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Amy.M.Riordan@state.ma.us

January 3, 2013

Michael A. Thompson, Superintendent
Pondville Correctional Center
P.O. Box 146
Norfolk, MA 02056

Re: Facility Inspection

Dear Superintendent Thompson:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health 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 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of Pondville Correctional Center on December 27, 2012 accompanied by Bruce Ogilvie, EHSO. Violations noted are listed below (* indicates conditions documented on previous inspection reports).

FOOD SERVICE

105 CMR 451.353

Interior Maintenance: Standing water at entrance to dining area at water cooler

Dining Area

No Violations Noted

Kitchen

FC 3-302.12

Preventing Food and Ingredient Contamination: Unlabeled food containers

FC 3-302.12

Preventing Food and Ingredient Contamination: Mislabeled food container

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, spice tray dirty

FC 4-904.13(A)

Protection of Clean Items, Handling: Tableware not protected from contamination, not stored in the inverted position

Mechanical Warewashing Area

FC 3-305.11(A)(2)*

Preventing Contamination from Premises: Food exposed to dust, wall fan dirty

FC 5-203.14*

Plumbing System, Design: No air gap between the water supply and the flood level rim of the spray sink

FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, pipe leaking next to booster

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, wall dirty behind dishwasher

Prep Tables
FC 3-302.12

Preventing Food and Ingredient Contamination: Unlabeled food containers, spices unlabeled

Ice Machine

No Violations Noted

Prep Sink
FC 3-305.11(A)(2)

Preventing Contamination from Premises: Food exposed to dust, wall fan dirty

Three-Compartment Sink
FC 3-304.14(B)(2)
FC 4-501.114(C)(2)

Preventing Contamination from Linens: Wet cloth not stored in sanitizer bucket
Maintenance and Operation; Equipment: Quaternary ammonium solution lower than the manufacturers recommended concentration

Refrigerator Units
FC 3-305.11(A)(2)

Preventing Contamination from Premises: Food exposed to dust, fans in cooler dusty

Walk-in Refrigerator
FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, gasket damaged

Front Dry Storage
FC 3-304.12(A)*

FC 3-302.12
FC 3-302.12
FC 4-601.11(C)

Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup in cereal container
Preventing Food and Ingredient Contamination: Mislabeled food container, dry mixes
Preventing Food and Ingredient Contamination: Unlabeled food containers, spices
Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, dry mix bins are dirty and have a lot of left over food debris in them

Rear Dry Storage
105 CMR 451.353

Interior Maintenance: Product stored within 18" of the ceiling

Toxic Caustic Room

No Violations Noted

Exterior Freezer
FC 4-601.11(C)*

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ice build up on freezer ceiling

WAREHOUSE

Laundry
105 CMR 451.353
105 CMR 451.353

Interior Maintenance: Water left in buckets
Interior Maintenance: 1 washer door broken

Barber Shop
105 CMR 451.353

Interior Maintenance: Missing light shield

Linens and Toiletries

No Violations Noted

PROPERTY
105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle, white powder in a peanut butter container

CONTROL*Women's Room*

No Violations Noted

Men's Room

No Violations Noted

Staff Bathroom (in Hall)

No Violations Noted

VISITING ROOM

FC 4-601.11(C)*

Cleaning of Equipment and Utensils, Objective: Vending machine shelves dirty

DAY ROOM

FC 4-601.11(C)*

Cleaning of Equipment and Utensils, Objective: Vending machine drawer dirty

FC 4-601.11(C)*

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, gasket dirty on refrigerator

FC 4-501.114(C)(2)*

Maintenance and Operation; Equipment: Quaternary ammonium solution inadequate concentration according to the manufacturers recommendations, no sanitizer in sanitizer bucket

LIBRARY

No Violations Noted

STAFF BREAKROOM

FC 4-101.16*

Materials for Construction and Repair; Multiuse: Sponges used in kitchen

FC 4-903.11(A)(2)

Protection of Clean Items, Storing: Single-service items uncovered and not protected from contamination

FC 6-201.16(A)

Design, Construction, and Installation; Cleanability: Inside cabinets under sink damaged

H.S.U*Staff Bathroom*

No Violations Noted

Med Room

No Violations Noted

Medical Waste Storage (Boiler Room)

105 CMR 480.00(A)(1)

Storage: Medical waste storage site not properly identified

HOUSING UNITS

105 CMR 451.320*

Cell Size: Inadequate floor space in cells

2nd Floor Laundry

No Violations Noted

2-4*Bathroom*

No Violations Noted

Cells

No Violations Noted

2-3*Showers*

No Violations Noted

Bathroom

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, hot water doesn't work at first sink

Cells

No Violations Noted

2-2*Showers*

105 CMR 451.123

Maintenance: 1 shower out of order

105 CMR 451.123*

Maintenance: Vent fan dirty

Bathroom

In Use – Unable to Inspect

Cells

No Violations Noted

2-1*Bathroom*

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, drain cover missing at slop sink

Cells

105 CMR 451.353

Interior Maintenance: Wall paint peeling in cell # 206 and 208

1-3*Bathroom*

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower drain not secure in all showers

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower head leaking

105 CMR 451.123

Maintenance: Vent fan dusty

Handicapped Bathroom

105 CMR 451.123*

Maintenance: Shower floor cracked and no longer easily cleanable

Cells

No Violations Noted

1-2*Bathroom*

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, drain loose in right shower

105 CMR 451.123

Maintenance: Vent fan dusty

Cells

No Violations Noted

Laundry

No Violations Noted

1-1

Bathroom

105 CMR 451.123*	Maintenance: Vent fan dirty
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, last shower on left leaking
105 CMR 451.123	Maintenance: Soap scum on walls in showers
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover loose on all showers

Cells

No Violations Noted

Laundry

105 CMR 451.350	Structural Maintenance: Baseboard damaged and missing
105 CMR 451.353	Interior Maintenance: Ceiling vent dirty
105 CMR 451.353	Interior Maintenance: Dryer not vented to the exterior

DUMPSTER AREA

No Violations Noted

GYM

105 CMR 451.350*	Structural Maintenance: Exterior door not rodent and weathertight
105 CMR 451.353*	Interior Maintenance: Weight lifting bench damaged, not longer easily cleanable

CLASSROOMS

No Violations Noted

Observations and Recommendations

- The inmate population was 127 at the time of inspection
- The Department recommends more upkeep with the water coolers located in the hall to prevent standing water

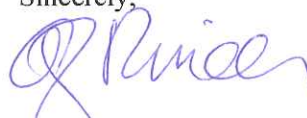
This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within ten working days of receiving this report and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be 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 "Community Sanitation Regulations" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Regulations". Then under "Retail" click "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments" and "1999 Food Code".

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,



Amy Riordan
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
JudyAnn Bigby, MD, Secretary, Executive Office of Health and Human Services
Luis S. Spencer, Commissioner, DOC
Bruce Ogilvie, EHSO
Norfolk Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Mary Elizabeth Heffernan, EOPS