

Re: Stone Bank restaurant questions

samdunn@rcn.com

Fri 6/3/2022 1:46 PM

To: Alex Elvin <elvin@mvcommission.org>;

Cc: Adam Turner <turner@mvcommission.org>; kurt <kurt@fraseres.com>; Patrick Lyons <ptl@lyonsgroup.com>;

📎 6 attachments

Typical 96 Gallon Tote.jpg; Drainage Letter.pdf; Downspout Detail.jpg; Schematic Drainage Plan.docx; Taqueria Planting.jpg; Drainage Map_Areas.pdf;

Alex and Adam,

Please see attachments and comments below **in red**.

Sam

From: "Alex Elvin" <elvin@mvcommission.org>

To: "samdunn" <samdunn@rcn.com>

Cc: "turner" <turner@mvcommission.org>

Sent: Friday, May 13, 2022 2:40:07 PM

Subject: Stone Bank restaurant questions

Hi Sam,

Please see below for a list of staff questions related to the Stone Bank restaurant proposal. Also, all plans (including those shown in the revised project narrative) need to be stamped and dated and provided as a separate PDF.

1. What approvals have been granted for the stormwater plan? This is stated in the project narrative. **The MVC and the Planning Board approved the overall project with a direct percolation plan designed by Kent Healy. However in connection with the Taqueria the Planning Board asked for more detail. We provided that in the form of an engineer's letter and several sketches, which are attached to this email.**
2. The hours of operation stated in the narrative and the traffic plan are not the same. Please clarify. **This is incorrect. The hours in both documents are 11:30 AM to 10:30 PM seven days a week. Perhaps the confusion comes from the maximum winter take-out-only hours stated in the narrative of 11:30 AM-1:30 PM and 5:00 PM-9:00 PM. I do not believe that traffic study addresses winter hours**

3. Clarify how the traffic study accounts for summer vs off-season traffic. The traffic engineer, Kurt Fraser, will have to answer this. He appeared at a Planning Board hearing and answered a number of questions and he will do the same for MVC. I am copying him here and asking that he appear at the LUPC on June 27.
4. Provide a grading plan or grading narrative for the project site, indicating current and proposed grades. The short answer is that this part of the site has very little gradient and that will not change. The site layout indicates numerous spot grades. These show that the pedestrian ways have a maximum gradient of 5% sloping up from both Union Street and the ferry parking lot. The area in front of building F is generally level.
5. Will any housing be provided to employees? Mr. Lyons already provides two rental house for employees of Back Door Donuts. He plans to achieve economies of scale between the two businesses by having employees work at one or the other, depending on demand. Some, but not all, of the Taqueria employees will be able to live in the existing rental accommodation. Mr Lyons plans to employ students and other local islanders in the business where possible. And, since he is a summer resident himself with college age children he plans to employ off-island family acquaintances who will live in the family house in Chilmark.
6. Provide cut sheet or photo of the proposed totes. See attached.
7. How long is each waitstaff and bartender shift, and will those employees be outside their entire shift? The Taqueria will be operated with a single daily shift. waitstaff and bartenders will arrive around 11:30 in the morning and leave at around 10:30 in the evening, with a two hour break in the afternoon.

We have penciled in the LUPC meeting for Monday, June 27, which would be the earliest possible date. I understand from your recent emails the LUPC is actually June 20.

I will be away until May 30, but if you have any questions before then, please contact Adam.

Thanks,

Alex

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