



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
Community Sanitation Program
5 Randolph Street
Canton, MA 02021
Telephone: 781 828-8046
Facsimile: 781 828-7703
Nicholas.Gale@state.ma.us

May 27, 2014

Lisa Mitchell, Superintendent
OCCC Kitchen Core Services
1 Administration Road
Bridgewater, MA 02324

Re: Facility Inspection - OCCC Kitchen Core Services, Bridgewater

Dear Superintendent Mitchell:

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 OCCC Kitchen Core Services on May 15, 2014 accompanied by Bill Pappas, EHSO, Lieutenant Ed Costa, and Sergeant Robert Travers. Violations noted during the inspection are listed below including 8 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Loading Dock

Trap Office

No Violations Noted

Main Kitchen

Hallway

No Violations Noted

Swill Room

No Violations Noted

Director's Office

No Violations Noted

Cooler # 9

No Violations Noted

Cart Storage Room

FC 4-903.11(B)(1)*	Protection of Clean Items, Storing: Pots and pans not stored in the inverted/self-draining position
<i>Handwash Sink (near Cart Storage Room)</i>	No Violations Noted
<i>Grease Hood Area</i>	No Violations Noted
<i>Diet Kitchen</i> FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils left uncovered
<i>Office # 155</i>	No Violations Noted
<i>Office # 157</i>	No Violations Noted
<i>Office # 158</i>	No Violations Noted
<i>Kettle Area</i>	No Violations Noted
<i>Oven Area</i>	No Violations Noted
<i>Bakery Area</i> FC 4-501.114(A)	Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested greater than recommended concentration
<i>Tool Crib</i>	No Violations Noted
<i>Cooler # 1</i>	No Violations Noted
<i>Cooler # 3</i> FC 6-501.12(A)* FC 3-302.11(A)(4)	Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty Preventing Food and Ingredient Contamination: Preventing cross contamination, box of cookies not appropriately covered
<i>Hobart Refrigerator # 1294</i>	No Violations Noted
<i>Freezer # 1</i> FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, light out
<i>Cooler # 2</i>	No Violations Noted
<i>Ice Machines</i>	No Violations Noted
<i>Dry Storage</i>	No Violations Noted

No Violations Noted

Inmate Bathroom
FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, pipe insulation damaged

Utensil Closet

No Violations Noted

New Pot Room
FC 6-202.15(D)(1)

Design, Construction, and Installation; Functionality: Screens not installed in exterior windows

FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, 3-bay sink faucet loose

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, wall fan dusty

Market Area

Cooler # 4

No Violations Noted

Cooler # 5

No Violations Noted

Freezer # 2
FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, exposed wires on ceiling fan system

Cooler # 6
FC 3-302.11(A)(4)

Preventing Food and Ingredient Contamination: Preventing cross contamination, boxes of fruit and vegetables not covered

Cooler # 7

No Violations Noted

Inmate Bathroom
FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, sink faucet leaking

Toxic/Caustic Closet

No Violations Noted

Receiving Office

No Violations Noted

Warehouse

Warehouse Storage Office
FC 4-602.12(B)
FC 4-501.11(B)

Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty
Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets dirty

Staff Bathroom

No Violations Noted

Double Door Freezer

FC 6-501.12(A)* Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on walls
FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, floor uneven

Single Door Freezer

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on ceiling

Bakery

FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged

Bathroom # 1

No Violations Noted

Three-Compartment Sink and Mechanical Warewashing Area

No Violations Noted

Records # 127

No Violations Noted

Bathroom # 2

No Violations Noted

Cooler # 12

No Violations Noted

Storage Room # 121

No Violations Noted

Freezer

FC 6-501.12(A)* Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on ceiling

Pot Area

Main Area

No Violations Noted

Inmate Bathroom

No Violations Noted

Inmate Dining Area

Dining Room

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, exposed wires and missing outlet plate on wall

Traulsen Double Door Warmer

No Violations Noted

Traulsen Refrigerator

No Violations Noted

Food Service Line

No Violations Noted

Kitchen Area

No Violations Noted

Handwash Sink

No Violations Noted

Mechanical Warewashing Machine

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewashing machine out-of-order

Hallway

Slop Sink Room # 111

No Violations Noted

Male Bathroom # 112

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty

Inmate Bathroom # 114

FC 5-205.15(B)*

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, faucet leaking

Female Bathroom # 115

No Violations Noted

Toxic and Caustic Storage Room # 118

No Violations Noted

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,

Nicholas Gale
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
John Economides, Deputy Director
Bill Pappas, EHSO
Eric Badger, CHO, Health Agent, Bridgewater Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea Cabral, Secretary, EOPS