

BOARD OF HEALTH MEETING

August 20, 2008

Town Council Chambers, Administration Building

CALL TO ORDER: Dr. Straus called the meeting to order at 7:35 PM.

PRESENT: Dr. John Straus, Dr. Carl Brownsberger, Steven Ward, Kristel Bennett, Mark Waksmonski, and David Neylon.

Minute Review: The Board of Health reviewed the minutes of July 19, 2008. Dr. Brownsberger made a motion to accept the minutes of July 19, 2008. Dr. Straus seconded the motion, and all were in favor.

District 2 Presentation: David Neylon, the Watertown Public Health Nurse gave a presentation to the Board of Health on the Massachusetts Virtual Epidemiological Network (MAVEN). The Massachusetts Department of Public Health of Bureau of Communicable Disease Controls Office has developed a web-based disease surveillance and case management system, known as MAVEN. The system can capture all relevant information on reportable diseases, and can be modified to capture additional information as well. Mr. Neylon informed the Board that MAVEN is designed to allow secure real-time sharing of information between MDPH, local health departments, and clinicians. Mr. Neylon presented additional documentations of what the MAVEN systems looks like. Watertown Health Department will plan on going live with MAVEN in the fall of this year.

69-71 Elm Street: Kristel Bennett informed the Board of Health, that Mr. James Delleville, owner of 69-71 Elms Street requested a hearing to withdraw a portion of the order to

correct letter dated August 6, 2008. Mrs. Bennett presented the findings of the August 5, 2008 nuisance inspection. Mrs. Bennett noted on August 20, 2008 the property was reinspected; there were minor changes to the accumulation of material. Mr. James Delleville, owner of the property presented information to the board regarding the items located on the property. After much discussion thereof, Dr. Brownsberger made a motion that the Board of Health continue this matter to the next Board of Health meeting to be held on September 17, 2008 in order to give the property owner, Mr. James Delleville, additional time to comply with the order letter dated August 6, 2008. Dr. Straus seconded the motion. All were in favor.

818 Mt. Auburn Street: Mark Waksmonski informed the Board of Health, that Mr. Robert Maguire, owner of 818 Mt Auburn Street requested a hearing to withdraw the order to correct letter dated July 22, 2002. Mr. Waksmonski presented the findings of the July 17, 2008 inspection to the Board of Health. Mr. Waksmonski noted on August 20, 2008 the dwelling unit was reinspected; none of the violations were corrected. Mr. Robert Maguire, owner of the property presented information to the Board regarding the current agreement between him and his tenant and will plan to make the appropriate repairs once the tenant has vacated the dwelling unit. After much discussion thereof, Dr. Brownsberger made a motion that the Board of Health recommend that the order letter dated July 22, 2008 issued to Robert Maguire, owner of 818 Mt. Auburn Street, Unit 7 be sustained. Dr. Straus seconded the motion. All were in favor.

Vito's Pizza: Kristel Bennett presented the plan review documentation for Vito's Pizza to the Board. Mrs. Bennett informed the Board that Mr. Milton Mendez was representing Vito's Pizza and was requesting a variance for the requirements of a service (mop) sink. She informed the Board the Vito's Pizza is currently operating under a Food Service Establishment Permit. Mrs. Bennett stated Mr. Mendez has submitted a cleaning schedule for the toilet, for proper disposal of the grey water. Mrs. Bennett informed the Board that the Plumbing Inspector has been out to Vito's Pizza and made the determination that there is not enough space to install a service (mop) sink. Vito's Pizza has one handsink, one two bay sink with a grease trap, and one fully enclosed bathroom. The menu items include the following pizza, calzones, hot and cold sandwiches, burritos, rice, and fried foods.

After much discussion thereof, Dr. Brownsberger made a motion, the Board of Health recommend a variance for a service (mop) sink variance as required under Food Code 5-202.13. The request is for a variance from the requirements of a mop sink. Food Code Chapter 5-202.13 states that at least one service sink or curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. The reasons for granting the variance are as follows: the high cost of the installation of the sink due to structural difficulties; lack of space; and the fact that the same level of public health protection may be achieved by carefully disposing of grey water in the bathroom toilet. The employee bathroom toilet shall be the receptacle of any grey water. The owner/manager must keep the bathroom fixture in a sanitary manner at all times as indicated in the cleaning and sanitizing plans that were submitted. The variance, as specified under 105 CMR 590.010 (H)(1)(2) shall be null and void in the event of: a) change of ownership, b) menu change, c) unsanitary bathroom fixture, and d) renovation or remodeling. Dr. Straus seconded the motion. All were in favor.

Tufts: Unidine: Mark Waksmonski presented the plan review documentation for Tufts: Unidine. Mr. Waksmonski informed the Board that Mr. Craig Elam, the owner of Tufts: Unidine was requesting a variance for the acidification of sushi rice. Tufts: Unidine is currently operating under a Food Service Establishment Permit. Mr. Waksmonski informed the Board that the Hazard Analysis Critical Control Point (HACCP) plan has been reviewed, the sushi is prepared by an experienced establishment in Quincy, MA that has a wholesale license, and inspection revealed compliance with the submitted HACCP plan. Menu items include traditional cafeteria food, salads, pizza, cold sandwiches, grilled and fried foods, entrée meals, and sushi.

After much discussion thereof, Dr. Brownsberger made a motion that the Board of Health recommends granting a variance for the acidification of sushi rice as required under Food Code 3-502.11. The request for a variance is from the requirements of hot holding for potentially hazardous food. Food Code 3-501.16 states that "Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-

501.19, potentially hazardous food shall be maintained: (A) At 60°C (140°F) or above.” The reasons for granting the variance are the following: approved HACCP plan review the Health Department; sushi company has accumulated years of experience in preparing and serving sushi in Quincy, MA and holds a wholesale license; inspection revealed compliance with the HACCP plan submitted to the Health Department, sushi is offered two times per month (once every other Thursday). The owner or person in charge must adhere to the HACCP plan that was submitted to the Health Department. The variance, as specified under 105 CMR 590.010(H)(1)(2) shall be null and void in the event of: a) change in ownership, b) menu change, c) deviance from approved HACCP plan. Dr. Straus seconded the motion. All were in favor.

Health Officer Appointment: Under MGL Chapter 111 § 30 Mr. Ward offered an intern as an agent to the Board of Health for the purpose of conducting assignments/work in behalf of the town. Dr. Brownsberger made a motion that Matthew Rizzi be accepted as an agent to the Board of Health. Dr. Straus seconded the motion. All were in favor.

Next Meeting Date: September 17, 2008

Adjourn: 9:30 PM

Minutes: Submitted by Steven J. Ward, Director of Public Health