

# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### COVID-19 TEMPORARY OUTDOOR DINING PERMIT

#### Statement of Facts:

The Natick AMVETS Post #79 (the Applicant) requested a COVID-19 Temporary Outdoor Dining Permit on June 22, 2020 to create a temporary outdoor dining area on an existing open field on their property at 79 Superior Drive. The proposed space will accommodate 84 diners at 14 tables placed 8 to 10 feet apart. The existing 4 tables southeast of the building may remain. Alcohol service will be to 8 tables, 4 of which would be under an open-sided tent and all of which would be within an enclosed area with the enclosure to be approved by Natick police.

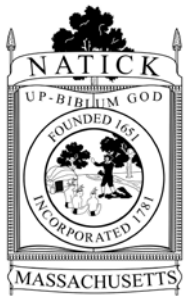
#### Meeting:

The Natick Temporary Outdoor Dining Review Committee reviewed the AMVETS Post #79 application for a 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 8-10 feet apart and more than 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 14 tables with a maximum of 6 diners per table.
- D. Borders: The applicant's proposed outdoor dining area has clearly demarcated boundaries, materials to be aproved.
- E. View sheds: The applicant's proposed dining area is contiguous to its facility at 79 Superior Drive.
- F. Parking lots: The applicant's proposed outdoor dining area is not located in a parking lot.
- G. Traffic signage: The applicant's proposed outdoor dining area is not located in a parking lot.



# NATICK, MASSACHUSETTS

## COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT

### 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 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 work with Natick police to identify an appropriate barrier distinguishing the outdoor alcohol service area surrounding 8 tables.
4. The applicant will not put out the 6 tables shown on the plan to the southeast of the building but the 4 tables currently existing in that area may remain.

#### Temporary Outdoor Alcohol License Recommendation

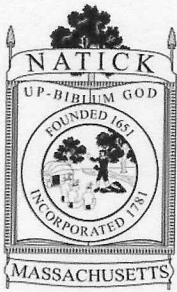
The Temporary Outdoor Dining Review Committee recommends approval of the temporary section 12 amended license.

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: NATICK AMUETS POST # 79 Email: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Property Owner: AMUETS POST # 79, NATICK, INC. Email: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Agent: (if any) JAMES A. SHERIDAN Email: HCCFIRECHIEF@GMAIL.COM  
POST COMMANDER Phone: \_\_\_\_\_

PROPERTY INFORMATION: Address: 79 SUPERIOR DRIVE  
Record Title stands in the name of: AMUETS POST # 79, NATICK, INC.

#### 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;

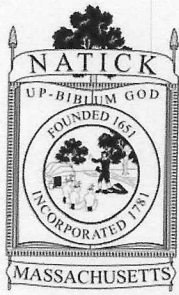
#### SUBMITTALS: Please send all applications to Ted Fields at [tfields@natickma.org](mailto:tfields@natickma.org)

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

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

Applicant's Signature: James A. Sheridan Date: 6/18/2020  
Owner's Signature: \_\_\_\_\_ Date: \_\_\_\_\_



# **NATICK, MASSACHUSETTS**

## **COMMUNITY & ECONOMIC DEVELOPMENT DEPARTMENT**

### **COVID-19 TEMPORARY OUTDOOR DINING APPLICATION**

#### **Municipal Contacts:**

Building Commissioner:	David Gusmini	508-647-6447	<a href="mailto:dgusmini@natickma.org">dgusmini@natickma.org</a>
Senior Planner:	Ted Fields	508-647-6428	<a href="mailto:tfields@natickma.org">tfields@natickma.org</a>
Public Health Director:	James White	508-647-6460	<a href="mailto:jwhite@natickma.org">jwhite@natickma.org</a>
Safety Officer:	Lt. Brian Lauzon	508-647-9518	<a href="mailto:blauzon@natickma.org">blauzon@natickma.org</a>
Fire Safety:	Tanya Quigley Boylan	508-647-9551	<a href="mailto:tquigley@natickma.org">tquigley@natickma.org</a>
Town Engineer:	William McDowell	508-647-6400	<a href="mailto:wmcdowell@natickma.org">wmcdowell@natickma.org</a>



## **Natick AMVETS Post #79**

**79 Superior Drive · Natick, MA 01760 · [natickamvets.com](http://natickamvets.com)**

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To: Town Of Natick Temporary Outdoor Dining Review Committee

CC: Natick Board of Selectmen

13 East Central Street, Natick, Ma.01760

Natick AMVETS Post # 79 is requesting a Temporary Outdoor Dining Permit. We are located at 79 Superior Drive, Formerly 1 Superior Drive, Natick, Ma. We reside in a two story 8,000 square building with a full service bar and kitchen located on both level. This, our headquarters building is situated on approximately 9.5 acres of property with approximately 30,000 square feet of open field available to distribute our 20 picnic tables across. We have situated these tables close to the building for ease of service and to monitor compliance with all local, state and federal requirements. They are currently set approx. ten feet apart. We will also have a 20' X 50' open sided tent set up as we do each year. All furniture surfaces will be treated and covered to meet your requirements.

Part of our plan is conduct training and dry run service simulations with our board of directors and employees then make any necessary adjustments.

Our overarching goal will be to meet or exceed all current health and safety standards. We stand ready to comply any and all of the Towns directives.

Respectfully Submitted,

A handwritten signature in cursive script that reads "James A. Sheridan".

James A. Sheridan

Post Commander

Natick AMVETS Post # 79

508-653-5196



# NATICK AMVETS POST #79 INC

## 79 Superior Drive, Natick MA 01760

Town of Natick, MA : Home of Champions

Property

Zoom To Share



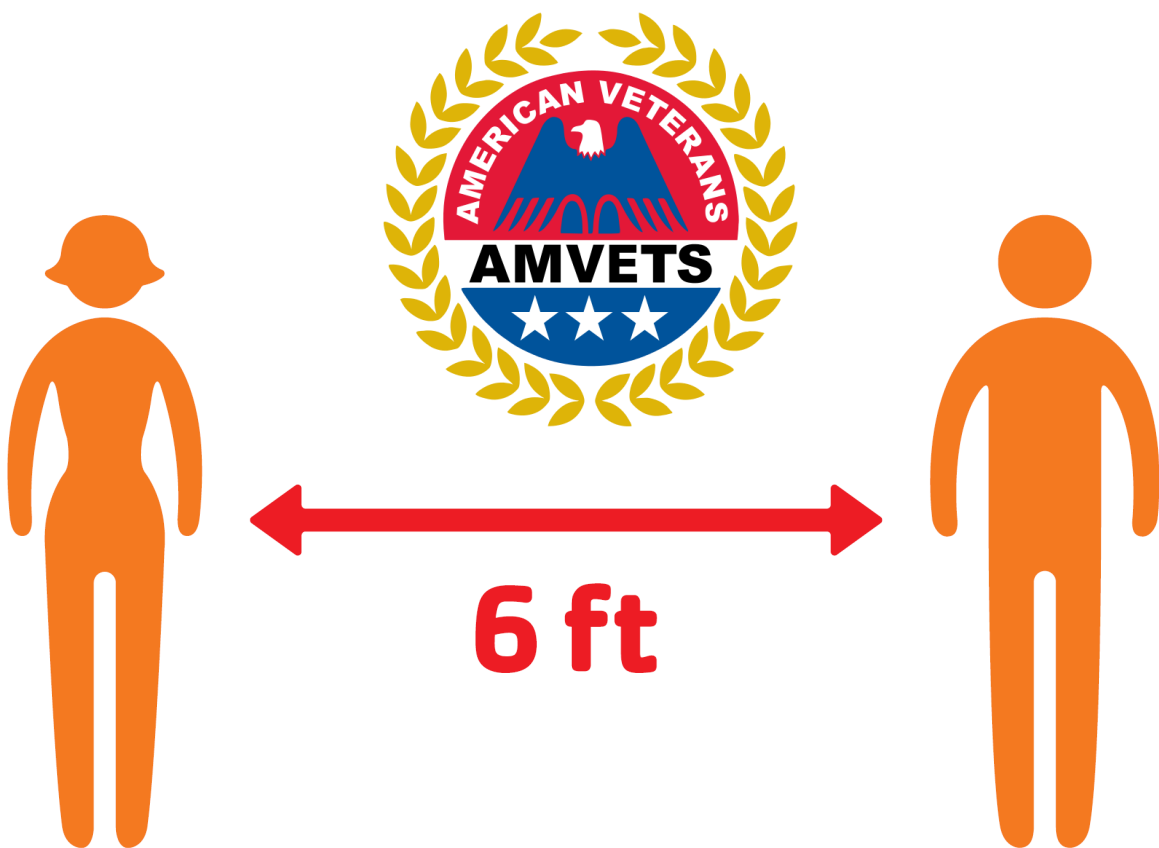


**NATICK AMVETS POST #79 INC**  
**79 Superior Drive, Natick MA 01760**

### Photos of furnishings:

We have ordered fitted outdoor picnic table—table clothes—to cover all of our tables. And divided our tables into quadrants to allow no more than 4 people at a table.





# **DEAR VALUED AMVETS MEMBERS**

Please join us in following the CDC's current social distancing guidelines, maintaining a distance of 6 feet from others whenever possible.

**Thank you for your cooperation**

[illegible][illegible]



# CANTEEN MENU

MENU ITEM #1.....\$\$

MENU ITEM #2.....\$\$

MENU ITEM #3.....\$\$

MENU ITEM #4.....\$\$

MENU ITEM #6.....\$\$

MENU ITEM #7.....\$\$

MENU ITEM #8.....\$\$

MENU ITEM #9.....\$\$



**NO TOUCH MENU**

**SCAN THE QR CODE WITH YOUR SMART PHONE CAMERA  
TO ACCESS THE CANTEEN MENU.**



**PLEASE  
ORDER YOUR  
BEVERAGES  
HERE**

**THANK  
YOU!**



# BEVERAGE MENU

BEVERAGE #1.....	\$\$
BEVERAGE #2.....	\$\$
BEVERAGE #3.....	\$\$
BEVERAGE #4.....	\$\$
BEVERAGE #5.....	\$\$
BEVERAGE #6.....	\$\$
BEVERAGE #7.....	\$\$
BEVERAGE #8.....	\$\$



**PLEASE  
ORDER FOOD  
HERE**

**YOUR NAME WILL BE CALLED FOR  
PICK UP WHEN FOOD IS READY.**

**THANK  
YOU!**



# CANTEEN MENU

MENU ITEM #1.....\$\$

MENU ITEM #2.....\$\$

MENU ITEM #3.....\$\$

MENU ITEM #4.....\$\$

MENU ITEM#5.....\$\$

MENU ITEM #6.....\$\$

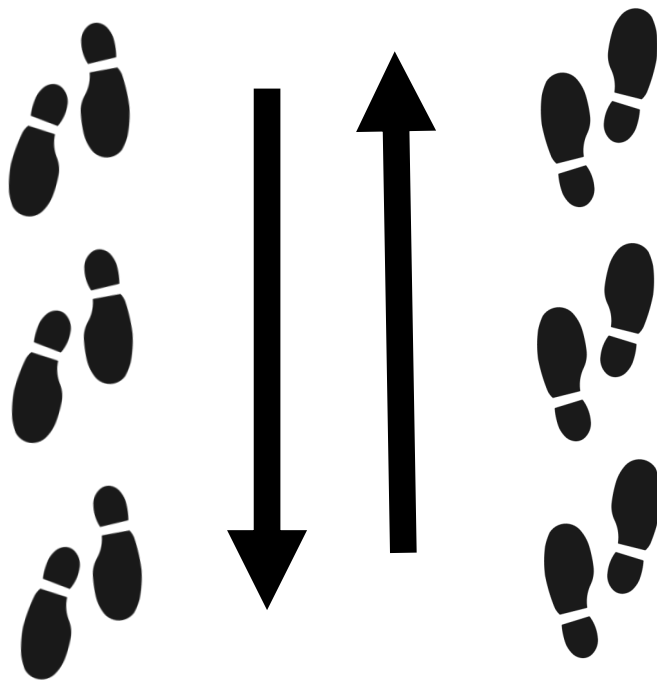
MENU ITEM #7.....\$\$

MENU ITEM #8.....\$\$



# TWO WAY TRAFFIC

Please practice  
**safe social distancing.**





**ALL PATRONS &  
STAFF MUST  
WASH HANDS  
AFTER USING  
RESTROOM**



**Thank you for helping to  
prevent the spread of COVID 19**

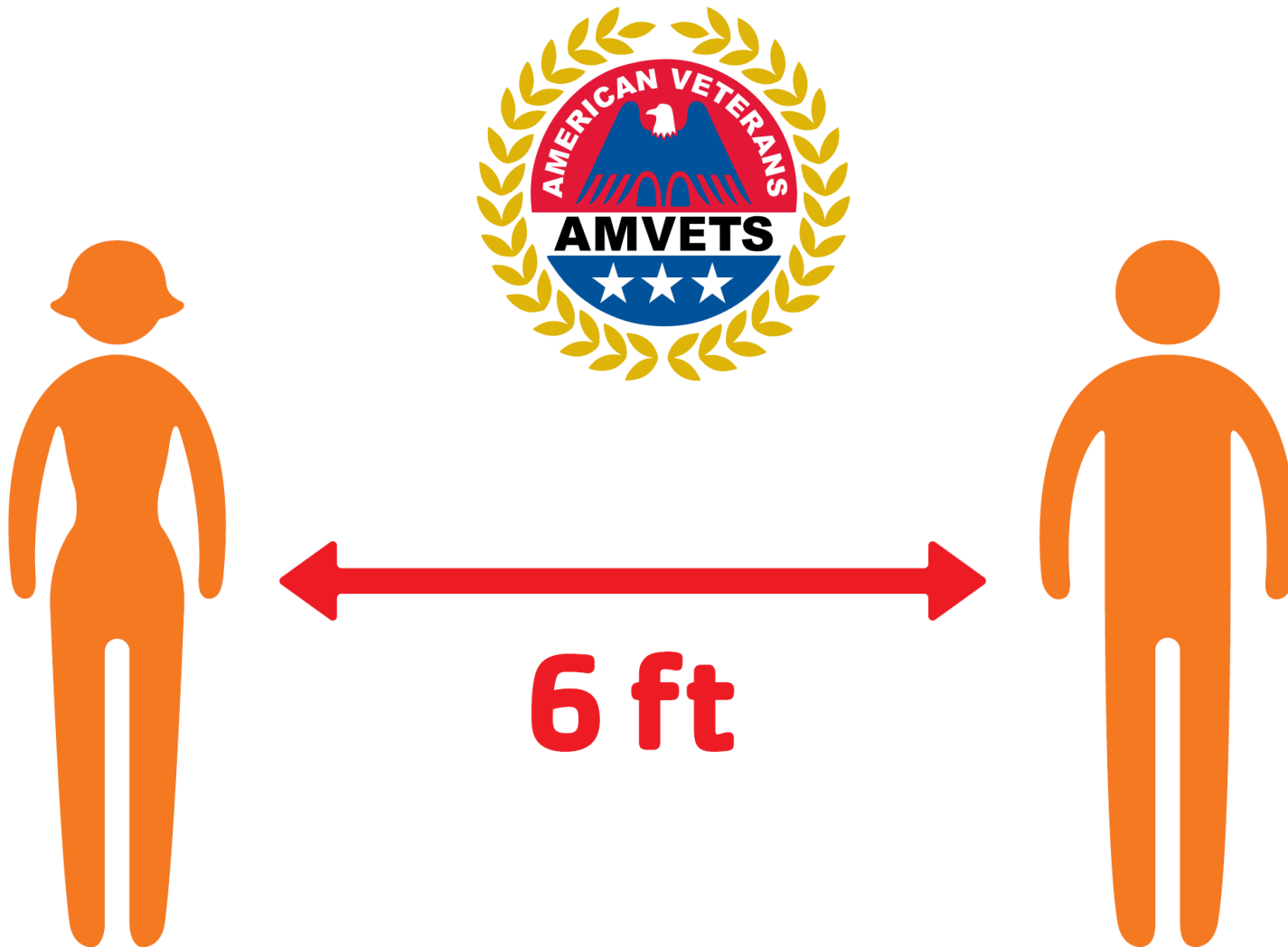


# **WELCOME!**

**PLEASE CHECK IN AT THE HOST DESK  
AND SIGN THE MEMBER LOG IN**

If you are sick or have been in the last 24 hours,  
**PLEASE DO NOT ENTER**





Please join us in following the CDC's current social distancing guidelines, maintaining a distance of 6 feet from others whenever possible.

**Thank you for your cooperation**



**STAY  
HEALTHY**

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**SANITIZE  
HERE**

## RESTAURANTS

# MA COVID-19 Checklist



## STAFFING & OPERATIONS

Include safety procedures in the operations

- ☒ Encourage use of technological solutions where possible to reduce person-to-person interaction (e.g., contact 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 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 CC employer



## CLEANING & DISINFECTING

Incorporate robust hygiene protocols

- ☒ Clean commonly touched surfaces in restrooms (e.g., toilet seats, doorknobs, stall handles, sinks, paper towel 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)
- ☒ Implement procedures to increase cleaning / disinfecting in the back-of-house. Avoid all food contact surface. Food contact surfaces must be cleaned and sanitized before use with a sanitizer approved for food contact surfaces. 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 shut down for 24 hours and then must be cleaned and disinfected in accordance with current CDC guidance

*James A. Shurtin*

NATICK AMUETS POST #79



## 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: Natick AMVETS Post #79 ☐ Check if part of a larger corporation

Address: 79 Superior Drive, Natick MA 01760

Contact information (Owner/Manager): James A. Sheridan

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

Number of workers on-site: 6

### 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: Hand Sanitizing Stations available inside for staff, and additional hand sanitizing available outside at welcome desk and throughout the outdoor premises. All visitors will be asked to sanitize upon entry.



## TEMPLATE (II/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.

### 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: requested employees self-quarantine if they think they or a live-in family member/roommate/or caretaker has been exposed.

### 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: \_\_\_\_\_

## RESTAURANTS

# MA COVID-19 Checklist

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



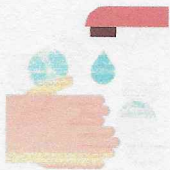
## SOCIAL DISTANCING

Ensure >6ft between individuals

- ☒ When indoor table service is permitted, restaurants are encouraged to structure operations to operate as much as possible as 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 service in the following areas:
  - Tables must be positioned so to maintain at least a 6 foot distance from all other tables and any high foot traffic routes to bathrooms, entrances, exits); tables may be positioned closer if separated by protective / non-physical walls or plexi-glass dividers) not less than 6 feet high installed between tables and high foot traffic routes
  - 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, the bar may be re-configured to accommodate table seating that complies with all spacing and other requirements and 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 spacing 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, pool areas) 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 an exception 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., eating areas) to allow 6 feet of physical distancing; redesign work stations to ensure physical distancing (e.g., stagger workstations on either side of processing lines so workers are not face-to-face, use distance markers on the floor including in the kitchen area)
  - Establish directional hallways and passageways for foot traffic if possible, to minimize contact (e.g., one-way traffic 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 maintaining 6 foot 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 assign workers (e.g., assigning zones to servers)
- ☒ Stagger work schedules and staff meal and break times, regulating maximum number of people in one place at any time

## RESTAURANTS

# MA COVID-19 Checklist



## HYGIENE PROTOCOLS

Apply robust hygiene protocols

- ☒ Menus must be one of the following: 1) paper, single-use menus disposed after each use, 2) displayed menu (e.g. 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 pre-set to reduce opportunity for exposure
- ☒ Tables and chairs must be cleaned and sanitized thoroughly between each seating

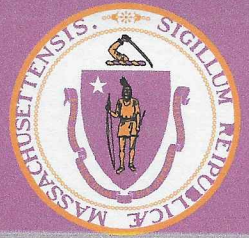


## STAFFING & OPERATIONS

Include safety procedures in the operations

- ☒ When possible, reservations or call ahead seating should be encouraged; managers must ensure that diners 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; restaurants should instead use no-touch methods such as audio announcements, text messaging, and notices on blackboards
- ☒ Provide training to workers on up-to-date safety information and precautions including hygiene and other measures to reduce 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 COVID-19
- ☒ Restaurant operators should establish adjusted workplace hours and shifts for workers to minimize contact and 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:

# Important



In order to reopen your business, please complete and sign the following checklist once you have completed your COVID-19 Control Plan template

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The following poster should be displayed in an area within the business premises that is visible to employees and visitors. Thank you for your efforts to get back to business while keeping Massachusetts safe

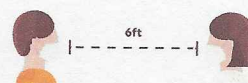
# Welcome



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



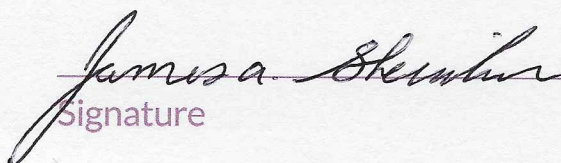
Our staff has received training regarding social distancing and hygiene protocols



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.

  
Signature

