

Dudley Board of Health

Meeting Minutes

January 23, 2024

The regularly scheduled meeting of the Dudley Board of Health was called to order at 5:32PM by Chairman Roberta Johnson. Recording of meeting was acknowledged and the pledge recited.

**Board Members Present:** Roberta Johnson-Chairman, Jennifer Cournoyer, Heather Arnold

**Also Present:** Patrick Hannon – Health Agent, Jessica and Craig Valby – owners Whiskey Rocks, David Wang – owner Yummy’s Restaurant, Jason – Bar Manager Yummy’s Restaurant

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

Septic System Plan for Lot 9 Camelot Circle

Septic System Plan for 11 New Boston Road

2024 Meeting Schedule

FY2025 Budget Request

Proposed Regulations governing the practice of body works (reflexology)

Whiskey Rocks Plan Review Application including engineer plans.

Dudley Infectious Disease Overview 2023

Jennifer Cournoyer – I make a motion to take the agenda out of order.

Heather Arnold – I second the motion

Board Votes – Passes Unanimously

Roberta Johnson – We are going to start with the food service inspection but first we are going to introduce our new health Agent Patrick Hannon who will tell us a little about himself.

Patrick Hannon – I was in the restaurant business myself and have owned 7 restaurants. I was a big dig contactor till about 2012 when I employed 300 people. I had an engineering company and a construction company. Then I decided I wanted to be a Health Agent. I went to work for the town of Acushnet for the past four years doing restaurant inspections, title V inspections, soil evaluations etc. Thankful to be here. Nice and close to home.

**Food Service Inspections**

**Tri Valley**

Patrick Hannon – Tri Valley was a recent inspection. As you know they do meals on wheels, the deliveries for the elderly. I went there about 30 minutes after they finished preparing their meals and it was spotless. Very impressed. The elderly population are getting very safe meals.

**Nichols College**

Patrick Hannon – We were having trouble connecting through the software. I went to Nichols College to meet with them, and they have quite the operation there. The issue was corporate was not submitting the correct paperwork, so they were delayed in getting their permits, but they are all set now.

**Bison Den**

Patrick Hannon – This was a really good surprise. Although small they are a nichols college operation, but they have an outside operator there. She’s very knowledgeable and does a very good job. After my inspection I sat down and had lunch which I have my receipt for. It’s a restaurant that after I inspected, I would eat in it so kudos to them.

**Ice Cream Pharm**

Patrick Hannon – They don’t have a big operation there, but I was surprised to see in their sandwich and soup area that so far, they are the only ones in town that are keeping temperature logs for their soup. That has been an issue on some inspections. They are doing everything they need to do. I did give them permission to install a small electric stove so that he can prepare his own soups on site and maybe make a better product and do a little business.

**Cumberland Farms**

Patrick Hannon – I had to stop Cumberland Farms from selling hot food and ready to eat items. The store was dirty and unorganized. When I went in and asked to see the person in charge there were 4 people there and no one wanted to admit that they were in charge. I made them throw away all the food on their hotdog roller and all the food that was in the case. I gave them an order to have corporate come to our next meeting. My experience with these corporate operations is that their stores are understaffed. They don’t give their stores enough payroll to do this work and by requiring someone from the corporate department to come to the meeting we would get much more attention. Two days later though they had a team there to clean up. They did a great job. The place is spotless. They agreed to train all their employees to be food service managers and allergen aware. I have done two walk throughs since they cleaned up and everything is still good, and they are on track.

**Subway**

Patrick Hannon – I had a complaint. I went to the store about 6:30-7:00 on a Friday night. There was a girl there by herself and she was doing a very good job making the subs. I waited for the customers to leave I didn’t want to identify myself with the people waiting. When I got behind the counter, I asked her if she could take the temperatures of the hot holding food and she said she didn’t do that and didn’t know how to do that. She also didn’t know how to do the cold cuts. I took the temperature of some of the deli meat and some of it was 54 degrees and 41 degrees or lower is where it needs to be. I went the next day and met the owner. I wrote him an order that there had to be a food service manager on every shift. Also, he had to work on putting less meat in the case and not stack as high or come up with another plan. I’ve been there two more times, and he is not going by the order she has still been alone. I will be going back there.

**Dudley House of Pizza**

Patrick Hannon – I’ve never had to close a restaurant before doing inspections and I had to close Dudley House of Pizza. They had broken equipment, food, bad temperatures, bags of spinach being left out and not being washed. There were no thermometers, no filters in the hoods just way out of compliance. It’s been reinspected. Everything has been fixed, it is as clean as a whistle and the owner thanked me. I will be going back to make sure he stays on track.

**Firebrands**

Patrick Hannon – Firebrands hood was out of compliance. The filters, walls and ceilings were dirty. I wrote them an order to clean it and come to our meeting, but it was canceled because of the snowstorm. I met with the owner and Amanda, and I gave it to him straight and told him that I might have recommended that the restaurant been closed if we had the meeting. Since hearing that he’s stepped up and done a very good job getting everything going. I did an inspection yesterday. He has a few things to clean up. I will be doing another inspection to make sure it gets done. If he hasn’t done, he will be getting another order to come to our February meeting.

**Yummy Restaurant**

Patrick Hannon – They have had a hard time on record here. The violations I found are the same violations as the past times. The biggest problem with Yummy is identifying what they are storing and dating their items. They had their mop sink full of straws and napkins. You can’t wash the floor with that. From there the line was dirty. They were given an extensive order, and they were closed. I put a sign on the door and told them not to cover the sign or take it down. Sometime after I left, they covered the sign and said the place was closed for renovation. I went back and took it down and told them they had to come to the meeting tonight. I went there today to do a reinspection. They still have 5 critical and repeat violations. The manager was there. I spoke with them and the two owners and told them they needed to take this seriously. Everything must be dated and identified. I asked to see the invoices of the food in the refrigerators and the invoices do not match up with the dates. Some of their rice cookers, the no stick coating is coming off into the food. Their dishwasher needs a major cleaning. There is no hot water in the ladies’ room until you run the faucet for a few minutes. The disinfecting Temp coming out of the dishwasher was only 70 degrees so that is not functioning. If you look at the third page of the report, you will see the order I wrote. I asked for a written plan on how they are going to come back into compliance.

**Retail Food Inspections**

**Dollar General**

Patrick Hannon – When I was waiting to onboard, I watched some of your meetings and heard some of the discussions on the litter in town. Coming through town I noticed just how much litter there was. I stopped at Dollar General, and I spoke with the manager there. She didn’t want to put a barrel out front. I gave her an order to clean the area. I did see her out there one early morning cleaning up but the next day it was just as bad. So, I went in and met with her and it’s another case of not enough payroll so not enough people to do the work. I wrote an order for Dollar General corporate to come up with a written plan to control the litter, to fix the dumpster and clean up the backroom. I inspected the store all their coolers are very clean and all their dates are good. The manager was very cooperative. They just don’t have enough payroll to staff the store properly. I’m waiting to hear from Corporate. If they haven’t responded in a timely manner, we will probably be following up with that at our next meeting.

**Park N Shop**

Patrick Hannon – The dumpsters out back had trash everywhere. I went in and spoke with the assistant manager on duty. He told me they would clean it up. I went back on a Saturday morning and there was again all kinds of stuff on the ground outside the dumpster. I wrote them an order to come up with a written plan on how to control this. The manager was a little irate. He understands though that this is something for corporate to address.

**Family dollar**

Patrick Hannon – They had some problems getting us the right paperwork. They were trying to open for the weekend. I went in on Friday afternoon. I went back on a Saturday after getting the district manager to send me the correct documentation and I gave them a 14-day temporary permit to open so the employees could go to work. They have since been inspected and they are fine.

**Kwik Stop**

Patrick Hannon – Not very good. There could be an illegal apartment. I spoke to the building commissioner regarding that. The coolers were dirty, the floors were dirty, there are a lot of things running on extension cords. They got an order as well and have 72 hours to do everything. We will see if they did that.

**Walgreens**

Patrick Hannon – I intended to go there. They are not licensed. I understand that is not uncommon with your retailers in town. I think everyone got accustomed to not having a full-time health agent and things have become very loose in Dudley. It’s been shocking to see. I will be going to Walgreens as soon as possible.

**New Business**

**2024 Meeting Schedule**

Jennifer Cournoyer – I make a motion to approve the 2024 Meeting Schedule

Heather Arnold – I second the motion

Board Votes – Passes unanimously.

**FY2025 Budget Request**

Jennifer Cournoyer – I make a motion to approve the FY2025 Budget Request.

Heather Arnold – I second the motion

Board Votes – Passes unanimously.

**Bodyworks Regulations**

Patrick Hannon – I took the liberty of taking the Framingham Regulations and changing it to fit the Town of Dudley. I also did the application and all the other accompanying documents. If you want to look at it and decide you want to continue, I will distribute that to the currently operating reflexology businesses in town. We can put it on our next agenda for discussion. It does require existing businesses to apply for a license, but it gives them a reasonable amount of time to apply.

Roberta Johnson – We will look these over and put it on our February agenda to have more discussion.

**Whiskey Rocks**

Patrick Hannon – I saw some information regarding the conversion going on at Whiskey Rocks and moving their other business from Webster in that space. On December 30th Amanda sent a letter to them explaining what they needed under the food code. If you look at the long paper, you will see the history of the contact through the permitting system and just how much information has gone back and forth on this application since January 16th. If you look at the activity Amanda and myself have spent a lot of time responding to these applications. The first one had incorrect information and expired insurance certificates for Stave and Still. This is a Whiskey Rocks operation from what I understand from the liquor license. They have corrected the insurance certificates but the application that just came in which was supposed to be corrected had a lot of issues with it which are the following:

- I’m confused by the max number of employees per shift it says 6 maximum number of employees working. on a cook line says 3 and max number of employees working on food prep says 4. That adds up to 13 but maybe the food prep people come in the morning and leave.

-- Speaking to Nelson he is waiting for floor loading from the architect. Those numbers are not forthcoming at this point.

-The application says on page 5 that the facility won’t be serving any highly susceptible populations. There is quite a range of people that make up the highly susceptible populations, so I question that.

-How many dinners you will serve application says 150. Is that for one side or the entire facility?

-Page 6 says their projected deliveries for dry products are two times a week and for refrigerator products. During our meeting last week, they stated that they get fresh meat delivered every day but their application states twice a week, so we need some clarification on that.

-Page 7 they indicated they are going to handle their hot foods in a steam table. There is no steam table on the plan dated December 23 of 2023. The plan must match.

-I would need to know what refrigeration the cold food is being held in because not much of the refrigeration is that close to the line.

-They say they have 6 refrigerator units. The plan says they have 3. There is a conflict there.

-They say they have a walk-in refrigerator but there is no walk-in refrigerator on the plan.

-I will need to know how many times their food will be heated, cooled, and reheated for service.

- There is nowhere indicated on the plan where they will be holding things for cooling. I will also need to have a time and temperature log for anything they are going to cool and hold hot as indicated per the food code.

-Application says all items will be hot held during service in the steam well and there are no steam wells on the plan so that needs to be addressed.

-Page 8 They say they are going to cool things from the steam table by stirring, venting, and cooling on the countertops and using an ice pack. This conflicts with the information on the previous page.

-I ask how many times you will be cooking, cooling, and reheating prior to service.

-I’ve asked them to tell us the way each item will be reheated as they only said they will be using microwaves or sauté’s depending on the item.

-How are they going to handle their frozen foods and thawing?

-I need to know what they are going to be cooked in the microwave. I understand they used mostly microwaves at Stave and Still.

-How long will you being keeping meats that have been held in the refrigerator and then freeze after four days. They need to know that answer.

-They say all seafood will be ordered fresh on the application. Shrimp usually doesn’t come fresh it comes frozen so that needs to be clarified.

- Page 10 They say they will be using a dish machine with 280 volts 3 phase. The plan shows the dish washing machine is 115 volts 16 amps. So that’s in conflict.

-They are going to sanitize with hot water. I need to know what temperature the machine operates at.

-They answered yes to the machine automatically dispensing detergents and sanitizers but if the hot water is accurate then the machine will only be dispensing detergents. So, there is a conflict there.

-They say the waste pipe connection is direct and I have confirmed with the food code and the plumbing inspector they are required to have an air gap drain.

-Page 11 They put down quaternary sanitizer. I’m assuming that is for the 3-bay sink. I would need them to tell me what temperature needs to be maintained at the sink.

-They answered yes to a glass machine being used but it is not on the plan.

-They say they use a quaternary sanitizer, and it is a tablet. You wouldn’t be able to stop the ware washing cycle and throw in a tablet.

-They say a tankless hot water heater the plans do not show this.

-They say they have one ice machine the plan shows 5 ice machines.

-They say garbage cans and floor mats will be clean outside with a hose. That is not something they can do.

-There is an error in the size of the dumpster. That needs to be corrected.

-Page 14 they indicated that the company used for picking up of grease disposal is Wind River and they are not licensed by the town of Dudley.

-They listed Pest B Dead as the company they have a contract with. I called Pest B Dead, and their contract has been cancelled.

- They indicated that their employees’ personal items are stored under the bar and in a storage cabinet. You can’t have personal items stored under the bar and mixed in with things.

-The plumbing schedule lists a bar glass machine and there is not one on the plan.

-They say they have ice bins. There are no ice bins on the plan. I suspect that the ice machines might be ice bins but that needs to be corrected.

-I need to know how they drain their steam tables.

-On page 20 I highlighted the requirement that a preoperational and a ready for service inspection are required before opening.

Patrick Hannon – I am asking that all renovations be completed before opening. I have done drive by and don’t see it being done. This is one permit, one inspection. It needs to be all completed. Their contractor withdrew from the project on Friday, said there was work being done beyond the scope of the permit and he didn’t want to be a part of it. So, there is a lot of moving parts to this. I have spoken with the owner and explained that a handwashing sink cannot be a part of a four-bay sink. She wanted to put up a divider but that cannot be done according to the food code. The first thing that needs to happen is the application needs to be completed properly with the correct documentation.

Roberta Johnson – I did have a few questions. Everything you highlighted is what you need corrected still.

Patrick Hannon – yes. You will see all the contacts with the applicant from Jan. 16th. We have other people that have applied for license prior to this that we have been ignoring to go above and beyond to get this one processed. They didn’t pay the fee for the permit until the 15th of January, and we are not supposed to work on a permit until they pay for it. Based on the way things are going in this town and how loosely things have gotten we need to make sure this is done 100% correctly from the start.

Jessica Valby – As of right now we do have a new building permit. Construction has been finalized. We have a final sign off from the electrical inspector. We did not have plumbing so did not have to get a plumbing permit or get any sort of sign off from them. At this point after speaking from Nelson he said he is waiting for the board of health side of things, and he will sign off immediately for a certificate of occupancy. To clarify some of the issues that have been brough to light. There are two applications pending, one is for the renewal of the food permit and the one that Mr. Hannon was the plan review. The plan that was submitted by the engineer is from the original plan when we started construction in 2021. As we were in there walking around, we made changes on the fly. Rather than having the engineer redo his plans. He laid over the original plan to show the only changes that were made. Regarding the kitchen layout and the bar layout nothing has been touched to the existing establishment. It is just the addition of the two vestibules and the partition walls.

Jennifer Cournoyer – The plan that we have does not match what you answered on the application. I’m not talking about the divider. I’m talking about things in the kitchen and things behind the bar. So, when we are looking at a plan. If you don’t give us an updated plan of what you have there then we don’t know.

We do not have a copy of that plan you have on the board of health side, we had to get it from the building side.

Jessica Valby – Do you need a stamped engineer copy of the kitchen and the bar or is this something I can walk through and take photos.

Jennifer Cournoyer – you need to have an engineer stamped copy with the application.

Patrick Hannon – The plan that I worked off today is dated December 18, 2023. He is saying that the plan is accurate as of that date. There are missing things when compared to your application, so this is what I must go by.

Jennifer Cournoyer – We need to know what is in your restaurant so when we review things, we are only going to look at the plan and say this doesn’t make sense.

Jessica Valby – How would you like me to present that to you.

Patrick Hannon – It needs to be an engineer stamped plan that is correct. The plan must be approved by the board of health before they make any changes.

Jennifer Cournoyer – You put the divider down the bar. Which side has the three-bay sink?

Jessica Valby – There are three sets of three bay sinks. On the Stave and Still side there is a 3 bay sink and then a 1 bay sink for hand washing and it does have separate plumbing. There is also another one bay sink. There is no 4-bay sink. On the Whiskey Rocks side there is a three bay sink and a one bay sink that has been marked and labeled as a hand wash sink. In the back of the Whiskey Rocks side there is another three bay sink and a one bay sink also labeled as a hand wash sink.

Craig Valby –The three bay has a faucet, hot and cold water and one drain. The one bay sinks same thing hot and cold water, faucet, and its own drain. There are three one bay sinks in the entire bar, three 3 bay sinks and a handwash sink. So, if it’s a separate one bay that qualifies as a handwash bay.

Roberta Johnson – We understand that but there are a lot of issues still here between the plan and the application and I don’t think we can move forward until these things are remedied.

Patrick Hannon – I would like to have the paperwork in our possession from the electrical inspector and the building inspector because there are conflicting stories here. Let’s have all the paperwork on file so we know.

Jessica Valby – When I spoke to Nelson last night, he said that he can’t sign off on his final until this is set. We were told that we would not get his signature until the board of health signed it.

Patrick Hannon – The only thing Nelson had told us was that he would not issue an occupancy until our side was all set. He has said nothing to us about not signing off on the construction.

Patrick Hannon – I also mentioned to Nelson when you operate a site that holds more than 150 people you need a mass gathering license to operate a facility like that. I talked to the deputy chief he told me that the six-month cycle for their hood has expired.

Jessica Valby – The deputy chief has signed off on that. Everything has been signed off on. All the work is done, and it looks beautiful. This is the last piece. I understand there are some questions that need to be answered. I would like to get some dates and times to discuss everything that is needed.

Patrick Hannon – Let’s get all the signoffs from the wiring inspector, building commissioner. If it’s all that simple let’s get the signoffs from the other departments. I can schedule the preoperational inspection. Then we can do their ready to serve inspection if we have an updated and correct plan with application.

Jessica Valby – When I spoke to Nelson, he told me to continue to have everyone sign off on the old permit and staple the new.

Jennifer Cournoyer – Nelson wouldn’t have said that because that is not legal. The old permit has a different contractor. Regardless our signoffs are all in the system on the computer. Those are the signoffs that need to be completed. The building card is for your records not ours.

Jennifer Cournoyer – I make a motion that the Board of Health require a completed application with information that matches the information and specification shown on the engineered and stamped plan entitled “Whiskey Rocks + Stave & Still” Dated December 23, 2024, and , that all renovations be completed, and a pre-opening/pre-operational inspection of the establishment with equipment in place and operational to determine if it complies with the local and state laws governing food service establishments.

Robert Johnson – I second the motion

Board Votes – Passes unanimously.

Jessica Valby – explain to me what the preoperational inspection. It’s walking through and seeing what we have.

Patrick Hannon – That the equipment that’s on the plan is there and in working function. The inspection on December 30th was not for this. There was nothing going on that day.

Craig Valby – I’m going to call the engineer and have him draw up a new plan and we will have that to you tomorrow. It will be corrected with everything on it.

Roberta Johnson – We really want businesses in this town to succeed. I don’t want to go out of town, I want to stay here. Bottom line is we care about the people in this town. So, we are going to move past the horrible mistakes that came down in town.

Jennifer Cournoyer – We don’t want you to be closed longer than you must be. He will come out on a Saturday or a Sunday. That’s why we wanted to have a full-time inspector. If you have any problems the only place you can go to is us. The Board of Health oversees him. The town administrator has nothing to do with the Board of Health. We are our own entity. We can govern ourselves, make our own rules. He reports to the board of health so if you are not getting anywhere then contact Amanda tell her you want to be on an agenda.

Craig Valby – Roberta I apologize we thought we would be open two weeks ago. If we knew this was going to happen by putting up a wall we wouldn’t have changed a thing.

Roberta Johnson – I also don’t think it was just putting up a wall. There were a lot of things in the plan that needed to be fixed. Going back to the mistakes that were made. Those were mistakes that probably should never have happened. So, in a sense you got a green card there. We had people who gave us 4 hours once a week. We really want you guys to open it so we can all have a turn on the bull so it’s going to be fine.

**Yummy**

Patrick Hannon – They have had several bad inspections from the regional inspector, never mind what happened before that. I got a call from the deputy fire chief that they received a complaint that someone might be living on the premise. I met them there and we met David. He was very forthcoming, there was a problem in his house, and he was staying in the back part of the building. I offered him five days and that was agreeable. Then we had to go into the kitchen. Half of the kitchen was relatively clean. When you go back to the cooking line there were no attempts to clean under the cooking line. I showed him all the grease there. I showed him the sandwich unit that restaurants use on their line. When we opened it up it was full of different foods, and it was 54 degrees. It was very unsafe. From there I moved down the kitchen a little bit and asked them if they wash their hands, but the handwashing sink was full of cooking utensils. Then we went to the mop sink, and it was full almost to the top with food, strawberries, napkins, and trash. I could see that had become their dump sink. From there I went to the walk-in cooler. One of the major complaints from inspections in the past was that food was not properly stored and dated. When I went into the cooler there were three tubs of chicken on the floor with just sheet pans on top. Three other tubes with again sheet pans. One was pork. No dates or anything. I went to the freezer and there were open packages in the freezer no dates and there were things crystallized. I asked David what that was all about and was told that they sold a lot of food, so they don’t need to put dates on it. I went to the rice machines where the nonstick surfaces was coming off into the food. It wasn’t good so I closed them down and gave them an order of what to do.

On today’s inspection they still had repeat violations. The receipts did not match up to the dates on the food. Some of it has gone beyond the seven days. I gave them 24 hours to fix the dating issue. I explained to them the next time I come in and if something is not dated properly, they will be made to throw it away. I ordered them to clean the cooking surfaces, I opened the smoker because I hadn’t looked at that in the first inspection. The dishwasher hasn’t been cleaned in a long time. Gave them 72 hours to service the machine. It is not operating under the right temperature. I ordered them to provide a written plan for how they are going to handle their bar glasses and all the trash that comes out of the bar. I also asked for a written plan on how they are going to fix the issue of dating and identification of food. The reason I want a written plan is because if they don’t do it then I can point to it. No grease trap records. I gave them 24 hours to come up with the grease trap records. Pest control contract, they say they have one, so I told them to provide it when I go back. I ordered them to stop using two rice cookers that are in bad shape. I see here that I forgot to tell them about the floor vents. There was dust and trash in them. This is something that is becoming habitual David so this needs to be taken seriously. If this happens again my recommendation to the board will be to revoke the license.

Jason (Bar Manager) – I just want to say that we are absolutely taking this seriously. Most of us live paycheck to paycheck. So, this is not fun for us. I’m sorry about the violations that seem to come up again. It was a big disappointment to us. We have employees already looking for new jobs so that will make it even harder for us. It’s been a nightmare. We have been scrubbing all areas of the place for five days nonstop. Maybe we don’t understand what could be next.

Jennifer Cournoyer – I understand completely. It’s never easy for us to decide to close a business. We worked hard with you several years ago when we had to shut you down for a period. We felt accomplished when you did such a great job. When I saw the pictures, it was heartbreaking to see you right back to where you were several years ago. I take pride in the restaurants in our town. What bothers me is the food storage and not labeling. You can begin to think that it’s not a big deal we will use it all, but it takes only one person to get sick and destroy your business. I don’t’ want to have Patrick come back and ask us to revoke your license. We want our business to succeed. It’s just heartbreaking to see you back in this position. These things are important. He cannot go back and see these things again. If you have a question and you don’t know what he means call him before he goes back.

David – I will through away all the food there I don’t care but I think I will need you to come down.

Jason – where is the checklist of things we need to do.

Roberta Johnson – could there be one person who is the leader of the whole process. I feel like there are so many of you working on this, but no one is the person keeping everyone on track to see that everything gets done.

Jennifer Cournoyer – How many people are serve safe certified.

David – there are 4. At least one per shift.

Patrick Hannon – I do have a positive thing to say. On both inspections the bar was clean and in order. That was great.

Jennifer Cournoyer – I make a motion that the order to remain close remains in place until all priority violations have been corrected, and that all written plans required by the agent during the January 23, 2024, re-inspection have been submitted and approved by the agent, and when all conditions are met the agent shall authorize the establishment to resume operations.

Roberta Johnson – I second the motion

Board Votes – passes unanimously.

Firebrands

Jennifer Cournoyer – I want to make a motion that Firebrands will adhere to all orders of the agent, if all deadlines are not met Firebrands owners will be ordered to attend the February meeting of the board of health. The agent can use his discretion going forward.

Roberta Johnson – I second the motion

Board Votes – Passes unanimously.

**Minutes for Approval**

Jennifer Cournoyer – I make a motion to approve the minutes of November 14, 2023, as they are written.

Robert Johnson – I second the motion

Board Votes – Passes unanimously.

**Old Business**

**Lot 9 Camelot circle**

Jennifer Cournoyer – Remember they came to our last meeting and they are asking if they could do a two bedroom and we were advised no but after researching they can have a two bedroom deed restriction on their property.

Jennifer Cournoyer – I make a motion to approve a two-bedroom deed restriction on lot 9 Camelot Circle

Roberta Johnson – I second the motion

Board Votes – Passes Unanimously.

**New Business**

**11 New Boston Road**

Jennifer Cournoyer- They are a septic repair, and they are asking for a local upgrade approval for the ground water height from 4ft to 2ft. We can authorize that. We are going to be making it better than it is.

Jennifer Cournoyer – I make a motion to approve a variance for ground water from 4ft to 2 ft at 11 New Boston Road.

Roberta Johnson – I second the motion

Board Votes – Passes Unanimously

**Public Health Nurse updates**

Roberta Johnson – I received a document from the regional nurse. She sent us an overview of all the infectious diseases from 2023. It talks a lot about where we were last year in town. Jan was high for Covid and then December evens out. Some good info there to share.

Patrick Hannon – I read your 2022 report and this town reported 8 Food Borne Illnesses confirmed from establishments in town. That is an incredible number and had they been reported properly the FDA would have sent the FBI agents out to investigate. You didn’t have a health agent though at the time, so they didn’t get reported. There was 5 in 2023 and 2022 was 8. You didn’t have an agent, so you didn’t have anyone in tune to what was going on and the board was not informed.

**Agent Updates**

**Litter**

Patrick Hannon – In watching some of your meetings and saw a lot of comments about litter in town. As you drive into Dudley you can see how bad it is. I stopped in different places, introduced myself, and asked them to take care of the litter. Dippin Donuts cleaned it up and even had a landscaping company come out and do the landscape up. Did a very nice job. Dollar General the manager did her best. I felt bad seeing her out there at 7:30 in the morning in the rain picking up litter. It was worse again a couple of days later. So, I wrote orders to Dollar General Corporate to come up with a written plan to control litter at this store and to place two trash receptables out front. I’ve been there three times and she’s very willing to do it but she doesn’t have the payroll to get the job done. So, I’m leaning on the corporate people to handle the problem.

Park n Shop had a litter problem. I issued an order for there also to the corporate office. They are now controlling their litter, but I still have not received a written plan. The owner is a first-class business operator and he doesn’t take anything from his help so I feel like this will be taken care of. Cumberland Farms received an order for their litter. They have taken care of it and emptying the trash receptables in the front three times a day.

**Rubbish Haulers**

Patrick Hannon - A lot of haulers have not renewed their licenses for this year so we will be working on that.

**Housing Complaints**

Patrick Hannon - We are starting to have housing complaints during the cold weather. I would like to draft a couple of policies or regulations for the board of health. One dealing with nuisance conditions and one dealing with housing complaints and changing the fees on all permits.

I think we should use 53G accounts for non-owner-occupied rentals. So, when someone calls and says I don’t have any heat we can issue the order to the landlord to put in oil and they don’t we can call an oil company and have oil delivered and paid out of that 53G account. Every time the landlord goes to rent it our they will need to have an inspection and an occupancy issued which they will pay a fee for. This should bring the housing complaints down once they know we have the resources to use their money not the taxpayers money. I will put a draft regulation for that and proposed pricing. As well as proposed pricing for our food establishments.

**Member Issues Discussion**

Jennifer Cournoyer – I just want to say thank you to Pat for everything you are doing for the town everything you did even before you got here. The fact that you are trying to better the town in ways that don’t affect taxpayers is amazing. Restaurants are starting to know about you so that is also a good thing.

Jennifer Cournoyer – I make a motion to we adjourn.

Roberta Cournoyer – I second the motion

Board Votes – Passes unanimously.

Meeting adjourned at 8:16PM

Respectfully submitted,

Amanda Jacobson

Board of Health Clerk