



Town of Arlington
Department of Health and Human Services
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Memo

To: Arlington Select Board

From: Natasha Waden, Public Health Director

Date: May 25, 2021

RE: Greek Festival 2021

The Arlington Health Department has been notified that the individual, who has served as the Person in Charge for food safety operations at the Greek Festival for the last decade, has resigned from this position. The "Person in Charge" position for such a large scale food event plays an essential role in the overall operation of the event. This designated individual must exercise active managerial control of all aspects of food operations throughout the event. Duties of the "Person in Charge" include but are not limited to: ensuring food prepared prior to and during the event is properly cooked and cooled to proper temperatures in order to prevent foodborne illness; serving as the certified food protection manager; providing food safety training to volunteers; supervising all areas of food operation throughout the event; and making certain that correct procedures are followed for cleaning and sanitizing utensils, equipment, and food contact surfaces.

The Greek Church has designated Chris Ioakimidis as this year's person in charge for the Greek Festival. Chris has a degree in Culinary Arts from Newbury College and is a certified food manager with over 25 years of experience in the food industry. The expectation of the Health Department is that Chris will be present at all times while food is being prepared and served. As such, Chris must review the roles and responsibilities of the Person in Charge outlined in 2013 Food Code and ensure that the event complies with all provisions of the code.

Health inspectors will be present at various times throughout the event to ensure compliance with Food Safety operations. It is expected that the Person in Charge will work collaboratively with the Health Inspector to correct any violations or deficiencies onsite at the time of inspection. Failure to do so may result in suspension of the permit to operate a temporary food establishment permit.