



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health
Division of Environmental Health Regulations and Standards
5 Randolph Street
Canton, MA 02021
617-624-6000 | mass.gov/dph

Maura T. Healey
Governor

Kimberley Driscoll
Lieutenant Governor

Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

January 5, 2026

To: Shawn Jenkins, Commissioner, Department of Corrections (electronic copy)
Kiame Mahaniah, Secretary, Executive Office of Health and Human Services (electronic copy)
Clerk, Massachusetts House of Representatives (electronic copy)
Clerk, Massachusetts Senate (electronic copy)
Robert Crosson, Environmental Health and Safety Officer (electronic copy)

Greetings,

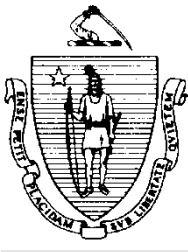
Pursuant to 105 CMR 451.403, please find the inspection report for Boston Pre-Release Center, the Plan of Correction (POC) from the facility and the POC acceptance letter from the Division of Environmental Health Regulations and Standards (EHRS).

Sincerely,

A handwritten signature in blue ink that reads "Patrick Wallace".

Patrick Wallace
Environmental Analyst, EHRS, BCEH

Cc: Robert Goldstein, MD, PhD, Commissioner, DPH (electronic copy)
Terrence Reidy, Secretary, Executive Office of Public Safety and Security (electronic copy)
Daniel J. Prendergast, Assistant Commissioner, ISD/Health, City of Boston (electronic copy)
Brianna Arruda, Director, Policy Development and Compliance Unit (electronic copy)
John Dean Jr., Superintendent (electronic copy)



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
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5 Randolph Street
Canton, MA 02021
Phone: 617-624-5757

MAURA T. HEALEY
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KIMBERLEY L. DRISCOLL
Lieutenant Governor

KATHLEEN E. WALSH
Secretary

ROBERT GOLDSTEIN, MD,
PhD Commissioner

Tel: 617-624-6000
www.mass.gov/dph

April 18, 2025

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:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Boston Pre-Release Center on March 5, 2025 accompanied by Officer Robert Crosson, Environmental Health and Safety Officer in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 75 total deficiencies: 13 deficiencies under the Required Standards (.100 and .200 series), 53 repeat deficiencies under the Required Standards, 3 deficiencies under the Recommended Standards (.300series), 6 repeat deficiencies under the Recommended Standards.

Overview

Section 1 provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

Section 2 provides information on areas that EHRS found to be compliant.

Section 3 documents the areas that EHRS did not inspect.

Section 4 provides information on submitting a Plan of Correction for the identified deficiencies.

Section 5 outlines observations and recommendations related to the inspection.

SECTION 1: Health and Safety Deficiencies

Deficiencies under the Required Standards (.100 and .200 series)

13 new deficiencies and 53 repeat deficiencies (indicated by an *) were found during the inspection:

1.	1st Floor A Wing	Food Service Area	Walk-in Freezer (Outside)	105 CMR 451.200*	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator gaskets damaged and dirty. Standard found in 105 CMR 590; FC 4-501.11(B).
2.	1st Floor A Wing	Food Service Area	Mechanical Warewashing Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). **Corrected On-Site**
3.	1st Floor A Wing	Food Service Area	Mechanical Warewashing Room	105 CMR 451.200*	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 (Pf). Standard found in 105 CMR 590; FC 5-202.13.
4.	1st Floor A Wing	Food Service Area	Ice Machine	105 CMR 451.200	Cleaning of Equipment and Utensils, Frequency: Accumulation of soil observed on interior surfaces of ice machine. Standard found in 105 CMR 590; FC 4-602.11(E)(4)(b). **Corrected On-Site**
5.	1st Floor B Wing – P1 Unit	Shower Room # B1-33		105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 6, and 7
6.	1st Floor B Wing – P1 Unit	Shower Room # B1-33		105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1, 2, 4, and 7
7.	1st Floor B Wing – P1 Unit	Shower Room # B1-33		105 CMR 451.123*	Maintenance: Walls dirty in shower # 4
8.	1st Floor B Wing – P1 Unit	Shower Room # B1-33		105 CMR 451.123*	Maintenance: Ceiling dirty throughout shower room
9.	1st Floor B Wing – P1 Unit	Shower Room # B1-33		105 CMR 451.123*	Maintenance: Soap scum on floor throughout shower room
10.	1st Floor B Wing – P1 Unit	Cells		105 CMR 451.103	Mattresses: Mattress damaged in cell # B103 and B124
11.	1st Floor C Wing – M1 Unit	Bathroom # C1-32		105 CMR 451.123*	Maintenance: Ceiling paint damaged in shower area
12.	1st Floor C Wing – M1 Unit	Bathroom # C1-32		105 CMR 451.123*	Maintenance: Floor dirty in shower #1, 2, 3, and 4
13.	1st Floor C Wing – M1 Unit	Bathroom # C1-32		105 CMR 451.123*	Maintenance: Walls dirty in shower #1, 2, 3, and 4
14.	1st Floor C Wing – M1 Unit	Bathroom # C1-32		105 CMR 451.123*	Maintenance: Soap scum on bench in shower # 4

15. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123*	Maintenance: Wall tile grout dirty in shower # 3 and 4
16. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Floor paint damaged throughout bathroom
17. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.123	Maintenance: Ceiling vent dusty
18. 1st Floor C Wing – M1 Unit	Bathroom # C1-32	105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink # 1 and 3
19. 1st Floor C Wing – M1 Unit	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # C106 and C117
20. 2nd Floor B Wing – P2 Unit	Day Room	105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty
21. 2nd Floor B Wing – P2 Unit	Bathroom # B2-31	105 CMR 451.126*	Hot Water for Bathing and Hygiene: Hot water temperature 95°F at handwash sink
22. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 1, 2, 4, and 5
23. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Ceiling paint damaged throughout
24. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1, 2, 3, 4, 5, 6, and 7
25. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 5, 6, and 7
26. 2nd Floor B Wing – P2 Unit	Shower Room # B2-33	105 CMR 451.123*	Maintenance: Ceiling dirty throughout shower room
27. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123*	Maintenance: Wall tile grout dirty in shower # 1 and 3
28. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123*	Maintenance: Ceiling vent dusty near showers
29. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123	Maintenance: Door jamb damaged at entrance
30. 2nd Floor C Wing – M2 Unit	Bathroom # C2-32	105 CMR 451.123	Maintenance: Floor paint damaged in shower # 1 and 2
31. 2nd Floor C Wing – M2 Unit	Cells	105 CMR 451.103	Mattresses: Mattress damaged in cell # C205

Deficiencies under the Recommended Standards (.300 series)

3 new deficiencies and 6 repeat deficiencies (indicated by an *) were found during the inspection:

1. 1st Floor A Wing	Health Service Unit	Kitchenette # A1-22	105 CMR 451.353	Interior Maintenance: Wheelchair rusted
2. 1st Floor A Wing	Health Service Unit	Exam Room # A1-25	105 CMR 451.353*	Interior Maintenance: Upholstery damaged on examination table
3. 1st Floor A Wing	Health Service Unit	Dental Room # A1-26	105 CMR 451.353	Interior Maintenance: Upholstery damaged on examination chair
4. 1st Floor B Wing – P1 Unit	Janitor's Closet # B1-34		105 CMR 451.353	Interior Maintenance: Wall paint damaged

5.	1st Floor B Wing – P1 Unit	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells triple-bunked
6.	1st Floor C Wing – M1 Unit	Janitor's Closet # C1-34	105 CMR 451.353*	Interior Maintenance: Floor dirty
7.	2nd Floor B Wing – P2 Unit	Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells triple-bunked
8.	2nd Floor C Wing – M2 Unit	Computer Classroom	105 CMR 451.353*	Interior Maintenance: Standing fan dusty
9.	2nd Floor C Wing – M2 Unit	Janitor's Closet # C2-34	105 CMR 451.353*	Interior Maintenance: Ceiling vent dusty

SECTION 2: Areas Found to be in Compliance

EHRS inspected 64 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS inspected all areas of the facility.

SECTION 4: Plan of Correction

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 5: Observations and Recommendations

1. The inmate population was 53 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) it is available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

A handwritten signature in blue ink that reads "Patrick Wallace". The signature is written in a cursive style with a large initial "P" and a stylized "W".

Patrick Wallace
Environmental Health Inspector, EHRS, BCEH



MAURA T. HEALEY
Governor

KIMBERLEY DRISCOLL
Lieutenant Governor

The Commonwealth of Massachusetts
Executive Office of Public Safety & Security
Department of Correction
Boston Pre-Release Center
430 Canterbury Street
(617) 822-5000 Fax: (617) 822-5020
www.Mass.gov/doc



GINA K. KWON
Secretary

SHAWN P. JENKINS
Commissioner

December 3, 2025

Patrick Wallace
Environmental Health Inspector, EHRS, BCEH
Department of Public Health
Community Sanitation Program
5 Randolph Street
Canton, MA 02021

Dear Inspector Wallace:

Attached please find Boston Pre-Release Center's plan of corrective action relative to the Public Health Inspection performed on October 22, 2025.

I trust this response has addressed all the noted issues. Please feel free to contact me with any questions or concerns at (617) 822-5000 ext. 6102.

Sincerely,

John Dean Jr.
Superintendent



The Commonwealth of Massachusetts
Executive Office of Health and Human Services
Department of Public Health
Bureau of Climate and Environmental Health
Division of Environmental Health Regulations and Standards
5 Randolph Street
Canton, MA 02021
Phone: 617-624-5757

Maura T. Healey
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Kiame Mahaniah, MD, MBA
Secretary

Robert Goldstein, MD, PhD
Commissioner

November 5, 2025

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:

The Massachusetts Department of Public Health (Department) Division of Environmental Health Regulations and Standards (EHRS) conducted an inspection of the Boston Pre-Release Center on October 22, 2025 accompanied by Robert Crosson, Environmental Health and Safety Officer in accordance with Department regulations 105 CMR 451.000: Minimum Health and Sanitation Standards and Inspection Procedures for Correctional Facilities.

The inspection identified 43 total deficiencies: 17 new deficiencies under the Required Standards (.100 and .200 series), 22 repeat deficiencies under the Required Standards, 2 new deficiencies under the Recommended Standards (.300 series), and 2 repeat deficiencies under the Recommended Standards.

Overview

Section 1 provides details of all deficiencies, including repeat deficiencies, found during the inspection. These are categorized by Required Standards, Recommended Standards, or additional applicable regulatory standards.

Section 2 provides information on areas that EHRS found to be compliant.

Section 3 documents the areas that EHRS did not inspect.

Section 4 provides information on submitting a Plan of Correction for the identified deficiencies.

Section 5 outlines observations and recommendations related to the inspection.

SECTION 1: Health and Safety Deficiencies

First Floor A Wing

Deficiencies under the Required Standards (.100 and .200 series)

8 new deficiencies and 2 repeat deficiencies (indicated by an *) were found during the inspection:

1.	Food Service Area	Mechanical Warewashing Room	105 CMR 451.200*	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, sprayer head dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site ** 10/22/2025
2.	Food Service Area	Mechanical Warewashing Room	105 CMR 451.200*	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 (Pf). Standard found in 105 CMR 590; FC 5-202.13. Hook was installed to hang the sprayer and address the air gap 11/7/25
3.	Food Service Area	Mechanical Warewashing Room	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, temperature gauge not working properly on warewash machine. Standard found in 105 CMR 590; FC 4-501.11(B). Gauge working properly, water temperature adjusted 11/7/25
4.	Food Service Area	Traulsen Warmer	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, water leaking from warmer. Standard found in 105 CMR 590; FC 4-501.11(A). No evidence of water leaking from warmer, no water lines attached to warmer, possible spillage from sink next to warmer, area cleaned. No evidence of sink leaking. 11/7/25
5.	Food Service Area	Supply Room # A1-50	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not cleaned as often as necessary, floor dirty. Standard found in 105 CMR 590; FC 6-501.12(A). ** Corrected On-Site ** 10/22/2025
6.	Food Service Area	Staff Dining Room # A1-53	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, freezer handle loose. Standard found in 105 CMR 590; FC 4-501.11(B). Refrigerator taken off line and being replaced. Projected purchase date 1/1/2026
7.	Food Service Area	Staff Dining Room # A1-53	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment components not maintained in a state of good repair, refrigerator handle missing. Standard found in 105 CMR 590; FC 4-501.11(B). Refrigerator taken off line and being replaced. Projected purchase date 1/1/2026
8.	Food Service Area	Staff Dining Room # A1-53	105 CMR 451.200	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in

			good repair, dining table damaged. Standard found in 105 CMR 590; FC 6-501.11. Dining room table repaired 11/7/25
9. Food Service Area	Staff Dining Room # A1-53	105 CMR 451.200	Maintenance and Operation, Equipment: Equipment not maintained in a state of good repair, refrigerator unable to maintain a temperature below 41°F. Standard found in 105 CMR 590; FC 4-501.11(A). Refrigerator taken off line and being replaced. Projected purchase date 1/1/2026
10. Food Service Area	Staff Dining Room # A1-53	105 CMR 451.126	Hot Water for Bathing and Hygiene: Hot water temperature 72°F at handwash sink Water temperature adjusted to meet requirements 11/7/25

First Floor B Wing – P1 Unit

Deficiencies under the Required Standards (.100 and .200 series)

2 new deficiencies and 8 repeat deficiencies (indicated by an *) were found during the inspection:

1. Shower Room # B1-33	105 CMR 451.123*	Maintenance: Floor dirty in shower # 1, 2, 3, 4, 6, and 7 Floors were scrubbed and kaivaced cleaned 11/10/25
2. Shower Room # B1-33	105 CMR 451.123*	Maintenance: Caulking dirty in shower # 2 Dirty caulking was scrubbed and kaivaced cleaned 11/10/25
3. Shower Room # B1-33	105 CMR 451.123*	Maintenance: Walls dirty in shower # 4 Shower walls were scrubbed utilizing the scrub brush and then said area was kaivaced cleaned 11/10/25
4. Shower Room # B1-33	105 CMR 451.123	Maintenance: Soap scum on walls in shower # 4 Walls were scrubbed and kaivaced cleaned 11/10/25
5. Shower Room # B1-33	105 CMR 451.123	Maintenance: Floor epoxy damaged in shower # 2 Seeking outside vendor for floor repair 2/30/26

Deficiencies under the Recommended Standards (.300 series)

1 repeat deficiency (indicated by an *) was found during the inspection:

1. Cells	105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells triple bunked Cells are single occupied.
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First Floor C Wing – M1 Unit

Deficiencies under the Required Standards (.100 and .200 series)

1 new deficiency and 8 repeat deficiencies (indicated by an *) were found during the inspection:

1. Bathroom # C1-32	105 CMR 451.123*	Maintenance: Floor dirty in shower # 4 Floors were scrubbed and kaivaced cleaned 11/10/25
2. Bathroom # C1-32	105 CMR 451.123*	Maintenance: Walls dirty in shower # 1 and 3 Shower walls were scrubbed clean utilizing the scrub brush and then said area was kaivaced cleaned 11/10/25
3. Bathroom # C1-32	105 CMR 451.123*	Maintenance: Soap scum on bench in shower # 4 Bench was scrubbed and kaivaced cleaned 11/10/25
4. Bathroom # C1-32	105 CMR 451.123*	Maintenance: Wall tile grout dirty in shower # 3 and 4 Shower walls were scrubbed clean utilizing the scrub brush and then said area was kaivaced cleaned 11/10/25
5. Bathroom # C1-32	105 CMR 451.123*	Maintenance: Ceiling vent dusty

		Vent was dusted and then wiped cleaned with defender wipes 11/10/25
6.	Bathroom # C1-32 105 CMR 451.130*	Plumbing: Plumbing not maintained in good repair, faucet loose at handwash sink # 1 Faucet was tightened 11/7/25
7.	Bathroom # C1-32 105 CMR 451.130	Plumbing: Plumbing not maintained in good repair, faucet leaking at handwash sink # 1 Mark Water supply line replaced and no longer leaking 11/7/25

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency was found during the inspection:

1.	Laundry Room # C1-31 105 CMR 451.353	Interior Maintenance: Dryer vent ductwork not connected properly Duct work connected properly 11/5/25
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Second Floor Administration Area

Deficiencies under the Required Standards (.100 and .200 series)

1 new deficiency was found during the inspection:

1.	Male Staff Bathroom # A2-26 105 CMR 451.123	Maintenance: Ceiling vent dusty Vent was dusted and then wiped cleaned with defender wipes 11/11/25
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Second Floor B Wing – P2 Unit

Deficiencies under the Required Standards (.100 and .200 series)

5 new deficiencies and 1 repeat deficiency (indicated by an *) were found during the inspection:

1.	Day Room 105 CMR 451.200*	Food Storage, Preparation and Service: Food preparation not in compliance with 105 CMR 590.000, interior of microwave oven dirty Microwave was sprayed and wiped down inside and out 11/11/25
2.	Bathroom # B2-31 105 CMR 451.123	Maintenance: Ceiling paint damaged Ceiling will be scraped and painted 1/30/26
3.	Bathroom # B2-31 105 CMR 451.123	Maintenance: Floor epoxy damaged Seeking outside vendor for floor repair 1/30/26
4.	Shower Room # B2-33 105 CMR 451.123	Maintenance: Soap scum on walls in shower # 2 Walls were scrubbed and kaivaced cleaned 11/11/25
5.	Shower Room # B2-33 105 CMR 451.123	Maintenance: Soap scum on floor in shower # 5 Walls were scrubbed and kaivaced cleaned 11/11/25
6.	Shower Room # B2-33 105 CMR 451.123	Maintenance: Floor epoxy damaged in shower # 7 Seeking for outside vendor for floor repair 1/30/26

Deficiencies under the Recommended Standards (.300 series)

1 new deficiency and 1 repeat deficiency (indicated by an *) were found during the inspection:

1.	Day Room 105 CMR 451.353	Interior Maintenance: Chair upholstery damaged Chair upholstery repaired 11/7/25
2.	Cells 105 CMR 451.320*	Cell Size: Inadequate floor space in all cells, cells triple bunked Cells are single occupied.

Second Floor C Wing – M2 Unit

Deficiencies under the Required Standards (.100 and .200 series)

3 repeat deficiencies (indicated by an *) were found during the inspection:

1. Bathroom # C2-32	105 CMR 451.123*	Maintenance: Wall tile grout dirty in shower # 1 and 3 Shower walls were scrubbed clean utilizing the scrub brush and then said area was kaivaced cleaned 11/11/25
2. Bathroom # C2-32	105 CMR 451.123*	Maintenance: Door jamb damaged at entrance Door jamb will be patched and painted 1/30/26

SECTION 2: Areas Found to be in Compliance

EHRS inspected 70 additional areas of the facility which were found to be in compliance.

Section 3: Areas EHRS did not inspect

EHRS inspected all areas of the facility.

SECTION 4: Plan of Correction

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 which includes:

1. Specific corrective steps to be taken
2. A timetable for the corrective actions for larger projects
3. The date by which correction will be achieved
4. Any interim measures being implemented to ensure the health and safety of incarcerated individuals and facility staff
5. The plan should be signed by the Superintendent or Administrator and submitted to my attention, at the address listed above.

SECTION 5: Observations and Recommendations

1. The inmate population was 49 at the time of inspection.

To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" [105 CMR 451.000](#) available in both PDF and RTF formats. For more specific information about the food standards, you can download the merged food code, which can be found [here](#).

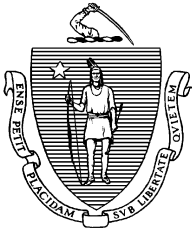
An inspection may also include observations of other conditions which could constitute a threat to the health or safety of inmates or employees, including but not limited to the standards set forth by the Department as follows, and report on such pursuant to 451.402(B). You can use these links below to review these standards:

- [105 CMR 205.000](#): Minimum Standards Governing Medical Records and Conduct of Physical Examinations in Correctional Facilities
- [105 CMR 480.000](#): Minimum requirements for the Management of Medical or Biological Waste
- [105 CMR 500.000](#): Good Manufacturing Practices for Food

This inspection report is true and accurate to the best of my knowledge.

Sincerely,

Patrick Wallace
Environmental Health Inspector, EHRS, BCEH



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December 23, 2025

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

Re: Plan of Correction – Boston Pre-Release Center, Roslindale

Dear Superintendent Dean:

The Massachusetts Department of Public Health, Division of Environmental Health Regulations and Standards (EHRS) has received your Plan of Correction in response to my inspection on October 22, 2025. After review, the EHRS finds the plan appropriately addresses all of the deficiencies noted with the following exception:

In regards to the issue of overcrowding, the EHRS appreciates the limitations of correctional facilities and the need to accommodate the ever-increasing population; however, we remain concerned with the overcrowded conditions.

Thank you for your prompt attention to this matter, should you have any questions please contact me at the address listed above.

Sincerely,

A handwritten signature in blue ink that reads "Patrick Wallace".

Patrick Wallace
Environmental Analyst, EHRS, BCEH

cc: Robert Crosson, Environmental Health and Safety Officer (electronic copy)