

**TOWNSEND BOARD OF HEALTH**

272 Main Street

Townsend, Massachusetts 01469

***Christopher Nocella, Chairman James Le’Cuyer, Vice-Chairman Gavin Byars, Clerk***

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**TUESDAY, OCTOBER 25, 2022, at 7:00pm, EST**

**Board of Health members and staff will meet in the**

 **Meeting Room 2 Memorial Hall 272 Main Street**

This meeting of the Board of Health will be held in-person at the location provided on this notice. Members of the public are welcome to attend this in-person meeting. Please note that, while an option for remote attendance and/or participation is being provided as a courtesy to the public, the meeting will not be suspended or terminated if technological problems interrupt the virtual broadcast, unless otherwise required by law. Members of the public with particular interest in any specific item on this agenda should make plans for in-person versus virtual attendance accordingly. **Dial-in number:** 605-313-4278 **Access code:**5843884 PIN **Online meeting ID:** cwalter17

# PRELIMINARIES

* 1. Roll Call
	2. Additions or Deletions not anticipated 48 hours in advance

APPOINTMENT/HEARINGS

* 1. 84 Barker Hill Road - Manure Management Plan
	2. 227 Mason Road Proposed Dog Kennel continued from 10/11/22
	3. 75 Pierce Road – In-law Apartment Discussion
	4. Other permits for approval
	5. CO-VID Update
	6. 5 Turnpike Road – Housing update
	7. Needle Kiosk Fees for senior citizens - continued
	8. Septic Regulations Update

WORK SESSION

* 1. Invoices
	2. Minutes of August 2022 - continued
	3. Recycling Center Update including Tough Stuff Recycling Contract - continued
	4. Future Agenda Items
		1. Stable Regulations Update – Joint meeting needed with other Town Departments
		2. Next Meeting: **TBD 11/8 IS ELECTION DAY NEED TO CHANGE!**

ADJOURNMENT

**BOARD OF HEALTH MEETING MINUTES OCTOBER 25, 2022**

1. **Roll Call** all present. Meeting opens at 701pm.
2. **Additions:**
	1. 238 South Row Road Upgrade
	2. South Row Rd Lot 2 new construction
	3. Campbell Farm Lane Lot 3 new construction
	4. 5 Madison Avenue Increase in flow
	5. TEO discussion

**Deletions**:

* 1. Minutes
	2. Recycling Center Update
1. **84 Barker Hill Road Manure Management Plan**: 1 horse, 2 ponies Rick has visited the property and showed the Board where the wetlands are on the property and where the compost bin is. Rick suggested moving the compost area a bit further away from the wetlands. They determined it was approximately 50-75 feet from the wetlands. Owners turn the pile weekly. Gavin would like the compost pile moved to the back**. A MOTION was made by JL and 2nd by GB to approve the plan as drawn. Voting 3/0 MOTION carries.**
2. **227 Mason Road Proposed Dog Kennel**: Skilling and Son is disinfecting well will take about a week to test again. Meeting continued to 11/15/22 at 7pm.
3. **75 Pierce Road In-law Apartment Discussion**: Previously permitted to 3 bedrooms want to add another bedroom/In-law. Groundwater testing showed it would work; Title 5 passed but needs new tank. Calculations based on square footage. There is no plan however to approve. Discussion continued when a final plan is ready for approval.
4. **238 South Row Road Septic Upgrade:** Existing house cut lot out which tripped Title 5 report and the system fail. Plan is to keep lines and 1500 tank but new leaching trenches are needed. **A MOTION was made by JL and 2nd by GB to approve the upgrade to the system at 238 South Row Road. Voting 3/0 MOTION carries.**
5. **South Row Road Lot 2 New Construction:** Full compliance**. A MOTION was made by JL and 2nd by GB to approve the 4-bedroom design for the new construction at Lot 2 South Row Road. Voting 3/0 MOTION carries.**
6. **Campbell Farm Lane Lot 3 New Construction:** Full compliance new subdivision off North End Road for 6 houses with a cul-de-sac. Well in front of lot**. A MOTION was made by JL and 2nd by GB to approve the 4-bedroom design for the new construction at Lot 3 Campbell Farm Lane. Voting 3/0 MOTION carries.**
7. **5 Madison Avenue Increase in Flow:** Proposed in-law apartment. Adding new trench only requirement needed. **A MOTION was made by approve the design as drawn by JL and 2nd by GB. Voting 3/0 MOTION carries.**
8. **COVID Update:** Cases as of 10/20 was 10. 13 last count. Community Connections Monday 11/28 4-6pm will work for a vaccine clinic.
9. **5 Turnpike Road:** Housing inspection Friday should be all set and then back to Court.

1. **Septic Regulations Update:** JL explained to the Board what he wants to change in the Title 5 regulations and reminds them longevity of the system is very important. They discussed the legal procedure for the changes. **A MOTION was made by GB and 2nd by JL to make this hearing at 12/13 6pm. Voting 3/0 MOTION carries.**
2. **TEO Discussion:** JL explained to the Board that he received an anonymous call at his house that they do not have water or toilets at the TEO location on Bayberry Hill Road. Rick Metcalf will talk to the food sanitarian.
3. **Invoices** were signed as approved. Chairman Nocella gave the Board an overview of the site visit with Tough Stuff Recycling at the Center on October 29, 2022.
4. **A MOTION was made by JL and 2nd by GB to adjourn the meeting at 7:32pm. Voting 3/0 MOTION carries.**

**EJ’s Simple Oven-BBQ Ribs**

1. racks baby back ribs

6 tablespoons barbecue rub

1/2 teaspoons salt

1 teaspoon black pepper, freshly ground

1 teaspoon celery salt

barbecue sauce

Barbecue rub:

* 8 tablespoons paprika
* 6 tablespoons garlic powder
* 6 tablespoons salt
* 5 tablespoons black pepper, freshly ground
* 3 tablespoons cayenne
* 3 tablespoons onion powder
* 2 1/2 tablespoons dried oregano
* 2 1/2 tablespoons dried thyme
1. **Prepare oven and baking sheet**

Preheat oven to 300 F. Line a baking sheet with enough aluminum foil to wrap and seal over the ribs.

1. **Apply the rub and bake**

Mix the rub and then mix 6 tablespoons of rub with the salt, pepper, and celery coat. Apply the rub evenly on both sides of the rib. Fold the foil over the ribs and then seal tightly on all sides. Bake for 2 1/2 to 3 hours or until tender.

1. **Apply barbecue sauce**

Peel back the foil and then apply barbecue sauce evenly on both sides of the ribs with a pastry brush or using the back of a spoon. Bake for 20 minutes more. Allow to cool slightly before serving.