



BOARD OF HEALTH

# TOWN OF WESTBOROUGH MASSACHUSETTS

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## BOARD OF HEALTH MONTHLY MEETING

Tuesday  
November 17, 2015

**Westborough Fire Station Meeting Room**  
**42 Milk Street**  
5:30 p.m.

## AGENDA

1. Minutes of Meeting (October 27, 2015)
  2. Director's Report (October)
  3. Sanitarian's Report (October)
  4. Health Inspectors' Reports (October)
  5. Bhaskar Rednam - Discussion - Numerous violations at *Mirchi* and *Mawa House* - 6:00 p.m.
  6. Director's Issues
- Adjournment



BOARD OF HEALTH

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## Minutes of Board of Health Meeting November 17, 2015

The regular Board of Health meeting was held on Tuesday, November 17, 2015, in the Westborough Fire Station Meeting Room, 42 Milk Street. The meeting was called to order at 5:38 p.m. by Chairman Walsh. Present: Members Hashmi, Ehrlich, Director Baccari, Sanitarian Gauthier, and Inspector Gilchrist.

The minutes of the meeting held on October 27, 2015, were approved.

Director's report (October) was discussed and approved.

Sanitarian's report (October) was discussed and approved.

Health Inspector's reports including part-time Health Inspector (October) were discussed and approved. Representatives from Moe's will be brought in for an administrative meeting due to numerous violations found during the last inspection.

Representatives from Not Your Average Joe's will come before the Board in January to discuss the numerous violations found during a recent inspection.

### **Baskar Rednam - Discussion - Mirchi / Mawa House**

At 6:00 p.m., the Board prepared to meet with Mr. Rednam, who owns and operates two restaurants in Westborough, Mirchi and Mawa House. Recent inspections conducted at both locations found numerous violations. Mirchi is currently on probation with quarterly inspections. About a year or so ago, Mr. Rednam hired a consultant and there was improvement; both locations did well for awhile. Recent inspections have found numerous, repeat critical violations in both restaurants.

Inspector Gilchrist circulated photos of a recent inspection of Mirchi. She said the inspectors have done everything they can think of to get them to comply and nothing seems to work. Sanitarian Gauthier commented there is no consistency with maintenance and cleanliness. Mr. Rednam is not always there in the restaurants and the employees do not respect their jobs or responsibilities. When the consultant was there, there was improvement, but the restaurant has not been able to maintain that level since the consultant has left. Maintaining cleanliness is an issue.

Mr. Rednam said some of the employees trained by the consultant have left. Maybe he can have the consultant come back and train the new employees.

Member Hashmi said he has been to Mr. Rednam's restaurant and wants to be sure he can eat there safely.

Mr. Rednam said he has hired a cleaning crew to clean at night. Inspector Gilchrist said he has to follow up with the cleaning crew and not assume they are cleaning properly.

Director Baccari said the manager should take an active approach in supervising and be responsible. A checklist should be issued daily. Member Ehrlich said the pictures indicate a disregard for cleanliness.

Chairman Walsh said Mr. Rednam should have more of his employees ServSafe certified.

Sanitarian Gauthier said he told the manager that it's easier to keep the things clean once it's cleaned.

Chairman Walsh said Mr. Redman needs to bring in the resources he needs to make things right and get off probation. He has to fix the problems. The Board doesn't want to shut down his restaurant.

Member Ehrlich said he recommends hiring a consultant and get the training needed for his employees.

Chairman Walsh agreed with hiring a consultant and recommended a checklist; it's an extra step and very helpful to employees. The Board will be interested in the next inspection.

(Chairman Walsh left the meeting at 6:30 p.m.)

Discussion continued about Mawa House. Sanitarian Gauthier said the restaurant had 15 violations during its last inspection. There were a lot of cleaning issues.

Member Hashmi said a consultant might be a good idea for Mawa House as well. Indian sweets are concentrated sweets - glucose. This is what bacteria love. The risk for illness is higher because the food is water-based and cold. He wants people to be able to eat in a safe environment. Maybe Mr. Rednam should have the same checklist at both restaurants. He wants the restaurant to succeed.

### **Director's Issues**

FY17 trash and office budgets were reviewed and discussed.

A resident of Central Street complained of paint odors coming from Westboro Auto Shop. The DEP inspected the shop two years ago and determined the business was in compliance with their regulations. There have been sporadic complaints over the past few years regarding the odors. All complaints are investigated and logged in.

A flu clinic was held November 16<sup>th</sup> at the Gibbons Middle School for children ages 9 to 18. Approximately 61 kids were vaccinated.

Director Baccari, along with Irene Congdon, DEP Municipal Assistance Coordinator, met with Ben Harvey, of E.L. Harvey & Sons, on November 5, 2015, to discuss what exactly comprises the solid waste tonnage that the Town is charged for. Harvey's supplies a bin for construction demolition debris for homeowners that a lot of towns do not offer. That bin is not suppose to be used by contractors or construction companies. Construction debris and bulky goods are factored into total tonnage. Construction debris is sorted and recycled at Harvey's. If 5 tons of construction debris is sorted, then 5 tons of municipal solid waste is added to the Town's tonnage. Ben is going to investigate tonnage figures. Harvey's is paid \$38/ton by the Town to maintain the residential trash area and haul the trash to Wheelabrator. Wheelabrator Millbury is paid \$66/ ton to incinerate the trash. Harvey's currently has 2200 private subscription customers; approximately 550 of those customers pay extra for recycling. Tidy Town customers are not encouraged to recycle. Their recyclables are thrown in with their trash which increases the Town's tonnage. On average, 525 tons a month are disposed of through the transfer station; 90 tons a month are disposed of from Tidy Town customers. Those tonnage figures are from Harvey's. Director Baccari thinks 525 tons/month is high; he thinks it's closer to 400 tons. Member Ehrlich would like to know the number of households in Town. Ben estimates that it would cost \$650,000 to 700,000 per year to provide curbside service. This cost does not include cart rental fees; those fees are extra. The service would pick up trash every week and recyclables every other week. The trash budget for FY2017 is \$582,400. Director Baccari said the Town is not going to save any money by going curbside; it's going to cost a lot more to go curbside. It might save a little on tonnage, but not much. A committee will be formed in the near future to investigate trash disposal solutions.

The Building Inspector notified the Board of Health of two donkeys being kept in a residential area in Town and wanted to know if a stable permit is needed by the owner. Donkeys are not included in the Town's stable regulations, only horses. There is no definition of a horse in the regulations. Director Baccari said the stable regulations also require an acre for a horse along with certain turn-out space plus space for a shelter. According to the assessor's records, this property has only 1.03 acres and Director Baccari doesn't know if the owner can do all that on that property. Director Baccari would like to seek legal counsel for an opinion. Member Ehrlich said he would rather change the regulations to be more

explicit; a donkey is not a horse. Director Baccari will need to investigate the situation further; he was just informed of the situation this morning.

Member Hashmi would like to see an "honor roll" for restaurants and have it displayed on the Town's website. There is currently a certificate of merit program for full-service restaurants. The criteria for the merit program is the restaurant has to be open for business for at least six months and receive less than 10 minor violations with no critical violations during inspections. The certificate is valid for six months. There was discussion about having a Facebook page that could be maintained by a high school student.

There being no further business, the meeting adjourned at 7:05 p.m. The next meeting is scheduled for January 19, 2016.

Respectfully submitted,

  
Kathleen Smith