

RECEIVED
SELECTMEN'S OFFICE
ARLINGTON, MA 02473

OFFICE OF THE SELECT BOARD

730 Massachusetts Avenue
Town of Arlington
Massachusetts 02476-4908

2019 JUL 22 PM 2:04

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

\$60.00 Filing Fee

Inspections Dept. at 51 Grove St. must review completed application before returning to this office.

APPLICATION

To the Licensing Authorities of the Town of Arlington

The Undersigned hereby makes application for a

- ☒ **COMMON VICTUALLER LICENSE (Eat In)**
☐ **FOOD VENDOR LICENSE (Take Out Only)**

Location 203 A&B Broadway

Name of Applicant Daisy Chow

Corporate Name (if applicable) La Chinita LLC

D/B/A Breadboard Bakery

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 Select Board, 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 Select Board a thirty day notice of his intention to sell same before such application will be acted upon by the Select Board.
- 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.

Print Name Daisy Chow

Signature Name 

Phone (Home) _____ (Business) _____

Email daisy.c@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.

before Aug. 1
→

Name Daisy Chow

Name _____

Address _____

Address _____

City _____

Zip _____

City _____

Zip _____

after Aug. 1
←

DESCRIPTION OF APPLICANT

DESCRIPTION OF APPLICANT

Born in the U.S., Yes ☒ No _____

Born in the U.S., Yes _____ No _____

Born Where _____

Born Where _____

Date of Naturalization _____

Date of Naturalization _____

Male or Female female

Male or Female _____

Date of birth _____

Date of birth _____

Photo 1 inch by 1



The Establishment

Sole Ownership / Partnership / Total Number of Partners

Corporation Based in MA

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

Corporate Information Required:

President _____

Secretary _____

Treasurer _____

Name

Address

Zip

INFORMATION RELATIVE TO APPLICATION

Breakfast _____
Yes ☒ No _____

Lunch _____
Yes ☒ No _____

Dinner _____
Yes _____ No ☒

Do you own the property? Yes _____ No ☒ Tenant at Will ☒ Lease 1 + 5 (years)

Hours of Operation:

Day Mon - Sun Hours 7am - 6pm

Day _____ Hours _____

Day _____ Hours _____

Floor Space 1100 Sq. Ft. Seating Capacity (if any) 20

Parking Capacity (if any) _____ spaces Number of Employees 5

List Cooking Facilities (and implements)

Duke convection oven, Borg and Berke deck oven, induction burner,
bread slicer

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 ☒

=====

The following items must be submitted with the application:

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

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

=====

FOR OFFICE USE ONLY

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

Date _____ Time _____

Board Action: Approved Yes _____ No _____

APPLICANT'S RESUME

Food Business Experience of Applicant

| | | | |
|-------------|----------------------------|---------------------|-------------------|
| From | <u>Sept. 2004</u> | to | <u>Sept. 2019</u> |
| Employee | <u>✓ Clear Flour Bread</u> | D/B/A | |
| Sole Owner | | Location | <u>Brookline</u> |
| Partnership | | Type Food | <u>Bakery</u> |
| Corporation | | Number of Employees | <u>~ 40</u> |

| | | | |
|-------------|------------------|---------------------|----------------------|
| From | <u>Nov. 2015</u> | to | <u>June 2019</u> |
| Employee | <u>Cutty's</u> | D/B/A | |
| Sole Owner | | Location | <u>Brookline</u> |
| Partnership | | Type Food | <u>sandwich shop</u> |
| Corporation | | Number of Employees | <u>~ 15</u> |

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

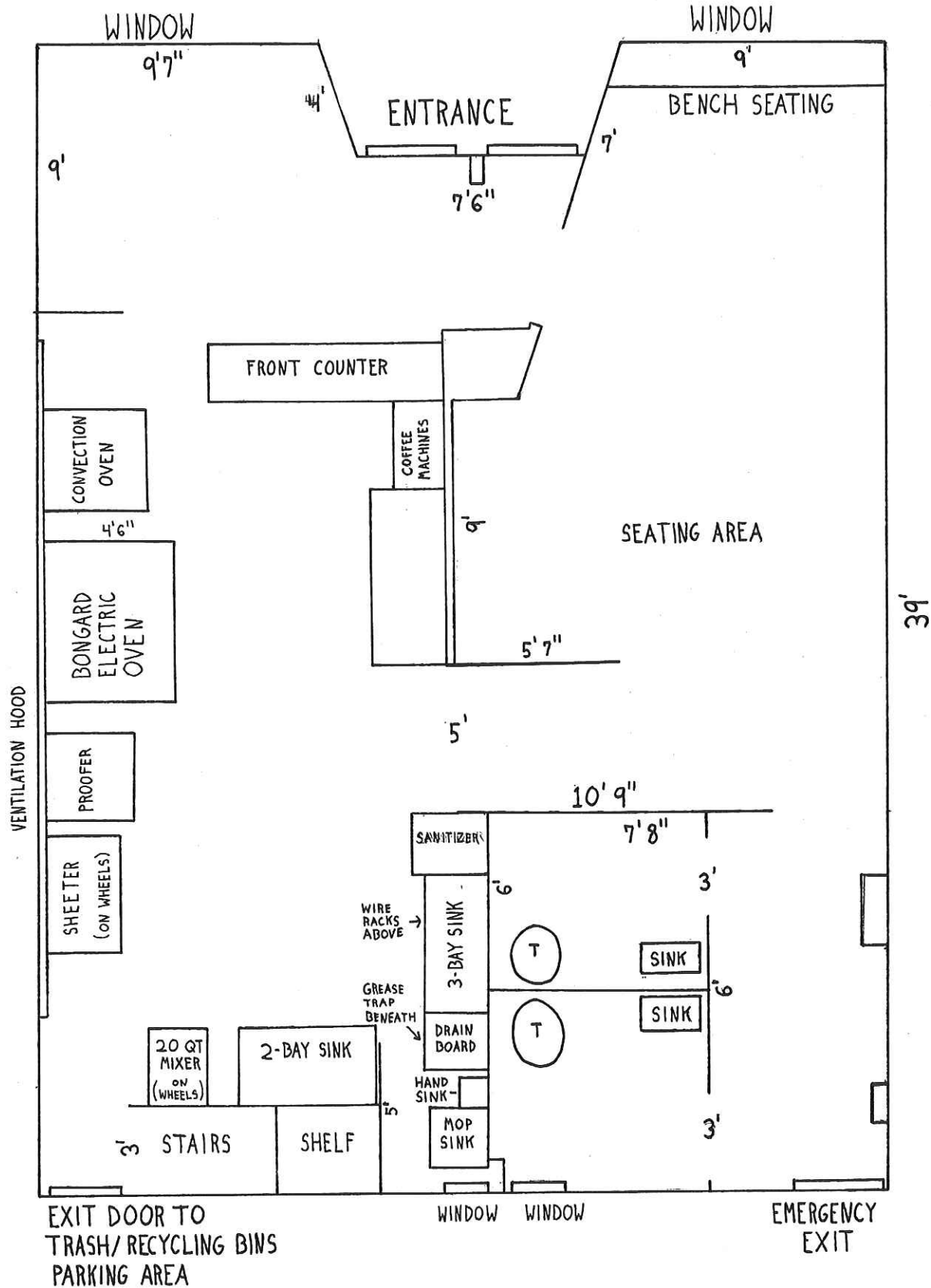
I've baked out of Cutty's every Friday and Saturday as Breadboard Bakery for the last 3+ years. During that time I also sold products at the Cambridge Central Flea and did a couple of bake sales out of Pod in Cambridge. Clear Flour is in a dense residential neighborhood, and I am very aware of noise and traffic in among neighbors.

STREET

SIDEWALK

BREADBOARD BAKERY
203A+B BROADWAY
ARLINGTON, MA 02474

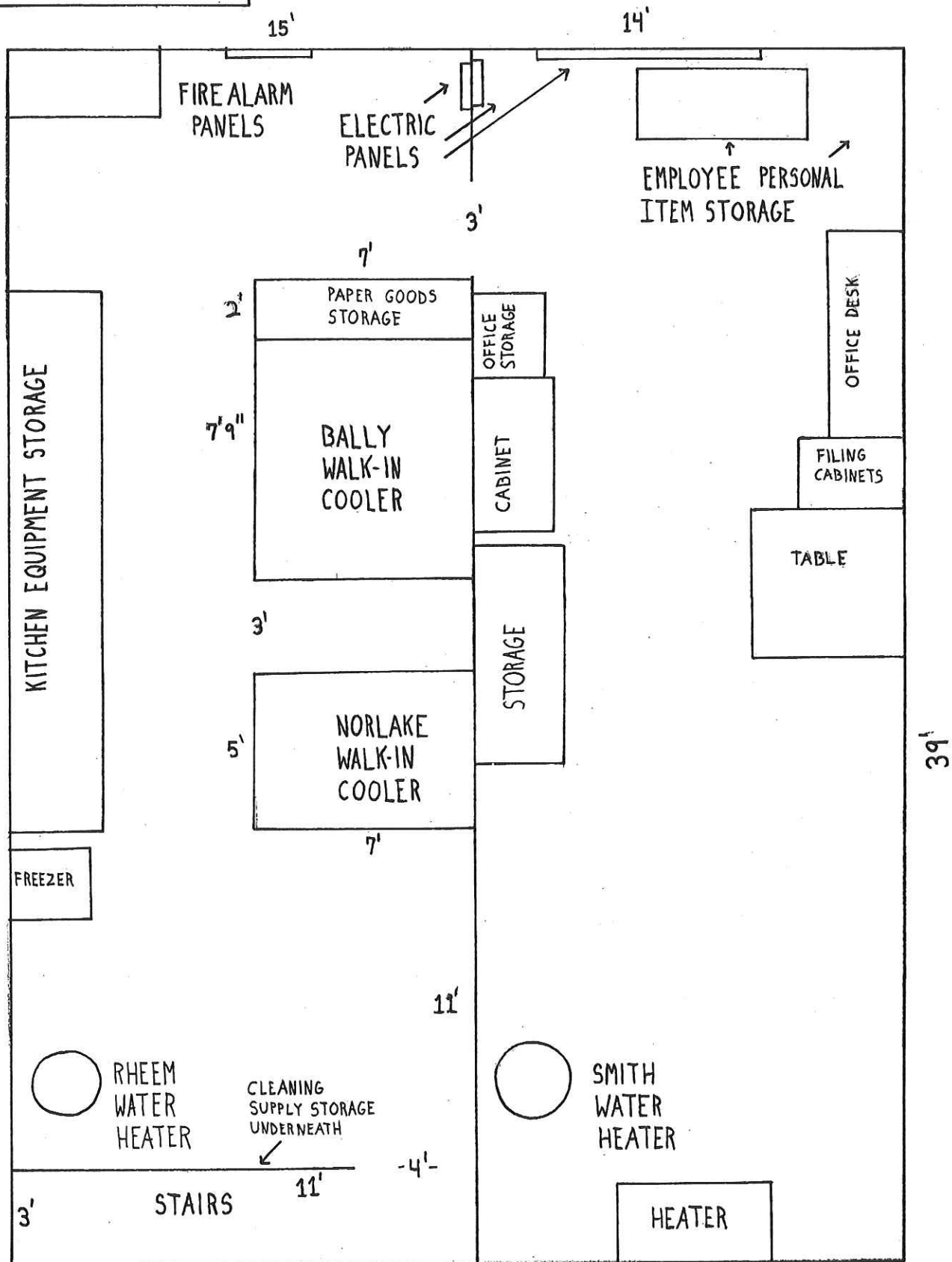
$\frac{1}{4}" = 1'$
at 11 x 14

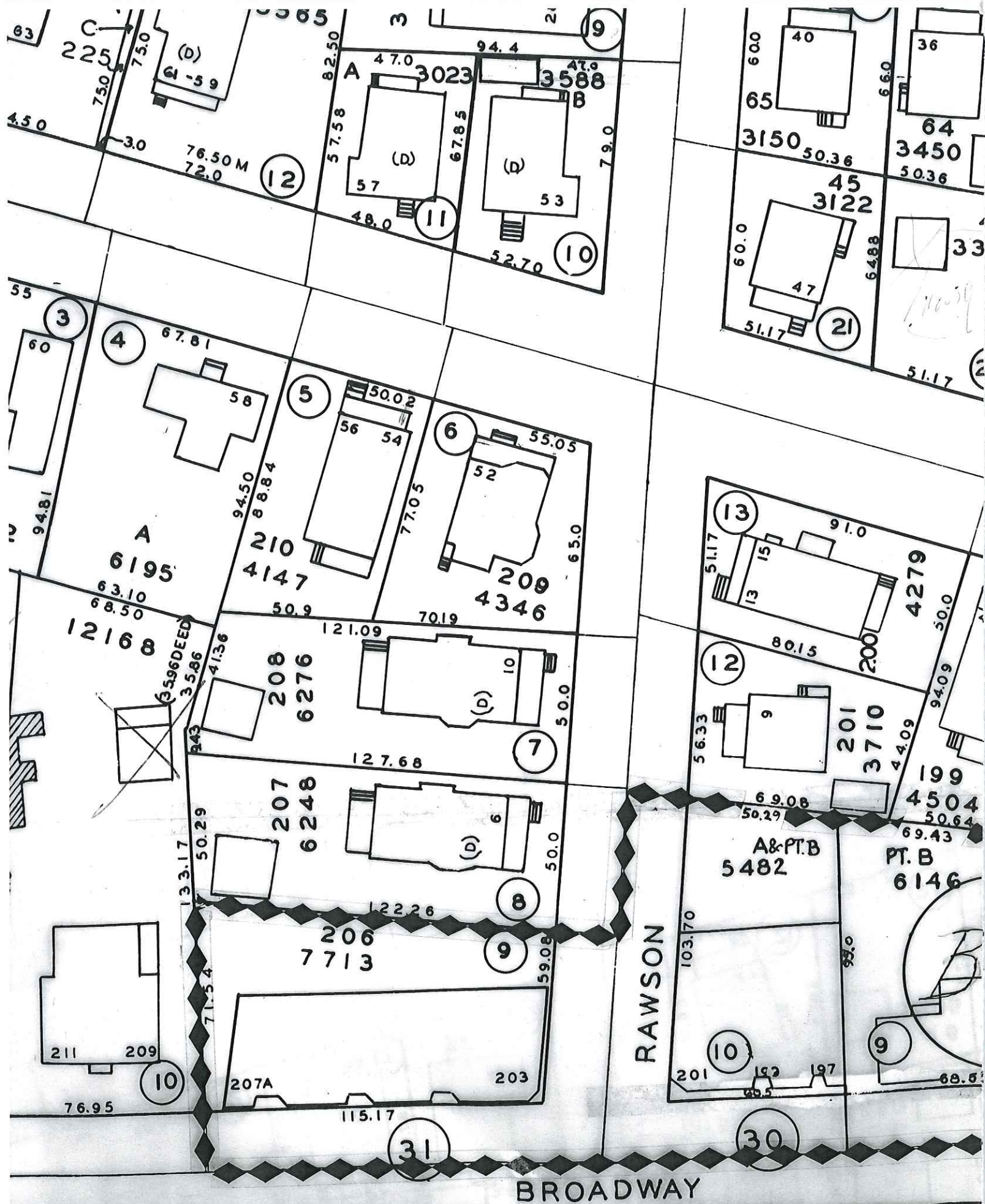


STREET

BREADBOARD BAKERY
203 A+B BROADWAY
ARLINGTON, MA 02174

STOREFRONT





Outside Facade and Sign Plan

There will be no structural changes to the existing 2'x10' metal frame or lighting and wiring. The current PVC laminated board will be repainted with the new business name and logo.

Our design will look like this:

BREADBOARD



BAKERY

Breadboard Bakery Menu

Bread

100% Rye \$10
Pain de Mie \$5/\$9
100% Whole Wheat \$8
Sourdough \$7
Baguette \$4
Braided challah \$6 – weekends
Pizza dough \$4

Pastry

Kolache (Czech-Texan sweet yeasted dough filled with sweet cream cheese and fruit filling) \$2.50
Kanelbulle (Swedish cardamom-cinnamon twist bun) \$4
Cookies (chocolate chunk, soft molasses spice, decorated sugar cookies, shortbread) \$3
Whole wheat digestive biscuit (like a graham cracker) \$3
Cake slice \$5
Almond square \$4
Croissant (plain, almond, cheese, chocolate, raisin, seasonal: strawberry, rhubarb, peach, cranberry, etc.) \$3.50-\$4
Whole wheat croissant \$4.50
Laminated brioche \$4
Kouign Amann (caramelized salted butter cake) \$4
Cinnamon Roll (glazed flaky, buttery cinnamon roll made from croissant dough) \$4

Bread and Stuff (breakfast and lunch)

Toast with salted butter \$2
Toast with ricotta and housemade jam \$4
Baked oatmeal \$6
Granola and yogurt \$6
Sandwiches:
 brie \$7
 ham and butter \$9
 roasted vegetables \$9 + bacon \$2
 egg sandwiches \$7 + bacon \$2
 almond butter and housemade jam \$5
Grain salad (rye and wheat berries with vegetables, seeds, and vinaigrette)
Pizza (Fridays only) cheese, mushroom, pepperoni with tomato sauce

Cakes

Chocolate, vanilla, and brown butter in various sizes and styles \$30+

Packaged

Granola, cookies, croutons

Drinks

HOT—

Coffee

Tea

Espresso

COLD—

Iced coffee

Iced tea

Orange juice

Chocolate milk

Polar seltzer

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

“Before placing your order, please inform your server if a person in your party has a food allergy.”

Breadboard Bakery Maintenance Program

1. Monthly site visits by Waltham Pest Services
2. Weekly garbage pickup by JRM Hauling and Recycling
3. Biweekly recycling pickup by JRM Hauling and Recycling
4. Weekly compost pickup by Bootstrap Compost
5. Hood maintenance every 3 months by A1 Restaurant and Ventilation Inc.
6. Grease trap cleaning every 3 months by A&K Waste Systems Inc.
7. Daily maintenance of temperature log of high temperature sanitizer with Taylor Precision Temp-Rite single-use adhesive test strips
8. Daily maintenance of sanitizing bay of three-bay sink with quaternary sanitizer test tape.
9. Daily cleaning of bathrooms with germicidal wipes
10. Daily sweeping
11. Weekly mopping with commercial floor cleaner
12. Multi-shift brushing of bread oven
13. Multi-shift sanitizing of food surfaces

Bakery equipment maintenance: Northeast Service Technicians Inc.

Plumber: Mouradian Plumbing and Heating

Electrician: E & E Electrical Inc.