



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
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February 10, 2025

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

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

Dear Superintendent Dean:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Boston Pre-Release Center on November 5, 2024, accompanied by Robert Crosson, Environmental Health and Safety Officer, in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 99 total deficiencies: 55 new deficiencies under the Required Standards (.100 and .200 series), 34 repeat deficiencies under the Required Standards, 4 new deficiencies under the Recommended Standards (.300 series), and 6 repeat deficiencies under the Recommended 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)

55 new deficiencies and 34 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor A Wing	Maintenance # A1-39	105 CMR 451.200*	Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator
2. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 6, and 7
3. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123	Maintenance: Caulking dirty in shower # 1, 2, and 4
4. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123	Maintenance: Walls dirty in shower # 1 and 6
5. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.130	Hot Water: Shower water temperature recorded at 116°F at shower # 4
6. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123*	Maintenance: Wall dirty in shower # 2, 3, 4, and 7
7. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 7
8. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123*	Maintenance: Ceiling dirty, mold/mildew throughout shower room
9. 1st Floor B Wing – P1 Unit	Shower Room # B1-33	105 CMR 451.123*	Maintenance: Soap scum on floor throughout shower room
10. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Ceiling paint damaged in shower area
11. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Floor dirty in shower # 1, 2, 3, and 4
12. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Wall tile grout moldy in shower # 1 and 2
13. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Walls dirty in shower # 1, 2, 3, and 4
14. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123*	Maintenance: Soap scum on bench in shower # 4
15. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123*	Maintenance: Wall tile grout moldy in shower # 3 and 4
16. 2nd Floor B Wing – P2 Unit	Day Room	105 CMR 451.200	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
17. 2nd Floor B Wing – P2 Unit	Bathroom # B2-31	105 CMR 451.117	Toilet Fixtures: Toilet fixtures dirty in stall # 3, 4, 7, and 8
18. 2nd Floor B Wing – P2 Unit	Bathroom # B2-31	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 95°F at handwash sink # 2
19. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123	Maintenance: Caulking dirty in shower # 1, 2, 3, 4, 5, and 6
20. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Ceiling paint damaged
21. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1, 2, 3, 4, 5, 6, and 7
22. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 5, 6, and 7

23. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Ceiling dirty, mold/mildew throughout shower room
24. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Standing water on floor
25. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123	Maintenance: Wall tile grout moldy in shower # 1, 2, and 3
26. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123	Maintenance: Drain flies observed throughout bathroom
27. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123	Maintenance: Ceiling vent dusty near showers
28. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1 and 3
29. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, and 3
30. Food Service – Walk-in Freezer (Outside)		105 CMR 451.200	Preventing Contamination from the Premises; Food Storage: Food not stored at least 6" off the ground, box of Styrofoam trays on floor. Standard found in 105 CMR 590; FC 3-305.11(A)(3).
31. Food Service – Walk-in Freezer (Outside)		105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair refrigerator gaskets moldy and damaged. Standard found in 105 CMR 590; FC 4-501.11(B).
32. Food Service – Walk-in Freezer (Outside)		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice buildup on curtain. Standard found in 105 CMR 590; FC 6-501.12(A).
33. Food Service – Dry Storage Room # A1-46		105 CMR 451.200	Protection from Contamination After Receiving; Preventing Contamination from Equipment, Utensils, and Linens: Utensil handle not stored above the food in the container, scoop in flour container. Standard found in 105 CMR 590; FC 3-304.12(B). Corrected on-site
34. Food Service – Mechanical Warewashing Room		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, both sprayer heads dirty. Standard found in 105 CMR 590; FC 6-501.12(A).
35. Food Service – Handwash Sink (near Food Service Line)		105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, soap dispenser damaged. Standard found in 105 CMR 590; FC 6-501.11.

36. Food Service – Traulsen Refrigerator	105 CMR 451.200	Sources, Specifications; Specifications for Receiving: Evidence of previous temperature abuse on time/temperature control for safety food (Pf), temperature of cheese recorded at 56°F. Standard found in 105 CMR 590; FC 3-202.11(F).
37. Food Service – Food Service Line	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Non-functional equipment not repaired or removed from premises, milk dispenser out-of-order. Standard found in 105 CMR 590; FC 6-501.114(A).
38. Food Service – Food Service Line	105 CMR 451.200	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution lower than the manufacturers recommended concentration. Standard found in 105 CMR 590; FC 4-501.114(C)(2).
39. Food Service – Rubbish Room (Chemical Storage) # A1-51	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored in bucket. Standard found in 105 CMR 590; FC 6-501.16.
40. Food Service – Rubbish Room (Chemical Storage) # A1-51	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Wet mop stored on ground. Standard found in 105 CMR 590; FC 6-501.16.
41. Food Service – Rubbish Room (Chemical Storage) # A1-51	105 CMR 451.200	Labeling and Identification, Original Containers: Container of poisonous/toxic materials missing legible manufacturer's label (Pf). Standard found in 105 CMR 590; FC 7-101.11.
42. Food Service – Ice Machine	105 CMR 451.200	Cleaning of Equipment and Utensils, Frequency: Mold growth observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b).
43. Food Service – Grease Hood	105 CMR 451.200	Protection from Contamination After Receiving, Preventing Food and Ingredient Contamination: Food or food ingredients that have been removed from original packages not labeled with common name of food, spice container missing label. Standard found in 105 CMR 590; FC 3-302.12.
44. Food Service – Staff Dining Room # A1-53	105 CMR 451.200	Materials for Construction and Repair; Multiuse: Sponges used on cleaned, sanitized, or in use food contact surfaces. Standard found in 105 CMR 590; FC 4-101.16. Corrected on-site
45. Food Service – Mechanical Warewashing Room	105 CMR 451.200*	Plumbing System; Design, Construction, and Installation: Air gap missing between water supply inlet and the flood level rim of the sink, sink sprayer was laying in the sink (Pf). Standard found in 105 CMR 590; FC 5-202.13.

Deficiencies Identified under the Recommended Standards (.300 series)

4 new deficiencies and 6 repeat deficiencies (indicated by an *) were found during the inspection:

1.	1st Floor A Wing	HSU- Exam Room # A1-25	105 CMR 451.353*	Interior Maintenance: Upholstery damaged on patient chair
2.	1st Floor B Wing – P1 Unit	Laundry Room	105 CMR 451.353	Interior Maintenance: Standing water observed around washing machine # 2
3.	1st Floor B Wing – P1 Unit	Laundry Room	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells triple bunked
4.	1st Floor C Wing – M1 Unit	Janitor's Closet # C1-34	105 CMR 451.353	Interior Maintenance: Floor dirty
5.	1st Floor C Wing – M1 Unit	Cells	105 CMR 451.353*	Interior Maintenance: Baseboard damaged in cell # C120
6.	2nd Floor Admin	Janitor's Closet # A2-24	105 CMR 451.353	Interior Maintenance: Standing water stored in mop bucket
7.	2nd Floor Admin	Janitor's Closet # A2-24	105 CMR 451.353*	Interior Maintenance: Unlabeled chemical bottle
8.	2nd Floor B Wing – P2 Unit	Cells	105 CMR 451.321*	Cell Size: Inadequate floor space in cells, cells triple bunked
9.	2nd Floor C Wing – M2 Unit	Janitor's Closet # C2-34	105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty
10.	2nd Floor C Wing – M2 Unit	Computer Classroom	105 CMR 451.353	Interior Maintenance: Standing fan dusty

SECTION 2: Areas Found to be in Compliance

The CSP inspected 54 additional areas of the facility which were found to be in compliance.

Section 3: Areas CSP did not inspect

CSP did not inspect 4 areas of the facility because they were either in use, locked, or under construction.

1.	2nd Floor A Wing	Closet # A2-8	Unable to Inspect – Locked
2.	2nd Floor A Wing	Storage # A2-36	Unable to Inspect – Locked
3.	2nd Floor Admin	IPS	Unable to Inspect – Locked
4.	2nd Floor C Wing – M2 Unit	Laundry Room # C2-31	Unable to Inspect – Locked

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. The Plan of Correction must include:

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 4: Observations and Recommendations

1. The inmate population was 66 at the time of inspection.

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,



Hannah LeBeau
Environmental Health Inspector, EHRS, BCEH