

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 1345 MASSACHUSETTS AVE

Name of Applicant AJIT CHAWDA

Corporate Name (if applicable) _____

D/B/A NORTENDER ITALIAN KITCHEN

Date 09-26-2024

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 AJIT CHAWDA

Signature Name Ajit.

Phone (Home) _____ Business (646) 572-0564 ★

Email _____

INFORMATION RELATIVE TO APPLICATION

Breakfast _____

Yes _____ No ☒

Lunch _____

Yes ☒ No _____

Dinner _____

Yes ☒ No _____

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

Hours of Operation:

Day Sat - Fri - 11-10 Hours _____

Day Sun - Thurs - 11-9 Hours _____

Day _____ Hours _____

Floor Space _____ Sq. Ft.

Seating Capacity (if any) 10

Parking Capacity (if any) 7 spaces

Number of Employees 4

List Cooking Facilities (and implements)

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

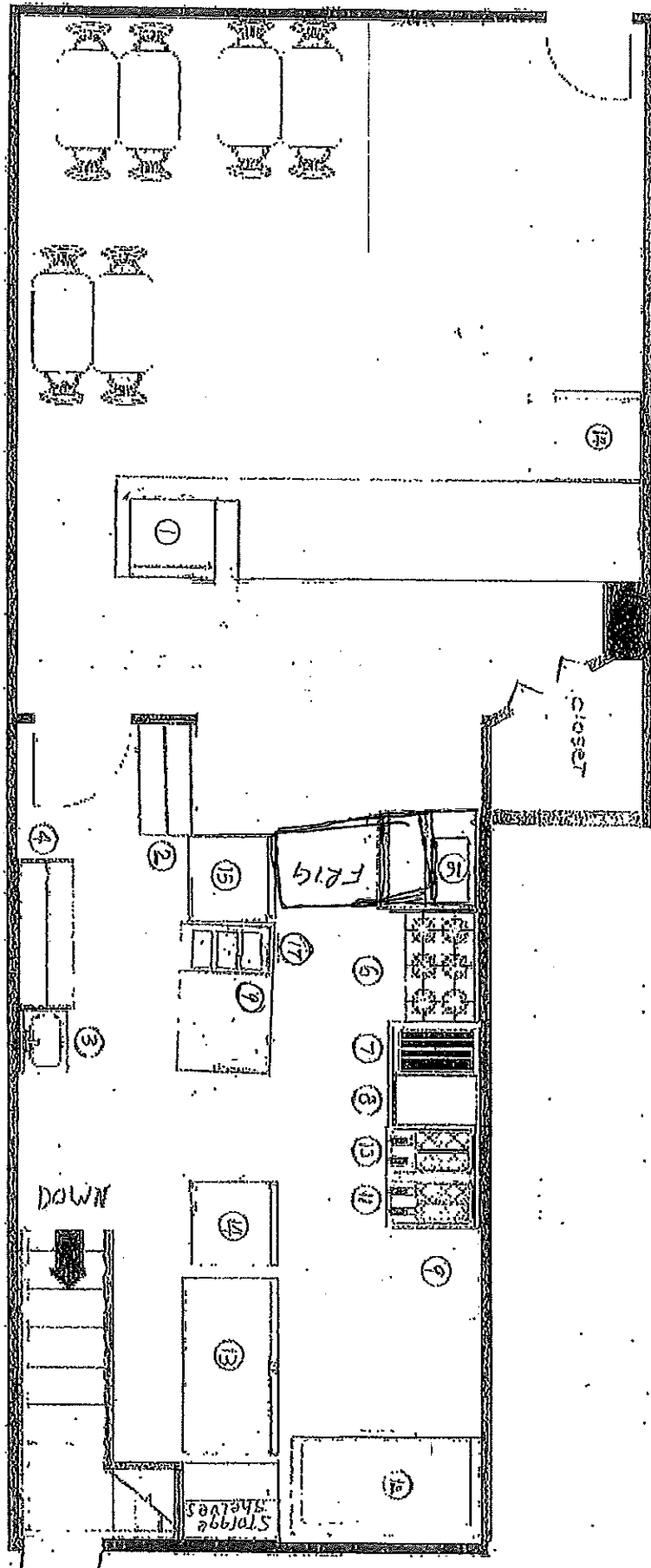
Food Business Experience of Applicant

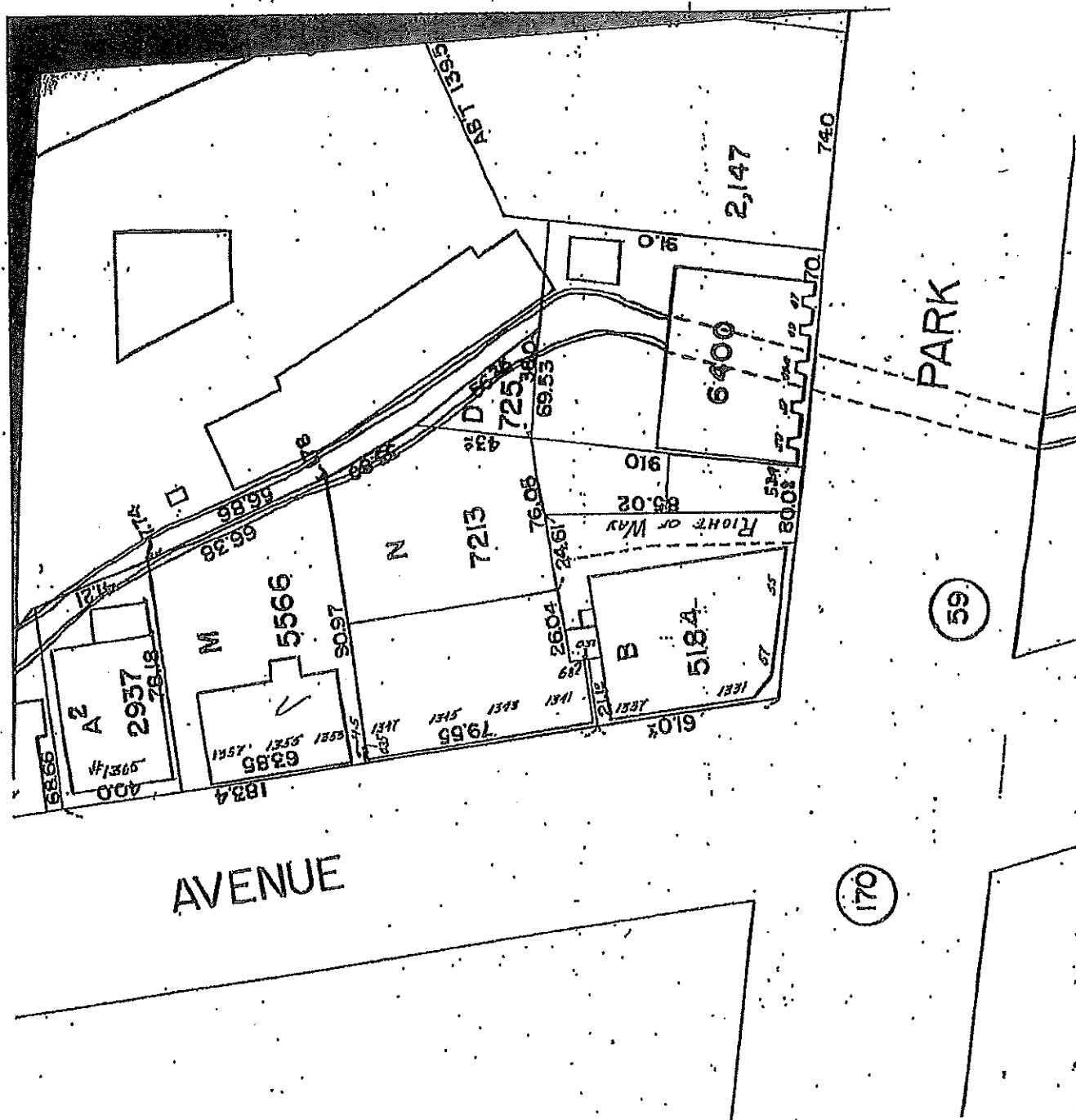
From NORTENDER ITALIAN to _____
Employee NORTENDER ITALIAN D/B/A _____
Sole Owner _____ Location _____
Partnership _____ Type Food _____
Corporation _____ Number of Employees _____

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.

PIZZA MAN
FIRST FLOOR PLAN





Weekly Maintenance Checklist

1. Deep Clean Kitchen Equipment

- **Ovens and Grills:** Perform a thorough cleaning of the pizza ovens, grills, and deep fryers. Remove built-up grease or food particles.
- **Refrigerators and Freezers:** Remove all food and perform a deep clean of the shelves, drawers, and doors. Ensure proper temperature settings are maintained.

2. Clean Ventilation and Exhaust Fans

- Check and clean the hoods and exhaust fans above ovens and stoves to prevent grease buildup. Clean the HVAC filters to improve air quality and prevent fires.

3. Inspect Plumbing and Drains

- Check for any leaks or clogged drains in the kitchen, restrooms, and prep areas. Clear slow drains or clogs, and report any issues to a plumber if necessary.

4. Inspect and Test Lights

- Replace any burnt-out light bulbs in the dining area, kitchen, and restrooms. Ensure all lights are functioning properly, and replace any flickering or dim bulbs.

5. Stock Inventory for Cleaning Supplies

- Check the stock of cleaning chemicals, sanitizers, paper towels, trash bags, and other supplies. Reorder as needed to ensure everything is available for daily cleaning.
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Monthly Maintenance Checklist

1. Inspect and Service Large Equipment

- **Refrigerators, Freezers, and Ovens:** Schedule professional maintenance or inspections to ensure that large kitchen appliances are working efficiently. This includes checking temperature control, seals, and general functionality.
- **Air Conditioning Units:** Check filters and clean or replace them. Ensure that the units are running efficiently and cooling properly.

2. Pest Control

- Perform a thorough inspection for any signs of pests. This includes checking corners, storage areas, and behind appliances for droppings or nesting. Schedule a professional pest control service if needed.

3. Inspect Building Exterior

- Ensure the exterior of the building is in good condition. Look for cracks in the walls, leaks, or blocked gutters. Clear debris from around the building that could attract pests or create safety hazards.

4. Test Security Systems

- Test security cameras, alarms, and locks to ensure they are functioning properly. Inspect all doors and windows for secure locking mechanisms.
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Seasonal Maintenance Checklist

1. Check HVAC Systems

- Before the summer or winter season, perform a full inspection of HVAC systems to ensure proper heating and cooling throughout the store. Schedule professional service if needed.

2. Deep Clean and Polish Floors

- **Tiling/Grout:** Scrub and reseal tiled areas, focusing on grouted sections to prevent wear.
- **Wood/Carpet:** Deep clean any carpets or polish hardwood floors to maintain a fresh appearance.

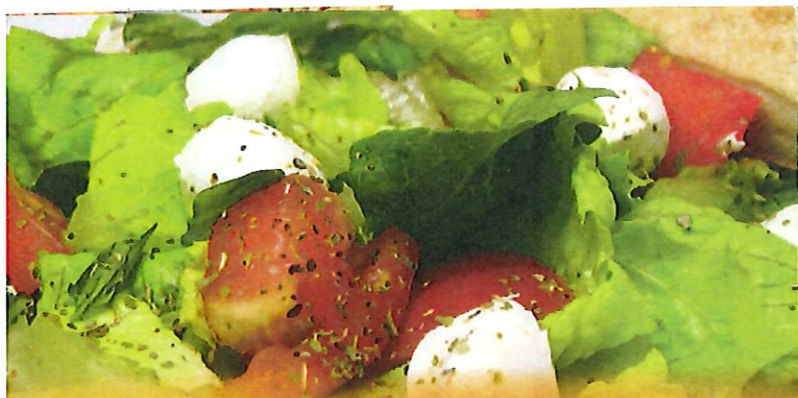
3. Update Fire and Safety Equipment

- Test and replace batteries in smoke detectors and ensure fire extinguishers are serviced. Confirm that safety signage is up-to-date.

Additional Tips

- **Log Maintenance Records:** Maintain a log of all repairs, maintenance, and inspections. This helps track any recurring issues and provides documentation for future reference.
- **Delegate Tasks:** Assign specific cleaning and maintenance duties to your staff to ensure that no task is overlooked.
- **Regular Staff Training:** Train staff on how to identify equipment malfunctions, perform minor repairs, and understand the importance of cleaning and safety protocols.

This maintenance list ensures that my pizza store remains clean, safe, and efficient, creating a positive experience for both your employees and customers.



FRESH SALADS



CE SALAD	9.99
H GRILLED CHICKEN	+ 5.29
H STEAK TIPS	+ 7.29
H TUNA SALAD	+ 5.29
K SALAD	11.49
H GRILLED CHICKEN	+ 5.29
H STEAK TIPS	+ 7.29
AR SALAD	11.49
H GRILLED CHICKEN	+ 5.29
H STEAK TIPS	+ 7.29
PASTO SALAD	12.99

Ham, Provolone Cheese,
Mozzarella, Capicola & Salami

CAPRESE SALAD	11.49
With Fresh Mozzarella, Tomato, Basil & Oregano On A Bed Of Romaine Lettuce	
WITH GRILLED CHICKEN	+ 5.29
WITH STEAK TIPS	+ 7.29
CHEF SALAD	12.99
With Ham, Turkey & American Cheese	
BUFFALO SALAD	14.99
Chicken Cutlet, Lettuce, Tomato, Green Pepper, Red Onion, Carrots, Banana Pepper, Mixed With Blue Cheese & Buffalo Sauce	

CHARBROILED DINNER AND PLATES

CHARBROILED CHEESEBURGER PLATE	12.99
Served With Fries & Coleslaw	
GRILLED STEAK TIPS 10oz	19.29
Served With Fries Or A Side Of Spinach & A Side Salad	
GRILLED CHICKEN PLATE (5) CHICKEN BREASTS	17.99
Served With Fries Or A Side Of Spinach & A Side Salad	
GRILLED CHICKEN WINGS (8) or FINGERS PLATE (1 1/2 LB)	17.99
Served With Fries Or Onion Rings & Coleslaw	
GRILLED FISH AND CHIPS 8oz	17.99
Served With Choice Of Fries OR Onion Rings And House Coleslaw, Tartar Sauce And A Fresh Slice Of Lemon	

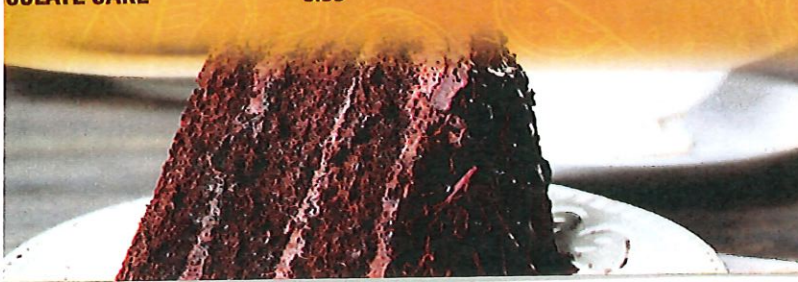


DESSERTS



ALL OUR DESSERTS COME IN LARGE SIZE PCS

CHOCOLATE CAKE	5.99	TIRAMISU	5.99
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PIZZA

SMALL 12" L

TRADITIONAL THIN CRUST

Tomato Sauce & Mozzarella Cheese

FRESH CUT TOPPINGS EACH

13.99

2.25

AVAILABLE TOPPINGS

Sweet Italian Sausage - Bacon - Smoked Ham - Meatballs - Pepperoni - Prosciutto -
Chicken - Artichokes Hearts - Hot Banana Peppers - Green Peppers - Mushrooms -
Olives - Onions - Feta Cheese - Sun Dried Tomato - Caramelized Onion - Extra Chees
Pineapple - Spinach - Broccoli - Anchovies - Roasted Peppers - Eggplant - Hot Che
Peppers - Red Onions - Fried Chicken Cutlets



PIZZA SPECIALTIES

RED PIZZAS (WITH OUR HOMEMADE PIZZA SAUCE)

SMALL 12" L

SPORKE PIZZA Mushrooms, Ricotta Cheese, Tomato Sauce & Mozzarella **16.49**

HAWAIIAN PIZZA Pineapple, Ham, Tomato Sauce & Mozzarella Cheese **16.49**

GARDEN PIZZA Onions, Mushrooms, Peppers, Tomato Sauce & Mozzarella **16.49**

NEW! MARGARITA VERO **18.69**

Fresh Basil, Fresh Tomatoes, Fresh Mozzarella, Romano Cheese, Pizza Sauce,

MEAT LOVER'S **19.79**

Pepperoni, Ham, Sausage, Grilled Chicken, Hamburger, Tomato Sauce & Mozzarella

VEGGIE PIZZA 7 TOPPINGS **19.79**

Mushrooms, Sliced Tomato, Eggplant, Olives, Broccoli, Spinach, Onion, Tomato Sauce
& Mozzarella Cheese

CHICKEN FAJITA Grilled Chicken, Onion, Peppers, Sauce & Mozzarella **17.59**

NORTHENDER Prosciutto, Red Peppers, Artichoke, Sauce & Mozzarella **19.79**

CALIENTE PIZZA **17.59**

Mushroom, Italian Sausage, Hot Banana Peppers. Sauce & Mozzarella

HOUSE SPECIAL PIZZA **19.79**

Sausage, Pepperoni, Onion, Peppers, Mushrooms, Olives, Sauce & Mozzarella

MEDITERRANEAN PIZZA **19.79**

Feta Cheese, Sundried Tomatoes, Green Peppers, Onion, Black Olives, Red Sauce &

DELUXE PIZZA Chicken Cutlet, Bacon, Onion, Red Sauce & Mozzarella **17.59**

WHITE PIZZA (WITH NO RED SAUCE)

BIANCO Tomatoes, Garlic, Olive Oil, Romano, Mozzarella **15.39**

MASS AVE Spinach, Feta, Garlic, Tomato Slices & Mozzarella **18.69**

DANIELLA PIZZA **18.69**

Spinach, Ricotta, Prosciutto, Alfredo Cream Sauce & Mozzarella

THE BBQ CHICKEN **18.69**

Caramelized Onion, Grilled Chicken, Bbq Sauce, Hot Peppers & Mozzarella Cheese

CHICKEN BROCCOLI ALFREDO PIZZA **17.59**

Marinated Grilled Chicken, Fresh Broccoli, Alfredo Cream Sauce,
Romano Cheese, Mozzarella Cheese, Oregano

THE FLORENTINE Shrimp, Tomato, Garlic, Romano, Olive Oil & Mozzarella **19.79**

ALFREDO PIZZA **18.69**

Sauteed Mushroom, Grilled Chicken, Alfredo Sauce, Tarragon & Mozzarella

NEW! BUFFALO CHICKEN TENDERS **18.69**

Fried Breaded Chicken Tenders, Buffalo Sauce, Mozzarella Cheese,
with 2 Sides, Blue Cheese On Side

NEW! FOUR CHEESE PIZZA **17.59**

Provolone, Romano Mozzarella, Ricotta & Oregano On Top

NEW! PRIMAVERA PIZZA **18.69**

Marinated Grilled Chicken, Caramelized Onion, Romano Cheese, Alfredo Sauce & Mozza

NEW! CAPITAL PIZZA **18.69**

Marinated Grilled Chicken, Artichoke Hearts, Pesto Sauce, Romano Cheese, Mozza



CALZONES

	SMALL 12"	LARGE 16"
MAKE YOUR OWN CALZONE		
SAK & CHEESE CALZONE	13.99	16.99
ed shaved steak, mozzarella cheese	18.69	26.87
SAK BOMB CALZONE	19.79	27.99
ed shaved steak, onion, mushrooms, green peppers & mozzarella cheese	18.69	21.99
FEALLO CHICKEN CALZONE	16.49	21.99
CHICKEN PARM CALZONE		

PIZZA TOPPINGS AVAILABLE AS CALZONE TOPPINGS

SPECIALTY PASTA

CHICKEN BROCCOLI ALFREDO	19.29	PRIMAVERA	18.19
Chicken Tenders Sautéed With Fresh Broccoli, Touch Of Garlic, Butter, Alfredo Sauce Over Curly Pasta		Sautéed Broccoli, Peas, Zucchini & Carrots, Served Over Creamy Sauce Over Curly Pasta	
CHICKEN PESTO	19.29	ABRUZZO	19.29
Chicken Tenders Sautéed With Onion, Shrooms In Pesto Cream Sauce Over Curly Pasta		Chicken Sautéed In Pink Sauce With Carrots, Peas & Broccoli Over Curly Pasta	
AL VEAL PARMIGIANA	19.29	MILANO	18.19
Sautéed Veal Cutlet Topped With Provolone Cheese & Marinara Sauce Over Curly Pasta		Sweet Italian Sausage Sautéed With Red Peppers, Mushrooms & Mild Red Sauce Over Curly Pasta	
LO PARMIGIANA	18.19	SHRIMP SCAMPI	20.39
Sautéed Chicken Cutlet Topped With Provolone Cheese & Marinara Sauce Over Curly Pasta		Sautéed Shrimp & Tomato In Garlic & White Sauce With Lemon Slice Over Linguini	
SPANT PARMIGIANA	18.19	PASTA DEL GIORNO	13.19
Sautéed Eggplant Topped With Provolone Cheese & Marinara Sauce Over Curly Pasta		Linguini Pasta With Chopped Fresh Tomato, Fresh Basil & Garlic	
LO CALABRESE	19.29	BUTTERNUT SQUASH RAVIOLI	19.29
Chicken, Broccoli, White Wine & Garlic Sauce Over Curly Pasta		Fresh spinach, Artichoke, diced tomatoes our special pinky creamy sauce.	
LO CACCIATORE	19.29		
Chicken Tenders Sautéed With Peppers, Onions, Mushrooms In Mild Spicy Marinara Sauce Over Curly Pasta			
LO PICATTA	19.29		
Chicken Tenders Sautéed With Capers, Lemon In White Wine Sauce Over Curly Pasta			
LO MARSALA	19.29		
Chicken Tenders Sautéed With Shrooms In Marsala Sauce Over Curly Pasta			

GOURMET PASTAS

LASAGNA OF THE DAY	18.19
TOASTED RAVIOLI	
WITH CHICKEN PARMIGIANA	19.29
LINGUINI OR CURLY	10.19
With Homemade Marinara Sauce	
PASTA WITH MEATBALLS OR SAUSAGE	16.99
RAVIOLI OR POTATO	14.99

COLD SUBS

1 FOOT SUB	
NORTENDER PROSCIUTTO	11.29
Imported Prosciutto Cuts, Fresh Tomato, Basil, Mozzarella & Seasoning	
ITALIAN	11.29
Imported Italian Cold Cuts, Salami, Mortadella, Provolone & Capicola	
SMOKED TURKEY	11.29
WHITE TUNA FISH	11.19
HAM & CHEESE	11.19
AMERICAN	11.19
Imported Ham, Smoked Turkey, American or Provolone Cheese	



HOT SUBS

1 FOOT SUB	
CHICKEN PARMIGIANA	12.59
Homemade With Tomato Sauce, Provolone & Romano Cheese	
MEATBALL PARMIGIANA	12.59
Homemade With Tomato Sauce, Provolone & Romano Cheese	
EGGPLANT PARMIGIANA	12.59
Homemade With Tomato Sauce, Provolone & Romano Cheese	
REAL VEAL CUTLET PARMIGIANA	13.69
Homemade With Tomato Sauce, Provolone & Romano Cheese	
STEAK & CHEESE	12.22
Extra Lean, Low Fat Shaved Steak	
STEAK BOMB	12.59
Steak With Peppers, Onions, Mushrooms & American Cheese	
STIR FRY CHICKEN	12.59
Onions, Peppers, Mushrooms & Tomato With Grilled Chicken	
SAUSAGE, PEPPERS & ONION	12.59
STEAK TIPS	13.69
CHEESEBURGER SUB	12.59
B.L.T	11.29
BUFFALO CHICKEN	12.59
TENDER SUB	
Lettuce, Tomato & Blue Cheese	
CHICKEN CUTLET SUB	11.99
(The Works Optional)	
TURKEY	11.19
CAESAR CHICKEN	11.29
VEGIES WITH FETA CHEESE	9.99
FALAFEL	11.29

ROLL-UPS



WHOLE WHEAT OR PLAIN, ROLLED IN LAVASH BREAD WITH LETTUCE, TOMATO, RED ONION & RANCH DRESSING

