



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Environmental Health
Community Sanitation Program
180 Beaman Street, West Boylston, MA 01583
Phone: 508-792-7880 Fax: 508-792-7706
TTY: 508-835-9796

CHARLES D. BAKER
Governor

KARYN E. POLITO
Lieutenant Governor

MARYLOU SUDDERS
Secretary

MONICA BHAREL, MD, MPH
Commissioner

Tel: 617-624-6000
www.mass.gov/dph

May 8, 2017

Erin Gaffney, Superintendent
Old Colony Correctional Center Kitchen Core Services
1 Administration Road
Bridgewater, MA 02324

Re: Facility Inspection – Old Colony Correctional Center Kitchen Core Services, Bridgewater

Dear Superintendent Gaffney:

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; 105 CMR 520.000 Labeling; 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 Old Colony Correctional Center Kitchen Core Services on April 19, 2017 accompanied by Donald Wright, Deputy Director of Food Service; Thomas Selfridge and Matthew Cabral, EHSO/FSO and Amy Riordan, Community Sanitation Program. 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

Handwash Sink

No Violations Noted

<i>Pot Storage Room</i>	No Violations Noted
<i>Cooler # 9</i>	No Violations Noted
<i>Diet Kitchen</i>	No Violations Noted
<i>Office # 155</i>	No Violations Noted
<i>Grease Hood Area</i>	No Violations Noted
<i>Kettle Area</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged in front of kettles
<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> 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink leaking
<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

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

Market Area

Cooler # 4

No Violations Noted

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

No Violations Noted

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

FC 5-205.15(B)*

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair: The HVAC system was leaking

6-501.111(D)

Controlling Pests: Standing water observed under the HVAC cooling towers

Store House

Warehouse Storage Office # 139

No Violations Noted

Storage Closet # 128

FC 6-501.14

Maintenance and Operation; Cleaning: Ventilation systems, ceiling vent blocked

Staff Bathroom # 129

No Violations Noted

Double Door Freezer

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice build-up on walls and ceiling

FC 6-501.11*

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

FC 6-501.11*

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

Single Door Freezer

Did not Inspect – Not in Use

Old Bakery

Office # 124

105 CMR 451.200

Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty

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

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

No Violations Noted

Observations and Recommendations

1. At the time of inspection the cooling towers outside the main loading dock were leaking and rusted. Due to the increase in concern of mosquito-borne illnesses, such as Eastern Equine Encephalitis and West Nile Virus, the Departments recommends addressing the issue of the cooling towers leaking and eliminating the standing water to prevent the harborage of mosquitoes.

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".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "General Food Regulations" click "105 CMR 520.000: Labeling."

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

Sincerely,



Amy Medeiros, MPH
Environmental Health Inspector, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH
Steven Hughes, Director, CSP, BEH
Timothy Miley, Director of Government Affairs
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Thomas Turco, Commissioner, DOC
Matthew Cabral, EHSO
Thomas Selfridge, FSO
Eric Badger, CHO, Health Agent, Bridgewater Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Daniel Bennett, Secretary, EOPSS
Jennifer Gaffney, Director, Policy Development and Compliance Unit