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The Commonwealth of Massachusetts
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Department of Public Health
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Community Sanitation Program
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Commissioner

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April 10, 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 April 4, 2023 accompanied by Matthew Knarr, Environmental Health and Safety Officer. Violations noted during the inspection are listed below including 9 repeat violations:

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

Sincerely,

Shanene Pierce
Environmental Health Inspector, CSP, BEH

cc: Margret R. Cooke, Commissioner, DPH
Nalina Narain, Director, BEH
Steven Hughes, Director, CSP, BEH
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 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 Area # A1-12

105 CMR 451.200 Food Storage, Preparation and Service: Food storage not in compliance with 105 CMR 590.000, no functioning thermometer in refrigerator

Property # A1-17

Unable to Inspect – Locked

Holding Cell # A1-18

105 CMR 451.117 Toilet Fixtures: Toilet fixture dirty in cell

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

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
No Violations Noted

Tool Crib #A1-10
No Violations Noted

Office # A1-41
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
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
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

Office # A1-47
FC 6-501.11* Maintenance and Operation; Repairing: Facility not in good repair, left window does not open and close properly

Mechanical Warewashing Room

FC 4-703.11(B)	Sanitization of Equipment and Utensils, Methods: Mechanical warewash machine did not achieve a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator ^P , temperature recorded at 157°F
FC 4-501.15	Maintenance and Operation; Equipment: Warewashing machine not operating in accordance with manufacturer's instructions ^{PF} , mechanical warewash machine did not achieve a wash cycle temperature of 160°F
FC 6-501.11(A)	Maintenance and Operation; Premises, Structure, Attachments, and Fixtures - Methods: Facility not in good repair, pressure gauge not working
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 5-205.11(A)	Plumbing System, Operations and Maintenance: Handwashing sink not accessible^{PF}, blocked by cart

Handwash Sink (near Food Service Line)

FC 6-301.12	Numbers and Capacity; Handwashing Facilities: No hand drying method available at handwashing sink^{PF}, no paper towels available
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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

No Violations Noted

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: Grout damaged where wall meets floor in shower # 3, 4, 5, 6, and 7
105 CMR 451.130 Plumbing: Plumbing not maintained in good repair, shower head damaged in shower # 2
105 CMR 451.123 Maintenance: Soap scum on walls in shower # 2
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

Janitor's Closet # B1-34

105 CMR 451.350 Structural Maintenance: Floor damaged

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

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 # C123 and C125

SECOND FLOOR

A Wing

Office # A2-6

No Violations Noted

Office # A2-7

No Violations Noted

Office # A2-9

No Violations Noted

<i>Office # A2-10</i>	No Violations Noted
<i>Closet # A2-8</i>	Unable to Inspect – Locked
<i>Multi-Purpose Room # A2-2</i>	No Violations Noted
<i>Classroom # A2-4</i>	Unable to Inspect – In Use
<i>Classroom # A2-5</i>	Unable to Inspect – In Use
<i>Staff Bathroom # A2-34</i>	No Violations Noted
<i>Office # A2-35</i>	No Violations Noted
<i>Storage # A2-36</i>	Unable to Inspect – Locked
<i>Barber Shop # A2-11</i> 105 CMR 451.353	Interior Maintenance: Excessive accumulation of debris and hair in barbercide container
<i>Work Release Offices # A2-31</i>	No Violations Noted
<i>Janitor's Closet # A2-12</i>	No Violations Noted
 <u>Administration Area</u>	
<i>Janitor's Closet # A2-24</i>	No Violations Noted
<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
<i>IPS</i> 105 CMR 451.353	Interior Maintenance: Ceiling tiles water stained

B Wing – P2 Unit

Day Room

No Violations Noted

Bathroom # B2-31

105 CMR 451.117

Toilet Fixtures: Urinal fixture # 1L dirty

105 CMR 451.117

Toilet Fixtures: Urinal fixture # 2R dirty

Janitor's Closet # B2-32

No Violations Noted

Shower Room # B2-33

105 CMR 451.123

Maintenance: Floor rust stained near partitions of shower # 7

105 CMR 451.123

Maintenance: Wall damaged in shower # 2

105 CMR 451.123*

Maintenance: Ceiling dirty throughout shower area, possible mold/mildew

Laundry Room # B2-34

No Violations Noted

Cells

105 CMR 451.321*

Cell Size: Inadequate floor space, cells triple bunked

105 CMR 451.353

Interior Maintenance: Window shade damaged in cell # B217

C Wing – M2 Unit

105 CMR 451.350*

Structural Maintenance: Window does not open and close properly in hallway near stairwell # 4

Computer Classroom

Unable to Inspect – In Use

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: Curtain missing in shower # 2

105 CMR 451.123

Maintenance: Curtain missing in toilet stall # 2

105 CMR 451.123*

Maintenance: Ceiling paint damaged in shower # 1

105 CMR 451.123*

Maintenance: Wall dirty in shower # 3

Janitor's Closet # C2-34

No Violations Noted

Cells

No Violations Noted

Observations and Recommendations

1. The inmate population was 40 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.

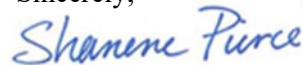
To review the specific regulatory requirements please visit our website at www.mass.gov/dph/dcs and click on "Correctional Facilities" (available in both PDF and RTF formats).

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,



Shanene Pierce

Environmental Health Inspector, CSP, BEH