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June 30, 2014

Michael Bellotti, Sheriff
Norfolk County Correctional Center
P.O. Box 149
200 West St.
Dedham, MA 02027

Re: Facility Inspection – Norfolk County HOC, Dedham

Dear Sheriff Bellotti:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, as well as Massachusetts Department of Public Health (Department) Regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities; 105 CMR 480.000: Storage and Disposal of Infectious or Physically Dangerous Medical or Biological Waste (State Sanitary Code, Chapter VIII); 105 CMR 590.000: Minimum Sanitation Standards for Food Establishments (State Sanitary Code Chapter X); the 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Norfolk County HOC on June 11, 2014 accompanied by Sergeant David Munchbach, Environmental Health and Safety Officer, and Amy Riordan of the Community Sanitation Program. Violations noted during the inspection are listed below including 46 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Visitor Waiting Area

- Visitor Lobby*
105 CMR 451.353 Interior Maintenance: Debris behind vending machine
- Male Bathroom*
105 CMR 451.123 Maintenance: Ceiling vent dusty
- Female Bathroom*
105 CMR 451.123 Maintenance: Ceiling vent dusty
- Janitor's Closet*
105 CMR 451.353* Interior Maintenance: Wet mop stored in bucket

Administration Offices

Male Staff Bathroom

105 CMR 451.130*

105 CMR 451.123

Plumbing: Plumbing not maintained in good repair, cold water out-of-order at sink # 1
Maintenance: Ceiling vent dusty

Female Staff Bathroom

105 CMR 451.124

Water Supply: Insufficient water supply in quantity and pressure at handwash sink # 3

Male Locker Room

105 CMR 451.130*

105 CMR 451.123

105 CMR 451.130

105 CMR 451.353

Plumbing: Plumbing not maintained in good repair, hot water faucet broken at sink # 2

Maintenance: Shower # 2 dirty

Plumbing: Plumbing not maintained in good repair, cold water out-of-order at sink # 2

Interior Maintenance: Wet mop stored in bucket

Female Locker Room

No Violations Noted

Weight Room

No Violations Noted

Break Area

FC 4-501.11(B)*

FC 4-903.11(A)(2)

Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets dirty

Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils not stored with handles up

Food Service

Kitchen

Slop and Spray Area

No Violations Noted

Main Area

FC 4-903.11(A)(2)

FC 4-601.11(C)

FC 4-501.11(A)

FC 4-501.11(A)

Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils not stored with handles up

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, debris under dunnage racks in refrigerator # 4

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, middle kettle inoperable

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, oven # 4 inoperable

Inmate Bathroom

No Violations Noted

2-Bay Sink

No Violations Noted

3-Bay Sink

FC 5-202.13*

Plumbing System, Design: Air gap between inlet (sprayer) and flood rim, air gap less than twice the diameter of the pipe

FC 4-501.114(C)(2)	Maintenance and Operation; Equipment: Quaternary ammonium solution greater than the manufacturers recommended concentration
<i>Janitor's Closet</i> 105 CMR 451.353	Interior Maintenance: Standing water left in bucket
<i>Janitor's Closet Slop Sink</i>	No Violations Noted
<i>Dishwashing Area</i> FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, ceiling tiles damaged
<i>Walk-In Refrigerator # 1</i> FC 3-305.11(A)(2)	Preventing Contamination from Premises: Food exposed to dust, fans in cooler dusty
<i>Walk-In Refrigerator # 2</i> FC 3-305.11(A)(2)	Preventing Contamination from Premises: Food exposed to dust, fans in cooler dusty
<i>Walk-In Refrigerator # 3</i> FC 4-601.11(C)	Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ice build-up on food
FC 4-601.11(C)	Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ice build-up on walls
<i>Walk-In Freezer</i>	No Violations Noted
<i>Dry Storage # 1</i> FC 3-305.11(A)(3)	Preventing Contamination from Premises: Food stored in an inappropriate location, food stored less than 6 inches from the floor
<i>Dry Storage # 2</i>	No Violations Noted
<i>Feed and Prep Area</i> FC 6-501.111(B) FC 6-501.11 FC 3-305.12(I)	Maintenance and Operations; Pest Control: Fly's observed in fruit box Maintenance and Operation; Repairing: Facility not in good repair, floor cracked Preventing Contamination from Premises: Food stored with cleaning products and other chemicals
FC 4-602.13	Cleaning of Equipment and Utensils, Frequency: Nonfood-contact surfaces dirty, interior of food warmer dirty
FC 4-602.13	Cleaning of Equipment and Utensils, Frequency: Nonfood-contact surfaces dirty, interior of cam carrier dirty
FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils not stored with handles up
FC 3-501.16(A)	Limitation of Growth of Organisms, Temperature and Time Control: Potentially hazardous food not held at the proper hot holding temperature, roast beef was 91 ^o F
FC 3-501.16(A)	Limitation of Growth of Organisms, Temperature and Time Control: Potentially hazardous food not held at the proper hot holding temperature, mashed potatoes were 91 ^o F
<i>Tool Closet</i>	No Violations Noted

Staff Dining

Main Area
FC 4-602.13

Cleaning of Equipment and Utensils, Frequency: Nonfood-contact surfaces dirty, interior of freezer dirty

Male Bathroom

No Violations Noted

Female Bathroom

No Violations Noted

Janitor's Closet

No Violations Noted

Laundry

105 CMR 451.353*
105 CMR 451.353
105 CMR 451.353
105 CMR 451.130

Interior Maintenance: Table not easily cleanable, damaged
Interior Maintenance: Handwash sink dirty
Interior Maintenance: Debris in slop sink
Plumbing: Plumbing not maintained in good repair, washing machine leaking water

Inmate Bathroom

105 CMR 451.123
105 CMR 451.110(A)

Maintenance: Debris on floor
Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

Laundry Storage Room

105 CMR 451.353

Interior Maintenance: Floor not maintained in good repair, floor tile broken

Chemical Laundry Storage

105 CMR 451.353

Interior Maintenance: Light shield missing

Receiving Dock

No Violations Noted

Central Storage Area

No Violations Noted

Intake

Property Room

No Violations Noted

Changing Room

No Violations Noted

Shower

No Violations Noted

Large Holding Cell

105 CMR 451.353
105 CMR 451.353

Interior Maintenance: Floor paint peeling
Interior Maintenance: Wall vent dusty

Booking Area

105 CMR 451.353*

Interior Maintenance: Desk damaged

Staff Bathroom

105 CMR 451.123:

Maintenance: Light out

Holding Cells

105 CMR 451.124

Water Supply: Insufficient water supply in quantity and pressure at handwash sink in cell # 3

105 CMR 451.353

Interior Maintenance: Floor paint peeling in cell # 4

Office

FC 4-602.12(B)

105 CMR 451.353

Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

Interior Maintenance: Ceiling vent dusty

Medical

Inmate Bathroom # 1

105 CMR 451.110(A)*

105 CMR 451.117*

Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

Toilet Fixtures: Toilet dirty

Male Staff Bathroom

No Violations Noted

Female Staff Bathroom

No Violations Noted

Cleaning Supply Closet

105 CMR 451.353*

Interior Maintenance: Floor paint peeling

Room # 9

No Violations Noted

Eyeball Room # 8

No Violations Noted

Nursing Office – Exam Room

No Violations Noted

Room # 7

No Violations Noted

Room # 6

No Violations Noted

Room # 5

No Violations Noted

Room # 4

No Violations Noted

Room # 3

No Violations Noted

Room # 2

No Violations Noted

<i>Room # 1</i>	No Violations Noted
<i>Handicap Shower</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, faucet leaking
<i>Medical Trailer</i> FC 4-602.12(B)	Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty
<i>Medical Waste Storage</i>	No Violations Noted
<i>Dental</i>	No Violations Noted
<i>Female Bathroom</i>	No Violations Noted
<u>Canteen</u>	
105 CMR 451.353	Interior Maintenance: Wall paint peeling
<u>Visiting</u>	
<i>Bathroom</i> 105 CMR 451.123 105 CMR 451.110	Maintenance: Handwash sink clogged Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink
<i>Non-Contact</i>	No Violations Noted
<i>Attorney's Room</i>	No Violations Noted
<u>Program Area</u>	
<i>Sink Area</i>	No Violations Noted
<i>Library</i>	No Violations Noted
<i>Inmate Bathroom</i>	No Violations Noted
<i>Male Staff Bathroom</i> 105 CMR 451.123	Maintenance: Ceiling vent dusty
<i>Female Staff Bathroom</i> 105 CMR 451.123	Maintenance: Ceiling vent dusty
<i>Program Administrative Area</i>	No Violations Noted

Religious Service

No Violations Noted

Parole Bathroom

No Violations Noted

Barbershop

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, faucet leaking

West Wing - Front Administration

Kitchen Area

FC 3-305.12(I)

Preventing Contamination from Premises: Food stored with cleaning products and other chemicals

Staff Bathroom

No Violations Noted

Segregation and Isolation Area

Isolation Unit

Segregation Control Office

No Violations Noted

Segregation Control Office Bathroom

105 CMR 451.123

Maintenance: Ceiling tile missing

105 CMR 451.123

Maintenance: Ceiling vent dusty

105 CMR 451.344

Illumination in Habitable Areas: Light not functioning properly, light out

Sink Area

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, faucet leaking

105 CMR 451.130*

Plumbing: No backflow preventer on sink

Showers

No Violations Noted

Supply Closet

No Violations Noted

Cells

105 CMR 451.140*

Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 10

AD Segregation Unit

Sink Area

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, interior of refrigerator dirty

FC 4-204.112(A)

Design and Construction, Functionality: No functioning thermometer in refrigerator

Showers

Unable to Inspect – In Use

Laundry Room
105 CMR 451.353

Interior Maintenance: Floor paint peeling

Supply Closet

No Violations Noted

Case Worker's Office

No Violations Noted

Cells
105 CMR 451.321*
105 CMR 451.140

Cell Size: Inadequate floor space in all cells
Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 15 and 16

Pre-trial Medium

Sink Area
FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, interior of refrigerator dirty

Janitor's Closet

No Violations Noted

Showers

No Violations Noted

Cells
105 CMR 451.320*
105 CMR 451.140*

105 CMR 451.140

105 CMR 451.353
105 CMR 451.124

Cell Size: Inadequate floor space in all cells
Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 1, 4, 10, 15, 16, and 22
Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 2, 3, 7, 17, 20, 25, 28, 29, and 30
Interior Maintenance: Door paint peeling in cell # 6
Water Supply: Insufficient water supply in quantity and pressure at handwash sink in cell # 11

Case Worker Office

No Violations Noted

Supply Closet

No Violations Noted

Control Room

Bathroom
105 CMR 451.123

Maintenance: Wall paint peeling

Pre-trial Maximum

Case Worker's Office

No Violations Noted

Sink Area

No Violations Noted

Showers

No Violations Noted

Janitor's Closet

No Violations Noted

Cells

105 CMR 451.140*

Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 9 and 18

105 CMR 451.140

Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 6, 7, and 16

House 1A

Sink Area

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, interior of refrigerator damaged

Showers

No Violations Noted

Janitor's Closet

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space in all cells

105 CMR 451.140

Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 12, 13, 19, 20, 23, 39, and 45

105 CMR 451.124

Water Supply: Excessive water pressure at handwash sink in cell # 22

Office Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty

House 1B

Office

No Violations Noted

Office Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty

Sink Area

FC 3-305.12(I)

Preventing Contamination from Premises: Food stored under cleaning products and other chemicals, chemical stored on refrigerator

105 CMR 451.353

Interior Maintenance: Mislabeled chemical bottle

Showers

105 CMR 451.123

Maintenance: Debris on floor in shower # 3, 5, 6, and 7

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

Janitor's Closet

105 CMR 451.130

Plumbing: Backflow preventer damaged

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, faucet leaking

105 CMR 451.353

Interior Maintenance: Debris on floor

Cells
105 CMR 451.321* Cell Size: Inadequate floor space in all cells
105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 5, 16, 17, 22, 23, 27, 29, 33, 34, 41, 42, 43, 45, and 46
105 CMR 451.344 Illumination in Habitable Areas: Inadequate lighting, light blocked in cell # 12 and 15

House 2A

Office
No Violations Noted

Office Bathroom
105 CMR 451.123 Maintenance: Ceiling vent dusty

Sink Area
FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, used bar of soap stored on refrigerator

Showers
105 CMR 451.123* Maintenance: Sprinkler heads rusted in shower # 1-8

Janitor's Closet
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, faucet leaking

Cells
105 CMR 451.321* Cell Size: Inadequate floor space in all cells
105 CMR 451.140* Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 7
105 CMR 451.140 Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 2, 6, 8, and 16

Laundry Storage
No Violations Noted

House 2B

Office
No Violations Noted

Office Bathroom
105 CMR 451.123 Maintenance: Ceiling vent dusty

Sink Area
No Violations Noted

Showers
105 CMR 451.360 Protective Measures: Insects observed in shower # 2

Janitor's Closet
105 CMR 451.353 Interior Maintenance: Noxious odor

Cells
105 CMR 451.321* Cell Size: Inadequate floor space in all cells
105 CMR 451.140* Adequate Ventilation: Inadequate ventilation, wall ventilation grille blocked in cell # 1

House 3

Laundry Closet

105 CMR 451.353*

105 CMR 451.350*

Interior Maintenance: Ceiling tile damaged

Structural Maintenance: Floor damaged

Sink Area

No Violations Noted

Bathroom

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

Maintenance: Wall damaged in shower # 3

Maintenance: Soap scum on walls in shower # 1, 2, 3, and 4

Maintenance: Ceiling dirty

Janitor's Closet

No Violations Noted

Laundry Room

No Violations Noted

Staff Bathroom

105 CMR 451.123

105 CMR 451.123

Maintenance: Floor paint peeling

Maintenance: Ceiling vent dusty

Storage Closet

No Violations Noted

Maintenance Department

Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty

Break Room

FC 4-601.11(A)

Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, interior of toaster oven dirty

Boiler Room

No Violations Noted

Observations and Recommendations

- I. The inmate population was 550 at the time of inspection.

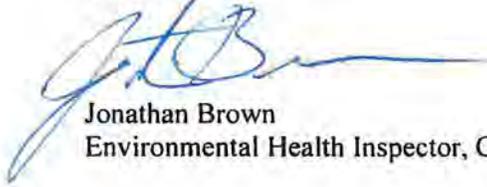
This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which correction will be achieved. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

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

To review the Food Establishment regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments" and "[1999 Food Code](#)".

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

Sincerely,



Jonathan Brown
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, EOHHS
Luis S. Spencer, Commissioner, DOC
Gerard Horgan, Superintendent
Sergeant Dave Munchback, EHSO
Catherine Cardinale, Health Director, Dedham Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea J. Cabral, Secretary, EOPS