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| MAURA T. HEALEY  Governor  KIMBERLEY L. DRISCOLL  Lieutenant Governor |

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Division of Environmental Health Regulations and Standards

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January 30, 2025

KATHLEEN E. WALSH

Secretary

ROBERT GOLDSTEIN, MD, PhD Commissioner

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**www.mass.gov/dph**

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:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on October 25, 2024, accompanied by Daniel Alves, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 123 total deficiencies; 106 new deficiencies under the Required Standards (.100 and .200 series), 13 repeat deficiencies under the Required Standards, 3 new deficiencies under the Recommended Standards (.300 series), and 1 repeat deficiency under the Recommended Standards.

**Overview**

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** outlines observations and recommendations related to the inspection.

**Section 5** provides information on submitting a Plan of Correction for the identified violations.

**SECTION 1: Health and Safety Deficiencies**

**Deficiencies under the Required Standards (.100 and .200 series)**

106 new deficiencies and 13 repeat deficiencies (indicated by an \*) were found during the inspection:

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 1. H.S.U. | Medical Records Room | | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink | | | | | |
| 1. H.S.U. | Medical Waste Storage (Boiler Room) | | | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, pipe leaking | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Wall moldy in shower # 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Wall paint damaged in shower # 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Walls dirty in shower # 1, 3, and 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Floor dirty in shower # 1, 2, 3, and 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 and 2 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Ceiling dirty in shower # 2 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Drain flies observed in shower # 2 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Wall tiles damaged in shower #3 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Floor dirty outside of shower # 3 and 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Ceiling paint damaged in shower # 3 and 4 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123 | Maintenance: Toilet # 2 out-of-order | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123\* | Maintenance: Floor tile grout damaged in shower # 3 | | | | | |
| 1. HOUSING UNITS | | 1-1 | Bathroom | 105 CMR 451.123\* | Maintenance: Mold on ceiling outside of shower # 1 | | | | | |
| 1. HOUSING UNITS | | 1-3 | Bathroom | 105 CMR 451.123 | Maintenance: Caulking damaged in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Bathroom | 105 CMR 451.123 | Maintenance: Caulking moldy in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Bathroom | 105 CMR 451.123 | Maintenance: Floor dirty in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Bathroom | 105 CMR 451.123 | Maintenance: Walls dirty in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Handicapped Bathroom | 105 CMR 451.123 | Maintenance: Wall tile grout moldy outside of showers | | | | | |
| 1. HOUSING UNITS | | 1-3 | Handicapped Bathroom | 105 CMR 451.123 | Maintenance: Floor dirty in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Handicapped Bathroom | 105 CMR 451.123 | Maintenance: Floor left unfinished in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Handicapped Bathroom | 105 CMR 451.123 | Maintenance: Caulking moldy in shower | | | | | |
| 1. HOUSING UNITS | | 1-3 | Handicapped Bathroom | 105 CMR 451.123\* | Maintenance: Walls dirty in shower | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Curtain dirty in shower # 5 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Floor dirty in shower # 5 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Drain flies observed in shower # 5 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Mold observed on ceiling in shower # 1 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Floor paint damaged in shower # 1 and 2 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Floor dirty in shower # 3 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123 | Maintenance: Grout moldy in shower # 4 and 5 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.130 | Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123\* | Maintenance: Mold observed on ceiling inside and outside shower # 2 | | | | | |
| 1. HOUSING UNITS | | 2-2 | Showers | 105 CMR 451.123\* | Maintenance: Grout damaged between baseboard and wall in shower # 4 | | | | | |
| 1. HOUSING UNITS | | 2-3 | 2nd Floor Laundry | 105 CMR 451.123 | Maintenance: Wall paint damaged | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Right side showers out-of-order | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Wall vent dusty in shower # 1 and 2 | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Wall paint damaged in shower # 1 and 2 | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Floor dirty in shower # 1, 2, and 3 | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Caulking moldy in shower # 1, 2, and 3 | | | | | |
| 1. HOUSING UNITS | | 2-3 | Showers | 105 CMR 451.123 | Maintenance: Ceiling moldy above shower # 3 | | | | | |
| 1. HOUSING UNITS | | 2-3 | Bathroom | 105 CMR 451.123 | Maintenance: Area around soap dispensers dirty | | | | | |
| 1. HOUSING UNITS | | 2-4 | Bathroom | 105 CMR 451.123 | Maintenance: Area around soap dispenser dirty | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). | **Corrected on-site** | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed under serving tables. Standard found in 105 CMR 590; FC 6-501.12(A). | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, drying rack dirty with encrusted soil deposits and rodent droppings. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged. Standard found in 105 CMR 590; FC 4-501.12. | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted food deposits observed on clean cutting boards. Standard found in 105 CMR 590; FC 4-601.11(A). | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelf where clean trays are stored dirty. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, standing fan dusty. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | | |
| 1. Serving Line | | | | 105 CMR 451.200 | Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less (Pf), temperature of tartar sauce recorded at 53℉. Standard found in 105 CMR 590; FC 3-501.16(A)(2). | **Corrected on-site** | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan and wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, area around ice machine dusty. Standard found in 105 CMR 590; FC 6-501.12(A). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of reach-in refrigerators greasy. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, reach-in refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy on Traulsen refrigerator. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of right side of warmer greasy. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects; flies observed throughout kitchen. Standard found in 105 CMR 590; FC 6-501.111. | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water controls leaking at handwash sink. Standard found in 105 CMR 590; FC 5-205.15(B). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings and food debris observed behind stove. Standard found in 105 CMR 590; FC 6-501.12(A). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of stove and grille encrusted with grease. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of kettle dirty. Standard found in 105 CMR 590; FC 4-601.11(C). | | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | 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, unlabeled sugar container. Standard found in 105 CMR 590; FC 3-302.12. | **Corrected on-site** | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; shelves underneath prep table dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty throughout kitchen. Standard found in 105 CMR 590; FC 6-501.12(A). | | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings; employee clothing observed stored on ice machine. Standard found in 105 CMR 590; FC 6-305.11(B). | **Corrected on-site** | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, bowls on shelf near ice machine not inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). | **Corrected on-site** | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Hands and Arms: Insufficient hand washing, after touching exposed portion of one’s body (Pf), employee observed wiping face with shirt. Standard found in 105 CMR 590; FC 2-301.14(A). | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Sources, Specifications; Specifications for Receiving: Evidence of previous temperature abuse on time/temperature control for safety food (Pf), chicken salad temperature recorded at 56℉. Standard found in 105 CMR 590; FC 3-202.11(F). | **Corrected on-site** | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate beard guards. Standard found in 105 CMR 590; FC 2-402.11. | | |
| 1. Kitchen | | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, butter left uncovered in reach in refrigerator. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, control box for garbage disposal encrusted with dried food debris. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200 | Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged throughout kitchen. Standard found in 105 CMR 590; FC 6-201.11. | | |
| 1. Front Dry Storage | | | | 105 CMR 451.200 | Protection of Clean Items, storing: Equipment not stored at least 6 inches above the floor, water coolers stored on floor. Standard found in 105 CMR 590; FC 4-903.11(A)(3). | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2). | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled produce on floor. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Contaminated Food; Disposition: Unsafe, adulterated, or not honestly presented food not properly discarded or reconditioned (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-701.11(A). | **Corrected on-site** | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200 | Contaminated Food, Disposition: Food contaminated by food employees, consumers, or other persons not discarded (Pf), used glove in contact with produce. Standard found in 105 CMR 590; FC 3-701.11(D). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, bags of oats and cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), serving utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop stored in flour and sugar containers. Standard found in 105 CMR 590; FC 3-304.12(B). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled spices in spice rack. Standard found in 105 CMR 590; FC 6-501.12(A). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | 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, unlabeled spices in spice rack. Standard found in 105 CMR 590; FC 3-302.12. | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spice containers stored in bread crumb container. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Preventing Contamination from the Premises; Food Storage: Food stored in other sources of contamination, spice containers stored in open bread crumb container. Standard found in 105 CMR 590; FC 3-305.12. | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled product in cake container. Standard found in 105 CMR 590; FC 6-501.12(A). | |
| 1. Rear Dry Storage | | | | 105 CMR 451.200 | Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), Exterior surfaces of sauce container dirty and sticky. Standard found in 105 CMR 590; FC 3-101.11. | |
| 1. Reach-In Freezer | | | | 105 CMR 451.200 | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy. Standard found in 105 CMR 590; FC 4-501.11(B). | |
| 1. Reach-In Freezer | | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, meatballs uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). | |
| 1. Reach-In Freezer | | | | 105 CMR 451.200 | Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw chicken stored above pancakes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). | |
| 1. Serving Line | | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | **Corrected on-site** | | |
| 1. Serving Line | | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; wall dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | | |
| 1. Kitchen | | | | 105 CMR 451.200\* | Protection of Clean Items; Storing: Cleaned, sanitized equipment and utensils not allowed to fully air dry. Standard found in 105 CMR 590; FC 4-901.11(A). | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall and fixtures around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A). | **Corrected on-site** | | |
| 1. Mechanical Warewashing Area | | | | 105 CMR 451.200\* | Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A). | **Corrected on-site** | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200\* | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, refrigerator gaskets damaged and dirty. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200\* | Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, storage shelves dirty. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | | |
| 1. Walk-in Refrigerator/Freezer | | | | 105 CMR 451.200\* | Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, door damaged. Standard found in 105 CMR 590; FC 4-501.11(B). | | | | | |

**Deficiencies under the Recommended Standards (.300 series)**

3 new deficiencies and 1 repeat deficiency (indicated by an \*) were found during the inspection.

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| 1. WAREHOUSE | Toxic Caustic |  | 105 CMR 451.353 | Interior Maintenance: Wet mops stored in buckets |
| 1. ALL HOUSING UNITS | All Cells |  | 105 CMR 451.320\* | Cell Size: Inadequate floor space in cells; cells double bunked |
| 1. HOUSING UNITS | 1-1 | Laundry | 105 CMR 451.353 | Interior Maintenance: Excessive dust around dryer vent |
| 1. HOUSING UNITS | 1-3 | Cells | 105 CMR 451.353 | Interior Maintenance: Wall paint damaged in cell # 142 |

**SECTION 2: Areas Found to be in Compliance**

EHRS inspected 44 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRS did not inspect**

EHRS did not inspect 8 areas of the facility because they were either in use, locked, or under construction.

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| 1. HOUSING UNITS | 2-1 | Bathroom | Unable to Inspect – In Use |
| 1. HOUSING UNITS | 2-1 | Slop Sink (in Bathroom) | Unable to Inspect – In Use |
| 1. HOUSING UNITS | 2-1 | D.O.S. Office | Unable to Inspect – Locked |

**SECTION 4: Plan of Correction**

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. The Plan of Correction must include:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

**SECTION 4: Observations and Recommendations**

1. The inmate population was 146 at the time of inspection.

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" [105 CMR 451.000](https://www.mass.gov/regulations/105-CMR-45100-minimum-health-and-sanitation-standards-and-inspection-procedures-for-correctional-facilities) ~~is~~ available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](https://www.mass.gov/doc/merged-food-code-111618/download).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

* [105 CMR 205.000](https://www.mass.gov/regulations/105-CMR-20500-minimum-standards-governing-medical-records-and-the-conduct-of-physical-examinations-in-correctional-facilities?_gl=1*ws80pz*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDE3LjAuMC4w): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
* [105 CMR 480.000](https://www.mass.gov/regulations/105-CMR-48000-minimum-requirements-for-the-management-of-medical-or-biological-waste-state-sanitary-code-chapter-viii?_gl=1*c27utb*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDQ5LjAuMC4w): Minimum requirements for the Management of Medical or Biological Waste
* [105 CMR 500.000](https://www.mass.gov/regulations/105-CMR-50000-good-manufacturing-practices-for-food?_gl=1*ow2nps*_ga*MTk5MDEyMzUyMi4xNjM1NDMwMjU1*_ga_MCLPEGW7WM*MTczNDY0MDg3Mi4yNzguMS4xNzM0NjQxNDg3LjAuMC4w): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Hannah LeBeau

Environmental Health Inspector, EHRS, BCEH