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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December 29, 2015

Lisa Mitchell, 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 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: 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 17, 2015 accompanied by Donald Wright, Deputy Director of Food Service; Lieutenant Ed Costa; Sergeant Robert Travers, EHSO/FSO; and Bharathi Patimalla-Dipali, 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 6-201.11\* Design, Construction and Installation: Ceiling not easily cleanable, paint peeling in cooler

FC 4-602.12(B) Cleaning of Equipment and Utensils; Frequency: Cooler ceiling dirty, possible mold/mildew

*Director’s Office*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Pot Storage Room*

No Violations Noted

*Cooler # 9*

No Violations Noted

*Diet Kitchen*

No Violations Noted

*Office # 155*

No Violations Noted

*Grease Hood Area*

FC 4-501.114(A)\* Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested greater than recommended concentration

*Kettle Area*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, floor damaged in front of kettles

*Office # 157*

No Violations Noted

*Office # 158*

No Violations Noted

*Oven Area*

No Violations Noted

*Bakery Area*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, baseboard damaged

*Hobart Refrigerator # 1294*

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

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, lights covered in dusty in front of refrigerator

*Ice Machine*

No Violations Noted

*Dry Storage*

No Violations Noted

*Cooler # 1*

No Violations Noted

*Freezer # 1*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, ice build-up on ceiling

*Cooler # 2*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, floor damaged

*Utensils Closet # 164*

FC 4-202.11(A)(2) Design and Construction, Cleanability: Damaged food-contact surface no longer easily cleanable, two knives damaged

*Inmate Bathroom # 165*

No Violations Noted

*New Pot Room*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, standing water under sinks

**Market Area**

*Cooler # 4*

No Violations Noted

*Freezer # 2*

No Violations Noted

*Cooler # 5*

No Violations Noted

*Cooler # 6*

No Violations Noted

*Inmate Bathroom # 168*

No Violations Noted

*Receiving Office # 175*

No Violations Noted

*Cooler # 7*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, ice build-up on outside of door

*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

*Medical Waste Storage*

105 CMR 480.500(B)\* Procedures; Records; Record-Keeping Log: Generator did not maintain a central location record-keeping log for waste sent off-site for treatment

105 CMR 480.100(C)(1) Storage Area: Storage area did not have prominent signage

**Store House**

*Warehouse Storage Office # 139*

No Violations Noted

*Storage Closet # 128*

No Violations Noted

*Staff Bathroom # 129*

No Violations Noted

*Double Door Freezer*

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup 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 buildup on ceiling

**Old Bakery**

*Office # 124*

No Violations Noted

*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*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty

*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*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, ceiling damaged

**Observations and Recommendations**

1. There were 20 inmates staffed in the facility at the time of inspection.
2. It appeared that medical waste from four distinct facilities is being stored at a central location in the OCCC Kitchen Core Services building.  This does not seem ideal with food being delivered, handled, stored, and prepared in this building.  The Department highly recommends a review of existing policies and procedures for the handling of medical waste consolidation for pickup by the designated medical waste hauler including finding a more appropriate and secure central storage area or consider having each of the four facilities store their medical waste independently and then picked up separately for off-site treatment and disposal.
3. There was an excessive amount of standing water observed under the HVAC cooling towers outside the main loading dock area. It appeared that the cooling tower bases showed signs of wear and rust, and were leaking. Due to 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 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](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](http://www.cfsan.fda.gov/%7Edms/fc99-toc.html)”.

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: Suzanne K. Condon, Associate Commissioner, Director, BEH

Steven Hughes, Director, CSP, BEH

Jay Youmans, Director of Government Affairs

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Carol Higgins O’Brien, 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, EOPS