

ZONING BOARD OF APPEALS APPLICATION

Project Name, If Applicable: _____

Project Street Address: 19 PARK PLACE

Section: 4 **Block:** 3 **Lot(s):** 3.A **Zone:** Business A

Applicant: Haynes Architecture PC- Thomas Haynes

Address: 570 Yonkers Avenue

City: Yonkers **State:** NY **Zip:** 10704

Phone #: 914-963-3838 **Email:** TJ@haynesdesigngroup.com

Property Owner: LILY PROPERTIES INC

Address: 25 PARK PLACE

City: BRONXVILLE **State:** NY **Zip:** 10708

Phone #: 914-953-3535 **Email:** LORI@BLEALAW.COM

Application is for:

_____ An interpretation of the Zoning Law or a determination by the Superintendent of Buildings

_____ Use variance(s) _____
List Sections

X _____ Area Variance 310-14 A (9) (a) in that there are at least 3 other carry-out food establishments
within 100' on the same side of the street _____
List Sections

_____ Special Permit Use _____
List Sections

Description of the proposed project and nature of the interpretation, variance(s) and/or special permit being sought:

Proposed Change of Use- existing retail space to be changed to Proposed Bakery

**Bakery to be grab-go bread shop - see attached menu*

When did present owner acquire title? 1994

Was the title acquired by purchase: Yes or No, If so from whom? Vas Properties Inc.

Are you seeking a variance from the provisions of the ordinance? (Yes or No)

If so, from which ordinance, from which provision thereof and to what extent? _____

If you are seeking a variance from the provisions of the ordinance, do you contend that the effect of the ordinance on the property to which this appeal pertains is different from its effect on other properties in the same zoning district? (Yes or No) If so, in what respect and what is the cause of the difference?

Does the owner of the premises involved in this application own any contiguous property? (Yes or No)

If so, in what respect and what is the cause of the difference? _____

Property Owners Signature: Lily Properties Inc. [Signature] Date: 6/30/21

Zoning Compliance Analysis

Property Address: 19 PARK PLACE

Zoning District: BUSINESS A

***NO CHANGE TO EXISTING
BUILDING FOOTPRINT**

Flood Zone: Yes: No: X

ZONING STANDARD	REQUIRED	EXISTING	PROPOSED	STATUS
BUILDING USE				
LOT AREA				
LOT WIDTH				
LOT DEPTH				
FRONT YARD				
SIDE YARD #1				
SIDE YARD #2				
REAR YARD				
HEIGHT (Feet & Stories)				
BUILDING COVERAGE				
USABLE OPEN SPACE				
F.A.R.				
PARKING				

All applications for additions to submit complete detailed finished grade and FAR calculations, and completed F.A.R. computation worksheet on reverse, submission to be stamped by the design professional of record.

Form Prepared By: **Name (Print):** _____

Signature: _____

***NO CHANGE TO EXISTING
BUILDING FOOTPRINT**

Zoning F.A.R. Calculation

	EXISTING	PROPOSED	SUB TOTAL
BASEMENT ^(b)			
1 ST FLOOR			
2 ND FLOOR			
3 RD FLOOR ^(d)			
ATTIC ^(d)			
GARAGE ^(c)			
ACTUAL TOTAL BUILDING FLOOR AREA =			
ACTUAL LOT AREA =			
PERMITTED F.A.R. (From Table, interpolate if necessary) =			
MAXIMUM PERMITTED BUILDING FLOOR AREA (ACTUAL LOT AREA X PERMITTED F.A.R.) =			

Floor Area Ratio (for a lot whose principal use is a one or two family dwelling): The ratio of the gross floor area of all buildings on a lot to the area of the lot on which the buildings are located. For the purpose of determining the floor area ratio (FAR), all floor areas of each floor of all principal and all accessory structures on the lot shall be included. Any interior space with a floor-to-ceiling height in excess of 14 feet shall be counted twice. Notwithstanding the preceding the following shall be excluded from the calculation of floor area:

- a) The aggregate area of all unroofed structures such as decks and patios and all spaces in unenclosed porches and porticos, except that existing unenclosed porches may be enclosed and the enclosed area excluded from the FAR calculation provided that the exterior walls of the unenclosed porch and the walls of the dwelling to which the porch is attached are not relocated closer to the lot lines of the subject property than the existing unenclosed porch.
- b) The aggregate area of any cellar regardless of its use or of any basement unless it is defined as a story. See Basement definition.
- c) The aggregate area of grade level garage parking (whether attached or detached) or basement level parking, in either case, up to a maximum of 400 square feet. In those instances where an additional story is provided above a garage (whether attached or detached) such floor area shall be subject to the attic and sloping roof limitations in (d) below.
- d) The aggregate area of all unfinished or finished space in an attic or under a sloping roof provided that the total exterior width of all dormers does not exceed 30% of the exterior linear width of the portion of the roof upon which they are situated. The exterior linear width of the roof shall be measured from end to end at the widest point of the roof. Where the linear width of the dormers exceeds the limitation above, the total area in the attic or under the sloping roof shall be included in the calculation of FAR, except where floor area between the top of the floor beams and the structural ceiling level is five (5) feet or less.

Calculations Prepared By: Name (Print): _____

Signature: _____

To whom it may concern,

Six main characteristics may define a village:

- Small and intimate. The area can comfortably be covered on foot...
- Unique. Spatial identity...
- Designed for social interaction...
- Locally driven and locally sourced...
- Internally (Self Contained) Functional...
- A mixed community...

We can write volumes on why this quaint suburban village is a perfect place to spend a day, long weekend, or live year-round. Instead I come today with a hope that the Village of Bronxville will share a vision with me. That vision is for the village to have its very own handcrafted artisan bread shop. Ages ago villages had a blacksmith, a butcher, a baker, and yes, the infamous candlestick maker. These were staple businesses of the village.

Our bread shop will consist of naturally leavened sourdough loaves, authentic wheat & rye breads as well as French baguettes, and savory viennoiserie items. We will also have a gorgeous retail cooking section dedicated to the home baker that needs that specialty bake item as well as a baker to share knowledge with. This will be a “grab and go” concept with minimal indoor seating. There is a viewing room so patrons, on occasion, can watch bread being folded and shaped before their eyes.

People that are into food (foodies as they are called) are smart, educated, well-traveled and not afraid to get “hands-on” and “vocal” with cooking and baking. Commercial bread is dead in the sense that there is no nutritional value in the actual finished product anymore. At the bakery we will be making true whole foods. Whole foods are foods that have very few ingredients. Ingredients that can be pronounced and sourced locally from our surrounding area, local farms and grain millers. I will bring these ultra-healthy ingredients to the village so that we can all experience these products and share in their health benefits. The breads we bake contain flour, water, salt, and natural yeaststhat’s it. Others will have nuts, seeds, whole sprouted grains, etc., the list goes on. All natural and organic.

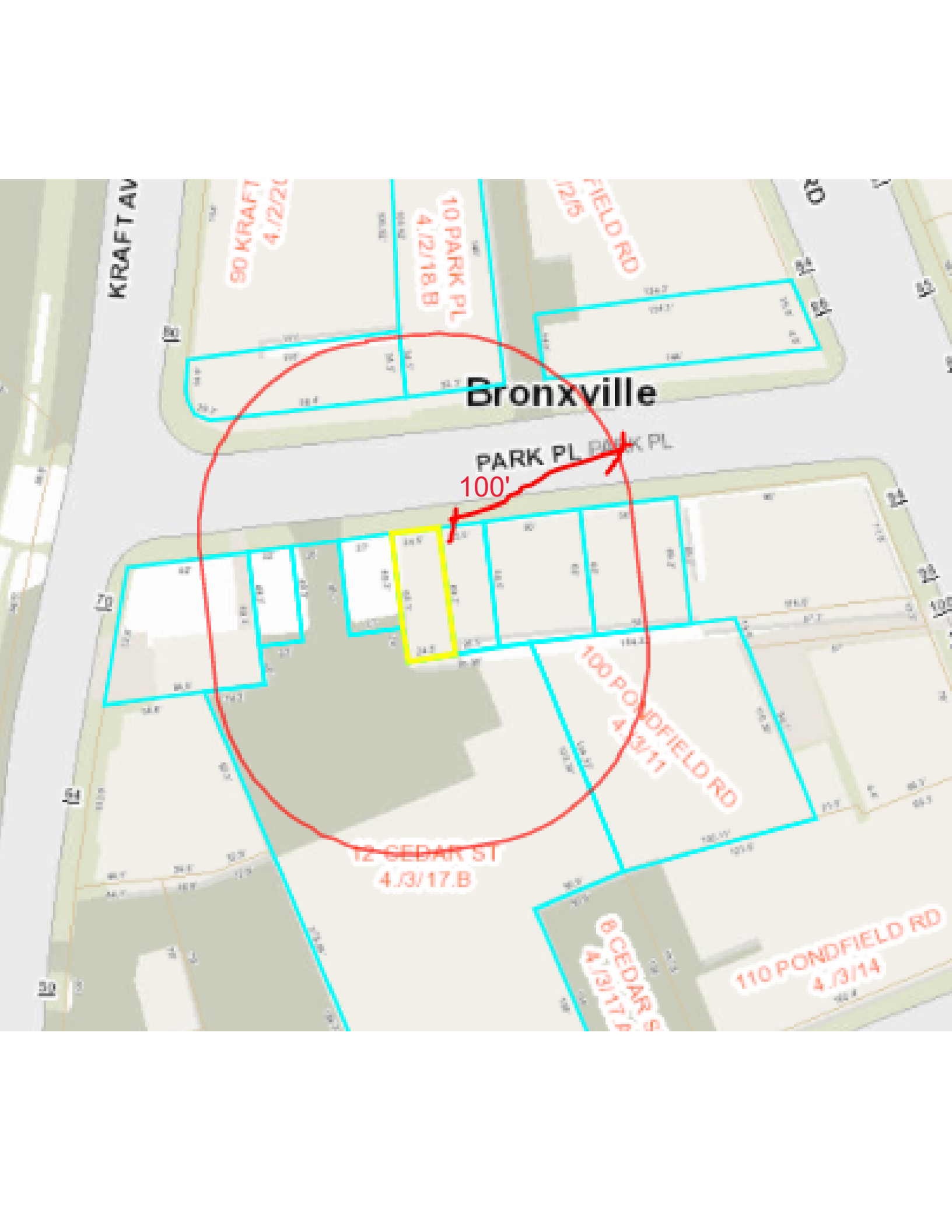
My goal is to appeal to everyone. Older families watching their health is paramount. Younger couples want to be educated and need clarification in order to pass the knowledge to their children and so on. Teens will have much more healthier choices available to them. The entire bakery will be vegetarian / vegan, no processed foods at all with eco-friendly packaging (no plastics) reducing our footprint on the earth.

With COVID now in our lives, families are staying more local now than ever which means we get to bring wholesome healthy foods to them. This is what the village needs. My goal is to serve the Village of Bronxville and be your village baker.

(below is a sample of the signage and verbiage but has not been 100% finalized)

Bronxville Bread Co.

artisan breads & viennoiserie



KRAFT AV

90 KRAFT
4.2/21

10 PARK PL
4.2/18.B

125
FIELD RD

Bronxville

PARK PL PARK PL

100'

12 CEDAR ST
4.3/17.B

100 PONDFIELD RD
4.3/11

8 CEDAR ST
4.3/17.A

110 PONDFIELD RD
4.3/14

GA FAMILY-BRONXVILLE -
23 PARK PL
BRONXVILLE, NY 10708

BRONXVILLE REALTY LLC -
19 PARK PL
BRONXVILLE, NY 10708

GA FAMILY-BRONXVILLE -
12 CEDAR ST
BRONXVILLE, NY 10708

LILY PROP INC -
19 PARK PL
BRONXVILLE, NY 10708

SEMP REAL LLC -
9 PARK PL
BRONXVILLE, NY 10708

GA FAMILY-BRONXVILLE -
23 PARK PL
BRONXVILLE, NY 10708

METRO REALTY DIVIDEND -
100 PONDFIELD RD
BRONXVILLE, NY 10708

STERN STANLEY -
80 KRAFT AVE
BRONXVILLE, NY 10708

15 PARK PLACE, LLC -
15 PARK PL
BRONXVILLE, NY 10708

TWO PARK PLACE CORP -
86 PONDFIELD RD
BRONXVILLE, NY 10708

JB PARK PLACE REALTY LLC -
10 PARK PL
BRONXVILLE, NY 10708

29 PARK PLACE LLC -
29 PARK PL
BRONXVILLE, NY 10708

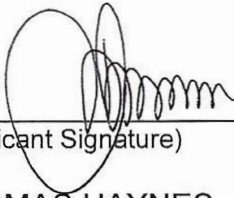
**AFFIDAVIT OF MAILING
LEGAL NOTICE**

I hereby swear that the following notice was given by certified mail or registered mail to the property owners listed below, at least ten (10) days prior to the hearing date:

Notice is hereby given that the Zoning Board of appeals of the Village of Bronxville will hold a public hearing at the Bronxville Village Hall, 200 Pondfield Road, Bronxville, N.Y., on Tuesday evening, July 27, 2021 at 6:30 P.M. to give consideration to the following appeals/variances:

The request of the Lily Properties, property located at **19 Park Place**, Bronxville, New York, from a notice by the Building Inspector, for the following Section: **Section 310-14 A(9) (a)** No carry-out food establishment shall be permitted within 100 linear feet of any other carry-out food establishment on the same side of the street.

All Zoning Applications can be found on our website www.villageofbronxville.com/zoning-board-of-appeals one week prior to the meeting.

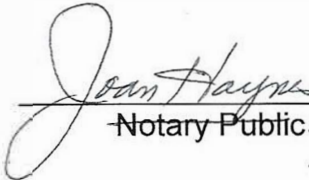


(Applicant Signature)

THOMAS HAYNES

(Applicant Print Name)

Sworn before me this 15 day of July 2021



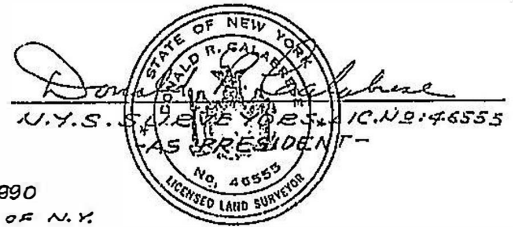
Notary Public *Commissioner of Deeds*

JOAN A. HAYNES
Commissioner of Deeds
City of Yonkers, N.Y.
Commission Expires 1-31-22

SURVEY OF PART OF TAX LOT 3A, BLOCK 3, SEC. 4. VILLAGE OF BRONXVILLE TOWN OF EASTCHESTER WESTCHESTER CO. N.Y.

DONALD E. CALABRESE ASSOCIATES LAND SURVEYORS

78 BROOK ST. SCARSDALE, N.Y. 10583 (914) 723-0070

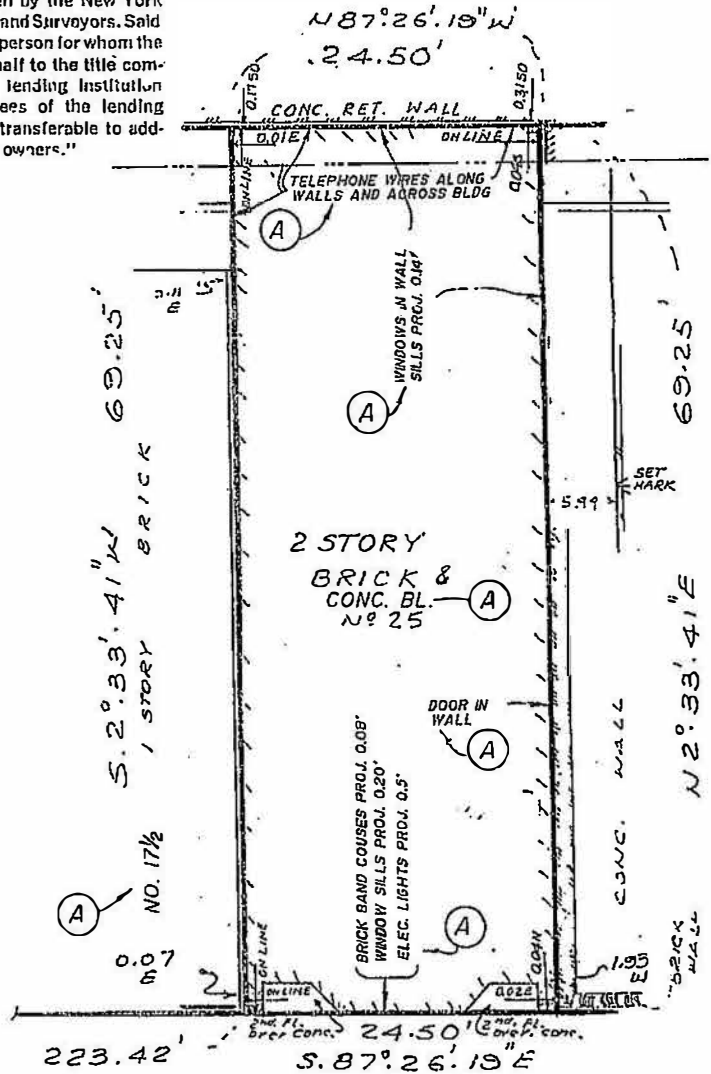
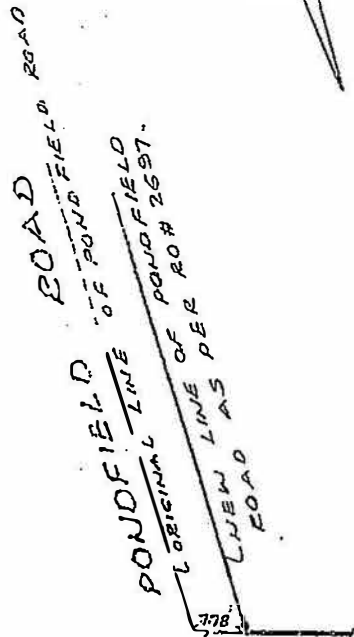


DATE: APRIL 24, 1987. SCALE 1"=10' STAKEOUT OF PROP. BUILDING - JUNE 28, 1989 FOUNDATION LOCATION JULY 14, 1989, FINAL SURVEY JUNE 4, 1990 CERTIFIED TO: FIRST AMERICAN TITLE INSUR. CO OF N.Y. PFC ABSTRACT CORP. RICHARD RESTIANO

IN ACCORDANCE WITH THE MINIMUM STANDARDS FOR TITLE SURVEYS OF THE N.Y.S. LAND TITLE ASSN.

"Unauthorized alteration or addition to a survey map bearing a licensed land surveyor's seal is a violation of section 7209, sub-division 2, of the New York State Education Law."

"Certifications made hereon... are prepared in accordance with the existing Code of Practice for Land Surveys... Said certifications shall run only to the person for whom the survey is prepared, and on his behalf to the title company, governmental agency and lending institution listed hereon, and to the signees of the lending institution. Certifications are not transferable to additional institutions or subsequent owners."

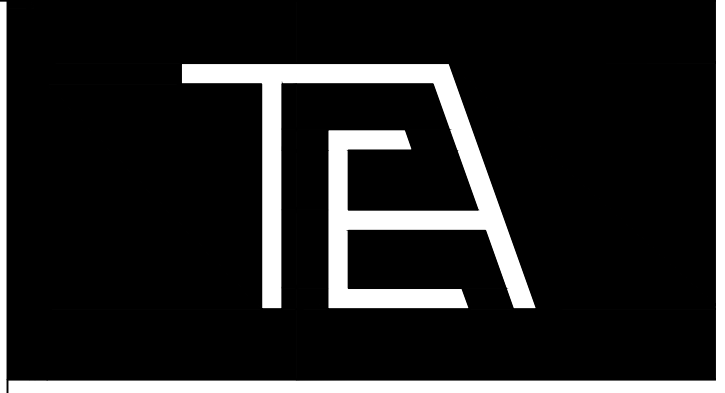


PARK PLACE

(A) SUBSURFACE FEATURES, IF ANY, NOT LOCATED OR SHOWN HEREON

ADDITION: VISUAL EXAMINATION OF THE PREMISES SHOWN HEREON MADE JUNE 17, 1994 SEE 7 ITEMS MARKED A MADE BY: ROLAND K. LINK, N.Y.S. LIC. LAND SURVEYOR (LIC. NO. 044228) CERTIFIED TO: CHICAGO TITLE INSURANCE COMPANY; LILY PROPERTIES, INC.

Proposed Change of Use at: "Bronxville Bread Co" 19 Park Place, Bronxville NY



HAYNES ARCHITECTURE P.C.

570 yonkers ave. yonkers, ny 10704

p: 914.963.3838 f: 914.963.3861
e: info@haynesdesigngroup.com

These documents and all the ideas, arrangement, design, signs, and plans indicated thereon or presented thereby are owned by and remain the property of Thomas E. Haynes, R.A. and no part thereof shall be utilized by any person, firm, or corporation for any purpose whatsoever except with the specific written permission of Thomas E. Haynes, R.A. All rights reserved.

revisions:
07.15.2021: Revisions as per comments from July 14 2021 Planning Board Meeting

project title:

Proposed Change of Use at:
"Bronxville Bread Co"
19 Park Place, Bronxville NY

TITLE/ GENERAL NOTES

Seal: Architect Thomas E. Haynes original filing date: 06-02-2021

 drawn by: _____
 checked by: _____
 drawing no.: _____
 JOB NUMBER: 2161 A.01

PROJECT INFORMATION:

OWNER:
NAME: LILY PROPERTIES INC
ADDRESS: 25 PARK PLACE
BRONXVILLE, NY 10708
EMAIL: LORI@BLEALAW.COM

LESSEE:
NAME: BRONXVILLE BREAD COMPANY- CHARLES GRIPPO
ADDRESS: 19 PARK PLACE
BRONXVILLE, NY 10708
EMAIL: CHARLIEGRIPPO@GMAIL.COM

ARCHITECT:
NAME: HAYNES ARCHITECTURE PC- Thomas Haynes
ADDRESS: 570 YONKERS AVENUE
YONKERS NEW YORK 10704
TELEPHONE: 1-(914)-963-3838
EMAIL: TJ@HAYNESDESIGNGROUP.COM

SCOPE OF WORK:

PROPOSED CHANGE OF USE-
-Existing retail space to be converted to:
Proposed Bakery -Carry Out establishment*

LOCATION MAP: NOT TO SCALE



SEC: 4.
BLOCK: 3
LOT: 3.A
ZONE: Business A

SUBJECT PROPERTY:
19 PARK PLACE
BRONXVILLE, NY

DRAWING LIST:

SHEET:	TITLE:
A.01	LOCATION PLAN / GENERAL NOTES
A.02	GENERAL NOTES
A.03	SURVEY/ ZONING ANALYSIS / PROPOSED PLOT PLAN
A.04	150' RADIUS LOCATION MAP
A.05	EXISTING FLOOR PLANS
A.06	PROPOSED FLOOR PLANS
A.07	PROPOSED FRONT LOGOS

GENERAL NOTES:

- ALL WORK IS TO BE PERFORMED IN ACCORDANCE WITH THE RESIDENTIAL CODE OF NEW YORK STATE AND ALL LOCAL CODES, ORDINANCES AND REGULATIONS OF AGENCIES HAVING JURISDICTION. ALL CONTRACTORS AND SUBCONTRACTORS ARE TO COMPLY WITH ALL O.S.H.A. REQUIREMENTS PERTAINING TO THEIR WORK.
- THE GENERAL CONTRACTOR (G.C.) AND ALL SUBCONTRACTORS ARE TO PROVIDE ALL LABOR MATERIALS, TOOLS, EQUIPMENT, SCAFFOLDING, SUPPLIES, LAYOUT AND SERVICES NECESSARY TO EXECUTE AND COMPLETE ALL WORK AS REQUIRED BY THE CONSTRUCTION DOCUMENTS, UNLESS OTHERWISE NOTED. PREPARATION AND INSTALLATIONS TO BE IN STRICT ACCORDANCE WITH THE MANUFACTURER'S LATEST WRITTEN INSTRUCTIONS WHETHER OR NOT SPECIFICALLY NOTED ON THE DRAWINGS.
- THE G.C. AND ALL SUBCONTRACTORS ARE TO FAMILIARIZE THEMSELVES WITH ALL APPLICABLE CODES AND REGULATIONS IN REGARDS TO THEIR WORK FOR THEY WILL BE RESPONSIBLE FOR SAME.
- THE G.C. IS TO FILE WORKERS COMPENSATION WITH THE DEPARTMENT OF BUILDINGS.
- THE G.C. IS TO OBTAIN AND PAY FOR THE BUILDING PERMIT. THE SUBCONTRACTORS ARE TO PAY FOR AND OBTAIN PERMIT REQUIRED IN CONNECTION WITH THEIR WORK.
- THE G.C. AND SUBCONTRACTORS ARE TO ARRANGE FOR AND PAY ALL FEES IN CONNECTION WITH ALL REQUIRED INSPECTIONS.
- PLANS ARE SUBJECT TO CHANGES AS DIRECTED BY THE DEPARTMENT OF BUILDINGS.
- THE G.C. AND SUBCONTRACTORS ARE TO REVIEW THE CONSTRUCTION DOCUMENTS, SPECIFICATIONS, NOTES AND ADDENDUMS THOROUGHLY TO DETERMINE THE EXTENT OF WORK UNDER THEIR TRADE AND THE WORK OF OTHER TRADES REQUIRING COORDINATION. FOR THEY WILL BE RESPONSIBLE FOR SAME. THE ARCHITECT WILL CLARIFY ANY DISCREPANCIES OR CONTRACTOR QUESTIONS IN WRITING PRIOR TO BID SUBMISSION.
- DO NOT SCALE DRAWINGS. USE COMPUTED DIMENSIONS ONLY. IF ANY DISCREPANCIES ARE FOUND, NOTIFY ARCHITECT FOR CLARIFICATION PRIOR TO PROCEEDING WITH WORK.
- ALL DIMENSIONS AND LOCATIONS AS INDICATED ON THE DRAWINGS ARE TO BE CONSIDERED AS REASONABLY CORRECT, BUT IT IS UNDERSTOOD THAT THEY ARE SUBJECT TO MODIFICATION AS MAY BE NECESSARY OR DESIRABLE AT THE TIME OF INSTALLATION TO MEET ANY UNFORESEEN OR OTHER CONDITIONS.
- THE G.C. AND ALL SUBCONTRACTORS ARE TO INVESTIGATE THE JOB SITE AND ALL EXISTING CONDITIONS PRIOR TO SUBMITTING BIDS AND START OF CONSTRUCTION. ALL EXISTING CONDITIONS AND DIMENSIONS TO BE FIELD VERIFIED. DISCREPANCIES AND UNCOVERED CONDITIONS NOT ADDRESSED SHOULD BE BROUGHT TO THE ATTENTION OF THE OWNER AND THE ARCHITECT.
- ALL WORK IS TO BE PERFORMED IN A NEAT, PROFESSIONAL MANNER BY SKILLED MECHANICS.
- THE G.C. AND OTHER SUBCONTRACTORS ARE TO BE RESPONSIBLE FOR THE PROPER PERFORMANCE OF THEIR WORK, COORDINATION WITH OTHER TRADES. METHODS, SAFETY AND SECURITY ON THE SITE AT ALL TIMES. SPECIAL ATTENTION TO SAFETY IS TO BE PROVIDED DURING ALL REQUIRED DEMOLITION WORK. THE ARCHITECT AND THE ARCHITECT'S AGENTS ARE NOT RESPONSIBLE OR LIABLE FOR THE ABOVE AND IS HELD HARMLESS AND INDEMNIFIED BY ALL CONTRACTORS FROM ANY CLAIMS, LOSSES, SUITS, OR LEGAL ACTIONS ARISING FROM THE CONTRACTORS PERFORMANCE OF THE WORK ON THIS PROJECT.
- THE G.C. IS TO RETAIN THE SERVICES OF A LICENSED LAND SURVEYOR AND PAY THE FEE TO LOCATE AND STAKE THE PROPOSED STRUCTURE(S). THE LAND SURVEYOR IS TO ESTABLISH THE GRADE DATUM(S) IN ACCORDANCE WITH THE CONSTRUCTION DOCUMENTS.- IF REQUIRED IN SCOPE OF WORK
- THE G.C. IS TO NOTIFY THE BUILDING DEPARTMENT AT LEAST 24 HOURS PRIOR TO THE POURING OF CONCRETE FOOTINGS.
- THE G.C. IS TO SECURE AND PAY FEES FOR THE CERTIFICATE OF OCCUPANCY AFTER COMPLETION OF THE WORK AS INDICATED ON THE CONSTRUCTION DOCUMENTS, ADDENDA'S AND OTHER APPROVED CHANGE ORDERS. SUBMIT COPIES OF THE CERTIFICATE OF OCCUPANCY TO THE OWNER PRIOR TO SUBMITTING FOR FINAL PAYMENT.
- NO EXTRA CHARGES WILL BE ACCEPTED DUE TO AN INCOMPLETE FIELD OBSERVATION BY THE G.C. AND ALL SUBCONTRACTORS. EXCEPT FOR HIDDEN CONDITIONS AS DETERMINED BY THE ARCHITECT.
- THE OWNER AND/OR THE ARCHITECT RESERVES THE RIGHT TO REQUEST SUBMITTALS AND/OR SHOP DRAWINGS FOR APPROVAL ON ANY AND ALL ITEMS SPECIFIED ON THE DRAWINGS INCLUDING BUT NOT LIMITED TO STRUCTURAL STEEL, STEEL REINFORCEMENT, DOOR HARDWARE, PLUMBING AND ELECTRICAL FIXTURES AND HVAC EQUIPMENT. THE CONTRACTOR MUST SUBMIT (3) COPIES OF EQUIPMENT AND FIXTURE CUTS ON ITEMS THAT THE CONTRACTOR IS REQUESTING TO SUBSTITUTE FOR THE ITEMS SPECIFIED ON THE DRAWINGS.
- THE GENERAL CONTRACTOR AND ALL SUBCONTRACTORS ARE TO GUARANTEE WORK UNDER THEIR CONTRACT INCLUDING PARTS AND LABOR FOR A PERIOD OF ONE (1) YEAR FROM THE DATE OF THE OWNER'S FINAL ACCEPTANCE.
- THE ARCHITECT HAS NOT BEEN RETAINED TO PERFORM WORK DURING CONSTRUCTION OF A PROJECT AND ASSUMES NO RESPONSIBILITY FOR INSPECTIONS, CHANGES IN DESIGN OR CONSTRUCTION MEANS AND METHODS.

THESE DRAWINGS HAVE BEEN DESIGNED IN ACCORDANCE WITH THE VILLAGE OF BRONXVILLE MUNICIPAL CODE

THESE DRAWINGS HAVE BEEN DESIGNED IN ACCORDANCE WITH THE 2020 BUILDING CODE OF NEW YORK STATE

THESE DRAWINGS HAVE BEEN DESIGNED IN ACCORDANCE WITH THE 2020 EXISTING BUILDING CODE OF NEW YORK STATE

THESE DRAWINGS HAVE BEEN DESIGNED IN ACCORDANCE WITH THE 2020 ENERGY CONSERVATION CONSTRUCTION CODE OF NEW YORK STATE

CLIMATIC AND GEOGRAPHIC DESIGN CRITERIA

GROUND SNOW LOAD (PSF)	WIND DESIGN SPEED (MPH)	TOPOGRAPHIC EFFECTS	SPECIAL WIND REGION I	WIND-BORNE DEBRIS ZONE	SEISMIC DESIGN CATEGORY	SUBJECT TO DAMAGE FROM WEATHERING	FROST LINE DEPTH	TERMITE	WIND DESIGN TEMP	ICE BARRIER UNDERLAYMENT REQUIRED	FLOOD HAZARDS	AIR FREEZING INDEX	MEAN ANNUAL TEMP.
30	120	NO	YES	NO	B	SEVERE	42"	MODERATE TO HEAVY	15deg F	YES	SEE BELOW	1500	52deg F

FLOOD HAZARDS:
A. FIRST CODE DATE OF ADOPTION JULY 9, 1980
B. DATE OF FLOOD INSURANCE STUDY JAN 21 1998
C. MAP PANEL NUMBERS 36119C0307F THROUGH 36119C0338F EFFECTIVE SEPT.28, 2007

SMOKE DETECTOR NOTES:

PROVIDE DETECTORS AS PER SECTION FC 907.2.9 OF THE 2020 NYS BUILDING CODE / NYS FIRE CODE. DEVICES TO BE LOCATED AS FOLLOWS:

- ONE FOR EACH SLEEPING ROOM
- ONE DIRECTLY OUTSIDE EACH SLEEPING ROOM
- ONE FOR EACH STORY, INCLUDING BASEMENT

DEVICES LOCATED IN AREAS WHERE INTERIOR WALL OR CEILING FINISHES ARE NOT REMOVED TO EXPOSE THE STRUCTURE CAN BE BATTERY OPERATED AND ARE NOT REQUIRED TO BE INTERCONNECTED, EXCEPT THAT INTERCONNECTION IS REQUIRED IF THE ROOMS CAN BE ACCESSED THROUGH THE ATTIC FLOOR

CARBON MONOXIDE ALARM NOTES:

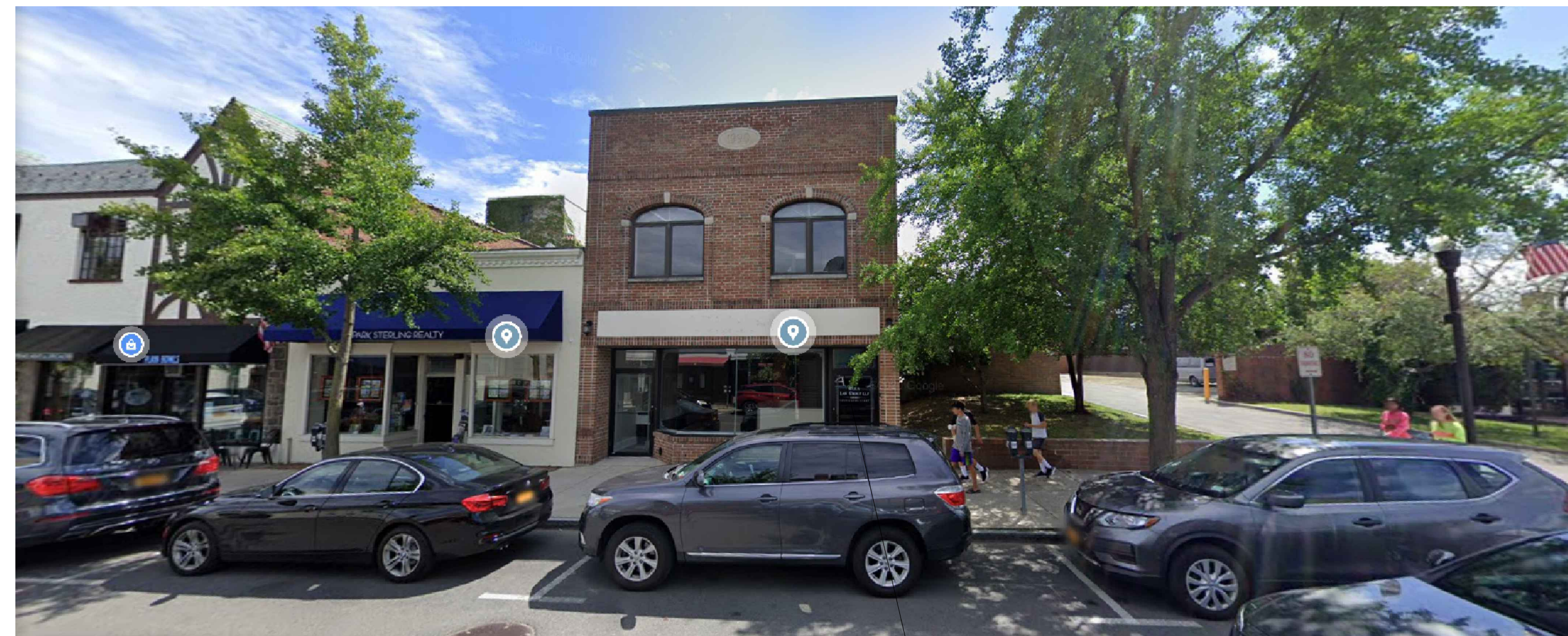
PROVIDE DETECTORS AS PER SECTION 915.1 OF THE 2020 NYS BUILDING CODE / NYS FIRE CODE. DEVICES TO BE LOCATED AS FOLLOWS:

- ONE FOR EACH STORY HAVING A SLEEPING AREA
- ONE FOR EACH STORY WHERE FUEL FIRED APPLIANCES AND EQUIPMENT OR ATTACHED GARAGES ARE LOCATED

DEVICES LOCATED IN AREAS WHERE INTERIOR WALL OR CEILING FINISHES ARE NOT REMOVED TO EXPOSE THE STRUCTURE CAN BE BATTERY OPERATED AND ARE NOT REQUIRED TO BE INTERCONNECTED. ALARMS MUST BE LOCATED WITHIN 10 FEET OF ANY BEDROOM DOOR AND MUST HAVE A DIGITAL READ-OUT

BOARD OF HEALTH NOTES:

- PRE-EXISTING FOOD SERVICE ESTABLISHMENTS AND CONDITIONS IN PRE-EXISTING FOOD SERVICE ESTABLISHMENTS ARE REQUIRED TO BE BROUGHT UP TO AND INTO COMPLIANCE WITH CURRENT CODES, RULES AND REGULATIONS.
- ALL WALL/FLOOR INTERSECTIONS ARE TO BE COVERED IN FOOD PREPARATION, FOOD STORAGE, UTENSIL WASHING, DRESSING, LOCKER AND TOILET ROOMS, WALK-IN BOXES, AND OTHER APPLICABLE AREAS.
- FLOORS AND FLOOR COVERINGS OF THE NEW (AND EXISTING) COUNTER AREA ARE TO BE MADE SMOOTH, DURABLE, WASHABLE, AND NON-ABSORBANT. WOOD FLOORING IS NOT ACCEPTABLE IN ANY PREP, STORAGE OR CLEANING AREA.
- WALLS, WALL COVERINGS, AND CEILINGS OF NEW AND EXISTING FOOD PREPARATION, STORAGE, WASHING AREAS ARE TO BE EASILY CLEANABLE, LIGHT-COLORED, SMOOTH, NON-ABSORBANT, NON-FISSURED, AND NON-PERFORATED.
- ONE (1) COMPARTMENT OF THE EXISTING THREE (3) COMPARTMENT SINK MAY BE USED AS A HAND WASHING BASIN (REQUIRED). CONTRACTOR MUST INSTALL SOAP DISPENSER AND INSTALL PAPER TOWEL DISPENSER.
- IF EXISTING TOILET ROOM OPENS DIRECTLY INTO A FOOD PREPARATION, STORAGE OR UTENSIL WASHING AREA, THIS IS PROHIBITED. CONTRACTOR TO INSTALL NEW PARTITIONS TO CREATE A ANTEROOM WITH A SELF-CLOSING DOOR TO THE BATHROOM.
- ALL EQUIPMENT MUST BE N.S.F. APPROVED OR EQUAL. ADEQUATE SHELVING IS REQUIRED.
- ALL SHELVING MUST BE N.S.F. APPROVED OR EQUAL. ADEQUATE SHELVING IS REQUIRED.
- FOOD SERVICE EQUIPMENT MUST BE INSTALLED ACCORDING TO N.S.F. STANDARDS AND WESTCHESTER COUNTY DEPARTMENT OF HEALTH PLAN GUIDELINES. EQUIPMENT MUST BE SEALED TO THE FLOOR, WALL, OR ADJACENT EQUIPMENT OR A MINIMUM OF (6) INCHES OFF THE FLOOR, WALL OR ADJACENT EQUIPMENT.
- A STATEMENT IS REQUIRED DECLARING THAT ALL USED AND/OR EXISTING EQUIPMENT WILL MEET CURRENT N.S.F. STANDARDS AND ARE SUBJECT TO FIELD EVALUATION BY THE DEPARTMENT. ANY EQUIPMENT DETERMINED TO BE SUBSTANDARD, MUST BE REMOVED FORTHWITH AND REPLACED WITH APPROVABLE EQUIPMENT.



EXISTING STREET FRONT

SUBJECT PROPERTY
19 PARK PLACE,
BRONXVILLE

SCALE: N.T.S

LEGEND AND SYMBOLS:

GENERAL NOTES:

Legend and symbols table listing various architectural symbols and their corresponding labels, including existing walls, doors, windows, and equipment tags.

CONCRETE: 1. CONCRETE IS TO BE CONTROLLED STONE CONCRETE COMPLYING WITH A.C.I. 318 BUILDING CODE REQUIREMENTS. 2. CONCRETE IS TO HAVE A MINIMUM ULTIMATE COMPRESSIVE STRENGTH OF 3000 PSI AT 28 DAYS. 3. CONCRETE FOR GARAGE SLABS, CARPORT SLABS, SON-O-TUBE FOOTINGS, STEPS, PORCH SLABS AND SIDEWALKS EXPOSED TO WEATHER IS TO BE MINIMUM 3500 PSI CLASS 'B' 'AIR-ENTAINED' CONCRETE. 4. CONCRETE IS TO BE PLACED IN CONFORMANCE WITH A.C.I. 304. LATEST ADDITION. CONCRETE IS NOT TO BE SUBJECT TO DROPS OF MORE THAN 5'-0". 5. ALL POURS ARE TO BE TERMINATED BY FORMS. PROVIDE KEY WAYS AS INDICATED ON THE DRAWINGS AND AS DIRECTED BY THE ARCHITECT. 6. ALL CONCRETE IS TO BE FORMED, UNLESS OTHERWISE APPROVED BY THE ARCHITECT. 7. OBTAIN CONCRETE MANUFACTURER'S CERTIFICATES OF COMPLIANCE SHOWING CONCRETE CLASS, AGGREGATE SIZES, ADDITIVES USED AND FIBER MESH REINFORCEMENT (IF APPLICABLE). 8. THE FOUNDATION SUBCONTRACTOR IS TO OBTAIN CONCRETE TEST CYLINDERS FOR EACH CLASS OF CONCRETE SPECIFIED. TAKE TWO (2) CYLINDERS EACH FOR EACH 150 CU.YDS. OR FRACTIONS THEREOF. TEST ONE (1) CYLINDER AT SEVEN (7) DAYS AND ONE (1) CYLINDER AT 28 DAYS. CYLINDER TESTS TO BE PERFORMED BY A CERTIFIED TESTING LABORATORY. TEST REPORTS ARE TO INCLUDE CONCRETE CLASS, SLUMP, GAGE AND LOCATION OF CONCRETE. SUBMIT THREE (3) COPIES OF TEST REPORTS TO THE ARCHITECT FOR REVIEW AND APPROVAL. 9. THE FOUNDATION SUBCONTRACTOR IS TO SUBMIT FOUR (4) COPIES OF THE STEEL REINFORCEMENT SHOP DRAWINGS TO THE ARCHITECT FOR APPROVAL. THE SHOP DRAWINGS ARE TO INDICATE REINFORCEMENT TYPE, SIZES, QUANTITIES, PLACEMENT AND ALL BENDS AND LAPS FOR ALL FOUNDATION REINFORCEMENT AS INDICATED ON THE DRAWINGS. 10. ALL REINFORCEMENT IS TO BE DEFORMED BARS OF INTERMEDIATE GRADE NEW BILLET STEEL A-615 GRADE .60 BENDS IN REINFORCEMENT ARE TO BE SHOP FABRICATED. FIELD BENDS WILL NOT BE PERMITTED. 11. ALL REINFORCEMENT STEEL IS TO BE SECURELY WIRED TOGETHER IN THE FRAMEWORK. TWO WAY MATS OF STEEL ARE TO BE TIED AT ALTERNATE INTERSECTIONS BOTH WAYS. 12. THE FOUNDATION SUBCONTRACTOR IS TO PROVIDE HIGH CHAIRS, SPACERS, SUPPORTS, ETC. AS NECESSARY FOR THE PROPER PLACEMENT OF THE REINFORCEMENT STEEL. 13. PROVIDE CLEARANCES FROM FACES OF CONCRETE TO REINFORCEMENT AS FOLLOWS: - CAST AGAINST AND PERMANENTLY EXPOSED TO EARTH--3" - EXPOSED TO EARTH OR WEATHER (#5 BARS OR SMALLER)--1 1/2" - EXPOSED TO EARTH OR WEATHER (#6 BARS OR GREATER)--2" - NOT EXPOSED TO WEATHER OR IN CONTACT WITH EARTH: - SLABS, WALLS AND JOISTS-----3/4" - BEAMS, GIRDERS, COLUMNS - (PRINCIPAL REINFORCEMENT, TIES, STIRRUPS OR SPIRALS) --1 1/2" 14. LENGTH OR REINFORCEMENT SPLICES ARE TO CONFORM TO A.C.I. BUILDING CODE REQUIREMENTS, BUT IN NO CASE ARE THE SPLICES TO BE LESS THAN 30 BAR DIAMETERS OR AS OTHERWISE APPROVED BY THE ARCHITECT. 15. WELDED WIRE FABRIC IS TO CONFORM TO A.S.T.M. SPECIFICATION A-185. 16. ALL SLABS ON GRADE ARE TO BE REINFORCED WITH WELDED WIRE FABRIC 3/4" DOWN FROM THE TOP OF SLAB, AND OVER ANY PIPES OR CONDUITS IN THE SLAB. SIZE AND TYPE TO BE AS INDICATED ON THE DRAWINGS, BUT IN NO CASE IS THE W.W.F. TO BE LESS THAN 6X6 -W/4W/4 W.W.F. FOR 4" SLABS AND 6X6 -W/2.9-W/2.9 W.W.F. FOR 6" THICK SLABS. 17. FIBER MESH REINFORCEMENT INTEGRAL WITH THE CONCRETE MIX MAY BE SUBSTITUTED WITH W.W.F. IN 4" SLABS ON GRADE. 18. W.W.F. IS TO LAP ONE FULL MESH SQUARE AT ALL SIDES AND END LAPS AND BE WIRED TOGETHER. 19. THICKNESS AND REINFORCEMENT OF STRUCTURAL SLABS ON GRADE DUE TO SPECIAL LOADING REQUIREMENTS SHALL BE NOTED ON THE DRAWINGS. 20. POUR SLABS ON GRADE IN ALTERNATING LANE (CHECKERBOARD) PATTERNS NOT TO EXCEED 800 S.F. IN AREA OR MORE THAN 40 FEET IN LENGTH BETWEEN CONSTRUCTION OR EXPANSION JOISTS. PROVIDE DIAMOND SHAPED ISOLATION JOINTS AT ALL INTERIOR COLUMNS. EXPANSION JOINTS ARE TO BE MADE FROM PRE FORMED ASPHALT IMPREGNATED FIBERBOARD. 21. PLACE A MINIMUM OF 4" CRUSHED STONE UNDER ALL SLABS ON GRADE. 22. INSTALL 6 MIL. POLYETHYLENE VAPOR BARRIER UNDER ALL SLABS ON GRADE. LAP ENDS A MINIMUM OF 6" AND TAPE. 23. PROVIDE EXPANSION JOINTS BETWEEN ALL SLABS AND VERTICAL SURFACES, BETWEEN SIDEWALK SLABS AND CURBS, SIDEWALK SLABS AND EXTERIOR WALLS AND IN SIDEWALK SLAB SPACED MAXIMUM OF 10'-0" O.C. 24. PROVIDE 1/4" X 1" DEEP SAW CUTS (CUT INTO SLABS WITHIN 24 HOURS OF POUR) OR FORMED JOINT FILLED WITH SEALER AS INDICATED ON THE DRAWINGS OR AS DIRECTED BY THE ARCHITECT. 25. THE FOUNDATION CONTRACTOR IS TO ASCERTAIN THE LOCATIONS OF ALL SLEEVES, INSERTS, ANCHOR BOLTS AND EMBEDMENTS REQUIRED BY ALL OTHER TRADES. SUCH EMBEDMENTS ARE TO BE CHECKED FOR COMPLETENESS AND PROPER LOCATION PRIOR TO CONCRETE BEING PLACED. 26. NOTIFY THE BUILDING DEPARTMENT AT LEAST 24 HOURS PRIOR TO THE PLACEMENT OF CONCRETE FOOTINGS FOR REQUIRED INSPECTIONS. 27. CURING OF CONCRETE IS TO START AS SOON AS THE FINISHES WILL NOT BE MARRED THEREBY DELAYING THE CURING PROCESS WILL NOT BE PERMITTED. 28. ALL COLD WEATHER CONCRETE TO BE PERFORMED IN ACCORDANCE WITH ALL RECOMMENDATIONS OF THE A.C.I. PROVIDE AND INSTALL TEMPORARY INSULATING BLANKETS AS REQUIRED TO PROTECT CONCRETE FROM FREEZING. CORROSIVE ADMIXTURES SUCH AS THOSE CONTAINING CALCIUM CHLORIDE MAY NOT BE USED. 29. PROVIDE NON-SHRINK GROUT UNDER ALL LEVELING PLATES AND BEARING PLATES. 30. APPLY TROWEL FINISH TO ALL MONOLITHIC SLAB SURFACES EXPOSED TO VIEW OR RECEIVING FLOORING. VARIATIONS IN FLOOR SLABS ARE NOT TO EXCEED 1/8" IN 10'-0" UNLESS SLAB PITCHES TOWARD FLOOR DRAIN. 31. APPLY NON-SLIP BROOM FINISH TO ALL EXTERIOR WALLS, GARAGE FLOORS AND ELSEWHERE AS INDICATED ON THE DRAWINGS. 32. INSTALL CONCRETE SLAB SEALER TO ALL INTERIOR SLABS EXPOSED TO VIEW NOT RECEIVING FINISHES TO PREVENT DUSTING U.O.N.

MASONRY: 1. STONE AND CONCRETE MASONRY WALLS SHALL CONFORM TO THE RECOMMENDED PRACTICE FOR ENGINEERED BRICK MASONRY. LATEST EDITION BY STRUCTURAL CLAY PRODUCTS INSTITUTE, AND "SPECIFICATIONS FOR THE DESIGN AND CONSTRUCTION OF LOAD BEARING CONCRETE MASONRY" BY NATIONAL CONCRETE MASONRY ASSOCIATION. 2. ALL UNITS SHALL BE PLACED IN RUNNING BOND, EXCEPT WHERE INDICATED. 3. CONCRETE MASONRY UNITS (CMU) ARE TO BE GRADE 'N', TYPE '1' CONFORMING TO THE A.S.T.M. C-90, "HOLLOW LOAD BEARING UNITS". CMU WIDTHS FOR WALL THICKNESS AS INDICATED ON THE DRAWINGS, PROVIDE CORNER SASH, HALF HEIGHT AND ALL OTHER TYPES OF CMU REQUIRED TO COMPLETE MASONRY WALLS AS INDICATED. 4. FACE BRICK IS TO BE OF TYPE, SIZE AND COLOR AS INDICATED ON THE DRAWINGS CONFORMING TO A.S.T.M. C-216 "FACING BRICK (SOLID MASONRY UNITS MADE FROM CLAY OR SHALE). 5. MANUFACTURER: OBTAIN ALL CMU FROM ONE MANUFACTURER BEING OF UNIFORM SIZE, COLOR AND TEXTURE FOR EACH CMU TYPE REQUIRED FOR EACH CONTINUOUS AREA AND EACH VISUAL RELATED AREAS. 6. MORTAR IS TO BE TYPE 'S' MORTAR IN CONFORMANCE WITH A.S.T.M. C-270 "MORTAR FOR UNIT MASONRY". AVERAGE COMPRESSIVE STRENGTH TO BE 1800 PSI AT 28 DAYS. 7. ALL MASONRY WALLS TO BE PROPERLY SHORED AGAINST WIND AND OTHER LATERAL LOADS UNTIL FLOOR AND ROOF CONSTRUCTION IS COMPLETELY INSTALLED. THE G.C. IS TO ASSUME FULL RESPONSIBILITY FOR MASONRY WALL STABILITY. 8. PROVIDE ALL ANCHOR BOLTS WITH NUTS AND WASHERS, IN SIZES AND QUANTITIES INDICATED ON THE DRAWINGS, THAT ARE TO BE EMBEDDED INTO MASONRY. ANCHOR BOLTS ARE TO CONFORM TO THE STANDARDS OF A.S.T.M. A-307. 9. COORDINATE INSTALLATION OF ALL EMBEDMENTS PROVIDED BY OTHER TRADES. 10. CONSTRUCT ALL OPENINGS, SLEEVES, CHASES, ETC. REQUIRED BY OTHER TRADES AS INDICATED ON THE DRAWINGS. 11. MORTAR JOINTS ARE TO BE STRAIGHT AND LEVEL, OF A UNIFORM THICKNESS AND DEPTH. THICKNESS TO BE BETWEEN 3/8" AND 1/2". JOINTS AT INTERSECTING CORNERS MUST MEET. 12. AS WORK PROGRESSES, INSTALL ALL BUILT IN ITEMS SPECIFIED ON THE DRAWINGS AND IN THE SPECIFICATIONS. 13. GROUT FOR FILLING CMU CORES SOLIDLY IS TO BE TYPE 'M' OR TYPE 'S' MORTAR IN CONFORMANCE WITH A.S.T.M. C-476 "GROUT FOR UNIT MASONRY". 14. FILL CMU CORES SOLIDLY WITH GROUT A MINIMUM OF THREE (3) COURSES UNDER EACH LINTEL, BEARING PLATES, EMBEDMENTS OR OTHER SIMILAR CONDITIONS, UNLESS OTHERWISE NOTED. 15. PROVIDE PRECAST REINFORCED CONCRETE LINTELS AS INDICATED ON THE DRAWINGS. AT THE OPTION OF THE G.C. STEEL ANGLES OR STEEL BEAM LINTLES, PROPERLY SIZED FOR THE REQUIRED LOADS, MAY BE USED. ALL LINTELS TO BEAR A MINIMUM OF 4" ONTO SUPPORTS. 16. PROVIDE SPANDREL WATERPROOFING AT ALL SPANDREL GIRDERS, STEEL LINTELS, DOOR AND WINDOW HEADS, AND WHERE EVER ELSE INDICATED ON THE DRAWINGS. USE FABRIC FLASHINGS AS MANUFACTURED BY "NERVASTRAL" TYPE SEAL PRUF HD OR AN APPROVED EQUAL. INSTALL AS PER MANUFACTURER'S INSTRUCTIONS. 17. PROVIDE VERTICAL AND HORIZONTAL CONTROL AND EXPANSION JOINTS IN ALL EXTERIOR MASONRY WALLS. MAXIMUM SPACING TO BE 20'-0" O.C. PROVIDE CONTROL AND EXPANSION JOINTS EVEN IF NOT SPECIFIED IN THE DRAWINGS. 18. CAULKING FOR CONTROL AND EXPANSION JOINTS TO BE G.E. SILICONE BASE SEALANT OR AN APPROVED EQUAL. INSTALL WITH APPROPRIATE FOAM BACKER ROD IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS. 19. ALL MASONRY WORK IS TO BE REINFORCED WITH GALVANIZED "DUR-O-WAL" JOINT REINFORCEMENT EVERY 2ND BLOCK COURSE UNLESS OTHERWISE NOTED. "DUR-O-WAL" IS TO BE PLACED IN THE FIRST AND SECOND BED JOINTS ABOVE AND BELOW OPENINGS AND IN EVERY 2ND BED JOINT THROUGHOUT REMAINDER OF WALL. REINFORCING IS TO OVERLAP 6" MINIMUM. 20. FOR BRICK OR CMU VENEERS WITH STUD WALL BACKUP, USE CORRUGATED GALVANIZED BRICK TIES SCREWED TO STUDS AT MAXIMUM SPACING OF 24" O.C. VERTICALLY AND 16" O.C. HORIZONTALLY. (1 TIE PER 3 S.F. OF VENEER FACE AREA MAXIMUM). 21. PROVIDE "KOR-FIL" INSULATION IN ALL CMU WALLS EXPOSED TO THE EXTERIOR. 22. THE CONTRACTOR IS TO PROTECT ALL MASONRY WALLS FROM COLD WEATHER INSTALLATIONS TO PREVENT MORTAR FROM FREEZING.

METALS: 1. STEEL CONSTRUCTION SHALL CONFORM TO AISC "MANUAL OF STEEL CONSTRUCTION", LATEST EDITION. 2. MATERIALS FOR STRUCTURAL STEEL SHALL CONFORM TO THE FOLLOWING A.S.T.M. SPECIFICATIONS: - WF COLUMNS, PIPE COLUMNS, BEAMS, GIRDERS, MISC. STEEL: ASTM A-36 - BEARING PLATES, BASE PLATES, AND CAP PLATES: ASTM-36 - STRUCTURAL TUBING COLUMNS: ASTM A500 Fy= 46 ksi 3. ALL BOLTED CONNECTIONS SHALL BE MADE USING HIGH STRENGTH A325-F BOLTS, 3/4" DIAMETER INSTALLED IN ACCORDANCE WITH "SPECIFICATIONS FOR STRUCTURAL JOINTS" USING A325 OR A490 BOLTS. UNLESS OTHERWISE DETAILED. 4. STEEL CONCRETE REINFORCEMENT: BARS: NEW BILLET STEEL DEFORMED BARS, ASTM A 615, GRADE 60 SIZED AS NOTED ON DRAWINGS. WELDED WIRE FABRIC (WWF): ASTM A185, SIZES AS NOTED ON DRAWINGS. 5. PROVIDE 1/2" DIAMETER X 1'-6" LONG MINIMUM THREADED ANCHOR BOLTS AT 6'-0" O.C. MAXIMUM, MINIMUM 2 PER PLATE TO ANCHOR EXTERIOR SILLS. ANCHOR BOLTS SHALL BE ON A36 OR A307 STEEL EMBODIMENT TO BE 8" FOR POURED CONCRETE AND 15" FOR CMU. 6. ALL STEEL SHALL BE SHOP PAINTED WITH GREY ZINC CHROMATE PRIMER 2.0 MILS. IN THICKNESS. EXCEPT WHERE FIELD WELDING IS TO BE DONE. ALL WELDS AND BARE SPOTS SHALL RECEIVE TOUCH UP PAINTING. 7. ALL COLUMNS UNLESS OTHERWISE NOTED, SHALL BE 4" DIAMETER STANDARD WEIGHT (MIN.) STEEL PIPE COLUMNS WITH BEARING PLATES AT TOP AND BOTTOM WELDED TO COLUMN. PRIME COAT OF PAINT TO BE APPLIED AFTER WELDING. (10"x10"x5/8" BOTTOM PLATE, UNLESS OTHERWISE NOTED).

FIRE/SMOKE DETECTION: 1. SMOKE DETECTING ALARMS ARE TO BE INSTALLED IN EACH SLEEPING ROOM, OUTSIDE EACH SLEEPING AREA AND EACH FLOOR PER SECTION R317 OF THE RESIDENTIAL CODE OF NEW YORK STATE, N.F.P.A. #72 AND ALL OTHER APPLICABLE CODES AND REQUIREMENTS HAVING JURISDICTION. 2. CARBON MONOXIDE DETECTORS AS REQUIRED BY THE RESIDENTIAL CODE OF NEW YORK STATE AND LOCAL CODES AND ORDINANCES ARE TO BE INSTALLED IN THE IMMEDIATE VICINITY OF BEDROOMS ON THE LOWEST FLOOR OF THE DWELLING UNIT CONTAINING BEDROOMS. AT LEAST ONE (1) CARBON MONOXIDE DETECTOR SHALL BE PROVIDED IN EACH DWELLING UNIT. CO ALARMS ARE TO COMPLY WITH UL 2034-2002 (SINGLE AND MULTIPLE STATION CARBON MONOXIDE ALARMS, SECOND EDITION).

METALS: 1. STEEL CONSTRUCTION SHALL CONFORM TO AISC "MANUAL OF STEEL CONSTRUCTION", LATEST EDITION. 2. MATERIALS FOR STRUCTURAL STEEL SHALL CONFORM TO THE FOLLOWING A.S.T.M. SPECIFICATIONS: - WF COLUMNS, PIPE COLUMNS, BEAMS, GIRDERS, MISC. STEEL: ASTM A-36 - BEARING PLATES, BASE PLATES, AND CAP PLATES: ASTM-36 - STRUCTURAL TUBING COLUMNS: ASTM A500 Fy= 46 ksi 3. ALL BOLTED CONNECTIONS SHALL BE MADE USING HIGH STRENGTH A325-F BOLTS, 3/4" DIAMETER INSTALLED IN ACCORDANCE WITH "SPECIFICATIONS FOR STRUCTURAL JOINTS" USING A325 OR A490 BOLTS. UNLESS OTHERWISE DETAILED. 4. STEEL CONCRETE REINFORCEMENT: BARS: NEW BILLET STEEL DEFORMED BARS, ASTM A 615, GRADE 60 SIZED AS NOTED ON DRAWINGS. WELDED WIRE FABRIC (WWF): ASTM A185, SIZES AS NOTED ON DRAWINGS. 5. PROVIDE 1/2" DIAMETER X 1'-6" LONG MINIMUM THREADED ANCHOR BOLTS AT 6'-0" O.C. MAXIMUM, MINIMUM 2 PER PLATE TO ANCHOR EXTERIOR SILLS. ANCHOR BOLTS SHALL BE ON A36 OR A307 STEEL EMBODIMENT TO BE 8" FOR POURED CONCRETE AND 15" FOR CMU. 6. ALL STEEL SHALL BE SHOP PAINTED WITH GREY ZINC CHROMATE PRIMER 2.0 MILS. IN THICKNESS. EXCEPT WHERE FIELD WELDING IS TO BE DONE. ALL WELDS AND BARE SPOTS SHALL RECEIVE TOUCH UP PAINTING. 7. ALL COLUMNS UNLESS OTHERWISE NOTED, SHALL BE 4" DIAMETER STANDARD WEIGHT (MIN.) STEEL PIPE COLUMNS WITH BEARING PLATES AT TOP AND BOTTOM WELDED TO COLUMN. PRIME COAT OF PAINT TO BE APPLIED AFTER WELDING. (10"x10"x5/8" BOTTOM PLATE, UNLESS OTHERWISE NOTED).

WOOD/PLASTICS: 1. ALL FRAMING SHALL BE DONE IN ACCORDANCE WITH THE LATEST EDITION OF THE "NATIONAL DESIGN SPECIFICATION FOR STRESS GRADED LUMBER AND ITS FASTENINGS" AS PUBLISHED BY THE NATIONAL LUMBER MANUFACTURERS ASSOCIATION. 2. ALL LUMBER MATERIALS USED IN THE BUILDING SHALL BE GOOD, SOUND, DRY MATERIAL, FREE FROM LARGE AND LOOSE KNOTS, SHAKES AND OTHER IMPERFECTIONS WHEREBY THE STRENGTH MAY BE IMPAIRED AND OF SIZED INDICATED ON DRAWING. 3. ALL WORKMANSHIP INCLUDING NAILS, BLOCKING, BRIDGING, ETC. SHALL CONFORM TO THE NYSUFPBC. 4. PROVIDE LEDGER BOARDS, BLOCKING, NAILERS AND ROUGH FRAMING HARDWARE AS REQUIRED. 5. PROVIDE ALL REQUIRED 2 X FIRE BLOCKING AS SPECIFIED IN SECTION 602.2 OF RESIDENTIAL CODE OF NEW YORK STATE. WHERE PARTITIONS ARE TALLER THAN 8'-0", INSTALL 2X FIRE BLOCKING "CATS" AT MID POINT. 6. ALL NEW LUMBER SHALL BE DOUGLAS FIR #2 OR BETTER, WITH MIN. FB=1250 PSI AND E 1,500,000 PSI. 7. ALL LUMBER SHALL BEAR VISIBLE GRADE STAMPING AND BE KILN DRY. 8. ALL BEAMS, JOISTS AND RAFTERS TO BE SET WITH NATURAL CROWN UP. 9. PROVIDE DOUBLE RAFTERS AND HEADERS AROUND ALL ROOF SKYLIGHTS UNLESS OTHERWISE NOTED ON PLANS. 10. PROVIDE (2) 2X8 MINIMUM HEADER WHERE ROUGH OPENING DOES NOT EXCEED 3'-0". 11. PLYWOOD FOR SUBFLOOR SHEATHING SHALL BE 3/4" AND 5/8" EXTERIOR ON WALLS AND ROOF SURFACES APA C-C PLUGGED EXTERIOR OR APA UNDERLAYMENT EXTERIOR. INDEX STAMP SHALL BE VISIBLE ON ALL SHEETS. 12. PLYWOOD SHALL BE NAILED TO JOISTS WITH 8D COMMON NAILS AT 6" O.C. AT EXTERIOR EDGES AND 12" O.C. AT INTERMEDIATE SUPPORT. 13. USE PLY CLIPS OR OTHER EDGE SUPPORT FOR ALL PLYWOOD SHEATHING. 14. PLACE FACE GRAIN IN DIRECTION OF SPAN (TRAVERSE TO JOIST SPAN). 15. LEAVE 1/16" SPACE AT ALL PLYWOOD PANEL AND JOINTS AND 1/8" SPACE AT ALL PANEL EDGE JOINTS. 16. JOIST HANGERS, FRAMING ANCHORS AND RAFTER ANCHORS SHALL BE HOT DIPPED GALVANIZED, "ZMAX" GALVANIZED COATED OR STAINLESS STEEL FOR PRESSURE TREATED LUMBER AS MANUFACTURED BY "SIMPSON" OR APPROVED EQUAL, AND INSTALLED ACCORDING TO MANUFACTURER'S DIRECTIONS. 17. METAL CROSS BRIDGING SHALL BE GALVANIZED STEEL AS MANUFACTURED BY "TECO", "SIMPSON" OR APPROVED EQUAL, AND INSTALLED ACCORDING TO MANUFACTURER'S DIRECTIONS. 18. PROVIDE 'X' BRIDGING OR SOLID BLOCKING EVERY 8'-0". BOTTOM ENDS OF BRIDGING WALL SHALL NOT BE NAILED UNTIL AFTER ENTIRE STRUCTURE IS COMPLETE. 19. PROVIDE DOUBLE JOISTS UNDER ALL PARTITIONS PARALLEL TO JOISTS. 20. WHERE SHEATHING IS NOT PLYWOOD, DIAGONAL BRACING SHALL BE LET IN AT EXTERIOR CORNERS OR BRACE CORNERS WITH 5/8" CDX PLYWOOD 4'-0" IN EACH DIRECTION. 21. CORNER BOARDS, FASCIA BOARDS, DOOR AND WINDOW CASINGS, AND DECORATIVE WOOD ITEMS SHALL BE WOOD 5/4" OR 3/4" NO. 1 PINE OF SIZE, STYLE AND DESIGN AS INDICATED ON THE DRAWINGS. BACK PRIME PAINTED TRIM. 22. EXTERIOR WOOD POSTS SHALL BE PRESSURE TREATED WOOD, SET ON APPROVED TYPE HEAVY DUTY GALVANIZED METAL BASE, ANCHORED IN CONCRETE. BOXED FINISH TO MATCH WOOD TRIM. 23. WOOD PLATES AND SILLS IN CONTACT WITH CONCRETE FOUNDATION WALLS AND CONCRETE SLABS SHALL BE PRESSURE TREATED WOOD. 24. PRESSURE PRESERVATIVES TREATMENT FOR WOOD SHALL BE APPROVED BY LOCAL AUTHORITIES HAVING JURISDICTION. 25. PROVIDE (3) 2"x6" SPIKED AT BEARING POINTS OF ALL TRIPLE FRAMING MEMBERS UNLESS OTHERWISE NOTED. 26. ALL LUMBER FOR EXTERIOR DECKS AND LUMBER IN CONTACT WITH CONCRETE SURFACES SHALL BE PRESSURE TREATED.

ABBREVIATIONS:

Table of abbreviations for architectural terms, including A/C, ACQUIS, ACQUOUS, ADJUSTABLE, ALUM, ALT, ANOD, APPROVD, APPROX, ARCH, AUTO, AVG, &, A.F.F, ABV, BD, BLDG, BLKG, BRKT, BRZ, BSMT, CAB, C.C, CER, CLKG, C.L, CLG, CLOS, CLR, CLR. OPG, COL, CONC, CONN, CONST, CONT, COR, CORR, C.T, CTR, C.W, D.A, D.EPT, DET, D.F, DIA, DIM, DIV, DN, DR, DWG, DRW, (E), ELEC, ELEV, ELEVTR, ENGR, EQ, CLEAR OPENING COLUMN CONCRETE CONNECT CONSTRUCTION CONTINUOUS CORNER CORRIDOR COUNTERTOP CENTER COLD WATER DOUBLE ACTING DEPARTMENT DETAIL DRINKING FOUNTAIN DIAMETER DIMENSION DIVISION DOWN DOOR DRAWING DRAWER EAST ELECTRIC ELEVATION ELEVTR ENGINEER EQUAL EQUIP. EXH. EXIST. EXPAN. EXT. ELECT. F.ALM. FABR. F.E. F.E.C, FIN. FL, FINCH FLOR, FIN, FLR, FLUOR, F.O.C, F.O.F, F.O.G, F.O.S, F.O.W, FR, F.S, FT, F.A.R, F.F, F.XT, GA, EQUIPMENT EXHAUST EXISTING EXPANSION EXPOS EXTERIOR ELECTRICAL FIRE ALARM FABRICATE FIRE EXTINGUISHER FIRE EXTINGUISHER CABINET FINISH FLOOR FIRE HOSE CABINET FINISHED) FLOOR FLUORESCENT FACE OF CONCRETE FACE OF FINISH DIVISION FACE OF GYP.BD. FACE OF STUD FACE OF WALL FRAME FULL SIZE FOOT OR FEET FLOOR AREA RATIO FACE TO FACE FURR./ FURRING MCR MIN FIXTURE GAUGE GEN. GL. GYP. GWB. HGT. H.M. HORIZ. HVAC, H.W, ID INCL. INFO, INT, JAN, JT, LAM, LB (OR #), L.H, LAV, MAINT, MAX, MECH, M.C, MTL, MEZZ, MCR, MIN, MISC. GENERAL GLASS OR GLAZED GYPSUM GYPSUM WALL BOARD HEIGHT HOLLOW METAL HORIZONTAL HEATING, VENTILATION & AIR CONDITIONING HOT WATER INSIDE DIAMETER INCLUDE(DING) INFORMATION INTERIOR JANITOR JOINT LAMINATE POUND LEFT HAND LAVATORY MAINTENANCE MAXIMUM MECHANICAL MAIL CHUTE METAL PROJECT PARTITION PAINTED MINIMUM MISCELLANEOUS MTD. MOUNTED MULLION METAL THRESHOLD MIC. MICROWAVE (N) NORTH N. NEW NEG. NEGATIVE N.I.C NOT IN CONTRACT NO.(OR #) NUMBER NOT TO SCALE O.A OVERALL O.C ON CENTER O.D OUTSIDE DIAMETER OFF. OFFICE O.H OPPOSITE HAND OPNG. OPP. OPPOSITE ORIG. ORIGINAL PART.BD. PARTICLE BOARD SIM. SIMILAR SQ. SQUARE PLYWD. PLYWOOD PNL. PANEL PR. PAIR PREFAB. PREFABRICATED PTN. PROJECT PTD. PARTITION MANGER PAINTED FWG. PAINTED WOOD & GLASS QUAL. QUALITY QUAN. QUANTITY R/A RETURN AIR RAD. RADIUS RECEP. RECEIPTACLE REFF. REFERENCE REFR. REFRIGERATOR REINF. REINFORCED RESIL. RESILIENT REQ. REQUIRED R.H. RIGHT HAND RM. ROOM ROUND R.O. ROUGH OPENING REV. REVISION (S) SOUTH SCHED. SCHEDULE SECT. SECTION SIM. SIMILAR SQ. SQUARE PLYWD. SQUARE FEET STL. STEEL S.S. STAINLESS STEEL STD. STANDARD STRUCT. STRUCTURAL SUSP. SUSPENDED SYM. SYMMETRICAL SYS. SYSTEM SPL. SPLASH S STOR. STORAGE TECH. TECHNICAL TEL. TELEPHONE TEMP.D. TEMPERED TEMP.GL. TEMPERED GLASS THK. THICK(NESS) TYP. TYPICAL T.M.E TO MATCH EXISTING U.L UNDERWRITERS LABORATORY UTILITY U.O.N UNLESS OTHERWISE NOTED VERT. VERTICAL VEST. VESTIBULE V.I.F VERIFY IN FIELD VOL. VOLUME (W) WEST W/W WITH W.C WATER CLOSET W.I.C WATER IN CLOSET WD. WOOD WIND WINDOW W.H. WATER HEATER W/O WITHOUT W.S WEATHERSTRIPPING W.V. WOOD VENEER YD. YARD



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revisions:

Table with 2 columns: date and description. Row 1: 07.15.2021: Revisions as per comments from July 14 2021 Planning Board Meeting

project title:

Proposed Change of Use at: "Bronxville Bread Co" 19 Park Place, Bronxville NY

GENERAL NOTES

Seal: Architect Thomas E. Haynes original filing date: 06-02-2021

checked by: drawing no.:

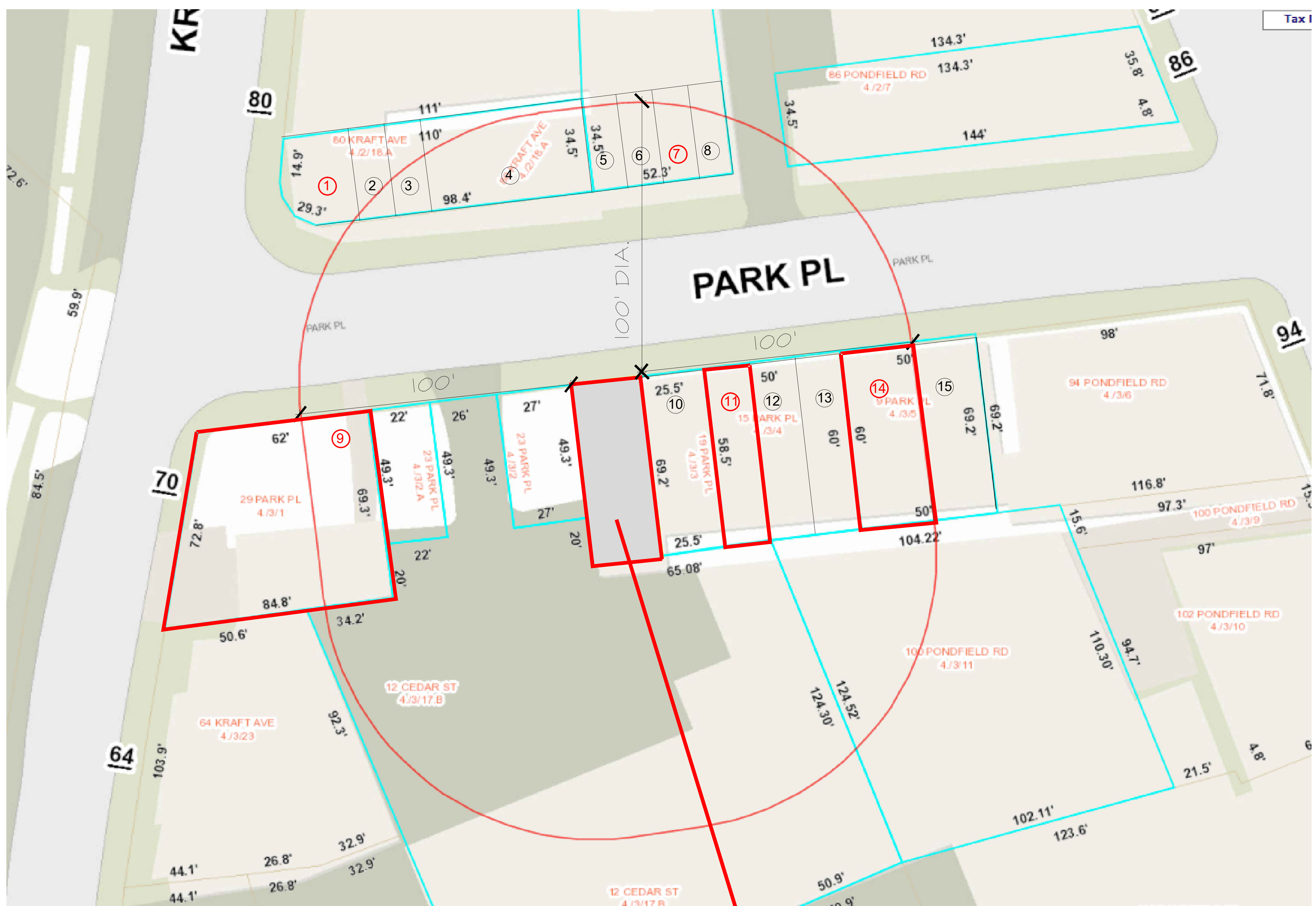
2161 A.02

Proposed Change of Use at:
"Bronxville Bread Co"
19 Park Place, Bronxville NY

LOCATION MAP

Seal: Architect Thomas E. Haynes
original filing date: 06-02-2021
drawn by:
checked by:
drawing no.:

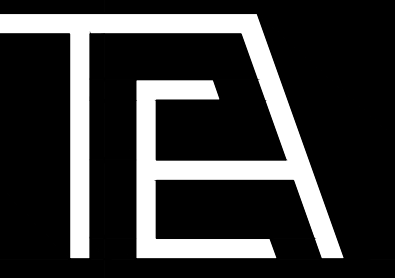
- | | |
|--|---|
| <p>1 HAAGEN-DAZ
*TAKE OUT ESTABLISHMENT
29 PARK PLACE
BRONXVILLE, NY</p> <p>2 ECO GREEN CLEANERS
*CLEANERS/ TAILOR
24 PARK PLACE
BRONXVILLE, NY</p> <p>3 CITRINE INC
CLOSED
22 PARK PLACE
BRONXVILLE, NY</p> <p>4 PETES PARK PL. TAVERN
*RESTAURANT
18-20 PARK PLACE
BRONXVILLE, NY</p> <p>5 TOWN NAILS
*BUSINESS
10 PARK PLACE
BRONXVILLE, NY</p> <p>6 WILD GINGER
*RESTAURANT
10 PARK PLACE
BRONXVILLE, NY</p> <p>7 COOKIES N CREAM
*TAKE OUT
10 PARK PLACE
BRONXVILLE, NY</p> <p>8 VISION CARE INC
*BUSINESS
10 PARK PLACE
BRONXVILLE, NY</p> | <p>9 STARBUCKS
*TAKE OUT ESTABLISHMENT
60 KRAFT AVE
BRONXVILLE, NY</p> <p>10 PARK STERLING REALTY
*BUSINESS
17 1/2 PARK PL
BRONXVILLE, NY</p> <p>11 PLAYA BOWLS
*TAKE OUT ESTABLISHMENT
15 PARK PL
BRONXVILLE, NY</p> <p>12 MINIS PRIME MEATS
*RETAIL
15 PARK PL
BRONXVILLE, NY</p> <p>13 WEEZIE BOUTIQUE
*RETAIL
15 PARK PL
BRONXVILLE, NY</p> <p>14 PARK PLACE BAGEL
*TAKE OUT ESTABLISHMENT
9 PARK PL
BRONXVILLE, NY</p> <p>15 TRUSTCO BANK
*BUSINESS
5-7 PARK PL
BRONXVILLE, NY</p> |
|--|---|



SUBJECT PROPERTY:
PROPOSED BAKERY
***TAKE OUT ESTABLISHMENT**
19 PARK PLACE
BRONXVILLE, NY

100' RADIUS MAP

SCALE: N.T.S



HAYNES ARCHITECTURE P.C.

570 yonkers ave. yonkers, ny 10704

p: 914.963.3838 f: 914.963.3861
e: info@haynesdesigngroup.com

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revisions:
07.15.2021: Revisions as per comments from July 14 2021 Planning Board Meeting

project title:

Proposed Change of Use at:
"Bronxville Bread Co"
19 Park Place, Bronxville NY

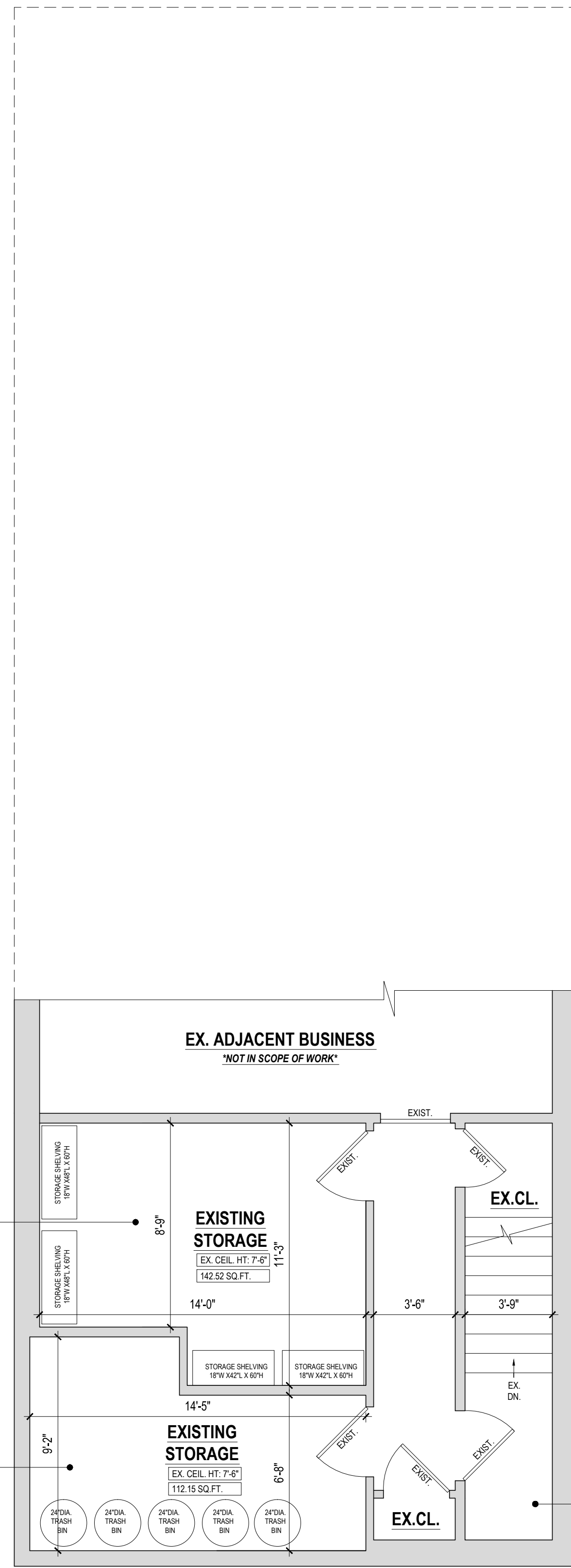
PROPOSED PLAN

Seal: Architect Thomas E. Haynes original filing date: 06-02-2021
drawing no.:
checked by:
drawing no.:



JOB NUMBER: 2161 A.06

(REAR)

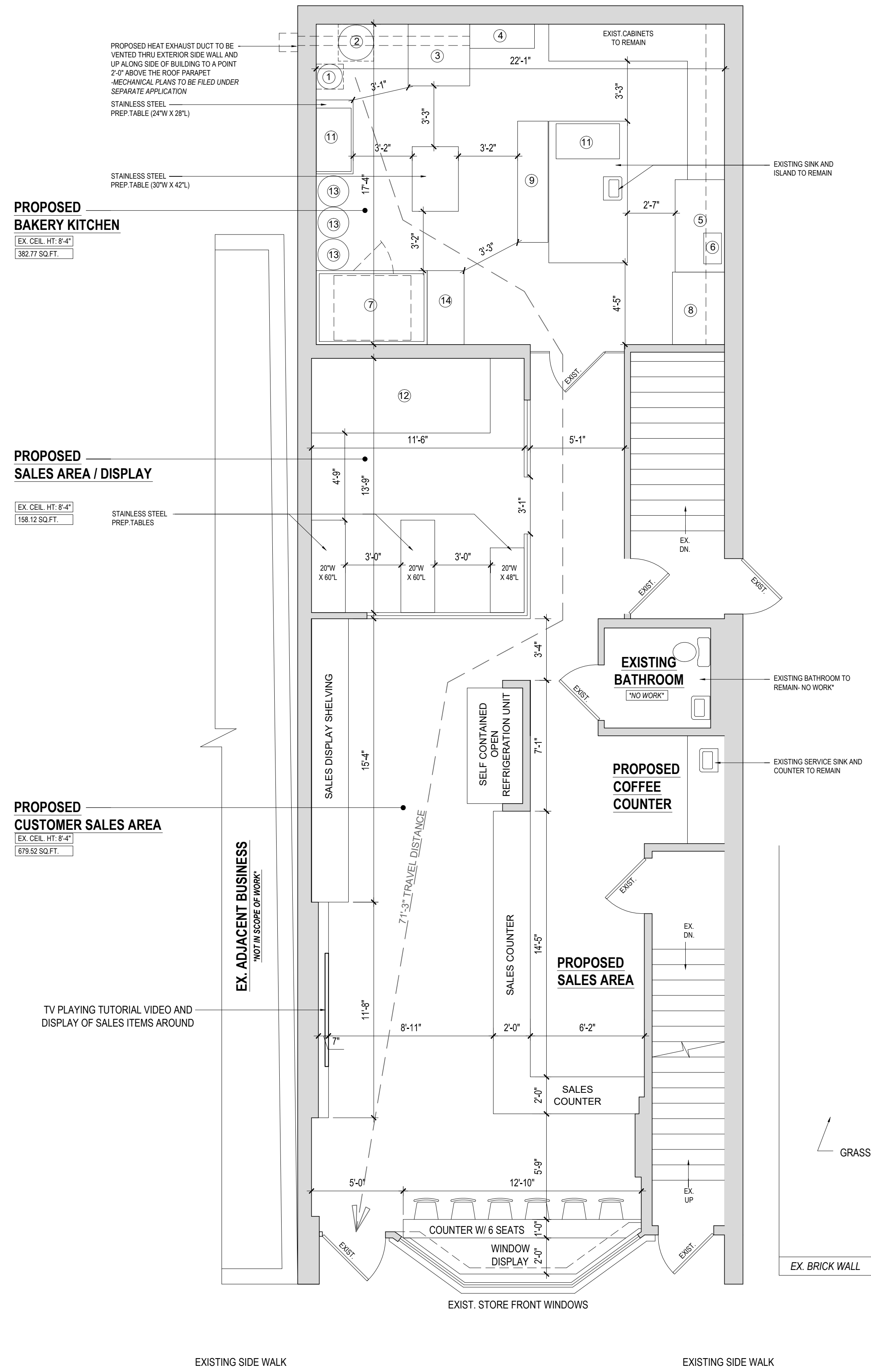


(FRONT)
PARK PLACE

PROPOSED: PARITAL BASEMENT FLOOR PLAN

SCALE: 1/4" = 1'-0"

(REAR)



(FRONT)
PARK PLACE

PROPOSED: FIRST FLOOR PLAN

SCALE: 1/4" = 1'-0"

NOTE: PROPOSED MECHANICAL EXHAUST FOR NEW EQUIPMENT TO BE PERFORMED UNDER SEPARATE OR AMENDED APPLICATION

NOTE: THERE SHALL BE NO STRUCTURAL WORK TO BE PERFORMED UNDER THIS APPLICATION

NOTE: EXISTING HVAC SYSTEMS, EMERGENCY LIGHTS, EXIT SIGNS AND FIRE ALARM SYSTEM TO REMAIN- NO WORK TO BE PERFORMED UNDER THIS APPLICATION

NOTE: EXISTING HVAC SYSTEMS, EMERGENCY LIGHTS, EXIT SIGNS AND FIRE ALARM SYSTEM TO REMAIN- NO WORK TO BE PERFORMED UNDER THIS APPLICATION

NOTE: ALL NEW WALL AND CEILING FINISHES TO HAVE A CLASS 'A' FLAME SPREAD RATING (FLAME SPREAD 0-25; SMOKE-DEVELOPED 0-450.) -CONTRACTOR TO VERIFY ALL FINISHES MEET OR EXCEED REQUIREMENT PRIOR TO ORDERING AND INSTALLATION NOTIFY ARCHITECT TO VERIFY IF ALL MATERIALS HAVE THE ADEQUATE FLAME SPREAD RATING

NOTE: ANY CABINETS AND COUNTERS IN KITCHEN AND PREP AREAS TO BE STAINLESS STEEL W/ APPROVED TYPE LAMINATED WOOD SHELVING OR STAINLESS STEEL SHELVING OVER- NO RAW WOOD EXPOSED

NOTE: EXISTING WOOD FLOOR TO REMAIN- PROPOSED COVED BASE AT FLOOR/WALL INTERSECTIONS IN ALL FOOD PREP, FOOD STORAGE, UTENSIL WASHING AND TOILET ROOMS.

NOTE: WALLS IN KITCHEN AND PREP AREAS TO BE CERAMIC WALL TILE AS SELECTED BY OWNER AND COMMERCIAL GRADE FRP PANELS AND COMPLIANT WITH HEALTH DEPARTMENT REQUIREMENTS

CENTRAL BUSINESS A DISTRICT:
CARRY OUT FOOD ESTABLISHMENT CODE COMPLIANCE:
VILLAGE CODE 310-14-1 (9)

Table with 2 columns: GROSS SQ.FT. (GROUND FLR) and GROSS SQ.FT. (BASEMENT FLR). Values: 1,296.57 SQ.FT. and 329.06 SQ.FT. Total Gross Sq.Ft.: 1,625.63 SQ.FT.

Table with 3 columns: USE, PERMITTED, PROPOSED. Rows for Food Prep/Kitchen Area and Retail Sales/Display Area.

NOTE: ALL SPACES TO BE IN COMPLIANCE WITH FIGURE 404.2.3.1 OF ICC/ANSI A 117.1-2009 FOR MANEUVERING CLEARANCES

EXISTING OCCUPANCY CLASSIFICATION: M
PROPOSED OCCUPANCY CLASSIFICATION: B

NOTE: EXISTING SPACE IS NON-SPRINKLERED

NOTE: ALL EXISTING FLOORING TO REMAIN

TOTAL OCCUPANCY: 19 PEOPLE

EQUIPMENT SCHEDULE

Table with 5 columns: NO., EQUIPMENT, MANUFACTURER, MODEL, REMARKS. Lists 14 items including mixers, ovens, freezers, and storage bins.

NOTE: THERE SHALL BE NO DISPOSABLE OF ANY MEAT PRODUCTS. TYPICAL GARBAGE SHALL CONSIST OF PLASTIC CARDBOARD PRODUCT PACKAGING, DAIRY AND FLOUR PRODUCTS. TENANT SHALL COORDINATE SCHEDULED EVENING GARBAGE DISPOSABLE PICK UP



Bronxville Bread Co.

ARTISAN BREAD PASTA PROVISIONS

HAND-CRAFTED BREADS

Sourdough with polenta, pumpkin seeds, rosemary	12
Whole-Wheat Pain au Gruyere	11
Country Rye Bread	11
Multi Grain with	7
Brioche (plain & chocolate)	8
Semolina Baguette w/ roasted corn	5
Fougasse Olive Bread	12
Potato Focaccia with thyme	12
Dinner Rolls (seasonal)	6

PAIRS WELL WITH BREAD

Butter (assorted flavors)	12
Vegan Cheeses & Spreads	10
Vegan Soups (seasonal)	9
Vegan Fermented Items (seasonal)	8
Vegan Jams & Fruit Spreads (seasonal)	7

PASTA & TARTINE

Spinach Spaghetti	9
Fettuccine (spirulina)	9
Bow Ties	9
Penne	9
Vegan Ravioli	10
Rigatoni	9
Buckwheat Noodles	9
Gnocchi	9
Dragon Fruit Pasta	10
Vegan Tartine	9

VIENNOISERIE

Chocolate Babka	7
Mini Madeleines	6
Pistachio Morning Bun	5
Croissant (plain & almond)	5
Danish (seasonal)	6
Palmier	6

BEVERAGES

Coffee & Tea	3
Natural Iced Teas	3
Kombucha	4
Water (flat & sparkling)	3

(914) 760-1319

MUST HAVE
menus

100% vegan and/or vegetarian
no meat or fish in any of our products

Provisions (for the bread enthusiast)

Cast Iron Dutch Ovens	49
Cast Iron Garlic Roasters	12
Tea Towels	15
Banneton Baskets	15
Bench Scrapers	7
Bowl Scapers	4
Flour Blends (5 - lb bag)	10
Cookbooks	25
Bread Bags	22
Bread Baskets	19
Cutting Boards	25
T-Shirts	20
Aprons	22
Hats	19
Cooking Gloves	19
Ceramic Bowls	8
Oils & Vinegars	12
Dried Spices Mixes	7
Gift Baskets	30
Vegan Charcuterie Boards	40
Gourmet Finishing Salts	7

Hollis Fuller Morris
18 Avon Road
Bronxville, New York 10708
917-363-1138

Bronxville Building Dept.

JUL 22 2021

RECEIVED

To the Village of Bronxville,

I am writing to express my support for the potential new local business Bronxville Bread Company. I have spoken extensively with Charles Grippo and feel this would be a wonderful addition to the village.

There is nothing sadder than walking through town and seeing empty storefronts when our village benefits from so much foot traffic and certainly the economic means to support many businesses. In my view there is nothing about this concept that poses any type of competition to existing merchants. We have three thriving coffee shops all within a stone's throw from each other. We have two drugstores feet away from each other and they are always both packed with customers. We have multiple restaurants and they all do well. We have an ice cream store that opened three storefronts down from another ice cream store....no one suffered.

With that said, there is no other bread baker in town and certainly not one that uses locally sourced (read organic and healthy and no GMOs) flour to create fermented bread products. Toasted almond and black sesame sourdough? Yes, please! And as a lifelong vegan there is certainly no one in town offering vegan options. I have tried for years, unsuccessfully, to get Rye business owner of Pureganic to open an offshoot here and although she has tried she has been turned down again and again by local landlords. In and of itself that is terrible that local landlords choose to keep their storefronts empty and deny residents here access to a new business. I would hate to see this happen yet again.

In addition to the fact that there are no other bread bakers in town or any vicinity nearby, there is certainly no one offering the other items Bronxville Bread Bakery plants to offer such as homemade vegan pastas, including vegan ravioli, vegan/vegetarian "chicken" and "tuna" salads, vegan soups, not to mention vegetarian and vegan pastries that are also gluten free. As someone who has been class parent more times than I can count, having these kinds of options in town is a void desperately needed to be filled in our world full of dairy and gluten allergies. Artisanal bread, pastries and takeout can only be a positive for busy Bronxville residents.

I'd also like to address some of the arguments that I heard opposing the opening of Bronxville Bread Bakery.

The argument that the Bronxville Bread Company will create problems because it may drive more parking is ludicrous...are we supposed to let storefronts remain empty because they will require patrons to park? Why would a bread baking business require more parking than a shoe store, a jewelry store or a restaurant? (In fact it will require a way shorter parking duration than a restaurant)

The notion that this business is in competition with any existing merchants is ridiculous. Having a locally sourced, organic bread bakery would add so much value to our already valuable "downtown." Bronxville was created to be a town that balanced financiers and artists and our amazing stores still reflect that. We have an herbal apothecary, a specialty plant store, an old fashioned butcher, a family owned general store, etc etc. An artisanal bread baker that uses

local, organic ingredients and offers vegan items would be an incredible addition, would drive foot traffic (thus creating new clients for other merchants) and enhance the charm and convenience we are so lucky to have living here.

I stand strongly behind Charles and thank you for taking taking the time to read my letter. I am happy to discuss further with any interested parties and I look forward to our village continuing to grow and blossom.

Warm regards,

Hollis Morris

A handwritten signature in blue ink that reads "Hollis Morris". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Thursday, July 22, 2021

Re: Bronxville Bread Co. (new concept application)

To Whom it May Concern on the Board and in the Village of Bronxville:

I am writing as a frequent patron over the past 15 years of Pondfield Road and surrounding area businesses for personal and professional shopping and dining. Our team and clients who we meet with (several reside in Bronxville) were shocked to learn that after much effort to finally identify a suitable space, Charles Grippo is meeting resistance from would-be neighboring shop owners and a handful of residents. The truth is, Mr. Grippo is both completely community-focused, and, his intent is to be additive and complementary to the existing retail experience.

With regards to his character, Mr. Grippo is extremely socially-aware, and has poured his heart into his craft over the past few years while educating himself intensely on artisanal bread baking. Throughout the pandemic he would routinely leave loaves all around Westchester County and Yonkers with friends, senior citizens, and those unable to safely venture into town to shop for themselves. He did this all out of his own pocket and a genuine desire to bring people joy and nutrition by way of specialty breads, vegan loaves and items that pair well with many of the gourmet products sold elsewhere in Bronxville.

On the community note, the Village will certainly benefit from this artisanal bread shop. With a unique product line, and out of the utmost respect for neighboring shops, the village shopping experience is missing an artisanal bakery.

Please consider the earnest intentions of Charles Grippo to enhance the Bronxville experience in your favorable decision on his application.

Sincerely,



Joseph Gréco
President, PALIO, Inc.

July 22, 2021

RE: Bronxville Bread Co. new concept application

To Whom It May Concern:

It is my opinion that the Village of Bronxville will undoubtedly benefit from opening this health conscious and innovative bread shop. There are so many unique and wonderful establishments in the village and the bread shop would complement this environment. Having grown up in the area, as a child, I looked forward to walking to Bronxville, shopping in the local community and enjoying all of the different businesses that this amazing town has to offer.

This is a business that has a focus on super foods, healthy dietary options and amazing artisan products; something for everyone. This presents a wonderful opportunity to bring something new to the village that focuses on fresh and healthy products.

In terms of added traffic that a new business may generate, this should not stand in the way of the launch of this venture. Any added patronage that this business might bring from outside the community could be mutually beneficial for all local businesses.

Many of the Bronxville patrons are pedestrians so it should not be a major cause for concern. We have always loved how Bronxville prided itself on being a small community, which allows its residents to walk everywhere.

When my family and I shop and dine in Bronxville, we love the experience. This Bread Shop is homegrown and would be run by people who were born and raised in this area and appreciate what it means to be a part of this community. Please consider bringing this business into our village.

Respectfully,


Christina Spenik-Butler


John Butler

Cristina Battista

From: Jenny Rodriguez <jennyrodriguez921@gmail.com>
Sent: Friday, July 23, 2021 12:02 PM
To: Cristina Battista
Cc: Charles Grippo
Subject: Bronxville Bread Co.

Hello! I believe that the Bronxville Bread Company would be perfect for the village of Bronxville. Not only is fresh baked bread great, having a lot of vegan options means so much to the vegans of Westchester. There are actually quite many, and it will help with people with allergens as well with dairy and eggs.

Sent from my iPhone

Dear Village Board,

I am writing in favor of the very exciting new Artisanal Bread Shop that is being proposed as a new store in Bronxville. Having lived in the area for many years, and as a person who enjoys unique food experiences, this will be very wonderful addition to both Bronxville and its neighboring towns. I am a person who travels far and wide to find uniquely exceptional quality foods and dining and feel that this is a much needed and exciting addition to the town.

Having known Charlie Grippo who is the visionary behind the Bronxville Bread Company, for many years I was able to experience his one of a kind talent when he launched his Vegan fast casual restaurant in Fort Lauderdale. Charlie is a consummate professional who is totally dedicated to mastering his craft and as he has applied his passion to baking whole grain and natural breads, they are truly exceptional. Over the years, I have gotten to experience his journey and have been able to share his breads with friends and family who quickly become addicted. More than bread, Charlie is committed to creating healthy foods that are nourishing. And absolutely delicious.

Charlie is always mindful of contributing to the community that he is a part of and demonstrated this with aplomb as he was an active participant in the town where he has his business in Fort Lauderdale, often lending a hand with many initiatives that would benefit the community at large.

I am very confident that this new addition to the town will be exciting and positive in every way and that Bronxville will be further enriched by this great shop!!

Sincerely,

Greta Giordano

Nicol Pirrazzi
764 Palmer Rd.
Bronxville, NY 10708
914-473-3386
npirrazzi108@gmail.com

July 25, 2021

Dear Bronxville Village Board Members,

I write to you today in strong support of Charles Grippo's *Bronxville Bread Co.*, new concept application. As a neighboring resident of Bronxville for more than 45 years, I have supported and appreciated many of the businesses in town, and would love nothing more than to see Bronxville embrace such a cutting edge opportunity.

I believe *Bronxville Bread Co.* offers a fresh, new concept that would make Bronxville prosper even more, with the added element of standing out from other villages. As a Bronxville patron, food lover and connoisseur, I would more than appreciate the opportunity and convenience of buying quality, house-made, specialty food items such as Artisan breads, pastas, soups, and sauces, in addition to the vegan and vegetarian options being offered. This is a concept and market that is absent in many of the neighboring towns, and I wholeheartedly believe, that it would not only fill a need, but would be welcomed by patrons with open arms. I strongly believe *Bronxville Bread Co.* would compliment the businesses in the village and enrich the shopping experiences of all patrons.

As a personal friend of Charles Grippo, I have had the tremendous pleasure of tasting his foods on numerous occasions, as well as observing his artistry and hard work while preparing them. Charles's work ethic, commitment, and passion to creating, developing, and evolving in his craft are second to none, not to mention, the enormous care he puts into the quality of his ingredients and presentations of his foods. It's quite literally a perfect recipe for success!

I appreciate your thoughtful consideration of Charles Grippo's *Bronxville Bread Co.*, new concept application.

Sincerely,



Nicol Pirrazzi

July 22, 2021

Re: Bronxville Bread Co. new concept application

To whom it may concern,

It is with great excitement and enthusiasm that we are writing to support Bronxville Bread Co. as a very welcomed & needed addition to the Bronxville Community. Fresh bread & pasta made in-house, SuperFood products, vegan and vegetarian items are of special interest to us.

Bringing more attention and foot traffic to support ALL businesses in Bronxville is needed. This type of Artisan shop would complete and round out all of the various offerings of the village and make the experience of shopping Bronxville a more complete and fulfilling one. On the note of potential traffic, as a neighbor and patron, we do not believe this should impact the village in a negative way. Any additional clientele that this one of a kind shop will draw, will also benefit all local businesses in the village for years and years to come.

On a personal note, as a health professional, and someone who cares what is in the food we eat, we need this one of a kind Artisan shop. Superfood offerings, a place that has something for **everyone**; vegan, vegetarian, and just your everyday resident looking for a locally made product sourced from whole food ingredients- this shop is it! Its not just bread, its tradition, its nostalgia, it warms your heart as much as it fills your belly. What are some of the most memorable times we can all remember in our lives, and especially in Bronxville – we break bread together. We talk and share stories, we laugh and cry over our successes and challenges, and we do so with food from the heart. The owners of this prospective business are all about heart. They live and breathe good living, good eating and giving back for the many blessings in their lives. I can't think of a more appropriate place for them to share their passion and talent than in their own hometown of Bronxville, NY.

Thank you kindly for your thoughtful consideration.

Christine A. Besser



Glen Besser



Allison Wolf

44 Masterton Road
917.886.7607
allisonkwolf75@gmail.com

July 25, 2021

Town Board
Village of Bronxville

To Whom it May Concern,

This is a letter of support for Bronxville Bread Co.

I am an eight-year resident of Bronxville, and have seen many businesses come and go. What I have seen, consistently, is if a shop provides a good product to our residents, it will do well, with **no** detrimental effects to surrounding businesses. There is room for everyone - and more! We have multiple coffee shops (note the proximity of Booskerdoo to Starbucks - both are thriving), multiple ice cream shops, barbers, smoothie shops, delis, and bakeries. The more options we have, the better for our merchants and residents, alike. Data shows that increasing local shopping options is better for town coffers. Keeping residents shopping in-town, at small locally-owned businesses, provides more economic return for the town.

A thriving town depends on small businesses, and the activity they create. Dynamic small towns across this country flourish because of a commitment to local entrepreneurs. They are vital to the health and spirit of a community. We have to support each other, and welcome local innovators who want to bring something new and exciting to our residents. It will only add to the success and growth of surrounding businesses. We also need to be a town where local merchants work together to foster the success of all - not become known as a town not welcoming to entrepreneurs. That will not serve us in the future. **Bronxville Bread Co. will only complement and benefit our wonderful town.**

Let's welcome those who want to contribute to the incredible businesses in Bronxville - we need the energy and commitment!

Sincerely,



Allison Wolf

104 North Rd.
Eastchester, NY 10709

July 25, 2021

Bronxville Village Hall
200 Pondfield Road
Bronxville, NY 10708

To Village Board of Bronxville:

My name is Marcia Barone and my parents and children have been both Bronxville and Eastchester residents for over 60 years.

My father William Ellinghaus has been a very active member of the Bronxville business community and has had a lifelong interest in the promotion of local businesses in the area. He was on the board of Lawrence Hospital before he retired and continued to be a great supporter after he retired, resulting in an operating room being named in honor of the Ellinghaus Family.

He and my mother, Erlaine Ellinghaus, were the very first patrons at Rosie's Bistro Italiano, and he has remained a loyal customer ever since. He conducts his financial business at Citibank and has consistently attended and supported St. Joseph's church.

William Ellinghaus has also been a frequent patron of the following stores, and although some have since closed down, they were around for many years and were an important part of the community: Womrath Bookshop, Topps Bakery, Cliffhangers, Fierson's, and Smith Cairns.

I share the same sentiment of supporting local businesses as my father, and I am writing this letter to support the new business of Charles Grippo, Bronxville Bread Co.

His concept of scratch baking along with healthy and homemade pastas and breads would be a welcome addition to our community. Charlie's bakery would be a wonderful combination of promoting our love for family comfort food coupled with healthy ingredients to promote our overall wellness.

I feel strongly this would be a successful business in our area and I'm sure the residents of Bronxville will share the same sentiment.

Thank you in advance for allowing this shop to succeed in our town. If you any further questions, I can be reached at 914-337-4765.

Sincerely,



Marcia A. Barone

July 26, 2021

Village Board
Village of Bronxville
200 Pondfield Road
Bronxville, New York 10708

**Re: Bronxville Bread Co.
New Concept Application**

Dear Board Members:

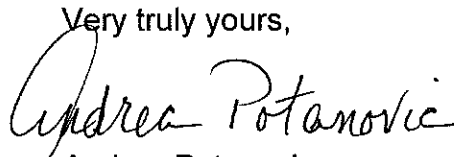
It has come to my attention that a local bread shop is being proposed here in Bronxville. I have worked in the Village for the last 22 years and have seen many businesses come and go.

What I have enjoyed is watching a local cheese shop, health food store, wine shop, butcher, candy shop, coffee shop, etc. flourish in this neighborhood. I believe that a local bread shop would make a welcome addition for many of the people in this community. It would complement what already exists and give our neighbors a more rounded shopping experience without having to venture elsewhere. A shop like what is being proposed is the kind of shop you find when you take a trip up into the Hudson Valley or Connecticut. Why not have it right here? Personally, I have driven to other local villages to get delicious breads, pastas, spices, oils, etc.

Concerns about congestion should be viewed as just more pedestrian traffic to see what else exists here and keep locals and neighbors of Bronxville from going to other villages to get what they can get right here. We must strive to continue to make Bronxville a neighborhood; a place where we can come out of our front door and walk to get all we need without having to get in our cars.

Let's make Bronxville a destination.

Very truly yours,


Andrea Potanovic

Tiffany Soares
5 Tanglewylde Avenue
Bronxville, New York 10708
tiffanyjsoares@gmail.com

Bronxville Building Dept.

JUL 26 2021

RECEIVED

July 25, 2021

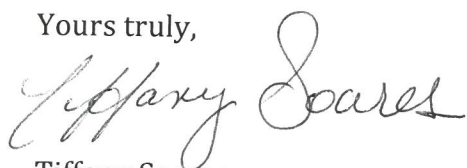
Dear Bronxville Village Board Members:

It is with great enthusiasm I write this letter in support of the talented Charles Grippo and his Bronxville Bread Co., an exciting new concept for our village. I have been a patron of town for over 40 years. As a child I loved shopping in Robert's Toy Town and Big Top. By the age of 14 I was an employee at Woolworth's and then the A & P. What a delight it was to go to the movies in town with my friends and then pop over to Baskin Robbins for an ice cream. Now, as a resident in town for the last seven years, I am thrilled that Bronxville once again has the opportunity to provide a new and innovative shop for all to enjoy.

Bronxville Bread Co. is a creative concept that will provide local shoppers with magnificent artisanal breads, health conscious and tasty pastas and vegan treats. As I understand there will also be the option to observe the art of bread baking as well as the option to purchase kitchen items for the home that support the craft. I believe this new concept will continue to push Bronxville into the foodie scenes that are exploding in neighboring towns. As a foodie myself, I would be thrilled to walk into an upscale food establishment to support my dining at home experience and cooking needs. I believe the Bronxville Bread Co. will enhance and compliment much of the shopping experience in the village while also being a standout against shops in neighboring towns.

Charles Grippo's knowledge and passion for his business and craft are qualities that make great businesses succeed. Though not a vegan, I have enjoyed many of his vegan treats and am always impressed by how deceptively delicious they are. I would be remiss to not mention the spectacular breads he creates that are as tasty as they are beautiful. I am always eager to support businesses that care about their community and I applaud his efforts to purchase his ingredients from local suppliers, while providing a product that is health conscious and delicious. Charles is a people person who enjoys engaging with his community and becoming part of the fiber of where he establishes himself. I am confident that our town will benefit tremendously from his new food concept.

Yours truly,



Tiffany Soares

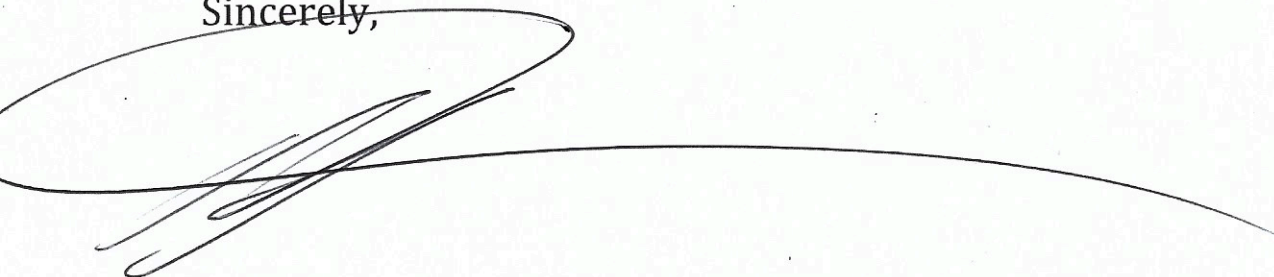
July 26, 2021

Dear Village Board;

I am wiring in support of the establishment of the Bronxville Bread Co. First on a personal level, I have known pending proprietor, Charles Grippo for over 40 years as we attended grade and high school together. He is an individual of integrity and has always demonstrated a superior work ethic- in school as well as in business.

I work for JP Morgan Chase and I am frequently in the area at our Chase Branch near the train station. I think this establishment would be a terrific addition to the town and would be well received by residents and visitors and would also add to the "choice" options for students.

Sincerely,



Robert Pizzella
17 Barnstable Lane
Greenwich, CT 06830
781.956.2181

July 26, 2021

Village Board, Village of Bronxville

Bronxville, NY 10708

To Whom It May Concern:

I am writing in support of an application for a new business in Bronxville. Being a resident of Tuckahoe and a lifelong patron of all the great businesses in Bronxville I feel compelled to write the Board regarding this matter.

The Bronxville Bread Co. is an artisan shop that would bring charm and a sense of community to the residents and patrons of Bronxville. This is a unique concept that would complement the other businesses in The Village.

On a personal level, I have known Mr. Grippo for 15+ years and in that time have seen him create, own and operate two distinct and successful businesses. The first, an artisan painting and wall covering company that catered to a demanding clientele throughout Westchester County and the Tri-State area. The second business is a plant-based restaurant in Ft. Lauderdale, FL. Both businesses were award-winning endeavors that Mr. Grippo managed with a hand- on approach from concept to execution of a business plan to running the business. In both cases his businesses delighted his customers and benefited his employees and the communities he served. Charles is an intelligent and caring businessman that would be a wonderful addition to the Bronxville Business Community.

I love The Village and hope to see the addition of a new and exciting shop added to the beautiful tapestry of Bronxville.

Sincerely,

A handwritten signature in cursive script that reads "Thomas Clarke".

Thomas Clarke

917-657-8205

Thomas V. Giordano
72 Highview Avenue
Tuckahoe, NY 10707

July 26, 2021

Bronxville Zoning Board of Appeals
200 Pondfield Road
Bronxville, New York 10708

Re: Application of the Bronxville Bread Company

Honorable Members of the Bronxville Zoning Board of Appeals:

I submit this letter in enthusiastic support of the Bronxville Bread Company's application for a building permit and for site development at 19 Park Place in the Bronxville Village.

My family and I live locally, and have been patrons of the Bronxville commercial businesses and establishments for decades. Having once sat on the Tuckahoe Zoning Board of Appeals, I appreciate the important work this Board does to interpret the zoning laws, and to preserve and protect the character and appeal of a thriving historic community. Thank you for your service.

The Company's founders, Charles Grippo and Elena Pezzo, are successful entrepreneurs. Starting with a food truck creating and serving healthful and delicious vegan fare, through hard work and dedication to the community they served, they grew their business into a successful and critically acclaimed vegan restaurant in Ft. Lauderdale Florida. After nearly ten years building a brand and reputation, they decided to come home to be closer to family and friends.

Several years ago, Charles became fascinated with the art of bread making, and has spent considerable time invested in formal training and self-study to perfect his craft. His breads and other products are simply incredible - artisan in the truest sense of the term. They are made with ingredients of uncompromising quality, and are a treat for the senses. They are beautiful to display, healthful and amazingly delicious. They are the results of a person who is passionate for and takes great pride in that which he produces.

Charles' and Elena's products will enhance the current commercial offerings of the Bronxville village. They will complement the cheeses of Dobbs & Bishop, the wines of Topp's, the meats of Mini's and other produce available nearby. They will not overlap or impose upon existing businesses, but will improve the experience and variety for the local shopper.

One final thing to mention: during the COVID lockdowns when stores were forced to close and business, and life, became so difficult - Charlie was busy perfecting his craft, trying new forms of bread and experimenting with ingredients and accents. He and Elena personally delivered and shared his freshly-baked creations with people in the community, including shut ins, the infirm, people lonely and in need. And in this way they both learned what worked, and also spread joy and gave back to the community. They are the type of people we should provide opportunity to settle and grow and thrive.

It is my sincere hope that this Board through its decisions encourages people like Charles and Elena to plant a seed and thrive in the Bronxville Village.

Sincerely,



Tom Giordano

CATHERINE E. CURTIN + ROBERT W. HULSMEYER

July 26, 2021

Village Board, Village of Bronxville
Village Hall, 2nd Floor, Department of Buildings
Bronxville, NY 10708

via email Cbattista@vobny.com
charliegrippo@gmail.com

Re: Bronxville Bread Co., new concept application

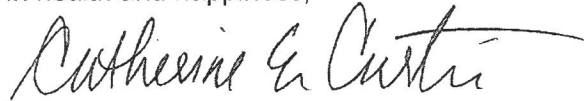
Dear Village Board,

I am writing in support of Charles Grippo and his proposed business, Bronxville Bread Company.

I have seen the love and consideration that Charles puts into baking of his breads from scratch. Such attention to detail adds a healthy twist and makes what he bakes more than a loaf of bread. I can't think of another place in the village that creates such works of art.

There is a shortage of modern vegan and vegetarian cuisine in Bronxville, as well as a lack of conscientious and healthful food choices in this town. I think a business such as this is long overdue and I sincerely hope you can see the importance of it's benefit to our community.

In health and happiness,



Catherine E. Curtin

July 26, 2021

Re: Bronxville Bread Co.

To Whom It May Concern:

I am writing in support of Charlie Grippo and his application for the Bronxville Bread Co.. Having an artisan bread shop in the village would fill a void for gourmet healthy, clean food options. Bronxville Bread Co. will also offer handmade pasta, vegan and vegetarian foods along with complimentary specialty items that are rarely offered in lower Westchester. Rather than compete against the current businesses, it seems like Bronxville Bread Co. would enhance the Village's current offerings. This type of specialty shop that utilizes a scratch kitchen would bring unique nutritious crafted food that would add another high value option for Bronxville shoppers.

Thank you for your consideration.

Sincerely,



Debbie Favuzza

Cristina Battista

From: Jessie Lambiase <jessielambiase@gmail.com>
Sent: Monday, July 26, 2021 10:52 PM
To: Cristina Battista
Cc: charliegrippo@gmail.com
Subject: Bronxville Bread Co., new concept application

To the Village of Bronxville,

Please find my attached letter of support for Bronxville Bread Co.

Thank you for your time in reading this letter. I believe this concept would be an amazing addition to our beautiful town and shopping experience!

Sincerely,
Jessie Lambiase

To Whom it May Concern,

I am a local business owner in Bronxville and have had the privilege of getting to know Charlie personally. As an owner of a health and wellness business I strongly support the idea of a bakery offering high quality and healthy products. The addition of vegan made superfood pastas, soups etc completely rounds out the shopping experience. This place will be a foodies dream come true and a compliment to all the other businesses in Bronxville. This is a concept that has truly unique products and offerings that are not found elsewhere in town.

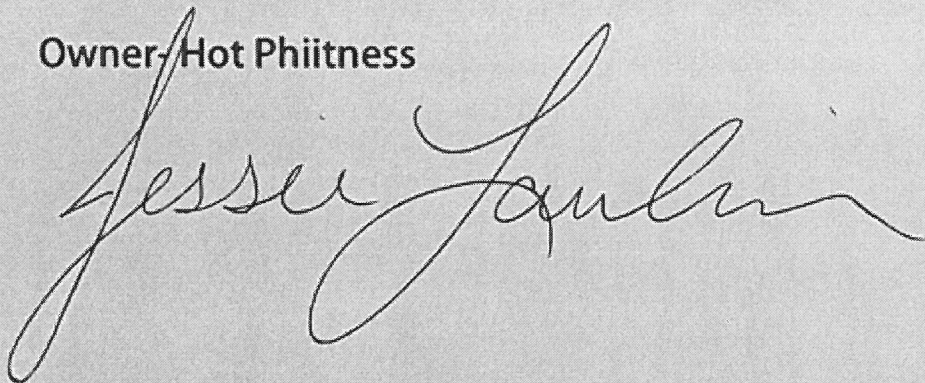
I understand that some might be concerned with parking but I really don't see it as a problem. Many people walk around town to shop and with the large municipal lot just across the street there is plenty of space for everyone.

In short, I strongly feel that Bronxville Bread Co., and its amazing team would be a great addition to the community.

Sincerely,

Jessie Lambiase

Owner - Hot Phiitness

A handwritten signature in black ink that reads "Jessie Lambiase". The signature is written in a cursive, flowing style with a large initial 'J'.

July 27, 2021

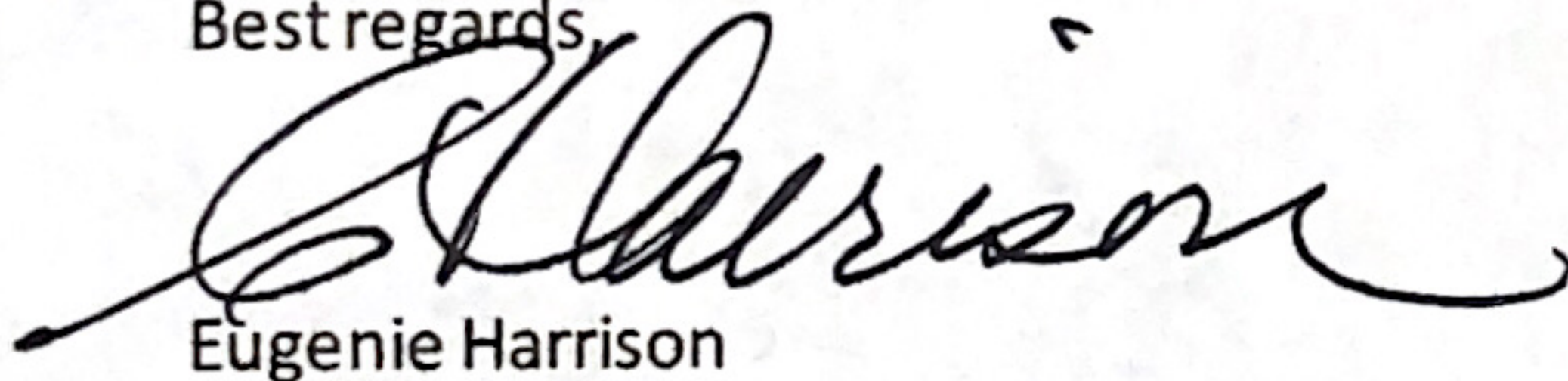
Village Board

Re: Bronxville Bread Co.

To Whom It May Concern:

I am writing to show support for the new business concept, Bronxville Bread Co. As a resident of Bronxville, I often find myself going out of the Village for better quality bread, a quick lunch and the occasional kitchen condiment. Ever since the only 'gourmet' prepared food store closed the Village has been lacking in that area. I don't see how this new and needed business would impact the two bagel stores or Topps as they attract different customers. I would think the Village would like to keep its residents shopping in town and not elsewhere and this store would accomplish that goal.

Best regards,

A handwritten signature in black ink that reads "Eugenie Harrison". The signature is written in a cursive style with a large, sweeping initial "E".

Eugenie Harrison

64 Sagamore Rd, apt f4

Bronxville, NY 10708