



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

February 6, 2026

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)  
Kiame Mahaniah, Secretary, Executive Office of Health and Human Services (electronic copy)  
Clerk, Massachusetts House of Representatives (electronic copy)  
Clerk, Massachusetts Senate (electronic copy)  
Michael K. Aiken Jr., Special Operations Officer (electronic copy)

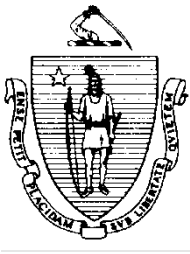
Greetings,

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

Sincerely,

Thomas Murphy  
Environmental Analyst, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)  
Gina K. Kwon, Secretary, Executive Office of Public Safety and Security (electronic copy)  
Michael Theroux, Health Director, Greenfield Health Department (electronic copy)  
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)  
Jason Kilgour, Superintendent (electronic copy)  
Christopher Pelletier, Assistant Superintendent of Support Services (electronic copy)  
Lori M. Streeter, Sheriff (electronic copy)



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Commissioner

January 22, 2026

Lori M. Streeter, Sheriff  
Franklin County Jail and House of Correction  
160 Elm Street  
Greenfield, MA 01301 (electronic copy)

Re: Facility Inspection – Franklin County Jail and House of Correction, Greenfield

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Franklin County Jail and House of Correction on January 14, 2026, accompanied by Michael Aiken Jr. and Justin Chapin, Special Operations Officers, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 79 total deficiencies: 37 new deficiencies under the Required Standards (.100 and .200 series), 23 repeat deficiencies under the Required Standards, 12 new deficiencies under the Recommended Standards (.300 series), 5 repeat deficiencies under the Recommended Standards, and 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

## 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

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

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

1.	Booking	Intake Cells A-C		105 CMR 451.123*	Maintenance: Handwash sink dirty in cell B
2.	Medical	Break Room and Records		105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
3.	Housing	A Pod	Cells	105 CMR 451.103*	Mattresses: Mattress damaged in cell # 18
4.	Housing	A Pod	Day Room	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.	Housing	A Pod	Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 2
6.	Housing	A Pod	Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 2
7.	Housing	A Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2
8.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1
9.	Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 3
10.	Housing	A Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2
11.	Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 1 and 2
12.	Housing	A Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 3
13.	Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2
14.	Housing	A Pod	Upper Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 and 3
15.	Housing	A Pod	Sub Day Room	Shower 105 CMR 451.123	Maintenance: Soap scum on wall
16.	Housing	A Pod	Sub Day Room	Shower 105 CMR 451.123	Maintenance: Ceiling vent dusty
17.	Housing	B Pod	Juice Bar	105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter. <b>** Corrected On-Site **</b>
18.	Housing	B Pod	Upper Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3
19.	Housing	C Pod	Day Room	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
20.	Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1

21. Housing	C Pod	Upper Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 and 3
22. Housing	C Pod	Upper Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1
23. Housing	C Pod	Upper Showers		105 CMR 451.123*	Maintenance: Mold on ceiling in shower # 3
24. Housing	C Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Sprinkler shroud rusted
25. Housing	C Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Ceiling vent dusty
26. Housing	D Pod	Lower Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2
27. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1
28. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1
29. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Sprinkler shroud rusted in shower # 1
30. Housing	D Pod	Juice Bar		105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
31. Housing	D Pod	Juice Bar		105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter. <b>** Corrected On-Site **</b>
32. Housing	D Pod	Upper Showers		105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 3
33. Housing	D Pod	Upper Showers		105 CMR 451.123	Maintenance: Floor dirty in shower # 1
34. Housing	D Pod	Upper Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3
35. Housing	D Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Sprinkler shroud rusted
36. Kitchen	Dishwashing Area			105 CMR 451.200	Maintenance and Operation; Equipment: Cutting board surfaces damaged and no longer easily cleanable. Standard found in 105 CMR 590; FC 4-501.12.
37. Kitchen	Dishwashing Area			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, hole in ceiling above dishwasher. Standard found in 105 CMR 590; FC 6-501.11.
38. Kitchen	Dishwashing Area			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling above dishwashing area. Standard found in 105 CMR 590; FC 6-501.12(A).
39. Kitchen	2-Door Refrigerator			105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of

				equipment dirty, gaskets moldy. Standard found in 105 CMR 590; FC 4-601.11(C).
40. Kitchen	Refrigerator # 1		105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets dirty. Standard found in 105 CMR 590; FC 4-601.11(C).
41. Kitchen	Freezer		105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
42. Kitchen	Staff Dining Area	Serving Line	105 CMR 451.200	Maintenance and Operation, Utensils and Temperature and Pressure Measuring Devices: Bulk milk container dispensing tube not cut on a diagonal. Standard found in 105 CMR 590; FC 4-502.13(B). ** <b>Corrected On-Site **</b>
43. Kimball House	2nd Floor	Kitchen	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 (P), raw eggs stored over ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).
44. Kimball House	2nd Floor	Kitchen	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 (P), raw meat stored over ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).
45. Kimball House	2nd Floor	Kitchen	105 CMR 451.200*	Materials for Construction and Repair; Multiuse: Sponges used on cleaned, sanitized, or in use food contact surfaces. Standard found in 105 CMR 590; FC 4-101.16.
46. Kimball House	2nd Floor	Kitchen	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf), raw meat not dated. Standard found in 105 CMR 590; FC 3-501.17(A).
47. Kimball House	2nd Floor	Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, floor freezer gaskets dirty. Standard found in 105 CMR 590; FC 4-601.11(C).

48. Kimball House	3rd Floor	Bathroom		105 CMR 451.123	Maintenance: Hole in bathtub shelf in shower # 1
49. Minimum Security	1st Floor	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter
50. Minimum Security	1st Floor	Cells		105 CMR 451.103	Mattresses: Mattress damaged in cell # 22 <b>** Corrected On-Site **</b>
51. Minimum Security	Downstairs	Bathroom	Left Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 and 2

#### Deficiencies under the Recommended Standards (.300 series)

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

1. Main Facility	Entrance			105 CMR 451.384	Certificate of Use and Occupancy: No current certificate of use and occupancy
2. Kimball House/Minimum Security	Entrance			105 CMR 451.384	Certificate of Use and Occupancy: No current certificate of use and occupancy
3. Medical		Pharmacy		105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
4. Housing	A Pod	Staff Office		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged
5. Housing	A Pod	Multi-Purpose Room		105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
6. Housing	A Pod	Day Room		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged
7. Housing	B Pod	Day Room		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged
8. Housing	B Pod	Sub Day Room		105 CMR 451.353	Interior Maintenance: Wall vent dusty
9. Housing	C Pod	Day Room		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged
10. Housing	D Pod	Day Room		105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged
11. Housing	D Pod	Multi-Purpose Room		105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
12. Housing	D Pod	Cells		105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 26
13. Housing	D Pod	Recreation Area		105 CMR 451.353	Interior Maintenance: Ripped padding on exercise equipment
14. Housing	D Pod	Sub Day Room		105 CMR 451.353	Interior Maintenance: Wall vent dusty
15. Administration - Outer	Central Control			105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged
16. Minimum Security	1st Floor	Control		105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged
17. Minimum Security	3rd Floor	Gymnasium		105 CMR 451.353*	Interior Maintenance: Ripped padding on exercise equipment

#### 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. Medical	Medical Waste Storage	105 CMR 451.402(B)	Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped, shipping papers were altered after pick-up and did not contain relevant and accurate quantity of waste being shipped off-site for treatment. 105 CMR 480.400(B)(3).
2. Medical	Medical Waste Storage	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator lacked written procedures for safe handling within the facility, no written procedures for handling medical waste spills including location of spill kits. Standard found in 105 CMR 480.500(A)(2).

## **SECTION 2: Areas Found to be in Compliance**

EHRS inspected 145 additional areas of the facility which were found to be in compliance.

## **Section 3: Areas EHRS did not inspect**

EHRS did not inspect 4 areas of the facility because they were either in use, locked, or under construction.

1. Medical	Inmate Bathroom	Unable to Inspect – In Use
2. Housing	B Pod Lower Showers	Unable to Inspect – Shower # 1 In Use
3. Administration - Outer	Male Bathroom	Unable to Inspect – In Use
4. Minimum Security	Downstairs Storage Closet # 2	Unable to Inspect – Locked

## **SECTION 4: Plan of Correction**

This facility does not comply with the Department's regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice which includes:

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

## **SECTION 5: Observations and Recommendations**

1. The inmate population was 182 at the time of inspection.
2. At the time of inspection, female inmates were being housed in B Pod.
3. ERHS recommends numbering all showers throughout the institution. This will assist EHRS and staff to better recognize where issues exist.

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

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

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

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

Sincerely,



Thomas Murphy  
Environmental Analyst, EHRS, BCEH



# Commonwealth of Massachusetts

## Office of the Sheriff

FRANKLIN COUNTY

LORI M. STREETER  
SHERIFF



JASON B. KILGOUR  
SUPERINTENDENT/SPECIAL SHERIFF

February 5th, 2026

Thomas Murphy  
Division of Environmental Health, Regulations and Standards  
Massachusetts Department of Public Health  
Bureau of Climate and Environmental Health  
DPH Marlborough Office  
67 Forest Street  
Marlborough, MA 01752

Dear Thomas,

Enclosed you will find the plan of correction in response to your sanitation inspection conducted on January 14<sup>th</sup>, 2026. Please feel free to contact me in regards to any questions and/or concerns that you might have.

Sincerely,

Jason Kilgour  
Superintendent/Special Sheriff

Michael Aiken Jr.  
Special Operations Officer



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January 22, 2026

Lori M. Streeter, Sheriff  
Franklin County Jail and House of Correction  
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## Overview

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

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**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

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

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

1.	Booking	Intake Cells A-C	105 CMR 451.123*	Maintenance: Hand wash sink dirty in cell B <b>Electronic work order placed with maintenance. Sink was cleaned with degreaser. Completed 2/2/26.</b>
2.	Medical	Break Room and Records	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven <b>Microwave cleaned by medical staff on 1/23/26.</b>
3.	Housing	A Pod Cells	105 CMR 451.103*	Mattresses: Mattress damaged in cell # 18 <b>The damaged mattress was removed and replaced on 1/26/26.</b>
4.	Housing	A Pod Day Room	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty <b>Microwave cleaned by inmate worker. Completed 1/26/26.</b>
5.	Housing	A Pod Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 2 <b>Shower cleaned by inmate worker. Completed 1/26/26.</b>
6.	Housing	A Pod Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 2 <b>Shower cleaned by inmate worker. Completed 1/26/26.</b>
7.	Housing	A Pod Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 <b>Vent cleaned by inmate worker. Completed 1/26/26.</b>
8.	Housing	A Pod Lower Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 <b>Vent cleaned by inmate worker. Completed 1/26/26.</b>
9.	Housing	A Pod Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 3 <b>Showers cleaned by inmate worker. Completed 1/26/26.</b>
10.	Housing	A Pod Upper Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2 <b>Shower cleaned by inmate worker. Completed 1/26/26.</b>
11.	Housing	A Pod Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 1 and 2 <b>Showers cleaned by inmate worker.</b>

12. Housing	A Pod	Upper Showers		105 CMR 451.123	Completed 1/26/26. Maintenance: Soap scum on floor in shower # 3 Shower cleaned by inmate worker. Completed 1/26/26.
13. Housing	A Pod	Upper Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 Vent cleaned by inmate worker. Completed 1/26/26.
14. Housing	A Pod	Upper Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 and 3 Vents cleaned by inmate worker. Completed 1/26/26.
15. Housing	A Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Soap scum on wall Shower cleaned by inmate worker. Completed 1/16/26.
16. Housing	A Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Ceiling vent dusty Vent cleaned by inmate worker. Completed 1/26/26.
17. Housing	B Pod	Juice Bar		105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter. <b>** Corrected On-Site **</b>
18. Housing	B Pod	Upper Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3 Vents cleaned by inmate worker. Completed 1/27/26.
19. Housing	C Pod	Day Room		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 by inmate worker. Completed 1/27/26.
20. Housing	C Pod	Lower Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 Vent cleaned by inmate worker. Completed 1/27/26.
21. Housing	C Pod	Upper Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 and 3 Vents cleaned by inmate worker. Completed 1/27/26.
22. Housing	C Pod	Upper Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 Vent cleaned by inmate worker. Completed 1/27/26.
23. Housing	C Pod	Upper Showers		105 CMR 451.123*	Maintenance: Mold on ceiling in shower # 3 Shower cleaned by inmate worker. Completed 1/27/26.
24. Housing	C Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Sprinkler shroud rusted Electronic work order placed to

					maintenance. Sprinkler shroud will be replaced. Estimated completion 2/20/26.
25. Housing	C Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Ceiling vent dusty Vent cleaned by inmate worker. Completed 1/27/26.
26. Housing	D Pod	Lower Showers		105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 Vent cleaned by inmate worker. Completed 1/28/26.
27. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1 Vent cleaned by inmate worker. Completed 1/28/26.
28. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1 Shower cleaned by inmate worker. Completed 1/28/26.
29. Housing	D Pod	Lower Showers		105 CMR 451.123	Maintenance: Sprinkler shroud rusted in shower # 1 Electronic work order placed to maintenance. Sprinkler shroud will be replaced. Estimated completion 2/20/26.
30. Housing	D Pod	Juice Bar		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 by inmate worker. Completed 1/28/26.
31. Housing	D Pod	Juice Bar		105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter. <b>** Corrected On-Site **</b>
32. Housing	D Pod	Upper Showers		105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 3 Shower cleaned by inmate worker. Completed 1/28/26.
33. Housing	D Pod	Upper Showers		105 CMR 451.123	Maintenance: Floor dirty in shower # 1 Shower cleaned by inmate worker. Completed 1/28/26.
34. Housing	D Pod	Upper Showers		105 CMR 451.123	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3 Vents cleaned by inmate worker. Completed 1/28/26.
35. Housing	D Pod	Sub Day Room	Shower	105 CMR 451.123	Maintenance: Sprinkler shroud rusted Electronic work order placed to maintenance. Sprinkler shroud will be replaced. Estimated completion 2/20/26
36. Kitchen	Dishwashing Area			105 CMR 451.200	Maintenance and Operation; Equipment: Cutting board surfaces damaged and no longer easily cleanable. Standard found in 105 CMR 590; FC 4-501.12.

				New cutting boards ordered week of 2/2/26. Estimated arrival 2/9/26.
37. Kitchen	Dishwashing Area		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, hole in ceiling above dishwasher. Standard found in 105 CMR 590; FC 6-501.11. Electronic work order placed to maintenance. Drywall will be replaced and ceiling painted. Estimated completion 2/27/26.
38. Kitchen	Dishwashing Area		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling above dishwashing area. Standard found in 105 CMR 590; FC 6-501.12(A). Ceiling cleaned by inmate worker. Completed 1/30/26
39. Kitchen	2-Door Refrigerator		105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets moldy. Standard found in 105 CMR 590; FC 4-601.11(C). Gaskets cleaned by inmate worker. Completed 1/30/26.
40. Kitchen	Refrigerator # 1		105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets dirty. Standard found in 105 CMR 590; FC 4-601.11(C). Gaskets cleaned by inmate worker. Completed 1/30/26.
41. Kitchen	Freezer		105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Food racks in walk-in freezer now covered with food rack bags. Completed 1/30/26.
42. Kitchen	Staff Dining Area	Serving Line	105 CMR 451.200	Maintenance and Operation, Utensils and Temperature and Pressure Measuring Devices: Bulk milk container dispensing tube not cut on a diagonal. Standard found in 105 CMR 590; FC 4-502.13(B). ** Corrected On-Site **
43. Kimball House	2nd Floor	Kitchen	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 (P), raw eggs stored over ready-to-eat

				<p>food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).</p> <p>Raw eggs moved and are no longer stored over ready to eat food. Completed 2/2/26 Signage posted for food storage.</p>
44. Kimball House	2nd Floor	Kitchen	105 CMR 451.200	<p>Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (P), raw meat stored over ready-to-eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).</p> <p>Raw meat moved and is no longer stored over ready to eat food. Completed 2/2/26 signage posted for food storage.</p>
45. Kimball House	2nd Floor	Kitchen	105 CMR 451.200*	<p>Materials for Construction and Repair; Multiuse: Sponges used on cleaned, sanitized, or in use food contact surfaces. Standard found in 105 CMR 590; FC 4-101.16.</p> <p>Sponge removed by inmate worker. Completed 2/2/26.</p>
46. Kimball House	2nd Floor	Kitchen	105 CMR 451.200	<p>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), raw meat not dated. Standard found in 105 CMR 590; FC 3-501.17(A).</p> <p>Raw food removed. Inmates and staff informed to date raw meats. Signage posted for food storage. Completed 2/2/26.</p>
47. Kimball House	2nd Floor	Kitchen	105 CMR 451.200	<p>Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, floor freezer gaskets dirty. Standard found in 105 CMR 590; FC 4-601.11(C).</p> <p>Gaskets cleaned by inmate worker. Completed 2/2/26.</p>
48. Kimball House	3rd Floor	Bathroom	105 CMR 451.123	<p>Maintenance: Hole in bathtub shelf in shower # 1</p> <p>Electronic work order placed to maintenance. A polyester-based compound was used to patch the hole. Completed 2/3/26.</p>
49. Minimum Security	1st Floor	Day Room	105 CMR 451.200	<p>Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponge observed on counter</p>

					Sponge removed by inmate worker. Completed 2/2/26.
50. Minimum Security	1st Floor	Cells		105 CMR 451.103	Mattresses: Mattress damaged in cell # 22 <b>** Corrected On-Site **</b>
51. Minimum Security	Downstairs	Bathroom	Left Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 and 2 Floor cleaned by inmate worker. Completed 2/2/26.

#### Deficiencies under the Recommended Standards (.300 series)

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

1. Main Facility	Entrance			105 CMR 451.384	Certificate of Use and Occupancy: No current certificate of use and occupancy Maintenance contacted the building inspector on 1/20. All necessary paper work is being gathered and the inspection will be scheduled for February 2026.
2. Kimball House/Minimum Security	Entrance			105 CMR 451.384	Certificate of Use and Occupancy: No current certificate of use and occupancy Maintenance contacted the building inspector on 1/20. All necessary paper work is being gathered and the inspection will be scheduled for February 2026.
3. Medical		Pharmacy		105 CMR 451.353	Interior Maintenance: Ceiling vent dusty Electronic work order placed to maintenance. Maintenance staff will vacuum all facility vets. Estimated completion 2/20/26.
4. Housing	A Pod	Staff Office		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
5. Housing	A Pod	Multi-Purpose Room		105 CMR 451.353	Interior Maintenance: Ceiling vent dusty Electronic work order placed to maintenance. Maintenance staff will vacuum all facility vets. Estimated completion 2/20/26.
6. Housing	A Pod	Day Room		105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated



				completion 2/27/26.
7. Housing	B Pod	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
8. Housing	B Pod	Sub Day Room	105 CMR 451.353	Interior Maintenance: Wall vent dusty Electronic work order placed to maintenance. Maintenance staff will vacuum all facility vets. Estimated completion 2/20/26.
9. Housing	C Pod	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling tile water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
10. Housing	D Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
11. Housing	D Pod	Multi-Purpose Room	105 CMR 451.353	Interior Maintenance: Ceiling vent dusty Electronic work order placed to maintenance. Maintenance staff will vacuum all facility vets. Estimated completion 2/20/26.
12. Housing	D Pod	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 26 Work Officer emailed to paint wall in cell #26. Estimated completion 2/24/26.
13. Housing	D Pod	Recreation Area	105 CMR 451.353	Interior Maintenance: Ripped padding on exercise equipment Electronic work order placed to maintenance. Maintenance staff will replace padding. Estimated completion 2/28/26.
14. Housing	D Pod	Sub Day Room	105 CMR 451.353	Interior Maintenance: Wall vent dusty Electronic work order placed to maintenance. Maintenance staff will vacuum all facility vets. Estimated completion 2/20/26.
15. Administration - Outer	Central Control		105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged Electronic work order placed to

				maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
16. Minimum Security	1st Floor	Control	105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged Electronic work order placed to maintenance. Maintenance staff will replace ceiling tile. Estimated completion 2/27/26.
17. Minimum Security	3rd Floor	Gymnasium	105 CMR 451.353*	Interior Maintenance: Ripped padding on exercise equipment Electronic work order placed to maintenance. Maintenance staff will replace padding. Estimated completion 2/28/26.

#### 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. Medical	Medical Waste Storage	105 CMR 451.402(B)	Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped, shipping papers were altered after pick-up and did not contain relevant and accurate quantity of waste being shipped off-site for treatment. 105 CMR 480.400(B)(3). Shipping papers were mislabeled by Stericycle. FCSO staff contacted Stericycle and the issue was resolved. Quantity was corrected by staff the day of incident and there is digital record of the event.
2. Medical	Medical Waste Storage	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator lacked written procedures for safe handling within the facility, no written procedures for handling medical waste spills including location of spill kits. Standard found in 105 CMR 480.500(A)(2). Current written procedures and training will be updated to include; location of spill kits and handling of medical waste. Estimated completion 3/10/26.

#### SECTION 2: Areas Found to be in Compliance

EHRs inspected 145 additional areas of the facility which were found to be in compliance.

#### Section 3: Areas EHRs did not inspect

EHRs did not inspect 4 areas of the facility because they were either in use, locked, or under construction.

1. Medical	Inmate Bathroom	Unable to Inspect – In Use
2. Housing	B Pod Lower Showers	Unable to Inspect – Shower # 1 In Use
3. Administration - Outer	Male Bathroom	Unable to Inspect – In Use
4. Minimum Security	Downstairs Storage Closet # 2	Unable to Inspect – Locked

#### **SECTION 4: Plan of Correction**

This facility does not comply with the Department's regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice which includes:

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

#### **SECTION 5: Observations and Recommendations**

1. The inmate population was 182 at the time of inspection.
2. At the time of inspection, female inmates were being housed in B Pod.
3. ERHS recommends numbering all showers throughout the institution. This will assist EHRS and staff to better recognize where issues exist.

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

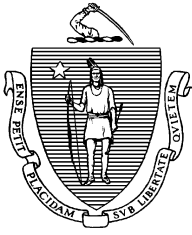
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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

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

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

Sincerely,

Thomas Murphy  
Environmental Analyst, 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

**Kiame Mahaniah, MD, MBA**  
Secretary

**Kimberley Driscoll**  
Lieutenant Governor

**Robert Goldstein, MD, PhD**  
Commissioner

February 5, 2026

Lori M. Streeter, Sheriff  
Franklin County Jail and House of Correction  
160 Elm Street  
Greenfield, MA 01301 (electronic copy)

Re: Plan of Correction – Franklin County Jail and House of Correction, Greenfield

Dear Sheriff Streeter:

The Massachusetts Department of Public Health, Division of Environmental Health Regulations and Standards (EHRS) has received your Plan of Correction in response to an inspection on January 14, 2026. After review, the EHRS finds the plan addresses all the deficiencies noted in the report.

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

Sincerely,

A handwritten signature in blue ink, appearing to read "Thomas Murphy".

Thomas Murphy  
Environmental Analyst, EHRS, BCEH

cc: Jason Kilgour, Superintendent  
Christopher Pelletier, Assistant Superintendent of Support Services  
Michael K. Aiken Jr., Special Operations Officer

(electronic copy)  
(electronic copy)  
(electronic copy)