

Dudley Board of Health

Meeting Minutes

March 19, 2024

The regularly scheduled meeting of the Dudley Board of Health was called to order at 5:30PM by Chairman Roberta Johnson. Recording of meeting was acknowledged and the pledge recited.

Members Present: Roberta Johnson – Chairman, Jennifer Cournoyer, Heather Arnold

Also Present: Patrick Hannon – Health Agent, Jeffrey Blake – Town of Dudley Counsel, Nicholas Adamopoulos – Subway Counsel, Lauren Dobson – Subway employee, Rakesh Patel – Owner of Subway, Melissa Cater of 58 Brandon Road, Adam Essex and Jessica Graves of 2 Leonard Ave

**Documents physically identified, discussed, considered, or voted by the Board:**

Subway inspection report December 29, 2023

Subway inspection report December 30, 2023

Subway inspection report February 24, 2024

Summary of violations and closure March 3, 2024

Letter from Rakesh Patel requesting a more detailed summary of violations and closure March 3, 2024

Revised Summary of Violations and closure March 6, 2024

Subway corporate inspection dated March 24, 2023

Subway corporate inspection dated June 19, 2023

Subway corporate inspection dated August 1, 2023

Subway corporate inspection dated October 17, 2023

Dean & Sons Refrigeration Invoice dated 03/01/2024.

Food Temperature Recording Log

February 20, 2024, meeting minutes

March 13, 2024, meeting minutes

Proposed Rental Housing Regulation

**Approval of Minutes: February 20, 2024, and March 13, 2024**

*Jennifer Cournoyer makes a motion to approve the minutes as written from February 20, 2024, and March 13, 2024.*

*Heather Arnold seconds the motion*

*Board Votes – Passes Unanimously*

**Meeting Mail**: None

**New Business:**

**Continuance of Public Hearing for Subway**

*Jennifer Cournoyer makes a motion to reopen the public hearing.*

*Heather Arnold seconds the motion*

*Board Votes – Passes Unanimously*

*Jeffrey Blake swears in all witnesses testifying.*

Patrick Hannon – My first inspection started at 5:59 PM December 23, 2023. I encountered a young lady working by herself. I waited for customers to leave and after they left, I advised her I was from the board of health. I started going through the basics of an inspection.

-I asked her if she knew how to take the temperatures of the hot and cold items and she said she did not.

-I asked her if she was a certified food service manager and trained in allergen awareness and she said she was not.

-I asked her if she has had any training on taking temperatures and she said she has not.

-I went into the walk-in cooler and everything looked in order. Overall, the store was clean.

Left an order for the following:

-A certified food service manager shall be on site whenever food is being served. Date to correct was immediately.

-Staff shall be allergy awareness trained. Date to correct was immediately.

-The owner should be showing time and temperature logs every two hours. Two hours is frequent, but I walked into a situation where the employee knew nothing about food safety. Date to correct was immediately.

*Official order of correction is read by Patrick Hannon*

Patrick Hannon - This order was not appealed which makes it a standing order under the food code.

Inspection conducted December 30, 2023

Patrick Hannon - The owner was present. There was only one violation of time and temperature. I complimented him on how neat and organized his store was, but I wasn’t aware of the underlining situation. I issued an order to correct cold holding temperatures but that was all that was issued at that time.

Patrick Hannon - I drove by 3-4 times after that inspection, all at night to see that the owner was following the order of having an onsite food safety manager there. He was not.

Inspection conducted February 24, 2024

Patrick Hannon - I always try to give people time to correct their violations. I didn’t want to go in and make the young girl feel intimidated. I still noticed that there wasn’t a food service manager on during that time. I asked Lauren about the temperature logs that day and she didn’t know anything about them. There was a new girl there named Gabriella. I told Gabriella that I had a complaint that morning. Someone had called that subway had been reusing the paper liners used to make the sandwiches on. That is a food safety violation. Gabriella confirmed that yes, he was. She stated that the owner was “disgusting”. She showed me some things throughout the store. She was told for the meatballs they push the button twice on the microwave and put them in the hot holding unit and that was not the right way. She herself was not trained properly.

Some of the violations were:

-Person in charge does not demonstrate knowledge of the food code.

-Preventing contamination by hands.

-Required records available. I asked her if time and temperature logs were available, and she thought they were in the office and then she couldn’t find them. She couldn’t answer the questions about food safety. She wasn’t trained properly.

-She wasn’t trained in how to take temperatures and could not answer properly. I took the time to show her how to do it.

-The next thing I ask for in every establishment is to provide a consumer advisory. There was not anything visible in the store.

-Prevention of food contamination from hair restraints. They were not wearing a hat or hair net.

-When I got to the ware washing facilities there was a three bay sink but Gabriella couldn’t tell me the proper temperature to clean.

-I asked her if she had signed the employee sickness form and she did not.

-When I got to the temperature the cold temperatures were too hot and the hot temperatures were too cold. A continuous problem.

Patrick Hannon - I got a message from Amanda that Lauren was in the office with a police officer to meet with me. The next day Lauren came back. She informed me that she was talking to Gabriella, and she wanted to let me know that she had been taking pictures of the things going on. I saved the ones that made it through our fire wall.

*Pictures are reviewed.*

Patrick Hannon - Subway does have their own food requirements. Some are stricter than ours and some are not. One of the common denominators of food borne illnesses in town has been meatballs. I explained to Lauren when she came in to show me these pictures that she was probably going to be out of a job, and she didn’t care. She felt very strongly about this. I went the next night after our meeting. I put the two closed orders on the door. Gabriella and Lauren were relieved. They were smiling and very relieved that this was finally done. Mr. Patel sent a letter to the office on March 3rd requesting more specifics on what the violations were. He asked for copies of the inspection reports, orders, notices, and photographic evidence. I sent him the pictures we used tonight. I didn’t send him any other ones not shown. So, in keeping with his request, I sent him a revised enforcement order. There copy went out on letterhead. I spelled out the violations in the revised order. We then set up the meetings and here we are. Ther person who took the pictures is here tonight in case anyone wants to dispute that the pictures weren’t of that subway.

*Jeffrey Blake brings up Lauren Dobson*

Jeffrey Blake – Did you work for this subway?

Lauren Dobson – confirms yes.

Jeffrey Blake – Were you sitting in the audience looking at the pictures presented here?

Lauren Dobson – yes, I took all those videos and pictures.

Jeffrey Blake – It appeared that there was a fair amount of rotting food. Did the owner know about the rotting food that you were slicing?

Lauren Dobson – yes it was consistent coming in. They were in the store in the mornings and left it there for us to use at night.

Jeffrey Blake – Did you make him aware that you were cutting up rotting food?

Lauren Dobson – yes whenever I would show them towards the beginning, they would tell me to cut off part of it and eventually I just stopped showing them.

Jeffrey Blake – Why did you feel it was important to take pictures of this?

Lauren Dobson – I didn’t know what to do with it but I knew it would help me be able to figure things out

Jeffrey Blake – Did you think it was wrong for him to be selling that stuff?

Lauren Dobson – Yes. I also thought it was wrong for me to take the pictures. I didn’t know if I could do anything about it, but I knew there would be no proof if it wasn’t for those.

Jeffrey Blake – Do you have a timeframe roughly for when those pictures were taken?

Lauren Dobson – I have them all in my phone. They are dated from 2022 to right before the shutdown.

Jeffrey Blake – One of the stainless-steel containers had your initials on them.

Lauren Dobson – One of the ones that he presented was the two that I did. Then the next picture showed that they changed the one on the floor.

Jeffrey Blake – Was it just altering the dates on there or were they changing the food as well.

Lauren Dobson – No it would be the same bin. They would maybe add to it, but the bin was never changed.

Jeffrey Blake – Did you yourself notice the moldy food?

Lauren Dobson – Yes, I took the videos of the food.

Jeffrey Blake – What would you do if you saw it would you throw it away?

Lauren Dobson – Yes, I would throw it away. I did show them when it would come up in the beginning, but they wouldn’t want me to throw it away only when it was a lot worse.

Nicholas Adamopoulos – there was a photo of a text message. It shows the picture of the bad cucumbers that never was delivered. So, without seeing the actual photo he told you to go find a clean cucumber.

Lauren Dobson – I wasn’t sure that it went through, but he had seen them other times and knew they were bad.

Nicholas Adamopoulos – So these never actually made it out to the people?

Lauren Dobson – I would only throw them away when he wasn’t there. If he was there, I wouldn’t have gotten to do that.

Nicholas Adamopoulos – Did you take any of these photos while he was there?

Lauren Dobson – Yes, the most recent ones I took while he was there. I stopped caring to hide it. So, he knew I was taking them.

Nicholas Adamopoulos -Would he take food that was bad to the back and discard it?

Lauren – No

Nicholas Adamopoulos – Did he ever tell you that ultimately when those bad peppers come in to throw them away?

Lauren – No

Nicholas Adamopoulos – Did you put the dates on there yourself?

Lauren – Whenever I could yes

Nicholas Adamopoulos – Did you ever communicate with Mr. Hannon prior to sitting with him in his office that day.

Lauren – I emailed him to get to the office and speak with him but never before that.

Nicholas Adamopoulos – Mr. Hannon there is no regulation that specifically states that there has to be a two-hour food log, is that correct?

Patrick Hannon – I ordered them to do it every two hours and that was an order that was not appealed. There is no regulation, but I have authority to request stricter compliance.

Nicholas Adamopoulos – Is there any regulation that states there needs to be a food log maintained whatsoever?

Patrick Hannon – Yes there is, and it is every four hours.

Nicholas Adamopoulos – Are you aware that Subway has their own regulation, and it is twice a day.

Patrick – Yes, the subway representative told me they require the temperatures be checked on the meatballs twice a day.

Nicholas Adamopoulos – You viewed a food log at some point, correct?

Patrick Hannon – They were never available when I went in. I only went by what the subway representative told me.

Nicholas Adamopoulos – Besides that date in December did you ever go in and do an inspection while the owner was there?

Patrick Hannon – I only went there at night the owner was never there, the employee was there alone. Does he have food logs to present today showing the temperatures logged every two hours.

Nicholas Adamopoulos – He does have food logs indicating the temperatures being taken twice a day like Subway told them to do, not every two hours.

Nicholas Adamopoulos – When you did your inspections you didn’t notice any food that matched the pictures correct?

Patrick Hannon – I did I pointed out the cucumbers to Mr. Patel in my daytime inspection, but it is not in my report.

Jennifer Cournoyer – What does the state of MA Food Code require? It’s every four hours correct and that trumps everything right?

Patrick Hannon – Yes

Nicholas Adamopoulos - The owner has indicated that whenever bad food came in the employees were instructed to discard that food. There have been no reports that have been presented tonight that anyone has gotten sick off Subway food. I also want to present to you that there is a food log that has been done twice a day like Subway has told them they had to do. We have all the inspections that Subway has done themselves. The day after they became aware that the cold temperatures were not in compliance, they had their cooler fixed to make the temperatures come down to where they needed to be. We also make sure that all the signage that Mr. Hannon requested was put up. My clients have asked Mr. Hannon to come back to show him that they have come into compliance, and they have not been given that chance. This is a store that’s been in town for 14 years. They are adamant that all the food that comes in is ordered by subway themselves. They are adamant that whenever they were told there was bad food, they instructed their employees to discard that food. I ultimately go back to the text message that he didn’t even see the cucumbers. The owner is going to be there from opening to closing until they can train someone. I also went over with them that is also not enough they have to train their employees. They have addressed the hot well which was 2-3 degrees lower than it was supposed to be. There is no food currently in the establishment due to the long shut down. They are aware that they must get the employees trained. They are here today to say that they have been a business in this town for a long time and this is their first time having this issue. They do not want to have this issue again. They are not trying to hide anything. They were not aware that these pictures were even out there. They are asking the board to take into consideration all that they have done since February 29th. They are asking the board to allow the store to be open with any future inspections Mr. Hannon deems necessary. They agree to do every two hours temperature checks if the board deems necessary. They only ask if the board goes that way, they are given time to get food back in the building. We are not coming here today to argue with any of the reports. We are here today to lay forth all the steps the establishment has taken. They are aware now after numerous times sitting down with me of the requirements of training their employees need. We ask that you allow them to open and show that they have come back to compliance.

Jennifer Cournoyer – You stated that the food logs here are twice a day. The food code state says it must be done every four hours. They should have been following the state of MA food code regardless of what subway told them to do. Back on December 29 they were given an order to test the temperatures every two hours and they did not do that. Why did it take us to shut them down for them to decide that they have to act upon this?

Nicholas Adamopoulos – Their stance was they had information from Subway franchise that said this was what they were supposed to do, and they never mentioned that those logs were not taken correctly. They did not know that when there was an order from the agent that trumps Subway, and they are supposed to follow that.

Jennifer Cournoyer – The state food code trumps Subway. When they get violation after violation, and they did nothing to correct it, that is an insult to us.

Nicholas Adamopoulos – They did take immediate steps to address the issues after they found out that they were shut down. I do believe from my conversation with them that the SOP from Subway is what they were told to follow, and they believed they were doing the right thing.

Jennifer Cournoyer – We have had restaurants that do something about it when we give them violations the first time. Why did it take three times?

Patrick Hannon – Just a clarification. There was no request for reinspection. Amanda handles all those phone calls and as of today there are not any requests as of today.

Nicholas Adamopoulos – On 12/29 there was the 13-14 Violations. On 12/30 everything else was fixed. Except for that one. On 02/29 there was no reinspection, just shut down. We don’t know what order that store was in because it was an emergency shutdown. They have been attempting to get a reinspection done since March 1st.

Roberta Johnson – There were some concerns in the inspections that Subway did themselves. Why is there no follow up inspection report?

Nicholas Adamopoulos – They do give them a 15-day window for correction, but they do not give a report for that repeat inspection.

Patrick Hannon – When Mr. Patel came in after the store was closed, he met with me in Amanda’s office. He admitted that these pictures were accurate, he apologized and asked me to give him one more chance. I gave him three chances with orders that Mr. Patel did not comply with or respond to. His best answer was I told those girls to get certified. He should have taken the steps to sign them up for the course and pay the fee.

Jennifer Cournoyer – Are the owners serve safe and allergen trained. By reusing the same sheet does he realize that is cross contamination and can be an issue of allergies.

Nicholas Adamopoulos – I read through the report, we went over all of it. He understands if he is reusing them, that it is an issue. He is the only person there right now that is serve safe certified. He would investigate getting the others trained and allergen certified. I’m not calling anyone a liar. I’m taking what Mr. Hannon has put in his presentation as accurate and I have discussed it with Mr. Patel, and he is now aware of what he needs to be doing.

Jennifer Cournoyer – I don’t know if you can answer this. There was a picture of the bottom of a cheese container with mold on it. How does that happen?

*Rakesh Patel is sworn in.*

Rakesh Patel – If it is mold, I don’t know what happened. Every day we change the container, so I don’t think it was mold, I think it was water or something on the bottom. I don’t think it is going to be moldy after one day.

Jennifer Cournoyer – Does the container no longer have anything on the bottom of it? You said you clean the containers every day. Where does the food go, and do you wash that every night? Is that meatball container with the burnt sauce something that is washed every night?

Rakesh Patel - Not every night. Sometimes the employees put it in the cooler but in the morning, we throw it out and use new containers.

Jennifer Cournoyer – the picture shown tonight has it is caked on in the meatball container. I’m trying to figure out why it looked like that.

Rakesh Patel – I don’t know where she took the picture. We don’t reuse the same container of meatballs. We throw them away and start a new one.

Patrick Hannon – The subway corporate guy came here he looked at this picture and said, “that is 12 hours”. At the end of the day, it needs to be cooled down to proper temperature which takes two hours then put away in the fridge. Subway serves a highly susceptible population. You will not get that from 4 hours of sauce sitting in there. The liner bags are designed to be on the hot holding table but only for 4 hours.

Patrick Hannon - Subway does have a retrofit for their cold holding units. I believe it’s called fresh lock lid. It has been delayed in putting it on. I have gotten two different stories from the subway corporate so I think he may be backing out a little.

Rakesh Patel – I have already contacted Subway regarding the fresh lock lid.

*Email from Lisa at subway is read.*

Melissa Carter - We occasionally eat at subway and as soon as you walk in its clean as a whistle but how do we know we aren’t going to get any of that rotted food if they reopen. That’s scary to have my children eating at a place and know that the food was not fresh. I’ve worked with my father before and it wasn’t up to me to get safety certified, it was up to the manager. I just can’t say it enough Subway has a very big name, and I don’t know if I want to go eat at any other subway. Personally, Dudley is a nice town and it’s nice to finally know that we have a board of health inspector, who is doing their job. Maybe start the restaurant off with probation I don’t know. It’s a shame but it’s also safety.

Jennifer Cournoyer – I have been on the board of health for a long time and unfortunately over the past several years during covid we have not had a health agent dedicated to Dudley. We have not had one at all or shared with another town at times. We had no one to do the food inspections. Unfortunately, all the restaurants in town got used to no one being there to inspect. Two of us are serve safe certified and so is Amanda so we know what we are talking about when we need to discuss it. We have shut down restaurants in the past. The food code should be followed, and we are here to make sure he is doing that. I want the public to know we don’t take things lightly. He informs us of the inspections that he is conducting, we take this very seriously and we are happy that things are being followed now as they should have been all along.

*Jennifer makes a motion to close the evidentiary part of the hearing.*

*Heather seconds the motion*

*Board votes passes.*

Jeffrey Blake - Now no further evidence will be taken. So, the issues before you are you could give a warning, you can suspend the food permit, or you could revoke the food permit.

*Jeffrey Blake reads to the board reasons they can suspend the food permit.*

*Jeffrey Blake reads to the board reasons they can revoke the food permit.*

Jennifer Cournoyer – I voiced my concern earlier that it took us to shut them down before any contact was made. My big issue is the temperatures. The pictures we saw were horrible. If you are serving good food, then the temperatures are a big thing.

Heather Arnold - I agree that the food temperatures were a big issue.

Roberta Johnson – If we do the suspension does that mean they can make corrections?

Jeffrey Blake – You could certainly suspend it until such time as all conditions have been met.

Jennifer Cournoyer – I guess one of my other questions is, if you do a suspension and you allow them to reopen can you have the reopen with contingencies, hot and cold must be checked every two hours, increased inspections.

Jeffrey Blake – You can suspend the license with conditions. If there are violations, you would have them come back in. There were serious violations, and repeated violations. It is your call, but you can certainly do that.

Jennifer Cournoyer – How do we control the bad food getting into the containers?

Roberta Johnson - I don’t know if I’m willing to take that chance. We must come to an agreement.

Jennifer Cournoyer – They weren’t aware of the code, which is bothersome and in my years on the board this is the first time there was nothing done after the inspections, only after they got shut down which concerns me.

*Jennifer Cournoyer makes a motion to revoke the license for Seema Sub Shop LLC d/b/a Subway for serious and repeated violations of the food code as outlined in the health agent’s report.*

*Heather Arnold seconds the motion*

*Board Votes – passes unanimously.*

**2 Leonard Ave Continuance**

Patrick Hannon – They did a good job of complying in the beginning. I thought the last meeting that parking one tow truck was not a big deal. Most of the vehicles were gone in the two weeks after our last meeting. I have been going daily checking and there are some trucks that are still there. I feel like he doesn’t want to do it all.

Adam Essex – The pickup truck he is referring to is my truck that I drive when I’m not working. Yes, it’s in the road. I don’t see why I can’t park a registered vehicle in the road. I did ask Patrick if he was talking about my personal vehicles, and he said personal vehicles were fine. I do have a place that I have rented that starts with a lease on April 1st. I’ve spent a lot of money and figured this out and I think we are pulling at strings now.

Jennifer Cournoyer – refresh my memory of what trucks that you have.

Adam Essex - There is one tow truck at my house, a pickup truck is a ford F350.

Patrick Hannon – having a SR plate is only valid at certain times of the year. If there is a place to park the other trucks, he should be able to park this truck.

Patrick Hannon – the complaint was that even though you are zoned for business there is not room to park commercial vehicles.

Patrick Hannon – If the SR plate has been changed to a year around plate, I am ok with that. My suggestion is let me talk to the PD tomorrow. I couldn’t find anything on the date restrictions. If the one truck is registered year-round then I am fine with that. I think the neighbors got a lot of relief with the things that he did do.

Roberta Johnson – Regardless of the plates if he takes the plow off so it’s not in the way is everything settled.

Patrick Hannon – Yes, I feel that is a fair agreement.

Adam Essex – I do as well.

Jennifer Cournoyer – If it’s not blatantly in your face as commercial it’s fine. You have one tow truck on your property, and you have found a place to park the other vehicles and I do appreciate everything that you have done.

**Proposed housing regulation.**

Patrick Hannon - This came about me getting involved in the housing inspections. I am finding that we have several different classes of rental homes and several different classes of renters. This regulation comes from a template from the ma association of boards of health. These are regulations that are already in place but not being enforced because we didn’t have an agent and are not being observed by homeowners because there was no agent. I’ve received phone calls from people with housing complaints that were over a year old telling me how useless the board of health was because they couldn’t help them with their housing complaints. A family that had two small kids in the house didn’t have any heating in the house since December 15th. They had one oil tank that was shared. That is something that’s illegal and against the housing code. The oil tank in January got filled by the landlord and about four days later I got a phone call from the fire department that there was a release of oil in the basement, and I had to get there. There was oil all around the furnace and the back of the furnace and the top of the furnace. We both noticed that the oil coming out of the furnace was red. Home heating oil is yellow. Someone brought diesel there and either filled it with that or poured it on there to make another complaint. I always advocate for the tenant until I find out that the tenant is being untruthful.

Patrick Hannon - The MAHB website had a model code. The only thing that is different is in the back. Everything else is in the housing code that is all supposed to be followed now but they are not.

These are for non-owner-occupied units. One of the ideas that came to mind was to have the board of health inspect any housing unit before renting or re-renting. That is to protect the owner and the person renting it. Tenants are damaging the apartments so this will help us to determine that things are in good shape before the units are rented.

Patrick Hannon - The next idea was for the inspector to verify that the common place meets standards.

The minimum is not being done and renters are being treated as substandard residents. My other suggestion was that we have the rental units register with the BOH, so we have all that information. They should be providing proof of liability insurance with the town of Dudley listed. The town could be sued if we don’t.

Looking at the inspections in the past few years we have an inspection in there that is over a year old at Wysocki Drive. The only thing in there is a comment from the regional health inspector that says, “I’m disappointed you didn’t make the appointment” There is no follow up action taken and going on for a year.

No rental units may be occupied until occupancy permits are issued by the BOH. We inspect restaurants. Why wouldn’t we inspect our rental units. The landlord should be paying for the inspections not the taxpayers who are paying it now because I must go out multiple times a year.

Patrick Hannon -All residential rental units shall be in substantial compliance. They file an application with a certificate of compliance for each residential unit but only must register the building once.

The application fee would be 100.00. If there is a change in occupancy there would be an inspection in case the occupants damaged the apartment, or the landlord didn’t fix things, so they moved out.

If there is a complaint and violations are found and documented there would be a 100.00 fee for that inspection. Violations documented after the first inspection on reinspection is another 100.00. If we must keep coming back until you get it, then it will be 100.00 each time.

Existing rental units would have until August 15 of 2024 to register and have that inspection. You can extend that date if you wish. Any vacant or non-compliant units shall get an occupancy permit within 30 days. There has been a lot of misinformation on Facebook regarding this proposal.

Jennifer Cournoyer – This is the first time that you have gone over this with us. We can take this home and make our notes and the public hearing will be next month on April 16th. Everything before the local requirements is already under the housing code. We will be happy to hear anyone’s thoughts at that time.

Patrick Hannon – This document is on the board of health website.

**Discussion on ending paper applications.**

Patrick Hannon - We should not be putting any liability on the town. There is a computer at the department desk. We are available to do it with them, but they must do it themselves. We shouldn’t be doing it anymore.

*Jennifer Cournoyer makes a motion to make a policy that the BOH no longer accepts paper applications of any kind. All applications must be done online. Effective 03/25/2024*

*Heather seconds the motion*

*Board Votes passes unanimously.*

**Food Service Inspections** *–* None

**Retail Food Inspections** – None

**Agent Updates** – None

**Member Issues Discussion** - None

**Other Business**

**Earth Day**

Patrick Hannon - We are getting there. It’s been advertised we have permission to use the parking lot. I’ve asked the conservation commission to see if they want to get involved. We are going to have a butterfly bush planting table. I have all the supplies. Everyone can come by and do that. We will also have another table for planting vegetables. There will be a bicycle show and there will be trophies. Kids can decorate their bikes for Earth Day. Ice cream Pharm has agreed to set up a tent and give out chocolate and vanilla ice cream. Speaking to the local pizza shops there will be a pizza contest. We can announce who has the best slice in town. I think it will bring some comfort to people that the BOH has some confidence and trust in our pizza shops. There will be some music, Dudley the dog will be there. We are looking for volunteers. I talked to MJ and Brian about getting some trash barrels and a dumpster. If we can get everyone involved it can be more than just picking up trash.

Jennifer Cournoyer – I do have one young lady that will be at the highway garage to hand out items for some service hours.

Patrick Hannon – Yes, I have also talked to the scout master who said some of the boy scouts will be available that weekend to serve hot dogs.

Jennifer Cournoyer makes a motion to adjourn.

Heather Arnold seconds the motion

Board Votes – Passes Unanimously

Meeting Adjourned at 8:06pm

Respectfully submitted,

Amanda Jacobson

Board of Health Clerk