

K. Delling, ASST.

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**SITE PLAN REVIEW COMMITTEE****MARCH 16, 2011 - Minutes**

A meeting of the Site Plan Review Committee was called to order at 10:00 a.m. in Skaket Meeting Room at the Orleans Town Hall. **Departments Present:** George Meservey (Planning); Mark Budnick (Highway); Bob Canning (Health); Robert Felt (Fire); Brian Harrison (Building); Todd Bunzick (Water); **Absent:** John Jannell (Conservation).

**INFORMAL REVIEW: Orleans Bowling Center, 191 Route 6A**

David Currier described his proposal to put an addition on the laundromat side of the Bowling alley to include new bathrooms, a tavern with a kitchen with the intent to sell beer, wine and finger foods.

**Comments:**

- Fire:** A complete fire suppression system will be required. All cooking facilities will have to comply with all relevant codes with hood and suppression systems. The whole building may have to have a sprinkler system with annual inspections.
- Health:** Food service establishment must meet all State and Federal food codes. A determination must be made whether the septic falls under local or state jurisdiction based on total flow from the site. The property is located in the Limited Business District and would not be exempt from the Nutrient Management Regulations. This is considered to be an increase in flow and would require an upgraded septic system with grease traps and a leaching area. The reserve area must be shown on the Formal Site Plan. Setbacks must be shown from the existing septic system. Applicant may need to seek relief from the Board of Health.
- Water:** The existing water line is old and services the Laundromat and the bowling alley. The water line from Laundromat to bowling alley is private. The two businesses may require separate water lines. There is a gas line located on the right front corner of the property. Space will be required for all of the suppression system equipment. A 6" water main may be required for the correct size sprinkler system. An additional meter may be required. A survey will be needed on the structure. On the formal site plan water lines must show a 5' separation from all other utilities and 10' from sewage lines. The proposal is close to the existing laundromat leaching facilities. Any work in the state road layout will require a State Road Opening Permit due to its location on a state road.
- Highway:** Parking requirements must be reviewed and approved.

- Building:** The building is over 7,500 square feet and triggers MGL-48-26G which requires the whole building to have a sprinkler system. The bowling alley is pre-existing, non-conforming use in the Limited Business District. The addition of a restaurant use would require one or more Special Permits from the Zoning Board of Appeals. Controlled construction will be required as the building is over 3,500 cubic feet. All exterior changes must be reviewed and approved by the Architectural Review Committee. All exterior lighting must conform to the Orleans Lighting bylaw (shielded and pointed downward) and manufacturer tear sheets must be provided for town review and must be shown on the plan. The proposed bathrooms and tavern area must be ADA compliant with grab bars and lower counters. All fixtures must be inspected and approved by the Plumbing Inspector. A fire suppression system will be required as there is over 7,500 square feet of area.
- Planning:** A Professional Engineer or Surveyor must draw up the Formal Site Plan. All utilities must be shown on the Formal Site Plan. A Special Permit from the Zoning Board of Appeals will be required for the creation of more than 2,500 square feet of cumulative commercial space as noted in the Orleans Zoning Bylaws §164-13.tt. Exterior changes must be reviewed and approved by the Architectural Review Committee. 25-year storm drainage must be contained on-site and drainage calculations must be prepared by a Professional Engineer and provided to the town and shown on the Formal Site Plan. Proposed signs must meet all of the criteria of the Orleans Zoning Bylaws §164-35.

*There was a consensus of the Site Plan Review Committee that this application will have to come back for a Formal Site Plan Review.*

#### **INFORMAL REVIEW: Mary Debartolo, 34 Route 6A**

Mary Debartolo explained her proposal for a change of use from a flower shop to a handmade ice cream shop. Debartolo stated no exterior changes are proposed for the building. The proposal includes an expansion of the bathroom and an additional bathroom for employees. The proposal would include a six burner stove for cooking.

#### **Comments:**

- Fire:** Hood systems are required for stoves or burners and are heavily regulated by the State and must conform to all codes. A monitoring system may be considered instead of a sprinkler system. A smoke detection system must be installed.
- Health:** All provisions of the State and Federal food codes and Title 5 sewage codes must be adhered to. Septic system will need to be upgraded since the existing system is only rated for retail. A grease trap will be required. It may be difficult to site an upgraded septic system on a piece of property of this size as well as the obstacle of the 25' setback from the stormwater drainage system. The property is located in the General Business District which would allow for an increase in flow. Applicant must engage an engineer for the sewage disposal issues.
- Water:** No water line issues. The water meter must be accessible at all times.
- Highway:** No Highway Department comments.
- Building:** The proposal for this change of use seems to fall under the use category of a restaurant. The proposal must meet the definition of a regular food establishment, not fast food which is not allowed anywhere in town. Any exterior changes must be reviewed and approved by the Architectural Review Committee. All signs must be reviewed and approved by the Architectural

Review Committee. Businesses are allowed no more than three signs. All exterior lighting must conform to the Orleans Lighting bylaw (shielded and pointed downward) and manufacturer tear sheets must be provided for town review and must be shown on the plan. Adequate striped parking spaces must be provided based on the number of customer seats in the restaurant and must be shown on the Formal Site Plan. Bathrooms must be handicapped accessible with oversight of the Plumbing Inspector on the number of type of fixtures. This project will require a building permit. All counters must be handicapped accessible.

**Planning:** All signs must be reviewed and approved by the Architectural Review Committee. Signs may be located on State property and must be dealt with directly with the State.

*There was a consensus of the Site Plan Review Committee that this application will have to come back for a Formal Site Plan Review.*

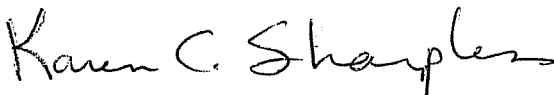
**Approval of Minutes: March 2, 2011**

**MOTION:** On a motion by **Mark Budnick**, seconded by **Brian Harrison**, the Committee voted to approve the minutes of March 2, 2011.

**VOTE: 4-0-2 The motion passed by a majority.** *(Bob Canning and Bob Felt abstained)*

The meeting adjourned at **10:35 a.m.**

Respectfully submitted:



Karen C. Sharpless  
Recording Secretary