

From Sam Dunn
Email received 9/5/2022

Cheryl,

I met with Peter and Nancy Stam regarding concerns expressed in their letter to the Planning Board of July 20. Mr Stam is copied above. There were four issues - vermin control, lighting and privacy, noise and odor.

Vermin Control. The condominium will have a vermin control program in place for the entire property.

Lighting and Privacy. Only the portion of the restaurant east of the drive-through canopy is visible from the Stam property. In this section we will install planting to ensure that customers and lighting will not be visible from the ground floor of the Stam residence.

Noise. Since the beginning of the permitting process we have consistently agreed to a closing time of 10:30 PM. This is in lockstep with Salvatore's policy. Arguably noise from Savatore's patio is more easily heard by the Stams because most of the Taqueria is shielded by the bank annex building.

Odor. The Stams have asked for scrubbers in the hood exhaust system to control cooking odor. The Stams raised this with me back in June. I subsequently had discussions with East Coast Fire and Ventilation and learned what a major undertaking this would be. The price tag was around \$50,000. An extra 4' of headroom would be required in the kitchen or, alternatively, a large rooftop structure. In addition it would trigger costly semi-annual maintenance to replace the charcoal filters. None of these actions seem reasonable in exchange for the minimal affect that might realized. I emphasized this to the Stams, pointing out that there were already multiple kitchen exhausts in the vicinity, which is normal in business districts.

Sam