screens: Screen damaged in back hall Maintenance will replace screen by 12/19/25
2. 1st Floor	Day Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order Maintenance will turn on water fountain by 10/10/25
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Mop bucket emptied on 9/26/25
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25

5. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Shower floors cleaned 10/3/25
6. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor paint damaged in shower Maintenance will paint floor by 12/19/25
7. 2nd Floor	South Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged behind toilets Maintenance will paint wall by 12/19/25
8. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
9. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Floor cleaned 10/3/25
10. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
11. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Water emptied 10/3/25
12. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Light shield rusted in shower Maintenance will paint light shield by 12/19/25
13. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Floors cleaned 10/3/25
14. Basement	Librarian's Office	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes leaking Maintenance will replace line by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. 2nd Floor	Slop Sink Closet # 2-10	105 CMR 451.353	Interior Maintenance: Mold on wall Mold cleaned 10/3/25
3. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked in back room vent cleared 10/3/25
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling covered in plastic in back room plastic removed 10/3/25
5. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked vent cleared 10/3/25
6. Basement		105 CMR 451.353*	Interior Maintenance: Floor paint damaged throughout Maintenance will paint floor by 12/19/25

B.A.U.**Deficiencies Under the Required Standards (.100 and .200 series)**

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

1. Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged at threshold Maintenance will replace tile by 12/19/25
2. Showers	105 CMR 451.123*	Maintenance: Light fixture rusted Maintenance will paint light shield by 12/19/25
3. Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies were found during the inspection:

1. Storage Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
2. Day Room	105 CMR 451.353	Interior Maintenance: Wall paint damaged Maintenance will paint walls by 12/19/25

Weight Room Building**Deficiencies under the Recommended Standards (.300 series)**

6 new deficiencies were found during the inspection:

1. Main Area	105 CMR 451.353	Interior Maintenance: Padding damaged on 6 machines Maintenance will replace padding by 12/19/25
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Laurel Building**Deficiencies Under the Required Standards (.100 and .200 series)**

4 new deficiencies were found during the inspection:

1. Bathroom (in Dry Goods Storage)	105 CMR 451.117	Toilet Fixtures: Toilet fixture dirty Toilet cleaned 10/3/25
2. Bathroom # 119	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
3. Bathroom # 119	105 CMR 451.123	Maintenance: Wall dirty Maintenance will clean walls by 10/10/25
4. Bathroom # 119	105 CMR 451.123	Maintenance: Light shield water damaged Maintenance will replace light shield by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tile by 12/19/25
2. Entrance	105 CMR 451.353*	Interior Maintenance: Door frame rusted Maintenance will paint door frame by 12/19/25

3. Entire Building	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight Maintenance will install door sweep by 12/19/25
4. Storage Room	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged Maintenance will install new ceiling tiles by 12/19/25
5. Offices	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tiles by 12/19/25
6. Offices	105 CMR 451.353	Interior Maintenance: Wall paint damaged in Office # 111 Maintenance will paint wall by 12/19/25
7. Basement	105 CMR 451.360	Protective Measures: Rodent droppings observed Droppings cleaned 10/3/25

Assembly Building

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

1 new deficiency was found during the inspection:

1. Basement	Mail Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Maintenance will install new thermometer by 10/10/15
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Deficiencies under the Recommended Standards (.300 series)

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

1. Entrance	105 CMR 451.350*	Structural Maintenance: Ramp to building damaged maintenance will patch ramp by 12/19/25
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Cedar Building

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

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

1. 1st Floor	Kitchenette	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, mold observed on interior of refrigerator Mold cleaned 10/3/25
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Store House

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

7 new deficiencies and 6 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Break Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, multi-use sponge observed Sponge disposed of 10/3/25
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2. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of refrigerator dirty Refrigerator cleaned 10/3/25
3. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Maintenance will replace thermometer by 10/10/25
4. 1st Floor	Staff Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, eggs stored above ready-to-eat food eggs moved 10/3/25
5. 1st Floor	Staff Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet constantly running Maintenance will replace valve by 12/19/25
6. 1st Floor	Cooler # 1	105 CMR 451.200*	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Food removed 10/3/25
7. 1st Floor	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will patch and paint wall by 12/19/25
8. 1st Floor	Cooler # 1	105 CMR 451.200*	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container outside of cooler. Standard found in 105 CMR 590; FC 7-101.11. Container removed and disposed of 10/3/25
9. 1st Floor	Cooler # 1	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, food stored on floor. Standard found in 105 CMR 590; FC 3-305.11(A)(3). Food removed from floor on 10/3/25
10. 1st Floor	Cooler # 1	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16. Mop hung on wall 10/3/25

11. 1st Floor	Dry Storage	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged in several locations. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will patch and paint wall by 12/19/25
12. 1st Floor	Freezer # 2	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food ripped open. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Boxed sealed 10/3/25
13. 1st Floor	Freezer # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11. maintenance will patch and paint wall by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Receiving Area	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight Maintenance will install door sweep by 12/19/25
2. 1st Floor	Receiving Area	105 CMR 451.350*	Structural Maintenance: Loading dock damaged Maintenance will skim coat ramp by 12/19/25

Carpenter Shop

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

2 new deficiencies were found during the inspection:

1. 2nd Floor	Female Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 82°F at handwash sink Maintenance will adjust temperature by 12/19/25
2. 2nd Floor	Female Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink Maintenance will fill hand soap by 10/10/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. Main Area	105 CMR 451.353*	Interior Maintenance: Wall water damaged Maintenance will paint walls by 12/19/25
2. Building Exterior	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight Maintenance will install door sweep by 12/19/25

3. 2nd Floor	Slop Sink Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
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Power Plant

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

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

1. Bathroom	105 CMR 451.117*	Toilet Fixtures: Urinal dirty Urinal cleaned 10/3/25
2. Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink Maintenance will adjust temperature by 10/10/25
3. Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink Maintenance will install drain cover by 12/19/25

Garage

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight Maintenance will install door sweep by 12/19/25
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Towers

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

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

1. Tower # 1		105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 100°F at handwash sink Maintenance will adjust temperature by 10/10/25
2. Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123* Maintenance: Handwash sink basin cracked Maintenance will install new sink by 12/19/25
3. Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123* Maintenance: Light shield missing Maintenance will install light shield by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Tower # 1		105 CMR 451.353*	Interior Maintenance: Walls left unfinished on first floor Maintenance to finish walls by 12/19/25
2. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Ceiling beams corroded Maintenance to paint ceiling beams by 12/19/25
3. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Windows damaged Maintenance to replace window by 12/19/25

SECTION 2: Areas Found to be in Compliance

The EHRS inspected 219 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

The EHRS did not inspect 30 areas of the facility because they were either in use, locked, or under construction.

1. C Building	2nd Floor	Bathroom # 26	Unable to Inspect – In Use	
2. Thompson Hall	Basement	Legal Storage Area	Unable to Inspect – Locked	
3. Thompson Hall	1st Floor	South Wing	Unable to Inspect – Under Construction	
4. Thompson Hall	1st Floor	North Wing	Showers	Unable to Inspect – In Use
5. Thompson Hall	H.S.U.	Exam Room # 4	Unable to Inspect – In Use	
6. D Building	2nd Floor	DOS Office	Unable to Inspect – Locked	
7. D Building	2nd Floor	Administrative Assistant's Office	Unable to Inspect – Locked	
8. D Building	2nd Floor	Deputy Superintendent's Office	Unable to Inspect – Locked	
9. D Building	1st Floor	Inner-Control Room	Unable to Inspect – Locked	
10. D Building	1st Floor	Inner-Control Bathroom	Unable to Inspect – Locked	
11. F Building	1st Floor	Bathroom	Unable to Inspect – In Use	
12. Wheelchair Shop			Unable to Inspect – Not Used	
13. Laundry Building	Inmate Bathroom		Unable to Inspect – Locked	
14. Laundry Building	Staff Bathroom (located inside Inmate Bathroom Area)		Unable to Inspect – Locked	
15. Laundry Building	Optical (in Laundry Building)	Inmate Bathroom	Unable to Inspect – In Use	
16. Music Bunker			Unable to Inspect – Not Used	
17. I Building	East Side	Inmate Bathroom	Unable to Inspect – In Use	
18. I Building	East Side	Showers	Unable to Inspect – In Use	
19. H Building	Basement	Showers	Unable to Inspect – In Use	
20. H Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use	
21. H Building	2nd Floor	Inmate Bathroom	Unable to Inspect – In Use	
22. A Building	2nd Floor	South Showers	Unable to Inspect – In Use	
23. A Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use	
24. B Building	2nd Floor	East Dorm	Unable to Inspect – Not Used	
25. Laurel Building	Basement	Medication Room	Unable to Inspect – Locked	
26. Laurel Building	Basement	Triage Room	Unable to Inspect – Locked	
27. Laurel Building	2nd Floor-Closed		Unable to Inspect – Closed	
28. Laurel Building	3rd Floor-Closed		Unable to Inspect – Closed	
29. Juniper Building			Unable to Inspect – Locked	
30. Carpenter Shop	2nd Floor	Male Bathroom	Unable to Inspect – In Use	

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 count was 751 at the time of the inspection.
2. At the time of the inspection the irreversible temperature measuring device used to test the temperature of the warewash machines was stored in the Food Manager's locked office. The EHRS recommends storing it in a location where it is accessible at all times.
3. The EHRS recommends establishing a policy which requires staff to test and document the internal temperature of hot and cold holding food prior to service. Additionally, the policy should include best practices which require staff to test and document the temperature of each mechanical warewash machine prior to use to ensure the temperatures of the wash, rinse and sanitizing cycles meet the minimum temperature requirements set forth in the regulation.
4. The EHRS observed the significantly deteriorating condition of the floor in the staff dining room and the associated risk of injury it presents. We remain concerned for the health and safety of both inmates and staff and request to be kept apprised of any repairs made to this area.
5. Throughout Thompson Hall, the A Building, F Building, and I Building, bathrooms and shower areas were observed to be poorly maintained resulting in unsanitary conditions. The EHRS is concerned with the increased risk of disease transmission with the high number of inmates being exposed to such unsanitary conditions. We recommend these areas undergo thorough power washing, cleaning and disinfection on a more consistent basis to address the high level of use these showers experience. In the interim we advise increasing the frequency of routine cleaning to ensure bathrooms are maintained in a clean and sanitary condition and meet the minimum regulatory standards.

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](http://www.mass.gov/dph/dcs/105CMR451.000) is 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](#).

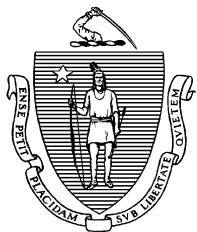
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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



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
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Maura T. Healey
Governor

Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

October 27, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Divris:

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 September 15, 16, and 17, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. Please provide the specific corrective steps to be taken and an estimated date of completion for ceiling dirty in shower # 1, 3, 4, and 5 in the South Wing Bathroom of the 3rd Floor of Thompson Hall.
2. In instances where you indicate “workers advised”, “spoke to HSA”, “informed workers”, “informed inmate”, or “told inmate” please provide the specific corrective steps that were taken to correct each deficiency.
3. Please confirm all inmates are wearing proper hair restraints in the Main Kitchen.
4. Please confirm that the data plate on the warewash machine in the East Tray Room in the Main Kitchen is now accurately displaying the final rinse temperature.
5. Please indicate the hot water temperature reading of the warewash machine in the West Tray Room in the Main Kitchen.
6. Please confirm that hot water temperatures will be adjusted to meet the regulatory requirements of 100°F-112°F for showers and 110°F-130°F for handwash sinks.
7. In instances where you indicate “waiting for quote”, “awaiting funding” or “order placed” please provide an estimated date of competition for each repair or replacement.
8. 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,



Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH

cc: Paul Trainque, EHSO/FSO
Sergeant Michael Gallagher, EHSO/FSO

(electronic copy)
(electronic copy)



*The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
North Central Correctional Institution
500 Colony Road
PO Box 466
Gardner, MA 01440
Tel: (978) 630-6000, Fax (978) 630-6040*



MAURA T. HEALEY
Governor

GINA K. KWON
Secretary

KIMBERLY DRISCOLL
Lieutenant Governor

SHAWN P. JENKINS
Commissioner

November 19, 2025

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

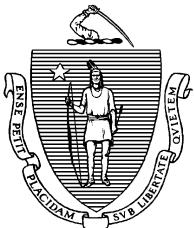
Dear Hannah,

Please see the attached report with Corrective Action responses for the most recent audit of September 15, 16 and 17, 2025.

Feel free to contact my office if you should need any further information.

Thank you
A handwritten signature in black ink, appearing to read "Matthew J. Divris".
Matthew J. Divris
Superintendent

MJD/bcm
cc: File
Scott Nugent, Deputy Operations



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
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Division of Environmental Health Regulations and Standards
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Maura T. Healey

Governor

Kimberley Driscoll

Lieutenant Governor

Kiame Mahaniah, MD, MBA

Secretary

Robert Goldstein, MD, PhD

Commissioner

September 26, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Facility Inspection – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the NCCI Gardner on September 15, 16, and 17, 2025, accompanied by Paul Trainque and Sergeant Michael Gallagher, Environmental Health and Safety Officers, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 523 total deficiencies: 237 new deficiencies under the Required Standards (.100 and .200 series), 166 repeat deficiencies under the Required Standards, 55 new deficiencies under the Recommended Standards (.300 series), 63 repeat deficiencies under the Recommended Standards, 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety) under 105 CMR 451.402(B).

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

C Building

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

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

1. Lobby	Male Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty Ceiling vent will clean 10/2025 - monitor for compliance
2. Lobby	Male Bathroom	105 CMR 451.123	Maintenance: Baseboard missing Maintenance will install new baseboard by 12/19/25
3. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Wall paint around handwash sink damaged Maintenance will paint around sink by 12/19/25
4. Basement – Outside	Male Bathroom	105 CMR 451.123*	Maintenance: Radiator rusted Maintenance will paint radiator by 12/19/25
5. Basement – Outside	Male Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance cleaned ceiling vent 10/10/25. Monitor for cleanliness
6. Basement – Inside	Booking	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets moldy Maintenance will clean gasket by 10/10/25
7. C Gate Records Area	Female Staff Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance cleaned ceiling vent 10/10/25 - monitor for cleanliness

Thompson Hall

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

76 new deficiencies and 57 repeat deficiencies (indicated by an *) were found during the inspection:

1. Basement	Hallway	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of ice machine moldy Maintenance cleaned ice mold and equipment is being monitored for cleanliness.
2. Basement	Mop Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, slop sink used for filling water coolers. Slop sink

				is no longer used to fill water coolers as of 9/26/25
3. 1st Floor	Med Room		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, excessive ice buildup in freezer Maintenance removed ice buildup and will monitor for cleanliness.
4. 1st Floor	North Wing	Day Room and Offices	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance cleaned microwave and will maintain cleanliness.
5. 1st Floor	BRAVE Unit	Control	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty. Maintenance cleaned microwave and will maintain cleanliness.
6. 2nd Floor	BRAVE Unit	Kitchenette	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, expired milk observed in refrigerator Expired milk removed 9/29/25 and monitoring with date rotation.
7. H.S.U.	Slop Sink Closet # 31		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, Cambro's stored on floor Cambros stored on cart 9/26/25
8. H.S.U.	Shower		105 CMR 451.123*	Maintenance: Baseboard damaged Maintenance will install new baseboard by 12/19/25
9. H.S.U.	Female Staff Bathroom		105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance will cleaned ceiling vent. Monitor for cleanliness.
10. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged outside all showers Maintenance will install new tile by 12/19/25
11. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall tiles damaged outside all showers

				Maintenance will install new tile by 12/19/25
12. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged in shower # 1, 2, 3, 4, and 5 Maintenance will paint inside showers by 12/19/25
13. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
14. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Ceiling damaged throughout bathroom Maintenance will patch ceiling by 12/19/25
15. 2nd Floor	South Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 3, 4, and 5 Walls cleaned 10/3/25 and will be monitored for cleanliness.
16. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Drain flies observed in shower # 1 Drains cleaned 10/3/25.
17. 2nd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain cover missing near toilet Maintenance will replace drain cover by 12/19/25
18. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
19. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1 and 2 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
20. 2nd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3 and 4 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
21. 2nd Floor	East Wing	Day Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

				Maintenance will install new thermometer by 10/10/25
22. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall grout damaged in shower # 1, 2, 3, and 4 Maintenance will repair grout by 12/19/25
23. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor grout damaged in shower # 1, 2, 3, and 4 Maintenance will repair grout by 12/19/25
24. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4 Maintenance will install new tile by 12/19/25
25. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Wall tile damaged in shower # 1, 2, 3, and 4 Maintenance will install new tile by 12/19/25
26. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Radiator cover damaged and rusted Maintenance will paint radiator by 12/19/25
27. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Threshold damaged in shower # 1, 3, and 4 Maintenance will install new threshold by 12/19/25
28. 2nd Floor	East Wing	Showers	105 CMR 451.123*	Maintenance: Floor tile damaged outside of all showers Maintenance will install new tile by 12/19/25
29. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
30. 2nd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water control missing in shower # 2 Maintenance will install new shower control by 12/19/25
31. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile missing in shower # 2 and 4 Maintenance will install new tile by 12/19/25
32. 2nd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Baseboard missing in shower # 4 Maintenance will install new baseboard by 12/19/25

33. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1, 3, 4, and 5 Maintenance will paint shows by 12/19/25
34. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, 4, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
35. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 1, 3, 4, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
36. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 3, 4, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
37. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 3 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
38. 3rd Floor	South Wing	Showers	105 CMR 451.123	Maintenance: Wall tile damaged throughout bathroom Maintenance will replace damaged tile by 12/19/25
39. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order Maintenance will order new shower valve by 10/10/25
40. 3rd Floor	South Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 5 leaking Maintenance will replace shower head by 12/19/25
41. 3rd Floor	East Wing	Slop Sink Closet # 12	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, slop sink slow to drain Maintenance to snake drain by 10/10/25
42. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Objectionable odor Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

43. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Threshold damaged in shower # 1 Maintenance will replace threshold by 12/19/25
44. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged in shower # 1, 2, 3, and 4 Maintenance will replace damaged tile by 12/19/25
45. 3rd Floor	East Wing	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 1 leaking Maintenance will replace shower head by 12/19/25
46. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 1, 2, and 4 Maintenance will paint ceiling by 12/19/25
47. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall grout dirty in shower # 1, 2, 3, and 4 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
48. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Wall surface damaged outside of showers Maintenance will repair wall surface by 12/19/25
49. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Floor tile damaged throughout bathroom Maintenance will replace damaged tile by 12/19/25
50. 3rd Floor	East Wing	Showers	105 CMR 451.123	Maintenance: Ceiling damaged throughout bathroom Maintenance will repair damaged ceiling areas by 12/19/25
51. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Standing water observed on floor Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
52. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Window fan dusty Maintenance cleaned vent by October 2025 and will monitor for cleanliness.
53. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged near toilet Maintenance will paint wall by toilet by 12/19/25.

54. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty throughout shower area Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
55. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall damaged in shower # 1, 2, 3, 4, and 5 Maintenance will repair wall damage in showers by 12/19/25
56. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1 and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
57. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
58. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: One ceiling light out Maintenance will replace light bulb by 12/19/25
59. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Wall paint damaged throughout bathroom Maintenance will paint bathroom walls by 12/19/25
60. 3rd Floor	North Wing	Showers	105 CMR 451.123*	Maintenance: Debris in floor drain outside showers Maintenance will remove debris by 10/10/25
61. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on walls in shower # 1, 2, 3, 4, and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
62. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall rust stained in shower # 1 Maintenance will paint shower wall by 12/19/25
63. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Mold on floor in shower # 1 and 5 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

64. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 2, 4, and 5 Maintenance will paint shower walls by 12/19/25
65. 3rd Floor	North Wing	Showers	105 CMR 451.123	Maintenance: Water control moldy in shower # 1, 2, 3, 4, and 5. Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building			105 CMR 451.320	Cell Size: Inadequate floor space in all cells: Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. Basement	Slop Sink Closet		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Workers educated on proper storage of mops.
3. Basement	Slop Sink Closet		105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket Water cleaned up 9/26/25.
4. 1st Floor	Mop Closet # 29		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Workers educated on proper storage of mops.
5. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Wall paint damaged in cell # 113 Maintenance will paint walls by 12/19/25
6. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling damaged in cell # 111 and 113 Maintenance will paint ceilings by 12/19/25
7. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling leaking in cell # 111 and 113 Maintenance to patch brick by 12/19/25
8. 1st Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Plastic observed on ceiling in cell # 113 Maintenance will remove plastic by 10/10/25

9.	1st Floor	BRAVE Unit	105 CMR 451.353	Interior Maintenance: Wall fan dusty across from the BRAVE Office Maintenance cleaned fan Oct 2025 and will monitor for cleanliness.	
10.	H.S.U.	Slop Sink Closet # 31	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Workers instructed on proper storage of mops.	
11.	H.S.U.	Exam Room # 2	105 CMR 451.353*	Interior Maintenance: Foot pedal broken on biohazard container Maintenance will replace biohazard bucket by 12/19/25	
12.	H.S.U.	Ambulance Hallway	105 CMR 451.350*	Structural Maintenance: Exit door not rodent and weathertight Maintenance will install new door sweep by 12/19/25	
13.	2nd Floor	Staff Area	105 CMR 451.353	Interior Maintenance: Ceiling damaged in room # 115 Maintenance will repair damaged ceiling by 12/19/25	
14.	2nd Floor	Janitors Closet # 2-11	105 CMR 451.353	Interior Maintenance: Ceiling damaged outside of closet Maintenance will repair damaged ceiling by 12/19/25	
15.	2nd Floor	Slop Sink Closet # 2-14	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Workers educated on proper storage of mops.	
16.	2nd Floor	South Wing	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling surface damaged Maintenance will repair ceiling by 12/19/25
17.	2nd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall mounted fan dusty Maintenance cleaned fan and will monitor for cleanliness.
18.	3rd Floor	South Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling damaged in cell # 348 Maintenance will repair damaged ceiling by 12/19/25
19.	3rd Floor	South Wing	Cells	105 CMR 451.353*	Interior Maintenance: Ceiling leaking above toilet in cell # 348 Maintenance will repair damaged ceiling by 12/19/25

20. 3rd Floor	South Wing	Cells	105 CMR 451.353	Interior Maintenance: Fan dusty in hallway Maintenance cleaned fan and will monitor for cleanliness.
21. 3rd Floor	South Wing	Cells	105 CMR 451.353	Interior Maintenance: Ceiling paint damaged in cell # 352 Maintenance will repair damaged ceiling by 12/19/25
22. 3rd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall surface damaged Maintenance will repair wall damage by 12/19/25
23. 3rd Floor	South Wing	Day Room	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance cleaned dusty fan and will monitor for cleanliness.
24. 3rd Floor	South Wing	Room # 3-04	105 CMR 451.353	Interior Maintenance: Wall surface damaged Maintenance will repair wall damage by 12/19/25
25. 3rd Floor	East Wing	Hallway	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged Maintenance will repair damaged ceiling by 12/19/25
26. 3rd Floor	East Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in cell # 261, 361, and 370 Maintenance will replace tiles by 12/19/25
27. 3rd Floor	East Wing	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles damaged in cell # 364 Maintenance will replace floor tiles by 12/19/25
28. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged in hallway Maintenance will repair damaged ceiling by 12/19/25
29. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Floor tiles damaged in hallway Maintenance will replace damaged tile by 12/19/25
30. 3rd Floor	North Wing		105 CMR 451.353*	Interior Maintenance: Ceiling moldy near telephones Maintenance will cleaned mold October 2025 and will monitor for cleanliness.
31. 3rd Floor	North Wing	Cells	105 CMR 451.353*	Interior Maintenance: Floor tiles missing in cell # 309 Maintenance will replace tile by 12/19/25

32. 3rd Floor	North Wing	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 316 Maintenance will paint walls by 12/19/25
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Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)

2 new deficiencies were found during the inspection:

1. Thompson Hall	Basement	Biohazard Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, storage area left unlocked. Standard found in 105 CMR 480.100(C)(2). Officer has locked/secured storage area and will maintain security standards.
2. Thompson Hall	H.S.U.	Medical Records	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days. Standard found in 105 CMR 480.400(C). The Deputy of Re-Entry spoke to H.S.A on 9/29/25 about policy and retention of records. New H.S.A. started in November and will address the retention of records issue.

D Building

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

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink Maintenance adjusted temperature on 10/10/25 and monitors regularly.
2. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Maintenance cleaned ceiling vent October 2025 and will monitor for cleanliness.
3. 1st Floor	Vending Machine Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, single service utensils not stored in the inverted position Utensils now in inverted position 9/26/25 staff educated on proper storage of utensils.
4. 1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Baseboard damaged Maintenance will replace baseboard by 12/29/25

5.	1st Floor	Female Visiting Bathroom	105 CMR 451.123*	Maintenance: Laminate damaged on the side of countertop Maintenance will replace laminate by 12/19/25
6.	1st Floor	D Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance will cleaned microwave and will maintain cleanliness.
7.	Basement	Break Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets damaged and moldy Maintenance cleaned gasket October 2025.

Deficiencies under the Recommended Standards (.300 series)

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

1.	1st Floor	Visiting Room	105 CMR 451.353*	Interior Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/29/25
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E Building

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

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	2nd Floor	Officer's Station/Staff Area # 213	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Maintenance cleaned microwave and will maintain cleanliness.
2.	2nd Floor	Barber Shop # 217	105 CMR 451.141*	Screens: Screens damaged and missing Maintenance will replace screen by 12/19/25
3.	2nd Floor	Barber Shop # 217	105 CMR 451.123*	Maintenance: Unlabeled chemical container Maintenance will label bottle by 10/10/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1.	3rd Floor	Room # 310	105 CMR 451.353	Interior Maintenance: Ceiling damaged Maintenance will repair ceiling by 12/19/25
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F Building

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

13 new deficiencies and 23 repeat deficiencies (indicated by an *) were found during the inspection:

1. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Upper portion of wall rusted Maintenance will paint wall by 12/19/25
2. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower floor dirty Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
3. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Wall vents dirty Maintenance cleaned vent October 2025 and will monitor for cleanliness.
4. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Shower walls dirty Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
5. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout Maintenance will paint ceiling by 12/19/25
6. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Mold on walls Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
7. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Light fixture rusted Maintenance will paint light by 12/19/25
8. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Hole in upper portion of wall near shower # 3 on the left side Maintenance will repair hole by 12/19/25
9. 2nd Floor	Showers	105 CMR 451.123*	Maintenance: Ceiling damage outside shower Maintenance will repair ceiling damage by 12/19/25
10. 2nd Floor	Showers	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, floor drain not secure Maintenance will secure drain by 10/10/25
11. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on shower curtain Shower curtain replaced on 10/3/25
12. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on light fixture Light fixture cleaned on 10/3/25
13. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Baseboard damaged Maintenance will install new baseboard by 12/19/25
14. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on baseboard Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
15. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Wall rotted above showers Maintenance will repair wall damage by 12/19/25
16. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Ceiling rust stained Maintenance will paint ceiling by 12/19/25

17. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Debris observed on floor Debris cleaned on 10/3/25
18. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Threshold damaged Maintenance will replace threshold by 12/19/25
19. 2nd Floor	Showers	105 CMR 451.123	Maintenance: Mold on cloth ties holding up shower curtain Maintenance will order new ties by 10/10/25
20. 2nd Floor	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 5 leaking maintenance will tighten valves by 12/19/25
21. 2nd Floor	Bathroom	105 CMR 451.123	Maintenance: Ceiling surface damaged Maintenance will patch and paint ceiling by 12/19/25
22. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Wall paint damaged Maintenance will paint wall by 12/19/25
23. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25
24. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Ceiling vent dusty Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
25. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor paint damaged throughout Maintenance will paint floor by 12/19/25
26. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Light shield rusted maintenance will paint light shield by 12/19/25
27. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Mold on ceiling Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
28. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Hole in wall above shower # 2 Maintenance will patch hole by 12/19/25
29. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Upper portion of wall rusted above shower heads Maintenance will paint wall by 12/19/25
30. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Soap scum on shower curtain Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
31. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Door frame rusted Maintenance will paint door frame by 12/19/25
32. 1st Floor	Shower	105 CMR 451.123*	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
33. 1st Floor	Shower	105 CMR 451.123	Maintenance: Mold on Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

34. 1st Floor	Shower	105 CMR 451.123	Maintenance: Ceiling vent rusted outside shower Maintenance will paint vent by 12/19/29
35. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.123*	Maintenance: Floor paint damaged Maintenance will paint floor by 12/19/25
36. 1st Floor	Auxiliary Bathroom # 204	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink Maintenance will install new drain cover by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. 2nd Floor	C Dorm	105 CMR 451.353	Interior Maintenance: Radiator cover damaged near bunk # 6 Maintenance will replace cover by 12/19/25
3. 1st Floor		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket in hallway Mop hung up on 9/26/25 and workers instructed on proper storage.
4. 1st Floor	B Dorm	105 CMR 451.353*	Interior Maintenance: Window covered in plastic near bunk # 15 Maintenance will remove plastic by 10/10/25
5. 1st Floor	B Dorm	105 CMR 451.350	Structural Maintenance: Window leaking near bunk # 15 Maintenance will repair window by 12/19/25
6. 1st Floor	B Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 6 Maintenance will install new insulation by 12/19/25

Food Service Building

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

61 new deficiencies and 18 repeat deficiencies (indicated by an *) were found during the inspection:

1. Main Kitchen		105 CMR 451.200*	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, beard guards. Standard found in 105 CMR 590; FC 2-402.11. Inmates all have hats and beard nets. Told them to make sure they have them on at all times. 9/15/25. Staff to monitor for compliance.
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2. Main Kitchen		105 CMR 451.200	Ventilation: Facility not kept free of objectionable odors, strong sewage odor observed in kitchen. Standard found in 105 CMR 590; FC 6-304.11 Steam lines need to be replaced. Waiting for quote. Expected 12/20/25
3. Main Kitchen		105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Rags are stored in proper buckets. 9/15/25. Workers educated on proper storage.
4. Main Kitchen		105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, belongings stored in food preparation areas. Standard found in 105 CMR 590; FC 6-305.11(B). Clothing is stored on hooks in the back of the kitchen near the loading dock. 9/15/25
5. Main Kitchen	Handwash Sink	105 CMR 451.200*	Plumbing System; Design, Construction and Installation: Insufficient hot water temperature at handwashing sinks(Pf), temperature recorded at 82°F at handwash sink. Standard found in 105 CMR 590; FC 5-202.12(A). **Corrected On-Site** Maintenance adjusted temperature on 9/15/25. Monitored regularly.
6. Main Kitchen	Handwash Sink	105 CMR 451.200	Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf), paper towel dispenser not properly dispensing. Standard found in 105 CMR 590; FC 6-301.12. There is an order in for a new dispenser. 10/29/25
7. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, shelves under serving line dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the shelves. 9/15/25
8. Main Kitchen	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as

			necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the walls. 9/15/25
9. Main Kitchen	Serving Line	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, trays stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A). Informed workers how to properly store drying items. 9/15/25
10. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of warmers dirty. Standard found in 105 CMR 590; FC 4-601.11(C).**Corrected On-Site** Cleaned 9/15/25
11. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged on all warmers. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
12. Main Kitchen	Hot and Cold Holding Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelving dirty in all warmers. Standard found in 105 CMR 590; FC 4-601.11(C). Had workers clean all surfaces. 9/15/25
13. Main Kitchen	West Tray Room	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Told the inmate to put the rag in the bucket. 9/15/25 and educated on proper storage.
14. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean the walls. 9/15/25
15. Main Kitchen	West Tray Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). The ceiling has been cleaned 9/15/25

16. Main Kitchen	West Tray Room	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). Had workers properly store utensils. 9/15/25
17. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up the mop. 9/15/25 and educated on proper storage process.
18. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16. All buckets were emptied 9/15/25
19. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Had workers clean all fans. 9/15/25 and monitor for cleanliness
20. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up mop. 9/15/25. Educated worker on proper storage process.
21. Main Kitchen	East Tray Room	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings, employee clothing stored on drying racks. Standard found in 105 CMR 590; FC 6-305.11(B). Informed inmate where to store their belongings. 9/15/25
22. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature measured at 134°F. Standard found in 105 CMR 590; FC 4-01.112(A)(2). Machine has been serviced, current temperature reading is 163 degrees. 9/30/25

23. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine not displaying final rinse temperature. Standard found in 105 CMR 590; FC 4-501.15(A). This is because the disk they use does not trip the sensor to turn on the final rinse cycle. 9/15/25. Rectified the issues by running the cleaning longer.
24. Main Kitchen	East Tray Room	105 CMR 451.200	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions, machine displaying float tank error. Standard found in 105 CMR 590; FC 4-501.15(A). Machine serviced 9/30/25, problem found and fixed.
25. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine (Pf), temperature recorded at 146°F. Standard found in 105 CMR 590; FC 4-501.112(A)(2). We found out that letting the machine run long enough to bring the temps up and tripping the final rinse sensor caused the temperature reading to be within the proper range. 9/30/25
26. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Had worker store the rag in the solution. 9/15/25.
27. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). **Corrected On-Site** Added Quaternary ammonium compound 9/15/25

28. Main Kitchen	3-Compartment Sink	105 CMR 451.200	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No sanitizing test kit available (Pf), sanitizer test strips expired. Standard found in 105 CMR 590; FC 4-302.14. **Corrected On-Site** New sanitizer strips 9/15/25. Monitor for compliance.
29. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted grease observed on pans. Standard found in 105 CMR 590; FC 4-601.11(A). Had workers scrub pans aggressively 9/15/25 and will maintain cleanliness.
30. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), grease on surface of sheet pans. Standard found in 105 CMR 590; FC 4-601.11(A). Had workers scrub pans aggressively 9/15/25 and will maintain cleanliness.
31. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), drying rack dirty. Standard found in 105 CMR 590; FC 4-601.11(A). Had worker clean racks. 9/15/25 and continue to scrub as necessary.
32. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A). Informed inmates how to properly dry pots/pans, utensils. 9/15/25
33. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A). Informed inmate where to properly store their food. 9/15/25
34. Main Kitchen	Pot/Tray Rack	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, employee food observed on drying rack. Standard found in 105 CMR 590; FC 6-403.11(A). Informed inmate where to properly store their food. 9/15/25

35. Main Kitchen	Food Prep Area	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, spices not labeled. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
36. Main Kitchen	Food Prep Area	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spices stored uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had worker cover the spice container. 9/15/25
37. Main Kitchen	Food Prep Area	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), cooked turkey left out. Standard found in 105 CMR 590; FC 3-501.16(A)(1). **Corrected On-Site** Turkey placed in warmer 9/15/25
38. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, greasy cardboard covering equipment. Standard found in 105 CMR 590; FC 6-501.12(A). Cardboard removed, area being cleaned more frequently 9/15/25
39. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ventilation hoods dirty. Standard found in 105 CMR 590; FC 6-501.12(A). **Corrected On-Site** Hoods cleaned on 9/15/25
40. Main Kitchen	Food Prep Area	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Had inmate put the rag in the bucket. 9/15/25 and educated on proper storage process is.

41. Main Kitchen	Food Prep Area	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), eggs stored above ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site** Stored eggs below ready to eat food 9/15/25.
42. Main Kitchen	Food Prep Area	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, salt stored in a beef base bucket. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
43. Main Kitchen	Food Prep Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling vent dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Had worker clean the ceiling vent. 9/15/25 and will monitor for cleanliness.
44. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. We are waiting on the status of a quote for floor repairs. Expected date 11/10/25
45. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Protection of Clean Items; Storing: Utensils 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) Had inmate place cambros higher off the ground. 9/15/25.
46. Main Kitchen	Dry Goods 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, scoop stored in cereal container. Standard found in 105 CMR 590; FC 3-304.12(B) Had inmate remove scoop from the container. 9/15/25.

47. Main Kitchen	Dry Goods Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had inmate cover the cereal. 9/15/25. Food to be covered at all times.
48. Main Kitchen	Culinary Freezer	105 CMR 451.200*	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, excessive ice buildup on boxes of food. Standard found in 105 CMR 590; FC 3-305.11(A)(2). Discarded any boxes with ice buildup. 9/17/25.
49. Main Kitchen	Culinary Freezer	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. Standard found in 105 CMR 590; FC 3-302.12. Informed inmates how to re-label items properly. 9/15/25
50. Main Kitchen	Culinary Freezer	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), excessive ice buildup in boxes of food. Standard found in 105 CMR 590; FC 3-101.11. Discarded all boxes with ice buildup. 9/17/25
51. Main Kitchen	Culinary Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food left open. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Had inmate cover open boxes. 9/15/25. Maintain proper food storage.
52. Main Kitchen	Cooler # C1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had inmates clean the ceiling. 9/15/25 and will monitor for cleanliness.
53. Main Kitchen	Cooler # C1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25

54. Main Kitchen	Cooler # C2	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). Standard found in 105 CMR 590; FC 3-501.17(A). Properly labeled item. 9/15/25
55. Main Kitchen	Cooler # C2	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged and moldy. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
56. Main Kitchen	Cooler # C3	105 CMR 451.200*	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-101.11. Rotten produce removed FYI: Produce is ordered every week and rotated) 9/15/25
57. Main Kitchen	Cooler # C3	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
58. Main Kitchen	Cooler # C3	105 CMR 451.200	Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device. Standard found in 105 CMR 590; FC 4-204.112(B). **Corrected On-Site** Put thermometer inside cooler 9/15/25
59. Main Kitchen	Staff Office	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor tiles damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1). Maintenance has ordered new flooring. Expected date 11/11/25
60. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 1 leaking Maintenance will tighten valve by 12/19/25
61. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink # 1 and 2 Maintenance will install cover by 12/19/25

62. Main Kitchen	Inmate Bathroom (rear of kitchen)	105 CMR 451.123	Maintenance: Ceiling vent rusted Maintenance will paint ceiling by 12/19/25
63. Main Kitchen	Staff Bathroom # 133	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink Maintenance will tighten valve by 12/19/25
64. Main Kitchen	Janitors Closet # 135	105 CMR 451.200*	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16. Had worker hang up mop. 9/15/25 and educated of proper storage process.
65. Main Kitchen	Electrical Room	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food stored in mechanical rooms, water and single-use cups stored in electrical room. Standard found in 105 CMR 590; FC 3-305.12. Had product moved. 9/15/25 and stored in appropriate area.
66. Main Kitchen	West Tray Room	105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16. Had inmate empty the bucket. 9/15/25
67. Main Kitchen	Tool Room	105 CMR 451.200	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container. Standard found in 105 CMR 590; FC 7-101.11. Had container re-labeled. 9/15/25
68. Main Kitchen	Tool Room	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). Had utensils cleaned. 9/15/25
69. Bakery		105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, yogurt containers reused. Standard found in 105 CMR 590; FC 4-502.13(A). Removed containers. 9/15/25
70. Bakery		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 ready-to-eat food. Standard found in 105

			CMR 590; FC 3-302.11(A)(1)(b). **Corrected On-Site** Stored beef below ready to eat food 9/15/25
71. Bakery		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, bulk containers not labeled. Standard found in 105 CMR 590; FC 3-302.12. Had inmates re-label packages. 9/15/25
72. Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Had inmates clean the walls. 9/15/25 will monitor for cleanliness.
73. Bakery	Dry Storage	105 CMR 451.200*	Maintenance and Operation, Utensils: Single-service item reused, peanut butter containers reused. Standard found in 105 CMR 590; FC 4-502.13(A). Removed containers. 9/15/25
74. Bakery	Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Appropriately covered food. 9/15/25
75. Bakery	Cooler # 4	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
76. Culinary	Refrigerator	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets on order. 10/31/25
77. Culinary	3-Compartment Sink	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, vent above 3-compartment sink rusted. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will paint by 12/19/25

78. Culinary	Dining Area	105 CMR 451.200*	Materials for Construction and Repair; Indoor Areas: Floor surface not smooth and easily cleanable, floor bubbling and damaged. Standard found in 105 CMR 590; FC 6-101.11(A)(1). Maintenance will grind and paint floor by 12/19/25
79. Culinary	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking Maintenance will tighten valves by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1. Main Kitchen	Food Prep Area	105 CMR 451.383(B)	Fire Safety System: Facility not in compliance with 780 CMR Massachusetts Building Code provisions for fire safety, items stored within 18 inches of ceiling Lowered the storage height. 9/15/25
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Laundry

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

1 new deficiency was found during the inspection:

1. Optical (in Laundry Building)	Work Area	105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, reusing old chemical containers for ice and water. Maintenance disposed of containers by 10/10/25
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Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight Maintenance will install new sweep by 12/19/25
2. Building Exterior	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged throughout maintenance will paint over damage by 12/19/25 roof was repaired

G Building

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

26 new deficiencies were found during the inspection:

1. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored upside down Mop hung up on 9/26/25 and worker educated on proper storage.
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2. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25. Worker educated on proper storage
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25. Worker Educated on proper storage.
4. Basement	Showers	105 CMR 451.123	Maintenance: Floor damaged throughout shower area Maintenance will repair and paint floor by 12/19/25
5. Basement	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 5, and 8 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
6. Basement	Showers	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, 3, 4, and 8 Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
7. Basement	Showers	105 CMR 451.123	Maintenance: Curtain missing in shower # 5 Shower curtain replaced 10/3/25
8. Shower Basement	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 6 and 8 Maintenance will install new cover by 12/19/25
9. Basement	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 6, 7, 8, 9, and 10 Maintenance will paint walls by 12/19/25
10. Basement	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 8 and 10 Maintenance will paint floor by 12/19/25
11. Basement	Showers	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Hallway	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
2. 1st Floor	Control	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged Maintenance will replace tiles by 12/19/25

I Building

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

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

1. West Side	Bathroom (in Sergeant's Office)	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink Paper towel replace 10/3/25
2. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged throughout Maintenance to patch floor by 12/19/25
3. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition between toilet and urinal damaged Maintenance will install new partition by 12/19/25
4. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Hole in baseboard Maintenance will patch baseboard by 12/19/25
5. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor not secure maintenance will re secure floor patch by 10/10/25
6. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling outside showers dirty Ceiling cleaned on 10/3/25. Will monitor for cleanliness.
7. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent dusty Maintenance will cleaned vent October 2025 and will continue to monitor for cleanliness
8. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light fixtures rusted Maintenance will paint light fixture by 12/19/25
9. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tile supports rusted Maintenance will paint ceiling tile track by 12/19/25
10. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Plywood on floor damaged Maintenance will install new patches by 12/19/25
11. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling vent outside of shower # 7 damaged Maintenance will install new vent cover by 12/19/25
12. West Side	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wet mop stored upside down Mop hung up on 9/26/25. Educated on proper storage.
13. West Side	Inmate Bathroom	105 CMR 451.123	Maintenance: Underneath handwash sinks rusted Maintenance will paint under sink by 12/19/25
14. West Side	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 133°F at handwash sink # 1 Maintenance adjusted temperature on 10/10/25 and will monitor

Deficiencies under the Recommended Standards (.300 series)

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

1. Building Exterior	105 CMR 451.350*	Structural Maintenance: Exterior of building damaged Maintenance will install new siding by 12/19/25
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2. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty Maintenance cleaned October 2025 and will monitor for cleanliness.
3. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Unsecured ceiling tiles near bunk # 15 Maintenance will secure ceiling by 12/19/25
4. East Side	Dorm	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25 and educated on proper storage.

H Building

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. 1st Floor	Dorm	105 CMR 451.141	Screens: Screen missing near bunk # 12 Maintenance will install new screen by 12/19/25
2. 2nd Floor	Stairway	105 CMR 451.141*	Screens: Screen missing Maintenance will install new screen by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

4 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. Building Exterior		105 CMR 451.350*	Structural Maintenance: Roof damaged Awaiting funding for roof removal and install, asbestos tiles. Expected FY 27 (July 2026)
3. Basement	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
4. 1st Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tiles by 12/19/25
5. 1st Floor	Dorm	105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged near bunk # 15 Maintenance will install new insulation by 12/19/25
6. 2nd Floor	Officer's Station	105 CMR 451.353*	Interior Maintenance: Floor damaged Maintenance will repair floor by 12/19/25
7. 2nd Floor	Dorm	105 CMR 451.353*	Interior Maintenance: Floor tile damaged throughout maintenance will replace damaged tile by 12/19/25
8. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Window unable to close near bunk # 9 Maintenance will repair window by 12/19/25

9. 2nd Floor	Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked near bunk # 23 Maintenance cleared vent by 10/2025 - monitor for cleanliness.
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New Gym

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

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

1. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged Maintenance will replace damaged area by 12/19/25
2. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling damaged Maintenance will patch ceiling damage by 12/19/25
3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Mop bucket emptied on 10/3/25
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
5. 1st Floor	Storage Room (previously Canteen)	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, bags of food stored on floor Food removed from floor on 10/3/25
6. 1st Floor	C.O.'s Office	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned on 10/3/25. Will continue to maintain cleanliness.
7. Basement (New Optical)	Staff Bathroom	105 CMR 451.123	Maintenance: Electric hand dryer out-of-order Maintenance to replace dryer by 12/19/25
8. Basement (New Optical)	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, basin damaged at slop sink Maintenance to install new basin by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 2nd Floor	Chemical Storage Room	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
2. 2nd Floor	Chemical Storage Room	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket water removed from bucket 9/26/25

3. 1st Floor	Janitor's Closet (in Staff Bathroom)	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25
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A Building

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

19 new deficiencies and 24 repeat deficiencies (indicated by an *) were found during the inspection:

1. 3rd Floor	Classroom	105 CMR 451.141	Screens: Screen missing Maintenance will replace screen by 12/19/25
2. 3rd Floor	Hallway	105 CMR 451.141	Screens: Screen damaged Maintenance will replace screen by 12/19/25
3. 2nd Floor	CO's Office	105 CMR 451.141	Screens: Screen missing Maintenance will replace screen by 12/19/25
4. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Mold on toilet Mold cleaned 10/3/25. Monitor for cleanliness.
5. 2nd Floor	South Dorm	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned 10/3/25. Instructed to monitor for cleanliness.
6. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Toilet out-of-order Maintenance to replace valve by 12/19/25
7. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123*	Maintenance: Radiator not secure Maintenance will resecure radiator by 12/19/25
8. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Wet mop stored in plastic bag Mop removed from bag and hung up on 9/26/25. Educated on proper storage.
9. 2nd Floor	Bathroom/Mop Room # 210	105 CMR 451.123	Maintenance: Objectionable odor observed Mop head with odor removed 10/3/25. Instructed to have mops removed or cleaned on a regular basis.
10. 2nd Floor	Staff Bathroom # 211	105 CMR 451.123	Maintenance: Wet mop stored on floor Mop hung up on 9/26/25
11. 2nd Floor	Staff Bathroom # 211	105 CMR 451.141	Screens: Screen damaged Maintenance will replace screen by 12/19/25
12. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Partition damaged in stall # 1 Maintenance will install new hardware by 12/19/25

13. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Partition damaged in stall # 2 and 3 Maintenance will install new hardware by 12/19/25
14. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
15. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in shower Maintenance will paint shower walls by 12/19/25
16. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged in shower Maintenance will paint shower floors by 12/19/25
17. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
18. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
19. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged in shower Maintenance will paint shower ceiling by 12/19/25
20. 2nd Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower Maintenance will paint light cheild by 12/19/25
21. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
22. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Sheet hanging outside of shower dirty Sheet replaced with curtain 10/3/25
23. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Soap scum on shower curtain Shower curtain replaced 10/3/25
24. 2nd Floor	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, right side shower # 1 leaking Maintenance will tighten valve by 10/10/25
25. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on walls Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

26. 2nd Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling dirty throughout bathroom Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
27. 1st Floor	Control Office	105 CMR 451.141*	Screens: Screen damaged Maintenance will replace screen by 12/19/25
28. 1st Floor	Control Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator # 1 Maintenance will replace thermometer by 10/10/25
29. 1st Floor	Staff Bathroom # 112	105 CMR 451.141*	Screens: Screen damaged Maintenance will replace screen by 12/19/25
30. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Dirty rags stored underneath handwash sink Rags disposed of 10/3/25
31. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower Maintenance will patch and paint shower floor by 12/19/25
32. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall damaged in shower Maintenance will patch and paint wall damage by 12/19/25
33. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout bathroom Maintenance will paint ceiling by 12/19/25
34. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling dirty throughout bathroom Ceilings cleaned 10/3/25. Monitor for cleanliness
35. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent rusted Maintenance cleaned vent October 2025. Monitor for compliance.
36. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield damaged in shower Maintenance will install new light shield by 12/19/25
37. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
38. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold in light shield in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.

39. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
40. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
41. 1st Floor	Inmate Bathroom	105 CMR 451.123*	Maintenance: Light shield rusted in shower Maintenance will paint light shield by 12/19/25
42. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Excessive condensation observed on shower ceiling Maintenance will install new exhaust fan by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building		105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
2. 2nd Floor	CO's Office	105 CMR 451.353*	Interior Maintenance: Chair damaged Chair removed 10/3/25
3. 2nd Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room Plastic removed 10/3/25
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Standing fan dusty Maintenance cleaned vent 10/10/25 will monitor for cleanliness
5. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent dusty Maintenance cleaned vent 10/10/25 will monitor for cleanliness
6. 2nd Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance cleaned fan 10/10/25
7. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.350*	Structural Maintenance: Window leaking outside of closet Maintenance will replace seal by 12/19/25
8. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Window covered in plastic outside of closet Plastic removed 10/3/25
9. 2nd Floor	Slop Sink Closet # 209	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
10. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked Vent cleared 10/3/25

11. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling covered in plastic in back room Plastic removed 10/3/25
12. 2nd Floor	North Dorm	105 CMR 451.353	Interior Maintenance: Wall fan dusty Maintenance cleaned fan 10/10/25 Monitor for compliance.
13. 2nd Floor	North Dorm	105 CMR 451.350	Structural Maintenance: Ceiling leaking near bunk # 22 Maintenance will replace leaking slate by 12/19/25
14. 1st Floor	South Dorm	105 CMR 451.353*	Interior Maintenance: Wall surface damaged near bunk # 24 Maintenance will patch and paint by 12/19/25
15. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Standing fan dusty Maintenance cleaned fan by 10/2025. monitor for compliance.
16. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
17. 1st Floor	Day Room	105 CMR 451.353	Interior Maintenance: Window leading to Day Room covered in plastic Plastic removed 10/3/25
18. 1st Floor	Mop Closet # 111	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
19. 1st Floor	Mop Closet # 111	105 CMR 451.353	Interior Maintenance: Wet mop stored upside down Mop hung up on 9/26/25. Educated on proper storage.
20. 1st Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked in back room Ceiling vent cleared 10/3/25
21. Basement - M.A.T. Program		105 CMR 451.353	Interior Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25

B Building

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

12 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor		105 CMR 451.141*	Screens: Screen damaged in back hall Maintenance will replace screen by 12/19/25
2. 1st Floor	Day Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order Maintenance will turn on water fountain by 10/10/25

3. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Mop bucket emptied on 9/26/25
4. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
5. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
6. 1st Floor	Inmate Bathroom	105 CMR 451.123	Maintenance: Floor paint damaged in shower Maintenance will paint floor by 12/19/25
7. 2nd Floor	South Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged behind toilets Maintenance will paint wall by 12/19/25
8. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
9. 2nd Floor	South Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
10. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
11. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Standing water stored in mop bucket Water emptied 10/3/25
12. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Light shield rusted in shower Maintenance will paint light shield by 12/19/25
13. 2nd Floor	North Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Maintenance cleaned showers October 2025. All showers have been placed on a rotating power wash schedule.
14. Basement	Librarian's Office	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes leaking Maintenance will replace line by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Entire Building	105 CMR 451.320*	Cell Size: Inadequate floor space in sleeping area Ongoing Department wide plan to alleviate overcrowding. Meets ACA standard for unencumbered space.
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2. 2nd Floor	Slop Sink Closet # 2-10	105 CMR 451.353	Interior Maintenance: Mold on wall Mold cleaned 10/3/25
3. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling vent blocked in back room vent cleared 10/3/25
4. 2nd Floor	South Dorm	105 CMR 451.353	Interior Maintenance: Ceiling covered in plastic in back room plastic removed 10/3/25
5. 2nd Floor	North Dorm	105 CMR 451.353*	Interior Maintenance: Ceiling vent blocked vent cleared 10/3/25
6. Basement		105 CMR 451.353*	Interior Maintenance: Floor paint damaged throughout Maintenance will paint floor by 12/19/25

B.A.U.

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

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

1. Showers	105 CMR 451.123*	Maintenance: Floor tiles damaged at threshold Maintenance will replace tile by 12/19/25
2. Showers	105 CMR 451.123*	Maintenance: Light fixture rusted Maintenance will paint light shield by 12/19/25
3. Showers	105 CMR 451.123*	Maintenance: Ceiling paint damaged Maintenance will paint ceiling by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies were found during the inspection:

1. Storage Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.
2. Day Room	105 CMR 451.353	Interior Maintenance: Wall paint damaged Maintenance will paint walls by 12/19/25

Weight Room Building

Deficiencies under the Recommended Standards (.300 series)

6 new deficiencies were found during the inspection:

1. Main Area	105 CMR 451.353	Interior Maintenance: Padding damaged on 6 machines Maintenance will replace padding by 12/19/25
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Laurel Building

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

4 new deficiencies were found during the inspection:

1. Bathroom (in Dry Goods Storage)	105 CMR 451.117	Toilet Fixtures: Toilet fixture dirty Toilet cleaned 10/3/25. Monitor for cleanliness
2. Bathroom # 119	105 CMR 451.123	Maintenance: Wet mop stored in bucket Mop removed from bucket and hung up on 9/26/25. Educated on proper storage.

3. Bathroom # 119	105 CMR 451.123	Maintenance: Wall dirty Maintenance cleaned walls by 10/10/25. Monitor for cleanliness.
4. Bathroom # 119	105 CMR 451.123	Maintenance: Light shield water damaged Maintenance will replace light shield by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

2 new deficiencies and 5 repeat deficiencies (indicated by an *) were found during the inspection:

1. Entire Building	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tile by 12/19/25
2. Entrance	105 CMR 451.353*	Interior Maintenance: Door frame rusted Maintenance will paint door frame by 12/19/25
3. Entire Building	105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight Maintenance will install door sweep by 12/19/25
4. Storage Room	105 CMR 451.353*	Interior Maintenance: Ceiling tiles damaged Maintenance will install new ceiling tiles by 12/19/25
5. Offices	105 CMR 451.353*	Interior Maintenance: Floor tiles damaged throughout Maintenance will replace tiles by 12/19/25
6. Offices	105 CMR 451.353	Interior Maintenance: Wall paint damaged in Office # 111 Maintenance will paint wall by 12/19/25
7. Basement	105 CMR 451.360	Protective Measures: Rodent droppings observed Droppings cleaned 10/3/25

Assembly Building

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

1 new deficiency was found during the inspection:

1. Basement	Mail Room	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Maintenance will install new thermometer by 10/10/15
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Deficiencies under the Recommended Standards (.300 series)

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

1. Entrance	105 CMR 451.350*	Structural Maintenance: Ramp to building damaged maintenance will patch ramp by 12/19/25
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Cedar Building

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

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

1. 1st Floor	Kitchenette	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, mold observed on interior of refrigerator Mold cleaned 10/3/25. Monitor for cleanliness.
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Store House

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

7 new deficiencies and 6 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor	Inmate Break Area	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, multi-use sponge observed Sponge disposed of 10/3/25
2. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of refrigerator dirty Refrigerator cleaned 10/3/25. Instructed to maintain cleanliness.
3. 1st Floor	Inmate Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Maintenance replaced thermometer 10/10/25
4. 1st Floor	Staff Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, eggs stored above ready-to-eat food eggs moved 10/3/25
5. 1st Floor	Staff Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet constantly running Maintenance will replace valve by 12/19/25
6. 1st Floor	Cooler # 1	105 CMR 451.200*	
7. 1st Floor	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will patch and paint wall by 12/19/25

8. 1st Floor	Cooler # 1	105 CMR 451.200*	<p>Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf), unlabeled chemical container outside of cooler. Standard found in 105 CMR 590; FC 7-101.11.</p> <p>Container removed and disposed of 10/3/25</p>
9. 1st Floor	Cooler # 1	105 CMR 451.200	<p>Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, food stored on floor. Standard found in 105 CMR 590; FC 3-305.11(A)(3).</p> <p>Food removed from floor on 10/3/25</p>
10. 1st Floor	Cooler # 1	105 CMR 451.200	<p>Maintenance and Operation: Premises, Structure, Attachments, and Fixtures – Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16.</p> <p>Mop hung on wall 10/3/25. Educated on proper storage.</p>
11. 1st Floor	Dry Storage	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged in several locations. Standard found in 105 CMR 590; FC 6-501.11. Maintenance will patch and paint wall by 12/19/25</p>
12. 1st Floor	Freezer # 2	105 CMR 451.200	<p>Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, boxes of food ripped open. Standard found in 105 CMR 590; FC 3-302.11(A)(4).</p> <p>Boxed sealed 10/3/25</p>
13. 1st Floor	Freezer # 3	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall damaged. Standard found in 105 CMR 590; FC 6-501.11. maintenance will patch and paint wall by 12/19/25</p>

Deficiencies under the Recommended Standards (.300 series)

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

1. 1st Floor	Receiving Area	105 CMR 451.350*	<p>Structural Maintenance: Exterior door not rodent and weathertight Maintenance will install door sweep by 12/19/25</p>
2. 1st Floor	Receiving Area	105 CMR 451.350*	<p>Structural Maintenance: Loading dock damaged Maintenance will skim coat ramp by 12/19/25</p>

Carpenter Shop

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

2 new deficiencies were found during the inspection:

1.	2nd Floor	Female Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 82°F at handwash sink <i>Maintenance adjusted temperature on 10/10/25. Will monitor for compliance.</i>
2.	2nd Floor	Female Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink <i>Maintenance will fill hand soap by 10/10/25. Monitor for needs.</i>

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Main Area		105 CMR 451.353*	Interior Maintenance: Wall water damaged <i>Maintenance will paint walls by 12/19/25</i>
2.	Building Exterior		105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight <i>Maintenance will install door sweep by 12/19/25</i>
3.	2nd Floor	Slop Sink Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket <i>Mop removed from bucket and hung up on 9/26/25. Instructed on proper storage of mops.</i>

Power Plant

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

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

1.	Bathroom	105 CMR 451.117*	Toilet Fixtures: Urinal dirty	<i>Urinal cleaned 10/3/25. Monitor for cleanliness</i>
2.	Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 75°F at handwash sink	<i>Maintenance adjusted temperature on 10/10/25. Monitor for compliance.</i>
3.	Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at handwash sink	<i>Maintenance will install drain cover by 12/19/25</i>

Garage

Deficiencies under the Recommended Standards (.300 series)

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

1.	Entire Building	105 CMR 451.350*	Structural Maintenance: Garage door not rodent and weathertight	<i>Maintenance will install door sweep by 12/19/25</i>
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Towers

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

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

1. Tower # 1			105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 100°F at handwash sink Maintenance adjusted temperature on 10/10/25. Monitor for compliance.
2. Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123*	Maintenance: Handwash sink basin cracked Maintenance will install new sink by 12/19/25
3. Vehicle Trap Tower	2nd Floor	Bathroom	105 CMR 451.123*	Maintenance: Light shield missing Maintenance will install light shield by 12/19/25

Deficiencies under the Recommended Standards (.300 series)

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

1. Tower # 1		105 CMR 451.353*	Interior Maintenance: Walls left unfinished on first floor Maintenance to finish walls by 12/19/25
2. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Ceiling beams corroded Maintenance to paint ceiling beams by 12/19/25
3. Vehicle Trap Tower	2nd Floor	105 CMR 451.353*	Interior Maintenance: Windows damaged Maintenance to replace window by 12/19/25
4. Vehicle Trap Tower	3rd Floor	105 CMR 451.353*	Interior Maintenance: Window damaged Maintenance to replace window by 12/19/25

SECTION 2: Areas Found to be in Compliance

The EHRS inspected 219 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

The EHRS did not inspect 30 areas of the facility because they were either in use, locked, or under construction.

1. C Building	2nd Floor	Bathroom # 26	Unable to Inspect – In Use
2. Thompson Hall	Basement	Legal Storage Area	Unable to Inspect – Locked
3. Thompson Hall	1st Floor	South Wing	Unable to Inspect – Under Construction
4. Thompson Hall	1st Floor	North Wing	Showers Unable to Inspect – In Use
5. Thompson Hall	H.S.U.	Exam Room # 4	Unable to Inspect – In Use
6. D Building	2nd Floor	DOS Office	Unable to Inspect – Locked
7. D Building	2nd Floor	Administrative Assistant's Office	Unable to Inspect – Locked
8. D Building	2nd Floor	Deputy Superintendent's Office	Unable to Inspect – Locked

9. D Building	1st Floor	Inner-Control Room	Unable to Inspect – Locked
10. D Building	1st Floor	Inner-Control Bathroom	Unable to Inspect – Locked
11. F Building	1st Floor	Bathroom	Unable to Inspect – In Use
12. Wheelchair Shop			Unable to Inspect – Not Used
13. Laundry Building	Inmate Bathroom		Unable to Inspect – Locked
14. Laundry Building	Staff Bathroom (located inside Inmate Bathroom Area)		Unable to Inspect – Locked
15. Laundry Building	Optical (in Laundry Building)	Inmate Bathroom	Unable to Inspect – In Use
16. Music Bunker			Unable to Inspect – Not Used
17. I Building	East Side	Inmate Bathroom	Unable to Inspect – In Use
18. I Building	East Side	Showers	Unable to Inspect – In Use
19. H Building	Basement	Showers	Unable to Inspect – In Use
20. H Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use
21. H Building	2nd Floor	Inmate Bathroom	Unable to Inspect – In Use
22. A Building	2nd Floor	South Showers	Unable to Inspect – In Use
23. A Building	1st Floor	Inmate Bathroom	Unable to Inspect – In Use
24. B Building	2nd Floor	East Dorm	Unable to Inspect – Not Used
25. Laurel Building	Basement	Medication Room	Unable to Inspect – Locked
26. Laurel Building	Basement	Triage Room	Unable to Inspect – Locked
27. Laurel Building	2nd Floor-Closed		Unable to Inspect – Closed
28. Laurel Building	3rd Floor-Closed		Unable to Inspect – Closed
29. Juniper Building			Unable to Inspect – Locked
30. Carpenter Shop	2nd Floor	Male Bathroom	Unable to Inspect – In Use

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 count was 751 at the time of the inspection.
2. At the time of the inspection the irreversible temperature measuring device used to test the temperature of the warewash machines was stored in the Food Manager's locked office. The EHRS recommends storing it in a location where it is accessible at all times.
3. The EHRS recommends establishing a policy which requires staff to test and document the internal temperature of hot and cold holding food prior to service. Additionally, the policy should include best practices which require staff to test and document the temperature of each mechanical warewash machine prior to use to ensure the temperatures of the wash, rinse and sanitizing cycles meet the minimum temperature requirements set forth in the regulation.

4. The EHRS observed the significantly deteriorating condition of the floor in the staff dining room and the associated risk of injury it presents. We remain concerned for the health and safety of both inmates and staff and request to be kept apprised of any repairs made to this area.
5. Throughout Thompson Hall, the A Building, F Building, and I Building, bathrooms and shower areas were observed to be poorly maintained resulting in unsanitary conditions. The EHRS is concerned with the increased risk of disease transmission with the high number of inmates being exposed to such unsanitary conditions. We recommend these areas undergo thorough power washing, cleaning and disinfection on a more consistent basis to address the high level of use these showers experience. In the interim we advise increasing the frequency of routine cleaning to ensure bathrooms are maintained in a clean and sanitary condition and meet the minimum regulatory standards.

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](http://www.mass.gov/105-cmr-451.000) is 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](#).

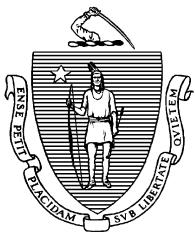
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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



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

Kimberley Driscoll Lieutenant Governor

Kiame Mahaniah, MD, MBA Secretary

Robert Goldstein, MD, PhD Commissioner

November 25, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440 (electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated November 19, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. Please confirm that hot water temperatures will be adjusted to meet the regulatory requirements of 100°F-112°F for showers and 110°F-130°F for handwash sinks;
2. Please describe the corrective steps taken to address the following deficiencies:
 - a. Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days;
 - b. Food service personnel not wearing appropriate hair restraints in the Main Kitchen;
 - c. Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food on the Serving Line and Tray Rack in the Main Kitchen;
 - d. Wet cloth not stored in sanitizer solution in the West Tray Room, at the 3-Compartment Sink, and in the Food Prep Area in the Main Kitchen;
 - e. No area provided for the orderly storage of employee personal belongings in the Main Kitchen and the East Tray Room;
 - f. No designated area for employee dining, employee food observed on drying rack on the Pot/Tray Rack in the Main Kitchen; and
 - g. Food or food ingredients that have been removed from original packages not labeled with common name of food, spices not labeled in the Food Prep Area in the Main Kitchen.

3. Please provide an estimated date of completion for:

- a. Ceiling vent dusty in the Female Bathroom in the Health Services Unit;
- b. Roof damaged on the H Building;
- c. Steam line replacement in the Main Kitchen to address the objectionable odor;
- d. Paper towel dispenser replacement at the Handwash Sink in the Main Kitchen;
- e. Damaged gaskets on all warmers in the Main Kitchen;
- f. Floor damaged in Dry Goods Storage in the Main Kitchen;
- g. Gaskets dirty and damaged in Cooler # 1 and # 4 in the Main Kitchen; and
- h. Floor tiles damaged in the Staff Office in the Main Kitchen.

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

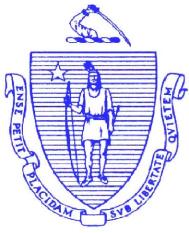
Sincerely,



Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Paul Trainque, EHSO/FSO
Sergeant Michael Gallagher, EHSO/FSO

(electronic copy)
(electronic copy)



*The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
North Central Correctional Institution
500 Colony Road
PO Box 466
Gardner, MA 01440
Tel: (978) 630-6000, Fax (978) 630-6040*



MAURA T. HEALEY
Governor

GINA K. KWON
Secretary

KIMBERLY DRISCOLL
Lieutenant Governor

SHAWN P. JENKINS
Commissioner

December 31, 2025

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

Dear Hannah,

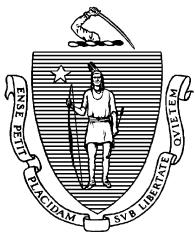
Please see the attached report with Corrective Action responses for the most recent Plan or Correction Action response dated November 19, 2025.

Feel free to contact my office if you should need any further information.

Thank you

Matthew J. Divris
Superintendent

MJD/bcm
cc: File
Scott Nugent, Deputy Operations



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
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Maura T. Healey

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Kimberley Driscoll Lieutenant Governor

Kiame Mahaniah, MD, MBA

Robert Goldstein, MD, PhD
Commissioner

November 25, 2025

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440 (electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated November 19, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. Please confirm that hot water temperatures will be adjusted to meet the regulatory requirements of 100°F-112°F for showers and 110°F-130°F for handwash sinks;
Confirmed 12/01/2025.
2. Please describe the corrective steps taken to address the following deficiencies:
 - a. Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days; **The Deputy of Re-Entry spoke to H.S.A. on 9/29/25 about policy and retention of records. New H.S.A. started in November and will address the retention of records issue.**
 - b. Food service personnel not wearing appropriate hair restraints in the Main Kitchen; **All food service personnel must wear head coverings, provided in the form of a mandatory hat, with the option to utilize hairnets and/or beard guards.”**
 - c. Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food on the Serving Line and Tray Rack in the Main Kitchen;
Equipment and utensils, once cleaned and sanitized, are placed on designated drying racks to thoroughly dry air before being returned to service.
 - d. Wet cloth not stored in sanitizer solution in the West Tray Room, at the 3-Compartment Sink, and in the Food Prep Area in the Main Kitchen; **Engaged with the incarcerated**

individuals to emphasize the importance of properly storing wet rags in the appropriate containers.

- e. No area provided for orderly storage of employee personal belongings in Main Kitchen and East Tray Room; **Addressed the necessity of coat racks in Main Kitchen hallway/both tray rooms.**
- f. No designated area for employee dining, employee food observed on drying rack on the Pot/Tray Rack in the Main Kitchen; The established location for inmate meal service is the Chow Hall. **We consistently reinforce this instruction with the inmate population, though adherence requires continuous monitoring.**
- g. Food or food ingredients that have been removed from original packages not labeled with common name of food, spices not labeled in the Food Prep Area in the Main kitchen. **Packaging that did not meet original specifications for food storage has been removed from circulation. To rectify this situation, we have acquired new, compliant containers and labeling materials.”**

3. Please provide an estimated date of completion for:

- a. Ceiling vent dusty in the Female Bathroom in the Health Services Unit; **Cleaned 10/28**
- b. Roof damaged on the H Building; **Funding requested by DCAMM. Expected 2/2026**
- c. Steam line replacement in the Main Kitchen to address the objectionable odor; **New steam lines are being installed the week of 12/21/25**
- d. Paper towel dispenser replacement at the Handwash Sink in the Main Kitchen; **Ordered and replaced the paper towel dispenser on 12/4/25**
- e. Damaged gaskets on all warmers in the Main Kitchen; **A company came in and replaced all of the gaskets on 10/16/25**
- f. Floor damaged in Dry Goods Storage in the Main Kitchen; **We are waiting for new flooring quotes to come back. Bids went out 10/28/25**
- g. Gaskets dirty and damaged in Cooler #1 and #4 in the Main Kitchen; and **A company came in and replaced all of the gaskets on 10/16/25**
- h. Floor tiles damaged in the Staff Office in the Main Kitchen. **We are waiting for new flooring quotes to come back. Bids went out 10/28/25**

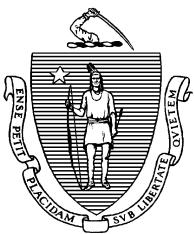
Thank you for your prompt attention to this matter, should you have any questions please contact me at the address listed above.

Sincerely,

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Paul Trainque, EHSO/FSO
Sergeant Michael Gallagher, EHSO/FSO

(electronic copy)
(electronic copy)



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
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Maura T. Healey
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Kiame Mahaniah, MD, MBA
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Kimberley Driscoll
Lieutenant Governor

Robert Goldstein, MD, PhD
Commissioner

January 12, 2026

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated December 31, 2025. In accordance with 105 CMR 451.404 a plan of correction is required to include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions
3. The date by which correction will be achieved
4. A signature by the Superintendent or Administrator responsible for the plan. The signed plan should be submitted to my attention, at the address listed above.

After review, the EHRS finds the plan submitted does not meet these requirements.

For example:

1. The deficiency: *Hot water temperature not within compliance*
The response: *Confirmed 12/1/25*
Please outline the specific corrective steps taken to achieve compliance
2. The deficiency: *Food personnel not wearing appropriate hair restraint in the main kitchen.*
The response: *All food service personnel must wear head covering, provided in the form of a mandatory hat, with the option to utilize hairnets and/or beard guards.*
In accordance with Chapter 2-402.11 of the food code, hair restraints are not optional
Please outline the specific corrective steps taken to achieve compliance
3. The deficiency: *Wet cloth not stored in sanitizer*
The response: *Engaged with incarcerated individuals to emphasize the importance of properly storing wet rags in the appropriate containers*
Please indicate if sanitizing cloths are stored in chemical sanitizer buckets

4. The deficiency: *No area available to employees to store personal belongings*
The response: *Addressed the necessity of coat racks*
Please outline specific corrective steps taken, a timetable for the corrective action and a date in which correction will be achieved. The response provided doesn't confirm that the kitchen workers' clothing is not being stored in the main kitchen, or that the deficiency was corrected.
5. The deficiency: *No designated area for employee dining*
The response: *We consistently reinforce this instruction with the inmate population, though adherence requires continuous monitoring*
Please outline what was done to ensure kitchen workers are not eating in the kitchen area and have a designated break area. The response provided doesn't indicate kitchen employees will no longer eat in the kitchen, or that there is a designated area for them.
6. Your Plan of Correction (POC) does not provide a date of completion for work which requires DCAMM funding, specifically the roof in the H building, damaged floor in dry goods storage in the main kitchen and damaged floor tiles in the staff office in the main kitchen. While the EHRS understands you do not have control over DCAMM's allotment of funds, we cannot approve any item that does not identify a reasonable time frame for repair. The EHRS remains concerned with the uncorrected violations and asks you to provide a plan describing the interim measures you have implemented to ensure the health and safety of inmates and staff. In addition we ask to be kept apprised of the DCAMM funding progress.
7. The plan of correction that was submitted does not have a signature, please include a signature on the cover page of your response.

Sincerely,



Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Sergeant Michael Gallagher, FSO/ EHSO
Paul Trainque, FSO/EHSO

(electronic copy)
(electronic copy)



*The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
North Central Correctional Institution
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MAURA T. HEALEY
Governor

GINA K. KWON
Secretary

KIMBERLY DRISCOLL
Lieutenant Governor

SHAWN P. JENKINS
Commissioner

January 14, 2026

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

Dear Hannah,

Please see the attached report with Corrective Action responses for the Corrective Action response of December 31, 2025 with the addendums. I have also included the previous cover page with the Signature that we were unable to scan with the previous response.
Feel free to contact my office if you should need any further information.

Thank you

A handwritten signature in black ink, appearing to read "Kelly Hastings".

Kelly Hastings,
Superintendent

KH/bcm

cc: File
Scott Nugent, Deputy Operations



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
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January 12, 2026

Matthew Divris, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Divris:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated December 31, 2025. In accordance with 105 CMR 451.404 a plan of correction is required to include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions
3. The date by which correction will be achieved
4. A signature by the Superintendent or Administrator responsible for the plan. The signed plan should be submitted to my attention, at the address listed above.

After review, the EHRS finds the plan submitted does not meet these requirements.
For example:

1. The deficiency: *Hot water temperature not within compliance*
The response: *Confirmed 12/1/25*
Please outline the specific corrective steps taken to achieve compliance
On 12/1/25, the plumbers turned up the hot water temperature to meet the requirement.
2. The deficiency: *Food personnel not wearing appropriate hair restraint in the main kitchen.*
The response: *All food service personnel must wear head covering, provided in the form of a mandatory hat, with the option to utilize hairnets and/or beard guards.*
In accordance with Chapter 2-402.11 of the food code, hair restraints are not optional
Please outline the specific corrective steps taken to achieve compliance **December 31, 2025, inmates retrained regarding importance of head/hair coverings and are being closely monitored as of 12/31/25**
3. The deficiency: *Wet cloth not stored in sanitizer*
The response: *Engaged with incarcerated individuals to emphasize the importance of properly storing wet rags in the appropriate containers.*

Please indicate if sanitizing cloths are stored in chemical sanitizer buckets **Sanitizing cloths are being stored in chemical sanitizer effective December 31st, 2025**

4. The deficiency: *No area available to employees to store personal belongings*
The response: *Addressed the necessity of coat racks*
Please outline specific corrective steps taken, a timetable for the corrective action and a date in which correction will be achieved. The response provided doesn't confirm that the kitchen workers' clothing is not being stored in the main kitchen, or that the deficiency was corrected. **Coat racks have been installed in main Kitchen hallway and both Tray rooms so that inmate workers can hang up their jackets and store their personal belongings effective December 31st, 2025 confirming on this day of January 13th 2026, that the kitchen workers' clothing is not being stored in the main kitchen.**
5. The deficiency: *No designated area for employee dining.* The response: **A designated area has been assigned which is the Chow Hall and inmates have been continuously monitored to ensure adherence as of December 31, 2025.**
6. Please outline what was done to ensure kitchen workers are not eating in the kitchen area and have a designated break area. The response provided doesn't indicate kitchen employees will no longer eat in the kitchen, or that there is a designated area for them. **An area has been designated for inmate workers to dine that is not located in the Kitchen area. Kitchen workers will no longer be "dining" in the Kitchen area effective immediately January 13th, 2026.**
7. Your Plan of Correction (POC) does not provide a date of completion for work which requires DCAMM funding, specifically the roof in the H building, damaged floor in dry goods storage in the main kitchen and damaged floor tiles in the staff office in the main kitchen. While the EHRS understands you do not have control over DCAMM's allotment of funds, we cannot approve any item that does not identify a reasonable time frame for repair. The EHRS remains concerned with the uncorrected violations and asks you to provide a plan describing the interim measures you have implemented to ensure the health and safety of inmates and staff. In addition we ask to be kept apprised of the DCAMM funding progress. **Once DCAMM funding that was requested November 17, 2025 has been approved and received expected by February 17th, 2026, the above mentioned issues will have an expected completion date of May 1st, 2026**
8. The plan of correction that was submitted does not have a signature, please include a signature on the cover page of your response.

Sincerely,

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Sergeant Michael Gallagher, FSO/ EHSO
Paul Trainque, FSO/EHSO

(electronic copy)
(electronic copy)



*The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
North Central Correctional Institution
500 Colony Road
PO Box 466
Gardner, MA 01440
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MAURA T. HEALEY
Governor

GINA K. KWON
Secretary

KIMBERLY DRISCOLL
Lieutenant Governor

SHAWN P. JENKINS
Commissioner

December 31, 2025

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

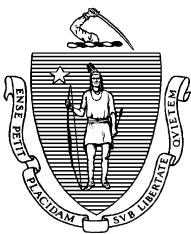
Dear Hannah,

Please see the attached report with Corrective Action responses for the most recent Plan or Correction Action response dated November 19, 2025.

Feel free to contact my office if you should need any further information.

Thank you
A handwritten signature in black ink, appearing to read "Matthew J. Divris".
Matthew J. Divris
Superintendent

MJD/bcm
cc: File
Scott Nugent, Deputy Operations



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
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Maura T. Healey
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Kimberley Driscoll
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Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

January 16, 2026

Kelly Hastings, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Hastings:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated January 14, 2026. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exception:

1. Please confirm that the appropriate hair restraints are being worn at all times by all employees in the Main Kitchen.

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

Sincerely,

Hannah LeBeau

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Sergeant Michael Gallagher, FSO/EHSO
Paul Trainque, FSO/EHSO

(electronic copy)
(electronic copy)



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MAURA T. HEALEY
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January 16, 2026

Hannah LeBeau, Environmental Health Inspector, EHRS, BCEH
Executive Office of Health and Human Services
Department of Public Health-Bureau of Environmental Health
Community Sanitation Program
67 Forest Street, Suite 100
Marlborough, MA 01752.

Dear Hannah,

Please see the attached report with Corrective Action responses for the Corrective Action response of January 14, 2026.

Feel free to contact my office if you should need any further information.

Thank you

A handwritten signature in black ink, appearing to read "Kelly Hastings".

Kelly Hastings,

Superintendent

KH/bcm

cc: File
Scott Nugent, Deputy Operations



The Commonwealth of Massachusetts
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January 16, 2026

Kelly Hastings, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Hastings:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated January 14, 2026. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exception:

1. Please confirm that the appropriate hair restraints are being worn at all times by all employees in the Main Kitchen.

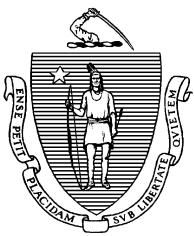
All employees are now consistently wearing the appropriate hair restraints in the kitchen. This has been achieved through training and the camera surveillance reviews. We appreciate your guidance and are committed to maintaining these standards moving forward.

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

Sincerely,

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Sergeant Michael Gallagher, FSO/EHSO
Paul Trainque, FSO/EHSO
(electronic copy)
(electronic copy)



The Commonwealth of Massachusetts
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Maura T. Healey
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Secretary

Robert Goldstein, MD, PhD
Commissioner

January 21, 2026

Kelly Hastings, Superintendent
NCCI Gardner
500 Old Colony Road
Gardner, MA 01440
(electronic copy)

Re: Plan of Correction – NCCI Gardner

Dear Superintendent Hastings:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated January 16, 2026. After review, the EHRS finds the plan addresses all the deficiencies noted.

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

Sincerely,

Hannah LeBeau

Hannah LeBeau
Environmental Health Officer, EHRS, BCEH

cc: Sergeant Michael Gallagher, FSO/EHSO
Paul Trainque, FSO/EHSO

(electronic copy)
(electronic copy)