



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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June 9, 2015

Lisa Mitchell, 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 Mitchell:

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 May 20, 2015 accompanied by Donald Wright, Deputy Director of Food Service, Bill Pappas, EHSO, Lieutenant Ed Costa, Sergeant Robert Travers, and Nicholas Gale, Community Sanitation Program. Violations noted during the inspection are listed below including 6 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 6-201.11*

Design, Construction and Installation: Ceiling not easily cleanable, paint peeling

Director's Office

No Violations Noted

<i>Cooler # 9</i>	No Violations Noted
<i>Pot Storage Room</i>	No Violations Noted
<i>Handwash Sink</i>	No Violations Noted
<i>Grease Hood Area</i> FC 4-501.114(A)	Maintenance and Operation; Equipment: Chlorine Sanitizer solution tested greater than recommended concentration
<i>Diet Kitchen</i>	No Violations Noted
<i>Office # 155</i> FC 6-201.11	Design, Construction and Installation: Ceiling not easily cleanable, surface unfinished
<i>Office # 157</i>	No Violations Noted
<i>Office # 158</i>	No Violations Noted
<i>Kettle Area</i> FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged under kettle closest to diet kitchen
<i>Oven Area</i>	No Violations Noted
<i>Bakery Area</i>	No Violations Noted
<i>Tool Crib</i>	No Violations Noted
<i>Cooler # 1</i>	No Violations Noted
<i>Cooler # 3</i>	No Violations Noted
<i>Cooler # 7</i>	No Violations Noted
<i>Hobart Refrigerator # 1294</i>	No Violations Noted
<i>Freezer # 1</i>	No Violations Noted
<i>Cooler # 2</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gap at bottom of door

<i>Ice Machine</i> FC 4-602.11(E)(4)(b)	Cleaning of Equipment and Utensils, Frequency: Mold growth observed on interior surfaces of ice machine
<i>Dry Storage</i> 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, chips stored on floor under shelf
<i>Inmate Bathroom # 165</i>	No Violations Noted
<i>Utensil Closet</i> FC 4-202.11(A)(2)	Design and Construction, Cleanability: Damaged food-contact surface no longer easily cleanable, two knives damaged
<i>New Pot Room</i> FC 6-202.15(D)(1)	Design, Construction, and Installation; Functionality: Screens damaged above left side 3-bay sink
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not cleaned properly, wall mounted fan dusty
<u>Market Area</u>	
<i>Cooler # 4</i> FC 3-305.11(A)(2) FC 6-501.12(A)	Preventing Contamination from Premises: Food exposed to dust, fans in cooler dusty Maintenance and Operation; Cleaning: Facility not cleaned properly, standing water on floor near back unused door to pot room
<i>Freezer # 2</i>	No Violations Noted
<i>Cooler # 5</i>	No Violations Noted
<i>Cooler # 6</i>	No Violations Noted
<i>Inmate Bathroom # 168</i>	No Violations Noted
<i>Receiving Office</i>	No Violations Noted
<u>Store House</u>	
<i>Warehouse Storage Office</i> FC 4-501.11(B)*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets dirty
<i>Staff Bathroom</i>	No Violations Noted
<i>Toxic/Caustic Closet # 128</i>	No Violations Noted

Double Door Freezer

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on walls and ceiling

FC 6-501.11*

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

Single Door Freezer

FC 6-501.12(A)

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on walls and ceiling

Old Bakery

Bathroom # 126

FC 6-201.11*

Design, Construction and Installation: Ceiling not easily cleanable, ceiling cracked

Records # 127

No Violations Noted

Cooler # 12

No Violations Noted

Storage Room # 121

No Violations Noted

Freezer

FC 6-501.12(A)*

Maintenance and Operation; Cleaning: Facility not cleaned properly, ice buildup on ceiling and vent fans

Inmate Dining Area

Dining Room

FC 6-501.11

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

Toxic/Caustic Closet # 118

No Violations Noted

Traulsen Double Door Warmer

No Violations Noted

Traulsen Refrigerator

No Violations Noted

Food Service Line

No Violations Noted

Kitchen Area

No Violations Noted

Handwash Sink

No Violations Noted

Mechanical Warewashing Machine

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, mechanical warewashing machine out-of-order

Hallway

Slop Sink Room # 111
FC 6-501.16

Maintenance and Operation; Cleaning: Wet mop stored in bucket

Male Bathroom # 112

No Violations Noted

Inmate Bathroom # 114
FC 6-501.12(A)

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

Female Bathroom # 115

No Violations Noted

Medical Waste Storage
105 CMR 480.500(B)

Procedures; Records; Record-Keeping Log: Generator did not maintain a central location record-keeping log for waste sent off-site for treatment

Main Loading Dock

FC 6-501.111(D)

Maintenance and Operations; Pest Control: Harborage conditions observed, standing water under HVAC Cooling Towers

Observations and Recommendations

1. There were 17 inmates staffed in the facility at the time of inspection.
2. At the time of inspection, the mechanical warewashing machine was out-of-order. It was stated that the facility was using paper goods until the machine is fixed. All pots and pans were being washed in the 3-bay sink.
3. It appeared that medical waste from four distinct facilities is being stored at a central location in the OCCC Kitchen Core Services building. This does not seem ideal with food being delivered, handled, stored, and prepared in this building. The Department highly recommends a review of existing policies and procedures for the handling of medical waste consolidation for pickup by the designated medical waste hauler including finding a more appropriate and secure central storage area or consider having each of the four facilities store their medical waste independently and then picked up separately for off-site treatment and disposal.
4. There was an excessive amount of standing water observed under the HVAC cooling towers outside the main loading dock area. It appeared that the cooling tower bases showed signs of wear and rust, and were leaking. Due to the increase concerns 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 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](#)".

To review the Labeling regulations please visit the Food Protection website at 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,



Marian Robertson
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH
Steven Hughes, Director, CSP, BEH
Jay Youmans, Director of Government Affairs
Marylou Sudders, Secretary, Executive Office of Health and Human Services
Carol Higgins O'Brien, Commissioner, DOC
Donald Wright, Deputy Director of Food Service
Bill Pappas, EHSO
Sergeant Robert Travers, EHSO
Eric Badger, CHO, Health Agent, Bridgewater Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate
Daniel Bennett, Secretary, EOPS