

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

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May 24, 2016

Pamela MacEachern, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent MacEachern:

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 1999 Food Code; 105 CMR 520.000 Labeling; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Pondville Correctional Center on May 23, 2016 accompanied by Jeffrey Arruda, EHSO, Charlie Alves, Locksmith, and Scott Koczela, Community Sanitation Program. Violations noted during the inspection are listed below including 20 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

(*\* indicates conditions documented on previous inspection reports*)

**FOOD SERVICE**

*Dining Area*

 No Violations Noted

*Kitchen*

FC 4-501.11(B)\* Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, Traulsen gaskets damaged

*Mechanical Warewashing Area*

 No Violations Noted

*Front Dry Storage*

FC 4-601.11(A) Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, spilled food in food bins

*Rear Dry Storage*

 No Violations Noted

*Walk-in Refrigerator/Freezer*

 No Violations Noted

*Exterior Freezer*

 No Violations Noted

*Toxic Caustic Room*

 No Violations Noted

**WAREHOUSE**

*Bulk Storage (Outside)*

 No Violations Noted

*Toxic Caustic*

 No Violations Noted

*Linens and Toiletries*

105 CMR 451.353 Interior Maintenance: Linens stored within 18” of ceiling

*Laundry*

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Barber Shop*

105 CMR 451.353 Interior Maintenance: Unlabeled bottle

*House Manager’s Office*

 No Violations Noted

**PROPERTY**

 No Violations Noted

**CONTROL**

*Female Bathroom*

 No Violations Noted

*Male Bathroom*

 No Violations Noted

*Classroom*

 No Violations Noted

*Staff Break Room*

 No Violations Noted

*Staff Bathroom (in Hall)*

 No Violations Noted

*Holding Cell*

 No Violations Noted

**DAY ROOM**

 No Violations Noted

*Library*

 No Violations Noted

**VISITING ROOM**

 No Violations Noted

**H.S.U.**

*Medical Records/Treatment Room*

 No Violations Noted

*Dr.’s Office*

 No Violations Noted

*Nurse’s Office*

105 CMR 480.500(B)\* Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment

*Conference Room*

 No Violations Noted

*Office*

 No Violations Noted

*Staff Bathroom*

 No Violations Noted

*Medical Waste Storage (Boiler Room)*

 No Violations Noted

**ADMINISTRATION AREA**

 No Violations Noted

**HOUSING UNITS**

**1-1**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Bathroom*

105 CMR 451.123\* Maintenance: Vent fan dirty

105 CMR 451.123 Maintenance: Wall tile damaged in shower

105 CMR 451.123 Maintenance: Grime build-up on walls in shower # 1, 2, and 3

105 CMR 451.123 Maintenance: Caulking damaged in shower # 1

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, loose drain cover in shower # 3

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 2 and 3

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower dial missing on shower # 4

*Cells*

105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 110

105 CMR 451.353 Interior Maintenance: Window trim damaged in cell # 105

*Parole Office*

 No Violations Noted

*Laundry*

 No Violations Noted

**1-2**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Bathroom*

105 CMR 451.123\* Maintenance: Wall tile damaged in shower # 2

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1 and 2

*Cells*

 No Violations Noted

*Laundry*

 No Violations Noted

**1-3**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Bathroom*

105 CMR 451.123\* Maintenance: Caulking moldy in shower

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Caulking moldy in shower

*Cells*

 No Violations Noted

**2-1**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Bathroom*

 No Violations Noted

*Slop Sink*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

*Cells*

 No Violations Noted

*Classification Office*

FC 3-501.16(B) Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 520F

**2-2**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Showers*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

105 CMR 451.123\* Maintenance: Wall fan dusty

105 CMR 451.123\* Maintenance: Wall tile damaged in shower # 2

105 CMR 451.123 Maintenance: Caulking moldy in shower # 1-5

105 CMR 451.123 Maintenance: Missing light cover in shower # 1 and 2

105 CMR 451.123 Maintenance: Ceiling paint peeling in shower # 1, 2, and 3

*Bathroom*

 No Violations Noted

*Cells*

 No Violations Noted

**2-3**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*2nd Floor Laundry*

 No Violations Noted

*Showers*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, shower # 2 and 3 out-of-order

105 CMR 451.123 Maintenance: Caulking moldy in shower # 4 and 6

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 4 and 5

105 CMR 451.123 Maintenance: Light out in shower # 2 and 5

105 CMR 451.123 Maintenance: Debris in light shield above shower # 1, 4, and 6

*Bathroom*

 No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 233 and 238

**2-4**

105 CMR 451.320\* Cell Size: Inadequate floor space in all cells

*Bathroom*

 No Violations Noted

*Cells*

 No Violations Noted

*IPS/DOS Office*

 No Violations Noted

**DUMPSTER AREA**

FC 5-501.15(A) Refuse, Recyclables, and Returnables; Facilities on Premises: Lid not kept closed on dumpster

G**YM**

105 CMR 451.353\* Interior Maintenance: Floor damaged

**CLASSROOMS**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 141 at the time of inspection.
2. The Department recommends numbering all showers and toilets throughout the facility for identification purposes.

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](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (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](http://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](http://www.cfsan.fda.gov/~dms/fc99-toc.html)”.

To review the Labeling regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on “Food Protection Regulations”. Then under “General Food Regulations” click “105 CMR 520.000: Labeling.”

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

 Sincerely,

 Amy Riordan, MPH

 Environmental Analyst, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH

 Steven Hughes, Director, CSP, BEH

Timothy Miley, Director of Government Affairs

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Carol Higgins O’Brien, Commissioner, DOC

 Jeffrey Arruda, EHSO

Betsy Fijol, Administrative Assistant, Norfolk Board of Health

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit