

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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| DEVAL L. PATRICK  GOVERNOR  JOHN W. POLANOWICZ  SECRETARY  CHERYL BARTLETT, RN  COMMISSIONER |

January 2, 2014

Douglas DeMoura, Superintendent

Pondville Correctional Center

P.O. Box 146

Norfolk, MA 02056

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent DeMoura:

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: 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 19, 2013 accompanied by Jeffrey Arruda, EHSO. Violations noted during the inspection are listed below:

**HEALTH AND SAFETY VIOLATIONS**

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

**FOOD SERVICE**

*Dining Area*

No Violations Noted

*Kitchen*

FC 3-304.14(B)(2) Preventing Contamination from Linens: Wet cloth not stored in sanitizer bucket

FC 3-501.16(A) Limitation of Growth of Organisms, Temperature and Time Control: Potentially Hazardous food not held at the proper hot holding temperature, chicken stock sitting on the stove measured 880F

FC 5-205.11(A) Plumbing System, Operations and Maintenance: Handwashing sink not accessible, blocked by bins

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, food prep sink leaking

FC 6-501.114(A) Maintenance and Operations; Maintaining Premises: Nonfunctional equipment not repaired or removed from premises, 2 kettles broken

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, baseboards missing near handwash sink

FC 4-502.13(B) Maintenance and Operation, Utensils: Bulk milk dispenser tube protruding more than one inch from chilled dispensing head

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, baseboards damaged by kettles

*Mechanical Warewashing Area*

FC 5-203.14\* Plumbing System, Design: No air gap between the water supply and the flood level rim of the spray sink

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, wall dirty behind dishwasher

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, wall damaged under dishwasher

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, the water hose was leaking and covered with duct tape

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, missing ceiling tile

FC 4-501.15(A) Warewashing Machines, Manufacturers’ Operating Instructions: Dishwasher temperature not reaching the manufacturers guideline, temperature measured 1090F

*Front Dry Storage*

FC 3-304.12(A)\* Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup in cereal container

FC 3-302.12 Preventing Food and Ingredient Contamination: Unlabeled food containers, frozen meat

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, rodent droppings observed

*Rear Dry Storage*

105 CMR 451.353\* Interior Maintenance: Product stored within 18” of the ceiling

FC 3-302.12 Preventing Food and Ingredient Contamination: Unlabeled food containers, vinegar bottles

FC 3-305.11(A)(3) Preventing Contamination from Premises: Food stored in an inappropriate location, food stored less than 6 inches from the floor, cornstarch stored on floor

FC 3-304.12(A) Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, cup in dry potatoes

*Walk-in Refrigerator/Freezer*

FC 4-601.11(c) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ice build-up on freezer ceiling

*Exterior Freezer*

No Violations Noted

*Toxic Caustic Room*

No Violations Noted

**WAREHOUSE**

*Laundry*

105 CMR 451.353\* Interior Maintenance: Standing water left in buckets

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Barber Shop*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

*Linens and Toiletries*

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

*Bulk Storage (Outside)*

105 CMR 451.350 Structural Maintenance: Ceiling water stained

**PROPERTY**

105 CMR 451.110(A) Hygiene Supplies at Toilet and Handwash Sink: No paper towels at handwash sink

**CONTROL**

*Women’s Room*

No Violations Noted

*Men’s Room*

No Violations Noted

*Staff Bathroom (in Hall)*

No Violations Noted

*Holding Cell*

No Violations Noted

**VISITING ROOM**

FC 4-601.11(c)\* Cleaning of Equipment and Utensils, Objective: Vending machine shelves dirty

**DAY ROOM**

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, freezer damaged

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**

105 CMR 451.353 Interior Maintenance: Uncovered junction box in closet

**STAFF BREAKROOM**

FC 4-101.16\* Materials for Construction and Repair; Multiuse: Sponges used in kitchen

105 CMR 451.353 Interior Maintenance: Wire hanging from wall

**H.S.U**

*Staff Bathroom*

No Violations Noted

*Medical Records/Treatment Room*

105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained

*Hallway*

105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained

*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

**1-1**

*Bathroom*

105 CMR 451.123\* Maintenance: Vent fan dirty

105 CMR 451.123 Maintenance: Soap scum on walls in all showers

105 CMR 451.123 Maintenance: 1 shower off- line

105 CMR 451.130 Hot Water: Shower water temperature recorded at 800F

105 CMR 451.123 Maintenance: Wall tiles in all showers are damaged

105 CMR 451.123 Maintenance: 1 shower leaking

105 CMR 451.353 Interior Maintenance: Louvers don’t close properly on fan

105 CMR 451.123 Maintenance: First sink leaks

*Cells*

105 CMR 451.350 Structural Maintenance: Wall damaged in cell # 114

105 CMR 451.141 Screens: Screen missing in cell # 110

*Laundry*

No Violations Noted

**1-2**

*Bathroom*

105 CMR 451.123 Maintenance: Vent fan dusty

105 CMR 451.123 Maintenance: Soap scum on walls in all showers

105 CMR 451.123 Maintenance: Ceiling paint peeling

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, drain loose in 1 shower

*Cells*

No Violations Noted

*Laundry*

No Violations Noted

**1-3**

*Bathroom*

105 CMR 451.123 Maintenance: Soap scum on walls in all showers

105 CMR 451.123 Maintenance: Heater damaged and rusted

105 CMR 451.123\* Maintenance: Vent fan dusty

*Handicapped Bathroom*

105 CMR 451.123\* Maintenance: Shower floor not easily cleanable, cracked

*Cells*

105 CMR 451.350 Structural Maintenance: Wall damaged in cell # 138

*2nd Floor Laundry*

105 CMR 451.353 Interior Maintenance: Baseboard detached from wall

**2-1**

*Bathroom*

105 CMR 451.130\* Plumbing: Plumbing not maintained in good repair, drain cover missing at slop 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

105 CMR 451.123 Maintenance: Soap scum on walls in all showers

105 CMR 451.123 Maintenance: Standing water observed in all showers

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.353 Interior Maintenance: Smoke detector detached from ceiling in cell # 223

**2-3**

*Showers*

105 CMR 451.123 Maintenance: 1 shower off-line

105 CMR 451.123 Maintenance: Standing water observed in all showers

*Bathroom*

No Violations Noted

*Cells*

105 CMR 451.141 Screens: Screen damaged in cell # 238

**2-4**

*Bathroom*

105 CMR 451.123 Maintenance: Heater rusted

105 CMR 451.123 Maintenance: Soap dispenser missing the cover

*Cells*

No Violations Noted

**DUMPSTER AREA**

No Violations Noted

**GYM**

105 CMR 451.350\* Structural Maintenance: Exterior door not rodent and weathertight

105 CMR 451.353\* Interior Maintenance: Several weight lifting benches damaged, no longer easily cleanable

**CLASSROOMS**

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 187 at the time of inspection.

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](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/%7Edms/fc99-toc.html)”.

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

Sincerely,

Amy Riordan, MPH

Environmental Analyst, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH

Steven Hughes, Director, CSP, BEH

John W. Polanowicz, Secretary, Executive Office of Health and Human Services

Luis S. Spencer, Commissioner, DOC

Jeffrey Arruda, EHSO

Betsy Fijol, Administrative Assistant, Norfolk Board of Health

Clerk, Massachusetts House of Representatives

Clerk, Massachusetts Senate

Andrea Cabral, Secretary, EOPS