

**Burlington Board of Health
Minutes – Regular Meeting
Tuesday, December 8, 2009**

Board Members Present: Terry McSweeney, Chair; Ed Weiner, Ph.D, Vice-Chair; Jim Dion; Cathy Read, Ph.D, RN; Wayne Saltsman, M.D., Ph.D

Staff Members Present: Sharon Walker Mastenbrook, Director of Public Health; Heidi Porter, Environmental Engineer; Marlene Johnson, Health Agent

The regular meeting was called to order at 7:00 p.m.

APPROVAL OF MINUTES – November 10, 2009

Motion: To approve the minutes of November 10, 2009 with one correction: to strike the words “*internet*” under the topic of Fine Chokolader on page 2. (Dr. Saltsman; second: Mr. Dion).
Approved: 5-0-0

VARIANCE

▶ ***Truffles, 75 Middlesex Turnpike, External Grease Trap***

Georgette Boucai, owner, was present representing Truffles. Ms. Johnson explained that Truffles would be located at the Burlington Mall and would be selling candy, fudge and gelato. No food preparation will take place on the site, except for the melting of chocolate for dipping fruit. The owner is hopeful that the store will open in January. There will be a three-bay compartment sink with an internal grease trap. Ms. Boucai is seeking BOH approval for a variance from regulations requiring an external grease trap. Ms. Johnson stated that her standard recommendation is to deny the request because this food establishment will be preparing foods containing fats, oils and grease. The BOH decided to grant a one-year variance reminding the applicant of the conditions of the variance.

Motion: To grant a temporary, one year variance to Truffles, 75 Middlesex Turnpike, with the standard conditions. The proponent must appear before the BOH in one year to discuss the possible granting of a permanent variance (Dr. Weiner; second: Dr. Saltsman). **Approved: 5-0-0**

VARIANCE

▶ ***Corporate Chefs, 3 Van De Graaff Drive - External Grease Trap***

Kathy Randolph, District Manager, Corporate Chefs, was present to request BOH approval for a variance from regulations requiring an external grease trap. Ms. Johnson stated that Corporate Chefs is a contract food service provider retained by the management company of 3 Van de Graaff Drive, an office building in an office park off South Bedford Road. They will be operating Monday – Friday serving breakfast and lunch for those the office workers.

Ms. Johnson stated that her standard recommendation is to deny the request because this food establishment will be preparing foods containing fats, oils and grease. The BOH decided to grant a one-year variance reminding the applicant of the conditions of the variance.

Motion: To grant a temporary, one year variance to Corporate Chefs, 3 Van De Graaff Drive, with the standard conditions. The proponent must appear before the BOH in one year to discuss the possible granting of a permanent variance (Dr. Weiner; second: Mr. Dion). **Approved: 5-0-0**

HEARING

▶ ***Burlington House of Pizza, 114 Cambridge Street – Time Extension for Internal Grease Trap Replacement***

George Zacharakis, General Manager, Burlington House of Pizza, was present. Ms. Johnson explained that during a routine inspection, it appeared that the existing internal grease trap was undersized. This was confirmed by the town's plumbing inspector, thus the existing grease trap did not meet current plumbing code regulations. Ms. Johnson added that the Burlington House of Pizza was given six months to correct the situation. Mr. Zacharakis explained that for various reasons, he could not get a plumber to commit in time to meet the date of the order of correction and was requesting approval for a 60-day extension.

Ms. Johnson said that the general sanitation and food safety at this establishment has been excellent. One warning ticket was issued in June when no log was located. A recent inspection confirmed that their log is now in order.

Ms. Johnson's recommendations were:

- to allow for only one extension,
- to provide a copy of the specification sheet for the interior grease trap,
- and that an on-site log is consistently maintained. If these conditions are not met, another appearance before the BOH would be required.

Motion: To approve a 60-day extension, to February 23, 2009, to install a properly sized interior grease trap and to abide by the above-stated conditions (Mr. Dion; second: Dr. Read).

Approved: 5-0-0

STAFF REPORTS

▶ **Health Agent's Report**

Cheng's Wok: Ms. Johnson reported that on November 14, 2009, Cheng's Wok had a small fire when a wok was left unattended. Mr. McSweeney responded on behalf of the BOH, and the kitchen remained closed until the following day.

Food Permit Renewals: Ms. Johnson reported that both Crate and Barrel and Sears had paid their \$50.00 fine for late renewal of their food permit.

Training: Ms. Johnson attended the MA Association of Health Board certification program for MA Boards of Health which was held in Marlborough on November 21. The MAHB supports boards of health through various programs of instruction to assist boards in meeting their responsibilities. Ms. Mastenbrook added that the training course is worthwhile and available to both the staff and members of boards of health.

Motion: To accept the Health Agent's report as submitted (Dr. Weiner; second: Dr. Saltsman).

Approved: 5-0-0

► **Director of Public Health's Report**

21 Peach Orchard Road: Upon a request for an update, the Director stated that there was nothing new to report at this time. The management company for this address, she said, had been served with a 30-day notice of compliance, but the date of compliance has not yet expired. The Burlington Fire Department is expected to conduct an inspection, but she has not yet received an inspection report.

Flu Clinics/BCAT-Notification Banner: Ms. Mastenbrook explained that a banner was at the bottom of the screen for tonight's meeting announcing two H1N1 Flu Clinics, December 15 and 17. There is a sufficient amount of vaccines available but appointments are still necessary. Both injection and mist will be available. Information, she said, is also contained on the BOH website. The December 9 flu clinic is fully booked with 250 expected. Dr. Weiner emphasized that the vaccines were available to all and that there was a sufficient amount to serve the Burlington community.

MRC Training: Ms. Mastenbrook attended the 2009 MRC Region I & II Training Summit held November 18-20, 2009. MRC's from all over New England were present to discuss their activities. The Director and BOH members congratulated the Burlington MRC for their accomplishments.

MRC Volunteers: The Director explained that the volunteers are trained to treat a significant amount of individuals in a given hour and that treatment goals are being met. The Seasonal and H1N1 doses provided was reviewed as well as the cost savings to the Town through the use of the MRC volunteers. Burlington is in line with the National goals of Healthy People 2010.

Outreach: Specific groups, including churches, nursery schools and public schools were provided with routine flu clinic notifications.

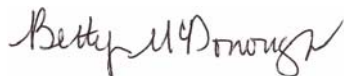
Technology Changes: New changes in technology are expected to be discussed at the upcoming January Town Meeting.

Motion: To accept the Director of Public Health's report (Mr. Dion; second: Dr. Saltsman).

Approved: 5-0-0

Motion: To adjourn at 7:50 p.m.

Respectfully Submitted,



Betty McDonough, Recording Secretary