



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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 COMMISSIONER

January 6, 2009

James Saba, Superintendent  
 Boston Pre-Release Center  
 430 Canterbury Street  
 Roslindale, MA 02131

Re: Facility Inspection

Dear Superintendent Saba:

In accordance with M.G.L. c. 111, §§ 5, 20, and 21, and Department of Public Health 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); 105 CMR 205.000 Minimum Standards Governing Medical Records and the Conduct of Physical Examinations in Correctional Facilities; I conducted an inspection of Boston Pre-Release Center on January 5, 2009. I was accompanied by Sergeant Marty Scopa. Violations noted are listed below (\* indicates conditions documented on previous inspection reports).

**Main Lobby**

*Female Visitor's Bathroom*

No Violations

*Male Visitor's Bathroom*

No Violations

*Janitor's Closet*

No Violations

*Visiting Room*

105 CMR 451.350

Structural Maintenance: Floor damaged

**A Wing First Floor**

*Female Staff Bathroom A1-9*

No Violations

*Male Staff Bathroom A1-10*

No Violations

*Weight Room A1-19*

No Violations

*Male Locker Room A1-29/30*

105 CMR 451.353

Interior Maintenance: Ceiling vent dirty

*Toxic/Caustic Closet A1-31*

105 CMR 451.353

Interior Maintenance: Light shield damaged

*Female Locker Room A1-32/33*

No Violations

*Mechanical Room A1-36*

No Violations

*Storage/Warehouse A1-38*

105 CMR 451.353

FC 4-601.11(C)

Interior Maintenance: Unlabeled chemical bottle

Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, refrigerator gasket dirty

**Intake Area**

*Holding Cell*

105 CMR 451.353

Interior Maintenance: Wall vent dirty

**Health Service Unit**

*Bathroom A1-23*

105 CMR 451.121(B)\*

105 CMR 451.126\*

Privacy: Separate toilet facilities not provided for males and females

Water Supply: No hot water supplied to handwash sink

*Med Lab A1-24*

No Violations

*Exam Room A1-25*

No Violations

*Dental Room A1-26*

No Violations

**Food Service Area**

105 CMR 590.003(A)(2)

Supervision: No certified food protection manager at facility

**Kitchen**

*Bathroom*

No Violations

*Coffee Station*

FC 4-102.11(B)(2)

Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, coffee filters on coffee machine

FC 4-601.11(A)	Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, mold growth observed on the interior surfaces of ice machine
FC 4-601.11(C)	Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, exterior vent fan cover dusty on ice machine
<i>Supply Room AI-50</i>	
FC 6-202.11(A)	Design, Construction, and Installation; Functionality: Light bulbs not protected by light shields
<i>Rubbish Room AI-51</i>	
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not properly cleaned, ceiling vent dirty
<i>Service Line</i>	
FC 6-501.12(A)	Maintenance and Operation; Cleaning: Facility not properly cleaned, shelves and lower storage cabinets dirty
FC 4-102.11(B)(2)	Materials for Construction and Repair; Multiuse: Unused single-service article not protected against contamination, forks and sporks on countertop
FC 4-903.11(B)	Protection of Clean Items, Storing: Trays not stored in the inverted position
FC 4-502.13(B)	Maintenance and Operation, Utensils: Bulk milk dispenser tube protruding more than one inch from chilled dispensing head
FC 5-205.15(B)*	Plumbing System, Operations and Maintenance: Plumbing system not maintained in good repair, no hot water provided to handwashing sink
FC 3-304.14(B)(2)	Preventing Contamination from Linens: Wet cloth not stored in sanitizer bucket, stored in handwashing sink
FC 5-202.13	Plumbing System, Design: Air gap between pipe and drain, air gap less than twice the diameter of the pipe
<i>Dish Room AI-48</i>	
FC 7-204.11	Poisonous or Toxic Materials; Chemicals: Sanitizer not the appropriate concentration, according to the manufactures recommendation
FC 4-501.114(C)(2)	Maintenance and Operation; Equipment: Quaternary ammonium compound (QAC) solution greater than manufacturer's recommended concentration
FC 4-501.18	Maintenance and Operation, Equipment: Rinse solution dirty in 3-compartment sink
FC 4-501.18	Maintenance and Operation, Equipment: Sanitizing solution dirty in sanitizer bucket
<i>Food Prep and Cooking Area</i>	
FC 3-302.12	Preventing Food and Ingredient Contamination: Unlabeled food containers
FC 2-401.11	Hygienic Practices Food Contamination Prevention: Food service personnel eating in an inappropriate area
<i>Refrigerator</i>	
FC 4-601.11(C)	Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, mold growth observed on refrigerator shelves
<i>Freezer</i>	
	No Violations
<b>Dinning Room</b>	
FC 6-501.11	Maintenance and Operation; Repairing: Facility not in good repair, electrical outlet cover loose
FC 3-304.14(B)(2)	Preventing Contamination from Linens: Wet cloth not stored in sanitizer bucket
FC 4-501.11(A)	Maintenance and Operation, Equipment: Microwave oven not functioning properly
FC 3-501.16(B)	Limitation of Growth of Organisms, Temperature and Time Control: Dessert cooler temperature recorded at 42°F

FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, exterior surfaces of juice machine dirty

*Officers Dining Room A1-53*

FC 4-601.11(C) Cleaning of Equipment and Utensils, Objective: Non-food contact surface dirty, water fountain dirty

FC 4-602.12(B)\* Cleaning of Equipment and Utensils; Frequency: Interior of microwave oven dirty

**C Wing First Floor (P Side)**

*Day Room*

No Violations

*Laundry Room C1-31*

105 CMR 451.353 Interior Maintenance: Floor dirty

*Bathroom C1-32*

105 CMR 451.126 Hot Water: Hot water temperature recorded at 93°F

*Shower C1-33*

105 CMR 451.123 Maintenance: Ceiling damaged  
105 CMR 451.123\* Maintenance: Soap scum on shower wall  
105 CMR 451.123 Maintenance: Handicap shower handle missing

*Janitor's Closet C1-34*

105 CMR 451.353 Interior Maintenance: Ceiling vent dirty

*Cells*

105 CMR 451.353 Interior Maintenance: Sprinkler head cap missing in cell C116

**C Wing Second Floor (P Side)**

*Day Room*

No Violations

*Laundry Room C2-31*

No Violations

*Bathroom C2-32*

105 CMR 451.126\* Hot Water: Hot water temperature recorded at 97°F

*Shower C2-33*

105 CMR 451.123\* Maintenance: Soap scum on shower wall

*Janitor's Closet C2-34*

No Violations

*Cells*

105 CMR 451.353 Interior Maintenance: Sprinkler head cap missing in cell C217

**B Wing Second Floor (M Side)**

*Day Room*

No Violations

*Laundry Room B2-31*

105 CMR 451.353

Interior Maintenance: Dryer unit not vented properly

*Bathroom B2-32*

105 CMR 451.126\*

105 CMR 451.117

Hot Water: Hot water temperature recorded at 93°F

Toilet Fixtures: Toilet fixtures dirty

*Shower B2-33*

105 CMR 451.123\*

105 CMR 451.123

105 CMR 451.123

Maintenance: Soap scum on shower wall

Maintenance: Inadequate ventilation, water condensation on ceiling

Maintenance: Ceiling damaged

*Janitor's Closet B2-34*

No Violations

*Cells*

105 CMR 451.321(B)\*

Cell Size: Inadequate floor space in triple bunked cells

**B Wing First Floor (M Side)**

*Day Room*

FC 4-601.11(A)

105 CMR 451.353

105 CMR 451.353

105 CMR 451.353

Cleaning of Equipment and Utensils, Objective: Food contact surface dirty, interior surfaces of ice machine dirty

Interior Maintenance: Window blinds damaged

Interior Maintenance: Radiator cover not properly installed

Interior Maintenance: Floor dirty

*Laundry Room B1-31*

105 CMR 451.353

Interior Maintenance: Dryer unit not vented properly

*Bathroom B1-32*

105 CMR 451.130

105 CMR 451.117

Plumbing: Plumbing not maintained in good repair, water shut off in 3 handwashing sinks

Toilet Fixtures: Toilet fixtures dirty

*Shower B1-33*

105 CMR 451.123\*

105 CMR 451.123

105 CMR 451.123

105 CMR 451.123

105 CMR 451.130\*

Maintenance: Soap scum on shower wall

Maintenance: Inadequate ventilation, water condensation on ceiling

Maintenance: Ceiling vents dirty

Maintenance: Ceiling damaged

Hot Water: Shower water temperature recorded at 116°F

*Janitor's Closet B1-34*

No Violations

*Cells*

105 CMR 451.321(B)\*

105 CMR 451.353

Cell Size: Inadequate floor space in triple bunked cells

Interior Maintenance: Sprinkler head cap missing in cell B106

**A Wing Second Floor**

*Janitor's Closet A2-24*

No Violations

*Staff Bathroom A2-34*  
105 CMR 451.121(B)  
105 CMR 451.130

Privacy: Separate toilet facilities not provided for male and female staff  
Plumbing: Plumbing not maintained in good repair, hot water controls not working properly

**Administration Area**

*Female Staff Bathroom A2-25*

No Violations

*Male Staff Bathroom A2-26*

No Violations

*Staff Kitchenette*

No Violations

**Observation and Recommendations**

- X-ray machine certificate for 2009 not posted in Dental Room A1-26; recommend that it be posted upon receipt of the certificate.
- Fly swatter cannot be stored in kitchen area.
- Kitchen bathroom is for male kitchen workers only; female workers have been issued a key to the female locker room located across the hall from the kitchen.

This facility does not comply with the Department's Regulations cited above. In accordance with 105 CMR 451.000, please indicate next to each entry on the inspection report a plan of correction. Said plan of correction must be submitted within thirty days of receipt of this letter and should detail the specific steps that will be taken and the date of expected compliance. The plan of correction should be submitted to my attention, at the address listed above.

To review the specific regulatory requirements or download a copy of 105 CMR 451.000, please visit our website at [www.mass.gov/dph/dcs](http://www.mass.gov/dph/dcs) and click on "Community Sanitation Regulations" (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](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".

For an electronic copy of the inspection report or if you have any questions, feel free to contact me at (781) 828-7910, or via email at [lauren.thomas@state.ma.us](mailto:lauren.thomas@state.ma.us).

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

Sincerely,



Lauren Thomas  
Environmental Health Inspector, CSP, BEH

cc: Suzanne K. Condon, Associate Commissioner, Director, BEH  
Steven Hughes, Director, CSP, BEH  
JudyAnn Bigby, MD, Secretary, Executive Office of Health and Human Services  
Harold W. Clarke, Commissioner, DOC  
Marty Scopa, Sergeant  
Boston Public Health Commission  
Clerk, Massachusetts House of Representatives  
Clerk, Massachusetts Senate  
Kevin M. Burke, EOPS