

Time being 7:00 p.m. **November 18, 2019** Eric Arvedon opened the meeting of the Foxborough Board of Health, under the Open Meeting Laws of the State of Massachusetts. Eric Arvedon, Chairman presiding, Paul Steeves, Vice Chairman, Elana Dekkers, M.D., Clerk, Pauline Zajdel, Health Director, and Diane Passafaro, Public Health Coordinator were present. Meeting took place in the Andrew A. Gala, Jr. Meeting Room inside Foxborough Town Hall at 40 South Street. Minutes were taken by Diane Passafaro.

E. Dekkers read the agenda of the November 18, 2019 Foxborough Board of Health meeting aloud.

7:00 p.m. Lodge at Foxboro, Todd Nitschelm, Community Director – Repeat violations to State Housing Code, 105 CMR 410.000, pertaining to waste management

Representing the Lodge at Foxboro was Todd Nitschelm, T. Nitschelm informed the Board that he just recently started his position as the property's community director in early September. Jessica Lee who had been the main contact relative to the trash issues in the past had moved on and is now the business manager and not involved in day to day operations.

E. Arvedon read in part the Board of Health meeting minutes of January 29, 2018, the last time the property appeared in front of the Board for trash issues. T. Nitschelm was also provided photos that were taken by the Inspector during the inspection on October 15, 2019. The inspection was initiated after a complaint was filed with the Foxborough Health Department office the same day.

T. Nitschelm stated he had been made aware of the history of issues surrounding the trash area and the cause of the most recent complaint was due to a missed pick up by the trash company.

T. Nitschelm explained, two separate messages were sent through the resident portal informing residents on the rules surrounding the trash area and educating them on the consequences that could result from improper trash disposal. He acknowledged the severity of the issue and added that it hurts their business as well if trash issues are observed by existing or prospective tenants. T. Nitschelm assured the Board that he intends to stay ahead of the issue and explained that maintenance staff are instructed to inspect the trash area at the beginning and end of each shift.

P. Zajdel commented that the trash area was noted clean during a recent inspection.

E. Arvedon stated the Foxborough Health Department office is available as a resource should it be needed.

Hearing no further discussion relative to the Lodge at Foxboro, E. Arvedon declared the matter closed at 7:15 p.m.

7:15 p.m. XtremeCraze, Greg Hughes, Owner – New Establishment: Property Location, 30 Commercial Street

Representing XtremeCraze was Owner, Greg Hughes. G. Hughes described the concept of the family entertainment center expected to open in a week and a half at 30 Commercial Street, as a facility consisting of laser tag, an all ages inflatable park and an amusement games area with prize center. He stated the food offerings would be simple and include pizza and beverages. The pizza dough will be supplied by Sysco and consist of a frozen ball of dough that is proofed within the refrigerator prior to preparation. He informed the Board that the Managers will be ServSafe certified and will be the ones to train other staff on the food safety related to food preparations.

P. Zajdel stated she had no concerns.

E. Dekkers asked about the personal safety relative to the facility as a whole and the attractions being offered. G. Hughes stated a similar location recently opened in February of this year in Londonderry, NH, and has operated with no issues.

Hearing no further discussion relative to XtremeCraze, E. Arvedon declared the matter closed at 7:30 p.m.

7:30 p.m. Asian Ginger, Xue Mei Chen, Owner – To discuss the summary suspension order served on October 30, 2019 related to the sale and service of all sushi items

(During day to day communication and throughout the meeting, Xue Mei Chen is referred to as “Gary” and recorded as such for the remainder of the minutes)

E. Arvedon explained to Gary that the establishment needed to be managed better and asked how this would be accomplished.

Gary summarized what had occurred at the establishment since the Board of Health closure of the sushi area on October 30 and the Owner initiated closure of the entire restaurant that followed. A consultant, MoJin Solutions, LLC, was hired and performed a training on November 6 and an inspection on November 11. Gary showed the Board training documents that were translated into Chinese and are available to use as new employees are hired. The consultant’s training was also conducted in Chinese as well.

P. Zajdel expressed her concern saying that recent inspections were announced, yet violations were still noted, further commenting that daily oversight is missing. E. Arvedon stated more training is needed and it ultimately goes back to the person in charge having the knowledge in food safety and the oversight of the staff.

P. Zajdel also asked if the Hazard Analysis Critical Control Point (HACCP) Plan was also in Chinese and recommended that the target pH required for the sushi rice is posted for all the sushi chefs to reference. Gary confirmed the HACCP was also in Chinese.

P. Steeves made a motion to re-open the sushi area at Asian Ginger per the recommendations detailed in Inspector John Robertson e-mail, which included, continuing with the consultant, frequent inspections by the Health Department, and for a certified food protection manager be on-site during all open hours. E. Dekkers seconded the motion. Discussion followed.

E. Dekkers, referencing a recent food inspection report, commented on the violations that required follow up and wanted to confirm these would be corrected and verified upon future inspections. E. Arvedon stated there will be follow up by the Inspector.

Hearing no further discussion, E. Arvedon called for a vote. All in favor, motion passed 3 – 0.

(A copy of the e-mail detailing the Inspector's recommendations recorded during the aforementioned motion, have been included as supplemental meeting documents)

The matter of Asian Ginger was closed at 7:45 p.m.

7:45 p.m. Citizen Crust, Graham Silliman, Owner – New Establishment: Property Location: 229 Patriot Place and to discuss and approve the placement of equipment within common hallways

Representing Citizen Crust was Owner, Graham Silliman. Also present was Tom Perruna, General Manager with Tavolino Restaurant, also owned by Graham Silliman.

G. Silliman acknowledged his initial request related to a portable freezer being installed and available for use in the tenant-shared hallway outside of Citizen Crust, the proposed restaurant under construction at 229 Patriot Place. The anticipated function of the freezer at that location would be for key drop deliveries. However, since the initial request was made, interior space became available and was offered to them by Patriot Place Management. G. Silliman accepted the offer for extra space and explained the interior space would be converted into a walk-in freezer, eliminating the need for equipment to be present in the hallway. He added that a revised set of plans will be provided to the Inspector as soon as they are available.

P. Zajdel informed both G. Silliman and the Board that the Health Inspector is being consistent with the recent requirements required of Patriot Place tenants

surrounding storage in the common hallways. Patriot Place Management have also begun placing signs in the common hallways informing tenants “Absolutely No Storage” and “Keep Door Closed At All Times”.

G. Silliman further went on to mention their actions as it related to pest management controls at their existing Tavolino location, commenting that they have seen good results. His Staff have been power washing the top section of their loading dock area which has reduced odors and, their pest management company is visiting once a week, an increase from the previously scheduled once a month.

G. Silliman continued and summarized the concept of his new establishment, Citizen Crust expected to open in January 2020. One concept will include a bar that offers inside and outside seating. To control any presence of flies, he stated equipment will be in place to allow the establishment to maintain positive pressure in the dining room. The kitchen itself is also behind closed doors, minimizing the potential for issues to arise resulting from this type of concept. Relative to the construction, he informed the Board construction debris is being hauled off site three times a week to assist in minimizing the chance for harborage of pests.

Hearing no further discussion relative to Citizen Crust, E. Arvedon declared the matter closed at 8:10 p.m.

8:10 p.m. E. Dekkers made a motion to approve the following bills:

Nat. Env. Health Assoc. (Annual Membership – J.R.)	\$25.00
Geiger (Hand Sanitizer for Regional “Hauler Day”)	\$226.98
J.R. (Hotel Accom./Travel to MHOA, Insp. Clothing)	\$296.38
P.Z. (Refreshments for Regional “Hauler Day”)	\$44.49
W.B. Mason (Misc. Office Supplies)	\$55.97
The Arc South Norfolk (November Services)	\$812.83
P.Z. (Nov. Communications/Travel)	\$73.08
D.P. (November Communications)	\$50.00
J.R. (Nov. Communications, Insp. Supplies, Travel)	\$94.44
IBS of Greater Boston (Car Battery Replacement)	\$126.02
Comm. of Mass – EZ DriveMA (Tolls – S.E. Course)	\$3.90
W.B. Mason (Printer Image Drum)	\$104.89

P. Steeves seconded the motion. Hearing no discussion, E. Arvedon called for a vote. All in favor, motion passed, 3 – 0.

8:13 p.m. P. Steeves made a motion to approve the minutes of September 17, 2019, as written. E. Arvedon seconded the motion. Discussion followed. E. Dekkers was not a Board Member at the time of the September 17 meeting. Hearing no further

discussion, E. Arvedon called for a vote. All in favor, 2 – 0 with E. Dekkers abstaining.

P. Steeves made a motion to approve the minutes of October 21, 2019, as written. E. Dekkers seconded the motion. Discussion followed. E. Dekkers was recorded as absent during the October 21 meeting. Hearing no further discussion, E. Arvedon called for a vote. All in favor, 2 – 0 with E. Dekkers abstaining.

8:16 p.m. Health Directors Updates

- A meeting between P. Zajdel, William O'Brien, Owner of 211 North Street and Sandra Martel, Regional Manager for McDonalds will take place on Thursday, November 21, 2019 to discuss current operation and maintenance related to the on-site septic system.
- The third annual collaborative septic hauler inspection day that occurred on November 13 was successful with the inspection of 60 trucks. A total of eight Towns, including Foxborough participated in this day.
- On October 30, 2019, the Foxborough Health Department received the Environmental Notification Report for the Porter's Corner Project, which was prepared by Bay Colony Group, Inc.

8:30 p.m. P. Steeves made a motion to adjourn. E. Dekkers seconded the motion. All in favor, motion passed 3 – 0.

The next meeting is scheduled for December 2, 2019.

Elana Dekkers, M.D., Clerk/dp