

# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### COVID-19 TEMPORARY OUTDOOR DINING PERMIT

#### Statement of Facts:

The Trend Pure Asian Cuisine restaurant (the Applicant) requested a second COVID-19 Temporary Outdoor Dining Permit on June 22, 2020 to create a temporary outdoor dining area in a portion of the parking area directly across the access lane from the existing restaurant entrance. This area will permit space for 11 tables with a total capacity of up to 44 diners. The outdoor dining area will be enclosed by interlocking metal pedestrian barriers.

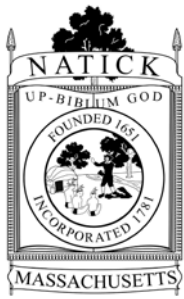
#### Meeting:

The Natick Temporary Outdoor Dining Review Committee reviewed the Trend Pure Asian Cuisine restaurant application for a second COVID-19 Temporary Outdoor Dining Permit on June 25, 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 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 11 tables with a maximum of 4 diners per table.
- D. Borders: The applicant's proposed outdoor dining area has clearly demarcated boundaries, metal pedestrian barriers.
- 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 in the parking lot and protected from traffic by metal pedestrian barriers.
- G. Traffic signage: The applicant's proposed outdoor dining area is in the parking lot and will have a pedestrian crossing sign located at the drive lane.



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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 25, 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 provide the pedestrian crossing sign on a traffic barrel or other moveable object and place that such just inside the travel lane to help slow passing vehicles.
4. The applicant will shift the proposed temporary handicap parking space so as to create one vacant space between them. Traffic cones will be used to close that middle parking space.
5. No zip ties or similar will be used to tie together the metal pedestrian barricades in such a way that they are not easily opened by emergency responders.

#### Temporary Outdoor Alcohol License Recommendation

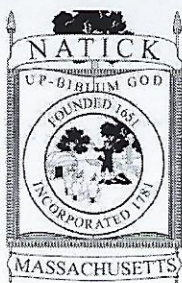
The Temporary Outdoor Dining Review Committee recommends approval of the temporary section 12 amended license.

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.



# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### COVID-19 TEMPORARY OUTDOOR DINING APPLICATION

#### APPLICANT INFORMATION (Include name, address, phone number, email address)

Applicant: LCZ Inc Email: Liamchan12@yahoo.com  
Trend Pure Asian Cuisine Phone: \_\_\_\_\_  
Property Owner: Hamilton Inc Email: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Agent: (if any) Natick Associates LLC Email: \_\_\_\_\_  
enesto@thehamiltoncompany.com Phone: (617) 543-8606

PROPERTY INFORMATION: Address: 1400 Worcester St, Natick MA 01760  
Record Title stands in the name of: Trend Pure Asian Cuisine

#### Temporary Outdoor Dining Use Permits Require:

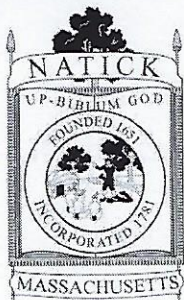
- A description of the proposed use, with seating capacity;
- An aerial photomap of the proposed outdoor dining site overlaid with seating and service layouts;  
Aerial maps can be generated here: <https://natickma.mapgeo.io/datasets/properties?abuttersDistance=100&zoom=13>
- A drawing of the proposed outdoor dining use marked with all pertinent dimensions and distances;
  - \* Tables must be at least six (6) feet apart, and hold no more than six (6) diners;
  - \* Uses on public rights of way must provide at least six (6) feet for public access and egress;
  - \* No bar or stand-up dining areas are allowed;
  - \* Where possible, designate assigned working areas to staff to limit movement within dining area;
  - \* Establish directional patterns for foot traffic of patrons and staff if possible;
- Images of all proposed signage, fixtures, materials and furnishings;
- Written permission to occupy or use the site of the proposed outdoor dining use (if applicant does not own site);
- All relevant forms and certifications required by the Commonwealth;

#### SUBMITTALS:

I have submitted **ELECTRONIC** copies in Adobe Acrobat (PDF) format of the following to the Community Development office (check all that apply). Forms from the Commonwealth of Massachusetts can be obtained at:  
<https://www.mass.gov/info-details/reopening-massachusetts#sector-specific-protocols-and-best-practices>

- |   |   |  |  |
|---|---|--|--|
| <input type="checkbox"/> Application                                | <input type="checkbox"/> MA COVID-19 Safety Attestation | <input type="checkbox"/> MA COVID-19 Plan                                | <input type="checkbox"/> MA COVID-19 Posters |
| <input type="checkbox"/> Site photo with seating & service layout   |   | <input type="checkbox"/> Drawing of proposed use w. dimensions/distances |  |
| <input type="checkbox"/> Images of signage, materials & furnishings |   | <input type="checkbox"/> Permission to occupy outdoor premises           |  |
| <input type="checkbox"/> Sample of Customer Tracking Log            |   |  |  |





# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### COVID-19 TEMPORARY OUTDOOR DINING APPLICATION

I hereby request a REVIEW by the Natick Temporary Outdoor Review Committee:

Applicant's Signature: hiatthaca Date: 6/10/20  
Owner's Signature: Liann chan Date: 6/10/20

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 22, 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.

The proposed location is that which was brought up at the meeting we had last week. I spoke with Lieutenant Lauzon last week to clarify the details.

The location will encompass a small section of the parking lot containing 2 handicapped spaces and 3 regular spaces. The dimensions of the area are 36.5' x 32.5'. The seating will consist of a grid 4 tables wide by 3 tables long. One table will be left out at the entrance to the seating area. Total number of tables will be 11 with a seating capacity of 44 diners.

We will be using 36" x 36" tables. Maximum seating capacity will be 4 people per 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.

The area will be enclosed on the north, south and east side by European style interlocking barriers. There is a barrier already in place on the west side with a 6 foot wide curbed section with plantings.

The crosswalk leads right from the front of the restaurant to the proposed dining area.

There are 2 handicapped parking spaces currently in this location. We will temporarily relocate those spaces as shown in the attached image. We will place handicapped signs in the new location.

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

Thank you

Liann Chan  
James Fox





temporary relocation of HC parking



Trend







## 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.

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: **19**

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

## 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**



# 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*

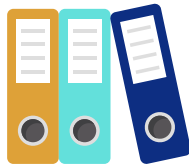
Signature



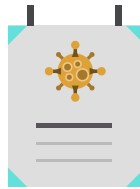
## SOCIAL DISTANCING



Remain at least six feet apart from others to the greatest extent possible, both inside and 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



Ensure there are hand washing capabilities 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 regarding the social distancing and 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

