

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: Inishmor Pub

Address of Temporary Certificate: 20 Main Street

Name of Contact: Alex Levere

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
Assistant Planner and ZEO

6/8/2020
Date

TEMPORARY CERTIFICATE FOR OUTDOOR DINING

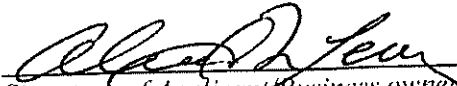
Town of Colchester
127 Norwich Ave. Colchester, CT 06415
860-537-7278

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

1. Name of Applicant: The Inishmor Pub Phone: 203-843-3868
Mailing Address: 20 Main Street, Colchester, CT 06415
2. Name of Contact: Alex Levere Phone: 203-843-3868
Mailing Address: 20 Main Street, Colchester, CT 06415
Email: inishmorpud@gmail.com
3. Name of Property Owner: Kip Bochain Phone: 860-460-3629
Mailing Address: PO Box 148, Colchester, CT 06415
4. Property Address: Main Street, 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: 05-26-20


Signature of Applicant/Business owner

Date: _____

Signature of Property Owner

Notes Pertaining to the Site Plan & Additional Requested Information

In reference to the attached plan, there are some additional pieces of information deemed necessary for transparency:

- Tables are 72" wooden picnic tables with umbrellas
- All waitstaff stations will remain inside. Employees have portable tablets for taking orders
- Trash receptacles are located far away from the proposed patio & are coherent with standard employee flows during service
- Exit & Entrance for staff will be in through the kitchen door & out through the back-hallway door, minimizing space issues with staff operating the kitchen
- Customers will use the front door solely for access to the restrooms
- The proposed patio itself takes up four to five parking spots
- Additional parking is located in front of The Inishmor Pub, temporarily at the library (and at night, all the time, when it is closed), & various parking spots around the green. There are several spots behind The Inishmor Pub & behind Vintage, which Vintage has no problem allowing us to use

EMPLOYEE TRAINING

- The owner, Alex Levere, will be one of the program administrators. Additionally, Shelly McComiskey, will be an administrator. Two are required to address normal staffing issues that arise with any business and alleviate the requirement of one person being there all day & night during operating hours
- All employee training and preparation will adhere to the requirements & information disseminated by the Federal Government, the State of Connecticut, & the Chatham Health District. Aggressive signage for staff, placed throughout the restaurant, will aide in highlighting the most essential requirements, i.e. wearing masks at all times, thorough hand washing, symptoms of Covid-19, etc.
- Weekly refreshers will keep employees updated on existing health & sanitation practices & address any new implementations from organizations & government entities

IMPLEMENTATION OF SAFETY MEASURES

- A clearly defined dining area is essential to ensuring safety for all customers & employees
 - The use of mafia blocks or Jersey barriers to clearly define the dining area & prevent any accidents involving automobiles—can or will the Town provide?
 - Proper lighting already exists in the requested parking area, if the Town feels it is inadequate, we will add additional lighting
- ID'ing & controlling the consumption of alcohol to prevent accidents in the parking area
- Proper signage to direct customers in a safe & manageable way to & around the dining area

PRIVACY MEASURES

- Currently, The Inishmor Pub does not foresee any privacy issues. If any arise, we will work diligently & compassionately with the affected party or parties to resolve any issue(s) as amicably as possible

HOURS OF OPERATION

- Monday: Closed
- Tuesday: Closed
- Wednesday: 3PM – 8PM
- Thursday: 3PM – 8PM
- Friday: 12PM – 8PM
- Saturday: 12PM – 8PM
- Sunday: 12PM – 8PM
- Please note that based on demand or a lack of demand, the hours of operation are subject to change. If the Town requires, we will notify it of any changes ·

PARKING

I have had discussions with Thread & Nail, Vintage and Edward Jones about any potential adverse effects from taking up a portion of the front parking lot. All have been incredibly supportive and understanding. The proposed patio takes up four to five parking spaces. With the addition of mafia blocks or Jersey barriers, two additional spots will be created along Merchant's Row, on Main Street, where the entrance to the parking lot is, that were not there before. This means a net loss of two or three parking spots. If the Town would require it, The Inishmor has no issue allocating the two new spots for other businesses on Merchant's Row. Please remember that at half-capacity, The Inishmor will not have nearly the effect on the area's parking lots that it has had in the past. Signage directing people to park in the library's parking lot for dining at The Inishmor is 100% feasible and if required or requested, The Inishmor will gladly agree to do so. The biggest issue is the use of mafia blocks or Jersey barriers to define the dining area. The Inishmor does not have the money—or a long-term patio opportunity—to justify purchasing them. I can only ask for the town to assist with any resources it may have. We need the Town's help.

If any additional information is required, please contact:

Alex Levere
Owner/Operator
The Inishmor Pub
203.843.3868
inishmorpup@gmail.com

LINWOOD AVENUE

- Trash Receptacles
- Wait Stations

Parking, 5 Spots

Parking, 4 Spots

Dumpsters & Grease Removal Units

Additional Parking in Library & Around Green

Thread and Nail

Kitchen Staff Exit/Entrance Only

Kitchen

Bar

OUTDOOR CAPACITY 43

The Inishmor

Customer Exit/Entrance Only for Restrooms

Sidewalk

Parking 2 Spots

MAIN STREET

Sidewalk

Parking, 5 Spots

Mafia Blocks

29.5

70 Feet

69.5 Feet

31.5 Feet

Mafia Blocks

Sidewalk



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>.

ACL Holdings LLC
Establishment: d/b/a The Irishmor Pub Date: 0601-20

Address: 20 Main Street Time:

Phone 203-843-3868 Town: Colchester

Class:

Certified Food Protection Manager: Shelly McComiskey

Operator: Alex Levere Program Administrator: Shelly McComiskey

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:
<u>Signage posted clearly for:</u>	<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"/> 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:	<input checked="" type="checkbox"/> C/S/D &/or disposal wipes near commonly used areas (tables and chair, bathrooms), when possible
<input checked="" type="checkbox"/> Personal protection (face masks, gloves)	<input checked="" type="checkbox"/> Ill & COVID + employees shall notify employers, stay home, follow state testing & tracing protocols	<input checked="" type="checkbox"/> Sanitize kitchen & kitchen equipment on an ongoing basis
<input checked="" type="checkbox"/> Employees shall stay home if sick/experiencing symptoms	<input checked="" type="checkbox"/> Facemasks for all staff (provided by employer & adequate supply to open) over face & mouth	<input checked="" type="checkbox"/> Bathrooms cleaned & logged frequently
<input checked="" type="checkbox"/> Customers shall not enter if they are experiencing symptoms	<input checked="" type="checkbox"/> 20 seconds hand wash routinely with soap & warm water	<input checked="" type="checkbox"/> Minimize sharing of kitchen equip.
<input checked="" type="checkbox"/> Families First Coronavirus Response Act Department of Labor*	<input checked="" type="checkbox"/> Gloves & eye protection required for use of cleaning chemicals	PATRONS
<input checked="" type="checkbox"/> Hotline for Violations (211)	<input checked="" type="checkbox"/> Gloves for table servers & changed frequently, kitchen staff follow FDA Guidelines on glove usage*	<input checked="" type="checkbox"/> Bring & wear facemasks over nose & mouth at all times, unless eating or have a medical condition
<input checked="" type="checkbox"/> Kitchen workstations 6' apart & not facing, work zones for servers, whenever possible	<input checked="" type="checkbox"/> Stagger shifts/breaks/lunches	<input checked="" type="checkbox"/> No entry with COVID symptoms
<input checked="" type="checkbox"/> Touchless appliances whenever possible (payment, soap, paper towels & covered trash)	<input checked="" type="checkbox"/> Employer responsible for enforcing 50% capacity	<input checked="" type="checkbox"/> Patrons older than 65 &/or with other health conditions should not visit the facility
<input checked="" type="checkbox"/> Increased ventilation & outside air for indoor areas only	<input checked="" type="checkbox"/> Rolled or packaged silverware	
<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 checked="" type="checkbox"/> Self-certification through CT DECD website & REOPEN CT badge*		
<input checked="" type="checkbox"/> One way foot traffic		