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March 23, 2023

James Proctor, Deputy Superintendent
Pondville Correctional Center
P.O. Box 146
Norfolk, MA 02056 (electronic copy)

Re: Facility Inspection - Pondville Correctional Center, Norfolk

Dear Deputy Superintendent Proctor:

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: Minimum Requirements for the Management of 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 Pondville Correctional Center on March 22, 2023 accompanied by Amanda Hines, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 13 repeat violations:

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

Sincerely,

Amy Medeiros
Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH
Nalina Narain, Director, BEH
Steven Hughes, Director, CSP, BEH
Kathleen E. Walsh, 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)
Amanda Hines, EHSO (electronic copy)
Betsy Fijol, Executive 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.

FOOD SERVICE

Dining Area

No Violations Noted

Kitchen

No Violations Noted

Mechanical Warewashing Area

No Violations Noted

Front Dry Storage

FC 4-903.11(A)(3)

Protection of Clean Items, Storing: Single-Use Items not stored at least 6 inches above the floor, Styrofoam bowls stored on floor

FC 3-304.12(B)

Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop in rice

FC 3-305.11(A)(3)

Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, cooking oil stored on floor

Walk-in Refrigerator/Freezer

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair refrigerator gaskets damaged

Office

No Violations Noted

Rear Dry Storage

No Violations Noted

Exterior Freezer

No Violations Noted

Toxic Caustic Room (near Barber Shop)

No Violations Noted

WAREHOUSE

Property (Outside)

No Violations Noted

Toxic Caustic

No Violations Noted

Laundry

No Violations Noted

Barber Shop

105 CMR 451.126

Hot Water: Hot water temperature recorded at 107°F

House Manager's Office

No Violations Noted

PROPERTY

105 CMR 451.200

Food Storage, Preparation and Service: Food service not in compliance with 105 CMR 590.000, single-use utensils stored uncovered

CONTROL

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, refrigerator gasket damaged

Holding Cell

Unable to Inspect – In Use

Classroom

No Violations Noted

Shift Commander Office (Medical Waste Policies/Procedures Book)

No Violations Noted

Female Bathroom

No Violations Noted

Male Bathroom

No Violations Noted

Staff Break Room

No Violations Noted

Staff Bathroom (in Hall)

No Violations Noted

DAY ROOM

105 CMR 451.353

Interior Maintenance: Vending machine broken

Program Classroom

105 CMR 451.353

Interior Maintenance: Ceiling tile water stained

Law Library

No Violations Noted

VISITING ROOM

No Violations Noted

H.S.U.

Medical Records Room

No Violations Noted

Doctor's Office

No Violations Noted

Nurse's Office (Medical Waste Log Book)
No Violations Noted

Offices
No Violations Noted

Administrative Assistants Office
No Violations Noted

IPS Office
Unable to Inspect – In Use

Staff Bathroom
No Violations Noted

Medical Waste Storage (Boiler Room)
No Violations Noted

ADMINISTRATION AREA
No Violations Noted

Superintendent Office
No Violations Noted

Deputy Superintendent Office
No Violations Noted

HOUSING UNITS

1-1

Bathroom
105 CMR 451.123 Maintenance: Baseboard damaged in shower # 4
105 CMR 451.123 Maintenance: Baseboard moldy in shower # 4

Cells
105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
105 CMR 451.353 Interior Maintenance: Wall damaged in cell # 113 and 124
105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated in cell # 111

Work Release Office
No Violations Noted

Laundry
No Violations Noted

Mail/I.D Office
No Violations Noted

1-2

Bathroom
105 CMR 451.126 Hot Water: Hot water temperature recorded at 100°F at handwash sink
105 CMR 451.130 Hot Water: Shower water temperature recorded at 91°F

Cells

105 CMR 451.320*

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

Laundry

No Violations Noted

1-3

Bathroom

105 CMR 451.123*

Maintenance: Soap scum on walls in shower

105 CMR 451.123*

Maintenance: Grout moldy in shower

Handicapped Bathroom

105 CMR 451.123*

Maintenance: Mold on walls in shower

105 CMR 451.123

Maintenance: Gap between baseboard and wall in shower

105 CMR 451.123*

Maintenance: Sealant damaged on walls in shower

Cells

105 CMR 451.320*

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

2-1

Cells

105 CMR 451.320*

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

Bathroom

105 CMR 451.123*

Unable to Inspect Toilet/Shower Area – In Use

Maintenance: Radiator damaged

Slop Sink (in Bathroom)

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, backflow preventor leaking

Records Room

No Violations Noted

2-2

Showers

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, shower # 5 leaking

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: Window shade damaged in cell # 227

2-3

2nd Floor Laundry

No Violations Noted

Operations

No Violations Noted

Showers

105 CMR 451.123

Maintenance: White residue on curtain in shower # 1, 2, 3, and 4

Bathroom

No Violations Noted

Cells

105 CMR 451.320*

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

2-4

Bathroom

No Violations Noted

Cells

105 CMR 451.320*

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

BUILDING # 14

105 CMR 451.350*

Structural Maintenance: Roof soffit damaged

Gym

No Violations Noted

Classifications

No Violations Noted

DUMPSTER AREA

No Violations Noted

Observations and Recommendations

1. The inmate population was 91 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 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,

A handwritten signature in blue ink, appearing to read "Amy Medeiros". The signature is written in a cursive, flowing style.

Amy Medeiros
Environmental Health Inspector, CSP, BEH