

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

180 Beaman Street, West Boylston, MA 01583

MARYLOU SUDDERS

Secretary

MONICA BHAREL, MD, MPH Commissioner

Tel: 617-624-6000

www.mass.gov/dph

Phone: 508-792-7880 Fax: 508-792-7706

TTY: 508-835-9796

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor |

May 8, 2017

Erin Gaffney, Superintendent

Old Colony Correctional Center Kitchen Core Services

1 Administration Road

Bridgewater, MA 02324

Re: Facility Inspection – Old Colony Correctional Center Kitchen Core Services, Bridgewater

Dear Superintendent Gaffney:

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; 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 Old Colony Correctional Center Kitchen Core Services on April 19, 2017 accompanied by
Donald Wright, Deputy Director of Food Service; Thomas Selfridge and Matthew Cabral, EHSO/FSO and Amy Riordan, Community Sanitation Program. Violations noted during the inspection are listed below including 8 repeat violations:

**HEALTH AND SAFETY VIOLATIONS**

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

**Loading Dock**

*Trap Office*

No Violations Noted

**Main Kitchen**

*Hallway*

 No Violations Noted

*Swill Room*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, floor damaged outside swill room

*Director’s Office*

 No Violations Noted

*Handwash Sink*

 No Violations Noted

*Pot Storage Room*

 No Violations Noted

*Cooler # 9*

 No Violations Noted

*Diet Kitchen*

 No Violations Noted

*Office # 155*

 No Violations Noted

*Grease Hood Area*

 No Violations Noted

*Kettle Area*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, floor damaged in front of kettles

*Office # 157*

 No Violations Noted

*Office # 158*

 No Violations Noted

*Oven Area*

 No Violations Noted

*Slicer Table*

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, handwash sink leaking

*Bakery Area*

 No Violations Noted

*Trauslen Refrigerator # 1294*

 No Violations Noted

*Ice Machine*

 No Violations Noted

*Dry Storage*

 No Violations Noted

*Cooler # 1*

 No Violations Noted

*Freezer # 1*

 No Violations Noted

*Cooler # 2*

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

*Utensil Closet # 164*

 No Violations Noted

*Inmate Bathroom # 165*

 No Violations Noted

*New Pot Room*

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

**Market Area**

*Cooler # 4*

 No Violations Noted

*Freezer # 2*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at entrance

*Cooler # 5*

No Violations Noted

*Cooler # 6*

 No Violations Noted

*Inmate Bathroom # 168*

No Violations Noted

*Receiving Office # 175*

 No Violations Noted

*Cooler # 7*

 No Violations Noted

*Cooler # 3*

 No Violations Noted

**Main Loading Dock**

FC 5-205.15(B)\* Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair: The HVAC system was leaking

6-501.111(D) Controlling Pests: Standing water observed under the HVAC cooling towers

**Store House**

*Warehouse Storage Office # 139*

 No Violations Noted

*Storage Closet # 128*

FC 6-501.14 Maintenance and Operation; Cleaning: Ventilation systems, ceiling vent blocked

*Staff Bathroom # 129*

 No Violations Noted

*Double Door Freezer*

FC 6-501.12(A)\* Maintenance and Operation; Cleaning: Facility not cleaned properly, ice build-up on walls and ceiling

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, floor uneven

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

*Single Door Freezer*

Did not Inspect – Not in Use

**Old Bakery**

*Office # 124*

105 CMR 451.200 Food Storage, Preparation and Service: Food preparation not in compliance with
105 CMR 590.000, interior of microwave oven dirty

*Bathroom # 126*

 No Violations Noted

*Records # 127*

 No Violations Noted

*Cooler # 12*

 No Violations Noted

*Storage Room # 121*

 No Violations Noted

*Freezer*

 No Violations Noted

**Hallway**

*Toxic/Caustic Closet # 118*

 No Violations Noted

*Female Bathroom # 115*

 No Violations Noted

*Inmate Bathroom # 114*

 No Violations Noted

*Male Bathroom # 112*

 No Violations Noted

*Slop Sink Room # 111*

 No Violations Noted

**Inmate Dining Area**

*Mechanical Warewashing Machine*

 No Violations Noted

*Handwash Sink*

 No Violations Noted

*Kitchen Area*

 No Violations Noted

*Food Service Line*

 No Violations Noted

*Traulsen Refrigerator*

 No Violations Noted

*Traulsen Double Door Warmer*

 No Violations Noted

*Dining Room*

 No Violations Noted

**Observations and Recommendations**

1. At the time of inspection the cooling towers outside the main loading dock were leaking and rusted. Due to the increase in concern of mosquito-borne illnesses, such as Eastern Equine Encephalitis and West Nile Virus, the Departments recommends addressing the issue of the cooling towers leaking and eliminating the standing water to prevent the harborage of mosquitoes.

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 Medeiros, MPH

Environmental Health Inspector, 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

 Thomas Turco, Commissioner, DOC

 Matthew Cabral, EHSO

 Thomas Selfridge, FSO

Eric Badger, CHO, Health Agent, Bridgewater Board of Health

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit