

## Truro Board of Health

Tuesday July 2, 2024 at 4:30 PM

## Truro Board of Health Notice of Regular (Hybrid) Meeting

Meeting will open at 4:30 PM in the Select Board Chambers at Truro Town Hall on the 2nd floor.

The Truro Town Hall is located at 24 Town Hall Road

This will be a hybrid meeting (in-person and remote access). Citizens in Truro can view the meeting on Channel 8 and on the homepage of the Town of Truro website on the "Truro TV Channel 8" button found under "Helpful Links". Once the meeting has started, click on the green "Watch" button in the upper right of the page. To join the meeting by phone or to provide comment during the meeting, please call-in toll free at 1-305-224-1968 and enter the following Meeting ID when prompted: Meeting ID: 884 7580 5887 To join this Zoom meeting from your computer, tablet or smartphone enter <a href="https://us02web.zoom.us/j/88475805887">https://us02web.zoom.us/j/88475805887</a> Please note that there may be a slight delay between the meeting and the live-stream (and television broadcast).

If you are watching the meeting and calling in, please lower the volume on your computer or television during public comment so that you may be heard clearly. We ask that you identify yourself when calling in; citizens may also provide public comment for this meeting by emailing the Health Agent at <a href="mailto:ebeebe@truro-ma.gov">ebeebe@truro-ma.gov</a> with your comments.

I. PUBLIC COMMENT Please note that the Commonwealth's Open Meeting Law limits any discussion by members of the Board of an issue raised to whether that issue should be placed on a future agenda

## II. AGENDA ITEMS

- Title 5 local upgrade requests and Local BoH regulations variance requests 11 Windigo Ln, George & Diana Colley
- 2. New Owner/Manager: 1 Amanda Lane, Faith Licostie (continued from \$ 21.2024)
- 3. New Farmers Market Permit: Corrigan Hills, Annabel Hill
- 4. New Farmers Market Permit: Trap to Table, David Stamatis

## III. MINUTES

IV. REPORTS

Report of the Chair Health Agent's Report



RECEIVED BY:



## APPLICATION FOR BOARD OF HEALTH VARIANCES

Date: 5/21/2024	_
Property Owner's Name: George & Diana Colley  Mailing Address: PO Box 835, North Truro 02652	)
Address of Property: 11 Windigo Ln	
Map and Parcel Number: Map # 35 Parcel # 53	
Design Engineer/Sanitarian Jason Ellis	_
Firm/Company Name: J.C. Ellis Design  Address: PO Box 81, North Eastham MA 02651	-
Please check type of variance requested:  Title 5 Variance Request: Section Sec. 15.211 SAS to Well Setback (20' variance requested)	
Board of Health Variance Request: Section/Article Sec. 6, Article 8  Relief requested from I/A requirement; existing 3 bedroom on a 27,870 sq. ft. lot	
Date Date	

Signature (Property Owner)

60-h@0/

May 21, 2024

Truro Board of Health 24 Town Hall Rd Truro, MA 02666

RE: 11 Windigo Ln

Dear Board Members,

Enclosed you will find a variance request for 11 Windigo Ln. My wife Diana and I have resided in this residence for the past 46 years. It is just the two of us that live here. Our home was on record as being served by cesspools, but as we went further through the upgrade process, we realized that we had a 1978 code Title 5 in the ground. JF Noons came out to verify and inspect the components and found that the leach pit had failed.

We understand that per local Board of Health Regulations Section 6, Article 8, we are required to install an innovative alternative system because we have 3 bedrooms on a 27, 870 sq. ft. lot, but because there are only two of us living in this home and therefore only one bedroom is really used, we request a variance to this requirement. We are in our 80s and an I/A system will be a huge financial strain on us.

We are also requesting a variance to Title 5 Section 15.211: well to SAS setbacks. Our existing well lies about 80' from the new proposed leach area and for us to come into compliance with this section of the regulations we would have to move our well. This will add about ~\$7,000 to the cost of this upgrade. We would be willing to test our water annually in order to avoid having to move our well at this time.

We ask that we be allowed to upgrade to a standard Title 5, knowing that upon transfer of property, an innovative alternative system will need to be installed or a bedroom will need to be eliminated, and the well issue will need to be addressed. Our design plan, drawn by J.C. Ellis Design, shows a placeholder for the future secondary treatment unit (Advantex AX20) and a new compliant well.

Respectfully,

George & Diana Colley





## **MEMORANDUM**

May 22, 2024

TO: Truro Board of Health

FROM: Arozana Davis, Assistant Health Agent

RE: 11 Windigo Ln, Variance Request

Dear Board of Health Members,

This memo is to accompany the variance request for George and Diana Colley at 11 Windigo Ln.

Originally, 11 Windigo Ln was on our cesspool list because there were no septic records within their file. They hired Jason Ellis to design an upgrade plan for them and the plan came across my desk with an installation application from JF Noons on January 22, 2024. The plan called for an innovative alternative system per Section VI, Article 8.D: for upgrades of previously approved systems that exceed current nitrogen loading standards of 110 gpd/10,000sf of lot area. The Colley's property contains a 3-bedroom dwelling on a 2-bedroom lot. I conducted a walk through to verify the bedroom count on April 8, 2024.

J.C. Ellis designed an Advantex AX20 system for the property with a 50% reduction on the leach. I could not approve the permit initially because the nitrogen reducing AX20's General Use Approval did not allow for a reduction in leach size. After many conversations with MA DEP, it was determined that this system could use both the General Use Approval and the Remedial Use approval. The Remedial Use Approval allowed for the 50% reduction. After that determination, I issued the permit.

Through out this time I had many discussions with the Colley's about the expense of the IA systems. They had obtained a loan through Barnstable County but were worried about the payments. During these discussions, Mr. Colley made a comment about a "rectangular tank" in the ground. I questioned as to whether or not their dwelling was actually served by a cesspool or a 1978 Title 5. I spoke with JF Noons and they went out to verify what was in the ground. They found a septic tank, a distribution box, and a leaching pit. Once that was discovered, I told them that they would not have to complete the upgrade and that they would just have to inspect the system to ensure that it was functioning. After JF Noons took a closer look, it was found that the leach pit had failed.

After all of this, I informed the Colley's that they would still have to upgrade their system. It was disappointing but they understood. We got back on to the topic of the IA requirements and they asked if there was any way around it. I informed them that they could eliminate a bedroom. Mrs. Colley is going through some personal health issues,

and the thought of removing walls in the house that they have lived in for the past 46 years was causing added stress.

I then brought up the idea of asking for a variance to the regulations, similar to what the owner of 8 Union Field Rd did. We discussed the fact that they would have to install a new well, because without the Advantex AX20 50% reduction allowance, their SAS would fall within the 100' arc of the existing well. This idea put Mr. Colley at unease because it would add an additional ~\$7,000 to the cost of the upgrade. I took a look at their most recent water test, done in January 2024, and their nitrate levels were at 1.3 mg/L. Knowing that they had trace amounts of nitrates and that their existing leaching pit has not been functioning, I told Mr. Colley that he could try for a variance but there was no guarantee that it would be approved.

We discussed the idea of filing a deed restriction with regards to the use of the existing dwelling, the installation of an IA system at the time of transfer or the elimination of bedroom, and the installation of a new <u>compliant</u> well at the time of transfer. In addition to the deed restriction, if the well variance was approved, we could also require water testing every year.

The Colley's and I have spent months discussing all their options and we felt that this was the best one for them based upon the constraints of their circumstances and the use of the dwelling.

Respectfully,

Arozana Davis, RS/REHS, CPO

Assistant Health Agent

cc: Board of Health

June 12, 2024

Dear Abutter,

You are being notified pursuant to Massachusetts State Environmental Code (Title 5) and the Truro Board of Health Regulations that the Truro Board of Health will hold a public hearing for a variance request to Title 5 and local health regulations pertaining to a septic upgrade located at 11 Windigo Ln.

<u>Title 5, Section 15.211</u>: SAS to well setback (80' provided, 20' requested)

<u>Truro Board of Health Regulations, Section 6, Article 8</u>: for upgrades of previously approved systems that exceed current nitrogen loading standards of 110 gpd/10,000sf of lot area

Copies of the plan are on file at the Board of Health and may be viewed prior to the public hearing to be held on July 2, 2024 starting at 4:30PM. This meeting will be a hybrid meeting (both in person and virtual).

In Person: The public hearing will open at 4:30pm in the Select Board Chambers located at the Truro Town Hall on the  $2^{nd}$  floor. The Truro Town Hall is located at 24 Town Hall Rd.

**Remote**: Please go to www.truro-ma.gov under the Board of Health page to find access instructions.

George/Diana Colley

DC



## TRURO ASSESSORS OFFICE

PO Box 2012 Truro, MA 02666 Telephone: (508) 214-0921

Fax: (508) 349-5506

Date: June 4, 2024

To: Arozana Davis, Agent for Diana L. Colley

From: Assessors Department

Certified Abutters List: 11 Windigo Ln (Map 35, Parcel 53)

**Board of Health** 

Attached is a combined list of abutters for 11 Windigo Ln.

The current owners are Diana L. and George A. Colley III.

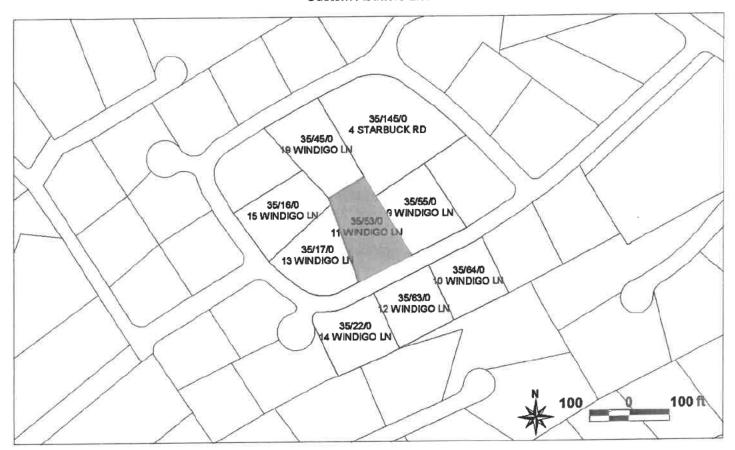
The names and addresses of the abutters are as of May 31, 2024 according to the most recent documents received from the Barnstable County Registry of Deeds.

Certified by:

Olga Farrell Assessing Clerk Map 35, Sparcel 53 Board of Health

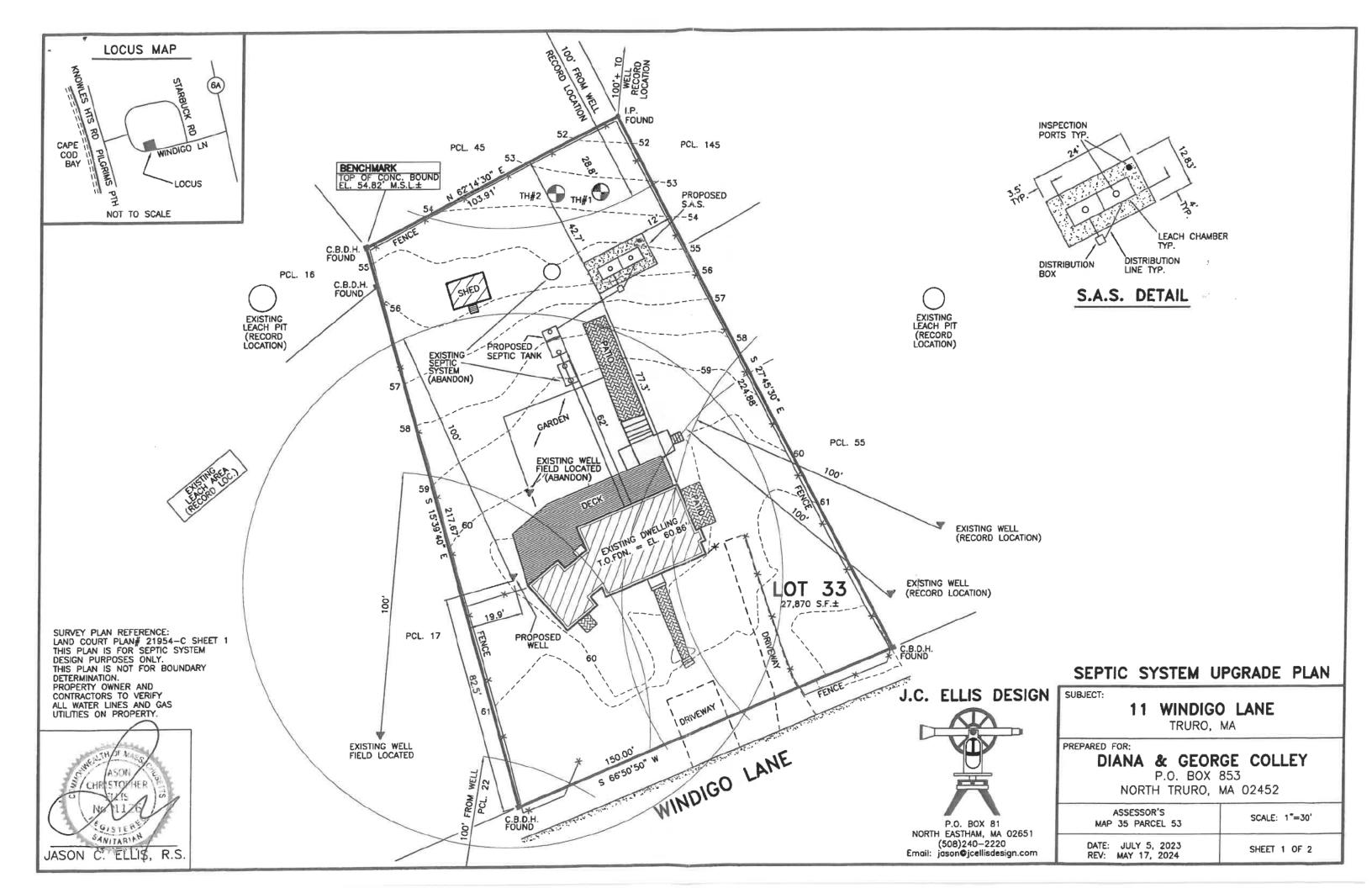
## TOWN OF TRURO, MA BOARD OF ASSESSORS P.O. BOX 2012, TRURO MA 02666

## **Custom Abutters List**



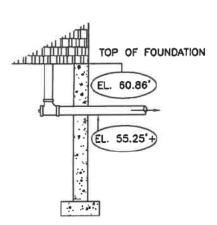
Key	Parcel ID	Owner	Location	Mailing Street	Mailing City	ST	ZipCd/Country
759	35-16-0-R	COSTELLO MARY ANNE	15 WINDIGO LN	PO BOX 204	NO TRURO	MA	02652-0204
760	35-17-0-R	IRENE C CASCIONE REV LIV TRUST TRS: IRENE C CASCIIONE	13 WINDIGO LN	2920 PHILIPPE PARKWAY	SAFETY HARBOR	FL	34695
765	35-22-0-R	LODI GRUBER FAMILY TRUST TRS: GRUBER ELIZABETH ET AL	14 WINDIGO LN	15 DUNCKLEE STREET	NEWTON	MA	02461
797	35-45-0-R	KLEIN SUSAN LEVIN	19 WINDIGO LN	38 MOSSFIELD RD	WABAN	MA	02468
806	35-55-0-R	HARVEY KAREN M	9 WINDIGO LN	77 CORNELL ST	NEWTON	MA	02462
814	35-63-0-R	OBRIEN TRUST TRS: OBRIEN E TIMOTHY&MONICA R	12 WINDIGO LN	PO BOX 792	NORTH TRURO	MA	02652
815	35-64-0-R	KIDNEY JAMES A	10 WINDIGO LN	85 SOUTHWICK COURT	CHESHIRE	СТ	06410
5553	35-145-0-R	BROUS IRA J & ANNE S	4 STARBUCK RD	293 CURTIS RD	ITHACA	NY	14850

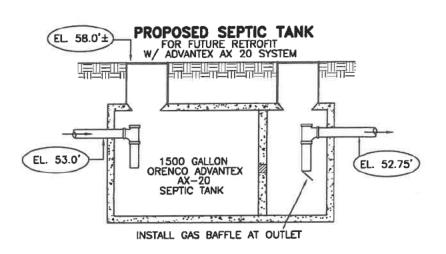
20/4/2024 Page

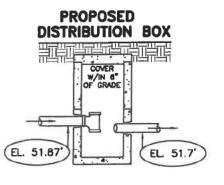


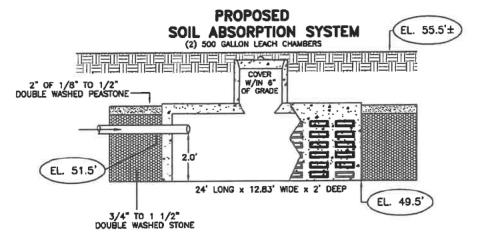
## SECTION DETAIL - COMPONENTS

NOT TO SCALE









## DESIGN CALCULATIONS

3 BEDROOM DWELLING = 330 G/P/D REQUIRED (110 G/P/D PER BEDROOM x 3 BEDROOMS) NO GARBAGE GRINDER ALLOWED

PROPOSED SEPTIC TANK:

330 G/P/D x 2 = 660 G/P/D REQUIRED USE 1500 GALLON ORENCO ADVANTEX AX-20 SEPTIC TANK

SOIL ABSORPTION SYSTEM:

PERC RATE = <2 MIN/IN - CLASS I SOILSIDEWALL = (24 + 12.83)(2)(2) = 147.32 S.F.BOTTOM: (24)(12.83) = 307.92 S.F.

(147.32 + 307.92)(0.74) = 336.87 G/P/D PROVIDED

USE: (2) 500 GALLON LEACH CHAMBERS W/ STONE AS SHOWN IN DETAIL.

## **NOTES**

- 1. ALL PRECAST COMPONENTS TO BE H-10 RATED. ALL COMPONENTS WITH ANY ANTICIPATED VEHICULAR TRAFFIC TO BE H-20 RATED.
- 2. ELEVATION DATUM IS FROM GIS.
- 3. MUNICIPAL WATER IS NOT AVAILABLE.
- 4. ALL CONSTRUCTION TO CONFORM WITH 310 CMR 15.000 AND ALL OTHER APPLICABLE LOCAL, STATE AND FEDERAL CODES AND REGULATIONS.
- 5. INSTALLER/CONTRACTOR TO REVIEW & VERIFY ALL ELEVATIONS AND DETAILS AND REPORT ANY DISCREPANCIES TO DESIGNER PRIOR TO CONSTRUCTION OR ASSUME ALL RESPONSIBILITY.
- 6. INSTALLER/CONTRACTOR IS RESPONSIBLE FOR MAINTAINING SAFE WORK AREA, VERIFING ALL UTILITIES AND NOTIFYING DIG SAFE PRIOR TO CONSTRUCTION.
- 7. ANY CHANGES TO OR DEVIATIONS FROM THIS PLAN MUST BE APPROVED IN WRITING BY J.C. ELLIS DESIGN CO. AND BOARD OF HEALTH.
- 8. FINISH COVER OVER COMPONENTS IS NOT TO EXCEED 3'
- PER 310 CMR 15.000.

  9. ALL COMPONENTS TO BE PROVIDED WITH WATERTIGHT ACCESS PORTS WITHIN 6" OF FINISH GRADE.

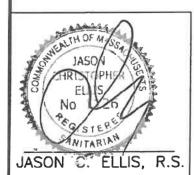
  10. ALL SEPTIC TANKS, DISTRIBUTION BOXES AND PIPING TO

- ALL SEPTIC TANKS, DISTRIBUTION BOXES AND PIPING TO BE INSTALLED WATERTIGHT.
   NO KNOWN WELLS EXIST WITHIN 100' OF PROPOSED LEACH AREA.
   LEACH AREA TO BE PROVIDED WITH AT LEAST ONE INSPECTION PORT CONSISTING OF A PERFORATED FOUR INCH PIPE PLACED VERTICALLY DOWN INTO THE STONE TO THE NATURALLY OCCURING SOIL OR SAND FILL BELOW THE STONE. THE PIPE SHALL BE CAPPED WITH A SCREW TYPE CAP AND ACCESSIBLE WITHIN 3" OF GRADE.
   CONTRACTOR TO TAKE ALL MEANS NECESSARY (FLUSH TESTS ETC.) TO LOCATE AND VERIFY ALL EXISTING BUILDING SEWERS. ALL EXISTING BUILDING SEWERS TO BE CHANGED, ONLY IF NECESSARY, TO LOCATION AND ELEVATION SPECIFIED.

## DEEP HOLE DATA

PERFORMED BY: JASON C. ELLIS, R.S., S.E. WITNESSED BY: COURTNEY WARREN, TRURO B.O.H. TEST DATE: JULY 3, 2023

DEPTH 0.00' —	#1	ELEV. DEPTH - 53.4' 0.00' -	#2	ELEV. 53.6°
1.25'-	A LOAMY SAND 10YR4/2	52.15' 1.16'—	A LOANY SAND 10YR4/2	- 52.44
	B LOAMY SAND 10YR5/6		B LOAMY SAND 10YR5/6	
2.83'—	C MEDIUM SAND 10YR6/4	— 50.57° 2.66°—	C MEDIUM SAND 10YR6/4	50.94
	PERC • 120" <2 MIN./IN.		PERC RATE <2 MIN./IN.	
10.0° NO	WATER ENCOUNTER	43.4° 10.16°—1	WATER ENCOUNTER	43.44 ED





P.O. BOX 81 NORTH EASTHAM, MA 02651 (508)240-2220 jasan@jcellisdesign.com

SUBJECT:

11 WINDIGO LANE TRURO, MA

PREPARED FOR:

DIANA & GEORGE COLLEY

P.O. BOX 853 NORTH TRURO, MA 02452

ASSESSOR'S MAP 35 PARCEL 53

DATE: JULY 5, 2023 REV: MAY 17, 2024

SHEET 2 OF 2



FM#2024-015

HEALTH DEPARTMENT TOWN OF TRURO

'JUN 1 8 2024



SUBMIT CONIPUL HED FORM TO THE HEAT OF DEPARTMENT

## Town of Truro

## Farmers Market Truro Temporary Food Service Permit

Applicant (check one) of private individual, organization or business on non-profit organization  [must attach copy of Form 501(3)(c)]  Name of Business/Organization: Corrigion Hills  Address: 242 Pleasant Lake Ave. Hawan MA
Authorized Representative or Contact:
Name: Annaisel Hill (Mom=Grilly) Email
Address: SAMET Evenings: ( ) Fax
Requested Location/Facility Title have not better the Requested Dates 6/24 - 6/26 are reduction
Requested Dates O(1-1 - 0) 1 - 0   Date (Times (Must be connected)
Requested Times 2411 12 VIII Rain Dates/Times (Must be completed)
Before completing this application, read the temporary food service "Are You Ready?" Checklist. Have you read this material?  YES  NO
PARMITRANIAREL DIPOGRATORE SOLDISERVED
Foods to be Sold/Served  Di Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Di Seed sprouts
ga Jams or Jellies
at Shellfish: Lobster, Crab, Oysters, Clams
© Finfish
7: Vinegar with or without herbs
€ Dairy: Milk or milk products such as cheese.
Meat or Poultry(processed in a federal/state licensed inspected facility)
of Other Lamphade
Food Sampling: Y or (N) If yes, attach sampling protocol.
Base of Operations  Foods prepared/processed at a Truro licensed facility. Name of licensed facility.
Foods prepared/processed outside Truro. Please attach a copy of your state or local food processing facility license, food establishment permit, food manufacturing license or residential kitchen permit and copy of your most recent inspection report.



## Town of Truro TOWN OF TRUBO

JUN 1 8 2024

RECEIVED BY
1 agree to any conditions specified by the Board of Health, Board of Health Farmer's Market Policy, 105 CMR
590.000 Minimum Sanitation Standards for Food Establishments - Chapter X, and the Federal 1999 Food Code.

590,000 Minimum Santiation Standards for Food Establishments - Chapter	A, and the reaction
PLEASE AFTACH COPY OF YOUR FOOD MANAGER CERTIFICATION TRAINING CERTIFICATE WITH THIS APPLICATION	AND ALLERGY AWARENESS
APPLICANTINGUATURE	6114/24 DATE
Market Manager Approval As the Market Manager for the Truro Farmer's Market, I have authorized th	e applicant to participate as a vendor.
Market ylanager Signature	6118724 Date
HEALTH DEPÄRTMENT APPRO	ĐÝÁĽ
Board of Health Comments or Conditions:	
Approved Not Approved  BORtor H	icatrii Agent Date

DATE OF EX



HEALTH DEPARTMENT TOWN OF TRURO

JUN 1 8 2024

RECEIVED BY:

## EVIN CURTIN

which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP). for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination,

10/25/2023 BER

10817

sy for recertification requirements

DATE OF EXPIRATION

10/25/2028

EXAM FORM NUMBER

ociation Solutions

## ALLERGEN AWARENESS TRAINING CERTIFICATE OF

TOWN OF TRURO

JUN 1 8 2024 RECEIVED BY:

Name of Recipient: EMILY HILL

Certificate Number: 7138543

Date of Completion: 6/14/2024

Date of Expiration: 6/14/2029

The above-named person is hereby issued this certificate for completing an allergen awareness training program recognized by the Massachusetts Department of Public Health in accordance with 105 CMR 590.009(G)(3)(a).

This certificate will be valid for five (5) years from date of completion



Massachusetts Restaurant Association 333 Turnpike Road, Suite 102 Southborough, MA 01772 508-303-9905

www.restaurant.org

www.marestaurantassoc.org

Issued By:









FM# 2024-016

JUN 2 5 2024

RECEIVED BY:

SUBMIT COMPLETED FORM TO THE HEALTH DEPARTMENT

## Town of Truro

## Farmers Market Truro Temporary Food Service Permit

[must attach copy of Form 501(3)(c)]
Name of Business/Organization: Trap To Table, LLC
Address: P.O. Box 578, Wellfleet, MA 02667
Authorized Representative or Contact:
Name: David Stamatis Email: Email: E
Telephone Days: Evenings: Fax
Requested Location/Facility Sustainable CAPE, Truro Farmer's Market
Requested Dates June - September, 2024
Requested Times 8a-4p Rain Dates/Times (Must be completed)
THE RESERVE OF THE PARTY OF THE
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited. Seed sprouts  Jams or Jellies Shellfish: Lobster, Crab, Oysters, Clams
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies  Shellfish: Lobster, Crab, Oysters, Clams  Finfish
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies  Shellfish: Lobster, Crab, Oysters, Clams  Finfish  Vinegar with or without herbs
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies  Shellfish: Lobster, Crab, Oysters, Clams  Finfish  Vinegar with or without herbs  Dairy: Milk or milk products such as cheese.
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies  Shellfish: Lobster, Crab, Oysters, Clams  Finfish  Vinegar with or without herbs  Dairy: Milk or milk products such as cheese.  Meat or Poultry(processed in a federal/state licensed inspected facility)
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.  Seed sprouts  Jams or Jellies  Shellfish: Lobster, Crab, Oysters, Clams  Finfish  Vinegar with or without herbs  Dairy: Milk or milk products such as cheese.

E Foods prepared/processed outside Truro. Please attach a copy of your state or local food processing facility license, food establishment permit, food manufacturing license or residential kitchen permit and copy of your most recent inspection report.



## SUBMIT COMPLETED FORM TO THE HEALTH DEPARTMENT

## **Town of Truro**

I agree to any conditions specified by the Board of Health, 590.000 Minimum Sanitation Standards for Food Establish PLEASE ATTACH COPY OF YOUR FOOD MANAGER OF TRAINING CERTIFICATE WITH THIS APPLICATION	shments - Chapter X, and the Feder	al 1999 Food Code.
APPLICANT'S SIGNATURE		06/06/2024 DATE
Market Manager Approval As the Market Manager for the Truro Farmer's Market, I h  Market Manager Signati	A 6/25/2	-
HEALTH DEPA	RTMENT APPROVAL	
Board of Health Comments or Conditions:		•
Approved Not Approved	BOH or Health Agent	Date

Ingredients: Fresh Wellfleet lobster meat (**Crustacean Shellfish**), Ritz<sup>®</sup> cracker crumbs (**Wheat**), salted butter (**Milk**), cooking sherry, fresh lemon juice, parmesan cheese (**Milk**), garlic, shallots, thyme, tarragon.

Fully Cooked. Keep Frozen Until Ready To Use.

Cooking Instructions: Remove plastic cover. Heat in 400°F oven for 20-25 minutes. TRAP TO TABLE, LLC
PO Box 578, Welifleet MA 02667 • WellfleetLobsters.com

JUN 27 2024 RECEIVED BY

HEALTH DEPARTMENT TOWN OF TRURC



# Certificate of Achievement



This certificate is awarded to DAVID STAMATIS

Congratulations! You have completed

ServSafe® Food Handler Employee Food Safety Course and Exam

National Restaurant Association 233 S. Wacker Drive, Suite 3600 Chicago, IL 60606-6383

Chicago, IL 60606-6383 800.765.2122 in Chicago area 312.715.1010 Restaurant.org | ServSafe.com

Certificate Number 7129402

Date 6/10/2024

Expiration Date 6/10/2027



## LLERGEN AWARENESS TRAINING CERTIFICATE OF

Name of Recipient: David M Stamatis

Date of Completion: June 25, 2024

Date of Expiration: June 26, 2029

HEALTH DEPARTMENT ARCEIVED BY

The above-named person is hereby issued this certificate for completing an allergen awareness training program recognized by the Massachusetts Department of Public Health in accordance with 105 CMR 590.009(G)(3)(a).

This certificate will be valid for five (5) years from date of completion



AHEC

Area Health Education Center Dalton, Massachusetts

www.mafoodallergytraining.org

June 26, 2024

JUN 2 7 2024 RECEIVED BY:

## TOWN OF TRURO BOARD OF HEALTH

24 TOWN HALL ROAD P.O. BOX 2030 TRURO, MA 02666

To whom it may concern,

I, Robert Nelson, owner and proprietor of "Bob's Sub N' Cone Restaurant", hereby grant permission to David M. Stamatis, business owner and proprietor of Trap To Table, LLC, to utilize my certified kitchen to cook and prepare his product for retail sale. Bob's Sub N' Cone Restaurant is located at 841 US-6, South Wellfleet, MA 02663.

Furthermore, I have granted permission to perform said preparation during the following days and time:

Tuesdays, Wednesdays, Thursdays and Sundays from 7am-11am. All procedures for preparing this food product will be conducted on these premises and will follow all federal, state and local health and safety regulations.

Sincerely,

Robert Nelson

2024

## COMMONWEALTH OF MASSACHUSETTS TOWN OF WELLFLEET Board of Health

13404

permit is hereby granted to:	Bob's Sub & Cone	
Whose place of business is:	814 Route 6	
Type of business and any restrictions:	Food Service	

hoos's bronnary

Board of Health

Heith Martinez

THIS IS TO CERTIFY THAT

Rookie's Inc., dba: Bob's Sub & Cone

## IS HEREBY GRANTED A COMMON VICTUALLER'S LICENSE

in said Wellfleet and at that place only and expires **December 31, 2024**, unless sooner suspended or revoked for violation of the laws of the Commonwealth respecting the licensing of common victuallers. This license is issued in conformity with authority granted to the licensing authorities by General Laws, Chapter 140, and amendments thereto.

In testimony whereof, the undersigned have hereunto affixed their official signatures.

Board of Selectmen



## TOWN OF TRURO BOARD OF HEALTH

P.O. Box 2030 Truro MA 02666-0630

## Board of Health Meeting Minutes: May 21, 2024

This was a hybrid meeting held in person at Truro Town Hall in the Select Board chambers and via Zoom. <u>Board members in attendance</u>: <u>In person</u>: Chair Tracey Rose, Vice Chair Jason Silva, Board Members Brian Koll and Helen Grimm, Alternate Candida Monteith <u>Absent</u>: Board member Tim Rose; <u>Also Present in person</u>: Health Agent Emily Beebe, Assistant Health Agent Courtney Warren

The meeting was called to order at 4:31 pm by the Chair, who described the remote meeting procedures and the process for public participation.

Public Comment: There was no public comment.

Discussion with DPW Director Jarrod Cabral regarding Transfer station hours: Chair Tracey Rose began by reminding the audience of the Solid Waste By-Law established at the 1994 Annual Town Meeting. Section 2 of this by-law places all aspects of solid waste collection and disposal under the control of the Board of Health and operational/management under the DPW. DPW Director Jarrod Cabral explained the staffing issues at the DPW. The department is short staffed by 4 with 3 open positions. He described the uptick in workload that occurs in the summer months and that overtime is not mandatory other than in emergency events. Tonnage has decreased. He provided details of the operating schedules of other Outer Cape and mid Cape towns and noted that Truro is the second smallest operation but stays open the longest of the seasonal communities. The Director reported to the Board that they will maintain the 5 day/week schedule unless two of the empty positions can be filled. Jason Silva noted that many properties on Shore Rd that used to be rented weekly are now condos that are mostly empty for most of the summer. He also asked about the pay rate for the DPW positions. Jarrod Cabral explained the rates vary for the positions from ~\$28-33/hr. which is slightly less than nearby towns.

Citizen Lynne Burns was in the audience and asked about swap shop access. Both Jarrod Cabral and Tracey Rose clarified that she would need an annual permit for the Swap.

Cape Cod Mosquito Control Program (CCMCP) —Discussion with Superintendent and Senior Entomologist Gabrielle Sakolsky. The Superintendent described how the bayside overwash at Duck Harbor in Wellfleet impacted the drainage system in the Herring River Basin. More water is retained in the system, as it cannot get out quickly; this leads to abundant mosquito habitat. CCMCP crews are out daily working to find solutions to the issue. The problem is the day-biting saltwater mosquitoes that can fly up to 5 miles. Mass DPH is predicting an increased risk of Eastern Equine Encephalitis (EEE) this year. CCMCP has established monitoring traps across the Outer Cape. Mosquitoes from these traps are identified by species and tested weekly for EEE and West Nile Virus. Test results are released immediately.

The Superintendent described most important thing property owners can do at this time of year, and through the summer, is to empty any standing rain water from containers and other areas, to remove their breeding habitat and kill the larvae, rather than spraying to try to kill adult mosquitoes. Homeowners can also call the CCMCP- Cape Cod Mosquito Control Program (508-775-1510) and they will respond to do an assessment. If you hire a private applicator, check to make sure that they are licensed with the state, check to make sure they do not have previous violations, and ask to see the label of the insecticide they are using so that you know what is being sprayed on your property. The Agent noted that Cape Cod Mosquito Control was founded in 1930 and had been working to keep water bodies flowing and reduce mosquito habitat. She emphasized the difference between managing with a larvicide and using adulticide by spraying. As stated, spraying indiscriminately for adult mosquitoes is not selective, and is not good for the environment. Gabi Sakolsky noted that various repellents are effective and that consumers should look for an EPA registration # on any product that they purchase. A question was asked about commercial availability of larvicides. "Mosquito Dunks" are available at hardware stores for use in standing water. Board member Brian Koll asked if any mosquitoes in the area are the type that carry dengue. The Superintendent responded that we are thankful not to have that species of mosquito here yet.

<u>Motion</u>: Board member Helen Grimm moved to take the agenda out of order and hear #4 next; <u>Second</u>: Board member Brian Koll; <u>Vote</u>: 5-0-0; the motion carried.

New Farmers Market Permit: Chatham Harvesters Co-OP, Shareen Davis Shareen Davis represented Chatham Harvesters, a fisherman owned co-op, HACCP certified processor, and commercial kitchen. They sell filets, whole fish, and value added products. They been selling at both the Chatham and Plymouth Farmer's Markets for two years and have 5 total approved markets this year. They sell fresh-frozen vacuum sealed product. Everything is self-contained other than quahogs. They maintain the tags and separate the quahogs from the other food. Everything is time and temperature controlled and their van is refrigerated. The Agent stated that the application was complete. Chair Tracey Rose asked about the HACCP temperature logs and their inspection. The Agent stated that those logs would be checked at their base of operations in Chatham but we will randomly check temperatures at the farmer's market.

Motion: Board member Helen Grimm moved to approve the new farmer's market permit; Second: Board member Brian Koll; Vote: 5-0-0; the motion carried.

## New Owner/Manager: 1 Amanda Lane, Faith Licostie

Faith and Nadine Licostie, owners of the SeaGlass Inn & Spa in Provincetown, purchased this property in October primarily for employee housing. The property came with tenants who will remain in 5 of the units. Three full time employees will be housed in the apartment portion of the property and the back house will be used for their J1 students. After the inspection, they added screens and window locks and have ordered replacement windows that are on backorder. The Agent asked how the number of units got to be 9 from the 7 units that were previously permitted. Faith Licostie answered that she believed that the former owner did not include the house as a unit, and considered one unit to be an office and so wasn't included in the total. The Agent also raised a question about the managers, as RKM was listed as the onsite manager, but was not hired yet. It was

suggested that this matter be continued to allow the Agent to research the file and discuss the issues with the owner. <u>Motion</u>: Board member Jason Silva moved to continue the matter until the June 4, 2024 meeting; <u>Second</u>: Board member Helen Grimm; <u>Vote</u>: 5-0-0; the motion carried. Jason Silva thanked Faith Licostie for keeping the existing tenants.

## Water Resources report

Progress is continuing with the cesspool upgrade process. The Agent noted that June 1<sup>st</sup> had been the deadline for the ACO process, but she asked the Board to extend that date until September 1, 2024. <u>Motion</u>: Board member Brian Koll moved to extend the ACO date to September 1, 2024; <u>Second</u>: Board member Jason Silva; <u>Vote</u>: 5-0-0; the motion carried.

Wastewater management feasibility work continues with Provincetown and GHD. Work is being done to determine what the costs would be for Truro. The team is getting closer to an Intermunicipal Agreement.

The 2023 Provincetown Water Quality Report, the March 2024 North Union Field Model Update Report, and the Provincetown Water Management Study Update from 2017 will both be posted on the Health Department website. A staff team of the Town Planners, DPW Directors, Truro Health Agent, and the Water Superintendent are involved in the water resource planning discussions. We are looking to plan a joint meeting in the fall with both Town Select Boards and the Water & Sewer Board.

After the positive PFAS test in monitoring wells near the transfer station, testing was done at two private homes on Collins Road and both are negative. A third residence on South Pamet Road that is cross-gradient to the transfer station was recently tested and results are still pending.

Truro resident Jack Riemer asked if treated wastewater from Beach Point will be returned to Truro to replenish the aquifer. The Agent replied that the topic has been discussed but that no site has been identified and it's a topic that will continue to be discussed. He asked if "toilet to tap" or "flush to faucet" which is being explored in CA would be considered in Provincetown. The Agent replied that a more likely approach to second use would be diverting bathroom sink graywater to fill a toilet tank, or possibly desalination but all options are on the table.

Minutes – There were no minutes to approve at this meeting.

## Report of the Chair -

The chair reported that at a recent meeting the Provincetown Water & Sewer Board discussed the importance of having meetings recorded and packets available on-line. Also, at the meeting, the Water & Sewer Board reviewed the 2023 Model Update Report North Union Field Well Site. Truro resident Jack Reimer asked how people could access this report. The Agent replied that it would be posted on the website.

The Chair also noted that some Board of Health member terms would be expiring in June and reminded members that if they were interested in reapplying that they should do so. The Association to Preserve Cape Cod has a letter posted on their website in opposition to the Multipurpose Machine Gun Range at Joint Base Cape Cod. Anyone interested in writing a similar letter should visit the APCC website at apcc.org.

## Health Agent's Report -

The Agent reported that she recently gave a made some brief remarks about PFAS at the Friends of Village Pond "Love Your Mother" event in conjunction with Dr. Fred Ruymann, who shared information on PFAS at this well-attended event.

Truro resident Jack Reimer asked about the work on developing a storm water by-law, and if it could be an occasional agenda item. Chair Tracey Rose answered that it was work in progress and updates would be made at Board of Health meetings.

<u>Motion:</u> Board member Jason Silva moved to adjourn the meeting; <u>Second:</u> Board member Helen Grimm; <u>Vote:</u> 5-0-0, the motion carried.

The meeting was adjourned at 6:08 PM.

Respectfully submitted by Courtney Warren





FM# 2024-016

JUN 2 5 2024

RECEIVED BY:

SUBMIT COMPLETED FORM TO THE HEALTH DEPARTMENT

## Town of Truro

## Farmers Market Truro Temporary Food Service Permit 270

[must attach copy of Form 501(3)(c)]
Name of Business/Organization: Trap To Table, LLC
Address: P.O. Box 578, Wellfleet, MA 02667
Authorized Representative or Contact:
Name: David Stamatis Email: billingsgatecharters@gmail.com  Address: 25 Pratt Avenue, Wellfleet, MA 02667
Telephone Days: (781 ) 706-0145 Evenings: ( ) Fax
Requested Location/Facility Sustainable CAPE, Truro Farmer's Market
Requested Dates    June - September, 2024
Requested Times 8a-4p Rain Dates/Times (Must be completed)
Foods to be Sold/Served  Packaged Baked Goods (breads, pies, cookies, cakes and confectionaries). Cream filled pastries, cheese cake or custard type pastries prohibited.
□ Seed sprouts
□ Jams or Jellies
Shellfish: Lobster, Crab, Oysters, Clams
G Finfish
□ Vinegar with or without herbs □ Dairy: Milk or milk products such as cheese.
•
Meat or Poultry(processed in a federal/state licensed inspected facility)
M Other: Frozen Lobster Casseroles
Food Sampling: Y or N If yes, attach sampling protocol.
Base of Operations
Foods prepared/processed at a Truro licensed facility. Name of licensed facility:

Foods prepared/processed outside Truro. Please attach a copy of your state or local food processing facility license, food establishment permit, food manufacturing license or residential kitchen permit and copy of your most recent inspection report.



## SUBMIT COMPLETED FORM TO THE HEALTH DEPARTMENT

## **Town of Truro**

I agree to any conditions specified by the Board of Health, 590.000 Minimum Sanitation Standards for Food Establish PLEASE ATTACH COPY OF YOUR FOOD MANAGER OF TRAINING CERTIFICATE WITH THIS APPLICATION	shments - Chapter X, and the Feder	al 1999 Food Code.
APPLICANT'S SIGNATURE		06/06/2024 DATE
Market Manager Approval As the Market Manager for the Truro Farmer's Market, I h  Market Manager Signati	A 6/25/2	-
HEALTH DEPA	RTMENT APPROVAL	
Board of Health Comments or Conditions:		•
Approved Not Approved	BOH or Health Agent	Date

Ingredients: Fresh Wellfleet lobster meat (**Crustacean Shellfish**), Ritz<sup>®</sup> cracker crumbs (**Wheat**), salted butter (**Milk**), cooking sherry, fresh lemon juice, parmesan cheese (**Milk**), garlic, shallots, thyme, tarragon.

Fully Cooked. Keep Frozen Until Ready To Use.

Cooking Instructions: Remove plastic cover. Heat in 400°F oven for 20-25 minutes. TRAP TO TABLE, LLC
PO Box 578, Welifleet MA 02667 • WellfleetLobsters.com

JUN 27 2024 RECEIVED BY

HEALTH DEPARTMENT TOWN OF TRURC



# Certificate of Achievement



This certificate is awarded to DAVID STAMATIS

Congratulations! You have completed

ServSafe® Food Handler Employee Food Safety Course and Exam

National Restaurant Association 233 S. Wacker Drive, Suite 3600 Chicago, IL 60606-6383

Chicago, IL 60606-6383 800.765.2122 in Chicago area 312.715.1010 Restaurant.org | ServSafe.com

Certificate Number 7129402

Date 6/10/2024

Expiration Date 6/10/2027



## LLERGEN AWARENESS TRAINING CERTIFICATE OF

Name of Recipient: David M Stamatis

Date of Completion: June 25, 2024

Date of Expiration: June 26, 2029

HEALTH DEPARTMENT ARCEIVED BY

The above-named person is hereby issued this certificate for completing an allergen awareness training program recognized by the Massachusetts Department of Public Health in accordance with 105 CMR 590.009(G)(3)(a).

This certificate will be valid for five (5) years from date of completion



AHEC

Area Health Education Center Dalton, Massachusetts

www.mafoodallergytraining.org

June 26, 2024

JUN 2 7 2024 RECEIVED BY:

## TOWN OF TRURO BOARD OF HEALTH

24 TOWN HALL ROAD P.O. BOX 2030 TRURO, MA 02666

To whom it may concern,

I, Robert Nelson, owner and proprietor of "Bob's Sub N' Cone Restaurant", hereby grant permission to David M. Stamatis, business owner and proprietor of Trap To Table, LLC, to utilize my certified kitchen to cook and prepare his product for retail sale. Bob's Sub N' Cone Restaurant is located at 841 US-6, South Wellfleet, MA 02663.

Furthermore, I have granted permission to perform said preparation during the following days and time:

Tuesdays, Wednesdays, Thursdays and Sundays from 7am-11am. All procedures for preparing this food product will be conducted on these premises and will follow all federal, state and local health and safety regulations.

Sincerely,

Robert Nelson

2024

## COMMONWEALTH OF MASSACHUSETTS TOWN OF WELLFLEET Board of Health

13404

permit is hereby granted to:	Bob's Sub & Cone	
Whose place of business is:	814 Route 6	
Type of business and any restrictions:	Food Service	

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Board of Health

Heith Martinez

THIS IS TO CERTIFY THAT

Rookie's Inc., dba: Bob's Sub & Cone

## IS HEREBY GRANTED A COMMON VICTUALLER'S LICENSE

in said Wellfleet and at that place only and expires **December 31, 2024**, unless sooner suspended or revoked for violation of the laws of the Commonwealth respecting the licensing of common victuallers. This license is issued in conformity with authority granted to the licensing authorities by General Laws, Chapter 140, and amendments thereto.

In testimony whereof, the undersigned have hereunto affixed their official signatures.

Board of Selectmen