The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

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Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

July 1, 2024

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:

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: Minimum Requirements for the Management of 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 2013 Food Code; 105 CMR 500.000 Good Manufacturing Practices for Food; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Bridgewater Complex Food Service on June 18, 2024, accompanied by Joseph Eugenio, Food Service Director and Donald Wright, Deputy Director of Food Service. Violations noted during the inspection are listed below including 16 repeat violations.

Should you have any questions, please don’t hesitate to contact me.

Sincerely,



Patrick Wallace

Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH

Nalina Narain, Director, BCEH

Steven Hughes, Director, CSP, BCEH

Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)

Shawn Jenkins, Interim Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)

Joseph Eugenio, Food Service Director (electronic copy)

Michael Rebello, Core Services Compliance Officer/FSO/EHSO (electronic copy)

Eric J. Badger, Health Agent, CHO, Bridgewater Board of Health (electronic copy)

Clerk, Massachusetts House of Representatives (electronic copy)

Clerk, Massachusetts Senate (electronic copy)

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

**Loading Dock**

*Trap Office*

No Violations Noted

**Main Kitchen**

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged in several areas

*Hallway*

No Violations Noted

*Swill Room*

No Violations Noted

*Director’s Office*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Pot Storage Room*

No Violations Noted

*Cooler # 12*

No Violations Noted

*Diet Kitchen*

No Violations Noted

*Office # 155*

No Violations Noted

*Grease Hood Area*

No Violations Noted

*Kettle Area*

No Violations Noted

*Office # 157*

No Violations Noted

*Office # 158*

No Violations Noted

*Oven Area*

No Violations Noted

*Slicer Table*

**FC 4-501.12 Maintenance and Operation; Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged**

*Bakery Area*

No Violations Noted

*Trauslen Refrigerator # 1294*

No Violations Noted

*Ice Machine*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Dry Storage*

**FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, insect observed inside flour container**

**FC 3-304.12(B) Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop not handle up inside rice container**

*Cooler # 1*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water on floor

FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipes damaged and leaking

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, tomato sauce stored uncovered**

*Freezer # 1*

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, door damaged

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on pipes and fans

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance

*Cooler # 2*

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, door damaged

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water pooling on floor

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, walls damaged

*Utensil Closet # 164*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Inmate Bathroom # 165*

105 CMR 451.123\* Maintenance: Door damaged

*New Pot Room*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water pooling on floor

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, strong odor observed

**Market Area**

*Cooler # 3*

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

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls

*Freezer # 2*

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

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, door frame damaged at entrance

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance

**FC 3-305.11(A)(3) Preventing Contamination from the Premises; Food Storage: Food not stores at least 6" off the ground, box observed on floor**

*Cooler # 4*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls

FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, lights not working

*Cooler # 6 (Storage)*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

*Staff Bathroom # 168*

No Violations Noted

*Freezer # 3*

FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance

*Cooler # 6*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on walls

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on fans

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on plastic at entrance

**Old Bakery**

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, oven dirty

*Handwash Sink*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, area around sink dirty

FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, flies observed in and around trash

*Office # 124*

No Violations Noted

*Office # 125*

Unable to Inspect – Locked

*Bathroom # 126*

No Violations Noted

*Records # 127*

No Violations Noted

*Cooler # 7*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged

*Office # 121*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty

*Freezer # 4*

FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged

*Cooler # 8*

No Violations Noted

*Freezer # 5*

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, empanadas stored uncovered**

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, gaskets damaged

**Hallway**

*Toxic/Caustic Closet # 118*

No Violations Noted

*Female Bathroom # 115*

No Violations Noted

*Inmate Bathroom # 114*

Unable to Inspect – Not Used

*Male Bathroom # 112*

No Violations Noted

*Slop Sink Room # 111*

No Violations Noted

**Inmate Dining Area**

*Warewashing Area*

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, area around warewash machine dirty

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty

FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, flies observed

FC 4-903.11(A)(3) Protection of Clean Items, Storing: Equipment not stored at least 6 inches above the floor, water coolers observed on floor

*Handwash Sink*

**FC 6-301.12 Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf)**

*Kitchen Area*

No Violations Noted

*Food Service Line*

No Violations Noted

*True Refrigerator #9*

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, several food items not covered**

*Traulsen Double Door Warmer*

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, interior walls and floor dirty

**Main Loading Dock**

FC 6-202.15(A)(3)\* Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

*Receiving Office # 175*

No Violations Noted

**Store House**

*Warehouse Storage Office # 139*

No Violations Noted

*Storage Cage*

No Violations Noted

*Storage Closet # 128*

No Violations Noted

*Staff Bathroom # 129*

No Violations Noted

*New Freezer*

**FC 3-302.11(A)(4) Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, empanadas stored uncovered**

**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 the CSP during the last several inspections that there is a plan to completely renovate these units. The CSP is concerned with the unhealthy conditions inside these units and requests to be kept apprised of the status of their renovation.

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](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

To review the Labeling regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on “Food Protection Program regulations”. Then under Food Processing click “105 CMR 500.000: Good Manufacturing Practices for Food”.

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

Sincerely,



Patrick Wallace

Environmental Health Inspector, CSP, BCEH