

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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| DEVAL L. PATRICK  GOVERNOR  JOHN W. POLANOWICZ  SECRETARY  CHERYL BARTLETT, RN  COMMISSIONER |

July 2, 2014

Tanja Gray, Superintendent

Boston Pre-Release Center

430 Canterbury Street

Roslindale, MA 02131

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

Dear Superintendent Gray:

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 1999 Food Code; and 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of the Boston Pre-Release Center on June 26, 2014 accompanied by Laura Clarke, EHSO. Violations noted during the inspection are listed below including 53 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 A1-5*

No Violations Noted

*Male Visitor’s Bathroom A1-6*

No Violations Noted

*Janitor’s Closet A1-7*

No Violations Noted

**A Wing**

*Hallway*

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

*Right Weight Room*

105 CMR 451.353\* Interior Maintenance: Wall paint damaged

*Left Weight Room*

105 CMR 451.353\* Interior Maintenance: Wall paint damaged

*Male Staff Locker Room A1-29/30*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 800F

*Janitor’s Closet A1-31*

No Violations Noted

*Female Staff Locker Room A1-32/33*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 800F

*Emergency Electrical Room A1-34A*

No Violations Noted

*Emergency Electrical Room A1-34*

No Violations Noted

*Electrical Room A1-35*

No Violations Noted

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

No Violations Noted

*Storage/Warehouse A1-38*

105 CMR 451.353\* Interior Maintenance: Standing water left in bucket

FC 4-601.11(c)\* Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, gaskets dirty on refrigerator unit

*Tool Crib A1-39*

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**

*Bathroom*

No Violations Noted

*Coffee Station*

No Violations Noted

*Ice Machine*

No Violations Noted

*Grease Hood and Prep Table*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, 1 light out under grease hood

*Walk-in Refrigerator*

No Violations Noted

*Walk-in Freezer*

Unable to Inspect – Out-of-Order

*Office A1-42*

No Violations Noted

*Dry Storage Room A1-46*

No Violations Noted

*Mechanical Warewashing Room*

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, water leaking out of cabinet connected to spray hose

*Food Service Line*

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, gaskets damaged on Trauslen refrigerator

*Supply Room A1-50*

No Violations Noted

*Rubbish Room (Chemical Storage) A1-51*

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, slop sink drain cover not secure

*Inmate Dining Room A1-52*

No Violations Noted

*Staff Dining Room A1-53*

No Violations Noted

**B Wing**

*Hallway*

No Violations Noted

*Day Room*

105 CMR 451.353\* Interior Maintenance: Baseboard damaged

*Laundry Room B1-31*

105 CMR 451.353\* Interior Maintenance: Sprinkler head cap missing

105 CMR 451.353 Interior Maintenance: Dryer # 1 out-of-order

*Bathroom B1-32*

105 CMR 451.123\* Maintenance: Ceiling vents dirty

105 CMR 451.123\* Maintenance: Standing water under toilet stall # 2 on left side

*Shower Room B1-33*

105 CMR 451.123\* Maintenance: Soap scum on floors in shower # L1, L2, L3, L4, R1, R2, and R3

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, showerhead leaking in   
shower # R3

*Janitor’s Closet B1-34*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

105 CMR 451.350\* Structural Maintenance: Wall water-damaged

105 CMR 451.353\* Interior Maintenance: Standing water on floor

105 CMR 451.353 Interior Maintenance: Mop stored in bucket

*Cells*

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

105 CMR 451.353 Interior Maintenance: Floor tiles missing in room # B108

**C Wing**

*Day Room*

No Violations Noted

*Laundry Room C1-31*

No Violations Noted

*Bathroom C1-32*

No Violations Noted

*Shower Area*

105 CMR 451.123\* Maintenance: Soap scum on floor in shower # L1, L2, L3, L4, R1, R2, and R3

105 CMR 451.123 Maintenance: Baseboard dirty in shower # R3 and L4

*Janitor’s Closet C1-34*

No Violations Noted

*Cells*

No Violations Noted

**SECOND FLOOR**

**Administrative 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*

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, gaskets damaged on refrigerator

**A Wing**

*Multi-Purpose Room A2-2*

No Violations Noted

*Employment Connection Offices*

No Violations Noted

*Classrooms A2-5/A2-4*

No Violations Noted

*Barber Shop A2-11*

No Violations Noted

*Janitor’s Closet A2-12*

No Violations Noted

*Staff Bathroom A2-34*

No Violations Noted

*Storage A2-36*

No Violations Noted

**B Wing**

*Day Room*

105 CMR 451.353\* Interior Maintenance: Floor tiles missing near drink machine

105 CMR 451.353\* Interior Maintenance: Floor tiles damaged near drink machine

*Bathroom B2-31*

105 CMR 451.123\* Maintenance: Ceiling vents throughout bathroom dusty

105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, sink # 1 and 4 leaking

*Janitor’s Closet B2-32*

105 CMR 451.353\* Interior Maintenance: Baseboard damaged

105 CMR 451.353\* Interior Maintenance: Standing water on floor

*Shower Room B2-33*

105 CMR 451.123\* Maintenance: Soap scum on floors in # L1, L2, L3, L4, R1, R2, and R3

105 CMR 451.123\* Maintenance: Soap scum on walls in # L1, L2, L3, and L4

105 CMR 451.123 Maintenance: Ceiling paint peeling around ceiling vent

105 CMR 451.123 Maintenance: Standing water on floor

*Laundry Room B2-34*

105 CMR 451.353 Interior Maintenance: Washer # 1 out-of-order

*Cells*

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

**C Wing**

*Day Room*

No Violations Noted

*Laundry Room C2-31*

No Violations Noted

*Bathroom C2-32*

No Violations Noted

*Shower Room C2-33*

105 CMR 451.123\* Maintenance: Soap scum on floors in # L1, L2, L3, L4, R1, R2, and R3

105 CMR 451.123\* Maintenance: Soap scum on walls in # L4

*Janitor’s Closet C2-34*

No Violations Noted

*Cells*

No Violations Noted

**Observations and Recommendations**

1. The inmate count was 162 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](http://www.mass.gov/dph/dcs) 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 [www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp) and click on “Food Protection Regulations”. Then under “Retail” click “105 CMR 590.000 - State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments” and “[1999 Food Code](http://www.cfsan.fda.gov/%7Edms/fc99-toc.html)”.

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

Sincerely,

Marian Robertson

Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH

Steven Hughes, Director, CSP, BEH

John W. Polanowicz, Secretary, Executive Office of Health and Human Services

Luis S. Spencer, Commissioner, DOC

Laura Clarke, EHSO

Diane Chalifoux-Judge, R.S., Principal Health Inspector, Boston Inspectional Services

Clerk, Massachusetts House of Representatives

Clerk, Massachusetts Senate

Andrea Cabral, Secretary, EOPS