



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: 617-356-5387

MAURA T. HEALEY  
 Governor  
 KIMBERLEY DRISCOLL  
 Lieutenant Governor

KATHLEEN E. WALSH  
 Secretary  
 ROBERT GOLDSTEIN, MD, PhD  
 Commissioner  
 Tel: 617-624-6000  
 www.mass.gov/dph

May 26, 2023

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 May 24, 2023, accompanied by Joseph Eugenio, Food Service Director, Donald Wright, Deputy Director of Food Service, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 22 repeat violations.

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

Sincerely,

Patrick Wallace  
 Environmental Health Inspector, CSP, BEH

- cc: Robert Goldstein, MD, PhD, Commissioner, DPH
- Nalina Narain, Director, BEH
- Steven Hughes, Director, CSP, BEH
- Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)
- Carol A. Mici, Commissioner, DOC (electronic copy)
- Terrence Reidy, 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*

105 CMR 451.126

FC 5-205.15(B)

Hot Water: Hot water temperature 60°F  
Plumbing System; Operation and Maintenance: Plumbing system not maintained  
in good repair, faucet leaking

*Pot Storage Room*

No Violations Noted

*Cooler # 9*

FC 4-501.11(B)

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

*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

<i>Oven Area</i>	No Violations Noted
<i>Slicer Table</i>	No Violations Noted
<i>Bakery Area</i>	No Violations Noted
<i>Trauslen Refrigerator # 1294</i>	No Violations Noted
<i>Ice Machine</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, bolt missing on door hinge
<i>Handwash Sink</i> 105 CMR 451.126	Hot Water: Hot water temperature 60°F
<i>Dry Storage</i>	No Violations Noted
<i>Cooler # 1</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged
FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, wall 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 observed 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 observed on floor
<b>FC 6-501.12(A)</b>	<b>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty</b>
<i>Freezer # 1</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up observed on ceiling
FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged
<i>Cooler # 2</i> 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, ceiling surface dirty, possible mold/mildew
FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, ceiling surface damaged
<i>Utensil Closet # 164</i>	No Violations Noted

*Handwash Sink*  
105 CMR 451.126

Hot Water: Hot water temperature 60°F

*Inmate Bathroom # 165*  
105 CMR 451.123\*

Maintenance: Door damaged

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

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at right side 3-compartment sink

### **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 6-501.11\*

Maintenance and Operation; Repairing: Facility not in good repair, wall paint damaged

FC 6-501.12(A)\*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling surface dirty, possible mold/mildew

*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

*Cooler # 5*  
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, walls dirty

*Cooler # 6*

Unable to Inspect – Not in Use

*Staff Bathroom # 168*

No Violations Noted

*Freezer # 7*  
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 on both entrances

FC 6-501.11\*

Maintenance and Operation; Repairing: Facility not in good repair, window cracked on door

*Cooler # 4*  
FC 6-501.11 Maintenance and Operation; Repairing: 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, ceiling surface dirty, possible mold/mildew

**Old Bakery**

FC 6-501.11\* Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout

*Handwash Sink*  
105 CMR 451.126 Hot Water: Hot water temperature 60°F  
FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, sink drain clogged

*Office # 124*  
No Violations Noted

*Office # 125*  
Unable to Inspect – Locked

*Bathroom # 126*  
105 CMR 451.123 Maintenance: One light out

*Records # 127*  
No Violations Noted

*Cooler # 12*  
FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged  
FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, wall paint damaged  
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ceiling dirty, possible mold/mildew  
FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty, possible mold/mildew

*Storage Room # 121*  
No Violations Noted

*Freezer*  
No Violations Noted

*Traulsen 2-Door Freezer*  
FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets dirty

*Traulsen 3-Door Freezer*  
No Violations Noted

**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*

FC 6-501.12(A)

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

**Inmate Dining Area**

*Warewashing Area*

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewash machine leaking

*Handwash Sink*

105 CMR 451.126

Hot Water: Hot water temperature 60°F

*Kitchen Area*

No Violations Noted

*Food Service Line*

No Violations Noted

*True Refrigerator*

**FC 6-501.12(A)**

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

*Traulsen Double Door Warmer*

No Violations Noted

**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*

No Violations Noted

*Server Room*

Unable to Inspect – Locked

## **Observations and Recommendations**

1. At the time of inspection, hot water temperatures were found to be outside of the acceptable range at handwash sinks throughout the facility. Facility staff informed the CSP that the hot water was shut off at 5:00 a.m. on May 24, 2023 and was scheduled to be restored at 10:00 a.m. that same day due to repairs being made to the steam system. The CSP is concerned with the lack of hot water for such a prolonged period of time and the inability for staff and inmates to properly wash their hands or sanitize food service equipment and utensils. For future repair work, the Department recommends implementing a plan to ensure a sufficient hot water supply is available while the kitchen is in operation.

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