



Needham Board of Health



AGENDA

Thursday April 16, 2020

9:00 a.m.

Zoom Meeting ID: 944-7251-8962

Under Governor Charlie Baker's emergency "Order Suspending Certain Provisions of the Open Meeting Law G.L. c. 30A, S20", issued March 12, 2020 and in effect until termination of the emergency, meetings of public bodies may be conducted virtually provided that adequate access is provided to the public. The Needham Board of Health will hold this meeting virtually on April 16, 2020 at 9:00 a.m. No public participation is anticipated for this meeting.

To listen and view this virtual meeting on a phone, computer, laptop, or tablet, download the "Zoom Cloud Meeting" app in any app store or at [www.zoom.us](https://zoom.us). At the above date and time, click on "Join a Meeting" and enter the meeting ID 944-7251-8962 or click the link below to join the webinar:
<https://zoom.us/j/94472518962>

- **9:00 to 9:05 – Welcome & Review of Minutes (March 5th)**
- **9:05 to 9:40 – COVID-19 Update and Discussion**
 - **Emergency Operations Center**
 - **Case Reporting**
 - **Communicable Disease Follow-up and Contact Tracing**
 - **Public Information Efforts**
 - **Donation Coordination and Management**
 - **Continuing Food Establishment Inspections**
 - **Ongoing Travel Meals Activities**
 - **Volunteer Opportunities**
- **9:40 to 9:45 – Board of Health Vote on Proposed Fees and Charges**
- **9:45 to 10:00 – Staff Reports (February, March)**
- **Other Items – Next BOH meeting Tentatively on Tuesday, May 12th at 9:00 a.m.**
- **Adjournment**

(Please note that all times are approximate)



NEEDHAM PUBLIC HEALTH DIVISION



Board of Health Meeting Minutes

Date: March 5, 2020

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

Members: Edward Cosgrove, PhD, Chair
Stephen Epstein, MD, MPP, Member
Kathleen Ward Brown, ScD, Vice Chair
Christina S. Mathews, MPH, Member
Robert A. Partridge, MD, MPH, Member

Staff present: Tara Gurge, Karen Shannon, Maryanne Dinell, Diana Acosta, Carol Read, Tiffany Zike, Timothy McDonald

Dr. Edward Cosgrove, Board Chair, called the meeting to order at 7:00 pm.

Minutes: The January 23, 2020 minutes were reviewed. Dr. Partridge made a motion to approve the minutes. Ms. Mathews seconded. The January minutes were approved by unanimous vote. Ms. Zendelli Depina was introduced. She is working with Ms. Read on the PhotoVoice youth project. Ms. Dana Rosenberg is the nursing intern working with Ms. Zike.

COVID-19 Update and Discussion

Ms. Tiffany Zike stated that she or Mr. McDonald will give a presentation to the Select Board on COVID-19 on March 10. Ms. Zike noted that things are very fast-moving and changing each day. Ms. Zike said that the presentation will include how the virus is spread, risk of serious illness, and the numbers of confirmed cases, presumed cases, and quarantines in Massachusetts. She also circulated CDC guidelines. There was a discussion about recommended quarantine practices and the availability and protocols regarding testing.

Ms. Zike is working with Barbara Singer, Director of School Health Services at the Needham Public Schools, to send information about the virus, infection, and cleaning protocols to all schools, including private schools and day care providers. Ms. Zike will be meeting with the Beth Israel Deaconess Infection Control staff this week.

There was further discussion about unified messaging in Needham, including on the Town website and Needham Alert. The discussion included effective mechanisms for communication, both internally and externally. Also discussed were the public alert line, managing incoming phone and email messages, Medical Reserve Corps activation, and preparing for service disruption.

The Town has a “levels of services disruption” plan which Mr. McDonald will trigger. Each Town department is in the process of determining essential staff. For example, a high degree of community transmission will trigger reducing all meetings to ten people or less. This will be followed by department closures.

Mr. McDonald asked the Board to identify communications gaps so that he can resolve the issues with the Information Technology Department and with the Town’s Public Information Officer Cyndi Roy Gonzalez. Nursing homes are discussing quarantine, meal preparation, staff screening, and coverage issues. CDC circulated guidelines today for health care coverage issues. It was noted that hospitals are stretched already and one Board member noted that the national stockpile of masks is limited. Public health coverage is complicated by the fact that Donna Carmichael is retiring April 30th. If there is more community need, per diem nurses will be hired. The Needham Alert text will only be used for high priority messages.

Sira Naturals loyalty reward program inquiry

Ms. Gurge stated that Sira Naturals had approached the department about instituting a points system for medical marijuana purchases in the Needham facility that could be redeemed at the Somerville recreational marijuana dispensary. There are no discounting options in Needham’s regulations because there is no reason to encourage greater use of medical products than already recommended by a physician. Dr. Epstein noted that the regulations state that Sira in Needham is a medical facility and Dr. Partridge noted that, by definition, medical marijuana is by prescription only. The loyalty program is not appropriate based on the regulations, determined the Board of Health.

Discussion of proposed watermelon gummy product packaging for new product to be offered for sale at Needham Sira site:

Sira had given the prototype of the proposed packaging to Ms. Gurge. It is very colorful, with bright pink and green colors, and has large bubble font which could be attractive to children and is clearly not a plain label as indicated in the medical marijuana regulations. The regulation states the packaging must be opaque and plain. The proposed packaging is not acceptable and must be revised to meet the current regulation requirements. **Dr. Cosgrove made a motion to not allow Sira Naturals to start a rewards program in Needham. Ms. Mathews seconded. The vote was unanimous.**

Sira Naturals will not be allowed to begin a loyalty rewards program in Needham.

7:43 PM Hearing about Assistant Director Gurge’s designation of apartment unit as “Dwelling Unit Unfit for Human Habitation” and Public Health order letter re: “Conditions deemed to endanger or impair health or safety”

An apartment in Nehoiden Glen had an occupant due to return from rehabilitation. The occupant had been removed from unit based on fire and police reports. Ms. Gurge found that the apartment had not been professionally cleaned or inspected. She and Building Commissioner David Roche visited and deemed the unit unfit and communicated via order letter to Nehoiden Glen, the landlord, and the occupant’s sister. Resident is back in rehabilitation and hospital. Nehoiden Glen hired a company as of March 5 to clean and sanitize it. Mr. Roche and Ms.

Gurge will revisit and Springwell will be involved if the resident is able to return. Emergency orders can be issued in unsanitary conditions. No Board vote was required because neither party challenged Ms. Gurge's determination.

Discussion of Board of Health fees and charges was tabled until the April meeting. Board members have the details in their packet for discussing and vote at the April meeting.

Needham Tobacco fines for underage sales in context of new state law and results of latest compliance check

Ms. Acosta reported that no underage tobacco sales occurred at the latest check. She did the checks with Officer Adrienne Anderson of the Needham Police Department. Ms. Acosta noted that all three Dunkin Donuts locations have a new owner who has decided to not sell tobacco at their retail store location and no tobacco displays were on view. The 7 Eleven on Highland had a Juul device for sale but no pods (Juul pods are not allowed in Massachusetts). Because of the change in state law there is now a \$1000.00 fine for the first violation of selling tobacco to an underage person. Ms. Acosta said that the Needham regulation will need to be revised at the April or May meeting. Ms. Acosta reported that Cheryl Sbarra, from Massachusetts Association of Health Boards, said that state law takes precedence over local law and the current tobacco underage sales regulation is \$1000.00 for first offense, \$2000.00 for second offense, and \$5000.00 for third offense. The new aligned regulation should be ready to take effect June 1. The Board agreed to review the regulation at its April or May meeting.

Continued Board discussion about enforceable agreement for sewer connection to 57 Walker Lane septic system

There has been continued discussion with the homeowner about the deadline for the enforceable agreement. Mr. McDonald and Ms. Gurge have been working with all parties involved to try to keep to the timeframe. Ms. Gurge explained that the homeowner had met with Jones contracting. Also, Mr. DelGazo, the town engineer, had met with Jones and with the neighbors. Rick Merson, the Director of Public Works, requested that a common sewer for Walker Lane be on the May Town Meeting agenda. Mr. DelGazo had reiterated to the homeowner that common betterments had not been funded since the early 1990s. The Board discussion noted that regardless of what happens at any future town meeting, the homeowner must comply with the enforceable agreement. The failure of the homeowners septic at 57 Walker is not correlated directly with the contamination of Walker Pond. The next check-in date is May 1.

SPAN Substance Prevention Alliance of Needham (SPAN) community initiative and prevention efforts

Presented by Ms. Karen Shannon, Program Director of Substance Use Prevention

Ms. Shannon provided an overview of recent SPAN work on limiting underage access to alcohol. SPAN began focusing on underage access in spring 2019. The discussion of a "good neighbor" campaign was inspired by a policy at Volante Farms where ID checks are required of all alcohol purchases. Thinking that this would be a good theme around which to develop a community partnership, SPAN developed a "good neighbor" window poster which could be offered to any

business that wants to adopt the practice. Ms. Shannon had presented the idea at the December Select Board meeting. However, both the Select Board and the Town Manager were concerned that the effort, although voluntary, would conflict with the Select Board jurisdiction over alcohol licensure and compliance checks. A discussion of the good neighbor campaign ensued. The Board of Health, seeing this as a prevention and education campaign rather than as a regulatory function, believes that this substance use prevention strategy falls within the Public Health domain. The Board recommended emphasizing that this would be a voluntary program.

Dr. Cosgrove made a motion to support the SPAN Good Neighbor Community Partner voluntary program by posting signs in establishments who have agreed to require I.D. checks of all patrons. Dr. Partridge seconded. The motion passed unanimously. The Board noted it is happy to meet with the Select Board at a future public meeting to discuss the issue.

Ms. Shannon also reported that when the alcohol training kits were distributed to businesses in October 2019 a prototype of the window poster was also shared. Only a few businesses expressed concerns about requesting identification from their regular patrons. However, once the campaign was presented as a community effort to prevent underage access to alcohol, most establishments were comfortable with the idea and said they could explain the reasoning behind the policy to their regular customers.

Discussion of tobacco vendors, waiting list, unassigned permit, and retiring a permit

Ms. Gurge reported that the new Dunkin Donuts franchisee (3 locations in town) has decided not to sell tobacco products at their mini marts. She noted that no one is on the waiting list for a tobacco permit and there have been no inquiries for over a year. **Dr. Cosgrove made a motion to retire the permit effective February 1, 2020. Dr. Brown seconded. The motion passed by unanimous vote.** The tobacco permit returned by Dunkin Donuts will be retired. There are now nine tobacco permits in Needham.

Adult use marijuana and possible regulation discussion

Ms. Zike passed out a rough draft of the adult-use regulation to Board members. She noted that the draft includes definitions, information about the Cannabis Control Commission secret shopper tests, and suggestions for coordinating with the state regulations. The Board agreed to send edits to Ms. Zike including input on the 5 milligram definition of a single serving. Different dose definitions for tinctures, droplets, and bottles are part of the Cannabis Control Commission regulations. A discussion ensued on buds and flowers and how servings of those should be defined within proposed regulations.

THC dose by strain is another issue. In developing the regulation, the Board of Health will have to keep in mind the Town's desire to enhance business districts including the area behind Sira Medical Marijuana Dispensary. We will have to look at setbacks for the dispensary if Sira wants to expand to recreational marijuana, and to keep in mind the need to protect children who may live in any of the parcels likely to be combined for future housing zoning requests. A setback would restrict the development but not prevent it. The Board will examine sensitive use setbacks with the suggestion of 500 feet for medical marijuana and 1000 feet for recreational marijuana. A distance variance is a possibility for the Sira medical site. The May Town Meeting may lead

to a change in the general bylaw prohibiting recreational marijuana, so the Board of Health will need to carefully examine setback precedents and suggestions in the light of future development proposals. The Board noted that for every 5 alcohol retail licenses a minimum of 1 marijuana establishment is allowed.

The final regulation discussion will take place in June.

Board Discussion of proposed Select Board policy on siting of small cell wireless facilities:

The board discussed that there are no cumulative or overall exposure federal guidelines for 5G networks that all the major cell providers. The FCC guidelines note that regulations should not be “unduly burdensome” to businesses. The Board of Health is empowered by the Commonwealth of Massachusetts to weigh in on the side of health issues. The Board would like to regulate the placement of 5G near schools as some early studies show that prolonged exposure at 200 meters or less causes neuro-cognitive decline among young people. The Board of Health would like to align with Massachusetts guidelines so as to promote public health by decreasing exposure to 5G waves. Mr. McDonald will draft a letter for the Select Board with the Board of Health concerns regarding siting of 5G. The Select Board has requested the Board of Health to assist with small cell regulation.

Staff Reports:

Nursing Report, Tiffany Zike

There were 32 flu cases in January (21 type A and 11 type B). In February there were 58 cases of flu. There was 1 Campylobacter (from travel) in January and 1 Noro Virus in January.

Traveling Meals Report, Maryanne Dinell

Ms. Dinell reported that she is short volunteers and that the Exchange Club members assisted with the program. For the first time she has five households with two people in each home receiving meals. She noted that if the virus worsens the program might need to rethink the delivery procedure to allow frozen food to be left at the door.

Environmental Health Report, Tara Gurge and Diana Acosta

The most recent restaurant checks revealed complaints that led to an administrative hearing for Hungry Coyote which has only been open six months. Ms. Gurge and Ms. Acosta provided the owner with a list of bilingual ServSafe trainers at the administrative hearing. These Spanish-speaking trainers can assist with the language barrier. There was also a discussion of rules for sick workers not coming to work, food temperatures, and cleaning and sanitation issues within the restaurant. They have just arranged for pest control on a monthly basis. Ms. Gurge and Ms. Acosta will be monitoring closely as there have been four complaints during these first six months.

Ms. Acosta is working with Keolis on continuing complaints about reports of vibration caused by the train from residents in the Heights who live within 25 feet of the tracks. Keolis has completed a study which was sent to the MBTA—the latter has not yet responded to Ms. Acosta but she is keeping the neighbors informed.

Ms. Gurge continues to meet with David Roche, the Building Commissioner, about protocols regarding renovation of houses versus tear-downs as it relates to asbestos and asbestos air release. The Town of Westford has strong protocols for renovations versus tear downs to which Ms. Gurge will refer as she begins to strengthen Public Health Division protocols for conducting these renovation reviews, to be enacted this spring. She noted that the renovations which only leave one original wall in place have previously been a resident concern, since this scenario would not trigger a Public Health Division review. New protocols will trigger a Public Health Division review for renovations along with tear-down construction projects, which would help to ensure that proper asbestos removal was conducted, documented, and disposed of properly.

Substance Use Prevention Report, Karen Shannon

Ms. Shannon reported on the continuing work on vaping prevention at Needham High School. SALSA is working with youth action teams on the soon to launch “Talk about It” program. Using email, Talk About It enables Needham High School students to submit questions or concerns about themselves or a friend to the Guidance Department. Ms. Shannon is also writing a grant proposal to the MetroWest Health Foundation on vaping which will be submitted in March.

Carol Read, Regional Substance Abuse and Prevention Program

Ms. Read submitted a proposal to SAMSHA for the Strategic Prevention Framework grant. This five-year prevention program funds communities up to \$300,000 annually. As the lead agency, Needham Public Health Division will partner with NC8 region towns (Canton, Dedham, Milton, Norwood, Wellesley, Westwood, and Walpole) to prevent underage substance use, focusing on alcohol, marijuana, and e-cigarette. Grant award notifications are expected in July. Mr. McDonald noted that Needham’s application scored highly last year in a competitive funding cycle but was not selected by the review committee.

The Massachusetts Department of Public Health has extended the SAPC grant program funding through September 30th. Ms. Zendelli Depina provided an overview of the PhotoVoice project, including an update on the SAPC towns’ youth participation. As requested by the Needham Board of Health, Ms. Depina has obtained permission from the Needham Library to display some of the 2019 PhotoVoice photos in the library.

Board Reorganization

Dr. Cosgrove reminded the Board that, according to its own bylaws and traditions, the Board reorganizes each March or April in advance of Annual Town Meeting. Mr. McDonald noted the Board Chair is automatically a member of Town meeting. **Dr. Cosgrove made a motion for Dr. Kathleen Ward Brown to become the Chair and for Dr. Robert Partridge as Vice Chair effective April 2020. Dr. Cosgrove then made a motion to approve the Board reorganization. Dr. Epstein seconded. The vote was unanimous.** The Board is now reorganized effective at April 16 meeting.

Dr. Epstein made a motion to adjourn. Dr. Brown seconded. Unanimous vote to adjourn. Meeting adjourned at 9:17 pm

Items Delayed to next Board of Health Meeting--April 16 9-11 am

- EEE Response Plan
- Vote on Proposed Board of Health Fees and Charges
- Inquiry re: Application Process for IV Lounge
- Traveling Meals Program Policies

Minutes Prepared by,

Faith Crisley

Recording Secretary



Board of Health

Kathleen Ward Brown, ScD

Edward Cosgrove, PhD

Stephen Epstein, MD, MPP

Christina S. Mathews, MPH Robert Partridge, MD, MPH

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	\$25.00
Beaver Removal Permit	\$75.00	\$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	\$75.00
Food:		
• Bottling Permit	\$500.00	\$500.00
• Farmers Market Seasonal Permit	NOTE	NOTE
• Food Service – less than 50 seats	\$265.00	\$250.00
• Food Service – 50 to 149 seats	\$460.00	\$450.00
• Food Service – 150 to 250 seats	\$525.00	\$550.00
• Food Service – more than 250 seats	\$625.00	\$650.00
• Food Service – Catered Feeding Location	--	\$175
• Food Service – Residential Kitchen	--	\$125
• Mobile Food Service Vendors	NOTE	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	\$150.00
• Retail Food Establishment between 1,500 and 3,000 square feet	\$265.00	\$250.00
• Retail Food Establishment between 3,000 and 6,000 square feet	\$460.00	\$450.00
• Retail Food Establishment between 6,000 & 10,000 square feet	\$525.00	\$550.00
• Retail Food Establishment more than 10,000 square feet	\$700.00	\$750.00
• Temporary/One Day Event Permit	\$30.00	\$50.00

Proposed March 5, 2020. Adopted April XY, 2020. Effective July 1, 2020.

Permit/License	Fee	Fee
Hauler Company (Grease, Medical, Rubbish, Septic)	\$100.00	\$150.00
Hauler, Inspection Charge per Truck	\$30.00	\$30.00
Hotel/Motel	\$200.00	\$200.00
Marijuana:		
• Plan Review (Treatment Center 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
• Marijuana Treatment Center (MTC) Permit	\$2,500.00	\$2,500.00
• Marijuana Home Cultivation Permit (Home Permit)	\$150.00 ¹	\$150.00 ²
Pre-Residency Housing Inspection ³	\$75.00	\$75.00
Sharps Permit	\$100.00	\$100.00
Swimming Pool:		
• 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
Tanning (Indoor Tanning):		
• New Establishment	\$500.00	\$500.00
• Each Booth	\$250.00	\$250.00
Title V/Septic: <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	\$50.00
• 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

¹ If this fee poses a verified financial hardship, the Director of Health & Human Services 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.

Wood-burning Boiler Permit Review <i>(not subject to Late Renewal Surcharges)</i>	\$100.00	\$100.00
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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.
- In extraordinary circumstances, the Director of Health & Human Services may modify or reduce the fees noted above if, in the Director's opinion, it is the best interests of the Town of Needham. The Director will inform the Board of any modifications and the rationale for such actions at the Board's next meeting.
- Mobile Food Vendor permits and permits for the Farmers Market are the subjects of an extended cooperative program with other Town Departments and community partners that includes a bundled or simplified fee, and thus any fees may be waived if approved by the Director of Health & Human Services.

<u>Surcharges</u>	<u>New</u>
• Delayed License/Permit Renewal	\$75.00
• Late License/Permit Renewal	\$150.00
• Last-Minute License/Permit Renewal	DOUBLE FEE
• Noncompliance Re-inspection	\$150.00
• Inspection following Noncompliance for Operating without a Permit	DOUBLE FEE



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

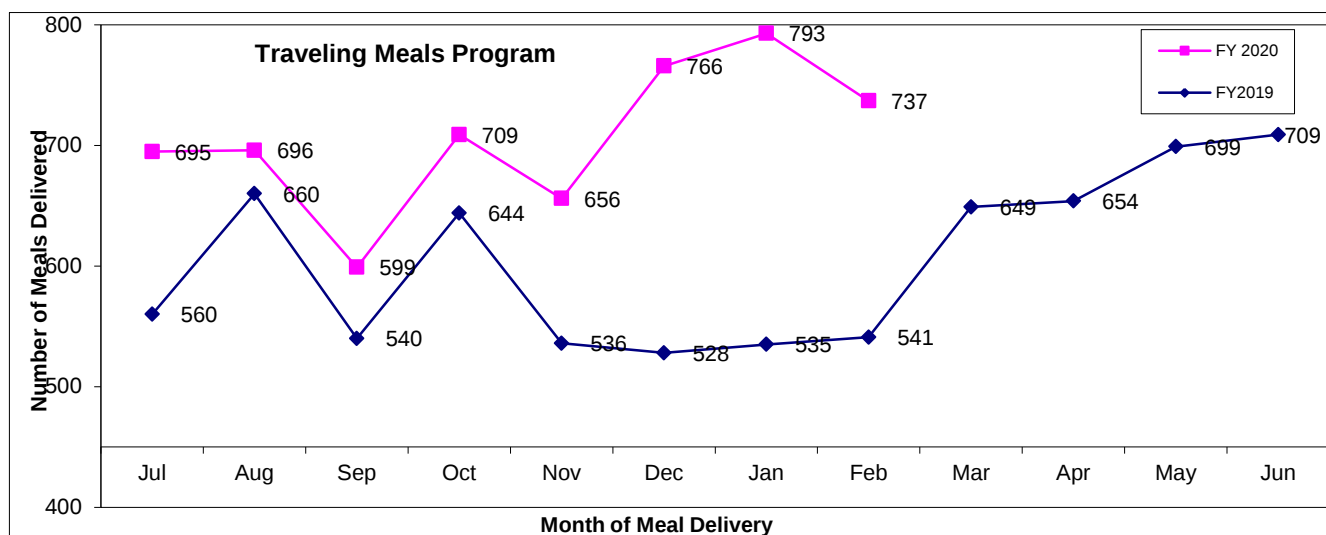
Monthly Report for February, 2020

Staff member: *Maryanne Dinell, Program Coordinator*

Activities and Accomplishments

Activity	Notes
<i>14 volunteers packed meals and 26 volunteers delivered 737 meals to 45 homebound Needham residents in need of food for the month of February, 2020.</i>	<i>There were no incidents that required 911. There were several incidents that required telephone calls to clients to answer their door. They were out, TV too loud, or did not hear doorbell.</i>
<i>No new consumers enrolled and 3 clients no longer need the Program</i>	<i>1 client able to provide on their own. 2 Clients passed away</i>

Summary overview for the month: February, 2020



Needham Public Health SAMHSA grant: February 3rd Strategic planning meeting, FY20 SPF- PFS application. NC application goals, town engagement- MOU content, primary substance focus, narrative question review, scope of FY19 scoring feedback and component completion timeline. Jessica Goldberg, M.Ed., CPS, Prevention Solutions, Scott Formica, Ph.D., SSRE, Tim McDonald, Director Health & Human Services.

Needham Public Health SAMHSA grant: February 3rd- 29th NC8 region application. Needham Public Health, with the towns of Canton, Dedham, Milton, Norwood, Walpole, Wellesley and Westwood. Collaborative initiative, Public Health and Police Chiefs target underage alcohol, marijuana and e-cigarette use. FY20 review and coordination of project narrative, budget narrative, federal compliance documents and mandatory requirements for online portal submission of SAMHSA grants.gov and NIH- ERA Commons. *FY 2020 Strategic Prevention Framework - Partnerships for Success grants. The purpose of this grant program is to prevent the onset and reduce the progression of substance abuse and its related problems while strengthening prevention capacity and infrastructure at the community and state level, award funding up to \$300,000 per year for five (5) years.* Submission: March 6th

BID Needham community outreach: February 4th Alyssa Kence, Community Benefits Director, Dover, Needham, Dedham and Westwood service area. Discussion recent young adult suicide. Behavioral Health community education initiative, youth and adult data review, support resources and programs to reduce risk options: community QPR Trainings, Samaritans group support meetings and 24/7 support line and SAMHSA behavioral health training modules for staff.

SPAN Needham coalition: February 5th Call Karen Shannon, CPS, Director, SPAN. Review and discussion: (1) Social host law, Needham DFC focus years 1-5, town policy options and enforcement strategies (2) BID Needham- SPAN community awareness program opioid addiction (all ages) scheduled speakers, Patti Forte, parent representative, Dave Forte, Needham Police and Dr. Patricia Falcao, Addiction ASAM certified.

Norwood Public Health capacity: February 6th Call Sigalle Reiss, MPH, Director Public Health. Review FY20 SAMHSA SPF-PFS application, grant goals related to single town submission, narrative questions, data options, evidence- based prevention strategies and action plan. Due March 6th.

SAPC Youth Engagement: February 6th & 10th Zendilli Depina, MPH candidate BUSPH, June 2020. SAPC Project Coordinator, Photovoice. Review program: recruitment progress by town, outreach contact list, email and flyer review, meeting location confirmation and release of information forms. In- person weekly meeting.

SAPC Leadership Team: February 10th Review and discussion: (1) SAMHSA SPF-PFS application, NC8 Region: goals and scope, data request, MOU content and signatories (2) Mass. Municipal Association Annual Conference 2020- CCC updates- KP Law guidance (3) MDPH- BSAS grant compliance: Programmatic reporting for Q2. October- December programs, activities and outputs, online portal, *pending*. Financial, monthly expense reimbursement.

SAPC Leadership Team meeting February 10th, continued below:

SAPC Leadership Team meeting February 10th, continued: (4) BSAS prevention funding: SABG procurement announcement, *pending* March 2020, SAPC grant funding through June 2020- No 2-year extension expected. (5) Town prevention support requests, coalition meeting and program schedule. (6) Resource sharing: Child Mind Institute-Mental Health <https://childmind.org> (7) SAPC strategies update: *TIPS alcohol licensee trainings*, next regional trainings, May 2020. *PhotoVoice*, *Youth Engagement Project* Coordinator, Zendilli Depina: youth recruitment update, review weekly meeting question prompts, *PhotoVoice* manual- all processes and procedures. *Alcohol Compliance Checks*, next schedule April 2020, *AlcoholEdu for High School*, on-line curriculum, health educator check in request.

Needham Public Health Division staff meeting: February 11th Timothy McDonald, Director Health & Human Services Department. Staff sharing: programs, projects, grants and schedules-initiative updates through spring 2020. Accreditation update, Board of Health goal review, Tiffany Zike, MPH, Adult use marijuana regulation update.

Community Crisis Intervention Team (CCIT): February 12th Community Partners – quarterly meeting. Kathy Davidson, CNO, Dr. Greg McSweeney, BID Needham, Dr. Mark Lemons, Director, Newton Wellesley Hospital Emergency Department. Jenna Malgeri, LICSW, Central Mass. Adult Case Manager DMH, Bryna Rogers, MS, Quincy Family Resource Center. Sharing data sharing (incident- ED admission and treatment) and support resources, review of referral- transport protocols and enhanced opportunities for community partner collaboration. **Core Team:** Lt. Chris Baker, Dave Forte, Michael Lamb, Katie McCullough, Needham Police Department, Tiffany Zike, RN, MPH, Kristen Lindley, Kerri Cusack, Jessica Moss, LICSW CATH, Sara Shine, Director, Needham Youth & Family Services, Caitlyn Watt, Riverside Emergency Crisis Supervisor. Case support for residents navigating acute and chronic substance use disorders and/or mental health conditions.

Impact Norwood coalition: February 13th Multi=stakeholder monthly meeting. Review youth prevention team initiatives, pro-social recreation activities (Dodge ball tournament) Impact Norwood website enhancements, January event re-cap Alex Berenson, Marijuana-Mental Health impact, school committee initiative update morning start times and MWAHS data review. Aubrey Ciol, DFC Program Director.

Norfolk County Sheriff: February 13th Sheriff Jerry McDermott, Jennifer Franks, Administrative Assistant. Discussion (1) 30 day youth alcohol | vaping data. Youth health consequences among county towns (2) Sheriff school prevention initiative, Superintendents, School Committee members and school nurse leaders. (3) Needham SAPC structure, grant goals, strategic plan (4) Youth substance use survey data Dedham, Needham, Norwood MWAHS – Westwood, no participation in youth survey.

NPHD financial planning meeting: February 18th SAPC FY20, review spending by UFR code YTD, review forecasted spending by program. Tim McDonald and Dawn Stiller.

NPHD capacity: February 18th Tim McDonald, Director Health & Human Services. Review and planning: (1) SAMHSA grant NC8 application components, MOU content, signatories, (2) MMA conference review, adult use marijuana regulations (home delivery approval processes CCC) KP Law municipal guidance (3) Resident chronic mental health, acute status, options for emergency evaluation, therapeutic supports and strategies for elder parent safety.

Town Accountant: February 21st Conference call. Michelle Vaillancourt, Town Accountant. FY20- October 2019 invoice submission, SAPC grant expense reimbursement. Virtual Gateway- EIM system. Dawn Stiller, NPHD Office Administrator.

Dedham Public Health: February 26th Jessica Tracy, Public Health Nurse, SAPC Leadership Team. Review and discussion public health- prevention best-practices for community presentations. Data source review, all age residents. SAPC grant program funding review, FY21 procurement release.

Suffolk MMA Certificate program: February 7th & 28th In-person Friday class 9:00am-4:00pm Littleton Police Department. Human Resource Management final class (2-7) Collaborative Public Management (2-28)

NPHD program support, project research and resource responses:

(1) Adult use marijuana regulations, sensitive use area feasibility, outreach to area towns, guidance from KP Law and Cannabis Control Commission (CCC) home delivery, opt in (2) Meeting, Collin Fedor, Chief of Staff, Rep. Denise Garlick, Clarification on CCC regulations home delivery, opt in, David Lakeman, CCC. (3) Needham CCIT outreach, community partner data request, meeting reminder.

Needham 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.

SMI- Chronic, elder parent risk. Case review: Evan Marcus, Manager, Riverside Mobile Crisis, evaluation options. Collaboration, Dave Forte, Needham Police.

SUD|SMI – Resident request calls. Case review: Caitlyn Watt, Supervisor, Riverside Emergency Services and Katie Tierney, Needham Police, in home evaluation for detox placement.

Vacation: February 20th- 21st- 24th -25th

President's Day: February 17th

Respectfully submitted: Carol Read April 10, 2020



NEEDHAM **PUBLIC HEALTH DIVISION**



Unit: Substance Use Prevention

Date: February 2020

Staff: Karen Shannon, Karen Mullen, and Monica DeWinter

Activities and Accomplishments

Activity	Notes
Part-time student intern position	Recruitment efforts for part-time, temporary position for a student intern yielded a new hire to start 2/27.
SPAN Action Team Meetings	The Community 2/12, Youth 2/11, Parent 2/27, Steering Committee 2/25 meetings convened in February
Vaping Task Force: Monthly meeting, 2/13	Meeting focused on the objective of vaping education for parents and youth
Mental Health First Aid for Youth	Karen S. and Katy C. were scheduled to teach the 8 hour course to Jewish Big Brother/Big Sister but had to cancel due to trainer illness. A new date is set for May.
MetroWest Health Foundation Vaping Grant	Karen S. is submitting a concept paper to apply for a one-year vaping prevention grant.
Marijuana Regulation Research	Karen S. worked with Public Health team to research best practices for developing recommendations for adult recreational use marijuana establishments.
"Talk About It" Youth Action Team	SPAN Youth Action Team helped NHS students with development of "Talk About It," an electronic messaging option for NHS students to submit a concern to the Guidance Dept. on their own or a friend's behalf. This initiative is in response to SALSA students observations that many students don't know who to contact if they have a non-academic, non-emergency, often mental health related, concern. The hope in providing this electronic submission (via email), that students will feel more inclined to seek help for an issue when they know there's a support system at NHS to utilize. The launch is in final approval stage with Guidance Dept. SALSA students will present an overview of the initiative to NHS teachers in March.
SALSA Field Trips to Pollard Middle School, grade 8 Health Classes	Pollard Health class presentations by SALSA students on refusal skills training. Approx. 60 NHS SALSA students presented to Pollard MS students on 2/24,2/25 New emphasis and discussion regarding the Vaping epidemic and prevention- reasons to stay healthy, ways to refuse.
SALSA Vaping Awareness Action Team Weekly Meetings	NHS SALSA Students work with NHS administration to educate peers about the risks of vaping. NHS Vaping Awareness Week Objectives included Prevention (for students who do not vape) and Harm reduction/education (for students who need help quitting).
DFC Reporting Requirement	Completed and submitted DFC Progress Report.
REACH	Data entry completed to create synthesized report tool to use for Progress Report.



NEEDHAM **PUBLIC HEALTH DIVISION**



MWHF 2019-2020 Meeting Series – Using Data to Identify and Reduce Disparities	Meeting 2: “Improving Access to School Mental Health Services” 2/6/20 attended by Karen S. and Monica
Social Media	Tweeted – “Hands-Free While Driving” MA law in effect February 23 rd
Research	Social media and youth
MWHF Leadership Program: Meeting 2/26, Framingham	Karen S. attended second meeting of six- month leadership program sponsored and funded by the MWHF.
New Interns	Two Interns started with the Substance Prevention Team: Kathryn Achuck (unpaid) 1 day/week and Lindsey Sharp-paid part time, 2 days/week.

Summary for Month of February 2020:



Needham Public Health Division February 2020



Assist. Health Director - Tara Gurge
Health Agents - Diana Acosta and Monica Pancare

Unit: Environmental Health

Date: 4/16/2020

Staff members: Tara Gurge, Diana Acosta and Monica Pancare
Intern – Kyra Lyerla

Activities and Accomplishments

Activity	Notes
New Intern	Kyra Lyerla started with us the end of February. She is an unpaid Regis College intern that will be focusing her graduate project on Nourishing Needham, and also other on-going FDA grant projects.
Housing Order letters sent - Wingate Companies/Nehoiden Glen (Unit #559)	Housing Order letters issued to both the landlord and the occupant. Building Dept. issued an 'Unsafe for Human Habitation' order and posted it on the unit door, due to extreme health and sanitation issues. Landlord will work with occupant in hiring a professional cleaning company to ensure unit is up to Housing Code standards prior to re-occupancy. Will conduct a follow-up insp. with Building Commissioner prior to allowing re-occupancy of unit. (On-going.)
Waste Hauler 2020-2021 Permit Renewal Applications sent out	Waste hauler renewal applications have been sent out with a deadline of March 20, 2020. Truck inspections have been waived this year. Each company was reminded that the Public Health Division reserves the right to inspect any waste hauler trucks at any time.
February Tobacco Compliance Checks Conducted	No sales.
2020 Needham Farmers Market	Updated Farmers Market Permit Application. Forwarded a copy to the market manager.

Other Public Health Division activities this month: (See attached report.)

Activities

Activity	Notes
Permits Issued	- 1 Food Establishment permit issued to: - o Cookies by Design – Annual permit issued to new owner.
Bodyworks (New)	1 – Bodywork Practitioner Permit application received from: - <u>Blue Lotus</u> – Ariel Ayaviri (Still Pending) 2 – Bodywork Practitioner Permits issued: - <u>Baan Thai Spa</u> – Sirilak Dossantos, Chortipsukontar Jabronski
Composting Program	1 – Composting Program Pre checks conducted at: - Broadmeadow School
Demo Reviews/ Approvals	6 - Demolition sign-offs: - 33 Jayne Road - 26 Fairfield Street - 984 Greendale Ave - 103 Nardone Road - 707 Highland Ave (Fire Station 2) - Girl Scout Camp
Food – Temporary Food Event Permits	5 – Temporary Food Permits issued
Food – Food Permit Plan Reviews (Updates)	3 – Food Establishment pending pre-operation inspection process: - <u>Thai Story Restaurant (formerly known as Eat Well)</u> – Still in process. - <u>Home Kitchen, Inc.</u> – In process. - <u>Village Club</u> – Initial walk through completed – pending paperwork
Food – Grease Trap inspection	1 – Grease Trap inspection conducted at: - <u>Briarwood Kitchen (x1)</u> – Tara and Diana conducted site inspections of kitchen with Water and Sewer and Building Depts., along with Briarwood building maintenance rep. Briarwood corporate office is in the process of getting a plan together to submit to the Building Dept. for review and approval.
Food - Mobile	0 – Mobile Truck Inspections conducted.
Food Complaints	2/2 – Food Complaints/Follow-ups: - <u>Gari</u> – Received a potential foodborne illness complaint. Inspection conducted. - <u>Trader Joe's</u> – Complainant called to report that her mother was shopping and she reportedly slipped on a puddle of water and fell down. Spoke to store manager about concern.
Housing Complaints/ Follow-ups –	1/2 – Housing Complaints/Follow-ups - - <u>Charles River Landing (0/1)</u> – Diana conducted a follow up inspection. Toilet issue was addressed, pest control reports were sent over, and microwave has been repaired. The screen still had a hole in it and the frame observed to have gaps. - <u>Wingate Companies/Nehoiden Glen (Unit #559)</u> – Housing Order letters issued to both the landlord and the occupant. Building Dept. issued an 'Unsafe for Human Habitation' order and posted it on the unit door, due to extreme health and sanitation issues. Landlord will work with occupant in hiring a professional cleaning company to ensure unit is up to Housing Code standards prior to re-occupancy. Will conduct a follow-up insp. with Building Commissioner prior to allowing re-occupancy of unit. (On-going.)

Nuisance – Complaints/ Follow-ups	3/3 – Nuisance Complaints/Follow-ups conducted for: - <u>Train Complaints (3x)</u> – The Keolis transportation team has assessed the situation has passed the information to MBTA. Additional complaints have been called in from Chestnut Street and the group Quite Zones Needham.
Waste Haulers	2020-2021 Waste Hauler Permits sent out - 1 application received
Septic –Addition to a Home Review	1 – Addition to a Home on a Septic System plan review conducted for: - <u>#17 Whitney Way</u> – Plan review conducted, approval sent to Building Dept.
Septic Construction Permit issued - Repair	1 – Septic Repair conducted for: <u>#11 Gatewood Drive</u> – Replaced broken D-Box.
Septic Final As-built plan reviews	3 – Septic final as-built plans submitted for review: - <u>#1407 Central Ave. (New Storage Bldg. at DPW)</u> – Final tight tank as-built plan submitted and approved. - <u>#11 Gatewood Drive</u> – Final As-built plan submitted and approved. - <u>#30 Brookside Rd.</u> – Final As-built plan submitted and approved.
Septic COCs	3 – Septic Certificate of Compliance final approvals issued for: - <u>#1407 Central Ave. (DPW Storage Bldg.)</u> - <u>#11 Gatewood Drive.</u> - <u>#30 Brookside Rd.</u>
Tobacco Checks	Routine Tobacco Compliance Checks conducted with underage student – No sales.
Planning Board Plan reviews	1 – Subdivision Plan Review for Planning Board conducted for: - <u>#390 Grove St.</u> – Definitive Subdivision Plan review comments submitted.
Zoning Board Plan reviews	1 – Plan Review for Zoning Board conducted for: - <u>#123 Pickering St.</u> – Comments sent regarding the submission of Notification of Demolition paperwork.

Yearly

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Category	Jul	Au	S	O	N	D	J	F	M	A	Ma	Ju	FY '20	FY' 19	FY' 18	FY' 17	Notes/Follow-Up
Food Service	3	2	5	4	3	2	2	2	0	0	0	0	23	18	20	13	New Compl/ Follow-ups
	3	3	4	5	2	2	2	2	0	0	0	0	23	21	21	17	
Food Service	5	1	1	1	0	1	0	0	0	0	0	0	9	20	42	33	Plan Reviews
Food Service	0	0	1	0	1	0	1	0	0	0	0	0	3	0	0	0	Admin. Hearings
Grease/ Septage Haulers	0	0	0	0	0	20	0	0	0	0	0	0	20	21	24	24	Grease/ Septage Hauler Permits
Housing (Chap II Housing)	7	0	0	0	0	0	0	0	0	0	0	0	7	0	14	14	Annual routine insp./
	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	4	Follow-up insp.
Housing	4	2	6	2	3	0	1	1	0	0	0	0	19	22	22	7	New Compl./
	4	2	6	7	9	2	2	2	0	0	0	0	34	28	24	11	Follow-ups
Hotel	0	0	0	0	0	3	0	0	0	0	0	0	3	3	3	3	Annual insp./
	0	1	14	0	0	0	0	0	0	0	0	0	15	0	0	0	Follow-ups
Nuisance	3	0	5	3	3	1	1	3	0	0	0	0	19	55	42	30	New Compl./
	12	4	8	5	4	2	2	3	0	0	0	0	40	69	42	45	Follow-ups
Pools	0	0	0	0	1	9	0	0	0	0	0	0	10	20	12	13	Pool insp./
	0	0	0	0	0	0	0	0	0	0	0	0	0	12	7	8	Follow up
Pools	0	0	0	0	0	9	0	0	0	0	0	0	9	19	12	9	Pool permits
Pools	0	0	0	0	0	0	0	0	0	0	0	0	0	3	44	19	Pool plan reviews
Pools	0	0	0	0	1	5	0	0	0	0	0	0	6	5	7	6	Pool variances
Septic	1	1	0	8	0	1	0	0	0	0	0	0	11	9	5	18	Septic Abandon
Septic	0	1	0	0	1	1	1	1	0	0	0	0	5	2	2	5	Addition to a home on a septic plan rev/approval
Septic	5	0	1	2	0	0	1	3	0	0	0	0	12	21	28	43	Install. Insp.
Septic	0	1	0	0	0	0	0	3	0	0	0	0	4	3	1	0	COC for repairs

[illegible]

FY 20 Priority FBI Risk Violations Chart (By Date)

Restaurant	Insp. Date	Priority Violation	Description
Hearth Pizzeria	7/13/2019	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.	A cooked turkey breast was stored in Same container as raw chub beef. PIC removed and stored properly
Briarwood Healthcare Center	7/13/2019	4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard.- A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA-registered label use instructions. A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions.	Sanitizer in the 3 compartment sink was not at 200 ppm. Test Frequently and at least once every four hours
Gari Japanese Fusion	7/27/2019	3-501.19 (B)(1)(3)(4) Time as a Public Health Control - 4 Hours - If time rather than temperature is used as the public health control up to a maximum of 4 hours: the food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; the food shall be cooked and served, served at any temperature if RTE, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.	Time as a public health control as required no charts were available as required. Cooked product did not have time stamp and other information as required. The most recent date was July 14 2019 it was observed that shrimp and other TCS foods were held at room temperature products were discarded
The Farmhouse	7/27/2019	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.	Corrected on site - Stockpot of beef stock cooling improperly 2 large containers of chicken stock cooling improperly. Repeat offense. Train staff on proper cooling techniques to get product to 70f within 2 hours and below 41f within the next 4 hours.
Fuji Steakhouse	8/9/2019	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.	Side towel used to store cut vegetables in rolltop on service line. Paper towel used layering products.

Fuji Steakhouse (cont.)	8/9/2019	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 (D) Cooling When Receiving Raw Eggs - Raw eggs shall be received as specified under 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 41°F or less.	Raw cut beef was stored on top shelves in walk-in above RTE Raw shell eggs 84F stored at room temp in kitchen. Discarded.
Beth Israel Deaconess Hospital Kitchen	8/10/2019	2-301.14 When to Wash - Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.	During inspection two cooks present did not wash hands. Frequent handwashing is critical in between change of tasks. This inspector directed the chef to provide paper towels in the empty dispenser.
Brother's Pizza	8/15/2019	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.	Deli prep unit was on the warmer side. Tuna salad in top well was at 46°F. To be discarded at end of service. Will keep top lid shut as often as possible. Adjust all front of house cooling units to be cooler.
Hungry Coyote	8/22/2019	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.	Front of House - Front holding burrito units need to be cooler. Both units were in the mid 40's. Kitchen - Pork was cooked last night. Did not cool down properly. Temperature at 76°F. Discarded by PIC.
Founder's Café / Shark Ninja	8/22/2019	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.	Deli prep unit and the salad bar in the front was running warm. Tuna salad observed at 45°F. See other temps in log. Manager to get facilities to adjust temperature of units. Staff instructed to set up deli area later the day right before start of service.
Dragon Chef	8/22/2019	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.	Cooked chicken in cold holding unit had a prep date of 8/15. Checked temperature of center of bowl and was at 60°F. Manager instructed to dispose of food. Disposed of compromised item. Directed PIC to lower temperature of walk-in.

New Garden	8/24/2019	2-301.14 When to Wash - <i>Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.</i> 3-304.11 Food Contact with Soiled Items - <i>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.</i> 3-302.11 (A)(2) Raw Animal Foods Separated from each other - <i>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.</i> 4-702.11 Frequency-Before Use After Cleaning - <i>Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.</i>	During the inspection many of the staff members went outside in parking lot to take a break. Some were observed eating/drinking, touching arms and face. Upon entering the kitchen from taking their break several staff members did not wash hands as required. This inspector required and observed each staff member to wash their hands again, as required. Ice machine underside has slime on rim. PIC directed to clean ASAP. Knives stored improperly on prep line. Do not store directly on soiled equipment prep top area. Improper storage of raw TCS foods in walk-in. Food uncovered. It was observed that a cook was "washing" a pail and beverage container in the middle of the 3-comp. sink without proper washing or sanitizing. The sinks were not set up yet or ready for ware washing tasks.
Residences at Wingate	9/7/2019	3-801.11 (C) Special Requirements (Raw/Partially Cooked RTE) - <i>Code: 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.</i>	Poached eggs and fried eggs were prepared from raw shell eggs unpasteurized. Poached egg was 135f Fried egg 145f HSP raw and partially under cooked foods may not be offered in this HSP environment. Use pasteurized shell eggs for this offering
Three Squares	9/14/2019	3-301.11 (B) Preventing Contamination from Hands - <i>Code: 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.</i>	Cook prepared toasted cheese bacon sandwich and removed it to cutting board. Touched product without wearing gloves. Product discarded. Cook stated that he never heard of the regulation that requires you to wear gloves when touching ready to eat foods.

Three Squares	9/14/2019	3-304.11 Food Contact with Soiled Items - <i>Code: 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.</i>	Ice machine inside surface has reddish slime Clean and sanitize
Dunkin Donuts Highland	9/12/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Bacon at 66°F and employee stated it was take out of the walk in 5-10 mins before. Items all discarded.
Cookies By Design	9/16/2019	3-301.11 (B) Preventing Contamination from Hands - <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>Code: 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.</i> 7-201.11 Storage Separation <i>Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.</i>	Staff decorating cookies without any gloves. Staff did not immediately know where gloves are located. Found the box of gloves and staff member who was decorated added gloves. Need to have adequate supply of gloves. Cookie dough in refrigerated unit is at 47°F. Peanut butter cookie dough at 51.2°F Floor cleaner stored right next to spatulas. Was moved
Fresco	9/28/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Corn beef hash held at room temp under grill line 76 F product discarded.
Cookies By Design	10/1/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Peanut butter cookie dough seen at 52°F. Snickerdoodle cookie dough was at 51°F. All doughs were discarded. Reg. Sugar batch made 10/1 seen at 57°. Stuck thermometer in different parts of the dough and the lowest seen was 55°.

The James	10/12/2019	3-501.14 (A) Cooling Cooked Foods - Code: 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.	Ale sauce in walk-in cooling improperly >70F Corrected on site
The Rice Barn	10/12/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Cooked sliced chicken stored below raw ground chicken and raw salmon filets Paint stored above food refrigerator near back door along with soiled cleaning gloves. Mice rodent traps also stored on top of refrigerator Store segregated away from all food and equipment Draino stored above sink in basement Store away from food equipment
The Farmhouse	10/26/2019	3-501.14 (A) Cooling Cooked Foods - Code: 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. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles. 4-702.11 Frequency-Before Use After Cleaning - Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.	Prepared sauce cooling improperly on counter. Temp 138F Toxic chemicals stored above vegetable prep sink while employee was washing/ prepping product. Store segregated French fry potato cutter permanently mounted in dry room area, has significant debris and buildup of soil. Must be washed and sanitized before use and after cleaning. Equipment was removed from the wall, and staff is to mount or place it in a location where it can be easily washed rinsed and sanitized property
Masala Art	10/26/2019	3-501.14 (A) Cooling Cooked Foods - Code: 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 3-501.15 (A) Cooling Methods - Code: 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.	Improper cooling of TCS foods Large Milk rice mix on countertop cooling Products brought to blast chiller. A large pan of cooked goat was stored in the refrigerator @179F product was removed and brought to the basement blast chiller

Avita of Needham	11/1/2019	3-304.11 Food Contact with Soiled Items - Code: <i>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.</i>	Corrected on site: A kitchen side towel (moist/wet) was used to wrap a challah bread, to thaw and proof for service. Discussion with Chef to use food grade materials
Briarwood Healthcare Center	11/1/2019	4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. <i>Code: A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA-registered label use instructions. A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions.</i>	There was no sanitizer in the 3-compartment sink. Quaternary test strips registered 0ppm. Train staff for proper testing of concentration to ensure warewashing and sanitizing of equipment is done correctly. Cook corrected on site.
Gianni's Gourmet Deli	11/12/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Deli prep unit in front is at 43°F. May need repair.
North Hill Bistro	11/16/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE <i>Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i>	Raw shell eggs stored above RTE
North Hill Main Kitchen	11/16/2019	3-304.11 Food Contact with Soiled Items - <i>Code: 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.</i>	Kitchen side towels were observed covering raw endive leaves. Side towels are not approved for food storage or protection. Use food grade approved products only to prevent contamination.
Mandarin Cuisine	11/16/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i> 7-207.11 (B) Restriction and Storage - <i>Code: Medicines that are in a food establishment for the employees use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.</i>	Raw chicken stored to thaw next to cook making dumplings. Prescription medicine stored on food/ takeout paper supply shelf
Sudbury Farms/ Mai Sushi	11/23/2019	8-103.12 Conformation with Approved Procedures/HACCP - <i>If the RA grants a variance or a HACCP plan is otherwise required, the permit</i>	Upon arrival, inspection of Daily Logbook for sushi rice testing of Ph was not completed for

		<i>holder shall comply with the HACCP plans and procedures that are submitted and approved as a basis for the modification or waiver.</i>	the day. Review of previous logs note that sushi rice was not being tested for PH levels every 4 hours as required. Immediate attention is required to comply with all HACCP PLAN requirements. The PIC Jimmy Chen did not know how to use the Ph meter, and did not have test tape available. Failure to may result in Administrative actions by LBOH. This inspector provided PH tape and 4.0 was compliant.
Residence Inn	12/7/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i>	Bev air refrigerator is not holding temperature <41F. All products discarded. Cease and Desist using this unit. Repair or replace. Deli Turkey 50F; Mayo based sauce 54F; Cooked cryovac chicken breast 51F.
Wingate at Needham	12/7/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i>	Raw pork stored above cooked food in walk in cooler. Train staff to store TCS foods properly to prevent people from getting sick
Residences at Wingate	12/7/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i> 3-302.13 Pasteurized Eggs Certain Recipes - <i>Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg fortified beverages that are not cooked thoroughly. (Pasteurized eggs do not need to be substituted if the consumer is advised.)</i>	Raw poultry stored above ready to eat foods sliced ham in walk in cooler. Raw lamb rack stored above RTE foods in walk in cooler on shelf. Upon review, it was noted that raw shell unpasteurized eggs were in walk in cooler opened (in use) from recent delivery. Chef stated that they have been using pasteurized shell eggs, and provided some existing product from service line. Discussion to send back to vendor and isolate from use.
Fresco	12/7/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i>	Walk in cooler was 45F. Maintain below 41F and check internal thermometer frequently.
Sheraton Needham	12/20/2019	2-201.13 Removal of Exclusions/Restrictions - <i>The PIC must adhere to all the conditions when removing, adjusting, or retaining the exclusion or restriction when removing, adjusting, or retaining the exclusion or restriction of a food employee as per FC 201.12 and FC 201.13.</i> 2-301.14 When to Wash - <i>Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than</i>	PIC could not explain company policy regarding employee exclusion Employee in dish washing area was observed to

Sheraton Needham	12/20/2019	<i>clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.</i> 4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. - A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA registered label use instructions. A chlorine solution shall have a temperature of 55°F 120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions. 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. 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 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.	just rinse hands but not engage in full hand washing procedures. Observed handling dirty and clean plates and utensils. Sanitizer not functioning in bar dishwasher. Dish washer cannot be used until sanitizer is functioning. Needs repair within 72 hours. Various items were observed above 41°F. Must provide adequate cold holding equipment to maintain items at or below 41°F All purpose cleaner found next to food items next to grill area. Corrected on site. Separate chemicals from food items on shelf.
Dragon Chef	12/26/2019	2-301.14 When to Wash - Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food. 3-202.11 (A)(C)(D) Temperature - TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is	Staff did not wash hands upon coming into establishment and beginning prep. Staff not observed to wash hands at any point during inspection. All items in deli prep unit are above 41°F

Dragon Chef	12/26/2019	<i>cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</i> 3-304.11 Food Contact with Soiled Items - <i>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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>Code: 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.</i>	Sauce used to darken rice in heavily soiled container Garlic in oil out at room temperature on prep line.
New Garden	12/26/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i> 7-201.11 Storage Separation - <i>Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service and single use articles.</i> 8-103.12 Conformation with Approved Procedures/HACCP - <i>If the RA grants a variance or a HACCP plan is otherwise required, the permit holder shall comply with the HACCP plans and procedures that are submitted and approved as a basis for the modification or waiver.</i>	Garlic in oil needs to be kept under 41°F. Can keep in ice bath. Cleaning items observed in food prep area Need to submit HACCP plan to Public Health Division. Need to have a copy available at the establishment.
Sheraton	1/4/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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</i>	6 drawer continental refrigerator roll top not holding proper temps. Raw burger and TCS discarded. Remove from service and provide specific documentation that it is corrected.
Zdorovie Adult Day Care	1/4/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - <i>Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum</i>	Improper sanitizing of equipment was being conducted. No sanitizer in 3 comp sink when warewashing was set up. Sheet pans that were going to be washed were stored at sanitizer side of the 3 bay sink.
Zdorovie Adult Day Care	1/4/2020		

		temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions. 3-501.14 (A) Cooling Cooked Foods - Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.	Cooked Oatmeal with milk in refrigerator was 109°F PIC stated it was made at 10 am. Product discarded.
Spiga	1/4/2020	3-304.11 Food Contact with Soiled Items - Code: 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.	Food items covered w paper towel
Farmhouse (Joint Inspection)	1/8/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.	Items in roll top units were out of temperature. Items were voluntarily discarded Short ribs were inadequately cooled. Voluntarily discarded by PIC
Three Squares	1/11/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use	The sanitizer chlorine rinse was zero ppm. Upon review, the sanitizer container appeared to contain water, not chlorine. A new container was provided on site. Chlorine test strips required, training is necessary

Three Squares	1/11/2020	<i>directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.</i> 3-501.16 (A)(1) Proper Hot Holding Temps. - <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.</i> 5-205.15 (A) System Maintained/Repair - <i>Code: A plumbing system shall be repaired according to law.</i>	Preprepared hollandaise sauce was 81f at room temp Discarded, and alternative procedures were discussed. Do not hold at room temperature unless TPHC is approved The handsink in the kitchen near fryer, and at the bar area was 83F. Repair or replace to achieve proper handwashing temperature of at least 100f no more than 110 F thru the hot and cold water mixing valves. Repair within 72 business hours
Bertucci's	1/11/2020	2-301.14 When to Wash - <i>Code: Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task</i> 7-201.11 Storage Separation - <i>Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.</i>	It was observed on the service line and employee took a raw salmon out of the package with gloves put it on the stove and did not remove his gloves and wash hands before starting the next task with ready to eat food salad. This inspector director employee to remove gloves wash hands and instructed manager to be observant between change the tasks. Suggest training or staff on when to wash to prevent cross-contamination. Improper storage of chemicals near the mgt office. Product removed. COS
Avita of Needham	1/18/2020	3-801.11 (B) Special Requirements (Eggs/Egg Products) -<i>Code: In a food establishment that serves a highly susceptible population: Pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of: food such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverage and Except as specified in paragraph (F) of this section, recipes in which more than one egg is broken and the eggs are combined.</i>	It was observed that shell eggs in the walk-in cooler were not pasteurized. Provide as required for HSP populations .

Cappella	1/18/2020	3-304.11 Food Contact with Soiled Items - <i>Code: 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.</i>	Cooked bacon stored on top of kitchen towel in refrigerator
Baker's Best	1/25/2020	3-501.18 Ready-to-Eat Food Disposition - <i>Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.</i>	Raw egg mix, tarragon cream sauce, and red wine cream sauce were in refrigerator past 7-day shelf life Products discarded COS
Blue on Highland	1/25/2020	3-301.11 (B) Preventing Contamination from Hands - <i>Code: 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.</i> 3-304.11 Food Contact with Soiled Items <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.</i>	Upon arrival three cooks were not wearing gloves. It was observed that one cook prepared a grilled chicken sandwich and placed lettuce condiments and top roll with bare hands. Product discarded COS Side towel observed during food storage Towels are not food grade storage materials. Use plastic wrap, foil, deli paper or other single use food grade material. Greek Dressings room temperature 74F Keep below 41f Approval required to use time as a public health control for salad dressings
Hungry Coyote	1/25/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. <i>Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-- 703.11(C) shall meet the criteria specified under section 7-- 204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A</i>	3 Three compartment sink did not have sanitizer was zero Wiping cloth stored and sanitizer buckets in the front of the house were also at zero

Hungry Coyote	1/25/2020	quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.	
Epicurean Feast @ 63 Kendrick	2/5/2020	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.	Raw eggs stored over fruits and vegetables.
Hearth Pizzeria	2/8/2020	3-301.11 (B) Preventing Contamination from Hands - Code: 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. 3-501.16 (A)(2) (B) Proper Cold Holding Temps. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.	Upon arrival female cook was shredding bulk cheese in robot coupe touching product without gloves. Discussion with manager. CORRECTED ON SITE. Cooked ground beef was 57-62f at pizza prep line at various internal points. Cook prepared it at 1130am. Product discarded. Discussion to cool on sheetpan quickly, don't overfill the storage container. Chill quickly
Beth Israel Deaconess Hospital Kitchen	2/15/2020	3-302.13 Pasteurized Eggs Certain Recipes Code: Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg fortified beverages that are not cooked thoroughly. (Pasteurized eggs do not need to be substituted if the establishment serves a population that is not a highly susceptible population and the consumer is informed under section 3-603.11 that to insure safety, the food should be cooked to temperatures indicated in section 3-401.11). 5-202.11 (A) Approved System/Cleanable Fixtures - Code: A plumbing system shall be designed, constructed, and installed according to law.	Raw eggs on site. The spouts on the 3-compartment sink are not up to code. PIC states that a new dish room is being constructed, with new equipment, that will be in full compliance.
Gari Restaurant	2/15/2020	3-302.11 (A)(2) Raw Animal Foods Separated from each other - Code: Foods shall be protected from cross contamination by: 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	Improper storage of TCS foods. Raw pork ribs, beef, fowl.

Gari Restaurant	2/15/2020	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. 3-304.11 Food Contact with Soiled Items - Code: 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. 3-501.18 Ready-to-Eat Food Disposition - Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower. 5-201.11 Approved - Code: A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to law. Water filter shall be made of safe materials.	Food contact with service napkin. Napkins cannot be used to cover or store food. Paper towels cannot be used to store food- only Maki paper is allowed. Prepared product contains chicken stock and mayonnaise date-marking required of this and all other TCS foods. Foul odor as you go downstairs near ice machine. Possible pipe leak or condensate from fittings. Repair.
Fuji Steakhouse	2/22/2020	3-302.11 (A)(2) Raw Animal Foods Separated from each other - Code: Foods shall be protected from cross contamination by: 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. 5-205.15 (A) System Maintained/Repair - Code: A plumbing system shall be repaired according to law.	Raw chicken stored incorrectly in under counter refrigerator Plumbing Leak Repair within 5 days. Provide proof of repair to LBOH.
The Rice Barn	2/22/2020	3-304.11 Food Contact with Soiled Items - Code: 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. 4-602.11 (A) Food-Contact Surfaces and Utensils Code: Equipment food-contact surfaces	Eating utensils stored unprotected from physical contamination on a low shelf above the floor. Store properly.

The Rice Barn	2/22/2020	<i>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.</i> 3-501.14 (A) Cooling Cooked Foods - <i>Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.</i> 5-205.15 (A) System Maintained/Repair - <i>Code: A plumbing system shall be repaired according to law.</i>	Food soil/ debris on prep counter in basement. This wood counter is not NSF certified, and equipment is not up to code. Remove and replace with NSF stainless approved work tables made for foodservice use. Within 30 days. Unknown product "dessert" stored in Amanda refrigerator @149f. PIC stated it was a staff meal. Product removed. Bathroom removed and destroyed. Completely repair or replace to all building and plumbing codes within 30 days unless otherwise approved and directed by LBOH
The Farmhouse	2/29/2020	2-301.14 When to Wash- <i>Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.</i> 3-501.16 (A)(1) Proper Hot Holding Temps. - <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3 501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be</i>	Cook observed washing his hands in the 3 compartment warewashing sink. Train employees on when and where to wash to prevent people from getting sick Mashed potatoes 3 pans held at room temp in danger zone. Product discarded after this inspector provided a safe alternative, and it was not corrected. The temperature of the Tuna Tartare in the Roll top was 51 degrees. Recently cut, PIC removed product, and put on ice COS

The Farmhouse	2/29/2020	<i>maintained at 41°F or less. 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.</i> 4-101.11 (A) Characteristics - Code: <i>Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.</i>	Wooden cutting board not in good repair Removed from the table it was located Wood is not seamed, has debris, crud on outer and side surfaces. Cease and desist from using this piece of equipment unless it is repaired or replaced according to law. It is also noted that "clean" cutting boards were store below an area where soiled items are kept under this same table.
Brother's Pizza	2/26/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Code: <i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.</i>	Prep unit next to stovetop is running above 41°F. Need to have serviced. Same issue was found during previous inspection.



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

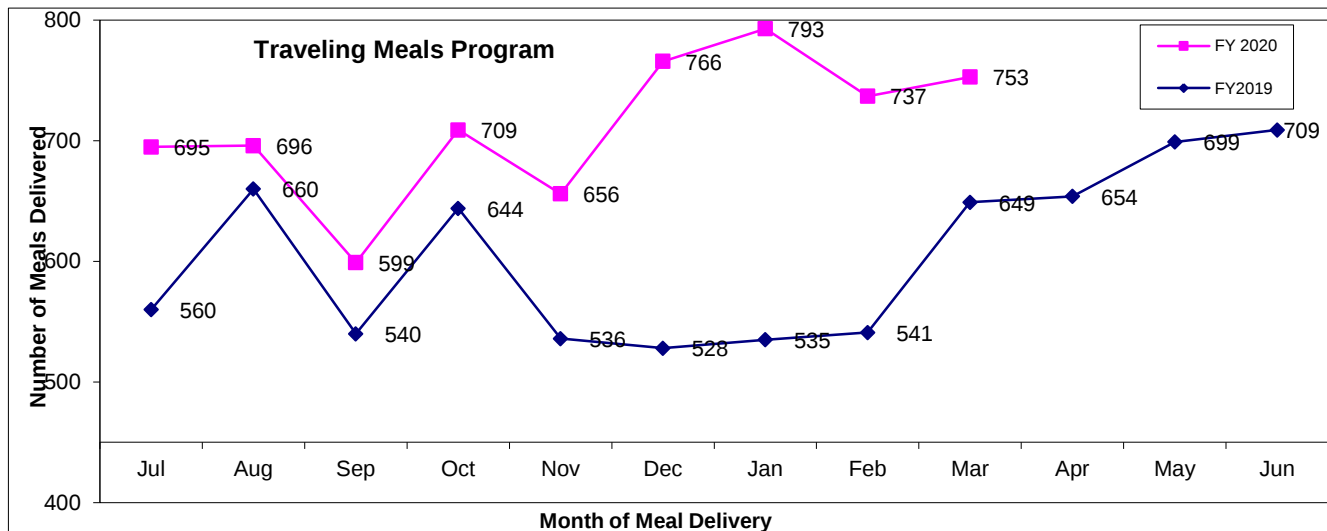
Monthly Report for March, 2020

Staff member: *Maryanne Dinell, Program Coordinator*

Activities and Accomplishments

Activity	Notes
COVID 19 –precautions ongoing <i>26- 30 volunteers delivered 753 meals to 54 homebound Needham residents in need of food for the month of March, 2020.</i>	<i>There were no incidents that required 911. Volunteers received instructions on social distancing which has and continues to take place. Volunteers receive poly gloves that were donated by the Needham Exchange Club to use each day and each time they deliver a meal. Cotton masks, made by Needham Resident Jeanne Silver, have been distributed to volunteers for their use as they deliver meals.</i>
12 consumers enrolled and 7 consumers no longer need the Program	<i>2 consumers able to provide on their own. 3 consumers into assisted living 2 consumers have family wanted to provide</i>

Summary overview for the month: **March, 2020**





NEEDHAM **PUBLIC HEALTH DIVISION**



Unit: Substance Use Prevention

Date: March 2020

Staff: Karen Shannon, Karen Mullen, Monica DeWinter, Lindsey Sharp

Activities and Accomplishments

Activity	Notes
Social Distancing Campaign for Youth during COVID 19	The urgency of minimizing the spread of COVID 19 through stay-at-home protocols and physical distancing prompted a social distancing messaging campaign for Needham youth. SALSA students and other teens created peer messaging videos urging social distancing. Campaign launched April 6 on social media.
SPAN Action Team Meetings	Youth 3/24, Steering Committee 3/25 Parent and Community Action Team meetings were postponed the week of 3/16 due to transition week of school closings and volunteers working remotely.
Social Host Law campaign	Intern Lindsey Sharp researched promotional material and messaging to build a social host educational campaign for Needham youth, parents and community members. The campaign, to be launched via the SPAN Community Action Team, will be timed with upcoming prom and graduation events and the advent of summer.
SPAN Youth Action Team NHS Extended Homeroom Project	Karen S. and Karen M. met with NHS administrators to gather input regarding potential NHS Extended Homeroom opportunity to be developed by SPAN Youth Action Team. Content will support substance use prevention education for NHS students in 2020-21 school year.
5 th Quarter Review	Karen M. worked with NPH intern, Kathryn Achuck, to continue project plan for review of 5 th Quarter events at NHS. Qualitative input from students, donors & community volunteers collected via surveys and focus groups will determine if the events should continue, be improved or end as of fall 2020.
SALSA Vaping Awareness Team	Karen M. met with students on 3/6 to determine roles and responsibilities for NHS Distracted Driving Awareness Campaign and DA Morrissey's Anti-Smoking/Vaping campaign. With schools closed by spread of COVID 19, students now planning to move both initiatives forward remotely.
"Talk About It" Youth Action Team	Launch of Talk About It delayed by school closure forced by spread of COVID 19. Youth Action Team helped NHS students with development of "Talk About It," an electronic messaging option for NHS students to submit a concern to



NEEDHAM PUBLIC HEALTH DIVISION



	the Guidance Dept. on their own or a friend's behalf. This initiative is in response to SALSA students observations that many students don't know who to contact if they have a non-academic, non-emergency, often mental health related, concern. The hope in providing this electronic submission (via email), that students will feel more inclined to seek help for an issue when they know there's a support system at NHS to utilize.
Vaping education demonstration	Karen S. and Karen M. attended a vaping prevention presentation by respiratory therapist from Beth Israel Hospital Deaconess Hospital Needham organized by Kathy Pinkham, NPS Dir. of Wellness for K-12; as
MWHF Leadership Program: Meeting 3/11 and 3/25, Framingham	Karen S. attended 3 rd & 4 th meetings of six- month leadership program sponsored and funded by the MWHF.
Mental Health First Aid for Youth (8-hour course)	Due to COVID 19's impact on work and school environments, the session offered for 3/24 and 3/31 were cancelled.
Social Media	

Summary for Month of 2020: Planning and research for most SPAN prevention initiatives continues despite the impact of COVID 19 on school and work operations. SPAN Action Team members have been meeting remotely via teleconferencing and where feasible, certain projects will be adapted for a virtual format.

Activities: Week ending March 6th

BSAS- CSPA Technical Assistance: March 2nd. Conference call Andrea El-Turkmani, MSW, LCSW, CPS. Needham SAPC Cultural Competency training, primary goals and objectives review for written request submission. Next steps pending BSAS approval.

MDPH- BSAS grantee meeting: March 4th Program Manager quarterly meeting. Jose Morales, Director BSAS., Andy Robinson, BSAS, Amal Marks Grant Manager. Funding extension for SAPC grantees Q1, \$25,000, contract renewal package required. Updates: BSAS FY21 prevention procurement release date. Presentation and discussion, Carol Oliver, Prevention Solutions, EDC: BSAS establishment of Community Advisory Board (CAB) stakeholder input into BSAS prevention priorities. Technical Assistance program overview: Gisela Rots, Director Center for Strategic Prevention Support (CSPA), BSAS five (5) year contract. TA program components, scope of services and protocols to request TA support. SAPC TA provider, Andrea El-Turkmani, MSW, LCSW, CPS. Tower Hill, Boylston.

Needham Public Health SAMHSA grant: March 4th (on-line submission) NC8 Region application. Needham Public Health, the lead agency in partnership with the towns of Canton, Dedham, Milton, Norwood, Walpole, Wellesley and Westwood to prevent underage alcohol, marijuana and e-cigarette use. Final week planning, review and coordination of project narrative, budget narrative, federal compliance documents and mandatory requirements for online portal requirements of SAMHSA grants.gov and NIH- ERA Commons. *SAMHSA, Center for Substance Abuse Prevention (CSAP) is accepting applications for fiscal year (FY) 2020 Strategic Prevention Framework - Partnerships for Success grants. The purpose of this grant program is to prevent the onset and reduce the progression of substance abuse and its related problems while strengthening prevention capacity and infrastructure at the community and state level, award funding up to \$300,000 per year for five (5) years.* Application submitted with Tim McDonald, Director, Health & Human Services.

Needham Board of Health meeting: March 5th. Directors Report, staff reports of public health initiatives, resident support programs and prevention initiatives. Agenda items include: Review and discussion of draft marijuana adult use regulations including sensitive use area restrictions, COVID-19 outbreak facts and public health response presentation, Tiffany Zike, MPH, Public Health Nurse.

SAMHSA grant re-submission: March 5th NIH-eRA Commons delayed notification of SF-424 form errors (1) Needham DUNS number mis-alignment with NIH-eRA Commons Authorized User account (2) Applicant identifier user name and (3) Zip code digit. Clarification by phone and email with SAMHSA Administrator, Grants.gov portal administrator and eRA Commons support team. Edit of SF- 424 application face page, and review of required components. Re-named package for re-submission. Submission email confirmation received. Email confirmation sent to SAMHSA, Gabriella Porter, SAMHSA Review Administrator.

Suffolk MMA Certificate program: March 6th In-person Friday class 9:00am-4:00pm Littleton Police Department. Introduction to Performance Management (Morning) Collaborative Public Management (Afternoon)

Activities Week ending March 13th

BSAS- SAPC grant compliance: Programmatic reporting for Q2 and Q3. Work on recap of all programs, activities and outputs, online portal. Submission *pending*

Needham Public Health Division staff meeting: March 10th Director and staff work activity updates and program review. COVID-19 updates: Tim McDonald, Tiffany Zike. In person staff meeting.

Community Crisis Intervention Team (CCIT): March 11th Collaboration to support residents navigating acute and chronic substance use disorders and/or mental health conditions. Core Team meeting: Lt. Chris Baker, Officer Dave Forte and Michael Lamb. Needham Police Department, Donald Anastasi, Deputy Fire Chief, Jessica Moss, LICSW, Kristin Lindley Kerrie Cusack, LICSW- CATH, Sara Shine, Director, Needham Youth & Family Services EST, Caitlyn Watt, LICSW Riverside Emergency Services support services.

BSAS- CSPA Technical Assistance: March 11th Conference call. Debra Morris, MPH, Senior Trainer, EDC, Chicago and Andrea El-Turkmani, MSW, LCSW, CPS. Feedback on Needham SAPC Leadership Team goals for a Cultural Competency training. Background on our collaborative work, barriers to reaching varied demographic segments, data collected during initial assessment, intervening variables contributing to youth substance use, subpopulations at risk including quantitative youth survey data (use rates crosstab by 5 mental health indicators and gender identification. Review of primary goals and objectives. Next steps: Draft training program overview.

MDPH Local Board of Health COVID-19 response: March 11th Call. Ron O'Connor, Director of Local & Regional Health, Kevin Cranston, Assistant Commissioner, DPH, Director Bureau Infectious Disease and Laboratory Sciences Dr. Catherine Brown, State Epidemiologist and Dr. Larry Madoff, Medical Director, Bureau of Infectious Disease and Laboratory Sciences. Kelly Driscoll, Executive Director for Administration and Finance, COVID Command Center. Weekly calls will be held on Tuesdays 3:00pm.

Suffolk MMA Certificate program, Zoom meeting: March 13th Friday class Introduction to Performance Management (Morning) Collaborative Public Management (Afternoon)

Activities: Weeks ending: March 20th and March 27th - All activities managed through phone call or Zoom platform

BSAS- SAPC grant compliance: Programmatic reporting for Q2 and Q3. Work on recap of all programs, activities and outputs, online portal. *Submissions pending.*

Resource compilation project: Coping with anxiety and stress, COVID-19 outbreak. Behavioral health: substance use detox, treatment, mental health clinical support, inpatient and outpatient treatment options. Impact of trauma articles, websites and YouTube videos with coping strategies. CDC, WHO, NAMI, Samaritans, Mindwise -Riverside Community Care, local prevention coalitions, town public health department document review. Crisis support: National Disaster Distress Hotline: 1-800-985-5990 | Text: TalkWithUs to 66746 | Mass 2-1-1 United Way program. Press 4 for English 8 for Spanish. Telephone support 24/7: For COVID-19 questions press 26. Press 25 for *Call to Talk* for emotional support and/or suicide prevention support, trained volunteers.

MDPH Local Boards of Health COVID-19 response: March 16th & 23rd new weekly call, Ron O'Connor, Director of Local & Regional Health, Kevin Cranston, Assistant Commissioner, DPH, Director Bureau Infectious Disease and Laboratory Sciences Dr. Catherine Brown, State Epidemiologist and Dr. Larry Madoff, Medical Director, Bureau of Infectious Disease and Laboratory Sciences. Kelly Driscoll, Executive Director for Administration and Finance, COVID Command Center, Tuesdays 3:00pm.

SPAN- SAPC check in: March 19th Community support resources, social isolation and uncertainty COVID-19 mental health support resources, youth engagement. Next steps, request Sara Shine join a call to strategize on collaboration and resource sharing.

SAPC Youth Engagement- PhotoVoice: March 24th Zendilli Depina, Project Coordinator. Recruitment progress by town, recap of youth meetings prior to state of emergency shut down. Dedham youth and Norwood youth meetings shifted to Zoom platform. Weekly call scheduled.

NPHD staff check in: March 24th Remote work status updates, weekly Tuesday call.

Riverside Trauma Center: March 26th Jim McCauley, Assistant Director. Option to facilitate a Zoom event to identify the emotional stress and trauma associated with the COVID-19 outbreak. Creating safety and positive coping skills to navigate trauma, introducing strategies to build social connections to maintain emotional wellness.

SPAN- SAPC- Y&FS check in: March 27th Collaboration on mental health support resources, program identification, ideas to engage youth, community outreach platforms and communication platforms to share resources among Town staff. Facilitated by Karen Shannon. Sarah Shine, Director Youth and Family Services.

Trainings:

Center for Disease Control and Prevention (CDC) webinar: March 19th *Law Enforcement Response and Support During COVID-19* Dr. Wesley R. Attwood, Institute for Occupational Safety & Health, National Personal Protections, Technology Laboratory. First responder risks, law enforcement PPE guidance to date, shift in response protocols to maintain workforce capacity, availability of testing, quarantine and return to work protocols.

BU School of Public Health, Zoom meeting: March 26th *Mental Health in a Time of Crisis.* Framing the issue, data and interventions and approaches to mitigate consequences. Karestan Koenen, Professor of Psychiatric Epidemiology, Harvard T.H. Chan School of Public Health: Sarah Loew, Assistant Professor of Public Health, Yale School of Medicine: and Patricia Watson, Assistant Professor of Psychiatry, Dartmouth Geisel School of Medicine and Senior Educational Specialist, National Center for PTSD.

Suffolk MMA Certificate program, Zoom meeting: March 20th & 27th Friday class Introduction to Performance Management (Morning) Collaborative Public Management (Afternoon)

Activities: Week ending: April 3rd (March 30th & 31st)

SAPC Youth Engagement- PhotoVoice: March 30th weekly call: Zendilli Depina, Project Coordinator. New youth project review and discussion: engaging youth from all SAPC towns, one project communicating health coping strategies and creating social connections during the COVID-19 outbreak. *Additional calls as needed.*

Needham CCIT Core Team: March 30th weekly call: Lt. Chris Baker, Caitlyn Watt, Supervisor Riverside Emergency Services, Sara Shine, Jessica Moss, Kerrie Cusack and Kristen Lindley. New weekly check in call during pandemic to maintain connection between Core Team members and Riverside Emergency service supervisor to respond and support residents navigating acute and chronic substance use disorders and/or mental health conditions. Resource sharing for all age residents, Aging Services, Youth and Family, Public Health and Needham Police Department.

NPHD staff check in: March 31st Remote work status updates, weekly Tuesday call.

MDPH Local Boards of Health COVID-19 response: March 31st. Ron O'Connor, Director of Local & Regional Health, Kevin Cranston, Assistant Commissioner, DPH, Director Bureau Infectious Disease and Laboratory Sciences Dr. Catherine Brown, State Epidemiologist and Dr. Larry Madoff, Medical Director, Bureau of Infectious Disease and Laboratory Sciences. Kelly Driscoll, Executive Director for Administration & Finance, COVID Command Center. Weekly Tuesdays 3:00pm

MDPH - LBOH- MAVEN COVID-19 Case Investigation, webinar: March 31st Scott Troppy, Surveillance Epi, Bureau of Infectious Diseases, Laboratory Science and Hillary Johnson, Epi 2- Local Boards of Health obligations.

Trainings:

MindWise- Riverside Trauma Center, webinar: March 30th *How to Cope with Uncertainty: Safety, Predictability- Control.* Defining trauma, trauma's impact on mental and physical health, natural responses, identifying and incorporating positive coping strategies to manage stress and anxiety. Nanci Ginty- Butler, LICSW – Video recording and PowerPoint available

Impact Norwood Coalition Zoom program: March 30th Ivy Watts, MPH, BUSPH, Waltham High School, Captain Track & Field and UNH track, NCAA award. *Mental Health Empowerment* Teaching resilience by sharing her story of mental health issues and suicidality with youth and young adults. Beautifully, Simply You (BSY) 501-c-(3) Recording available

Dedham Prevention Coalition (DOSA) Zoom meeting: March 31st *Parents Have the Power* Youth substance use survey data, risk behavior signs, protective factors and strategies. Krissy King, DFC Program Director. Presented by Erin Sennot and Jessica Goldberg, Prevention Solutions, Parent Education Series, part 1 of 3

Resident support requests:

Adult child, SUD – SMI. Mother, financial support options for child during pandemic, referral to Alanon phone support, ongoing individual therapy. Sobriety support services male, virtual AA connection and Neponset River House programs. Client #2. Chronic anxiety, pandemic response. Coping strategies (virtual meetings and stress management apps) and telehealth clinical resources. Referral Riverside Emergency 24/7 social work support, evaluation.



Needham Public Health Division March 2020



Assist. Health Director - Tara Gurge
Health Agents - Diana Acosta and Monica Pancare

Unit: Environmental Health

Date: 4/16/2020

Staff members: Tara Gurge, Diana Acosta and Monica Pancare

Interns – Kyra Lyerla and Paige Lambert

Activities and Accomplishments

Activity	Notes
New Intern	Paige Lambert started with us in March. She is a paid college intern that will be focusing her graduate project on continuing with our on-going FDA grant projects and she will also help us with the permitting and conducting of our weekly Farmers Market inspections.
Housing Update - Wingate Companies/Nehoiden Glen (Unit #559)	Unit was cleaned and sanitized by a professional cleaning company, and new carpeting and kitchen equipment installed. Conducted a follow-up insp. with Building Commissioner prior to allowing re-occupancy of the unit. Unit was deemed habitable. Also coordinated with Springwell the day of scheduled occupancy, the delivery of the necessary items that occupant needed (i.e. mattress, sheets/towels, bedding/pillows, food, bathing products, cleaning supplies, trash containers, laundry, on-going cleaning and rehab services, etc.)
COVID-19 Guidance and Resource Distribution	Provided COVID-19 guidance to all our food establishments, including nursing homes and other high risk establishments. These include, but are not limited to, daycares, Needham Public Schools, NHA, housing complex rentals, landlords, etc. Also have been fielding calls and requests remotely and responding to any complaints received. Monica Pancare continued routine inspections of higher risk establishments. Lower risk establishment inspections have been suspended. Diana conducted inspections to re-open establishments that have been closed for an extended period of time (>1 week).
Town Online Permitting System	Attended Town IT Dept. online permit system training. Continued to coordinate with IT Dept. on online permitting and payment system by uploading permit applications, which is scheduled to go live in the near future, following the Building and DPW Depts.
Sira Naturals, Inc. RMD	Conducted Sira Naturals, Inc. RMD spot check inspection with Police Dept.

Other Public Health Division activities this month: (See attached report.)

Activities

Activity	Notes
COVID – 19 Response	As of March 17, 2020, Environmental Health Staff has shifted to working from home. - Call forwarding was activated on office phones so calls can be received via cell phone. - Continuing following up on complaints received - Communicating with Food Establishments via email and sending out the latest guidance on COVID-19; Maintaining list of restaurants that have closed due to COVID-19 ; Inspections to be conducted of establishments who want to re-open - Signage on recommendations to keep residents safe was distributed to apartment complexes in both English and Spanish.
Bodyworks (New)	1 – Bodywork Practitioner Permit application received from: - <u>Blue Lotus</u> – Ariel Ayaviri (Still Pending)
Demo Reviews/ Approvals	0 - Demolition sign-offs: - Incoming demolitions to be submitted via email.
Food – Temporary Food Event Permits	2 – Temporary Food Permits issued for: - Street Fair in June
Food – Food Permit Plan Reviews (Updates)	3 – Food Establishment pending pre-operation inspection process: - <u>Thai Story Restaurant (formerly known as Eat Well)</u> – Still in process. - <u>Home Kitchen, Inc.</u> – In process. - <u>Village Club</u> –Pending paperwork.
Food - Mobile	0 – Mobile Truck Inspections conducted.
Food Complaints	5/3 – Food Complaints/Follow-ups: - <u>Superstar Ice Cream Truck – (3/1)</u> - Various calls came in from residents reporting Superstar Ice Cream was selling ice cream around town. Diana called the owner to cease operation. No permit has been issued for any mobile trucks in 2020. Owner was told if he was found to be vending again, the police would have to intervene. - <u>Sudbury Farms (1/1)</u> – Resident called to report the lack of social distancing by staff at the store. Diana followed up with Roche Brothers corporate to emphasize the guidance given out by CDC and WHO for the workers to keep themselves as well as the customers safe. - <u>The Rice Barn (1/1)</u>- Customer called to report rodent droppings on the windowsill next to his table. Diana conducted an onsite visit and confirmed this was true. Staff cleaned and disinfected the surfaces while Diana was on site. The restaurant was asked to have a weekly pest control service performed until further notice. They are also continuing to be audited by Maureen Lee, the food safety consultant, and her staff.
Housing Complaints/ Follow-ups –	4/4 – Housing Complaints/Follow-ups – - <u>Chestnut Hollow (2/2)</u> - Resident submitted various complaints stating that the landlord has not been taking proper precautions during the COVID- 19 pandemic. Tara and Maryanne were both working with this resident. Diana created signage to be posted throughout the building which was also shared with other apartment complexes in town. Landlord was contacted and multiple hard copies of this signage was provided to him in both English and Spanish languages. We talked to landlord about proper cleaning and sanitizing methods of all high touch surfaces on site. - <u>Needham Housing Authority (Linden Street) (1/1)</u> – Resident of a unit called with a concern about the apartment they were being reassigned to. They had spoken to a previous tenant of that unit who had complained of mold and flooding issues. Resident was told by NHA that issues did not exist. Occupant was concerned that mold was not remediated properly. Diana contacted NHA staff and NHA already had an outside company test for mold prior to

	the complaint calling in to Public Health. The company deemed the unit to be in safe condition. Diana shared this information with the resident. The resident's transfer is on hold due to COVID-19. - <u>Needham Housing Authority (Chambers Street) (1/1)</u> – A group of residents reached out with concerns about COVID-19 and reported that precautions were not being implemented at NHA. Complaint was forwarded on to the Executive Director and relevant staff members along with signage to be posted throughout the buildings.
Nuisance – Complaints/ Follow-ups	2/2 – Nuisance Complaints/Follow-ups conducted for: - <u>Meadowbrook Road</u> - Resident reported there was insulation and a trailer that was on fire at a construction site and was concerned with anything that may have been released by the fire, i.e. chemicals, fumes, etc. They were also reporting that the workers did not appear to be working in a safe manner. Diana followed up with the Building Department and the Fire Department. Fire was onsite and reported the trailer was empty, fire was put out as well. There should be no concern on any fumes being released. - <u>Birds Hill Ave.</u> – Resident concerned that construction crew is not following proper social distancing procedures and that there was no running water on property to wash their hands. Diana followed up with the Building Department. Project manager is responsible to ensure workers are keeping themselves safe.
Waste Haulers	2020-2021 Waste Hauler Permits issued - All permits moved to be valid until April 30, 2020 - 6 Permits issued prior to office closing – others pending
Septic System Abandonments	4 – Septic Abandonment Forms, along with final septic pump reports, received for: - #13 Roscoe St. - #14 Roscoe St. - #17 Roscoe St. - #20 Roscoe St.
Septic Construction Permit issued - Repair	1 – Septic Repair conducted for: <u>15 White Pine Road</u> – Replaced broken D-Box.
Septic Final As-built plan reviews	1 – Septic final as-built plans submitted for review: - <u>15 White Pine Road</u>– Final As-built plan submitted and approved. .
Septic COCs	1 – Septic Certificate of Compliance final approvals issued for: - <u>15 White Pine Road</u>
Planning Board Plan reviews	0 – Subdivision Plan Reviews for Planning Board conducted.
Zoning Board Plan reviews	1 – Plan Review for Zoning Board conducted for: - <u>#350 Cedar St.</u> – Comments sent.

Yearly

[illegible]

Category	Jul	Au	S	O	N	D	J	F	M	A	Ma	Ju	FY '20	FY' 19	FY' 18	FY' 17	Notes/Follow-Up
Food Service	3	2	5	4	3	2	2	2	5	0	0	0	28	18	20	13	New Compl/ Follow-ups
	3	3	4	5	2	2	2	2	3	0	0	0	26	21	21	17	
Food Service	5	1	1	1	0	1	0	0	0	0	0	0	9	20	42	33	Plan Reviews
Food Service	0	0	1	0	1	0	1	0	0	0	0	0	3	0	0	0	Admin. Hearings
Grease/ Septage Haulers	0	0	0	0	0	20	0	0	0	0	0	0	20	21	24	24	Grease/ Septage Hauler Permits
Housing (Chap II Housing)	7	0	0	0	0	0	0	0	0	0	0	0	7	0	14	14	Annual routine insp./
	0	0	0	0	0	0	0	0	0	0	0	0	0	0	5	4	Follow-up insp.
Housing	4	2	6	2	3	0	1	1	4	0	0	0	23	22	22	7	New Compl./
	4	2	6	7	9	2	2	2	4	0	0	0	38	28	24	11	Follow-ups
Hotel	0	0	0	0	0	3	0	0	0	0	0	0	3	3	3	3	Annual insp./
	0	1	14	0	0	0	0	0	0	0	0	0	15	0	0	0	Follow-ups
Nuisance	3	0	5	3	3	1	1	3	2	0	0	0	21	55	42	30	New Compl./
	12	4	8	5	4	2	2	3	2	0	0	0	42	69	42	45	Follow-ups
Pools	0	0	0	0	1	9	0	0	0	0	0	0	10	20	12	13	Pool insp./
	0	0	0	0	0	0	0	0	0	0	0	0	0	12	7	8	Follow up
Pools	0	0	0	0	0	9	0	0	0	0	0	0	9	19	12	9	Pool permits
Pools	0	0	0	0	0	0	0	0	0	0	0	0	0	3	44	19	Pool plan reviews
Pools	0	0	0	0	1	5	0	0	0	0	0	0	6	5	7	6	Pool variances
Septic	1	1	0	8	0	1	0	0	4	0	0	0	15	9	5	18	Septic Abandon
Septic	0	1	0	0	1	1	1	0	1	0	0	0	5	2	2	5	Addition to a home on a septic plan rev/approval
Septic	5	0	1	2	0	0	1	3	1	0	0	0	13	21	28	43	Install. Insp.
Septic	0	1	0	0	0	0	0	3	1	0	0	0	5	3	1	0	COC for repairs

FY 20 Priority FBI Risk Violations Chart (By Date)

Restaurant	Insp. Date	Priority Violation	Description
Hearth Pizzeria	7/13/2019	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.	A cooked turkey breast was stored in Same container as raw chub beef. PIC removed and stored properly
Briarwood Healthcare Center	7/13/2019	4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. - A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA-registered label use instructions. A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions.	Sanitizer in the 3 compartment sink was not at 200 ppm. Test Frequently and at least once every four hours
Gari Japanese Fusion	7/27/2019	3-501.19 (B)(1)(3)(4) Time as a Public Health Control - 4 Hours - If time rather than temperature is used as the public health control up to a maximum of 4 hours: the food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; the food shall be cooked and served, served at any temperature if RTE, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.	Time as a public health control as required no charts were available as required. Cooked product did not have time stamp and other information as required. The most recent date was July 14 2019 it was observed that shrimp and other TCS foods were held at room temperature products were discarded
The Farmhouse	7/27/2019	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.	Corrected on site - Stockpot of beef stock cooling improperly 2 large containers of chicken stock cooling improperly. Repeat offense. Train staff on proper cooling techniques to get product to 70f within 2 hours and below 41f within the next 4 hours.
Fuji Steakhouse	8/9/2019	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.	Side towel used to store cut vegetables in rolltop on service line. Paper towel used layering products.

Fuji Steakhouse (cont.)	8/9/2019	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 (D) Cooling When Receiving Raw Eggs - Raw eggs shall be received as specified under 3-202.11(C) and immediately placed in refrigerated equipment that maintains an ambient air temperature of 41°F or less.	Raw cut beef was stored on top shelves in walk-in above RTE Raw shell eggs 84F stored at room temp in kitchen. Discarded.
Beth Israel Deaconess Hospital Kitchen	8/10/2019	2-301.14 When to Wash - Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.	During inspection two cooks present did not wash hands. Frequent handwashing is critical in between change of tasks. This inspector directed the chef to provide paper towels in the empty dispenser.
Brother's Pizza	8/15/2019	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.	Deli prep unit was on the warmer side. Tuna salad in top well was at 46°F. To be discarded at end of service. Will keep top lid shut as often as possible. Adjust all front of house cooling units to be cooler.
Hungry Coyote	8/22/2019	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.	Front of House - Front holding burrito units need to be cooler. Both units were in the mid 40's. Kitchen - Pork was cooked last night. Did not cool down properly. Temperature at 76°F. Discarded by PIC.
Founder's Café / Shark Ninja	8/22/2019	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.	Deli prep unit and the salad bar in the front was running warm. Tuna salad observed at 45°F. See other temps in log. Manager to get facilities to adjust temperature of units. Staff instructed to set up deli area later the day right before start of service.
Dragon Chef	8/22/2019	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.	Cooked chicken in cold holding unit had a prep date of 8/15. Checked temperature of center of bowl and was at 60°F. Manager instructed to dispose of food. Discarded of compromised item. Directed PIC to lower temperature of walk-in.

New Garden	8/24/2019	2-301.14 When to Wash - <i>Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.</i> 3-304.11 Food Contact with Soiled Items - <i>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.</i> 3-302.11 (A)(2) Raw Animal Foods Separated from each other - <i>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.</i> 4-702.11 Frequency-Before Use After Cleaning - <i>Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.</i>	During the inspection many of the staff members went outside in parking lot to take a break. Some were observed eating/drinking, touching arms and face. Upon entering the kitchen from taking their break several staff members did not wash hands as required. This inspector required and observed each staff member to wash their hands again, as required. Ice machine underside has slime on rim. PIC directed to clean ASAP. Knives stored improperly on prep line. Do not store directly on soiled equipment prep top area. Improper storage of raw TCS foods in walk-in. Food uncovered. It was observed that a cook was "washing" a pail and beverage container in the middle of the 3-comp. sink without proper washing or sanitizing. The sinks were not set up yet or ready for ware washing tasks.
Residences at Wingate	9/7/2019	3-801.11 (C) Special Requirements (Raw/Partially Cooked RTE) - <i>Code: 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.</i>	Poached eggs and fried eggs were prepared from raw shell eggs unpasteurized. Poached egg was 135f Fried egg 145f HSP raw and partially under cooked foods may not be offered in this HSP environment. Use pasteurized shell eggs for this offering
Three Squares	9/14/2019	3-301.11 (B) Preventing Contamination from Hands - <i>Code: 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.</i> 3-304.11 Food Contact with Soiled Items - <i>Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and</i>	Cook prepared toasted cheese bacon sandwich and removed it to cutting board. Touched product without wearing gloves. Product discarded. Cook stated that he never heard of the regulation that requires you to wear gloves when touching ready to eat foods. Ice machine inside surface has reddish slime

Three Squares	9/14/2019	<i>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.</i>	Clean and sanitize
Dunkin Donuts Highland	9/12/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Bacon at 66°F and employee stated it was take out of the walk in 5-10 mins before. Items all discarded.
Cookies By Design	9/16/2019	3-301.11 (B) Preventing Contamination from Hands - <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>Code: 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.</i> 7-201.11 Storage Separation <i>Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.</i>	Staff decorating cookies without any gloves. Staff did not immediately know where gloves are located. Found the box of gloves and staff member who was decorated added gloves. Need to have adequate supply of gloves. Cookie dough in refrigerated unit is at 47°F. Peanut butter cookie dough at 51.2°F Floor cleaner stored right next to spatulas. Was moved
Fresco	9/28/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Corn beef hash held at room temp under grill line 76 F product discarded.
Cookies By Design	10/1/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Peanut butter cookie dough seen at 52°F. Snickerdoodle cookie dough was at 51°F. All doughs were discarded. Reg. Sugar batch made 10/1 seen at 57°. Stuck thermometer in different parts of the dough and the lowest seen was 55°.

The James	10/12/19	3-501.14 (A) Cooling Cooked Foods - Code: 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.	Ale sauce in walk-in cooling improperly >70F Corrected on site
The Rice Barn	10/12/19	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Cooked sliced chicken stored below raw ground chicken and raw salmon filets Paint stored above food refrigerator near back door along with soiled cleaning gloves. Mice rodent traps also stored on top of refrigerator Store segregated away from all food and equipment Draino stored above sink in basement Store away from food equipment
The Farmhouse	10/26/19	3-501.14 (A) Cooling Cooked Foods - Code: 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. 7-201.11 Storage Separation - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles. 4-702.11 Frequency-Before Use After Cleaning - Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.	Prepared sauce cooling improperly on counter. Temp 138F Toxic chemicals stored above vegetable prep sink while employee was washing/ prepping product. Store segregated French fry potato cutter permanently mounted in dry room area, has significant debris and buildup of soil. Must be washed and sanitized before use and after cleaning. Equipment was removed from the wall, and staff is to mount or place it in a location where it can be easily washed rinsed and sanitized property
Masala Art	10/26/19	3-501.14 (A) Cooling Cooked Foods - Code: 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 3-501.15 (A) Cooling Methods - Code: 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.	Improper cooling of TCS foods Large Milk rice mix on countertop cooling Products brought to blast chiller. A large pan of cooked goat was stored in the refrigerator @179F product was removed and brought to the basement blast chiller

Avita of Needham	11/1/2019	3-304.11 Food Contact with Soiled Items - Code: <i>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.</i>	Corrected on site: A kitchen side towel (moist/wet) was used to wrap a challah bread, to thaw and proof for service. Discussion with Chef to use food grade materials
Briarwood Healthcare Center	11/1/2019	4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. <i>Code: A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA-registered label use instructions. A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions.</i>	There was no sanitizer in the 3-compartment sink. Quaternary test strips registered Oppm. Train staff for proper testing of concentration to ensure warewashing and sanitizing of equipment is done correctly. Cook corrected on site.
Gianni's Gourmet Deli	11/12/19	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: 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.</i>	Deli prep unit in front is at 43°F. May need repair.
North Hill Bistro	11/16/19	3-302.11 (A)(1) Raw Animal Foods Separated from RTE <i>Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i>	Raw shell eggs stored above RTE
North Hill Main Kitchen	11/16/19	3-304.11 Food Contact with Soiled Items - <i>Code: 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.</i>	Kitchen side towels were observed covering raw endive leaves. Side towels are not approved for food storage or protection. Use food grade approved products only to prevent contamination.
Mandarin Cuisine	11/16/19	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i> 7-207.11 (B) Restriction and Storage - <i>Code: Medicines that are in a food establishment for the employees use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.</i>	Raw chicken stored to thaw next to cook making dumplings. Prescription medicine stored on food/ takeout paper supply shelf
Sudbury Farms/ Mai Sushi	11/23/19	8-103.12 Conformation with Approved Procedures/HACCP - <i>If the RA grants a variance or a HACCP plan is otherwise required, the permit</i>	Upon arrival, inspection of Daily Logbook for sushi rice testing of Ph was not completed for

		<i>holder shall comply with the HACCP plans and procedures that are submitted and approved as a basis for the modification or waiver.</i>	the day. Review of previous logs note that sushi rice was not being tested for PH levels every 4 hours as required. Immediate attention is required to comply with all HACCP PLAN requirements. The PIC Jimmy Chen did not know how to use the Ph meter, and did not have test tape available. Failure to may result in Administrative actions by LBOH. This inspector provided PH tape and 4.0 was compliant.
Residence Inn	12/7/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i>	Bev air refrigerator is not holding temperature <41F. All products discarded. Cease and Desist using this unit. Repair or replace. Deli Turkey 50F; Mayo based sauce 54F; Cooked cryovac chicken breast 51F.
Wingate at Needham	12/7/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i>	Raw pork stored above cooked food in walk in cooler. Train staff to store TCS foods properly to prevent people from getting sick
Residences at Wingate	12/7/2019	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - <i>Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.</i> 3-302.13 Pasteurized Eggs Certain Recipes - <i>Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg fortified beverages that are not cooked thoroughly. (Pasteurized eggs do not need to be substituted if the consumer is advised.)</i>	Raw poultry stored above ready to eat foods sliced ham in walk in cooler. Raw lamb rack stored above RTE foods in walk in cooler on shelf. Upon review, it was noted that raw shell unpasteurized eggs were in walk in cooler opened (in use) from recent delivery. Chef stated that they have been using pasteurized shell eggs, and provided some existing product from service line. Discussion to send back to vendor and isolate from use.
Fresco	12/7/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i>	Walk in cooler was 45F. Maintain below 41F and check internal thermometer frequently.
Sheraton Needham	12/20/19	2-201.13 Removal of Exclusions/Restrictions - <i>The PIC must adhere to all the conditions when removing, adjusting, or retaining the exclusion or restriction when removing, adjusting, or retaining the exclusion or restriction of a food employee as per FC 201.12 and FC 201.13.</i> 2-301.14 When to Wash - <i>Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than</i>	PIC could not explain company policy regarding employee exclusion Employee in dish washing area was observed to

Sheraton Needham	12/20/19	<i>clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.</i> 4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. - A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA registered label use instructions. A chlorine solution shall have a temperature of 55°F 120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F and be used according to the manufacturer's use directions. 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. 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 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.	just rinse hands but not engage in full hand washing procedures. Observed handling dirty and clean plates and utensils. Sanitizer not functioning in bar dishwasher. Dish washer cannot be used until sanitizer is functioning. Needs repair within 72 hours. Various items were observed above 41°F. Must provide adequate cold holding equipment to maintain items at or below 41°F All purpose cleaner found next to food items next to grill area. Corrected on site. Separate chemicals from food items on shelf.
Dragon Chef	12/26/19	2-301.14 When to Wash - Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food. 3-202.11 (A)(C)(D) Temperature - TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is	Staff did not wash hands upon coming into establishment and beginning prep. Staff not observed to wash hands at any point during inspection. All items in deli prep unit are above 41°F

Dragon Chef	12/26/19	<i>cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</i> 3-304.11 Food Contact with Soiled Items - <i>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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>Code: 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.</i>	Sauce used to darken rice in heavily soiled container Garlic in oil out at room temperature on prep line.
New Garden	12/26/19	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - <i>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.</i> 7-201.11 Storage Separation - <i>Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service and single use articles.</i> 8-103.12 Conformation with Approved Procedures/HACCP - <i>If the RA grants a variance or a HACCP plan is otherwise required, the permit holder shall comply with the HACCP plans and procedures that are submitted and approved as a basis for the modification or waiver.</i>	Garlic in oil needs to be kept under 41°F. Can keep in ice bath. Cleaning items observed in food prep area Need to submit HACCP plan to Public Health Division. Need to have a copy available at the establishment.
Sheraton	1/4/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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</i>	6 drawer continental refrigerator roll top not holding proper temps. Raw burger and TCS discarded. Remove from service and provide specific documentation that it is corrected.
Zdorovie Adult Day Care	1/4/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - <i>Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum</i>	Improper sanitizing of equipment was being conducted. No sanitizer in 3 comp sink when warewashing was set up. Sheet pans that were going to be washed were stored at sanitizer side of the 3 bay sink.

		temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions. 3-501.14 (A) Cooling Cooked Foods - Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.	Cooked Oatmeal with milk in refrigerator was 109°F PIC stated it was made at 10 am. Product discarded.
Spiga	1/4/2020	3-304.11 Food Contact with Soiled Items - Code: 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.	Food items covered w paper towel
Farmhouse (Joint Inspection)	1/8/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.	Items in roll top units were out of temperature. Items were voluntarily discarded Short ribs were inadequately cooled. Voluntarily discarded by PIC
Three Squares	1/11/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use	The sanitizer chlorine rinse was zero ppm. Upon review, the sanitizer container appeared to contain water, not chlorine. A new container was provided on site. Chlorine test strips required, training is necessary

Three Squares	1/11/2020	<i>directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.</i> 3-501.16 (A)(1) Proper Hot Holding Temps. - <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.</i> 5-205.15 (A) System Maintained/Repair - <i>Code: A plumbing system shall be repaired according to law.</i>	Preprepared hollandaise sauce was 81f at room temp Discarded, and alternative procedures were discussed. Do not hold at room temperature unless TPHC is approved The handsink in the kitchen near fryer, and at the bar area was 83F. Repair or replace to achieve proper handwashing temperature of at least 100f no more than 110 F thru the hot and cold water mixing valves. Repair within 72 business hours
Bertucci's	1/11/2020	2-301.14 When to Wash - <i>Code: Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task</i> 7-201.11 Storage Separation - <i>Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.</i>	It was observed on the service line and employee took a raw salmon out of the package with gloves put it on the stove and did not remove his gloves and wash hands before starting the next task with ready to eat food salad. This inspector director employee to remove gloves wash hands and instructed manager to be observant between change the tasks. Suggest training or staff on when to wash to prevent cross-contamination. Improper storage of chemicals near the mgt office. Product removed. COS
Avita of Needham	1/18/2020	3-801.11 (B) Special Requirements (Eggs/Egg Products) -<i>Code: In a food establishment that serves a highly susceptible population: Pasteurized eggs or egg products shall be substituted for raw eggs in the preparation of: food such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg-fortified beverage and Except as specified in paragraph (F) of this section, recipes in which more than one egg is broken and the eggs are combined.</i>	It was observed that shell eggs in the walk-in cooler were not pasteurized. Provide as required for HSP populations .

Cappella	1/18/2020	3-304.11 Food Contact with Soiled Items - <i>Code: 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.</i>	Cooked bacon stored on top of kitchen towel in refrigerator
Baker's Best	1/25/2020	3-501.18 Ready-to-Eat Food Disposition - <i>Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.</i>	Raw egg mix, tarragon cream sauce, and red wine cream sauce were in refrigerator past 7-day shelf life Products discarded COS
Blue on Highland	1/25/2020	3-301.11 (B) Preventing Contamination from Hands -<i>Code: 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.</i> 3-304.11 Food Contact with Soiled Items <i>Code: 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.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.</i>	Upon arrival three cooks were not wearing gloves. It was observed that one cook prepared a grilled chicken sandwich and placed lettuce condiments and top roll with bare hands. Product discarded COS Side towel observed during food storage Towels are not food grade storage materials. Use plastic wrap, foil, deli paper or other single use food grade material. Greek Dressings room temperature 74F Keep below 41f Approval required to use time as a public health control for salad dressings
Hungry Coyote	1/25/2020	4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. <i>Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-- 703.11(C) shall meet the criteria specified under section 7-- 204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A</i>	3 Three compartment sink did not have sanitizer was zero Wiping cloth stored and sanitizer buckets in the front of the house were also at zero

Hungry Coyote	1/25/2020	quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.	
Epicurean Feast @ 63 Kendrick	2/5/2020	3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.	Raw eggs stored over fruits and vegetables.
Hearth Pizzeria	2/8/2020	3-301.11 (B) Preventing Contamination from Hands - Code: 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. 3-501.16 (A)(2) (B) Proper Cold Holding Temps. Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.	Upon arrival female cook was shredding bulk cheese in robot coupe touching product without gloves. Discussion with manager. CORRECTED ON SITE. Cooked ground beef was 57-62f at pizza prep line at various internal points. Cook prepared it at 1130am. Product discarded. Discussion to cool on sheetpan quickly, don't overfill the storage container. Chill quickly
Beth Israel Deaconess Hospital Kitchen	2/15/2020	3-302.13 Pasteurized Eggs Certain Recipes Code: Pasteurized eggs or egg products shall be substituted for raw shell eggs in the preparation of foods such as Caesar salad, hollandaise or Béarnaise sauce, mayonnaise, meringue, eggnog, ice cream, and egg fortified beverages that are not cooked thoroughly. (Pasteurized eggs do not need to be substituted if the establishment serves a population that is not a highly susceptible population and the consumer is informed under section 3-603.11 that to insure safety, the food should be cooked to temperatures indicated in section 3-401.11). 5-202.11 (A) Approved System/Cleanable Fixtures - Code: A plumbing system shall be designed, constructed, and installed according to law.	Raw eggs on site. The spouts on the 3-compartment sink are not up to code. PIC states that a new dish room is being constructed, with new equipment, that will be in full compliance.
Gari Restaurant	2/15/2020	3-302.11 (A)(2) Raw Animal Foods Separated from each other - Code: Foods shall be protected from cross contamination by: 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	Improper storage of TCS foods. Raw pork ribs, beef, fowl.

Gari Restaurant	2/15/2020	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. 3-304.11 Food Contact with Soiled Items - Code: 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. 3-501.18 Ready-to-Eat Food Disposition - Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower. 5-201.11 Approved - Code: A plumbing system and hoses conveying water shall be constructed and repaired with approved materials according to law. Water filter shall be made of safe materials.	Food contact with service napkin. Napkins cannot be used to cover or store food. Paper towels cannot be used to store food- only Maki paper is allowed. Prepared product contains chicken stock and mayonnaise date-marking required of this and all other TCS foods. Foul odor as you go downstairs near ice machine. Possible pipe leak or condensate from fittings. Repair.
Fuji Steakhouse	2/22/2020	3-302.11 (A)(2) Raw Animal Foods Separated from each other - Code: Foods shall be protected from cross contamination by: 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. 5-205.15 (A) System Maintained/Repair - Code: A plumbing system shall be repaired according to law.	Raw chicken stored incorrectly in under counter refrigerator Plumbing Leak Repair within 5 days. Provide proof of repair to LBOH.
The Rice Barn	2/22/2020	3-304.11 Food Contact with Soiled Items - Code: 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. 4-602.11 (A) Food-Contact Surfaces and Utensils Code: Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef,	Eating utensils stored unprotected from physical contamination on a low shelf above the floor. Store properly. Food soil/ debris on prep counter in basement. This wood counter is not NSF certified, and equipment is not up to code. Remove and replace

The Rice Barn	2/22/2020	<i>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.</i> 3-501.14 (A) Cooling Cooked Foods - <i>Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.</i> 5-205.15 (A) System Maintained/Repair - <i>Code: A plumbing system shall be repaired according to law.</i>	with NSF stainless approved work tables made for foodservice use. Within 30 days. Unknown product “dessert “stored in Amanda refrigerator @149f. PIC stated it was a staff meal. Product removed. Bathroom removed and destroyed. Completely repair or replace to all building and plumbing codes within 30 days unless otherwise approved and directed by LBOH
The Farmhouse	2/29/2020	2-301.14 When to Wash- <i>Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.</i> 3-501.16 (A)(1) Proper Hot Holding Temps. - <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3 501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.</i> 3-501.16 (A)(2) (B) Proper Cold Holding Temps. <i>Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains</i>	Cook observed washing his hands in the 3 compartment warewashing sink. Train employees on when and where to wash to prevent people from getting sick Mashed potatoes 3 pans held at room temp in danger zone. Product discarded after this inspector provided a safe alternative, and it was not corrected. The temperature of the Tuna Tartare in the Roll top was 51 degrees. Recently cut, PIC removed product, and put on ice COS

The Farmhouse	2/29/2020	<i>an ambient air temperature of 45°F or less.</i> 4-101.11 (A) Characteristics - Code: Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.	Wooden cutting board not in good repair Removed from the table it was located Wood is not seamed, has debris, crud on outer and side surfaces. Cease and desist from using this piece of equipment unless it is repaired or replaced according to law. It is also noted that "clean" cutting boards were store below an area where soiled items are kept under this same table.
Brother's Pizza	2/26/2020	3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. 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.	Prep unit next to stovetop is running above 41°F. Need to have serviced. Same issue was found during previous inspection.
Latina Kitchen & Bar	3/14/2020	4-501.114 (E) Chem.San. Temp./pH/Concentr./Hard. - Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPAregistered label use instructions, and shall be used as follows: (E) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions.	The sanitizer in the 3 comp sink was zero. Repair or replace with Eco Lab for proper warewashing. Use dishmachine until fixed and provide documentation
Gyro & Kebab House	3/14/2020	3-306.11 Food Display - Code: Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.	The bakery display case is missing a door that is used to prevent physical contamination. Open Baked goods must be protected This was a repeat violation in NOV 2019
French Press Bakery	3/28/2020	3-304.11 Food Contact with Soiled Items - Kitchen - Code: 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. 5-202.11 (A) Approved System/Cleanable Fixtures - Code: A plumbing system shall be designed, constructed, and installed according to law. 1 5-205.15 (A) System Maintained/Repair - Kitchen - Code: A plumbing system shall be repaired according to law.	Inside the ice machine has slime residuals. Clean and sanitize. The water spout at handsink is too short. Replace with gooseneck that allows for full accessibility Leak at handsink spout. Repair or replace