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March 13, 2024

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 March 7, 2024 accompanied by Robert Crosson, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 20 repeat violations:

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

Sincerely,

Patrick Wallace
Environmental Health Inspector, CSP, BCEH

cc: Robert Goldstein, MD, PhD, Commissioner, DPH
Nalina Narain, Director, BCEH
Steven Hughes, Director, CSP, BCEH
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)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
Robert Crosson, Environmental Health and Safety Officer (electronic copy)
Daniel J. Prendergast, Assistant Commissioner, ISD/Health, 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

105 CMR 451.353

Interior Maintenance: Wet mop stored in sink

A Wing

Shift Commander's Office # A1-8

No Violations Noted

Female Staff Bathroom # A1-9

105 CMR 451.123

Maintenance: Door lock missing at stall # 1

Male Staff Bathroom # A1-10

No Violations Noted

Intake Holding Area # A1-12

No Violations Noted

Property # A1-17

Unable to Inspect – Locked

Holding Cell # A1-18

No Violations Noted

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

No Violations Noted

Mechanical Room # A1-36 (Medical Waste Storage)

No Violations Noted

Storage/Warehouse # A1-38

105 CMR 451.353

Interior Maintenance: Wet mop stored in bucket

105 CMR 451.353

Interior Maintenance: Standing water in bucket

Maintenance # A1-39

105 CMR 451.200*

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of freezer dirty

105 CMR 451.200

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

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

Tool Crib #A1-10

No Violations Noted

Office # A1-41

No Violations Noted

Health Service Unit

Kitchenette # A1-22

No Violations Noted

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

105 CMR 451.123*

Maintenance: Wall surface damaged near soap dispenser

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

No Violations Noted

Mechanical Warewashing Room

FC 4-501.11(A)*

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, rinse temperature gauge not working on warewash machine

FC 5-202.13*

Plumbing System; Design, Construction, and Installation: Air gap missing between water supply inlet and the flood level rim of the sink^P, sink sprayer was laying in the sink

FC 6-501.11(A)*

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, ceiling leaking

Handwash Sink (near Food Service Line)

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

Asber Freezer

FC 6-501.12(A)

Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, excessive ice build-up on back wall of freezer

Inmate Dining Room # A1-52

No Violations Noted

Staff Dining Room # A1-53

No Violations Noted

B Wing – P1 Unit

Day Room

No Violations Noted

Bathroom # B1-31

No Violations Noted

Shower Room # B1-33

105 CMR 451.123*

Maintenance: Wall dirty in shower # 4

105 CMR 451.123*

Maintenance: Caulking dirty in shower # 7

105 CMR 451.123

Maintenance: Ceiling dirty, possible mold/mildew throughout shower room

105 CMR 451.123

Maintenance: Soap scum on floor throughout shower room

105 CMR 451.123

Maintenance: Walls dirty in shower # 2, 3, and 7

Janitor's Closet # B1-34

No Violations Noted

Laundry Room

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space, cells triple bunked

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

Maintenance: Ceiling surface damaged in shower area

105 CMR 451.123

Maintenance: Soap scum on bench in shower # 4

105 CMR 451.123

Maintenance: Wall tile grout dirty, possible mold/mildew in shower # 3 and 4

Cells

105 CMR 451.353

Interior Maintenance: Wall surface damaged in cell # C120

105 CMR 451.353

Interior Maintenance: Baseboard damaged in cell # C120

105 CMR 451.353

Interior Maintenance: Water leaking into cell # C120 from showers

SECOND FLOOR

A Wing

105 CMR 451.353

Interior Maintenance: Ceiling tiles water stained

Office # A2-6

No Violations Noted

<i>Office # A2-7</i>	No Violations Noted
<i>Office # A2-9</i>	No Violations Noted
<i>Office # A2-10</i>	No Violations Noted
<i>Closet # A2-8</i>	Unable to Inspect – Locked
<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> 105 CMR 451.353	Interior Maintenance: Unlabeled chemical bottle
<i>Office # A2-35</i>	No Violations Noted
<i>Storage # A2-36</i>	Unable to Inspect – Locked
<i>Barber Shop # A2-11</i>	No Violations Noted
<i>Work Release Offices # A2-31</i>	No Violations Noted
<i>Janitor's Closet # A2-12</i>	No Violations Noted
 <u>Administration Area</u>	
<i>Janitor's Closet # A2-24</i> 105 CMR 451.353*	Interior Maintenance: Unlabeled chemical bottle
<i>Female Staff Bathroom # A2-25</i>	No Violations Noted
<i>Male Staff Bathroom # A2-26</i>	No Violations Noted
<i>Kitchenette</i>	No Violations Noted

IPS

Unable to Inspect – Locked

B Wing – P2 Unit

Day Room

No Violations Noted

Bathroom # B2-31

105 CMR 451.123

Maintenance: Ceiling paint damaged

Janitor's Closet # B2-32

No Violations Noted

Shower Room # B2-33

105 CMR 451.123*

Maintenance: Ceiling paint damaged

105 CMR 451.123*

Maintenance: Walls dirty in shower # 1-7

105 CMR 451.123*

Maintenance: Floor dirty in shower # 1-7

105 CMR 451.123

Maintenance: Ceiling dirty, possible mold/mildew throughout shower room

105 CMR 451.123

Maintenance: Standing water on floor

105 CMR 451.123

Maintenance: Floor drains clogged with debris

Laundry Room # B2-34

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 # B221

C Wing – M2 Unit

Computer Classroom

No Violations Noted

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: Ceiling paint damaged in shower # 1

105 CMR 451.123*

Maintenance: Wall dirty in shower # 3

105 CMR 451.123*

Maintenance: Floor dirty in shower # 1-3

105 CMR 451.123

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

105 CMR 451.123

Maintenance: Ceiling paint damaged in shower # 3

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle

Janitor's Closet # C2-34

105 CMR 451.353

Interior Maintenance: Unlabeled chemical bottle

105 CMR 451.353

Interior Maintenance: Wet mop in bucket

105 CMR 451.353

Interior Maintenance: Ceiling vent dusty

Cells

No Violations Noted

Program Annex

No Violations Noted

Observations and Recommendations

1. The inmate population was 57 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, BCEH