

**Board of Health
Meeting Minutes
May 12, 2014**

Members Present:

Tom Kinzer, Co-Chair
Caroline Donnelly
Sarah Thompson

Staff Present:

Heidi Porter, Director
Mary Firestone, Recording Secretary

Members Absent:

Bea Brunkhorst
Anita Raj

Also Attending:

Aphrodite Stamatakos, Sparta Restaurant
Calvin Qiu, Genji Sushi (at Whole Foods Market)
Tan Lee, Genji Sushi (at Whole Foods Market)

The meeting was called to order at 7:06 P.M. Mr. Kinzer chaired.

Variance from the Food Code – extension request – Sparta Restaurant:

Ms. Porter reviewed the history of the variances issued in January. She said that a new hand-washing sink had been installed and that the appropriate standards had been reached using manual injections of the sanitizer according to the proprietor's records. The Board's food consultant had also found on inspection that the standards had been reached. All inspections had been unannounced. Sparta's owners requested extension of the variance through the end of their lease, July 1, 2015. Ms. Donnelly asked about the possibility of acquisition of a new dish machine. Ms. Stamatakos explained that a new machine that would fit would cost about \$9,000 and that new parts are not available for the old machine. She said that due to her husband's health they have made a decision to close down the restaurant at the end of the lease. Ms. Porter had prepared three potential motions: (a) Extend the variance until the new lease is signed in 2015; (b) Extend the variance for another 4 months while they look for a used machine; and (c) Do not issue an extension and order replacement of the machine within 30 days. Mr. Kinzer said that he sees no point in giving a short extension to the variance. Ms. Porter said that drop-in inspections will continue.

Ms. Donnelly moved that the Board of Health extend the time period of variance of Federal 1999 Food Code Section 4-501.112 to Sparta at 321 Great Road until the lease expires on May 31, 2015, by which time one of the following outcomes is to have been achieved: 1) the existing dish machine will reach a minimum temperature of 165° F; 2) the existing dish machine will be fitted with an automatic injector for sanitizing solution at the code prescribed rate; or 3) the dish machine will be replaced with a code compliant unit. Until the variance expires or the machine is compliant, Sparta will comply with the following conditions: Because the dish machine does not currently reach the sanitizing temperature of 165° F, each time the dish machine is used: 1) run one cycle to wash and rinse dishes; and 2) run a second sanitizing cycle with added chemical sanitizer (chlorine bleach). During each of 3 meal periods per day, a chlorine test strip will be run through the 2nd dish machine cycle to confirm the chlorine concentration (equal to or greater than 25 ppm) and test results will be logged. The log will be maintained on-site and available for inspection by the Board of Health. If conditions of this variance are not met as determined during Board of Health inspection, Sparta's owners will appear before the Board of Health for a hearing. Ms. Thompson seconded the motion. Vote count: 3-0

Variance Request from the Food Code – Genji Sushi:

Mr. Qui said that they have been using the pH test for sushi rice safely for 10 years. He showed the battery-powered pH meter they use and their record forms. Ms. Porter asked about training of new employees. Mr. Qui explained that their new employees take an online training course. Mr. Kinzer asked whether the employees are fluent in English and what their native languages are. Mr. Qui said that their native language is Nepalese but that they understand English well enough to perform their duties. He said that Genji owns another business in New York and in other Whole Foods stores in Massachusetts. During BOH inspections all personnel on site will be expected execute all the food safety tasks related to any variance conditions for sushi rice preparation. Ms. Porter explained that Massachusetts is still using the 1999 Federal Food Code which requires variances for some procedures. In other states where later codes are in use, such variances are not required. On an annual basis Genji submits a rice sample for laboratory testing to confirm the appropriate pH level they must achieve to prevent growth of bacteria.

Ms. Thompson said, “As required by 105 CMR 590 and the 1999 Federal Food Code at section 3.502.11 and in accordance with the 1999 Food Code at section 8.103.10, I move that the Board of Health issue a variance to Genji at 170 Great Road (at Whole Foods Market) for use of pH as a public health control for their sushi rice with the understanding that: 1) the prepared HACCP Plan will be followed, signed by HACCP trained staff and reviewed annually; 2) the acidified rice will be submitted for annual bacteriological analysis; and, 3) a pH log will be maintained documenting pH of each batch of rice made.” Mr. Kinzer seconded the motion. Vote count: 3-0

BOH Meeting Minutes:

Ms. Thompson moved to accept the minutes of the April 7, 2014, meeting as amended; Ms. Donnelly seconded the motion. Vote count: 3-0.

Board of Health Action Items --- Old and New Business:

Update on BOH Liaison Assignments:

Ms. Donnelly reported on her attendance at the meeting of the Youth and Family Services Committee. She stated that Selectman Caroline Fedele said that the Selectmen are looking to whether more people would be involved if there was remote (electronic) access to meetings. Selectman Fedele also said that alcohol regulations, which formerly restricted provision of alcoholic beverages to diners who are also ordering meals, will now allow provision of 2 drinks without an order of food. Police Department School Resource Officer Jeff Wardwell reported that during a seminar on distracted driving at the high school, some students were rude. The number of homeless families in Bedford hotel housing is declining. During the Bedford high school prom, held at the Billerica Elks hall, it was necessary to call an ambulance; as a result, the Bedford prom is no longer a welcome event at that facility.

Ms. Thompson said that she had attended the Healthy Bedford/Safe Routes to School meeting. Healthy Bedford Healthy Dining program window stickers are being provided to restaurants that meet the requirements of the Healthy Dining program and have agreed to participate. Ms. Thompson said that 400 students and parents participated in the Walk and Bike to School event; this represents an increase in the number involved in past years. More signage announcing the walking routes through the trails system is needed. There will be a survey of the students in the Fall relative to walking and biking habits. There is an attempt to get the Selectmen to adopt the state’s Complete Streets program. Annual pedestrian and bike safety training are proposed. In order to make the program sustainable, town or school employees or representatives must agree to “own” the work. The Annual Town

Meeting approved development of a bicycle and pedestrian master plan. A Request for Bids will go out on June 15th with the work to be accomplished by April 2015. Bedford's walkability score is low. A local transportation survey, supported by a Community Health Network Area grant, found that people want transport that gives them access to the Alewife MBTA station. There is also interest in a taxi voucher system.

Old and New Business:

Mr. Kinzer said that he had looked into the issue of domestic violence as a public health concern. As promised at the previous meeting, he had found notes from a meeting on the subject from October 17, 2006; he provided copies to Board members. The meeting didn't address domestic violence but violence in society. Public health is preventive whereas criminal justice is reactive. He said that he didn't know what the Board should do about the issue. Ms. Porter recounted past town discussion. She said that our role is most often in outreach. There is value in that but we don't have the capacity to take on the issue. Ms. Donnelly said that people are reluctant to discuss domestic violence --- there is a stigma attached. Mr. Kinzer said that work in violence prevention requires screening and training; he doesn't think that there is a role for the Board of Health.

Director's Report:

Ms. Porter said that there has been a great response to the tick testing program supported by the Community Innovation Challenge Grant. Bedford residents had submitted 35 ticks for testing. 53% of the ticks submitted to date were found to be positive for pathogens that cause Lyme disease, 7% for pathogens that cause anaplasmosis, none for babesiosis.

The recently hired health agent is attending trainings, doing inspections and working with various inspectors and colleagues in Bedford and other towns to gain experience in various issues.

The resident involved in the long-term hoarding case has been working with the case manager and making progress. A new model will enable cases to be closed out sooner.

Revision of animal regulations is underway; the term "animal unit" will be eliminated.

Ms. Porter was asked to sit on a statewide Advisory Committee that is evaluating, over the next 2 months, how to best distribute funding to the communities by area hospitals through the Determination of Need/Community Health Investment (CHI) Health Impact Assessment (HIA) process.

The part-time school nurse has given her notice; the job will be advertised.

Ms. Porter reported on the Healthy Dining Program. Four restaurants have signed up: Dalya's, Sparta, Subway, and Firebox.

Ms. Porter said that she had responded to Title V questions from residents interested in building additions to their homes. Septic system design requirements are based on the number of bedrooms; enlargement of septic systems can be quite costly.

The first hazardous waste collection was held on April 19 and was wildly popular, as the first collection of the year usually is.

Ms. Porter prepared an application for a grant to provide Mental Health First Aid training to 60 Bedford employees and residents as space permits. The grant would be awarded to the community, not the school as was previously proposed.

Ms. Donnelly moved to adjourn the meeting; Ms. Thompson seconded the motion. Vote count: 3-0. The meeting was adjourned at 9:08 P.M.

The next meetings of the Board will take place June 16, and July 28, 2014. There will not be a meeting in August.

Bea Brunkhorst, Co-Chair

Thomas J. Kinzer

Tom Kinzer, Co-Chair

Caroline Donnelly

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Anita Raj

Sarah Thompson

Sarah Thompson