



The Commonwealth of Massachusetts  
 Executive Office of Health and Human Services  
 Department of Public Health  
 Bureau of Environmental Health  
 Community Sanitation Program  
 5 Randolph Street, Canton, MA 02021  
 Phone: 781-828-7700 Fax: 781-774-6700

CHARLES D. BAKER  
 Governor

KARYN E. POLITO  
 Lieutenant Governor

MARYLOU SUDDERS  
 Secretary

MONICA BHAREL, MD, MPH  
 Commissioner

Tel: 617-624-6000  
[www.mass.gov/dnh](http://www.mass.gov/dnh)

May 24, 2021

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: 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; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Bridgewater Complex Food Service on May 13, 2021 accompanied by Joseph Eugenio, Food Service Director, Donald Wright, Deputy Director of Food Service, Eugene Munroe, Assistant Institution Steward, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 10 repeat violations:

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

Sincerely,

Patrick Wallace  
 Environmental Health Inspector, CSP, BEH

- cc: Monica Bharel, MD, MPH, Commissioner, DPH
- Jan Sullivan, Acting Director, BEH
- Steven Hughes, Director, CSP, BEH
- Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
- Carol A. Mici, Commissioner, DOC (electronic copy)
- Thomas Turco, Secretary, EOPSS (electronic copy)
- Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
- Joseph Eugenio, Food Service Director (electronic copy)
- Kenneth Finn, Core Compliance Officer (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*

FC 6-501.11\*

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

*Director's Office*

No Violations Noted

*Handwash Sink*

No Violations Noted

*Pot Storage Room*

No Violations Noted

*Cooler # 9*

No Violations Noted

*Diet Kitchen*

FC 6-201.11\*

Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor tiles missing

FC 4-501.11(B)\*

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

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, handwash sink leaking from bottom pipe

*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*  
FC 6-501.12(A)

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

*Slicer Table*

No Violations Noted

*Bakery Area*

No Violations Noted

*Trauslen Refrigerator # 1294*

No Violations Noted

*Ice Machine*  
**FC 6-501.12(A)**

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

*Handwash Sink*

No Violations Noted

*Dry Storage*

No Violations Noted

*Cooler # 1*

No Violations Noted

*Freezer # 1*  
FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained is a state  
of good repair, one condenser unit out-of-order

*Cooler # 2*  
FC 6-501.11\*

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

*Utensil Closet # 164*

No Violations Noted

*Handwash Sink*  
FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good  
repair, faucet loose

*Inmate Bathroom # 165*  
FC 6-501.11

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

*New Pot Room*  
FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good  
repair, left faucet leaking at left side 3-Compartment Sink

### **Market Area**

*Cooler # 4*  
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

<i>Freezer # 2</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at entrance
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, debris observed on floor
<i>Cooler # 5</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, refrigerator gaskets moldy
<i>Cooler # 6</i>	Unable to Inspect – Not in Use
<i>Inmate Bathroom # 168</i>	No Violations Noted
<i>Freezer # 7</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on plastic at entrance
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on door
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, debris observed on floor
<i>Cooler # 3</i>	No Violations Noted
<b><u>Old Bakery</u></b> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout
FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at pot sink
<i>Handwash Sink</i>	No Violations Noted
<i>Office # 124</i>	No Violations Noted
<i>Office # 125</i>	Unable to Inspect – Locked
<i>Bathroom # 126</i>	No Violations Noted
<i>Records # 127</i>	No Violations Noted
<i>Cooler # 12</i>	No Violations Noted
<i>Storage Room # 121</i>	No Violations Noted
<i>Freezer</i>	No Violations Noted

*Traulsen Freezer # 1*

No Violations Noted

*Traulsen Freezer # 2*

No Violations Noted

**Hallway**

*Toxic/Caustic Closet # 118*

No Violations Noted

*Female Bathroom # 115*

No Violations Noted

*Inmate Bathroom # 114*

No Violations Noted

*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, sprayer head dirty

*Handwash Sink*

No Violations Noted

*Kitchen Area*

No Violations Noted

*Food Service Line*

No Violations Noted

*Traulsen Refrigerator*  
FC 4-501.11(B)

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

*Traulsen Double Door Warmer*  
FC 4-501.11(B)

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

*Dining Room*  
FC 6-501.11\*

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

FC 6-501.11

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

**Main Loading Dock**

FC 6-202.15(A)(3)\*  
FC 6-501.11

Design, Construction, and Installation; Functionality: Exterior door not tight-fitting  
Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, garage door # 4 damaged

*Receiving Office # 175*

No Violations Noted

**Store House**

*Warehouse Storage Office # 139*

No Violations Noted

*Storage Closet # 128*

FC 7-101.11

Labeling and Identification, Original Containers: Container of poisonous/toxic materials  
missing legible manufacturer's label<sup>Pf</sup>

*Staff Bathroom # 129*

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:  
Facility not in good repair, paper towel dispenser rusted

*New Freezer*

No Violations Noted

*Generator Room*

No Violations Noted

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](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".

To review the Labeling regulations please visit the Food Protection website at [www.mass.gov/dph/fpp](http://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, BEH