The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

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Marlborough, MA 01752

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KATHLEEN E. WALSH

Secretary

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MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

October 16, 2023

Lisa Curto, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056 (electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

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: Minimum Requirements for the Management of 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 the Pondville Correctional Center on October 12, 2023 accompanied by Michael Guerrera, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 12 repeat violations:

Should you have any questions, please don’t hesitate to contact me.

 Sincerely,



 Sara Wolanski

 Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH

Nalina Narain, Director, BCEH

 Steven Hughes, Director, CSP, BCEH

Kathleen E. Walsh, 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)

 Michael Guerrera, EHSO (electronic copy)

Betsy Fijol, Executive 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*)

**FOOD SERVICE**

FC 6-501.16 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored upside down

*Dining Area*

 No Violations Noted

*Kitchen*

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, dirty wall and fixtures around handwash sink**

**FC 3-302.12 Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food**

**FC 3-304.12(B) Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, improper scoop in unlabeled dry product**

*Mechanical Warewashing Area*

**FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, dirty wall and fixtures around warewash machine, mold observed**

*Front Dry Storage*

 No Violations Noted

*Walk-in Refrigerator/Freezer*

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets dirty

*Office*

105 CMR 590.011(C)(3) Additional Requirements: Food Allergy Awareness Training, food protection manager allergen awareness certificate was not available at time of inspection

*Rear Dry Storage*

 No Violations Noted

*Exterior Freezer*

 No Violations Noted

*Toxic Caustic Room (near Barber Shop)*

 No Violations Noted

**WAREHOUSE**

*Property (Outside)*

105 CMR 451.353 Interior Maintenance: Floor damaged

*Toxic Caustic*

 No Violations Noted

*Laundry*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Barber Shop*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 1050F

*House Manager’s Office*

 No Violations Noted

**PROPERTY**

 No Violations Noted

**CONTROL**

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

105 CMR 590.000, no functioning thermometer in refrigerator

*Holding Cell*

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

*Classroom*

 No Violations Noted

*Shift Commander Office (Medical Waste Policies/Procedures Book)*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Female Bathroom*

 No Violations Noted

*Male Bathroom*

 No Violations Noted

*Staff Break Room*

 No Violations Noted

*Staff Bathroom (in Hall)*

 No Violations Noted

**DAY ROOM**

 No Violations Noted

*Program Classroom*

 No Violations Noted

*Law Library*

 No Violations Noted

*Parole Office (Next to Dayroom)*

 No Violations Noted

**VISITING ROOM**

 No Violations Noted

*M.A.T. Room*

 No Violations Noted

**H.S.U.**

*Evidence*

 No Violations Noted

*Medical Records Room*

 No Violations Noted

*Doctor’s Office*

 No Violations Noted

*Nurse’s Office (Medical Waste Log Book)*

 No Violations Noted

*Offices*

 No Violations Noted

*Administrative Assistants Office*

 No Violations Noted

*IPS 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 (Shower # 4 Offline)*

105 CMR 451.123 Maintenance: Floor tile grout damaged in shower # 3

*Cells*

105 CMR 451.320\* Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated in cell # 112

*Work Release Office*

 No Violations Noted

*Laundry*

 No Violations Noted

*Mail/I.D Office*

 No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.123 Maintenance: Floor tile grout damaged outside showers

*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: Soap scum on walls in shower

105 CMR 451.123\* Maintenance: Grout moldy in shower

105 CMR 451.130 Hot Water: Shower water temperature 1200F

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Gap between baseboard and wall in shower

105 CMR 451.130 Hot Water: Shower water temperature 1290F

*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 # 204

*Bathroom* Unable to Inspect Toilet/Shower Area – In Use

105 CMR 451.123\* Maintenance: Radiator damaged

*Slop Sink (in Bathroom)*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, backflow preventor leaking

*Records Room*

 No Violations Noted

*D.O.S. Office*

 No Violations Noted

**2-2**

*Showers*

105 CMR 451.123 Maintenance: Wall tiles damaged outside shower # 3

105 CMR 451.123 Maintenance: Mold observed on ceiling inside and outside shower # 2

*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 (Shower # 1 in use)*

105 CMR 451.123 Maintenance: Light not secured to ceiling

105 CMR 451.123 Maintenance: Caulking moldy in shower # 2, 3, 4, 5, and 6

*Bathroom*

 No Violations Noted

*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 # 234, 239 and 240

**2-4**

*Bathroom*

 No Violations Noted

*Cells*

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

105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 243

**BUILDING # 14**

*Gym*

 No Violations Noted

*Classifications*

 No Violations Noted

**DUMPSTER AREA**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 109 at the time of inspection.
2. The CSP recommends implementing a cleaning schedule for the walls in the Kitchen and Warewash area to prevent mold growth and buildup of debris.
3. Please provide the Allergen Awareness Certification of the Food Manager along with the Plan of Correction.
4. The hot water temperature range for handwash sinks is 110°F-130°F and 100°F-112°F for showers.

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,



 Sara Wolanski Environmental Health Inspector, CSP, BCEH