

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
5 Randolph Street, Canton, MA 02021
617-624-6000 | mass.gov/dph

Maura T. Healey
Governor

Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

September 24, 2025

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

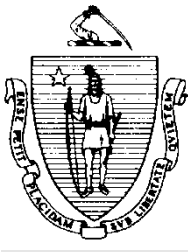
Greetings,

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

Sincerely,

Patrick Wallace
Environmental 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 J. Badger, Health Agent, Bridgewater Board of Health (electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Donald Wright, Food Service Director (electronic copy)
Brian Dunton, Deputy Director of Food Service (electronic copy)



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KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD,
PhD Commissioner

Tel: 617-624-6000
www.mass.gov/dph

May 22, 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 May 8, 2025 accompanied by Donald Wright, Food Service Director, Brian Dunton, Deputy Food Service Director, 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 30 total deficiencies: 7 new deficiencies under the Required Standards (.100 and .200 series), and 23 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)

7 new deficiencies and 23 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 surface damaged in several areas. Standard found in 105 CMR 590; FC 6-501.11.
2.	Main Kitchen	Oven Area	105 CMR 451.200	Design, Construction, and Installation; Cleanability: Ceiling covering not in good repair, ceiling left unfinished above ovens. Standard found in 105 CMR 590; FC 6-201.16(A).
3.	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.
4.	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).
5.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Corrected On-Site
6.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11.
7.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, some fans out-of-order and disconnected. Standard found in 105 CMR 590; FC 4-501.11(A).
8.	Main Kitchen	Cooler # 1	105 CMR 451.200	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, evaporator fan pipes left disconnected. Standard found in 105 CMR 590; FC 5-205.15(B).
9.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pipe insulation damaged. Standard found in 105 CMR 590; FC 6-501.11.
10.	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.
11.	Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.

12. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11.
13. Main Kitchen	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.
14. 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.
15. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.
16. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
17. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall paint damaged. Standard found in 105 CMR 590; FC 6-501.11.
18. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling rusted. Standard found in 105 CMR 590; FC 6-501.11.
19. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged at entrance. Standard found in 105 CMR 590; FC 6-501.11.
20. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged. Standard found in 105 CMR 590; FC 6-501.11.
21. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, ice build-up at entrance. Standard found in 105 CMR 590; FC 6-501.12(A).
22. Market Area	Freezer # 2	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11.
23. 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).

24. 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).
25. 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.
26. 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.
27. 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.
28. Old Bakery	Freezer # 5	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
29. 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). Corrected On-Site
30. Main Loading Dock		105 CMR 451.200*	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, door not tight fitting at bottom. Standard found in 105 CMR 590; FC 6-202.15(A)(3).

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 48 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS inspected all areas of the facility.

SECTION 4: Plan of Correction

This facility does not comply with the Department's regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. 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 the EHRS during the last several inspections that there is a plan to completely renovate these units. The 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 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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TERRENCE M. REIDY
Secretary

SHAWN P. JENKINS
Commissioner

TO: Patrick Wallace – Environmental Health Inspector, DPH

FROM: Donald Wright- Deputy Director, BKW

DATE: May 30, 2025

RE May 8, 2025, DPH-Corrective Action Plan

To whom it may concern:

Attached please find the corrective action plan for the Bi-annual inspection performed May 8th, 2025

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
Director of Bridgewater Correctional Complex P.S.

10 Admin Road Bridgewater, MA. 02324

508-279-3782



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May 22, 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 May 8, 2025 accompanied by Donald Wright, Food Service Director, Brian Dunton, Deputy Food Service Director, 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 30 total deficiencies: 7 new deficiencies under the Required Standards (.100 and .200 series), and 23 repeat deficiencies under the Required Standards.

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Section 2 provides information on areas that EHRS found to be compliant.

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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)

7 new deficiencies and 23 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 surface 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	Oven Area	105 CMR 451.200	Design, Construction, and Installation; Cleanability: Ceiling covering not in good repair, ceiling left unfinished above ovens. Standard found in 105 CMR 590; FC 6-201.16(A). REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE. 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 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
4.	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 5/9/25
5.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, walls dirty. Standard found in 105 CMR 590; FC 6-501.12(A). Corrected On-Site
6.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #1 WALL DAMAGE. EXPECTED COMPLETION BY 10/1/2025
7.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, some fans out-of-order and disconnected. Standard found in 105 CMR 590; FC 4-501.11(A). REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #1 FANS. EXPECTED COMPLETION BY 10/1/2025

8. Main Kitchen	Cooler # 1	105 CMR 451.200	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, evaporator fan pipes left disconnected. Standard found in 105 CMR 590; FC 5-205.15(B). REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #1 FANS. EXPECTED COMPLETION BY 10/1/2025
9. Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pipe insulation damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, REPAIR COOLER #1 FANS. EXPECTED COMPLETION BY 10/1/2025
10. 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
11. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #2 DOOR REPAIR/ REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
12. Main Kitchen	Cooler # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, walls damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #2 REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
13. 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
14. 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

15. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged 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
16. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling paint damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACMENT EXPECTED COMPLETION BY 10/1/2025
17. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, wall paint damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACMENT EXPECTED COMPLETION BY 10/1/2025
18. 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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, COOLER #3 REPLACMENT EXPECTED COMPLETION BY 10/1/2025
19. 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. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #2 FLOOR DAMAGE REPAIR EXPECTED COMPLETION BY 10/1/2025
20. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door frame damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #2 DOOR FRAME REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
21. 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). FREEZER WAS CLEANED AND ICE WAS REMOVED ON 5/9/2025

22. Market Area	Freezer # 2	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged. Standard found in 105 CMR 590; FC 6-501.11. REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #2 DOOR FRAME REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
23. 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).
24. 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). REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, FREEZER #3 REPLACEMENT/REPAIR EXPECTED COMPLETION BY 10/1/2025 FREEZER WAS CLEANED AND ICE WAS REMOVED ON 5/12/25
25. 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. TILES HAVE BEEN ORDERED AND WILL BE COMPLETED BY 11/1/2025
26. 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. REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, BAKERY COOLER REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
27. 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. REFERRED TO DRM, PROJECT IN DESIGN AND PLANNING STAGE, BAKERY FREEZER REPAIR/REPLACEMENT EXPECTED COMPLETION BY 10/1/2025
28. Old Bakery	Freezer # 5	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, gaskets damaged. Standard found in 105 CMR 590; FC 4-501.11(B). GASKETS HAVE BEEN ORDERED AND WILL BE INSTALLED BY 9/1/2025

29. 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). Corrected On-Site
30. Main Loading Dock		105 CMR 451.200*	Design, Construction, and Installation; Functionality: Outer openings not protected against the entry of insects and rodents, door not tight fitting at bottom. 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 7/31/2025

SECTION 2: Areas Found to be in Compliance

EHRIS inspected 48 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRIS did not inspect

EHRIS inspected all areas of the facility.

SECTION 4: Plan of Correction

This facility does not comply with the Department's regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. 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 the EHRS during the last several inspections that there is a plan to completely renovate these units. The 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 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](#).

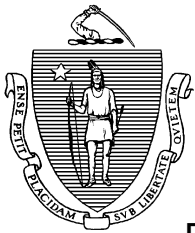
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below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

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Canton, MA 02021
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KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD, PhD
Commissioner

Tel: 617-624-6000
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June 12, 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 May 8, 2025. 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)