

BOARD OF HEALTH MEETING

September 17, 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 August 20, 2008. Dr. Brownsberger made a motion to accept the minutes of August 20, 2008. Dr. Straus seconded the motion, and all were in favor.

District 1 Presentation: Ms. Karen O'Reilly, the Watertown Animal Control Officer/ Jr. Sanitarian gave a presentation to the Board on the Watertown Health Department Mosquito Control Project Part II. The Mosquito Control Project the Watertown Health Department seeks to minimize human exposure to mosquito-borne viruses such as West Nile Virus (WNV) and Eastern Equine Encephalitis (EEE) through larvaciding catchbasins, educating the community, and handing out door hangers that focus on education to residential and commercial properties where standing water. Through the Eastern Massachusetts Mosquito Control Project (EMMCP) there were 3,777 catchbasins treated in Watertown. The Health Department performed larvaciding on approximately 100 catch basins in the parks and Ridgelawn cemetery. For the year in 2008 in Watertown there has been one bird, two mosquito pools, and no human cases that have been tested positive for WNV. For the rest of the season, the Watertown Health Department will continue to educate residents to wear long sleeved shirts and inspect repellants to prevent the transmission of WNV from mosquitoes.

Mr. Waksmonski, Sanitarian, gave a presentation to the Board on the Watertown Tobacco Compliance Program. The Tobacco Compliance Program seeks to prevent sales of tobacco products to minors. Since November 2007, the Health Department has performed three compliance checks. The first compliance check produced four tobacco product sales, the second tobacco product three sales, and the third one tobacco product sale. As a result of the sales, the establishments were issued tickets and one establishment was issued a warning letter. The Health Department plans on conducting more compliance checks and trainings to further educate and prevent the sales of tobacco products to minors.

69-71 Elm Street: Kristel Bennett, Chief Environmental Health Officer, informed the Board of Health, that Mr. James Delleville, owner of 69-71 Elms Street was before the Board at the August 20, 2008 meeting for a hearing to withdraw a portion of the order to correct letter dated August 6, 2008. Mrs. Bennett brought the Board up to date as to the condition of the property. Mrs. Bennett noted on September 16, 2008 the property was reinspected; more items had been removed and the property was more organized. The property owner states that more items are in the process of being removed. Mr. James Delleville, owner of the property informed the Board the progress that had been made to correct the violations listed in the August 6, 2008 order to correct letter. After much discussion thereof, Dr. Brownsberger made a motion to deem compliance with the order letter dated August 6, 2008 and a referral to the Zoning Officer and Fire Inspector will be made. Dr. Straus seconded the motion. All were in favor.

Qwic Deli: Kristel Bennett introduced Mr. Tulio Tejada the new owner of Qwic Pic Deli. Mark Waksmonski presented the plan review documentation for Qwic Pic Deli to the Board. Mr. Waksmonski informed the Board that Mr. Tejada was requesting a food service permit and a variance for a service (mop) sink. He informed the Board that Mr. Tejada is currently operating under a Temporary Food Service Establishment Permit. Mr. Waksmonski stated that the applicant has an employee who is a certified food protection manager, a consumer advisory on the menu, has received the in-service training regarding the requirements of the State Sanitary Code 105 CMR 590.000 and has been instructed as the responsibility concerning the inspection process. Mr. Waksmonski stated that Mr. Tejada has submitted a cleaning schedule for the toilet, for proper disposal of the grey water. Mrs. Bennett

informed the Board that previous owners had received variance for a mop sink due to the lack of space to install a service (mop) sink. Qwic Pic Deli had two handsinks, one three bay sink with a grease trap and one fully enclosed bathroom. The menu items include breakfast sandwiches, salads, hot/cold subs, pasta, and pizza slices.

After much discussion thereof, Dr. Brownsberger made a motion, the Board of Health approve the issuance of a 2008 Food Service Permit to Qwic Pic Deli and 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.

Toyota of Watertown: Kristel Bennett introduced Mr. Joel Lobov the applicant for Toyota of Watertown and presented the plan review documentation for Toyota of Watertown to the Board. Mrs. Bennett informed the Board that Mr. Joel Lobov was requesting a coffee only food service permit and a variance for grease trap and a three bay sink. She informed the Board that Mr. Tejada is currently operating under a Temporary Coffee Only Food Service Permit. Mrs. Bennett stated that the applicant has submitted a cleaning schedule and has been instructed as the responsibility concerning the inspection process. Toyota of Watertown has one handsink, one service sink, one service (mop) sink, and one fully enclosed bathroom. The menu item is coffee.

After much discussion thereof, Dr. Brownsberger made a motion, the Board of Health approve the issuance of a 2008 Coffee Only Permit to Toyota of Watertown and recommend a variance for a grease trap and a three bay sink variance as required under Food Code 5-402.10. The request for a variance from the requirements of a grease trap under Food Code 5-402.133 states that food establishment drainage systems, including grease traps, that convey sewage shall be designed and installed as specified under ¶ 5-202.11 (A) which states a plumbing system shall be designed, constructed, and installed according to law. The reasons for granting the variance are as follows: no food preparation, food utensils are single service items, and minimal cleaning and sanitizing of coffee machine components. The owner or person in charge must adhere to the cleaning and sanitizing procedure provided. The variance, as specified under 105 CMR 590.010(H)(1)(2) shall be null and void in the event of: change in ownership, menu change, deviance to cleaning and sanitizing procedures, and renovation or remodeling.

Next Meeting Date:      October 15, 2008

Adjourn: 9:00 PM

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