

CITY OF MARLBOROUGH
BOARD OF HEALTH POSTING

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CITY OF MARLBOROUGH

Meeting Name: Board of Health Regular Monthly Meeting

Date: Tuesday, July 15, 2014

2014 JUL 11 P 4:55

Time: 6:30 pm

Location: City Hall – 3rd Floor – Memorial Hall – 140 Main Street

Agenda Items to be addressed:

New Business:

1. Halfway Café – Review Recent Food Complaint & Inspection Results
2. Marlborough Super Buffet – Review Recent Food Inspection Results
3. Communication from Mayor Vigeant re: P/T Public Health Nurse –Discussion of Regional Prevention and Wellness Grant with Dr. Wong
4. Examine Funding Source to Cover Flu Vaccine Order
5. Appointment of Health Agents
6. Draft Local Legislation for Food Establishments

Old Business:

7. Minutes, Previous Meeting, June, 3, 2014
8. Assistant Sanitarian Monthly Report – June, 2014
9. Public Health Nurse Monthly Report – June, 2014

THE LISTING OF TOPICS THAT THE CHAIR REASONABLY ANTICIPATES WILL BE DISCUSSED AT THE MEETING IS NOT INTENDED AS A GUARANTEE OF THE TOPICS THAT WILL HAVE BEEN DISCUSSED. NOT ALL TOPICS LISTED MAY IN FACT BE DISCUSSED, AND OTHER TOPICS NOT LISTED MAY ALSO BE BROUGHT UP FOR DISCUSSION TO THE EXTENT PERMITTED BY LAW.



CITY OF MARLBOROUGH

BOARD OF HEALTH

140 Main Street – lower level
Marlborough, Massachusetts 01752
Facsimile (508) 460-3625 TDD (508) 460-3610

John Rowe, Jr., Chairman
John Curran, MD, Member
James Griffin, Member
Tel (508) 460-3751

June 20, 2014

Halfway Café Restaurant
820 Boston Post Road – East
Marlboro, MA 01752

License Holder:

The Board of Health is requesting your presence at the next month meeting to discuss a recent food complaint & inspection. A copy was provided to you. This meeting is scheduled for Tuesday, July 15, 2014 – 6:30 pm – City Hall – 1st floor – Committee Room.

Thank you for your assistance in this matter.

MARLBOROUGH BOARD OF HEALTH

JOHN ROWE, CHAIRMAN

JAMES GRIFFIN, MEMBER

JOHN CURRAN, MD, MEMBER

Massachusetts Department of Public Health Foodborne Illness Complaint Worksheet

Date: <u>6/17/14</u> #: _____	Please Complete and Send or Fax to: MDPH Food Protection Program 305 South Street, Jamaica Plain, MA 02130 Fax: (617) 983-6770	Questions? Call: Food Protection Program: (617) 983-6712 Division of Epidemiology: (617) 983-6800 Enterics Laboratory: (617) 983-6609
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Person Completing Information

Name: Pat Gallier, RN Phone: (508) 460-3752

Affiliation: Local BOH (town): _____ State DPH (division): _____ Other: _____

Reporter/Complainant

Name: _____

Affiliation: Consumer *specify: →*
 Laboratory division, _____
 Local BOH facility, _____
 Medical Provider address, _____
 State DPH town, etc. _____
 Other _____

Illness Information

Persons ill: 1 Symptoms: (mark if reported for anyone):

<input checked="" type="checkbox"/> Diarrhea	<input checked="" type="checkbox"/> Vomiting	<input checked="" type="checkbox"/> Nausea	<input type="checkbox"/> Abdominal cramps <i>pain</i>
<input type="checkbox"/> Fever	<input checked="" type="checkbox"/> Bloody stool	<input type="checkbox"/> Headache	<input checked="" type="checkbox"/> Muscle aches
<input type="checkbox"/> Chills	<input type="checkbox"/> Loss of appetite	<input type="checkbox"/> Fatigue	<input type="checkbox"/> Dizziness
<input type="checkbox"/> Burning in mouth <input type="checkbox"/> Other symptoms: _____			

Onset: → Earliest Date: 6/27-28/14 Time: _____: _____ AM PM
 Latest (if > 2 ill) Date: 1/1/14 Time: _____: _____ AM PM

Duration: Less than 24 Hours 24-48 Hours More than 48 Hours Ongoing Unknown

Ill Persons:	Name	Address/Town	Age (yrs)	Occupation	Med. Provider/
1	<input type="checkbox"/> same as reporter (above)				
2					
3					
4					

Medical attention received (by anyone)? Yes No Unknown → If Yes, specify above: ↑

Stool specimens submitted (by anyone)? Yes No Unknown → To SLI¹? Yes No Unknown

Medical diagnosis reported? Salmonella Serp. B

Food History

→ Obtain history back 72 hours prior to symptoms, or, if organism identified, b/n min and max incubation periods (see p.2)
 → If > 2 ill, follow above time frame for common meals (foods) only

Date & Time ²	# Exp ³	Food(s) consumed	Restaurant / store where purchased (name, town)	Place consumed
<input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D		<u>Couldn't remember much before May 27th</u>		<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify):

¹ State Laboratory Institute, 305 South St., Jamaica Plain, MA, 02130: 617-522-3700 Sept 2005
² Always record Time if possible; otherwise, choose B=breakfast, L=lunch, D=dinner ³ Total # persons (both ill and well) who consumed indicated food(s)

MDPH Foodborne Illness Complaint Worksheet

Food History (continued)

Date & Time ²	# Exp ³	Food(s) consumed	Restaurant / store where purchased (name, town)	Place consumed
May 27 or 28 th	<input checked="" type="checkbox"/> B <input checked="" type="checkbox"/> L <input type="checkbox"/> D	Rare hamburger fries Blueberry Beer	Halfway Cafe Boston Post Rd Marlboro	<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify): @ restaurant
29 th	<input type="checkbox"/> B <input checked="" type="checkbox"/> L <input checked="" type="checkbox"/> D	ate chicken	Prepared @ home	<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify):
30 th	<input type="checkbox"/> B <input checked="" type="checkbox"/> L <input checked="" type="checkbox"/> D	"	"	<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify):
	<input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D	a friend ate the chicken both days and was not symptomatic		<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify):
	<input type="checkbox"/> B <input type="checkbox"/> L <input type="checkbox"/> D			<input type="checkbox"/> Same (as left) <input type="checkbox"/> Home <input type="checkbox"/> Other (specify):

Notes

was hospitalized for 1 week @ Marlborough Hospital

Food Testing

Food(s) available for testing? Yes No Unknown → Sent to SLI¹? Yes No Unknown

→ If Yes, specify food(s) & sources:

Product and Manufacturer Information for Commercially-Processed Food(s)

Product name: _____ Code/lot # _____
 Expiration date: ____/____/____ Package size/type: _____
 Manufacturer: _____ #: () _____
 Address: _____

Incubation Periods for Selected Organisms

	Min	Max	Min	Max	Min	Max
B. cereus (short)	1 hr	6 hrs	E. coli O157:H7	3 days 8 days	Staph. aureus	30 min 8 hrs
B. cereus (long)	6 hrs	24 hrs	Hepatitis A	15 days 50 days	Shigella	12 hrs 96 hrs
Campylobacter	1 day	10 days	Salmonella (non-typhi)	6 hrs 72 hrs	Vibrio cholerae	few hrs 5 days
Cyclospora	1 day	14 days	Salmonella typhi	1 wk 3 wks	Viral GI	12 hrs 48 hrs
C. perfringens	6 hrs	24 hrs	Shellfish poisoning	minutes few hrs	Yersinia	3 days 7 days

¹ State Laboratory Institute, 305 South St., Jamaica Plain, MA, 02130: 617-522-3700

² Always record Time if possible; otherwise, choose B=breakfast, L=lunch, D=dinner ³ Total # persons (both ill and well) who consumed indicated food(s)

City of Marlborough

Board of Health

Tel. 508-468-3751

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>Hallway Cafe</u>	Date <u>5/18/14</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input checked="" type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>820 Boston Road Rd #</u>	Risk Level		
Telephone <u>508480-0688</u>	HACCP Y/N	Permit No.	
Owner <u>John Grasso</u>	Time In: <u>4:00</u> Out: <u>6:00</u>		
Person in Charge (PIC) <u>George Guzman</u>			
Inspector <u>Deirdre O'Connell</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

- Non-compliance with:
 Anti-Choking 590.009 (E)
 Tobacco 590.009 (F)
 Local Law
 Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC
 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source
 5. Receiving / Condition
 6. Tags / Records / Accuracy of Ingredient Statements
 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection
 9. Food Contact Surfaces Cleaning and Sanitizing
 10. Proper Adequate Handwashing
 11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives
 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures
 17. Reheating
 18. Cooling
 19. Hot and Cold Holding
 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
/	/	24. Food and Food Protection (FC-3)(590.004)
/	/	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

13

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Deirdre O'Connell</u>	Print: <u>Deirdre O'Connell</u>	Page <u>1</u> of <u>4</u> Pages
PIC's Signature: <u>Small</u>	Print: <u>STEVEN ANASTRO</u>	

Marlborough
BOARD OF HEALTH

Establishment Name: Walkway Cafe Date: 6/18/14 Page: 2 of 4

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			FBI, salmonella Group B → rare hamburger	
			Employees ill prior to 5/27/14 - NO	
2-102.11		R	PIC - not knowledgeable	
			Sources of contamination or illness	
			Food temperatures - issue kitchen air temp > 84°F	
			Hot holding > 135°F equipment cannot achieve 41°F for PHF	
3-501.16		R	Cold holding - line cooler in bucket, on ice in plastic pepper 54°F	
			onions - 63.3°F	
			mayo - 48.5°F	
			over fryer bacon - 100°F	
			prep table butter, garlic sauce 105.2	
4-702.11		R	Sanitizier - none available, bottle empty **	
4-501.11			test strips - none " in office"	
Discussion With Person in Charge:			Corrective Action Required:	<input type="checkbox"/> No <input type="checkbox"/> Yes
* dispose of all over temp PHF			<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion
** make new sanitizier 200 ppm / 4 hr			<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
			<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other

Establishment Name: Malborough Cafe Date: 6/18/14 Page: 3 of 4

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
2-301.12		R	Handwashing - procedure incorrect by PIC *	
4-601.11		N	Overall cleanliness could be better - Floors - under equipment	
			Basement -	
3-302.11		C	Ice machine - inside has mold growth empty, sanitized + refill	
3-302.11		C	Ice scoop - should be held inside sanitized container, protected	
4-601.11		C	Potato peeler - encrusted on cutting surface + top	
3-302.11		C	ceiling mold contact our food prep surface	
Discussion With Person in Charge:			Corrective Action Required:	<input type="checkbox"/> No <input type="checkbox"/> Yes
* in service for handwashing			<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion
			<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension
			<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure
			<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other

Establishment Name: Halfway cafe Date: 6/18/14 Page: 4 of 4

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Garbage on floor in dish pan	
3-302.11	R		Fry pans containing 4 different sauces @ 87°F The practice of adding chicken wings, tossing, heating and reusing sauce is not wise. Piece of chicken one retained in sauce + held in the "danger zone" temp all night Single, to order wings with sauce is safer	
3-302.11	C		RTE, romaine lettuce on unsanitized table	
3-302.11	N		Random cooked bacon throughout kitchen -	
3-302.11	C		Walk in cooler - uncovered raw chicken	
3-302.11	C		① next to corn, ② next to celery <u>uncovered</u>	

Discussion With Person in Charge: Management requesting name of Food Safety instructor to full staff training to get everyone working together	Corrective Action Required:	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
	<input checked="" type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion	
	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension	
	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure	
	<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other	



CITY OF MARLBOROUGH

BOARD OF HEALTH

140 Main Street – lower level
Marlborough, Massachusetts 01752
Facsimile (508) 460-3625 TDD (508) 460-3610

John Rowe, Jr., Chairman
John Curran, MD, Member
James Griffin, Member
Tel (508) 460-3751

June 27, 2014

Marlboro Super Buffet
771 Boston Post Road - East
Marlboro, MA 01752

License Holder:

Your presence is required at the next monthly of the Marlborough Board of Health to discuss the findings at a recent inspection at your location. The next meeting is scheduled for Tuesday, July 15, 2014 – 6:30 pm – City Hall – 140 Main Street – 3rd floors – Memorial Hall.

Thank you for your attention to this matter.

MARLBOROUGH BOARD OF HEALTH

JOHN ROWE, CHAIRMAN

JAMES GRIFFIN, MEMBER

JOHN CURRAN, MD, MEMBER

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Marlborough Health Department
 140 Main Street
 Marlborough, MA 01752
 Tel. (508) 460-3751 Fax (508) 460-3625

Name: Marlborough Super Buffet	Date: 06/26/2014	Type of Operation	Type of Inspection
Address: 771 Boston Post Road	Risk Level: 0	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Telephone: 229-8889		<input type="checkbox"/> Retail	<input type="checkbox"/> Re-Inspection
Owner: Jack Zheng	Time: 2:20pm	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Person in Charge(PIC): De Jing Zheng		<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Inspector: M. Lee		<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
		Permit No:	<input type="checkbox"/> Other:

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated

Violations Related to Foodborne Illness Interventions and Risk Factors.

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- Non-compliance with:
- Anti-Choking 590.009(E)
 - Tobacco 590.009(F)
 - Allergen Awareness 590.009(G)

FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- 4. Food and Water from Approved Source
- 5. Receiving/Condition
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PROTECTION FROM CONTAMINATION

- 2] 8. Separation/ Segregation/ Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additive
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)

- 16. Cooling Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding
- 20. Time As a Public Health Control

REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS

- 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

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
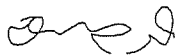
C	N		
	2]	23. Management and Personnel	(FC-2)(590.003)
	4]	24. Food and Food Protection	(FC-3)(590.004)
	5]	25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
✓	5]	27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22):

13

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION: C Closure

Inspector: 	PIC: 	Page 1 of 6 Pages
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Item No.	Code Reference	C-Critical R-Red	DESCRIPTION OF VIOLATION/PLAN OF CORRECTION	Date Verified
		Discussion	Sushi Bar	
7	8.103.12(B)	C	OBSERVATION: Provide current lab results for sushi rice.. Renew annually. REGULATION: Maintain and provide to the regulatory authority, upon request, records that demonstrate the following are routinely employed (1) Procedures for monitoring Critical Control Points; (2) Monitoring of Critical Control Points; (3) Verification of the effectiveness of an operation or process; (4) Necessary corrective actions if there is failure at a critical control point.	
		Discussion	HACCP plan for acidification of rice not available.	
6	3.402.11	C	OBSERVATION: Provide parasite destruction record. REGULATION: Raw marinated, undercooked fish shall be frozen prior to service to destroy parasites, except tuna species. Freeze to -4F for 7 days in a freezer or 131F or below for 15 hours in a blast freezer.	
1	590.009(G)	(2)C	OBSERVATION: Buffet / sushi bar / post allergen statement. REGULATION: Such food establishments shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.	
		Discussion	Kitchen area maintained in poor condition. establishment closed based on unsanitary conditions, in line refrigeration unit not maintaining temperature, what appear to be rodent droppings on work table with grinder, and lack of safe handling habits.	
		Discussion	After discussion with BOH office it has been agreed the establishment is to close until all corrections made. Recommend training for PIC and staff on safe food handling practices. **Pictures taken. establishment to remain closed until permission granted by the health department to re-open. Failure to comply may result in additional administrative action.	
25	4.302.14	NC	OBSERVATION: Provide test strips for sanitizing solution and dish machine , use as required. REGULATION: A test kit or other device is available to accurately measure the concentration of sanitizing solution.	

Item No.	Code Reference	C-Critical R-Red	DESCRIPTION OF VIOLATION/PLAN OF CORRECTION	Date Verified
9	4.501.114	C	OBSERVATION: Dish machine below required ppm. Re to re-open.pair unit. Provide repair slip to health department as condition REGULATION: The concentration of the sanitizing solution shall be in accordance with the manufacturer recommendations.	
19	3.501.16(A)	(B)C	OBSERVATION: Cooks line / in line unit garlic/oil 53F, beef 50F, interior cabinet meatballs 48F, ambient thermometer not able to be read. Observed pooled water interior of cabinet. REGULATION: PHF's shall be held at 140F or above or 41F and below.	
25	4.601.11	NC	OBSERVATION: Cooks line / all refrigeration units / soiled interior, exterior and gaskets. REGULATION: Non-food contact surfaces and cooking equipment shall be clean to sight and touch and free of accumulation.	
24	3.307.11	NC	OBSERVATION: In line refrigeration units / pans stacked, opportunity for cross contamination. REGULATION: Food shall be protected from contamination that may result from sources not specified.	
19	3.501.16(A)	(B)C	OBSERVATION: Cooks line 2 flats raw egg / 71F. Discarded. REGULATION: PHF's shall be held at 140F or above or 41F and below.	
23	2.402.11	NC	OBSERVATION: Food handlers / no hats. REGULATION: Food employees shall wear hair restraints effectively to keep hair from contacting food, clean equipment, linens, and single service items.	
23	2.303.11	NC	OBSERVATION: Food handlers / watches worn. REGULATION: Jewelry. While preparing food, employees may not wear jewelry on hands or wrists except a plain wedding band.	
24	3.304.12	NC	OBSERVATION: Cooks line / knives stored between equipmnet. REGULATION: In-use utensils shall be stored in one of the following ways - in non PHF's with handle above top level of food, on a clean, dry, sanitized surface and changed every four hours, 41F or below or 140F and above or in running water with enough velocity to remove solids.	
25	4.101.111	NC	OBSERVATION: Knives / observed with syran on handles. Remove syran/ repair or replace. REGULATION: Non-foodcontact surfaces exposed to splashing, spillage, or other food soiling or require frequent cleaning shall be made of non corrosive, non-absorbent, smooth material.	

Item No.	Code Reference	C-Critical R-Red	DESCRIPTION OF VIOLATION/PLAN OF CORRECTION	Date Verified
24	3.304.12	NC	OBSERVATION: <u>No sanitizing solution</u> in use in kitchen or at sushi bar. REGULATION: In-use utensils shall be stored in one of the following ways - in non PHF's with handle above top level of food, on a clean, dry, sanitized surface and changed every four hours, 41F or below or 140F and above or in running water with enough velocity to remove solids.	
24	3.304.14(B)	NC	OBSERVATION: <u>Soiled cloths</u> used for <u>hands</u> , <u>cutting boards</u> and <u>tables</u> . Provide clean cloths. Store in sanitizing solution REGULATION: Clean, dry cloths may be used for wiping food spills from tableware and carry-out containers. Wet cloths shall be stored in sanitizing solution at the proper concentration.	
27	6.501.12	NC	OBSERVATION: Floor / accumulation observed under equipment and shelves. Pictures taken. REGULATION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, except for spills or other accident.	
27	6.501.12	NC	OBSERVATION: Walk-in refrigerator/ meat, prepared foods cooler / water and food debris accumulation. REGULATION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, except for spills or other accident.	
25	4.601.11	NC	OBSERVATION: Same refrigerator / shelves accumulation REGULATION: Non-food contact surfaces and cooking equipment shall be clean to sight and touch and free of accumulation.	
25	4.601.11	NC	OBSERVATION: All Walk-in units. walls, and door / accumulation REGULATION: Non-food contact surfaces and cooking equipment shall be clean to sight and touch and free of accumulation.	
27	6.501.12	NC	OBSERVATION: Kitchen / ceiling vents / accumulation. REGULATION: The physical facilities shall be cleaned as often as necessary to keep them clean. Cleaning shall be done during periods when the least amount of food is exposed, except for spills or other accident.	
27	6.202.13(B)	NC	OBSERVATION: Kitchen / back door area / fly strips hanging from ceiling. Provide approved method. REGULATION: Insect control devices shall be installed so they are not located over food preparation areas, and that dead insects are prevented from contaminating exposed food, clean equipment, utensils, linens and single-service items.	

781-603-8518

Item No.	Code Reference	C-Critical R-Red	DESCRIPTION OF VIOLATION/PLAN OF CORRECTION	Date Verified
27	6.301.12	C	OBSERVATION: Hnad sinks in kitchen / observed without paper towels. REGULATION: Each handwashing or group shall be provided with individual disposable towels, a continuous towel system that supplies the user with a clean towel, or a heated hand drying device.	
10	2.301.14	C	OBSERVATION: Observed staff handle raw chicken, <u>rinse hands at 3 bay sink, wipe on pants</u> and continue work. REGULATION: When to wash. Food Employees shall clean hands and arms after touching human body parts, after using toilets, after handling service animals, after coughing, sneezing, eating, drinking, using tobacco, handling soiled equipment. During food preparation as often as necessary to prevent cross-contamination, when switching between raw and ready to eat foods, and after engaging in other activities that may contaminate hands.	
8	3.302.11(2)	C	OBSERVATION: Observed staff cutting raw chicken, chicken juices dripping on to case on lower shelf and <u>pooling on floor</u> . Staff <u>walking thru area</u> REGULATION: Except when combined as an ingredient, cross contamination between different animal species by using separate equipment during storage, preparation, holding and display.	
8	3.302.11	C	OBSERVATION: Walk-in <u>raw pork</u> observed over <u>produce</u> . REGULATION: RTE food shall be kept separate from raw animal foods during storage, preparation, holding and display to prevent cross contamination.	
27	6.501.11	NC	OBSERVATION: Kitchen / floor tiles missing around floor drain at 3 bay sink. Observed staff squeegee water and debris from floor and push into area missing tiles. Picture taken. <u>Repair floor using approved methods and materials</u> . REGULATION: The physical facilities shall be maintained in good repair.	
		Discussion	Provide approved, effective procedures for cleaning floor	
2	2.101.11	C	OBSERVATION: FPM certificate posted July 2005. <u>Provide current certification</u> . REGULATION: Documentation that at least one full time equivalent person in charge has demonstrated knowledge of food safety shall be prominently posted in the establishment adjacent to the food permit.	
1	2.102.11(B)	C	OBSERVATION: Provide allergen certification, post with food permit. REGULATION: The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties.	

Item No.	Code Reference	C-Critical R-Red	DESCRIPTION OF VIOLATION/PLAN OF CORRECTION	Date Verified
1	590.009(G) (1)C		OBSERVATION: Provide allergen poster, hang in employee area. REGULATION: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominently posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.	
		Discussion	Andy Zheng arrived at conclusion of inspection, works for company.	

Discussion With Person in Charge:

Corrective Action Required: No Yes

- Voluntary Compliance
- Employee Restriction/Exclusion
- Re-inspection Scheduled
- Emergency Suspension
- Embargo
- Emergency Closure
- Voluntary Disposal
- Other

Deirdre O'Connor

From: maureen.lee@foodservicesolution.com
Sent: Friday, June 27, 2014 9:19 AM
To: Deirdre O'Connor; Linda Goodwin
Cc: Michael Berry
Subject: Reports
Attachments: inspection_reports_2014_0627.zip

Deirdre,

Marlboro Super Buffet reports contained in the attached zip.

I would suggest the establishment have safe food handling training for all staff, in their own language, prior to re-opening.

***Pictures being sent in separate email.

At the end of the inspection, after reviewing the report it became evident mis information was provided at the beginning. The staff provided me with the name of the PIC and told me it was her husband, the cook. Later Andy arrived and it turns out the name given and documented as the PIC is Andy's who works in Hudson.

Andy does not work full time in the establishment. There needs to be a full time equivalent working full time on site as the certified person who is knowledgeable and able to supervise staff in safe food handling practices.

In line unit is in need of service, the cook wanted to turn the thermostat down. I would suggest the unit be evaluated by a licensed technician.

Pest control

Rodent droppings on table where grinder located. Droppings also observed in storage area under buffet tables.

Fly strips in use, not an approved method. Fly carcasses can dry and fall off in.

Floor cleaning procedures

They need to develop and train staff on approved, effective floor cleaning procedures.

Batch Preparation

I neglected to document the chicken prep in the report. (To many interruptions while writing. I should have taken you up on your offer to come) Please see the picture attached with the large quantity of chicken on the prep table against the Wall. **This practice needs to be addressed in training. Develop and train staff on approved methods.



City of Marlborough
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Arthur G. Vigeant
MAYOR

Michael C. Berry
EXECUTIVE AIDE

Patricia Bernard
EXECUTIVE SECRETARY

July 10, 2014

Marlborough Board of Health
140 Main Street
Marlborough, MA 01752

Re: P/T Public Health Nurse

Dear Chairman Rowe and Board Members:

As you know, the City is in the process of working with the Town of Hudson to allow their Health Director, Dr. Sam Wong, to work assist our Health Department. One of the tasks I intend on charging Dr. Wong with is to sit with Public Health Nurse Nancy Cleary and identify a pathway to move forward to ensure we not only have coverage for Nancy during absences or vacations, but that we also have additional support to assist our overall public health needs.

Dr. Wong is an experienced respected public health manager who can lend significant expertise to both my office and the Board of Health during the absence of our Health Director. I would respectfully ask the Board to postpone any discussions regarding additional nurse staffing until such time that Dr. Wong can meet one on one with Ms. Cleary and learn more about our public health nursing needs.

In the long run, I believe this will allow for a swifter, more educated decision process. Thank you in advance for your consideration.

Sincerely,

Arthur G. Vigeant
Mayor



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Arthur J. Vigeant
MAYOR

Michael C. Berry
EXECUTIVE AIDE

Patricia Bernard
EXECUTIVE SECRETARY

TO: Board of Health

FROM: Mike Berry, Executive Aide to the Mayor

RE: Agenda Items

DATE: July 9, 2014

1) On this evening's agenda, you are being asked to vote to appoint two agents to act on behalf of the Board of Health. Dr. Sam Wong is the Director of Health and Community Services for the Town of Hudson. He will be working with the city over the next several months to provide operational and professional consulting services to the Health Department.

Maureen Lee is an experienced food inspector that currently conducts restaurant inspections for the Towns of Framingham, Arlington, Ipswich, and Salisbury as well as the City of Somerville. She began working for the city on a contract basis in May and will be our point person for food establishment/restaurant inspections.

By voting to appoint them as agents of the Board, they will be further empowered to take emergency action to suspend operations of an establishment if they encounter an immediate public health threat.

MOTION: To appoint Dr. Sam Wong and Maureen Lee as Health Agents/Inspectors of the Marlborough Board of Health and authorize them to take any action on behalf of the Board of Health to act in the best interests of the health and well-being of the community.

2) The second item before you is a draft regulation for your adoption that establishes local standards and compliance measures when it comes to food establishment inspections. The proposal puts into place administrative assessments if, after a routine inspection, we need to conduct a reinspection. In essence, this regulation will encounter greater accountability and compliance when it comes to the sanitary condition of our establishments.

This proposal is in draft form and your feedback is encouraged so please do not hesitate to get back to me with your comments no later than July 22nd.

MOTION: To direct City Clerk Lisa Thomas to publicly advertise the attached draft regulation one time pending feedback from the Board of Health.

We will look to have a final vote taken on this regulation at your August meeting.

Thank you for your cooperation!



Proposed Regulation Concerning Food Establishments in the City of Marlborough

I. Authority

The Marlborough Board of Health, pursuant to the authority granted to them under Massachusetts General Laws Chapter 111, Sections 31 and 127A hereby adopts the following regulations to protect the public health of the community in accordance with Chapter X of the State Sanitary Code, **105 CMR 590.000 Minimum Standards for Food Establishments** and further authorizes its agents and inspectors to enforce this regulation on their behalf.

II. Purpose

The Marlborough Board of Health believes that an ideal food protection program is supported by a partnership effort between industry and food regulatory officials. Together, educated food handlers and effective inspection programs can reduce the incidence of high risk practices which can lead to foodborne disease outbreaks.

We further believe that consistent, evenly enforced health inspections will lead to a more cooperative, educational approach to food safety that will, in turn, improve communication with local businesses and increase overall consumer confidence while protecting the welfare of the dining public.

The Board of Health declares that the purpose of this regulation is to enhance and improve the general sanitation conditions in Marlborough's food establishments and provide all food establishments with a defined policy to adhere to.

Additionally, the Board of Health recognizes the need for a risk based inspection strategy that allows the Board of Health and its authorized agents to conduct more frequent and prioritized inspections based upon its assessment of a food establishment's history of repeated noncompliance with the state sanitary code.

III. Definitions

The following word and phrases, whenever used in this regulation shall be construed as defined in this section. The information contained in this section is provided from two documents, the 1999 Federal Food Code and 105 CMR 590.000.

"Board" refers to the City of Marlborough Board of Health.

"Food Establishment"

(a) Such as a restaurant; satellite or catered feeding location when these locations are equipped with facilities to prepare, store or serve food; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; retail bakery; vending location; institution; food bank; residential kitchens in bed and breakfast homes and bed and breakfast establishments; residential kitchens for retail sale and,

(b) That relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers. (FC)

(c) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority; and (FC)

(d) An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.

“Food establishment” does not include:

- i. A produce stand that only offers whole, uncut fresh fruits and vegetables;
- ii. A food processing plant;
- iii. A kitchen in a private home if only food that is not potentially hazardous is prepared for sale or service at a function such as a religious or charitable organization's bake sale;
- iv. A kitchen in a private home that prepares food for distribution to a charitable facility in accordance with M.G.L c. 94, § 328;
- v. An area where food is prepared as specified in 105 CMR 590.002: Food
- vi. A kitchen in a private home, such as a family daycare provider; or a bed and breakfast home that serves only a continental breakfast; or,
- vii. A private home that receives catered or home-delivered food. (FC)

“Potentially hazardous food”

(a) shall mean a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

- i. The rapid and progressive growth of infectious or toxigenic microorganisms;
- ii. The growth and toxin production of *Clostridium botulinum*; or
- iii. In raw shell eggs, the growth of *Salmonella Enteritidis*.
- iv. This includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under Subparagraph (a) of this definition.

(b) **“Potentially hazardous food”** does not include:

- i. An air-cooled hard-boiled egg with shell intact;
- ii. A food with an a_w value of 0.85 or less;
- iii. A food with a pH level of 4.6 or below when measured at 24°C (75°F);
- iv. A food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution; and
- v. A food for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of *S. Enteritidis* in eggs or *C. botulinum* cannot occur, such as a food that has an a_w and a pH that are above the levels specified under Subparagraphs (c)(ii) and (iii) of this definition and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; and
- vi. A food that does not support the growth of microorganisms as specified under Subparagraph (a) of this definition even though the food may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.

IV. Inspections

- A. Except as specified in subsection (B) of this section, all food establishments shall receive a ***routine health inspection*** at least once every 6 months by an authorized agent or contract inspector of the Board of Health.
- B. ***Risked Based Inspections:*** Establishment's that meet the following criteria shall receive a routine inspection no greater than once every eighteen (18) months:
- i. Is a retail liquor establishment, package store, or gas station convenience store selling only prepackaged snack foods and nonperishable items including but not limited to soft drinks, coffee, candy, chips, nuts, popcorn, and pretzels.
 - ii. Establishments that meet the above criteria but also sell hot foods such as prepackaged sandwiches, hot dogs, or unpackaged muffins or donuts are not eligible for reduced inspections.
- C. Routine inspections that generate excessive critical violations may be subject to the additional inspections listed below:
- i. ***First Re-inspection:*** If warranted, a reinspection will occur approximately fourteen (14) days after a routine inspection. The establishment will be assessed an administrative reinspection fee of \$50.00. Effective July 1, 2015, this fee shall increase to \$100.00.
 - ii. ***Second Re-inspection:*** If critical violations remain after the first re-inspection, a second re-inspection will follow approximately 48 hours thereafter. If the noted violations are not yet in compliance, the establishment may be subject to administrative fines up to \$500.00 and/or be subject to a temporary suspension of the food service permit.
- D. Establishments will not be charged for inspections caused through the investigation of a foodborne illness complaint. However, should the investigation require a reinspection, the establishment may be subject to the administrative fines outlined in this section.
- E. A food establishment will have ten (10) days to appeal in writing any assessed fees to the Board of Health. Upon receipt of such appeal the Board of Health shall set a time and a place for such hearing and shall inform the petitioner thereof in writing.

V. Severability

If any provision, clause, sentence or paragraph of this regulation or the application thereof to any person or circumstances shall be held invalid, such invalidity shall not affect the remaining provisions of this regulation and to this end the provisions are declared to be severable.

VI. Effective Date

This regulation shall take effect upon passage by the Board of Health to occur no earlier than August 1, 2014.

MARLBOROUGH BOARD OF HEALTH MEETING JUNE 3, 2014

There was a meeting of the Marlborough Board of Health on Tuesday, June 3, 2014, City Hall, 1st floor, Committee Room.

Attending were: John Rowe, Chairman; John Curran, M.D., Member; James Griffin, Member; Deirdre O'Connor, Assistant Sanitarian; Nancy Cleary, Public Health Nurse; Linda Goodwin, Secretary.

NEW BUSINESS:

1: UPDATES TO REGULATION XVII (INTERIM): MARLBOROUGH BOARD OF HEALTH RULES & REGULATIONS REGARDING FLOODPLAINS

Priscilla Ryder, Conservation Officer for the City, and Don Cusson, Emergency Management Director for the City were both present to discuss the amendments to Regulation XVII (Interim), new maps, and all new reference codes.

Priscilla Ryder: Updated flood insurance rate maps (FIRM) and regulations have been provided by the Federal Emergency Management Agency (FEMA); the 2010 version of FEMA flood maps did not give an accurate picture of our floodplains. With the 2010 version some residents were actually made to obtain flood insurance, or had to have property surveyed showing there are actually outside of the floodplains. This regulation is very important, in the event of an emergency and/or disaster the City of Marlborough through the Board of Health Regulation must accept the new plans to remain covered under Federal Emergency Management Agency (FEMA), who administer the National Federal Flood Insurance Program.

A paper copy of the new flood maps will be kept on file in the Conservation office, a copy of disc with all the new maps will be provided to Board of Health office, for reference. The City will work with putting these new maps on the city's GIS system. This will enable the residents to access and to view these maps on the City website. FEMA is online for engineers.

PAGE 2

Board reviewed and realized this is an important regulation in the event of a disaster.

Motion made to approve amendments to Marlboro Board of Health Regulation XVII (Interim) regarding Floodplain Maps. Motion made to accept by James Griffin, seconded by John Curran. Motion carried 3-0

2: DISCUSS UPGRADES & ENHANCEMENTS TO IMPROVE BOH SERVICES

Board discussed several issues: reviewing the fee schedule; discussed the possibility of charging a re-inspection fee if they have to revisit an establishment, or close for any violations. Board will review and discuss at the next monthly meeting. Motion carried 3-0

OLD BUSINESS:

- 1: MINUTES – PREVIOUS MEETING - MAY, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0
- 2: SANITARIAN MONTHLY REPORT – MAY, 2014
- 3: ASSISTANT SANITARIAN MONTHLY REPORT – MAY, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0
- 4: PUBLIC HEALTH NURSE MONTHLY REPORT – MAY, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0

Respectfully submitted,

John Rowe, Chairman

Deirdre O'Connor
Assistant Sanitarian Report –6/1/14- 6/30/14 (working days)

Food Establishments

R, NV = Routine, no violations (critical)

- 6/4/14 Beef recall – Wolverine via Sysco. Shorted most locations of this product. GOOD.
- 6/5/14 **99 Resturant**, re-opening inspection. Discussion, signed off.
Dunkin Donuts – Solomon Pond Mall renovation 6/16-7/1. Discuss plans with contractor. Approved, sent to building.
- 6/6/14 **Mueng Thai** (former) with Building inspector GN. Heavily grease laden kitchen and deteriorated subflooring constitute vermin attractant and fire/safety hazard. There are multiple roof leaks. Letter to that affect to owner. Unit unusable until made safe and nuisance abated.
- 6/9/14 **231 Main St**, conversation with contractor. Letter to owner
- 6/10/14 **UMASS Marlborough Hospital**, Wolverine recall and handwashing in-service after viewing violations. An” in service” is a full staff meeting and Correction for imminent health concern.
- 6/11/14 **Little Oven**, PIC not in kitchen, Portuguese language servsafe for baker
- 6/18/14 **Santa Cruz Creamery @ Stephan Anthony’s plaza**, owner site plan review
- 6/19/14 **Burger King**, temporary closure. Construction during operation, food prep area contaminated. Seal off, wash, rinse, sanitize. Reinspection before opening.
Burger King, open for business
- VeeBops**, mobile ice cream truck inspection **R, NV**
- 6/20/14 **Juniper Farms** mobile ice cream truck inspections (N=2) **R, NV**
Nexdine, Tammi, initial consult, refer to Building
Miranda Bread contractor, ok changes to construction, convey to Building Dept. via email.
- 6/26/14 **Master Wok**, many violations
Super Buffet of Marlborough, emergency closure by consultant. Direction given to owner
- 6/27/14 **Master Wok**, reinspection, more violations, consultant order.
Super Buffet of Marlborough, owner in office, direction to consultant Pamela Ross Kung.
Dunkin Donuts – Solomon Pond Mall renov. Some issues, but signed off.
Silk Road Bistro, plan review.
- 6/30/14 **Super Buffet of Marlborough** consultant n office to review progress
Super Buffet of Marlborough, reinspection, open for business
Silk Road, plan review with contractor
Silk Road Site walk with owner and contractor. Very small, expect odor & garbage issues.

Consultations with BOH following Reinspections by Maureen Lee.

Sunshine Café – allergen poster

Main St Café – extension for cleaning cooler

Big Apple Deli – allergen, potato peeler, ROP variance required
Marlboro House of Pizza – PIC lacking, rags on food

Food complaints

Burger King – unsanitary, insects

Fanz – drain flies

Housing

6/2/14 **3 Church St**, ORDER TO VACATE, water shut off. w/ DPW after sewage leak into street.

6/9/14 **83 Sonia Dr.** 2nd attempt, no response. Hoarding and cats

6/12/14 **2 Silver St. #6**, inspection. Blown in cellulose insulation inundated child's room from ceiling. Cease & Desist, OTC Cynthia Gleason landlord.

6/20/14 **47 Mechanic St. #4**, inspection, OTC J. Valerati locks, damage

6/24/14 **2 Silver St. #6** reinspect, damage complaints to court **LTD
83 E. Main Office visit with tenant from attic unit. Similar complaints. Wants condemned, became angry. *** NO SOLO

6/26/14 **83 E. Main** Exterior inspection, Fire escape repaired, then damaged by persons unknown. Call to property management.

Septic

6/3/14 **649 Robin Hill Rd.** , bottom inspection for Northboro Septic. (New raised system w/ pump chamber. Trench bed is level and fluffy despite rain. Permission to add sand and lay 7 lines of pipe for oversized leach field 4 ft. depth to ground water.)

6/6/14 **649 Robin Hill Rd.** . Final inspection, Bed raised 3 ft., pump chamber w/ alarm heard, 3x washed gravel topped with pea stone. Vent pipe, cleanout. Back fill ok. PASS

6/13/14 **9 Stonehill Rd** review Title 5, sign off on repair

6/17/14 **9 Stonehill Rd.**, D-box inspection for Cascelli. Good , adjust one riser for even flow over field.

Community Sanitation

6/5/14 **Recreational beaches**, discussion w/ Dave Grasso about scheduling water samples

6/5/14 **Farmington Manor** not ready, phone

6/6/14 **Farmington Manor**, pool inspection, open

6/9/14 **Memorial Beach**, 2 samples taken, driven to Worcester, Microbac Labs for pre-opening testing.

6/10/14 **Brook Village East** pool, review docs from Underwater Pool Masters, not in compliance, install Stingl vacuum cut off switch or re-position drains. NOT OPEN.

6/19/14 Recreational Camps, **Skating camp NESc, housing @ Hillside School** not in compliance according to MFD quarterly inspection. Faxed to Manager.
Ward Hill wading pool, Farrell Park pool, inspection, not ready

6/20/14 **Ward Hill wading pool, Farrell Park pool**, pool inspection, open

6/23/14 **Brook Village East**, late opening due to VGB-non compliance, Underwater Pool Masters acting CPO

6/24/14 Camp Housing – **Hillside School dorms** for NESCC Camps. 3 dorms with Fire code violations corrected, ready to be occupied.

Environmental

6/2/14 **649 Robin Hill Rd.**, Plan review for septic repair after Title 5 failure, (9 yr old system). Construction permit granted to Mike Sullivan

6/3/14 **McDonald's, 80 Mechanic St.**, Site Plan meeting 4th floor
Richer School, DPH Air Quality assessment 6/6/14, details from Cory Holmes, investigator

6/4/14 **Newport Solutions, Locke Dr.** Request to store chemicals on water shed protection area. Review list “small quantity” for biohazards, MFD looking at flammables. Inquiry to Fred Flynn re: access to CAMEO reporting system.

6/10/14 Out of Season **Emergency Beaver trapping permit** to Tom Reilly for Cider Knoll. 10 Days
71 Prendiville Rd., Inground pool construction next to septic & wetlands

6/11/14 **Hudson St.** site assessment for recycling center

6/13/14 **71 Prendiville**, inground pool installation, from Building, review plans, impact on septic, ok

6/19/14 **Hazardous Waste Day site** approval on Hudson St., MFD, MPD

6/27/14 **Empire Waste** – leaking dumpster at **Solomon Pond Mall**, long term seepage, bacterial growth generating foul odor. Mall and Empire to remediate.

Administrative

6/2/14 Progress report to BL,
Computer training LG

6/3/14 iView training

6/4/14 Set up account with **Microbac** for water testing of recreation bathing beaches (N=6). Shipping us sterile sampling containers.


6/5/14 Letter of grant support for **Latino Health Insurance Program**

6/16/14 Summer intern training, water sampling

6/23/14 GeoTms w/ Lisa Thomas

6/30/14 **Rec. Dept. summer intern** to train in water sampling, back up for BOH intern.

Respectfully submitted,
Deirdre O'Connor
Assistant Sanitarian



*CDI : corrected during inspection
**LTD : landlord/tenant dispute
***NO SOLO : police escort required for housing inspection due to criminal activity.
Unsafe for personnel

PUBLIC HEALTH NURSE REPORT FOR JUNE, 2014

TB CONTROL

MANTOUX TESTING

5 tests were given: 4 negative; 1 positive (referred to Getchell)

CLASS II (Latent TB Infection)

Currently there are **16** cases being followed for clinic visit and medication compliance.

CLASS III (ACTIVE TB)

A 33 year old woman from India was not adequately treated for TB in India in 2010. She is a reactivated case and has become multi drug resistant (MDR). After spending some time in Shattuck Hospital in Boston she was started on Levofloxacin, Cycloserine, Ethionamide, Ativan & Prilosec and Vitamin B6 through Getchell Clinic in Worcester. She no longer takes Ativan or Prilosec. Zynox was also added to her treatment. An endoscopy was done in Aug. 2013 and all biopsies were negative. She has DOT 5 times a week and is followed monthly at Getchell. Ethionamide was discontinued and her stomach and sleep issues resolved but she still has many side effects from her other anti TB meds. She was started on IM injections of Amikacin five times a week and is now three times a week after 3 negative sputum cultures. They have become very painful and is allowed to go for IV infusions 2x/month.

CLASS III (ACTIVE TB)

A 63 year old female dishwasher for 2 restaurants migrated from Brazil 19 years ago. Her friend is an interpreter for us. Even though she showed no classic signs for TB, an axillary node biopsy was positive for TB. Also she has a growth on a finger that is thought to be TB of the bone. The node was discovered during an MRI for a possible rotator cuff tear. She was seen at Getchell and started on INH, Rifampin, Ethambutol, PZA and Vitamin B6. She is currently on INH, Rifampin and Vitamin B6. She is on DOT 2 times a week and is followed monthly by Getchell.

CLASS III (ACTIVE TB)

A 34 year old male is being seen at Getchell for f/u of active TB. He has disseminated active TB. He has both pulmonary and lymph node TB. The patient's history dates back to 2012 with a mediastinal retroperitoneal lymphadenopathy found at CT scan. The patient has a history of pneumonia for one and one-half years. The patient was evaluated initially in Hematology-Oncology Clinic and then in Pulmonary Clinic in 2012. In Pulmonary Clinic, he had sputum for AFB x 3. The smear and cultures for tuberculosis were negative. The patient was diagnosed with recurrent pneumonia and bronchitis. He then underwent further evaluation and eventually was diagnosed with possible sarcoid. He did have a mediastinal lymph node, final needle aspirate in 06/2012, which revealed granuloma, noncaseating.

In 2013, he was seen again for pneumonia bronchiectasis. He continued to have pain, pulmonary infiltrate and for a while he was lost to follow up. In 3/2014, he reappeared with dysphagia, kidney stones, rectal pain, painful urination and weight loss. He underwent a repeated sputum for AFB and aspirate of lymph node. The sputum grew Mycobacterium TB, which is sensitive to all tested agents including INH, rifampin, ethambutol and streptomycin. The patient was started on a treatment for active TB on 5/33/14. He was prescribed INH 300 mg daily, rifampin 600 mg daily, ethambutol 1600 mg daily, PZA 2000 mg daily, vitamin B6. He is feeling much better and improved. His appetite is better. He feels he is gaining weight. He used to have nocturia and difficulties with urination and holding his urine, which reportedly is resolved.

Currently, he is on Rifamate & B6 daily with DOT only twice/per week due to his work schedule.

Directly Observed Therapy (DOT)

1 case 2x's/week
1 case 2x's/week
1 case 5x's/week

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Immunizations

Given in the BOH office:

Hep B – 2
MMR – 3
VAR – 2
Tdap - 1
IPV – 1
Td - 1

Clinics every Tuesday 2:00 pm – 4:00 pm

Communicable Diseases

Line Lists

Line Lists are reports of diagnosed cases received by the BOH from the Department of Public Health. Case reports are to be completed by the Primary Care Physician. No follow up is required by the BOH.

Line List reports from the Department of Public Health:

Influenza – 1
Lyme – 10
Hep C – 1
Hep B - 3

Invasive Streptococcus Pneumoniae Group B

An 85 year old male with PMH of CHF, kidney failure and diabetes presented to the emergency room at a local hospital with nausea and vomiting, 104 degree fever and an ankle bone wound that was red, painful and edematous. He was transferred to a Worcester Hospital for an incision and drainage and possible amputation. He also tested positive for Lyme Disease and was started on Doxycycline. He had a below knee amputation and expired on 4th day post op.

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Salmonella

A 58 year old unemployed male landscaper presented to the emergency room at a local hospital with nausea and vomiting, bloody stool, abdominal pain, muscle aches, shortness of breath and anuria for 2 days. He tested positive for salmonella. Because of his past medical history of Barrett's Esophagus, COPD, hypertension, CHF, alcohol and nicotine dependence and the presenting symptoms, he was admitted to the hospital 6/3/14 – 6/6/14 and 6/8/14 – 6/10/14. He believes he became sick after eating a medium rare hamburger at a local restaurant. The restaurant was inspected and had to be closed briefly because of many violations. The restaurant was reopened after a second inspection and other violations warranted an appearance before the Board of Health.

The client was discharged home from the hospital and has a follow up appointment with a cardiologist and will contact his PCP for an appointment.

Anaplasmosis

A 25 year old male who is a cook at a local "steak house" restaurant presented to the emergency room of a local hospital in a neighboring town with a 102.7 degree fever, muscle aches, light headedness, and feeling generally unwell. He admitted to a tick bite on his right thigh. He tested negative for babesiosis and positive for ehrlichiosis/anaplasmosis. He was treated with a prolonged course of doxycycline.

Campylobacter

A 30 year old female was returning to the U.S. from India and became ill on the plane with vomiting and diarrhea. She presented to the emergency room at a local hospital with abdominal cramps, nausea and vomiting, dizziness and generalized weakness for 3 days. She tested positive for campylobacter and was prescribed Cipro and Zofran. She was discharged from the emergency room. No local address was given.

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Campylobacter

A 68 year old female psycho-therapist in private practice was in Paris, France 6/11/14 – 6/15/14. She had symptoms on 6/15/14 before leaving France. After arriving in the U.S. her symptoms increased and worsened. She saw her PCP 6/21/14 and tested positive for campylobacter. She completed a z-pack prescription. To be retested in 48 hours.

Meetings and Trainings:

June 5 – MAPH Meeting

Drove to W.Boylston to pick up TST solution

Camp Inspections

Boys/Girls Club – Pleasant Street

ProAmbitions – NESC

Hayden Synchronized Skating - NESC

Respectfully submitted,



Nancy Cleary, RN

Public Health Nurse