

The Mechanicville Zoning/Planning Board held a meeting at the Mechanicville Public Works Building, 4 Industrial Park Road, Mechanicville, New York on February 9, 2016. Frank Scirocco opened the meeting at 7:10.

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

Frank Scirocco: Do we have the Minutes from the last meeting?

Fran Scirocco: Make a motion to approve the Minutes. Is there a motion to accept?

Accepted by: Robert Chase
Seconded by: Sam Carabis
All in Favor: Ayes: 5

Frank Scirocco: Tonight we are going to hear from Darryl Rock. Is he here?

Darryl Rock: Yes Sir.

Frank Scirocco: Would you please come forward. Darryl would like to operate an artwork tattoo/piercing studio at 311 Park Avenue and he needs site plan approval. Do you have notification of the neighbors? Tell us what you would like to do and show us and drawings that you have.

Darryl Rock: I really don't have any drawings. I have been looking for properties in Mechanicville and other communities. I saw that Art's (Curto) place was for rent. It is kind of dilapidated inside right now and I plan on doing some work and fixing it up. I want to open a tattoo and piercing shop. It will run six days a week. We are not putting any major signage on it. There is pre-existing lighting I am sure you are all familiar with the property. Most of the places around it are commercial. It is going to have a little art studio in there, local artist. I have interest in other tattoo shops in other places that we do the same thing. We have

little local community art things going on for sale. I will be selling people's art and things of that nature. Plan on employing 3 or 4 people and a couple of the employees will be my family. One of my sons is an artist and he will be piercing and my daughter will be involved in it; they are in there mid 20's. It will be family oriented. That is about all. I am just looking for a place to do business and hopefully looking to have a good experience.

Frank Scirocco: Your hours are going to be from 10 – 9?

Darryl Rock: Yes 10 – 9 give or take. We want to be closed on Sunday's. If we were to open on Sunday's we would do it by appointments only. If people want to get tattoos and want privacy it would be by appointment, depending on the artist.

Frank Scirocco: Tell us a little more about the trash removal with the needles.

Darryl Rock: You can bring the needles to Saratoga Hospital. We use a containment system. Sharps containment, I am sure you have all seen the red boxes, and all the needles all go in there. One thing we don't use is conclaves. A conclave machine is a sterilization machine and we use that on some fore snips for piercing but the new technology in tattooing is to get rid of the needles. Most are plastic tubes and disposable needles. A lot of times in tattoo shops in the 60's or 70's even now there are still artists that use them. We all have heard the bad stuff about needles with disease and everything like that. The new technology is to use disposable stuff which is Sharps that go into the Sharps disposable container and you can bring them right up to Saratoga Hospital; they have a collection thing there.

Frank Scirocco: How many other shops do you operate?

Darryl Rock: I don't operate anything around here; I am a silent partner in another shop in another state. I actually own a construction company. I have a bike shop and a little bit of real estate. I am not the artist; I am more or less doing this for one of my kids to get them going.

Frank Scirocco: Are your kids tattoo artist? Do they know the business?

Darryl Rock: Yes, I actually have one artist that is tattooing, he has been tattooing for a number of years. I have one apprentice and my son (he is my stepson) he will be apprenticing. He is a phenomenal artist. He has done a little bit of tattooing; he won't be doing anything until he is ready.

Frank Scirocco: When you say artist, will you be painting besides tattooing?

Darryl Rock: No, that is what they call tattooist, an artist.

Frank Scirocco: Any questions?

Sam Carabis: Do you have to be licensed for that?

Darryl Rock: No. Actually Saratoga County is probably the most lax counties there is in upstate New York. You have to get certifications from the Health Department, which we do have. The tattoo artists actually carry the certifications themselves like; how to deal with rubber gloves, latex gloves, disposing of the tubes and things of that nature. That will be posted on the wall. If the State Health Department were to come (they oversee it) it would be there.

Sam Carabis: Do have to carry insurance?

Darryl Rock: You don't have to carry insurance especially in Saratoga County but I do because I am a business man and I don't ever open anything without being an LLC. I waited to talk to Art (Curto) before I paid any rent or anything. I wanted to talk with this Board first to make sure we are good. I have an accountant in Ballston Spa. We will get an LLC and I will get business insurance. Pay now rather than later. I don't anticipate any issues.

Bob Chase: Cleanliness? Who is going to be responsible for the upkeep of the place?

Darryl Rock: Between all of us that are there. I will not be an absentee owner. I live right here in Ballston Lake and I actually do a lot of construction business in this area, so I will be around. We will keep it clean for sure. Actually the property now, if you go by it, there was a bottle place in there and it is pretty dirty. I am taking my own money and I am going to fix it up.

I am putting new drop ceilings in, some lighting, buff the floors, paint and patch the walls, make it presentable, clean the windows. Basically, my deal with Art is whatever maintenance in that part of the building I will take care of. It is in desperate need of some fixing up and I am doing it on my own. That shows my sincerity with the business I am doing it on my own nickel. I am going to make it presentable and clean. That is important in any business.

Addie Waldie: What signage are you planning for the store front?

Darryl Rock: I think there is a 9 x 7 window in the front. We were just going to have a vinyl sticker put on there. Stella Blue Tattoo. That is basically it. I really don't want to put anything on the building. We bring clientele with us. The people I do have working here have been tattooing for a while so there is already clientele that will be coming to the shop. It's a business you leave one go to another and people follow. There are already outside lights there apparently (I don't know I think there was a jewelry store there years ago) so the lighting is there. I thought about a neon light but I am not really big on the neon's to be honest with you. I think with just the lights on the building and if the lights are on we are open. I don't think there needs to be a flashing light.

Richard Delaney: You mentioned certification, your employees are certified, does that entail anything with respect to the building itself or keeping up with the building?

Darryl Rock: No that would all be Art. He is the building owner.

Richard Delaney: I mean the certification for tattooing doesn't involve your place of operation?

Darryl Rock: No, just assured the place is going to be clean. In New York it is kind of weird. The Health Department could come in but Saratoga County doesn't do anything.

Richard Delaney: If the Health Department inspects the building will they be looking at the physical property?

Darryl Rock: They would be looking at just the spot where we are. The outside of the building seems to be presentable. I have been in the contracting business 30 years and it seems presentable.

Richard Delaney: You have two entrances right? Are customers going to use both?

Darryl Rock: Customers will use only the front entrance. The back entrance (if I need to pull a permit with the building department) we just want to close it off and put a door there. We will use just one entrance for customers. I could use the side entrance to bring stuff in and out, if needed.

Richard Delaney: You mentioned the needles will be kept in the Sharps bin. Will this be kept inside the building?

Darryl Rock: Yes. It is just like in a doctor's office you see them on the wall, it is the same thing.

Richard Delaney: What about outside trash? How much would you expect to generate?

Darryl Rock: Very little. Like maybe a thermal fax and some stuff from cleaning but very little.

Richard Delaney: Would any of that be hazardous materials?

Darryl Rock: No Sir.

Richard Delaney: Would they be using cans for weekly removal and recycling?

Darryl Rock: I am not really sure of the Mechanicville recycling policy but rest assured whatever can be recycled will be recycled. I am not even sure of how the pick-up works in Mechanicville.

Frank Scirocco: Wednesday is recyclable, Thursday is trash pick-up.

Darryl Rock: Whatever it might be that is what we will do. I will check with Art.

Richard Delaney: You indicated there would be 4 people inside the building. Does that number include the customers besides the employees?

Darryl Rock: You never know. I figured to start I would have 2 employees. If people want to come in and look at the books that is fine but I am not one for having people just hanging out. I am there to do business and make money.

Richard Delaney: I was just wondering about the number of cars that would be in that location.

Darryl Rock: I guess in front of the building there is room for a few cars, there is a funeral home and then room for a few cars in the front. I don't perceive any more than that.

Richard Delaney: How many cars can you accommodate in your off street parking?

Darryl Rock: I don't know I haven't talk to Art about that. I guess there is a spot in the back where his mom parks. Customers would not park in the off street parking. They would use the few spots in front of the building.

Richard Delaney: Who will be responsible for removing snow and ice in the winter? That will include Park Avenue and First Street. There are 2 sides.

Darryl Rock: That is Art. He does it now but I am pretty sure I will be doing it. Art told me he has someone who shovels the sidewalks now. If we are there, we will make sure it is cleaned off.

Richard Delaney: There is a lot of window frontage, I think they had flowers there; will you be putting flowers in?

Darryl Rock: I think there is a flower bed and I will put flowers there. Whatever makes it look good? My goal is and I am very confident this will happen. I want it to be a clean, safe respectable space where people can come get body piercings and tattoos. The newer, younger, hipper generation has three or more tattoos; it is the wave of the future. If I can make it clean and safe in a good environment that is what I am going to do.

Frank Scirocco: Do you see a problem with any of your customers parking in Stewart's parking spots? Prior to you there was a bottling plant and there was a problem. Sometimes people pulled in a stayed parked there.

Darryl Rock: I can control that, I don't foresee that being a problem.

Frank Scirocco: So, you will make sure your customers know that the parking is for Stewart's customers.

Darryl Rock: Absolutely. I can put up a little sign that says no parking at Stewart's, Thank you.

Frank Scirocco: Only other question I have is food and beverage in your place?

Darryl Rock: Very little, if any.

Frank Scirocco: Besides your employees lunch, will your customers be bringing in food?

Darryl Rock: That doesn't really happen much. They may come in with a bottle of water or soda but other than that it doesn't happen much.

Frank Scirocco: I am going to close this part of the hearing and open it up to the general public. Is there anyone here who would like to speak either in favor or against?

Dennis Baker: It's a neighborhood with a funeral home right next door. There has got to be some level of respect. I would hate to see people hanging out in front of the store.

Darryl Rock: I got it. I understand all of that. I am a pretty reasonable guy. I fully trust my kids. My kids are older; I have 6 kids and 2 grandkids, with the integrity of my kids I trust they will do the right thing.

Frank Scirocco: Actually, one of our members owns the funeral parlor and does not have a concern.

Darryl Rock: And if for some reason there ever was an issue, he can come to me and say hey Darryl, can you check this out.

Frank Scirocco: No one here to speak against? We will close that part of the hearing. Are there any other questions by the Board? Are we ready to make a motion to grant the site plan approval?

Bob Chase: I make a motion to accept the site plan approval for Stella Blue Tattoo, Inc.

Richard Delaney: I will second it

Roll Call for the Vote:

Frank Scirocco	-	yes
Robert Chase	-	yes
Richard Delaney	-	yes
Adelynn Waldie	-	yes
Sam Carabis	-	yes

Sam Carabis: Welcome to Mechanicville.

Darryl Rock: Thank you for the opportunity. You will be presently surprised. So what is the next step? Will you send a letter out to Art?

Frank Scirocco: We will send you a letter and that is it.

Frank Scirocco: Representing Michelle Alvarez tonight who is tied up, is her father, Angelo Rosse. Before we get started, Mayor, did the Council pass the resolution yet on the change of tenancy?

Mayor Baker: No

Frank Scirocco: They haven't passed it yet. Ok, Sir, proceed tell us what you would like to do.

Angelo Rosse: Michelle is opening a place on the corner of Saratoga Avenue and Viall Avenue and I have been there several times. She went to school for 2 years for aesthetician, she is going to have no employees. She is fixing up the place really nice. I was there, I told her to have a carbon monoxide detector, a smoke detector, put a nice fire extinguisher in 1 or 2 places. Her trash will be taken by her. She has or is getting insurance. She does have a lease with the gentleman.

She is getting new equipment. It does not need to be painted because it is in really good shape. She is going to be doing facials and tanning and stuff like that. I had her take the letters off the posts that said massages. It is really nice inside. It has an open area and a room in the back and another room. They have window seat and they are making it looking really nice. The lighting is really nice inside. Whoever left it, left it in nice shape. She owns a cleaning business that she has owned for several years.

Bob Chase: I read this over and I don't see any problem with it. I know you don't have any parking lot and I know it is all off street parking.

Angelo Rosse: Yes and it is going to be by appointment only. I am assuming since it is going to be by appointment there will only be 2 cars at a time because one person may show up five minutes before the other person is done; so the most will be 2 cars.

Bob Chase: Does she have any hazardous materials there?

Angelo Rosse: No, nothing that I know of. Just whatever goes with the facials and stuff.

Addie Waldie: I don't have any questions.

Richard Delaney: She indicated there was one entrance to the building. Is there a back entrance or an emergency exit or entrance?

Angelo Rosse: I didn't see one back there. I think there is an apartment in the back.

Richard Delaney: I guess there hasn't been an issue in the past, if there was a business there before. How frequently will she be removing trash, daily, weekly?

Angelo Rosse: I am sure that when she is taking it, she will be taking it back to where she lives.

Frank Scirocco: How was the trash removed from the last beauty parlor does anyone know?

Addie Waldie: I assumed it was weekly pick up in the back. There wasn't any trash besides paper towels and such.

Angelo Rosse: I wonder if the trash pickup in the back is included in the rent.

Addy Waldie: She should ask him. They have a row of trash bins behind the building. They keep them organized. It might just be part of her rent.

Angelo Rosse: It probably wouldn't be on a separate bill for her, so I will ask her.

Richard Delaney: I noticed there is a yellow marking on the curb so you can't park in front of the building apparently because of the turn, again shouldn't be a problem if there are only 2 cars.

Angelo Rosse: I think there is more than enough parking on both streets. People can walk 100 feet, if they have to.

Sam Carabis: There are 4 parking spots in the back of the building, I don't know if the tenants use them or who they are for.

Angelo Rosse: They wouldn't be for customers.

Richard Delaney: I wondered about the other tenants in the building, would there be any impact on the business on the other tenants. For example, noise from any machinery.

Angelo Rosse: I hope there isn't any noise from facials and such.

Addy Waldie: The steam machine which is quiet and the wax machine which doesn't make any noise. If anything, the abrasion machine but that doesn't make any noise it is very quiet.

Richard Delaney: Again, keeping the sidewalk clear of snow and ice. Will that be the building owner's responsibility?

Angelo Rosse: I don't know that answer but I will make sure she finds out if it is in the lease or not.

Frank Scirocco: We have a law in the books that the sidewalks have to be cleaned after snowfall. So if they are not cleaned, someone will be fined.

Richard Delaney: What kind of signage?

Angelo Rosse: Right now she has a little sign that say; "Coming Soon" in the window. I don't know what she is planning but I will let her know she will need to check with John.

Frank Scirocco: Yes, if she is going with something other than what the code requires which is a sign fixed to the building and can't be any more than.... She will have to come back to Zoning.

Angelo Rosse: She can speak to John to see what she needs.

Richard Delaney: She indicated there were display windows. Do you know if she plans on placing anything in the windows?

Angelo Rosse: There are 2 windows and there is a window seat. I think she is going to decorate it. She is painting the window seats and re-carpeting them.

Frank Scirocco: So, if she plans on any laminating or traveling signs, she would have to ask the Building Inspector if he would deny it and she would have to come before the Zoning Board. It can be laminating but it can't be flashing.

Angelo Rosse: Do you know off hand what the limitation of the size for a sign?

Frank Scirocco: I don't think the building is big enough to worry about. It is in the code book. But if she presents her sign and it is within code she can do it. If not they will just refer you back to Zoning, I don't really see it to be a problem. Are there any other questions?

Sam Carabis: Handicap accessibility? Actually there are 2 steps there; one step to get onto the walkway then there is another step to get up into building. I don't know if they are beyond the limits or what the situation is with the handicap accessibility. I looked at it the other day. It would be very hard to put in a ramp, but maybe it is grandfather in. The building is so old you might not need a handicap entrance. There is probably more than one place in the city that is not handicap accessible. I know there are certain regulations on handicap accessibility as far as businesses go but like I say this community is quite old and a lot of these buildings go back before 1962, when the code was put in.

Angelo Rosse: Well what I can do is, if she has inquiries that are prohibiting someone, than it is really not typical from what I know you are referring from the door the pitch wouldn't be that much. I don't think there is room to put a permanent one from the concrete to the sidewalk. But, if she has someone she can have a temporary one.

Frank Scirocco: I don't think there is anything in our code that requires a business to be handicap accessible.

Angelo Rosse: I will bring it to her attention. She can keep it in the back and use it if needed.

Frank Scirocco: Are there any other questions? I am going to open it up to the floor. Does anyone have anything to say in favor of this or against it?

Dennis Baker: I just want to remind you there is alternate side parking on Saratoga Avenue so someday you won't be able to park right in front.

Angelo Rosse: Correct.

Frank Scirocco: If there are no other comments we will close that part of the public hearing. Are there any other questions? Is there a motion to approve?

Addie Waldie: I make a motion to accept application for site plan approval

Sam Carabis: I will second it

Roll Call for the Vote:

Frank Scirocco	-	yes
Robert Chase	-	yes
Richard Delaney	-	yes
Adelynn Waldie	-	yes
Sam Carabis	-	yes

Frank Scirocco: Motion is passed. Welcome to the community, Michelle.

Frank Scirocco: This next application, I am a bit conflicted. Not because of the application, but whether or not I should recuse myself because of the relationship I have with the applicant professionally in the past and possibly in the future. However, doing so leaves a four man board and I didn't expect four people. I will recuse myself from voting on this application. Addie would you like to conduct the rest of the hearing?

Addie Waldie: Do you have your notifications to the neighbors?

Angelo Rosse: Yes, I do. I gave them to John, and he made copies. Here are all 8 of them and here is the letter and these are all the addresses. I gave all the originals to John.

Addie Waldie: What are you looking to do, what are your plans?

Angelo Rosse: Nina's A Touch of Heaven, we are incorporated as a 501C company. We have just been notified by the IRS and the State of New York that

they have approved our stuff and we are officially exempt from the IRS and the State.

In May I started this process. I did a lot of research on a bunch of things, going back to when I was a kid, what I did is I assembled a nice team, volunteers. I am the Founder and Executive Director. John Bove Jr. is the Treasurer and Jimmy Brennan is the Secretary. We named 3 directors. We were all put down for a salary of \$1.00 a year for; we can buy a piece of pizza at the end of the year.

What we are going to do is we are going to have an emergency pantry. I am in the process of getting set up with the Northeast Regional Food Bank which I met with right after Thanksgiving, and also through donations and some of my own money that I am putting in to get the place started. We are going to be doing programs such as the backpack program for seniors and children. We are going to be feeding twice a week, Wednesdays and Saturdays a hot meal served to whoever needs it. However, they must be residents of Mechanicville and Stillwater. They just can't come from all over and they must show 2 forms of residency such as phone bill or an electric bill.

If in the future it expands but, I don't see it expanding to accept people from other areas. We may expand it to another area and open another place but, this is who it is going to serve, just the Mechanicville/Stillwater residents.

Sometime the end of October I went to Price Chopper and I got some food and I would see all the food they would throw out at the end of the night and I got pretty angry. At the end of their meat counter they would throw out everything. Since October I have been feeding people about once a week from my small place (I have a 2 bedroom place) but one of my bedrooms is made up of a small grocery store. People come over and they get dry goods and I have about \$8000.00 worth of meat, chicken, pork chops and I feed people. I also 2 or 3 times a month I make meals and give it to people but I can't do it anymore out of my place it is just too much. Price Chopper did change their policy and they now give everything to the Northeast Food Bank instead of throwing it away. I don't get it from there anymore; I couldn't get any more because I don't have any room I had to buy 4 freezers.

The place is owned by Mei and Tim Welch. I required to be part of the lease; a second exit for fire purposes. She agreed I think it cost her over \$7000.00 almost \$7500.00 but they agreed and installed a beautiful deck off the back. They are almost done with another door, a 36 inch door for the premises so I will have a front and rear entrance god forbid for an emergency. That was part of my request.

Addy Waldie: Do you have any floor plans or drawings to submit today?

Angelo Rosse: Not on paper. Do you want to see one in a photo or no? Do you want me to do one up?

Addy Waldie: Yes on paper.

Angelo Rosse: I have a floor plan that is measured right to the inches because we did it with a tape measure.

Frank Scirocco: The Board needs to see that.

Angelo Rosse: I will do one up real quick.

Richard Delaney: If you are going to have a rear entrance and a ramp we should really see that.

Angelo Rosse: That is something that Mei is doing with the Building Inspector. It is not done yet. She did that after my application. They just started it about 2 weeks ago. It is almost done.

Richard Delaney: We should have had the opportunity to visit the site and see it.

Addy Waldie: Why don't we continue with what he is going to be doing for hours of operation and what he plans. I think what we might have to do is have him take a list back of what he needs and come back next month for the approval process so that we have the complete information. We don't have a floor plan with exits, entrance, parking, lighting and anything else to go on just the application. Why don't we go through it and if we have more questions and there is more material needed we will only have one trip back. This way, you are all set and you have the information you need. What was the property used for before?

Angelo Rosse: I've seen a sign up there that says antique. I think an antique store. What's inside there right now is a really nice lighting, red walls that are going to be re-painted, and underneath beautiful hard wood floors, carpeting and vinyl which is going to be removed and re-sanded and stained. It is a real traditional 2 ¼ x 3 ¼ inch hardwood floors underneath the entire floor.

Frank Scirocco: Didn't they sell guns in there too?

Angelo Rosse: No that is next door.

Richard Delaney: Is this place under the entrance that goes up to Dr. Fuschino's office?

Angelo Rosse: No, you have the smoke shop, you have this one, and then you have another place and right in between the 2 vacant ones is a door that goes into an attorney or a dentist.

Dennis Baker: It is to the left of Fuschino's office. It is where Val's, the restaurant, used to be.

Addy Waldie: So what are you looking for your hours of operation?

Angelo Rosse: We are only going to be open in the beginning, 2 days a week. Emergency food pantry is going to be Wednesday and Saturday. Saturday is going to be Noon to 3 and Wednesday like 5 to 8 or 6 to 8:30 something like that.

Addie Waldie: Now are you going to be storing food items and are you also producing?

Angelo Rosse: There is no preparation there at all. I will have just freezers, refrigerators and dry goods.

Addy Waldie: So it is not a traditional soup kitchen. Will they be taking the food to go?

Angelo Rosse: There will be no eating on premises. Even when we do serve food once a week it is going to be all take out.

Addy Waldie: On average, how many clients do you project? How many clients are you going to be tending to?

Angelo Rosse: I attempted to get some numbers. I am projecting maybe 50 to 75 clients for the 2 days.

Frank Scirocco: In the event of a black out or in the winter if we lose power would you have the power to feed people that wouldn't normally be able to eat in soup kitchens?

Angelo Rosse: I am going to have a generator, a portable generator, so if we were to lose power I am going to bring it so we don't lose the product in the

freezers. I can ask Tim Welch if we can put a gen pack in. That is not a bad idea. When I measured, it came to 952 square feet.

Frank Scirocco: There was a period a few years ago when we lost power for 24 hours and they were moving seniors to different locations. That is what I thought an emergency meant.

Angelo Rosse: Initially, emergency meaning, the food pantry does Tuesday and Thursday that is why I scheduled the food pantry (not the serving food) for Saturday. If someone was in between and they needed something they could come and get it. Also, I have one of my staff members that already spoke to the people at the Mechanicville and the Stillwater schools to see what the needs are for the back pack program.

Frank Scirocco: So in the event of a crisis you would be there to help.

Angelo Rosse: I am going to ask Tim (I will pay for it), and I am going to ask Skip, the electrician, to see if he will allow us to put a gen pack on. I have 2 big generators.

Addy Waldie: So you have any questions? We do need the site plan.

Angelo Rosse: Would you give me like 5 minutes to draw it all out? I have pictures from heart because I have been in there so much; I can draw it right to a tee from the back.

Sam Carabis: It is not a new construction. What is new is the stairway in the back. How long the stairway is going to be, is it going to be covered, is it going to be open?

Angelo Rosse: Is taking a couple pictures and bringing them sufficient?

Richard Delaney: No we need drawings. We are mainly interested in the outside of the building. You mentioned the ramp, doorways; we don't need a detailed drawing of the inside so much, just maybe a sketch of the inside. It is mostly the outside, the entrance, exit we are concerned in.

Angelo Rosse: The rear deck she had built from her contractor went about 35 or 40 feet and it connected to existing stairs. They cut out a window and put in a door for me.

Richard Delaney: Great, if you can show that in your diagram that would be good.

Addy Waldie: Also, on the diagram, for any signage that you are looking to do, make sure you have that noted on your drawing. I believe just to confirm the lighting, since there are evening hours.

Richard Delaney: This seems like a well-intended use of the site but you should have included more information so we knew exactly what it was. I thought it was just dry goods that you would offer to the residents of the City. I didn't realize there would be food taken in. I mean prepared food.

Angelo Rosse: Food is taken from outside source and just served there.

Richard Delaney: Wouldn't that involve the Health Department?

Angelo Rosse: Absolutely not. I already checked with them. You are exempt. You can actually prepare food on site in any place for one day and be exempt from all Health Department rules and inspections and everything like that. We are not preparing any foods and not serving any food prepared there.

Richard Delaney: I am thinking of summer when there are higher temperatures and you are transporting food.

Angelo Rosse: Being in the business years ago, you transport hot food hot, and 140 degrees and higher and under 40 degrees you have chafing dishes where you put ice in them and hot food you use sterno's. I was in the military and I also worked for the Department of Justice Federal Bureau of Prisons overseeing 2100 meals a day. I was in charge of 60 Federal Prisoners. I was in a restaurant business many moons ago so I have a lot of experience with safety and sanitation and participating in writing manuals for that.

Richard Delaney: Wouldn't there be some regulations that you would have to adhere to?

Angelo Rosse: What I just said is in common theory, no different at your home, hot food is supposed to stay hot 140 degrees or higher and cold foods safe zone is 40 degrees, nothing higher. That is what we practice but, I know the procedures

for doing that as far as when you have a buffet, shrimp they put on an ice bar. There are certain things you have to do.

Richard Delaney: Have you talked to the Community Center and the Senior Center? The Community Center has their Food Bank 2 days a week and the Senior Center serves hot foods at noon to the seniors.

Angelo Rosse: One of the meetings I had today, one of my staff members is going to be reaching out. It is on the agenda, we have a meeting coming up at 10:30 with six of my staff members for this program. They are going to be reaching out to the seniors as far as using our facility possibly for not just food but for knitting, for doing things at my facility at 44 Main Street. We can deliver them meals if they need it. We are covering that Saturday morning.

Richard Delaney: There is also the Meals on Wheels program that the Office of the Aging Administers to residents every day. Have you talked to them about how your business would complement them?

Angelo Rosse: I have spoken to the Community Center and my staff is in the process of reaching out to the seniors, but it is a work in progress. Once we open, and prior to opening it is going to expand as to the needs of what people tell us what they need. We are going to do the best we can with our facility and our means and people that are assisting with donors. We are having a web page designed, and a Facebook page.

Richard Delaney: Did the Senior Center itself have any comments or suggestions as to how your program would fit into what they do, or the Community Center?

Angelo Rosse: I had a meeting with the Community Center last week in reference to how we can assist one another and how they can assist me with the Regional Food Bank as far as being able to buy products from there as far as a sponsorship. I haven't personally reached out to anybody at the Senior Center. That is on the agenda for one of my staff members to do that.

Richard Delaney: I guess this isn't part of our business but, I just wondered if the Community Center would see your business competing with their business.

Angelo Rosse: Absolutely not. There is no competing because we are actually going to complement each other. We are not competing at all. I reached out for their assistance so hopefully, for instance, if we raise enough money and they need to come to me for (a picnic or say give away 100 bicycles) maybe we can

complement with them. I have reached out back in May, with Megan Quillinan multiple times as to how we can assist each other.

Frank Scirocco: Who are your partners in the 501?

Angelo Rosse: There are no partners. Do you mean board of directors? Right now we had to have 3 to form it, John Bove, Jr., and Jimmy Brennan.

Frank Scirocco: Who is Tim you are talking about?

Angelo Rosse: Tim and Mei Welch are the owners of the building that I am leasing.

Addie Waldie: Richard do you have any other questions?

Richard Delaney: No I just had questions about things we will see when you give us the site plans.

Addie Waldie: Is there something you want to mention that he makes sure is on the plan.

Angelo Rosse: Do you want me to draw something for the outside, and not the inside?

Richard Delaney: For the inside you should probably have the square footage, indicate in a simple way where the shelving is going to be. Give us a floor plan. For the outside, you mentioned a ramp.

Angelo Rosse: Not a ramp, he wanted to connect all the way and I had requested we have a second exit. It wasn't required by code and I said that was fine but, the building was so long, it's like 66 feet long. God forbid the entrance onto Main Street is blocked I want another exit. How about the brand new deck on the outside they just built? I will also take some pictures and I will have a color copy 8 ½ by 11 and I will present them so you can see the brand new deck they put on, where the steps are.

Bob Chase: We want to see a copy of your 501C3, can you bring that to us? Where does the food prep take place?

Angelo Rosse: The food prep is either going to take place, one of a few places, possibly at The Elks, that's not going to happen from what they are telling me, and what I have been doing at my home.

Bob Chase: I can't see where that is legal. I will look into it but I can't see where you can fix food somewhere else and bring it here and serve it. It is a duplication of services. Don't you think you are going to be duplicating things that are already out there? How do you plan on making money doing this?

Angelo Rosse: I am not making money. It is a non for profit.

Bob Chase: You have to pay rent, you have to pay lights, and you have to pay gas, water, insurance?

Angelo Rosse: Donations and I am putting a chunk of money in.

Richard Delaney: You need to indicate the freezers and refrigerators you are going to have in there where they will be located.

Bob Chase: You need to have 10 copies of each and submit them to Madam Chairman.

Frank Scirocco: Is that the C3?

Angelo Rosse: Yes from the State and the IRS. I have the notification from the State and the IRS.

Frank Scirocco: The corporation is legitimate I can attest to that.

Richard Delaney: Again, this isn't in our domain but, do you have a plan to market or publicize this.

Angelo Rosse: Yes, like I said one of my staff members is doing up a Facebook page, a webpage, social media and we will have things in the newspaper so we are absolutely marketing it.

Richard Delaney: Will you be linked at all to the Mechanicville site?

Angelo Rosse: No, I could speak to them about it and if they wanted to put something on their site that is up to them. We are going to have brochures as to where people can get other assistance such as education.

Bob Chase: Parking and refuge, you don't have much parking there.

Angelo Rosse: Refuge is being taken care of by Tim Welch, the owner; in the back we have a dumpster and a bunch of cans.

Richard Delaney: Put the dumpster on your business plan.

Frank Scirocco: Take notes any business front that we have in the City all have street parking regardless.

Angelo Rosse: This place does have off street parking on the side.

Bob Chase: That is for a few cars but, he plans on having 50 to 75 people in there. Roughly that's 35 cars.

Angelo Rosse: These people aren't going to have cars. I can tell you 95% of them won't have cars. They don't even have food to eat how are they going to have cars.

Bob Chase: Then how are they going to get there?

Angelo Rosse: Walk. It is only for the people of Mechanicville. If the people can get a ride then they can get a ride to get some food.

Frank Scirocco: If you recall Faldoni's restaurant had 25 or 30 people at a rip in there. They weren't required to have any off street parking because of their location in our downtown district.

Bob Chase: When you say this is an emergency type of operation what exactly do you mean by that.

Angelo Rosse: The Community offers Tuesday and Thursday's so on a Saturday if somebody doesn't even go to the Community Center for their food pantry we will be well advertised and they can come to our place and get a box of dry foods and some meat, chicken, stuff like that.

Bob Chase: Do you see some of your clients as regulars?

Angelo Rosse: Most likely yes, I hope so.

Bob Chase: And you still call that emergency service?

Angelo Rosse: Emergency yes because they just don't have enough to go week to week, month to month. They just don't have it, you bring in a \$1 and it's a \$1.20 for their expenses. They are week to week these folks and they don't have enough. They have 2 or 3 kids and they don't. It is an emergency for them every week.

Sam Carabis: Basically, on that diagram you may want to put emergency exit signs, in case of emergency, that is code. You mentioned, I think you are going to be starting March 1st. Is that one big room or is it a separate room?

Angelo Rosse: 38 feet back there is a wall but it is opened, one is an 8 foot opening and one is a 4 foot opening that goes into another 28 foot room by 18 feet 4 inches.

Sam Carabis: Is there a door on room? Are they separate rooms?

Angelo Rosse: No it is not a separate room. When you look from the front door on Main Street you can see right through because it is non-bearing wall. It is just 2 openings and you can see right through to the back.

Sam Carabis: So you are going to have the food pantry where the food is stored in the back on shelves with the freezer back there and you are going to have tables in the front to serve food.

Angelo Rosse: Not chairs because no one will be eating there

Sam Carabis: It is a good operation but the thing is, it is going to take a lot of people to run this operation. If you are going to bring that many people are you going to be able to get enough people to service these people. Do you think you can?

Angelo Rosse: I know I can!

Sam Carabis: I know at the Community Center we have quite a few people there on those 2 days to provide service.

Angelo Rosse: I have a good little staff involved here.

Sam Carabis: I have one other question. Are you going to have insurance?

Angelo Rosse: One million dollars of liability insurance.

Addy Waldie: At this time is there anyone who wishes to speak in favor of the applicant's request? We are opening it to the floor.

Kimberly Dunn: I think it sounds like a great idea. I am all for helping people, my concerns would be in the area. It is across from the firehouse. I mean anyone who goes to the firehouse knows even if there isn't an alarm parking is difficult. I know what you are saying about them being dropped off.

My only other concern would be the impact on the Community Center. I myself donate a lot of times throughout the year. We do the big Thanksgiving thing and I know there is a huge push at that time where people feel conflicted with competition as to where I should donate and what would be the impact on the Northeast Food Bank. Do they decide on how much the Community Center gets?

Angelo Rosse: The Northeast Food Bank services 23 counties. They are located in Latham; the facility is huge, hundreds of thousands of square feet.

Kim Dunn: I know that the Community Center does a lot for the schools as far as back packs and different school supplies, the more the merrier the people we can help, but just the competition aspect. I wasn't objecting to it or whatever else I am just saying that would be a resident of the City that volunteers to different things that would be my concern. I think it is great if you can work hand in hand with one another or expanding things but I think those are things you would need to address.

Angelo Rosse: We are working with the Community Center not in competition with them. We are assisting them and they can assist us and we can bring something to the table.

Dave Hicks: I have a comment on the disposal of the expired foods. Since the hours of operation are only 2 days a week, if you put the food outside in the garbage cans or whatever it is going to ferment and attract all types of insects, and

smell especially during the summertime. How do you plan to dispose of the expired foods? Let's say you had leftover meats and stuff like that, how are you going to get rid of it? If you put it outside it is going to cause a problem. That is my biggest issue. I don't know if the City has garbage disposals?

Addy Waldie: Are there any other concerns from the floor?

Mayor Dennis Baker: I just have one question. He said a couple of times that he is going to work in conjunction with the Community Center but he hasn't said what the community centers feelings are towards it. Do they feel that it is going to impact the program? That is what I would like to know.

Dave Hicks: I don't know if there are liquids involved, I heard dry goods I am assuming meats and liquids. He mentioned ice where is it all going to be disposed. I am thinking of it as restaurant type stuff.

Addy Waldie: Is there anyone opposed to speak, just the comments that came from the floor? I will re-direct them. For the disposal, you had mentioned the dumpsters that you had,. Was that part of your plan? The landlord is providing a dumpster?

Angelo Rosse: There is a dumpster outside out back. 2 or 3 yard dumpster and 12 to 15 garbage cans.

AddyWaldie: Make sure that is on your plan when you come back and also let us know what the schedule of the dumpster is.

Angelo Rosse: One thing that he mentioned that is valid is that any garbage of food items should be double bagged and twist and tie it verse throwing loose garbage in the dumpster.

AddyWaldie: The concern too is the dumpster. Just the landlord addressing it since there isn't food in any of his tenants' positions now so you are changing the service that is available so just find out what the plan is for the dumpster pick-up.

Richard Delaney: Would you be sharing that dumpster with other businesses on that floor.

Angelo Rosse: Yes. There is one dumpster and a bunch of large garbage cans in an enclosed area. There are a bunch of apartments, so I am assuming we will.

Addy Waldie: I want to put into record. I will read this then I will enter it. The Kennedy Gardens Inc. on 83 South Central Main in Mechanicville did write to us

To Whom It May Concern:

We have tried to keep our property in good condition at all times and we believe it will be a deterrent to the City and the area to move forward with the proposed soup kitchen. It is signed by George ED Young. I do need to enter that into the minutes.

I would like to know the Community Center's feelings on this project.

We need to get the served notifications to the neighbors to officially receive them to the Board for next month.

Also, to be able to have Meghan speak on behalf of the Community Center and what the partnership is with The Community Center for the project.

Richard Delaney: It actually wouldn't be a bad idea if she were able to attend the meeting and explain how you work together.

Frank Scirocco: We can actually request her to be here, if the Board feels it is necessary.

Sam Carabis: I am on the board at the Community Center; Angelo came down and made a very good presentation to the Center. He had a lot of documentations and so forth. At the time, the Center heard quite a bit of what he had to say but no decision was made. Evidently, I think Angelo will be coming back to the Center, but no decision has been made one way or the other.

Frank Scirocco: When you say no decision was made, does that mean no opinion was given?

Sam Carabis: We spoke; we asked some questions and so forth.

Frank Scirocco: I am curious, what decision needed to be made?

Angelo Rosse: What was explained to me from the CEO of the Northeast Regional Food Bank was that The Northeast Regional Food bank has a policy that

if you are a 501C3 organization you must be in operation for 6 months in order to receive product from them for \$.16 a pound, USDA and produce is free or be sponsored by another 501C3 company who gets food from us. That is why I reached out to the Community Center so I didn't have to wait the 6 months so I was able to afford the opportunity to get from them. In the interim they said for whatever reason; liability or whatever reason we can't do that it would impact me in such as that we can't go forward with the program, because I have already been in some operation so some months I would speak to Mark again and put in the application. The way the Regional Foodbank works is you get grants and donations and the amount of people that use the Foodbank in 22 counties doesn't affect another such as my doings won't affect the Community Center in what they are allowed to get, to answer her question.

Addy Waldie: The next meeting we will have is March 8th. For the next meeting you are going to provide us with:

Frank Scirocco: Has the applicant been informed as to what he needs to bring so there is no confusion?

Addy Waldie: So for the next meeting you are going to provide:

10 copies of your floor plan

Richard Delaney: They should actually be submitted prior so we can see them before the meeting.

Frank Scirocco: Get them to John as soon as you can.

Angelo Rosse: By Monday, I will have them no later than that.

Addy Waldie:

The floor plan which includes signage, exits, dumpsters, lighting, if there is any off street parking, then that is something you can show. We need your finalized schedule of operation, your hours of operation.

Dumpster schedule

Angelo Rosse: Do you wanted me to send a letter to Meghan at The Community Center?

Addy Waldie: Yes please. I will direct a letter be sent to Meghan from the Secretary.

Frank Scirocco: Failure to have any of those documents will put an end to that meeting there will be no vote (just so you know).

Angelo Rosse: OK. I want to confirm everything:

10 Copies of the sketch of the floor plan with signage, exits, (the sketch of the floor plan should show the decking), interior proposed layout.

Richard Delaney: Any sinks, is there going to be water?

Angelo Rosse: No there is just a half bath. A sink and a toilet it is not for public use.

Richard Delaney: You won't need any area to rinse anything? You won't have an area outside the bathroom to do that?

Angelo Rosse: There is a 5 foot by 6 foot bathroom enclosed with a door.

Richard Delaney: But it wouldn't be used to wash containers and such.

Angelo Rosse: Absolutely not. I need to show the interior layout showing shelving, tables, freezers, refrigerators. What else?

Addy Waldie: Your finalized hours of operation.

Angelo Rosse: I got that, I got the emergency lighting, dumpsters, schedules, and exits, sketch plan with the deck and signage, interior layout showing: shelving, tables, freezer, and refrigerator.

Richard Delaney: Is there any communication with the fire department that needs to take place?

Addy Waldie: And your notifications, you need to bring them back with you.

Angelo Rosse: I will bring the actual certification from the IRS. I will bring the letter from the IRS and State letters that they approved our exemption.

Addie Waldie: I will see you on March 8th but make sure we do get the material prior so we do have time to review it.

Angelo Rosse: No later than Monday. Do you want me to drop it off at John's office?

Frank Scirocco: I will pick it up there. I recused myself from voting.

Bob Chase: You are not going to have any sinks to wash spoons, tongs, and trays?

Angelo Rosse: Nothing is going to be done there.

Addy Waldie: It is just a distribution center?

Angelo Rosse: It is just a re-distribution center. We do not have a commercial sink, we don't have a 3 bay sink, and we are not going to have a 3 bay sink that would put us into a different category. Right now we are exempt therefore we are going to stay that way. We are going to stay exempt from any Health Department rules. If you go to this level it brings us into a different category.

AddyWaldie: I would state that also in your material that you are presenting prior. The material you are presenting prior is to explain

Angelo Rosse: so if you drop a spoon I am going to....

Bob Chase: Go into the bathroom and wash it.

Angelo Rosse: Yes, what's wrong with that? It is a sink. What do you mean about going into the bathroom? You are making a face like it is a sin.

Bob Chase: I just don't think it is sanitary.

Angelo Rosse: It is a sink with hot water.

Bob Chase: You are dealing with someone that has dealt with the Health Department for the last 37 years. Good luck my friend. They are right in Troy they will be to see you.

Angelo Rosse: I know where they are. They are in Glens Falls for this jurisdiction.

Richard Delaney: Are there other comparable places like your proposing?

Addy Waldie: I am going to make a motion to adjourn this part of the meeting.

Bob Chase: Second

Frank Scirocco: Any new business?

Sam Carabis: Do we meet at any specific times or you just set it each month when it is necessary?

Frank Scirocco: The second Tuesday. We have a set time. We meet once a quarter. However, if there is business then we will meet the second Tuesday of whatever month of the business. If they were to log onto our website they would see that this board meets the second Tuesday of every quarter of the year, officially. If there is no business we don't meet. Is there any other new business or questions?

Bob Chase: Just that one on the continuing education.

Frank Scirocco: I will submit that to the Mayor's Office. I know my budget is like \$368.00. I used \$200.00. We still have to get 4 certified either online or at the next conference.

Bob Chase: Can you find out where you go online?

Frank Scirocco: Yes, just go to New York State Zoning and it has the online training request. It's free. It is New York State Zoning and something. If, you Google that, it will come right up.

Addy Waldie: Any other new business?

Frank Scirocco: Motion to Adjourn?

Addy Waldie: I make a Motion to Adjourn

Richard Delaney: Second

Frank Scirocco: Vote is all in favor
Meeting is adjourned.

