

**Health Commission
City of Stamford
APPROVED MINUTES
June 12, 2014**

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Commissioners Present: Dr. Barbara Decker, Dr. Bert Ballin, Dr. Margaret Cobb, and Ms. Patricia Parry

Guests Attended: Ms. Anne Fountain, Director of Health and Social Services, and Ms. Pam Scott, Recording Secretary, Mr. Ronald Miller, Director of Environmental Inspections, Mr. Timothy Noia, Inspector II, Mr. Renford Whynes, Inspector II, and Ms. Eva Weller, East Side Partnership

Meeting called to order	Ms. Decker reviewed the agenda: <ul style="list-style-type: none"> • Presentation from Health Department Environmental staff • Director of Health Report • Walkability Group presentation • Added agenda item • Executive session - Personnel • Appeal 	Dr. Decker called the meeting to order at 9:03 a.m.
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Additional Agenda Items:	Ms. Parry requested the following item to be added to the agenda: <ul style="list-style-type: none"> • FDA – Tanning Beds 	Ms. Parry moved to add an item to the agenda; Dr. Decker seconded. Approved unanimously.
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Minutes:

Minutes of May 8, 2014	Minutes from the May 8, 2014 meeting were reviewed.	Ms. Parry moved to approve May 8, 2014 minutes with corrections. Dr. Cobb seconded. Approved unanimously.
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Presentation

Ronald Miller, Director of Environmental Inspections Timothy Noia, Inspector II Renford Whynes, Inspector II <p style="text-align: center;"><i>Food Safety Training</i></p>	Director Fountain informed the commissioners that this presentation was selected to be presented at the American Public Health Association (APHA) conference in November 2014. Mr. Noia and Mr. Whynes presented an overview of the new Food Safety Training.	
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The Food Safety Training program was designed to increase awareness through education and outreach. Its primary goal is to train restaurateurs and their staffs how to properly handle food.

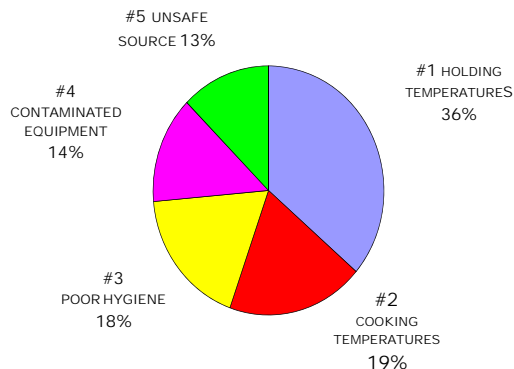


City of Stamford Health Department
Environmental Health & Inspection Division

Food Safety Training Seminar

**RISK FACTORS
ATTRIBUTED TO CAUSING
FOODBORNE ILLNESS**

- **#1-HOLDING TEMPERATURES**
- **#2-COOKING TEMPERATURES**
- **#3-POOR HYGIENE**
- **#4-CONTAMINATED EQUIPMENT**
- **#5-UNSAFE SOURCE**



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	<p style="text-align: center;">Potentially hazardous foods</p> <p>include garlic in oil; cut melons; raw sprouts; cooked foods of plant origin; foods of animal origin and any other food in a form capable of supporting the rapid and progressive growth of infectious microorganisms or the slower growth of Clostridium Botulinum.</p> <p style="text-align: center;">Examples</p> <p>Beef Poultry Eggs, Milk Fish & Shellfish Deli Meat Soft Cheeses Soups Potatoes – baked, boiled, fried, instant Gravies Cooked Pasta, Rice, Vegetables, Beans Tofu</p> <p>These are only some examples. Can you think of other potentially hazardous foods?</p> <p>What Does Bacteria Need to Grow?</p> <p>Food Source Acidity Time</p> <p>Temperature Oxygen Moisture</p>	
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Safe Food Sources

All food must be from an approved source or considered satisfactory

- All meat and meat products shall have been inspected for wholesomeness under an official regulatory program
- All shellfish must be from sources approved by the state shellfish authority
- All milk shall be pasteurized and conform to grade A standards
- Shell eggs shall be from commercial, regulated sources and shall be received clean and sound and under refrigeration at or below 45°
- Purchase your food supply through reputable food distributors

PROHIBITED!

Recreationally caught fish & shellfish
Hunted game meats
Home canned foods
Home grown/prepared foods



Check hermetically sealed cans for defects upon receiving

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**Proper Cooking & Holding Temperatures of
Potentially Hazardous Foods**

Safe Cooking

All potentially hazardous food, while being stored, prepared, displayed, served or transported, shall be maintained at safe temperatures.

- Leave out small, workable amounts of food
- Don't take out more than you can work with in a short period of time!
- Examples: Eggs during breakfast time, small amounts of crisply cooked bacon.
- Discard remaining food if out for more than 2 hours

Food temperatures

- Internal Cooking Temperatures
- Whole Roasts, Corned Beef, Pork Roasts
- 130°F. 121 minutes
- 140°F. 12 minutes
- 145°F. 3 minutes
- Shell Eggs, Fish, Meat, (Including Pork)
- 145°F. 3 minutes
- Ground or Comminuted Meat and Fish Products
- 145°F. 3 minutes
- 150°F. 1 minute
- 155°F. 15 seconds
- 158°F. Instantaneously
- Game Meats, Poultry, Ground or Comminuted Poultry & Stuffing; Fish, Meat, Pasta, Poultry or Stuffing Containing PHF Ingredients.
- 165°. 15 Seconds

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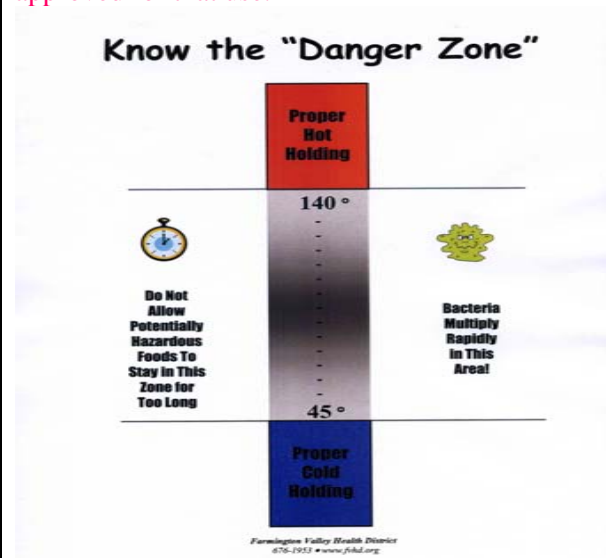
Safe Cooking

Proper Reheating Procedures

Reheat Quickly! Heat foods to at least 165°
within 2 minutes

✓ Always heat food to the proper temperature on a
stove or in the oven before placing on or in hot –
holding units

DO NOT use a food warmer, steam table or crock pot
for reheating unless equipment is designed and
approved for that use.



Proper Temperature

- What is the Risk?

Foods held in the **danger zone** – between 45°F
and 140° F can become unsafe to eat.

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Bacteria grow most rapidly between 60° F & 120° F which is why it is important to heat & cool quickly

Egg Safety

- Pooled eggs: the practice of combining several eggs together
(i.e. advanced preparation for omelets, chicken francaise)
- Pasteurized shell eggs are available
- Recommend using liquid pasteurized egg

x Do not pool eggs unless they are to be used immediately

CONSUMER ADVISORY

The consumer shall be informed of the risks involved with the consumption of raw or undercooked animal foods by means of posters, brochures, menu advisories, label statements, table tents, sandwich boards, placards, or other written means available at the food service establishment which state....

- *Thoroughly Cooking Meats, Poultry, Seafood, Shellfish, or Eggs Reduces the Risk of Foodborne Illness.*

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SAFE COOLING

Proper Cooling Procedures

- *Cooked Potentially Hazardous Food shall be cooled from 140°F - 70°F within 2 hours then 70°F - 45°F. Within an additional 4 hours*
- Place container in ice bath (ice & water) - stir often to distribute heat.
- Use “cooling paddles” in conjunction with ice bath.
- Volume Reduction – use shallow pans, not large pots and place in refrigerator.
- Leave hot containers of food uncovered or partially covered while cooling. Protect from contamination!
- Check temperature periodically while cooling.

Properly Thawing Potentially Hazardous Foods

- Thawing 70°F running water
- Thawing under proper refrigeration
- Thawing as part of the cooking process

GOOD HYGIENIC PRACTICES

Personal Hygiene

What are the Risks?

- Poor personal hygiene – (inadequate hand washing and ill food workers) is considered the third most common cause of foodborne illness outbreaks.
- Good personal hygiene practices can help prevent Foodborne illness and keep customers coming

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back.

- No person while affected with any disease in a communicable form, or while a carrier of such a disease, or while affected with boils, infected wounds, sores or an acute respiratory infection **shall not** work in an area of a food service establishment.
- If any food employee has any cuts or wounds on the hands or wrists that are open or draining they must cover the cut or wound and wear a single use glove at all times.
- Wear a clean uniform
- Wash your hands often
- Remove jewelry before reporting to work
- Wear a hairnet, hat, or cap
- Keep fingernails short and without artificial nails or nail polish
- Any wounds on hands must be covered with a bandage AND gloves!
- Do not eat in the kitchen!

Employee Health

Employees:

Let your supervisor know if you have symptoms such as: vomiting, nausea, diarrhea, fever or any other illness that may be communicable.

Owners/managers/QFOs

Know when to “Restrict” workers from working with foods and touching food contact surfaces.

Anyone ill with vomiting or diarrhea must NOT prepare or handle food & **must not return to work for at least 3 days after** symptoms have passed.

Note: The full presentation is available for viewing on

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	<p>the website.</p> <p>Mr. Miller stated this training program was designed by Mr. Noia and Mr. Whynes with the thought of preventing failing restaurants.</p>	<p>Following Mr. Noia and Mr. Whynes presentation and a general discussion, the Health Commissioners thanked the environmental division for their dedication to keeping our community safe.</p>
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Director of Health Report

Anne Fountain, MPH	<p>Ms. Fountain updated the Health Commission on the following items:</p> <ul style="list-style-type: none"> • June 14th – we are having our Annual Lead Awareness Fair at the Mill River Park 12:00 pm – 5:00 pm. • Personnel update – the health department will be hiring a new HIV Supervisor. • Grant Budget – WIC received funding to hire a fulltime Nutritionist and a part-time Nutrition Aide. • Strategic Planning – we are scheduling a session to work on a department strategic plan with Director Jankowski. • State Commissioner – • McKinney Law about homeless children 	
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Director of Public Safety and Health

Ted Jankowski	<p>Mr. Jankowski stated that he will be scheduling a meeting with the walkability group next week to discuss safe routes.</p>	
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Appeal:

<p>24 Stephen Street, 2nd Floor Unit v Stamford Health Dept.</p> <p>In attendance:</p> <p>Health Commissioners Dr. Decker, Ms. Parry, Dr. Cobb, Dr. Ballin, and Pam Scott, Recording Secretary</p>	<p>Dr. Decker opened the hearing with all attendees introducing themselves.</p> <p>Inspector Silver opened the appeal discussing the violations found at the property of 24 Stephen Street. She indicated there were a few corrections, but not all violations were corrected.</p>	
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<p>Director Anne Fountain, Director of Health and Social Services, Director Ron Miller, Director of Environmental Health, Jacqueline Silver, Inspector II</p> <p>Attorney Donald Powers, Jr., Mauro Fidaleo, Elena Fidaleo, and Anna Sandolo</p>	<p>Attorney Powers commented that the violations should be based on the danger to someone's life or health; which he did not feel all the violations were health issues, he pointed out a few areas that the owners felt it needed to be clean; such as, the floor and tub, and noted that the ceiling was not of danger to health or life.</p> <p>Ms. Silver stated the ceiling issue could lead to mold, and that a leaky roof is not a danger to someone's health or life.</p> <p>Ms. Parry commented that the roof issue needs to be repaired.</p> <p>Mr. Fidaleo stated that the tub is cleanable. He also commented that the tenant's problem arose when they (landlord) increased the rent. Mr. Fidaleo also commented that the roof is the biggest problem, it is a cement tile and the wood has been stained for twenty years and they cannot tarp the roof.</p> <p>Mr. Fidaleo stated that the work can be done. Ms. Parry responded to Mr. Fidaleo regarding the following issues:</p> <ul style="list-style-type: none">• Roof – Mr. Fidaleo can report back to the Health Commission via the Health Department in two weeks with a plan of what they will do. Ms. Parry also commented that Mr. Fidaleo should get all the necessary permits for any work that he is doing.	
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	<p>Mr. Fidaelo stated that the roof will be fixed in thirty days.</p> <ul style="list-style-type: none"> • Tub – Mr. Fidaelo stated the tub will be re-glazed within the next month. • Ceiling – Mr. Fidaelo stated, he will repair the ceiling in the bedroom. • Handrail – Ms. Silver will look at the handrail. <p>All agreed that the inspector will re-inspect the property within a month.</p> <p>Mr. Fidaelo commented that the property was for sale.</p>	
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Old Business:

<p>Walkability – Presentation</p> <p>East Side Partnership and Kids from Trailblazers Academy.</p>	<p>Dr. Decker introduced Ms. Weller from East Side Partnership and the kids from Trailblazers Academy.</p> <p>There was a power point presentation regarding the walking conditions surrounding the school as well as concerns of the road constructions and graffiti.</p> <p>Director Jankowski noted the concerns and agreed to work on a solution.</p>	<p>The Health Commission thanked the kids for their participation and presentation of the walking conditions around their school. Upon the conclusion of the presentation, the kids were presented with sneakers; a donation from Nike.</p>
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New Business

There was no new business.		
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Adjournment:

There being no further business before the regular session of the HC, Dr. Decker moved to adjourn the meeting at 10:51 a.m., Dr. Ballin seconded. The motion passed unanimously.
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Submitted by,
Pam Scott
Pam Scott
Recording Secretary