

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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MARYLOU SUDDERS

Secretary

MARGRET R. COOKE Acting Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

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 (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 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 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 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](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,



Kelli Poulin

Environmental Health Inspector, CSP, BEH