

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

August 27, 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)



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
250 Washington Street, Boston, MA 02108-4619
617-624-6000 | mass.gov/dph

Maura T. Healey
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Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

July 2, 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 June 23, 2026 accompanied by Michael Aiken Jr., Special Operations Officer and Joshua Kubasek, Correctional Case Worker, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 36 total deficiencies: 16 new deficiencies under the Required Standards (.100 and .200 series), 17 repeat deficiencies under the Required Standards, and 3 new deficiencies under the Recommended Standards (.300 series).

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)

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

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Intake/Booking	Cells A-C		105 CMR 451.123*	Maintenance: Handwash sink dirty in cell B
2. Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 24
3. Housing	A Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2
4. Housing	A Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on counter ** Corrected On-Site **
5. Housing	B Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 18
6. Housing	B 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
7. Housing	B Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1
8. Housing	B Pod	Lower Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1
9. Housing	B Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on counter ** Corrected On-Site **
10. 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
11. Housing	C Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponges observed on juice bar ** Corrected On-Site **
12. Housing	D Pod	Staff Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty
13. Housing	D Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1 and 2
14. 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
15. Housing	D Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on juice bar ** Corrected On-Site **
16. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 3
17. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3
18. Housing	D Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap bars on floor in shower # 3

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
19. Kitchen	2-Door Refrigerator		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).
20. Kitchen	Pots/Pans Rack across from 3-Door Warmers		105 CMR 451.200	Protection of Clean Items, Storing: Pans not stored in a self-draining position, pans stacked wet. Standard found in 105 CMR 590; FC 4-903.11(B)(1).
21. Kitchen	Bakery Refrigerator		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).
22. Kitchen	Refrigerator # 1		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).
23. Kitchen	Refrigerator # 1		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), ready-to-eat foods not dated. Standard found in 105 CMR 590; FC 3-501.17(A).
24. Kitchen	Refrigerator # 2		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).
25. Kitchen	Refrigerator # 2		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), ready-to-eat foods not dated. Standard found in 105 CMR 590; FC 3-501.17(A).
26. Kitchen	Freezer		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).
27. Kitchen	Salad Bar Prep		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, cottage cheese container being reused for food storage. Standard found in 105 CMR 590; FC 4-502.13(A).

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
28. Kitchen	Dry Storage		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor and wall dirty underneath shelf. Standard found in 105 CMR 590; FC 6-501.12(A).
29. Kitchen	Shelf next to Ice Machine		105 CMR 451.200	Protection of Clean Items, Storing: Pans not stored in a self-draining position, pans stacked wet. Standard found in 105 CMR 590; FC 4-903.11(B)(1).
30. Kimball House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Hole in bathtub shelf in shower # 1

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies were found during the inspection:

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
2. Housing	C Pod	Sub Day Room	105 CMR 451.353	Interior Maintenance: Wall vent dusty
3. Kimball House	2nd Floor	Kitchen/Laundry	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket

SECTION 2: Areas Found to be in Compliance

EHRS inspected 195 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS did not inspect 3 areas of the facility because they were either in use, locked, or under construction.

Area	Sub Area # 1	Sub Area # 2	Sub Area # 3	Description of Deficiency
1. Housing	A Pod	Sub Day Room	Shower	Unable to Inspect – In Use
2. Minimum Security	1st Floor	Urinalysis Lab		Unable to Inspect – Locked
3. 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. 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.

SECTION 5: Observations and Recommendations

1. The inmate population was 166 at the time of inspection.
2. At the time of inspection, female inmates were being housed in B Pod.
3. EHRS recommends numbering all showers throughout the institution. This will assist EHRS and FCSO staff to better recognize where issues exist.

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

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

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

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

Sincerely,



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

July 13th, 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 June 23rd, 2026. Please feel free to contact me in regards to any questions and/or concerns that you might have.

Sincerely,

Michael Aiken Jr.
Special Operations Officer

Chris Pelletier
AS of Support Services



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Executive Office of Health and Human Services

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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)

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

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Intake/Booking	Cells A-C		105 CMR 451.123*	Maintenance: Handwash sink dirty in cell B Handwash sink was cleaned by inmate worker on 7-6-26.
2. Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 24 Mattress removed, disposed of, and replaced on 7-6-26.
3. Housing	A Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 2 Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.
4. Housing	A Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on counter ** Corrected On-Site **
5. Housing	B Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 18 Mattress removed, disposed of, and replaced on 7-6-26.
6. Housing	B 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 Inmate workers cleaned interior of microwave on 7-7-26.
7. Housing	B Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1 Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.
8. Housing	B Pod	Lower Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1 Inmate workers cleaned all showers on 7-7-26.
9. Housing	B Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on counter ** Corrected On-Site **
10. 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 Inmate workers cleaned interior of microwave on 7-7-26.
11. Housing	C Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponges observed on juice bar ** Corrected On-Site **
12. Housing	D Pod	Staff Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
13. Housing	D Pod	Lower Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1 and 2 Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.
14. 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 Inmate workers cleaned interior of microwave on 7-7-26.
15. Housing	D Pod	Juice Bar	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, sponge observed on juice bar ** Corrected On-Site **
16. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 3 Inmate workers cleaned all showers on 7-7-26.
17. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty in shower # 1, 2, and 3 Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.
18. Housing	D Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap bars on floor in shower # 3 Inmate workers cleaned all showers on 7-7-26.
19. Kitchen	2-Door Refrigerator		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). Electronic work order placed. Maintenance will remove and replace dirty gaskets. Estimated completion 8-16-26.
20. Kitchen	Pots/Pans Rack across from 3-Door Warmers		105 CMR 451.200	Protection of Clean Items, Storing: Pans not stored in a self-draining position, pans stacked wet. Standard found in 105 CMR 590; FC 4-903.11(B)(1). Pans moved and stored in a self-draining position on 7-8-26.
21. Kitchen	Bakery Refrigerator		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). Electronic work order placed. Maintenance will remove and replace dirty gaskets. Estimated completion 8-16-26.
22. Kitchen	Refrigerator # 1		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). Electronic work order placed. Maintenance will remove and replace dirty gaskets. Estimated completion 8-16-26.

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
23. Kitchen	Refrigerator # 1		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), ready-to-eat foods not dated. Standard found in 105 CMR 590; FC 3-501.17(A). All ready-to-eat food is now labeled and dated on 7-8-26.
24. Kitchen	Refrigerator # 2		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). Electronic work order placed. Maintenance will remove and replace dirty gaskets. Estimated completion 8-16-26.
25. Kitchen	Refrigerator # 2		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), ready-to-eat foods not dated. Standard found in 105 CMR 590; FC 3-501.17(A). All ready-to-eat food is now labeled and dated on 7-8-26.
26. Kitchen	Freezer		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). Electronic work order placed. Maintenance will remove and replace dirty gaskets. Estimated completion 8-16-26.
27. Kitchen	Salad Bar Prep		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, cottage cheese container being reused for food storage. Standard found in 105 CMR 590; FC 4-502.13(A). Container was removed and discarded on 7-8-26.
28. Kitchen	Dry Storage		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor and wall dirty underneath shelf. Standard found in 105 CMR 590; FC 6-501.12(A). Inmate workers cleaned wall and floor on 7-8-

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
				26.
29. Kitchen	Shelf next to Ice Machine		105 CMR 451.200	Protection of Clean Items, Storing: Pans not stored in a self-draining position, pans stacked wet. Standard found in 105 CMR 590; FC 4-903.11(B)(1). Pans moved and stored in a self-draining position on 7-8-26.
30. Kimball House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Hole in bathtub shelf in shower # 1 Electronic work order placed to maintenance. A polyester-based compound will be used to patch the hole. Estimated completion 7-24-26.

Deficiencies under the Recommended Standards (.300 series)
3 new deficiencies were found during the inspection:

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly 7-7-26.
2. Housing	C Pod	Sub Day Room	105 CMR 451.353	Interior Maintenance: Wall vent dusty Electronic work order placed with maintenance. Maintenance will vacuum and clean vents. Estimated completion 7-24-26.
3. Kimball House	2nd Floor	Kitchen/Laundry	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly 7-7-26.

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 195 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS did not inspect 3 areas of the facility because they were either in use, locked, or under construction.

Area	Sub Area # 1	Sub Area # 2	Sub Area # 3	Description of Deficiency
1. Housing	A Pod	Sub Day Room	Shower	Unable to Inspect – In Use
2. Minimum Security	1st Floor	Urinalysis Lab		Unable to Inspect – Locked
3. 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. 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.

SECTION 5: Observations and Recommendations

1. The inmate population was 166 at the time of inspection.
2. At the time of inspection, female inmates were being housed in B Pod.
3. EHRS recommends numbering all showers throughout the institution. This will assist EHRS and FCSO staff to better recognize where issues exist.

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

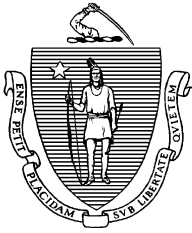
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- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#):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



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July 17, 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 June 23, 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)