

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

MAURA T. HEALEY
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KIMBERLEY DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

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July 10, 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 Franco, Environmental Health and Safety Officer (electronic copy)

Greetings,

Pursuant to 105 CMR 451.403, please find the inspection report for Northeastern Correctional Center, the Plan of Correction (POC) from the facility and the POC acceptance letter from the Division of Environmental Health Regulations and Standards (EHRS).

Sincerely,

Hannah LeBeau

Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
Terrence Reidy, Secretary, Executive Office of Public Safety and Security (electronic copy)
Melanie Dineen, Public Health Director, Concord Board of Health (electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Dean Gray, Superintendent (electronic copy)



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June 16, 2025

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

Re: Facility Inspection – Northeastern Correctional Center, Concord

Dear Superintendent Gray,

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Northeastern Correctional Center on June 5, 2025, accompanied Sergeant Michael Franco, Captain Brian Germain, and Kevin Smith, Director of Maintenance, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 120 total deficiencies: 69 deficiencies under the Required Standards (.100 and .200 series), 29 repeat deficiencies under the Required Standards, 13 deficiencies under the Recommended Standards (.300 series), and 9 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)

69 new deficiencies and 29 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Gralton Hall	Day Room		105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of right side ice machine dirty
2.	Gralton Hall	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven damaged
3.	Gralton Hall	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, scoop stored in ice machine
4.	Gralton Hall	West Up	Female Staff Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 90°F at handwash sink
5.	Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Wall surface damaged in shower # 1, 3, and 4
6.	Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower # 1, 3, and 4
7.	Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of-order
8.	Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tiles damaged around vent
9.	Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 91°F at handwash sink # 1
10.	Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.130	Hot Water: Shower water temperature 80°F at shower # 1
11.	Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower # 2
12.	Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: One light out in bathroom
13.	Gralton Hall	East Up	Hallway	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water fountain out-of-order
14.	Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout above shower # 1 and 3 moldy
15.	Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall surface damaged in shower # 3
16.	Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of-order
17.	Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Shower # 4 out-of-order
18.	Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on wall above shower # 3

19. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1
20. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 3
21. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 58°F at handwash sink # 2
22. Gralton Hall	East Down	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink
23. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling damaged throughout bathroom
24. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty
25. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower # 2
26. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.130	Hot Water: Shower water temperature 86°F in shower # 2
27. Basement	Boiler Room		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes leaking
28. Culinary Arts Program	Kitchen		105 CMR 451.200	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employee observed without beard guard. Standard found in 105 CMR 590; FC 2-402.11. ** Corrected On-Site **
29. Culinary Arts Program	Traulsen Cooler		105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
30. Culinary Arts Program	Traulsen Cooler		105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, interior dirty. Standard found in 105 CMR 590; FC 4-601.11(C).
31. Culinary Arts Program	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).

32. Culinary Arts Program	Warewash Machine	105 CMR 451.200*	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No irreversible registering temperature measuring device readily accessible to measure the surface temperature of the utensil (Pf). Standard found in 105 CMR 590; FC 4-302.13(B).
33. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), pots and pans stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). ** Corrected On-Site **
34. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). ** Corrected On-Site **
35. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A).
36. Culinary Arts Program	Kitchen	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop in flour container. Standard found in 105 CMR 590; FC 3-304.12(B). ** Corrected On-Site **
37. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Insect Control Devices, Design and Installation Food Storage: Insect control devices shall be installed so that the devices are not located over a food preparation area, fly trap hung in warewash area. Standard found in 105 CMR 590; FC 6-202.13(B)(1).
38. Culinary Arts Program	Culinary Shed	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).

39. Culinary Arts Program	Culinary Shed			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.111. ** Corrected On-Site **
40. Culinary Arts Program	Culinary Shed			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled food debris on floor. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
41. Culinary Arts Program	Mop Closet (Outside)			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored against the wall. Standard found in 105 CMR 590; FC 6-501.16.
42. Culinary Arts Program	Mop Closet (Outside)			105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16.
43. Culinary Arts Program	Mop Closet (Outside)			105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures - Methods; Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16.
44. Farm Dorm	1st Floor	Control	Staff Bathroom (in Control)	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink
45. Farm Dorm	1st Floor	West Down (02-24)	Slop Sink Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink
46. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Ceiling moldy above all showers
47. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, pipe above shower # 3 leaking
48. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold observed on caulking in shower # 1, 2, and 3
49. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Hot Water: Shower water temperature 123°F at shower # 3
50. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 2 and 3
51. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Wall rusted in shower # 1
52. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Floor tile grout dirty outside of all showers

53. Farm Dorm	2nd Floor	Staff Bathroom		105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink
54. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Ceiling tile grout dirty
55. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain missing outside showers
56. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Caulking moldy in shower # 1, 2, and 3
57. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, and 3
58. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3
59. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Standing water observed outside of showers
60. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Ceiling tile grout moldy above showers
61. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Pipes wrapped in plastic above all showers
62. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Wall tile grout moldy in shower # 1, 2, and 3
63. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, and 3
64. Farm Dorm	2nd Floor	West Up (51-74)	Cells	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet cracked in cell # 54
65. Farm Dorm	2nd Floor	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of right side ice machine dirty
66. Food Service Area		Kitchen		105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food. Standard found in 105 CMR 590; FC 3-302.12. ** Corrected On-Site **
67. Food Service Area		Kitchen		105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf). Standard found in 105 CMR 590; FC 3-501.17(A). ** Corrected On-Site **

68. Food Service Area	Kitchen	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less ^p , butter left on counter. Standard found in 205 CMT 590; FC 3-501.16(A)(2) ** Corrected On-Site **
69. Food Service Area	Kitchen	105 CMR 451.200*	Cleaning of Equipment and Utensils, Frequency: Accumulation of mold observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b).
70. Food Service Area	Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, reach in freezer gaskets dirty. Standard found in 105 CMR 590; FC 4-501.11(B).
71. Food Service Area	Handwash sink	105 CMR 451.200*	Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 138°F. Standard found in 105 CMR 590; FC 5-202.12 (A).
72. Food Service Area	Refrigerator # 1	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2).
73. Food Service Area	Refrigerator # 1	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets moldy and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
74. Food Service Area	Back Hallway	105 CMR 451.200	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, door not self-closing. Standard found in 105 CMR 590; FC 6-202.15(A)(3).
75. Food Service Area	Back Hallway	105 CMR 451.200	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, weather stripping missing. Standard found in 105 CMR 590; FC 6-202.15(A)(3).

76. Food Service Area		Dry Storage (located outside)		105 CMR 451.200	Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device. Standard found in 105 CMR 590; FC 4-204.112(B). ** Corrected On-Site **
77. Food Service Area		Dry Storage (located outside)		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, dead bugs in light shield. Standard found in 105 CMR 590; FC 6-501.12(A).
78. Farm Dorm	Basement	Chemical Area	Dry Storage	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking
79. Farm Dorm	Basement	Carpenter's Shop Area	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink leaking
80. Farm Dorm	Basement	Carpenter's Shop Area	Boiler Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking
81. Farm Dorm	Basement	Maintenance		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe chaise leaking
82. Visiting/Recreational Center/Gym		Weight Room		105 CMR 451.141	Screens: Hole in screen at bottom of window

Deficiencies under the Recommended Standards (.300 series)

13 new deficiencies and 9 repeat deficiencies (indicated by an *) were found during the inspection:

1. Gralton Hall	East Up	Janitor's Closet		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
2. Gralton Hall	Basement	Laundry		105 CMR 451.353	Interior Maintenance: Multiple laundry machines out-of-order
3. Gralton Hall	Basement	Workout Area		105 CMR 451.353*	Interior Maintenance: Wall surface damaged
4. Gralton Hall	Basement	Workout Area		105 CMR 451.353	Interior Maintenance: Pipes wrapped in plastic
5. Gralton Hall	Basement	Boiler Room		105 CMR 451.353*	Interior Maintenance: Standing water observed on floor
6. Gralton Hall	Basement	Boiler Room		105 CMR 451.353*	Interior Maintenance: Debris observed on floor
7. Gralton Hall	Basement	Culinary Art Program Storage		105 CMR 451.360*	Protective Measures: Rodent droppings observed
8. Gralton Hall	Basement	Electrical Room		105 CMR 451.353*	Interior Maintenance: Ceiling severely water damaged
9. Farm Dorm				105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
10. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353*	Interior Maintenance: Wall vent blocked in cell # 33 and 41
11. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Wall vent blocked in cell # 40

12. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Light shield above handwash sink cracked in cell # 35
13. Farm Dorm	1st Floor	West Down (02-24)	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 13
14. Farm Dorm	1st Floor	West Down (02-24)	Barber Shop	105 CMR 451.353	Interior Maintenance: Upholstery damaged on chair
15. Farm Dorm	2nd Floor	Day Room		105 CMR 451.353	Interior Maintenance: Wall mounted fan dusty
16. Farm Dorm	2nd Floor	West Up (51-74)	Slop Sink Area	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor in closet
17. Farm Dorm	2nd Floor	West Up (51-74)	Cells	105 CMR 451.360	Protective Measures: Birds nest observed in window in cell # 58
18. Farm Dorm	Basement			105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged throughout
19. Farm Dorm	Basement	Chemical Area	Chemical Distribution Room	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor
20. Farm Dorm	Basement	Maintenance	Laundry Area	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged
21. Farm Dorm	Basement	Maintenance	Laundry Area	105 CMR 451.350*	Structural Maintenance: Ceiling leaking
22. Cow Barn	Hallway			105 CMR 451.353	Interior Maintenance: Ceiling damaged

SECTION 2: Areas Found to be in Compliance

EHRS inspected 106 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS did not inspect 9 areas of the facility because they were locked, in use, or under construction:

1. Gralton Hall	Records			Unable to Inspect – Locked
2. Gralton Hall	West Up	Phone Room # 121		Unable to Inspect – Locked
3. Gralton Hall	West Down	CPO Office # 118		Unable to Inspect – Locked
4. Farm Dorm	1st Floor	East Down (26-49)	Shower Room	Unable to Inspect – In Use
5. Farm Dorm	2nd Floor	MOUD Office # 6-2-9		Unable to Inspect – In Use
6. Farm Dorm	Basement	Chemical Area	Tools and Keys Office	Unable to Inspect – Locked
7. Cow Barn	Booking			Unable to Inspect – Under Construction
8. Program Building		Treasurer's Office		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 203 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,



Hannah LeBeau

Environmental Health Inspector, EHRS, BCEH



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The Commonwealth of Massachusetts
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TERRENCE M. REIDY
Secretary

SHAWN P. JENKINS
Commissioner

June 27, 2025

Hannah LeBeau
Environmental Health Inspector, Field Supervisor, EHRS, BCEH
Department of Public Health

Corrective Action Plan for Northeastern Correctional Center – Concord, MA

Dear Ms. LeBeau,

Enclosed, please find Northeastern Correctional Center's corrective plan of action for deficiencies cited on NECC's health and sanitation inspection. This addresses the issues with our corrective action plan.

Thank you.
Sincerely,

Dean Gray,
Superintendent

SECTION 1: Health and Safety Deficiencies

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

69 new deficiencies and 29 repeat deficiencies (indicated by an *) were found during the inspection:

1. Gralton Hall	Day Room		105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of right side ice machine dirty Ice machine was emptied and cleaned on 6/13/25
2. Gralton Hall	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven damaged New microwave will be ordered 7/7/25
3. Gralton Hall	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, scoop stored in ice machine Scoop removed 6/5/25 Two new scoop holders will be ordered 7/7/25
4. Gralton Hall	West Up	Female Staff Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 90°F at handwash sink Mixing valves and supplies for temperature control were ordered 6/13/25 and will be installed once received
5. Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Wall surface damaged in shower # 1, 3, and 4 Demo and prep for stainless steel showers in Gralton Hall West Up shower room to begin on 9/15/25
6. Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Floor damaged in shower # 1, 3, and 4 Demo and prep for stainless steel showers in Gralton Hall West Up shower room to begin on 9/15/25

7. Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of order Demo and prep for stainless steel showers in Gralton Hall West Up shower room to begin on 9/15/25 Demo and prep for stainless steel showers in Gralton Hall West Up shower room to begin on 9/15/25
8. Gralton Hall	West Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling tiles damaged around vent Demo and prep for stainless steel showers in Gralton Hall West Up shower room to begin on 9/15/25
9. Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 91°F at handwash sink # 1 Mixing valves and supplies for temperature control were ordered 6/13/25 and will be installed once received
10. Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.130	Hot Water: Shower water temperature 80°F at shower # 1 Mixing valves and supplies for temperature control were ordered 6/13/25 and will be installed once received
11. Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower # 2 Cleaned 6/5/25
12. Gralton Hall	West Down	Inmate Bathroom	105 CMR 451.123	Maintenance: One light out in bathroom Light repaired on 6/24/25
13. Gralton Hall	East Up	Hallway	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, water fountain out of-order New water fountain to be ordered by 8/1/25 and installed once received
14. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout above shower # 1 and 3 moldy Cleaned 6/5/25
15. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Wall surface damaged in shower # 3 Demo and prep for Stainless Steel shower room to begin on 12/15/25

16. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123*	Maintenance: Shower # 2 out-of order Demo and prep for Stainless Steel shower room to begin on 12/15/25
17. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Shower # 4 out of order Demo and prep for Stainless Steel shower room to begin on 12/15/25
18. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.123	Maintenance: Mold on wall above shower # 3 Cleaned 6/5/25
19. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 Drain cover replaced 6/24/25
20. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 3 Drain cover replaced 6/24/25
21. Gralton Hall	East Up	Inmate Bathroom	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 58°F at handwash sink # 2 Mixing valves and supplies for temperature control were ordered 6/13/25 and will be installed once received
22. Gralton Hall	East Down	Janitor's Closet	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink New drain covers will be ordered by 7/15/25 and installed once received
23. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123*	Maintenance: Ceiling damaged throughout bathroom Ceiling replastered 6/18/25 and repainted 6/24/25
24. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Ceiling vent dusty Cleaned 6/5/25
25. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower # 2 Cleaned 6/5/25

26. Gralton Hall	East Down	Inmate Bathroom	105 CMR 451.130	Hot Water: Shower water temperature 86°F in shower # 2 Mixing valves and supplies for temperature control were ordered 6/13/25 and will be installed once received
27. Basement	Boiler Room		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes leaking Leak to be repaired by 7/15/25
28. Culinary Arts Program	Kitchen		105 CMR 451.200	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, employee observed without beard guard. Standard found in 105 CMR 590; FC 2-402.11. **Corrected on Site**
29. Culinary Arts Program	Traulsen Cooler		105 CMR 451.200*	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food. Standard found in 105 CMR 590; FC 3-302.12. **Corrected on Site**
30. Culinary Arts Program	Traulsen Cooler		105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, interior dirty. Standard found in 105 CMR 590; FC 4-601.11(C). Cleaned 6/5/25
31. Culinary Arts Program	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 4501.11(B). Gaskets will be ordered by 7/15/25 and installed once received

32. Culinary Arts Program	Warewash Machine	105 CMR 451.200*	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: No irreversible registering temperature measuring device readily accessible to measure the surface temperature of the utensil (Pf). Standard found in 105 CMR 590; FC 4-302.13(B). Irreversible temperature tapes will be purchased 7/7/25 and will be used moving forward
33. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), pots and pans stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). **Corrected on Site**
34. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). **Corrected on Site**
35. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry before contact with food, pots and pans stacked wet. Standard found in 105 CMR 590; FC 4-901.11(A). Cleaned, dried 6/5/25 and will ensure equipment/utensils are fully dry before being stacked
36. Culinary Arts Program	Kitchen	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop in flour container. Standard found in 105 CMR 590; FC 3-304.12(B). **Corrected on Site**

37. Culinary Arts Program	Warewash Machine	105 CMR 451.200	Insect Control Devices, Design and Installation Food Storage: Insect control devices shall be installed so that the devices are not located over a food preparation area, fly trap hung in warewash area. Standard found in 105 CMR 590; FC 6202.13(B)(1). Fly trap removed 6/5/25
38. Culinary Arts Program	Culinary Shed	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets to be installed by 8/1/25
39. Culinary Arts Program	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed. Standard found in 105 CMR 590; FC <u>6-501.111.</u> **Corrected on Site**
40. Culinary Arts Program	Culinary Shed	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled food debris on floor. Standard found in 105 CMR 590; FC 6-501.12(A). **Corrected on Site**
41. Culinary Arts Program	Mop Closet (Outside)	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored against the wall. Standard found in 105 CMR 590; FC <u>6-501.16.</u> Mop removed 6/5/25

42. Culinary Arts		Mop Closet (Outside) Program		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down. Standard found in 105 CMR 590; FC 6-501.16. Mop Hung and Stored Properly on 6/5/25
43. Culinary Arts Program		Mop Close (Outside)		105 CMR 451.200	Maintenance and Operation: Premises, Structure, Attachments, and Fixtures - Methods; Standing water stored in mop bucket. Standard found in 105 CMR 590; FC 6-501.16. Mop bucket emptied and cleaned 6/5/25
44. Farm Dorm	1st Floor	Control	Staff Bathroom (in Control)	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink Farm Dorm hot water temperatures were adjusted to 120 degrees on 6/9/25
45. Farm Dorm	1st Floor	West Down (02-24)	Slop Sink Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink New drain covers will be ordered by 7/15/25 and installed once received
46. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Ceiling moldy above all showers Ceiling cleaned 6/5/25
47. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, pipe above shower # 3 leaking Leak will be repaired by 7/15/25
48. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Mold observed on caulking in shower # 1, 2, and 3 Showers cleaned 6/5/25
49. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.130	Hot Water: Shower water temperature 123°F at shower # 3 Farm Dorm hot water temperatures were adjusted to 120 degrees on 6/9/25
50. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123*	Maintenance: Caulking damaged in shower # 2 and 3 Caulking will be ordered by 7/15/25 and showers recaulked once received

51. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Wall rusted in shower # 1 Shower cleaned 6/5/25
52. Farm Dorm	1st Floor	West Down (02-24)	Shower Room	105 CMR 451.123	Maintenance: Floor tile grout dirty outside of all showers Floors cleaned 6/5/25
53. Farm Dorm	2nd Floor	Staff Bathroom		105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink Farm Dorm hot water temperatures were adjusted to 120 degrees on 6/9/25
54. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Ceiling tile grout dirty Cleaned 6/5/25
55. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain missing outside showers Drain cover replaced on 6/24/25
56. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Caulking moldy in shower # 1, 2, and 3 Cleaned 6/5/25
57. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, and 3 Cleaned 6/5/25
58. Farm Dorm	2nd Floor	East Up (76-99)	Shower Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3 Drain cover replaced on 6/24/25
59. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Standing water observed outside of showers Cleaned 6/5/25
60. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Ceiling tile grout moldy above showers Cleaned 6/5/25
61. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Pipes wrapped in plastic above all showers Plastic removed on 6/5/25
62. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Wall tile grout moldy in shower # 1, 2, and 3 Cleaned 6/5/25
63. Farm Dorm	2nd Floor	West Up (51-74)	Shower Room	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, and 3 Cleaned 6/5/25

64. Farm Dorm	2nd Floor	West Up (51-74)	Cells	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet cracked in cell # 54 New toilet will be ordered by 7/15/25 and installed once received
65. Farm Dorm	2nd Floor	Day Room		105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of right side ice machine dirty Ice machine was cleaned 6/5/25
66. Food Service Area		Kitchen		105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food. Standard found in 105 CMR 590; FC 3-302.12. **Corrected on Site**
67. Food Service Area		Kitchen		105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discarded (Pf). Standard found in 105 CMR 590; FC 3-501.17(A). **Corrected on Site**
68. Food Service Area		Kitchen		105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less ^p , butter left on counter. Standard found in 205 CMT 590; FC 3-501.16(A)(2) **Corrected on Site**

69. Food Service Area	Kitchen	105 CMR 451.200* Cleaning of Equipment and Utensils, Frequency: Accumulation of mold observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b). Ice machine emptied and cleaned 6/6/25
70. Food Service Area	Kitchen	105 CMR 451.200 Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, reach in freezer gaskets dirty. Standard found in 105 CMR 590; FC 4-501.11(B). Gaskets cleaned 6/6/25
71. Food Service Area	Handwash sink	105 CMR 451.200* Plumbing System; Design, Construction and Installation: Excessive hot water temperature at handwashing sinks (Pf), temperature recorded at 138°F. Standard found in 105 CMR 590; FC 5-202.12 (A). Farm Dorm hot water temperatures were adjusted to 120 degrees on 6/9/25
72. Food Service Area	Refrigerator # 1.	105 CMR 451.200 Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2). Fans cleaned 6/5/25
73. Food Service Area	Refrigerator # 1	105 CMR 451.200* Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets moldy and damaged. Standard found in 105 CMR 590; FC 4-501.11(B). New gaskets to be installed by 8/1/25
74. Food Service Area	Back Hallway	105 CMR 451.200 Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, door not self-closing. Standard

found in 105 CMR 590; FC 6-202.15(A)(3).

Door closer will be installed by 8/1/25

75. Food Service Area	Back Hallway			105 CMR 451.200	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, weather stripping missing. Standard found in 105 CMR 590; FC 6202.15(A)(3). Weather strip will be ordered by 7/15/25 and installed once received
76. Food Service Area		Dry Storage (located outside)		105 CMR 451.200	Design and Construction, Functionality: Cold holding equipment not equipped with a permanently affixed temperature measuring device. Standard found in 105 CMR 590; FC 4-204.112(B). Back-up thermometer was added 6/5/25
77. Food Service	Area	Dry Storage (located outside)		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, dead bugs in light shield. Standard found in 105 CMR 590; FC 6-501.12(A). Light shield and area cleaned 6/5/25- cleaning schedule put in place
78. Farm Dorm	Basement	Chemical Area	Dry Storage	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking Pipe leak to be replaced by 8/15/25
79. Farm Dorm	Basement	Carpenter's Shop Area	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink leaking Leak to be repaired by 8/15/25
80. Farm Dorm	Basement	Carpenter's Shop Area	Boiler Room	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking

Leak repaired 6/9/25

81. Farm Dorm	Basement	Maintenance	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe chaise leaking Leak was repaired 6/10/25
82. Visiting/Recreational Center/Gym		Weight Room	105 CMR 451.141	Screens: Hole in screen at bottom of window Maintenance to cover the hand holes for opening and closing the window by 9/1/25

Deficiencies under the Recommended Standards (.300 series)

13 new deficiencies and 9 repeat deficiencies (indicated by an *) were found during the inspection:

1. Gralton Hall	East Up		105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket Mop removed from the bucket and stored properly 6/5/25
		Janitor's Closet		
2. Gralton Hall	Basement	Laundry	105 CMR 451.353	Interior Maintenance: Multiple laundry machines out-of-order Vendor was contacted on 6/12/25 and will schedule repairs
3. Gralton Hall	Basement	Workout Area	105 CMR 451.353*	Interior Maintenance: Wall surface damaged Wall to be repaired by 9/1/25
4. Gralton Hall	Basement	Workout Area	105 CMR 451.353	Interior Maintenance: Pipes wrapped in plastic Plastic removed 6/24/25
5. Gralton Hall	Basement	Boiler Room	105 CMR 451.353*	Interior Maintenance: Standing water observed on floor Cleaned 6/5/25
6. Gralton Hall	Basement	Boiler Room	105 CMR 451.353*	Interior Maintenance: Debris observed on floor Cleaned 6/5/25
7. Gralton Hall	Basement	Culinary Art Program Storage	105 CMR 451.360*	Protective Measures: Rodent droppings observed Cleaned 6/5/25, EHSO to bring pest control to the area 6/10/25
8. Gralton Hall			105 CMR 451.353*	Interior Maintenance: Ceiling severely water damaged DRM project approved, awaiting FY26 funding
	Basement	Electrical Room		
9. Farm Dorm			105 CMR 451.320*	Cell Size: Inadequate floor space in all cells

					Age of the facility precludes the expansion of cells. Bed space allocation is such that DOC requires some cells to be double occupancy. Inmates at this institution are afforded approximately 6-8 hours out of cell time daily
10. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353*	Interior Maintenance: Wall vent blocked in cell # 33 and 41 Vent cleared 6/5/25
11. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Wall vent blocked in cell # 40 Vent cleared 6/5/25
12. Farm Dorm	1st Floor	East Down (26-49)	Cells	105 CMR 451.353	Interior Maintenance: Light shield above handwash sink cracked in cell # 35 Light shield repaired 6/24/25
13. Farm Dorm	1st Floor	West Down (02-24)	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 13 Repaired/repainted 6/10/25
14. Farm Dorm	1st Floor	West Down (02-24)	Barber Shop	105 CMR 451.353	Interior Maintenance: Upholstery damaged on chair New barber chair will be ordered 7/15/25
15. Farm Dorm	2nd Floor	Day Room		105 CMR 451.353	Interior Maintenance: Wall mounted fan dusty Cleaned 6/5/25
16. Farm Dorm	2nd Floor	West Up (51-74)	Slop Sink Area	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor in closet Wet mop removed and stored properly 6/5/25
17. Farm Dorm	2nd Floor	West Up (51-74)	Cells	105 CMR 451.360	Protective Measures: Birds nest observed in window in cell # 58 Nest removed on 6/24/25
18. Farm Dorm	Basement			105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated, pipe insulation damaged throughout Will order new pipe insulation by 9/1/25 and install once received
19. Farm Dorm	Basement	Chemical Area	Chemical Distribution Room	105 CMR 451.353	Interior Maintenance: Wet mop stored on floor Wet mop removed and stored properly 6/5/25
20. Farm Dorm	Basement	Maintenance	Laundry Area	105 CMR 451.353*	Interior Maintenance: Ceiling water damaged Ceiling will be repaired by 10/1/25

21. Farm Dorm	Basement	Maintenance	Laundry Area	105 CMR 451.350*	Structural Maintenance: Ceiling leaking Leak will be repaired by 10/1/25
22. Cow Barn	Hallway			105 CMR 451.353	Interior Maintenance: Ceiling damaged Ceiling will be repaired by 12/1/25

SECTION 2: Areas Found to be in Compliance

EHRS inspected 106 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS did not inspect 9 areas of the facility because they were locked, in use, or under construction:

1. Gralton Hall	Records			Unable to Inspect – Locked
2. Gralton Hall	West Up	Phone Room # 121		Unable to Inspect – Locked
3. Gralton Hall	West Down	CPO Office # 118		Unable to Inspect – Locked
4. Farm Dorm	1st Floor	East Down (26-49)	Shower Room	Unable to Inspect – In Use
5. Farm Dorm	2nd Floor	MOUD Office # 6-2-9		Unable to Inspect – In Use
6. Farm Dorm	Basement	Chemical Area	Tools and Keys Office	Unable to Inspect – Locked
7. Cow Barn	Booking			Unable to Inspect – Under Construction
8. Program Building		Treasurer's Office		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 203 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

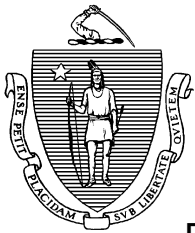
This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Hannah LeBeau

Environmental Health Inspector, EHRS, BCEH



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: 617-624-5757

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

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

July 7, 2025

Dean Gray, Superintendent
Northeastern Correctional Center
1 Barretts Mill Road
Concord, MA 01742

(electronic copy)

Re: Plan of Correction – Northeastern Correctional Center, Concord

Dear Superintendent Gray:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction in response to my inspection conducted on June 5, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. In regards to the issue of overcrowding, the EHRS appreciates the limitations of correctional facilities and the need to accommodate the ever-increasing population; however we remain concerned with the overcrowded conditions;
2. Please confirm that the shower temperature in West Down in the Farm Dorm has been adjusted to meet the regulatory requirements between 100°F to 112°F;
3. In instances where you indicate a part has been ordered, please provide an estimated date that the part will be installed; and
4. Please provide an estimated date of completion for the DRM project in the Electrical Room of the Gralton Hall Basement and the stainless steel shower project in Gralton Hall.

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

Sincerely,

Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH

cc: Michael Franco, EHSO/FSO (electronic copy)



The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
1 Barretts Mill Road
Concord, MA 01742
www.mass.gov/doc



MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

TERRENCE M. REIDY
Secretary

SHAWN P. JENKINS
Commissioner

July 8, 2025

Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH
Department of Public Health

Updated Corrective Action Plan for Northeastern Correctional Center-Concord, MA

Dear Ms. LeBeau,
Please find Northeastern Correctional Center's updated corrective plan of action for deficiencies cited on NECC's health and sanitation inspection. This addresses the issues with our corrective action plan.

Farm Dorm West Down Showers

Temperatures in all West Down showers were adjusted to 110 degrees on 7/7/25

Gralton Hall West Down showers and bathrooms

Parts were received and installed on 6/28/25. Temperatures were adjusted to 110 degrees 6/28/25

Gralton Hall West Up showers and bathrooms

Parts were received and installed on 6/28/25. Temperatures were adjusted to 110 degrees 6/28/25

Gralton Hall West Up Stainless Steel Shower Project

Expected to be complete by 12/15/25

Gralton Hall East Up Stainless Steel Shower Project

Expected to be complete by 3/15/26

Gralton Hall Basement Laundry Washing Machines

Yankee Equipment scheduled to come in to repair 7/10/25

Culinary Arts Traulson Cooler

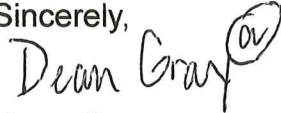
Parts are ordered and will be repaired by 8/1/25

Gralton Hall Electrical Room

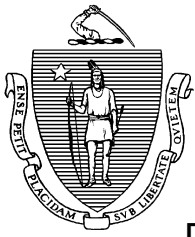
DRM to complete by 1/2/26

Thank you.

Sincerely,

A handwritten signature in black ink that reads "Dean Gray". The signature is written in a cursive style. To the right of the name "Gray", there is a small, hand-drawn circle containing the letters "DG".

Dean Gray,
Superintendent



MAURA T. HEALEY
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Secretary

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Commissioner

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

July 10, 2025

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

Re: Plan of Correction – Northeastern Correctional Center, Concord

Dear Superintendent Gray:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated July 8, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted.

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

Sincerely,

Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH

cc: Michael Franco, EHSO/FSO (electronic copy)