

CHARLES D. BAKER Governor

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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 Phone: 508-792-7880 Fax: 508-792-7706 TTY: 508-835-9796

MARYLOU SUDDERS Secretary

MONICA BHAREL, MD, MPH Commissioner

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

December 9, 2016

Pamela MacEachern, Superintendent Pondville Correctional Center P.O. Box 146 Norfolk, MA 02056

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent MacEachern:

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 Pondville Correctional Center on December 7, 2016 accompanied by Jeffrey Arruda, EHSO. Violations noted during the inspection are listed below including 17 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

FOOD SERVICE

Dining Area

No Violations Noted

Kitchen

Noted Violations Noted

Mechanical Warewashing Area

Not Inspected – Off-Line

Front Dry Storage

FC 6-305.11(B) Numbers and Capacities; Dressing Area and Lockers: No suitable locker room

provided, jacket observed hanging on the shelf

Rear Dry Storage

No Violations Noted

Walk-in Refrigerator/Freezer

No Violations Noted

Office

No Violations Noted

Exterior Freezer

No Violations Noted

Toxic Caustic Room (near Barber Shop)

No Violations Noted

WAREHOUSE

House Manager's Office

No Violations Noted

Barber Shop

No Violations Noted

Laundry

No Violations Noted

Linens and Toiletries

No Violations Noted

Toxic Caustic

No Violations Noted

Bulk Storage (Outside)

No Violations Noted

PROPERTY

No Violations Noted

CONTROL

Female Bathroom

No Violations Noted

Male Bathroom

No Violations Noted

Classroom

No Violations Noted

Staff Break Room

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with

105 CMR 590.000, interior of microwave oven dirty

Staff Bathroom (in Hall)

105 CMR 451.123 Maintenance: Ceiling vent dusty

Holding Cell

Unable to Inspect - Occupied

DAY ROOM

No Violations Noted

Library

105 CMR 451.350 Structural Maintenance: Window damaged

VISITING ROOM

No Violations Noted

H.S.U.

Medical Records/Treatment Room

105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained

Dr. 's Office

No Violations Noted

Nurse's Office

No Violations Noted

Conference Room

No Violations Noted

Office

No Violations Noted

Staff Bathroom

No Violations Noted

Medical Waste Storage (Boiler Room)

No Violations Noted

ADMINISTRATION AREA

No Violations Noted

HOUSING UNITS

1-1

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

Bathroom

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, cold water not working at 2nd sink

105 CMR 451.123 Maintenance: Shower # 3 generally dirty

105 CMR 451.123* Maintenance: Soap scum on walls in shower # 2 and 3 105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1

Cells

No Violations Noted

Parole Office

No Violations Noted

Laundry

No Violations Noted

1-2

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

Bathroom

105 CMR 451.123 Maintenance: Wall tile damaged in shower # 1

Cells

No Violations Noted

Laundry

No Violations Noted

1-3

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

Bathroom

105 CMR 451.123* Maintenance: Caulking moldy in shower

105 CMR 451.123 Maintenance: Fan louvers dirty

Handicapped Bathroom

105 CMR 451.123* Maintenance: Caulking moldy in shower

Cells

No Violations Noted

2-1

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

Work Release

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

105 CMR 590.000, refrigerator temperature recorded at 50°F

Bathroom

No Violations Noted

Slop Sink

No Violations Noted

Cells

No Violations Noted

2-2

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

Showers

105 CMR 451.123 Maintenance: Ceiling paint peeling in shower # 5

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower #3, off-line

105 CMR 451.123* Maintenance: Caulking moldy in shower # 4 and 5 105 CMR 451.123 Maintenance: Missing light cover in shower # 5

Bathroom

No Violations Noted

Cells

No Violations Noted

2-3

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

2nd Floor Laundry

No Violations Noted

Showers

105 CMR 451.123* Maintenance: Caulking moldy in shower # 4 and 6
105 CMR 451.123 Maintenance: Caulking moldy in shower # 3

105 CMR 451.123* Maintenance: Soap scum on walls in shower # 4 and 5

Bathroom

No Violations Noted

Cells

No Violations Noted

2-4

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

Bathroom

No Violations Noted

Cells

No Violations Noted

IPS/DOS Office

Unable to Inspect - Locked

DUMPSTER AREA

No Violations Noted

GYM

105 CMR 451.350 Structural Maintenance: Door not rodent and weathertight

CLASSROOMS

No Violations Noted

Observations and Recommendations

1. The inmate population was 143 at the time of inspection.

2. The dishwasher in the kitchen was out of service, there is a part on order. The kitchen staff was using styrofoam plates to serve meals.

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".

To review the Labeling regulations please visit the Food Protection website at 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,

Amy Riordan, MPH

Environmental Analyst, CSP, BEH

ce: Jan Sullivan, Acting Director, BEH

Steven Hughes, Director, CSP, BEH

Timothy Miley, Director of Government Affairs

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Thomas Turco, Commissioner, DOC

Jeffrey Arruda, EHSO

Betsy Fijol, Administrative Assistant, Norfolk Board of Health

Clerk, Massachusetts House of Representatives

Clerk, Massachusetts Senate

Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit