

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor 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

May 24, 2018

Kristie Ladouccur, Superintendent Pondville Correctional Center P.O. Box 146 Norfolk, MA 02056

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Ladouccur:

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 May 11, 2018 accompanied by Jeff Arruda, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 46 repeat violations:

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

Dining Area

No Violations Noted

Kitchen	
FC 4-501.114(C)(2)*	Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration
FC 5-205.15(B)*	Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, faucet leaking when turned on
FC 6-201.16(A)*	Design, Construction, and Installation; Cleanability: Wall covering not easily cleanable, wall paint damaged near 3-compartment sink
FC 6-201.16(A)*	Design, Construction, and Installation; Cleanability: Ceiling covering not easily cleanable, ceiling damaged above pots and pans
FC 4-502.13(B)	Maintenance and Operation, Utensils: Bulk milk dispenser tube not cut at a diagonal and protruding more than 1 inch from chilled dispensing head

Mechanical Warewashing Area FC 6-201.16(A)*

Design, Construction, and Installation; Cleanability: Wall covering not easily cleanable, wall paint damaged

Front Dry Storage FC 3-304.12(A)	Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, scoop stored in sugar
Walk-in Refrigerator/Freezer	No Violations Noted
Office	No Violations Noted
Rear Dry Storage	No Violations Noted
Exterior Freezer	No Violations Noted
Toxic Caustic Room (near Barb	<i>er Shop)</i> No Violations Noted
WAREHOUSE	
Bulk Storage (Outside)	No Violations Noted
Linens and Toiletries	No Violations Noted
Toxic Caustic	No Violations Noted
Laundry	No Violations Noted
<i>Barber Shop</i> 105 CMR 451.353*	Interior Maintenance: Razors not cleaned prior to storage
House Manager's Office	Unable to Access - Locked
<u>PROPERTY</u>	No Violations Noted
<u>CONTROL</u> 105 CMR 451.200	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
Female Bathroom 105 CMR 451.123	Maintenance: Ceiling vent dusty
Male Bathroom	No Violations Noted
Classroom 105 CMR 451.353	Interior Maintenance: Window shade damaged

<i>Staff Break Room</i> 105 CMR 451.353	Interior Maintenance: Window shade damaged
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
<u>H.S.U.</u>	
Medical Records/Treatment Ro	No Violations Noted
Doctor's Office	No Violations Noted
Nurse's Office	No Violations Noted
Treasurer's Office	No Violations Noted
Administrative Assistant's Offic	
	No Violations Noted
Staff Bathroom	No Violations Noted
Medical Waste Storage (Boiler	<i>Room)</i> No Violations Noted
ADMINISTRATION AREA	No Violations Noted
HOUSING UNITS	
1-1	
Bathroom	

Maintenance: Soap scum on walls in shower # 2
Maintenance: Curtain dirty in shower # 1-4
Maintenance: Grout dirty in shower # 1 and 2
Maintenance: Ceiling dirty in shower #1 and 2
Maintenance: Ceiling paint peeling in shower # 3

Cells 105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
Parole Office	No Violations Noted
Laundry 105 CMR 451.353	Interior Maintenance: Dryer # 2 not connected to the exterior
1-2	
Bathroom 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123	Maintenance: Curtain dirty in shower # 1 and 2 Maintenance: Floor drain not secure in shower # 2 Maintenance: Grout moldy in shower # 1 Maintenance: Ceiling light cracked
Cells 105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
Laundry	No Violations Noted
1-3	
Bathroom 105 CMR 451.123	Maintenance: Exhaust fan dusty
Handicapped Bathroom 105 CMR 451.123* 105 CMR 451.123	Maintenance: Caulking moldy in shower Maintenance: Ceiling vent dusty
<i>Cells</i> 105 CMR 451.320*	Cell Size: Inadequate floor space in all cells
2-1	
Work Release	No Violations Noted
Classification 105 CMR 451.353	Interior Maintenance: Ceiling vent dusty
Bathroom	No Violations Noted
Slop Sink (in Bathroom) 105 CMR 451.353*	Interior Maintenance: Wet mop stored in bucket
Cells 105 CMR 451.320* 105 CMR 451.353* 105 CMR 451.353*	Cell Size: Inadequate floor space in all cells Interior Maintenance: Wall unfinished in cell # 210 Interior Maintenance: Wall paint damaged in cell # 206 and 208

2-2

Showers 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123	Maintenance: Curtain dirty in shower # 1-5 Maintenance: Exhaust fan dusty Maintenance: Curtain damaged in shower # 4
Bathroom	No Violations Noted
Cells 105 CMR 451.320* 105 CMR 451.353 105 CMR 451.353*	Cell Size: Inadequate floor space in all cells Interior Maintenance: Window shade damaged in cell # 216 Interior Maintenance: Wall paint damaged in cell # 221
2-3	
2 nd Floor Laundry	No Violations Noted
<i>IPS/Operations</i> 105 CMR 451.200*	Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, utensils left uncovered
Showers 105 CMR 451.123* 105 CMR 451.123 105 CMR 451.123* 105 CMR 451.123	Maintenance: Caulking moldy in shower # 3 and 6 Maintenance: Caulking moldy in shower # 1 and 2 Maintenance: Curtain dirty in shower # 1-6 Maintenance: Ceiling vent dusty
Bathroom	No Violations Noted
Cells 105 CMR 451.320* 105 CMR 451.353* 105 CMR 451.353	Cell Size: Inadequate floor space in all cells Interior Maintenance: Window shade damaged in cell # 237 Interior Maintenance: Window shade damaged in cell # 236
2-4	
Bathroom	No Violations Noted
Cells 105 CMR 451.320* 105 CMR 451.353	Cell Size: Inadequate floor space in all cells Interior Maintenance: Window shade damaged in cell # 258
DUMPSTER AREA 105 CMR 451.371*	Rubbish Storage: Rubbish stored in an unsanitary condition, recycling stored on the ground
<u>GYM</u> 105 CMR 451.350*	Structural Maintenance: Door not rodent and weathertight
CLASSROOMS	No Violations Noted

Observations and Recommendations

1. The inmate population was 150 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 <u>www.mass.gov/dph/dcs</u> 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 <u>www.mass.gov/dph/fpp</u> 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 "<u>1999 Food Code</u>".

To review the Labeling regulations please visit the Food Protection website at <u>www.mass.gov/dph/fpp</u> 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 Field Supervisor, EA III, CSP, BEH

Jana Ferguson, Director, BEH Steven Hughes, Director, CSP, BEH 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

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