



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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 Lieutenant Governor

MARYLOU SUDDERS
 Secretary

MARGRET R. COOKE
 Acting Commissioner

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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 (electronic copy)
 Nalina Narain, Director, BEH (electronic copy)
 Steven Hughes, Director, CSP, BEH (electronic copy)
 Marylou Sudders, 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, Administrative 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

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 in 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*
105 CMR 451.123
105 CMR 451.130

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

Cells

105 CMR 451.320*
105 CMR 451.353
105 CMR 451.353

Cell Size: Inadequate floor space in cells, cells double bunked
Interior Maintenance: Floor tiles damaged in cell # 118
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
105 CMR 451.123
105 CMR 451.110(A)

Maintenance: Exhaust fan dusty
Maintenance: Floor dirty in shower # 2
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 90⁰ F

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

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 96⁰ 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 bunked

2-3

2nd Floor Laundry

No Violations Noted

Operations

No Violations Noted

Showers

105 CMR 451.123
105 CMR 451.130

Maintenance: Floor dirty in shower # 1, 2, and 3
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*
105 CMR 451.353
105 CMR 451.353
105 CMR 451.353

Cell Size: Inadequate floor space in cells, cells double banded
Interior Maintenance: Wall paint damaged near bed in cell # 235
Interior Maintenance: Floor tile damaged in cell # 237
Interior Maintenance: Window shade damaged in cell # 240

2-4

Bathroom

105 CMR 451.123
105 CMR 451.123

Maintenance: Light shield loose
Maintenance: Ceiling vent dusty

Cells

105 CMR 451.320*
105 CMR 451.353

Cell Size: Inadequate floor space in all cells, cells double banded
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