

Call to order @ 6:41pm

Public comment closed at 6:42pm

Sakura reasonably unanticipated: dan Thompson describes long outstanding issues at Sakura. Mark zhong claims floor has been replaced twice. Mark states he has hired a cleaner to deep clean the entire cook line and the rest of the work on it will be finished tomorrow. Over last ten years he has learned to fix the entire restaurant. He will try his best to fix these outstanding issues. Dan drives home the point about the significance of repeat inspection, haccp plan being misused, rodent infestation, and immediate threat to the food being served. Mark: has pest control come in twice per month and determined that the problem is the building itself. Contractor came in 4-30 to look at the entire building and seal all possible entrances. Mark claims whenever it rains it floods into the kitchen, and that is what causes floor damage in the back of the restaurant. Marcy comments she'd like to hear his pest controller's opinion and if his rodent activity has changed over the course of the years. Mark: in the winter did not see any mice, but since early this month has seen one or two mice at the end of the night. Candance notes she is seeing a theme of noncompliance with cleaning, food storage, cold storage, etc. feels there needs to be a real plan for them to follow for actual change. Mark states his employees know the haccp procedure well but they are nervous and there is a language barrier. Marcy asks how the food consultants report to us, dan states that they provide training reports and audits throughout the training process. Anthony comments there was an issue with haccp plan logging where every single day the pH of the sushi rice has been 4.0 for several months, unsure if their logs are accurate. Mark: pH testing for sushi rice he uses strips and not the electronic meter. The number varies because the numbers on the strips vary in increments based on color. Elaine: recommendation is to remain close until company comes in to clean the entire building from top to bottom, then have exterminator come in and do the treatment then have health department inspect. Another food consultant is required as well and this time get a consultant that speaks the language and can provide another opinion on the situation. Anthony: moving forward this has been a trend with Sakura with one closure per year over repeated issues. Our concern is this will continue and we've closed a restaurant permanently in the past over this issue and asks the board to consider permanent closure if this severe level of inspection happens again. Determined that there will be a food consultant for at least 6 months and 6 months without in their

probationary period. Mark claims he has done extensive cleaning and it will not be a problem. Dan roasts him on the cleaning procedures/lack thereof.

elaine makes a motion to recommend food safety consultant be involved and favorable unscheduled inspections be had for 6 months and if not they are brought back to the board to review bearing in mind this is the third time theyre working with one and a bad inspection would have them strongly consider permanently revoking their food permit. First month we need a report per week from consultant and with good behavior can be moved to once per month after the first month. All in favor 3-0-0.

WAKEFIELD CONVENIENCE FOOD PERMIT & TOBACCO VIOLATION:

Anthony: we received application for food permit from wakefield convenience, they serve packaged non tcs food only. Under previous owner had a tobacco permit but since null because of business sale. Late 2024 had undercover go in and purchase a flavored product and were fined for it. When business was sold tobacco permit was NOT transferred and no tobacco products should've been for sale at all. During their food permit inspection last week, we found that there was a rodent infestation with rodent droppings all over shelves, in cash register, and in various places. In the storage room we found torn open food packages eaten by rodents. During this food inspection, we happened to come across a large amount of tobacco products still on site in one of the storage closets spanning from general tobacco products to illegal flavored products. Have reason to believe they were actively selling these products because of how accessible they were in the storage closet. Old tobacco and vape signage was still posted on the site during this inspection as well, even though they are not permitted to sell tobacco products. Elaine comments is the permit cap from NFG able to allow them a permit? Maureen comments that as of two years ago there are NO new permits regardless of the business transaction. Maureen explains the inspection and the history of violations with wakefield convenience. maureen also specifies that when there is no tobacco permit there is NO tobacco product to be in the store period. Elaine asks if the previous owner had tobacco violations, Maureen believes so but cannot recall 100%. Elaine states definitely no tobacco permit and perhaps not food permit? Anthony: owner claims a lot of this was from the prior owner and cleaning has been done. Anthony states recently they were granted a liquor license as well but Jonathon chines cannot recall completely. Anthony thinks

we need to have a discussion as we don't want to issue a food permit without big change such as deep cleanings, pest control reports. Jonathon says they were granted a common vic license on march 10th. Candace asks what do we do? Maureen called DOR agent and we had them box everything up in the store and the DOR agent is going to confiscate the product. Candace wants us to ensure that we follow up on the tobacco product issue regardless of if the food permit is pursued by the owner. Anthony tells Jonathon we can provide report to him. Jonathon would like to be updated and claims that there is potential for the common vic license to be revoked depending on the circumstances going forward. Jonathon thinks its worth having a conversation about to see. Anthony says we will reach back out to the owner to let them know we're ready to inspect again and make sure their issues are corrected.

PUBLIC HEALTH NURSE REPORT: we have a fair amount of flu cases, covid-19, and a few cases of norovirus. We are seeing salmonella, shigella, etc in maven but overall not a lot of cases! Melissa and sandy did a naloxone presentation for town staff at the senior center. We are putting naloxone boxes in all town buildings next to AED's. there will be training provided for all town staff as well, currently being scheduled. We get free naloxone from the state that we can pass out anonymously. Goal is to reduce # of overdoses. PHN's in all three towns are working on library for them to sure for tick and mosquito season. Plan to make educational material to post on website. Melissa will also do a post on measles. Sandy and melissa have done extensive work with the camp regulations and are did the training for camps in all three towns for their applicants. We will be focusing a lot on training of non-medical staff, healthcare consultants, etc. want to ensure that the kids getting medications at camp are being given it correctly and safely with proper documentation and storage.

HEALTH DIRECTOR REPORT: erin carleo's last day with us is tomorrow, has worked with us for the past three years. Excited for her and her plans moving forward. Hired a new administrative assistant and is going through pre-employment protocols now and will likely be present for the next meeting.

Next meeting to be scheduled for May 21st, 2025 @ 6:30pm.

Elaine motions to adjourn at 7:59pm, all in favor 3-0-0 MEETING
ADJOURNED.