



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Community Sanitation Program
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 ROBERT GOLDSTEIN, MD, PhD
 Commissioner
 Tel: 617-624-6000
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December 22, 2023

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: 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 Bridgewater Complex Food Service on December 15, 2023, accompanied by Donald Wright, Deputy Director of Food Service, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 20 repeat violations.

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

Sincerely,

Patrick Wallace
 Environmental Health Inspector, CSP, BCEH

- cc: Robert Goldstein, MD, PhD, Commissioner, DPH
 Nalina Narain, Director, BCEH
 Steven Hughes, Director, CSP, BCEH
 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)
 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

105 CMR 451.126*

Hot Water: Hot water temperature 60°F

Pot Storage Room

No Violations Noted

Cooler # 12

No Violations Noted

Diet Kitchen

No Violations Noted

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>	No Violations Noted
<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> 105 CMR 451.126*	Hot Water: Hot water temperature 60°F
<i>Dry Storage</i>	No Violations Noted
<i>Cooler # 1</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged
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
FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water observed on floor
<i>Freezer # 1</i> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged
<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 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged
<i>Utensil Closet # 164</i>	No Violations Noted
<i>Handwash Sink</i> 105 CMR 451.126	Hot Water: Hot water temperature 60°F
<i>Inmate Bathroom # 165</i> 105 CMR 451.123*	Maintenance: Door damaged
<i>New Pot Room</i>	No Violations Noted

Market Area

Cooler # 3
FC 6-501.11*

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

Freezer # 2
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, door frame damaged at entrance

Cooler # 4

No Violations Noted

Cooler # 6

Unable to Inspect – Not in Use

Staff Bathroom # 168

No Violations Noted

Freezer # 3
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 # 6

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

Handwash Sink
105 CMR 451.126*

Hot Water: Hot water temperature 60°F

Office # 124

No Violations Noted

Office # 125

Unable to Inspect – Locked

Bathroom # 126

No Violations Noted

Records # 127

No Violations Noted

Cooler # 7
FC 6-501.11*

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

Office # 121

No Violations Noted

<i>Freezer # 4</i> FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, freezer out-of-order
<i>Cooler # 8</i>	No Violations Noted
<i>Freezer # 5</i>	No Violations Noted
<u>Hallway</u>	
<i>Toxic/Caustic Closet # 118</i>	No Violations Noted
<i>Female Bathroom # 115</i>	No Violations Noted
<i>Inmate Bathroom # 114</i>	Unable to Inspect – Not Used
<i>Male Bathroom # 112</i>	No Violations Noted
<i>Slop Sink Room # 111</i>	No Violations Noted
<u>Inmate Dining Area</u>	
<i>Warewashing Area</i> FC 4-501.11(A)	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewashing machine out-of-order
<i>Handwash Sink</i> 105 CMR 451.126	Hot Water: Hot water temperature 60°F
<i>Kitchen Area</i>	No Violations Noted
<i>Food Service Line</i>	No Violations Noted
<i>True Refrigerator #9</i>	No Violations Noted
<i>Traulsen Double Door Warmer</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged

Main Loading Dock

FC 6-202.15(A)(3)*

Design, Construction, and Installation; Functionality: Exterior door not tight-fitting

Receiving Office # 175

No Violations Noted

Store House

Warehouse Storage Office # 139

No Violations Noted

Storage Cage

No Violations Noted

Storage Closet # 128

No Violations Noted

Staff Bathroom # 129

No Violations Noted

New Freezer

No Violations Noted

Server Room

Unable to Inspect – Locked

Observations and Recommendations

1. At the time of inspection, hot water temperatures were found to be outside of the acceptable range at handwash sinks throughout the facility. Facility staff informed the CSP that the hot water was shut off at 5:00 a.m. on December 15, 2023 and was scheduled to be restored at 5:00 p.m. that same day due to repairs being made to the steam system. The CSP is concerned with the lack of hot water for such a prolonged period of time and the inability for staff and inmates to properly wash their hands or sanitize food service equipment and utensils. For future repair work, the Department recommends implementing a plan to ensure a sufficient hot water supply is available while the kitchen is in operation.

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,



Patrick Wallace
Environmental Health Inspector, CSP, BCEH