



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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 Commissioner

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December 20, 2019

Sergio Servello, Superintendent  
 Pondville Correctional Center  
 P.O. Box 146  
 Norfolk, MA 02056

(electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Servello:

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; the Department's Community Sanitation Program (CSP) conducted an inspection of Pondville Correctional Center on December 19, 2019 accompanied by Jeffrey Arruda, Environmental Health and Safety Officer (EHSO). Violations noted during the inspection are listed below including 15 repeat violations:

Should you have any questions, please don't hesitate to contact me.

Sincerely,

Amy Riordan, MPH  
 Field Supervisor, EAIII, 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, Commissioner, DOC (electronic copy)  
 Thomas Turco, Secretary, EOPSS (electronic copy)  
 Nelson Alves, Director, Policy Development and Compliance Unit (electronic copy)  
 Jeffrey Arruda, EHSO (electronic copy)  
 Betsy Fijol, Administrative Assistant, Norfolk Board of Health (electronic copy)  
 Clerk, Massachusetts House of Representatives (electronic copy)  
 Clerk, Massachusetts Senate (electronic copy)

## **HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

### *Dining Area*

No Violations Noted

### *Kitchen*

No Violations Noted

### *Mechanical Warewashing Area*

FC 5-202.13

Plumbing System; Design, Construction, and Installation: Air gap missing between water supply inlet and the flood level rim of the sink, sink sprayer was too long<sup>P</sup>

### *Front Dry Storage*

FC 4-903.11(B)(2)

Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, utensils not covered

### *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)*

105 CMR 451.360

Protective Measures: Effective measures against the presence of rodents on the premises not taken, rodent droppings observed

### *Linens and Toiletries*

No Violations Noted

### *Toxic Caustic*

No Violations Noted

### *Laundry*

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle

### *Barber Shop*

No Violations Noted

### *House Manager's Office*

No Violations Noted

**PROPERTY**

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

**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 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in black refrigerator

*Staff Bathroom (in Hall)*  
No Violations Noted

*Holding Cell*  
No Violations Noted

**DAY ROOM**

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bucket

*Library*  
105 CMR 451.353\* Interior Maintenance: Ceiling tiles water damaged

**VISITING ROOM**

No Violations Noted

**H.S.U.**

*Medical Records/Treatment Room*  
105 CMR 451.353 Interior Maintenance: Ceiling tiles water damaged

*Doctor's Office*  
No Violations Noted

*Nurse's Office*  
No Violations Noted

*Treasurer's Office*  
No Violations Noted

*Administrative Assistant's Office*  
No Violations Noted

*Staff Bathroom*  
No Violations Noted

*Medical Waste Storage (Boiler Room)*

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, missing October 2019

**ADMINISTRATION AREA**

No Violations Noted

**HOUSING UNITS**

**1-1**

*Bathroom*

105 CMR 451.130\* Hot Water: Shower water temperature recorded at 94<sup>0</sup> F in shower # 3  
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 4 out-of-order

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked  
105 CMR 451.353 Interior Maintenance: Hole in wall in cell # 104  
105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 109  
105 CMR 451.101 Blankets: Blanket damaged in cell # 114

*Parole Office*

No Violations Noted

*Laundry*

105 CMR 451.353 Interior Maintenance: Ceiling vent dusty

*Mail/I.D Office*

No Violations Noted

**1-2**

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked  
105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 135

*Laundry*

No Violations Noted

**1-3**

*Bathroom*

105 CMR 451.123\* Maintenance: Exhaust fan dusty

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Mold on the baseboards in the shower  
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower out-of-order

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

**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\*  
105 CMR 451.353

Cell Size: Inadequate floor space in cells, cells double bunked  
Interior Maintenance: Window shade damaged in cell # 202

**2-2**

*Showers*

105 CMR 451.123\*  
105 CMR 451.123\*  
105 CMR 451.123

Maintenance: Exhaust fan dusty  
Maintenance: Grout dirty and moldy in shower # 1 and 3  
Maintenance: Ceiling vent dusty

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\*  
105 CMR 451.353

Cell Size: Inadequate floor space in cells, cells double bunked  
Interior Maintenance: Window shade damaged in cell # 212

**2-3**

*2<sup>nd</sup> Floor Laundry*

No Violations Noted

*IPS/Operations*

Unable to Inspect - Locked

*Showers*

No Violations Noted

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\*

Cell Size: Inadequate floor space in cells, cells double bunked

2-4

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

105 CMR 451.353

Interior Maintenance: Window shade damaged in cell # 244

**DUMPSTER AREA**

No Violations Noted

**GYM**

105 CMR 451.350\*

Structural Maintenance: Door not rodent and weathertight

105 CMR 451.353

Interior Maintenance: Weight bench padding damaged on several machines

**CLASSROOMS/STORAGE**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 151 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 or download a copy, 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 DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

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 Program regulations". Then under Food Processing 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