



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Climate and Environmental Health
 Community Sanitation Program
 5 Randolph Street
 Canton, MA 02021
 Phone: 617-356-5387

MAURA T. HEALEY
 Governor
 KIMBERLEY DRISCOLL
 Lieutenant Governor

KATHLEEN E. WALSH
 Secretary
 ROBERT GOLDSTEIN, MD, PhD
 Commissioner
 Tel: 617-624-6000
 www.mass.gov/dph

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 sink^P, 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

<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>	No Violations Noted
<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>	No Violations Noted
<i>Office # A2-35</i>	Unable to Inspect – Locked
<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> 105 CMR 451.353 105 CMR 451.353	Interior Maintenance: Wet mop in bucket Interior Maintenance: Dirty water left in mop bucket
<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

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 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