



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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July 1, 2024

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 June 18, 2024, accompanied by Joseph Eugenio, Food Service Director and Donald Wright, Deputy Director of Food Service. Violations noted during the inspection are listed below including 16 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)
 Shawn Jenkins, Interim Commissioner, DOC (electronic copy)
 Terrence Reidy, Secretary, EOPSS (electronic copy)
 Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
 Joseph Eugenio, Food Service Director (electronic copy)
 Michael Rebello, Core Services Compliance Officer/FSO/EHSO (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

No Violations Noted

Director's Office

No Violations Noted

Handwash Sink

No Violations Noted

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

Slicer Table
FC 4-501.12

Maintenance and Operation; Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged

Bakery Area

No Violations Noted

Trauslen Refrigerator # 1294

No Violations Noted

Ice Machine

No Violations Noted

Handwash Sink

No Violations Noted

Dry Storage
FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, insect observed inside flour container

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 not handle up inside rice container

Cooler # 1

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 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 on floor

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, pipes damaged and leaking

FC 3-302.11(A)(4)

Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, tomato sauce stored uncovered

Freezer # 1

FC 6-501.11*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, door 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 on pipes and fans

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance

Cooler # 2

- 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, mold on ceiling
- FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged
- FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, door damaged
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water pooling on floor
- FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, walls damaged

Utensil Closet # 164

No Violations Noted

Handwash Sink

No Violations Noted

Inmate Bathroom # 165

- 105 CMR 451.123* Maintenance: Door damaged

New Pot Room

- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water pooling on floor
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, strong odor observed

Market Area

Cooler # 3

- 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, ceiling paint damaged
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on ceiling
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, mold on walls

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
- FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance
- FC 3-305.11(A)(3) Preventing Contamination from the Premises; Food Storage: Food not stores at least 6" off the ground, box observed on floor**

Cooler # 4
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, floor dirty
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, mold on walls
FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not in good repair, lights not working

Cooler # 6 (Storage)
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, floor dirty

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
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, ice build-up at entrance

Cooler # 6
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 walls
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, mold on walls
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, mold on ceiling
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, mold on fans
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, mold on plastic at entrance

Old Bakery
FC 6-501.11* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not in good repair, floor tiles damaged throughout
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, oven dirty

Handwash Sink
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Facility not cleaned as often as necessary, area around sink dirty
FC 6-501.111 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures -
Methods: Premises not maintained free of insects, flies observed in and around
trash

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

FC 6-501.12(A)

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

Freezer # 4

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged

Cooler # 8

No Violations Noted

Freezer # 5

FC 3-302.11(A)(4)

Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, empanadas stored uncovered

FC 4-501.11(B)

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

Hallway

Toxic/Caustic Closet # 118

No Violations Noted

Female Bathroom # 115

No Violations Noted

Inmate Bathroom # 114

Unable to Inspect – Not Used

Male Bathroom # 112

No Violations Noted

Slop Sink Room # 111

No Violations Noted

Inmate Dining Area

Warewashing Area

FC 6-501.12(A)

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

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty

FC 6-501.111

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects, flies observed

FC 4-903.11(A)(3)

Protection of Clean Items, Storing: Equipment not stored at least 6 inches above the floor, water coolers observed on floor

Handwash Sink
FC 6-301.12

Numbers and Capacity; Handwashing Sinks: No hand drying method available at handwashing sink (Pf)

Kitchen Area

No Violations Noted

Food Service Line

No Violations Noted

True Refrigerator #9
FC 3-302.11(A)(4)

Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, several food items not covered

Traulsen Double Door Warmer
FC 4-501.11(B)

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

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, interior walls and floor dirty

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

FC 3-302.11(A)(4)

Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, empanadas stored uncovered

Observations and Recommendations

1. The interior of several of the walk-in refrigerators were found to be in complete disrepair. Department of Corrections staff have informed the CSP during the last several inspections that there is a plan to completely renovate these units. The CSP is concerned with the unhealthy conditions inside these units and requests to be kept apprised of the status of their renovation.

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