

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

March 12, 2026

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

Greetings,

Pursuant to 105 CMR 451.403, please find the inspection report for Northeastern 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,

Hannah LeBeau  
 Environmental Health Officer, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)  
 Gina K. Kwon, Secretary, Executive Office of Public Safety and Security (electronic copy)  
 Melanie Dineen, Public Health Director, Concord Board of Health (electronic copy)  
 Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)  
 Stacey Butkowski, Superintendent (electronic copy)



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Commissioner

January 26, 2026

Dean Gray, Superintendent  
Northeastern Correctional Center  
1 Barretts Mill Road  
Concord, MA 01742 (electronic copy)

Re: Facility Inspection – Northeastern Correctional Center, Concord

Dear Superintendent Gray,

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Northeastern Correctional Center on January 20, 2026, accompanied by Sergeant Michael Franco, Environmental Health and Safety Officer and Captain Brian Germain, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 93 total deficiencies: 44 new deficiencies under the Required Standards (.100 and .200 series), 29 repeat deficiencies under the Required Standards, 12 new deficiencies under the Recommended Standards (.300 series), and 8 repeat deficiencies under the Recommended Standards.

### Overview

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

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

**Section 3** documents the areas that EHRS did not inspect.

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

**Section 5** outlines observations and recommendations related to the inspection.

## SECTION 1: Health and Safety Deficiencies

### Gralton Hall

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

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

1.	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on caulking in shower # 1, 2, 3, and 4
2.	West Down	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink # 3
3.	East Up	Hallway	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order
4.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on wall tile grout above shower # 1
5.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall surface damaged in shower # 3
6.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 and 4 out-of-order
7.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on wall above shower # 3
8.	East Up	Inmate Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 and 3
9.	East Up	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 2 leaking from underneath
10.	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on ceiling above shower # 1 and 3
11.	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Drain flies observed in shower # 3
12.	East Down	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink
13.	East Down	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink # 1
14.	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Shower # 2 out-of-order
15.	Culinary Arts	Kitchen	105 CMR 451.200*	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employe observed without beard guard. Standard found in 105 CMR 590; FC 2-402.11. <b>** Corrected On-Site **</b>
16.	Culinary Arts	Kitchen	105 CMR 451.200	Numbers and Capacities, Equipment: Unapproved use of a 2-compartment sink, 2-compartment sink used for food preparation. Standard found in 105 CMR 590; FC 4-301.12(D).
17.	Culinary Arts	Traulsen Cooler	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, several food items not labeled. Standard found in 105 CMR 590; FC 3-302.12.

18. Culinary Arts	Traulsen Cooler	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), several items not dated. Standard found in 105 CMR 590; FC 3-501.17(A).
19. Culinary Arts	Traulsen Cooler	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior dirty. Standard found in 105 CMR 590; FC 4-601.11(C). <b>** Corrected On-Site **</b>
20. Culinary Arts	Warewash Machine	105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), pots and pans stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). <b>** Corrected On-Site **</b>
21. Culinary Arts	Culinary Shed	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
22. Culinary Arts	Culinary Shed	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 sugar container. Standard found in 105 CMR 590; FC 3-304.12(B). <b>** Corrected On-Site **</b>
23. Culinary Arts	Culinary Shed	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, interior of freezer dirty. Standard found in 105 CMR 590; FC 4-601.11(C).
24. Culinary Arts	Culinary Shed	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from other raw animal food to prevent cross contamination (P), ground beef stored above whole pork. Standard found in 105 CMR 590; FC 3-302.11(A)(2)(b). <b>**Corrected On-Site**</b>
25. Culinary Arts	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, CO2 canisters not secured with chain. Standard found in 105 CMR 590; FC 6-501.11.
26. Culinary Arts	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A).

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

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

1.	Basement		105 CMR 451.353*	Interior Maintenance: Laundry machine out-of-order
2.	Basement	Workout Area	105 CMR 451.353*	Interior Maintenance: Wall surface damaged
3.	Basement	Culinary Art Program Storage	105 CMR 451.360*	Protective Measures: Rodent droppings observed
4.	Basement	Electrical Room	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged

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

25 new deficiencies and 16 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Shower curtain hanging from ceiling
2.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Ceiling leaking
3.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation on ceiling
4.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1, 2, and 3
5.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Caulking damaged in shower # 1, 2, and 3
6.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain cover missing outside of showers
7.	1st Floor	West Down (02-24)	Slop Sink Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink
8.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold on ceiling
9.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, pipe above shower # 3 leaking
10.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold on caulking in shower # 1, 2, and 3
11.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 2 and 3
12.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Floor tile grout damaged outside of showers

13. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation observed on ceiling
14. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Mold on wooden panel above shower # 3
15. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Mold on walls throughout bathroom
16. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain missing in shower # 1
17. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain not secure in shower # 2
18. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123*	Maintenance: Ceiling tile grout dirty
19. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123*	Maintenance: Mold on caulking in shower # 1, 2, and 3
20. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3
21. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1 and 2
22. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation observed on ceiling
23. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Curtain dirty in shower # 3
24. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123*	Maintenance: Standing water observed outside of showers
25. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Curtain dirty in shower # 1, 2, and 3
26. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Mold on caulking in shower # 1 and 3
27. Food Service Area	Handwash Sink		105 CMR 451.200*	Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 143°F. Standard found in 105 CMR 590; FC 5-202.12(A).

28. Food Service Area	Refrigerator # 1		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 deli meat. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). <b>** Corrected On-Site **</b>
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**Deficiencies under the Recommended Standards (.300 series)**

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

1.	All Cells			105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
2.	1st Floor	CPO Office – West Down Side		105 CMR 451.353	Interior Maintenance: Floor dirty
3.	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Window covered in plastic in cell # 44
4.	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Wall damaged around toilet push button in cell # 37
5.	1st Floor	East Down (26-49)	Cells	105 CMR 451.330	Room Temperature: Room temperature 55°F in cell # 37
6.	1st Floor	East Down (26-49)	Cells	105 CMR 451.344	Illumination in Habitable Areas: Light(s) not functioning properly, one light out in cell # 44
7.	1st Floor	West Down (02-24)	Barber Shop	105 CMR 451.353*	Interior Maintenance: Upholstery damaged on chair
8.	1st Floor	West Down (02-24)	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 8 and 10
9.	2nd Floor	East Up (76-99)	Janitors Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
10.	2nd Floor	West Up (51-74)	Slop Sink Area	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
11.	2nd Floor	West Up (51-74)	Cells	105 CMR 451.353	Interior Maintenance: Wall surface damaged in cell # 66
12.	2nd Floor	West Up (51-74)	Cells	105 CMR 451.353	Interior Maintenance: Floor damaged under toilet in cell # 70
13.	1 <sup>st</sup> Floor			105 CMR 451.353	Interior Maintenance: Wall paint damaged near entrance to kitchen
14.	Basement			105 CMR 451.331*	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged

## Cow Barn

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

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

1. Hallway	105 CMR 451.353*	Interior Maintenance: Ceiling damaged
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### SECTION 2: Areas Found to be in Compliance

EHRIS inspected 108 additional areas of the facility which were found to be in compliance.

### Section 3: Areas EHRIS did not inspect

EHRIS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. Gralton Hall	West Up	Inmate Bathroom	Unable to Inspect Showers - Under Construction
2. Farm Dorm	Basement	Maintenance	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 180 at the time of inspection.

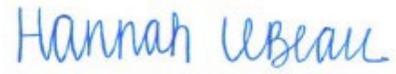
To review the specific regulatory requirements please visit our website at [www.mass.gov/dph/dcs](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the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

A handwritten signature in blue ink that reads "Hannah LeBeau". The signature is written in a cursive, slightly slanted style.

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH



*The Commonwealth of Massachusetts*  
*Executive Office of Public Safety & Security*  
*Department of Correction*  
*50 Maple Street, Suite 3*  
*Milford, MA 01757*  
*Tel: (508) 422-3300*  
*www.mass.gov/doc*



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*Governor*

**GINA K. KWON**  
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**KIMBERLEY DRISCOLL**  
*Lieutenant Governor*

**SHAWN P. JENKINS**  
*Commissioner*

February 11, 2026

Hannah LeBeau, Massachusetts Department of Public Health  
 Department of Public Health  
 Bureau of Climate and Environmental Health  
 Division of Environmental Regulations and Standards  
 67 Forest Street Suite 100  
 Marlborough, MA 01752

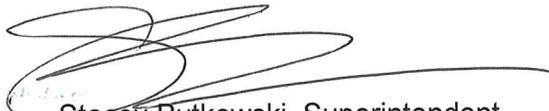
RE: Northeastern Correctional Center Facility Inspection

Dear Ms. LeBeau:

Attached please find the inspection report, which was conducted by your agency on January 20, 2026. Corrective action and/or a plan of correction has been noted adjacent to each entry on the report as requested.

If you have any questions pertaining to this report, please contact my office.

Sincerely,



Stacey Butkowski, Superintendent

Attachment

cc: Christine Larkin, Deputy Superintendent of Operations and Reentry  
 Michael Franco, EHSO  
 File

REC-11



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January 26, 2026

Dean Gray, Superintendent  
Northeastern Correctional Center  
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Re: Facility Inspection – Northeastern Correctional Center, Concord

Dear Superintendent Gray,

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Northeastern Correctional Center on January 20, 2026, accompanied by Sergeant Michael Franco, Environmental Health and Safety Officer and Captain Brian Germain, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

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### Overview

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**Section 5** outlines observations and recommendations related to the inspection.

## SECTION 1: Health and Safety Deficiencies

### Gralton Hall

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

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

1.	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on caulking in shower # 1, 2, 3, and 4. <b>Caulking removed on 2/3/2026.</b>
2.	West Down	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink # 3. <b>Leak repaired, hot water stem replaced on 1/30/2026.</b>
3.	East Up	Hallway	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order. <b>Repaired water fountain, control board replaced on 2/2/2026.</b>
4.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on wall tile grout above shower # 1. <b>Mold removed from wall on 2/4/2026.</b>
5.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall surface damaged in shower # 3. <b>West Up Shower rebuild in progress estimated completion May 2026. East Up Shower remodel to start May 2026 after West Up is complete. Estimated completion September 2026.</b>
6.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 and 4 out-of-order. <b>West Up Shower rebuild is in progress estimated completion May 2026. East Up Shower remodel to start May 2026 after West Up is complete. Estimated completion September 2026.</b>
7.	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Mold on wall above shower # 3. <b>Mold removed from wall on 2/4/2026.</b>
8.	East Up	Inmate Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 and 3. <b>West Up Shower rebuild is in progress estimated completion May 2026. East Up Shower remodel to start May 2026 after West Up is complete. Estimated completion September 2026.</b>
9.	East Up	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink # 2 leaking from underneath. <b>Leak repaired, drain replaced on 2/2/2026.</b>
10.	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on ceiling above shower # 1 and 3. <b>Mold removed from wall on 2/4/2026.</b>
11.	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Drain flies observed in shower # 3. <b>Drains treated for flies on 2/4/2026.</b>
12.	East Down	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink. <b>Installed new drain cover for slop sink on 2/2/2026.</b>
13.	East Down	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink

			# 1. Leak repaired, hot water stem replaced on hand wash sink on 2/2/2026.
14. East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Shower # 2 out-of-order. Repaired shower valve on 2/3/2026. Shower back online.
15. Culinary Arts	Kitchen	105 CMR 451.200*	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employe observed without beard guard. Standard found in 105 CMR 590; FC 2-402.11. <b>** Corrected On-Site **</b>
16. Culinary Arts	Kitchen	105 CMR 451.200	Numbers and Capacities, Equipment: Unapproved use of a 2-compartment sink, 2-compartment sink used for food preparation. Standard found in 105 CMR 590; FC 4-301.12(D). Maintenance is measuring to see if they can get a 3-compartment sink. Projected completion date 5/2026.
17. Culinary Arts	Traulsen Cooler	105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, several food items not labeled. Standard found in 105 CMR 590; FC 3-302.12. Packages were labeled with name of food 1/21/2026.
18. Culinary Arts	Traulsen Cooler	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), several items not dated. Standard found in 105 CMR 590; FC 3-501.17(A). Packages were labeled with name of food and expiration date on 1/21/2026
19. Culinary Arts	Traulsen Cooler	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior dirty. Standard found in 105 CMR 590; FC 4-601.11(C). <b>** Corrected On-Site **</b>
20. Culinary Arts	Warewash Machine	105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), pots and pans stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). <b>** Corrected On-Site **</b>
21. Culinary Arts	Culinary Shed	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). Awaiting quote for new gasket on 2/3/2026. Will replace damaged gasket when new gasket is received.
22. Culinary Arts	Culinary Shed	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

			sugar container. Standard found in 105 CMR 590; FC 3-304.12(B). <b>** Corrected On-Site **</b>
23. Culinary Arts	Culinary Shed	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, interior of freezer dirty. Standard found in 105 CMR 590; FC 4-601.11(C). <b>Equipment, utensils and contact services were cleaned 1/20/2026 and will continue to be cleaned daily</b>
24. Culinary Arts	Culinary Shed	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from other raw animal food to prevent cross contamination (P), ground beef stored above whole pork. Standard found in 105 CMR 590; FC 3-302.11(A)(2)(b). <b>**Corrected On-Site**</b>
25. Culinary Arts	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, CO <sup>2</sup> canisters not secured with chain. Standard found in 105 CMR 590; FC 6-501.11. <b>Resecured CO<sup>2</sup> canisters with chain on 2/3/2026.</b>
26. Culinary Arts	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Rodent droppings have been cleaned up 1/20/2026.</b>

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

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

1. Basement		105 CMR 451.353*	Interior Maintenance: Laundry machine out-of-order. <b>Washing machine repaired. Yankee Equipment cleared an internal drain blockage on 2/2/2026.</b>
2. Basement	Workout Area	105 CMR 451.353*	Interior Maintenance: Wall surface damaged. <b>Wall repaired, holes filled and painted on 1/30/2026.</b>
3. Basement	Culinary Art Program Storage	105 CMR 451.360*	Protective Measures: Rodent droppings observed. <b>Storage Room cleaned on 2/3/2026.</b>
4. Basement	Electrical Room	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged. <b>Currently waiting on DRM to finalize plans, get approval and put out to bid.</b>

### Farm Dorm

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

25 new deficiencies and 16 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Shower curtain hanging from ceiling. <b>Removed shower curtain on 1/30/2026.</b>
2.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Ceiling leaking. <b>Awaiting a quote for waterproofing product on 2/3/2026. Will apply once received.</b>
3.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation on ceiling. <b>Will wipe down condensation as it occurs and investigate adding additional ventilation by 6/1/2026.</b>
4.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1, 2, and 3. <b>Installed new drain covers on 2/2/2026.</b>
5.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.123	Maintenance: Caulking damaged in shower # 1, 2, and 3. <b>Damaged caulking removed on 1/30/2026. Pick proof caulking on order will re-caulk once received.</b>
6.	1st Floor	East Down (26-49)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain cover missing outside of showers. <b>Installed new drain cover in shower room on 1/30/2026.</b>
7.	1st Floor	West Down (02-24)	Slop Sink Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink. <b>Installed new drain cover for slop sink on 1/30/2026.</b>
8.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold on ceiling. <b>Mold removed 2/4/2026.</b>
9.	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, pipe above shower # 3

				leaking. <b>Repaired leaking pipe on 2/2/2026.</b>
10. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold on caulking in shower # 1, 2, and 3. <b>Mold removed on 2/4/2026.</b>
11. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 2 and 3. <b>Damaged caulking removed on 1/30/2026. Pick proof caulking on order will re-caulk once received.</b>
12. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Floor tile grout damaged outside of showers. <b>Repaired damaged shower floor tile grout on 1/30/2026.</b>
13. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation observed on ceiling. <b>Will wipe down condensation as it occurs and investigate adding additional ventilation by 6/1/2026.</b>
14. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Mold on wooden panel above shower # 3. <b>Mold removed on 2/4/2026.</b>
15. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Mold on walls throughout bathroom. <b>Mold removed on 2/4/2026.</b>
16. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain missing in shower # 1. <b>Installed new drain cover in Shower #1 on 1/30/2026.</b>
17. 1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain not secure in shower # 2. <b>Installed new drain cover in Shower #2 on 1/30/2026.</b>
18. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123*	Maintenance: Ceiling tile grout dirty. <b>Grout cleaned on 2/4/2026.</b>
19. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123*	Maintenance: Mold on caulking in shower # 1, 2, and 3. <b>Mold removed on 2/4/2026.</b>

20. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3. <b>Installed new drain cover in Shower #3 on 1/30/2026.</b>
21. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 1 and 2. <b>Installed new drain covers in Showers #1 and 2 on 1/30/2026.</b>
22. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Excessive condensation observed on ceiling. <b>Will wipe down condensation as it occurs and investigate adding additional ventilation by 6/1/2026.</b>
23. 2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Curtain dirty in shower # 3. <b>Curtain replaced on 1/27/2026.</b>
24. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123*	Maintenance: Standing water observed outside of showers. <b>Standing water cleaned on 1/28/2026.</b>
25. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Curtain dirty in shower # 1, 2, and 3. <b>Curtains replaced on 1/27/2026.</b>
26. 2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Mold on caulking in shower # 1 and 3. <b>Mold removed on 2/4/2026.</b>
27. Food Service Area	Handwash Sink		105 CMR 451.200*	Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 143°F. Standard found in 105 CMR 590; FC 5-202.12(A). <b>Adjusted hot water temperature to 130°F to hand wash sink on 1/28/2026.</b>
28. Food Service Area	Refrigerator # 1		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 deli meat. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).  
**\*\* Corrected On-Site \*\***

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

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

1.	All Cells			105 CMR 451.320*	Cell Size: Inadequate floor space in all cells <b>Age of facility precludes the expansion of cells. Bed space allocation is such that DOC requires some cells to be double occupancy. Inmates at this institution are afforded approximately 6-8 hours out of cell time daily</b>
2.	1st Floor	CPO Office – West Down Side		105 CMR 451.353	Interior Maintenance: Floor dirty. <b>Floor dirty cleaned on 1/27/2026. Area assigned to worker for daily cleaning.</b>
3.	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Window covered in plastic in cell # 44. <b>Pick proof caulking on order will remove plastic and caulk window once received.</b>
4.	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Wall damaged around toilet push button in cell # 37. <b>Pick proof caulking on order will repair around button when received.</b>
5.	1st Floor	East Down (26-49)	Cells	105 CMR 451.330	Room Temperature: Room temperature 55°F in cell # 37. <b>Heat was adjusted in room to 68°F on 1/29/2026.</b>
6.	1st Floor	East Down (26-49)	Cells	105 CMR 451.344	Illumination in Habitable Areas: Light(s) not functioning properly, one light out in cell # 44. <b>Repaired. New light bulb installed on 1/28/2026.</b>
7.	1st Floor	West Down (02-24)	Barber Shop	105 CMR 451.353*	Interior Maintenance: Upholstery damaged on chair. <b>Requesting quote from MASSCOR to repair damaged upholstery on 2/3/2026. Will be submitted for funding and repair once received (hole covered with tape until repairs can be made).</b>

8. 1st Floor	West Down (02-24)	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 8 and 10 <b>Cell #8 and 10 damage was repaired, will be painted on 2/11/2026</b>
9. 2nd Floor	East Up (76-99)	Janitors Closet	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket <b>Mop was removed from bucket (rectified 1/20/26)</b>
10. 2nd Floor 1st F	West Up (51-74)	Slop Sink Area	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket <b>Mop was removed from bucket (rectified 1/20/26)</b>
11. 2nd Floor	West Up (51-74)	Cells	105 CMR 451.353	Interior Maintenance: Wall surface damaged in cell # 66. <b>Repaired damaged wall. Patched with cement and will be painted on 2/11/2026</b>
12. 2nd Floor 1st F	West Up (51-74)	Cells	105 CMR 451.353	Interior Maintenance: Floor damaged under toilet in cell # 70. <b>Repaired damaged floor. Patched with cement and painted on 2/2/2026.</b>
13. 1 <sup>st</sup> Floor			105 CMR 451.353	Interior Maintenance: Wall paint damaged near entrance to kitchen. <b>Damage will be repaired 2/11/2026 and will be painted on 2/12/26)</b>
14. Basement 1st F			105 CMR 451.331*	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged. <b>Plan to replace damaged parts of pipe insulation by 6/1/2026. All non-damaged sections have one coat of pipe insulation sealant applied with touch ups ongoing.</b>

### Cow Barn

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

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

1. Hallway	105 CMR 451.353*	Interior Maintenance: Ceiling damaged. <b>Plan to demo and replace damaged ceiling by 6/1/2026.</b>
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**SECTION 2: Areas Found to be in Compliance**

EHRHS inspected 108 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRHS did not inspect**

EHRHS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. Gralton Hall	West Up	Inmate Bathroom	Unable to Inspect Showers - Under Construction
2. Farm Dorm	Basement	Maintenance	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 180 at the time of inspection.

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](#).

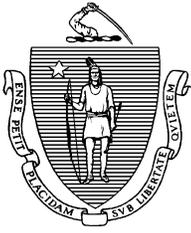
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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

Hannah LeBeau  
Environmental Health Officer, EHRHS, 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

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Governor

**Kiame Mahaniah, MD, MBA**  
Secretary

**Kimberley Driscoll**  
Lieutenant Governor

**Robert Goldstein, MD, PhD**  
Commissioner

February 25, 2026

Stacey Butkowski, Superintendent  
Northeastern Correctional Center  
1 Barretts Mill Road  
Concord, MA 01742 (electronic copy)

Re: Plan of Correction – Northeastern Correctional Center

Dear Superintendent Butkowski:

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 January 20, 2026. 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 inadequate floor space in all cells in the Farm Dorm;
2. Please provide the specific corrective steps that will be taken to correct unapproved use of a 2-compartment sink in Culinary Arts;
3. In instances where you indicate you are waiting for a quote, please provide an estimated date of completion for the repair; and
4. Your Plan of Correction (POC) does not provide a date of completion for work which requires DRM funding for the water damaged ceiling in the Electrical Room in the basement of Galton Hall. While the EHRS understands you do not have control over DRM'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 DRM funding progress.

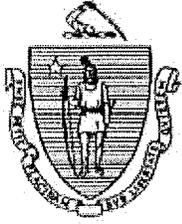
Thank you for your prompt attention to this matter, should you have any questions please contact me at the address listed above.

Sincerely,

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH

cc: Michael Franco, EHSO/FSO

(electronic copy)



*The Commonwealth of Massachusetts*  
*Executive Office of Public Safety & Security*  
*Department of Correction*  
*50 Maple Street, Suite 3*  
*Milford, MA 01757*  
*Tel: (508) 422-3300*  
*www.mass.gov/doc*



MAURA T. HEALEY  
Governor

GINA K. KWON  
Secretary

KIMBERLEY DRISCOLL  
Lieutenant Governor

SHAWN P. JENKINS  
Commissioner

March 9, 2026

Hannah LeBeau, Massachusetts Department of Public Health  
Department of Public Health  
Bureau of Climate and Environmental Health  
Division of Environmental Regulations and Standards  
67 Forest Street Suite 100  
Marlborough, MA 01752

RE: Plan of Correction Response - Northeastern Correctional Center

Dear Ms. LeBeau:

Please find below further information requested by the EHRS:

1. *Please provide the specific corrective steps to be taken and an estimated date of completion for inadequate floor space in all cells in the Farm Dorm;*

Inmates residing in the Farm Dorm are afforded approximately 14 hours of out of cell time per day.

2. *Please provide the specific corrective steps that will be taken to correct unapproved use of a 2-compartment sink in Culinary Arts;*

The facility will procure and install a spicket to create a water filling station. This water filling station will be utilized for cooking purposes only. The estimated date for completion of the repair is June 1, 2026.

3. *In instances where you indicate you are waiting for a quote, please provide an estimated date of completion for the repair;*

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

Section 1, Gralton Hall, #21 Culinary Arts: Culinary Shed: 105 CMR 451.200\*  
Replacement gasket was installed on February 20, 2026.

Section 1, Farm Dorm, #2, First Floor: East Down Shower Room: 105 CMR 451.123  
Waterproofing product was applied on March 9, 2026 to Farm Dorm East Up showers to stop leaks below.  
Estimated date of completion for the repair is March 20, 2026.

Section 1, Farm Dorm, #5, First Floor: East Down Shower Room: 105 CMR 451.123  
Damaged caulking was removed and re-caulked on February 20, 2026.

Section 1, Farm Dorm, #11, First Floor: West Down Shower Room: 105 CMR 451.123  
Waterproofing product was applied on March 4, 2026 to Farm Dorm West Up showers to stop leaks below.  
Estimated date of completion for the repair is March 14, 2026.

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

Section 1, Farm Dorm, #3, First Floor: East Down Cells: 105 CMR 451.353

Cell 44: The plastic in the cell window will be removed and re-caulked. Estimated date of completion for the repair is March 20, 2026.

Section 1, Farm Dorm, #4, First Floor: East Down Cells: 105 CMR 451.353

Cell 37: The damaged area around the toilet push button was repaired on February 13, 2026.

Section 1, Farm Dorm, #7, First Floor: West Down Barber Shop: 105 CMR 451.353\*

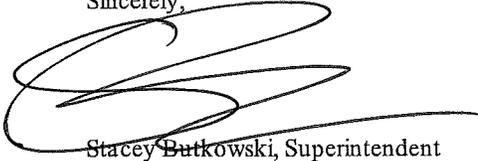
The damaged barber chair was replaced on February 18, 2026.

4. *Your Plan of Correction (POC) does not provide a date of completion for work which requires DRM funding for the water damaged ceiling in the Electrical Room in the basement of Gralton Hall. While the EHRS understands you do not have control over DRM's allotment of funds, we cannot approve any item that does not identify a reasonable timeframe for repair. The EHRS remains concerned with the uncorrected violations and asks that you provide a plan describing 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 DRM funding process.*

As of the date of this response, we are currently waiting on DRM to finalize plans, get approval for funding, and put the work out to bid. Maintenance has removed all loose debris from the ceiling area and will do weekly checks to ensure there is no potential risk of injury to staff or inmates who may enter the electric room. We will also keep you up to date with any progress of this project.

If you have any questions pertaining to this report, please contact my office.

Sincerely,

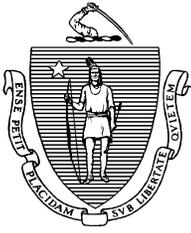


Stacey Butkowski, Superintendent

cc: Christine Larkin, Deputy Superintendent

Michael Franco, EHSO

File



The Commonwealth of Massachusetts  
Executive Office of Health and Human Services  
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Secretary

**Kimberley Driscoll**  
Lieutenant Governor

**Robert Goldstein, MD, PhD**  
Commissioner

March 10, 2026

Stacey Butkowski, Superintendent  
Northeastern Correctional Center  
1 Barretts Mill Road  
Concord, MA 01742 (electronic copy)

Re: Plan of Correction – Northeastern Correctional Center

Dear Superintendent Butkowski:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated March 9, 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,

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

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH

cc: Michael Franco, EHSO/FSO

(electronic copy)