

Ware Board of Health Meeting Minutes

December 21, 2022 / Selectmen's Meeting Room

Present: John Desmond, Katrina Velle

Absent: Jennifer McMartin

In Attendance: Andrea Crete, Betty Barlow, Health Inspector Sai Palani

John called the meeting to order at 6:00 PM and announced the meeting is being audio recorded.

John stated due to nobody being present yet for the appointments the board would move onto other agenda items at this time and come back to the appointments later.

DISCUSSION/ACTION

Andrea again provided the board with the current tobacco regulations and the State sample regulations (see agenda packet) and requested the board review them when they have time and let her know if they have any questions. She reminded the board of their request to have the Tobacco Coalition at their January meeting. This is a lengthy process which will be spread out in a few of their future meetings. She will have their representative attend the January meeting to educate them about the coalition and what they do then at the next meeting the coalition would review the sample regulations with them and the checklist for making policy decisions which the board will be voting on whether they want each item in the new regulations or not. John requested a list of all the currently licensed tobacco sellers. (see attached list) Once the board has their proposed new regulations they will hold a public hearing.

Katrina motioned to approved meeting minutes of November 16, 2022, John seconded, all in favor.

Andrea informed the board of a request for a variance for the new construction of an addition on a slab foundation at 25 Horseshoe Circle. The request is for a reduction in setback from the slab foundation to the existing septic tank from the required 10 feet to 6 feet due to limited space. The addition does not increase the number of bedrooms. Board member reviewed the plans and Katrina motioned to approve the offset from 10 foot separation to 6 feet from the foundation to the tank, John seconded all in favor.

DIRECTORS REPORT

Andrea updated board on covid 19 and influenza. See attached report..

APPOINTMENT

Owner of 27 Eddy Street Apartment B Gregory "Max" Giles and tenant Tori Jock were notified of this meeting but are not present. Health Inspector Sai Palani informed the board of the tenants request for him to complete an due to lack of heat. At his inspection 11/23/22 he noted the inside temperature being the same as outside. The tenant then requested an comprehensive housing inspection which Sai conducted on 11/28/22. (the inspection is with the agenda packet) Sai informed the board of there not being any working heating facilities in the unit and the other violations found during his inspection. The tenant has since moved out of the unit however Sai recommends the board condemn this unit at this time to prevent re-occupancy prior to the violations getting corrected. Sai also has concerns of pipes freezing due to lack of heat. John motioned to condemn 27 Eddy St Apt B based on the housing code violations and placard the unit, Katrina seconded, all in favor.

John motioned to adjourned at 6:29 PM, Katrina seconded all in favor. Next meeting to be January 18, 2023 at 6:00PM

Respectfully Submitted,
Betty Barlow

Meeting minutes approved 1/18/2023

<u>Name</u>	<u>Address</u>	<u>Mailing Address</u>
Brookside Mart	131 West Street	131 West Street
Bruso's Liquor Mart	144 Main Street	144 Main Street
Cumberland Farms #6749	195 West Street	Cumberland Farms Inc, Legal Department, 165 Flanders Rd, Westborough, MA 01581
Dollar General #22130	139 West Street, Unit B	DG Retail, LLC 100 Mission Ridge, Goodlettsville, TN 37072
Honeyland Farms	75 East Street	75 East Street
Jane Alden's	48 West Street	48 West Street
Speedway # 2487	18 West Street	PO Box 1580, License Dept., Springfield, OH 45501
Ware Package Store	51 Main Street	51 Main Street

Barlow, Betty

From: Krieger, Kirsten
Sent: Wednesday, December 21, 2022 11:21 AM
To: Jennifer McMartin; John Desmond; Katrina Velle
Cc: Crete, Andrea; Barlow, Betty
Subject: MAVEN / Infectious disease surveillance update

Good morning,

Please review the following information regarding infectious disease surveillance for the town of Ware. Happy Holidays to all and your families!

COVID-19 Positivity Rate 11/27/2022 – 12/10/2022 – Released on 12/15/2022 (Updated weekly on Thursdays, next update 12/22/2022):

Statewide: 8.19%
Hampshire County: 4.71%
Ware: 6.91%

COVID-19 cases in Ware:

Age Range	12/8/2022 – 12/14/2022	12/15/2022 – 12/21/2022
< age 18 yrs	1	4
> age 18 yrs	14	10

COVID-19 Vaccination Status:

As of 12/12/2022 Statewide:

1st dose – 92.9%
Fully Vaccinated – 79.7% (Original vaccine dose plus at least 1 booster)

As of 12/12/2022 Hampshire County:

Fully Vaccinated – 73%

(Vaccine statistics specific to Ware are not published.)

Influenza cases Ware (not tracked separately by age):

12/8/22 – 12/14/22: 48 (all ages)
12/15/22 – 12/21/22: 36 (all ages)

As of 12/12/2022, 39% of Massachusetts residents are vaccinated for influenza. No statistics are available specific to Hampshire County or Ware.

Other Infectious Diseases: 1 case of Campylobacteriosis diagnosed on 12/6/2022, otherwise no other infectious illnesses in the town of Ware.

Thank you,

Campylobacter

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What is *Campylobacter*?

Campylobacter is a germ (a bacterium) that can infect the bowel in people and animals. The disease it causes (called “campylobacteriosis”) is one of the most common infections of the bowel in the U.S. Most people infected with *Campylobacter* do not get seriously ill. However, in rare cases, the infection can spread to other parts of the body, such as the blood.

What are the symptoms of campylobacteriosis?

The most common symptoms are diarrhea (sometimes bloody), abdominal (stomach) pain, tiredness, fever, nausea and vomiting. These symptoms can start within one to ten days, but most often will show up within two to five days, after the germs have been swallowed. In otherwise healthy people, the symptoms usually last one to four days, but sometimes longer. If you have any of these symptoms, see a doctor.

How is *Campylobacter* spread?

The *Campylobacter* germ must be swallowed to cause disease. This usually happens when someone eats food that has been contaminated with *Campylobacter* and has not been well cooked or pasteurized (treated to kill germs). It also can happen if someone drinks contaminated water. *Campylobacter* is found in the stool (feces) of infected people. Campylobacteriosis can be spread from one person to another if an infected person prepares food for other people without thoroughly washing his or her hands after using the toilet. The infection sometimes spreads in daycare centers and other institutions because very young children and disabled adults may not always be able to wash their hands well. People can also be infected by their pets, especially puppies and kittens, if they are infected.

What kinds of food are most likely to be contaminated?

Campylobacter is most commonly found in uncooked food products from animals, such as poultry (chicken, turkey, etc.), and in unpasteurized milk. Some people have been infected by eating raw shellfish. However, thorough cooking or pasteurizing will kill the bacteria and make these foods safe to eat.

Can *Campylobacter* be spread by animals?

Yes! *Campylobacter* has been found in the stool (feces) of infected farm animals and pets (including cattle, poultry, cats and dogs), whether they are sick or healthy. The bacteria have also been found in different kinds of wild animals. Therefore, you should wash your hands well with soap and water after touching animals or their stools.

How is campylobacteriosis diagnosed and treated?

Your doctor, nurse, or health center must send your stool sample to a laboratory. There are several laboratory tests; some are very rapid. The tests that grow germs from the sample may take several days. Most people get well without any treatment, but some people can get very sick. If you think you or someone in your family has this disease, see a doctor or go to a health center as soon as you can. People who get very sick for longer than usual, or whose work or living situation makes it likely that their infection will spread to others, are usually treated with antibiotics.



How can you prevent campylobacteriosis?

The two most important things to remember are that the germ can only make you sick if you swallow it and that thorough cooking will kill it. Be extra careful when using food products from animals. Follow the tips below; if you make them habits, you can prevent campylobacteriosis, as well as other diseases:

- Always wash your hands **thoroughly** with soap and water before eating, before handling food, after using the toilet, after changing diapers, and after handling your pets or cleaning up after them.
- Cook all food from animal sources thoroughly, especially poultry. If the meat or poultry is still pink in the center, it is not thoroughly cooked.
- Use only clean utensils, dishes and cutting boards to prepare food that is already cooked or will be eaten raw. Anything you use to prepare raw meat, seafood, or poultry, including your hands and the table or counter top, should be washed **thoroughly** before you touch any other food.
- Do not eat raw shellfish or unpasteurized dairy products (such as cheese). Do not drink unpasteurized milk or eat anything made with unpasteurized milk.
- Do not drink from untreated water supplies when you go camping or hiking.
- If you are taking care of someone who has campylobacteriosis or diarrhea, scrub your hands with plenty of soap and water after cleaning the bathroom, helping the person use the toilet, or changing diapers, soiled clothes or soiled sheets.
- If you or your child has persistent diarrhea (with or without a fever), or if the diarrhea is very bad, call your doctor or health center for advice.

Are there any health regulations for people with campylobacteriosis?

Yes. Because campylobacteriosis is a disease that can easily spread to other people, health care providers are required by law to report cases of campylobacteriosis to the local board of health.

In order to protect the public, workers at food-related businesses who have campylobacteriosis must stay out of work until they don't have diarrhea and one lab test on a stool sample shows that there are no *Campylobacter* germs. Workers in food-related businesses who have diarrhea and live with someone who has campylobacteriosis must also show that they have no campylobacter germs in their stool. Food-related businesses include restaurants, sandwich shops, hospital kitchens, supermarkets, dairy or food-processing plants. This regulation also includes workers in schools, residential programs, daycare and health facilities who feed, give mouth care or dispense medications to clients.

Where can you get more information?

- Your doctor, nurse or clinic
- The Centers for Disease Control and Prevention (CDC) website: <https://www.cdc.gov/campylobacter/>
- Your local board of health (listed in the telephone directory under “government”)
- The Massachusetts Department of Public Health (MDPH), Division of Epidemiology and Immunization at (617) 983-6800 or toll-free at (888) 658-2850, or on the MDPH website at <http://www.mass.gov/dph>

