BOROUGH OF FANWOOD BOARD OF HEALTH SPECIAL MEETING JUNE 1, 2022

A Special Meeting of the Board of Health was called to order at 8:00 PM by President Margaret Lewis via Zoom.

Ms. Lewis presided and stated: "I hereby announce and request that same be included in the minutes of this meeting, that notice of the time, place and date of the meeting has been prominently posted on the bulletin board at Borough Hall, mailed to The Hawk (formerly The Times) posted on the official website of the Borough of Fanwood, filed with the Borough Clerk and mailed to any person requesting same in accordance with the Open Public Meetings Act."

ROLL CALL

Present: Dr. John Hanna, Mr. Tom Kranz, Ms. Margaret Lewis, Mr. Michael Lewis, Ms. Kathleen Thomas, Mr. John Otchy, Ms. Jan Siegal, Ms. Tanisha McGriff

Absent: Ms. Regina Brown, Councilwoman Francine Glaser

Also Present: Ms. Colleen Huehn, Ms. Megan Avallone, Mr. Jesse Powell, Mr. Frank Pascale, Mr. Sean Flannery

Ms. Lewis announced the purpose of the meeting was to discuss Sanitary Code violations at 383 South Avenue, having received three unsatisfactory postings, mandatory Board hearing was required. The floor was turned over to Jesse Powell, Senior Environmental Health Specialist who was the inspector citing the violations.

The following items were outlined:

- •Raw Shrimp out of temperature (at 60+ degrees; acceptable 40)
- •Heavily scratched cutting boards by fresh fish display (cannot be sanitized with the damage)
- •Dishes washed with soap and water only, no sanitizing solutions in use
- •No three compartment sink in use
- Wet knives being placed on magnet board (concern of mold)
- •No soap at hand washing sink; no paper towel
- •Hand wash sink not clear of "other" items ie dirty utensils
- Used wiping cloth observed on cutting board
- Bag of open potato chips in food prep area (eating not permitted in this area)
- Conditional posting placquard not on full display for public
- •Mayonnaise/jalapeno mixed condiment spread out of temperature
- •No apparent person "in charge"; no certified food handler

These violations were cited in February, again at an inspection in April and still existed during May inspection.

Mr. Pascale and Mr. Flannery were called on to respond to the issues stated above.

- •Claim they use c-fold towels in absence of paper towel
- •Stated they cannot get supply of soap and paper towel
- Agreed that wiping cloth should not be left on counters
- Cannot use bleach to sanitize because of lingering odor
- •Claims no eating in prep area (Mr. Powell had photos)
- Asserted team had shrimp on ice (may have melted) and claims OK to leave mayonnaise out for 10+hours
- •Stated that gloves are worn by staff
- Alleged lack of cooperation from staff

The Board members present discussed the issues with the owners and expressed extreme concern over the conditions not being addressed resulting in repeat conditional postings.

Ms Avallone stated that although the Board is empathetic to the staffing issues, Public Health is the main concern and that better management needs to be in place. Too many repeat violations; temperature control, lack of proper hand washing, improper dishwashing procedures and cross contamination are unacceptable practices

The Board outlined a plan of action

- 1. More training for staff Certified food handler program
- 2. Dish washing and hand washing procedures must change
- 3. Either Mr. Flannery or Mr. Pascale need to spend more time at this establishment to make sure the changes are made and adhered to. Suggested hiring an assistant manager.
- 4. An allowance of 60 days to get a certified food handler in place at this location.

On a motion by Mr. Lewis, seconded by Ms. Thomas the following recommendation from the Health Officer was approved unanimously by the members present:

A two day closure will be held in abeyance for one year from date of the hearing for any rating received that is less than Satisfactory. If there is a rating of less then Satisfactory, and any additional ratings over the course of the next year that are less than Satisfactory will result in an additional closure of two additional days from the last closure.

MEETING OPEN TO THE PUBLIC

No one Present

There being no further business to come before the Board, Ms. Lewis requested a motion to adjourn.

On a motion by Mr. Lewis, seconded by Ms. Thomas, the meeting adjourned at 9:05PM.

Respectfully submitted,

Colleen M. Huehn
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Secretary