

Meeting Minutes

Board of Health Meeting – December 2, 2020

In attendance: Katie Goldrick, Kat Tribulski, David Reilly, Abbey Myers

Open Meeting: 6:31pm

Katie Goldrick: Agenda item #1: Septic review

Abbey Myers: This is for a repair upgrade at 115 Woodlawn Road. The designer is Professional Land Associates in Engineering. The only variance is to be able to use a sieve analysis because the day we of the perc we couldn't perc because of the groundwater so the sieve is just analysis of the dirt and how well it will filter the leaching field. This is the most common variance for about half of our septic stuff that we've done in the past year. The engineer was Professional Land and Survey Associates of East Bridgewater.

Kat Tribulski: Make a motion accept the variance as read.

Katie Goldrick: Second this motion.

Katie, Kat, David: All approve the septic review on 115 Woodlawn.

Katie Goldrick: Agenda item #2: New food establishment permit - potential vote for Donahue's Pub.

Abbey Myers: This is a completely new business. I did an inspection a couple of days ago. The food aspect is very simple. It is all going to be frozen food and kept in the freezer in the kitchen. We talked about thermometers being in there. They will have things like chicken fingers and things that don't have much prep. The food will go into with a fryolator and once they're cooked they're ready to be served. One concern that is not a traditional type of kitchen. I was asking about the cleaning procedures on the air fryer and how that works, as well how to disassemble it so it can be washed completely and thoroughly. He sent me pictures in the types of sanitizer that they will be using to clean it. We had a discussion on some of the products were are going to be disposable or one use only so that eliminates especially with some of the covid-19 regulations.

David Reilly: Do they have a Serv certificate?

Abbey Myers: I have a SERV Safe certificate. Mr. Donahue also provided a certificate for CPR courses and AED training.

David Reilly: Does he have the allergy permit as well?

Abbey Myers: You can go online for the allergy permit. It is a 10-minute course and it just labels allergens. The CPR was national Safety Council.

David Reilly: To Kelly Donahue - are you familiar the COVID 19 procedures put out by the Governor?

Kelly Donahue: I currently am the manager of a bar/restaurant in Braintree right now. We had to go through the same process to get open because we do not have a traditional kitchen there either, and 3 weeks ago we passed inspection with no problems. So I am very familiar with the regulations.

Abbey Myers: Gave Kelly and his other co-owner a copy of the regulations. I also reminded them that all alcohol needs to be with food vice versa and a 9:30 closing.

Kat Tribulski: I saw the plan the structural plans and I did see specifically where the AED and where is it going?

Kelly Donahue: We currently don't have one as we don't have the money to get one, but eventually we would like to get one.

Kat Tribulski: Is there a plan to have plastic shielding at the bar.

Abbey Myers: There is no requirement for that. Most of this plan was pre-COVID. You can sit at the bar and if you put plexiglass barriers that are at least 30 inches tall from the table you can have the bartender right behind them. You can also have an 8 inch hole on the bottom to slide food or beverages through. The alternative is having people sit at the bar and then 6 feet away is a working station. If the board does decide to sign the permit then I am more than happy to discuss kind of your options and talk to you before you go out purchase anything.

Katie Goldrick: Will all the food be cooked, stored and frozen on site? Nothing off-site?

Kelly Donahue: Yes.

Katie Goldrick: Think it would be good to have a three basin sink. You have a dishwasher – does that dishwasher hold all of the items that you have to clean from your prep and serving utensils? Did I hear you're not using cups? Are you using paper? Can you describe that?

Kelly Donahue: We're going to be using disposables as far as everything food-related, with the exception of plastic tongs to retrieve anything out of the fry basket is anything gets stuck. Everything else is disposable. This will continue until the COVID situation is taken care. There are certain things like glassware for wine, we do have a high temp glass washer dishwasher and it's got the chemical rinse with two different chemicals full cycle high temperature – it gets up to 190 degrees.

Katie Goldrick: The COVID compliance seating - have you already mentally planned that out?

Kelly Donahue: I submitted a new playout. I'm not putting anyone against the bar. We removed a couple tables already. We put up plexiglass between the high tops against the wall, so

prior to removing a table they were a lot closer, and now they're both 5 and 1/2 feet apart from each other and putting a plexiglass between them.

Abbey Myers: The Board of Health was the last one to review and once we sign off then it will be Eric signing off on the certificate of occupancy and the Selectmen signing off on the liquor license.

David Reilly: Motion to approve.

Katie Goldrick: Second your motion.

Katie, Kat, David: All in favor so you have a full approval.

I want to be in compliant so please let me know whatever needs to be done I will do.

Abbey Myers: A couple of our residents: I got a complaint of non-compliance for mask so we had a Board of Health compliance officer go out check it out. The person originally stated that masks weren't covering their nose, so it was reinforced that we always need to cover their nose. There's a lot of mask issues or social distancing issues. We are just need to get a little more education out. I had some inquiries about flu clinics. We do have a flu clinic this Sunday, December 6th from 11 to 3 at the middle high school and it will be drive-thru. We have the nasal spray which we did not have at the last flu clinic. We had a food complaint - about it not being cooked in the right facilities and not being vacuum sealed so there will be a letter going out to that person to cease those activities. I had perc test yesterday. That has been an ongoing issue since August. We couldn't complete the perc test because the water for the groundwater was too high and the ground was too saturate. We have a sieve analysis and hopefully those plans will be coming in the next week or two to the Board.

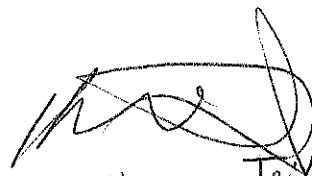
Katie Goldrick: Abbey if you can touch base I think we should do one more meeting in December.

Abbey Myers: I am hoping so once we get the plans, we can book another meeting because this septic has been failing since August, so this needs to be done immediately.

Katie Goldrick: We should touch base about the litter ordinance.

Kat Tribulski: Motion to close the meeting.

Katie Goldrick: I second the motion.


Kathryn Tribulski, A&P
5/6/21