



Needham Board of Health



REVISED AGENDA

Tuesday June 16, 2020

9:00 a.m.

Zoom Meeting ID: 818-9355-9521

Under Governor Charlie Baker's emergency "Order Suspending Certain Provisions of the Open Meeting Law G.L. c. 30A, §20", 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. At the above date and time, click on "Join a Meeting" and enter the meeting ID 818-9355-9521 or click the link below to register for the webinar: https://us02web.zoom.us/webinar/register/WN_I7UHSXSTReCMIR38byjTZA

- **9:00 to 9:05 – Welcome & Review of Minutes (May 12th)**
- **9:05 to 9:20 – Discussion about Independence Day Celebration with Jim Reulbach from the Needham Exchange Club**
- **9:20 to 9:40 – Staff Reports (May)**
- **9:40 to 10:15 – COVID-19**
 - **Status Update – Needham, Norfolk County, Massachusetts (Tiffany)**
 - **Coordination with Contact Tracing Collaborative, other partners (Tiffany)**
 - **Face Covering Order (Timothy)**
 - **Phased Re-Opening of Town Government Services (Tiffany/Timothy)**
 - **Review of Town Elections and Town Meeting (Timothy)**
 - **Re-Opening of Restaurants (Tara and Diana)**
 - **Pools (Tara and Diana)**
 - **Camps (Tiffany, Kathleen)**
 - **Daycares and Schools (Tiffany, Timothy, Christina)**
 - **Trails, Fields, and Outdoor Spaces (Timothy/Tiffany)**
- **10:15 to 10:25 – Board of Health Review & Vote – Emergency Order re: Face Coverings and Other Efforts to Prevent the Spread of COVID-19 Infection**
- **10:25 to 10:30 – Meet Katie King, new Assistant Town Manager/Operations**
- **Other Items – Next BOH meeting TBD**
- **Adjournment**

(Please note that all times are approximate)



Board of Health Meeting Minutes

Date: May 12, 2020

Location: Remote via Zoom per Governor Charles Baker's COVID-19 Executive Order 3/12/2020

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

Staff present: Timothy Muir McDonald, Director, Health and Human Services; Tara Gurge, Assistant Public Health Director; Karen Shannon, Mary Anne Dinell, Diana Acosta, Carol Read, Dawn Stiller, Lynn Schoeff

Dr. Kathleen Ward Brown, Board Chair, called the meeting to order at 9:03 am. The meeting was held on Zoom video conferencing. Dr. Brown noted that all votes will be roll call votes.

Minutes: The April 16 minutes were reviewed. Ms. Mathews noted that Dr. Partridge's title was misspelled, and it should state Vice Chair. Dr. Epstein noted that on page 5 the wording in a partial reopening mitigation for air purification should be "may allow businesses such as nail and hair businesses to reopen". **Dr. Cosgrove made a motion to approve the minutes with the two edits. Dr. Epstein seconded. The April 16th minutes with two edits were approved by unanimous roll call vote.**

The April 28th minutes were reviewed. **Dr. Epstein made a motion to approve the minutes. Dr. Cosgrove seconded. The April 28th minutes were approved by unanimous roll call vote.**

COVID-19 update

Tiffany Zike provided an update on the State's community contact tracing program which was rolled out on May 1st. There were challenges coordinating the two systems. Ms. Zike noted that public health nurses can see the cases in MAVEN but cannot update CTC (Community Tracing Collaborative operated by Partners Health) cases until they are returned to MAVEN. CTC is the new collaborative set up to handle the additional demands of COVID-19. The process is that any cases not claimed from MAVEN in Needham by 10 A.M. are turned over to CTC. However, a cluster, which is defined as two or more cases, is sent back to Needham. CTC has a 48-hour turnaround for high risk individual cases, which may increase the time before they are contacted. In the near future, more Needham cases will remain in CTC due to diminished Needham capacity with Donna Carmichael's retirement on June 5, and the school nurses return to their regular duties in summer 2020. Currently Needham has a 24-hour turnaround for contact tracing and follow-up with both patient and their contacts. Any contact tracing in long term, congregant care, or assisted living cases is managed by the Town. Ms. Zike reported that, as of May 7, Needham had 251 cases.

Face covering order

The Needham emergency order was approved on April 28th and went into effect May 1st. The Governor issued a similar order on May 1st which was effective May 6th. The Governor's order has more latitude in only requiring masks for individuals who cannot maintain a 6-foot distance. It also notes that individuals should wear masks indoors and outdoors. The Public Health Division continues to receive some complaints about people not wearing masks. For the most part, there appears to be voluntary compliance. Businesses are not admitting patrons without masks and that also seems to have strong compliance.

Phased return to Town services

Ms. Zike developed a town wide standard operating procedure. She reported that, during Phase 1, all Town business will be by appointment only, telework will be encouraged as much as possible, and high-risk staff may remain at home as much as possible. Each department has developed different shifts and no staff drop-in will be allowed. Minimal staff will be in offices and will be scheduled to reduce contact among employees. All Town buildings will have 6-foot markings in the hallways. Each employee will do their own temperature screening at home and will sign off that they are symptom-free upon arriving at work. There will be back up thermometers in each building. Face masks will be required by staff in all spaces except private offices. Disposable masks will also be available for visitors as supplies allow. Common areas will be closed or restricted. For instance, kitchen areas will be open but only to one person at a time. Employees can only eat at their desks or outside. Meetings will take place virtually via Zoom or by phone. Group meeting rooms will be repurposed as offices or closed. Lynn Schoeff is coordinating with a group of Needham volunteers (Be Kind Needham) who are sewing masks. Ms. Schoeff will help coordinate so that all Town staff members who would like one will receive a face covering. Ms. Zike is checking on building monitors and the Board encouraged one monitor per building.

Dr. Epstein said that lunch areas should be wiped down before and after each use. Dr. Epstein asked about the criteria and plan for closing if COVID cases spike again. Ms. Zike said that the State is developing criteria for monitoring increased cases. Ms. Zike also said that, even with this first stage of reopening, a lack of cleaning supplies could shut down individual buildings.

Town Meeting Planning Update

Mr. Timothy McDonald reported that he and Ms. Zike, along with the Town Manager, the Town Meeting Moderator, Select Board, and other staff, toured the high school as a possible site for the June 8th Town Meeting. Mr. McDonald said that there is a bill on Beacon Hill to allow mixed-format Town Meetings, but the bill has not yet passed through both house of the Legislature and currently the Moderator alone determines the format for Town Meeting. A discussion about the proposed plan and site ensued. If Town Meeting is held in the High School, the tentative plan includes a maximum of 65 people in the cafeteria with small groups in classrooms, all on the first floor. Small classrooms were chosen to facilitate contact tracing if necessary. The cafeteria would house the Town Clerk, Moderator, and Finance Committee. Each classroom would have a video connection for questions. All presentations would be recorded in advance. Town Meeting Members would submit questions in advance. All attendees would register for a particular check-in time and assigned seat.

The Board discussion included the options of: 1) holding the meeting open air on the football field with or without a tent (Arlington for example is taking this approach with no tent for their spring town meeting.); or 2) holding the main meeting in the high school but with a zoom connection for any town meeting member in a high risk category or anyone who is uncomfortable with congregating in the high school during COVID-19. The Board felt strongly that the indoor meeting in the high school was the

least satisfactory option. The Board will further communicate with the Town Meeting Moderator and the Town Manager, as well as Mr. McDonald, to discuss their concerns before sending a formal letter the Moderator of their preference for alternatives to indoor Town Meeting at the High School.

The Board also suggested an informational session for all Town Meeting members to familiarize themselves with Zoom. Town Meeting members will be polled in May on technology use and concerns, according to Mr. McDonald. Mr. McDonald noted that that Board of Health and the Public Health Division did not want to put Town Meeting members in an untenable position where they have a responsibility to participate in Town Meeting but they cannot be present at the high school because they are quarantined or are at risk of being infected.

Pools and camps

Pools and camps are still under discussion at the state level. It is unclear at what point they will be allowed to reopen, and what the guidance for re-opening will be.

Playing fields and playgrounds

Fields for passive recreation and singles play on tennis courts should meet the requirements of a phase one reopening. The Board recommended a partial reopening, emphasizing social distancing guidelines and signage noting the rules. Signs should include the possibility that recreations facilities could be closed again if guidelines are not followed and stating the opening is temporary. The Park & Recreation Department wants to open slowly and would like to coordinate with other towns so there is not an influx of out-of-town residents on Needham's playing fields and courts. Ms. Mathews noted that those in congregant housing do not have backyard or outdoor space and it would be helpful if the messaging included this particular group of residents' needs.

Independence Day activities

The Exchange Club has cancelled all 4th of July activities due to COVID 19. The Exchange Club sent a letter on May 11 confirming this fact.

Staff Reports

Substance Prevention Alliance of Needham (SPAN), Karen Shannon

SPAN is collaborating with other organizations on an initiative called, *Get Connected Needham*, which provides information people may need during this time. Resources include mental health, financial, housing, transportation issues, services for older adults, and others. *Get Connected Needham* is hosted on the Town website and the public health town page, and will be promoted within the Needham Public Schools, the interfaith community, Needham Community Council, the YMCA, and Needham Housing Authority newsletters, websites and social media channels.

An Al-Anon group, for parents whose children are struggling with addiction, is now meeting virtually. Ms. Shannon noted this resource is important during lockdown as families are home most of the time and experiencing stress. On May 11th six people joined the group. Ms. Shannon is also collaborating with Youth and Families Services on a survey about substance use concerns and the best information delivery system. Another SPAN initiative is the *Stories from the Inside* – a sporadic social media dissemination of stories from the pandemic. The first story, on April 20th, reached 1800 people. A flyer about vaping cessation resources for youth and adults has also been posted on SPAN's social media pages. SALSA is providing PSA's to post to social media about healthy coping strategies for younger children. SALSA will also present at the May 26 meeting of the Rotary Club.

Traveling Meals, Maryanne Dinell

Ms. Gurge presented Ms. Dinell's report. There have been no incidents and meals continue to get delivered by the volunteers. Ms. Dinell's report noted that those who do not qualify for Traveling Meals have been able to get the no-charge 5-day a week boxed lunch from Springwell and they are extremely appreciative. The Friends of the Board of Health and Traveling Meals is providing meals for six Needham residents.

Environmental Health, Tara Gurge and Diana Acosta

Ms. Gurge, Ms. Acosta, and Ms. Pancare are regularly visiting businesses in Needham. This includes businesses that do not require permits, such as retail establishments, Post Offices, and other essential businesses. The signage about social distancing and wearing face coverings has been distributed to all businesses. Spot checking permit holders has continued through the pandemic. Ms. Gurge noted that some towns had stopped inspections for eight weeks and are now having trouble catching up. Lisa Berger, a food safety consultant, came out with a COVID-19 reopening checklist for food establishments. It is a new checklist that she developed and shared as a resource that can be used to re-open food establishments after they shut down during this pandemic. This free Reopening Action Plan (RAP) can be found at <https://foodcodepro.com/covid-19-resources/>.

Ms. Acosta reported that Starbucks and Gari were inspected this week for reopening, and The James inspection will occur next week.

Ms. Gurge reported that the Newton-Needham Chamber of Commerce has been promoting Needham Public Health resources (i.e. face covering signage, COVID-19 protocol signage, etc.) through their network via their daily newsletter to all essential Needham businesses.

Dr. Cosgrove asked if hair salons and barbershops will be allowed to reopen in the first phase, and if so, have they been visited. Ms. Acosta said that the State does these inspections exclusively. Ms. Gurge and Ms. Acosta have had inquiries from these places and, collecting best practices from other states, are providing the information. Ms. Acosta noted that apartment complexes with outdoor pools are requesting information about having the pools inspected so they can be ready and safe for opening. Ms. Acosta and Ms. Gurge will be able to share information once the State releases guidance in the coming weeks.

Needham Farmers Market 2020 operations

Ms. Gurge and Ms. Acosta had a conference call last week with Tom Gehman, the director of the market. Mr. Gehman provided an updated market plan. There will be arrows indicating options for entry and exit. A barrier will be placed at each station to protect customer and vendor. Vendors will be reduced from 13 to 10 to accommodate more space between tables. Each vendor will have a designated pre-order pick up spot at their tables for orders that are prepaid. They are still working on a design for the payment booth. Mr. Gehman wanted the Board's input on the band and the artist tables. The Board was against the band as it would encourage groups to gather. If, later in the summer, the State allows artists vendors, the Board is fine with one artist booth each week. An extra hour will also be added to accommodate required COVID-19 required for set up and break down. In response to a Board question, Ms. Acosta said that the market will allow adults only to discourage playgroups and children touching everything.

Regional Substance Abuse and Prevention Program, Carol Read

Ms. Read reported that grant funding has been extended through June 2021, by the Department of Public Health- Bureau of Substance Addiction Services (BSAS). She continues to co- facilitate the Community Crisis Intervention Team with Lt. Baker. Regular meetings have occurred via Zoom. Riverside continues to partner with the Aging Services social workers remotely. According to Lt. Baker, crisis calls in Needham related to mental health and substance use have not increased since Governor Baker issued the state of emergency. The Riverside Emergency Services team continues to provide crisis intervention and mental health evaluations and recommendations for appropriate levels of care. Ms. Read noted she has reformatted the Department of Mental Health grant application requesting a full-time social worker to support the Town of Needham and Dedham Police Departments. The grant will be submitted in June.

Dr. Epstein made a motion to adjourn. Dr. Cosgrove seconded. Unanimous voice vote to adjourn. Meeting adjourned at 10:45 am

Next Board Meeting Tuesday June 16 at 9 am

Minutes Prepared by,

Faith Crisley
Recording Secretary



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Substance Use Prevention

Date: May 2020

Staff: Karen Shannon, Karen Mullen, and Monica De Winter

Activities and Accomplishments

Activity	Notes
Stories from the Inside	Parent Action Team initiative, launched April 20. Distribution channels: Social media, school newsletters, Pollard PTC, email networks by SPAN volunteers, Town of Needham departments “Stories from the Inside” are experiential stories written by Needham parents on what is going on at home: new hobbies, family argument, new issues or favorite way to pass time. 500 words or less. Submissions to: Storiesfromtheinside2020@gmail.com . Thus far 7 . Needham parent stories have been shared on SPAN website and FB.
SPAN Action Team Meetings	The Community 5/13, Youth 5/12, Parent 5/21, Steering Committee 5/20 meetings met virtually in May.
SALSA Projects	• Rotary Club Panel, 5/26, 2,000 views of event recording • Needham Strong Campaign • SALSA participation in SPAN Social Distancing Campaign • NHS Step Up Day for rising 9th graders (SALSA recruiting video, NHS Virtual Tour and Pollard virtual “assembly” panel).
Social Media	Posted to SPAN FB, Instagram: • Stories from the Inside: 5,300 reached over 5 posts, including Needham Channel news segment of parent volunteer interviews: https://bit.ly/2BzbLtR • Youth Vaping Cessation Resources: 2,144 reached by 1 post • Needham Parent Al-anon Virtual meetings: 2,491 reached by 2 posts • SALSA student PSA on social distancing: 1,493 reached by 1 post • Cross posts: 5 including: NY&FS Community Assessment for parents, “No Menthol Know Why” campaign, “The First Day” campaign
Get Connected Needham Resource Guide for COVID 19	Interdisciplinary team of Needham Town departments and community stakeholders completed resource guide for Needham community. Guide now resides on Town of Needham website: bit.ly/needhamresources
Hidden in Plain Sight (HIPS)	Prevention Team completed final edits to 10 educational posters to be integrated into the HIPS exhibit
SPAN Website	Added updated Vaping Resources for teens and adults; added info on Stories from the Inside; met with graphic designer consultant to review needed updates and organization to SPAN website.

Meetings & Trainings	• MWHF Leadership Program: K. Shannon attended • MWHF meeting: School Climate & Protective Factors: Monica attended • “<i>Messaging Hope When Despair Seems Normal</i>” and “<i>Applying the Science of the Positive during COVID-19</i>” hosted by Montana Institute: Monica and Karen M. attended first 2 sessions of 6 part training series • Town of Needham employee training: Teams and Zoom training, Jon Wortmann workshops: Karen S. and Karen M. attended • Weekly NPHD BBB meetings: Karen S., Karen M., Monica, Maureen D. • Coffee with Kate Fitzpatrick, 5/28: all attended
Webinars	“<i>Alcohol and COVID 19: A Dangerous Mix</i>” hosted by U.S. Alcohol Policy Alliance: Karen S. and Lindsey S. attended “<i>Prevention Basics</i>” hosted by MW SAPA: Karen S. attended “<i>Framing Success Stories</i>” hosted by Frameworks: Karen S. attended 2 sessions “<i>Talking to Teens</i>” hosted by REACH: Karen M. attended

Summary for Month of May 2020:

Prevention Team doubled down on efforts to promote visibility of SPAN by providing the community with timely and relevant support, education and awareness around mental health and substance use prevention during the pandemic. SPAN continues support to SALSA student initiatives. Continued work on Action Team programs including Stories from the Inside, Needham Parent Al-anon and strategic planning for the fall.

SAPC grant prevention programs and activities:

BSAS- SAPC program update: May 6th Call, Amal Marks, Prevention Program Coordinator. Review all SAPC strategy activities, trainings and engagement in CSPS technical assistance virtual programs and Needham SAPC Cultural Competency project.

BSAS- SAPC grant compliance: May 10th, submission. Programmatic report FY20 Q3. Recap all programs, activities and outputs, January- February -March 2020. On-line submission to Scott Formica, Ph.D., SSRE, BSAS grant program evaluator.

BSAS SAPC FY20 budget: May 28th Call, Amal Marks, Prevention Program Coordinator. SAPC FY20 year to date spending request, allocation of funds, Amazon gift card purchase for youth participation PhotoVoice programs and PhotoVoice Survey Monkey survey (process review of participation and perceptions, beliefs related to alcohol, marijuana and e-cigarette use) Purchase: 20/\$15.00 cards-50/\$10.00 cards-\$800.00 total cost.

Dedham Public Health- Prevention: May 4th Zoom, DOSA coalition meeting. Review data (quantitative and qualitative including MWAHS 2018 and Dedham Parent Survey 2019) identified risk factors (youth and community level) strategy selection by domain (individual- family/peer- community. Krissy King, MPH, DOSA DFC Program Manager, Jessica Tracy, Public Health Nurse. Jessica Goldberg, MPH- MSW, Prevention Solutions Training and Technical assistance Provider.

Dedham Public Health Department: May 5th Call, Krissy King, MPH, Drug Free Communities (DFC) Program Manager. Request for guidance on FY20 budget SAMHSA carry-over request. Scope of permitted expenses, initiative spending options aligned with coalition strategic plan, and part-time staff expansion for capacity building to enhance coalition reach among youth.

Regional Prevention Coordinators: May 11th Zoom, Aubrey Ciol, Norwood Public Health, Impact Norwood, facilitator. Networking and resource sharing, strategies for prevention coalitions and program directors to reformat work to address community needs during the COVID-19 pandemic. Steph Patton, Stoughton, Lyn Frano, Braintree, Amanda Decker, Avon and Middleborough. DFC grant programs: Laurie Stillman and Stormy Leung, Milton, Krissy King, Dedham, Nicole Balaschi, Cohasset and Leah Sarafin and Lauren Bartell, Easton.

BSAS- CSPS Technical Assistance: May 12th Zoom, Community of Practice: Using Virtual Platforms for Prevention, **Session #1. COVID-19 pandemic, moving the bulk of grant prevention work on-line, how to make virtual platforms work, tips and tricks for making virtual meetings interesting and engaging both from both a technology and facilitation perspective.** Networking, sharing lessons learned. Gisela Rots, MS, CPS. Project Director, BSAS Center for Strategic Prevention Support (CSPS). Tutorials related to virtual platforms, using Zoom to conduct meetings, options and features of Zoom to create workshop meeting rooms and opportunity to communicate content among attendees. the realities of COVID-19 mean the bulk of our prevention work needs to move online. Jose Morales, Director of Prevention, Fernando Perfas, Assist. Director of Prevention, Andy Robinson, Prevention Program Manager, Amal Marks, Prevention Program Coordinator.

BSAS-CSPS coordinator training: May 15th Zoom, BSAS- CSPS Community of Practice: Using Virtual Platforms for Prevention, **Session #2: Zoom Tools: Sandbox Practice.** Gisela Rots, Director, BSAS- CSPS. Practice moving community prevention meetings online, Exploring zoom video settings, how tos of switching settings to use whiteboard, save pictures and collaborate on documents, staffing a virtual meeting, changing hosts, enabling polls, using breakout rooms and managing participants. Facilitators: Ben Spooner and Randi Campetti, CSPS, EDC. Jose Morales, Director of Prevention, Fernando Perfas, Assist. Director of Prevention, Andy Robinson, Prevention Program Manager and Amal Marks, Prevention Program Coordinator.

SAPC Youth Engagement- PhotoVoice: May 19th, 27th 29th Face time, Zendilli Depina, MPH, Project Coordinator. PhotoVoice town meetings Dedham- Needham and Norwood (virtual Zoom) updates and timeline review for final meetings. Dedham gallery *complete*, PowerPoint final. Norwood *complete*, PowerPoint draft review and Needham meetings and photo collection *ongoing*. Review: PhotoVoice program outline, Survey Monkey questions- PhotoVoice process and perceptions and behaviors related to alcohol, marijuana and e-cigarettes. Pending: *Promoting Health Together*, new youth project. Youth from all SAPC towns, understanding the impact of social isolation, working together to create messaging to communicate healthy coping strategies for stress management. Building social connections across Dedham, Needham, Norwood and Westwood.

Norfolk Prevention partners: May 19th Zoom, Community level prevention and public health policies and strategies to enhance health and wellness during Governor Baker's (STE) State of Emergency, COVID-19. Lyn Frano, CPS, Braintree, Steph Patton, MPH, Stoughton, Amanda Decker, CPS, Avon/Middleborough. Review: youth engagement initiatives – The 84 and Dover Youth to Youth, ABCC alcohol policy changes during the STE and options for acceptable earmark spending Commonwealth of Massachusetts.

Massachusetts Organization for Addiction Recovery MOAR: May 27th Zoom, Maryanne Frangules, Executive Director, MOAR. Relapse prevention, recovery based curriculum, virtual group discussion format. Peer facilitated: Seanna Crawford, Recovery coach, MOAR, *Navigating daily stressors, recovery support resources*. Kim Krawczyk, MOAR, *Changes in our Brain- CBT strategies*. Virtual-Live stream recovery programs: The Phoenix, AA, Alanon and resources for telehealth counseling | TED Talk Addiction: Johann Hari: *Everything You Think You Know About Addiction is Wrong*

Aspen Institute- ASCEND -MedStar Georgetown University Hospital: May 28th Zoom conference, Transforming Child and Family Mental Health Series #4: Adolescent Mental Health & Addiction. *Stopping Behavioral Health and Substance Use Disorders Where They Start: Prevention & Treatment in Adolescence*. Marjorie Sims, Managing Director, Aspen Institute, Lee Beers, MD, Medical Director, Child Health Advocacy Institute, Children's National Hospital, Matthew Biel, MD, Chief Child & Adolescent Psychiatry Georgetown University School of Medicine. Forum: MedStar, Georgetown University Hospital/ Medical Center- Change in mental health promotion, prevention and treatment for adolescents, young adults and families*. *Primary Care Programs: Addressing Adolescent Addiction:* Dr. Sharon Levy, MD, MPH, Director, ASAP, Boston Children's Hospital. John Strauss, MD, Founding Medical Director, Massachusetts Child Psychiatry Access Program (MCPAP) Pediatrician support, expansion for real time-substance use disorder guidance. *Emerging Programs in Adolescent Mental Health and Adolescent Addiction*, Shana Simkin, LCMFT and Aditi Vijay, Ed.M., PhD, MedStar Georgetown University Hospital, Emerging Adulthood

Charles River Opioid Task Force: May 29th Zoom, DA. Marian Ryan, Middlesex County. (82 overdose deaths since January) Newton Wellesley Hospital service area towns. Agenda: *Grief and Bereavement Services for Children* (overdose and other cause) Jennifer Wiles, MA, LMHC, BC-DMT, Director of Children's Services, Beth Israel Lahey Health at Home: Camp Erin, HeartPlay ongoing and new Camp Heartplay (SUD- OD loss, one day program for children and families unable to attend groups) trauma specific programming. *The Front-Line-Initiative* Pre-arrest jail diversion community program, Matthew C Page-Shelton, M.F.A, M.Ed., LMHC. Tewksbury-Billerica –Chelmsford-Dracut -Tyngsborough in collaboration with Beth Israel Leahy Health Behavioral Services. Individual crisis response, treatment first priority before arrest, peer support and access to clinical support. Police staff-Mental Health collaborative. *Tobacco-Free Community Partnership, Addressing Tobacco Use and Menthol: Community Provider Presentation*, Mary Cole and Ashley Hall. Tobacco and Vaping update, use data, retail access, health implications related to COVID-19 virus and overview of An Act Modernizing Tobacco Control**effective June 1, 2020.

Needham Public Health Division

NPHD program support, project research and resource responses:

(1) NPHD monthly report April (2) DMH grant data request- Dedham- Needham Police (3) Recovery resource compilation- Group Virtual peer support (MOAR- AA and MA Peer Recovery Centers) Individual, peer to peer Recovery Coaches in-person, phone and virtual. Grief support (Suicide and overdose loss) Group virtual and individual acute 24/7 SAMARITIANS- Riverside Emergency- Mass 2-1-1(4) Get Connected Needham resource guide outreach town administration- Logo/link Needham homepage request (5) MAPC, Transportation grant, community level data collection (BIDN CHNA/NWH- CHNA/NPHD past grant applications/projects/MetroWest Health Foundation reports, programs)

Needham Health & Human Services: May 1st Zoom, Rebecca Ping, MS, Emergency Management Administrator staff good bye and thank you. Director of Emergency Management, Tufts University, Department Office of Emergency Management, Department of Public & Environmental Safety.

Needham CCIT Core Team: May 4th & 27th Zoom, Lt. Chris Baker, Dave Forte, Needham Police Department, Caitlyn Watt, Supervisor Riverside Emergency Services, Needham LICSW team: Sara Shine, Jessica Moss, Kerrie Cusack and Kristen Lindley. Bi-monthly check in call, town service providers and Riverside Emergency Service supervisor to respond and support residents navigating acute and chronic substance use disorders and/or mental health conditions. Resource sharing, all age residents. MDPH EST- Community Crisis Stabilization (CCS) program: voluntary, short- term stabilization, 3-5 days inpatient. Co-occurring (no medical detox) (Detox Longwood and Boston CCS) admission criteria, scope of services including medication evaluation, 24hr. nursing. ES support services: in-home (with COVID-19 screening) or Norwood office (195 Lennox Street) evaluation, referral to detox, treatment, Telehealth clinical and evaluation services, virtual group meetings, Co-response with police available with COVID-19 screening. Dana Group, additional resource Riverside EST refers for psychiatric evaluation.

NPHD staff check in: May 5th, 12th & 26th Zoom, Remote connections, work status updates.

Town of Needham, state of emergency: May 7th & 28th Zoom, Kate Fitzpatrick, Town Administrator. Municipal service status updates, Emergency Operations Center (EOC) COVID-19 response and department director updates. Dave Davidson, Assistant Town Administrator, Director of Finance, Tim McDonald, Director, Health & Human Services, Tiffany Zike, MPH, Public Health Nurse, EOC. Carys Lustig, Director of Finance & Administration for Public Services and Rachel Glisper, Director Human Resources.

Needham COVID- 19 resources: May 6th, 11th & 18th Zoom, Community resource guide collaboration including financial, social/emotional. psychological, medical (state health care- insurance) social connection program, activities for all age Needham residents. Mental health support resources, program identification, community food and shopping support. Stakeholders: BIDN Hospital, Needham Public Schools, Charles River YMCA, Needham Aging Services, Youth & Family Services, Park & Recreation. Facilitators: Karen Shannon, SPAN, Sarah Shine, LICSW, Director Youth & Family Services. *Get Connected Needham*, final resource review, community outreach plan, social media, on-line (email and website) including community stakeholder partner distribution.

Needham Public Health- DMH grant Jail Arrest/Diversion grant: May 4th & 14th Calls, Jessica Goldberg, M.Ed., Prevention Solutions, EDC. DMH Jail Diversion/Arrest grant. Review final draft narrative; DMH- Emergency Services licensed social worker hire (contracted position), new data integration (FY18- FY19- FY20) Dedham and Needham police incidents, mental health- SUD, OD, suicide, domestic violence.. Regional application, Dedham and Needham. Chief John Schlittler, Lt. Chris Baker, Needham, Chief Michael D'Entremont, Dedham, Timothy McDonald, Director Health & Human Services.

Needham Board of Health meeting: May 12th Zoom, Directors report: Emergency Operations Center update, COVID-19 case reporting, public health nursing contact, guidance and contact tracing protocols. Congregate living responses and community public health information and resource dissemination. Staff reports: public health initiatives, food establishment inspections, resident support programs (Traveling Meals program) and community prevention initiatives. Next meeting: Tentatively scheduled June 16th 9:00am.

Needham Health & Human Services-Public Health capacity: May 21st Call, Katie Kemen, MBA. COVID-19 MAPC, Transportation Partnership grant. Review grant application parameters, scope of project, options for regionalization and budget. Introduction to Needham behavioral health needs, all Needham community level data resources (Needham Housing project- Needham Police Department- MASS CHIP) regional data resources (MetroWest Health Foundation- Newtown Wellesley Hospital CHNA- BIDN CHNA)

MDPH Local Boards of Health COVID-19 response: May 5th 18th, 26th (10:00am and 3:00pm) May 22nd Calls. Governor Baker March 10th COVID-19 State of Emergency. (May 1st Mask/Face Covering order) May 18th *Safer at Home Advisory* 4 Phase plan. 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, Bureau of Infectious Disease and Laboratory Sciences. Adam Kinney and Michael Flanagan, Department of Labor Standards (DLS) Kelly Driscoll, Executive Director for Administration & Finance, COVID Command Center. Chief Jeff Farnsworth, President, MCOPA -Cheryl Sbarra, Attorney, MAHB. LBOH scope of responsibilities and protocol related to infectious disease surveillance, case contact, isolation guidance, contact tracing and reporting- DPH guidance and orders for community level responses related to essential business operations and 4 phase re-opening, non-essential business.

MDPH - LBOH- MAVEN COVID-19 May 5th & 26th Webinars Scott Troppy, Surveillance Epi, Bureau of Infectious Diseases, Laboratory Science and Hillary Johnson, Epi 2- Local Boards of Health infectious disease response scope, Massachusetts Virtual Epidemiologic Network (MAVEN) **Case Investigation**, follow-up and structure of pending Partners in Health – Massachusetts program, Community Tracing Collaborative (CTC). John Welch, Director of Operations and Partnerships, Partners In Health. isishelp@state.ma.us.

Suffolk MMA Certificate program: May 1st 8th, 15th. May 22nd (final Collaborative Public Management session) Zoom, **Graduation** May 22nd. MMA- Suffolk Certificate in Local Government & Leadership Management. 25 sessions: Strategic Leadership | Budgeting & Financial Management | Human Resource Management | Administrative Strategies of Local Government: Seminar in Public Policy, Contemporary Challenges for Local Government & Collaborative Management. Module: Human Resource Management.

Resident support requests: 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.

*Behavioral Health, prevention and early intervention, adolescent behavioral health (50% begin 14 years) and/or substance use disorders (12-20 years one-tenth of all U.S. alcohol consumption)

** June 1, 2020: Licensed smoking bars: *the sale of flavored combustible cigarettes and other **tobacco** products, including menthol cigarettes and flavored chewing **tobacco**, will be restricted to licensed smoking bars where they may be sold only for on-site consumption. (Retain stores only non-flavored nicotine combustible products only- no vaping products. Adult only retail stores restricted to non-flavored vaping and non-flavored nicotine combustible products)*

Respectfully submitted: Carol Read- June 6, 2020

Town holiday: Memorial Day, May 25th
Sick day: May 13th



Needham Public Health Division

May 2020

Assist. Health Director - Tara Gurge

Health Agents - Diana Acosta and Monica Pancare



Unit: Environmental Health

Date: 5/16/2020

Staff members: Tara Gurge, Diana Acosta and Monica Pancare

Interns – Kyra Lyerla (last day was on May 27th) and Paige Lambert

Activities and Accomplishments

Activity	Notes
COVID-19 Guidance and Resource Distribution/Spot checks of essential businesses/Restaurant Re-opening site visits	Diana, Monica and Tara are continuing to conduct spot checks and provide COVID-19 guidance and signage to post on entrance doors to all our food establishments and other businesses/group housing sites. Food establishment re-opening site visits are also being conducted as the requests come in. As of June 1 st , Diana and Tara are now working in the office on a limited basis, but are still able to continue to work remotely during this time. Have continued to field calls and respond to complaints received. Monica continues to conduct routine inspections of higher risk establishments. We will be shifting back into our routine food establishment inspection schedule as time allows. Also - With the Phase 2 re-opening date quickly approaching, many guidance inquiry calls have been coming in to the office, so we will most likely be very busy fielding additional calls and offering guidance to those businesses in the near future.
Outdoor Seating for Food Establishments in Phase 2	Tara and Diana have been working with David Roche, Building Commissioner, on reviewing proposed outdoor seating plans for food establishments. Site visits have also been conducted to assess proposed outdoor seating areas. Will be reviewing proposed plans to ensure that the proper 6-foot distancing is provided between each table. Need to also ensure that no groups larger than 6 can be seated at each table. Building Dept. is working with restaurant owners/managers on proper safety measures, i.e. concrete planters/Jersey barriers that may also need to be installed where applicable for safety protection between proposed seating areas and the street and parking lots. (On-going.)
Town Online Permitting System	Continuing to work with Terry Wolfson from IT Dept. in developing additional online permit applications on ViewPoint Cloud. Septage/Grease, Indoor/Outdoor Pools and Demolition/Renovation reviews have been completed and are now live. Diana and Terry are working on Animal Permits, Hotel Permits and Disposal of Sharps/Acupuncture permits next.
Needham Farmers Market COVID-19 Protocols	Continuing discussions with Needham Farmers Market managers on proper COVID-19 protocols that will need to be followed at this year's Farmers Market which is due to start on Sunday, June 14 th from 12-4 on the Town Common. Paige, our intern, is also working closely with them and will be conducting the weekly site visits with our help and guidance. We will continue working closely with them on their signage review and market layout/set up and also which vendors will be allowed to take part in the market and when. We will offer additional guidance as more information comes out from Gov. Baker. No bands will be allowed to play at this year's Farmers Market per BOH requirements.
COVID-19 Outdoor Pool pre-operation Discussion	Have been busy working with Park and Recreation on drafting a set of Rosemary Pool re-opening guidelines in preparation for a possible Phase 2 opening, from guidance we have received from a variety of resources including other states. Also were able to incorporate the recently released Pool guidelines put out by the MA DPH. We will also share these guidelines with all permitted pools in town and verify that the state guidance is met during our pre-operation inspections. Gov. Baker to announce Phase 2, which could start as early as Monday, June 8 th . Outdoor pools may open in Phase 2 and indoor pools may open in Phase 3 (In process.)

Activities

Activity	Notes
COVID – 19 Response	As of March 17, 2020, Environmental Health Staff have been working remotely from home. <u>On Monday June 1st</u>, staff allowed to work back in the office on a limited basis. - Call forwarding was activated on office phones so calls can be received via cell phone. - Continue to follow-up on complaints received. - Communicating with Food Establishments via email and spot checks, which includes passing out signage and sending out the latest guidance on COVID-19. - Inspections to be conducted of food establishments prior to re-opening (On-going.) - The database is continuing to being maintained to report actions related to the COVID-19 response. - All available food establishments have been physically visited at least once and have been given physical copies of signage along with the same information provided via email. (Follow-up site visits have also been conducted at these establishments to verify previously ordered requirements.) - 108 on site visits with restaurants and non-permitted establishments were visited/re-inspected for compliance with COVID-19 protocols. - Food establishment owners have started to submit proposed outdoor seating plans in preparation of Phase 2, which will be reviewed and approved in conjunction with the Building Commissioner, to verify required social distancing setbacks and public safety requirements.
Animal Permit Renewal Letters sent	Permit renewal letters sent to all existing animal permit holders. (Permit expires on June 30th.)
Animal Permits (New)	3 – Domestic Animal Applications Submitted - Gatewood Drive – Chickens (pending variance request for additional unit) - Meadowbrook Road – Chickens – pending inspection - Fenton Road – Chickens (variance letter sent out – pending scheduling initial inspection) *Working with ACO Parsons on coordinating inspections*
Bodyworks (New)	1 – Bodywork Practitioner Permit application received from: - <u>Blue Lotus</u> – Ariel Ayaviri (Still pending – awaiting doctor’s clearance-on hold due to COVID-19.)
Demo Reviews/ Approvals	6 - Demolition sign-offs: - 1479 Great Plain Ave. - 16 Petrini Circle - 89 Gay Street - 67 Spring Street - 6 Glenwood - 24 Lake Dr.
Food – Temporary Food Event Permits	0 – Temporary Food Permits issued
Farmers Market*	4– Farmers Market Applications received – Pending - Chestnut Farms - Fundamentally Nuts - Native Colombian Foods - Le Petit Four, The Little Oven LLC. *Due to COVID-19, Market opening is currently postponed to begin June 14. COVID-19 guidance and procedures have been approved. The market staff will make any adjustments as needed if guidance changes at any time, per BOH requirements. Last month’s listed vendors

	have all dropped out of this year's market.
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. (Postponed due to COVID-19.) Will reach back out to receive current status.
Food – Pre-operation Inspections and Annual Permits	8 – Pre-Operation Inspections conducted at: - Starbucks (2x) - Stacey's Juice Bar - Gari Fusion - The James - Fuji Steakhouse - Dragon Chef - Junction Ice Cream
Food - Mobile	0 – Mobile Truck Inspections conducted. Received some inquiries. (Waiting for additional guidance. Also working with Selectmen (Sandy). No update on possible dates).
Food Complaints	7/7 – Food Complaints/Follow-ups: - <u>Kosta's Pizza and Seafood</u> – Customer called to report not every employee was wearing a mask in the establishment. Diana followed up and spoke with owner and went over the mask ordinance from both the state and town. Owner will ensure all staff members are properly wearing masks moving forward. - <u>Sudbury Farms</u> – Report from resident which stated that they observed two people entering the store without masks and reportedly walked right by two police officers and no store staff stopped them. Tara followed up with store risk compliance officer and store manager, who will remind staff to enforce this requirement. - <u>Gyro & Kabob House</u> – Report from customer that cook was not wearing a face covering. Tara spoke to owner about complaint. She spoke to her staff about the face covering requirement. She will do more spot checks to verify compliance. - <u>Café Fresh Bagel</u> – Report of customer not wearing a mask inside the establishment. Email sent to owner about concern. Diana spoke to owner about mask requirement. - <u>Gianni's Deli</u> – Customer reported that chef was not wearing a mask/face covering. Tara spoke to owner's son, who relayed message to owner. Follow-up was reported by customer that chef was now in compliance. - <u>Abbott's Frozen Custard</u> – Report of staff server at take out window not wearing her mask properly. Her mask was not covering her nose. Tara spoke to owner about concern. She reminded her staff of the proper use of masks. - <u>Servente Bakery</u> – Report from customer that staff member was not wearing a face covering. She was reportedly actively waiting on customers. Tara spoke to owner about complaint. Staff member has a breathing issue which exempts her from wearing a mask.
Housing Complaints/Follow-ups –	7/7 – Housing Complaints/Follow-ups – - <u>Charles River Landing (3/3)</u> – Multiple residents have called to report general filth around the building and concerns about cleaning crews not properly cleaning areas that should be concentrated on. Diana has worked with the Senior Community Director to address issues and to continue to encourage frequent cleaning. - <u>Charles River Landing (1/1)</u> – Resident reporting that a neighbor's dog has been urinating inside of the building and the owner did not clean up after their pet thus leaving it for the building maintenance team to clean. Diana followed up with the Senior Community Director who reported they were in the process of confirming which resident was responsible and management will be taking further action once confirmed. - <u>Wingate (1/1)</u> – Family member of resident concerned about COVID testing not being available for residents or staff. Diana followed up with Donna Carmichael who then followed up with Wingate and the caller. - <u>Needham Housing Authority (1/1)</u> – Resident called with concerns about people freely entering and exiting the housing complex. Other residents had outside guests (i.e. family

	members or care takers) visiting and not everyone was wearing a mask or following social distancing procedures. Diana followed up with Residence Services to discuss if there were sign in/out procedures for visitors. NHA was assessing how to address people coming in and out and reported that signage was added throughout reminding people of COVID safety. - <u>Stephen Palmer Apartments (1/1)</u> – Residence manager reached out about notice sent to residents asking them to quarantine for 14 days in their rooms. Tara received guidance from Tiffany and Donna C. about the apartment management not being allowed to quarantine residents. Amended notice was sent. Tara also spoke to residence manager about the proper and frequent cleaning and disinfection of high touch surface protocols that need to be practiced on site. Additional signage sent on COVID-19, along with social distancing signage. Will post additional signage on site on each floor to help educate residents.
Nuisance – Complaints/ Follow-ups	8/7– Nuisance Complaints/Follow-ups conducted for: - <u>John Street (1/1)</u> – Contractor’s dumpster was overflowing again. Diana contacted the building department who contacted the contractor about the dumpster. - <u>Parks (5/5)</u> – Residents called to report other residents are not wearing masks in the parks while walking, running, biking. Diana followed up with Parks and Rec Department and the Selectboard’s Office to add more signage in the area. Inquired to see if additional large highway digital signboards can be added near parks to remind residents that masks and face coverings are required to be worn. - <u>Hunting Road (2/1)</u> – Two separate residents called to report there were rats on their property. Both believe it was attributed to the fire station being built in the area. Diana sent each resident a list of pest control companies to remediate the issue. The project manager was contacted for the firehouse project and told to continue routine pest control. Project manager informed Public Health that Eversource was working on a project in the area as well. Tara reached out to Eversource.
Planning Board Plan reviews/Memos sent	5 – Plan Reviews conducted for: 2 Subdivision Plan Reviews/Approvals conducted for: - <u>Chestnut St./Heather Lane Subdivision</u> – Memo sent with off-street drainage bond requirements. - <u>Heather Lane Extension Subdivision</u> – Memo sent with off-street drainage bond requirements. 1 Minor Modification Plan Review conducted for: - <u>Beth Israel Deaconess Hospital for a Minor Modification</u> – Review conducted for their proposed exterior refrigeration unit. Memo sent which listed additional requirements that were needed for approval. Return Memo received, which satisfied our conditions for approval. Approval Memo sent. 2 Reviews for New Farmers Market Special Permit: - <u>Needham Farmers Market</u> – Issued approval Memo accepting revised Farmers Market COVID-19 protocols to be followed on site at this year’s market.
Pools – Seasonal Outdoor Permit Renewals*	2 – Received outdoor pool permit applications for: - Charles River Landing (pending) - Modera (pending) *All pool permit applications are put on hold. Awaiting decision on whether or not pools can open for 2020 season. (Also working with Park and Rec. on coming up with a list of strict COVID-19 Guidelines that pools will need to follow, if allowed to open.)
Sira Naturals, Inc. RMD Permit Renewal application letter sent	Permit renewal letter sent. (Permit expires on June 30th.) Will need to coordinate an inspection prior to the issuance of the annual permit.
Well Permit Applications/Plan reviews/Approval to Drill letters issued	2 – Irrigation Well permit applications received and plan reviews conducted for: - <u>#185 Brookside Rd.</u> – Need updated stamped plot plan showing new well location. Utilities need to be added to the plan. (Review in process.) UPDATE: Review on hold due to Conservation Commission requirements. - <u>#24 Park Ave.</u> – Plan review conducted and approval to drill letter 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	5	7	0	40	18	20	13	New Compl/ Follow-ups
	3	3	4	5	2	2	2	2	3	5	7	0	38	21	21	17	
Food Service	5	1	1	1	0	1	0	0	0	3	0	0	12	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	5	8	0	36	22	22	7	New Compl./
	4	2	6	7	9	2	2	2	4	5	7	0	50	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	4	7	0	32	55	42	30	New Compl./
	12	4	8	5	4	2	2	3	2	4	7	0	53	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

Category	Jul	Aug	S	O	N	D	J	F	M	A	Ma	Ju	FY '20	FY' 19	FY' 18	FY' 17	Notes/Follow-Up
Septic	0	0	0	0	0	2	0	0	0	0	0	0	2	4	4	3	COC for complete septic system
Septic	7	5	6	5	4	6	5	4	3	2	6	0	53	62	51	62	Info. requests
Septic	0	0	0	0	0	0	0	0	0	0	0	0	0	1	2	6	Soil/Perc Test.
Septic	2	1	0	0	0	0	1	1	1	0	0	0	6	6	5	8	Const. permits
Septic	0	1	0	0	0	5	0	0	0	0	0	0	6	8	9	11	Installer permits
Septic	0	1	0	0	0	1	0	0	0	0	0	0	2	5	3	6	Installer Tests
Septic	1	0	0	0	0	0	0	0	0	0	0	0	1	1	3	7	Deed Restrict.
Septic	3	1	0	0	3	1	0	0	0	0	0	0	8	9	23	14	Plan reviews
Sharps permits/Insp.	0	0	0	0	0	7	0	0	0	0	0	0	7	7	9	9	Disposal of Sharps permits/
	0	0	0	0	1	6	0	0	0	0	0	0	7	7	7		Inspections
Subdivision	0	0	0	0	1	0	0	1	0	0	2	0	4	1	1	0	Plan review- Insp. of lots /
	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	Bond Releases
Special Permit Planning/ Zoning Board memos	0	0	3	0	5	0	0	1	0	0	3	0	12	34	15	12	Special Permit/Zoning
Tobacco	0	0	0	0	0	10	0	0	0	0	0	0	10	10	11	12	Tobacco permits
Tobacco	1	0	2	0	1	0	2	2	0	0	0	0	8	14	18	25	Routine insp./
	0	2	6	0	0	0	0	0	0	0	0	0	8	3	3	6	Follow-up
Tobacco	10	0	10	0	0	0	0	10	0	0	0	0	30	30	41	34	Compliance checks
Tobacco	0	0	0	1	0	0	0	0	0	0	1	0	2	3	4	2	New compl./
	0	0	0	1	0	0	0	0	0	0	0	0	1	3	4	2	Compl. follow-ups
Trash Haulers	0	0	0	0	0	0	0	0	6	8	0	0	14	17	14	26	Trash Hauler permits
Medical Waste Haulers	0	0	0	0	0	2	0	0	0	0	0	0	2	2	1	2	Medical Waste Hauler permits
Wells	1	0	0	0	0	0	0	0	0	0	1	0	2	6	2	7	Permission to drill letters/
	0	1	0	0	0	0	0	0	0	0	0	0	1	1	0	3	Well Permits

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 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	11/12/19	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. - 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.	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 - 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 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 - 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. 3-302.13 Pasteurized Eggs Certain Recipes - 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.)	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. - 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.	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 - 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. 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	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

Sweet Tomatoes Pizza	4/25/2020	3-501.19 (B)(1)(3)(4) Time as a Public Health Control - 4 Hours - Code: 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.	TCS food at room temperature without a log book or documentation. PIC stated that they no longer use "the system". Provide log books or other methods to hold TCS foods at room temperature.
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NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

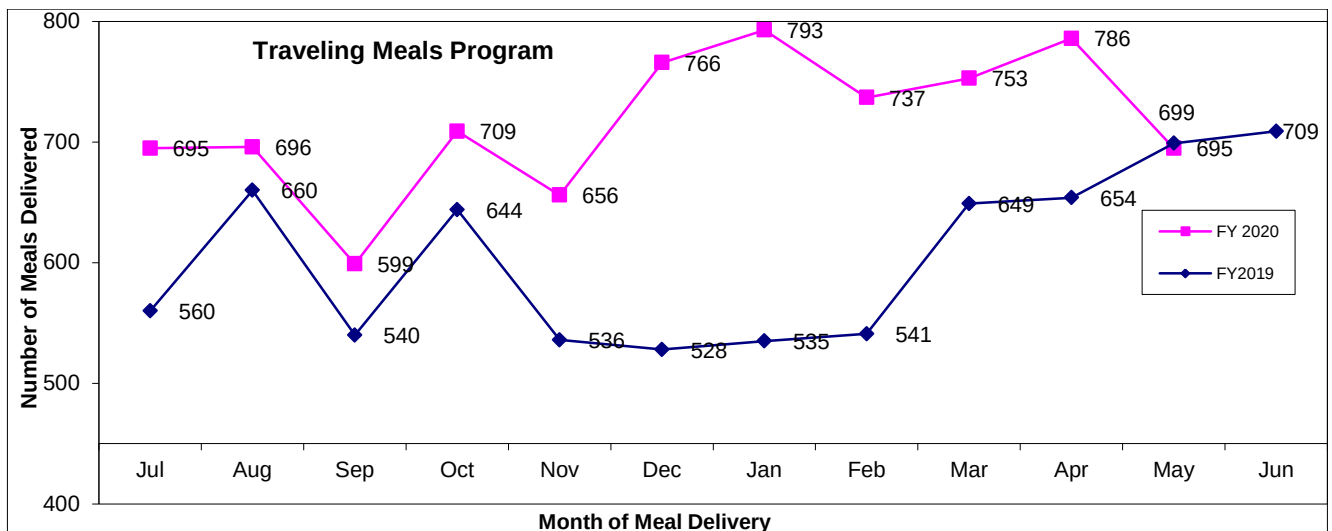
Monthly Report for May, 2020

Staff member: *Maryanne Dinell, Program Coordinator*

Activities and Accomplishments

Activity	Notes
COVID 19 –precautions ongoing <i>26- 30 volunteers deliver to homebound Needham residents in need of food for the month of May, 2020. Meals prepared and back by kitchen staff at Beth Israel Hospital</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 and hand sanitizer to use each day and each time they deliver a meal as well as face masks to maintain social distancing..</i>
763 Meals Delivered for May 32 Springwell Consumers 18 Private Pay Consumers	<i>3 new consumers for Springwell 4 consumers for Springwell no long need meals 1 new private pay consumer 2 private pay no longer need meals</i>

Summary overview for the month: **Graph of year July 1, 2019 through May 31, 2020 meal delivery**



Traveling Meals Program

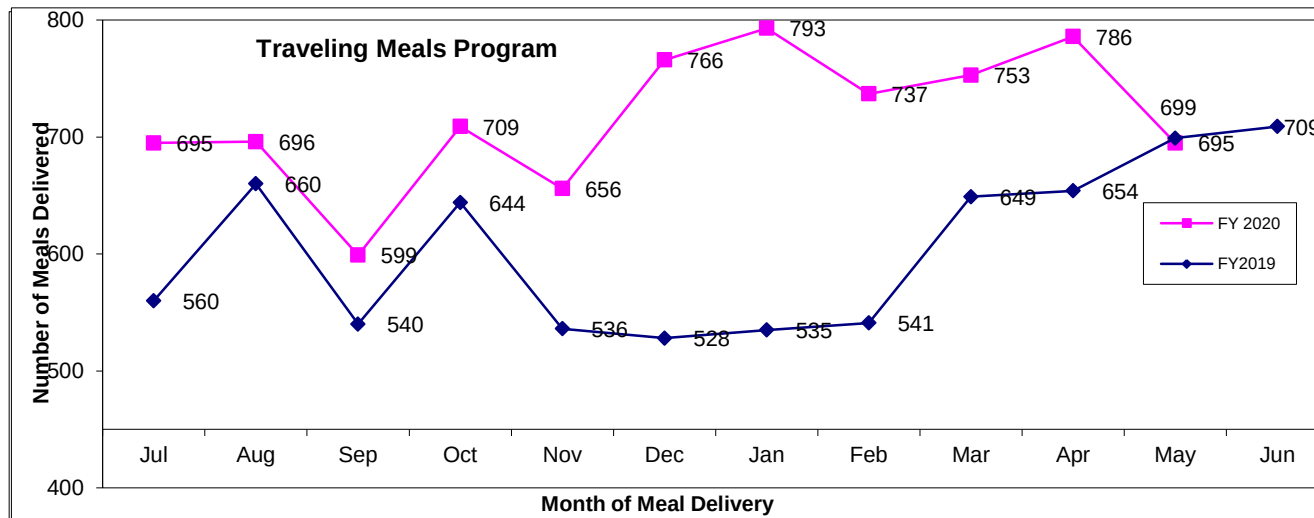
May, 2020 FY2020

	# Meals	# Meals	FY20	% Change
Month	<u>FY2019</u>	<u>FY2020</u>	<u>Cost</u>	<u># Meals</u>
<u>Jul</u>	560	695	\$3,905.90	24%
<u>Aug</u>	660	696	\$3,911.52	5%
<u>Sep</u>	540	599	\$3,366.38	11%
<u>Oct</u>	644	709	\$3,967.72	10%
<u>Nov</u>	536	656	\$3,686.72	22%
<u>Dec</u>	528	766	\$4,404.50	45%
<u>Jan</u>	535	793	\$4,559.75	48%
<u>Feb</u>	541	737	\$4,237.75	36%
<u>Mar</u>	649	753	\$4,329.75	16%
<u>Apr</u>	654	786	\$4,519.50	20%
<u>May</u>	699	695	\$4,387.25	-1%
<u>Jun</u>	709			
Totals:	7,255	7,885	45,276.74	

Projected-12 Mo.

\$ 49,392.81

8,601.82





DHAM PUBLIC HEALTH DIVISION



Unit: Public Health Nursing

Month: May 2020

Staff member: Tiffany Zike & Donna Carmichael

Activities and Accomplishments

Activity	Notes
COVID-19 Communicable disease investigation	Primary and Secondary disease investigation and contact tracing
EOC Operations Section Chief	Lead the Operations Section of the Emergency Operations (7 departments)
Phase 1 re-entry	Town of Needham Phase 1 re-entry to town buildings

Summary overview for the month:

The Public Health Nurses have focused on COVID-19 both with disease investigation and Emergency Operations. Donna Carmichael lead the nursing team including 1 part-time nurse and 3 school nurses, in disease investigation and contact tracing. Tiffany Zike has participated as the Operations Section Chief for the Emergency Operations Section.



DHAM PUBLIC HEALTH DIVISION



COMMUNICABLE DISEASES:	JUL	AUG	SEPT	OCT	NOV	DEC	JAN	FEB	MAR	Apr	MAY	JUN	T20	T19
Amebiosis	0	1											1	0
Chickungunya	1												1	0
BABESIOSIS	1	1											2	4
Borrelia Miyamota													0	0
CAMPYLOBACTER	2	2	2	2	1	1	1		1				12	6
COVID 19									41	202	75		318	0
COVID Probable									2	6	25		33	0
CRYPTOSPORIDIUM													0	0
Cyclosporiasis	4	1											5	0
EHRLICHIOSIS/ HGA	2							1			1		4	4
Enterovirus		1											1	0
GIARDIASIS	1	1	1			1							4	2
Haemophilus Influenza													0	0
HEPATITIS B					1	1							2	9
HEPATITIS C		1	2			1					3		7	11
Influenza						19	32						51	98
Invasive Bacterial Infection		1											1	0
Legionellosis	1									1			2	0
Listeriosis													0	0
LYME	7	13	2	3	4	3			2	1			35	46
MEASLES													0	0
MENINGITIS						1							1	0
Meningitis(Aseptic)													0	0
Mumps	1					1							2	1
Noro Virus							2						2	5
PERTUSSIS	1	1											2	3
RMSF(Rocky Mt Spotted Fever)					1								1	0
SALMONELLA									1				1	3
SHIGA TOXIN													0	1
SHIGELLOSIS													0	3
STREP Group B		1						1					2	0
STREP (GAS)						1	1		1				3	2
STREP PNEUMONIAE													0	3
TUBERCULOSIS													0	0
TULAREMIA													0	0
Latent TB													0	1
Varicella	1	1			1						1		4	6
Vibrio													0	1
West Nile virus													0	0
Zika													0	0
TOTAL DISEASES	22	25	7	5	8	29	36	2	48	210	105	0	497	209



Emergency Management Support Monthly Report June 2020

Prepared by: Taleb Abdelrahim

This monthly report is to provide an update on what I have been doing under supervision of Tiffany Zike and Rebecca Ping since March to help with the COVID-19 response. This report will show the work that has been done, including some statistics, toward strengthening Needham public health and making Needham community more resilient during this crisis and in future.

Summary of work:

Tasks completed and being worked on for the Town of Needham and its Public Health Division:

- Helping with MRC volunteer's recruitment, registration process, communications, maintains up-to-date files and records; creating and issuing MRC photo ID, etc.

Accepted	48
Pending	2
Interested	9
Total as of 5/31/2020	59
Before COVID-19 (1/31/20)	21
% Increase Involvement	280%

- Wrote Drive-thru Screening Plan.
- Wrote the Volunteer Deployment - Standard Operating Procedure.
- ICS positions (OPS Support and MRC) & (MEMA WebEOC - Resources Unit Leader)

MEMA delivered supplies for EMS/FD & Town	Picked up supplies from MEMA POD for PD& EMS/FD & Town
• 390 KN-95 masks • 200 gowns • 8 Thermometers • 300 hair covers • 1440 heavy duty gloves-different size	• 1,160 KN-95 masks • 400 surgical masks • 580 cloth masks • 300 gowns • 160 face shields • 1000 medical grade gloves • 350 shoe covers • 24 wipes large containers

- Helping with Drive-thru Flu Vaccination Clinic Plan.
- Updates data into the Timeline of Action and Decisions; and Donation List.
- Helping with FEMA Public Assistance expenses project.

Katie Kemen – Special Assignment Support / Emergency Management

Monthly Activities Report for May 2020

Onboarding

- Start date: May 13th – some time was spent getting access to IT systems, etc.
- Introductory meeting with DPW/Rick Merson

COVID-19 Response

- Attend 2x daily EOC huddles for situational awareness
- Attend approximately 6 weekly calls hosted by MA COVID Command Center, Region 4AB, MA DPH/Medical Reserve Corps, MEMA, and others. Take detailed call notes and summarize key points for Needham Incident Commander.
- Review and summarize key points for newly released Massachusetts and CDC COVID guidance.
- Provided review and comment on Needham Return to Work SOP and developed Return to Work mandatory training
- Drafted at-home diagnostic testing SOP for Needham Public Health

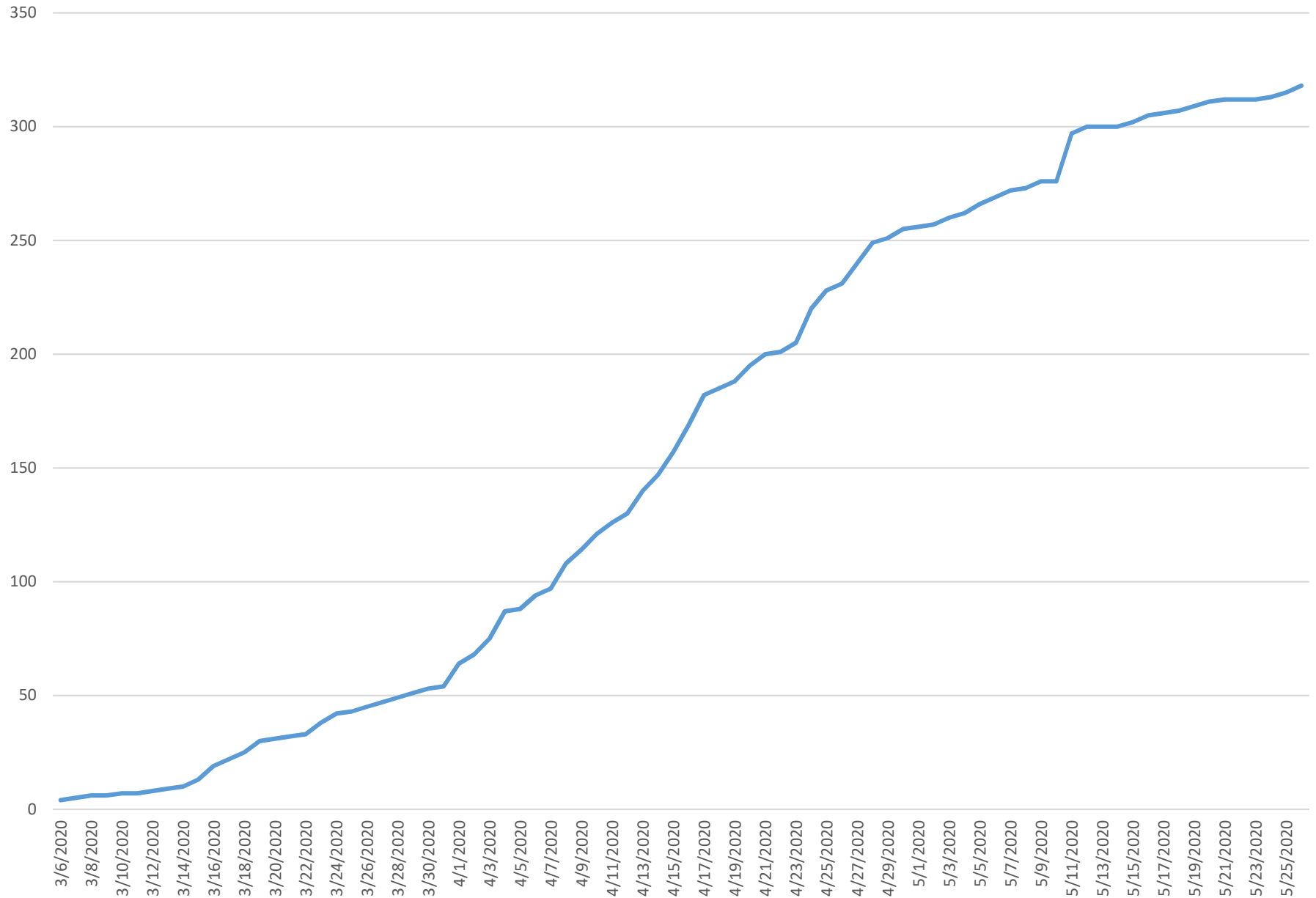
COVID-19 Transportation Partnership Grant (Grant due: June 12, 2020; Grantor: MAPC)

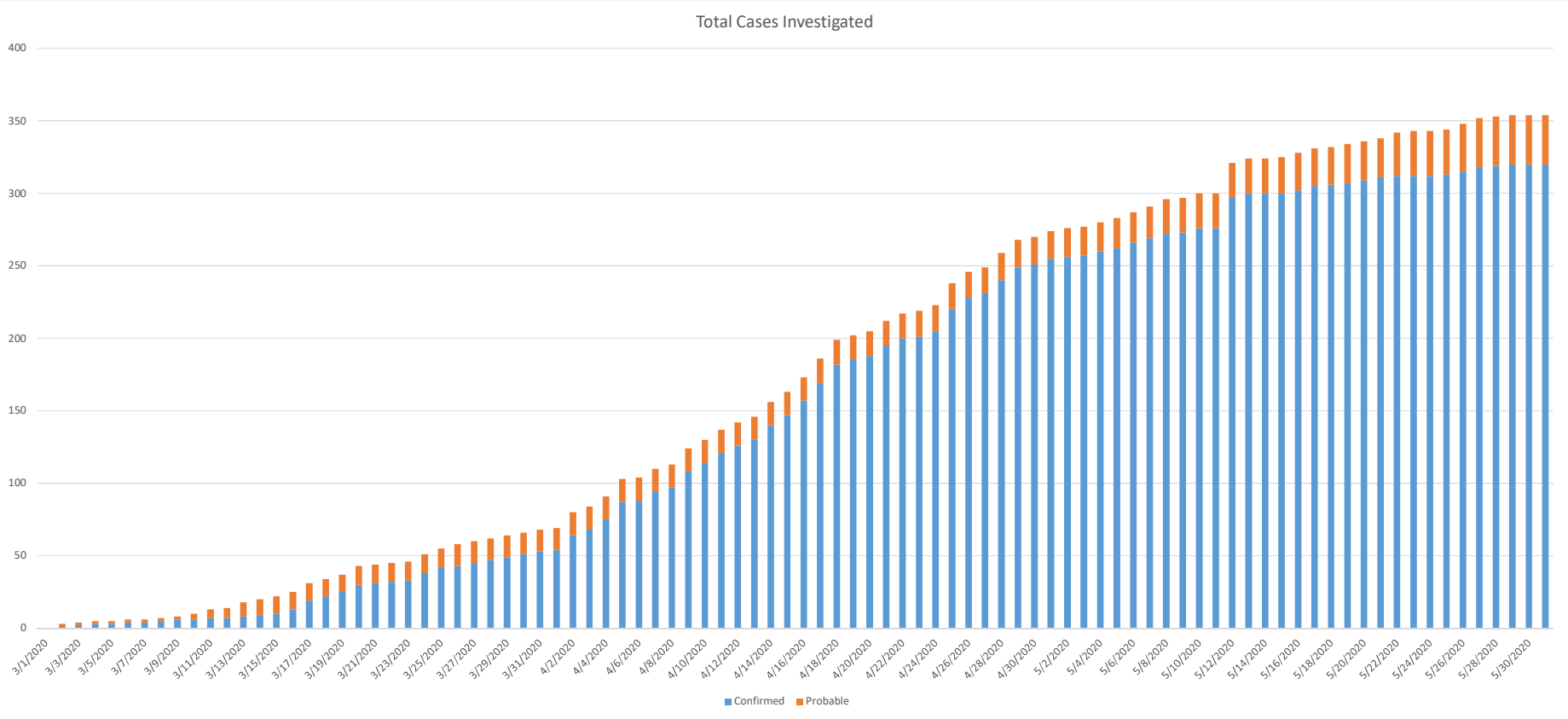
- Drafted grant application and budget (currently out for review from Needham Department of Public Health, Council on Aging, and Housing Authority)
- To develop the grant, I:
 - Conducted stakeholder interviews with Council on Aging (Jess Moss, Aicha Kelley), Housing Authority (Deb Tambeau), and Public Health (Tim McDonald, Carol Read, Lynn Schoeff)
 - Reviewed several written sources including 2020 Housing Authority Assessment, NWH and BID-Needham Community Benefits reports, MetroWest Health Foundation reports, and others
 - Collaborated with Taleb Abdelrahim for relevant data from Needham CEMP

Fall Flu Clinic Planning

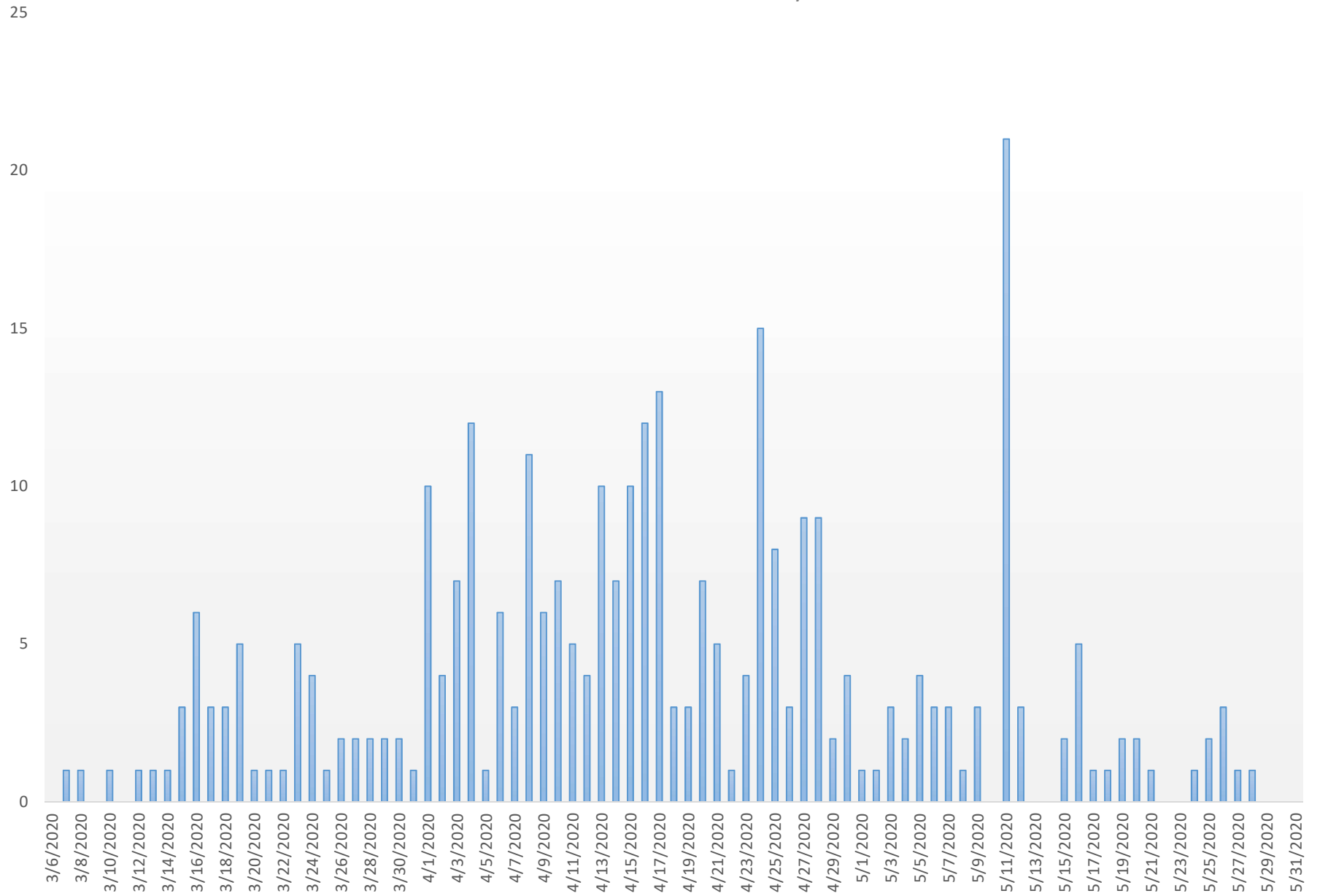
- Researched best practices on drive-thru vaccination clinics
- Met with Taleb Abdelrahim to discuss how we will work together to draft a drive-thru flu clinic plan for Needham DPH consideration in June

Needham Total Confirmed Cases





Needham New Cases Per Day





Board of Health

Kathleen Ward Brown, ScD

Edward Cosgrove, PhD

Stephen Epstein, MD, MPP

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

Public Health Emergency Order Mandating Face Coverings

Whereas, on March 10, 2020, Massachusetts Governor Charles D. Baker, acting pursuant to the powers provided by Chapter 639 of the Acts of 195 and Section 2A of Chapter 17 of the General Laws, declared a state of emergency in the Commonwealth of Massachusetts due to the outbreak of the 2019 novel Coronavirus (COVID-19, or SARS-CoV2 virus); and

Whereas, on March 15, 2020 Governor Baker issued an emergency Order (the “March 15, 2020 Order”) to respond to the evolving COVID-19 public health emergency impacting the Commonwealth, including prohibitions on public gatherings of twenty-five or more people and prohibiting on-premises consumption of food or drinks at bars and restaurants from March 17, 2020 until April 6, 2020; and

Whereas, on March 23, 2020 Governor Baker issued an Order (the “March 23, 2020 Executive Order”) limiting gatherings of more than ten people in the Commonwealth of Massachusetts and ordering businesses, other than those that provide COVID-19 essential services as defined in the March 23, 2020 Executive Order as amended (“COVID-19 Essential Businesses”), to close their brick and mortar operations and operate only by remote means; and

Whereas, the Select Board of the Town of Needham issued a local Declaration of Emergency on March 20, 2020; and

Whereas, current scientific consensus is that the SARS-CoV2 virus can be transmitted both by asymptomatic and pre-symptomatic cases;¹ and

Whereas, some scientific evidence supports the use of face coverings to prevent transmission by large droplets;² and

¹ <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/how-covid-spreads.html>

² National Academies of Sciences, Engineering, and Medicine 2020. Rapid Expert Consultation on the Effectiveness of Fabric Masks for the COVID-19 Pandemic (April 8, 2020). Washington, DC: The National Academies Press. <https://doi.org/10.17226/25776>.

This Emergency Order was first proposed on April 24, 2020, and was the subject of a Board of Health hearing on April 28, 2020. It was adopted by unanimous vote of the Needham Board of Health on April 28, 2020, and shall take effect on May 1, 2020 at 6:01 a.m. A revised version of the Order was considered by the Board of Health on June 16, 2020.

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Whereas, the Board of Health of the Town of Needham is vested by M.G.L. c. 111, § 104³ with the authority and responsibility to prevent the spread of infection; and

Whereas, the Board of Health of the Town of Needham is given authority to enact emergency orders by 310 C.M.R. 11.05;⁴ and

Whereas, the Board of Health of the Town of Needham is vested by M.G.L. c. 111, § 31⁵ with the authority and responsibility to make reasonable health regulations; and

Whereas, the Board of Health of the Town of Needham is vested by M.G.L. c. 111, § 122 to examine and destroy, remove, or prevent causes of sickness;⁶

Now therefore, the Board of Health of the Town of Needham does hereby order the following:

- 1) Employees of all businesses shall wear a face covering over their mouth and nose when interacting with the public and whenever they are within six feet of a co-worker or a customer. Please see personal protective equipment guidelines and recommendations at: <http://www.needhamma.gov/4860/Face-MaskCovering-Guidance>
- 2) Members of the public entering any business, work site, or government building must wear a face covering, such as a fabric mask, scarf, or bandana, over their nose and mouth.
- 3) Members of the public entering a restaurant for the purpose of picking up food for take-out must wear a face covering over their nose and mouth.
- 4) Residents, visitors, and members of the general public entering or exiting a residential or commercial building complex of greater than two (2) units must wear a face covering over their nose and mouth while in common areas and communal spaces and must exercise social distancing in these spaces in accordance with CDC guidelines available at: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/social-di...> Residential and commercial building complexes shall post signage

³ M.G.L. § 104 provides: "If a disease dangerous to the public health exists in a town, the selectmen and board of health shall use all possible care to prevent the spread of infection..."

⁴ 310 C.M.R. 11.05 states: "Whenever an emergency exists in which the interest of protecting public health ... requires that ordinary procedures be dispensed with, the board of health or its authorized agent, acting in accordance with the provisions of M.G.L. c. 111 §30, may, without notice or hearing, issue an order reciting the existence of the emergency and requiring that such action be taken as the board of health deems necessary to meet the emergency."

⁵ M.G.L. § 31 provides: "Boards of health may make reasonable health regulations."

⁶ M.G.L. § 122 provides: "'The board of health shall examine into all nuisances, sources of filth and causes of sickness within its town, or on board of vessels within the harbor of such town, which may, in its opinion, be injurious to the public health, shall destroy, remove or prevent the same as the case may require, and shall make regulations for the public health and safety relative thereto..."

informing all residents, staff, and visitors that face coverings must be at all times in common areas of the building, and reminding all residents, staff, and visitors that a distance of six feet between individuals must be observed, except when those individuals are members of the same household or are engaged in caring for a child.

5) a. ~~Essential~~ Retail establishments ~~as defined by Governor Baker's COVID-19 Executive Orders~~ must limit the number of customers and staff inside the establishment at any given time so that social distancing of six feet may be maintained. All retail establishments must establish maximum occupancy loads in accordance with ~~the published state guidance including~~ "Guidance for Grocery Stores" issued by the Massachusetts Commissioner of Public Health on April 7, 2020. See this order at: <https://www.mass.gov/doc/order-grocery-stores-40-percent/download>. Additionally, please review the state's published "Safety Standards and Checklist for Retail Businesses" which is available at: <https://www.mass.gov/info-details/safety-standards-and-checklist-retail-businesses>. Maximum occupancy shall be posted at each entrance to the establishment and shall be readily visible to members of the public. Retail establishments are limited to eight (8) persons, including staff, per 1,000 square feet of accessible space or to 40% of the retail establishment's maximum permitted occupancy, whichever is greater.

b. An employee of the retailer shall be designated to ensure the maximum number of individuals inside of the store is not exceeded. Customers queued outside of the store must maintain a minimum of six feet distance.

~~c. Any portions of the store requiring extra staffing solely dedicated to services that are deemed nonessential pursuant to Governor Baker's COVID-19 Executive Orders shall be closed.~~

d. Reusable shopping bags are prohibited. Single-use bags are permitted and shall be provided at no extra cost to customers.

~~6) Operation of Ice Cream Trucks is Prohibited. Ice cream trucks will not be permitted to operate in the Town of Needham until a determination has been made by the Needham Board of Health that their business operations can be safely conducted without increasing the risk of infection. Brick and mortar establishments serving ice cream will be allowed to operate in accordance with the Governor's Directive if effective social distancing measures are implemented.~~

This Emergency Order shall not apply to anyone under the age of five, anyone who has trouble breathing, or is unconscious, incapacitated, or otherwise unable to remove

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the mask without assistance, and/or any other person exempted by Center for Disease Control & Prevention guidelines or Massachusetts Department of Public Health guidelines. Those who are unable to safely don a face covering due to access or functional needs should not wear one.

This Emergency Order shall not reduce or eliminate the requirement of maintaining safe distancing. The use of a face covering should be combined with social distancing and frequent handwashing and refraining from touching one's face. The use of a face covering is NOT intended to replace those activities but rather to supplement them.

This Emergency Order does not require or recommend the wearing of a face covering in outdoor settings when a safe distance (minimum of six feet) between other persons is observed.

Nothing in this order is intended to encourage residents to act as an enforcement authority for the Town of Needham. Residents should not take it upon themselves to approach people in violation of this order. Residents are urged to focus solely on their personal and family compliance with this order.

This emergency order ~~originally took shall take~~ effect on Friday May 1, 2020 at 6:01 a.m. and ~~was renewed/rescinded at 10:30 a.m.~~ shall remain in effect until 11:59 p.m. on ~~June 16~~August 15, 2020 or until notice is given, pursuant to the Board of Health's judgement, that the Public Health Emergency no longer exists, whichever occurs first.

To the extent necessary, this Order shall be enforced by the Director of Health & Human Services and others he chooses to empower as agents of the Board of Health.

ORDERED by unanimous vote of the Needham Board of Health on ~~April 28~~June 16, 2020, by,



Kathleen Ward Brown, ScD

Edward Cosgrove,
PhD

Stephen Epstein, MD, MPP



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