

## Sturbridge Board of Health

### Meeting Minutes May 23, 2016

**Present:** Board Members: Linda Cocalis, Robert Audet  
Jamie Terry Interim Health Agent, Wendi Denning Health Inspector

Teddy Gidopoulos, Owner, Teddy G's  
Vincent Spadea, Owner, McDonalds  
Robert LaFranchise, Regional Supervisor, McDonalds  
Elisha Jordan, Intern, McDonalds  
Nick Vavalle, General Manager, Uno Chicago Grill  
Barry Hillsusta, Regional Manager, Uno Chicago Grill

**Absent:** Richard Volpe

**Minute review:** As all three members were not present this evening the minutes from 5/2/16 were passed over and will be reviewed during the next regularly scheduled meeting.

**Teddy G's – 179 Main Street:** 5:15 PM – The Board of Health heard from Ted Gidopoulos regarding the existing grease trap onsite at 179 Main Street. Mr. Gidopoulos would like to request a reduction in the required grease trap pumping schedule due to the size of the existing external grease trap. (The existing establishment has 8,500 gallon external grease trap onsite, see receipt dated 8/4/14). Much discussion ensued. Given that an establishment of this size would typically have a 1,000 gallon grease trap which would require pumping a minimum of 4 times per year the Board of Health felt it would be reasonable to allow the reduction in the required pumping to one time per year assuring the grease trap internally is cleaned and monitored. If there is reason that additional pumping is required based on visual observations of the internal grease trap Mr. Gidopoulos will move forward to pump more frequently. Note: This is not expected to occur. Linda Cocalis made a motion to accept the external grease trap to be pumped one/year with the stipulation that the requirement will need to be reestablished if the restaurant capacity is ever increased. Robert Audet seconded. The Board of Health unanimously voted to support/approve this reduction request.

After hearing the reduction request a discussion ensued regarding the origin of the grease trap pumping regulations. It was requested that the Board of Health review these regulations and consider updating them.

**McDonalds – 364 Main Street:** 5:30 PM – The Board of Health heard from: Vincent Spadea, Owner and Robert LaFranchise, Regional Supervisor, who came forward this evening requesting a variance in which the establishment would use time as control for certain food items vs. temperature. Personnel from McDonalds presented scientific evidence as to the level of protection that is still provided for this select food items. The maximum time that McDonalds has requested to maintain these items not controlled by temperature would be two hours. If at the end of the documented two hour window an item has not been utilized it will be discarded. After much discussion Robert Audet made a motion to approve the variance request and allow time to be used as a control instead of temperature for the following items: Premium Ranch sauce,

Creamy Ranch Sauce, pre-cut onions, pasteurized processed American cheese, and ready to eat sliced tomatoes. Linda Cocalis seconded the motion. The Board of Health unanimously voted to approve this variance request.

After the variance was heard and moved on, the Board of Health did discuss at length with the establishments management team the Boards high level of concern regarding the May 11, 2016 routine inspection. Specifically this concern was focused on the lack of knowledge demonstrated by any staff member's onsite regarding the appropriate sanitizer, appropriate sanitizer strength; sanitizer test strips, sanitizer uses, and sanitizing processes utilized onsite. The Board of Health outlined the need for a high level of retraining and continued monitoring in regards to the sanitizer strength and uses onsite. The management team assured the Board that immediate and appropriate action would be taken to train all individuals on staff and assure continued ongoing compliance with the sanitizer.

**Uno Chicago Grille - 100 Charlton Road:** 5:45 PM – The Board of Health held a hearing to discuss the nature of numerous health code violations that were found during the most recent round of routine food inspections at Uno Chicago Grill. Mr. Nick Vavalle, general manager and Mr. Hillsuesta, regional manager for this establishment located at 100 Charlton Road in Sturbridge, MA attended this meeting. Wendi Denning, health inspector, outlined the concerns for repeated violations related to the general cleanliness of the establishment, sanitizer strength concerns, lack of knowledge of personnel, one cold hold unit in non-working order (has since been replaced), ceiling tiles in disrepair, time/temperature concerns, pasta pot “dumping” water directly onto the ground (boils over in place without floor drain), gaskets and area under equipment needs thorough cleaning. Ms. Denning noted that there were 7 critical violations found on 7/15/15 and there were 5 critical violations found on 5/16/16.

Ms. Denning reports that she did perform a follow up inspection prior to the meeting on this day and that a vast number of improvements have been made. Ms. Denning noted that the level of general cleanliness had improved a great deal over the end of last week; however she noted that she does hope that improvement will continue. Although the Board of Health did thank Mr. Vavalle and his staff for their recent efforts, the Board reiterated Ms. Denning's concerns and echoed the need for a continued high level of cleanliness and food code compliance. Mr. Vavalle & Mr. Hillsuesta assured the Board of Health, and their agents, that the establishment will be thoroughly cleaned and that Food Code compliance is of utmost importance to them. Further, Mr. Vavalle & Mr. Hillsuesta stated that they will continue to improve on the establishments level of compliance.

**Agent's report** - The Agent's report was provided under new business.

**Old Business** – None noted

**New Business** – Jamie Terry, Interim Health Agent, and Wendi Denning, Health Inspector, reported to the Board that numerous sanitizer spot checks have been performed at many of the food establishments. Of the 12 that have already occurred 8 establishments failed to have the sanitizer strength at the appropriate levels (majority showed levels far lower than required). Ms. Terry & Ms. Denning report that this was especially disheartening given that a letter had been sent from the Health Department giving establishments knowledge that these spot checks would be occurring and detailing what expectations were regarding the required sanitizer strength

(including the need to have test strips available onsite). Ms. Terry & Ms. Denning report that they will continue to look for ways to improve on compliance.

Additionally, a letter was sent to all food establishments regarding grease trap reporting requirements to remind establishments to submit required paperwork.

**Recycling Center/Landfill** – Jamie Terry, Interim Health Agent, reports that she, John Booth, Lynne Girouard and Leon Gaumont have been working to submit a grant request as has occurred in years past.

**Correspondence** – No correspondence was discussed

**Public comment period** - No persons came forward requesting time for public comment.

**Executive Session:** The Board of Health did not vote to go into executive session and the below agenda items were not discussed.

- Gary Allard Legal Litigation
- David Pelletier Legal Litigation

**Meeting Adjourned at 6:25 PM**

Respectfully submitted,

Jamie Terry  
Interim Health Agent