



**GARDINER CITY COUNCIL
AGENDA ITEM INFORMATION SHEET**



Meeting Date	05/12/2021	Department	City Clerk
Agenda Item	4.a) Consideration of an application to renew a license for Roving/On Wheels/ Lunch Wagon (Wagon) for Backyard Dogs and Catering		
Est. Cost			

Background Information	This is a renewal application for the local Backyard Dogs and Catering renewal for Roving/On Wheels/ Lunch Wagon (Wagon).		
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Requested Action	"I move to renew the Backyard Dogs and Catering application for Roving/On Wheels/ Lunch Wagon (Wagon)."
City Manager and/or Finance Review	Acting City Manager recommends the above motion.
Council Vote/ Action Taken	
Departmental Follow-Up	

City Clerk Use Only	1 st Reading _____	Advertised _____	EFFECTIVE DATE _____
	2 nd Reading _____	Advertised _____ w/in 15 Days	
	Final to Dept _____	Updated Book _____	Online _____



**APPLICATION FOR A
LICENSE/BUSINESS/EVENT**

Date Received in Office 4/29/2011
 Received by: K. Cutler
 Office Amount Received \$100
 Approved _____ Denied _____

Business Name	Backyard Dogs and Catering
Business Location	2 Hillcrest St Gardiner ME
Business Mailing Address	As above
Owner Name	Aaron Koss
Mailing Address (if different)	
Phone Number	207-740-4748
Business Number	As above
Type of Business	Hot Dog Cart
Description of Business (attach paper if necessary)	Selling hot dogs, chips, drinks from a Food Cart

Type of License Being Applied for:

(check all that apply)

	Doing Business As (One-time Registration)	\$10	
	Special Event - Exhibitions & Shows (Minor)	\$50	
C	Special Event - Exhibitions & Shows (Major)	\$100	
	Street Sellers (Annual)	\$50	
	Street Sellers (Per Event)	\$20	
	Street Sellers (Farmer's Market) (Annual)	\$10	
C	Junkyards (<100 ft highway) (Annual)	\$200	
C	Junkyards (>100 ft highway) (Annual)	\$50	
C	Automobile Recycling Business (5-year)	\$250	
	Other	\$	
C	Victualers License to Sell Food (Annual)	\$50	
C	Victualers License - One Day (Festival)	\$25	
C	Victualers Non-profit License to sell food (Annual)	\$10	
C	Roving/On Wheels/Lunch Wagon (Annual)	\$100	✓
C	Roving/On Wheels/Lunch Wagon (Non-profit)	\$10	
C	Roving/On Wheels/Lunch Wagon (3-Day)	\$25	
C	Taxicabs/Vehicles for Hire	\$50	
	Sales (Special, OOB, etc) (Per Event/Sale)	\$25	
	Beano/Bingo/Games of Chance/Pinball Machines (Annual)	\$10	
	Shooting Galleries/Pool Hall/Bowling Alley (Annual)	\$50	
C	Pawn (Annual)	\$50	
C	Tavern Keeper (Annual)	\$25	
C	Liquor/Bottle Club (1-50 seats) (Annual)	\$75	
C	Liquor/Bottle Club (51-100 seats) (Annual)	\$100	
C	Liquor/Bottle Club (101+ seats) (Annual)	\$150	
C	Catering Off-Premises (Liquor is served) (per event)	\$10	
C	Entertainment/Special Amusement License (Annual)	\$75	
C	Outside Consumption Permit (Annual)	\$25	

Please send application and payment (payable to City of Gardiner) to:
 City Clerk's Office, 6 Church Street, Gardiner, ME 04345

State of Maine

DEPARTMENT OF HEALTH AND HUMAN SERVICES

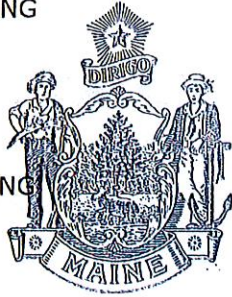
EST ID: 26772

EATING PLACE - MOBILE

BACKYARD DOGS AND CATERING
2 HILLCREST ST
GARDINER ME 04345

EXPIRES: 03/09/2022

FEE: \$200.00



KOSS, AARON
BACKYARD DOGS AND CATERING
2 HILLCREST ST
GARDINER ME 04345

Jeanne A. Lombard

Commissioner

NON-TRANSFERABLE

STATE OF MAINE MAINE REVENUE SERVICES RESALE CERTIFICATE



THIS CERTIFICATE IS VALID

MAY 01 2020 THRU DECEMBER 31 2023

<u>Business Name and Location Address</u>	<u>Certificate Number</u>	<u>Business Type</u>
KOSS AARON J D/B/A BACKYARD DOGS AND CATERI 2 HILLCREST ST GARDINER ME 04345-1816	1206939	PREP FOOD

This is to certify that the above named business is authorized to purchase during the period indicated on this certificate: (1) tangible personal property to be resold in the form of tangible personal property, or (2) a taxable service to be resold as the same taxable service. This certificate cannot be reassigned or transferred and can only be used by the above business or its authorized employees. This certificate is void if the business has ceased operating or if the certificate has been altered.

The above named business certifies that the following is being purchased in the ordinary course of business for resale as provided above.

Presented to: _____ (Insert name of seller on photocopy) (date) Presented by: _____ Authorized Signature (purchaser) (date)



**STATE OF MAINE
MAINE REVENUE SERVICES**

THIS REGISTRATION CERTIFICATE FOR A

RETAILER

is issued under the provisions of MRSA, Title 36, Part 3, §1754-B to:

KOSS AARON J
D/B/A BACKYARD DOGS AND CATERI
2 HILLCREST ST
GARDINER, ME 04345-1816

Registration Number: 1206939

Date Issued: MAY 01 2020

Business Code: 019
Filing Frequency: MONTHLY



ServSafe® CERTIFICATION

AARON KOSS

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

12/7/2016
CERTIFICATE NUMBER

5383
EXAM FORM NUMBER

5/11/2018
DATE OF EXAMINATION

5/11/2023
DATE OF EXPIRATION

Local laws apply. Check with your state regulatory agency for recertification requirements.



#0555

Sheron G. Brown
Executive Vice President, National Restaurant Association Solutions



In accordance with Minimum Labor Government 200, Executive ADMA (008-2013) regulations, 2, Secretary, SZP
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17210811

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.



RECORD OF TRAINING

This **Record of Training** is awarded to

Aaron Koss

Congratulations! You have completed
ServSafe Delivery:
COVID-19 Precautions

April 07, 2020

Issue Date

National Restaurant Association
233 S. Wacker Drive, Suite 3600
Chicago, IL 60606-6383



Aaron Koss
Backyard Dogs and Catering

Gardiner COVID-19 Prevention Checklist –

Please read each category carefully. Please fill in the comment section on how you plan to adhere to the guidelines. Please initial to acknowledge each section. If you have any questions please reach out to contacts listed on the last page.

A) Gathering Limits

1. The number of individuals that can gather in a shared space must not exceed the limit established by the latest relevant Executive Order from the Office of the Governor.
2. People in a shared space must be able to maintain 6 feet of physical distance. If a space cannot accommodate individuals maintaining 6 feet of physical distance, further restrict the number of individuals allowed in that space beyond the limits established by Executive Order.



Initial

Comments: My business is outside and I will have cones posted 6 feet apart for waiting in line. Customers then drive away or sit on a bench

B) Masks

1. Require individuals at your event to wear a mask, per CDC recommendations and pertinent Executive Orders from the Office of the Governor. Patrons and staff should be advised to:
 1. Wear a mask correctly and consistently for the best protection. Information about proper use of masks is available from the US CDC.
 2. Change your mask if it becomes wet or soiled.
 3. During unmasked activities such as communal eating and drinking additional mitigation strategies must be in place, such as physical distancing and increased ventilation.
 4. The degree to which face shields and other personal protective equipment are recommended is based on proximity and duration of contact. Please see industry specific guidance for additional information.



AW Initial

Comments: I am outside with plenty of space and it is only myself. I will have a mask on

C) Physical Distancing

1. Strongly suggest individuals at your event to maintain 6 feet of physical distance from individuals who are not part of their household group or travel party.
2. Adjust seating in common areas to promote physical distancing practices.

AW Initial

Comments: I will have cones set 6 feet apart for the line. Since I'm outdoors, customers will most likely sit at a bench or leave the area

D) Hand Hygiene

1. Good hand hygiene prevents spread of disease. The best hand hygiene is frequent handwashing.
2. Provide hand sanitizer.

AW Initial

Comments: My cart has 4 sinks for myself and I can provide sanitizer for customers

E) Contact Tracing

1. Contact tracing is a fundamental public health activity that involves working with an individual who has been diagnosed with an infectious disease to identify and provide support to people who may have been infected through exposure to the infected person. To facilitate contact tracing by the Maine CDC, certain establishments should maintain a record of information about visitors, including one customer's name and contact information per party, the date they were in the



establishment, and the staff who had direct, prolonged interaction with them. Establishments/Events must maintain records for at least 21 days. Review industry specific guidance to determine if your establishment should collect this information.

1. Based on current scientific knowledge, a close contact is someone who was within 6 feet of an infected person for a total of 15 minutes or more starting from 48 hours before illness onset until the time the patient is isolated. An individual is also considered a close contact if they provided care at home to someone who is sick with COVID-19, had direct physical contact with the person (hugged or kissed them), shared eating or drinking utensils, or if the person sneezed, coughed, or somehow got respiratory droplets on them.

 Initial

Comments: *I will speak with code enforcement to see if I need to do this since I'm one guy operation outside.*

F) Barriers

1. Consider installing non-porous physical barriers such as partitions or plexiglass barriers to protect visitors and staff. Barriers should be placed at visitor information desks, service counters, and other similar locations where it is not possible to maintain a minimum of 6 feet of physical distance.
2. Limit activities that require staff and/or visitors to enter within 6 feet of another person, regardless of whether physical barriers are installed.

 Initial

Comments: *I can look into physical barrier, although just having 1 person at the service table at a time may work like last year.*

G) Limiting Use of Shared Objects

1. Promote "contactless" payment options (e.g., online payments, pay by phone options, RFID credit and debit cards, Apple Pay, Google Pay, etc.).
2. Use digital rather than paper formats to the greatest extent practicable (e.g., electronic tickets and receipts). If applicable, consider implementing digital waivers for guests to review and sign prior to arriving.
3. Suspend "self-service" food stations and self-serve "tester" food or personal care products taken from a common container.



4. Consider restricting the use of water fountains to refill only with instruction for visitors to wash hands after use.

 Initial

Comments: I am a full service operation and accept cashless payments

H) Cleaning and Disinfection

1. Hand hygiene is perhaps the most important aspect of cleaning and disinfection. Ensure adequate supplies (e.g., soap, paper towels, hand sanitizer, tissue) to support healthy hygiene practices and cleaning and disinfection procedures.
2. Focus cleaning and disinfection efforts on routine cleaning of frequently touched objects.
3. Any items rented by patrons must be cleaned and disinfected between uses. Staff who handle customer items must clean hands after contact with items.
4. Review US CDC cleaning and disinfecting guidance.

 Initial

Comments: I have bleach solution, hand sanitizer, and hand soap.

I) Screening

1. People should stay at home if they are sick.
 1. Use an electronic or app-based self-screening form, such as the Coronavirus Self-Checker available on the US CDC's.
 2. Self-screen using the following questions:
 1. Do you feel ill or have you been caring for someone who is ill?
 2. In the past two weeks, have you been exposed to anyone who tested positive for COVID-19?



AW Initial

Comments: I can ask the questions or have a sign that says to stay home if ill. Once again, I will be outdoors.

J) In Case of Illness

1. Know the signs and symptoms of COVID-19. Know what to do if staff or event goers become symptomatic at the event.
2. Require people to stay home and notify the event administrators when sick
3. When someone starts to feels ill:
 1. Instruct them to not come to the event with symptoms of COVID-like illness.
 2. Symptoms may appear 2-14 days after exposure to the virus.
 - People with these symptoms or combinations of symptoms may have COVID-19:
 - Cough
 - Shortness of breath or difficulty breathing
 - Or at least two of these symptoms:
 - Fever
 - Chills
 - Repeated shaking with chills
 - Muscle pain
 - Headache
 - Sore throat
 - New loss of taste or smell
4. When someone becomes ill at your event:
 1. Have a plan for a room or space where the individual can be isolated until transferred to home or health care facility and provided a mask, if available and tolerated.
 2. Encourage the individual to call their health care provider and get tested for COVID-19, if appropriate.
 3. Is the individual needs urgent medical attention (e.g., if individual is having difficulty breathing), call 911.
5. Call 2-1-1 if you have further questions about COVID-19.

AW Initial

Comments: I will not have such "room" since I am outside in public space. I will do what I can to ensure the safety of others

Alisha Ballard

From: Tracey Desjardins
Sent: Wednesday, May 5, 2021 7:12 AM
To: Alisha Ballard; Anne Davis; Kristopher McNeill; Jim Toman; Jerry Douglass; Rick Sieberg
Subject: RE: Backyard Dogs and Catering Cart License renewal

No issues with EDD

Tracey K. Desjardins

Economic Development Director/Planning

6 Church Street

Gardiner, ME 04345

Office: 207-582-4200 Cell: 207-242-1907 Fax: 207-582-6895

e: tdesjardins@gardinermaine.com

w: www.gardinermaine.com

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From: Alisha Ballard <ABallard@gardinermaine.com>
Sent: Tuesday, May 4, 2021 3:07 PM
To: Anne Davis <ADavis@gardinermaine.com>; Tracey Desjardins <TDesjardins@gardinermaine.com>; Kristopher McNeill <kmcneill@gardinermaine.com>; Jim Toman <JToman@gardinermaine.com>; Jerry Douglass <JDouglass@gardinermaine.com>; Rick Sieberg <rick.sieberg@gardinermaine.com>
Subject: Backyard Dogs and Catering Cart License renewal

Good Afternoon Everyone,

I have attached a License renewal for Backyard dogs and Catering.

Thank you,

Alisha Ballard

City Clerk / Registrar of Voters

6 Church Street,

Gardiner Maine 04345

P: 207-582-4200

F: 207-528-6895

E: aballard@gardinermaine.com

Alisha Ballard

From: Jim Toman
Sent: Tuesday, May 4, 2021 4:00 PM
To: Alisha Ballard
Subject: RE: Backyard Dogs and Catering Cart License renewal

PD has no concerns with renewal

From: Alisha Ballard <ABallard@gardinermaine.com>
Sent: Tuesday, May 4, 2021 3:07 PM
To: Anne Davis <ADavis@gardinermaine.com>; Tracey Desjardins <TDesjardins@gardinermaine.com>; Kristopher McNeill <kmcneill@gardinermaine.com>; Jim Toman <JToman@gardinermaine.com>; Jerry Douglass <JDouglass@gardinermaine.com>; Rick Sieberg <rick.sieberg@gardinermaine.com>
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E: aballard@gardinermaine.com

Alisha Ballard

From: Kristopher McNeill
Sent: Tuesday, May 4, 2021 3:26 PM
To: Alisha Ballard; Anne Davis; Tracey Desjardins; Jim Toman; Jerry Douglass; Rick Sieberg
Subject: RE: Backyard Dogs and Catering Cart License renewal

No issues Alisha

From: Alisha Ballard <ABallard@gardinermaine.com>
Sent: Tuesday, May 4, 2021 3:07 PM
To: Anne Davis <ADavis@gardinermaine.com>; Tracey Desjardins <TDesjardins@gardinermaine.com>; Kristopher McNeill <kmcneill@gardinermaine.com>; Jim Toman <JToman@gardinermaine.com>; Jerry Douglass <JDouglass@gardinermaine.com>; Rick Sieberg <rick.sieberg@gardinermaine.com>
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Gardiner Maine 04345

P: 207-582-4200

F: 207-528-6895

E: aballard@gardinermaine.com

Alisha Ballard

From: Jerry Douglass
Sent: Tuesday, May 4, 2021 3:17 PM
To: Alisha Ballard; Anne Davis; Tracey Desjardins; Kristopher McNeill; Jim Toman; Rick Sieberg
Subject: RE: Backyard Dogs and Catering Cart License renewal

No issues with PWD....

Thanks

Jerry

Jerry Douglass, PWD
City of Gardiner
6 Church Street, 04345
207-504-2234
jdouglass@gardinermaine.com

From: Alisha Ballard <ABallard@gardinermaine.com>
Sent: Tuesday, May 4, 2021 3:07 PM
To: Anne Davis <ADavis@gardinermaine.com>; Tracey Desjardins <TDesjardins@gardinermaine.com>; Kristopher McNeill <kmcneill@gardinermaine.com>; Jim Toman <JToman@gardinermaine.com>; Jerry Douglass <JDouglass@gardinermaine.com>; Rick Sieberg <rick.sieberg@gardinermaine.com>
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Alisha Ballard

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6 Church Street,
Gardiner Maine 04345
P: 207-582-4200
F: 207-528-6895
E: aballard@gardinermaine.com

Alisha Ballard

From: Rick Sieberg
Sent: Tuesday, May 4, 2021 3:13 PM
To: Alisha Ballard
Subject: RE: Backyard Dogs and Catering Cart License renewal

I do not see any problems for the Fire Department.

Rick Sieberg
Fire Chief | City of Gardiner
6 Church Street
Gardiner, ME 04345
C: 207-620-0217
p: 207-582-4535
e: rick.sieberg@gardinermaine.com

From: Alisha Ballard <ABallard@gardinermaine.com>
Sent: Tuesday, May 4, 2021 3:07 PM
To: Anne Davis <ADavis@gardinermaine.com>; Tracey Desjardins <TDesjardins@gardinermaine.com>; Kristopher McNeill <kmcneill@gardinermaine.com>; Jim Toman <JToman@gardinermaine.com>; Jerry Douglass <JDouglass@gardinermaine.com>; Rick Sieberg <rick.sieberg@gardinermaine.com>
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F: 207-528-6895
E: aballard@gardinermaine.com