

**DEDHAM BOARD OF HEALTH MINUTES**  
**October 17, 2019**

**IN ATTENDANCE:**

Leanne Jasset, B.S.P., RPH Chairperson  
Kathy Reda, RN., BSN Vice Chairperson  
Mary Ellard, RN., Member  
Fior Griffin, Administrative Assistant

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**Meeting called to order at 11:05 AM**

**11:05 Open Discussion**

1. No one in the audience.

**11:05 Board Meeting Minutes Accepted**

1. Motion made by Mary Ellard to accept the minutes from the September 25, 2019 board meeting. Kathy Reda seconds the motion.
2. Minutes accepted.

**11:05 Old Business**

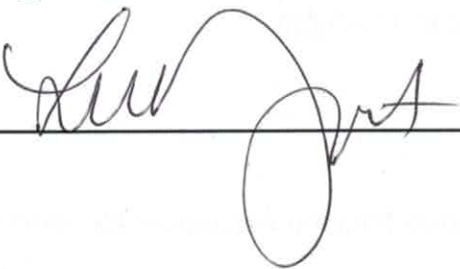
1. Household Hazardous Waste Day
  - a. There was a great turnout for the Household Hazardous Waste Day.
  - b. 301 cars drove through to drop off hazardous materials.
  - c. Chairperson Jasset would like to revisit the idea of holding the Household Hazardous Waste Day twice a year instead of only in the fall. Director Cardinale will be asked to explore the funding viability of holding a 2<sup>nd</sup> Household Hazardous Waste Day.
2. Chairperson Jasset said that Andy can do a Heart Saver course for the town hall. He would like to have it the evening of Nov 19<sup>th</sup> in the lower conference room at the Town Hall. The registration will be through the Fallon website. She will follow up on the number of people that can sign up and be trained on that night.

**11:20 New Business**

1. Annual Flu Clinic - Tuesday October 15, 2019
  - a. Very successful. Turnout was great. Administered about 500 flu shots.
  - b. We ran out of the Over 65 flu shot but Nurse Tracy will be ordering more.
2. Member Mary Ellard purposed placing an article in the paper regarding the flu... \*Flu Facts\*. She would like to include information about the symptoms of the flu as well as information regarding the Flu vaccine. The different types (1. Child, 2. Adult, and 3. Senior), how long it takes to be effective, signs of allergic reaction, etc.
3. Food Code Training
  - a. Director Cardinale is workingThe Health department is waiting to be trained. The restaurants and food establishments also need to be trained.
  - b. Assistant Health Director Lee Flanagan joined the meeting. Chairperson Jasset asked Asst. Director Flanagan for an update on the training. Asst. Dir. Flanagan said that she and Inspector McMillan had gone to a food code training Feb 2019. There is no other Food Code training courses that she is aware of. She and Inspector McMillan purchased their own 2013 Food Code books to inform themselves of the changes.

- c. Vice Chair Kathy Reda asked how will the food establishments know about the changes to the food code? Assistant Director Flanagan said the inspectors have been trying to update them on the new changes. Also, if their ServSafe was up for renewal, they may review the changes to the food code during the recertification class. Unfortunately, ServSafe's are valid for 5 yrs. so if an establishment did not need to renew its certification, it may not hear of the changes being made to the food code. Some bigger chain restaurants may hire someone to train the staff on the new food code changes.
- d. Member Mary Ellard suggested having a ServSafe company put on a training in Town hall for all the restaurant owners in town, to ensure that everyone is aware of the changes.
- e. The technical part of the food code change is still being implemented in Metverse. There is a considerable amount of customization that needs to be completed.

No Executive Session  
Motion to adjourn @ 11:42 AM

Signature  Date: 11/14/19