

Zoning Board of Appeals

From: Joe Tierney <inspect@westtisbury-ma.gov>
Sent: Friday, February 5, 2021 2:24 PM
To: Zoning Board of Appeals
Subject: RE: Letter to BOH

Pam,

The town administrator has indicated this is allowable as long as the applicant does not supply the alcohol.

Joe

From: Zoning Board of Appeals [mailto:zba@westtisbury-ma.gov]
Sent: Friday, February 5, 2021 10:17 AM
To: Joe Tierney
Subject: RE: Letter to BOH

Thanks Joe...standing by.

Pam Thors, West Tisbury Zoning Board Administrator

From: Joe Tierney [mailto:inspect@westtisbury-ma.gov]
Sent: Friday, February 5, 2021 8:09 AM
To: Leila Gardner
Cc: zba@westtisbury-ma.gov
Subject: RE: Letter to BOH

Leila,

Fyi- I spoke with my town administrator today and she is unsure whether you would be able to operate, Based in West Tisbury, due to the alcohol component. West Tisbury is only allowed beer and wine. She is going to check in with the ABCC on it. I did forward the below to her for review. Just don't want you to get too far if this can't be approved.

I will update you as soon as I am here back.

Joe

From: Leila Gardner [mailto:leilagardner77@gmail.com]
Sent: Thursday, January 28, 2021 2:58 PM
To: Joe Tierney
Subject: Letter to BOH

Nature of business:

My intention is to create a mobile bartending service for weddings and other private events. I plan to offer interesting and exciting beverage options to clients, served from a renovated vintage horse trailer. With the constant growth in the wedding industry here on Martha's Vineyard as well as the increasing desire for small and intimate social gatherings I believe this business will fit into an already existing niche in this community. I would also like to have the option of selling fresh juices and other beverages at local farmers markets and other 'pop ups' held by private parties.

Logistics:

Although I will be serving alcoholic beverages, I do not intend to ever sell or provide alcohol. As is standard for most catered events here on the vineyard, all alcohol must be provided and delivered to the site by the host. My service will include the rental of my trailer, bartending services, and

the option of juices/mixers that I will prepare. Juices and other beverages will be prepared in a commercial kitchen using restaurant grade tools and containers. Beverages will be transported to events using high quality coolers, with ServSafe food management regulations being carefully followed. All containers, serving utensils and glassware will be either rented from a reputable party equipment rental company or purchased from a restaurant supply company and stored safely at said commercial kitchen.

The Trailer:

The trailer has been stripped completely of all material that is not structurally integral. I have replaced the flooring, installed new interior wood walls and ceilings, removed and treated rust and repainted the entire exterior. I am in the process of installing shelving for glassware, a window and awning for service, and countertop to house both a sink and a tap tower for draught beer. The draught tower, CO2 tank, keg cooler and all draught accessories were purchased from a company that regularly supplies restaurants. The stainless steel sink was also purchased from a restaurant supply company and will be powered by a foot pump. The water storage containers are made with food-safe materials and will sit under the counter. Each container will be clearly and respectively labeled as 'clean water' (5 gallon) which will supply the sink and 'grey water' (10 gallon) which will collect all liquid that comes through both drains. The bar itself will be a removable feature that is inserted before service and removed before closing the awning. All products used to finish countertops and shelves are non-toxic and will have cured for the appropriate amount of time prior to use.

Location:

While the primary location of the business will be my home, this is only where the trailer will be kept, documents will be stored and where I will plan most events from. I do not plan on installing any signage or altering the property in any significant way to accommodate my business. There will be no increased traffic to my property nor will I be using the property to host events. As I stated, I'll be renting commercial kitchen space to be used for all food prep. The trailer is currently being kept in a Shelter Logic Garage.

Management:

I will be the owner, manager and initially the sole employee of this business. If the business grows and I decide to hire help, all employees will be required to take the ServSafe Food Handler Course, as well as the TIPS certification prior to beginning work.

Qualifications and Licensing:

I've completed the ServSafe Food Management Course, as well as the TIPS On Site Alcohol Training Course. I will be purchasing liability insurance through FLIP. I've worked in many facets of the catering industry here on the Vineyard for years. My experience includes bartending, serving, food prep, on site cooking, event management and rental equipment staging. I believe that with the experience I have in this industry I will be able to conduct this business in a safe and secure manor.

I understand that this business does not fall into any conventional category, and want to be sure to go about this in a way that ensures both physical and legal safety for my clients, myself, and the guests I serve. I'm looking forward to hearing what you have to say about these plans, and working to correct any potential issues and amend any oversights.