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February 28, 2024

Shawn Zoldak, Superintendent
Souza-Baranowski Correctional Center
P.O. Box 8000
Shirley, MA 01464 (electronic copy)

Re: Complaint-Based Kitchen Inspection – Souza Baranowski Correctional Center, Shirley

In response to alleged complaints and in accordance with 105 CMR 451.408 Additional Inspectional Visits; 105 CMR 590.000: Minimum Sanitation Standards for Food Establishments (State Sanitary Code Chapter X); and the 2013 Food Code, the Department of Public Health (Department) Community Sanitation Program (CSP) conducted a complaint-based unannounced inspection at the Souza Baranowski Correctional Center on February 13, 2024. This letter summarizes the complaint allegations and the results of our inspection.

On February 9, 2024, the Department received a letter from the Boston College Legal Services Lab regarding individuals placed in the Secure Adjustment Unit (SAU) outlining the following concerns:

1. Beginning January 8, 2024, inmates began experiencing gastrointestinal distress and were unable to keep down food and water, these symptoms demanded immediate medical attention and that attention was not provided;
2. The health conditions are a result of sanitation issues, including unclean drinking water and contaminated food;
3. Medical assistance is ignored by Department of Corrections (DOC) staff;
4. When medical care is provided it is not complied with fully and some are denied multivitamins, clean drinking water and other liquid nutrients; and
5. Inmates housed in the SAU are restricted from ordering items from the canteen, specifically bottled water.

The CSP conducted an inspection of the kitchen pursuant to 105 CMR 451.000, 105 CMR 590.000, and the 2013 Food Code to address the alleged allegations identified in item #2 above, and interviewed the Health Services Unit related to items #1, 3, and 4 above and the Deputy Director of Operations, and the Director of Security to address item #5. At the inspection were CSP inspectors, Amy Riordan and Kerry Wagner, Ryan Carney, Environmental Health and Safety Officer (EHSO), Lieutenant Ron Burgess, and Lieutenant Adam Poirier.

As part of the inspection, the CSP cross-referenced previously documented violations in the kitchen found during the most recent CSP four-day inspection that began on November 15, 2023. This inspection verified 41 new violations and 10 repeat violations. Violations noted with a ^P or a ^{Pf} are identified as Priority and Priority Foundation items as found in the 2013 Food Code. A priority item can contribute directly to a foodborne illness or injury, and a priority foundation item supports a priority item.

HEALTH AND SAFETY VIOLATIONS FOUND:

Food Service Area

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

Main Kitchen

FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged throughout
<i>Tray Washing Room</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed behind warewash machine and in the corners of the room
FC 4-501.112(A)(2)	Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine ^{Pf} , rinse cycle temperature recorded at 146°F
FC 4-703.11(B)	Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator ^P
FC 6-501.111	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, mouse observed
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive food debris left on the floor and on a food cart
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, damaged and waterlogged cardboard left on the ground under the old serving line
<i>North Side Serving</i> FC 6-501.114(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, Traulsen cooler out-of-order
FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets on warmer damaged

Identified and Corrected on Site

<i>North Side Serving</i> FC 4-903.11(B)(2)	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, Styrofoam trays not inverted – corrected, inverted
FC 5-205.11(B)	Plumbing System; Operations and Maintenance: Handwashing sink used for an unapproved purpose^{Pf}, green cleaning bucket stored in handwash sink basin – corrected, removed
FC 2-402.11	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate hair restraints, beard guards missing – corrected, put them on

FC 3-501.16(A)(2)	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^P, salad dressing marked “keep refrigerated” recorded at 60°F – corrected, thrown away
<i>Storage Room # D1-43</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water in mop bucket – corrected, bucket emptied
<i>Area Between Serving Lines</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed on shelving units under counter tops
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, food debris observed on counter top under boxes of Styrofoam trays
<i>South Side Serving</i> FC 4-501.11(B)*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged on Traulsen # 2 warmer
<i>Pot Washing Area</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water observed on floor
FC 5-205.15(B)*	Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, water leaking from wash and sanitizing compartment at 3-compartment sink
FC 2-401.11(A)	Hygienic Practices Food Contamination Prevention: Food service personnel drinking in an inappropriate area, uncovered full cups placed on shelving throughout this area
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, sanitizing dispenser not dispensing sanitizer into the sanitizer compartment of the 3-compartment sink
FC 4-302.14	Numbers and Capacities, Utensils, Temperature Measuring Devices, and Testing Devices: Test strips expired ^{Pf}
FC 4-701.10	Sanitization of Equipment and Utensils; Objective: Equipment food contact surfaces and utensils not sanitized, equipment not properly sanitized after cleaning
FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, grease trap overflowing
<i>Cooking/Prep Area</i> FC 5-205.15(B)*	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, 2-compartment sink near Food Director’s Office leaking at bottom
FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, 2-compartment sink near Food Director’s Office leaking at the water spigot

FC 3-501.16(A)(1)	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 135°F or above ^p , Hallal Turkey Steaks measured 92°F
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, 1 oven out-of-order
<i>Meat Cooler # CI-64</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled fruit punch observed on floor
<i>Produce Cooler # CI-63</i> FC 3-305.11(A)(3)	Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, boxes of food on floor
<i>Office # CI-52</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed in secured storage area
FC 4-903-12(A)(3)	Protection of Clean Items, Storing: Food product stored in an inappropriate location, Saran Wrap stored on the floor in the secured storage area
<i>Janitor's Closet # CI-51</i> FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, wall mounted sanitizer not calibrated properly, sanitizing solution too strong
<i>Staff Bathroom/Locker Room # CI-55</i> 105 CMR 451.123	Maintenance: Ceiling vent dusty
<i>Inmate Bathroom # C-59</i> 105 CMR 451.123	Maintenance: Floor and walls dirty
105 CMR 451.110(A)	Hygiene Supplies at Toilet and Handwash Sink: No toilet paper
105 CMR 451.126	Hot Water: Hot water temperature 85°F at handwash sink
105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, handwash sink slow to drain
<i>Ice Machine</i> FC 4-602.11(E)(4)(b)	Cleaning of Equipment and Utensils, Frequency: Accumulation of mold observed on interior surfaces of ice machine
<u>Inside Warehouse (Level 1)</u>	
<i>Dry Goods # DG-71</i> 105 CMR 451.350	Structural Maintenance: Ceiling actively leaking
<i>Storage Area</i> 105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, sink leaking underneath

CSP STAFF INSPECTED THE FOLLOWING 9 AREAS AND DID NOT FIND VIOLATIONS:

Storage for Kitchen # C1-66

Dairy Cooler # C1-62

Office # C1-49

Chemical Storage # DG-67

Freezer # DG-69

Refrigerator and Meat Freezer

Secured Tool Storage (in Office # C1-52)

Food Director's Office

Inmate Dining Area

In addition to conducting an inspection of the Food Service Area, the CSP inspectors also spoke to Colleen Dunham-Rayne, Nursing Supervisor, Health Services Unit, to discuss complaints identified in item #1, 3 and 4 above. Ms. Dunham-Rayne confirmed:

1. Five or six inmates have tested positive for H. pylori, with the most recent inmate testing positive on [REDACTED]
2. Nursing staff visit each housing unit 3 times a day for medication administration and to obtain requests for medical treatment.
3. All inmates who tested positive for H. pylori are located in the same housing units, M1 and K3.
4. All documentation regarding medical treatment and medication administration is scanned into the inmate's health file, including the need for multivitamins and other liquid nutrients.

At the conclusion of the inspection, the CSP spoke with Ken Lizotte, Deputy Director of Operations, and Chris Ward, Director of Security, to address item #5 regarding access to bottled water and to review the findings of the inspection. Deputy Director Lizotte confirmed all inmates at SBCC are allowed to purchase items from the canteen, including bottled water. During this exit interview, the CSP staff requested and received:

1. Confirmation that a pest control company has been at the facility and documentation of service for 2024;
2. A sample menu including meal substitutions for 2024;
3. Confirmation from the facility that the ice machines were last emptied, cleaned and sanitized and filters were changed on February 14 and 15, 2024;
4. Confirmation the dishwashing machine was scheduled to be serviced on February 26, 2024, to ensure it is working in accordance with manufacturer's guidelines; and
5. Confirmation the chemical company, KC-EMI, was called and visited the facility to calibrate the sanitizing dispensing systems in the pot washing area and in the janitor's closet, while also providing the facility with viable (un-expired) test strips to test the chemicals each day.

Observations, Recommendations, and additional Information:

1. The kitchen Lieutenant agreed to discard the food that was out of compliance for hot holding temperature.
2. The CSP recommended kitchen staff:
 - a. Develop a procedure to continually test and document the concentration of the sanitizer solution during all hours of operation;
 - b. Train kitchen staff on how to properly mix and test the concentration of the sanitizer solution before and during use;
 - c. Replace expired test strips;
 - d. Adhere to the established policy which requires staff to test and document the internal temperature of hot and cold holding food prior to service; and
 - e. Keep dead man meals for 7 days.
3. The CSP requests a copy of the:
 - a. Standard Operating Procedure for documentation related to measuring internal temperatures of food; and
 - b. Results from Analytical Testing Lab which tested food from SBCC.

4. The water at SBCC is a Public Water Supply (PWS) which is tested by the Department of Environmental Protection (DEP). The most recent monitoring period was from January 2023 to June 2023 where 40 sites were sampled. The test results of the most recent sampling are made available to inmates and staff and are posted in:
 - a. The law library;
 - b. The main entrance to the building;
 - c. The roll call room;
 - d. The Administration message board, and
 - e. All 16 housing units.
5. The SBCC Case Manager, in consultation with the Department's Bureau of Infectious Disease and Laboratory Sciences (BIDLS) staff, discussed both the H. pylori concerns as well as the reported behavior of inmates collecting urine and feces in emptied plastic water bottles and squirting contents on staff and around the facility; a practice that could be attributed to several health concerns.

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 emailed to Amy.M.Riordan@mass.gov.

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".

Should you have any questions, please don't hesitate to contact me at the address listed above.

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

Sincerely,



Amy Riordan, MPH
Senior Advisor, CSP, BCEH

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