

NORTHEAST PUBLIC HEALTH TRAINING HUB

NEWSLETTER

SUMMER 2025



**NEW TEAM
MEMBER!** PAGE 1

NOTES FROM THE TEAM

We're Back!

Welcome to our Summer newsletter! We're excited to start releasing these newsletters on a bi-monthly basis, so we can provide timely tips and tricks for inspectors, highlight training opportunities, and more!



NORTHEAST
PUBLIC HEALTH TRAINING HUB

New Hire Alert!

We're pleased to announce that we've hired a Regional Training Hub Coordinator to oversee the Northeast Public Health Training Hub.

Introducing: Skyler Lesser-Roy, Regional Training Hub Coordinator

Hi all! My name is Skyler Lesser-Roy and I'm excited to connect with all of you as the new Training Hub Coordinator. I recently graduated from Boston University with my Master's in Public Health with a concentration in health policy and law. I've worked in both non-profit and local governmental bodies and look forward to bringing those skills to this role, where I hope to further the training hub's progress!

Please don't hesitate to reach out by phone [\(978\)-414-6456](tel:978-414-6456) or email (SLesserroy@Salem.com).



SKYLER LESSER-ROY

Regional Training Hub Coordinator

SLesserroy@Salem.com

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*Northeast Public Health
Training Hub*

CALENDAR HIGHLIGHTS

MEHA Yankee Conference

September 10th–12th

Weds–Fri

[Event Details](#)

MHOA Quarterly Meeting

September 18th

Thurs, 10–11:30am

[Meeting Details](#)

MHOA Annual Conference

November 5th–7th

Weds–Fri, 8am–4:30pm

[Event Details](#)

PLEASE NOTE: We can sign people up for these conferences and this is an allowable use of training hub funds.

TRAINING HUB HIGHLIGHTS

Coming Soon: Tier 3 Housing!

We plan to start offering Tier 3 Housing to those eligible in mid to late Summer! Eligible applicants will be notified once dates and times are confirmed.

What is it?

Tier 3 Housing covers different inspection types, starting with Category 1: Controlled Inspections.

Where is it?

Tier 3, Category 1 Training takes place in a classroom-style setting using staged scenes or images of real-life conditions, allowing participants to fine-tune their documentation.

Laminated Posters for Food Establishments

The Northeast Hub now offers several laminated signs/posters for Inspectors to provide to Food Establishments. They include:

- English Allergen Poster
- Spanish Allergen Poster
- “Most Recent Inspection Report Available Upon Request” Sign
- [Refrigerator Storage Chart](#) (to prevent cross-contamination)

Please contact Terry Kennedy (TKennedy@Salem.com) or Skyler Lesser-Roy (SLesserroy@Salem.com) for your copies.

JOIN US



Join the Bay State Training Hub for a presentation on mobile food given by Bri Dupras on July 31st at 1 pm. The discussion will include reviews of servicing areas, licensing, permitting procedures, and more. Scan the QR code to register!

PHIT FOOD TRAINING

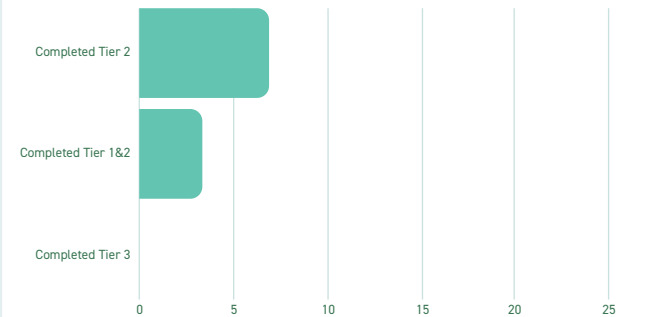
A Year of Progress!

The graphic below shows how much progress we have made with the PHIT Food Training program in one year. Thanks to everyone who dedicated their time and effort to successfully completing Tier 1 & Tier 2 Food.

YEAR-TO-YEAR PROGRESS — FOOD

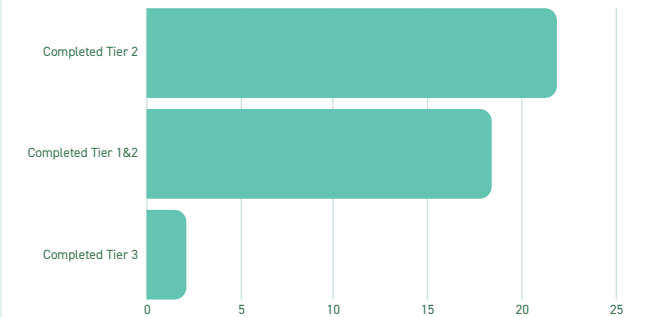
TRAINING HUB PROGRESS

JUNE 2024



TRAINING HUB PROGRESS

JUNE 2025



TIPS & TRICKS FOR INSPECTORS

Housing

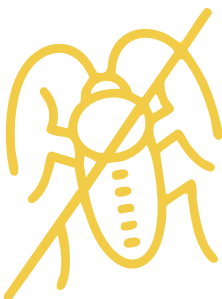
Preventing pest activity:

Examine the entire property to identify access points and other contributing factors.

- **Potential Access Points:**
Along the foundation where structural defects may occur, under bulkheads or doors where gaps exist, and around plumbing running into the unit.
- Utilize tight-fitting screens in all exterior windows to prevent insects from entering.

Ensure the property is in good sanitary condition.

- It's the occupants responsibility to maintain the interior and areas of the property that are under their exclusive control.
- Common areas, such as trash storage and the exterior of the property, should be maintained to eliminate food sources and harborage areas.



Pools

- All main drain information shall be maintained on site from the manufacturer and/or installer showing drain covers and grates meet accepted standards and are within their expiration date.
- In chemical testing record books, operators should note corrective actions where chemicals were out of compliance.
- Chemical test kits used in pool testing should be in good repair and reagents should be no more than 1 year old.
- If electronic monitoring devices are used for chlorine or bromine disinfectant, the operator shall check disinfectant, pH and alkalinity levels manually at least once per 24 hours.
- Emergency Communication systems shall have the telephone number of emergency services and any needed instructions to operate the communication system posted. This should be in an area unlocked and available to the staff and public at all times. These systems should be checked routinely, and it is recommended that these checks be documented.
- Ring Buoys available shall be U.S. Coast Guard Approved (noted on the Buoy) in good condition and have a ¼ inch polyethylene rope attached that is 1.5x the width of the pool.



TIPS & TRICKS FOR INSPECTORS

Food

- Instead of taking food temperatures and reading refrigerator thermometers, have the PIC demonstrate these skills for you. If they are exercising Active Managerial Control (AMC) of cold-holding, they should be very comfortable and knowledgeable performing these duties. If not, well, that's a great opportunity for a coaching conversation!
- Asking open-ended questions is a key skill for Inspectors to assess the Active Managerial Control of the 5 Risk Factors during Food Inspections. Here is the highlighted open-ended question for the summer: **"How do you ensure your cold foods are maintained at a safe temperature?"**
- Do you have a favorite open-ended question you use during your Food Inspections? Email Terry TKennedy@Salem.com and we'll share them in upcoming Newsletters.



RESOURCE SPOTLIGHT

Filing in Housing Court Standard Operating Procedure (SOP)

- This document serves to serve as a roadmap to help you file your housing case in court and discusses the options available when filing.

With Food Truck season in full swing, please feel free to download and use this [Mobile Food Inspection checklist](#) as a guide (created by FRCOG Lead Trainer Bri Dupras) to conduct these unique inspections.

Be sure to visit the **Inspector Resource** section of our website for these and many more useful resources and tools!

- [Training Hubs | NSPHC](#)
- [Certified in Public Health: Exam Review Guide](#), Edited by Karen Liller and Jaime Corvin
- [Laser Distance Measure for Housing Inspections](#)
- NEHA Study Guides for [REHS/RS](#) and [CP-FS](#) exams

SUCCESS STORIES

Congratulations!

Congratulations to David Greenbaum, Health Agent for the City of Salem and the Fiscal Agent for the Northeast Hub for receiving the Dr Joseph S. Goldfarb Award from the Massachusetts Environmental Health Association (MEHA). Dave was selected due to his significant contributions to the Field of Environmental Health in the Commonwealth over the course of his career.



Congratulations!

Congratulations to Zerihun Ayele, Sanitarian for the City of Medford for completing Tier 3 Food Applied Practice Training. Zerihun is the second individual in the history of the Northeast Hub to complete the 3 Tier Food Training Program.



CONTACT US

Social Media

Follow [@northeasttraininghub](https://www.instagram.com/northeasttraininghub) on Instagram!

MHOA Updates

Missed us at MHOA? No worries! Reach out to us [here](#).

SUCCESS STORIES

Congratulations!

Congratulations to all who completed Tier 2 Food classes in April and June. Tier 2 Food is a 5-day Instructor-led course that covers all aspects of conducting High Quality Risk-Based Food Inspections.



Congratulations!

Congratulations to all who completed Tier 2 Housing in January and May. Tier 2 Housing is a 4-day course designed to train public health and housing officials to comprehensively and uniformly enforce housing-related laws and regulations.



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