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March 25, 2024

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

Re: Complaint-Based Re-Inspection – Souza-Baranowski Correctional Center, Shirley

Dear Superintendent Zoldak:

In response to alleged complaints and in accordance with 105 CMR 451.408 Additional Inspectional Visits; 105 CMR 590.000: Minimum Sanitation Standards for Food Establishments (State Sanitary Code Chapter X); and the 2013 Food Code, the Department of Public Health (Department) Community Sanitation Program (CSP) conducted a complaint-based unannounced inspection at the Souza Baranowski Correctional Center on February 13, 2024, an unannounced re-inspection was conducted of the kitchen on March 19, 2024.

The following outlines the violations that were identified during the initial inspection, the corrective action taken by your facility outlined in your plan of correction dated March 12, 2024, confirmation of the corrected violations noted during the re-inspection, as well as new violations observed by the CSP:

**Main Kitchen**

FC 6-501.11\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures- Methods:

Facility not in good repair, floor surface damaged throughout

**Corrective Action:** A quote has been received by Grainger for \$207,824.00 to resurface the floor and was submitted for Capital funding. Additional daily floor cleaning is conducted to ensure the area remains clean and free from any contaminants.

**Remains UNCORRECTED, floor damaged**

**Tray Washing Room**

FC 6-501.12(A)\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not cleaned as often as necessary, rodent droppings observed behind ware wash machine and in the corners of the room.

**Corrective Action:** Area was swept, cleaned and disinfected on 2-13-24. Additionally, pest control vendor performed review of the kitchen and have identified new areas to provide services. Steel boxes shall be fabricated to house bait boxes and shall be put in place on 3-8-24.

**Remains UNCORRECTED, rodent droppings still present**

FC 4-501.112(A)(2)

Maintenance and Operation, Equipment: Inadequate water temperature in the mechanical warewashing machine<sup>Pf</sup>, rinse cycle temperature recorded at 146°F

**Corrective Action:** Tray machine was serviced by IFES/Mass Restaurant on 2-26-24 and replaced a fuse. A review of temperature on 2-29-24 revealed all temperatures within range of required temperatures.

**The CSP confirmed the rinse cycle was meeting the required temperature**

FC 4-703.11(B)	<p>Sanitization of Equipment and Utensils; Methods: Mechanical warewash machine does not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator<sup>P</sup></p> <p><b>Corrective Action:</b> Tray machine was serviced by IFES/Mass Restaurant on 2/26 and replaced a fuse. A review of temperature on 2-29-24 revealed all temperatures within range of required temperatures.</p> <p><b><u>The CSP confirmed with the use of an irreversible registering temperature indicator that the warewash machine did achieve the appropriate utensil surface temperature</u></b></p>
FC 6-501.111	<p>Maintenance and Operation ; Premises, Structure, Attachments, and Fixtures- Methods: Premises not maintained free of rodents, mouse observed</p> <p><b>Corrective Action:</b> Area was swept, cleaned and disinfected on 2-13-24. Additionally, pest control vendor performed review of the kitchen and have identified new areas to provide services. Steel boxes shall be fabricated to house bait boxes and shall be put in place on 3-8-24.</p> <p><b><u>The CSP did not observe a mouse</u></b></p>
FC 6-501.12(A)	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive food debris left on the floor and on a food cart</p> <p><b>Corrective Action:</b> Food debris and food cart cleaned by kitchen workers on 2-13-24. Kitchen staff to monitor daily cleaning.</p> <p><b><u>The CSP confirmed excessive food debris was removed from the area</u></b></p>
FC 6-501.12(A)	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, damaged and waterlogged cardboard left on the ground under the old serving line</p> <p><b>Corrective Action:</b> Cardboard removed from area by kitchen workers on 2-13-24.</p> <p><b><u>The CSP confirmed the cardboard was removed from the area</u></b></p>
<p><i>North Side Serving</i></p> <p>FC 6-501.114(A)*</p>	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures- Methods: Non-functional equipment not repaired or removed from premises, Traulsen cooler out-of-order</p> <p><b>Corrective Action:</b> Necessary parts to be ordered by 3-8-24 with installation to be completed by 4-19-24 by Maintenance Plumber.</p> <p><b><u>SBCC Kitchen Staff confirmed parts were ordered and will be replaced by the timeframe provided</u></b></p>
FC 4-501.11(B)	<p>Maintenance and Operation, Equipment components not maintained in a state of good repair, gaskets on warmer damaged</p> <p><b>Corrective Action:</b> Damaged gaskets have been replaced by maintenance. Additional gaskets to be ordered by 4-1-24 to ensure when future damage is observed corrective action can be taken in a timely fashion.</p> <p><b><u>The CSP confirmed gaskets were replaced</u></b></p>
<p><i>Area Between Serving Lines</i></p> <p>FC 6-501.12(A)*</p>	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed on shelving units under counter tops.</p> <p><b>Corrective Action:</b> Area was swept, cleaned and disinfected on 2-13-24. Additionally, pest control vendor performed review of the kitchen and have identified new areas to provide services. Steel boxes shall be fabricated to house bait boxes and shall be put in place on 3-8-24.</p> <p><b><u>The CSP identified droppings under counters, the kitchen staff was informed of the need to increase their cleaning schedule to ensure droppings are removed when present</u></b></p>

FC 6-501.12(A)	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures- Methods: Facility not cleaned as often as necessary, food debris observed on countertop under boxes of Styrofoam trays</p> <p><b>Corrective Action:</b> Food debris removed on 2-13-24. Area cleaned and disinfected on 2-13-24 as well.</p> <p><b><u>The CSP identified debris under counters, the kitchen staff was informed of the need to increase their cleaning schedule to ensure debris is removed when present</u></b></p>
<p><i>South Side Serving</i></p> <p>FC 4-501.11(B)*</p>	<p>Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged on Traulsen # 2 warmer</p> <p><b>Corrective Action:</b> Maintenance staff replaced and installed 2 gaskets on 2-28-24.</p> <p><b><u>Remains UNCORRECTED, gaskets were still damaged</u></b></p>
<b>(NEW)</b> FC 7-204.11(A)	<p>Operational Supplies and Applications, Chemicals: Sanitizer for food-contact surface does not meet the requirements specified in 40 CFR 180.940<sup>P</sup>, sanitizing concentration too strong</p>
<b>(NEW)</b> FC 4-602.13	<p>Cleaning of Equipment and Utensils, Frequency: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues, warmer covered in old food product</p>
<b>(NEW)</b> FC2-401.11(A)	<p>Hygienic Practices Food Contamination Prevention: Food service personnel Drinking in an inappropriate area, uncovered full cups placed on shelving throughout this area</p>
<p><i>PotWashingArea</i></p> <p>FC 6-501.12(A)*</p>	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing water observed on floor</p> <p><b>Corrective Action:</b> Standing water mopped on 2-13-24.</p> <p><b><u>The CSP confirmed no standing water</u></b></p>
FC 5-205.15(B)*	<p>Plumbing System, Operations and Maintenance : Plumbing system not maintained in good repair, water leaking from wash and sanitizing compartment at 3- compartment sink</p> <p><b>Corrective Action:</b> Plumbers replaced drain which was causing the leak on 2-20-24.</p> <p><b><u>There has been significant progress in this area, however a small leak remains under the sanitizing compartment</u></b></p>
FC2-401.11(A)	<p>Hygienic Practices Food Contamination Prevention: Food service personnel Drinking in an inappropriate area, uncovered full cups placed on shelving throughout this area</p> <p><b>Corrective Action:</b> Kitchen staff disposed of cups on 2-13-24. Incarcerated Individuals instructed not to keep cups in this area on 2-13-24.</p> <p><b><u>The CSP confirmed no uncovered full cups in this area</u></b></p>
FC 4-501.11(A)	<p>Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, sanitizing dispenser not dispensing sanitizer into the sanitizer compartment of the 3-compartment sink</p> <p><b>Corrective Action:</b> Sanitizer dispenser serviced on 2-19-24 by Aramsco/Casey and recalibrated to ensure the proper amount of sanitizer is dispensed. The solution testing to be conducted by Lt. Chefs daily, as well as the Food Service Director to ensure continued compliance. A quarterly preventative maintenance schedule with the vendor has also been created.</p> <p><b><u>The CSP confirmed the sanitizing dispensing unit is now working properly and dispensing sanitizer into the sanitizing compartment of the sink</u></b></p>

FC 4-302.14	<p>Numbers and Capacities, Utensils, Temperature Measuring Devices ,and Testing Devices: Test strips expired<sup>Pf</sup> <b>Corrective Action:</b> New test strips purchased on 2-24-24 and received on 2-26-24. <b><u>The CSP confirmed kitchen staff has test strips that are not expired</u></b></p>
FC4-701.10	<p>Sanitization of Equipment and Utensils; Objective: Equipment food contact Surfaces and utensils not sanitized, equipment not properly sanitized after cleaning <b>Corrective Action:</b> Both sanitizing dispensers were serviced and recalibrated on 2-19-24 by Aramsco/Casey. Test strips shall be used to ensure proper sanitization ratios are maintained. <b><u>The CSP confirmed the sanitizing solution concentration is within compliance and the equipment is being properly sanitized</u></b></p>
FC 5-205.15(B)	<p>Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, grease trap overflowing <b>Corrective Action:</b> Food Service Director contacted Soares Sanitation who conducted a service call on 3-1-24. The grease trap was pumped out and moving forward will be on a monthly pumping schedule. <b><u>The CSP confirmed the grease trap was emptied</u></b></p>
<i>Cooking/Prep Area</i> FC 5-205.15(B)*	<p>Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, 2-compartment sink near Food Director's Office leaking at bottom <b>Corrective Action:</b> Plumbers replaced drain which was causing the leak on 2-28-24. <b><u>The CSP confirmed the sink is no longer leaking</u></b></p>
FC 5-205.15(B)	<p>Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, 2-compartment sink near Food Director's Office leaking at the water spigot <b>Corrective Action:</b> Plumbers replaced drain which was causing the leak on 2-28-24. <b><u>The CSP confirmed the water spigot is no longer leaking</u></b></p>
FC 3-501.16(A)(1)	<p>Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 135°F or above<sup>P</sup>, Hallal Turkey Steaks measured 92°F <b>Corrective Action:</b> Meal was discarded on 2-14-24 during the inspection. Also, the Food Service Director instructed staff on 2-23-24 to utilize a food warmer for the therapeutic diet area to maintain proper temperature. <b><u>The CSP measured the temperatures of rice and chicken during food service and the food temperatures were within compliance</u></b></p>
FC 4-501.11(A)	<p>Maintenance and Operation ,Equipment: Equipment not maintained in a state of good repair, 1 oven out-of-order <b>Corrective Action:</b> Oven is in need of replacement. The Director of Facility Maintenance has requested a quote for a replacement which is currently pending. Once received, will be submitted for potential funding. Quote for replacement to be submitted by April 1, 2024. <b><u>SBCC Kitchen Staff confirmed a new unit will be ordered and replaced by the timeframe provided</u></b></p>
<b>(NEW)</b> FC 6-301.12(A)	<p>Numbers and Capacity; Hand Drying Provision: No disposable towels available at handwash sink<sup>Pf</sup></p>
<i>MeatCooler#C1-64</i> FC 6-501.12(A)	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled fruit punch observed on floor <b>Corrective Action:</b> Spilled juice cleaned on 2-13-24 by kitchen workers. <b><u>The CSP confirmed the juice was cleaned up</u></b></p>

***Milk Cooler (C1-62)***

**(NEW)** FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not cleaned as often as necessary, food debris on floor

***Produce Cooler#C1-63***

FC 3-305.11(A)(3)

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

**Corrective Action:** Boxes removed from the floor on 2-13-24. Food Service Director reminded supervisory staff in kitchen of this requirement on 2-14-24.

**The CSP confirmed boxes were removed from the ground**

***Dry Storage***

**(NEW)** FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not cleaned as often as necessary, rodent droppings observed

**(NEW)** FC 4-602.13

Cleaning of Equipment and Utensils, Frequency: Nonfood contact surfaces of equipment not cleaned at a frequency necessary to preclude accumulation of soil residues, food bins have accumulation of dry product

***Office#C1-52***

FC 6-501.12(A)\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not cleaned as often as necessary, rodent droppings observed in secured storage area

**Corrective Action:** Area was swept, cleaned and disinfected on 2-13-24. Additionally, pest control vendor performed review of the kitchen and have identified new areas to provide services. Steel boxes shall be fabricated to house bait boxes and shall be put in place on 3-8-24.

**The CSP Staff identified rodent droppings in this area, kitchen staff was informed of the need to increase their cleaning schedule to ensure droppings are removed when present**

**(NEW)** FC 3-305.11(A)(3)

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

FC4-903-12(A)(3)

Protection of Clean Items, Storing: Food product stored in an inappropriate location, Saran Wrap stored on the floor in these secured storage area

**Corrective Action:** Saran Wrap was removed from the floor on 2-13-24. The Food Service Director reminded supervisory staff in kitchen of this requirement on 2-14-24.

**The CSP confirmed the Saran Wrap was removed from the floor**

***Janitor's Close t#C1-51***

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, wall mounted sanitizer not calibrated properly, sanitizing solution too strong

**Corrective Action:** Sanitizer dispenser serviced on 2-19-24 by Aramsco/Casey and recalibrated to ensure the proper amount of sanitizer is dispensed. The solution testing to be conducted by Lt. Chefs daily, as well as the food service director to ensure continued compliance. A quarterly preventative maintenance schedule with the vendor has also been created.

**The CSP confirmed the sanitizing dispensing unit was calibrated and dispensing a solution within the regulatory requirements**

***Staff Bathroom/Locker Room #C1-55***

105CMR451.123

Maintenance: Ceiling vent dusty

**Corrective Action:** Maintenance cleaned vents on 2-28-24.

**The CSP confirmed the ceiling vent was cleaned**

*InmateBathroom#C-59*

105CMR451.123

Maintenance: Floor and walls dirty

**Corrective Action:** Bathroom walls and floor cleaned on 2-14-24.

**The CSP confirmed the floors and walls were cleaned**

105 CMR 451.110(A)

Hygiene Supplies at Toilet and Hand wash Sink: No toilet paper

**Corrective Action:** Toilet paper supplied 2-13-24.

**The CSP confirmed there is toilet paper available**

105 CMR 451.126

Hot Water: Hot water temperature 85°F at handwash sink

**Corrective Action:** Plumbers adjusted temperature on 2-22-24.

**The CSP confirmed the hot water temperature is now within compliance**

105CMR451.130

Plumbing: Plumbing not maintained in good repair, hand wash sinks low to drain

**Corrective Action:** Plumbers cleared traps on 2-20-24 to allow water to drain properly.

**The CSP confirmed the sink is draining properly**

*Ice Machine*

FC 4-602.11(E)(4)(b)

Cleaning of Equipment and Utensils, Frequency: Accumulation of mold observed on interior surfaces of ice machine

**Corrective Action:** HVAC emptied machine, cleaned and filter replaced on 2-14-24. All ice machines moving forward shall be on a quarterly empty, clean and filter replacement schedule which will be documented by maintenance.

**The CSP confirmed the ice machines were cleaned and sanitized**

**Inside Warehouse (Level1)**

*DryGoods#DG-71*

105CMR451.350

Structural Maintenance: Ceiling actively leaking

**Corrective Action:** Maintenance found source of the leak and sealed area on 2-25-24.

**Remains UNCORRECTED, the ceiling was still actively leaking**

*Storage Area*

105CMR451.130\*

Plumbing: Plumbing not maintained in good repair, sink leaking underneath

**Corrective Action:** Plumbers replaced drain which was causing the leak on 2-28-24.

**The CSP confirmed the sink is no longer leaking**

**Observations and Recommendations:**

1. The facility confirmed they were increasing their pest extermination services and are installing new bait boxes throughout the kitchen as part of their integrated pest management plan. If this is not effective, the CSP recommends additional extermination methods and procedures be implemented in an effort to reduce the number of pests.

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 emailed to Amy.M.Riordan@mass.gov.

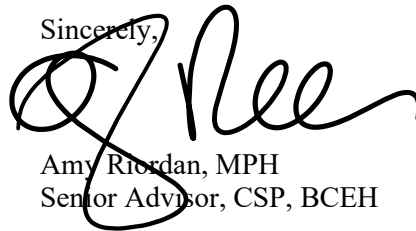
To review the specific regulatory requirements please visit our website at [www.mass.gov/dph/dcs](http://www.mass.gov/dph/dcs) and click on "Correctional Facilities" (available in both PDF and RTF formats).

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".

Should you have any questions, please don't hesitate to contact me at the address listed above.

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,

A handwritten signature in black ink, appearing to read 'A. Riordan', written over the word 'Sincerely,'.

Amy Riordan, MPH  
Senior Advisor, 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)  
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