

**Minutes for  
Town of Hanson  
Board of Health Meeting  
Tuesday, October 11, 2016**

Meeting Start Time: 4:00pm

Place: Second Floor Hearing room

Hanson Town Hall, 542 Liberty Street, Hanson, MA 02341

Having a quorum, Ms. Dias called the meeting to order at 4:16pm

Present: Ms. Dias, Mr. Amado, Ms. Tramontana & Ms. Cocio

**NEW BUSINESS**

I. **New Business:**

Carol Porter, District Manager from the Dunkin Donuts came before the Board for an emergency meeting regarding recent Food Inspections conducted at both Main Street Dunkin locations. The Health Agent conducted a routine inspection on 9/26/2016 at the 318 Main Street location. She found several violations. The location was closed by the BOH at 3:00pm on 9/26/2016. Oasis machine was slimy and moldy, flies on machines, several sauces used on sandwiches were outdated, sauces had a disposal date of 9/18/2016, the Agents inspection was on 9/26/16 and the sauces were still being used on sandwiches. Syrup pumps were dirty and very sticky, eggs were not covered in the walk-in, and there was a zip lock bag of undated, defrosted strawberries on the floor in the walk-in. The zip lock bag was wide open, coffee pots were dirty and not dated when they were brewed, product was not labeled when it was opened, lots of flies everywhere, coffee wells were very dirty, bagels uncovered, sandwich station was dirty, cream was relabeled with inaccurate date information also stating the machine had been clean, when it was obvious that it had not been cleaned, the storage shed was being used to store Coolatta mix. The mixes were labeled that they should not be stored at temperatures above 70-90°. The temperatures during the summer would have made the internal shed temp well above the required storage temp. All mixes were disposed of. The fly lamp and air curtain were both turned off. The location was re-opened at about 5:15 – 5:30. Patty & Katie (Managers) were told that if flies were present all food products should be removed from shelving i.e. donuts, muffins and be stored in racks that are covered in plastic. Spot checks were conducted after 9/26/16 and no problems were found.

The Agent returned on 10/11/16, the muffin case was wide open and there were flies inside the case, bottles were outdated or unlabeled, milk/cream machine was not labeled, sauces not dated, fruit not dated, and a lot of flies. Coolatta and Oasis machines were clean. Watermelon and Sour Apple Coolatta mixes were out of date. Most of the issues observed on 9/26/2016 were present on 10/11/16.

**Minutes for  
Town of Hanson  
Board of Health Meeting  
Tuesday, October 11, 2016**

The Health Agent closed the location. The agent also visited the 1120 Main Street location on 10/11/16. Employees were serving outdated bacon with a use by date of 10/7/2016. A tub of cream cheese was being used that was out of date, waffles being served out of date. The out of date labels were present on all items and employees still served the product. 1120 Main Street had most of the same violations as the 318 Main Street location. Ms. Dias asked if each store had a cleaning checklist. Carol Porter said each store does have a checklist and it is suppose to be signed off on each shift. The Manager should be checking the list daily. The Health Agent questioned the training of employees. A new employee at the 1120 Main street location had no idea why he was wearing gloves. He was touching his face with the gloves. He had no idea when he should change his gloves and the reasoning behind it. Carol Porter stated that all employees get at least 4 days of training in the store and 3 days of online training. The Health Agent stated that she did not think the locations were taking the situation seriously. Carol Porter stated that they were definitely taking it seriously, but there was only so much they could do. A company was hired to help with the fly issues. The Health Agent recommended doors be added to the donut display to help with the fly problems at the 318 Main location. The Town electrical inspector should come and look at the wires above the donut case. Mr. Amado wants to know what Dunkin is going to do to make things better. Ms. Dias questioned if there was a log book for cleaning and questioned how the locations got to the states they were in when they are being checked twice daily, as stated by Carol Porter. The Health Agent noted that the Liberty Street location is clean and well managed. The practices at that location should be carried over to the Main Street locations. Each employee should be shown and taught how to break down and clean each machine. After training each employee should sign saying they understand the process. Carol Porter will have each employee retrained on the labeling machine and checking of dates. Coolatta bottles are now being stored inside the store. Food should not be kept in cases. They should be stored under plastic on rakes. Plastic should not be ripped.

The Health Agent will return to 318 Main Street at 8:00am on 10/12/16 to see if it is able to be re-opened.

The Health Agent will be inspecting these locations on a more frequent basis to ensure locations are being cleaned and maintained properly.

**Minutes for  
Town of Hanson  
Board of Health Meeting  
Tuesday, October 11, 2016**

II. Adjournment

Motion to adjourn meeting made by Mr. Amado, 2<sup>nd</sup> by Ms. Dias.

Unanimous 2-0.

Meeting adjourned at 5:23 pm.

---

Arlene Dias  
Chairman

---

Gilbert Amado  
Vice-Chair

---

Patrick Killeen  
Member