



The Commonwealth of Massachusetts  
Executive Office of Health and Human Services  
Department of Public Health  
Bureau of Environmental Health  
Community Sanitation Program  
5 Randolph Street, Canton, MA 02021  
Phone: 781-828-7700 Fax: 781-828-7703

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Governor

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Tel: 617-624-6000  
[www.mass.gov/dph](http://www.mass.gov/dph)

December 21, 2016

Joseph Murphy, 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 Murphy:

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 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 Old Colony Correctional Center Kitchen Core Services on December 16, 2016 accompanied by Donald Wright, Deputy Director of Food Service; Lieutenant Ed Costa; Sergeant Robert Travers and Thomas Selfridge, EHSO/FSOs; and Officer Andrew Martins. Violations noted during the inspection are listed below including 9 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

<i>Handwash Sink</i>	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
FC 4-501.114(A)	Maintenance and Operation; Equipment: Chlorine sanitizer solution tested less than recommended concentration
<i>Office # 157</i>	No Violations Noted
<i>Office # 158</i>	No Violations Noted
<i>Oven Area</i>	No Violations Noted
<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*

Not Inspected – Not Working & Under Construction

*Cooler # 3*

No Violations Noted

**Main Loading Dock**

FC 6-501.111(D)\*

Maintenance and Operations; Pest Control: Harborage conditions observed, standing water under HVAC Cooling Towers

**Store House**

*Warehouse Storage Office # 139*

No Violations Noted

*Storage Closet # 128*

No Violations Noted

*Staff Bathroom # 129*

Unable to Inspect – Occupied

*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*  
FC 6-501.12(A)\*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice build-up on flaps at entrance

**Old Bakery**

*Office # 124*

No Violations Noted

*Bathroom # 126*

No Violations Noted

*Records # 127*

No Violations Noted

*Cooler # 12*  
FC 6-501.12(A)

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

*Storage Room # 121*

No Violations Noted

*Freezer*  
FC 6-501.12(A)

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

**Hallway**

*Toxic/Caustic Closet # 118*

No Violations Noted

*Female Bathroom # 115*

No Violations Noted

*Inmate Bathroom # 114*  
FC 6-501.12(A)\*

Maintenance and Operation; Cleaning: Facility not cleaned properly, wall dirty around soap dispenser

*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*

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gasket damaged

*Dining Room*

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, ceiling cracking throughout

**Observations and Recommendations**

1. There were 10 inmates staffed in the kitchen/warehouse at the time of inspection.
2. At the time of inspection the excessive amount of standing water observed under the HVAC cooling towers outside the main loading dock area was frozen. It appeared that the cooling tower bases showed signs of wear and rust, and were leaking. Though frozen due to the weather, during warmer seasons the increase concerns of mosquito-borne illnesses, such as Eastern Equine Encephalitis and West Nile Virus, the Departments recommends addressing the issue of the cooling towers leaking to eliminate the potential of 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](http://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](http://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](http://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,



Marian Robertson

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  
Donald Wright, Deputy Director of Food Service  
Sergeant Robert Travers, EHSO/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