

# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### COVID-19 TEMPORARY OUTDOOR DINING PERMIT

#### Statement of Facts:

The Morse Tavern restaurant (the Applicant) requested a COVID-19 Temporary Outdoor Dining Permit on June 8, 2020 to create a temporary outdoor dining area behind the parking lot of their facility at 85 East Central Street. The proposed space will measure at least 2,940 square feet with space for 76 diners at nineteen (19) tables placed six (6) feet apart. Access to outdoor dining will be through the existing restaurant parking lot, and the proposed area will be demarcated by a tent, lally columns and a jersey barrier.

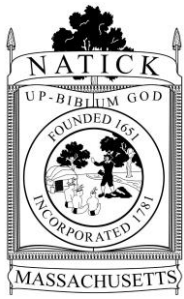
#### Meeting:

The Natick Temporary Outdoor Dining Review Committee reviewed Morse's application for a COVID-19 Temporary Outdoor Dining Permit on June 11, 2020. After analysis and deliberation of the facts of the case, the Committee rendered a decision on the application.

#### Findings:

After considering all of the information and material submitted, including plans, supporting documents and comments made during the review meeting, the Temporary Outdoor Dining Review Committee makes the following findings:

- A. Pedestrian walkways: The applicant's plan provides sufficiently unobstructed access to and from the proposed outdoor dining area that exceed the minimum required width of four (4) feet.
- B. Table spacing: The applicant's plan provides tables that are six (6) feet apart and at least six (6) feet from commonly used pathways, service stations, or other locations where customers or staff may congregate.
- C. Table capacity: The applicant's plan calls for nineteen (19) tables with a maximum of four (4) diners per table.
- D. Borders: The applicant's proposed outdoor dining area has clearly demarcated boundaries, consisting of lally columns and a jersey barrier, that prevent entry other than by an established entrance on the northern edge of the existing parking lot.
- E. View sheds: The applicant's proposed dining area is directly abuts its restaurant facility at 85 East Central Street, but a travel lane for the parking lot separates the two spaces.
- F. Parking lots: The applicant's proposed outdoor dining area is located in the restaurant's existing parking lot, and will be protected from vehicular access by the aforementioned lally columns and jersey barrier. A speed bump will also be placed on the southwest corner of the parking lot to protect the crossing between the restaurant and outdoor dining area that will be used by staff.
- G. Traffic signage: The applicant will have a crosswalk sign at the proposed crossing area between the restaurant and the outdoor dining area, to be used by staff serving outdoor patrons.



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### COVID-19 TEMPORARY OUTDOOR DINING PERMIT

#### Decision:

After deliberation and consideration of all of the foregoing, and after making the specific findings as set forth herein, the Temporary Outdoor Dining Review Committee, at its meeting on June 11, 2020, voted to GRANT the Temporary Outdoor Dining Permit, subject to the following conditions:

1. That the applicant maintain the table configuration and operations in conformance with the submitted application.
2. That the applicant maintain operations consistent with the Governor's workplace safety standards and protocols for restaurants as they may be updated.
3. The applicant will not seat diners in the proposed outdoor dining area past 9pm on Monday through Sunday, and will cease operation of the proposed outdoor dining area at 10pm on Monday through Sunday, consistent with the terms of their existing Special Permit for outdoor dining on the site.

#### Temporary Outdoor Alcohol License Recommendation

The Temporary Outdoor Dining Review Committee recommends approval of the Temporary S12 On Premise Outdoor Alcohol license.

I have inspected this Temporary Outdoor Dining facility and found that it has been implemented in accordance with the permit and approved plan:

Building Commissioner: \_\_\_\_\_

Date: \_\_\_\_\_

A copy of this application form must be retained and available for review by municipal staff for the duration of the Temporary Outdoor Use permit, or until November 1, 2020.



June 8, 2020

Dear Committee:

Thank you for the opportunity to apply for temporary expanded outdoor seating at our location, 85 East Central Street Natick MA, DBA Morse Tavern.

Currently we have patio seating with maximum seating in front of our building for 24 Guests. As adhering to the Governor's COVID-19 Order No. 35, section 4, with the 6 foot social distance and patio tables, within this area, our maximum guests with maximum 6 person group gives us about 15 Guests. This has presented a problem as far as limiting the guest number and not every table will have 6 Guests therefore, if some tables have 2 Guests within the 6 foot distance, this could amount to about 12 or less Guests at any particular time.

**We have attached as part of our application for temporary expanded outdoor seating the following:**

1. A plan of proposed outdoor seating on the aerial picture Plan
2. Seating arrangement, server pathways and stations with 6 foot distancing – picture attached
3. Dimensions of the seating 147' X 20' (19 tables of 4 Guests)
4. Document to occupy- This property and Business - Morse Tavern- is Owner Occupied by Sharon and John Stournaras. Permission not necessary. Upon approval, will eliminate drive thru window concept.
5. Operational plan in compliance & trash removal and bathroom access- Attached is the thorough checklist. Bathrooms are accessible in plan no more than 35 feet from proposed seating. Bus buckets and trash receptacle at the corners of the table seating. Servers will clear off and bus their tables accordingly and bus buckets run into the kitchen for washing and sanitizing, as well as glassware, plates and utensils
6. Customer Tracking Log – Copy of our log book in application package
7. Pictures of the barriers and protection for the patrons – Picture attached. Management will be monitoring the premises at all times and also windows and door windows are clearly visible to see the patrons and the servers
8. Request for alcohol service in this area – included in the package

Thank you for your review. We can be reached with any/all question or concern.

Sincerely,

A handwritten signature in blue ink, appearing to read "Sharon &amp; John Stournaras", is written over a faint, larger blue ink signature.

Sharon & John Stournaras

Morse Tavern

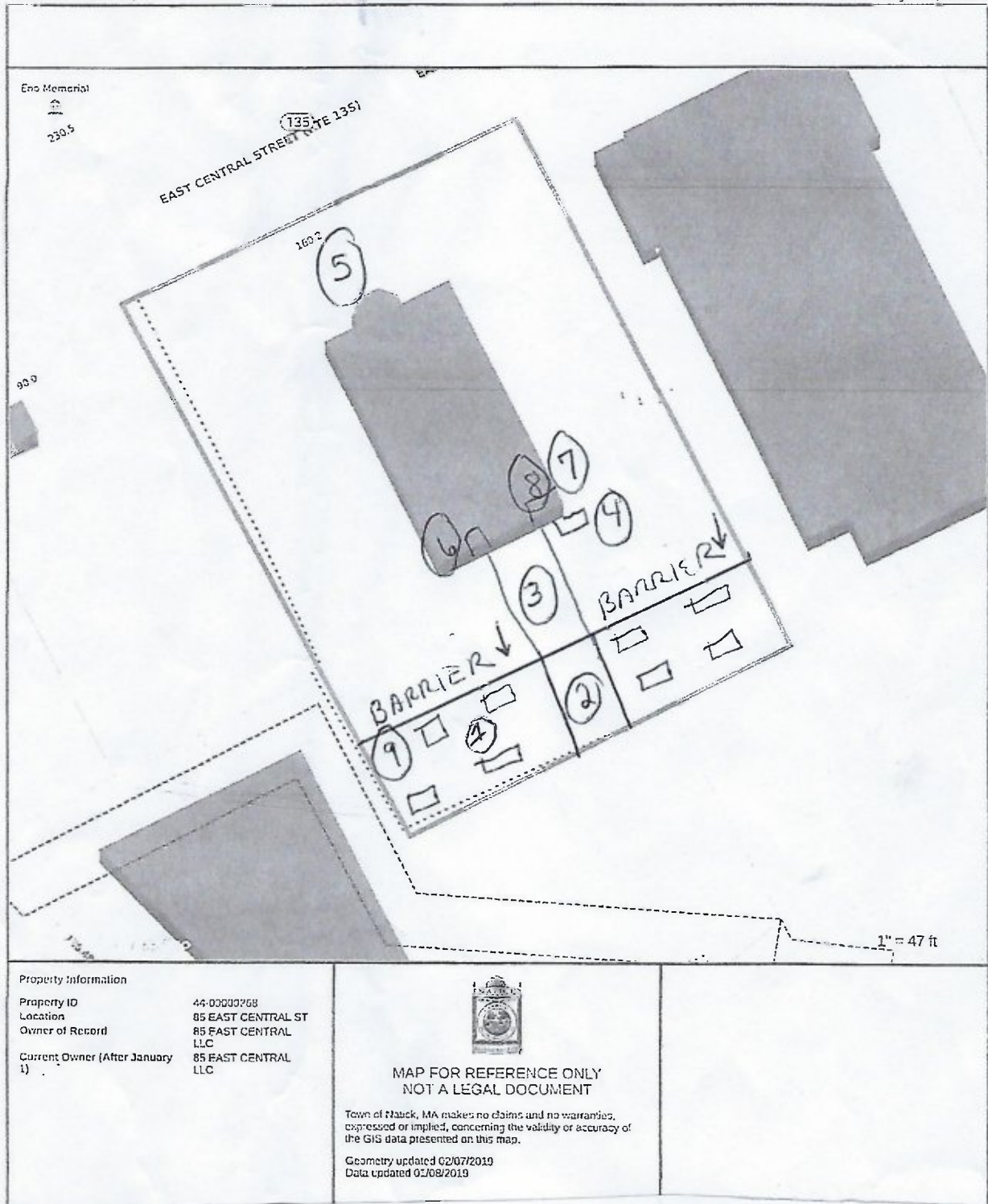
85 East Central St

NATICK, MA 01760

# 1. Plan


Town of Natick, MA

May 15, 2020



1. Tables 6 feet apart
2. Dumpster Pad
3. Server & pedestrian/patron pathway unobstructed
4. Server station, sanitizer, bus buckets, sanitizer, gloves, back up masks
5. Existing outside seating 6 tables
6. Inside Server station (same as outside setup)
7. Woman's restroom existing
8. Men's restroom existing
9. Proposed Temporary Seating 147' X 20' (combined with dumpster pad) 6 feet apart 19 tables of 4 Guest



- 
- NJ BARRIER protection
  - Loli Columns protection
  - Roped off area protection
  - Berms protection



- Chairs + tables







June 8, 2020

**To Board of Selectmen:**

Nicholas Restaurant Group Inc. DBA Morse Tavern 85 East Central Street Natick is requesting an extension of premises license temporarily for alcohol serving to be used for the temporary outside expanded seating.

Thank you very much for your consideration. If you have any questions or concerns please call 508-314-6588.

Sincerely,

A handwritten signature in blue ink, appearing to read "Sharon Stournaras", is written over a printed name label.

Sharon Stournaras

John Stournaras

Morse Tavern

85 East Central St

NATICK, MA 01760

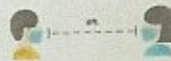
# Welcome



Please know that we take our responsibility to keep Massachusetts safe very seriously. Be assured we have taken the following steps to comply with state mandatory safety standards for workplaces:



Workers are wearing face coverings and we've put social distancing measures in place



We provide hand washing capabilities and we are regularly sanitizing high-touch areas



Our staff has received training regarding social distancing and hygiene protocols



We have established thorough cleaning and disinfecting protocols



We ask you to do your part as well by wearing your face mask and maintaining social distance. Thanks—and we hope to see you again soon.

*Shau Stournaes*

Signature

TEMPLATE (1/11)

## COVID-19 Control plan



All businesses in the state of MA must develop a written control plan outlining how its workplace will comply with the mandatory safety standards for operation in the COVID-19 reopening period. This template may be filled out to meet that requirement. Control plans **do not** need to be submitted for approval but must be kept on premise and made available in the case of an inspection or outbreak.

All individually listed businesses must complete a control plan.



Shau Stownaras

Signature

TEMPLATE (I/III)

# COVID-19 Control plan



All businesses in the state of MA must develop a written control plan outlining how its workplace will comply with the mandatory safety standards for operation in the COVID-19 reopening period. This template may be filled out to meet that requirement. Control plans **do not** need to be submitted for approval but must be kept on premise and made available in the case of an inspection or outbreak.

All individually listed businesses must complete a control plan, even if the business is part of a larger corporation or entity.

**BUSINESS INFORMATION** | please provide the following information

Business name: MORSE TAVERN ☐ Check if part of a larger corporation

Address: 85 EAST CENTRAL ST NATICK MA

Contact information (Owner/Manager): John Stownaras

Contact information (HR representative), if applicable: \_\_\_\_\_

Number of workers on-site: 5

**SOCIAL DISTANCING** | check the boxes to certify that you have:

- ☒ Ensured that all persons, including employees, customers, and vendors remain at least six feet apart to the greatest extent possible, both inside and outside workplaces
- ☒ Established protocols to ensure that employees can practice adequate social distancing
- ☒ Posted signage for safe social distancing
- ☒ Required face coverings or masks for all employees
- ☐ Implemented additional procedures. Please describe them here: \_\_\_\_\_

**HYGIENE PROTOCOLS** | check the boxes to certify that you have:

- ☒ Provided hand washing capabilities throughout the workplace
- ☒ Ensured frequent hand washing by employees and provided adequate supplies to do so
- ☒ Provided regular sanitization of high touch areas, such as workstations, equipment, screens, doorknobs, restrooms throughout work site
- ☐ Implemented additional procedures. Please describe them here: \_\_\_\_\_



# TEMPLATE (I/II)

## COVID-19 Control plan



All businesses in the state of MA must develop a written control plan outlining how its workplace will comply with the mandatory safety standards for operation in the COVID-19 reopening period. This template may be filled out to meet that requirement. Control plans **do not** need to be submitted for approval but must be kept on premise and made available in the case of an inspection or outbreak.

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 Contact information (Owner/Manager): John Stownaras  
 Contact information (HR representative), if applicable: \_\_\_\_\_  
 Number of workers on-site: 5

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### **HYGIENE PROTOCOLS** | check the boxes to certify that you have:

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- ☒ Provided regular sanitization of high touch areas, such as workstations, equipment, screens, doorknobs, restrooms throughout work site
- ☐ Implemented additional procedures. Please describe them here: \_\_\_\_\_

Wel

Please know that we take this very seriously. Businesses must comply with state

☒ Workers are properly trained and we've put

☒ We provide training and are regularly

☒ Our staff has received training on distancing and h

☒ We have established protocols and disinfecting pro

We ask you to do your part in maintaining social distance. 7

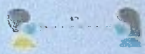
John Stownaras  
Signature



GIFT CERTIFICATES TOO



Massachusetts safe  
working steps to  
workplaces:



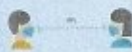
wearing your face mask and  
and we hope to see you again soon.

## EMPLOYER GUIDANCE

# Mandatory safety standards for workplaces



### SOCIAL DISTANCING



All persons, including employees, customers, and vendors should remain at least six feet apart to the greatest extent possible, both inside and outside workplaces.



Establish protocols to ensure that employees can provide adequate social distancing.



Provide signage for safe social distancing.



Require face coverings or masks for all employees.

### HYGIENE PROTOCOLS



Provide hand washing capabilities throughout the workplace.



Ensure frequent hand washing by employees and adequate supplies to do so.



Provide regular sanitization of high touch areas, with appropriate equipment, screens, door knobs, restrooms throughout work site.

### STAFFING & OPERATIONS



Provide training and resources regarding the social distancing and hygiene protocols.



Employees who are displaying COVID-19 like symptoms should report to work.



Establish a plan for employees getting ill from COVID-19 at work, with a return to work plan.

### CLEANING & DISINFECTING



FACE MASKS  
ENTERING



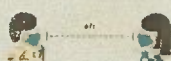
## RESTAURANTS

## MA COVID-19 Checklist



These workplace safety standards for restaurants are posted in advance of the Governor's Initiation of Phase 2 to allow restaurants time to prepare to operate in compliance with these mandatory health and safety standards. Restaurants may not provide any service beyond carry-out or delivery until specifically authorized to do so in Phase 2 of the Commonwealth's Workplace Re-Opening Plan. The Governor will initiate Phase 2 of the Re-Opening Plan by formal Executive Order and only following a careful review of public health data.

Restaurants may provide outdoor table service at the commencement of Phase 2 of the Commonwealth's Reopening Plan. Restaurants will be authorized at a later date and by a subsequent Phase 2 Order to commence indoor table service if the public health data reflects continued positive progression



## SOCIAL DISTANCING

Ensure >6ft between individuals

- ☒ When indoor table service is permitted, restaurants are encouraged to structure operations to operate as much as possible through outdoor table service and to strictly limit indoor table service in order to assure effective compliance with social distancing requirements and to limit activities within confined spaces
- ☒ Restaurants must comply with the following sector specific social distancing rules for providing dining services in all customer seating areas:
  - Tables must be positioned so to maintain at least a 6 foot distance from all other tables and any high foot traffic areas (e.g., routes to bathrooms, entrances, exits); tables may be positioned closer if separated by protective / non-porous barriers (e.g., structural walls or plexi-glass dividers) not less than 6 feet high installed between tables and high foot traffic areas
  - The size of a party seated at a table cannot exceed 6 people
  - Restaurants may not seat any customers at the bar, but subject to any applicable building and fire code requirements, bar areas may be re-configured to accommodate table seating that complies with all spacing and other requirements in these COVID-19 safety standards
  - All customers must be seated; eat-in service to standing customers (e.g., around bar areas) is prohibited
  - Restaurants may provide carry-out or delivery service, but all safety standards for table separation, size of party, and hygiene must be maintained for any indoor or outdoor table seating that is available to carry-out patrons
  - All other amenities and areas not employed for food and beverage service (e.g., dance floors, pool tables, playgrounds, etc.) must be closed or removed to prevent gathering of customers
- ☒ Ensure separation of 6 feet or more between all individuals (workers, vendors, and customers) unless this creates a safety hazard due to the nature of the work or the configuration of the workspace:
  - Close or reconfigure worker common spaces and high density areas where workers are likely to congregate (e.g., break rooms, eating areas) to allow 6 feet of physical distancing; redesign work stations to ensure physical distancing (e.g., separate tables, stagger workstations on either side of processing lines so workers are not face-to-face, use distance markers to assure spacing including in the kitchen area)
  - Establish directional hallways and passageways for foot traffic if possible, to minimize contact (e.g., one-way entrance and exit to the restaurant). Post clearly visible signage regarding these policies
  - Prohibit lingering in common areas (e.g., waiting areas, bathrooms) and ensure social distancing in common areas by marking 6 feet spacing with tape or paint on the floor and signage
  - All customer-facing workers (e.g., servers, bus staff) must minimize time spent within 6 feet of customers
- ☐ Designate assigned working areas to workers where possible to limit movement throughout the restaurant and limit contact between workers (e.g., assigning zones to servers)
- ☐ Stagger work schedules and staff meal and break times, regulating maximum number of people in one place and ensuring at least 6 feet of physical distancing
- ☐ Minimize the use of confined spaces (e.g., elevators, vehicles) by more than one individual at a time
- ☐ Require face coverings for all customers and workers at all times, except where an individual is unable to wear a face covering due to medical condition or disability
- ☐ Improve ventilation for enclosed spaces where possible (e.g., open doors and windows)
- ☐ Customers may remove face coverings while seated at tables



## HYGIENE PROTOCOLS

Apply robust hygiene protocols

- ☐ All workers must wash their hands frequently and table servers must wash their hands or apply hand sanitizer between each table



- NA  
T:
- ☒ interaction
  - ☒ Ensure access to handwashing facilities on site, including soap and running water, and allow sufficient break time for workers to wash hands frequently; alcohol-based hand sanitizers with at least 60% alcohol may be used as an alternative
  - ☒ Alcohol-based hand sanitizers with at least 60% alcohol should be made available at entrances, exits, and in the dining area

Additional details on Sector-Specific Protocols can be found at <https://www.mass.gov/info-details/reopening-massachusetts>

## RESTAURANTS

# MA COVID-19 Checklist



## HYGIENE PROTOCOLS

Apply robust hygiene protocols

- ☒ Supply workers at workplace location with adequate cleaning products (e.g., sanitizer, disinfecting wipes)
- ☒ Post visible signage throughout the site to remind workers and customers of hygiene and safety protocols
- ☒ Self-serve, unattended buffets, topping bars, drink stations, and other communal serving areas must remain closed
- ☒ Condiments and similar products (e.g., salt, pepper, and salad dressing) should not be pre-set on tables and should instead only be provided upon request either in single-serving portions (e.g., individual packages or cups) or in serving containers that are sanitized between each use
- ☒ Menus must be one of the following: 1) paper, single-use menus disposed after each use, 2) displayed menu (e.g., digital, whiteboard, chalkboard), 3) electronic menus viewed on customers' phones / mobile devices
- ☒ Utensils and place settings must be either single-use or sanitized after each use; utensils should be rolled or packaged. Tables should not be pre-set to reduce opportunity for exposure
- ☒ Tables and chairs must be cleaned and sanitized thoroughly between each seating



## STAFFING & OPERATIONS

Include safety procedures in the operations

- ☒ When possible, reservations or call ahead seating should be encouraged; managers must ensure that diners waiting for tables do not congregate in common areas or form lines
- ☒ Restaurants may not provide customers with buzzers or other devices to provide alerts that seating is available or orders are ready; restaurants should instead use no-touch methods such as audio announcements, text messaging, and notices on fixed video screens or blackboards
- ☒ Provide training to workers on up-to-date safety information and precautions including hygiene and other measures aimed at reducing disease transmission, including:
  - Social distancing, hand-washing, and requirement and proper use of face coverings
  - Modifying practices for serving in order to minimize time spent within 6 feet of customers
  - Self-screening at home, including temperature or symptom checks
  - Reinforcing that staff may not come to work if sick
  - When to seek medical attention if symptoms become severe
  - Which underlying health conditions may make individuals more susceptible to contracting and suffering from a severe case of the virus
- ☒ Restaurant operators should establish adjusted workplace hours and shifts for workers to minimize contact across workers and reduce congestion at entry points
- ☒ Limit visitors and vendors on site; shipping and deliveries should be completed in designated areas
- ☒ Workers should not appear for work if feeling ill
- ☒ Restaurants must screen workers at each shift by ensuring the following:
  - Worker is not experiencing any symptoms such as fever (100.3 and above), cough, shortness of breath, or sore throat;





- Worker has not had 'close contact' with an individual diagnosed with COVID-19. "Close contact" means living in the same household as a person who has tested positive for COVID-19, caring for a person who has tested positive for COVID-19, being within 6 feet of a person who has tested positive for COVID-19 for 15 minutes or more, or coming in direct contact with secretions (e.g., sharing utensils, being coughed on) from a person who has tested positive for COVID-19, while that person was symptomatic
- Worker has not been asked to self-isolate or quarantine by their doctor or a local public health official
- ☒ • Workers who are sick or feeling ill must be sent home.
- ☒ • Anyone showing signs of illness may be denied entry
- ☒ • Encourage workers who test positive for COVID-19 to disclose to the employer for purposes of cleaning / disinfecting and contact tracing. If the employer is notified of a positive case at the workplace, the employer should notify the local Board of Health (LBOH) where the workplace is located and work with them to trace likely contacts in the workplace and advise workers to isolate and self-quarantine
- ☒ • Notify workers that they may not work if they test positive for COVID-19 (they should be isolated at home) or are found to be a close contact of someone with COVID-19 (they should be quarantined at home)

Additional details on Sector-Specific Protocols can be found at <https://www.mass.gov/info-details/reopening-massachusetts>

RESTAURANTS

## MA COVID-19 Checklist



### STAFFING & OPERATIONS

Include safety procedures in the operations

- ☒ Testing of other staff may be recommended consistent with guidance and / or at the request of the LBOH. Post notice to workers and customers of important health information and relevant safety measures as outlined in government guidelines
- ☒ Post notice to workers and customers of important health information and relevant safety measures as outlined in the Commonwealth's Mandatory Safety Standards for Workplace
- ☒ Designate the Person in Charge (105 CMR 590) for each shift to oversee implementation of the guidelines in this document
- ☒ Restaurants will be allowed to maximize outdoor dining space, including patios and parking lots where available, where municipal approval is obtained
- ☒ When taking reservations and when seating walk-in customers, restaurants should retain a phone number of someone in the party for possible contact tracing
- ☒ Encourage use of technological solutions where possible to reduce person-to-person interaction (e.g., contactless payment, mobile ordering, text on arrival for seating)
- ☒ Workers who are particularly high risk to COVID-19 according to the Centers for Disease Control (e.g., due to age or underlying conditions) are encouraged to stay home or arrange an alternate work assignment
- ☒ Workers are strongly encouraged to self-identify symptoms or any close contact to a known or suspected COVID-19 case to the employer



### CLEANING & DISINFECTING

Incorporate robust hygiene protocols

- ☒ Clean commonly touched surfaces in restrooms (e.g., toilet seats, doorknobs, stall handles, sinks, paper towel dispensers, soap dispensers) frequently and in accordance with CDC guidelines
- ☒ Keep cleaning logs that include date, time, and scope of cleaning
- ☒ Conduct frequent disinfecting of heavy transit areas and high-touch surfaces (e.g., doorknobs, elevator buttons, staircases)
- ☒ Implement procedures to increase cleaning / disinfecting in the back-of-house. Avoid all food contact surfaces when using disinfectants. Food contact surfaces must be cleaned and sanitized before use with a sanitizer approved for food contact surfaces. Non-food contact surfaces must be frequently cleaned
- ☒ In the event of a presumptive or actual positive COVID-19 case of a worker, patron, or vendor, the restaurant must be immediately shut down for 24 hours and then must be cleaned and disinfected in accordance with current CDC guidance before re-opening



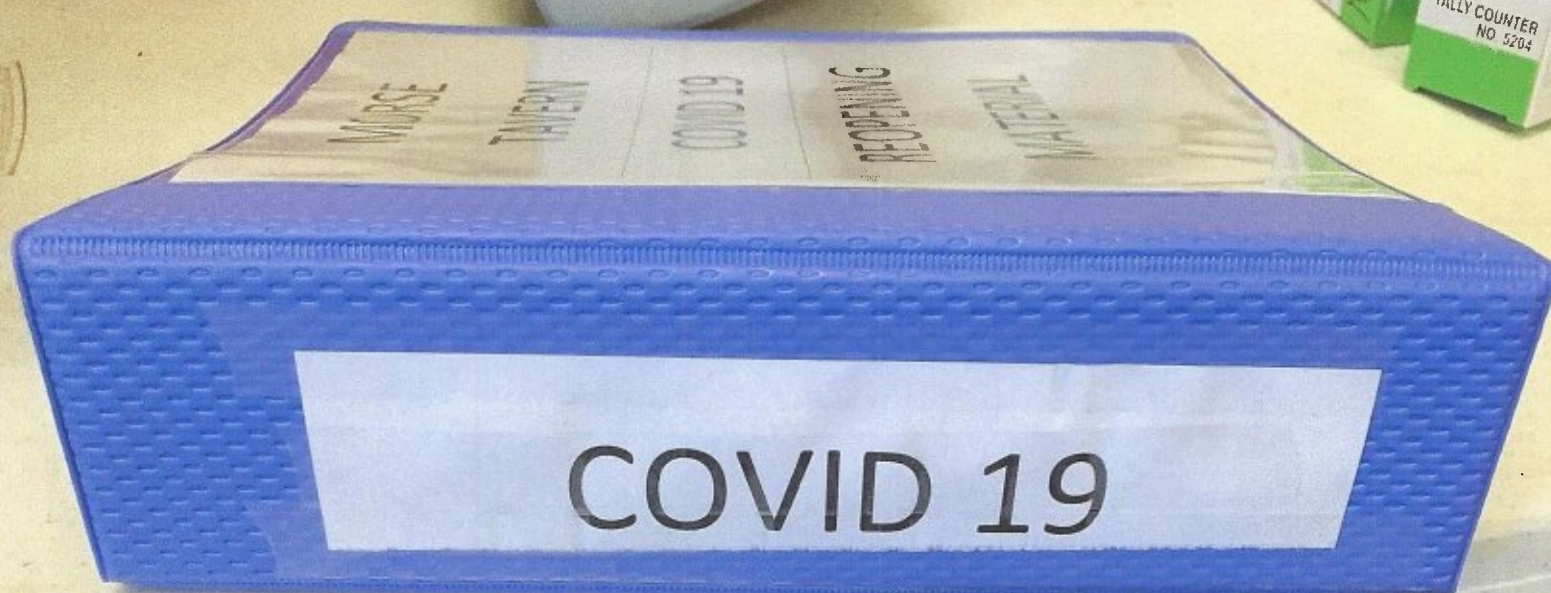
MORSE  
TAVERN

COVID 19

REOPENING  
MATERIAL

\* Manva/





COVID 19

HAND  
TALLY COUNTER  
NO 5204



TIME	NAME AND ADDRESS	PHONE NUMBER	# PARTY	INITIALS	SCREEN
10					
11					
11					
11					
11X					
11X					
11X					
11X					

MON. 6/8 Customer log #  
Book

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SAURDAY

SUNDAY



TIME	NAME AND ADDRESS	PHONE NUMBER	# PARTY	INITIALS	SCREEN
11					
11					
11					
11					
11					
11X					
11X					
11X					
11X					

Tue 6/9

THURSDAY

FRIDAY

SATURDAY

SUNDAY



TIME	NAME AND ADDRESS	PHONE NUMBER	# PARTY	INITIALS	SCREEN
11					
11					
11					
11					
11					
11X					
11X					
11X					
11X					

MON. 6/8

THURSDAY

FRIDAY

SATURDAY

SUNDAY



Placed in  
crosswalk \*  
for servers  
+ pedestrians/  
patrons



**CUSTOMER  
& SERVER  
CROSSWALK**



Placed in  
parking  
lot  
at least  
5 signs



**SPEED LIMIT**

**UNDER**

**5 MPH**





FACE MASKS REQUIRED UPON  
ENTERING THE BUILDING

SIGNAGE



se Tavern  
of Pleasant St  
Neighborhood Place  
e Tavern  
Central St  
MA 01760  
617-554-0078  
onetavern.com  
Rooms Available  
Dumaras



SIGNAGE



RED UPON  
UILDING



EXIT

Sign Age

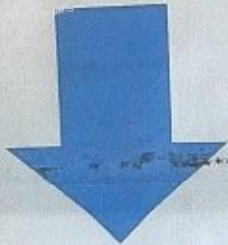




Server station + patron station



SANITIZE  
HANDS  
HERE





# Bleach Sprayer

**CORROSION RESISTANT  
FOR TOUGH CHEMICALS**



Disinfect

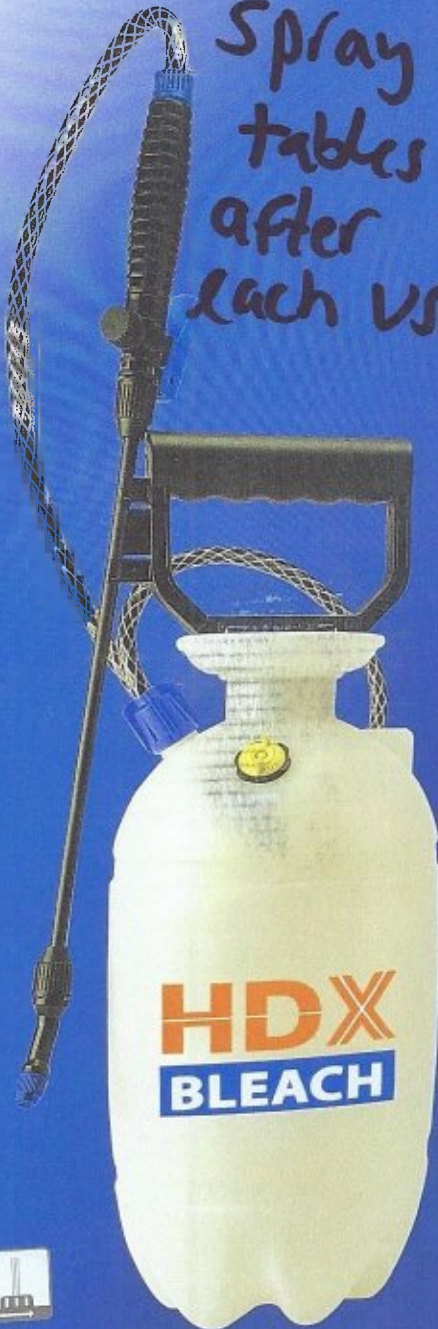


Clean



Sanitize

*Spray  
tables  
after  
each use*



Adjustable Nozzle

Includes:  
3 different nozzles  
for maximum usage.

**1.5 gallon**

**HDX™**

**Bleach Sprayer**

**CORROSION RESISTANT  
FOR TOUGH CHEMICALS**



Disinfect



Clean



Sanitize





Mask Backup





Products on hand





\* Directions  
to Womens/ Mens  
Room

