

Change of use approved 6/7/21 P+Z
 Change of use referred to P & Z

Date of receipt
(Per State Statute)

TOWN OF NORTH HAVEN
PLANNING AND ZONING COMMISSION
CHANGE OF USE FORM

(Must be submitted by the owner of the property)

ADDRESS - 1899 Hartford Turnpike
(Address and location of property)

PRESENT USE: ADR Convenience Deli → Convenience Deli
& NAME OF BUSINESS ADR Convenience Deli ZONE CN 20

PROPOSED USE: off Premise Catering, Food Preparation for Catering
& NAME OF BUSINESS Forks and Fingers REGULATION: (That permits the use)

PLEASE COMPLETE THE FOLLOWING:

1,500
Groceries Deli
1,500
Present Use - gross square footage 1,500
Proposed use - gross square footage 1,500
Present use - parking calculations
Proposed use - parking calculations
no Will any exterior or site work be done as a result of the change of use?

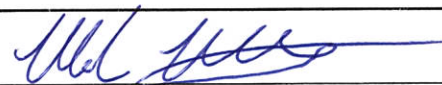
This form has been sent to: _____ DATE/I.D # OF APPROVED SITE PLAN _____
(Date)

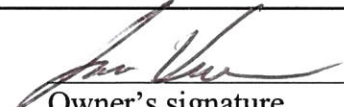
The following departments have 10 business days to respond to this application with comments or objections.
 QVHD Police Department
 Engineering Department Public Works
 Fire Department Assessor

DATE: _____ REV. _____

CONDITIONS OF APPROVAL (ADDITIONAL CONDITIONS/RECOMMENDATIONS ARE ATTACHED:

- 1. Contact Building Department for permits and/or before occupying building.
- 2. Contact Fire Department to insure all fire codes are set.
- 3. Sign permits are required for wall and free standing signs (application attached)


Leasee's signature


Owner's signature

Mark McKinbey
Print leasee's name

Joe Verna
Print owner's name

11 Beck St Milford CT 06460
Leasee's address

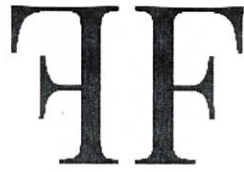
31 overlook drive
Owner's address

203-909-1960
Leasee's phone number

203-494-3649
Owner's phone number

E-mail Mark@forksandfingersct.com

 DATE 6/8/21
ZONING ENFORCEMENT OFFICER



FORKS & FINGERS

— catering by design —

To: The Town of North Haven

Hello, my name is Mark McKinley. I am the Executive Chef and owner of Forks & Fingers Catering Company with my wife, Stephanie LeFrancois.

We have been in business for 12 years, 11 of which were at our previous location in East Haven. With the end of our lease and the pandemic in 2020, we chose not to renew the lease and close that location while we awaited direction on our state's reopening of events.

Earlier this year, we built a new facility at 1895 Hartford Turnpike (address on lease) and reopened our business.

Forks & Fingers is a luxury farm to table off premises catering company with avid foodie clientele. Being that we do not sell food at our location and produce all events offsite, we have 2 trucks associated with our business to transport food. A 16' refrigerated box truck as well as a new mobile event truck that is used as a mobile kitchen to facilitate smaller events such as chef tastings and cocktail style events held at clients' private estates. Neither truck is used for vending. Both trucks boast our signature tasteful logo and our essential to our everyday business.

It has been brought to our attention that the Town of North Haven considers our trucks storage. We're unsure where this description came from. All trucks are cleaned daily with nothing left inside. These vehicles cannot live offsite from our catering kitchen as they are loaded and unloaded daily with food that needs to be handled properly. This happens at all hours of the day. We have always kept our vehicles onsite at our catering kitchen as it is the most efficient way to facilitate our business. These vehicles are also an integral part of our advertising. People like to see a familiar business when they drive by. We have received countless phone calls and emails from perennial as well as prospective clients who have seen our trucks in front of our new location. There is ample parking for our trucks in the front, on the lower level and alongside the building. Since we do not sell from the location, there is no parking space issue.

If you are unfamiliar with our business, we encourage you to please visit our website at www.forksandfingersct.com, or our Instagram and Facebook accounts for a clearer picture of who we are. We have been very well received by our new town and hope to come to an amiable conclusion.

Warm Regards,

Mark McKinley