

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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| CHARLES D. BAKER  Governor  KARYN E. POLITO  Lieutenant Governor |

December 20, 2018

Kristie Ladouceur, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Ladouceur:

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 Pondville Correctional Center on December 13, 2018 accompanied by Jeffrey Arruda, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 42 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

*Dining Area*

No Violations Noted

*Kitchen*

FC 5-205.15(B) \* Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, 3 compartment sink leaking at rinse bay

*Mechanical Warewashing Area*

No Violations Noted

*Front Dry Storage*

No Violations Noted

*Walk-in Refrigerator/Freezer*

No Violations Noted

*Office*

No Violations Noted

*Rear Dry Storage*

No Violations Noted

*Exterior Freezer*

No Violations Noted

*Toxic Caustic Room (near Barber Shop)*

No Violations Noted

**WAREHOUSE**

*Bulk Storage (Outside)*

No Violations Noted

*Linens and Toiletries*

No Violations Noted

*Toxic Caustic*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Laundry*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Barber Shop*

No Violations Noted

*House Manager’s Office*

No Violations Noted

**PROPERTY**

No Violations Noted

**CONTROL**

*Female Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Male Bathroom*

No Violations Noted

*Classroom*

No Violations Noted

*Staff Break Room*

105 CMR 451.353\* Interior Maintenance: Window shade damaged

*Staff Bathroom (in Hall)*

No Violations Noted

*Holding Cell*

No Violations Noted

**DAY ROOM**

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator dirty

*Library*

105 CMR 451.353 Interior Maintenance: Ceiling tiles water damaged

**VISITING ROOM**

No Violations Noted

**H.S.U.**

*Medical Records/Treatment Room*

No Violations Noted

*Doctor’s Office*

No Violations Noted

*Nurse’s Office*

105 CMR 480.425(A) Tracking Medical or Biological Waste for Treatment: Generator did not confirm the shipment was received by the treatment facility within 30 days on an approved tracking form

*Treasurer’s Office*

No Violations Noted

*Administrative Assistant’s Office*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Medical Waste Storage (Boiler Room)*

No Violations Noted

**ADMINISTRATION AREA**

No Violations Noted

**HOUSING UNITS**

105 CMR 451.353 Interior Maintenance: Buckets under the water coolers were moldy throughout the facility

**1-1**

*Bathroom*

105 CMR 451.123\* Maintenance: Soap scum on walls in shower # 2

105 CMR 451.123\* Maintenance: Curtain dirty in shower # 1-4

105 CMR 451.123\* Maintenance: Grout dirty in shower # 1 and 2

105 CMR 451.123\* Maintenance: Ceiling dirty in shower # 1 and 2

105 CMR 451.123 Maintenance: Tiles damaged outside of shower # 4

105 CMR 451.130 Hot Water: Shower water temperature recorded at 930F

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 117

*Parole Office*

No Violations Noted

*Laundry*

105 CMR 451.353 Interior Maintenance: Ceiling vent dusty

**1-2**

*Bathroom*

105 CMR 451.123\* Maintenance: Curtain dirty in shower # 1 and 2

105 CMR 451.123\* Maintenance: Floor drain not secure in shower # 2

105 CMR 451.123\* Maintenance: Grout moldy in shower # 1

105 CMR 451.123\* Maintenance: Ceiling light cracked

105 CMR 451.123 Maintenance: Curtain damaged in shower # 1 and 2

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Laundry*

No Violations Noted

**1-3**

*Bathroom*

105 CMR 451.123\* Maintenance: Exhaust fan dusty

105 CMR 451.123 Maintenance: Light out above shower

105 CMR 451.123 Maintenance: Light shield damaged above sink

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**2-1**

*Work Release*

No Violations Noted

*Classification*

No Violations Noted

*Bathroom*

No Violations Noted

*Slop Sink (in Bathroom)*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**2-2**

*Showers*

105 CMR 451.123\* Maintenance: Curtain dirty in shower # 1-5

105 CMR 451.123\* Maintenance: Exhaust fan dusty

105 CMR 451.130 Hot Water: Shower water temperature recorded at 920F

105 CMR 451.123 Maintenance: Missing curtain at shower # 3

*Bathroom*

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**2-3**

*2nd Floor Laundry*

No Violations Noted

*IPS/Operations*

105 CMR 451.200\* Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gaskets damaged

*Showers*

105 CMR 451.123\* Maintenance: Caulking moldy in shower # 3

105 CMR 451.123\* Maintenance: Curtain dirty in shower # 1, 2, 3, 5, and 6

105 CMR 451.123\* Maintenance: Ceiling vent dusty

105 CMR 451.123 Maintenance: Curtain missing at shower # 4

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**2-4**

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

**DUMPSTER AREA**

105 CMR 451.371\* Rubbish Storage: Rubbish stored in an unsanitary condition, recycling stored on the ground

**GYM**

105 CMR 451.350\* Structural Maintenance: Door not rodent and weathertight

**CLASSROOMS**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 167 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](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 590.000 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.

Sincerely,



Amy Riordan, MPH

Field Supervisor, EA III, 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)

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Clerk, Massachusetts Senate