

CHARLES D. BAKER Governor

KARYN E. POLITO Lieutenant Governor The Commonwealth of Massachusetts Executive Office of Health and Human Services Department of Public Health Bureau of Environmental Health Community Sanitation Program 5 Randolph St., Canton, MA 02021 Phone: 781-828-7910 Fax: 781-774-6700

MARYLOU SUDDERS Secretary

MONICA BHAREL, MD, MPH Commissioner

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July 8, 2019

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 June 26, 2019 accompanied by Sergeant John Heavey, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 96 repeat violations:

### 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 # Al	1-5 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 # A1-2	9/30 No Violations Noted
Janitor's Closet # A1-31 105 CMR 451.353	Interior Maintenance: Wet mop stored in bucket
Female Staff Locker Room # Al	<i>I-32/33</i> No Violations Noted
Mechanical Room # A1-36 (Me	dical Waste Storage) No Violations Noted
<i>Storage/Warehouse # A1-38</i>	No Violations Noted
<i>Maintenance # A1-39</i> 105 CMR 451.200*	
	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
<i>Office # A1-41</i>	
<i>Office # A1-41</i> <i>Tool Crib #A1-10</i>	105 CMR 590.000, no functioning thermometer in refrigerator
	105 CMR 590.000, no functioning thermometer in refrigerator No Violations Noted
Tool Crib #A1-10	105 CMR 590.000, no functioning thermometer in refrigerator No Violations Noted

Exam Room # A1-25	No Violations Noted
Dental Room # A1-26	No Violations Noted
Food Service Area	
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)	<i>m</i> 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 FC 4-502.13(B)*	Maintenance and Operation, Utensils and Temperature and Pressure Measuring Devices: Bulk milk container dispensing tube not cut on a diagonal
Traulsen Warmer	No Violations Noted
Rubbish Room (Chemical Store	age) # A1-51 No Violations Noted
<i>Supply Room # A1-50</i> FC 6-501.12(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, rodent droppings observed

# 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
<u>B Wing</u>	
Day Room 105 CMR 451.353* 105 CMR 451.200	Interior Maintenance: Wall fan dusty Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, vending machine thermometer reading 46°F
Bathroom # B1-31 105 CMR 451.117* 105 CMR 451.117 105 CMR 451.117	Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 1 Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 2 Toilet Fixtures: Urinal fixtures dirty, urinal # 1-4 dirty
Shower Room # B1-33 105 CMR 451.123* 105 CMR 451.123*	Maintenance: Soap scum on floors in shower # 1-7 Maintenance: Exposed drywall in shower # 4 Maintenance: Ceiling vents dusty Maintenance: Soap scum on walls in shower # 1, 2, 3, 5, 6, and 7 Maintenance: Ceiling paint damaged Plumbing: Plumbing not maintained in good repair, shower # 4 out-of-order Maintenance: Gap between floor and wall Maintenance: Floor dirty throughout Maintenance: Mold growth observed on ceiling Maintenance: Curtain dirty in shower # 1, 2, 3, 5, 6, and 7 Hot Water: Shower water temperature recorded at 119 <sup>0</sup> F at shower # 1
Janitor's Closet # B1-34 105 CMR 451.353* 105 CMR 451.353*	Interior Maintenance: Floor damaged Interior Maintenance: Ceiling vent dusty
Laundry Room 105 CMR 451.353*	Interior Maintenance: Baseboard damaged
<i>Cells</i> 105 CMR 451.321* 105 CMR 451.353*	Cell Size: Inadequate floor space, cells triple bunked Interior Maintenance: Wall paint damaged in cell # B107 and B109
<u>C Wing</u>	
Day Room 105 CMR 451.353*	Interior Maintenance: Window blinds damaged

Janitor's Closet # C1-34	No Violations Noted
Laundry Room # C1-31 105 CMR 451.353*	Interior Maintenance: Excessive dryer lint observed behind dryers
Bathroom # C1-32	
105 CMR 451.123*	Maintenance: Soap scum on floor in shower # 1-4
105 CMR 451.123*	Maintenance: Soap scum on walls in shower # 1-4
105 CMR 451.123*	Maintenance: Ceiling damaged
105 CMR 451.123*	Maintenance: Ceiling vents dusty
105 CMR 451.123*	Maintenance: Mold in shower # 1-4
105 CMR 451.123*	Maintenance: Light not functioning properly, light out above sinks
105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, shower # 3 out-of-order
105 CMR 451.123*	Maintenance: Water pooling on floor outside showers
105 CMR 451.117*	Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 1
105 CMR 451.117	Toilet Fixtures: Toilet fixtures dirty, cigarette ash on toilet # 2 and 3
105 CMR 451.117	Toilet Fixtures: Urinal dirty, cigarette ash on urinal # 1 and 2
105 CMR 451.130	Hot Water: Shower water temperature recorded at $120^{\circ}$ F at shower # 2
105 CMR 451.123	Maintenance: Toilet seat damaged at toilet # 2
105 CMR 451.123	Maintenance: Hand dryer out-of-order
Cells	
105 CMR 451.141	Screens: Screen damaged in cell # C110
105 CMR 451.353	Interior Maintenance: Floor tiles damaged in cell # C124
SECOND FLOOR	
<u>A Wing</u>	
Office # A2-6	
	No Violations Noted
<i>Office # A2-7</i>	
<i>Syjeee II</i> 112 <i>J</i>	No Violations Noted
Office # A2-9	
	No Violations Noted
<i>Office # A2-10</i>	
0))////	No Violations Noted
Closet # A2-8	
	No violations Noted
Multi-Purpose Room # A2-2	
	No Violations Noted
Classroom # A2-4	
Cra551 0011 // 112-7	No Violations Noted
Classroom # A2-5	
	No Violations Noted

Staff Bathroom # A2-34	No Violations Noted
<i>Office # A2-35</i>	No Violations Noted
Storage # A2-36	No Violations Noted
Barber Shop # A2-11	No Violations Noted
Work Release Offices	No Violations Noted
Janitor's Closet # A2-12	No Violations Noted
Administration Area	
Janitor's Closet # A2-24	No Violations Noted
Female Staff Bathroom # A2-25 105 CMR 451.123	Maintenance: Ceiling vent dusty
Male Staff Bathroom # A2-26 105 CMR 451.123	Maintenance: Ceiling vent dusty
Kitchenette	No Violations Noted
IPS	No Violations Noted
<b>B</b> Wing	
Day Room	No Violations Noted
<i>Office # B2-2</i> 105 CMR 451.353	Interior Maintenance: Ceiling tiles water stained
Hallway 105 CMR 451.353*	Interior Maintenance: Wall fan dusty
Bathroom # B2-31 105 CMR 451.123* 105 CMR 451.123*	Maintenance: Ceiling paint damaged Maintenance: Ceiling vents dusty
<i>Janitor's Closet # B2-32</i> 105 CMR 451.353*	Interior Maintenance: Light out

Shower Room # B2-33 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123 105 CMR 451.130 105 CMR 451.130	Maintenance: Soap scum on floors in shower # 1-7 Maintenance: Soap scum on walls in shower # 1-7 Maintenance: Soap scum on curtains in shower # 1, 2, 3, 4, and 6 Maintenance: Gap between wall and floor Maintenance: Floor dirty throughout Maintenance: Ceiling paint damaged Maintenance: Paint damaged on ceiling vents Plumbing: Plumbing not maintained in good repair, floor drain filled with debris Hot Water: Shower water temperature recorded at 116 <sup>0</sup> F at shower # 4
Laundry Room # B2-34	No Violations Noted
<i>Cells</i> 105 CMR 451.321* 105 CMR 451.353* 105 CMR 451.353 105 CMR 451.353	Cell Size: Inadequate floor space, cells triple bunked Interior Maintenance: Wall paint damaged in cell # B217 Interior Maintenance: Floor tiles damaged in cell # B218 Interior Maintenance: Wall paint damaged in cell # B216
<u>C Wing</u>	
Computer Classroom 105 CMR 451.353*	Interior Maintenance: Wall paint damaged near water fountains
Laundry Room # C2-31	No Violations Noted
Bathroom # C2-32 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123* 105 CMR 451.123 105 CMR 451.123	Maintenance: Ceiling vents dusty Maintenance: Soap scum on walls in shower # 1-4 Maintenance: Shower partitions rusted and corroded in shower # 1, 2, and 3 Maintenance: Ceiling paint damaged Maintenance: Mold observed in shower # 3 Hot Water: Shower water temperature recorded at 116 <sup>0</sup> F at shower # 2
Janitor's Closet # C2-34 105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty
<i>Cells</i> 105 CMR 451.103	Mattresses: Mattress damaged in cell # C214

## **Observations and Recommendations**

- 1. The inmate population was 128 at the time of inspection.
- 2. Throughout the facility, bathrooms and shower areas were observed to be poorly maintained resulting in unsanitary conditions. Specifically, the 1<sup>st</sup> floor B Wing showers were in complete disrepair, including the exposure of drywall to chronic dampness in shower # 4. The CSP is concerned with the increased risk of disease transmission with the high number of inmates being exposed to such unsanitary conditions. We recommend ensuring all bathroom and shower areas are finished with smooth and easily cleanable surfaces as well as developing a higher frequency cleaning policy.
- 3. At the time of inspection, the CSP recommended numbering all showers, sinks and toilets throughout the institution. This will assist the CSP and Department of Correction employees to better recognize where issues exist.

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 <u>www.mass.gov/dph/dcs</u> and click on "Correctional Facilities" (available in both PDF and RTF formats).

To review the Food Establishment regulations please visit the Food Protection website at <u>www.mass.gov/dph/fpp</u> and click on "Retail Food". Then under "Regulations" click "2013 Food Code Merged with 105 CMR 590 and 2013 Food Code"

To review the Labeling regulations please visit the Food Protection website at <u>www.mass.gov/dph/fpp</u> and click on "Food Processing". Then under "Regulations" 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,

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Patrick Wallace Environmental Health Inspector, CSP, BEH

Monica Bharel, MD, MPH, Commissioner, DPH	
Jana Ferguson, Director, BEH	
Steven Hughes, Director, CSP, BEH	
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