

The Commonwealth of Massachusetts

Executive Office of Health and Human Services

Department of Public Health

Bureau of Environmental Health

Community Sanitation Program

250 Washington Street, Boston, MA 02108-4619

MARYLOU SUDDERS

Secretary

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| CHARLES D. BAKERGovernorKARYN E. POLITOLieutenant Governor |

January 26, 2016

Joseph Murphy, Superintendent

Boston Pre-Release Center

430 Canterbury Street

Roslindale, MA 02131

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

Dear Superintendent Murphy:

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 1999 Food Code; 105 CMR 520.000 Labeling; 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 January 19, 2016 accompanied by Loreli Brooks, EHSO; John Heavy, EHSO; and Jason Roomes, Industrial Instructor. Violations noted during the inspection are listed below including 42 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*

105 CMR 451.123 Maintenance: Ceiling vent dusty

*Male Staff Bathroom # A1-10*

 No Violations Noted

*Intake Holding # A1-12*

 No Violations Noted

*Property # A1-17*

105 CMR 451.353 Interior Maintenance: Heating system regulator damaged

*Holding Cell # A1-18*

 No Violations Noted

*Right 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: Dryer not vented to the exterior

*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*

105 CMR 451.123\* Maintenance: Ceiling vent dusty

*Coffee Station*

 No Violations Noted

*Ice Machine*

No Violations Noted

*Grease Hood and Prep Table*

 No Violations Noted

*Walk-in Refrigerator*

 No Violations Noted

*Walk-in Freezer*

No Violations Noted

*Office # A1-42*

 No Violations Noted

*Dry Storage Room # A1-46*

FC 3-701.11(A) Contaminated Food, Disposition: Unsafe, adulterated, or not honestly presented food not properly reconditioned or discarded, soiled bag of potatoes observed

FC 6-501.111(B) Maintenance and Operations; Pest Control: Flying insects observed

FC 6-501.11 Maintenance and Operation; Repairing: Facility not in good repair, hole in wall behind storage racks

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent feces observed on food products

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent feces observed on floor

FC 6-501.12(A) Maintenance and Operation; Cleaning: Facility not properly cleaned, rodent feces observed on storage racks

*Mechanical Warewashing Room*

 No Violations Noted

*Food Service Line*

FC 6-301.14 Numbers and Capacity; Handwashing Facilities: No handwashing signage located at handwashing sink

*Supply Room # A1-50*

 No Violations Noted

*Rubbish Room (Chemical Storage) # A1-51*

 No Violations Noted

*Inmate Dining Room # A1-52*

FC 6-101.11(A)(1)\* Materials for Construction and Repairs: Surface not easily cleanable, several dining table benches damaged

FC 5-205.15(B) Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, 2 water fountains out-of-order

*Staff Dining Room # A1-53*

FC 4-601.11(c) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, interior of refrigerator dirty

**B Wing**

*Hallway*

 No Violations Noted

*Day Room*

 No Violations Noted

*Laundry Room # B1-31*

105 CMR 451.353\* Interior Maintenance: Debris behind dryer

*Bathroom # B1-32*

105 CMR 451.123\* Maintenance: Stall lock missing on stall # 1

*Shower Room # B1-33* Unable to Inspect Shower # 4 – Under Construction

105 CMR 451.123\* Maintenance: Soap scum on floors in shower # 1, 2, 3, 5, 6, and 7

105 CMR 451.123\* Maintenance: Debris on floor in shower # 1, 2, and 5

105 CMR 451.123\* Maintenance: Soap scum on wall in shower # 1, 2, 3, 5, 6, and 7

*Janitor’s Closet # B1-34*

105 CMR 451.353\* Interior Maintenance: Ceiling vent dusty

*Cells*

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

**C Wing**

*Day Room*

 No Violations Noted

*Laundry Room # C1-31*

No Violations Noted

*Bathroom # C1-32*

105 CMR 451.123\* Maintenance: Lock damaged on stall door in stall # 1

*Shower Area*

105 CMR 451.123 Maintenance: Drain flies observed

*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*

105 CMR 451.123 Maintenance: Handwash sink handles loose

*Male Staff Bathroom # A2-26*

 No Violations Noted

*Kitchenette*

 No Violations Noted

**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*

 No Violations Noted

*Bathroom # B2-31 Right Side*

105 CMR 451.123\* Maintenance: Door lock missing in stall # 1

105 CMR 451.123 Maintenance: Debris on floor

*Bathroom # B2-31 Left Side*

105 CMR 451.123\* Maintenance: Door lock missing in stall # 1 and 2

*Janitor’s Closet # B2-32*

No Violations Noted

*Shower Room # B2-33*

105 CMR 451.123\* Maintenance: Soap scum on floors in shower # 1, 2, 3, 4, 5, 6, and 7

105 CMR 451.123\* Maintenance: Soap scum on walls in shower # 1, 2, 3, 4, 5, 6, and 7

105 CMR 451.123 Maintenance: Ceiling vent dusty

105 CMR 451.123 Maintenance: Debris on floor in shower # 3, 5, 6, and 7

*Laundry Room # B2-34*

105 CMR 451.353 Interior Maintenance: Washer # 3 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: Ceiling paint peeling

*Janitor’s Closet # C2-34*

 No Violations Noted

*Cells*

No Violations Noted

**Observations and Recommendations**

1. The inmate population was 133 at the time of inspection.
2. At the time of inspection the Department observed that an indoor dryer vent kit was in use at the dryer in the

A-Wing property room.

1. At the time of inspection the Department recommended contacting an exterminator to address the rodent feces observed in the dry storage area of the kitchen.

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/~dms/fc99-toc.html)”.

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 Regulations”. Then under “General Food Regulations” click “105 CMR 520.000: Labeling.”

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

Sincerely,

Jonathan Brown

Environmental Health Inspector, CSP, BEH

cc: Jan Sullivan, Acting Director, BEH

 Steven Hughes, Director, CSP, BEH

Jay Youmans, Director of Government Affairs

Marylou Sudders, Secretary, Executive Office of Health and Human Services

Carol Higgins O’Brien, Commissioner, DOC

 Loreli Brooks, EHSO

John Heavy, EHSO

John Meaney, Assistant Commisioner of Health

 Clerk, Massachusetts House of Representatives

 Clerk, Massachusetts Senate

 Daniel Bennett, Secretary, EOPSS

Jennifer Gaffney, Director, Policy Development and Compliance Unit