

MAURA T. HEALEY Governor KIMBERLEY DRISCOLL Lieutenant Governor

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 Phone: 617-624-6000

KATHLEEN E. WALSH Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

> Tel: 617-624-6000 www.mass.gov/dph

June 30, 2025

To:	Shawn Jenkins, Commissioner, Department of Corrections	(electronic copy)
	Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services	(electronic copy)
	Clerk, Massachusetts House of Representatives	(electronic copy)
	Clerk, Massachusetts Senate	(electronic copy)
	Michael 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)
	Terrence Reidy, 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)



The Commonwealth of Massachusetts Executive Office of Health and Human Services Department of Public Health Bureau of Climate and Environmental Health

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Division of Environmental Health Regulations and Standards

67 Forest Street, Suite # 100 Marlborough, MA 01752 Phone: 617-624-5757

KATHLEEN E. WALSH Secretary

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March 7, 2025

KIMBERLEY L. DRISCOLL Lieutenant Governor

MAURA T. HEALEY

Governor

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

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

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Franklin County Jail and House of Correction on January 27 and 31, 2025 accompanied by Special Operations Officer Michael Aiken Jr., Officer Justin Tapin, and Officer 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 83 total deficiencies: 51 deficiencies under the Required Standards (.100 and .200 series), 17 repeat deficiencies under the Required Standards, 8 deficiencies under the Recommended Standards (.300 series), 5 repeat deficiencies under the Recommended Standards, 2 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety), and 0 repeat deficiencies under 105 CMR 451.402(B).

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)

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

1.	Intake	Search Room	า # 1	105 CMR 451.123	Maintenance: Ceiling vent dusty
2.	Unit E	Intake Cells A	A-C	105 CMR 451.123	Maintenance: Handwash sink dirty in cell B
3.	Unit E	Intake Cells A	A-C	105 CMR 451.103	Mattresses: Mattress dirty in cell A
4.	Maintenance Shop			105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
5.	Maintenance Shop			105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, food boxes stored on ground
6.	Administration - Outer	Break 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.	Vehicle Maintenance		Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
8.	Vehicle Maintenance		Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged
9.	Vehicle Maintenance		Staff Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged
10.	Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 16 and 17
11.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1
12.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1 and 2
13.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2
14.	Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on walls in shower
15.	Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on floor in shower
16.	Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 3
17.	Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on floors in shower # 1, 2, and 3
18.	Housing	B Pod	Staff Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink
19.	Housing	B Pod	Lower Janitor's Closet	105 CMR 451.130	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, hot water faucet leaking
20.	Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2
21.	Housing	C Pod	Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1
22.	Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2

23. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on floo and 2	r in shower # 1
24. Housing	C Pod	Showers		Maintenance: Soap scum on wall and 2	s in shower # 1
25. Housing	C Pod	Showers		Maintenance: Ceiling vent dusty in shower # 3	
26. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Mold on ceiling in s	hower # 3
27. Housing	C Pod	Sub Day Room	105 CMR 451.123	Maintenance: Wall paint damage shower	d outside
28. Housing	D Pod	Juice Bar	105 CMR 451.200	Food Storage, Preparation and Se service not in compliance with 10 590.000, sponges observed on ju	5 CMR
29. Housing	D Pod	Upper Showers	105 CMR 451.123	Maintenance: Ceiling vent dusty i 2, and 3	n shower # 1,
30. Housing	D Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on wall	
31. Medical	Break Room and Records		105 CMR 451.200*	Food Storage, Preparation and Se preparation not in compliance wi 590.000, interior of microwave ov	th 105 CMR
32. Kitchen	Dishwashing Area		105 CMR 451.200	Numbers and Capacities, Utensil Temperature Measuring Devices, Devices: Sanitizing test strips exp found in 105 CMR 590; FC 4-302.	and Testing ired. Standard
33. Kitchen	3-Compartment Sink		105 CMR 451.200	Operational Supplies and Applications, Chemicals: Sanitizer for food-contact surface does not meet the requirements specified in 40 CFR 180.940(Pf), sanitizing concentration too strong. Standard found in 105 CMR 590; FC 7-204.11(A).	Corrected On-Site
34. Kitchen	2-Door Refrigerator		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 cooked potatoes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).	Corrected On-Site
35. Kitchen	2-Door Refrigerator		105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets moldy. Standard found in 105 CMR 590; FC 4- 601.11(C).	
36. Kitchen	3-Door Wa	rmers	105 CMR 451.200	Maintenance and Operation, Equ Equipment components not mair state of good repair, refrigerator g damaged. Standard found in 105 4-501.11(B).	ntained in a gaskets

37. Kitchen	Baking Area		105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining, used drinking cup in baking area. Standard found in 105 CMR 590; FC 6-403.11(A).	Corrected On- Site
38. Kitchen	Prep Tables		105 CMR 451.200	Operational Supplies and Applications, Presence and Use: Poisonous/toxic material label does not state that use is allowed in food establishment (P), unapproved sanitizer being used on food contact surfaces. Standard found in 105 CMR 590; FC 7-202.12(A)(2).	Corrected On- Site
39. Kitchen	Prep Tables		105 CMR 451.200	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hai restraints, beard guards missing. Standard found in 105 CMR 590; FC 2-402.11.	
40. Kitchen	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 raw eggs stored over milk containers. Standard found in 1 CMR 590; FC 3-302.11(A)(1)(b)	On-Site (P), 05
41. Kitchen	Refrigerator # 1		105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3- 302.11(A)(4).	Corrected On-Site
42. Kitchen	Freezer		105 CMR 451.200	Preventing Contamination after Preventing Food and Ingredient Food not appropriately covered uncovered. Standard found in 1 3-302.11(A)(4).	Contamination: , food trays left
43. Kitchen	Staff Reach in Dining Cooler Area		105 CMR 451.200	Maintenance and Operation, Ed Equipment components not ma state of good repair refrigerator damaged. Standard found in 10 4-501.11(B).	nintained in a , gaskets

44. Kitchen	Staff Dining Area	Reach in Cooler	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair	Corrected On-Site
				refrigerator, thermometer not functioning properly. Standard found in 105 CMR 590; FC 4- 501.11(B).	
45. Kitchen	Dishwashing Area		105 CMR 451.200	Cleaning of Equipment and Uten Nonfood contact surfaces of equ tray racks behind washing area d found in 105 CMR 590; FC 4-601	ipment dirty, irty. Standard
46. Kitchen	Dishwashing Area		105 CMR 451.200	Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator (P). Standard found in 105 CMR 590.000; FC 4-703.11(B).	Corrected On-Site
47. Kitchen	Dishwashin	g Area	105 CMR 451.200	Maintenance and Operation; Equ Excessive hot water temperature mechanical warewash machine found in 105 CMR 590.000; FC 4-	in the (Pf). Standard
48. Kimble House	1st Floor	Break Area	105 CMR 451.200	Food Storage, Preparation and Se storage not in compliance with 1 590.000, chemicals stored in a focontainer	05 CMR
49. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200	Food Storage, Preparation and Service: Foo storage not in compliance with 105 CMR 590.000, raw eggs stored over ready to eat 1	
50. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451. 200	Food Storage, Preparation and Se storage not in compliance with 1 590.000, interior of cabinets dirty	05 CMR
51. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Se service not in compliance with 10 590.000, sponges observed on ki	05 CMR
52. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Se service not in compliance with 10 590.000, wet mop stored in buck	05 CMR
53. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200	Food Storage, Preparation and S service not in compliance with 10 590.000, ceiling vent dusty in Kito	05 CMR
54. Kimble House	2nd Floor	Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Ha No paper towels at handwash sir	nk
55. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on wal	
56. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on floo	r in shower # 2
57. Kimble House	3rd Floor	Rooms	105 CMR 451.103	Mattresses: Mattress damaged in	room # 2
58. Minimum Security	1st Floor	Library	105 CMR 451.141	Screens: Screen damaged	

59. Minimum Security	Downstairs	Laundry	105 CMR 451.130	Plumbing: Plumbing not maintained in good
				repair, left compartment of 2-compartment sink
				clogged

Deficiencies under the Recommended Standards (.300 series)

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

1.	Unit E	Storage		105 CMR 451.353	Interior Maintenance: We	t mop
					stored on the floor	
2.	Administration -	Outer	Maintenance Closet (near	105 CMR 451.353	Interior Maintenance: We	t mop
			Central Control)		stored in bucket	
3.	Administration -	Outer	Maintenance Closet	105 CMR 451.353	Interior Maintenance: Floo	or
					unfinished near slop sink	
4.	Housing	A Pod	Day Room	105 CMR 451.353	Interior Maintenance: Cei	ling tiles
	J		•		water stained in Office ne	•
					Area	
5.	Housing	B Pod	Lower Janitor's Closet	105 CMR 451.353	Interior Maintenance:	Corrected
•		2.00	20110174111101 0 010001	200 0 102.000	Wet mop stored in slop	On-Site
					sink	
6.	Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Wa	ter
0.	Trodomb	0100	Bay neem	100 01 11 401.000	damaged ceiling tile	.01
7.	Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Cei	ling tile
,.	Tiodollig	0100	Day Noon	100 01 111 401.000	missing	ang ato
8.	Housing	C Pod	Lower Janitor's Closet	105 CMR 451.353*	Interior Maintenance: We	tmon
0.	Housing	Crou	Lower Janitor's Gloset	103 CMM 431.333	stored in bucket	шор
9.	Kitchen	Compactor R	aam	105 CMR 451.353	Interior Maintenance: Wet	mon
9.	Kitchen	Compactor R	.00111	100 CMR 401.303		шор
10	A -l::	1	O#:	405 OMD 454 050*	stored in bucket	!! #!
10.	Administration -	inner	Offices	105 CMR 451.353*	Interior Maintenance: Cei	O
					water stained in Office ne	ar Break
					Area	
11.	Housing	C Pod	Upper Janitor's Closet	105 CMR 451.353*		t mop
					stored in bucket	
12.	Housing	D Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance:	Corrected
					Wet mop stored in	On-Site
					bucket	
13.	Minimum	Downstairs	Laundry	105 CMR 451.353*	Interior Maintenance: Wet	mop
	Security		-		stored in bucket	-
12.	Minimum				Wet mop stored in bucket Interior Maintenance: Wet	Co On

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)

2 new deficiencies found during the inspection:

1.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, doors unlocked. Standard found in 105 CMR 480.100(C)(2).
2.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped. Standard found in 105 CMR 480.400(B)(3).

SECTION 2: Areas Found to be in Compliance

EHRS inspected 141 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

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

1. Minimum Secu	rity 1st Floor	Urinalysis Lab	Unable to Inspect – Locked
2. Minimum Secu	rity Downstairs	Storage Closet # 1	Unable to Inspect – Locked
3. Minimum Secu	rity Downstairs	Storage Closet # 2	Unable to Inspect – Locked
4. Minimum Secu	rity Downstairs	Storage Closet # 2	Unable to Inspect – Locked

SECTION 4: Plan of Correction

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

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

SECTION 5: Observations and Recommendations

1. The inmate population was 163 at the time of inspection.

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 Mlassachusetts Office of the Sheriff

FRANKLIN COUNTY

LORI M. STREETER SHERIFF



JASON B. KILGOUR SUPERINTENDENT/SPECIAL SHERIFF

March 13, 2024

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

Dear Thomas,

Enclosed you will find the plan of correction in response to your sanitation inspection conducted on January 27th and 31st. Please feel free to contact me in regards to any questions and/or concerns that you might have.

Sincerely,

Christopher Pelletier AS of Support Services Michael Aiken Jr.
Special Operations Officer



MAURA T. HEALEY
Governor
KIMBERLEY L. DRISCOLL

Lieutenant Governor

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

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KATHLEEN E. WALSH Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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March 7, 2025

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

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

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Franklin County Jail and House of Correction on January 27 and 31, 2025 accompanied by Special Operations Officer Michael Aiken Jr., Officer Justin Chapin, and Officer 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 83 total deficiencies: 51 deficiencies under the Required Standards (.100 and .200 series), 17 repeat deficiencies under the Required Standards, 8 deficiencies under the Recommended Standards (.300 series), 5 repeat deficiencies under the Recommended Standards, 2 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety), and 0 repeat deficiencies under 105 CMR 451.402(B).

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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)

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

1.	Intake	Search Roo	m # 1	105 CMR 451.123	Maintenance: Ceiling vent dusty Work order placed: Est. completion 3/25/25
2.	Unit E Intake Cells A-C			105 CMR 451.123	Maintenance: Handwash sink dirty in cell B Sink cleaned. Completed 3/12/25
3.	Unit E Intake Cells A-C			105 CMR 451.103	Mattresses: Mattress dirty in cell A Mattress cleaned. Completed 3/12/25
4.	Maintenance Shop			105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned. Completed 3/12/25
5.	Maintenance Shop			105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, food boxes stored on ground Boxes moved and stored properly. Completed 3/12/25
6.	Administration - Outer	Break Room	1	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned. Completed 3/12/25
7.	Vehicle Maintenan	ce	Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Added thermometer. Completed 3/12/25
8.	Vehicle Maintenan	ce	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged Work order placed: Est. completion 4/10/25
9.	Vehicle Maintenan	ce	Staff Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged Work order placed: Est. completion 4/10/25
10.	Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 16 and 17 Mattresses removed and replaced. Completed 3/12/25
11.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1 Cleaned. Completed 3/12/25
12.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1 and 2 Cleaned. Completed 3/12/25
13.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2 Cleaned. Completed 3/12/25
14.	Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on walls in shower Cleaned. Completed 3/12/25
15. —	Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on floor in shower Cleaned. Completed 3/12/25

16. Housing	A Pod	Upper	105 CMR	Maintenance: Soap scum on walls in
		Showers	451.123*	shower # 1 and 3
7=			405 OLAD	Cleaned. Completed 3/12/25
17. Housing	A Pod	Upper	105 CMR	Maintenance: Soap scum on floors in
		Showers	451.123*	shower # 1, 2, and 3
40 Haveina	D D-1	Ot-ff	40E CMD	Cleaned. Completed 3/12/25
18. Housing	B Pod	Staff	105 CMR	Hygiene Supplies at Toilet and Handwash
		Bathroom	451.110(A)	Sink: No paper towels at hand wash sink
10 Housing	B Pod	Lower	105 CMR 451.130	Paper towels added. Completed 3/12/25
19. Housing	B POU	Lower Janitor's	105 CIVIN 451.150	Plumbing System; Operation and Maintenance: Plumbing system not
		Closet		maintained in good repair, hot water faucet
		Oloset		leaking
				Work order placed: Est. completion 3/25/25
20. Housing	C Pod	Lower	105 CMR 451.123	Maintenance: Soap scum on bench in
20. 1 10031119	0100	Showers	100 01/11 401.120	shower # 2
		011011010		Cleaned. Completed 3/12/25
21. Housing	C Pod	Lower	105 CMR	Maintenance: Soap scum on walls in
21.110001119	0100	Showers	451.123*	shower # 1
				Cleaned. Completed 3/12/25
22. Housing	C Pod	Lower	105 CMR 451.123	Maintenance: Soap scum on walls in
J		Showers		shower # 2
				Cleaned. Completed 3/12/25
23. Housing	C Pod	Upper	105 CMR 451.123	Maintenance: Soap scum on floor in shower
_		Showers		# 1 and 2
				Cleaned. Completed 3/12/25
24. Housing	C Pod	Upper	105 CMR 451.123	Maintenance: Soap scum on walls in
		Showers		shower # 1 and 2
				Cleaned. Completed 3/12/25
25. Housing	C Pod	Upper	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower #
		Showers		3
00.11	0.0-1	I I a a a a	40E OMD 4E4 400	Work order placed: Est. completion 3/25/25
26. Housing	C Pod	Upper	105 CMR 451.123	Maintenance: Mold on ceiling in shower # 3
27 Ususing	C Dod	Showers	105 CMD 451 102	Work order placed: Est. completion 3/25/25 Maintenance: Wall paint damaged outside
27. Housing	C Pod	Sub Day Room	105 CMR 451.123	shower
		Room		Work order placed: Est. completion 4/2/25
28. Housing	D Pod	Juice Bar	105 CMR 451.200	Food Storage, Preparation and Service:
20. 1 lousing	Diod	Juice Dai	100 OWIN 401.200	Food service not in compliance with 105
				CMR 590.000, sponges observed on juice
				bar
				Sponges removed. Completed 3/12/25
29. Housing	D Pod	Upper	105 CMR 451.123	Maintenance: Ceiling vent dusty in shower #
g	2.00	Showers		1, 2, and 3
				Work order placed: Est. completion 3/25/25
20 Hausing			105.0110	
30. Housing	D Pod	Upper	105 CMR	Maintenance: Soap scum on walls in
30. Housing	D Pod	Upper Showers	105 CMR 451.123*	shower # 3
30. Housing	D Pod			•
31. Medical	D Pod Break Roor	Showers		shower # 3
		Showers	451.123*	shower # 3 Cleaned. Completed 3/12/25
	Break Roor	Showers	451.123* 105 CMR	shower # 3 Cleaned. Completed 3/12/25 Food Storage, Preparation and Service:
	Break Roor	Showers	451.123* 105 CMR	shower # 3 Cleaned. Completed 3/12/25 Food Storage, Preparation and Service: Food preparation not in compliance with

22 Vitobon	Dishwashing Area	105 CMR 451.200	Numbers and Capacities, U	toneile
32. Kitchen	Dishwashing Area	105 CMR 451.200	Temperature Measuring De Testing Devices: Sanitizing expired. Standard found in FC 4-302.14.	vices, and test strips 105 CMR 590;
			Removed expired strips and new. Completed 3/12/25	I replaced with
33. Kitchen	3-Compartment Sink	105 CMR 451.200	Operational Supplies and Applications, Chemicals: Sanitizer for food-contact surface does not meet the requirements specified in 40 CFR 180.940(Pf), sanitizing concentration too strong. Standard found in 105 CMR 590; FC 7-204.11(A).	
34. Kitchen	2-Door Refrigerator	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 cooked potatoes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).	
35. Kitchen	2-Door Refrigerator	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, gaskets moldy. Standard found in 105 CMR 590; FC 4-601.11(C). Gaskets removed and replaced. Completed 2/6/25	
36. Kitchen	3-Door Warmers	105 CMR 451.200	Maintenance and Operation Equipment components not state of good repair, refriger damaged. Standard found in FC 4-501.11(B). Gaskets removed and repla 2/6/25	e, Equipment: maintained in a rator gaskets n 105 CMR 590;
37. Kitchen	Baking Area	105 CMR 451.200	Location and Placement; Employee Accommodations: No designated area for employee dining used drinking cup in baking area. Standard found in 105 CMR 590; FC 6- 403.11(A).	Corrected On-Site

38. Kitchen	Prep Tables		105 CMR 451.200	Operational Supplies and Applications, Presence and Use: Poisonous/toxic material label does not state that use is allowed in food establishment (P), unapproved sanitizer being used on food contact surfaces. Standard found in 105 CMR 590; FC 7-202.12(A)(2).	Corrected On-Site
39. Kitchen	Prep Tables		105 CMR 451.200	Hygienic Practices; Hair Resservice personnel not wearing hair restraints, beard guards Standard found in 105 CMR 402.11. Corrected. Completed 3/12/2	ng appropriate missing. 590; FC 2-
40. Kitchen	Refrigerator #	1	105 CMR 451.200	Preventing Contamination at Receiving; Preventing Food and Ingredient Contamination Raw animal food not stored separate from cooked ready to-eat food (P), raw eggs stored over milk containers. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).	fter Corrected On-Site on:
41. Kitchen	Refrigerator # 1		105 CMR 451.200	Preventing Contamination a Receiving; Preventing Food and Ingredient Contamination Food not appropriately covered, food trays left uncovered. Standard found 105 CMR 590; FC 3-302.11(A)(4).	On-Site on:
42. Kitchen	Freezer		105 CMR 451.200	Preventing Contamination at Preventing Food and Ingred Contamination: Food not ap covered, food trays left unco Standard found in 105 CMR 302.11(A)(4). Corrected. Completed 3/12/2	ient propriately overed. 590; FC 3-
43. Kitchen		Reach in Cooler	105 CMR 451.200	Maintenance and Operation Equipment components not state of good repair refrigers damaged. Standard found in FC 4-501.11(B). Gaskets removed and replace 2/6/25	, Equipment: maintained in a ator, gaskets n 105 CMR 590;
44. Kitchen		Reach in Cooler	105 CMR 451.200	Maintenance and Operation Equipment: Equipment components not maintained in a state of good repair refrigerator, thermometer not functioning properly. Standard found in 105 CMR 590; FC 4-501.11(B).	On-Site

45. Kitchen	Dishwashin	g Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, tray racks behind washing area dirty. Standard found in 105 CMR 590; FC 4-601.11(C) Tray racks cleaned. Completed 3/12/25	
46. Kitchen	Dishwashing Area 105 CMR 451.200 Sanitization of Equipment		Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator (P). Standard found in 105 CMR		
47. Kitchen	Dishwashin	g Area	105 CMR 451.200	Maintenance and Operation; Equipment: Excessive hot water temperature in the mechanical warewash machine (Pf). Standard found in 105 CMR 590.000; FC 4-501.112(A). Temperature corrected. Completed 3/12/25	
48. Kimble House	1st Floor	Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, chemicals stored in a food storage container Chemical and container removed. Completed 3/12/25	
49. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200		
50. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451. 200		
51. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponges observed on kitchen counter Sponges removed. Completed 3/12/25	
52. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25	
53. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200		
54. Kimble House	2nd Floor	Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at hand wash sink Paper towels added. Completed 3/12/25	

55. Kimble House	3rd Floor	Bathroom	105 CMR	Maintenance: Soap scum on walls in
			451.123*	shower # 1
				Cleaned. Completed 3/12/25
56. Kimble House	3rd Floor	Bathroom	105 CMR	Maintenance: Soap scum on floor in shower
			451.123*	# 2
				Cleaned. Completed 3/12/25
57. Kimble House	3rd Floor	Rooms	105 CMR 451.103	Mattresses: Mattress damaged in room # 2
				Mattress removed and replaced. Completed
				3/12/25
58. Minimum Security	1st Floor	Library	105 CMR 451.141	Screens: Screen damaged
·		_		Work order placed: Est. completion 4/10/25
59. Minimum Security	Downstairs	Laundry	105 CMR 451.130	Plumbing: Plumbing not maintained in good
•		•	A	repair, left compartment of 2-compartment
				sink clogged
				Work order placed: Est. completion 3/25/25

Deficiencies under the Recommended Standards (.300 series)

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

1.	Unit E	Storage		105 CMR 451.353	Interior Maintenance: Wet mop stored on the floor Mop stored properly. Completed 3/12/25
2.	Administrati	on - Outer	Maintenance Closet (near Central Control)	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
3.	Administrati	on - Outer	Maintenance Closet	105 CMR 451.353	Interior Maintenance: Floor unfinished near slop sink Work order placed: Est. completion 4/10/25
4.	Housing	A Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water stained in Office near Break Area Will be replaced after the completion of roof project: Est. May 15th
5.	Housing	B Pod	Lower Janitor's Closet	105 CMR 451.353	Interior Maintenance: Corrected Wet mop stored in On-Site slop sink
6.	Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Water damaged ceiling tile Will be replaced after the completion of roof project: Est. May 15th
7.	Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tile missing Will be replaced after the completion of roof project: Est. May 15th

8. Housing	C Pod	Lower Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
9. Kitchen	Compactor	Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
10. Administrati	on - Inner	Offices	105 CMR 451.353*	Interior Maintenance: Ceiling tile water stained in Office near Brea Area Will be replaced after the completion of roof project: Est. May 15th
11. Housing	C Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
12. Housing	D Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Correcte Wet mop stored in On-Site bucket
13. Minimum Security			105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety) 2 new deficiencies found during the inspection:

1.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, doors unlocked. Standard found in 105 CMR 480.100(C)(2). Door is secured. Completed 3/12/25
2.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped. Standard found in 105 CMR 480.400(B)(3). Weights reported on sheet. Completed 3/12/25

SECTION 2: Areas Found to be in Compliance

EHRS inspected 141 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

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

1.	Minimum Security	1st Floor	Urinalysis Lab	Unable to Inspect – Locked
2.	Minimum Security	Downstairs	Storage Closet # 1	Unable to Inspect – Locked
3.	Minimum Security	Downstairs	Storage Closet # 2	Unable to Inspect – Locked
4.	Minimum Security	Downstairs	Storage Closet # 2	Unable to Inspect – Locked

SECTION 4: Plan of Correction

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

- 1. Specific corrective steps to be taken
- 2. A timetable for the corrective actions for larger projects
- 3. The date by which correction will be achieved
- 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 163 at the time of inspection.

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 is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found here.

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

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

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

Sincerely,

Thomas Murphy
Environmental Analyst, EHRS, BCEH

The Commonwealth of Massachusetts

Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

MAURA T. HEALEY
Governor
KIMBERLEY DRISCOLL

Lieutenant Governor

67 Forest Street, Suite # 100 Marlborough, MA 01752 Phone: 617-624-5454

KATHLEEN E. WALSH Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

Tel: 617-624-6000 www.mass.gov/dph

April 18, 2025

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

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

Dear Sheriff Streeter:

The Massachusetts Department of Public Health, Division of Environmental Health Regulations and Standards (EHRS) has received your Plan of Correction in response to an inspection on January 27 and 31, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted in the report with the following exceptions:

- 1. Please provide the specific corrective steps taken where you state:
 - a. Work order placed; and
 - b. Corrected/completed in the Kitchen.
- 2. Please confirm the sanitizing cycle of the warewash machine is operating in accordance with the manufacturer's data plate.

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

Sincerely,

Thomas Murphy

Environmental Analyst, EHRS, BCEH

cc: Jason Kilgour, Superintendent
Officer Michael K. Aiken Jr., Special Operations Officer

(electronic copy) (electronic copy)

Commonwealth of Mlassachusetts Office of the Sheriff

FRANKLIN COUNTY

LORI M. STREETER SHERIFF



JASON B. KILGOUR SUPERINTENDENT/SPECIAL SHERIFF

May 7th, 2025

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 amended plan of correction in response to your sanitation inspection conducted on January 27th and 31st. Please feel free to contact me in regards to any questions and/or concerns that you might have.

Sincerely,

Christopher Pelletier AS of Support Services Michael Aiken Jr.
Special Operations Officer



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

MAURAT. HEALEY
Governor

KIMBERLEY L. DRISCOLL Lieutenant Governor 67 Forest Street, Suite # 100 Marlborough, MA 01752 Phone: 617-624-5757

KATHLEEN E. WALSH Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

> Tel: 617-624-6000 www.mass.gov/dph

March 7, 2025

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

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

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Franklin County Jail and House of Correction on January 27 and 31, 2025 accompanied by Special Operations Officer Michael Aiken Jr., Officer Justin Chapin, and Officer 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 83 total deficiencies: 51 deficiencies under the Required Standards (.100 and .200 series), 17 repeat deficiencies under the Required Standards, 8 deficiencies under the Recommended Standards (.300 series), 5 repeat deficiencies under the Recommended Standards, 2 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety), and 0 repeat deficiencies under 105 CMR 451.402(B).

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)

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

1.	Intake	Search Roc	om # 1	105 CMR 451.123	Maintenance: Ceiling vent dusty Electronic Work Order placed. Maintenance vacuumed and cleaned vent on 3/17/25.
	Unit E	Intake Cells	A-C	105 CMR 451.123	Maintenance: Handwash sink dirty in cell B Sink cleaned by inmate worker. Completed 3/12/25
3.	Unit E	Intake Cells	A-C	105 CMR 451.103	Mattresses: Mattress dirty in cell A Mattress cleaned by inmate worker. Completed 3/12/25
4.	4. Maintenance Shop			105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned by maintenance. Completed 3/12/25
5.	Maintenance Shop			105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, food boxes stored on ground Boxes moved and stored properly. Completed 3/12/25
6.	Administration - Outer	Break Roon	n	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave cleaned by maintenance. Completed 3/12/25
7.	Vehicle Maintenar	nce	Office	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator Added thermometer. Completed 3/12/25
8.	Vehicle Maintenar	nce	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged Electronic work order placed with maintenance. Floors will be grinded and seal coat applied. Est completion 6/15/25
9.	Vehicle Maintenar	nce	Staff Bathroom	105 CMR 451.123*	Maintenance: Floor paint damaged Electronic work order placed with maintenance. Floors will be grinded and seal coat applied. Est completion 6/15/25
10.	Housing	A Pod	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # 16 and 17 Mattresses removed and replaced. Completed 3/12/25
11.	Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1 Cleaned by inmate worker. Completed 3/12/25

12. Housing	A Pod	Lower	105 CMR 451.123	Maintenance: Soap scum on floor in shower
g		Showers		# 1 and 2 Cleaned by inmate worker. Completed 3/12/25
13. Housing	A Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2 Cleaned by inmate worker. Completed 3/12/25
14. Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on walls in shower Cleaned by inmate worker. Completed 3/12/25
15. Housing	A Pod	Sub Day Room	105 CMR 451.123*	Maintenance: Soap scum on floor in shower Cleaned by inmate worker. Completed 3/12/25
16. Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 and 3 Cleaned by inmate worker. Completed 3/12/25
17. Housing	A Pod	Upper Showers	105 CMR 451.123*	Maintenance: Soap scum on floors in shower # 1, 2, and 3 Cleaned by inmate worker. Completed 3/12/25
18. Housing	B Pod	Staff Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at hand wash sink Paper towels added. Completed 3/12/25
19. Housing	B Pod	Lower Janitor's Closet	105 CMR 451.130	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, hot water faucet leaking Electronic work order placed with maintenance. Replaced Hot stem on mop sink faucet on 3/12/2025.
20. Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on bench in shower # 2 Cleaned by inmate worker. Completed 3/12/25
21. Housing	C Pod	Lower Showers	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1 Cleaned by inmate worker. Completed 3/12/25
22. Housing	C Pod	Lower Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2 Cleaned by inmate worker. Completed 3/12/25
23. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1 and 2 Cleaned by inmate worker. Completed 3/12/25
24. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 1 and 2 Cleaned by inmate worker. Completed 3/12/25

25. Housing	C Pod	Upper Showers	105 CMR 451.123	Maintenance: Ceiling vent du	ısty in shower#
				Electronic work order placed maintenance. Vacuumed and	
				3/12/2025	
26. Housing	C Pod	Upper	105 CMR 451.123	Maintenance: Mold on ceiling	
		Showers		Electronic work order placed	
				maintenance. Mold was clea	
		0.1.0	405 OND 454 400	removed by maintenance 3/1	
27. Housing	C Pod	Sub Day	105 CMR 451.123	Maintenance: Wall paint dam	naged outside
		Room		shower	
				Electronic work order placed	
				maintenance. Loose paint wa	•
				sanded. Repainted with prim on 3/19/2025	·
28. Housing	D Pod	Juice Bar	105 CMR 451.200	Food Storage, Preparation a	
				Food service not in complian	
				CMR 590.000, sponges obse	erved on juice
				bar	1.0/4.0/05
			40E 014D 454 400	Sponges removed. Complete	
29. Housing	D Pod	Upper	105 CMR 451.123	Maintenance: Ceiling vent du	isty in snower #
		Showers		1, 2, and 3	with
				Electronic work order placed maintenance. Vacuumed and	
				3/14/2025	d cleaned on
30. Housing	D Pod	Upper	105 CMR	Maintenance: Soap scum on	walls in
		Showers	451.123*	shower # 3	
				Cleaned by inmate worker. C	Completed
04 14 11 1	D 1 D		405 OMD	3/12/25	ad Camiaa.
31. Medical	Break Room and		105 CMR	Food Storage, Preparation and Service: Food preparation not in compliance with	
	Records		451.200*	105 CMR 590.000, interior of	
				oven dirty	morowave
				Microwave cleaned by inmat	e worker
				Completed 3/12/25	
32. Kitchen	Dishwashir	ng Area	105 CMR 451.200	Numbers and Capacities, Ut	ensils,
		_		Temperature Measuring Dev	rices, and
				Testing Devices: Sanitizing t	
				expired. Standard found in 1	05 CMR 590;
				FC 4-302.14.	
				Removed expired strips and	replaced with
				new. Completed 3/12/25	
33. Kitchen	3-Compartr	ment Sink	105 CMR 451.200	Operational Supplies and	Corrected
				Applications, Chemicals:	On-Site
				Sanitizer for food-contact	
				surface does not meet the	
				requirements specified in 40	
				CFR 180.940(Pf), sanitizing	
				concentration too strong. Standard found in 105 CMR	

34. Kitchen	2-Door Refrigerator	105 CMR 451.200	Preventing Contamination	Corrected
5 ratorion	2 2001 Nonigorator	100 01111 101.200	after Receiving; Preventing Food and Ingredient Contamination: Raw animal	On-Site
			food not stored separate	
			from cooked ready-to-eat	
			food (P), raw eggs stored over cooked potatoes.	
		147	Standard found in 105 CMR	
			590; FC 3-302.11(A)(1)(b).	
35. Kitchen	2-Door Refrigerator	105 CMR 451.200	Cleaning of Equipment and	
			Utensils, Objective: Nonfood	
			contact surfaces of equipment dirty, gaskets	
			moldy. Standard found in	
			105 CMR 590; FC 4-	
			601.11(C).	
			Gaskets removed and	
			replaced by maintenance. Completed 2/6/25	
36. Kitchen	3-Door Warmers	105 CMR 451.200	Maintenance and Operation,	
			Equipment components not state of good repair, refrigera	
			damaged. Standard found in	-
			FC 4-501.11(B).	100 01111 (000,
			Gaskets removed and replace	ed by
			maintenance. Completed 2/6	
37. Kitchen	Baking Area	105 CMR 451.200	Location and Placement; Employee	Corrected On-Site
			Accommodations: No	
			designated area for employee dining used	
			drinking cup in baking	
			area. Standard found in	
			105 CMR 590; FC 6-	
00.169.1		105 OMD 454 000	403.11(A).	
38. Kitchen	Prep Tables	105 CMR 451.200	Operational Supplies and	Corrected On-Site
			Applications, Presence and Use: Poisonous/toxic	On-Site
			material label does not	
			state that use is allowed in	
			food establishment (P),	
			unapproved sanitizer	
			being used on food	
			contact surfaces. Standard found in 105 CMR 590; FC	
			7-202.12(A)(2).	
39. Kitchen	Prep Tables	105 CMR 451.200	Hygienic Practices; Hair Res	
			service personnel not wearing	•
			hair restraints, beard guards	•
			Standard found in 105 CMR 402.11.	590, FC ∠-
				o wear
			Inmates and staff informed to wear	
			appropriate hair restraints. C	

40. Kitchen	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 (P), raw eggs stored over milk containers. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).
41. Kitchen	Refrigerator # 1	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
42. Kitchen	Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, food trays left uncovered. Standard found in 105 CMR 590; FC 3- 302.11(A)(4). All food trays appropriately covered. Completed 3/12/25
43. Kitchen	Staff Reach in Dining Cooler Area	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). Gaskets removed and replaced by maintenance. Completed 2/6/25
44. Kitchen	Staff Reach in Dining Cooler Area	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair refrigerator, thermometer not functioning properly. Standard found in 105 CMR 590; FC 4-501.11(B).
45. Kitchen	Dishwashing Area	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, tray racks behind washing area dirty. Standard found in 105 CMR 590; FC 4-601.11(C) Tray racks cleaned by inmate kitchen workers. Completed 3/12/25

46. Kitchen	Dishwashin	g Area	105 CMR 451.200	Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator (P). Standard found in 105 CMR 590.000; FC 4-703.11(B).
47. Kitchen	Dishwashin	g Area	105 CMR 451.200	Maintenance and Operation; Equipment: Excessive hot water temperature in the mechanical warewash machine (Pf). Standard found in 105 CMR 590.000; FC 4 501.112(A). Curtains replaced and temperatures adjusted. Multiple tests ran that recorded temperatures between 181-184 degrees. Completed 3/12/25
48. Kimble House	1st Floor	Break Area	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, chemicals stored in a food storage container Chemical and container removed. Completed 3/12/25
49. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, raw eggs stored over ready to eat food Raw eggs moved and are no longer stored over ready to eat food. Completed 3/12/25
50. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451. 200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of cabinets dirty Cabinets cleaned by inmate workers. Completed 3/12/25
51. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, sponges observed on kitchen counter Sponges removed. Completed 3/12/25
52. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
53. Kimble House	2nd Floor	Kitchen/ Laundry	105 CMR 451.200	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, ceiling vent dusty in Kitchen Vent cleaned by inmate workers. Completed 3/12/25
54. Kimble House	2nd Floor	Bathroom	105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No paper towels at hand wash sink Paper towels added. Completed 3/12/25

55. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1
2			431.123	Cleaned by inmate worker. Completed 3/12/25
56. Kimble House	3rd Floor	Bathroom	105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 2
				Cleaned by inmate worker. Completed 3/12/25
57. Kimble House	3rd Floor	Rooms	105 CMR 451.103	Mattresses: Mattress damaged in room # 2 Mattress removed and replaced. Completed 3/12/25
58. Minimum Security	1st Floor	Library	105 CMR 451.141	Screens: Screen damaged Electronic work order placed with maintenance. 3 windows re-screened on 3/27/25
59. Minimum Security	Downstairs	Laundry	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, left compartment of 2-compartment sink clogged Electronic work order placed with maintenance. Drain was plunged and blockage was removed. Completed 3/13/25

Deficiencies under the Recommended Standards (.300 series)

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

1.	Unit E	Storage		105 CMR 451.353	Interior Maintenance: Wet mop stored on the floor Mop stored properly. Completed 3/12/25
2.	Administration	on - Outer	Maintenance Closet (near Central Control)	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
3.	Administration	on - Outer	Maintenance Closet	105 CMR 451.353	Interior Maintenance: Floor unfinished near slop sink Electronic work order placed with maintenance. Floors will be grinded and seal coat applied. Escompletion 6/15/25
4.	Housing	A Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tiles water stained in Office near Brea Area Will be replaced after the completion of roof project: Est. 5/15/25
5.	Housing	B Pod	Lower Janitor's Closet	105 CMR 451.353	Interior Maintenance: Correcte Wet mop stored in On-Site slop sink
6.	Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Water damaged ceiling tile Will be replaced after the completion of roof project: Est. 5/15/25

7. Housing	C Pod	Day Room	105 CMR 451.353	Interior Maintenance: Ceiling tile missing Will be replaced after the completion of roof project: Est. 5/15/25
8. Housing	C Pod	Lower Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
9. Kitchen	Compactor	Room	105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
10. Administration	on - Inner	Offices	105 CMR 451.353*	Interior Maintenance: Ceiling tiles water stained in Office near Break Area Will be replaced after the completion of roof project: Est. 5/15/25
11. Housing	C Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25
12. Housing	D Pod	Upper Janitor's Closet	105 CMR 451.353*	Interior Maintenance: Corrected Wet mop stored in On-Site bucket
13. Minimum Security	Downstairs	Laundry	105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket Mop removed from bucket and stored properly. Completed 3/12/25

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety) 2 new deficiencies found during the inspection:

1.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Storage Area: Storage Area not designed or equipped to prevent unauthorized access, doors unlocked. Standard found in 105 CMR 480.100(C)(2).
				Door is secured. Completed 3/12/25
2.	Medical	Medical Waste Storage	105 CMR 451.402(B)	Shipping Papers: Shipping papers did not include the total quantity of the waste to be shipped. Standard found in 105 CMR 480.400(B)(3). Weights reported on sheet. Completed 3/12/25

SECTION 2: Areas Found to be in Compliance

EHRS inspected 141 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

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

1.	Minimum Security	1st Floor	Urinalysis Lab	Unable to Inspect – Locked
2,	Minimum Security	Downstairs	Storage Closet # 1	Unable to Inspect – Locked
3.	Minimum Security	Downstairs	Storage Closet # 2	Unable to Inspect – Locked
4.	Minimum Security	Downstairs	Storage Closet # 2	Unable to Inspect – Locked

SECTION 4: Plan of Correction

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

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

SECTION 5: Observations and Recommendations

1. The inmate population was 163 at the time of inspection.

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 is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found here.

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

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

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

Sincerely,

Thomas Murphy
Environmental Analyst, EHRS, BCEH

The Commonwealth of Massachusetts

Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

67 Forest Street, Suite # 100 Marlborough, MA 01752 Phone: 617-624-5454

KATHLEEN E. WALSH Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

> Tel: 617-624-6000 www.mass.gov/dph

May 7, 2025

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 dated May 7, 2025. 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,

Thomas Murphy

Environmental Analyst, EHRS, BCEH

cc: Jason Kilgour, Superintendent

Officer Michael K. Aiken Jr., Special Operations Officer

(electronic copy) (electronic copy)