The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

67 Forest Street, Suite # 100

Marlborough, MA 01752

Phone: 781-223-7503

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| MAURA T. HEALEYGovernorKIMBERLEY DRISCOLLLieutenant Governor |



KATHLEEN E. WALSH

Secretary

MARGRET R. COOKE Commissioner

**Tel: 617-624-6000**

**www.mass.gov/dph**

April 10, 2023

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:

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: Minimum Requirements for the Management of 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 April 4, 2023 accompanied by Matthew Knarr, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 9 repeat violations:

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

 Sincerely,

 Shanene Pierce

 Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH

Nalina Narain, Director, BEH

 Steven Hughes, Director, CSP, BEH

Kathleen E. Walsh, Secretary, Executive Office of Health and Human Services (electronic copy)

 Carol A. Mici, Commissioner, DOC (electronic copy)

Terrence Reidy, Secretary, EOPSS (electronic copy)

Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)

 Matthew Knarr, EHSO (electronic copy)

Daniel J. Prendergast, Assistant Commissioner, ISD/Health Division, City of Boston (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 Area # A1-12*

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with

 105 CMR 590.000, no functioning thermometer in refrigerator

*Property # A1-17*

Unable to Inspect – Locked

*Holding Cell # A1-18*

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty in cell

*Weight Room # A1-19*

 No Violations Noted

*Male Staff Locker Room # A1-29/30*

 No Violations Noted

*Janitor’s Closet # A1-31*

 No Violations Noted

*Female Staff Locker Room # A1-32/33*

105 CMR 451.123 Maintenance: Dead drain flies observed on shower floor

*Mechanical Room # A1-36 (Medical Waste Storage)*

 No Violations Noted

*Storage/Warehouse # A1-38*

 No Violations Noted

*Maintenance # A1-39*

 No Violations Noted

*Tool Crib #A1-10*

 No Violations Noted

*Office # A1-41*

 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*

105 CMR 451.353\* Interior Maintenance: Upholstery damaged on patient chair

**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

*Office # A1-47*

FC 6-501.11\* Maintenance and Operation; Repairing: Facility not in good repair, left window does not open and close properly

*Mechanical Warewashing Room*

FC 4-703.11(B) Sanitization of Equipment and Utensils, Methods: Mechanical warewash machine did not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator P, temperature recorded at 157℉

FC 4-501.15 Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructionsPF, mechanical warewash machine did not achieve a wash cycle temperature of 160°F

FC 6-501.11(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pressure gauge not working

FC 5-202.13 Plumbing System; Design, Construction, and Installation: Air gap missing between water supply inlet and the flood level rim of the sinkP, sink sprayer was laying in the sink

**FC 5-205.11(A) Plumbing System, Operations and Maintenance: Handwashing sink not accessiblePF, blocked by cart**

*Handwash Sink (near Food Service Line)*

**FC 6-301.12 Numbers and Capacity; Handwashing Facilities: No hand drying method available at handwashing sinkPF, no paper towels available**

*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

*Asber 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 451.141 Screens: Screen damaged

*Bathroom # B1-31*

 No Violations Noted

*Shower Room # B1-33*

105 CMR 451.123 Maintenance: Grout damaged where wall meets floor in shower # 3, 4, 5, 6, and 7

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower head damaged in shower # 2

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 2

105 CMR 451.123 Maintenance: Wall dirty near floor in shower # 5, possible mold/mildew

105 CMR 451.123\* Maintenance: Wall dirty in shower # 4

*Janitor’s Closet # B1-34*

105 CMR 451.350 Structural Maintenance: Floor damaged

*Laundry Room*

 No Violations Noted

*Cells*

105 CMR 451.321\* Cell Size: Inadequate floor space, cells triple bunked

105 CMR 451.103 Mattresses: Mattress damaged in cell # B123

**C Wing – M1 Unit** (Unoccupied)

*Day Room*

 No Violations Noted

*Janitor’s Closet # C1-34*

 No Violations Noted

*Laundry Room # C1-31*

 No Violations Noted

*Bathroom # C1-32*

 No Violations Noted

*Cells*

105 CMR 451.103 Mattresses: Mattress damaged in cell # C123 and C125

**SECOND FLOOR**

**A Wing**

*Office # A2-6*

 No Violations Noted

*Office # A2-7*

 No Violations Noted

*Office # A2-9*

 No Violations Noted

*Office # A2-10*

 No Violations Noted

*Closet # A2-8*

Unable to Inspect – Locked

*Multi-Purpose Room # A2-2*

 No Violations Noted

*Classroom # A2-4*

Unable to Inspect – In Use

*Classroom # A2-5*

Unable to Inspect – In Use

*Staff Bathroom # A2-34*

 No Violations Noted

*Office # A2-35*

No Violations Noted

*Storage # A2-36*

Unable to Inspect – Locked

*Barber Shop # A2-11*

105 CMR 451.353 Interior Maintenance: Excessive accumulation of debris and hair in barbercide container

*Work Release Offices # A2-31*

 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*

 No Violations Noted

*Male Staff Bathroom # A2-26*

 No Violations Noted

*Kitchenette*

 No Violations Noted

*IPS*

105 CMR 451.353 Interior Maintenance: Ceiling tiles water stained

**B Wing – P2 Unit**

*Day Room*

No Violations Noted

*Bathroom # B2-31*

105 CMR 451.117 Toilet Fixtures: Urinal fixture # 1L dirty

105 CMR 451.117 Toilet Fixtures: Urinal fixture # 2R dirty

*Janitor’s Closet # B2-32*

 No Violations Noted

*Shower Room # B2-33*

105 CMR 451.123 Maintenance: Floor rust stained near partitions of shower # 7

105 CMR 451.123 Maintenance: Wall damaged in shower # 2

105 CMR 451.123\* Maintenance: Ceiling dirty throughout shower area, possible mold/mildew

*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: Window shade damaged in cell # B217

**C Wing – M2 Unit**

105 CMR 451.350\* Structural Maintenance: Window does not open and close properly in hallway

 near stairwell # 4

*Computer Classroom*

Unable to Inspect – In Use

*Laundry Room # C2-31*

 No Violations Noted

*Bathroom # C2-32*

105 CMR 451.123 Maintenance: Soap scum on walls in shower # 1

105 CMR 451.123 Maintenance: Curtain missing in shower # 2

105 CMR 451.123 Maintenance: Curtain missing in toilet stall # 2

105 CMR 451.123\* Maintenance: Ceiling paint damaged in shower # 1

105 CMR 451.123\* Maintenance: Wall dirty in shower # 3

*Janitor’s Closet # C2-34*

 No Violations Noted

*Cells*

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 40 at the time of inspection.
2. The Department recommends that all showers and handwash sinks be identified with a numbering system. This will assist the Department and correctional employees to better identify 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 [www.mass.gov/dph/dcs](http://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](http://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](http://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,

 Shanene Pierce

 Environmental Health Inspector, CSP, BEH