



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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October 27, 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 October 20, 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

Nalina Narain, 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)
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 Division, 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

No violations Noted

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 # A1-12

No Violations Noted

Property # A1-17

No Violations Noted

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: Floor paint damaged

Maintenance # A1-39

105 CMR 451.353

Interior Maintenance: Floor paint damaged

Office # A1-41

No Violations Noted

Tool Crib #A1-10

105 CMR 451.353

Interior Maintenance: Floor paint damaged

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 5-205.15(B)

Plumbing System; Operation and Maintenance: Plumbing system not maintained in good repair, 2 sprayer heads damaged

Handwash Sink

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

FC 4-501.11(A)

Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, leaking water from the side

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*

105 CMR 451.126*

Maintenance: Ceiling vent dusty

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

Shower Room # B1-33

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123

105 CMR 451.130

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

Maintenance: Ceiling vents dusty

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

Maintenance: Gap between floor and wall

Maintenance: Floor dirty throughout

Maintenance: Door frame paint damaged at entrance

Plumbing: Plumbing not maintained in good repair, floor drains clogged

Janitor's Closet # B1-34

105 CMR 451.353*

105 CMR 451.353*

Interior Maintenance: Floor damaged

Interior Maintenance: Ceiling vent dusty

Laundry Room

No Violations Noted

<i>Cells</i>	
105 CMR 451.321*	Cell Size: Inadequate floor space, cells triple bunked
105 CMR 451.103	Mattresses: Mattress damaged in cell # 104 and 108

C Wing – M1 Unit

<i>Day Room</i>	No Violations Noted
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<i>Janitor's Closet # C1-34</i>	No Violations Noted
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<i>Laundry Room # C1-31</i>	No Violations Noted
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<i>Bathroom # C1-32</i>	
105 CMR 451.123	Maintenance: Soap scum on floor in shower # 1-4

<i>Cells</i>	No Violations Noted
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SECOND FLOOR

A Wing

<i>Office # A2-6</i>	No Violations Noted
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<i>Office # A2-7</i>	No Violations Noted
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<i>Office # A2-9</i>	No Violations Noted
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<i>Office # A2-10</i>	No Violations Noted
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<i>Closet # A2-8</i>	No violations Noted
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<i>Multi-Purpose Room # A2-2</i>	No Violations Noted
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<i>Classroom # A2-4</i>	No Violations Noted
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<i>Classroom # A2-5</i>	No Violations Noted
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<i>Staff Bathroom # A2-34</i>	No Violations Noted
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<i>Office # A2-35</i>	No Violations Noted
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Storage # A2-36

No Violations Noted

Barber Shop # A2-11

No Violations Noted

Work Release Offices

No Violations Noted

Janitor's Closet # A2-12

105 CMR 451.353

Interior Maintenance: Wet mop stored upside down

Administration Area

Janitor's Closet # A2-24

No Violations Noted

Female Staff Bathroom # A2-25

No Violations Noted

Male Staff Bathroom # A2-26

No Violations Noted

Kitchenette

No Violations Noted

IPS

No Violations Noted

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

No Violations Noted

Janitor's Closet # B2-32

No Violations Noted

Shower Room # B2-33

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

105 CMR 451.123*

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

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

Maintenance: Gap between wall and floor

Maintenance: Floor dirty throughout

Laundry Room # B2-34

105 CMR 451.353

Interior Maintenance: Dryer vent duct not connected

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

105 CMR 451.353

Interior Maintenance: Window damaged

Bathroom # C2-32

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

105 CMR 451.123

Maintenance: Ceiling paint damaged above showers

Janitor's Closet # C2-34

No Violations Noted

Cells

No Violations Noted

Observations and Recommendations

1. The inmate population was 72 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, BEH