



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Community Sanitation Program
 67 Forest Street, Suite # 100
 Marlborough, MA 01752
 Phone: 508-665-3251

MAURA T. HEALEY
 Governor
 KIMBERLEY DRISCOLL
 Lieutenant Governor

KATHLEEN E. WALSH
 Secretary
 ROBERT GOLDSTEIN, MD, PhD
 Commissioner
 Tel: 617-624-6000
 www.mass.gov/dph

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 Guerrero, 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 Guerrero, 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

105 CMR 451.123*

Unable to Inspect Toilet/Shower Area – In Use

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 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,



Sara Wolanski
Environmental Health Inspector, CSP, BCEH