SELECT BOARD MEETING

Monday, November 25, 2024
7:00 pm AMENDED

Nowak Room, Town Offices 10 Front Street, Exeter, NH 03833

REGULAR BUSINESS MEETING BEGINS AT 7:00 PM

Virtual Meetings can be watched on Ch 22 or Ch 98 and YouTube.

To access the meeting, click this link: https://us02web.zoom.us/j/84421589789

To access the meeting via telephone, call: +1 646 558 8656 and enter the Webinar ID: 844 2158 9789

Please join the meeting with your full name if you want to speak.

Use the "Raise Hand" button to alert the chair you wish to speak. On the phone, press *9.

More instructions for how to access the meeting can be found here: https://www.exeternh.gov/townmanager/virtual-town-meetings

Contact us at extvg@exeternh.gov or 603-418-6425 with any technical issues.

AGENDA

- Call Meeting to Order
- 2. Board/Committee/Commission Interviews
- 3. Public Comment
- 4. Swearing In Police Officer Michael Leno, Police Officer Aaron Hurlburt
- 5. Approval of Minutes
 - a. Regular Meeting: November 12, 2024
- 6. Appointments/Resignations
- 7. Discussion/Action Items
 - a. Plodzik & Sanderson Audit Report
 - b. Valuation Update Corey Stevens Finance Director
 - c. 2025 Payroll Update Corey Stevens, Finance Director
 - d. Construction Manager for new Police Station/Fire Sub-Station Dave Sharples, Town Planner
 - e. Amend Sustainability Advisory Committee Membership
- 8. Tax Abatements, Veterans Credits & Exemptions
- 9. Permits & Approvals
- 10. Town Manager's Report
- 11. Select Board Committee Reports
- 12. Correspondence
- 13. Review Board Calendar

14. Non-Public Session

Select Board

15. Adjournment

Niko Papakonstantis, Chair

Posted 11/22/24 Town Office, Town Website Re-Posted 11/25/24 Town Office, Town Website

Persons may request an accommodation for a disabling condition in order to attend this meeting. It is asked that such requests be made with 72 hours notice.

AGENDA SUBJECT TO CHANGE

Board Interviews

Swearing In

Approval of Minutes

Select Board Meeting Tuesday November 12, 2024 6:30 PM Nowak Room, Town Offices Draft Minutes

1. Call Meeting to Order

Members present: Chair Niko Papakonstantis, Vice-Chair Molly Cowan, Clerk Julie Gilman, Dan Chartrand, Nancy Belanger, and Town Manager Russ Dean were present at this meeting. The meeting was called to order by Mr. Papakonstantis at 6:30 PM.

- 2. Board/Committee/Commission Interviews
 - a. EC Heath for the 250th Anniversary Committee
 - b. Jim Breeling for the Sustainability Advisory Committee

3. Public Comment

- a. The Exeter Seahawks Football Team was present. Mr. Papakonstantis said that they just completed their season at 9-0 and won the championship game against Dover. Coach Robert Garcia spoke about the team.
- b. The Webelo Scouts pack 323 were present and spoke about their ideas for the town.
- 4. Proclamations/Recognitions
 - a. There were no proclamations or recognitions at this meeting.

5. Approval of Minutes

a. Regular Meeting: October 15, 2024 Corrections: Ms. Belanger said on page 4, it says "Ms. Belanger said this should be coordinated with the Pleasant Street winter parking," but it should say "Ms. Belanger asked if it would be the same permit parking process as the Pleasant Street winter parking."

MOTION: Ms. Belanger moved to approve the minutes of October 15, 2024 as amended. Ms. Cowan seconded. The motion passed 5-0.

b. Regular Meeting: October 28, 2024

MOTION: Ms. Belanger moved to approve the minutes of October 28, 2024 as presented. Ms. Gilman seconded. Ms. Cowan abstained, as she had not been present at the October 28 meeting. The motion passed 4-0-1.

6. Appointments/Resignation

MOTION: Ms. Belanger moved to accept with thanks the resignation of Judy Rowan from the Pairpoint Park Committee. Mr. Chartrand seconded. The motion passed 5-0.

Mr. Dean said the Board should select a rep for the Tax Exemption & Credit Advisory Committee. The first meeting is tentatively scheduled for

Wednesday December 4. Ms. Gilman asked if the Deputy Tax Assessor would be involved in these meetings, and Mr. Dean said yes. Ms. Cowan agreed to be the rep and Ms. Gilman will be the alternate.

7. Discussion/Action Items

a. General Election Report

Moderator Kate Miller, Supervisor of the Checklist Vicky Nawoichyk, and Deputy Town Clerk Jennifer Shupe were present to discuss the recent election. Attorney Miller said it was a huge turnout with over 8,000 people, or 80% of the voters. We had help from DPW, who was able to manage traffic in that area. The Clerk did a magnificent job recruiting and training the 50 volunteers. Otto had free pizza for all the workers. Some people weren't able to stand in line long enough to come in to vote, which we need to look at for future elections. We might consider splitting into two precincts or finding another location that would fit more people. We should try something different at one of the town meetings before another big election. Jennifer checked in every absentee voter, which took 11 hours. The check-in clerks were processing 600 people an hour, which kept the line moving.

Ms. Nawoichyk said it wasn't a huge turnout for new voters, there were about 750. That area was the longest wait for voters. We had 4 extra Supervisors in addition to the regular 3. Our team will be working through another weekend to process all the paperwork.

Ms. Shupe said everything seemed to go very smoothly. She thanked her team in the Town Clerk's Office, which has been handling people coming in to register for months.

Attorney Miller said because of the poll pads, the checklist process was quicker and more accurate. She's looking forward to getting new vote tabulation machines which are less prone to jamming. We could also use one additional poll pad.

Ms. Belanger thanked the team, and the voters for coming out. She said the turnout was 80% and asked what the turnout for March is. Ms. Nawoichyk said it's usually around 1,800 voters.

Ms. Cowan said there is a new law that if it had been in effect, they would have had to deny 73 people their vote, because they did not bring proof of citizenship. Ms. Nawoichyk said it's not just proof of citizenship, it's all four pieces of documentation. We as a community could do a better job of advocating at the State level to make sure we have accessible voting and ensure everyone is allowed and encouraged to access the ballot.

b. Planet Playground Sponsorship & Funding Campaign Approval

Greg Bisson, Parks & Recreation Director, was present to discuss this request. The Land and Water Conservation Fund Grant has made considerable progress. The National Park Service has stamped it and it's now back with the

State for approval. They're asking for one more approval from the Board to accept the grant for \$297,500.

In the Spring, the Rec Advisory Board and a few members of the public examined the approved design of Planet Playground. We wanted to increase accessibility throughout the playground. The design meets all State laws for accessibility with poured-in-place pathways. Full coverage with poured-in-place would cost about \$200,000 which we didn't want to put on the taxpayers. An alternative is zip-tie mats for surfacing at \$47,500. We thought it would be best to take this out of the Park Improvement Fund. There are holes in them which is better for drainage than poured-in-place. The Rec Advisory Board decided to table a proposed shade structure for a year to see if we need it.

Another item is an Alta Glide, which is a wheelchair-accessible glider swing. This will cost \$26,950 with free installation, which we'd like to round up to \$27,000. The Victoria's Victory Foundation and Project Walk offered to sponsor this project at \$10,000. We also had another \$5,000 pledge. We propose sponsorship tiers for sponsors, including plaques at the playground.

Ms. Belanger said the motion for \$27,000 says that any additional funds to use toward the cost of the ADA mats, but isn't that covered in the other motion? Mr. Bisson said we could offset the cost instead of taking it out of the Park Improvement Fund. Ms. Belanger suggested saying playground enhancements instead of specifying mats.

Mr. Bisson said we have events planned to memorialize Planet Playground. We'll be systematically disassembling the key pieces like the posts with the names on them but then using bulldozers to demolish it. We're excited to get the new playground in place for the community.

MOTION: Ms. Belanger moved to accept the Land and Water Conservation Fund Grant of \$297,500 and to authorize the Town Manager or their designee to sign the agreement or any subagreement to complete the Planet Playground replacement project. Ms. Gilman seconded. The motion passed 5-0.

MOTION: Ms. Belanger moved to authorize the Parks and Rec Department to expend no more than \$47,500 from the Park Improvement Capital Reserve Fund for ADA Playground Mats from US Playground Surfacing to enhance Planet Playground Accessibility. Ms. Gilman seconded. The motion passed 5-0.

MOTION: Ms. Belanger moved to authorize the Parks and Recreation Department to fundraise a minimum of \$27,000 to purchase the Alta Glide from Miracle for an additional ADA element enhancement to Planet Playground, and to use any additional funds to be towards the cost of any ADA playground enhancements. Ms. Cowan seconded. The motion passed 5-0.

c. NH Division of Historical Resources Grant

Town Planner Dave Sharples was present to discuss this grant. The town received a grant for \$15,000 as a certified local government. The Division of Historical Resources gets funding every year from the Federal Government and

runs a competitive grant program. The grant is to do survey forms for each property in the Historic District. This will describe the details, intactness, and significance of each building, and will include photos. It also includes a public outreach element with a mailing to the property owner telling them what we're doing and inviting them to call or come meet us with any questions. We would hire a Preservation Planner from the grant to do the survey. We anticipate an April 2025 start and it must be complete by June 30, 2026.

Ms. Gilman said she recommends starting on High Street, where most of the changes that come before the HDC are.

Mr. Sharples said there are a couple hundred properties in the Historic District, so we will do this in sections with grants over several years.

Mr. Papakonstantis asked how much in total grants we've received over the years. Mr. Sharples said he thinks it's about \$1M since he's been here.

MOTION: Ms. Belanger moved to accept \$15,000 in Certified Local Government grant funding to hire preservation professionals to complete individual survey forms for buildings located in the Exeter Historic District, and to authorize the Town Manager or their designee to execute any and all documents to complete the project. Ms. Gilman seconded. The motion passed 5-0.

d. ARPA Funding Request - Raynes Barn Fire Alarm

Town Planner Dave Sharples discussed the request to install a fire alarm system for Raynes Barn from the town ARPA funds. The cost is \$12,815 for the system and \$700 for the first annual fee. After that, the Conservation Commission will have the annual fee as a line item in their budget. We talked about this being a CIP item, but it was decided that ARPA would be a better source. Mr. Papakonstantis said he met with staff last week on the CIP and agreed that it would be better to take away this warrant article and take it from ARPA funds. Mr. Deans said there is \$35,000 left in ARPA after the Complete Streets project which was approved.

Ms. Belanger said it's important to protect this structure. Ms. Gilman said we've been looking to add this to the barn for years. There are events we haven't been able to hold there because we don't have a fire suppression system.

MOTION: Ms. Belanger moved to authorize the use of up to \$13,515 of ARPA funding to fund a fire detection system and first year of annual funding for Raynes Barn. Ms. Gilman seconded. The motion passed 5-0.

e. Winter Street Stormwater BMP

Mr. Dean said this is a project to add two catch basin pre-treatment chambers and a sub-surface infiltration chamber to the Winter Street area. This will help with the non-point nutrient discharge requirements that we need to meet. We would award this to Northeast Earth Mechanics. They're currently working on the Webster Street project. They bid \$149,500 for the project. It would be a combination of grants and ARPA funds that would allow us to finish this project. The ARPA funds were committed previously.

MOTION: Ms. Belanger moved to award the construction bid to New England Earth Mechanics in the amount of \$149,500 to facilitate installation of the Best Management Practices prior to expiration of grant and town ARPA funds; the remaining town ARPA funds from the January 3, 2022 and August 8, 2022 authorizations will be utilized; and further authorize the Town Manager or their designee to sign all associated contracts and documents. Ms. Gilman seconded. The motion passed 5-0.

8. Regular Business

a. Tax Abatements, Veterans Credits and Exemptions

MOTION: Ms. Belanger moved to approve the Tax Collector's warrant for the second half of the year, in the amount of \$33,161,092. Ms. Gilman seconded. The motion passed 5-0.

b. Permits & Approvals

Mr. Papakonstantis said we received one bid for the 2025 Downtown Exeter Mobile Food Vending bid proposal, from Clyde's Cupcakes. The bid is \$5,000.

MOTION: Ms. Gilman moved to forward the application to the various departments that need to approve it for review and to come back with their recommendations. Mr. Chartrand seconded. The motion passed 5-0.

Mr. Papakonstantis said he received correspondence from downtown businesses regarding parking issues around the loka. He asked Mr. Dean to remind the Board what they did about this last year. Mr. Dean said the permit went month-to-month last year, which gave us the ability to monitor what was happening. A dumpster took up the no-parking spot and 5 parking spots in front of the building from 7:30 AM to 10:30 AM. We talked about bumping the time back this year. We also talked about having the proprietors of the project park in the municipal lot. Ms. Gilman asked if the time frame was adhered to. Mr. Dean said we haven't been actively monitoring, but he believes so. Ms. Belanger suggested making the time 10 AM because that's when businesses start to open. Mr. Papakonstantis suggested 9:30 AM. Mr. Chartrand asked how much longer that project is slated to go. Mr. Dean said they said spring of 2025. Ms. Belanger said she doesn't want the dumpster there during the holiday parade. Mr. Papakonstantis asked Mr. Dean to tell Jay Caswell that there should be no parking spaces taken from 9:30 on from Thanksgiving to Christmas, and communicate to the businesses that this is the action that we're taking.

c. Town Manager's Report

- i. Last week he met with James Haney and his father to work on the flag retirement box.
- ii. The Swasey Parkway gates should be installed very soon. Bell & Flynn began their work on November 6 and should be paving shortly.
- iii. The Pairpoint Park fence was installed November 7.

- iv. The DRA set the town's tax rate at \$17.79 per thousand, a decrease of \$8.99 per thousand. The tax bills are at the printer's and should go out in the next 7 days or so. This will have the effects of the revaluation in it. If you received an exemption or credit on your bill, you may see a significant increase.
- v. The groundwater testing is on-schedule for November 13 on Drinkwater Road.
- vi. Today we interviewed Construction Managers for the Police Station/Fire Substation. We had 5 bidders.
- vii. Regarding speed limits, we received information from Town Counsel, and will implement a speed study with our Police Department.
- viii. We're working on the 27 pay period issue. We will discuss it further at the next meeting.

Ms. Gilman said regarding the grant for the Gateway, have you verified that the town can spend that in any manner? Mr. Dean said we're still looking into it.

Mr. Papakonstantis said as we've done for the last few years, we give employees additional time off during the holidays. We're proposing a half day on Wednesday, November 27; closing the Town Office on December 24; and giving folks a half day on December 31.

MOTION: Ms. Belanger moved to authorize the Town Manager to close the Town Offices at noon on Wednesday, November 27; to close the Town Offices completely on December 24; and to close the Town Offices at noon on December 31. Ms. Gilman seconded. The motion passed 5-0.

- d. Select Board Committee Reports
 - i. Ms. Belanger had no report.
 - ii. Ms. Gilman attended the Local Energy Solutions Conference. We've been discussing whether the electric vehicle day is maintaining its interest from the public and dealers. We came across several different programs we could look at. We also saw some energy grant opportunities for homeowners.
 - iii. Ms. Cowan had no report. She asked that the Board look carefully at what tax bills are going to look like for the next few years.
 - iv. Mr. Chartrand attended two Budget Recommendation Committee meetings.
 - v. Mr. Papakonstantis attended the BRC Police and Fire meeting. There was a Tree Committee meeting this morning with a representative from Unitil. There was a misunderstanding between Unitil and a resident over a tree that they trimmed. Unitil is willing to donate trees to offset the issue. Mr. Chartrand said sometimes Unitil goes beyond their charge and maims these trees. He's delighted to hear that they are being held accountable.
- e. Correspondence

i. Mr. Dean said Womenade is now going to be called Exeter Area Womenade.

9. Review Board Calendar

Mr. Papakonstantis said the next meetings are November 25, December 9, and December 23.

10. Non-Public Session

MOTION: Ms. Belanger moved to enter into non-public session under RSA 91-A3II(a). Ms. Gilman seconded. In a roll-call vote, the motion passed 5-0. The Board emerged from non public session. Mr. Chartrand moved to seal the minutes indefinitely. Ms. Belanger seconded the motion. The motion carried all in favor.

11. Adjournment. Ms. Belanger motioned to adjourn. Ms. Cowan seconded. The motion carried and the Board stood adjourned at 8:54 pm.

Respectfully Submitted, Joanna Bartell Recording Secretary

Appointments/Resignations

Discussion/Action Items

Plodzik & Sanderson Audit Report

MANAGEMENT'S DISCUSSION AND ANALYSIS

As management of the Town of Exeter, New Hampshire (the Town), we offer readers this narrative overview and analysis of the financial activities of the Town for the year ended December 31, 2023.

Overview of the Financial Statements

This discussion and analysis is intended to serve as an introduction to the basic financial statements. The basic financial statements comprise three components (1) government-wide financial statements, (2) fund financial statements, and (3) notes to financial statements. This report also contains required supplementary information to the basic financial statements themselves.

Government-Wide Financial Statements

The government-wide financial statements are designed to provide readers with a broad overview of our finances in a manner similar to a private-sector business.

The Statement of Net Position presents information on all assets, deferred outflows of resources, liabilities, and deferred inflows of resources, with the difference reported as net position. Over time, increases or decreases in net position may serve as a useful indicator of whether the financial position is improving or deteriorating.

The Statement of Activities presents information showing how the Town's net position changed during the most recent fiscal year. All changes in net position are reported as soon as the underlying event giving rise to the change occurs, regardless of the timing of related cash flows. Thus, revenues and expenses are reported in this statement for some items that will only result in cash flows in future fiscal periods (e.g., uncollected taxes and earned but unused vacation leave).

Both of the government-wide financial statements distinguish functions that are principally supported by taxes and intergovernmental revenues (governmental activities) from other functions that are intended to recover all or a significant portion of their costs through user fees and charges (business-type activities). The governmental activities include general government, public safety, public works, health and human services, welfare, culture and recreation, sanitation, conservation, and interest on long-term debt. The business-type activities include water and sewer services.

Fund Financial Statements

A fund is a grouping of related accounts that is used to maintain control over resources that have been segregated for specific activities or objectives. Fund accounting is used to ensure and demonstrate compliance with finance-related legal requirements. The Town's funds can be divided into three categories: governmental funds, proprietary funds, and fiduciary funds.

Governmental Funds

Governmental funds are used to account for essentially the same functions reported as governmental activities in the government-wide financial statements. However, unlike the government-wide financial statements focus on near-term inflows and outflows of spendable resources, as well as on balances of spendable resources available at the end of the fiscal year. Such information may be useful in evaluating the Town's near-term financing requirements.

Because the focus of governmental funds is narrower than that of the government-wide financial statements, it is useful to compare the information presented for governmental funds with similar information presented for governmental activities in the government-wide financial statements. By doing so, readers may better understand the long-term impact of the Town's near-term financing decisions. Reconciliations are provided to facilitate this comparison between governmental funds and governmental activities.

Proprietary Funds

Proprietary funds are used to account for activities that receive significant support from fees and charges. Reporting focuses on the determination of operating income, changes in net position, financial position, and cash flows.

Enterprise funds are a type of proprietary fund used to report activity for which a fee is charged to external users. Enterprise funds must be used when one of the following criteria are met (1) activity is financed with debt that is secured solely by a pledge of the net revenues from fees and charges, (2) laws or regulations require the activity's costs of providing services be recovered with fees and charges, and (3) the pricing policies of the activity establish fees and charges designed to recover its costs, including capital costs such as deprecation or debt service. The primary focus on these criteria is on fees charged to external users. Enterprise funds are used to report the same functions presented as business-type activities in the government-wide financial statements, only in more detail. Specifically, the Town of Exeter uses enterprise funds to account for water and sewer services, which are considered to be major funds.

Fiduciary Funds

Fiduciary funds are used to account for resources held for the benefit of parties outside the Town. Fiduciary funds are not reflected in the government-wide financial statements because the resources of those funds are not available to support the Town's programs. The accounting used for fiduciary funds is much like that used for proprietary funds.

Notes to Financial Statements

The notes provide additional information that is essential to a full understanding of the data provided in the government-wide and fund financial statements.

Other Information

In addition to the basic financial statements and accompanying notes, this report also presents certain required supplementary information which is required to be disclosed by accounting principles generally accepted in the United States of America.

Financial Highlights

- As of the close of the current fiscal year, net position in governmental activities was \$16,585,508, an increase of \$1,483,239. Net position in business-type activities was \$47,155,716, an increase of \$4,058,574. Refer to Exhibit B.
- As of the close of the current fiscal year, governmental funds reported combined ending fund balances of \$20,014,202 an increase of \$8,276,340 over the prior year. The increase is mainly the result of additional borrowing for capital projects during the year. Refer to Note 19.
- At the end of the current fiscal year, unassigned fund balance for the General Fund was \$5,249,302 (budgetary basis), an increase of \$510,642 over the prior year.

Government-Wide Financial Analysis

The following is a summary of government-wide financial data for the current and prior fiscal year.

Net position of the Town of Exeter as of December 31, 2023 and 2022, are as follows:

Town of Exeter - Statement of Net Position

| | Ga | vernmental Activiti | es | Business-type Activities | | | | | | |
|-----------------------------------|---------------|---------------------|---------------|--------------------------|---------------|--------------|--|--|--|--|
| | | 2022 | | 2022 | | | | | | |
| | 2023 | (as restated) | Change | 2023 | (as restated) | Change | | | | |
| Current & other assets | \$44,041,867 | \$ 38,110,795 | \$ 5,931,072 | \$ 31,370,475 | \$ 30,798,031 | \$ 572,444 | | | | |
| Capital assets | 34,625,435 | 34,347,357 | 278,078 | 77,369,073 | 74,895,499 | 2,473,574 | | | | |
| Total assets | \$78,667,302 | 72,458,152 | 6,209,150 | 108,739,548 | 105,693,530 | 3,046,018 | | | | |
| Deferred Outflows of Resources | 2,662,033 | 2,737,284 | (75,251) | 302,897 | 313,384 | (10,487) | | | | |
| Long-term liabilities outstanding | 39,212,866 | 33,197,843 | 6,015,023 | 60,713,808 | 61,369,931 | (656,123) | | | | |
| Other liabilities | 22,811,697 | 25,207,700 | (2,396,003) | 969,279 | 1,229,917 | (260,638) | | | | |
| Total liabilities | 62,024,563 | 58,405,543 | 3,619,020 | 61,683,087 | 62,599,848 | (916,761) | | | | |
| Deferred inflows of resources | 2,719,264 | 1,687,624 | 1,031,640 | 203,642 | 309,924 | (106,282) | | | | |
| Net investment in capital assets | 15,880,525 | 22,018,579 | (6, 138, 054) | 20,622,069 | 20,594,077 | 27,992 | | | | |
| Restricted | 7,094,209 | 5,776,337 | 1,317,872 | 26,533,647 | 22,503,065 | 4,030,582 | | | | |
| Unrestricted | (6,389,226) | (12,692,647) | 6,303,421 | | • | | | | | |
| Total net position | \$ 16,585,508 | \$ 15,102,269 | \$ 1,483,239 | \$ 47,155,716 | \$ 43,097,142 | \$ 4,058,574 | | | | |

As noted above, net position may serve over time as a useful indicator of the Town's financial position. At the close of the most recent fiscal year, total net position was \$63,741,224, an increase of \$5,541,813 over the prior year.

The largest portion of net position, \$36,502,594 (Governmental and Business-type Activities combined), reflects our investment in capital assets (e.g., land, buildings, machinery, equipment, and infrastructure); less any related debt used to acquire those assets that is still outstanding. These capital assets are used to provide services to citizens; consequently, these assets are not available for future spending. Although the investment in capital assets is reported net of related debt, it should be noted that the resources needed to repay this debt must be provided from other sources, since the capital assets themselves cannot be used to liquidate these liabilities.

\$33,627,856 of Restricted net position represents resources that are subject to external restrictions on how they may be used, primarily funding for capital projects. The remaining balance of unrestricted net position is a deficit of \$(6,389,226) which is primarily a result of the Town's unfunded net pension and total net OPEB liabilities.

Change in net position for the years ending December 31, 2023 and 2022 are as follows:

Town of Exeter - Statement of Activities Governmental Activities

Business-type Activities

| | 2022 | 2022 | D. C. | 2022 | 2022 | |
|---------------------------------------|---------------|---------------|-------------|--------------|---------------|--------------|
| Revenues: | 2023 | (as restated) | Difference | 2023 | (as restated) | Difference |
| Program revenues: | | | | | | |
| Charges for services | \$ 3,379,216 | \$ 3,414,694 | \$ (35,478) | \$11,317,711 | \$11,912,869 | \$ (595,158) |
| Operating grants | 1,201,843 | 1,131,385 | 70,458 | 1,162,696 | 1,778,510 | (615,814) |
| Capital grants | 224,756 | 46,154 | 178,602 | 1,102,090 | 1,776,510 | (418,010) |
| . 5 | 224,730 | 10,151 | 170,002 | _ | | |
| General revenues: | | | | | | |
| Taxes | 16,138,564 | 15,196,247 | 942,317 | - | • | - |
| Licenses and permits | 4,284,058 | 3,201,160 | 1,082,898 | - | - | • |
| Unrestricted grants | 1,536,210 | 1,831,900 | (295,690) | - | - | - |
| Unrestricted investment earnings | 348,339 | 168,123 | 180,216 | 91 | 77,397 | (77,306) |
| Miscellaneous | 137,309 | 193,658 | (56,349) | 61,936 | - | 61,936 |
| Donated property | 471,300 | <u>-</u> | 471,300 | • | - | • |
| Total revenues | 27,721,595 | 25,183,321 | 2,538,274 | 12,542,434 | 13,768,776 | (1,226,342) |
| Expenses: | | | | | | |
| General Government | 5,776,658 | 5,899,713 | (123,055) | - | | |
| Public Safety | 9,138,475 | 7,924,138 | 1,214,337 | _ | - | - |
| Highways and Streets | 4,540,095 | 5,612,107 | (1,072,012) | - | _ | - |
| Sanitation | 1,445,058 | 1,320,262 | 124,796 | 4,982,021 | 5,788,910 | (806,889) |
| Water Distribution & Treatment | - | - | - | 3,501,839 | 3,883,316 | (381,477) |
| Health | 130,704 | 146,909 | (16,205) | - | - | - |
| Welfare | 298,415 | 236,159 | 62,256 | - | - | - |
| Culture & Recreation | 2,810,338 | 1,595,889 | 1,214,449 | - | - | - |
| Conservation | 56,347 | 158,747 | (102,400) | - | • | - |
| Economic Development | 201,014 | - | 201,014 | - | - | - |
| Interest on long-term debt | 487,033 | 153,260 | 333,773 | - | • | - |
| Unallocated Depreciation | 1,354,219 | - | 1,354,219 | - | - | - |
| Impact of Restatements | - | 1,681,014 | (1,681,014) | - | (17,760,905) | 17,760,905 |
| Total expenses | 26,238,356 | 24,728,198 | 1,510,158 | 8,483,860 | (8,088,679) | 16,572,539 |
| Transfers In (Out) | | (128,257) | 128,257 | | 128,257 | (128,257) |
| Change in net position | 1,483,239 | 326,866 | 1,156,373 | 4,058,574 | 21,985,712 | (17,927,138) |
| Net Position, beginning (as restated) | 15,102,269 | 14,775,403 | 326,866 | 43,097,142 | 21,111,430 | 21,985,712 |
| Net Position, ending | \$ 16,585,508 | \$15,102,269 | \$1,483,239 | \$47,155,716 | \$ 43,097,142 | \$ 4,058,574 |

Governmental Activities

Governmental activities for the year resulted in an increase in net position of \$1,483,239. Key elements of this change include:

- Increase in cash from bond proceeds for capital projects, offset by associated liability.
- Decrease in operational liabilities, including accrued salaries and benefits, and intergovernmental payables.

Business-Type Activities

Business-type activities for the year resulted in a change in net position of \$4,058,574. Key elements of this change are as follows:

| Water operations | \$ 703,006 |
|------------------|--------------------|
| Sewer operations | <u>3,355,568</u> |
| Total | <u>\$4,058,574</u> |

Financial Analysis of the Town's Funds

As noted, fund accounting is used to ensure and demonstrate compliance with finance-related legal requirements.

Governmental Funds

The focus of governmental funds is to provide information on near-term inflows, outflows, and balances of spendable resources. Such information is useful in assessing financing requirements. In particular, unassigned fund balance may serve as a useful measure of the Town's net resources available for spending at the end of the fiscal year.

As of the end of the current fiscal year, governmental funds reported combined ending fund balances of \$20,014,202, an increase of \$8,276,340 in comparison to the prior year. Key elements of this change are as follows:

| General Fund operations | \$ (225,741) |
|---|------------------------|
| Capital Project Fund bond proceeds, premiums, | |
| revenue and expenses | 6,316,103 |
| Epping Road TIF activity | 1,619,074 |
| Ambulance Service activity | 407,409 |
| Other | <u> 159,495</u> |
| Total | \$ <u>8,276,340</u> |

General Fund

The General Fund is the chief operating fund. At the end of the current fiscal year, unassigned fund balance of the General Fund was \$4,653,278, while total fund balance was \$5,763,840. Unassigned fund balance increased due to the release of previously restricted fund balance, and restatements from the prior year.

The Town's fund balance policy requires a minimum level of unassigned fund balance in the General Fund between 5-17% of total appropriations.

| | | | | | | % of | , |
|-------------------------|------|----------|-----------|-----------|-----------------|------------|------------------|
| | | | | | | Total Ge | neral |
| General Fund | 12/3 | 31/2023 | <u>12</u> | 2/31/2022 | <u>Change</u> | Fund Appro | <u>oriations</u> |
| Unassigned fund balance | \$ 4 | ,653,278 | \$ | 3,073,629 | \$ 1,579,649 | 6.439 | 6 |

The total fund balance of the General Fund decreased by (\$225,741) during the current fiscal year. Key factors in this change are as follows:

| Use of fund balance as a funding source | \$ (811,771) |
|--|-----------------|
| Revenues and transfers greater than budget | 454,627 |
| Expenditures less than budget | 561,588 |
| Other | (430,185) |
| Total | \$ (225,741) |

Proprietary Funds

Proprietary funds provide the same type of information found in the business-type activities reported in the government-wide financial statements, but in more detail. As noted, the change in total net position from the prior year was \$4,058,574. Factors concerning the finances of proprietary funds have been addressed in the entity-wide discussion of business-type activities.

General Fund Budgetary Highlights

For the year, the Town had a revenue surplus of \$454,627 and unexpended appropriations of \$561,588. Highlights from these results are explained below.

Revenues

Revenue from Taxes – \$122,141 collected in excess of budget estimate from property taxes and associated revenue categories.

Licenses, Permits and Fees – \$151,939 collected in excess of budget estimate lead by motor vehicle permit fees

Miscellaneous Income - \$69,402 collected in excess of budget lead by income from interest in the Town's idle cash.

Appropriations

Financial Administration – Spending below budget expectation of \$35,115 was the result of staffing changes and savings from various operational budget lines.

General Government Buildings – Spending below budget expectation of \$196,924 resulted largely from staffing vacancies and the associated savings on wages, payroll taxes and benefits.

Building Inspections – Spending below budget expectation of \$36,903 was primarily attributed to one open part-time inspector position.

Highway & Streets – Spending below budget expectation of \$487,474 results from four open administrative positions, including the Public Works Director position, during the year. Wage and benefit savings were offset by snow management expenses overbudget.

Welfare – Spending in excess of budget of \$104,581 lead by an increase in direct relief for rental assistance and hotel stays.

Library – Spending below budget expectation of \$72,442 due to savings in part-time wages and associated taxes.

Capital Assets and Debt Administration

Capital Assets

Total investment in capital assets for governmental and business-type activities at year-end amounted to \$111,994,508 (net of accumulated depreciation), an increase of \$2,751,652 from the prior year. This investment in capital assets includes land, buildings, improvements, machinery, equipment and furnishing, works of art, and infrastructure.

| | | | Capita | l Asse | ts | | |
|------------------------------------|------------------|--------|--------------|--------|--------------|--------|--------------|
| | Government | al Act | ivities | | Business-ty | pe Act | ivities |
| | | | 2022 | | | | 2022 |
| | 2023 | (| as restated) | | 2023 | (| as restated) |
| Land | \$ 12,802,994 | \$ | 12,331,694 | \$ | 196,590 | \$ | 196,590 |
| Works of Art | 646,500 | | 646,500 | | • | | - |
| Construction in Progress | 1,941,378 | | 2,197,381 | | 5,807,634 | | 4,991,550 |
| Buildings & Improvements | 9,299,681 | | 9,299,681 | | 177,530 | | 177,530 |
| Machinery, Equipment & Furnishings | 10,113,399 | | 10,037,494 | | 12,834,573 | | 12,259,129 |
| Infrastructure | 18,306,217 | | 17,289,190 | | 95,366,285 | | 91,874,548 |
| Totals at Historical Cost | 53,110,169 | | 51,801,940 | | 114,382,612 | | 109,499,347 |
| Less: Accumulated Depreciation | (18,484,734) | | (17,454,583) | | (37,013,539) | | (34,603,848) |
| Total Net Capital Assets | \$ 34,625,435 | \$ | 34,347,357 | \$ | 77,369,073 | \$ | 74,895,499 |

Major capital asset events during the current year included the following:

- Squamscott River sewer siphons replacement
- Water and sewer infrastructure enhancements
- Salem Street area utility improvements
- Groundwater source development
- Acquisition of various vehicles and pieces of equipment

Long-Term Debt

At the end of the current fiscal year, total bonds, state revolving loans outstanding, and pension and OPEB liabilities were \$99,926,674 (including bond premiums), all of which was backed by the full faith and credit of the Town.

Long-Term Liabilities Outstanding at Year End

| | | Governmental Activities | | | | | В | Business-type Activities | | | | |
|---|---|-------------------------|---|------------|---|------------|----------------------|--------------------------|--------------|---|-------------|--|
| | | 2023 | _ | 2022 | _ | Difference | 2023 | | 2022 | | Difference | |
| General Obligation Bonds Payable | | \$15,607,522 | s | 10,801,812 | s | 4,805,710 | \$ 56,413,932 | | \$57,428,191 | s | (1,014,259) | |
| Premium Payable | | 1,973,215 | | 1,533,162 | | 440,053 | 1,561,915 | | 1,529,160 | | 32,755 | |
| Notes/loans Payable | | 1,177,529 | | 987,749 | | 189,780 | 522,006 | | 29,857 | | 492,149 | |
| Compensated Absences Payable | | 691,104 | | 653,636 | | 37,468 | 93,275 | | 94,170 | | (895) | |
| Net Other Postemployment Benefits Lizbility | | 2,070,816 | | 1,634,705 | | 436,111 | 291,611 | | 358,321 | | (66,710) | |
| Net Pension Liability | | 17,692,680 | | 17,586,779 | | 105,901 | 1,831,069 | | 1,930,232 | | (99,163) | |
| Total Long-Term Liabilities Outstanding | S | 39,212,866 | S | 33,197,843 | 5 | 6,015,023 | \$ 60,713,808 | \$ | 61,369,931 | S | (656,123) | |

Major new borrowings include:

- Westside Drive infrastructure and road improvements
- Cross Road solar array

Additional information on long-term debt can be found in Note 11.

Credit Rating

Presently, the Town is not publicly rated.

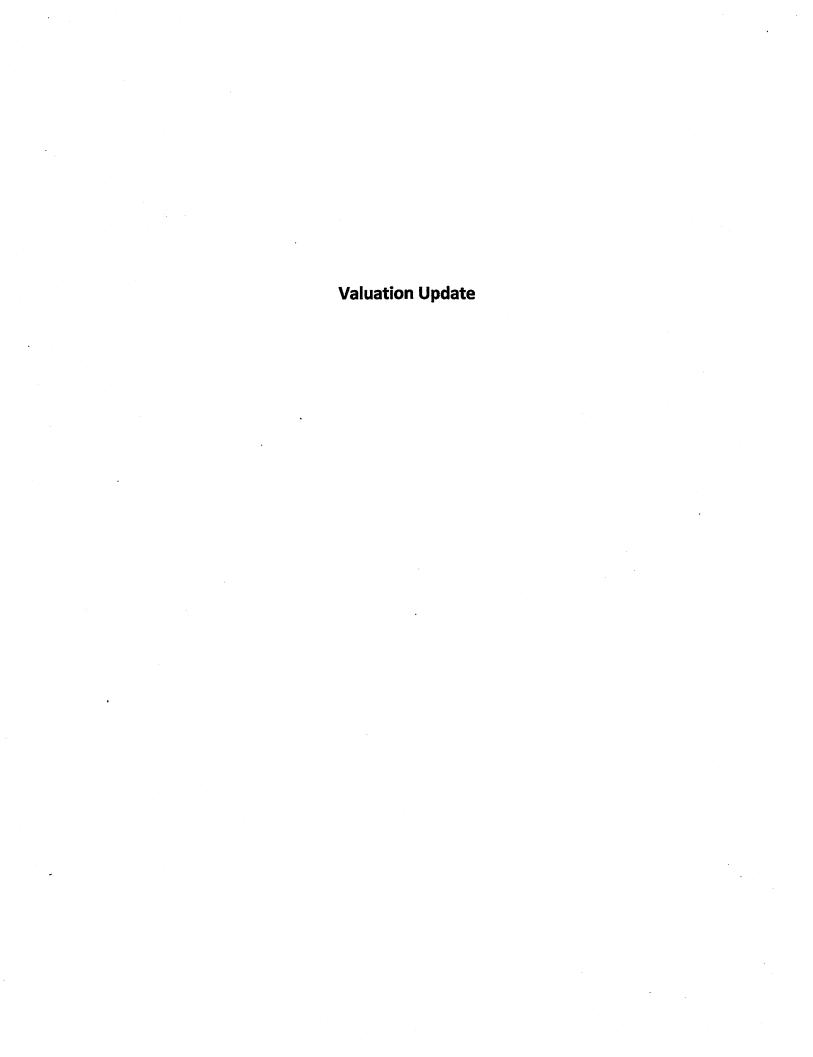
Requests for Information

This financial report is designed to provide a general overview of the Town of Exeter, New Hampshire's finances for all those with an interest in the Town's finances. Questions concerning any of the information provided in this report or requests for additional financial information should be addressed to:

Town Manager

Town of Exeter, New Hampshire 10 Front Street

Exeter, New Hampshire 03833





TOWN OF EXETER, NEW HAMPSHIRE

10 FRONT STREET • EXETER, NH • 03833-3792 • (603) 778-0591 • FAX 772-4709 <u>www.</u>exeternh.gov

TO: SELECTBOARD, AND TOWN MANAGER RUSSELL DEAN

FROM: FINANCE DIRECTOR, COREY STEVENS

SUBJECT: REVALUATION UPDATE

DATE: NOVEMBER 25, 2024

Second installment property tax bills were mailed out last Monday, November, 18th. The Tax office has been extremely busy the past few days, fielding calls and talking with residents about their new assessment and tax liability. As you know from discussions with Municipal Resources Inc., our assessing contractor, many property owners saw a significant increase in their property's value because of the revaluation. This was particularly true among mobile homeowners where the average increase was 146%. Below I have outlined the revaluation process, its impact, and steps residents can take to ensure their property value is accurate.

The State of New Hampshire requires each city or town to conduct a revaluation update at least every 5 years. The purpose of the revaluation is to update all assessments in town to current real estate market values. This ensures that the local property tax burden is shared among property owners fairly. As we all know, the real estate market on the Seacoast, and in Exeter, has changed significantly since the last revaluation in 2019. Market values have increased dramatically during that time.

The increase in property assessments resulted in a decrease in the town's property tax rate. Exeter's 2023 rate was \$26.78 per thousand, while the 2024 rate dropped to \$17.79. This decrease in the rate as a result of the increase in property values ensures that the town collects no more in property tax revenue than voters approved to be spent during the March 2024 vote.

While some residents may see a decrease in their property tax bill this month, many will see an increase. The reason for this is two-fold. First, overall appropriations approved by voters in March 2024 were higher than 2023. Just like any other year, when the level of approved spending increases, property tax bills typically rise. Second, and more significantly in a revaluation year, revised assessments can result in a shift of the tax burden. Taxpayers may see an increase or decrease in their taxes because the burden of taxation has shifted. For example, and as noted above, the average mobile home in Exeter saw an increase in assessed value of 146% as a result of the revaluation. This is significantly higher than the overall average increase for the town, which was 55%. As a result, the town has seen a shift in property tax burden towards mobile

home properties after the revaluation. Mobile homes throughout the Seacoast have seen a significant rise in value due to the demand for starter homes and more affordable housing.

Given the significant increase in value for many properties, residents will likely be asking whether their assessment is accurate. When reviewing their property tax bills, residents should first confirm that their property data is accurate. Property data can be reviewed online on the Town's website, or by visiting the Exeter Assessor's office. Residents can also compare their property to similar properties that have sold recently within their neighborhood or similar areas of town.

If a resident disagrees with their assessment they can appeal it through the abatement process. Abatement applications can be picked up at the Exeter Assessor's office. Residents have until March 1st, 2025, to file an appeal.

It is important that residents pay their taxes on time to avoid interest, late fee penalties, or liens. If a resident is granted an abatement of property taxes through the appeals process, they will receive a credit on their property tax account or will be issued a refund.

Corey

2025 Payroll Update



TOWN OF EXETER, NEW HAMPSHIRE

10 FRONT STREET • EXETER, NH • 03833-3792 • (603) 778-0591 •FAX 772-4709 www.exeternh.gov

TO: SELECTBOARD, & TOWN MANAGER, RUSSELL DEAN

FROM: FINANCE DIRECTOR, COREY STEVENS

SUBJECT: 27TH PAY IN FY2025

DATE: NOVEMBER 25, 2024

Summary

As the Town Manager explained during the Selectboard's October 28th meeting, 2025 will contain 27 paydates for the Town. Most years contain just 26 paydates for employers that pay bi-weekly, such as Exeter. However every 11th year when the first day of January is a payday, the last day of December is also a payday, thereby allowing for the 27th pay. The 2025 preliminary operating budgets were prepared assuming 26 paydates and will therefore need to be adjusted to accommodate the 27th. We have looked at various options for dealing with the additional cost in FY25. Below are the three options we consider most viable.

Option #1 - Employees receive 2% cost of living increase and are paid 27 times in FY25:

Estimated additional budget impact = \$155K

· Gen. Fund \$128K

· W/S Funds \$27K

· Includes wages, taxes & retirement

· Gen. Fund year over year budget increase changes from 5.7% to 6.2%

Option #2 - Eliminate pay increases altogether, and pay employees 27 times in FY25:

Estimated additional impact = \$90K

· Gen. Fund \$72K

· W/S Funds \$18K

· Includes wages, taxes & retirement

Gen. Fund year over year budget increase from 5.7% to 6.0%

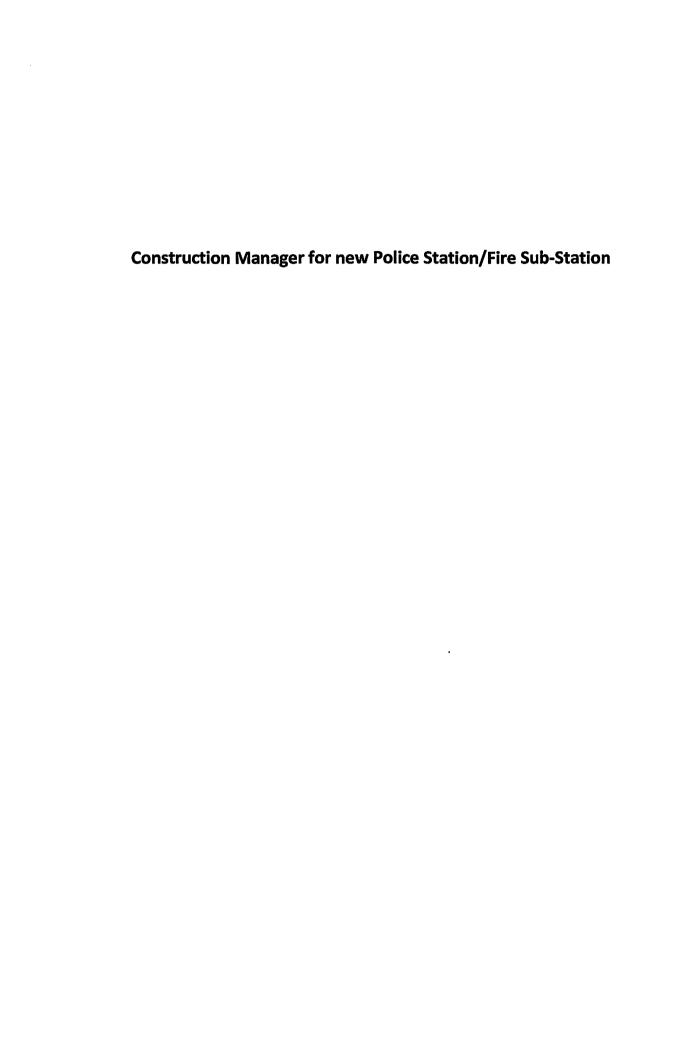
Option #3 - Maintain increases currently in the FY25 budget, and divide wages over 27 pays:

- \$75K employee would see a \$70 reduction in pay each payperiod July-Dec.
- \$60K employee would see a \$55 reduction in pay each payperiod July-Dec.
- · Employees will also see a reduction in wages due to health ins. increases starting Jan. 1st

Funding Options for #1 & #2:

- A Add additional wage costs to FY25 budgets without any offsets
- B Offset FY25 Gen. Fund wage increase with other budget reductions
- C Offset a portion of the wage increase with other FY25 budget reductions

Corey





TOWN OF EXETER

Recreation Department
32 COURT STREET • EXETER, NH • 03833-3792 • (603) 773-6151

www.exeternh.gov

Date: November 22, 2024

To: Russell Dean, Town Manager

From: David Sharples, Town Planner

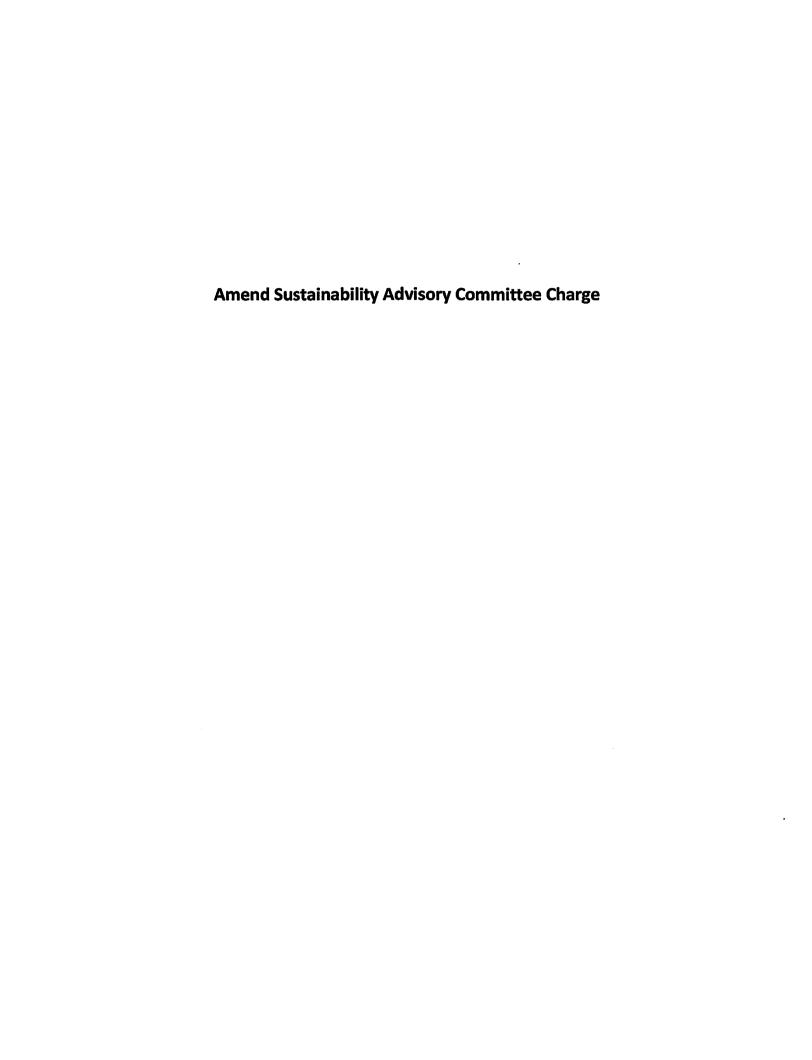
Re: Construction Manager for new Police Station/Fire Substation

I'm writing this memorandum to request to appear before the Select Board at their November 25, 2024 meeting to provide an update to them on the Police Station/Fire Substation project.

There has been quite a bit of work done since I last updated the Select Board. We have worked with TGAS, the architect, to develop the floor plan, start site planning, develop a path toward net zero, and started the MEP design. We also issued an RFQ for a Construction Manager, interviewed several firms and have chosen a firm for preconstruction services.

I would like to appear before the Board to provide them additional detail of what we have done to date, give them the opportunity to ask questions, and provide any feedback on my presentation.

Thank you.



Sustainability Advisory Committee

Mission:

To guide the development of sustainability policies and practices for the Town of Exeter that simultaneously promote a healthy environment, strong community connections, and economic vitality; including the establishment of the Town of Exeter Sustainability Office.

If you have a question, comment, or idea for the committee, please click here to be taken to our feedback form.



Committee Charge and Purpose:

- 1. Advise and assist the Select Board on the establishment of a formal Sustainability Office pursuant to Exeter Town Warrant 2019, article 31.
- 2. Advise and support the Sustainability Office.
- 3. Define and publicize "Sustainability" within the context of current town operations.
- 4. Review and recommend sustainability related priorities and initiatives on proposed Capital Improvement Plan (CIP) projects and warrant articles.
- 5. Advise and coordinate with the Select Board, Town Manager, and all relevant town departments and committees in pursuit of grants and state and federal funds for sustainability initiatives.
- 6. Identify priority community partners and stakeholders in sustainability efforts, so the Sustainability Office/Coordinator and town officials can engage most effectively.
- 7. Establish communication plan to coordinate and engage with community partners and stakeholders in sustainability needs and initiatives.
- 8. Perform a 'gap analysis' of what Exeter has accomplished (both community and town government?) regarding sustainability efforts, and recommend what needs to be accomplished.
- 9. Produce an annual report to the Select Board encompassing the areas above and progress in each of these areas.

Membership:

There is hereby established by the Select Board an eight (8) person Sustainability Advisory Committee

1 member of the Select Board

7 At Large Members (appointed by the Select Board)

Town Planner or their designee: Non-voting

At large members shall serve three-year staggered terms. Initial appointments shall be made for 1, 2 and 3 year terms and thereafter be a 3-year term.

Adopted by the Exeter Select Board (as revised) September 23rd, 2019.

| Member | Term | Member |
|----------------------------|--------|---|
| [VACANT] | 4/2027 | Nina Braun |
| Christopher Zigmont, Chair | 4/2025 | Denise Short |
| Chetana Parmar | 4/2027 | Kristen Murphy, Conservation & Sustainability Planner |
| Ryan Jean | 4/2027 | Dan Chartrand, SB Rep. |
| Jackie Ojala | 4/2025 | Niko Papakonstantis, SB Alt. |
| pdated October 16, 2024 | | |

2020 Sustainability Advisory Committee Supplemental Document to Charge:

https://www.exeternh.gov/sa 1/2

Define and publicize 'Sustainability' in the context of current town operations:

The most commonly quoted definition of sustainability is from the 1987 'Our Common Future' (commonly referred to as The Brundtland Report), published by World Commission on Environment and Development.

"Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs." (ref: The Brundtland Report, 1987

In Exeter, this means addressing the many urgent climate and environmental priorities cited in the Master Plan and raised by citizens, including:

- Climate change impacts while rapidly reducing our emissions, we must simultaneously mitigate for impacts already occurring and
 increasing, including sea level rise, flooding, changing precipitation patterns, impacts on agriculture, etc. This means incorporating
 new ways of operating from the macro to micro levels
- Pollution visible and invisible on land, and within our rivers, tributaries and estuary, including plastics, trash, toxic chemicals/pesticides, fertilizers, etc.
- · Water Quality for drinking, for wildlife, and for a healthy estuary that supports healthy marine ecosystems
- · Air quality
- · Maintaining and monitoring open spaces, conservation land, wetlands
- Sense of community safe, walkable, hikeable, equitable, supportive of arts, music, local business, and a diverse inter-generational citizenry

SAC Near-time Agenda items (first 6-9 months):

- Work with the Budget Committee to establish a line item in the 2020 town budget for the Sustainability Office/Coordinator based on Exeter specific research conducted in conjunction with town officials, boards and committees. Provide guidance for alignment, core functions, personnel/job description/s, budget and expenses.
- 2. Engage with and advise town committees working on Capital Improvement Project (CIP) initiatives (ie Library Committee, Parks & Rec sustainable designs, etc.)
- 3. Establish role and protocol for official website and social media deployment by the SAC. Post town accomplishments, along with the many areas where future action is needed, including indication of urgency and impact.
- 4. Draft Exeter vision and goals in coordination with energy & Conservation Committees

https://www.exeternh.gov/sa 2/2

Sustainability Advisory Committee

Current Voting Member Vacancy: April, 2027

Applicants:

Jim Breeling

Julie Gaunt

Tax Abatements, Veteran's Credits & Exemptions

List for Select Board meeting November 25, 2024

Solar Exemptions

| Map/Lot/Unit | Location | Amount | Tax Year |
|--------------|----------------|--------|----------|
| 104/48 | 1 Patricia Ave | 1,000 | 2025 |

2024 Municipal Data Certification

DRA Sales Ratio Information and Memo

Land Use Change Tax

| | ango rax | | |
|--------------|--------------------|-----------|----------|
| Map/Lot/Unit | Location | Amount | Tax Year |
| 47/7 | Epping Rd | \$500,000 | 2024 |
| 47/6 | 170 Epping Rd | \$100,000 | 2024 |
| | | | |
| 54/6 | Wadleigh St | \$100 | 2024 |
| 54/5/20 | 87 Wadleigh St | \$7,500 | 2024 |
| 54/5/21 | 89 Wadleigh St | \$7,500 | 2024 |
| 54/5/22 | 93 Wadleigh St | \$7,500 | 2024 |
| 54/5/23 | 95 Wadleigh St | \$7,500 | 2024 |
| 54/5/24 | 99 Wadleigh St | \$7,500 | 2024 |
| 54/5/25 | 103 Wadleigh St | \$7,500 | 2024 |
| 54/5/26 | 105 Wadleigh St | \$7,500 | 2024 |
| 54/5/27 | 107 Wadleigh St | \$7,500 | 2024 |
| 54/5/28 | 104 Wadleigh St | \$7,500 | 2024 |
| 54/5/29 | 102 Wadleigh St | \$7,500 | 2024 |
| 54/5/30 | 100 Waldiegh St | \$7,500 | 2024 |
| 54/5/31 | 96 Wadleigh St | \$7,500 | 2024 |
| 54/5/32 | 94 Wadleigh St | \$7,500 | 2024 |
| 54/5/33 | 90 Wadleigh St | \$7,500 | 2024 |
| 54/5/35 | 17 Sunflower Ln | \$100 | 2024 |
| 54/5/40 | 20 Sunflower Ln | \$100 | 2024 |
| 54/5 | Oak st/Wadleigh St | \$50 | 2024 |
| 54/5/9 | 57 Wadleigh st | \$7,500 | 2024 |
| 54/5/10 | 61 Wadleigh St | \$7,500 | 2024 |

Permits & Approvals



TOWN OF EXETER, NEW HAMPSHIRE

10 FRONT STREET • EXETER, NH • 03833-3792 • Collections Department* 603-773-6100 www.exeternh.gov

Exeter NH Board of Selectmen

November 13, 2024

RE: Incorrect Billing/ Parcel 46-3 Unitil Energy Systems Second Installment Tax Bill Error

Dear Board Members,

I am enclosing a request of an abatement of an incorrect tax bill for the property mentioned above. The tax commitment has the property being billed under both residential and utility tax rates. After speaking with the assessors at Municipal Resources Incorporated it was determined that the property should only be billed as a Utility.

The tax commitment is looking for Unitil to pay \$137,266.00 under the Residential tax rate, plus \$127,544.00 under the Utility tax rate for the same parcel.

The abatement is to clear the tax rolls of the overcharge the commitment is looking for, and gives me permission to remove the overbilled amount from their tax bill, and their tax account. There is no refund and a corrected bill will be sent. An abatement of \$137,266.00 would be processed in the Munis software system to remove the incorrectly billed amount. This is what the auditors would look for to clear the error.

I am enclosing a copy of the tax commitment highlighted with the error.

If you have any questions, please contact me at the phone number above, or the email below.

Sincerely,

Mara Branch

Donna Bennett, CDTC Deputy Tax Collector dbennett@exeternh.gov

Town of Exeter



TAX COMMITMENT BOOK

REAL ESTATE FOR FISCAL 2024 TAX YEAR 04/01/2024 TO 03/31/2025

| PROPERTY/OWNER CLASS CURRENT OWNER 51-11 4220 698 UNITIL ENERGY SYSTEMS INC 6 LIBERTY LANE WEST HAMPTON, NH 03842 LOC: 159 PORTSMOUTH AVE BILL NO BOOK/PAGE DEED DATE ACRES | * VAL LAND BUILDING TOTAL VALUE DEFERMENT EXEMPTION NET VALUE | 36,700 25,467,400 25,504,100 0 0 25,504,100 | UTIL RE TX | TAX 421,583.00 1 2 421,583.00 244,637.37 176,945.63 | INSTALLMENTS 244,637.37 176,945.63 |
|--|---|--|--------------------------|---|--|
| 6274 3938/0701 12/02/2002 1.200 | | | | | |
| PRELIM BILLED 244,637.37 46-3 4220 698 | ADJ LAND | .00 780,400 | ABT RE TAX | .00 OVER BILLED | .00 83.810.69 |
| UNITIL ENERGY SYSTEMS INC | BUILDING | 6,935,500 | UTIL RE TX | 127,544.00 2 | 180,999.31 |
| 6 LIBERTY LANE WEST HAMPTON, NH 03842 | TOTAL VALUE DEFERMENT | 7,715,900 | TOTAL TAX | 264,810.00 | |
| , | EXEMPTION NET VALUE | 7,715,900 | NET PRELIM | 83,810.69 180,999.31 | |
| LOC: 30 ENERGY WAY | NET VALUE | 7,713,900 | NET ACTUAL | 180,999.31 | |
| BILL NO BOOK/PAGE DEED DATE ACRES 6275 6026/1785 08/14/2019 11.700 | | | | | |
| PRELIM BILLED 83,810.69 | j ADJ | .00 | ABT | .00 OVER BILLED | .00 |
| 73-54 4230 698 | LAND | 223,900 | | 3.701.00 1 | 2.082.48 |
| UNITIL ENERGY SYSTEMS INC 6 LIBERTY LANE WEST | BUILDING TOTAL VALUE | 0 223,900 | TOTAL TAX | 3,701.00 | 1,618.52 |
| HAMPTON, NH 03842 | DEFERMENT | 0 | NET PRELIM | 2,082.48 | |
| | EXEMPTION NET VALUE | 0 223,900 | NET ACTUAL | 1,618.52 | |
| LOC: CHARTER ST BILL NO BOOK/PAGE DEED DATE ACRES | | | | | |
| 6276 3938/0701 12/02/2002 2.000 | | | | | |
| PRELIM BILLED 2,082.48 | I ADJ | .00 | ABT | .00 OVER BILLED | .00 |
| 72-87 4240 698 UNITIL ENERGY SYSTEMS INC | LAND BUILDING | 123,300 | | 2,038.00 1 | 1,535.70 502.30 |
| 6 LIBERTY LANE WEST | TOTAL VALUE | 123,300 | TOTAL TAX | 2,038.00 | 302.30 |
| HAMPTON, NH 03842 | DEFERMENT EXEMPTION | 0 | NET PRELIM NET ACTUAL | 1,535.70 502.30 | |
| LOC: 18 RIVER ST | NET VALUE | 123,300 | a come di 1750 RANGO | | |
| BILL NO BOOK/PAGE DEED DATE SQ FT | | | | | |
| 6277 3938/0701 12/02/2002 9147 | | | | | |
| PRELIM BILLED 1,535.70 | ADJ | .00 | ABT | .00 OVER BILLED | .00 |

ABATEMENT RECEIPT

TOWN OF EXETER, NEW HAMPSHIRE

| No. | 24-001 | | | | | Date: | 11/12/2 | 2024 |
|-------------|--------------|---------------|---------------------|------------|--------------------|-----------------|-------------|------------------------|
| | | | | | | • | | |
| Name | e of Appl | icant: | Until Energy Sys | tems Inc. | | | | |
| Addr | ess: | | 6 Liberty Lane W | /est | | | | |
| | | | Hampton, NH (| 3862 | | | | |
| Map/ | /Lot: | | 46/3 L | ocation: | 30 Energy Wa | зу | | |
| | | | | | | | | |
| After | roviowir | og our o | application for aba | tement | the select hoar | t has mad | le an adiu | istment on your |
| | | | | | the select board | ı 11a3 111aC | ie arī auju | istilient on your |
| asses | sment b | y vote (| of the board as fol | iows: | | | | |
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| | | | | | | | | |
| | 20 <u>24</u> | _ Asses | sment: | | | Change | d To: | |
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| Land | | | | | | Land | | |
| Bldg. | | | | | | Bldg. | | |
| Total | | 0 | | | | Total | | 0 |
| | | | | | | | | |
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| | | | | | | T. | | |
| Abat | ement | <u>\$7,71</u> | 5,908 | _ at \$ | <u> 17.79</u> | = \$ <u>137</u> | ,266.00 | Tax Abatement. |
| Allov | wed | | | | | | | |
| | | | | | | | | |
| _ | <i>r</i> | | 1 . | | | 00: 4 | | *11* |
| | on for Ak | | | | | | orrect a t | pilling error prior to |
| actua | ai mailing | g. No re | fund is necessary | as a corre | ected bill will be | mailea. | | |
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| Ву О | rder of th | ne Selec | ct Board | | | | | |
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TOWN OF EXETER, NEW HAMPSHIRE

10 FRONT STREET • EXETER, NH • 03833-3792 • (603) 778-0591 •FAX 777-1514 www.exeternh.gov

MEMORANDUM

TO: Russ Dean

DATE: November 19, 2024

FROM: Pam McElroy

RE: 2025 Downtown Mobile Food Vending License Agreement

Following the 2025 Downtown Mobile Food Vending RFP bid opening by the Select Board on November 12, 2024, the following departments reviewed and approved the single bid received by Clyde's Cupcakes: Health Department, Fire Department, Police Department, Department of Public Works and Building Inspector/Code Enforcement Officer.

Approval is requested from the Select Board to move forward in offering the 2025 Downtown Mobile Food Vending License Agreement to Clyde's Cupcakes (upon receipt of payment of the license fee bid of \$5,000 and current Certificate of Insurance) for use of the downtown space from 1/1/25 through 12/31/25, and to grant the Town Manager, or his designee, the authority to sign said License Agreement.

Thank you.

Town of Exeter

2025 Downtown Exeter Mobile Food Vending License Agreement

The Town of Exeter, a municipal corporation with a principal place of 10 Front Street, Exeter, New Hampshire (hereinafter "Town"), for the License Fee of \$5,000.00 hereby grants this revocable license to Clyde's Cupcakes (hereinafter "Licensee") to allow food vending from the downtown municipal parking space shown on Exhibit 1 (hereinafter "mobile food vending space") per approved Downtown Exeter Mobile Food Vending License Application and in accordance with the following terms and conditions:

- 1. This license authorizes the vending of food from the Mobile Food Vending space for the period of January 1, 2025 December 31, 2025.
- 2. Mobile food vending shall be from only that mobile food vending vehicle described as follows: Clyde's 3, VIN # 3C6TRVDG0KE525519, License Plate # CLYDES3. Should Licensee seek to vend from a different mobile food vending vehicle, Licensee shall seek the written consent of the Town and such mobile food vending vehicle shall be inspected and licensed by the Health Department. Such consent shall not be unreasonably withheld. Requests shall be directed to the Town Manager.
- The Licensee agrees to maintain the mobile food vending vehicle described in the preceding paragraph in good condition and to vend from it only foods which Vendor is lawfully allowed to vend in accordance with local and State permits.
- 4. Licensee agrees to keep the vending space clean and sanitary at all times and to comply with any reasonable requests of the Town with respect to maintenance of the area. Trash receptacles shall be made available to customers and removed by Licensee when Vendor departs the vending space daily. Dumping of grease, oil or graywater is strictly prohibited.
- 5. Licensee must comply at all times with all other applicable State and local ordinances, specifically including those relative to vending and health safety. Mobile food vending vehicle shall be properly registered at all times and Licensee shall provide proof of registration.
- 6. Licensee and/or operators of mobile food vending vehicle shall maintain, at all times, State and local permits and licenses as required. Nothing in this license diminishes, negates, changes or alters the authority of the Health Department or any other department relative to licenses and permits issued by it. Such other agencies and departments shall have all remedies available to it under law.

- 7. It shall be grounds for revocation if an inspection conducted by the Health Department yields: 1) more than 2 critical item violations per inspection; and/or 2) any repeat critical item violations(s), 3) a total inspection score of less than 80, or 4) if the Commissary name(s) on the Commissary Agreement does not maintain an inspection score of 80 or greater, or 5) Vendor failed to sign in to Commissary on day of inspection, or on any day of operation, or 6) Vendor protests/refuses inspection.
- 8. Licensee shall not harass, intimidate or threaten other vendors.
- 9. Payment of the License Fee (per RFP bid) shall be made payable to the Town of Exeter and directed to the attention of Town Manager, Town of Exeter, 10 Front Street, Exeter, NH 03833.
- 10. Licensee hereby agrees to indemnify and hold harmless the Town and its respective officials, employees and agents from any and all liability of any kind associated in any way with the exercise of the rights granted under this license. This obligation shall survive the termination of this License.
- 11. The Licensee agrees to submit a Certificate of Insurance and endorsement/provisions with completed application maintaining General Liability/Bodily Injury/Property Damage of \$1,000,000 per occurrence, \$2,000,000 aggregate; the Town of Exeter must be listed additional insured. A copy of the Certificate of Insurance shall be kept on file with the Town Manager's Office.
- 12. The Downtown Exeter Mobile Food Vending License is not transferable or assignable without the written consent of the Town.
- 13. Licensee shall not operate from the vending space before 7:00 am or after 9:00 pm without the written consent of the Town.
- 14. Licensee agrees to cooperate with the Town in the event the Town needs to undertake temporary maintenance or construction within the mobile food vending space or make available the area for a special event. For example, in the event of a necessary water line repair, mobile food vending from the space might have to be suspended for a short period of time. In such instance, the Town is prepared to try to identify an alternate temporary location for mobile food vending or to refund/credit an equitable portion of the License Fee.
- 15. Both the Town and Licensee acknowledge that conditions may arise that might require a permanent relocation of the mobile food vending space. The

Town may, for good cause and upon reasonable notice, assign Licensee a different mobile food vending space in the downtown area. The Town and Licensee shall in the first instance attempt to identify a mutually agreeable alternative mobile food vending Space. Should Licensee object to the alternative location, Licensee, without penalty, may terminate the license and be refunded an equitable portion of the License Fee.

- 16. This license may be revoked if Licensee fails to abide by the obligations set forth in this license. Licensee will be provided with notice of any deficiency and an opportunity to cure. Such cure period shall be seven (7) days except in the event of a serious health or safety violation, in which case the cure period shall be immediate. There shall be no refund of the license fee paid to date of revocation.
- 17. Any damages sustained by Licensee for breach of this license shall be limited to refund of any fees paid.
- 18. Licensee agrees that it shall reimburse the Town for the cost of remediating any situation caused by failure of the Licensee to comply with this license, including, but not limited to, the cost of cleaning or repairs necessitated by Licensee's negligent actions or use of the mobile food vending space in a manner inconsistent with the terms of the license.
- 19. At the end of the term of this license, the Licensee may again apply for the Downtown Exeter Mobile Food Vending Agreement through the Request for Proposal process for the next calendar year.

| TOWN OF EXETER | | |
|--------------------------------------|----------|--|
| Russell J. Dean, Exeter Town Manager | Date | |
| Clyde Bullen, Clyde's Cupcakes | Date | |



Pam McElroy <pmcelroy@exeternh.gov>

2025 Downtown Mobile Food Vending Permit Bid Proposal

6 messages

Pam McElroy <pmcelroy@exeternh.gov>

Wed, Nov 13, 2024 at 3:28 PM

To: Russ Dean <rdean@exeternh.gov>, Melissa Roy <mroy@exeternh.gov>, Madison Bailey <Mbailey@exeternh.gov>, Justin Pizon <jpizon@exeternh.gov>, Stephan Poulin <spoulin@exeternh.gov>, Jay Perkins <jperkins@exeternh.gov>, Doug Eastman <deastman@exeternh.gov>, Darren Winham <dwinham@exeternh.gov>

Good afternoon.

Please see the 2025 Downtown Mobile Food Vending bid proposal that was opened by the Select Board last night. Only one was received - Clyde's Cupcakes.

Please review the proposal and reply with your approval or any questions.

After all Departments approve, the proposal will be forwarded to the Select Board for final approval. We will move forward with the agreement after the Select Board's final approval.

Thank you.

Pam McElroy

Town of Exeter

Senior Executive Assistant, Town Manager's Office 603-773-6102 Human Services Administrator 603-773-6116

1

2025 Clyde's Cupcakes Bid Proposal - Downtown Mobile Food Vending.pdf 6919K

Wed, Nov 13, 2024 at 3:44 PM

To: Pam McElroy <pmcelroy@exeternh.gov>

No issues here, Pam. Approved. [Quoted text hidden]

Stephan Poulin <spoulin@exeternh.gov>

Wed, Nov 13, 2024 at 6:14 PM

To: Pam McElroy <pmcelroy@exeternh.gov>

Cc: Russ Dean <rdean@exeternh.gov>, Melissa Roy <mroy@exeternh.gov>, Madison Bailey <Mbailey@exeternh.gov>, Justin Pizon <jpizon@exeternh.gov>, Jay Perkins <jperkins@exeternh.gov>, Doug Eastman <deastman@exeternh.gov>, Darren Winham <dwinham@exeternh.gov>

Pd approves

Chief Stephan R. Poulin, MS, CFI
Exeter Police Department
20 Court St
Exeter, NH 03833
Dispatch: 603-772-1212

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attachments is prohibited. If you receive this message in error, or are not the intended recipient, please immediately notify the sender by email and destroy all copies of the original message, including attachments.

On Wed, Nov 13, 2024 at 3:28 PM Pam McElroy celroy@exeternh.gov> wrote:

[Quoted text hidden]

Jay Perkins <jperkins@exeternh.gov>

Thu, Nov 14, 2024 at 7:57 AM

To: Pam McElroy <pmcelroy@exeternh.gov>

Cc: Russ Dean <rdean@exeternh.gov>, Melissa Roy <mroy@exeternh.gov>, Madison Bailey <Mbailey@exeternh.gov>, Justin Pizon <jpizon@exeternh.gov>, Stephan Poulin <spoulin@exeternh.gov>, Doug Eastman <deastman@exeternh.gov>, Darren Winham <dwinham@exeternh.gov>

DPW Approves.

Jay

On Wed, Nov 13, 2024 at 3:28 PM Pam McElroy celroy@exeternh.gov> wrote:
[Quoted text hidden]

Jay Perkins

Highway Superintendent Email: jperkins@exeternh.gov Phone: 603-773-6157 ext 163

Fax: 772-1355 Cell: 603-512-1974

Doug Eastman <deastman@exeternh.gov>

Thu, Nov 14, 2024 at 8:06 AM

To: Jay Perkins jperkins@exeternh.gov>

Cc: Pam McElroy <pmcelroy@exeternh.gov>, Russ Dean <rdean@exeternh.gov>, Melissa Roy <mroy@exeternh.gov>, Madison Bailey <Mbailey@exeternh.gov>, Justin Pizon <jpizon@exeternh.gov>, Stephan Poulin <spoulin@exeternh.gov>, Darren Winham <dwinham@exeternh.gov>

I vote yes.

[Quoted text hidden]

Madison Bailey <mbailey@exeternh.gov>

Thu, Nov 14, 2024 at 11:46 AM

To: Doug Eastman <deastman@exeternh.gov>

Cc: Jay Perkins jperkins@exeternh.gov>, Pam McElroy pmcelroy@exeternh.gov>, Russ Dean <rd>crdean@exeternh.gov>, Melissa Roy fpizon@exeternh.gov>, Stephan Poulin spoulin@exeternh.gov>, Darren Winham dwinham@exeternh.gov>

Health Approves. Thank you!

Madison Bailey Health Officer Exeter Health Department 20 Court St, Exeter NH 03833 (603) 770-0613 Email: mbailey@exeternh.gov



| 2025 Downtown Mobile Vending Bid Opening | |
|--|---------------------------------------|
| 11/12/24 by Exeter Select Board | |
| Vendor | Bid Amount |
| CLYDE'S CUR CAKES | 5,000 |
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2025 Downtown Exeter Mobile Food Vending Bid Proposal Application Form

The undersigned submits the following bid proposal for consideration of the 2025 Downtown Exeter Mobile Food Vending License Agreement. Upon final approval and acceptance the Vendor submitting the highest <u>qualified</u> bid proposal will be offered the opportunity to enter into a license agreement with the Town. Vendor shall specify bid amount in both words and figures. If there is a discrepancy between prices written in words and those written in figures, the prices written in words shall govern. Corrections should be crossed out and initialed.

Minimum bid proposal is \$2,400.00. Downtown Mobile Vending Space Bid in words: _ FIVE THOUSAND 5,000 Downtown Mobile Vending Space Bid in figures: ___ Company Name (if applicable): _C-4v2S CURCHKES Address: 27 Greenleuf Dr City/State/Zip: EXETER NH 03833 Telephone: 603.778.7700 Email Address: clycle bullene quant com By signing this bid proposal I understand and attest to the information provided, as well as the provision/attestation of the following requirements (initial next to each requirement): Mobile Vending Food Vehicle is self-propelled (carts and trailers are not permitted) The sale and/or service of alcohol is prohibited Propane usage is prohibited Mobile vending vehicles must be a maximum of 19 feet in length and 8 feet in width Cover letter (including heating/cooking/electricity sources; food/drink to be sold; proposed days/hours of operation) Materials attached (photos: promotional materials; copies of State licenses/permits) Submitted by: (please print) Signature:

The Pink Cupcake Truck! Emotions run high when young and old see the truck. They run to the truck to see the daily specials. What will Clyde have for us today? Cupcakes, cookies, brownies, cake pops and ice cream cookie sandwiches are just examples of what you can find each day. When you buy something from Clyde's Cupcake truck you're guaranteed that everything is baked daily from scratch, with the highest quality ingredients. You'll never be disappointed!

Clyde's Cupcake truck is looking forward going to downtown Exeter. Did you know that everything from Clyde's is made from scratch with the highest quality ingredients? He never uses mixes or pre made products. Clyde's baked goods not only taste the absolute best but also are fun to see, it's almost a shame to eat. If you see the pink truck, don't miss the chance to stop by and pick up treat for yourself and take home a box for your friends and family.

Vending: Desserts

Size of Dessert Truck: 144" x72"

Cummins Generator -Battery Pack

All desserts are made in our commercial Kitchen

Will Vend: Thu – Sun 11am – 8pm

Menu

Recap:

Cupcakes

Cake Pops

Brownies

Cheesecake in mason jar

Soda Float

Ice cream sandwich



State of New Hampshire Department of Revenue Administration

109 Pleasant Street PO Box 3718 Concord, NH 03302-3718 (603) 230-5000 www.revenue.nh.gov





CLYDE'S CUPCAKES **CLYDE'S CUPCAKES** 27 GREENLEAF DR EXETER NH 03833-4532

Date: Letter ID: M&R License:

June 27, 2023 L0000774057 063325

Account Type:

Meals and Rentals Tax

Meals and Rentals Tax Operator's License

EXPIRES 2025

LICENSE NO. 063325

CLYDE'S CUPCAKES LAST TIME RETAIL ROOM INC 27 GREENLEAF DR EXETER, NH 03833-4532

Jan Feb Mar Apr MayJun Jul Aug Sep Oct Nov Dec

NOTICE

This license must be posted in a conspicuous place and is NON-TRANSFERABLE. Advertisements for short-term rentals must include the license number of the operator in the body of the ad. THE CLOSING OF THE BUSINESS VOIDS THIS LICENSE.

As agents for the State, operators are required by law to collect and remit all Meals and Rentals Taxes due to the State on a monthly basis. Failure to file accurate returns and remit taxes to the Department will result in civil penalties and may be prosecuted as a Class B Felony.

Misappropriation of collected Meals and Rentals Tax money is a Class A Felony, punishable by 7-1/2 to 15 years in prison, in addition to other applicable criminal and civil penalties. This license issued by authority of RSA 78-A:4 and will expire on June 30, 2025.

OPERATOR'S LICENSE

- Xirisey M. Stepp

Lindsey M. Stepp Commissioner



New Hampshire Department of Health and Human Services FOOD PROTECTION SECTION 29 Hazen Drive Concord, NH 03301-6503 603-271-4589

Food Service License

This certificate of license has been issued to

LAST TIME RETAIL ROOM INC

known as

CLYDE'S CUPCAKES

located at
27 GREENLEAF DR in EXETER in the state of NH
Under provisions of Chapter 143-A, New Hampshire revised statutes annotated.
This license will be in force to August 31, 2025

Establishment Type 16D3 Cook Unit

Seating 0

Facility ID FA0003233

Colleen Smith, Administrator
Food Protection Section
Bureau of Public Health Protection

LICENSE SHALL BE POSTED IN PUBLIC VIEW AT ALL TIMES-THIS LICENSE IS NON-TRANSFERABLE



TOWN OF EXETER FOOD SERVICE LICENSE

| Establishment Clyde's Cup cakes Mobile # 1 "Clydes3" |
|---|
| Address 27 Greenlas Dr |
| Owner/Licensee Clyde Bullen, Last time Retail Room Inc. |

The above-named Licensee is hereby authorized to operate the above named food service establishment as permitted by CHAPTER 1204: Exeter Health Ordinance.

The Licensee shall conform to all such rules and regulations as have been or may be issued by the Board of Health concerning the use of this License. This License may be revoked or suspended if the Licensee fails to conform to such rules and regulations. This License can not be sold or transferred. Notification of change of Licensee shall be made in writing to the Health Department.

| Number of Seats: | Class: F-1 |
|----------------------------------|----------------|
| License Number: 02-33 | |
| Effective Date: 4/30/24 | |
| Expiration Date: 4/30/25 | |
| Provisional Food Service License | March- |
| Date Issued: | 100000 |
| Expiration (90 days) | HEALTH OFFICER |

LICENSE TO BE POSTED IN PROMINENT PLACE.

NY ARAN' ARAN'

Clyde's Mobile 2 104 Epping Rd Exeter, NH 3833 Permit Holder: Same

M.Bailey

Inspection Number 5BC62 Date 4/15/24

Time In/Out 1:19 PM 1:20 PM

Follow Up Required: Y

Follow Up Date:

Inspection Type Routine Inspector M.Bailey

Permit Number

PIC (See Notes) - Expires

Certificate #:

Risk

Variance

Client Type

| Foodborne Illr | iess Risk Factors | and Public Health Interventions | |
|---|--|---|-----------------|
| IN = in compliance OUT= out of compliance N/O = not ob | | | |
| Supervision | IN OUT NA NO COS | Protection from Contamination (Cont'd) | IN OUT NA NO CO |
| PIC present, demonstrates knowledge, and performs duties Oat/fed Food Performs | 4 | 15. Food separated and protected 16. Food-contact surfaces; cleaned & sanitized | Y |
| 2. Certified Food Protection Manager | V | 17. Proper disposition of returned, previously served, | V |
| Employee Health 3. Management, food employee and conditional employee | IN OUT NA NO COS | 17. Proper disposition of returned, previously served, | ✓ |
| knowledge, responsibilities and reporting | ✓ | Time/Temperature Control for Safety | IN OUT NA NO CO |
| Proper use of restriction and exclusion | ✓ | 18. Proper cooking time & temperatures | ✓ |
| 5. Procedures for responding to vomiting and diarrheal events | ✓ | 19. Proper reheating procedures for hot holding | ✓ |
| Good Hygienic Practices | IN OUT NA NO COS | 20. Proper cooling time and temperature | ✓ |
| 6. Proper eating, tasting, drinking, or tobacco use | ✓ | 21. Proper hot holding temperatures | 1 |
| 7. No discharge from eyes, nose, and mouth | 4 | 22. Proper cold holding temperatures | 1 |
| Preventing Contamination by Hands | IN OUT NA NO COS | 23. Proper date marking and disposition | 1 |
| Hands clean & properly washed | ✓ | 24. Time as a Public Health Control; procedures & records | |
| No bare hand contact with RTE food or a pre-approved | ✓ | Consumer Advisory | IN OUT NA NO CO |
| 10. Adequate handwashing sinks supplied and accessible | ✓ | 25. Consumer advisory provided for raw/undercooked food | ✓ |
| Approved Source | IN OUT NA NO COS | Highly Susceptible Populations | IN OUT NA NO CO |
| 11. Food obtained from approved source | ✓ | 26. Pasteurized foods used; prohibited foods not offered | V |
| 12. Food received at proper temperature | 1 | Food/Color Additives and Toxic Substances | IN OUT NA NO CO |
| 13. Food in good condition, safe & unadulterated | 1 | 27. Food additives: approved & properly used | V |
| 14. Required records available: shellstock tags, parasite | 7 | 28. Toxic substances properly identified, stored & used | 1 |
| | الحالجالية ليبالكا | Conformance with Approved Procedures | IN OUT NA NO CO |
| Repeat Violations Highlighted in Yellow | | 29. Compliance with variance/specialized process/HACCP | 1 |
| | Good Reta | il Practices | |
| Safe Food and Water | IN OUT NA NO COS | Proper Use of Utensils | IN OUT NA NO CO |
| 30. Pasteurized eggs used where required | ✓ | 43. In-use utensils: properly stored | |
| 31. Water & ice from approved source | | 44. Utensils, equip. & linens: property stored, dried & handled | |
| 32. Variance obtained for specialized processing methods | 1 | 45. Single-use/single-service articles: properly stored & used | |
| Food Temperature Control | IN OUT NA NO COS | 46. Gloves used properly | |
| 33. Proper cooling methods used; adequate equip. for temp. | V | Utensils, Equipment and Vending | IN OUT NA NO CO |
| | | 47. All contact surfaces cleanable, properly designed, | |
| 34. Plant food properly cooked for hot holding | | 48. Warewashing facilities: installed, maintained & used; test | |
| 35. Approved thawing methods used | | | |
| 36. Thermometers provided & accurate | | 49. Non-food contact surfaces clean | |
| Food Identification | IN OUT NA NO COS | Physical Facilities 50. Hot & cold water available; adequate pressure | IN OUT NA NO CO |
| 37. Food properly labeled; original container | | 51. Plumbing installed; proper backflow devices | |
| | IN OUT NA NO COS | | |
| Prevention of Food Contamination | | 1 52. Sewage & waste water properly disposed | |
| Prevention of Food Contamination 38. Insects, rodents & animals not present | IN OUT HA NO COS | 3 3 3 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 | |
| 38. Insects, rodents & animals not present | IN COT NA NO COS | 53. Toilet facilities: properly constructed, supplied, & cleaned | |
| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display | | 3 3 3 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 | |
| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness | IN GOT NA NO GOO | 53. Toilet facilities: properly constructed, supplied, & cleaned | |
| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored | | 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained | |
| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness | | 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean | |
| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables Official Order for Correction: Based on an inspection today, the ite Code. This report, when signed below by a Board of Health members. | ems marked "OUT" indic per or its agent constitut it and cessation of food | 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use 60. Chapter He-P 2300 Sanitary Production & Distribution of sated violations of Chapter He-P 2300 and applicable sections of the 201 es an order of the Board of Health. Failure to correct violations cited in the establishment operations. If you are subject to a notice of suspension, no | nis report may |

FOOD SAFETY INSPECTION REPORT

Page Number

2

Clyde's Mobile 2 104 Epping Rd Exeter, NH 3833

Inspection Number 5BC62 Date 4/15/24

Time In/Out 1:19 PM 1:20 PM Inspector M.Bailey

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Temperatures

Area

Equipment

Product

Notes

Temps

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

No violations noted.



TOWN OF EXETER FOOD SERVICE LICENSE

| Establishment Do You Know the Catering Man | |
|--|--|
| Address 2) Greenleaf Dr | |
| Owner/Licensee Clyde Bullen | |

The above-named Licensee is hereby authorized to operate the above named food service establishment as permitted by CHAPTER 1204: Exeter Health Ordinance.

The Licensee shall conform to all such rules and regulations as have been or may be issued by the Board of Health concerning the use of this License. This License may be revoked or suspended if the Licensee fails to conform to such rules and regulations. This License can not be sold or transferred. Notification of change of Licensee shall be made in writing to the Health Department.

| Number of Seats: | Class: 6-2 |
|----------------------------------|----------------|
| License Number: 01-88 | |
| Effective Date: 413024 | |
| Expiration Date: 4\30\25 | |
| Provisional Food Service License | |
| Date Issued: | |
| Expiration (90 days) | HEALTH OFFICER |

LICENSE TO BE POSTED IN PROMINENT PLACE.

M.Bailey

FOOD ESTABLISHMENT INSPECTION REPORT

Follow Up Required: Y

Follow Up Date:

Do You Know the Catering Man 27 Greenleaf Dr Exeter, NH 3833 Inspection Number F0813 Date Time In/Out 4/15/24 1:15 PM 1:18 PM Inspection Type

Inspector M.Bailey

Permit Number

Risk Variance

Client Type

| Required Form of templaces A process of the company | Permit Holder: Same | 1-88 | | |
|--|--|--|--|--|
| Proper color from Contamination (Contd) N. OUT NA. NO. COS | Foodborne Illr | ness Risk Factors | and Public Health Interventions | |
| Proper color from Contamination (Contd) N. OUT NA. NO. COS | IN = in compliance OUT= out of compliance N/O = not ob | served N/A = not applicable | COS = corrected on-site during inspection Repeat Violations Highlighted in Yello | ow |
| 16. Food-contact starfaces, cleaned & sanitated | | | | |
| Smogenement, food employee accounts of all employee knowledge, responsibilities and reporting knowledge, responsibilities and reporting control for selection and exclusion 18, Proper use of restriction and exclusion 18, Proper cooling time a temperature 20, Proper cooling time and temperature 20, Proper dead time and temperature 20, Proper cooling time and temperature 20, Proper dead time and temperature 20, Proper dead time and temperature 20, Proper dead tem | PIC present, demonstrates knowledge, and performs duties | 1 | 15. Food separated and protected | ✓ |
| 3. Management, fod employee and conditional employee knowledge, responsibilities and reports with the control for Safety in Out NA No Cost Proper use of restriction and sexulusion 4. Proper use of restriction and sexulusion 5. Procedures for responsing to ventiling and disruhsel events 4. Proper cooling time 8 temperatures 5. Proper destriction and sexulusion 5. Proper cealing, testing, drinking, or tobacco use 5. Proper cealing, testing, drinking, or tobacco use 5. No discharge from eyes, nose, and mouth 5. No Cost No Cost Proper cealing, testing, drinking, or tobacco use 5. Proper cealing, testing, drinking, or tobacco use 5. Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, or tobacco use 5. No Cost Proper cealing, testing, drinking, drink | 2. Certified Food Protection Manager | 1 | 16. Food-contact surfaces; cleaned & sanitized | 1 |
| 3. Management, food employee and conditional employee with convoledge, responsibilities and reports with a food employee and conditional employee. 4. Proper use of restriction and exclusion Cood Hygienic Practices N. OUT NA NO.COS 18. Proper recoling time & temperatures 19. Proper receivable from the finding 4. Proper the setting in the setting of the finding 4. Proper the setting in the setting of the finding 5. Proper cooling time & temperature 7. No discharge from eyes, nose, and mouth 7. No discharge from eyes, nose, and mouth 7. No discharge from eyes, nose, and mouth 8. Hands clean & property washed 9. No base hand contact with RTE food or a pre-approved 10. Adequate handwashing sinks supplied and accessable 10. Adequate handwashing sinks supplied and accessable 11. Food obtained from approved source 12. Food removed source 12. Food end obtained from approved source 13. Food in good condition, safe & unabulitorated 14. Required records available: shellstock tags, parasite 14. Required records available: shellstock tags, parasite 15. Food of long condition, safe & unabulitorated 16. Ood Retail Practices 17. Food additives approved & property used 18. Food in good condition, safe & unabulitorated 19. Proper cooling time and temperature 29. Proper cool holding temperatures 20. Proper cooling time and temperature 21. Food end of the least Coord or pre-group of the long of the long disposition 22. Food additives and offered 23. Food additives and offered 24. Time as a Public Health Coord pre-group standard proper temperature 29. Food additives and offered 20. Proper cooling time and temperature 20. Food cool desired properature dispositions in Curt NA NO.COS 20. Pasteurized oppositions in Curt NA NO.COS 20. Pasteurized oppositions properly standard accessible 20. Tropic properly standard for specialized processing methods 20. Confirmance with Approved Procedures 21. Food offered additives and offered 22. Compliance with variance-specialized processing methods 23. Parti | Employee Health | IN OUT NA NO COS | 17. Proper disposition of returned, previously served, | |
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| 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 63. Toilet facilities: properly disposed; facilities maintained 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use 60. Chapter He-P 2300 Sanitary Production & Distribution of 60. Chapter He-P 2300 and applicable sections of the 2017 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to Chapter He-P 2300 you may request a hearing before the board of health in accordance with Chapter He-P 2300. Priority Pf Core Repeat Risk Factor Good Retail | 37. Food properly labeled; original container | | 51. Plumbing installed; proper backflow devices | |
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| 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 60. Chapter He-P 2300 Sanitary Production & Distribution of Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of Chapter He-P 2300 and applicable sections of the 2017 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to Chapter He-P 2300 you may request a hearing before the board of health in accordance with Chapter He-P 2300. Priority Pf Core Repeat Risk Factor Good Retail | 38. Insects, rodents & animals not present | | | |
| 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use 60. Chapter He-P 2300 Sanitary Production & Distribution of Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of Chapter He-P 2300 and applicable sections of the 2017 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to Chapter He-P 2300 you may request a hearing before the board of health in accordance with Chapter He-P 2300. Priority Pf Core Repeat Risk Factor Good Retail | 39. Contamination prevented in prep, storage & display | - A A | Faires and 20 months and 20 mo | |
| 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 56. Adequate ventilation & lighting; designated areas use 60. Chapter He-P 2300 Sanitary Production & Distribution of Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of Chapter He-P 2300 and applicable sections of the 2017 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to Chapter He-P 2300 you may request a hearing before the board of health in accordance with Chapter He-P 2300. Priority Pf Core Repeat Risk Factor Good Retail | 40. Personal cleanliness | | | |
| 42. Washing fruits & vegetables 56. Adequate ventilation & lighting; designated areas use | | | | |
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| | Code. This report, when signed below by a Board of Health member result in suspension or revocation of the food establishment perm | per or its agent constitute it and cessation of food | es an order of the Board of Health. Failure to correct violations cited in the establishment operations. If you are subject to a notice of suspension, re- | his report may |
| | Map M1 | 11/ | | tor Good Retail |

FOOD SAFETY INSPECTION REPORT

Page Number

2

Do You Know the Catering Man 27 Greenleaf Dr Exeter, NH 3833

Inspection Number F0813

Date 4/15/24

Time In/Out 1:15 PM 1:18 PM

Inspector M.Bailey

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

Notes

88

Notes - Establishment -

N

- General Notes.

Temperatures

| Area | Equipment | Product | Notes | Temps |
|---------------|-----------|-------------------|-------|---------|
| Establishment | Misc. | Reach in cooler | | 37 °F |
| Establishment | Misc. | Reach in cooler 2 | | 37.5 °F |

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

PIC Clyde

Air gap installed. General cleanliness is good.



State Of New Hampshire

DIVISION OF MOTOR VEHICLES





| 800-295-5276 or DMV at 227-4120 | | |
|---------------------------------|--|--|
| OVERALL DECLIET, BASSED | | |
| OVERALL RESULT: PASSED | | |
| SAFETY RESULT: PASSED | | |
| EMISSIONS RESULT: PASSED | | |
| | | |
| | | |
| | | |

| VEHICLE INSPECTE | V | EH | ICLE | E IN | SP | EC | TEC |
|------------------|---|----|------|------|----|----|-----|
|------------------|---|----|------|------|----|----|-----|

VIN: 3C6TRVDG0KE525519 MODEL YR: 2019 **ODOMETER: 36,000** MODEL: PROMASTER MAKE: DODGE FUEL: Gas & Non-Diesel GVW: Medium Duty (8501 - 10,000 Lbs.)

> Important safety recall information is available for your vehicle: Please visit www.nhinspect.com or see the printout attached to this VIR.

VISUAL EMISSIONS INSPECTION RESULTS

NO REJECTED OR CORRECTED VISUAL EMISSION ITEMS FOR THIS VEHICLE

SAFETY INSPECTION RESULTS -- PASSENGER VEHICLE

NO REJECTED OR CORRECTED SAFETY ITEMS FOR THIS VEHICLE



I FGAL ADDRESS 27 GREENLEAF DR EXETER NH 03833

State of New Hampshire Registration certificate not valid for title purposes. All resident taxes for which I am liable have been paid

REGISTRATION CERTIFICATE 0822A0270095

06/30/2025

gvw 8900 TYPE IPASS CD 5 VSN 0594140 PLATE CLYDES3 CLR WHI BDY STL VAN MODEL 2500PRO MAKE DODG

VIN 3C6TRVDG0KE525519 YEAR 2019 FG AXLES 2 LP NEW 35800

PP TYPE DOB/ID LAST NAME SUFFIX FIRST NAME

NHB10156701 LAST TIME RETAIL ROOM INC

27 GREENLEAF DR

EXETER NH/03833

RENEW REGISTRATION

21MAY2024 5004.0002 0822 9473 1 \$125.44

LAST TIME RETAIL ROOM INC

N.H.S.D. - M.V OFFICIAL DIRECTOR VALIDATION # 2546

NOT VALID WITHOUT DIRECTOR'S SEAL

ATTENTION:

PSA 266-1 IV provides that newly registered vehicles and vehicles of which the ownership has been transferred must be inspected within 10 consecutive days of the registration date stamped on the registration certificate. If a new vehicle is purchased at retail from a licensed dealer the vehicle must be inspected no later than 20 days after the date of transfer.

RDMV 344 (REV 08/18)

RETAIN FOR TAX PURPOSES STATE FEES

REGISTRATION STATE PARK PLATE

\$0.00 TITLE \$125.44 TOTAL FEES

MUNICIPAL FEES

MOS/MILLS 2 6 MOS/MILLS 10 3 PERMIT FEE \$126.00 \$3.00 \$2.00 \$0.00 \$0.00 AGENT CLERK LOCAL TITLE TRANSFER TRANSFER CREDIT \$4.00 TRANSPORTATION

\$135.00 TOTAL FEES

GRAND TOTAL FEES

\$ 260.44

MUNICIPAL COMMENT: Receipt: 405871;

Pursuant to RSA 261:55, the Director must be notified in writing within 30 days when moving from the address printed on the registration certificate.

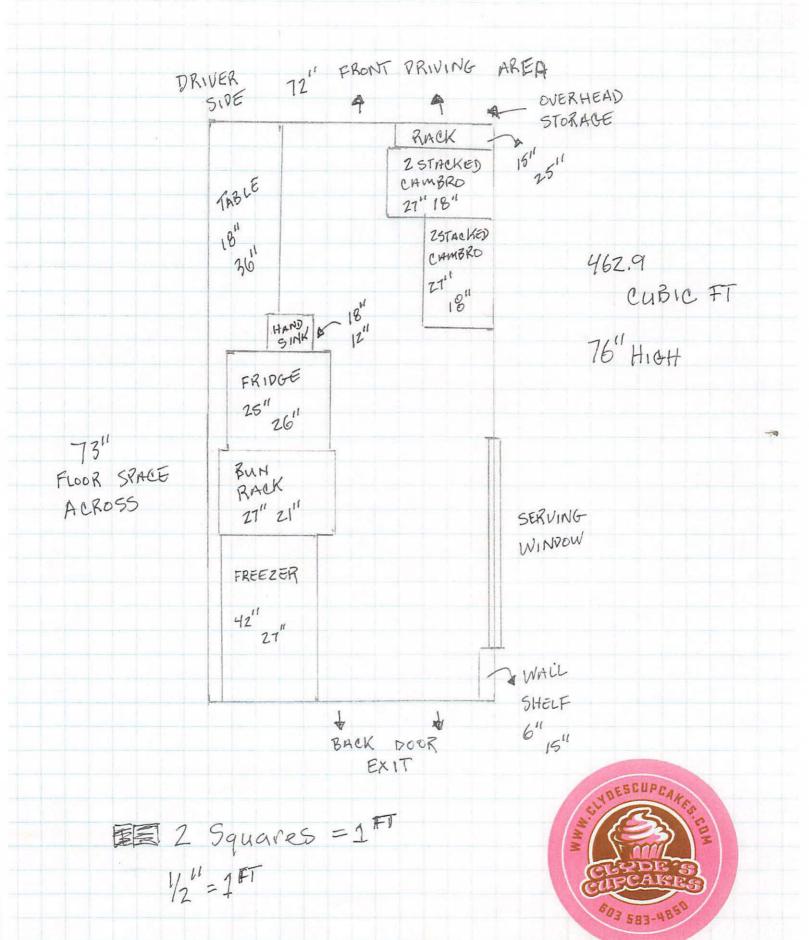
MECHANIC NOTES AND MEASUREMENTS

NO NOTES

I do hereby certify that all information I have provided the department is accurate and complete. This report is signed under penalty of unsworn falsification persuant to RSA 641:3.

MECHANIC SIGNATURE

*** KEEP THIS COPY IN YOUR VEHICLE ***



@clydescupcakes

WE DO MORE THAN CUPCAKES

CHAIR CONTRACTOR OF THE PARTY O

Youtube video about Clyde's



WHO IS CLYDE?

Clyde learned to cook at an early age, with his father owning a restaurant in New Jersey. He went to school and became a French-trained pastry chef.

02

03

04

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07

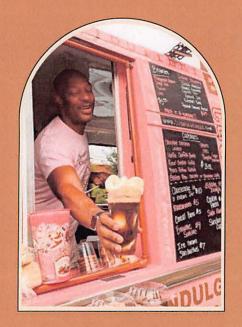
08

09

10

11

Clyde's Cupcakes is a gourmet scratch bakery operating in Exeter, New Hampshire for over a decade.



The pink trucks

In 2014 Clyde opened his 1st food truck, in 2016 his 2nd food truck and in 2020 his 3rd truck.

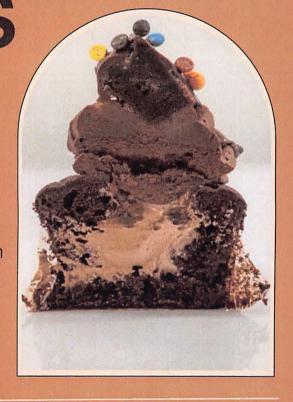
Clyde's Cupcakes

CUPCAKES

Baked from scratch

Made with love

Cupcakes have always been our first love. Think mouthwateringly moist cake, intermingling with unforgettable frostings fillings and toppings.



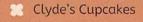
Clyde's Cupcakes

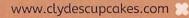
BROWNIES

Ooey gooey goodness

Brownies are a world of their own.
From the classic temptation
to variations including caramel pecan,
Reese's chocolate and peanut butter,
strawberries 'n' cream, cookie monsta'
and raspberry white chocolate. It's time
to give in to indulgence.



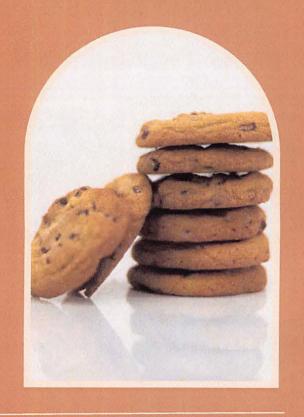




COOKIES

A simple taste of sweetness

Sample a little taste of childhood.
Choose from our classic drop cookies,
coconut macaroons and sugar
cookies to make a memorable event.
We can even personalize and
decorate your selection to provide
sweet souvenirs for your event.



Clyde's Cupcakes

ICE CREAM

We all scream for ice cream

We know everyone loves Clyde's Cupcakes baked goods, as well as ice cream. So it only made sense we paired the two together! Ice cream brownie sundae, hand crafted ice cream cookie sandwiches and cupcakes topped with ice cream.





Clyde's Cupcakes

CHESECAKE IN A MASON JAB

& you can keep the jar

Created by Clyde himself! Cheesecake baked into a mason jar. Available in every flavor you can imagine: strawberry, cherry, lemon, oreo, salted caramel, raspberry, smores, brownie bites, etc. Which will you choose?



Clyde's Cupcakes

WHERE DOES THE TRUCK TRAVEL?

New Hampshire

Massachusetts

Maine

01

02

03

04

05

06

07

80

09

10

11

12

Connecticut

Rhode Island

New Jersey/ New York

Clyde's Cupcakes

CAN I BOOK THE TRUCK?

Our 3 pink trucks

 Throwing a company event?
Want Breakfast? We have it!
Having a party?
Celebration of any kind?
Festivals, Concerts, Sporting Events?
No event is too big!



Clyde's Cupcakes

CAN I HAVE CLYDE'S WITHOUT THE TRUCK?

we also do catering!

We do all the dessert design, baking, transport, display setup, tear down & cleanup. You get all the "Oohs" and "Ahhs" and sugary-satisfied guest smiles.

Let Clyde's Cupcakes sweeten up your dessert menu – and your event planning process.

Clyde's Cupcakes

FOLLOW OUR SOCIALS





www.clyde



Clyde's Cupcakes

PAIR US WITH OUR FRIENDS...

Looking to add a catered meal to your event? We highly recommend our friends at Up in Your Grill food truck. Invite Up in Your Grill to your event and treat your guest to the award-winning Food Truck Experience! Specializing in corporate catering and private events Up in Your Grill offers several menus to choose from such as BBQ, Tacos, Mac & Cheese, and more! For menu and package information contact them by email: info@upinyourgrill.com or phone 603-493-3191.



Clyde's Cupcakes

REQUEST FOR PROPOSALS Town of Exeter 2025 Downtown Exeter Mobile Food Vending

The Town of Exeter requests written bid proposals for the opportunity to enter into a license agreement with the Town of Exeter for vending food from a mobile food vending vehicle in the downtown area of Exeter. The Town of Exeter has identified one (1) municipal parking location within the downtown from which it will permit vending food from a mobile vending food vehicle. Vendors submitting qualified bid proposals will be forwarded for Department review and approval, then submitted to the Select Board for final approval and acceptance. Upon Select Board approval and acceptance, Vendor has 10 days to return signed license agreement to the Town Manager's Office; failure to do so may result in the Town proceeding to the next highest qualified bid proposal.

Bid proposals begin at \$2,400.00 annually.

The Town of Exeter is equal opportunity/affirmative action. All qualified proposals will receive consideration without regard to race, color, religion, creed, age, sex, or national origin.

Award of Agreement is contingent on completion of Downtown Mobile Food Vending License Agreement Application, State of New Hampshire and Town of Exeter Health Regulations, Town of Exeter Ordinance 802, receipt of Certificate of Insurance and payment of accepted bid within 10 days of approval.

The Town of Exeter reserves the right to reject any or all bid proposals, to waive technical or legal deficiencies, and to accept any proposal that it may deem to be in the best interest of the Town.

Please submit clearly marked, <u>sealed</u> proposals, no later than Friday, November 8, 2024, to:

Town of Exeter – 2025 Mobile Food Vending RFP
Town Manager's Office
10 Front Street
Exeter, NH 03833
(603)773-6102

Town of Exeter Exeter, New Hampshire 2025 Downtown Mobile Food Vending

Bid Specifications

<u>Introduction</u>

Pursuant to Ordinance 802.9 relative to Mobile Vending from municipal parking spaces:

- Mobile food vending from <u>downtown</u> parking space shall be permitted only from one (1) space approved by the Exeter Select Board;
- Mobile food vending from this space shall be permitted on a yearly basis from January 1st through December 31st per calendar year;
- The mobile food vending location shall be awarded to the highest qualified bidder;
- There shall be a minimum bid price for use of the mobile food vending space.

The vendor submitting the highest qualified bid for the downtown mobile food vending space will have the opportunity to enter into a license agreement to vend food from the downtown municipal parking space. The license will provide for vendor's exclusive use of the mobile food vending space for that period of the calendar year. The agreement will be in accordance with Exeter Ordinance 802. Vendors should review Ordinance 802 carefully.

This bid applies only to mobile vending vehicles (not carts or trailers) and one (1) designated downtown municipal parking space.

Vendor submittal requirement:

- Fully completed bid proposal application
- Dimensions (maximum width:8 feet; maximum length: 19 feet
- Photos of mobile food vending vehicle
- Type of food/drink (alcohol is not permitted) vendor will sell
- Details regarding heating/cooking/electricity source(s) used by the mobile food vending vehicle (Propane is strictly prohibited from the downtown mobile food vending location)
- Days/hours vendor anticipates selling
- Copies of licenses/permits issued by the State of New Hampshire

Disqualification: Vendor will be disqualified if:

- Vendor has a history of non-compliance with local and/or state regulations, ordinances and/or laws;
- Vendor's proposed mobile food vending vehicle, proposed method of servicing customers, or proposed food/drink (alcohol is not permitted) for sale raise health or safety concerns that cannot be reconciled through the agreement terms. Vending must be able to occur in a manner which does not create risk or damage to customers, vehicular traffic, the vendor, general public, or Town property;
- Propane usage is prohibited in the Downtown Mobile Food Vending location.
- Selling and/or serving alcohol is prohibited in the Downtown Mobile Food Vending location.
- If Vendor has, within the last year, had a health inspection that yielded more than 2 critical item violations per inspection, or any repeat critical item violation(s), a total inspection score of less than 80, or if the Commissary names on the Commissary Agreement did not maintain an inspection score of 80 or greater;
- Vendor has a history of harassing, intimidating or threatening others;
- Bid proposal is on a form other than the Town of Exeter furnished form;
- Unauthorized additions, conditions or irregularities which may make the bid proposal incomplete, indefinite or ambiguous as to its meaning;
- More than one proposal is submitted for the same work from an individual, firm or corporation under the same or different name or there is evidence of collusion among bidders;
- Vendor fails to submit all required information; or
- Disgualification is in the best interest of the Town of Exeter.

By submitting a bid proposal, the Vendor authorizes the Town to undertake such investigation as may be necessary to verify the Vendor's qualifications (per RSA 31:102-b). The Vendor may be requested to execute a release in favor of third parties who have information relative to the Vendor's qualifications. Refusal to execute a release may result in disqualification.

Delivery of Bid Proposals

When sent by mail, the sealed proposal shall be addressed as follows: 2025 Downtown Exeter Mobile Food Vending RFP, Town Manager, Town of Exeter, 10 Front Street, Exeter, NH 03833. All proposals shall be filed prior to the time and at the place specified in the invitation for bid proposals. Proposals received after the deadline will not be opened or considered. Faxed or emailed proposals are not acceptable.

Bid Proposal Opening and Permit Approval

Bid proposals will be opened by the Select Board at their next scheduled meeting following the proposal due date. The Select Board will return the bids to the Town Managers Office for review and approval by the Exeter Health Department, Fire Department, Police Department, Public Works Highway Department, and Code Enforcement Officer. Upon approval by Town Departments, the Town Manager will forward the highest qualified bid to the Select Board through the Permits and Approvals portion of the Select Board meeting for the award of a Downtown Mobile Food Vending License Agreement.

Withdrawal of Bid Proposals

A proposal may be withdrawn prior to execution of license agreement.

Reservation of Rights

The Town of Exeter reserves the right to reject any or all bids to waive technical or legal deficiencies, and to accept any proposal that it may deem to be in the best interest of the Town.

Ordinance to Regulate Vendors, Hawkers, Peddlers, Solicitors, and other Itinerant Vendors, and Door-to-Door Solicitations and Canvassing, and Mobile Vending

802.1 Requirement

No person, partnership, corporation, or other entity, whether maintaining permanent location in the Town of Exeter or not, may sell, barter, purchase, or otherwise carry on commerce in goods or services within the Town of Exeter, or attempt to do so, through door-to-door solicitations, or on the streets, sidewalks, or other property of the Town without first applying for and receiving a permit to do so from the Town of Exeter.

802.2 Exemptions

No permit is required under this ordinance for the following:

- a. The solicitation of signatures for political purposes.
- b. Any public event sponsored by a non-profit organization, provided that any concessions or sales must be directly connected to the event and must be included in the public assemblage permit approved for the event under Town Ordinance 807. A list of vendors must be provided to the Town Office before the event.
- c. Any event taking place in Town recreation areas and is part of a Townsponsored event or has the express written permission of the Select Board or designee.
- d. Any event taking place on land owned or controlled by the public school system and has the express written permission of the School Board or Principal of the school in question.

802.3 Procedure for Obtaining Permit

Persons or entities subject to this Ordinance shall apply during normal business hours (8:00AM-4:30PM at the Town Office) to the Office of the Select Board or designee for a permit, utilizing the application form prescribed. If vending food, the applicant must first obtain all applicable licenses from the Exeter Health Department located at the Exeter Fire Department.

The application for the permit shall include, but is not limited to, the following information:

- a. the name of the person applying and the name of the entity, if different, for whom the application is made;
- b. the local address of the person applying, the permanent address of the person applying, and of the entity, if different, from the person making the application;
- c. the local and permanent telephone of said person and/or entity;
- d. the date of birth and social security number of all persons to be involved and taxpayer's identification number of the entity;
- e. vehicle information, including the license plate number, state of issue, and physical description of all vehicles involved:
- f. the nature of the goods or services involved;
- g. the method of solicitation to be used and copies of any proposed contracts, agreements, promotional materials, or other materials designed to be used in solicitation.
- h. the dates upon which solicitations, canvassing, or vending are to occur and the location and times on each of those dates.
- i. the names of Town parking lots, commons, or parks at which vending is proposed to occur.
- j. information required to be supplied under NH RSA 321:19 as to the advertising, representing or holding forth of any sale as an insurance, bankrupt, insolvent, assignee's, trustee's, testator's, executor's, administrator's, receiver's, wholesale, manufacturer's or closing-out sale, or as a sale of goods damaged by fire, smoke, water or otherwise, or in any similar form, the following information is required to be supplied under NH RSA 321:19- all the facts relating thereto, the reason for and the character of such sale, including a statement of the names of the persons from whom the goods were obtained, the date of their delivery to the applicant, the place from which they were last taken and all the details necessary to locate and identify them.
- k. a non-refundable Vendors, Hawkers, Peddlers, Solicitors, and other Itinerant Vendors and Door-to-Door Solicitations and Canvassing Permit Fee of twenty-five (\$25) dollars per day, one hundred (\$100) dollars per week, or two hundred fifty (\$250) dollars per year or any part thereof, payable at the time of application;

OR

I. a non-refundable Mobile Vendor Town House Common Permit Fee of \$1,200.00 per calendar year (or prorated monthly), payable at the time of application.

OR

m. a non-refundable Mobile Vending outside of WC & C1 Downtown Districts Permit Fee of twenty-five (\$25) dollars per day, one hundred (\$100) dollars per week, or two hundred fifty (\$250) per year or any part thereof, payable at the time of application.

802.4 Official Action on the Permit

- A. Before granting any permit under this chapter, the Select Board of the Town of Exeter, or designee shall:
 - 1. determine whether the applicant has submitted a complete and accurate application;
 - 2. determine whether the applicant has met all requirements and purposes of this chapter;
 - 3. forward application and information to the required Town Departments for review.
- B. After the application for a permit has been reviewed by the Select Board or designee and the required Town Departments, the permit will be approved or disapproved. The decision to approve or disapprove will be based on the findings of the Select Board or designee. A decision shall be made no later than five (5) working days after receipt of application. If the permit is denied, the Select Board or designee shall provide reasons for the denial to the applicant.
- C. Reasons for denial may include but are not limited to any one of the following:
 - 1. conviction of any offense which would warrant such denial;
 - 2. evidence that the permitee has accepted or solicited money, otherwise than through a bonafide sale or barter of goods, wares, or merchandise, or has in any manner solicited same from the public;
 - 3. evidence of any falsification of information on the application;
 - 4. evidence that the permitee is insane, a sexual psychopath, is or has been guilty of assault upon others or whose conduct has been otherwise disorderly and is of such violent or offensive demeanor that to grant such permit would constitute a threat to the peace or safety of the public;

- 5. the permitee is at large pending appeal from a conviction for a violation of the law involving extreme moral turpitude; or
- 6. failure to supply the information required under NH RSA 321:19
- 7. any negative past experience with the organization's or individual's conducting of activities either in the Town of Exeter or elsewhere, that would require a permit under this ordinance.

802.5 Revocation of Permit

- A. Upon receipt of any complaint concerning nuisance, hazard, annoyance, or disorderly conduct concerning any section of this Chapter, any or all solicitors may be asked to stop solicitation.
- B. The Town of Exeter may amend or revoke a permit if any of the following occur:
 - 1. The existence of any of the reasons for denial listed above in 802.4C.
 - 2. Failure to supply the identification required under 802.8 below.
 - The occurrence of any prohibited conduct as set forth below under 802.9

802.6 Appeal Process

A person may appeal to the Select Board from the denial, revocation or amendment of a permit by filing a written notice within five (5) working days of denial, revocation or amendment of the permit. The Select Board may affirm or reverse the decision, or attach such additional conditions to the permit as will, in their best judgment, protect the health and safety of the public and the persons required to apply for the permit.

802.7 Notification of Police

Upon the issuance of a permit to any person, firm, corporation, or other entity, the Select Board or designee shall notify the Police Department of the same.

802.8 Identification Required

Any person, firm, corporation, or other entity granted such a permit shall upon demand show suitable identification to any person demanding same and shall at each solicitation or inquiry identify the entity benefiting from the funds received.

802.9 Prohibited Conduct Under a Permit

- A. No door-to-door solicitation or canvassing regulated under this chapter is to occur before 9 AM or after 9PM on any given date.
- B. Sidewalk Vendors: A vendor selling on the sidewalk shall not:
 - 1. Vend at any location where the unobstructed sidewalk area after deducting the area occupied by the stand is less than three (3) feet in width:
 - 2. Vend within thirty (30) feet of any driveway entrance to a police or fire station, or within ten (10) feet of any other driveway;
 - 3. Allow the stand or any other item relating to the operation of the vending business to lean against or hang from any building or other structure lawfully placed on public property, without the building or structure owner's written permission.

C. Motor Vehicle Vendors:

- Mobile vendors shall not conduct their mobile vending business in such a
 way as would restrict or interfere with the ingress or egress of the abutting
 property owner or tenant, create or become a public nuisance, increase
 traffic congestion or delay, or constitute a hazard to traffic, life or property,
 or an obstruction to adequate access to Fire, Police or Town/State
 vehicles;
- 2. A vendor selling from a mobile vending unit shall not stop, stand, or park their mobile vending unit upon any public location, public parking space or public street for the purpose of selling under any circumstances, except through the acquisition of a Mobile Vending Permit and/or by the parking ordinances of the Town unless specifically authorized to do so by the Select Board or designee;
- 3. Mobile vendor is responsible for removal of their own trash.
- 4. Mobile vending units approved signage and garbage receptacles must be removed daily.
- 5. Dumping of grease, oil or greywater is strictly prohibited.
- 6. Mobile Vending Permits must be applied for at least two (2) weeks prior to the approved start of business at the permitted location. Blackout dates may apply due to special event scheduling.

Additional Specifications Related to Town House Common Mobile Vending

- 7. Unless otherwise approved by the Select Board or designee, mobile vending will be limited to six (6) designated spaces in the public parking lot abutting Town House Common. Parking on greenspace is prohibited;
- 8. Unless otherwise approved by the Select Board or designee, mobile vending in the Town House Common public parking lot will be allowed year-round January 1 through December 31 of the calendar year specified on the approved permit, Sunday through Tuesday from 7:00 AM to 9:00 PM, Wednesday from 7:00 AM to 4:00 PM, Thursday through Saturday from 7:00 AM to 9:00 PM.
- 9. Signage will identify designated spaces as reserved for mobile vendors, and will refer potential automobile parking patrons to a website page for access to the schedule of reserved mobile vending dates and times. Violators will be towed at the owner's expense.

802.10 Penalty

Any person, partnership, corporation, or other entity that conducts activities that require a permit under this chapter without a valid permit shall be guilty of a violation punishable by a fine or not more than \$200.00 for each violation.

805 Fireworks

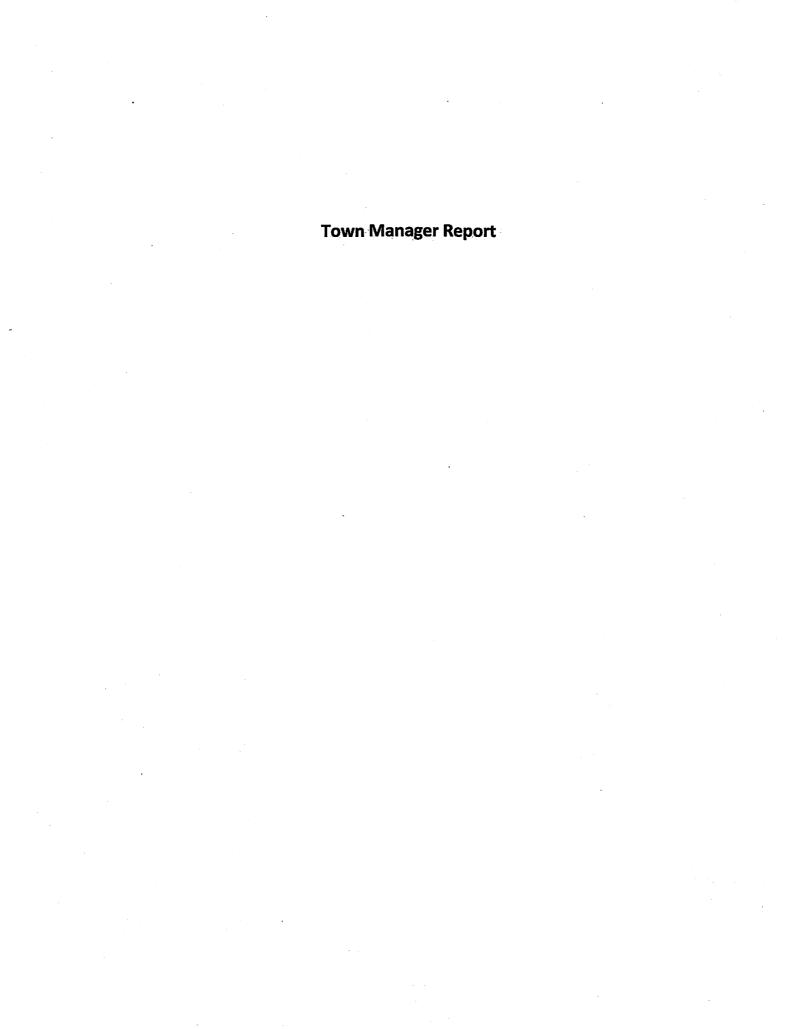
No person shall possess any fireworks as defined in 160.1 New Hampshire Revised Statutes Annotated unless said person is in the business of the sale of fireworks for pyrotechnic displays as licensed by the Federal and State Government, or holds a valid permit for display of fireworks as provided elsewhere in this section.

805.1 Permit for Pyrotechnic Displays:

A permit for "fireworks" displays shall be issued by the Board of Selectmen for special events in which a fireworks display is in the best interests of the general public. No permits shall be issued without the approval of the Chiefs of the Fire and Police Departments who will render a decision based on the competence of the operator, the protection factors and the availability of manpower and equipment.

806 Public Dances

No person, firm, corporation or organization shall conduct a public dance, carnival or circus in which the attendance may be greater than two hundred (200) people unless a police officer is on duty at such an event. When the attendance



Select Board Committee Reports

Correspondence

November 07, 2024

Christopher Zigmont, Chairman Sustainability Advisory Committee Town of Exeter

Exeter, NH 03833

RE: Support for Capital Improvement Program Items

Dear Members of the Town of Exeter Select Board,

We are writing to you today to offer this letter of unanimous, unqualified support of the Sustainability Advisory Committee for two items before you in the CIP packet for 2025. The first is the CIP request to fund a Public EV Charging Facility (page 8 in the CIP). We believe this is a critical step in the right direction in bringing Exeter forward environmentally and economically, providing an attractant for downtown visitors who come by EV. Additionally, this station will generate revenue, providing a lifelong offset in addition to a tax credit and potential grants on offer.

The second item we unanimously endorse is the purchase of a Styrofoam Recycling Unit (page 10 in the CIP). Like aluminum, expanded polystyrene (as found in electronics packaging, etc) is one of the post consumer recyclables that carries high value in the recycled materials marketplace. Unlike aluminum, there are precious few places that can recycle it. This unit will provide one of the few bright spots in solid waste management and, like the EV station, generate revenue, providing offsets into the future. Grant funding is available for a substantial offset as well.

Please accept this letter of support for these two CIP items.

Respectfully,
For and on behalf of the SAC

Christopher Zigmont

November 8, 2024

Dear Budget Recommendations Committee,

It has recently come to my attention that the Conservation Commission is looking to install a #6 styrofoam recycling unit in town. I was excited to hear this and would like to express my support for the project.

As much as I try to avoid it as a business owner, unfortunately many of the products we order come with styrofoam packaging. The amount of waste we alone at Cymbidium could defer with styrofoam recycling is substantial, and with a good awareness campaign I imagine many other businesses would also be excited to contribute theirs. It will save us on blue bags and find an alternate route for this material rather than a landfill. I even hear it may be revenue neutral or positive, so that is even more exciting.

Thank you for taking my thoughts into consideration. I truly hope we can get styrofoam recycling off the ground and running here in Exeter.

Sincerely,

Jessica Christoferson Owner, Cymbidium Floral Resident, Town of Exeter



Assistant Commissioner

State of New Hampshire Department of Revenue Administration

109 Pleasant Street
PO Box 487, Concord, NH 03302-0487
Telephone (603) 230-5000
www.revenue.nh.gov



DIVISION
Samuel T. Greene
Director

Adam A. Denoncour Assistant Director

November 15, 2024

Town of Exeter Select Board 10 Front St Exeter, NH 03833

Re: Exeter 2023 Cyclical Monitoring

Dear Municipal Assessing Officials,

As part of the Department's duty under RSA 21-J:11 II, I am forwarding the final results of the monitoring activity of the 2023 cyclical inspections for the Town of Exeter. Enclosed, please find the Monitoring Inspection Report. Please note, only property record cards with points and/or comments have been included.

The Monitoring Inspection Report was sent to the Municipal Resources Inc. for their review on October 18, 2024.

If you have any questions, please feel free to contact me at (603) 230-5961 or Allison.M.Auger@dra.nh.gov.

Sincerely,

Allison Auger, Real Estate Appraiser Municipal and Property Division

Enclosure: Monitoring Inspection Report

cc: File

Town Manager's Office

NOV 2 0 2024

Received



NH DEPARTMENT OF REVENUE ADMINISTRATION MUNICIPAL & PROPERTY DIVISION

MONITORING INSPECTION REPORT

Municipality: Exeter Year: 2023 Purpose: **Data Monitoring DRA Monitor:** 10/2/2024 A. Auger Date: Company P. Moreau / J. Blanchard / C. Lister(s): Gordon

| | | HELITA AND MINES | | | Hitchey V | | | | | |
|--|-------------|-------------------|----------------------|--|----------------|--|--|--|--|--|
| | | Map/Lo | ot Numl | pers of Sa | amples | | | | | |
| Data Items | Points | 65/174 | 64/91 | 85/34 | 24/14 | Comments: | | | | |
| Owner/Land Section | | 1 | 2 | 3 | 4 | 65/174 | | | | |
| Address | 1 | | | | | Observed no picture of property on PRC. | | | | |
| Land Factors (topo/driveway/road) | 1 Per | | | | | Observed 1.75 STY home, on PRC as 1.5 | | | | |
| View / Waterfront | 2 Per | | STELLE LES LE BUYERS | | | STY. | | | | |
| Parcel ID | 1 | | | | | | | | | |
| Lot Size | 1 | | | A STATE OF THE STA | () | | | | | |
| Land Use Code | 1 | | | | | | | | | |
| Neighborhood | 1 | | | | | | | | | |
| Sale History Section | | | | | | | | | | |
| Sale Date | 1 | | | | | 1 | | | | |
| Sale Price | 2 | | | | | | | | | |
| Sale Validity Code | 2 | | | | | 64/91 | | | | |
| Improvement Section | | | a de la contra | | | Observed 4 X 5 deck, not on PRC. | | | | |
| Visit History Documentation / Coding | 6 | | | 1 | | | | | | |
| Story Height | 2 | 2 | | | | | | | | |
| Style Type | 2 | | | | | | | | | |
| Foundation Type | 1 | | | | | | | | | |
| Incorrect Photo | 1 | 1 | | | | | | | | |
| Exterior Siding | 1 | | | | | | | | | |
| Roof Style / Cover | 1 Per | | | | | 1 | | | | |
| Interior Wall / Floor | 1 Per | | | | | | | | | |
| Heating / Cooling Type | 1 Per | | | | | | | | | |
| Bedrooms | 1 1 | | | | | 85/34 | | | | |
| Bathrooms | 2 | | | | | Observed pool as 512 sf, on PRC as 450 sf | | | | |
| Grade | 2 | | | | | *Observed no 10 X 13 front deck or 10 X 10 | | | | |
| Year Built | 1 | | | | | rear deck. Both decks appear to have been | | | | |
| Condition - Physical Conditon | 2 | | | | | replaced after 4/1, no points given. | | | | |
| Func. Code / Under Construction | 1 Per | | | | | *Observed patio, appears new after 4/1, no | | | | |
| Comments / Notes | 1 Per | | | | | points given. Observed 2 X 10 canopy, not | | | | |
| OB's if < 200 SF | 1 Per | | | | | on PRC. | | | | |
| OB's if > 200 SF | 2 Per | | | | | | | | | |
| Extra Residential Features < \$5,000 | 1 Per | | | 1* | | | | | | |
| Extra Residential Features > \$5,000 | 2 Per | | | | | T C C C C C C C C C C C C C C C C C C C | | | | |
| | | | | 1 | ļ., | 24/14 | | | | |
| Sketch Accuracy < \$1,000 impact Sketch Accuracy > \$1,000 impact | 1 | | | * | 2 | | | | | |
| | 2 | | | | 4 | Observed FOP as 44 sf, on PRC as 32 sf. | | | | |
| Sketch Accuracy > \$5,000 impact | 4 | | EATL DEED | | * | *Observed FHS/FGR, on PRC as FGR/FHS | | | | |
| Sketch Labeling < \$5,000 impact | 2 | | | | | No points given. | | | | |
| Sketch Labeling > \$5,000 impact Commercial Factors | 4 | | | | hise-out pared | | | | | |
| Wall Height | 2 | | | | | - | | | | |
| | | | | | | | | | | |
| Frame Type Site Improvement Elements | 2 1 Por | | | | | | | | | |
| | 1 Per | | | | | | | | | |
| Sprinkler Elevator / Lifts / Loading docks | 1 1 Por | | | | | | | | | |
| Interior Inspection | 1 Per | *= 240 Tg /Cat-ut | | | | | | | | |
| By Company Lister Y/N | | N | N | N | l N | | | | | |
| By DRA Monitor Y/N | | N | N | N | N N | | | | | |
| Total Points | | 3 | 1 | 1 | 3 | | | | | |
| Monitoring points should total less | hon (C) f T | | 753 | - | (55) | Revised: January 29, 202 | | | | |



November 9, 2024

Town of Exeter 10 Front St Exeter, NH 03833

Dear Town of Exeter,

On behalf of the members and trustees, the community, and visiting researchers, I would like to thank you for your recent gift to the historical society's Exeter History Fund. Without generous donations like yours, the society would not have the resources with which to fulfill our mission. Your gift allows us to continue to offer educational and entertaining programs, produce our monthly Exeter History Minute series, research local history and genealogy, and collect and interpret the records and artifacts of Exeter's history. By supporting the Exeter Historical Society, you are making an investment in the town's future by helping to preserve its rich past.

Thank you for making a difference.

Sincerely,

Vicki Geis

Chair, Board of Trustees

Contribution Receipt:

Date: 11/9/2024 Amount paid: \$250.00

Area of Support: Exeter History Fund

The Exeter Historical Society is a 501(c)(3) non-profit, registered in the State of New Hampshire. Your contribution is tax-deductible to the extent allowed by law. No goods or services were provided in exchange for your generous financial donation.

Town Manager's Office

NOV 1 2 2024

Received



November 18, 2024

Board of Selectmen Town of Exeter 10 Front St. Exeter, NH 03833

Re: Important Information—Price Changes

Dear Members of the Board:

At Comcast, we are committed to delivering the products and services that matter most to our customers in your community, as well as exciting experiences they won't find anywhere else. We are also focused on making our Xfinity network stronger in order to meet our customers' current needs and future demands.

As we continue to invest in our network, products, and services, the cost of doing business rises. While we absorb some of these costs, these increases can affect service pricing. As a result, starting December 20, 2024, prices for certain services and fees will be changing. Please see the enclosed Customer Notices for more information.

We are also making changes to the format of our bills. Beginning on December 10, 2024, customer bills will show the total price for video packages—including service charges and programming-related fees (such as Broadcast TV and/or Regional Sports Fees, if applicable) which used to appear separately. This way, customers will see the total cost of video services all in one place. We also will continue to itemize certain fees so that customers can also see a breakdown of those costs.

Customers will begin to receive notice of these changes within their bill statements starting November 20, 2024. We know you may have questions about these changes. Should you have any questions, please do not hesitate to contact me at **Bryan_Christiansen@comcast.com**.

Very truly yours,

Bryan Christiansen

Bryan Christiansen, Director Government Affairs

Town Manager's Office

NOV 1 9 2024

RELEVEL



Important Information - Price Adjustments November 18, 2024 Attachment

Comcast customers receiving services and packages that are no longer available for new subscriptions will be notified of price changes as a bill message within their bill. Below are examples of the bill messages customers will receive.

Customers with billing dates between November 20, 2024 and December 9, 2024 will receive notice of price changes for their package as one bill message:

Pricing Update: In addition to the price changes listed on the Important Information Regarding Xfinity Services and Pricing, on December 20, 2024, the price of [Package Name] will increase from [Current Price] to [New Price] per month. Price excludes taxes and fees.

Customers with billing dates starting December 10, 2024, will receive notice of price changes for their package as two bill messages, one containing the price change for the video portion of the package and a second containing the price change for any additional services within their package:

Pricing Update: In addition to the price changes listed on the Important Information Regarding Xfinity Services and Pricing, on December 20, 2024, the price of [Package Name] (Video Services) will increase from [Current Price] to [New Price] per month. Price excludes taxes and fees.

Pricing Update: In addition to the price changes listed on the Important Information Regarding Xfinity Services and Pricing, on December 20, 2024, the price of [Package Name] (Additional Services) will increase from [Current Price] to [New Price] per month. Price excludes taxes and fees.

The packages experiencing a pricing change are listed within a separate attachment herein.

Important information regarding our Xfinity services and pricing

Effective December 20, 2024

| Xfinity TV | Current | New |
|---|----------|----------|
| Limited Basic (Includes Broadcast TV Fee) | \$55.85 | \$60.95 |
| Choice TV Select | \$43.50 | \$48.00 |
| Choice TV Select - with TV Box (Flex upgrade) | \$53.50 | \$60.00 |
| Choice TV (Includes Broadcast TV Fee) | \$66.10 | \$71.20 |
| Popular TV (Includes Broadcast TV Fee and Regional Sports Fee) | \$113.55 | \$118.85 |
| Ultimate TV (Includes Broadcast TV Fee and Regional Sports Fee) | \$133.55 | \$138.85 |
| Genre Packs | | |
| Sports & News (Includes Regional Sports Fee) | \$42.45 | \$42.65 |
| Max, MGM+, and DVR | \$31.98 | \$33.98 |
| Franchise Costs | | |
| Concord | \$0.50 | \$0.61 |
| Goffstown | N/A | \$0.13 |
| Hampstead | \$0.86 | \$0.92 |
| Pembroke | \$0.17 | \$0.33 |
| Plaistow | \$0.85 | \$1.11 |
| Seabrook | \$0.31 | \$0.37 |
| TV Box | \$10.00 | \$12.00 |
| TV Box + Remote | \$10.00 | \$12.00 |
| Service to Additional TV with TV Adapter | \$10.00 | \$12.00 |
| TV Adapter (Limited Basic — Primary TV) | \$0.00 | \$0.50 |
| TV Adapter (Limited Basic — 1st and 2nd Additional TVs) | \$0.00 | \$0.50 |

| Xfinity TV Service Fees (Included in package | | |
|--|---------|---------|
| price where noted) | Current | New |
| Broadcast TV Fee | \$31.10 | \$36.20 |
| Regional Sports Fee | \$12.45 | \$12.65 |

| Xfinity Internet | Current | New |
|------------------|----------|----------|
| Connect | \$68.00 | \$71.00 |
| Connect More | \$90.00 | \$93.00 |
| Fast | \$105.00 | \$108.00 |
| Superfast | \$110.00 | \$113.00 |
| Gigabit | \$115.00 | \$118.00 |
| Gigabit Extra | \$120.00 | \$123.00 |
| Gigabit x2 | \$120.00 | \$123.00 |

| Xfinity Discounts | Current | New |
|---|---------|--------|
| Autopay and Paperless Billing Discount (Credit or | | |
| Debit Card) | \$5.00 | \$2.00 |

| Package Name | Package Current | Package New | Video Portion Current | Video Portion New | Additional Services Portion Current | Additional Services Portion New |
|---|--------------------|----------------|-----------------------------|-------------------------|--|--|
| Signature+ Double Play | \$177.99 | \$183.99 | | | | |
| Digital Preferred Tier | \$35.99 | \$36.99 | | | | |
| Performance Internet Additional Outlet | \$90.00 | \$93.00 | | | | |
| Netflix, MAX, Showtime, MGM+, DVR | \$59.47 | \$61.47 | | | | |
| HSD Additional Outlet | \$90.00 | \$93.00 | | | | |
| MAX, MGM+, DVR | \$31.98 | \$33.98 | | | | |
| HSD Additional Outlet With Data or Voice | \$70.00 | \$73.00 | | | | |
| Selecto | \$9.00 | \$10.00 | | | | |
| Performance Internet Additional Outlet with TV or Voice service | \$70.00 | \$73.00 | | | | |
| Preferred Triple Play | \$126.99 | \$132.99 | \$17.00 | \$18.00 | \$109.99 | \$114.99 |
| Choice Triple Play | \$106.99 | \$112.99 | \$18.04 | \$6.24 | \$88.95 | \$106.75 |
| HD Preferred Triple Play | \$131.99 | \$137.99 | \$22.00 | \$23.00 | \$109.99 | \$114.99 |
| Blast! Extra | \$106.81 | \$112.81 | \$22.45 | \$22.45 | \$84.36 | \$90.36 |
| Choice Double Play | \$95.99 | \$101.99 | \$23.49 | \$24.74 | \$72.50 | \$77.25 |
| Basic Pro Triple | \$124.49 | \$130.49 | \$23.49 | \$24.49 | \$101.00 | \$106.00 |
| Preferred Extra Triple | \$134.99 | \$140.99 | \$24.00 | \$25.00 | \$110.99 | \$115.99 |
| Preferred Plus Triple | \$143.99 | \$149.99 | \$26.00 | \$27.00 | \$117.99 | \$122.99 |
| Internet Pro Plus w/Showtime Double Play | \$100.99 | \$106.99 | \$29.49 | \$30.49 | \$71.50 | \$76.50 |
| Internet + Limited Basic | \$99.74 | \$102.74 | \$29.74 | \$29.74 | \$70.00 | \$73.00 |
| Preferred & Internet Pkg | \$100.89 | \$106.89 | \$29.94 | \$30.94 | \$70.95 | \$75.95 |
| Blast Plus | \$112.99 | \$118.99 | \$30.49 | \$30.49 | \$82.50 | \$88.50 |
| Internet Plus Latino | \$96.99 | \$102.99 | \$31.49 | \$32.74 | \$65.50 | \$70.25 |
| Internet Plus | \$96.99 | \$102.99 | \$31.99 | \$33.74 | \$65.00 | \$69.25 |
| Economy Pro | \$123.99 | \$129.99 | \$32.99 | \$33.99 | \$91.00 | \$96.00 |
| Economy Double Play | \$108.99 | \$114.99 | \$35.49 | \$36.49 | \$73.50 | \$78.50 |
| | | | | | | |

UN0000457

| Package Name | Package Current | Package New | Video Portion Current | Video Portion New | Additional Services Portion Current | Additional Services Portion New |
|--|--------------------|----------------|-----------------------------|-------------------------|--|--|
| Internet Pro Plus Double Play with HBO | \$103.99 | \$109.99 | \$37.99 | \$39.49 | \$66.00 | \$70.50 |
| Standard+ More | \$137.99 | \$143.99 | \$40.49 | \$43.49 | \$97.50 | \$100.50 |
| Blast! Plus | \$118.99 | \$124.99 | \$43.49 | \$45.49 | \$75.50 | \$79.50 |
| Standard+ | \$120.99 | \$126.99 | \$46.99 | \$50.24 | \$74.00 | \$76.75 |
| Extra XF Bundle | \$163.99 | \$169.99 | \$47.99 | \$50.49 | \$116.00 | \$119.50 |
| Economy Plus Latino TP | \$151.99 | \$157.99 | \$48.99 | \$49.99 | \$103.00 | \$108.00 |
| Signature Triple Play | \$151.99 | \$157.99 | \$50.49 | \$55.99 | \$101.50 | \$102.00 |
| Value Plus Triple Play | \$151.99 | \$157.99 | \$51.99 | \$54.24 | \$100.00 | \$103.75 |
| Select Triple Play | \$151.99 | \$157.99 | \$52.49 | \$53.99 | \$99.50 | \$104.00 |
| Select+ More | \$160.99 | \$166.99 | \$54.99 | \$56.49 | \$106.00 | \$110.50 |
| HD Extra Bundle | \$171.99 | \$177.99 | \$55.99 | \$58.49 | \$116.00 | \$119.50 |
| Signature Double Play | \$128.99 | \$134.99 | \$56.49 | \$62.99 | \$72.50 | \$72.00 |
| Select Double Play | \$128.99 | \$134.99 | \$57.49 | \$58.99 | \$71.50 | \$76.00 |
| Preferred XF Bundle | \$176.99 | \$182.99 | \$62.49 | \$63.99 | \$114.50 | \$119.00 |
| Select+ | \$147.99 | \$153.99 | \$66.49 | \$67.99 | \$81.50 | \$86.00 |
| Signature+ | \$157.99 | \$163.99 | \$66.99 | \$73.99 | \$91.00 | \$90.00 |
| Extra Double Play | \$157.27 | \$160.27 | \$67.27 | \$67.27 | \$90.00 | \$93.00 |
| Extra XF Double Play | \$137.27 | \$140.27 | \$67.27 | \$67.27 | \$70.00 | \$73.00 |
| Super Triple Play | \$167.99 | \$173.99 | \$67.49 | \$73.49 | \$100.50 | \$100.50 |
| Signature+ More | \$182.99 | \$188.99 | \$68.49 | \$73.99 | \$114.50 | \$115.00 |
| HD Preferred XF Bundle | \$186.99 | \$192.99 | \$70.99 | \$72.49 | \$116.00 | \$120.50 |
| Preferred Double Play | \$160.99 | \$166.99 | \$72.99 | \$74.49 | \$88.00 | \$92.50 |
| Super+ More | \$181.99 | \$187.99 | \$76.99 | \$82.99 | \$105.00 | \$105.00 |
| Super Double Play | \$150.99 | \$156.99 | \$77.99 | \$85.49 | \$73.00 | \$71.50 |
| HD Preferred 5pk | \$191.99 | \$197.99 | \$78.49 | \$80.49 | \$113.50 | \$117.50 |
| Preferred Extra Latinotp | \$186.99 | \$192.99 | \$78.99 | \$79.99 | \$108.00 | \$113.00 |
| Super+ | \$165.99 | \$171.99 | \$81.99 | \$89.99 | \$84.00 | \$82.00 |
| HD Plus Triple Play | \$196.99 | \$202.99 | \$82.49 | \$83.99 | \$114.50 | \$119.00 |
| | | | | | | |

GBR

Addendum To Important Information of Price Changes

The video and additional services pricing for the below packages is listed incorrectly on the other Attachment herein entitled "Services No Longer Available for New Subscription." The correct prices are below.

Effective December 20, 2024

| SERVICES NO LONGER AVAILABLE FOR NEW SUBSCRIPTIONS | | | | | | |
|--|--------------------|----------------|-----------------------------|-------------------------|--|--|
| Package Name | Package Current | Package New | Video Portion Current | Video Portion New | Additional Services Portion Current | Additional Services Portion New |
| HD Premier Sports Bundle | \$231.99 | \$237.99 | \$117.99 | \$119.49 | \$114.00 | \$118.50 |
| HD Complete XF | \$250.99 | \$256.99 | \$137.99 | \$140.99 | \$113.00 | \$116.00 |
| HD Preferred 5pk | \$203.99 | \$209.99 | \$90.49 | \$92.49 | \$113.50 | \$117.50 |
| HD Premier XF Bundle | \$231.99 | \$237.99 | \$117.99 | \$120.99 | \$114.00 | \$117.00 |
| Economy Pro | \$129.99 | \$135.99 | \$38.99 | \$39.99 | \$91.00 | \$96.00 |
| Select Triple Play | \$157.99 | \$163.99 | \$58.49 | \$59.99 | \$99.50 | \$104.00 |
| Signature Triple Play | \$177.99 | \$183.99 | \$62.49 | \$67.99 | \$115.50 | \$116.00 |
| Super Triple Play | \$207.99 | \$213.99 | \$96.49 | \$102.74 | \$111.50 | \$111.25 |
| Select+ More | \$166.99 | \$172.99 | \$60.99 | \$62.49 | \$106.00 | \$110.50 |
| Signature+ More | \$196.99 | \$202.99 | \$68.49 | \$73.99 | \$128.50 | \$129.00 |
| Super+ More | \$207.99 | \$213.99 | \$88.99 | \$94.99 | \$119.00 | \$119.00 |
| HD Preferred Triple Play | \$136.99 | \$142.99 | \$27.00 | \$28.00 | \$109.99 | \$114.99 |
| HD Preferred Plus Triple | \$158.99 | \$164.99 | \$41.00 | \$42.00 | \$117.99 | \$122.99 |
| Preferred Plus Triple | \$148.99 | \$154.99 | \$31.00 | \$32.00 | \$117.99 | \$122.99 |
| Preferred Extra Triple | \$138.99 | \$144.99 | \$28.00 | \$29.00 | \$110.99 | \$115.99 |
| Premier Double Play | \$198.99 | \$204.99 | \$118.49 | \$121.49 | \$80.50 | \$83.50 |
| Signature Double Play | \$148.99 | \$154.99 | \$62.49 | \$68.99 | \$86.50 | \$86.00 |
| Super Double Play | \$178.99 | \$184.99 | \$91.99 | \$99.49 | \$87.00 | \$85.50 |
| Choice Double Play | \$96.99 | \$102.99 | \$24.49 | \$25.74 | \$72.50 | \$77.25 |
| Choice Double Play | \$177.99 | \$183.99 | \$72.99 | \$79.99 | \$105.00 | \$104.00 |



Re: Addendum II - Additional Pricing Changes - Services No Longer Available for New Subscriptions

We are writing to share the following information which was inadvertently omitted from our November 18, 2024 letter to you relative to price changes happening beginning December 20, 2024.

Addendum II To Important Information of Price Changes

Additional Pricing Changes For "Services No Longer Available for New Subscriptions"

Effective December 20, 2024

| SERVICES NO LONGER AVAILABLE FOR NEW SUBSCRIPTIONS | | | | | | |
|--|-----------------|-------------|--|--|--|--|
| Package Name | Package Current | Package New | | | | |
| Performance | \$67.00 | \$70.00 | | | | |
| Performance Starter | \$68.00 | \$71.00 | | | | |
| Performance Pro | \$105.00 | \$108.00 | | | | |
| Blast! | \$110.00 | \$113.00 | | | | |
| Extreme Pro | \$115.00 | \$118.00 | | | | |
| Gigabit | \$120.00 | \$123.00 | | | | |
| Selecto | \$14.95 | \$10.00 | | | | |
| Family Tier | \$14.95 | \$17.95 | | | | |

This information is being communicated to customers with 30 days advance notice of these changes.

We apologize for any inconvenience or confusion this may cause. Please do not hesitate to contact me should you have any questions.

Very truly yours,

Monica Thibault

Monica Thibault, Manager Government Affairs



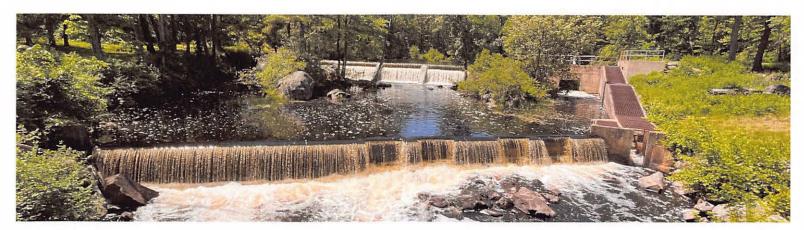
EXELET HOSDITAL

JOIN US FOR GOOD

EXETERAREA.ORG @ @EXETER AREA_CHAMBER | @EXETERAREACHAMBER | @EXETER AREA CHAMBER OF COMMERCE

©Eastern Bank

Beth Israel Lahey Health





SAVE THE DATE Public Information Session Pickpocket Dam Removal Tuesday, December 10, 2024, 6:00 – 7:30 PM Exeter Public Library, 4 Chestnut Street, Exeter

You may have already heard that the Town of Exeter has made the decision to remove the Pickpocket Dam on the Exeter River located at Cross Road near the intersection with Pickpocket Road. The dam does not meet current dam safety standards. A Feasibility Study to evaluate alternatives to bring the dam into compliance was completed in April 2024, after which the Select Board voted in favor of dam removal in June 2024. Currently, the Town is working to secure funding for the design, permitting, and construction phases of the dam removal through the Town's capital planning, and looking for additional outside funding sources to offset the project costs to the Town's taxpayers.

This information session will review the previous work completed and decisions made on the project and provide an update on the next steps. The session will include opportunities to speak to the Town and their consultant about the project.

Session Agenda

- Presentation on the contents of the Feasibility Study
- · Decision process and project next steps
- Update of potential funding opportunities
- Breakout discussions focusing on:
 - Environmental impacts and permitting requirements
 - o Sediment management and erosion control
 - o Engineering design

We hope that you will be able to attend to ask questions and provide suggestions on the design of the dam removal project.