

The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
250 Washington Street, Boston, MA 02108-4619
617-624-6000 | mass.gov/dph

Maura T. Healey
Governor

Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

August 7, 2026

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)
Kiame Mahaniah, Secretary, Executive Office of Health and Human Services (electronic copy)
Clerk, Massachusetts House of Representatives (electronic copy)
Clerk, Massachusetts Senate (electronic copy)
Michael J. Rebello, Core Services Compliance Officer, FSO, EHSO (electronic copy)

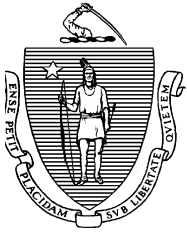
Greetings,

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

Sincerely,

Patrick Wallace
Environmental Analyst, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
Gina K. Kwon, Secretary, Executive Office of Public Safety and Security (electronic copy)
Eric J. Badger, Health Agent, Bridgewater Board of Health (electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Donald Wright, Food Service Director (electronic copy)
Brian Dunton, Deputy Director of Food Service (electronic copy)



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May 28, 2026

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:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Bridgewater Complex Food Service on May 15, 2026 accompanied by Donald Wright, Food Service Director, Brian Dunton, Deputy Food Service Director, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 30 total deficiencies: 12 new deficiencies under the Required Standards (.100 and .200 series), and 18 repeat deficiencies under the Required Standards.

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)

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

Area	Sub Area # 1	Regulation	Description of Deficiency
1. Main Kitchen		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged throughout. Standard found in 105 CMR 590; FC 6-501.11.
2. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling damaged. Standard found in 105 CMR 590; FC 6-501.11.
3. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11.
4. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, light out. Standard found in 105 CMR 590; FC 6-501.11.
5. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pipe insulation damaged. Standard found in 105 CMR 590; FC 6-501.11.
6. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, pipes disconnected. Standard found in 105 CMR 590; FC 4-501.11(A).
7. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A).
8. Main Kitchen	Freezer # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
9. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.
10. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling damaged. Standard found in 105 CMR 590; FC 6-501.11.

Area	Sub Area # 1	Regulation	Description of Deficiency
11. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
12. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11.
13. Main Kitchen	Inmate Bathroom # 165	105 CMR 451.123*	Maintenance: Door damaged
14. Main Kitchen	New Pot Room	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
15. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.
16. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
17. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
18. Market Area	Cooler # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
19. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
20. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.
21. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged. Standard found in 105 CMR 590; FC 6-501.11.
22. Market Area	Freezer # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on door. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **

Area	Sub Area # 1	Regulation	Description of Deficiency
23. Market Area	Cooler # 6	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
24. Market Area	Cooler # 6	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
25. Old Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty throughout. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
26. Old Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, recycling carts dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
27. Old Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, recycling carts damaged. Standard found in 105 CMR 590; FC 6-501.11.
28. Old Bakery	Cooler # 7	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
29. Old Bakery	Cooler # 8	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, gaskets dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
30. Store House	New Freezer	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, some lights out. Standard found in 105 CMR 590; FC 6-501.11.

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 47 additional areas of the facility which were found to be in compliance

SECTION 3: Areas EHRIS did not Inspect

EHRIS inspected all areas of the facility.

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. Due to the small number of inmate workers being used at the facility, the inmate dining hall has been repurposed as a staff break area and the Diet Kitchen is now being used as the inmate dining area. The warewashing machine has been permanently removed from the former inmate dining hall and all meals are served using Styrofoam trays.

To review the specific regulatory requirements, please visit the [Massachusetts Department of Public Health Regulatory and Compliance Unit](#) and [read the minimum health and sanitation standards for correctional facilities](#) available in both PDF and RTF formats. For more specific information about the food standards, you can [download the merged food code](#).

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:

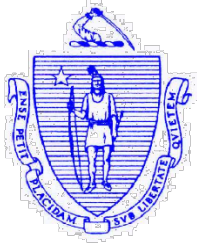
- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

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

Sincerely,



Patrick Wallace
Environmental Analyst, EHRS, BCEH



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KIMBERLEY DRISCOLL
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The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
50 Maple Street, Suite 3
Milford, MA 01757
Tel: (508) 422-3300
www.mass.gov/doc



GINA K. KWON
Secretary

SHAWN P. JENKINS
Commissioner

TO: Patrick Wallace – Environmental Health Inspector, DPH

FROM: Brian Dunton- Deputy Food Service Director, Bridgewater Complex Kitchen

DATE: June 23, 2026

RE May 15, 2026, DPH-Corrective Action Plan

To whom it may concern:

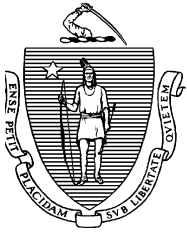
Attached please find the corrective action plan for the Bi-annual inspection performed on May 15, 2026.

This corrective action plan includes necessary work to be performed in order to bring all areas of the kitchen warehouse up to Massachusetts Department of Public Health standards, 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: Storage and Disposal of Infectious or Physically Dangerous 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; including dates of completion (or estimated dates to be completed)

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

Brian Dunton
Deputy Food Service Director
Bridgewater Correctional Complex
10 Administration Road
Bridgewater, MA. 02324
508-279-3781



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May 28, 2026

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

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SECTION 1: Health and Safety Deficiencies

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

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

Area	Sub Area # 1	Regulation	Description of Deficiency
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2. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials, product to be installed per DPH guidelines. Projected completion date 8/21/2026
3. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials, product to be installed per DPH guidelines. Projected completion date 8/21/2026
4. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, light out. Standard found in 105 CMR 590; FC 6-501.11. Lights repaired 06/08/26
5. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pipe insulation damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials, product to be installed per DPH guidelines. Projected completion date 8/21/2026
6. Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, pipes disconnected. Standard found in 105 CMR 590; FC 4-501.11(A). Awaiting materials, product to be installed per DPH guidelines. Projected completion date 8/21/26

7.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A). Awaiting materials, product to be installed per DPH guidelines. Projected completion date 8/21/26
8.	Main Kitchen	Freezer # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
9.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected completion date 10/6/2026 Freezer Project
10.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected Completion date 10/6/2026 Freezer Project
	Area	Sub Area # 1	Regulation	Description of Deficiency
11.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected completion date 10/6/2026 Freezer Project
12.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected completion date 10/6/2026 Freezer Project
13.	Main Kitchen	Inmate Bathroom # 165	105 CMR 451.123*	Maintenance: Door damaged Door ordered. Projected completion date 8/31/26
14.	Main Kitchen	New Pot Room	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:

			Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
15. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected completion date 10/6/2026 Floor project
16. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials, project preparation started. Projected Completion date 8/21/26
17. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall paint damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials, project preparation started. Projected completion date 8/21/26
18. Market Area	Cooler # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11. Assessing damage with DRM. Will submit a quote for repair. Projected completion date 10/30/26
19. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11. Assessing damage with DRM. Will submit a quote for repair. Projected completion date 10/30/26
20. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting DCAM approval, DRM approval. Projected completion date 10/6/2026 Floor project
21. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged. Standard found in 105 CMR 590; FC 6-501.11. Assessing damage with DRM. Will submit a quote for repair. Projected completion date 10/30/26

22. Market Area	Freezer # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on door. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
Area	Sub Area # 1	Regulation	Description of Deficiency
23. Market Area	Cooler # 6	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site **
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26. Old Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, recycling carts dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Awaiting confirmation of carts from OCCC DOE as this is an OCCC Maintenance operation.
27. Old Bakery		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, recycling carts damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting confirmation of carts from OCCC DOE as this is an OCCC Maintenance operation
28. Old Bakery	Cooler # 7	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11. Awaiting Material, Projected completion date 7/31/26
29. Old Bakery	Cooler # 8	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, gaskets dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Gaskets Cleaned

30. Store House	New Freezer	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, some lights out. Standard found in 105 CMR 590; FC 6-501.11. Awaiting materials. Projected completion date is 8/31/26
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SECTION 2: Areas Found to be in Compliance

EHRS inspected 47 additional areas of the facility which were found to be in compliance

SECTION 3: Areas EHRS did not Inspect

EHRS inspected all areas of the facility.

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
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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. Due to the small number of inmate workers being used at the facility, the inmate dining hall has been repurposed as a staff break area and the Diet Kitchen is now being used as the inmate dining area. The warewashing machine has been permanently removed from the former inmate dining hall and all meals are served using Styrofoam trays.

To review the specific regulatory requirements, please visit the [Massachusetts Department of Public Health Regulatory and Compliance Unit](#) and [read the minimum health and sanitation standards for correctional facilities](#) available in both PDF and RTF formats. For more specific information about the food standards, you can [download the merged food code](#).

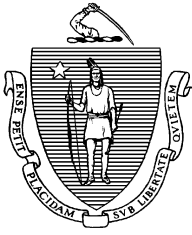
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- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#):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

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

Sincerely,
Patrick Wallace

Environmental Analyst, EHRS, BCEH



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July 13, 2026

Frank DeLeo, Director Food Services
Bridgewater Complex Food Service
1 Administration Road
Bridgewater, MA 02324 (electronic copy)

Re: Plan of Correction – Bridgewater Complex Food Service, Bridgewater

Dear Mr. DeLeo:

The Massachusetts Department of Public Health, Division of Environmental Health Regulations and Standards (EHRS) has received your Plan of Correction (POC) in response to my inspection on May 15, 2026. After review, the EHRS finds the plan appropriately addresses all of the deficiencies noted in the report.

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 "Patrick Wallace".

Patrick Wallace
Environmental Analyst, EHRS, BCEH

cc: Michael Rebello, Core Services Compliance Officer/FSO/EHSO (electronic copy)