



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

February 10, 2026

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)

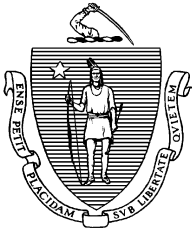
Greetings,

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 Analyst, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)  
Gina K. Kwon, 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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December 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 December 15, 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 22 total deficiencies: 4 new deficiencies under the Required Standards (.100 and .200 series), and 18 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)**

4 new deficiencies and 18 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	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 in good repair, walls 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 in good repair, evaporator fan pipes left disconnected. Standard found in 105 CMR 590; FC 6-501.11.
5.	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.
6.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, light out. 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, cooler not functioning properly. Standard found in 105 CMR 590; FC 4-501.11(A).
8.	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.
9.	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.
10.	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.
11.	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.
12.	Main Kitchen	Inmate Bathroom # 165	105 CMR 451.123*	Maintenance: Door damaged

13. Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.
14. 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.
15. 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.
16. 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.
17. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11.
18. 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.
19. 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.
20. Market Area	Cooler # 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 door. Standard found in 105 CMR 590; FC 6-501.12(A).
21. Old Bakery	Cooler # 7	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.
22. Inmate Dining Area	Warewashing Area	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewash machine out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A).

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

EHRS inspected 49 additional areas of the facility which were found to be in compliance.

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

EHRS 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 walk-in coolers were found to be in complete disrepair. Over the last several inspections, Department of Corrections staff have stated these units plan to be completely renovated, however no repairs have been noted during EHRS inspections. The damage within these coolers interferes with the ability to effectively clean the area, provide harborage for insects and rodents, and may contribute to the contamination of food stored in these areas. The EHRS recommends these repairs be prioritized and to be kept appraised on the status of the renovations.

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](#) 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:

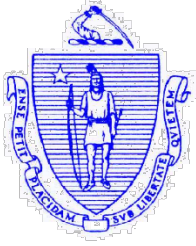
- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,



Patrick Wallace  
Environmental Analyst, EHRS, BCEH



**MAURA T. HEALEY**  
*Governor*

**KIMBERLEY DRISCOLL**  
*Lieutenant Governor*

*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*  
*[www.mass.gov/doc](http://www.mass.gov/doc)*



**GINA K. KWON**  
*Secretary*

**SHAWN P. JENKINS**  
*Commissioner*

TO: Patrick Wallace – Environmental Health Inspector, DPH

FROM: Brian Dunton- Deputy Director, BKW

DATE: February 2, 2026

RE December 22, 2025, DPH-Corrective Action Plan

To whom it may concern:

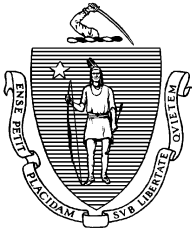
Attached please find the corrective action plan for the Bi-annual inspection performed December 22, 2025.

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.

Brian Dunton  
Deputy Food Service Director  
Bridgewater Correctional Complex  
10 Administration Road  
Bridgewater, MA. 02324  
508-279-3781



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December 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 December 15, 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 22 total deficiencies: 4 new deficiencies under the Required Standards (.100 and .200 series), and 18 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)**

4 new deficiencies and 18 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. <b>FLOOR MATERIAL ORDERED AND AWAITING ARRIVAL. EXPECTED COMPLETION BY 03/31/2026</b>
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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 07/1/2026</b>
3.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 07/1/2026</b>
4.	Main Kitchen	Cooler # 1	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, evaporator fan pipes left disconnected. Standard found in 105 CMR 590; FC 6-501.11. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 07/1/2026</b>
5.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
6.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, light out. Standard found in 105 CMR 590; FC 6-501.11. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
7.	Main Kitchen	Cooler # 1	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, cooler not functioning properly. Standard found in



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105 CMR 590; FC 4-501.11(A).

**REVISED QUOTE OBTAINED. PROJECT IN  
REVISED PLANNING STAGE. EXPECTED  
COMPLETION BY 7/1/2026**

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8.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
9.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
10.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
11.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
12.	Main Kitchen	Inmate Bathroom # 165	105 CMR 451.123*	Maintenance: Door damaged <b>PARTS ORDERED: AWAITING ARRIVAL EXPECTED COMPLETION BY 03/31/2026</b>
13.	Market Area	Cooler # 3	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
14.	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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>

15. 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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
16. 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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
17. Market Area	Freezer # 2	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged. Standard found in 105 CMR 590; FC 6-501.11. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
18. 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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
19. 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. <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
20. 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 door. Standard found in 105 CMR 590; FC 6-501.12(A). <b>CLEARED OF ICE ON 12/22/2025</b> <b>REVISED QUOTE OBTAINED. PROJECT IN REVISED PLANNING STAGE. EXPECTED COMPLETION BY 7/1/2026</b>
21. Old Bakery	Cooler # 7	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. <b>SUPPLIES ORDERED: AWAITING DELIVERY</b> <b>EXPECTED COMPLETION BY 03/31/2026</b>

22. Inmate Dining Area	Warewashing Area	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, warewash machine out-of-order. Standard found in 105 CMR 590; FC 4-501.11(A). <b>TO BE REMOVED : ESTIMATED TO BE REMOVED BY 04/1/2026</b>
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## **SECTION 2: Areas Found to be in Compliance**

EHRS inspected 49 additional areas of the facility which were found to be in compliance.

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

EHRS 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 walk-in coolers were found to be in complete disrepair. Over the last several inspections, Department of Corrections staff have stated these units plan to be completely renovated, however no repairs have been noted during EHRS inspections. The damage within these coolers interferes with the ability to effectively clean the area, provide harborage for insects and rodents, and may contribute to the contamination of food stored in these areas. The EHRS recommends these repairs be prioritized and to be kept appraised on the status of the renovations.

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](#) 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](#).

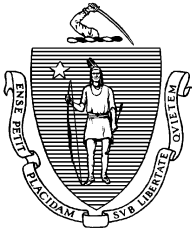
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- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Patrick Wallace  
Environmental Analyst, EHRS, BCEH



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February 6, 2026

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 15, 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,

A handwritten signature in blue ink that reads "Patrick Wallace".

Patrick Wallace  
Environmental Analyst, EHRS, BCEH

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