

# **New Bedford environmental workforce training program offering free Osha certification course**

Recruitment Open for 40-Hour Course; Starts Sept. 19 at Quest Center

New Bedford's Department of Environmental Stewardship and community partners are recruiting job-seekers for environmental workforce programs that provide training, job placement and retention services for area residents.

The new round of programs begins Monday, Sept. 19, with a free, weeklong OSHA Hazardous Waste Operator certification. The certification course will be offered from 8 a.m. to 4 p.m. at the Quest Center, 1213 Purchase St., from Sept. 19 – 23.

Additional programs will provide training for careers in:

- Environmental lead and asbestos abatement and construction
- Clean water certification
- Environmental emergency response and waste management services
- Wind energy and waterfront industrial fields
- Industrial health and safety

More than 40 Greater New Bedford residents have completed the OSHA certification offered next week. Many have gone on to complete courses in maritime and waterfront construction, asbestos abatement, and lead abatement.

The environmental workforce training programs are funded by a federal Environmental Protection Agency grant. Principal local partners include the MassHire Career Center of Greater New

Bedford and Bristol Community College.

Community partners include the Old Bedford Village Development Corp., New Bedford Economic Development Council, Positive Action Against Chemical Addiction (PAACA), and the Immigrants Assistance Center.

To register, call the City's Environmental Stewardship Office at 508-991-6188, or contact John "Buddy" Andrade of the Old Bedford Village Development Corp. at 774-202-0603 or obvdcbr@yahoo.com.

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## **UMass Dartmouth opens new \$1.2M Biodegradability Laboratory**

*"The lab, formed through a Commonwealth and private partner collaboration, will explore plastics biodegradation in the environment."*

UMass Dartmouth recently opened its newest state-of-the-art research, learning and product development laboratory in the School for Marine Science & Technology. The Biodegradability Laboratory supports the development of biodegradable and ocean-safe plastics and other materials by accelerating their path to market with a focus on increasing sustainability. The lab was created through a unique private-public partnership, including a \$739,936 Massachusetts Technology Collaborative grant and a \$450,000 investment from PrimaLoft, an industry leader in advanced material science that specializes in developing sustainable high-performance insulations and fabrics.

“The opening of the new biodegradability lab at UMass Dartmouth is another incredible example of Massachusetts leading the way towards a more sustainable future,” said Lieutenant Governor Karyn Polito. “The research conducted and the products developed within the lab will offer industry and academia opportunities for growth.”

“UMass Dartmouth is committed to supporting the rapidly growing Blue Economy by conducting research in important areas such as increasing ocean sustainability, monitoring ecosystems, producing renewable energy, and developing new marine technologies,” said Chancellor Mark Fuller. “I am grateful to the Baker-Polito Administration and alum Mike Joyce for allowing our students to learn alongside faculty doing groundbreaking research in the biodegradability lab.”

The laboratory is important for businesses interested in the field, providing additional research capacity for evaluating plastic biodegradability. The lab was designed to measure biodegradation of products in environmental systems where plastic waste persists including landfills, oceans, wastewater, soil and compost. The lab components and key features were designed in close collaboration and with critical feedback from PrimaLoft textiles engineers, chemical engineers, and environmental scientists.

In addition to PrimaLoft, partners on the project include Radical Plastics of Beverly, Paramount Planet Product, UMass Boston, UMass Lowell, the Marine Biological Laboratory in Woods Hole, Boston-based SeaAhead, and the U.S. Army Soldier Combat Capabilities Development Command Soldier Center.

“UMass Dartmouth is a perfect location for this new facility, to build on the university’s strong marine science and engineering focus, coupled with the South Coast’s strong heritage of textile innovation,” said Pat Larkin, Deputy Director, Massachusetts Technology Collaborative. “Our thanks to the many corporate and research partners on this project,

including PrimaLoft, that will power this critically important research partnership.”

“This new laboratory is a true partnership that demonstrates the commitment of industry, government, and academia to protecting our region’s economy and natural resources,” said Jean VanderGheynst, Dean of Engineering and interim Dean of SMAST.

“Ultimately, this is a wonderful opportunity to bring together a business with a specific need, and a university with the ability to bring it to life,” said Mike Joyce ’85, PrimaLoft CEO. “This lab is positioned to be one of the premier biodegradation labs in the United States and our hope that this lab will be the nucleus of an expanding center for sustainable innovation and research in the SouthCoast region.”

This latest project advances UMass Dartmouth’s faculty- and student-driven research in advanced materials, the Blue Economy, and sustainability.”

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## **Household Hazardous Waste Drop-off Day for New Bedford, Dartmouth, and Freetown**

**Sign Up Is Required to Participate!**

Household Hazardous Waste Drop-off Day is on Saturday, October 1, 2022, from 8:30 a.m. to noon at the Crapo Hill Landfill, 300 Samuel Barnet Boulevard, New Bedford. Proof of residency in New Bedford, Dartmouth, or Freetown is required.

Sign up to participate. Visit [gnbrmdistrict.org](http://gnbrmdistrict.org) to select a

time slot. Please arrive as close to your selected time slot as possible. If you do not have internet access, call (508) 979-1493 to sign up.

Participants must follow the requirements below:

- Place household hazardous waste in the trunk, pickup truck bed, or back of SUV.
- Stay in vehicle.

Examples of accepted waste include oil-based paints, paint thinner, pesticides, and old gasoline.

**Do not** bring latex paint (if you cannot give it away, dry it out and throw away in the regular trash).

**Do not** bring anything that is accepted at your transfer station including: antifreeze, fluorescent light bulbs, mercury containing devices, motor oil, propane (or other) tanks or cylinders, TVs, or computer monitors.

Freetown residents with questions about what is accepted at the Transfer Station, call (508) 644-2202 Ext 3.

The maximum amount of household hazardous waste you can bring is 25 gallons or 25 pounds. Collection is for households only. No businesses, schools, or contractors.

This event takes place at the Crapo Hill Landfill, 300 Samuel Barnet Boulevard, New Bedford. Please note, traffic flows in one direction at this event. The only way to enter is through the New Bedford Business Park. GPS may suggest a different route, but if you try that, you will have to turn around and enter through the New Bedford Business Park.

For more information, contact the Greater New Bedford Regional Refuse Management District by email at [Marissa@gnbrmdistrict.org](mailto:Marissa@gnbrmdistrict.org) or by phone at (508) 979-1493.

# Household Hazardous Waste Drop-Off Day

*New Bedford, Dartmouth,  
& Freetown residents only. ID required.*

**October 1, 2022  
8:30 a.m. to noon**

## **Crapo Hill Landfill**

300 Samuel Barnet Blvd.  
New Bedford

Enter through the New Bedford  
Business Park

## **Sign Up Is Required.**

About a month before the event, a link to select a time slot will be posted at [gnbrmdistrict.org](http://gnbrmdistrict.org).

For the event, please:

- ☒ Place household hazardous waste in the trunk, pickup truck bed, or back of SUV.
- ☒ Stay in vehicle.



Please note that traffic flows in **one** direction at this event; the **only** way to enter is through the New Bedford Business Park.

### **Accepted:**

- ☒ oil-based paints
- ☒ paint thinner
- ☒ pesticides
- ☒ old gasoline

### **Not Accepted:**

- ☒ latex paint  
*(dry out and throw away in the regular trash)*
- ☒ TVs
- ☒ propane tanks
- ☒ fluorescent light bulbs
- ☒ motor oil
- ☒ antifreeze

**For more information, visit [gnbrmdistrict.org](http://gnbrmdistrict.org).**

If you still have questions, call (508) 979-1493  
or email [marissa@gnbrmdistrict.org](mailto:marissa@gnbrmdistrict.org).



*Greater New Bedford Regional Refuse Management District photo.*

# New Bedford-based “People’s Pressed” to close Dartmouth location

People’s Pressed, a New Bedford-based wellness cafe and juice shop announced that it will soon be closing its location in Padanaram. Owner Amanda Desrosiers, who opened the Dartmouth location in 2020, did not want to close their second site but increasing rent – something seen all over the SouthCoast – was the tipping point.

For the juice shop’s fans: don’t fret! The flagship location on Elm Street in New Bedford will continue to operate as usual, so you can still get your fix.

“Hi Guys ??????, Amanda here! (but it’s always me ?)

We are so sad to announce that Sunday, September 26th will be our last day at our Padanaram Village location. ?

It was always my dream to have a location in the village and I’m so proud of myself to have said that I did. ? We are so grateful for the time we have gotten to spend here.

These past few years have been some of the most challenging for us (and mostly everyone and I had a baby! ???) But now it’s time for us to grow again and sometimes growth means taking a step back and I’m here for that! ????

So stop by and visit us over in Padanaram Village over the next two weeks if you can, if not, you can ALWAYS catch us living that city life in Downtown New Bedford! ?” -People’s Pressed.

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# Operation Clean Sweep seeks volunteers to clean up New Bedford's historic Palmer's island

Operation Clean Sweep Anti-Litter Campaign is working to improve the quality of life in New Bedford through organized cleanups, education and advocacy.

**WHEN:** Saturday, Sept 24th from 11:00am-3:00pm

**WHAT:** Volunteers will be cleaning up historic Palmers Island, please meet at the end of Gifford St.

You can pre-register online [here](#).

- FREE t-shirts to all volunteers
- Gloves and tools provided
- Wear closed-toe shoes
- Review the safety notes
- Walk-ins Welcome
- FREE pizza provided by Dominos





*Operation Clean Sweep photo.*

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## **New Bedford Police Department recognizes female staff on National Police Woman Day**

“In recognition of National Police Women’s Day, we are so proud to post this photo which depicts some great history.

From Left to right:

Officer Sandy Grace, and Detective Barbara Lipsett, were among the first female police officers in our department and the first female school resource officers. Officer Grace was also the first female K9 officer!

Officer Pauline Garcelon, was the first female New Bedford police officer AND the first female detective.

Sergeant Rita Ribeiro, the first woman of color to be promoted to Sergeant, the first commander of our domestic violence unit AND the first commander of our school resource division.

Please leave a message for all four of these groundbreaking women in law enforcement who are currently enjoying a well-deserved retirement!!

Thank you for your service!!

#NationalPoliceWomanDay.” -City of New Bedford Police Department.

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# U.S. Department of Food Safety Issues Public Health Alert for HelloFresh Meal Kits

The U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) is issuing a public health alert due to concerns that ground beef products in HelloFresh meal kits may be associated with Escherichia coli (E. coli) O157:H7 illness. **A recall was not requested because the products are no longer available for purchase.**

The meal kits containing ground beef for this public health alert were shipped to consumers from July 2-21, 2022. The following products are subject to the public health alert [view label]:

10-oz. plastic vacuum-packed packages containing “GROUND BEEF 85% LEAN/15% FAT” with codes “EST#46841 L1 22 155” or

“EST#46841 L5 22 155” on the side of the packaging.

**The ground beef packages bear “EST.46841” inside the USDA mark of inspection and on the plastic ground beef package.**

FSIS, the Centers for Disease Control and Prevention, and state public health partners are investigating an outbreak of E. coli 0157:H7 and raw ground beef is the probable source of the reported illnesses. Traceback information identified that multiple case-patients received ground beef produced at establishment M46841 and distributed by HelloFresh in meal kits from July 2-21, 2022. Traceback of materials used to produce the ground beef is ongoing and FSIS continues to work with suppliers and public health partners on the investigation.

**FSIS is concerned that some product may be in consumers’ freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away.**

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume ground beef that has been cooked to a temperature of 160 F. The only way to confirm that ground beef is cooked to a temperature high enough to kill harmful bacteria is to use a food thermometer that measures internal temperature, <https://www.fsis.usda.gov/safetempchart>.

*Media and consumers with questions regarding the public health alert can contact [hello@hellofresh.com](mailto:hello@hellofresh.com) or by live chat.*

Consumers with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 888-MPHotline (888-674-6854) or live chat via Ask USDA from 10 a.m. to 6 p.m. (Eastern Time) Monday through Friday. Consumers can also browse food safety messages at Ask USDA or send a question via email to [MPHotline@usda.gov](mailto:MPHotline@usda.gov). For consumers that need to report a problem with a meat, poultry, or egg product, the online

Electronic Consumer Complaint Monitoring System can be accessed 24 hours a day at <https://foodcomplaint.fsis.usda.gov/eCCF/>.

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## **UMass Dartmouth awarded \$750,000 Massachusetts Life Science grant to diversify the field**

*"The grant will create opportunities for students to access cutting-edge equipment for in-demand careers in life sciences industries."*

UMass Dartmouth recently received a \$750,000 grant from the Massachusetts Life Sciences Center to connect students in one of the University's most diverse science programs, Medical Laboratory Science (MLS), to resources that will further their careers in the life sciences. The grant was part of the Baker-Polito Administration and the Massachusetts Life Sciences Center (MLSC) announcement of 39 grants totaling more than \$14.6 million.

"Stepping Stones: Achieving Greater Diversity in Life Sciences through Laboratory Science" focuses on UMass Dartmouth and the Massachusetts Life Sciences Center's shared commitment to increase diversity in the life sciences. Funding will be used to add advanced technologies to the University's laboratory spaces, including microbiology testing stations, blood testing equipment, and cell manipulation hardware. Students in the program will utilize these new pieces of equipment and methodologies that are the same as employers use in

Massachusetts's burgeoning life sciences sector.

"By making investments in STEM workforce and educational opportunities, we can sustain and strengthen Massachusetts' leadership in the life sciences and other STEM industries," said Governor Charlie Baker in a press release. "We are grateful to partners across the Commonwealth for working with our administration to create more career pathways for students in these growing fields."

"UMass Dartmouth is committed to growing our learning and research opportunities in the life sciences," said Chancellor Mark A. Fuller. "This generous grant from the Massachusetts Life Sciences Center will help our diverse student body enter the workforce prepared to continue the Commonwealth's worldwide leadership in these crucial industries."

"Growing the life sciences is a critical focus of our university and region," said Ramprasad Balasubramanian, vice chancellor for research and innovation at UMass Dartmouth. "With a highly-skilled workforce and lab space a fraction of the cost of Boston area facilities, the SouthCoast is only expected to grow its impact in the life sciences industry."

With a 100% employment rate and a 100% pass rate on MLS professional certification, UMass Dartmouth's MLS program is ranked as one of the top programs in the country. While traditionally employed in health care facilities, students in the MLS program increasing focus on careers in life science.

"The College of Nursing & Health Sciences is very excited and appreciative of this grant from the Massachusetts Life Sciences Center," said Dean of the College of Nursing & Health Sciences Kimberly Christopher. "The funding provides the opportunity to update student learning laboratory facilities and expand our capacity to address current and future medical laboratory and life sciences workforce needs."

Students in the MLS program analyze blood, body fluids, cells,

tissues, and other specimens to determine diseases' causes and their appropriate treatments. The skills acquired by students are highly translatable to life sciences labs. The UMassD program, one of the largest in the nation, is accredited by the National Accrediting Agency for Clinical Laboratory Sciences, which makes students eligible for national certification from the American Society for Clinical Pathology.

"We are incredibly grateful to Mass Life Sciences Center for their support of Stepping Stones," said Professor Frank Scarano, chair of the Medical Laboratory Science department. "The demand for skilled laboratory scientists in both the life sciences and health sciences continues to grow, and our highly-motivated, hard-working, diverse students need to learn on the same equipment used in modern labs.""

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## **The Pasta House to Close for Renovations and Re-brand with New Name & Updated Menu**

Earlier today on their Facebook page, 'The Pasta House' shared the following:

"Our crew is ready for the last Sunday at The Pasta House! Be sure to join us this week before we close for renovations starting Sunday, September 18th.

"Just to clarify for everyone asking – YES, we will still honor all Pasta House gift cards! We are the same restaurant you know & love with the same amazing owners, staff, and menu. We will just be operating as the new brand, BOCCA. We can't

wait for everyone to see this amazing vision come to life!”

What say you, readers? Are you excited about the change? What favorites do you hope they keep on the new menu? Feel free to chime in!



# Lakeville Fire Department shares data on dangers of grills, hibachis, barbecues on balconies

“Did you know??? Between 2016 and 2020 Massachusetts fire departments responded to 427 fires involving grills, hibachis, and barbecues.

These fires caused 15 civilian injuries, 6 firefighter injuries, and \$4 million in property damage. The Lakeville Fire Department often encounters gas and charcoal grills on balconies at our apartment buildings.

Just a reminder...grills can only be used on open first-floor porches, decks, or patios if there is an outdoor stairway to the ground, or if the porch is at ground level.

Click this link for more information!”-Lakeville Fire Department.