

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: Herman's Diner
Address of Temporary Certificate: 23 New London Road
Name of Contact: Jodie Burstein

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, Planning Director for
Daphne C. Schaub, CZEO
Assistant Planner and ZEO

5/21/2020
Date

TEMPORARY CERTIFICATE FOR OUTDOOR DINING

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

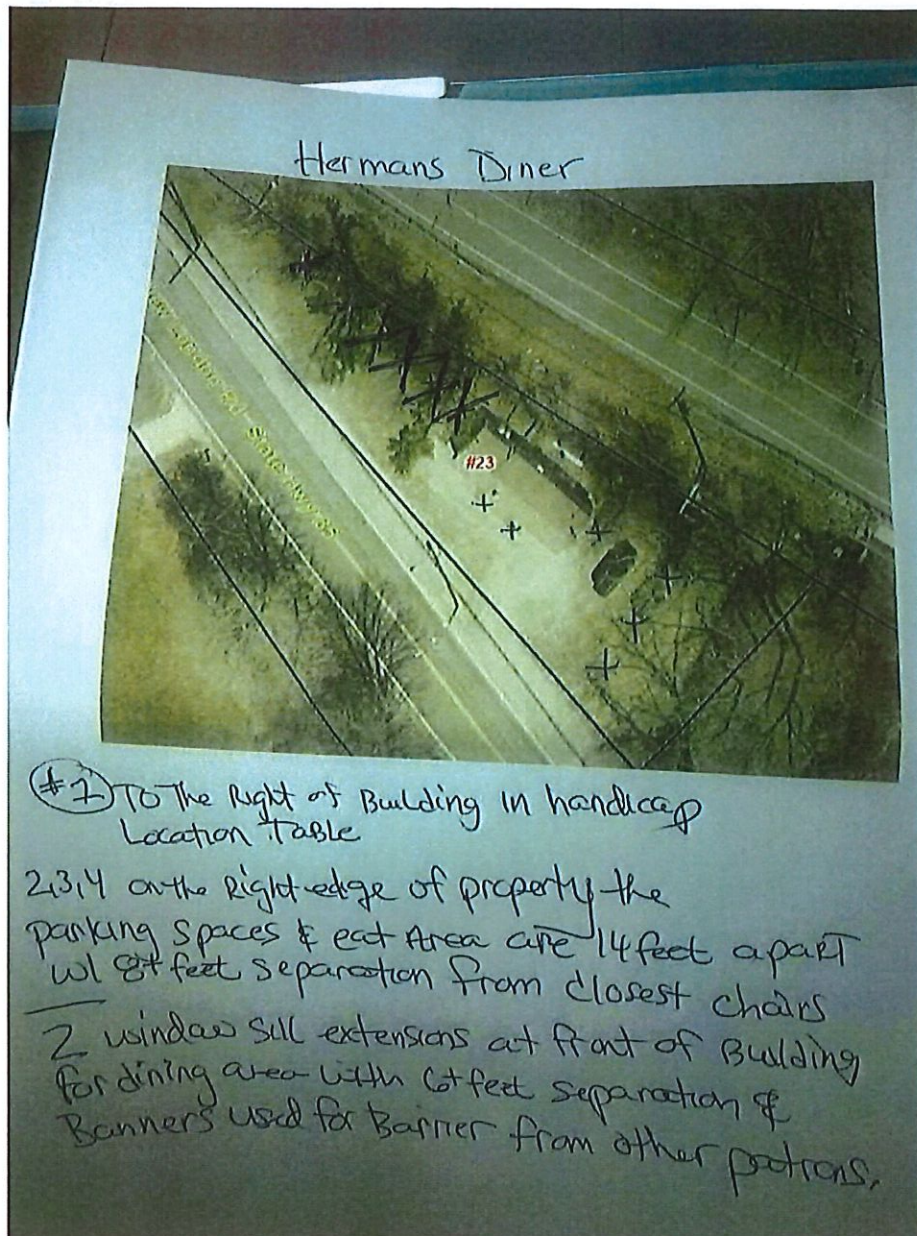
☒ Modification for Existing Outdoor Dining Approval
☐ New Outdoor Dining Approval
(Check one)

1. Name of Applicant: Hermans Diner Phone: 860-537-2591
Mailing Address: 94 Wilkin Dr Longmeadow MA 01106
2. Name of Contact: Jodie Burstein Phone: 860-899-4247
Mailing Address: 94 Wilkin Dr Longmeadow, MA 01106
Email: JodieBurstein4@gmail.com
3. Name of Property Owner: Same Phone: _____
Mailing Address: _____
4. Property Address: 23 New London Rd Colchester, CT 06415
5. Assessor's Lot Number: _____ 6. Zone: _____

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: 5-19-2020 J Burstein
Signature of Applicant Business Owner

Date: 5-19-2020 J Burstein
Signature of Town Representative



- #5, 6, 7, 8, 9, 10 on the left side of property same as on the right.
- 1 Bathroom for staff. 1 Bathroom for Customers.
- 1 Patron allowed inside at a time.
- All signage posted
- Sanitizer Available in convenient location
- Noise will be minimal
- Hours of operation - Monday - Friday 5am to 2pm
- Saturday - Sunday 6am to 2pm
- No Outdoor Entertainment

Outdoor dining

Jodieburstein4@gmail.com <Jodieburstein4@gmail.com>

Tue 5/19/2020 11:03 PM

To: Daphne Schaub <zooing@cochesterct.gov>

Good evening Daphne,

I am just wrapping it all up for tomorrow. I have completed all paperwork and get my self certification.

We are doing Picnic style outdoor dining with the customer calling in the order or placing the order at the diner.

The customer will drive into the parking space which is clearly marked with the outdoor table inserted at the end of the parking space.

The customer will be completely responsible for the food traveling from Diner to outdoor table. No waitress available. The table is more than 8 feet from the closest chairs of the neighboring tables. There will be three waste cans placed for guests to dispose of the takeout containers properly.

I also have two dining spots at the front windowsill of the building. I have attached a gerbill have attached a durable washable laminate board and will place 2 stools in the dining positions. There is proper separation from the 2 areas and also a banner barrier behind the stools to keep foot traffic a safe distance from front diners.

Please be my guest for a tour and a bite.

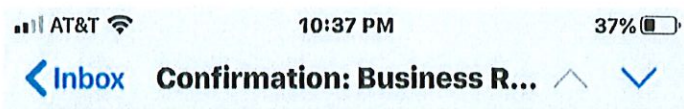
Thank you for all the direction to help complete this process.

If you have any questions please feel free to reach out to me in the cell number below.

Jodie

Herman's Diner

CHATHAM These are the minimum best practices for reopening needed to protect public health in Connecticut. These businesses that are not able to meet these for May 20, shall delay reopening until they are able. Chatham Health District is working to assist in compliance with Governor Lamont's Sector Rules for May 20th. Reopening, Dated May 20, 2020. Please visit the CT Department of Economic and Community Development website for updated information at https://portal.ct.gov/DECD .		Establishment: Hermans Diner Date: _____ Address: 23 New London Rd Town: Colchester Phone: 860-537-2591 Class: _____ Certified Food Protection Manager: Jodie Burstein Operator: Jodie Burstein Program Administrator: Jodie Burstein Services Offered: <input checked="" type="checkbox"/> Outdoor Dining <input checked="" type="checkbox"/> Take Out <input type="checkbox"/> Curbside <input type="checkbox"/> 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"/> Non-essential items removed (playgrounds, pool tables, etc.) <input checked="" type="checkbox"/> Single use menus, menu boards and/or menu on patrons phones <input checked="" type="checkbox"/> Single use condiments <input checked="" type="checkbox"/> Signage posted clearly for: <input checked="" type="checkbox"/> Social distancing protocols <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"/> Program Administrator appointed & responsible for implementing Rules <input checked="" type="checkbox"/> Employee Work Log onsite & maintained for contact tracing <input checked="" type="checkbox"/> Staff training on reopening Rules, policies, C/D/S during work hours <input checked="" type="checkbox"/> Weekly refreshers on policies <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: • Fever • Chills • Repeated shaking with chills • Muscle pain • Headache • Sore throat • New loss of taste or smell	<input checked="" type="checkbox"/> Thorough cleaning of entire facility prior to reopening <input checked="" type="checkbox"/> Checklists for C/D/S (When, How? & Who) <input checked="" type="checkbox"/> Use products that meet EPA's criteria against SARS-CoV-2*, designed for surface, & contact time <input checked="" type="checkbox"/> Clean & disinfect common areas, high transit areas, & frequently touched surfaces on an ongoing basis including: • Entrances and Exits • Payment devices • Phones and Computers • Light switches & door handles • Chairs <input checked="" type="checkbox"/> Sanitize seating areas, tables & common items after each seating	
<input checked="" type="checkbox"/> Kitchen workstations 6' apart & not facing, work zones for servers, whenever possible <input checked="" type="checkbox"/> Touchless appliances whenever possible (payment, soap, paper towels & covered trash) <input checked="" type="checkbox"/> Increased ventilation & outside air to indoor areas only <input checked="" type="checkbox"/> 6' between tables & 6' between closest chairs of neighboring tables <input checked="" type="checkbox"/> Visual 6' separation markers (entrance & lines for seating, payment, & restrooms) <input checked="" type="checkbox"/> No bars, indoor seats, self-service <input type="checkbox"/> Self-certification through CT DECD website & REOPEN CT badge* <input checked="" type="checkbox"/> One way foot traffic	<input checked="" type="checkbox"/> Ill & COVID + employees shall notify employers, stay home, follow state testing & tracing protocols <input checked="" type="checkbox"/> Facemasks for all staff (provided by employer & adequate supply to open) over face & mouth <input checked="" type="checkbox"/> 20 seconds hand wash routinely with soap & warm water <input checked="" type="checkbox"/> Gloves & eye protection required for use of cleaning chemicals <input checked="" type="checkbox"/> Gloves for table servers & changed frequently, kitchen staff follow FDA Guidelines on glove usage* <input checked="" type="checkbox"/> Stagger shifts/breaks/lunches <input checked="" type="checkbox"/> Employer responsible for enforcing 50% capacity <input checked="" type="checkbox"/> Rolled or packaged silverware	<input checked="" type="checkbox"/> C/S/D &/or disposal wipes near commonly used areas (tables and chair, bathrooms), when possible <input checked="" type="checkbox"/> Sanitize kitchen & kitchen equipment on an ongoing basis <input checked="" type="checkbox"/> Bathrooms cleaned & logged frequently <input checked="" type="checkbox"/> Minimize sharing of kitchen equip.	
		PATRONS	
		<input checked="" type="checkbox"/> Bring & wear facemasks over nose & mouth at all times, unless eating or have a medical condition <input checked="" type="checkbox"/> No entry with COVID symptoms <input checked="" type="checkbox"/> Patrons older than 65 &/or with other health conditions should not visit the facility	



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-00007921** 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



Jodie Burstein
860-899-4247

Sent from my iPhone