

Minutes

Board of Health Minutes

March 27, 2023 via ZOOM

Present: Joel Muhlbaum, Esq., Chair; Dr. Danielle Goodwin, DDS; Lauren O'Keefe, APRN, FNP-BC; Sarah Gamble, D.O.; Sarah Madden, Maryann Ramos, MPH, PA-C Emeritus;

Absent: Anne Fountain

Staff: Caroline C. Baisley, Director of Health; Michael Long, Director of Environmental Services; Kristin Donlin RS, Environmental Health Supervisor; Debora Edwards, Operations Administrator; Deborah C. Travers, MSN, APRN, FNP-BC Director of Family Health

Presenters: Tracy Schietinger, GEMS Executive Director; Tom Miserendino, GEMS Director of Finance; Joseph Laucella, Emergency Management Director; Michael Long, Director of Environmental Services

The ZOOM Meeting was called to order by Board Chair, Joel Muhlbaum, Esq. at 6:30 pm

Minutes

The minutes of the February 27, 2023 meeting were presented. Motion to accept the minutes as submitted were approved and accepted. **(Motion: Ramos / Second: O'Keefe/ Vote: 6 in favor – 0 opposed -1 absentee)**

GEMS Quarterly Report:

Tracy Schietinger:

- Call volume is returning to pre-pandemic numbers
- Multiple joint training sessions with all first responders

- Received a new training vehicle after one year. This vehicle is GEMS first electric vehicle in the fleet and was donated by one person who wishes to remain anonymous.
- Preparations under way for a busy standby season
- GEMS gala will be Friday, March 31st. All donations will go towards capital needs such as ambulances, AED's and heart monitors.

Tom Miserendino:

- Mr. Miserendino provided an overview of YTD Operating results through January 2023
- YTD change in net operating assets was a positive \$506K
- YTD Revenue was 8% ahead of budget driven by Patient revenue due to increased call volume
- YTD Operating expenses were 1% under budget driven primarily by Fundraising and Workers Comp return of premium

Joseph Laucella:

- EverBridge Mass Notification system is "Live: at www.greenwichalerts.com. We will begin to promote the new system throughout the town starting this week.
- The Town wide Emergency Plan is currently under and update and review and a number of new plans are being drafted by Town of Greenwich Departments.
- Recent Joint Training Opportunities included the following: Shelter Training, Flooding Awareness, Medical Response to Dynamic Incidents, a number of table-tops have been conducted for town, departments and local teams.

Environmental Service Update:

- The CT Department of Public Health (DPH) has adopted the FDA Food Code as of February 17, 2023. It has been ongoing process which, first started in October of 2017 with the change of holding temperatures from 45 F to 41 F for cold holding and 140 F to 135 F for hot holding.
- Hygienists were required to complete over 60 hours of online training and are still utilizing training and resources to learn the differences between the two codes and inspection sheets.
- The Food Code is a model for safeguarding public health and ensuring food is unadulterated and honestly presented when offered to the consumer. It represents FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service by providing uniform standards, which work to reduce the risk of foodborne illnesses within food establishments, thus protecting consumers and industry from potentially devastating health consequences and financial losses. The Code is revised

every 4 years based on recommendations resulting from the Conference of Food Protection. The current version is the 2022 Food Code.

- The 5 Major Risk Factors Contributing to Foodborne Illness are: improper holding temperatures, inadequate cooking temperatures, contaminated equipment, food from unsafe sources and poor personal hygiene.
- Changes between the previous code and the FDA Food Code are: terminology, Food Service Establishment classification, hot and cold holding temperature requirements, expiration dates on Certified Food Protection Manager (CFPM) Certificates now apply (previously did not), CFPM must be onsite during peak hours, date marking requirements now required, allowances for variances, written procedures for responding to vomiting and diarrhea incidents and onsite clean up kit needed, hot water dish machine temperature indicators needed, registration with the CT DPH will be required but not ready yet, new inspection forms/rating system and major food allergens must be posted.
- Both the previous form and the new form focused on risk factor violations and both forms have a checklist that indicates compliance status of risk factors and interventions (IN, OUT, N/O, N/A).
 - The previous form had a demerit range from 1 – 4 points and was based on risk factors.
 - The new form has no numerical demerits. Risk levels are divided into 3 categories: Priority, Priority Foundation, and Core. There are no more numerical scores.
 - Priority items contribute directly to the hazards associated with foodborne illness. Priority Foundation items supports, facilitates or enables one or more Priority Items and Core items relate to general sanitation, facilities or structures, equipment design or general maintenance.
 - The previous form failed an inspection with a score below 80, or any one 4-point violation. There is no longer a pass/fail scoring system.
 - The previous form required that a failed inspection resulted in a re-inspection to take place within 2 weeks. The new form requires a corrective action date based on the risk level of the violations. Priority Item require a reinspection at 72 hours, Priority Foundation Item are to be re-inspected after 10 calendar days and Core Item are to be re-inspected no later than 90 calendar days. Goal is to correct violations on-site at the time of the inspection. If corrected, this will be noted as corrected on site (COS) on the inspection form.
 - Repeat violations will be also be noted on the inspection sheet, which was not previously required.
- A much larger slide show with more information has been posted on the Town's website and the link has been shared with all currently licensed Food Service Establishments.

Other Business:

Caroline Baisley:

- Director of Health, Caroline C. Baisley, extremely busy trying to fill seven positions that are open in the Health Department since January.
- As of today, four positions have been filled, which include Business Office Manager, Lab Assistant, Dental Hygienist and Administrative Assistant.
- Positions that remain open are Bacteriologist, Data Analyst which will be funded under a federal grant and Public Health Educator which will be funded under a State Grant.
- The Dental Hygienist and Director of Health will be meeting with the RTM Education Committee next week going over the Department's Proposed Budget Dental Program.
- The Director of Health will also be meeting with the RTM Health and Human Service Committee in May about the Proposed Budget.

**Motion to adjourn requested at 7:25 pm by Chair Joel Muhlbaum, Esq.
(Motion: O'Keefe / Second: Ramos) (6 in favor - 0 opposed)**

Minutes prepared by, Debora Edwards. Operations Administrator 3/30/23

Respectfully submitted by Danielle Goodwin, Secretary 3/31/23