

HARVARD UNIVERSITY
UNIVERSITY HEALTH SERVICES

75 Mt. Auburn Street
Cambridge, Massachusetts 02138

March 17, 1982

To: Joseph Nicoloro, Senior Sanitary Inspector
Cambridge City Health Dept.
16 Camelia Ave.
Cambridge, Mass.

From: Warren E.C. Wacker, M.D., Director Harvard University Health Services
and Jessie Morton, Sanitation Inspector for Harvard University

Subject: Gastrointestinal Illness Involving Students From Quincy House

On March 4th and 5th approximately 25 students from Quincy House were seen at Harvard University Health Services with symptoms of gastrointestinal illness. Approximately one half of these patients submitted stool specimens for culture, all of which were negative for enteric pathogens. Partial food histories were taken from all patients by nurses and doctors, and approximately one half of these patients reported to Jessie Morton for complete food histories covering the 72 hours prior to onset of symptoms. Several other students who were not seen at University Health Services also gave food histories over the phone and were urged to report to the clinic. No common link was found that would suggest foodborne illness. Samples of food from the evening meal of 3/4 were negative, although not all items were available for testing.

It would appear that this illness was of viral origin similiar to isolated cases seen among students and staff from all over campus both prior to and following this time.

cc: Herbert Littlejohn, Quincy House Foodservice Manager
Dr. Joseph Reardon, Assistant Director of Dept. of Communicable Disease,
Mass. Department of Public Health
Frank Weissbecker, Director of Department of Foodservice at Harvard

Pot Washer: Pans are spotted and food encrusted;
follow same procedure as above.

Mixing Bowl: Recommend re-tinning or replacement.

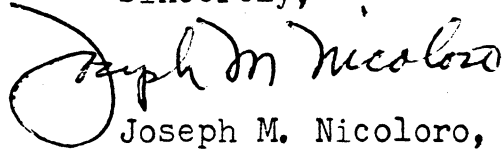
Counter Service Kitchen: General cleaning needed
under and between all equipment, floor, walls,
ceiling, and hoods. All refrigerator and freezer
fan guards, compressors must be kept clean.
Freezer floor, walls, ceiling and shelving must
be kept clean.

Overhead light fixtures are dusty.

Ice Machine needs cleaning.

The above-listed conditions are violations of Chapter X,
State Sanitary Code and shall be corrected. Reinspection will
occur within five (5) days to ascertain compliance.

Sincerely,

A handwritten signature in dark ink, appearing to read "Joseph M. Nicoloro". The signature is fluid and cursive, with a large initial "J" and "M".

Joseph M. Nicoloro, R.S.
Senior Sanitary Inspector



CITY OF CAMBRIDGE

DEPARTMENT OF HEALTH AND HOSPITALS
CODE COMPLIANCE DIVISION

16 Camelia Avenue
Cambridge, Massachusetts 02139
498-1463 498-1464

MELVIN H. CHALFEN, M.D.
COMMISSIONER

March 17, 1982

Mr. Herbert Littlejohn
Manager, Quincy House
1 De Wolfe Street
Cambridge, MA 02138

Dear Mr. Littlejohn:

On March 16, 1982, a sanitary inspection of the Quincy House dining hall and kitchen was made due to suspected food poisoning.

I was accompanied by Sanitary Inspector, Peter Connolly and Herbert Littlejohn, Manager of Quincy Dining Hall.

I explained my purpose for this inspection relative to the allegations of salmonella food poisoning which occurred on or about two weeks ago.

Mr. Littlejohn answered by saying that there was no salmonella food poisoning involved with students or any of the kitchen employees which were screened and found negative in tests taken.

A phone call by Sanitation Inspector and Infectious Control Officer, Jessie Morton confirmed Mr. Littlejohn to the fact that there was no salmonella food poisoning involved and that she is to forward a letter to this department regarding this matter.

The sanitary conditions of this facility are as follows:

Dishwasher Room (Interior of Machine): Machine shall be cleaned at least once a week or as often as necessary to maintain in satisfactory condition.

Utensils spotted and encrusted, coffee cups are stained: Utensils shall be preflushed or prescraped and presoaked to remove gross food particles and soil; all glasses, silverware and cups shall be properly air-dried.



CITY OF CAMBRIDGE
INTEROFFICE CORRESPONDENCE

To Robert W. Healy
City Manager

Date March 18, 1982

From Melvin H. Chalfen, M.D. *MHC*
Commissioner, Health & Hospitals

Reference

Subject City Council Order #14 of March 8, 1982

The attached material details the result of the inspections of the Quincy House cafeteria. Re-inspection will occur during the week of March 22, 1982.

RECEIVED
MAR 19 3 42 PM '82
OFFICE OF THE
CITY MANAGER



CITY OF CAMBRIDGE

CAMBRIDGE, MASSACHUSETTS 02139
Tel. 498-9011

EXECUTIVE DEPARTMENT
ROBERT W. HEALY
City Manager

March 22, 1982

To the Honorable, the City Council:

With respect to City Council Order No. 14 of March 8, 1982 relative to inspections of the Quincy House cafeteria at Harvard University, enclosed please find copy of a report from Melvin H. Chalfen, M. D., Commissioner of Health and Hospitals.

Very truly yours,

Robert W. Healy
City Manager

RWH/mbf
Enc.

Agenda Item Number Eleven ^{S-321}

Re: report on the inspection of the Quincy
House cafeteria at Harvard University.

In City Council,

March 22, 1982

- Placed
on
File.