

# TOWN OF ESSEX CERTIFICATE OF OCCUPANCY APPLICATION

DATE OF REQUEST: \_\_\_\_\_ FEE: \$85.00 pd (includes recording)

MAP/PARCEL/LOT: 2-091-004-001 NO. 2019-10

The undersigned herewith requests an inspection of the premises and the issuance of "Certificate of Occupancy" of premises, or portion thereof, for use or habitation.

This request is for use only of existing land or buildings.

This request is for new construction or rehabilitated or altered structure which was done under authority of zoning permit # 2019-10

issued to Rick Bove d/b/a HDI Real Estate Inc on 01-15-19

Premises are at 4 Carmichael St. Suite 101

Water service installation inspected and approved by existing

Driveway location inspected and approved by existing

Sanitary sewer connection or septic system inspected and approved by:

Name: existing Date: \_\_\_\_\_

Construction was begun Feb, 2019 and completed Mar, 2019

Approval granted by \_\_\_\_\_ P.C. or Z.B.A. on n/a, 2019 previously approved site.

Use of premises intended Bakery - West Meadow Farm Bakery

(type of use)

Applicant's Signature: Loise Blanchell Telephone: 802 318 8043 Cell: \_\_\_\_\_

Loise@westmeadowfarmbakery.com

802-878-1646

By issuance of this Occupancy Permit, the Town of Essex Zoning Administrator hereby acknowledges that the use and/or building construction is in complete conformity with the Zoning Regulations, unless otherwise noted. Field measurements and similar dimensions for setbacks are based in part on evidence supplied by owner. The Town of Essex is not liable for errors or mistakes when it is found that information submitted by the applicant is erroneous or inaccurate.

*\* note all conditions of previous Planning Commission approvals for the building/parcel remain in effect*

Certificate of Occupancy has been approved with \_\_\_\_\_ without  conditions. If with conditions, see attachment outlining same.

Certificate of Occupancy denied \_\_\_\_\_. Please see attachment with reasons for denial.

3-5-19  
Date

Sharon Kelly  
Zoning Administrator

<b>Establishment</b> WEST MEADOW FARM BAKERY			<b>License Type</b> 10243 - Restaurant - Seating 0-25 License, 10282 - Bakery - Large Commercial (includes out-of-state) License		
<b>Physical Address</b> 4 CARMICHAEL ST			<b>City/State/Zip Code</b> Essex Junction/VT/05452		
<b>Licensee Name</b> WEST MEADOW FARM BAKERY LLC			<b>Inspection ID #</b> 23123		
<b>Date</b> 3/4/2019	<b>Time In/Time Out</b> 02:30 PM/03:15 PM	<b>Telephone</b> 8028781646	<b>Purpose of Inspection:</b> Opening		

Item	Debit Points	Description	Item	Debit Points	Description	Item	Debit Points	Description
<b>Foodborne Illness Risk Factors</b>			17	1	Thermometers, Chemical Kits and Pressure Gauges Provided	<b>Insect &amp; Rodent Control</b>		
<b>Supervision</b>			18	1	Single-Service Articles Stored and Dispensed	*35	4	Establishment free of insects, rodents and pests
1	In	Person in charge present, demonstrates knowledge and performs duties	19	2	No Re-Use of Single-Service Items	<b>Floors, Walls &amp; Ceilings</b>		
<b>Food Source</b>			<b>Food Equipment &amp; Utensils - Cleanliness</b>			36	1	Floors are properly constructed and maintained.
*1(a)	5	Food is obtained in sound condition and from acceptable sources.	20	1	Dry Cleaning and Pre-Cleaning Methods	37	1	Walls, ceilings and attached equipment are properly constructed and maintained.
<b>Food Protection</b>			21	2	Warewashing and Rinsing	<b>Lighting</b>		
2	1	Food is in acceptable container and properly labeled.	*22	4	Sanitization Rinse	38	1	Light bulbs are protected and of adequate intensity.
*3	5	Potentially Hazardous Food Temperature Requirements	23	1	Use of Wiping Cloths	<b>Ventilation</b>		
*4	4	Preventing Cross Contamination	24	2	Cleaning Food-Contact Surfaces of Equipment and Utensils	39	1	Rooms and equipment have adequate and clean ventilation.
5	1	Adequate Facilities to Maintain Product Temperature	25	1	Cleaning of Nonfood-Contact Surfaces	<b>Dressing Rooms</b>		
6	2	Thawing Potentially Hazardous Food	26	1	Storage of Clean Equipment and Utensils	40	1	Adequate and Clean
*7	4	Unwrapped Foods: Return and Reservice	<b>Water System</b>			<b>Miscellaneous Inspection Items</b>		
8	2	Food Protected from Contamination	*27	5	Water Supply	*41	5	Poisonous or Toxic Materials
9	2	Handling of Food Minimized	<b>Sewage Disposal</b>			42	1	Premises Free of Rubbish, Litter, Unnecessary Articles
10	1	In-Use Dispensing Equipment	*28	4	Sewage System and Disposal	43	1	Separation from Food Operation Areas
<b>Personnel</b>			<b>Plumbing</b>			44	1	Clean and Soiled Linens
*11	5	Restriction of Employees with Infections and Communicable Diseases	29	1	Plumbing Properly Maintained and Installed	<b>Total Debit Points: 2</b>		
*12	5	Acceptable Hygiene Practices	*30	5	No Cross-Connection, Backflow or Back Siphonage	<b>Rating Score: 98</b>		
13	1	Uniforms, Bib Aprons, and Effective Hair Restraints	<b>Toilet &amp; Handwashing Facilities</b>					
<b>Food Equipment &amp; Utensils</b>			*31	4	Fixture Requirements			
14	2	Food & Ice Contact Surfaces	32	0	Miscellaneous			
15	1	Non-Food-Contact Surfaces	<b>Garbage &amp; Refuse Disposal</b>					
16	2	Dishwashing Facilities	33	2	Facilities on the Premises			
			34	1	Construction and Cleanliness			

<b>Observations and Corrective Actions</b> Violations cited in this report must be corrected within the inspector's specified timeframes				
Item Number	Violation of Code	Priority Level	Comment	Correct By Date
32	5-212.32		Restroom was not equipped with self-closing door - bathroom door to self-close.	

**Inspection Published Comment:**  
 Dining area wallpaper and baseboard installation being completed.  
 Wire shelving will be installed in dish area.

**Approved for operation.**

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Public Health Inspector	Public Health Inspector Signature	Sig. Date	Time In	Time Out
3/4/2019	Lois Blaisdell	<i>Lois Blaisdell</i>	3/4/2019	Emily Jarecki	<i>Emily Jarecki</i>	3/4/2019	02:30 PM	03:15 PM

## Sharon Kelley

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**From:** [REDACTED] Lois Blaisdell <lois@westmeadowfarmbakery.com>  
**Sent:** Monday, March 4, 2019 3:29 PM  
**To:** Sharon Kelley  
**Subject:** Fwd: Inspection Report: WEST MEADOW FARM BAKERY 3/4/2019  
**Attachments:** Inspection Report.pdf

Hi Sharon!

Both Emily and Jesse have given us the go ahead to start production! Yay!

*3/4/19 verbal  
received  
OK from Jesse D,  
State F.W*

----- Forwarded message -----

**From:** <noreply@usasafeinspect.com>  
**Date:** Mon, Mar 4, 2019 at 3:22 PM  
**Subject:** Inspection Report: WEST MEADOW FARM BAKERY 3/4/2019  
**To:** <lois@westmeadowfarmbakery.com>

Owner/Operator:

Attached is a copy of the report generated from the Opening inspection conducted at WEST MEADOW FARM BAKERY located at 4 CARMICHAEL ST STE 101 Essex Junction, VT 05452 on 3/4/2019 . If you have any questions, please contact your sanitarian.

Emily Jarecki  
[emily.jarecki@vermont.gov](mailto:emily.jarecki@vermont.gov)  
8029514085

Sincerely,

Vermont Department of Health  
108 Cherry St PO Box 70 Burlington, VT 05402

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