

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

MARYLOU SUDDERS

Secretary

MONICA BHAREL, MD, MPH Commissioner

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor  |

December 26, 2018

Suzanne Thibault, Superintendent

Old Colony Correctional Center Kitchen Core Services

1 Administration Road

Bridgewater, MA 02324 (electronic copy)

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

Dear Superintendent Thibault:

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 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; I conducted an inspection of the Old Colony Correctional Center Kitchen Core Services on December 13, 2018 accompanied by Joe Eugenio, Director of Food Service; Lieutenant David Helmerson;

Thomas Selfridge, Environmental Health and Safety Officer/Fire Safety Officer, and Lieutenant Jared Porada.

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

*Pot Storage Room*

FC 6-501.111(B) Maintenance and Operations; Pest Control: Cock roach observed climbing on wall

*Cooler # 9*

 No Violations Noted

*Diet Kitchen*

 No Violations Noted

*Office # 155*

 No Violations Noted

*Grease Hood Area*

FC 6-201.11\* Design, Construction and Installation: Floor not easily cleanable, floor surface damaged

*Kettle Area*

FC 6-201.11\* Design, Construction and Installation: Floor not easily cleanable, floor surface damaged

*Office # 157*

 No Violations Noted

*Office # 158*

 No Violations Noted

*Oven Area*

 No Violations Noted

*Slicer Table*

 No Violations Noted

*Bakery Area*

 No Violations Noted

*Trauslen Refrigerator # 1294*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Dry Storage*

 No Violations Noted

*Cooler # 1*

 No Violations Noted

*Freezer # 1*

 No Violations Noted

*Cooler # 2*

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

*Utensil Closet # 164*

 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

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, pipes leaking below left side 3-Compartment sink

**Market Area**

*Cooler # 4*

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

*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*

 Unable to Inspect – Not in Use

*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: HVAC system leaking

**Store House**

FC 6-501-112: Maintenance and Operation: Dead mouse observed on trap

*Warehouse Storage Office # 139*

 No Violations Noted

*Storage Closet # 128*

 No Violations Noted

*Staff Bathroom # 129*

 No Violations Noted

*New Freezer*

No Violations Noted

**Old Bakery**

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

*Office # 124*

 No Violations Noted

*Office # 125*

 Unable to Inspect – Locked

*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

*Traulsen Freezer # 1*

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

**Hallway**

*Toxic/Caustic Closet # 118*

 No Violations Noted

*Female Bathroom # 115*

 No Violations Noted

*Inmate Bathroom # 114*

FC 6-201.16(A) Design, Construction, and Installation; Cleanability: Wall covering not easily cleanable, wall paint damaged

*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*

FC 4-501.114(A) Maintenance and Operation; Equipment: Chlorine sanitizer solution tested less than recommended concentration

*Food Service Line*

 No Violations Noted

*Traulsen Refrigerator*

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

*Traulsen Double Door Warmer*

 No Violations Noted

*Dining Room*

 No Violations Noted

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 “Retail Food”. Then under “Regulations” click “2013 Food Code Merged with 105 CMR 590 and 2013 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 Processing”. Then under “Regulations” click “105 CMR 500.000: Good Manufacturing Practices for Food”

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

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 Sincerely,

 

 Patrick Wallace

 Environmental Health Inspector, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH

Jana Ferguson, Director, BEH

 Steven Hughes, Director, CSP, BEH

Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)

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

Thomas Turco, Secretary, EOPSS (electronic copy)

Nelson Alves, Director, Policy Development and Compliance Unit (electronic copy)

Sergeant Thomas Selfridge, EHSO/FSO (electronic copy)

Eric J. Badger, Health Agent, CHO, Bridgewater Board of Health (electronic copy)

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate