



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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 Lieutenant Governor

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MONICA BHAREL, MD, MPH
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May 13, 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) I conducted an inspection of the Bridgewater Complex Food Service on May 9, 2019 accompanied by Lieutenant David Helmersen, Donald Wright, Deputy Director of Food Service, and Frank DeLeo, Deputy Director of Food Service. Violations noted during the inspection are listed below including 8 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Loading Dock

Trap Office

No Violations Noted

Main Kitchen

Hallway

No Violations Noted

Swill Room

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor damaged outside swill room

Director’s Office

No Violations Noted

<i>Handwash Sink</i>	No Violations Noted
<i>Pot Storage Room</i>	No Violations Noted
<i>Cooler # 9</i>	No Violations Noted
<i>Diet Kitchen</i> FC 6-201.11	Design, Construction and Installation: Floor not easily cleanable, floor tiles missing
<i>Office # 155</i>	No Violations Noted
<i>Grease Hood Area</i> FC 6-201.11*	Design, Construction and Installation: Floor not easily cleanable, floor surface damaged
<i>Kettle Area</i> FC 6-201.11*	Design, Construction and Installation: Floor not easily cleanable, floor surface damaged
<i>Office # 157</i>	No Violations Noted
<i>Office # 158</i>	No Violations Noted
<i>Oven Area</i>	No Violations Noted
<i>Slicer Table</i>	No Violations Noted
<i>Bakery Area</i>	No Violations Noted
<i>Trauslen Refrigerator # 1294</i>	No Violations Noted
<i>Ice Machine</i>	No Violations Noted
<i>Dry Storage</i>	No Violations Noted
<i>Cooler # 1</i>	No Violations Noted
<i>Freezer # 1</i>	No Violations Noted
<i>Cooler # 2</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged
<i>Utensil Closet # 164</i>	No Violations Noted

Inmate Bathroom # 165

No Violations Noted

New Pot Room
FC 6-501.11*
FC 5-205.15(B)

Maintenance and Operation; Repairing: Facility not in good repair, floor damaged
Plumbing System, Operations and Maintenance: Plumbing system not maintained in
good repair, left faucet leaking at left-side 3-compartment sink

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

Cooler # 5

No Violations Noted

Cooler # 6

Unable to Inspect – Not in Use

Inmate Bathroom # 168

No Violations Noted

Receiving Office # 175

No Violations Noted

Cooler # 7

No Violations Noted

Cooler # 3

No Violations Noted

Main Loading Dock

No Violations Noted

Store House

Warehouse Storage Office # 139

No Violations Noted

Storage Closet # 128
FC 7-101.11

Poisonous or Toxic Materials; Original Containers: Cleaning chemicals not labeled
properly, original manufactures label missing

Staff Bathroom # 129

No Violations Noted

New Freezer

No Violations Noted

Old Bakery

FC 6-501.11*

Maintenance and Operation; Repairing; Facility not in good repair, floor tiles damaged throughout

Handwash Sink

No Violations Noted

Office # 124

No Violations Noted

Office # 125

No Violations Noted

Bathroom # 126

No Violations Noted

Records # 127

No Violations Noted

Cooler # 12

No Violations Noted

Storage Room # 121

No Violations Noted

Freezer

No Violations Noted

Traulsen Freezer # 1

No Violations Noted

Traulsen Refrigerator

No Violations Noted

Hallway

Toxic/Caustic Closet # 118

No Violations Noted

Female Bathroom # 115

No Violations Noted

Inmate Bathroom # 114

No Violations Noted

Male Bathroom # 112

No Violations Noted

Slop Sink Room # 111

No Violations Noted

Inmate Dining Area

Mechanical Warewashing Machine

No Violations Noted

Handwash Sink

No Violations Noted

Kitchen Area

No Violations Noted

Food Service Line

No Violations Noted

Traulsen Refrigerator

No Violations Noted

Traulsen Double Door Warmer

No Violations Noted

Dining Room

FC 6-501.11

Maintenance and Operation; Repairing: 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 please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Retail Food". Then under "Regulations" click "2013 Food Code Merged with 105 CMR 590 and 2013 Food Code"

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Processing". Then under "Regulations" 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

cc: Monica Bharel, MD, MPH, Commissioner, DPH
Jana Ferguson, Director, BEH
Steven Hughes, Director, CSP, BEH
Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
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Joseph Eugenio, Food Service Director (electronic copy)
Alishia Madden, EHSO/FSO (electronic copy)
Eric J. Badger, Health Agent, CHO, Bridgewater Board of Health (electronic copy)
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate