

CHILMARK BOARD OF HEALTH

Minutes

May 16 2020

via zoom

4pm

Present: Katie Carroll, Matt Poole, Jan Buhrman, Forrest Filler, Marina Lent

Also Present: Tony Sacoccia, Jack O'Malley, Jenna Petersiel, Clarissa Allen, Sarah Nixon, Margaret Maida, John Clark, Jessica Roddy, Andy Freed, Margaret Emerson, Peter Rodegast, Reid Silva

34 High Mark (26-80) The proposed well does not require variances and was approved.

34 High Mark(AP 26-80) Reid Silva reported on a Presby septic construction plan revision. The septic has moved further down the hill. An additional test hole will be dug in the area of the proposed leach field. The Board also required that the installer must do the Presby training prior to installation. The Board approved the construction plan as revised.

Wallach, Redwing Road (24-16) The proposed replacement well does not require variances and was approved.

Luce 16 Chowder Kettle Lane (AP 27.1-164) The Board decided that a public hearing will be required for this septic upgrade, and set the hearing date as June 6, 2020 at 4:30pm

Tavern: the Board reviewed protocols and safety logs provided by the Tavern relating to safety measures for curbside/pick-up and delivery food service. Marina Lent reported on a pre-operation inspection of the facility, and emphasized the importance of having only one person pick up the order to reduce crowding on the porch. The Board approved the proposed opening of the Chilmark Tavern on Thursday, May 21, 2020.

Galley: The Board reviewed curbside pickup and COVID safety plans to promote social distancing both inside and outside the facility this summer. Suggestions for additional details were as follows: place signs in the bathrooms, instructing employees to sanitize high-touch surfaces (light switch, toilet knob, faucet handles), protocols for wiping down boxes received on delivery; protocol for managing sanitation of tip-money. The Board welcomed the outdoor customer flow management structures, which have long been needed to keep people out of the road in front of the establishment, and approved the permit to open on Thursday, May 21, 2020.

Larsen's Fish Market: The Board addressed the question of initiating full food service at the establishment. Board members noted seeing cars pull up directly in front of the establishment to

pick up their order, and asked Marina to clarify with the owner/manager that this is not an acceptable practice: cars must park across the street. The Board also noted the need for increased emphatic signage to instruct customers, and an increased presence of traffic officers in Menemsha to help the establishments with crowd management. The Board emphasized that the food is “take-home”, not “take to the beach and gather around to eat it together”, and that no establishments should be providing cutlery with the orders at this time. The Board approved the full-service menu for the establishment.

Sweet Annabelle’s Cookies The Board approved a cottage kitchen permit for this wholesale operation. As a COVID precaution, the baker must wear a mask before opening the oven to retrieve the RTE product.

Construction and work sites: Forrest Filler reported on Phase 2 conditions for construction sites, alerting the Board to 2 inspection requests and applications for sites with >10 persons. Under the phase 2 order, these sites will have to supply an additional porta-pottie. The more challenging condition is the prohibition on having multiple workers come to the site in a single vehicle. Under the Phase 2 order, the board has 48 hours to address applications for construction sites with more than 10 workers. The Board unanimously approved Phase 2 conditions as drafted. These will remain in effect until revoked by the Board.

Menemsha: The area of Menemsha is rife with COVID-safety challenges, from Beach, Harbor/Bath House, Food Establishment traffic flow, off-site parking — all require difficult decision-making. The Board heard from Sarah Nixon, owner of Menemsha Inn, Beach Plum Inn, Bite and Homeport. She emphasized how useful it had been to listen to the Board’s deliberation on COVID-related matters, and noted that Swordfish Enterprises is taking a slow approach to the difficult decisions involved in operating during a pandemic. She welcomed recent strides made in all-island collaboration between lodging facilities, and stressed that, for the time being, operating the Inns is the priority, with food establishments coming after. She stressed the critical importance of clear, extensive public messaging, including through signage, to inform the public.

The Board expressed concern and dismay over the conduct of the crowds which are beginning to in Menemsha. This raises the possibility that the island might see intensified COVID transmission over the summer. Noting that many Chilmark residents are in the high-risk categories for COVID, the Board encouraged use of volunteer efforts such as Chilmark Neighbors, which will enable residents to avoid more crowded grocery store settings. The Board also felt that the Town needs to provide prominent signage to remind the public about COVID safety measures to reduce disease transmission.

Pershel, 33 Hammett Road (8-6) the Board reviewed renovation plans to establish whether the septic system is sized for the number of bedrooms that would result. The Board noted that this is a major proposed renovation and that the septic system is near the end of its useful life, having been installed in 1984, and suggested that a septic upgrade would be more appropriate as part of the renovation plan.

Testing Site on MV: Matt Poole reported to the Board on a large-scale testing site which is projected to open at the High School on May 28, in a “soft opening” of frontline workers and first responders, and then rapidly gear up testing capacity to be able to test all islanders throughout the summer. The site, which is made possible by Quest Diagnostics, will be run by Island Health Care and local Health Departments.

The next scheduled meeting of the Board is Saturday, May 23rd at 4pm via zoom.