

**OFFICE OF THE SELECT BOARD**

730 Massachusetts Avenue  
Town of Arlington  
Massachusetts 02476-4908

(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 142 Mass. Avenue,

Name of Applicant Karam T. Touma

Corporate Name (if applicable) Fattoush Restaurant, Inc.

D/B/A Fattoush

Date January 14, 2021

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 Karam T. Touma

Signature Name 

Phone (Home) \_\_\_\_\_ (Business) \_\_\_\_\_

Email FattoushMass@gmail.com

INFORMATION RELATIVE TO APPLICATION

Breakfast The proposed restuarant will serve a Mediterranean  
Yes ☒ No ☐ and veggian style of food in a take-out and

Lunch catering capacity.

Yes ☒ No ☐

Dinner

Yes ☒ No ☐

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

Hours of Operation:

Day Sunday - Saturday Hours 9:00 a.m. to 9:00 p.m.

Day  Hours

Day  Hours

Floor Space 520 Sq. Ft. Seating Capacity (if any) 0

Parking Capacity (if any)  spaces Number of Employees

List Cooking Facilities (and implements)

griddle/grill, fryolator, stove, panini press, microwave oven

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 <u></u> |
| 2. Site Plan (obtained at Bldg. Dept., 51 Grove St.) | Date Received <u></u> |
| 3. Outside Facade and Sign Plan (dimensions, color)  | Date Received <u></u> |
| 4. Menu  | Date Received <u></u> |
| 5. Maintenance Program                               | Date Received <u></u> |

If the facilities are not yet completed, provide estimated cost of work to be done \$50,000.00

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*

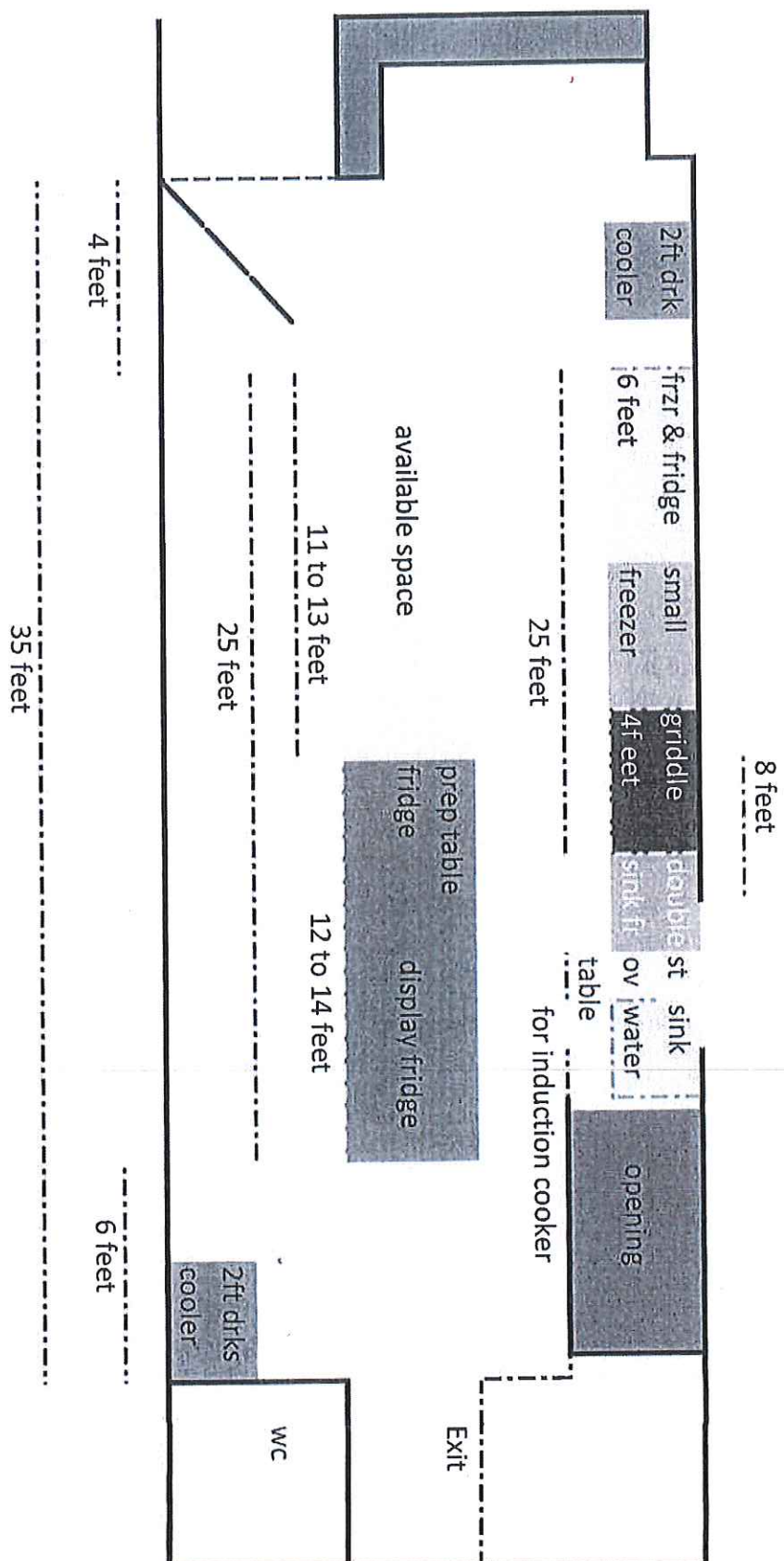
From <u>2018</u>	to <u>Present</u>
Employee <u>Bô Cafe</u>	D/B/A <u></u>
Sole Owner <u></u>	Location <u>Norwell, Mass.</u>
Partnership <u></u>	Type Food <u>Mediterranean / American</u>
Corporation <u></u>	Number of Employees <u></u>

From <u></u>	to <u></u>
Employee <u></u>	D/B/A <u></u>
Sole Owner <u></u>	Location <u></u>
Partnership <u></u>	Type Food <u></u>
Corporation <u></u>	Number of Employees <u></u>

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

This is a new business venture for Mr. Touma, however he has  
operated his own business in the past. He has been in the restaurant  
business as an Assistant Chef at Bô Cafe. He is ready to open  
his own shop and is hiring the Chef and Assistant Chef from  
Bô Cafe to work in this new venture.









Egerton Rd

R5

Trowbridge St

Melrose St

Massachusetts Ave

3

Windsor St

Milton St

Varnum St



Places by Category

- Police Station
- Fire Station
- School
- Public Works
- Poles (for Base Maps -)
- Traffic Signal Pole
- Pedestrian Signal Pole
- Street Light

Buildings

Zoning

- B1: Neighborhood
- B2: Medium Density
- B3: Major Business
- B4: Village Business
- B5: Vehicular Oriented
- B6: Central Business
- I: Industrial
- MU: Multi-Use
- OS: Open Space
- PUD: Planned Unit Development
- R1: Single Lot Single Family
- R2: Two Family
- R3: Town Family
- R4: Town House
- R5: Apartments
- R6: Apartments with Town House
- T: Transportation

Recreation - Facilities

Recreation - Fields

Recreation - Fields Court

Open Space - Cemetery

Open Space - Cemetery

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Open Space - Cemetery

The data shown on this map are provided for informational and planning purposes only. The Town and its consultants are not responsible for the misuse or misrepresentation of the data.

0 100 200 ft

Printed on 02/10/2021 at 01:42 PM

Town of Arlington, MA



003.0 0003 0003.0  
Map Block Lot

1 of 1 Commercial  
CARD ARLINGTON

APPRaised: 898,700 / 898,700  
USE VALUE: 898,700 / 898,700  
ASSESSed: 898,700 / 898,700

PROPERTY LOCATION

No. 138-142 Direction/Street/City  
MASS AVE, ARLINGTON

OWNERSHIP

Owner 1: SPC REALTY LLC

Owner 2: -

Owner 3: -

Street 1: 138 MASS AVE

Street 2: -

Town/City: ARLINGTON

Sub/Prov: MA

Postal: 02474

Owner 1: DEGIACOMO JAMES R.

Owner 2: -

Street 1: 112 MASS AVENUE

Town/City: ARLINGTON

Sub/Prov: MA

Postal: 02474

NARRATIVE DESCRIPTION

This parcel contains 2,750 Sq. Ft. of land mainly classified as Restaurant with a Restaurant Building built about 1945, having primarily Brick Exterior and 2240 Square Feet, with 2 Units, 0 Bath, 0 3/4 Bath, 3 HalfBaths, 0 Rooms, and 0 Bdrm.

OTHER ASSESSMENTS

Code Description Amount Com. Int

IN PROCESS APPRAISAL SUMMARY

Use Code 326 Land Size 2750.000 Building Value 304,000 Yard Items 594,700 Land Value 594,700 Total Value 898,700

Total Card 0.063 304,000 594,700 898,700

Total Parcel 0.063 304,000 594,700 898,700

Source: Market Adj Cost Total Value per Sq Unit /Card: 401.21 /Parcel: 401.2

PREVIOUS ASSESSMENT

Tax Yr Use Cat Bidg Value Yrd Items Land Size Land Value Total Value Assesd Value Notes

2020 326 FV 304,000 0 2,750. 594,400 888,400 888,400 Year End Roll 12/18/2019

2019 326 FV 285,100 0 2,750. 550,000 835,100 835,100 Year End Roll 1/3/2019

2018 326 FV 285,100 0 2,750. 481,300 766,400 766,400 Year End Roll 12/20/2017

2017 326 FV 285,100 0 2,750. 378,100 663,200 663,200 Year End Roll 1/3/2017

2016 326 FV 285,100 0 2,750. 378,100 663,200 663,200 Year End Roll 1/4/2016

2015 326 FV 277,100 0 2,750. 206,300 483,400 483,400 Year End Roll 12/11/2014

2014 326 FV 277,100 0 2,750. 206,300 483,400 483,400 Year End Roll 12/16/2013

2013 326 FV 277,100 0 2,750. 206,300 483,400 483,400 Year End Roll 12/13/2012

SALES INFORMATION

Grantor DEGIACOMO JAMES

Legal Ref 1352-92

Date 4/17/2008

Type Family

Sale Code 500,000 No No

DE LORENZO FELI

1327-18

1239-169

7/16/2001

Convenience

1 No No

DE LORENZO FELI

1132-134

9/22/1994

1 No No

A

BUILDING PERMITS

Date 1/8/2013

Number 21

Descrp Manual

Amount 16,550 C

C/O 10,000

Last Visit

Fed Code

F. Descrp

Comment

11/21/2007

1075

Manual

1,500

Awings

8/23/2003

728

Manual

7,000 C

GR PY06

REPAIR DAMAGE CAR

8/28/2002

742

Inter Fl

10,000 C

REMODEL INTERIOR W

5/11/2002

309

Re-Roof

4,500 C

REMODEL STORE

ACTIVITY INFORMATION

Date 3/8/2017

Result I & E Return

By EMK Ellen K

Name

5/16/2013

Info Frm Pmt

EMK Ellen K

3/12/2009

Meas/Inspect

201 PATRIOT

12/31/1999

Meas/Inspect

201 PATRIOT

3/1/1990

Meas/Inspect

Peter M

ADD BATH/REMODEL

REMODEL STORE

NEW WINDOW

CANOPY SIGN WORK

Sign:

2703

GIS Ref

GIS Ref

Insp Date

03/12/09

12691

User Defined

Prior Id #1: 2703

Prior Id #2: -

PRINT

Date 12/10/20

Time 16:06:20

Prior Id #1: -

Prior Id #2: -

Prior Id #3: -

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Prior Id #1: -

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Prior Id #3: -

ASR Map:

Fact Dist:

Reval Dist:

Year:

LandReason:

BldReason:

CivilDistrict:

Relic:



Patriot Properties Inc.

Total ACH/A: 0.06313

Total SFS/M: 2750

Parcel LUC: 326

Restaurant

Prime NB Desc: COMM GD

Total: 594,688

Spl Credit

Total: 594,700

Disclaimer: This information is believed to be correct but is subject to change and is not warranted.

Database: AssessPro - FY2021

apro

2021





DRAWING TITLE:	CUSTOMER:	FATTOUSH MEDITERRANEAN FOOD	CONTACT PHONE:
PROJECT ADDRESS:	142 MASS. AVE., ARLINGTON, MA	DATE:	
JOB NUMBER:	E MAIL:		
JOB DESCRIPTION:			



- SALE
- DESIGN
- PERMITS
- FABRICATION
- INSTALLATION
- MAINTENANCE

Signs@CambridgeReproGraphics.com  
CambridgeReproGraphics.com

# FATTOUSH

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## Grab & Go items

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( containers to be clear ,with labels of ingredients & expiry dates )

- 1 Hummus
- 2 Jalepeno hummus
- 3 Avocado hummus
- 4 Baba ghanoush
- 5 Mjadara ( pureed )
- 6 Mdardara
- 7 Fried Eggplant
- 8 Baked Eggplant
- 9 Grape leaves
- 10 Quinoa salad
- 11 White bean salad
- 12 Green bean salad
- 13 Beet salad
- 14 Tabouli
- 15 Eech ( Armenian tabouli ) ( with scalions and parsley in it , "tablee " )
- 16 Loubia ( Green beans in red sauce )
- 17 Lentil salad

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## Salads to be prepared

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- 1 Greek salad ( feta cheese & olives )
- 2 Garden salad
- 3 Green salad ( different greens )
- 4 Fattoush salad



### Add ons for Salads

1	Chicken Tawouk	<u>Additional items</u>
2	Chicken Shawarma	Labne
3	Beef Shawarma	Tzaziki
4	Tuna	

### Lunch Platters

- 1 Rice pilav /rice (gluten fr ) +tawouk+ hummus + salad + bread
- 2 Rice pilav /rice (gluten fr ) +chicken shawarma+ hummus + salad + bread
- 3 Rice pilav/ rice (gluten fr ) + beef shawarma + hummus + salad + bread
- 4 Rice pilav/ rice (gluten fr ) +loubia + hummus + salad + bread
- 5 Falafel platter + tahini + pickles + salad ( vegetarian )

### Combos

- 1 Two division platter ( dip and salad/veggies + bread )  
( 2 keebe /2 pies + dip )
- 2 Four division platter ( combination of 4 items + bread )
- 3 Six division platter ( combination of 6 items )

### Snacks

- 1 Meat kebbe balls
- 2 Pumpkin kebbe balls
- 3 Meat pies
- 4 Spinach pies

### Dough Family

( gluten free choice )

- 1 Lahmajoun

- 2 Manqoushi
- 3 Cheese bread ( zaatar )  
add on soujok
- 4 House specialty ( big rectangular pizza crust already baked )  
choice of zaatar /cheese/mix/or cheese with soujok

### Wraps

( gluten free / vegan )

(add ons chicken )

- 1 Labne
  - 2 Haloumi
  - 3 Feta
  - 4 Falafel
  - 5 Cauliflower
  - 6 Hummus
  - 7 Baba ghanoush
  - 8 Armanian tabouli wrap ( Eech )
  - 9 Mjadara ( pureed )
  - 10 Grape leaves
  - 11 Soujok
  - 12 Chicken Shawarma
  - 13 Chicken Tawouk
  - 14 Beef Shawarma
-



## MAINTENANCE PLAN

Trash, refuse and garbage will be stored in a secured dumpster located at the rear of the premises which will be shielded and screened from public view. Refuse removal service will be provided by duly licensed contractors with pick-up as often as necessary, but not less than twice per week and between the hours of 7:00 a.m. and 6:00 p.m. Monday through Friday.

A duly licensed contractor will be used to ensure that no pest control issues arise.

The cooking and ventilation equipment will be regularly cleaned in accordance with manufacture instructions and industry recommendations.

The cooking ventilation equipment will be in accordance with the requirements of the Arlington Board of Health.

The kitchen will be kept in the highest state of cleanliness and will be fully cleaned and sanitized nightly.

The floors will be swept and mopped multiple times daily.

The bathrooms will be cleaned daily.

The area directly outside the entrance will be monitored to ensure that it is free of debris and/or clutter, cleaned daily, as well as kept free from snow and ice.