



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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February 5, 2020

Thomas Neville, Superintendent
Boston Pre-Release Center
430 Canterbury Street
Roslindale, MA 02131 (electronic copy)

Re: Facility Inspection – Boston Pre-Release Center, Roslindale

Dear Superintendent Neville:

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 Boston Pre-Release Center on January 29, 2020 accompanied by Matthew Knarr, Environmental Health and Safety Officer and Nathan Frazier, Maintenance. Violations noted during the inspection are listed below including 71 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
Jana Ferguson, Director, BEH
Steven Hughes, Director, CSP, BEH
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)
Matthew Knarr, EHSO (electronic copy)
John Meaney, Assistant Commissioner of Health, Boston Inspectional Services (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)

FIRST FLOOR

Lobby

No Violations Noted

Visitor's Room # A1-4

No Violations Noted

Female Visitor's Bathroom # A1-5

No Violations Noted

Male Visitor's Bathroom # A1-6

No Violations Noted

Janitor's Closet # A1-7

No violations Noted

A Wing

Shift Commander's Office # A1-8

No Violations Noted

Female Staff Bathroom # A1-9

No Violations Noted

Male Staff Bathroom # A1-10

No Violations Noted

Intake Holding # A1-12

No Violations Noted

Property # A1-17

No Violations Noted

Holding Cell # A1-18

No Violations Noted

Weight Room # A1-19

105 CMR 451.130*

Plumbing: Plumbing not maintained in good repair, insufficient pressure at water fountain

Male Staff Locker Room # A1-29/30

No Violations Noted

Janitor's Closet # A1-31

105 CMR 451.353

Interior Maintenance: Wet mop stored in sink

Female Staff Locker Room # A1-32/33

No Violations Noted

Mechanical Room # A1-36 (Medical Waste Storage)
No Violations Noted

Storage/Warehouse # A1-38
No Violations Noted

Maintenance # A1-39
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, faucet leaking at slop sink

Office # A1-41
No Violations Noted

Tool Crib #A1-10
No Violations Noted

Health Service Unit

Bathroom # A1-23
No Violations Noted

Medical Lab # A1-24
No Violations Noted

Exam Room # A1-25
No Violations Noted

Dental Room # A1-26
No Violations Noted

Food Service Area

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

Walk-in Freezer (Outside)
No Violations Noted

Bathroom
No Violations Noted

Walk-in Freezer
No Violations Noted

Walk-in Refrigerator
No Violations Noted

Prep Table
No Violations Noted

Dry Storage Room # A1-46
No Violations Noted

Traulsen Refrigerator
No Violations Noted

Office # A1-47
No Violations Noted

Mechanical Warewashing Room

FC 6-501.12(A)*

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

Handwash Sink

No Violations Noted

Traulsen Refrigerator

No Violations Noted

Food Service Line

No Violations Noted

Traulsen Warmer

No Violations Noted

Rubbish Room (Chemical Storage) # A1-51

No Violations Noted

Supply Room # A1-50

No Violations Noted

Ice Machine

No Violations noted

Grease Hood

No Violations Noted

Traulsen Freezer

No Violations Noted

Inmate Dining Room # A1-52

No violations Noted

Staff Dining Room # A1-53

No Violations Noted

B Wing – P1 Unit

Day Room

105 CMR 451.353

Interior Maintenance: Water fountain dirty

105 CMR 451.200

Food Storage, Preparation and Service: Food preparation not in compliance with
105 CMR 590.000, interior of 2 microwave ovens dirty

Bathroom # B1-31

105 CMR 451.117*

Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 1

105 CMR 451.117*

Toilet Fixtures: Urinal fixtures dirty, urinal # 1-4 dirty

105 CMR 451.123

Maintenance: Ceiling vent dusty

105 CMR 451.123

Maintenance: Handwash sink # 1 dirty

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, handwash sink # 6 not
draining properly

105 CMR 451.126

Hot Water: Hot water temperature recorded at 105⁰F at handwash sink # 6

Shower Room # B1-33

105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123

Maintenance: Soap scum on floors in shower # 1-7
Maintenance: Ceiling vents dusty
Maintenance: Soap scum on walls in shower # 1, 2, 3, 5, 6, and 7
Maintenance: Gap between floor and wall
Maintenance: Floor dirty throughout
Maintenance: Soap scum on walls in shower # 4

Janitor's Closet # B1-34

105 CMR 451.353*
105 CMR 451.353*

Interior Maintenance: Floor damaged
Interior Maintenance: Ceiling vent dusty

Laundry Room

No Violations Noted

Cells

105 CMR 451.321*
105 CMR 451.353
105 CMR 451.353
105 CMR 451.103

Cell Size: Inadequate floor space, cells triple bunked
Interior Maintenance: Wall paint damaged in cell # B120
Interior Maintenance: Floor tiles damaged in cell # B102
Mattresses: Mattress damaged in cell # B108

C Wing – M1 Unit

Day Room

No Violations Noted

Janitor's Closet # C1-34

No Violations Noted

Laundry Room # C1-31

No Violations Noted

Bathroom # C1-32

105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.123*
105 CMR 451.117*
105 CMR 451.117*
105 CMR 451.130

Maintenance: Soap scum on floor in shower # 1-4
Maintenance: Soap scum on walls in shower # 1-4
Maintenance: Mold in shower # 1-4
Maintenance: Water pooling on floor outside showers
Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 1 and 2
Toilet Fixtures: Urinal dirty, cigarette ash on urinal # 1 and 2
Plumbing: Plumbing not maintained in good repair, toilet # 1 leaking

Cells

No Violations Noted

SECOND FLOOR

A Wing

Office # A2-6

No Violations Noted

Office # A2-7

No Violations Noted

Office # A2-9

No Violations Noted

<i>Office # A2-10</i>	No Violations Noted
<i>Closet # A2-8</i>	No violations Noted
<i>Multi-Purpose Room # A2-2</i>	No Violations Noted
<i>Classroom # A2-4</i>	No Violations Noted
<i>Classroom # A2-5</i>	No Violations Noted
<i>Staff Bathroom # A2-34</i>	No Violations Noted
<i>Office # A2-35</i>	No Violations Noted
<i>Storage # A2-36</i>	No Violations Noted
<i>Barber Shop # A2-11</i>	No Violations Noted
<i>Work Release Offices</i>	No Violations Noted
<i>Janitor's Closet # A2-12</i> 105 CMR 451.353	Interior Maintenance: Wet mop stored upside down

Administration Area

<i>Janitor's Closet # A2-24</i>	No Violations Noted
<i>Female Staff Bathroom # A2-25</i> 105 CMR 451.123*	Maintenance: Ceiling vent dusty
<i>Male Staff Bathroom # A2-26</i> 105 CMR 451.123*	Maintenance: Ceiling vent dusty
<i>Kitchenette</i>	No Violations Noted
<i>IPS</i>	No Violations Noted

B Wing – P2 Unit

<i>Day Room</i> 105 CMR 451.353	Interior Maintenance: Upholstery damaged on chairs
<i>Office # B2-2</i>	No Violations Noted

Bathroom # B2-31

105 CMR 451.117

Toilet Fixtures: Toilet fixtures dirty in stall # 1

Janitor's Closet # B2-32

105 CMR 451.353*

Interior Maintenance: Light out

Shower Room # B2-33

105 CMR 451.123*

Maintenance: Soap scum on floors in shower # 1-7

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1 and 4

105 CMR 451.123*

Maintenance: Soap scum on curtains in shower # 7

105 CMR 451.123*

Maintenance: Gap between wall and floor

105 CMR 451.123*

Maintenance: Floor dirty throughout

Laundry Room # B2-34

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space, cells triple bunked

105 CMR 451.353*

Interior Maintenance: Floor tiles damaged in cell # B218

C Wing – M2 Unit

Computer Classroom

No Violations Noted

Laundry Room # C2-31

No Violations Noted

Bathroom # C2-32

105 CMR 451.123*

Maintenance: Ceiling vents dusty

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1-3

105 CMR 451.123*

Maintenance: Shower partitions rusted and corroded in shower # 1-3

105 CMR 451.123*

Maintenance: Soap scum on floor in shower # 1-3

Janitor's Closet # C2-34

105 CMR 451.353*

Interior Maintenance: Ceiling vent dusty

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, faucet leaking at slop sink

Cells

105 CMR 451.103

Mattresses: Mattress damaged in cell # C214

Observations and Recommendations

1. The inmate population was 97 at the time of inspection.

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