



The Commonwealth of Massachusetts
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October 27, 2016

Allison Hallett, Superintendent
 MCI Framingham
 99 Loring Drive
 P.O. Box 9007
 Framingham, MA 01701

Re: Facility Inspection – South Middlesex Correctional Center, Framingham

Dear Superintendent Hallett:

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; 105 CMR 520.000 Labeling; 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 South Middlesex Correctional Center on October 24, 2016 accompanied by Tony Montonari, Maintenance Supervisor. Violations noted during the inspection are listed below including 15 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

3rd FLOOR

Bathroom 3-3

105 CMR 451.130 Hot Water: Shower water temperature recorded at 118⁰F

Bathroom 3-2

105 CMR 451.123 Maintenance: Missing floor drain in shower # 4

Bathroom 3-1

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, 2 toilets out-of-order

Command Post

105 CMR 451.141 Screens: Screen missing in window

Office # 316

No Violations Noted

Office # 314

No Violations Noted

<i>Office # 312</i> FC 4-204.112(A)	Design and Construction, Functionality: No functioning thermometer in refrigerator
<i>Rooms</i> 105 CMR 451.353	Interior Maintenance: Ceiling paint peeling in room # 335
<i>Phone Area</i>	No Violations Noted
<i>Closet 3-A</i>	No Violations Noted
<i>Closet 3-B</i>	No Violations Noted
<i>Closet 3-C</i> 105 CMR 451.130* 105 CMR 451.130	Plumbing: No backflow preventer on slop sink Plumbing: Missing drain cover on slop sink
<i>Closet 3-D</i>	No Violations Noted
<i>Closet 3-E</i>	No Violations Noted
<i>Closet 3-F</i> 105 CMR 451.353	Interior Maintenance: Excessive amount of boxes and items stuffed in this area

2nd FLOOR

<i>Office # 249</i>	No Violations Noted
<i>Rooms</i>	No Violations Noted
<i>Closet 2-H</i>	No Violations Noted
<i>Closet 2-G</i>	No Violations Noted
<i>Bathroom 2-4</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, 1 toilet out-of-order
<i>Bathroom 2-3</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, 1 sink out-of-order
<i>Bathroom 2-2</i>	Unable to Inspect – Under Construction
<i>Bathroom 2-1</i>	No Violations Noted
<i>Closet 2-A</i>	No Violations Noted

<i>Closet 2-C</i>	No Violations Noted
<i>Closet 2-D</i>	No Violations Noted
<i>Closet 2-E</i> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, sink fixture loose at slop sink
<i>Closet 2-F</i>	No Violations Noted
<i>Phone Area</i>	No Violations Noted
<i>Unit Team Office</i>	No Violations Noted
<i>Command Post</i>	No Violations Noted

1st FLOOR

Administration Area

<i>Superintendent's Office</i>	No Violations Noted
<i>Conference Room</i>	No Violations Noted
<i>Janitor's Closet</i>	No Violations Noted
<i>IPS</i>	No Violations Noted
<i>Deputy Assistant's Office</i>	No Violations Noted
<i>Director of Treatment</i>	No Violations Noted
<i>Director of Security</i>	No Violations Noted
<i>Treasurer's Office</i> 105 CMR 451.353	Interior Maintenance: Ceiling tiles missing and water stained
<i>Operations</i>	No Violations Noted
<i>ACA Office</i>	No Violations Noted

<i>Women's Bathroom</i>	No Violations Noted
<i>Men's Bathroom</i>	No Violations Noted
Visiting Area	
<i>Inmate (Men's) Bathroom</i>	No Violations Noted
<i>Visitor's (Women's) Bathroom</i>	No Violations Noted
<i>Electrical Closet</i>	No Violations Noted
<i>Vending Machine Area</i>	No Violations Noted
Holding Cell 105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
Control Center	
<i>Shift Commander's Office</i>	No Violations Noted
<i>Security Equipment Room</i>	No Violations Noted
<i>Refrigerator Room</i> FC 3-501.16(B)*	Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 50°F
Remaining Facility	
<i>Meeting Room</i> 105 CMR 451.353	Interior Maintenance: Light shields missing
<i>Classroom # 1</i>	No Violations Noted
<i>Training Room</i>	No Violations Noted
<i>Exam Room</i>	No Violations Noted
<i>Closet 1-A</i>	No Violations Noted
<i>Records Room</i>	No Violations Noted

<i>Closet 1-B</i>	No Violations Noted
<i>Lab</i> 105 CMR 480.500(A)(3)	Procedures; Records; Record-Keeping Log: Food stored in biohazard refrigerator
<i>Medical Services (HSU)</i>	No Violations Noted
<i>Medical Room (in HSU)</i>	No Violations Noted
<i>Telephone Room</i> 105 CMR 451.353*	Interior Maintenance: Ceiling tiles water stained
<i>Multi-Purpose Room # 1</i>	No Violations Noted
<i>Dental Office</i>	No Violations Noted
<i>Work Release Office</i>	No Violations Noted
<i>Multi-Purpose Room # 2</i>	No Violations Noted
<i>Mental Health Office</i>	No Violations Noted
<i>Toxic Caustic Room</i> 105 CMR 451.350*	Structural Maintenance: Ceiling damaged
<i>Medical Waste Storage (in Toxic Caustic Room)</i>	No Violations Noted
<i>Laundry – Under Construction</i> 105 CMR 451.353	Interior Maintenance: Dryer # 8 not working properly
<i>Chaplain's Office</i>	No Violations Noted
<i>Library</i>	No Violations Noted
<i>Hair Salon</i>	No Violations Noted
<i>Closet 1-C</i>	No Violations Noted
<i>Closet 1-D</i>	No Violations Noted
<i>Classroom # 2</i>	No Violations Noted

Closet 1-E

No Violations Noted

Re-Entry Office

No Violations Noted

Staff Locker Room

No Violations Noted

Classroom # 3

No Violations Noted

Break Room

105 CMR 451.353*

Interior Maintenance: Cabinet door damaged

105 CMR 451.353*

Interior Maintenance: Counter top damaged

BASEMENT

Dining Area

No Violations Noted

Main Kitchen

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed throughout the entire kitchen

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, sloppy joes recorded at 112⁰F

FC 4-501.11(B)

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

FC 6-501.114(A)

Maintenance and Operations; Maintaining Premises: Nonfunctional equipment not repaired or removed from premises, 2 kettles not in use

FC 6-201.16(A)

Design, Construction, and Installation; Cleanability: Ceiling covering not easily cleanable, ceiling paint peeling in prep area

Dishwasher Area

FC 4-204-113(A)*

Design and Construction, Functionality: Data plates not reading an accurate temperature on warewashing machine

FC 6-201.16(A)

Design, Construction, and Installation; Cleanability: Ceiling covering not easily cleanable, ceiling paint peeling

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

Dishwasher Storage Area

FC 4-102.11(B)(2)*

Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, utensils left uncovered

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

FC 3-305.11(A)(3)*

Preventing Contamination from Premises: Cups and plates stored on the floor

Toxic Caustic Room

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

Loading Dock

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

FC 6-202.15(A)(2)	Design, Construction, and Installation; Functionality: Outer door not weather and vermin tight
<i>Walk-in Freezer</i>	No Violations Noted
<i>Walk-in Refrigerator</i> FC 3-305.11(A)(2)* FC 3-302.11(A)(1)(b)	Preventing Contamination from Premises: Food exposed to dust, fans in cooler dusty Preventing Food and Ingredient Contamination: Preventing cross contamination, ready-to-eat foods not appropriately separated from raw foods, potatoes stored next to raw beef
<i>Dry Goods</i> FC 6-501.12(A)* 105 CMR 451.360	Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed in banana box and under shelving throughout the area Protective Measures: Mouse observed running along the wall
<i>Office Supply Room</i> FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed on the floor and the desk
<i>Long Term Storage</i> FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed
<i>Kitchen Bathroom</i>	No Violations Noted
<i>FACP Room</i>	No Violations Noted
<i>Boiler Room</i> 105 CMR 451.353	Interior Maintenance: Standing water observed
<i>House Manager's Office</i>	No Violations Noted
<i>Lock Shop</i>	Unable to Access – Locked
<i>Inmate Boutique</i>	No Violations Noted
<i>Recreational Room</i>	No Violations Noted
<i>Ventilation Room (Fan Room)</i>	No Violations Noted
<i>Gym</i>	No Violations Noted
<i>Mop Closet (across from Gym)</i>	No Violations Noted
<i>Property</i>	No Violations Noted

Dead Records

105 CMR 451.360 Protective Measures: Building not protected against infestation, rodent dropping observed

Warehouse

105 CMR 451.360 Protective Measures: Building not protected against infestation, rodent dropping observed

Tool Crib

No Violations Noted

FAMILY RE-UNIFICATION HOUSE

1st Floor

105 CMR 451.130* Plumbing: Plumbing not maintained in good repair, cold water faucet missing stopper

2nd Floor

No Violations Noted

Bathroom

No Violations Noted

Hallway

No Violations Noted

Classroom

No Violations Noted

Office

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

Basement

No Violations Noted

EXTERIOR

No Violations Noted

GARAGE

105 CMR 451.126 Hot Water: Hot water temperature recorded at 94⁰F in bathroom

Observations and Recommendations

1. The inmate population was 116 at the time of inspection.
2. At the time of inspection, the Department recommended numbering all showers throughout the institution. This will assist the Department and Department of Correction employees to better recognize where issues exist.
3. The Serve Safe certifications for food staff were unable to be produced, the Department requests you post, in a conspicuous location, the current certifications for all kitchen employees.
4. The documentation for staff and inmates designated to handle biohazard material should remain current at all times.
5. The showers in the Staff Locker Room are not in use.
6. The porches on the 2nd and 3rd floor are not in use, the access to them has been secured.

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".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

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

Sincerely,



Amy Riordan, MPH
Environmental Analyst, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH
Steven Hughes, Director, CSP, BEH
Timothy Miley, Director of Government Affairs
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Thomas Turco, Commissioner, DOC
Lynn Lizotte, Deputy Superintendent
Steve Murga, EHSO
Michael Blanchard, Director, Framingham Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
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Jennifer Gaffney, Director, Policy Development and Compliance Unit