Kristie Ladoucer, Superintendent
MCI Framingham
99 Loring Drive
Framingham, MA 01702   (electronic copy)

Re: Facility Inspection – South Middlesex Correctional Center, Framingham

Dear Superintendent Ladoucer:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, as well as Massachusetts Department of Public Health (Department) Regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities; 105 CMR 480.000: Storage and Disposal of Infectious or Physically Dangerous Medical or Biological Waste (State Sanitary Code, Chapter VIII); 105 CMR 590.000: Minimum Sanitation Standards for Food Establishments (State Sanitary Code Chapter X); the 2013 Food Code; 105 CMR 500.000 Good Manufacturing Practices for Food; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; the Department’s Community Sanitation Program (CSP) conducted an inspection of the South Middlesex Correctional Center on January 23, 2021 accompanied by Deputy Superintendent Lynn Lizotte. Violations noted during the inspection are listed below including 14 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

Sincerely,

Amy Riordan, MPH
Field Supervisor, EAIII, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH
    Jana Ferguson, Director, BEH
    Steven Hughes, Director, CSP, BEH
    Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
    Carol A. Mici, Commissioner, DOC (electronic copy)
    Thomas Turco, Secretary, EOPSS (electronic copy)
    Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
    Thomas Mensah, EHSO (electronic copy)
    Alexandra DePalo, Interim Health Director, Framingham Health Department (electronic copy)
    Clerk, Massachusetts House of Representatives
    Clerk, Massachusetts Senate
HEALTH AND SAFETY VIOLATIONS
(* indicates conditions documented on previous inspection reports)

2nd FLOOR

Hallway
No Violations Noted

Office # 249
No Violations Noted

Cells
105 CMR 451.353 Interior Maintenance: Light damaged in room # 250

Bathroom 2-4
105 CMR 451.123 Maintenance: Soap scum on walls in shower # 3
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 1 leaking
105 CMR 451.123 Maintenance: Floors rusted in shower # 1 and 2

Bathroom 2-3
105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1-3

Bathroom 2-2
105 CMR 451.123* Maintenance: Walls and floors stained brown in shower # 1 and 2
105 CMR 451.123 Maintenance: Soap scum on floor in shower # 1 and 2
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, faucet loose at sink # 1
105 CMR 451.123 Maintenance: Wall tiles damaged outside of shower

Bathroom 2-1
105 CMR 451.123* Maintenance: Floor paint damaged in shower # 1, 2 and 3
105 CMR 451.123 Maintenance: Floor paint damaged in shower # 2
105 CMR 451.123* Maintenance: Walls and floors stained brown in shower # 3
105 CMR 451.123* Maintenance: Floor drain loose in shower # 3
105 CMR 451.123 Maintenance: Floor drain loose in shower # 1

Closet 2-A
105 CMR 451.353 Interior Maintenance: Missing light shield

Visiting Area
No Violations Noted

Medical
Medical Exam Room (#14)
No Violations Noted

Medical Services (HSU #15)
105 CMR 451.353 Interior Maintenance: Ceiling tiles missing
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet broken

Medical Room (in HSU)
No Violations Noted

Toxic Caustic Room
105 CMR 451.353* Interior Maintenance: Ceiling water damaged and unfinished
105 CMR 451.350* Structural Maintenance: Ceiling severely water damaged
Medical Waste Storage (in Toxic Caustic Room)
105 CMR 480.500(A)(3)* Procedures; Records; Record-Keeping Log: Generator had no written documentation for blood borne pathogen training
105 CMR 480.425 Tracking Medical or Biological Waste for Treatment: Missing documentation confirming shipment received within 30 days at treatment facility

Break Room
105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, uncovered utensils

BASEMENT

Dining Area
No Violations Noted

Main Kitchen
FC 6-501.12(A)* Maintenance and Operation; Cleaning: Facility not cleaned properly, mouse droppings observed
FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, pipe insulation damaged

Dishwasher Area
FC 5-205.15(B)* Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, sink leaking

Dishwasher Storage Area
No Violations Noted

Toxic Caustic Room
No Violations Noted

Loading Dock
No Violations Noted

Walk-in Freezer
No Violations Noted

Walk-in Refrigerator
No Violations Noted

Dry Goods
FC 6-501.12(A)* Maintenance and Operation; Cleaning: Facility not cleaned properly, mouse droppings observed

Recreational Room
105 CMR 451.353 Interior Maintenance: Floor paint damaged

Mop Closet (across from Gym)
No Violations Noted

Observations and Recommendations

1. The inmate population was 25 at the time of inspection.
2. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of
your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspctional procedures soon.

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, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which correction will be achieved. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on “Food Protection Program regulations”. Then under Food Processing click “105 CMR 500.000: Good Manufacturing Practices for Food”.

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

Amy Riordan, MPH
Field Supervisor, EA III, CSP, BEH