

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](http://www.mass.gov/dph)

April 17, 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)  
Michael Rebello, Core Services Compliance Officer, EHSO/FSO (electronic copy)

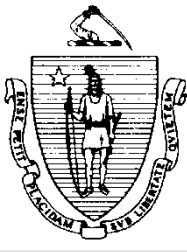
Greetings,

Pursuant to 105 CMR 451.403, please find the inspection report for the 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 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)  
Eric Badger, Health Agent, Bridgewater Health Department (electronic copy)  
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)  
Christopher Gendreau, Director of Food Services (electronic copy)  
Donald Wright, Food Service Director, Bridgewater Complex Food Service (electronic copy)



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February 14, 2025

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 December 19, 2024 accompanied by Donald Wright, Deputy Director of Food Service, and Lieutenant Jared Porada, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 24 total deficiencies: 2 new deficiencies under the Required Standards (.100 and .200 series), and 22 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)**

2 new deficiencies and 22 repeat deficiencies (indicated by an \*) were found during the inspection:

1.	Main Kitchen		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged in several areas. 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 surface 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 cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A).
4.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
5.	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.
6.	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.
7.	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.
8.	Main Kitchen	Inmate Bathroom # 165	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.
9.	Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.

10. 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.
11. 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.
12. Market Area	Cooler # 3	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling rusted. Standard found in 105 CMR 590; FC 6-501.11.
13. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.
14. 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 at entrance. Standard found in 105 CMR 590; FC 6-501.11.
15. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).
16. 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 ceiling. Standard found in 105 CMR 590; FC 6-501.12(A).
17. 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 at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).
18. Market Area	Cooler # 6	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on walls. Standard found in 105 CMR 590; FC 6-501.12(A).
19. Old Bakery		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout. Standard found in 105 CMR 590; FC 6-501.11.

20. Old Bakery	Cooler # 7	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
21. Old Bakery	Freezer # 4	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.
22. Old Bakery	Freezer # 5	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
23. Inmate Dining Area	Warewashing Area	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). <b>Corrected On-Site</b>
24. Main Loading Dock		105 CMR 451.200*	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, exterior door not tight fitting. Standard found in 105 CMR 590; FC 6-202.15(A)(3).

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

EHRS inspected 31 additional areas of the facility which were found to be in compliance.

## **Section 3: Areas EHRS did not inspect**

EHRS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. Old Bakery	Office # 121	Unable to Inspect – Locked
2. Hallway	Inmate Bathroom # 114	Unable to Inspect – Not Used

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

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

1. The interior of several of the walk-in refrigerators were found to be in complete disrepair. Department of Corrections staff have informed EHRS during the last several inspections that there is a plan to completely renovate these units. EHRS is concerned with the unhealthy conditions inside these units and requests to be kept apprised of the status of their renovation.

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



Patrick Wallace  
Environmental Health Inspector, EHRS, BCEH



*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*  
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**SHAWN P. JENKINS**  
*Commissioner*

TO: Patrick Wallace – Environmental Health Inspector, DPH

FROM: Donald Wright- Deputy Director, BKW

DATE: February 14, 2025

RE December 19, 2024, DPH-Corrective Action Plan

To whom it may concern:

Attached please find the corrective action plan for the Bi-annual inspection performed December 19th, 2024

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.

Donald Wright

Deputy Director  
Bridgewater Correctional Complex F.S.

10 Admin Road Bridgewater, MA. 02324

508-279-3782



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February 14, 2025

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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The inspection identified 24 total deficiencies: 2 new deficiencies under the Required Standards (.100 and .200 series), and 22 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)**

2 new deficiencies and 22 repeat deficiencies (indicated by an \*) were found during the inspection:

PLEASE NOTE MOST COOLER AND FREEZER DEFICIENCIES ARE RELATAED TO THE FREEZER/COOLER PROJECT OVERSEEN BY DRM AND ALL SCHEDULES AND COMPLTION DATE HAVE BEEN SUPPLIED BY DRM. THIS IS DUE TO A LARGE INFRASTRUCTURE PROJECT.

1.	Main Kitchen		105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged in several areas. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR MAIN KITCHEN FLOOR DAMAGE. EXPECTED COMPLETION BY 10/1/2025
2.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #1 CEILING DAMAGE. EXPECTED COMPLETION BY 10/1/2025
3.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A). CLEANED AND ICE REMOVED ON 12/20/2024
4.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #2 FLOOR DAMAGE EXPECTED COMPLETION BY 10/1/2025
5.	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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #2 DOOR REPAIR/ REPLACMENT EXPECTED COMPLETION BY 10/1/2025

6.	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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #2 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
7.	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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #2 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
8.	Main Kitchen	Inmate Bathroom # 165	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 APPROVAL FOR A NEW DOOR, PROJECTED TO BE COMPLETED 9/1/2025
9.	Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 FLOOR DAMAGE REPAIR EXPECTED COMPLETION BY 10/1/2025
10.	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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
11.	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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025

12. Market Area	Cooler # 3	105 CMR 451.200	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling rusted. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025</p>
13. Market Area	Freezer # 2	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #2 FLOOR DAMAGE REPAIR EXPECTED COMPLETION BY 10/1/2025</p>
14. Market Area	Freezer # 2	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #2 DOOR FRAME REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025</p>
15. Market Area	Freezer # 2	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).</p> <p>FREEZER WAS CLEANED AND ICE WAS REMOVED ON 12/20/2024</p>
16. Market Area	Freezer # 3	105 CMR 451.20	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on ceiling. Standard found in 105 CMR 590; FC 6-501.12(A).</p> <p>REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #3 REPLACEMENT/REPAIR EXPECTED COMPLETION BY 10/1/2025</p> <p>FREEZER WAS CLEANED AND ICE WAS REMOVED ON 12/20/2024</p>

17. Market Area	Freezer # 3	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).</p> <p>REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #3 REPLACEMENT/REPAIR EXPECTED COMPLETION BY 10/1/2025</p> <p>FREEZER WAS CLEANED AND ICE WAS REMOVED ON 12/20/2024</p>
18. Market Area	Cooler # 6	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up on walls. Standard found in 105 CMR 590; FC 6-501.12(A).</p> <p>REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, Cooler #6 REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025</p> <p>FREEZER WAS CLEANED AND ICE WAS REMOVED ON 12/20/2024</p>
19. Old Bakery		105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>TILES HAVE BEEN ORDERED AND WILL BE COMPLETED BY 5/1/2025</p>
20. Old Bakery	Cooler # 7	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, BAKERY COOLER REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025</p>
21. Old Bakery	Freezer # 4	105 CMR 451.200*	<p>Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling surface damaged. Standard found in 105 CMR 590; FC 6-501.11.</p> <p>REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, BAKERY FREEZER REPAIR/ REPLACEMENT EXPECTED COMPLETION BY 10/1/2025</p>

22. Old Bakery	Freezer # 5	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). GASKETS HAVE BEEN ORDERED AND WILL BE INSTALLED BY 4/1/2025	
23. Inmate Dining Area	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). SPRAYER HEAD WAS CLEANED ON 12/19/2024	<b>Corrected On-Site</b>
24. Main Loading Dock		105 CMR 451.200*	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, exterior door not tight fitting. Standard found in 105 CMR 590; FC 6-202.15(A)(3). OVERHEAD DOOR COMPANY HAS BEEN CALLED TO ADJUST DOOR, PROJECTED TO BE COMPLETED BY 6/1/2025	

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

EHRIS inspected 31 additional areas of the facility which were found to be in compliance.

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

EHRIS did not inspect 2 areas of the facility because they were either in use, locked, or under construction.

1. Old Bakery	Office # 121	Unable to Inspect – Locked
2. Hallway	Inmate Bathroom # 114	Unable to Inspect – Not Used

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

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

1. The interior of several of the walk-in refrigerators were found to be in complete disrepair. Department of Corrections staff have informed EHRS during the last several inspections that there is a plan to completely renovate these units. EHRS is concerned with the unhealthy conditions inside these units and requests to be kept apprised of the status of their renovation.

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

Patrick Wallace  
Environmental Health Inspector, EHRS, BCEH



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# The Commonwealth of Massachusetts

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April 10, 2025

Christopher Gendreau, 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. Gendreau:

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 December 19, 2024. 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,

Patrick Wallace  
Environmental Health Inspector, EHRS, BCEH

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