



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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January 5, 2022

Christopher Gendreau, Director Food Services  
 Bridgewater Complex Food Service  
 1 Administration Road  
 Bridgewater, MA 02324 (electronic copy)

Re: Facility Inspection – Bridgewater Complex Food Service, Bridgewater

Dear Mr. Gendreau:

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 the Bridgewater Complex Food Service on December 29, 2022 accompanied by Donald Wright, Deputy Director of Food Service and Lieutenant Timothy Foley. Violations noted during the inspection are listed below including 10 repeat violations:

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

Sincerely,

Patrick Wallace  
 Environmental Health Inspector, CSP, BEH

- Margret R. Cooke, Acting Commissioner, DPH (electronic copy)
- Nalina Narain, Director, BEH (electronic copy)
- Steven Hughes, Director, CSP, BEH (electronic copy)
- Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
- Carol A. Mici, Commissioner, DOC (electronic copy)
- Terrence Reidy, Secretary, EOPSS (electronic copy)
- Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
- Joseph Eugenio, Food Service Director (electronic copy)
- Kenneth Finn, Core Compliance Officer (electronic copy)
- Eric J. Badger, Health Agent, CHO, Bridgewater 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.

**Loading Dock**

*Trap Office*

No Violations Noted

**Main Kitchen**

FC 6-501.11\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, floor damaged in several areas

*Hallway*

No Violations Noted

*Swill Room*

FC 6-501.11\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, floor damaged outside swill room

*Director's Office*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Pot Storage Room*

FC 4-901.11(A)

Protection of Clean Items; Drying: Cleaned, sanitized equipment and utensils not allowed  
to fully air dry before contact with food, metal food containers stacked wet

*Cooler # 9*

No Violations Noted

*Diet Kitchen*

FC 6-201.11\*

Design, Construction, and Installation; Cleanability: Floors not smooth and easily  
cleanable, floor tiles missing

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good  
repair, faucet leaking at 2-compartment sink

*Office # 155*

No Violations Noted

*Grease Hood Area*

No Violations Noted

*Kettle Area*

No Violations Noted

*Office # 157*

No Violations Noted

*Office # 158*

No Violations Noted

*Oven Area*

No Violations Noted

<i>Slicer Table</i> FC 4-601.11(A)	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty <sup>Pf</sup> , meat slicer dirty
<i>Bakery Area</i>	No Violations Noted
<i>Trauslen Refrigerator # 1294</i>	No Violations Noted
<i>Ice Machine</i>	No Violations Noted
<i>Handwash Sink</i>	No Violations Noted
<i>Dry Storage</i>	No Violations Noted
<i>Cooler # 1</i>	No Violations Noted
<i>Freezer # 1</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, one fan on condenser unit out-of-order
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on ceiling
<i>Cooler # 2</i> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling surface dirty, possible mold/mildew
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water pooling on floor
<i>Utensil Closet # 164</i>	No Violations Noted
<i>Handwash Sink</i> 105 CMR 451.126 FC 6-501.11	Hot Water: Hot water temperature recorded at 100°F Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, sink support and frame rusted
<i>Inmate Bathroom # 165</i> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged
<i>New Pot Room</i> FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipes leaking from right side 3-compartment sink

**Market Area**

*Cooler # 4*

FC 6-501.11\*

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

FC 6-501.11\*

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

FC 6-501.11

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

*Freezer # 2*

FC 6-501.11\*

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

*Cooler # 5*

FC 6-501.11

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

*Cooler # 6*

Unable to Inspect – Not in Use

*Inmate Bathroom # 168*

No Violations Noted

*Freezer # 7*

FC 6-501.12(A)\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on plastic at entrance

FC 6-501.12(A)\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on door

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling

*Cooler # 3*

No Violations Noted

**Old Bakery**

FC 6-501.11\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout

FC 5-205.15(B)\*

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at pot sink

*Handwash Sink*

No Violations Noted

*Office # 124*

No Violations Noted

*Office # 125*

Unable to Inspect – Locked

*Bathroom # 126*

No Violations Noted

*Records # 127*

No Violations Noted

*Kettle*

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipes leaking underneath kettle

<i>Cooler # 12</i> FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged
<i>Storage Room # 121</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty, possible mold/mildew
<i>Freezer</i>	No Violations Noted
<i>Traulsen 2 Door Freezer</i>	No Violations Noted
<i>Traulsen 3 Door Freezer</i> FC 4-501.11(A) FC 3-501.11	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, freezer not maintaining correct temperature Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Frozen foods not maintained frozen
<b><u>Hallway</u></b>	
<i>Toxic/Caustic Closet # 118</i>	No Violations Noted
<i>Female Bathroom # 115</i>	No Violations Noted
<i>Inmate Bathroom # 114</i>	No Violations Noted
<i>Male Bathroom # 112</i>	No Violations Noted
<i>Slop Sink Room # 111</i>	No Violations Noted
<b><u>Inmate Dining Area</u></b>	
<i>Warewashing Area</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty
<i>Handwash Sink</i>	No Violations Noted
<i>Kitchen Area</i>	No Violations Noted
<i>Food Service Line</i>	No Violations Noted
<i>Traulsen Refrigerator</i>	No Violations Noted
<i>Traulsen Double Door Warmer</i>	No Violations Noted

**Main Loading Dock**

FC 6-202.15(A)(3)\*

FC 6-501.11\*

Design, Construction, and Installation; Functionality: Exterior door not tight-fitting  
Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, garage door # 4 damaged  
Maintenance and Operation, Equipment: Equipment not maintained in a state of good  
repair, refrigerated trailer out-of-order

*Receiving Office # 175*

No Violations Noted

**Store House**

*Warehouse Storage Office # 139*

No Violations Noted

*Storage Cage*

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained is a state  
of good repair refrigerator gaskets dirty, possible mold/mildew

*Storage Closet # 128*

No Violations Noted

*Staff Bathroom # 129*

No Violations Noted

*New Freezer*

No Violations Noted

*Generator Room*

Unable to Inspect – Locked

**Observations and Recommendations**

1. At the time of inspection there was food inside the refrigerated trailer when it was not turned on and keeping the food cold. There was also food inside the 3 Door Freezer in the Old Bakery area that was not functioning properly. The CSP recommended discarding all food that was inside both of these units.

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 or download a copy, please visit the Food Protection website at [www.mass.gov/dph/fpp](http://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](http://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,



Patrick Wallace  
Environmental Health Inspector, CSP, BEH