

We are Patrick Flynn and Jennifer Wright, owner/operators of Black Sheep Bah-Bah-Q & Kitchen LLC, a newly re-built BBQ Smoker trailer with a full kitchen. We recently signed a lease with the owner of 1535 Main Street, Leicester, MA in order to use the property as a semi-permanent vending location through the end of October with a month to month agreement afterwards.

Our Lease Agreement details that we will be using only part of the land, from the back of the existing building forward to the road. We will not be occupying the building and, in fact, the property owner has said that he will be responsible for boarding it up so access is unavailable to the public.

Our trailer is equipped with two propane tanks to fuel the indoor kitchen equipment, and a generator to supply electricity to the refrigeration, etc. The smoker unit is a 6' wood fired smoker located at the front of the trailer itself. We will be bringing and securely storing all our water, both potable and non, as well as removing all grey and black water from the premises in approved storage and transport containers. Grey water and used fryer oil will be disposed of at The Worcester County Food Truck Center, 67 Main Street, Boylston, MA, where we have purchased a membership. Black water will be disposed of at an approved facility.

There is 400 feet of street frontage on this property, with over 31 feet of it being the eastern entrance. We will use this as both in and out, with parking along the snow fence at the back of our usable portion of the property. There is ample space to accommodate 10 parking spaces, 3 for employees, 5 for customers, and 2 designated for handicap van access. The handicap parking spot will be posted with ADA compliant signage closer to the trailer for ease of access. Our trailer will be placed at the approximate midpoint of the building to allow for plenty of room for people to approach the trailer, order and pick up food. We will put decking with ramps both on and off to comply with ADA regulations.

Our business model allows for online ordering, so some situations will be simply pick-up. We would like to place some high top tables within our leased space to accommodate guests that would like to enjoy their food on the spot. We will be smoking meat and preparing all other items on the vehicle. We would potentially be open for business Tuesday through Sunday during both lunch and dinner times. Our Mobile Food Establishment Application and supporting documents have been submitted to Mr. Dagle and the Board of Health as has our New Business License Application.

We look forward to opening up as soon as possible, please let me know if there are any other documents you require.

Thank you,  
Jennifer Wright & Patrick Flynn  
Black Sheep Bah-Bah-Q & Kitchen LLC