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 Community Sanitation Program
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 CHERYL BARTLETT, RN
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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 88^oF
- 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 109°F

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

FC 4-501.114(C)(2)*

Maintenance and Operation; Repairing: Facility not in good repair, freezer damaged
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*

105 CMR 451.353

Materials for Construction and Repair; Multiuse: Sponges used in kitchen
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*
105 CMR 451.123
105 CMR 451.123
105 CMR 451.130
105 CMR 451.123
105 CMR 451.123
105 CMR 451.353
105 CMR 451.123

Maintenance: Vent fan dirty
Maintenance: Soap scum on walls in all showers
Maintenance: 1 shower off- line
Hot Water: Shower water temperature recorded at 80⁰F
Maintenance: Wall tiles in all showers are damaged
Maintenance: 1 shower leaking
Interior Maintenance: Louvers don't close properly on fan
Maintenance: First sink leaks

Cells

105 CMR 451.350
105 CMR 451.141

Structural Maintenance: Wall damaged in cell # 114
Screens: Screen missing in cell # 110

Laundry

No Violations Noted

1-2

Bathroom

105 CMR 451.123
105 CMR 451.123
105 CMR 451.123
105 CMR 451.130

Maintenance: Vent fan dusty
Maintenance: Soap scum on walls in all showers
Maintenance: Ceiling paint peeling
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
105 CMR 451.123
105 CMR 451.123*

Maintenance: Soap scum on walls in all showers
Maintenance: Heater damaged and rusted
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.

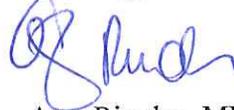
This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within ten working days of receiving this report and should detail 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 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 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,



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