

COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

COVID-19 TEMPORARY OUTDOOR DINING PERMIT

Statement of Facts:

The Trend Pure Asian Cuisine restaurant (the Applicant) requested a COVID-19 Temporary Outdoor Dining Permit on June 15, 2020 to create a temporary outdoor dining area in the existing semi-enclosed area in front of their entrance on the property at 1400 Worcester Street. The proposal will permit space for 8 diners at 3 tables placed 6 feet apart. Access to outdoor dining will be as it currently exists and the proposed area sits up on the sidewalk and will be bound by a rope line.

Meeting:

The Natick Temporary Outdoor Dining Review Committee reviewed the Trend Pure Asian Cuisine restaurant application for a COVID-19 Temporary Outdoor Dining Permit on June 18, 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	
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the proposed outdoor dining area that exceed the minimum required width of

4 feet.

B. Table spacing: The applicant's plan provides tables that are 6 feet apart and 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 3 tables with a maximum of 2 to 4 diners per

table.

D. Borders: The applicant's proposed outdoor dining area has clearly demarcated

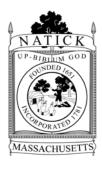
boundaries, consisting of a rope line.

E. View sheds: The applicant's proposed dining area is contiguous to its facility at 1400

Worcester Street.

F. Parking lots: The applicant's proposed outdoor dining area is not in the parking lot.

G. Traffic signage: The applicant's proposed outdoor dining area is not in the parking lot.



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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 18, 2020, voted to GRANT the Temporary Outdoor Dining Permit, subject to the following conditions:

- 1. That the applicant maintains 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 petition the Temporary Outdoor Dining Review Committee to revise this Temporary Outdoor Dining Permit in order to allow for a second outdoor dining area in the parking lot. The "Area B" on the application is explicitly not allowed by this permit.
- 4. The applicant will ensure the doors to the restaurant are not blocked.
- 5. The applicant will get any temporary outdoor heating element separately approved by the Fire Department.

Temporary Outdoor Alcohol License Recommendation

The Temporary Outdoor Dining Review Committee recommends approval of the temporary section 12 amended 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.



COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

COVID-19 TEMPORARY OUTDOOR DINING APPLICATION

APPLICANT	NFORMATION (Include name, address,	phone number, email addr	ess)
Applicant:	LCZ Inc		Email: Lianchan 12@ Jahoo. Co
	Trend Pure Asian Cu	isine	_ Phone:
Property Owner	: Hamilton Inc		_ Email:
			_ Phone:
Agent: (if any)	Natick Associates L	_C	_ Email:
	enesto@thehamilto.	ncompany, com	Phone: (617) 543-8606
PROPERTY II	enesto ethehamitto.	properter st,	Notick MA 01760
Record Title sta	nds in the name of: Trend Pure	Asian Cuisine	
Temporary Ou	tdoor Dining Use Permits Require:		
 A description 	on of the proposed use, with seating capac	ity;	
 An aerial pl 	notomap of the proposed outdoor dining si	te overlaid with seating and	service layouts;
Aerial maps	can be generated here: https://natickma.mapge	o.io/datasets/properties?abutter	sDistance=100&zoom=13
 A drawing of 	of the proposed outdoor dining use marked	with all pertinent dimensio	ns and distances;
* Tables	must be at least six (6) feet apart, and hol	d no more than six (6) diner	rs;
* Uses o	n public rights of way must provide at least	six (6) feet for public acces	ss and egress;
* No bar	or stand-up dining areas are allowed;		
* Where	possible, designate assigned working area	s to staff to limit movemen	t within dining area;
* Establi	sh directional patterns for foot traffic of pa	trons and staff if possible;	
 Images of a 	all proposed signage, fixtures, materials an	d furnishings;	
Written per	mission to occupy or use the site of the pro	oposed outdoor dining use (if applicant does not own site);
1	forms and certifications required by the Co		
SUBMITTALS	S:		
office (check all	d ELECTRONIC copies in Adobe Acrobat (P I that apply). Forms from the Commonweal ass.gov/info-details/reopening-massachus	th of Massachusetts can be	obtained at:
■ Application	₄ ☐ MA COVID-19 Safety Attestation	¿ ☐ MA COVID-19 Plan	• ■ MA COVID-19 Posters
☐ Site photo w	ith seating & service layout	■ Drawing of proposed	d use w. dimensions/distances
☐ Images of sig	gnage, materials & furnishings	☐ Permission to occup	y outdoor premises
☐ Sample of Cu	ustomer Tracking Log		



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I hereby request a REVIEW by the Natick Temporary Outdoor Re	eview Committee:
Applicant's Signature: Michael	Date: 6 10 20
Owner's Signature: Lian chan	Date: 6110120
I have inspected this Temporary Outdoor Dining facility and fou accordance with the permit and approved plan:	and that it has been implemented in
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 14, 2020

To: Town of Natick

Community & Economic Development Department

From: LCZ Inc

Trend Pure Asian Cuisine 1400 Worcester St, Natick

Re: Application for Covid-19 Temporary Outdoor Dining Application

Attached is my Covid-19 temporary outdoor dining application along with all requested documentation.

We will be using 36" x 36" tables. Maximum seating capacity will be 4 people for table. For a group of 5-6 people, two tables will be moved together. We will not have any groups over 6 people sitting together. Distance between tables will be over 6' apart. Photograph of table is attached to this email.

We have two locations for outdoor dining as shown on the attachment labeled "SitePhoto". Loacation A is on the cement platform located at the front of the restaurant. Location B is a 45' x 49' section of the parking lot away from traffic flow.

We are requesting temporary use of two signs that will inform potential customers that we offer safe outdoor dining. Along the road, we are requesting a 2' x 2' lawn sign. Above the front door, we are requesting a 3' x 8' banner.

We have cleared the use of location A and location B for outdoor dining with the landlord. Please see attached pdf named "landlord"

If you have any further questions, please email us back.

Thank you

Liann Chan James Fox



Proposal for Trend Pure Asian Cuisine

2 messages

Jim Fox <jimfox789@gmail.com>
To: liANNCHAN12@yahoo.com, enesto@thehamiltoncompany.com

Sat, Jun 13, 2020 at 11:04 PM

Hello Eric,

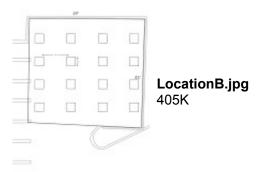
We requested seating in two of the areas you discussed with Liann the other day. The first area is by the restaurant front door. The second area is the parking lot near the road.

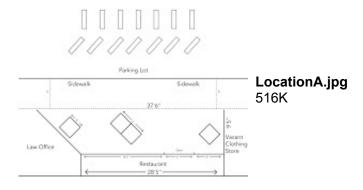
Thanks

3 attachments



Trend1.jpg 320K





You have our approval to go forward with the proposal you sent me.

Thanks,

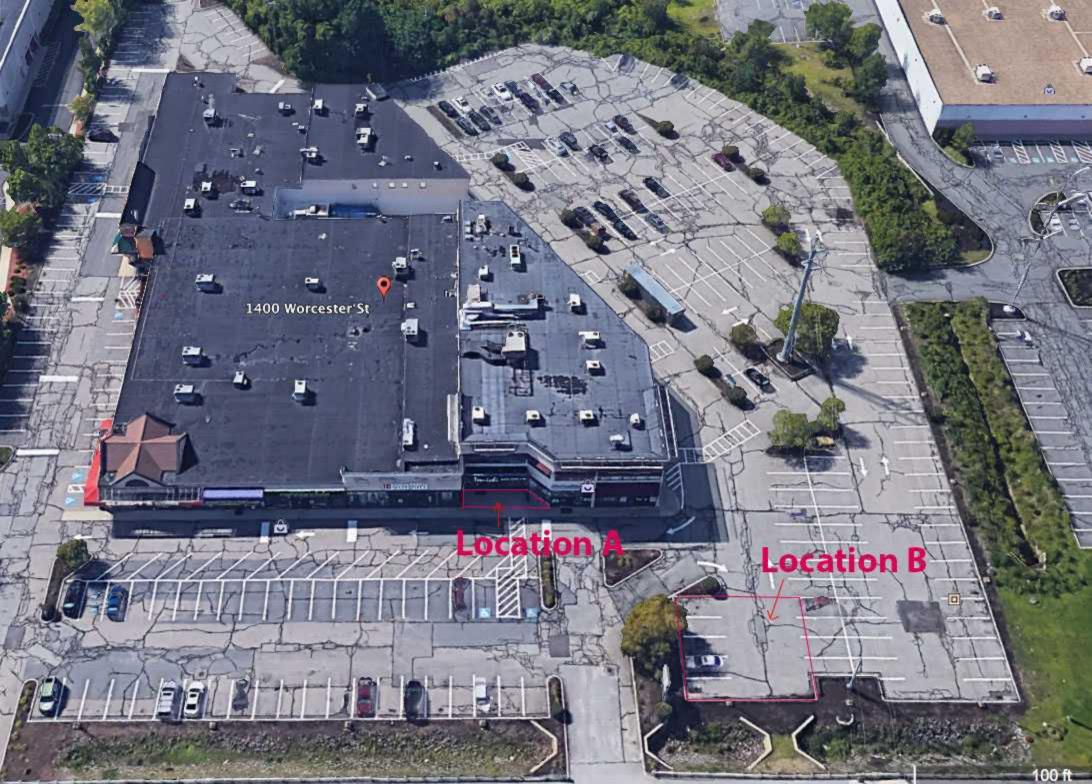
Eric

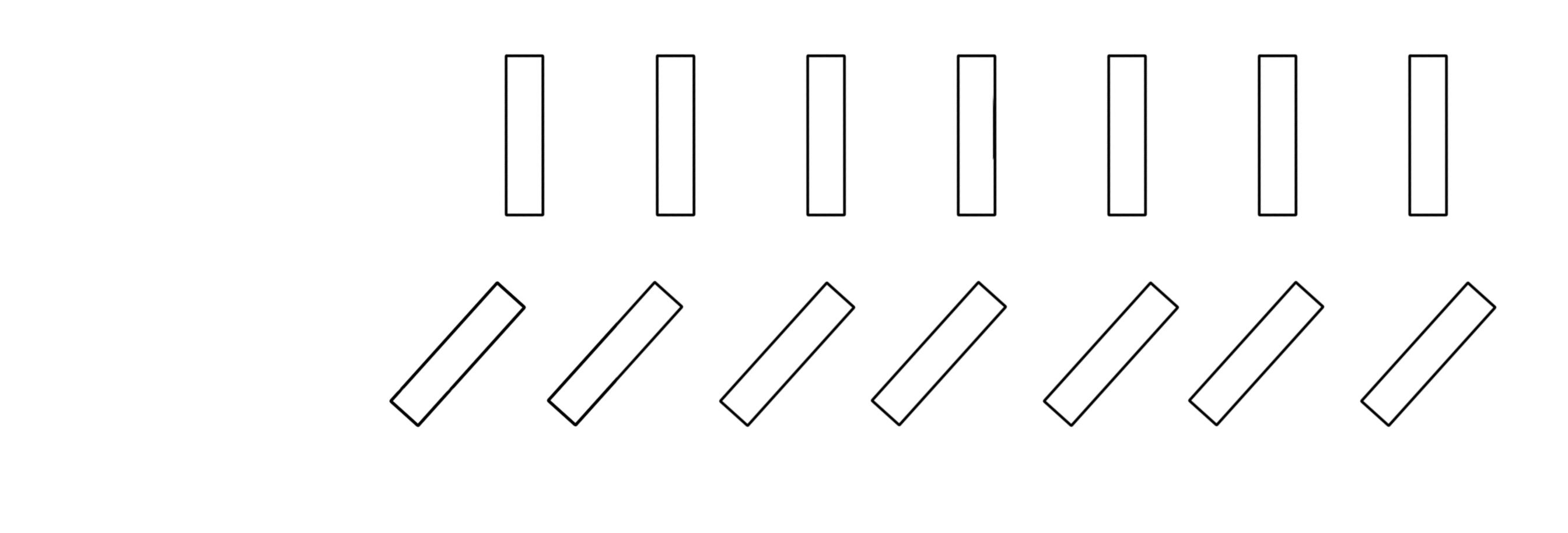
Eric Nesto

Commercial Property Manager The Hamilton Company P: 617.850.7271

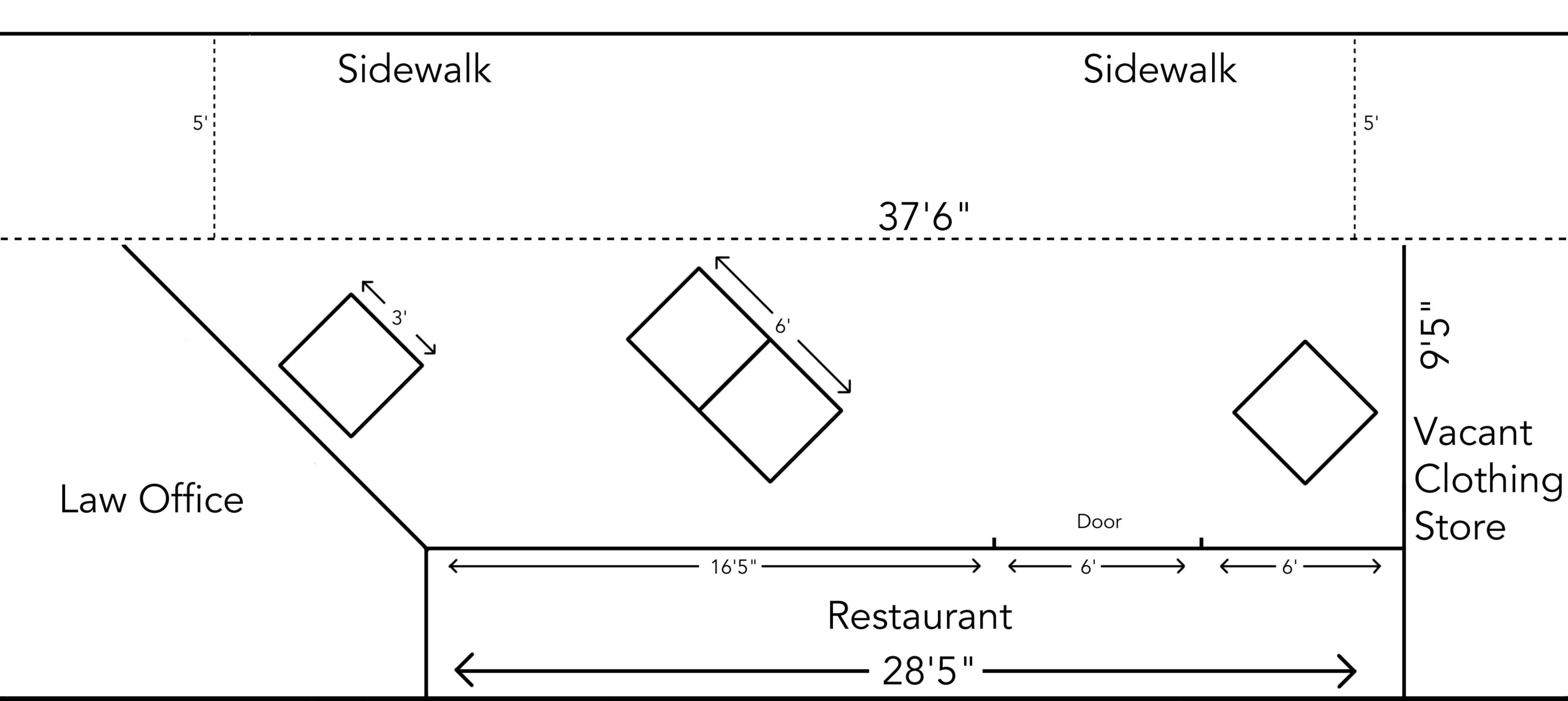
C: 617.543.8606 www.thehamiltoncompany.com

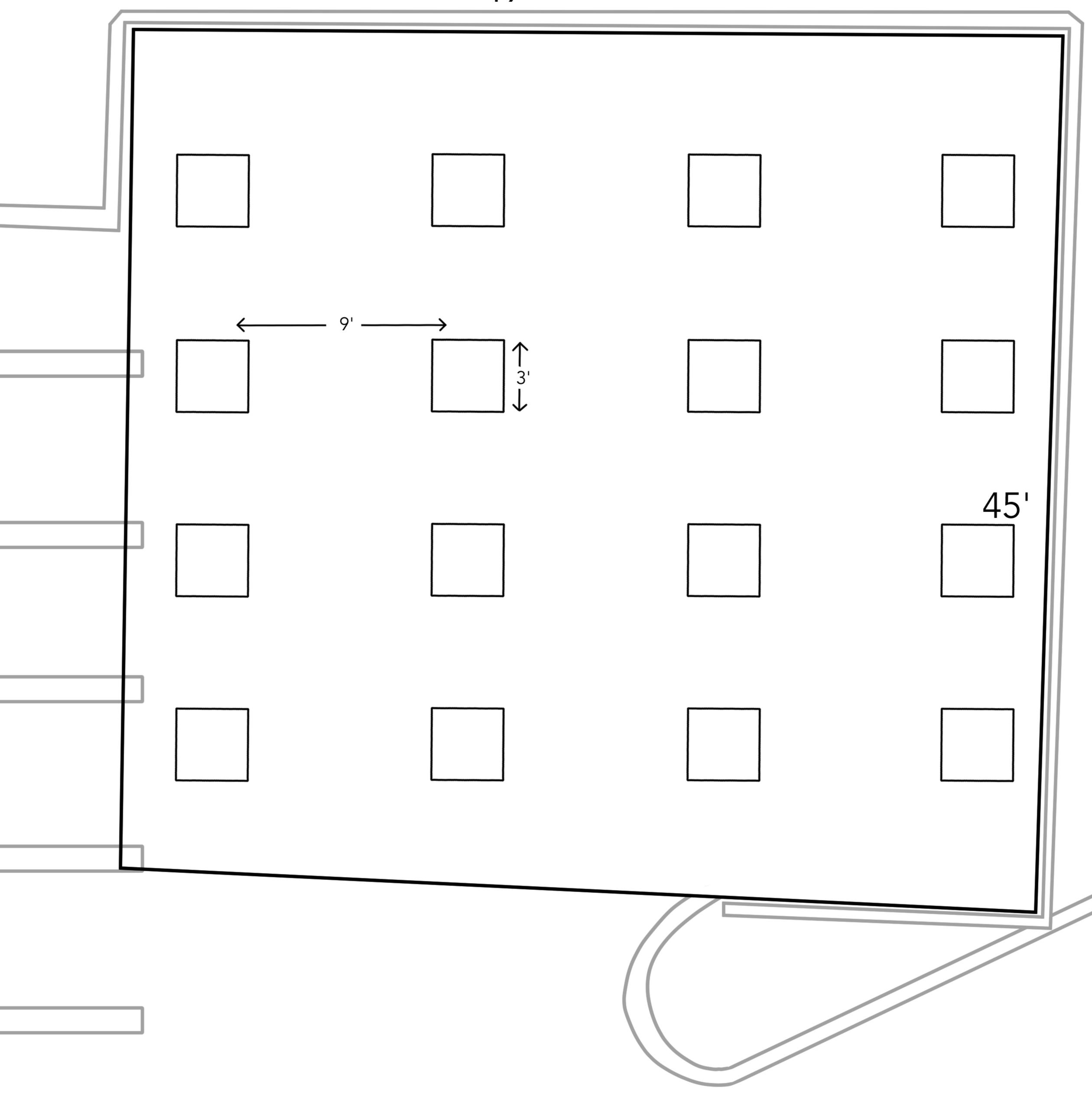
[Quoted text hidden]





Parking Lot





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: LCZ Inc - dba Trend Pure Asian Cuisine Check if part of a larger corporation					
Address: 1400 Worcester St, Natick, MA 01760					
Contact information (Owner/Manager): Liann Chan - (646) 886-1946					
Contact information (HR representative), if applicable:					
Number of workers on-site:					
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:					

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STAFFING & OPERATIONS check the boxes to certify that you have:				
✓ Provided training for employees regarding the social distancing and hygiene protocols				
✓ Ensured employees who are displaying COVID-19-like symptoms do not report to work				
✓ Established a plan for employees getting ill from COVID-19 at work, and a return-to-work plan				
Implemented additional procedures. Please describe them here:				
CLEANING & DISINFECTING check the boxes to certify that you have:				
✓ Established and maintained cleaning protocols specific to the business				
✓ Ensured that when an active employee is diagnosed with COVID-19, cleaning and disinfecting is performed				
✓ Prepared to disinfect all common surfaces at intervals appropriate to said workplace				
✓ Implemented additional procedures. Please describe them here: disposable menus will be utilized				

SOCIAL DISTANCING



Remain at least six feet apart rom others to the greatest xtent possible, both inside nd outside workplaces



Follow established protocols to ensure social distancing



Review signage for safe social distancing



Use a face covering or mask at all times

HYGIENE PROTOCOLS



insure there are hand washing apabilities throughout the workplace



Wash your hands frequently and properly



Provide regular sanitization of high touch areas, such as workstations, equipment, screens, doorknobs, restrooms, etc.

STAFFING & OPERATIONS



Attend work trainings
egarding the social distancing
nd hygiene protocols



Do not report to work if you are displaying COVID-19-like symptoms



Comply with plan for employees getting ill from COVID-19 at work, and return-to-work plan

CLEANING & DISINFECTING







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.

Liann Chan

