



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health
Division of Environmental Health Regulations and Standards
67 Forest Street, Suite # 100
Marlborough, MA 01752
Phone: 617-624-5757

MAURA T. HEALEY
Governor

KIMBERLEY L. DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD,
PhD Commissioner

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

March 14, 2025

Lisa Curto, Superintendent
Pondville Correctional Center
P.O. Box 146
Norfolk, MA 02056 electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on March 5, 2025, accompanied by Daniel Alves, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 60 total deficiencies; 27 new deficiencies under the Required Standards (.100 and .200 series), 27 repeat deficiencies under the Required Standards, 3 new deficiencies under the Recommended Standards (.300 series), and 1 repeat deficiency under the Recommended Standards and 2 deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

Overview

Section 1 provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

Section 2 provides information on areas that EHRS found to be compliant.

Section 3 documents the areas that EHRS did not inspect.

Section 4 outlines observations and recommendations related to the inspection.

Section 5 provides information on submitting a Plan of Correction for the identified violations.

SECTION 1: Health and Safety Deficiencies

Deficiencies under the Required Standards (.100 and .200 series)

27 new deficiencies and 27 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Food Service	Kitchen	105 CMR 451.200	Hygienic Practices Food Contamination Prevention: Food service personnel eating in an inappropriate area. Standard found in 105 CMR 590; FC 2-401.11(A).
2.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall behind ovens dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
3.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, drain flies observed near floor drains. Standard found in 105 CMR 590; FC 6-501.111.
4.	Food Service	Kitchen	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). **Corrected On-Site**
5.	Food Service	Kitchen	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, reach-in refrigerator gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
6.	Food Service	Serving Line	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, drying rack dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
7.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A).
8.	Food Service	Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty. Standard found in 105 CMR 590; FC 6-501.12(A).

9. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
10. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
11. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).
12. Food Service	Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
13. Food Service	Kitchen	105 CMR 451.200*	Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged throughout the kitchen. Standard found in 105 CMR 590; FC 6-201.11.
14. Food Service	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets dirty and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
15. Food Service	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, door damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
16. Food Service	Walk-in Refrigerator/Freezer	105 CMR 451.200	Design, Construction, and Installation; Cleanability: Floor coverings not smooth and easily cleanable, floor surface lifting up. Standard found in 105 CMR 590; FC 6-201.11.
17. Food Service	Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food, Disposition: Unsafe, adulterated, or not honestly presented food not properly reconditioned or discarded, packages of ground beef torn open. Standard found in 105 CMR 590; FC 3-701.11(A). **Corrected On-Site**

18. Food Service		Rear Dry Storage	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container. Standard found in 105 CMR 590; FC 3-304.12(B).
19. Food Service		Office	105 CMR 451.200	Management and Personnel: Unable to confirm person in charge has current certification. Standard found in 105 CMR 590.002(A)(1)(B).
20. Housing Units	1-1	Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower # 3 and 4
21. Housing Units	1-1	Bathroom	105 CMR 451.123*	Maintenance: Walls paint damaged in shower # 4
22. Housing Units	1-1	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, and 4
23. Housing Units	1-1	Bathroom	105 CMR 451.123*	Maintenance: Ceiling dirty in shower # 2
24. Housing Units	1-1	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty outside of shower # 3 and 4
25. Housing Units	1-1	Bathroom	105 CMR 451.123	Maintenance: Dead drain flies observed on ceiling in shower # 3
26. Housing Units	1-1	Bathroom	105 CMR 451.123	Maintenance: Floor grout moldy outside of shower # 1 and 2
27. Housing Units	1-2	Bathroom	105 CMR 451.123	Maintenance: Curtains dirty in shower # 1 and 2. **Corrected On-Site**
28. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout dirty outside of shower
29. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower
30. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor left unfinished in shower
31. Housing Units	1-3	Bathroom	105 CMR 451.123	Maintenance: Curtain dirty in shower **Corrected On-Site**
32. Housing Units	1-3	Bathroom	105 CMR 451.123	Maintenance: Caulking dirty in shower
33. Housing Units	2-2	Showers	105 CMR 451.123*	Maintenance: Curtain dirty in shower # 5 **Corrected On-Site**
34. Housing Units	2-2	Showers	105 CMR 451.123*	Maintenance: Mold observed on ceiling in shower # 1
35. Housing Units	2-2	Showers	105 CMR 451.123*	Maintenance: Floor paint damaged in shower # 1
36. Housing Units	2-2	Showers	105 CMR 451.123	Maintenance: Floor paint throughout shower area
37. Housing Units	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, floor drain not secure outside of showers
38. Housing Units	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 2 out-of-order

39. Housing Units	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 5 leaking
40. Housing Units	2-2	Showers	105 CMR 451.123	Maintenance: Curtain dirty in shower # 3, 4, and 5. **Corrected On-Site**
41. Housing Units	2-3	Showers	105 CMR 451.123*	Maintenance: Ceiling vent dusty near shower # 1
42. Housing Units	2-3	Showers	105 CMR 451.123	Maintenance: Curtain dirty in shower # 1 and 2. **Corrected On-Site**
43. Housing Units	2-3	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, shower # 3 out-of-order
44. Housing Units	2-4	Bathroom	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, toilet # 1 clogged. **Corrected On-Site**

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection.

1. All Housing Units		Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
2. Housing Units	2-3	2nd Floor Laundry	105 CMR 451.353	Interior Maintenance: Washing machine # 1 out-of-order
3. Housing Units	2-3	2nd Floor Laundry	105 CMR 451.353	Interior Maintenance: Dryer # 2 out-of-order
4. Building # 14	Gym		105 CMR 451.353	Interior Maintenance: Several machines out-of-order

Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)

2 new deficiencies were found during the inspection:

1. H.S.U.	Nurse's Office (Medical Waste Log Book)	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment. Standard found in 105 CMR 480.500(B).
2. H.S.U.	Nurse's Office (Medical Waste Log Book)	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days. Standard found in 105 CMR 480.400(C).

SECTION 2: Areas Found to be in Compliance

EHRS inspected 53 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS did not inspect 1 area of the facility because it was either in use, locked, or under construction.

1. Housing Units	2-3	Showers	Unable to Inspect Right Side Showers - Not in Use
------------------	-----	---------	---

SECTION 4: Plan of Correction

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. The Plan of Correction must include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 4: Observations and Recommendations

1. The inmate population was 145 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH