November 5, 2021

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 November 3, 2021 accompanied by Amanda Hines, Environmental Health and Safety Officer (EHSO). Violations noted during the inspection are listed below including 19 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, Acting Commissioner, DPH
Nalina Narain, Director, BEH
Steven Hughes, Director, CSP, BEH
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Carol A. Mici, Commissioner, DOC
Terrence Reidy, Secretary, EOPSS
Timothy Gotovitch, Director, Policy Development and Compliance Unit
Amanda Hines, EHSO
Betsy Fijol, Administrative Assistant, Norfolk Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
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 3-302.12** Preventing Food and Ingredient Contamination: Lettuce food container not dated in refrigerator  
FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, oil spilled under food prep table  
FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent droppings observed near oven  
**FC 3-302.12** Preventing Food and Ingredient Contamination: Unlabeled food containers, spices unlabeled and stored uncovered

*Mechanical Warewashing Area*  
No Violations Noted

*Front Dry Storage*  
FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent droppings observed on floor and in pancake mix storage bin

*Walk-in Refrigerator/Freezer*  
**FC 4-602.13*** Cleaning of Equipment and Utensils, Frequency: Nonfood contact surfaces of equipment frequency necessary to preclude accumulation of soil residues, mold on walls throughout  
**FC 3-305.11(A)(2)** Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty

*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*  
FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent droppings observed on the floor

*Exterior Freezer*  
**FC 6-501.12(A)** Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor under shelving dirty

*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

*Toxic Caustic*  
No Violations Noted
Laundry
105 CMR 451.353  Interior Maintenance: Unlabeled chemical bottle

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
Female Bathroom
No Violations Noted

Male Bathroom
105 CMR 451.123  Maintenance: Ceiling vent dusty

Classroom
No Violations Noted

Staff Break Room
No Violations Noted

Staff Bathroom (in Hall)
No Violations Noted

Holding Cell
105 CMR 451.124  Water Supply: Insufficient water supply in quantity and pressure at handwash sink

DAY ROOM
No Violations Noted

Library
105 CMR 451.353*  Interior Maintenance: Ceiling tiles water damaged

VISITING ROOM
No Violations Noted

H.S.U.

Medical Records/Treatment Room
No Violations Noted

Doctor’s Office
No Violations Noted

Nurse’s Office (Medical Waste Log Book)
No Violations Noted

Treasurer’s Office
No Violations Noted
Administrative Assistants Office

No Violations Noted

IPS Office

Unable to Inspect – Locked

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: Wall fan dusty
105 CMR 451.123 Maintenance: Caulking dirty in shower # 2
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, drain cover loose in shower # 2

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
105 CMR 451.353 Interior Maintenance: Floor tiles damaged in cell # 118
105 CMR 451.353 Interior Maintenance: Light shield damaged in cell # 124

Parole Office

No Violations Noted

Laundry

105 CMR 451.353* Interior Maintenance: Ceiling vent dusty

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 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No soap at handwash sink

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: Exhaust fan dusty

Handicapped Bathroom
105 CMR 451.123*
Maintenance: Mold on floor and walls in the shower
105 CMR 451.123
Maintenance: Floor paint damaged in the shower
105 CMR 451.123
Maintenance: Floor dirty in shower
105 CMR 451.130
Hot Water: Shower water temperature recorded at 90°F

Cells
105 CMR 451.320*
Cell Size: Inadequate floor space in cells, cells double bunched

2-1

Cells
105 CMR 451.320*
Cell Size: Inadequate floor space in cells, cells double bunched
105 CMR 451.353
Interior Maintenance: Window shade damaged in cell # 208

Bathroom
105 CMR 451.123
Maintenance: Ceiling vent dusty

Slop Sink (in Bathroom)
No Violations Noted

Classification
No Violations Noted

2-2

Showers
105 CMR 451.123*
Maintenance: Exhaust fan dusty
105 CMR 451.123*
Maintenance: Ceiling vent dusty
105 CMR 451.123
Maintenance: Floor dirty in shower # 1 and 4
105 CMR 451.123
Maintenance: Ceiling paint damaged in shower # 1
105 CMR 451.130
Plumbing: Plumbing not maintained in good repair, shower # 3 out-of-order
105 CMR 451.130
Hot Water: Shower water temperature recorded at 96°F in shower # 4
105 CMR 451.123
Maintenance: Light fixture not working properly, light out in shower # 4

Bathroom
No Violations Noted

Cells
105 CMR 451.320*
Cell Size: Inadequate floor space in cells, cells double bunched

2-3

2nd Floor Laundry
No Violations Noted

Operations
No Violations Noted
**Showers**
105 CMR 451.123  Maintenance: Floor dirty in shower # 1, 2, and 3
105 CMR 451.130  Plumbing: Plumbing not maintained in good repair, shower # 4, 5, and 6 out-of-order

**Bathroom**
105 CMR 451.123  Maintenance: Ceiling vent dusty

**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
105 CMR 451.353  Interior Maintenance: Floor tile damaged in cell # 237
105 CMR 451.353  Interior Maintenance: Window shade damaged in cell # 240

**2-4**

**Bathroom**
105 CMR 451.123  Maintenance: Light shield loose
105 CMR 451.123  Maintenance: Ceiling vent dusty

**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 top lid and dumpster plug

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

**CLASSROOMS/STORAGE**
105 CMR 451.353  Interior Maintenance: Floor paint damaged in main hallway and in room # 3
Observations and Recommendations

1. The inmate population was 113 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 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 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 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