

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor

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: 781-774-6700

MARYLOU SUDDERS Secretary

MONICA BHAREL, MD, MPH Commissioner

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

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

451-18(2)-Bridgewater Core-Report 12-26-18

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 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 "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 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

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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

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Carol A. Mici, Acting Commissioner, DOC

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Thomas Turco, Secretary, EOPSS Nelson Alves, Director, Policy Development and Compliance Unit

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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