



TOWN OF NORTHBRIDGE
BOARD OF HEALTH

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The Northbridge Board of Health approved these minutes at a meeting held March 8, 2011.

MEETING MINUTES - February 8, 2011

This meeting was called to order at 7:05 PM by Mr. Chris Cella, Vice-Chairman. Other members present were Ms. Ann Marie Thompson and Mr. Steve Garabedian. Mr. Paul McKeon and Mr. Scott Chase were absent. Also present was Jeanne M. Gniadek, Administrator.

Minutes: A motion was made by Mr. Garabedian to accept the minutes of **January 24, 2011**. Motion seconded by Mr. Cella; the vote was 2-0 in favor. Ms. Thompson abstained.

Food Establishment Inspections – King Jade Chinese Restaurant: In accordance with the newly adopted inspection policy, establishments receiving 3 or more critical violations on the semi-annual food inspection report will be subject to quarterly inspections and will be charged \$100.00 for each additional inspection deemed necessary. The January 14, 2011 inspection report for King Jade presented with five (5) critical violations. Present for this meeting to discuss these non-compliance issues was Tom Lan, Assistant Manager of King Jade Restaurant.

Mr. Cella questioned what action was taken to resolve the worn labels for the sanitizer. Mr. Lan responded that they purchased pre-labeled sanitizer bottles. In response to the hot water temperature being too high, Mr. Lan responded that the hoods were cleaned on January 13th so they needed to have very hot water. Mr. Cella asked if Mr. Lan had a receipt showing that the hoods were cleaned on the 13th. He replied that the hood has a sticker on it that shows the date of cleaning. Mr. Lan also stated that the reason the food equipment was found dirty was that they knew because of the hood cleaning that the floors and the equipment would need to be cleaned right after the hood cleaning was completed.

Mr. Garabedian noted that Mr. WeiMing Dai is enrolled in a February ServSafe class. Mr. Garabedian stated that this establishment needs to have a second person certified as a back up. Ms. Thompson asked how many hours per week Mr. Lan works at King Jade. He replied about 20 hours per week. Mr. Lan stated that Tracy works there longer hours. After some discussion it was noted that Tracy works the front of the store and is not a food handler therefore the Board recommended that Mr. Lan be certified in food safety as the back up person.

Mr. Garabedian asked if the establishment had yet purchased new cutting boards. Mr. Lan responded that they had. Mr. Garabedian further noted that for the size of this establishment, there is no reason that they should present with this many violations on an inspection report.

Mr. Cella noted that under the management of WeiMing Dai the establishment has had numerous violations and several critical violations where under the previous manager, Nathan Ng, the

establishment only had 4 violations in total with just one of those being cited as a critical violation. Mr. Lan replied that Nathan Ng is now managing the new store in Grafton.

Ms. Thompson asked what cleaning practices are standard, specifically things like cleaning their food equipment. Mr. Lan replied that the food equipment is cleaned before and after each use. Mr. Garabedian stated that if that were true, then the equipment would never be dirty yet that violation has been cited in several food inspection reports.

Motion made by Mr. Cella to have a quarterly inspection conducted within the next quarter which would require the payment of a \$100 inspection fee. Mr. Cella also ordered that food manager certifications for WeiMing Dai and Tom Lan be provided to this office before the end of February. Motion seconded by Ms. Thompson; the vote was all in favor. This matter will be re-visited upon review of the quarterly inspection report.

Food Establishment Inspections – Domino's Pizza: In accordance with the newly adopted inspection policy, establishments receiving 3 or more critical violations on the semi-annual food inspection report will be subject to quarterly inspections and will be charged \$100.00 for each additional inspection deemed necessary. The January 14, 2011 inspection report for Domino's Pizza presented with three (3) critical violations. Present for this meeting to discuss these non-compliance issues was Mr. Richard Silvestri, District Manager of Domino's Pizza. Mr. Silvestri stated that Jeff Dufficey, owner, was unable to attend and had asked that the Board review this matter on another evening, preferably not a Tuesday. Mr. Cella responded that the Board meets on Tuesday nights so another evening would not be possible.

Mr. Silvestri stated that he was not sure how far back the Board went to review the inspection reports but he wanted the Board to know that back in 2008 or 2009, when he was the General Manager, his establishment had received a Certificate of Merit from Terry so he knows that the establishment has the potential of being clean.

Mr. Cella reviewed several of the repeat critical violations that have been found at this establishment including mice droppings, unlabeled sanitizer bottles, and dirty or inaccessible hand wash sinks. He also noted that Terry had requested information regarding the sauce that is being left out for up to 8 hours.

Mr. Silvestri provided the Board with a memorandum dated March 2010 regarding the sauce. He stated that they do not leave it out for more than 4 hours in accordance with the state policy. So although Domino's policy is 8 hours, they follow the state policy of 4 hours. Mr. Cella asked how Terry would know that something is left out for more than 4 hours. Mr. Silvestri stated that the product is time-stamped out noting time out and time that the product expires.

Mr. Cella asked about the mice droppings. Mr. Silvestri stated that this is the old Baker building and when they find a crack or hole in the foundation they block it up. Mr. Garabedian stated that the pest control company should be blocking up and treating access points. Mr. Garabedian asked how they are blocking access points. Mr. Silvestri stated that they use a ¼" diamond cut plate that they can't get through. Mr. Garabedian stated that he would like to see that. Arrangements were made for Mr. Garabedian to meet with Mr. Silvestri at Domino's on Wednesday evening at 9:30 PM to view the types of rodent access blocking that Mr. Silvestri described.

Mr. Cella asked if the office was receiving the pest control company reports. Ms. Gniadek stated that the last report received was January 2010 with a follow up memorandum in August 2010. Mr. Silvestri stated that they come out every 30 days. Mr. Garabedian stated if the bait traps are active, then mice are getting into your establishment – a more detailed report should be requested from the pesticide company so that you know where and how these mice are getting in – they need to do more than replenish bait stations. Inform the company that you are being cited repeatedly by the Board of Health for mice droppings. Mr. Silvestri made note of the Board's request for more detailed reports. Mr. Cella noted that as this is a repeat violation either you have a bigger problem than you think or this company is doing nothing to help you out.

Mr. Cella questioned other violations such as the trash barrel covers, paper towels in the bathrooms, and test kits for sanitizer. Mr. Silvestri responded that these are typical issues that arise when the help is 18 years old. He stated that they do not have public restrooms so when the paper towels run out the help will just grab another roll and not put it in the dispenser. He stated that there is storage for these types of supplies right in the bathrooms.

Mr. Cella commented that the Manager Toni Wilcox was present for the July 2010 inspection and as she is still the current manager there is concern that she has taken no initiative to correct these violations noting that many of the violations cited in July were cited again in January 2011. Mr. Silvestri stated that in July he was not overseeing this store. He has since been re-assigned to this store and has been overseeing it for the past two weeks.

Motion made by Mr. Cella to have a quarterly inspection conducted within the next quarter which would require the payment of a \$100 inspection fee. Mr. Cella also noted that Domino's Pizza owes \$200 for the 2nd re-inspection that was required due to this facility not correcting all violations cited in the January 14, 2011 inspection report. Motion seconded by Ms. Thompson; the vote was all in favor. This matter will be re-visited upon review of the quarterly inspection report.

Food Establishment Inspection Reports Review: The Board reviewed the most recent food establishment inspection reports.

Code of Regulations: The Board reviewed the proposed minor amendments to their code of regulations governing Grease Traps, Floor Drain, Human Habitation, Funeral Directors, Body Art, Mercury Disposal, Non-Criminal Disposition, and Severability. Only minor changes mostly for index and reference changes were proposed. The Board will review these sections and if additional amendments are deemed necessary then these sections will be revisited.

Old & New Business – Mutual Aid Point of Contact Designation: The Board reviewed a request from Sara Kruczek, Public Health Emergency Planner, to designate a point of contact for the town under the Regional Mutual Aid Agreement. A 24-hour point of contact was requested. The Board requested that Ms. Gniadek be the point of contact person and to forward the appropriate information to Ms. Kruczek.

Old & New Business – Tobacco Control Mini Grant: The Board received a letter from the MHOA confirming approval of the Board's application for mini-grant funding to conduct retail compliance checks and to update the Board of Health web site with information on tobacco cessation and prevention phone lines. The total grant award was for \$480.

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Correspondence: The following correspondence was distributed to the Board:

- MHOA letter regarding MTCP tobacco retail inspections and compliance checks under Federal guidelines.

There being no further business, motion to adjourn at 8:20 PM was made by Mr. Garabedian and seconded by Ms. Thompson – all in favor.

Attested by,

Jeanne M. Gniadek, Administrator

List of Documents utilized by Board of Health
Meeting Date: February 8, 2011

- 1) DRAFT Minutes of January 24, 2011 Meeting
- 2) Food Establishment Inspection Reports – King Jade Chinese Restaurant
 - a) Letter dated February 1, 2011 to King Jade regarding BOH meeting
 - b) Routine Inspection Report – 1-14-2011 (5 Critical Violations)
 - c) Re-Inspection Report – 1-28-2011
 - d) Signed acknowledgement of 2011 inspection policy
 - e) Inspection Summary Chart
 - f) 2010 Inspection Reports
- 3) Food Establishment Inspection Reports – Domino's Pizza
 - a) Fax from Dominos dated 2-4-2011
 - b) Letter dated February 1, 2011 to Domino's Pizza regarding BOH meeting
 - c) Routine Inspection Report – 1-14-2011 (3 Critical Violations)
 - d) Re-Inspections Reports: 1-28-2011 and 2-4-2011
 - e) Signed acknowledgement of 2011 inspection policy
 - f) Inspection Summary Chart
 - g) 2010 Inspection Reports
 - h) Domino's Policy on storage of pizza sauce (memo dated March 21, 2010)
- 4) Food Establishment Inspection Reports
 - a) IQuikstop – Routine: 1-8-2011
 - b) IQuikstop – Re-inspection: 1-22-11
 - c) Arcade Package Store – Routine: 1-22-11
 - d) Beaumont Nursing Home – Routine: 1-14-2011 (2 Critical Violations)
 - e) Beaumont Nursing Home – Re-inspection: 1-28-2011
 - f) Burger King – Routine: 1-15-2011 (2 Critical Violations)
 - g) Burger King – Re-inspection: 1-29-2011
 - h) Crystal Gas – Routine: 1-15-2011 – *CERTIFICATE OF MERIT AWARD*
 - i) Cumberland Farms – Routine: 1-8-2011 (2 Critical Violations)
 - j) CVS Pharmacy #302 – Routine: 1-8-2011 (1 Critical Violation)
 - k) Dunkin Donut @ Hess Express – Routine: 1-15-2011 – *CERTIFICATE OF MERIT AWARD*
 - l) Dunkin Donut @ Hess Express – Re-inspection: 1-29-2011
 - m) Friendly's Restaurant #94 – Routine: 1-22-2011
 - n) Gary's Variety – Routine: 1-8-2011
 - o) Harry's Famous Pizza – Routine: 1-22-2011
 - p) Hess Express – Routine: 1-29-2011 (1 Critical Violation)
 - q) Highland Farms – Routine: 1-29-2011
 - r) JT Little Coffee Bean – Routine: 1-7-2011 – *CERTIFICATE OF MERIT AWARD*
 - s) JT Little Coffee Bean – Re-inspection: 1-28-2011
 - t) Northbridge House of Pizza – Routine: 1-8-2011 – *CERTIFICATE OF MERIT AWARD*
 - u) Northbridge House of Pizza – Re-inspection: 1-28-2011
 - v) Ocean State Job Lot – Routine: 1-29-2011
 - w) Ultra Mart Convenience Store – Routine: 1-15-2011
 - x) Vera's Mini Mart – Routine: 1-7-2011
- 5) Code of Regulations – Proposed Amendments to: Grease Traps, Floor Drains, Human Habitation, Funeral Directors, Body Art, Mercury Disposal, Non-Criminal Disposition, and Severability
- 6) Old & New Business
 - a) Email from Sara Kruczek – designation of point of contact for Mutual Aid Agreement
 - b) MHOA Letter – Confirmation of MHOA Tobacco Control Mini Grant
- 7) Correspondence
 - a) MHOA Letter – MTCP Tobacco Retail & Compliance Inspections