

## **Needham Board of Health**



## **REVISED** AGENDA

Tuesday July 28, 2020 9:00 a.m. to 10:45 a.m.

**Zoom Meeting ID: 882-1058-4171** 

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

To listen and view this virtual meeting on a phone, computer, laptop, or tablet, download the "Zoom Cloud Meeting" app in any app store or at <a href="https://www.zoom.us">www.zoom.us</a>. 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: <a href="https://us02web.zoom.us/j/88210584171?pwd=bmZ5eGIrWDA2bEd0MW9]MS85aXIVdz09">https://us02web.zoom.us/j/88210584171?pwd=bmZ5eGIrWDA2bEd0MW9]MS85aXIVdz09</a>

- 9:00 to 9:05 Welcome & Review of Minutes (June16th)
- 9:05 to 9:25 Staff Reports (June)
- 9:25 to 9:50 COVID-19
  - Status Update Needham, Massachusetts (Tiffany)
  - o Coordination with Contact Tracing Collaborative, other partners (Tiffany)
  - Face Covering Order (Timothy)
  - Phased Re-Opening of Town Government Services (Timothy)
  - Planning for Town Elections and Town Meeting (Timothy)
  - o Pools (Tara and Diana) & Camps (Tiffany, Kathleen)
  - Needham Public Schools (Timothy, Christina)
- 9:50 to 10:00 Board of Health Review & Vote Revised Emergency Order re:
   Face Coverings and Other Efforts to Prevent the Spread of COVID-19 Infection
- 10:00 to 10:15 Discussion of Diversity, Inclusion, and Equity, and their role in addressing social determinants of health
- 10:15 to 10:30 Status of FY 2019 & FY 2020 Board of Health Goals & Objectives; Planning Process to Develop New Two-Year Goals Document
- 10:30 to 10:35 Select Board review of Alcohol Regulations and the Importance of Defined Penalties
- 10:35 to 10:40 Environmental Health Testing of Synthetic Turf Fields
- 10:40 to 10:45 Meatless Mondays Needham Letter & Proposal
- Other Items Next BOH meeting Thursday September 10<sup>th</sup> at 9:00 a.m.
- Adjournment

(Please note that all times are approximate)

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# **Board of Health Meeting Minutes**

Date: June 16, 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: Taleb Abdelrahim, Emergency Management Intern

Diana Acosta, Environmental Health Agent

Zendilli Depina, Substance Use Prevention Intern

Maryanne Dinell, Traveling Meals Program Coordinator
Tara Gurge, Assistant Director of the Public Health Division
Katie Kemen, interim Emergency Management Administrator
Timothy Muir McDonald, Director of Health & Human Services
Carol Read, Senior Substance Use Prevention Program Coordinator

Lynn Schoeff, Public Health Accreditation Coordinator

Karen Shannon, Senior Substance Use Prevention Program Coordinator

Tiffany Zike, Public Health Nurse

Guests: Jim Reulbach, Needham Exchange Club

Katie King, Assistant Town Manager/Director of Operations

**Dr. Kathleen Brown called the meeting to order at 9:05** and introduced the members of the Board of Health, staff, and guests.

Ms. Lynn Schoeff is taking minutes as Ms. Faith Crisley has started a new job and will no longer be available for most Board of Health meetings.

The meeting is being conducted remotely using Zoom consistent with Governor Baker's March 12 order regarding COVID-19. The materials for this meeting were circulated previously and are available on the Town website. All votes will be voice votes by roll call

Dr. Brown asked for a review of the minutes from the May 12<sup>th</sup> meeting. There were no comments. **Dr. Epstein made a motion to accept the minutes. Dr. Partridge seconded. The vote to accept the minutes was unanimous.** 

Discussion with Needham Exchange Club regarding Independence Day celebration:



Mr. Jim Reulbach, representing the Exchange Club, said that the group has historically organized Independence Day celebrations for Needham. A full parade and fireworks will not be part of this year's celebration. The alternate plan will include:

- A house decorating contest, which has already been publicized in local papers.
- A flag raising on the 4<sup>th</sup>, that will not be publicized, to minimize contact.
- The Exchange Club is planting 500 flags at Memorial Park on July 1<sup>st</sup>.
- The Exchange Club is asking all churches to ring bells the morning of the 4<sup>th</sup>.
- There is a possibility of a small plane flying over Needham with a banner.

The traditional parade usually starts with first responder vehicles followed by others. This year will have only emergency vehicles with a possible extension of the parade route.

In response to a question about social distancing, Mr. Reulbach said that the parade will be very limited, only 15-20 minutes. There will be messaging about masks and social distancing in advance. The Board made the following suggestions: ask police and fire to speak from vehicles if they observe people not wearing masks or social distancing; have a banner encouraging social distancing on one of the vehicles; post signs at points where larger crowds are anticipated. The Exchange Club will work with Town Public Information Officer and there will be display signs around town.

The Board supported the Exchange Club plan.

### **Staff reports:**

### Substance Use Prevention – Karen Shannon:

The MetroWest Health Foundation awarded the Public Health Division a one-year grant for a youth vaping prevention grant for \$30,000. The program will include a youth cessation component with the school nurse. There will also be vaping education in partnership with the Director of Health and Wellness to integrate into the curriculum.

SPAN – is working on parent action team *Stories from the Inside* campaign. Stories by parents about challenges faced during the pandemic. The coalition has been using social media heavily and SALSA students have been sharing healthy coping activities. Across all posts made to the SPAN Facebook page, there have been over 23,000 reaches.

The Parent Al Anon group has been meeting virtually with 6-9 people since the beginning of May.

Get Connected Needham is a resource guide on the Town website developed with Carol Read, Sara Shine, and representatives from several Town departments and community organizations. It includes resources for mental health, substance use, older adults, unemployment, food, and transportation, providing information that people need during the pandemic. The group is thinking about how to keep it going past pandemic. Youth & Family Services will staff a phone line for people without computers. Hard copies will be delivered to Needham Housing Authority and some apartment buildings.



### <u>Regional Substance Use Prevention – Carol Read</u>

Ms. Read has been busy with end of year compliance, budgeting, and supporting the communities' public health departments. Ms. Read reported that she is continuing to identify resources for therapy, detox, recovery, and other supportive services. Zendilli Depina may continue working with Ms. Read through next June. Ms. Depina reported on Photo Voice. Dedham, Westwood, Needham, and Norwood have all completed their photos and they are ready to be shown. Ms. Depina has begun working on a new project, "Promoting Health Together," which will get youth together from all four towns to develop positive social messaging with strategies for their peers related to coping with social isolation and loss due to the COVID-19 pandemic. There are about 20 kids signed up for this project.

### Environmental Health – Tara Gurge and Diana Acosta

May was very busy. There were 108 visits to restaurants and non-permitted establishments to provide education about social distancing and the mask ordinance. Environmental Health has been fielding complaints as they come in. Ms. Acosta is providing education regarding social distancing in preparation for the phase 2 reopening. Ms. Gurge and Ms. Acosta are working with the Park and Recreation Department on protocols for the Rosemary pool. Ms. Gurge and Ms. Acosta are working with all outdoor pools on a case-by-case basis. Needham Pool and Racquet is opening today. They are reassigning staff to monitor social distancing in the pool. Only five people will be allowed in locker room at a time. The pool area will be at 40% capacity, limited to 22 families with each family in a designated space with two chairs. There will be an orientation for people before they enter the pool area. Violators of social distancing will be given only one verbal warning before being asked to leave.

The Farmers Market opened this weekend with the new protocols. Ms. Acosta and Paige Lambert (intern) went to see the setup and do food safety checks. There were monitors at entrances and both social distance and directional markers. Tom Gehman, the Market Manager, wants to invite artist vendors. They will be allowed in phase 2, step 2.

The work to set up electronic management of permits is ongoing. Ms. Gurge and Ms. Acosta are working with Terry Wolfson from IT to transfer records onto the ViewPoint Cloud system. People can now sign up online. Attachments will be included which makes it all much more organized.

Other work is going on as usual: a septic perc test is coming up next week; well permits are on-going.

### <u>Traveling Meals – Maryanne Dinell</u>

Traveling Meals continues as usual. Next week the summer staff start. Maryanne is trying to be optimistic that volunteers will be back in the fall and allowed to go in the hospital.

### Public Health Nursing – Tiffany Zike

Nursing staff focused mainly on COVID-19 but there are still other communicable diseases. There was a spike in cases in April but a decrease in May. The probable COVID cases are increasing, so the State is doing probable determination again. The case report put out by the State on Wednesdays does not include probable cases, only confirmed. The nurses do the same investigation for probable and suspect cases as they do for confirmed cases.



It is time to start thinking about Eastern Equine Encephalitis (Triple E). The first State call about Triple E occurred last week.

Taleb Abdelrahim has been assisting Rebecca Ping and Ms. Zike during the COVID management. He is recruiting for the Medical Reserve Corps, increased from twenty-one to forty-eight members, with nine more interested. Mr. Abdelrahim is also helping to get supplies from MEMA for the Fire and departments and is helping Katie Kemen plan for a drive-in flu clinic in the fall.

### <u>Emergency Management – Katie Kemen.</u>

Ms. Kemen is a temporary employee working on emergency management. She is reviewing guidance, reviewing key points, and responding to the public and has assisted Ms. Zike with reopening training and writing standard operating procedures. Last week Ms. Kemen submitted a grant proposal to the Metropolitan Area Planning Council (MAPC) to provide taxi rides for residents for non-emergency, non-COVID transportation. She is working on a plan for socially distanced flu clinics.

Mr. McDonald reported on two job postings. There were many good candidates for the Emergency Management position, but only one viable application for the Public Health Nurse position. The 25-hour nurse position posting may be extended again.

#### **COVID-19 status update**

Norfolk County case numbers are reported daily on the State dashboard. The Public Health Division is coordinating with other agencies, providing guidance for reopening pools, camps, daycares, schools, and restaurants.

Ms. Zike reviewed the graphs in the packet, showing decreasing numbers of cases except for a curious spike on May 11. The information about probable and confirmed cases is included in the packet. In retrospect, it appears that the first probable case may have been as early as January although the first confirmed case was in February.

The public health nurses have investigated all cases in Needham. They have contacted each probable confirmed, and suspect case, and the close contacts of those cases. A couple of cases have been referred to the Contact Tracing Collaborative since Ms. Donna Carmichael left. Ms. Dana Rosenberg, a part-time nurse hired for the concussion project, has been reassigned and has taken on some of Ms. Carmichael's contact tracing responsibilities. The average number of contacts has been two per case. Dr. Epstein said that the Needham response is extraordinary, especially compared with the State contact tracing. Mr. McDonald cautioned that this level of response is not sustainable as the nursing staff is severely reduced with the loss of Ms. Carmichael and the school nurses who will be returning to their primary jobs. The Division need more staff given all the demands. Fall will be particularly tough with the COVID surge plus the seasonal flu. There is a lot of demand for public health nurses from many public health departments so competition for the candidates will be challenging.

In answer to a question about the transmission rate in Needham, Ms. Zike said that she did not have an exact number available, but she can study it and determine the transmission rate. Most (about two-



thirds) of the Needham cases have been in long term care facilities. For most of the cases outside long term care, Ms. Zike estimated that the rate has been about two per case.

### **Update on face covering order:**

On April 28<sup>th</sup>, the Board of Health adopted a face covering requirement in Needham which is stricter than the guidance adopted by the State a few days later. The Board needs to decide whether to extend the order, modify it, or let it expire. Today is the date on which it would expire without any action.

Mr. McDonald reported that the Board received many public comments when the order was up for consideration; most in favor but some against. Since then there have been many calls and comments reporting non-compliance. The Division follows up with the establishments where the non-compliance occurred. Dr. Epstein emphasized that the order should be modified to say that use of face shield does not constitute a face covering. The order should also be explicit that a face covering must cover the nose and mouth. When indoor dining is allowed, the Board will have to modify the mask order and address air handling. Ms. Acosta said that the State plan indicates that indoor seating will be addressed in phase 2, step 2, which may be on June 29. There followed a discussion about indoor restaurants and indoor air exchanges to address air quality in anticipation of the next stage of reopening.

It was noted that the reference to the ice cream truck has been removed from the order. Only one ice cream vendor has a route in Needham, and he has not yet requested a permit. Ms. Matthews said that an ice cream truck had been in her neighborhood last night. Ms. Acosta will check in with our usual vendor, since he is not yet permitted. There was a concern about how to ensure that children are socially distancing when they are at the ice cream truck. Following a brief discussion, the Board decided that the vendor should remind children and parents to social distance.

**Dr. Cosgrove made a motion to extend the emergency face mask order until September 1.** Mr. McDonald asked for clarification about amending the language to include something about indoor dining in addition to the face shield. The language would be, "If eating indoors, the customer should wear face covering when entering and leaving and when not seated at the table for the purpose of consuming food." **Dr. Epstein seconded the motion with the two amendments. The Board voted unanimously to approve extending the face covering order with modifications.** 

Dr. Brown introduced Katie King, the new Assistant Town Manager. Ms. King has been with Needham for three weeks. She started her career in public health, working on health policy with the American Cancer Society and the American Lung Association, focusing on tobacco control, air quality, and access to healthcare. Ms. King is very impressed with Health and Human Services staff.

#### Phased reopening of Town government services:

Mr. McDonald reported that Ms. Zike developed detailed guidance for phased reopening. The Town is currently operating with approximately 25% staffing. Any exception must be approved by Ms. Zike. Town offices are open to the public by appointment only. Staff are adapting to wearing face covering and the reopening has been going very smoothly. Mr. McDonald anticipates increasing office capacity when the State moves to stage 3 or 4.





Ms. Zike provided an update on Park & Recreation programs. The Park & Rec staff are working very hard to make sure they can open safely, working closely with Ms. Zike. Playgrounds are on hold for now. The fields are open for passive recreation. It is expected that the pool will open in mid-July.

Feedback on Town Meeting was positive and reflects the good planning. The Town election was run well from a health perspective. Ms. Zike worked at one of the polling stations and reported that staff were diligent about cleaning and there were never any lines.

There was a discussion about the recent Black Lives Matter demonstration. The protest march had been hastily organized and initially there were no provisions for social distancing or face covering. Ms. Zike worked with the police and the organizer who included information about face coverings and social distance. The Public Health Division also provided disposable masks for those who didn't have any, but most people had their own masks. For the most part, people were social distancing. Dr. Epstein raised concerns about the potential of major problems with unplanned, spontaneous, large crowd events as compared with the well-planned Town Meeting and elections. He is particularly concerned about the potential burden of contact tracing after such an event. Ms. Matthews said that spontaneous protests are likely to continue and suggested that the Board offer guidance rather than expect to control such events. Dr. Epstein would like as much advance warning as possible for these events so that Public Health can get appropriate mitigation strategies in place. Mr. McDonald said that the Division purchased a very large quantity of disposable masks for large gatherings and they are trying to learn about all large gatherings. Dr. Partridge suggested that Public Health allocate masks for unknown events as part of the response plan, given that advance notice of these events is unlikely.

A discussion followed about writing an article that includes a statement from the Board about racism, health disparities, and social determinants of health. It would also include guidance about wearing face coverings at protests and observing social distancing. Ms. Matthews and Dr. Brown will work on the letter and will coordinate with the Public Information Officer.

### Other updates:

- All but one camp has cancelled the season.
- Some daycare providers are asking Public Health Nursing for guidance for reopening.
- Needham Pool and Racquet Club is using a reservation system and is cleaning between sessions.
- Ms. Gurge is working with the Fire Department and the Building Department on recommendations for outdoor restaurant seating.
- The School Department is waiting for State guidance on reopening.
- There are 200-300 students who depend on schools for food. The food service will continue over the summer.

Next meetings: July 28, Tuesday 9-10:30

September 10, Thursday 9-10:30

Dr. Partridge made a motion to adjourn at 9:57. It was seconded by Dr. Cosgrove, followed by a unanimous vote to adjourn.

E-mail: healthdepartment@needhamma.gov 6 Web: www.needhamma.gov/health

**Unit: Public Health Nursing** 

Month: June 2020

Staff member: Tiffany Zike

### **Activities and Accomplishments**

Activity	Notes
COVID-19 Communicable disease investigation	Primary and Secondary disease investigation and contact tracing
Flu clinic planning	Worked with Katie Kemens and Taleb Abdelrahim on drive-thru clinic plans. Working on becoming a state supplier for flu vaccine. Supply and vaccine acquisition.
Providing reopening guidance	Site visits, answering calls, zoom meeting, etc. with both private and public businesses, and residents. Answering residents concerns and following up as needed.

### **Summary overview for the month:**

Donna Carmichael officially retired at the beginning of June. The nursing department has been reorganizing and making decisions about what is highest priority. Held interviews for a new part-time nurse. Sat on interviews for Emergency Management Program Administrator. Continued with weekly Maven trainings and DPH calls. NW Hospital call about projections and needs for the future.



# NEEDHAM PUBLIC HEALTH DIVISION



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COMMUNICABLE DISEASES:	JUL	AUG	SEPT	ОСТ	NOV	DEC	JAN	FEB	MAR	Apr	MAY	JUN	T20	T19
Amebiosis	0	1											1	0
Amebiosis	0	1											1	0
Chickungunya	1												1	0
BABESIOSIS	1	1										2	4	4
CAMPYLOBACTER	2	2	2	2	1	1	1		1			3	15	6
COVID 19 Confirmed								1	41	202	75	9	328	0
COVID Probable									3	8	27	4	42	0
COVID Contacts								7	50	130	22	13	242	0
COVID Suspect									1	12	1	1	15	0
CRYPTOSPORIDIUM													0	0
Cyclosporiasis	4	1											5	0
HGA	2							1			1	2	6	4
Enterovirus		1											1	0
GIARDIASIS	1	1	1			1							4	2
Haemophilus Influenza													0	0
HEPATITIS B					1	1						1	3	9
HEPATITIS C		1	2			1					3	1	8	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		3	38	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					1								1	0
Spotted Fever) 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
Latent TB	-												0	1
Varicella	1	1			1						1		4	6
Vibrio	+ -												0	1
West Nile virus													0	0
TOTAL DISEASES	22	25	7	5	8	29	36	2	48	210	105	39	522	209
L TOTAL DIGLAGES		23	,	,	U	23	30		40	210	100	39	522	203



# NEEDHAM PUBLIC HEALTH DIVISION



ANIMAL TO HUMAN BITES	JUL	AU G	SE PT	ОСТ	NOV	DEC	JAN	FEB	MAR	Apr	MAY	JUN	T20	T19
DOG	1	1	1	0	1	1					3		8	23
CAT		1											1	0
BAT		1							1	2	1	2	7	0
SKUNK													0	1
RACOON													0	0
other													0	0
TOTAL BITES	1	3	1	0	1	1	0	0	1	2	4	2	16	24



## **NEEDHAM PUBLIC HEALTH DIVISION**



Unit: Traveling Meals Program,

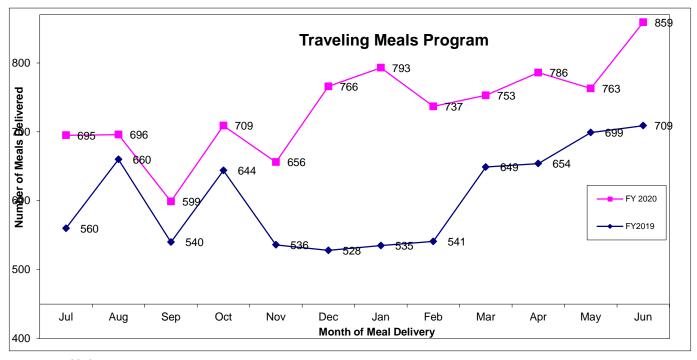
Monthly Report for June, 2020

Staff member: Maryanne Dinell, Program Coordinator

### **Activities and Accomplishments**

Activity	Notes
COVID 19 -precautions continue by volunteers and summer staff as they deliver meals to homebound Needham residents in need of food for the month of June, 2020.  Meals prepared and packed by kitchen staff at Beth Israel Hospital for volunteers are not allowed in hospital	There were no incidents that required 911. Volunteers are reminded 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
859 Meals Delivered for June, 2020 50 Clients on the Program 32 Springwell Consumers 18 Private Pay Consumers	2 new consumers for Springwell 2 private pay no longer need Program

Summary overview for the month: Graph of year July 1, 2019 through June 30, 2020 meal delivery



Rev. August 2019



**Unit:** 

Date: June 2020

Staff member: Lynn Schoeff

### **Activities and Accomplishments**

Activity	Notes
There was no work specific to accreditation in June	

#### Other Public Health Division activities this month:

- Lynn wrote and submitted a grant proposal to the Department of Transportation on behalf of the Aging Services Division. The request was for a replacement for the van purchased with a similar grant in 2011.
- Lynn has been coordinating mask sewing and distribution along with a volunteer group called Be Kind Needham. After making masks available to older adults and to low income residents, the focus was on providing masks for returning Town employees.
- Prepared, recorded, and delivered a presentation for the annual National Association of County and City Health Officials (NACCHO), which will be virtual this year. The presentation was about the assessment of the Needham Housing Authority residents' needs.



# NEEDHAM PUBLIC HEALTH DIVISION



**Unit: Substance Use Prevention** 

Date: June 2020

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

### **Activities and Accomplishments**

Activity	Notes
Vaping Grant Award	Metro West Health Foundation approved a one-year, \$25,000 youth vaping grant for the NPHD. Major tenets for grant goals include implementation of a youth cessation program, review and addition of vaping education in NPS Wellness curriculum, and review and enhancement of Youth Vaping Diversion Program at NHS.
SPAN Substance Use Resources PSA	The Needham Channel taped three interviews to share resources with the Needham community for substance use treatment, recovery and support:  Jess Moss – older adult community, Luca Mancino, NHS SALSA leader- youth community, Karen Shannon – general adult community. Segment aired on TNC and individual segments will be available for promotion to the three age-groups.
MetroWest Adolescent Health Survey 2020	Karen M. and Karen S. met with Kathy Pinkham, Tom Denton, and Janet Jankowiak, SPAN volunteer to review and select the optional questions for the upcoming MWAHS 2020. Several new substance use behavior questions were selected for the survey in addition to maintaining others which have appeared in previous years' surveys.
SPAN Quarterly meeting	Celebrated accomplishments and volunteers via photo and video montages, a Zoom educational poll and thank you to SALSA volunteers, 6/9, 27 attended including 9 SALSA students.  SALSA students completed a variety of projects:
SALSA	#NeedhamStrong video: solicited community video submissions for how people are keeping active and healthy during pandemic. The videos were be part of a montage to illustrate community strength and resilience.  Rising 9th Grader Q&A Panel: SALSA students participated in two virtual assemblies to share what it's like to be a student at NHS and advice on how to be a successful high school student.  Rising 9th Grader Video Tour of NHS: Two SALSA students created the voiceover for a virtual tour of NHS that was sent to all rising freshmen (450 students).  "Vaping Awareness" pamphlet, sharing education and resources around youth vaping for parents and caregivers. Pamphlet was posted on social media for initial promotional launch.
Social Media	Posts to SPAN FB and NPHD Twitter:  • Two Vaping flyers: 1) Tips on how to Quit 2) Cessation Resources, 713 reached



# NEEDHAM PUBLIC HEALTH DIVISION



	<ul> <li>2 volunteer Parent Action Team members were interviewed by the Needham Channel re: Stories from the Inside. <a href="https://bit.ly/2BzbLtR">https://bit.ly/2BzbLtR</a></li> <li>Stories from the Inside: 2,781 reached</li> <li>Parent Al-anon meeting: 2,880 reached</li> <li>COVID 19 PSA from NPHD: 975 reached</li> </ul>
HIPS Posters	Ten Hidden in Plain Sight (HIPS) posters completed and printed; to be used for the HIPS exhibit as an educational tool for attendees.
"Get Connected Needham" Resource Guide+	The Resource Guide, housed on the Town of Needham website, bit.ly/needhamresources, was officially launched via email networks. A staffed phone line and hard copy distribution for Needham residents who are unable to access the guide electronically are in the process of launching.
SPAN Website	Met with Anne Holt, graphic designer, to discuss updates and re-organization to SPAN website. Updates will include redesign of home page, easier access to resources for parents, youth and community, and the addition of SALSA as a "tab" on main menu for showcasing their work. videos for: Needham Strong Campaign and NHS SALSA 2019-2020 Accomplishments; a Vaping pamphlet created by NHS students
Drug Free Communities Grant No Cost Extension request	Karen S. submitted a no-cost extension request to SAMHSA for the DFC grant that, if approved, would allow for unspent grant funding to be carried over for expenditures for up to 12 months following the end of the 10-year grant period (ending 9/29/20). The COVID 19 pandemic was the primary cause for unspent funds.
Meetings	Prevention Team Meetings: 6/3, 6/17, 6/25 and 6/30 Town Manager meeting: 6/25 Department BBB meetings: 6/2, 6/9, 6/16, 6/23 Get Connected Needham, 6/4
SPAN Meetings	Action Team meetings: Community, 6/17, Youth 6/16, Parent 6/11 and SALSA+Parent Action 6/25, Steering Committee 6/11 Vaping Task Force, 6/4. All held virtually.
Webinars	"When Alcohol, Summer, COVID and Teens Intersect" webinar by, Operation Parent and Caron Treatment Center "Substance Use Prevention Training" webinar by hosted by Decisions At Every Turn, Ashland "The Youth, Vaping & E-Cigarettes: The Good, The Bad and The Ugly Webinar" speaker: Shane Watson
Training	Montana Institute Workshops: KM and MD participated in the final 3 workshops: 6/3, 6/10 and 6/17 entitled "Connecting with Youth in a Time of Physical Disconnection," "Using Positive Community Norms During a New Normal," and "Welcoming Your Big Next." MetroWest Health Foundation Leadership Program: Karen S. completed final group project and attended final session, 6/10, of 6- month program

### **Summary for Month of June 2020:**

SALSA students in Needham continue to impress with their passion for promoting positive messaging around healthy behaviors. That passion was notable during the two virtual assemblies at Pollard Middle School when SALSA students met with rising 9<sup>th</sup> graders to share positive insights about being a student at Needham high



# NEEDHAM PUBLIC HEALTH DIVISION



school. SALSA students feel strongly about reaching younger students to spread peer-to-peer education around staying healthy through positive role modeling and decision-making.

SALSA students also met with the SPAN Parent Action team to brainstorm ways to work together to support youth health and wellness.



### **Needham Public Health Division** June 2020



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

**Environmental Health** 

Date: 7/28/2020

Staff members: Tara Gurge, Diana Acosta and Monica Pancare Intern – Paige Lambert

Activities and Accomplish	iments
Activity	Notes
COVID-19 Guidance	Diana, Monica and Tara are continuing to conduct spot checks and provide COVID-19
and Resource	guidance and signage to post on entrance doors to all our food establishments and other
Distribution/Spot	businesses/group housing sites. Food establishment re-opening site visits are also being
checks of essential	conducted as the requests come in. Blue on Highland is the last remaining establishment
businesses/Restaurant	to be re-opened, and they are not planning on re-opening until the fall. As of June 1 <sup>st</sup> ,
Re-opening site visits	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. We will be shifting back into our routine food establishment
	inspection schedule in July. Phase 2, Step 1 began on Monday, June 8 <sup>th</sup> which allowed
	restaurants to allow outdoor seating. Phase 2, Step 2 began on Monday, June 22 <sup>nd</sup> , which
	included the allowance of indoor seating at restaurants. Outdoor seating plans were
	submitted for review and approval.
PSA done with	Our intern Paige taped a PSA with Needham Cable on reminding residents on the
Needham Cable	requirements included in the Board of Health Face Covering Emergency Order. See link -
Channel on BOH Face	https://youtu.be/LaZdUpqcX0I.
Covering Order Indoor Seating for	Diana and Tara reviewed proposed indeer seating plans for food establishments. All floor
Food Establishments	Diana and Tara reviewed proposed indoor seating plans for food establishments. All floor plans are required to have seats and tables marked out with distances. Proposed plans
in Phase 2, Step 2	must ensure that the proper 6-foot distancing is provided between each table. Need to
iii Pilase 2, Step 2	also ensure that no groups larger than 6 can be seated at each table and contact
	information from each party is being received. (On-going.)
Town Online	Continuing to work with Terry Wolfson from IT Dept. in developing additional online permit
Permitting System	applications on ViewPoint Cloud. Animal Permits, Pool Permits and Hotel Permits are now
7	live. Diana and Terry are working on Disposal of Sharps, Food Plan Review, and Food
	Establishment permits next. Animal permit due date extended to 7/24/2020 as permits
	were newly live on Viewpoint Cloud.
Needham Farmers	The Farmers Market began Sunday, June 14 <sup>th</sup> from 12-4 on the Town Common. Paige, our
Market COVID-19	intern, is also working closely with them and will be conducting the weekly site visits with
Protocols	our help and guidance. We will continue working closely with them on their 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 and MA
	Dept. of Agricultural Resources (MDAR). During Phase 2, Step 2, artist vendors are now
	allowed on site. As a result, 2 artist vendors were approved. (MA Dept. of Agricultural
	Resources (MDAR) revised guidance is to be released in the near future, and we are
	keeping an eye out for the release of those newly revised protocols.)
COVID-19 Outdoor	Continued to work with Park and Recreation on editing a set of Rosemary Pool re-opening
Pools Guidance	guidelines using the MA Pool re-opening COVID-19 guidance information. A final copy of
	those guidelines will be submitted, prior to the issuance of the seasonal pool permits for
	the lap and family pools. (Pool opening is tentatively scheduled for Tuesday, July 28 <sup>th</sup> .)
	All other outdoor seasonal pools - Similar COVID-19 pre-opening guidelines were
	submitted for our review and approval for each of our public/semi-public outdoor pools in
	town. These were required for this year's outdoor pool permit approval process.

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

### Activities

Activity	Notes
COVID – 19 Response	As of March 17, 2020, Environmental Health Staff have been working remotely from home. On Monday June 1st, 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 distributing signage and sending out the latest guidance on COVID-19.  - Inspections to be conducted of food establishments prior to re-opening (On-going.)  - 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.)  - Busy throughout this month conducting outdoor seating reviews and approvals.  - Food establishment owners have submitted proposed indoor seating plans in advance of Phase 2, Step 2 which were reviewed to verify required social distancing setbacks and public safety requirements.
Animal Permit	Permit renewal letters sent to all existing animal permit holders. (PLEASE NOTE: Animal permit
Renewal Letters sent	due date extended to 7/24/2020 as permits were newly live on Viewpoint Cloud.)
Animal Permits (New)	3 - Domestic Animal Applications submitted for review for:  - Meadowbrook Road – Chickens – Pending inspection.  - Fenton Road – Chickens – Permit issued.  *Working with ACO Parsons on coordinating inspections*
Artificial Turf Field sampling conducted at 3 turf fields	Tara met with Fuss & O'Neill and witnessed the crumb rubber field turf samples being taken from 2 fields at DeFazio, and one at Memorial Park field. (Testing results pending.)
Bodyworks (New)	<ul> <li>1 – Bodywork Practitioner Permit application received from:         <ul> <li>Blue Lotus – Ariel Ayaviri (Still pending – awaiting doctor's clearance-on hold due to COVID-19.)</li> </ul> </li> <li>Guidance email sent out to all Bodywork and Acupuncture establishment owners on MA DPH COVID-19 Re-opening guidelines, in advance of Phase 2, Step 2 reopening.</li> </ul>
Demo Reviews/	4 - Demolition sign-offs:
Approvals	<ul> <li>7 Russell Road</li> <li>20 Thurston Lane</li> <li>18 Jarvis Circle</li> <li>7 Country Way</li> </ul>
Food Advisory Board Meeting held	Held 2 <sup>nd</sup> Food Advisory Board meeting via Zoom. Discussion was mainly focused on food insecurity resources. We will look at having another meeting in the fall to review Food Grading talking points/research to date, along with getting feedback on Nourishing Needham.
Food – Plan reviews	<ul> <li>2 - Plan reviews conducted for:         <ul> <li>The Rice Barn - For new hand sink installation. Approval sent.</li> <li>Needham Congregational Church - Reviewed COVID-19 protocols for safely providing meals for the needy over the summer.</li> </ul> </li> </ul>
Food – Temporary Food Event Permits	0 – Temporary Food Permits issued
Farmers Market	8 – Farmers Market Permits Issued  - Amir's Natural Foods  - Chestnut Farms  - Fundamentally Nuts  - Le Petit Four

	- MacArthur Farms (Fall permit for Cider)										
	- Native Colombian Foods										
	- One Bite Bakery										
	- Sweet Rossella										
	12 – Farmers Market Inspections completed										
	- Diana accompanied Paige Lambert (intern) during the first week of the market, Pai										
	now continue to conduct inspections. In June, only 4 permitted vendor stands were										
	setup weekly. This is to expand in July.										
Food – Food Permit	2 – Food Establishment pending pre-operation inspection process:										
Plan Reviews	- Thai Story Restaurant (formerly known as Eat Well) – Still in process.										
(Updates)	- Home Kitchen, Inc. – In process.										
	1 – Residential Food Permit Application Received:										
	- Baking For Justice										
	1 – Food Establishment Permit Issued –										
	- Village Club										
	1- Mobile Ice Cream Truck Permit Issued –										
	- Super Star Ice Cream										
Food – Pre-	5 – Pre-Operation Inspections conducted at:										
operation	- Needham Golf Club										
Inspections and	- The Village Club										
Annual Permits	- Three Squares										
Ailliuai Fellilius	- Fresco's (2x)										
Food – Mobile	1 – Mobile Truck Inspections conducted.										
Food – Mobile	·										
	- Superstar Ice Cream										
	Town Stationers Mobile Food Truck program has been even and of far 2020 coord										
	Town Stationary Mobile Food Truck program has been suspended for 2020 season.										
Food Complaints	9/10 - Food Complaints/Follow-ups:										
·	- Kosta's Pizza and Seafood (2/2) – Multiple customers have called to report employees not										
	wearing masks in the establishment. One customer reported indoor tables being too close										
	(no indoor seating allowed when complaint received). Diana followed up over the phone										
	and once on site. 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.										
	On site tables were not being used by customers. Diana had them remove the tables from										
	the dining area.										
	- <u>Sudbury Farms (2/2)</u> – Calls received on staff wearing masks but not covering their noses. No										
	face shields either. Floor decals had been removed. In following up with the manager, the										
	decals were removed as the floors were to be waxed. Decals reapplied to floor.										
	- <u>Servente Bakery (1/1)</u> – Report from customer that staff member was not wearing a face										
	covering. Staff member has a breathing issue which exempts her from wearing a mask which										
	was reiterated in the email response sent to Diana.										
	· ·										
	- <u>Junction Ice Cream (1/1)</u> - Report of staff not wearing mask over nose, just the mouth, and										
	people not social distancing in line. Tara followed up with owner about COVID-19 protocols										
	that need to be followed on site.										
	- Town House of Pizza (1/1) – Report of staff not wearing masks. Diana followed up with										
	owner of the establishment over the phone.										
	- <u>Hazel's Bakery (2/2)</u> – Staff not wearing masks. Diana spoke with owner about the										
	requirements.										
	- <u>Bertucci's (0/1)</u> – Small fire in kitchen set off by burning grease off the burners. Staff used a										
	fire extinguisher. All open food items were thrown away in case of possible exposure. Tim										
	verified items were thrown away and kitchen was cleaned.										
Housing Complaints/	5/6 – Housing Complaints/Follow-ups –										
Follow-ups –	- <u>Charles River Landing (1/1)</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.										
1											

	- <u>Stephen Palmer Apartments (1/1)</u> – Resident reported "fresh blood" on ground where food delivery is dropped off. Tara worked with the management staff who hired a professional
	cleaning service to clean the area. Copy of cleaning report submitted for review.  - <u>Linden Street (1/1)</u> – Neighbor concerned with the state of the property as it is in disrepair.
	Tara and Diana, along with the Needham Building Commissioner, have previously worked with the owner of the home. Diana reached out for current update, owner has yet to call back. Owner and family were instructed not to live in the home back in the Fall of 2019 and
	had moved in with her son in Boston. (Children's Family Services also in the loop on owner's current place of residence.)
	- <u>Webster Green (1/2)</u> – Complaint received on elevator being down for many days due to power outage. Tara follow-up with property manager. Elevator fixed.
	- <u>83 Pickering St. (Stephen Palmer Apts.)</u> – Report from resident received about lack of sufficient hot water. Tara contacted property manager. Hot water fixed.
Nuisance –	2/2- Nuisance Complaints/Follow-ups conducted for:
Complaints/ Follow-ups	<ul> <li>Hunting Road (1/1) – Rats reported in area again. Tara followed up with Eversource on them coordinating with Dept. of Transportation on increasing rodent control in the area by placing some rodent traps/bait boxes down in the areas of concern, where they are continuing to excavate, to help address the complainants concern.</li> <li>CVS (Needham Heights) – Received report of staff member wearing face mask over chin.</li> </ul>
	Tara spoke to store manager about concern. She will remind all staff on proper wearing of face coverings, over nose and mouth.
Planning Board Plan	3 – Planning Board Special Permit plan reviews conducted for:
reviews/Memos	- #18 Highland Circle – Comments sent.
sent	- #330 Reservoir St. – Comments sent.
SCIIL	- #225 Highland Avenue – Comments sent.
Pools – Seasonal	4 - Pre operation inspections (3 initial, and 1 follow-up)
Outdoor Permit	- Needham Pool and Racquet Club (x2)
Renewals*	- Modera - Charles River Landing
	2 – Pool permits issued:
	- Needham Pool and Racquet Club
	- Charles River Landing (Date on permit of June 30 <sup>th</sup> ) Did you delay issuance until July?)
	*All seasonal outdoor pool permit applications were put on hold until state pool guidance was released.
Septic – Soil/Perc Testing	1 – Soil/Perc test completed at 29 Windsor Road.
Sira Naturals, Inc. RMD Permit	Renewal application received. Inspection completed by Diana. Permit issued.
Well Permit	1 – Irrigation Well permit plan review conducted for:
Application/	- #272 Charles River St. – Permit application received for an irrigation well. Plan review
Approval to Drill	conducted and approval to drill letter sent.
Zoning Board of	2 – Zoning Board of Appeals reviews conducted for:
Appeals plan	- <u>52 Coulton Park</u> – Review conducted for an addition of an Accessory Dwelling Unit (ADU)
reviews	to an existing family home. Comments sent.
	- <u>18 Highland Circle</u> – Spiga, LLC has made application to the Board of Appeals for a Special Permit, Special Permit Amendment and Variance to allow the replacement of the existing outdoor patio and seats with a permanent tent structure containing 32 resulting in a total of 86 seats. Comments sent.

## Yearly

Category	Jul	Au	S	0	N	D	J	F	М	Α	Ма	Ju	FY '20	FY' 19	FY' 18	FY' 17	Notes/Follow- Up
Biotech	0	0	0	0	0	1	0	0	0	0	0	0	1	1	1	2	Biotech registrations
Bodywork	0	0	0	1	2	4	0	0	0	0	0	0	7	14	11	6	Bodywork Estab. Insp.
Bodywork	0	0	0	0	1	8	0	0	0	0	0	0	9	9	6	4	Bodywork Estab. Permits
Bodywork	0	0	0	0	2	19	0	2	0	0	0	0	23	21	22	13	Bodywork Pract. Permits
Demo	11	10	8	12	6	3	10	0	0	3	6	4	73	104	105	112	Demo reviews
Domestic	0	0	0	0	0	0	0	0	0	0	0	1	1	21	19	17	Animal permits/
Animal	1	0	0	0	0	1	0	0	0	0	0	1	3	22	3	16	Inspections
Food Service	14	11	22	18	23	18	14	18	9	2	0	0	149	200	225	198	Routine insp.
Food Service	7	13	3	2	2	0	1	0	3	4	8	5	48	12	32	37	Pre-oper. Insp.
Retail	1	5	6	7	6	3	2	2	1	0	0	0	33	46	60	69	Routine insp. Or 6 month check in
Resid. kitchen	1	0	0	0	0	0	0	1	1	0	0	0	3	6	8	7	Routine insp.
Mobile	2	0	1	0	0	0	0	0	0	0	0	1	4	17	13	15	Routine insp.
Food Service	3	2	2	3	1	3	1	1	1	0	0	4	21	28	53	51	Re-insp.
Food Service/retail	1	3	1	1	0	140	5	1	0	1	0	2	155	140	171	177	Annual/Seasona I Permits
Food Service	11	8	25	8	1	2	5	5	2	0	0	0	67	134	163	158	Temp. food
TOOU SCIVICE	9	0	1	0	0	0	0	0	0	0	0	0	10	37	29	62	permits/Inspecti
Food Service	1	1	0	0	0	0	0	0	0	0	4	8	14	14	14	7	Farmers Market permits
TOOU SETVICE	28	41	40	37	0	0	0	0	0	0	0	12	158	229	127	33	Farmers Market insp.

Category	Jul	Au	S	0	N	D	J	F	М	Α	Ма	Ju	FY '20	FY' 19		FY' 17	Notes/Follow- Up
Food Service	3	2	5	4	3	2	2	2	5	5	7	9	49	18	20	13	New Compl/
	3	3	4	5	2	2	2	2	3	5	7	10	48	21	21	17	Follow-ups
Food Service	5	1	1	1	0	1	0	0	0	3	0	2	14	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	5	41	22	22	7	New Compl./
	4	2	6	7	9	2	2	2	4	5	7	6	56	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	2	34	55	42	30	New Compl./
	12	4	8	5	4	2	2	3	2	4	7	2	55	69	42	45	Follow-ups
Pools	0	0	0	0	1	9	0	0	0	0	0	3	13	20	12	13	Pool insp./
	0	0	0	0	0	0	0	0	0	0	0	3	3	12	7	8	Follow up
Pools	0	0	0	0	0	9	0	0	0	0	0	2	11	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	6	21	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	Au	S	0	N	D	J	F	М	Α	Ма	Ju	FY '20	FY'	FY'	FY'	Notes/Follow-
category	Jui	Αu	5	0	/ V	ט	,	'	IVI	7	iviu	Ju	7 7 20	19	18	17	Up
Septic	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			5	4	3		6	8	61	62	51		Info. requests
Septic	0	0	0	0	0	0	0	0	0	0	0	1	1	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	5	17	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	1	15	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)

Insp. Date	Priority Violation	Description
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
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
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
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.
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; singleservice 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.
	7/13/2019  7/13/2019  7/27/2019	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.  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.  3-501.19 (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; 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 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.  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.  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 fo

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.	Raw cut beef was stored on top shelves in walk-in above RTE
		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 shell eggs 84F stored at room temp in kitchen. Discarded.
Beth Israel Deaconess Hospital Kitchen	8/10/2019	2-301.14 When to Wash - Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including handling utensils and equipment and: after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet; after handling animals; after coughing, sneezing, using a tissue, using tobacco, eating, or drinking; after handling soiled equipment or utensils; after any type of contamination; when switching between working with raw food and working with RTE food; and before donning gloves to initiate a task that involves working with food.	During inspection two cooks present did not wash hands. Frequent handwashing is critical in between change of tasks. This inspector directed the chef to provide paper towels in the empty dispenser.
Brother's Pizza	8/15/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	Deli prep unit was on the warmer side. Tuna salad in top well was at 46°F. To be discarded at end of service. Will keep top lid shut as often as possible. Adjust all front of house cooling units to be cooler.
Hungry Coyote	8/22/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	Front of House - Front holding burrito units need to be cooler. Both units were in the mid 40's.  Kitchen - Pork was cooked last night. Did not cool down properly. Temperature at 76'F. Discarded by PIC.
Founder's Café / Shark Ninja	8/22/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	Deli prep unit and the salad bar in the front was running warm. Tuna salad observed at 45°F. See other temps in log. Manager to get facilities to adjust temperature of units. Staff instructed to set up deli area later the day right before start of service.
Dragon Chef	8/22/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.	Cooked chicken in cold holding unit had a prep date of 8/15. Checked temperature of center of bowl and was at 60°F. Manager instructed to dispose of food. Disposed of compromised item. Directed PIC to lower temperature of walk-in.

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		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 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.
New Garden	8/24/2019	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.	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.
		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.	Improper storage of raw TCS foods in walk-in. Food uncovered.
		<b>4-702.11 Frequency-Before Use After Cleaning -</b> Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.	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) - 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.	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 - 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.	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.
		3-304.11 Food Contact with Soiled Items - Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and	Ice machine inside surface has reddish slime

Three Squares	9/14/2019	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.	Clean and sanitize
Dunkin Donuts Highland	9/12/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. 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.	Bacon at 66°F and employee stated it was take out of the walk in 5-10 mins before. Items all discarded.
		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.	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.
Cookies By Design	9/16/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps 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.	Cookie dough in refrigerated unit is at 47°F. Peanut butter cookie dough at 51.2°F
		<b>7-201.11 Storage Separation</b> Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Floor cleaner stored right next to spatulas. Was moved
Fresco	9/28/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. 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.	Corn beef hash held at room temp under grill line 76 F product discarded.
Cookies By		3-501.16 (A)(2) (B) Proper Cold Holding Temps. 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.	Peanut butter cookie dough seen at 52°F. Snickerdoodle cookie dough was at 51°F. All doughs were discarded.
Cookies By Design	10/1/2019	3-501.16 (A)(2) (B) Proper Cold Holding Temps. 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.	Reg. Sugar batch made 10/1 seen at 57°. Stuck thermometer in different parts of the dough and the lowest seen was 55°.

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The James	10/12/19	<b>3-501.14 (A) Cooling Cooked Foods-</b> 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
		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.	Cooked sliced chicken stored below raw ground chicken and raw salmon filets
The Rice Barn	10/12/19	<b>7-201.11 Storage Separation</b> - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	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
		<b>7-201.11 Storage Separation</b> - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Draino stored above sink in basement Store away from food equipment
		<b>3-501.14 (A) Cooling Cooked Foods</b> - 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.	Prepared sauce cooling improperly on counter. Temp 138F
The Farmhouse	10/26/19	<b>7-201.11 Storage Separation</b> - Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.	Toxic chemicals stored above vegetable prep sink while employee was washing/ prepping product. Store segregated
		4-702.11 Frequency-Before Use After Cleaning - Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.	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
		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	Improper cooling of TCS foods Large Milk rice mix on countertop cooling Products brought to blast chiller.
Masala Art	10/26/19	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.	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: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single- service and single-use articles; or linens, such as	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

		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.	
		4-501.114 (A)-(E) Chem.San. Temp./pH/Concentr./Hard. Code: A chemical sanitizer used in a sanitizing solution shall be used in accordance with the EPA-registered label use instructions. A chlorine	There was no sanitizer in the 3-compartment sink.
Briarwood Healthcare Center	11/1/2019	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.	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. 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.	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 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 shell eggs stored above RTE
North Hill Main Kitchen	11/16/19	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.	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 - 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 chicken stored to thaw next to cook making dumplings.
		<b>7-207.11 (B) Restriction and Storage</b> - 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.	Prescription medicine stored on food/ takeout paper supply shelf
Sudbury Farms/ Mai Sushi	11/23/19	8-103.12 Conformation with Approved Procedures/HACCP - 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.	Upon arrival, inspection of Daily Logbook for sushi rice testing of Ph was not completed for 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		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 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.
at Wingate	12/7/2019	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.)	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	<b>2-201.13 Removal of Exclusions/Restrictions</b> - 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.	PIC could not explain company policy regarding employee exclusion
		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	Employee in dish washing area was observed to just rinse hands but not engage in full hand washing procedures. Observed handling dirty and clean plates and utensils.

Sheraton Needham	12/20/19	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.  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 not functioning in bar dishwasher. Dish washer cannot be used until sanitizer is functioning.  Needs repair within 72 hours.
		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.	Various items were observed above 41°F. Must provide adequate cold holding equipment to maintain items at or below 41°F
		<b>7-201.11 Storage Separation</b> - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles	All purpose cleaner found next to food items next to grill area. Corrected on site.
		<b>7-201.11 Storage Separation</b> - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service and single use articles.	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.	Staff did not wash hands upon coming into establishment and beginning prep. Staff not observed to wash hands at any point during inspection.
Dragon Chef	12/26/19	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 cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.  3-304.11 Food Contact with Soiled Items -	All items in deli prep unit are above 41°F

		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.	Sauce used to darken rice in heavily soiled container
		3-501.16 (A)(2) (B) Proper Cold Holding Temps Code: All cold TCS foods shall be held at 41ºF or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient	
		air temperature of 45°F or less.  3-501.16 (A)(2) (B) Proper Cold Holding Temps	Garlic in oil out at room temperature on prep line.
New Garden		All cold TCS foods shall be held at 41ºF 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 45ºF or less.	Garlic in oil needs to be kept under 41°F. Can keep in ice bath.
	12/26/19	<b>7-201.11 Storage Separation</b> - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single service and single use articles.	Cleaning items observed in food prep area
		8-103.12 Conformation with Approved Procedures/HACCP - 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.	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. 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	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 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: 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 directions included in the labeling, and be used only in water with 500	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.

		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 109f 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	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.	Items in roll top units were out of temperature. Items were voluntarily discarded
Inspection)	1/0/2020	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.	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 EPAregistered 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 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.	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	3-501.16 (A)(1) Proper Hot 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 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.	Preprepared hollandaise sauce was 81f at room temp Discarded, and alternative procedures were discussed. Do not hold at room temperature unless TPHC is approved
		5-205.15 (A) System Maintained/Repair - Code: A plumbing system shall be repaired according to law.	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 - 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  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.	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. <i>COS</i>
Avita of Needham	1/18/2020	3-801.11 (B) Special Requirements (Eggs/Egg Products) -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.	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 - Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or	Cooked bacon stored on top of kitchen towel in refrigerator

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		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	David and waite to want and so the control of the c
Baker's Best	1/25/2020	or package that does not bear a date or day or is appropriately marked with a date or day that	Raw egg mix, tarragon cream sauce, and red wine cream sauce were in refrigerator past 7-day shelf
baker 3 best	1/23/2020	exceeds a temperature and time combination as	life Products discarded <b>COS</b>
		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 41ºF or lower.	
		3-301.11 (B) Preventing Contamination from Hands -Code: Except when washing fruits and	Upon arrival three cooks were not wearing gloves.
		vegetables, food employees may not contact	It was observed that one cook prepared a grilled
		exposed, ready-to-eat food with their bare hands	chicken sandwich and placed lettuce condiments
		and shall use suitable utensils such as deli tissue,	and top
		spatulas, tongs, single-use gloves or dispensing	roll with bare hands. Product discarded <i>COS</i>
		equipment.	
		<b>3-304.11 Food Contact with Soiled Items</b> <i>Code:</i> Food shall only contact surfaces of: equipment and	
		utensils that are cleaned and sanitized; single-	Side towel observed during food storage Towels
		service and single use articles; or linens, such as	are not food grade storage materials. Use plastic
Blue on	1/25/2020	cloth napkins that are used to line a container for	wrap, foil, deli paper or other single use food
Highland	1/25/2020	the service of foods AND are replaced each time	grade material.
		the container is refilled for a new consumer.	
		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	Creak Dressings ream terror setting 745
		except as specified under paragraph (B) and in	Greek Dressings room temperature 74F Keep below 41f Approval required to use time as a
		paragraph (C ) of this section, TCS food shall be	public health control for salad dressings
		maintained at 41ºF or less. Eggs that have not	F 100 100 100 100 100 100 100 100 100 10
		been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains	
		an ambient air temperature of 45°F or less.	
		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	
Hungry	1/25/2020	criteria specified under section 7 204.11 Sanitizers, Criteria, shall be used in accordance	
Coyote	1/23/2020	with the EPA-registered label use instructions, and	
22,200		shall be used as follows: A chlorine solution shall	3 Three compartment sink did not have sanitizer
		have a temperature of 55°F-120°F, depending on	was zero Wiping cloth stored and sanitizer buckets in the front of the house were also at zero
		water hardness, and concentration range of	in the nont of the house were also at zero
		25ppm to 100ppm. An iodine solution shall have a	
		minimum temperature of 68°F with a	
		concentration range of 12.5ppm to 25ppm. A	1
		quaternary ammonium compound solution shall	
		quaternary ammonium compound solution shall	

Coyote		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.
		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.	Upon arrival female cook was shredding bulk cheese in robot coupe touching product without gloves. Discussion with manager. CORRECTED ON SITE.
Hearth Pizzeria	2/8/2020	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.	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).	Raw eggs on site.
		5-202.11 (A) Approved System/Cleanable Fixtures - Code: A plumbing system shall be designed, constructed, and installed according to law.  3-302.11 (A)(2) Raw Animal Foods Separated from	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	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.	Improper storage of TCS foods. Raw pork ribs,beef, fowl.

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Gari Restaurant	2/15/2020	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 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.
		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.	Prepared product contains chicken stock and mayonnaise date-marking required of this and all other TCS foods.
		<b>5-201.11 Approved -</b> 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.	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.	Raw chicken stored incorrectly in under counter refrigerator
		<b>5-205.15 (A) System Maintained/Repair</b> - Code: A plumbing system shall be repaired according to law.	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; singleservice 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.	Eating utensils stored unprotected from physical contamination on a low shelf above the floor. Store properly.
		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, 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	Food soil/ debris on prep counter in basement. This wood counter is not NSF certified, and equipment is not up to code. Remove and replace with NSF stainless approved work tables made for foodservice use. Within 30 days.

The Rice Barn	2/22/2020	storing a food temperature measuring device; and any time during the operation when contamination may have occurred.  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.  5-205.15 (A) System Maintained/Repair - Code: A plumbing system shall be repaired according to law.	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- 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.	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
		3-501.16 (A)(1) Proper Hot 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 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.	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.
		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.	The temperature of the Tuna Tartare in the Roll top was 51 degrees. Recently cut, PIC removed product, and put on ice COS
The	2/29/2020	<b>4-101.11 (A) Characteristics -</b> Code: Materials that are used in the construction of utensils and food	Wooden cutting board not in good repair Removed from the table it was located

Farmhouse		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.	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,	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
		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.	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	

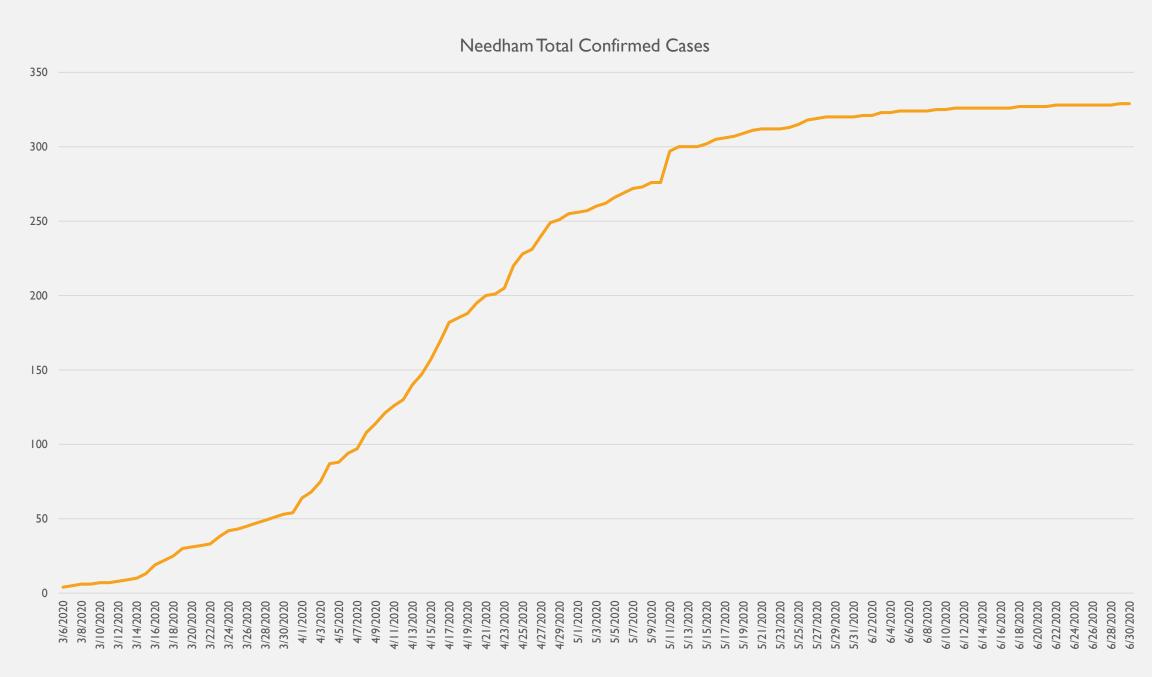
to a maximum of 4 hours: the food shall have an	
initial temperature of 41°F or less when removed	
from cold holding temperature control, or 135°F or	٦
greater when removed from hot holding	(
temperature control; the food shall be cooked and	ι
served, served at any temperature if RTE, or	r
discarded, 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.	

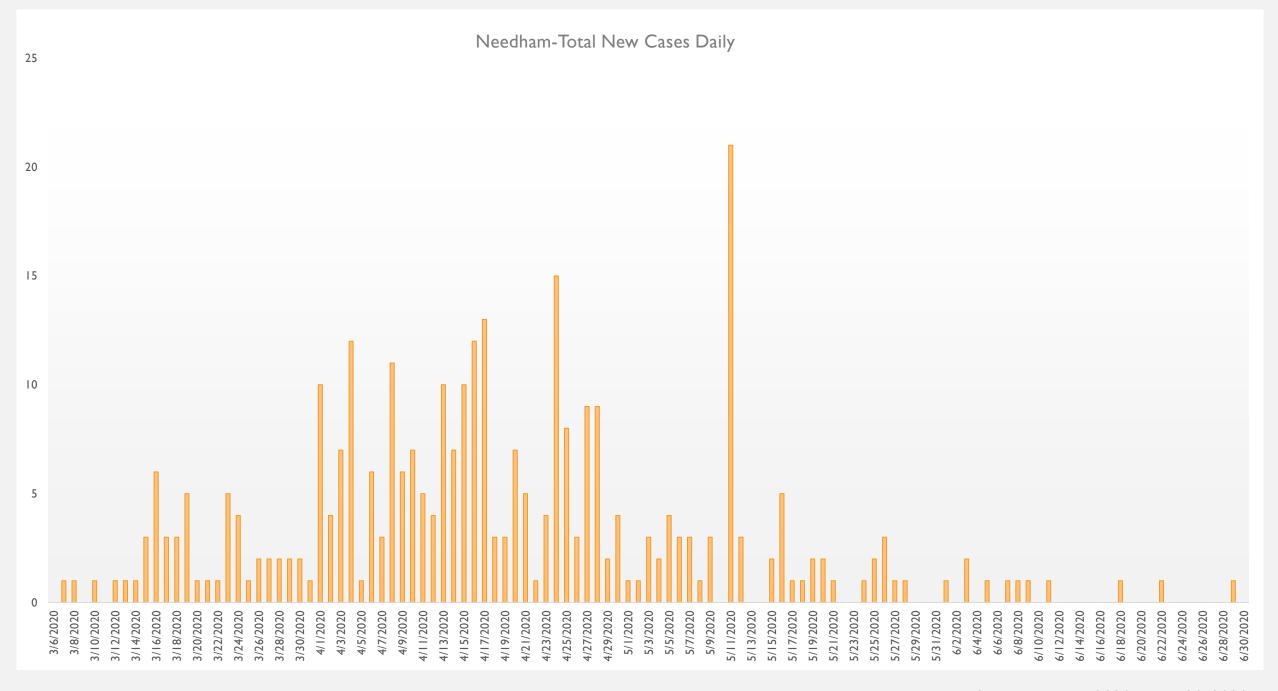
TCS food at room temperature without a log book or documentation. PIC stated that they no longer use "the system". Provide log books or other methods to hold TCS foods at room temperature.

### NEEDHAM COVID-19 CASE DATA

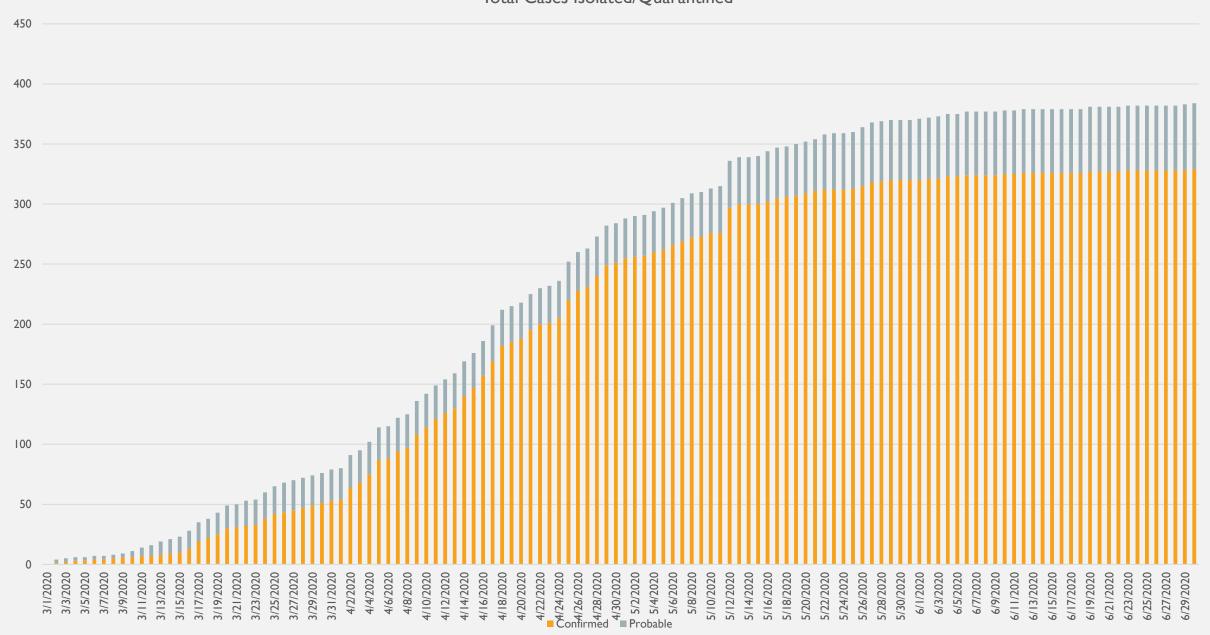
Public Health Division June 2020

Monthly Report



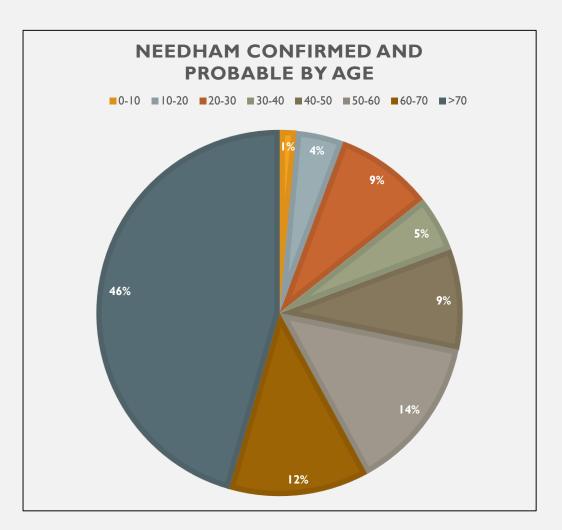


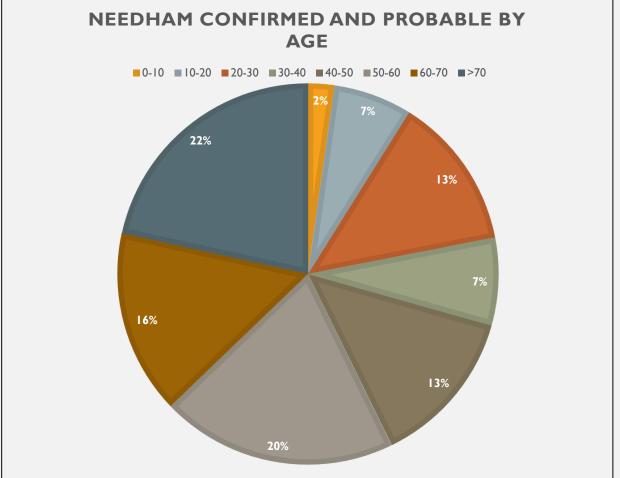
### Total Cases Isolated/Quarantined



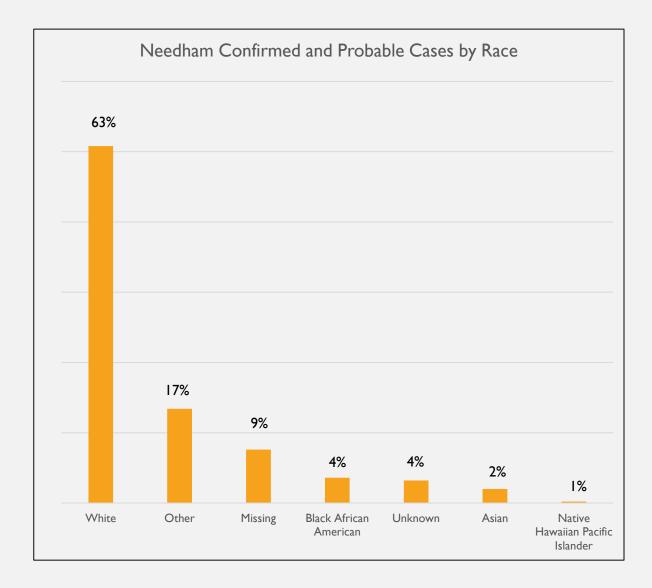
### **Total Needham Residents**

### Needham Residents Outside of LTC & Assisted Living

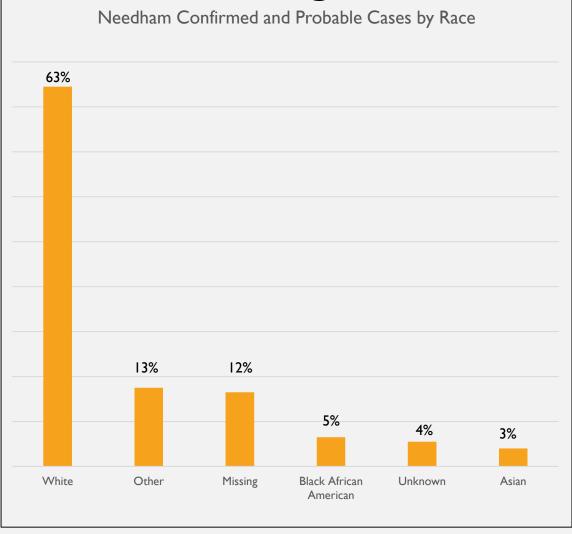




### **Total Needham Residents**



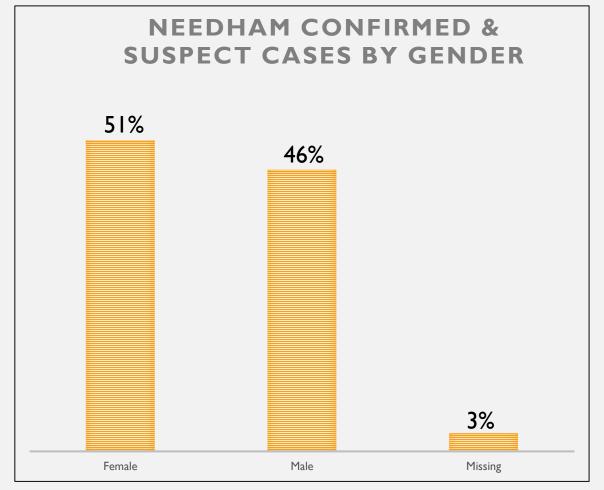
### Needham Residents Outside of LTC & Assisted Living



### **Total Needham Residents**

### **NEEDHAM CONFIRMED &** SUSPECT CASES BY GENDER 55% 42% 3% Male Female Missing

### Needham Residents Outside of LTC & Assisted Living





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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 t 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 orderings 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;<sup>1</sup> and

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

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

<sup>&</sup>lt;sup>2</sup> 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 and approved by the Board of Health on June 16, 2020.

Whereas, the Board of Health of the Town of Needham is vested by M.G.L. c. 111, § 104<sup>3</sup> 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;<sup>4</sup> and

Whereas, the Board of Health of the Town of Needham is vested by M.G.L. c. 111, § 31<sup>5</sup> 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;<sup>6</sup>

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

- 1) Employees of all businesses shall wear a face covering over their mouth and nose, except when in a private office with a closed door. Face coverings must be employed when interacting with the public, and whenever they are within six feet of a-co-workers, or a customers. Please see personal protective equipment guidelines and recommendations at: <a href="http://www.needhamma.gov/4860/Face-MaskCovering-Guidance">http://www.needhamma.gov/4860/Face-MaskCovering-Guidance</a>. Please note that a face shield is not a substitute for the required face covering.
- 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. Notwithstanding the previous section, those persons dining at a restaurant must employ a face covering when not seated at their table (that is, when entering and exiting the establishment, or whenever not seated).
- 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

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

<sup>&</sup>lt;sup>4</sup> 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."

<sup>&</sup>lt;sup>5</sup> M.G.L. § 31 provides: "Boards of health may make reasonable health regulations."

<sup>&</sup>lt;sup>6</sup> 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..."

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 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. Retail establishments 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 published state guidance, including the 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 (810) persons, including staff, per 1,000 square feet of accessible space or to 4050% 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.

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

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 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 or when it is reasonable to expect that a person may maintain a six foot distance from other people at all times.

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 effect on Friday May 1, 2020 at 6:01 a.m. and was renewed on Tuesday June 16, 2020 at 10:30 a.m. The order was modified on Jult 28, 2020 to more closely align with state guidance documents and Executive Orders from MA Governor Charlie Baker. The Order and shall remain in effect until 11:59 p.m. on September 411, 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 June 16July 28, 2020, by,

Kathleen Ward Brown, ScD

Edward Cosgrove, PhD

Chrother M

Stephen Epstein, MD, MPP

Myk K. Exter

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

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# THANK YOU FOR WEARING A FACE COVER IN NEEDHAM

TOGETHER WE CAN HELP STOP THE SPREAD OF COVID-19





### THANK YOU FOR WEARING



### A FACE COVER IN NEEDHAM

TOGETHER WE CAN HELP STOP THE SPREAD OF COVID-19





## YOU MUST WEAR A FACE COVER TO ENTER THIS BUSINESS

If unable to comply for medical reasons please call or email us to make alternate arrangements



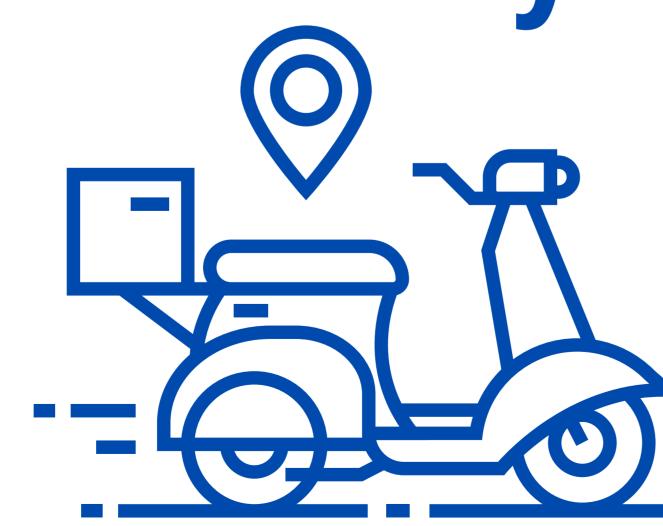
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### appointment



## PER ORDER OF NEEDHAM PUBLIC HEALTH



### NEEDHAM BOARD OF HEALTH



July 27, 2020

### Racism—An Ongoing Public Health Emergency

To Our Needham Community:

This has been a trying time for our community and nation. We are in the midst of a pandemic while also witnessing the long-standing racial injustice faced by Black people throughout this country. The Needham Board of Health is committed to promoting the health and well-being of our community, which includes responding to the inequities in public health based on an individual's race or ethnicity.

We write today regarding two issues.

First, it has become clear that the COVID-19 pandemic disproportionally affects the Black, Indigenous, and People of Color (BIPOC) communities. One of the roots of this disproportionate health impact is differences in access to the social determinants of health, such as housing, food, education, economic security, and justice. As much as 60% of our health is determined by the social, environmental and behavioral factors that are shaped by the context in which we all live. We agree with many that systemic racism plays a role in these disparities and that biases of all people within the community, whether conscious or not, also contribute to this disparate impact.

Needham's Public Health Division has been a leader in directly addressing the gaps in those social determinants of health. Multiple programs address economic disparities such as promoting safe affordable housing, offering convenient transportation options, and providing meals to low-income older adults. Working jointly with the Aging Services Division, there are programs to address disparities in access to services such as our Fuel Assistance and Gift of Warmth initiatives that provide a helping hand for those in need. Our environmental and food safety programs protect all Needham residents, and our substance use prevention and mental health promotion initiatives address pernicious health challenges that affect all corners of our community. Much work remains to be done, however. As the Board looks to develop its goals and the goals of the Public Health Division, we know that consideration for the social determinants of health and promotion of equitable programs and services must undergird all our efforts.

Second, we recognize that many in our community are making concerted efforts to combat systemic racism. We support these efforts, and support organized, peaceful demonstrations. At the same time, it is our obligation as guardians of community health to make sure that public gatherings and demonstrations are safe for those who choose to attend, and do not harm those who choose not to.

To maximize health and safety, we ask that demonstration leaders notify the Needham Public

178 Rosemary Street, Needham, MA 02494 E-mail: healthdepartment@needhamma.gov 781-455-7940 (tel); 781-455-7922 (fax) Web: www.needhamma.gov/health



### **NEEDHAM BOARD OF HEALTH**



Health Division, at 781-455-7940, of any upcoming events, even if these events are spontaneous or spread exclusively through social media. We remind everyone that Needham currently requires individuals to remain six (6) feet apart, even outside, and where distancing is not possible, facial coverings over the nose and mouth must be worn. Where possible, we will provide facial coverings for those who may not have them. Anyone who is feeling unwell or has a fever should not attend a gathering. Hands should be washed frequently, and hand sanitizers should be carried in a crowded situation.

As your Board of Health, we pledge to listen and uphold our mission to protect the health and well-being of all Needham residents, especially our most vulnerable. If there are specific concerns that you would like to share with us, please write to us at <a href="health@needhamma.gov">health@needhamma.gov</a> or join us at our next public meeting.

Sincerely,

The Needham Board of Health

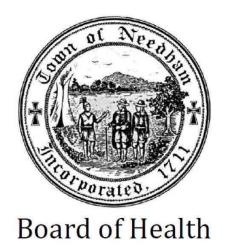
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### Mission

The Needham Board of Health, founded in 1877, and its Public Health Division strive to prevent and control the spread of disease, to address environmental issues, to promote healthy lifestyles, and to protect the public health and social well-being of all Needham's residents, especially the most vulnerable.

### Goals FY 2019 and 2020

### **Administrative**

Ensure the necessary infrastructure to effectively provide essential public health services.

• Develop a comprehensive communications strategy Public Health Division-wide that increases community outreach and awareness for pertinent public health issues.

In progress

NPHD has been working with the Needham Public Information Officer since her hiring. However, since the onset of the pandemic, all communications work has been focused on COVID-19. Staff have been using social media more consistently with a regular schedule of Twitter messages.

Accomplished & ongoing	Grant applications have been submitted in the areas of substance abuse prevention, transportation for seniors, climate change, disability accommodations, COVID-19 response, and other areas.
Accomplished	Microsoft Excel is used for monthly tracking of municipal funds, revenue, and expenses to ensure maximum use of revenue, grant funds, and donations. Monthly financial meetings occur with division heads and administrative staff reviewing spending plans and tracking budgets.
Accomplished & ongoing	Electronic management of permits, on-going substance use assessments, community health assessment with BID-N, electronic notification of infectious disease (MAVEN), and others.  All Public Health presentations are qualitatively evaluated.
Accomplished	Partnership with BID-N to conduct a community health needs assessment. That assessment will serve as the base for the NPHD community health assessment.  Partnership with the Needham Housing Authority on assessment of NHA residents' needs and assets.
e	& ongoing  Accomplished  Accomplished & ongoing

Pursue Public Health Division accreditation and support the establishment of a culture of continuous quality improvement.	In progress	Building on the BID-N and Needham Housing Authority assessments, Public Health is identifying the areas that may need enhancement to meet the requirements of the Public Health Accreditation Board. The next step is a Community Health Improvement Plan based on the assessment.
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### **Community Health**

Increase the quality, availability, and effectiveness of educational and community-based programs designed to prevent disease and injury, improve health, and enhance quality of life.

•	Emphasize the importance of affordable and accessible housing as a public health issue for	Accomplished & ongoing	Following the Assessment of Housing and Transportation for Needham Seniors, NPHD and Aging Services were able to promote the need for more affordable and accessible housing.
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all Needham's residents and especially for the Town's senior citizens		
<ul> <li>Explore an accessory dwelling unit bylaw change.</li> </ul>	Accomplished	Following a public information effort, the zoning by-law was amended to allow accessory dwelling units in October 2019.
Advocate for resources to support and enhance Healthy Aging in the community, such as accessible senior housing and more frequent forms of town or community-run transportation programs.	Accomplished & ongoing	As a result of research and public education conducted by NPHD, the Zoning Board studied accessory dwelling units (ADU) and Town Meeting passed a bylaw allowing attached ADUs that are occupied by family members.  In June 2020, a grant proposal was submitted to the MA Department of Transportation to fund a new van for the Aging Services Division.
Advocate for resources to enhance community transportation options, especially for older adults and low-income populations.	In progress	A grant proposal was developed by the Public Health Division and submitted in June 2020 to fund a replacement van for the Aging Services Division. Over the past two fiscal years, the Aging Services Division has expanded its fleet of vehicles from two handicap-accessible vans up to three handicap-accessible vans and one mini-van.
Identify financial resources to expand the Safety at Home Program, which addresses older adult falls through home visits, exercise programming, and referrals, to support more comprehensive home modifications, and	In progress	Initial grant funding allowed the expansion and formalization of the Safety at Home Program. The program, run by Aging Services Division staff, is currently on hold due to COVID-19.
<ul> <li>Use assessment results to identify specific health and education needs of vulnerable populations, such as Housing Authority residents.</li> </ul>	Accomplished	Following the assessment of Needham Housing Authority residents, Public Health and Aging Services offered workshops and other services such as smoking cessation classes onsite at the NHA properties.
Develop a structure and pursue opportunities to collaborate with other Town departments regarding policies and programs which have an impact on health, such as with the accessory dwelling unit bylaw.	Accomplished & ongoing	NPHD worked with the Planning Department to work toward the zoning by-law amendment for accessory dwelling units.  NPHD is collaborating with the Needham Commission on Disabilities on a proposal to the Mass Commission on Disabilities to fund an accessibility assessment of Town properties. Once the assessment is completed, Needham will be eligible for additional funding to enhance accessibility.

Implement concussion education for Needham youth sport coaches regulation, including collaboration with Parks and Recreation Division, IT, and sport leagues.	In progress	Educational materials, protocols, and a tracking system have been developed and are in place. Outreach to coaches and sports league has begun, and in January 2020 a pilot was planned for the upcoming spring sports season. The pilot project did not occur due to COVID-19 disruptions.
Support existing community initiatives that address public health concerns including senior nutrition, elder isolation, mental health promotion, and domestic violence awareness.	Accomplished & ongoing	Public Health Nursing and Aging Services continue to collaborate on a wide range of health promotion programs. Aging Services social workers have been reaching out to older adults during the COVID-19 crisis to lessen isolation and to keep elders as connected as possible.  NPHD provides many of these services or works in partnership with other Town departments and community-based organizations to meet the physical and mental health needs of Needham residents.
Sustain multi-disciplinary work to assist families and community members in need of mental health, domestic violence, and substance use support through the Needham Community Crisis Intervention Team (CCIT).	Accomplished	NPHD staff are leading or actively engaged in multi-disciplinary groups and coalitions that address mental health, domestic violence, hoarding, and crisis management.

### **Emergency Management/Emergency Preparedness**

Improve the community's ability to prevent, prepare for, respond to, and recover from a major emergency.

Increase the operating budget funding devoted to Emergency Management such that it will support a full-time professional along with expense costs for publications, trainings, and drills and exercises without relying on fluctuating external funding sources.	Accomplished	Over successive years (FY19-20), the Emergency Management funding expanded to allow for a full time staff member, was upgraded to attract the most qualified staff member possible, and was expanded to include more funding for supplies, equipment, trainings, and exercises.
Revise and update the Town's Comprehensive Emergency Management Plan (CEMP) to include implementation of procedures for internal and external communications, Incident Command System (ICS), and	Accomplished	Needham's CEMP was updated and revised extensively. Procedures were developed for public communications, and critical staff received trainings on ICS and their role in emergency response.

workplace redundancy to improve the Town's Continuity of Operations.		
<ul> <li>Update municipal safety and emergency guidelines by implementing building specific emergency procedures and train and drill employees annually on those procedures.</li> </ul>	Accomplished & ongoing	Safety and emergency guidelines were developed and updated for all Town buildings, and guidelines were produced in both hard copy (the Red Book) and electronic formats (mobile application). Trainings for staff members occurred in summer and fall of FY 2020.
<ul> <li>Revise, educate, and test, by means of an annual drill or exercise, Emergency Dispensing Site (EDS) protocols and plans, aligning with MA DPH and CDC requirements.</li> </ul>	Accomplished	The Needham Public Health Division have used real world events, like flu clinics, to test the Division's ability to implement EDS plans. Successful tests occurred in FY 2019 and FY 2020, and documentation was provided to regional and state partners to achieve preparedness grant compliance.
Emphasize community outreach to inform residents about the importance of personal preparedness and helping your neighbor especially those with access and functional needs, and to promote Town communications and emergency notification systems.	Accomplished	Outreach and community education has occurred on a variety of topics, including personal and family preparedness. That topics was highlighted specifically during September, which is National Preparedness Month, during community presentations, public service announcements on the Needham Cable Channel, and through water bill inserts.
Increase participation in Needham's Medical Reserve Corps (MRC) through volunteer recruitment, training, and retention activities.	Accomplished	Enrollment in Needham's MRC expanded, particularly during the COVID-19 pandemic where more than a dozen new volunteers enrolled with the Town.
Achieve full certification of the Needham Local Emergency Planning Committee (LEPC) by the Massachusetts Emergency Management Agency's State Emergency Response Commission.	Accomplished pending MEMA re-org	A comprehensive packet of information, including an updated CEMP, LEPC by-laws and minutes, and a community specific Hazard Vulnerability Analysis (HVA) were submitted to MEMA in advance of the certification deadline. Shortly after submission in September 2019, MEMA notified Needham that it was going to overhaul its certification process. That overhaul at the state level is still in progress.

### Long-term

Deploy volunteers during emergencies in another community requesting assistance at least once per year.	In progress	MRC volunteers have been used to support emergency response activities during the past year, although to date this has occurred only in Needham. Volunteers were requested to respond to other communities, but no volunteers were available at the requested time.
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<ul> <li>Expand Needham's coverage for volunteers during emergencies in a manner that allows for the most effective use of those volunteer resources.</li> </ul>	In progress	The Medical Reserve Corps has recruiting new members during the COVID-19 pandemic, and has employed volunteers to assist with social services functions to support Needham's seniors (including grocery, supply, and lunch deliveries).
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Environmental Health (EH)
Promote health for all through a healthy environment

<ul> <li>Hire additional staff or provide additional resources to maintain EH Unit capacity for inspections, environmental health monitoring, training, and vendor and general public education.</li> </ul>	Accomplished & ongoing	During FY 2021 budget development process, the Public Health Division developed a detailed budget justification to request additional hours for part-time staff to support environmental health functions. This funding was approved and is part of the current FY 2021 budget.
Prioritize positive communication and relationships with food service owners and staff and tobacco vendor owners and staff.	Accomplished & ongoing	Continuing contact with restaurants and retail food establishments on current food safety guidelines and continue to provide educational signage and resources on food safety information. The second Food Advisory Board meeting was held in June. Another meeting is planned for the fall. There will also be a tobacco compliance check in the fall.
• Work towards the achievement of all nine (9) FDA Voluntary National Retail Food Regulatory Program Standards; pursue federal, state, and non-profit grant resources to offset the costs for achieving full compliance and apply for future FDA grants to make this possible.	In progress	Have completed four of the nine FDA standards. FDA Standard 7 was recently met and will be audited soon. Currently working to meet Standard 2.
Implement FDA Standard 9 through categorization of Needham food establishments and use of risk-based inspections	Accomplished	Needham Public Health Division staff members conducted extensive work over FY 2019 and the first half of FY 2020 to implement Standard 9. The protocols and processes developed by the Town passed an audit check, and that work will be maintained consistently by staffmembers.

<ul> <li>Research best practices and pursue regulatory standards for posting of calorie counts and nutritional information by Needham food establishments.</li> </ul>	Incomplete	Required by FDA for establishments with 20 or more locations. Public Health Division staff members believe that this is not realistic for smaller establishments due to cost.
Conduct a comprehensive assessment by the end of FY 2019 of regulations which require updates, revisions, or which should be rescinded.	Incomplete	<ul> <li>Updating well regulations was put on hold during the COVID-19 response. We will start working on updating that regulation again.</li> <li>A work group had been formed to draft regulations for recreational marijuana. Those are also still in process.</li> <li>May look at updating the tobacco regulations.</li> <li>Will continue to assess existing regulations to see what needs to be updated, revised, or rescinded.</li> </ul>
<ul> <li>Develop a regular schedule for detailed review and revision of all regulations.</li> </ul>	In progress	Currently establishing a process to have summer interns conduct regular review of regulations as part of their job responsibilities.
Fully implement electronic food inspection technology, and utilize capabilities for advanced analysis of food service establishment compliance and violations to identify topics for education and vendor education.	Accomplished & ongoing	Continue to use FoodCode Pro electronic food inspection system. This system can be used to search for most common priority food code violations to facilitate focused education.
<ul> <li>Expand electronic inspection system and utilize for at least one other environmental health inspection (pools, septic, housing, etc.) by the end of FY 2020.</li> </ul>	Accomplished & ongoing	MA Housing Code module recently became available and will be added to the FoodCode Pro electronic inspection system. The pool code pending.

### Long-term

Develop and implement food establishment grading policies.	In progress	Staff has been researching grading in other cities and towns and proposed point values for specific food code violations. The information will be presented at the next Food Advisory Board. The policy will likely be implemented in 2021.
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•	Research options for digital record keeping and options for electronic payment for permits and fees.	In progress	Meetings will be set up with the Town Treasurer and IT Department to discuss next steps for electronic payment options for the Public Health Division. Preliminary steps have already occurred to accept donations to the Public Health Division via online payment.
•	Pursue a joint online permit application and permit granting system in conjunction with the Town's IT Department and other partners.	Accomplished & ongoing	Working with IT Department to get all permit applications online, along with online permit system. Current permit applications available online include animal permits, demolitions, pool permits, hotel, septage/grease/medical waste hauler, and disposal of sharps permits.
•	Implement an electronic payment system.	In progress	Working with IT Department to get electronic payment system in place.

### **Public Health Nursing**

Advance population health through quality community/ public health nursing education, research and service.

<ul> <li>Annually examine community demographics and population needs to identify priorities for public health nursing staff activities.</li> </ul>	Accomplished	The Public Health Nursing staff routinely identify community needs both through research and data review, as well as through qualitative data gathering during blood pressure clinics and wellness checks.
<ul> <li>Address the needs of the aging population through prevention and education efforts including home safety visits, blood pressure and other wellness clinics, and mental health services and referrals.</li> </ul>	Accomplished	Ongoing public health activities, as well as activities and efforts from other divisions within the Health & Human Services Department, are targeted to meet the heath and wellness needs of Needham's senior population.
Evaluate implementation of summer camp regulations.	Accomplished	Public Health Nursing staff utilized revised summer camp regulations in FY 2020, and incorporated those revised standards into the guidance and the application packet for camps. Further revisions to standards were necessitated by the COVID-19 pandemic and were implemented at the end of FY 2020.
Evaluate the cost and capabilities of the Needham Public Health Division flu vaccination and education efforts.	In progress	All resources have been focused on response to COVID-19 and will continue as such for the foreseeable future.

Monitor how the town uses different outlets for flu vaccination.	In progress	All resources have been focused on response to COVID-19 and will continue as such for the foreseeable future.
Develop processes and protocols in collaboration with community partners to increase ease of access to Needham Public Health Division's Domestic Violence Action Committee (DVAC) resources.	Accomplished	DVAC resources are available to residents and are promoted more widely and openly than at any point before. The hiring of a DVAC intern has helped to organize and promote many committee activities.
Develop processes and protocols for Community Crisis Intervention Team in collaboration with the Needham Police Department and the Aging Services Division and the Youth & Family Services Division.	Accomplished	Formal CCIT protocols were developed by Health & Human Services Department staff, in consultation with Needham Police Department staff members and other CCIT participating members.
Create a community outreach schedule of focused educational and training programs such as sunscreen, tick borne illnesses, summer camps, and other timely public health issues.	Accomplished	FY 2020 featured an outreach schedule and public presentations by the Public Health Nurses, both Aging Services and Youth & Family Services Social Workers, Public Health Associate, Emergency Management Administrator, and Environmental Health staff members.
Operationalize new Massachusetts     Department of Public Health's guidance for     Emergency Dispensing Sites (EDS) by end of     FY 2019.	Accomplished	The Needham Public Health Division uses real world events, like flu clinics, to test the Division's ability to implement EDS plans. Successful tests occurred in FY 2019 and FY 2020, and documentation was provided to regional and state partners to achieve preparedness grant compliance.

### **Substance Use Prevention**

Reduce substance use and misuse to protect the health, safety, and quality of life for all, especially children.

### **Needham**

•	Identify and acquire stable local funding to		A detailed budget request was submitted for Town operating budget
	support Needham's substance use prevention	Accomplished	funding to support local substance use prevention efforts after the end of the DFC grant. That request was approved for 75% funding in FY
	activities and the Substance Prevention		2021 (because grant last until 9/29/2020)
	Alliance of Needham (SPAN) beyond the 2020		2021 (because grant tast and 3/23/2020)

expiration of a 10-year federal Drug Free Communities grant.		
Provide at least six (6) educational and/or informational events to the Needham community about adverse health impacts of substance use and misuse for the youth, adult, and/or senior populations by June of 2020.	In progress	Family Dinner Project (11/2019); DEA Medication Take Back Day (10/2019); Harvest Fair (10/2019); Stress Reduction Toolkit during COVID 19 (4/2020); Social distancing PSA video series (4/2020); Stories from the Inside parent series (5/2020); Needham Parent Alanon meeting started virtually (5/2020 and ongoing); Vaping cessation PSAs (5/2020); Rotary Club presentation by SALSA/SPAN (5/2020); Substance use resource PSAs (7/2020)  Several events which were postponed due to COVID-19 will likely be re-scheduled during fall or winter 2020.
<ul> <li>After each event, administer a qualitative assessment of performance</li> </ul>	In progress	Qualitative assessments are conducted after each event.
Formalize alcohol compliance checks cooperatively with the Needham Police Department and public health and law enforcement partner agencies in Dedham, Norwood, and Westwood.	Accomplished	Compliance checks are on hold due to COVID-19. Shifted to alcohol purchase surveys employing young adults (over 21) to attempt purchases, tracking alcohol licensees who requested ID at time of purchase. Quarterly in Dedham, Needham, Norwood, and Westwood. No law enforcement required for this intervention.
Conduct alcohol compliance checks semi- annually in FY 2019 and FY 2020 with the eventual goal of quarterly inspections in FY 2021.	Accomplished & ongoing	Semi-annual alcohol compliance checks were conducted by Needham Police with support from the Public Health Division in FY 2019 and 2020, although the checks planned in the latter part of FY 2020 were disrupted by the COVID-19 pandemic.
Draft and implement a policy for Needham that outlines specific consequences for alcohol vendors who fail compliance checks in order to decrease youth access to alcohol by decreasing alcohol vendor compliance failures from 6 to 4 by 2020.	In progress	The SPAN Community Action Team began to draft a policy with specific consequences for alcohol licensee compliance check failures. Efforts were put on hold because the Select Board plans to review and propose new regulations for alcohol compliance check failures in summer 2020.  NPHD will submit suggested consequences to the Board of Health.

Research and develop regulations for Needham that will govern the use of recreational marijuana.	In progress	A draft of a regulation for adult recreational marijuana use, based on the Cannabis Control Commission regulation for medical marijuana, is near completion. A public hearing will be held after BOH approval.  COVID 19 diverted focus from this project. Anticipate redirecting attention to this work in fall 2020.
Revise existing regulations governing medical marijuana, prioritizing safe and sanitary operation of marijuana dispensaries and recreational marijuana establishments, and community education about the dangers of chronic use and general misuse of marijuana to promote a safe and healthy environment for all of Needham's residents.	In progress	NPHD researched best practices in all categories for current medical marijuana regulations.  Will draft revisions for existing medical marijuana regulations in fall 2020.

### Long-term

<ul> <li>Increase availability of proper prescription medication disposal options and secure storage practices within the Town of Needham.</li> </ul>	Accomplished	The work of the Substance Prevention Alliance of Needham (SPAN) has included safe medication storage and disposal practices as part of its work on the Drug Free Communities grant.
<ul> <li>Establish a third safe and secure disposal location in Needham for prescription medications (in addition to current medication disposal kiosks at the Police Station and at Beth Israel Deaconess- Needham Hospital).</li> </ul>	Accomplished	In October 2019 the CVS store on Great Plain Avenue in Needham installed a medication disposal kiosk, representing a third disposal location in town. This work was encouraged and supported by SPAN.
<ul> <li>Host two (2) additional mobile take backs per year, in addition to the spring and fall Take Back Days on Town Common</li> </ul>	In progress	Plans were underway for a June 2020 event at the Center at the Heights (CATH) for a substance use educational presentation and mobile medication take back. However, this event needs to be evaluated for hosting in a safe and convenient way for the community in light of the COVID-19 pandemic.
<ul> <li>Increase weight of semi-annual prescription medication disposal in</li> </ul>	In progress	In October 2019 the CVS store on Great Plain Avenue installed a medication disposal kiosk (the third disposal location in town).

Needham from all medication disposal locations by at least 5%.		NPHD is working with BIDN and CVS to collect data on weight of medication collected. NPHD will increase promotion of medication disposal and locations for safe disposal.
<ul> <li>Secure a second safe and secure location in Needham for a sharps disposal kiosk at another Town facility or a community partner agency (FY 2021 approximately).</li> </ul>	In progress	In February 2020 initial conversation held with Needham RTS to relocate one of the sharps disposal kiosks to the Needham Police Department lobby as a pilot.  Due to COVID-19 the discussions between NPHD and Public Works will resume in fall 2020.
Decrease Needham High School's 30-day youth use rates for alcohol, misuse of prescription drugs, and marijuana, by 2%. This will be measured by comparing the 2016 MetroWest Adolescent Health Survey (MWAHS) results with the 2018 and 2020 MWAHS results.	In progress	30-day use rates among NHS students has changed from 2016 to 2018 as follows: Alcohol use <u>decreased</u> from 32% to 29%; Prescription drug use <u>decreased</u> from 5% to 2%; Marijuana use <u>increased</u> from 24% to 29%; Electronic vapor product use <u>increased</u> from 16% to 23%.  Continuing work toward reducing risk factors and increasing protective factors through community awareness and education. Continuing policy work on access to alcohol and other drugs.

### <u>Regional SAPC Cluster (Needham, Dedham, Norwood and Westwood)</u>

Address parental attitudes favorable to use through a community awareness and education campaign in Needham, Dedham, Norwood and Westwood using messaging based on research including materials such as AD Council PSAs, SAMHSA Talk They Hear You, MADD Power of Parenting, Boston Children's Hospital Teen-Safe.org, and others.	In progress	The Parent Survey, administrated in all four SAPC cluster towns, has helped to define the challenges of parental attitudes favorable to youth substance use. Messaging efforts to address the parental attitudes favorable to youth substance use have included a series of community PhotoVoice projects to highlight, in photos captured by youth, the ubiquity of substance use in each community. More work remains to be done to address this community condition.
Address low perception of harm among high school grade 9 students by instituting a policy in Needham, Dedham, Norwood and Westwood school systems that 9th grade	Incomplete	Efforts to encourage the use of the AlcoholEDU parents course have occurred, but no community has adopted a formal policy requiring parental completion despite work by the SAPC Leadership Team to advance this issue with the leadership in each town and in each community's school system.

parents take AlcoholEdu High School Parents 30-minute on-line course.		
Identify social and community norms by organizing a Photo Voice project with youth leaders from each community to monitor collect, and track the number of Needham, Dedham, Norwood and Westwood alcohol related examples of social, athletic and fundraising events and media advertising depicting active promotion of a normative drinking culture, visible to youth.	Accomplished	Completed the project with youth from Needham, Dedham, and Norwood. Was unable to reach youth in Westwood. Worked with over fifty youth in the three towns and they were able to take over 220 photos. 134 final photos were chosen to be printed and will be displayed in the towns.
Conduct Retail TIPS- Responsible Beverage Service training for licensees in Needham, Dedham, Norwood and Westwood to reduce ease of access to alcohol in the four communities.	Accomplished	9 SAPC staff certified TIPS trainers- Dedham, Needham, Norwood, and Westwood
Conduct community awareness & education campaigns that encourage people to lock up alcohol in their homes in Needham, Dedham, Norwood and Westwood.	In Progress	Limited community awareness and education campaigns to support safe storage of alcohol have occurred, primarily in the form of poster campaigns imitating earlier efforts developed during Needham's first five-year DFC grant. More work remains to address community standards and parental attitudes.



### **TOWN OF NEEDHAM**

### REGULATIONS FOR THE SALE OF ALCOHOLIC BEVERAGES

- I. Types of Licenses to be Granted in Needham
- II. Compliance
- III. Special License Provisions
- IV. General Rules and Regulations Applicable to Holders of Licenses to Sell Alcoholic Beverages within the Town
- V. Rules and Regulations for the Sale of Alcoholic Beverages by Innholders
- VI. Rules and Regulations Applicable to the Sale of Alcoholic Beverages in Restaurants and Function Rooms
- VII. Rules and Regulations applicable to Clubs and Veterans Organizations seeking and issued Alcoholic Beverage Licenses within the Town authorized by Special Act of the General Court (Chapter 3 of the Acts of 1977)
- VIII. Rules and Regulations applicable to One-Day Special Event Licenses
  - IX. Rules and Regulations applicable to Package Stores
  - X. Violations Determination of Penalties

Licensing Authority: Select Board Revision Date:

The Needham Select Board, acting as local licensing authority pursuant to the provisions of Massachusetts General Laws Chapters 138 and 140 and other relevant legal authority, promulgates these regulations applicable to the sale and distribution of alcoholic beverages in the Town of Needham. These regulations are in addition and supplemental to all other legal requirements, including but not limited to applicable State and Federal law and regulations.

### I. TYPES OF LICENSES TO BE GRANTED IN NEEDHAM

The Town of Needham issues the types of alcoholic beverages licenses listed below. All licenses shall comply with Chapter 138 of the Massachusetts General Laws, and Chapter 204 of the Code of Massachusetts Regulations, as they relate to the specific type of license.

- 1.1 <u>Innholders All Alcoholic Beverages</u>: issued to qualified applicants to sell all alcoholic beverages in a hotel dining area with a seating capacity of not less than ninety-nine (99) persons and a living capacity of not less than fifty (50) rooms, under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. The Service of alcoholic beverages to the room of any registered guest is prohibited unless otherwise authorized by the Select Board. (M.G.L. c.138, s.11, D; 11/7/72 election)
- 1.2 <u>Restaurant All Alcoholic Beverages</u>: issued to qualified applicants to sell all alcoholic beverages in a restaurant and/or function room under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. (M.G.L. c.138, s.11, E; 11/4/80 election; M.G.L. c.138, s.12; Chapter 32 of the Acts of 2014; 4/8/2014 election)
- Restaurant Wine and Malt Beverages: issued to qualified applicants to sell only wine and malt beverages in a restaurant under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. (M.G.L. c.138, s.12; Chapter 169 of the Acts of 2001; 11/8/01 election)
- 1.4 <u>Club and Veterans' Organization All Alcoholic Beverages:</u> issued to qualified applicant Clubs existing under Chapter 180 of Massachusetts General Laws and Veterans' Organizations duly chartered or authorized by the Laws of the United States or the Commonwealth of Massachusetts to sell all alcoholic beverages under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. (M.G.L. c.138, s.12; 11/8/88 election)
- 1.5 One Day Special Event: issued to qualified applicants of non-profit status to sell all alcoholic beverages; or to sell wine and malt beverages only; or to qualified applicants of for profit status to sell wine and malt beverages only under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. (M.G.L. c.138, s.14)

- 1.6 <u>Package Store All Alcoholic Beverages:</u> issued to qualified applicants to sell all alcoholic beverages in packages not to be consumed on the premises under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages, and any and all conditions stipulated for the specific license. (Chapter 207 of the Acts of 2012; Approved 11/6/2012 election)
- 1.7 <u>Package Store Wine and Malt Beverages:</u> issued to qualified applicants to sell wine and malt beverages in packages not to be consumed on the premises under the applicable regulations of Massachusetts General Laws, the Town of Needham Rules & Regulations Governing the Sale of Alcoholic Beverages and any and all conditions stipulated for the specific license. (Chapter 207 of the Acts of 2012; Approved 11/6/2012 election)

### II. COMPLIANCE

- 2.1 The issuance of a license by the Select Board for the sale of alcoholic beverages under M.G.L. c. 138 applies only to said sales and does not release the licensee from compliance, nor does it assume compliance with the rules, regulations, requirements and procedures of other government boards, agencies or bodies having jurisdiction.
- 2.2 Failure to comply with these regulations, the laws of the Commonwealth of Massachusetts, the Regulations of the Alcoholic Beverages Control Commission or the Town's bylaws may result in the revocation, suspension or cancellation of the license.

### III. SPECIAL LICENSE PROVISIONS (applicable to Restaurants only)

- 3.1 <u>Bar Service</u> The sale or service of alcoholic beverages for consumption at any unapproved Bar Service Area is prohibited. For the purposes of these regulations, Bar Service Area is defined as service across a counter at which alcoholic drinks are prepared to patrons who may or may not be waiting to dine. Bar Service Areas are permitted only in locations expressly approved and authorized by the Select Board. Such authorization may be granted under the following conditions:
  - a) The Board makes a finding that it is in the best interest of the Town to allow the service of alcoholic beverages in the Bar Service areas;
  - b) No more than a total of fifteen (15) seats or twenty percent (20%) of the total seats in the premises, whichever is less, shall be allowed in the Bar Service area(s), except that the Board may after hearing, with notice pursuant to M.G.L. Chapter 138 section15A, authorize a greater number where such seats are intended for food service customers as part of the licensee's business plan;
  - c) The seats in the Bar Service areas are included when calculating the number of seats in the premises;
  - d) All food and beverages on the menu served in the public dining room shall be available for service to the patrons in the Bar Service areas; and
  - e) Each licensee with bar seating shall annually as part of its license renewal application provide the Select Board with a statement certified by a Certified Public Accountant as to the percentage the annual sales for the previous period

of October 1-September 30 of alcoholic beverages compared to the total annual sales of food and alcoholic beverages. If the percentage exceeds thirty-five percent (35%), the Select Board may investigate to determine whether the service of alcoholic beverages has become more than incidental to the service of food on the premises. If the Board determines that the sale of alcoholic beverages has become more than incidental to the sale of food on the premises, it may after hearing modify the license to require the licensee to reduce its amount of Bar Service Area seating.

### IV. GENERAL RULES AND REGULATIONS APPLICABLE TO HOLDERS OF LICENSES TO SELL ALCOHOLIC BEVERAGES WITHIN THE TOWN

This section shall apply to any and all alcoholic beverages licenses issued by the Board to eligible restaurants, clubs, veterans' organizations, innholders licensees, package stores and, with noted exceptions, one-day special event licensees. The Licensing Board reserves the right to add to, amend, modify or revoke these rules and regulations at such time or times as the Licensing Board deems appropriate.

Subject to further limitations fixed or from time to time modified by the Select Board with respect to a particular license, the General Laws of Massachusetts and the regulations of the Alcoholic Beverages Control Commission, the following rules and regulations shall be in full force and effect:

4.1 Fire Safety Inspections (applicable to Restaurants, Innholders & Clubs only)
Chapter 304 of the Acts of 2004, An Act Relative to Fire Safety In the
Commonwealth, requires that every license holder under M.G.L. Chapter 138
Section 12 must submit as a precondition of renewal of the license "a valid
certificate of inspection issued by a local inspector and signed by the head of the fire
department for the city, town or district in which the premises is located." No
license shall be issued for the sale of alcoholic beverages in the Town until such
time as a copy of the valid certificate of inspection has been filed with application.

### 4.2 Hours of Operation

The hours during which the sale of all alcoholic beverages may be made in a dining room are further limited to the time when the dining room is open and food service is available to the public. No alcoholic beverages shall be sold or served in a dining room before the dining room is open and food service is available, or after the dining room has been closed and food service has been suspended to the public. The hours during which the sale of all alcoholic beverages to be consumed on the premises may be made by any licensee shall be from 11:00 a.m. to 11 p.m. on secular days and from 10:00 a.m. to 11 p.m. on Sundays, unless otherwise determined by the Select Board. The hours during which the sale of all alcoholic beverages to be consumed off the premises may be made by any licensee shall be from 9:00 a.m. to 10:00 p.m., Monday through Saturday, including legal holidays, and 12:00 noon to 6:00 p.m. on Sundays, unless otherwise determined by the Select Board. Holiday sales hours are further limited to the holiday schedule set by the ABCC.

- 4.2.1 The Board may adjust hours for individual and/or classifications of licensees upon receipt of their request(s) for consideration of special circumstances and/or occasions.
- 4.2.2 No patron shall be served or sold alcoholic beverages within the licensed premises before or after the hours stated in the license.
- 4.2.3 No alcoholic beverages shall be served within the licensed premises during the fifteen (15) minutes preceding the hours stated on the license at which service of alcoholic beverages must cease.
- 4.2.4 All bottles, glasses, containers, etc., shall be cleared from all tables and bars within thirty (30) minutes of the established closing hour and all patrons will be off the licensed premises within forty-five (45) minutes of the established closing hour.
- 4.2.5 With the exception of the licensee and the manager, all employees shall vacate the licensed premises no later than sixty (60) minutes after the official closing hour designated on the alcohol license. Bona fide employees of the licensed establishment may remain upon or enter upon the licensed premises outside of the regular hours of operation while actually engaged in cleaning, opening, closing or preparing for the current or next day's business, but they may not dispense or consume any alcoholic beverage during such non-public hours. In any instance wherein a licensee will have employees working on the licensed premises in excess of sixty (60) minutes before or after the serving times, the licensee shall cause notification of the fact to be given by telephone to the Needham Police Department along with the estimate as to how long the work party will be on the premises.

# 4.3 Payment of Charges and Taxes

Applicants and licensees must pay, in full, all taxes and charges owed to the Town on a current basis prior to the issuance of a new license, the transfer of an existing license and/or the annual renewal of a license.

# 4.4 Filing and Application Requirements (excludes One Day Special Event Licenses)

# 4.4.1 Abutter Notification

When conducting a public hearing to consider the issuance of a license to sell or serve wine, malt and/or alcoholic beverages, the Board shall require the applicant to notify all owners of property within a 300-foot radius of the premises to be licensed

#### 4.4.2 Insurance

No license shall be issued for the sale of alcoholic beverages (one day special licenses excluded) in the Town until such time as the applicant shall present to the Select Board a certificate of insurance showing that the applicant carries the following policies of insurance from an insurance company licensed by the Department of Insurance of the Commonwealth of Massachusetts as follows: workers' compensation insurance as required by M.G.L. Chapter 152; and liquor liability insurance in the minimum amount of \$100,000 per person/\$1,000,000 aggregate for personal injury and \$100,000 per occurrence for property damage.

# 4.4.3 Fees

All license fees of the Board are incorporated in these rules and regulations as Attachment I, Schedule of Town of Needham Liquor License Fees. These fees shall be non-refundable.

- 4.4.3.1 Filing Fees All required filing fees shall be paid in full at such time as the application is filed. The Board's filing fee shall be paid by check, made payable to the "Town of Needham." Filing fees required by the Commission must be by certified check or bank treasurers check made payable to the "Commonwealth of Massachusetts" and/or the "Alcoholic Beverages Control Commission." Filing fees shall not be pro-rated for any reason.
- 4.4.3.2 <u>License Fees</u> All license fees for the initial issuance of a new license, or for the transfer of an existing license, for a change in the structural composition of a licensed premises, and/or for the annual renewal of a license shall be paid in full prior to the issuance of the license. The payment of the license fee shall be by cash, certified check or bank treasurer's check payable to "Town of Needham." The initial license fee will be pro-rated based on the number of months remaining in the calendar year at the time of occupancy.

# 4.4.4 Floorplans – On Premises Licenses (M.G.L. Ch 138 s.12)

- 4.4.4.1 With the exception of applicants for package store licenses and a one-day special events license and without limiting the application of Chapter 6 of the State Building Code, applicants or licensees shall submit to the Board along with the application for license, an architectural floor plan, drawn to scale, that includes the following information, which will be clearly marked:
  - a) the net floor area (net floor area shall be the area of the rooms measured between the interior walls exclusive of stairways, service bars, hallways, etc.) and dimensions of the existing room or rooms and exterior premises requested to be licensed including dining rooms, function rooms, exterior premises and rooms in which alcoholic beverages are to be stored;
  - b) the location of any proposed Bar Service Areas and cocktail lounges (for innkeepers license only);
  - c) areas in which seats or benches are to be securely fastened to the floor and areas in which the seats and tables are moveable;
  - d) entrances and exits;
  - e) kitchens and/or food preparation areas;
  - f) take out areas;
  - g) storage areas;
  - h) restrooms;
  - i) all rooms not being requested to be licensed shall be labeled as to their function, such as, kitchen, coatroom, lobby, etc.;

- j) total occupant load; and
- k) other spaces, or in relevant cases, exterior premises for which approval of the Board for the sale of alcoholic beverages is requested. Approval of the use of exterior space will only be allowed if there is a physical barrier and signage restricting the transportation or possession of any alcohol, wine, or malt beverage beyond the limitation of the barrier.
- 4.4.4.2 The number and location of all seats, chairs, and stools upon or within the licensed premises must be approved in writing by the Board. In no event shall the total number of seats, chairs, and stools upon the licensed premises exceed the maximum seating capacity nor the maximum occupancy capacity of the licensed premises.
- 4.4.4.3 No physical alteration, the effect of which would be to constitute a change in the description of the licensed premises as shown on the license, shall be made without prior written approval of the Board.
- 4.4.4.4 Outdoor seating shall be excluded from the seating capacity used to determine the type of license granted to applicant.
- 4.5.5 Floor Plans Off Premise Licenses (M.G.L. Ch 138 s. 15)
  - 4.5.5.1 Applicants for a package store license shall submit to the Board along with the application for license, an architectural floor plan, drawn to scale, that includes the following information, which will be clearly marked:
    - a) the net floor area (net floor area shall be the area of the rooms measured between the interior walls exclusive of stairways, service bars, hallways, etc.) and dimensions of the existing room or rooms and exterior premises requested to be licensed;
    - b) gross floor area of the premises and those portions of the premises proposed to be dedicated to the sale, storage or display of alcoholic beverages;
    - c) entrances and exits;
    - d) storage areas;
    - e) restrooms;
    - f) cash register areas.
  - 4.5.5.2 Applicants shall submit a plan for signage including window display signs.

# 4.6 General and Miscellaneous Provisions

4.6.1 No alcoholic beverages shall be taken from the building so approved in the licenses, with exception of approved exterior seating noted on floorplan, as noted in section 4.4.4.1 (k). This does not apply to package stores.

- 4.6.2 No licensee shall sell alcoholic beverages in any part of the premises not specified on this license. No change of such area or location shall be made without prior written approval of the Select Board. The licensed premises shall meet and fully comply with all health standards and regulations applicable to the sale of alcoholic beverages.
- 4.6.3 The licensed premises must be well lighted at all times.
- 4.6.4 There shall be no indecent or immoral entertainment on the licensed premises.
- 4.6.5 Gambling, lotteries, or other illegal machines or games are prohibited except as otherwise permitted by law.
- 4.6.6 The licensed premises shall be subject, at all times, to inspection by members of the Select Board, the Town Manager, Inspector of Buildings, Board of Health or its representatives, Police Department, Fire Department, or any other department or official of the town so directed by the Select Board.
- 4.6.7 Food service shall be available in all areas where alcoholic beverages are to be served for consumption on premises.
- 4.6.8 Meals must be served on solid dinnerware with silverware accompanying the same. No paper plates or plastic cutlery is permitted. Alcoholic beverages may be consumed only from glassware. Package stores and one day licenses are excluded from this provision.
- 4.6.9 No licensed restaurant or package store may permit the use of any amusement service such as electronic games on the premises.
- 4.6.10 Service of alcoholic beverages shall be by a server/wait person (applicable to on premise licensees only).
- 4.6.11 At all times that the licensed premises are open for the sale or service of alcoholic beverages, the licensee shall have on the premises a manager or assistant manager who has successfully completed an in-person alcoholic beverage server training program satisfactory to the Select Board. The onsite manager/assistant manager shall be responsible for compliance with all applicable laws of the Commonwealth of Massachusetts concerning the sale of alcoholic beverages and the Town's rules and regulations for the provision and consumption of alcoholic beverages. The designated manager/assistant manager shall have full authority to make decisions concerning the operation of the establishment.
  - a) A current employee roster shall be available upon request to the Town for all licensed establishments. It is the obligation of the licensee to inform all employees about the rules and regulations of the Needham

Select Board, the Alcoholic Beverages Control Commission, and any and all applicable Massachusetts laws.

- b) Any employee engaged in the sale and handling of alcoholic beverages must complete Select Board approved courses in alcohol safety training and have on file with the licensee, and available for inspection by the Town, a copy of current training certification and proof of age. Licensee will provide an approved training program certificate of completion for the manager to the Town with the application.
- c) All managers, assistant managers, and bartenders shall be required to attend an in-person alcoholic beverage server training program satisfactory to the Select Board once every two years. Newly hired employees shall complete a Town-approved training program upon employment, or provide proof of training certification at a Town-approved course within the last three years. In addition, all employees who are engaged with the direct handling, selling, storing or the preparation for the display of any alcoholic beverages are required to watch annually a Town-approved training video as part of the license renewal process.
- d) No licensee shall allow any employee to sell, or participate in the stocking, handling, or preparation for sale of beverage alcohol until such employee has viewed a town-approved training video and signed a statement, a copy of which is to be maintained by the licensee, confirming that the employee has viewed that training video and that the employee acknowledges his/her obligation to abide by the rules and regulations of the Needham Select Board, the Alcoholic Beverages Control Commission, and Massachusetts laws regarding the sale of alcohol.
- 4.6.12 The alcoholic beverage license must be prominently displayed and available for public viewing inside the premises.

# V. RULES AND REGULATIONS FOR THE SALE OF ALCOHOLIC BEVERAGES BY INNHOLDERS

Subject to further limitations fixed or from time to time modified by the Select Board with respect to a particular license, the General Laws of Massachusetts and the regulations of the Alcoholic Beverages Control Commission, the following rules and regulations shall be in full force and effect:

- 5.1 No application for an alcoholic beverage license shall be accepted except from qualified owners of a hotel having a dining room capacity of not less than ninetynine [99] persons and living capacity of not less than fifty [50] rooms.
- 5.2 Each applicant shall submit to the Select Board with each application for a license a floor plan of the building or that portion of the building on which is clearly marked and designated the location of the proposed seating arrangement, service bars,

- dining rooms, function rooms or other rooms in which approval of the Select Board for the sale of alcoholic beverages is requested.
- 5.3 Cocktail lounges are permitted with the approval of the Select Board but limited to approved areas by the Select Board with appropriate identification of the specific location documented by the Inspector of Buildings.
- 5.4 The Service of alcoholic beverages to the room of any registered guest is prohibited unless otherwise authorized by the Select Board.

# VI. RULES AND REGULATIONS APPLICABLE TO THE SALE OF ALCOHOLIC BEVERAGES IN RESTAURANTS AND FUNCTION ROOMS

Subject to further limitations fixed or from time to time modified or amended by the Select Board acting as the duly constituted Licensing Board of the Town of Needham with respect to this class of license, the General Laws of Massachusetts and the Regulations of the Alcoholic Beverages Commission, the following rules and regulations shall be in full force and effect:

- 6.1 It is the policy and purpose of the Select Board acting as the Licensing Board of the Town of Needham to limit the issuance of alcoholic licenses as an accommodating and incidental part of a Common Victualler's primary and principal business endeavor of preparing and serving food to the public in a restaurant and function room.
- 6.2 The issuance of alcoholic licenses will be utilized so as to both enhance the dining experience of individuals patronizing Needham restaurants and to foster the economic development of business areas in the Town by encouraging and promoting foot traffic in those areas where restaurants are located. The Board will consider when deciding upon a license application the foregoing factors and any other matter deemed appropriate by the Board including by way of description but not limitation: proximity to residential neighborhoods, traffic, parking, appropriateness of menu and other aesthetic considerations including the physical layout of the interior of the establishment. Licenses will not be granted to establishments whose principal business activity is fast food, take-out, or which has any "drive-through" component.
- 6.3 No function room may be separately licensed.
- No alcohol license will be issued to any applicant unless such applicant is the licensee named in a common victualler's license and has operated a restaurant and function rooms for the twelve-month period immediately preceding the filing of an application. When deemed appropriate by the Select Board this provision may be waived.
- 6.5 Service of food must be available in all areas in which alcoholic beverages are to be served. Where a function room is available, the service of alcoholic beverages is permitted as authorized herein and may be closed to the general public.

# VII. RULES AND REGULATIONS APPLICABLE TO CLUBS AND VETERANS ORGANIZATIONS SEEKING AND ISSUED ALCOHOLIC BEVERAGE LICENSES WITHIN THE TOWN AUTHORIZED BY SPECIAL ACT OF THE GENERAL COURT (CHAPTER 3 OF THE ACTS OF 1977)

Licenses issued by the Needham Select Board shall be subject to the minimum requirements of G.L. Chapter 138, Regulations of the Alcoholic Beverage Commission and the following regulations of the local Licensing Board and any amendments thereto hereinafter adopted:

- 7.1 Every club applicant to be eligible to be licensed to sell any or all alcoholic beverages within the Town of Needham must be a corporation duly organized and existing under Chapter 180 of the General Laws of the Commonwealth of Massachusetts and has maintained club facilities for not less than three (3) years prior to the filing of an application. The within provisions may be waived by the Licensing Board.
- 7.2 Every Veterans organization to be eligible to be licensed to sell any and all alcoholic beverages within the Town of Needham must be duly chartered or authorized by the Laws of the United States or the Commonwealth of Massachusetts.
- 7.3 Each applicant shall furnish the Licensing Board with a copy of its Charter or other legal evidence of its eligibility as herein specified when requested by the Licensing Board.
- 7.4 Each eligible club and veteran's organization must have the exclusive legal right to the possession and enjoyment of indoor facilities of not less than 2,000 square feet of floor space on one or more floors and which may consist of one or more rooms.
- 7.5 Each licensee hereunder acting by and through its Board of Directors or other governing body shall appoint a manager or bartender who is of good moral character and a responsible person. The manager or bartender will be in charge during open hours acting for and on behalf of the Board of Directors or other governing Board. Acting for and on behalf of the Board of Directors the manager or bartender shall be responsible for the conduct of the members and guests, accountable for keeping order and the prevention of undue noise and disturbances on the licensed premises and the neighborhood.

# VIII. RULES AND REGULATIONS APPLICABLE TO ONE-DAY SPECIAL EVENT LICENSES

The Board will review requests for One-Day Special Event Licenses in accordance with section 14 of Chapter 138 of the General Laws after receipt of the following documentation. A public hearing is not required for the issuance of a One-Day Special Event License.

- 8.1 Request for the sale of alcohol under a Special License is limited to between the hours of 11:00 a.m. and 12:00 a.m. on secular days and 12:00 p.m. and 12:00 a.m. on Sundays.
- 8.2 One-Day licenses are exempt from the legal notice and publication requirements.

- 8.3 No special event license will be granted to a licensed premise of any person whose application for a license is pending before the licensing authorities.
- 8.4 No person shall be granted a special license for more than 30 days in a calendar year.
- 8.5 Forms and documentation required for One-Day Special License:
  - a) ABCC Notice of Approval of Special License (completed by the Town)
  - b) Town of Needham Select Board Event Information Sheet
  - c) Descriptive information about the event (invitation, flyer, letter of explanation, etc.)
  - d) Written indication of the manner by which service, sale, delivery, and/or dispensing of alcoholic beverages are to be controlled.
  - e) Written evidence of the owner's permission to use the proposed licensed premises.
  - f) Proof of Non-profit Status (if request is for all alcoholic beverages).
  - g) Sketch/floorplan of the proposed licensed premises detailing where alcohol will be served, sold, delivered, and/or dispensed.
  - h) Designation and identification in writing of all individuals who will serve, sell, deliver, and/or dispense alcoholic beverages and evidence of whether or not said individuals have completed in the past three years an appropriate Massachusetts alcoholic beverages server training program.
  - i) Acknowledgement that the person holding the special license has purchased the alcoholic beverages from a licensed wholesaler/importer, manufacturer, farmerwinery, farmer-brewery or special permit holder. A person holding a section 14 license cannot purchase alcoholic beverages from a package store. (MGL Ch. 138, Sec 14, 23; 204 CMR 7.04)
- 8.6 The One-Day Special Event Manager shall provide for the orderly and safe conduct of the event, shall be responsible for the proper sale, service, delivery, dispensing and consumption of alcoholic beverages, shall be physically present during the duration of the entire event and shall sign the Event Information Sheet. The One-Day Special Event Manager shall display such special One-Day License where sale of alcoholic beverages is taking place.

# IX. RULES AND REGULATIONS APPLICABLE TO PACKAGE STORES (M.G.L. CH 138, SEC. 15)

# 9.1 General Provisions

- 9.1.1 Employees at the licensed premises on which a Section 15 license is exercised must be 21 years of age except that such licensees may employ a person under the age of 21 who does not directly handle, sell, store, or prepare for display any alcoholic beverages. Notwithstanding the foregoing, food store employees 18 years of age or older may handle, store, or prepare any alcoholic beverages for display.
- 9.1.2 No seating, chairs, stools, or tables for use by customers or patrons shall

be placed or permitted by a retail package store licensee upon or within the licensed premises, or upon any area under the direction and control of the licensee.

- 9.1.3 Where the liquor licenses are granted to serve the public, licensees shall be open to the public and, except in exigent circumstances, operate on all days and hours in accordance with the terms of the issued liquor license. The closing of the licensed premises to the public, for a period of five (5) consecutive days or more, or for any period totaling ten (10) days during the calendar year without the prior approval of the Select Board may be deemed to be an abandonment of the Liquor License and sufficient grounds for revocation of the Liquor License.
- 9.1.4 No consumption of alcoholic beverages shall be permitted on the premises outside of the licensed hours of operation.
- 9.1.5 Licensees shall make all reasonable and diligent efforts to ensure that loitering, disorder, disturbances or illegality of any kind does not occur at the licensed premises. The licensee shall ensure that business in the licensed premises is conducted in a responsible manner so that no activity shall detract from the quality of life in the Town generally, or in the neighborhood in which the licensed premises are located. The licensee may be held responsible for such activity, whether present or not.
- 9.1.6 Licensees shall at all times maintain the immediate and surrounding area outside the licensed premises in a state of cleanliness and upkeep.
- 9.1.7 The licensing of liquor establishments, and what constitutes the public convenience in Needham, will be subject to the informed discretion of the Select Board. In determining suitability for licenses, the Select Board will consider the proximity of the proposed premises to neighborhoods, especially residential neighborhoods, and other sensitive areas as determined by the Board.
- 9.1.8 Section 15 licenses may be granted to food stores as defined in these regulations, but will not be granted to convenience stores.
- 9.1.9 Alcohol-related signage displayed so that it is visible to the public will be limited. As a condition of the license, the licensee will comply with the Town of Needham Sign By-law, as from time to time amended.
- 9.1.10 Advertisement at local sporting events or school events and sponsorships of sporting teams where participant's uniforms carry the name, logo or advertisement for any business which derives more than 25% of its gross revenues from the sale of alcoholic beverages is prohibited.
- 9.1.11 "Nips" or bottles of spirits containing fewer than eight (8) fluid ounces shall not be located in an area directly accessible by customers, and shall

be offered for sale upon the request of a customer from a location within the premises to which customers do not have direct access, such as behind a counter.

# 9.2 Hours Of Operation

- 9.2.1 For all deliveries conducted off the licensed premises, the licensee shall keep written records including the date of sale, quantities and sizes of items purchased, method of payment transaction, and name and address of purchaser. In addition to the preceding requirements, the amount of the beverages that were delivered, the date and time of delivery, the signature of the person receiving the delivery and the type of identification card used to confirm age. Such written records shall be maintained by the licensee within or upon the license premises for a period of not less than one year and must be readily available for inspection by the Town.
  - a) Deliveries must be made during the operating hours of the store.
  - b) Deliveries shall be made by persons no less than 21 years of age.
  - c) A copy of Off-Premises Transportation Permit, license to deliver issued by the ABCC, shall accompany application at time of submittal.
- 9.2.2 All transactions for the sale of alcoholic beverages must be completed on or before the closing hour set out in this section.
- 9.2.3 Hours for product deliveries to establishment and/or pick-up of bottle returns should be arranged so that activity does not interfere with the quiet enjoyment of the neighborhood.

# 9.3 <u>Consumption On Premises Prohibited Except Sample Tastings</u>

9.3.1 Consumption of alcoholic beverages within or upon the retail package store licensed premises, or upon any area under the direction and control of the licensee, by any person is strictly prohibited except for sample tasting.

# 9.4 Limitations On Transferability Of Off-Premises Section 15 Licenses

9.4.1 An application for a transfer of ownership at the same location or transfer of location may be granted by the Board after a public hearing in compliance with these regulations and state law.

# 9.5 Food Store Alcohol License Requirements

9.5.1 A food store is defined as a grocery store or supermarket, which sells at retail, food for consumption on or off the gross premises, whether alone, or in combination with grocery items or other non-durable items typically found in a grocery store and sold to individuals for personal,

family or household use. Such food store shall carry fresh and processed meats, poultry, dairy products, eggs, fresh fruits and produce, baked goods and baking ingredients, canned goods and dessert items. Notwithstanding the foregoing, a food store for the purposes of these regulations shall not be a convenience store, any business that sells gasoline, or a business which derives more than 25% of its gross revenues from the sale of alcoholic beverages. The retail space used to display alcoholic beverages shall not exceed twenty-five percent (25%) of the total retail space on the premises. The Select Board shall determine whether an applicant is a food store as set out herein and in compliance with any and all requirements.

- 9.5.2 A convenience store is defined as an establishment that sells at retail food and other non-durable items to individuals more on a daily basis, such as but not limited to small quantities of food, candy, newspapers, and tobacco products. Convenience stores are frequently open with only one staff member on duty at a time, are usually open later than 10:00 p.m. and may or may not sell gasoline. The Select Board reserves the right to consider each of these factors when determining if an applicant will be considered a convenience store.
- 9.5.3 Any applicant for a Section 15 License (whether for an original application, change of ownership or change of location) must provide with the application materials, a floor plan evidencing the gross floor area of the premises and those portions of the premises proposed to be dedicated to the sale, storage or display of alcoholic beverages. The licensee may not materially change the portions of its premises dedicated to sale, storage or display of alcoholic beverages without the approval of the Select Board. The licensee may not be open for business except during its licensed hours for sale of alcoholic beverages unless it has applied for and received approval by the Select Board of plan to properly secure all alcoholic beverages on the premises from public access during that time.
- 9.5.4 Regular sales and operation of the food store must continue during all times when the sales of wine and malt beverages are permitted.
- 9.5.5 Package store licenses issued to food stores shall be limited to wine and malt beverages only.

# X. VIOLATIONS – DETERMINATION OF PENALTIES

- 10.1 Any violation of the Town's Liquor Regulations, Regulations of the Alcoholic Beverages Control Commission, and/or General Laws Chapter 138 may be grounds for action by the Select Board (Board), as Local Licensing Authority, including the modification, suspension, revocation, nonrenewal or cancellation of a license.
- 10.2 In determining the appropriate action in any given case, the Board will consider the

- violation alleged, the facts of the case, other relevant factors including the licensee's prior record, and aggravating or mitigating circumstances.
- 10.3 In ordering suspensions, the Select Board may, within its discretion, order a suspension with one or more days to be served and the remainder to be held in abeyance for such time as the Select Board may determine.
- 10.4 A licensee shall have a right to notice and public hearing before modification, suspension, revocation, nonrenewal or cancellation of a license by the Board, except that the Board may under emergency circumstances as allowed by Law suspend the license pending hearing.
- 10.5 A licensee may waive its right to hearing, and the Board in such cases may make findings and act without hearing on recommendation of the Town Manager. The Board may, however, require that a hearing be held notwithstanding such a waiver, in which case the licensee shall have notice of hearing and an opportunity to be heard before action is taken on modification, suspension, revocation, nonrenewal or cancellation of a license, except that Select Board may under emergency circumstances as allowed by Law suspend the license pending hearing.
- 10.6 On the days when Suspension of License is being served, the Licensee will publicly post at its public entrance(s) a notice of the Suspension in a form as the Board or Town Manager may direct. The Board may also post notice of violation hearings, findings, decisions, and orders to the Town's website and Town's social media.
- 10.7 The town conducts, and expects to continue to conduct, routine compliance checks of licensees, including, but not limited to, service to underage persons checks using agents of the Needham Police Department.
  - 10.7.1 The following schedule of recommended discipline is a guideline intended to illustrate the range of disciplinary action that the Select Board may impose for service to underage violations identified in compliance checks. The Select Board is not limited by these guidelines and may impose greater or lesser discipline based on consideration of the violation alleged, the facts of the case, other relevant factors including the licensee's prior record, and aggravating or mitigating circumstances
  - 10.7.2 In calculating the number of prior offenses under this guideline, the Select Board will consider determined violations occurring within the five (5) years preceding the date of current violation.
  - 10.7.3 Compliance Check Violation Guideline Penalties:
    - 10.7.3.1 <u>FIRST OFFENSE</u>: Written warning, or Suspension of one day.
    - 10.7.3.2 <u>SECOND OFFENSE</u>: Suspension, one to three days.

# 10.7.3.3 THIRD OFFENSE:

Public hearing required.

Suspension, three to five days.

# 10.7.3.4 FOURTH OFFENSE:

Public Hearing required.

Suspension, Five (5) to Ten (10) Days

Licensee shall be required as a condition of the license to provide the Board with a satisfactory written plan, under signature of the manager of record and any person or entity holding more than a 10% ownership interest in the license, to assure that a further offence will not occur.

# 10.7.3.5 FIFTH OFFENSE:

Public hearing required.

Minimum ten (10) day suspension. Based on relevant circumstances as determined by the Board, the Board may order a longer suspension of any length, imposition of conditions on or other modifications of the license, disqualification of the manager of record, compulsory initiation by the licensee of transfer of ownership to a responsible party to be approved by the Board, non-renewal, or revocation of the license.

APPROVED:	6/14/77	
Amended and revised:	11/18/97	
Amended and revised:	2/9/99	
Revised fee schedule:	12/7/99	CEL ECT DO A DD
Revised fee schedule:	12/5/00	SELECT BOARD
Revised and approved:	8/20/02	
Fee changes	12/21/04	ACTING AS
Addition of Liquor		ACTINGAS
Liability Insurance:	1/25/05	
Addition of One-Day Lie	cense: 1/25/05	NEEDHAM LICENSING BOARD
Amended and revised:	11/14/06	
Amended and revised:	6/22/10	
Amended and revised:	12/18/12	
Amended and revised:	5/13/14	
Amended and revised:	9/10/2014	
Amended and revised:	11/9/2016	
Amended and revised:	7/25/2017	
Amended and revised:	7/21/2020	

# **Crumb Rubber Monitoring Results**

Memorial Park & DeFazio Park Needham, Massachusetts

# **Needham Health Department**

Needham, Massachusetts

June 30, 2020



Fuss & O'Neill, Inc. 108 Myrtle Street, Suite 502 Quincy, MA 02171



June 30, 2020

Mr. Timothy McDonald Director of Public Health Needham Health Department 1471 Highland Avenue Needham, MA 02492

RE: Crumb Rubber Monitoring Results - June 2020 Memorial and DeFazio Parks Needham, Massachusetts Fuss & O'Neill Project No. 20081266.B10

Dear Mr. McDonald:

Enclosed is the summary report for crumb rubber testing performed at the artificial turf athletic fields located at Memorial Park and DeFazio Park in Needham, Massachusetts.

If you should have any questions regarding the contents of this report please do not hesitate to contact me at (860) 646-2469 ext. 4538. Thank you for this opportunity to have served your environmental needs.

Sincerely,

Daniel LaFrance, PE, LSP Project Manager

108 Myrtle Street Suite 502 Quincy, MA 02171 1 617.282.4675 800.286.2469 f 617.481.5885

/rs

Enclosure

www.fando.com

California

Connecticut

Maine

Massachusetts

New Hampshire

Rhode Island

F:\P2008\1266\B10\Deliverables\Report\smd\_CrumbRubberSampling\_20200629.docx

Vermont



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Figure	es	End of Report
1. 2.	Site Plan – Memorial Park Site Plan – DeFazio Park	
Appe	ndices	<b>End of Report</b>
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# 1 Introduction and Background

Fuss & O'Neill, Inc. (Fuss & O'Neill) was retained by the Needham Health Department to perform periodic monitoring of the crumb rubber used at the artificial turf athletic fields in Needham, Massachusetts. The study involved the collection of field measurements and crumb rubber samples for laboratory analysis at Memorial Park (Needham High School Field, 92 Rosemary Street) and DeFazio Park (Brock Field and Founders Field, 380 Dedham Avenue). The data were compared to toxicity reference data from the Massachusetts Department of Environmental Protection (MassDEP) to evaluate potential health-related impacts.

On June 4, 2020, Ms. Samantha DeVincentis of Fuss & O'Neill performed the crumb rubber sampling for the Needham Health Department (the "Client") in accordance with our proposal dated May 20, 2020.

# 2 Methodology and Scope of Testing

On June 4, 2020, Fuss & O'Neill and Client personnel accessed the three athletic fields to perform the sampling and monitoring activities. A three-point composite sample of crumb rubber was collected from each artificial turf athletic field using a disposable trowel. The composite samples were comprised of crumb rubber collected from the two ends and the middle of each artificial turf athletic field. Diagrams depicting sample locations are included as *Figure 1* (Memorial Park) and *Figure 2* (DeFazio Park). Samples were collected from the Needham High School Field in Memorial Park, and from Founders Field and Brock Field in DeFazio Park.

The composite samples were submitted to EMSL Analytical Laboratory in Cinnaminson, New Jersey (EMSL). The crumb rubber was analyzed for the following target analytes:

- Trace metals by Environmental Protection Agency (EPA) Methods 6010/7471 (inductively coupled plasma atomic emission spectrometry [ICP-AES] and mercury by manual cold-vapor technique, respectively).
- Semi-volatile organic compounds (SVOCs) by EPA Method 8270
- Volatile organic compounds (VOCs) by EPA Method TO-15. The VOCs were collected from a
  "closed container" test, with an air headspace over a 10-gram sample of the crumb rubber
  heated to 150°F for one hour. A "tentatively identified compound" (TIC) search was performed
  in connection with the analytical data.

The purpose of the closed container VOC test was to determine what concentrations of VOCs could be generated from the crumb rubber in a heated state. This could be compared to a field with full sun on summer day. Refer to *Appendix A* for the laboratory analytical reports and chain of custody forms. Refer to *Table 1* for a summary of the analytical results.

Real-time ambient conditions were monitored during crumb rubber sampling. VOCs were measured using an Ion Science Tiger Photoionization Detector (PID). A TSI Q-Trak Air Quality Monitor was used to record ambient temperature, relative humidity (RH), and carbon dioxide (CO<sub>2</sub>). Refer to *Appendix B* for a list of sampling equipment, and *Table 2* for real-time measurements.





# 3 Results

Analytical data are summarized on *Table 1*. Multiple VOCs (including TICs) were identified in each sample. The following VOCs were detected in the gas stream samples:

- Ethanol
- Isopropyl alcohol
- Acetone
- Methyl isobutyl ketone (MIBK)
- Methylene chloride

Furthermore, 2-methyl propene, acetaldehyde and one unknown compound were identified as TICs in the analyses.

Iron, lead and zinc were each detected in all three samples, while manganese was detected in the two samples collected from Brock and Founders fields. Mercury, arsenic, cadmium, chromium, and selenium were not detected in any sample.

Multiple PAHs were identified in each of the rubber samples.

The field readings generally indicated that VOCs were either not detected or detected at the instrument reporting limit (0.1 parts per million by volume, ppmv). Readings less than 1.0 ppmv may occur as a result of moisture in ambient air. The ambient relative humidity at the time of sampling was low (20%).

# **4 Data Evaluation**

The Massachusetts Contingency Plan (MCP; 310 CMR 40.0000) establishes soil standards for a variety of uses based on publically-available toxicity data for a range of compounds, including VOCs, SVOCs, and metals. The numerical standards and their derivations are publically-available. MassDEP generally establishes these standards based on four criteria:

- Typical background levels in New England soil
- Ceiling concentrations (i.e. maximum concentrations set for compounds of limited toxicity)
- Practical quantification levels (PQLs), i.e. levels which analytical laboratories can reliably quantify.
- Publically-available toxicity data, including EPA and MassDEP Office of Research and Standards (ORS) data, and peer-reviewed industry sources.

In its toxicity calculations for S-1 soil (applicable to sensitive land uses, including residences, schools and day-care facilities), MassDEP considers inhalation and skin-absorption risks over exposures from infancy to adulthood. Fuss & O'Neill evaluated the crumb rubber analytical results relative to

<sup>&</sup>lt;sup>1</sup> MassDEP, December 2017, "MCP Numerical Standards." <a href="https://www.mass.gov/doc/mcp-numerical-standards-derivation/download">https://www.mass.gov/doc/mcp-numerical-standards-derivation/download</a>, accessed June 2020.



.



MassDEP's published toxicity levels. These values are included on *Table 1*. Where MassDEP has not published toxicity values, Fuss & O'Neill consulted the EPA "regional screening levels," (RSLs) which consist of similarly-derived guidance values for a range of compounds used for screening contaminant concentrations on sites evaluated under the Superfund program. Where RSLs were incorporated into this evaluation, the "non-carcinogenic child screening levels" for resident soil and resident air were generally the most conservative values and were incorporated herein.

With the exceptions of ethanol and 2-methyl propene, MassDEP and/or EPA values were available for all detected compounds. As noted on *Table 1*, zinc was detected in two samples at concentrations equal to the MassDEP screening value, while the remaining concentrations were less than the respective screening levels. The exposure levels assume continuous high-contact exposure (five days per week, 30 weeks per year) over a multiple-year duration and are therefore extremely conservative with regard to the actual exposures for users of the field.

# 5 Conclusions

Fuss & O'Neill collected field and analytical data to characterize the crumb rubber at three fields in Needham, Massachusetts in June 2020. The analytical results were compared to MassDEP and EPA risk-based guidance levels for soil, to evaluate potential health risks associated with the use of the crumb rubber media on these athletic fields. The concentrations of zinc in two of three samples equaled the MassDEP threshold value, which is derived from an assumption of high-intensity exposure for a multi-year duration on a consistent basis. The remaining reported concentrations of metals, VOCs and SVOCs were less than the threshold values.

<sup>&</sup>lt;sup>2</sup> EPA, May 2020. "Regional Screening Levels – Generic Tables." <a href="https://www.epa.gov/risk/regional-screening-levels-rsls-generic-tables">https://www.epa.gov/risk/regional-screening-levels-rsls-generic-tables</a>, accessed June 2020.



\_



# **Tables**





Table 1
Summary of Crumb Rubber Monitoring Results – June 4, 2020

Analytical Results							
	Memorial Park	DeFazio	o Park	Risk-Based			
Analyte	Needham High School	Brock Field	Founders Field	Levels			
	1543200604-03	1543200604-01	1543200604-02				
Semi-volatile o		ompounds – dry weight (mg/kg) by method 3546/82					
Acenaphthene	ND < 0.091	ND <0.098	ND < 0.097	4,300			
Acenaphthylene	ND <0.091	ND <0.098	ND <0.097	2,100			
Anthracene	ND < 0.091	0.23	0.25	21,000			
Benzo(a)anthracene	ND <0.091	0.81	0.79	7.2			
Benzo(a)pyrene	0.38	0.50	0.57	0.72			
Benzo(b)fluoranthene	0.59	0.82	0.81	7.2			
Benzo(g,h,i)perylene	0.57	0.88	0.88	2,100			
Benzo(k)fluoranthene	0.22	0.29	0.37	72			
Chrysene	1.4	2.2	2.3	72			
Dibenz(a,h)anthracene	ND<0.091	ND<0.098	ND<0.097	0.72			
Fluoranthene	3.9	4.9	4.8	2,800			
Fluorene	ND<0.091	ND<0.098	ND<0.097	2,800			
Indeno(1,2,3-cd)pyrene	0.16	0.22	0.22	72			
Naphthalene	ND <0.091	ND <0.098	ND < 0.097	1,400			
Phenanthrene	<u>1.2</u>	1.8	1.7	2,100			
Pyrene	<u>9.2</u>	<u>13</u>	<u>12</u>	2,100			
Volatile organic co	ompounds – vapor (mg/r	n <sup>3</sup> ) Closed Contair	ner Test by metho	od TO-15			
1-Propene, 2-methyl-	ND	0.037	0.080	NE			
Acetaldehyde	ND	0.018	ND	NE [1.3]			
Acetone	0.12	0.19	0.13	0.8			
Ethanol	0.30	0.26	0.11	NE			
Isopropyl Alcohol	0.078	0.031	ND	NE [210]			
4-Methyl-2-pentanone	0.80	0.91	0.70	3.00			
Methylene Chloride	0.026	ND	ND	0.6			
	als - dry weight (mg/kg)	by methods 3050l	B/6010D & 7471I	3			
Arsenic	ND <4.7	ND <4.9	ND <4.9	2.2			
Cadmium	ND < 0.93	ND < 0.98	ND < 0.99	71			
Chromium	ND<2.3	ND<2.4	ND<2.5	130			
Iron	290	1,400	1,200	NE [55,000]			
Lead	14	12	7.9	110			
Manganese	ND<3.5	9.6	9.2	NE [1,800]			
Mercury	ND <0.050	ND<0.050	ND < 0.049	18			
Selenium	ND <4.7	ND<4.9	ND <4.9	380			
Zinc	13,000	12,000	13,000	13,000			

ND = None Detected; NE: risk threshold not established by MassDEP or EPA.

Chromium risk level conservatively assumes hexavalent (Cr-VI) form.



NE [X]: not established by MassDEP, value is EPA "regional screening level" for risk screening at Superfund sites.



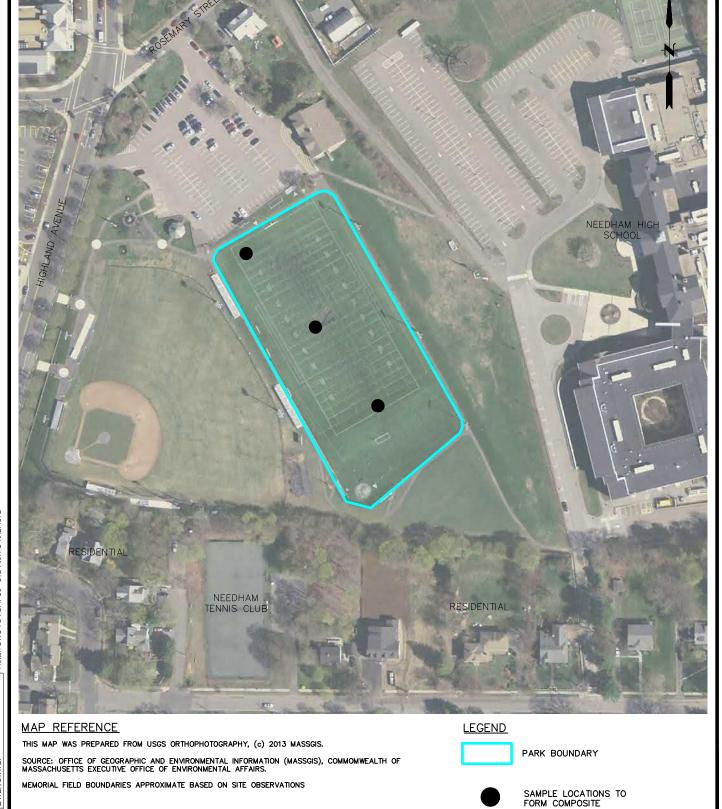
Table 2
Real-Time Measurements, Needham Crumb Rubber Sampling – June 4, 2020

Location	VOC (ppm)	Temperature (°F)	RH (%)	CO <sub>2</sub> (ppm)
Needham High School (HS)	0.0	95.0	13.9	399
Brock Field (D1)	0.1	97.8	21.0	408
Founders Field (D2)	0.0	95.0	19.0	407



# **Figures**





HORZ.: 1" = 150 VERT. HORZ. VERT.

GRAPHIC SCALE

FUSS&O'NEILL 108 MYRTLE STREET, SUITE 502 QUINCY, MA 02171 617.282.4675 www.fando.com

NEEDHAM HEALTH DEPARTMENT

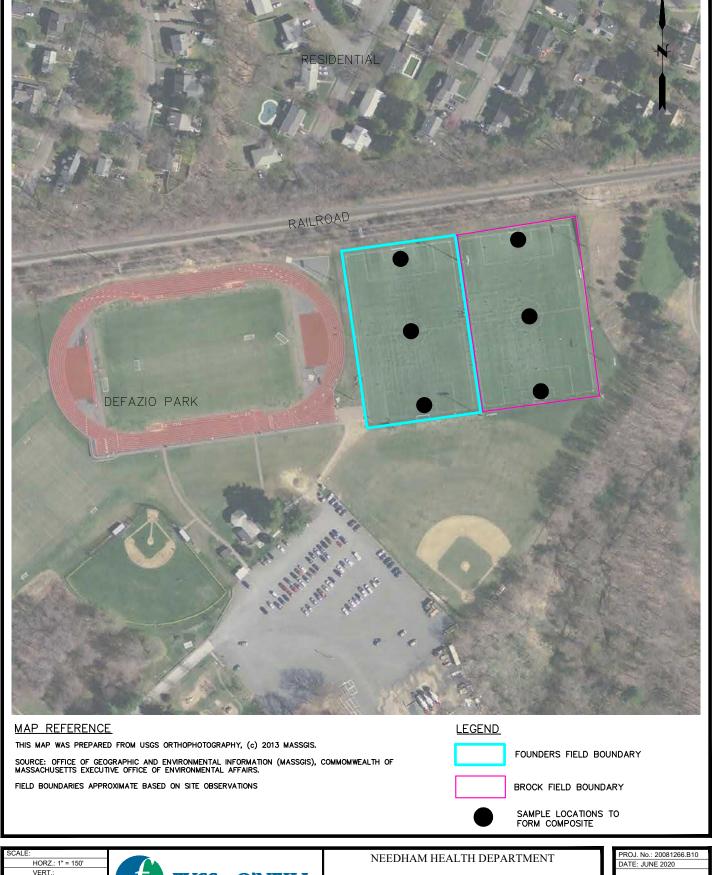
SITE PLAN MEMORIAL PARK

92 ROSEMARY ROAD NEEDHAM

MASSACHUSETTS

PROJ. No.: 20081266.B10 DATE: JUNE 2020

FIGURE 1



VERT.: VERT. GRAPHIC SCALE

FUSS&O'NEILL 108 MYRTLE STREET, SUITE 502 QUINCY, MA 02171 617.282.4675 www.fando.com

SITE PLAN DEFAZIO PARK 380 DEDHAM ROAD

NEEDHAM MASSACHUSETTS FIGURE 2



# **Appendix A**

Laboratory Analytical Reports & Chain of Custody Forms





# EMSL Analytical, Inc.

200 Route 130 North, Cinnaminson, NJ 08077

Phone: (856) 303-2500 Fax: (856) 858-4571 Email: EnvChemistry2@emsl.com

Attn:

**EMAIL** 6/19/2020

Fuss & O'Neill, Inc. 146 Hartford Road Manchester, CT 06040

Phone: (860) 646-2469

Fax:

The following analytical report covers the analysis performed on samples submitted to EMSL Analytical, Inc. on 6/5/2020. The results are tabulated on the attached data pages for the following client designated project:

# Needham Crumb Rubber Needham, MA 20081266.B10

The reference number for these samples is EMSL Order #012005592. Please use this reference when calling about these samples. If you have any questions, please do not hesitate to contact me at (856) 303-2500.

Approved By:

Phillip Worby, Environmental Chemistry Laboratory Director



The test results contained within this report meet the requirements of NELAP and/or the specific certification program that is applicable, unless otherwise noted. NELAP Certifications: NJ 03036, NY 10872, PA 68-00367, CA ELAP 1877

The samples associated with this report were received in good condition unless otherwise noted. This report relates only to those items tested as received by the laboratory. The QC data associated with the sample results meet the recovery and precision requirements established by the NELAP, unless specifically indicated. All results for soil samples are reported on a dry weight basis, unless otherwise noted. This report may not be reproduced except in full and without written approval by EMSL Analytical, Inc.



Client Sample Description

# **EMSL** Analytical, Inc.

200 Route 130 North, Cinnaminson, NJ 08077 Phone/Fax: (856) 303-2500 / (856) 858-4571

EnvChemistry2@emsl.com http://www.EMSL.com

EMSL Order: CustomerID: CustomerPO:

Lab ID:

012005592 ENVI54

012005592-0001

ProjectID:

Attn: **EMAIL** Fuss & O'Neill, Inc. 146 Hartford Road Manchester, CT 06040 Phone: (860) 646-2469

Collected:

Fax:

Received: 06/05/20 9:45 AM

6/4/2020

Needham Crumb Rubber Needham, MA 20081266.B10

1543200604-01

# **Analytical Results**

**Brock** 11:13:00 AM Prep Analysis Method Parameter Result **RL Units** Date & Analyst Date & Analyst **GCMS-SVOA** ND 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D 98 µg/Kg Acenaphthene ND 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D Acenaphthylene 98 µg/Kg 230 6/10/2020 AC 3546/8270D 98 µg/Kg 06/10/20 0:00 AC Anthracene 6/10/2020 06/10/20 0:00 3546/8270D Benzo(a)anthracene 810 98 µg/Kg AC AC 500 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D 98 µg/Kg Benzo(a)pyrene 6/10/2020 06/10/20 0:00 3546/8270D Benzo(b)fluoranthene 820 98 µg/Kg AC AC 880 6/10/2020 AC 06/10/20 0:00 3546/8270D Benzo(g,h,i)perylene 98 µg/Kg AC 290 6/10/2020 06/10/20 0:00 3546/8270D Benzo(k)fluoranthene 98 µg/Kg AC AC 2200 AC 06/10/20 0:00 3546/8270D Chrysene 98 µg/Kg 6/10/2020 AC 6/10/2020 06/10/20 0:00 3546/8270D Dibenz(a,h)anthracene ND 98 µg/Kg AC AC 4900 3546/8270D Fluoranthene 98 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D Fluorene ND 98 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC 220 AC 98 µg/Kg 6/10/2020 06/10/20 0:00 AC 3546/8270D Indeno(1,2,3-cd)pyrene 3546/8270D Naphthalene ND 98 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC 1800 6/10/2020 AC 06/10/20 0:00 3546/8270D Phenanthrene 98 µg/Kg AC 3546/8270D 13000 98 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC Pyrene **METALS** ND 0.050 mg/Kg 6/18/2020 SW 06/18/20 13:33 SW Mercury by EPA 7471B Mercury ND 3050B/6010D 4.9 mg/Kg 6/11/2020 AM 06/12/20 17:04 DM Arsenic ND 3050B/6010D Cadmium 0.98 mg/Kg 6/11/2020 AM 06/12/20 17:04 DM ND 2.4 mg/Kg 6/11/2020 AM 06/12/20 17:04 DM 3050B/6010D Chromium 1400 240 mg/Kg 6/11/2020 AM 06/12/20 17:04 DM 3050B/6010D Iron 12 2.4 mg/Kg 6/11/2020 AM 06/12/20 17:04 DM 3050B/6010D I ead

Client Sample Description

3050B/6010D

3050B/6010D

3050B/6010D

1543200604-02

Manganese

Selenium

Zinc

Collected:

3.7 mg/Kg

4.9 mg/Kg

240 mg/Kg

Lab ID:

AM

AM

AM

6/11/2020

6/11/2020

6/11/2020

012005592-0002

DM

DM

DM

06/12/20 17:04

06/12/20 17:04

06/15/20 12:46

Founders

11:13:00 AM

6/4/2020

Method	Parameter	Result	RL Units	Prep Date & Ana	Prep Date & Analyst		yst
GCMS-SVOA							
3546/8270D	Acenaphthene	ND	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Acenaphthylene	ND	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC

9.6

ND

12000 D



# **EMSL Analytical, Inc.**

200 Route 130 North, Cinnaminson, NJ 08077 (856) 303-2500 / (856) 858-4571 Phone/Fax:

http://www.EMSL.com EnvChemistry2@emsl.com

ProjectID: Phone: (860) 646-2469

EMSL Order:

CustomerID:

CustomerPO:

012005592

ENVI54

Received: 06/05/20 9:45 AM

Attn: **EMAIL** Fuss & O'Neill, Inc. 146 Hartford Road Manchester, CT 06040

Needham Crumb Rubber Needham, MA 20081266.B10

# **Analytical Results**

Fax:

Client Sample Description 1543200604-02 Collected: 6/4/2020 Lab ID: 012005592-0002 11:13:00 AM Founders

Method	Parameter	Result	RL Units	Prep Date & Ana	lyst	Analysis Date & Analy	st
GCMS-SVOA							
3546/8270D	Anthracene	250	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(a)anthracene	790	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(a)pyrene	570	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(b)fluoranthene	810	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(g,h,i)perylene	880	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(k)fluoranthene	370	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Chrysene	2300	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Dibenz(a,h)anthracene	ND	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Fluoranthene	4800	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Fluorene	ND	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Indeno(1,2,3-cd)pyrene	220	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Naphthalene	ND	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Phenanthrene	1700	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Pyrene	12000	97 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
METALS							
Mercury by EPA 7471B	Mercury	ND	0.049 mg/Kg	6/18/2020	SW	06/18/20 13:34	SW
3050B/6010D	Arsenic	ND	4.9 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Cadmium	ND	0.99 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Chromium	ND	2.5 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Iron	1200	250 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Lead	7.9	2.5 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Manganese	9.2	3.7 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Selenium	ND	4.9 mg/Kg	6/11/2020	AM	06/12/20 17:24	DM
3050B/6010D	Zinc	13000 D	250 mg/Kg	6/11/2020	AM	06/15/20 12:50	DM

Client Sample Description 1543200604-03 Collected: 6/4/2020 Lab ID: 012005592-0003 Memorial 11:13:00 AM

Analysis Prep Method Parameter **RL Units** Date & Analyst Date & Analyst Result **GCMS-SVOA** ND 91 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D Acenaphthene ND  $91 \mu g/Kg$ AC 06/10/20 0:00 AC 3546/8270D Acenaphthylene 6/10/2020 120 91 μg/Kg 6/10/2020 AC 06/10/20 0:00 AC 3546/8270D Anthracene 3546/8270D Benzo(a)anthracene 470 91 µg/Kg 6/10/2020 AC 06/10/20 0:00 AC



# **EMSL Analytical, Inc.**

200 Route 130 North, Cinnaminson, NJ 08077 Phone/Fax: (856) 303-2500 / (856) 858-4571

http://www.EMSL.com EnvChemistry2@emsl.com

EMSL Order: CustomerID: CustomerPO:

ProjectID:

012005592 ENVI54

Attn: **EMAIL** 

Fuss & O'Neill, Inc. 146 Hartford Road Manchester, CT 06040 Phone: (860) 646-2469

Fax:

Received: 06/05/20 9:45 AM

Needham Crumb Rubber Needham, MA 20081266.B10

# **Analytical Results**

Client Sample Description	1543200604-03	Collected:	6/4/2020	Lab ID:	012005592-0003
	Memorial		11:13:00 AM		
				Prep	Analysis

Method	Parameter	Result	RL Units	Prep Date & Analy	Prep Date & Analyst		rst
GCMS-SVOA							
3546/8270D	Benzo(a)pyrene	380	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(b)fluoranthene	590	91 µg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(g,h,i)perylene	570	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Benzo(k)fluoranthene	220	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Chrysene	1400	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Dibenz(a,h)anthracene	ND	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Fluoranthene	3900	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Fluorene	ND	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Indeno(1,2,3-cd)pyrene	160	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Naphthalene	ND	91 µg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Phenanthrene	1200	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
3546/8270D	Pyrene	9200	91 μg/Kg	6/10/2020	AC	06/10/20 0:00	AC
METALS							
Mercury by EPA 7471B	Mercury	ND	0.050 mg/Kg	6/18/2020	SW	06/18/20 13:36	SW
3050B/6010D	Arsenic	ND	4.7 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Cadmium	ND	0.93 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Chromium	ND	2.3 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Iron	290	230 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Lead	14	2.3 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Manganese	ND	3.5 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Selenium	ND	4.7 mg/Kg	6/11/2020	AM	06/12/20 17:29	DM
3050B/6010D	Zinc	13000 D	230 mg/Kg	6/11/2020	AM	06/15/20 12:55	DM

# **Definitions:**

MDL - method detection limit

J - Result was below the reporting limit, but at or above the MDL

ND - indicates that the analyte was not detected at the reporting limit

RL - Reporting Limit (Analytical)

D - Dilution Sample required a dilution which was used to calculate final results



200 Route 130 North Cinnaminson, NJ 08077

Phone:

Email:

Telephone: (856)858-4800 FAX: (856)858-4571 to15lab@EMSL.com | http://www.EMSL.com

Attention: Dan LaFrance

Fuss & O'Neill, Inc.

860-646-2469

146 Hartford Road Manchester, CT 06040

dlafrance@fando.com

**Customer PO:** 20081266.B10

**EMSL Project ID:** 

Project Name: Nedham Crumb Rubber - #20081266.B10

EMSL ORDER ID: 492000386

EMSL CUSTOMER ID: ENVI54

Collected: 06/04/2020 11:13 Received: 06/07/2020 09:45

Analyzed: See Results Reported: 6/22/2020

# Laboratory Report- Sample Summary

EMSL Sample ID.	Client Sample ID.	Start Sampling Date	Start Sampling Time
492000386-0001	1543200604-01	6/4/2020	11:13 AM
492000386-0002	1543200604-02	6/4/2020	11:38 AM
492000386-0003	1543200604-03	6/4/2020	12:14 PM
492000386-BKG	Laboratory Background	6/19/2020	

If "Preliminary Report" is displayed in the signature box; this indicates that there are samples that have not yet been analyzed, that are in a preliminary state, or that analysis is in progress but not completed at the time of report issue.

**Report Date** Report Revision **Revision Comments** 6/22/2020 R0 Initial Report

> **Owen McKenna, National Organics Manager** or other approved signatory

Test results meet all NELAP requirements unless otherwise specified. NJDEP Certification #: 03036

EMSL maintains liability limited to cost of analysis. Interpretation and use of test results are the responsibility of the client. This report relates only to the samples reported above, and may not be reproduced, except in full, without written approval by EMSL. EMSL bears no responsibility for sample collection activities or analytical method limitations. The report reflects the samples as received. When the information supplied by the customer can affect the validity of the results, it will be noted on the report.



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dlafrance@fando.com

Customer PO: 20081266.B10

EMSL Project ID:

Project Name: Nedham Crumb Rubber - #20081266.B10

EMSL ORDER ID: 492000386

**EMSL CUSTOMER ID: ENVI54** 

Collected: 06/04/2020 11:13
Received: 06/07/2020 09:45
Analyzed: See Results

**Reported**: 6/22/2020

# Case Narrative

#### **Method Reference**

USEPA: Compendium Method TO-15, "Determination of Volatile Organic Compounds (VOCs) in Air..." Collected in Specially-Prepared Canisters and Analyzed by Gas Chromatography/Mass Spectrometry (GC/MS), January 1999, (EPA/625/R-96/010b).

#### Column

Restek RTX-502.2, 60m, 0.25mm ID, 1.4um

Phone:

Email:

# Concentrator Traps:

Entech Dual Cold Traps: (1) 1/8" No Packing, (2) 1/8" Tenax.

### Gas Standards:

Certified Gas standards were used for all analyses.

#### Sample Volumes:

Sample volume aliquots for this procedure are 250cc for indoor/ ambient air and 25cc for soil gas. Other volumes for sample dilutions are reflected on each result page.

### **Holding Times:**

Standard holding times of 30 days were met for all samples.

#### Sampling Pressures:

All samples were received at acceptable pressure/vacuum unless listed below.

NA Bulk samples

# Sample Dilutions:

Dilutions reported are designated by the sample # with a "DL" suffix resulting from initial analysis having compounds exceeding calibration as reported with an "E" qualifier. Ethanol and Isopropanol are not diluted for and may be reported with an "E" qualifier on the final result

#### QA/QC criteria outside method specifications are listed below (if applicable).

# **Initial Calibration**

All Initial Calibration criteria met method specification.

# Initial Calibration Verification Standard (ICVS)- Second Source

ICVS met method specification with 70-130% recovery for 100% of compounds.

#### Laboratory Control Sample (LCS)

LCS met method specification with 70-130% recovery for 100% of compounds. (If the LCS does not meet criteria but any compounds which have recoveries >130% are not found in the samples, samples may be reported)

492000386-1\_R0 Page 2 of 3



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Attention: Dan LaFrance

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146 Hartford Road Manchester, CT 06040

dlafrance@fando.com

**Customer PO:** 20081266.B10

EMSL Project ID:

Project Name: Nedham Crumb Rubber - #20081266.B10

EMSL ORDER ID: 492000386

EMSL CUSTOMER ID: ENVI54

Collected: 06/04/2020 11:13
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

# Case Narrative

# Continuing Calibration Verification Standard (CCVS)

Phone:

Email:

CCVS met method specification with all compounds within 30% deviation.

860-646-2469

### **Ending Calibration Verification Standard (ECVS)**

ECVS met method specification with all compounds within 30% deviation.

### Method Blanks (MB)

Method Blank met method specification.

# Reporting Limit Laboratory Control Samples (RLLCS)

RLLCS met method specification with 90% of compounds within the 60-140% recovery range. Individual compounds outside of the recovery range may be listed below.

Manual Integration: -Listed below if applicable. Before and after documentation provided in extended deliverable packages.

# The following data qualifiers that may have been reported with the data,

- ND- Non Detect. This notation would be used in the results column in lieu of a "U" qualifier.
- U- Compound was analyzed for but not detected at a listed and appropriately adjusted reporting level.
- J (Target)- Concentration estimated between Reporting Limit and MDL.
- J- Estimated value reported below adjusted reporting limit for target compounds or estimating a concentration for TICs where a 1:1 response is assumed
- B- Compound found in associated method blank as well as in the sample.
- **E** Estimated value exceeding upper calibration range of instrument. Ethanol and isopropyl alcohol are not specifically targeted to dilute within calibration range.
- **D** Compound reported from additional diluted analysis.
- N- indicates presumptive evidence of a compound based on library search match.

**EMSL Analytical, Inc.** certifies that this data package is in compliance with the terms and conditions of this contract, both technically and for completeness, for other than the conditions detailed above. Release of the data contained in this hardcopy data package and in the computer –readable data submitted on diskette has been authorized by the laboratory manager or his/her designee, as verified by the following signature.

Owen McKenna, National Organics Manager

A MINE

or other approved signatory

492000386-1\_R0 Page 3 of 3



200 Route 130 North Cinnaminson, NJ 08077

Telephone: (856)858-4800 FAX: (856)858-4571 to15lab@EMSL.com | http://www.EMSL.com

EMSL ORDER ID: 492000386 EMSL CUSTOMER ID: ENVI54 EMSL SAMPLE ID: 492000386-0001 CUSTOMER SAMPLE ID: 1543200604-01

Attention: Dan LaFrance Customer PO: 20081266.B10

Fuss & O'Neill, Inc. EMSL Project ID:

146 Hartford Road **Project Name:** Nedham Crumb Rubber - #20081266.B10 Manchester, CT 06040

 Phone:
 860-646-2469
 Received:
 06/04/2020 11:13

 Email:
 dlafrance@fando.com
 Analyzed:
 See Results

 Reported:
 6/22/2020

Analysis Analysis Date Analyst Init. Lab File ID Canister ID Sample Vol. Dil. Factor Initial 06/19/2020 TP J8854.D JAR110619A 25 cc 10

Total Volatile Organic Compounds (TVOC) Summary

				<u> </u>				
			Result	RL		Result	RL	
Target Compounds	CAS#	MW	ppbv	ppbv	Q	ug/m3	ug/m3	Comments
Ethanol	64-17-5	46.07	140	5.0		260	9.4	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	13	5.0		31	12	
Acetone	67-64-1	58.08	79	5.0		190	12	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.20	220	5.0		910	20	
Total Target Co	mpound Conc	entrations:	450	vdqq		1400	ua/m3	

# **Qualifier Definitions**

B = Compound also found in method blank.

E= Estimated concentration exceeding upper calibration range.

D= Result reported from diluted analysis.

J= Concentration estimated between Reporting Limit and MDL.

			Result			Result	Retention	
Tentatively Identified Compounds	CAS#	MW(1)	ppbv		Q	ug/m3	Time	Comments
1-Propene, 2-methyl-	000115-11-7	56	16		JN	37	5.702	
Acetaldehyde	000075-07-0	44	10		JN	18	6.176	
	Total TIC Conc	entrations:	26	ppbv		55	ug/m3	

# **Qualifier Definitions**

(1) = If unknown, MW is assigned as equivalent Toluene (92) for ug/m3 conversion purposes.

B = Compound also found in method blank.

J= Estimated value based on a 1:1 response to internal standard.

 $\mbox{N=}\mbox{ Presumptive evidence of compound based on library match.}$ 

Total Volatile Organic Compounds (TVOCs): 480 ppbv 1500 ug/m3

492000386-1\_R0.xlsm Page 1 of 1



200 Route 130 North Cinnaminson, NJ 08077

Telephone: (856)858-4800 FAX: (856)858-4571 to15lab@EMSL.com | http://www.EMSL.com

EMSL ORDER ID: 492000386 EMSL CUSTOMER ID: ENVI54 EMSL SAMPLE ID: 492000386-0002

**CUSTOMER SAMPLE ID:** 1543200604-02

Attention: Dan LaFrance Customer PO: 20081266.B10

Fuss & O'Neill, Inc. EMSL Project ID:

146 Hartford Road **Project Name:** Nedham Crumb Rubber - #20081266.B10 Manchester, CT 06040

 Phone:
 860-646-2469
 Collected: Received: 06/04/2020 11:38
 06/07/2020 09:45

 Email:
 dlafrance@fando.com
 Analyzed: Reported: 6/22/2020
 See Results

Analysis Analysis Date Analyst Init. Lab File ID Canister ID Sample Vol. Dil. Factor Initial 06/19/2020 TP J8855.D JAR8A 25 cc 10

Total Volatile Organic Compounds (TVOC) Summary

				<u>, , , , , , , , , , , , , , , , , , , </u>				
			Result	RL		Result	RL	
Target Compounds	CAS#	MW	ppbv	ppbv	Q	ug/m3	ug/m3	Comments
Ethanol	64-17-5	46.07	61	5.0		110	9.4	
Acetone	67-64-1	58.08	56	5.0		130	12	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.20	170	5.0		700	20	
Total Target Cor	npound Conc	entrations:	290	ppbv		940	ug/m3	

# **Qualifier Definitions**

B = Compound also found in method blank.

E= Estimated concentration exceeding upper calibration range.

D= Result reported from diluted analysis.

J= Concentration estimated between Reporting Limit and MDL.

			Result			Result	Retention	
Tentatively Identified Compounds	CAS#	MW(1)	ppbv		Q	ug/m3	Time	Comments
unknown		92	23		JN	86	5.097	
1-Propene, 2-methyl-	000115-11-7	56	35		JN	80	5.713	
	Total TIC Concentrations:		58	ppbv		170	ug/m3	

#### **Qualifier Definitions**

(1) = If unknown, MW is assigned as equivalent Toluene (92) for ug/m3 conversion purposes.

B = Compound also found in method blank.

J= Estimated value based on a 1:1 response to internal standard.

N= Presumptive evidence of compound based on library match.

Total Volatile Organic Compounds (TVOCs): 350 ppbv 1100 ug/m3

492000386-2\_R0.xlsm Page 1 of 1



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860-646-2469

dlafrance@fando.com

EMSL ORDER ID: 492000386 EMSL CUSTOMER ID: ENVI54 EMSL SAMPLE ID: 492000386-0003

CUSTOMER SAMPLE ID: 1543200604-03

Attention: Dan LaFrance Customer PO: 20081266.B10

Fuss & O'Neill, Inc. EMSL Project ID:

146 Hartford Road **Project Name:** Nedham Crumb Rubber - #20081266.B10 Manchester, CT 06040

 Collected:
 06/04/2020 12:14

 Received:
 06/07/2020 09:45

 Analyzed:
 See Results

 Reported:
 6/22/2020

Analysis Analysis Date Analyst Init. Lab File ID Canister ID Sample Vol. Dil. Factor Initial 06/20/2020 TP J8856.D JAR10LD 25 cc 10

Total Volatile Organic Compounds (TVOC) Summary

				, ,				
			Result	RL		Result	RL	
Target Compounds	CAS#	MW	ppbv	ppbv	Q	ug/m3	ug/m3	Comments
Ethanol	64-17-5	46.07	160	5.0		300	9.4	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	32	5.0		78	12	
Acetone	67-64-1	58.08	50	5.0		120	12	
Methylene chloride	75-09-2	84.94	7.4	5.0		26	17	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.20	190	5.0		800	20	
Total Target Compound Concentrations:			440	ppbv		1300	ug/m3	

# **Qualifier Definitions**

B = Compound also found in method blank.

Phone:

Email:

E= Estimated concentration exceeding upper calibration range.

D= Result reported from diluted analysis.

J= Concentration estimated between Reporting Limit and MDL.

Tentatively Identified Compounds	CAS#	MW(1)	Result		Q	Result ug/m3	Retention Time	Comments
T	Total TIC Concentrations:		0.0	ppbv		0.0	ug/m3	

#### **Qualifier Definitions**

(1) = If unknown, MW is assigned as equivalent Toluene (92) for ug/m3 conversion purposes.

B = Compound also found in method blank.

J= Estimated value based on a 1:1 response to internal standard.

N= Presumptive evidence of compound based on library match.

Total Volatile Organic Compounds (TVOCs): 440 ppbv 1300 ug/m3

492000386-3\_R0.xlsm Page 1 of 1



#### EMSL ANALYTICAL, INC.

200 Route 130 North Cinnaminson, NJ 08077

Attention: Dan LaFrance

Telephone: (856)858-4800 FAX: (856)858-4571 to15lab@EMSL.com | http://www.EMSL.com

Fuss & O'Neill, Inc.

146 Hartford Road

Manchester, CT 06040

EMSL ORDER ID: 492000386 EMSL CUSTOMER ID: ENVI54 EMSL SAMPLE ID: 492000386-000B

CUSTOMER SAMPLE ID: Lab Background

**Customer PO:** 20081266.B10

EMSL Project ID:

Project Name: Nedham Crumb Rubber - #20081266.B10

Collected:

 Phone:
 860-646-2469
 Received:
 06/07/2020 09:45

 Email:
 dlafrance@fando.com
 Analyzed:
 See Results

 Reported:
 6/22/2020

Analysis Analysis Date Analyst Init. Lab File ID Canister ID Sample Vol. Dil. Factor Initial 06/19/2020 TP J8853.D JARNEWZ 25 cc 10

Total Volatile Organic Compounds (TVOC) Summary

			Result	RL		Result	RL	
Target Compounds	CAS#	MW	ppbv	ppbv	Q	ug/m3	ug/m3	Comments
Ethanol	64-17-5	46.07	85	5.0		160	9.4	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	40	5.0		100	12	
Acetone	67-64-1	58.08	10	5.0		25	12	
Methylene chloride	75-09-2	84.94	9.1	5.0		32	17	
Total Target Compound Concentrations:			140	ppbv		320	ug/m3	

### **Qualifier Definitions**

B = Compound also found in method blank.

E= Estimated concentration exceeding upper calibration range.

D= Result reported from diluted analysis.

J= Concentration estimated between Reporting Limit and MDL.

			Result			Result	Retention	
Tentatively Identified Compounds	CAS#	MW(1)	ppbv		Q	ug/m3	Time	Comments
Т	otal TIC Conc	entrations:	0.0	ppbv		0.0	ug/m3	

## **Qualifier Definitions**

(1) = If unknown, MW is assigned as equivalent Toluene (92) for ug/m3 conversion purposes.

B = Compound also found in method blank.

J= Estimated value based on a 1:1 response to internal standard.

N= Presumptive evidence of compound based on library match.

Total Volatile Organic Compounds (TVOCs): 140 ppbv 320 ug/m3

7 of 8 492000386-BKG\_R0.xlsm Page 1 of 1

FUSS & O'NEILL	(860) 646-2469 • www.FandO.com
1	

□ 146 Hartford Road, Manchester, CT 06040

□ 1419 Richland Street, Columbia, SC 29201 🗆 56 Quarry Road, Trumbull, CT 06611

X108 Myrtle Street, #502, North Quincy, MA 02171 ☐ 78 Interstate Drive, West Springfield, MA 01089

□ 80 Washington Street, Suite 301, Poughkeepsie, NY

□ Other □ 317 Iron Horse Way, Suite 204, Providence, RI 02908

(days)

/ 🗆 Other

□ 72-Hour\*

□ 24-Hour\*

42333

CHAIN-OF-CUSTODY RECORD

48-Hour*, Standard (days) *Surcharge Applies	PROJECT NUMBER	2081266, BIO (EMSC (US)	/ / / / Containers					0 21 20 10 10 10 10 10 10 10 10 10 10 10 10 10	10 1	100 / 24 / 25 / 25 / 25 / 25 / 25 / 25 / 25		St. Chury	3 1/52418 2746				5	1010 0011 0 110
			Analysis	Request			3		5	C.	XXX	138 X X X	メメメル		P			
-	Project Location	NACHEM !!!	stince Chando con		A STATE OF THE STA	(11)	415	S=Soil B=Sediment C=Concrete		Source Date Time Code Sampled Sampled	11 9/h/9 X	-	101 1 ×					
	P.	pums Kursez	AFRANCE (Claffance		35 1266. As	I Del	=},	FW=Potable Water 1=1reatment Facility ST=Stormwater W=Waste A=Air	R. M. C.	Sample Number	54320664-01	1543040604-62	1743200604-03			*		
	PROJECT NAME	NEEDHAM ("LU	Report To: $\bigcap_{\mathcal{H}}\mathcal{N}$	Invoice To: 1 (	P.O. NO: 1543 24	Sampler's Signature:	;}	NW=Monitoring well FW=Fo SW=Surface Water ST=Sto	X=Other (RUM)	Item Transfer Check No. 1 2 3 4	15/	9 //5	3 15					

(1) Reporting and Detection Limit Requirements. ERP Deliverables EMCP CAM Cert.

Additional Comments: \$5 ce CHalled

16/20 9:45mm

1887 6 15B

151-07/W +1108

プレン・1 かいりょりひひし、アノ

all concern = Ha

Blanks (Item Nos:

Time

Date

Accepted By

Relinguished B

Transfer Number

7



# Appendix B

Sampling Equipment





Sampling Equipment

Analyte	Description	Calibration
Volatile Organic Compounds	Ion Science Tiger	Calibrated by Rental
(VOCs)	Photoionization Detector	Company
(VOCs)	Filotolonization Detector	Verified Prior to Use
Sanda a Tana a matana Dalatina	TCI O Tl-	Calibrated by Rental
Surface Temperature, Relative	TSI Q-Trak	Company
Humidity, & Carbon Dioxide	Air Quality Monitor	Verified Prior to Use



166 Riverview Ave, Waltham, MA 02453 (781) 899-1560
91 Prestige Park Circle, Suite 5, East Hartford, CT 06108 (860) 289-8700
5C South Gold Dr, Hamilton, NJ 08691 (609) 570-8555
1202 Tech Blvd., Suite 108, Tampa, FL 33619 (813) 628-4200

Order No.:

R-45724

Date:

6/3/2020

Technician:

BP

Company: FUSS AND ONEIL

Contact:

SAMANTHA

Phone #: #N/A

**Packing List** 

Item	Serial Number	Included	QC
Q-Trak	7565X0720004	<b>√</b>	
Manual		✓	
External Power (	Cable	<b>✓</b>	
External Probe F	lolder		ender selection, all the derivate the first derivate the selection of the
Calibration Cove	r	<b>✓</b>	
Extra Batteries		<b>✓</b>	
Software		<b>✓</b>	
Comm. Cable		<b>✓</b>	
Regulator			
Tedlar Bag			
Calibration Gas			

**Calibration Report** 

Q-Trak		75	565X0720	004			
Calibra	ed with the	following	g calibrati	on gas:			
	50	/1000	5 A 15 V A 4 A 4 A 4 A 5 A 5 A 5 A 5 A 6 A 7 A 6 A 6		Lot #:	472680	
$(x^{\prime},x^{\prime},y^{\prime},y^{\prime})$ and $(x^{\prime},y^{\prime})$ and $(x^{\prime},y^{\prime})$ are a sum on the second of the					· · · · · · · · · · · · · · · · · · ·		
	Spa	ın	Calibr	rated	Post-Cal	ibration	
	Setti	ing	Reac	ling	Bump Test		
co	50	ppm	50 ppm		51	ppm	
CO2	1000	ppm	0	ppm	0	ppm	

This document certifies that US Environmental Rental Corporation has provided this rental equipment and all accessories in good working order. It is the renter's responsibility to: a) review all included items upon receipt, b) verify that all items are in acceptable condition and function properly, and c) contact a US Environmental associate immediately if any item is missing, damaged, and/or not functioning properly. Any delay in notifying US Environmental will be considered as the Renter taking responsibility for such missing, damaged, and/or malfunctioning item.

Missing, damaged, and/or malfunctioning equipment and accessories will result in additional fees.



(888) 550-8100

Packing List

www.usenvironmental.com

Contact:

Phone #:

Company: FUSS AND ONEIL

#N/A

SAMANTHA

166 Riverview Ave, Waltham, MA 02453 (781) 899-1560
91 Prestige Park Circle, Suite 5, East Hartford, CT 06108 (860) 289-8700
5C South Gold Dr, Hamilton, NJ 08691 (609) 570-8555
1202 Tech Blvd., Suite 108, Tampa, FL 33619 (813) 628-4200

Order No.:

R-45724

Date:

6/3/2020

Technician:

BP

Item	Serial Number	Included	QC
n Science Tiger	T-106040	1	
Manual		✓	
Charger		✓	
Probe Tip		✓	
Alkaline Battery Pa	ack	✓	
External Filters		✓	
Software			
Comm. Cable			
Regulator		<b> </b>	
Tedlar Bag		<b>✓</b>	
Calibration Gas		<b>√</b>	
Tube Holder			(510) 8 (8 (810) 8 (8 (8) 8
Zero Tubes			

**Calibration Report** 

Item		Informati	ion
on Science Tiger	T-106040		
Calibration Gas:		100ppm I	so
Lot Number:		493180	8
Span Setting:		100.00	ppm
Correction Factor:		1.00	
Zero Reading:		0.00	ppm
Span Reading:		100.00	ppm
Post-Cal Bump Test	·.	100.00	ppm
Lamp		10.6 eV	,

## Need help with the calibrating your PID?

We have "How To" Videos on our website. Use your smart phone's QR Code reader to find our videos at: usenvironmental.com/technical-support/videos/



This document certifies that US Environmental Rental Corporation has provided this rental equipment and all accessories in good working order. It is the renter's responsibility to: a) review all included items upon receipt, b) verify that all items are in acceptable condition and function properly, and c) contact a US Environmental associate immediately if any item is missing, damaged, and/or not functioning properly. Any delay in notifying US Environmental will be considered as the Renter taking responsibility for such missing, damaged, and/or malfunctioning item.

Missing, damaged, and/or malfunctioning equipment and accessories will result in additional fees.



# Appendix C

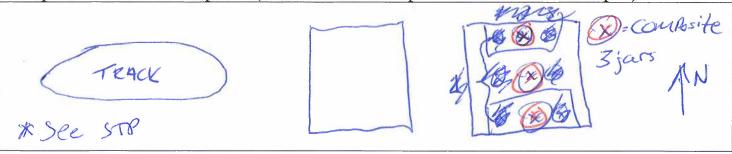
Field Data Sheets



Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		
Project Location: Needham, MA	PROJECT #: 20081266.B10	FUSS&O'NEILL
	Sample Location ID	FOSS&O NEILL
Sample#: 1543200604-	Brock	

Sample Location Description (include sketch map with location of stockpile)



Sample Dat	a	Container	Quantity	Preservative
Date: <u>06/04/2020</u> Sampler: <u>SMD</u>	Time: 113 Weather: 857	4oz Amber	3	
Sampling Device:	Auger / Core Sampler / Shovel / Trowel /			
Field decon:	Yes / No / Dedicated		:	
Type of Sample:	Grab / Composite /			
	Other			

Description Data	
Generic Sample Description:	Crumb rubber

Comments:

TVOC TEMP RH CO2 CO 0.1 97.8F 21.0% 408ppm 1.0ppm

INSTRUMENTS

PED (TEGER MODER # T-106040)

Q-TERK (7565X0720004)

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber			
Project Location: Needham, MA	PROJECT #: 20081266.B10	FUSS & O'NEILL	
Sample#: 1543200604- 🖔 📿	Sample Location ID  Foundaments		

Sample Location Description (include sketch map with location of stockpile)

TRACK

Sample

Sample

\* Jee STP

Sample Dat	a	Container	Quantity	Preservative
Date: <u>06/04/2020</u> Sampler: <u>SMD</u>	Time: 138 Weather: 85° F	4oz Amber	3	
Sampling Device:	Auger / Core Sampler / Shovel / Trowel / Other			
Field decon: Type of Sample:	Yes / No / Dedicated Grab / Composite /			
	Other			

-		-
I)	escription	1)ata
_	Cochipuon	Data

Generic Sample Description: Crumb rubber

# Comments:

TVOC TENNE PH CDD CB 0.6 95% 19.0% 407ppm 1.2ppm

TNSTRUMENTS

PED CTEACE MODEL T-106040

Q-TRAK LETGSX0720004)

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber

Project Location: Needham, MA	PROJECT #: 2008126	6.B10	FIISSer	O'NEILL				
2-3	Sample Location	n ID	1033&	ONEILL				
Sample#: 1543200604-	MEMORIA							
	remover	<u></u>						
Sample Location Description (include sketch map with location of stockpile)								
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	50)		.21	mph				
		Tyd Inc						
V N	1	3	Asce :	578				
	ALKENG LOT	1	p. 70					
Sample Data		Container	Quantity	Preservative				
Date: <u>06/04/2020</u> Time:_	1214	4oz Amber	3					
Sampler: SMD Weath	er: 25%-							
Sampling Device: Auger / Core Sampler / Shovel / Trowel / Other								
Field decon: Yes / No / Dedicated Type of Sample: Grab / Composite /								
Other								
Description Data								
Generic Sample Description: Crumb rubber								
Commenter								
Comments:								
	0 110	0.8	0					
TVOL Teny	RH	(0)	CC	<b>&gt;</b>				
6.0 959	12.7%	374 ppm	0.=	3 ppn				
Instruments								
PED (TELLER MODER # T-106040)								
6-TONY /7565X072 6004)								

F:\P2008\1266\B10\Deliverables\Report\Field Data\Crumb Rubber Field Data Sheet.doc Revised 6/8/2017



"Meatless Monday is a global movement that encourages people to reduce meat in their diet for their health and the health of the planet."<sup>1</sup>

## Introduction

The League of Women Voters of Needham, Green Needham Collaborative, and Needham Community Farm have formed the Meatless Monday Needham (MMN) Coalition in an effort to encourage Needham residents to explore healthy eating habits that prioritize human and environmental health. Inspired by the internationally recognized Global Meatless Monday movement, the MMN Coalition invites people to pledge to eat plant-based meals every Monday for 12 weeks. The goal is to inspire people to decrease consumption of meat and eat more healthy plant-based foods, such as fruits, vegetables, beans, soy, and nuts.

The MMN Coalition is seeking the endorsement of the Needham Board of Health. An endorsement could include:

- Public support and promotion of the initiative
- Integration of MMN into other Health Department programs focused on nutrition
- Collaboration on educational events

## The Global Meatless Monday Movement

The Global Meatless Monday movement was founded in 2003 by Sid Lerner in association with the Johns Hopkins Bloomberg School of Public Health's Center for a Livable Future and is active in over 40 countries and in many cities in the U.S. from Pittsburgh to Los Angeles.<sup>2</sup> The Johns Hopkins Center for a Livable Future has extensive research about the health, environmental and nutritional benefits of reducing meat.<sup>3</sup>

## **Meatless Monday Needham Progress and Plans**

The MMN Coalition has created a website (<a href="www.meatlessmondayneedham.org">www.meatlessmondayneedham.org</a>) with extensive information about the benefits of decreasing consumption of meat and eating more plant-based meals. It provides resources to help residents implement the 12-week commitment and an online pledge form to allow the Coalition to track community involvement and communicate with pledgers.

The Coalition supports those who pledge by highlighting healthy and tasty plant-based recipes on our website and social media, offering education events, providing a link to the Global Meatless Monday newsletter, and encouraging the use of our Facebook and Instagram pages to share experiences.

The first phase of MMN focuses on individual households. In mid June our three Coalition organizations launched the MMN pledge initiative by promoting it to their memberships. Within the first week we received 54 pledges, representing 135 household participants.

As a next step we plan to seek endorsements from local community organizations that will agree to promote the pledge to their membership. At the appropriate time, we plan to contact local restaurants, hospitals, and schools.

The inclusion of the Needham Board of Health as an endorser would lend credibility to the campaign and give these groups the assurance that the program has scientific merit.

## **Related Research**

Diet is one of the most significant risk factors for disability and premature death in the United States and is correlated with a higher risk of heart disease, some cancers, stroke, and diabetes.<sup>4</sup> According to the EAT-Lancet Commission on healthy diets from sustainable food systems, transformation to healthy diets will require Americans to more than double their consumption of fruits, vegetables, legumes and nuts, while decreasing their meat consumption, particularly red meat, by 50%.<sup>5</sup>

Over the last 30 years in the US, the dietary patterns of children and adults have become increasingly unhealthy. Research has shown that 5% of Americans meet fiber recommendations,<sup>6</sup> and 12.2% of adults meet fruit recommendations and 9.3% meet vegetable recommendations.<sup>7</sup> Consuming less red and processed meat and more plant-based foods such as vegetables, beans, soy, and nuts can offer many potential health benefits, including reducing the risk of type 2 diabetes<sup>8</sup>, heart disease<sup>9</sup>, and some types of cancer.<sup>10</sup>

The high prevalence of diet-related chronic diseases, independent of a global pandemic, has serious consequences, but as more data emerge, we are learning that the confluence of chronic illness and coronavirus infection leads to more hospitalizations. Several studies in US states confirm that hospitalized COVID-19 patients were more likely to have underlying conditions including cardiovascular disease, obesity and diabetes.<sup>11</sup>, <sup>12</sup>, <sup>13</sup>

A major study in the journal *Science*, <sup>14</sup> took a deep dive into the environmental and related heath aspects of a plant-based diet into perspective, with the author concluding that a plant-based diet is "probably the single biggest way to reduce your impact on planet Earth." In response to the article, Prof Tim Benton, Professor of Population Ecology at the University of Leeds, said: "This is an immensely useful study. It brings together a huge amount of data and that makes its conclusions much more robust. The way we produce food, consume and waste food is unsustainable from a planetary perspective. Given the global obesity crisis, changing diets – eating less livestock produce and more vegetables and fruit – has the potential to make both us and the planet healthier." <sup>15</sup>

Major contributing factors on environmental and human health include the following.

- Livestock accounts for 14.5% of greenhouse gases emitted worldwide, and cattle account for 65% of these emissions. 16
- Land requirements to raise cattle cause extensive deforestation worldwide.
- Two of the three key drivers for diseases that move from wild animals to humans are the destruction of nature and the intensification of agriculture and livestock production. 18
- It takes 6 times more fresh water to produce a gram of protein from beef as one gram of protein from beans ("pulses"). In many parts of the world, including in the U.S., there is already insufficient freshwater for crops and people.<sup>19</sup>
- The widespread use of antibiotics in meat production in animals that are not sick is contributing to the public health crisis of antibiotic resistance.<sup>20</sup>

This proposal for the Needham Board of Health was prepared by the Meatless Monday Needham Committee: Susan McGarvey, Jessica Miller, Eileen Mullen, Karen Price, Eleanor Rosellini, and Deb Schmill.

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