



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
5 Randolph Street
Canton, MA 02021
Phone: 617-624-5757

MAURA T. HEALEY
Governor

KIMBERLEY L. DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD,
PhD Commissioner

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

February 14, 2025

Christopher Gendreau, Director Food Services
Bridgewater Complex Food Service
1 Administration Road
Bridgewater, MA 02324 (electronic copy)

Re: Facility Inspection – Bridgewater Complex Food Service, Bridgewater

Dear Mr. Gendreau:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Bridgewater Complex Food Service on December 19, 2024 accompanied by Donald Wright, Deputy Director of Food Service, and Lieutenant Jared Porada, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 24 total deficiencies: 2 new deficiencies under the Required Standards (.100 and .200 series), and 22 repeat deficiencies under the Required 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)

2 new deficiencies and 22 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Main Kitchen		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged in several areas. Standard found in 105 CMR 590; FC 6-501.11.
2.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
3.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A).
4.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
5.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
6.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11.
7.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling damaged. Standard found in 105 CMR 590; FC 6-501.11.
8.	Main Kitchen	Inmate Bathroom # 165	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
9.	Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.

10. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
11. Market Area	Cooler # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
12. Market Area	Cooler # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling rusted. Standard found in 105 CMR 590; FC 6-501.11.
13. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.
14. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.
15. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).
16. Market Area	Freezer # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A).
17. Market Area	Freezer # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).
18. Market Area	Cooler # 6	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on walls. Standard found in 105 CMR 590; FC 6-501.12(A).
19. Old Bakery		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout. Standard found in 105 CMR 590; FC 6-501.11.

20. Old Bakery	Cooler # 7	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
21. Old Bakery	Freezer # 4	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
22. Old Bakery	Freezer # 5	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
23. Inmate Dining Area	Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Corrected On-Site
24. Main Loading Dock		105 CMR 451.200*	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, exterior door not tight fitting. Standard found in 105 CMR 590; FC 6-202.15(A)(3).

SECTION 2: Areas Found to be in Compliance

EHRS inspected 31 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. Old Bakery	Office # 121	Unable to Inspect – Locked
2. Hallway	Inmate Bathroom # 114	Unable to Inspect – Not Used

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 interior of several of the walk-in refrigerators were found to be in complete disrepair. Department of Corrections staff have informed EHRS during the last several inspections that there is a plan to completely renovate these units. EHRS is concerned with the unhealthy conditions inside these units and requests to be kept apprised of the status of their renovation.

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,



Patrick Wallace
Environmental Health Inspector, EHRS, BCEH