

Wellesley Board of Health  
Remote Meeting via Zoom  
Meeting Minutes  
June 2, 2022 – 12 noon

Present:

Board:

Shepard Cohen, MPA, Chair  
Marcia Testa Simonson, MPH, PhD, Vice Chair  
Linda Oliver Grape, PA-C, MPH, Secretary

Staff:

Deadra Doku-Gardner, MS, Administrator  
Cheryl Lefman, MA, Community Health Coordinator  
Vivian Zeng, Senior Environmental Health  
Adam DiPersio, Environmental Health

In attendance:

Ben Miller, VP, Acheson Consulting Group  
Brendan Boyle, Tatte Cafe, Vice President of Development and Facilities  
Kevin Vargas, Tatte Cafe

The meeting was called to order at 12:02.

1. Administration

a) Variance Request – Tatte Bakery and Café

Vivian Zeng reviewed the variance request sought by Tatte Bakery, 165 Linden Street. The location is nearing renovation completion and is seeking a variance for two sections of the State Food Code to allow for an antique wooden display case to be used in the food service line. Ms. Zeng reviewed the food code governing this type of equipment in a food preparation space. She presented photos of the antique unit in question pointing out the various health concerns and issues present should it be used as it is (sanitation, debris, spillage).

This piece of equipment was not in the original plan review and is out of compliance with the food code. Ms. Zeng elaborated on the various physical issues noting that the unit is all wood, porous, and difficult to

keep clean as it is not a smooth surface. Photos of the various deep nicks and scratches were presented.

Brendan Boyle showed photos of the Viennoiserie antique display case being used in another Tatte Bakery location. He reviewed the Wellesley café layout, floor plan and customer traffic plan. Mr. Boyle provided an overview as to how the antique piece is to be utilized for food service.

Mr. Boyle suggested that the location use a pourable epoxy resin that can be cleaned on a frequent basis. He reviewed other options to improve the condition of the unit on the service side.

Mr. Boyle reported that all Tatte locations receive a 100-point third party inspection by EcoSure (a division of Ecolab). Mr. Boyle elaborated that this onsite food safety assessment and safety audit is done on a quarterly basis. Mr. Boyle also provided the regular cleaning and sanitizing SOP.

Ms. Zeng reviewed her recommendations on the use of the furniture display unit. In addition, she is requiring an increase in the number of Ecolab pest inspections as another food establishment in that area is experiencing a rodent issue.

A review of the epoxy being used on the countertop and shelving was provided. Marcia Testa Simonson suggested the use of marine level epoxy.

Linda Oliver Grape inquired as to whether the piece was included in the initial plan and if similar units are standard in the other 23 Tatte Bakery locations. Mr. Boyle indicated that unit had been presented in the initial plan and that this unit was in the construction plan. Ms. Oliver Grape further inquired as to what was done in the other locations (to satisfy the food code). Mr. Boyle reported that the antique units are standard in all the Tatte locations, and the issue (of satisfying the food code ) has never been raised before.

Vivian Zeng reported that she had recently spoken with the principal Boston health inspector and that the Boston Tatte locations have been cited for using the non-porous service equipment. Furthermore, Ms. Zeng elaborated that the equipment sheet was never sent on site and the contractor only knew the measurements of the unit.

The Board of Health voted to approve the variance requests with the following conditions and requirements:

1. The countertop will be sealed with epoxy resin.

2. The food service side of the unit is only to be used for the storage of paper goods
3. The food service side of the unit has too many projections and crevices for food debris to accumulate on. 2 shelves must be removed to reduce the surface area for food debris to accumulate on, and to facilitate cleaning of unit
4. All knobs and metal plates on the food service side shall be removed. FRP or another type of impervious, commercial food grade material should be used to seal this drawer portion of the antique unit.
5. The patron facing side of the antique unit shall only be used to store t-shirts and other non-food merchandise goods.
6. Side gaps of the antique unit need to be sealed with the adjacent equipment. There shall be no gaps between units.

The meeting was adjourned at 12:30 p.m.

The next Board of Health meeting is scheduled for June 15, 2022, at 9 a.m.

Respectfully submitted,

Deadra Doku Gardner, Administrator