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Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

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Amy.M.Riordan@state.ma.us

January 21, 2010

Michael Corsini, Superintendent
Bay State Correctional Center
28 Clark Street
Norfolk, MA 02056

Re: Facility Inspection

Dear Superintendent Corsini:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health 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 Bay State Correctional Center on January 20, 2010 accompanied by Jeff Gonsalves, EHSO. Violations noted are listed below (* *indicates conditions documented on previous inspection reports*).

CONTROL

Vending Area

No Violations Noted

Women's Room

105 CMR 451.126

Hot Water: Hot water temperature 69⁰F

Men's Room

No Violations Noted

Locker Room

105 CMR 451.350

Structural Maintenance: Baseboard damage

Role Call Room

No Violations Noted

VISITOR'S BUILDING

Bathrooms

No Violations Noted

Supply Room

No Violations Noted

Staff Bathroom

No Violations Noted

Visiting Area

FC 3-501.18(C)

Temperature and Time Control: Expired sandwiches in vending machine

MODULAR UNITS

105 CMR 451.320

Cell Size: Inadequate floor space

Second Floor

West Bathroom

105 CMR 451.123

Maintenance: Soap scum on shower walls

105 CMR 451.123

Maintenance: Paint peeling on shower walls

105 CMR 451.123

Maintenance: Standing water on floor

Staff Bathroom

105 CMR 451.110(A)

Hygiene Supplies at Toilet and Handwash Sink: Electric hand dryer out of order

Rooms

105 CMR 451.350

Structural Maintenance: Ceiling damage in M230

Laundry

105 CMR 451.353

Interior Maintenance: Ceiling vent dusty in 2B

East Bathroom

Under Construction

Day Room

No Violations Noted

First Floor

West Bathroom

105 CMR 451.123

Maintenance: Floor damaged in showers

105 CMR 451.126

Hot Water: Hot water temperature 105⁰F

105 CMR 451.130

Hot Water: Shower water temperature 92⁰F

105 CMR 451.123

Maintenance: How water doesn't work in shower #2

Common Area

105 CMR 451.353*

Interior Maintenance: Standing water in tray

105 CMR 451.350

Structural Maintenance: Baseboard damage

FC 4-602.12(B)*

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

Slop Sink Room

No Violations Noted

Laundry

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, washer leaking in L1

105 CMR 451.350*

Structural Maintenance: Wall not finished behind washers

105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipes behind the washer leak when laundry upstairs is being done in L2
<i>East Bathroom</i>	No Violations Noted
<i>Barber Shop</i>	No Violations Noted
<u>MAIN HOUSING</u>	
Third Floor	
<i>South Bathroom</i>	
105 CMR 451.123*	Maintenance: Tiles need grouting
105 CMR 451.123*	Maintenance: Soap scum on walls in shower
<i>Janitor's Closet</i>	
105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
<i>Slop Sink Room</i>	
	No Violations Noted
<i>Common Area</i>	
	No Violations Noted
<i>North Bathroom</i>	
105 CMR 451.123*	Maintenance: Soap scum on walls in shower
105 CMR 451.123*	Maintenance: Showers dirty, possible mold growth
105 CMR 451.123*	Maintenance: Tiles need grouting
105 CMR 451.350	Structural Maintenance: Ceiling damage
105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
105 CMR 451.350	Structural Maintenance: Floor damage
Second Floor	
<i>South Bathroom</i>	
105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty
105 CMR 451.123*	Maintenance: Soap scum on walls in showers
105 CMR 451.123*	Maintenance: Ceiling rusty
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, urinal leaks
<i>Janitor's Closet</i>	
105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
<i>Common Area</i>	
	No Violations Noted
<i>North Bathroom</i>	
105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
105 CMR 451.123	Maintenance: Soap scum on walls in shower
105 CMR 451.123	Maintenance: Possible mold growth in showers

First Floor

South Bathroom

105 CMR 451.123	Maintenance: Soap scum on walls in shower #
105 CMR 451.123	Maintenance: Slimy build-up on shower walls
105 CMR 451.123	Maintenance: Ceiling rusty

Janitor's Closet

105 CMR 451.350	Structural Maintenance: Ceiling damage
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Common Area

105 CMR 451.353	Interior Maintenance: Standing water in fountain tray
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North Bathroom

Unable to inspect

ADMINISTRATION BUILDING

Kitchen

FC 2-301.15	Personal Cleanliness; Hands and Arms: No designated handwash sink, handwash sink broken near the serving line
FC 3-701.11(A)	Contaminated Food, Disposition: Unsafe, adulterated, or not honestly presented food not properly reconditioned or discarded, moldy lemons in the right walk in
FC 3-305.11(A)(2)	Preventing Contamination from Premises: Food exposed to dust, fans in left walk in cooler dusty
FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, items left uncovered, paper plates
FC 5-202.12(A)	Plumbing System, Design: Serving line sink water temperature recorded at 142 ⁰ F
FC 4-602.13	Cleaning of Equipment and Utensils, Frequency: Nonfood-Contact Surfaces dirty, four/sugar bins have old product on the bottom of the bins
FC 4-501.114(A)	Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested less than recommended concentration
FC 4-602.11(E)(4)(b)	Cleaning of Equipment and Utensils, Frequency: Slime build-up observed on interior surfaces of ice machine
FC 4-602.13	Cleaning of Equipment and Utensils, Frequency: Nonfood-Contact Surfaces dirty, interior of victory refrigerator has food build-up inside
FC 4-601.11(B)	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, cooking equipment dirty food product left on the equipment
FC 3-304.12(A)	Preventing Contamination from Utensils: Scoop not stored properly in chicken base
FC 5-203.14	Plumbing System, Design: No backflow prevention device on back sink
FC 4-903.11(A)(2)	Protection of Clean Items, Storing: Single-service items not protected from contamination, items left uncovered, exposed silverware in dry goods area
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, mold growth on condensation lines on the ceiling, in dry goods

Inmate Bathroom

105 CMR 451.331	Radiators and Heating Pipes: Pipes not properly insulated
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First Floor

HSU

FC 3-501.16(B)	Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 64 ⁰ F
FC 4-204.112(A)	Design and Construction, Functionality: No functioning thermometer in refrigerator

Dental Office

No Violations Noted (*see observations and recommendations*)

Women's Staff Bathroom

105 CMR 451.126

Hot Water: Hot water temperature 105⁰F

Men's Staff Bathroom

No Violations Noted

Inmate Bathroom

In Use

Slop Sink

105 CMR 451.353

Interior Maintenance: Ceiling vent dusty

Administrative Wing

No Violations Noted

Basement

Laundry Room

No Violations Noted

Dry Good Storage

No Violations Noted

Second Floor

Women's Bathroom

No Violations Noted

Men's Bathroom

No Violations Noted

Staff Break Room

FC 4-903.11(A)(2)

Protection of Clean Items, Storing: Single-service items not protected from contamination, items left uncovered

Observations and Recommendations

- Did not inspect Gym
- Dishwasher is not working in the kitchen, they are utilizing paper plates and the 3 bay to clean the utensils, the necessary part was ordered for the dishwasher and should be installed within the week
- Radiation certificate has expired in dental office

This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within 10 days of receipt of this letter and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be 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 "Community Sanitation Regulations" (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,

File Copy

Amy Riordan
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
JudyAnn Bigby, MD, Secretary, Executive Office of Health and Human Services
Harold W. Clarke, Commissioner, DOC
Jeff Gonsalves, EHSO
Norfolk Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Kevin M. Burke, EOPS