

CITY OF MARLBOROUGH

BOARD OF HEALTH POSTING

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CITY CLERK'S OFFICE
CITY OF MARLBOROUGH

Meeting Name: Board of Health Regular Monthly Meeting

Date: Tuesday, September 9, 2014

2014 SEP -5 A 10: 47

Time: 6:30 pm

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

Agenda Items to be addressed:

New Business:

1. Introduction of Contract Inspector Maureen Lee/Summary of Food Establishment Inspections
2. Post Road Pantry – 21 Boston Post Road – East – Ongoing Violation
3. Halfway Café – Update
4. Marlborough Super Buffet – Progress Reports - Consultant
5. Master Wok – Progress Reports - Consultant
6. Election of Officers
7. Discuss: BOH Rules & Responsibilities
8. Strategic discussion for the department

Old Business:

9. Minutes, Previous Meeting, July 15, 2014
10. Assistant Sanitarian Monthly Reports – July & August, 2014
11. Public Health Nurse Monthly Reports – July & August, 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*

Frank D. Walker Building
255 Main Street, Room 101
Marlborough, MA 01752
(508) 460-3751 ~ Fax (508) 460-3625

August 19, 2014

Apu Patel
27 Boston Post Rd E.
Marlborough, MA
01752

RE: Failure to provide IPM plan for the control of cockroaches

Dear Mr. Patel,

According to our records, your submittal of a plan to address the violations observed in your establishment is past due.

On 8/1/14, Dr. Sam Wong noted violations of the State Sanitary Code, 105 CMR 590.00, namely 6.501.111, Controlling Pests. The PIC was informed that extermination of the cockroaches must be performed, and a contract with a licensed pest control company be presented to the Board of Health no later than 8/13/13.

The continuing occurrence of these violations is such that it must be deemed a condition which may endanger or impair the health and/or safety and wellbeing of persons consuming food from your establishment.

As such, you are requested to attend the Tuesday, September 2nd meeting of the Board of Health. The meeting begins at 6:30 PM, and is held on the 3rd floor of City Hall, in the Memorial Hall room.

Sincerely,


Deirdre O'Connor
Assistant Sanitarian

History:
Previous
attendance @
Both meetings



City of Marlborough
Board of Health

Frank D. Walker Building
255 Main Street, Room 101
Marlborough, MA 01752
(508) 460-3751 ~ Fax (508) 460-3625

September 10, 2010

Apu Patel
27 Boston Post Rd E.
Marlborough, MA
01752

RE: Sale of expired food, condition of premises

Pursuant to an inspection of the above referenced property on 9/7/10, violations of the State Sanitary Code, 105 CMR 590.00, Chapter X, Minimum Sanitation Standards for Food Establishments were revealed.

The continuing occurrence of these violations is such that it must be deemed a condition which may endanger or impair the health and/or safety and well being of persons consuming food from your establishment.

As such, you are requested to attend the Monday, September 13th meeting of the Board of Health. The meeting begins at 6:30 PM, and is held on the 3rd floor of City Hall, in the Memorial Hall room.

Sincerely,


Deirdre O'Connor
Assistant Sanitarian

9/10/10

RE: Post Rd. Pantry, 27 Boston Post Rd.

Honored Board Members,

This store is overloaded with stock. Beer and wines boxes crowd the aisles and block the egresses. Improperly stored items have not been moved, per Bob Landry's request. Many products are layered in dirt/dust, discolored from age and sunlight, as well as expired. All categories of food stuffs were found to be expired, including jams, relishes, candy, snacks, noodle cups, and most disturbingly, medicines and various brands of baby food.

The proprietor states that he was unaware that expired food and medicine was for sale. He also questioned how a store such as his, with so many products, was supposed to keep up with the process of monitoring.

This is why Mr. Patel, as PIC and owner, is here today.

Please see inspection report and picture.

105 CMR 590.00 Chapter X, Minimum Sanitation Standards for Food Establishments

Duties

2-103.11 Person in Charge.

The PERSON IN CHARGE shall ensure that:

(E) EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt;

Condition 3-101.11 Safe, Unadulterated, and Honestly Presented.*

FOOD shall be safe, unadulterated, and, as specified under § 3-601.12, honestly presented

3-601.12 Honestly Presented.

(A) FOOD shall be offered for human consumption in a way that does not mislead or misinform the CONSUMER.

3-602.12 Other Forms of Information.

(B) FOOD ESTABLISHMENT or manufacturers' dating information on FOODS may not be concealed or altered.

Deirdre O'Connor

Assistant Sanitarian



August 24, 2014

Deirdre O'Connell, M.A.
Assistant Health Sanitarian
Marlborough Board of Health
City Hall – Lower Level
140 Main Street
Marlborough, MA 01752

Dear Ms. O'Connor:

This letter comes provide a progress report and findings from the two July audits, conducted on August 21, 2014 as part of our agreement with the Marlborough Super Buffet, dated June 30, 2014.

We wanted to start by saying that they continue to do a great job remaining in compliance with all critical issues. They have also maintained the facility in a clean, sanitary manner and have implemented the refrigeration temperature log. According to the log, and our observations this past week, temperatures are in compliance.

We are now focusing on shellfish tags and have a written policy in place. I will share that policy with you by the time I send the next progress report. I want to verify the procedures before sending it along for the file.

Although we did not find any red critical violations this week, we did find a couple of non-critical issues, which were easily addressed at the time of our visit.

1. The dish washer is required to wash his hands after handling dirty tableware, glasses, utensils, etc. before handling clean items.
2. The flip top cutting board must be cleaned thoroughly with a scrub brush and sanitized or it must be replaced if you cannot get the debris out of the cuts/grooves.
3. Please do not use cloths to cover the food at the sushi area. You can use wet paper towels and replace them daily. You can double them up if needed, but cloths are not allowed.

Since we are satisfied with the progress they are making at this location, we will conduct another, unannounced inspection next month. I will send you the results of that audit and any work they have completed in that time period within 72 hours following the audit.

Should you have any questions or concerns in the meantime, please don't hesitate to contact me on my cell phone, or Jack on his cell phone.

Respectfully submitted,

Pamela Ross-Kung
Pamela Ross-Kung, President
Safe Food Management

C: Robert Landry, M.Ed., R.S., Sanitarian/Administrator
Jack Zheng, Owner

Delivered electronically



July 31, 2014

Deirdre O'Connell, M.A.
Assistant Health Sanitarian
Marlborough Board of Health
City Hall – Lower Level
140 Main Street
Marlborough, MA 01752

Dear Ms. O'Connor:

This letter comes provide a progress report and findings from the two July audits, conducted on July 7 and July 28, 2014 as part of our agreement with the Marlborough Super Buffet, dated June 30, 2014.

We wanted to start by saying that they have been doing a great job remaining in compliance with all critical issues. They have also maintained the facility in a clean, sanitary manner.

We have spent the past few weeks assessing food handling practices, including proper cooking, cooling and reheating of hot foods. We learned that they have been cooking, cooling and reheating foods properly. We also worked together to develop a Cold Unit Temperature Log and a cleaning schedule (both are attached for your review). They will be implementing these immediately and we will use the next month to work through any necessary changes.

As with all good establishments, there is always room for improvement. Although we did not find any violations during the audit we conducted on July 7, 2014 (hence the reason you did not receive a report), we did find the following non-critical deficiencies during our visit yesterday. They were addressed immediately at the time of the inspection.

1. A kitchen worker was observed getting rice for his lunch from the rice cooker in the kitchen. He did not use a ladle, or proper dispensing utensil. He used a cup instead. Although he did not contact the rice with his hands *and* the cup was clean, I have asked them to provide and train the staff to use proper dispensing utensils for all products, front and back of the house.

We also discussed the need to collect all dispensing utensils, including those on the buffet and at the grill station at the end of each meal period (not to exceed 4 hours) and at the end of the day to wash, rinse and sanitize them, as required by code.

2. Observed the hand sink blocked by a barrel. We explained again that all hand sinks must be kept clear and accessible for hand washing at all times. Jack and Wing agreed that they have sufficient room in this are to avoid blocking the hand sink. People need to be more careful in future to move the barrel to another location.

3. Observed foods in the reach-in flip top section of the cook line at 46°F. When the workers closed the lid and he went back to check the temperatures an hour later, the temperatures had recovered. The unit is functioning properly, but the heat from the cook line causes the surface temperatures of some items in this upper part of the unit to become elevated.

They realize that cold products in storage or on display must be held at or below 41°F (unless it is a working supply of food). However, they just needed some ideas of how they might be able to comply since the cook line generates so much heat. These foods are not held out of temperature compliance for more than 30 minutes, and the food moves quickly in this unit because the foods on the buffet are constantly being rotated. However, realizing that an inspector may not have the time to wait for the products to recover, like we do during our audits, we would like them to see if they can find a way to hold them at 41°F or below in the top section at all times.

We explained the following options:

- a. They can keep the lid closed at all times (not practical). The lid MUST be open while preparing the large amount of food necessary to fill the buffets during peak meal periods). Then, they can keep the lid closed between individual orders.
- b. They might try keeping minimal amounts of food in the top section during off-peak hours (although they are filling the buffet very frequently throughout the day), especially on particularly humid days (relatively easy to do). By keeping less product, the surface temperature may not become elevated because it below the fill line of the pans.
- c. They can purchase individual lids for the containers holding potentially hazardous foods (meat, poultry, fish, eggs, bean sprouts), to see if this will hold products cold when the flip top lid is open for preparation.

They will experiment with these options over the next few days. They may choose to implement more than one options, depending on the food in question. We will eventually write up a plan for this unit once we determine the best option (or options).

4. There is an opening in the wall in the heater room which must be sealed. If this is an access area, then you may need to install and access panel, but it should be repaired to deny the entry of pests.

With regard to persons in charge and supervision, since this a family owned and run business, they are working toward cross-training other members of the family so they will be able to rotate between the restaurants. They want to make sure that they have options so that one person is not responsible for three locations.

Jack, Andy and De Jin Zheng (the chef in Marlborough) are certified food managers. They all took and passed the exam with Sam Wong. I am comfortable that they have been taught the basics of good food safety practices, (between Sam's class and my in-house class). Their sister-in-law, Jane, will be taking the food manager certification class with Sam Wong the next time it is offered in the Fall (the Fall schedule is not out yet).

She currently runs the front of the house in Marlborough and does a great job! Her English is not that good, but she learns quickly and tries very hard to do the right thing. Once she knows what to do, she makes sure it is done on a consistent basis. She may be taking over more of the records at the restaurant. We are working on that now.

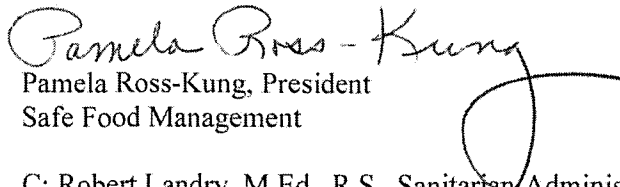
Although Jane and De Jin's English is not perfect, there are enough people in the restaurant that can help translate during an inspection. For now, Jane will run the front of the house and her husband De Jin will run the back of the house in Marlborough.

Jack and Andy are training new personnel to take charge of the restaurant in Hudson. That transition should be completed by November. Until then, Andy and Jack will be rotating between the stores, cross-training other members of the family to be able to handle all aspects of the restaurant. By November, if everything goes according to plan, Andy Zheng plans to be in the Marlborough location permanently.

Since we are satisfied with the progress they are making at this location, we will conduct another, unannounced inspection next month. I will send you the results of that audit and any work they have completed in that time period within 72 hours following the audit.

Should you have any questions or concerns in the meantime, please don't hesitate to contact me on my cell phone, or Jack on his cell phone.

Respectfully submitted,


Pamela Ross-Kung, President
Safe Food Management

C: Robert Landry, M.Ed., R.S., Sanitarian Administrator
Jack Zheng, Owner

Delivered electronically

Marlborough Super Buffet Cleaning Schedule

All food contact surfaces will be washed with hot soapy water, rinsed with clear water and sanitized with proper strength sanitizer. This will be done either by machine, in the pot sink, or in-place.

Cleaning frequencies are based on the maximum amount of time that can pass between cleanings. Items may be cleaned more frequently if excessive soil/grease/debris accumulation is observed.

Daily	每天
Grinder	研磨机 (搅肉机)
Pots/pans/utensils	锅, 盘, 器具
Can opener	开罐头刀
Rice cooker	煮饭锅
Microwave (including gaskets)	微波炉
Dry product bins – outside as needed Inside will be cleaned as needed every time the container is completely emptied	干货容器, 外面保持干净, 每次用完货物后, 内部仔细清洗
Fryer (easy access sections)	油锅
Woks	锅
BBQ oven	排骨炉
Stove	炉灶
Front grill/plexi in front of grill	烧烤炉前面
Buffet table wells/inserts	布菲台
Sneeze guards	喷嚏防护罩
Sushi station pans	寿司盘
Work Tables – as often as needed	工作台 (只要需要就要清洁)
Hand Sink	洗手槽
Pot and food sinks	锅, 盘, 和食物槽
Top to grease trap	化油池的盖
Dishwashing Machine	洗碗机
Cooler 1 & 2 – Doors	冰箱 (1和2) 的门
Cooler 1 & 2 - Outside	冰箱 (1和2) 的外表
Reach in doors/handles/glass	取门站与冰箱的把手和玻璃
Bar sinks	酒吧槽
Bar counters	酒吧台
Soda guns (soak in soda water nightly)	汽水枪 (每天晚上泡在苏打水里)

Daily Cont'd	每天
Tea station - pots/urn/ counters/sink(s)	茶区, 锅, 茶炉, 桌面, 水槽
Wiping cloth buckets (run through dish machine)	抹布桶 (放在洗碗机洗)
Rest Rooms - Sweep floors/empty trash	厕所, 扫地, 倒垃圾
Dumpster - Pick up debris/lid closed at all times	外面大垃圾桶, 捡起碎片, 随时都盖好
Dining room tables/chairs/carpet	餐厅, 桌子, 椅子, 地毯

Weekly	每星期
Fry Oil	炸油
Spice cart/shelf	五味架
All pipes in dish wash area and on cook line	所有管道在洗碗区及炒菜区
Reach-in door runners and gaskets	双门站立冰箱门的保温条和垫圈
Coolers/Freezer gaskets	冰箱和冷冻箱垫圈
Wok area - walls and outside area	炉头区 - 墙和外面区域
Floor - Under all equipment - pressure wash	地面 - 设备的下面 - 高压清洗
Kitchen Walls (as needed)	厨房墙 (只要需要)
Rest room fixtures, including employee rest room	厕所装置, 包括工人厕所
Trash barrels in all areas	垃圾桶 (在每个区)
Mop sink and area surrounding it	拖地槽和附近
Chemical storage area	化学物品储存区

Bi-monthly (or as needed)	每半个月 (或只要需要)
Filters in hood area	烟罩的过滤器

Monthly	每月
Door gaskets to all cold storage/holding units	所有冰柜门保温条
Walk-in and reach-in shelves and walls	冰柜内站立冰柜的架子及墙
Overhead ceiling vents	天花板的通风口
Light shields - walk-ins, reach-ins, kitchen	灯的保护罩 - 冰柜, 站立冰柜, 厨房
Grease traps - inside and outside grease barrel	化油池 - 里面和外面
Cooler reach-ins and cooler fans and fan shields	站立冰柜和冰柜风扇和风扇罩
Rest Rooms, walls, vents, etc.	厕所, 墙, 通风口等
Air conditioning vents/covers	冷气通风口和盖子
Refrigerator compressors (dust/vacuum)	冰柜压缩机 (灰尘)
Shelves in all areas including sushi/coolers/reach-ins, tea station, etc.	架子在所有区域包括寿司, 冰柜, 站立冰柜, 茶区, 等

Quarterly	每季度
Inside ice machine	制冰机内部
Refrigerator compressors	冰箱压缩机
Shelves in coolers	冰箱架子
Fan shields in coolers and freezer	风扇保护罩在冰箱和冷冻箱
Dining room carpets	餐厅地毯

Semi Annual	每半年
Exhaust Hoods, Ducts	排气罩, 排气风管
Floor Drains (deep clean – need floor drain brush)	地面排水沟 (深度清洁 – 需用刷子)

Note: Floors will be cleaned with proper floor cleaner, rinsed with clear water and then rinsed again with a light bleach solution – 2 caps of bleach per mop bucket. Mop will be rinsed between the wash and bleach rinse and then washed and air dried once the floor is clean.

Marlborough Super Buffet Refrigeration/Freezer/Product Temperature Log

Week of: _____

All temperatures are in (°F)

Day	Time	#1	#2	#3 F	#4	#5	#6	#7	#8	#9	Temp Devices Present & Accurate Y N	Initials
M	11 am											
	2 pm											
	5 pm											
	8 pm											
Tu	11 am											
	2 pm											
	5 pm											
	8 pm											
W	11 am											
	2 pm											
	5 pm											
	8 pm											
Th	11 am											
	2 pm											
	5 pm											
	8 pm											
F	11 am											
	2 pm											
	5 pm											
	8 pm											
Sa	11 am											
	2 pm											
	5 pm											
	8 pm											
Su	11 am											
	2 pm											
	5 pm											
	8 pm											

If unit temperatures are elevated take the temperature of the foods inside the unit. Move the product if food temperatures are elevated above 41F until unit is serviced.

If food temperature rises above 41° F for less than 2 hours, store in refrigerator until product comes to temperature. Ensure proper rotation of product.

If product rises above 41° F for 4 hours or more, product must be discarded.

1- Walk-in Cooler ; 2- Walk-in Cooler; 3- Walk-in Freezer; 4- Cook FlipTop; 5- Cook Reach-in; 6- Kitchen Upright; 7- Sushi Reach-in; 8- Appetizer Upright; 9- Soda Upright

Corrective Actions: Use back of sheet if necessary.

Weekly thermometer verification/calibration

(Write actual temperature) Date: _____

Therm 1: Initial Temp _____ Adjusted Temp _____

Monitor's Initials: _____

Therm 2: Initial Temp _____ Adjusted Temp _____

Monitor's Initials: _____

Unit temperature devices to be verified once a week.

Reviewer's Signature/Date: _____

Unannounced Visit (09/01/2014)

Consultant Service:
Wai P Kwan
Restaurant Resources Association
18 Apex Street,
Quincy, Ma 02169
Tel: (781)664-7428

City of Marlborough
Board Of Health
Health Inspector – Deirdre O’Conner
140 Main Street,
Marlborough, Ma 01752
(508)460-3753

Owner:
Master Wok
610 Donald Lynch Blvd,
Marlborough, Ma 01752
(508)303-6210

Time in: 1:00 PM – 1:49 PM

Consultant-Wai P Kwan conducted the “Unannounced Visit” to Master Wok restaurant on 09/01/2014. The manager – Jenny was in the restaurant and worked at the front line, head cook (another PIC) and one staff also worked in the kitchen. Everything looked okay and well organized. There’re some violations, which they may still improve or get used to do it (*Please see the details on below)

Progress noted on 09/01/2014:

Issue: Cooked foods placed on the self near the walk-way in the kitchen

Consultant requested the manager to the foods back into the walk-in cooler with cover on. Consultant also has requested the headquarter office to order a sheet pan rack, so workers can place the foods on the rack for cool down in the future and avoid the cross-contamination if they placed the foods near the walk way at lower level in the kitchen.

Issue: Equipment and walls have heavy grease on top, the heavy grease may attract the roaches and mice potentially

Manager reported to consultant that they’ve cleaned them every night. However, the heavy may need the special detergent to remove on the walls. Consultant will recommend the headquarter office to hire cleaning company for once a month cleaning if it’s possible.

Issue: Cooked chicken meats stacked-up in a small 4” half hotel pan for cool down

Consultant also has requested the headquarter office to order a sheet pan rack, so workers can place the foods on the rack to cool down fast and balanced.

Issue: PIC also couldn't understand inspector and showed the foods Safety certification to the health inspector during the inspection.

Improved: Consultant discussed the foods Safety Protection certification with PIC, and consultant will talk to the manager – Jenny or Jonathan Wong to assist PIC to take the class and exam for the Foods Safety Protection as soon as possible.

Issue: Cut, raw chicken stored next to wok drain, level with waste. Temp=38.2F

Improved: No issue was found during this visit.

Issue: Chicken nuggets – Cooked, held in basket over fryer (*Dispose of this) at 72F

Improved: No issue found during this visit, but consultant has asked PIC about the knowledge of danger zone for the foods. PIC was answering good and ok.
**All workers have thermometer in the pocket and able to use it correctly.

Issue: Ice machine – mold growth inside

Issue: Gas cylinder not secure

Improved: Ice machine (inside/outside) was clean, and gas cylinder placed well in storing area.

Issue: Ice scoop – stored in pan on bottom self – exposed to foot traffic + dirty rags

Improved: Ice scoop stored in a clean, and sanitized container on the top self near the ice machine.

Packaged and Unpacked Food – Separation Packing, and Segregation

Improved: All vegetables and raw meats placed in the walk-in cooler in a container with the cover.

Issue: Personal beverages/dishes stored in same food containers

Improved: All workers placed all cups and drinks in one area where away from the prep foods area in the kitchen. All cups and drinks with the covers on.

Issue: PIC not performing duties

Improved: Consultant was keep training the PIC for more specific duties in personal hygiene, foods temperature control, sanitizing, foods contact control, cooling method for the foods, and well maintained the facility conditions. Consultant also recommended PIC to renew his Foods Safety Protection certification as soon as possible.

Unannounced Visit (08/30/2014)

Consultant Service:
Wai P Kwan
Restaurant Resources Association
18 Apex Street,
Quincy, Ma 02169
Tel: (781)664-7428

City of Marlborough
Board Of Health
Health Inspector – Deirdre O’Conner
140 Main Street,
Marlborough, Ma 01752
(508)460-3753

Owner:
Master Wok
610 Donald Lynch Blvd,
Marlborough, Ma 01752
(508)303-6210

Time in: 4:12 PM - 4:56 PM

Consultant-Wai P Kwan conducted the “Unannounced Visit” to Master Wok restaurant on 08/30/2014. It’s the busy dinner hours in food court, but not on Master Wok restaurant. Consultant walked in from the back entrance, the back area / storing area was clean and well organized. All workers were wearing the uniforms and black shoes. The 3 bay sink was clean. No foods on the table. Few small pieces of cut raw chicken on the floor near the sink and consultant requested the manager – Jenny to clean that up immediately, and manager agreed. The walk-in cooler was clean, and all containers were label and dated.

Progress noted on 08/30/2014:

Issue: Front staff was chewing gum when he served the customers

Consultant requested the manager – Jenny to stop the front staff to chewing gum when he served the foods or in food served area. He should wash hands after, and before served the customers again. Manager understood it and agreed.

Issue: PIC also couldn’t understand inspector and showed the foods Safety certification to the health inspector during the inspection.

Improved: Consultant discussed the foods Safety Protection certification with PIC, and consultant will talk to the manager – Jenny or Jonathan Wong to assist PIC to take the class and exam for the Foods Safety Protection as soon as possible.

Issue: Cut, raw chicken stored next to wok drain, level with waste. Temp=38.2F

Improved: No issue was found during this visit.

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**All workers have thermometer in the pocket and able to use it correctly.

Issue: Ice machine – mold growth inside

Issue: Gas cylinder not secure

Improved: Ice machine (inside/outside) was clean, and gas cylinder placed well in storing area.

Issue: Ice scoop – stored in pan on bottom self – exposed to foot traffic + dirty rags

Improved: Ice scoop stored in a clean, and sanitized container on the top self near the ice machine.

Packaged and Unpacked Food – Separation Packing, and Segregation

Improved: All vegetables and raw meats placed in the walk-in cooler in a container with the cover.

Issue: Personal beverages/dishes stored in same food containers

Improved: All workers placed all cups and drinks in one area where away from the prep foods area in the kitchen. All cups and drinks with the covers on.

Issue: PIC not performing duties

Improved: Consultant was keep training the PIC for more specific duties in personal hygiene, foods temperature control, sanitizing, foods contact control, cooling method for the foods, and well maintained the facility conditions.

Consultant also recommended PIC to renew his Foods Safety Protection certification as soon as possible.

Unannounced Visit (08/22/2014)

Consultant Service:
Wai P Kwan
Restaurant Resources Association
18 Apex Street,
Quincy, Ma 02169
Tel: (781)664-7428

City of Marlborough
Board Of Health
Health Inspector – Deirdre O’Conner
140 Main Street,
Marlborough, Ma 01752
(508)460-3753

Owner:
Master Wok
610 Donald Lynch Blvd,
Marlborough, Ma 01752
(508)303-6210

Time in: 5:02 PM - 5:51 PM

Consultant-Wai P Kwan conducted the “Unannounced Visit” to Master Wok restaurant on 08/22/2014. Restaurant wasn’t on busy hour yet. Consultant walked in from the back entrance, the back area / storing area was clean and well organized. All workers were wearing the uniforms and black shoes. The dishwasher just finished the sink and the sink was clean. No foods on the table. Consultant saw a tray of cooked rice on top of trash barrel (*barrel was covering well), but consultant still requested PIC to transfer the cooked rice on the table for cool down, not on the trash barrel. PIC agreed. Walk-in cooler was clean, and all containers were label and dated. No major critical issue found during the visit.

2-102.11

PIC performing duties (Demonstration)

Issue: PIC also couldn’t understand inspector and showed the foods Safety certification to the health inspector during the inspection.

Improved: Consultant discussed the foods Safety Protection certification with PIC, and consultant will talk to the manager – Jenny or Jonathan Wong to assist PIC to take the class and exam for the Foods Safety Protection as soon as possible.

3-305.11

Food Storage

Issue: Cut, raw chicken stored next to wok drain, level with waste. Temp=38.2F

Improved: No issue was found during this visit.

3-403.11

Reheating for hot holding

Issue: Chicken nuggets – Cooked, held in basket over fryer (*Dispose of this) at 72F

Improved: No issue found during this visit, but consultant has asked PIC about the knowledge of danger zone for the foods. PIC was answering good and ok. However, consultant still reminded PIC that he has to use the thermometer to test the temperature for the cooked foods all the time. PIC agreed.

4-601.11

Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils

Issue: Ice machine – mold growth inside

Issue: Gas cylinder not secure

Improved: Ice machine (inside/outside) was clean, and gas cylinder placed well in storing area.

3-302.11

Packaged and Unpackaged Food – Separation Packing, and Segregation

Issue: Ice scoop – stored in pan on bottom self – exposed to foot traffic + dirty rags

Improved: Ice scoop stored in a clean and sanitized container on the top self near the ice machine.

3-302.11

Packaged and Unpacked Food – Separation Packing, and Segregation

Improved: All vegetables and raw meats placed in the walk-in cooler in a containers with the cover.

2-401.11

Eating, Drinking, or Using Tobacco

Issue: Personal beverages/dishes stored in same food containers

Improved: All workers placed all cups and drinks in one area where away from the prep foods area in the kitchen. All cups and drinks with the covers on.

2-103.11

Person in Charge

Issue: PIC not performing duties

Improved: Consultant was keep training the PIC for more specific duties in personal hygiene, foods temperature control, sanitizing, foods contact control, cooling method for the foods, and well maintained the facility conditions. Consultant also recommended PIC to renew his Foods Safety Protection certification as soon as possible.

Marlborough Board of Health Meeting July 15, 2014

There was a meeting of the Marlborough Board of Health on Tuesday, July 15, 2014, City Hall, 3rd floor, Memorial Hall. Meeting convened at 6:30 PM.

Board Members Present: Chairman John Rowe; Member John Curran, M.D., & Member James Griffin.

Board of Health Staff: Assistant Sanitarian Deirdre O'Connor, Public Health Nurse Nancy Cleary, & Secretary Linda Goodwin.

Also Present: Mayor Arthur Vigeant, Executive Aide Mike Berry, Halfway Café Representative Steve Allegro, Marlboro Super Buffet Representatives Jack & Andy Zheng and Consultant Pamela Ross-Kung.

NEW BUSINESS:

1: Halfway Café – Review Recent Food Complaint & Inspection Results

Deirdre O'Connor stated this complaint emanated from a food borne illness report, a confirmed salmonella case in which a person was admitted to the hospital. The full inspection transpired on June 27th at 4.00 pm. It was extremely hot in the upstairs kitchen. The basement kitchen including the walk-in and food preparation area has had water and grease trap issues. The upstairs kitchen has little ventilation and the heat does affect the cold holding temperatures for hot food. Deirdre spoke with Manuel Sanchez, Person in Charge (PIC), he did not seem knowledgeable (may have been nervous and/or not forthcoming). The restaurant closed for several hours, allowing them to do a major cleaning, etc. They reopened that day. This is not the first time in which the restaurant was closed and is very disconcerting. The restaurant owners requested outside assistance. Deirdre asked what changes have been implemented since reopening.

Steve Allegro from Corporate agreed that the company failed at the switch. They made improvements right away so by the re-inspection, all items were corrected. They checked and logged the temperature of the refrigeration unit in the a.m. as well as p.m. They noticed the temperatures were not holding correctly, so a new unit was ordered immediately. The company implemented a new training program for all employees. All managers are ServSafe trained and certified now all employees who handle food will be ServSafe trained and certified. New training program will address temperature logs, sanitation, food handling, and personal hygiene. Temperature logs are now located on top of each unit. Foods which require cooking will no longer be stored on ice. Sanitizers with pumps will be placed at every cooking station and monitored and changed with every shift change.

Deirdre questioned the ventilation in the upstairs kitchen which needs to be addressed.

Steve Allegro: Yes, we are addressing ventilation problems right now. We have scheduled a company to come in and evaluate the kitchen and give us some ideas how we can address the ventilation issue. Right now we have two exhaust fans in place, we may need stronger motors, etc. we will know more after the evaluation.

Deirdre: You may want to consider hiring an outside auditor, sometimes a new set of eyes, new people doing the education, etc. I do have a list of auditors/trainers if you are interested.

Dr. Curran: Questioned the building infrastructure? Ventilation is a big issue in a hot kitchen; this event was very significant to have a patient in the hospital for a week. This needs to be addressed immediately.

Steve Allegro: I agree. We now have temperature logs in place; ambient temperature of the kitchen does not affect food temps. We are open to audits, engineers checking on the ambient heat in the kitchen.

Dr. Curran questioned if equipment is in place and working?

Steve Allegro: Yes, in place and working.

Deirdre: Keep checking those temperature logs; if off, address immediately do not wait. If kitchen remains so hot, going to have the same problems.

John Rowe: I would like to make a recommendation within the next 3 weeks I would like to see an outside firm check the refrigeration units; and a written report from an engineer checking the ventilation in the kitchen. Keep constant check on the temperatures on a chart that we can verify.

James Griffin: I agree 3 weeks seems to be a reasonable amount of time to have a company come in and have a written report done. Bring reports to office for Deirdre to verify.

Board agreed that a re-inspection will occur within the next 5 days. If these problems persist your license for a food establishment could be suspended or revoked.

Motion made to receive written reports within 3 weeks regarding inspection of ventilation system; and refrigeration equipment. Pass upcoming inspection which will be done within the next 5 business days. Motion made by James Griffin, seconded by John Curran. Motion carried 3-0

2: Marlboro Super Buffet – Review Recent Food Inspection Results

Deirdre O'Connor: I was called to Marlboro Super Buffet by Ms. Lee our contract food inspector regarding the conditions of this restaurant; overall uncleanliness, mouse droppings everywhere, food solution (drippings) mopped into cracks in floor, large amount of raw chicken out in the open, warm and out of temperature, no sanitizer in the whole restaurant. Very lucky no one sickened. I closed immediately. They hired a consultant Pamela Ross-Kung; at re-inspection of restaurant it was like a new place, so clean, a great job.

Pamela Ross-Kung addressed the Board. I have been hired for a minimum of 3-months, longer if necessary. I decide if necessary. Restaurant owners just need guidance, sometimes lose sight of things quickly. Knowledge needs to be reinforced.

Jack Zheng owner of restaurant. I apologize to the Board for what happened. Everything just got out of hand. We are all retrained using temperature logs, cleaning, etc. this will not happen again.

Pamela Ross-Kung: All training paper work is provided in English, Chinese and will soon be available in Spanish. Personally, I like to demonstrate, performing these tasks over and over themselves, they get it. They really appreciate it more by doing, then reading how to.

John Rowe: Who is the watch dog when you are not there?

Pamela Ross-Kung: The two owners are now in charge Andy Zheng is in charge in Hudson, and Jack Zheng is in charge in Marlborough. Holding them the owners both responsible not employees.

Board questioned how treated by our inspector Deirdre O'Connor during and after inspection?

Pamela Ross-Kung: Awesome, utmost respect, I knew she was happy at the re-inspection as I promised her she would be. The look on her face told it all. Consultant shared before and after pictures with Board. With the right cleaning products, and equipment, you can clean anything. But you only have one shot with me; you have to show me you really want to improve.

Board is very happy with the results. We want to see progress continuing especially when consultant is no longer present. Motion made to accept report by James Griffin, seconded by John Curran. Motion carried 3-0

3: Communication from Mayor Vigeant re: P/T Public Health Nurse – Discussion of Regional Prevention Wellness Grant with Dr. Wong

Mike Berry, Mayor's Executive Aide: Communication from Mayor was sent to Board regarding P/T Nurse Position. Once the Municipal Agreement is in place, Dr. Wong will begin his assessment. Dr. Wong should be available to come into the office by Tuesday July 22nd depending on his schedule. With Dr. Wong's guidance hopefully we can make the decision which Nursing direction is best for the City of Marlborough.

Board had several questions for Dr. Wong.

Mike Berry: Dr. Wong will discuss with Nancy Cleary the BOH nursing needs, etc. It is not appropriate to discuss at this moment until municipal agreement is in place. Dr. Wong is here tonight to meet the Board and to discuss the Prevention and Wellness Grant that Marlborough is a participant in. At this time I ask the Board to wait for future discussions until Dr. Wong's contract is in effect.

4: Examine Funding Source to Cover Flu Vaccine Order

Nancy Cleary: I had earlier requested additional funds from the Mayor's office to cover the increase in our order of Flu Vaccine for the upcoming flu season. A stronger vaccine is available that covers more strains of the flu, but the price had increased. This funding request was not addressed. I do have an order in place, but I may have to cancel if I do not know where the funds are coming from. There is a real concern that I may not be able to re-order. The company ran out of vaccine last year, because the demand is so high. The State provides this vaccine for seniors and people at risk. I have several clinics scheduled for residents, employees, the Convoy of Hope, etc. I may not have enough vaccine for all of these clinics.

Mike Berry: I cannot authorize a transfer without knowing where the funds are coming from; this should have been addressed at budget time.

Nancy Cleary: I worked with Bob Landry and we sent a letter addressing these concerns and asking for this increase to cover this increase in vaccine. We had not heard back, so thought it was being addressed.

Board asked Mike Berry to discuss with the Mayor to see if funds can be designated for this important issue. We do not want to cancel any flu clinics.

- 5: Appointment of Health Agents
Communication from the Mayor regarding appoints of Dr. Sam Wong and Maureen Lee as Health Agent/Inspectors for the City of Marlborough.

Mayor Vigeant: We had hoped to have the Municipal Agreement in place by this meeting but it should be approved by full City Council at Monday's meeting. It was just approved by the Committee reviewing it. We have been in the process of reviewing the whole department, not just Nursing Services. We have hired an outside Food Consultant Maureen Lee for 60-days. She has performed at least 60 food inspections at this point. Her software is now in place allowing her to send her food inspections to us electronically. GEO TMS is now in place and Board of Health staff has been trained enabling communication with other city departments. Lisa Thomas the City Clerk, has been asked to step in and help computerize Board of Health office, working with Linda who I understand is doing a great job. All of these changes will help to ease the day to day operation of the office. I have been working with the Town Administrator of Hudson to allow Dr. Wong to help us out during this transition, until Bob Landry is back up on his feet. Our Nursing needs will be addressed with Dr. Wong once he is on board.

Nancy Cleary had several questions regarding funding that is in place for p/t nurse position?

Mayor Vigeant: Again we are now looking at the department as a whole, to see what deficiencies exist and nursing services are included in this review. Once we have Dr. Wong in place he will review and give us his professional opinion on this department as a whole.

Mike Berry: Maureen Lee was unable to attend tonight's meeting but she will be at next month's meeting to introduce herself to the Board, and will be available for all monthly meetings. This appointment gives her the authority to act on the behalf of the City in an emergency basis. A yes vote: If she is at an inspection and she feels she needs to take action, she could close immediately. A no vote: She would have to contact Ms. O'Connor before taking any action, a good example why this is really needed is last week Ms. O'Connor was attending training out of state, and would not have been available.

John Curran: I have worked with Dr. Wong and believe he would be a great asset to the City during Bob's absence and would vote yes with no hesitation.

John Rowe: What is Deirdre's roll in the office?

Mayor Vigeant: She will continue to do all miscellaneous inspections, pools, housing, etc.

Jim Griffin: I agree the City will be well served with Dr. Wong's guidance. I do not know Ms. Lee, but look forward to meeting her and working with her in the coming months.

Motion made to appoint Dr. Sam Wong and Maureen Lee as Health Agent/Inspector for the Marlborough Board of Health and to 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. Motion made by James Griffin, seconded by John Curran. Motion carried 3-0

6: Draft Local Legislation for Food Establishments

Mayor Vigeant: The current regulations on file do not have any teeth; I have met with MEDC who works with all the restaurants in town to discuss these new regulations that we want to implement as soon as possible. We discussed the fee structure: \$100/re-inspection; \$200-\$300/return inspection required; or close and/or fine up to \$500.

MEDC did ask for leniency the first year, realizing that most restaurants will require a re-inspection. I agreed but the second year they will go full force in effect, doubling re-inspection fees and will remain at that level. We have also enlisted the help of a consultant to provide guidance for any restaurant owners that need any issues, questions, etc. This service will be at no charge. They can call and get any guidance etc., and no written reports or lists of any owns that had any issues will be sent to the City.

Once approved and advertised a letter will be sent to all Food Establishments with a copy of the new regulations. At the end of the year, if any money is owed to the City, their permits will not be renewed until such fees are paid.

Mike Berry: We would like to get your feedback, this is a starting point. We need to advertise for 7-days before anything can go into effect. Advertising will be done by the City Clerk.

Deirdre O'Connor stated: Board of Health should be crafting the regulations, as well as the timeframe. Once regulations are crafted they should be sent to Attorney Cheryl Sabora from the State to review.

Motion made to review draft regulations with Dr. Wong once he has been officially appointed. And will be discussed at the next monthly meeting once Board has had time to review. Motion carried 3-0

Continuation of Item #3

Mike Berry: Dr. Wong and Alexandra DePalo would like to address the Board regarding the Regional Prevention and Wellness Grant that Marlborough is a part of along with several other partners.

Alexandra De Palo addressed the Board regarding this State Grant from DPH. The funds are guaranteed for 3 ½ years, this is a sizeable project which will require some level of participation from Marlborough, as well as all partners. Dr. Wong will share his time with Marlborough, there are 9 locations including Boston, Worcester and MetroWest.

The Federal Government is very impressed and watching, they are very interested in this project. MA is ahead of the curve. I am really excited to be working on this grant, as well as working with Marlborough.

Work Flow regarding this grant: I can provide more or less information about this grant, where we stand, etc. depending on the Board's wishes. We have both hard copies and website addresses.

John Rowe: Asked to please have both hard copies and website addresses for Board members.

Alexandra De Palo: I will send both forms of communication. This is a one of a kind grant for our State and U.S.

John Rowe: Bob Landry had been keeping us informed about this Grant, he had been unable to attend most meetings.

Dr. Wong: This was a very competitive process. There are 11 partners, not just Cities and Towns, but Clinical Partners, Dr. Kumar is a big contributor. We are asking for participation from Marlborough.

John Rowe: Dr. John Curran has agreed to represent Marlborough; he has been going to these meetings and is very excited about the opportunity.

John Curran: I have no problem representing Marlborough I have been attending these meetings along with my wife who is also very involved. I ask that she been approved also, in the event I cannot attend, she will be present representing Marlborough's interests.

Motion made to approve Dr. John Curran and Mrs. Curran to represent the City of Marlborough on this committee. Thanked them both for being willing to attend these meetings and keep Board of Health informed of progress. Motion carried 2-0

OLD BUSINESS:

- 7: Minutes – Previous Meeting - June 3, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0
- 8: Assistant Sanitarian Monthly Report – June, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0
- 9: Public Health Nurse Monthly Report – June, 2014
Board reviewed, accepted and placed on file. Motion carried 3-0

Adjourned at 8:30 PM

Respectfully submitted,

John Rowe, Chairman

Deirdre O'Connor
Assistant Sanitarian Report –8/1/14- 8/30/14 (working days)

Food Establishments

R, NV = Routine, no violations (critical)

- 8/5/14 **FISH**, inspection w/ DPH for FBI, 24 hour Vibrio trace back from Contaminated oyster bed. Some violations corrected, no inspection, just notes.
- 8/11/14 **Glenhaven Academy** – food service inspection, kitchen violations cause “conditional approval” for entire facility
- 8/13/14 Deadline for **Rt 20 Convenience St.** IPM not in, BOH invite
- 8/15/14 **Fuji Steakhouse**, sushi open for business
- 8/18/14 **Family House of Pizza**, closed for all cold holding too high, product disposed of. Invoice for repair.
- 8/21/14 **Prospector Saloon**, catering @ 140 Main St, some violations, report
- 8/25/14 **Chapa Quente**, emergency closure, unpermitted, many violations
- 8/27/14 **Auntie G’s**, new establishment, plans, no menu or servsafe
- 8/28/14 **Santa Cruz**, inspection, not ready for final

Housing

- 8/11/14 **Glenhaven Academy**, residential, conditional pass, reinspection required
- 9 Gibbon St. #1**, no cat odor, likely human. High humidity
- 44 Briarwood #3**, mold painted over by management, high humidity
- 8/12/14 **153 Mechanic St, #6**, bedbugs, new manager treating entire structure. Will call for presentation to tenants.
- 8/15/14 **107A Broadmeadow #3**, heavy mold in subgrade unit
- 8/18/14 **302 Boston Post road East. A-7**, inspection, condo, no mold.
- 56 E. Main St.**, black water into neighbors driveway. Landlord not cooperative.
- 10 Sumner #1**, inspection, no mold beyond tenant’s responsibility,
105 CMR 410.602 ***NO SOLO
- 8/19/14 **66 Devens St. #1**, inspection, mold. Insects
- 8/21/14 **Glenhaven Academy**, reinspection, passed
- 8/22/14 **14 Eldorado, Val’s**, reinspection for mold, none found **LTD

Septic

- 8/13/14 **Red Spring Rd.** resident with cesspit looking to put in drilled well, possible Presby.

Community Sanitation

- 8/16/14 **344 Boston Post Road**, Bere Nice Salon, possible unapproved injectibles, not licensed, no Certificate of Occupancy. Moved from 172 Pleasant St. None found. Told to contact building dept. ***NO SOLO
- Call from landlord, he will call MFD about numbering schema
- 8/19/14 Assist Public Health nurses with school vaccinations.

Environmental

- 8/5/14 Cyanobacteria bloom in **Fort Meadows Reservoir**. Closed by State on authority of Mike Celona
- 8/6/14 Field calls from the public re: water quality of private beaches. Referred to Recreation Dept. and Mayor’s office.

8/6/14 Test results = 140,000 cells. Exceeds limit of 70,000 cells
8/12/14 **520 Lincoln St.**, inspection for blight
85 Broad St, blight
8/21/14 Check blue green algae at Memorial beach, MacDonald and
Rogers Beach. Discussion with **Lakeshore Assoc.** president.

Administrative

8/22/14 **Impact Team** with MFD, MPD, Code Enforcement, Housing, Senior
Services, JDP

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

Deirdre O'Connor
Assistant Sanitarian Report –7/1/14- 7/30/14 (working days)

Food Establishments

R, NV = Routine, no violations (critical)

- 7/1/14 **Silk Road Bistro**, in office plan revision
Italian Kitchen, going into former Pregnolatta's, in office discussion
- 7/3/14 **Santa Cruz**, in office with plumbing inspector for grease trap resolution.
- 7/14/14 **Pricechopper Sushi** – closed due to paperwork formality, not violations.
- 7/15/14 **Pricechopper Sushi** Reinspection and opening. Sanitizer from Pricechopper dept. incorrect. Making their own.
- 7/18/14 Reinspection of **Westender**, closed due to cold holding violations. Temps check correct, many other issues.
Firefly's mobile food truck inspection, reinspect and report to owner
Sorrento's, locked dumpsters, fly blown and stinking. Spoke with owner. Washed down.
- 7/21/14 **Firefly's** adjustments, approved
- 7/24/14 **Master Wok**, reinspection. Many repeat violations.
Dunkin Donuts, mall, excessive heat in food prep area
- 7/25/14 **Sal's Pizza** truck fire on highway. Load condemned after contact with diesel smoke.
Master Wok Invitation to special hearing.
- 7/29/14 Resolution: hire consultant 6 months, monthly inspections weekly inspections first 2 months.
2013 LBOH Reporting Requirements – Food, tallied, sent to DPH via SurveyMonkey.

Follow-up inspection guidance after contract food inspector

Ruby Thai, needs new electrician, other one quit
, needs guidance with allergen awareness warning placement
Linguini's, disagreement with food inspection, explanation.

Housing

- 7/1/14 **3 Church St.**, with MPD, Code Enforcement. Failure to obey Vacate Order of 6/2/14. 6 people in home to be "no trespassed" by owner. Posted, locks changed by 5:00, Worcester Housing court for injunction.
- 7/2/14 **153 Main St. #18**, heavily infesting with bedbugs judging by the large amount brought into the office. SAMIA Corp., many cases recently.
- 7/3/14 **153 Main St. #18**, corp provided documents showing attempted pest treatment and eviction for noncooperation.
- 7/14/14 **The Heights, 26 Briarwood #9**, pre-occupancy inspection for MRVP
- 7/16/14 Compliance letter, tenant ok to move in
39 Newton St. #12, call concerning wellness check of child, forwarded to Code Enforcement, MPD
39 Greenwood St. #2, inspection for bedbugs, full Tyvek, heavily infested
- 7/17/14 **39 Greenwood St. #2**, OTC posted on property, tenants given prep sheets in Spanish, landlord alerted.
- 7/18/14 **39 Greenwood St**, Received contract for entire structure from Terminex.
3 Church St. still vacant.

7/24/14 ? **anonymous**, mobile home, referral to ClearPathMA

Septic

7/16/14 **9 Stonehill Rd.**, Septic Repair sigh off, no designed flow GPD #, Walker Building for As-built. Clear, called for pick up.

Environmental

7/2/14 **14 Eldorado, Val's**, inspection, sewage leak under trailer, clean up letter to park owner.

7/21/14 Cyanobacteria bloom in **Fort Meadows Reservoir**. Spoke w/ DPH, forwarded pictures taken by intern. He will pul samples en route to Worcester

7/22/14 **Fort Meadows Reservoir**. Met w/ Mike Celona, discussed actions, closed one half of beach for swimming. Trained lifeguards in monitoring. Await results.

240 Brigham St., abandoned pool, mosquito breeding ground. Inspection w/ code Enforcement, MPD ***NO SOLO

7/23/14 Survey of beach, Open for swimming after foam removal. Daily observation by intern.

7/24/14 Solomon Pond Mall, 2 leaking dumpster, intense odor, OTC to mall Management.

7/29/14 Beaver Permit

Training

7/7/14-7/10/14 78TH NEHA Annual Educational Conference

Administrative

7/1/14 **Convoy of Hope rep.**, questions about flu clinic

7/14/14 Discussion with BOH member re: food establishments ordered to appear. Discussion with 2 food establishments ordered to appear at BOH meeting.

7/15/14 BOH meeting, 2.5 hours comp time
http://www.marlboroughma.gov/Gen/MarlboroughMA_BoardHelth/14-Packet-0715.pdf

7/23/14 Review of work with Sam Wong

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

Department of Early Education and Care HEALTH INSPECTION REPORT

This is to certify that
Glenhaven - Justice Resources Inc.
(Name of Facility)

located at 56-58 Framingham Rd Marlborough 01752
(Street) (City) (Zip)

was inspected on 8/11/14 by Deirdre O'Connor
(date) (Name of Inspector)

of City of Marlborough Board of Health
(Inspection Board, Agency or Department)

The above facility complies with Chapter I I of the State Sanitary Code and other regulations pertinent to the following areas:

- Kitchen Facilities Yes No
- Food Storage and Preparation Yes No
- Water Supply Yes No
- Hot Water Temperature Yes No
- Bathroom Areas Yes No
- Sewage System Yes No
- Lighting and Electrical Operations Yes No
- Heat Yes No
- Ventilation Yes No
- Smoke Detectors Yes No
- Exits Yes No
- Asbestos Yes No
- Garbage and Rubbish Disposal & Storage Yes No
- Control of Insects, Rodents & Skunks Yes No
- Approved: Yes No *Conditionally

turned down to protect clients

Recommendations:

1st floor New room # no smoke detector (single)

2nd floor exhaust dirty (off living room) (single em)

Kitchen - Austin Sands

- Incorrect handwashing (inspector performed in service) by PIC
- Growth inside ice machine - cleaning cycle may be lacking heat or chemical
- No allergen awareness certificate

Signed (Inspector or Representative of Inspecting Authority)

*Conditional approval may be given only when, in the opinion of the inspecting authority, children's health would not be endangered in the facility prior to the correction of noted non-compliance items. Conditional approval will satisfy provisional licensing requirements, but certification must be obtained before a regular license can be issued.

Department of Early Education and Care
HEALTH INSPECTION REPORT

This is to certify that

Glenhaven - Justice Resources
(Name of Facility)

located at 56-58 Framingham Rd Marlborough 01752
(Street) (City) (Zip)

was inspected on 8/21/14 by Deirdre O'Connor
(date) (Name of Inspector)

of City of Marlborough Board of Health
(Inspection Board, Agency or Department)

The above facility complies with Chapter I I of the State Sanitary Code and other regulations pertinent to the following areas:

- | | | |
|--|---|---|
| Kitchen Facilities | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Food Storage and Preparation | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Water Supply | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Hot Water Temperature | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Bathroom Areas | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Sewage System | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Lighting and Electrical Operations | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Heat | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Ventilation | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Smoke Detectors | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Exits | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Asbestos | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Garbage and Rubbish Disposal & Storage | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Control of Insects, Rodents & Skunks | Yes <input checked="" type="checkbox"/> | No <input type="checkbox"/> |
| Approved: | Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> | *Conditionally <input type="checkbox"/> |

PUBLIC HEALTH NURSE REPORT FOR AUGUST, 2014

TB CONTROL

MANTOUX TESTING

15 tests were given: 6 negative; 7 positive and referred to Getchell; 2 unread – clients did not come back

CLASS II (Latent TB Infection)

Currently there are **22** 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 Levofloxin, Cycloserine, Ethionamide, Ativan & Prilosac and Vitamin B6 through Getchell Clinic in Worcester. She no longer takes Ativan or Prilosac. An endoscopy was done in August and all biopsies were negative. She is now taking Zyvox also. Ethionamide was discontinued and her stomach and sleep issues resolved. She was started on IM injections of Amikacin three times a week in January and completed six months of treatment in July. She continues with DOT 5 times a week with other medication side effects and is followed @ Getchell monthly.

CLASS III (ACTIVE TB)

A 63 year old female from Brazil completed her treatment and has been discharged from Getchell and Marlborough BOH.

CLASS III (ACTIVE TB)

A 34 year old male with a history that dates back to 2012 with a mediastinal retroperitoneal lymphadenopathy found on a CT scan. The client has a history of pneumonia on and off for 1½ years. He was initially evaluated in a hematology oncology clinic and then in a pulmonary clinic in 2012. In the pulmonary clinic he had sputum for AFBx3. The smear & culture for TB were negative. The client was

diagnosed with possible sarcoid. He did have a mediastinal lymph node needle aspirate in June 2013 which revealed a granuloma. In 2013 he was seen again for pneumonia brachiectasis. He had an esophageal perforation and an esophageal hematoma. He was seen by thoracic surgery. This condition improved; but continued to have pain & pulmonary infiltrate. For a while he was lost to follow up. Multiple letters were sent to his house. On 3/20/14 he reappeared to the clinic with dysphagia, kidney stones, rectal pain, dysuria & weight loss. Repeated sputums for AFB were done and grew mycobacterium TB. The client started the full treatment 5/22/2014 for active TB & INH, Rifampin, ethambutol, PZA & Vitamin B6. He is now on Rifamate & Vitamin B6 and treatment is planned for a total of 6 months. Between 5/28/14 and 7/3/14 he gained 5 lbs and is feeling better.

Immunizations

Given in the BOH office:

Td - 3	MMR – 9
IPV – 9	DTap – 3
Tdap – 7	HepB – 9
VAR - 9	

Total: 49

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:

Lyme – 19
Hep B - 1
Hep C – 2
Chickenpox - 1

Group B Streptococcus Pneumoniae

A 65 year old retired female had a past endometrial biopsy in her doctor's office for abnormal bleeding. This was followed, within 24-48 hours, by vomiting, abdominal discomfort, chills, fever 102 degrees, confusion and sepsis. Her past medical history consists of diabetes, a stroke this year, spinal stenosis, obesity, GERD, sleep apnea & high cholesterol. She had no history of receiving the PPV-23 vaccine for pneumonia. She was admitted to a local hospital. An ID consult was done. Chest x-ray was within normal limit. Cardiac echo was done to rule out endocarditis which was within normal limit. Blood cultures were done and she tested positive for Streptococcus B.

Shigella

59 year old female who works at an IT Help Desk went to South Dakota with 14 friends. They camped on or near an Indian Reservation and other nearby areas. She returned to MA and had nausea, vomiting, abdominal cramps, fatigue, diarrhea, joint and muscle aches and weight loss. Of the 15 campers, 13 exhibited similar symptoms of varying severity. This client was the only one who sought medical treatment. None of the campers are food handlers.

Babesiosis/Lyme Disease

A 44 year old outside painter from Brazil complained of joint and muscle aches, fever and left upper quadrant chest pain. His wife had removed a tick from him 40 days ago. He was admitted to a local hospital for one day and was seen by an ID physician. His labs revealed normal WBC & platelet count and slight anemia. Chest x-ray was within normal limits. The CT scan of abdomen and pelvis showed enlarged spleen. He was treated with IV antibiotics and discharged home.

Tuberculosis Direct Observation Therapy (DOT)

1 client 5 x's/wk

1 client 1 x's/wk

Camp Inspections

ProAmbitions Ice Hockey @ NESC

Trainings

MDPH Reimbursement Training – August 12
Adult Flu Training – August 19

Respectfully submitted,

Nancy Cleary RN

Nancy Cleary, RN
Public Health Nurse

PUBLIC HEALTH NURSE REPORT FOR JULY, 2014

TB CONTROL

MANTOUX TESTING

3 tests were given: 3 negative

CLASS II (Latent TB Infection)

Currently there are **13** 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 & Prilosac and Vitamin B6 through Getchell Clinic in Worcester. She no longer takes Ativan or Prilosac. An endoscopy was done in August and all biopsies were negative. She is now taking Zyvox also. Ethionamide was discontinued and her stomach and sleep issues resolved. She was started on IM injections of Amikacin three times a week in January and completed six months of treatment in July. She continues with DOT 5 times a week with other medication side effects and is followed @ Getchell monthly.

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 with a history that dates back to 2012 with a mediastinal retroperitoneal lymphadenopathy found on a CT scan. The client has a history of pneumonia on and off for 1½ years. He was initially evaluated in a hematology oncology clinic and then in a pulmonary clinic in 2012. In the pulmonary clinic he had sputum for AFBx3. The smear & culture for TB were negative. The client was diagnosed with possible sarcoid. He did have a mediastinal lymph node needle aspirate in June 2013 which revealed a granuloma. In 2013 he was seen again for pneumonia brachiectasis. He had an esophageal perforation and an esophageal hematoma. He was seen by thoracic surgery. This condition improved; but continued to have pain & pulmonary infiltrate. For a while he was lost to follow up. Multiple letters were sent to his house. On 3/20/14 he reappeared to the clinic with dysphagia, kidney stones, rectal pain, dysuria & weight loss. Repeated sputums for AFB were done and grew mycobacterium TB. The client started the full treatment 5/22/2014 for active TB & INH, Rifampin, ethambutol, PZA & Vitamin B6. He is now on Rifamate & Vitamin B6 and treatment is planned for a total of 6 months. Between 5/28/14 and 7/3/14 he gained 5 lbs and is feeling better.

Immunizations

Given in the BOH office:

VAR – 1
Tdap - 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:

Lyme – 18

Hep C – 1

Campylobacter - 1

Campylobacter

A 3 year old boy with symptoms of nausea, vomiting, diarrhea, bloody stool, headache and fever of 102. He was seen and treated by a local pediatrician. He and his family were driving from Texas to New England. Three of the six family members ate at a fast food restaurant in Kansas and those three had symptoms. The 3 year old was the only one that received medical treatment.

Salmonella

4 year old boy with fever of 101, fatigue, diarrhea with blood and abdominal discomfort. He was seen and treated by a local pediatrician. The family traveled to Connecticut and Rhode Island during the incubation period. Six people were exposed but only the 4 year old was symptomatic.

Hepatitis B

A 37 year old male software engineer who came to the US three years ago from India. He was asymptomatic. He went for a routine physical exam and blood work revealed a positive for Hepatitis B. Most tests were needed to confirm if he is acute or chronic. Further testing by an Infectious Disease M.D. revealed client has chronic Hepatitis B.

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Tuberculosis Direct Observation Therapy (DOT)

1 client 5 x's/wk with orientation of VNA nurse
1 client 2 x's/wk
1 client 1 x's/wk

Cases investigated by the VNA

HGA 2 (Human Granulocytic Anaplasmosis)
Grp B Strept 1

Camp Inspections

NESC:
Sky Hawks
Jr. Bruins
NCD

Respectfully submitted,



Nancy Cleary, RN
Public Health Nurse