

## LICENSE APPLICATION REPORT

Type of License: Common Victualler License

Name of Applicant: Justin Demers and Richard Niedzwiecki  
JR Foods LLC d/b/a Commune Kitchen

Address: 203A Broadway

The following Departments have **no objections** but have made comments or conditions regarding the issuance of said license: (see attached)

- Police ☒
- Fire ☒
- Health ☒
- Building ☒
- Planning ☒

The following Departments have **objections** to the issuance of said license:  
(see attached)

- Police ☐
- Fire ☐
- Health ☐
- Building ☐
- Planning ☐

ARLINGTON POLICE DEPARTMENT

**Frederick Ryan**  
Chief of Police



POLICE HEADQUARTERS  
112 Mystic Street  
Telephone 781-316-3900

*Town of Arlington*  
MASSACHUSETTS 02474

March 22, 2016

On Tuesday, March 22, 2016 at 10:00 AM, I called and spoke with Justin Demers and Richard Niedzwiecki regarding this application for a Common Victualler License for the Commune Kitchen, located at 203A Broadway. Mr. Demers and Mr. Niedzwiecki both stated that they plan to open in May and that this will be their first business opening. Mr. Demers stated that they would not be serving alcohol now but may apply for a License in the future. Mr. Niedzwiecki stated that he and Demers would be running the day to day operations.

I advised Mr. Demers and Mr. Niedzwiecki that the Board of Selectmen may be conducting C.O.R.I and S.O.R.I checks during the application process.

Pending the checks conducted by the Board of Selectmen's Office, Arlington Police Dept. is not aware of any law enforcement or public safety reasons to object to the Common Victuallers License for the Commune Kitchen.

Respectfully Submitted,

Detective Edward DeFrancisco

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APPLICANT SIGNATURE SECTION:

I have received the above report and acknowledge said inspection. I fully understand that no work is to commence at the premises of the proposed location of which is the subject matter of this inspection report until the license is approved by the Board of Selectmen; furthermore, any work done is done at the applicant's risk.

Applicant's Signature: \_\_\_\_\_

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

**BOARD OF SELECTMEN  
TOWN OF ARLINGTON - INSPECTION REPORT**

Report is due at the Office of the Board of Selectmen by, April 4, 2016  
**ONE REPORT IS REQUIRED FROM EACH DEPARTMENT.**

Location: 203A Broadway  
Applicant's Name: Justin Demers and Richard Niedzwiecki, JRC Foods LLC  
D/B/A: Commune Kitchen  
Telephone: J. Demers: 978 223-8742/[justindmers@gmail.com](mailto:justindmers@gmail.com)  
R. Niedzwiecki: 617 415-3197/[rc.niedz@gmail.com](mailto:rc.niedz@gmail.com)

Department: Sent Interoffice Mail & E-mail

Date:

**MEETING DATE: APRIL 4, 2016**

**RE: COMMON VICTUALLER LICENSE**

Departments:

Police

Fire

Board of Health

Building

Planning

Comments by each Division or Department:  
Checklist for mercantile ownership conversion.

- o All exit signs and emergency lights must be tested and in good working order
- o FACP must have annual test paperwork on hand and be free of trouble and alarm signals
- o All extinguishers must be hung with signs and a current inspection tag
- o "K" extinguisher mounted and tagged in the kitchen area
- o All exits and exit paths must be in proper working order and free from storage
- o No storage of excess combustibles allowed inside building or near exit ways
- o Hoods must have current inspection/cleaning sticker attached
- o Kitchen extinguishing systems must have current inspection tags
- o Call for inspection after all has been completed 781-316-3803

**APPLICANT SIGNATURE SECTION:**

I have received the above report and acknowledge said inspection. I fully understand that no work is to commence at the premises of the proposed location of which is the subject matter of this inspection report until the license is approved by the Board of Selectmen; furthermore, any work done is done at the applicant's risk.

Applicant's Signature: \_\_\_\_\_

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



Town of Arlington  
Department of Health and Human Services  
Office of the Board of Health

27 Maple Street  
Arlington, MA 02476

Tel: (781) 316-3170  
Fax: (781) 316-3175

**MEMO**

To: Board of Selectmen  
From: Natasha Waden, Health Compliance Officer  
Date: April 21, 2016  
RE: Board of Health Comments for Selectmen's Meeting on April 25, 2016:

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Please accept the following as comments from the Office of the Board of Health:

**Commune Kitchen- 203 Broadway  
Common Victualler License**

- *This establishment is currently in the plan review process. The plans submitted have been approved and the applicant is in the process of complying with conditions outlined in the plan approval letter dated April 14, 2016. Upon successful pre-operational inspection, this Office will issue a permit to operate a food establishment to the applicant.*

**BOARD OF SELECTMEN  
TOWN OF ARLINGTON - INSPECTION REPORT**

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Location: 203A Broadway  
Applicant's Name: Justin Demers and Richard Niedzwiecki, JRC Foods LLC  
D/B/A: Commune Kitchen  
Telephone: J.Demers: 978 [223-8742/justindmrs@gmail.com](mailto:justindmrs@gmail.com)  
R.Niedzwiecki: 617 [415-3197/rc.niedz@gmail.com](mailto:rc.niedz@gmail.com)

Department: Sent Interoffice Mail & E-mail

Date:

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**MEETING DATE: APRIL 4, 2016**

**RE: COMMON VICTUALLER LICENSE**

Departments:

Police  
Fire  
Board of Health  
**Building**

**Building**

All building changes need permits.

All sign changes need approval and sign permit.

Window signs cannot exceed 25% of window or fines will be levied.

Certificate of Occupancy is needed -\$100 fee.

The Director of Inspectional Services has no objection to the issuance/ renewal of this license as the applicant has been made aware of seating capacity and necessity for showing proof of ownership of sidewalk

**Plumbing**

The Inspector of Plumbing and Gasfitting has no objection to the issuance/ renewal of this license.

All plumbing and Gasfitting work requires that the permits be obtained from this office for their respective trades by licensed contractors.

**Electrical**

The Inspector Wires has no objection to the issuance/ renewal of this license.

The applicant acknowledges that this is a conditional approval of the premises only and is not to be constructed as approval by the Inspector of Wires of concealed electrical wiring. Any new wiring must conform to the Mass. Electrical Code. Notify the Inspector of Wires in accordance with Chapter 143, Section 3L.

Applicant's Signature: \_\_\_\_\_

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



**BOARD OF SELECTMEN  
TOWN OF ARLINGTON - INSPECTION REPORT**

Report is due at the Office of the Board of Selectmen by, **April 13, 2016**  
**ONE REPORT IS REQUIRED FROM EACH DEPARTMENT.**

Location: 203A Broadway  
Applicant's Name: Justin Demers and Richard Niedzwiecki, JR. Foods  
D/B/A: Commune Kitchen  
Telephone: J. Demers: 978 223-8742/justindmrs@gmail.com  
Richard Niedzwiecki 617 415-3197/rc.niedz@gmail.com  
Department: Sent Via E-mail Date: 3/21/2016

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**MEETING DATE: April 25, 2016**

Inspected By: *Ted Fields 3.24.2016*

**RE: COMMON VICTUALLER LICENSE**

Police  
Fire  
Board of Health  
Building  
**Planning**

**INSPECTION REPORT SECTION:**

The business proposed for this site is a 4000 square foot bistro selling coffee, breads, pastries, pizza, sandwiches, small plate dishes, beer and wine for consumption on the premises from 10am to 8pm weekdays (Wednesday through Sunday). There is seating for up to thirty-eight (38) patrons and no assigned on-street or off-street parking spaces. It is a small enterprise serving residential neighborhoods around the Mid-Broadway business district (B2 zone). It is an appropriate type of business for its location on Broadway in the midst of a low-density commercial corridor.

The Dept. of Planning and Community Development has no objection to the issuance of a Common Victualler license as requested.

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Applicant's Signature: \_\_\_\_\_  
Date: \_\_\_\_\_

**OFFICE OF THE BOARD OF SELECTMEN**

730 Massachusetts Avenue  
Town of Arlington  
Massachusetts 02476-4908

(781) 316-3020  
(781) 316-3029 fax

**\$60.00 Filing Fee**

**APPLICATION**

☒ **COMMON VICTUALLER LICENSE**

☐ **FOOD VENDOR LICENSE (Take Out Only)**

**You must complete an application packet from the Board of Health Department located at 27 Maple St.**

**You must have the completed application reviewed by the Inspections Department located at 51 Grove St. before filing this application with this office**

Location 203A Broadway, Arlington MA 02474

Name of Applicant Justin Demers, Richard Niedzwiecki

Corporate Name (if applicable) JR Foods LLC

D/B/A Commune Kitchen

Date \_\_\_\_\_

I/We hereby agree to conform in all respects to the conditions governing such License as printed in the By-Laws of the Town, and such other rules and regulations as the Selectmen may establish. With the signing of this application, the applicant acknowledges that:

(A) it is understood that the Board is not required to grant the license.

(B) no work is to commence at the premises of the proposed location which is the subject matter of this application until the license is approved by the Board of Selectmen, and, furthermore, any work done is done at the applicant's risk, and

(C) in the event of a proposed sale of a business requiring a Common Victualler License, an application for a transfer of said license will be deemed to be an application for a new license (subject to the rules and regulations herein contained), and the owner of such business shall be required to file with the Board of Selectmen a thirty day notice of his intention to sell same before such application will be acted upon by the Selectmen.

(D) that the license is subject to revocation if the holder of the license does not comply with Town By-Laws or the Rules and Regulations of the Board.

Signature Name [Signature] Justin Demers, Managing Member JR Foods LLC

Signature Name [Signature] Richard Niedzwiecki, Managing Member JR Foods LLC

Phone: Justin Demers: (978) 223-8742 Email: justindmrs@gmail.com

Richard Niedzwiecki: (617) 415-3197 rc.niedz@gmail.com

Note: (A) If a corporation, state full names and addresses of principal officers.

(B) If a co-partnership, information must be provided on each partner; if a corporation, information must be provided on corporate officer making application.

Name <u>Justin Demers</u>	Name <u>Richard Niedzwiecki</u>
Address <u>594 Somerville Ave #2c</u>	Address <u>136 Newbridge Rd</u>
City <u>Somerville</u> Zip <u>02143</u>	City <u>Sudbury</u> Zip <u>01776</u>
DESCRIPTION OF APPLICANT	DESCRIPTION OF APPLICANT
Born in the U.S., Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Born in the U.S., Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Born Where <u>Massachusetts</u>	Born Where <u>Ontario, Canada</u>
Date of Naturalization <u>n/a</u>	Date of Naturalization <u>[REDACTED]</u>
Male or Female <u>Male</u>	Male or Female <u>Male</u>
Date of birth <u>[REDACTED]</u>	Date of birth <u>[REDACTED]</u>
Height <u>6 ft. 0 in.</u>	Height <u>6 ft. 1 in.</u>
Weight <u>190 lbs</u>	Weight <u>190 lbs</u>
Complexion <u>Light</u>	Complexion <u>Light</u>
Hair <u>Brown</u> Eyes <u>Blue</u>	Hair <u>Brown</u> Eyes <u>Blue</u>
Mother's Name <u>Deborah</u>	Mother's Name <u>Aleksandra</u>
Father's Name <u>Paul</u>	Father's Name <u>Antoni</u>
Wife's Maiden Name <u>n/a</u>	Wife's Maiden Name <u>n/a</u>
Photo <u>1 inch by 1 inch</u>	



The Establishment shall operate as:

☐ Sole Ownership ☐ Partnership ☐ Total Number of Partners ☒ Corporation Based in MA (LLC)

(Once approved, please go to Clerk's Office for Business Certificate)

Corporate Information Required:

President n/a  
Secretary \_\_\_\_\_  
Treasurer \_\_\_\_\_  
Name Address Zip



INFORMATION RELATIVE TO APPLICATION

Breakfast

Yes \_\_\_ No ☒

Breads, pastries, pizzas, sandwiches,

Lunch

small fresh and fried dishes,

Yes ☒ No \_\_\_

coffee, espresso, beer and wine

Dinner

Yes ☒ No \_\_\_

Do you own the property? Yes \_\_\_ No ☒ Tenant At Will \_\_\_ Lease ☒ 7 years

Hours of Operation:

Day Wednesday - Sunday Hours 10am - 8pm

Day \_\_\_ Hours \_\_\_

Day \_\_\_ Hours \_\_\_

Floor Space 4,000 Sq. Ft. (includes basement) Seating Capacity (if any) 38

Parking Capacity (if any) n/a spaces Number of Employees 0-1

List Cooking Facilities (and implements)

Convection oven, deep fryer, gas range and oven, salamander, charbroiler

Will a food scale be in use for sale of items to the public? Yes \_\_\_ No ☒

Will catering services be provided by you? Yes \_\_\_ No ☒

*A copy of the following items must be submitted with the application:*

1. Layout Plan of Facility & Fixtures
2. Site Plan (obtained at Bldg. Dept., 51 Grove St.)
3. Outside Facade and Sign Plan (dimensions, color)
4. Menu
5. Maintenance Program

If the facilities are not yet completed, provide estimated cost of work to be done \$ 37,000

FOR OFFICE USE ONLY

Scheduled Hearing when Application will be presented to Board of Selectmen for approval:

Date \_\_\_ Time \_\_\_

Board Action: Approved Yes \_\_\_ No \_\_\_

Justin Demers

594 Somerville Ave #2c  
Somerville, MA 02143  
(978) 223-8742  
justindmrs@gmail.com

### APPLICANT'S RESUME

#### *Food Business Experience of Applicant*

From	October 2012	to	February 2016
Employee	Clear Flour Bread	D/B/A	
Sole Owner		Location	178 Thorndike St., Brookline MA
Partnership		Type Food	Bakery
Corporation		Number of Employees	30+

From	April 2011	to	October 2012
Employee	Bergamot Restaurant	D/B/A	
Sole Owner		Location	118 Beacon St., Somerville MA
Partnership		Type Food	Fine dining
Corporation		Number of Employees	10 (kitchen staff)

List any other information that you feel will assist in the review of this application.

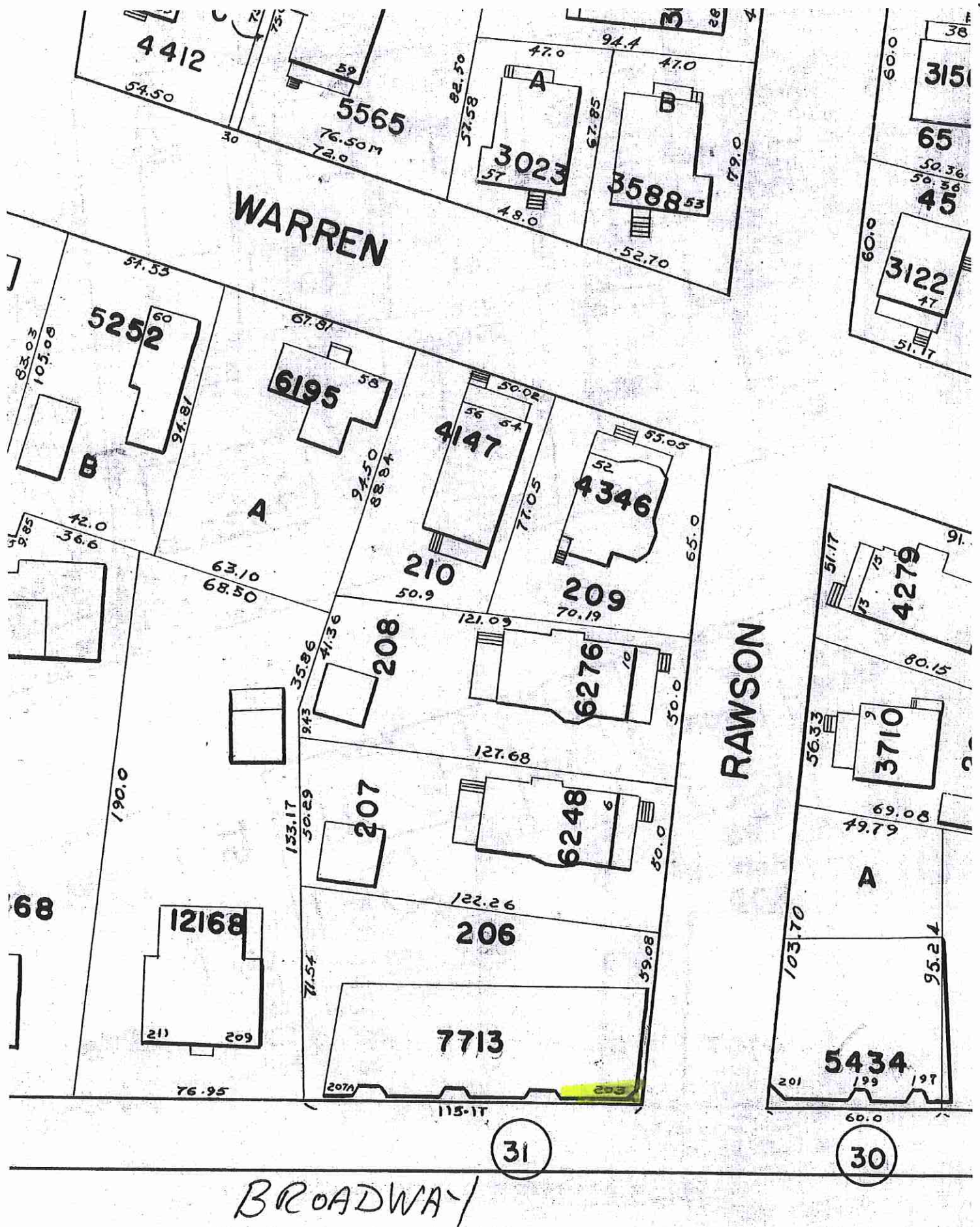
Graduate of Le Cordon Bleu College of Culinary Arts, 215 First St, Cambridge MA  
2010-2012

#### REFERENCES

Bank	Leader Bank	Type Account	Personal	Business	<input checked="" type="checkbox"/>
Address	449 Massachusetts Ave, Arlington	Phone	781-641-0020		
Account Number	[REDACTED]	Contact	Senyo Fianu		
Personal Reference	Megan Langelier				
Address	594 Somerville Ave #2c, Somerville	Phone	603-459-4348		
Prior Employer	Clear Flour Bread				
Address	178 Thorndike St., Brookline MA	Phone	617-739-0060		
Number of years employed	3	From	October 2012	To	February 2016
Contact	Abe Faber	Position Held	Production Manager		
Other					

Name

Address







**DIMENSIONS:**

2 feet high x 10 feet long

**MATERIAL:**

PVC board attached to existing metal frame

**COLOR:**

Dark red / burgundy background; white borders and lettering

**LIGHTING & WIRING:**

Existing lighting and wiring system

**CONSTRUCTION:**

The existing sign is a large metal frame bolted to the storefront with two metal plates riveted to the face of the frame, displaying the restaurant name. There will be no structural changes to the existing sign and lighting system; the metal plates displaying the old restaurant name will be replaced with a large PVC board bolted and riveted to the same metal frame and the lighting system that is already there.

**ESTIMATED COST:**

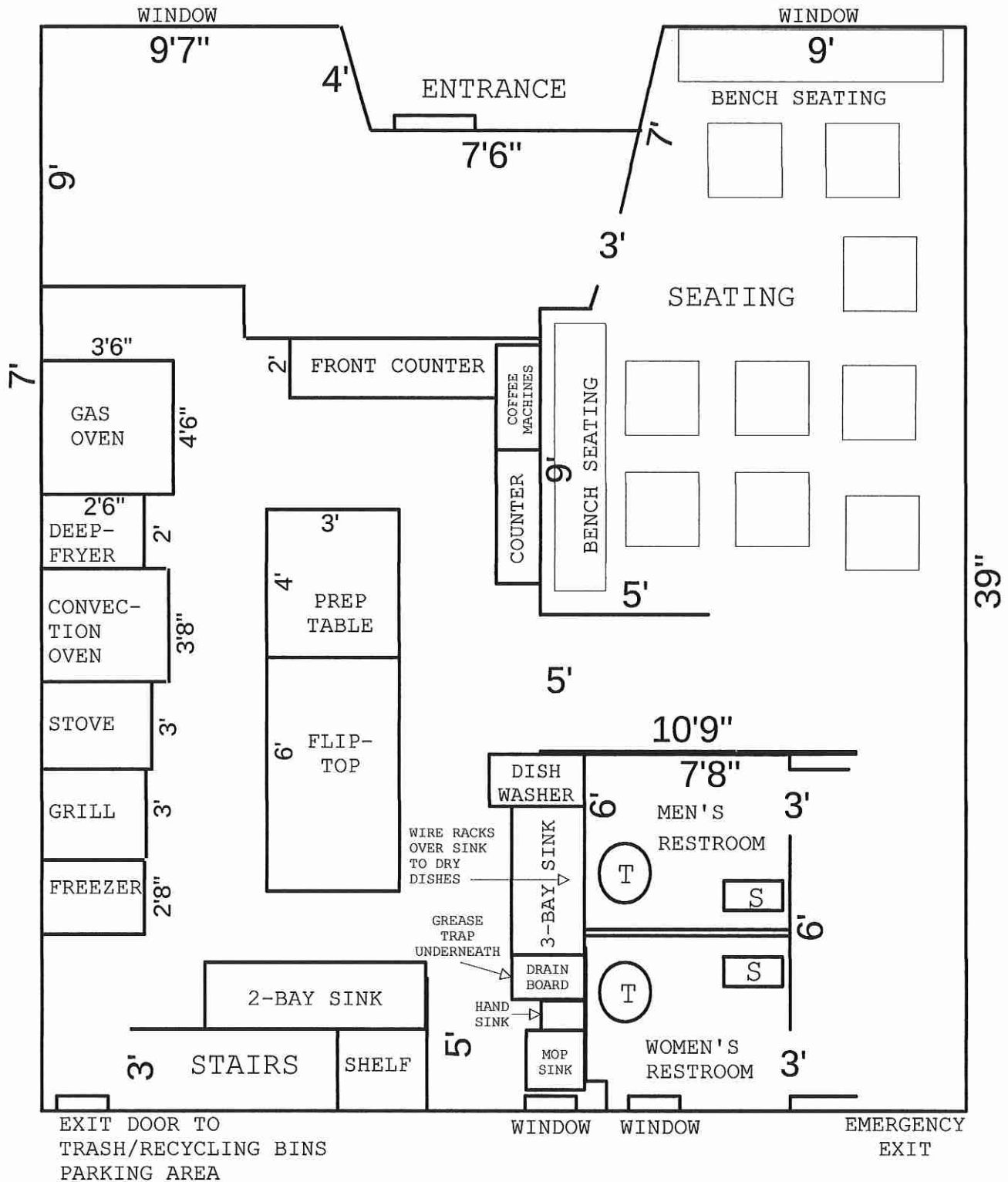
PVC board and paint: \$150.00

STREET

COMMUNE KITCHEN  
203A BROADWAY  
ARLINGTON, MA 02474

SIDEWALK

GROUND  
FLOOR

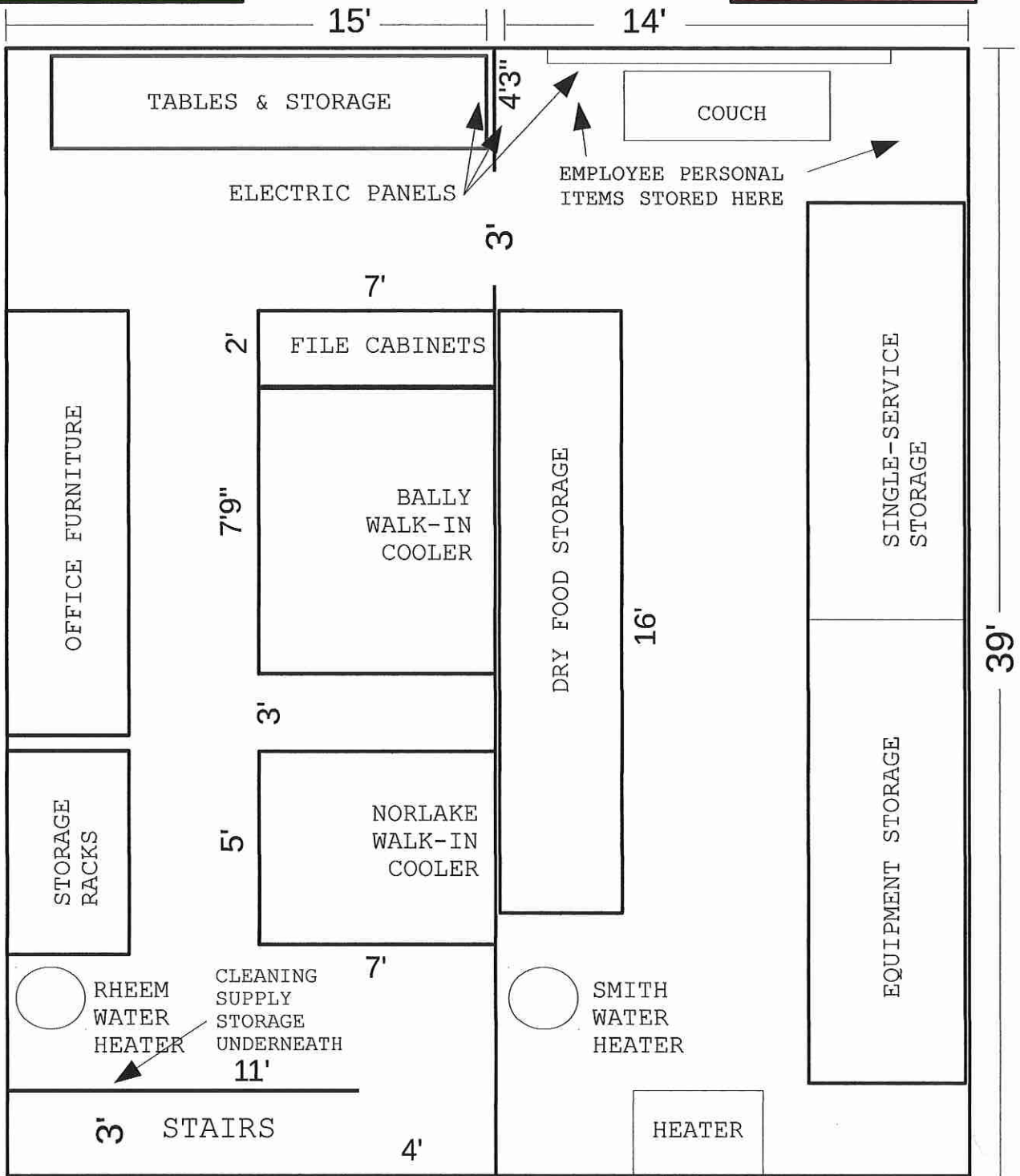


STREET

COMMUNE KITCHEN  
203A BROADWAY  
ARLINGTON, MA 02474

STOREFRONT

**BASEMENT**





## **Maintenance Program**

JR Foods LLC  
d/b/a Commune Kitchen

Location:

203A Broadway, Arlington MA

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### **ITEMS TO BE MAINTAINED DAILY:**

- All food prep, holding, and cooking surfaces will be cleaned and sanitized multiple times
- Deep fryer oil replaced
- Kitchen floors mopped nightly
- All countertops and floors swept and cleaned multiple times each day
- Dining area will be cleaned and dusted throughout the day
- The storefront area, including the sidewalk and storefront windows, will be cleaned
- Walk-in coolers cleaned and maintained
- Bathrooms will be monitored and cleaned throughout the day
- Dry food storage areas swept and cleaned

### **ITEMS TO BE MAINTAINED WEEKLY:**

- Grease trap cleaned every two weeks
- Dry storage areas swept, dusted and cleaned twice each week
- Office area in basement swept and cleaned

### **ITEMS TO BE MAINTAINED MONTHLY:**

- Coffee and espresso machines serviced
- Walk-in coolers serviced every six months
- All kitchen appliances, including convection and pizza oven, freezer, gas range and broiler, and deep fryer, will be checked and serviced every three to four months
- Exhaust hood will be cleaned every four months, or as required by code
- Pest control contacted as needed
- Walls scrubbed every six months

### **ITEMS TO BE MAINTAINED YEARLY:**

- Freezer and refrigerator fans cleaned or replaced
- HVAC system checked

# COMMUNE KITCHEN

## tartines

half / whole  
*open-faced, on thick-cut, grilled bread*

### bacon & egg\*

crispy house bacon, fried farm fresh egg,  
pimento spread, smoky onion jam,  
micro-cilantro

### banana nut

house nut butter, grilled banana, spiced  
honey, chocolate covered potato chip

### bruschetta

melted provolone, house ricotta, oven  
roasted tomatoes, fresh basil, garlic  
chips, sherry gastrique

### porchetta

slow roasted porchetta, sautéed swiss  
chard, provolone, garlic & herb aioli,  
marinated fennel

### charcuterie

liver mousse spread, slice of pâté de  
campagne, sea salt, cherry compote

## pizzas

8" / 14"

### cheese

buffalo mozzarella, sliced tomato, fresh  
basil, olive oil

### porchetta

slow roasted porchetta, roasted fennel,  
fontina, pickled cherry pepper, chili oil,  
parsley

### black & blue

house-made beef sausage, caramelized  
onion, gorgonzola, oregano, arugula

### breakfast\*

smoked tasso ham, farm fresh egg,  
roasted red pepper, avocado, asiago,  
green onion

### vegetarian

soubise sauce, broccoli rabe, cremini  
mushrooms, toasted hazelnuts, lemon  
zest, thyme

## sides

### seasoned house fries

w/ garlic & herb aioli

### poutine

house fries w/ cheese curd, gravy, and  
green onion

### burrata

stewed figs, caramelized walnuts,  
prosciutto di parma

## small batch breads

### rustic loaves

### baguettes

### bialys

### pretzels

add whipped mustard & thyme butter

## small batch seasonal pastries

### cookies

### tarts

### croissants

### beignets

### cannolis

### honey roasted nuts

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# COMMUNE KITCHEN

## espresso

1 shot 1.75  
2 shots 2.50  
additional 1.50

latte 4.5

cappuccino 4.5  
americano 4

## tea

per bag 2.50  
latte 4.50

## +flavor

caramel .50  
vanilla .50  
mocha .60  
hazelnut .50

+soy 1.00

+house almond 1.00

## smoothie

strawberry/over-ripe banana 4.75  
wild berry/peach 4.75  
add protein 2.00

## beer

narragansett (providence) 4.5%/3.75  
aeronaut(somerville) 5%/5.75

## cider

bantam(somerville) 5%/7.50  
citizen (burlington) 6.9%/8.00  
downeast(charlestown) 5%/5.50

## wine & bubbles

cava (spain) G 5.75//B 27.00  
add house orange juice 2.50  
lambrusco (italy)- G 8.50//B 30.00

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\* THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.