The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

67 Forest Street, Suite # 100

Marlborough, MA 01752

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Secretary

MARGRET R. COOKE Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

March 25, 2022

Allison Hallett, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056 (electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Hallett:

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 the Pondville Correctional Center on March 3, 2022 accompanied by Amanda Hines, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 21 repeat violations:

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

 Sincerely,

 Kelli Poulin

 Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, 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)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)

Amanda Hines, EHSO (electronic copy)

Betsy Fijol, Executive 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.

**FOOD SERVICE**

*Dining Area*

 No Violations Noted

*Kitchen*

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty at 1-compartment sink near dishwasher**

**FC 7-102.11 Labeling and Identification, Working Containers: Working container of poisonous/toxic materials missing common name of materialPf**

**FC 4-602.11(E)(4)(b) Cleaning of Equipment and Utensils, Frequency: Accumulation of soil observed on interior surfaces of ice machine**

*Mechanical Warewashing Area*

 No Violations Noted

*Front Dry Storage*

**FC 6-501.16 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down in hallway**

*Walk-in Refrigerator/Freezer*

 No Violations Noted

*Office*

FC 4-501.11(B)\* Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy

*Rear Dry Storage*

105 CMR 451.383(B) Fire Safety System: Facility not in compliance with 780 CMR Massachusetts Building Code provisions for fire safety, items stored within 18 inches of ceiling

*Exterior Freezer*

FC 6-202.15(A)(3) Design, Construction, and Installation; Functionality: Exterior double-doors not self-closing or tight-fitting

*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

105 CMR 451.350 Structural Maintenance: Floor surface damaged

*Toxic Caustic*

 No Violations Noted

*Laundry*

105 CMR 451.353 Interior Maintenance: Washing machine lid rusted

*Barber Shop*

 No Violations Noted

*House Manager’s Office*

 No Violations Noted

**PROPERTY**

105 CMR 451.383(B)\* Fire Safety System: Facility not in compliance with 780 CMR Massachusetts Building Code provisions for fire safety, items stored within 18 inches of ceiling

**CONTROL**

*Shift Commander Office (Medical Waste Policies/Procedures Book)*

 No Violations Noted

*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 storage not in compliance with - 105 CMR 590.000, single-use items not stored at least 6 inches above the floor

*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

*Doctor’s Office*

Unable to Inspect – In Use

*Nurse’s Office (Medical Waste Log Book)*

 No Violations Noted

*Offices*

 No Violations Noted

*Administrative Assistants Office*

 No Violations Noted

*IPS Office*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Medical Waste Storage (Boiler Room)*

 No Violations Noted

**ADMINISTRATION AREA**

 No Violations Noted

*Superintendent Office*

 No Violations Noted

*Deputy Superintendent Office*

 No Violations Noted

**HOUSING UNITS**

**1-1**

*Bathroom*

105 CMR 451.123 Maintenance: Floor drain clogged outside of showers

105 CMR 451.123 Maintenance: Wall tiles damaged near urinal

*Cells*

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

*Work Release Office*

 No Violations Noted

*Laundry*

 No Violations Noted

*Mail/I.D Office*

 No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.123\* Maintenance: Exhaust fan dusty

105 CMR 451.123\* Maintenance: Floor dirty in shower # 2

105 CMR 451.123 Maintenance: Floor drain clogged outside of showers

*Cells*

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

105 CMR 451.350 Structural Maintenance: Window damaged in hallway

*Laundry*

105 CMR 451.353 Interior Maintenance: Dryer exhaust hose not sealed properly

**1-3**

*Bathroom*

105 CMR 451.123 Maintenance: Soap scum on walls in shower

105 CMR 451.123 Maintenance: Wall tiles damaged in shower

105 CMR 451.123 Maintenance: Drain cover not secured in shower

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Mold on floor and walls in the shower

105 CMR 451.123 Maintenance: Radiator corner damaged

*Cells*

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

**2-1**

*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 # 204

*Bathroom*

 No Violations Noted

*Slop Sink (in Bathroom)*

 No Violations Noted

*Records/Classification*

 No Violations Noted

**2-2**

*Showers*

105 CMR 451.123\* Maintenance: Floor dirty in shower # 1 and 4

105 CMR 451.123 Maintenance: Floor dirty in shower # 2

105 CMR 451.130\* Hot Water: Shower water temperature recorded at 920 F in shower # 4

105 CMR 451.123 Maintenance: Caulking moldy in shower # 4

105 CMR 451.123 Maintenance: Shroud cover loose in shower # 2

*Bathroom*

 No Violations Noted

*Cells*

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

**2-3**

*2nd Floor Laundry*

 No Violations Noted

*Operations*

 No Violations Noted

*Showers*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 4 and 5

*Bathroom*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, toilet out-of-order in stall # 2

*Cells*

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

105 CMR 451.353\* Interior Maintenance: Wall paint damaged near bed in cell # 235

**2-4**

*Bathroom*

 No Violations Noted

*Cells*

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

105 CMR 451.353\* Interior Maintenance: Wall paint damaged near top bunk in cell # 250

**DUMPSTER AREA**

105 CMR 451.370\* Garbage Storage: Outside dumpster missing a dumpster plug

105 CMR 451.370 Garbage Storage: Outside dumpster side door left open

**GYM**

 No Violations Noted

**CLASSROOMS/STORAGE**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 109 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,

 Kelli Poulin

 Environmental Health Inspector, CSP, BEH