



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Community Sanitation Program
 67 Forest Street, Suite # 100
 Marlborough, MA 01752
 Phone: 508-665-3251

MAURA T. HEALEY
 Governor
 KIMBERLEY DRISCOLL
 Lieutenant Governor

KATHLEEN E. WALSH
 Secretary
 ROBERT GOLDSTEIN, MD, PhD
 Commissioner
 Tel: 617-624-6000
 www.mass.gov/dph

November 14, 2023

Lisa Curto, Superintendent
 Pondville Correctional Center
 P.O. Box 146
 Norfolk, MA 02056 (electronic copy)

Re: Plan of Correction – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

The Massachusetts Department of Public Health, Community Sanitation Program (CSP) has received your Plan of Correction in response to my inspection on October 12, 2023. After review, the CSP finds the plan appropriately addresses all of the violations noted in the report with the following exception(s):

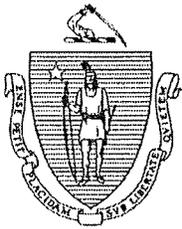
1. In regards to the issue of overcrowding, the CSP appreciates the limitations of correctional facilities and the need to accommodate the ever-increasing population; however we remain concerned with the overcrowded conditions.
2. Please provide an estimated date of replacement for the backordered radiator in housing unit 2-1.

Thank you for your prompt attention to this matter, should you have any questions please contact me at the address listed above.

Sincerely,

Sara Wolanski
 Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
 Nalina Narain, Director, BCEH (electronic copy)
 Steven Hughes, Director, CSP, BCEH (electronic copy)
 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)
 Daniel Alves, 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)



MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

TERRENCE M. REIDY
Secretary

*The Commonwealth of
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Executive Office of Public Safety &
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Pondville Correctional Center
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Norfolk, MA 02056
(508) 660-3924*



CAROL A. MICI
Commissioner

SHAWN P. JENKINS
Chief of Staff

**KELLEY J. CORREIRA
ROBERT P. HIGGINS
MITZI S. PETERSON
THOMAS J. PRESTON**
Deputy Commissioners

Lisa M. Curto
Superintendent

October 23, 2023

Sara Wolanski
Environmental Health Inspector, CSP, BCEH
Department of Public Health
Community Sanitation Program
67 Forest Street, Suite # 100
Marlborough, Ma 01752

Dear Ms. Wolanski:

I am in receipt of the Department of Public Health inspection report that you provided in relation to the inspection of Pondville Correctional Center that was Conducted on October 12th, 2023. Your report has cited deficiencies that require a plan of corrective action within 10 days from receipt of your report.

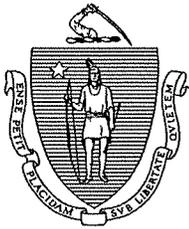
Please be advised that I have attached Pondville Correctional Center's response to the aforementioned deficiencies noted within your report. I understand that continued monitoring and corrective action will help to prevent future violations.

If you should have any questions or concerns after reviewing our response, please do not hesitate to contact me.

Sincerely,

Lisa M. Curto
Superintendent

Cc: Carol Mici, Commissioner



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October 16, 2023

Lisa Curto, Superintendent
Pondville Correctional Center
P.O. Box 146
Norfolk, MA 02056

(electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

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 October 12, 2023 accompanied by Michael Guerrero, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 12 repeat violations:

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

Sincerely,

Sara Wolanski
Environmental Health Inspector, CSP, BCEH

- cc: Robert Goldstein, MD, PhD, Commissioner, DPH
- Nalina Narain, Director, BCEH
- Steven Hughes, Director, CSP, BCEH
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Betsy Fijol, Executive Assistant, Norfolk Board of Health
Clerk, Massachusetts House of Representatives
Clerk, Massachusetts Senate

(electronic copy)
(electronic copy)
(electronic copy)

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

FOOD SERVICE

FC 6-501.16 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Wet mop stored upside down

Facility Response: Wet mop stored properly as of 10-17-23.

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, dirty wall and fixtures around handwash sink

Facility Response: Area cleaned immediately (On October 12, 2023) Additional oversight required to maintain cleanliness in the kitchen. Cleaning schedule provided to kitchen supervisor from PCC 750 – Housekeeping Plan for Kitchen to follow as a guideline to maintain appropriate cleanliness in the kitchen moving forward and will be monitored by the Deputy Superintendent.

FC 3-302.12

Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food

Facility Response: All food or ingredients not in its original package has been labeled appropriately as of 10-17-23.

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, improper scoop in unlabeled dry product

Facility Response: Utensil moved and now properly stored. Dry product labeled accurately as of 10-17-23.

Mechanical Warewashing Area

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, dirty wall and fixtures around warewash machine, mold observed

Facility Response: Area cleaned immediately (On October 12, 2023) Additional oversight required to maintain cleanliness in the kitchen. Cleaning schedule provided to kitchen supervisor from PCC 750 – Housekeeping Plan for Kitchen to follow as a

Front Dry Storage guideline to maintain appropriate cleanliness in the kitchen moving forward and will be monitored by the Deputy Superintendent.

No Violations Noted

Walk-in Refrigerator/Freezer
FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets dirty

Facility Response: Refrigerator gaskets cleaned on 10-19-23.

Office
105 CMR 590.011(C)(3) Additional Requirements: Food Allergy Awareness Training, food protection manager allergen awareness certificate was not available at time of inspection

Rear Dry Storage Facility Response: Food Service Director Deady received his recertification on 10/20/2023 (was due to expire November 2023). Both, current and new certifications attached to this Plan of Action.

No Violations Noted

Exterior Freezer No Violations Noted

Toxic Caustic Room (near Barber Shop)

No Violations Noted

WAREHOUSE

Property (Outside)
105 CMR 451.353 Interior Maintenance: Floor damaged

Facility Response: Floor to be repaired and repainted. Projected completion date is 10-27-23.

Toxic Caustic No Violations Noted

Laundry
105 CMR 451.353 Interior Maintenance: Wet mop stored in bucket

Facility Response: Mop stored properly as of 10-17-23.

Barber Shop
105 CMR 451.126* Hot Water: Hot water temperature recorded at 105⁰F

Facility Response: Water temperature adjusted as of 10-18-23.

House Manager's Office

No Violations Noted

PROPERTY

No Violations Noted

CONTROL

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

Facility Response: New thermometer placed in the refrigerator on 10-18-23.

Holding Cell

105 CMR 451.124

Water Supply: Insufficient water supply in quantity and pressure at handwash sink.

Facility Response: Parts to be ordered and repairs to be completed by 11-1-23.

Classroom

No Violations Noted

Shift Commander Office (Medical Waste Policies/Procedures Book)

No Violations Noted

Ice Machine

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

No Violations Noted

Program Classroom

No Violations Noted

Law Library

No Violations Noted

Parole Office (Next to Dayroom)

No Violations Noted

VISITING ROOM

No Violations Noted

M.A.T. Room

No Violations Noted

H.S.U.

Evidence

No Violations Noted

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

No Violations Noted

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 (Shower # 4 Offline)

105 CMR 451.123

Maintenance: Floor tile grout damaged in shower # 3

Facility Response: Floor tile regouted in shower #3 on 10-20-23.

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

105 CMR 451.331 Radiators and Heating Pipes: Pipes not properly insulated in cell # 112
Facility Response: Insulation installed on pipes in Cell #112 on 10-18-23.

Work Release Office

No Violations Noted

Laundry

Mail/I.D Office
No Violations Noted

1-2

Bathroom

105 CMR 451.123 Maintenance: Floor tile grout damaged outside showers
Facility Response: Floor tile regouted on 10-20-23.

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

Laundry

No Violations Noted

1-3

Bathroom

105 CMR 451.123* Maintenance: Soap scum on walls in shower
Facility Response: Shower cleaned, and soap scum removed on 10-17-23.

105 CMR 451.123* Maintenance: Grout moldy in shower
Facility Response: Grout cleaned, and mold removed on 10-17-23.

105 CMR 451.130 Hot Water: Shower water temperature 120°F
Facility Response: Shower temperature adjusted and are in compliance as of 10-18-23.

Handicapped Bathroom

105 CMR 451.123* Maintenance: Gap between baseboard and wall in shower
Facility Response: Gap has been repaired as of 10-20-23

105 CMR 451.130 Hot Water: Shower water temperature 129°F
Facility Response: Shower temperature adjusted and are in compliance as of 10-18-23.

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

2-1

Cells

105 CMR 451.320* Cell Size: Inadequate floor space in cells, cells double bunked
FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

105 CMR 451.353 Interior Maintenance: Window shade damaged in cell # 204
Facility Response: Window shade replaced on 10-18-23.

Bathroom

105 CMR 451.123* Unable to Inspect Toilet/Shower Area – In Use
Maintenance: Radiator damaged
Facility Response: Initial replacement radiator that was ordered was not the correct radiator. Another order was placed and is currently on backorder from Vendor F.W. Webb as of 10-19-23.

Slop Sink (in Bathroom)

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, backflow preventor leaking
Facility Response: Parts to repair have been ordered. Division or Resource Management to conduct repairs. Projected completion date of 11-1-23.

Records Room

No Violations Noted

D.O.S. Office

No Violations Noted

2-2

Showers

105 CMR 451.123

Maintenance: Wall tiles damaged outside shower # 3

Facility Response: Wall tiles to be replaced by 10-27-23.

105 CMR 451.123

Maintenance: Mold observed on ceiling inside and outside shower # 2

Facility Response: Shower cleaned, and mold removed on 10-18-23. Ceiling cleaned and mold removed and to be repainted by 10-27-23.

Bathroom

Cells

105 CMR 451.320*

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

FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

2-3

2nd Floor Laundry

No Violations Noted

Operations

No Violations Noted

Showers (Shower # 1 in use)

105 CMR 451.123

Maintenance: Light not secured to ceiling

Facility Response: Light fixture secured to the ceiling on 10-19-23.

105 CMR 451.123

Maintenance: Caulking moldy in shower # 2, 3, 4, 5, and 6

Facility Response: Showers #2, 3, 4, 5 and 6 were re-caulked on 10-19-23.

Bathroom

No Violations Noted

Cells

105 CMR 451.320*

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

FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

105 CMR 451.353

Interior Maintenance: Window shade damaged in cell # 234, 239 and 240

Facility Response: Window shades replaced in all the rooms on 10-18-23.

2-4

Bathroom

No Violations Noted

Cells

105 CMR 451.320*

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

FACILITY RESPONSE: Due to the physical layout of the facility, and classification concerns, the facility is unable to comply with this recommended (.300 series) standard.

105 CMR 451.353

Interior Maintenance: Window shade damaged in cell # 243

Facility Response: Window shade replaced on 10-18-23.

BUILDING # 14

Gym

No Violations Noted

Classifications

No Violations Noted

DUMPSTER AREA

No Violations Noted

Observations and Recommendations

1. The inmate population was 109 at the time of inspection.
2. The CSP recommends implementing a cleaning schedule for the walls in the Kitchen and Warewash area to prevent mold growth and buildup of debris.
3. Please provide the Allergen Awareness Certification of the Food Manager along with the Plan of Correction.
4. The hot water temperature range for handwash sinks is 110°F-130°F and 100°F-112°F for showers.

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.

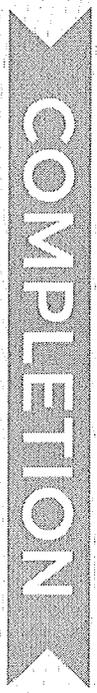
Sincerely,



Sara Wolanski
Environmental Health Inspector, CSP, BCEH

CERTIFICATE

of



#1203

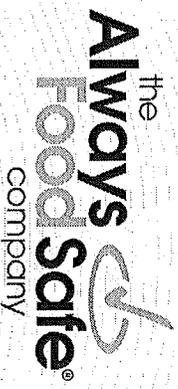
Robert Deady

has successfully completed the required Allergen Awareness program for

Allergen Awareness Certification

Date Completed: 2023-10-24 Valid through: 2026-10-24

Certificate #: 2951459 Course Reference: FH



The Always Food Safe Company
899 Montreal Circle, St. Paul, 55102
www.alwaysfoodsafecompany.com | 844.312.2011

Nick Eastwood
President
The Always Food Safe Company

CERTIFICATE

of

COMPLETION



Robert Deady

has successfully completed the required Allergen Awareness program
for

Allergen Awareness Certification

Date Completed: 2023-10-24 Valid through: 2026-10-24

Certificate #: 2951459 Course Reference: FH

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