



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
Community Sanitation Program
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December 30, 2022

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 December 22, 2022, accompanied by Donald Wright, Deputy Director of Food Service, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 15 repeat violations.

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

Sincerely,

Patrick Wallace
Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH
Nalina Narain, Director, BEH
Steven Hughes, Director, CSP, BEH
Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
Carol A. Mici, Commissioner, DOC (electronic copy)
Terrence Reidy, Secretary, EOPSS (electronic copy)
Timothy Gotovich, 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

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

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

No Violations Noted

Cooler # 9

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

No Violations Noted

Bakery Area

No Violations Noted

Trauslen Refrigerator # 1294

No Violations Noted

Ice Machine

No Violations Noted

Handwash Sink

No Violations Noted

Dry Storage

No Violations Noted

Cooler # 1

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, wall surface damaged

Freezer # 1

FC 6-501.12(A)*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on ceiling

FC 6-501.11

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

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, ceiling surface dirty, possible mold/mildew

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged

Utensil Closet # 164

No Violations Noted

Handwash Sink

No Violations Noted

Inmate Bathroom # 165

FC 6-501.11*

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

Market Area

Cooler # 4

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 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, wall paint damaged

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling surface dirty, possible mold/mildew

<i>Freezer # 2</i>	
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
<i>Cooler # 5</i>	
	No Violations Noted
<i>Cooler # 6</i>	
	Unable to Inspect – Not in Use
<i>Staff Bathroom # 168</i>	
	No Violations Noted
<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, 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 on back entrance
FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, window cracked on door
<i>Cooler # 3</i>	
	No Violations Noted
<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>	
FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged
<i>Storage Room # 121</i>	
	No Violations Noted
<i>Freezer</i>	
	No Violations Noted
<i>Traulsen 2-Door Freezer</i>	
	No Violations Noted

Traulsen 3-Door Freezer

No Violations Noted

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 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewash machine leaking

Handwash Sink

No Violations Noted

Kitchen Area

No Violations Noted

Food Service Line

No Violations Noted

True Refrigerator

No Violations Noted

Traulsen Double Door Warmer

No Violations Noted

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

No Violations Noted

Server Room

Unable to Inspect – Under Construction

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