May 24, 2021

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 May 13, 2021 accompanied by Joseph Eugenio, Food Service Director, Donald Wright, Deputy Director of Food Service, Eugene Munroe, Assistant Institution Steward, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 10 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
     Jan Sullivan, Acting Director, BEH
     Steven Hughes, Director, CSP, BEH
     Marylou Sudders, Secretary, Executive Office of Health and Human Services
     Carol A. Mici, Commissioner, DOC
     Thomas Turco, Secretary, EOPSS
     Timothy Gotovich, Director, Policy Development and Compliance Unit
     Joseph Eugenio, Food Service Director
     Kenneth Finn, Core Compliance Officer
     Eric J. Badger, Health Agent, CHO, Bridgewater Board of Health
     Clerk, Massachusetts House of Representatives
     Clerk, Massachusetts Senate
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**

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

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, handwash sink leaking from bottom pipe

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

Slicer Table
No Violations Noted

Bakery Area
No Violations Noted

Trauslen Refrigerator # 1294
No Violations Noted

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

Handwash Sink
No Violations Noted

Dry Storage
No Violations Noted

Cooler # 1
No Violations Noted

Freezer # 1
FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, one condenser unit out-of-order

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
No Violations Noted

Handwash Sink
FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet loose

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 5-205.15(B) Plumbing System; Operation 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
FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged
**Freezer # 2**

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

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

**Cooler # 5**

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

**Cooler # 6**

Unable to Inspect – Not in Use

**Inmate Bathroom # 168**

No Violations Noted

**Freezer # 7**

FC 6-501.12(A)* 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, excessive ice build-up on plastic at entrance

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 door

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

**Cooler # 3**

No Violations Noted

**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 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at pot sink

**Handwash Sink**

No Violations Noted

**Office # 124**

No Violations Noted

**Office # 125**

Unable to Inspect – Locked

**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 Freezer #2  
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

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

Handwash Sink  
No Violations Noted

Kitchen Area  
No Violations Noted

Food Service Line  
No Violations Noted

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

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

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

FC 6-501.11  
Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, floor tiles damaged
Main Loading Dock
FC 6-202.15(A)(3)* Design, Construction, and Installation; Functionality: Exterior door not tight-fitting
FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, garage door # 4 damaged

Receiving Office # 175
No Violations Noted

Store House

Warehouse Storage Office # 139
No Violations Noted

Storage Closet # 128
FC 7-101.11 Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label\textsuperscript{Pr}

Staff Bathroom # 129
FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, paper towel dispenser rusted

New Freezer
No Violations Noted

Generator Room
No Violations Noted

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