

Town of Colchester, Connecticut

127 Norwich Avenue, Colchester, Connecticut 06415

Mary Bylone, First Selectman

TOWN OF COLCHESTER **LAND USE DEPARTMENT**

TEMPORARY CERTIFICATE FOR OUTDOOR DINING

Applicant: Germano's Grill

Address of Temporary Certificate: 493 Westchester Road

Name of Contact: Johnny Matute

Pursuant to State of Connecticut Executive Order 7MM, Colchester Town staff has reviewed the "Temporary Certificate for Outdoor Dining" application submitted by the above Applicant, together with all additional materials in support of said application. The Zoning Enforcement Officer finds that the materials submitted by the Applicant materially meet the requirements of the application and guidelines.

The Zoning Enforcement Officer approves solely the activities and the configuration set forth in the documents submitted with the application. Any variation of the information provided in the materials submitted will require the Applicant to amend the application. Failure to do so may result in the revocation of this approval.

This certificate shall confer no permanent rights to the holder, its successor or assigns. Any rights conveyed herein shall expire upon the termination of Executive Order 7MM, or its succeeding Executive Orders.

As set forth in Executive Order 7MM, this approval may be appealed to the Colchester Planning and Zoning Commission by filing a notice of intent to appeal with the Colchester Land Use Department within seven (7) days of receipt of this notice, via email or otherwise. Appeals may be filed by emailing zoning@colchesterct.gov and requesting an appeal. Said appeals will be heard at the next regularly scheduled meeting of the Planning and Zoning Commission, virtually or at a physical location.

Daphne C. Schaub, CZEO

Daphne C. Schaub, CZEO
Assistant Planner and ZEO

5/19/2020
Date

TEMPORARY CERTIFICATE FOR OUTDOOR DINING

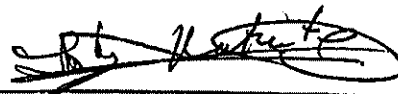
Town of Colchester
127 Norwich Ave. Colchester, CT 06415
860-537-7278

☒ Modification for Existing Outdoor Dining Approval
☐ New Outdoor Dining Approval
(check one)

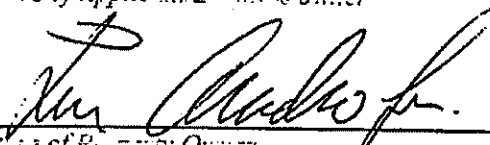
1. Name of Applicant: Germano's Grill (Johnny M.) Phone: 860-267-2018
Mailing Address: 493 Westchester Rd Colchester, CT. 06415
2. Name of Contact: Johnny Matute Phone: 860-712-9297
Mailing Address: 164 Norwich Ave. Colchester, CT. 06415
Email: germanosgrill@frontier.com
3. Name of Property Owner: LOREN ANDREO JR Phone: 860-568-2460
Mailing Address: 4 MAID ST. EAST HARTFORD CT. 06118
4. Property Address: 493 WESTCHESTER RD. COLCHESTER CT.
5. Assessor's Lot Number: 03-17/013-000 6. Zone: C

7. **TEMPORARY APPROVAL** - Any approval granted for new outdoor dining area, or a modification to existing outdoor dining area is temporary and shall expire upon the cessation of any Executive Order prohibiting indoor dining. Certain elements of this approval such as those under the jurisdiction of the Building Official, Fire Marshal, or Chatham Health District, may have conflicting expiration dates. It is the responsibility of the applicant to renew any lapsing permits with any such coordinating authorities in the case they expire prior to the suspension of the Executive Order limiting restaurants to outdoor dining only.
8. All information submitted with this application is true and accurate to the best of my knowledge. The applicant understands that this application is to be considered complete only when all information and documents outlined under "Standards and Submissions" have been submitted. In addition, by signing below, the applicant confirms their understanding of any terms or conditions applied to the permit if approved, particularly the expiration date. Under no circumstances shall any permit for new outdoor dining and/or modified outdoor dining extend beyond the ability of the applicant to resume normal business.

Date: 5-17-20


Signature of Applicant/Business owner

Date: 5/15/20


Signature of Property Owner
LOREN ANDREO JR
TRE-TOWN PLAZA LLC.

This document is the property of United Technologies Corporation and is delivered on the express condition that it is not to be disclosed, reproduced in whole or in part, or used for manufacture for anyone other than United Technologies Corporation without its written consent, and that no right is granted to disclose or so use any information contained in said document. This restriction does not limit the right to use information obtained from another source.

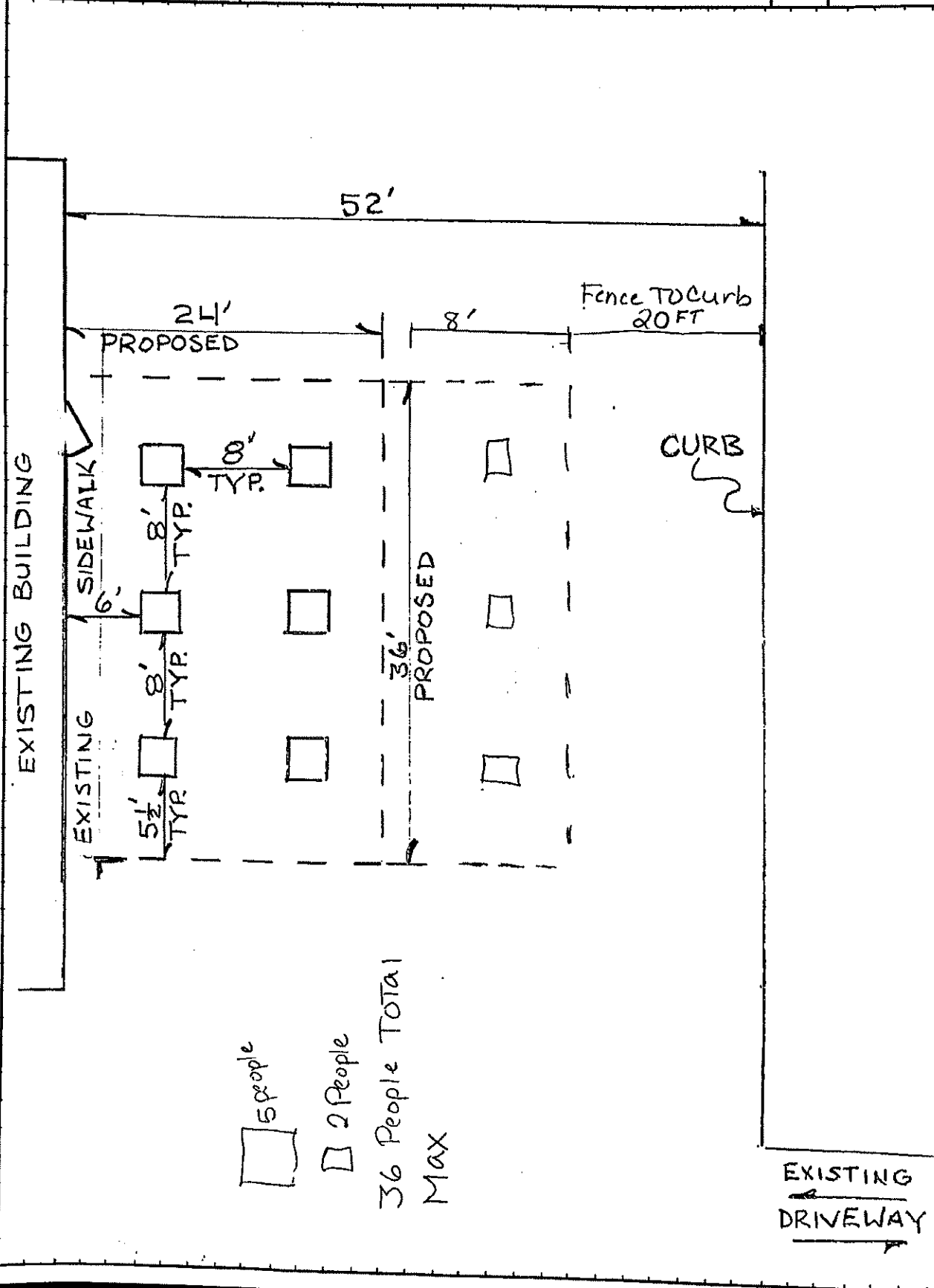
P&W F-3825 REV. 07/00



Pratt & Whitney

A United Technologies Company

MODEL		TITLE	BY	
FILE			DATE	
JOB			PAGE	OF



RTE. 16



DIRECTOR OF HEALTH
Russell Melmed, MPH

BOARD MEMBERS

Andrew Tierney, Chairman
Stan Soby, Vice Chairman
Peter Hughes, Treasurer
Susan Bransfield
Rosemary Coyle
Robert Smith
David Cox
Kate Morris

These are the minimum baseline of precautions needed to protect public health in Connecticut. Those businesses that are not able to meet these by May 20, shall delay opening until they are able. Chatham Health District is providing this checklist (5/14/20) as a self-assessment to assist in compliance with Governor Lamont's Sector Rules for May 20th Reopening, Dated May 8th, 2020. Please visit the CT Department of Economic and Community Development website for updated information at <https://portal.ct.gov/DECD>.

Establishment: Germanas Date: 5-15-20

Address: 493 Westchester Rd, Colchester, CT Time: _____

Phone 860-267-2018 Town: Colchester

Class: 11

Certified Food Protection Manager: Luis Pintag Program Administrator:

Operator: Luis Pintag Services Offered: ☒ Outdoor Dining ☒ Take Out ☐ Curbside ☐ Drive Through

REOPEN CONNECTICUT - PHASE 1: RESTAURANTS OUTDOOR ONLY CHECKLIST PG 1

FACILITY	STAFF	CLEAN/DISINFECT/SANITIZE (C/D/S)
<input checked="" type="checkbox"/> Hand sanitizer at entrance & common areas	<input checked="" type="checkbox"/> Program Administrator appointed & responsible for implementing Rules	<input checked="" type="checkbox"/> Thorough cleaning of entire facility prior to reopening
<input checked="" type="checkbox"/> Non-essential items removed (playgrounds, pool tables, etc.)	<input checked="" type="checkbox"/> Employee Work Log onsite & maintained for contact tracing	<input checked="" type="checkbox"/> Checklists for C/D/S (When, How* & Who)
<input checked="" type="checkbox"/> Single use menus, menu boards and/or menu on patrons phones	<input checked="" type="checkbox"/> Staff training on reopening Rules, policies, C/D/S during work hours	<input checked="" type="checkbox"/> Use products that meet EPA's criteria against SARS-CoV-2*, designed for surface, & contact time
<input checked="" type="checkbox"/> Single use condiments	<input checked="" type="checkbox"/> Weekly refreshers on policies	<input checked="" type="checkbox"/> Clean & disinfect common areas, high transit areas, & frequently touched surfaces on an ongoing basis including:
Signage posted clearly for:	<input checked="" type="checkbox"/> Confirms daily health checks with staff of no COVID-19 CDC-defined symptoms & to self-monitor their own symptoms, including cough, shortness of breath, or any two of the following symptoms:	<ul style="list-style-type: none"> • Entrances and Exits • Payment devices • Phones and Computers • Light switches & door handles • Chairs
<input checked="" type="checkbox"/> Social distancing protocols	<ul style="list-style-type: none"> • Fever • Chills • Repeated shaking with chills • Muscle pain • Headache • Sore throat • New loss of taste or smell 	<input checked="" type="checkbox"/> Sanitize seating areas, tables & common items after each seating
<input checked="" type="checkbox"/> Cleaning, & disinfection protocols		
<input checked="" type="checkbox"/> Personal protection (face masks, gloves)		
<input checked="" type="checkbox"/> Employees shall stay home if sick/experiencing symptoms		
<input checked="" type="checkbox"/> Customers shall not enter if they are experiencing symptoms		
<input checked="" type="checkbox"/> Families First Coronavirus Response Act Department of Labor*		
<input checked="" type="checkbox"/> Hotline for Violations (211)		
<input checked="" type="checkbox"/> Kitchen workstations 6' apart & not facing, work zones for servers, whenever possible	<input checked="" type="checkbox"/> Ill & COVID + employees shall notify employers, stay home, follow state testing & tracing protocols	<input checked="" type="checkbox"/> C/S/D &/or disposal wipes near commonly used areas (tables and chair, bathrooms), when possible
<input checked="" type="checkbox"/> Touchless appliances whenever possible (payment, soap, paper towels & covered trash)	<input checked="" type="checkbox"/> Facemasks for all staff (provided by employer & adequate supply to open) over face & mouth	<input checked="" type="checkbox"/> Sanitize kitchen & kitchen equipment on an ongoing basis
<input checked="" type="checkbox"/> Increased ventilation & outside air for indoor areas only	<input checked="" type="checkbox"/> 20 seconds hand wash routinely with soap & warm water	<input checked="" type="checkbox"/> Bathrooms cleaned & logged frequently
<input checked="" type="checkbox"/> 6' between tables & 6' between closest chairs of neighboring tables	<input checked="" type="checkbox"/> Gloves & eye protection required for use of cleaning chemicals	<input checked="" type="checkbox"/> Minimize sharing of kitchen equip.
<input checked="" type="checkbox"/> Visual 6' separation markers (entrance & lines for seating, payment, & restrooms)	<input checked="" type="checkbox"/> Gloves for table servers & changed frequently, kitchen staff follow FDA Guidelines on glove usage*	PATRONS
<input checked="" type="checkbox"/> No bars, indoor seats, self-service	<input checked="" type="checkbox"/> Stagger shifts/breaks/lunches	<input checked="" type="checkbox"/> Bring & wear facemasks over nose & mouth at all times, unless eating or have a medical condition
<input checked="" type="checkbox"/> Self-certification through CT DECD website & REOPEN CT badge*	<input checked="" type="checkbox"/> Employer responsible for enforcing 50% capacity	<input checked="" type="checkbox"/> No entry with COVID symptoms
<input checked="" type="checkbox"/> One way foot traffic	<input checked="" type="checkbox"/> Rolled or packaged silverware	<input checked="" type="checkbox"/> Patrons older than 65 &/or with other health conditions should not visit the facility

Subject Confirmation: Business Reopen Self-Certification BRC-00001179

From DECD COVID - 19 <decd.covid19@ct.gov>

To: germanosgrill@frontier.com <germanosgrill@frontier.com>

Cc: reopenct.certification@ct.gov <reopenct.certification@ct.gov>

Date Today at 3:32 PM

Thank you for self-certifying your business.

Click here to download the signage and self-certification badge. You are under no obligation to use these materials - it is voluntary. Please make a note of your certification number **BRC-00001179** for future reference.

We encourage you to provide us with feedback on the rules and guidelines associated with the state's reopening process. Click here to provide your feedback.

Sincerely,
Connecticut Department of Economic and Community Development

This is an automated message. Do not reply to this email.

Germano's Ristorante & Bar
493 Westchester Rd.
Colchester CT. 06415
860-267-2018

Date 5-18-2020

PLAN OF ACTION

First, all of us at Germano's would like to thank all of you for going out of your way, and taking the time to make this opportunity to re-open possible under the situation we are all in.

We will take these rules and regulations very seriously and strictly follow for the safety of ourselves, staff and customers

We had a meeting with our entire staff, even though we won't be using all of them for this initial opening as it will be limited customers. We felt everyone should be aware of the Regulations and advice for the CDC. We went over the social distancing and the 6 ft rule with the importance of enforcing this.

The arrows for one way traffic in and outside, including if someone needs to use the restrooms. Hand sanitizer will be placed strategically throughout the inside and outside of the building, including Kitchen, Bathroom, Cash register, entrance and exits.

All of our staff will be wearing a mask and gloves at all times, which will be changed frequently. All of our customers will be mandated to wear a mask, if they do not have one we will provide one.

The signs from The CDC will be hung strategically throughout the building and outside.

OUTSIDE PLAN

There will be no live outside music. Noise will be kept to normal dinner dining voices. We will always be considerate of our neighbors.

The area will be kept clean and sanitized frequently. All garbage will be bagged and brought to our dumpster as our normal procedure.

Lighting will be standard parking lot lighting.

There will be NO outdoor cooking, absolutely no harm to the environment, including any wet lands. This is set up on the asphalt and not near any wetlands.

This area is fenced off with the original approved fencing. (Grand Empire steel fencing) In addition we

will be using bright orange reflective cones that will block off any and all potential traffic from entering this area.

Our normal hours of operation for our kitchen are Monday through Sunday from 11am to 1am. We are asking to still be able to operate during these hours.

Thank You for your Time

Sincerely,

John Matue