

# SIGN APPLICATION-TOWN OF ESSEX

Date 9/24/12 APPLICATION FEE \$95.00 PLS PERMIT # 2012-232/N  
(includes recording fee) Appeal Period Expires 11-16-12  
Landowner: Medusa LLC Zoning District B1  
Address of Sign Location: 10 Kellogg Road MAP 047 PARCEL 004 LOT 129  
Business Name for Sign: Istanbul Kebab House, Turkish & Mediterranean Cuisine  
Type of Sign: Free Standing 35-46 (size) Façade \_\_\_\_\_ (size)  
Height (from ground level to top of free-standing sign): 8 ft  
Applicant's Mailing Address: 10 Kellogg Road, STE 127, Essex Junction, VT 05452  
Phone Number – Home: \_\_\_\_\_ Work: 802-857-5091 Cell: 802-363-5058 Fax: \_\_\_\_\_  
Applicant(s) Signature: [Signature]  
Landowner(s) Signature: [Signature]

### INSTRUCTIONS FOR FILING APPLICATION:

All sign approval applications will be pursuant to the Town of Essex Sign Regulations contained within Section 25.10 of the Town of Essex Sign Regulations. A copy has been attached to this application form for your review and information. Approval or denial will be based upon a complete submittal of all the required information. In the case of denial of the application an explanation will be in writing.

### INSTRUCTIONS FOR FREE STANDING SIGNS:

- a) Scaled lot plan indicating sign location;
- b) Diagram if sign with information according to the attached sample diagram.

### INSTRUCTIONS FOR FAÇADE SIGNS:

- a) Plan of building façade and sign pursuant to the attached sample plan.

**Note:** The Zoning Administrator may require additional information to make a proper evaluation on a case by case basis.

On this 1<sup>st</sup> day of November, 2012, your application was:  approved \_\_\_\_\_ denied.

\* All signage shall conform to Zoning Regulations.

See attachment for conditions of approval or reasons for denial.

\* This permit allows for signage on the busier Wilson PL existing free standing sign.

\* The permit covers the use of a restaurant.

TOWN OF ESSEX

By:

Zoning Administrator

[Signature: Sharon L. Kelley]

ANY INTERESTED PERSON MAY APPEAL THE DECISION OF THE ZONING ADMINISTRATOR TO THE ZONING BOARD OF ADJUSTMENT WITHIN 15 DAYS OF PERMIT ISSUANCE. COMMENCING CONSTRUCTION WITHIN THIS 15 DAY APPEAL PERIOD IS PROHIBITED BY LAW.

36" x 63" sign

Letter: S-3.mln



option A lunch/dinner/take out

$$81'' \times 63'' = 51.03' / 1.44 = 35.44 \text{ ft}$$



option B website

**PROOF READING**

ONCE YOU HAVE SIGNED AND DATED THIS FORM, THE COPY YOU HAVE PROOF READ IS CONSIDERED FINISHED AND READY FOR PRODUCTION. ONCE THIS FORM IS RETURNED TO US SIGNED, WE ARE RELIEVED OF ALL RESPONSIBILITY FOR ANY ERRORS THAT MAY BE DISCOVERED AT ANY TIME IN THE FUTURE.

Proof read and approved

Date

**PAPER DRAWING IS NOT A COLOR PROOF**

Note that the colors used in this paper print represent the colors to be used in the project but do not represent those colors exactly and are not intended to be used to color proof the project. I have read and understand that colors in drawing are not exact

Date



**TWIN STATE  
SIGNS**

14 Gauthier Drive  
Essex Junction, VT 05452

**802-872-8949**

fax 802-878-0200

e-mail [twinstate@together.net](mailto:twinstate@together.net)

VERMONT DEPARTMENT OF HEALTH - FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ID# 3014 Time In \_\_\_\_\_ Time Out \_\_\_\_\_ Date 5/31/12 Travel Time \_\_\_\_\_  
 Routine \_\_\_\_\_ Follow-up \_\_\_\_\_ New/Change of Owner  Preliminary \_\_\_\_\_ Complaint \_\_\_\_\_ Other \_\_\_\_\_ Dem. of Knowledge: Yes \_\_\_\_\_ No \_\_\_\_\_  
 Establishment Name Istanbul Kebab House LLC License Type 02  
 Licensee Name Istanbul Kebab House LLC  
 Street Address 10 Kellogg Rd. Town Essex Jct. VT  
 Water Supply Public Sewage Disposal Public  
 Dining Capacity: Indoor \_\_\_\_\_ Outdoor \_\_\_\_\_ Total \_\_\_\_\_ License Posted: Yes \_\_\_\_\_ No \_\_\_\_\_

Item	Debit Points	Description	Item	Debit Points	Description	Item	Debit Points	Description
		<b>5-204 Source of Food</b>	18	1	Single-Service Articles: Stored ___ Dispensed ___ Handled ___	33	2	Receptacles: Covered ___ Properly Located ___ Sufficient Capacity ___ Proper Storage/Removal ___ Insect/Rodent-Proof ___ Clean ___
*1	5	Acceptable Source ___ Sound Condition ___	19	2	Single-Service Items May Not Be Re-Used	34	1	Outside Storage Area Enclosures: Properly Constructed ___ Maintained ___ Clean ___
<b>5-205 Food Protection</b>			<b>5-208 Food Equipment &amp; Utensils - Cleanliness</b>			<b>5-214 Insect &amp; Rodent Control</b>		
2	1	Original Container ___ Properly Labeled ___ Consumer Advisory Posted ___	20	1	Proper Dry Cleaning Methods Used ___ Precleaning: Preflushed ___ Scraped ___ Presoaked ___	*35	4	No Insects/Rodents/Vermin ___ Outer Openings Protected ___ Animals, Birds, Reptiles Prohibited ___
*3	5	Potentially Hazardous Food: Date Marked ___ Meets Time Requirement ___ Meets Temperature Requirements During: Storage ___ Preparation ___ Display ___ Service ___ Transportation ___ Cooling ___	21	2	Wash & Rinse Water: Clean ___ Proper Temperature Maintained ___ Proper Cleaning Agent Used ___	<b>5-215 Floors, Walls &amp; Ceilings</b>		
*4	4	Preventing Cross Contamination: Hands ___ Reused Tableware ___ Suitable Utensils ___ Separation ___ Segregation ___ Unapproved Additives ___ Contact Surfaces ___ Ice ___ Washed Fruit & Vegetables ___	*22	4	Sanitization Rinse: Clean ___ Proper Temperature Maintained ___ Proper Concentration ___ Test Kit Used ___ Pressure 15-25 psi ___ Adequate Exposure Time ___	36	1	Floors: Properly Constructed ___ Good Repair ___ Clean ___ Proper: Covering ___ Cleaning Method Used ___
5	1	Product Temperature Maintained: Adequate Facilities ___ Temperature Measuring Devices: Properly Located ___ Provided ___ Accurate ___ Clean ___ Calibrated ___	23	1	Wiping Cloths: Clean ___ Use Restricted ___ Used on Tableware ___ Properly: Stored ___ Separated ___ Laundered ___ Sponges Prohibited ___	37	1	Walls, Ceilings & Attached Equipment: Properly Constructed ___ Good Repair ___ Clean ___ Proper: Surfaces ___ Cleaning Method Used ___
6	2	Potentially Hazardous Food - Properly Thawed	24	2	Cleaning Food Contact Surfaces of Equipment & Utensils: Proper Frequency ___ Proper Method Used ___ Tableware Cleaned ___ Equipment Cleaned ___ Dispensers ___ Cooking Utensils ___ Other ___	<b>5-216 Lighting</b>		
*7	4	Unwrapped, Potentially Hazardous Food: Re-Served ___ Returned ___ Transferred ___	25	1	Cleaning Non-Food Contact Surfaces of Equipment & Utensils: Proper Frequency ___ Proper Method Used ___ Free of Contaminants ___	38	1	Adequate Lighting: Intensity ___ Fixtures Shielded ___ Fixtures Shatter-Resistant ___
8	2	Food Protected During: Storage ___ Preparation ___ Display ___ Service ___ Transportation ___	26	1	Cleaned Equipment & Utensils Properly: Stored ___ Handled ___	<b>5-217 Ventilation</b>		
9	2	Handling of Food & Ice Minimized ___ Gloves Used Properly ___ Convenient & Suitable Utensils Used ___	<b>5-209 Water System</b>			39	1	Rooms & Equipment: Vented as Required ___ Adequate ___ Clean ___ Properly: Constructed ___ Designed ___
10	1	In-Use Food & Ice Dispensing Utensils/Equipment: Properly Stored ___ Clean ___ Use Limited ___	*27	5	Source Safe ___ Approved System ___ Proper Construction ___ Sufficient Capacity/Pressure ___	<b>5-218 Dressing Rooms</b>		
<b>5-206 Personnel</b>			<b>5-210 Sewage Disposal</b>			40	1	Rooms: Designated ___ Clean ___ Lockers Provided ___ Facilities: Clean ___ Conveniently Located ___
*11	5	Personnel with Infections Restricted/Excluded	*28	4	Sewage & Waste Disposal Approved/Satisfactory	<b>5-219 Miscellaneous Inspection Items</b>		
*12	5	Hands Properly Washed & Clean ___ Acceptable Hygienic Practices Employed ___ No Eating, Drinking or Using Tobacco ___ Jewelry Prohibition ___ Nails ___	<b>5-211 Plumbing</b>			*41	5	Necessary Toxic Items: Properly Stored ___ Separated ___ Labeled ___ Used ___
13	1	Clean: Outer Clothing ___ Uniform ___ Apron ___ Hair Restraints Used ___	29	1	Properly Constructed ___ Installed ___ Maintained ___	42	1	Premises Maintained ___ Free of Litter & Unnecessary Items ___ Cleaning & Maintenance Equipment Properly Stored ___
<b>5-207 Food Equipment &amp; Utensils</b>			*30	5	No: Cross-Connection ___ Back Siphonage ___ Backflow Prevention Devices Provided ___	43	1	Food Operation Separate From: Living/Sleep Quarters ___ Laundry ___ Unrelated Activities ___
14	2	Food & Ice Contact Surfaces: Design ___ Durability ___ Cleanability ___ Construction ___ Maintenance ___ Installation ___ Location ___ Use Limited ___	<b>5-212 Toilet &amp; Handwashing Facilities</b>			44	1	Cleaned & Soiled Linens: Properly Stored ___ Proper Cleaning Frequency ___
15	1	Non-Food Contact Surfaces: Design ___ Construction ___ Maintenance ___ Installation ___ Location ___ Cleanability ___	*31	4	Adequate Number ___ Conveniently Located ___ Accessible ___ Service Sink Provided ___ Properly: Operated/Maintained ___ Designed ___ Installed ___	<b>Total Debit Points</b> <u>2</u>		
16	2	Dishwashing Facilities: Design ___ Construction ___ Maintenance ___ Installation ___ Location ___ Operation ___ Use Limited ___	32	2	Toilet Rooms: Enclosed ___ Adequate Water Temperature ___ Self-Closing Doors ___ Properly Maintained ___ Cleaning Materials Provided ___ Sign Posted ___ Proper Waste Receptacles ___	<b>Rating Score</b> <u>98</u>		
17	1	Provided: Accurate Temperature Measuring Devices ___ Chemical Test Kits ___ Pressure Gauges ___	<b>5-213 Garbage &amp; Refuse Disposal</b>					

(14) Ice machine moved \$130.00 cash  
 without construction completed drawings FOR LICENSE

Area Constructed for Food Prep  
 Before used as Food Prep

Sanitarian Sherry Sawyer Date Re-Inspect By \_\_\_\_\_ Voluntarily Closed \_\_\_\_\_ Reopened \_\_\_\_\_  
 Person Interviewed \_\_\_\_\_ Title \_\_\_\_\_ Signature [Signature]

All critical items require immediate attention. Circled debit points indicate non-compliance.  
 Any Questions 863-1389

Vermont Department of Taxes  
133 State Street • P.O. Box 547 • Montpelier, Vermont 05601-0547

### MEALS AND ROOMS TAX LICENSE

Be it known that ISTANBUL KEBAB HOUSE LLC is hereby licensed in accordance with the provisions of Chapter 225 of Title 32, V.S.A., to operate an establishment known as ISTANBUL KEBAB HOUSE LLC located at 10 KELLOGG RD STE 127, ESSEX JUNCTION, VT.

ISTANBUL KEBAB HOUSE LLC  
10 KELLOGG RD STE 127  
ESSEX JUNCTION, VT 05452

  
Commissioner of Taxes

This license is issued effective May 24, 2012 to Vermont business tax account number 440-453853747F-01. It is not transferable, and must be surrendered if the business is sold or transferred to a new owner.

Vermont Department of Taxes  
133 State Street • P.O. Box 547 • Montpelier, Vermont 05601-0547

### SALES AND USE TAX REGISTRATION

THIS LICENSE

IS HERBY ISSUED TO ISTANBUL KEBAB HOUSE LLC LOCATED AT 10 KELLOGG RD STE 127, ESSEX JUNCTION, VT UNDER THE PROVISIONS OF CHAPTER 233, 32 V.S.A. AND MUST BE SURRENDERED UPON SALE, TRANSFER, MERGER OR TERMINATION OF BUSINESS, OR UPON REVOCATION OF THE LICENSE.

ISTANBUL KEBAB HOUSE LLC  
10 KELLOGG RD STE 127  
ESSEX JUNCTION, VT 05452

  
Commissioner of Taxes

This license is issued effective May 24, 2012 to Vermont business tax account number 450-453853747F-01. It is not transferable (See other side).

STATE OF VERMONT - AGENCY OF HUMAN SERVICES  
STATE BOARD OF HEALTH  
License to Operate

I.D.# 0024 LINK I.D.#

CAPACITY: 44

FEE: \$ 140.00

LICENSE TYPE: RESTAURANT

EFFECTIVE DATE: 05/24/2012

EXPIRATION DATE: 04/30/2013

ESTABLISHMENT NAME & LOCATION:

ISTANBUL KEBAB HOUSE LLC  
10 KELLOGG ROAD SUITE 127  
ESSEX JUNCTION

THIS IS TO CERTIFY THAT ABOVE ESTABLISHMENT IS LICENSED TO OPERATE UNDER THE PROVISIONS OF TITLE 18 SECTIONS 4351-4451 VERMONT STATUTES ANNOTATED. THIS LICENSE IS VALID PENDING RATIFICATION BY THE VERMONT BOARD OF HEALTH.

THIS LICENSE IS NOT TRANSFERABLE AND IS VALID ONLY FOR THE LICENSEE LISTED BELOW.

LICENSEE NAME & ADDRESS:

ISTANBUL KEBAB HOUSE LLC  
10 KELLOGG ROAD SUITE 127

ESSEX JUNCTION, VT 05452

THIS LICENSE SHALL BE CONSPICUOUSLY POSTED.