

Board of Health Meeting Minutes

April 3, 2014

Present: Karen McManamon, Eric Dickinson, Rich Maccagnano and Ann McCobb.
Karen called the meeting to order at 7:00 p.m.

Public Comment

None

Approval of Minutes

A motion was made by Eric and seconded by Karen to approve the 3/20/14 minutes. All in favor.

Approval of Bills

None

Health Director's Report

Massachusetts Environmental Health Association: Ann listed the power points available to the Board regarding the Seminar she attended in Taunton in March.

Zoning Board: Ann offered the Board the recent Zoning Board of Appeals applications for their review. There is an April 16th hearing.

Board of Selectmen announced hearings to accept Brandon Lane and Indian Ridge South Street on April 16th.

Rabies Clinic is this Saturday, April 5th from 9 to 11 at the Highway Street off Arch Street.

1657 Washington Street next to the Post Office has a building with 2 tenants, an auto body repair and a performing arts studio. A new tenant has been approved that makes thermo couplings. There are 12 employees. There are no dangerous chemicals or process waste water.

Dunkin' Donuts contract continues. Ann received notice of the catch basin cleaning March 2, 2014.

Christian's Law has been in place for a year. Ann had provided the Board with copies the law. It sets forth minimum requirements for developing and implementing a system to test swimming skills and to provide personal floatation devices for children at municipal and recreational programs or camp beaches. The BOH is named as the agency for enforcement, if any, along with the State. The State is making a conscious decision not to place any more unfunded mandates onto the boards of health so the regulation is worded to give local boards inspection authority shared with the State. Most of the obligation falls on the Parks and Recreation Department. They have bought some life jackets last year and have plans to train their staff.

60 Stagecoach Road- Variance Hearing – Paul Saulnier

Paul Saulnier, P.E. Civilized Solutions, presented the Board with the signed and returned abutters' notification. Two abutters were present. Paul explained the site and the proposed Presby septic system. The Conservation Commission has approved the plan. Paul has proposed the Presby system to minimize the mound, especially important since it is in the front yard. A standard system would require a 3' mound with a retaining wall all around. The Presby system reduces the mound by 2.5'. Paul is requesting a reduction in the distance above seasonal ground water from the required 5' to 3'.

Paul proposed to retain the existing tank to keep from disturbing the wetlands as much as possible. The tank is original to the home, 40 years old and single compartment. Rich requested that he have the tank pumped and inspect the tank at that time to ensure that it is in good condition. Paul agreed.

Ann said she had reviewed the plan and was ok with it. The site has a fast perc rate. It is in Zone II of the public drinking water (over ½ mile from Well #2). It is filled wetlands.

Motion: Rich motioned that they grant the variance at 60 Stagecoach to allow a reduction in distance above seasonal ground water from the required 5' to 3'. Karen seconded, all in favor.

Public Hearing for Local Food Regulation

Food inspector Len Izzo was present for the hearing. Karen explained that the development of the Local Food Regulation was initiated because the Board had noticed unsanitary pre-opening food deliveries, specifically bread left on the restaurant stoop. So for the safety of the public the food code is being reviewed.

Pam Zicko, Holliston Grill, had several comments on the Holliston Food Code draft that had been mailed to the local food service establishments. She wanted to clarify "after-hours food delivery," did it apply to her buying food and bringing it to the kitchen during non-operation hours. The board explained that the intent of the after-hours delivery regulation was to limit exposure of unattended food left out in public.

Pam asked about the Serv-Safe requirement for a "supervisory status," "full-time on-site employee." Daniel Weiner, Berry Bon Bon, agreed that this requirement might need clarification as he has part time young employees. Daniel said he trains his "kids" on wearing gloves, and fires them for non-compliance, since he has a long waiting list of kids wanting to work.

Rich said that the biggest violators are young employees with no gloves handling food and money. The intent of the requirement was that there should always be a person on site who has taken Serv-Safe. Rich said there were inexpensive on-line Serv-Safe courses. Len said there was a Department of Public Health DVD, and Ann thought she could get a copy of that.

Pam asked if the 2.0 Renewal regulation stating it is the food establishment's "sole responsibility," meant that the Health Department wouldn't mail out annual renewal reminders anymore. Ann assured Pam that the annual renewal mailings would continue. That this regulation was an attempt to keep establishments from claiming they didn't know they needed to renew annually.

Patty Osten, Holliston Athletic Boosters Association Concessions, asked how the Food Code requirements applied to her concessions permit. There was no food preparation, just serving already

prepared food. Concessions aren't a permanent or a mobile food establishment. Len clarified that concessions were a temporary food permit and some of the regulations weren't pertinent. It is appropriate to have a Serv-Safe certified person present at a 4 hour football game, but not practical at every 1 hour soccer game. The Food Code wording for temporary permits should be clarified.

Pam asked about outdoor cooking, as done at the Lion's Carnival. The Board agreed that this would need special wording.

David Ullenbruch, Holliston Grill, asked about the use of grease containers. He puts his used grease back in the original containers and gives it to a person who used it for fuel. It is never stored outside. Rich explained that the Food Code requirement for square versus round grease containers was aimed at outside grease storage, as square grease vaults are less "tippy." David's indoor storage application would not require a square vault.

David also asked about cleaning grease trap filters in the sink. He cleans his filters every 2 weeks in the sink, and they have grease traps on the sink and the dishwasher. Len recommended he consider degreasing the filters in a tray and then disposing of the containerized waste fluid in the dumpster.

This brought up the requirement of concrete pads under the dumpsters. Rich clarified that this should be a requirement for new construction only.

Dumpsters were discussed at length. Len said that dumpsters should be kept clean and that no trash should be left outside of dumpsters. Ideally each establishment should have their own dumpster. Dan said he has his own dumpster, but sometime other tenants use each other dumpsters. But he did say Suzette immediately cleans up the dumpster when he brings it to her attention. Len said, ideally Dan shouldn't have to bring it to her attention.

Pam asked about the Food Allergen requirements. Len said those were State Requirements.

The Board and the attendees agreed that the hearing had been helpful in clarifying the Food Code draft. The Board would make the adjustments to the draft and Ann would send it out to the food establishments for their review. The Hearing would continue at a future meeting.

Motion: Rich motioned to continue the public hearing on the Local Food Regulation. Karen seconded, and it passed unanimously.

Title 5 - Tight Tank Regulation

Keith Buday, Business Manager for Holliston Public Schools, and Patty Osten, HABA were present for the discussion of allowing the High School concession stand to have water and toilets via the newly revised Title 5 – Tight Tank regulation. The Board had asked the State for a regulation that would allow a seasonal use tight tank in this application and it had been recently granted. Keith and Patty were delighted that the "long road" this project had required to do it right had finally paid off.

There will have to be clarifications of who can and cannot use the concession stand. The tight tank will be maintained and paid for by the school, and hence the taxpayers. It shouldn't benefit for profit organization such as the Carnival, at the taxpayer's expense.

The Food Permit is a seasonal permit for a consecutive 6 month period to be specified by the applicant.

The first step is to hire a professional engineer to design the tight tank septic plan. The Plumbing Code will determine the number of toilets required for the stadium seating, food service and kitchen needs.

Then HABA will need to submit a Food Plan, which Len will review. The Board recommended that they look at comparable concession stands, possibly Medway, to find out what others are doing so the application is all inclusive of future plans.

The Board is delighted that the Title 5 – revised tight tank regulation allows the High School concession stand project to move forward, and is eager to help it move along quickly to completion for hopefully a use in the fall.

Keith & Patty left the meeting.

Health Director's Report continued

Taste of Holliston is Sunday. Len typically doesn't inspect this event since the vendors prepare their food in their permitted kitchens and serve the food in the licensed Holliston Historical Society kitchens.

Spring Stroll is May 3rd. A local person wants to sell eggs and honey at Blair Square. Len said it is an agricultural product so it doesn't require a food permit. Peter Tartakoff, Zoning Enforcer, expressed frustration that vendors can't sell products on Town land. Paul LeBeau, Town Administrator, was unaware of the problem and has been asked to bring all parties together to discuss.

Pejamajo's passed papers yesterday and hopes to open soon. John Tracy said he'll have a similar menu, but no alcohol for the time being. Len hasn't seen anything yet. Len left the meeting.

BOH meeting 4/9/14 is awaiting confirmation from Bill Mayer.

Animal Inspector Nomination: The Board must nominate an animal inspector/s to the State. Don Kramer was nominated. Rich didn't want to nominate Cheryl Rudolph because of a personal incident he had with a dog attack. After his initial contact he had with Cheryl, she didn't respond to his 6 calls requesting follow through. The Holliston Police provided a report, and the incident was resolved. The State appoints the inspectors after the town nominates them.

Motion: Rich motioned to nominate Don Kramer as the animal inspector. Eric seconded, and all passed.

Health Director/ Health Agent Job Description: The Board reviewed the duties of the Health Director and Health Agent separated out as 2 job descriptions. They had comparable job descriptions from surrounding towns as background.

The Board discussed possible qualifications necessary for the job candidates, and some potential applicants. Title 5 knowledge must be held to a high standard since our town's exclusive use of septic systems. Some requirements, such as the soil evaluations greater

than 2, had been included in Ann's job description because she was both the Director and Agent. But that wouldn't be necessary if the jobs were separated.

There would need to be some language requiring performing animal inspections in the absence of the Animal Inspector. The Board would review the job descriptions and give their input to Ann.

Well Regulations will be reviewed at the next meeting. Well repair means relocating the well and would be considered as if new for purpose of having a proposal prepared by a P.E or P.L.S.

Board Member Comment

Rich asked if there was any news from attorneys Bill Mayer or Adam Simms. There had not been.

Rich Maccagnano motioned to adjourn the meeting. Karen seconded, and passed unanimously.

Respectfully submitted:

Ann Adams, Health Department Clerk

Approval Date: 4-24-14