



The Commonwealth of Massachusetts  
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Bureau of Environmental Health  
Community Sanitation Program  
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June 5, 2017

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 June 2, 2017 accompanied by Jeffrey Arruda, EHSO. Violations noted during the inspection are listed below including 15 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

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

**FOOD SERVICE**

*Dining Area*

No Violations Noted

*Kitchen*

FC 3-501.16(B)

Limitation of Growth of Organisms, Temperature and Time Control: Potentially hazardous food not held at the proper cold holding temperature, macaroni salad recorded at 50°F

FC 4-501.114(C)(2)

Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration

*Mechanical Warewashing Area*

No Violations Noted

*Front Dry Storage*

No Violations Noted

*Walk-in Refrigerator/Freezer*

No Violations Noted

*Office*

105 CMR 590.009(G)(3)(b)(1) Special Requirements: Food Allergen Awareness Training, no prominently posted food allergen awareness training certificate

*Rear Dry Storage*

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

*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*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*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*

No Violations Noted

*Staff Bathroom (in Hall)*

No Violations Noted

*Holding Cell*

No Violations Noted

**DAY ROOM**

No Violations Noted

*Library*

No Violations Noted

**VISITING ROOM**

No Violations Noted

**H.S.U.***Medical Records/Treatment Room*

No Violations Noted

*Dr. 's Office*

No Violations Noted

*Nurse's Office*

No Violations Noted

*Conference Room*

No Violations Noted

*DOT Office*

105 CMR 451.200

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

*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 451.123\*

105 CMR 451.123

105 CMR 451.123

Maintenance: Soap scum on walls in shower # 2

Maintenance: Caulking moldy in shower 1, 2, and 3

Maintenance: Exhaust fan dusty

*Cells*

105 CMR 451.353

Interior Maintenance: Light damaged in cell # 124

*Parole Office*

No Violations Noted

*Laundry*

No Violations Noted

**1-2**  
105 CMR 451.320\*                      Cell Size: Inadequate floor space in all cells

*Bathroom*  
No Violations Noted

*Cells*  
105 CMR 451.103                      Mattresses: Mattress damaged in cell # 135

*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  
105 CMR 451.123                      Maintenance: Drain flies observed

*Cells*  
No Violations Noted

**2-1**  
105 CMR 451.320\*                      Cell Size: Inadequate floor space in all cells

*Work Release*  
No Violations Noted

*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: Caulking moldy in shower # 4 and 5  
105 CMR 451.123                      Maintenance: Caulking moldy in shower # 1, 2, and 3

*Bathroom*  
No Violations Noted

*Cells*  
No Violations Noted

**2-3**

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

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

No Violations Noted

*Showers*

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

105 CMR 451.123 Maintenance: Caulking moldy in shower # 1 and 2

*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

**Observations and Recommendations**

1. The inmate population was 142 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.

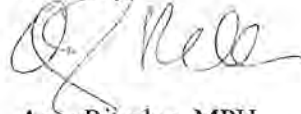
To review the specific regulatory requirements please visit our website at [www.mass.gov/dph/dcs](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (available in both PDF and RTF formats).

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 "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,

A handwritten signature in black ink, appearing to read 'Amy Riordan', written over a horizontal line.

Amy Riordan, MPH  
Environmental Analyst, CSP, BEH

cc: 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  
Nelson Alves, Director, Policy Development and Compliance Unit