Board of Health
Meeting Minutes
November 16, 1993

Present: Ellen Foberg, Leonard Laffond, James O'Brien, Melissa Quinn

The meeting was called to order at 7:25 P.M.

Three copies of a site plan (prepared by Jack Spanbauer of Dufresne-Henry Inc. of Greenfield) for the existing transfer station were received. This site plan will be included in the permit application relative to the Department of Environmental Protection requirement as per 310 CMR 19.021(3)(d) entitled Existing Facility Filing Schedule.

A copy of the completed disposal works construction permit was received for the William Boyd septic system on Stone Road (Map 11, Lot 122). Mr. Laffond and John Brickett (Health Agent/Sanitarian) made the final inspection.

Chairman Foberg spoke to Douglas MacLeay (MacLeay Associates) relative to the disposal systems for the two kitchens at Rowe Camp/Conference Center. Mr. MacLeay has done a preliminary inspection and he presumes that the Rec Hall system is sufficient to handle a grease trap. The Farm House system may need more extensive modifications. Mr. MacLeay will proceed with his investigation and inform the Board in writing of his determinations.

A copy of a Food Establishment Inspection Report completed by John Brickett on September 29, 1993 for the Rowe Camp/Conference Center was received for file. It was noted that there are several violations listed on the second page of the report. (see attached)

The meeting adjourned at 8:15 P.M.

Respectfully submitted,
Melissa S. Quinn, Administrative Assistant

Approved:

Ellen L. Foberg

Ellen L. Foberg, Chairman

Leonard J. Laffond

Leonard J. Laffond

James E. O'Brien

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THE COMMONWEALTH OF MASSACHUSETTS

TOWN ~~OR CITY~~ OF Rowe, MA.

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: UNITARIAN UNIVERSALIST ROWE CONF. CENTER		Date: 9/29/93
Address: KINGS HIGHWAY, BOX 273, ROWE, MA 01367		Time: In 11:10AM Out
Telephone: 339-4954	Type of Establishment:	Purpose:
Owner's Name: SAME	Food Service [X]	Routine [X]
Person in Charge: D. WILSON & P. BERRY	Retail Food [ ]	Follow-up [ ]
Inspector's Name: J. BRICKETT	Residential Kitchen [ ]	Complaint [ ]
	Mobile Unit [ ]	Investigation [ ]
	Temporary Food Service [ ]	Other [ ]
	Catering [ ]	

Based on an inspection today, the items checked below indicate the violated provisions of 105 CMR 590.000. Each item is followed by the applicable section of the Massachusetts regulation. Non-critical violations are marked under column "N" and critical violations are marked under column "C". Descriptions of each item appear on the back of this form. Each violation checked requires an explanation on the narrative page(s). This report serves as official notice of violated provisions and official notice to correct said violations.

			N	C
Food				
1.	Food Supply	.002	■	
2.	Food Containers	.002		
Food Protection	BEV. AIRE/WHITE 34°F/36°F			
3.	PHF Temperatures	.004	■	X
4.	Facilities, Hot & Cold Storage	.004	■	
5.	PHF Re-service	.006	■	
6.	Spoiled/Damaged Foods	.003		
7.	Food Protected	.003		
8.	Food Thermometers	.004		
9.	Cross Contamination	.005		
10.	PHF's thawed, cooked & cooled	.005		
11.	Food Handling	.005		
12.	Dispensing Utensils	.006		
Personnel				
13.	Employee Infections	.008	■	
14.	Employee Hygiene	.009	■	
15.	Employee Clothing	.010		
Equipment & Utensils				
16.	Equipment/Utensil Clean & Sanitized	.013	■	
17.	Food Contact Surfaces	.013		
18.	Non-Food Contact Surfaces	.013		
19.	Food Contact Surfaces Clean	.013		
20.	Non-Food Contact Surfaces Clean	.013		
21.	Wiping Cloths	.013		
22.	Dish/Warewashing Facilities AUTOMATIC MACHINE 180F	.013		
23.	Pre-Scraped, Soaked	.013		
24.	Wash/Rinse Water	.013		
25.	Thermometers/Test Kits 135°F	.013		
26.	Equipment/Utensil Storage	.014		
27.	Single Service Articles	.014		
28.	Single Service Re-Use	.012		

			N	C
Sanitary Facilities				
29.	Water Source	.015	■	
30.	Sewage	.016	■	
31.	Cross-Connections	.017	■	
32.	Toilets/Handwashing	.018 & .019	■	
33.	Insects/Rodents	.021	■	
34.	Plumbing	.017		
35.	Toilet Rooms	.018		
36.	Handwashing Areas KITCHEN SINK	.019		
37.	Garbage/Refuse	.020		
38.	Outside Disposal	.020		
39.	Outer Openings	.021		
40.	Pesticide/Rodenticide Application	.021		
Physical Facilities				
41.	Floors	.022	X	
42.	Walls, Ceiling	.022		
43.	Lighting	.023		
44.	Ventilation	.024		
45.	Dressing Rooms	.025		
Other				
46.	Toxics	.026	■	
47.	Premises	.027		
48.	Living Areas	.027		
49.	Linen	.027		
50	Pets	.027		
51.	Bulk Foods	.031		
52	Salad Bars	.032		

No. of 13 Critical Items Violated ___
These items require immediate attention.

Received by: M. Woodside

Inspected by: J. Brickett, R.S.

FORM 734A HOBBS & WARREN, INC. 1985

Establishment Name: UNITARIAN UNIVERSALIST CONF. CENTER

Date: 9/29/93

Address: KINGS HIGHWAY, ROWE, MA

Item No.	In the space below describe all violations checked on front page.
41	SEAL KITCHEN FLOOR -
3	ALL REFRIGERATORS REQUIRE THEMOMETERS
30	BOARD OF HEALTH NEEDS VERIFICATION OF GREASE TRAP. & CERTIFICATION FROM GDS CO THAT KITCHEN STOVE OPERATING PROPERLY & FREE OF LEAKS.

Discussion with Management