Application of 247 Westwood Avenue Corporation
Use Variance, Bulk Variances, Parking Variance, and
Amended Major and/or Minor Site Plan Approval
Westwood Board of Adjustment
Monday, June 29, 2020

SCHEDULE OF EXHIBITS

A-1 Amended Application (and earlier letter dated 2/18/20 explaining prior changes)

A-2 Plans prepared by Vincent Cioffi as listed below:

- First Floor Plan - Cellar Floor Plan (A-102.00), last revised 2/10/20
- Roof Plan (A-103.00), last revised 2/10/20
- Exterior Elevations (A-104.00), last revised 2/10/20
- Existing Site Plan (SP-102.00), last revised 2/10/20
- Site Plan (SP-101.00), last revised 2/10/20

A-3 Resume of Vincent Cioffi

A-4 Resume of Brewery Consultant, Jason R. Rowley

A-5 Resume of Michael Maris and Associates

A-6 Report of Michael Maris and Associates

A-7 Resume of Peter Steck, Planner

A-8 Planning Report of Peter Steck

A-9 Separate Pictures and Exhibits of Peter Steck (also shown in Report)

A-1

AMENDED PRELIMINARY AND FINAL MAJOR SITE PLAN APPLICATION (TO THE EXTENT REQUIRED)

ADDENDUM TO NO. 3

Applicant originally filed this application as a minor site plan. This additional application for major preliminary and final site plan relief is being filed as a result of comments made in the Board's expert reports indicating that there was a question as to whether the use of the roof as requested requires "major" site plan approval. This interpretation question will have to be decided by the Board. Applicant does not believe this application requires major site plan approval for an existing building not being expanded, but in case the Board so decides, the Applicant has filed this application but has sought waivers from all of the requirements other than those that may have been supplied with the original plan submitted.

RIDER TO QUESTION 5

The amount of required parking will also need to be interpreted by the Board. There is no established standard in the ordinance for "Limited Brewery". As it is a relatively new or novel use. The required amount of parking depends on the method of calculation, whether it be by number of seats, square footage or by some other methodology determined by the Board. Applicant will be providing 12 parking spaces on site which, under any methodology, will be sufficient to the business, but it may be less than required and thus a parking variance is requested to the extent necessary.

RIDER TO CHECKLIST REQUIREMENTS

Applicant already submitted items on the general checklist (Attachment 1) with its minor site plan application.

With regard to Attachment 6, the checklist for preliminary major site plan and Attachment 8, the checklist for final major site plan, the applicant requests waivers from all items that are not already reflected on the plans previously submitted. Applicant does not believe that preliminary and final major site plan approval is necessary. The building is not being expanded and the only reason this application is submitted is based on certain comments in the Board expert's reports raising the issue of whether preliminary and final major site plan is required. If the Board does so decide that it seems necessary, Applicant will submit whatever other additional information contained in the checklist the Board deems relevant, or necessary under these circumstances. This is an existing building and the only basis for this to be a major site plan is the proposal to use the existing roof for limited seating (on a seasonal basis). There is no planned expansion of the building or other work that would ordinarily trigger a major site plan.

AMENDMENT

BOROUGH OF WESTWOOD

Office of Construction and Zoning

TELEPHONE (201) 664-5900 • FAX (201) 664-7570 • 101 WASHINGTON AVENUE • WESTWOOD, NJ 07675

I. APPLICANT INFORMATION

Name: 247 Westwood Avenue Corporation

Mailing Address: 247 Westwood Avenue, Westwood, New Jersey

Daytime Telephone: (201) 815-6704 E-mail: cjalepa@live.com

Applicant is a: (check applicable status)

XX Corporation ____ Partnership ____ Individual (s) ____ Other _____
(please specify)

Corporate/LLC/Partnership, etc.: List all persons owning 10% or more of the stock in the corporation in compliance with N.J.S.A. 40:55D-48.2

Name	Address	% Interest
1. Chris Alepa	247 Westwood Avenue, Westwood, NJ	100%
2.		
3.		
4.		

Relationship of applicant to property (check applicable status):

XXX Owner ____ Contract purchaser ____ Lessee ____ Other _____
(please specify)

If applicant is represented by an attorney:

Attorney's Name: Beattie Padovano, LLC John Lamb, Esq.

50 Chestnut Ridge Road

Mailing Address: Montvale, New Jersey 07645

Telephone: (201) 573-1810 E-mail: jlamb@beattielaw.com

2. SUBJECT PROPERTY INFORMATION

Subject Property Owner's Name: 247 Westwood Avenue Corporation

Westwood Street address of the subject property:
247 Westwood Avenue

Tax Map Block(s): 811 Lot (s): 9 Zone District: CBD/SPE

3. NATURE OF APPLICATION:

Major Site Plan- See Rider

4. Project Description:

Limited brewery use, including seasonal rooftop seating in an existing building.

5. Relief Requested:

Ordinance	Section Item	Required	Proposed
195-118 Use Variance for limited brewery use not permitted in zone			
195-162 Parking Variance- See Rider			12

6. VERIFICATION AND AUTHORIZATION

Owner's Statement: I, the undersigned, being the owner of the property described in this application, hereby consent to the making of this application and the approval of the plans submitted. I hereby authorize members of the Land Use Boards and its staff to conduct a site visit of the premises that are the subject of this application.

247 Westwood Avenue Corporation

April 14, 2020

Property Owner's Name (PRINTED) | Property Owner's Signature | Date

Chris Alepa

John Lamb, Esq.
Attorney for 247 Westwood Avenue Corporation

Applicant's Statement: I hereby certify that the above statements made by me and the statements and information contained in the papers submitted in connection with this application are, to the best of my knowledge, true and accurate.

247 Westwood Avenue Corporation

Chris Alepa, President

Applicant's Name (PRINTED)

Applicant's Signature

April 14, 2020

Date

John Lamb, Esq.
Attorney for 247 Westwood Avenue Corporation

Sworn and Subscribed before me

14th day of April 2020

Month Year

(Notary)

Borough of Westwood

Appendix A
Form 5
Preliminary Major Site Plan
Details and Requirements

Applicant's Name 247 Westwood Avenue Corporation

Application # WZ 0452 Date Received _____

All applications for site plan approval shall be prepared, signed and sealed by a professional engineer. They shall bear the signature and the seal of a licensed land surveyor as to topographic and boundary survey data. A signed and sealed copy of the survey on which the site plan is based shall be submitted to the reviewing board with the site plan submission.

PLAN ACCURACY AND LEGIBILITY SUFFICIENT FOR REVIEW: Yes ( ) No ( )

PREPARED BY P.E. OR L.S.: Yes ( ) No ( )

Yes	No	
( )	( )	1. A key map showing location of tract to be considered in relation to the surrounding area, within at least 200 feet of the subject site.
( )	( )	2. Title block containing name of applicant and owner, preparer, lot and block numbers, date prepared and date of last amendment.
( )	( )	3. Space for signatures of Chairman and Secretary of the Board and the Borough Engineer.
( )	( )	4. Scale of map, both written and graphic. The scale shall contain no more than 50 feet to the inch.
( )	( )	5. North arrow.
( )	( )	6. Zoning district in which parcel is located, and the zone district of adjacent property, with a table indicating all setbacks, lot areas, lot widths, lot coverage, floor area ratios, density, number of parking spaces, and slope disturbance, both as to required and proposed, for the subject property.
( )	( )	7. The boundaries of the tract in question, with dimensions of same. Where it is physically impossible to show the entire property on the required sheet, a key map is permitted.
( )	( )	8. Location of existing easements or rights-of-way, including power lines.

SEE ATTACHED RIDER

Yes	No	
( )	( )	9. Location of natural features, including woodlands, streams and other water bodies, wetlands, flood hazard areas and rock outcrops. If such features are located on adjacent property, but have the potential to affect the site development, they shall be shown.
( )	( )	10. Existing and proposed topographic contours of the site and adjacent areas affecting the site. Contour intervals shall be no greater than: 10% slope or less – 2 feet; over 10% slope – 5 feet.
( )	( )	11. Proposed spot elevations at the corners of all buildings and in appropriate pavement locations if new buildings or paved areas are proposed, or if regrading near existing buildings is proposed.
( )	( )	12. Location of existing buildings and their setbacks from property lines, plus the location of existing buildings and paved areas on adjacent properties.
( )	( )	13. Floor plans for existing and proposed buildings, showing the use and layout of internal space, and front, rear and side building facade elevations, both at a scale not exceeding eight feet per inch. Building elevation and floor plans shall be prepared by a New Jersey licensed architect.
( )	( )	14. Location and design of existing and proposed parking, loading, access and circulation improvements, showing dimensions of same.
( )	( )	15. Existing and proposed signs, including the size, materials, nature of construction, location and illumination of same.
( )	( )	16. The location and design of fences, walls, sidewalks and similar improvements to be constructed.
( )	( )	17. Existing and proposed utility service, including septic systems with test hole locations and soil log information, connections to sanitary sewers, wells, connections to water mains, fire hydrants, etc.
( )	( )	18. Existing and proposed storm drainage design and improvements, including a map showing the entire drainage area, the drainage area contributing to each pertinent drainage structure and drainage tabulation sheets showing calculations for each drainage area. Provisions for rooftop drainage shall also be shown.
( )	( )	19. Existing and proposed site illumination, including height and location of fixture, type of fixture and bulb, pole material, and manufacturer's isocandela diagram superimposed upon the site plan.
( )	( )	20. Location and description of existing and proposed landscaping. Information for proposed landscaping shall include common and botanical names, number of plants, planted size and root specifications. All portions of the property not utilized by buildings or paved surfaces shall be landscaped.
( )	( )	21. Soil erosion and sedimentation control plan, if required pursuant to P.L. 1975, c. 251.

Yes	No	
( )	( )	22. Location of any required dedication or reservation for streets or any area shown on the Official Map.
( )	( )	23. The location and design of solid waste disposal containers, recycling containers and monitoring wells, if such wells are required by this chapter or the Board.
( )	( )	24. Construction details and specifications sufficient to illustrate the nature of site improvements, including but not necessarily limited to the following, when appropriate: paving, curbing, walls, fences, utility and storm drainage structures, soil erosion control structures, tree protection devices, light fixtures and standards, signs, planting and staking details, and barrier-free access design.
( )	( )	25. A written description of the proposed use(s) of nonresidential buildings, including the number of employees or members, the proposed number of shifts to be worked and the maximum number of employees on each shift, expected truck and tractor-trailer traffic, emission of noise, glare, vibration, heat, odor, air and water pollution, safety hazards and anticipated expansion plans incorporated in the building design. In apartment and townhouse projects, the number of dwelling units, by type, shall be provided. All architectural drawings shall be prepared by a licensed New Jersey architect.
( )	( )	26. Temporary contractor's construction structures and storage areas. The location of all proposed trailers, warehousing, storage facilities and temporary contractor's offices shall be shown giving consideration to the proximity of residential development and located so that they are not an eyesore to adjoining landowners and the passing public. The landscaping plan shall show how these facilities will be screened or buffered and how they will be maintained during construction by the developer. The Construction Official or Borough Engineer shall be authorized to grant temporary permits and exceptions to this subsection when the trailers or storage facilities are of a small size and are not to be in a location for more than 60 days.
( )	( )	27. Traffic study (where required by Board).
( )	( )	28. Environmental impact study (where required by Board).
( )	( )	29. Submission of site photographs of existing conditions, including, but not limited to, existing structures, site frontage and relationship to adjacent properties.

Borough of Westwood

Appendix A
Form 7
Final Major Site Plan or Final Major Subdivision
Plat Details and Requirements

Applicant's Name 247 Westwood Avenue Corporation

Application # WZ 0452 Date Received _____

PLAN ACCURACY AND LEGIBILITY SUFFICIENT FOR REVIEW: Yes ( ) No ( )

PREPARED BY P.E. OR L.S.: Yes ( ) No ( )
(for office use only)

FINAL MAJOR SITE PLAN
( ) APPLICABLE ( ) NOT APPLICABLE

Yes	No	
( )	( )	1. Those items required for preliminary major site plans pursuant to Form 5, Subsections _____ through _____, shown in final form.
( )	( )	2. Information sufficient to demonstrate that all of the conditions of preliminary approval have been satisfied.

FINAL MAJOR SUBDIVISION
( ) APPLICABLE ( ) NOT APPLICABLE

Yes	No	
( )	( )	1. Those items required for preliminary major subdivisions pursuant to Form 6, Subsections _____, through _____, shown in final form.
( )	( )	2. The required front, side and rear setback lines, pursuant to the zoning regulations of this chapter, on all lots.
( )	( )	3. The location and description of all monuments.
( )	( )	4. All lot lines, showing bearings and distances to the nearest hundredth of a foot.
( )	( )	5. All lot areas, to the nearest tenth of a square foot.
( )	( )	6. The radius and central angle of all arcs and curves along all street lines.
( )	( )	7. Block and lot numbers assigned by the Tax Assessor, and street addresses

SEE ATTACHED RIDER

Yes	No	
		assigned by the Post Office, for each of the lots.
( )	( )	8. The location of all telephone, electric, gas and cable television lines and easements.
( )	( )	9. Information sufficient to demonstrate that all of the conditions of preliminary approval have been satisfied.
( )	( )	10. Certification from a licensed surveyor as to the accuracy of the details on the plat and as to compliance with provisions of the Map Filing Law.
( )	( )	11. Certification from the Borough Engineer as to the plat's compliance with the provisions of the Map Filing Law and all applicable Borough ordinances and requirements.
( )	( )	12. A statement from the Borough Engineer that he has received a map showing all utilities in exact location and elevation, identifying those portions already installed and those to be installed, and that the developer has installed all improvements in accordance with all Borough regulations, and/or a statement by the Borough Clerk that proper performance guarantees have been posted with the Borough Council for the installation of required improvements.
( )	( )	13. When approval of a plat is required by an officer or agency of the Borough, county or state, approval shall be referenced and certified on the plat.

MARTIN W. KAFAFIAN (NJ, NY, DC BARS)
ADOLPH A. ROMEI (NJ, NY BARS)
JOHN J. LAMB (NJ BAR)
ANTIMO A. DEL VECCHIO (NJ, NY, DC BARS)
ROBERT A. BLASS (NJ, NY BARS)
IRA J. KALTMAN (NJ, NY BARS)
ARTHUR N. CHAGARIS (NJ BAR)
STEVEN A. WEISFELD (NJ, NY BARS)
IRA E. WEINER (NJ BAR)
RENATA A. HELSTOSKI (NJ, NY BARS)
MICHAEL STERNLIEB (NJ BAR)
DANIELE CERVINO (NJ, NY BARS)
ARTHUR M. NEISS (NJ, NY BARS)
DANIEL L. STEINHAGEN (NJ, NY BARS)

OF COUNSEL
JAMES R. BEATTIE (NJ BAR)
ROGER W. BRESLIN, JR. (NJ BAR)
THOMAS W. DUNN (NJ BAR)
DANA B. COBB (NJ, NY BARS)
MARY ELLEN B. OFFER (NJ, NY BARS)
EMERY C. DUELL (NJ, NY BARS)
JOSEPH A. RIZZI (NJ BAR)
PATRICK J. MONAGHAN, JR. (NJ, NY BARS)

BEATTIE PADOVANO LLC
COUNSELLORS AT LAW
50 CHESTNUT RIDGE ROAD, SUITE 208
MONTVALE, NEW JERSEY 07645-1845

(201) 573-1810

www.beattielaw.com

NEW YORK OFFICE:
99 MAIN STREET, SUITE 319
NYACK, NEW YORK 10960
(845) 512-8584

COUNSEL TO THE FIRM
BRENDA J. STEWART (NJ BAR)
JAMES V. ZARRILLO (NJ, NY BARS)
JEANETTE A. ODYNSKI (NJ, NY BARS)
CRISTIN M. KEEGAN (NJ, NY BARS)

MARTIN R. KAFAFIAN (NJ, NY BARS)
MARIYA GONOR (NJ, NY BARS)
JOHN M. BOEHLER (NJ BAR)
JOHN B. STEPHENSON (NJ BAR)
IAN M. EASTWICK (NJ, NY BARS)
KIMBERLEY A. BRUNNER (NJ, NY BARS)
JOSEPH A. DIPISA III (NJ, NY BARS)

RALPH J. PADOVANO (1935-2016)

Writer's Direct Access
Email: jlamb@beattielaw.com
Direct Dial: (201) 799-2173
Direct Fax: (201) 642-5305
Reply to New Jersey Office

February 18, 2020

OUR FILE NO. 190897

Via First Class Mail & Email
Borough of Westwood Zoning Board of Adjustment
101 Washington Avenue
Westwood, New Jersey 07675

AMENDMENT TO APPLICATION FOR LIMITED BREWERY

Attn: Chairman William J. Martin
and All Board Members

Re: Applicant: 247 Westwood Avenue Corporation
Premises: (Block 811, Lot 9)
(L&N Grand Building)
Westwood, New Jersey

Dear Chairman Martin and All Board Members:

As you are aware, the undersigned represents 247 Westwood Avenue Corporation, also known as "Five Dimes Brewery," the Applicant in the above captioned matter.

As you may recall, this application was originally filed on November 7, 2019. Thereafter, a hearing was scheduled. Before the hearing took place, the Applicant decided to participate in the Master Plan review process before the Planning Board which was discussing a recommendation for a "limited brewery" use, and obtain input from the Planning Board in general and its thoughts on the limited brewery. We also wanted to revise the plans to substantially reduce the number of seats and eliminate the restaurant component. We have now

completed the revisions, and 15 copies of the revised plans have been submitted under separate cover by the Applicant's architect, Vincent J. Cioffi, A.I.A.

We thought it appropriate to summarize the substantial revisions from the original application as follows:

1. Elimination of restaurant: The original plans called for the creation of a limited brewery and a separate restaurant at the location. The revision has eliminated the restaurant use. That restaurant use required a separate use variance because it was not located at a corner, as required by the Borough Ordinance in the CBD/SDE Zone. Therefore, because of its elimination, that use variance is no longer required. Additionally, there is a receiving and storage area now possible in the rear of the building that was not originally accommodated. That is now provided with the elimination of the restaurant.

2. Total seating reduced to 68 seats: The original plan called for a total of 132 seats in the limited brewery. In the amended plan, a total of only 68 seats is proposed.

3. Reduction of seats on roof to 14 seats: The application still seeks approval for use of the roof, but with less seats—and on a seasonal basis. The original plan called for 47 seats on the roof, with the concomitant parking demand discussed below. The amount of seating in the amended plan greatly reduces the seats to only 14 seats on the roof. Additionally, there are significant enhancements to the landscaping plan on the roof. (The roof also includes skylights to the brewery below, not present on the original plan.) There is an adjacent tasting area with 2

seats, for a total of 14 seats. The roof seating is seasonal and when not in use, the approved roof seating quantity will be utilized inside the first-floor main seating areas.

4. Substantial reduction in parking requirement: In light of the substantial reduction in the number of seats, the required parking has also been substantially reduced. The original plan generated a 61-space parking space requirement, where 10 spaces were proposed. The amended plan now shows a parking requirement of 22 spaces, with 12 spaces proposed (a parking variance of 10 spaces). (If you assume that this was a gourmet food or specialty food use with no parking required for the 1,500 square foot seating area, then even less of a parking variance would be required.)

5. Increase in proposed on-site parking spaces to 12: dumpster: The original plans called for the creation of a dumpster at the southwest corner in the rear of the building, which also required the removal of one existing parking space. That is eliminated on the revised plans; the existing dumpster will continue to be used. A total of 12 on-site parking spaces are proposed, including the existing parking spaces plus one new van-accessible handicapped space.

6. Roof top has been modified by tasting area: The original plan also called for a bar on the roof with 18 seats. That has been eliminated in favor of a general seating area where 12 seats are located and a tasting area with two seats (for a total of 14 roof top seats, as previously noted).

7. Retail area: With the elimination of the restaurant use, the larger area for the limited brewery on the first floor allows for small retail sales area which includes a beverage case for retail sales, not previously proposed.

8. Other changes: The seating has also been reorganized and modified from the original layout as shown. Additionally, a walk-in box, shown on the original plans, is no longer proposed on the revised plans. A new delivery entrance will also be created at the rear of the property. The cellar hatch, which was proposed to be located at the rear of the building, is no longer proposed.

* * *

I trust this summarizes the modifications and revisions to the current application. Reference to the modified plans should be made for the full extent of the changes and revisions.

We look forward to presenting this application on Monday, March 2, 2020. Notice for the amended plan has or will be provided.

Should you need anything further or have any questions, please call at your earliest convenience.

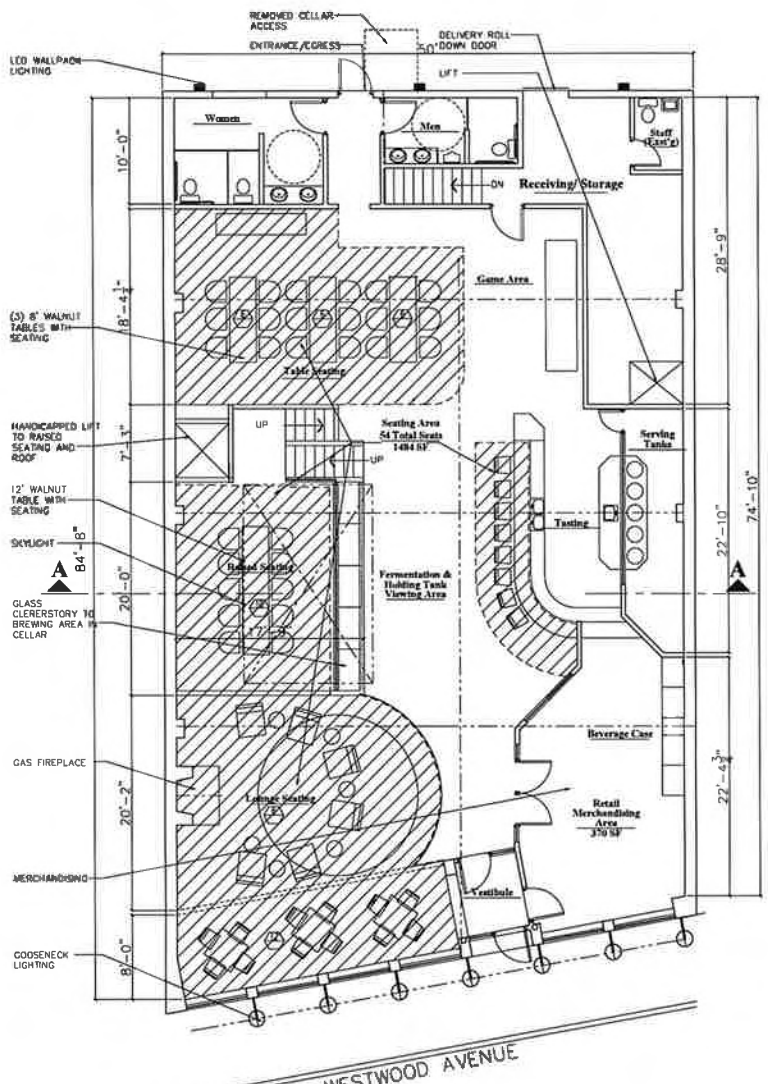
Very truly yours,

John J. Lamb

JJL:lb

cc: 247 Westwood Ave. Corp.
Attn: Dr. Christopher Alepa
David Rutherford, Esq. (Board Attorney)
Mr. Armand Marini (Borough Construction Official/Board Secretary)
Mr. Steve Lydon, P.P. (Board Planner)
Mr. Louis Raimondi, P.E. (Board Engineer)

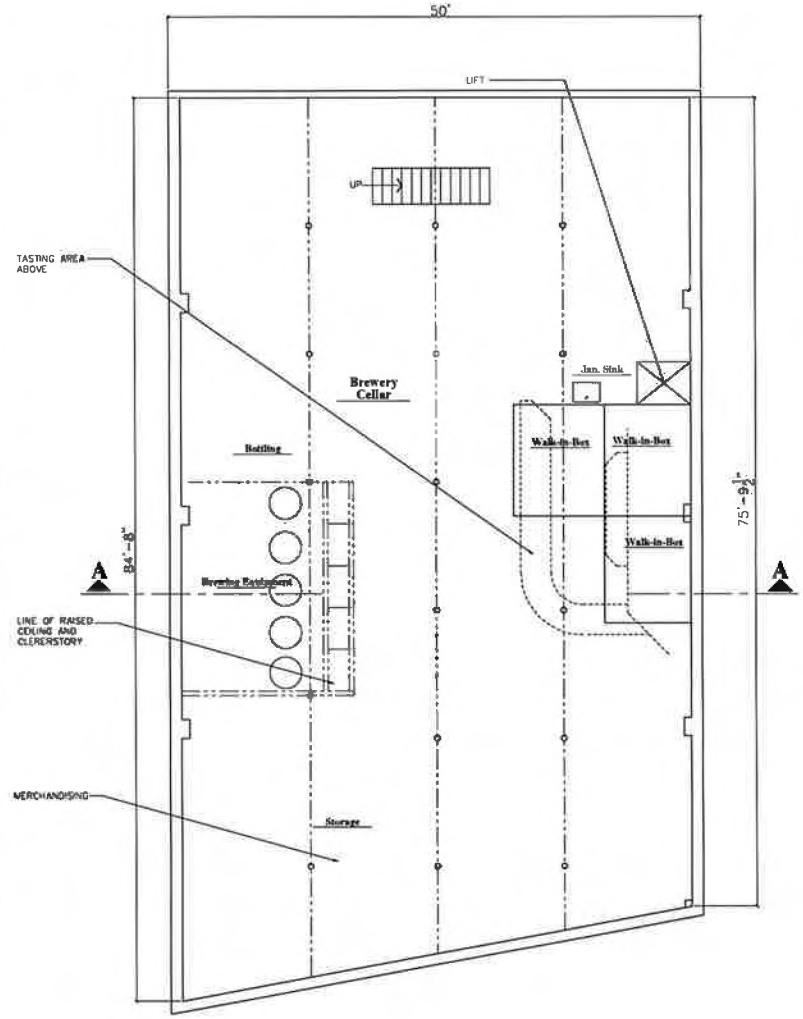
A-2



FIRST FLOOR PLAN

SCALE: 3/16"=1'-0"

BREWERY– 4075 GSF, IBC USE CLASSIFICATION: ASSEMBLY, A–2, 54 SEATS TOTAL (WE RESERVE THE RIGHT TO SUBSTITUTE BENCH SEATING FOR CHAIRS AT THE LONG TABLES) HATCHED SEATING AREA TOTALS 1484 SF



CELLAR FLOOR PLAN

SCALE: 3/16"=1'-0"

BREWERY– 4094 GSF, IBC USE CLASSIFICATION: BREWING ,INDUSTRIAL F–1 ACCESSORY STORAGE

Revisions

Rev	Date	Description
	11-20-19	
	01-14-20	
	01-22-20	
	01-30-20	
	02-10-20	

Vincent J. Cioffi
architect

123 Westwood Avenue, Westwood, New Jersey 07675
Tel. (201) 666-5900 Fax (201) 666-8459

Project:

Five Dimes Brewery
247 Westwood Avenue
Westwood, New Jersey
Block 811, Lot 9

Drawing

First Floor Plan
Cellar Floor Plan

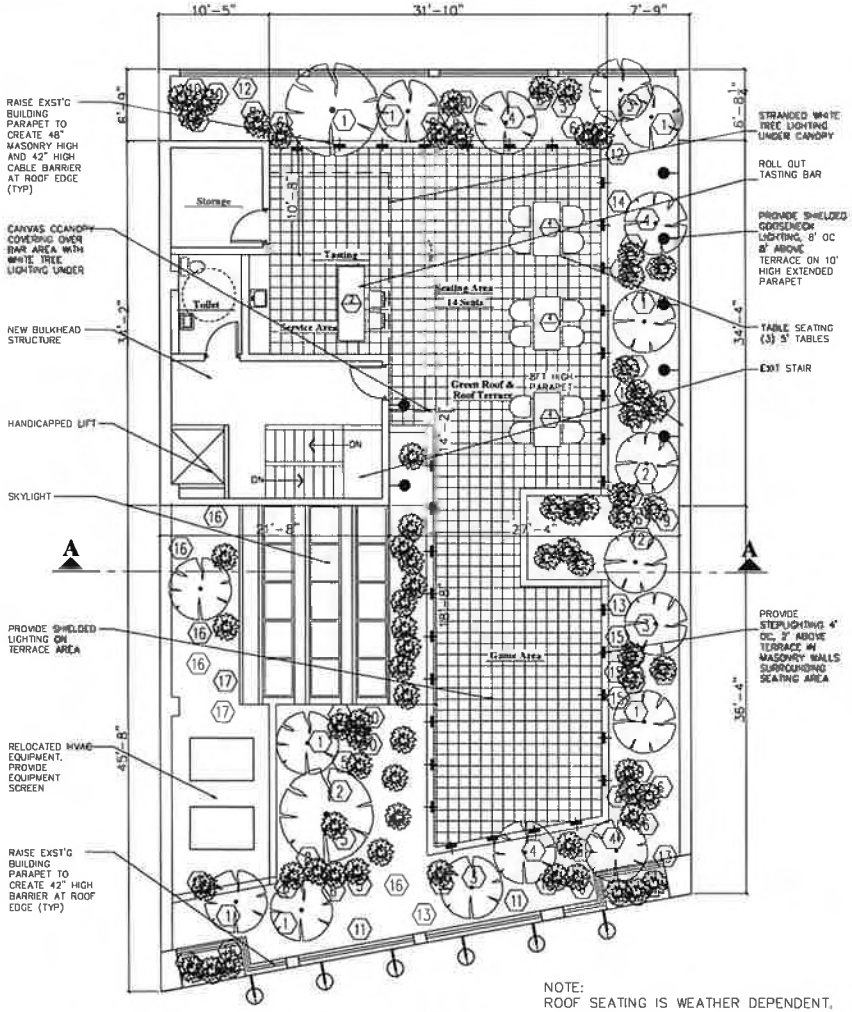
Date:	10-05-19
Project No:	21425
Scale:	3/16"=1'-0"
Drawn By:	ODR
Checked By:	VJC
Cadd File:	

Seal & Signature

Drawing No:

A-102.00

2 of 3



ROOF PLAN (OCCUPIED)

SCALE: 3/16"=1'-0"

NOTE:
ROOF SEATING IS WEATHER DEPENDENT, WHEN NOT IN USE, APPROVED SEATING QUANTITY TO BE MOVED INSIDE TO THE MAIN SEATING AREA AND VISE VERSA

BREWERY TERRACE– 1249 SF, IBC USE CLASSIFICATION: ASSEMBLY, A–2
BULKHEAD– 500 GSF
ENTIRE ROOF AREA 4103GSF

PRELIMINARY PLANTING SCHEDULE

DECIDUOUS AND EVERGREEN TREES

1. SHADBLOW
2. HERITAGE RIVER BIRCH
3. WITCHITA BLUE JUNIPER
4. JAPANESE MAPLE

SHRUBS

5. WINTER GEM BOXWOOD
6. DWARF HINOKI CYPRESS
7. NIKKO BLUE HYDRANGEA
8. COMPACT INKBERRY HOLLY
9. GOLDFLAME SPIREA
10. LOWBUSH BLUEBERRY

PERENNIALS/GRASSES/BULBS

11. THREAD LEAF BLUE STAR
12. MOONSHINE ACHILLEA
13. PURPLE CONEFLOWER
14. BLUE FLAG IRIS
15. BLACK EYED SUSAN
16. SWITCH GRASS
17. SCARLET BEE PLANS

Revisions

No:	Date:	Description:
	11-20-19	
	01-14-20	
	01-22-20	
	01-30-20	
	02-10-20	

Vincent J. Cioffi
architect

123 Westwood Avenue, Westwood, New Jersey 07675
Tel. (201) 666-0900 Fax (201) 666-8409

Project:

Five Dimes Brewery
247 Westwood Avenue
Westwood, New Jersey
Block 811, Lot 9

Drawing

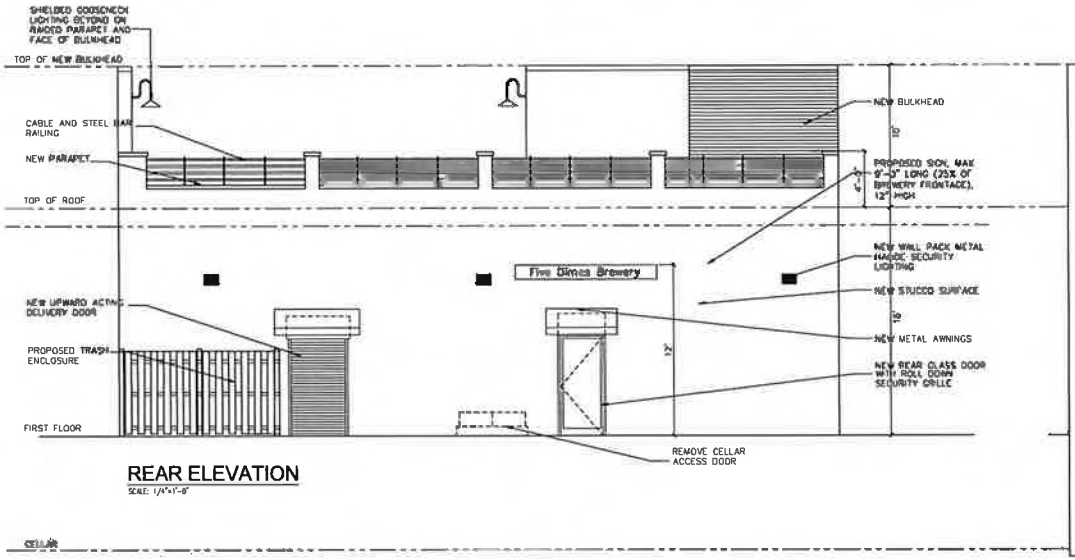
Roof Plan

Date:	10-05-19
Project No:	21425
Scale:	3/16"=1'-0"
Drawn By:	ODR
Checked By:	VJC
Cadd File:	

Seal & Signature

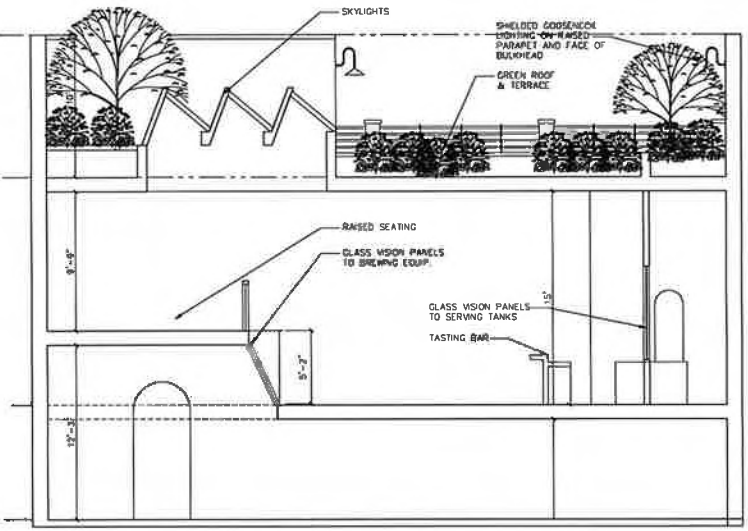
Drawing No:

A-103.00



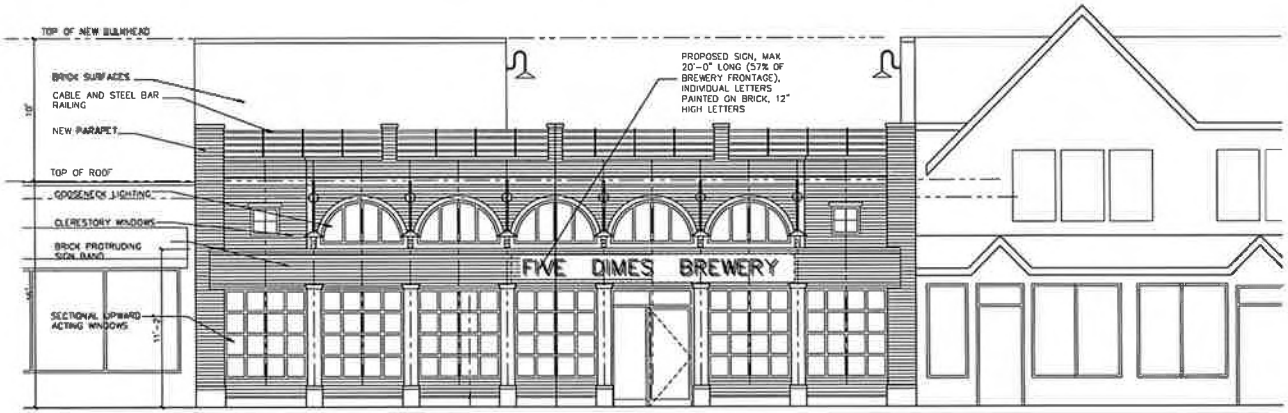
REAR ELEVATION

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



SECTION A-A

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



WESTWOOD AVENUE ELEVATION

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

Revisions:

No:	Date	Description
	11-26-19	
	03-14-20	
	05-22-20	
	01-30-20	
	02-10-20	

Vincent J. Cioffi
a r c h i t e c t

123 Westwood Avenue, Westwood, New Jersey 07675
Tel. (201) 666-5900 Fax (201) 666-8459

Project:

Five Dimes Brewery
247 Westwood Avenue
Westwood, New Jersey
Block 811, Lot 9

Drawing:

Exterior Elevations

Date:	10-05-19
Project No:	21425
Scale:	3/16"=1'-0"
Drawn By:	ODR
Checked By:	VJC
Cadd File:	

Seal & Signature

Drawing No:

A-104.00

5 of 5

SAMLING, BLACK HOUSING

LED WALL PACK LIGHTING

NTS

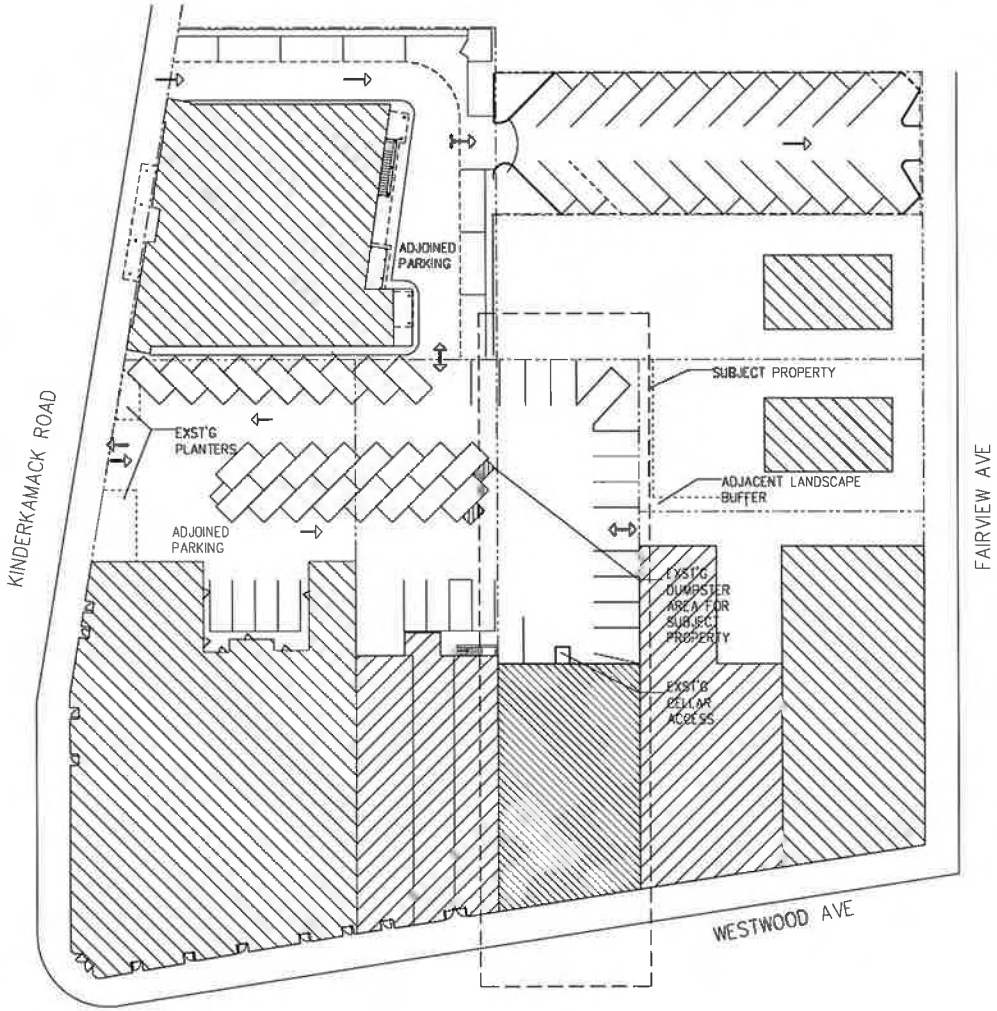
BARN LIGHT

THE CHEROKEE LED UPLIGHT GOOSENECK LIGHT

18" DIA SHADE, BLACK HOUSING

LED GOOSENECK LIGHTING

NTS



EXISTING AREA PARKING AND CIRCULATION PLAN

Revisions

No.	Date	Description
	01-14-20	
	01-22-20	
	02-10-20	

Vincent J. Cioffi
architect

123 Westwood Avenue, Westwood, New Jersey 07675
Tel (201) 666-5900 Fax (201) 666-8459

Project

Five Dimes Brewery
247 Westwood Avenue
Westwood, New Jersey
Block 811, Lot 9

Drawing

Exst'g
Site Plan

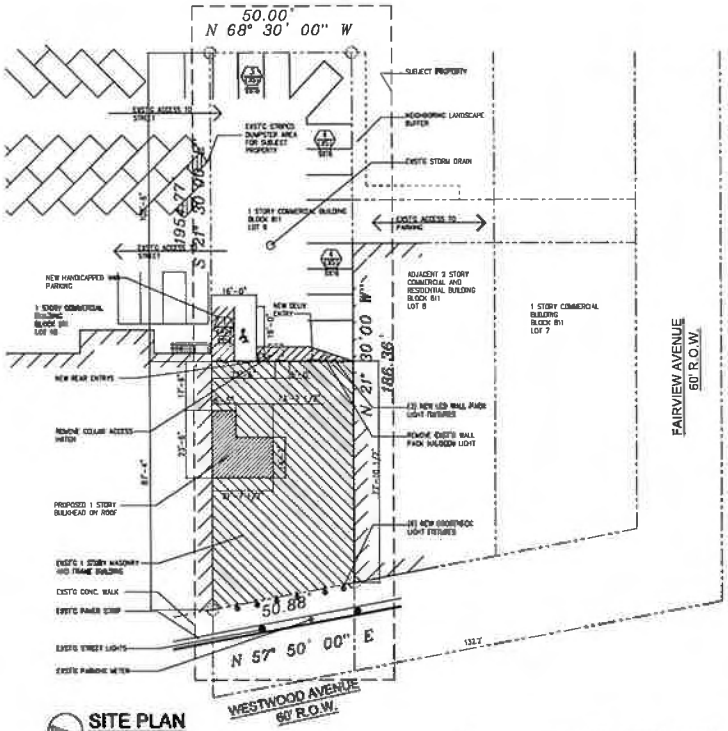
Seal & Signature

Date	11-20-19
Project No.	21945
Scale	1" = 20'-0"
Drawn By	[illegible]
Checked By	[illegible]
Cont. File	

Drawing No.

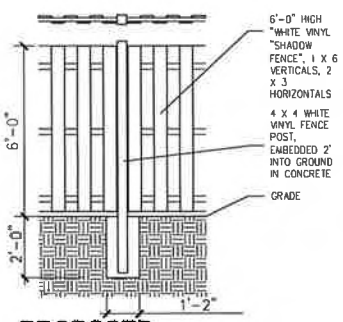
SP-102.00

2 of 5



SITE PLAN

BASED ON SURVEY BY AZOLINA & FEURY, ENGINEERING, DATED 8/11/15



PROPOSED TRASH ENCLOSURE

SCALE: 1"=10'-0"

ZONING SCHEDULE, USE "A", BREWERY

E=Exist'g
Non-conformance
V=Variance Requested

Block: 811; Lot 9
Zone: CBDSPE

	REQUIRED	EXISTING	PROPOSED	SEC		VARIANCE
FRONT SETBACK	0 00'	0 00'	0 00'			None
REAR YARD	20 00'	108 50'	108 50'			None
SIDE YARD	0 00'	0 00'	0 00'			None
HEIGHT	2 Story, 35 00' max	1 Story, 16 00'	1 Story 19 50'			Note 1
MIN. LOT WIDTH	50 00'	50 00'	50 00'			None
MIN. LOT DEPTH	100 00'	195.77'	195.77'			None
MIN. LOT AREA	2500 sf	9533 sf	9533 sf			None
MAX BLDG COVERAGE	25%	43.2%	43.2%		E,V	None
MAX IMPER. CVRGE.	NA	NA	NA			None
MAX FAR	NA	NA	NA			None
PARKING						
FIRST FLOOR	54 seats/3, 18 spaces	20 spaces required 12 spaces provided	22 spaces required 12 spaces provided	195-162	E,V	Note 2
ROOF	14 seats/3, 4 6 spaces					
TOTAL	68 seats/3, 22 spaces					
LOADING	1 required	0 provided	0 provided	195-87	E,V	Note 4
USE		Mercantile	Brewery	195-118	V	Note 3
SIGNS						
North Wall		One existing	1 tenant signs			Note 5
South Wall		None exist'g	1 tenant signs			Note 5

Note 1: A new bulkhead is proposed on the existing roof, approximately 10' high in the approximate middle of the roof to house building services. The building height will be 36 0' high at this point

Note 2: New parking requirements are based on restaurant seating requirements of 1 space per 3 seats or 50sf of seating area. Exist'g requirements for retail would require 20 spaces. Proposed requirements based on worst condition, of 1 space per 50 sf of sf seating (customer) area. Roof terrace based on 1 space per 3 seats, Max occupancy of roof cannot exceed 50 persons by code

Note 3 Proposed use not permitted in CBDSPE

Note 4: Loading to occur in rear, there is enough space to unload in drive aisles off hours

Note 5: Signage to be addressed at a later date

WAIVERS REQUESTED

1. Contours-site is 100% paved, exist'g drainage to remain
2. Location of natural features, there are none
3. Description of site landscaping, there is none

VARIANCES REQUESTED

1. Use: Not permitted 195-118
2. Parking: 195-162
3. Loading: 195-87
4. Building Coverage: 195-87

OWNER/APPLICANT

THIS SITE PLAN IS HEREBY APPROVED BY THE BOROUGH OF WESTWOOD ZONING BOARD AT A MEETING HELD _____ 2019

CHAIRMAN
DATE

SECRETARY
DATE

BOROUGH ENGINEER
DATE

PLANNING BOARD
COUNTY OF BURGEN
NEW JERSEY

APPROVED DATE

SIGNATURE

I HEREBY CERTIFY THAT I PREPARED THIS SITE PLAN AND THAT ALL INFORMATION CONTAINED HERIN IS CORRECT AND ACCURATE BASED ON THE BEST INFORMATION AVAILABLE

VINCENT J. CIOFFI, RA
RA LICENSE #

Revisions

No:	Date:	Description:
	11-20-19	
	01-14-20	
	01-22-20	
	02-10-20	

Vincent J. Cioffi
architect

123 Westwood Avenue, Westwood, New Jersey 07675
Tel (201) 666-5900 Fax (201) 666-8459

Project:

Five Dimes Brewery
247 Westwood Avenue
Westwood, New Jersey
Block 811, Lot 9

Drawing

Site Plan

Seal & Signature

Date:	10-05-19
Project No:	21345
Scale:	1" = 20'-0"
Drawn By:	ODR
Checked By:	EM
Cad'd File:	

Drawing No.

SP-101.00

1 Of 3

A-3

Summary

Vincent J. Cioffi, Architect, Established 1996

- A design oriented practice of wide diversity including medical, commercial, and residential projects.
- In addition to general building design, specialization in building rehabilitation and historical restoration
- Services provided in addition to architectural services are construction management, project management, interior design, and cost estimating services.

Vincent J. Cioffi, Principal

- Registered architect with thirty years experience in all facets of architectural professional practice, including design, project management, and construction of a wide array of building types.
- Broad technical background with proven ability to translate innovative, complex, design into constructability.

Registrations

- Registered Architect, State of New Jersey, licensed 1984, registration number 08970
- Registered Architect, State of New York, licensed 1983, registration number 016353
- NCARB certified, 1984, certification number 29,788

Education

- Master of Architecture, Miami University, Oxford, Ohio, December 1979
- Bachelor of Environmental Design, Miami University, Oxford, Ohio, June 1977

Publications

- Interior Design magazine: design of bank offices in New York, New York in landmark building
- New Jersey Banking magazine: design of bank offices in Nutley, New Jersey in historically significant building
- New York Times : restoration of "Reservoir Keeper's" house, Bronx, New York
- Millenium Kitchens : participator in book chronicling Manhattan apartment kitchen
- Millenium Kitchens : participator in book chronicling Manhattan apartment kitchen

Awards/Achievements

- Recipient, Bergen County Historic Preservation Award
- Community center design for ABC television "Extreme Home Makeover
- Relocating the entire Montefiore Medical Center Administration Departments of over 200,000 sf from Bronx locations to new locations in Yonkers, New York. Responsible for space design, solving existing space restrictions as well as, shaping design for future expansions, efficiently coordinating department moves, diplomating among client, including deparmental heads, general contractor, property owner, and subcontractors.
- Building architect, One Fordham Plaza, responsible for creating interior design standards for 400,000 square foot office building. Also responsible for tenant space design and ensuring conformance with building standards and codes.
- Residential kitchen design selected for the Valley Hospital Kitchen Tour, a charity event showcasing high end kitchens designed and built within the past two years in northern Bergen County.
- Won design competition and commission for a New Jersey public library extension.
- Honored by Blythedale Children's Hospital for charitable design services
- Design, 30,000 square foot green rooftop, Riverdale, NY

A-4

Jason R. Rowley

Brewer

Jason R. Rowley

971-707-2240
Rowleyj3@gmail.com

Summary of Qualifications

Institute of Brewing and Distilling Certified brewer with near 8 years of professional brewing experience, and homebrewer for 10 years

12 years' experience in sales, marketing and distribution of beer, wine, cider and spirits.

Knowledge in operations of brewhouses ranging from 2 vessel false bottom mash/kettle to 5 vessel 60 bbl brew house. Operational knowledge in plate, diatomaceous earth, biofine, isinglass and centrifuge filtration techniques, as well as packaging operations for cans, bottles and kegs.

Have run all applicable CIP/ SIP cycles on bright tanks, fermenters, pasteurizers, brewhouses, DE filters, plate filters and centrifuges.

5 years' experience in barrel maintenance and aging as well as wild and sour ale production.

Experience

Red Tank Brewing/ Head Brewer
April 2019 to Present, Red Bank New Jersey
-Full time head brewer on 20 bbl brewing system for a young New Jersey brewery
-Working as the solo brewery employee for all brewery related projects.
-Responsible for all operations in the brewery with a 100 bbl fermentation capacity to keep tap room pouring and make sure our distributors are as stocked as possible with draft and cans.
-In charge of all recipe development, brewing, cellaring, packaging, CIP/SIP of tanks and brewhouse, raw material ordering and inventory, scheduling and working canning runs, scheduling brews to keep up with demand, yeast management, barrel aging, etc
-Actively coordinating with other local breweries for yeast, malt and hop trades, as well as social media promotion of the local industry
-Participate in the majority of festivals and tastings either with sales or solo.

Heavy Seas Brewing/ Brewer & Cellar worker
October 2018 to April 2018, Baltimore Maryland
-Full time brewer and cellar men for 45,000 bbl production brewery
-In the cellar, expected to operate, clean and sanitize a GAE centrifuge and plate and frame filter in a timely manner according to SOP to ensure beer is ready to package next day. Responsible for all applicable fermenter and brite tank CIP and SIP cycles as well as bacterial swabbing, and tracking chemical use for FDA. Tracking and recording carbonation levels and pulling samples for microbial growth tests. Dry hopping or adding fruit and other related extracts according to production schedule.
-Required to operate the brew deck and related brewer responsibilities solo. Responsibilities include milling, yeast cell analysis and pitching, tracking gravities, raw material use, pulling samples for contamination check, working on up to 3 brews at a single time, knocking out and measuring dissolved oxygen during knock out, clearing the lauter tun for next mash out, coordinating with the cellar for laying out lines or making sure tanks are ready for wort, CIP/SIP on brew house and ensuring production schedule is met.

Counter Part Brewing/ Brewing Consultant
November 2017-February 2019, Niagara Falls Canada
-Consulted for 15 bbl start up brewery in Niagra Falls, Canada set to be operational February, 2019.
-Worked closely with the owners, and brewery manufacturers for brewhouse and tank design as well as negotiating prices between two competing manufacturers.
-Coordinated with the owners and hired contractors to ensure proper water pressure, electrical needs, floor design, brewhouse and tank spacing and ideal cooling of wort with double stage heat exchanger.
-Developed recipes, set up relationships with local and international malt, yeast and hop suppliers, provided insight for water treatment and salt additions for brewing. Set up sanitation and lab practices.
- Training up their Head Brewer in brewhouse operations, CIP/SIP on tanks and brewhouse, all necessary laboratory procedures, recipes and sour beer production.

Mazama Brewing/ Brewer & Cellar men
July 2018- September 2018. Corvallis Oregon
-Part time brewer helping with day to day cellar, brewing and packaging operations and to give the brewery staff breathing room for personnel family obligations and vacations
-Training the head brewer and primary brewer/cellar man on canning operations on a six fill head Wild Goose canning line.

Gilgamesh Brewing / Assistant Head Brewer & Floor Manager
August 2015 – July 2018, Salem Oregon
-Tier four brewer and Assistant Head Brewer/ Floor Manager or lead brewer, expected to perform in all aspects of brewing, cellar, packaging operations and coordination with the General Manager and Head Brewer
-One of the primary operators of a 20 HL IDD Mash Press HERB system. At full operating capacity equaling six to seven brews in 14 hours while maintaining recipe consistency. Produced 5000-6000 bbls per year
- Expected to manage 3 brewery teams, packaging and associated staff, lab staff and brewery operations when head brewer is absent or off the floor as well as update and institute changes in SOP and oversee that safety guidelines are being met. Responsible for brewery staff training and front of house server training
-Experienced in working IDD pasteurizer operations, Meheen 6 stem bottling line, Wild Goose canning line, IDD mash press on a High Efficiency Brew System (HERBS), and a GAE Centrifuge.
- Primary brewery representative for public tastings, events, guest judge for homebrew competitions, tap takeovers, etc.

Novo Brazil Brewing / Lead Brewer
February 2015 - August 2015, San Diego California
-Lead brewer for startup 25 bbl production brewery, completed all brewing operations, recipe development, cellaring duties, tank and brewhouse cleaning, packaging, and barreling projects.
- Managed inventory and ingredient procurement for hops, yeast, malt, and cleaning chemicals. Created brewing and cellaring schedules for the General Manager and for our sales force.
-Trained server staff and sales staff on axillary operations and marketing. Coordinated with maintenance contractors for timely fixes to mechanical or electrical failures.

Uptown Market Brewing/ Head Brewer

October 2013 - February 2015, Beaverton Oregon

-Head Brew for 7 bbl start up brewery. Responsible for recipe development, brewing schedule, employee training, safety procedures.

- Performed all brewing and cellar operations, managed inventory, yeast management, ingredient and chemical procurement, tracking total barrels produced for tax purposes and brewery maintenance.

Two Kilts Brewing / Assistant Brewer

January 2012- October 2013, Sherwood Oregon

- Part time assistant brewer for 15 bbl brewery

-Washed kegs, assisted on brew days with mashing-in, grain out and tank prep.

-Helped with Friday brewhouse cleaning, events, and any other projects where help was needed.

Breyhen Beverage and Spirts- Owner & Operator

May 2012- May 2014 Portland, Oregon

-Owner, operator and sole employee for privately owned LLC focusing on brand management and marketing within the beverage industry.

-Company managed sales, distribution, product placement, marketing, events, and market feedback for Artisanal Imports, Euro Brew imports, Mendocino Brewing, E.Z Orchards Cider and Old Tahoe Distillery in Washington, Oregon, Idaho and Montana markets.

- Worked closely with six respective distributors in all states to schedule ride-alongs with distributor sales teams, marketing schedules, post-off months, reorganizing distributor portfolios, scheduling beginning and end of year management meetings between distributors and clients, maintaining stock levels and clearing overstock issues.

-In charge of filing new product requests with distributors and necessary paperwork with state liquor boards.

- Managed event and tasting teams in Washington and Oregon.

Education

University of Washington / Bachelor of Arts- History Major. September 2004 - June 2008, Seattle Washington

Institute of Brewing and Distilling / Brewer Certification

February 2014 - July 2014

Awards

2013 Portland Slurp and Burp Home Brew Competition: Best in Show.

2013 Portland Slurp and Burp Home Brew Competition: Gold Ribbon in German Wheat and Rye Category.