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BELMONT, MA

CASE NO. 20-35

2020 OCT 26 AM 9:59

NOTICE OF PUBLIC HEARING BY THE  
ZONING BOARD OF APPEALS

ON APPLICATION FOR ONE SPECIAL PERMIT

Notice is hereby given that the Belmont Zoning Board of Appeals will hold a public hearing on Monday, November 9, 2020 at 7:00 PM by remote access through the Zoom app. to consider the application of Alejandro Barrientos, to operate a Fast Food Restaurant at 66 Leonard Street located in a Local Business I (LBI) zoning district. Special Permit, 1.- Fast Food restaurants in the LBI zoning district are allowed by a Special Permit granted by the Board of Appeals.

ZONING BOARD OF APPEALS



Town of Belmont  
Zoning Board of Appeals

**APPLICATION FOR A SPECIAL PERMIT**

Date: OCT/05/2020

Zoning Board of Appeals  
Homer Municipal Building  
19 Moore Street  
Belmont, MA 02478

To Whom It May Concern:

Pursuant to the provisions of Massachusetts General Laws, Chapter 40A, Section 9, as amended, and the Zoning By-Laws of the Town of Belmont, I/we the undersigned, being the owner(s) of a certain parcel of land (with the buildings thereon) situated on 66 LEONARD ST. Street/Road, hereby apply to your Board for a **SPECIAL PERMIT** for the erection or alteration on said premises or the use thereof under the applicable Section of the Zoning By-Law of said Town for \_\_\_\_\_

I'M TAKING OVER AN EXISTING RESTAURANT. I'M  
READY TO OPERATE WITH NO CHANGES, MODIFICATIONS  
OR ANY PARKING REQUIREMENTS.  
I'M APPLYING FOR FAST FOOD RESTAURANT, EAT IN  
AND TAKE OUT.

on the ground that the same will be in harmony with the general purpose and intent of said Zoning By-Law.

Signature of Petitioner

Print Name

ALEJANDRO BARRIENTOS

Address

70 BEVERLY ROAD  
ARLINGTON, MA. 02474

Daytime Telephone Number

781 859-9082(CELL)

**BURRITO 6.50\*****(12" FLOUR TORTILLA)****Mexican Rice/ Beans/ Pico De Gallo /****Choice Of Filling.****QUESADILLA 5.50****(10' FLOUR TORTILLA)****Cheese/ Choice Of Filling.****TACO 3.00****Soft Corn Tortilla/ Onions/ Cilantro/ Salsa /****Choice Of Filling.****FISH TACO 7.95****Cole Slaw/ Radish/ Chipotle Mayo/****Onions/ Cilantro/ Salsa Verde****PLATO MEXICANO 6.95\*****Mexican Rice/ Beans/ Choice Of Filling/****Pico De Gallo/ Sour Cream.****SALAD 4.95****ADD MEAT 2.00****Lettuce/ Tomatoes / Avocado /****Onions / Fresco Cheese****ADDS ONS****Add Guacamole .75 , Sour Cream Or Cheese .50 Each****Extra fillings Add 2.00 Each****TORTAS 7.50****(MEXICAN SANDWICH)****Telera Bread/ Bean Puree/ Tomato/****Jalapenos/ Onions/ Oaxaca Cheese/****Chipotle Mayo/ Avocado/ Lettuce\*.****VICTORIA****Smoked Ham/ Pork Carnitas.****MILANESA \*****Breaded Chicken Fillet.****CHORIQUESO****Mexican Sausage/ Melted Cheese.****DOS CAIDAS****Pork Carnitas/ Mexican Sausage.****EL CHAVO \*****Smoked Ham.****BEEF BARBACOA****Shredded Beef****STEAK CON QUESO****Steak/ Melted Cheese****VEGETAL \*****Assorted Vegetables.****SURTIDO****Pork skin/ Meat****AL PASTOR****Marinated Pork****FILLINGS****Marinated Chicken****Pork Carnitas****Beef Barbacoa****Mexican Sausage****Steak****Pastor****Vegetables****Pork Skin/ Meat****Beef Tongue****SIDES****Rice 2****Beans 2****Chips & Salsa 2.75****Guacamole 2.85****DRINKS****Horchata 2.25****Jarritos 2.25****Sodas 2****Water 1.75**

# LA VICTORIA

## TAQUERIA

### MEXICAN STREET FOOD

LA VICTORIA IS A CELEBRATION OF  
MEXICAN STREET FOOD. WE ARE  
PLEASED TO BRING YOU THE FLAVORS  
OF MEXICO, COMBINING TOP QUALITY  
LOCAL INGREDIENTS WITH FAMILY  
RECIPES AND A PASSION FOR FOOD.

YOU DESERVE THE BEST,  
YOU DESERVE LA VICTORIA.

BUEN PROVECHO!  
DINE IN/ TAKE OUT/ CATERING

MONDAY - SATURDAY  
11:00AM - 9:00PM

**LOCATIONS**

ARLINGTON  
12 MEDFORD ST.

BEVERLY  
6 WALLIS ST.  
P 978 969-2228

FOR CATERING  
INFO PLEASE

**E-MAIL US:**

CATERING@VICTORIATAQUERIA.COM

**WWW.VICTORIATAQUERIA.COM****FOLLOW US!****@lavictoriataco**

BEFORE PLACING YOUR ORDER, PLEASE  
INFORM YOUR SERVER IF A PERSON IN  
YOUR PARTY HAS A FOOD ALLERGY

## BUILDING CODE ANALYSIS

### CODE SUMMARY

MASSACHUSETTS STATE BUILDING CODE (780 CMR) - 8th EDITION

### GENERAL

The tenant EL Centro will be occupying the available vacant space located on the ground level of 66 Leonard Place building. The overall building complex is classified as mixed-use Occupancy Use for the available vacant space falls under A-2 Assembly Use (restaurant), Construction Type IIIA. The entire building and available space is fully sprinkled.

1. **Occupancy Classification:** A-2 Assembly uses intended for food and/or drink consumption including, but not limited to: Restaurants (780 CMR 303)
2. **Construction Type:** 3A (780 CMR 602)

### FIRE RESISTANCE RATINGS for TYPE 3A Construction

Building Element	Required Fire Resistance Rating (Hours)
	Type 3A
Primary Structural Frame	1
Bearing walls - Exterior	2
Bearing walls - Interior	1
Nonbearing walls and partitions - Exterior	1
Nonbearing walls and partitions - Interior	0
Floor construction and secondary members	1
Roof construction and secondary members	1

### 3. MEANS OF EGRESS

Occupant Load (780 CMR 1004)  
1004.1 Design occupant load. In determining means of egress requirements, the number of occupants for whom means of egress facilities shall be provided shall be determined in accordance with this section. Where occupants from accessory areas egress through a primary space, the calculated occupant load for the primary space shall include the total occupant load of the primary space plus the number of occupants egressing through it from the accessory area.

### Maximum floor area allowances per occupant (780 CMR Table 1004.1.1)

Function of Space	Floor Area (sq.ft.)	Floor Area per occupant (sq.ft.)	Occupant Load
Unconcentrated (tables and chairs)	538sf	9sf (not less than 7sf)	60 SEATS
Kitchen/Bar	335sf	200 gross	3 (6 MAX EMPLOYEES)
Total			66

Based on the occupant loads calculated above, the required number of exits is as follows:

### Minimum Number of Exits for Occupant Load (780 CMR Table 1021.1):

Occupant Load	Required Number of Exits	Proposed Number of Exits
66	2	2

A corridor is added to the second egress. According to (780 CMR 1014.2, egress shall not pass through kitchens, storage rooms, closets or spaces used for similar purposes. The kitchen cannot be used as a mean of egress.

Egress is provided by 3'-0" doors. Each door provides 32' of clear space.  $32' / 0.15 = 226$  occupant capacity per door. The egress capacity is in compliant.

### Exit Access Travel Distance (780 CMR Table 1016.1)

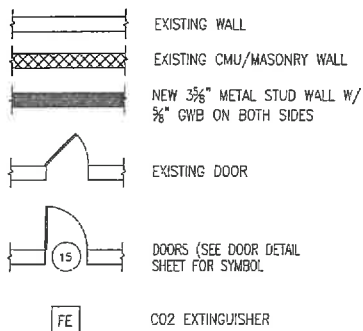
Occupancy	Travel Distance with Sprinkler System (feet)	Provided Maximum Travel Distance (feet)
A	250 feet	192 feet

### Exit Distance Required (780 CMR 1015.2.1)

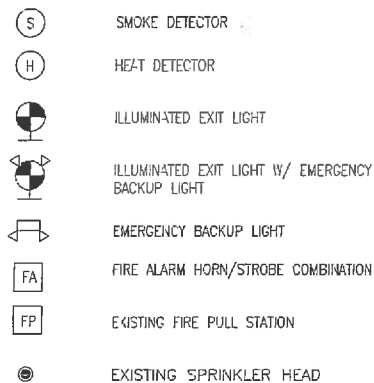
Maximum overall diagonal distance (feet)	Required Exit distance (ma /one third) with sprinkler system (feet)	Provided Exit distance (feet)
102 feet	$60 / (1/3) = 34$ feet	95 feet

As the above tables show the building is provided with sufficient egress.

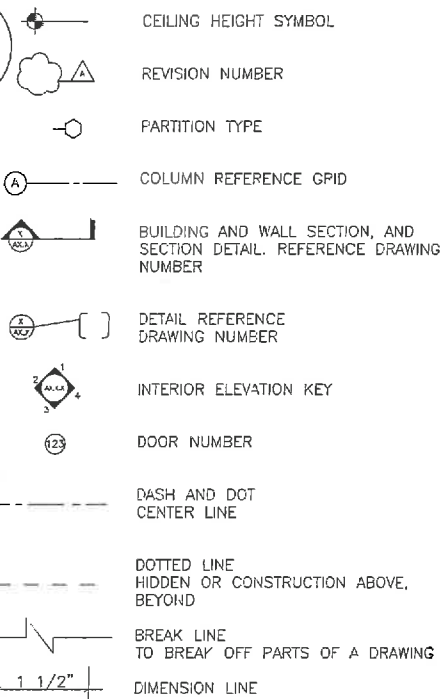
## GENERAL LEGEND



## REFLECTED CEILING PLAN LEGEND



## GRAPHIC SYMBOL



## SCHEDULES

### LIGHTING SCHEDULE

	SYMBOL	NO.	DESCRIPTION	REMARKS
LIGHTING	⊕	L1	4" RECESS LIGHT	
	⊕	L2	PENDANT LIGHT	
	⊕	L3	PENDANT LIGHT	
	⊕	L4	WALL SCONCE	
	⊕	L5	2'x4' FLUORESCENT LIGHT	

### EQUIPMENT SCHEDULE

ITEM	QTY	DESCRIPTION	REMARKS
1	1	MOP SINK	
2	1	3 COMPARTMENT SINK W/ 1 DRAINBOARD	
3	2	48" 2 DOOR REFRIGERATOR	
3A	1	WATER DISPENSER	
4	1	18" FRYER	
5	1	24" GRIDDLE	
6	1	24" CHARBROILER	
7	1	36" 6 STOVE BURNER	
8	1	48" STEAM TABLE	
9	1	30" ICE MACHINE	
10	1	60" SALAD UNIT	
11	1	36" REFRIGERATED WORKTOP	
12	1	PREP SINK	
13	1	HAND SINK W/ SPLASH GUARD	
14	1	27" 1 DOOR FREEZER	
15	1	GREASE TRAP PER CODE - MOUNTED IN FLOOR	
16	1	DUMP SINK	
17	1	ICE BIN	
18	1	48" BAR COOLER	
19	1	REFRIGERATED CHEF BASE	
20	3	POS CASHIER	
21	1	HAND SINK W/ SOAP AND TOWEL DISPENSER	
22	1	DISHWASHER	

### DOOR SCHEDULE

ITEM	QTY	DESCRIPTION	REMARKS
1	1	3'-0" X 7'-0" DOUBLE SWING DOOR	KICK PLATE
2	1	3'-0" X 7'-0" DOOR	KICK PLATE
3	2	3'-0" X 7'-0" DOOR	
4	1	2'-3" X 7'-0" DOOR	

### FINISH SCHEDULE

ROOM	WALL FINISH	FLOOR FINISH	BASEBOARD
KITCHEN	FRP (U.N.O.)	QUARRY TILE	QUARRY TILE
TOILET	PORCELAIN WALL TILE	PORCELAIN FLR TILE	BASEBOARD TILE
JANITOR CLOSET	FRP	PORCELAIN FLR TILE	BASEBOARD TILE

## GENERAL NOTES

1. AT ALL TIMES DURING CONSTRUCTION AND/OR ALTERATIONS, ALL REQUIRED EXIT AND ESCAPE FACILITIES SHALL BE CONTINUOUSLY MAINTAINED. IN THE EVENT ANY REQUIRED EXIT MUST BE CLOSED OR TEMPORARILY ABANDONED, PROVIDE OTHER MEASURES AND OR MEANS WHICH WILL PROVIDE EQUIVALENT SAFETY.
2. ALL OPENINGS IN WALLS AND SLABS REMAINING AFTER DEMOLITION WORK HAS BEEN COMPLETED SHALL BE FILLED WITH CONSTRUCTION IDENTICAL TO ADJOINING SURFACES.
3. WHERE PIPES, DUCTS, AND PANEL BOXES OCCUR, PARTITIONS SHALL BE OF SUCH THICKNESS TO ACCOMMODATE PIPES AND DUCTS. SEE HVAC, PLUMBING, AND ELECTRICAL DRAWINGS.
3. RATED PARTITIONS SHALL BE CONTINUOUS ABOVE THE CEILING SO AS TO PROVIDE A POSITIVE SMOKE AND/OR FIRE BARRIER. BOTH SIDES OF THE STUD PARTITIONS ABOVE THE CEILING SHALL BE FINISHED EXCEPT FOR DECORATIVE FINISHES.
4. MAINTAIN WALL FIRE RESISTIVE RATING WHERE ITEMS SUCH AS FIRE EXTINGUISHER CABINETS, ELECTRICAL PANEL BOXES, ETC., ARE BUILT INTO WALLS.
5. ALL DIMENSIONS ARE TO FINISHED WALL UNLESS OTHERWISE NOTED.
6. CEILING HEIGHTS SHALL BE AS SCHEDULED. ADJUSTMENTS IN CEILING HEIGHTS SHALL ONLY BE MADE WITH THE WRITTEN APPROVAL OF THE ARCHITECT.
7. CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION.
8. CONSTRUCT IN STRICT COMPLIANCE OF CURRENT MASSACHUSETTS BUILDING CODE AND ALL OTHER APPLICABLE REGULATING AGENCIES.
9. CONTRACTOR TO VERIFY ALL ACCESSIBLE COMPONENTS WITH THE 521 CMR ARCHITECTURAL BOARD HANDBOOK.
10. ALL STRUCTURAL, MECHANICAL, ELECTRICAL, PLUMBING AND FIRE PROTECTION ENGINEERING BY OTHERS.

### FIRE ALARM SYSTEM NOTES:

1. THE ELECTRICAL SUBCONTRACTOR IS RESPONSIBLE FOR A FULLY FIRE ALARMED BUILDING. THE FIRE ALARM SYSTEM SHOWN ON PLAN ARE EXISTING AND ADDITIONS AND ARE NOT INTEND TO INDICATED ALL NECESSARY FOR AN APPROVED INSTALLATION.
2. ALL WORK SHALL BE DONE IN ACCORDANCE WITH NFPA 72, THE COMMONWEALTH OF MASSACHUSETTS STATE BUILDING CODE AND ANY OTHER APPLICABLE REGULATIONS OR ORDINANCE GOVERNING THIS WORK.
3. THE ELECTRICAL SUBCONTRACTOR IS RESPONSIBLE FOR A FULLY FIRE ALARMED BUILDING. THE SCOPE OF WORK INCLUDING MODIFICATIONS, ALTERATIONS, ADDITIONS OR DELETING.

## The Architects Forum, Inc

72 Manchester Road  
Newton, MA 02451  
Tel: 617 244 4669  
Fax: 617 964 6090

DESCRIPTION	DATE	MARK
EQUIPMENT SCHEDULE REVISION	5/12/14	2
OCCUPANT LOAD	5/22/14	3

66 LEONARD STREET  
BELMONT, MA

Drawing Title

## BLDG CODE ANALYSIS LEGEND, SCHEDULE AND NOTES

Commission Number: LD4

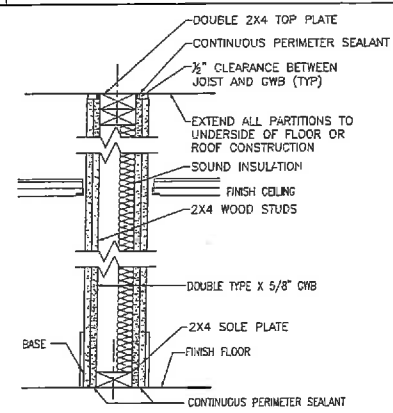
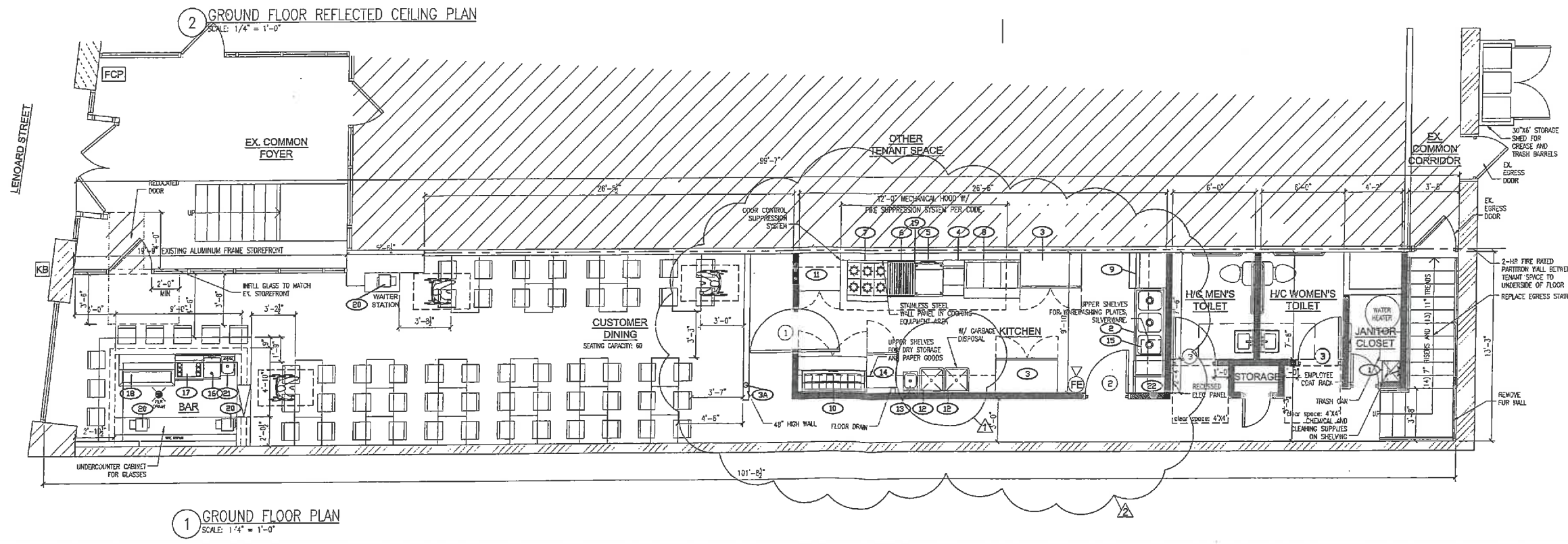
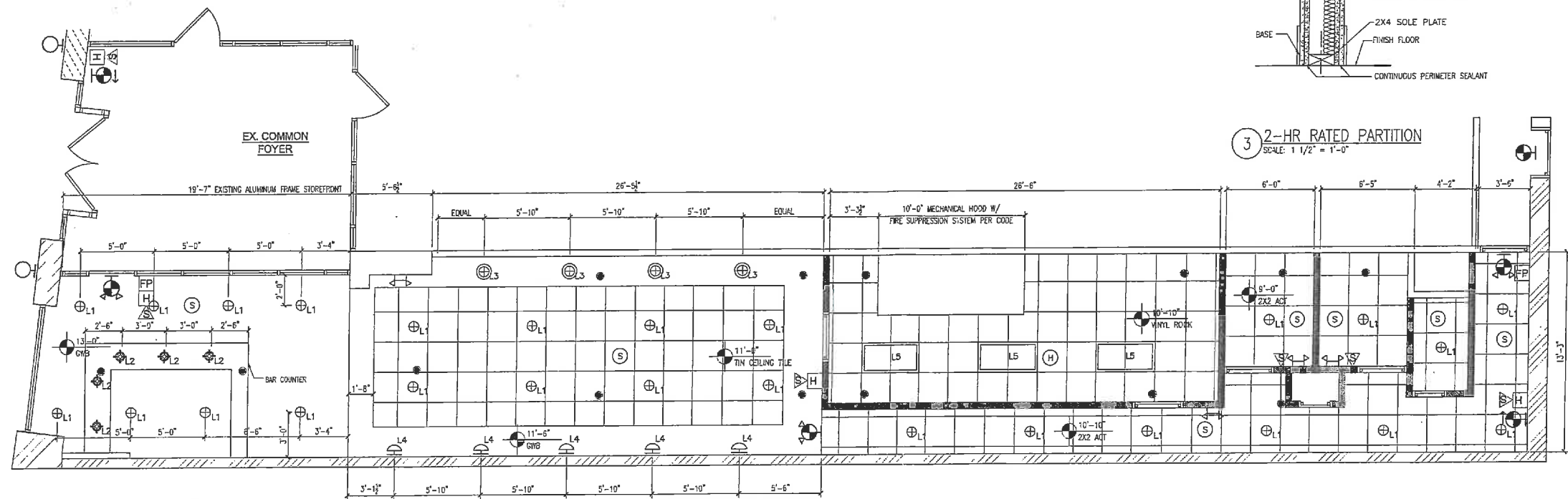
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Drawn By: LH

Issue Date: MAY 20, 2013

# A0.0



The Architects Forum, Inc

72 Manchester Road  
Newton, MA 02461  
Tel 617 244 4669  
Fax 617 964 6090

DESCRIPTION	DATE	MARK
PLAN REVISION	11/1/13	1
KITCHEN PLAN REVISION	5/12/14	2

66 LEONARD STREET  
BELMONT, MA

Drawing Title  
**GROUND FLOOR  
AND REFL CEILING  
PLANS**

Commission Number: L04  
Scale: AS NOTED  
File Name: L04\_A1.0  
Drawn By: LH  
Issue Date: MAY 20, 2013

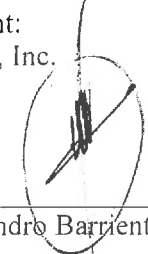
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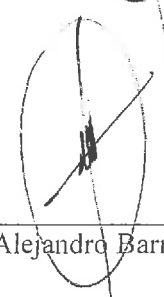
WITNESS the execution hereof, under seal, in any number of counterparts, each of Which counterparts shall be deemed an original for all purposes, this 28 day of September, 2020.

Landlord:  
EJ Clancy Realty LLC

  
Edward J. Clancy, Manager

Tenant:  
DIFE, Inc.

  
Alejandro Barrientos, President

  
Alejandro Barrientos, Individually

[END OF DOCUMENT]

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