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Lieutenant Governor

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March 14, 2024

Shawn Zoldak, Superintendent
Souza-Baranowski Correctional Center
P.O. Box 8000
Shirley, MA 01464 (electronic copy)

Re: Plan of Correction – Souza-Baranowski Correctional Center, Shirley

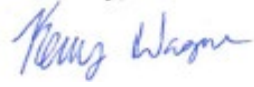
Dear Superintendent Zoldak:

The Massachusetts Department of Public Health, (DPH) Community Sanitation Program (CSP) has received your Plan of Correction (POC) in response to a complaint-based unannounced inspection on February 13, 2024. After review, the CSP finds the plan appropriately addresses all of the violations noted in the report with the following exceptions:

1. The POC states the Kitchen Lieutenants and the Food Service Director must test the sanitizing concentrations daily, however, this procedure is not identified in the Souza-Baranowski Correctional Center Food Service document or noted within the Kitchen Food Service Daily Inspection Form. The CSP requests the written procedure requiring kitchen staff to continually test and document the concentration of the sanitizer solution during all hours of operation. Additionally, the CSP recommends updating the Souza-Baranowski Correctional Center Food Service document and Kitchen Food Service Daily Inspection Form with the new procedures for testing sanitizing concentrations.
2. Your POC does not provide a date of completion for the floor resurfacing work throughout the Kitchen and replacing an oven which requires Capital funding. While the CSP understands you do not have control over the allotment of funds, we cannot approve any item that does not identify a reasonable time frame for repair. The CSP remains concerned with the uncorrected violations and appreciates the interim measures you have implemented to ensure the health and safety of inmates and staff. In addition, we ask to be kept apprised of the Capital funding progress.
3. The CSP appreciates the updated information on the repairs made to the warewashing machine and confirmation that all cycles are operating in accordance with the manufacturer's specifications. Please confirm the warewash machine was tested with an irreversible registering temperature indicator to ensure the surface temperature of all equipment and utensils reaches a minimum of 160°F.
4. Please provide the corrective action and estimated date of repair for the leaking water spigot at the 2-compartment sink near the Food Service Director's Office.
5. Please confirm the hot water temperature has been properly adjusted to meet the regulatory requirements for handwash sinks of 110°F to 130°F in the Inmate Bathroom.
6. In accordance with FC 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking, refrigerated, ready-to-eat, time/temperature control for safety food prepared and held for more than 24 hours shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C

(41°F) or less for a maximum of 7 days. More detailed information can be found in the Federal Food Code Annex 3 under FC 3-501.17, Public Health Reasons/Administrative Guidelines (attached) that explain the date marking system that is based on a predictive growth curve modeling program for *Listeria monocytogenes*.

Sincerely,



Kerry Wagner
Field Supervisor, EA III, CSP, BCEH

(Attachment)

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)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Mark George, EHSO (electronic copy)
Ryan Carney, EHSO (electronic copy)
James Garreffo, RS, CHO, Director, Nashoba Associated Boards of Health (electronic copy)
Clerk, Massachusetts House of Representatives (electronic copy)
Clerk, Massachusetts Senate (electronic copy)

Food Code Section 3-501.17

Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking

Section 3-501.17 specifies ready-to-eat, time/temperature control for safety (TCS) food prepared in a food establishment and held longer than a 24 hour period shall be marked to indicate the date or day by which the food is to be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. These time/temperature parameters are intended to help control for growth of *Listeria monocytogenes*.

The FDA Food Code does not specify a particular date marking label, nor does it specify that the time the food was prepared be captured on the label. However, section 3-501.17 provides parameters to work within and allows for flexibility in creating a system that works for each food establishment. An establishment can choose to be as precise as needed in date marking as long as the parameters set forth within section 3-501.17 are met. A date marking system may use calendar dates, days of the week, color-coded marks, or other effective means in order to comply with section 3-501.17. Examples of the date or day by which the food should be consumed, sold, or discarded based on the type of datemarking system used can be found below:

	Sunday March 25	Monday March 26	Tuesday March 27	Wednesday March 28	Thursday March 29	Friday March 30	Saturday March 31	Sunday April 1
Date Only								
Food is labeled: March 31	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Discard by midnight on Saturday, March 31 Day 7	
Day Only								
Food is labeled: Saturday	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Discard by midnight on Saturday Day 7	
Date and Time								
Food is labeled: April 1, 2018 10:00 pm		Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Discard by 10pm on Sunday, April 1, 2018 Day 7