



Needham Board of Health

AGENDA

Wednesday April 27, 2022

6:00 a.m. to 8:00 p.m.

Charles River Room
Public Services Administration Building
500 Dedham Avenue, Needham MA 02492

Or via Zoom

To listen/view this meeting, download the "Zoom Cloud Meeting" app in any app store or at www.zoom.us. At the above date and time, click on "Join a Meeting" and enter the meeting ID **845 8598 7447** and passcode **584967** or click the link below to register: <https://us02web.zoom.us/j/84585987447?pwd=dHd2bm9XOVd4TmVFEYndubjRckVlZz09>

- 6:00 to 6:05 – Welcome & Review of Minutes (March 29th)
- 6:05 to 6:25 – Follow-up from Rice Barn Hearing on April 25th and Continued Discussion of Restaurant Compliance

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Board of Health Public Hearing

- 6:25 to 6:45 – Proposed Revisions to Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers

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- 6:45 to 6:50 – Continued Discussion of Synthetic Field Turf Testing & Results
- 6:50 to 7:00 – Continued Discussion of Entheogenic Plants and their Impacts
- 7:00 to 7:20 – Needham Housing Authority Modernization & Redevelopment Initiative with Reg Foster, Chair of the Needham Housing Authority
- 7:20 to 8:00 – Staff Reports, including COVID-19 data in Epi monthly report
- Other Items
 - *Board of Health Re-Organization at May 2022 Meeting*
- Next BOH meetings
 - Regular Monthly Meeting May TBD, 2022 TBD
- Adjournment

(Please note that all times are approximate)



NEEDHAM PUBLIC HEALTH DIVISION



Board of Health Meeting Minutes DRAFT

Date: March 29, 2022

Location: Remote via Zoom per Governor Charles Baker's COVID-19 Executive Order 3/12/2020 and amended as of 6/15/2021

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

Staff Present: Timothy Muir McDonald, Health and Human Services Director; Tara Gurge, Assistant Director of the Public Health Division; Tiffany Zike, Assistant Director of Public Health; Karen Shannon; Carol Read; Mary Fountaine; Julie McCarthy; Lynn Schoeff; Michael Lethin; and Diana Acosta

Call to Order

Dr. Partridge called the meeting to order at 9:00AM and initiated roll call. Present were Dr. Partridge-Y, Dr. Brown-Y, Ms. Mathews-Y, Dr. Cosgrove-Y and Dr. Epstein-Y.

The meeting is being conducted in-person and remotely using Zoom consistent with Governor Baker's March 12, 2021 executive order and as amended on June 15, 2021, regarding COVID-19. The materials for this meeting were circulated previously and are available on the Town website. This meeting is being recorded.

Approval of Minutes of February 10, 2022

Upon motion duly made by Dr. Partridge and seconded by Dr. Cosgrove, it was unanimously voted to approve the above minutes as amended. Dr. Partridge-Y, Ms. Mathews-Y, Dr. Brown-Y, Dr. Cosgrove-Y and Dr. Epstein-Y. Motion passed 5-0.

Approval of Minutes of March 4, 2022

Upon motion duly made by Dr. Epstein and seconded by Ms. Mathews, it was unanimously voted to approve the above minutes as amended. Dr. Partridge-Y, Ms. Mathews-Y, Dr. Brown-Y, Dr. Cosgrove-Y and Dr. Epstein-Y. Motion passed 5-0.

New Team Members

Mr. McDonald stated that there have been a number of staff additions to the public health division and a few more are planned. Two staff members are assisting with accreditation and public health special projects. One part-time member is working on regional grants sharing with Dover and Medfield.



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Starting March 1st Diana Acosta will be the full-time manager of the two shared services health grants (Public Health Excellence and Contact Tracing). A full-time environmental health agent will be hired to replace Diana. The public health workforce is in high demand and there are statewide efforts to support regional sharing of services.

Dr. Partridge noted the impressive education credentials and expertise of staff members.

Discussion ensued on the state-wide technical assistance grants to help capacity building of health departments and shared services. Ms. Read stated her appreciation on behalf of the Medfield Board of Health to Mr. McDonald and Ms. Zike for their support.

Staff Reports

Emergency Management – Michael Lethin

Mr. Lethin reported that the Emergency Operations Center Hazard and Vulnerability Assessment has been completed. The tool selected will align the Town with Region 4AB. The LEPC will collaboratively fill out the tool at its May meeting on May 9th from 11:00AM to 1:00PM at the Public Safety Building. This in-person meeting is open to the public.

MEMA provided a “Until Help Arrives” class for the Town leadership which provides training on how to respond to an emergency instantaneously when it happens until first responders arrive. He asked that those other town groups wishing to have the training to contact him to schedule.

Emergency Management – Ms. Zike for Taleb Abdelrahim

Ms. Zike reported that Mr. Abdelrahim has completed the Covid drive-thru PCR testing action plan and they are waiting for approval by the state. Mr. Abdelrahim is also coordinating and scheduling MRC in-person training events with the American Red Cross on opening a shelter, and CPR training from the Nursing Unit and MRC volunteers. The MRC activation survey, which is required to remain an active MRC unit, has been submitted.

Discussion ensued on the delay on drive-thru testing. Ms. Zike reported that an application has been submitted and she has received no response. The Abbott testing machine cannot be rented until approval has been obtained. She will continue to follow-up and will go directly to CMS if response is not received.

Public Health Nursing – Mary Fountaine

Ms. Fountaine reported that, as a result of a request made at the January meeting, she conducted a review of hepatitis C cases to investigate potential trends. A records check for the previous four years uncovered a discrepancy in the numbers previously reported. Because there is a twelve-month window for cases to be confirmed or revoked, the current fiscal year should always have a higher case count than previous years. Furthermore, since there are monthly reports, the updates from months or years previous are not being reflected in the rolling count. This will be considered when the communicable disease spreadsheet is revised for FY2023. This has promoted a review of how the infectious disease monthly report is done. The original report considered not only what cases were worked on during the month, but what diseases were in the general population at that time.



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Mr. Fountaine also reported that the recent National Tuberculosis Day revealed that Ukraine has the fourth highest incidence of tuberculosis in Europe. With Ukrainian refugees expected in this country, there is likely to be an uptick in tuberculosis infections. Through a notification program, all residents of Ukraine entering Needham will be tested for TB.

Substance Use Prevention – Karen Shannon

Ms. Shannon reported that the focus of last month was to bring mental health topics to the community. Substance Abuse Prevention in Needham (SPAN) presented the forum “Mental Health Minutes” which interviewed several mental health clinicians in Town to create short videos for social media pages to provide answers to questions around youth mental health concerns and offer resources and tips to support youth and their families.

The event on March 14th featured N.H. Supreme Court Justice John Broderick discussing mental health and substance abuse in his own family.

The STOP grant (STOPing Underage Access and Use of Alcohol) completed its January TIPS training. A grant was obtained to purchase We Card Calendars. These were hand-delivered to licensees to boost best practices and were gratefully received as a valuable tool.

Discussion ensued on the final stages of the vaping grant. Ms. Shannon reported that a formal summary of the grant will be available in upcoming months. School nurses at the high school reported very little utilization of the cessation program during the pandemic. The nurses know how to implement the intervention program but have challenges regarding how to motivate students to do the work and explore options of cessation. Ms. Shannon and her staff will take a closer look at the program and how to support school nurses in implementation after the grant ends.

Discussion ensued on the management of the program. Ms. Shannon stated that when a student under the age of eighteen years voluntarily comes to a nurse and decides to explore the cessation program, it is considered confidential, and the parent is not contacted. Quantitative data will be available when the results of the MetroWest survey are published by the end of May.

MassCall3 Cluster – Carol Read

Ms. Read reported that Nicole Augustine has been contracted with for her extensive experience in prevention and public health consultant. The opportunity is for training and consultation to bring diverse members to the table on substance abuse.

The CCIT Community Partners program hired a replacement for Kim Kitters in emergency services. Chris Hutchinson is in training and will start soon.

The Assistant District Attorney published data on 113 overdose deaths in Norfolk County in 2021. Statistics from prior years are: 2020, 113, 2019 103; 2018 124. Discussion ensued.



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Traveling Meals Program – Timothy Muir McDonald

Mr. McDonald reported that Rebecca Hall, the new coordinator of Traveling Meals, is getting up to speed on the program. Mr. McDonald reported that this year's volume is comparable to last year's. There has been a slight decline due to attrition of resident deaths and those moving out of the area. 729 meals were delivered in February. Discussion ensued on the long-term viability of the program. Mr. McDonald noted there has been some discussion with a consultant about possibly remodeling the kitchen at the Center at the Heights to prepare a higher volume of meals. Other sites are being considered. Discussion ensued including partnering food service operations with the hospital and Springwell. Ms. Mathews noted that there are funding sources from the FDA to address food insecurity.

Accreditation Report - Lynn Schoeff

Ms. Schoeff reported that two part-time employees have been hired to work on public health accreditation. She addressed how the community health needs assessment is done. In the past the Town has worked closely with BID Needham to enhance the focus on Needham as opposed to other communities in the catchment area. This time the hospital conducted the assessment during the pandemic and NPHD was not able to participate. There will still be valuable data to consider.

A senior survey will be conducted. The last one completed in 2016 focused on housing and transportation. This time the survey will expand on issues to include those related to the pandemic, i.e., isolation, mental health, food security and physical and emotional aftereffects of Covid.

Ms. Schoeff reported that feedback had been received about NPHD's participating in the Pathways Program, the new recognition program for small departments seeking accreditation. A summary of this feedback will be available next month.

The new public health accreditation standards for 2022 have been published.

Environmental Health – Tara Gurge and Diana Acosta

Ms. Gurge reported that Rebecca Hall has replaced Maryanne Dinell as Travelling Meals Coordinator. Ally Littlefield accepted the position as the full-time health agent. and she is currently in training.

A revised MOU and a temporary food permit (expiring on March 31st) have been issued to The Rice Barn. The owner has worked with a food consultant, which he has paid for himself. Maureen Lee conducted training in January and February and is conducting audit inspections this month. Additional training for a ServSafe Food Manager was conducted for a new full-time staff member and the certificate is pending. Weekly pest control was conducted with good results. At the end of the month all audit information will be reviewed to determine if sufficient trained staff are present on site and verify whether ongoing improvement is being observed in order to issue an extended food permit. Both Dr. Brown and Dr. Partridge will be notified.

Ms. Acosta reported that Sweet Tomatoes Pizza was issued an MOU to follow proper time and temperature practices. A zoom meeting was held with the owner, and the establishment will be sending weekly logs for the next three months.



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Discussion ensued on the large number of food safety violations. Ms. Acosta has arranged for additional food safety training for restaurants due to high staff turnover during the pandemic.

Dr. Cosgrove reported receiving complaints from ex-residents of the Webster Green. Ms. Gurge reported that prior problems with the property have been resolved, and she has seen dramatic improvement in the operations. Monthly calls with corporate have resulted in quick response to complaints. Also, the staff has been increased to handle resident calls.

Public Health Nursing – Julie McCarthy

Ms. McCarthy reviewed the PowerPoint presentation on Covid data for the months of February and March including the following highlights. She reported that there are fluctuating increases. February had 184 cases, and March was not on the trajectory to get that high, but as of yesterday there were 139 cases. There is a daily increase, and this aligns with the rest of the state in incidence rate and percent positivity.

The confirmed and probable deaths definitions were updated by MA Department of Public Health. Roughly 4,000 deaths in Massachusetts, which were previously categorized as Covid deaths, were recategorized as stemming from other causes and 400 deaths were newly labelled as Covid deaths per the new criteria. This changed the confirmed Covid deaths in Needham from 123 confirmed deaths to 91 confirmed deaths.

The wastewater data are showing a slight increase in Covid levels. Since antigen tests are being used more frequently than PCR tests, the wastewater is a more accurate indicator of incidence rates.

Discussion ensued. Ms. Mathews suggested that the school nurses encourage parents to report their own incidence of Covid to the Town. Ms. McCarthy noted that there is a forum for such reporting, which has a fluctuating incidence of notification. Dr. Partridge encouraged all residents to stay up to date on booster shots.

1688 Central Avenue and Licensed Site Professional Scope of Work

Mr. McDonald updated the Board on the status of the project. The developer has appealed the decision of the Planning Board with regard to the disposition of the property. Discussion ensued and it was the consensus of the Board to go not forward at this time with the retention of a licensed site professional to conduct an independent site review.

Synthetic Field Turf Testing and Results

Ms. Gurge reported that she had received a follow up email from Fuss & O'Neill with answers to the Board's inquiries on the report on the crumb rubber monitoring. The firm reiterated that resampling was not warranted. Discussion ensued on the possible value of conducting a "blank" and testing after a rain to determine if there is runoff, which might get into the groundwater. Ms. Gurge will contact the firm and report back the concerns of the Board as to retesting.



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Pesticide Reduction PSA and Brochure Revised Drafts – Ally Littlefield

Ms. Littlefield reported that she had worked with the feedback from the Board to reflect more neutral language. Given that the changes would have to be substantial, a new brochure would have to be developed. Ms. Littlefield looked to the Board for direction regarding focusing on a public service announcement (PSA) or reworking the brochure to include integrated pest management (IPM) as well as an organic approach to pest control.

Discussion ensued. Because some residents have signed up for electronic billing, which is outsourced, and the company may not agree to include attachments with the bills, NPHD will need to find other mechanisms to get information out. Board members brainstormed ideas for disseminating information and debated the value of the brochure. It was the consensus of the Board to go ahead with the PSA, incorporating links to resources including IPM and organic information, and to continue work on developing new brochure.

Board of Health Votes: Agent Redesignation and Charge to Educate and Inform Community re: Health Implications of Policies and Programs – Timothy Muir McDonald

Mr. McDonald stated that two votes are needed from the Board: the annual redesignation of the agents of the Board of Health, and annual reissuance of the Board's charge to the Public Health Division to educate and inform the community.

Upon motion duly made by Dr. Epstein and seconded by Dr. Cosgrove, it was unanimously voted to designate Timothy Muir McDonald, Director of Health and Human Services as the Board's agent and Tara Gurge and Tiffany Zike, Assistant Public Health Directors, as its deputy agents. Dr. Partridge-Y, Dr. Brown-Y, Ms. Mathews-Y, Dr. Cosgrove-Y and Dr. Epstein-Y. Motion carries 5-0.

Upon motion duly made by Dr. Cosgrove and seconded by Dr. Epstein, it was unanimously voted to reissue the Board's charge to the Public Health Division to educate and inform the community about the public health impact of policies and programs. Dr. Partridge-Y, Dr. Brown-Y, Ms. Mathews-Y, Dr. Cosgrove-Y and Dr. Epstein-Y. Motion carries 5-0.

Other Items

- Mr. McDonald suggested postponing the discussion of entheogenic plants until next month.
- The Board will have to reorganize at the April 2022 meeting, as it does every year after the Town election.
- As Ms. Mathews will be resigning from the Board, both the Chair and the Vice Chair positions will be open.
- There is proposed legislation for private drinking wells.
- Olin College is requesting a plumbing variance related to their intention to change some gendered restrooms to non-gendered rest rooms. The changes will not actually involve plumbing. The Board members informally agreed to support Olin's request.

Proposed legislation S2667 Private Wells – information only

Mr. McDonald brought to the Board's attention the MassDEP's combined sewer overflow notification requirements and how they impact the Town.



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Also received was notification of an Act before the legislature to promote drinking water quality for all. Discussion ensued and the Board expressed no public health concerns to the proposed changes.

Proposed Changes to Board of Health Article 20 as requested from Sira Naturals RMD

Mr. McDonald introduced discussion about proposed changes to Article 20 of the Board of Health regulations in response to Sira Naturals' request in September 2021. A summary of these recommendations was presented to the Board at its January 20, 2022, meeting. Staff has completed diligent research, and a summary thereof and a draft revision of Article 20 is presented for the Board's decision.

Most of the proposed changes reflect the Cannabis Control Commission regulation (the existing BOH regulation reflected the initial regulation promulgated by MA DPH). The major change is in the name given to the facilities, now referred to as *Marijuana Treatment Centers* (MTC) rather than as *Registered Marijuana Dispensaries*.

Ms. Zike reviewed the other proposed changes.

- Amend 20.6.10 to allow Sira Naturals to use its logo on promotional items and materials. NPHD is waiting for more information from Cheryl Sbarra about whether or not the BOH has any jurisdiction in this area.
- Add specific descriptions of what is not allowed on edible packaging. The new language reflects the language in the CCC regulation. (BOH members also discussed their desire to review edible products before they are marketed.)
- Discontinue the requirement to submit CORI reports now that the Cannabis Control Commission has that requirement.
- Amend to allow posting prices inside the treatment center as long as it is not visible from outside the facility.
- Remove the statement that MTCs are non-profit institutions.

The Board is awaiting feedback from Cheryl Sbarra before determining its position on the requested changes. The next steps are to inform Sira Naturals of proposed changes, schedule a hearing at the next BOH meeting, take public comment for consideration, and then vote.

Resignation

Dr. Partridge thanked Ms. Mathews for her dedicated service. She expressed appreciation for the opportunity to serve the Town, especially during the pandemic. She remains an advocate for public health in the future.



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Regular Monthly Meeting

April 22, 2022, 6:00-8:00PM

Adjournment

Upon motion duly made by Dr. Epstein and seconded by Dr. Cosgrove, it was unanimously voted to adjourn. Dr. Partridge-Y, Dr. Brown-Y, Ms. Mathews-Y, Dr. Cosgrove-Y and Dr. Epstein-Y. The meeting adjourned at 11:01PM.

Attachment: March 2022 Meeting Packet

DRAFT



**Board of Health
TOWN OF NEEDHAM
AGENDA FACT SHEET**



MEETING DATE: 4/27/2022

Agenda Item	Follow-up from Rice Barn Hearing on April 25th and Continued Discussion of Restaurant Compliance
Presenter	Timothy McDonald, Director of Health & Human Services Tara Gurge, Assistant Public Health Director Ally Littlefield, Environmental Health Agent

1.	BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED
	The Board of Health and the Public Health Division staff members will discuss the results of the April 25 th hearing and the ongoing Food Code compliance challenges from the Rice Barn restaurant.
2.	VOTE REQUIRED BY BOARD OF HEALTH
	Vote is not required.
3.	BACK UP INFORMATION:
	Rice Barn Packet for Board of Health_4.20.2022 (same material as the April 25 th hearing)



NEEDHAM PUBLIC HEALTH



Memorandum

To: Needham Board of Health
From: Tara Gurge, Assistant Public Health Director
Ally Littlefield, Environmental Health Agent
CC: Timothy McDonald, Director of Health & Human Services
Christopher Heep, Esq., Town Counsel
Date: April 20, 2022
Re: Emergency Closure and Summary Suspension of Food Service Establishment
Operating Permit of the Rice Barn restaurant

Following an inspection of the Rice Barn restaurant conducted on Saturday April 16, 2022 by Ms. Ally Littlefield and Ms. Monica Pancare, Environmental Health Agents of the Needham Public Health Division, an extremely unsatisfactory inspection report was filed by Ms. Littlefield and Ms. Pancare. During the course of their inspection, they found four priority violations of the food code, along with seven priority foundation violations and a further nine core violations. Further a number of the violations were repeat offenses that had not been corrected despite being noted on previous Public Health Division inspections and in a consultant's operational audit report.

Based upon the number and degree of the violations present at the Rice Barn restaurant, Ms. Littlefield and Ms. Pancare recommended the immediate closure of the Rice Barn restaurant. Finding that the Rice Barn restaurant represented an imminent health hazard due to serious and repeated violations of 105 CMR 590.000¹, Ms. Gurge, acting on behalf of the Needham Board of Health and with its designated authority to "examine all nuisances, sources of filth and causes of sickness"² and to act for the destruction, removal, or prevention of the same, did order the emergency closure of the Rice Barn restaurant and the summary suspension of its Food Service Establishment Operating Permit with immediate effect. This emergency closure order and summary suspension of food service establishment operating permit was issued in compliance with all the conditions and criteria specified in 105 CMR 590.014(A).

As part of the terms specified in 105 CMR 590.014(A), the permit holder may request a hearing before the Board of Health within 10 days of receipt of the order. If requested in writing, the Board must schedule a hearing within three business days at which the permit holder may provide testimony and may present evidence as to why the order should be modified or withdrawn. The owner of the Rice Barn restaurant, Mr. Chalernpol Intha, did file a request for a hearing in writing on April 20, 2022, the same day he received the closure order. Thus a hearing must be

¹ 105 CMR 590.00: State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments available at: <https://www.mass.gov/regulations/105-CMR-59000-state-sanitary-code-chapter-x-minimum-sanitation-standards-for-food-establishments>

² M.G.L. ch. 111, s. 122, available at: <https://malegislature.gov/Laws/GeneralLaws/PartI/TitleXVI/Chapter111/Section122>



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scheduled within three business days, which means on or before midnight on Monday April 25, 2022. Mr. McDonald will contact the Board of Health to schedule the hearing.

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Upon reviewing the full record of inspection reports, pest control reports, cleaning logs, corrective action plans, consultant audits, and Memoranda of Understanding (MOUs), Ms. Gurge and Mr. McDonald found a troubling pattern of food code violations, poor staff training, high staff turnover, and a general lack of managerial control over the restaurant and its operations. In the view of Ms. Gurge and Mr. McDonald, the ownership and management team of the Rice Barn has repeatedly demonstrated their collective inability to sustain a safe and sanitary food establishment.

Collaborating with restaurants to improve their safe and sanitary operations remains a top priority of the Needham Public Health Division. However, Needham Public Health staff members have not seen sufficient improvement in the Rice Barn's food safety policies and procedures, despite exhaustive efforts to educate Mr. Intha and his staff over the past four-plus years. While we will await the outcome of the hearing where Mr. Intha will challenge the Emergency Closure and Summary Suspension Order, it is the belief of the staff of the Needham Public Health Division that a permanent revocation of the Rice Barn's operating permit is warranted. That belief, which has not yet been incorporated into an Order Letter, is based on a significant record which is outlined in a series of attached documents.

Attached to this memo is a copy of the Emergency Closure and Summary Suspension Order letter and a summary PowerPoint presentation, along with a series of inspection reports, corrective actions plans, and MOUs. Of particular note are the following:

- On the week of September 18th, 2019 two separate [foodborne illness complaints](#) against the Rice Barn were reported to Environmental Health Agent, Ms. Diana Acosta. In response, an administrative hearing was held with Mr. McDonald, Ms. Gurge, Ms. Acosta, Ms. Tiffany Zike, Mr. Intha, and two Rice Barn staff members.
- Per the Public Health Division's requirements, Mr. Intha [contracted](#) with Mojin Solutions LLC food safety consultant, Maureen Lee from September 30th, 2019 to July 17th, 2020. A total of [12 audits](#) were completed, along with on-going, comprehensive food safety trainings for all staff members. While audits documented improvements in food safety practices and procedures, food safety inspection officers have continued to find priority and priority foundation violations at nearly all [routine inspections](#).
- On November 22, 2021 a [Memorandum of Understanding \(MOU\)](#) was drafted by Ms. Gurge and Ms. Acosta, and signed by Mr. Intha in response to ongoing priority violations found by inspector Ms. Pancare. For renewal of the Rice Barn's January food permit, conditions of the MOU had to be met. Due to minor improvement and Mr. Intha's plea for more time to sufficiently train his staff, the Needham Public Health Division revised the current MOU and required Mr. Intha to re-hire Mojin Solutions LLC. Despite



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multiple extensions, the MOU conditions have still not met, as evidenced by [recent audits](#) completed by Ms. Maureen Lee, and routine inspection reports.

- A [final inspection](#) was conducted by Environmental Health Agents Ms. Monica Pancare and myself on Saturday, April 16th, 2022, which revealed a total of 20 violations. Small improvements were observed, however, many high severity items noted in previous reports and the updated MOU remained uncorrected.

Please let me know if you have questions or concerns, or if I may provide additional information. Thank you for reviewing this information.

Sincerely,

Ally Littlefield, M.S.
Environmental Health Agent

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



NEEDHAM PUBLIC HEALTH DIVISION



Certified Mail #7016 3010 0001 0243 3094

Return Receipt Requested

SUMMARY SUSPENSION ORDER M.G.L. c.111, §30 and 105 CMR 590.014(C)

Mr. Chalernpol Intha, Owner of the Rice Barn Restaurant
72 Manchester Road
Newton, MA 02461

The Needham Board of Health's authorized agents have determined that an imminent health hazard exists at The Rice Barn restaurant located at 1037 Great Plain Avenue, Needham, MA 02492, and that the imminent health hazard requires the immediate suspension of the food establishment operating permit.

The repeated violations of the *2013 Federal Food Code*¹ and *105 CMR 590- State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments*² that lead to this determination of an imminent health hazard are:

- **FC 2-103.11 (N) Duties of Person in Charge** - The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.
- **FC 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.
- **FC 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking** - Time/temperature control for safety food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days.
- **FC 5-205.15 System Maintained in Good Repair** - A plumbing system shall be: (A) Repaired according to LAW; P and (B) Maintained in good repair.
- **FC 4-501.12 Cutting Surfaces** - Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.
- **FC 5-501.13 Receptacles** - (A) Except as specified in ¶ (B) of this section, receptacles and waste handling units for REFUSE, recyclables, and returnables and for use with materials containing food residue shall be durable, cleanable, insect- and rodent-resistant, leakproof, and nonabsorbent. 167 numbers and capacities.

¹ Available at: <https://www.fda.gov/food/fda-food-code/food-code-2013>

² Available at: <https://www.mass.gov/regulations/105-CMR-59000-state-sanitary-code-chapter-x-minimum-sanitation-standards-for-food-establishments>

- **FC 6-501.114 Maintaining Premises, Unnecessary Items and Litter** -The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.
- **FC 4-601.11 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils** - (C) nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.
- **6-501.111 Controlling Pest.** The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: (B) Routinely inspecting the PREMISES for evidence of pests and (D) Eliminating harborage conditions.

Based on the foregoing, it is hereby **ORDERED** that all operations of The Rice Barn shall **immediately cease and desist on April 20, 2022**. This emergency closure shall remain in effect until the conditions cited above are corrected, and the corrections have been confirmed by the Board of Health or its authorized agent through reinspection or other means as appropriate.

You have the right to challenge this emergency order at a hearing before the Board of Health, provided you file a written request for a hearing within ten (10) days of receipt of this Summary Suspension Order. In the event of such a request, a hearing will be scheduled within three (3) business days after receipt of a written request. You also have the right to inspect and obtain copies of all relevant inspection reports, orders, notices, and other documentary information in the possession of the Needham Public Health Division and Board of Health. You have the right to be represented at any hearing.

If you wish to request a hearing, a written request should be delivered to:

Ms. Tara Gurge, Assistant Public Health Director
Rosemary Recreation Complex
178 Rosemary Street
Needham, MA 02494

As stated above, this Summary Suspension Order is effective immediately; a written request for a hearing **does not** stay the effectiveness of this Order.

Please feel free to contact the Public Health Division if you have any additional questions on what was stated in this emergency order letter. Tara Gurge can be reached at (781) 455-7940; Ext. 211 or via email Tgurge@needhamma.gov. You can also contact Ally Littlefield at (781) 455-7940; Ext. 220 or via email at Alittlefield@needhamma.gov.

Issued this 20th day of April, 2022.



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

cc: Timothy McDonald, Director of Health and Human Services
Needham Board of Health

Christopher Heep, Needham Town Counsel
Ally Littlefield, Environmental Health Agent
Monica Pancare, Environmental Health Agent



Rice Barn History

1037 Great Plain Ave,
Needham, MA

Timeline

9/25/19 Two separate foodborne illness complaints prompted an administrative hearing

9/30/19 Per Public Health Division requirements, a food safety consultant contract was signed (Ms. Maureen Lee; Mojin Solutions)

7/17/20 A total of 12 audits completed by Ms. Maureen Lee, noticeable improvement, training ceased

1/1/22 Certain MOU conditions not met. Due to weekly cleaning logs, improvement noted in cleaning and less pest activity observed. Permit renewed for one month while re-assess.

11/22/21 MOU drafted and signed. Conditions put in place in order to monitor progress to have permit renewed in January.

10/16/21 Food inspector Ms. Monica Pancare observed 17 violations (routine inspection). Re-inspection scheduled, plan of action discussed

1/25/22 MOU revised for 60 day permit. MUST continue weekly logs and pest control service. Must begin working with Ms. Maureen Lee to re-train staff and conduct additional audit inspections to remain open.

3/29/22 60 days up, decision must be made. MOU CONDITIONS STILL NOT MET (still have insufficiently trained staff.) Keeping up with weekly cleaning logs and weekly pest service schedules, however one pest service was not completed.

4/1/22 Extended one last time due to owners' plea to give additional time for 3 staff to get ServSafe Certified, and Food Allergy trained, and will allow to remain open as long as they continue to work with Ms. Maureen Lee.

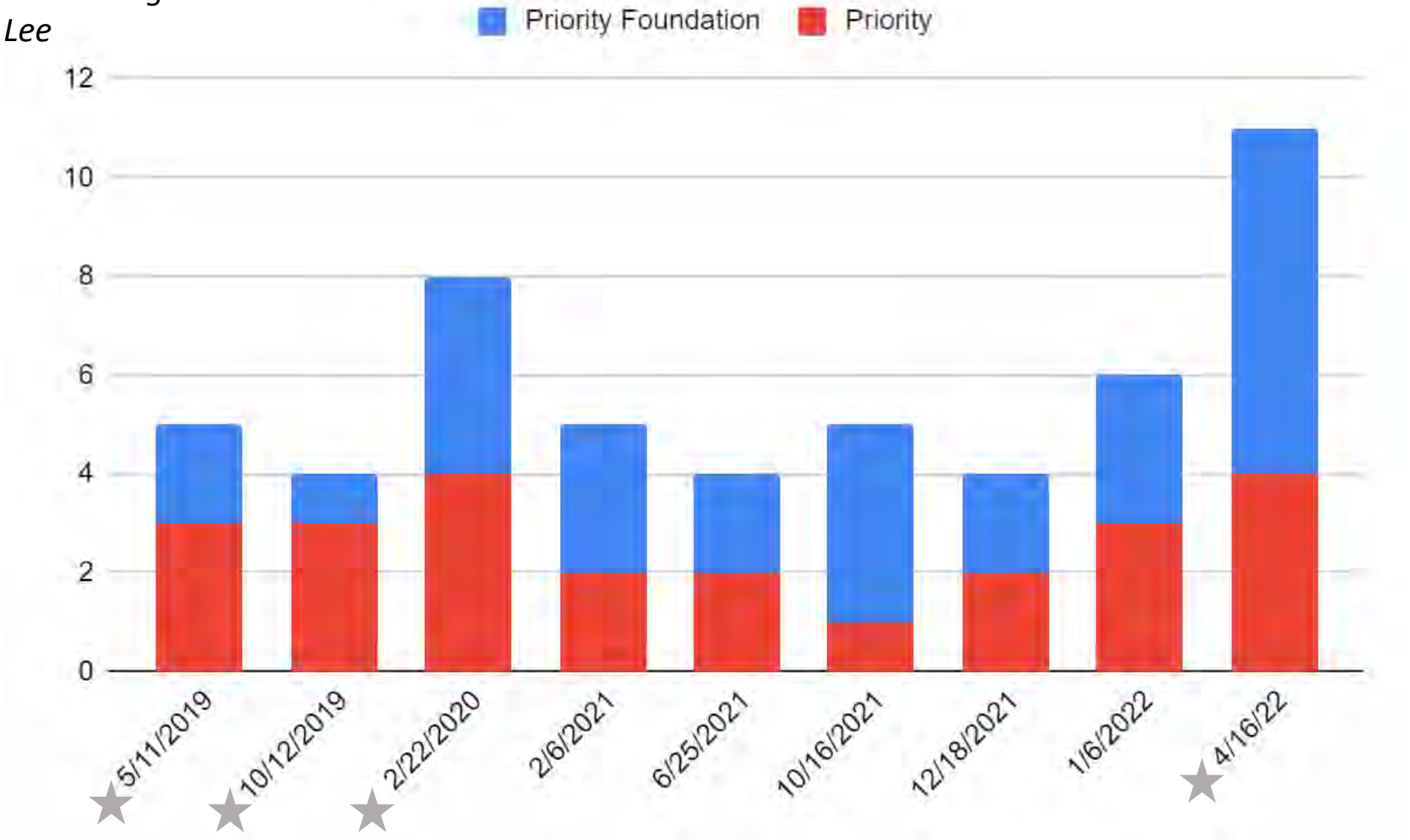
Most Recent Inspection Violations – 4/16/2022

The most recent inspection conducted by Ms. Monica Pancare and Ms. Ally Littlefield revealed 4 priority violations, 7 priority foundation violations, and 9 core violations.

FOOD ESTABLISHMENT INSPECTION REPORT R-10									
Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector				
3422D	4/16/22	1:14 PM 5:45 PM	Routine	Food Service	M.Pancare				
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat	
					4	7	9	2	
Foodborne Illness Risk Factors and Public Health Interventions									
IN = in compliance OUT = out of compliance N/O = not observed NA = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow									
Supervision					Protection from Contamination (Cont'd)				
1. PIC present, demonstrates knowledge, and performs duties					15. Food separated and protected				
2. Certified Food Protection Manager					16. Food-contact surfaces, cleaned & sanitized				
Employee Health					17. Proper disposition of returned, previously served,				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting									
4. Proper use of restriction and exclusion					Time/Temperature Control for Safety				
5. Procedures for responding to vomiting and diarrheal events					18. Proper cooking time & temperatures				
Good Hygienic Practices					19. Proper reheating procedures for hot holding				
6. Proper eating, tasting, drinking, or tobacco use					20. Proper cooling time and temperature				
7. No discharge from eyes, nose, and mouth					21. Proper hot holding temperatures				
Preventing Contamination by Hands					22. Proper cold holding temperatures				
8. Hands clean & properly washed					23. Proper date marking and disposition				
9. No bare hand contact with RTE food or a pre-approved					24. Time as a Public Health Control, procedures & records				
10. Adequate handwashing sinks supplied and accessible					Consumer Advisory				
					25. Consumer advisory provided for raw/undercooked food				
Approved Source					Highly Susceptible Populations				
11. Food obtained from approved source					26. Pasteurized foods used; prohibited foods not offered				
12. Food received at proper temperature					Food/Color Additives and Toxic Substances				
13. Food in good condition, safe & unadulterated					27. Food additives: approved & properly used				
14. Required records available: shellstock tags, parasite					28. Toxic substances properly identified, stored & used				
					Conformance with Approved Procedures				
					29. Compliance with variance/specialized process/HACCP				
Repeat Violations Highlighted in Yellow									
Good Retail Practices									
Safe Food and Water					Proper Use of Utensils				
30. Pasteurized eggs used where required					43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & items: properly stored, dried & handled				
32. Variance obtained for specialized processing methods					45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.					Utensils, Equipment and Vending				
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used					48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean				
Food Identification					Physical Facilities				
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices				
					52. Sanitizers & utensils under permanent dispensing				

Documented Violations on Routine Inspections 2019-2022

★ = timeframe working with
Maureen Lee



Last Modified Memorandum of Understanding

Updated on 1/25/2022

Items Added to Original Document

1. Must add exterior service to current pest control plan. An updated pest control contract must be submitted to the Public Health Division.
2. All refrigerated ready-to-eat and Time/Temperature Control for Safety (TCS) foods must be properly datemarked.
3. On-going violations must be corrected immediately. Ex. Clutter in basement must be cleared, items must be stored properly at proper temperatures, etc.
4. ***Must work with a third-party food consultant.***



Needham Public Health Division
178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



MODIFIED MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (the "MOU" or "Memorandum") is entered into on November 22, 2021 (the "Effective Date"), by and between Needham Public Health Division located at 178 Rosemary St, Needham Heights, Massachusetts 02494 (the "First Party"), and The Rice Barn located at 1037 Great Plain Ave, Needham, Massachusetts 02492 (the "Second Party"). First Party and Second Party may be referred to individually as the "Party", or collectively, the "Parties". **This agreement was updated on January 25, 2022.**

1. PURPOSE AND SCOPE

The Parties intend for this Memorandum to provide the cornerstone and structure for any and all future contracts being considered by the Parties, and which may be related to the scope of compliance with state and federal food codes.

2. OBJECTIVES

The Rice Barn shall endeavor to work to develop and establish policies and procedures that will promote and sustain a safe and sanitary Food Establishment which adheres to the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments and intend to maintain a product and/or service that meets or exceeds all business and industry standards.

3. RESPONSIBILITIES AND OBLIGATIONS OF THE PARTIES

A commitment by Rice Barn with respect to correct the violations described in all previous inspection all reports will result only from execution of definitive agreements, subject to the conditions contained therein.

Needham Public Health Division shall render and provide the following services that include, but are not limited to:

- The Needham Public Health Division and any other parties hired by the Public Health Division will continue to conduct check-ins, at random, to ensure safe and sanitary conditions are being maintained. Any logs can and will be spot checked to ensure compliance.
- Follow up inspections will have a charge of \$125 each. This fee will be added to the renewal fee for the 2022 Food Establishment Permit.

The Rice Barn shall render and provide the following services that include, but are not limited to:

- There must be at **least two trained staff** who hold a Food Protection Manager and Food Allergy Training certificates by **January 1, 2022**. **A Food Protection Manager must be on site at all hours that the establishment is open. This is in addition to the owner**, who already has a ServSafe food training certificate.
- New hires must have food safety training. They must be trained in maintaining the establishment's temperature and cleaning logs. Daily refrigerator temperature logs are required

Memorandum of Understanding Status

Item 1: There must be at least two trained staff who hold a Food Protection Manager and Food Allergy Training certificates by January 1st, 2022. A Food Protection Manager must be on site at all hours that the establishment is open. This is in addition to the owner, who already has a ServSafe food training certificate.



The Rice Barn Staff Certification Status

Ms. Jackie Pierce *Server -Pending*

Mr. Patcharee Puangposob *Chef - Certified*

Mr. Chalernpol (Charles) Intha *Owner/Manager - Certified*

Mr. Andy Zhang *Cook - Pending*

Mr. Luis Marroguin *Cook -Pending*

Mr. Manuel *Chef - Pending*

STATUS: PENDING

Memorandum of Understanding Status

Item 4: Pest control to be performed in all areas of the food establishment both interior and exterior weekly by a licensed pest control operator. All weekly reports must be submitted to the Needham Public Health Division. Any holes or gaps identified in the reports must be repaired as soon as possible. If it cannot be immediately addressed, continued monitoring of holes and gaps must be part of the building envelope maintenance protocols.

STATUS: PENDING



Lapse in Service and Urgent Pest Recommendations Not Addressed

Mr. Chalernpol Intha had one week where there was a lapse in pest services.

Public Health Division staff members have concerns that Mr. Chalernpol Intha has inconsistent pest control services. Whether the result of financial challenges, disorganization, or other reasons, the lack of consistent pest control services is an ongoing challenge and makes it difficult for Mr. Chalernpol Intha to run a food service establishment in a safe and hygienic manner.

On the latest pest control report (3-1-2022), Ehrlich, noted two areas with gaps that need to be filled, which have not been addressed. In addition, there are cleaning suggestions that also require Mr. Chalernpol Intha's attention.

Memorandum of Understanding Status

Item 5: Ownership and staff of The Rice Barn restaurant is on a strict and frequent cleaning protocol. Cleaning logs must be filled out daily by staff and submitted to the Health Division on a weekly basis (does not have to be daily). Ware washing sinks, and sanitizer for storage of wiping cloths must be used. All required thermometers and test strips must be readily available, and staff must be trained in proper use. The restaurant must be maintained and free of excessive food debris and grease buildup on and under any equipment.



Last Audit (3/31/22): Cleaning Violations Observed

The last audit revealed three items that do not meet the requirement for maintaining a clean and sanitary restaurant. These include soiled kitchen refrigeration units (both interior and exterior), cutting board surfaces in poor condition, and surfaces identified that need to be renovated so they're commercial grade, smooth, non-porous and easily cleanable.

Last Inspection (4/16/22)

The last inspection revealed all three items listed above have not been corrected. Most surfaces in the kitchen were observed soiled.

STATUS: NOT MET

Memorandum of Understanding Status

Item 7: All refrigerated ready-to-eat and Time/Temperature Control for Safety (TCS) foods must be properly date marked. The preparation date is Day 1. Foods can only be kept for a maximum of 7 days.



Last Audit (3/31/22): Date Marking Violation Observed

The last audit revealed several items in the 2-door reach-in refrigeration unit without date-marking.

Last Inspection (4/16/22)

The last inspection revealed a few items not date-marked. All items were observed incorrectly labeled (did not include name of food).

STATUS: NOT MET

Memorandum of Understanding Status

Item 8: On-going violations must be corrected immediately. Ex. clutter in basement must be cleared, items must be stored properly at proper temperatures, etc. Refer to past reports emailed.



Last Audit (3/31/22): Observed Repeat Violations

Repeat violations were discovered in the most recent audit. These included unnecessary clutter and soiled equipment found in the basement, and the improper storage of raw beef and chicken, posing threat to cross-contamination of raw animal products.

Last Inspection (4/16/22)

The last inspection revealed that soiled equipment was not removed from basement or cleaned. Improper storage of raw beef and chicken was observed again. Physical facilities were not maintained and cleaned properly. Signs of pest activity was observed (dead mouse and rodent feces).

STATUS: NOT MET

Documented Complaints



September 2019: Two foodborne illness complaints were received from two separate parties who ate at Rice Barn on the same day. A follow up site inspection was conducted. Temperatures were found in range. There was concern with how Pad Thai noodles are prepared as they are left out soaking in room temperature water, but it is not clear how long they stay like this before they are cooked. There was a discussion with the manager emphasizing the importance of allergy awareness and how to prepare/serve meals for those affected. This prompted an administrative hearing with Ms. Tara Gurge, Ms. Tiffany Zike, Diana Acosta, Tim McDonald, Mr. Charles Intha, and two other staff members.

March 2020: Customer reported seeing mice droppings along the windowsill. Inspector Diana Acosta observed them in-person and required them to clean them up and call pest control ASAP.

March 2022: A customer reported they had a reaction to an ingredient in their soup that had gluten in it. The customer told the server that they need gluten free as they have Celiac disease. Maureen Lee educated staff on ingredients and sub-ingredients. Charles realized they are not able to accommodate gluten free requests at this time.

Repeat Violations Observed in 2019-2022

IMPROPER FOOD STORAGE

SOILED EQUIPMENT/FOOD CONTACT SURFACES



10/12/2019

10/16/2021

5/11/2019

10/16/2021

Repeat Violations Observed in 2019-2022

UNNESSECARY CLUTTER (BASEMENT)



5/11/2019



12/18/2021



1/6/2022

Repeat Violations Observed in 2019-2022

IMPROPER COOLING



5/11/2019



1/6/2022

IMPROPER USE/SOILED WIPING CLOTHES



5/11/2019



1/6/2022

These photos are from 5 routine inspection reports.

Conclusion

- Our inspectors have found inconsistent minimal improvement over time regarding the frequency of priority and priority foundation violations, even with extensive ongoing training.
- There are 5 MOU items that are still not met, despite multiple extensions.
- As evidenced by our routine inspection reports, ongoing, repeat violations can be seen from 2019-2022. Several repeat violations were also seen at the most recent inspection, conducted on Saturday, April 16th.
- Our food inspection team feel that we have exhausted all efforts to allow this restaurant to continue to remain open to the public due to the ongoing lack of sufficiently trained staff and the ongoing food safety violations observed.



INSPECTION LIST DETAILED

R-39

Date
4/6/2022

Page Number
1

Inspection Violations List									
Date	Company / Address	Number	Inspector	Time in/Out	Pr	Violations Pf	Core	Total	Notes
11/19/201 Routine	The Rice Barn 1037 Great Plain Ave	2F0138 Diana		11:56					Hood was inspected August 29, 2018. Another staff member will be trained with ServSafe. Dirty equipment that is not being used in basement
12/05/201 Re-	The Rice Barn 1037 Great Plain Ave	DC6C6 Diana		12:34					Follow up from 11/19/18. Went over dumpster issue. New hot water heater was installed. The handwash sink next to prep area in kitchen was unblocked but
05/11/201 Routine	The Rice Barn 1037 Great Plain Ave	60944 Monica Pancare		4:14 4:10	3	2	12	17	Owner arrived 3:15pm Chalermopol Intha- ServeSafe certified Physical review with PIC including the basement and storage
09/23/201 Illness	The Rice Barn 1037 Great Plain Ave	1C016 D.Acosta		12:04 12:39	0	0	0	0	Complaint received by Donna on sept. 18. Complainant said they are gluten free pad Thai on sept. 14 and 17th and was sick both times. Came in
10/12/201 Routine	The Rice Barn 1037 Great Plain Ave	670A2 M.Pancare		4:33 6:00	3	1	6	10	Hood sticker October 2019 Grease trap 9/27/19 Basement needs immediate attention
02/22/202 Routine	The Rice Barn 1037 Great Plain Ave	67E29 M.Pancare		5:08 7:42	4	4	17	25	Upon arrival no employees were wearing gloves Improper thawing in warewashing sink which was soiled
03/06/202 General	The Rice Barn 1037 Great Plain Ave	E36E7 D.Acosta		2:06 2:35	0	0	3	3	Complaint called in at 1:52 pm. Customer reported just leaving The Rice Barn and reported seeing rodent droppings on windowsill
03/13/202 Re-	The Rice Barn 1037 Great Plain Ave	CC4BD D.Acosta		3:08 4:31	0	1	1	2	Allergy statement is added as an insert to the menu. Will send information on allergy statement.
02/06/202 Routine	The Rice Barn 1037 Great Plain Ave	1F1B8 M.Pancare		4:21 6:21	2	3	5	10	Hood cleaning compliant Dishmachine 50ppm chlorine Greasetrap 12/14/20
06/25/202 Routine	The Rice Barn 1037 Great Plain Ave	068D1 M.Pancare		8:22 9:49	2	2	4	8	Hood sticker April 2021 Food is stored properly Greasetrap log 5/14/21
10/16/202 Routine	The Rice Barn 1037 Great Plain Ave	7E909 M.Pancare		3:05 5:35	1	4	10	15	Greasetrap 9-3-21 Hoods compliant Overall facility not sanitary and not in good repair

INSPECTION LIST DETAILED (Cont'd)

Inspection Violations List								
Date/Type	Company / Address	Number / Inspector	Time in/Out	Pr	Violations		Total	Notes
					Pf	Core		
10/27/2022 Re-	The Rice Barn 1037 Great Plain Ave	113B7 D.Acosta	3:06 4:26	1	1	8	10	Paper towels available at handsink in basement. There is a smoke detector with a low battery beep in the basement. Droppings observed in the
11/13/2022 Re-	The Rice Barn 1037 Great Plain Ave	EF8E0 M.Pancare	5:11 5:59	1	1	4	6	Quat 200ppm Hand sinks stocked Overall improvements in cleaning and organization
12/02/2022 Re-	The Rice Barn 1037 Great Plain Ave	E8B24 D.Acosta	3:05 4:34	0	1	7	8	Pest control came in on Tuesday 11/30/21. Date marking is still not compliant. Explained to
12/18/2022 Routine	The Rice Barn 1037 Great Plain Ave	E85BB M.Pancare	12:34 1:38	2	2	4	8	Reinspection 12/18/21 Quat 200 ppm
01/06/2022 Routine	The Rice Barn 1037 Great Plain Ave	54807 D.Acosta	3:39 5:07	3	3	3	9	Reinspection. Need to print out 2022 permit. Only valid until Jan 31.



Needham Public Health
178 Rosemary Street
Needham, MA 02494
(781) 455-7940 ext. 504

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
3422D	4/16/22	1:14 PM 5:45 PM	Routine	Food Service	M.Pancare			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	Violation Summary:		<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
					4	7	9	2

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓					15. Food separated and protected	1	✓			✓
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	1	✓			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		✓			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures	✓				
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding	✓				
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	✓				
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures	✓				
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	✓				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	✓			
8. Hands clean & properly washed	✓					24. Time as a Public Health Control; procedures & records	✓				
9. No bare hand contact with RTE food or a pre-approved	1		✓			Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	1		✓		✓	25. Consumer advisory provided for raw/undercooked food	✓				
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered	✓				
12. Food received at proper temperature	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used	✓				
14. Required records available: shellstock tags, parasite	✓					28. Toxic substances properly identified, stored & used	2	✓			
						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	✓				

Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓					43. In-use utensils: properly stored	1	✓			
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled	1	✓			
32. Variance obtained for specialized processing methods	1		✓			45. Single-use/single-service articles: properly stored & used	1	✓			
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,	1	✓			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test	1	✓			✓
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	2	✓			
38. Insects, rodents & animals not present	2		✓			52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained	1	✓			
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	2	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	✓				

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal

M.Pancare

Chalernpol Intha - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Counter upon arrival. -



88

- -

Hood sticker Compliant -



FOOD SAFETY INSPECTION REPORT

Page Number

3

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

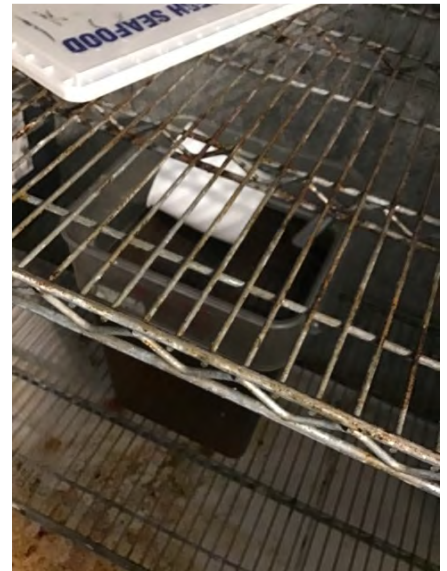
Newly installed 3 compartment sink in basement -



88

- -

Improper storage of in use utensils in basement -



FOOD SAFETY INSPECTION REPORT

Page Number

4

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

See #43 Improper storage of in use utensils stored in oyster sauce in walk in.

-



88

- -

Floor in walk in had water pooling on floor.
Floor is stained.
Clean floor and keep dry. Suggest using abrasive scour type pad to remove stains -



FOOD SAFETY INSPECTION REPORT

Page Number

5

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Mice feces in basement -



88

- -

Mice feces noted on bottom shelf where equipment is stored -



FOOD SAFETY INSPECTION REPORT

Page Number

6

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

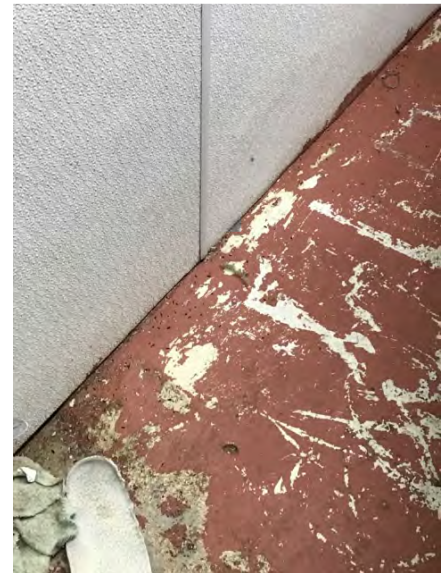
Mice feces too numerous to count in in basement. Along walls -



88

- -

Mices feces behind shelving In basement -



Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Page Number

7

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

No bare hand contact with RTE food

9 MA 590.003 (C) FC 3-301.11 (B) - Preventing Contamination from Hands - Kitchen -

- Pr** Latex gloves noted in kitchen on shelf. Do not use. 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. Single-use natural rubber latex gloves are not recommended for food contact in food establishments.*

10 5-204.11 Handwashing-Sinks-Location and Placement - Kitchen -

- COS Pf** Handsink blocked by trash can at arrival Code: *A handwashing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing area; and in, or immediately adjacent to, toilet rooms.*



Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

- COS Pr** Raw ground beef stored on bottom shelf next to raw chicken 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.*

FOOD SAFETY INSPECTION REPORT

Page Number

8

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - Basement -

- Pf** Food processor stored in basement unsanitary. Throughout kitchen area shelves, gaskets not "clean to sight clean to touch" *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** Improper datemarking. A cooked chicken half had an expiration date of 4/5/22. Product discarded. Other products had inconsistent datemarking. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 7-102.11 Common Name (Poisonous or Toxic Materials) - Kitchen -

- Pf** Spray device with grease cutter material not labeled. *Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*

FOOD SAFETY INSPECTION REPORT

Page Number

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The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

Date
4/16/22

Time In/Out
1:14 PM
5:45 PM

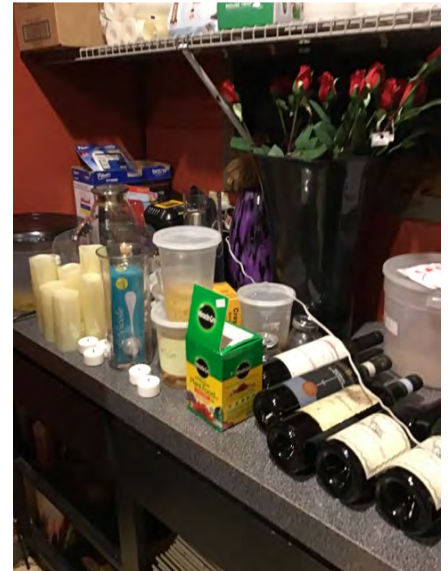
Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

28 7-201.11 Storage Separation - Service Station FOH -

Pr Toxic chemicals "miracle grow". Stored where food and equipment is located. The shelf above had mice glue type traps *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



Safe Food and Water

Variance obtained for specialized processing

32 8-103.11 Documentation of Proposed Variance and Justification - Storefront -

Pf Retail food products observed for sale with "pickling". No ingredient labels noted. This may need a HACCP plan. Please provide process, details, recipe, ingredients for plan review. Cease and desist until approved. *Code: Before a variance from a requirement of this Code is approved, the information that shall be provided by the person requesting the variance and retained in the RA's file on the food establishments includes: a statement of the proposed variance of the Code requirement citing relevant Code section numbers; an analysis of the rationale for how the potential public health hazards and nuisances addressed by the relevant Code sections will be alternatively addressed by the proposal; and a HACCP plan if required as specified that includes the information specified under 8-201.14 as it is relevant to the variance requested.*



FOOD SAFETY INSPECTION REPORT

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The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

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Date
4/16/22

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1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

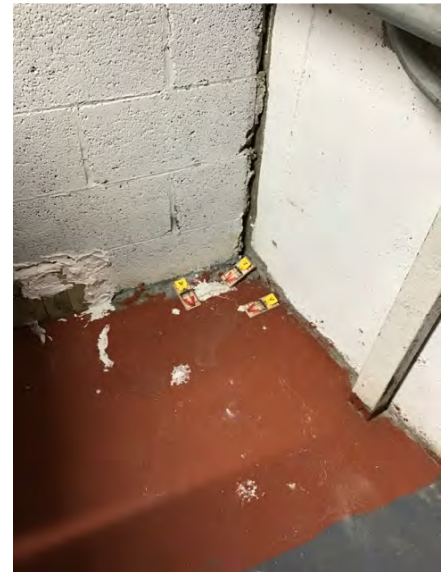
Prevention of Food Contamination

Insect, rodents & animals not present

38 6-501.111 (C) Controlling Pests - Basement -

Pf Pests not controlled.

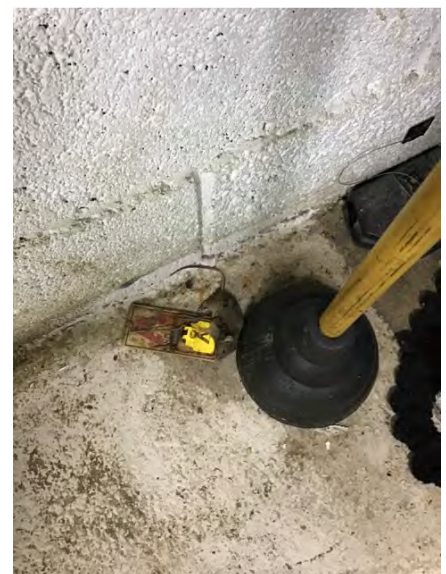
Open traps noted. Please review with PCO. Code: *The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



38 6-501.112 Removing Dead or Trapped Pests - Basement -

C Dead and decaying mouse In basement

Remove Code: *Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.*



FOOD SAFETY INSPECTION REPORT

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Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper Use of Utensils

In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Basement -

- C** Scoops stored improperly in bulk bins. *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



FOOD SAFETY INSPECTION REPORT

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1037 Great Plain Ave
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Inspection Number
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Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Basement -

- C** Plates and flatware were stored on cardboard box which is single use only, and located near pest control traps. Mice feces noted in this area.
Knives and vegetable cutters improperly stored in basement, and were severely soiled with debris. Code: *Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



45 4-903.11 (C) Equip./Uten./Lin./Sing.-Ser/Use Art. - Basement -

- C** Single use items improperly stored in basement. Physical debris noted Code: *Single-service and single-use articles shall also be kept in the original protective package or stored by using other means that afford protection from contamination until used.*



Utensils, Equipment and Vending

FOOD SAFETY INSPECTION REPORT

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The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
3422D

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4/16/22

Time In/Out
1:14 PM
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Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.12 Cutting Surfaces - Kitchen -

- C** Cutting boards soiled, and needs resurfacing to allow for smooth and easily cleanable. Debris noted on rivets adhering to table. *Code: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.*

48 4-303.11 Cleaning Agents and Sanitizers, Availability - Kitchen -

- COS Pf** Quat sanitizer not available at the dispensing device at the 3 compartment sink. Discussion with owner on having adequate supply. Alternative procedure to use chlorine @ 50ppm
Code: (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.

Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C** Handsink is leaking, and slow drain from basin
Repair or replace within 5 days *Code: A plumbing system shall be maintained in good repair.*

FOOD SAFETY INSPECTION REPORT

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The Rice Barn
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1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

51 5-205.15 (A) System Maintained/Repair - Basement

- Pr** 3 bay sink recently installed In basement.
Please provide plumbing permit.
Do not use until approved. *Code: A plumbing system shall be repaired according to law.*



54 5-501.113 Covering Receptacles - Basement -

- C** Trash cans covered improperly *Code: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered when they contain food residue and are not in continuous use or after they are filled. If kept outside, they shall have tight-fitting lids or doors.*

FOOD SAFETY INSPECTION REPORT

Page Number

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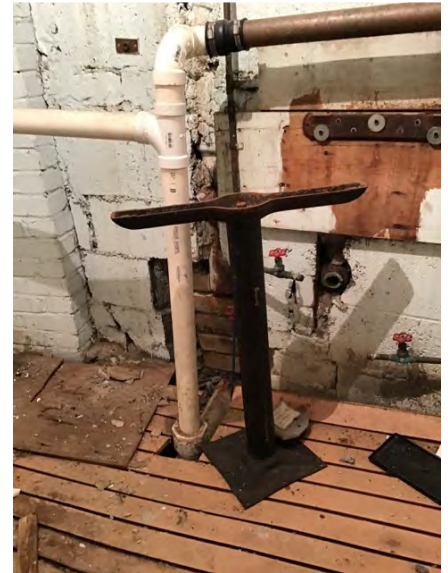
Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.11 Repairing - Basement -

- C** Several locations in basement storage were not in good repair *Code: The physical facilities shall be maintained in good repair.*



55 6-501.114 Unnecessary Items and Litter - Basement -

- C** Excessive amount of debris, and unused desks equipment, miscellaneous storage boxes, decorations, and other clutter are on floor and preventing proper pest control *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN

Pest control record available?

IN

Written Menus /signs present (allergen)?

NO

Allergen Certificate Posted?

IN

Certified Food Protection Managers Certificate posted?

IN

Food allergy awareness poster visible for employees?

IN

Staff trained in choke-save for every shift.

NO

Ventilation Hood Inspections stickers up to date?

IN

FOOD SAFETY INSPECTION REPORT

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The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

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3422D

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Time In/Out
1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory Present if needed?	IN
Grease log up to date?	IN
Food Employee Reporting Agreement available?	NO
Procedures outlines for vomit/diarreal event?	IN
No trans fat?	NO
"Most recent food inspection" sign posted?	NO

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	2 door glass cooler -	Ground beef		36 °F
Kitchen	Flip top Sandwich	Raw shrimp		30 °F
Kitchen	Flip top near curry	Ambient		36 °F
Kitchen		Ambient		38 °F
Kitchen				°F
Kitchen	Amana white cooler	Ambient		38 °F
Kitchen	Walk in white freezer	Ambient		15 °F
Basement	Walk in cooler	Ambient		36 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Grease Trap compliant 4/5/22.
Refrigeration temps compliant.
Overall food stored properly on service line.
Continue to focus on interior/exterior of refrigerator surfaces and gaskets."Clean to sight and clean to touch "
Dishmachine 50pp
Mice feces too numerous to count in basement. As previously discussed, patch open holes, cracks

FOOD SAFETY INSPECTION REPORT

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The Rice Barn
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Needham, MA 02492

Inspection Number
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1:14 PM
5:45 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

and crevices.

Discussion with owner on cleaning the floor in walk in to remove "rust" stains and water pooling.

3 compartment sink in kitchen did not have Quat sanitizer. Discussion with alternative procedures to use chlorine as an interim in conjunction with dishmachine.

If the 3 compartment sink in the basement is approved, a NSF barrier is required on the left side of the handsink.

Failure to correct and maintain may result in fines suspension or both immediate attention is required.

Discussion about gluten free procedures and ingredients, for one pad tai recipe. Ingredients approved. Stated that it is the only dish they serve gluten free. Any other recipes must be approved.

4/03/2022 - 4/09/2022

	A	B	C	D	E	F	G	H	I
1			The Rice Barn						
2			Weekly Cleaning Report						
3									
4									
5	Bee		Hand sinks			Soap		Tissues	Cleaning
6			Kitchen			M		M	MTH
7			*TVice Room			M		M	MTH
8			Basement			M		M	MTH
9									
10									
11	Bee		2-3 Compartment sinks						
12									Cleaning
13			Kitchen						MTH
14			Dish Washing area						MTH
15			Basement						MTH
16									
17			Kitchen			Organization			Cleaning
18									
19	Manuel		Floor						TW F
20	Lolus		Walls						TW
21									
22	Charles		Refridge	Inside		SMTWTHFSa			MWF
23	B		Outside						
24	Charles		Freezer	Inside		SMTWTHFSa			MWF
25	B		Outside						
26	Andy		Microwave	Inside					T F
27			Outside						T F
28									
29	Andy		Wok						T F
30	Lolus		Stove						TW
31	Andy		Shelves						T F
32	Manuel		Storage						TW F
33									
34	Kitchen Staff		Trash						SMTWTHFSa
35									
36	Bee		Dish Washing and Area			Organization			Cleaning
37									
38			Floor						MTH
39			Walls						MTH
40									
41			Counter top						MTH
42									
43			Microwave	Inside					MTH
44			Outside						MTH
45									
46	Bee & Packaging Staff		Trash						SMTWTHFSa

4/07/2022 - 4/09/2022

	A	B	C	D	E	F	G	H	I
47	Packaging Staff		Packaging area			Organization		Cleaning	
48									
49				Container covers		SMTWThFSa		SMTWThFSa	
50				Paper bags		SMTWThFSa			
51				Counter top		SMTWThFSa		SMTWThFSa	
52				Telephone		SMTWThFSa			
53				Pen/pencil		SMTWThFSa			
54				Sources		SMTWThFSa			
55				Rice Container		SMTWThFSa			
56				Rice Cooker				SMTWThFSa	
57									
58	Bee		Bar			Organization		Cleaning	
59				Floor				S W	
60				Sheving		S			
61				Refridge		S			
62				Freezer		S			
63				Sink		S			
64	Bee			Trash				MTh	
65									
66	Bee		Ice Room			Organization		Cleaning	
67				Floor				S	
68				Sheving		S		S	
69	Bee			Trash				MTh	
70									
71	Serving staff		Dining			Organization		Cleaning	
72				Floors				SMTWThFSa	
73				furnitures		SMTWThFSa			
74	Bee			Trash				MTh	
75									
76									
77	Bee		Toilets		Toiletpaper	Napkins	Trash	Cleaning	
78				Women's	M	M	M	MTh	
79				Men's	M	M	M	MTh	
80				Unisex	M	M	M	MTh	
81									
82									
83									
84	Bee		Basement			Organization		Cleaning	
85									
86				Equipment		MTh		MTh	
87				Table tops		MTh		MTh	
88									
89	Bee			Refridge		MTh			
90	Bee			Freezers		MTh			
91	Bee			Storage		MTh			
92	Bee			Trash				MTh	

Summary of Service

Client: 1338147
THE RICE BARN
1037 GREAT PLAIN AVE

NEEDHAM MA 02492-2511

Location: 1338147
THE RICE BARN / THE RICE BARN
1037 GREAT PLAIN AVE
NEEDHAM MA, 02492-2511

Time In: 04-12-2022 11:22:22
Time Out: 04-12-2022 11:40:14



04-12-2022 11:39:52
THE RICE BARN



04-12-2022 11:39:57
With thanks, Amaury Rivera

License/Certifications:

Order # / Invoice	Status	Service Date	Service Description	Visit Type
6244 / 788	Completed	04-12-2022	PEST CONTROL MAINTENANCE	SERVICE MAINTENANCE

Recommendations

Area/Device	Recommendation	Severity	Status	Date
Exterior	Debris collecting exterior. Please remove debris to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Water leak/standing water inside. Please remove water and repair leak to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Old boxes collecting under stairs. Please remove debris to prevent unsanitary conditions and attraction by pests. run marks present indicating this may be a harborage space.	High	NEW	03-01-2022
Changing room	Pipes extending through wall allowing pest access. Please fill in gaps between pipes and wall to prevent pest entry. appears to be direct to outside due to activity, but insulation is in way.	High	NEW	03-01-2022
Planet wall left side	Pipes extending through wall allowing pest access. Please fill in gaps between pipes and wall to prevent pest entry.	High	NEW	03-01-2022

Device Summary

Type	With Activity	Without Activity	Unserviceable	Total Inspected
------	---------------	------------------	---------------	-----------------

General Comments:

Inspected restaurant for regular service placed some additional glue boards and snap traps in Basement area and also kitchen. No droppings or issues were found, during inspection.

Summary of Service

Client: 1338147
THE RICE BARN
1037 GREAT PLAIN AVE

NEEDHAM MA 02492-2511

Location: 1338147
THE RICE BARN / THE RICE BARN
1037 GREAT PLAIN AVE
NEEDHAM MA, 02492-2511

Time In: 04-04-2022 11:04:47
Time Out: 04-04-2022 11:22:01

04-04-2022 11:21:41
THE RICE BARN



04-04-2022 11:21:55
With thanks, Amaury Rivera

License/Certifications:

Order # / Invoice	Status	Service Date	Service Description	Visit Type
6244 / 787	Completed	04-04-2022	PEST CONTROL MAINTENANCE	SERVICE MAINTENANCE

Recommendations

Area/Device	Recommendation	Severity	Status	Date
Exterior	Debris collecting exterior. Please remove debris to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Water leak/standing water inside. Please remove water and repair leak to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Old boxes collecting under stairs. Please remove debris to prevent unsanitary conditions and attraction by pests. run marks present indicating this may be a harborage space.	High	NEW	03-01-2022
Changing room	Pipes extending through wall allowing pest access. Please fill in gaps	High	NEW	03-01-2022

between pipes and wall to prevent pest entry. appears to be direct to outside due to activity, but insulation is in way.

Planet wall left side	Pipes extending through wall allowing pest access. Please fill in gaps High between pipes and wall to prevent pest entry.	NEW	03-01-2022
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Device Summary				
Type	With Activity	Without Activity	Unserviceable	Total Inspected

General Comments:
All dining areas and Common areas inspected for pest related issues none were found at this time bait stations also checked no feeding or other pest related activity found.

Food Establishment Inspection Report

MoJiN Solutions, LLC
18 Shipley Circle, Westford MA 01886
Tel. (978) 692-1096 Fax (978) 692-1096
Email:

Name: Rice Barn	Inspection Date: 03/31/2022	Number of P and PF Violations (Items 1 through 29):	2
Address: 1037 Great Plain Ave	Time In/Out: 11:35 am / 03:24 pm	Number of Repeat P and PF Violations (Items 1 through 29):	0
Phone:	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner: Charles Intha	Type of Operation: Food Service		
Person-in-charge: Charles	Type of Inspection: Audit	Previous Inspection Date:	
Inspector: M. Lee	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food				n/o		
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction			n/a			
Protection from Contamination						
15 Food separated and protected		Out				
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking time & temperature				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition		Out				
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food	In					
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered			n/a			
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/ specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

M Lee

Person In Charge:

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Rice Barn

Date: 03/31/2022

Page 2 of 5

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding			n/a			
35 Approved thawing methods used						
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		Out				

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean		Out				
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices		Out				
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained		Out				
55 Physical facilities installed, maintained, and clean		Out				
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment						
M2 Food allergen awareness						
M3 Caterer						
M4 Mobile Food Operation						
M5 Temporary Food Establishment						
M6 Public Market; Farmers Market						
M7 Residential Kitchen; Bed-and-Breakfast Operation						
M8 Residential Kitchen: Cottage Food Operation						
M9 School Kitchen; USDA Nutrition Program						
M10 Leased Commercial Kitchen						
M11 Innovation Operation						
M12 Frozen Desert						
Local Requirements						
L1 Local law or regulation						
L2 COVID-19						
L3 Reserved						

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Food Protection Manager Status: Two certified staff (1) Charles (2) Patcharee Puangposob (Th, Fri, Sat evenings) One staff member in process of studying to retest. Discussed provisions for additional certified staff needed. SPANISH - bostonfoodsafety.com or Servsafe.com for study materials in Chinese and Spanish Additionally discuss adjusting operating schedule as alternative to provide adequate coverage.
Discussion	Pest Control Status - Most recent pest report dated 3/25/22 identifies rodent situation is under control. All required work completed. Discussed with PIC continue to review written pest reports in addition to verbal review. Continue to follow through and make corrections required from pest operator. **Continue to forward pest reports to Health Office until Health Office no longer requires.
Discussion	Outdoor trash Food debris, beer bottles/cans observed along fence/shed for adjacent business. PIC states belongs to adjacent business. PIC to have area cleaned and address activity with adjacent business owner and Health Department.
6-501.114	OBSERVATION: Outdoor area / few pieces of miscellaneous equipment observed, cigarette butts. Have area cleaned and remove miscellaneous equipment. REGULATION: Item 55 Physical facilities installed, maintained, and clean -- Maintaining Premises, Unnecessary Items and Litter
4-601.11	OBSERVATION: Basement / observed equipment stored in bag. Some pieces soiled. PIC states equipment no longer in use. Remove and clean. All items, used or not, must be in clean condition. REGULATION: Item 49 Non - food contact surfaces clean -- Food-Contact Surfaces,
5-501.13	OBSERVATION: Trash barrels / observed with plywood used as cover. Remove and provide tight fitting lids intended for trash can. All equipment/surfaces are to be commercial grade, smooth, non-porous and easily cleanable. Painted surface is not approved for this use. REGULATION: Item 54 Garbage and refuse properly disposed; facilities maintained -- Refuse Receptacles
5-205.15	OBSERVATION: Basement / pipe located under stairs/ observed leaking. PIC states this was previously repaired and observed corrected by pest operator. Today observed leaking. Repair using approved methods and materials. REGULATION: Item 51 Plumbing installed; proper backflow devices -- Water System Good Repair
Discussion	Basement - (1) revisited plan for basement facilities, specifically, floor and walk-in floor. Identify materials and completion date. Provide information to health office. (2) reminder - as stated on previous audit report prior approval from health office required for sink installations.

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Basement walk-in / during previous and today's audit minimal food observed stored in walk-in. Today bean curd 37F and 2 cases of eggs. no other TCS foods observed in walk-in.
Discussion	Kitchen area / dish machine 50ppm chlorine. Using smaller containers of chlorine for machine. Due to lower demand on ware washing appears chlorine breaking down. ***since last inspection, primer switches located under side of machine. Staff member, Jackie, trained on use of primer switches.
Discussion	Kitchen / refrigerated foods below 41F. in line unit shrimp 37F, cut vegetable 37F, single door in line refrigeration unit bean curd 33F. two door refrigeration unit / fried tofu 39F. Kitchen rice 149F, servers station rice 142F. Handsink stocked, water 102F, 3 bay sink ~300ppm quat, sanitizing solution/bucket 200ppm quat. Food thermometer available to cook. Freezers - foods all observed frozen to touch. Observed minimal foods stored in refrigeration, no cooking observed. Onions observed prepped during audit. PIC states grinder, food processors not in use at this time due to reduced customer counts.
3-501.17-Pf	OBSERVATION: 2 door reach-in refrigeration unit / observed several items without date marking. PIC instructed employee to correct. REGULATION: Item 23 Proper date marking and disposition -- Date Marking RTE, TCS,
3-302.11-P	OBSERVATION: 2 door refrigeration unit / observed bowl of cooked chicken and vegetable on bottom shelf under raw beef and adjacent to raw chicken. Cook states personal lunch. Explanation provided - all food, stored in establishment intended for staff or customer use is to be stored / handled in compliance. Cook corrected. REGULATION: Item 15 Food separated and protected -- Packaged and Unpackaged Food-Separation, Packaging, and Segregation
4-602.13	OBSERVATION: Kitchen / interior and exterior surfaces of refrigeration units observed soiled. REGULATION: Item 49 Non - food contact surfaces clean -- Nonfood Contact Surfaces
4-501.12	OBSERVATION: Cutting boards / observed surfaces in poor condition. Previous audit / PIC sourcing new boards. REGULATION: Item 47 Food and non - food contact surfaces cleanable, properly designed, constructed and used -- Cutting Surfaces
Discussion	Discussed with Charles outcome of today's audit in comparison from last audit. Charles states Manuel has been off since this past Saturday and will be returning next week. revisited discussion: PIC to complete daily checklist every day. Make corrections as needed.

Summary of Service

Client: 1338147
THE RICE BARN
1037 GREAT PLAIN AVE

NEEDHAM MA 02492-2511

Location: 1338147
THE RICE BARN / THE RICE BARN
1037 GREAT PLAIN AVE
NEEDHAM MA, 02492-2511

Time In: 03-25-2022 12:53:01
Time Out: 03-25-2022 14:23:46



03-25-2022 14:23:31
THE RICE BARN



03-25-2022 14:23:36
With thanks, Amaury Rivera

License/Certifications:

Order # / Invoice	Status	Service Date	Service Description	Visit Type
5554 / 680	Completed	03-25-2022	PEST CONTROL MAINTENANCE	SERVICE MAINTENANCE

Recommendations

Area/Device	Recommendation	Severity	Status	Date
Exterior	Debris collecting exterior. Please remove debris to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Water leak/standing water inside. Please remove water and repair leak to prevent unsanitary conditions and attraction by pests.	High	NEW	03-07-2022
Under stairs.	Old boxes collecting under stairs. Please remove debris to prevent unsanitary conditions and attraction by pests. run marks present indicating this may be a harborage space.	High	NEW	03-01-2022
Changing room	Pipes extending through wall allowing pest access. Please fill in gaps between pipes and wall to prevent pest entry. appears to be direct to outside due to activity, but insulation is in way.	High	NEW	03-01-2022
Planet wall left side	Pipes extending through wall allowing pest access. Please fill in gaps between pipes and wall to prevent pest entry.	High	NEW	03-01-2022

Device Summary

Type	With Activity	Without Activity	Unserviceable	Total Inspected
Inspection Point	0	2	0	2
Temporary Trap	0	1	0	1

General Comments:

Inspected restaurant interior and exterior all possible entryways and other pest related issues have been sealed and under control. All snap traps glue boards and bait stations placed have zero activity and have been rotated routinely exterior entryways near back door have been sealed for a long while already and still sealed no visible pest related issues found in general area as well. Kitchen and basement were also inspected no pest related issues found either, proceeded to check all traps and other potential areas of contact nothing was found. Thank you for choosing Ehrlich Pest Control.

Detailed Report

Client: 1338147
THE RICE BARN
1037 GREAT PLAIN AVE

NEEDHAM MA 02492-2511

Location: 1338147
THE RICE BARN / THE RICE BARN
1037 GREAT PLAIN AVE
NEEDHAM MA, 02492-2511

Site: The Rice Barn, Basement, Storage

Door way

No Activity @ 03-25-2022 13:09:53

Planet wall left side

No Activity @ 03-25-2022 13:12:25

Site: The Rice Barn, Main, Basement

Far corner vegetable cooler

No Activity @ 03-25-2022 13:12:17

Food Establishment Inspection Report

MoJiN Solutions, LLC
18 Shipley Circle, Westford MA 01886
Tel. (978) 692-1096 Fax (978) 692-1096
Email:

Name: Rice Barn	Inspection Date: 02/16/2022	Number of P and PF Violations (Items 1 through 29):	1
Address: 1037 Great Plain Ave	Time In/Out: 03:29 pm / 04:55 pm	Number of Repeat P and PF Violations (Items 1 through 29):	0
Phone:	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner: Charles Intha	Type of Operation: Food Service		
Person-in-charge: Charles	Type of Inspection: Audit	Previous Inspection Date:	
Inspector: M. Lee	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events		Out				
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use		Out			cos	
7 No discharges from eyes, nose and mouth						
Preventing Contamination by Hands						
8 Hands clean and properly washed						
9 No bare hand contact with RTE food						
10 Adequate handwashing sinks properly supplied and accessible						
Approved Source						
11 Food obtained from source						
12 Food received at proper temperature						
13 Food received in good condition, safe, and unadulterated						
14 Required records available, shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected						
16 Food contact surface; cleaned and sanitized						
17 Proper disposition of returned, previously served, reconditioned and unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperature						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food						
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used						
28 Toxic substances properly identified, stored and used						
Conformance with Approved Procedures						
29 Compliance with variance/ specialized process/HACCP plan						

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

M. Lee

Person In Charge:

[Signature]

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Rice Barn

Date: 02/16/2022

Page 2 of 4

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required						
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods						
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control		Out			cos	
34 Plant food properly cooked for hot holding						
35 Approved thawing methods used						
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness		Out			cos	
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment						
M2 Food allergen awareness						
M3 Caterer						
M4 Mobile Food Operation						
M5 Temporary Food Establishment						
M6 Public Market; Farmers Market						
M7 Residential Kitchen; Bed-and-Breakfast Operation						
M8 Residential Kitchen: Cottage Food Operation						
M9 School Kitchen; USDA Nutrition Program						
M10 Leased Commercial Kitchen						
M11 Innovation Operation						
M12 Frozen Desert						
Local Requirements						
L1 Local law or regulation						
L2 COVID-19						
L3 Reserved						

Fail Code	DESCRIPTION OF VIOLATION
Discussion	PIC in process of installing hand sink at wait station directly outside of kitchen doors. Considering installation of 3 bay sink in basement area. Reviewed prior approval requirement. Before changing floor plan, installing equipment, obtain approval from health office. PIC states he will contact health office for discussion.
Correct On Site 3-501.15-Pf	OBSERVATION: Kitchen / Improper Cold Holding Temperatures in line refrigeration units/ (1) cooked chicken observed in covered bowl nesting on top of insert pan 71F. Chef states cooked at 3 pm. (2) cooked dumplings, portioned into individual bags 56F. Chef states cooked and placed into unit. CORRECTIVE ACTION: Dumplings and chicken placed into refrigeration, single layer , for rapid cooling to 41F.***Reviewed cooling requirements with PIC and Chef. Foods cooked, are to be cooled, single layer in walk-in. Verify time and temperature. Before placing foods into the in line refrigeration unit, verify 41F or below. REGULATION: Item 33 Proper cooling methods used; adequate equipment for -- Cooling Methods
Discussion	Date marking / with the exception of one item (single package opened cooked duck) all necessary food items observed with appropriate date marking in all refrigeration units. Chef corrected.
Discussion	Sanitizing solution / cooks line bucket 200ppm quat, 3 bay sinks 400ppm quat. Sinks observed with clean sanitizing solution.
Discussion	Equipment observed in clean condition.
Discussion	2 door refrigeration unit cut beef 41F, raw storage order in compliance. Minimal inventory observed in units. Rice (kitchen) 154F, rice (serving area) 149F, Small in line unit tofu 40F, 3 door in line refrigeration unit cooked tofu 34F, hand sink, stocked and hot water. Dish machine / final rinse 100ppm chlorine. No evidence of pests, employee reporting agreements available. Basement / equipmnet observed in clean condition, walk-in sauce 38F.
Correct On Site 2-303.11	OBSERVATION: Kitchen / observed chef wearing watch. Chef corrected upon request. REGULATION: Item 40 Personal cleanliness -- Jewelry
Correct On Site 2-401.11	OBSERVATION: Cooks line / observed 2 personal beverages, each without straw. Chef corrected. Reviewed requirement / cup, cover and straw, to prevent possible cross contamination. REGULATION: Item 06 Proper eating, tasting, drinking, tobacco use -- Eating, Drinking, or Using Tobacco
Discussion	PIC states, employee is in process of preparing to take the FPM exam. PIC will contact me when employee ready. States additional certified coverage provided Thursday - Sunday, late afternoon-evening shift.

Fail Code	DESCRIPTION OF VIOLATION
2-501.11-Pf	OBSERVATION: Written procedure for clean up of bodily fluids and tools are not available. Requirement reviewed. Sample kit provided via text. REGULATION: Item 05 Procedures for repending to vomiting and diarrheal events -- Clean-up of Vomiting and Diarrheal Events

Food Establishment Inspection Report

MoJiN Solutions, LLC
18 Shipley Circle, Westford MA 01886
Tel. (978) 692-1096 Fax (978) 692-1096
Email:

Name: Rice Barn	Inspection Date: 03/16/2022	Number of P and PF Violations (Items 1 through 29):	0
Address: 1037 Great Plain Ave	Time In/Out: 11:43am /	Number of Repeat P and PF Violations (Items 1 through 29):	0
Phone:	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner: Charles Intha	Type of Operation: Food Service		
Person-in-charge: Charles & Jackie	Type of Inspection: Audit	Previous Inspection Date:	
Inspector: M. Lee	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking time & temperature				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food	In					
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered			n/a			
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/ specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

M. Lee

Person In Charge:

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Rice Barn

Date: 03/16/2022

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding						
35 Approved thawing methods used						
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment						
M2 Food allergen awareness						
M3 Caterer						
M4 Mobile Food Operation						
M5 Temporary Food Establishment						
M6 Public Market; Farmers Market						
M7 Residential Kitchen; Bed-and-Breakfast Operation						
M8 Residential Kitchen: Cottage Food Operation						
M9 School Kitchen; USDA Nutrition Program						
M10 Leased Commercial Kitchen						
M11 Innovation Operation						
M12 Frozen Desert						
Local Requirements						
L1 Local law or regulation						
L2 COVID-19						
L3 Reserved						

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Upon entry Staff reported Dish machine rinse below 50ppm. Retested with PIC appears chlorine not dispensing. Solution in container. PIC able to explain approved alternative method - using 3 bay sinks. Owner contacting service provider for repair.
Discussion	3 bay sinks observed set for warewashing. Sanitizing solution 200ppm quat.
Discussion	Owner states last pest control service was Monday 3/14/22. Observed traps in place. Activity appears under control. Pest reports forwarded to Health Office.
Discussion	Food Protection Managers exam results overdue from Servsafe. Status request sent to Servsafe. Maureen will notify owner and Health Office when information available.
Discussion	Cold holding temperatures above 41F, facilities and equipment in clean condition, date marking observed on required products. Hand sinks stocked, hot water above 100F. Food thermometer available. test strips available. Owner reports handling gluten free requests individually, upon request. States product availability continues to fluctuate, making it difficult to commit to gluten free menu items. .
Discussion	Reminder to owner - prior to installing additional sinks, obtain prior approval from health office.
Discussion	Reduced inventory and prepared foods observed.

Establishment: Rice Barn, Needham, MA
Instructor: Maureen Lee
Date: February 2, 2022

In Attendance

Jackie Pierce -	Server
Patcharee Puangposob	Chef / FPM Certificate
Charlarnpol Intha	Owner/Manager / FPM Certificate
Andy Zhang	Cook
Luis Marroguin	Cook
Manuel	Chef

Food Protection Manager Certificate Status

Charles Jr. is in process of studying for the Food Protection Managers exam. I expect he will test within 10 days.

Details of Training**Person in Charge Responsibilities and Performing Duties****PIC is responsible for**

- (1) The safety of their customers as it relates to food safety.
- (2) Supervise employees relative to food safety activities. There must be PIC responsible for food safety during ALL operating hours, this includes prior to opening and after closing during prep and clean up.
- (3) The PIC works in the kitchen, directly oversees food handlers.

Employee Reporting Agreement (Form provided in Chinese & English)

Discussed employee-reporting agreement. Reviewed symptoms that must be reported to the manager. Employees with vomiting and diarrhea can not work. In addition, they must be free of symptoms for 24 hours (Norovirus 72 hours) hours before returning to work. Discussed impact of serving contaminated food to the public. Staff may be infected prior to symptoms. Important no bare hand contact with RTE foods, no saliva contamination, wash hands with double handwash after using the rest room.

Post and Review the Employee Reporting Agreement with all current and newly hired staff. Provide to inspectors during inspections.

Hand washing - Demonstration

Where to Wash: Hand washing is to be completed in the hand washing sink. Do not wash/rinse hands in other sinks.

Hand sinks are not used to for other activities such as discarding coffee, rinsing dishes.

When to Wash: Wash hands before beginning work, after handling raw product, after any hand to mouth contact, after blowing nose, upon return from break time or leaving the kitchen/deli area, before putting gloves on.

Restrooms – 2 hand washes recommended. Wash hands before leaving rest room and again when entering the kitchen / work area.

- Wash hands before eating to protect yourself. Wash after eating to protect others.
- Wash hands after touching face or cell phone.

Sequence upon arrival to work: punch in, put hair under restraint, put personal items away in approved area, wash hands, mix sanitizing solution – only then are you ready to handle food.

How to Wash: Complete a 20-second hand wash. Jewelry may not be worn on the hands or wrists other than a plain wedding band. Hand sanitizer may only be used after a 20-second hand wash. If used it must be located at the hand sink.

Keep hand sinks in clean condition, stocked with soap and paper towels as instructed today.

Sanitizing Solution (Demonstration)

How to Mix: Staff can correctly demonstrate method of mixing sanitizer.

How to Use: Sanitizing solution will be used in the 3 compartment sinks, buckets at workstations and spray bottles.

Discussed correct method to set sinks up for washing, rinsing and sanitizing. Air drying will be completed on the shelving provided. Wash sink to be filled with hot soapy water. Change water when suds are gone, or water is cooled. Rinse water is hot clear water. Sanitizing water is warm water with a chemical concentration of 200ppm Quat.

Practice good technique – Scrape pot/pans to remove food particles and excess grease prior to washing. Do not allow grease and food to enter the rinse and sanitizing water.

Organic matter i.e. food/grease/juices will break sanitizing solution down.

Monitoring: Using a quat test strip, test each fresh batch when mixed to verify the correct concentration. Discussed procedure to determine the concentration of solution while in use. Change solution once soiled with food debris or grease.

Gloves

No bare hand contact with ready to eat foods and raw animal proteins.

Discussed when to wear gloves and when to change gloves to avoid cross contamination.

Only wear gloves when handling ready to eat foods and disposable service ware (HSP- best practice). Cuts on hands are to be covered with band aids and gloves or finger cot while in the establishment.

Eating/Drinking/Cell Phone at Workstations

Eating/Drinking/Gum Chewing/Smoking and cell phone use is to be done in a designated break area away from all food handling and clean dish, linen, paper areas. Staff is allowed to have a personal beverage at their workstation if it is in the approved format of cup-cover and straw. Rational provided. This pertains to both hot and cold beverages.

Calibration of Thermometers - Demonstration

Explained the purpose of thermometer calibration and the ice point method. Thermometers should be calibrated at the beginning of each day.

Receiving

Hot Foods- shall be received at 135F or above. If below 135F the food items will be rejected.

Cold Food – shall be received at 41F or below. If above, the food items will be rejected.\

When food is rejected at time of receiving a notation will be made on the log and the PIC will be notified.

Refrigeration Storage Methods

Reviewed correct storage of raw and Ready to Eat foods. Cardboard, egg flats, chicken boxes, cut plastic containers are not to be reused as storage containers.

Approved Thawing Methods

Discussed approved ways to thaw food. Putting in refrigerator, running under water (below 70F) for less than 2 hours, or using a microwave if you will proceed to cook immediately afterwards.

Cooking Food

Discussed proper internal temperatures associated with different food types. *Food cooked in wok or fryer are to have a final cooking temperature of 165F or above. Thermometers should be used to monitor internal temperatures by inserting into the thickest part. *Thermometers are a food contact surface and should be sanitized before use. After use they are to be cleaned and sanitized.

Cooling Cooked Foods

Cooked foods will be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Identify the list of foods cooled. Determine the method for cooling and monitoring time and temperatures during the cooling process.

Foods are to cool to 41F before placing into containers with tight fitting lids.

Identify tools available for cooling foods.

Identify location in refrigeration for completing cooling.

Date Marking - Demonstration

Date marking applies to two types of foods.

1. Foods prepared in the establishment
TCS, RTE, refrigerated foods, stored 24 hours or greater are to have a method to identify the USE-BY DATE, not to exceed 7 days from first ingredient.
2. Commercially prepared RTE, TCS foods, refrigerated and stored 24 hours or greater are to have a method to identify the USE-BY date not to exceed 7 days or the manufacturers expiration date, whichever date is first.

Hot and Cold Holding -Demonstration

Hot food will be held at 135F or above.

Cold food will be held at 41F or below.

Always provide a calibrated thermometer, accessible to staff. Verify food holding temperatures prior to meal service.

Reheating

The training group is aware that all products reheated must be done so within 2 hours to reach an internal temperature of 165F before serving. Re-heating is not a corrective action for received foods.

Respectfully submitted,
Maureen Lee; CP-FS
978-621-2616



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
54807	1/6/22	3:39 PM 5:07 PM	Routine	Food Service	D.Acosta		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				3	3	3	3

Summary of Violations

Priority	Priority f	Core	Total
3	3	3	9

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.

D.Acosta

Chalerm Pol Intha - Expires
Certificate #:

Notes

Reinspection. Need to print out 2022 permit. Only valid until Jan 31.

Mixer had blue painters tape wrapped around the cord. Cord was cut at some point.

Walk in cooler in basement is not in use. 6 droppings observed in the back corners of basement where floor is painted red underneath electrical panels. White walk in cooler in part of basement where there is workout equipment was not being used. Opened the door and it was 98°F inside the cooler. Absolutely no food being stored inside.

Cleaning Log is not being maintained on a daily basis. It is filled out at the end of week and then sent over to health dept.

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
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Date
1/6/22

Time In/Out
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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Kitchen -

Pf Explained to two cooks (one in Spanish, one in English) how to properly cool down items. Went over temp danger zone and that foods need to be maintained above 135°F or below 41°F. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

COS Pr Sanitizer concentration was very low in sanitizer bucket. Buckets were filled around 11 am and not restocked. Staff refilled sanitizer bucket with new solution. *Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L*



Time / Temperature Control for Safety

The Rice Barn
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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Hot Holding Temperature

21 3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -

Pr The temperature of the Cooked rice on counter in the was 116 degrees. *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.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

Pr The temperature of the Cooked rice in the Reach in was 47 degrees. *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.*

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

Pf No date marking. Rice was reportedly cooked the day prior. Temperature was 47°F. Voluntarily discarded. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Food Temperature Control

The Rice Barn
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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Proper cooling methods used; adequate equipment for temp. control

33 3-501.15 (B) Cooling methods - Kitchen -

- COS Pf** Cooked rice reported being prepared at 11 am and was removed from temperature control. Found on a counter. Temp of 116°F. Voluntarily discarded. Code: *When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.*



Prevention of Food Contamination

Wiping cloths: properly used & stored

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Soiled wiping cloths on cutting board. Not in sanitizer solution. Code: *Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



Utensils, Equipment and Vending

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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.11 Good Repair and Proper Adjustment - Basement -

- C** Mixer used to prepare oyster sauce had blue painters tape holding a part together. Concern that it is not safe when running with electricity. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.114 Unnecessary Items and Litter - Basement -

- C** Cardboard boxes stored under stairs. Owner reports it's rotated each day. Inspector explained it should not be stored overnight as it is a pest concern. *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



Notes

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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Notes**88****Notes - Basement -**

- N** Staff member preparing oyster sauce on the ground in the basement. - General Notes.

**88****Notes - Basement -**

- N** Basement walk in cooler. Floor was recently painted. The cooler is not in as they are not reaching the capacity needed to use it. - General Notes.



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Inspector
D.Acosta

Inspection Report (continued)

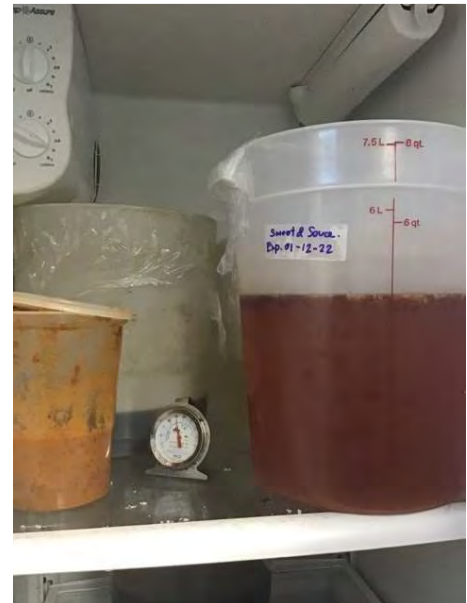
Repeat Violations Highlighted in Yellow

88 Notes - Basement -

N Cleaned cart used to prop up sauce. - General Notes.

**88 Notes - Kitchen -**

N Date marking noted on some items - General Notes.



The Rice Barn
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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88 Notes - Kitchen -

- N** Sanitizer was very low in dispenser. Owner to replenish bottle. - General Notes.

**88 Notes - Kitchen -**

- N** Some date marking noted with expiration date. - General Notes.



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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88**Notes - -**

- N** Cardboard transported on cart outside nightly according to owner. - General Notes.

**Positive Notes****Proper Food Safety Practices****98****98 Proper Food Safety Practices - -**

- N** Sanitizer at proper concentration at 3 bay sink. - Excellent.



FOOD SAFETY INSPECTION REPORT

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Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

98 98 Proper Food Safety Practices - Kitchen -

N Roll top at proper temp - Excellent.



FOOD SAFETY INSPECTION REPORT

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11

The Rice Barn
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5:07 PM

Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip top near curry	Ginger		36 °F
Kitchen		Cooked rice on counter		116 °F
Kitchen	Amana white cooler	Ambient		36 °F
Kitchen	Flip top Sandwich	Raw beef		36 °F
Kitchen	Reach in	Cooked rice		47 °F
Kitchen	- Kenmore white	Ambient		-10 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



MODIFIED MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (the "MOU" or "Memorandum") is entered into on November 22, 2021 (the "Effective Date"), by and between Needham Public Health Division located at 178 Rosemary St, Needham Heights, Massachusetts 02494 (the "First Party"), and The Rice Barn located at 1037 Great Plain Ave, Needham, Massachusetts 02492 (the "Second Party"). First Party and Second Party may be referred to individually as the "Party", or collectively, the "Parties". **This agreement was updated on January 25, 2022.**

1. PURPOSE AND SCOPE

The Parties intend for this Memorandum to provide the cornerstone and structure for any and all future contracts being considered by the Parties, and which may be related to the scope of compliance with state and federal food codes.

2. OBJECTIVES

The Rice Barn shall endeavor to work to develop and establish policies and procedures that will promote and sustain a safe and sanitary Food Establishment which adheres to the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments and intend to maintain a product and/or service that meets or exceeds all business and industry standards.

3. RESPONSIBILITIES AND OBLIGATIONS OF THE PARTIES

A commitment by Rice Barn with respect to correct the violations described in all previous inspection all reports will result only from execution of definitive agreements, subject to the conditions contained therein.

Needham Public Health Division shall render and provide the following services that include, but are not limited to:

- The Needham Public Health Division and any other parties hired by the Public Health Division will continue to conduct check-ins, at random, to ensure safe and sanitary conditions are being maintained. Any logs can and will be spot checked to ensure compliance.
- Follow up inspections will have a charge of \$125 each. This fee will be added to the renewal fee for the 2022 Food Establishment Permit.

The Rice Barn shall render and provide the following services that include, but are not limited to:

- There must be at **least two trained staff** who hold a Food Protection Manager and Food Allergy Training certificates by **January 1, 2022. A Food Protection Manager must be on site at all hours that the establishment is open. This is in addition to the owner**, who already has a ServSafe food training certificate.
- New hires must have food safety training. They must be trained in maintaining the establishment's temperature and cleaning logs. Daily refrigerator temperature logs are required



Needham Public Health Division

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for all refrigerators, freezers, rolltop, and undercounter refrigeration units, that are used to store food in any form. This must be done at the opening and closing shifts. All hand sinks must remain fully stocked at all times, and employees must understand when and how to wash their hands. Any Bare hand contact with Ready to eat food will not be tolerated.

- The establishment **must remain free of pest activity**. Any droppings found must be immediately cleaned up and reported to the pest control company. Checks for droppings must be completed daily. Copies of weekly pest control reports must be submitted to the Public Health Division.
Must add exterior service to current pest control plan. An updated pest control contract must be submitted to the Public Health Division.
- Pest control to be performed in all areas of the food establishment both interior **and exterior weekly by a licensed pest control operator**. All weekly reports must be submitted to the Needham Public Health Division. Any holes or gaps identified in the reports must be repaired as soon as possible. If it cannot be immediately addressed, continued monitoring of holes and gaps must be part of the building envelope maintenance protocols.
- Ownership and staff of The Rice Barn restaurant is on a strict and frequent cleaning protocol. Cleaning logs must be filled out daily by staff and submitted to the Health Division on a **weekly basis (does not have to be daily)**. Ware washing sinks, and sanitizer for storage of wiping cloths must be used. All required thermometers and test strips must be readily available, and staff must be trained in proper use. The restaurant must be maintained and free of excessive food debris and grease buildup on and under any equipment.
- All Ghost kitchen agreements must be suspended, until future notice, on or before Jan. 1, 2022. This will be a condition of your food permit renewal for this coming year.
- **All refrigerated ready-to-eat and Time/Temperature Control for Safety (TCS) foods must be properly date marked. The preparation date is Day 1. Foods can only be kept for a maximum of 7 days.**
 - **Example, tomatoes were chopped on 1/20/2022. The label must have the prep date of 1/20/2022 and a use by date of 1/26/2022.**
- **On-going violations must be corrected immediately. Ex. clutter in basement must be cleared, items must be stored properly at proper temperatures, etc. Refer to past reports emailed.**
- **Work with a third-party food consultant. Training must include proper hygiene practices, including when, where, and how to wash hands, proper hot and cold holding procedures, proper storage of raw and ready-to-eat foods, and proper date marking. A list of trained employees must be submitted after the training.**
- Failure to correct and maintain may result in modification or restriction of menu items, reduced hours of operation, suspension, closure or any other means as necessary for public health and safety.

4. TERMS OF UNDERSTANDING

The term of this Memorandum shall be for a period of 6 months from the Effective Date of this notice.



Needham Public Health Division

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If the establishment is found to continue to be out of compliance in any aspect of the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments, the Needham Public Health Division reserves the right to limit (i.e. restrict hours or days of operation including takeout and delivery) or suspend the Food Establishment Permit for The Rice Barn.

5. LEGAL COMPLIANCE

The Rice Barn acknowledges and understands that they must be able to fulfill their responsibilities under this Memorandum in accordance with the provisions of the law and regulations that govern their activities. The Rice Barn assumes full responsibility for their performance under the terms of this Memorandum.

6. NOTICE

Any notice or communication required or permitted under this Memorandum shall be sufficiently given if delivered in person or by certified mail, return receipt requested, to the address set forth in the opening paragraph or to such address as one may have furnished to the other in writing. However, if during an inspection the establishment is found to be non-compliant and conditions exist that meet the definition of FC- 8-404.11 considered an imminent health hazard by law. Immediate closure is required without notice.

7. GOVERNING LAW

This Memorandum shall be governed by and construed in accordance with the laws of the State of Massachusetts.

8. AUTHORIZATION AND EXECUTION

The signing of this Memorandum constitutes a formal undertaking, and as such it simply intends that THE RICE BARN shall reach and maintain, the goals and objectives stated in this MOU.

This Agreement shall be signed by Needham Public Health Division and The Rice Barn and shall be effective as of the date first written above.

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 1/25/2022

The Rice Barn

1037 Great Plain Ave

Needham, Massachusetts 02492

(Date) _____



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
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Giana Acosta

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 1/25/2022

The Rice Barn

1037 Great Plain Ave

Needham, Massachusetts 02492

(Date) _____



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
E85BB	12/18/21	12:34 PM 1:38 PM	Routine	Food Service	M.Pancare		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				2	2	4	2

Summary of Violations

Priority	Priority f	Core	Total
2	2	4	8

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.

M.Pancare

Chalerm Pol Intha - Expires
Certificate #:

Notes

Reinspection 12/18/21
Quat 200 ppm

Continue to remove clutter and equipment that is not used, and store off the floors and protected to prevent pests.
Additional training required for ALL staff to consistently clean as they go, not just one or two people.

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Inspection Number
E85BB

Date
12/18/21

Time In/Out
12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

- -

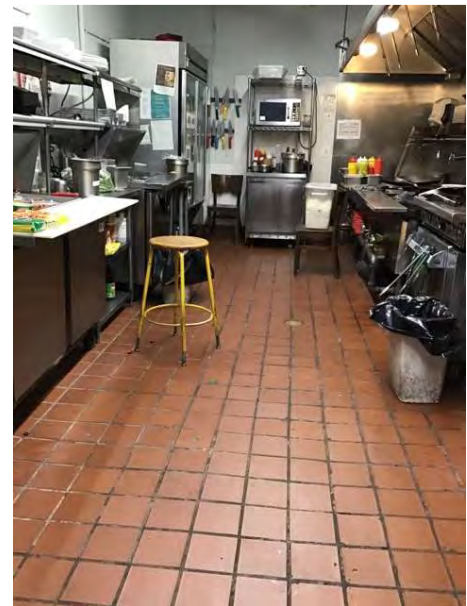
Code:



88

- -

Arrival photo of kitchen -



The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
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Date
12/18/21

Time In/Out
12:34 PM
1:38 PM

Inspector
M. Pancare

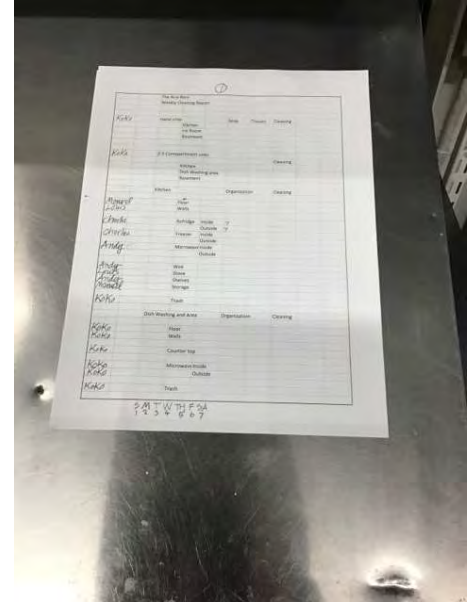
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88

- -

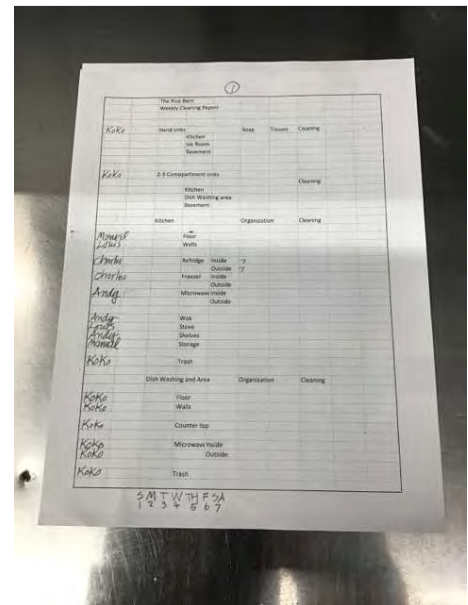
Cleaning log -



88

- -

Cleaning logs are not understandable.
Today is Saturday 12/18/21 and cleaning of refrigerator is marked as complete (7)
This inspector does not understand when the log is used for days of week (1) thru (6). Please provide explanation of who is responsible for cleaning and on what days. -



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Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88

- -

Storage areas show improvement -

**88**

- -

Storage area show improvements
Store large pots up off floor -



The Rice Barn
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Inspector
M.Pancare

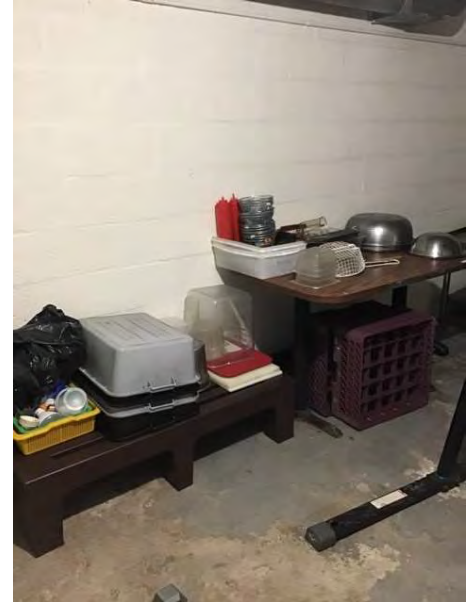
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88

- -

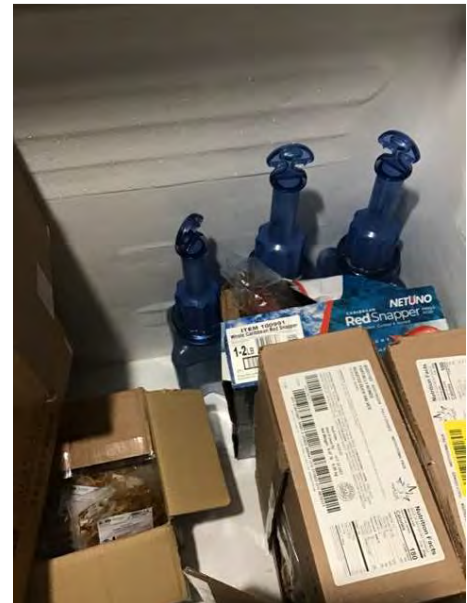
Storage of unused items in basement
After cleaning store covered and protected even if not in
use. -



88

- -

Basement freezer clean #1 -



The Rice Barn
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Date
12/18/21

Time In/Out
12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88

- -

Basement freezer #2 clean -

**88**

- -

Basement cooler is being repainted -



The Rice Barn
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1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88 - -

See #15

Table in basement soiled, and prep knives. -



88 - -

Grinder in basement was not clean to sight clean to touch.
This was Corrected on site -

**Protection From Contamination**

The Rice Barn
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Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** French fries not protected *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



15 3-304.11 Food Contact with Soiled Items - Basement -

- Pr** Knives stored in basement soiled.
Store after cleaning and sanitizing properly *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.*



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Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** Small refrigerator is broken.
Inside is severely soiled and unsanitary
Clean, sanitize, repair or replace. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

- Pr** Chicken Satay stored on dish counter at room temp 71f
Product discarded *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 Rice Barn
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12/18/21

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12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

23

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Basement -

- Pf** Rice noodles stored in basement walk-in are not datemarked.
Provide proper datemarking *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39

3-305.11 Food Storage - Basement -

- C** Open container with raisins stored unprotected *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



Utensils, Equipment and Vending

The Rice Barn
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Needham, MA 02492

Inspection Number
E85BB

Date
12/18/21

Time In/Out
12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47

4-101.19 Nonfood-Contact Surfaces - Basement -

- C** Basement walk-in floor is soiled
Clean entire floor and under racks as often as necessary
Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

**Physical Facilities****Physical Facilities installed, maintained & cleaned**

55

6-501.114 Unnecessary Items and Litter - Basement -

- C** Debris boxes under stairwell remove to prevent pests
Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.



FOOD SAFETY INSPECTION REPORT

Page Number

12

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
E85BB

Date
12/18/21

Time In/Out
12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?	NO
Pest control record available?	NO
Written Menus /signs present (allergen)?	NO
Allergen Certificate Posted?	NO
Certified Food Protection Managers Certificate posted?	NO
Food allergy awareness poster visible for employees?	NO
Staff trained in choke-save for every shift.	NO
Ventilation Hood Inspections stickers up to date?	NO
Consumer Advisory Present if needed?	NO
Grease log up to date?	NO
Food Employee Reporting Agreement available?	NO
Procedures outlines for vomit/diarreal event?	NO
No trans fat?	NO
"Most recent food inspection" sign posted?	NO

FOOD SAFETY INSPECTION REPORT

Page Number

13

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
E85BB

Date
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12:34 PM
1:38 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Magic Chef white	Ambient		10 °F
Kitchen	Flip top near curry	Ambient		35 °F
Kitchen	- Kenmore white	Ambient		-7 °F
Kitchen	Flip top Sandwich	Ambient		35 °F
Kitchen		Chicken Satay		70 °F
Kitchen	Amana white cooler	Ambient		25 °F
Kitchen	2 door glass cooler -	Ambient		34 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (the "MOU" or "Memorandum"), is entered into on November 22, 2021 (the "Effective Date"), by and between Needham Public Health Division located at 178 Rosemary St, Needham Heights, Massachusetts 02494 (the "First Party"), and The Rice Barn located at 1037 Great Plain Ave, Needham, Massachusetts 02492 (the "Second Party"). First Party and Second Party may be referred to individually as the "Party", or collectively, the "Parties".

1. PURPOSE AND SCOPE

The Parties intend for this Memorandum to provide the cornerstone and structure for any and all future contracts being considered by the Parties and which may be related to the scope of compliance with state and federal food codes.

2. OBJECTIVES

The Rice Barn shall endeavor to work to develop and establish policies and procedures that will promote and sustain a safe and sanitary Food Establishment which adheres to the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments and intend to maintain a product and/or service that meets or exceeds all business and industry standards.

3. RESPONSIBILITIES AND OBLIGATIONS OF THE PARTIES

A commitment by Rice Barn with respect to correct the violations described in all previous inspection all reports will result only from execution of definitive agreements, subject to the conditions contained therein.

Needham Public Health Division shall render and provide the following services that include, but are not limited to:

- The Needham Public Health Division and any other parties hired by the Public Health Division will continue to conduct check-ins, at random, to ensure safe and sanitary conditions are being maintained. Any logs can and will be spot checked to ensure compliance.
- Follow up inspections will have a charge of \$125 each. This fee will be added to the renewal fee for the 2022 Food Establishment Permit.

The Rice Barn shall render and provide the following services that include, but are not limited to:

- There must be at **least two trained staff** who hold a Food Protection Manager and Food Allergy Training certificates by **January 1, 2022**. A Food Protection Manager must be on site at all hours that the establishment is open. This is in addition to the owner, who already has a ServSafe food training certificate.
- New hires must have food safety training. They must be trained in maintaining the establishment's temperature and cleaning logs. Daily refrigerator temperature logs are required for all refrigerators, freezers, rolltop, and undercounter refrigeration units, that are used to



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
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store food in any form This must be done at the opening and closing shifts. All handsinks must remain fully stocked at all times, and employees must understand when and how to wash their hands. Any Bare hand contact with Ready to eat food will not be tolerated.

- The establishment **must remain free of pest activity**. Any droppings found must be immediately cleaned up and reported to the pest control company. Checks for droppings must be completed daily. Copies of weekly pest control reports must be submitted to the Public Health Division.
- Pest control to be performed in all areas of the food establishment both interior and exterior **weekly by a licensed pest control operator**. All weekly reports must be submitted to the Needham Public Health Division. Any holes or gaps identified in the reports must be repaired as soon as possible. If it cannot be immediately addressed, continued monitoring of holes and gaps must be part of the building envelope maintenance protocols.
- Ownership and staff of The Rice Barn restaurant is on a strict and frequent cleaning protocol. Cleaning logs must be filled out daily by staff and submitted to the Health Division on a weekly basis. Warewashing sinks, and sanitizer for storage of wiping cloths must be used. All required thermometers and test strips must be readily available, and staff must be trained in proper use. The restaurant must be maintained and free of excessive food debris and grease buildup on and under any equipment.
- All Ghost kitchen agreements must be suspended, until future notice, on or before Jan. 1, 2022. This will be a condition of your food permit renewal for this coming year.
- Failure to correct and maintain may result in modification or restriction of menu items, reduced hours of operation, suspension, closure or any other means as necessary for public health and safety.

4. TERMS OF UNDERSTANDING

The term of this Memorandum shall be for a period of 6 months from the Effective Date of this notice.

If the establishment is found to continue to be out of compliance in any aspect of the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments, the Needham Public Health Division reserves the right to limit (i.e. restrict hours or days of operation including takeout and delivery) or suspend the Food Establishment Permit for The Rice Barn. This also includes

5. LEGAL COMPLIANCE

The Rice Barn acknowledges and understands that they must be able to fulfill their responsibilities under this Memorandum in accordance with the provisions of the law and regulations that govern their activities. The Rice Barn assumes full responsibility for their performance under the terms of this Memorandum.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



6. NOTICE

Any notice or communication required or permitted under this Memorandum shall be sufficiently given if delivered in person or by certified mail, return receipt requested, to the address set forth in the opening paragraph or to such address as one may have furnished to the other in writing. However, if during an inspection the establishment is found to be non-compliant and conditions exist that meet the definition of FC- 8-404.11 considered an imminent health hazard by law. Immediate closure is required without notice.

7. GOVERNING LAW

This Memorandum shall be governed by and construed in accordance with the laws of the State of Massachusetts.

8. AUTHORIZATION AND EXECUTION

The signing of this Memorandum constitutes a formal undertaking, and as such it simply intends that THE RICE BARN shall reach and maintain, the goals and objectives stated in this MOU.

This Agreement shall be signed by Needham Public Health Division and The Rice Barn and shall be effective as of the date first written above.

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 11/22/2021

The Rice Barn

990 Great Plain Ave

Needham, Massachusetts 02492

(Date) 11/22/2021

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 11/22/2021

The Rice Barn

990 Great Plain Ave

Needham, Massachusetts 02492

(Date) _____



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
7E909	10/16/21	3:05 PM 5:35 PM	Routine	Food Service	M.Pancare		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				1	4	10	3

Summary of Violations

Priority	Priority f	Core	Total
1	4	10	15

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.



M.Pancare



Chalermopol Intha - Expires
Certificate #:

Notes

Greasetrap 9-3-21

Hoods compliant

Overall facility not sanitary and not in good repair.

Immediate correction is required to clean all food and non food contact surfaces

Train staff proper food storage practices and segregation and all correct all other violations in this report and all previous reports.

Provide a detailed timeline and action plan for review.

This inspector recommends a third party consultant to assist with overall food safety, sanitation and storage practices to assist in compliance. Contact LBOH for review.

Erlich Pest Control last visit was May 2021.

Immediate Pest Control required 2x per month.

FOOD SAFETY INSPECTION REPORT

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

15

- -

Raw TCS foods stored above Ready to eat food. Code:

**15**

- -

Raw beef cubes stored above Ready to eat food Code:



The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

15

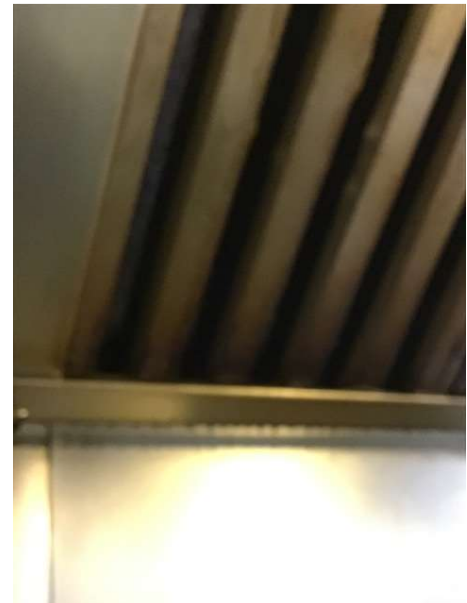
- -

Unsanitary equipment in basement
Wash clean and sanitize as often as necessary, and store
protected. Code:

**88**

- -

Hoods severely soiled.
Scheduled cleaning due by end of October 2021 -



The Rice Barn
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7E909

Date
10/16/21

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5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88

- -

Hoods side view due end of October 2021 -

**Supervision****PIC present, demonstrated knowledge & performs duties**

1

2-103.11 (I) Duties of Person in Charge - Kitchen -**Pf**

Person in charge of this facility is not conforming to Food safety practices and training of staff
As evidenced in this and previous reports *Code: The person in charge shall ensure that employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures.*

Preventing Contamination by Hands

The Rice Barn
1037 Great Plain Ave
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Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 6-301.14 Handwashing- Signage - Kitchen -

- C** Handsink is soiled.
Proper handwashing signage required. *Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.*



10 6-301.12 Hand Drying Provision - Basement -

- Pf** No paper towels in food prep area in basement.
Provide *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



Protection From Contamination

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

- Pr** Raw ground pork, raw beef cubes were stored above ready to eat food.
Repeat discussion with the owner on proper food storage
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.



15 3-302.11 (A)(3) Using clean and sanitized equipment - Basement -

- C** Food equipment unsanitary with debris
Wash rinse and sanitize keep stored covered and protected. Clean to sight and clean to touch.
Code: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.



Time / Temperature Control for Safety

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** No datemarking on prepared and TCS foods as required *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28

7-209.11 Storage (Personal Care Items) - Kitchen -

- C** Personal items stored on table in kitchen *Code: Employees shall store their personal care items (medications, first aid supplies, cosmetics and toiletries such as toothpaste and mouthwash) in lockers or other suitable facilities away from food and equipment.*



Food Temperature Control

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

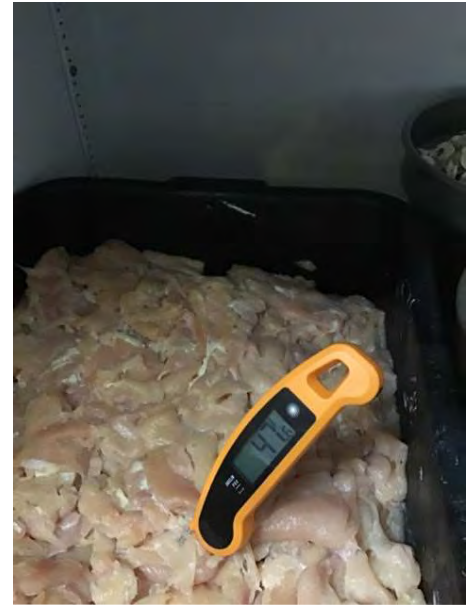
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Proper cooling methods used; adequate equipment for temp. control

33 4-301.11 Cooling/Heating/Holding Capacities - Kitchen -

- Pf** Raw chicken 43-45f Cook stated it was left on counter for less than 1 hour.
Product was removed smaller containers, and stored in freezer.
Discussion with owner on having adequate amounts of refrigeration available for proper food storage and separation *Code: Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.*

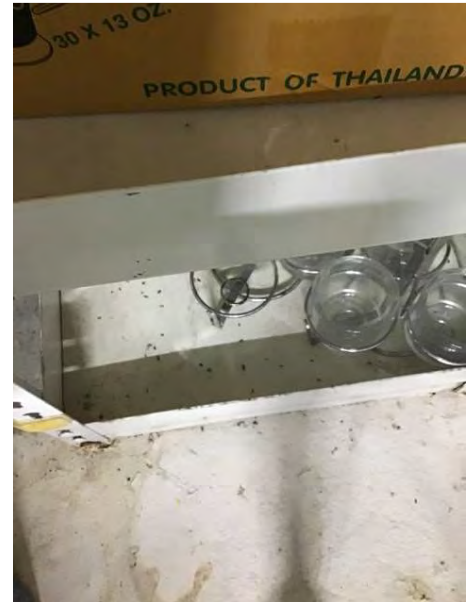


Prevention of Food Contamination

Insect, rodents & animals not present

38 6-501.111 (A)(B)(D) Controlling Pests - Basement -

- C** Mice feces too numerous to count in basement where food and equipment, and eating utensils are stored. Remove all items wash rinse and sanitize, and store covered and protected *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



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5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

39 3-305.14 Food Preparation - Kitchen -

- C** Egg rolls not covered in freezer.
A container of salt was stored behind the magic chef refrigerator on floor uncovered. Discarded
Raw chicken in refrigerator not covered. *Code: During preparation, unpackaged food shall be protected from environmental sources of contamination.*

**39 3-305.11 Food Storage - Kitchen -**

- C** Salt stored behind a refrigerator uncovered, unsanitary and around electrical wires from refrigerator *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



The Rice Barn
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7E909

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10/16/21

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3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

41

3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Sanitizer and wiping cloths were not in use during prep. Cloths were not stored properly.
Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47

4-101.19 Nonfood-Contact Surfaces - Basement -

- C** Standing Mop water in soiled mop bucket with debris.
Mold on surface of water is visible
Remove all waste and clean mop bucket frequently.
It was observed that worktable stainless steel shelving doors of refrigerators and microwaves and the inside of these same items were not clean. Spills, embedded food debris were observed. Refrigerator gaskets were soiled, and ripped. Discussion with the owner on cleaning and sanitizing as often as necessary to keep them clean clean to site and clean to touch. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



Physical Facilities

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned**55 6-501.11 Repairing - Kitchen -**

- C** Missing coving wall tiles near handsink
Repair within 10 days.
Floor areas very soiled in around and under wok areas.
Clean more frequently *Code: The physical facilities shall be maintained in good repair.*

**55 6-501.114 Unnecessary Items and Litter - Basement -**

- C** Walk in cooler (s) in basement unsanitary *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



FOOD SAFETY INSPECTION REPORT

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
7E909

Date
10/16/21

Time In/Out
3:05 PM
5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Pest control record available?

OUT

Written Menus /signs present (allergen)?

OUT

Allergen Certificate Posted?

IN

Certified Food Protection Managers Certificate posted?

IN

Food allergy awareness poster visible for employees?

OUT

Staff trained in choke-save for every shift.

IN

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

OUT

Grease log up to date?

IN

Food Employee Reporting Agreement available?

OUT

Procedures outlines for vomit/diarrheal event?

OUT

No trans fat?

NO

"Most recent food inspection" sign posted?

OUT

FOOD SAFETY INSPECTION REPORT

Page Number

13

The Rice Barn
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7E909

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10/16/21

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5:35 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	- Kenmore white	Ambient		-2 °F
Kitchen	2 door glass cooler -	Ambient		38 °F
Kitchen	Flip top near curry	Ambient		40 °F
Kitchen		Amana		32 °F
Kitchen	Magic Chef white	Ambient		17 °F
Kitchen	Flip top Sandwich	Ambient		39 °F
Basement	Walk in cooler	Ambient		30 °F
Kitchen				°F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Food Establishment Inspection Report

Name: Rice Barn	Inspection Date: 07/17/2020	Number of Priority and Priority Foundation Violation(s):	0
Address: 1037 Great Plain Ave	Time In/Out: 04:00 pm / 06:38 pm	Number of Repeat P and PF Violation(s):	0
Phone:	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner: Charles Intha	Type of Operation: Food Service		
Person-in-charge: Charels, Manuel	Type of Inspection: Other: Audit	Previous Inspection Date:	
Inspector: M. Lee	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation	

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events	In					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated	In					
14 Required records available, shellstock tags, parasite destruction			n/a			

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking time & temperature				n/o		
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition	In					
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food	In					
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered			n/a			
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used		Out				
Conformance with Approved Procedures						
29 Compliance with variance/ specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector:

M. Lee

Person In Charge:

[Signature]

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Rice Barn

Date: 07/17/2020

Page 2 of 4

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

In = in compliance Out = out compliance n/o = not observed n/a = not applicable cos = corrected on-site r = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container						
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		Out				

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean		Out				
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
M12 Frozen Desert				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 COVID-19				n/o		
L3 Reserved				n/o		

Fail Code	DESCRIPTION OF VIOLATION
Discussion .	Kitchen dish rinse 100ppm chlorine on first run of machine. Test strips available. Rice scoop holder 141F, white rice 156F, brown rice 145F. 2 door refrigeration observed raw chicken and raw shrimp defrosting in separate containers - bottom shelf of refrigeration, each on different sides of the 2 door unit. undercounter refrigerator raw chicken 40F, in line unit fried tofu 40F, cabinet storage, sauce 40F, in line unit observed with whole produce only, no TCS foods, in line unit cabinet storage dumpling 40F. 3 compartment sinks observed in clean condition, test strips available. sanitizing buckets at work stations 200ppm quat. hand sinks stocked. Basement walk-in tofu 39F, walk-in freezer - food frozen solid. .
Discussion .	Opening status - PIC has submitted a floor plan for re-opening. Discussed reviewing the Heath Departments email or to determine if approval was required to re-open or submittal was adequate. If unable to determine, recommend contacting the Health Office for a determination, provided opening is desired. .
Discussion .	COVID Compliance - social distancing markers, hand sanitizer, signage and tables designated 6ft apart provided. Disinfectant in spray bottle labeled "disinfectant". Reviewed contact time required - surface is to remain wet for 10 minutes to be effective. Used for high touch surfaces, and intended for tables and chairs. If 10 minute wait time becomes burdensome there are pre-made spray disinfectants available. EPA web site listing disinfectants provided during audit. *****Should a disinfectant not be available, bleach and water can be used 4tsp to 1-quatrt of water or 1/3 c (liquid measuring cup) to 1 gallon water. If bleach is used be sure to mix fersh daily - no not use left over solution. .
Discussion .	Discussed finished surfaces in basement. Surfaces are required to be smooth, non-porous, easily cleanable. In addition, coving is required to seal where the floor and wall meet. When areas are not properly sealed and coving is not applied rodents will be able to access walls and areas under raised flooring. *****Discussed with PIC basement areas are not smooth, non-porous and easily cleanable. Flooring in basement area / flooring area located where stairs removed observed with what appears to be broken concrete. Repair using approved methods and materials yielding a smooth floor that is smooth, level, non-porous and easily cleanable. .
7-209.11	OBSERVATION: Cooks line / observed purse, phone and personal water bottle with cap at work station. Chef instructed employee to remove and store in dedicated area. REGULATION: Item 28 Toxic substances properly identified, stored and used -- Storage-Other Personal Care Items
4-602.13	OBSERVATION: Exterior surfaces of single door refrigeration units, char brolier, window shelf above sinks, floor under sinks and items on small storage shelf on side of freezer observed soiled. Surfaces require cleaning. REGULATION: Item 49 Non - food contact surfaces clean -- Nonfood Contact Surfaces

Fail Code	DESCRIPTION OF VIOLATION
Discussion .	Reminders: lower and upper shelves in kitchen / remove all items and clean as often as needed to keep clean. This practice also will assist in keeping areas free of clutter. Remove items not in use and organize remaining. ***Apply concept to all areas fo establishment. .
Discussion .	PIC reports power washing flloor. Expects to continue service routinely. Please note (1) Be aware pilots may need to be checked after cleaning and re-lit if needed. (2) after power washing surfaces of equipment will require sanitizing before food handling can resume. (3) power washing can not be done during operating hours. .
4-101.11	OBSERVATION: White fish buckets and lids observed in basement . These containers are not approved for re-use. Discard or remove from establishment. REGULATION: Item 47 Food and non - food contact surfaces cleanable,properly designed, constructed and used -- FCS Characteristics-Materials for Construction and Repair
Discussion .	Chef able to provide correct food temperatures for cooked foods, reheat and holding TCS foods. Chaf observed with calibrated food thermometer. .
Discussion .	Charles to continue to work with the Health Office to complete repairs. .



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
E36E7	3/6/20	2:06 PM 2:35 PM	General	Food Service	D.Acosta		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				0	0	3	3

Summary of Violations

Priority	Priority f	Core	Total
0	0	3	3

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.

D.Acosta

Manuel - Expires
Certificate #:

Notes

Complaint called in at 1:52 pm. Customer reported just leaving The Rice Barn and reported seeing rodent droppings on windowsill.

Observed droppings in corners of window sill in customer area. Staff on site swept off droppings. Washed down window sill with soapy water, rinsed and then and sanitizer. Table tops cleaned and sanitized.

Need to call pest control for service ASAP. Need to send most recent pest control report.

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
E36E7

Date
3/6/20

Time In/Out
2:06 PM
2:35 PM

Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Prevention of Food Contamination**Insect, rodents & animals not present**

38

6-501.111 (A)(B)(D) Controlling Pests - Storefront -

- C** Droppings observed on window sills. Code: *The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



38

6-501.111 (A)(B)(D) Controlling Pests - Storefront -

- C** Droppings observed on window sill. Code: *The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



FOOD SAFETY INSPECTION REPORT

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
E36E7

Date
3/6/20

Time In/Out
2:06 PM
2:35 PM

Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

38

6-501.111 (A)(B)(D) Controlling Pests - Storefront -

- C** Droppings observed on window sill. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



FOOD SAFETY INSPECTION REPORT

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
E36E7

Date
3/6/20

Time In/Out
2:06 PM
2:35 PM

Inspector
D.Acosta

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.				

Food Establishment Inspection Report

Name: Rice Barn	Inspection Date: 10/18/2019	Number of Priority and Priority Foundation Violation(s):	2
Address: 1037 Great Plain Ave	Time In/Out: 01:39 pm / 03:35 pm	Number of Repeat P and PF Violation(s):	0
Phone:	Permit No.:		
Email:	Risk Category: 0 HACCP: No		
Owner: Charles Intha	Type of Operation: Food Service		
Person-in-charge: Pat, Charles, Charles K	Type of Inspection: Other	Previous Inspection Date:	
Inspector: M. Lee	Date of Re-Inspection:		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-In-Charge present, demonstrates knowledge, and performs duties	In					
2 Certified Food Protection Manager	In					
Employee Health						
3 Management, food employee and conditional employee; Knowledge, responsibilities, and reporting	In					
4 Proper use of restriction and exclusion	In					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use	In					
7 No discharges from eyes, nose and mouth	In					
Preventing Contamination by Hands						
8 Hands clean and properly washed	In					
9 No bare hand contact with RTE food	In					
10 Adequate handwashing sinks properly supplied and accessible	In					
Approved Source						
11 Food obtained from source	In					
12 Food received at proper temperature				n/o		
13 Food received in good condition, safe, and unadulterated						
14 Required records available, shellstock tags, parasite destruction	In					

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	In					
16 Food contact surface; cleaned and sanitized	In					
17 Proper disposition of returned, previously served, reconditioned and unsafe food	In					
Time/Temperature Control for Safety						
18 Proper cooking times & temperatures		out				
19 Proper reheating procedures for hot holding				n/o		
20 Proper cooling time and temperature				n/o		
21 Proper hot holding temperature	In					
22 Proper cold holding temperature	In					
23 Proper date marking and disposition		out				
24 Time as a Public Health Control			n/a			
Consumer Advisory						
25 Consumer advisory provided for raw/ under cooked food						
Requirements for Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered			n/a			
Food/Color Additives and Toxic Substances						
27 Food additives; approved and properly used			n/a			
28 Toxic substances properly identified, stored and used	In					
Conformance with Approved Procedures						
29 Compliance with variance/specialized process/HACCP plan			n/a			

OFFICIAL ORDER FOR CORRECTION: Based on an inspection

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector: 	Person In Charge: 
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Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Rice Barn

Date: 10/18/2019

Page 2 of 4

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe food and Water						
30 Pasteurized eggs used where required			n/a			
31 Water and ice from approved source						
32 Variance obtained for specialized processing methods			n/a			
Food temperature control						
33 Proper cooling methods used; adequate equipment for temperature control				n/o		
34 Plant food properly cooked for hot holding				n/o		
35 Approved thawing methods used				n/o		
36 Thermometer provided and accurate						
Food Identification						
37 Food properly labeled: original container		out				
Prevention of Food Contamination						
38 Insects, rodents, and animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored		out				
42 Washing fruits and vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored		out				
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use/single-service articles: properly stored and used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used		out				

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot and cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage and waste water properly disposed						
53 Toilet features; properly, constructed supplied, and cleaned						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
Massachusetts Requirements						
M1 Anti-choking procedures in food service establishment				n/o		
M2 Food allergen awareness				n/o		
M3 Caterer				n/o		
M4 Mobile Food Operation				n/o		
M5 Temporary Food Establishment				n/o		
M6 Public Market; Farmers Market				n/o		
M7 Residential Kitchen; Bed-and-Breakfast Operation				n/o		
M8 Residential Kitchen: Cottage Food Operation				n/o		
M9 School Kitchen; USDA Nutrition Program				n/o		
M10 Leased Commercial Kitchen				n/o		
M11 Innovation Operation				n/o		
M12 Frozen Desert				n/o		
Local Requirements						
L1 Local law or regulation				n/o		
L2 Other				n/o		

Fail Code	DESCRIPTION OF VIOLATION
3-304.12	OBSERVATION: Rice station / observed rice scoops and mold for rice in standing water. Reviewed approved methods to maintain in use utensils. Utensils cleaned and sanitized, will be kept in available crock pot. *****CODE STATES: (C) On a clean portion of the FOOD preparation table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT surface of the FOOD preparation table or cooking EQUIPMENT are cleaned and SANITIZED at a frequency specified under §§ 4-602.11 and 4-702.11; (D) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes; (E) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; or (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph 4-602.11(D) (7). REGULATION: In-Use Utensils, Between-Use Storage
3-304.14	OBSERVATION: Cooks line/ observed wet cloths on counters next to sanitizing solution. explanation provided to employees and Pat - cloths place in bucket. REGULATION: Wiping Cloths, Use Limitation
3-302.12	OBSERVATION: Cooks line / observed sauce in squeeze bottles without labels. DIScussed labels required for products that are not easily recognized. *****CODE STATES: Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD. REGULATION: Food Storage Containers Identified with Common Name of Food
4-501.12	OBSERVATION: Cooks line , middle in line unit / cutting board observed in poor condition, scratches. *****CODE STATES: Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced. REGULATION: Cutting Surfaces
3-401.14-Pf	OBSERVATION: Cooks line / in line unit / observed par-cooked (non continuous cooking) chicken, pork and beef. Requirement for written procedure and adherence to procedure reviewed. establishment will discontinue process and determine if procedure will continue. *****CODE STATES: Non-Continuous Cooking of Raw Animal Foods 3-401.14-Pf, Raw animal FOODS that are cooked using a NON-CONTINUOUS COOKING process shall be: (F) Prepared and stored according to written procedures that: (1) Have obtained prior APPROVAL from the REGULATORY AUTHORITY REGULATION: Non-Continuous Cooking of Raw Animal Foods
3-501.17-Pf	OBSERVATION: Kitchen / 2 door reach in refrigerator / observed cooked rice from previous day without date marking. Identified foods in refrigeration requiring date marking. PIC is aware of requirement - reviewed previous day. PIC had employee correct. REGULATION: Date Marking RTE, TCS,

Fail Code	DESCRIPTION OF VIOLATION
Discussion	Hand sink accessible, refrigeration units ground pork 40F, in line unit par-cooked chicken 40F, bean curd 39F, dumplings 33F, in line unit pork 40F, bean sprouts 40F. dish machine rinse 100ppm, quat dispensed at 400ppm, drain stoppers available for sinks, equipment on cooks line in clean condition, no bare hand contact observed. food thermometer, chlorine and quat test strips available. PIC reports all fish is fully cooked. .
Discussion	According to menu no foods identified as undercooked. *****NOTE: The consumer advisory is to be provided to the customer in writing. If customer requests for undercooked food is accepted - the consumer advisory must be provided in writing. **Rice Barn management has decided all animal proteins will be fully cooked. .
Discussion	Charles reports PCO Service due next week. Charles will accompany the tech during the service. **Discussed - PCO to identify possible entry points and nesting sites. All entry points are to be sealed. .
Discussion	Picture taken of several areas and forwarded to the Health Office. Improvement noted - clutter removed, areas cleaned, floor in process of painting. PIC knowledgeable of temperatures, set up of 3 bay, testing sanitizing solution, cleaning equipment and utensils. Minimal food handling and no cooking during inspection due to time of day. .



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
670A2	10/12/19	4:33 PM 6:00 PM	Routine	Food Service	M.Pancare		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				3	1	6	3

Summary of Violations

Priority	Priority f	Core	Total
3	1	6	10

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.


M.Pancare

Notes

Hood sticker October 2019
Grease trap 9/27/19
Basement needs immediate attention

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10

5-204.11 Handwashing-Sinks-Location and Placement - Kitchen -

- Pf** Handsink blocked Code: A handwashing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing area; and in, or immediately adjacent to, toilet rooms.



Protection From Contamination

Food Separated and protected

15

3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

- Pr** Cooked sliced chicken stored below raw ground chicken and raw salmon filets 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.



Food/Color Additives and Toxic Substances

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

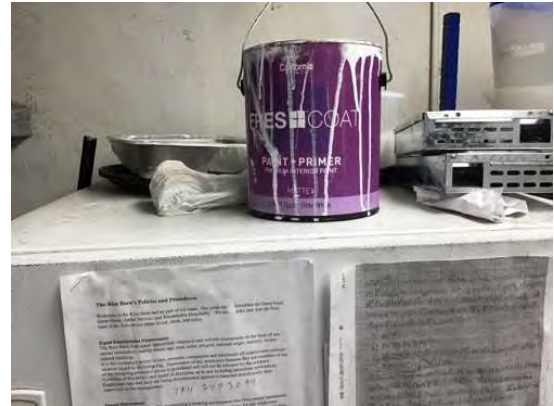
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

28 7-201.11 Storage Separation - Kitchen -

- Pr** 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
Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.



28 7-201.11 Storage Separation - Basement -

- Pr** Drains stored above sink in basement
Store away from food equipment *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles.*



Prevention of Food Contamination

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

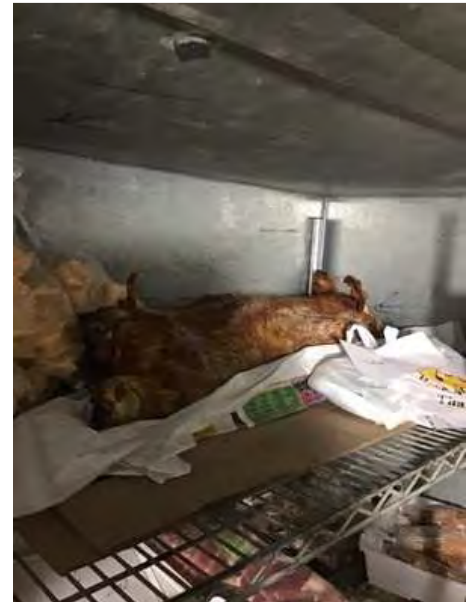
Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present**38 6-202.15 (A) Outer Openings, Protected - Basement -**

- C** Open holes cracks and crevices
Mice feces noted on floor too numerous to count
Repair all holes. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*

**39 3-305.11 Food Storage - Basement -**

- C** A whole cooked pig stored uncovered in basement freezer
Freezer burn noted product discarded *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*

**Proper Use of Utensils**

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

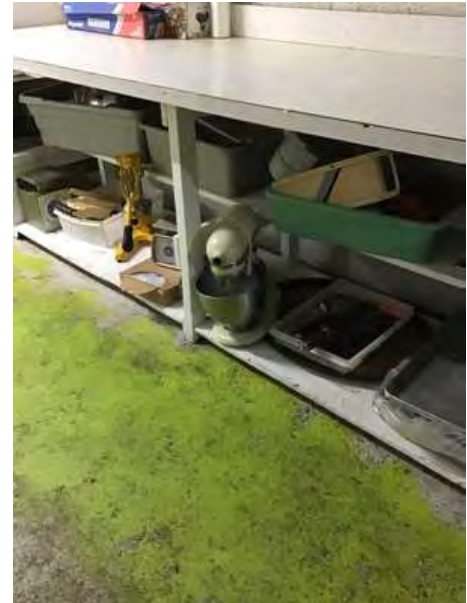
Repeat Violations Highlighted in Yellow

Uten./equip./linens; properly stored, dried, handled

44

4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Basement -

- C** Equipment stored improperly. Cease and desist all equipment storage on the lower shelf
Provide proper shelving to prevent contamination
Rearrange and or correct within 72 hours. *Code: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



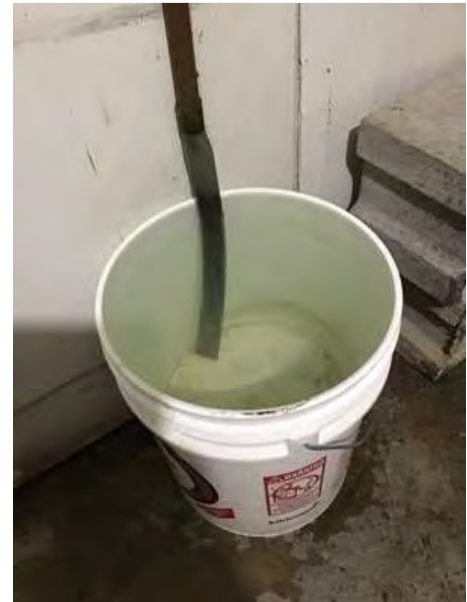
Physical Facilities

Plumbing installed; proper backflow devices

51

5-205.15 System Maintained/Repair - Basement -

- C** Excess water over flowing from condensate line.
Repair or replace to prevent standing water *Code: A plumbing system shall be maintained in good repair.*



The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

52**5-403.12 Other Liquid Wastes and Rainwater - Basement -**

- C** Discharge hoses draining into handsink in basement
Remove all discharge hoses within 72 hours. Cease and desist *Code: Condensate drainage and other nonSEWAGE liquids and rainwater shall be drained from point of discharge to disposal according to law.*

**55****6-501.114 Unnecessary Items and Litter - Basement -**

- C** Punching bag bicycle and misc debris noted in location where food equipment is stored.
Remove all unnecessary items in the entire basement
Remove all litter and clutter in all areas of basement within 10 days Clean all floors remove debris *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*

**Notes**

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Notes**88****Notes - Basement -**

N See 38 above - General Notes.

**88****Notes - Basement -**

N See above 55 - General Notes.



The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

88 Notes - Basement -

N See above 55 - General Notes.

**88 Notes - Basement -**

N See 44 - General Notes.



FOOD SAFETY INSPECTION REPORT

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit up to date and posted?

IN

In compliance with allergen reg-poster?

IN

Written Menus /signs present (allergen)?

IN

Allergen Certificate Posted?

IN

Certified Food Protection Managers Certificate posted?

IN

Certified in MA Allergy Awareness and Certificate posted?

NO

Staff trained in choke-save for every shift.

NO

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

IN

Ventilation Hood Inspections stickers up to date?

IN

Food Employee Reporting Agreement available?

NO

Procedures outlines for vomit/diarrheal event?

NO

Employee wearing purple hats?

NO

FOOD SAFETY INSPECTION REPORT

Page Number

10

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
670A2

Date
10/12/19

Time In/Out
4:33 PM
6:00 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip top near curry	Ambient		38 °F
Kitchen	Walk in cooler	Ambient		39 °F
Kitchen	Flip top Sandwich			38 °F
Basement	Walk in white freezer	Ambient		0 °F
Kitchen	Flip top Sandwich	Ambient		35 °F
Basement	Veg walk in -	40		°F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.



Needham Public Health Division

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

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



September 25, 2019

Mr. Charles Intha
The Rice Barn
1037 Great Plain Ave.
Needham, MA 02492

RE: The Rice Barn Administrative Hearing Requirements

Charles –

Thank you again for meeting with us yesterday, September 24, 2019 at 1 PM, for your administrative hearing which was scheduled with you, along with your staff, due to the recent increased amount of food-borne illness complaints we have received. During this hearing we discussed the next steps going forward that you must follow in order to ensure that your food establishment, The Rice Barn, can maintain proper food safety compliance standards and remain open to the public. Listed below is a review of what was discussed at our Administrative Hearing yesterday:

- You must ensure additional staff members are ServSafe Food Manager certified and Food Allergy trained at once. You stated to us that you are in the process of hiring more staff to fill vacant positions to ensure your restaurant can continue to run in a safe manner. You also mentioned that you will be sending more staff for these required trainings ASAP. Please ensure you forward along the ServSafe training dates for your staff for our records once confirmed. Please forward copies of these training certificates for our file, which we must receive prior to the issuance of your 2020 food establishment permit, **or on or before January 1, 2020.**
- You must set up on-going audit/trainings with your previous food safety trainer, Maureen Lee, with MoJin Solutions, LLC, **THIS WEEK.** Please forward to us a copy of your signed/dated contract with Maureen Lee for our record, and please confirm which date this week you have scheduled her to start your trainings. You will need to have on-going trainings set up with her and copies of these on-going audit reports must be forwarded to the Public Health Division for our review. **(PLEASE NOTE:** The Public Health Division will need to decide when you can be released from these on-going food safety trainings.)
- Please ensure you continue to maintain your routine pest control inspections with Catseye Pest Control, as requested. Please also forward copies of your pest control reports to date for our record. You mentioned that you would forward copies of those reports ASAP. You must also continue to send copies of all future pest control reports to us for our record.

Please let us know if you have any additional questions on these requirements. We appreciate your willingness to work with us on these requirements to ensure on-going proper food safety standards are met and you can continue operate The Rice Barn in a safe manner. Our goal is to improve and maintain proper the food safety standards on site. We will look forward to hearing back from you soon on these requirements.

Sincerely,

Diana C. Acosta, MPH
Environmental Health Agent

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

CC: Timothy McDonald, Director of Health and Human Services
Tiffany Zike, Public Health Nurse
Donna Carmichael, Public Health Nurse
Maureen Lee, MoJin Solutions, LLC



FOOD SAFETY INSPECTION REPORT

R-9

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
60944	5/11/19	4:14 PM 4:10 PM	Routine	Food Service	Monica Pancare
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary</u>	<u>Priority</u>	<u>Pf</u>
				3	2
					12

Summary of Violations

Priority	Priority f	Core	Total
3	2	12	17

Priority "P" violations not marked "COS" must be corrected within 72 hours.

Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.

Core "C" violations not marked "COS" must be corrected within 90 days.



Monica Pancare



Narubet Boonkerd - Expires
Certificate #:

Notes

Owner arrived 3:15pm
Chalernpol Intha- ServeSafe certifiedPhysical review with PIC including the basement and storage areas
Immediate attention is required to correct and maintain a comprehensive food safety and defense program
Additional training of staff is required.
Remove debris from basement within 10 days.
Datemarking required of all TCS foods- train staff on this.
Provide a training plan to LBOH on basic of food safety for cooks/staff by 5/17/2019

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
60944

Date
5/11/19

Time In/Out
4:14 PM
4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

00

- -

See #49 Code:

**00**

- -

See #28 above Code:



The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
60944

Date
5/11/19

Time In/Out
4:14 PM
4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

00

- -

Section of wall is missing allowing pests
see #28 Code:

**00**

- -

See #28 Code:



The Rice Barn
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Needham, MA 02492

Inspection Number
60944

Date
5/11/19

Time In/Out
4:14 PM
4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

00

- -

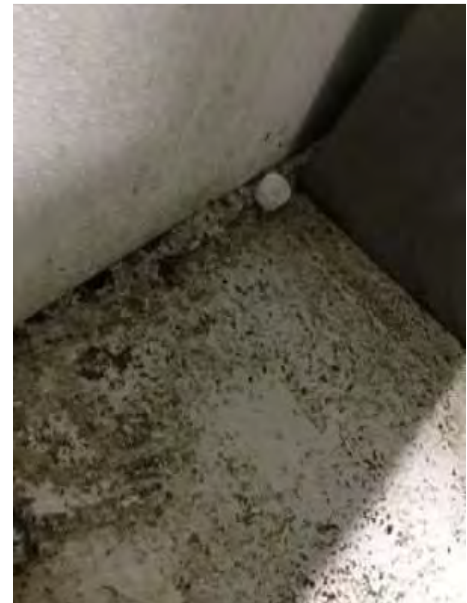
See # 55

Litter and squalor in basement storage area where
employee uniforms and side towels are stored.
Broken hot water heater. Litter debris, no light fixtures
Code:



00

- -

See 38# *Code:*

FOOD SAFETY INSPECTION REPORT

Page Number

5

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

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60944

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4:14 PM
4:10 PM

Inspector
Monica Pancare

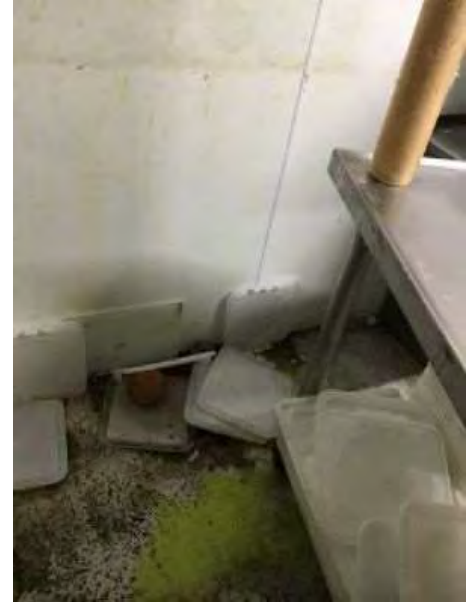
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

00

- -

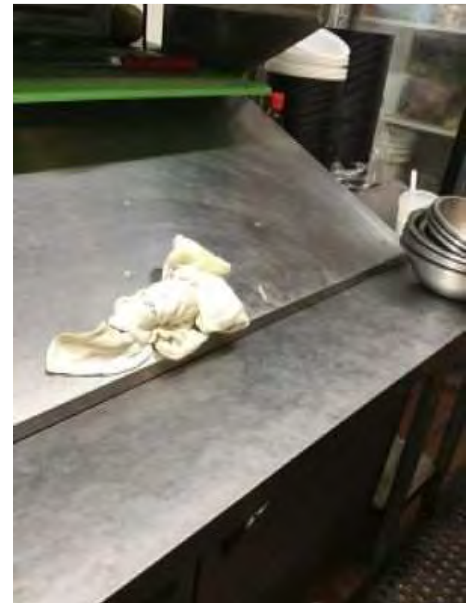
See #38 above Code:



00

- -

See #41 above Code:



The Rice Barn
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Needham, MA 02492

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60944

Date
5/11/19

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4:14 PM
4:10 PM

Inspector
Monica Pancare

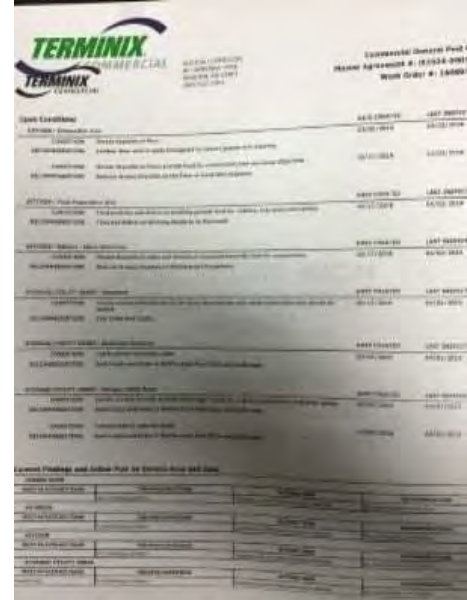
Inspection Report (continued)

Repeat Violations Highlighted in Yellow

00

- -

Pest control reports-April 2019:
Open conditions / items not corrected from 2018 Code:



99

- -

Floors walls ceilings,backsplash severely soiled
Cobwebs noted on wall corners too numerous to count -



Supervision

The Rice Barn
1037 Great Plain Ave
Needham, MA 02492

Inspection Number
60944

Date
5/11/19

Time In/Out
4:14 PM
4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

PIC Present / Knowledgeable / Duties

1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Kitchen -

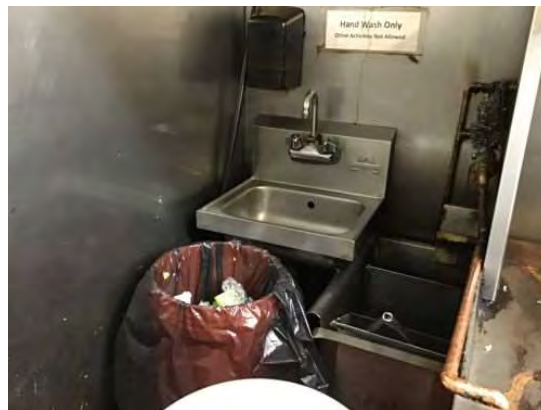
Pf No designated person in charge during visit who could demonstrate knowledge of food safety and protection *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-204.11 Handwashing-Sinks-Location and Placement - Kitchen -

Pf Handsink blocked upon entry. *Code: A handwashing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing area; and in, or immediately adjacent to, toilet rooms.*



10 6-301.13 Handwash Aids and Devices. Use Restrictions - -

C *Code: A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink.*

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4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

51 5-202.12 (C) Handwashing Sink, Installation - Kitchen -

COS

C

The cold water nozzle on the handsink is broken and does not work. PIC Repair or replace to allow a minimum of 100F between both mixing valves, for proper handwashing. Currently the hot water is in excess of 110 F and making handsink in operable.

At end of inspection it was observed that the handwashing sink was fixed, and working properly Code: A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet

Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16 4-602.12 Cooking and Baking Equipment - Kitchen -

C

Basement

Grinder, food process equipment, blender cutting boards severely soiled and unsanitary

Clean and sanitize as often as necessary Code: The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours.

The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.



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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

16 4-501.111 Manual Warewashing - Sanitization Water Temp 4-501.112 Mechanical Warewashing -

Pr It was observed that female cook did not sanitize equipment properly in the 3 compartment sink. She rinsed in in water, from faucet, did not properly wash rinse or sanitize to prevent contamination *Code: If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at 171°F or above.*



Time / Temperature Control for Safety

Cooling

20 3-501.14 (A) Cooling Cooked Foods - Kitchen -

Pr Basement
Observed 3 metal containers of sauce/ liquid cooling improperly *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.*



Food/Color Additives and Toxic Substances

The Rice Barn
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Needham, MA 02492

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60944

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5/11/19

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4:14 PM
4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

28 7-301.11 Separation - Kitchen -

- Pr** Cleaning chemical cal spray bottle stored where cooked rice is located
Butane torch stored on top of refrigerator next to food equipment storage shelf *Code: Poisonous or toxic materials shall be stored and displayed for retail sale so they can not contaminate food, equipment, utensils, linens, and single service and single-use articles by separating the poisonous or toxic materials by spacing or partitioning, and locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



Prevention of Food Contamination

Insect, rodents & animals not present

38 6-202.15 (D) Outer Openings. Protected - Kitchen -

- C** Screen door ripped
Door base has large hole
The back door was propped open by rodent trap *Code: If the windows or doors of a food establishment are kept open for ventilation or other purposes, the opening shall be protected against the entry of insects and rodents by 16 mesh screens, properly designed and installed air curtains; or other effective means.*



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Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

38 6-501.111 (A)(B)(D) Controlling Pests - Kitchen -**C** Basement

Excessive mice feces too numerous to count on floor behind prep tabs *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*

**38 6-501.112 Removing Dead or Trapped Pests - Kitchen -****C** Basement

Dead mouse on glue trap behind carrier unit
Remove pests. *Code: Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.*



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Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

41 3-304.14 Wiping Cloths, Use Limitation - Kitchen -

- C** Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.



Proper Use of Utensils

In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- C** Cook knives stored in between side of roll top refrigerator on wok line.
Store all utensils in a clean and sanitary area. Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a



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Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

45 4-502.13 Single-Ser./Use Art. Use Limitation - Kitchen -

- C** Previously used tofu containers were observed with paper towel to absorb grease from cooked foods. These containers are considered single use only. Cease this practice.
Code: Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Utensils, Equipment and Vending

Nonfood contact surfaces clean

49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C** Floors walls ceilings backsplash, inside of all refrigerators severely soiled. The wall and area next to handwashing station has black soil/ debris.
Overall surface areas of equipment in kitchen need to be cleaned *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*



Physical Facilities

The Rice Barn
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Needham, MA 02492

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4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55 6-501.114 Unnecessary Items and Litter - Kitchen -

- C** Basement storage room near handsink excessively littered
Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.



56 4-204.11 Ventilation Hoods Drip Prevention - Kitchen -

- C** Excess grease on baffles, sides and wall.
Grease Hood sticker appears to be expired *Code: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.*



FOOD SAFETY INSPECTION REPORT

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Needham, MA 02492

Inspection Number
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4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

	Permit up to date and posted?	IN
	In compliance with allergen reg-poster?	NO
	Written Menus /signs present (allergen)?	IN
	Allergen Certificate Posted?	IN
	Certified Food Protection Managers Certificate posted?	IN
	Food allergy awareness poster visible for employees?	IN
	Staff trained in choke-save for every shift.	IN
	Ventilation Hood Inspections stickers up to date?	NO
	Consumer Advisory Present if needed?	NA
	Grease log up to date?	IN
	Food Employee Reporting Agreement available?	NO
	Procedures outlines for vomit/diarreal event?	NO
	No trans fat?	NO

FOOD SAFETY INSPECTION REPORT

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4:10 PM

Inspector
Monica Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip top near curry	Ambient		40 °F
Kitchen	Flip top Sandwich	Ambient		38 °F
Kitchen	2 door glass cooler	Ambient		35 °F
Kitchen		Rice		141 °F
Kitchen		Ambient		-6 °F
Kitchen	Walk in cooler	Ambient		35 °F
	Veg walk in	Ambient		35 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

MoJin Solutions, LLC

18 Shipley Circle,
Westford, MA. 01886
978-621-2616

Let this serve as a Letter of Agreement between MoJin Solutions and Mr. Charles Intha, owner of The Rice Barn located at 1037 Great Plain Ave. Needham, MA 02492.

MoJin Solutions LLC Solutions agrees to provide the following:

- Provide 2-hour Safe Food Handling Class, written materials provided in Thai and Spanish. Verbal presentation in English.
- Provide unannounced audits to verify staff is able to execute knowledge. The first audit occurring 7-14 days after Safe Food Handling Class. Verbal instruction and demonstrations to correct observed deficiencies will be provided to the Person in Charge (PIC) and employee. Written audit report will be provided to the PIC.
- Per Needham Health Department audits are required until such time Needham Health Department determines otherwise.
- Forward audit reports to the Charles Intha and the Needham Health Department within 24 hours of completion.
- All violations, when possible, will be corrected during the audit.
- Provide training and administer Food Protection Manager exam for designated PIC.

The establishment will provide the following:

- Provide a date and time all employees are available to attend the Safe Food Handling Class without interruption.
- Provide an on-site Person in Charge (PIC) in the establishment during all operating hours. The assigned PIC is responsible for food safety.
- Provide a copy of most recent health inspection report. Information from this report will be included in the training.
- Maintain pest control reports on site and make available to inspector during audits. In addition, forward copies of Pest Control reports to the Health Office within 24 hours of completion.

Fee:

See Attachment A

This contract may be terminated:

- Immediately upon failure to provide payment according to the payment schedule.
- Immediately should the establishment fail to promptly correct an Imminent Health Hazard as defined by 105CMR 590.00 of the Massachusetts State Sanitary Code. Please be aware it is the responsibility of MoJin Solutions; LLC staff to report all Imminent Health Hazards as defined by the Code immediately to the local regulatory authority.
- With 30-day written notice by either party.

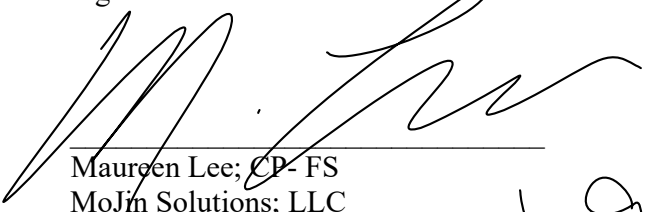
The agreement will be binding when signed by both parties. Signature indicates above terms as stated are agreed to:

Name: _____

Title: _____

Company: _____

Date: _____


Maureen Lee; CP- FS
MoJin Solutions; LLC

Date: 9 / 30 / 19



**Board of Health
TOWN OF NEEDHAM
AGENDA FACT SHEET**



MEETING DATE: 4/27/2022

Agenda Item	Proposed Revisions to Article 20: Regulation to Ensure Sanitary and Safe Operations of Marijuana Treatment Centers
Presenter	Tiffany Zike and Tara Gurge, Assistant Directors of Public Health

1.	BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED
In a letter dated September 17, 2021 to Timothy McDonald, the Director of Health and Human Services, Sira Natural RMD requested the following changes to Article 20 of the Board of Health (BOH) regulations: 1. Revise 20.6.5 to allow coupons and discounts sale including promotional gifts and materials with references to marijuana or MIPs, including the logo of Sira Naturals, Inc. d/b/a Ayr. Thus, we request the BOH amend regulation 20.6.10 (A) to allow the logo of Sira Naturals, Inc. d/b/a Ayr and brand. 2. Amend 20.6.10 to allow the logo of Sira Naturals on promotional items and materials. 3. Change its policy of requiring approval of edible packaging before allowing sales. 4. Discontinue the requirement to submit CORI reports now that the Cannabis Control Commission has that requirement. The Public Health Division provided a summary of these requests and recommendations to the BOH at the January 20, 2022 meeting. The BOH discussion included questions which the Public Health Division has researched and presents to the BOH for follow-up discussion. A summary of the research and a draft revision of Article 20 follow this document.	
2.	VOTE REQUIRED BY BOARD OF HEALTH
Board of Health may vote to approved the amendment as revised, to reject proposed revisions, or to continue the hearing until its next meeting.	
3.	BACK UP INFORMATION ATTACHED:
Letter from Sira Naturals, dated September 17, 2021, from Dwan Packnett, VP Gov't Relations & Community Investment Medical Marijuana Summary, dated March 22, 2022, from the Needham Public Health Division Draft revision of Article 20	



September 17, 2021

Mr. Timothy Muir McDonald
Director of Public Health
Needham Board of Health
178 Rosemary Street
Needham, MA 02494

RE: Sira Naturals, Inc. Request to Appear before the Needham Board of Health

Founded and operated by Massachusetts natives and residents since 2013, Sira Naturals weathered the unpredictable cannabis market to become one of the state's largest employers and vertically integrated cultivator, product manufacturer, and retailer of cannabis products for both the medical and adult-use markets in Massachusetts. Through a Community Benefits Agreement (CBA) signed by the Needham Board of Selectmen on June 14, 2016; the Special Permit granted by the Needham Planning and Community Development Department on June 13, 2017; and subject to the provisions of Article 20 of the Board of Health (BOH) Regulations effective March 31, 2016; Sira Naturals opened a retail medical facility at 27-29 Franklin in the Town of Needham in June 2017.

Sira Naturals seeks the Board of Health's reconsideration of Article 20 BOH Regulations governing discounted products and labeling, signage and other materials more particularly described below. The medical cannabis industry has had no detrimental impacts in the Commonwealth of Massachusetts since its introduction in 2013. And the medical marijuana industry has undergone significant technological improvements such as state monitored seed to sale Metric Tracking systems allowing data visibility to retailers across the state allowing a safe and reliable distribution to and accessibility for medical marijuana patients.

Such accessibility, however, is not available for cost-conscious consumers or those living on a fixed income who enjoy discounts similar to those provided every day at local pharmacies like Walgreens, CVS, or Walmart. The failure to provide discounts can become a barrier to use that reinforces the "illegal" stigma of cannabis. We believe promotional discounts will help to relieve this stigma by providing a more welcoming environment - similar to any pharmacy - for those marginalized by the war on drugs.



Thus, we request the BOH remove or amend regulations 20.6.5 (B) and (C) set forth below so Sira may provide discounts and loyalty programs to Needham residents.

1. 20.6.5 Registered Sales by Registered Marijuana Dispensary

B. No person shall Accept or redeem, offer to accept, or redeem, or cause or hire any person to accept or redeem, or offer to accept or redeem, through any coupon or other method, any marijuana or marijuana-infused product for less than the listed or non-discounted price; or

C. Sell marijuana or a marijuana-infused product through any discounts (e.g., “buy-two-get-one-free”) or otherwise provide any marijuana or marijuana-infused product for less than the listed or non-discounted price in exchange for the purchase of any other product.

Sira Naturals also requests the BOH allow us to discount products for sale including promotional gifts and materials with references to marijuana or MIPs, including the logo of Sira Naturals, Inc. d/b/a Ayr. Thus, we request the BOH amend regulation 20.6.10 (A) to allow the logo of Sira Naturals, Inc. d/b/a Ayr and brand.

2. 20.6.10 Marketing and Advertising Requirements

A. A RMD may develop and use a logo for labeling, signage, and other materials, but that logo may not contain medical symbols, images of marijuana and marijuana-related paraphernalia, or colloquial references to cannabis and marijuana. Likewise, a RMD may not offer for sale or as a promotional gift any items which contain symbol of or references to marijuana or MIPs, including the logo of the RMD.

Finally, while not specifically listed in Article 20, Sira Naturals is currently required to send all edible packaging to the Needham Board of Health for pre-approval before being offered for sale to patients. Since packaging and labelling is currently regulated by the Cannabis Control Commission, we would like to request amending this municipal specific requirement.

Sira is prepared to highlight specific data that shows the potential anticipated benefits of easing these restrictions and would very much like to review additional requirements such as background checks and CORIs reviewed by the Needham BOH that may have worked theoretically and before the CCC was established. But now after four years of practice with excellent outcomes, we are confident this heightened level of scrutiny has become burdensome to both Sira Naturals and the Needham BOH and is no longer needed in every instance.



Thank you for your consideration. If you have any questions, or if additional information is needed, please do not hesitate to contact me.

Sincerely,

A handwritten signature in blue ink, reading "Dwan Packnett".

Dwan Packnett
VP Gov't Relations & Community Investment

cc: Kate Fitzpatrick, Needham Town Manager
David Davis, Needham Director of Finance
Matthew Radebach
Louis Karger
Michelle Foley
Andrea Odian



NEEDHAM PUBLIC HEALTH DIVISION



TO: Needham Board of Health

FROM: Julie McCarthy, Epidemiologist

SUBJECT: Question on Psychotropic Effects Following Topical Application of THC- Summary for 3.29.22 Board of Health Meeting

There are very few peer reviewed articles discussing psychotropic effects of THC after topical application. However, from the available literature, it seems that THC does not enter systemic circulation when applied topically and thus would not produce the psychotropic effects that are typically associated with THC.

First, as demonstrated in Hess et al., when 3 volunteers applied salves containing THC over a period of 3 days, every 2-4 hours, THC could not be detected in their blood or urine (samples taken ever 2-4 hours until 15 hours after the last application; n=10 for urine and blood samples). One participant applied the salve to broken skin, as this may enhance transdermal uptake by increasing permeability, but the blood and urine samples collected from this participant remained negative for THC.

As mentioned in Hess et al. but detailed more in Touitou et al. and Tijani et al., the chemistry of THC does not allow for permeation of the skin into the dermis, where it would enter systemic circulation. THC is a highly lipophilic molecule (lipophilic= ability to dissolve in fats/oils) and is sensitive to degradation by light and heat (i.e. some of the product is lost immediately after application due to UV rays, heat/etc). When applied to skin, substances penetrate from the outer layer of the skin into the deeper layers. The lipophilic nature of THC means it tends to stay in the stratum corneum (main barrier- first layer of the epidermis) of the skin versus moving deeper into the layers of the skin and then systemic circulation. In fact, it seems that THC creates a reservoir in the stratum corneum; it doesn't reach systemic circulation because it does not permeate the aqueous epidermis underneath the stratum corneum (due to its highly lipophilic nature versus hydrophilic nature, which would mean ability to mix in/dissolve in water). It is possible that certain THC products could be transdermal with the addition of agents to assist in penetration of the stratum corneum, but it seems that there are very few of these products available on the market and when available, may come in the form of gels or patches.

Sources (PDF documents available upon request):

Hess C, Krämer M, Madea B. Topical application of THC containing products is not able to cause positive cannabinoid finding in blood or urine. *Forensic Sci Int.* 2017 Mar;272:68-71. doi: 10.1016/j.forsciint.2017.01.008. Epub 2017 Jan 16. PMID: 28122323

Touitou E, Fabin B. Altered skin permeation of a highly lipophilic molecule: tetrahydrocannabinol. *Int J Pharm* 1988; 43; 17-22

Tijani AO, Thakur D, Mishra D, Frempong D, Chukwunyere UI, Puri A. Delivering therapeutic cannabinoids via skin: Current state and future perspectives. *J Control Release.* 2021 Jun 10;334:427-451. doi: 10.1016/j.jconrel.2021.05.005. Epub 2021 May 6. PMID: 33964365



Board of Health

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ARTICLE 20 **REGULATION TO ENSURE THE SANITARY AND SAFE OPERATIONS OF ~~REGISTERED MARIJUANA DISPENSARIES~~ MARIJUANA TREATMENT CENTERS ~~MARIJUANA TREATMENT CENTERS~~ AND THE SALE OF MARIJUANA TO PERSONS WITH DOCUMENTED MEDICAL NEEDS**

SECTION 20.1 **AUTHORITY**

This regulation is promulgated under the authority granted to the Needham Board of Health under Massachusetts General Laws Chapter 111, Section 31 which states that "boards of health may make reasonable health regulations," and pursuant to Chapter 369 of the Acts of 2012 An Act for the Humanitarian Medical Use of Marijuana ("The Act") and [the Cannabis Control Commission Massachusetts Department of Public Health Regulations, regulation, 935 CMR 501.000 : MEDICAL USE OF MARIJUANA](#). [The primary purpose of 935 CMR 501.000 is to implement St. 2017, c. 55: An Act to Ensure Safe Access to Marijuana; M.G.L. c.94G and M.G.L. c. 941](#)

SECTION 20.2 **PURPOSE**

The primary purpose of this regulation is to provide for local oversight and inspection of [Registered Marijuana Dispensaries](#) [Marijuana Treatment Centers \(RMDMTCs\)](#) and hardship cultivation sites within the town; oversight and inspections will be provided by Needham's Board of Health and its agents to ensure the safe and sanitary operation of any such [RMDMTC](#) or hardship cultivation site consistent with public health and safety.

The regulation is intended to ensure that only people with a documented medical need will acquire medical marijuana or marijuana-infused products pursuant to the Act, and that

marijuana will not be diverted to individuals without a documented medical need. Since the existence of an ~~RMDMTC~~ or hardship cultivation site present a risk of improper diversion and other collateral consequences within the community, it is necessary to regulate this activity at the local level.

SECTION 20.3 DEFINITIONS

Unless otherwise indicated, terms used throughout this regulation shall be defined as they are in ~~935 CMR 501.000105-CMR 725.004~~.

Board of Health: Town of Needham Board of Health and its designated agents.

Board of Health Agent: The Director of Public Health and any town employee designated by the Director, which may include Public Health Department staff, law enforcement officers, fire officials, and code enforcement officials

Business Agent: A ~~Dispensary Treatment Center~~ Agent, as also defined in ~~935 CMR 501.000105-CMR 725.004~~, who has been designated by the ~~RMDMTC~~ Permit Holder to be a manager in charge of the ~~RMDMTC~~ facility and its operations.

Card Holder: A registered qualifying patient, a personal caregiver, or a ~~dispensary Treatment Center~~ agent of a ~~RMDMTC~~ who has been issued and possess a valid registration card.

Director: The Director of Public Health.

~~Dispensary Treatment Center Agent~~: A ~~Dispensary Treatment Center~~ Agent, as also defined in ~~935 CMR 501.000,105-CMR 725.004~~, is a board member, director, employee, executive, manager, or volunteer of a ~~RMDMTC~~, who is at least 21 years of age. Employee includes a consultant or contractor who provides on-site services to a ~~RMDMTC~~ related to the cultivation, harvesting, preparation, packaging, storage, testing, or dispensing of marijuana.

Home Permit: Issued by the Board of Health, to be renewed annually, to the holder of a hardship cultivation registration issued by the ~~Cannabis Control Commission Massachusetts Department of Public Health (DPH(CCC))~~ in ~~935 CMR 501.000105-CMR 725.000~~, which registration is for a specific location within the town.

Non-Residential Roll-Your-Own (RYO) Machine: A mechanical device made available for use (including to an individual who produces rolled marijuana products solely for the individual's own personal consumption or use) that is capable of making rolled marijuana products. RYO machines located in private homes used for solely personal consumption are not Non-Residential RYO machines.

Period of Performance: The time period for which violations of a ~~RMDMTC~~ or Home Permit are

counted. For example, a violation that occurs in July 2016 will no longer weigh on the ~~RMDMTC~~ or Home Permit holder's record with the Board of Health after the passage of 36 months from the date of the discipline imposed for that violation. If the Board of Health hearing on the violation occurred on July 31, 2016, then the violation will be outside the period of performance and no longer counted on August 1, 2019.

~~Registered Marijuana Dispensary Marijuana Treatment Center (RMDMTC):~~ A ~~Registered Marijuana Dispensary (also known as a Medical Marijuana Treatment Center)~~ is a ~~not-for-profit~~ entity registered under ~~105-CMR-725.100~~935 CMR 501.000, that acquires, cultivates, possesses, processes (including development of related products such as edible MIPs, tinctures, aerosols, oils, or ointments), transfers, transports, sells, distributes, dispenses, or administers marijuana, products containing marijuana, related supplies, or educational materials to registered qualifying patients or their personal caregivers. The term ~~RMDMTC~~ may also refer, in context, to the site(s) of dispensing, cultivation, and preparation of marijuana by an ~~RMDMTC~~ entity.

Commented [TZ1]: Our current MTC is a for profit business. This should be removed from our regulations to be updated with the changes made by the CCC in 2017 & to be accurate with our current businesses.
<https://www.sec.state.ma.us/cor/coralert/cormedmaralert.htm>

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~~RMDMTC Permit:~~ A ~~Registered Marijuana Dispensary Treatment Center Marijuana Treatment Center~~ Permit, to be renewed annually, which may be issued by the Board of Health to a non-profit corporation holding a Certificate of Registration issued by the Massachusetts Department of Public Health (DPH) pursuant to 935 CMR 501.000~~105-CMR-725.000~~, which permits a ~~RMDMTC~~ to operate within the town.

Self-Service Display: Any display from which customers may select marijuana or a marijuana-infused product without assistance from a ~~Dispensary Treatment Center~~.

Town: The Town of Needham, Massachusetts.

Vending Machine: Any automated or mechanical self-service device, which upon insertion of money, tokens or any other form of payment, dispenses or makes marijuana products.

Verified Financial Hardship: Is an individual's status as a recipient of MassHealth or Supplemental Security Income, or else a determination that an individual's income does not exceed 300% of the federal poverty level when adjusted for family size.

Violation: A failure to comply with an operational requirement outlined in this regulation. For this regulation, a MINOR violation is a failure to comply with specific regulatory requirements which, while important, do not jeopardize the primary purposes of this regulation. A MAJOR violation is one that has the potential to jeopardize the primary purposes of this regulation, meaning that non-compliance in this area may divert marijuana to individuals without a documented medical need and/or which may produce significant collateral consequences to community health and safety.

SECTION 20.4 PERMIT TO OPERATE A REGISTERED MARIJUANA ~~DISPENSARY TREATMENT CENTER~~

20.4.1 – Permits for a ~~Registered Marijuana Dispensaries~~ Marijuana Treatment Centers

- A. No person or organization shall sell or otherwise distribute marijuana or marijuana-infused products within the Town of Needham without first obtaining a RMDMTC Permit. A RMDMTC Permit may only be issued to a nonprofit corporation which:
- (i) has a current Certificate of Registration issued by the ~~Massachusetts Department of Public Health (DPH)~~ Cannabis Control Commission (CCC) pursuant to 935 CMR 501.000 ~~105 CMR 725.000~~; and
 - (ii) has a permanent, non-mobile location in Needham approved by the ~~DPH~~ CCC for use as an RMDMTC; and
 - (iii) ~~is in compliance~~ complies with all applicable zoning requirements.

And which provides satisfactory documentation of compliance with those requirements to the Board of Health.

- B. The applicant shall also submit to the Board of Health a copy of the operating policies and procedures for the RMDMTC which was submitted to ~~DPH~~ CCC pursuant to ~~105 CMR 725.000~~ 935 CMR 501.000 and any other relevant ~~DPH~~ CCC directives, memorandums or notifications.
- C. The applicant shall sign a statement declaring that the applicant understands that, under this local regulation:
- (i) all Dispensary Treatment Center Agents are responsible for complying with all local and state regulations pertaining to the operation of the RMDMTC. Specifically, a violation of any provision of 935 CMR 501.000 ~~105 CMR 725.000~~ or other applicable state regulations constitutes a violation of this regulation, which may be enforced by the Board of Health; and
 - (ii) the applicant is responsible for providing instruction and training for ~~dispensary~~ Treatment Center agents in all applicable local and state regulations; and
 - (iii) the fact that a Dispensary Treatment Center Agent, vendor, or other person associated with the RMDMTC is unaware of a regulation or lacks understanding of its content, shall not be a defense to any violation; and
 - (iv) the Board of Health and its designated agents may conduct periodic, unannounced inspections of the RMDMTC premises.
- D. The fee for a RMDMTC Permit shall be at the level determined in the Needham Board of Health's Fee Schedule. All RMDMTC Permits expire on June 30 annually, regardless of the year or day and month on which they were issued.
- E. The initial plan review for marijuana-infused product (MIP) production facilities (see section 20.5.1) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The initial plan review for the safe and sanitary storage of

marijuana-infused products in a RMDMTC (see section 20.5.2) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The initial plan review for trash collection and the safe and sanitary disposal of waste (see section 20.5.3) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The plan reviews for emergencies and continuity of operations (see section 20.5.4) and for safety and security (see section 20.5.5) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule.

- F. RMDMTC Permits in good standing may be renewed annually by the Board of Health, at the Board's discretion, based on a completed and satisfactory application, in a form required by the Board, filed by the RMDMTC and payment by the RMDMTC of the annual fee according to the fee schedule.
- (i) Any material changes from the most recent approved operating policies and procedures, or from the plans described in Section E above shall be disclosed in the renewal application, and RMDMTC shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal.
 - (ii) If a permit has been modified by the Board, the RMDMTC shall demonstrate compliance with any requirements of that modification, to the satisfaction of the Board, as a condition of renewal and shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal.
 - (iii) If a permit has been suspended by the Board, prior to reinstatement of the permit, the RMDMTC shall provide evidence satisfactory to the Board that it will comply with all requirements of the Board and these regulations, and shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal
 - (iv) If a permit has been revoked by the Board, the RMDMTC permit may be reissued based on a new application, all necessary fees, and a public hearing.
- G. A separate RMDMTC Permit is required for each RMDMTC retail establishment selling marijuana or marijuana-infused products within the Town. A violation of this provision constitutes a MINOR violation of these regulations.
- H. Each RMDMTC Permit shall be displayed at the RMDMTC retail establishment in a conspicuous place. A violation of this provision constitutes a MINOR violation of these regulations.
- I. A RMDMTC Permit is non-transferable. A violation of this provision constitutes a MINOR violation of these regulations.
- J. A RMDMTC Permit will not be renewed if the RMDMTC Permit Holder has failed to pay any outstanding fines or fees or failed to satisfy any other penalties or conditions

lawfully imposed by the Town.

- K. A ~~RMDMTC~~ may not open for business before 8:00 A.M. and shall close no later than 8:00 P.M., on each day the ~~RMDMTC~~ is open. Deliveries from, or on behalf of, the ~~RMDMTC~~ that are made to patients must adhere to the same hours. The hours and days of ~~RMDMTC~~ operation must be posted conspicuously on the front entrance door. A violation of this provision constitutes a MINOR violation of these regulations.
- L. Acceptance of a ~~RMDMTC~~ Permit constitutes an agreement by the ~~RMDMTC~~ that it will adhere to the practices, policies, and procedures described or submitted with its application, as well as the relevant laws, state and local regulations, and conditions imposed by the Board of Health as part of the permit process.

20.4.2 – Inspections and Compliance of ~~Registered Marijuana Dispensaries~~ Marijuana Treatment Centers

- A. ~~Dispensary Treatment Center~~ Agents must present their Registration Card on request by any Board of Health agent. A violation of this provision constitutes a MINOR violation of these regulations.
- B. Issuance and maintaining a ~~RMDMTC~~ Permit shall be conditioned on the ~~RMDMTC~~ Permit Holder's ongoing consent to periodic, unannounced inspections of the ~~RMDMTC~~ premises by the Board of Health and its designated agents. The applicant also consents to abide by the provisions relating to inspections found in 935 CMR 501.000 ~~105 CMR 725.300~~ and related sections including, but not limited to, "deficiency statements" and "plans of correction." A violation of this provision constitutes a MINOR violation of these regulations.
- C. There must be a designated Business Agent on the premises at all times that the ~~RMDMTC~~ is open for business. A violation of this provision constitutes a MINOR violation of these regulations.
- D. The Board of Health and its designated agents, as well as the Needham Police Department, shall be provided with an updated phone list through which a Business Agent may be reached on a 24-hour basis. A violation of this provision constitutes a MINOR violation of these regulations.
- E. Issuance and maintaining a ~~RMDMTC~~ Permit shall be conditioned on the ~~RMDMTC~~ Permit Holder's ongoing consent to provide the Board of Health with copies of the Registration Cards for all ~~Dispensary Treatment Center~~ Agents working at the ~~RMDMTC~~, and the names of all Business Agents of the ~~RMDMTC~~, and to submit any changes in staffing and registration information within five (5) business days. The notification and information about changes in staffing and registration shall be submitted in either paper copy via courier or certified mail or else electronically in a

verified/e-signed PDF format. A violation of this provision constitutes a MINOR violation of these regulations.

- F. ~~As per, 935 CMR 501.030 (3), the RMDMTC~~ Permit Holder shall submit to the Cannabis Control Commission the Criminal Offender Record Information (CORI) ~~inquiry~~ and a Sex Offender Registry Information (SORI) ~~inquiry~~ on all applicants for the positions of Dispensary Treatment Center Agent and for Business Agents. ~~Such checks shall be conducted in all states in which the applicant has worked or resided within the last ten (10) years.~~ The results of those inquiries shall be submitted reported to the Needham Public Health ~~Division~~department upon request. A violation of this provision constitutes a MINOR violation of these regulations.

Commented [LS2]: Added per Board discussion

- G. Issuance and maintaining a ~~RMDMTC~~ Permit shall be conditioned on the ~~RMDMTC~~ Permit Holder's ongoing consent to provide the Board of Health with updated copies of all ~~RMDMTC~~ documents including copies of staffing plans, training protocols, audit results, security assessments (subject to appropriate redaction), and all other documents. Updated submissions shall be sent to the Board of Health monthly electronically in a verified/e-signed PDF format. A violation of this provision constitutes a MINOR violation of these regulations.
- H. No ~~RMDMTC~~ Permit Holder shall permit any disorder, disturbance, or illegality of any kind to take place in or on the licensed premises. The term "illegality" includes, but is not limited to, any violation of ~~935 CMR 501.000 105-CMR 725.000~~ and related directives, memoranda or notifications; and any violation of these regulations promulgated by the Board of Health. The Permit Holder shall be responsible for any disorder, disturbance or illegality of any kind whether present or not. A violation of this provision shall be considered either a MINOR or a MAJOR violation depending upon the severity of the illegality identified.
- I. Failure or refusal of an ~~RMDMTC~~ or Home Permit holder to cooperate with the Board of Health or its agent shall be considered a MAJOR violation of these regulations.

20.4.3 – Records Retention of ~~Registered Marijuana Dispensaries~~ Marijuana Treatment Centers

- A. A ~~RMDMTC~~ Permit Holder shall notify the Needham Public Health Department and the Board of Health verbally and in writing within 24 hours of a visit to the premises or request for information by any representative of ~~DPH-CCC~~ acting in an official capacity. The ~~RMDMTC~~ Permit Holder shall provide the Board with any reports, correspondence, emails or other information from ~~DPH-CCC~~ on demand or, in any case, within five (5) business days after receipt by the ~~RMDMTC~~. A violation of this provision constitutes a MINOR violation of these regulations.

- B. Video surveillance shall conform to the requirements of ~~105 CMR 725.110~~ 935 CMR 501.110 (~~Ø5~~) and any other related regulations, directives, ~~memorandums~~ memoranda, or notifications from ~~DPHCCC~~. In addition, as conditions of issuing or maintaining its RMDMTC Permit, the Board of Health may require other, reasonable surveillance operations and security (e.g., an off-site backup system). Furthermore, the RMDMTC must allow for immediate viewing of video surveillance by the Board of Health or its designated agents, upon request. A copy of a requested recording shall be provided as soon as practicable to these officials. All video recordings shall be retained for a minimum of 90 days. Furthermore, as soon as the RMDMTC is aware of any recording that might relate to a criminal, civil or administrative investigation or legal proceeding of any kind, the RMDMTC shall not alter or destroy the recording without the written permission of both the Director and the Chief of Police for the Town of Needham. A violation of this provision constitutes a MAJOR violation of these regulations.
- C. Issuance and maintaining a RMDMTC Permit is conditioned on maintaining all records outlined in ~~935 CMR 501.105~~ 935 CMR 501.105(4)(9) and other ~~DPHCCC~~ regulations, directives, ~~memoranda~~ memoranda, and notifications, along with any other documents reasonably required by the Board of Health in writing. Following closure of an RMDMTC, all records must be kept for at least two (2) years at the expense of the RMDMTC and in a form and location acceptable to the Board of Health. Moreover, as a condition of issuing and maintaining a RMDMTC Permit, the Board of Health may reasonably require that the new owner of a RMDMTC retain records generated by the previous RMDMTC at the expense of the new RMDMTC. A violation of this provision constitutes a MINOR violation of these regulations.

20.4.4 – Other Restrictions for ~~Registered Marijuana Dispensaries~~ Marijuana Treatment Centers

- A. For RMDMTCs that cultivate marijuana, the cultivation and processing facility shall not adversely affect the health or safety of the nearby residents or businesses by creating dust, glare, heat, noise, nuisance odors, noxious gases, materials, processes, products or wastes. Growing areas shall be within a self-contained, locked structure, with a 1-hour firewall assembly made of green board or other construction specifically approved by the Town's building inspector, well ventilated with odor control, and shall not create humidity or mold issues within the establishment. A violation of this provision constitutes a MAJOR violation of these regulations.
- B. No RMDMTC is permitted to sell or distribute alcoholic beverages or tobacco products and may not hold either a tobacco sales permit or a liquor license. A violation of this provision constitutes a MAJOR violation of these regulations.
- C. No RMDMTC is permitted to hold a Common Victualler license for on-premises food consumption. A violation of this provision constitutes a MAJOR violation of these regulations.

- D. No ~~RMDMTC~~ is permitted to be a Massachusetts lottery dealer or to engage in any gaming activities. A violation of this provision constitutes a MAJOR violation of these regulations.

SECTION 20.5 ~~PLAN REVIEWS OF REGISTERED MARIJUANA DISPENSARIES~~MARIJUANA TREATMENT CENTERS

20.5.1 – Off-Site Cultivation ~~and /MIP Marijuana-Infused Product~~ Preparation Plan Review

An applicant who wishes to sell edible marijuana-infused products (MIPs) at a ~~RMDMTC~~ must, prior to beginning operations, undergo a plan review of any MIP processing and preparation facilities, regardless of their location, for any MIP that will, at some point, be delivered, distributed, produced, sold, or stored within the Town. The Board of Health and its designated agents will conduct the plan review, which may include a facilities inspection, to ensure sanitary handling and processing conditions and practices.

20.5.2 – Plan Review for MIP Storage, ~~and Handling, and Labeling~~ at ~~RMDMTC~~ Retail Location

An applicant who wishes to sell edible marijuana-infused products (MIPs) at a ~~RMDMTC~~ must, prior to beginning operations, undergo a plan review of all MIP storage, handling, and sale locations within the ~~RMDMTC~~. The Board of Health and its designated agents will conduct the plan review, which may include a facilities inspection, to ensure sanitary handling and storage conditions and practices in line with the requirements outlined in the 105 CMR 590.000, the State Sanitary Code.

The requirements of 105 CMR 590.000 include specific actions to prevent the growth of bacteria. *Clostridium botulinum* is a bacterium whose spores are present on plant material and in soil. Spores are present in many plant material extractions and can survive cooking ~~and~~ /pasteurization temperatures. These spores can spontaneously germinate (grow into bacteria) given the right conditions ~~or~~ /substrate. The bacteria can produce a powerful toxin which can cause severe illness or death. Specific actions required of a ~~RMDMTC~~ selling MIP are:

- A. Except during preparation, cooking, or cooling, time ~~and~~ /temperature control for safety (TCS) items shall be maintained at 5°C (41°F) or less to prevent the growth of bacteria. This shall apply, unless specifically permitted by the Board of Health or its agents, to all:
 - (i) marijuana extractions and concentrates intended for non-smoking oral consumption (i.e., eating, drinking);
 - (ii) infusions made from those extractions, such as infused oils, butters, honey, etc.; and
 - (iii) foods that have such infusions ~~or~~ /extractions as an ingredient.
- B. If a marijuana extraction, concentrate, or infusion has been continuously refrigerated and is then added as an ingredient into baked goods that have a low water activity, such as most cookies and brownies, these baked products may be considered shelf-stable if

explicitly reviewed and permitted by the Board of Health or its agents.

- C. If the extracted marijuana concentrate is immediately infused into a 190/200 proof alcohol with no additional ingredients (including flavorings or other additives) and the tincture is homogenous, then the growth of *C. botulinum* spores may have been prevented. Homogenous 190/200 proof alcohol tinctures may be safe to store outside of refrigerated temperatures if explicitly reviewed and permitted by the Board of Health or its agents.
- D. Approvals for any variance from the safe and sanitary storage requirements outlined above will be based upon:
 - (i) a review of written procedures that are followed to make the product;
 - (ii) the use of control measures described above; and
 - (iii) any other scientific evidence submitted by the manufacturer from a certified laboratory or process authority that demonstrates the safety of the product in question. For example:
 - a) pH and/or water activity testing must be conducted by an accredited laboratory;
 - b) three samples from separate batches must be tested; and
 - c) all samples must meet the criteria for a non-potentially hazardous food as described in Tables A and B of the 2013 *FDA Food Code*.
- E. At any time, the Board of Health or its agents may require a Hazard Analysis and Critical Control Points (HACCP) plan before approving the distribution of MIPs.
- F. Photos or images of food are not allowed on MIP product labels.
- G. All MIP must be contained in an opaque package.
- H. If the MIP is identified on the label using a common food name (i.e. ~~Brownie~~brownie, ~~Honey~~honey, ~~Chocolate~~chocolate, ~~Chocolate~~chocolate ~~Chip~~chip ~~Cookie~~cookie, or ~~Green~~green ~~Tea~~tea), the phrase "MEDICAL MARIJUANA" must be written before the common food name. This phrase must be as easy to read as the common food name (i.e., same font size).
- I. As per 935 CMR 501.105 (6) (b), packaging is explicitly prohibited from
 - a. Imitating or having a semblance to any existing branded consumer products, including foods and beverages, that do not contain marijuana
 - b. Featuring cartoons
 - c. Featuring a design, brand or name that resembles a non-cannabis consumer product of the type that is typically marketed to minors
 - d. Featuring symbols or celebrities that are commonly used to market products to minors

e. Featuring images of minors

f. Featuring words that refer to products that are commonly associated with minors or marketed to minors

Commented [LS3]: This section is new for Article 20

H.J. Only generic food names may be used to describe the MIP. As an example, using “Snickerdoodle” to describe a cinnamon cookie is prohibited.

H.K. All MIP labels must state the following:

- (i) A batch number, sequential serial number, and bar code when used, to identify the batch associated with manufacturing and processing;
- (ii) A statement that the product has been tested for contaminants, that there were no adverse findings, and the date of testing in accordance with ~~105 CMR 725.105(C)(2)~~ 935 CMR 501.105 (5);
- (iii) The manufacture date as well as a “Best by” or “Use by” or expiration date;
- (iv) Net weight of Medical Marijuana and the THC level in the MIP, and the net weight of Medical Marijuana and the THC level contained per dose/serving (if the MIP is not a single serving/dose);
- (v) A list of ingredients as well as the cannabinoid profile of the marijuana contained within the MIP;
- (vi) A warning if nuts or other known allergens are contained in the product;
- (vii) Directions for use of the product if relevant;
- (viii) The statement “For Medical Use Only”; and
- (ix) The statement, including capitalization: “This product has not been analyzed or approved by the FDA. There is limited information on the side effects of using this product, and there may be associated health risks. Do not drive or operate machinery when under the influence of this product. KEEP THIS PRODUCT AWAY FROM CHILDREN.”

L. Labels and packaging of edible and non-edible products may be reviewed by a Board of Health agent for compliance with all requirements stated above.

Commented [LS4]: This section is brand new.

A violation of any of the provisions of 20.5.2 (A) through (J) shall constitute a MINOR violation of these regulations.

20.5.3 – Plan Review for Safe and Secure Disposal of Waste, Refuse, or Damaged Product

An applicant for a ~~RMDMTC~~ Permit shall develop a plan for the safe and secure storage and disposal of any waste, refuse, or damaged marijuana, MIPs, and related products. Such a plan will be based on the requirements outlined in 935 CMR 501.105 (12) ~~105 CMR 725.105(J)~~ and will be subject to review and approval by the Board of Health and its designated agents prior to the ~~RMDMTC~~ beginning operations.

20.5.4 – Plan Review for Emergencies and Continuity of Operations

In accordance with emergency planning requirements specified in ~~105-CMR-725.105(A)~~⁹⁹³⁵ CMR 105 (1) (i) and similar to the responsibilities outlined in the Risk Management and Continuous Quality Improvement section of the *Guidelines for the Accreditation of Opioid Treatment Programs* which are authorized in 42 CFR 8.12(c), an applicant for a ~~RMDMTC~~ Permit shall develop an emergency management program to ensure the safety of its staff and customers and a mechanism by which to ensure the continuity of its operations (COOP) in response to inclement weather, man-made emergencies, supply chain disruptions, or discipline (including permit suspension) which result in the ~~RMDMTC~~ being unable to provide medical marijuana and MIPs to patients with a documented medical need. Such a program shall include:

- A. A detailed emergency operations plan (EOP) and a process by which staff will be trained on that plan and their knowledge of it tested via drills and exercises. The emergency operations plan will:
 - (i) Include a set of contact procedures for staff, customers, and community partners in the event of an emergency;
 - (ii) Specify a process for contacting ~~Dispensary Treatment Center~~ Agents on a 24-hour, 7-day-a-week basis through a telephone answering service or a similar service provider; and
 - (iii) Include protocols for the maintenance of life safety equipment (fire extinguishers and AEDs, for example) and the training of staff on the proper use of the same;
- B. A detailed continuity of operations (COOP) plan for the emergency administration of medication in response to inclement weather, man-made emergencies, supply chain disruptions, or discipline (including permit suspension under these regulations) which result in the ~~RMDMTC~~ being unable to provide medical marijuana and MIPs to patients with a documented medical need. This continuity of operations plan will:
 - (i) Include provisions for the notification of patients in the event that inclement weather, man-made emergencies, supply chain disruptions, or discipline under these regulations might result in a temporary disruption to medication supply; and
 - (ii) Include formal contractual arrangements to fulfill patient orders for medical marijuana and MIPs in the face of service disruption; these plans will specify order fulfillment and delivery arrangements with at least two (2) ~~RMDMTCs~~ that are not otherwise affiliated with the applicant for a Needham ~~RMDMTC~~ Permit.

Such a plan will be subject to review and approval by the Board of Health or its designated agents prior to the ~~RMDMTC~~ beginning operations, and at least annually thereafter.

20.5.5 – Safety and Security Plan Review

In accordance with the criteria specified in ~~105-CMR-725~~⁹³⁵ CMR 105.110—the Security Requirements for ~~Registered Marijuana Dispensaries~~Marijuana Treatment Centers—an applicant for a ~~RMDMTC~~ Permit shall develop a comprehensive security plan. Such a plan will be subject to review and approval by the Director, the Chief of Police, and the Fire Chief prior to the ~~RMDMTC~~ beginning operations, and at least semi-annually thereafter.

**SECTION 20.6 MARIJUANA SALES BY REGISTERED MARIJUANA ~~DISPENSARY~~
TREATMENT CENTER**

20.6.1 – No person or organization shall sell marijuana or marijuana-infused products from any location other than at a ~~RMDMTC~~ that possesses a valid ~~RMDMTC~~ Permit. A violation of this provision constitutes a MAJOR violation.

20.6.2 – A sign shall be conspicuously posted on the exterior of the establishment at each entrance to the ~~RMDMTC~~, indicating that the entry to persons who do not possess either a valid Registration Card or a Personal Caregiver Registration Card is prohibited. The sign shall remain unobstructed, secured to the building at a height of no less than four (4) feet or greater than seven (7) feet from the ground, and maintained in good condition. A violation of this provision shall be considered a MAJOR violation.

20.6.3 – ~~Dispensary Treatment Center~~ Agents or organizations shall verify the Registration Card or Personal Caregiver Registration Card of the Card Holder in accordance with the procedures outlined in ~~105 CMR 725935~~ CMR 105.000 and any other directives, ~~memorandums~~ memoranda, or notifications from DPH. In addition, the Registration Card shall be verified for each and every Card Holder or Personal Caregiver, on each and every occasion that he ~~or~~ she enters the ~~RMDMTC~~, without exception. The failure to verify, regardless of the prior history of the Card Holder at the ~~RMDMTC~~, constitutes a MAJOR violation of this regulation.

20.6.4 – All retail sales of marijuana and marijuana-infused products must be face-to-face between the ~~Dispensary Treatment Center~~ Agent and the Card Holder or Personal Caregiver on the premises of the ~~RMDMTC~~, unless the Card Holder or Personal Caregiver is the proper recipient of home delivery in accordance with all applicable ~~DPH-CCC~~ regulations. A violation of this provision constitutes a MAJOR violation of these regulations.

20.6.5 – No person shall:

- A. Distribute, or cause to be distributed, any free samples of marijuana or marijuana-infused products; or
- B. Accept or redeem, offer to accept or redeem, or cause or hire any person to accept or redeem, or offer to accept or redeem, through any coupon or other method, any marijuana or marijuana-infused product for less than the listed or non-discounted price; or
- C. Sell marijuana or a marijuana-infused product through any discounts (e.g., “buy-two-get-one-free”) or otherwise provide any marijuana or marijuana-infused product for less than the listed or non-discounted price in exchange for the purchase of any other product.

- D. The provisions of 20.6.5 shall not prohibit dispensing of free or discounted marijuana or marijuana-infused products to card holders whose ability to pay for a product deemed medically necessary is limited by demonstrable financial hardship.
- E. A violation of any of the provisions of 20.6.5(A) through 20.6.5(D) shall constitute a MAJOR violation of these regulations.

20.6.6 – ~~RMDMTCs~~ are prohibited from using self-service displays. A violation of this provision shall be considered a MINOR violation.

20.6.7 – ~~RMDMTCs~~ are prohibited from using vending machines. A violation of this provision shall be considered a MINOR violation.

20.6.8 – ~~RMDMTCs~~ are prohibited from using Non-Residential Roll-Your-Own machines. A violation of this provision shall be considered a MINOR violation.

20.6.9 – A ~~RMDMTC~~ and its ~~Dispensary Treatment Center~~ agents are prohibited, in accordance with restrictions outlined in 935 CMR 501.105 (4) and (6)~~105 CMR 725.105(K) and (L)~~, from providing:

- A. Any statement, design, representation, picture, or illustration that encourages or represents the use of marijuana for any purpose other than to treat debilitating medical condition or related symptoms;
- B. Any statement, design, representation, picture, or illustration that encourages or represents the recreational use of marijuana;
- C. Any statement, design, representation, picture, or illustration related to the safety or efficacy of marijuana unless supported by substantial evidence or substantial clinical data with reasonable scientific rigor as determined by the Board of Health or its agents; or
- D. Any statement, design, representation, picture, or illustration portraying anyone under 18 years of age.
- E. A violation of any of the provisions of 20.6.9(A) through 20.6.9(D) shall constitute a MINOR violation of these regulations.

20.6.10 – A ~~RMDMTC~~, in accordance with restrictions outlined in 935 CMR 501.105 (4) and (6)~~105 CMR 725.105(K) and (L)~~, must adhere to the following Marketing and Advertising Requirements:

- A. An ~~RMDMTC~~ may develop and use a logo for labeling, signage, and other materials, but that logo may not contain medical symbols, images of marijuana and marijuana-related

paraphernalia, or colloquial references to cannabis and marijuana. Likewise, a ~~RMDMTC~~ may not offer for sale or as a promotional gift any items which contain symbol of or references to marijuana or MIPs, including the logo of the ~~RMDMTC~~.

Commented [LS5]: The CCC does allow logos on promotional products, including clothing.

- B. An ~~RMDMTC~~ may only identify the ~~MTC~~ building /~~RMDMTC~~ location by the registered name, and shall not display advertisements for marijuana or any brand name nor utilize graphics related to marijuana or paraphernalia on the building.
- C. ~~RMDMTC~~ external signage shall not be illuminated except for a period of 30 minutes before sundown until closing, and shall comply with Article 5 of the Town of Needham By-Laws which regulates signage advertising. Neon signage is prohibited at all times.
- D. No marijuana, MIPs, and other related products shall be visible or displayed in such a way as to be seen from the exterior of a ~~RMDMTC~~. Within the ~~RMDMTC~~, one sample of each marijuana strain and each MIP may be displayed in a transparent and locked case.
- E. Inside the ~~RMDMTC~~, all marijuana which is not displayed in accordance with state and local restrictions (as outlined in ~~105-CMR-725935 CMR 501.105(4)(a)(410)~~ and in Section 20.6.10(D) above) shall be stored in a locked, access-controlled space in a limited access area during non-business hours. This access-controlled space shall be inaccessible to any persons other than ~~dispensary~~ Treatment Center agents.
- F. An ~~RMDMTC~~ shall provide a catalogue or a printed list of the prices and strains of marijuana available at the ~~RMDMTC~~ to registered qualifying patients and personal caregivers upon request; may display a list of product prices within the MTC as long as it is not visible from outside the MTC; and may list product prices on the MTC website; but shall not advertise productthe prices of marijuana.
- G. A violation of any of the provisions of 20.6.10(A) through 20.6.10(F) shall constitute a MINOR violation.
- H. If, during the course of an inspection or compliance check at the ~~RMDMTC~~ Cultivation/Production Site, mold, infestation, or other diseases affecting marijuana plants is observed, then the Board of Health or its Agents may order the segregation and/or destruction of all such plants (as well as surrounding plants) to prevent a threat to the public's health.

Commented [LS6]: Added per BOH discussion

SECTION 20.7 HOME CULTIVATION

20.7.1 – Marijuana cultivation or processing of any kind is prohibited within the town of Needham without a ~~RMDMTC~~ Permit or Home Permit issued by the Needham Board of Health.

20.7.2 – Prior to any home cultivation taking place within the town, even by a qualifying patient

or caregiver under ~~105-CMR-725.000~~935 CMR 501.000, the respective individual must obtain a Home Permit. Cultivation that takes place without a permit is outside the coverage of the medical marijuana program and is subject to prosecution as a crime under Massachusetts General Laws, Chapter 94C.

20.7.3 – A Home Permit shall be granted if the Board of Health determines that:

- A. The applicant does not have access to an ~~RMDMTC~~ by any of:
 - (i) public or private transportation, or
 - (ii) a caregiver with transportation, or
 - (iii) a ~~RMDMTC~~ that will deliver to the applicant or the applicant's caregiver's primary address.

Or that:

- B. The applicant has a verified financial hardship (as defined in ~~105-CMR725.004~~935 CMR 501.002 as enrollment in either MassHealth or Supplemental Security Income, or else that an individual's income does not exceed 300% of the federal poverty level, adjusted for family size) and does not have access to an ~~RMDMTC~~ willing to provide the applicant marijuana at no or an affordable cost.

Applicants who fail to meet the above-described hardship standard will not receive a Home Permit and will be informed, in a written statement, that marijuana cultivation is prohibited in Needham without a ~~RMDMTC~~ Permit or Home Permit, and that any such cultivation is outside the coverage of the medical marijuana program and is subject to prosecution as a crime under Massachusetts General Laws, Chapter 94C.

20.7.4 – Subject to the provisions of Section 20.7.3, the Board of Health may issue a Home Permit authorizing cultivation activities at a specified address within the town, provided that the applicant:

- A. Submits to a pre-approval inspection by the Board of Health or its designated agents, which may include law enforcement officers and fire officials and building inspectors, to ensure that the location specified in the application meets all of the requirements of this regulation; and
- B. Meets all the requirements for home cultivation contained in ~~105-CMR-725.000~~935 CMR 501.000 and any related directives, memorandums or notifications. These include, but are not limited to, an enclosed, locked space, not viewable from a public location, in which cultivation and storage takes place in accordance with public health and safety requirements as determined by the Board; and
- C. Meets all applicable local regulations within the town including, but not limited, fire safety and building code provisions; and

- D. If not the property owner, the applicant has notified the public or private property owner of the specified address, and obtained from that owner consent to any alteration the property's fixtures or structure, including agreement concerning any increased utility costs likely to result from cultivation activities; and
- E. As per MGL Chapter 94I §2, Ggrows only enough marijuana to maintain a sixty (60) day supply, which has been determined by the CCC to be ~~ten (10)~~ up to 12 flowering plants and up to 12 vegetative plants~~sources~~ by CCCDPH. The Board of Health or the Director may specifically designate the number and type of plants that may be possessed at any time by the applicant in order to meet this standard; and
- F. Submits to reasonable inspections by the Board of Health or its designated agents, which may include law enforcement officers, to ensure compliance with all of the requirements in this regulation; and
- G. Agrees that a Home Permit only allows for the cultivation and processing of marijuana without the use of any fire, heat source, or gas, except for cooking on a conventional stove originally supplied with the dwelling; and
- H. Agrees that a Home Permit does not allow any method for processing marijuana that presents a risk of explosion or other property damage by any means; and
- I. All Home Permits expire on June 30 annually, regardless of the year or day and month on which there were issued.
- J. If the Board of Health determines that the conditions to achieve the hardship standard permitting a Home Permit for marijuana cultivation no longer exist, the Board of Health may, after notice and opportunity to be heard, revoke the Home Permit and disallow cultivation of marijuana in the home setting of the affected person or persons.
- K. A violation of provision 20.7.4 (B), (C), or (D) shall constitute a MINOR violation of these regulations. A violation of provision 20.7.4 (A), (E), (F), (G), or (H) shall constitute a MAJOR violation of these regulations.
- L. If, during the course of an inspection or compliance check at the Home Permit Site, mold, infestation, or other diseases affecting marijuana plants is observed, then the Board of Health or its Agents may order the segregation and/or destruction of all such plants (as well as surrounding plants) to prevent a threat to the public's health.

Commented [LS7]: This is a change. The original language (10 oz) applies to the general population. For medical marijuana it is the number of plants.

SECTION 20.8 VIOLATIONS

20.8.1 – The period of performance for violations of these regulations is three (3) years. MINOR

violations shall be rectified within 72 hours of the violation, and shall be subject to re-inspection following that period. MAJOR violations shall be rectified within 24 hours, and shall be subject to re-inspection following that period.

20.8.2 – In addition to any penalty that may be imposed under the non-criminal method of disposition as provided in General Laws, Chapter 40, Section 21D and Town of Needham By Laws, the Board of Health may, after a duly noticed hearing at which the ~~RMDMTC~~ or Home Permit holder has had an opportunity to be heard, suspend, modify, or revoke the ~~RMDMTC~~ Permit or Home Permit. The minimum suspension schedule shall be as follows:

- A. In the case of either five (5) or more MINOR violations or in the case of a MAJOR violation the ~~RMDMTC~~ Permit or Home Permit shall be suspended for seven (7) consecutive business days.
- B. In the case of a second MAJOR violation or in the case of ten (10) or more MINOR violations, the ~~RMDMTC~~ Permit or Home Permit shall be suspended for one (1) month.
- C. In the case of a third MAJOR violation or in the case of fifteen (15) or more MINOR violations, the ~~RMDMTC~~ Permit or Home Permit shall be suspended for six (6) months.
- D. In the case of a fourth MAJOR violation or in the case of twenty (20) or more MINOR violations, the ~~RMDMTC~~ Permit or Home Permit shall be suspended for twelve (12) months and may, at the Board of Health's discretion, be permanently revoked.
- E. Refusal to cooperate with the Board of Health or its designated agents is considered a separate violation of these regulations and shall result in the suspension of the ~~RMDMTC~~ Permit or Home Permit for a minimum of ninety (90) consecutive business days. This shall be in addition to any other penalty imposed for other violations observed.
- F. Any ~~RMDMTC~~ Permit Holder or Home Permit Holder who engages in or allows the sale, distribution or cultivation of marijuana or marijuana-infused products while his or her permit is suspended shall be subject to permanent revocation.

20.8.3 – The penalties mentioned in 20.8.2 represent the guidelines for action to be taken by the Board of Health for violations, and do not preclude the licensing authority from taking additional action after a duly noticed hearing at which the ~~RMDMTC~~ Permit or Home Permit holder has an opportunity to be heard.

20.8.4 – If during an inspection or a compliance check, a Board of Health Agent determines a MAJOR violation of these regulations exists or has occurred, the Director may temporarily suspend the ~~RMDMTC~~ Permit or Home Permit for a period not to exceed 96 hours while public notice of a scheduled Board of Health hearing is posted in accordance with the provisions of the Massachusetts Open Meeting Law (M.G.L. c. 30A, §§ 18-25).

20.8.5 – If an RMDMTC permit is suspended, the permit holder shall cease sale and distribution of marijuana or marijuana-infused products, and close and secure the RMDMTC premises to the satisfaction of the Director or his/her agents for the period of the suspension. Additionally, notice of the suspension must be publicly posted on the RMDMTC to the satisfaction of the Director or his/her agents.

20.8.6 – If an RMDMTC permit is revoked, the permit holder shall cease all sale, distribution or cultivation of marijuana or marijuana-infused products, and shall close and secure the RMDMTC premises to the satisfaction of the Director or his/her agents, and the RMDMTC shall submit subject to the approval of the Board or its designated agents, or the Board may order, implementation of a plan for the removal of marijuana and marijuana-infused products and related implements and equipment from the RMDMTC retail establishment. Additionally, notice of the revocation must be publicly posted on the RMDMTC to the satisfaction of the Director or his/her agents.

20.8.7 – In the case of a suspension or revocation of a Home permit, the Board may order that marijuana or marijuana-infused products and related implements and equipment be removed from the specified Home permit location. The method for removal and storage, and the deadline for compliance, may be specified in the Board's order. In the case of a Home permit, the Board may authorize immediate confiscation of all the items previously mentioned prior to, or after, the hearing, provided that any removed items are not damaged prior to the conclusion of all administrative actions and appeals. Removal and storage of live marijuana plants does not obligate the Board to assure the maintenance of the plants during the period of suspension or confiscation.

20.8.8 – In the event that a RMDMTC permit or Home permit is suspended or modified, the Permit holder may be ordered to submit a remediation plan addressing all causes for the suspension or modification and all appropriate changes to business practices and operations. That remediation plan is subject to review and approval by the Board of Health prior to reinstating the permit.

SECTION 20.9 ENFORCEMENT

20.9.1 – Enforcement of this Regulation shall be by the Board of Health and its designated agents.

20.9.2 – Whoever violates any provision of this regulation may be penalized by the non-criminal method of disposition as provided in General Laws, Chapter 40, Section 21D and Town of Needham By Laws, or by filing a criminal complaint.

20.9.3 – Each day any violation exists shall be deemed to be a separate offense.

20.9.4 – Any resident who desires to register a complaint pursuant to this Regulation may do so by contacting the Board of Health, the Public Health Department, or the Needham Police Department.

SECTION 20.10 SEVERABILITY

If any provision of these regulations is declared invalid or unenforceable, the other provisions shall not be affected thereby but shall continue in full force and effect.

SECTION 20.11 EFFECTIVE DATE

This regulation shall take effect upon March 31, 2016. Public hearings and open meetings regarding this regulation were conducted on November 20, 2015, December 16, 2015, January 8, 2016, and February 12, 2016. This regulation was approved by a unanimous vote of the Board of Health on February 12, 2016.



**Board of Health
TOWN OF NEEDHAM
AGENDA FACT SHEET**



MEETING DATE: 4/27/2022

Agenda Item	Synthetic Field Turf Testing & Results (Cont. Discussion)
Presenter(s)	Tara Gurge, Assistant Public Health Director Timothy McDonald, HHS Director

1.	BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED
Continue to discuss recent testing results for crumb rubber grab samples that were taken from three turf fields – 2 turf fields at DeFazio Park and 1 turf field at Memorial Park.	
2.	VOTE REQUIRED BY BOARD OF HEALTH
Vote is not required, nor is one requested.	
3.	BACK UP INFORMATION:
- See follow-up email from Fuss & O'Neill with answers to your additional inquiries, below: From: Wendy Tram <wtram@fando.com> Sent: Monday, April 11, 2022 6:14 PM To: Tara Gurge <TGurge@needhamma.gov> Cc: Dan LaFrance DLaFrance@fando.com Subject: RE: Status of Contract for Needham Crumb Rubber Testing / Additional Inquiries from BOH Tara, Dan's got some good suggestions. He recommended adding a field blank, instead of a trip or equipment blank. We would take deionized water into the field with us and transfer it to sample containers, then send those with the set of samples. This would tell us if the lab is using clean DI water, and if there's a systemic contaminant (e.g. acetone) that was not actually associated with the sample medium. Since it's collected in the field and submitted, like a sample, it's a bit more reliable about identifying issues than something that stays closed going out and back (i.e. a trip blank). Dry weight provides standardization of the final results, and all results are reported on a dry weight basis. If we get a sample which is 50% moisture, the lab detects X and divides by 50% (multiplies by two) to report dry weight. The adjustment at 5% or 10% moisture is small and can be managed, but the reported difference at 50% is a multiple of what the lab actually quantified. Since any error scales, it compounds our uncertainty, which is a reason as to why reporting limits spike. The lab has to make the same adjustment and instead of finding something at 5 ug/kg in a dry sample, it's 13 or something in a wet sample. Also, as a toxicological point, wet materials stick to the ground. Dry results are conservative as that's when the rubber is most likely to get kicked up by kids running on it, which is the nature of the concern. As far as testing this fall, we do suggest testing on a dry day, and can arrange sometime in Sept/Oct. We can also tack on the field blank. Let us know if you would like to see this proposal. Wendy Tram, EIT Environmental Engineer Fuss & O'Neill, Inc. wtram@fando.com 617.282.4675 x4725 www.fando.com Instagram vimeo facebook linkedin	

Tara Gurge

Subject: FW: Status of Contract for Needham Crumb Rubber Testing for FY22 - Attached report

From: Wendy Tram <wtram@fando.com>
Sent: Wednesday, February 23, 2022 3:49 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Dan LaFrance <DLaFrance@fando.com>
Subject: RE: [External] FW: Status of Contract for Needham Crumb Rubber Testing for FY22 - Attached report

Tara,
Long awaited, but please see our responses below.
We hope these answers provide you the information you seek.
Thank you,

Wendy Tram, EIT
Environmental Engineer
Fuss & O'Neill, Inc. | 108 Myrtle Street, Suite 502 | Quincy, MA 02171
617.282.4675 x4725 | wtram@fando.com
www.fando.com | [twitter](#) | [facebook](#) | [linkedin](#)

From: Tara Gurge
Sent: Wednesday, February 16, 2022 12:13 PM
To: Wendy Tram <wtram@fando.com>
Cc: Daniel LaFrance <DLaFrance@fando.com>
Subject: RE: Status of Contract for Needham Crumb Rubber Testing for FY22 - Attached report
Importance: High

Hello Wendy –

Thanks again for taking my call last week to discuss this recent Crumb Rubber Testing report for Needham, which I was able to present your follow-up to the Board of Health at our meeting that evening. (See attached recent report.) So the BOH had a few follow-up inquiries that I was hoping you may be able to offer your continued guidance on. See inquires below:

- The BOH wanted to know if this Acetone compound, along with the other two elevated compounds noted in the recent report, should be re-tested again in the summer or fall? And if so, they wanted to know if they should just run another sample and just check for those 3 compounds, or would it be similar in cost to run the entire test for all compounds? Please advise.
 - o We don't think resampling is warranted for these reasons:
 - Acetone is a common laboratory artifact, supported by our experience and past sample data indicating that acetone was either not detected (aka below laboratory reporting limits) or below the risk-based value (RBV)
 - As you are aware, there is RBV for compounds in synthetic material crumb rubber. The RBV that is being used for comparison is based on residential exposure in soil and indoors. Therefore, the RBL for acetone (and other three compounds) is conservative given our sample is collected outdoors and the matrix is crumb rubber, and given that acetone and the three other compounds don't typically come up at quantifiable detections.

- We collected the samples between multiple rain events. The samples were moist, and we saw generally higher reporting limits than during previous events (conducted in dry weather). To reduce laboratory adjustments/interferences, we should strive to collect the sample during a dry period.
- The compounds of interest would require us to run VOC and SVOC analysis, and the lab cost is generally the same (or close to it) whether running a subset or the entire list. It costs the same on the lab's end to prepare and run the test based on the method requirements.
- We wanted to know if a Blank was typically included in your testing, and if not, could a Blank be added for all future testing?
 - The lab internally runs a method blank (included in their report), which assesses for laboratory sources of contamination. Note that acetone nor any other compound were detected in the method blank. Although acetone was not detected in the method blank, it doesn't rule out laboratory sources altogether (there are other ways of assessing lab contamination – see next bullets). Acetone is a common laboratory reagent.
 - We could add a Trip Blank in the future, which assesses for potential cross-contamination during transport/shipping of samples, including laboratory sources of contamination. Trip blanks would be run for VOCs, at an additional cost.
 - We could add an Equipment Blank in the future, which assesses field and laboratory sources of contamination. We would pour deionized water (provided by the lab) over our sample tools and containerize the water in a bottle and have it analyzed as an additional sample, also at an additional cost.

I've also attached the previous Crumb Rubber testing report results for your reference.

Please let me know if it's easier to just have a quick follow-up call to discuss. Also – An option came up on whether one of our BOH members and I can just set up a brief Zoom call with you to discuss these inquiries as well. Let me know what would work best for you!

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
 Needham Public Health Division
 Health and Human Services Department
 178 Rosemary Street
 Needham, MA 02494
 Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
 Mobile- (781) 883-0127
 Email - tgurge@needhamma.gov
 Web- www.needhamma.gov/health



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From: Wendy Tram <wtram@fando.com>

Sent: Friday, December 17, 2021 2:47 PM

To: Tara Gurge <TGurge@needhamma.gov>

Cc: Daniel LaFrance <DLaFrance@fando.com>

Subject: RE: [External] RE: Status of Contract for Needham Crumb Rubber Testing for FY22 - Attached report

Tara,

Attached is our report for this year's crumb rubber testing.

I would like to point out that acetone was the only compound reported above the MassDEP screening value. We don't believe the concentration to be of concern for several reasons. First being that it was an estimated value, so it could be biased high or low (most likely biased high). Acetone is a common laboratory reagent and it can show up as a detection. Acetone was not detected or detected below the screening value in past sampling events. If you have any questions regarding our conclusions, feel free to reach out.

Thanks,

Wendy Tram

Environmental Engineer

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

617.282.4675 x4725 | wtram@fando.com

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Crumb Rubber Monitoring Results

**Memorial Park & DeFazio Park
Needham, Massachusetts**

Needham Health Department

Needham, Massachusetts

December 2021



FUSS & O'NEILL

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



December 17, 2021

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

RE: **Crumb Rubber Monitoring Results – November 2021**
Memorial and DeFazio Parks
Needham, Massachusetts
Fuss & O'Neill Project No. 20081266.B20

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 in November 2021.

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
t 617.282.4675
800.286.2469
f 617.481.5885

wt/dl/bs

Enclosure

www.fando.com

California
Connecticut
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Massachusetts
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Rhode Island
Vermont

\\Private\DFS\ProjectData\P2008\1266\B20\Deliverables\Report\dcl_CrumbRubberSampling_2021_1116.docx

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1. Summary of Crumb Rubber Monitoring Results
2. Real-Time Measurements

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End of Report

1. Site Plan – Memorial Park
2. Site Plan – DeFazio Park

Appendices

End of Report

- APPENDIX A - LABORATORY ANALYTICAL REPORTS & CHAIN-OF-CUSTODY FORMS
APPENDIX B - SAMPLING EQUIPMENT
APPENDIX C - FIELD DATA SHEETS

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 from Memorial Park (Needham High School Field, 92 Rosemary Street) and DeFazio Park (Brock Field and Founders Field, 380 Dedham Avenue) for laboratory analysis. The laboratory data were compared to toxicity reference data from the Massachusetts Department of Environmental Protection (MassDEP) to evaluate potential health-related impacts.

On November 1, 2021, Ms. Wendy Tram of Fuss & O'Neill performed the crumb rubber sampling for the Needham Health Department (the "Client") in accordance with our proposal dated August 17, 2021.

2 Methodology and Scope of Testing

On November 1, 2021, 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 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 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; and volatile organic compounds (VOCs) by EPA Method TO-15. The VOCs were collected from a "closed container" test, with an air headspace over a sample of the crumb rubber heated to 120°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 and types of VOCs could be generated from the crumb rubber in a heated state, e.g. 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 and relative humidity (RH). 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
- Butanone (methyl ethyl ketone; MEK)
- Methyl isobutyl ketone (MIBK)
- Methylene chloride
- Tertiary butyl alcohol (TBA)

Furthermore, 2-methyl propene and carbonyl sulfide were identified as TICs in the analyses.

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

Three to four SVOCs were identified in each of the rubber samples. The SVOCs were all within the class of “polycyclic aromatic hydrocarbons” (PAHs). While only three to four SVOCs were identified in each sample, *Table 1* includes the EPA-designated “Priority Pollutant” PAHs, which include multiple similar compounds.

VOCs were recorded at concentrations at or below 0.8 parts per million by volume (ppmv) in ambient air. 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 between 31.5 and 63.3 percent, within a 58.1- to 66.3-degree Fahrenheit environment.

4 Data Evaluation

The Massachusetts Contingency Plan (MCP; 310 CMR 40.0000) establishes soil standards for a variety of uses based on publicly-available toxicity data for a range of compounds, including VOCs, SVOCs, and metals. The numerical standards and their derivations are publicly-available.¹ MassDEP generally establishes these standards based on four criteria:

- Publicly-available toxicity data, including EPA and MassDEP Office of Research and Standards (ORS) data, and peer-reviewed industry sources.
- 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.

¹ MassDEP, December 2017, “MCP Numerical Standards.” <https://www.mass.gov/doc/mcp-numerical-standards-derivation/download>, accessed June 2020.

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 MassDEP's published toxicity levels (i.e. the levels which would be used in the absence of ceiling, background or PQL considerations). 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.² 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 carbonyl sulfide, ethanol, and 2-methyl propene, MassDEP and/or EPA values were available for all detected compounds. The exposure levels assume continuous high-contact exposure (five days per week, 30 weeks per year) over a multiple-year duration and are therefore conservative with regard to the actual exposures for users of the field.

As noted on *Table 1*, acetone was detected in one sample at a concentration greater than the MassDEP screening value, while the remaining concentrations were less than the respective screening levels. The acetone value was reported by the laboratory as an estimated concentration that exceeded the upper calibration value. The estimated value was yielded due to the inability to meet certain laboratory conditions during the time of extraction. The estimated concentration may be biased high. Note that acetone was either not detected or detected below the respective MassDEP screening value during previous years. Acetone is frequently used as a laboratory reagent, and the VOC methodology involved the laboratory handling the sample to perform the headspace extraction. Therefore, the presence of acetone vapors in the sample may be unrelated to the crumb rubber and related to the laboratory conditions.

With the exception of three compounds (arsenic, and PAH compounds dibenz[a,h]anthracene and benzo[a]pyrene) whose laboratory reporting limits exceeded threshold values, the remaining detections for metals, VOCs, and SVOCs were less than the threshold values. Note that PAHs have historically been detected. Arsenic has not been detected in the past, and the published laboratory reporting limit for arsenic is a conservative value relative to the risk-based level. All of the respective reporting limits were only slightly greater than the respective threshold concentrations.

5 Conclusions

Fuss & O'Neill collected field and analytical data to characterize the crumb rubber at three fields in Needham, Massachusetts in November, 2021. 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 estimated concentration of acetone in one of three samples exceeded the MassDEP threshold toxicity value, which is a noncancer risk-based concentration

² EPA, May 2021. "Regional Screening Levels – Generic Tables." <https://www.epa.gov/risk/regional-screening-levels-rsls-generic-tables>, accessed November 2021.

used to develop single chemical threshold values in residential settings.. As noted above, acetone may be present in the sample as a result of laboratory technique. With the exception of three compounds (arsenic, and PAH compounds dibenz[a,h]anthracene and benzo[a]pyrene) whose laboratory reporting limits exceeded threshold values, the remaining detections for metals, VOCs, and SVOCs were less than the threshold values. Note that PAHs have historically been detected. Arsenic has not been detected in the past, and the published laboratory reporting limit for arsenic is a conservative value relative to the risk-based level. All of the respective reporting limits were only slightly greater than the respective threshold concentrations.

Tables

Table 1
Summary of Crumb Rubber Monitoring Results – November 1, 2021

Analyte	Analytical Results			Risk-Based Levels
	Memorial Park	DeFazio Park		
	Needham High School 1609211101-03	Brock Field 1609211101-02	Founders Field 1609211101-01	
Polycyclic Aromatic Hydrocarbons** – dry weight (mg/kg) by method 3546/8270D				
2-Methylnaphthalene	ND <11	ND <11	ND <12	280
Acenaphthene	ND <1.1	ND <1.1	ND <1.2	4,300
Acenaphthylene	ND <1.1	ND <1.1	ND <1.2	2,100
Anthracene	ND <1.1	ND <1.1	ND <1.2	21,000
Benzo(a)anthracene	ND <1.1	ND <1.1	ND <1.2	7.2
Benzo(a)pyrene	ND <1.1	ND <1.1	ND <1.2	0.72
Benzo(b)fluoranthene	ND <1.1	ND <1.1	ND <1.2	7.2
Benzo(g,h,i)perylene	ND <1.1	ND <1.1	ND <1.2	2,100
Benzo(k)fluoranthene	ND <1.1	ND <1.1	ND <1.2	72
Chrysene	1.6	2.5	2.1	72
Dibenz(a,h)anthracene	ND <1.1	ND <1.1	ND <1.2	0.72
Fluoranthene	3.5	3.4	3.8	2,800
Fluorene	ND <1.1	ND <1.1	ND <1.2	2,800
Indeno(1,2,3-cd)pyrene	ND <1.1	ND <1.1	ND <1.2	72
Naphthalene	ND <1.1	ND <1.1	ND <1.2	1,400
Phenanthrene	ND <1.1	1.2	ND <1.2	2,100
Pyrene	9.0	9.0	9.6	2,100
Volatile organic compounds – vapor (mg/m³) Closed Container Test by method TO-15				
1-Propene, 2-Methyl-*	0.063	0.060	0.064	NE
Carbonyl Sulfide*	0.056	0.130	0.180	NE
Acetone	0.260	1.800	0.510	0.8
2-Butanone (MEK)	ND <0.015	0.200	ND <0.015	5.00
4-Methyl-2-Pentanone (MIBK)	0.060	0.053	0.038	3.00
Methylene Chloride	0.019	ND <0.017	ND <0.017	0.6
Tert-Butyl Alcohol	0.030	ND <0.015	ND <0.015	NE

* Tentatively-identified compound

**For the SVOC full list, refer to the laboratory analytical report

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

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

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

VOCs and TICs were only reported if detected in at least one sample.

Underlined value indicates that the detected value exceeds the Risk Based Level.

Italicized value indicates that the laboratory reporting limit exceeds the Risk Based Level.

Table 1
Summary of Crumb Rubber Monitoring Results – November 1, 2021

Analyte	Analytical Results			Risk-Based Levels
	<u>Memorial Park</u>	<u>DeFazio Park</u>		
	Needham High School 1609211101-03	Brock Field 1609211101-02	Founders Field 1609211101-01	
Total Metals – dry weight (mg/kg) by methods 6010D & 7471B				
Arsenic	ND <2.4	ND <2.7	ND <2.7	2.2
Cadmium	ND <0.61	ND <0.69	ND <0.67	71
Chromium	ND <2.4	10.2	ND <2.7	130
Iron	342	722	732	NE [55,000]
Lead	11.2	8.7	8.5	110
Manganese	4.1	5.8	6.1	NE [1,800]
Mercury	ND <0.031	ND <0.031	ND <0.034	18
Selenium	ND <2.4	ND <2.7	ND <2.7	380
Zinc	12,200	10,400	11,300	13,000

* Tentatively-identified compound

**For the SVOC full list, refer to the laboratory analytical report

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

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

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

VOCs and TICs were only reported if detected in at least one sample.

Underlined value indicates that the detected value exceeds the Risk Based Level.

Italicized value indicates that the laboratory reporting limit exceeds the Risk Based Level.

Table 2
Real-Time Measurements, Needham Crumb Rubber Sampling – November 1, 2021

Location	VOC (ppm)	Temperature (°F)	RH (%)
Needham High School (HS)	0.4	64.5	31.5
Brock Field (D1)	0.7	66.3	55.8
Founders Field (D2)	0.8	58.1	63.3

°F: degrees Fahrenheit

RH: Relative Humidity

Figures



MAP REFERENCE

THIS MAP WAS PREPARED FROM USGS ORTHOPHOTOGRAPHY, (c) 2013 MASSGIS.

SOURCE: OFFICE OF GEOGRAPHIC AND ENVIRONMENTAL INFORMATION (MASSGIS), COMMONWEALTH OF MASSACHUSETTS EXECUTIVE OFFICE OF ENVIRONMENTAL AFFAIRS.

MEMORIAL FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

PARK BOUNDARY

SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:
HORZ.: 1" = 150'
VERT.:
DATUM:
HORZ.:
VERT.:
0 75' 150'
GRAPHIC SCALE



FUSS & O'NEILL

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NEEDHAM HEALTH DEPARTMENT

SITE PLAN
 MEMORIAL PARK
 92 ROSEMARY ROAD

NEEDHAM

MASSACHUSETTS

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

FIGURE 1



MAP REFERENCE

THIS MAP WAS PREPARED FROM USGS ORTHOPHOTOGRAPHY, (c) 2013 MASSGIS.

SOURCE: OFFICE OF GEOGRAPHIC AND ENVIRONMENTAL INFORMATION (MASSGIS), COMMONWEALTH OF MASSACHUSETTS EXECUTIVE OFFICE OF ENVIRONMENTAL AFFAIRS.

FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

- FOUNDERS FIELD BOUNDARY
- BROCK FIELD BOUNDARY
- SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:
HORZ.: 1" = 150'
VERT.:
DATUM:
HORZ.:
VERT.:
0 75' 150'
GRAPHIC SCALE



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NEEDHAM HEALTH DEPARTMENT

SITE PLAN
 DEFAZIO PARK
 380 DEDHAM ROAD

NEEDHAM

MASSACHUSETTS

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

FIGURE 2

Appendix A

Laboratory Analytical Reports & Chain of Custody Forms

**EMSL ANALYTICAL, INC.**

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: 492100661

EMSL CUSTOMER ID: ENVI54

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 11:15
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 12/13/2021

Laboratory Report- Sample Summary

EMSL Sample ID.	Client Sample ID.	Start Sampling Date	Start Sampling Time
492100661-0001	1609211101-01	11/1/2021	9:45 AM
492100661-0002	1609211101-02	11/1/2021	10:30 AM
492100661-0003	1609211101-03	11/1/2021	11:15 AM
492100661-BCKG	Laboratory Background	11/15/2021	2:30 PM

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
11/16/2021	R0	Initial Report
12/13/2021	R1	Updated TVOC page

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. Results are generated from the field sampling data (sampling volumes and areas, locations, etc.) provided by the client on the Chain of Custody. Samples are within quality control criteria and met method specifications unless otherwise noted.

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EMSL ORDER ID: 492100661
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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

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.
Bulk samples for off gas analysis.

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)

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Case Narrative

Continuing Calibration Verification Standard (CCVS)

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

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
or other approved signatory

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EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0001
CUSTOMER SAMPLE ID: 1609211101-01

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Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 09:45
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05120.D	JARL7	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.51	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	ND	5.0		ND	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.09	ND	5.0		ND	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	210	5.0		510	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.05	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	109.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.52	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.93	ND	5.0		ND	17	
Acrylonitrile	107-13-1	53.08	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.18	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.09	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.11	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.11	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.1	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.11	ND	5.0		ND	18	

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	11/16/2021	KW	y05120.D	JARL7	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	9.2	5.0		38	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.2	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.9	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.2	ND	5.0		ND	25	
Bromoform	75-25-2	252.7	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.6	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.4	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.2	ND	5.0		ND	26	
Total Target Compound Concentrations:			220	ppbv		550	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

9.3

Spike

10

Recovery

93%

Qualifier Definitions**ND = Non Detect**

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.

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).

EMSL ANALYTICAL, INC.

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EMSL ORDER ID: 492100661

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492100661-0001

CUSTOMER SAMPLE ID: 1609211101-01

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 09:45
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05120.D	JARL7	25 cc	10

Tentatively Identified Compound Results Summary

[illegible]

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.

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).

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Attention: Dan LaFrance
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146 Hartford Road
Manchester, CT 06040

Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0001
CUSTOMER SAMPLE ID: 1609211101-01

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected: 11/01/2021 09:45
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05120.D	JARL7	25 cc	10

Total Volatile Organic Compounds (TVOC) Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Acetone	67-64-1	58.08	210	5.0		510	12	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	9.2	5.0		38	20	
Total Target Compound Concentrations:			220	ppbv		550	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.

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv		Q	Result ug/m3	Retention Time	Comments
Carbonyl sulfide	000463-58-1	60	72		JN	180	5.393	
1-Propene, 2-methyl-	000115-11-7	56	28		JN	64	6.21	
Total TIC Concentrations:			100	ppbv		240	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): 320 ppbv 790 ug/m3

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EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0002
CUSTOMER SAMPLE ID: 1609211101-02

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 10:30
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05121.D	JARI	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.51	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	ND	5.0		ND	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.09	ND	5.0		ND	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	780	5.0	E	1800	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.05	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	109.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.52	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.93	ND	5.0		ND	17	
Acrylonitrile	107-13-1	53.08	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.18	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.09	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.11	68	5.0		200	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.11	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.1	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.11	ND	5.0		ND	18	

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**EMSL ANALYTICAL, INC.**

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146 Hartford Road
Manchester, CT 06040

Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0002
CUSTOMER SAMPLE ID: 1609211101-02

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected: 11/01/2021 10:30
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05121.D	JARI	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	13	5.0		53	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.2	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.9	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.2	ND	5.0		ND	25	
Bromoform	75-25-2	252.7	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.6	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.4	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.2	ND	5.0		ND	26	
Total Target Compound Concentrations:			860	ppbv		2100	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

9.2

Spike

10

Recovery

92%

Qualifier Definitions**ND = Non Detect**

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.

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).

EMSL ANALYTICAL, INC.

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EMSL ORDER ID: 492100661

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492100661-0002

CUSTOMER SAMPLE ID: 1609211101-02

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 10:30
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05121.D	JARI	25 cc	10

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
Carbonyl sulfide	000463-58-1	60	53	JN	130	5.393	
1-Propene, 2-methyl-	000115-11-7	56	26	JN	60	6.21	
Total TIC Concentrations:			79	ppbv	190	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.

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).

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Attention: Dan LaFrance
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146 Hartford Road
Manchester, CT 06040

EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0002
CUSTOMER SAMPLE ID: 1609211101-02

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 10:30
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05121.D	JARI	25 cc	10

Total Volatile Organic Compounds (TVOC) Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Acetone	67-64-1	58.08	780	5.0	E	1800	12	
2-Butanone(MEK)	78-93-3	72.11	68	5.0		200	15	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	13	5.0		53	20	
Total Target Compound Concentrations:			860	ppbv		2100	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.

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv		Q	Result ug/m3	Retention Time	Comments
Carbonyl sulfide	000463-58-1	60	53		JN	130	5.393	
1-Propene, 2-methyl-	000115-11-7	56	26		JN	60	6.21	
Total TIC Concentrations:			79	ppbv		190	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): 940 ppbv 2300 ug/m3

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EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0003
CUSTOMER SAMPLE ID: 1609211101-03

Attention: Dan LaFrance
 Fuss & O'Neill, Inc.
 146 Hartford Road
 Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 11:15
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 12/13/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05122.D	JARL5	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.51	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	ND	5.0		ND	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.09	ND	5.0		ND	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	110	5.0		260	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.05	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	10	5.0		30	15	
Bromoethane(Ethyl bromide)	74-96-4	109.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.52	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.93	5.5	5.0		19	17	
Acrylonitrile	107-13-1	53.08	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.18	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.09	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.11	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.11	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.1	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.11	ND	5.0		ND	18	

12 of 20

**EMSL ANALYTICAL, INC.**

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Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0003
CUSTOMER SAMPLE ID: 1609211101-03

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected: 11/01/2021 11:15
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 12/13/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05122.D	JARL5	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	15	5.0		60	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.2	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.9	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.2	ND	5.0		ND	25	
Bromoform	75-25-2	252.7	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.6	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.4	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.2	ND	5.0		ND	26	
Total Target Compound Concentrations:			140	ppbv		370	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

9.0

Spike

10

Recovery

90%

Qualifier Definitions**ND = Non Detect**

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.

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).

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EMSL ORDER ID: 492100661

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492100661-0003

CUSTOMER SAMPLE ID: 1609211101-03

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 11/01/2021 11:15
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 12/13/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05122.D	JARL5	25 cc	10

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
Carbonyl sulfide	000463-58-1	60	23	JN	56	5.388	
1-Propene, 2-methyl-	000115-11-7	56	27	JN	63	6.20	
Total TIC Concentrations:			50 ppbv		120 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.

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).

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EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-0003
CUSTOMER SAMPLE ID: 1609211101-03

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected: 11/01/2021 11:15
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 12/13/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05122.D	JARL5	25 cc	10

Total Volatile Organic Compounds (TVOC) Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Acetone	67-64-1	58.08	110	5.0		260	12	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	10	5.0		30	15	
Methylene chloride	75-09-2	84.93	5.5	5.0		19	17	
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	15	5.0		60	20	
Total Target Compound Concentrations:			140	ppbv		370	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.

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv		Q	Result ug/m3	Retention Time	Comments
Carbonyl sulfide	000463-58-1	60	23		JN	56	5.388	
1-Propene, 2-methyl-	000115-11-7	56	27		JN	63	6.2	
Total TIC Concentrations:			50	ppbv		120	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): 190 ppbv 490 ug/m3

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EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-BCKG
CUSTOMER SAMPLE ID: Lab Background

Attention: Dan LaFrance
 Fuss & O'Neill, Inc.
 146 Hartford Road
 Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected:
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05119.D	JARL6	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.51	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	100	5.0		190	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.09	34	5.0		84	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	8.5	5.0		20	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.05	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	109.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.52	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.93	ND	5.0		ND	17	
Acrylonitrile	107-13-1	53.08	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.18	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.09	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.11	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.11	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.1	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.11	ND	5.0		ND	18	

16 of 20

**EMSL ANALYTICAL, INC.**

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Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492100661
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492100661-BCKG
CUSTOMER SAMPLE ID: Lab Background

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected:
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05119.D	JARL6	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	ND	5.0		ND	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.2	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.9	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.2	ND	5.0		ND	25	
Bromoform	75-25-2	252.7	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.6	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.4	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.2	ND	5.0		ND	26	
Total Target Compound Concentrations:			140	ppbv		290	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

8.8

Spike

10

Recovery

88%

Qualifier Definitions**ND = Non Detect**

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.

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).

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EMSL ORDER ID: 492100661

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492100661-BCKG

CUSTOMER SAMPLE ID: Lab Background

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected:
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05119.D	JARL6	25 cc	10

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
No TICs to Report							
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.

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).

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CUSTOMER SAMPLE ID: Lab Background

Customer PO: 20081266.B20
EMSL Project ID:
Project Name: Needham Crumb Rubber -- 20081266.B20

Collected:
Received: 11/02/2021 09:40
Analyzed: See Results
Reported: 11/16/2021

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	11/16/2021	KW	y05119.D	JARL6	25 cc	10

Total Volatile Organic Compounds (TVOC) Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Ethanol	64-17-5	46.07	100	5.0		190	9.4	
Isopropyl alcohol(2-Propanol)	67-63-0	60.09	34	5.0		84	12	
Acetone	67-64-1	58.08	8.5	5.0		20	12	
Total Target Compound Concentrations:			140	ppbv		290	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.

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv		Q	Result ug/m3	Retention Time	Comments
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): 140 ppbv 290 ug/m3

- ☐ 146 Hartford Road, Manchester, CT 06040
- ☐ 56 Quarry Road, Trumbull, CT 06611
- ☐ 1419 Richland Street, Columbia, SC 29201

CHAIN-OF-CUSTODY RECORD

41779

PROJECT NAME

PROJECT LOCATION

Needham Crumb Rubber Needham, MA

REPORT TO: Daniel LaFrance (dlafrance@fando.com)

INVOICE TO:

P.O. No.: 16092008/266.B20

Sampler's Signature:

Arvid E.

Date: 11/01/21

Source Codes:

MW=Monitoring Well PW=Potable Water

MW=Monitoring W

MW=Monitoring Well

MW=Monitoring Well PW=Potable Water

MW=Monitoring Well PW=Potable Water T=Treatment Facility

MW=Monitoring Well PW=Potable Water T=Treatment Facility S=Soil

MW=Monitoring Well PW=Potable Water T=Treatment Facility S=Soil B=Sediment

X=Other

Item No.	Transfer Check				Sample Number	Source Code	Date Sampled	Time Sampled
	1	2	3	4				
1	X				1609211101-01	X	11/01/21	19:45
2	X				1609211101-02	X	11/01/21	16:50
3	X				1609211101-03	X	11/01/21	11:15

[illegible]

71603-2 PH 1-56

Relinquished By

Accepted By

Time

Charge Exceptions: ☐ CI Tax Exempt ☐ QA/QC ☐ Other _____
Duplicates _____ Blanks /Item Nos: _____)

CHRYSLER

CHINA
Yell
Allen Caldwell

	11/10/11	12/35	Ref
	12/11/11	9.4000	W400.9

Reporting and Detection Limit Requirements: ☐ RCP Deliverables ☐ MCP CAM Cert.

Additional Comments:

Additional Comments: parameter list as rec'd previously in reports for same parameter list and 442000386 (20081266.810)

[illegible]



EMSL Analytical, Inc.

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

Attn:

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

Phone: (860) 646-2469
Fax:

12/9/2021

The following analytical report covers the analysis performed on samples submitted to EMSL Analytical, Inc. on 11/2/2021. The results are tabulated on the attached data pages for the following client designated project:

Needham Crumb Rubber Needham, MA 20081266.B20

The reference number for these samples is EMSL Order #012112502. 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 MS/MSD surrogate recoveries for Hexachlorocyclopentadiene and Benzidine fell outside control limits low. All other QC results met criteria.

Report amended 12/02/2021 12:09:28 Replaces initial report from 11/30/2021 17:41:14

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.

**EMSL Analytical, Inc.**

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EMSL Order: 012112502

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-01**Collected:** 11/1/2021
9:45:00 AM**Lab ID:** 012112502-0001

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4-Trichlorobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,2-Dichlorobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,3-Dichlorobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,4-Dichlorobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4,5-Trichlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4,6-Trichlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4-Dichlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4-Dinitrotoluene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,6-Dichlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,6-Dinitrotoluene	ND D	24000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Chloronaphthalene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Chlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Methylnaphthalene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Methylphenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Nitroaniline	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2-Nitrophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	3,3'-Dichlorobenzidine	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	3-Nitroaniline	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	4,6-Dinitro-2-methylphenol	ND D	24000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	4-Bromophenyl-phenylether	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC

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Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-01**Collected:** 11/1/2021
9:45:00 AM**Lab ID:** 012112502-0001

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	4-Chloro-3-methylphenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chloroaniline	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chlorophenyl-phenylether	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3&4-Methylphenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitroaniline	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitrophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthylene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Aniline	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Anthracene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzidine	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)anthracene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)pyrene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(b)fluoranthene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(g,h,i)perylene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(k)fluoranthene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzoic Acid	ND D	24000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzyl Alcohol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethoxy)methane	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethyl)ether	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroisopropyl)ether	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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9:45:00 AM**Lab ID:** 012112502-0001

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Bis(2-ethylhexyl)phthalate	ND D	37000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Butylbenzylphthalate	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Carbazole	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Chrysene	2100 D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-butylphthalate	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-octylphthalate	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenz(a,h)anthracene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenzofuran	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Diethylphthalate	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dimethylphthalate	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluoranthene	3800 D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluorene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobutadiene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorocyclopentadiene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachloroethane	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Indeno(1,2,3-cd)pyrene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Isophorone	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitroso-di-n-propylamine	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodimethylamine	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodiphenylamine	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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 Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results**

Client Sample Description 1609211101-01 **Collected:** 11/1/2021 9:45:00 AM **Lab ID:** 012112502-0001

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Naphthalene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	Nitrobenzene	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	Pentachlorophenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	Phenanthrene	ND D	1200 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	Phenol	ND D	12000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	Pyrene	9600 D	1200 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC

SUBCONTRACT

Subcontract-Pace Analytical Services See Attached N/A

Client Sample Description 1609211101-02 **Collected:** 11/1/2021 10:30:00 AM **Lab ID:** 012112502-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4-Trichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,2-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,3-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	1,4-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4,5-Trichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4,6-Trichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4-Dichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC
3546/8270D	2,4-Dinitrotoluene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 00:00 AC

**EMSL Analytical, Inc.**

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ProjectID:

Attn: **Dan LaFrance**
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146 Hartford Road
Manchester, CT 06040

Phone: (860) 646-2469

Fax:

Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-02**Collected:** 11/1/2021
10:30:00 AM**Lab ID:** 012112502-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	2,6-Dichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,6-Dinitrotoluene	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Chloronaphthalene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Chlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Methylnaphthalene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Nitrophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3,3'-Dichlorobenzidine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4,6-Dinitro-2-methylphenol	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Bromophenyl-phenylether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chloro-3-methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chloroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chlorophenyl-phenylether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3&4-Methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitrophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthylene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Aniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-02**Collected:** 11/1/2021
10:30:00 AM**Lab ID:** 012112502-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzidine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)pyrene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(b)fluoranthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(g,h,i)perylene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(k)fluoranthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzoic Acid	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzyl Alcohol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethoxy)methane	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethyl)ether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroisopropyl)ether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-ethylhexyl)phthalate	ND D	33000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Butylbenzylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Carbazole	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Chrysene	2500 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-butylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-octylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenz(a,h)anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenzofuran	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Diethylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-02**Collected:** 11/1/2021**Lab ID:** 012112502-0002

10:30:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Dimethylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluoranthene	3400 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluorene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobutadiene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorocyclopentadiene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachloroethane	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Indeno(1,2,3-cd)pyrene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Isophorone	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitroso-di-n-propylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodimethylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodiphenylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Naphthalene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Nitrobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Pentachlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Phenanthrene	1200 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Phenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Pyrene	9000 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
SUBCONTRACT					
Subcontract-Pace Analytical Services	See Attached		N/A		

**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: 012112502

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-03**Collected:** 11/1/2021
11:15:00 AM**Lab ID:** 012112502-0003

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4-Trichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	1,2-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	1,3-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	1,4-Dichlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,4,5-Trichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,4,6-Trichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,4-Dichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,4-Dinitrotoluene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,6-Dichlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2,6-Dinitrotoluene	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Chloronaphthalene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Chlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Methylnaphthalene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	2-Nitrophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3,3'-Dichlorobenzidine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4,6-Dinitro-2-methylphenol	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Bromophenyl-phenylether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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CustomerPO:

ProjectID:

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

Phone: (860) 646-2469

Fax:

Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-03**Collected:** 11/1/2021**Lab ID:** 012112502-0003

11:15:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	4-Chloro-3-methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chloroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Chlorophenyl-phenylether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	3&4-Methylphenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitroaniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	4-Nitrophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Acenaphthylene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Aniline	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzidine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(a)pyrene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(b)fluoranthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(g,h,i)perylene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzo(k)fluoranthene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzoic Acid	ND D	22000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Benzyl Alcohol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethoxy)methane	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroethyl)ether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Bis(2-chloroisopropyl)ether	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-03**Collected:** 11/1/2021**Lab ID:** 012112502-0003

11:15:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Bis(2-ethylhexyl)phthalate	ND D	33000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Butylbenzylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Carbazole	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Chrysene	1600 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-butylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Di-n-octylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenz(a,h)anthracene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dibenzofuran	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Diethylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Dimethylphthalate	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluoranthene	3500 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Fluorene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorobutadiene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachlorocyclopentadiene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Hexachloroethane	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Indeno(1,2,3-cd)pyrene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Isophorone	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitroso-di-n-propylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodimethylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	N-Nitrosodiphenylamine	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00

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146 Hartford Road
Manchester, CT 06040

Phone: (860) 646-2469
Fax:
Received: 11/2/2021 09:40 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B20****Analytical Results****Client Sample Description** 1609211101-03**Collected:** 11/1/2021
11:15:00 AM**Lab ID:** 012112502-0003

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Naphthalene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Nitrobenzene	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Pentachlorophenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Phenanthrene	ND D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Phenol	ND D	11000 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
3546/8270D	Pyrene	9000 D	1100 µg/Kg	11/5/2021 PG	11/15/2021 AC 00:00
SUBCONTRACT					
Subcontract-Pace Analytical Services	See Attached		N/A		

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

November 10, 2021

Debbie Kreider
EMSL Analytical, Inc., NJ
200 Route 130 North
Cinnaminson, NJ 08077

RE: Project: 012112502
Pace Project No.: 70193281

Dear Debbie Kreider:

Enclosed are the analytical results for sample(s) received by the laboratory on November 03, 2021. The results relate only to the samples included in this report. Results reported herein conform to the applicable TNI/NELAC Standards and the laboratory's Quality Manual, where applicable, unless otherwise noted in the body of the report.

The test results provided in this final report were generated by each of the following laboratories within the Pace Network:

- Pace Analytical Services - Melville

If you have any questions concerning this report, please feel free to contact me.

Sincerely,



Savannah S. Benatar
savannah.benatar@pacelabs.com
(631)694-3040
Project Manager

Enclosures

cc: Travis Albert, EMSL Analytical, Inc., NJ



REPORT OF LABORATORY ANALYSIS

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CERTIFICATIONS

Project: 012112502

Pace Project No.: 70193281

Pace Analytical Services Long Island

575 Broad Hollow Rd, Melville, NY 11747

Connecticut Certification #: PH-0435

Delaware Certification # NY 10478

Maryland Certification #: 208

Massachusetts Certification #: M-NY026

New Hampshire Certification #: 2987

New Jersey Certification #: NY158

New York Certification #: 10478 Primary Accrediting Body

Pennsylvania Certification #: 68-00350

Rhode Island Certification #: LAO00340

Virginia Certification # 460302

REPORT OF LABORATORY ANALYSIS

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SAMPLE SUMMARY

Project: 012112502

Pace Project No.: 70193281

Lab ID	Sample ID	Matrix	Date Collected	Date Received
70193281001	012112502-0001	Solid	11/01/21 09:45	11/03/21 10:00
70193281002	012112502-0002	Solid	11/01/21 10:30	11/03/21 10:00
70193281003	012112502-0003	Solid	11/01/21 11:15	11/03/21 10:00

REPORT OF LABORATORY ANALYSIS

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SAMPLE ANALYTE COUNT

Project: 012112502

Pace Project No.: 70193281

Lab ID	Sample ID	Method	Analysts	Analytes Reported
70193281001	012112502-0001	EPA 6010D	HMH	8
		EPA 7471B	JJS	1
		ASTM D2216-05M	CEA	1
70193281002	012112502-0002	EPA 6010D	HMH	8
		EPA 7471B	JJS	1
		ASTM D2216-05M	CEA	1
70193281003	012112502-0003	EPA 6010D	HMH	8
		EPA 7471B	JJS	1
		ASTM D2216-05M	CEA	1

PACE-MV = Pace Analytical Services - Melville

REPORT OF LABORATORY ANALYSIS

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SUMMARY OF DETECTION

Project: 012112502

Pace Project No.: 70193281

Lab Sample ID	Client Sample ID					
Method	Parameters	Result	Units	Report Limit	Analyzed	Qualifiers
70193281001	012112502-0001					
EPA 6010D	Iron	732	mg/kg	26.8	11/10/21 15:35	
EPA 6010D	Lead	8.5	mg/kg	1.3	11/10/21 15:35	
EPA 6010D	Manganese	6.1	mg/kg	4.0	11/10/21 15:35	
EPA 6010D	Zinc	11300	mg/kg	5.4	11/10/21 15:35	
ASTM D2216-05M	Percent Moisture	9.7	%	0.10	11/04/21 16:01	
70193281002	012112502-0002					
EPA 6010D	Chromium	10.2	mg/kg	2.7	11/10/21 15:27	
EPA 6010D	Iron	722	mg/kg	27.5	11/10/21 15:27	
EPA 6010D	Lead	8.7	mg/kg	1.4	11/10/21 15:27	
EPA 6010D	Manganese	5.8	mg/kg	4.1	11/10/21 15:27	
EPA 6010D	Zinc	10400	mg/kg	5.5	11/10/21 15:27	
ASTM D2216-05M	Percent Moisture	10.2	%	0.10	11/04/21 16:01	
70193281003	012112502-0003					
EPA 6010D	Iron	342	mg/kg	24.4	11/10/21 15:29	
EPA 6010D	Lead	11.2	mg/kg	1.2	11/10/21 15:29	
EPA 6010D	Manganese	4.1	mg/kg	3.7	11/10/21 15:29	
EPA 6010D	Zinc	12200	mg/kg	4.9	11/10/21 15:29	
ASTM D2216-05M	Percent Moisture	3.1	%	0.10	11/04/21 16:02	

REPORT OF LABORATORY ANALYSIS

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ANALYTICAL RESULTS

Project: 012112502

Pace Project No.: 70193281

Sample: 012112502-0001 **Lab ID: 70193281001** Collected: 11/01/21 09:45 Received: 11/03/21 10:00 Matrix: Solid

Results reported on a "dry weight" basis and are adjusted for percent moisture, sample size and any dilutions.

Parameters	Results	Units	Report Limit	MDL	DF	Prepared	Analyzed	CAS No.	Qual
6010D MET ICP									
Analytical Method: EPA 6010D Preparation Method: EPA 3050B									
Pace Analytical Services - Melville									
Arsenic	<2.7	mg/kg	2.7	1.3	5	11/09/21 16:00	11/10/21 15:35	7440-38-2	
Cadmium	<0.67	mg/kg	0.67	0.076	5	11/09/21 16:00	11/10/21 15:35	7440-43-9	
Chromium	<2.7	mg/kg	2.7	1.1	5	11/09/21 16:00	11/10/21 15:35	7440-47-3	
Iron	732	mg/kg	26.8	4.5	5	11/09/21 16:00	11/10/21 15:35	7439-89-6	
Lead	8.5	mg/kg	1.3	0.69	5	11/09/21 16:00	11/10/21 15:35	7439-92-1	
Manganese	6.1	mg/kg	4.0	1.3	5	11/09/21 16:00	11/10/21 15:35	7439-96-5	
Selenium	<2.7	mg/kg	2.7	1.6	5	11/09/21 16:00	11/10/21 15:35	7782-49-2	
Zinc	11300	mg/kg	5.4	3.3	5	11/09/21 16:00	11/10/21 15:35	7440-66-6	
7471 Mercury									
Analytical Method: EPA 7471B Preparation Method: EPA 7471B									
Pace Analytical Services - Melville									
Mercury	<0.034	mg/kg	0.034	0.022	1	11/09/21 16:05	11/10/21 10:15	7439-97-6	
Percent Moisture									
Analytical Method: ASTM D2216-05M									
Pace Analytical Services - Melville									
Percent Moisture	9.7	%	0.10	0.10	1		11/04/21 16:01		

REPORT OF LABORATORY ANALYSIS

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ANALYTICAL RESULTS

Project: 012112502

Pace Project No.: 70193281

Sample: 012112502-0002 **Lab ID: 70193281002** Collected: 11/01/21 10:30 Received: 11/03/21 10:00 Matrix: Solid

Results reported on a "dry weight" basis and are adjusted for percent moisture, sample size and any dilutions.

Parameters	Results	Units	Report Limit	MDL	DF	Prepared	Analyzed	CAS No.	Qual
6010D MET ICP									
Analytical Method: EPA 6010D Preparation Method: EPA 3050B									
Pace Analytical Services - Melville									
Arsenic	<2.7	mg/kg	2.7	1.3	5	11/09/21 16:00	11/10/21 15:27	7440-38-2	
Cadmium	<0.69	mg/kg	0.69	0.078	5	11/09/21 16:00	11/10/21 15:27	7440-43-9	
Chromium	10.2	mg/kg	2.7	1.1	5	11/09/21 16:00	11/10/21 15:27	7440-47-3	
Iron	722	mg/kg	27.5	4.6	5	11/09/21 16:00	11/10/21 15:27	7439-89-6	
Lead	8.7	mg/kg	1.4	0.71	5	11/09/21 16:00	11/10/21 15:27	7439-92-1	
Manganese	5.8	mg/kg	4.1	1.3	5	11/09/21 16:00	11/10/21 15:27	7439-96-5	
Selenium	<2.7	mg/kg	2.7	1.6	5	11/09/21 16:00	11/10/21 15:27	7782-49-2	
Zinc	10400	mg/kg	5.5	3.4	5	11/09/21 16:00	11/10/21 15:27	7440-66-6	
7471 Mercury									
Analytical Method: EPA 7471B Preparation Method: EPA 7471B									
Pace Analytical Services - Melville									
Mercury	<0.031	mg/kg	0.031	0.020	1	11/09/21 16:05	11/10/21 10:18	7439-97-6	
Percent Moisture									
Analytical Method: ASTM D2216-05M									
Pace Analytical Services - Melville									
Percent Moisture	10.2	%	0.10	0.10	1		11/04/21 16:01		

REPORT OF LABORATORY ANALYSIS

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ANALYTICAL RESULTS

Project: 012112502

Pace Project No.: 70193281

Sample: 012112502-0003 **Lab ID: 70193281003** Collected: 11/01/21 11:15 Received: 11/03/21 10:00 Matrix: Solid

Results reported on a "dry weight" basis and are adjusted for percent moisture, sample size and any dilutions.

Parameters	Results	Units	Report Limit	MDL	DF	Prepared	Analyzed	CAS No.	Qual
6010D MET ICP									
Analytical Method: EPA 6010D Preparation Method: EPA 3050B									
Pace Analytical Services - Melville									
Arsenic	<2.4	mg/kg	2.4	1.2	5	11/09/21 16:00	11/10/21 15:29	7440-38-2	
Cadmium	<0.61	mg/kg	0.61	0.069	5	11/09/21 16:00	11/10/21 15:29	7440-43-9	
Chromium	<2.4	mg/kg	2.4	0.99	5	11/09/21 16:00	11/10/21 15:29	7440-47-3	
Iron	342	mg/kg	24.4	4.1	5	11/09/21 16:00	11/10/21 15:29	7439-89-6	
Lead	11.2	mg/kg	1.2	0.63	5	11/09/21 16:00	11/10/21 15:29	7439-92-1	
Manganese	4.1	mg/kg	3.7	1.2	5	11/09/21 16:00	11/10/21 15:29	7439-96-5	
Selenium	<2.4	mg/kg	2.4	1.4	5	11/09/21 16:00	11/10/21 15:29	7782-49-2	
Zinc	12200	mg/kg	4.9	3.0	5	11/09/21 16:00	11/10/21 15:29	7440-66-6	
7471 Mercury									
Analytical Method: EPA 7471B Preparation Method: EPA 7471B									
Pace Analytical Services - Melville									
Mercury	<0.031	mg/kg	0.031	0.020	1	11/09/21 16:05	11/10/21 10:19	7439-97-6	
Percent Moisture									
Analytical Method: ASTM D2216-05M									
Pace Analytical Services - Melville									
Percent Moisture	3.1	%	0.10	0.10	1		11/04/21 16:02		

REPORT OF LABORATORY ANALYSIS

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QUALITY CONTROL DATA

Project: 012112502

Pace Project No.: 70193281

QC Batch: 232505

Analysis Method: EPA 7471B

QC Batch Method: EPA 7471B

Analysis Description: 7471 Mercury

Laboratory:

Pace Analytical Services - Melville

Associated Lab Samples: 70193281001, 70193281002, 70193281003

METHOD BLANK: 1172808

Matrix: Solid

Associated Lab Samples: 70193281001, 70193281002, 70193281003

Parameter	Units	Blank Result	Reporting Limit	MDL	Analyzed	Qualifiers
Mercury	mg/kg	<0.029	0.029	0.019	11/10/21 10:12	

LABORATORY CONTROL SAMPLE: 1172809

Parameter	Units	Spike Conc.	LCS Result	LCS % Rec	% Rec Limits	Qualifiers
Mercury	mg/kg	0.15	0.16	103	80-120	

MATRIX SPIKE SAMPLE: 1172810

Parameter	Units	70193281001 Result	Spike Conc.	MS Result	MS % Rec	% Rec Limits	Qualifiers
Mercury	mg/kg	<0.034	0.17	0.18	99	80-120	

SAMPLE DUPLICATE: 1172811

Parameter	Units	70193281001 Result	Dup Result	RPD	Max RPD	Qualifiers
Mercury	mg/kg	<0.034	<0.033		20	

Results presented on this page are in the units indicated by the "Units" column except where an alternate unit is presented to the right of the result.

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QUALITY CONTROL DATA

Project: 012112502

Pace Project No.: 70193281

QC Batch: 232567

Analysis Method: EPA 6010D

QC Batch Method: EPA 3050B

Analysis Description: 6010D MET

Laboratory: Pace Analytical Services - Melville

Associated Lab Samples: 70193281001, 70193281002, 70193281003

METHOD BLANK: 1173122

Matrix: Solid

Associated Lab Samples: 70193281001, 70193281002, 70193281003

Parameter	Units	Blank Result	Reporting Limit	MDL	Analyzed	Qualifiers
Arsenic	mg/kg	<0.49	0.49	0.23	11/10/21 14:49	
Cadmium	mg/kg	<0.12	0.12	0.014	11/10/21 14:49	
Chromium	mg/kg	<0.49	0.49	0.20	11/10/21 14:49	
Iron	mg/kg	<4.9	4.9	0.82	11/10/21 14:49	
Lead	mg/kg	<0.24	0.24	0.13	11/10/21 14:49	
Manganese	mg/kg	<0.73	0.73	0.24	11/10/21 14:49	
Selenium	mg/kg	<0.49	0.49	0.29	11/10/21 14:49	
Zinc	mg/kg	<0.98	0.98	0.61	11/10/21 14:49	

LABORATORY CONTROL SAMPLE: 1173123

Parameter	Units	Spike Conc.	LCS Result	LCS % Rec	% Rec Limits	Qualifiers
Arsenic	mg/kg	157	126	80	73-105	
Cadmium	mg/kg	125	88.0	70	63-94	
Chromium	mg/kg	70.7	53.5	76	69-102	
Iron	mg/kg	15000	11600	78	54-130	
Lead	mg/kg	57.2	54.0	94	82-116	
Manganese	mg/kg	541	412	76	67-101	
Selenium	mg/kg	41.7	33.4	80	66-104	
Zinc	mg/kg	216	168	78	68-104	

MATRIX SPIKE SAMPLE: 1173125

Parameter	Units	70193277001 Result	Spike Conc.	MS Result	MS % Rec	% Rec Limits	Qualifiers
Arsenic	mg/kg	<2.4	24.2	22.5	88	75-125	
Cadmium	mg/kg	<0.60	24.2	22.6	93	75-125	
Chromium	mg/kg	<2.4	24.2	23.0	95	75-125	
Iron	mg/kg	25.2	605	571	90	75-125	
Lead	mg/kg	7.0	24.2	27.3	84	75-125	
Manganese	mg/kg	<3.6	24.2	23.0	92	75-125	
Selenium	mg/kg	<2.4	24.2	23.3	92	75-125	
Zinc	mg/kg	22.7	24.2	31.9	38	75-125	M1

Results presented on this page are in the units indicated by the "Units" column except where an alternate unit is presented to the right of the result.

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QUALITY CONTROL DATA

Project: 012112502

Pace Project No.: 70193281

SAMPLE DUPLICATE: 1173124

Parameter	Units	70193277001 Result	Dup Result	RPD	Max RPD	Qualifiers
Arsenic	mg/kg	<2.4	<2.4		20	
Cadmium	mg/kg	<0.60	<0.61		20	
Chromium	mg/kg	<2.4	<2.4		20	
Iron	mg/kg	25.2	26.7	6	20	
Lead	mg/kg	7.0	6.1	15	20	
Manganese	mg/kg	<3.6	<3.6		20	
Selenium	mg/kg	<2.4	<2.4		20	
Zinc	mg/kg	22.7	43.0	62	20	D6

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QUALITY CONTROL DATA

Project: 012112502

Pace Project No.: 70193281

QC Batch: 232032

Analysis Method: ASTM D2216-05M

QC Batch Method: ASTM D2216-05M

Analysis Description: Dry Weight/Percent Moisture

Laboratory: Pace Analytical Services - Melville

Associated Lab Samples: 70193281001, 70193281002, 70193281003

SAMPLE DUPLICATE: 1170350

Parameter	Units	70192726001 Result	Dup Result	RPD	Max RPD	Qualifiers
Percent Moisture	%	78.5	79.2	1	20	

SAMPLE DUPLICATE: 1170629

Parameter	Units	70192726002 Result	Dup Result	RPD	Max RPD	Qualifiers
Percent Moisture	%	17.2	17.8	3	20	

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REPORT OF LABORATORY ANALYSIS

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QUALIFIERS

Project: 012112502
Pace Project No.: 70193281

DEFINITIONS

DF - Dilution Factor, if reported, represents the factor applied to the reported data due to dilution of the sample aliquot.

ND - Not Detected at or above adjusted reporting limit.

TNTC - Too Numerous To Count

J - Estimated concentration above the adjusted method detection limit and below the adjusted reporting limit.

MDL - Adjusted Method Detection Limit.

PQL - Practical Quantitation Limit.

RL - Reporting Limit - The lowest concentration value that meets project requirements for quantitative data with known precision and bias for a specific analyte in a specific matrix.

S - Surrogate

1,2-Diphenylhydrazine decomposes to and cannot be separated from Azobenzene using Method 8270. The result for each analyte is a combined concentration.

Consistent with EPA guidelines, unrounded data are displayed and have been used to calculate % recovery and RPD values.

LCS(D) - Laboratory Control Sample (Duplicate)

MS(D) - Matrix Spike (Duplicate)

DUP - Sample Duplicate

RPD - Relative Percent Difference

NC - Not Calculable.

SG - Silica Gel - Clean-Up

U - Indicates the compound was analyzed for, but not detected.

N-Nitrosodiphenylamine decomposes and cannot be separated from Diphenylamine using Method 8270. The result reported for each analyte is a combined concentration.

Reported results are not rounded until the final step prior to reporting. Therefore, calculated parameters that are typically reported as "Total" may vary slightly from the sum of the reported component parameters.

Pace Analytical is TNI accredited. Contact your Pace PM for the current list of accredited analytes.

TNI - The NELAC Institute.

ANALYTE QUALIFIERS

D6 The precision between the sample and sample duplicate exceeded laboratory control limits.

M1 Matrix spike recovery exceeded QC limits. Batch accepted based on laboratory control sample (LCS) recovery.

REPORT OF LABORATORY ANALYSIS

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QUALITY CONTROL DATA CROSS REFERENCE TABLE

Project: 012112502

Pace Project No.: 70193281

Lab ID	Sample ID	QC Batch Method	QC Batch	Analytical Method	Analytical Batch
70193281001	012112502-0001	EPA 3050B	232567	EPA 6010D	232669
70193281002	012112502-0002	EPA 3050B	232567	EPA 6010D	232669
70193281003	012112502-0003	EPA 3050B	232567	EPA 6010D	232669
70193281001	012112502-0001	EPA 7471B	232505	EPA 7471B	232733
70193281002	012112502-0002	EPA 7471B	232505	EPA 7471B	232733
70193281003	012112502-0003	EPA 7471B	232505	EPA 7471B	232733
70193281001	012112502-0001	ASTM D2216-05M	232032		
70193281002	012112502-0002	ASTM D2216-05M	232032		
70193281003	012112502-0003	ASTM D2216-05M	232032		

REPORT OF LABORATORY ANALYSIS

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EMSL Analytical, Inc. Environmental Chemistry Lab Service 200 Route 130 North, Cinnaminson, NJ 08077 TEL: (856) 858-4800 FAX: (856) 786-5974		Chain of Custody / Analysis Request Form Print ALL Information. Incomplete chain of custody could result in the delay of analysis.		EMSL Project # 012112502 Account Rep: ENVI54 Indicate State where samples were collected: <u>MA</u>															
REPORT RESULTS TO: Name: Debbie Kreider PO#: _____ Company EMSL Analytical, Inc. Address: 200 Route 130 North City: Cinnaminson State: NJ Zip: 08077 Tel: 856-303-2548 ext. 2548 Fax: 856-854-2362 Email: dkreider@emsl.com talbert@emsl.com		SEND INVOICE TO: Name: PO#: _____ Company EMSL Analytical, Inc. Address: 200 Route 130 North City: Cinnaminson State: NJ Zip: 08077 Tel: 800-220-3675 Fax: 856-854-2362 # of Samples in Shipment: <u>3</u>		Turnaround Time – 10 Business Days Pace-Long Island 575 Broadhollow Road Melville, NY 11747 PROJECT NAME: Date of Sample Shipment: 11/2/2021															
Sampled by: (Signature) _____		Matrix		Preservative		Sampling		List Method and Test Needed											
Lab Sample Number	Client Sample ID	Comp	Grab	WASTE WATER	SOIL	AIR	SLUDGE	OTHER	HCl	HNO3	Na2S2O3	ICE	DATE	TIME	Metals by ICP				
1. 012112502-0001								X					11/1	09:45am	X				
2. 012112502-0002								X					11/1	10:30am	X				
3. 012112502-0003								X					11/1	11:15am	X				
4.																			
5.																			
6.																			
7.																			
8.																			
9.																			
10.																			
Released By Signature	Date & Time Released	Delivery Method		Received By Signature		Agency		Date & Time Received		Condition Noted									
Barbara Talbert	11/2/2021	FedEx		[Signature]		Free I.T.		11/2/21 10:00											
Please indicate reporting requirements: ☐ 1. Results Only ☒ 2. Results and QC ☐ 3. Reduced Deliverables ☐ 4. Disk Deliverable ☐ 5. Other _____																			
Comments: Please analyze for As, Cd, Cr, Pb, Fe, Mn, Se, Zn and Hg																			

WO#: 70193281



70193281

Pace Analytical®

Client Name:

Proje

PM: SSB

Due Date: 11/10/21

EMSL

CLIENT: EMSL-NJ

Courier: ☒ Fed Ex ☐ UPS ☐ USPS ☐ Client ☐ Commercial ☐ Pace ☐ Other

Tracking #: 2856 4261 9601

Custody Seal on Cooler/Box Present: ☐ Yes ☒ No Seals intact: ☐ Yes ☒ No ☐ N/APacking Material: ☐ Bubble Wrap ☐ Bubble Bags ☒ Ziploc ☐ None ☐ OtherThermometer Used: ~~TH091~~ TH176 Correction Factor: +0.1

Cooler Temperature(°C): 17.5 Cooler Temperature Corrected(°C): 17.6

Temp should be above freezing to 6.0°C

USDA Regulated Soil (☐ N/A, water sample)

Date and Initials of person examining contents: MW 11/3/21

Did samples originate in a quarantine zone within the United States: AL, AR, CA, FL, GA, ID, LA, MS, NC, NM, NY, OK, OR, SC, TN, TX, or VA (check map)? ☐ Yes ☐ NoDid samples originate from a foreign source including Hawaii and Puerto Rico)? ☐ Yes ☒ No

If Yes to either question, fill out a Regulated Soil Checklist (F-LI-C-010) and include with SCUR/COC paperwork.

				COMMENTS:
Chain of Custody Present:	☒ Yes	☐ No		1.
Chain of Custody Filled Out:	☒ Yes	☐ No		2.
Chain of Custody Relinquished:	☒ Yes	☐ No		3.
Sampler Name & Signature on COC:	☒ Yes	☐ No	☐ N/A	4.
Samples Arrived within Hold Time:	☒ Yes	☐ No		5.
Short Hold Time Analysis (<72hr):	☐ Yes	☒ No		6.
Rush Turn Around Time Requested:	☐ Yes	☒ No		7.
Sufficient Volume: (Triple volume provided for I)	☒ Yes	☐ No		8.
Correct Containers Used:	☒ Yes	☐ No		9.
-Pace Containers Used:	☒ Yes	☐ No		
Containers Intact:	☒ Yes	☐ No		10.
Filtered volume received for Dissolved tests	☐ Yes	☐ No	☒ N/A	11. Note if sediment is visible in the dissolved container.
Sample Labels match COC:	☒ Yes	☐ No		12.
-Includes date/time/ID/ Matrix: SL-175 OIL				
All containers needing preservation have been checked?	☐ Yes	☐ No	☐ N/A	13. ☐ HNO ₃ ☐ H ₂ SO ₄ ☐ NaOH ☐ HCl
pH paper Lot #				Sample #
All containers needing preservation are found to be in compliance with method recommendation?				
(HNO ₃ , H ₂ SO ₄ , HCl, NaOH>9 Sulfide, NaOH>12 Cyanide)	☐ Yes	☐ No	☐ N/A	
Exceptions: VOA, Coliform, TOC/DOC, Oil and Grease, DRO/8015 (water).				
Per Method, VOA pH is checked after analysis				
Samples checked for dechlorination:	☐ Yes	☐ No	☐ N/A	14. Initial when completed: Lot # of added preservative: Date/Time preservative added:
KI starch test strips Lot #				
Residual chlorine strips Lot #				Positive for Res. Chlorine? Y N
SM 4500 CN samples checked for sulfide?	☐ Yes	☐ No	☐ N/A	15. Positive for Sulfide? Y N
Lead Acetate Strips Lot #				
Headspace in VOA Vials (>6mm):	☐ Yes	☐ No	☐ N/A	16.
Trip Blank Present:	☐ Yes	☐ No	☐ N/A	17.
Trip Blank Custody Seals Present	☐ Yes	☐ No	☐ N/A	
Pace Trip Blank Lot # (if applicable):				

Client Notification/ Resolution:

Field Data Required?

Y / N

Person Contacted:

Date/Time:

Comments/ Resolution:

012112502



146 Hartford Road, Manchester, CT 06040
56 Quarry Road, Trumbull, CT 06611
1419 Richland Street, Columbia, SC 29201

78 Interstate Drive, West Springfield, MA 01089
108 Myrtle Street, #502, North Quincy, MA 02171
317 Iron Horse Way, Suite 204, Providence, RI 02908

80 Washington Street, Suite 301, Poughkeepsie, NY

CHAIN-OF-CUSTODY RECORD

41779

PROJECT NAME

PROJECT LOCATION

PROJECT NUMBER

LABORATORY

Needham Crumb Rubber Needham, MA

2008 1266.B2D

EMSL (NJ)

REPORT TO: Daniel Lafrance (dlafrance@fando.com)

INVOICE TO: "

P.O. NO.: 160920081266.B2D

Sampler's Signature: *ASouley* Date: 11/01/21

Source Codes: MW=Monitoring Well PW=Portable Water T=Treatment Facility S=Soil B=Sediment
SW=Surface Water ST=Stormwater W=Waste A=Air C=Concrete

X=Other Crumb rubber

Item No.	Transfer Check	Sample Number	Source Code	Date Sampled	Time Sampled
1	1 2 3 4				

1	X	1609211101-01	X	11/01/21	09:45
2	X	1609211101-02	X	11/01/21	10:30
3	X	1609211101-03	X	11/01/21	11:15

Analysis Request	Full VOC list by TO-15	Full SVOC list by 8270 and 625	Metals (As, Cd, Cr, Pb, Fe, Mn, Hg, Se, Zn) by 6010/7470
Soil VOA Vial, □ methanol	Soil VOA Vial, □ water	Glass Soil Container (4 oz)	Water VOA Vial, □ As is □ HCl
Plastic - As is, □ 250 ml □ 500 ml	Plastic - H ₂ SO ₄ , □ 250 ml □ 500 ml	Plastic - HNO ₃ , 250 ml □ Filtered □ 0.45μ □ 10μ	Plastic - NaOH, 250 ml
Containers			

Transfer Number	Relinquished By	Accepted By	Date	Time	Charge Exceptions: □ CT Tax Exempt □ QA/QC □ Other
-----------------	-----------------	-------------	------	------	--

1	<i>ASouley</i>	<i>Felix</i>	11/01/21	12:35	Reporting and Detection Limit Requirements: □ RCP Deliverables □ MCP CAM Cert.
2		<i>Colleen Palibrodzka</i>	11/01/21	9:46AM	
3					
4					

EMSL
Contact: Jeremy Bish
Refer to email correspondence for analytical request/quote

Appendix B

Sampling Equipment

Sampling Equipment

Analyte	Description	Calibration
Volatile Organic Compounds (VOCs)	Ion Science Tiger Photoionization Detector	Calibrated by Rental Company Verified Prior to Use
Surface Temperature & Relative Humidity	TSI Q-Trak Air Quality Monitor	Verified Prior to Use

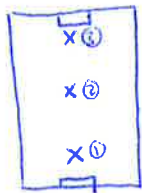
Appendix C

Field Data Sheets

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B20	
Sample#: 1609211101- 01	<u>Sample Location ID</u> <i>Founder's field</i>	

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



Sample Data

Sample Data	Container	Quantity	Preservative
Date: <u>11/01/2021</u> Time: <u>09:45</u> Sampler: <u>WT</u> Weather: Ambient Temperature: <u>70.1°F</u> } TSI Relative Humidity: <u>59.1%</u> } IAQ-Cat Barometric Pressure: <u>29.86 inHg</u> Sampling Device: Auger / Core Sampler / Shovel / <u>Trowel</u> / Other _____ Field decon: Yes / No / <u>Dedicated</u> Type of Sample: Grab / <u>Composite</u> / ~3-point Other _____ PID Reading (ppm): <u>0.8</u>	4oz Amber	3	

Description Data

Generic Sample Description: Crumb rubber , moist.

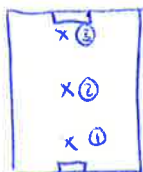
Comments:

②	58.1 °F		③	54.6 °F
	63.3 % RH			61.9 % RH

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B20	
Sample#: 1609211101- 02	<u>Sample Location ID</u> Brock Field	

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



Sample Data

Sample Data	Container	Quantity	Preservative
Date: 11/01/2021 Time: 10:30 Sampler: WT Weather: Ambient Temperature: 61.9°F } TSI IAQ calc. Relative Humidity: 56% RH } Barometric Pressure: 29.86 inHg Sampling Device: Auger / Core Sampler / Shovel / <u>Trowel</u> / Other _____ Field decon: Yes / No / <u>Dedicated</u> Type of Sample: Grab / <u>Composite</u> / 3-point Other _____ PID Reading (ppm): 0.7	4oz Amber	3	---

Description Data

Generic Sample Description: Crumb rubber, dry moist
--

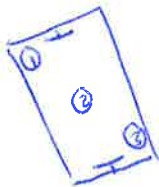
Comments:

② 66.3°F ③ 58.1°F
 55.8% RH 53.9% RH

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B20	
Sample#: 1609211101- 03	<u>Sample Location ID</u> Memorial Park	

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



Sample Data

Sample Data	Container	Quantity	Preservative
Date: 11/01/2021 Time: 11:15 Sampler: WT Weather: Ambient Temperature: 63°F Relative Humidity: 39.6% RH Barometric Pressure: 29.86 inHg (Local Conditions.com) Sampling Device: Auger / Core Sampler / Shovel / <u>Trowel</u> / Other Field decon: Yes / No / <u>Dedicated</u> Type of Sample: Grab / <u>Composite</u> / Other PID Reading (ppm): 0.9	4oz Amber	3	

Description Data

Generic Sample Description: Crumb rubber, Dry

Comments:

② ~~66.8°F~~
 64.5°F
 31.5% RH
 ③ 66.7°F
 32.2% RH

Crumb Rubber Monitoring Results

Memorial Park & DeFazio Park
Needham, Massachusetts

Needham Health Department

Needham, Massachusetts

August 11, 2020



FUSS & O'NEILL

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



August 11, 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
t 617.282.4675
800.286.2469
f 617.481.5885

/rs

Enclosure

www.fando.com

California
Connecticut
Maine
Massachusetts
New Hampshire
Rhode Island
Vermont

F:\P2008\1266\B10\Deliverables\Report\smd_CrumbRubberSampling_20200811.docx

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Crumb Rubber Monitoring Results Memorial Park & DeFazio Park Needham Health Department

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End of Report

1. Summary of Crumb Rubber Monitoring Results
2. Real-Time Measurements

Figures

End of Report

1. Site Plan – Memorial Park
2. Site Plan – DeFazio Park

Appendices

End of Report

- APPENDIX A - LABORATORY ANALYTICAL REPORTS & CHAIN-OF-CUSTODY FORMS
APPENDIX B - SAMPLING EQUIPMENT
APPENDIX C - FIELD DATA SHEETS

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, e.g. 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 (CO₂). 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, as well as bis(2-ethylhexyl)phthalate, 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.¹ MassDEP generally establishes these standards based on four criteria:

- Publically-available toxicity data, including EPA and MassDEP Office of Research and Standards (ORS) data, and peer-reviewed industry sources.
- 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.

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

¹ MassDEP, December 2017, "MCP Numerical Standards." <https://www.mass.gov/doc/mcp-numerical-standards-derivation/download>, 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.² 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.

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

Tables

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

Analyte	Analytical Results			Risk-Based Levels
	Memorial Park	DeFazio Park		
	Needham High School 1543200604-03	Brock Field 1543200604-01	Founders Field 1543200604-02	
Semi-volatile organic compounds – dry weight (mg/kg) by method 3546/8270D				
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
Bis (2-ethylhexyl) phthalate	7.2	8.8	3.9	9.3
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	1.2	1.8	1.7	2,100
Pyrene	9.2	13	12	2,100
Volatile organic compounds – vapor (mg/m³) Closed Container Test by method 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

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

Analyte	Analytical Results			Risk-Based Levels
	<u>Memorial Park</u>	<u>DeFazio Park</u>		
	Needham High School 1543200604-03	Brock Field 1543200604-01	Founders Field 1543200604-02	
Total Metals – dry weight (mg / kg) by methods 3050B / 6010D & 7471B				
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.

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

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

VOCs, SVOCs, or TICs were only reported if detected in at least one sample, except EPA-designated Group 1 PAHs reported as a complete class.

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

Location	VOC (ppm)	Temperature (°F)	RH (%)	CO ₂ (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



MAP REFERENCE

THIS MAP WAS PREPARED FROM USGS ORTHOPHOTOGRAPHY, (c) 2013 MASSGIS.

SOURCE: OFFICE OF GEOGRAPHIC AND ENVIRONMENTAL INFORMATION (MASSGIS), COMMONWEALTH OF MASSACHUSETTS EXECUTIVE OFFICE OF ENVIRONMENTAL AFFAIRS.

MEMORIAL FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

PARK BOUNDARY

SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:
HORZ.: 1" = 150'
VERT.:
DATUM:
HORZ.:
VERT.:
0 75' 150'
GRAPHIC SCALE



FUSS & O'NEILL

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NEEDHAM HEALTH DEPARTMENT

SITE PLAN
 MEMORIAL PARK
 92 ROSEMARY ROAD

NEEDHAM

MASSACHUSETTS

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

FIGURE 1



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FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

- FOUNDERS FIELD BOUNDARY
- BROCK FIELD BOUNDARY
- SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:
HORZ.: 1" = 150'
VERT.:
DATUM:
HORZ.:
VERT.:
0 75' 150'
GRAPHIC SCALE



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NEEDHAM HEALTH DEPARTMENT

SITE PLAN
 DEFAZIO PARK
 380 DEDHAM ROAD

NEEDHAM

MASSACHUSETTS

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

FIGURE 2

Appendix A

Laboratory Analytical Reports & Chain of Custody Forms

**EMSL ANALYTICAL, INC.**

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Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492000386
EMSL CUSTOMER ID: ENVI54

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

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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Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

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

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)

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Case Narrative

Continuing Calibration Verification Standard (CCVS)

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

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 (RL LCS)

RL LCS 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
or other approved signatory

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

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Customer PO: 20081266.B10
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Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

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

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

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.52	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	140	5.0		260	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	13	5.0		31	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	79	5.0		190	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.00	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	108.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.53	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.94	ND	5.0		ND	17	
Acrylonitrile	107-13-1	53.00	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.17	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.00	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.10	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.10	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.12	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.12	ND	5.0		ND	18	

4 of 16

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Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	220	5.0		910	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.1	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.8	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.19	ND	5.0		ND	25	
Bromoform	75-25-2	252.8	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.0	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.5	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.17	ND	5.0		ND	26	
Total Target Compound Concentrations:			450	ppbv		1400	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

10

Spike

10

Recovery

100%

Qualifier Definitions**ND = Non Detect**

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.

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).

EMSL ANALYTICAL, INC.

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

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

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

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

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
1-Propene, 2-methyl-	000115-11-7	56	16	JN	37	5.702	
Acetaldehyde	000075-07-0	44	10	JN	18	6.18	
Total TIC Concentrations:			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.

N= Presumptive evidence of compound based on library match.

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).

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EMSL ORDER ID: 492000386
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492000386-0002
CUSTOMER SAMPLE ID: 1543200604-02

Attention: Dan LaFrance
 Fuss & O'Neill, Inc.
 146 Hartford Road
 Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 06/04/2020 11:38
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

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

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethan	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.52	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	61	5.0		110	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	ND	5.0		ND	12	
Freon 113(1,1,2-Trichlorotrifluoroethan	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	56	5.0		130	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.00	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	108.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.53	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.94	ND	5.0		ND	17	
Acrylonitrile	107-13-1	53.00	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.17	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.00	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.10	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.10	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.12	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.12	ND	5.0		ND	18	

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**EMSL ANALYTICAL, INC.**

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Attention: Dan LaFrance
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 146 Hartford Road
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Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492000386
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492000386-0002
CUSTOMER SAMPLE ID: 1543200604-02

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Collected: 06/04/2020 11:38
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

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

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	170	5.0		700	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.1	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.8	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.19	ND	5.0		ND	25	
Bromoform	75-25-2	252.8	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.0	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.5	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.17	ND	5.0		ND	26	
Total Target Compound Concentrations:			290	ppbv		940	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

9.9

Spike

10

Recovery

99%

Qualifier Definitions**ND = Non Detect**

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.

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).

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EMSL ORDER ID: 492000386

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492000386-0002

CUSTOMER SAMPLE ID: 1543200604-02

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 06/04/2020 11:38
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

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

Tentatively Identified Compound Results Summary

[illegible]

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.

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).

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EMSL ORDER ID: 492000386
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492000386-0003
CUSTOMER SAMPLE ID: 1543200604-03

Attention: Dan LaFrance
 Fuss & O'Neill, Inc.
 146 Hartford Road
 Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 06/04/2020 12:14
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	06/20/2020	TP	J8856.D	JAR1OLD	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethan	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.52	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	160	5.0		300	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	32	5.0		78	12	
Freon 113(1,1,2-Trichlorotrifluoroethan	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	50	5.0		120	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.00	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	108.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.53	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.94	7.4	5.0		26	17	
Acrylonitrile	107-13-1	53.00	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.17	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.00	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.10	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.10	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.12	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.12	ND	5.0		ND	18	

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Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Phone: 860-646-2469
Email: dlafrance@fando.com

EMSL ORDER ID: 492000386
EMSL CUSTOMER ID: ENVI54
EMSL SAMPLE ID: 492000386-0003
CUSTOMER SAMPLE ID: 1543200604-03

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Collected: 06/04/2020 12:14
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	06/20/2020	TP	J8856.D	JAR1OLD	25 cc	10

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	190	5.0		800	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.1	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.8	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.19	ND	5.0		ND	25	
Bromoform	75-25-2	252.8	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.0	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.5	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.17	ND	5.0		ND	26	
Total Target Compound Concentrations:			440	ppbv		1300	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

9.8

Spike

10

Recovery

98%

Qualifier Definitions**ND = Non Detect**

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.

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).

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EMSL ORDER ID: 492000386

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492000386-0003

CUSTOMER SAMPLE ID: 1543200604-03

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

Collected: 06/04/2020 12:14
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

Analysis Initial	Analysis Date	Analyst Init.	Lab File ID	Canister ID	Sample Vol.	Dil. Factor
	06/20/2020	TP	J8856.D	JAR1OLD	25 cc	10

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
No TICs to Report							
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.

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).

**EMSL ANALYTICAL, INC.**

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: 492000386-000B
CUSTOMER SAMPLE ID: Lab Background

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

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

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

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
Propylene	115-07-1	42.08	ND	10		ND	17	
Freon 12(Dichlorodifluoromethane)	75-71-8	120.9	ND	5.0		ND	25	
Freon 114(1,2-Dichlorotetrafluoroethane)	76-14-2	170.9	ND	5.0		ND	35	
Chloromethane	74-87-3	50.49	ND	5.0		ND	10	
n-Butane	106-97-8	58.12	ND	5.0		ND	12	
Vinyl chloride	75-01-4	62.50	ND	5.0		ND	13	
1,3-Butadiene	106-99-0	54.09	ND	5.0		ND	11	
Bromomethane	74-83-9	94.94	ND	5.0		ND	19	
Chloroethane	75-00-3	64.52	ND	5.0		ND	13	
Ethanol	64-17-5	46.07	85	5.0		160	9.4	
Bromoethene(Vinyl bromide)	593-60-2	106.9	ND	5.0		ND	22	
Freon 11(Trichlorofluoromethane)	75-69-4	137.4	ND	5.0		ND	28	
Isopropyl alcohol(2-Propanol)	67-63-0	60.10	40	5.0		100	12	
Freon 113(1,1,2-Trichlorotrifluoroethane)	76-13-1	187.4	ND	5.0		ND	38	
Acetone	67-64-1	58.08	10	5.0		25	12	
1,1-Dichloroethene	75-35-4	96.94	ND	5.0		ND	20	
Acetonitrile	75-05-8	41.00	ND	5.0		ND	8.4	
Tertiary butyl alcohol(TBA)	75-65-0	74.12	ND	5.0		ND	15	
Bromoethane(Ethyl bromide)	74-96-4	108.0	ND	5.0		ND	22	
3-Chloropropene(Allyl chloride)	107-05-1	76.53	ND	5.0		ND	16	
Carbon disulfide	75-15-0	76.14	ND	5.0		ND	16	
Methylene chloride	75-09-2	84.94	9.1	5.0		32	17	
Acrylonitrile	107-13-1	53.00	ND	5.0		ND	11	
Methyl-tert-butyl ether(MTBE)	1634-04-4	88.15	ND	5.0		ND	18	
trans-1,2-Dichloroethene	156-60-5	96.94	ND	5.0		ND	20	
n-Hexane	110-54-3	86.17	ND	5.0		ND	18	
1,1-Dichloroethane	75-34-3	98.96	ND	5.0		ND	20	
Vinyl acetate	108-05-4	86.00	ND	5.0		ND	18	
2-Butanone(MEK)	78-93-3	72.10	ND	5.0		ND	15	
cis-1,2-Dichloroethene	156-59-2	96.94	ND	5.0		ND	20	
Ethyl acetate	141-78-6	88.10	ND	5.0		ND	18	
Chloroform	67-66-3	119.4	ND	5.0		ND	24	
Tetrahydrofuran	109-99-9	72.11	ND	5.0		ND	15	
1,1,1-Trichloroethane	71-55-6	133.4	ND	5.0		ND	27	
Cyclohexane	110-82-7	84.16	ND	5.0		ND	17	
2,2,4-Trimethylpentane(Isooctane)	540-84-1	114.2	ND	5.0		ND	23	
Carbon tetrachloride	56-23-5	153.8	ND	5.0		ND	31	
n-Heptane	142-82-5	100.2	ND	5.0		ND	20	
1,2-Dichloroethane	107-06-2	98.96	ND	5.0		ND	20	
Benzene	71-43-2	78.11	ND	5.0		ND	16	
Trichloroethene	79-01-6	131.4	ND	5.0		ND	27	
1,2-Dichloropropane	78-87-5	113.0	ND	5.0		ND	23	
Methyl Methacrylate	80-62-6	100.12	ND	5.0		ND	20	
Bromodichloromethane	75-27-4	163.8	ND	5.0		ND	33	
1,4-Dioxane	123-91-1	88.12	ND	5.0		ND	18	

13 of 16

**EMSL ANALYTICAL, INC.**

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Phone: 860-646-2469
Email: dlafrance@fando.com

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:
Received: 06/07/2020 09:45
Analyzed: See Results
Reported: 6/22/2020

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

Target Compound Results Summary

Target Compounds	CAS#	MW	Result ppbv	RL ppbv	Q	Result ug/m3	RL ug/m3	Comments
4-Methyl-2-pentanone(MIBK)	108-10-1	100.2	ND	5.0		ND	20	
cis-1,3-Dichloropropene	10061-01-5	111.0	ND	5.0		ND	23	
Toluene	108-88-3	92.14	ND	5.0		ND	19	
trans-1,3-Dichloropropene	10061-02-6	111.0	ND	5.0		ND	23	
1,1,2-Trichloroethane	79-00-5	133.4	ND	5.0		ND	27	
2-Hexanone(MBK)	591-78-6	100.1	ND	5.0		ND	20	
Tetrachloroethene	127-18-4	165.8	ND	5.0		ND	34	
Dibromochloromethane	124-48-1	208.3	ND	5.0		ND	43	
1,2-Dibromoethane	106-93-4	187.8	ND	5.0		ND	38	
Chlorobenzene	108-90-7	112.6	ND	5.0		ND	23	
Ethylbenzene	100-41-4	106.2	ND	5.0		ND	22	
Xylene (p,m)	1330-20-7	106.2	ND	10		ND	43	
Xylene (Ortho)	95-47-6	106.2	ND	5.0		ND	22	
Styrene	100-42-5	104.1	ND	5.0		ND	21	
Isopropylbenzene (cumene)	98-82-8	120.19	ND	5.0		ND	25	
Bromoform	75-25-2	252.8	ND	5.0		ND	52	
1,1,2,2-Tetrachloroethane	79-34-5	167.9	ND	5.0		ND	34	
4-Ethyltoluene	622-96-8	120.2	ND	5.0		ND	25	
1,3,5-Trimethylbenzene	108-67-8	120.2	ND	5.0		ND	25	
2-Chlorotoluene	95-49-8	126.6	ND	5.0		ND	26	
1,2,4-Trimethylbenzene	95-63-6	120.2	ND	5.0		ND	25	
1,3-Dichlorobenzene	541-73-1	147.0	ND	5.0		ND	30	
1,4-Dichlorobenzene	106-46-7	147.0	ND	5.0		ND	30	
Benzyl chloride	100-44-7	126.0	ND	5.0		ND	26	
1,2-Dichlorobenzene	95-50-1	147.0	ND	5.0		ND	30	
1,2,4-Trichlorobenzene	120-82-1	181.5	ND	5.0		ND	37	
Hexachloro-1,3-butadiene	87-68-3	260.8	ND	5.0		ND	53	
Naphthalene	91-20-3	128.17	ND	5.0		ND	26	
Total Target Compound Concentrations:			140	ppbv		320	ug/m3	

Surrogate

4-Bromofluorobenzene

Result

10

Spike

10

Recovery

100%

Qualifier Definitions**ND = Non Detect**

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.

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).

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EMSL ORDER ID: 492000386

EMSL CUSTOMER ID: ENVI54

EMSL SAMPLE ID: 492000386-000B

CUSTOMER SAMPLE ID: Lab Background

Attention: Dan LaFrance
Fuss & O'Neill, Inc.
146 Hartford Road
Manchester, CT 06040

Customer PO: 20081266.B10
EMSL Project ID:
Project Name: Nedham Crumb Rubber - #20081266.B10

Phone: 860-646-2469
Email: dlafrance@fando.com

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

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

Tentatively Identified Compound Results Summary

Tentatively Identified Compounds	CAS#	MW(1)	Result ppbv	Q	Result ug/m3	Retention Time	Comments
No TICs to Report							
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.

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).



EMSL Analytical, Inc.

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Attn:

EMAIL

7/31/2020

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

Report amended 07/31/2020 13:03:19 Replaces initial report from 06/19/2020 14:13:41

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.

**EMSL Analytical, Inc.**

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EMSL Order: 012005592

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-01 **Collected:** 6/4/2020 **Lab ID:** 012005592-0001
 Brock 11:13:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4,5-Tetrachlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2,4-Trichlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dichlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dinitrobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dichlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dinitrobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dichlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dinitrobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Chloronaphthalene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Methylnaphthalene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,4,6-Tetrachlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,5,6-Tetrachlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4,5-Trichlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4,6-Trichlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dichlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dimethylphenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrotoluene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dichlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dinitrotoluene	ND	2000 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chloronaphthalene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylnaphthalene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylphenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitroaniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitrophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3,3'-Dichlorobenzidine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Chloroaniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Nitroaniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4,6-Dinitro-2-methylphenol	ND	2000 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Bromophenyl-phenylether	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloro-3-methylphenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloroaniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

**EMSL Analytical, Inc.**

200 Route 130 North, Cinnaminson, NJ 08077

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EMSL Order: 012005592

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-01 **Collected:** 6/4/2020 **Lab ID:** 012005592-0001
 Brock 11:13:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	4-Chlorophenyl-phenylether	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3&4-Methylphenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitroaniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitrophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acenaphthene	ND	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acenaphthylene	ND	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acetophenone	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Aniline	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Anthracene	230	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Atrazine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzaldehyde	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzidine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(a)anthracene	810	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(a)pyrene	500	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(b)fluoranthene	820	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(g,h,i)perylene	880	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(k)fluoranthene	290	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzoic Acid	ND	2000 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzotriazole	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzyl Alcohol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Biphenyl	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethoxy)methane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethyl)ether	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroisopropyl)ether	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)adipate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)phthalate	7200	2900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bisphenol A	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Butylbenzylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Caprolactam	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Carbazole	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Chrysene	2200	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-butylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-hexylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-octylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Dibenz(a,h)anthracene	ND	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

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EMSL Order: 012005592

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Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-01 **Collected:** 6/4/2020 **Lab ID:** 012005592-0001
 Brock 11:13:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Dibenzofuran	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diethylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisobutyl phthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisodecyl phthalate	ND	4900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisononyl phthalate	ND	4900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Dimethylphthalate	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Fluoranthene	4900	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
3546/8270D	Hexachlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorobutadiene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorocyclopentadiene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachloroethane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Indeno(1,2,3-cd)pyrene	220	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Isophorone	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N,N-Dimethylformamide	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Decane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Docosane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Dodecane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Eicosane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Hexadecane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitroso-di-n-propylamine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodi-n-butylamine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiethylamine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodimethylamine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiphenylamine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosopyrrolidine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Octadecane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Tetracosane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Tetradecane	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Naphthalene	ND	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Nitrobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	o-Toluidine	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorobenzene	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorophenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Phenanthrene	1800	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

**EMSL Analytical, Inc.**

200 Route 130 North, Cinnaminson, NJ 08077

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EMSL Order: 012005592

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-01 **Collected:** 6/4/2020 **Lab ID:** 012005592-0001
 Brock 11:13:00 AM

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Phenol	ND	980 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pyrene	13000	98 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pyridine	ND	980 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 13:33 SW
3050B/6010D	Arsenic	ND	4.9 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Cadmium	ND	0.98 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Chromium	ND	2.4 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Iron	1400	240 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Lead	12	2.4 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Manganese	9.6	3.7 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Selenium	ND	4.9 mg/Kg	6/11/2020 AM	06/12/20 17:04 DM
3050B/6010D	Zinc	12000 D	240 mg/Kg	6/11/2020 AM	06/15/20 12:46 DM

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

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4,5-Tetrachlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2,4-Trichlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dichlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dinitrobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dichlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dinitrobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dichlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dinitrobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Chloronaphthalene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Methylnaphthalene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,4,6-Tetrachlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,5,6-Tetrachlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4,5-Trichlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

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EMSL Order: 012005592

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 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-02
 Founders

Collected: 6/4/2020
 11:13:00 AM

Lab ID: 012005592-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	2,4,6-Trichlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dichlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dimethylphenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrotoluene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dichlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dinitrotoluene	ND	1900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chloronaphthalene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chlorophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylnaphthalene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylphenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitroaniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitrophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3,3'-Dichlorobenzidine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Chloroaniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Nitroaniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4,6-Dinitro-2-methylphenol	ND	1900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Bromophenyl-phenylether	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloro-3-methylphenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloroaniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chlorophenyl-phenylether	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3&4-Methylphenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitroaniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitrophenol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
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
3546/8270D	Acetophenone	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Aniline	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Anthracene	250	97 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Atrazine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzaldehyde	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzidine	ND	970 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

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

Phone: (860) 646-2469
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 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-02
 Founders

Collected: 6/4/2020
 11:13:00 AM

Lab ID: 012005592-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
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	Benzoic Acid	ND	1900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzotriazole	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzyl Alcohol	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Biphenyl	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethoxy)methane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethyl)ether	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroisopropyl)ether	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)adipate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)phthalate	8800	2900 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bisphenol A	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Butylbenzylphthalate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Caprolactam	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Carbazole	ND	970 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	Di-n-butylphthalate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-hexylphthalate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-octylphthalate	ND	970 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	Dibenzofuran	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diethylphthalate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisobutyl phthalate	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisodecyl phthalate	ND	4800 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisononyl phthalate	ND	4800 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Dimethylphthalate	ND	970 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	Hexachlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorobutadiene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorocyclopentadiene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachloroethane	ND	970 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	Isophorone	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N,N-Dimethylformamide	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

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 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-02
 Founders

Collected: 6/4/2020
 11:13:00 AM

Lab ID: 012005592-0002

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	n-Decane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Docosane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Dodecane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Eicosane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Hexadecane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitroso-di-n-propylamine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodi-n-butylamine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiethylamine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodimethylamine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiphenylamine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosopyrrolidine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Octadecane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Tetracosane	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Tetradecane	ND	970 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	Nitrobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	o-Toluidine	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorobenzene	ND	970 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorophenol	ND	970 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	Phenol	ND	970 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
3546/8270D	Pyridine	ND	970 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

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Fax:
Received: 06/05/20 9:45 AM

Project: **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

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	1,2,4,5-Tetrachlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2,4-Trichlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dichlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Dinitrobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,2-Diphenylhydrazine (as azobenzene)	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dichlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,3-Dinitrobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dichlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1,4-Dinitrobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Chloronaphthalene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	1-Methylnaphthalene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,4,6-Tetrachlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,3,5,6-Tetrachlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4,5-Trichlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4,6-Trichlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dichlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dimethylphenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,4-Dinitrotoluene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dichlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2,6-Dinitrotoluene	ND	1800 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chloronaphthalene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Chlorophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylnaphthalene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Methylphenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitroaniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	2-Nitrophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3,3'-Dichlorobenzidine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Chloroaniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3-Nitroaniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4,6-Dinitro-2-methylphenol	ND	1800 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Bromophenyl-phenylether	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloro-3-methylphenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Chloroaniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC

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EMSL Order: 012005592

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-03
 Memorial

Collected: 6/4/2020
 11:13:00 AM

Lab ID: 012005592-0003

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	4-Chlorophenyl-phenylether	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	3&4-Methylphenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitroaniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	4-Nitrophenol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acenaphthene	ND	91 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acenaphthylene	ND	91 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Acetophenone	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Aniline	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Anthracene	120	91 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Atrazine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzaldehyde	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzidine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzo(a)anthracene	470	91 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
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	Benzoic Acid	ND	1800 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzotriazole	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Benzyl Alcohol	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Biphenyl	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethoxy)methane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroethyl)ether	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-chloroisopropyl)ether	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)adipate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bis(2-ethylhexyl)phthalate	3900	2700 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Bisphenol A	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Butylbenzylphthalate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Caprolactam	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Carbazole	ND	910 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	Di-n-butylphthalate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-hexylphthalate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Di-n-octylphthalate	ND	910 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

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EMSL Order: 012005592

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Manchester, CT 06040

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **Needham Crumb Rubber Needham, MA 20081266.B10****Analytical Results**

Client Sample Description 1543200604-03
 Memorial

Collected: 6/4/2020
 11:13:00 AM

Lab ID: 012005592-0003

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Dibenzofuran	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diethylphthalate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisobutyl phthalate	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisodecyl phthalate	ND	4600 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Diisononyl phthalate	ND	4600 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Dimethylphthalate	ND	910 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	Hexachlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorobutadiene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachlorocyclopentadiene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Hexachloroethane	ND	910 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	Isophorone	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N,N-Dimethylformamide	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Decane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Docosane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Dodecane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Eicosane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Hexadecane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitroso-di-n-propylamine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodi-n-butylamine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiethylamine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodimethylamine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosodiphenylamine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Nitrosopyrrolidine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Octadecane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	n-Tetracosane	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	N-Tetradecane	ND	910 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	Nitrobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	o-Toluidine	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorobenzene	ND	910 µg/Kg	6/10/2020 AC	06/10/20 0:00 AC
3546/8270D	Pentachlorophenol	ND	910 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

**EMSL Analytical, Inc.**

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EMSL Order: 012005592

CustomerID: ENVI54

CustomerPO:

ProjectID:

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

Phone: (860) 646-2469
 Fax:
 Received: 06/05/20 9:45 AM

Project: **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

Method	Parameter	Result	RL Units	Prep Date & Analyst	Analysis Date & Analyst
GCMS-SVOA					
3546/8270D	Phenol	ND	910 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
3546/8270D	Pyridine	ND	910 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

012005592

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

☐ 146 Hartford Road, Manchester, CT 06040
☐ 56 Quarry Road, Trumbull, CT 06611
☐ 1419 Richland Street, Columbia, SC 29201

☐ 78 Interstate Drive, West Springfield, MA 01089
☒ 108 Myrtle Street, #502, North Quincy, MA 02171
☐ 317 Iron Horse Way, Suite 204, Providence, RI 02908

☐ 80 Washington Street, Suite 301, Poughkeepsie, NY

☐ Other

CHAIN-OF-CUSTODY RECORD

42333

Turnaround

☐ 24-Hour* ☐ 72-Hour* ☒ Standard (____ days) ☐ Other (____ days)
 *Surcharge Applies

PROJECT NAME		PROJECT LOCATION		PROJECT NUMBER		LABORATORY	
NEEDHAM CUMBS RUBBER		NEEDHAM, MA		20081266.310		EMSC (W5)	
REPORT TO: DAN LAFRANCE (dlafrance@fando.com)						Containers	
INVOICE TO: " "							
P.O. No.: 154320081266.310							
Sampler's Signature: <i>Frank DeLuca</i>		Date: 6/4/20					
Source Codes:							
MW=Monitoring Well		T=Treatment Facility		S=Soil		B=Sediment	
SW=Surface Water		W=Waste		A=Air		C=Concrete	
X=Other		CUMBS RUBBER					

Analysis Request

Analysis Request	Soil VOA Vial, □ methanol	Glass Soil Container (□ Na ₂ SO ₄)	Other	Glass VOA Vial, □ As is	Plastic - As is, □ As is	Plastic - H ₂ SO ₄ , □ 250 ml	Plastic - HNO ₃ , □ 250 ml	Plastic - NaOH, □ 250 ml	Comments
STOCK (VIALS) by 02/20/05									
Metals by 02/20/05									
VOCs by 02/20/05									
1	X	X	X	X	X	X	X	X	BRCK
2	X	X	X	X	X	X	X	X	FOUNDERS
3	X	X	X	X	X	X	X	X	MEMORIAL

①
②
③

Transfer Number	Relinquished By	Accepted By	Date	Time	Charge Exceptions: □ CT Tax Exempt □ QA/QC □ Other	Reporting and Detection Limit Requirements: □ RCP Deliverables □ MCP CAM Cert.
1	<i>Frank DeLuca</i>	<i>Fed Ex</i>	6/4/20	1200	□ Duplicates _____ Blanks (Item Nos. _____)	
2			6/5/20	9:45 AM		
3	split w/ 10-15 14b49 615B					
4						

Additional Comments: *See attached email for T-15
 METALS off-concerns = Hg, As, Cd, Cr, Pb, Fe, Mn, Se, Zn

③ EL 9:45

FX: 795094034225

Appendix B

Sampling Equipment

Sampling Equipment

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

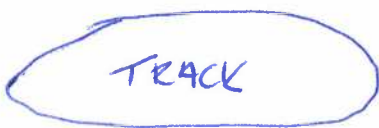
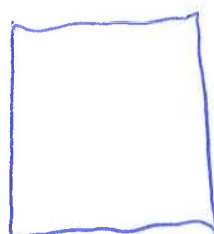
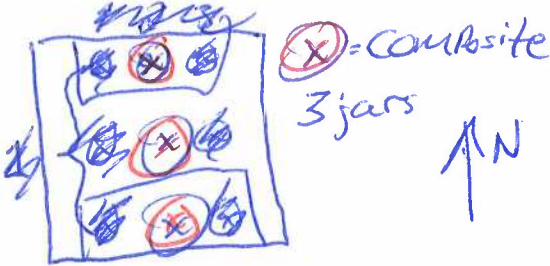
Appendix C

Field Data Sheets

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B10	
Sample#: 1543200604- 01	<u>Sample Location ID</u> BROCK	

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

 TRACK * See STP		 #1213 (X) = Composite 3 jars ↑ N
---	---	---

Sample Data

Date: 06/04/2020 Sampler: SMD		Time: 1113 Weather: 85°F	Container 4oz Amber	Quantity 3	Preservative ---
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
--

Comments:

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

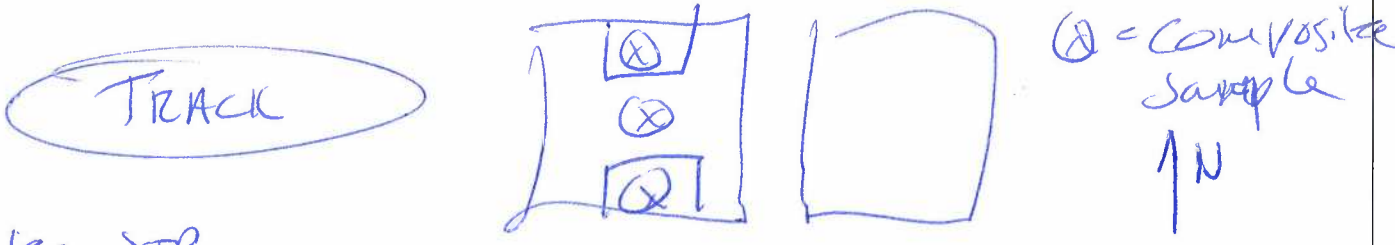
INSTRUMENTS

PID (TIGER MODEL # T-106040)
 Q-TRAK (7565X0720004)

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B10	
Sample#: 1543200604- 02	<u>Sample Location ID</u> FOUNDERS	

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



 * See STP

Sample Data

Sample Data		Container	Quantity	Preservative
Date: 06/04/2020	Time: 1138	4oz Amber	3	---
Sampler: SMD	Weather: 85°F			
Sampling Device: Auger / Core Sampler / <u>Shovel</u> / Trowel / Other _____ Field decon: Yes / No / <u>Dedicated</u> Type of Sample: Grab / <u>Composite</u> / Other _____				

Description Data

Generic Sample Description: Crumb rubber

Comments:

TVOC Temp RH CO2 CR
 0.0 95% 19.0% 407ppm 1.2ppm

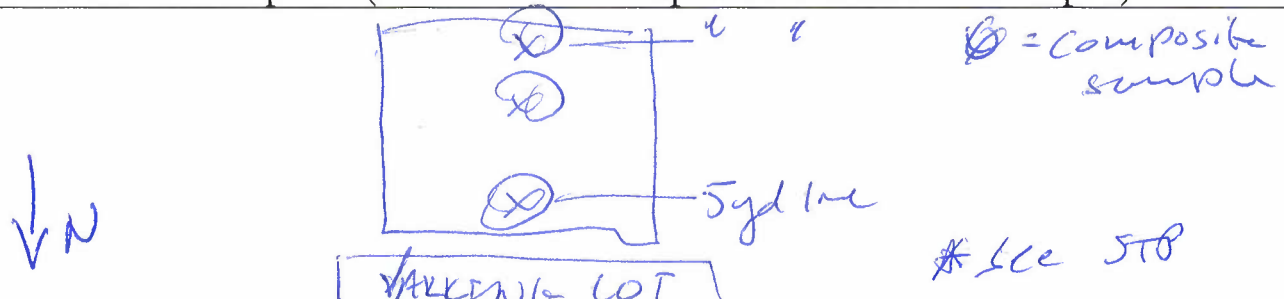
INSTRUMENTS

PID (TECUM MODEL T-106040)
 Q-TRAK (7565X0720004)

Crumb Rubber Sampling Field Data

Client/Project Name: Needham Crumb Rubber		 FUSS & O'NEILL
Project Location: Needham, MA	PROJECT #: 20081266.B10	
Sample#: 1543200604- 03	Sample Location ID MEMORIAL	

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



Sample Data

Sample Data		Container	Quantity	Preservative
Date: 06/04/2020	Time: 1214	4oz Amber	3	---
Sampler: SMD	Weather: 85°F			
Sampling Device: Auger / Core Sampler / <u>Shovel</u> / Trowel / Other				
Field decon: Yes / No / <u>Dedicated</u>				
Type of Sample: Grab / <u>Composite</u> / Other				

Description Data

Generic Sample Description: Crumb rubber

Comments:

TVOL Temp RH CO₂ CO
 0.0 95°F 12.7% 379ppm 0.3 ppm

INSTRUMENTS

PID (TEKOR Model # T-106040)
 G-TRAK (2565X0720004)



MAP REFERENCE

THIS MAP WAS PREPARED FROM USGS ORTHOPHOTOGRAPHY, (c) 2013 MASSGIS.

SOURCE: OFFICE OF GEOGRAPHIC AND ENVIRONMENTAL INFORMATION (MASSGIS), COMMONWEALTH OF MASSACHUSETTS EXECUTIVE OFFICE OF ENVIRONMENTAL AFFAIRS.

FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

- FOUNDERS FIELD BOUNDARY
- BROCK FIELD BOUNDARY
- SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:	
HORZ.:	1" = 150'
VERT.:	
DATUM:	
HORZ.:	
VERT.:	
MS VIEW:	
0 75' 150'	
GRAPHIC SCALE	



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617.282.4675
www.fando.com

NEEDHAM HEALTH DEPARTMENT

SITE PLAN

DEFAZIO PARK
380 DEDHAM ROAD

NEEDHAM

MASSACHUSETTS

PROJ. No.: 20081266.A9E
DATE: OCTOBER 2018

FIGURE 2

File Path: J:\DWG\IP20081266A9E\Environmental\Plan\20081266A9E_STP01.dwg Layout: 08.5X11-P Plotted: Tue, September 25, 2018 - 11:47 AM User: h Keller
Plotter: AUTOCAD PDF (GENERAL DOCUMENTATION).PC3 CTB File: FO HALF STB
MS VIEW: LAYER STATE



MAP REFERENCE

THIS MAP WAS PREPARED FROM USGS ORTHOPHOTOGRAPHY, (c) 2013 MASSGIS.
SOURCE: OFFICE OF GEOGRAPHIC AND ENVIRONMENTAL INFORMATION (MASSGIS), COMMONWEALTH OF MASSACHUSETTS EXECUTIVE OFFICE OF ENVIRONMENTAL AFFAIRS.
MEMORIAL FIELD BOUNDARIES APPROXIMATE BASED ON SITE OBSERVATIONS

LEGEND

-  PARK BOUNDARY
-  SAMPLE LOCATIONS TO FORM COMPOSITE

SCALE:	
HORZ.:	1" = 150'
VERT.:	
DATUM:	
HORZ.:	
VERT.:	
	
GRAPHIC SCALE	

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NEEDHAM HEALTH DEPARTMENT

SITE PLAN

MEMORIAL PARK
92 ROSEMARY ROAD

NEEDHAM MASSACHUSETTS

PROJ. No.: 20081266.A9E
DATE: OCTOBER 2018

FIGURE 1

**FUSS & O'NEILL**

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☐ 146 Hartford Road, Manchester, CT 06040☐ 56 Quarry Road, Trumbull, CT 06611☐ 1419 Richland Street, Columbia, SC 29201☐ 78 Interstate Drive, West Springfield, MA 01089☒ 108 Myrtle Street, #502, North Quincy, MA 02171☐ 317 Iron Horse Way, Suite 204, Providence, RI 02908☐ 80 Washington Street, Suite 301, Poughkeepsie, NY☐ Other _____**CHAIN-OF-CUSTODY RECORD****42333****Turnaround**
☐ 24-Hour* ☐ 72-Hour* ☐ Other _____ (days)
☐ 48-Hour* ☒ Standard (____ days) *Surcharge Applies

PROJECT NAME

PROJECT LOCATION

PROJECT NUMBER

LABORATORY

NEEDHAM CRUMBS RUBBER NEEDHAM, MA

20081266.B10

EMSL (NJ)

REPORT TO: DAN LAFRANCE (dlafance@fando.com)

INVOICE TO: //

P.O. NO.: 154320081266.B10

Sampler's Signature: *[Signature]* Date: 6/4/20
Source Codes:
 MW=Monitoring Well PW=Potable Water T=Treatment Facility S=Soil B=Sediment
 SW=Surface Water ST=Stormwater W=Waste A=Air C=Concrete

X=Other CRUMBS RUBBER

Analysis Request

Containers

Item No.	Transfer Check				Sample Number	Source Code	Date Sampled	Time Sampled	Analysis Request: <i>STICS (Pb) by 0270/625</i> <i>METALS by 6014/7420</i> <i>VOLs by TO-15 *</i>																Comments		
	1	2	3	4					Soil VOA Vial	Soil VOA Vial	Glass Soil Cont	Other:	Other:	Water VOA Vial	Glass Amber Vial	Plastic - As is	Plastic - H ₂ SO ₄	Plastic - HNO ₃	Plastic - NaOH								
1					1543200604-01	X	6/4/20	1113	X	X	X																BRCK
2					1543200604-02	X	↓	1138	X	X	X																FOUNDERS
3					1543200604-03	X	↓	1214	X	X	X																MEMORIAL

Transfer Number	Relinquished By	Accepted By	Date	Time	Charge Exceptions: ☐ CT Tax Exempt ☐ QA/QC ☐ Other _____ _____ Duplicates _____ Blanks (Item Nos: _____)
1	<i>[Signature]</i>	Fed Ex	6/4/20	1300	Reporting and Detection Limit Requirements: ☐ RCP Deliverables ☐ MCP CAM Cert.
2					
3					Additional Comments: *See attached email for TO-15
4					METALS of concern = Hg, As, Cd, Cr, Pb, Fe, Mn, Se, Zn



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1202 Tech Blvd., Suite 108, Tampa, FL 33619 (813) 628-4200

Company: FUSS AND ONEIL

Contact: SAMANTHA

Phone #: #N/A

Order No.: R-45724

Date: 6/3/2020

Technician: BP

Packing List

Item	Serial Number	Included	QC
Q-Trak	7565X0720004	✓	
Manual		✓	
External Power Cable		✓	
External Probe Holder		✓	
Calibration Cover		✓	
Extra Batteries		✓	
Software		✓	
Comm. Cable		✓	
Regulator			
Tedlar Bag			
Calibration Gas			

Calibration Report

Q-Trak

7565X0720004

Calibrated with the following calibration gas:

50/1000

Lot #: 4726802

	Span Setting	Calibrated Reading	Post-Calibration Bump Test
CO	50 ppm	50 ppm	51 ppm
CO2	1000 ppm	0 ppm	0 ppm

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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
Ion Science Tiger	T-106040	✓	
Manual		✓	
Charger		✓	
Probe Tip		✓	
Alkaline Battery Pack		✓	
External Filters		✓	
Software			
Comm. Cable			
Regulator		✓	
Tedlar Bag		✓	
Calibration Gas		✓	
Tube Holder			
Zero Tubes			

Calibration Report

Item	Information
Ion Science Tiger	T-106040
Calibration Gas:	100ppm ISO
Lot Number:	4931808
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/



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



**Board of Health
TOWN OF NEEDHAM
AGENDA FACT SHEET**



MEETING DATE: 4/27/2022

Agenda Item	Continued Discussion of Entheogenic Plants and Their Impacts
Presenter(s)	Timothy McDonald, Director of Health & Human Services

1.	BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED
	Continued discussion about entheogenic plants and the movement to decriminalize their use. Materials were submitted by Needham resident Micah Bernat in December following discussion with BOH.
2.	VOTE REQUIRED BY BOARD OF HEALTH
	No vote is required, nor is one expected.
3.	BACK UP INFORMATION:
	- Needham Resolution - How Decriminalization Serves our Criminal Justice System - LEAP Endorsement Letter

A Resolution Protecting Adult Access to Plant Medicines & Prioritizing Public Health Responses to Controlled Substance Possession

- WHEREAS:** Substance use disorders, post-traumatic stress disorder (PTSD), Persistent Traumatic Stress Environment (PTSE), depression, end-of-life anxiety, grief, cluster headaches, tendencies toward recidivism, and other ailments are plaguing Norfolk County communities, and the use of entheogenic (psychedelic) plants such as psilocybin, ayahuasca, ibogaine have been shown to be beneficial for treating these ailments via scientific and clinical studies and within continuing indigenous practices that catalyze profound experiences of personal and spiritual growth, including for marginalized people like veterans and first-responders; and
- WHEREAS:** The COVID-19 pandemic has led to a resurgence of heroin and opioid overdose deaths and depression in Massachusetts communities, two ailments that entheogenic plants have been shown to have particularly strong utility in treating according to published, peer-reviewed medical research; and
- WHEREAS:** Indigenous people have used these plants for thousands of years in spiritual and health rituals, demonstrating a critical need to preserve the ability of native peoples to access Lophophora—Southwestern cacti that are extremely slow-growing and endangered by animal farming, mining, natural gas development, and non-native poaching—including the ability for ethnobotanists to cultivate these cacti while discouraging non-native use; and
- WHEREAS:** As American popular culture promotes these compounds for spiritual growth, there exists potential for the extinction and extremely cruel treatment of Bufo Alvarius toads native to the Sonoran Desert and Phyllomedusa bicolor frogs native to the Amazon basin, and communities have a moral obligation to construct policies protecting these animals and biodiversity; and
- WHEREAS:** Decriminalization of controlled substances represents a necessary step to providing effective substance use disorder treatment, eliminating stigma so residents can seek treatment without fear of criminalization, and sending a message to the community that investment in comprehensive services in harm reduction and education leveraging American Recovery Act funds must be among Needham's top public health priorities; and
- WHEREAS:** Access to entheogenic plants and compounds such as MDMA should not be monopolized nor controlled by just a small number of corporations, which may lobby to place overbearing restrictions on use, counseling, cultivation, and transport to protect their market share; and
- WHEREAS:** The War on Drugs has led to the unnecessary penalization, arrest, and incarceration of vulnerable people, particularly people of color and people of limited financial means, rather than prioritizing harm reduction policies to treat drug use as an issue of public health; and
- WHEREAS:** The City Councils of Somerville (9-0), Cambridge (8-1), Northampton (8-0), and Easthampton (7-0) have passed substantially similar resolutions and that Portugal, Oregon, and Baltimore have deprioritized or eliminated criminal charges for possession of all controlled substances with notable benefits for public safety; and
- RESOLVED:** That the Needham Public Health Board hereby recommends that the no Needham department, agency, board, commission, officer or employee of the city, including without limitation, Needham Police Department personnel, use any city, state, or federal funds or resources to assist in the enforcement of laws imposing criminal penalties for the use and possession of any controlled substance by adults except Lophophora and animal-derived controlled substances; and be it further

Commented [JD1]: Intention: this whereas centers the issues that the resolution seeks to alleviate. Rather than providing a scientific definition of entheogens, it provides a brief overview of the four primary entheogens the city would endorse.

The Native American Church and Indigenous Peyote Conservation Initiative (IPCI) have asked that resolutions a) do not mention "peyote" b) do not decriminalize possession of peyote and c) do not mention the Native American Church or IPCI d) does not make any explicit statements against cultivating peyote, which might be necessary to ensure the species survives. The intention of the a-c are to avoid inadvertently mainstreaming the use of peyote by non-indigenous people.

This paragraph mentions entheogens as a category of plants because we feel it is useful to communicate, broadly, what the resolution endorses for physical and spiritual relief. The "Resolved" clauses make it clear ...

Commented [JD2]: Intention: Center the public health crises in the fallout from the pandemic to add urgency to the need for the resolution.

Commented [JD3]: Intention: this section has been updated to include mention the need to grow peyote because it is very much on the verge of extinction. This is a very tragic reality, and we sadly do not believe this or any resolution has the ability to stop poaching in the Southwestern United States or the devastation wrought by these industries. IPCI and NAC have voiced support for this provision because they ask that a) personal possession of peyote not be decriminalized at this point in time for non-indigenous people and that b) peyote not be explicitly mentioned in resolutions to avoid its mainstreaming (hence why we use the term ...

Commented [JD4]: Intention: these resolutions are largely statements of values to guide state and federal policymakers in a direction to adopting the ideal policy. Our coalition's state task force bill would have the experts carefully study the intention of the city resolutions passed across Massachusetts and in other states, state lawmakers will carefully look to what localities do.

The Weeknd, Mike Tyson, and all matter of pop culture have been promoting Bufo 5-Meo-DMT (which can be created artificially), which has driven these toads near ...

Commented [JD5]: There are many actors in the space, including the Greater Boston area, that will lobby for restrictions that confine psychedelics to a purely medical model – permanently denying working class people access by charging nearly \$11,000 to \$15,000 for treatment regimens. Even if covered by insurance eventually (which will take at minimum five more years and potentially decades for plants like ayahuasca to even get FDA approval or rescheduling), 30 million Americans lack health insurance, the average American cannot afford a \$500 emergency expense let alone their \$8,000 per year deductible, al ...

RESOLVED: That the Needham Public Health Board hereby maintains that the use and possession of all controlled substances should be understood first and primarily as an issue of public health by city departments, agencies, boards, commissions, and all employees of the city, that harm reduction and recovery service funding should be a top priority for the use of American Recovery Act funds, and that cost savings from reduced criminal enforcement should be used to enhance comprehensive services for people experiencing substance use disorder; and be it further

RESOLVED: That the Board recommends it should be the policy of the Town of Needham and its departments, agencies, boards, commissions, officers and employees, including without limitation, Needham Police Department, that the investigation and arrest of persons for planting, producing, purchasing, transporting, distributing, and/or engaging in ceremonial practices with entheogenic plants in Classes A-E of Chapter 94C § 31 of Massachusetts law or Schedules I-V of 21 U.S.C. § 812 of the Controlled Substances Act shall be amongst the lowest law enforcement priority for the Town of Needham; and be it further

RESOLVED: That the Board recommends it should be the policy of the Town of Needham and its departments, agencies, boards, commissions, officers and employees, including without limitation, Needham Police Department, that the arrest of persons for using or possessing pipes, syringes, needles, or testing strips as well as controlled substances except Lophophora and animal-derived controlled substances shall be amongst the lowest law enforcement priority for the Town of Needham; and be it further

RESOLVED: That this resolution does not address the enforcement of possessing or distributing any controlled substance on school grounds nor driving under the influence of controlled substances or public disturbance; and be it further

RESOLVED: That the Board calls upon the city's officials work in support of decriminalizing the use and possession of all controlled substances, except Lophophora and animal-derived controlled substances, the planting, cultivating, purchasing, transporting, distributing, and engaging in ceremonial practices of entheogenic plants, and approaching controlled substance use first and primarily through the lens of public health when representing the city in conversations with state and federal agencies as well as state and federal lawmakers; and be it further

RESOLVED: That the Board recommends the Norfolk County District Attorney cease prosecution of persons involved in the cultivation or distribution of entheogenic plants and the use or possession without the intent to distribute of any controlled substance excepting Lophophora and animal-derived controlled substances; and be further

RESOLVED: That the Board expresses support for HD1763 An Act providing easier and greater access to record sealing, which would assist in the automatic expungement and sealing of records to the benefit of generations of Massachusetts residents; and be it further

RESOLVED: A Board Member shall send a copy of this Resolution to Representative Denise Garlick, Senator Rebecca Rausch, Senator Michael Rush, Joint Committee on Mental Health, Substance Use and Recovery Chairpersons Representative Adrian Madaro and Senator Cyr, Governor Charles Baker, Attorney General Maura Healey, Norfolk County District Attorney Michael Morrissey, Needham Police Chief John Schlittler, Norfolk County Sheriff Patrick W. McDermott, Massachusetts Sheriff's Association Director Carrie Hill, Secretary of Veterans' Services Cheryl Lussier Poppe, and the Board of Registration of Allied Mental Health and Human Services Professions.

Commented [JD6]: Notice that this "Resolved" does not include possession, so it would technically allow for the cultivation of peyote (a necessary reality so it doesn't go extinct).

Important to note here is that to our knowledge, the use of peyote is already allowed for indigenous ceremony under the 1994 Religious Freedom Restoration Act. So indigenous people are still and already protected even if possession of it is not decriminalized generally.

Commented [JD7]: This would keep possession of Bufo technically criminalized as a signaling of values. I sincerely doubt that poachers care about the resolution. I sincerely doubt that BPD officers know what Bufo is. This is a statement of values to guide state and federal reform. It does not criminalize Kambo, which remains completely legal and unregulated for now but leaves open penalties for procuring those frogs if the federal government scheduled Kambo (an opioid 40x stronger than morphine that causes vomiting and hallucinations).

How Decriminalization Serves Our Justice System!



Who Are We: Bay Staters for Natural Medicine is a grassroots community group of first responders, healthcare professionals, scientists, and ordinary people whose lives have been impacted by prohibition. We have worked with the Somerville, Cambridge, Northampton, Easthampton and soon Burlington (VT), Newton, Salem, Medford, Amherst, Worcester, and Boston city councils to pass resolutions that achieve two core objectives:

1. **Allow Adults to Grow and Distribute Entheogenic Plants:** psilocybin mushrooms, ayahuasca, mescaline-containing cacti, and ibogaine are naturally-occurring and non-addictive compounds proven by clinical trials and thousands of years of tradition to treat trauma and addiction.
2. **Prioritize Transition Services Over Incarceration:** our resolutions formalize a policy that possession of any controlled substance without intent to distribute is to be treated as public health rather than criminal issue. We commit our partner cities to investing in interventions like housing, harm reduction equipment, and modern treatment facilities.

Why We Care: our first responders, including corrections personnel, suffer PTSD at rates nearly five times that of civilians & lose their lives more to their own firearms than in the line of duty. Nearly one in three heroin users pass through corrections, and half of all deaths by former inmates are opioid related. We're experiencing the deadliest years on record for overdoses, as our communities struggle with a shortage of mental health providers. Entheogenic plants are safe, cost-effective tools that solve these challenges.

Compound		Frequency of Use	Annual Cost	Addictive?
Methadone		Daily	\$6,500	Yes.
Buprenorphine (Suboxone)		Daily, 3x Per Week	\$7,200	Yes.
Naltrexone (Vivitrol)		Monthly	\$14,000	No.
Ibogaine Tree Bark		Single Use Only	\$50 - \$100	No.
Psilocybin Mushrooms		Single Use Only	\$30 - \$200	No.

What Does the Research Say?

Our Plan to Outmaneuver Big Pharma: FDA and DEA have recently fast-tracked this research, the Federal Controlled Substance Act (1971) requires Phase III trials that cost hundreds of millions of dollars for rescheduling. Corporations are thus prioritizing trials of artificial versions of these plants as well as MDMA so they can secure decades-long FDA monopolies to charges tens of thousands per treatment. Our vision is city by city decriminalization to save lives now and eventually force the U.S. attorney general to unilaterally reschedule these plants to allow their use by federally-funded providers and corrections facilities.

Luoma et al (2020). A Meta-Analysis of Placebo-Controlled Trials of Psychedelic-Assisted Therapy. *J Psychoactive Drugs*. [Web](#): "Overall, analyses support the efficacy of psychedelic-assisted therapy across four mental health conditions - post-traumatic stress disorder, anxiety/depression associated with a life-threatening illness, unipolar depression & social anxiety among autistic adults."

Pisano, V. D., et al (2017). The association of psychedelic use and opioid use disorders among illicit users in the U.S. *Journal of Psychopharmacology*. [Web](#). "Among respondents with a history of illicit opioid use, psychedelic use is associated with 27% reduced risk of past year opioid use and 40% reduced risk of past year opioid abuse." [sample size: 44,000]

Aregento et. al (2021). Psychedelic use is associated with reduced daily opioid use among people who use illicit drugs in a Canadian setting. *International Journal of Drug Policy*. [Web](#). "Recent psychedelic use was associated with 55% reduced odds of daily opioid use."

•Hendricks et al. (2014). Hallucinogen use predicts reduced recidivism among substance-involved offenders under community corrections supervision. *Journal of Psychopharmacology*. [Web](#). "In this longitudinal study, we examined the relationship between naturalistic hallucinogen use and recidivism among individuals under community corrections supervision with a history of substance involvement. We found that hallucinogen use predicted a reduced likelihood of supervision failure (e.g. noncompliance with legal requirements including alcohol and other drug use) while controlling for an array of potential confounding factors." [Southeastern United States, Felony Inmates, sample size: 25,622].

Brown, T.K., & Alper, K. (2018). Treatment of opioid use disorder with ibogaine: detoxification and drug use. *American Journal of Drug and Alcohol Abuse*. [Web](#). "Ibogaine was associated with substantive effects on opioid withdrawal symptoms and drug use in subjects for whom other treatments had been unsuccessful."

Noeller, G.E. et al (2018). Ibogaine treatment outcomes for opioid dependence from a twelve-month follow-up observational study. *The American Journal of Drug and Alcohol Abuse*. [Web](#). "A single ibogaine treatment reduced opioid withdrawal symptoms and achieved opioid cessation or sustained reduced use in dependent individuals as measured over 12 months. Ibogaine's legal availability in New Zealand may offer improved outcomes where legislation supports treatment providers to work closely with other health professionals."



LAW ENFORCEMENT ACTION PARTNERSHIP

ADVANCING JUSTICE AND PUBLIC SAFETY SOLUTIONS

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T: (781) 393.6985

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Superintendent Richard N. Van Wickler, Ret.
New Hampshire, USA

Detective Sergeant Neil Woods, Ret.
Derbyshire, England, LEAP UK

Date: August 18, 2021

Re: Deprioritizing Enforcement of Controlled Substance Possession

Dear Local Leaders,

We are writing today as Massachusetts law enforcement and as speakers for the Law Enforcement Action Partnership (LEAP) to explain why we support deprioritizing the use of justice resources for controlled substance possession. LEAP is a nonprofit group of police, prosecutors, judges, and other criminal justice professionals who speak from firsthand experience. Our mission is to make communities safer by focusing law enforcement resources on the greatest threats to public safety and restoring police-community trust.

As current and former law enforcement, we know firsthand that justice resources are limited and need to be prioritized toward the greatest threats of public safety. Oftentimes, low priority cases create a backlog and more serious cases are put on the backburner. Drug arrests are so frequent and use a substantial amount of justice system resources.

Arresting someone for drug possession not only fails to make our communities safer, it also criminalizes people at the expense of helping them. Often, an arrest means spending time in jail. When people cannot show up to work or take care of family, it can cost them employment, family relationships, and access to housing. Nothing destabilizes someone's life like an arrest, and instability and stress are key triggers for drug relapses and mental health issues.

One way to better focus justice system resources is for cities to officially deprioritize enforcement of possession of controlled substances. In 2017, a MassInc poll found that [two in three voters](#) in Massachusetts view drug addiction as a public health problem rather than a crime problem. Several jurisdictions across the country have already declined to prosecute drug possession, including Baltimore City, Maryland, King County, Washington,

and Contra Costa County, California. At the state level, Oregon has decriminalized low-level possession of all drugs.

In addition, cities should deprioritize enforcement of laws concerning the cultivation, transportation, and exchange of psychedelic plants. In the past few years, Denver, Colorado; Oakland and Santa Cruz, California; Ann Arbor, Michigan. and Washington, D.C. have deprioritized offenses related to psychedelic plants.

Massachusetts is emerging as a leader in deprioritizing drug offenses. Somerville, Cambridge, and Northampton have deprioritized all controlled substances and psychedelics. Several other jurisdictions are moving forward with deprioritization, including Boston, Salem, and Easthampton.

Police do not want to be asked to arrest people seeking solutions for mental health issues. A study from the Journal of the American Medical Association found that psilocybin mushroom use combined with therapy or counseling puts major depression in remission for one in two patients – that is [more than four times more effective](#) than conventional medication. MDMA is also in advanced stages of FDA approval. Police officers respond to many mental health crisis calls and suicide attempts. We also struggle with PTSD and depression at far higher rates than the general public, and suicide is a leading cause of officer mortality.

Deprioritizing drug enforcement can also improve police-community trust, particularly in communities of color. One study showed that at least 65 percent of Bostonians arrested for drug possession were Black or Hispanic, while these groups represent only 37 percent of the population and do not use drugs at higher rates. With decriminalization, Oregon [projects a 95 percent decrease](#) in racial inequalities in controlled-substance related arrests.

Officers are also affected by having to enforce these laws. Encounters for controlled substance possession can go tragically wrong, endangering civilians and officers alike while further eroding trust in law enforcement.

In light of the addiction and mental health crisis, made even worse by the pandemic, we believe deprioritization is the answer. Our communities would benefit by making drug possession the lowest law enforcement priority.

Thank you for the opportunity to share our experience in support of this effort.

Respectfully,

Lt. Sarko Gergerian
Winthrop Police Department, MA

LawEnforcementActionPartnership.org

Formerly known as Law Enforcement Against Prohibition

Corrections Officer Patrick Heintz (Ret.)
Hampden County Sheriff's Department
Agawam, MA

Regina Hufnagel
Federal Corrections Officer (Fmr.)
Federal Bureau of Prisons
Boston, MA

Officer Karen Hawkes (Ret.)
Massachusetts State Police
Rowley, MA

LawEnforcementActionPartnership.org

Formerly known as Law Enforcement Against Prohibition



**Board of Health
TOWN OF NEEDHAM
AGENDA FACT SHEET**



MEETING DATE: 4/27/2022

Agenda Item	Needham Housing Authority Modernization & Redevelopment Initiative (MRI) – Presentation
Presenter	Reginald C. Foster, <i>Chair</i> Needham Housing Authority Board of Commissioners

1.	BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED
PowerPoint Presentation to include – • Background: Executive Summary – 2019 NHA Facilities Master Plan • The Problem • Summary of Projects • Overall Timeline • NHA Development Partner: Cambridge Housing Authority • Discussion & Questions?	
2.	VOTE REQUIRED BY BOARD OF HEALTH
Vote is not required.	
3.	BACK UP INFORMATION:
See copy of presentation attached.	



21 Highland Circle, Needham, Massachusetts 02494
(781) 444-3011 • Fax (781) 444-1089 • Chair@NeedhamHousing.org

NHA Modernization & Redevelopment Initiative (MRI)

Reginald C. Foster, Chair

Steve Merritt, Interim Executive Director

Briefing Packet for:

Needham Board of Health

April 27, 2022

Table of Contents

- Background: Executive Summary – 2019 NHA Facilities Master Plan
- The Problem
- Summary of Projects
- Overall Timeline
- NHA Development Partner: Cambridge Housing Authority
- Discussion & Questions?

BACKGROUND: EXECUTIVE SUMMARY – 2019 NHA FACILITIES MASTER PLAN

(Download a copy of the FMP: <https://www.needhamhousing.org/modernization-redevelopment-2/>)



EXECUTIVE SUMMARY AND GUIDE TO THIS FACILITIES MASTER PLAN

This Facilities Master Plan identifies the Needham Housing Authority's (NHA) current facility maintenance, improvement and modernization needs. It also explores options for the replacement of some of the NHA's older properties, and assesses new development opportunities on land already owned by the NHA.

The master planning process included a series of public meetings to insure that a diverse range of viewpoints are reflected in the information provided and the recommendations made. NHA staff, residents and external reviewers all contributed significantly to the preparation efforts. The NHA Board approved the final draft of this Facilities Master Plan on February 21, 2019.

WHY IS A MASTER PLAN NEEDED?

The NHA manages 160 units of state subsidized housing and 176 units of federally subsidized housing occupying over 42 acres of land in Needham. The 336 NHA housing units are distributed among 115 structures that range from single family residences to multi-unit apartment buildings, with two additional buildings used for community services and maintenance. The vast majority of the NHA buildings are quite old:

- 60 buildings are more than 70 years old
- 25 buildings are more than 57 years old
- 10 buildings are more than 37 years old
- 20 buildings are more than 11 years old

Few of the structures meet contemporary standards for accessibility, sustainability or resident amenities, and most need significant capital funds for improvements and modernization. The 6 Captain Robert Cook Drive buildings have major defects in their exterior wall construction requiring over \$1,100,000 in immediate repairs if the major water infiltration problems experienced at Seabeds Way – and now repaired – are to be avoided.

Additionally, since 2003 the Town of Needham has articulated a goal of redeveloping the Linden Street and Chambers Street properties, perhaps the most prominent of the NHA's dated facilities. The shortage of affordable housing in Needham for seniors has also received attention in the press and the community. All of these needs and conditions take place in a broader local and regional context where there is a severe shortage of affordable housing, especially for low income and very low income residents. This Facilities Master Plan is intended to provide a direction forward on addressing these very real challenges.

THE PROBLEM

- NHA buildings are old and worn out
- Decades of deferred maintenance and capital improvements
- Substandard by 21st century standards
- Lack of storage and amenities
- Poor energy efficiency
- Moisture infiltration
- Lack of MAAB/ADA compliance
- Lack of elevators to second floor
- Etc., etc.

SUMMARY OF PROJECTS

----- NHA Projects -----							Current CPA Funding Requests	
2019 Fac. Master Plan Project	Project Type	<u>BEFORE</u> # of Units	<u>AFTER</u> # of Units	TOTAL EST. COST	Funding Sources		2022 Spring Town Mtg	Amount
					Non-Needham	CPA		
#1. Seabeds Way/ Capt. Robert Cook	Modernize/ Preserve	46 Sr./Disabled 30 Family	46 Sr./Disabled 30 Family	\$15.2m	\$15.1m	\$0.1m	Article 18	\$81,978
#2. Linden/Chambers I	Redevelop	28 Sr./Disabled	60 Sr./Disabled	\$29.2m	\$25.3m	\$3.9m	Article 17	\$1,386,000
#3. High Rock I	Redevelop	20 Family	40 Family	\$33.9m	\$27.9m	\$6.0m		
#4. Linden/Chambers II	Redevelop	124 Sr./Disabled	240 Sr./Disabled	\$100.3m	TBD	TBD		
#5. High Rock II	Redevelop	40 Family	80 Family	\$67.8m	TBD	TBD		
	TOTALS	198 Sr./Disabled 90 Family Tot. = 288 units	346 Sr./Disabled 150 Family Tot. = 496 units +72% increase	\$245.5m	\$68.3m	\$10.0m		

Notes:

1. NHA also manages 120 Section 8 vouchers.
2. Budgets, funding sources and timeframes will change.

DRAFT - Needham Housing Authority

MRI Initiative - Project Phasing

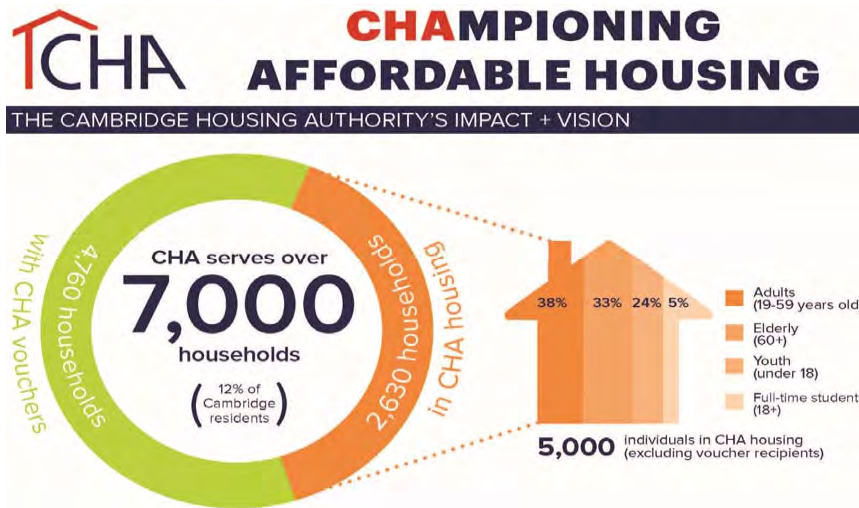
2/18/22

			CY20	CY203	CY204	CY205	CY206	CY207	CY208	CY209	CY2030	CY2031	CY2032
TASK	START	END											
Captain Cook & Seabeds													
Pre-Development	3rd Q 2022	3rd Q 2023	Pre-Development										
Construction	4th Q 2023	1st Q 2025		Construction									
Linden Chambers (Assuming 3 Phases)													
Phase 1 - Predevelopment & Site Design	3rd Q 2022	3rd Q 2024	Phase 1 - Pre-Development										
Phase 1 - Construction	4th Q 2024	1st Q 2026			Ph. 1 - Construction								
Phase 2 - Predevelopment	2nd Q 2026	3rd Q 2027				Ph. 2 - Pre-Dev.							
Phase 2 - Construction	4th Q 2027	1st Q 2029					Ph. 2 - Construction						
Phase 3 - Predevelopment	2nd Q 2029	3rd Q 2030						Ph. 3 - Pre-Dev.					
Phase 3 - Construction	4th Q 2030	1st Q 2032								Ph. 3 - Construction			
High Rock Estates (Could also be 3 phases)													
Phase 1 - Predevelopment	2nd Q 2023	1st Q 2026		Phase 1 - Pre-Development									
Phase 1 - Construction	2nd Q 2026	3rd Q 2027				Ph. 1 - Construction							
Phase 2 - Predevelopment	4th Q 2027	1st Q 2029					Ph. 2 - Pre-Dev.						
Phase 2 - Construction	2nd Q 2029	3rd Q 2030						Ph. 2 - Construction					

DRAFT - Needham Housing Authority



About Cambridge Housing Authority



CHA is accredited by the Affordable Housing Accreditation Board



CHA has converted 96% of its federal public housing to project-based Section 8 either through RAD or Section 18, and 100% of its state public housing to either federal public housing or to project-based Section 8.

Quick Facts:

- **Nationally recognized and innovative housing authority; an original participant of HUD's Moving to Work (MTW) program**
- **Over 21,000 distinct applicants on its waiting list**
- **Manages approximately 3,000 units including over 2,600 formerly public housing units**
- **A staff of 220 with an annual operating budget over \$170 million**



Planning and Development Department



- ❖ CHA's Planning and Development Team consists of 25 people, including staff experienced in financial structuring, project management, project development, design and design review, energy and sustainability, and construction supervision.
- ❖ The Team is responsible for CHA's modernization and development activities, including the repositioning of public housing properties from state or federal public housing program to Section 8 Project-Based Vouchers, and the development of new affordable housing.
- ❖ Since 2010, CHA financed over \$590 Million to renovate or construct 2,053 units including 214 newly constructed family units (includes the \$255 Million of construction currently underway).
- ❖ CHA has used a variety of funding sources including ARRA, low-income housing tax credits, historic tax credits, State soft loans, CPA funds, tax exempt bonds, private debt and MTW funds.
- ❖ CHA has another \$565 Million of capital work in its pipeline which will include adding over 450 new units to CHA's portfolio while renovating an additional 529 units.
- ❖ Starting in 2019 CHA began to offer consulting services to other housing authorities interested in repositioning and developing new affordable housing. Clients include: Lewiston, ME, Medford, Brockton, Watertown, Belmont, Chicopee among others.

**DISCUSSION
&
QUESTIONS**



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Emergency Management

Date: March 2022

Staff member: Michael Lethin

Activities and Accomplishments

Activity	Notes
Training	Michael Lethin attended the Basic Shelter Operations training hosted by MEMA in March. This will be followed up with shelter operations training for the Medical Reserve Corp put on by the American Red Cross in April.
Hazard and Vulnerability Assessment	The Hazard and Vulnerability tool has been finalized, and the list of hazards, hazard definitions, and grading scale has been completed. The HVA will be officially completed at the May 9 th LEPC at the Public Safety Building from 11am-1pm.
Grants	An extension request was submitted and approved by MEMA for the Hazardous Materials Emergency Preparedness Grant to allow more time for the development of an After-Action Report/Improvement Plan from the proposed Tabletop Exercise taking place near the end of June.
Planning	Updates to the Needham Comprehensive Emergency Management Plan and development of the Town's Continuity of Operations Plan remain ongoing.



Emergency Management Support Monthly Report March 2022

Prepared by: Taleb Abdelrahim

This monthly report is to provide an update on what I have been doing under supervision of Tiffany Zike.

Summary of work:

- Working on COVID Drive-thru PCR Testing Action Plan and turned it in
- Setting up training for MRC volunteers
- Getting OSHA Training



NEEDHAM **PUBLIC HEALTH DIVISION**



Unit: Substance Use Prevention

Date: March 2022

Staff: Karen Shannon, Karen Mullen, Monica De Winter, Angi MacDonnell, and Jazmine Hurley

Activities and Accomplishments

Activity	Notes
SPAN Projects/Events	SPAN virtual event: Changing the Culture Around Mental Illness, held Monday, March 14, former N.H. Supreme Court Chief Justice John Broderick presented. Over 60 registered, 28 attended.
STOP Act grant	SAMHSA grant: STOPing Underage Access and Use of Alcohol: Codifying Youth, Parent and Retailer Education and Compliance in Needham, MA - Annual progress report to SAMHSA: Monica DeWinter and Jazmine Hurley, grant project coordinators, pivoted to a new progress reporting schedule announced by SAMHSA. The report covers 10 months of the first grant year. The Team has been working hard to learn SPARS, a second SAMHSA grantee portal, and write the report under a new due date. - TIPS press release sent to 3 news outlets - Set up compliance checks with NPD and solidified dates for TIPS trainings for June 13 (Needham) and June 20 (Dedham) - Delivered We Card calendars to 30 Needham alcohol licensees - Met with Atty. John Scheft to discuss training opportunities for alcohol compliance and enforcement.
SALSA	- During March 35 SALSA youth prevention advocates contributed 155 hours of service in Needham. Students participated in meetings with SPAN Parent Action Team members, weekly SALSA action team meetings and leadership team meetings, a general meeting and the 84 Movement meetings/events. Pollard 8th grade presentations in-person for three presentations. 18 SALSA students presented refusal skills, dispelled myths & encouraged healthy behaviors for 60 Pollard Middle School students during their Wellness classes.



NEEDHAM **PUBLIC HEALTH DIVISION**



	On March 31, SALSA received the 2022 Outstanding Chapter of the year award from the 84 Movement, sponsored by MDPH. Maxim Grin (NHS SALSA leader) was a finalist for the 2022 Youth Leadership Award. Boyoung Paik, Sofia Pannozzo and Maxim Grin met virtually with Rep. Denise Garlick and Senator Mike Rush's offices to discuss the health-related issues they and their peers are facing. They also discussed their prevention work in Needham to address important issues such youth mental health and vaping.
Medical Marijuana Regulations Research and Review	At the March 29 BOH meeting, the Working Group submitted recommended revisions to Article 20 and provided updates to the Board's questions and requests for further research on medical marijuana. This work stems from requests by Sira Naturals to amend the BOH's medical marijuana regulations (Article 20).
Drug Take Back Day, April 30	Planning in place for Drug Take Back Day, Saturday, April 30. Worked with Needham Police Dept. to confirm location, now at the new Police Station, 88 Chestnut St, updated promotional flyer and sent volunteer information to 7 SALSA students who will be working at the event.
Mass Call 3 Grant Key Stakeholder Interviews	The Prevention Team is conducting key stakeholder interviews in Needham for the Mass Call 3 grant data collection and assessment. Five interviews are planned and 2 were completed in March by Karen M. and Karen S. The other 3 interviews are anticipated for completion in April.
Youth Mental Health First Aid	Karen S. and Sara Shine conducted a 5-hour virtual session of Youth Mental Health First Aid to 9 participants from the High Rock Metro West Church.
Parent Al-anon group	Meetings held every Monday evening. Attendance remains steady averaging 6- 12 people each week. Hometown Weekly continues free publishing of meeting announcement in Needham edition.
Training	Citrix and One Drive Training, 3/23 and 3/24 Cybersecurity certification (required by the Town, online)
Other Meetings	SPAN Steering Committee, 3/23 SPAN Parent Action Team, 3/10 SPAN Youth Action Team, 3/17 SPAN Community Action Team, 3/3, 3/31 Positive Community Norms with Sara Thompson, 3/10 Spring Fest Middle School event, 3/11, 3/17 The 84 Kick Butts Day, 3/31 John Scheft planning meetings, 3/10, 3/23

Summary for Month of March 2022: Focus this month included preparation and delivery of a SPAN virtual event on March 14, SPAN Action Team planning, preparation of the 2022 Parent Survey, preparation of the pilot test youth survey for the positive community norms (PCN) messaging developed by the PCN Working Group, preparation planning for the Spring Fest event on May 4, and preparation of the medical marijuana research and responses for the Board of Health.



NEEDHAM PUBLIC HEALTH



Summary of Alcohol Compliance Checks April 6th, 2022

Needham Establishment	December 1 st , 2021 Compliance Checks	January 2022 TIPS Trainings	April 6th, 2022 Compliance Checks
1. Bertucci's	Pass		Pass
2. Bin Ends	Failure	6 attended	Pass
3. Blue on Highland	Pass		Pass
4. Cappella	Failure	1 no show	Pass
5. Cook Needham	Failure	4 attended	Pass
6. French Press Bakery	Not open		Pass
7. Fuji Steak House	Failure	1 attended	Pass
8. Gari	Pass		Pass
9. Gordon's Fine Wines	Not yet open for business	Not yet open for business	Not yet open for business
10. Hearth Pizzeria	Failure	2 attended	Pass
11. Hungry Coyote	Failure	1 attended	Pass
12. Latina Kitchen and Bar	Pass		Failure
13. Little Spoon	Not yet open for business	Not yet open for business	Pass
14. Mandarin Cuisine	Pass		Pass
15. Masala Art	Pass		Pass
16. Needham Center Fine Wines	Pass		Failure
17. Needham Golf Club	Not open		Pass
18. Needham Wine & Spirits	Pass		Pass
19. Ray's New Garden	Failure	2 attended	Failure
20. Pancho's Taqueria	Failure		Pass
21. Residence Inn	Failure		Not open
22. Reveler Beverage	Pass	2 attended	Failure
23. Rice Barn	Failure	2 attended	Pass
24. Sheraton Needham	Not open		Not open
25. Spiga	Pass		Pass
26. The Farmhouse	Pass		Pass
27. Homewood Suites	Not open		Not open
28. The James	Failure	2 attended	Pass
29. The Needham General Store	Pass		Failure
30. V.F.W.	Not open	2 attended	Not open
31. Village Club	Not accessible	1 attended	Not accessible
32. Vinodivino	Pass		Pass
33. Volante Farms	Pass	1 attended	Pass

Businesses who failed both compliance checks:

- Ray's New Garden

Businesses who failed the April compliance check after attending the TIPS training:

- Ray's New Garden
- Reveler Beverage

Businesses who previously failed, but passed the April compliance check after attending the TIPS training:

- The James
- Rice Barn
- Hungry Coyote
- Hearth Pizzeria
- Fuji Steakhouse
- Cook Needham
- Bins End



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Epidemiology

Date: 4/27/22

Staff member: Julie McCarthy

Activities and Accomplishments

Project	Notes
COVID-19 Update	PowerPoint slides providing an update on COVID-19 in Needham and MA for March and April (up to 4/18).
Geographic Information Systems (GIS)	Took 2 introductory GIS courses online from ESRI to prepare for 3-day ArcGIS training in April; worked with IT to install ArcGIS license and gain access to Needham ArcGIS online tools
Needham Public Health Website Revamp	Worked with Tiffany to restructure website to make more user friendly; contacted groups within NPHD to begin collection of content
Mental Health and Substance Use Data Compilation	Working with Isabella Caruso (Needham Contact Tracer) to compile historical data from Metro West Adolescent Health Surveys in preparation for release of 2021 data; compiling available data from state and federal sources to compare to local data on mental health, alcohol, marijuana, cigarette, vape use

Summary overview for the month:

Started project tracking infectious diseases in Needham from 2010-2021 to look at trends over time/seasonality trends/compare numbers to nearby towns and statewide data. Focus on vector borne diseases with start of Spring.

Working with Diana to identify epidemiology needs for Shared Services (Dover, Medfield); shared COVID-19 Board of Health Update presentation with Dover.

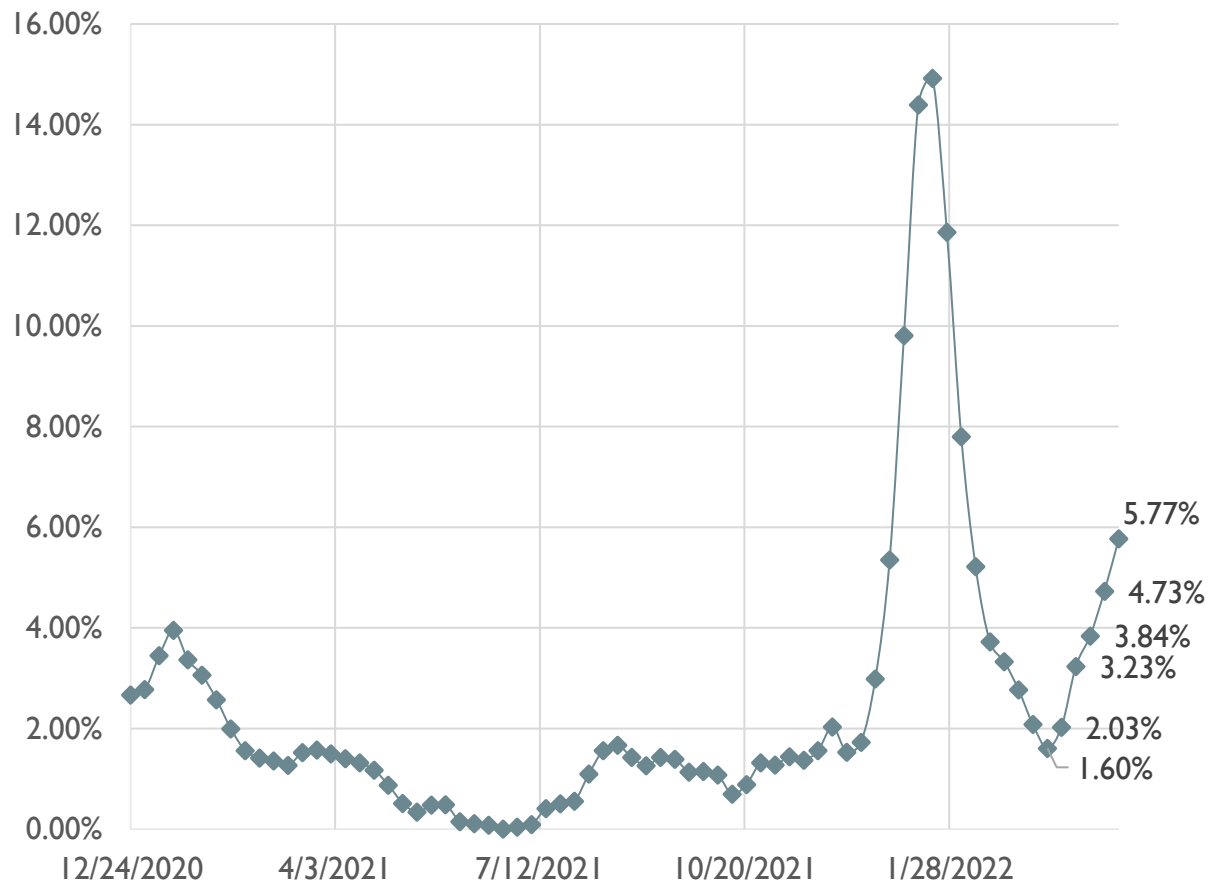
COVID-19 UPDATE

April 27th, 2022

Needham Public Health

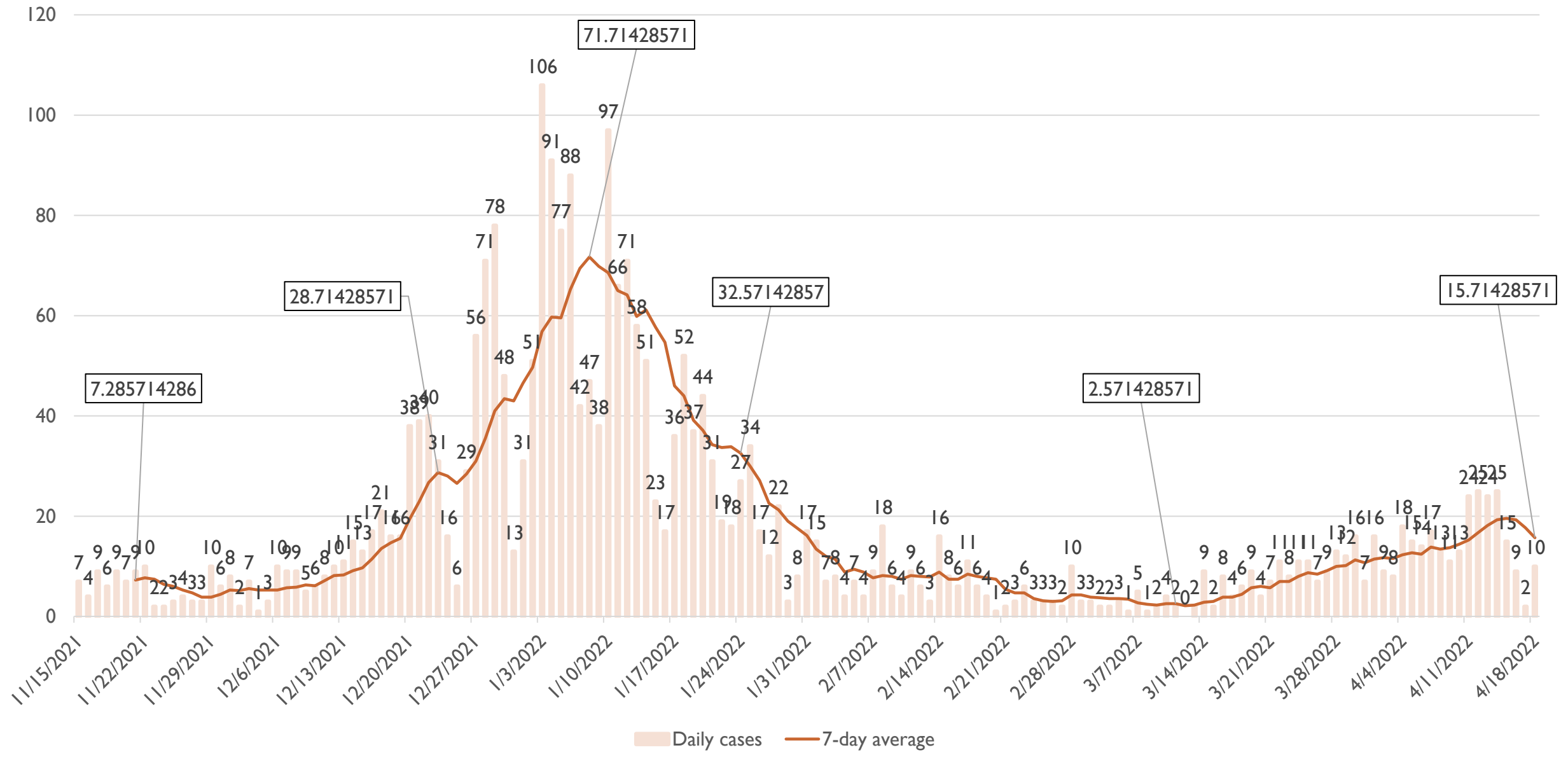
INCIDENCE RATE, PERCENT POSITIVITY, VACCINATION RATES

Percent Positivity



City/Town/County	Avg. Daily Incidence Rate per 100K (last 14 days)	Percent Positive Tests (last 14 days)	Fully vaccinated individuals per capita	Individuals with booster doses per capita
Massachusetts	24.8 ↗	3.72% ↗	-	-
Needham	56.4 ↗	5.77% ↗	>95%	66%
Middlesex County	32.2 ↗	4.04% ↗	-	-
Newton	32.1 ↗	4.03% ↗	89%	59%
Norfolk County	25.5 ↗	4.43% ↗	-	-
Dedham	20.3 ↗	4.41% ↗	75%	46%
Norwood	23.1 ↗	4.96% ↗	81%	47%
Wellesley	58.9 ↗	7.31% ↗	78%	51%
Westwood	19.9 ↗	4.09% ↗	94%	61%
Suffolk County	36.7 ↗	3.54% ↗	-	-
Boston	39.9 ↗	3.54% ↗	72%	38%

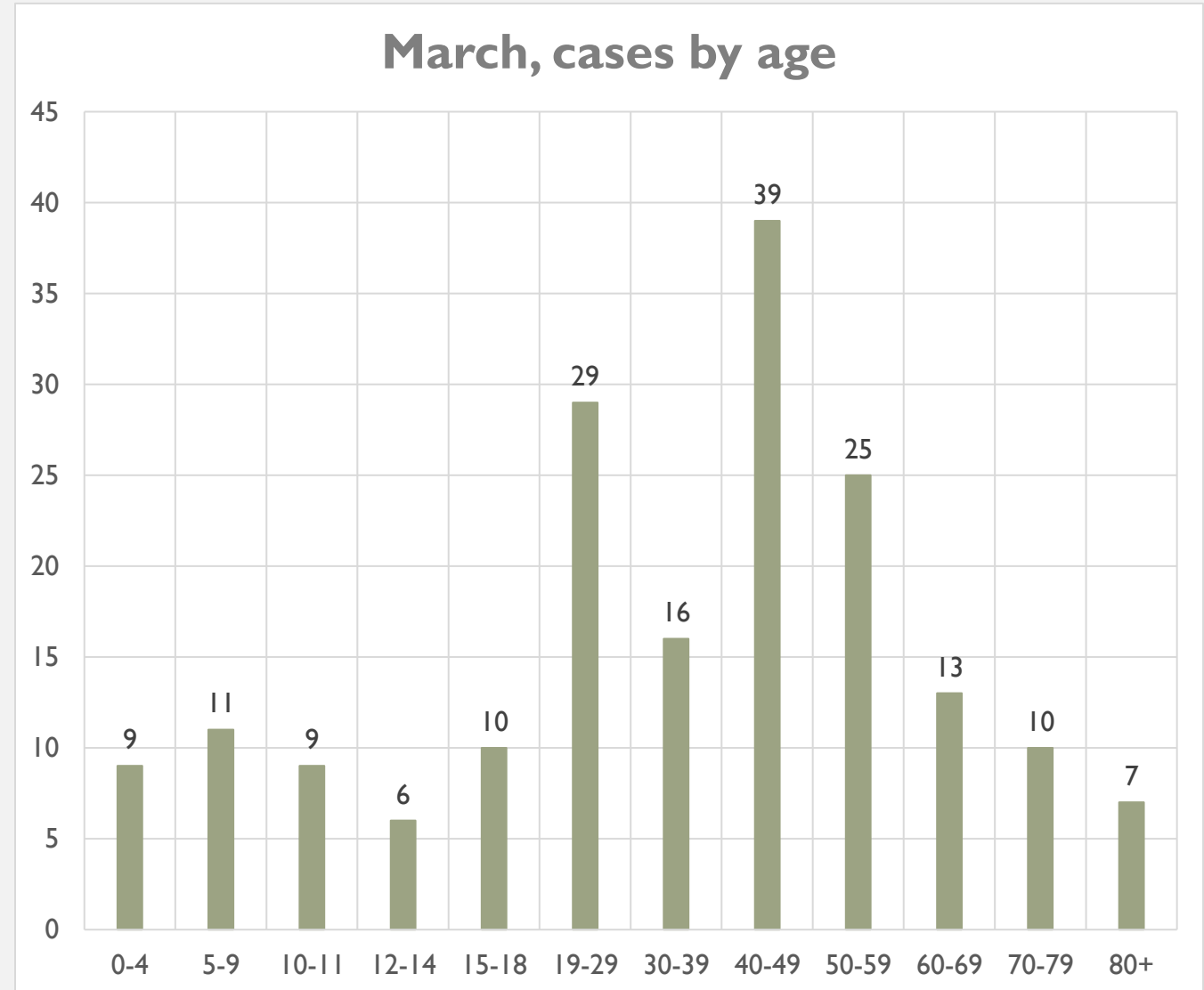
Needham Daily Cases 11/15/21-4/18/22



• NOTE: Does NOT include at-home tests

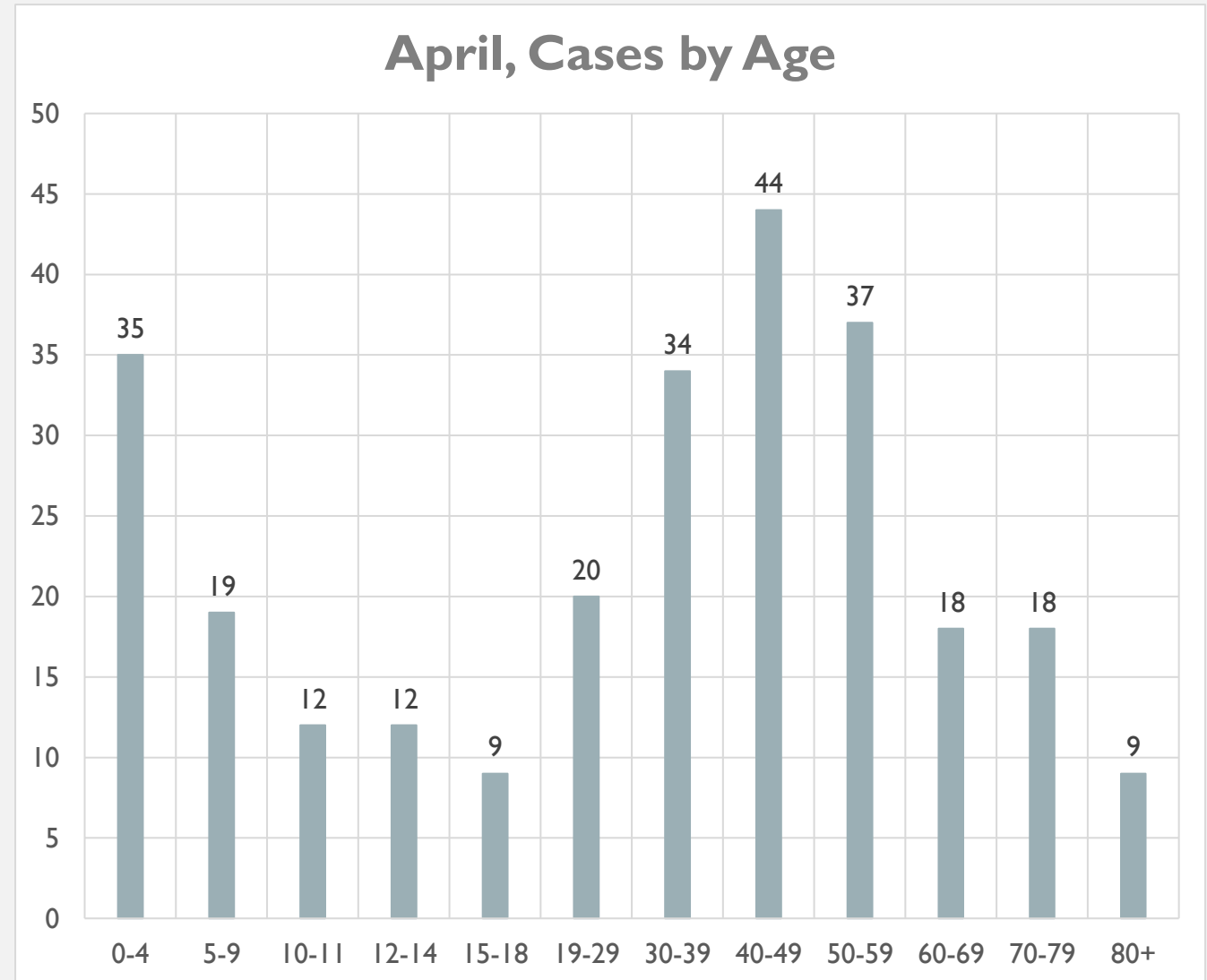
NEEDHAM: MARCH CASES BY AGE

184 cases in March
Average Age: **36.15** years



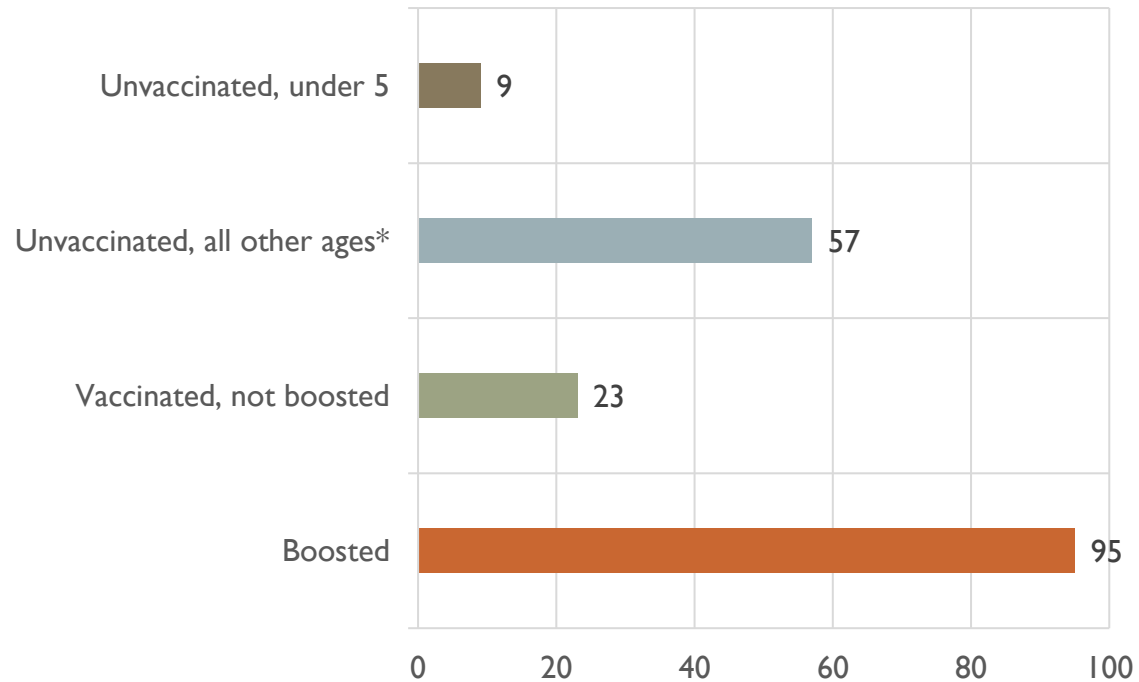
NEEDHAM: APRIL CASES BY AGE

267 cases in April up to 4/18
Average Age: **34.77** years

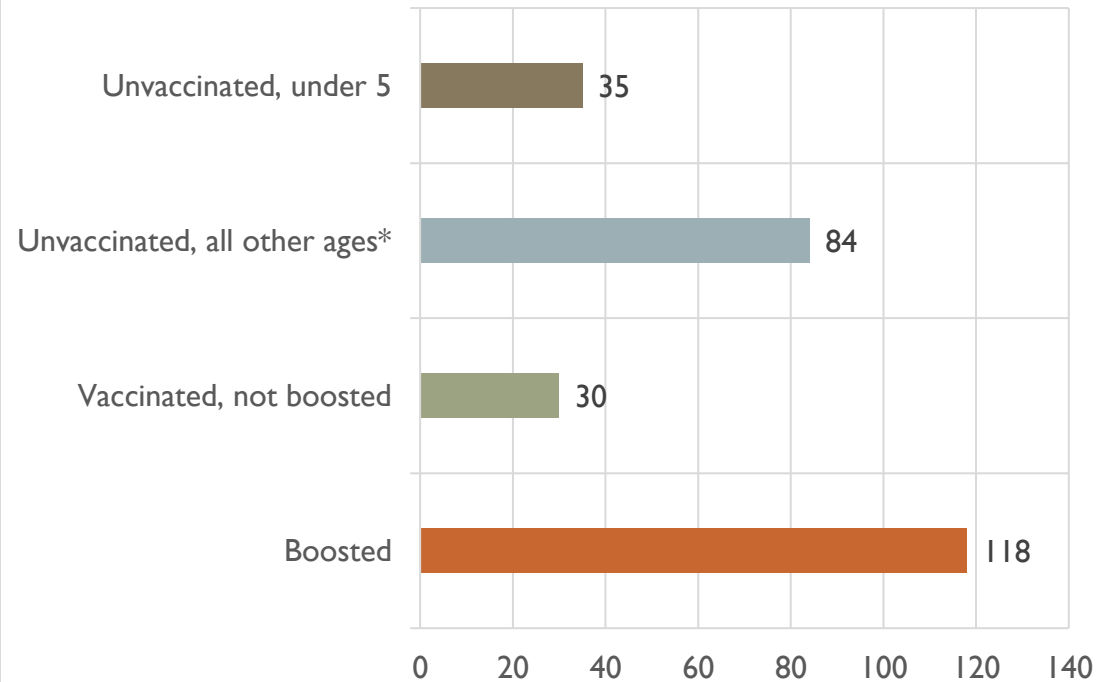


CASES BY VACCINATION STATUS

March cases by vaccination status



April cases by vaccination status



*note: due to the volume of cases, I am not able to manually verify information in MIIS; data may not be accurate in MAVEN so this is an approximation

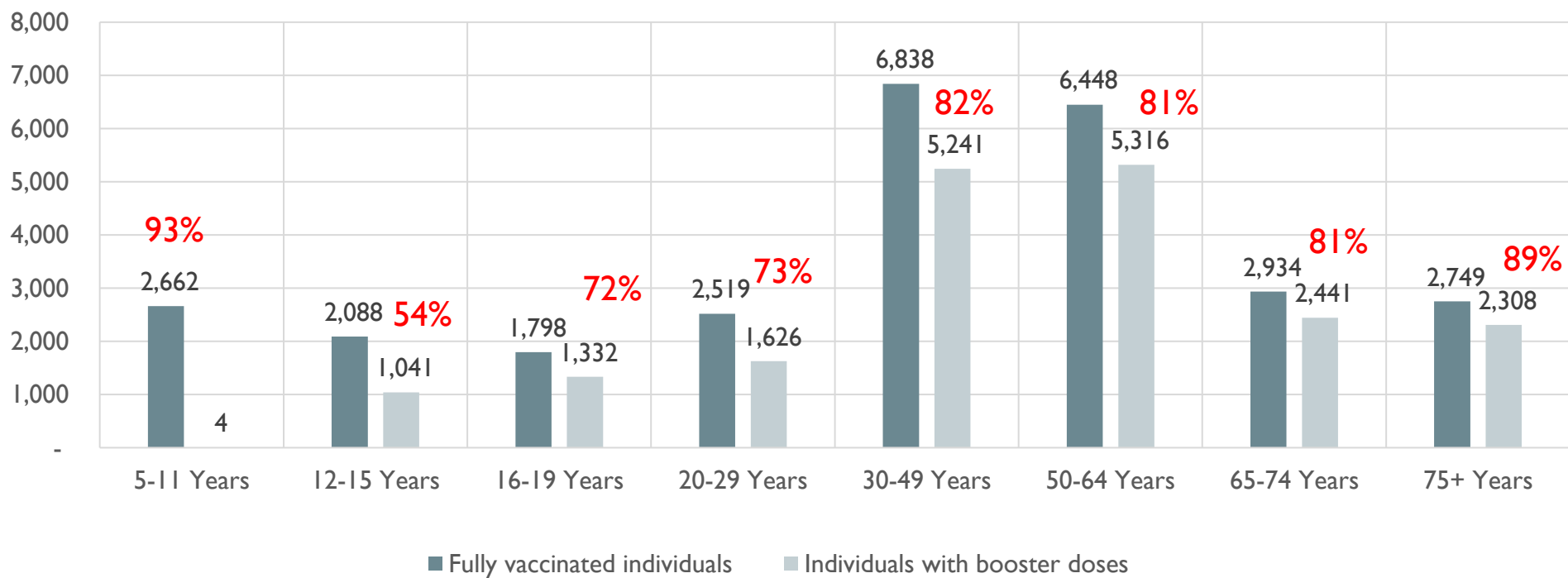
Data as of 4/18/22

NEEDHAM VACCINATION AND BOOSTER RATE

>95% fully vaccinated in ages 12 and up

>95% of Needham residents are fully vaccinated; 66% have received booster doses

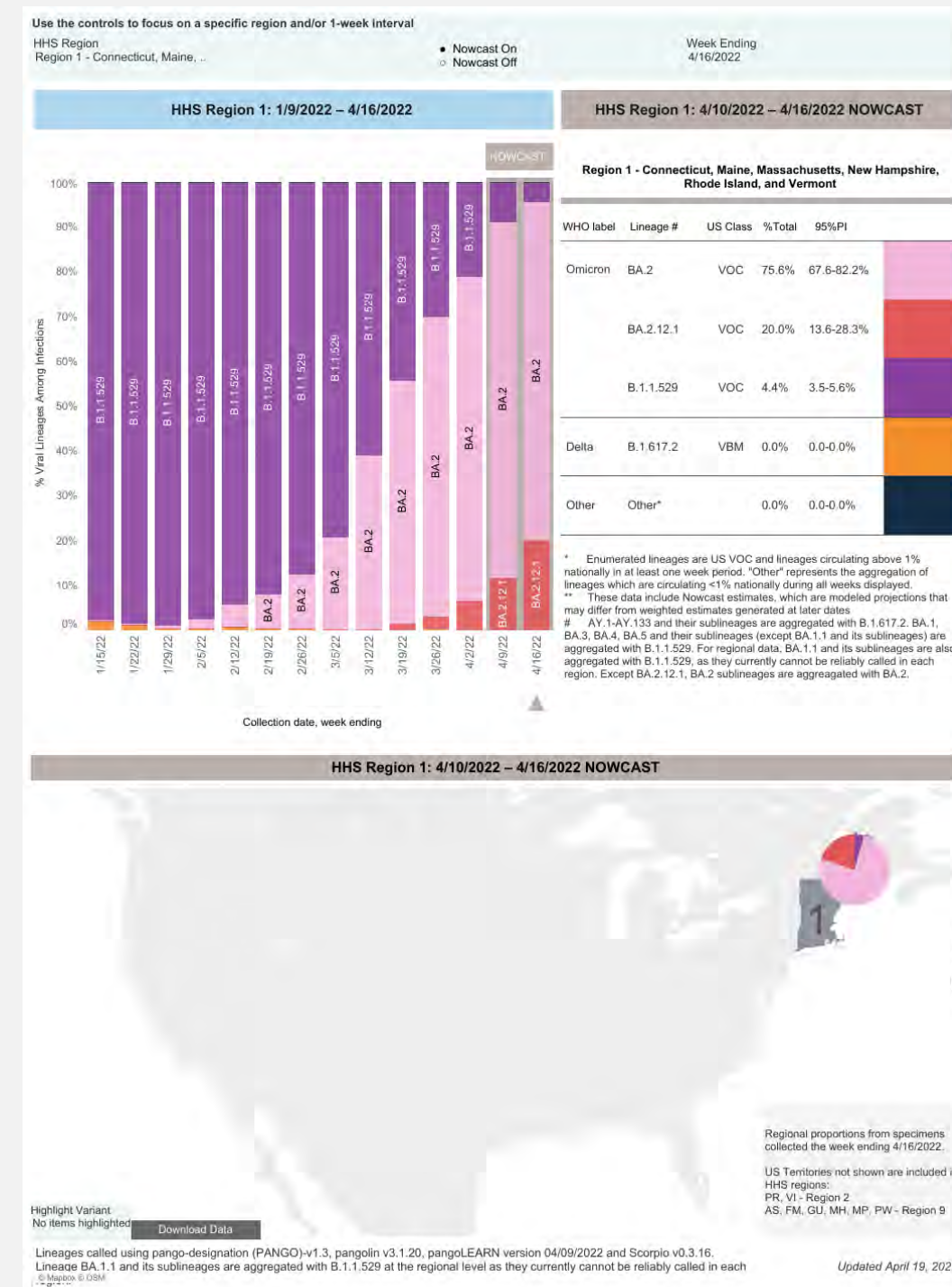
Needham vaccination rates



STATE TRENDS IN CASES AND HOSPITALIZATIONS

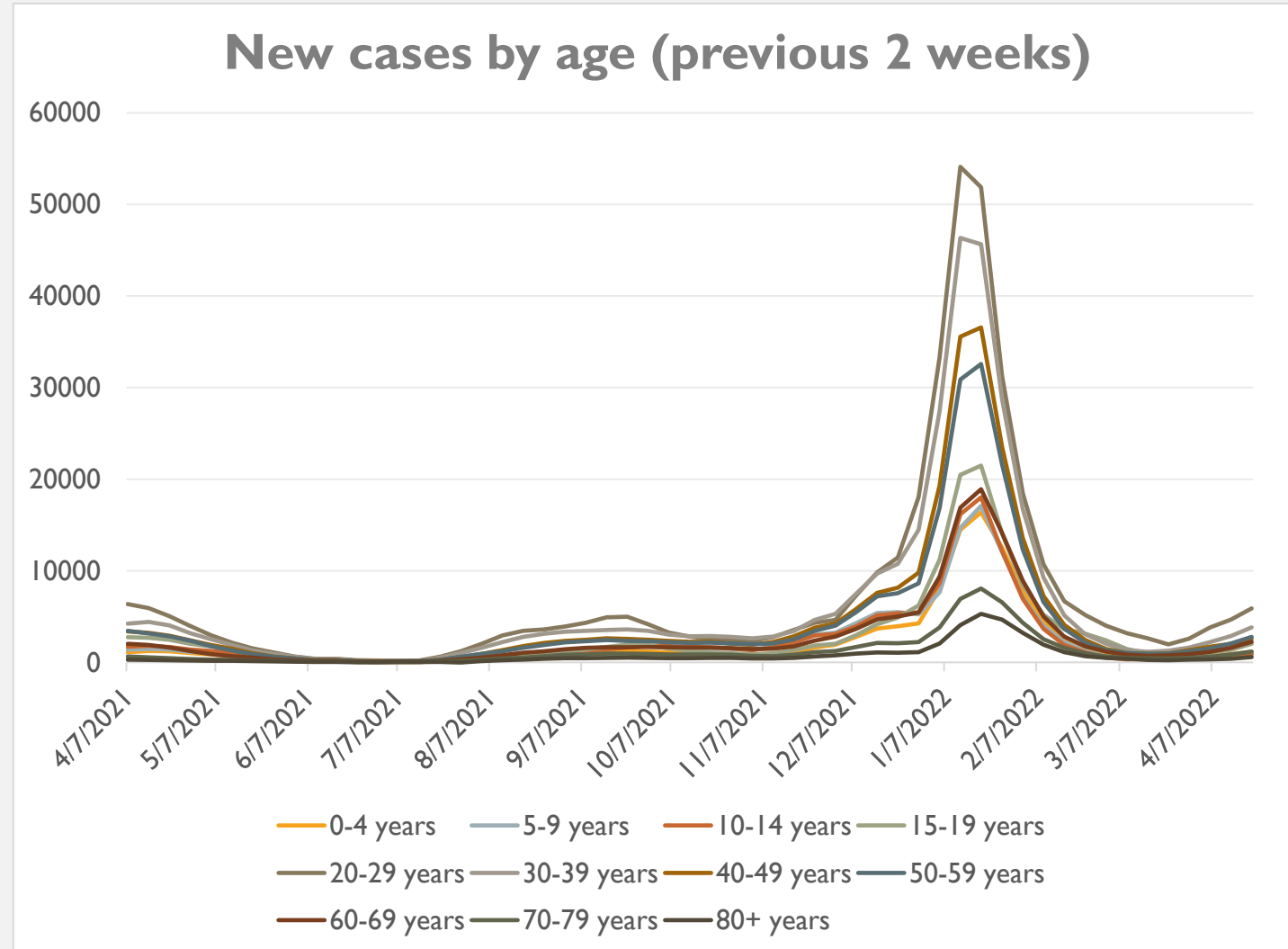
NEW OMICRON SUBLINEAGE

- New Omicron sublineage, BA.2.12.1 has started to increase in prevalence (most notably in NY)
- Estimated to be ~20% of cases in New England
- There are concerns regarding a mutation found in BA.2.12.1 (L452Q); Delta variant also had a switch at this location which allowed it to bind more strongly to ACE2 receptors
- Unclear whether this mutation affords Omicron this same ability and whether it will impact the ability to evade the immune system but at present, it does appear this lineage is more transmissible than BA.2



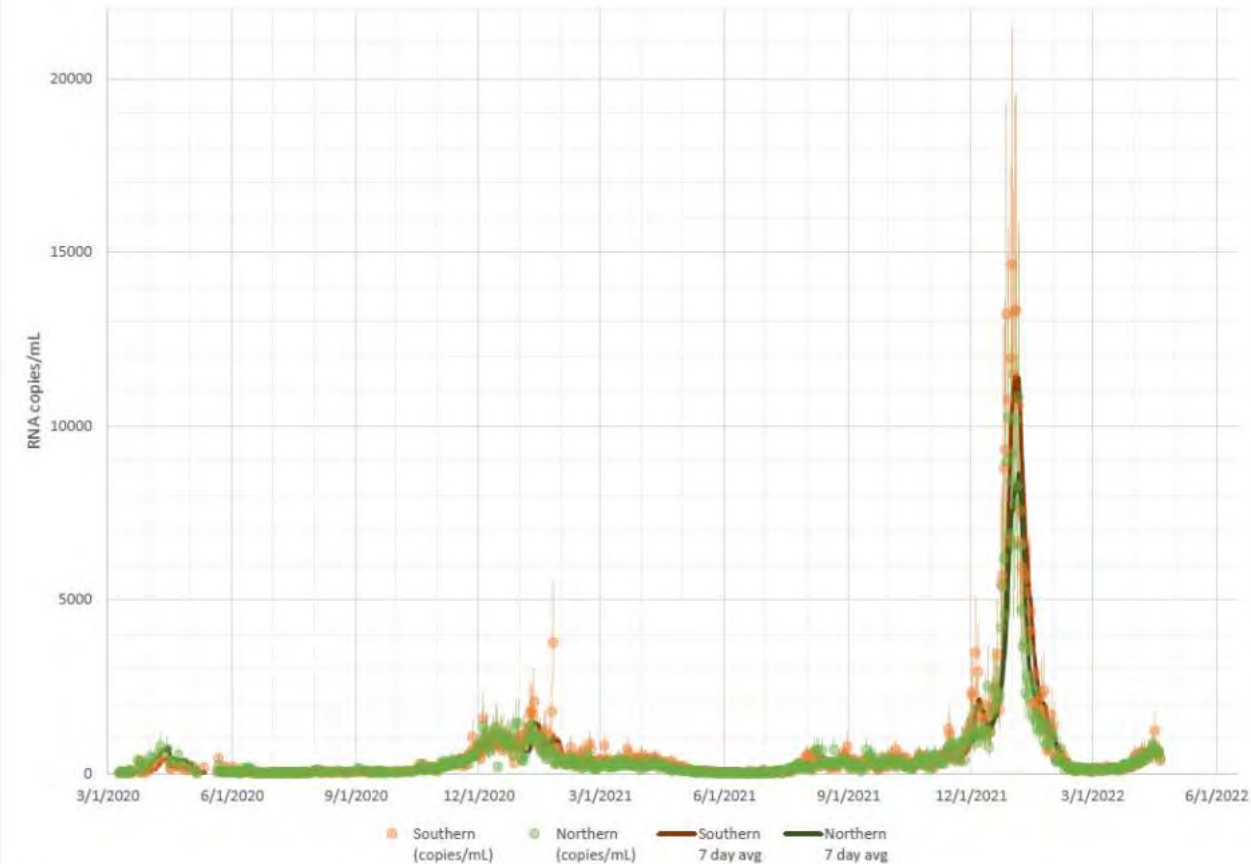
MA NEW CONFIRMED CASES BY AGE

Age Group	# cases <u>current</u> reporting period (4/3-4/16/22)	# cases <u>previous</u> reporting period (3/27-4/9/22)	# cases <u>1 month ago</u> (3/6-3/19/22)
0-4	1158	906	463
5-9	878	673	433
10-14	939	736	471
15-19	2,030	1,367	768
20-29	5,901	4,685	1,984
30-39	3,834	2,896	1,289
40-49	2,610	2,044	976
50-59	2,792	2,081	952
60-69	2,256	1,595	764
70-79	1,196	870	435
80+	601	413	252

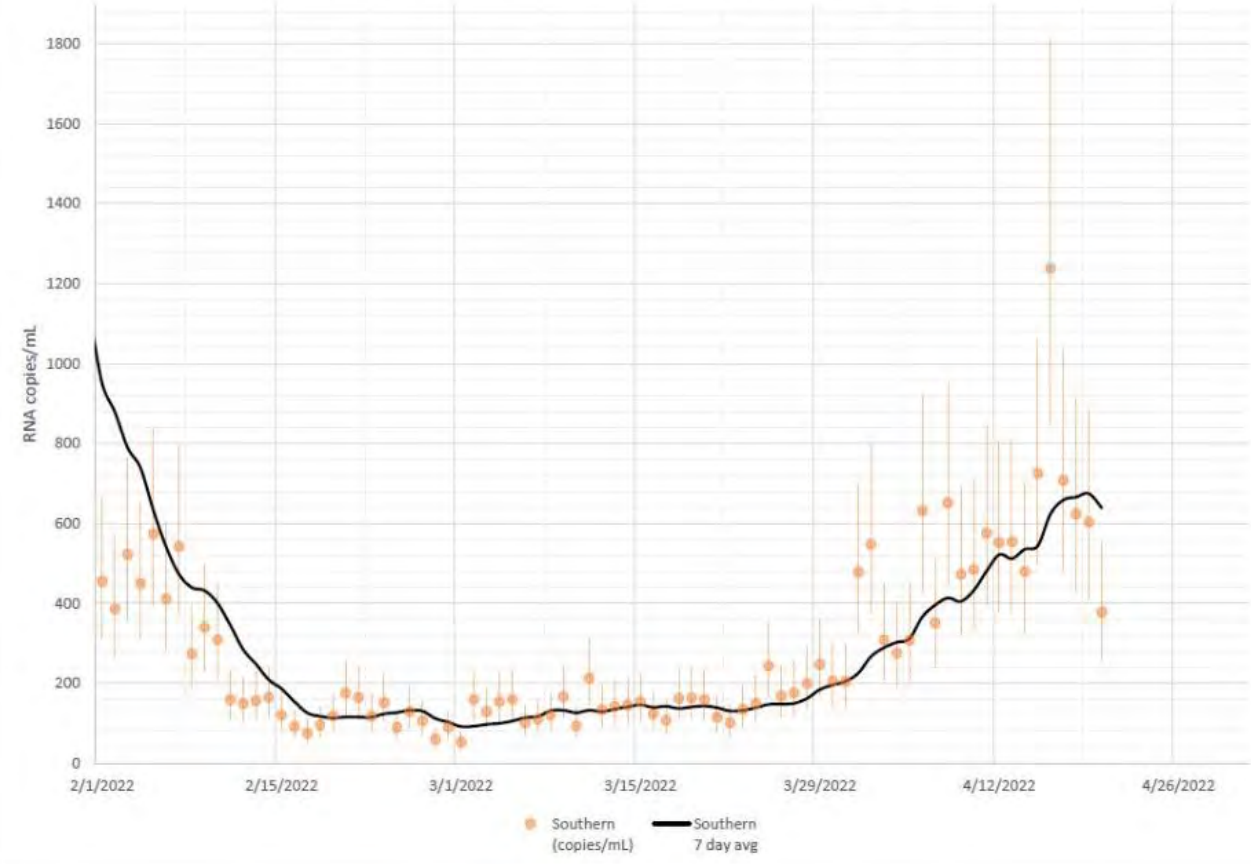


MWRA WASTEWATER MONITORING

DITP Viral RNA Signal by Date

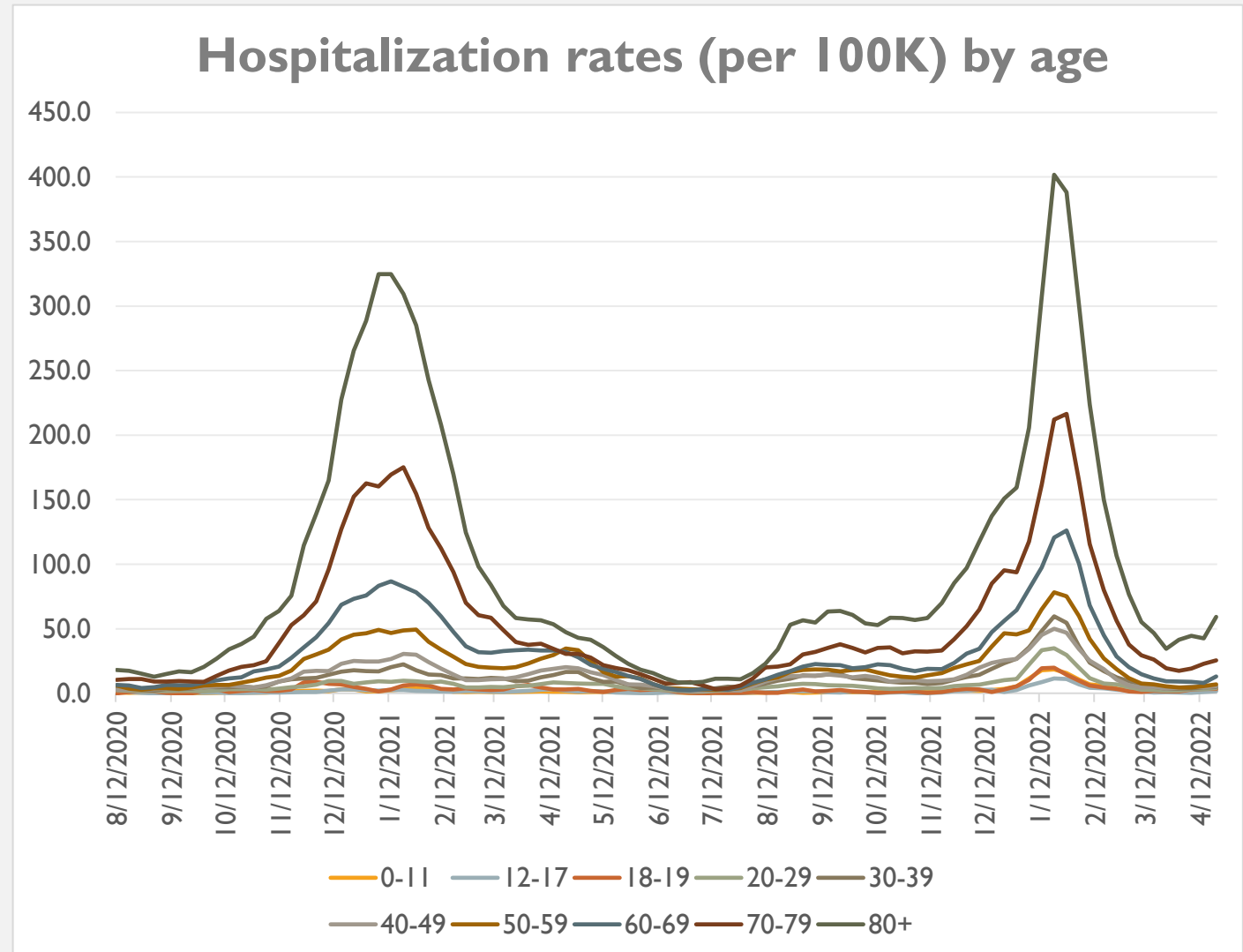


Recent South System Viral RNA Signal by Date

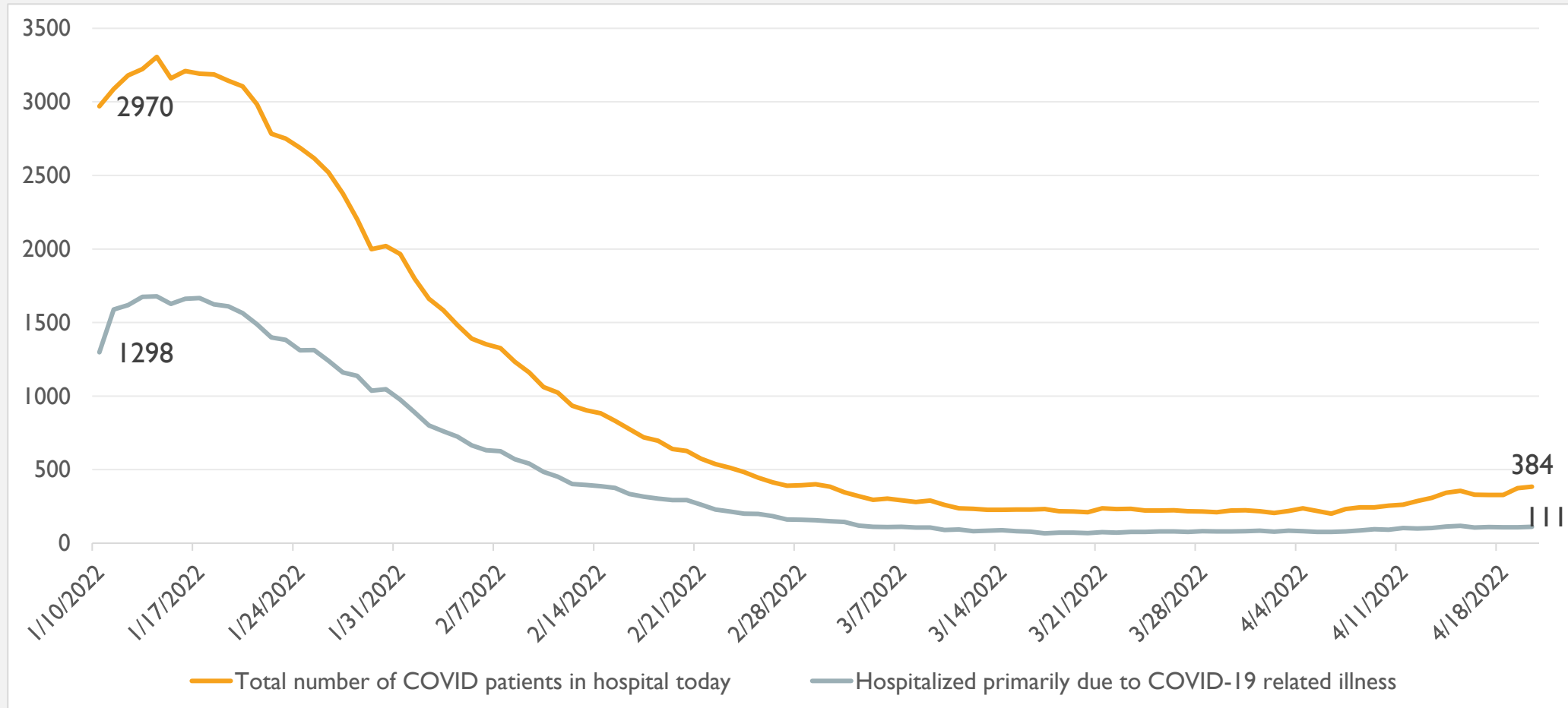


HOSPITALIZATION RATES (PER 100K)

Age Group	Hosp. rate <u>current</u> reporting period (4/3-4/16/22)	Hosp. rate <u>previous</u> reporting period (3/27-4/9/22)	Hosp. rate <u>1 year ago</u> (4/4-4/17/21)
0-11	3.1	2.0	1.2
12-17	1.8	1.0	2.2
18-19	3.5	3.5	3.0
20-29	4.0	3.2	8.0
30-39	5.0	4.5	16.6
40-49	5.6	4.6	20.3
50-59	6.9	5.6	34.8
60-69	13.1	8.0	32.2
70-79	25.5	22.9	30.5
80+	59.3	42.6	47.4



TOTAL COVID PATIENTS IN HOSPITAL VS HOSPITALIZED PRIMARILY DUE TO COVID





NEEDHAM PUBLIC HEALTH DIVISION

Unit: Public Health Nursing

Month: March 2022

Staff member: Hanna Burnett, Mary Fountaine

Activities and Accomplishments

Activity	Notes
Community Outreach	Vaccine clinics, THN class, Gift of Warmth, Blood pressure clinics, B12 assistance.
Educational Offerings	Matter of Balance class started. Household poison control for Au Pairs.
Communicable Disease Investigation	Increase in Covid calls from community. New Arrival TB follow-up

Summary overview for the month:

Needham Public Schools mask policy change took effect March 7, which prompted an increase in calls regarding mask usage. Many calls came in regarding the belief that removal of masks also put an end to isolation and quarantine guidelines, and extra time was needed to support the school nurses in regards to quarantine and isolation. Many of March's Covid cases (proportionately) were in the daycare population, and calls from daycare providers requiring Covid guidance also increased markedly.

Mary is following up on two new arrivals to the country requiring TB screening and subsequent referral to TB clinics for further evaluation. Mary is planning to attend the National Tuberculosis Controllers Association conference in May, with the intention to increase community awareness of tuberculosis (as 12000 cases of latent TB were diagnosed in MA in 2020 alone).

Hanna hosted a Training session for area Au Pairs on household poison control and started a virtual Matter of Balance class, 10 participants, which will continue weekly through April. For DVAC: logo redesign and fund request for implementation. Hanna applied for a \$2000 grant from BI Needham and received it, with the funds being used for Community Awareness Program, June -December 2022. Summer camp applications were sent out to previous camp directors.

Mary and Hanna both continued with nursing students, each once a week, and will do so through the end of April.



NEEDHAM PUBLIC HEALTH DIVISION



COMMUNICABLE DISEASES:	JUL	AUG	SEPT	OCT	NOV	DEC	JAN	FEB	MAR	APR	MAY	JUN	FY22	FY21	FY20
Amebiasis													0	1	1
Chickungunya													0	0	1
Babesiosis	3												3	5	4
Borrelia miyamotoi	1												1		
Campylobacter	2		1	1	1								5	15	15
COVID 19 Confirmed	37	101	110	99	151	658	1340	183	184				2863	1416	327
COVID Probable	3	8	5	2	8	109	204	6	15				360	118	37
COVID Contacts	20	25	20	9	18	21	5		1				119	1006	242
Cryptosporidium									1				1	1	0
Cyclosporiasis													0	0	5
HGA													0	2	6
Enterovirus													0	0	1
Giardiasis													0	0	4
Haemophilus Influenza								1					1	1	0
Hepatitis B		1	1	1	1	1	1		1				7	9	3
Hepatitis C		0		0	1	1	2	0					4	6	8
HGA		1											1	3	6
Influenza					7	14	4		4				29	1	51
Invasive Bacterial Infection		1	1										2	1	1
Legionellosis				1			1						2	0	2
Listeriosis													0	0	0
Lyme	7	7	6	7	2	3	3	2	2				39	38	38
Measles													0	0	0
Meningitis													0	0	1
Meningitis(Aseptic)													0	0	0
Mumps													0	0	2
Noro Virus									1				1	1	2
Pertussis													0	0	2
RMSF(Rocky Mt Spotted Fever)													0	0	1
Salmonella		1					1						2	3	1
Shiga Toxin													0	0	0
Shigellosis									1				1	1	0
Strep Group B				1				1					2	2	2
Strep (GAS)													0	0	3
Strep Pneumoniae													0	0	0
Tuberculosis						1							1	0	0
Latent TB								2	2				4	7	0
Varicella						1							1	1	4
Vibrio		1											1	0	0
West Nile virus													0	0	0
TOTAL DISEASES	72												3450	2638	770
Revoked/Suspect Diseases Investigated		1	2	2	1	1	2	1					10	3	6



NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

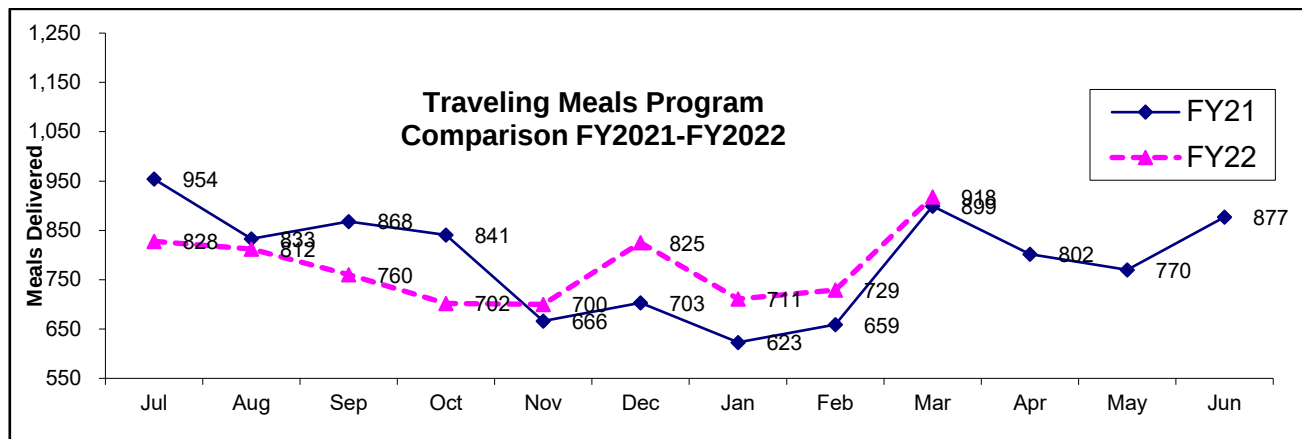
Monthly Report for March, 2022

Staff member: **Rebecca Hall, Program Coordinator**

Activities

Activity	Notes
COVID 19 –precautions continue by volunteers as they deliver meals to homebound Needham residents in need of food.	Covid caution in place Meal delivery for month completed by 28 volunteers
918 Meals delivered in March, 2022 46 Consumers currently 38 Springwell Consumers 8 Private Pay Consumers 2 New clients (1 private, 1 Springwell)	No 911 calls initiated

Summary overview for the month: **Graph of Meal Deliveries for the month March, 2022**





NEEDHAM PUBLIC HEALTH DIVISION



Unit: Accreditation Team report

Date: March 2022

Staff: Lynn Schoeff, Jessica Kent, Cindi Melanson

Activities and Accomplishments

Activity	Notes
Public Health Accreditation Board (PHAB) Pathways Program	Summarized feedback on PHAB Readiness Assessment
Staffing	Formed the Accreditation Team and completed orientation of Jessica Kent and Cindi Melanson
PHAB Standards and Measures 2022	Began organizing NPHD approach to meeting the new PHAB Standards and Measures
Community Health Assessment	Focus on new senior assessment - Initial discussion with contractor to assist with developing new survey - Engage community partners for developing new survey and focus group questions, as well as outreach plan - Partners include Aging Services Division, Needham Community Council, and Beth Israel Deaconess Needham

Other work:

- Continued edits to marijuana regulation to prepare for public hearing - LS
- Updated staff introduction document for orientation packets - LS



NEEDHAM PUBLIC HEALTH DIVISION



Public Health Accreditation Pathways Update

March 15, 2022

Overview

Needham Public Health Division's participation in the Public Health Accreditation Board's (PHAB) Pathways Test Program included the following three elements.

- Submitted the PHAB Readiness Assessment, which was limited to only six of the ten domains. Received feedback from PHAB staff on the assessment.
- Submitted documents to demonstrate achievement of two assessment measures. Received comments from another participating health department.
- Provided feedback on the documents submitted by another participating health department

The responses provided by PHAB staff and by the reviewing health department were specific and helpful. They will help shape the division's approach to pursuing accreditation.

Readiness Assessment feedback

Domain 1: Assess and monitor population health status, factors that influence health, and community needs and assets.

57% ready

Key focal areas for action:

- A. Needham Public Health Division (NPHD) needs an updated Community Health Assessment using current data about the health status of Needham residents.
- B. The assessment should be easily available to the public and stakeholders. The data and the written report must be within five years of the application for accreditation.
- C. Data should have qualitative and quantitative components.
- D. Execute data use agreements for record-level data with entities other than the Massachusetts Department of Public Health.

Domain 2: Investigate, diagnose and address health problems and hazards affecting the population.

31% ready

Key focal areas for action:

- A. NPHD needs to better demonstrate its surveillance and policy development.
- B. Needham must show a formal agreement that demonstrates the MDPH structure for 24/7 lab access (specimen processing quality control, analysis, etc.) and data collection, thus explaining why Needham does not perform these functions.
- C. Needham must describe surveillance activity, including how infectious diseases are reported to the division.

- D. Must include documentation from affiliated labs (certification, packaging, and transport policy).
- E. NPHD must develop protocols for investigation, reporting, containment and mitigation of all health problems (non-infectious and infectious).
- F. The emergency response plan should include
 - a. How to access emergency supplies
 - b. How to access lab services, epidemiological and environmental personnel.
- G. An updated risk communication plan is needed.

Domain 3: Communicate effectively to inform and educate people about health and factors that influence or improve it.

50% ready

Key focal areas for action:

- A. Establish a comprehensive communication plan for ongoing non-emergent matters and for response to media.
- B. Create a branding strategy.
- C. Assess communication strategies to ensure public health messaging is responsive to community needs and is reaching target populations.
- D. Promote community outreach and mobilization.

Domain 4 – Strengthen, support and mobilize communities and partnerships to improve health.

100% ready

Domain 5: Create, champion and implement policies, plans and laws that impact health.

50% ready

Key focal areas for action:

- A. Develop a Community Health Improvement Plan following the Community Health Assessment. The process must include regular evaluation, review and revision to account for changes in resources, partners or priorities.

Domain 6: Utilize legal and regulatory actions designed to improve and protect the public's health.

86% ready

Key focal areas for action:

- A. Develop a protocol for sharing information with the public about enforcement activity taken by other agencies.

Not yet assessed

Domain 7: Contribute to an effective system enabling equitable access to individual services and healthcare.

Domain 8: Build and support a diverse and skilled health workforce.

Domain 9: Improve and innovate public health functions through ongoing evaluation, research, and continuous quality improvement.

Domain 10: Build and maintain a strong organizational infrastructure for public health.

Conclusion

Overall, the Readiness Assessment for NPHD determined strong capability in Domains 4 and 6, pertaining to community partnerships, enforcement, and assuring access to healthcare and social services. More work is needed in documenting investigation, preparedness, and communications. To address these gaps, some of the more immediate actions should be to review and update the emergency operations plan, conduct a new community health assessment, develop a comprehensive communication plan, and create a branding strategy. The accreditation team is now in place and ready to move forward.



Needham Public Health Division

March 2022

Assist. Health Director - Tara Gurge

Health Agents – Ally Littlefield and Monica Pancare



Unit: Environmental Health

Date: 4/27/2022

Staff members: Tara Gurge, Ally Littlefield and Monica Pancare

Activities and Accomplishments

Activity	Notes
Staffing Changes	On April 4 th , Ally started her new position as the full-time Environmental Health Agent. We conducted interviews for the PT Env. Health Agent position in March, and Thaleia Stampoulidou-Rocha accepted the position and started her position on April 19 th . She is able to conduct inspections for us on Fridays and over the weekends for a total of 10 hours/week.
The Rice Barn	The Rice Barn failed to meet agreed to MOU requirements, even with deadline extensions. We continue to observe ongoing food safety violations on audit reports conducted by Maureen Lee, Charles' hired food consultant with Mojin Solutions, despite ongoing staff trainings being conducted. An audit food inspection was conducted by Mojin Solutions on March 31 st , where 2 Priority/Priority Foundation violations were observed. Again, owner assured us that he would re-train 3 additional staff members in food safety practices on site. Additional ServSafe Food Manager exam trainings and Food Allergy trainings were conducted by Mojin Solutions in early April, along with exams issued to 2 full-time staff members. ServSafe certificates and Food Allergy training certificates are still pending. A food establishment re-inspection was conducted by Monica and Ally on Saturday, April 16 th , where 4 Priority violations and 7 Priority Foundation violations were observed on site. NEED TO DISCUSS.
Seasonal Needham Farmers Market – Food Sampling guidance	The Seasonal Needham Farmers Market is set to return and take place on Greene's Field in mid-June through November, due to the Town Common renovations. The Farmers Market coordinators are looking for guidance on whether food samples can be distributed by vendors at this year's market, since no samples were allowed at last year's market due to the pandemic.
NEHA FDA Standard Intern application	Applied for a National Environmental Health Association (NEHA) intern on 3/31 to help the Env. Team with maintaining our FDA Voluntary Retail Food Program Standards. This intern can also assist us with our Nutritionally Needham healthy eating initiative. NEHA currently has more applications for interns than host health departments for the National Environmental Public Health Internship Program (NEPHIP) .
Urgent Housing Hoarding cases	Received emergency calls from Needham Police about 2 additional housing hoarding cases this month. One unit at Wingate Independent Living and one on Gage St. Order letters were issued and we are currently working with the occupants/occupants' families in offering them resources and setting up timeframes for coming into compliance. The occupant from Wingate has vacated their unit and the landlord is working on cleaning and disinfecting the unit in preparation for our follow-up inspection. The Needham/Dedham shared Riverside Emergency Services social worker is also involved to offer assistance and guidance. Will continue to monitor the status of these cleanups and continue to offer services when needed.
NHA Modernization Project Overview	We have received an influx of Needham Housing Authority homes and units with reported issues with excessive moisture/mold concerns from current occupants. We have documented issues located at the following units: - Capt. Robert Cook Drive - Yurick Road - Murphy Road, and - Seabeds Way

	The NHA Board of Commissioners are all aware of the moisture issues, this is one of many reasons for the Board approving the Redevelopment/Modernization to begin. NHA Director stated that the only thing the NHA can do at this time until they can start the modernization is supply humidifiers and transfer the resident. Unfortunately, the NHA has to have a unit available to transfer the occupant to. Available units are in short supply, but they will continue to prioritize.
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Other Public Health Division activities this month: (See report below.)

Activities

Activity	Notes
Body Work Practitioner Permits	0 - Body Work practitioner permit reviews conducted for:
Demo Reviews/ Approvals	9 - Demolition signoffs: - 646 Webster St. - 102 Booth St. - 14 Meadow Lane - 35 Petrini Circle - 14 Hunnewell St. - 27 Coolidge Ave. - 58 Hawthorne Ave. - 68 Oakland Ave. - 883 Greendale Ave.
Food	2 – Plan Review Items/Pre-operation inspections conducted for: - <u>Smoothie Bar a 915 Great Plain Ave.</u> – Applicant has been working with the Building Dept. Plumbing inspector on 3-Bay sink installation requirements. Copy of spec sheet for new sink is pending for our review and approval. Once installed, we can set up our pre-operation inspections. - <u>Shark Ninja</u> – Conducted pre-operation inspection in order to allow them to temporarily distribute bagged ‘to go’ lunches from their cafeteria. Lunches are pre-ordered through Trip Advisor and prepped and delivered to Shark Ninja. Shark Ninja is planning on re-opening their full-service kitchen/cafeteria in May. Additional plan review items will be submitted for our review and approval prior to that pre-operation date.
Food – Permits issued - Temp. Event Permits, etc.	5 - Food permits issued to: -Newman PTC -Moyzilla Mobile Food Truck -Shark Ninja -Knowledge Beginnings -Plugged in Band Program (Temporary)
Food Complaint/Follow-ups	0/0 – Food Complaints/Follow-ups
Housing Complaints/Follow-ups	5/5 – Housing Complaints/Follow-ups conducted at: – <u>Wingate Independent Living</u> – Emergency call came into Public Health from Police asking for assistance with a housing hoarding case. (On-going.) – <u>Gage St.</u> – Emergency call came into Public Health from Police asking for assistance with a housing hoarding case. (On-going.) – <u>Yurick Road</u> – Complainant continued to call Public Health to report excessive moisture issues in her unit. <u>UPDATE</u> – Tara issued an order to NBA Director to supply updates and copies of excessive moisture reports for this unit. Copy of report for this unit was submitted. NHA is in process of working with a remediation company to remove drywall that was found to be wet in rear bedroom and will keep us in the loop when the unit is

	ready for a re-inspection, once all remediation work is completed. Occupant is staying with a friend while her unit is being worked on. (On-going.) - <u>Capt. Robert Cook Drive</u> - A resident called to complain about reports of excessive moisture issues in her unit. Asked NHA to have remediation company in to check her unit to determine source of moisture issues. Report pending. - <u>Nehoiden Glen</u> – Report received from occupant that their bathroom that needs repairs and is structurally unsound. Needham Building Commissioner conducted follow-up inspection to verify structural soundness.
Nuisance – Complaints/ Follow-ups	4/4 – Nuisance Complaints/Follow-ups: - <u>Stephen Palmer Apts.</u> - Noise concerns are still being reported by occupant. A weeks’ worth of noise logs were submitted for review. No specific days/times were identified on logs for when this ‘banging’ noise occurs. Ally and Tara met with occupant, and during the 1.5 hrs. spent inside the occupants’ unit, no banging noises were observed. Occupant continues to work with the CATH Aging Services social workers on coming up with solutions on helping her to deal with these routine background communal living noises with neighbors living above her unit. - <u>Comella’s</u> – Received a concern from an abutting business about reports of increase in pests. Spoke to owner and had him bump his pest control service up to a weekly service. Encouraged him to work with his landlord in ensuring all potential holes and gaps in building foundation are sealed and properly maintained, to ensure pests cannot access the building. Also required stricter cleaning protocols to be followed on site to ensure all grease debris around cooking equipment are cleaned on a more frequent basis. Will continue to monitor. - <u>Wingate</u> – Concerned abutter called to report seeing pests outside by dumpsters. Spoke to Wingate Exec. Director and maintenance supervisor about reported concern. They agreed to increase exterior pest control services to help get on top of pest activity. Required Wingate to submit weekly pest control reports until the activity subsides. - <u>Valley Rd.</u> - Public Health was able to coordinate a one-time dumpster to be dropped off on site to allow the resident to dispose of excessive trash items. Long-term trash disposal was confirmed, prior to allowing dumpster, to ensure have a plan in place for future trash disposal. Resident also working with CATH Aging Services social workers.
Pool permit renewal reviews	2 - Public/Semi-public pool permit renewal reviews conducted for: - Charles River Landing pool - Rosemary Ridge Condos pool
Planning Board site plan reviews	4 - Planning Board reviews conducted for: - <u>Chapel St.</u> – Outdoor seating expansion request. - <u>Farmhouse Restaurant</u> – Outdoor seating expansion request. - <u>Hearth Pizza</u> – Outdoor seating expansion request. - <u>The James</u> – Outdoor seating expansion request.
Septic – Const. Permit (Repair)	1-Septic Construction Repair Permit issued: - <u>#44 Brookside Rd.</u> – To Bob Vey for D-Box replacement.
Septic Installer Permits/Exams issued	2 – Septic installer permits/exams issued to: - Mike Shea - Bob Vey
Septic Addition/Reno. to a Home on a Septic reviews	3 – Addition/Reno. to a Home on a Septic reviews conducted for: - <u>#21 Wellesley Ave.</u> - Memo sent to Building Dept. - <u>#260 Charles River St.</u> - Memo sent to Building Dept. - <u>#57 Gatewood Dr.</u> - Memo sent to Building Dept.

Trash Hauler permits issued	15 – Waste Trash and Recycling Hauler permit renewal reviews conducted/permits issued.
Well Permit Plan Reviews	2 – Well permit reviews conducted for: - <u>#34 Wilson Lane (Geothermal)</u> - Still ongoing. - <u>#144 Brookside Rd. (Geothermal)</u> - Still ongoing.
Zoning Board of Appeals plan reviews	2 – Zoning Board of Appeals plan reviews conducted for: - <u>#1154 Great Plain Ave.</u> - <u>#1183 Highland Ave.</u>

FY 21 Priority FBI Risk Violations Chart (By Date)

Comella's	3/5/22	4-702.11 Before use after cleaning. Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.	Dishwashing Area- 3 compartment sink not set up properly, back splash has mold. Clean properly
Servente	3/19/22	7-201.11 Storage Separation. <i>Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single use articles.</i>	Kitchen – Chemicals stored improperly. Store properly
			Kitchen – Chicken salad made from scratch one day prior at 52 degrees, discarded.
The James	3/19/22	COS 3-501.16 Proper Hot Holding Temps Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained: (1) At 57° C (135° F) or above.	Kitchen – Coconut milk-based sauce 78 ° F, re-heated to 135

Volante Farms	3/26/22	3-306.11 Food Display – Code: <i>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.</i>	Bakery Display- not protected from physical contamination. Needs alterations.
		4-102.11 Characteristics- <i>Materials that are used to make single-service and single-use articles: (a) may not: (1) allow the migration of deleterious substances, p or (2) impart colors, odors, or tastes to food; and 112 (b) shall be: (1) safe, p and (2) clean.</i>	Bakery – Food storage boxes too low to floor, had debris on them. Shelf not suitable for food storage.

Category	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	June	FY'22	FY'21	FY '20	FY' 19	FY' 18
Biotech registrations	0	0	0	1	0	0	0	0	0	0	0	0	1	0	1	1	1
Bodywork Estab. Insp.	0	0	0	0	0	5	0	0	0	0	0	0	5	6	7	14	11
Bodywork Estab. Permits	0	0	0	0	0	5	0	0	0	0	0	0	5	13	9	9	6
Bodywork Pract. Permits	0	0	0	0	0	5	1	0	0	0	0	0	6	12	23	21	22
COVID 19 Complaints	0	1	1	0	0	1	0	0	0	0	0	0	3	123	0	0	0
COVID 19 Follow Ups	0	1	1	0	0	1	0	0	0	0	0	0	3	122	0	0	0
Demo reviews	8	8	11	9	0	3	11	8	9	0	0	0	67	76	73	104	105
Domestic Animal permits	3	1	0	1	0	0	0	0	0	0	0	0	5	29	1	21	19
Domestic Animal Inspections	0	3	3	2	0	0	1	0	0	0	0	0	9	8	3	22	3
Food Service Routine insp.	16	24	14	10	16	17	7	15	31	0	0	0	150	134	149	200	225
Food Service Pre-oper. Insp.	5	0	5	4	0	0	0	1	1	0	0	0	16	16	48	12	32
Retail Food Routine insp. Or 6 month check in	0	0	1	2	2	2	1	2	1	0	0	0	11	12	33	46	60
Residential Kitchen Routine insp.	0	2	1	0	0	0	0	1	0	0	0	0	4	5	3	6	8
Mobile Routine insp.	0	0	1	0	0	0	0	0	1	0	0	0	2	10	4	17	13
Food Service Re-insp.	0	0	0	2	2	5	3	0	0	0	0	0	12	7	21	28	53
Food Establishment Annual/Seasonal Permits	4	1	0	1	62	56	7	0	4	0	0	0	135	134	155	140	171
Temp. food permits	1	2	10	5	0	0	0	0	5	0	0	0	23	9	67	134	163
Temp. food inspections	1	1	3	1	0	0	0	0	1	0	0	0	7	3	10	37	29
Farmers Market permits	3	1	0	0	0	0	0	0	0	0	0	0	4	15	14	14	14
Farmers Market insp.	31	24	33	45	0	0	0	0	0	0	0	0	133	124	158	229	127
Food Complaints	2	0	1	2	2	1	1	1	0	0	0	0	10	7	49	18	20
Follow-ups food complaints	2	0	1	2	2	1	1	1	0	0	0	0	10	8	48	21	21
Food Service Plan Reviews	2	2	1	1	0	0	1	0	1	0	0	0	8	12	14	20	42
Food Service Admin. Hearings	0	0	0	0	1	0	0	1	0	0	0	0	2	1	3	0	0
Grease/ Septage Hauler Permits	0	0	1	0	7	9	4	0	0	0	0	0	21	13	20	21	24
Housing (Chap II Housing) Annual routine inspection	0	0	0	7	0	0	0	0	0	0	0	0	7	7	7	0	14
Housing Follow-up insp.	1	0	0	0	0	0	0	0	0	0	0	0	1	2	0	0	5
Housing New Complaint	3	1	6	5	1	4	5	4	4	0	0	0	33	40	41	22	22
Housing Follow-ups	9	3	6	8	3	4	5	4	5	0	0	0	47	63	56	28	24
Hotel Annual inspection	0	0	0	0	0	3	0	0	0	0	0	0	3	3	3	3	3
Hotel Follow-ups	0	0	0	0	0	0	0	0	0	0	0	0	0	1	15	0	0
Nuisance Complaints	8	6	5	3	0	2	2	1	4	0	0	0	31	45	34	55	42
Nuisance Follow-ups	7	8	6	3	2	2	2	1	4	0	0	0	35	60	55	69	42
Pool inspections	0	1	0	0	0	6	0	0	0	0	0	0	7	15	13	20	12
Pool Follow up inspections	0	1	0	0	0	1	0	0	0	0	0	0	2	5	3	12	7
Pool permits	0	1	0	0	0	5	2	0	0	0	0	0	8	17	11	19	12
Pool plan reviews	0	0	0	0	0	0	0	0	0	0	0	0	0	5	0	3	44
Pool variances	0	1	0	0	0	4	0	0	0	0	0	0	5	5	6	5	7
Septic Abandonment	1	1	1	2	0	0	1	2	0	0	0	0	8	17	21	9	5

Category	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	June	FY'22	FY'21	FY '20	FY' 19	FY' 18
Addition to a home on a septic plan rev/approval	0	3	2	1	3	0	1	1	3	0	0	0	14	5	5	2	2
Septic Install. Insp.	0	2	2	4	0	4	2	0	0	0	0	0	14	11	13	21	28
Septic COC for repairs	0	1	0	0	0	0	0	0	0	0	0	0	1	2	5	3	1
Septic COC for complete septic system	0	0	0	1	1	1	0	0	0	0	0	0	3	1	3	4	3
Septic Info. requests	5	4	3	6	5	6	4	5	10	0	0	0	48	86	61	62	51
Septic Soil/Perc Test.	1	0	0	0	0	1	0	0	0	0	0	0	2	8	1	1	2
Septic Const. permits	0	0	2	0	0	1	0	0	1	0	0	0	4	6	6	6	5
Septic Installer permits	0	0	1	0	0	4	1	0	2	0	0	0	8	8	6	8	9
Septic Installer Tests	0	0	1	0	0	1	1	0	0	0	0	0	3	3	2	5	3
Septic Deed Restrict.	0	0	0	0	0	0	0	0	0	0	0	0	0	4	1	1	3
Septic Plan reviews	1	3	3	4	2	1	1	1	0	0	0	0	16	14	8	9	23
Septic Trench permits	0	1	1	2	0	1	0	0	2	0	0	0	7				
Disposal of Sharps permits	0	0	0	0	2	4	1	0	0	0	0	0	7	8	7	7	9
Disposal of Sharps Inspections	0	0	0	1	2	4	1	0	0	0	0	0	8	8	7	7	7
Planning Board Subdivision Sp Permit Plan reviews/Insp. of lots	0	1	1	1	1	1	2	6	4	0	0	0	17	20	4	1	1
Subdivision Bond Releases	0	0	0	0	0	0	0	0	0	0	0	0	0	1	0	1	0
Special Permit/Zoning	2	1	0	1	3	1	1	2	2	0	0	0	13	18	17	34	15
Tobacco permits	0	0	0	0	2	4	0	0	0	0	0	0	6	7	10	10	11
Tobacco Routine insp	0	0	0	0	6	0	0	0	0	0	0	0	6	7	8	14	18
Tobacco Follow-up insp.	0	0	0	0	0	0	0	0	0	0	0	0	0	1	8	3	3
Tobacco Compliance checks	0	0	0	6	0	0	0	0	0	0	0	0	6	6	30	30	41
Tobacco complaints	0	0	0	0	0	0	0	0	0	0	0	0	0	0	2	3	4
Tobacco Compl. follow-ups	0	0	0	0	0	0	0	0	0	0	0	0	0	0	1	3	4
Trash Hauler permits	0	0	0	0	1	0	0	0	15	0	0	0	16	16	15	17	14
Medical Waste Hauler permits	0	0	0	0	2	0	0	0	0	0	0	0	2	2	2	2	1
Well - Plan Reviews, Permission to drill letters, Insp.	3	0	0	0	1	2	1	0	2	0	0	0	9	11	2	6	2
Well Permits	3	0	0	0	0	0	0	0	0	0	0	0	3	1	1	1	0



Needham Public Health Division

March 2022



Unit: Shared Services Grants – Public Health Excellence and Contact Tracing

Date: 4/27/2022

Staff members: Diana Acosta, Roland Abuntori, Michaela Bucca, Kendy Valbrun

Activities and Accomplishments

Activity	Notes
Staffing	On February 28, 2022, Diana Acosta began her role as the Shared Public Health Services Grant Project Manager. She will be managing the Public Health Excellence Grant as well as the Contact Tracing Grant. Roland Abuntori also began as a Part-time Environmental Health Agent.
Trainings	Roland has begun Standard 2 Training under the FDA's Voluntary National Retail Food Regulatory Program Standards. He was enrolled to take the ServSafe Food Protection Manager course and Certified Pool & Spa Operator course. Diana attended the MEHA Title 5 Seminar. Diana conducted a joint food inspection with Ally Littlefield at Hazel's Bakery and a reinspection at Sweet Tomatoes Pizza. and Roland conducted joint food inspections for the Needham Golf Club, the Moyzilla Food Truck, and Fundamentally Nuts.
PurpleAir Sensor Project	10 PurpleAir sensors have been received from the Department of Environmental Protection. Diana and Roland met with Mark Healy of Pollard Middle School and Kathleen Ward Brown to plan out where to set up sensors at Pollard. Diana has reached out to the Needham Housing Authority to set up a sensor.

Other work:

- Diana met with Medfield's Town Administrator, Kristine Trierwiler, Medfield's Public Health Nurse, Brenda Healy, and Kay Peterson of Dover's Board of Health to introduce and discuss the Public Health Excellence grant.