

BOARD OF HEALTH MINUTES-EMERGENCY MEETING

Conference call meeting

October 19, 2021

The emergency meeting was called to order at 4:29 p.m. Present via telephone by roll call were John Schuler MD (JS), and Brian McNamara (BM) and Robert DeFrancesco DMD (RD). Also present was Julia Junghanns (JJ) Director of Public Health.

JJ: called this emergency meeting to discuss a foodborne illness outbreak at the Dudley Chateau and to have the Board determine if the business should temporarily suspend operations until we know more information. JJ provided a summary regarding the current situation. There is a foodborne illness outbreak currently involving 11 people who are from 3 different parties, two from the same day (Friday) and one from Saturday. People have norovirus-like symptoms; violent vomiting and diarrhea. One patron went to the ER due to an unrelated illness that was exacerbated by the foodborne illness, however they were not admitted. Based on a detailed investigation by the owner and our Food Inspector Beth Grossman, they believe they have narrowed down the potential food items that are likely associated with the people being sick from Friday and Saturday. The common denominator food item is tacos; fish, chicken and steak tacos. It is possible that the home made salsa, made in house, could be an issue or possibly cilantro, pico de gallo, or cabbage. These products have been thrown away and replaced with new food product from a different source. JJ spoke to the owner and they are definitely not interested in a voluntary closure as they feel they have identified the common denominator for the source of illness and have eliminated the problem. They feel they have cooperated with this whole situation. After interviewing all the staff, no one who was working there was sick. Two individuals who had some symptoms were not working and don't prepare food or it was related to medications.

JJ called this emergency meeting to discuss the situation and seek the Board's opinion as to whether they should stay open based on the information we have gathered from the investigation, while we conclude the investigation. The State Department of Public Health is involved in the investigation and we have been in touch with them on a regular basis working with the assigned epidemiologist and other staff. They may be requiring stool samples of the staff. If this is required then the Health Department will be involved with the process to get the samples to the lab.

There was a discussion, the Board wants to ensure that we are reinforcing all to stay at home if sick or any symptoms. Extra cleaning should be done in the restaurant and all should be extra pre-cautious of hygiene, handwashing and no bare hand contact with ready to eat foods. Managing staff need to make sure hand washing is taking place with all staff as required and more often. JJ assured the Board that we have already reviewed all these things with the restaurant management, but will follow up regarding this meeting and the BoH discussion and

request for reinforced precautions. The BoH asked if our Food inspector can do a surprise inspection at the restaurant to make sure of all these things. JJ said that she will make those arrangements with Beth Grossman.

There was a discussion among the board, if more cases come in then we will need to re-convene and re-evaluate this situation. JJ will let the board know if there are more cases coming in and we will determine if we need to possibly re-convene on this subject. It may have been a one-time thing. When JJ spoke to the state they said they don't feel the restaurant being open is risk to the community at this time. Once again, make sure anyone who is working is not ill. If they are open they are doing so at their own risk.

Motion to adjourn 4:50 p.m. BD yes, JS yes, BM yes. All in favor.

Respectfully submitted,
Julia Junghanns
Director of Public Health

Approved January 10, 2022