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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MARGRET R. COOKE Commissioner

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MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

March 23, 2023

James Proctor, Deputy Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056 (electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Deputy Superintendent Proctor:

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: Minimum Requirements for the Management of 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 22, 2023 accompanied by Amanda Hines, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 13 repeat violations:

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

 Sincerely,

 Amy Medeiros

 Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, Director, BEH

 Steven Hughes, Director, CSP, BEH

Kathleen E. Walsh, 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*

 No Violations Noted

*Mechanical Warewashing Area*

 No Violations Noted

*Front Dry Storage*

**FC 4-903.11(A)(3) Protection of Clean Items, Storing: Single-Use Items not stored at least 6 inches above the floor, Styrofoam bowls stored on floor**

**FC 3-304.12(B) Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop in rice**

**FC 3-305.11(A)(3) Preventing Contamination from the Premises; Food Storage: Food not stores at least 6" off the ground, cooking oil stored on floor**

*Walk-in Refrigerator/Freezer*

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

*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**

*Property (Outside)*

 No Violations Noted

*Toxic Caustic*

 No Violations Noted

*Laundry*

 No Violations Noted

*Barber Shop*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1070F

*House Manager’s Office*

 No Violations Noted

**PROPERTY**

105 CMR 451.200 Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, single-use utensils stored uncovered

**CONTROL**

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

*Holding Cell*

Unable to Inspect – In Use

*Classroom*

 No Violations Noted

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

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Male Bathroom*

 No Violations Noted

*Staff Break Room*

 No Violations Noted

*Staff Bathroom (in Hall)*

 No Violations Noted

**DAY ROOM**

105 CMR 451.353 Interior Maintenance: Vending machine broken

*Program Classroom*

105 CMR 451.353 Interior Maintenance: Ceiling tile water stained

*Law Library*

 No Violations Noted

**VISITING ROOM**

 No Violations Noted

**H.S.U.**

*Medical Records Room*

 No Violations Noted

*Doctor’s Office*

 No Violations Noted

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

 No Violations Noted

*Offices*

 No Violations Noted

*Administrative Assistants Office*

 No Violations Noted

*IPS Office*

Unable to Inspect – In Use

*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: Baseboard damaged in shower # 4

105 CMR 451.123 Maintenance: Baseboard moldy in shower # 4

*Cells*

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

105 CMR 451.353 Interior Maintenance: Wall damaged in cell # 113 and 124

105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated in cell # 111

*Work Release Office*

 No Violations Noted

*Laundry*

 No Violations Noted

*Mail/I.D Office*

 No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 1000F at handwash sink

105 CMR 451.130 Hot Water: Shower water temperature recorded at 910F

*Cells*

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

*Laundry*

 No Violations Noted

**1-3**

*Bathroom*

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

105 CMR 451.123\* Maintenance: Grout moldy in shower

*Handicapped Bathroom*

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

105 CMR 451.123 Maintenance: Gap between baseboard and wall in shower

105 CMR 451.123\* Maintenance: Sealant damaged on walls in shower

*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

*Bathroom* Unable to Inspect Toilet/Shower Area – In Use

105 CMR 451.123\* Maintenance: Radiator damaged

*Slop Sink (in Bathroom)*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, backflow preventor leaking

*Records Room*

 No Violations Noted

**2-2**

*Showers*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower # 5 leaking

*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 # 227

**2-3**

*2nd Floor Laundry*

 No Violations Noted

*Operations*

 No Violations Noted

*Showers*

105 CMR 451.123 Maintenance: White residue on curtain in shower # 1, 2, 3, and 4

*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, cells double bunked

**BUILDING # 14**

105 CMR 451.350\* Structural Maintenance: Roof soffit damaged

*Gym*

 No Violations Noted

*Classifications*

 No Violations Noted

**DUMPSTER AREA**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 91 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 Medeiros Environmental Health Inspector, CSP, BEH