



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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 Governor

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 Secretary

MONICA BHAREL, MD, MPH
 Commissioner

Tel: 617-624-6000
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March 30, 2021

Thomas Neville, Superintendent
 Boston Pre-Release Center
 430 Canterbury Street
 Roslindale, MA 02131 (electronic copy)

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

Dear Superintendent Neville:

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 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 25, 2021 accompanied by Matthew Knarr, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 45 repeat violations:

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

Sincerely,

Patrick Wallace
 Environmental Health Inspector, CSP, BEH

- cc: Monica Bharel, MD, MPH, Commissioner, DPH
- Jan Sullivan, Acting Director, BEH
- Steven Hughes, Director, CSP, BEH
- Marylou Sudders, Secretary, Executive Office of Health and Human Services (electronic copy)
- Carol A. Mici, Commissioner, DOC (electronic copy)
- Thomas Turco, Secretary, EOPSS (electronic copy)
- Timothy Gotovich, Director, Policy Development and Compliance Unit (electronic copy)
- Matthew Knarr, EHSO (electronic copy)
- Dan Prendergast, Principle Health Inspector, City of Boston Health Division (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

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

The following Food Code violations listed in **BOLD** were observed to be corrected on-site.

- Walk-in Freezer (Outside)* No Violations Noted
- Bathroom* No Violations Noted
- 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
- Traulsen Refrigerator* No Violations Noted
- Office # A1-47* No Violations Noted
- Mechanical Warewashing Room*
 - 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, sink sprayer was laying in the sink^P
 - FC 6-501.11 Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, water leaking from ceiling
- Handwash Sink* No Violations Noted

Traulsen Refrigerator

No Violations Noted

Food Service Line

No Violations Noted

Traulsen Warmer

FC 4-501.11(B)

Maintenance and Operation, Equipment: Equipment components not maintained is a state of good repair, warmer gaskets damaged

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

Traulsen Freezer

No Violations Noted

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

105 CMR 451.123*

Maintenance: Ceiling vent dusty

105 CMR 451.126*

Hot Water: Hot water temperature recorded at 105⁰F at handwash sink # 6

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, toilet # 2 leaking from control

105 CMR 451.123

Maintenance: Heat vent damaged on wall

Shower Room # B1-33

105 CMR 451.123*

Maintenance: Soap scum on floors in shower # 1-7

105 CMR 451.123*

Maintenance: Ceiling vents dusty

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1-7

105 CMR 451.123*

Maintenance: Gap between floor and wall

105 CMR 451.123*

Maintenance: Floor dirty throughout

Janitor's Closet # B1-34

105 CMR 451.353*

Interior Maintenance: Floor damaged

105 CMR 451.353*

Interior Maintenance: Ceiling vent dusty

105 CMR 451.353

Interior Maintenance: Wet mop in bucket

105 CMR 451.353

Interior Maintenance: Standing water left in bucket

Laundry Room

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space, cells triple bunked

105 CMR 451.353*

Interior Maintenance: Floor tiles damaged in cell # B102

SECOND FLOOR

B Wing – P2 Unit

Day Room

105 CMR 451.200

Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, interior of 2 microwave ovens dirty

Bathroom # B2-31

105 CMR 451.130

Plumbing: Plumbing not maintained in good repair, toilet # 2 leaking

Janitor's Closet # B2-32

No Violations Noted

Shower Room # B2-33

105 CMR 451.123*

Maintenance: Soap scum on floors in shower # 1-7

105 CMR 451.123*

Maintenance: Soap scum on walls in shower # 1 and 4

105 CMR 451.123*

Maintenance: Gap between wall and floor

105 CMR 451.123*

Maintenance: Floor dirty throughout

Laundry Room # B2-34

105 CMR 451.353

Interior Maintenance: Water pooling on floor underneath washing machines

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: Ceiling vents dusty

105 CMR 451.123*

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

105 CMR 451.123*

Maintenance: Shower partitions rusted and corroded in shower # 1-3

105 CMR 451.123*

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

Janitor's Closet # C2-34

No Violations Noted

Cells

No Violations Noted

Observations and Recommendations

1. The inmate population was 85 at the time of inspection.
2. During the COVID-19 pandemic there have been several changes made to the conduct of inspections for the CSP, one of those changes made include reducing the amount of time CSP inspectors spend at one facility during an inspection. During the most recent inspection of your facility the CSP conducted an abbreviated inspection of your facility focusing on those areas that have historically shown up on past reports as well as areas of high concern for health and safety. The focused inspection was conducted in an effort to reduce COVID-19 exposure to facility staff, inmates and CSP inspectors, because of this, the inspection report is significantly shortened. We hope to return to standard inspectional procedures soon.

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, BEH