

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
 Phone: 617-624-6000

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

February 27, 2025

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)
 Kathleen E. Walsh, 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
 Environmental Health Inspector, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
 Terrence Reidy, 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)
 Lisa Curto, Superintendent (electronic copy)



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January 30, 2025

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

Re: Facility Inspection – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of Pondville Correctional Center on October 25, 2024, 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 123 total deficiencies; 106 new deficiencies under the Required Standards (.100 and .200 series), 13 repeat deficiencies under the Required Standards, 3 new deficiencies under the Recommended Standards (.300 series), and 1 repeat deficiency under the Recommended 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 outlines observations and recommendations related to the inspection.

Section 5 provides information on submitting a Plan of Correction for the identified violations.

SECTION 1: Health and Safety Deficiencies

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

106 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	H.S.U.	Medical Records Room		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink
2.	H.S.U.	Medical Waste Storage (Boiler Room)		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking
3.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall moldy in shower # 4
4.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall paint damaged in shower # 4
5.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, and 4
6.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, and 4
7.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 and 2
8.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Ceiling dirty in shower # 2
9.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Drain flies observed in shower # 2
10.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall tiles damaged in shower #3
11.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Floor dirty outside of shower # 3 and 4
12.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 3 and 4
13.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Toilet # 2 out-of-order
14.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123*	Maintenance: Floor tile grout damaged in shower # 3
15.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123*	Maintenance: Mold on ceiling outside of shower # 1
16.	HOUSING UNITS	1-3 Bathroom		105 CMR 451.123	Maintenance: Caulking damaged in shower
17.	HOUSING UNITS	1-3 Bathroom		105 CMR 451.123	Maintenance: Caulking moldy in shower
18.	HOUSING UNITS	1-3 Bathroom		105 CMR 451.123	Maintenance: Floor dirty in shower
19.	HOUSING UNITS	1-3 Bathroom		105 CMR 451.123	Maintenance: Walls dirty in shower
20.	HOUSING UNITS	1-3 Handicapped Bathroom		105 CMR 451.123	Maintenance: Wall tile grout moldy outside of showers
21.	HOUSING UNITS	1-3 Handicapped Bathroom		105 CMR 451.123	Maintenance: Floor dirty in shower
22.	HOUSING UNITS	1-3 Handicapped Bathroom		105 CMR 451.123	Maintenance: Floor left unfinished in shower
23.	HOUSING UNITS	1-3 Handicapped Bathroom		105 CMR 451.123	Maintenance: Caulking moldy in shower
24.	HOUSING UNITS	1-3 Handicapped Bathroom		105 CMR 451.123*	Maintenance: Walls dirty in shower
25.	HOUSING UNITS	2-2 Showers		105 CMR 451.123	Maintenance: Curtain dirty in shower # 5
26.	HOUSING UNITS	2-2 Showers		105 CMR 451.123	Maintenance: Floor dirty in shower # 5
27.	HOUSING UNITS	2-2 Showers		105 CMR 451.123	Maintenance: Drain flies observed in shower # 5

28. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Mold observed on ceiling in shower # 1
29. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 1 and 2
30. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3
31. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Grout moldy in shower # 4 and 5
32. HOUSING UNITS	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3
33. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Mold observed on ceiling inside and outside shower # 2
34. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Grout damaged between baseboard and wall in shower # 4
35. HOUSING UNITS	2-3	2nd Floor Laundry	105 CMR 451.123	Maintenance: Wall paint damaged
36. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Right side showers out-of-order
37. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall vent dusty in shower # 1 and 2
38. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1 and 2
39. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, and 3
40. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Caulking moldy in shower # 1, 2, and 3
41. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Ceiling moldy above shower # 3
42. HOUSING UNITS	2-3	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispensers dirty
43. HOUSING UNITS	2-4	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispenser dirty
44. Serving Line			105 CMR 451.200	Protection of Clean Items; Corrected on-site Storing: Equipment and Utensils not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2).
45. Serving Line			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed under serving tables. Standard found in 105 CMR 590; FC 6-501.12(A).
46. Serving Line			105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, drying rack dirty with encrusted soil deposits and rodent droppings. Standard found in 105 CMR 590; FC 4-601.11(C).
47. Serving Line			105 CMR 451.200	Maintenance and Operation, Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged. Standard found in 105 CMR 590; FC 4-501.12.
48. Serving Line			105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted food deposits observed on clean cutting boards. Standard found in 105 CMR 590; FC 4-601.11(A).

49. Serving Line	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelf where clean trays are stored dirty. Standard found in 105 CMR 590; FC 4-601.11(C).	
50. Serving Line	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, standing fan dusty. Standard found in 105 CMR 590; FC 4-601.11(C).	
51. Serving Line	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less (Pf), temperature of tartar sauce recorded at 53°F. Standard found in 105 CMR 590; FC 3-501.16(A)(2).	Corrected on-site
52. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan and wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A).	
53. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, area around ice machine dusty. Standard found in 105 CMR 590; FC 6-501.12(A).	
54. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of reach-in refrigerators greasy. Standard found in 105 CMR 590; FC 4-601.11(C).	
55. Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, reach-in refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).	
56. Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy on Traulsen refrigerator. Standard found in 105 CMR 590; FC 4-501.11(B).	
57. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of right side of warmer greasy. Standard found in 105 CMR 590; FC 4-601.11(C).	

58. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects; flies observed throughout kitchen. Standard found in 105 CMR 590; FC 6-501.111.
59. Kitchen	105 CMR 451.200	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water controls leaking at handwash sink. Standard found in 105 CMR 590; FC 5-205.15(B).
60. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings and food debris observed behind stove. Standard found in 105 CMR 590; FC 6-501.12(A).
61. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of stove and grille encrusted with grease. Standard found in 105 CMR 590; FC 4-601.11(C).
62. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of kettle dirty. Standard found in 105 CMR 590; FC 4-601.11(C).
63. 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, unlabeled sugar container. Standard found in 105 CMR 590; FC 3-302.12. Corrected on-site
64. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; shelves underneath prep table dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
65. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty throughout kitchen. Standard found in 105 CMR 590; FC 6-501.12(A).

66. Kitchen	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings; employee clothing observed stored on ice machine. Standard found in 105 CMR 590; FC 6-305.11(B).	Corrected on-site
67. Kitchen	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, bowls on shelf near ice machine not inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2).	
68. Kitchen	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1).	Corrected on-site
69. Kitchen	105 CMR 451.200	Hands and Arms: Insufficient hand washing, after touching exposed portion of one's body (Pf), employee observed wiping face with shirt. Standard found in 105 CMR 590; FC 2-301.14(A).	
70. Kitchen	105 CMR 451.200	Sources, Specifications; Specifications for Receiving: Evidence of previous temperature abuse on time/temperature control for safety food (Pf), chicken salad temperature recorded at 56°F. Standard found in 105 CMR 590; FC 3-202.11(F).	Corrected on-site
71. Kitchen	105 CMR 451.200	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate beard guards. Standard found in 105 CMR 590; FC 2-402.11.	
72. Kitchen	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, butter left uncovered in reach in refrigerator. Standard found in 105 CMR 590; FC 3-302.11(A)(4).	
73. Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, control box for garbage disposal encrusted with dried food debris. Standard found in 105 CMR 590; FC 6-501.12(A).	

74. 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).
75. 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).
76. Mechanical Warewashing Area	105 CMR 451.200	Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged throughout kitchen. Standard found in 105 CMR 590; FC 6-201.11.
77. Front Dry Storage	105 CMR 451.200	Protection of Clean Items, storing: Equipment not stored at least 6 inches above the floor, water coolers stored on floor. Standard found in 105 CMR 590; FC 4-903.11(A)(3).
78. Walk-in Refrigerator/Freezer	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2).
79. Walk-in Refrigerator/Freezer	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled produce on floor. Standard found in 105 CMR 590; FC 6-501.12(A).
80. Walk-in Refrigerator/Freezer	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).
81. Walk-in Refrigerator/Freezer	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).
82. Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food; Disposition: Corrected on-site Unsafe, adulterated, or not honestly presented food not properly discarded or reconditioned (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-701.11(A).

83. Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food, Disposition: Food contaminated by food employees, consumers, or other persons not discarded (Pf), used glove in contact with produce. Standard found in 105 CMR 590; FC 3-701.11(D).
84. Rear Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, bags of oats and cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
85. Rear Dry Storage	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), serving utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A).
86. 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 flour and sugar containers. Standard found in 105 CMR 590; FC 3-304.12(B).
87. Rear Dry Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled spices in spice rack. Standard found in 105 CMR 590; FC 6-501.12(A).
88. Rear Dry Storage	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 in spice rack. Standard found in 105 CMR 590; FC 3-302.12.
89. Rear Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spice containers stored in bread crumb container. Standard found in 105 CMR 590; FC 3-302.11(A)(4).
90. Rear Dry Storage	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food stored in other sources of contamination, spice containers stored in open bread crumb container. Standard found in 105 CMR 590; FC 3-305.12.

91. Rear Dry Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled product in cake container. Standard found in 105 CMR 590; FC 6-501.12(A).	
92. Rear Dry Storage	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), Exterior surfaces of sauce container dirty and sticky. Standard found in 105 CMR 590; FC 3-101.11.	
93. Reach-In Freezer	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy. Standard found in 105 CMR 590; FC 4-501.11(B).	
94. Reach-In Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, meatballs uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4).	
95. Reach-In Freezer	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 chicken stored above pancakes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b).	
96. Serving Line	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
97. Serving Line	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; wall dirty. Standard found in 105 CMR 590; FC 6-501.12(A).	
98. Kitchen	105 CMR 451.200*	Protection of Clean Items; Storing: Cleaned, sanitized equipment and utensils not allowed to fully air dry. Standard found in 105 CMR 590; FC 4-901.11(A).	
99. Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall and fixtures around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A).	Corrected on-site

100.	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A).	Corrected on-site
101.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged and dirty. Standard found in 105 CMR 590; FC 4-501.11(B).	
102.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, storage shelves dirty. Standard found in 105 CMR 590; FC 4-501.11(B).	
103.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, door damaged. Standard found in 105 CMR 590; FC 4-501.11(B).	

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection.

1.	WAREHOUSE	Toxic Caustic	105 CMR 451.353	Interior Maintenance: Wet mops stored in buckets
2.	ALL HOUSING UNITS	All Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in cells; cells double bunked
3.	HOUSING UNITS	1-1 Laundry	105 CMR 451.353	Interior Maintenance: Excessive dust around dryer vent
4.	HOUSING UNITS	1-3 Cells	105 CMR 451.353	Interior Maintenance: Wall paint damaged in cell # 142

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 44 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS did not inspect 8 areas of the facility because they were either in use, locked, or under construction.

1.	HOUSING UNITS	2-1	Bathroom	Unable to Inspect – In Use
2.	HOUSING UNITS	2-1	Slop Sink (in Bathroom)	Unable to Inspect – In Use
3.	HOUSING UNITS	2-1	D.O.S. Office	Unable to Inspect – Locked

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. The Plan of Correction must include:

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. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 4: Observations and Recommendations

1. The inmate population was 146 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) is 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 Inspector, EHRS, BCEH



The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
Pondville Correctional Center
Norfolk, MA 02056
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Hannah LeBeau

February 7, 2025

Environmental Health Inspector, EHRS, BCEH

Department of Public Health

Division of Environmental Health Regulations and Standards

67 Forest Street, Suite # 100

Marlborough, MA 01752

Dear Ms. LeBeau:

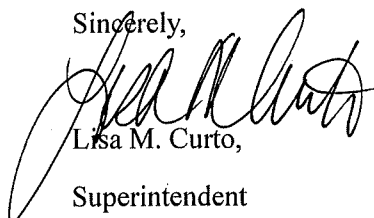
I am in receipt of the Department of Public Health inspection report that you provided in relation to the inspection of Pondville Correctional Center that was conducted on October 25, 2024. Your report has cited deficiencies that require a plan of corrective action within 10 days from receipt of your report.

Please be advised that I have attached Pondville Correctional Center's response to the aforementioned deficiencies noted within your report. I understand that continued monitoring and corrective action will help prevent future violations.

Pondville Correctional Center has been in the process of seeking quotes to replace all the showers in the facility as well as resurfacing the kitchen flooring and renovation to the walk-in refrigerator. We do understand that this does not effect the outcome of the inspection that was conducted on October 25, 2024, however, we have identified that these areas are in need of significant renovation and updating.

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

Sincerely,



Lisa M. Curto,
Superintendent



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January 30, 2025

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

Re: Facility Inspection – Pondville Correctional Center, Norfolk

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SECTION 1: Health and Safety Deficiencies

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

106 new deficiencies and 13 repeat deficiencies (indicated by an *) were found during the inspection:

1.	H.S.U.	Medical Records Room		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, hot water control leaking at handwash sink. Facility Response: Hot water control was repaired by Maintenance staff as of 10-28-24.
2.	H.S.U.	Medical Waste Storage (Boiler Room)		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, pipe leaking. Facility Response: Leak was repaired by Maintenance staff as of 10-28-24.
3.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall moldy in shower # 4 Facility Response: Walls in the shower were cleaned by Maintenance staff as of 10-28-24.
4.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall paint damaged in shower # 4. Facility Response: Walls were repainted by House Manager as of 11-12-24.
5.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 3, and 4 Facility Response: Walls in the shower were cleaned by House Manager as of 10-28-24.
6.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, and 4. Facility Response: Floors were cleaned by House Manager as of 10-28-24.
7.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover not secure in shower # 1 and 2. Facility Response: Drain covers were resecured by Maintenance staff as of 10-29-24.
8.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Ceiling dirty in shower # 2 Facility Response: Ceiling was cleaned by the House Manager as of 10-27-24.
9.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Drain flies observed in shower # 2. Facility Response: Drains were cleaned and washed by Maintenance staff as of 10-30-24.
10.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Wall tiles damaged in shower #3. Facility Response: Wall tiles to be replaced and repaired by Maintenance staff with a project completion date of 3-5-25.
11.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Floor dirty outside of shower # 3 and 4. Facility Response: Floor was cleaned Maintenance staff as of 10-27-24.
12.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Ceiling paint damaged in shower # 3 and 4. Facility Response: Ceiling was cleaned and repainted by the House Manager as of 10-29-24.
13.	HOUSING UNITS	1-1 Bathroom		105 CMR 451.123	Maintenance: Toilet # 2 out-of-order Facility Response: Toilet was repaired by Maintenance staff as of 10-26-24.

14. HOUSING UNITS	1-1	Bathroom	105 CMR 451.123*	Maintenance: Floor tile grout damaged in shower # 3. Facility Response: Floor tiles and grout to be replaced and repaired by Maintenance staff with a project completion date of 3-5-25.
15. HOUSING UNITS	1-1	Bathroom	105 CMR 451.123*	Maintenance: Mold on ceiling outside of shower # 1. Facility Response: Ceiling was cleaned and repainted by the House Manager as of 10-29-24.
16. HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Caulking damaged in shower. Facility Response: Caulking in the shower to be removed and area will be cleaned and re-caulked by Maintenance staff with a project completion date of 3-5-25.
17. HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower. Facility Response: Caulking in the shower to be removed and area will be cleaned and re-caulked by Maintenance staff with a project completion date of 3-5-25.
18. HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower. Facility Response: Floor was cleaned by House Manager as of 10-29-24.
19. HOUSING UNITS	1-3	Bathroom	105 CMR 451.123	Maintenance: Walls dirty in shower Facility Response: Walls in the shower were cleaned by Maintenance staff as of 10-28-24.
20. HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Wall tile grout moldy outside of showers. Facility Response: Wall tile grout to be replaced and repaired by Maintenance staff with a project completion date of 3-5-25.
21. HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Floor dirty in shower Facility Response: Floor was cleaned by House Manager as of 10-26-24.
22. HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Floor left unfinished in shower Facility Response: Floor was cleaned by House Manager as of 10-28-24.
23. HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123	Maintenance: Caulking moldy in shower. Facility Response: Caulking in the shower to be removed and area will be cleaned and re-caulked by Maintenance staff with a project completion date of 3-5-25.
24. HOUSING UNITS	1-3	Handicapped Bathroom	105 CMR 451.123*	Maintenance: Walls dirty in shower Facility Response: Walls in the shower were cleaned by Maintenance staff as of 10-28-24.
25. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Curtain dirty in shower # 5 Facility Response: Shower curtain was replaced by House Manager as of 10-29-24.
26. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 5 Facility Response: Floor was cleaned by House Manager as of 10-27-24.
27. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Drain flies observed in shower # 5 Facility Response: Drains were cleaned and washed by Maintenance staff as of 10-30-24.

28. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Mold observed on ceiling in shower # 1. Facility Response: Ceiling was cleaned and repainted by the House Manager as of 10-29-24.
29. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 1 and 2. Facility Response: Floor was cleaned and floor paint was removed by House Manager as of 10-26-24.
30. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 3 Facility Response: Floor was cleaned by House Manager as of 10-27-24.
31. HOUSING UNITS	2-2	Showers	105 CMR 451.123	Maintenance: Grout moldy in shower # 4 and 5 Facility Response: Grout to be replaced and repaired by Maintenance staff with a project completion date of 3-5-25.
32. HOUSING UNITS	2-2	Showers	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, drain cover missing in shower # 3 Facility Response: Drain covers were replaced by Maintenance staff as of 10-29-24.
33. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Mold observed on ceiling inside and outside shower # 2 Facility Response: Ceiling was cleaned and repainted by the House Manager as of 11-4-24.
34. HOUSING UNITS	2-2	Showers	105 CMR 451.123*	Maintenance: Grout damaged between baseboard and wall in shower # 4. Facility Response: Grout to be replaced and repaired by Maintenance staff with a project completion date of 3-5-25.
35. HOUSING UNITS	2-3	2nd Floor Laundry	105 CMR 451.123	Maintenance: Wall paint damaged. Facility Response: Wall was repaired and repainted by Maintenance staff as of 11-5-24.
36. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Right side showers out-of-order Facility Response: Showers were out of order for repair by Maintenance staff as of 10-25-24.
37. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall vent dusty in shower # 1 and 2. Facility Response: Wall vents were cleaned by House Manager as of 10-29-24.
38. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Wall paint damaged in shower # 1 and 2. Facility Response: Walls were repainted by Maintenance staff as of 11-5-24.
39. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, and 3. Facility Response: Floor was cleaned by House Manager as of 10-28-24.
40. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Caulking moldy in shower # 1, 2, and 3. Facility Response: Caulking in the shower to be removed and area will be cleaned and re-caulked by Maintenance staff with a project completion date of 3-5-25.

41. HOUSING UNITS	2-3	Showers	105 CMR 451.123	Maintenance: Ceiling moldy above shower # 3. Facility Response: Ceiling was cleaned and repainted by the House Manager as of 10-28-24.
42. HOUSING UNITS	2-3	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispensers dirty Facility Response: Area around soap dispenser were cleaned by Maintenance staff as of 10-26-24.
43. HOUSING UNITS	2-4	Bathroom	105 CMR 451.123	Maintenance: Area around soap dispenser dirty Facility Response: Area around soap dispenser were cleaned by Maintenance staff as of 10-26-24.
44. Serving Line			105 CMR 451.200	Protection of Clean Items; Corrected Storing: Equipment and Utensils on-site not stored covered or inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). Facility Response: Corrected on Site on 10-25-24.
45. Serving Line			105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed under serving tables. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Area was cleaned by Kitchen staff as of 10-25-24.
46. Serving Line			105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, drying rack dirty with encrusted soil deposits and rodent droppings. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Drying rack was thoroughly cleaned by Kitchen staff as of 10-26-24.
47. Serving Line			105 CMR 451.200	Maintenance and Operation, Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged. Standard found in 105 CMR 590; FC 4-501.12. Facility Response: New cutting boards to be ordered by Kitchen staff with a projected completion date of 2-28-25. Damaged cutting boards were disposed of by Kitchen staff as of 2-7-25.
48. Serving Line			105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), encrusted food deposits observed on clean cutting boards. Standard found in 105 CMR 590; FC 4-601.11(A). Facility Response: New cutting boards to be ordered by Kitchen staff with a projected completion date of 2-28-25. Damaged cutting boards were disposed of by Kitchen staff as of 2-7-25.

49. Serving Line	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, shelf where clean trays are stored dirty. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Shelf was thoroughly cleaned by Kitchen staff as of 10-26-24.
50. Serving Line	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, standing fan dusty. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Fan was thoroughly cleaned by Kitchen staff as of 10-26-24.
51. Serving Line	105 CMR 451.200	Limitation of Growth of Organisms of Public Health Concern, Temperature and Time Control: Time/temperature control for safety food not held at 41°F or less (Pf), temperature of tartar sauce recorded at 53°F. Standard found in 105 CMR 590; FC 3-501.16(A)(2). Facility Response: Corrected on Site on 10-25-24.
52. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, standing fan and wall mounted fan dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Fans were thoroughly cleaned by Kitchen staff as of 10-26-24.
53. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, area around ice machine dusty. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Area around the ice machine was thoroughly cleaned by Kitchen staff as of 10-27-24.
54. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of reach-in refrigerators greasy. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Exterior of refrigerators were thoroughly cleaned by Kitchen staff as of 10-27-24.
55. Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, reach-in refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Gaskets have been cleaned and repaired by Maintenance staff as of 2-3-25.

56. Kitchen	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair refrigerator gaskets moldy on Traulsen refrigerator. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Refrigerator gaskets were cleaned by Kitchen staff as of 10-27-24.
57. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior of right side of warmer greasy. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Exterior of warmer were thoroughly cleaned by Kitchen staff as of 10-27-24.
58. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Premises not maintained free of insects; flies observed throughout kitchen. Standard found in 105 CMR 590; FC 6-501.111. Facility Response: Fly traps were installed and flies were removed by Kitchen staff as of 11-5-24.
59. Kitchen	105 CMR 451.200	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water controls leaking at handwash sink. Standard found in 105 CMR 590; FC 5-205.15(B). Facility Response: Water controls repaired by Maintenance staff as of 12-6-24.
60. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings and food debris observed behind stove. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Area behind the stove was cleaned by Kitchen staff as of 10-29-24.
61. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of stove and grille encrusted with grease. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: The stove and grill were thoroughly cleaned by Kitchen staff as of 11-31-24.
62. Kitchen	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, exterior surface of kettle dirty. Standard found in 105 CMR 590; FC 4-601.11(C). Facility Response: Kettle was thoroughly cleaned by Kitchen staff as of 10-28-24.

63. 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, unlabeled sugar container. Standard found in 105 CMR 590; FC 3-302.12. Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
64. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; shelves underneath prep table dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Prep table shelves were cleaned by Kitchen staff as of 10-27-24.	
65. Kitchen	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; ceiling dirty throughout kitchen. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Ceiling tiles to be removed and cleaned by House Manager with a projected completed date of 2-21-25.	
66. Kitchen	105 CMR 451.200	Numbers and Capacities; Dressing Area and Lockers: No area provided for the orderly storage of employee personal belongings; employee clothing observed stored on ice machine. Standard found in 105 CMR 590; FC 6-305.11(B). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
67. Kitchen	105 CMR 451.200	Protection of Clean Items; Storing: Equipment and Utensils not stored covered or inverted, bowls on shelf near ice machine not inverted. Standard found in 105 CMR 590; FC 4-903.11(B)(2). Facility Response: Additional oversight and training was given to Kitchen staff as of 10-26-24.	

68. Kitchen	105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Wet cloth not stored in sanitizer solution. Standard found in 105 CMR 590; FC 3-304.14(B)(1). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
69. Kitchen	105 CMR 451.200	Hands and Arms: Insufficient hand washing, after touching exposed portion of one's body (Pf), employee observed wiping face with shirt. Standard found in 105 CMR 590; FC 2-301.14(A). Facility Response: Additional oversight and training was given to Kitchen staff as of 10-26-24.	
70. Kitchen	105 CMR 451.200	Sources, Specifications; Specifications for Receiving: Evidence of previous temperature abuse on time/temperature control for safety food (Pf), chicken salad temperature recorded at 56°F. Standard found in 105 CMR 590; FC 3-202.11(F). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
71. Kitchen	105 CMR 451.200	Hygienic Practices; Hair Restraints: Food service personnel not wearing appropriate beard guards. Standard found in 105 CMR 590; FC 2-402.11. Facility Response: Additional oversight and training was given to Kitchen staff as of 10-26-24.	
72. Kitchen	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, butter left uncovered in reach in refrigerator. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Facility Response: Additional oversight and training was given to Kitchen staff as of 10-29-24. Uncovered food items were discarded and was corrected on site 10-25-24.	
73. Mechanical Warewashing Area	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, control box for garbage disposal encrusted with dried food debris. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Control box for garbage disposal was cleaned by Kitchen staff as of 10-27-24.	

74. 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). Facility Response: Sprayer head was cleaned by Kitchen staff as of 10-27-24.
75. 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). Facility Response: Wall mount fan was cleaned by Kitchen staff as of 10-27-24.
76. Mechanical Warewashing Area	105 CMR 451.200	Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor damaged throughout kitchen. Standard found in 105 CMR 590; FC 6-201.11. Facility Response: Damaged floor has been covered with matting to prevent further damage. Work completed by Maintenance staff on 2-3-25..
77. Front Dry Storage	105 CMR 451.200	Protection of Clean Items, storing: Equipment not stored at least 6 inches above the floor, water coolers stored on floor. Standard found in 105 CMR 590; FC 4-903.11(A)(3). Facility Response: Coolers were moved by Kitchen staff as of 10-29-24 and are now stored properly.
78. Walk-in Refrigerator/Freezer	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food exposed to splash, dust, or other contamination, fans in cooler dusty. Standard found in 105 CMR 590; FC 3-305.11(A)(2). Facility Response: Fans were cleaned by Kitchen staff as of 10-25-24 and all the food affected was discarded on 10-25-24.
79. Walk-in Refrigerator/Freezer	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled produce on floor. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Spilled produce was discarded by Kitchen staff as of 10-25-24.
80. Walk-in Refrigerator/Freezer	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). Facility Response: Ceiling tiles to be removed and cleaned by House Manager with a projected completed date of 2-21-25.

81. Walk-in Refrigerator/Freezer	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). Facility Response: Walls were thoroughly cleaned by Kitchen staff as of 10-27-24.
82. Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food; Disposition: Unsafe, adulterated, or not honestly presented food not properly discarded or reconditioned (Pf), rotten produce observed. Standard found in 105 CMR 590; FC 3-701.11(A). Facility Response: Corrected on Site on 10-25-24.
83. Walk-in Refrigerator/Freezer	105 CMR 451.200	Contaminated Food, Disposition: Food contaminated by food employees, consumers, or other persons not discarded (Pf), used glove in contact with produce. Standard found in 105 CMR 590; FC 3-701.11(D). Facility Response: Additional oversight and training was given to Kitchen staff as of 10-26-24. Produce was discarded and was corrected on site 10-25-24.
84. Rear Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, bags of oats and cereal left uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Facility Response: Additional oversight and training given to Kitchen staff as of 10-26-24. Uncovered food items were discarded as of 10-25-24.
85. Rear Dry Storage	105 CMR 451.200	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty (Pf), serving utensils stored dirty. Standard found in 105 CMR 590; FC 4-601.11(A). Facility Response: Surface was cleaned by kitchen staff as of 10-25-24. Serving utensils were properly cleaned by Kitchen staff as of 10-25-24.
86. 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 flour and sugar containers. Standard found in 105 CMR 590; FC 3-304.12(B). Facility Response: Additional oversight and training given to Kitchen staff as of 10-26-24. Proper storage of utensils are utilized as of 10-26-24.

87. Rear Dry Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled spices in spice rack. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Spilled spices were discarded and the area was cleaned by Kitchen staff as of 10-26-24.
88. Rear Dry Storage	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 in spice rack. Standard found in 105 CMR 590; FC 3-302.12. Facility Response: All unlabeled spices and spices not in the original container were discarded and the area was cleaned by Kitchen staff as of 10-26-24.
89. Rear Dry Storage	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, spice containers stored in bread crumb container. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Facility Response: Spices and bread crumb container were discarded by Kitchen staff as of 10-25-24.
90. Rear Dry Storage	105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food stored in other sources of contamination, spice containers stored in open bread crumb container. Standard found in 105 CMR 590; FC 3-305.12. Facility Response: Spices and bread crumb container were discarded by Kitchen staff as of 10-25-24.
91. Rear Dry Storage	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, spilled product in cake container. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Spilled product in the cake container was cleaned by Kitchen staff as of 10-26-24.
92. Rear Dry Storage	105 CMR 451.200	Characteristics; Condition: Food not safe, unadulterated, and honestly presented (Pf), Exterior surfaces of sauce container dirty and sticky. Standard found in 105 CMR 590; FC 3-101.11. Facility Response: Exterior surface of cleaner Kitchen staff as of 10-25-24.

93. Reach-In Freezer	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Gaskets were cleaned by Kitchen staff as of 10-26-24.	
94. Reach-In Freezer	105 CMR 451.200	Preventing Contamination after Receiving; Preventing Food and Ingredient Contamination: Food not appropriately covered, meatballs uncovered. Standard found in 105 CMR 590; FC 3-302.11(A)(4). Facility Response: Uncovered food was discarded by Kitchen staff as of 10-25-24.	
95. Reach-In Freezer	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 chicken stored above pancakes. Standard found in 105 CMR 590; FC 3-302.11(A)(1)(b). Facility Response: All improperly stored food was discarded by Kitchen staff as of 10-25-24.	
96. Serving Line	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). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
97. Serving Line	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary; wall dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Wall was cleaned by Kitchen staff as of 10-26-24.	
98. Kitchen	105 CMR 451.200*	Protection of Clean Items; Storing: Cleaned, sanitized equipment and utensils not allowed to fully air dry. Standard found in 105 CMR 590; FC 4-901.11(A). Facility Response: Additional staff oversight and training by Kitchen staff as of 10-25-24.	
99. Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, wall and fixtures around warewash machine dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site

100.	Mechanical Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed. Standard found in 105 CMR 590; FC 6-501.12(A). Facility Response: Corrected on Site on 10-25-24.	Corrected on-site
101.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, refrigerator gaskets damaged and dirty. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Gaskets were repaired and cleaned by Maintenance staff as of 12-6-24.	
102.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, storage shelves dirty. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Shelves were cleaned by Kitchen staff as of 10-26-24. Shelves were reinforced by Maintenance staff as of 10-28-24.	
103.	Walk-in Refrigerator/Freezer	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, door damaged. Standard found in 105 CMR 590; FC 4-501.11(B). Facility Response: Metal door appears to be dented. Maintenance staff attempted to repair dents and were partially successful on 11-7-24. However, the door does not appear to be fully repairable without it being in its entirety..	

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection.

1.	WAREHOUSE	Toxic Caustic	105 CMR 451.353	Interior Maintenance: Wet mops stored in buckets. Facility Response: Wet mops were removed from buckets and additional training provided to House Manager as of 10-25-24.
2.	ALL HOUSING UNITS	All Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in cells; cells double bunked 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	1-1	Laundry	105 CMR 451.353
				Interior Maintenance: Excessive dust around dryer vent. Facility Response: Dryer vent was cleaned and dust removed by the House Manager as of 10-29-24.
4.	HOUSING UNITS	1-3	Cells	105 CMR 451.353
				Interior Maintenance: Wall paint damaged in cell # 142. Facility Response: Wall was repaired and repainted by House Manager as of 11-6-24.

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 44 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS did not inspect 8 areas of the facility because they were either in use, locked, or under construction.

1.	HOUSING UNITS	2-1	Bathroom	Unable to Inspect – In Use
2.	HOUSING UNITS	2-1	Slop Sink (in Bathroom)	Unable to Inspect – In Use
3.	HOUSING UNITS	2-1	D.O.S. Office	Unable to Inspect – Locked

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. The Plan of Correction must include:

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. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 4: Observations and Recommendations

1. The inmate population was 146 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) is 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](#).

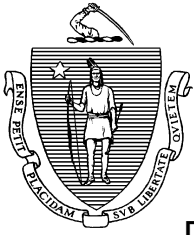
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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

- i [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- i [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- i [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 Inspector, 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

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Commissioner

Tel: 617-624-6000
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February 12, 2025

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

Re: Plan of Correction – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

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 October 25, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted with the following exceptions:

1. 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; and
2. In instances where you indicate “additional oversight and training was given to kitchen staff” please provide a specific corrective action taken to address the deficiency and an estimated date of completion.

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 Inspector, 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
Norfolk, MA 02056
Tel: (508) 660-3924
Fax: (508) 660-7963
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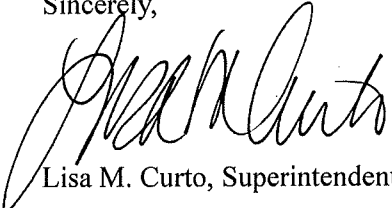
February 14, 2025

Dear Ms. LeBeau:

In response to your letter dated February 12, 2025 in regards to the instances where “additional oversight and training was given to kitchen staff”, contracted kitchen staff were provided with the Kitchen Housekeeping Plan (attached below) by the EHSO/FSA CPO C Daniel Alves on November 1st, 2024. In addition to being provided with the Kitchen Housekeeping Plan, additional rounds are being conducted by Pondville Correctional Center Management Team and security staff to ensure the Kitchen Housekeeping Plan is being adhered to.

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

Sincerely,



Lisa M. Curto, Superintendent

**Pondville Correctional Center
Housekeeping Plan - Kitchen**

Hours 4:15 a.m. – 10:45 a.m. 11:15a.m. – 5:45 p.m.

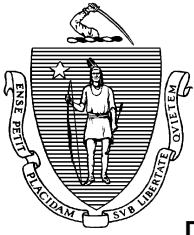
Task to be completed Daily, Weekly, and Monthly or as needed

- A. Food Service Director has the overall responsibility of ensuring that the housekeeping plan is followed for the kitchen. Inmates will assist in maintaining the cleanliness of the kitchen/dining area.
- B. The Kitchen and Food Service area will be cleaned on a continuous schedule in order to assure that there is no compromise in Health and Sanitation.

C. GENERAL GUIDELINES:

DAILY	WEEKLY
<p>All appliances and food preparation areas used in the preparation/cooking of meals shall be cleaned and sanitized after each use or as needed</p> <p>All refrigerators/freezers shall be kept clean daily, or as needed</p> <p>Office – Sweep and wash floor daily, sanitize daily. Dining Hall – All tables, chairs, and high touched surfaces cleaned throughout the day and the close of each day. Wash and Sanitize Sweep and mop all floors after each meal and/or as needed Door handles – Before start of each meal and close of each day. Pots, Pans, and Utensils – cleaned/sanitized after each use. Garbage – Garbage/waste receptacles shall be cleaned daily, or as needed. Reach-in Refrigerators/ Warmer – After each use. Storeroom – Clean and organize all shelves and food bins. Mop floor Dishwasher Area – Clean and sanitize Ovens – Wipe spills & Outside rack Exhaust Hood – Splatter and dust when needed Grill – As needed with grill brick Burners - Wipe Spills Tilt Kettle – After each use Steam Kettle – After each use Mixer – After each use Slicer – After each use Can Opener – After each use Hot Box – After each use Milk Machine – Before and After use Juice Cooler – Before and After use Coffee Urn – Before and After use Microwave and Toaster – After each use</p>	<p>Office – Wash walls and windows Garbage – All barrels and lids washed and sanitized. Storeroom – Wipe off shelves as needed. Remove everything once a week to clean and sanitized. Windows and Windowsills and Walls– Cleaned weekly and/or as needed. Ovens - Remove racks use degreaser with pads Burners – Degreaser with steel pad Exhaust Hood – Clean with warm water and oven cleaner, inside and out. Light Fixtures – dust and wash lenses Reach-in Refrigerators – inside and outside gasket Metal Shelving/ Pot and Pan Storage Doors – Clean all doors/ walls weekly and as needed. Caustic Room – Floors, walls, shelves, and door cleaned as needed.</p>

NOTE: All cleaning supplies and equipment are accessible in the kitchen



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February 19, 2025

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

Re: Plan of Correction – Pondville Correctional Center, Norfolk

Dear Superintendent Curto:

The Massachusetts Department of Public Health, Division of Environmental Regulations and Standards (EHRS) has received your Plan of Correction dated February 14, 2025. After review, the EHRS finds the plan addresses all the deficiencies noted.

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 Inspector, EHRS, BCEH

cc: Daniel Alves, EHSO/FSO

(electronic copy)