



NANTUCKET HEALTH DEPARTMENT
3 EAST CHESTNUT STREET
NANTUCKET, MASSACHUSETTS 02554
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**BOARD OF HEALTH REGULATION
VARIANCE REQUEST**
\$20 per request

I am requesting: (Check one.)

- A variance of a Local Board of Health Regulation
- A variance of a State Public Health Regulation (310 CMR 15, 105 CMR 590, etc...)

Please write an explanation of the variance requested (use separate paper if needed):

Please see attached documents.

Requestor Name: Dillon Prives

Company Name: (if applicable) Blue Flag Construction

Address: 29 Center St. MAP: 42.3.1 PARCEL: 68.1

Phone No. 617-930-3626 Fax No. _____

Email: DP@BlueFlagDev.co

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Requestor's Signature:  Date: 2/11/21

Please be advised that the Health Department accepts variance requests up to one week before a scheduled Board of Health meeting. Applications received after this deadline will be placed at the subsequent scheduled meeting.

Received by: _____

Date: _____

Blue Flag Construction is filling for a variance on behalf of the Faraway Hotel, to not require the addition of a three compartment sink to be located at the front coffee bar of the restaurant.

Upon the initial review of the coffee bar scope of service by the Health Inspector, it was noted that we would need to include a three compartment sink in this space. In the explanation of this requirement, it was clear that the amount of food prep slated to take place would generate a number of pots, pans, and plates which was triggering the requirement for a three compartment sink to properly clean and sanitize the area.

With this understanding, we revised the scope of service and will handle all food preparation in the commercial kitchen at the back of the restaurant ~50' away. No food preparation will take place at the coffee bar. The only items to be prepared at the coffee bar will be a variety of coffee centric drinks (espresso, cappuccino, lattes, etc.). With this setup there will be no pots, pans, plates, etc. that will need washing via a three compartment sink. All food that is served will be in disposable grab n go containers. The only item that will require washing between each use is a frothing pitcher that is used to steam milk. This will be sanitized through boiling water and steam provided by the espresso machine.

At the completion of each shift, the staff will breakdown all equipment used during the shift to ensure proper cleaning and sanitization is achieved. Any items that are unable to be cleaned within the parameters of the coffee bar will be brought back to the kitchen and cleaned at the three compartment sink, run through the dishwashers, or both. Also, It's worth noting that during the hours the coffee bar is operating there will be no table service in the main dining room. In the rare event a piece of equipment needs to be brought back to the kitchen, it can be done without jeopardizing a sanitary environment where customers are seated.

In efforts to provide the Board of Health with additional context of how we plan to operate, I've listed our menu, coffee equipment, and cleaning plan for your review. This will provide context as to how we plan to prepare the food, what equipment will be located at the coffee bar, and an overview of the cleaning process we will follow to achieve a clean and sanitary space during and after each shift. If there is a specific item on this that you foresee needing a three compartment sink at the coffee bar, please let me know and we can make the needed adjustments.

From this information, I hope it is clear that our team understands the concerns brought to light by the Health Department and that the changes we are presenting have taken into serious consideration how we plan to address these issues. Our request for a variance is not to remove a three compartment sink at the space we plan to prepare food, but rather remove a three sink where there is no longer food preparation taking place.

Grab N Go Food Menu

This menu will all be pre-made in the kitchen and brought to the coffee station in disposable packaging. It is optimized for people to grab a coffee and pick up some food on their way to the beach. Absolutely no preparation will be done in the cafe area. It is a true grab n go, no tools or equipment necessary.

Sonhos Donuts

- *Description: Portuguese donut holes tossed in lemon sugar or cinnamon sugar*
- *Preparation: Made in the kitchen, brought to the cafe area pre-portioned branded brown paper bags.*

Yogurt Parfait

- *Description: Greek yogurt with mixed berry compote and house granola*
- *Preparation: Made in the kitchen every morning and pre-portioned in a 16 oz cup with an inverted lid containing granola.*

Scone

- *Description: Rotating daily scone provided by local bakery*
- *Preparation: Made at a local bakery, pre-portioned in a brown paper bag.*

Fudgy Brownie

- *Description: Our classic homemade fudgy brownie*
- *Preparation: Made in the kitchen every morning, pre-wrapped in plastic, and kept in an airtight container.*

Kale Caesar Salad

- *Description: Baby kale, parmesan, caesar dressing, pita croutons*
- *Preparation: Made in the kitchen every morning and placed in a disposable clamshell container.*

House Salad

- *Description: Mixed Green, toasted pistachio, artichoke hearts, cucumbers, tomato, citrus vin*
- *Preparation: Made in the kitchen every morning and placed in a disposable clamshell container.*

Beach Snacks

- *Description: Housemade hummus and baba ganoush with pita chips and veggies*
- *Preparation: Made in the kitchen every morning. Dips placed in a disposable container, chips in a small paper bag.*

VLT Wrap

- *Description: Roasted mushroom and aubergine with avocado, roast tomato and romesco*
- *Preparation: Made in the kitchen every morning. Wrapped in branded wax paper and placed in a disposable clamshell container.*

Portuguese Chicken Wrap

- *Description: Roasted chicken, piri piri sauce, pickled peppers, lettuce, roasted tomato*
- *Preparation: Made in the kitchen every morning. Wrapped in branded wax paper and placed in a disposable clamshell container.*

Roast Beef Sandwich

- *Description: Roasted beef with manchego cheese, dijonaise, lettuce and tomato on local sourdough*
- *Preparation: Made in the kitchen every morning. Wrapped in branded wax paper and placed in a disposable clamshell container.*

Coffee Area Equipment

- *Burr grinder*
- *Drip coffee machine*
- *Espresso machine*
- *Frothing pitcher*
- *Frothing stick*
- *Portafilters*
- *Teaspoon*
- *Fridges*
- *Ice bin*
- *Ice scoop (stored upside outside of the ice bin)*

Cleaning Plan

- *The only item being used that would be required to be cleaned during a shift is the milk frothing pitcher to steam milk for cappuccinos and lattes. We plan to clean this frothing pitcher the same way as every other coffee shop on Nantucket and across the country, by rinsing it multiple times with boiling water from the espresso machine. We will also keep a sanitizer bucket on the station at all times and will clean the steaming wand in between each use. We will of course, change out the solution in the sanitizer bucket every two hours and use our litmus tests to ensure that our chemicals are properly calibrated.*
- *We will reset the coffee area after each guest and keep the area clean at all times. After each shift we will detail clean the espresso machine, all of the equipment, surfaces, and floors. We keep detailed cleaning checklists that are required to be completed before the barista can clock out of their shift.*