



The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

180 Beaman Street

West Boylston, MA 01583

Telephone: 508-792-7880, ext. 2322

Facsimile: 508-792-7706

TTY: 508-835-9796

Amy.M.Riordan@state.ma.us

DEVAL L. PATRICK
GOVERNOR

JOHN W. POLANOWICZ
SECRETARY

CHERYL BARTLETT, RN
COMMISSIONER

June 5, 2014

Douglas DeMoura, Superintendent
Pondville Correctional Center
P.O. Box 146
Norfolk, MA 02056

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent DeMoura:

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; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of Pondville Correctional Center on May 27, 2014 accompanied by Jeffrey Arruda, EHSO. Violations noted during the inspection are listed below including 10 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

FOOD SERVICE

Dining Area

No Violations Noted

Kitchen

FC 4-501.11(B)

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

Mechanical Warewashing Area

No Violations Noted

Front Dry Storage

FC 3-302.11(A)(4)

Preventing Food and Ingredient Contamination: Preventing cross contamination, food not appropriately covered

Rear Dry Storage

No Violations Noted

Walk-in Refrigerator/Freezer
FC 4-601.11(C)*

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ice build-up on freezer ceiling

Exterior Freezer

No Violations Noted

Toxic Caustic Room
105 CMR 451.353

Interior Maintenance: Wall damaged

WAREHOUSE

Laundry

No Violations Noted

Barber Shop

No Violations Noted

Linens and Toiletries

No Violations Noted

Bulk Storage (Outside)

No Violations Noted

PROPERTY

Unable to Inspect – Locked

CONTROL

Women's Bathroom
105 CMR 451.130
105 CMR 451.123

Plumbing: Plumbing not maintained in good repair, cold water knob not secure
Maintenance: Ceiling vent dusty

Men's Bathroom
105 CMR 451.123

Maintenance: Ceiling vent dusty

Staff Bathroom (in Hall)
105 CMR 451.123

Maintenance: Ceiling vent dusty

Holding Cell
105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, cold water not working

VISITING ROOM

No Violations Noted

DAY ROOM

No Violations Noted

LIBRARY

No Violations Noted

STAFF BREAKROOM

No Violations Noted

H.S.U

Staff Bathroom

No Violations Noted

Medical Records/Treatment Room

No Violations Noted

Hallway

No Violations Noted

Medical Waste Storage (Boiler Room)

No Violations Noted

HOUSING UNITS

105 CMR 451.320*

Cell Size: Inadequate floor space in cells

1-1

Bathroom

105 CMR 451.123*

Maintenance: Vent fan dirty

105 CMR 451.353*

Interior Maintenance: Louvers not closing properly on fan

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, missing drain cover in shower # 3 and 4

105 CMR 451.123

Maintenance: Soap scum on walls in shower # 2

Cells

105 CMR 451.353

Interior Maintenance: Window shade tattered in cell # 103

105 CMR 451.102

Pillows and Linens: Linens damaged in cell # 115

Laundry

105 CMR 451.353

Interior Maintenance: Wall damaged

105 CMR 451.353

Interior Maintenance: Dryer lint on light shields

1-2

Bathroom

105 CMR 451.123*

Maintenance: Vent fan dusty

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1 and 2

105 CMR 451.123*

Maintenance: Ceiling paint peeling

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower drain missing in shower # 1

Cells

105 CMR 451.353

Interior Maintenance: window shade tattered in cell # 129, 130, 131, and 133

Laundry

No Violations Noted

1-3

Bathroom

105 CMR 451.123*

Maintenance: Soap scum in shower

105 CMR 451.123*

Maintenance: Vent fan dusty

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, missing floor drain in shower

Handicapped Bathroom

105 CMR 451.123*

105 CMR 451.123

Maintenance: Shower floor not easily cleanable, cracked

Maintenance: Ceiling vent dusty

Cells

105 CMR 451.102

Pillows and Linens: Linens damaged in cell # 145

2-1

2nd Floor Laundry

105 CMR 451.353

Interior Maintenance: Baseboard loose

Bathroom

105 CMR 451.353

Interior Maintenance: Ceiling vent dusty

Cells

105 CMR 451.353

Interior Maintenance: Window shade tattered in cell # 202, 203, and 209

2-2

Showers

105 CMR 451.123

Maintenance: Ceiling vent dusty

Bathroom

105 CMR 451.123

Maintenance: Ceiling vent dusty

Cells

105 CMR 451.353

105 CMR 451.141

Interior Maintenance: Window shade tattered in cell # 216, 220, and 226

Screens: Screen missing in cell # 220

2-3

Showers

105 CMR 451.123

Maintenance: Ceiling vent dusty

Bathroom

Unable to Inspect – In Use

Cells

105 CMR 451.353

Interior Maintenance: Window shade tattered in cell # 228 and 236

2-4

Bathroom

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower # 2, 3, and 5 were out-of-order

Cells

105 CMR 451.353

Interior Maintenance: Window shade tattered in cell # 242, 245, 254, and 255

DUMPSTER AREA

No Violations Noted

GYM

No Violations Noted

CLASSROOMS

No Violations Noted

Observations and Recommendations

1. The inmate population was 127 at the time of inspection.

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 "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](#)".

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

Sincerely,

Amy Riordan, MPH
Environmental Analyst, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
John W. Polanowicz, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
Jeffrey Arruda, EHSO
Betsy Fijol, Administrative Assistant, Norfolk Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Andrea Cabral, Secretary, EOPS