



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Environmental Health
 Community Sanitation Program
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 Governor

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 Lieutenant Governor

MARYLOU SUDDERS
 Secretary

MONICA BHAREL, MD, MPH
 Commissioner

Tel: 617-624-6000
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May 24, 2021

Christopher Gendreau, Director Food Services
 Bridgewater Complex Food Service
 1 Administration Road
 Bridgewater, MA 02324 (electronic copy)

Re: Facility Inspection – Bridgewater Complex Food Service, Bridgewater

Dear Mr. Gendreau:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, as well as Massachusetts Department of Public Health (Department) Regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities; 105 CMR 480.000: 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; the Department’s Community Sanitation Program (CSP) conducted an inspection of the Bridgewater Complex Food Service on May 13, 2021 accompanied by Joseph Eugenio, Food Service Director, Donald Wright, Deputy Director of Food Service, Eugene Munroe, Assistant Institution Steward, and Lieutenant Jared Porada. Violations noted during the inspection are listed below including 10 repeat violations:

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

Sincerely,

Patrick Wallace
 Environmental Health Inspector, CSP, BEH

cc: Monica Bharel, MD, MPH, Commissioner, DPH (electronic copy)
 Jan Sullivan, Acting Director, BEH (electronic copy)
 Steven Hughes, Director, CSP, BEH (electronic copy)
 Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
 Carol A. Mici, Commissioner, DOC (electronic copy)
 Thomas Turco, Secretary, EOPSS (electronic copy)
 Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
 Joseph Eugenio, Food Service Director (electronic copy)
 Kenneth Finn, Core Compliance Officer (electronic copy)
 Eric J. Badger, Health Agent, CHO, Bridgewater Board of Health (electronic copy)
 Clerk, Massachusetts House of Representatives (electronic copy)
 Clerk, Massachusetts Senate (electronic copy)

HEALTH AND SAFETY VIOLATIONS

(* indicates conditions documented on previous inspection reports)

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

Loading Dock

Trap Office

No Violations Noted

Main Kitchen

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged in several areas

Hallway

No Violations Noted

Swill Room

FC 6-501.11*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor damaged outside swill room

Director's Office

No Violations Noted

Handwash Sink

No Violations Noted

Pot Storage Room

No Violations Noted

Cooler # 9

No Violations Noted

Diet Kitchen

FC 6-201.11*

Design, Construction, and Installation; Cleanability: Floors not smooth and easily cleanable, floor tiles missing

FC 4-501.11(B)*

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

FC 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, handwash sink leaking from bottom pipe

Office # 155

No Violations Noted

Grease Hood Area

No Violations Noted

Kettle Area

No Violations Noted

Office # 157

No Violations Noted

Office # 158

No Violations Noted

<i>Oven Area</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, hood vent dirty
<i>Slicer Table</i>	No Violations Noted
<i>Bakery Area</i>	No Violations Noted
<i>Trauslen Refrigerator # 1294</i>	No Violations Noted
<i>Ice Machine</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, interior dirty
<i>Handwash Sink</i>	No Violations Noted
<i>Dry Storage</i>	No Violations Noted
<i>Cooler # 1</i>	No Violations Noted
<i>Freezer # 1</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, one condenser unit out-of-order
<i>Cooler # 2</i> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor surface damaged
<i>Utensil Closet # 164</i>	No Violations Noted
<i>Handwash Sink</i> FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet loose
<i>Inmate Bathroom # 165</i> FC 6-501.11	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, door damaged
<i>New Pot Room</i> FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, left faucet leaking at left side 3-Compartment Sink
<u>Market Area</u>	
<i>Cooler # 4</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at entrance
FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, ceiling paint damaged

<i>Freezer # 2</i> FC 6-501.11*	Maintenance and Operation; Repairing: Facility not in good repair, floor damaged at entrance
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, debris observed on floor
<i>Cooler # 5</i> FC 4-501.11(B)	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, refrigerator gaskets moldy
<i>Cooler # 6</i>	Unable to Inspect – Not in Use
<i>Inmate Bathroom # 168</i>	No Violations Noted
<i>Freezer # 7</i> FC 6-501.12(A)*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on plastic at entrance
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on door
FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, debris observed on floor
<i>Cooler # 3</i>	No Violations Noted
<u>Old Bakery</u> FC 6-501.11*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, floor tiles damaged throughout
FC 5-205.15(B)	Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, faucet leaking at pot sink
<i>Handwash Sink</i>	No Violations Noted
<i>Office # 124</i>	No Violations Noted
<i>Office # 125</i>	Unable to Inspect – Locked
<i>Bathroom # 126</i>	No Violations Noted
<i>Records # 127</i>	No Violations Noted
<i>Cooler # 12</i>	No Violations Noted
<i>Storage Room # 121</i>	No Violations Noted
<i>Freezer</i>	No Violations Noted

Traulsen Freezer # 1

No Violations Noted

Traulsen Freezer # 2

No Violations Noted

Hallway

Toxic/Caustic Closet # 118

No Violations Noted

Female Bathroom # 115

No Violations Noted

Inmate Bathroom # 114

No Violations Noted

Male Bathroom # 112

No Violations Noted

Slop Sink Room # 111

No Violations Noted

Inmate Dining Area

Warewashing Area

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not cleaned as often as necessary, sprayer head dirty

Handwash Sink

No Violations Noted

Kitchen Area

No Violations Noted

Food Service Line

No Violations Noted

Traulsen Refrigerator

FC 4-501.11(B)

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

Traulsen Double Door Warmer

FC 4-501.11(B)

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

Dining Room

FC 6-501.11*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not in good repair, ceiling surface damaged

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not in good repair, floor tiles damaged

Main Loading Dock

FC 6-202.15(A)(3)*
FC 6-501.11

Design, Construction, and Installation; Functionality: Exterior door not tight-fitting
Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not in good repair, garage door # 4 damaged

Receiving Office # 175

No Violations Noted

Store House

Warehouse Storage Office # 139

No Violations Noted

Storage Closet # 128

FC 7-101.11

Labeling and Identification, Original Containers: Container of poisonous/toxic materials
missing legible manufacturer's label^{Pf}

Staff Bathroom # 129

FC 6-501.11

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods:
Facility not in good repair, paper towel dispenser rusted

New Freezer

No Violations Noted

Generator Room

No Violations Noted

This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.404, please submit a plan of correction within 10 working days of receipt of this notice, indicating the specific corrective steps to be taken, a timetable for such steps, and the date by which correction will be achieved. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment Regulations or download a copy, please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Retail food". Then under DPH Regulations and FDA Code click "Merged Food Code" or "105 CMR 590.000 - State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments".

To review the Labeling regulations please visit the Food Protection website at www.mass.gov/dph/fpp and click on "Food Protection Program regulations". Then under Food Processing click "105 CMR 500.000: Good Manufacturing Practices for Food".

This inspection report is signed and certified under the pains and penalties of perjury.

Sincerely,



Patrick Wallace
Environmental Health Inspector, CSP, BEH