



The Commonwealth of Massachusetts  
 Executive Office of Health and Human Services  
 Department of Public Health  
 Bureau of Climate and Environmental Health  
 Division of Environmental Health Regulations and Standards  
 67 Forest Street, Suite # 100  
 Marlborough, MA 01752  
 617-624-6000 | mass.gov/dph

**Maura T. Healey**  
 Governor

**Kiame Mahaniah, MD, MBA**  
 Secretary

**Kimberley Driscoll**  
 Lieutenant Governor

**Robert Goldstein, MD, PhD**  
 Commissioner

March 31, 2026

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)  
 Kiame Mahaniah, MD, MBA, Secretary, Executive Office of Health and Human Services (electronic copy)  
 Clerk, Massachusetts House of Representatives (electronic copy)  
 Clerk, Massachusetts Senate (electronic copy)  
 Daniel Alves, Environmental Health and Safety Officer (electronic copy)

Greetings,

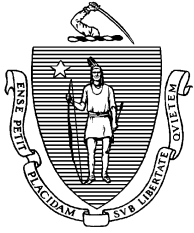
Pursuant to 105 CMR 451.403, please find the inspection report for Pondville Correctional Center, the Plan of Correction (POC) from the facility and the POC acceptance letter from the Division of Environmental Health Regulations and Standards (EHRS).

Sincerely,

*Hannah LeBeau*

Hannah LeBeau  
 Environmental Health Officer, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)  
 Gina K. Kwon, Secretary, Executive Office of Public Safety and Security (electronic copy)  
 Betsy Fijol, Executive Assistant, Norfolk Board of Health (electronic copy)  
 Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)  
 Joy Gallant, Superintendent (electronic copy)



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Commissioner

March 4, 2026

Joy Gallant, Superintendent  
Pondville Correctional Center  
P.O. Box 146  
Norfolk, MA 02056                      electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Gallant:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on March 3, 2026, accompanied by Daniel Alves, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 39 total deficiencies: 15 new deficiencies under the Required Standards (.100 and .200 series), 18 repeat deficiencies under the Required Standards, 2 new deficiencies under the Recommended Standards (.300 series), 2 repeat deficiencies under the Recommended Standards, and 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

### Overview

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

**SECTION 1: Health and Safety Deficiencies**

**Deficiencies under the Required Standards (.100 and .200 series)**

15 new deficiencies and 18 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Food Service	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor. Standard found in 105 CMR 590; FC 6-501.111. <b>** Corrected On-Site **</b>
2.	Food Service	Serving Line	105 CMR 451.200	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, unlabeled spices observed. Standard found in 105 CMR 590; FC 3-302.12.
3.	Food Service	Kitchen	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink
4.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty behind ovens. Standard found in 105 CMR 590; FC 6-501.12(A).
5.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor behind ovens. Standard found in 105 CMR 590; FC 6-501.111.
6.	Food Service	Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, encrusted grease on exterior of oven. Standard found in 105 CMR 590; FC 4-601.11(C).
7.	Food Service	Kitchen	105 CMR 451.200*	Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged. Standard found in 105 CMR 590; FC 6-201.11.

8.	Food Service	Kitchen	105 CMR 451.200*	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, pudding not labeled. Standard found in 105 CMR 590; FC 3-302.12. <b>** Corrected On-Site **</b>
9.	Food Service	Kitchen	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw eggs stored above cheese. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). <b>** Corrected On-Site **</b>
10.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on drying rack. Standard found in 105 CMR 590; FC 6-501.111. <b>** Corrected On-Site **</b>
11.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
12.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
13.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of warewash machine dirty. Standard found in 105 CMR 590; FC 4-601.11(C).
14.	Food Service	Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A).

15. Food Service	Rear Dry Storage		105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop stored in potato flakes. Standard found in 105 CMR 590; FC 3-304.12(B). <b>** Corrected On-Site **</b>
16. Food Service	Office		105 CMR 451.200	Additional Requirements: Food Allergy Awareness Training, food protection manager did not post Massachusetts food allergen awareness training certificate. Standard found in 105 CMR 590.
17. Food Service	Office		105 CMR 451.200	Management and Personnel: No prominently posted food safety certification, food safety certification of person in charge not available. Standard found in 105 CMR 590.
18. Day Room			105 CMR 451.141*	Screens: Screens damaged
19. Day Room			105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, oven mitts dirty
20. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1
21. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Wall grout dirty in shower # 1 and 2
22. Housing Units	1-2	Bathroom	105 CMR 451.123	Maintenance: Metal grate on window dusty
23. Housing Units	1-3	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower
24. Housing Units	1-3	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower
25. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout dirty outside of shower
26. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower
27. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor left unfinished in shower
28. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower
29. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall dirty around water control in shower
30. Housing Units	2-2	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers
31. Housing Units	2-3	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers
32. Housing Units	2-4	Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in stall # 1

**Deficiencies under the Recommended Standards (.300 series)**

2 new deficiencies and 2 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Warehouse	Toxic Caustic	105 CMR 451.353	Interior Maintenance: Several mops stored in buckets	
2.	Housing Units		105 CMR 451.320*	Cell Size: Inadequate floor space in all cells	
3.	Housing Units	1-3	Cells	105 CMR 451.353*	Interior Maintenance: Wall paint damaged in cell # 139
4.	Housing Units	2-3	Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 235

**Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)**

2 new deficiencies were found during the inspection:

1.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment. Standard found in 105 CMR 480.500(B).
2.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days, shipping papers missing for several waste shipments. Standard found in 105 CMR 480.400(C).

**SECTION 2: Areas Found to be in Compliance**

EHRIS inspected 50 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRIS did not inspect**

EHRIS did not inspect 1 area of the facility because they were either in use, locked, or under construction.

1.	Housing Units	1-1	Bathroom	Unable to Inspect – Under Construction
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**SECTION 4: Plan of Correction**

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. A signature by the Superintendent or Administrator responsible for the plan. The signed plan should be submitted to my attention, at the address listed above.

## **SECTION 5: Observations and Recommendations**

1. The inmate population was 136 at the time of inspection.

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" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH

*The Commonwealth of Massachusetts*  
*Executive Office of Public Safety & Security*  
*Department of Correction*  
*Pondville Correctional Center*



*1 Industries Drive*  
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**MAURA T. HEALEY**  
*Governor*

**SUSAN W. TERREY**  
*Interim Secretary*

**KIMBERLEY DRISCOLL**  
*Lieutenant Governor*

**SHAWN P. JENKINS**  
*Commissioner*

Hannah LeBeau  
Environmental Health Inspector, EHRS, BCEH  
Department of Public Health  
Division of Environmental Health Regulations and Standards  
67 Forest Street, Suite # 100  
Marlborough, MA 01752

March 17, 2026

Dear Ms. LeBeau:

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 March 3, 2026. 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 responses to the deficiencies noted within your report. I understand that continued monitoring and corrective action will help prevent future violations.

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

Sincerely,

A handwritten signature in cursive script that reads "Joy Gallant".

Joy Gallant,  
Superintendent



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Secretary

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Commissioner

March 4, 2026

Joy Gallant, Superintendent  
Pondville Correctional Center  
P.O. Box 146  
Norfolk, MA 02056                      electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Gallant:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on March 3, 2026, accompanied by Daniel Alves, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 39 total deficiencies: 15 new deficiencies under the Required Standards (.100 and .200 series), 18 repeat deficiencies under the Required Standards, 2 new deficiencies under the Recommended Standards (.300 series), 2 repeat deficiencies under the Recommended Standards, and 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

#### Overview

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

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**Section 5** outlines observations and recommendations related to the inspection.

**SECTION 1: Health and Safety Deficiencies**

**Deficiencies under the Required Standards (.100 and .200 series)**

15 new deficiencies and 18 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Food Service	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor. Standard found in 105 CMR 590; FC 6-501.111. <b>** Corrected On-Site **</b> <b>Facility Response: Corrected on Site on 3-3-26.</b>
2.	Food Service	Serving Line	105 CMR 451.200	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, unlabeled spices observed. Standard found in 105 CMR 590; FC 3-302.12. <b>Facility Response: Unmarked food was discarded by kitchen staff on 3- 3-26.</b>
3.	Food Service	Kitchen	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink. <b>Facility Response: Water temperatures were adjusted by Maintenance staff on 3-6-26.</b>
4.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty behind ovens. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Floor was cleaned by kitchen staff on 3-4-26.</b>
5.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor behind ovens. Standard found in 105 CMR 590; FC 6-501.111. <b>Facility Response: Rodent droppings were cleaned and area was sanitized by kitchen staff on 3-3-26.</b>

6.	Food Service	Kitchen	105 CMR 451.200	<p>Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, encrusted grease on exterior of oven. Standard found in 105 CMR 590; FC 4-601.11(C).</p> <p><b>Facility Response: Oven grease was cleaned by kitchen staff on 3-4-26.</b></p>
7.	Food Service	Kitchen	105 CMR 451.200*	<p>Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged. Standard found in 105 CMR 590; FC 6-201.11.</p> <p><b>Facility Response: Damaged floor has been covered with matting to prevent further damage. Work completed by Maintenance staff on 3-9-26.</b></p>
8.	Food Service	Kitchen	105 CMR 451.200*	<p>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, pudding not labeled. Standard found in 105 CMR 590; FC 3-302.12.</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
9.	Food Service	Kitchen	105 CMR 451.200	<p>Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw eggs stored above cheese. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
10.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on drying rack. Standard found in 105 CMR 590; FC 6-501.111.</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
11.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not</p>

			cleaned as often as necessary, wall around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Warewash area was cleaned by kitchen staff on 3-4-26.</b>
12. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Sprayer head was cleaned by kitchen staff on 3-4-26.</b>
13. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of warewash machine dirty. Standard found in 105 CMR 590; FC 4-601.11(C). <b>Facility Response: Warewash area was cleaned by kitchen staff on 3-5-26.</b>
14. Food Service	Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Wall fan was cleaned by kitchen staff on 3-4-26.</b>
15. Food Service	Rear Dry Storage	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop stored in potato flakes. Standard found in 105 CMR 590; FC 3-304.12(B). <b>** Corrected On-Site **</b> <b>Facility Response: Corrected on Site on 3-3-26.</b>
16. Food Service	Office	105 CMR 451.200	Additional Requirements: Food Allergy Awareness Training, food protection manager did not post Massachusetts food allergen awareness training certificate. Standard found in 105 CMR 590. <b>Facility Response: Massachusetts food allergen awareness training certificate has been posted by the Food Service Director in the the</b>

				Food Service Director's office as of 3-11-26.
17. Food Service	Office		105 CMR 451.200	Management and Personnel: No prominently posted food safety certification, food safety certification of person in charge not available. Standard found in 105 CMR 590. Facility Response: ServSafe Certificates have been posted by the Food Service Director in the the Food Service Director's office as of 3-11-26.
18. Day Room			105 CMR 451.141*	Screens: Screens damaged Facility Response: Screens to be repaired by Maintenance staff with a projected completion date of 4-15-26. Currently waiting on supplies to complete the repairs.
19. Day Room			105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, oven mitts dirty Facility Response: Dirty oven mitts were discarded in the trash and replaced by the Warehouse Manager on 3-10-26.
20. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1 Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
21. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Wall grout dirty in shower # 1 and 2 Facility Response: Wall grout was cleaned by House Manager staff on 3-5-26.
22. Housing Units	1-2	Bathroom	105 CMR 451.123	Maintenance: Metal grate on window dusty Facility Response: Metal grate on window was cleaned by House Manager staff on 3-4-26.
23. Housing Units	1-3	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
24. Housing Units	1-3	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower Facility Response: Walls in shower was cleaned by House Manager staff on 3-4-26.
25. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout dirty outside of shower

				Facility Response: Wall grout was cleaned by House Manager staff on 3-5-26.
26. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
27. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor left unfinished in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26. Reconstruction of the 1 <sup>st</sup> floor showers is currently in progress and the 1-3 shower is on the schedule to be completed by Maintenance staff by 5-1-26.
28. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower Facility Response: Mold removed and shower was cleaned by House Manager staff on 3-4-26.
29. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall dirty around water control in shower Facility Response: Wall in shower was cleaned by House Manager staff on 3-4-26.
30. Housing Units	2-2	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers Facility Response: Floors outside of shower to be repainted by Maintenance staff with a projected completion date of 4-15-26.
31. Housing Units	2-3	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers Facility Response: Floors outside of shower to be repainted by Maintenance staff with a projected completion date of 4-15-26.
32. Housing Units	2-4	Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in stall # 1 Facility Response: Wall will be repainted in the stall by Maintenance staff. Projected completion date of 4-1-26.

**Deficiencies under the Recommended Standards (.300 series)**

2 new deficiencies and 2 repeat deficiencies (indicated by an \*) were found during the inspection:

1. Warehouse	Toxic Caustic		105 CMR 451.353	Interior Maintenance: Several mops stored in buckets Facility Response: Mops stored in the buckets were removed and properly stored by Warehouse staff on 3-3-26.
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				Additional training was provided to warehouse staff on proper storage.
2.	Housing Units		105 CMR 451.320*	Cell Size: Inadequate floor space in all cells 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.
3.	Housing Units	1-3	Cells 105 CMR 451.353*	Interior Maintenance: Wall paint damaged in cell # 139 Facility Response: Wall will be repainted in the cell by Maintenance staff. Projected completion date of 4-1-26.
4.	Housing Units	2-3	Cells 105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 235 Facility Response: Wall will be repainted in the cell by Maintenance staff. Projected completion date of 4-1-26.

**Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)**

2 new deficiencies were found during the inspection:

1.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment. Standard found in 105 CMR 480.500(B). Facility Response: Proper process has been identified, logbook was corrected and medical staff were retrained
2.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days, shipping papers missing for several waste shipments. Standard found in 105 CMR 480.400(C). Facility Response: Shipping papers were found and placed in the logbook. Medical staff was retrained on the proper process.

**SECTION 2: Areas Found to be in Compliance**

EHRs inspected 50 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRs did not inspect**

EHRs did not inspect 1 area of the facility because they were either in use, locked, or under construction.

1.	Housing Units	1-1	Bathroom	Unable to Inspect – Under Construction
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**SECTION 4: Plan of Correction**

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. A signature by the Superintendent or Administrator responsible for the plan. The signed plan should be submitted to my attention, at the address listed above.

### **SECTION 5: Observations and Recommendations**

1. The inmate population was 136 at the time of inspection.

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" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH



The Commonwealth of Massachusetts  
 Executive Office of Health and Human Services  
 Department of Public Health  
 Bureau of Climate and Environmental Health  
 Division of Environmental Health Regulations and Standards  
 67 Forest Street, Suite # 100  
 Marlborough, MA 01752  
 617-624-6000 | mass.gov/dph

**Maura T. Healey**  
 Governor

**Kiame Mahaniah, MD, MBA**  
 Secretary

**Kimberley Driscoll**  
 Lieutenant Governor

**Robert Goldstein, MD, PhD**  
 Commissioner

March 19, 2026

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

Re: Plan of Correction – Pondville Correctional Center, Norfolk

Dear Superintendent Gallant:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction in response to my inspection conducted on March 3, 2026. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. Please confirm that hot water temperatures have been adjusted to meet the regulatory requirements of 110°F-130°F for handwash sinks; and
2. In regards to the issue of overcrowding, the EHRS appreciates the limitations of correctional facilities and the need to accommodate the ever-increasing population; however we remain concerned with the overcrowded conditions.

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

Sincerely,

Hannah LeBeau  
 Environmental Health Officer, EHRS, BCEH

cc: Daniel Alves, EHSO/FSO

(electronic copy)

*The Commonwealth of Massachusetts*  
*Executive Office of Public Safety & Security*  
*Department of Correction*  
*Pondville Correctional Center*



MAURA T. HEALEY  
*Governor*

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*Secretary*

SHAWN P. JENKINS  
*Commissioner*

Hannah LeBeau  
Environmental Health Inspector, EHRS, BCEH  
Department of Public Health  
Division of Environmental Health Regulations and Standards  
67 Forest Street, Suite # 100  
Marlborough, MA 01752

March 20, 2026

Dear Ms. LeBeau:

In response to your letter dated March 19, 2026, the following corrective action has been taken to rectify the deficiencies noted in the report:

1. Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink

Facility Response: Water temperatures were adjusted by Maintenance staff on 3-6-26 and are now in compliance with regulatory requirements.

I have also updated the initial report to include these responses to the deficiencies that were noted. If you should have any questions or concerns after reviewing our response, please do not hesitate to contact me.

Sincerely,

Joy Gallant,

A handwritten signature in cursive script that reads "Joy Gallant".  
Superintendent



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Executive Office of Health and Human Services  
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Secretary

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Commissioner

March 4, 2026

Joy Gallant, Superintendent  
Pondville Correctional Center  
P.O. Box 146  
Norfolk, MA 02056                      electronic copy)

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Gallant:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on March 3, 2026, accompanied by Daniel Alves, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 39 total deficiencies: 15 new deficiencies under the Required Standards (.100 and .200 series), 18 repeat deficiencies under the Required Standards, 2 new deficiencies under the Recommended Standards (.300 series), 2 repeat deficiencies under the Recommended Standards, and 2 new deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety).

### Overview

**Section 1** provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

**Section 2** provides information on areas that EHRS found to be compliant.

**Section 3** documents the areas that EHRS did not inspect.

**Section 4** provides information on submitting a Plan of Correction for the identified deficiencies.

**Section 5** outlines observations and recommendations related to the inspection.

## SECTION 1: Health and Safety Deficiencies

### Deficiencies under the Required Standards (.100 and .200 series)

15 new deficiencies and 18 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Food Service	Serving Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor. Standard found in 105 CMR 590; FC 6-501.111. <b>** Corrected On-Site **</b> <b>Facility Response: Corrected on Site on 3-3-26.</b>
2.	Food Service	Serving Line	105 CMR 451.200	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, unlabeled spices observed. Standard found in 105 CMR 590; FC 3-302.12. <b>Facility Response: Unmarked food was discarded by kitchen staff on 3-3-26.</b>
3.	Food Service	Kitchen	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 138°F at handwash sink. <b>Facility Response: Water temperatures were adjusted by Maintenance staff on 3-6-26 and are now in compliance with regulatory requirements.</b>
4.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty behind ovens. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Floor was cleaned by kitchen staff on 3-4-26.</b>
5.	Food Service	Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on floor behind ovens. Standard found in 105 CMR 590; FC 6-501.111. <b>Facility Response: Rodent droppings were cleaned and area was sanitized by kitchen staff on 3-3-26.</b>

6.	Food Service	Kitchen	105 CMR 451.200	<p>Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, encrusted grease on exterior of oven. Standard found in 105 CMR 590; FC 4-601.11(C).</p> <p><b>Facility Response: Oven grease was cleaned by kitchen staff on 3-4-26.</b></p>
7.	Food Service	Kitchen	105 CMR 451.200*	<p>Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged. Standard found in 105 CMR 590; FC 6-201.11.</p> <p><b>Facility Response: Damaged floor has been covered with matting to prevent further damage. Work completed by Maintenance staff on 3-9-26.</b></p>
8.	Food Service	Kitchen	105 CMR 451.200*	<p>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, pudding not labeled. Standard found in 105 CMR 590; FC 3-302.12.</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
9.	Food Service	Kitchen	105 CMR 451.200	<p>Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Raw animal food not stored separate from cooked ready-to-eat food (Pf), raw eggs stored above cheese. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
10.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of rodents, rodent droppings observed on drying rack. Standard found in 105 CMR 590; FC 6-501.111.</p> <p><b>** Corrected On-Site **</b></p> <p><b>Facility Response: Corrected on Site on 3-3-26.</b></p>
11.	Food Service	Mechanical Warewashing Area	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not</p>

			cleaned as often as necessary, wall around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Warewash area was cleaned by kitchen staff on 3-4-26.</b>
12. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Sprayer head was cleaned by kitchen staff on 3-4-26.</b>
13. Food Service	Mechanical Warewashing Area	105 CMR 451.200*	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of warewash machine dirty. Standard found in 105 CMR 590; FC 4-601.11(C). <b>Facility Response: Warewash area was cleaned by kitchen staff on 3-5-26.</b>
14. Food Service	Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Facility Response: Wall fan was cleaned by kitchen staff on 3-4-26.</b>
15. Food Service	Rear Dry Storage	105 CMR 451.200*	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop stored in potato flakes. Standard found in 105 CMR 590; FC 3-304.12(B). <b>** Corrected On-Site **</b> <b>Facility Response: Corrected on Site on 3-3-26.</b>
16. Food Service	Office	105 CMR 451.200	Additional Requirements: Food Allergy Awareness Training, food protection manager did not post Massachusetts food allergen awareness training certificate. Standard found in 105 CMR 590. <b>Facility Response: Massachusetts food allergen awareness training certificate has been posted by the Food Service Director in the the</b>

				Food Service Director's office as of 3-11-26.
17. Food Service	Office		105 CMR 451.200	Management and Personnel: No prominently posted food safety certification, food safety certification of person in charge not available. Standard found in 105 CMR 590. Facility Response: ServSafe Certificates have been posted by the Food Service Director in the the Food Service Director's office as of 3-11-26.
18. Day Room			105 CMR 451.141*	Screens: Screens damaged Facility Response: Screens to be repaired by Maintenance staff with a projected completion date of 4-15-26. Currently waiting on supplies to complete the repairs.
19. Day Room			105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, oven mitts dirty Facility Response: Dirty oven mitts were discarded in the trash and replaced by the Warehouse Manager on 3-10-26.
20. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1 Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
21. Housing Units	1-2	Bathroom	105 CMR 451.123*	Maintenance: Wall grout dirty in shower # 1 and 2 Facility Response: Wall grout was cleaned by House Manager staff on 3-5-26.
22. Housing Units	1-2	Bathroom	105 CMR 451.123	Maintenance: Metal grate on window dusty Facility Response: Metal grate on window was cleaned by House Manager staff on 3-4-26.
23. Housing Units	1-3	Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
24. Housing Units	1-3	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower Facility Response: Walls in shower was cleaned by House Manager staff on 3-4-26.
25. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall tile grout dirty outside of shower

				Facility Response: Wall grout was cleaned by House Manager staff on 3-5-26.
26. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor dirty in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26.
27. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Floor left unfinished in shower Facility Response: Floor in shower was cleaned by House Manager staff on 3-4-26. Reconstruction of the 1 <sup>st</sup> floor showers is currently in progress and the 1-3 shower is on the schedule to be completed by Maintenance staff by 5-1-26.
28. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Mold on walls in shower Facility Response: Mold removed and shower was cleaned by House Manager staff on 3-4-26.
29. Housing Units	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Wall dirty around water control in shower Facility Response: Wall in shower was cleaned by House Manager staff on 3-4-26.
30. Housing Units	2-2	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers Facility Response: Floors outside of shower to be repainted by Maintenance staff with a projected completion date of 4-15-26.
31. Housing Units	2-3	Showers	105 CMR 451.123	Maintenance: Floor damaged outside of showers Facility Response: Floors outside of shower to be repainted by Maintenance staff with a projected completion date of 4-15-26.
32. Housing Units	2-4	Bathroom	105 CMR 451.123*	Maintenance: Wall paint damaged in stall # 1 Facility Response: Wall will be repainted in the stall by Maintenance staff. Projected completion date of 4-1-26.

**Deficiencies under the Recommended Standards (.300 series)**

2 new deficiencies and 2 repeat deficiencies (indicated by an \*) were found during the inspection:

1. Warehouse	Toxic Caustic	105 CMR 451.353	Interior Maintenance: Several mops stored in buckets Facility Response: Mops stored in the buckets were removed and properly stored by Warehouse staff on 3-3-26.
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				Additional training was provided to warehouse staff on proper storage.
2.	Housing Units		105 CMR 451.320*	Cell Size: Inadequate floor space in all cells 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.
3.	Housing Units	1-3	Cells	105 CMR 451.353* Interior Maintenance: Wall paint damaged in cell # 139 Facility Response: Wall will be repainted in the cell by Maintenance staff. Projected completion date of 4-1-26.
4.	Housing Units	2-3	Cells	105 CMR 451.353 Interior Maintenance: Wall paint damaged in cell # 235 Facility Response: Wall will be repainted in the cell by Maintenance staff. Projected completion date of 4-1-26.

**Deficiencies under 105 CMR 451.402(B) (other conditions that may constitute a threat to health or safety)**

2 new deficiencies were found during the inspection:

1.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Procedures; Records; Record-Keeping Log: Generator did not maintain a record-keeping log for waste sent off-site for treatment. Standard found in 105 CMR 480.500(B). Facility Response: Proper process has been identified, logbook was corrected and medical staff were retrained
2.	H.S.U.	Medical Records Room	105 CMR 451.402(B)	Shipping Papers: Generator was not maintaining copy of shipping papers with record-keeping log for at least 375 days, shipping papers missing for several waste shipments. Standard found in 105 CMR 480.400(C). Facility Response: Shipping papers were found and placed in the logbook. Medical staff was retrained on the proper process.

**SECTION 2: Areas Found to be in Compliance**

EHRIS inspected 50 additional areas of the facility which were found to be in compliance.

**Section 3: Areas EHRIS did not inspect**

EHRIS did not inspect 1 area of the facility because they were either in use, locked, or under construction.

1.	Housing Units	1-1	Bathroom	Unable to Inspect – Under Construction
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**SECTION 4: Plan of Correction**

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. A signature by the Superintendent or Administrator responsible for the plan. The signed plan should be submitted to my attention, at the address listed above.

#### **SECTION 5: Observations and Recommendations**

1. The inmate population was 136 at the time of inspection.

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" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

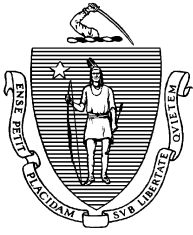
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH



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March 31, 2026

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

Re: Plan of Correction – Pondville Correctional Center, Norfolk

Dear Superintendent Gallant:

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

Sincerely,

A handwritten signature in blue ink that reads "Hannah LeBeau".

Hannah LeBeau  
Environmental Health Officer, EHRS, BCEH

cc: Daniel Alves, EHSO/FSO

(electronic copy)