



The Commonwealth of Massachusetts  
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May 23, 2019

Sergio Servello, Superintendent  
 Pondville Correctional Center  
 P.O. Box 146  
 Norfolk, MA 02056

(electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Servello:

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 Pondville Correctional Center on May 17, 2019 accompanied by Jeffrey Arruda, Environmental Health and Safety Officer (EHSO). Violations noted during the inspection are listed below including 23 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(\* indicates conditions documented on previous inspection reports)

*Dining Area*

No Violations Noted

*Kitchen*

- FC 5-205.15(B) \* Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, 3 compartment sink leaking at rinse bay
- FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, 3 compartment sink leaking at wash bay
- FC 6-501.114(A) Maintenance and Operations; Maintaining Premises: Nonfunctional equipment not repaired or removed from premises, cooler # 2 out-of-order
- FC 6-501.111(B) Maintenance and Operations; Pest Control: Flies observed near ovens

*Mechanical Warewashing Area*

No Violations Noted

*Front Dry Storage*

No Violations Noted

*Walk-in Refrigerator/Freezer*

No Violations Noted

*Office*

FC 6-501.16

Maintenance and Operation; Cleaning: Wet mop stored in bucket

*Rear Dry Storage*

No Violations Noted

*Exterior Freezer*

No Violations Noted

*Toxic Caustic Room (near Barber Shop)*

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

*Barber Shop*

No Violations Noted

*House Manager's Office*

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*  
105 CMR 451.353

Interior Maintenance: Wall vent dusty

**DAY ROOM**

No Violations Noted

*Library*  
105 CMR 451.353\*

Interior Maintenance: Ceiling tiles water damaged

**VISITING ROOM**

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, utensils not kept covered

**H.S.U.**

*Medical Records/Treatment Room*

No Violations Noted

*Doctor's Office*

No Violations Noted

*Nurse's Office*

No Violations Noted

*Treasurer's Office*

No Violations Noted

*Administrative Assistant's Office*

No Violations Noted

*Staff Bathroom*

No Violations Noted

*Medical Waste Storage (Boiler Room)*

No Violations Noted

**ADMINISTRATION AREA**

No Violations Noted

**HOUSING UNITS**

**1-1**

*Bathroom*  
105 CMR 451.123\*  
105 CMR 451.123  
105 CMR 451.123\*  
105 CMR 451.130\*

Maintenance: Grout dirty in shower # 1 and 2  
Maintenance: Grout dirty in shower # 3  
Maintenance: Ceiling dirty in shower # 1 and 2  
Hot Water: Shower water temperature recorded at 90<sup>0</sup>F in shower # 1

*Cells*  
105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

*Parole Office*

No Violations Noted

*Laundry*

No Violations Noted

*Mail/I.D Office*

No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.123\*  
105 CMR 451.123  
105 CMR 451.123\*  
105 CMR 451.123

Maintenance: Grout moldy in shower # 1  
Maintenance: Grout moldy in shower # 2  
Maintenance: Ceiling light cracked  
Maintenance: Soap scum on walls in shower # 2

*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 # 132  
Interior Maintenance: Wall paint damaged in cell # 134

*Laundry*

No Violations Noted

**1-3**

*Bathroom*

105 CMR 451.123\*  
105 CMR 451.123  
105 CMR 451.123

Maintenance: Exhaust fan dusty  
Maintenance: Soap scum on shower floors  
Maintenance: Soap scum on walls in shower

*Handicapped Bathroom*

105 CMR 451.123\*  
105 CMR 451.123  
105 CMR 451.123

Maintenance: Ceiling vent dusty  
Maintenance: Mold along the grout in the shower  
Maintenance: Mold on the baseboards in the shower

*Cells*

105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

**2-1**

*Work Release*

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, utensils not kept covered

*Classification*

No Violations Noted

*Bathroom*

No Violations Noted

*Slop Sink (in Bathroom)*

No Violations Noted

*Cells*

105 CMR 451.320\*

Cell Size: Inadequate floor space in all cells

**2-2**

*Showers*

105 CMR 451.123\* Maintenance: Exhaust fan dusty  
105 CMR 451.123 Maintenance: Missing curtain at shower # 3  
105 CMR 451.123 Maintenance: Grout dirty and moldy in shower # 1-5

*Bathroom*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Cells*

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

**2-3**

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

No Violations Noted

*IPS/Operations*

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

*Showers*

105 CMR 451.123\* Maintenance: Caulking moldy in shower # 3  
105 CMR 451.123 Maintenance: Caulking moldy in shower # 2  
105 CMR 451.123 Maintenance: Soap scum on walls in shower # 4 and 5

*Bathroom*

No Violations Noted

*Cells*

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

**2-4**

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells  
105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 244

**DUMPSTER AREA**

No Violations Noted

**GYM**

105 CMR 451.350\* Structural Maintenance: Door not rodent and weathertight

**CLASSROOMS/STORAGE**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 139 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 Riordan, MPH  
Field Supervisor, EA III, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH  
Jana Ferguson, 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)  
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Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate