



# City of Westfield, Massachusetts

## Health Department

59 Court St, Westfield, MA 01085

Phone: (413) 572-6210 Fax: (413) 572-6279



**Public Health**  
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Westfield Health Department

### Pre-Operational Inspection Checklist: Food Service Establishments

\*Prior to making any renovations or major repairs, contact the Building Department at 413.572.6251. Submit floor plan to Health Department with Application. \*

#### Sinks/Ware washing

- Handwash sinks provided & conveniently located
- "Employees must wash hands" sign provided at all handwash sinks
- Liquid soap, paper towels, and a trash barrel provided at all handwash sinks
- Water temperature at handwash sink at least 100 degrees Fahrenheit
- 3-bay sink provided with bays large enough to submerge the largest equipment and utensils
- Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation
- Dishwasher reaching proper final rinse temperature \_\_\_\_\_ N/A
  - Sanitizer solution used: 120 degrees Fahrenheit
  - Stationary rack, single temp. machine: 165 degrees Fahrenheit
  - All other machines: 180 degrees Fahrenheit
- Mop sink provided
- Sanitizer provided (chlorine-bleach or quaternary ammonium compounds)
- Sanitizer testing strips available
- An irreversible registering temperature indicator available on site for ware washing machines

#### Physical Facility

- Indoor floor, wall, and ceiling surfaces are:
  - Smooth, durable, and easily cleanable
  - Non-absorbent for areas subject to moisture (food prep areas, walk-in refrigerators, ware washing areas, toilet rooms, and areas subject to flushing or spray-cleaning methods)
  - In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)
- Light bulbs shielded, coated, or otherwise shatter resistant
- Thermometers in all refrigerators and freezers
- Dry storage areas are clean, dry, protected from splash, dust, or other contamination
- Food is stored at least 6" above the floor
- Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens



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- Waste disposal area is clean and well-maintained, receptacle/dumpster available for waste
- If applicable, grease disposal area is clean and well-maintained, receptacle available

### Bathrooms

- Toilet paper provided
- Handwash signage provided
- Liquid soap, paper towels, and a trash bin located at all handwash sinks
- Feminine products container located within each stall
- Properly vented; vents are clean and clear of debris

### Required Certificates/Regulations/Documents

- Food Protection Manager and Allergen Awareness certificates posted in a conspicuous place for the public
- Choke training certificate posted in a conspicuous place for the public (25+ seats) \_\_\_\_\_ N/A
- A clear and conspicuous notice on the printed menu or menu board stating: "Before placing your order, please inform your server if a person in your party has a food allergy"
- If applicable, a clear and conspicuous notice on the printed menu and/or menu board stating: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"
- A copy of the vomiting/diarrheal event plan is available for employees on site
- Signed copies of Employee Health Care Policy for every active food employee
- A clear and conspicuous statement stating that customer has a right to request a copy of last inspection.
- Reviewed, understand and comply with Westfield Board of Health Regulations: Anti-Choking Regulations, Pest Control Regulations, Polystyrene Regulations, FOG (Fats, Oils & Grease) Regulation, as well as 105 CMR 590.00 and the 2013 Federal Food Code. Copies of these regulations can be obtained by request in the Health Department or on our website.



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## APPLICATION FOR FOOD SERVICE ESTABLISHMENT

PAYABLE BY CHECK OR CASH (IN PERSON)

PLEASE PRINT CLEARLY

DATE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

ESTABLISHMENT NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_ Telephone: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

OWNER'S NAME: \_\_\_\_\_ OWNER'S TELEPHONE: \_\_\_\_\_

If Corporation/partnership, give name, title, telephone number, and home address of officers or partners:

\_\_\_\_\_  
\_\_\_\_\_

Person Directly Responsible for Daily Operations (Owner, Person In Charge, Manager, etc.): \_\_\_\_\_

\_\_\_\_\_  
Days and Hours of Operation: \_\_\_\_\_

### Food Establishment Class:

<b>CLASS 1</b>	<b>\$150</b>	<b>CLASS 2</b>	<b>\$60</b>
<input type="checkbox"/> Food Service Establishment		<input type="checkbox"/> Mobile Food Establishment	
# OF SEATS _____		Base of Operation: _____	
(>25 SEATS) # TRAINED IN CHOKE-SAVER _____		<input type="checkbox"/> Catering License	

<b>CLASS 3</b>	<b>\$100</b>	<b>CLASS 4</b>	
<input type="checkbox"/> Residential Kitchen		<input type="checkbox"/> Farmer's Market Stand (no charge)	
<input type="checkbox"/> Limited Food Preparation <sup>1</sup>			
<input type="checkbox"/> Non-TCS Food - Retail <sup>2</sup>			

Provide a brief description of the establishments' scope of operation:

\_\_\_\_\_  
\_\_\_\_\_

<sup>1</sup>Limited Food Preparation: preparation of non-TCS food or preparation of food in conjunction with a single event lasting no more than 24 hours by organizations such as, but not limited to, private clubs, churches, and non-profit organizations.

<sup>2</sup>TCS: a food that required time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.



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## APPLICATION FOR FOOD SERVICE ESTABLISHMENT

There must be at least one employee on premises at all time with certifications. When a Certified Food Safety Manager is not on premises a Person In Charge must be designated who has been trained on food safety by Certified Food Safety Manager. Allergen Awareness Certification is also required.

### Name of Certified Food Safety Manager(s):

Name: \_\_\_\_\_ Certificate #: \_\_\_\_\_ Expiration: \_\_\_\_\_  
Name: \_\_\_\_\_ Certificate #: \_\_\_\_\_ Expiration: \_\_\_\_\_  
Name: \_\_\_\_\_ Certificate #: \_\_\_\_\_ Expiration: \_\_\_\_\_

**NOTE:** Any false statement made by the Applicant knowing of its falsity or made without taking reasonable steps to determine its truths, or any incomplete or illegible information shall be cause or grounds for refusing to grant the license or permit, or for suspending, canceling or revoking a license or permit already properly granted.

### Initials

\_\_\_\_\_ I hereby certify that I have reviewed and will comply with the following: Westfield Board of Health Regulations: Anti-Choking Regulations, Pest Control Regulations, Polystyrene Regulations, FOG (Fats, Oils & Grease) Regulations, as well as 105 CMR 590.00 and the 2013 Federal Food Code. Copies of these regulations can be obtained by request in the Health Department or on our website.

\_\_\_\_\_ I will notify the Health Department of any construction, renovation, or modification related to the food service operation prior to the beginning of the project. I am aware that the Board of Health may require a plan review depending on the scope of construction. I will notify the Board of Health to request inspection before re-opening the establishment.

\_\_\_\_\_ I affirm that the food establishment operation will comply with 105 CMR 590.00, FDA Food Code and all other applicable laws.

\_\_\_\_\_ I do hereby certify, under the pains and penalties or perjury that the information provided in this application is true and correct.

\_\_\_\_\_  
**SIGNATURE OF INDIVIDUAL**

**NAME OF INDIVIDUAL COMPLETING APPLICATION:** \_\_\_\_\_

105 CMR: DEPARTMENT OF PUBLIC HEALTH

105 CMR 605.000: APPROVED MANUAL CHOKE-SAVING PROCEDURES

Section

- 605.001: Purpose
- 605.002: Authority
- 605.003: Approved Manual Procedures
- 605.004: Records
- 605.005: Severability
- 605.006: Effective Date

605.001: Purpose

The purpose of 105 CMR 605.000 is to designate safe and effective manual procedures for the removal of food lodged in a person's throat.

605.002: Authority

105 CMR 605.000 is adopted under the authority of M.G.L. c. 94, § 305D.

605.003: Approved Manual Procedures

The Department approves the procedures known as the Heimlich Maneuver and the Sequence of Obstructed Airway Maneuvers as recommended by the National Research Council, National Academy of Sciences.

605.004: Records

Each restaurant having a seating capacity of 25 or more persons shall keep a list of those employees trained in approved manual procedures.

605.005: Severability

If any provision of 105 CMR 605.000 or the application of such provision to any person or circumstance shall be held invalid, the validity of the remainder of 105 CMR 605.000 and the applicability of such provision to other persons or circumstances shall not be affected thereby.

605.006: Effective Date

105 CMR 605.000 shall be effective on July 1, 1980.

REGULATORY AUTHORITY

105 CMR 605.000: M.G.L. c. 94, § 305D.

## CHOKE Saver Training

<https://foodmanagerusa.com/massachusetts-choke-training/>

[Choke Saving Procedures - Earn Your Certification Today!](#)  
([onfocussolutions.com](http://onfocussolutions.com))

[Choke Saver Training Certification | Berkshire Community College](#)  
([berkshirecc.edu](http://berkshirecc.edu))

# City of Westfield Board of Health Regulation of Fats, Oils, and Grease Management

## **I. Purpose**

The purpose of this Regulation is to protect residents, businesses and the environment within the City of Westfield from blockages of the cities sanitary sewer system caused by Fats, Oils, and Grease (FOG) discharged from food service establishments in Westfield. All new and existing facilities that generate and discharge FOG in the wastewater flow shall install, operate, and maintain a FOG pretreatment system, as further defined herein. The requirements of this Regulation shall supplement, and be in addition to, the requirements of City Ordinance, Chapter 260, Massachusetts State Plumbing Code and the Massachusetts State Sanitary Code.

## **II. Authority**

This regulation is promulgated to the authority granted to the Westfield Board of Health, pursuant to M.G.L Chapter 111, Section 31, that "Boards of Health may make reasonable health regulations".

## **III. Definitions**

For the purpose of this regulation, the following words shall have the following meanings:

**248 CMR:** Massachusetts State Plumbing Code Regulation.

**Agent:** A duly authorized agent of the Westfield Health Department, Public Works and/or Building Department.

**Best Management Practices (BMP'S):** Schedules of activities, prohibitions of practices, maintenance procedures and other management practices to prevent or reduce the introduction of FOG to the sewer facilities.

**Board:** The Board of Health of the City of Westfield.

**Department:** The City of Westfield Health Department.

**Discharge Limit:** The maximum amount of FOG discharge shall not exceed 200 milligrams per liter (mgl) of wastewater.

**Food Service Establishment:** Any facility issued a food service establishment permit by the Westfield Health Department or any facility that prepares or sells food and as a byproduct, discharges FOG into the municipal sewer system.

**Fats, Oil & Grease (FOG):** Any substance (either liquid or solid) such as a vegetable or animal product that is used in, or is a byproduct of, the cooking or food preparation process, and that turns or may turn viscous or solidifies with a change in temperature or other conditions.

**FOG Pretreatment System:** Refers to one of the following grease removal systems:

1. Indoor Automatic Grease Trap
2. Indoor Passive Grease Trap
3. Outdoor/Underground Grease Interceptor

**Food Grinder:** Any device installed in the plumbing or sewage system for the purpose of grinding food waste or food preparation byproducts for the purpose of disposing of it in the sewer system.

**Grease Trap/Interceptor:** A device, pursuant to 248 CMR, which is designed to remove undissolved and/or suspended FOG from wastewater.

**Indoor Automatic Grease Trap:** An active automatic grease trap which separates and removes FOG from effluent discharge and cleans itself of accumulated FOG at least once every twenty-four hour utilizing: (1) an electromechanical apparatus to accomplish removal, or (2) an approved automatic bioremediation grease control mechanism that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Indoor Passive Grease Trap:** A passive grease trap installed inside a building designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an indoor grease trap fitted with an approved automatic bioremediation grease control system that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Outdoor/Underground Grease Interceptor:** A passive grease trap installed outside a building (having a capacity of 1,500 Gallons or more) designed to remove FOG from flowing wastewater while allowing wastewater to flow through it. Also, known as an outside grease trap fitted with an approved automatic bioremediation grease control system that suppresses or limits the formation of accumulated FOG through application of indigenous microbial nutrients.

**Permitted Offal/Septage Hauler:** A hauler of offal/septage substance who is licensed by the Westfield Health Department or the Westfield Department of Public Works.

**Sewer Pipe:** Any City sanitary sewer piping, including but not limited to interior and exterior building sanitary sewer piping, or any main or lateral sanitary sewer piping, regardless whether such piping is located on private or municipal land.

**Substantial Renovations:** Any renovation to a Food Establishment that would increase the number of permitted seating capacity or would alter in any way the kitchen facility.

#### **IV. Provisions/Practice**

A. In every case where a food establishment is preparing or selling food, or other business in which FOG is a byproduct, a suitable FOG pretreatment system conforms to the Massachusetts State Uniform Plumbing Code 248 CMR10.09(2) must be installed according to this regulation.

B. the Board of Health may at any time require the installation. Upgrade, and/or relocation of a FOG pretreatment system, as it may deem necessary to maintain any particular building sewer pipe. Any lateral sewer pipe. Or sewer main pipe free from obstructions caused by waste grease or oil emanating from a food systems.

C. New or substantially renovated or remodeled food establishments must install an Outdoor/Underground Grease Interceptor, with a minimum 1500 gallon capacity, or an Indoor Automatic Grease Trap. Both must be sized according to the manufacturer and in compliance with 248 CMR and this regulation.

D. Indoor Automatic and Passive Grease Traps must be cleaned 4 times per year (unless a variance is given by the Board of Health).

E. Outdoor/Underground Grease Interceptors must be pumped and inspected by a permitted off/septage hauler every three months or more frequently as to prevent any grease blockage.

F. A copy of the Board of Health Grease Trap Maintenance Log must be completed and kept onsite for any operation/maintenance to FOG pretreatment systems. The log must be readily accessible for Westfield Officials to review.

G. All pumping and hauling records must be maintained on a monthly basis and be readily accessible to the Westfield Official.

H. Waste grease and oil shall not be disposed through use of the City's Sanitary Sewer System. All waste grease and oil must be collected in an appropriate container provided by an approved vendor and stored in an approved location on the premise. The container must be stored on an impervious surface such as concrete, or pavement. Containers must be capable of being sealed or be stored in a sheltered area to prevent entry of precipitation and vermin. All waste grease and oil shall be removed by a permitted offal/septage hauler; said material should be removed from the premises as needed. While being stored, all grease containers and surrounding areas must be kept in sanitary conditions at all times.

I. All automatic electrical/mechanical grease removal units shall be sized in accordance with the manufacturer's written recommendations and be in compliance with 248 CMR and this regulation.

J. A separate suitable sampling location as approved by the Board of Health or its Agent or designee shall be provided for sampling the discharge from any indoor passive or automatic

system. The sampling valve must be installed on the discharge piping with a minimum clearance of eight (8) inches to allow to be taken by an Agent and/or Westfield Officials.

K. Dishwasher wastewater must discharge into the grease trap per 248 CMR 10.09(2) (c) (5).

L. Food waste grinders must comply with the requirements of 248 CMR 10.09(2) (F) (3).

M. All connections to the grease removal unit shall be equipped with a Flow Control Device. Flow Control Devices must conform with 248 CMR 10.09(2) (I).

## **V. Prohibitions**

1. Sink water temperatures shall not exceed 140 degrees Fahrenheit
2. The use of emulsifying agents such as solvents, acids and caustics, and other toxic and or hazardous chemicals, and petroleum products known to have uses as a deglogger or degreaser is prohibited.
3. The use of bacterial or enzymatic treatments to improve discharge flow is prohibited.

## **VI. Inspections**

The Westfield Health Department or designated agent(s) will conduct routine inspections to ensure conformance of this regulation.

1. Cleaning and maintenance records for all FOG removal and treatment systems shall be part of regular inspection of a Food Service Establishment. A Food Service Establishment inspection may be unannounced but occur during regular business hours.
2. Upon routine inspection conducted by the Department, the owner or person in charge of the food service establishment is responsible for having all grease traps and/or interceptors open for visual inspection.
3. Records pertaining to removal and treatment of FOG, as set forth below, shall be maintained by the business owner or operator within the premise of the food establishment for no less than two years. Upon request, the owner or operator shall furnish all records required to enforce and monitor compliance with this regulation.
  - a. A grease trap maintenance log shall be kept onsite and properly maintained relative to the operation/maintenance of any FOG Pretreatment System. This log shall be readily accessible for review by the Department or designee.
  - b. All pumping and hauling records shall be properly maintained on a regular basis and readily accessible for review by the Department or designee.

- c. Each grease trap and/or interceptor shall have its own individual maintenance log.

## VII. Variances

A request to vary from the Westfield Board of Health Fats, Oil and Grease Regulation shall be submitted in writing to the Board of Health stating reason for the reasons for the request. The BOH may consult the Westfield Sewer Department for the granting of variances -

1. The BOH may grant a variance from the requirements of this Regulation for:
  - a. Operation and maintenance (O&M) frequencies. Any application for an O&M variance must be accompanied by a written letter from the Food Establishment's O&M contractor and system provider;
  - b. The type of FOG Pretreatment System required, or
  - c. The imposed time frame for correcting a violation
2. Any request for a variance for a Food Establishment to use an alternative method, system or product that does not comply with 248 CMR 3.00 through 10.00 must additionally apply, and receive in advance, a variance from the State Board for Plumbers and Gas Fitters pursuant to 248 CMR 3.04(2).
3. Financial hardship is not in itself proper grounds for a variance or waiver request.

## VIII. Violations

1. Written notice of a violation of this Regulation shall be given to the owner the permitted Food Service Establishment by a City Agent, specifying the nature of the violation, time, date of the violation, any preventive measures required to avoid future violations, and the time frame for completing any necessary corrections.
2. Any person that violates any provision of this Regulation may be fined or sanctioned, under Chapter 111 Section 31 of the Massachusetts General Laws as a civil offense. Sanctions may include the following:

First Offense:	Written warning
Second Offense:	\$100.00 fine
Third Offense:	\$250.00 fine
Fourth Offense:	\$500.00 fine

Each day or portion thereof during which a violation continues may constitute a separate offense.

3. The Board of Health may additionally order the immediate suspension or revocation of a Food Service Establishment permit for any the following reasons:
  - a. Any violation of this Regulation deemed to be of a serious nature;

- b. Repeated violations of this Regulation;
- c. Interference with an authorized agent in the performance of his or her duty pursuant to this Regulation;
- d. Failure of a permit holder to comply with a written directive relative to this Regulation;
- e. Failure to adequately maintain required records or logs pursuant to this Regulation; or
- f. Keeping or submitting any misleading or false record, log or document required by this Regulation.

**IX. Hearing**

The person or persons, to whom any order or notice is issued pursuant to this Regulation, may request a hearing before the BOH. Such request shall be in writing and shall be filed in the office of the Westfield Health Department within seven (7) days after receipt of an order or notice.

**X. Severability**

If any word, clause, phrase, sentence, paragraph, or section of this Regulation shall be declared invalid for any reason whatsoever, that portion shall be severed and all other provisions of the Regulation shall remain in full force and effect.

**XI. Effective Date**

This Regulation was adopted by vote of the Board of Health on May 11<sup>th</sup>, 2016. This Regulation shall become effective immediately.

Board of Health Members: Juanita Carnes, Chairperson  
Michael Paquette, Pharm D  
Teresa Mitchell, M.D.

Director of Public Health: Joseph Rouse

Code Enforcement Inspector: Steve Cipriani  
Tom Hibert



# City of Westfield, Massachusetts

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## WESTFIELD BOARD OF HEALTH PEST CONTROL REGULATION

- All food establishments that engage in food preparation (class 1) must have a contract with a licensed exterminator. Service shall be performed as necessary but no less than once per calendar year.

Records for said extermination(s) shall be retained by the establishment and made available to this Department upon request.

- Requires all other food establishments (class 3) to have an evaluation conducted by a licensed exterminator and treatment (if necessary) upon ownership change or new licensure.
- Mobile food vendors, Residential kitchens and Temporary food establishments are exempt from pest control regulations.

This regulation shall become effective as of January 1, 2014

Date of Board of Health vote: September 25, 2013

Board of Health Members: Juanita Carnes, Chairperson  
Stan Strzempko, M.D.  
Michael Paquette

Director of Public Health: Joseph Rouse



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## Board of Health

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## **Regulation of the Westfield Board of Health Restricting the use of Polystyrene Disposable Food Containers in Food Establishments**

### **A. Statement of Purpose:**

Whereas, styrene is a synthetic compound often used to make rubber, plastic, insulation, fiberglass, pipes, automobile parts, carpet backing and disposable food containers.<sup>1</sup>

Whereas, published in the National Toxicology Program's 12th Report on Carcinogens (2011), styrene, a key ingredient in polystyrene and expanded polystyrene is reasonably anticipated to be a human carcinogen.<sup>2</sup>

Whereas, styrene exposure can occur through smoking, inhalation of indoor air, and ingestion of food.<sup>2</sup>

Whereas, styrene seeps out of polystyrene containers and into warm food and drink, causing a recommendation against microwaving polystyrene food containers.<sup>3</sup>

Whereas, in a study concerning the migration of styrene in polystyrene cups to hot drinks, it was determined that the concentration of styrene monomer found in the drinks was above the Environmental Protection Agency recommended levels, including the Maximum Contaminant Level Goal (MCLG) standard.<sup>6</sup>

Whereas, the amount of styrene monomer migration from polystyrene into hot drinks was dependent on the temperature and fat content of the drinks.<sup>6</sup>

Whereas, exposure to styrene vapor can cause irritations of the eyes, nose, throat, and skin, as well as toxic effects on the liver, and can act as a depressant on the central nervous system that also causes neurological impairment.<sup>6</sup>

Whereas, potential effects of styrene exposure during its production can cause eye and mucosal irritations and gastrointestinal issues. Possible effects on the central nervous system include headache, weakness, fatigue, depression, general dysfunction hearing loss and peripheral neuropathy.<sup>4</sup>

Whereas, workers with high exposure to styrene showed increased cancer of the lymph hematopoietic system and possibly related mortality, as well as increased levels of DNA adducts and genetic damage to lymphocytes.<sup>2</sup>

Whereas, occupational studies concerning styrene have shown risks for workers for lymph hematopoietic cancers, such as leukemia and lymphoma, and genetic damage in the white blood cells, or lymphocytes, as well as increased risks for pancreatic and esophageal cancers.<sup>2</sup>

Whereas styrene has caused lung tumors in mice.<sup>2</sup>

Whereas, benzene a component of polystyrene is a known carcinogen and enters the body through the respiratory system and skin contact.<sup>3</sup>

# City of Westfield, Massachusetts

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Whereas, polystyrene is a harm to the environment. It makes up a considerable amount of debris in cities, and is harmful to the marine wildlife that it often arrives in.<sup>3</sup>

Whereas, the environmental impacts of polystyrene rank second behind aluminum for total environmental impacts especially in energy consumption and greenhouse gas effects.<sup>3</sup>

Whereas, over 80% of plastic pollution to the ocean comes from urban litter such as polystyrene.<sup>5</sup>

Whereas, less than 35% of fast food restaurants' waste does not end up in landfills.<sup>5</sup>

Whereas, polystyrene is not biodegradable and does not easily deteriorate in landfills, taking up more space than paper.<sup>3</sup>

Whereas, programs to recycle polystyrene are expensive, costing thousands of dollars per ton and litter clean-up costs billions.<sup>5</sup>

Whereas, polystyrene is not recycled because it is not economic to wash, degrease, transport, and store in order to recycle.<sup>3</sup>

Whereas, over 100 American, Canadian, European and Asian cities and towns have enacted a polystyrene ban.<sup>3</sup>

Therefore it is the intention of the Westfield Board of Health to prohibit the purchase, sale, distribution and use of any polystyrene disposable food container used to serve prepared food in a food establishment.

### **B. Authority:**

This regulation is promulgated to the authority granted to the Westfield Board of Health by Massachusetts General Laws Chapter 111, Section 31 that "Boards of Health may make reasonable health regulations".

### **C. Definitions:**

For the purpose of this regulation, the following words shall have the following meanings:

**Disposable Food Container:** Single use disposable containers used for the purpose of serving and transporting prepared and ready-to-consume food or beverages. This includes but is not limited to plates, cups, bowls, trays, and hinged or lidded containers. This does not include single-use packaging for unprepared food, nor single-use items such as disposable straws, cup lids, or utensils.

**Expanded Polystyrene (EPS):** Polystyrene that has been expanded or "blown" using a gaseous blowing agent into a solid form.

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**Food Establishment:** An operation that stores, prepares, packages, serves, vends or otherwise provides food for human consumption, as further defined in 105 CMR 590.002. Any establishment requiring a permit to operate in accordance with the State Food Code, 105 CMR 590.000, et. seq., shall be considered a food establishment for purposes of this Board of Health regulation.

**Polystyrene:** Can also be referred to as "Styrofoam", a trademarked brand owned by the Dow Chemical Company. A type of expanded polystyrene, a thermoplastic petrochemical material utilizing a styrene monomer and processed by any number of techniques including, but not limited to, fusion of polymer spheres (expandable bead polystyrene), injection molding, form molding, and extrusion-blow molding (extruded foam polystyrene). Polystyrene also refers to clear or solid polystyrene, also known as "oriented polystyrene".

**Prepared Food:** Food and beverage prepared on the food provider's premises for consumption using any food preparation or cooking technique. This does not include unprepared food such as uncooked raw meat, fish or eggs unless provided for consumption without further food preparation.

**Styrene:** A colorless, flammable liquid, characterized with a sweet odor and high volatility. This industrial chemical is used to make polystyrene.

### **D. Prohibition:**

No food establishment shall use disposable food containers made from polystyrene or expanded polystyrene to provide prepared food to customers. No person shall purchase, offer for purchase, sell, give away, or distribute any polystyrene disposable food container from a food establishment.

### **E. Violations:**

It shall be the responsibility of the establishment, food establishment permit holder and/or his or her business agent to ensure compliance with this regulation pertaining to the prohibition of his or her distribution of polystyrene disposable food containers in their establishment. The violator shall receive:

- a. In the case of the first violation, a fine of one hundred dollars (\$100.00).
- b. In the case of a second violation within 36 months of the date of the current violation, a fine of two hundred dollars (\$200.00) and the food establishment permit shall be suspended for seven (7) consecutive business days.
- c. In the case of three or more violations within a 36 month period, a fine of three hundred dollars (\$300.00) and the food establishment permit shall be suspended for thirty (30) consecutive business days.

# City of Westfield, Massachusetts

## Board of Health

### **F. Non-Criminal Disposition:**

Whoever violates any provision of this regulation may be penalized by the non-criminal method of disposition as provided in Massachusetts General Laws, Chapter 40, Section 21D or by filing a criminal complaint at the appropriate venue.

Each day any violation exists shall be deemed to be a separate offense.

### **G. Enforcement:**

Enforcement of this regulation shall be by the Westfield Board of Health or its designated agent(s)

Any person who desires to register a complaint pursuant to the regulation may do so by contacting the Westfield Board of Health or its designated agent(s) and the Board shall investigate.

### **H. Severability:**

If any provision of this regulation is declared invalid or unenforceable, the other provisions shall not be affected thereby but shall continue in full force and effect.

### **I. Effective Date:**

This regulation shall take effect on: September 1, 2016

**Date of Board of Health Vote:** January 13, 2016

**Board of Health Members:** Juanita Carnes, FNP- BC Chairperson  
Michael Paquette, Pharm.D. Member  
Teresa Mitchell, M.D. Member

**Director of Public Health:** Joseph Rouse

<sup>1</sup> Agency for Toxic Substances & Disease Registry, (2011), *Toxic Substances Portal* (Styrene). Retrieved from: <https://www.atsdr.cdc.gov/substances/toxsubstance.asp?toxid=74>.

<sup>2</sup> National Toxicology Program, (NTP) (2011), *12th Report on Carcinogens (RoC)* (Substance Profile (Styrene). Retrieved from: <https://www.ncbi.nlm.nih.gov/pubmed/21822324>.

<sup>3</sup> The Way To Go, (2008), *Polystyrene Fact Sheets*. Retrieved from: <http://www.priateliazeme.sk/spz/files/PolystyreneFactSheets.PDF>.

<sup>4</sup> Environmental Protection Agency, (EPA) (2000), *Styrene*. Retrieved from: <https://www.epa.gov/sites/production/files/2016-09/documents/styrene.pdf>.

<sup>5</sup> Californians Against Waste, (2014), *The Problem of Polystyrene*. Retrieved from: <https://www.cawrecycles.org/polystyrene-and-other-non-recyclable-plastics>.

<sup>6</sup> Khaksar, M.-R., & Ghazi-Khansari, M. (2009). Determination of migration monomer styrene from GPPS (general purpose polystyrene) and HIPS (high impact polystyrene) cups to hot drinks. *Toxicology Mechanisms and Methods*, 19(3), 257–261. Retrieved from: <http://doi.org/10.1080/15376510802510299>



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Building 27, Second Floor  
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[workforcetraining@stcc.edu](mailto:workforcetraining@stcc.edu)

### Program Description

Our Workforce Development course provides a comprehensive training solution for food service professionals, offering ServSafe Food Handlers, Alcohol, and Managers Preparation courses. Equip yourself or team with essential skills and knowledge to excel in food safety and responsible service, ensuring compliance and enhancing the overall dining experience.

### ServSafe Food Handlers Preparation Course

This 16-hour ServSafe Food Handlers course is designed to equip food service employees with essential knowledge and skills to ensure food safety and sanitation in the workplace. This course covers critical topics such as proper food handling, personal hygiene, temperature control, cross-contamination prevention, and cleaning protocols.

### ServSafe Alcohol Preparation Course

Enhance your knowledge and skills with our 16-hour ServSafe Alcohol Training course, designed for anyone involved in the sale and service of alcohol in restaurants, bars, and other hospitality settings. This comprehensive program covers essential topics such as responsible alcohol service, recognizing signs of intoxication, understanding state and local laws, and implementing effective ID checks.

### ServSafe Managers Preparation Course

Elevate your food safety expertise with our 32-hour ServSafe Managers Training course, designed for professionals with at least six months of experience in the hospitality industry. This in-depth program prepares managers and supervisors to implement effective food safety practices and lead their teams in maintaining high standards.

### Prerequisites/Requirements

- Most employers favor applicants with a High School Diploma, G.E.D. or HiSET, especially if you are planning a career in this industry.
- ServSafe Managers Preparation Course requires 6 months of experience within the hospitality industry.

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## **CERTIFIED FOOD PROTECTION MANAGER CERTIFICATION TRAINING – ONLINE COURSES**

<https://alwaysfoodsafef.com/en/food-protection-manager/massachusetts>

<https://www.usher.com/us/programs>

[https://www.360training.com/learn2serve?\\_gl=1\\*1ik2hg5\\*\\_up\\*MQ..\\*\\_gs\\*MQ..&gclid=Cj0KCQjw58PGBhCkARIsADbDilyDmF7uthgDMS0JidRx42dLwbM5COczJDeRbxJ0xi-IxgDwCrojr8aAt4hEALw\\_wcB](https://www.360training.com/learn2serve?_gl=1*1ik2hg5*_up*MQ..*_gs*MQ..&gclid=Cj0KCQjw58PGBhCkARIsADbDilyDmF7uthgDMS0JidRx42dLwbM5COczJDeRbxJ0xi-IxgDwCrojr8aAt4hEALw_wcB)

<https://www.servsafe.com/ServSafe-Manager>

<https://www.statefoodsafety.com/food-safety-manager-certification/training-and-exam>

<https://aaafodhandler.com/food-manager-certification/>

<https://myfoodservicelicense.com/collections/food-manager-course?srsltid=AfmBOoov2UkNx03vYI1AQsGYAK7Hcmz-Jij75LYSGzcmAMGoN3WCRKLu>

<https://trust20.co/massachusetts-manager-certification>

<https://www.nrfsp.com/manager/>



# The Commonwealth of Massachusetts

Executive Office of Health and Human Services  
Department of Public Health - Bureau of Environmental Health  
Food Protection Program  
305 South Street, Jamaica Plain, MA 02130  
Phone: 617-983-6712 Fax: 617-524-8062

TO: Local Boards of Health and Health Departments  
FROM: Michael Moore, MDPH/BEH Food Protection Program  
DATE: October 2, 2018  
RE: **Vendors Approved by MDPH to Provide Allergen Awareness Training**

The following two vendors are approved by Massachusetts Department of Public Health (MDPH) to issue certificates of allergen awareness training in accordance with 105 CMR 590.011(C)(3)(a).

- **Compliance** – To comply with 105 CMR 590.011(C)(3)(a), at least *one certified food protection manager per food establishment* must obtain an allergen awareness certificate from one of these three MDPH-approved vendors.
- **Online Training** – To obtain an allergen awareness certificate over the Internet, visit a vendor’s website, pay \$10, and follow the instructions for watching the allergen awareness video.
- **Classroom Training** - To obtain an allergen awareness certificate in a classroom setting, contact a vendor and ask for information about available classroom trainings.

<del> <b>Berkshire Area Health Education Center</b>          1350 West Street          Pittsfield, MA 01201       </del>	<del> <b>Options to be trained by Berkshire AHEC:</b>          • Visit their website at <a href="http://www.berkshireahec.org/">http://www.berkshireahec.org/</a>          • Contact AHEC at <a href="mailto:largie@berkshireahec.org">largie@berkshireahec.org</a>          • Call (413) 236-4500       </del>
<b>Massachusetts Restaurant Association</b> 160 East Main St. - Suite 2 Westborough, MA 01581	<b>Options to be trained by MRA:</b> • Visit the MRA website at <a href="http://www.themassrest.org/">http://www.themassrest.org/</a> • Call 508-303-9905

