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Bureau of Climate and Environmental Health
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January 30, 2025

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:

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
2.	H.S.U.	Medical Waste Storage (Boiler Room)		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking
3.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Wall moldy in shower # 4
4.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 4
5.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, and 4
6.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, and 4
7.	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
8.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Ceiling dirty in shower # 2
9.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Drain flies observed in shower # 2
10.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Wall tiles damaged in shower #3
11.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Floor dirty outside of shower # 3 and 4
12.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 3 and 4
13.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123	Maintenance: Toilet # 2 out-of-order
14.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123*	Maintenance: Floor tile grout damaged in shower # 3
15.	HOUSING UNITS	1-1	Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling outside of shower # 1
16.	HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Caulking damaged in shower
17.	HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower
18.	HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower
19.	HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower
20.	HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Wall tile grout moldy outside of showers
21.	HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower
22.	HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Floor left unfinished in shower
23.	HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower
24.	HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower
25.	HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Curtain dirty in shower # 5
26.	HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 5
27.	HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Drain flies observed in shower # 5

28. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Mold observed on ceiling in shower # 1
29. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 1 and 2
30. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3
31. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Grout moldy in shower # 4 and 5
32. HOUSING UNITS	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3
33. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Mold observed on ceiling inside and outside shower # 2
34. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Grout damaged between baseboard and wall in shower # 4
35. HOUSING UNITS	2-3	2nd Floor Laundry	105 CMR 451.123	Maintenance: Wall paint damaged
36. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Right side showers out-of-order
37. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall vent dusty in shower # 1 and 2
38. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1 and 2
39. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, and 3
40. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Caulking moldy in shower # 1, 2, and 3
41. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Ceiling moldy above shower # 3
42. HOUSING UNITS	2-3	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispensers dirty
43. HOUSING UNITS	2-4	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispenser dirty
44. Serving Line			105 CMR 451.200	Protection of Clean Items; Corrected on-site Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2).
45. 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).
46. 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).
47. 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.
48. 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).

49. 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).	
50. 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).	
51. 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°F. Standard found in 105 CMR 590; FC 3-501.16(A)(2).	Corrected on-site
52. 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).	
53. 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).	
54. 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).	
55. 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).	
56. 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).	
57. 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).	

58. 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.
59. 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).
60. 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).
61. 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).
62. 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).
63. 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
64. 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).
65. 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).

66. 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
67. 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).	
68. 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
69. 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).	
70. 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°F. Standard found in 105 CMR 590; FC 3-202.11(F).	Corrected on-site
71. 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.	
72. 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).	
73. 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).	

74. 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).
75. 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).
76. 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.
77. 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).
78. 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).
79. 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).
80. 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).
81. 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).
82. Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food; Disposition: Corrected on-site 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).

83. 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).
84. 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).
85. 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).
86. 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).
87. 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).
88. 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.
89. 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).
90. 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.

91. 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).	
92. 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.	
93. 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).	
94. 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).	
95. 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).	
96. 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
97. 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).	
98. 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).	
99. 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

100.	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
101.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged and dirty. Standard found in 105 CMR 590; FC 4-501.11(B).	
102.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, storage shelves dirty. Standard found in 105 CMR 590; FC 4-501.11(B).	
103.	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.

1.	WAREHOUSE	Toxic Caustic	105 CMR 451.353	Interior Maintenance: Wet mops stored in buckets
2.	ALL HOUSING UNITS	All Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in cells; cells double bunked
3.	HOUSING UNITS	1-1 Laundry	105 CMR 451.353	Interior Maintenance: Excessive dust around dryer vent
4.	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.

1.	HOUSING UNITS	2-1	Bathroom	Unable to Inspect – In Use
2.	HOUSING UNITS	2-1	Slop Sink (in Bathroom)	Unable to Inspect – In Use
3.	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 and click on "Correctional Facilities" [105 CMR 451.000](#) 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](#).

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](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): 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