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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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Nicholas.Gale@state.ma.us

December 22, 2014

Lisa Mitchell, Superintendent
OCCC Kitchen Core Services
1 Administration Road
Bridgewater, MA 02324

Re: Facility Inspection - OCCC Kitchen Core Services, Bridgewater

Dear Superintendent Mitchell:

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 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the OCCC Kitchen Core Services on December 19, 2014 accompanied by Donald Wright, Deputy Director of Food Service, Bill Pappas, EHSO, Lieutenant Ed Costa, Sergeant Robert Travers, and Kerry Wagner, Community Sanitation Program. Violations noted during the inspection are listed below including 5 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 6-201.11

Design, Construction and Installation: Ceiling not easily cleanable, paint peeling

Director's Office

No Violations Noted

Cooler # 9

No Violations Noted

Cart Storage Room

No Violations Noted

Handwash Sink (near Cart Storage Room)

No Violations Noted

Grease Hood Area

No Violations Noted

Diet Kitchen

No Violations Noted

Office # 155

FC 6-201.11

FC 6-501.12(A)

Design, Construction and Installation: Ceiling not easily cleanable, paint peeling
Maintenance and Operation; Cleaning: Facility not cleaned properly, ceiling stained

Office # 157

No Violations Noted

Office # 158

No Violations Noted

Kettle Area

FC 3-304.12(A)

Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, scoop stored in chicken base

Oven Area

No Violations Noted

Bakery Area

FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, cold water out-of-order at prep sink

Tool Crib

No Violations Noted

Cooler # 1

No Violations Noted

Cooler # 3

No Violations Noted

Cooler # 7

No Violations Noted

Hobart Refrigerator # 1294

No Violations Noted

Freezer # 1

No Violations Noted

Cooler # 2

No Violations Noted

Ice Machine

No Violations Noted

Dry Storage

FC 4-903.11(A)(2)

Protection of Clean Items, Storing: Single-service items not protected from contamination, utensils left uncovered

Inmate Bathroom # 165

No Violations Noted

Utensil Closet

No Violations Noted

New Pot Room

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, soap dispenser rusted

FC 4-903.11(B)(2)

Protection of Clean Items, Storing: Uncovered equipment not protected from contaminations, bakery mixing bowls not covered while in storage

Market Area

Cooler # 4

No Violations Noted

Freezer # 2

FC 3-302.11(A)(4)

Preventing Food and Ingredient Contamination: Preventing cross contamination, chicken patties not appropriately covered

Cooler # 5

FC 4-204.112(A)

Design and Construction, Functionality: No functioning thermometer in cooler

Cooler # 6

No Violations Noted

Inmate Bathroom # 168

FC 6-201.11

Design, Construction and Installation: Ceiling not easily cleanable, ceiling cracked

Toxic/Caustic Closet

No Violations Noted

Receiving Office

No Violations Noted

Warehouse

Warehouse Storage Office

FC 4-501.11(B)*

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

Staff Bathroom

No Violations Noted

Double Door Freezer

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on walls

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor uneven

Single Door Freezer

No Violations Noted

Bakery

FC 6-501.11*

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

Bathroom # 126

FC 6-201.11

Design, Construction and Installation: Ceiling not easily cleanable, ceiling cracked

Three-Compartment Sink and Mechanical Warewashing Area

No Violations Noted

Records # 127

No Violations Noted

Cooler # 12

No Violations Noted

Storage Room # 121

No Violations Noted

Freezer

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on ceiling

Inmate Dining Area

Dining Room

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, table seats not easily cleanable, paint peeling

Traulsen Double Door Warmer

No Violations Noted

Traulsen Refrigerator

FC 4-204.112(A)

Design and Construction, Functionality: No functioning thermometer in refrigerator

Food Service Line

No Violations Noted

Kitchen Area

No Violations Noted

Handwash Sink

No Violations Noted

Mechanical Warewashing Machine

No Violations Noted

Hallway

Slop Sink Room # 111

FC 6-501.16

Maintenance and Operation; Cleaning: Wet mop stored in bucket

Male Bathroom # 112

No Violations Noted

Inmate Bathroom # 114

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty

Female Bathroom # 115

No Violations Noted

Toxic and Caustic Storage Room # 118

No Violations Noted

Observations and Recommendations

1. The inmate population was 16 at the time of inspection.
2. The Department recommended covering the ceiling exhaust pipe which is currently exposed in the old bakery.

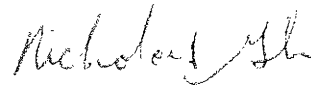
This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which 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 "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments" and "[1999 Food Code](#)".

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

Sincerely,

A handwritten signature in dark ink, appearing to read "Nicholas Gale", with a stylized flourish at the end.

Nicholas Gale
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, Executive Office of Health and Human Services
Carol Higgins O'Brien, Commissioner, DOC
Donald Wright, Deputy Director of Food Service
Bill Pappas, EHSO
Eric Badger, CHO, Health Agent, Bridgewater Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea Cabral, Secretary, EOPS