

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)
Lieutenant Michael Manning, Environmental Health and Safety Officer (electronic copy)

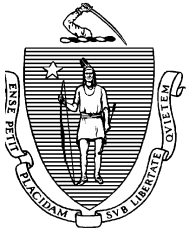
Greetings,

Pursuant to 105 CMR 451.403, please find the inspection report for Hampden 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 Kwon, Secretary, Executive Office of Public Safety and Security (electronic copy)
Paulina Matusik, MPH, Health Director, Ludlow Health Department (electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Michael Colbert, Superintendent (electronic copy)
Nicholas Cocchi, 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
Governor

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Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

June 3, 2026

Nicholas Cocchi, Sheriff
Hampden County Sheriff's Office
627 Randall Road
Ludlow, MA 01056 (electronic copy)

Re: Facility Inspection – Hampden County Jail and House of Correction, Ludlow

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Hampden County Jail and House of Correction on May 18 and 19, 2026, accompanied by Lieutenant Michael Manning, Environmental Health and Safety Officer, Corporal James Nebel, Captain Tami Lapomardo and Lieutenant Alexander Tsagaris, Standards and Training Unit, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 39 total deficiencies: 18 new deficiencies under the Required Standards (.100 and .200 series), 2 repeat deficiencies under the Required Standards, 15 new deficiencies under the Recommended Standards (.300 series), and 4 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

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

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

Area	Sub Area # 1	Sub Area # 2	Citation	Description of Deficiency
1. Housing Units	Davis # 1	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Condensation on ceiling outside showers
2. Housing Units	Davis # 2	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 7
3. Housing Units	Davis # 4	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Wall vent partially obstructed in shower # 9
4. Housing Units	Davis # 5	Upper Showers # 7-12	105 CMR 451.123	Maintenance: Condensation on ceiling outside showers
5. Housing Units	Davis # 6	Lower shower # 1-6	105 CMR 451.123*	Maintenance: Mold on ceiling outside shower # 2
6. Housing Units	Davis # 6	Upper Showers # 7-12	105 CMR 451.123	Maintenance: Bars of soap stuck on ceiling in shower # 7
7. Main Kitchen	Produce Cooler # B-125		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
8. Main Kitchen	Meat Cooler # C-125		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
9. Main Kitchen	Dry Food Storage # 145		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).
10. Main Kitchen	Mechanical Room # 144		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).
11. Main Kitchen	Mechanical Room # 144		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, bottom of door damaged. Standard found in 105 CMR 590; FC 6-501.11.
12. Main Kitchen	Inmate Bathroom # 128		105 CMR 451.123*	Maintenance: Floor paint damaged
13. Main Kitchen	Pots and Pans Storage Area		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). ** Corrected On-Site **

Area	Sub Area # 1	Sub Area # 2	Citation	Description of Deficiency
14. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (P), raw eggs stored over ready to eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). ** Corrected On-Site **
15. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, sour cream containers being reused for food storage. Standard found in 105 CMR 590; FC 4-502.13(A).
16. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, freezer below counter out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A).
17. Culinary Kitchen	Sandwich/Pizza Station		105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers' recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). ** Corrected On-Site **
18. Culinary Kitchen	Traulsen Cooler		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, sour cream containers being reused for food storage. Standard found in 105 CMR 590; FC 4-502.13(A).
19. Culinary Kitchen	Traulsen Cooler		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
20. Vehicle Trap	Lower Level		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator temperature recorded at 55°F.

Deficiencies under the Recommended Standards (.300 series)

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

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Medical	Bio-Hazard Storage # 259		105 CMR 451.353*	Interior Maintenance: Ceiling water damaged
2. Medical	Nurse's Station # 214-A		105 CMR 451.353*	Interior Maintenance: Ceiling water damaged
3. Housing Units	Davis # 2	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling dirty, black substance observed near air supply outlets
4. Housing Units	Davis # 2	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing outside cell # 43

	Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
5.	Housing Units	Davis # 3	Multi-Purpose Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged
6.	Housing Units	Davis # 3	Multi-Purpose Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles missing
7.	Housing Units	Davis # 4	Cells	105 CMR 451.353	Interior Maintenance: Floor tile missing in cell # 35
8.	Housing Units	Davis # 4	Upper Tier	105 CMR 451.353	Interior Maintenance: Floor tile missing on upper tier
9.	Housing Units	Davis # 5	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 4
10.	Housing Units	Davis # 5	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing in cell # 18
11.	Housing Units	Davis # 6	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling dirty, black substance observed near air supply outlets
12.	Housing Units	Davis # 6	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing outside cell # 19
13.	Housing Units	Bravo # 4	Exercise Area	105 CMR 451.353	Interior Maintenance: Padding ripped on exercise equipment
14.	Housing Units	Bravo # 5	Recreation Deck	105 CMR 451.360	Protective Measures: Bird's nest observed
15.	Housing Units	Bravo # 5	Cells	105 CMR 451.353	Interior Maintenance: Wall damaged in cell # 23
16.	Housing Units	Bravo # 5	Cells	105 CMR 451.353	Interior Maintenance: Floor tile missing outside cell # 16
17.	Housing Units	Bravo # 6	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing in cell # 24
18.	Housing Units	Bravo # 6	Recreation Deck	105 CMR 451.360	Protective Measures: Bird's nest observed
19.	Housing Units	Charlie # 6	Recreation Deck	105 CMR 451.350	Structural Maintenance: Ceiling damaged

SECTION 2: Areas Found to be in Compliance

EHRS inspected 400 additional areas of the facility which were found to be in compliance.

SECTION 3: Areas EHRS did not Inspect

EHRS did not inspect 7 areas of the facility because they were either in use, locked, or under construction.

	Area	Sub Area # 1	Sub Area # 2	Description of Deficiency
1.	Housing Units	Davis # 2	Lower Showers # 1-5	Unable to Inspect – Shower # 4 In Use
2.	Housing Units	Charlie # 1		Unable to Inspect – Under Construction
3.	Housing Units	Charlie # 2		Unable to Inspect – Under Construction
4.	Housing Units	Charlie # 5		Unable to Inspect – Under Construction
5.	Housing Units	Charlie # 7		Unable to Inspect – Under Construction
6.	Housing Units	Charlie # 8		Unable to Inspect – Under Construction
7.	Housing Units	Charlie # 9		Unable to Inspect – Under Construction

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 751 at the time of inspection.

To review the specific regulatory requirements, please visit the [Massachusetts Department of Public Health Regulatory and Compliance Unit](#) and [read the minimum health and sanitation standards for correctional facilities](#) available in both PDF and RTF formats. For more specific information about the food standards, you can [download the merged food code](#).

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:

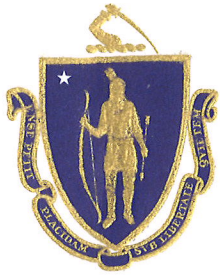
- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

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

Sincerely,



Thomas Murphy
Environmental Analyst, EHRS, BCEH



NICHOLAS COCCHI
SHERIFF

THE COMMONWEALTH OF MASSACHUSETTS

SHERIFF OF HAMPDEN COUNTY
627 RANDALL ROAD
LUDLOW, MA 01056

TEL: (413) 547-8000
FAX: (413) 589-1851

June 18, 2026

Mr. Thomas F. Murphy
Environmental Health Analyst, EHRS, BCEH
Comm. of Mass., Dept. of Public Health
Western Region
23 Service Center
Northampton, MA 01060

RE: Minimum Health and Sanitation Standards and Inspection Procedures for
Correctional Facility

Dear Mr. Thomas Murphy:

In response to the Department of Public Health Inspection conducted on May 18 and 19, 2026 at the Hampden County Sheriff's Office and Correctional Center, please find our corrective action responses.

We are submitting to you the plans of actions which outline corrective measures in order to achieve compliance.

We are confident that you will find our actions to be satisfactory and in keeping with the highest caliber of service to the Department of Public Health.

We request that you respond, in writing, that our response has been favorably reviewed and accepted by your office.

The Health and Sanitation Inspection was a successful audit and proved beneficial to all of us at the Hampden County Sheriff's Office and Correctional Center.

As in the past, the Department of Public Health continues to be a valuable resource to us.

Sincerely,

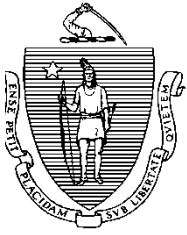
A handwritten signature in blue ink, appearing to read 'Sheriff N. Cocchi'.

Nicholas Cocchi

Sheriff

enclosure

cc: Robert Goldstein, MD, PhD, Commissioner, DPH
Nalina Narian, Director, BEH
Steven Hughes, Director, CSP, BCEH
Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services
Shawn Jenkins, Commissioner, DOC
Terrence Reidy, Secretary, EOPSS
Brianna Arruda, Director, Policy Development and Compliance Unit
Michael Colbert, Superintendent
Major Gary Trueman, Health and Safety
Lt. Mike Manning, Environmental Health, Fire and Safety Officer
Benjamin Mastay, Unit Director, Standards
Paula Matusik, Public Health Coordinator, Ludlow Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate



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June 3, 2026

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The inspection identified 39 total deficiencies: 18 new deficiencies under the Required Standards (.100 and .200 series), 2 repeat deficiencies under the Required Standards, 15 new deficiencies under the Recommended Standards (.300 series), and 4 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

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

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

Area	Sub Area # 1	Sub Area # 2	Citation	Description of Deficiency
1. Housing Units	Davis # 1	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Condensation on ceiling outside showers. On 6-10-26 Condensation was cleaned and by pod workers under Davis Tower Supervision with Simple Green. Passed Command Inspection on 6-11-26
2. Housing Units	Davis # 2	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 7. After closer inspection it was deemed that floor paint wasn't damaged. On 6-10-26 shower was deep-cleaned with Simple Green by pod workers under direct supervision of Davis Tower staff. Passed Command Inspection on 6-11-26.
3. Housing Units	Davis # 4	Upper Showers # 6-10	105 CMR 451.123	Maintenance: Wall vent partially obstructed in shower # 9. Obstruction cleared by pod workers on 6-10-26 under Davis Tower Supervision and passed Command Inspection on 6-11-26.
4. Housing Units	Davis # 5	Upper Showers # 7-12	105 CMR 451.123	Maintenance: Condensation on ceiling outside showers. On 6-10-26 Condensation was cleaned and by pod workers under Davis Tower Supervision. Passed Command Inspection on 6-11-26
5. Housing Units	Davis # 6	Lower shower # 1-6	105 CMR 451.123*	Maintenance: Mold on ceiling outside shower # 2. After closer inspection, it was determined to be condensation and was removed by pod workers under Davis Tower Supervision on 6-10-26. Unit passed Command Inspection on 6-11-26.
6. Housing Units	Davis # 6	Upper Showers # 7-12	105 CMR 451.123	Maintenance: Bars of soap stuck on ceiling in shower # 7. On 6-3-26 items were removed by pod workers under Davis Tower Supervision and passed Command Inspection on 6-4-26.
7. Main Kitchen	Produce Cooler # B-125		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). On 6-9-26 gaskets ordered and will be replaced upon arrival by Kitchen Maintenance.
8. Main Kitchen	Meat Cooler # C-125		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). On 6-9-26 gaskets ordered and will be replaced upon arrival by Kitchen

Area	Sub Area # 1	Sub Area # 2	Citation	Description of Deficiency
				Maintenance.
9. Main Kitchen	Dry Food Storage # 145		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). Droppings removed on 5/18/26 by Maintenance and area cleaned and sanitized twice daily by Kitchen workers and staff. Vendor made aware and plan in place to eradicate future issues.
10. Main Kitchen	Mechanical Room # 144		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). Droppings removed on 5/18/26 and area cleaned and sanitized twice daily by Kitchen workers and staff. Vendor made aware and plan in place to eradicate future issues.
11. Main Kitchen	Mechanical Room # 144		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, bottom of door damaged. Standard found in 105 CMR 590; FC 6-501.11. Door repaired by Facility Maintenance on 6-12-26
12. Main Kitchen	Inmate Bathroom # 128		105 CMR 451.123*	Maintenance: Floor paint damaged. Floor to be repaired on 6-26-26 by Facility Maintenance.
13. Main Kitchen	Pots and Pans Storage Area		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). ** Corrected On-Site ** On 6-10-26, staff and workers were given remediation training regarding proper storage of pans.
14. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (P), raw eggs stored over ready to eat food. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). ** Corrected On-Site ** On 6/10/26, staff and workers were reminded of proper handling and storage of food products.
15. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, sour cream containers being reused for food storage.

Area	Sub Area # 1	Sub Area # 2	Citation	Description of Deficiency
				Standard found in 105 CMR 590; FC 4-502.13(A). On 5-19-26 all improper food containers were removed and staff/inmate workers were re-trained on proper food storage.
16. Culinary Kitchen	Front Food Prep Area		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, freezer below counter out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A). On 5-20-26 freezer was removed from service.
17. Culinary Kitchen	Sandwich/Pizza Station		105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers' recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2). ** Corrected On-Site ** On 6-10-26 staff and workers were reminded of acceptable range of (QAC)
18. Culinary Kitchen	Traulsen Cooler		105 CMR 451.200	Maintenance and Operation; Single-Service and Single-Use Articles, Use Limitation: Single use articles being reused, sour cream containers being reused for food storage. Standard found in 105 CMR 590; FC 4-502.13(A). On 5-20-26 single use containers were thrown away and approved containers were put into use. Staff/Inmate workers were informed of practice moving forward.
19. Culinary Kitchen	Traulsen Cooler		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). On 5-20-26 gasket was replaced by Kitchen Maintenance officer.
20. Vehicle Trap	Lower Level		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator temperature recorded at 55°F. On 5-20-26 refrigerator was defrosted and temperature has been at 39°F since.

Deficiencies under the Recommended Standards (.300 series)

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

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
1. Medical	Bio-Hazard Storage # 259		105 CMR 451.353*	Interior Maintenance: Ceiling water damaged. On 6-12-26 Facility Maintenance repaired ceiling.
2. Medical	Nurse's Station # 214-A		105 CMR 451.353*	Interior Maintenance: Ceiling water damaged. On 6-10-26 Facility Maintenance repaired ceiling.

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
3. Housing Units	Davis # 2	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling dirty, black substance observed near air supply outlets. The scope of work that needs to be done has been scheduled for 11/26 by Facility Maintenance.
4. Housing Units	Davis # 2	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing outside cell # 43. Floor tiles replaced by Facility Maintenance on 6-11-26
5. Housing Units	Davis # 3	Multi-Purpose Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water damaged. On 6-12-26 ceiling tiles were replaced by Facility Maintenance.
6. Housing Units	Davis # 3	Multi-Purpose Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles missing. Missing ceiling tiles were replaced on 6-12-26 by Facility Maintenance.
7. Housing Units	Davis # 4	Cells	105 CMR 451.353	Interior Maintenance: Floor tile missing in cell # 35. Floor tiles are scheduled to be replaced by Facility Maintenance on 6-30-26
8. Housing Units	Davis # 4	Upper Tier	105 CMR 451.353	Interior Maintenance: Floor tile missing on upper tier. Floor tiles are scheduled to be replaced by Facility Maintenance on 6-30-26
9. Housing Units	Davis # 5	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 4. Cell re-painted by pod workers under Davis tower supervision on 6-10-26
10. Housing Units	Davis # 5	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing in cell # 18. Floor tiles will be replaced by Facility Maintenance on 6-30-26
11. Housing Units	Davis # 6	Day Room	105 CMR 451.353*	Interior Maintenance: Ceiling dirty, black substance observed near air supply outlets. The scope of work that needs to be done has been scheduled by Facility Maintenance for 11/26.
12. Housing Units	Davis # 6	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing outside cell # 19. Floor tiles are scheduled to be replaced on 6-30-26 by Facility Maintenance.
13. Housing Units	Bravo # 4	Exercise Area	105 CMR 451.353	Interior Maintenance: Padding ripped on exercise equipment. Padding refurbished by Prison Industries and installed by Facility Maintenance on 6-12-26.
14. Housing Units	Bravo # 5	Recreation Deck	105 CMR 451.360	Protective Measures: Bird's nest observed. Vacant nest was removed by Facility Maintenance on 6-25-26.
15. Housing Units	Bravo # 5	Cells	105 CMR 451.353	Interior Maintenance: Wall damaged in cell # 23. Damaged cell wall was in need of paint and painted by pod workers under Bravo tower supervision on 6-10-26.
16. Housing Units	Bravo # 5	Cells	105 CMR 451.353	Interior Maintenance: Floor tile missing outside cell # 16. Floor tiles were replaced by Facility Maintenance on 6-15-26.
17. Housing Units	Bravo # 6	Cells	105 CMR 451.353	Interior Maintenance: Floor tiles missing in

Area	Sub Area # 1	Sub Area # 2	Regulation	Description of Deficiency
Units				cell # 24. Floor tiles were replaced by Facility Maintenance on 6-15-26.
18. Housing Units	Bravo # 6	Recreation Deck	105 CMR 451.360	Protective Measures: Bird's nest observed. Vacant nest was removed by Facility Maintenance on 6-15-26.
19. Housing Units	Charlie # 6	Recreation Deck	105 CMR 451.350	Structural Maintenance: Ceiling damaged. Ceiling to be repaired by Facility Maintenance on 7-9-26.

SECTION 2: Areas Found to be in Compliance

EHRS inspected 400 additional areas of the facility which were found to be in compliance.

SECTION 3: Areas EHRS did not Inspect

EHRS did not inspect 7 areas of the facility because they were either in use, locked, or under construction.

Area	Sub Area # 1	Sub Area # 2	Description of Deficiency
1. Housing Units	Davis # 2	Lower Showers # 1-5	Unable to Inspect – Shower # 4 In Use
2. Housing Units	Charlie # 1		Unable to Inspect – Under Construction
3. Housing Units	Charlie # 2		Unable to Inspect – Under Construction
4. Housing Units	Charlie # 5		Unable to Inspect – Under Construction
5. Housing Units	Charlie # 7		Unable to Inspect – Under Construction
6. Housing Units	Charlie # 8		Unable to Inspect – Under Construction
7. Housing Units	Charlie # 9		Unable to Inspect – Under Construction

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 751 at the time of inspection.

To review the specific regulatory requirements, please visit the [Massachusetts Department of Public Health Regulatory and Compliance Unit](#) and [read the minimum health and sanitation standards for correctional facilities](#) available in both PDF and RTF formats. For more specific information about the food standards, you can [download the merged food code](#).

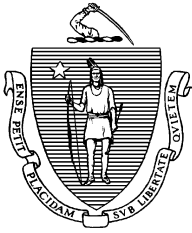
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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

June 24, 2026

Nicholas Cocchi, Sheriff
Hampden County Sheriff's Department
627 Randall Road
Ludlow, MA 01056 (electronic copy)

Re: Plan of Correction – Hampden County Jail and House of Correction, Ludlow

Dear Sheriff Cocchi:

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 May 18 and 19, 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: Michael Colbert, Superintendent (electronic copy)
Lieutenant Michael Manning, Environmental Health and Safety Officer (electronic copy)