The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Climate and Environmental Health

Community Sanitation Program

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Canton, MA 02021

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KATHLEEN E. WALSH

Secretary

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MAURA T. HEALEY

Governor

KIMBERLEY DRISCOLL

Lieutenant Governor

September 26, 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 September 21, 2023 accompanied by Matthew Knarr and Robert Crosson, Environmental Health and Safety Officers. Violations noted during the inspection are listed below including 11 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)

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

 Matthew Knarr, EHSO (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*

No Violations Noted

*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*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*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*

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

 105 CMR 590.000, interior of freezer dirty

*Tool Crib #A1-10*

 No Violations Noted

*Office # A1-41*

 No Violations Noted

**Health Service Unit**

*Kitchenette # A1-22*

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

105 CMR 590.000, single-use plastic utensils stored uncovered and open to contamination

*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*

**FC 3-302.12 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**

*Prep Table*

**FC 4-501.12 Maintenance and Operation; Equipment: Cutting surfaces damaged and no longer easily cleanable, cutting boards damaged**

*Dry Storage Room # A1-46*

FC 4-501.11(B) Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets moldy on Traulsen Refrigerator

*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 sinkP, sink sprayer was laying in the sink

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer dirty

FC 4-501.11(A) Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, plastic dish racks damaged

FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Nonfood contact surfaces of equipment dirty, plastic dish racks dirty

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*

 No Violations Noted

*Inmate Dining Room # A1-52*

 No Violations Noted

*Staff Dining Room # A1-53*

FC 5-205.15(B) Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, water fountain out-of-order

FC 6-501.12(A) Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, water fountain dirty

**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: Wall dirty near floor in shower # 5, possible mold/mildew

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

105 CMR 451.123 Maintenance: Curtain missing in shower # 3

105 CMR 451.123 Maintenance: Caulking dirty in shower # 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

105 CMR 451.103\* Mattresses: Mattress damaged in cell # B123

105 CMR 451.103 Mattresses: Mattress damaged in cell # B105

**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 # C112

**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*

No Violations Noted

*Multi-Purpose Room # A2-2*

 No Violations Noted

*Classroom # A2-4*

 No Violations Noted

*Classroom # A2-5*

No Violations Noted

*Staff Bathroom # A2-34*

 No Violations Noted

*Office # A2-35*

Unable to Inspect – Locked

*Storage # A2-36*

Unable to Inspect – Locked

*Barber Shop # A2-11*

 No Violations Noted

*Work Release Offices # A2-31*

 No Violations Noted

*Janitor’s Closet # A2-12*

105 CMR 451.353 Interior Maintenance: Wet mop in bucket

105 CMR 451.353 Interior Maintenance: Dirty water left in mop bucket

**Administration Area**

*Janitor’s Closet # A2-24*

105 CMR 451.353 Interior Maintenance: Unlabeled chemical bottle

*Female Staff Bathroom # A2-25*

 No Violations Noted

*Male Staff Bathroom # A2-26*

 No Violations Noted

*Kitchenette*

 No Violations Noted

*IPS*

 Unable to Inspect – Locked

**B Wing – P2 Unit**

*Day Room*

No Violations Noted

*Bathroom # B2-31*

 No Violations Noted

*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

*Laundry Room # B2-34*

105 CMR 451.353 Interior Maintenance: Ceiling paint damaged

*Cells*

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

**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: Ceiling vent dusty

*Janitor’s Closet # C2-34*

 No Violations Noted

*Cells*

 No Violations Noted

**Program Annex**

 No Violations Noted

**Observations and Recommendations**

1. The inmate population was 31 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,



 Patrick Wallace

 Environmental Health Inspector, CSP, BCEH