



Needham Board of Health

REVISED AGENDA

Friday March 8, 2019

7:00 – 9:00 a.m.

**Multi-Purpose Room
Rosemary Recreation Complex
178 Rosemary Street, Needham MA 02494**

- 7:00 to 7:05 – Welcome & Review of Minutes (February 15th)
- 7:05 to 7:30 – Staff Reports (February)
- **7:30 to 7:35 – Timeline for Implementation of Amended Tobacco Regulations and Status Update on Legal Landscape**
- 7:35 to 7:40 – Update on CBD-Infused Food Products in Needham and Discussion of Technical Edits to Medical Marijuana Regulation
- 7:40 to 7:45 – Discussion of Board of Health Fees and Charges

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Board of Health Public Hearing

- **7:45 to 8:00 – Underage Sale of Tobacco Products by 7/11 at 173 Chestnut St.**

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- **8:00 to 8:15 – Discussion of Needham's Synthetic Turf Replacement Project**
with Mr. Edward Olsen, Superintendent of Parks & Forestry, and Ms. Patty Carey, Director of Park & Recreation
- **8:15 to 8:30 – Select Board Priority: Public Information and Coordinated Communication Efforts**
with Select Board Chair Dan Matthews

- **8:30 to 8:55 – Discussion about Board of Health and Town Priorities *with Town Manager Kate Fitzpatrick***
 - **Mobile Food Vendors – Year 1 Pilot Program and Plans for Year 2**
 - **Switch to Risk-Based Inspections for Food Service Establishments**
 - **Substance Use Prevention, Alcohol Compliance Checks, and Tobacco Compliance**
 - **EMF and Other Utility Siting Guidelines**
- **Other Items**
- **Next Meeting (tentatively April 12th, 7:00 – 9:00 a.m.)**
- **Adjournment**
(Please note that all times are approximate)

Needham Board of Health Minutes
February 15, 2019, 7:00 a.m. to 9:00 a.m.

Board: Kathleen Ward Brown, ScD, Member
Edward Cosgrove, PhD, Vice Chair
Stephen Epstein, MD, MPP, Chair

Staff Present: Timothy Muir McDonald, Director; Tara Gurge, Assistant Director; Maryanne Dinelli; Carol Read; Diana Acosta; Tiffany Zike; Dawn Stiller; Catherine Delano

Convene: Rosemary Recreation Complex | 178 Rosemary Street | Multi-Purpose Room

Dr. Stephen Epstein, Chair of the Board of Health, called the meeting to order at 7:06 a.m.

Minutes

Dr. Kathleen Ward Brown had edits to the discussion about synthetic turf on page 6, noting that the write-up did not fully reflect the discussion. She indicated that she had said “the consultant report didn’t find an issue. She had questions about some of the methods employed in the testing, and wants to have additional discussion with the consultant (Fuss & O’Neil) before deciding whether or not testing is still required or will still be required in the future.”

Dr. Epstein clarified his remarks on page 5. He requested that the minutes more accurately reflect his comments about the National Academy of Science report, and about the consensus of public feedback received by the Board of Health in response to the proposed tobacco regulation amendments.

Dr. Epstein noted that the conclusion of the National Academy of Science was trying to understand the balance of vaping as an exit strategy for adults versus the increased risk of youth addiction and that the National Academy of Science report concluded that the risk of youth addiction was concluded to be the higher priority.

He also clarified that he said “the town residents, from which the Board received written comments or public testimony at its two hearings, were universally in favor of the mint and menthol ban unless they are involved with the sales or use of the affected products.”

With those edits incorporated, Dr. Cosgrove indicated that he believed the minutes were accurate. **Dr. Cosgrove made a motion to approve the minutes with the edits previously specified. Dr. Brown seconded the motion. The vote to approve the meeting minutes with the edits incorporated was unanimous.**

Mr. McDonald made the edits to the meeting minutes from January 11, 2019.

STAFF REPORTS

Substance Abuse Coordinator Report | Ms. Catherine Delano

Ms. Catherine Delano reported that the event at the high school went very well. SPAN with the help of Needham High School screened the film *If They Had Known* four times to youth and one screening for parents and community members. In addition to these screenings, SPAN supported Needham High School to put on the first “Life Skills” Conference for graduating seniors. The prevention team is now focused on bringing an educational event about youth vaping to the Needham community. They are also continuing to provide Youth Mental Health First Aid Trainings to the community with one coming up the end of February and one in March. Ms. Delano reported that surveys for the Needham Housing Authority Needs Assessment were sent out via mail. In conjunction with the surveys that were hand delivered, there are now enough responses to have valid data for the needs assessment.

Traveling Meals Coordinator Report | Ms. Maryanne Dinell

Ms. Maryanne Dinell reported that while preparing for the annual report it was noted that the program has served 80 residents for the Town of Needham.

Ms. Dinell has distributed brochures to the library and due to the government shutdown Ms. Dinell included a flyer in the brochures stating that anyone who is part of the Traveling Meals program who needs extra food or assistance to please contact Ms. Dinell. As a result of this one person has called and the Traveling Meals program has provided extra food.

Dr. Stephen Epstein presented a paper about a program in Massachusetts called Community Servings works with people who have food insecurity and people who have special needs for a special diet. Dr. Epstein suggested that we contact this program to see if there is a potential for a partnership with this program. Ms. Dinell stated that she will look in the program further.

Dr. Cosgrove suggested another population to reach out to is those who eat lunch at the Center at the Heights every day and might have friends in the community. Ms. Dinell stated that the one criterion for the Traveling Meals program is that participants be homebound.

Environmental Health Report | Ms. Tara Gurge and Ms. Diana Acosta

Ms. Tara Gurge reported that the Gyro and Kabab House Greek Cuisine located at #1056 Great Plain Ave. opened and will be doing a scheduled inspection there to check their grease trap as the Town of Needham is very adamant about grease control. All new restaurants are made well aware of the regulations around grease control.

Ms. Diana Acosta reported that they did a routine inspection at SIRA Naturals with Lt. Mike Schlittler and Detective O'Brien. They have a new manager. They did a routine tour and the police were there to review proper security measures. The one thing that was noted they need to change is the type of film on the garage windows. These windows are one way however at night when the light is on inside you can see in. Ms. Acosta also reported that they introduced new products. The manager gave Ms. Acosta and Ms. Gurge the labeling for these products.

SIRA had a question about infused honey products and whether or not they needed to be refrigerated. Ms. Acosta reached out to her contact in Colorado who stated that if it cannot be proven that the honey has a low enough pH or the proper moisture content to inhibit the growth of bacteria (i.e. Clostridium botulinum), specifically, less than .85 water activity level, than it has to be in the fridge. SIRA took their product off of the shelf because of quality not safety; the honey oxidized in the fridge. Ms. Gurge reminded the new manager that any new product and/or label must be sent to the Needham Public Health Division.

Ms. Acosta stated the regulation of medical marijuana is no longer under the auspices of the Massachusetts Department of Public Health; it is now overseen by the Cannabis Control Commission, a separate state agency. Therefore all of the regulation numbers have changed and some of the content of the regulations has also changed, therefore Needham will need to make the corresponding changes in Needham's local BOH RMD regulation.

Dr. Cosgrove asked about the demolition on Riverside Street. Ms. Gurge stated that Ms. Acosta has reviewed and issued Health Department approval for demolition on all of those properties.

Dr. Cosgrove also asked about regulations on containing beards when serving and working with food. Both Ms. Gurge and Ms. Acosta stated that the code states that hair has to be restrained or tied together. They are looking further into what this means and check for guidance from the state.

Public Health Nurse Report | Ms. Tiffany Zike

Ms. Tiffany Zike reported that they had one campylobacter but do not know where it came from. The person works from home and did not leave their home or go out of the state. Ms. Zike reported that it could have been something that they ate. Ms. Zike stated that there were 19 influenza cases reported and that the first influenza B Case was reported, which is good because it could mean that we will start to see less influenza cases. There was one case of noro virus reported in a nine-year-old child. This was not caught until the youth was taken to the hospital for another reason. The youth was out-of-state in NH during the incubation period. Ms. Zike reported that the level of flu activity has stayed about the same in February. It may be a little higher by the end of the month, but the amount of activity will still be a lot less than past two years.

Ms. Zike reported that she and Ms. Donna Carmichael added a new line at the bottom of the Public Health Nurse Report for "Contact Investigation". This was done because the public health nurses spend time with contact investigation and case follow-up where some cases get revoked or are not confirmed, but a substantial amount of time and effort is still committed to each case.

Ms. Zike stated that there was a report from Pollard Middle School, on the 15th of January that the school sent home 90 kids (70 seventh graders and 20 eighth graders) due to a virus. There was only one diagnosable report but the school stated they were being extra cautious. Ms. Zike reported that she did contact the state.

Ms. Zike reported about the Safety at Home project. She stated that Ms. Rachael Cain held a focus group and a tabletop exercise to help people understand what the project was about. One common misunderstanding was that people think that if we go in their house that we are going to tell them that they cannot stay in their home. We worked on dispelling this myth amongst the population that we are trying to serve. We had four sign-ups from the focus groups and tabletop exercise. We also spoke with Beth Israel Deaconess Needham about this project during our quarterly Community Crisis Intervention Team meeting. They stated that they will inform the social workers at the hospital to spread the word.

Mr. McDonald reported that the town budget includes money to assist seniors with staying in their home. There are many details to still be worked out.

Director's Report | Mr. Timothy McDonald

Mr. Timothy Muir McDonald reported that in regards to Public Health Accreditation the Division is still working on policies as well as collaborating with Beth Israel Deaconess Needham on their Community Assessment.

Mr. McDonald reported that the Public Health Division received a grant for climate resiliency in older adults. The intent of the application is advance equity and increase protection of vulnerable populations with respect to climate change. The proposed project will focus on the impact of extreme weather (including extreme heat) on older adults. The project will build capacity within NPHD and its partners to address these aspects of climate change while providing comprehensive education and outreach to Needham's older adults.

The Division also submitted a grant called A Million Hearts. The focus of this grant application was a strategy for tobacco cessation for Needham Housing residents. There was a hearing about Accessory Dwelling Units which was fairly well attended. Mr. McDonald reported that he re-emphasized that the Division did a study with over 120 hours of interviews with Planning Boards and Community Development Directors of Towns that implemented Accessory Dwelling Units. This study contains reports of "best practices" as well as "Do's and Don'ts" in regards to implementing Accessory Dwelling Units.

Mr. McDonald reported that the Finance Committee had a preliminary vote that approved the full funding for Emergency Management. The only addition for Public Health is that the cost will be incorporated into IT in order to support the electronic inspections. There is funding in this year and next year's budget to hire Ms. Dawn Stiller as the Financial Coordinator for all of Health and Human Services as well as to hire a shared person for the front desk at the Rosemary Recreation Complex. There is nothing in the budget for a full-time Public Health Director.

Mr. McDonald reported that the Town Manager stated that she was happy to come to March meeting to discuss priorities and the Board of Health agrees that this is important to host her at the meeting to discuss concerns and updates.

Regional Substance Abuse Coordinator Report | Ms. Carol Read:

Ms. Carol Read reported that she continues to work with the Police Chiefs and the Directors of Public Health in Norwood, Dedham, Westwood, and Needham in order to continue regional alcohol compliance checks. The third meeting between these groups took place on January 14th and they discussed that next steps will be to define penalties and protocols used in order to create a standard action plan to carry out the operative compliance checks. Ms. Read reported that it was also discussed that these towns have an interest in having more TIPS trainings, specifically around the upcoming compliance checks. The goal is to have these trainings become financially sustainable; this group has discussed using the “train the trainer” model to do this.

Ms. Read reported that the data from the alcohol compliance checks has been a real catalyst to the leadership in the towns to look more seriously at retail access to alcohol. One goal of this group is to have developed common consequences because some towns have very serious consequences for establishments that sell to minors and others do not have any consequences.

Ms. Read reported that she continues to work with DJ Wilson and MassTAPP to create an alcohol policy tool kit and to make compliance checks for alcohol a more standard procedure.

Ms. Read helped put on a TIPS training in January for Needham establishments. Of the 29 licensees, 12 establishments attended for a total of 47 people attended.

Ms. Read attended the Newton-Wellesley Hospital substance use monthly meetings where they discussed their Emergency Room protocol to offer services for Medication Assisted Treatment for people who come in with Substance Use Disorders. Ms. Read stated that she asked Beth Israel Deaconess Needham at the quarterly Community Crisis Intervention Team meeting if they had a protocol. They stated that they did not but that they were committed to working on one.

RISK BASED FOOD INSPECTIONS and the NEW FDA GRANTS

Ms. Gurge reported that as part of the FDA grant they were able to do the standard nine. The first part is splitting up establishments into risk based categories. According to new definition some of Needham’s establishments are exempt from consideration as food service establishments, mainly those that do not use refrigeration and which only have prepackaged foods such as candy or bottled soda. Ms. Gurge reported that they do not have to inspect them but they will need to call every six months to check that nothing has changed. Ms. Gurge gave the Board of Health a list of which establishments fall into which category. Ms. Gurge and Ms. Acosta stated that the more risky establishments will be inspected more often and those that are not as risky will be inspected less often.

Ms. Gurge stated that they applied for two more grants. One grant was the category two grant for \$18,500 and it would help finish implementing the standard nine and do the intervention piece which will address the top food borne illness risk factors found in the assessment conducted in 2018. This grant was awarded to Needham. The other \$3000 grant that was

awarded will be used as funding to attend the AFDO Annual Educational Conference in Atlanta, GA and the FDA Northeast Annual Food Protection Seminar in Portsmouth, NH.

Ms. Gurge reported that they did tobacco compliance checks last night and that one established failed because they sold juul pods. This establishment did not ask for an ID and stated that this was because the buyer “looked older”. The seller asked for the buyer’s birthday and the buyer stated their real birthday.

DEMONSTRATION OF FOOD CODE PRO, ELECTRONIC FOOD INSPECTION SYSTEM

Ms. Acosta provided the Board of Health with a demonstration of the “Food code pro” electronic system. The presentation went through step by step examples of how the environmental health inspectors use this program.

FY2020 PUBLIC HEALTH DIVISION and HHS Dept. BUDGETS

See section “Directors Report” under “Staff Reports”.

TIMELINE FOR IMPLEMENTATION OF AMENDED TOBACCO REGULATIONS AND STATUS UPDATE ON LEGAL LANDSCAPE

Ms. Gurge stated that they are getting memos prepared to send out. The memos will remind establishments of the changing regulations. Ms. Gurge stated that they will also call the individual establishments and respond to any feedback that they get from vendors in terms of what they might need.

ALCOHOL COMPLIANCE CHECKS (Section 12 and Section 15 license holders) AND PENALTIES FOR UNDERAGE ALCOHOL SERVICE

Mr. McDonald reported that in their last two agendas, the Select Board included penalties for underage sales for the November compliance check. There were eight sales out of about 23 establishments; six were first time offenders and two were repeat offenders. The first six offenders received a warning and the two repeat offenders received a one day suspension. Mr. McDonald noted that during the tobacco hearings, the tobacco permit holders argued quite strongly that they have high levels of compliance and that the town does not spend as much time and effort to prevent underage service of alcohol. The Board of Health discussed this challenge and its interest in having a discussion with the Select Board about substance use prevention and responsible service of alcohol, tobacco, and medical marijuana.

CBD-INFUSED FOOD PRODUCTS IN NEEDHAM

Ms. Gurge noted that Needham was selling CBD infused products so Ms. Acosta spoke with the Cannabis Control Commission who referred her to the Department of Agriculture. The Department of Agriculture stated that they do not take a position on this as they are waiting for the FDA to come out with a statement as to whether or not CBD is a safe additive to food.

Ms. Gurge stated that both Needham establishments that were selling CBD infused products did not know that they were not allowed in Needham and graciously took them off the shelves. Brookline Public Health put out an advisory to their establishments saying that they are not

allowing food or anything else to be infused with CBD and that it is not allowed to be sold unless they have the proper certification from the Town. The state of Maine has a similar stance as Brookline and is also restricting it. Dr. Epstein suggested that the Board of Health issue a similar advisory to Needham Establishments. Mr. McDonald committed to work on such an advisory with Ms. Gurge and Ms. Acosta.

DISCUSSION OF TECHNICAL EDITS TO MEDICAL MARIJUANA REGULATION

Ms. Acosta reported that the Cannabis Control Commission has taken over the role of the Massachusetts Department of Public Health and has made some changes to the regulations. There are some definition changes and the document went from 35 pages of regulations to 95 pages. Ms. Gurge provided the Board of Health with a printed overview of the changes.

OTHER ITEMS (Conflict of Interest Training Certificate and Acknowledgement)

Mr. McDonald reported that an acknowledgement of completion of the Conflict of Interest Training Certificate needs to go to Town Clerk and that all staff need to do it.

Mr. McDonald reported that Framingham Public Health sent a letter to Framingham residents regarding gas leaks. Mr. McDonald gave a copy of the letter to the Board of Health. Dr. Cosgrove stated that the letter does not refer to the issue of indoor exposure of gas stoves and suggested the Needham Board of Health send out something similar to what Framingham Public Health sent. Dr. Ward Brown and Dr. Epstein both stated areas where they would change the letter. The Board of Health decided that they will have further discussion about how to approach potential leaks at the next meeting.

NEXT MEETING is scheduled for March 8th from 7:00 a.m. - 9:00 a.m.

Dr. Brown made a motion to adjourn the meeting at 9:05 a.m. Dr. Cosgrove seconded. Upon motion duly made and seconded, the meeting was adjourned at 9:05 a.m.

Minutes submitted by Catherine Delano, Senior Program Coordinator Public Health.

Needham Public Health Division

February 2019

Assist. Health Dir. - Tara Gurge

Health Agents - Diana Acosta and Monica Pancare

Activities

Activity	Notes
Bodywork Establishment unannounced inspections conducted	Conducted unannounced Bodywork Establishment inspections with the local Police and MA Division of Professional Licensure State inspector. State inspector issued finest to 3 establishments that did not have valid MA State Massage licenses. (Two were located in zoned business areas, and one was a home-based massage only establishment.) He also issued one warning to a local gym for not removing massage services signage – massage room was empty (the practitioner left and did not renew her license.) Our Bodywork establishments were found to be in compliance with our local regulation requirements, however, during our online searches, we found 1 Reiki establishment and one establishment practicing ‘cupping’ without having a local permit. When we contacted owners, they both agreed to discontinue those bodywork modalities, until proper permits were acquired. (They have both since removed those modalities off of their websites.) PLEASE NOTE: State inspector stated that he was very impressed with our town’s strong Bodywork inspection collaborative approach which he stated he encourages other cities/towns to model Needham’s successful practices to help in controlling these illegal establishments from popping up.
CBD Spot Checks	2 – Spot checks for CBD-infused food products were conducted at: - <u>Great Plain Ave Gas</u> – No products observed. - <u>Bird’s Hill Pharmacy</u> – No products observed. (NOTE: Two establishments, Stacy’s Juice Bar and A New Leaf, have removed their CBD-infused food products for sale until proper approval is granted.)
Demo Reviews/ Approvals	4 - Demolition sign-offs: • #66 Maple Street • #17 Oak Street • #43 Lincoln Street • #66-70 Chestnut Street
Food – Temporary Food Event Permits	3 – Temporary Food Permits issued to: - Relay for Life @ Newman Elementary - Knights of Columbus St. Patrick’s Day Party/Dance - Needham Baseball & Softball Opening Day @ DeFazio
Food – Food Permit Plan Reviews /Updates	1 – Food Permit Plan Review conducted for: - <u>Pancho’s Taqueria</u> – Updated kitchen layout plan still pending for review. 2 – Food Establishment looking to start their Pre-operation inspection process: - <u>Eat Well</u> - Pre-operation inspections pending. - <u>Servente Bakery & Café</u> – Owner reported that existing Acorns bakery will finally be closing and they are moving forward. Permit packet and fees received. Pre-operation insp. pending. 1 – Food establishment not renewing their lease: - <u>Acapulcos</u> – We are still waiting for a confirmation on that closing date which is estimated now to be the end of March.
Food Pre-operation inspections	0 – Pre-operation inspections.
Food Annual Permit Issued	0 – Annual Permit Issued.
Food Complaint	3/3 – Food Complaints/Follow Ups: - <u>Fuji Steakhouse</u> - Customer reported stepping on a mouse trap under her seating area along with seeing pests. Spoke to owner about on-going complaint. Stated to him that if we do not <u>immediately</u> see an improvement of this on-going situation, we would have to bring him in

	for an Administrative Hearing. He immediately signed a new contract with his pest control company who is now conducting weekly site visits. The restaurant has been provided with cleaning logs that are to be completed by staff daily. The owner is required to forward copies of the daily signed cleaning logs and updated pest control reports to us on a routine basis until future notice. Owner is also walking through with the pest control company while they are conducting their inspections of the establishment. (Will continue to monitor.) - <u>Masala Art (x2)</u> - Customer claims kitchen is infested with pests/bugs. The food safety consultant, who has been working with the establishment for the past couple of months, was also contacted about this newest concern. The consultant reported she has not witnessed these pests on site. She also reported that the establishment had already switched out their existing pest company and recently hired EHS Pest, and they had required them to do a rigorous cleaning before these new complaints were reported. The same customer called later on in the month claiming nothing had been done to date. Tara and Diana performed a follow-up site visit and saw no outstanding infestation and noted the space was clean and sanitary. They met with the owner of the establishment and went over a plan of action which was satisfactory.
Registered Marijuana Dispensary (RMD)	- Still working with Sira Naturals in reviewing additional proposed MIP product labels. (They would like to be kept in the loop on our revised local regulation process, which we are continuing to research.)
Grease Trap Inspection	1 – Grease Trap Inspections conducted with Sean Harrington of Water & Sewer Dept. - <u>Pancho's Taqueria</u> - Inspection conducted ahead of the establishment being built out to assess current grease traps on site. Went over requirements with owner to add additional trap by newly proposed dish machine to be installed on site. And also to add an exterior grease barrel on site. Owner will comply.
Housing – Follow-up Inspections	3 – Needham Housing Authority Follow-up inspections conducted. - <u>Checked status of new Recycling dumpsters centrally located at:</u> - <u>#168 Linden St.</u> (Next to existing trash bins) and - <u>#5 Chambers St.</u> (Next to the Maintenance Garage) – Both clean and sanitary. - <u>#168 B Linden St.</u> - Also re-checked trash area in behind this unit. Clean and sanitary. (Occupant has been monitoring area and sends us weekly updates.) We have yet to observe this trash area in non-compliance.
Nuisance – Complaints/ Follow-ups	4/4 – Nuisance Complaints/Follow-ups conducted for: - <u>Briarwood Circle</u> - Neighbor reported large piles of wood in front and debris in backyard. Concerned for pests being attracted to area and safety of children. Site visit conducted and a letter was sent to the reported address and owner followed up with coming in to meet with us about his plan of action. Will check back in with him in a couple of weeks to see progress on site. UPDATE: Owner has been moving wood and raising it up on pallets. Will be checking in approximately every 2 weeks until project is complete. - <u>Needham Housing Authority (#17 Chambers St. Building)</u> – Occupant reported that NHA did not shovel ramps/sidewalks around her building on Chambers Street during the last storm. (She reported having to shovel herself out.) Resident concerned as there are older tenants in the building that have walkers/wheelchairs. Diana contacted the NHA and it was explained that they have a 3 step process in cleaning – first clean the streets, then sidewalk, then parking lots. Occupant reported after the snow storm, the warmer temperatures led to melting so no physical follow up was ever conducted. (She's also concerned with this being a potential fire hazard with not having these egress walkways shoveled out in a timely manner.) Tara also spoke with interim NHA Director about this residents concern. He will ensure these walkways are cleared in a timely manner. - <u>#238 Chestnut St. (George's Auto Body Shop)</u> – Continue to receive on-going exterior VOC air quality complaints from an abutting resident when paint spray booth is in use. Since the shop owner has ceased to work with us, we have referred this case to the MassDEP to investigate. They sent out an inspector who conducted 2 unannounced site visits (and he was able to observe the odors during his second site visit.) He met with the shop owner about the on-going complaints. DEP inspector was able to make some additional suggestions, to further increase stack height and to add a booster fan to the existing stack. MassDEP offered to have their engineers review the proposed fixes so that the shop owner

	did not waste their money. They also found a garage bay that needed to have an oil/water separator tank installed by their existing floor drain, to ensure the car wash area waste water was able to be treated and directed into to the towns municipal sewer system (and not into a Dry well (which is no longer allowed.) Will continue to monitor. - Greendale Ave – Anonymous call claiming property had debris all over it. Diana and Tara have worked with the owner in question previously. Diana conducted a site visit and noted a dumpster was still present in the driveway but was not overflowing. Waiting to hear from relative of owner of property. Will be reaching out to owner as well. (On-going).
Septic – Trench Permit application	1 – Trench Permit application received for: - #260 Cartwright Rd. – For a Soil Test to be conducted this coming spring.
Tobacco Complaints	2 – Tobacco/Smoking Complaints received: - Needham Housing Authority – Anonymous complaint about tenants smoking in general. Explained to tenant that the violator(s) would have to be identified for NHA to take further action. (NHA stated to us that they needed a valid complaint with name of complainant AND specific name of smoker, in order to follow-up with the concern.) - Unit on Linden Street – Received valid complaint from an occupant who reported that her direct abutting neighbor has been smoking in their unit and the smoke is migrating into complainant’s unit. Awaiting response from Needham Housing Authority to review with us their plan of action.
Tobacco Compliance Checks conducted	10 – Tobacco compliance checks completed. One establishment sold to a minor: - 7-Eleven (Chestnut Street) – Sold JUUL pods to underage participant (see attached report.) (NOTE: It has been less than 3 years since the last violation, so as stated in our regulation - ‘In the case of a second violation within 36 months of the date of the first violation, a fine of three hundred dollars (\$300.00) and the Tobacco Product Sales Permit shall be suspended for fourteen (14) consecutive business days.’) To be discussed at Hearing.
Tobacco Inspection	1 – Routine Tobacco Inspection conducted at: - 7-Eleven (on Chestnut Street) – In compliance.
Tobacco Regulation updates mailing	- Mailed and emailed out a summary Memo to all our vendors stating the recent change to our regulation with the addition of menthol, mint, and wintergreen to the ‘characterizing flavor’ definition, which means that as of July 1, 2019, these additional flavored products will not be allowed to be sold. A copy of the newly revised Board of Health tobacco regulation, specifically, ARTICLE 1 Regulation Affecting Smoking and the Sale and Distribution of Tobacco Products in Needham, was also sent to each of our vendors.
Trash Hauler Permit Renewals mailed	Mailed and emailed out our annual Trash Hauler permit renewal letters along with our recently updated MassDEP recommended permit application, which has more detailed information that we will need to gather back from our haulers and review as part of our permit review process. We will again need to set up our routine hauler truck inspections, for all trucks that currently service Needham, once all permit applications and fees are received and approved.
Planning/Special Permit review	4 – Special Permit Reviews conducted/revised comments sent for: - Revised Memo sent for the proposal at #13-15 Highland Place Special Permit No. 2019-02. - Revised Memo sent for the proposal at #1450 Highland Ave. STMP 95-7 and 97-2 - Pancho's Taqueria. - Revised Memo sent for the proposal at #1450 Highland Ave. SPMP 2019-01-Pancho's Taqueria c/o Carlos Chavira. - No comment Memo sent for Major Project Site Plan Special Permit Amendment 2007-10 for #148 Chestnut St./BID Hospital Temporary Compounding.
Waste Hauler Applications mailed to Haulers	- The updated waste hauler applications were emailed and mailed out to all waste haulers who have had permits in Needham on February 15, 2019. Applications are due on March 15, 2019. Three have been returned. Scheduling of waste hauler trucks to follow.

Well Permit issued	1 – New Irrigation well permit issued for: - #692/744 Greendale Avenue (Modera Needham)
Zoning Board of Appeals Project reviews	2 – Zoning Board of Appeal reviews conducted for: - Special Permit Case Review for #145 Rosemary St. - Special Permit Case Review for #61 Evelyn Rd.

Yearly

Category	Jul	Au	S	O	N	D	J	F	M	A	Ma	Ju	FY '19	FY' 18	FY' 17	FY' 16	Notes/Follow-Up
Biotech	0	0	0	0	1	0	0	0	0	0	0	0	1	0	2	2	Biotech registrations
Bodywork	0	0	0	0	0	4	2	8	0	0	0	0	14	14	6	11	Bodywork Estab. Insp.
Bodywork	0	2	0	0	0	5	2	0	0	0	0	0	9	6	4	3	Bodywork Estab. Permits
Bodywork	0	2	1	0	0	16	2	0	0	0	0	0	21	22	13	10	Bodywork Pract. Permits
Bottling	0	0	1	0	0	0	0	0	0	0	0	0	1	1	2	1	Bottling Permit insp.
Demo	12	13	9	5	11	5	12	4	0	0	0	0	71	105	112	110	Demo reviews
Domestic Animal Permits/Insp.	0	1	1	0	0	0	0	0	0	0	0	0	2	19	17	16	Animal permits/
	0	0	20	0	1	0	0	0	0	0	0	0	21	3	16		Inspections
Food Service	16	8	23	25	16	13	20	9	0	0	0	0	130	225	198	209	Routine insp.
Food Service	3	1	0	1	0	1	1	0	0	0	0	0	7	32	37	35	Pre-oper. Insp.
Retail	6	5	7	7	2	2	3	4	0	0	0	0	36	60	69	71	Routine insp.
Resid. kitchen	0	1	0	0	1	0	0	1	0	0	0	0	3	8	7	11	Routine insp.
Mobile	1	4	0	1	0	0	0	0	0	0	0	0	6	13	15	9	Routine insp.
Food Service	1	1	0	3	5	3	4	4	0	0	0	0	21	53	51	50	Re-insp.
Food Service/retail	2	1	0	0	1	129	1	0	0	0	0	0	134	171	177	176	Annual/Seasonal Permits
Food Service	7	12	19	14	12	2	3	3	0	0	0	0	72	163	158	107	Temp. food permits/Inspecti
	9	1	10	0	0	0	0	0	0	0	0	0	20	29	62	54	
Food Service	1	0	1	0	0	0	0	0	0	0	0	0	2	14	7	9	Farmers Market permits
	50	45	41	42	10	0	0	0	0	0	0	0	188	127	33	16	Farmers Market insp.

Food Service	0	2	0	2	1	1	4	3	0	0	0	0	13	21	17	21	Follow-ups
Food Service	0	1	1	3	4	3	2	1	0	0	0	0	15	42	33	32	Plan Reviews
Food Service	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	Admin. Hearings
Grease/ Septage Haulers	0	0	0	0	0	21	0	0	0	0	0	0	21	24	24	29	Grease/ Septage Hauler Permits
Housing (Chap II Housing)	0	0	0	0	0	0	0	0	0	0	0	0	0	14	14	7	Annual routine insp./
	0	0	0	0	0	0	0	0	0	0	0	0	0	5	4	4	Follow-up insp.
Housing	2	4	1	3	4	1	3	0	0	0	0	0	18	22	7	18	New Compl./
	3	5	1	4	4	1	3	3	0	0	0	0	24	24	11	37	Follow-ups
Hotel	0	0	0	0	0	3	0	0	0	0	0	0	3	3	3	3	Annual insp./
	0	0	0	0	0	0	1	0	0	0	0	0	0	0	0	0	Follow-ups
Nuisance	2	5	5	4	4	4	1	4	0	0	0	0	29	42	30	44	New Compl./
	2	5	5	4	4	4	1	4	0	0	0	0	29	42	45	50	Follow-ups
Pools	1	4	0	0	1	7	0	0	0	0	0	0	13	12	13	9	Pool insp./
	1	5	0	0	0	1	1	0	0	0	0	0	8	7	8	3	Follow up
Pools	1	2	1	0	0	7	1	0	0	0	0	0	12	12	9	9	Pool permits
Pools	2	1	0	0	0	0	0	0	0	0	0	0	3	44	19	8	Pool plan reviews
Pools	0	0	0	0	0	4	0	0	0	0	0	0	4	7	6	4	Pool variances
Septic	0	0	0	1	2	1	1	1	0	0	0	0	6	5	18	8	Septic Abandon
Septic	1	0	0	0	0	1	0	0	0	0	0	0	2	2	5	9	Addition to a home on a septic plan rev/approval
Septic	0	0	0	8	9	3	1	0	0	0	0	0	21	28	43	23	Install. Insp.
Septic	0	0	0	0	1	0	0	0	0	0	0	0	1	1	0	3	COC for repairs
Septic	0	0	0	0	2	1	1	0	0	0	0	0	4	4	3	3	COC for complete septic system
Septic	6	4	3	5	7	6	5	4	0	0	0	0	40	51	62	61	Info. requests

Septic	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	6	8	Soil/Perc Test.
Septic	0	1	0	1	2	0	0	0	0	0	0	0	0	4	5	8	6	Const. permits
Septic	0	0	1	0	1	3	2	0	0	0	0	0	0	7	9	11	9	Installer permits
Septic	0	0	1	0	1	1	1	0	0	0	0	0	0	4	3	6	6	Installer Tests
Septic	0	0	0	0	1	0	0	0	0	0	0	0	0	1	3	7	3	Deed Restrict.
Septic	1	1	0	1	2	1	0	0	0	0	0	0	0	6	23	14	14	Plan reviews
Sharps permits/Insp.	0	0	0	0	0	7	0	0	0	0	0	0	0	7	9	9	10	Disposal of Sharps permits/
	0	0	0	0	2	5	0	0	0	0	0	0	0	7	7			Inspections
Subdivision	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	3	3	Plan review- Insp. of lots /
	0	0	0	0	0	0	0	0	0	0	0	0	0	0		1	0	Bond Releases
Special Permit/ Zoning memos	1	2	0	2	4	2	7	6	0	0	0	0	0	24	15	12	16	Special Permit/Zoning
Tobacco	0	0	0	0	0	10	0	0	0	0	0	0	0	10	11	12	13	Tobacco permits
Tobacco	4	1	3	2	0	0	1	1	0	0	0	0	0	12	18	25	25	Routine insp./
	1	0	0	0	0	0	0	0	0	0	0	0	0	1	3	6	7	Follow-up insp.
Tobacco	0	0	0	10	0	0	0	10	0	0	0	0	0	20	41	34	48	Compliance checks
Tobacco	0	0	0	0	0	0	0	2	0	0	0	0	0	2	4	2	4	New compl./
	0	0	0	0	0	0	0	2	0	0	0	0	0	2	4	2	4	Compl. follow-
Trash Haulers	0	0	0	0	0	0	0	0	0	0	0	0	0	0	14	26	30	Trash Hauler permits
Medical Waste Haulers	0	0	0	0	0	2	0	0	0	0	0	0	0	2	1	2	2	Medical Waste Hauler permits
Wells	0	2	0	0	0	0	2	0	0	0	0	0	0	4	2	7	6	Permission to drill letters/
	0	0	0	0	0	0	0	1	0	0	0	0	0	1	0	3	0	Well Permits

FY 19 Priority FBI Risk Violations Chart (By Date)

Restaurant	Insp. Date	Priority Violation	Description
Comella's	7/16/2018	28 - 7-206.13 (A) Tracking Powders, Pest Control & Monitoring - A tracking powder pesticide may not be used in a food establishment.	Kitchen -Eliminate mouse infestation
Cookies By Design	9/21/2018	9-3-301.11 (B) Preventing Contamination from Hands - Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equip.	Kitchen -Need gloves.
Pollard Middle School	9/24/2018	28-7-204.11 Sanitizers - Chemical sanitizers, including chemical sanitizing solutions generated onsite, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. Chemical sanitizers shall not exceed manufacture's label instructions.	Kitchen -Sanitizer in 3 bay sink was low, ~100 ppm - should be 150-200 ppm.
St. Sebastian's	9/27/2018	33-3-501.15 (A) Cooling Methods - Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501-14 by using one or more of the following: placing food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice or other effective methods	Kitchen -Tortellini was at 68 F - Should be cold held in walk-in before being placed in the salad bar.
Gari	10/3/2018	4-501.110 Warewasher Wash Sol. Temp. - Ensure that low temp dishwash machine operates at a minimum of 120°F wash & rinse. The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize may not be less than 120°F.	Kitchen -110°F in wash cycle
Wingate at Needham	11/6/2018	5-402.13 Conveying Sewage - Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system or other system, including use of sewage transport vehicles, waste retention tanks, pumps, pipes, hoses, and connections that are constructed, maintained, and operated according to law.	Kitchen - Repair hand wash sink drain in dish room
Beth Israel Deac. Hospital Kitchen	12/15/2018	4-703.11 Methods-Hot Water and Chemical - After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: hot water manual operations for at least 30 seconds; hot water mechanical achieving surface temperature of 160°F as measured by an irreversible registering temperature indicator; or chemical (manual or mechanical) for times specified the EPA-registered label use instructions.	Kitchen - Wash Temperature 140-140F.
Residences at Wingate	12/15/2018	4-602.11 (A) Food-Contact Surfaces and Utensils - Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.	Kitchen - Slicing machine blade has encrusted food debris on rim of blade. Thorough cleaning and sanitizing required.

Sweet Tomatoes	12/20/2018	3-501.14 (A) Cooling Cooked Foods - Cooling cooked TCS foods shall be done within 2 hours from 135°F to 70°F and then within 4 hours from 70°F to 41°F.	Kitchen - A hot holding unit was found unplugged in the back of the kitchen on the shelf which contained tomato sauce and another pan of meatballs. PIC stated she was told to unplug it at 4 o'clock the meatballs and sauce were in the danger zone products discarded tomato sauce was 106°F and meatballs were 110°F.
Briarwood Healthcare Center	1/6/2019	7-201.11 Storage Separation - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Kitchen - Oven cleaner and other toxic chemicals stored above prep sink and prep table area. Store segregated and away from all food, equipment prep areas.
Mandarin Cuisine	1/19/2019	3-302.11 (A)(2) Raw Animal Foods Separated from each other - Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas. 3-501.14 (A) Cooling Cooked Foods - Cooling cooked TCS foods shall be done within 2 hours from 135°F to 70°F and then within 4 hours from 70°F to 41°F.	Kitchen - Raw chicken stored above RTE foods. This chicken was wrapped in a chef's coat. Removed. Specific discussion w/ PIC on storage segregating product so it is more functional for him. Kitchen - Large bulk pans cooked rice cooling improperly Rice was 129°F, 110°F.
Spiga	1/19/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	- Kitchen - Bechamel 54 °F; Fresh fish filets 41 °F; Porcini mushrooms mix 52 °F; Suggest pre-chilling pans in freezer to help in keeping food 41 F or below. Provide a lid or cover for this unit, and the other refrigerator roll top (without the top) in the far corner -COS. Several coddled raw whole shell eggs were observed in a small pan insert in warm water. (This was used for making Carbonara sauce.) The inside is not fully cooked and in the danger zone. Suggest using pasteurized shell eggs.
Masala Art Restaurant	1/19/2019	3-304.11 Food Contact with Soiled Items 3-302.11 (A)(3) Using clean and sanitized equipment - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.	Kitchen -Utensils stored improperly after cleaning and sanitizing above 3-Comp sink.
Tomorrow's Lunch @ WCVB	1/29/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	Cafeteria - Fridge is at 46°F. Service is to be done today. Forward receipt of service to Health Div. ASAP. End of service. Kitchen - Chickpeas and tuna temps were high. PIC voluntarily discarded.
The James	2/9/2019	3-301.11 (B) Preventing Contamination from Hands - Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.	Kitchen - Bare hand contact w/ ready to eat food. Product discarded. Train and review with staff.

Otrada Adult Day Care	2/16/2019	3-801.11 (C) Special Requirements (Raw/Partially Cooked RTE) - - The following foods may not be served or offered for sale in a RTE form: raw animal foods such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare, a partially cooked animal food such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw eggs, and meringue; and raw seed sprouts. 7-204.11 Sanitizers - Chemical sanitizers, including chemical sanitizing solutions generated onsite, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. Chemical sanitizers shall not exceed manufacture's label instructions.	Kitchen - Cook stated that they provide omelet, sunny side undercooked eggs to adult day care participants. Cease and desist this practice, unless pasteurized shell eggs or pasteurized liquid eggs are used. Kitchen - Kitchen chlorine sanitizer in 3 comp sink was in excess of 200 ppm. Discussed w/ chef DeMaris and PIC.
Farmhouse Restaurant	2/16/2019	3-304.11 Food Contact with Soiled Items - Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer. 3-501.14 (A) Cooling Cooked Foods - Cooling cooked TCS foods shall be done within 2 hours from 135°F to 70°F and then within 4 hours from 70°F to 41°F.	Kitchen - Micro greens, towel and other products covered w/ paper towels direct food contact. Discussion with Juan PIC Kitchen - Bolognese Sauce 176°F in walk in cooler. COS. Discussion w/ PIC on alternative methods to cool rapidly sautéed mushrooms on service line- cool quickly, keep below rim of food to assist in keeping well chilled.
7-Eleven 36044A (Chestnut Street)	2/21/2019	3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.	Store - Box of Cinnamon Toast Crunch was ripped into. Discarded by PIC.
Volante Farms	2/22/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less. 3-501.15 (A) Cooling Methods - - Cooling shall be accomplished in accordance with the time and temperature criteria specified under 3-501-14 by using one or more of the following: placing food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice or other effective methods.	Store - "From Our Kitchen" reach-in unit was observed at 46° F. May be on defrost. Basement - Employees were not able to report definite time when soups were added into fridge. In ice bath but still above 41°F. Recommend cooling and keeping a log.

February, 2019 Monthly Report
Maryanne Dinell- Traveling Meals Program Coordinator

<i>Description</i>	<i>Reason</i>	<i>Notes/Follow-Up (ongoing, completed, etc.)</i>
Residents needing the Traveling Meals February, 2109	Unable to shop or prepare their own meal.	36 clients on the Traveling Meals Program 26 Springwell Elder Services, Waltham clients 10 private pay clients - Needham residents
531 2- meal packages were delivered within the 19 weekdays in February	27 Clients receive meals 5 times a week 12 Clients receive meals 3 days a week 1 Client receives meals for 7 days	541 meals delivered @ 5.62 per meal =cost of \$3040.42 417 meals delivered to Springwell Clients 114 meals delivered to private pay residents
2 Clients no longer need Program	Private Pay	1 Client was former Volunteer for the Program 1 Client needs more assistance than Program Offers
5 new clients On Program	4- 1 st time on Program 1-Reinstated	Cannot provide own meals

[illegible]

Meetings, Events, and Trainings

<i>BI</i>	<i>Type</i>	<i>Description/Highlights/Votes/Etc.</i>	<i>Attendance</i>
Board of Health Meeting		Monthly Board meeting held at Rosemary Complex	Staff and Board Members

Donations, Grants, and Other Funding [List any donations received, grants funded, etc. over the past month.]

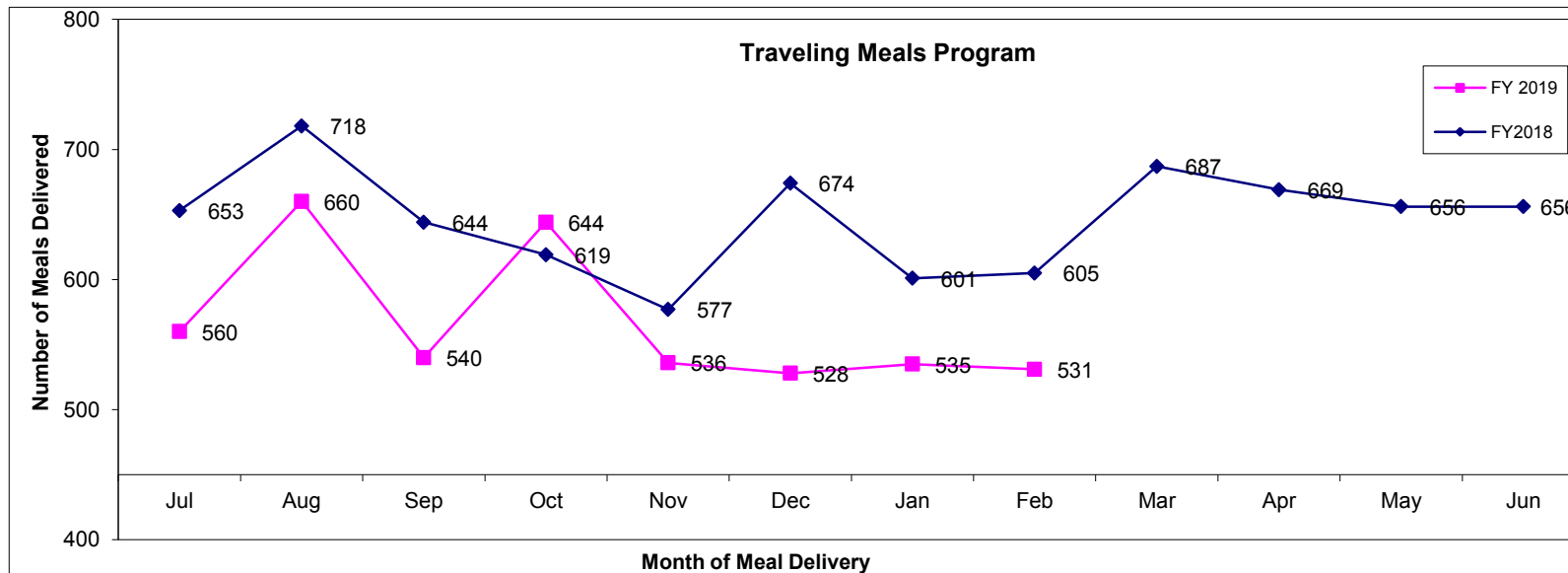
<i>Description</i>	<i>Type (D,G,O)</i>	<i>Amount Given</i>	<i>Source</i>	<i>Notes</i>

Traveling Meals Program

February, 2019

Projected-12 Mo.	
\$	41,899.48
#	6,801.00

Month	# Meals FY2018	# Meals FY2019	FY19 Cost	% Change # Meals
<u>Jul</u>	653	560	\$3,147.20	-14%
<u>Aug</u>	718	660	\$3,709.20	-8%
<u>Sep</u>	644	540	\$3,034.80	-16%
<u>Oct</u>	619	644	\$3,683.68	4%
<u>Nov</u>	577	536	\$3,012.32	-7%
<u>Dec</u>	674	528	\$2,967.36	-22%
<u>Jan</u>	601	535	\$3,006.70	-11%
<u>Feb</u>	605	531	\$2,984.22	-12%
<u>Mar</u>	687			
<u>Apr</u>	669			
<u>May</u>	656			
<u>Jun</u>	656			
Totals:	7,759	4,534	25,545.48	





NEEDHAM PUBLIC HEALTH DIVISION



Unit: Substance Use Prevention

Date: February 2019

Staff: Catherine Delano, Karen Shannon, Karen Mullen, and Monica DeWinter

Summary: Prevention team continued work with action teams and the steering committee. Additionally they are planning for the upcoming vaping event. The last semi-annual progress report was submitted.

Activities and Accomplishments

Activity	Notes
Prevention Team Meeting	Reviewed key learning from "If They Had Known" and NHS Life Skills Conference. Identified speaker for Vaping awareness community event, discussed updates on SPAN website, continued vaping event planning
SPAN Steering Committee Meetings	With Steering Committee discussed: Action Team updates, reviewed key learning from "If They Had Known/Life Skills Conference, planning for Vaping/HIPS event
SPAN Needham Parents Care Meeting	Discussed key initiatives for 2019 and next steps
SALSA Leadership Team Meeting	Reviewed key learning from "If They Had Known" and NHS Life Skills Conference, planned agenda for SALSA General Meeting, identified next steps for key initiatives: Vaping Awareness Initiative, Distracted Driving Initiative, Resources PSA and SALSA at High Rock
SALSA meetings with students going to Pollard and NHS SALSA students at Pollard	Met with SALSA students to rehearse Pollard presentations; SALSA students taught 3 Wellness classes at Pollard (approx. 60 8 th Graders). Pollard Students learned refusal skills and myths/truths about alcohol and other drug use at Needham High School.
NHS "Join the Conversation" Planning Meeting	Keith Ford/NHS Vice Principal requested SALSA participation. Initiated planning for "Join the Conversation" event at NHS. Going forward 3 SALSA student volunteers will participate in event planning
DFC Semi-Annual Progress Report	Wrote and submitted report on 2.14.2019.
CCIT Quarterly	Attended CCIT quarterly meeting
Tool Kit binders	Continue to update cover letter and assemble information for Alcohol Toolkit Binders for on and off premise services
Applied for MDPH summer intern	Will hear back in early April
Began work on STOP grant application	Will apply by 3.19.2019. Award is \$50,000/year for 5 years
MetroWest Sub. Awareness Prevention Alliance (SAPA) meeting Framingham	Karen S. attended. Participated in group planning for parent messaging for prom/grad season. The messaging will be available for SPAN to use on social media.

Substance Use Prevention and Education ~ Initiative Highlights

Needham NPHD, Needham SPAN and Substance Abuse Prevention Collaborative (SAPC) grant* collaboration with the towns of Dedham, Needham, Norwood and Westwood.

SAPC grant

Town coalition meetings:

Dedham coalition: *No meeting scheduled*

Impact Norwood coalition: February 14th 3:00pm Norwood High School

Westwood Cares coalition: *No meeting scheduled*

Needham SPAN coalition: *No meeting scheduled*

SAPC program, capacity building and strategy implementation preparation:

(1) BSAS- SAPC reporting compliance Q2 programmatic report, pending (2) CBD food product sales response: Brookline Public Health Advisory letter- North Reading Police Department Parent Alert (3) Alcohol Policy SAPC Program Manager, policy tool kit – peer presentation planning (4) *Frameworks Institute*, prevention and public health messaging initiative- training content (5) CADCA Forum presentation: *Prevention and Public Health Partnerships: Creating Sustainable Community Change*.

SAPC Leadership Team: *No February in person meeting scheduled*

CADCA National Leadership Forum: February 7th *Transforming Communities: The Power of Prevention*, National Harbor, MD. Prevention sessions (1) DEA Acting Administrator, Uttam Dhillon: *DEA priorities and goals to address the nation's drug problems, national emerging drug trends and their impact on communities and the importance of law enforcement and prevention working together to respond to local drug and crime problems*. Review of DEA community outreach, prevention support initiatives and educational resources. (2) *Current and Emerging Drug Trends: Priorities and Opportunities for Prevention*. Data and strategy presentations featuring: Jacqueline Lloyd, Ph.D. and Moira O'Brien NIDA, Jennifer Fan, SAMHSA- Center for Substance Abuse Prevention CSAP, Dalene Beaulieu, *Communities That Care*. Focus: *opioid misuse, changing marijuana policies and use trends, electronic cigarette use rates youth and young adults-- SAMHSA grant opportunities 2019*.

Center for Alcohol Marketing Youth- JHU Bloomberg School of Public Health: February 12th Ayelet Hines, Director, CAMY. Webinar: *From Evidence to Practice: How Good Health Policy Can Help You Meet Your Prevention Goals*. Targeting excessive alcohol use (EAU) Agenda: *Why work on policy, Environmental strategies, Best practices, What you can and cannot do with federal funds, 10 Steps to Policy Change, Coalitions and Success stories*.

SAPC Manager-MassTAPP Alcohol Policy: February 21st D.J. Wilson, J.D, MMA, Tracy Desovich, MassTAPP Technical Assistance. Liz Parson, Melrose SAPC, Colin Gallant, Hudson SAPC, Heather Warner, SAPC Northampton. Review: (1) Hudson Public Health leader regional meeting, town specific alcohol outlet density data mapping, presentation of alcohol regulation templates (Section 12 & Section 15) and options for action steps to prevent and reduce youth access to alcohol. (2) Review of Alcohol Policy tool kit contents (3) Options on structure Alcohol Tool kit presentation to SAPC Program Managers. EDC, Waltham.

Prevention Partners: February 22nd & 25th Meeting and Conference call. Steph Patton, MPH, Jessica Kuhn, M.Ed. Stoughton SAPC, Amanda Decker, Avon Coalition, and Lyn Frano, Town of Braintree. Collaborative planning and resource sharing. (1) CBD food product, access strategy review, Brookline Public Health Advisory letter, North Reading Police Department Parent Alert, collaboration with Norfolk county region. (2) Event collaboration: Policy forum targeting retail access to alcohol and marijuana, including community level law enforcement, public health, prevention and legal strategies June 4th 5th 6th or June 11th- 12th 13th Bank Of Canton- Presenter options and outreach (3) *Frameworks Institute*, full day training, April 30th targeting effective public health and prevention messaging, to identify best-practice public health and prevention messaging for community level prevention, targeting underage alcohol, e-cigarette/tobacco and marijuana access. (4) MDPH school outreach, participation request in biennial Youth Risk Behavior Survey.

Norfolk County Prevention: February 27th District Attorney Michael Morrissey- Jennifer Rowe, Assistant DA. (1) County data update on 2018 crash and fatalities 69 crashes/39 fatalities and 21 of 39 driver toxicology screen alcohol (2) program launch Norfolk country police/fire tracking of overdose deaths, Narcan administration. (3) Safe Prescribing Conference April (4) Presentations: Bonnie Pare, Recovery Coach, NORPAC region community outreach and support related to substance use disorder and overdose. Carol Oliver, Prevention Solutions/EDC services: Coalition capacity building, Strategic Planning, Data review and assessment and training in-person and on-line (10 course offerings).

Needham Public Health Division:
NPHD – SPAN initiatives:

NPHD programs meeting preparation outreach for research and resource gathering:

(1) NPHD January monthly report (2) BOH meeting minutes edit- Read segment (3) NPHD 2018 Annual Report: SAPC grant goals and strategies (4) NPHD staff overview: Board of Health new member orientation packet, program scope (5) MA State Ethics Commission, *Conflict of Interest Law* online training program. (6) Research MA retail marijuana *regulations* Chapter 334 Acts of 2017, Ch. 55 and 94G shift from MDPH 105 CMR 725.000 to 935 CMR 501.000 *including amendments from MA legislative changes*. State website, outreach Chief John Carmichael, Walpole.

Prevention Solutions: February 8th & February 12th Conference Calls. Jessica Goldberg and Shia
Needham Public Health Division staff meeting: February 12th Director and staff work activity updates. Information sharing related to current community programs including: Accessory Dwelling Unit initiative, FDA – AFDO grant awards (Standards 7- 9) Standard 1 met with 2013 Food Code adoption, public health resident support services, Solutions Group staff engagement, and Board of Health/Public Health Division goals.

Community Crisis Intervention Team (CCIT): February 13th Community Partners quarterly meeting, data sharing. BIDN Hospital, Kathy Davidson, CNO and Dr. Greg McSweeney, Chief Medical Officer. Joanna Bell, Walker School, Katherine Bray, Dana Group Marketing. Presentations: Bonnie Pare, Recovery Coach, PAARI, AmeriCorps and Bryna Rogers, MS, Program Director Quincy Family Resource Center (individual and family services- CRA support) Core Team: Lt. Chris Baker, Sgt. John McGrath and Katie McCullough, Needham Police Department, Tiffany Zike, RN, MPH, Donald Anastasi, Deputy Fire Chief, Ed Sullivan, EMS Supervisor, Jessica Moss, LICSW, CATH, Sara Shine, Director, Needham Youth & Family Services and Catherine Delano, MPH. **Observation:**
Brookline Police Department CIT team.

Brookline CIT team: February 13th Lt. Chris Baker with Annabel Lane LICSW, Lt Jen Paster and Sgt. Chris Malinn. Review of (1) Fallon Ambulance incident data (4 municipalities) tracking metrics, (2) quantitative youth use data, review of MetroWest Adolescent Health Survey since 2006- 26 high schools including lifetime use of Heroin, Methamphetamines, Cocaine, Ecstasy, Steroids and PD misuse, (3) history of Needham CCIT initiative, Needham Public Health in collaboration with Needham Police Department (4) expansion of connection to community partners through quarterly meeting structure- data focused with Riverside, BIDN and NWH.

Needham Public Health Division office support: February 15th, 21st and 28th. In person, front desk operation (2 hour per session, per week)

Needham Board of Health meeting: February 15th Directors Report, staff reports of public health initiatives, resident support programs and prevention initiatives. Agenda: Alcohol Compliance Checks (Section 12 and Section 15 license holders) and penalties for underage alcohol service, Risk Based Food Inspections- new FDA Grants, timeline for implementation of amended Tobacco Regulations- status update on legal landscape, CBD-Infused food products in Needham and discussion of technical edits to Medical Marijuana Regulation.

Town Accountant: February 20th Conference call. SAPC grant reimbursement: December 2018 and January 2019. Michelle Vaillancourt, Town Accountant, Dawn Stiller, NPHD Office Manager. Virtual Gateway EIM system.

Charles River Opioid Task Force: February 27th Newton Wellesley Hospital, Middlesex DA Marian Ryan. Middlesex county data update: 2018 195 OD deaths (69 heroin related) 2019 January through February 25th- 29 OD deaths 6 heroin related) *State Police response*. 2017: 222 OD deaths (153 heroin related) 2016: 251 OD deaths (168 heroin related) *Presentations (1) Engaging Local Boards of Health in Addressing the Opioid Crisis*, Michael Hugo, J.D. Framingham Board of Health, MAHB Vice President. (2) *Vaping: An Epidemic*, Edgar Duran- Elmudesi, MSW Project Associate Policy & Practice, HRIA- Metro Boston Tobacco Free Community Partner.

Resident Support: Respond to calls and/or meeting requests related to mental health conditions and/or substance use disorder. Referral to Riverside Emergency Services 24/7 support and counseling, assessment, treatment and recovery resources.
38 yrs. Acute intoxication, injury Section consult
45 yrs. Acute suicidal ideation, outplacement resource request

Town holiday: (1) day ~ February 18th
Sick time: (3) days ~ February 11th, 19th & 25th
Vacation: (2) days ~ February 6th & 7th

Respectfully submitted by Carol Read March 1, 2019

*SAPC technical assistance calls, coordinator meetings, and compliance related to the SAPC grant program are extensively documented in the BSAS-SAPC online quarterly reports.



NEEDHAM PUBLIC HEALTH DIVISION



Date: February 2019

Staff: Rachael Cain (Greenberg)

Activities and Accomplishments

Safety at Home Program

Activity	Notes
Presentations and Promotion	- Flyers mailed with all Needham water bills (ongoing for three months to reach entire town) - Promoted program to Matter of Balance participants
Program roll-out	- Full program roll-out continued Five pilot and eleven full program visits completed to date - Data from visits is being collected and recorded
Quality Improvement	Continued improvement on program protocol and forms based on feedback from Safety at Home team members
Evaluation	Continued development of an evaluation plan
Team Meetings	Regular team meetings continued
Sustainability	- Developing plan to offer Matter of Balance sessions year-round to program participants (and Needham residents overall), in collaboration with Aging Services - Working with local physical therapists to offer fall screenings at CATH regularly

Housing Authority Assessment

Activity	Notes
Survey Dissemination	48 surveys completed during first dissemination 71 surveys completed during second dissemination Total of 119 surveys completed (38% response rate), which is sufficient for analysis - Surveys sent to consultant for analysis - Quantitative and qualitative analyses to occur in coming months, culminating in final report

Accreditation Support

Activity	Notes
Community Health Assessment	- In collaboration with BID Needham and JSI, facilitated focus group for Needham youth providers - Helped to plan focus group for older adults and community forum



NEEDHAM PUBLIC HEALTH DIVISION



Climate Change Project

Awarded \$26,089 grant from the Metropolitan Area Planning Council to implement a one-year climate resiliency project for older adults. Activities will include creating and holding three workshops for older adults about extreme weather and how to prepare for it, as well as a related communications campaign.

Activity	Notes
Start-Up Activities	• Reached out to program partners • Meetings with internal team and MAPC to plan next steps • Began process to hire Project Coordinator to assist with this project

Other Public Health Division activities this month:

- **Awarded \$9,912 grant from the National Association of County and City Health Officials to implement a five month Million Hearts project focused on tobacco cessation.** Activities will include a communications campaign and tobacco cessation course, working in partnership with BID Needham

Public Health Nurse Report - February FY2019
Donna Carmichael and Tiffany Zike

COMMUNICABLE DISEASES:	JUL	AUG	SEPT	OCT	NOV	DEC	JAN	FEB	MAR	Apr	MAY	JUN	T19	T18	T17
BABESIOSIS		3											3	4	2
Borrelia Miyamota													0	0	0
CAMPYLOBACTER				2	1	1	1						5	14	7
CRYPTOSPORIDIUM													0	1	0
Cyclosporiasis													0	1	0
Dengue													0	0	1
E-Coli													0	0	0
EHRlichiosis/ HGA	1	1											2	2	2
Enterovirus													0	1	1
GIARDIASIS													0	1	2
Haemophilus Influenza													0	1	1
HEPATITIS B		1		1		2	2	1					7	8	8
HEPATITIS C	1		3	2		3							9	14	21
Influenza						9	19	30					58	211	108
Legionellosis													0	2	0
Listeriosis													0	0	0
LYME	13	7	2	4	4	2	1	2					35	53	44
MEASLES													0	0	0
MENINGITIS													0	0	0
Meningitis(Aseptic)													0	1	2
Mumps													0	0	0
Noro Virus							1	1					2	3	2
PERTUSSIS	3												3	1	4
RMSF(Rocky Mt Spotted Fever)						1									
SALMONELLA			1										1	3	2
SHIGA TOXIN													0	0	1
SHIGELLOSIS		1		1									2	0	0
STREP Group B													0	1	0
STREP (GAS)													0	5	0
STREP PNEUMONIAE				1			1						2	3	0
TUBERCULOSIS													0	0	0
TULAREMIA													0	0	1
Latent TB	1												1	0	1
Varicella	2	1	1		1								5	12	10
Vibrio			1										1	0	1
West Nile virus													0	0	0
Zika													0	1	1
TOTAL DISEASES	21	14	8	11	6	18	25	34	0	0	0	0	136	343	221
Revoked/Suspect Diseases Investigated			1	3			1						5	6	13
Contact Investigation	4						1						5	5	1

Public Health Nurse Report - February FY2019

Donna Carmichael and Tiffany Zike

ANIMAL TO HUMAN BITES	JUL	AUG	SEPT	OCT	NOV	DEC	JAN	FEB	MAR	Apr	MAY	JUN	T19	T18	T17
DOG	6	3	4	0	2	1	2						18	42	15
CAT													0	0	0
BAT													0	8	5
SKUNK													0	0	0
RACCOON													0	0	0
other													0	1	1
TOTAL BITES	6	3	4	0	2	1	2	0	0	0	0	0	18	51	22

IMMUNIZATIONS	July	Aug	Sept	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	June	FY19	FY18	FY17
B12	2	2	2	2	2	2	2	2					16	24	22
Flu (Seasonal)			284	408	20	0	0	0					712	522	674
Hep B						2	0	0					2		
Polio		4		0	0	0	0	0					4		
TDap		3		1	0	2	0	0					6	0	1
Varicella				0	0	0	0	0					0	2	0
Consult	49	50	90	72	32	98	34	25					450	319	592
Fire/Police	20	7	15	15	16	20	6	5					104	59	80
Schools	2	8	30	40	4	35	10	8					137	42	106
Town Agencies	25	20	20	15	10	35	15	10					150	185	246
Community Agencies	2	15	25	2	2	8	3	2					59	32	160

ASSISTANCE PROGRAMS	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	June	FY19	FY18	FY17
Food Pantry		1	2	0		3	0	1	1				8	13	20
Food Stamps			0	0		0	0	1	0				1	0	4
Friends			0	0		0	0	0	0				0	0	0
Gift of Warmth	1		2	2		1	1	4	1				12 (\$3106)	20(\$7250)	11
Good Neighbor			0	0		0	0	0	2				2 ⁵ \$425/fam		8
Park & Rec			0	0		0	0	0	0				0	1	2
Salvation Army			0	0		1	0	0	0				1	0	0
Self Help	2	2	1	3		0	2	1	3				14	34	46

Gift Cards Distributed - 1 families

Public Health Nurse Report - February FY2019

Donna Carmichael and Tiffany Zike

WELLNESS PROGRAMS	July	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	June	FY19	FY18	FY17
Office Visits	56	49	34	26	11	18	20	27					241	467	481
Safe Visits	0	3	2	1	2	0	0	1					9	10	7
Clinics	0	0	0	0	4	2	7	7					20	0	0
Housing Visit	1	1	0	0	2	0	0	1					5	15	6
Housing Call	0	3	3	4	7	4	13	5					39	110	37
Camps-summer	6	7	0	0	0	0	0	8					21	60	50
Tanning Insp	0	0	0	0	0	0	0	0					0	0	0
Articles	1	0	1	0	0	0	1	0					3	3	3
Presentations	1	1	6	2	5	2	2	1					20	16	0
Cable	0	1	1	1	0	0	1	0					4	2	5

EMPLOYEE WELLNESS	July	AUG	SEPT	OCT	NOV	DEC	JAN	FEB	MAR	APR	MAY	JUNE	FY19	FY18	FY17
BP/WELLNESS - DPW/RTS	0	0	10	13	11	11	13	12					70	148	169
CPR/AED INSTRUCTION	0	0	0	0	11	7	0	0					18	0	31
Police Weights	0	0	0	0	13	0	0	0					13		
First Aide	10	8	5	6	3	2	0	3					37		
Total People	10	8	15	19	38	20	13	15	0	0	0	0	138		
Community Education Hours															
HEALTH ED Tick Borne	50	20	15	5	3	0	0	0					93	132	90
HEALTH ED Mosquito Borne	50	20	15	5	0	0	0	0					90	135	80
HEALTH ED FLU	0	0	15	15	10	20	2	2					64	289	160
GENERAL HEALTH EDUCATION	20	10	10	10	15	20	5	12					102	186	258
Total Hours	120	50	55	35	28	40	7	14	0	0	0	0	349	1077	954

Public Health Nurse Report - February FY2019

Donna Carmichael and Tiffany Zike

MEETINGS, EVENTS, TRAININGS

<i>Title</i>	<i>Description/Highlights/Votes/Etc.</i>
Emergency Planning	NC7 - Monthly Meeting
	Region 4AB - PHEP Monthly Meeting
	LEPC - Monthly Meeting - Organizing and Preparing for meeting, meeting minutes, follow up and distribution of information
	Planning x4 - Functional Exercise
Emergency Preparedness	Emergency Preparedness Coordinator - Job Justification Report
DVAC	Monthly Meeting - Organizing and Preparing for meeting, meeting minutes, follow up and distribution of information
	Cable series episode
Concussions	Meeting with Tim about Roll-out
	Working on Paperwork
Healthy Aging	Home visit x 2
	Meetings x2
Trainings	Conflict of Interest
	Webinar-Cholera
	Stop the Bleed Train the Trainer
	Leadership Training
MAPHN	Monthly Meeting - Sepsis Train the Trainer
Summer Camps	Preparing Summer Camp Packets/Mailing Summer Camp Packets
Water Shut Off Prevention	Contacting Residents
Grants	MVP(Municipal Vulnerability Preparedness Grant)
	MAPC Grant for Climate Change With Rachel
Managing	Managing BC Student, DVAC Intern as well as EP Program Coordinator
Lunch and Learn	Women's Heart Education



NEEDHAM PUBLIC HEALTH **DIVISION**



Memorandum

To: Needham Tobacco Sales Permit Holders
From: Tara Gurge, Assistant Public Health Director & Diana Acosta, Environmental Health Agent
Date: January 11, 2019
Re: Needham Board of Health Tobacco Regulation 2019 - Final

Here is a summary of the Tobacco Regulation update that was voted on and approved at our monthly Board of Health meeting conducted on January 11, 2019. Please also see a complete copy of the updated Tobacco Regulation attached.

Notable change to the regulation is below:

*Characterizing flavor: A distinguishable taste or aroma, other than the taste or aroma of tobacco, imparted or detectable either prior to or during consumption of a tobacco product or component part thereof, including, but not limited to, tastes or aromas relating to any fruit, chocolate, vanilla, honey, candy, cocoa, dessert, alcoholic beverage, **menthol, mint, wintergreen**, herb or spice; provided, however, that no tobacco product shall be determined to have a characterizing flavor solely because of the provision of ingredient information or the use of additives or flavorings that do not contribute to the distinguishable taste or aroma of the product.*

The change in the “characterizing flavor” definition means that any products that have menthol, mint, or wintergreen flavoring are now considered a flavored tobacco product by definition. As you know, **flavored tobacco products may not be sold in Needham.** **Please Note: These regulations will not go into effect until July 1, 2019,** which will allow you time to sell off your current mint, menthol, or wintergreen flavored products, or transfer them to other stores.

We appreciate your cooperation in this matter. We are looking forward to continuing to work with you on enacting these regulation updates. We will continue to conduct routine tobacco inspections every six months, so please ensure that all your products are in compliance by July 1, 2019. This will be a collaborative process working with all our vendors. Please let me know if you have any questions. You can reach me at (781) 455-7940; Ext. 220.

Sincerely,

Tara E. Gurge, R.S., C.E.H.T., M.S.
Assistant Public Health Director

Enclosures – Updated Tobacco Regulation – Final
CC: Timothy McDonald, Public Health Director

Diana Acosta, MPH
Environmental Health Agent



NEEDHAM PUBLIC HEALTH **DIVISION**



Memorandum

To: Needham Food and Retail Establishments
From: Timothy Muir McDonald, Director of Health & Human Services
CC: Tara Gurge, Assistant Public Health Director
Diana Acosta, Environmental Health Agent
Date: March 5, 2019
Re: Public Health Division's Cannabidiol-Hemp (CBD) Advisory

Please be advised that, per Massachusetts General Law (M.G.L.) Chapter 128 and the Commercial Industrial Hemp Program Policy (attached) established by Massachusetts Department of Agricultural Resources (MDAR), any hemp products offered to patrons for consumption in the Commonwealth must be obtained from an approved farmer, processor, and manufacturer located within the state, unless otherwise authorized by federal law or equivalent. In addition, the product must be tested by an MDAR-approved Massachusetts laboratory, to determine that the THC and pesticide levels are within the standards set by the MDAR and Federal Regulations.

The Needham Public Health Department advises food and retail establishments to stop selling CBD products or adding CBD to food items, until those establishments demonstrate to the Needham Public Health Division that the product(s) for sale in their establishments meet these MDAR requirements.

CBD Products must have:

- Documentation that the product(s) come from an MDAR approved, Massachusetts located farmer, processor or manufacturer unless otherwise authorized by federal law.
- Documentation of approved laboratory testing for THC and pesticide levels either in an approved Massachusetts laboratory, or a lab authorized under federal law.

CBD Added to Food Items:

Food establishments cannot add CBD to food products unless those products have been approved by Needham Public Health Division for sale in permitted food and retail establishments. Approval requires:

- Evidence of testing of the product by an MDAR-approved laboratory;
- Approved policy and procedures for adding product to food items; and
- Conspicuous posting on menus and menu boards that CBD is added to the product(s).



NEEDHAM PUBLIC HEALTH **DIVISION**



The topic of CBD food additives has generated considerable discussions at all levels of government, but until establishments meet the above criteria or the above criteria are somehow modified by an agency with statutory authority, it is not legal to sell CBD products in the Town of Needham.

If you have any questions about this policy, please contact the department by calling 781-455-7940 and asking to speak to the Environmental Health Agent.

Sincerely,

Timothy Muir McDonald
Director of Health & Human Services, Town of Needham

*Attachments: Massachusetts Department of Agricultural Resources, Interim Policy:
Commercial Industrial Hemp Program*

THE COMMONWEALTH OF MASSACHUSETTS

EXECUTIVE OFFICE OF ENERGY AND ENVIRONMENTAL AFFAIRS



Department of Agricultural Resources

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CHARLES D. BAKER
Governor

KARYN E. POLITO
Lt. Governor

MATTHEW A. BEATON
Secretary

JOHN LEBEAUX
Commissioner

Interim Policy Commercial Industrial Hemp Program

Effective Date: April 30, 2018

Program Application: Commercial Growers and Processors of Industrial Hemp

Approved By: John Lebeaux, Commissioner

Authority: M.G.L. c. 128, Sections 116 through 123

Policy Number: 2018-1

On July 28, 2017, Governor Baker signed H. 3818, An Act to Ensure Safe Access to Marijuana ("Act"), which updates the Commonwealth's laws that governs the use of marijuana. This legislation also created a distinction between marijuana, Hemp and Industrial Hemp, allowing Hemp to be grown commercially for Industrial Hemp or as part of an Agricultural Pilot Program.

Through newly added Sections 116 through 123 of M.G.L. c. 128, the Massachusetts Department of Agricultural Resources ("Department") now has the authority to oversee Hemp and Industrial Hemp within the Commonwealth of Massachusetts.

Purpose

This document sets forth the Department's Commercial Industrial Hemp Program ("Program" or "Commercial Industrial Hemp Program") policy ("Policy") for the 2018 growing season. The Department will consider all permitted activities under this Policy as falling under the definition of "Industrial Hemp" in M.G.L. c. 128, Section 116. All references to "Hemp" or "Industrial Hemp" in this Policy shall mean Industrial Hemp. The Policy establishes the Department's expectations related to the commercial growing and processing of Industrial Hemp and provides information on how to become a licensed Grower and Processor. During the interim Policy period the Department is focusing on licensing requirements under M.G.L. c. 128, Section 118. All proposed commercial activities related to the growing and processing of Industrial Hemp will need to obtain a license under this Policy in order to be considered in compliance with M.G.L. c. 128, Sections 116 through 123. The Department will address activities that may solely require registration at a later date and will not be issuing any registrations at this time. If there is a question as to whether a proposed activity requires a license under M.G.L. c. 128, Section 118, please contact the Department to determine whether the activity falls under this Policy.

The Department will be promulgating regulations for future growing seasons after initiating stakeholder engagement and conducting the necessary public process to solicit input before final promulgation. This Policy will remain in place until such time as regulations are promulgated. While the Act and M.G.L. c. 128, Sections 116 through 123 authorize activities related to marijuana and Industrial Hemp in the Commonwealth, both are still considered illegal by the federal government as they remain Schedule I Controlled Substances under Title 21 of the Controlled Substances Act, 21 U.S.C. § 811. The only exception is for certain activities under Section 7606 of the 2014 Farm Bill (H.R. 2642), which allows for industrial hemp research conducted through state departments of agriculture and/or universities and institutions of higher education when the state has also authorized such activities. Section 7606 does not, however, allow for any activities related to marijuana or general commercial activities related to Industrial Hemp.

Table of Contents

This Policy contains the following sections:

- I. General Information
 - A. Definitions
 - B. Approved Uses for Industrial Hemp
 - C. Application Requirements and Process for a Licensed Industrial Hemp Grower or Processor
- II. Grower Information
 - A. General Grower Information
 - B. Inspections and Testing
 - C. Post-Harvest Activities
- III. Processor Information
- IV. Enforcement

Key Risks and Considerations

As noted above, while M.G.L. c. 128, Sections 116 through 123 authorize certain activities related to Industrial Hemp in the Commonwealth, such activities are still considered illegal by the federal government, with limited exceptions.¹As a result, the Department encourages all potential Program participants to consider the following risks and considerations.

Risks

- If you currently participate in or receive assistance from any activities or programs that are provided by the federal government or that utilize federal funds (i.e., loans, insurance, grants, management plans, etc.), you may no longer be entitled to continue or benefit from such activities or programs by virtue of engaging in activities permitted under this Policy.
- If the property on which you intend to grow your Crop is subject to an Agricultural Preservation Restriction (“APR”) that was acquired with federal funds or that contains language prohibiting activities in violation of federal law, your ability to engage in activities permitted under this Policy may be limited or prohibited, and your eligibility for technical assistance or grants may be similarly restricted.
- If the total number of acres you intend to use to grow your Crop is less than two (2) acres, you will not be afforded any zoning enforcement protections afforded to commercial agricultural activities under M.G.L. c. 40A, Section 3.
- If your Crop tests higher than 0.3% THC, you will run the risk of being subject to an order of destruction of the Crop.

Other Considerations

- In order to ensure a Department-approved end use for your Crop, you will need to determine such end use prior to applying for a license and may wish to consider entering into an agreement with a Processor prior to cultivation. A Processor may also want to consider entering into an agreement with a Grower.
- Because Hemp is a relatively new Crop with limited or varied information about it, especially for cultivation in Massachusetts, you may wish to consider and think carefully about agricultural factors that may be unique to this Crop, including climate, size of acres grown, Crop loss, and soil conditions, such as high metal content.

¹Section 7606 of the 2014 Farm Bill recognizes the legitimacy of industrial hemp research conducted through state departments of agriculture and/or universities and institutions of higher education (as defined in section 101 of the Higher Education Act of 1965 ([20 U.S.C. 1001](#))) or a State department of agriculture. It does not, however, allow for the general commercial growing of hemp or industrial hemp in the United States and views both as Schedule I Controlled Substances under Title 21 of the Controlled Substances Act.

- You should consider how the application of plant nutrients may be affected by regulations promulgated at 330 CMR 31.00.
- You should consider existing restrictions on the use of pesticides that may impact the ability to grow the Crop.
- You may wish to consider whether indoor or outdoor growing, or a combination of both, would be best suited to the type and volume of Crop required for your business needs.

All questions related to the Commercial Industrial Hemp Program or this Policy can be directed to the Department at 617-626-1700.

I. GENERAL INFORMATION

A. Definitions

As used in this Policy, the following words shall have the following meanings:

- Cannabidiol or CBD: One of the several compounds produced by cannabis plants that have medical effects.
- Cannabinoids: Any of several compounds produced by cannabis plants that have medical and psychotropic effects. This includes but is not limited to CBD and THC.
- Cannabinoid profile: The amounts expressed as the dry weight percentages, of delta-nine-tetrahydrocannabinol, Cannabidiol, tetrahydrocannabinolic acid and cannabidiolic acid in a Hemp product.
- Certificate: Documentation stating that the Department has sampled and tested the Crop and determined that the Crop demonstrates that it is at 0.3% THC or below.
- Commercial: Growing and/or Processing Industrial Hemp for sale. This excludes the growing of the Crop under the Agricultural Pilot Program.
- Crop: Hemp grown for the purposes of Industrial Hemp.
- Department: Massachusetts Department of Agricultural Resources.
- Extractor: A Processor that creates Industrial Hemp products from the Hemp plant. The Extractor will produce items such as fiber, seed, or oil from the plant.
- Grower: A person that cultivates Industrial Hemp.
- Harvest Form: A form required at least fourteen (14) days prior to harvest which includes location, variety and amount of Hemp produced, and an expected harvest or destruction date, whichever is applicable, and which allows the Department to coordinate with the Grower to schedule the required inspections and sampling required by M.G.L. c. 128, Section 122.
- Hemp: The plant of the genus cannabis and any part of the plant, whether growing or not, with a delta-9-tetrahydrocannabinol concentration that does not exceed 0.3 per cent on a dry weight basis or per volume or weight of marijuana product or the combined per cent of delta-9-tetrahydrocannabinol and tetrahydrocannabinolic acid in any part of the plant of the genus cannabis regardless of moisture content.

- Industrial Hemp: Hemp that is used exclusively for industrial purposes including, but not limited to, the fiber and seed. The Department will consider all permitted activities under this Policy as falling under the definition of “Industrial Hemp” in M.G.L. c. 128, Section 116. All references to “Hemp” or “Industrial Hemp” in this Policy shall mean Industrial Hemp.
- Manufacturer: A Processor that creates an end product that is packaged, labeled and ready for sale from Industrial Hemp including but not limited to cloth, infused products, building products, and edibles
- Person: A natural person, corporation, association, partnership or other legal entity.
- Planting Form: A form, required no later than ten (10) days after planting, that indicates the location, variety, source, intended use, and expected harvest date of the Crop along with an inventory of any remaining Hemp seeds that were not planted after acquisition, and associated plans for storage or transfer to another licensed Program participant.
- Processor: A person that converts Industrial Hemp into a marketable form, including through extraction or manufacturing.
- THC: Delta-9-tetrahydrocannabinol and tetrahydrocannabinolic acid.
- Volunteer Plant: Any cannabis plant which grows of its own accord from seeds or roots in the years following an intentionally planted cannabis crop. Volunteer plants are not intentionally planted.

B. Approved Uses for Industrial Hemp

Pursuant to M.G.L. c. 128, Section 117(c), Industrial Hemp shall only be used for the following: (i) research purposes; and (ii) Commercial purposes considered reasonable by the commissioner. The Department considers the following uses for Industrial Hemp as reasonable:

- Fiber
- Seed
- Hemp seed oil
- Cannabidiol (CBD) that is derived from a Crop that is certified by the Department as Industrial Hemp
- Seed for cultivation
- Seed, seed meal, and seed oil for consumption
- Other reasonable Commercial purposes approved in advance by the Department as consistent with the purposes of M.G.L. c. 128, Sections 116 through 123.

If a Grower or Processor would like to use Industrial Hemp for a purpose not listed in this Policy, the Grower must submit a written request for that use to the Department prior to engaging in the proposed use. The Department will review the request and make a written determination as to whether the proposed use satisfies this Policy.

C. Application Requirements and Process for a Licensed Industrial Hemp Grower or Processor

At this time, any Person proposing to engage in the planting, growing, harvesting, possession, processing or selling of Industrial Hemp must obtain a license issued by the Department, depending on the type of activity.

Licenses

1. Licenses are required for both Growers and Processors prior to engaging in any activity authorized by M.G.L. c. 128, Sections 118 through 123 or this Policy. A Grower is defined as a Person who is cultivating the Crop and Processors are separated into two different categories: Extractor; and/or Manufacturer. Each applicant for a Commercial Industrial Hemp Grower or Processor license shall submit to the Department, in a form and manner determined by the Department, a complete application, which includes the following information:
 - i. Full name and address of applicant(s);
 - ii. Name and address of the Industrial Hemp operation;
 - iii. GPS coordinates provided in decimal degrees taken at the approximate center of the growing field or building entrance; A map of the growing or processing area illustrating clear boundaries;
 - iv. If Industrial Hemp is cultivated in a field, the area in acres of each field;
 - v. If Industrial Hemp is cultivated in a greenhouse or other building, the approximate dimension or square feet of the growing area
 - vi. Written consent by the applicant to the Department to conduct inspections, sampling, and testing under the terms of this policy;
 - vii. A non-refundable application fee in an amount which shall be established by the commissioner and;
 - viii. Any other information reasonably requested by the Department to fulfill its oversight obligations pursuant to M.G.L. c. 128, Sections 118 through 123.

In addition to the application form, each applicant shall submit a nonrefundable application fee. If the application fee does not accompany the application, the license application will be deemed incomplete and will not be processed until such time as the fee is received. If an application is approved, an additional license fee shall also be required prior to issuance of a Grower or Processor license. All licenses will expire on December 31st of the year it was issued.

Upon the approval of an application for a Grower or Processor license, the Department will notify the state police as well as local police in the municipality where the Crop will be grown. This notification will include the address and GPS coordinates of the Crop. The Department will also notify the chief administrative or executive officer² in the municipality where the Crop will be grown or processed in order to answer any questions or concern that they may have relative to the program. The licensee's address and security schematic or global positioning system coordinates that are provided to the chief administrator/executive offer and police shall not be subject to public disclosure as set forth in M.G.L. c 128, Section 118 and any transmittal of this information from the Department shall include the fact that it is exempt from public disclosure by statute.

2. Grower/Processor Dual License: A Person proposing to participate in growing and processing activities may apply for a Grower/Processor license and fill out the appropriate application form and submit the appropriate application and license fees.

² "Chief administrative officer," when used in connection with the operation of municipal governments, shall include the mayor of a city and the board of selectmen in a town unless some other local office is designated to be the chief administrative officer under the provisions of a local charter... 'Chief executive officer', when used in connection with the operation of municipal governments shall include the mayor in a city and the board of selectmen in a town unless some other municipal office is designated to be the chief executive officer under the provisions of a local charter." See M.G.L. c. 4, Section 7.

Fee Schedule applicable to Grower and Processor Licenses³

Industry	Type	Fee
Grower	License Application Fee	\$100 non-refundable (annual)
Processor (Extractor, Manufacturer or both)	License Application Fee	\$100 non-refundable (annual)
Grower & Processor	License Application Fee	\$100 non-refundable (annual)
Grower	License	\$300 (annual)
Processor	License	\$300 (annual)
Grower & Processor	License	\$500 (annual)

3. Approval/Denial of license application; Renewal

Pursuant to M.G.L. c. 128, Section 119, the Department shall grant or deny a license application after reviewing and ensuring all statutory and Policy requirements have been met. Any applicant denied a license or license renewal may appeal no later than twenty one (21) days after receipt of the notice of the licensure action pursuant to M.G.L. c. 128, section 123. A request for an appeal should be submitted in writing to the Department. An adjudicatory hearing shall be conducted in accordance of M.G.L. c. 30A.

4. Approval

If approved, the Department may issue a license that will contain, at a minimum, the following:

- Full name and address of the applicant(s);
- Name and address of the Industrial Hemp operation;
- Department issued license number;
- Signature of Department representative;
- A written finding that the Grower/Processor has complied with M.G.L. c. 128, Section 116-123 and licensure is in the best interest of the Commonwealth; and
- Expiration date (all licenses will expire on December 31st of the year issued).

In the event of any material change to the information provided to the Department in the license application, including the growing location, the Licensee shall immediately notify the Department. Once notified, the Department will review the change to determine whether a new license application or an amendment to an existing license will be required. A licensee shall not implement any proposed changes without prior written approval from the Department.

5. Denial

Pursuant to M.G.L. c. 128, Section 119(b), the Department “shall deny an application for a license filed pursuant to section 118 if the applicant: (i) fails to satisfy the minimum qualifications for licensure pursuant to sections 116 to 123, inclusive; or (ii) for good cause shown.” Good cause to deny an application may include, but not be limited to the following: failure to comply with this Policy or other statutes or regulations that govern the operation, problematic site location, or failure to provide additional information reasonably requested by the Department.

³ These fees will be promulgated as part of 801 C.M.R. 4.00, in consultation with the Executive Office for Administration and Finance. Until further notice, applicants shall pay the fees listed above.

6. Renewal

All Growers and Processors will be required to submit a license renewal application prior to the expiration date of their current license. In order to ensure that the Department has ample time to review and issue the renewal, renewal applications must be submitted to the Department between October 1st and November 15th. The Department will review all renewal applications in accordance, with M.G.L. c. 128, Sections 116 through 123 and all regulations, policies, and guidance that may be in effect at the time the renewal application is submitted. The Department will also evaluate the Grower or Processors previous participation with the Program. The Department may deny a renewal under the Section 119(b) if it determines the Grower or Processor have not complied with this Policy or other statutes or regulations that govern the operation.

II. GROWER INFORMATION

A. General Grower Information

1. Seed Acquisition

Pursuant to M.G.L. c. 128, Section 117(b) (ii), a Grower shall only acquire Hemp seeds from a distributor that has been approved by the Department. The Department shall deem a distributor to be an “approved distributor” if it:

- Produces certified seeds that contain no more than 0.3% THC; and
- Provides documentation to the Grower showing THC levels are no more than 0.3% at the time the seed is received by the Grower.

An applicant for a Growers license will be required to certify that they agree to obtain seed with the necessary documentation and to provide this documentation to the Department prior to planting the Crop, or otherwise upon request.

The Department may require that a distributor provide additional information before the distributor is approved to distribute seeds in the Commonwealth

A Grower may not obtain seeds without first obtaining a license issued by the Department.

2. Sign Posting

- a. A Grower must post a Department-approved sign at conspicuous points of entry to the area (greenhouse/field) where the Crop is grown. If there is more than one point of entry, a Grower must post a sign every 200 feet.
- b. Signs should be at least fourteen (14) inches by sixteen (16) inches with letters one (1) inch high and contain, at a minimum, the following:
 - i. Statement “*Crop grown in this field is Industrial Hemp that is licensed by the Massachusetts Department of Agricultural Resources pursuant to M.G.L. c. 128, Sections 116-123.*”;
 - ii. Department issued license number;
 - iii. Emergency contact information (Name and phone number); and
 - iv. Department contact information: (617) 626-1700.

3. Reporting of planting information to the Department

- a. Upon the Grower receiving the seed, the Grower must provide the Department with a copy of the seed certification obtained from the seed distributor demonstrating that the seed is at or below the 0.3% THC level.
- b. No later than ten (10) days after planting of the Crop, the Grower must submit the Department approved Planting Form to the Department.

B. Inspection and Testing

The Department is authorized to conduct inspections and testing to ensure compliance of all activities authorized under M.G.L. c. 128, Sections 116 through 123. This includes compliance with the Policy as well as testing to ensure that THC levels of the Crop meet the limitations set by M.G.L. c. 128, Section 116.⁴

1. Inspections

- a. All Growers are subject to testing and inspections of Crops. The Department will make every effort to provide advanced notice of testing and inspections to the Grower unless such notice would impact the Department's ability to conduct necessary enforcement activities authorized by M.G.L. c. 128, Sections 116 through 123. Inspections will occur at the following stages:
 - i. License application process: Prior to issuing a license, the Department may schedule a site visit to the property. The purpose of this visit will be to review information that was provided during the application process and to also ensure a better understanding of the growing operation.
 - ii. Routine Sampling: The Department will test the Crop in order to ensure that the Crop does not exceed the 0.3% THC level, as required by the M.G.L. c. 128, Section 116. Sampling shall be conducted for all licensees prior to harvest and with the Grower present. Routine sampling will be scheduled in advance with the Grower or an authorized representative of the Grower
 - iii. Record Inspections: The Department may conduct routine record inspections to ensure that the Grower is maintaining all necessary information. This may include plant nutrient applications (330 CMR 31.00) and any other record keeping required by law.
 - iv. Follow up Inspection: The Department may conduct follow up inspections in order to determine if information provided by the Grower is true and accurate. This follow up may include planting and harvesting observations; sampling of the Crop; or additional record reviews. These inspections may be announced or unannounced.

2. Testing

- a. The Grower shall contact the Department no later than fourteen (14) days prior to harvest of the Crop or any portion of the Crop to schedule sampling for testing.
 - i. The Department will collect samples of the Crop and bring material to a Department-approved lab for testing. The Grower or an authorized representative of the Grower must be present during the sampling.
 - ii. The Grower shall harvest within ten (10) days of the collection of samples, unless otherwise authorized in writing by the Department. If harvesting after collection of samples but prior to receiving the sample results, the Grower must hold onto all harvested Crop material until a Certificate is issued from the Department.
 - iii. The Grower shall submit the Department approved Harvest Form to the Department within ten (10) days of harvest.
 - iv. If sample results show THC levels do not exceed 0.3% then a Certificate will be issued by the Department to the Grower. Upon receipt of a Certificate, the Grower may move the Crop off the licensed site if needed for processing or sale.

⁴ M.G.L. c. 128, Section 122 provides that "[t]he department may inspect and have access to the equipment, supplies, records, real property and other information deemed necessary to carry out the department's duties under sections 116 to 123, inclusive, from a person participating in the planting, growing, harvesting, possessing, processing, purchasing, selling or researching of hemp, industrial hemp. The department may establish an inspection and testing program to determine delta-9 tetrahydrocannabinol levels and ensure compliance with the limits on delta-9 tetrahydrocannabinol concentration."

- v. If sample results show THC levels exceed 0.3%, then the Crop is no longer considered Hemp and the Grower is prohibited from harvesting the Crop for Commercial purposes or engaging in any other activities under this Policy. The Grower may also be subject to civil or criminal liability under state and federal marijuana laws. The Grower may opt for a second round of sampling at his/her own cost. If the second round of sampling of the Crop show THC levels higher than 0.3%, then the Grower may opt for a third round of sampling of the Crop while still in the ground or harvested Crop at his/her own cost. In the event that testing results show THC levels higher than 0.3%, the Grower will be instructed to destroy the Crop. The Grower and Department will enter into a written agreement setting forth the terms of such resolution and the Department will be present for the harvest and disposal of any Crop that does not comply with M.G.L. c. 128, Sections 116 through 123.

3. Pesticide Use

The Department is charged with regulating pesticide use in the Commonwealth under M.G.L. c. 132B. The Department does not register any product that is not already registered by the United States Environmental Protection Agency (“EPA”). Currently, EPA does not allow the use of a registered pesticide on marijuana or hemp. There are products that are exempt from EPA registration as these products or the ingredients within them are considered minimum risk by EPA. Please refer to the following EPA website to find a list of products and active and inert ingredients that are exempt from registration:

<https://www.epa.gov/minimum-risk-pesticides>. The Department does not approve or provide for the registration of products for use on marijuana, including Hemp.

In the event a Grower uses a pesticide in violation of M.G.L. c. 132B or the regulations promulgated thereunder at 333 CMR 2.00 through 14.00, they may be subject to enforcement action by the Department.

4. Energy Efficiency and Environmental Standards

Until such time that the Department issues its own policy on energy efficiency and environmental standards, any indoor facility used for Industrial Hemp cultivation, including greenhouses, must comply with guidelines issued by the Cannabis Control Commission, in consultation with the working group established under section 78(b) of the Act. If the Commission has not adopted guidelines by the time a Grower license is approved by the Department, the Grower is responsible for reviewing and understanding any guidelines that are adopted after that time. The Grower must ensure compliance with such guidelines, or other Department policies, issued by the time of the Grower’s application for license renewal.

C. Post-Harvest Activities

1. Transport of Crop

Only a Grower or Processor licensed by the Department may transport Industrial Hemp and no Crop, or any portion thereof, may be transported without a copy of the Certificate issued by the Department. The Licensee must ensure that this Certificate stays with the Crop at all times and accompanies all shipments of the Crop, including any portion, so that anyone coming into contact with the Crop has access to written documentation demonstrating that the Crop was grown in compliance with M.G.L. c. 128, Section 116 and this Policy.

2. End of the year reporting

The Grower shall submit an end-of-year report, on a form prescribed by the Department, with their renewal application or December 1st if not applying for renewal for the following year to the Department indicating, at a minimum, the following information:

- i. Variety Grown
- ii. Purpose of Crop

- iii. Harvested amount
- iv. End destination or use of Crop
- v. Volunteer Plants, if any occurred and how they were managed

3. Volunteer Plants

It shall be the responsibility of the license holder to monitor and destroy Volunteer Plants that are discovered outside of the licensed growing area.

III. PROCESSOR INFORMATION

Processors are divided into two different categories based upon their activities:

- **Extractor:** Processor that removes Industrial Hemp from the plant. The Extractor will produce items such as fiber, seed, and oil from the plant.
- **Manufacturer:** Processor that creates an end product that is packaged, labeled and ready for sale from Industrial Hemp such as but not limited to cloth, infused products, building products, and edibles.

There are different duties and responsibilities as described below depending on the type of Processor activity. A Processor can be both an Extractor and a Manufacturer. A Processor may only take Industrial Hemp from a Massachusetts licensed Grower, unless otherwise authorized by federal law. The Department will require documentation demonstrating that such federal authorization is permitted.

1. Duties and Responsibilities of the Extractor:

- a. An Extractor may only receive Crops from a Massachusetts licensed Grower.
- b. The Crop must have the Department issued Certificate accompanying the Crop, which certifies that the Crop does not exceed 0.3% THC.
- c. At the time of the receipt, the Extractor must assign the Crop a lot number that corresponds with Grower information such as name, address, contact information and maintain records relative to the receipt of the Crop. The records shall include, but not be limited to:
 - i. Date of receipt
 - ii. quantity received
 - iii. Grower information, including name, address of fields that were grown on, license information and contact information.
 - iv. Copy of the Certificate
 - v. Lot number assigned by Extractor
- d. An Extractor shall keep records for each batch processed. The records shall be kept for a minimum of three (3) years and shall include, but not be limited to:
 - i. Date of extraction
 - ii. Batch number, including the lot number
 - iii. Type of extraction method
 - iv. Amount extracted
 - v. What was extracted (grain, seed, fiber, oil, CBD)
 - vi. Lab testing results

2. Testing Requirements for the Extractor

- a. If the Crop will be used for human consumption or absorption (including but not limited to, inhaling, eating, drinking, swallowing or topical application), the finished extraction must be tested at the times required by and for the following in accordance with Department of Public Health ("DPH") testing protocol ("Protocol")^{5, 6}:

⁵<https://www.mass.gov/files/documents/2017/12/20/105cmr725.pdf>

- i. Cannabinoid profile
 - ii. Solvents
 - iii. Pesticides
 - iv. Metals
 - b. All testing is the responsibility of the Extractor and must be done at a lab that has been registered by DPH to perform such testing⁷.
 - c. All lab results must be sent to the Manufacturer with the finished extracted product.
 - d. The Extractor shall send all lab reports to the Department within seven (7) business days of receipt of the results.
 - e. If test results for the finished extraction exceed the limits set forth in the Protocol, then the finished extraction shall not be used in any product for human consumption or absorption. The Extractor therefore shall not sell the finished extraction to any Manufacturer or any other entity, or otherwise sell or use the extraction for human consumption or absorption. Instead, the Extractor may either destroy the product or work with the Department to find an alternate use for the finished extraction. Should an alternate use be found, the Extractor will enter into a written agreement with the Department setting forth the terms of any such resolution.
3. Duties and Responsibilities of the Manufacturer
- a. The Manufacturer shall only receive extracted product (such as oil, seed, and fiber) from a Massachusetts licensed Extractor
 - b. At the time of the receipt, the Manufacturer shall assign the extracted product a lot number and maintain records relative to the receipt of the extracted product. The records shall be kept for a minimum of three (3) years and include, but not be limited to:
 - i. Date of receipt
 - ii. Amount received
 - iii. Extractor or Grower information including name, license number, and contact information.
 - iv. Lab results indicating cannabinoid profile, solvents, pesticides and metals
 - v. Extractor assigned batch and lot number
 - c. When the Manufacturer produces an end product, records shall be kept for a minimum for three (3) years for each batch of the end product. The records shall include, but not be limited to:
 - i. Date of production
 - ii. Batch number (must include lot number)
 - iii. Amount produced
 - iv. Name of product
4. Labeling Requirements for the Manufacturer
- a. Manufacturers shall ensure that any products that will be used for human consumption and absorption (including but not limited to inhaling, eating, drinking, swallowing or topical application), are labeled in clear, legible wording no less than 1/16 inch in size on each container.

⁶<https://www.mass.gov/service-details/medical-use-of-marijuana-program-product-testing>

⁷<https://www.mass.gov/files/documents/2017/12/20/mmj-laboratory-registration-policy.pdf>

- b. Labels shall be firmly affixed and shall include the following:
 - i. Manufacturer name, license number and address
 - ii. Cannabinoid profile (Must include THC and CBD concentrations, if any)
 - iii. Batch number
 - iv. Statement *“This product is derived from Industrial Hemp.”*
 - v. Statement *“This product has not been analyzed or approved by the FDA.”*
 - vi. Statement *“This product derived from Industrial Hemp has not been tested or approved by the Massachusetts Department of Agricultural Resources.”*

IV. Enforcement

The Department will make every effort to work with Growers and Processors to provide compliance assistance. However, it is the responsibility of the Grower or Processor to review and understand M.G.L. c. 128, Sections 116 through 123 and this Policy. Failure to comply with the Department’s requirements under this Policy may result in revocation or denial of a license. In addition, failure to comply with the requirements may result in the issuance of fines. An entity has the right to appeal any enforcement action under M.G.L. c. 128, Section 123.

Pursuant to M.G.L. c. 128, Section 123, “[t]he department may establish civil administrative fines for violations of sections 116 to 123, inclusive. A person aggrieved by the assessment of a fine under this section or a licensure action under section 120 may appeal by filing a notice of appeal with the department not later than 21 days after the receipt of the notice of the fine or licensure action. The adjudicatory hearing shall be conducted in accordance with chapter 30A.”

The Department will determine the amount of any fines imposed based on the nature of the violation, and considering all relevant factors including the ability for the violation to be corrected, severity of the violation, willfulness, impact to public health and safety.



Board of Health

Kathleen Ward Brown, ScD
Member

Edward Cosgrove, PhD
Vice Chair

Stephen Epstein, MD, MPP
Chair

PERMIT & LICENSE FEE SCHEDULE

<u>Permit/License</u>	<u>Current Fee</u>	<u>Proposed Fee</u>
Animal Permit	100.00	100.00
• Additional per species for laboratory animals	20.00	20.00
Beaver Removal Permit	N/A	75.00
Biotechnology Initial Registration	750.00	750.00
• Renewal/change in use	500.00	500.00
Body Art Establishment	700.00	700.00
Body Art Practitioner Permit	575.00	575.00
Bodyworks Establishment Plan Review	200.00	200.00
Bodyworks Establishment Permit	100.00	100.00
Bodyworks Practitioner Permit	50.00	50.00
Breast Milk Registration <i>(not subject to Late Renewal Surcharges)</i>	25.00	25.00
Camp License	175.00	175.00
Demolition Permit <i>(not subject to Late Renewal Surcharges)</i>	60.00	60.00
Food:		
• Bottling Permit	500.00	500.00
• Farmers Market Seasonal Permit	50.00	NOTE
• Food Service – less than 50 seats	265.00	265.00
• Food Service – 50 to 149 seats	460.00	460.00
• Food Service – 150 to 250 seats	525.00	525.00
• Food Service – more than 250 seats	625.00	625.00
• Mobile Food Service Vendors	165.00	NOTE
• Plan Reviews for All Food Service or Retail Establishments	225.00	225.00
• Retail Food Establishment – Prepackaged foods, no coffee, no refrigeration	75.00	75.00
• Retail Food Establishment – Prepackaged foods, Refrigeration	125.00	125.00
• Retail Food Establishment less than 1,500 square feet	165.00	165.00
• Retail Food Establishment between 1,500 and 3,000 square feet	265.00	265.00
• Retail Food Establishment between 3,000 and 6,000 square feet	460.00	460.00
• Retail Food Establishment between 6,000 & 10,000 square feet	525.00	525.00
• Retail Food Establishment more than 10,000 square feet	700.00	700.00
• Temporary/One Day Event Permit	30.00	30.00
Hauler Company (Grease, Medical, Rubbish, Septic)	100.00	100.00
Hauler, Charge per Truck	30.00	30.00
Hotel/Motel	200.00	200.00

Proposed March 8, 2019; Effective TBD 2019.

<u>Permit/License</u>	<u>Current Fee</u>	<u>Proposed Fee</u>
<u>Marijuana:</u>		
• Plan Review (Dispensary Site or Cultivation/Processing Site)	1,000.00	1,000.00
• Plan Review (Storage/Disposal)	1,000.00	1,000.00
• Plan Review (Continuity of Business/Continuity of Operations)	NO FEE	NO FEE
• Plan Review (Security)	NO FEE	NO FEE
• Registered Marijuana Dispensary (RMD) Permit	2,500.00	2,500.00
• Marijuana Home Cultivation Permit (Home Permit)	150.00 ¹	150.00 ²
Pre-Residency Housing Inspection³	N/A	75.00
Sharps Permit	100.00	100.00
<u>Swimming Pool:</u>		
• Public/Semi-Public Pool – Permit (Annual)	250.00	250.00
• Public/Semi-Public Pool – Permit (Seasonal)	175.00	175.00
• Public/Semi-Public Pool – Plan Review (includes 2 free revisions)	250.00	250.00
• Public/Semi-Public Pool – Plan Revisions	50.00	50.00
• Public/Semi-Public Pool – Re-Inspection	125.00	125.00
• Public/Semi-Public Pool – Variance Initial Application	150.00	150.00
• Public/Semi-Public Pool – Variance Renewal	75.00	75.00
<u>Tanning (Indoor Tanning):</u>		
• New Establishment	500.00	500.00
• Each Booth	250.00	250.00
<u>Title V/Septic:</u> <i>(not subject to Late Renewal Surcharges)</i>		
• Installer’s Annual Permit (new- including exam)	250.00	250.00
• Installer’s Renewal (no exam)	125.00	125.00
• Installer’s Recertification Test (biennial)	30.00	30.00
• Soil Application Inspection (less than 2 hours)	425.00	425.00
• Soil Application (each additional hour over 2 initial hours)	75.00	75.00
• Septic Construction Permit (Major)	350.00	350.00
• Septic Construction Permit (Minor)	125.00	125.00
• Septic Plan Review (includes one free revision)	275.00	275.00
○ Addition to home with Septic	75.00	75.00
○ Deed Restriction	125.00	125.00
○ Additional Plan Reviews for Septic Design	50.00	50.00
• Septic System Excavation & Trench Permit	50.00	50.00
• Septic System Variance Request	150.00	150.00
Tobacco Permit	700.00	700.00
Vaccine Administration fee: Clinics (per shot) <i>(not subject to Late Renewal)</i>	10.00	10.00
Well Application – Geothermal, Irrigation <i>(not subject to Late Renewal Surcharges)</i>	225.00	225.00
Well Application – Site Visit to well (per hour) <i>(not subject to Late Renewal)</i>	75.00	75.00
Wood-burning Boiler Permit Review <i>(not subject to Late Renewal Surcharges)</i>	100.00	100.00

¹ If this fee poses a verified financial hardship, Director of Public Health will substantially reduce or waive the fee.

² Ibid.

³ Pre-Residency Housing Inspections as required by state and federal housing assistance programs only, unless specifically approved by the Director of Health & Human Services.

Notes

- In order for a permit or license renewal to be considered by the Needham Public Health Division, it must be:
 - submitted with all required documentation and attachments;
 - complete and accurate; and
 - inclusive of payment in full.
- Permit and license renewals (which are accurate and complete and which include payment) will be reviewed and approved promptly. The processing time for applications is at least 15 business days, but every effort will be made to review applications promptly and those which are complete and accurate and inclusive of full payment may be processed in less time (potentially substantially less time).
 - **Delayed License/Permit Renewals** are those submitted within 15 business days of permit/license expiration.
 - **Late License/Permit Renewals** are those submitted within 10 business days of permit/license expiration.
 - **Last-Minute License/Permit Renewals** are those submitted within 5 business days of permit/license expiration.
- Expedited reviews of permit and license renewals may be ordered at the applicant's discretion to avoid a possible gap in licensure, but that is not required.
- Non-profit organizations may, upon request and when approved by the Director of Health & Human Services, receive a discount of up to 50% on the applicable fees.
- Mobile Food Vendor permits and permits for the Farmers Market are the subjects of a pilot program with other Town Departments and community partners that includes a bundled or simplified fee, and thus the fees noted above may be waived if approved by the Director of Health & Human Services.

<u>Surcharges</u>	<u>New</u>
• Delayed License/Permit Renewal	\$50.00
• Late License/Permit Renewal	\$100.00
• Last-Minute License/Permit Renewal	DOUBLE FEE
• Noncompliance Re-inspection	\$125.00
• Inspection following Noncompliance for Operating without a Permit	DOUBLE FEE

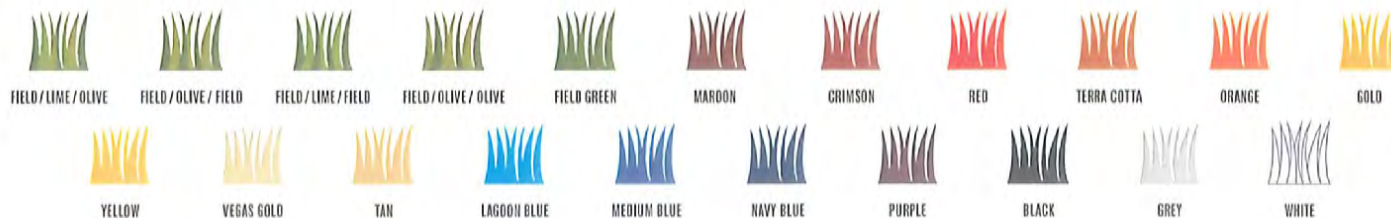
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shaw
SPORTS TURF

TEST	UNIT	SPECIFICATIONS
Linear Density - Denier Mono*	Denier	7,200
Linear Density - Denier Tape*	Denier	5,000
Thickness - Mono**	Microns	240
Thickness - Tape**	Microns	100
Break Strength - Mono & Tape***	lbs/force	12
Elongation - Mono & Tape	%	> 30
Total Lead Content - Mono & Tape	ppm	< 100
Total Product Weight****	oz / yd ²	69
Pile Yarn Fiber Weight**	oz / yd ²	41
Primary Backing Weight**	oz / yd ²	8
Secondary Backing Weight†	oz / yd ²	20
Average Pile Height**	inches	2.0
Average Tuft Bind Strength	lb / force	> 10
Tufting Gauge	inches	1/2
Average Grab Tear Strength	lb / force	> 200
g-Max		< 200
Pill Flammability		Pass
Infiltrometer (Drainage)	in / hr	> 25

Except where noted as a minimum or maximum, the above specifications are nominal.

* All values are ± 8% ** All values are ± 5% *** All values are ± 25% **** All values are ± 10% † All values are ± 3 oz



The colors shown are not intended for exact matching purposes, please refer to actual sample swatches for accurate hues.



Shaw Sports Turf Product Composition Document

– Legion Products

Shaw has a long-standing commitment to sustainability that includes the review our purchased raw materials and finished products for environmental and human health impacts. In many cases our review process includes independent third party assessments and product certifications.

Shaw's Sports Turf products are considered "manufactured items formed to a specific shape or design during manufacture". They do not meet the definition of a chemical substance and as such are not subject to the SDS requirements of U.S. Code of Federal Regulations, Title 29, 1910.1200. This material is also exempt from CLP/REACH obligations as an article as specified in REACH (1907/2006) and related ECHA guidance.

In response to your request for a product SDS – and to support your commitments to sustainability and product transparency, we are providing the following material composition summary for Momentum Turf products.

Table 1: Momentum Composition Summary*

Component Name	Component Description	Material	Primary CAS Number	Approximate Weight%
PowerBlade	Monofilament Yarn	Polyethylene	25213-02-09	24-27
Strenexe	Slit Tape Yarn	Polyethylene	25213-02-09	34-38
Ultraloc	Primary Backing	Polypropylene	9003-07-0	10-12
Urethane	Secondary Backing	Polyurethane	9009-54-5	25-29

All ingredients are listed on the TSCA Inventory. First aid is not expected to be necessary if material is used under ordinary conditions and as recommended. Please follow manufacturer's recommendations for installation and maintenance. For questions or additional information, please contact us at:

Information Center

Phone: 1.800.441.7429 – Fax: 706.275.3543

Email: infocenter@shawinc.com

* Reasonable care has been taken in the preparation of this information, including the review and incorporation of supplier provided information. As such, Shaw makes no warranty of merchantability or any other warranty, expressed or implied, with respect to this information. Shaw makes no representations and assumes no liability for any direct, incidental or consequential damages resulting from its use. The information herein is presented in good faith and believed to be accurate as of the effective date given.

Material Safety Data Sheet

Material Name: PowerBlade HP Monofilament

*** Section 1 - Chemical Product and Company Identification ***

Manufacturer Information

Shaw Industries Inc.
900 V.D. Parrott Jr. Parkway
Dalton, GA 30722-2128

Phone: 706.275.2910

Emergency # ChemTel 1-800-535-5053

*** Section 2 - Hazards Identification ***

Emergency Overview

No hazards anticipated during normal product handling conditions. Dusts may cause eye, skin and respiratory tract irritation.

Potential Health Effects: Eyes

Dusts may cause eye irritation.

Potential Health Effects: Skin

Dusts may cause skin irritation.

Potential Health Effects: Ingestion

Not a likely route of exposure under normal product use conditions. May cause gastrointestinal irritation if ingested.

Potential Health Effects: Inhalation

Dusts may cause respiratory tract irritation.

HMIS Ratings: Health: 1 Fire: 0 HMIS Reactivity 0

Hazard Scale: 0 = Minimal 1 = Slight 2 = Moderate 3 = Serious 4 = Severe * = Chronic hazard

*** Section 3 - Composition / Information on Ingredients ***

CAS #	Component	Percent
Not Available	Polyethylene Resin	91
Not Available	Concentrate	8
Not Available	Process Aide	1

*** Section 4 - First Aid Measures ***

First Aid: Eyes

Immediately flush eyes with plenty of water for at least 15 minutes. If irritation persists get medical attention.

First Aid: Skin

For skin contact, flush with large amounts of water. If irritation persists, get medical attention.

First Aid: Ingestion

If the material is swallowed, get immediate medical attention or advice -- Do not induce vomiting.

First Aid: Inhalation

Move person to non-contaminated air. If the affected person is not breathing, apply artificial respiration.

*** Section 5 - Fire Fighting Measures ***

General Fire Hazards

See Section 9 for Flammability Properties.

May burn, but does not readily ignite. As with other organic dusts, fine particles of this material may create a combustible atmosphere if suspended in air.

Hazardous Combustion Products

Irritating and toxic gases or fumes may be released during a fire.

Material Safety Data Sheet

Material Name: Plastic Tape Yarn

Extinguishing Media

Use dry chemical, CO2, water spray or foam.

Fire Fighting Equipment/Instructions

Firefighters should wear full protective gear.

NFPA Ratings: Health: 1 Fire: 0 Reactivity: 0

Hazard Scale: 0 = Minimal 1 = Slight 2 = Moderate 3 = Serious 4 = Severe

*** Section 6 - Accidental Release Measures ***

Containment Procedures

No special containment needed.

Clean-Up Procedures

Sweep up or gather material and place in appropriate container. Avoid dust generation.

Evacuation Procedures

Isolate area. Keep unnecessary personnel away.

Special Procedures

None

*** Section 7 - Handling and Storage ***

Handling Procedures

Avoid dust generation when handling.

Storage Procedures

Keep away from heat, sparks or other ignition sources

*** Section 8 - Exposure Controls / Personal Protection ***

A: Component Exposure Limits

ACGIH, OSHA, and NIOSH have not developed exposure limits for any of this product's components.

Engineering Controls

Use local exhaust ventilation to keep airborne dust levels to a minimum.

PERSONAL PROTECTIVE EQUIPMENT

Personal Protective Equipment: Eyes/Face

Use safety glasses with side shields when dusts are generated.

Personal Protective Equipment: Skin

Wear suitable protective clothing to minimize skin contact.

Personal Protective Equipment: Respiratory

If airborne concentrations are above the applicable exposure limits, use NIOSH approved respiratory protection.

Personal Protective Equipment: General

Eye wash fountain is recommended.

*** Section 9 - Physical & Chemical Properties ***



1131 Broadway Street
Dayton, TN 37321
U.S.A.
Phone: (423) 775-0792

Date: June 29, 2012

MBID# 933

Material Safety Data Sheet

A. Identity

Chemical Name or Synonyms PP, PE Fiber	Trade Names TENCATE, Thiolon, Polyloom
Manufacturer's Name TENCATE GRASS North America	Color Name/Number FG #65K
Address 1131 Broadway St. Dayton, TN. 37321, U.S.A.	Emergency Telephone or Contact (423)775-0792

B. Hazardous Ingredients

This product does not contain any hazardous ingredients.

CAS#	Chemical Name	% by Weight
	None	

This product is considered to be a non-hazardous chemical under the federal Occupational Safety and Health Administration hazard communication Standard 29 CFR 1910.1200.

C. Physical data

Boiling Point (°C)	N/A	Melting Point (°C)	PE=125± 6 PP=168± 5
Vapor Pressure (mm HG & temp.)	N/A	Specific Gravity (H2O = 1)	PE=0.90-0.96 PP=0.90-0.93
Molecular Weight	N/A	Percent Volatile by Volume %	N/A
Vapor Density (air = 1)	N/A	Evaporation Rate	N/A

D. Reactivity Data

Stability (thermal, light, ect.)	Unstable Stable	Conditions to avoid: None
Incompatibility (materials to avoid): Some hydrocarbons may cause swelling at room temperature. Some solvents will dissolve yarn at elevated temperature.		
Hazardous Decomposition Products:	N/A	
Hazardous Polymerization	May Occur	
	Will not Occur X	
Conditions to avoid:	None	

E. Fire Hazard Data

Flash Point: >600°F	Autoignition Temp(°F) >575°F
Flammable Limits (% by volume in air):	Lel: N/A Uel: N/A
Extinguishing Method: Water, Foam, Carbon Dioxide, Dry Chemicals, and Halon	
Special Fire Fighting Procedures: Use water spray to cool fire exposed surfaces and to protect personel. Wear self contained breathing apparatus when fighting fire in contained area.	
Unusual Fire and Explosion Hazards: Some carbon monoxide smoke formation is possible under oxygen lean conditions.	



1131 Broadway Street
Dayton, TN 37321
U.S.A.
Phone: (423) 775-0792

Date: June 29, 2012

MBID# 933

Material Safety Data Sheet

F. Physiological Effects and Hazard Data

Threshold Limit Value:	N/A
Effects from Ingestion; if available LD50 and Species:	No information found
Effects from Skin Absorption; if available LD50 and Species:	N/A
Effects from Inhalation; if available LD50 and Species:	N/A
Skin Irritation and/or Sensitization(species):	No information found
Eye Irritation and/or Injury (species):	N/A
Warning Properties (odor threshold,irritation to eyes, nose, throat):	N/A
Chronic Hazards:	No information found
Industrial and/or Human Experience:	No reported incidents.
Acute Signs or Symptoms of Overexposure:	No information found
Chronic Signs or Symptoms of Overexposure:	No information found
Medical Conditions Aggravated by Exposure:	No information found
Primary Routes of Entry:	No information found
OSHA PEL:	Not established
ACGIH TLV:	Not established
Carcinogenicity:	Not listed as carcinogen or potential carcinogen by NTP, IARC, or OSHA.

G. Emergency and First Aid Procedures

Eye Contact:	Flush with water. Call a physician if needed.
Skin Contact:	N/A
Inhalation:	N/A
Ingestion:	N/A

H. Spill or Leak Procedures

Steps to be taken in case material is released or spilled:
Shut off water source, advise municipal authorities of possible floating non-toxic substance if material enters course of sewer.
Waste disposal method:
Dispose in accordance with federal, state, and local regulations.

I. Control Measures and Precautions

Eye Protection:
Not needed. However, safety glasses or goggles are recommended
Respiratory Protection:
Not needed
Protective Gloves:
Not needed
Ventilation:
Not needed
Other Precautions:
Not needed
Precautions to be taken in handling and storage:
Do not store near flame, heat, or strong oxidents.
Recommendations for Dusty Process:
If there is a potential to generate airborne fiber dust or mist during processing, we recommend an exposure limit of 2.7 mg/m ³ air TWA. Adequate ventilation and, if needed, dust mask are recommended.

J. Section 313 Supplier Notification

This product contains the following toxic chemicals subject to the reporting requirements of section 313 of the Emergency Planning and Community Right-To-Know Act of 1986 (40 CFR 372):				
CAS#	Chemical Name	% by Weight	% of Total Parent Metal	CAS# of Parent Metal
	None			

K. Legal Disclaimer

While the information and recommendations set forth herein are believed to be accurate and complete as of the date hereof, TENCATE GRASS NORTH AMERICA makes no warranty with respect thereto and disclaims all liability from reliance thereon.
--

Material Safety Data Sheet

Material Name: Plastic Tape Yarn

Appearance:	Green Fiber	Odor:	Slight
Physical State:	Solid	pH:	NA
Vapor Pressure:	ND	Vapor Density:	ND
Boiling Point:	ND	Melting Point:	ND
Solubility (H2O):	ND	Specific Gravity:	ND
Evaporation Rate:	ND	VOC:	ND
Octanol/H2O Coeff.:	ND	Flash Point:	ND
Flash Point Method:	ND	Upper Flammability Limit (UFL):	ND
Lower Flammability Limit (LFL):	ND	Burning Rate:	ND
Auto Ignition:	ND		

*** Section 10 - Chemical Stability & Reactivity Information ***

Chemical Stability

This is a stable material.

Chemical Stability: Conditions to Avoid

Heat, flames and other ignition sources.

Incompatibility

May react with strong oxidizing agents.

Hazardous Decomposition

Irritating and toxic gases or fumes may be released during a fire.

Possibility of Hazardous Reactions

Will not occur.

*** Section 11 - Toxicological Information ***

Acute Dose Effects

A: General Product Information

May cause eye, skin and respiratory tract irritation.

B: Component Analysis - LD50/LC50

No LD50/LC50's are available for this product's components.

Carcinogenicity

A: General Product Information

No information available for the product.

B: Component Carcinogenicity

None of this product's components are listed by ACGIH, IARC, OSHA, NIOSH, or NTP.

*** Section 12 - Ecological Information ***

Ecotoxicity

A: General Product Information

No information available for the product.

B: Component Analysis - Ecotoxicity - Aquatic Toxicity

No ecotoxicity data are available for this product's components.

*** Section 13 - Disposal Considerations ***

US EPA Waste Number & Descriptions

Component Waste Numbers

No EPA Waste Numbers are applicable for this product's components.

Material Safety Data Sheet

Material Name: Plastic Tape Yarn

Disposal Instructions

All wastes must be handled in accordance with local, state and federal regulations.

See Section 7 for Handling Procedures. See Section 8 for Personal Protective Equipment recommendations.

*** Section 14 - Transportation Information ***

US DOT Information

Shipping Name: Not Regulated

*** Section 15 - Regulatory Information ***

US Federal Regulations

Component Analysis

None of this products components are listed under SARA Section 302 (40 CFR 355 Appendix A), SARA Section 313 (40 CFR 372.65), or CERCLA (40 CFR 302.4).

State Regulations

Component Analysis - State

None of this product's components are listed on the state lists from CA, MA, MN, NJ, PA, or RI.

Component Analysis - WHMIS IDL

No components are listed in the WHMIS IDL.

Additional Regulatory Information

*** Section 16 - Other Information ***

Other Information

The information herein is presented in good faith and believed to be accurate as of the effective date given.

However, no warranty, expressed or implied, is given. It is the buyer's responsibility to ensure that its activities comply with Federal, State or provincial, and local laws.

Key/Legend

EPA = Environmental Protection Agency; TSCA = Toxic Substance Control Act; ACGIH = American Conference of Governmental Industrial Hygienists; IARC = International Agency for Research on Cancer; NIOSH = National Institute for Occupational Safety and Health; NTP = National Toxicology Program; OSHA = Occupational Safety and Health Administration., NJTSR = New Jersey Trade Secret Registry.

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4261

Emergency Telephone Number:
(412) 562-1700

SECTION 1 – IDENTIFICATION

Product name	Recycled Tire Rubber - Black		
Brand	Liberty Tire Recycling		
Product uses	Various Uses		
Supplier	Liberty Tire Recycling, LLC 1251 Waterfront Place, 4 th Floor Pittsburgh, PA 15222-4261	Manufacturer	Liberty Tire Recycling, LLC 1251 Waterfront Place, 4 th Floor Pittsburgh, PA 15222-4261
Telephone	412-926-1746		
Fax	412-697-2411		
Emergency phone #	412-562-1700		

SECTION 2 – HAZARD(S) IDENTIFICATION

Emergency Overview	
WHMIS Classification	Not a WHMIS controlled substance
OSHA Hazards	No known OSHA hazards
GHS label elements, including precautionary statements	
Signal Word	None
Hazard statement(s)	None
Precautionary statement(s)	P281: Use personal protective equipment as required (see Section 8)
HMIS Classification	
Health hazard	1
Flammability	1
Physical hazards	1
Potential health effects	
Inhalation	Odor/vapors may be a nuisance in some individuals. In some individuals, short term exposure of material may produce mild and temporary discomfort to the respiratory tract resulting in wheezing, tightness in the chest, shortness of breath and coughing. Although they may be present in low amounts, dust and small pieces of material may aggravate bronchitis, asthma, and emphysema if inhaled.
Skin	Although fine material, particulate matter and dust may be present in low quantities, contact with such items may result in irritation (redness/itching) or other effects.
Eyes	Material is abrasive if it enters the eye, which can cause irritation to severe damage if left untreated.
Ingestion	Irritation of mucus membranes of mouth, throat, esophagus and stomach along with nausea may occur. Abrasion to the mouth, esophagus, stomach and intestinal tract may occur.
Repeated exposure	Repeated exposure to material may result in sensitization in susceptible individuals.

SECTION 3 – COMPOSITION/INFORMATION ON INGREDIENTS

Material	CAS-No.	EC-No.	Index-No.	Concentration (%wt)
Natural rubber	9006-04-6	232-689-0	N/AV	15 – 40
Synthetic rubber	9003-55-8	N/AV	N/AV	15 – 40
Carbon black	1333-86-4	215-609-9	N/AV	20 – 35
Zinc oxide	1314-13-2	215-222-5	030-013-00-7	0.1 – 1
Sulfur	7704-34-9	231-722-6	016-094-00-1	0.1 – 0.5
Fillers, accelerators, anti-ozonants	N/AP	N/AP	N/AP	5 – 10

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4261

Emergency Telephone Number:
(412) 562-1700

SECTION 4 – FIRST-AID MEASURES

General advice

If negative symptoms develop while handling the product, move out of the area to prevent further exposure. Consult a physician as a precautionary measure if symptoms develop after being subjected to unprotected exposure of the material. Show this safety data sheet to the doctor in attendance.

If inhaled

In emergency situations, use proper respiratory protection and immediately remove the affected person from exposure. Keep at rest. Administer artificial respiration if breathing has stopped. Seek medical attention.

In case of skin contact

Wash exposed skin thoroughly with soap and water. If irritation develops and is prolonged and/or sore, consult a physician.

In case of eye contact

Flush eyes with plenty of water for at least 15 minutes. Avoid rubbing the eye. If experiencing prolonged irritation or soreness, seek medical attention.

If swallowed

Do not induce vomiting. Rinse mouth well with water. Never give anything by mouth to an unconscious person. Seek medical attention.

SECTION 5 – FIRE-FIGHTING MEASURES

Conditions of flammability

Non-flammable under standard use conditions. Material must be heated above 392°F (200°C) and an ignition source introduced before burning will occur.

Suitable extinguishing media

Fire extinguishing substances: dirt, sand, dry chemical, CO₂, alcohol-resistant foam, or F500 encapsulating agent.

If safe to do so, smothering the fire with large quantities of dirt or sand is usually the best option for extinguishing fires.

The material will be extremely hot if in liquid form. Be sure to keep distance between personnel and the fire.

If the fire is small and localized, CO₂ or foam are acceptable extinguishing substances. Due to the potential of pyrolytic oil being produced during uncontrolled burning, use of water may result in highly contaminated run-off that will require containment.

For large fires, trained firefighting personnel should be placed in charge of firefighting measures.

Special protective equipment for firefighters

Respiratory and eye protection are required for firefighting personnel.

A self-contained breathing apparatus (SCBA) meeting NFPA standards should be used for any significant indoor or outdoor fires.

For small outdoor fires, which may easily be extinguished with a portable fire extinguisher, use of a SCBA may not be required.

Contact with the smoke and fumes should be avoided. With burning or high heating, the material may melt, resulting in a sticky, molten material.

Hazardous combustion products

Thick, black, acrid smoke. Oxides of carbon, nitrogen and sulfur.

Uncontrolled burning may result in products of incomplete combustion including polynuclear aromatic hydrocarbons (naphthalene, anthracene, etc); aromatic hydrocarbons including benzene, toluene, xylene, styrene, etc; paraffinic oils; particulate and ash residues.

Explosion data – sensitivity to mechanical

Not explosive on impact

Explosion data – sensitivity to static discharge

Not explosive when subject to static discharge

SECTION 6 – ACCIDENTAL RELEASE MEASURES

Personal precautions

Ensure adequate ventilation to keep material component levels below workplace exposure limits. Avoid excessive dust formation and accumulation. Avoid prolonged exposure to vapors/odors and dusts created by material.

Environmental precautions

Precautionary measures to prevent large quantities of the product from entering and/or accumulating in drains should be implemented. In case of emergency, prevent further leakage or spillage if safe to do so.

Methods and material for containment and cleaning up

LAND SPILL : Sweep or vacuum material to prevent slip hazard. Try not to create dust. Collect for reuse if possible.

WATER SPILL : Material floats initially. Attempt to contain floating material and remove it from the surface by skimming first. Contain area and, if material sinks, try to recover material as best possible without disturbing surroundings.

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4261

Emergency Telephone Number:
(412) 562-1700

SECTION 7 – HANDLING AND STORAGE

Precautions for safe handling

For any application, use in a well-ventilated area or set engineering controls (ventilation) to keep airborne concentrations below the workplace exposure limits and prevent the build up of dust. Do not handle or store near an open flame or sources of heat.

Conditions for safe storage

Keep material away from incompatible materials or conditions. Material can be safely stored outdoors in a contained or sectioned off area. If material is stored inside, it should be kept in a well-ventilated location to keep airborne concentrations below the workplace exposure limits.

SECTION 8 – EXPOSURE CONTROLS/PERSONAL PROTECTION

Component	CAS #	Value	Control Parameters	Basis
Natural rubber	9006-04-6	TWA	0.0001 mg/m ³ 35 mg/m ³	USA. ACGIH (inhalable proteins) USA. ACGIH Threshold Limit Values (TLV)
Synthetic rubber	9003-55-8	N/AV	N/AV	No occupational exposure limits set for material
Carbon black	1333-86-4	TWA	3.5 mg/m ³ 3.5 mg/m ³	Canada. British Columbia OEL USA. ACGIH Threshold Limit Values (TLV)
Zinc oxide	1314-13-2	TWA	2 mg/m ³ 10 mg/m ³ 2 mg/m ³	Canada. British Columbia OEL Canada. Alberta OEL USA. ACGIH Threshold Limit Values (TLV)
Sulfur	7704-34-9	TWA	10 mg/m ³	Canada. Alberta OEL
Fillers, accelerators, anti-ozonants	N/AP	N/AP	N/AP	No occupational exposure limits set for material
Remarks: If multiple exposure limits exist for a substance, the limits from the State(s), Province(s) or Territory with the highest and lowest values in the country are reported.				

Personal Protection Equipment

Respiratory protection

Respiratory protection is typically not required. Where protection from nuisance levels of dust are desired, use of a dust mask is recommended. Typical certified dusts masks types are N95 (US) or P1 (EN 143).

Hand protection

Short term exposure does not require gloves. Gloves are recommended for continuous or prolonged exposure of material. Any type of protective gloves are recommended to avoid prolonged or repeated skin contact. If gloves are disposable, dispose of contaminated gloves after use in accordance with applicable laws and work place practices. If gloves are re-usable, wash periodically to avoid build up of material matter. Wash and dry hands.

Eye protection

Although they may be present in low concentrations, if dust or fines are likely to become airborne, safety glasses with side shields or goggles should be worn. When using eye protection, equipment should be tested and approved under appropriate government standards such as NIOSH (US) or EN 166 (EU).

Skin and body protection

Long sleeved clothing and full length pants should be worn if repeated or prolonged direct contact is likely to occur.

Hygiene measures

Handle in accordance with good industrial and commercial hygiene and safety practices. Wash hands before breaks and at the end of the work day.

Specific engineering controls

Use in a well-ventilated area or set engineering controls to keep airborne concentrations below the exposure limits.

SECTION 9 – PHYSICAL AND CHEMICAL PROPERTIES

Appearance

Form: Solid - small (less than ~15 mm diameter) irregularly shaped granules of rubber based material
Color: Black

Safety data

pH: Not applicable
Melting/freezing point: No data available
Boiling point: No data available
Flash point: > 212°F; > 100°C (ASTM D3828)
Ignition temperature: No data available
Autoignition temperature: No data available
Lower explosion limit: No data available
Upper explosion limit: No data available
Vapor pressure: No data available
Density: 1.09 g/mL
Water solubility: Not soluble

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4261

Emergency Telephone Number:
(412) 562-1700

Partition coefficient	Not applicable
Relative vapour density	No data available
Odor	Rubber or hydrocarbon-like odor
Odor threshold	No data available
Evaporation rate	Does not evaporate

SECTION 10 – STABILITY AND REACTIVITY

Chemical stability

Stable under recommended storage conditions.

Possibility of hazardous reactions

No data available

Conditions to avoid

Material may slowly degrade on storage, especially in the presence of iron particles and combined with heat or pressure, subsequently releasing carbon monoxide and carbon dioxide. Heat, ignition sources, and oxidizing agents should be avoided. Although typically present in small amounts, dust may be explosive under certain conditions (i.e. high airborne concentrations) in the presence of an ignition source.

Materials to avoid

Acids, oxidizing agents, iron particles, excess moisture

Hazardous decomposition products

Oxides of carbon, nitrogen, sulfur and metals under fire or oxidative conditions

SECTION 11 – TOXICOLOGICAL INFORMATION

Acute toxicity

Oral LD50

No data available

Inhalation LC50

No data available

Dermal LD50

No data available

Other information on acute toxicity

No data available

Skin corrosion/irritation

No data available

Serious eye damage/eye irritation

No data available

Respiratory or skin sensitization

No data available

Germ cell mutagenicity

No data available

Carcinogenicity

This product contains a component (when isolated) that has been reported to be possibly carcinogenic (specifically when inhaled) based on its IARC, ACGIH, NTP or EPA classification. Limited evidence to carcinogenicity in animal studies. IARC: 2B – Group 2B: Possibly carcinogenic to humans (Carbon black)

Reproductive toxicity

No data available

Specific target organ toxicity – single exposure (Globally Harmonized System)

No data available

Specific target organ toxicity – repeated exposure (Globally Harmonized System)

No data available

Aspiration hazard

No data available

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4281

Emergency Telephone Number:
(412) 562-1700

Potential health effects

- Inhalation** Odor/vapors may be a nuisance in some individuals. In some individuals, short term exposure of material may produce mild and temporary discomfort to the respiratory tract resulting in wheezing, tightness in the chest, shortness of breath and coughing. Although they may be present in low amounts, dust and small pieces of material may aggravate bronchitis, asthma, and emphysema if inhaled.
- Skin** Although fine material, particulate matter and dust may be present in low quantities, contact with such items may result in irritation (redness/itching) or other effects.
- Eyes** Material is abrasive if it enters the eye, which can cause irritation to severe damage if left untreated.
- Ingestion** Irritation of mucus membranes of mouth, throat, esophagus and stomach along with nausea may occur. Abrasion to the mouth, esophagus, stomach and intestinal tract may occur.

Signs and Symptoms of Exposure

To the best of our knowledge, the chemical, physical and toxicological properties have not been thoroughly investigated.

Synergistic effects

No data available

Additional information

None

SECTION 12 – ECOLOGICAL INFORMATION (non-mandatory)

Toxicity

No data available

Persistence and degradability

No data available

Bioaccumulative potential

No data available

Mobility in soil

No data available

PBT and vPvB

No data available

Other adverse effects

Extensive ecological testing has not been performed on the product. Standard good environmental workplace practices should be implemented when handling material in a workplace or external setting.

SECTION 13 – DISPOSAL CONSIDERATIONS (non-mandatory)

Product

The product is not a characteristic nor is listed as hazardous waste. Product materials that are no longer usable or that may have become contaminated should be placed in disposable containers and such materials should be managed and disposed in compliance with applicable federal, state, provincial, and local regulations.

Contaminated packaging

Packaging that is no longer usable or may have become contaminated should be placed in disposable containers and managed, recycled, or disposed of in compliance with applicable federal, state, provincial, and local regulations.

SECTION 14 – TRANSPORT INFORMATION (non-mandatory)

DOT (US)

Not dangerous goods

IMDG

Not dangerous goods

IATA

Not dangerous goods

SECTION 15 – REGULATORY INFORMATION (non-mandatory)

WHMIS Classification

Not WHMIS controlled

This product has been classified in accordance with the hazard criteria of the Controlled Products Regulations and the SDS contains all the information required by the Controlled Products Regulations.

OSHA Hazards

No known OSHA hazards

SAFETY DATA SHEET

Manufacturer/ Supplier: Liberty Tire Recycling, LLC
1251 Waterfront Place, 4th Floor
Pittsburgh, PA
15222-4251

Emergency Telephone Number:
(412) 562-1700

SECTION 16 – OTHER INFORMATION

Further information

Prepared November 18, 2015. The information, recommendations and suggestions in the Safety Data Sheet have been compiled from tests and data believed to be reliable. The above information is believed to be correct, but is not under guarantee or warranty to be all inclusive and shall be used only as a guide. The information contained herein is based on the present state of our knowledge and is only applicable to the product or material set forth in Section 1. The information provided may not be applicable or complete if such product or material is used in combination with any other product or material, or in any process. The information provided on the product or material is with regard to appropriate safety precautions and does not represent any guarantee of the properties of the product. It is the user's obligation to determine the safety, toxicity and suitability for their own use of the product described herein and to comply with all applicable laws and regulations. Liberty Tire, LLC and its affiliates shall not be held liable for any damage resulting from handling or from contact with the above product.

ProPlay-Sport20D

Technical data sheet



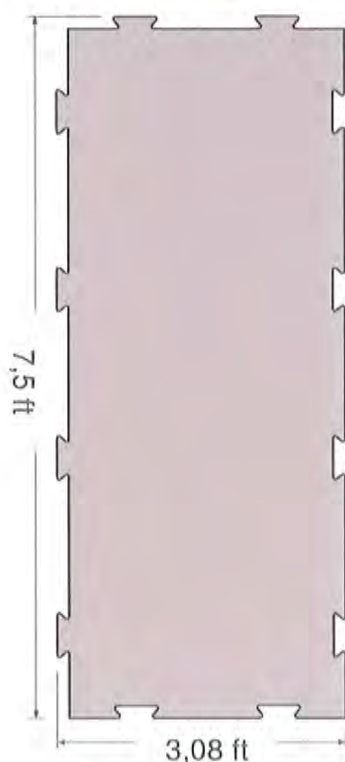
ProPlay-Sport20D professionally designed as a sport technical performance layer for artificial turf sports fields.

Vertical and Horizontal drainage!

As well as the necessary sport technical performance characteristics, the ProPlay-Sport20D has additional (in-plane) drainage channels which ensure adequate gradient drainage of water to complement the vertical drainage capability and in case the artificial turf system is to be built on a sealed or subsequently underperforming existing sub base.



For a prompt installation, the ProPlay-Sport20D is supplied as interlocking panels which are equipped with expansion slots. The installation guide can be downloaded at our website (www.schmitzfoam.com) or available upon request from our sales department.



ProPlay-Sport20D_USA

Physical characteristics

ProPlay-Sport consists of thermal bonded (closed-celled) cross-linked Polyethylene foam (PEX). This foam originates from production residues and contains no contaminants. ProPlay is fully tested based on microbiological resistance (according EN 12225) resistance to: weathering (according EN 12224), oxidation (according EN-ISO 13438), acids & bases (according EN 14030). The predicted durability of PEX is a 100 years minimum (according ISO/TR 13434).

ProPlay-Sport is tested by simulated mechanical wear using the Lisport wear test. Even after 65.000 cycles (Lisport simulated average 30' year usage) there are hardly any differences in sport technical characteristics (SA, VD, HIC).

The ProPlay-Sport is tested on simulated ageing weatherability according EN 13744 and EN 13817. This ageing test has virtually no influence on the dimensional properties of ProPlay-Sport.

* based on 1 cycle = 1 hour of usage and 2080 hours of usage per year (average usage of 52 weeks a year and 40 hours a week)

Technical data

Physical

Thickness at 0,3 psi (2kPa) load	0.79	in
Mass per unit area	0.66	lb/ft ²

Strength

Tensile	38	psi	ASTM D 3575 / EN 12230
Compressive at 25% deflection	15	psi	ASTM D 3575
Thickness after 72 hr recovery	0.78	in	
Compressive at 50% deflection	52	psi	ASTM D 3575
Thickness after 72 hr recovery	0.77	in	

Performance

Impact attenuation [gmax] *	80-110		EN 1177 / ASTM F 1292
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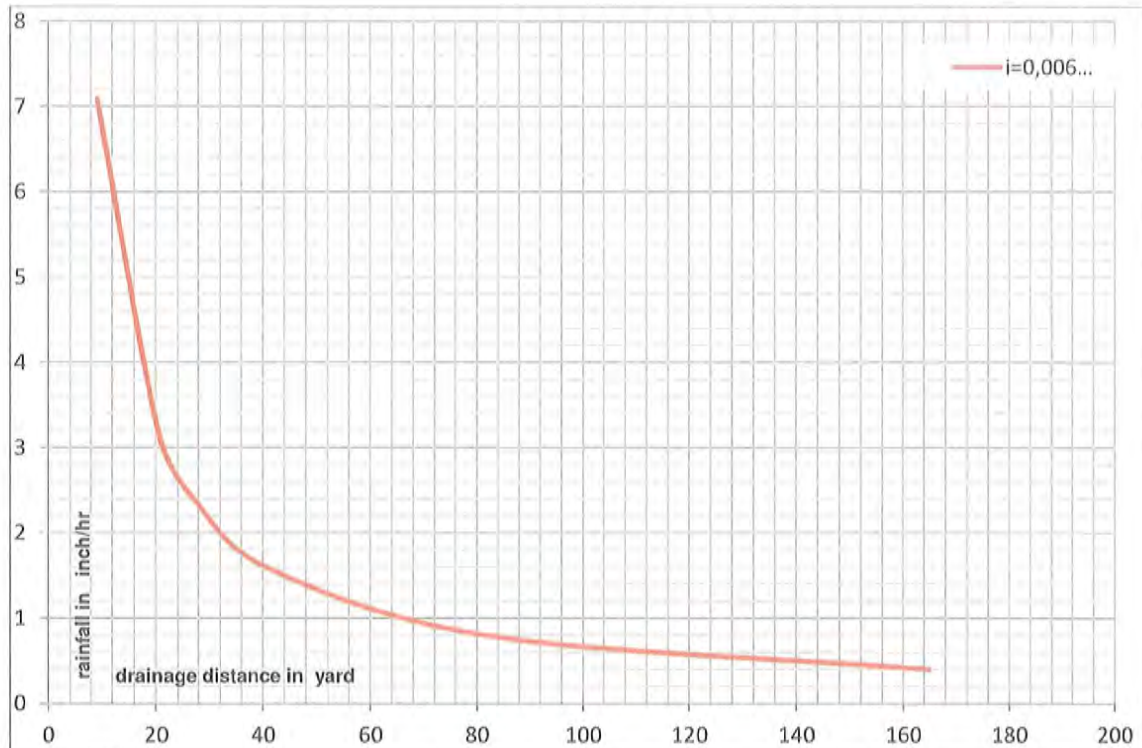
Drainage and isolation

Water permeability via infiltration rate	> 1,000	in/h	EN 12616
Water flow rate under 2 in (51 mm) hydraulic head	15	gpm/ft ²	ASTM D 4491 / EN ISO 11058
(resulting) Water permeability by permittivity	5.9	gpm/ft ²	ASTM D 4491 / EN ISO 11058
In-plane water flow rate at 0.3 psi (2 kPa) load and 0.005 hydraulic gradient (0.5% slope)	0.53	gpm/ft	ASTM D 4716 / EN ISO 12958
(resulting) Hydraulic transmissivity [θ]	106	gpm/ft	ASTM D 4716 / EN ISO 12958
Thermal conductivity [λ10]	0.03	BTU/h.ft.°F	ASTM C 177 / EN 12667
(resulting) Thermal resistance [R-value]	2,271	h.ft ² .°F/BTU	ASTM C 177 / EN 12667

* Results will vary depending on actual field configuration and final cross-section design

Drainage graph

Drainage distance [m] versus rainfall [mm/h] at different gradients. Measured according to the LND method.



The provided information is, to the best of our knowledge, true and accurate [at the time of revision]. This information is based on [independent] measurements and (where possible) based on average values, measured over a long and representative period. Additional information (e.g. additional characteristics, specific [independent] reports or statistical analysis) is available upon request. Schmitz Foam Products is allowed to change this information and/or the product [without notice] and assumes no legal responsibility for use of and/or reliance on this information.



Project									
Client Information	Schmitz Foam Products 188 Treat Avenue Coldwater, Michigan 49036 Requested By: Leon Behr								
Project Description	Performance Evaluation: Synthetic Turf over Underlayment								
Report Date	10/16/17								
Received Material Condition	<table><tr><td>✓</td><td>Excellent</td><td></td><td>Good</td><td></td><td>Poor</td><td></td><td>Rejected</td></tr></table>	✓	Excellent		Good		Poor		Rejected
✓	Excellent		Good		Poor		Rejected		
Report #	721068R								
Lab #	2959-4200								
Approved By	 Erle Miles, III Lab Director Don't sign until you have signed & dated the report in the appropriate location per the appropriate action								

Notes:

1. We undertake all assignments for our clients on a best effort basis. Our findings and judgments are based on the information to us using the latest test methods available.
2. TSI can only ensure the test results for the specific items tested.
3. Unless otherwise noted in the deviations sections of this report, all tests performed are in compliance with stated test method.
4. TSI is not accredited nor endorsed by the World Rugby Association.
5. TSI is a certified independent laboratory recognized by the Synthetic Turf Council.
6. TSI management system is certified ISO: 9001: 2008

Test Assembly	
Turf:	2.0" Pile Height, Polyethylene Slit Film Synthetic Turf
Infill System:	2.5 lbs/ft ² Silica Sand Mixed with 2.5 lbs/ft ² SBR Rubber
Pad/Underlayment System:	ProPlay 20D (20mm)
Base:	Concrete

Test Overview:

Testing Services, Inc was instructed by the client to perform laboratory testing in accordance with the following:

- Advanced Artificial Athlete: Force Reduction, Energy Restitution, & Vertical Deformation- ASTM F3189
- Standard Test Method for Impact Attenuation of Playing Surface Systems and Materials- ASTM F355 (Missile A)
- Impact Attenuating Playground Surfacing. Determination of critical fall height- ASTM F1292

The following requirements were referenced for performance evaluation:

- Synthetic Turf Council Guidelines for Synthetic Turf Performance (2013)
- IRB Performance Specification for Artificial Surfaces for Rugby-Regulation 22

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Gmax Impact Attenuation (Missile A) Test Results:	Page 3
Advanced Artificial Athlete Test Results:	Page 4
Critical Fall Height Test Results:	Page 5





Test Description:

Force Reduction/Energy Restitution

This test method determines the impact forces simulated by those produced by lower extremities from landing during sporting events. A mass with an attached spring is dropped onto the test surface. The force reduction is calculated by comparing the percentage reduction relative to a reference force (concrete) recorded of the acceleration of the mass from the moment of release to impact of the surface. This test is performed using the Advanced Artificial Athlete (AAA).

Vertical Deformation

This test method determines the foot stability of the test surface as a player runs across it. A proper deformation value can prevent excessive fatigue and strains to muscles and joints. Vertical deformation is measured using an Advanced Artificial Athlete which uses a mass, with a spring attached to it, to fall onto the test piece, recording the acceleration of the mass from the moment of release till after its impact with the test surface. The values derived from dropping onto the test surface are comparatively analyzed to dropping onto concrete. This test is performed using the Advanced Artificial Athlete (AAA).

Gmax

This test method determines cushioning properties of the playing surface system and materials under specific conditions. The playing surface tested is impacted at a specified velocity with a missile of given mass and geometry to determine the maximum value of g's encountered during impact. The missile, 9.1 kg (20 lbs), was released as to impact the center of the test assembly at a velocity of 3.43 meters/second at a drop height of 24". Three missile releases were made, with the first drop for assembly conditioning and the second and third drop used for averaging. This test is performed using the TSI Clearview Bumper system with Alpha Automation data acquisition and Dytran accelerometers.

Critical Fall Height

This test method determines the impact attenuation of surface materials using a hemispherical 10.1 ± 0.05 lb. missile dropped onto the surface from a pre-determined drop height. The acceleration of the missile during impact is measured using an accelerometer and related data recording equipment. The acceleration time is analyzed to determine G-max and Head Injury Criteria data. The critical fall height is determined as the highest theoretical drop height from which the surfacing meets the performance criteria. This test is performed using TRIAX 2015 impactor system.



GMAX TEST DATA:

Preparation of Test Sample: The referenced infill system was installed into the turf. The referenced underlayment was positioned under the turf, over a concrete base. The entire system was rolled with a weighted lawn roller to level the infill.

Test Method: *ASTM F355(a)-16e1: Standard Test Method for Impact Attenuation of Playing Surface Systems, Other Protective Sport Systems, and Materials Used for Athletics, Recreation and Play*

Test Conditions: 74°F 50 % RH

Infill Depth: 41.0 mm
 Pile Height: 50.8 mm
 Exposed Tuft Above Infill: 9.8 mm

Test Locations: 1 location was selected for drops (1,2,3). There was no re-positioning between drops.

Deviation from Test Method: None

Test Data:

GMAX				
Location #	DROP 1	DROP 2	DROP 3	AVERAGE GMAX (Drops 2,3)
1	72	79	83	81

Guidelines	Synthetic Turf Council
	≤165



ADVANCED ARTIFICIAL ATHLETE (AAA) TEST DATA:

Preparation of Test Sample: The referenced infill system was installed into the turf. The referenced underlayment was positioned under the turf, over a concrete base. The entire system was rolled with a weighted lawn roller to level the infill.

Test Method: *ASTM F3189-17: Standard Test Method for Measuring Force Reduction, Vertical Deformation, and Energy Restitution of Synthetic Turf Systems Using the Advanced Artificial Athlete*

Test Conditions: 75°F 43 % RH

Infill Depth: 41.0 mm
Pile Height: 50.8 mm
Exposed Tuft Above Infill: 9.8 mm

Test Locations: 3 locations were selected for drops. Three drops were made with no re-positioning at each site location

Deviation from Test Method: None

Test Data:

FORCE REDUCTION, ENERGY RESTITUTION, VERTICAL DEFORMATION												
Location #	DROP 1			DROP 2			DROP 3			AVERAGE (Drops 2,3)		
	FR	ER	Def	FR	ER	Def	FR	ER	Def	FR	ER	Def
1	72%	40%	12mm	71%	36%	11mm	68%	32%	11mm	70%	34%	11mm
2	74%	30%	12mm	71%	35%	11mm	67%	36%	11mm	69%	36%	11mm
3	71%	32%	13mm	70%	35%	11mm	69%	35%	11mm	70%	35%	11mm
Overall Average										70%	35%	11mm

Guidelines: Shock Absorption/Force Reduction	Synthetic Turf Council		IRB Regulation 22
	55-70% Community Fields	60-70% Stadium Fields	60%-75%

Guidelines: Energy Restitution	IRB Regulation 22
	30%-50%

Guidelines: Vertical Deformation	Synthetic Turf Council		IRB Regulation 22
	4mm-11mm Community Fields	4mm-10mm Stadium Fields	4mm-10mm



CRITICAL FALL HEIGHT TEST DATA

Preparation of Test Sample: The referenced infill system was installed into the turf. The referenced underlayment was positioned under the turf, over a concrete base. The entire system was rolled with a weighted lawn roller to level the infill.

Test Method: *ASTM F1292-17: Standard Specification for Impact Attenuation of Surfacing Materials Within the Use Zone of Playground Equipment*

Test Conditions: 72°F 48 % RH

Infill Depth: 41.0 mm
 Pile Height: 50.8 mm
 Exposed Tuft Above Infill: 9.8 mm

Test Locations: Pre-determined drop height.

Deviation from Test Method: Ambient conditions only per IRB.

CRITICAL FALL HEIGHT									
Drop Height	Surface Temp	Drop #1		Drop #2		Drop #3		AVERAGE (Drops 2,3)	
		GMAX	HIC	GMAX	HIC	GMAX	HIC	GMAX	HIC
1.3 meters	73°F	139	641	149	716	156	752	153	734
1.4 meters	74°F	160	798	176	914	180	938	178	926
1.5 meters	74°F	164	862	180	984	191	1063	186	1024

Guidelines: Critical Fall Height < 200 gmax <1,000 HIC	IRB Regulation 22
	1.3 meters

END OF REPORT

Page 5 of 5



ProPlay **ProPlay**^{SP}

Proposition 65

Schmitz Foam Products hereby declares that the entire ProPlay product range complies with state of California's Proposition 65 (*), the 'Safe Drinking Water and Toxic Enforcement Act (of 1986)'.

This declaration is based on an -independent- study (**), that concludes that the ProPlay products do not contain any of the chemicals known to the state of California to cause cancer or reproductive toxicity.

(*) California Code of Regulations (CCR) - Title 27 - Division 4 - Chapter 1

(**) analyzed by Intertek, evaluated by Haley & Aldrich, Inc.

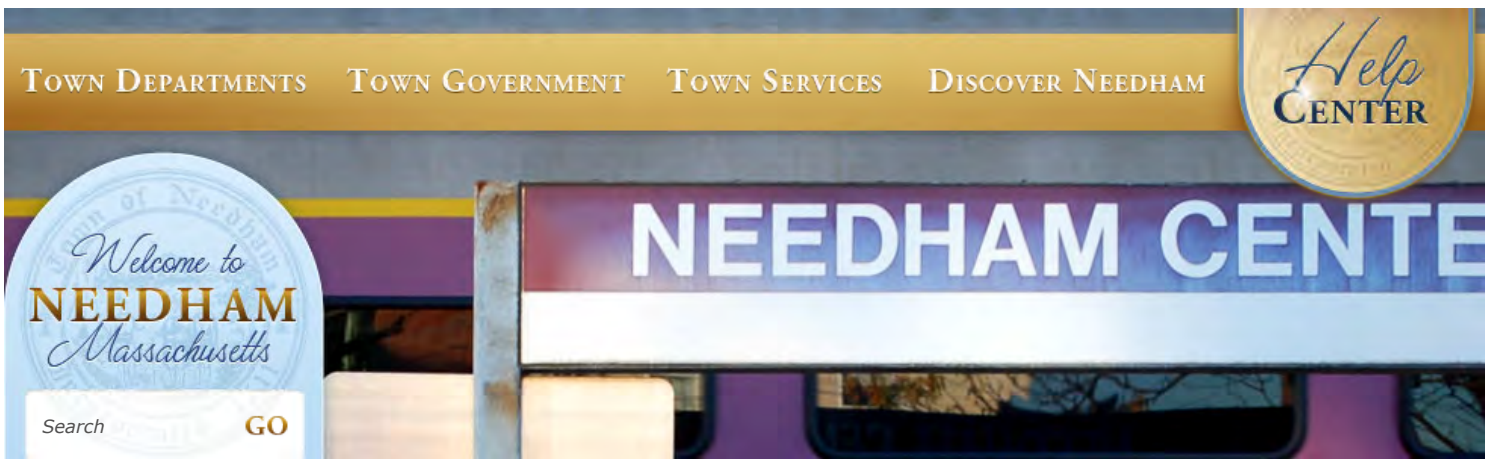


Title 22

Schmitz Foam Products hereby declares that the entire ProPlay product range complies with the state of California's Code of Regulations (CCR) - Title 22 - Division 4.5 'Environmental Health Standards for the Management of Hazardous Waste'.

This declaration is based on an -independent- study (*), that concludes that the ProPlay products do not contain any of the substances at, or above, the levels of concern when compared to the Title 22 lists.

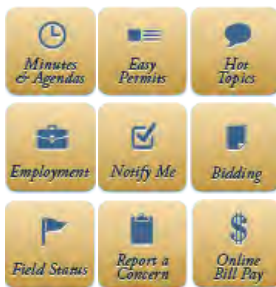
(*) analyzed by Intertek, evaluated by Haley & Aldrich, Inc.



Home > Town Government > Boards, Commissions & Committees > Select Board > Licensing > Mobile Food Truck



Mobile Food Vendor Attachments



Mobile Food Vendor Permit

This information is a work in progress and may be subject to changes.

*** Pre-Qualification Period March 2018 ***

During the month of March, Mobile Food Vendors wishing to do business in the Town of Needham during calendar year 2018 can take advantage of becoming "prequalified" as a Needham Mobile Food Vendor. This prequalification process is FREE and will allow for a much quicker transition from application process to permit approval. In 2018, there will be one fee for a Mobile Food Vendor permit that includes fees for the Board of Selectmen, Health Department and Fire Department.

There are three departments involved in the permitting of Mobile Food Vendors:

1. Board of Selectmen (administration & final permit)
2. Health Department (food plan review & inspection of vehicle)
3. Fire Department (inspection of vehicle)

Mobile Food Vendors invited to serve at a private residence/party are not subject to permitting by the Board of Selectmen, Health Department or Fire Department - at this time.

Step 1:

Read the Board of Selectmen [Mobile Food Vendor Policy](#) to learn about the various options for Mobile Food Vendor permits.

Currently, there are four types of Mobile Food Vendor Permits:

1. Public Right of Way (seasonal or one day on authorized public ways);
2. School Buildings, Parking Lots and Adjacent Fields (requires invitation by a person or organization with a valid permit to use the school parking lot or adjacent play areas/fields);
3. Public Parks and Adjacent Parking Lots by Invitation of Permitted Organizations (requires invitation by person or organization with a valid permit for use of the park or any portion thereof)
4. Public Parks and Adjacent Parking Lots by Direct Permit (managed through Office of the Town Manager for specific locations, as described on Appendix 4 of the Selectmen's Policy).

Mobile Food Vendors having already secured a Seasonal permit within the current year may also apply for one day special event or Direct Permit. The fee for permitting the additional days would be limited to the nominal permit fee. Additional inspections from the Health and Fire Departments would not be needed.

Step 2.

Complete the [online application](#). Additionally, there are [attachments](#) that are required by the Selectmen, Health Department and Fire Department in order to complete the Mobile Food Vendor process. These attachments can be uploaded at the time of form submission or sent electronically later to otm@needhamma.gov, however, we strongly advise you to print out the attachment checklist and prepare them for uploading at the time of your application. For questions, call (781) 455-7500 extension 204.

Step 3.

Contact the Public Health Department to schedule your vehicle inspection, which typically needs two weeks notice to schedule. The Public Health Department will try to schedule your inspection in a timely manner, but be aware that it could take up to 30 days. Call (781) 455-7500 extension 261 or 262. **Take advantage of the faster inspection turnaround during the month of March, 2018.**

Trans Fat Ban: The Needham Board of Health has a trans fat regulation. "No food service establishment, vending machine, or mobile food vendor shall store, prepare, distribute, hold for service, or serve any food or beverage containing artificial trans fat in the Town of Needham". The full text of the regulation can be found [here](#).

Step 4.

Download Fire Prevention [Form FP-006](#) to complete and bring with you for your vehicle's Fire Inspection. Clearly state the type of fuel, number of tanks and pounds on the form. Tanks that have not had an inspection within the last 12 months will require a Fire Department Inspection.

Contact the Fire Department for an inspection - this can be arranged to be done at the same time as the Health Department Inspection. Call (781) 455-7580.

Step 5.

Once you have provided all of the required documentation and have had successful Public Health and Fire Department inspections, your final permit will be issued from the Board of Selectmen's office.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494
www.needhamma.gov/health

781-455-7940 ext. 504
781-455-7922 (fax)



2019 NEEDHAM FOOD PHYSICAL PLAN AND SPECIFICATION REVIEW FOR NEW VENDORS

This form will need to be completed and uploaded with application. It will be used during the Public Health Division's Physical Inspection of your vehicle.

A. PHYSICAL FACILITIES

WINDOWS, DOORS, & TAKEOUT WINDOWS SCREENED	☐ YES ☐ NO
SNEEZE GUARDS AND OVERHEAD PROTECTION PROVIDED	☐ YES ☐ NO
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA	☐ QUARRY TILE ☐ CERAMIC TILE ☐ VCT TILE ☐ OTHER _____
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA	☐ STAINLESS STEEL ☐ CERAMIC TILE ☐ FRP ☐ SHEETROCK ☐ OTHER _____
TYPE OF FINISH CEILING MATERIAL FOOD PREP. AREA	☐ SHEETROCK ☐ VINYL FACED ☐ FRP ☐ METAL ☐ OTHER _____
LIGHT FIXTURES SHIELDED FOOD PREP. AREAS	☐ YES ☐ NO
EMPLOYEE TOILET FACILITIES PROVIDED	☐ YES ☐ NO LOCATION _____
EXHAUST AND VENT SYSTEM APPROVED/STICKER PRESENT	☐ YES ☐ NO
DESCRIBE STORAGE FACILITIES FOR EMPLOYEES' PERSONAL BELONGINGS:	_____

DESCRIBE FACILITIES FOR SEPARATE STORAGE OF INSECTICIDES/ RODENTICIDES/DETERGENTS/ SANITIZERS/ CLEANING AGENTS/ CAUSTICS/ ACIDS/ POLISHES/ FIRST AID SUPPLIES/ PERSONAL MEDICATIONS:	_____

GAS GENERATORS IN USE?	☐ YES ☐ NO
IF YES, WHERE IS THE GENERATOR LOCATED ON SITE? _____	
IF YES, WHERE IS THE GAS STORED? _____	

B. HAND, WAREWASH, AND WATER FACILITIES ON THE MOBILE FOOD ESTABLISHMENT

SEPARATE FOOD PREPARATION SINK PRESENT	☐ YES ☐ NO
POT SINK PROVIDED WITH DRAIN BOARDS (3 COMPARTMENTS REQUIRED)	☐ YES ☐ NO
SEPARATE HAND WASH SINK PROVIDED AND SUPPLIED	☐ YES ☐ NO
SOAP DISPENSERS (WALL MOUNTED, INDIVIDUAL FREE STANDING PUMP DISPENSERS)	
LOCATION AND NUMBER	_____
HAND DRYING FACILITIES (PAPER TOWELS, AIR BLOWER, ETC)	
LOCATION AND NUMBER	_____
COMBINATION FAUCET/MIXING VALVE (MIN 110 °F)	☐ YES ☐ NO
SIZE OF HOLDING TANK FOR POTABLE WATER	_____
TANK MADE OF SAFE/FOOD GRADE MATERIALS	☐ YES ☐ NO
WHERE IS THE POTABLE WATER TANK FILLED?	_____

DOES THE WATER SOURCE FOR YOUR TANK HAVE A PROPER BACK-FLOW PREVENTER? ☐ YES ☐ NO

WHAT STEPS WILL YOU TAKE IF POTABLE WATER RUNS OUT? _____

SIZE OF WASTE HOLDING TANK _____ DRAIN PROVIDED FOR WASTE TANK ☐ YES ☐ NO

C. KITCHEN FACILITIES/ EQUIPMENT

FOOD EQUIPMENT IS NATIONAL SANITATION FOUNDATION APPROVED ☐ YES ☐ NO

REFRIGERATOR UNIT PROVIDED _____ ☐ N/A
(VOLUME REQUIRED = # OF MEALS x 0.85) TOTAL (FT³) HOW MANY

FREEZER UNIT PROVIDED _____ ☐ N/A
TOTAL (FT³) HOW MANY

THERMOMETERS PRESENT IN EACH COLD UNIT ☐ YES ☐ NO

IS ICE MADE ON PREMISES? ☐ YES (INCLUDE MACHINE SPECS) ☐ NO BOUGHT FROM: _____

CHECK IF TYPE OF COOKING EQUIPMENT IS PRESENT IN THE MOBILE FOOD ESTABLISHMENT:

☐ CONVECTION OVEN	☐ STOVE	☐ GRILL	☐ PIZZA OVEN
☐ MICROWAVE OVEN	☐ FRYER	☐ BROILER	☐ ROTISSERIE
☐ STEAM KETTLES	☐ RICE COOKER	☐ OTHER _____	

STEAM TABLES PROVIDED ☐ YES HOW MANY _____ ☐ NO

OTHER HOT HOLDING EQUIPMENT PROVIDED: _____ ☐ N/A
TYPE HOW MANY

OTHER KITCHEN EQUIPMENT PROVIDED: _____ ☐ N/A
TYPE HOW MANY

_____ ☐ N/A
TYPE HOW MANY

D. GARBAGE AND REFUSE:

SUFFICIENT TRASH CONTAINMENT INSIDE AND OUTSIDE OF THE ESTABLISHMENT? ☐ YES ☐ NO

DO ALL CONTAINERS HAVE LIDS? ☐ YES ☐ NO

INSIDE: TYPE OF RUBBISH AND GREASE CONTAINERS: ☐ VERMIN PROOF BARRELS
☐ COMPACTOR ☐ OTHER _____

GREASE PICK-UP SCHEDULE _____

GREASE COMPANY NAME/PHONE NUMBER _____

DESCRIBE THE LOCATION OF GREASE STORAGE RECEPTACLE _____

OUTSIDE: WILL GARBAGE CANS BE STORED OUTSIDE? ☐ YES ☐ NO

TYPE OF SURFACE GARBAGE CANS LOCATED ON: ☐ CONCRETE ☐ ASPHALT ☐ OTHER _____

HOW ARE TRASH/DEBRIS HANDLED AT THE END OF THE VENDING DAY? _____

E. COMMISSARY DISHWASHING FACILITIES

WILL SINKS OR A DISHWASHER BE USED FOR WAREWASHING? ☐ DISHWASHER
☐ THREE COMPARTMENT SINK
☐ BOTH

IF DISHWASHER, TYPE: ☐ HOT WATER ☐ CHEMICAL

IF HOT WATER: TEMP. OF WASH WATER _____ TEMP. OF FINAL RINSE _____

IS HEATER BOOSTER PROVIDED ☐ YES ☐ NO

IF CHEMICAL: TYPE OF CHEMICAL _____ AUTOMATIC FEED: ☐ YES ☐ NO

IF THREE COMPARTMENT SINK:

DOES THE LARGEST POT AND PAN FIT IN EACH COMPARTMENT ☐ YES ☐ NO

ARE THERE DRAIN BOARDS ON BOTH ENDS ☐ YES ☐ NO

TYPE OF SANITIZER USED: CHLORINE ☐ YES ☐ NO IODINE ☐ YES ☐ NO

QUATERNARY AMMONIUM ☐ YES ☐ NO

NOTE: PLEASE MAKE CERTAIN THAT THE CORRESPONDING SANITIZER TESTING KITS/PAPERS ARE AVAILABLE AT THE PRE-OPERATION INSPECTION.

STATEMENT: I HEREBY CERTIFY THAT THE ABOVE INFORMATION IS CORRECT, AND I FULLY UNDERSTAND THAT ANY DEVIATION FROM THE ABOVE WITHOUT PRIOR PERMISSION FROM THE PUBLIC HEALTH DIVISION MAY NULLIFY THIS APPROVAL.

SIGNATURE(S) _____

DATE

OWNER(S) OR RESPONSIBLE REPRESENTATIVE(S)

APPROVAL OF THESE PLANS AND SPECIFICATIONS BY THIS PUBLIC HEALTH DIVISION DOES NOT INDICATE COMPLIANCE WITH ANY OTHER CODE, LAW, OR REGULATIONS THAT MAY BE REQUIRED – FEDERAL, STATE, OR LOCAL. IT FURTHER DOES NOT CONSTITUTE ENDORSEMENT OR ACCEPTANCE OF THE COMPLETED ESTABLISHMENT (STRUCTURE OR EQUIPMENT). A PRE-OPENING INSPECTION OF THE ESTABLISHMENT WITH EQUIPMENT WILL BE NECESSARY TO DETERMINE IF IT COMPLIES WITH THE LOCAL AND STATE LAWS GOVERNING FOOD SERVICE ESTABLISHMENTS.

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
2	Monica	Tomorrow's Lunch	9/8/2018	x DA	2	
3	Monica	Beth Israel Deaconess Hospital Coffee - Glover Café	12/26/2018		2	
4	Monica	Mandarin Cuisine	12/12/2018	x	3	
5	Monica	Bakers' Best Catering	12/21/2018	x	3	
6	Monica	Acapulcos Mexican Restaurant	12/21/2018		4	
7	Monica	7-Eleven - 36044A	January	x	1	
8	Monica	Speedway #2472	January	x	1	
9	Diana	Ben & Jerry's Catering MA Commissary	January		1	Not open until March
10	Diana	Knights of Columbus	January	x	1	
11	Monica	Roche Bros. Supermarket	January	x DA	2	
12	Monica	Trader Joe's #504	January	x	2	
13	Monica	Nicholas Pizzeria	January	x DA	2	
14	Monica	Comella's	January	x DA	2	
15	Diana	Gould Street Café	January	x	2	
16	Diana	Epicurean Feast - Cutler Lake	January	x	2	
17	Monica	Dunkin Donuts Chestnut	January	x DA	2	
18	Monica	Bertucci's	January	x	3	
19	Monica	Blue on Highland	January	x	3	
20	Monica	Three Squares Craft Kitchen & Cocktails	January	x	3	
21	Monica	Fresco	January	x	3	
22	Monica	Spiga	January	x	3	
23	Diana	Cappella	January	x	3	
24	Diana	Gyro and Kebab House	January	x	3	
25	Diana	Epicurean Feast - Kendrick Café	January	x	3	
26	Monica	Briarwood Nursing and Rehab Center	January	x	4	
27	Monica	Avita of Needham	January	x	4	
28	Monica	CVS#2128	February	x DA	1	
29	Diana	Le Petit Four, The Little Oven	February	x	1	
30	Monica	7-Eleven- 32485C	February	x DA	1	
31	Monica	CVS #674	February	x DA	1	
32	Monica	Dragon Chef	February	x DA	2	
33	Diana	Founders Café / Shark Ninja	February	x	2	
34	Monica	Brother's Pizza	February	x DA	2	
35	Monica	Volante Farms	February	x DA	2	
36	Monica	Kosta's Pizza & Seafood	February	x DA	2	
37	Monica	Starbucks Coffee #7227	February	x DA	2	
38	Monica	The James	February	x	3	
39	Monica	The Farmhouse	February	x	3	
40	Monica	Masala Art	February	x	3	
41	Diana	St. Sebastian's School Rink	March		1	
42	Monica	Vinodivino Wine Shop	March		1	
43	Monica	Walgreens #01852	March		1	
44	Monica	Great Plain Ave Gas	March		1	
45	Diana	Reveler Beverage Company	March		1	
46	Diana	Sweet Tahini	March		1	
47	Monica	Cookies By Design	March		1	
48	Diana	FUNDamentally Nuts	March		1	
49	Diana	The Congregational Church of Needham	March		1	
50	Monica	Abbott's Frozen Custard	March		2	
51	Monica	Tomorrow's Lunch	March		2	
52	Monica	Sudbury Farms	March		2	
53	Diana	Newman Elementary School	March		2	
54	Monica	Mighty Subs	March		2	
55	Diana	Pollard Middle School	March		2	
56	Diana	Hillside Elementary School	March		2	
57	Diana	Broadmeadow Elementary School	March		2	
58	Diana	High Rock School	March		2	
59	Diana	Mitchell Elementary School	March		2	
60	Diana	John Eliot Elementary School	March		2	

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
61	Diana	St. Sebastian's School	March		2	
62	Monica	Panera Bread #3017	March		2	
63	Monica	Subway	March		2	
64	Diana	Needham High School	March		2	
65	Monica	Dunkin Donuts Highland	March		2	
66	Monica	Sweet Basil	March		3	
67	Monica	Trip Advisor	March		3	
68	Monica	Restaurant Depot	March	x	3	
69	Monica	New Garden Restaurant	March		4	
70	Monica	Sudbury Farms - Mai Sushi	March		4	
71	Monica	Acapulcos Mexican Restaurant	March		4	
72	Monica	Otrada Adult Day Health Care	March	x	4	
73	Monica	Needham Center Fine Wine	April		1	
74	Diana	Charles River YMCA	April		1	
75	Diana	Billy's Canteen Service	April		1	
76	Diana	Bread of Life Carter UMC	April		1	
77	Monica	Lt. Manson H. Carter V.F.W. Post 2498	April		1	
78	Monica	Omaha Steaks	April		1	
79	Monica	Residence Inn Retail Store	April		1	
80	Diana	Temple Beth Shalom Children's Center	April		2	
81	Monica	A New Leaf	April		2	
82	Monica	Acorn's Bakery & Café	April		2	
83	Monica	Bagel's Best Inc.	April		2	
84	Monica	Café Fresh Bagel	April		2	
85	Monica	French Press Bakery	April		2	
86	Diana	Council on Aging	April		2	
87	Monica	COOK Needham	April		2	
88	Monica	Gianni's Deli & Pizza	April		2	
89	Monica	Volante Farms - Jordan Bros Seafood	April		2	
90	Monica	Domino's Pizza	April		2	
91	Diana	Rebecca's Café at Olin College of Engineering	April		2	
92	Monica	Needham Golf Club	April		2	
93	Monica	Mandarin Cuisine	April		3	
94	Monica	Bakers' Best Catering	April		3	
95	Monica	Residence Inn by Marriott Kitchen	April		3	
96	Monica	Fuji Steak House	April		4	
97	Monica	Gari Japanese Fusion Bistro	April		4	
98	Monica	Kindercare Education	April		4	
99	Monica	Avita of Needham	April		4	
100	Diana	Needham Pool & Racquet Club	May		1	
101	Diana	Expressions After School Program	May		1	
102	Monica	Bin Ends Wine	May		1	
103	Diana	Sweet Saba's	May		1	
104	Diana	Buddha Superfoods	May		1	
105	Diana	Linden/Chambers Meal Site	May		1	
106	Diana	Teri's Toffee Haus	May		1	
107	Monica	North Hill Necessities Store	May		1	
108	Monica	Panella's Market & Deli	May		2	
109	Monica	Dunkin Donuts Great Plain	May		2	
110	Monica	Hazels Bakery	May		2	
111	Monica	McDonald's	May		2	
112	Monica	Knowledge Beginnings	May		2	
113	Diana	Walker, Inc	May		2	
114	Diana	Riverside Community Care - Elliot House	May		2	
115	Diana	St. Joseph - Monsignor Haddad Middle School	May		2	
116	Diana	St. Joseph Elementary School	May		2	
117	Diana	Gyro and Kebab House	May		3	
118	Diana	PTC Corp. Kitchen	May		3	
119	Monica	Bertucci's	May		3	

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
120	Monica	Blue on Highland	May		3	
121	Monica	Three Squares Craft Kitchen & Cocktails	May		3	
122	Monica	Fresco	May		3	
123	Monica	Spiga	May		3	
124	Diana	Cappella	May		3	
125	Diana	Epicurean Feast - Kendrick Café	May		3	
126	Monica	The Rice Barn	May		3	
127	Monica	North Hill Bistro	May		4	
128	Monica	North Hill Central Ave Bakery & Café	May		4	
129	Monica	North Hill Central Kitchen	May		4	
130	Monica	North Hill Main Kitchen	May		4	
131	Monica	Sheraton Needham -Retail Store	June		1	
132	Diana	Needham Community Council	June		1	
133	Diana	Homewood Suites Retail Store	June		1	
134	Diana	al FreshCo	June		1	
135	Monica	Stacy's Juice Bar	June		2	
136	Monica	Treat Cupcake Bar	June		2	
137	Diana	Homewood Suites by Hilton Needham - Boston	June		2	
138	Monica	Needham House of Pizza	June		2	
139	Monica	Sweet Tomatoes Pizza	June		2	
140	Monica	Town House of Pizza	June		2	
141	Monica	Beth Israel Deaconess Hospital Coffee - Glover Café	June		2	
142	Monica	Sheraton Needham	June		3	
143	Monica	The James	June		3	
144	Monica	The Farmhouse	June		3	
145	Monica	Hearth Pizzeria	June		3	
146	Monica	Masala Art	June		3	
147	Monica	One Wingate Way	June		4	
148	Monica	New Garden Restaurant	June		4	
149	Monica	Sudbury Farms - Mai Sushi	June		4	
150	Monica	Beth Israel Deaconess Hospital Kitchen	June		4	
151	Monica	Wingate Residences at Needham	June		4	
152	Monica	Acapulcos Mexican Restaurant	June		4	
153	Monica	Otrada Adult Day Health Care	June		4	
154	Monica	7-Eleven - 36044A	July	(Call)	1	
155	Monica	Speedway #2472	July	(Call)	1	
156	Diana	Ben & Jerry's Catering MA Commissary	July	(Call)	1	
157	Diana	Knights of Columbus	July	(Call)	1	
158	Monica	Roche Bros. Supermarket	July		2	
159	Monica	Trader Joe's #504	July		2	
160	Monica	Nicholas Pizzeria	July		2	
161	Diana	Gould Street Café	July		2	
162	Monica	Comella's	July		2	
163	Diana	Epicurean Feast - Cutler Lake	July		2	
164	Monica	Sweet Basil	July		3	
165	Monica	Trip Advisor	July		3	
166	Monica	Restaurant Depot	July		3	
167	Monica	Fuji Steak House	July		4	
168	Monica	Gari Japanese Fusion Bistro	July		4	
169	Monica	Briarwood Nursing and Rehab Center	July		4	
170	Monica	Kindercare Education	July		4	
171	Monica	Avita of Needham	July		4	
172	Diana	St. Sebastian's School Rink	August	(Call)	1	
173	Monica	CVS#2128	August	(Call)	1	
174	Diana	Le Petit Four, The Little Oven	August	(Call)	1	
175	Monica	7-Eleven- 32485C	August	(Call)	1	
176	Monica	CVS #674	August	(Call)	1	
177	Monica	Dunkin Donuts Chestnut	August		2	
178	Monica	Dragon Chef	August		2	

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
179	Diana	Founders Café / Shark Ninja	August		2	
180	Monica	Brother's Pizza	August		2	
181	Monica	Volante Farms	August		2	
182	Monica	Kosta's Pizza & Seafood	August		2	
183	Monica	Starbucks Coffee #7227	August		2	
184	Monica	Mandarin Cuisine	August		3	
185	Monica	Bakers' Best Catering	August		3	
186	Monica	Residence Inn by Marriott Kitchen	August		3	
187	Monica	North Hill Bistro	August		4	
188	Monica	North Hill Central Ave Bakery & Café	August		4	
189	Monica	North Hill Central Kitchen	August		4	
190	Monica	North Hill Main Kitchen	August		4	
191	Monica	Vinodivino Wine Shop	September	(Call)	1	
192	Monica	Walgreens #01852	September	(Call)	1	
193	Monica	Great Plain Ave Gas	September	(Call)	1	
194	Diana	Reveler Beverage Company	September	(Call)	1	
195	Diana	Sweet Tahini	September	(Call)	1	
196	Monica	Cookies By Design	September	(Call)	1	
197	Diana	FUNDamentally Nuts	September	(Call)	1	
198	Diana	The Congregational Church of Needham	September	(Call)	1	
199	Monica	Abbott's Frozen Custard	September		2	
200	Monica	Sudbury Farms	September		2	
201	Diana	Newman Elementary School	September		2	
202	Monica	Mighty Subs	September		2	
203	Diana	Pollard Middle School	September		2	
204	Diana	Hillside Elementary School	September		2	
205	Diana	Broadmeadow Elementary School	September		2	
206	Diana	High Rock School	September		2	
207	Diana	Mitchell Elementary School	September		2	
208	Diana	John Eliot Elementary School	September		2	
209	Diana	St. Sebastian's School	September		2	
210	Diana	Needham High School	September		2	
211	Monica	Panera Bread #3017	September		2	
212	Monica	Subway	September		2	
213	Monica	Dunkin Donuts Highland	September		2	
214	Diana	Temple Beth Shalom Children's Center	September		2	
215	Diana	Gyro and Kebab House	September		3	
216	Diana	PTC Corp. Kitchen	September		3	
217	Monica	Bertucci's	September		3	
218	Monica	Blue on Highland	September		3	
219	Monica	Three Squares Craft Kitchen & Cocktails	September		3	
220	Monica	Fresco	September		3	
221	Monica	Spiga	September		3	
222	Diana	Cappella	September		3	
223	Diana	Epicurean Feast - Kendrick Café	September		3	
224	Monica	The Rice Barn	September		3	
225	Monica	One Wingate Way	September		4	
226	Monica	New Garden Restaurant	September		4	
227	Monica	Sudbury Farms - Mai Sushi	September		4	
228	Monica	Beth Israel Deaconess Hospital Kitchen	September		4	
229	Monica	Wingate Residences at Needham	September		4	
230	Monica	Acapulcos Mexican Restaurant	September		4	
231	Monica	Otrada Adult Day Health Care	September		4	
232	Monica	Fuji Steak House	September		4	
233	Monica	Gari Japanese Fusion Bistro	September		4	
234	Monica	Needham Center Fine Wine	October	(Call)	1	
235	Diana	Charles River YMCA	October	(Call)	1	
236	Diana	Billy's Canteen Service	October	(Call)	1	
237	Diana	Bread of Life Carter UMC	October	(Call)	1	

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
238	Monica	Lt. Manson H. Carter V.F.W. Post 2498	October	(Call)	1	
239	Monica	Omaha Steaks	October	(Call)	1	
240	Monica	Residence Inn Retail Store	October	(Call)	1	
241	Monica	A New Leaf	October		2	
242	Monica	Acorn's Bakery & Café	October		2	
243	Monica	Bagel's Best Inc.	October		2	
244	Monica	Café Fresh Bagel	October		2	
245	Monica	French Press Bakery	October		2	
246	Diana	Council on Aging	October		2	
247	Monica	COOK Needham	October		2	
248	Monica	Gianni's Deli & Pizza	October		2	
249	Monica	Volante Farms - Jordan Bros Seafood	October		2	
250	Monica	Domino's Pizza	October		2	
251	Diana	Rebecca's Café at Olin College of Engineering	October		2	
252	Monica	Needham Golf Club	October		2	
253	Monica	Panella's Market & Deli	October		2	
254	Monica	Sheraton Needham	October		3	
255	Monica	The James	October		3	
256	Monica	The Farmhouse	October		3	
257	Monica	Hearth Pizzeria	October		3	
258	Monica	Masala Art	October		3	
259	Monica	Briarwood Nursing and Rehab Center	October		4	
260	Monica	Kindercare Education	October		4	
261	Monica	Avita of Needham	October		4	
262	Diana	Needham Pool & Racquet Club	November	(call)	1	
263	Diana	Expressions After School Program	November	(Call)	1	
264	Monica	Bin Ends Wine	November	(Call)	1	
265	Diana	Sweet Saba's	November	(Call)	1	
266	Diana	Buddha Superfoods	November	(Call)	1	
267	Diana	Linden/Chambers Meal Site	November	(Call)	1	
268	Diana	Teri's Toffee Haus	November	(Call)	1	
269	Monica	North Hill Necessities Store	November	(Call)	1	
270	Monica	Dunkin Donuts Great Plain	November		2	
271	Monica	Hazels Bakery	November		2	
272	Monica	McDonald's	November		2	
273	Monica	Knowledge Beginnings	November		2	
274	Diana	Walker, Inc	November		2	
275	Diana	Riverside Community Care - Elliot House	November		2	
276	Diana	St. Joseph - Monsignor Haddad Middle School	November		2	
277	Diana	St. Joseph Elementary School	November		2	
278	Monica	Sweet Basil	November		3	
279	Monica	Trip Advisor	November		3	
280	Monica	Restaurant Depot	November		3	
281	Monica	North Hill Bistro	November		4	
282	Monica	North Hill Central Ave Bakery & Café	November		4	
283	Monica	North Hill Central Kitchen	November		4	
284	Monica	North Hill Main Kitchen	November		4	
285	Monica	Sheraton Needham -Retail Store	December	(Call)	1	
286	Diana	Needham Community Council	December	(Call)	1	
287	Diana	Homewood Suites Retail Store	December	(Call)	1	
288	Diana	al FreshCo	December	(Call)	1	
289	Monica	Stacy's Juice Bar	December		2	
290	Monica	Treat Cupcake Bar	December		2	
291	Diana	Homewood Suites by Hilton Needham - Boston	December		2	
292	Monica	Needham House of Pizza	December		2	
293	Monica	Sweet Tomatoes Pizza	December		2	
294	Monica	Town House of Pizza	December		2	
295	Monica	Mandarin Cuisine	December		3	
296	Monica	Bakers' Best Catering	December		3	

	A	B	C	D	E	F
1	Inspector	Establishment Name	Inspection DUE	DONE?	Risk Category	Notes
297	Monica	Residence Inn by Marriott Kitchen	December		3	
298	Diana	PTC Corp. Kitchen	December		3	
299	Monica	One Wingate Way	December		4	
300	Monica	New Garden Restaurant	December		4	
301	Monica	Sudbury Farms - Mai Sushi	December		4	
302	Monica	Beth Israel Deaconess Hospital Kitchen	December		4	
303	Monica	Wingate Residences at Needham	December		4	
304	Monica	Acapulcos Mexican Restaurant	December		4	
305	Monica	Otrada Adult Day Health Care	December		4	
306	Monica	Fuji Steak House	December		4	
307	Monica	Gari Japanese Fusion Bistro	December		4	
308						
309	Total # of inspections in Risk based schedule = 306 inspections					
310	Total# of inspections in 6 month schedule = 260 inspections					

NEEDHAM PUBLIC HEALTH DIVISION



February 14, 2019

Tobacco Compliance Checks



The Needham Public Health Division, in conjunction with the Needham Police Department conducts quarterly tobacco compliance checks in the Town to enforce the Needham Board of Health Tobacco Regulation (Article 1). Under Article 1, no tobacco permit holder in the Town may sell to persons less than 21 years of age. Article 1 § D.3 reads, "Each person selling or distributing tobacco products shall verify the age of the purchaser by means of government-issued photographic identification containing the bearer's date of birth that the purchaser is twenty-one (21) years or older. Verification is required for any person under the age of 27." There are currently 11 permitted tobacco vendors in the Town. During the compliance checks, the Environmental Health Agent and a Needham Police Officer work with a local student under 21 years of age. The student attempts to buy tobacco products from each tobacco permit holder without an ID. If sales are made to the student, the tobacco permit holder is subject to the following penalties under Article 1 § S.:

- a) In the case of a first violation, a fine of three hundred dollars (\$300.00) and the Tobacco Product Sales Permit shall be suspended for seven (7) consecutive business days.
- b) In the case of a second violation within 36 months of the date of the first violation, a fine of three hundred dollars (\$300.00) and the Tobacco Product Sales Permit shall be suspended for fourteen (14) consecutive business days.
- c) In the case of a third violation within 36 months of the date of the first violation, a fine of three hundred dollars (\$300.00) and the Tobacco Product Sales Permit shall be suspended for thirty (30) consecutive business days.
- d) In the case of a fourth violation within 36 months of the date of the first violation, a fine of three hundred dollars (\$300.00) and the Tobacco Product Sales Permit shall be suspended for ninety (90) consecutive business days.
- e) In the case of a fifth violation or repeated, egregious violations of this regulation within a 36 month period, the Board of Health shall hold a hearing in accordance with subsection 4 of this section and shall permanently revoke a Tobacco Product Sales Permit.

For the February 14, 2019 compliance checks, two female students who were 19 and 21 years-old from Olin College assisted with the compliance check. **There was one sale made to the underage buyer.** Attached is a complete summary detailing each compliance check.



<u>Establishment:</u>	Roche Bros. Supermarket, Inc.
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Grocery Store
<u>Time:</u>	7:07 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked age?:</u>	No
<u>Sex of Clerk:</u>	Female
<u>Age of clerk:</u>	Young Adult
<u>Type of tobacco asked for:</u>	Marlboro Lights
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy of cigarettes. An adult female clerk asked for ID and then refused a sale.

<u>Establishment:</u>	7-Eleven #32485B, 845 Highland Ave.
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Convenience Store
<u>Time:</u>	6:13 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Adult
<u>Type of tobacco asked for:</u>	Marlboro Lights/JUUL Pods
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy of Marlboro Lights. No sale was made. The of-age purchaser bought a 4 pack of JUUL Pods which cost approximately \$21.

<u>Establishment:</u>	Great Plain Ave. Gas, Inc.
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Gas Mini-Mart
<u>Time:</u>	6:50 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Adult
<u>Type of tobacco asked for:</u>	Blu E-cigarettes
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted to buy a Blu e-cigarette. Purchaser noted that there were JUUL pods available. The three types described as blue, dark blue and brown. Possible flavors are mint, menthol, and tobacco.

<u>Establishment:</u>	Needham Service Center, Inc.
<u>Type of Establishment:</u>	Independent
<u>Style of Establishment:</u>	Gas Mini-Mart
<u>Time:</u>	6:40 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Older Adult
<u>Type of tobacco asked for:</u>	Marlboro Lights
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy of cigarettes and no sale was made.

<u>Establishment:</u>	Needham Center Fine Wine
<u>Type of Establishment:</u>	Independent
<u>Style of Establishment:</u>	Liquor Store
<u>Time:</u>	6:45 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Young Adult
<u>Type of Tobacco Asked:</u>	Cigar
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	Participant attempted to buy a cigar product. No sale made to of-age buyer because the underage buyer was present and without an ID.

<u>Establishment:</u>	Sudbury Farms
Type of Establishment:	Chain
Style of Establishment:	Grocery Store
Time:	6:34 pm
Purchaser asked for ID?:	Yes
Purchaser asked for age?:	No
Sex of Clerk:	Male
Age of Clerk:	Young Adult
Type of tobacco asked for:	Marlboro Lights
Outcome:	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy of cigarettes. Older manager was present behind counter. Checked the birthdate on the ID of the of-age purchaser.

<u>Establishment:</u>	7-Eleven #36044H, 173 Chestnut St.
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Convenience Store
<u>Time:</u>	6:55 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	Yes
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Older Adult
<u>Type of tobacco asked for:</u>	JUUL pods
<u>Outcome:</u>	Sale Made
<u>Notes:</u>	The underage purchaser attempted to buy a 4 pack of JUUL pods. She was asked for ID and let the clerk know she did not have anything on her. The clerk asked for her birthday, she responded and then the clerk proceeded to sell the JUUL menthol pods.

<u>Establishment:</u>	Needham Heights Auto. Shell, 875 Highland Ave
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Gas Mini-Mart
<u>Time:</u>	6:06 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Adult
<u>Type of tobacco asked for:</u>	Marlboro Lights
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy Marlboro Lights, no sale made.

<u>Establishment:</u>	Speedway #2472
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Gas Mini-Mart
<u>Time:</u>	6:21 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked for age?:</u>	No
<u>Sex of Clerk:</u>	Female
<u>Age of Clerk:</u>	Older Adult
<u>Type of tobacco asked for:</u>	Blu E-cigarette Original
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy the Blu e-cigarette. No sale was made.

<u>Establishment:</u>	Fernandes Mini-Mart
<u>Type of Establishment:</u>	Chain
<u>Style of Establishment:</u>	Gas Mini-Mart
<u>Time:</u>	7:19 pm
<u>Purchaser asked for ID?:</u>	Yes
<u>Purchaser asked age?:</u>	No
<u>Sex of Clerk:</u>	Male
<u>Age of Clerk:</u>	Adult
<u>Type of tobacco asked for:</u>	Marlboro Lights
<u>Outcome:</u>	No Sale Made
<u>Notes:</u>	The purchaser attempted a buy Marlboro Lights. No sale was made.

TOWN OF NEEDHAM SELECT BOARD

**GRANT OF LOCATION FOR INSTALLATION ANTENNAS AND RELATED
EQUIPMENT**

**ORDER FOR POLE AND WIRE LOCATIONS
UNDER MGL c. 166, §§ 22 AND 25 A**

In the Town of Needham, Massachusetts,
Notice supplied and public hearing held, as provided by law,

IT IS HEREBY ORDERED:

That _____ (Petitioner) is granted
location and permission to install and maintain wireless equipment and all sustaining and
protecting fixtures on an existing utility pole located on a public way on
_____ (Location) **in Needham, Massachusetts**, as requested
by Petitioner's Petition for Pole and Wire Locations under MGL c. 166 §§ 22 and 25A, dated
_____ (Petition Date).

All construction under this order shall be in accordance plans titled

_____.

The Petitioner shall seek to install (circle one) **side mount** or **top mount** or **top mount** without
extension equipment.

The Petitioner agrees to the Town of Needham Conditions Regarding Grant of Location for
Installation Antennas and Related Equipment located on reverse side of this Order.

I hereby certify that this order was adopted at a meeting of the Select Board of the Town of
Needham, Massachusetts, held on the _____ day of _____, 20____.

Town Clerk
Town of Needham, Massachusetts
1471 Highland Avenue
Needham, Massachusetts 02492

Received and entered in the records of location orders of the Town of Needham, at Book _____,
Page _____.

Attest: _____

Town Clerk
Town of Needham, Massachusetts

Select Board

TOWN OF NEEDHAM CONDITIONS REGARDING GRANT OF LOCATION FOR INSTALLATION ANTENNAS AND RELATED EQUIPMENT

All equipment shown on the aforementioned plans may be attached to said utility pole, including, but not limited to:

- Antennas
- Radio Units
- Meters
- Mounting Brackets
- All other necessary sustaining and protecting fixtures.
- Groundbars
- Conduits
- Cables
- Disconnects

Such plans, including all notes shown thereon, are hereby incorporated as part of this Order.

This Grant of Location is made subject to the following conditions:

1. The Small Cell Attachment shall comply with the maximum permissible radio frequency (“RF”) exposures adopted by the Federal Communications Commission, taking into consideration other RF sources at the site.
2. The Petitioner shall annually provide a certificate of RF compliance to the Office of the Town Manager, Needham Town Hall, Town of Needham, Massachusetts.
3. The Petitioner shall ensure that replacement poles (if necessary) are installed at the minimum height necessary to accommodate the small cell antenna equipment.
4. The Pole shall not be a “double pole” at the time of Small Cell Attachment installation. (A “double pole” occurs where a replacement utility pole is erected alongside the pole to be replaced for the purpose of transferring the electric, telephone, cable, and other wires from one pole to the other). In the event that, after installation of the Small Cell Attachment, the Pole must be replaced, the Petitioner shall work with the Pole owner(s) to mitigate and remove any “double pole” at the proposed location.
5. The approved small cell antenna and related equipment described in the plans identified in this Order (collectively, the “Small Cell Attachment”) shall not include lights unless required under applicable federal or state law.
6. The Small Cell Attachment shall blend with the color of existing attachments on the designated utility pole (the “Pole”) or with the color of the Pole itself.
7. The Small Cell Attachment shall not project over the public roadway or the sidewalk beyond the berm or curb, or otherwise interfere with the safety and convenience of ordinary travel over the public right of way or sidewalk.
8. The Petitioner shall seek to avoid locating Small Cell Antenna equipment closer than fifty feet from a residential dwelling.
9. The Petitioner shall seek to avoid locating Small Cell Antenna equipment closer than twenty feet from a driveway opening.
10. The Petitioner shall seek to avoid locating Small Cell Antenna equipment that would negatively impact the health of public shade trees or that would require significant tree trimming as a result of the antenna location.

Mental Health First Aid training coming

weeks 2/20/19

On Monday, February 25, and Wednesday, February 27, from 5-9 p.m., Needham Health and Human Services will be offering Mental Health First Aid training at the Center at the Heights (CATH). This eight-hour training course gives people the tools to

identify when a youth might be struggling with a mental health or substance use problem, and to connect them with appropriate support and resources when necessary.

Just as CPR helps even those without clinical training assist an

individual having a heart attack, Youth Mental Health First Aid prepares participants to interact with a youth experiencing a mental health crisis. Mental Health First Aiders learn a five-step action plan that guides them through the process of reaching out and offering appropriate support.

For more information or to participate in this Youth Mental Health First Aid training, email needhamyouth@needhamma.gov or call (781-455-7940, x215).

Art in Bloom set for March

Now in its 11th year, Needham's award-winning Art in Bloom will return by popular demand to the Needham Public Library on Saturday, March 9, from 9 a.m. - 5 p.m. and on Sunday, March 10,

from 1 p.m. - 5:00 p.m. There will be 70-plus mixed medium pieces of artwork by talented Needham High School students and creative, colorful, floral interpretations of their artwork.

by members of Beth Shalom Garden Club and participants from Needham and Kalmia garden clubs. Past exhibits from this free event can be seen at NeedhamArtinBloom.com.

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Needham

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Art in Bloom set for March

Now in its 11th year, Needham's award-winning Art in Bloom will return by popular demand to the Needham Public Library on Saturday, March 9, from 9 a.m. - 5 p.m. and on Sunday, March 10,

from 1 p.m. - 5:00 p.m. There will be 70-plus mixed medium pieces of artwork by talented Needham High School students and creative, colorful, floral interpretations of their artwork.

Mental Health First Aid training coming

On Monday, February 25, and Wednesday, February 27, from 5-9 p.m., Needham Health and Human Services will be offering Mental Health First Aid training at the Center at the Heights (CATH). This eight-hour training course gives people the tools to

identify when a youth might be struggling with a mental health or substance use problem, and to connect them with appropriate support and resources when necessary.

Just as CPR helps even those

Leigh Doukas, president of the Friends of the Traveling Meals, donates \$300 of Sudbury Farms gift cards to Needham Health

Department Nurse Tiffany Zike for distribution to needy clients in Needham for the holidays.

weekly
2/11/15



individual having a heart attack, Youth Mental Health First Aid prepares participants to interact with a youth experiencing a mental health crisis. Mental Health First Aiders learn a five-step action plan that guides them through the process of reaching out and offering appropriate support.

For more information or to participate in this Youth Mental Health First Aid training, email needhamyouth@needhamma.gov

Needham Health and Human Services to offer mental health first aid training

Posted at 8:54 AM

Needham Health and Human Services will offer youth mental health first aid training from 5 to 9 p.m. Feb. 25 and 27 at the Center at the Heights, 300 Hillside Ave., Needham Heights.

The eight-hour training course will give people tools to identify when a youth might be struggling with a mental health or substance use problem and to connect them with appropriate support and resources when necessary. Attendees will learn a five-step action plan that guides them through the process of reaching out and offering appropriate support.

For more information or to participate in the training, email needhamyouth@needhamma.gov or call 781-455-7940, ext. 215.

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NHS Life Skills Conference a success



Muzi Motors employees Jonathan Aleman, Chris Caceres, Marshall Tulley teach 'Basic Car Care.'

Last week, the Substance Prevention Alliance of Needham (SPAN) partnered with Needham High School students, the Director of Needham Health & Wellness and BID-Needham Hospital to unveil the Needham

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High School Life Skills Conference, a three-day event that gave NHS seniors the chance to sign up for one-hour life skills workshops of their choice.

The idea started as a student project last year. Four Needham High School seniors surveyed their classmates regarding what might be causing them stress as they prepared to graduate. They found that while most students felt very prepared to leave Needham High School academically, they did not feel prepared when it came to basic life skills.



(<http://www.hometownweekly.net/wp-content/uploads/2019/01/life004.jpg>)

NHS School Resource Officer Adrienne Anderson teaches students how to cook.



(<http://www.hometownweekly.net/wp-content/uploads/2019/01/life003.jpg>)

Needham Bank's Marketing Event & Community Relations Manager Erica Shom teaches 'How to Manage your Money' to NHS seniors.

The students recommended that a Life Skills Conference be developed for seniors in order to help reduce stress and help prepare them for life beyond NHS. The students did a great deal of research, and found strong support for the idea from NHS Principal Aaron Sicotte, as well as the administration.

The Substance Prevention Alliance of Needham (SPAN) heard about the story on social media when students began posting on the Needham Facebook page in search of community members to teach workshops. SPAN brought the idea to BID-Needham, which offered to sponsor the event.

Kathy Pinkham, Director of the K-12 Wellness Department at Needham Public Schools, agreed to pilot the conference for

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seniors during health classes for three days at the end of January.

The result was the first Life Skills Conference, which brought many Needham community and business owners to NHS last week to share their time and advice.



(<http://www.hometownweekly.net/wp-content/uploads/2019/01/life005.jpg>)

Three NHS seniors learn how to chop vegetables during Adrienne Anderson's Basic Cooking workshop.

📍 Needham (<http://www.hometownweekly.net/Category/Needham/>)

📅 January 30, 2019

👤 Hometown Weekly Staff

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NHS Life Skills Conference a success



Three NHS seniors learn how to chop vegetables during Adrienne Anderson's Basic Cooking workshop.

High School seniors surveyed their classmates regarding what might be causing them stress as they prepared to graduate. They found that while most students felt very prepared to leave Needham High School academically, they did not feel prepared when it came to basic life skills.

The students recommended that a Life Skills Conference be developed for seniors in order to help reduce stress and help prepare them for life beyond NHS. The students did a great deal of research, and found strong support for the idea from NHS Principal Aaron Siccotte, as well as the administration.

The Substance Prevention Alliance of Needham (SPAN) heard about the story on social media when students began posting on the Needham Facebook page in search of community members to teach workshops. SPAN brought the idea to BID-Needham, which offered to sponsor the event.

Kathy Pinkham, Director of the K-12 Wellness Department at Needham Public Schools, agreed to pilot the conference for seniors during health classes for three days at the end of January.

The result was the first Life Skills Conference, which brought many Needham community and business owners to NHS last week to share their time and advice.



Needham resident Liz Neustaedter teaches 'How to Find a Job.'



NHS School Resource Officer Adrienne Anderson teaches students how to cook.

Learn life skills from community members

By Stefan Geller

sgeller@wickedlocal.com

As the importance of a college degree in the United States has surged over the years, the scope of academic knowledge at Needham High School has closely followed. But while NHS students have become increasingly better at solving complex equations and writing eloquent essays, some are learning how to do something they've never known how to do: laundry.

This week NHS launched its first ever Life Skills Conference, a three-day event in which community members taught a range of essential skills to the

See **SKILLS**, A5



School Resource Officer Adrienne Anderson teaches students how to chop an onion in the basics of cooking class. [WICKED LOCAL STAFF PHOTO /

STEFAN GELLER]

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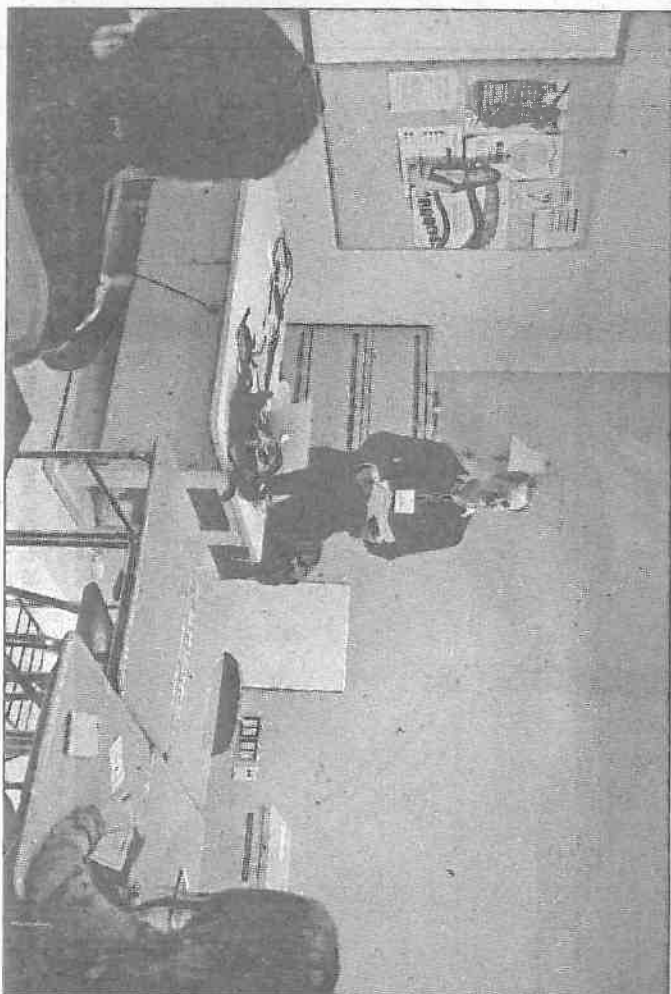
SKILLS

om Page A1

ttire senior class in order help prepare them for life adults, such as how to find ob, the basics of car maintenance and how to cook.

"It's super beneficial cause these are things that wouldn't otherwise gain knowledge about and would in the dark on," said NHS nior Kevin Mackenzie, ho took a class on money management. "I really like to cus on my finances; right w I have a job and a debit rd so I kind of have a taste I managing money, but lon't really know every- ing about it, so a class like is helps me broaden my ope."

The idea for the confer- ce first began last year, ten four seniors in the eater Boston Project - a iss at NHS in which stu- nts are tasked with solving



Aaron Adler, a business owner in Needham, explains how to smartly use a credit card and avoid racking up debt. [WICKED LOCAL STAFF PHOTO / STEFAN GELLER]

real-world problems - sur- veyed their classmates about what was causing them stress as they prepared to graduate. They found that

while most students felt OK about their academics, the feeling was not the same when it came to essential life skills.

Following their survey, the four seniors pitched the idea for the conference to NHA administrators, who part- nered with the Substance

on for 25 years. Every-year I've been here. and this is

modular classrooms will be constructed and full-day

the school committee at a hearing a week ago. "I just



Needham resident Elizabeth Gould Neustaetter, a managing associate at Isaacson, Miller, gives students pointers on how to follow up after a job interview. [WICKED LOCAL STAFF PHOTO / STEFAN GELLER]

Prevention Alliance of Need- ham (SPAN) and Beth Israel Deaconess Hospital to make the event a reality.

"Years ago we had home economics, we had shop classes in school, but Need- ham High School is very academic-oriented and the goal is to get kids ready for college. But they wanted to get ready for life," said Kathy Pinkham, director of K-12 Wellness Department.

"It's exciting when the kids connect and identify that they have a need in terms of education. And when you can identify the needs of stu- dents and match that with education, that feels good."

Pinkham organized with the health and wellness teachers to find the time and space for the workshops, while Karen Mullen of SPAN

found volunteers in the com- munity to teach the subjects. BID Needham also offered to sponsor the event.

The volunteer teachers included School Resource Officer Adrienne Anderson, Erica Shom from Needham Bank and a trio of employees from Muzi Ford.

According to Pinkham, if the post-conference stu- dent surveys indicate that they found the event effec- tive, school administrators will consider adopting it as a yearly event.

"We have an opportu- nity to not only teach the academic courses, but it's exciting to be able to teach them some things that they can go out and use today, tomorrow and the next day," Pinkham said.

there to be more room for special education. English

they believed they wouldn't be able to save money or

SCHEDULE