



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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 Lieutenant Governor

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MONICA BHAREL, MD, MPH
 Commissioner

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March 10, 2021

Sergio Servello, Superintendent
 Pondville Correctional Center
 P.O. Box 146
 Norfolk, MA 02056

(electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Superintendent Servello:

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 2013 Food Code; 105 CMR 500.000 Good Manufacturing Practices for Food; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; the Department's Community Sanitation Program (CSP) conducted an inspection of Pondville Correctional Center on March 9, 2021 accompanied by Amanda Hines, Environmental Health and Safety Officer (EHSO). Violations noted during the inspection are listed below including 6 repeat violations:

Should you have any questions, please don't hesitate to contact me.

Sincerely,

Amy Riordan, MPH
 Field Supervisor, EAIII, CSP, BEH

- cc: Monica Bharel, MD, MPH, Commissioner, DPH
 Jan Sullivan, Acting Director, BEH
 Steven Hughes, Director, CSP, BEH
 Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
 Carol A. Mici, Commissioner, DOC (electronic copy)
 Thomas Turco, Secretary, EOPSS (electronic copy)
 Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
 Amanda Hines, EHSO (electronic copy)
 Betsy Fijol, Administrative Assistant, Norfolk Board of Health (electronic copy)
 Clerk, Massachusetts House of Representatives (electronic copy)
 Clerk, Massachusetts Senate (electronic copy)

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

Dining Area

No Violations Noted

Kitchen

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall mounted fans dusty

FC 4-602.12(B)

Cleaning of Equipment and Utensils, Frequency: Interior of microwave oven not cleaned every 24 hours, microwave dirty/rusted

Mechanical Warewashing Area

No Violations Noted

Front Dry Storage

FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, dead mice observed in trap

Walk-in Refrigerator/Freezer

FC 4-602.13

Cleaning of Equipment and Utensils, Frequency: Nonfood contact surfaces of equipment frequency necessary to preclude accumulation of soil residues, mold on walls throughout

FC 3-305.11(A)(2)

Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty

Office

No Violations Noted

Rear Dry Storage

No Violations Noted

Exterior Freezer

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor under shelving dirty

H.S.U.

Medical Records/Treatment Room

105 CMR 451.353*

Interior Maintenance: Ceiling tiles water damaged

105 CMR 451.353

Interior Maintenance: Exam table damaged

105 CMR 451.353

Interior Maintenance: Hose hanging down from ceiling catching water from showers upstairs

Doctor's Office

No Violations Noted

Nurse's Office

No Violations Noted

Treasurer's Office

No Violations Noted

Administrative Assistant's Office

No Violations Noted

Staff Bathroom

No Violations Noted

Medical Waste Storage (Boiler Room)

No Violations Noted

Medical Waste Log Book

105 CMR 480.500

Procedures, Records, Record Keeping Log Book: Generator had no written procedures for maintaining compliance with 480.000

HOUSING UNITS

1-1

Bathroom

105 CMR 451.123

Maintenance: Floor dirty in shower # 3

105 CMR 451.123

Maintenance: Grout dirty in shower # 1-4

105 CMR 451.123

Maintenance: Wall fan dusty

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in cells, cells double bunked

Parole Office

No Violations Noted

Laundry

105 CMR 451.353*

Interior Maintenance: Ceiling vent dusty

Mail/I.D Office

No Violations Noted

2-2

Showers

105 CMR 451.123*

Maintenance: Exhaust fan dusty

105 CMR 451.123*

Maintenance: Ceiling vent dusty

Bathroom

No Violations Noted

Cells

105 CMR 451.320*

Cell Size: Inadequate floor space in cells, cells double bunked

105 CMR 451.353

Interior Maintenance: Smoke detector not secured to ceiling in cell # 221

2nd Floor Laundry

No Violations Noted

Observations and Recommendations

1. The inmate population was 124 at the time of inspection.
2. Food Manager Rob Dedy, has agreed to post his Serve Safe Certificate in the office. Rob is also obtaining his Allergen Awareness Training on March 17, 2021.
3. The Department recommends replacing the microwave in the Kitchen as it is severely rusted.
4. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspectional procedures soon.

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.

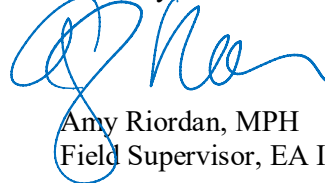
To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Program regulations". Then under Food Processing click "105 CMR 500.000: Good Manufacturing Practices for Food".

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

Sincerely,



Amy Riordan, MPH
Field Supervisor, EA III, CSP, BEH