The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

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Secretary

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Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

March 6, 2024

Lisa Curto, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056 electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

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 Pondville Correctional Center on March 5, 2024 accompanied by Daniel Alves, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 13 repeat violations:

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

 Sincerely,

 Hannah LeBeau

 Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH

Nalina Narain, Director, BCEH

 Steven Hughes, Director, CSP, BCEH

Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)

 Carol A. Mici, Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)

 Daniel Alves, EHSO (electronic copy)

Betsy Fijol, Executive Assistant, Norfolk 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*)

**FOOD SERVICE**

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

*Dining Area*

 No Violations Noted

*Serving Line*

**FC 4-903.11(A)(2) Protection of Clean Items, Storing: Single-service items not protected from**

 **contamination, items left uncovered**

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures –**

**Methods: Facility not cleaned as often as necessary, ceiling dirty**

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures –**

**Methods: Facility not cleaned as often as necessary, walls dirty**

*Kitchen*

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

**FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, latch on refrigerator dirty**

FC 4-901.11(A) Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed to fully air dry

*Mechanical Warewashing Area*

**FC 6-501.12(A)\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall and fixtures around warewash machine dirty**

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

**FC 6-305.11(B) Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of clothing, aprons observed on tray rack**

*Front Dry Storage*

**FC 4-903.11(A)(3) Protection of Clean Items, Storing: Equipment not stored at least 6 inches above the floor, water coolers stored on floor**

*Walk-in Refrigerator/Freezer*

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

FC 6-201.11 Design, Construction, and Installation; Cleanability: Floor not smooth and easily cleanable, floor damaged

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, storage shelves rusted and dirty

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, door damaged

**FC 3-501.17(A) Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Refrigerated time/temperature control for safety food prepared on site not clearly marked indicating the date or day by which the food shall be consumed or discardedPf, dates missing on items for bagged lunch**

*Office*

**105 CMR 590.002(A)(1)(C) Management and Personnel: No prominently posted food safety certification**

*Rear Dry Storage*

 No Violations Noted

*Exterior Freezer*

 No Violations Noted

*Toxic Caustic Room (near Barber Shop)*

 No Violations Noted

**WAREHOUSE**

*Property (Outside)*

 No Violations Noted

*Toxic Caustic*

 No Violations Noted

*Laundry*

 No Violations Noted

*Barber Shop*

 No Violations Noted

*House Manager’s Office*

 No Violations Noted

**PROPERTY**

 No Violations Noted

**CONTROL**

 No Violations Noted

*Holding Cell*

 No Violations Noted

*Classroom*

 No Violations Noted

*Shift Commander Office*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Male Bathroom*

 No Violations Noted

*Staff Break Room*

 No Violations Noted

*Staff Bathroom (in Hall)*

 No Violations Noted

**DAY ROOM**

 No Violations Noted

*Program Classroom*

 No Violations Noted

*Law Library*

 No Violations Noted

*Parole Office (Next to Dayroom)*

 No Violations Noted

**VISITING ROOM**

 No Violations Noted

*M.A.T. Room*

 No Violations Noted

**H.S.U.**

*Evidence*

 No Violations Noted

*Medical Records Room*

 No Violations Noted

*Doctor’s Office*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, water control leaking

*Nurse’s Office (Medical Waste Log Book)*

 No Violations Noted

*Offices*

 No Violations Noted

*Administrative Assistants Office*

 No Violations Noted

*IPS Office*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Medical Waste Storage (Boiler Room)*

 No Violations Noted

**ADMINISTRATION AREA**

 No Violations Noted

*Superintendent Office*

 No Violations Noted

*Deputy Superintendent Office*

 No Violations Noted

**HOUSING UNITS**

**1-1**

*Bathroom*

105 CMR 451.123\* Maintenance: Floor tile grout damaged in shower # 3

105 CMR 451.123 Maintenance: Mold on ceiling outside of shower # 1

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty in stall # 4

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

*Work Release Office*

 No Violations Noted

*Laundry*

 No Violations Noted

*Parole Office*

 No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.123\* Maintenance: Floor tile grout damaged outside showers

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

*Laundry*

 No Violations Noted

**1-3**

*Bathroom*

 No Violations Noted

*Handicapped Bathroom*

105 CMR 451.123 Maintenance: Walls dirty in shower

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

**2-1**

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

*Bathroom*

 No Violations Noted

*Slop Sink (in Bathroom)*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, backflow preventor leaking

*Records Room*

 No Violations Noted

*D.O.S. Office*

 Unable to Inspect - Locked

**2-2**

*Showers*

105 CMR 451.123\* Maintenance: Mold observed on ceiling inside and outside shower # 2

105 CMR 451.123 Maintenance: Grout damaged between baseboard and wall in shower # 4

*Bathroom*

105 CMR 451.123 Maintenance: Debris blocking drain at handwash sink# 2

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

**2-3**

*2nd Floor Laundry*

 No Violations Noted

*Operations*

 No Violations Noted

*Showers*

Unable to Inspect – In Use

*Bathroom*

 No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.353\* Interior Maintenance: Window shade damaged in cell # 234

105 CMR 451.353 Interior Maintenance: Drawer damaged in dresser in cell # 234

**2-4**

*Bathroom*

105 CMR 451.123 Maintenance: Debris blocking drain at handwash sink # 2

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet # 1 clogged

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells, cells double bunked

**BUILDING # 14**

*Gym*

105 CMR 451.353 Interior Maintenance: Exercise machine out-of-order

105 CMR 451.353 Interior Maintenance: Arm exercise machine broken

*Classifications*

 No Violations Noted

*Offices*

 No Violations Noted

**DUMPSTER AREA**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 115 at the time of inspection.

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](http://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](http://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](http://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,

 Hannah LeBeau Environmental Health Inspector, CSP, BCEH