

The Mechanicville Zoning/Planning Board held a meeting at the Mechanicville Public Works Building, 4 Industrial Park Road, Mechanicville, New York on March 1, 2016. Frank Scirocco opened the meeting at..

Roll Call:	Frank Scirocco	- present
	Robert Chase	- present
	Richard Delaney	- present
	Anthony Fiacco	- absent
	Keith Johnson	- absent
	Ed Morcone	- present
	Adelynn Waldie	- present
	Sam Carabis	- present

Frank Scirocco: Has everyone had a chance to read the minutes from the last meeting? Is there a motion to approve?

Motion made by Richard Delaney

Seconded by: Addy Waldie

All in Favor: Ayes: 6

Frank Scirocco: On tonight's agenda we have, Ann Marie Mone, 40 Brickyard Road, to operate a beauty salon and offering services such as nail, hair and skin care, located at 85 North Main Street. Do you have your notices that you sent out to your neighbors?

Ann Marie Mone: I have the receipts that I sent them.

Frank Scirocco: For the record she has all her returned receipts, the neighbors were all notified. Tell us what you would like to do.

Ann Marie Mone: I would like to open a beauty salon and provide hair and nail services to the community.

Frank Scirocco: Can you tell me what was there before.

Ann Marie Mone: It was a store, I think a consignment shop and prior to that I think there was a salon there.

Frank Scirocco: So it was a beauty salon and then a consignment shop and now it will be a beauty salon again. Your parking is going to be on the street?

Ann Marie Mone: Yes

Frank Scirocco: You are going to take your own trash home?

Ann Marie Mone: Yes

Frank Scirocco: Your hours are 5-9, Saturday 9-5, 3 employees; we have an attachment of a floor layout. Does anyone else have any questions?

Ed Morcone: You are not doing any kind of tanning there correct?

Ann Marie Mone: No

Bob Chase: No I looked this over before and I am all set with it.

Addy Waldie: No I don't have additional questions?

Sam Carabis: Exit signs? Are there exit signs from the building in case there is an emergency? Where to exit and so forth and the lights are working on the signs?

Ann Marie Mone: Yes I have them.

Richard Delaney: There is parking for 3 spaces in front of the building do you see any problem while the bridge construction is going on?

Ann Marie Mone: Yes, a little bit, I talked with Mr. Holland and he didn't think it would be a problem. Right now the construction has been seized until spring but they said I shouldn't have a problem with that.

Richard Delaney: You said there is a deck on the back of the building; again will the bridge construction affect that at all?

Ann Marie Mone: No I don't think so. I was a little worried about the fact that kids got through the gate but the gate belongs to Bucciero's I talked to the insurance company they said the best thing to do is put some no trespassing signs up and I did that.

Richard Delaney: I did look at the building and the windows look nice, it is nice to see them decorated.

Ann Marie Mone: Thank you very much.

Frank Scirocco: If you are approved how soon would you open?

Ann Marie Mone: I am opened, actually they said I could. I asked Mr. Holland and he said to go ahead it was ok. I have minimized my activity pending this meeting.

Sam Carabis: Do you have a lease agreement with the owners of the building?

Ann Marie Mone: I own the building. I bought the building?

Sam Carabis: Do you insurance?

Ann Marie Mone: Yes, I have insurance through State Farm.

Frank Scirocco: I am going to close this part of the hearing, I am going to open it to the general public, if there is anyone in here to speak in favor or against you need to stand up, state your name, keep your comments as brief as possible.

Mayor Dennis Baker: I am not speaking for either side but, I just want you to know that the parking will be fine in front of there. She will have 3 spaces; the construction has not been parking over there so I think she will be fine.

Frank Scirocco: Anyone else? If there isn't anyone else I will close that part of the hearing.

Do we have a motion to approve the site plan as submitted?

Motion made by: Bob Chase

Seconded by: Adelynnne Waldie

Call for vote:

Bob Chase	-	Yes
Richard Delaney	-	Yes
Ed Morcone	-	Yes
Adelynnne Waldie	-	Yes
Sam Carabis	-	Yes
Frank Scirocco	-	Yes

Frank Scirocco: Site plan is approved. Continue to operate.

Sam Carabis: Welcome to Mechanicville

Ann Marie Mone: Thank you all very much.

Frank Scirocco: Next on the agenda; Devendra Nathawat, Florida Avenue, Amsterdam, New York to operate Lucky's Wines & Spirits, 138 South Central Avenue, Mechanicville. Sir, do you have the certified mail receipts? Let the record show we have all the certified mail receipts submitted. Would you like to tell us what you would like to do?

Devendra Nathawat: It is an empty building for the last year so we need permission from the planning board to put a liquor store there. It was a liquor store before.

Frank Scirocco: Previously it was a liquor store, it has been closed for a little over a year, you want to open a new liquor store from 9 A.M. to 9:30, 3 employees, and you are going to have a rented commercial trash box. I know the area and there is parking. Any Questions?

Bob Chase: No since it was a liquor store before I see no problem.

Edward Morcone: Same here I am familiar with the old store.

Addy Waldie: You said you were going to have rental trash, is it on the diagram? Is it in the back of the building or on the side of the building?

Devendra Nathawat: It is on the side of the building.

Sam Carabis: It was a liquor store before so it is a good fit.

Richard Delaney: You mentioned the trash box. Is that a dumpster?

John Fortune: Next to the building there are stairs it would go next to the stairs along the side of the building. It will be a rolling dumpster, not like the square boxes, you would roll it out and dump it.

Richard Delaney: How often would it be emptied?

Devendra Nathawat: Every two weeks is the plan right now. It will mostly be cardboard.

Richard Delaney: How is the lighting? Do you have spot lights?

John Fortune: There are spot lights across the front that can be used as well as a lighted sign. It is up to owner as to whether they want to turn the lights on.

Richard Delaney: I noticed you have a lot of window space to you intend to put displays in that window space?

Devendra Nathawat: I definitely plan to put displays in the windows and signs for different wines and liquor.

Richard Delaney: What would the sign itself for the store be like?

Devendra Nathawat: One we will put on the top above the door it will be electric.

John Fortune: There is one currently there on a timer so the only think he would have to do is replace it with his logo.

Richard Delaney: There are two doors there I am assuming you are only using one door is that correct?

Devendra Nathawat: I will use one door the other door will be closed and used for emergencies only.

Ed Morcone: You already own a business in Amsterdam and it has been a going business for a year or so?

Devendra Nathawat: It has been 5 years.

Bob Chase: This was presented very well.

Frank Scirocco: I will open it up for comment. Is there anyone here to speak in favor for or against?

David Hicks: 241 First Avenue, the people that were there before had a robbery, I don't know if it was ever rectified to the point where they had control from then

on. I think it has been broken into a few times. Has it been upgraded to the point to cause less headaches?

Frank Scirocco: I am going to ask the owner of the building. Has the security on the building been updated?

John Fortune: The security is up to the people that work there but, they do have a security system in there. There are cameras there whether they use the cameras is up to their discretion. As far as someone breaking into the building, I don't know of any case of that happening. There is a security system that is there.

Frank Scirocco: I will close that part of the hearing. I am going to ask the board if they have any issues with the security on the building? Any questions?

Sam Carabis: How many employees will be working at one time there?

Devendra Nathawat: We are actually paying 2 right now and down the road we will hire another one depending on how the business goes.

Frank Scirocco? Is there any other questions?

Do we have a motion to accept the site plan as submitted?

Motion made by: Richard Delaney

Seconded by: Sam Carabis

Call for vote:

Bob Chase	-	Yes
Richard Delaney	-	Yes
Ed Morcone	-	Yes
Adelynn Waldie	-	Yes
Sam Carabis	-	Yes
Frank Scirocco	-	Yes

Sam Carabis: Welcome to Mechanicville

Frank Scirocco: Next on the agenda is Angelo Rosse, 222 North 2nd Avenue, Mechanicville, NY, to offer emergency supplies to residents, at 44 North Main Street, Mechanicville, NY. As I did at the last meeting, I have to recuse myself and Addy Waldie will be chairing the remainder of this meeting.

Addy Waldie: Do you have your sets of plans and your receipts from the mailings?

Frank Scirocco: Let the record show we have received all the receipts.

Addy Waldie: Bob would you like to go first for questions?

Bob Chase: My first question is... What exactly are you starting here? I know what it says here, what do you say it is?

Angelo Rosse: What does it say?

Bob Chase: Emergency supplies to residents of Mechanicville/Stillwater, food, toiletries, etc.

Angelo Rosse: Toothpaste, soap, etc.

Bob Chase: So where do the hot meals come from?

Angelo Rosse: The hot meals, right now, we are taking off the table because there was some discussion, apparently, with the Department of Health allegedly saying that we are not authorized to do hot meals. So for now until I can get clarification from them in writing, you can go to code 14-1184, says we are exempt as a charitable organization for one day a week. In the interest of moving this forward we are just going to take this off the table until we can satisfy everyone to get them to put it in writing. I will meet with them, I will show them the regulations and it should be resolved.

Bob Chase: I have a lot more questions but, I would not be prepared to move on this until he gets better information.

Angelo Rosse: Better information such as?

Bob Chase: Bring me something from the Department of Health. I can show you exactly what you need.

Angelo Rosse: For what? No, no forget about the hot meals, I said it is off the table.

Bob Chase: Yes but, you are going to bring it up later on.

Angelo Rosse: I said forget about it. Instead of attempting to divide try to unite what I am doing, and what you have done is you brought up some things last week late were really kosher. So if you are attempting to divide it is not going to work try to assist me verse trying to divide what I am doing. You are trying to knit pick as to, you stated earlier, I know what it says but tell me what you are going to do. It doesn't make sense.

Bob Chase: Before this wasn't on the table, the food preparation, it wasn't listed in here. It is not listed in here it is not part of your application. You sprung that on us last month.

Angelo Rosse: I didn't spring anything on you, number 1, and number 2

Bob Chase: We only have to go by what is written here.

Addy Waldie: Is it sealed toiletries? Is it all sealed?

Angelo Rosse: Correct, the code does allow you to provide sealed items.

Addy Waldie: So pantry type sealed items. Sealed pantry items and toothpaste, soap and other emergency stuff, correct?

Angelo Rosse: Toothbrushes, deodorant, dental floss, anything along that line that is what etc. means.

Addy Waldie: Bob do you have any more questions?

Bob Chase: I will reserve my time for questions.

Addy Waldie: If you could just for the record, and also Ed was not here last week, explain your hours of operation, and your mission and vision for the site.

Angelo Rosse: The hours of operation are going to be Noon to 3 on Saturday and we are going to be assisting the residents of Mechanicville and Stillwater only with emergency supplies. They have a food pantry and there are a lot of people I help right now that are not aware that there is a food pantry. Or, they run out of food and I need to give them a couple days' worth of food and I have been doing that for quite a long time now. My assistant actually reaches out to people or they reach out to her and they come to my place and we give them goods anywhere from 3 to 5 days depending on what they need.

Ed Morcone: So you are just going to be a dry goods store?

Angelo Rosse: Correct. Anything packages. We can have frozen goods, we can have refrigerated goods. We can have anything that is sealed. No different than any other food pantry does getting staples from the Northeast Regional Food Bank.

Richard Delaney: Can you give us some more examples of the types of items you would distribute?

Angelo Rosse: Anything you see in your local grocery store, can goods A to Z, and anything you would see down the aisles of your non-food items except probably pet food at this time. Toiletries, so anything of that nature that you see in a grocery store that is what the Northeast Regional Food Bank has.

Richard Delaney: So you would be including the items that you might see at the Community Center Food Bank.

Angelo Rosse: Absolutely. There is only so much that they can produce and make so it will be the same. Green beans are green beans.

Richard Delaney: So when you say sealed items you are not going to be preparing food items and sealing them yourself.

Angelo Rosse: Pre-sealed items already come to us sealed like canned goods like any other food pantry, like all 23 counties that the Northeast Regional Food Bank serves. Any food bank or food pantry across the country they served sealed goods and canned goods, packaged goods; a box of macaroni is a sealed good.

Richard Delaney: Do you have hopes of expanding that to other types of items.

Angelo Rosse: We are not going to expand it to anything right now. This is what we are going to do. We are going to do the staples of dry goods and toiletries and that is what we are going to do.

Richard Delaney: On your map I see over door emergency lighting on inside building?

Angelo Rosse: No on the inside I had my assistant draw over door. If the power goes out and someone is in there that will come on so its emergency lighting that will light so Mei (the owner) and her husband just installed a rear door for me.

That is why we are going to put one on the front and the rear door. If the power goes out there is still lighting.

Richard Delaney: This is just indoor lighting you are concerned with.

Angelo Rosse: There is an outdoor motion light on the front.

Richard Delaney: You have SD and CARB

Angelo Rosse: Smoke Detector and Carbon Monoxide. We put four of them as shown on your page. The back left down on the middle left, right inside the front door and then right inside the middle of the right side. We put four of them in there. We also place four fire extinguishers two on the interior and one back here and one here.

Richard Delaney: I noticed you are not using a dumpster now?

Angelo Rosse: I thought they had a dumpster but I have a picture they only have garbage cans. I for some reason thought they had a 2 yard dumpster.

Richard Delaney: Are the garbage cans going to be adequate for your needs.

Angelo Rosse: I can tell you we are not going to produce as much as the average resident or family. The average resident produces 94.5 lbs. of garbage per week, there are eight residences so that is over 700 lbs. of garbage I am going to produce a 10 lb. bag of potatoes worth of garbage. I have one can and all the other residents have a can and I won't produce nearly as much as they do.

Richard Delaney: We had some questions about the deck on the back and I don't recall what we said last time.

Angelo Rosse: It is on the back of your page. I had her show it, I had her draw it. I also took a picture for everyone to look at.

Richard Delaney: I assume there was a permit for this.

Angelo Rosse: Mei (the owner) did that. I had proposed to do it but she did it at her expense, my request. She handled the permit process, she installed the back door and back deck, and she spent almost \$8000.00.

Richard Delaney: Are you going to be using the deck for your purposes?

Angelo Rosse: No, I wanted it; I felt the place was so long, about 73 feet. It wasn't required I requested it for emergencies. John Holland said it wasn't required I asked Mei, and she did it.

Richard Delaney: Would any of your customers use that for entrance or exit/

Angelo Rosse: No they would only use the front that was done for an emergency exit.

Sam Carabis: What was your request at the Community Center? You were at one of their meetings down there and you had a request.

Angelo Rosse: I had asked them if they would sponsor me if I did not have 6, the Northeast Regional Food Bank requires you to be in operation for 6 months or have somebody that is a 501c3 which we are and gets product from the Food Bank which the Community Center does, they are a 501c3 and gets product. That was my request I didn't want anything from them other than sponsor me until I was in for 6 months. However, since I have been providing food for over 6 months, and I have the application that my staff is filling out, it appears that I meet those guidelines already based on when I go back to August and you go forward, we are going to be submitting that application within a week.

Sam Carabis: How important is that request to the Community Center? Basically, is it very important in your function to operate this facility?

Angelo Rosse: As I said at the meeting on February 2nd it is not going to hinder me from opening it would assist me, because right now over the last 7 months, all of the product I have been providing to the residents has been from my own pocket. It would be helpful if I was able to buy from the Regional Food Bank for \$.16 a pound. That is what the staples are and you get a small grant if you are eligible for up to \$3000.00.

Sam Carabis: I just came from a meeting from the Community Center and your request was turned down I just want to make you aware of that.

Angelo Rosse: O.k. that is fine.

Richard Delaney: You said Nina's A Touch of Heaven on the outside of the building where a sign is now; will it be the same size?

Angelo Rosse: There is a sign up there now that says "Antique Store"; it is going to be the same.

Richard Delaney: Is it going to be a commercial sign, or a homemade sign?

Angelo Rosse: A place is going to make it we are not going to make it. It will be made from a sign place.

Sam Carabis: Snow removal? Who is responsible for that?

Angelo Rosse: The snow removal is by the landlord, and I verified that with her. My assistant put on the application snow removal by landlord and no dumpsters just garbage cans up in the top right.

Sam Carabis: Very good, thank you Angelo.

Ed Morcone: I read last month's reports and I know you just said you are taking the cooked food off the table, correct?

Angelo Rosse: For now, we have no choice because I wanted to expedite this matter, and not have that cloud. We may not even do it because of the self-imposed sanitary. Even if they say it is ok we have to look at what we are going to be able to do. Preparing food, transporting food, fraternal organizations, churches and charitable organizations are allowed to do it one day a week. However, in the interest of and speaking to Frank, I wanted to take this off the table because apparently Richard Hast, who I left a message for, hasn't returned my call. I had already knew the rules prior to coming here last month and I have them here but, I haven't spoken to him so we haven't even gotten a chance to sit down. If I visit that, I may visit that, and that is another animal but right now I have taken it off the table so it is not part of my application.

Ed Morcone: Here is my question to you and everyone else here because I am not up to date on it. I'm to assume that you are going to see if it is ok if you have food there correct?

Angelo Rosse: No not right now. Not probably within the first 90 days. However, what I will say is that before I even go that route if you would like me to

come back in reference to see how you guys feel about it, I would be happy to do that. Whether or not the rules say it is ok if you would like me to come back if you would like to explore that I will be more than happy to do that.

Ed Morcone: That was my question. If you did get permission from the State to go ahead with that aspect of the business you had proposed in the first deal you have to come back here to us before you can go ahead and do that.

Sam Carabis: It is a change of use.

Angelo Rosse: I will be happy to do that, absolutely. Even if they say yes, I wouldn't even come back unless I have that. It wouldn't make any sense to come back without it. So if I have that I will come back and we can discuss it.

Frank Scirocco: That can be a stipulation you can put in if you chose to approve this.

Ed Morcone: You will be able to sustain what you are proposing here just with the dry goods aspect of it without any cooking.

Angelo Rosse: What do you mean by sustain?

Ed Morcone: Carry on business.

Angelo Rosse: It is not for sale it is donated.

Ed Morcone: I know it is free but it does have certain expense. There are obviously some kinds of expenses.

Angelo Rosse: There are volunteers and there are expenses; the lease amount the electric. Until we get going it will come off that is fine. I have made that commitment it is fine.

Addy Waldie: I am going to close our part and open it up to the floor for those in favor or against.

Angelo Rosse: Is this for public hearing? Well was the public hearing closed last time?

Addy Waldie: It was open

Angelo Rosse: What I am saying is when we had the public hearing before didn't you close the public hearing after there were comments last time?

Addy Waldie: Yes. We are opening it to the floor now.

Angelo Rosse: You open it to the floor every time you come back?

Addy Waldie: Yes we open it every time. I will open it to the floor for those speaking in favor of the applicant's request. Please stand and identify yourself and ask your question.

I will go on the record there is none.

I ask those speaking against the applicants request to please stand and identify yourself.

Tom Richardson: My name is Tom Richardson I am the Supervisor for Mechanicville. I actually have several questions.

Mr. Rosse says that he already giving food stuff to somebody and he has been doing it for months it that in Mechanicville or another community, and if he has been doing it in Mechanicville how can he do it prior to coming here.

Is he a 501C3? Has he brought the paperwork showing he is a 501c3? The food products that he has been putting out, is that coming from the Regional Food Bank? My understanding of the Regional Food Bank is that one you have to be a 501C3, two you have to have been in business for 6 months in order to order anything through the Regional Food Bank.

Addy Waldie: You are a chartered organization to charity; you produced paperwork at the last meeting.

Angelo Rosse: We are a 501C3 recognized by the IRS and The State of New York. It is documented.

Addy Waldie: You did produce those at the last meeting. Your food products that you have received, do you receive them currently from the Regional Food Bank?

Angelo Rosse: No, we haven't filled out the paperwork yet because I had to wait until 6 months.

Addy Waldie: When was the paperwork the start date for your 501C3 for business?

Angelo Rosse: The 501C3 was established in January however; according to their policies from what is explained to me is when you first started in business not when you first start in business as a 501C3 but that was just done in January with the IRS.

Addy Waldie: How long have you been in business? When did you start?

Angelo Rosse: We started providing resources to the community in August.

Addy Waldie: The address for that organization was, the address on your application, 22 north second avenue

Angelo Rosse: Correct, right out of my home.

Addy Waldie: I will open it for more comments.

Tom Richardson: I guess my question is if he is saying he is a 501C3 then why is he going to the community center who is a 501C3, and he needs them to endorse him to use there 501C3 plan? I am confused that is why I am asking?

Angelo Rosse: When I went there I had to be in operation for 6 months. After meeting with Mark (I don't remember his last name), the director, right after Thanksgiving, he told me then. I went to Megan to get on the agenda to go before the Community Center board of directors. Then, as of now I am 6 months presiding, as Sam has asked me so it is not required that I have their endorsement only if I had not been in operation in 6 months did I need a 501C3 organization sponsor me.

Addy Waldie: Do we have any other comments from the floor?

Tom Richardson: I am still confused about the 501C3 but that is ok. Where is the food stuff you have been purchasing, where were you purchasing the stuff that you have been handing out, out of your door? I don't where the stuff he has been purchasing and he has been handing it out his front door?

Angelo Rosse: Out my front door? That is insulting, it is insulting.

Addy Waldie: That is out of our jurisdiction. Do I have another individual that would like to speak?

Mayor Dennis Baker: I know he (Angelo) kind of went after Bob because Bob asked him questions about the Department of Health. I had my Building Inspector do the same thing. You do have to have licensing from them in order to have food served out of there, cooked food. It wasn't Bob doing it, Bob is doing his job as a member of this committee and I don't appreciate anyone on my committee being harassed because you don't like the answer.

Angelo Rosse: I am glad you said that Mayor so I want to say for the record I want to respond. First of all I didn't go after him, what he did was last month, he made a comment to somebody prior to me coming here February 9th in reference to not being able to use the Elks kitchen. I already knew I didn't want to use the Elk's kitchen as of January 15th but he didn't know I knew so when he asked....

Addy Waldie: If food preparation is off the business plan that has been submitted

Angelo Rosse: So he has been playing games since last month Mayor.

Addy Waldie: Food preparation and the serving of anything that is not sealed and manufactured is not part of your business plan, correct?

Angelo Rosse: That is correct.

Addy Waldie: We will stop discussion on that currently because the new application is; sealed from the manufacturer, food preparation has been removed from the table so we will no longer discuss the issue.
Would anyone else like to speak?

Kimberly Connors Dunn: I just have a couple of follow up questions from things that were said at the last meeting. There was talk of a back pack program and I know the community center does that already so I wanted to know if that is still on the table? Also, if I am not misunderstanding, Wednesday night is one of the days he was going to be open, if that is true Wednesday night is the firehouses drill night so traffic on that street, as I mentioned last time, is going to be an issue.

My concern last time is duplication of efforts. I personally donate to the Community Center and do other people throughout the year and my concern it be in competition with them. My understanding is, I could be incorrect, is that all of

the Food Pantries only open certain days and if you have an emergency need you can call them and they will help you.

Addy Waldie: The first question with the hours of operation for Wednesday?

Angelo Rosse: Wednesday was going to be served food so that was going to be that day. The only other day was Saturday which was the pantry day.

Addy Waldie: So you are stating the one day you are opened is Saturday from noon to 3.

Angelo Rosse: Correct

Addy Waldie: If you would like to speak briefly on the duplication of efforts and the emergency call for Food Pantries.

Angelo Rosse: I have never heard of, unless someone has a cellphone number of somebody, it is not a duplication of services. If you go on our, as of probably Thursday, on our Facebook page, you can see what our mission statement is and what our vision is. It is not duplicating of services.

Addy Waldie: Does anyone else have any comments? Please stand and identify yourself.

Tom Richardson: I don't think my question was answered. Where was Mr. Rosse purchasing the food from that he has been distributing out of his home? If he has been distributing it out of his home why hasn't he come to the planning board previously?

Addy Waldie: Would you like to answer where you have been purchasing the food you have been distributing?

Angelo Rosse: Price Chopper, and to answer the other question, I didn't have to come to the Planning Board in order to help people. When you are helping people I don't need approval to help people. I was helping people that were hungry that are in need. I don't think anyone needs approval for that.

Tom Richardson: I am not familiar with that so that is why I asked. So did he need approval for that or didn't he.

Frank Scirocco: As a citizen if you were just to want to give someone some food, I do that all the time.

Tom Richardson: Ok. I get it. That makes sense. Mr. Rosse and I had a brief conversation a month or two ago when I first met him at Stewarts and he mentioned to me that the food he was purchasing from Price Chopper was at the end of shelf life. That is one of my concerns about the food that will be distributed in the future. I think that can be a serious problem for people who are giving something along those lines. We certainly don't want the Times Union or the Gazette statements saying people are ill from food being distributed in Mechanicville and it was Ok'd by the Mechanicville Planning Board. Our Community Center has a Food Bank you can go to everyday.

Sam Carabis: Tuesdays and Thursdays.

Tom Richardson: They say that but you know that door is always open to everybody every day that someone is at the Community Center. They have never turned anyone away as I am sure Sam is aware of. The School gives free breakfasts and free lunches for children during the school year. In the summer the Community Center gives free lunches to children at the Park Avenue Playground a couple days a week, they during the summer they also give free lunches to people at J.S Moore homes. The other thing we also have is at our Senior Center. Our seniors are fed every day for lunch; all they have to do is show up. We all know around the holiday season how Mike Raucci and all of his friends feed 800 to 900 families with food. I have spoken to Mark Quandt they don't endorse anyone, what they do is ask you to follow the rules. If you are a 501C3 and you have been in business for more than 6 months they will consider doing business with you. I think there are plenty of opportunities in the City of Mechanicville for people to be able to be fed and I think someone said a duplication of benefits. I think it is probably, if not it is very close to, something that is already being done throughout this community on a regular basis. I see no need for a business like this in Mechanicville; I think the opportunity is there for every family to show up at any of the places I just mentioned for nutritional food. I don't see this as a going concern for the City of Mechanicville and I think it is a far reach. It concerns me people receiving stuff not from the Regional Food Bank. That is my concern and those are my comments and I thank you for taking the time to listen to me.

Addy Waldie: Would you like to address the concerns of the dated products. So you have a policy in place is there a procedure?

Angelo Rosse: Oh I would love to. It is beyond comical because the Northeast Regional Food Bank and all of the food pantries, especially the one in Mechanicville, provides the almost out dated food that Price Chopper provides now, because of me, to The Northeast Regional Food Bank. The Northeast Regional Food Bank picks up all meat, chicken, pork chops, from Price Chopper Monday, Wednesday, and Fridays frozen, Price Chopper freezes it now, goes to the Northeast Food Bank and the Mechanicville Food Pantry purchases it for \$0.16 a pound. So, ironically I guess we should stop the Mechanicville Community Center from getting the food that 130 Price Choppers provide to The Northeast Regional Food Bank and intern The Northeast Regional Food Bank sells it for \$0.16 a pound to all the food pantries. Second thing the Supervisor said was , I didn't say The Northeast Regional Food Bank endorses anybody, I never used the word, I said you need a sponsor if you are not in operation 6 months. They don't endorse I didn't use that word. So The Northeast Regional Food Bank doesn't endorse you fill out an application if you have been in service 6 months, and you apply to their application process. That is it. The third thing is if The Community Center, which does a wonderful job, but if they were providing, it is not that they don't, if there wasn't a need I wouldn't be doing what I have been doing for the last 7 months. Obviously, the Supervisor is misguided by saying that we supply in Mechanicville everything that is needed for all the people to live happily ever after. It is just incorrect. I provide a valuable service to people besides food we are going to be providing them other services also down the road. It's giving them hope and its giving them courage and its giving them inspiration it is not just giving them some food. I would like to say this, if his comments are valid in reference to what Price Chopper has towards the end based on the conversation the Supervisor and I had several months ago that it is towards the end of the shelf life but the food is frozen which is best sold by this date, if you look on the tags. It is frozen then by Price Chopper in there freezers and 3 days a week The Regional Food Bank comes picks it up. However, if he feels this is a danger and it is going to be in the Times Union then I think we should stop The Food Pantry of Mechanicville from getting stuff from the Food Bank and all the Food Banks that services 23 counties, they should stop providing all the meat they pick up from Hannaford.

Addy Waldie: We are not in the jurisdiction of their policies. If they would like to read our minutes they might take a recommendation.

Joe Micklas: As I listen the applicant has given out food out of his own pocket out of his house as a humanitarian jester that is his genesis for the start of his business. That is not a business you are just doing that just as any one of us would

do if we had people that were doing it. Therefore, I am not clear on the 5013C because that is technically be classified as a business. Prior to that it is just a humanitarian gesture, all that I am asking is for understanding for the rule. When does a business start being a business? If you didn't apply to the City which in my opinion that is a residential area so if you were supposedly operating a business out of a residential area I would think the City would have to know about it. In other words, there has to be a verification of a point other than what someone said, Oh I have been in business for, if that is the case I have been in that business for close to 50 years, giving out food to friends and stuff like that.

Addy Waldie: Your filing date appears to be, can you do your established date to just clarify your 6 month state date. Your 501C3 was filed on January 20, 2016.

Angelo Rosse: Correct I said January 19th earlier but that is correct. This would have to do when I present this to The Northeast Regional Food Bank that will have to be left to their determination, whether it goes by the incorporation date or when I started service. That is going to be up to them.

Addy Waldie: Are you using that to just receive product from them to increase the level of donations you have? The Northeast Regional Food Bank is a source of donation.

Angelo Rosse: Correct, you are able to buy from them at \$0.16 a pound and USDA and all produce is no charge.

Addy Waldie: You don't need to be recognized by The Northeast Regional Food Bank to run your business you are just using them as a provider of discounted products for your clients. I just wanted to clarify that.

Joe Micklas: If I understood what was said at the very beginning, that you had to be in business 6 months before you could go to The Northeast Regional Food Bank, my point is I am trying to establish how one knows when one is in business. Not this gentleman or any other one person. How does one know in The City of Mechanicville when one goes into business? This business is really specialty because of The Northeast Regional Food Bank and the 5013C; no one goes to that level business preparation without having a motive. You would really have to establish when did you start your business, otherwise you are not qualified what I heard said. I know nothing other than what I am hearing tonight.

Angelo Rosse: The Northeast Regional Food Bank is a supplement to provide the providers with product to people. I don't need The Northeast Regional Food Bank to operate. If they state that Mr. Rosse January 20th is your official date and we can't give you credit for everything you did prior to that, so you have to wait 6 months from January 20th to apply, that is fine, if that is there rule. I don't know because I only met with Mark once. The Community Center can't sponsor me, I haven't even told them, I had told them February 2nd, and if we don't sponsor you will you be able to operate? I said yes we would be fine. I would still be fine even without The Northeast Regional Food Bank over the next 4 ½ months.

Addy Waldie: Again you don't have to be recognized or endorsed it is simply a provider of product at a discounted price to your operation to your clients.

Joe Micklas: That answers my question, but, the end of the question, when you start a business does he have a DBA. Would any applicant for this, would you have to have a DBA to substantiate, if you are a business, I operate a business so you have to have some genesis when you start your business. You have a DBA then you are a business and you can operate as such I guess.

Addy Waldie: I can't clarify the application; I know we received plans and applications from the city.

Angelo Rosse: Nina's a Touch of Heaven is a corporation, fully recognized, filed and duly recognized by the status that the IRS has provided us through filing for the corporation, so you are a DBA when you are individual then doing business as a DBA. You are not a DBA when you are incorporated. If it was Angelo Rosse doing business as we are helping the people of Mechanicville, that I s what a DBA is. We are not that, we are a corporation; Nina's A Touch of Heaven is a valid corporation under the 501C3 status of The State of New York and the Internal Revenue Service, duly recognized by that. We are a corporation.

Addy Waldie: I will say that the document produced is from the Internal Revenue Service is dated February 1, 2016, for Nina's A Touch of Heaven Inc., at 76 Railroad Street, Mechanicville, New York 12118.

Joe Micklas: Would that be considered the genesis for the business? What was that date.

Addy Waldie: It's February 1st, the New York State is January 20th.

Joe Micklas: Then this isn't just an applicant here then this is a corporation.

Addy Waldie: These documents were also presented at the last meeting and handed in at the last meeting. It's legit.

Angelo Rosse: I am the founder and Executive Director that is my position with the corporation.

Addy Waldie: Is there any other new concerns from the floor?

Kimberly Connors Dunn: So Saturday is the only day of operation?

Addy Waldie: Correct.

Kimberly Dunn: I didn't get my back pack question answered, and we have now thrown around three addresses; the first of which was he has been running out of his house, the second is 44 North Main Street, and now you just mentioned Railroad Street, so I am a little confused there. Thank you.

Angelo Rosse: The three addresses; one is my home address – 222 North Second Avenue; the 76 Railroad is the address, since we are not yet at 44 North Main Street, is the address we applied to the State for process of service, and that is why everything is addressed even from the IRS to 76 Railroad Street. So if 44 Main Street doesn't come you can't get mail from a place you haven't established.

Addy Waldie: The date for operation, once again, is Saturday noon to 3 and the backpack program?

Angelo Rosse: That is something we were just discussing. We have thrown around a lot of ideas with my staff.

Addy Waldie: So you currently have no plans at the time?

Angelo Rosse: No

David Hicks: 241 First Avenue, Mechanicville, I was just curious as how this developed into a competition of giving away food? It kind of just went off the track he is trying to give away food, he is trying to tear it down, and I just can't understand why is there a competition for providing food to people who need it.

Angelo Rosse: Bingo

David Hicks: I think somebody is getting off track here tremendously.

Angelo Rosse: You hit the nail right on the head Dave. I mean I couldn't of said it better myself. Competition? What competition

Frank Scirocco: as a citizen, 317 Broadway, I think what our Supervisor was more concerned about is quality, and the type of food people would be getting, and not wanting them to get sick. Since this is a new operation that is his biggest concern. But I have been hearing competition and it's both non-profit, if it is non-profit there is no competition. There is a big push back. I see both sides of it, I see a guy really trying to do really good, and there is a side that says I don't think we want it because we have it already, is there a need for more? Then again is there a need for regulations and should we know exactly what's coming out of there and should we be concerned? Yeah we should be.

David Hicks: If the regulations are going to be imposed upon him then the same regulations need to be imposed upon the Community Center, so whatever it is, if you start limiting your expiration dates you should look at the whole picture not just him.

Addy Waldie: We will put that into record. I know from first hand I have sorted for the Community Center and we sort and pull expired food and dispose of it. On any food drives we have done you are required to, if the date is expired, is to set it aside and it is not put into the food pantry area.

David Hicks: There is a difference between "Best By" and "Expired"

Addy Waldie: We were trained, this in only my experience from doing food drives for 7 years, is if the date is on there and if it is past the date, whether is best of or expired that is the date the volunteers are told to dispose of the food.

Angelo Rosse: Food does not expire, the only thing regulated by the government, best buy, use by, sell by, those are dates imposed by manufacturers. If you go get a peanut butter tin it say best by June of 2018 it is where they feel is peak quality, 99% of the products that come out of the Food Pantries are, by your terms, expired past the best use date. That is a fact, because what The Northeast Regional Food Bank gets is that product also and it is re-circulated, you will see stuff 3, 6, 7, 8 months past the use by date on the box of cereal, peanut butter any type of food.

Addy Waldie: I can only speak from my training and we are not the enforcement agency for that.

Frank Scirocco: Will there be emergency services for the city like blankets, flashlights, things of that nature?

Addy Waldie: Do you have plans for emergency services such as blankets, flashlights and batteries.

Angelo Rosse: If we felt there was a need for it, after my staff investigates it we will do what the need is. We will not turn away what the need is. The people will tell us what we need.

Addy Waldie: I am going to close the floor at this time, and present it to the board.

Richard Delaney: At the last meeting you indicated the Community Center fully supported you that you would complement their program and we even suggested you ask the director if she were able to come to the meeting to support that. Did you follow up on that?

Angelo Rosse: Actually what it was, was you guys were going to reach out with a letter to Megan.

Richard Delaney: Did we do that?

Frank Scirocco: We did, she couldn't appear.

Richard Delaney: I think that would have answered some of our concerns brought up tonight.

Angelo Rosse: Support is; they support anything that somebody will do to assist, sponsor is something different, they are not in the position to sponsor and I respect that. I think they support anybody that does something for someone. I have been saying for a long time that they support me. How can you not?

Richard Delaney: Does the Community Center provide any non-food items like toiletries items?

Sam Carabis: Basically they have items like toothbrushes, toothpaste, soap, shampoo, items of that sort no items larger than that no blankets or flashlights.

Richard Delaney: Is that part of what you were intending to provide those types of things?

Angelo Rosse: Today, no but it is going to evolve. With my staff we are going to see what the need is. If there is someone who needs something we don't have or don't provide we are going to do what is best for the people. One of my staff reached out to someone the other day. A women, lives locally, no food brought a 4 year old over and gave her food for a week. Based on some of the comments you wouldn't think those people existed because we have a food pantry. Nonsense, just nonsense.

Richard Delaney: At the last meeting when you said emergency supplies I thought you meant not just food.

Angelo Rosse: Emergency meaning the food pantry is open Tuesday and Thursday that is there day people in those situation don't have transportation those days and times, they don't think straight they go day to day, hour to hour. If they reach out to my staff and they need something we are going to provide it.

Richard Delaney: When did you want to or hope to open your business?

Angelo Rosse: April 1st. It has beautiful hardwood floors but my floor guy is going to re-do the floors it will take around 2 weeks and we have a bunch of painting to do, and put up some shelving. It will take about 3 weeks.

Sam Carabis: You are going to run this with volunteers, basically? No paid persons?

Angelo Rosse: Right now there are three Board of Directors, I am one of them and purposes of the application when we filled it out we put ourselves down for \$1 a year.

Sam Carabis: Your financing, do you have monies that are coming in to purchase these items?

Angelo Rosse: Yes we are fine thank you.

Richard Delaney: Can you tell us about the signage. What type of notices will you have on your building?

Angelo Rosse: We are going to use a sign similar to the one on there now whatever the sign is and if we need to maybe get it approved before it goes to the sign guy. We may have a sign in the window that says open other than that we are not going to have anything more than you see.

Addy Waldie: I would like to make a motion to actually table this decision for the April meeting and at that time to clarify the concern of the signage by then you can have sign diagram available with the dimensions for you sign for the April meeting.

Angelo Rosse: So you need to table it for a sign?

Addy Waldie: Do I have a motion from the Floor to accept the application with the terms? Do I have a motion to approve the application from my board members? You have to make a motion for the approval and then every member votes on it or I make a motion to move the approval process to the April meeting and at that time the applicant will produce documents for the signage that is addressing Dick's concern.

Angelo Rosse: Are we not just following the rules of everyone else that comes before the board? No one has had to produce what the sign has had to look like in the past. I just have to abide by the code.

Frank Scirocco: Cannot exceed 40 feet.

Richard Delaney: I would make a motion to approve the business as it is now planned with canned goods, with no open food, and then if you were to pursue that I think you should come before the board again. That would be my motion.

Addy Waldie: So you have a motion;

to clarify what has been discussed this evening, the hours would be Saturday noon to 3, it would be sealed manufactured items, produced and held out including toiletries and non-perishable emergency service's needs, I am just trying to put it all together. Your signage would fit in with your normal signage, your deck and area you have addressed: your garbage needs, your snow removal, the parking,

your window display, you have addressed fire extinguishers, smoke detectors, carbon monoxide, emergency exit signs, emergency lighting.

Do I have a second for the motion?

I will second the motion.

We will take roll now for your vote.

Frank you are abstained

Bob Chase: No

For the following reasons: it is a duplication of services, I think it is going to have an adverse effect on the neighborhood.

Richard Delaney: Yes

Ed Morcone: No, I feel it is duplication and I don't feel we need that right now.

Sam Carabis: No, basically I am familiar with the Center down there and I know what they do and it is basically a duplication of effort. I got to give him a lot of credit for what he wants to do and so forth but I suggest may he want to do it that he get in touch with the Center and work with Center and come up with some suggestions to expand the facilities down there. I think it will be better to work with one organization. There is another food pantry in Stillwater and the people of Mechanicville can go up there too. It is certainly a worthy cause and I suggest you work with the Center down there.

Addy Waldie: So we have 2 in favor and 3 opposed. Unfortunately we do not have a majority at this time.

Angelo Rosse: What is the appeal process?

Frank Scirocco: Article 78.

Addy Waldie: Article 78 for the record.

Angelo Rosse: Not within the City?

Frank Scirocco: Correct, you can appeal this board's decision to the Supreme Court.

Angelo Rosse: You don't have an appeals process with the City? You don't have a Zoning Board of Appeals?

We are it.

