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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 in 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 in 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 discarded^{Pf}, dates missing on items for bagged lunch**

Office

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

<i>Rear Dry Storage</i>	No Violations Noted
<i>Exterior Freezer</i>	No Violations Noted
<i>Toxic Caustic Room (near Barber Shop)</i>	No Violations Noted

WAREHOUSE

<i>Property (Outside)</i>	No Violations Noted
<i>Toxic Caustic</i>	No Violations Noted
<i>Laundry</i>	No Violations Noted
<i>Barber Shop</i>	No Violations Noted
<i>House Manager's Office</i>	No Violations Noted

PROPERTY

No Violations Noted

CONTROL

No Violations Noted

<i>Holding Cell</i>	No Violations Noted
<i>Classroom</i>	No Violations Noted
<i>Shift Commander Office</i>	No Violations Noted
<i>Ice Machine</i>	No Violations Noted
<i>Female Bathroom</i>	No Violations Noted
<i>Male Bathroom</i>	No Violations Noted
<i>Staff Break Room</i>	No Violations Noted
<i>Staff Bathroom (in Hall)</i>	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*
105 CMR 451.123
105 CMR 451.117

Maintenance: Floor tile grout damaged in shower # 3
Maintenance: Mold on ceiling outside of shower # 1
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 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,



Hannah LeBeau
Environmental Health Inspector, CSP, BCEH