

**Minutes from the Board of Health meeting held at 5:00 pm Thursday July 15<sup>th</sup>,  
2021**

**Present:** Kenneth B. Lacey, Charlene Farris, Brianna Dunn

**Attendees:** Tricia Valiton, Michelle Terry, Jeanna Stewart, Caitlin Geisler

**Absent:** Donald Makowski

**4:59 pm:** Mrs. Farris calls the meeting to order.

**5:03 pm:** Mrs. Farris makes a motion to pay all bills and payroll, Mr. Lacey seconds - AIF

- Solid Waste Solutions- 7/1/2021 (\$2,100.00)
- Slim's and Berthiaume Server Service – 7/15/2021 (\$175.00)
- Burdett's Trash Pick Up- 7/15/2021 (\$719.60)
- Lisa Meunier- 5/31/21 (\$50.00)
- Brianna Dunn- 6/26/21 (\$436.50), 6/30/21 (\$283.73), 7/3/21 (\$123.68), 7/17/21 (\$445.20)
- Tricia Valiton – 6/24/2021 (\$630.00)
- Quabbin Analytical Laboratory – E. coli testing 6/2/21-6/28/21 (\$220.00)
- Cheryl Rawinski – 6/28/21 (\$250.00)
- Tricia Valiton – 6/17/21-6/30/21 (\$390.00)
- Tricia Valiton – 7/2/21-7/14/21 (\$375.00)
- Quaboag Regional School District Refund for Nutrition Class Food Permit – no longer permitting class (\$110.00)
- Whiskey Hill Liquors Refund – no longer permitting store (\$100.00)

**5:05 pm:**

Mr. Lacey opens a conversation with Michelle Terry about Countryside Pub in Warren and the status of their food permit for FY22. The Board of Health and Health Inspector invited Michelle Terry, the owner of Countryside Pub, to the meeting because the facility does not appear to be up to code right now according to

Mrs. Terry begins by saying that she has been a silent partner to the business she bought for her mother since 2007. She was more involved in the taxes and books than the day-to-day functions of the Pub. Recently her mother Jane Hebert, the owner of Countryside Pub has passed leaving the business solely in Mrs. Terry's hands. Mrs. Terry says that according to Jane Hebert's husband the equipment at the Pub has been in conversation in the past and is questioning how it had been acceptable and signed off on for the last 14 years. Mr. Lacey responds that the BOH hires Health Inspectors to do the inspections as part of their work, and part of that is that the BOH expects the work to be done. The federal food code has also been updated and adopted in Massachusetts recently which is cause for changes in food establishments. Mrs. Terry is looking for resolution, but this could also pose a hardship. She cannot go out and buy all new equipment. She intends to make positive changes in the future. She has hired a company to do food management, allergy, and TIPS certification training. She also has a connection for chokesaver. Countryside will be closing for 10 days from July 26<sup>th</sup>, 2021, to August 4<sup>th</sup>, 2021. During this time Mrs. Terry plans to reorganize and clean

everything out. Mrs. Terry says that in doing this, she is showing an effort of good faith and would like a starting point from the Board of Health.

Tricia Valiton, the Warren Health Inspector says that during COVID she was helping businesses to open because many were struggling and would not have been able to survive throughout the pandemic. For Countryside Pub to open, they had to open as a restaurant. Ms. Valiton did tell Jane Hebert that in the future stronger conversations would need to be had to renew the food permit.

Mrs. Terry says going forward the Health Inspector and BOH will only be dealing with her regarding the Pub. She wants to have a conversation about the food permit. Mr. Lacey suggests that the Pub stay in business while making updates. He suggests that a starting point be made, and to make plans for specific updates at certain benchmarks, 30 days, 60 days, 90 days etc. until the kitchen is in working order. Mrs. Terry says she does not wish to use the basement as a kitchen, there is an 8x5 room with a stove and a refrigerator. Mr. Lacey says we can limit a permit based on menu, equipment, cleaning, and sanitization. Ms. Valiton adds that what she is also looking for is flow of food. Hand sinks must be in the right places, and other standard operating procedures must be in the right places which are unique to each establishment.

The menu is discussed next. Mrs. Terry says that Mondays are \$1.00 burgers, Tuesdays are tacos, Wednesday are grinders, and Thursday – Sunday are hot dogs and burgers to get people in the door. Mr. Lacey says that this is not a shut down, but the BOH is looking to limit the menu. Mrs. Terry wants to keep grinders on the menu, but Mr. Lacey says this is a terrible way to get people sick, and there is also limited prep space, which is something Ms. Valiton is looking to see. Mrs. Terry asks how big the prep area should be, and Ms. Valiton responds it depends on what is going on. The limited menu is decided, hot dogs, burgers, grilled cheese, and sausage grinders. Mrs. Terry agrees to no fried food. During the shut down she is installing a new POS system, ADT security, doing the training and clean out. Mr. Lacey asks if Mrs. Terry can meet Ms. Valiton and the Board at the Pub on the 26<sup>th</sup> at 5pm to discuss a plan, sanitization, and efficiency for the Pub before they close so that maybe some adjustments can be made during the 10-day shut down.

**5:33 pm:** Michelle Terry leaves.

**5:34 pm:**

Ms. Valiton begins the conversation by saying that when we were renewing food and tobacco permits Ms. Dunn had recognized that Village Market had not been permitted to sell tobacco, that has since been squared away. When Ms. Valiton did her last inspection at Village Market, she was informed of the new soft serve machine bought by the owner. Ms. Valiton informed Jeanna Stewart, the owner, that she could NOT sell soft serve until the machine was tested for bacteria and the BOH reviewed the results. Mrs. Stewart perceived to have misunderstood the conversation and continued to sell soft serve. Ms. Valiton had the conversation with her again, that the BOH must review results before soft serve is served to the public. Next, there were signs outside for soft serve before the BOH received or reviewed the results. Ms. Valiton reiterated that the BOH needs to receive and review these results monthly, and she should not be dispensing or serving soft serve before we review the report. Mr. Lacey adds that even if the soft serve was free, it does not change anything. If the machine is not cleaned the right way, it can be a problem and get people sick. Mrs. Stewart responds that she has set up monthly testing to be performed by Trelfa Labs.

Ms. Valiton changes the subject to the kitchen, which she describes as “a lot to be desired in that kitchen.” Mr. Lacey says, there has been a code change, and a new Health Inspector. Once a business closes and reopens it is subject to new rules, and regulations. He asks Ms. Valiton what needs to be worked on. Ms. Valiton says she has concerns with the tabletop fryolator, there is about a gallon in each one, there is no ventilation, no hood, or no door screen for ventilation. She feels bad because it should be landlord’s responsibility, but she doesn’t feel the kitchen is set up to be doing as much as it is doing. With enough fryolators going it can cause a flash fire and there is no real way to put that out. This is a hazard for Mrs. Stewart and the building.

Mr. Lacey says he does not intend to put anyone out of business, but he wants a safe, healthy, and sanitary environment for everyone. Mrs. Stewart says the landlord is pushing for her to buy the building. Mrs. Stewart, the BOH, and Ms. Valiton agree to start working on getting the Village Market up to code. The BOH will visit Village Market on the 26<sup>th</sup> of July after Countryside Pub to come up with a working plan.

**5:45 pm:** Jeanna Stewart leaves

**5:47 pm:**

Kaitlin Geisler joins the meeting she owns a house in West Warren and has two children, 3 years, and 1 year old. There are elevated lead levels in the blood. She has brought in a lead clinic and had a state inspection. The house is covered in lead, in the house, outside the house and in the soil. The 2<sup>nd</sup> floor is uninhabitable, so far 4 rooms have been gutted, the rest of the rooms need to be completely gutted. She has been making phone calls to find any programs for lead removal. Mr. Lacey says the town doesn’t fund for lead removal, but we can get people in touch with her that are for planning or grant writing. He suggests reaching out Chris Dunphy of Central Massachusetts Regional Planning Commission, that he sees she has taken necessary steps but now it is just a matter of financing. Ms. Dunn is to send out contact information for Mr. Dunphy to the homeowner.

**5:50 pm:** Kaitlin Geisler leaves

**5:50 pm:** Mrs. Farris motions to approve meeting minutes from 6/24/2021, Mr. Lacey seconds - AIF

### **New Business:**

- Reach out to Jamie Terry the new admin for PHEP with a new letter for our representative, and make sure the BOH email is on the contact list
- Mrs. Farris motions to accept the Disposal Works Permit Application for James A. Paquette, Mr. Lacey seconds – AIF
- Mrs. Valiton presents to the BOH that they allow House of Pizza and Wings to open without the hand sink she requires. She does not recommend this. The BOH does not agree to allow House of Pizza and Wings to open without the hand sink.
- Ms. Dunn presents an upcoming scheduling conflict when she begins the fall semester at school. There is not as much flexibility in the school schedule as anticipated and informs the Board that she either has to resign and will post an add for the open position to be able to train someone while there is still enough time, or she will stay, but the Board will have to agree to allow office hours around the school schedule. Mr. Lacey says the department has worked hard to

get the office up to 30 hours a week, he does not want to see that go down. Mrs. Farris says she is willing to allow Ms. Dunn to work around the school schedule. Ms. Dunn says she will speak to Mr. Makowski.

**Properties/Complaints:**

- Ms. Valiton begins that George's Pizza has been an ongoing thing, she has been there twice so far and would like to spend more time there. She had asked that a deep clean be done on the first inspection, 6/30/2021. On reinspection 7/7/2021 a bit was done but there is still work to be desired. The hood vent stickers reported they had not been cleaned since Oct. 2020, that was done. She gave them 30 days to repair the floor in the walk-in. Overall, the general cleanliness of the establishment is a challenge. They are to replace freezers hopefully this week, the gaskets are broken, and the doors do not shut properly. She is going to try to reinspect 7/16/2021 and with the Boards approval would like to go to George's weekly until she is confident, they are OK. Mr. Lacey recommends twice a month.
- 38 Elm St. was a complaint previously followed up on in 2020. Ms. Valiton worked extensively with them. The address has been brought up again, she is to follow up with the residents at 38 Elm St.
- 29 Bacon St. Ms. Valiton completed a housing inspection. She does not see any imminent health dangers now but sees the property going downhill quickly. She suggests that the building, and Fire Department are aware, and follow up with an inspection for their own safety concerns. The housing inspection report is to follow, and Mr. Lacey is to review it.
- 248 South St. West Warren was referenced in a letter received in the mail. There was no contact information. Ms. Valiton says there could be potential code violations, and sees it is pending sale online. Ms. Valiton is to follow up by knocking on door to let the occupants know the letter was received and an inspection can be scheduled if they desire.

**7:12 pm: Mrs. Farris motions to adjourn, Mr. Lacey seconds - AIF**

Respectfully Submitted,

Donald Makowski – Board of Health Clerk

Date approved:

*8/26/2021*