



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
 Phone: 781-828-7700 Fax: 781-774-6700

CHARLES D. BAKER
 Governor

KARYN E. POLITO
 Lieutenant Governor

MARYLOU SUDDERS
 Secretary

MONICA BHAREL, MD, MPH
 Commissioner

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

December 19, 2019

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: 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 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 December 11, 2019 accompanied by Lieutenant David Helmerson, Donald Wright, Deputy Director of Food Service, and Frank DeLeo, Deputy Director of Food Service. Violations noted during the inspection are listed below including 7 repeat violations:

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

Sincerely,

Patrick Wallace
 Environmental Health Inspector, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH (electronic copy)
 Jana Ferguson, Director, BEH (electronic copy)
 Steven Hughes, Director, CSP, BEH (electronic copy)
 Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
 Carol A. Mici, Commissioner, DOC (electronic copy)
 Thomas Turco, Secretary, EOPSS (electronic copy)
 Nelson Alves, Director, Policy Development and Compliance Unit (electronic copy)
 Joseph Eugenio, Food Service Director (electronic copy)
 Kenneth Finn, Core Compliance Officer (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

Hallway

No Violations Noted

Swill Room

FC 6-501.11*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged outside swill room

Director's Office

No Violations Noted

Handwash Sink

No Violations Noted

Pot Storage Room

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking on wall behind shelves

Cooler # 9

No Violations Noted

Diet Kitchen

FC 6-201.11*

Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor tiles missing

FC 4-501.11(B)

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

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

No Violations Noted

Bakery Area

No Violations Noted

Trauslen Refrigerator # 1294

No Violations Noted

Ice Machine

No Violations Noted

Handwash Sink

105 CMR 451.126

Hot Water: Hot water temperature recorded at 67⁰F

Dry Storage

No Violations Noted

Cooler # 1

No Violations Noted

Freezer # 1

No Violations Noted

Cooler # 2

FC 6-501.11*

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

Utensil Closet # 164

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not in good repair, can opener dirty

FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Premises not maintained free of insects, insects observed in storage cabinet

Handwash Sink

105 CMR 451.126

Hot Water: Hot water temperature recorded at 67⁰F

Inmate Bathroom # 165

105 CMR 451.126

Hot Water: Hot water temperature recorded at 67⁰F

New Pot Room

FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Premises not maintained free of insects, live cockroaches observed in sticky trap

FC 7-102.11

Labeling and Identification, Working Containers: Working container of poisonous/toxic
materials missing common name of material, sanitizer bucket did not contain sanitizer^{Pf}

Market Area

Cooler # 4

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at
entrance

Freezer # 2

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at
entrance

<i>Cooler # 5</i>	No Violations Noted
<i>Cooler # 6</i>	Unable to Inspect – Not in Use
<i>Inmate Bathroom # 168</i>	No Violations Noted
<i>Receiving Office # 175</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy
<i>Freezer # 7</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on plastic at entrance
<i>Cooler # 3</i>	No Violations Noted
<u>Main Loading Dock</u> FC 6-202.15(A)(3)	Design, Construction, and Installation; Functionality: Exterior door not tight-fitting
<u>Store House</u>	
<i>Warehouse Storage Office # 139</i>	No Violations Noted
<i>Storage Closet # 128</i>	No Violations Noted
<i>Staff Bathroom # 129</i>	No Violations Noted
<i>New Freezer</i>	No Violations Noted
<i>Generator Room</i> FC 6-501.12(A) FC 6-202.15(D)(1)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed on floor along wall Design, Construction, and Installation; Functionality: Screen damaged
<u>Old Bakery</u> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout
<i>Handwash Sink</i>	No Violations Noted
<i>Office # 124</i>	No Violations Noted
<i>Office # 125</i>	Unable to Inspect – Locked

<i>Bathroom # 126</i>	No Violations Noted
<i>Records # 127</i>	No Violations Noted
<i>Cooler # 12</i>	No Violations Noted
<i>Storage Room # 121</i>	No Violations Noted
<i>Freezer</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on floor and ceiling
<i>Traulsen Freezer # 1</i>	No Violations Noted
<i>Traulsen Refrigerator</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy
<u>Hallway</u>	
<i>Toxic/Caustic Closet # 118</i>	No Violations Noted
<i>Female Bathroom # 115</i>	No Violations Noted
<i>Inmate Bathroom # 114</i>	No Violations Noted
<i>Male Bathroom # 112</i>	No Violations Noted
<i>Slop Sink Room # 111</i>	No Violations Noted
<u>Inmate Dining Area</u>	
<i>Mechanical Warewashing Machine</i>	No Violations Noted
<i>Handwash Sink</i>	No Violations Noted
<i>Kitchen Area</i>	No Violations Noted
<i>Food Service Line</i>	No Violations Noted
<i>Traulsen Refrigerator</i>	No Violations Noted

Traulsen Double Door Warmer

No Violations Noted

Dining Room

FC 6-501.11*

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

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 or download a copy, please visit the Food Protection website at 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 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, BEH