

## Board of Health Minutes September 24, 2012

The meeting was called to order at 7:35 p.m. Present were Cynthia Hill, Michael Bean, M. D., Michael Wegerbauer and Chair Thomas Klem. Also present were Julia Junghanns, Director of Public Health and Patti White, Department Assistant.

7:35 Public Comments- there were none

7:36 p.m. **Stop & Shop- Sushi Variance- Requesting variance of food code 3502.11- Specialized process to Acidify Rice to render it Non-Potentially Hazardous.**

Mr. Ningyi Hu, Regional Manager for Asiana Cuisine Enterprises (ACE) sushi.

Mr. Hu is the Regional Manager for 30 stores in NE area. Beth Grossman, food inspector is present to discuss this variance request with the Board. Mr. Hu explained to the Board what the reasoning is for and process used for Acidifying Rice.

The rice temperature needs to be at a higher level to be able to roll the sushi. Vinegar (ph for vinegar tested twice a day) is added to the rice to change the ph which keeps bacteria from forming. The sushi is rolled and packaged and put into a freezer or walk in cooler to reduce the temperature of the sushi to below 41 degrees prior to it being put in the display cases for sale. The refrigeration process allows the food prep persons to prepare enough sushi in advance of the opening of the store and reduce the temperature of the food to the proper level for sale. The chef adjusts his start time in the morning, based on the sales volume of the store to be sure to have enough food prepared and at the proper holding temperature for when the store opens. Any changes in the recipe or the vinegar used are all recorded in the log books. All logs need to be recorded as according to the plan as it is presented today. If there is a change of ownership, they need to update the log books. The freezer/walk in cooler must have a dedicated space, marked just for use for the sushi vendor.

**TK: Motion to approve variance for food code 3502.11 Specialized process to Acidify Rice to render it Non-Potentially Hazardous, As presented using the ph meter to verify ph, with ph strips on site for back up when needed. Second CH. Vote all in favor 4-0.**

8:05 p.m. Special Town Meeting Articles 2 & 3- Board of Health statements:

Contact the petitioner to submit final draft of the articles to BoH so they can modify their article of support.

**In principal the BOH supports any article that encourages the utility company to demonstrate compliance with State regulations to the BOH. We recommend that the utility company be required to present all information as required by the state regulations to the Board of Health prior to the herbicide application no less than 60 days prior to application of pesticides or herbicides.**

**TK: Motion to have TK as chair of BOH speak pro for article 2 at STM on October 3 and Con article 3. CH second all in favor 4-0.**

8:30p.m. **Habitat for Humanity a 40B project review for Planning Board.** Win Mallett 17 Waltham Road, representing Habitat for Humanity. All Town boards have been requested to submit comments on the planned project.

BOH is looking for Habitat representative come back to BOH after the zoning approval to confirm details for the maintenance plan. Details of how contracts and maintenance of the systems will be worked out with the owners

for each building (varied unit sizes/numbers of bedrooms). Memo to ZBA. There will be 12 bedrooms total for the projects.

**TK: memo to Wayland Zoning Board of Appeals, The Wayland Board of Health approves the 40 b project for Habitat for Humanity on Stonebridge Road with a concern regarding the division of cost for the maintenance of each of the separate septic systems.**

**8:45 p.m. New Food Permit categories and fees:**

Due to several new businesses in Wayland, we have the need to add the following food permit categories to our fee schedule.

Open table grill \$50

Specialized process HACCP plan for onsite preparation \$200.

Specialized process HACCP plan for onsite preparation (with existing food service permit) \$50.00

Frozen Desert Manufacturing \$150.

Residential Kitchen \$150.

**TK: motion to approve the additional food categories for;**

**Open table grill \$50**

**Specialized process HACCP plan for onsite preparation \$200.**

**Specialized process HACCP plan for onsite preparation (with existing food service permit) \$50.00**

**Frozen Desert Manufacturing \$150.**

**Residential Kitchen \$150.**

**second MW all in favor 4-0**

**9:00 p.m. Contract for UMass medical school to bill our flu vaccine shots with a 10% fee.**

**Motion to authorize to approve the contract for Umass medical to sign for reimbursement for flu shot vaccines**

**Second MB vote 4-0.**

**9:00 p.m. Minutes of September 12, 2012. TK: motion to approve minutes of 9/12/12 second CH. All in favor 4-0**

**9:05 p.m. Fluoride Discussion**

The board is starting discussion regarding the process that would be required to remove fluoride from the Town drinking water. The addition of fluoride was started by the BOH and was voted in at town meeting in 1999 or 2000. In order to stop the addition of the fluoride, we believe there would need to be a warrant article written for the spring town meeting.

**October meeting dates Tuesday October 9<sup>th</sup> and Monday October 22<sup>nd</sup> and post for STM October 3<sup>rd</sup> at 7pm in case there is a need for discussion prior to the start of STM regarding the articles.**

**9:30 p.m. TK: motion to adjourn second CH all in favor 4-0**

Respectfully submitted

Patti White

Department Assistant

092412minutes

Approved 07/08/13

