OFFICE OF THE SELECT BOARD

730 Massachusetts Avenue Town of Arlington Massachusetts 02476-4908



2023 OCT 26 PH 3: 18

(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)

Location 14 Mill St., Arlington MA 02476

Name of Applicant _____ Andrew Hunter

Corporate Name (if applicable) Highrock Covenant Church Inc.

D/B/A The Mill Café

Date 10/23/23

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 Andrew Hunter	
Signature Name Thus fut	
Phone (Home)	(Business) 781-739-3999
Email drew@highrock.org	

INFORMATION RELATIVE TO APPLICATION

Breakfast	
Yes_X_No	
Lunch	
Yes <u>X</u> No	
Dinner	
YesNo	
Do you own the property? Yes X_NoTenant a	at Will Lease (years)
Hours of Operation:	
DayTuesday - Saturday	Hours7:30am - 4:30pm
Day	Hours
	Hours
Floor Space 3,600 Sq. Ft.	Seating Capacity (if any) 120
	Number of Employees <u>10</u>
List Cooking Facilities (and implements)	
	······································
Will a food scale be in use for sale of items to the p Will catering services be provided by you?	public? YesNo_× YesNo_×
•	YesNo_×
Will catering services be provided by you?	YesNo_×
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 Will catering services be provided by you? The following items must be submitted with the app 1. Layout Plan of Facility & Fixtures 2. Site Plan (obtained at Bldg. Dept., 51 Grove St.) 3. Outside Facade and Sign Plan (dimensions, compared by the submitted by you?) 	Yes No × lication: Date Received Date Received Date Received
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APPLICANT'S RESUME

Food Business Experience of Applicant

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

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

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

Thank you for your consideration. We are excited to open The Mill Cafe. Our dream is that The Mill Cafe will offer the Arlington community a space connect with friends, work remotely, and enjoy great coffee alongside a selection of "grab & go" food options. We will be an inclusive employer who intentionally gives meaningful work opportunities to people with disabilities. The Arlington High school Special Education Transition Coordinator is eager for the cafe to open so a couple of her students can apply. We believe The Mill Cafe offers a unique space centered around creating community.

the Mill Café Menu

Espresso Drinks: Counter Culture Coffee Latte

Cappuccino Flat White Mocha Americano Espresso

<u>Coffee</u>: Counter Culture Coffee Light Roast Coffee Dark Roast Coffee Single Family Coffee of the Month Cold Brew

Tea: MEM Tea White Peach Moroccan Mint Spicy Chai Peppermint* Ginger Lemon Blue Flower Earl Grey Earl Grey de la Creme Decaf English Breakfast

Milks

2% or Whole Milk Half & Half Oat Milk Almond Milk Soy Milk

Flavor Syrups

Vanilla Caramel Hazelnut Lavender Irish Cream White Chocolate Coconut Dark Chocolate Sugar Free Vanilla Sugar Free Hazelnut Seasonal: Pumpkin, Peppermint,

** Item Made Onsite

Baked Goods

Muffins, Bagels, Baked Donuts Croissant, Coffee cake ** Chocolate Chip Cookies Brownies

Breakfast

Fruit Greek Yogurt with berries & Granola Oatmeal Cups

** Waffles

 Maple syrup, Chocolate drizzle , Whip Cream

Hard boiled Eggs

Lunch: (Grab & Go) Club: (Bacon, Turkey Ham and American Cheese on whole grain bread) Italian: (Salami, pepperoni, and Ham on a sub bun) Ham & Cheese: (Honey Ham & Sharp Cheddar Cheese on white bread) Fall Chicken Salad: (Chicken Salad, lettuce, & apple slices in a wrap) Hummus: (Hummus, lettuce, tomato, cucumber & cheddar cheese in a wrap) Cups of Ramen

Shin, Nona Lim

From The Cooler Milk: Chocolate & White Juice boxes Energy drinks Sodas Cheese sticks

Snacks

Fruit Chips Candy Animal Crackers GF Crackers Protein Bars Granola Bars GF Cookies

<u>Condiments:</u> Honey, Mustard, Dijon Mustard , Mayonnaise, Relish, Pickles

* Before placing you order, please inform your server if a person in your party has a food allergy

Best Pest Control Service Inc. 63 Elm St Somerville MA 02144

October 20th 2023

Highrock Church 14 Mill St Arlington MA 02476

On October 19th, we performed exterior and interior monthly services for the control of rodents and pests at HighRock Church. Inspection and treatment were performed by our licensed exterminator technician Richard Beaulieu Lic# 31185 Below is our report and IPM Plan

Inspection/Recommendation

Inspected interior and exterior of property. On the inside found no major sanitation concerns, very clean kitchen, storage and common areas. The interior 24/7 rodent monitoring stations were serviced. One mouse was removed from the kitchen and electrical room. An entrypoint in the wall of the loft by the elevator was sealed with insulation foam and Xcluder rodent prevention fabric. On the exterior no major rodent activity was found nor burrows detected, and other nesting rodents found during inspection.

Recommended installing exterior RTU bait stations around perimeter for the Church and dumpster area. for the control of rodents. Best Pest Control services will install exterior bait/trap stations on the next monthly scheduled service – 11/23/23 and will include these stations in every inspection and service date going forward.

<u>IPM Plan</u>

Best Pest Control Services is a licensed and insured pest control services company. Best Pest Control Services provides Integrated Pest Management service to HighRock Church monthly for the control of pests and rodents, including but not limited to rodents, roaches and ants.

A full inspection of the premises, including kitchen, loft, utility/storage areas and exterior surroundings is performed for the presence of pests/rodents during each monthly visit.

Best Pest Control Services seals possible rodent access holes with Xcluder rodent prevention fabric wiring and foam sealant. If holes are too large, we alert management to have areas sealed.

Best Pest Control Services inspects, rebaits, resets all interior and exterior RTU, 24/7 monitoring/trap stations, and glue boards accordingly.

We replace insect traps and rodent monitors as needed.

When pests are found, appropriate measure are taken with insect bait and rodent bait placements are made according to manufacture MSDS and Labels.

When excess pests, rodents and/or insects are found, additional methods are exhibited- including but not limited to adding insect traps, rodent monitoring and baiting in selected areas to monitor level of activity to help achieve control.

Inspection of facility for sanitation issues are conducted to help achieve adequate level of pest control. All food storage should be sealed and be lifted off the ground, plumbing drains should be cleaned and cleared to prevent sitting water to prevent possible harborage of rodents/pests.

Monthly services are performed on the 4th Monday of every month. Management and staff can call or email Best Pest Control services to supplement monthly services in the case of emergencies. Calls and emails made out to the Best Pest Control Services office will be responded to appropriately by our Office Manager – Sebastian Ortiz. Services appointments can typically be made in the same week or early on in the following week.

Rodenticides are currently being used FIRST STRIKE and CONTRAC.

All reporting and invoicing are emailed to management for record keeping.

If you have any questions or concerns regarding this report or IPM plan, please feel free to call or email us.

Thank you,

Matt Kreimeyer, Owner









MILL BROOK