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Town of Mansfield
Board of Health
February 6, 2020 Minutes

Mission Statement: The mission of the Mansfield Board of Health is to protect, preserve and improve the public health, environment and wellbeing of our citizens through the enforcement of federal, state and local statutes and regulations, education and promotion of sanitary living and working conditions, and protection of the environment from disease and pollution.

Present: Antonia Blinn; Chair, Kasia Frenette; Clerk, Michael Healey, Leah Gillespie, Graham Wilson, Amy Donovan-Palmer; Health Agent,

Guests: Stephen J Cerullo (Catman Café), Justin Desrosiers (Fire Chief), Frank Tsianakos (Great Woods Pizza), Rich Marble (Dufficy Enterprises), Chris Courtemancht (Dufficy Enterprises), Ann Enos (Buffalo Wild Wings), Steve Brodeur (Buffalo Wild Wings), Ashwani Ratha (Coldstone Creamery),

I. Meeting Called to Order

The meeting of the Board of Health was called to order at 7:00pm by Chair Antonia Blinn.

II. Consent Agenda

***Motion to accept the Consent Agenda made by Mr. Healey, 2nd by Ms. Frenette. Vote 5-0 PASSED**

III. Public Health Nursing Services Updates

Chief Desrosiers says there was a lot of flu with about 29 confirmed cases. Chief Desrosiers says he just became Fire Chief. He says Marc Goyette will be taking on the role of Community EMS but was unable to attend tonight. He says they're going to be splitting duties for now because they still need to train Marc on some of his duties.

Chief Desrosiers says they're running a clinic at the fire Station on February 27 from 3pm to 7pm to see if there is a need for more night based clinics. He says they'll be posting it to the board and to social media.

Mr. Healey says there is a nice clinic room at the new fire station.

IV. Acceptance of Minutes

Minutes from January 2, 2020

***Motion to approve the minutes from January 2, 2020, made by Mr. Healey, 2nd by Ms. Gillespie, Vote 5-0 PASSED**

V. Repeat Priority (P) or Priority Foundation (PF) Food Code Violations

Buffalo Wild Wings

Mr. Brodeur introduces himself as the district manager. Ms. Enos introduces herself as the assistance general manager. Ms. Blinn says they're here because of one repeat violation in regards to the thermometer on the 3-bay sinks. She asks if this violation has been addressed. Ms. Enos says yes, they have purchased a thermometer from Ecolab for the dishwasher and one for above the 3-bay sink that's hanging by a string so it can't be moved.

Mr. Brodeur says he connected with the food inspector, Kevin Duquette, after the second inspection to go over the details of the inspection. He says their general manager is currently out with a medical issue and is not expected back until the middle of March. He says they've hit a couple bumps in the road. He says he met with Kevin at the restaurant to go over the inspection. Ms. Frenette asks who is covering the position while he is out. Mr. Brodeur says there is no one covering his position but his duties have been assigned to other people.

Mr. Healey asks if the core violation of having a sign to inform patrons of the availability of inspection reports has been put in place. Ms. Enos says yes it's now located in three different locations.

Mr. Healey says they're looking to have more establishments in Town have an SOP (Standard Operating Procedure) in place and asks if Mr. Brodeur would be willing to share the Buffalo Wild Wings SOP with the Health Agent. Mr. Brodeur says absolutely. He says he'll electronically send it to Ms. Donovan-Palmer.

Ms. Donovan-Palmer asks how they trained their staff on the SOP. Mr. Brodeur says internally there is a lack of knowledge. He says there are recipes and procedures and then there are SOPs from the company; which are very different. He says it was just a lack of education for the employees to know all the specifics and how they tie together from one position to another.

Catman Café

Mr. Cerullo introduces himself as the owner. He apologizes for not being up to date because he gets emails now instead of regular mail and his wife is the one in charge of emails. Ms. Blinn says the inspector has been out three times and asks Mr. Cerullo if he would like to address any of the violations especially the one in regards to the thermometer on the 3-bay sink.

Mr. Cerullo says it's only him within the business. He says he understands they want things to be clean and orderly but that they wash everything in the 3-bay sink and that his business has doubled over the last 2 years. He says they wash everything with Dawn and then they put it in the sanitizer dishwasher. He says he's also the dishwasher. He says he rinses it so nothing's on the plate anymore and then its run through the sanitizer again so they actually do it twice. He says he's been there for 20 years and he's 63 years old. He says it's only him and a couple part-timers. He says the new Board of Health world is very different than the previous one. He says he used to use bleach but he can't do that anymore and he has the two different colored buckets. He says it is an older building but he put a new floor in a couple years ago. He says he's addressed the new world and did everything that the food inspector asked him to do.

Mr. Healey asks when the new thermometer came in. Mr. Cerullo says he just put it in. Mr. Healey says it wasn't there for three months in a row. Mr. Healey verifies that as of February 6, 2020, that Mr. Cerullo has a thermometer in place. Mr. Cerullo says they use the 3-bay sink for everything so they don't do that but he got the thermometer.

Mr. Healey says that personal items are being stored in the dry storage area. Mr. Cerullo says he left his wallet on a shelf. Mr. Healey asks about the personal drinks being kept with customer drinks. Mr. Cerullo says they keep them in a separate refrigerator now. Mr. Healey asks if they're separating the chemicals. Mr. Cerullo says yes in the old dishwashing area. Mr. Healey says the bottom line is that food items need to be kept separate from the chemicals in the storage area. Mr. Cerullo says yes, they're separate.

Ms. Donovan-Palmer says that Kevin Duquette informed her that after his most recent inspection with Mr. Cerullo that he did find a lot of improvements and he was happy to see the work done.

Dominos Pizza

Mr. Courtemancht introduces himself as the Vice President of Dufficy Enterprises who operates 18 Domino's Pizzas in Massachusetts. He introduces Mr. Marble who is the district manager of this location. Ms. Blinn says the violation is in regards to soap needed in prep areas. Ms. Donovan-Palmer says the issue was it was ordered but didn't come in. Mr. Courtemancht says yes, the first inspection they had a new general manager took over the store and the assistant manager who was at the inspection was actually let go that day. He says they weren't aware of the first inspection and were under the impression this re-inspection was the first. He apologizes for this confusion. He says they just started EcoShore inspections a year; which is a new nation-wide Dominos standard. He says he was just at the store before coming to the meeting to verify.

Mr. Healey asks about staff drinks not being separated. Mr. Courtemancht says they're required to keep them in the manager's space. Mr. Healey says all certifications were not visible and the allergen certification was missing. Mr. Courtemancht says they have a notification board in the stores and one sleeve of that is for pest control. He says management receives it once a month and they post it.

Mr. Healey asks if they have a set of Standard Operating Procedures and if they do would they be willing to share them with the Health Agent. Mr. Courtemancht says they can check. Mr. Healey says he can say no. He says they're not looking to take anything but want to try and create a template for a small business. Mr. Courtemancht says he can offer to share the food safety guide.

Great Woods Pizza

Mr. Tsianakos introduces himself. Ms. Blinn says it looks like the three areas have been corrected since the last inspection and asks what measures they've put in place. Mr. Tsianakos says the slicing machine was one of the biggest things and that has been corrected. Ms. Blinn asks about the thermometer for the 3-bay sink. Mr. Tsianakos says yes, that's been tied down now and they purchased a digital one that's a little easier to read. Ms. Blinn says the other area is the prep area and that soap was needed. Mr. Tsianakos says they have the soap and sanitizer in squirt bottles now and they're available. Ms. Frenette asks about the pizza case. Mr. Tsianakos says he knows the original one needed to be replaced because it was losing temperature and it took a while to replace it because the first one came in with shattered glass.

Mr. Healey asks about the cheese being left out. Mr. Tsianakos recognizes that it was left out the first time but says he wasn't there the second inspection. Ms. Blinn says the report does say that there was a box of pizza cheese was left out on the counter. Mr. Tsianakos says they take it out when they're making the pizzas and sometimes they get called away to answer phones which can lead to it being left out. Mr. Healey says they should look into not bringing an entire box of cheese out into the prep area because that is the issue. He says a smaller dish takes a lot shorter time to cool down. Mr. Healey asks about personal items and cell phone cords not being kept in a separate area. Mr. Tsianakos says they have a separate area for that now. Mr. Healey asks about the Allergen poster. Mr. Tsianakos says it's up now.

Mr. Healey provides some suggestions such as a Standard Operating Procedure that would contain the use of temperature logs and other items that would help them with some of their violations.

Coldstone Creamery

Mr. Ratha introduces himself. He says he and his wife have owned this location for the last 3 years. Mr. Healey clarifies that he was last here in May 2020 for concerns over FOG. Mr. Ratha says he's getting his traps clean every month but the external trap was delayed because of pricing issues. He says he spoke with other franchise owners and they all said they're on the quarterly cleaning. He says his food cost is going to go up if his costs go up and that could reflect poorly on him as a franchisee owner. He says he follows the same Standard Operating Procedure that the rest of the Coldstone Creamery's follow.

Mr. Healey says in last May they talked to him about filling out a variance. Mr. Ratha says he does remember that but then he had it measured for 80% and it threw him off. Mr. Healey says this location has a very small interior trap and that's why the exterior tank is so important for them. He says he understands that this exterior trap is not pumped frequently and it is currently not in good shape. Ms. Donovan-Palmer says when they went out last spring to have it pumped, the pumpers said it was very dirty and it hadn't been pumped again until this week. Mr. Healey says this Board placed in the regulation that interior traps need to be cleaned monthly and that the State and Federal Government has put in place that exterior traps are pumped quarterly. Mr. Healey says they do agree with it and it's in their regulations. He says, for a variance, they need to supply ample information that their trap will not go over 20% which will be very hard for them. Mr. Ratha asks if someone else can come in and clean it instead of an official pumper. Mr. Healey says they had a training class last year on grease trap cleaning. He says when you hire a company to come and take it for you then you would need to take on those same responsibilities. Mr. Ratha says the cost does add up for them if they go monthly. Ms. Blinn says they are coming up to their busiest season. Ms. Frenette says they have August and September showing 40% and would think those are the busier months. Mr. Ratha says July and August are the busiest months.

Mr. Healey overviews the process the pumper takes when cleaning a grease trap. Ms. Blinn says the process is very consistent with a professional business. Mr. Healey says he's more concerned about the amount of solids and fats going through the exterior trap. Mr. Ratha says he'll be talking with the corporate office about this because he thinks there are a lot of processes that could be changed to remove some of the fat and grease from the system. Mr. Healey asks if he cleans the machines after each batch. Mr. Ratha says no because it's not required and they have another set of processes based on coloring and the difference between dairy and non-dairy. He says that the corporate office has provided the instructions to minimize cleaning. Ms. Blinn asks if every store has the exact same size grease tank and set up. Mr. Ratha says yes because it's a franchise so everyone follows the same process. Mr. Healey says he's going to need to clean it monthly and in the summer he may need to clean it weekly based on these numbers. He suggests that if he can't afford it then he should get himself trained, clean the tank himself 3 times a month, and then work with the professional who'll do it once a month about getting rid of the waste. He says 80% can be a real number in a 20gal trap because 20gal is not big enough for this size of business.

Mr. Ratha says some franchise stores don't have an internal grease trap and he's not sure how they allowed it. Mr. Healey says there are different rules for different states. Mr. Healey says he needs to get the pumper scheduled and have the proper records provided to the Health Agent monthly. Ms. Blinn says within the first year the Board decided to be very understanding with businesses and this change. She says it's been a year and they still don't know how they're handling grease within their business. She says that the 80% is too high and it needs to be pumped more frequently. Mr. Ratha says it's all connected to the amount of sales or water they use. Mr. Healey says it has everything to do with things going down the drain that is not water. He says the

water down the drain does not grow the percent of solids or grease within the grease trap. Mr. Healey overviews how a grease trap system functions. He provides some examples on how to limit grease into the system and examples of what other establishments do.

Ms. Blinn asks what Mr. Ratha's plan is. Mr. Ratha says his plan is talk to the other franchise stores. He says he likes the idea of cleaning out utensils and pans first. Mr. Healey asks if he has a pumper set up to pump the interior monthly and the exterior quarterly. Mr. Ratha says yes. Ms. Blinn asks, given the outreach Mr. Ratha is doing, if he can have a plan to the Board by February 14 on how he's going to reduce the amount of fats, oils, and grease entering the system. Ms. Donovan-Palmer says this will need to be a written plan. Ms. Gillespie says there's only so far you can do to reduce it and a written plan by February 14 is reasonable. Ms. Blinn asks if Mr. Ratha can submit a written plan on how he can reduce their FOG to Ms. Donovan-Palmer by February 14 and requests that he stay up to date with providing the grease trap logs to Ms. Donovan-Palmer. Mr. Ratha agrees to this. Ms. Blinn says that by email is fine.

VI. PFAS Update

Ms. Donovan-Palmer says, as of right now, all the wells being tested in Mansfield are below the 20 parts-per-trillion guideline and the Town does not need to take any action when it comes to water treatment. Mr. Healey asks if those can be shared with the Board. Ms. Donovan-Palmer says she has copies and can supply it to the Board. She says they put a link on the Public Health Department page with more information for those with questions. She says the one well that's the highest, but still below, is not currently being used.

VII. Correspondence

-None

VIII. Food Regulation Update

Ms. Donovan-Palmer says she sent the email to the Board about pest control to have a possible discussion. She says the food inspector recommended some ideas in regards to frequency guidelines. She provides these recommendations to the Board.

Ms. Donovan-Palmer says for any retail stores with pre-packaged goods would be every 3 months. She says she's not sure about Hilliard's or the Old Country Store because they do keep chocolate out. The Board agrees to this and to a case by case assessment for retail stores. She cites the NRG lab and how they only make smoothies. She says she would keep the process similar to FOG.

The Board approves this administrative guideline. Ms. Donovan-Palmer says this will come into play when the food inspector is performing his inspections. She says he has never come back with an inspection report noting a pest infestation. Mr. Healey asks that we place this on next February's agenda.

Ms. Donovan-Palmer says the Health Department is hosting a Food Safety Manager class. She says she sent an email out to all food establishments. She says there's about a 30 person limit but if they have more people then they can host another class. Ms. Frenette asks who can attend. Ms. Donovan-Palmer anyone can. She says she's going to wait until the end of February to see where they are with registration and send emails out again if necessary.

IX. Mission Statement and Goals – Revision Approval

Ms. Blinn says Ms. Gillespie worked on this for the Board. The Board reviews the Mission Statement and Goals. Mr. Healey says he agrees with these and the one piece he'd like to add would be benchmark dates to review and adjust these if necessary. He says benchmark dates are important in the review process. Ms. Blinn says she can add that in. Ms. Frenette says it looks good and many of these items are in place. She says they can add a phrase when things are in progress or have been completed. Mr. Healey says to add any person's responsibilities when applicable. Ms. Blinn thanks the Board for their work on this.

X. CBD Oil Update

Ms. Blinn says she wanted to look at other Towns who had an opportunity to address this. She asks Ms. Donovan-Palmer if this is the most recent template. Ms. Donovan-Palmer says this is the most recent template that she's been provided. Ms. Blinn says she looked at the Boston Public Health Commission's website to see what they have and it looks different than what they have. She asks the Board to look at this to see if there's an updated version. Ms. Gillespie asks if this information was sent in an email. Ms. Blinn says it was from the last meeting. Ms. Donovan-Palmer says it was postponed from the last meeting. Ms. Blinn asks the Board to review both for the next meeting.

XI. Trash/Recycling Taskforce Update

Ms. Donovan-Palmer says they focused on firming up action plans and organization at the last meeting. She says it's a very intricate process and there's a lot of discussion. She says nothing has been determined yet but there is another meeting this coming Monday. Mr. Wilson says the Goals and Objectives has been a long process. Mr. Healey says that's normal for a new committee on how they're going to be grounded. He says it will probably tie in with the next trash contract as well. Mr. Wilson says there was a discussion around that due to possible increases in rates. Ms. Donovan-Palmer says that revamping Mansfield Green has been a topic of discussion.

XII. Agent's Report

Ms. Donovan-Palmer asks if the Board has obtained their Town email addresses. Ms. Frenette says it's a bit cumbersome on her phone. Mr. Healey asks if he could have the instructions sent to him. Ms. Donovan-Palmer says she's working on some funding options for tobacco control and regional grant funding for Household Hazardous Waste Day. Mr. Healey verifies that they're still doing it with Norton. Ms. Donovan-Palmer says she doesn't know the full details yet but will keep the Board up to date as it moves forward. Ms. Blinn says she looked at the application recently and it's not too complicated. She says they can spend a couple hours over the phone on it and get it processed. Ms. Blinn will schedule this time.

Ms. Donovan-Palmer says a girl scout recently presented a plastic straw ban to her that she's planning on bringing to Town meeting. She says the Health Department would support this and she would like to come discuss this with the Board in April in May. Ms. Donovan-Palmer says it's just a reduction and not a ban. She says she's done a lot of work and education with local businesses. Ms. Frenette asks what grade she's in. Ms. Donovan-Palmer says she's a freshman and she's working towards a rank comparable to an Eagle Scout.

Ms. Donovan-Palmer says there is a group for Styrofoam reduction that she is meeting with on Tuesday. She

says she's sent them a list of questions and is waiting for a reply. She says she'll be meeting with Triad to discuss Household Hazardous Waste Day, Lee Azinheira of the DPW will be going to discuss the Mansfield Green, and Select Board member Neil Rhein will be discussing recycling.

Ms. Donovan-Palmer says they had a Master Plan meeting to obtain Department Head perspective. She says they've also been doing a lot of work on the website. She says she had Chris build a small Coronavirus Information page. She says it states that risk is really low and lists the steps to take to prevent from getting the cold or flu. Ms. Blinn says people should stay home if they're sick. Ms. Donovan-Palmer says that is why Chris isn't here tonight.

Ms. Donovan-Palmer says, for housing inspections, there is a house on East Street that she's continuing to work with. She says she has a meeting with them on Monday to see if any updates have been done.

XIII. Visitor Comments

-None

XIV. Items not known 48 hours prior to meeting

-None

XV. Adjournment

***Motion to adjourn at 8:34pm made by Ms. Frenette, 2nd made by Mr. Healey. Vote 5-0 PASSED**

Kasia Frenette

Clerk

May 11, 2020

Date