



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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February 1, 2012

Lisa Mitchell, Superintendent
OCCC Kitchen Core Services
1 Administration Road
Bridgewater, MA 02324

Re: Facility Inspection

Dear Superintendent Mitchell:

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 the OCCC Kitchen Core Services on January 23, 2012 accompanied by Sergeant Bill Pappas, EHSO and Joe Eugenio, Food Service Director. Violations noted are listed below (* indicates conditions documented on previous inspection reports).

Loading Dock

No Violations Noted

Trap Office

No Violations Noted

Main Kitchen

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, several tube socket clip damaged on light fixtures throughout kitchen

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, wall fan and wall near fan dirty

Hallway

FC 6-202.11(A)

Design, Construction, and Installation; Functionality: Light bulbs not shatter-resistant or protected by light shields, light shield missing near offices

Swill Room

No Violations Noted

Directors Office

FC 3-501.16(B)

Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 46⁰F

Cooler # 9

No Violations Noted

Cart Storage Room
FC 6-501.11*

used as temporary pots and pans room at the time of inspection
Maintenance and Operation; Repairing: Facility not in good repair, floor tiles and grout damaged

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, ceiling vent dirty

Handwash Sink near Cart Storage Room

No Violations Noted

Grease Hood Area
FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor tiles and grout damaged

FC 6-501.114(A)

Maintenance and Operations; Maintaining Premises: Nonfunctional equipment not repaired or removed from premises, steam cooker out-of-order and awaiting repair

Can Opener
FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, can opener holder dirty

Diet Kitchen

No Violations Noted

Roll Call Room
FC 4-102.11(B)(2)

Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, spoons not stored with handles up

FC 4-102.11(B)(2)

Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, boxes of utensils left uncovered

Office # 155

No Violations Noted

Office # 157
FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, one light fixture not functioning properly

Office # 158
FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, tube socket clip damaged on light fixture

Ovens

No Violations Noted

Three-Compartment Sink

No Violations Noted

Cooler # 1
FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, wall finish damaged and no longer easily cleanable

Cooler # 3

- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable
- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, several light bulbs missing
- FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, floor dirty
- FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, several light fixtures not functioning properly

Hobart Refrigerator # 1294

- FC 3-501.16(B) Limitation of Growth of Organisms, Temperature and Time Control: Refrigerator temperature recorded at 50⁰F
- FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, plastic pallets under refrigerator unit dirty
- FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, ceiling vent and light fixture dusty above refrigerator unit

Freezer # 1

- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, gasket not secured properly
- FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged

Cooler # 2

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

Ice Machines

- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, large ice machine damaged
- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, leg not functioning properly on ice machine
- FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, uncapped wires on ceiling above ice machines

Dry Storage

- FC 3-302.11(A)(4) Preventing Food and Ingredient Contamination: Preventing cross contamination, food not appropriately covered, several dry goods not covered properly
- FC 3-304.12(A) Preventing Contamination from Utensils: Service utensils handle stored below the food and container line, scoop stored in flour container
- FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty

Market Area

Cooler # 4

- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable
- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, one light fixture not functioning properly
- FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, ceiling dirty

Cooler # 5

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, one light fixture not functioning properly

Freezer # 2

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, vent fans dirty

Cooler # 6

FC 4-501.11(A)

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

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ceiling paint damaged and no longer easily cleanable

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler fan surface damaged and no longer easily cleanable

FC 4-601.11(C)

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, vent fans dirty

Staff Bathroom

Used for storage at the time of inspection

Toxic/Caustic

No Violations Noted

Receiving Office

No Violations Noted

Warehouse

Staff Bathroom

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, vent rusted

Double Door Freezer

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ice buildup observed in glass light shields

FC 6-202.11(A)

Design, Construction, and Installation; Functionality: Light bulbs not shatter-resistant or protected by light shields, light cage not installed on light fixture

Single Door Freezer

FC 6-202.11(A)

Design, Construction, and Installation; Functionality: Light bulbs not shatter-resistant or protected by light shields, light cage not installed on light fixture

Bakery

FC 6-501.111(B)

Maintenance and Operations; Pest Control: Roaches observed in bakery area

FC 6-501.114(A)*

Maintenance and Operations; Maintaining Premises: Nonfunctional equipment not repaired or removed from premises, Fish oven # 1258 and 1259 not functioning

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, one light fixture not functioning properly

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged

FC 6-501.11*

Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged

FC 6-501.12(A)

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

FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, wall paint damaged
<i>Three-Compartment Sink and Mechanical Warewashing Area</i>	
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, mechanical warewashing machine not functioning properly
<i>Dry Storage</i>	
FC 4-601.11(A)	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, dry goods scoop and storage bags dirty
FC 6-501.111(B)	Maintenance and Operations; Pest Control: Roaches observed in dry storage room
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, floor dirty
<i>Bathroom</i>	
	No Violations Noted
<i>Cooler # 12</i>	
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, ceiling paint damaged
FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged
<i>Storage Room # 121</i>	
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, standing water observed on floor
<i>Hobart # 1282</i>	
	No Violations Noted
<i>Freezer</i>	
FC 6-501.111(B)	Maintenance and Operations; Pest Control: Roaches observed in freezer
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, freezer unit out-of-order
<u>Pot Area</u>	
<i>Main Area</i>	Under renovation at the time of inspection
<i>Inmate Bathroom</i>	
	No Violations Noted
<u>Inmate Dining Area</u>	
<i>Dining Room</i>	
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, central juice container leaking
FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, floor tiles damaged around the perimeter of the room
<i>Double Door Warmer</i>	
	No Violations Noted
<i>Single Door Warmer</i>	
FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, gasket damaged

Refrigerator

No Violations Noted

Food Service Line
FC 4-102.11(B)(2)

Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, utensils not stored properly

Kitchen Area
FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, several tube socket clip damaged on light fixture

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, ceiling vent dirty

Handwash Sink
FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, faucet leaking

Mechanical Warewashing Machine

No Violations Noted

Door
FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, lock mechanism missing

Hallway

Slop Sink Room # 111

No Violations Noted

Men's Bathroom # 112

No Violations Noted

Inmate Bathroom # 114
FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, faucet leaking

FC 6-501.11

Maintenance and Operation; Repairing: Facility not in good repair, toilet paper holder damaged

Women's Bathroom # 115
FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, faucet leaking on sink # 2

FC 5-205.15(B)

Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, hot water control not functioning properly

Toxic and Caustic Storage Room # 118

No Violations Noted

Observations and Recommendations

- The estimated inmate population for the Bridgewater Correctional Complex was 2,100 inmates at the time of inspection
- On January 20, 2012 the Department received a call regarding a minor fire in a freezer unit's condenser located in the warehouse area of the Core Services. The area was assessed, and a full inspection was conducted. The fire resulted in no visible damage or contamination of food.
- Wooden pallets are not easily cleanable and may lead to cross-contamination. The Department recommends using plastic pallets for food storage.

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,



Lauren Molotnikov

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
Sergeant Bill Pappas, EHSO
Joe Eugenio, Food Service Director
Bridgewater Board of Health
Clerk, Massachusetts House of Representatives
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