



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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May 21, 2018

Suzanne Thibault, 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 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 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 May 17, 2018 accompanied by Donald Wright, Deputy Director of Food Service; Thomas Selfridge, Environmental Health and Safety Officer/Fire Safety Officer; Lieutenant Edward Costa, and Jared Porada, Correction Officer/Head Cook. 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

<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> FC 6-201.11* FC 4-501.114(A)	Design, Construction and Installation: Floor not easily cleanable, floor surface damaged Maintenance and Operation; Equipment: Chlorine sanitizer solution tested less than recommended concentration
<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>	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
<i>Inmate Bathroom # 165</i>	No Violations Noted
<i>New Pot Room</i> FC 6-501.11* FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged Maintenance and Operation; Repairing: Facility not in good repair, wall paint damaged
<b><u>Market Area</u></b>	
<i>Cooler # 4</i>	No Violations Noted
<i>Freezer # 2</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at entrance
<i>Cooler # 5</i>	No Violations Noted
<i>Cooler # 6</i>	No Violations Noted
<i>Inmate Bathroom # 168</i>	No Violations Noted
<i>Receiving Office # 175</i>	No Violations Noted
<i>Cooler # 7</i>	No Violations Noted
<i>Cooler # 3</i>	No Violations Noted
<b><u>Main Loading Dock</u></b>	
FC 5-205.15(B)*	Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair: HVAC system leaking
<b><u>Store House</u></b>	
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed along walls throughout front and back room
<i>Warehouse Storage Office # 139</i>	No Violations Noted
<i>Storage Closet # 128</i>	No Violations Noted
<i>Staff Bathroom # 129</i>	No Violations Noted

*New Freezer*

No Violations Noted

**Old Bakery**

FC 6-501.111(B)

Maintenance and Operations; Pest Control: Cockroach observed on floor

*Office # 124*

No Violations Noted

*Office # 125*

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

*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*

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 HVAC system outside the loading dock was damaged worse than it was in previous inspections. The Department remains concerned about the deterioration of this equipment and recommends repairing it.

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,



Patrick Wallace

Environmental Health Inspector, CSP, BEH

cc: Jana Ferguson, Director, BEH  
Steven Hughes, Director, CSP, BEH  
Marylou Sudders, Secretary, Executive Office of Health and Human Services  
Thomas Turco, Commissioner, DOC  
Thomas Selfridge, EHSO/FSO  
Eric Badger, CHO, Health Agent, Bridgewater Board of Health  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Daniel Bennett, Secretary, EOPSS  
Nelson Alves, Director, Policy Development and Compliance Unit