

TENTATIVE AGENDA REGULAR TOWN COUNCIL MEETING in COUNCIL CHAMBERS & via ZOOM <u>THURSDAY, June 27, 2024</u> <u>at 5:30 PM</u>

'This is a fragrance-free building. Please help us to accommodate our co-workers and clients who are chemically sensitive to fragrances and other scented products. Thank you for not wearing perfume, aftershave, scented hand lotion, fragranced hair products, and or similar products.'

- 1. Roll Call
- 2. Pledge of Allegiance
- 3. Adjustments to the Agenda:
- 4. Approval of Minutes: none

Special Presentation: a.) Resolve #7-2024 Proclamation Honoring the Stearns High School Baseball Team b.) Randy Jackson – Presentation for Interest in Painted Mural at the Stearns High School c.) Arcadia Designworks – Community Center Project

UNFINISHED BUSNESS: n/a

NEW BUSINESS:

- 5. Town Manager's Report: 6/27/2024
- 6. ORDER #154-2024 Approval of the Town Warrant for June 13, 2024
- 7. ORDER #155-2024 Approval of the Wastewater Warrant for June 13, 2024
- 8. ORDER #156-2024 Approval of a Victualer License Application Lucy Q's Place (MFT)
- 9. ORDER #157-2024 Approval of a Victualer License Application This Lil Piggy
- 10. ORDER #158-2024 Approval of an Entertainment License Application Hillcrest Golf Club
- 11. ORDER #159-2024 Approval of a Liquor License Application Hillcrest Golf Club
- 12. ORDER #160-2024 Authorization of Tax Write-Off Elks Property
- 13. ORDER #161-2024 Approval of Certain Streets and Parking Lots for Fourth of July Celebrations
- 14. ORDER #162-2024 Approval of Support Letter for Katahdin Woods and Waters Access via Millinocket
- 15. ORDER #163-2024 Approval of Adjustments to the FY24 Municipal Budget

16. Reports and Communications:

- a. Warrant Committee for the July 11, 2024, Council Meeting will be Councilor Mackin and Councilor Madore
- b. Chair's Committees Reports
- c. Two Minute Public Comment
- 17. Adjournment

Join Zoom Meeting <u>https://us02web.zoom.us/j/82058394915</u> Meeting ID: 820 5839 4915 One tap mobile +13017158592, 82058394915# US (Washington DC); +13126266799, 82058394915# US (Chicago) Dial In: Find your local number: <u>https://us02web.zoom.us/u/kc0L05Af7m</u>

Meetings are open to the public for in person attendance and via Zoom. The Town of Millinocket supports optional face masks/coverings and social distancing. Submit any public comments to the Town Manager prior to the meeting: <u>manager@millinocket.org</u> or call (207) 723-7000 Ext.5 to make special arrangements. Meetings are also available via Zoom and YouTube Channel. Find all direct links on our website: <u>Millinocket.org</u>. **Stay Healthy, Stay Safe**



Town of Millinocket 197 Penobscot Avenue Millinocket, Maine 04462 Manager@Millinocket.org www.millinocket.org 207-723-7000 Ext 5

Citizen Guide to Town Council Meetings

This is an overview of information related to Council Meetings. We hope it is helpful to understanding the process. Thank you for participating in our local government. The town meeting is a place where the public is encouraged to participate. Below are some of the terms:

- Order Item of business to be proposed (motioned) to council for discussion and vote.
- **Motion** A Councilor proposal to the whole Council for discussion and vote. This could include an Order, an Amendment, or other. Any councilor can make a motion at any point in time during a Town Council meeting, regardless of whether it is on the agenda or not.
- Second A "second" is used when a councilor supports an order to be discussed and voted upon. Without a "second" an order or motion does not get discussed or voted on.
- Amendment A change to an original order, which can be motioned by a councilor and approved or voted down by the whole council.
- **Minutes** Summary of past meetings, including votes and discussion, that needs Council approval for officially entering the record.
- **Parliamentary Procedure**-This is the protocol used and questions go to the Council Chair. The Council follows Robert's Rules of Order. The Council adopted additional procedures at the initial session of a new term.
- **Warrant** a list of articles for items the Council may act on, which usually comes in the form of approving expenditures.
- Mil Rate Tax rate. The tax rate determines what is paid in property taxes. It is stated in "so many dollars per thousand dollars of valuation." Residential property owners may want to seed homestead exemptions or Veteran's exemptions (for qualified veterans) to potentially lower their property tax rate, which may be done through the town's Tax Assessor.
- **Two Minute Public Comment** Typically the last agenda item provides any member of the public an opportunity to express general concerns, thoughts, or feedback publicly. The Council invites any and all people to speak. Each member of the public will be allowed to speak for a period of not more than two minutes and the Council shall not enter into a debate or a question-and-answer session unless the question can be answered in a brief statement without a debate. This will be at the discretion of the Council Chair.
- Executive Sessions These are private meetings held by the Council when certain matters must be kept confidential to protect other parties, as required by US and/or Maine law, Town Charter, or by contract. This could include personnel issues, legal issues, economic development issues or other. No Action by the Council can be taken in Executive Session—only in public Council meetings can any vote or decision be made by the Council.

• **To ask questions** or offer feedback during Town meetings, the public may do so within the public comment period of each order on the agenda. Any Councilor motion will be open to both the Council and the Public for discussion.

The public is asked to be respectful and orderly. It is of the Council Chairman's discretion to determine whether a public comment is disrespectful or inappropriate in nature, at which point the Chairman may request the ceasing of comment of removal of the public member.

Millinocket publishes the draft agendas on the website and Facebook prior to meetings. If you have questions, you may ask the manager and/or a Town Councilor before the meeting. The town website is <u>www.millinocket.org</u>.

HOW CAN I GET MORE INVOLVED? Come up and speak or submit a written statement to the Council Chairman and/or Town Manager. The Town Council is always seeking public input to ensure all perspectives, beliefs and desires of the public are considered.

Want to do more? Become an appointed member of a committee or board such as the Planning Board, Events Committee, or Board of Appeals. The Town publishes these openings on the website, Facebook, and local newspaper. You may also request to serve on an existing subcommittee by filling out a form on the town website at:

https://millinocket.org/government/committees-andboards/.

RESOLVE #7-2024	A PROCLAMATION HONORING THE STEARNS HIGH SCHOOL BASEBALL TEAM FOR THEIR 2024 SEASON	WHEREAS the Stearns High School Baseball team has demonstrated outstanding skill, sportsmanship, and dedication throughout the 2024 season; and	WHEREAS the team achieved significant success by winning the Northern Maine Champion title, showcasing their exceptional talent and teamwork; and	WHEREAS the Stearns High School Baseball team made an impressive run to the Class D State Championship, finishing as runners-up, and bringing pride to the school and community; and	WHEREAS four senior high school players are graduating this year, having contributed greatly to the team's achievements and serving as role models for their peers;	NOW THEREFORE , be it resolved, that the Town Council of Millinocket, assembled on June 27, 2024, does hereby recognize, honor, and congratulate the Stearns High School Baseball team for their dedication, hard work, and outstanding accomplishments during the 2024 season.		Diana M. Lakeman Town Clerk
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Town Manager's Report - 6.27.24

Department Updates

Public Works:

- The initial town wide street sweeping has been completed. We will continue to sweep areas that need a second pass as well as washouts from rainstorms.
- The crew has been working to install pickleball nets at the Town tennis courts. This is slow work to avoid unnecessary damage to the court surface. When completed the nets will be removable as needed.
- The Public Works Department has filled two job openings, part-time grounds maintenance and a full time Operator position. This still leaves us with an open Mechanic position.
- We have poured a concrete slab on Peddler's Hill to accommodate the new ADA style porta potty which was recently installed.
- The department has been steadily filling potholes. Please contact us regarding any that we have missed.
- I have rejected the State Bid price through a new vendor for road salt for the upcoming winter. By negotiating with our previous vendor, I was able to secure a lower price per ton than the State bid offered.
- Tom Creehan, James Perry, Mike York, Jeremy Santerre and Bryan Duprey all attended the "Highway Congress" trade show sponsored by the Maine chapter of the American Public Works Association. This event gives the crew a chance to speak with the vendors of the products we use on a regular basis. There are short training sessions, equipment demonstrations and test drives of the latest Public Works themed equipment and tools.

Transfer Station:

- The Maine DEP conducted a surprise inspection on June 7th. I will report back with the results of that inspection.
- The scrap metal pile was hauled off as of 6-18-24 by Grimmel Industries.
- The contractor that grinds the brush has requested that nothing longer than 8 feet be brought to our brush pile. Anything longer than that plugs the grinder.
- The compost pile is open for residents to drop off brush and yard waste. Bagged leaves must be emptied, and the bags disposed of properly.
- The compost and brush pile area is now under surveillance due to continued dumping of unacceptable materials. I worked with the Town Manager on a plan and these cameras have



been in operation for about 2 weeks. We will now be able to identify anyone dumping unacceptable materials and address any issues with those individuals.

• As always, we are accepting all the cardboard, plastic jugs and tin cans that we can get for recycling. Help us keep as much waste as possible from ending up in the landfill.

Cemetery:

- The Cemetery is at a full staff level of 4 as of 6-12-24.
- The cemetery was fertilized and treated for grubs this spring. We will be reseeding the areas damaged by grubs last season.

Bryan Duprey – Public Works Director

Treasurer:

- Housekeeping work with the Town Manager and Department Heads on departmental revenue and expenses, making sure things are moved if need to be and getting all revenues received. Doing correcting journal entries also if coded or entered incorrectly.
- Working on gathering information for the fiscal year-end as far as journal entries and Trio processes.
- Monthly work of reconciling accounts.
- Ongoing updating of sewer accounts for sales and mailing address changes.
- Compiling listing of fixed assets and deletions for year-end process. I will be reaching out to the Department Heads for help so that I don't miss anything.
- Making notes going forward so things will be easier next year and trying to organize files so that I can keep up and find things.

Respectfully submitted, Beverly MacLeod, Town Treasurer

Assessing:

- Traci continues to enter personal property tax information into Trio.
- Lorna is working on data entry in preparation for tax commitment.
- Traci and I have been doing street reviews of the revaluation team's completed documentation. Once reviewed, we will send the files off for data entry into our TRIO software.
- The revaluation team has now completed the older sections of town. Little Itally, Cross the Tracks, Katahdin Ave, etc. They will be moving into the New Development next.

Lorna Thompson – Town Assessor



Human Resources Director

- Personnel issues/WC/Unum/Maine Pers
- Assisting Town Manager and Department heads
- Office Responsibilities
- Union negotiations with Fire and Public Works
- Hired Cemetery, Lawn grounds keeper and Operator for Public Works Department

General Assistance Director

- Assisted individuals to meet their unmet needs
- Submitting reimbursements

Bookkeeper

- Processed payroll for Town and Wastewater employees, to include the warrants for the taxes.
- AP warrants for this week's council meeting
- Assisting Treasurer as needed

Lori Santerre, HR Director, GA Director, Bookkeeper

Code Enforcement / Public Health & Safety:

- Completed our proposed Solar Energy System Ordinance to take to the Planning Board.
- Followed up on trash and sewer complaints received from citizens.
- Followed up on complaints received concerning items on properties around community.
- Worked on Canoe Race activities at Crandall Park.
- Working with subcommittee of Age Friendly on this year's Farmers Market.
- Continue to collaborate with Vendors at Peddlers Hill
- Completed LSC inspections for citizens receiving Town rental assistance.
- Collaborated with Solar Companies installing home based Solar projects.
- Lorna, Peter, and I met with LUPC on areas that we can work with on zoning issues.
- Attending online Life Safety Code classes as required for re-certification.
- Continue to work with Bob Benjamin on property at 181 Penobscot Ave.
- Collaborated with Peter on new signage for Peddlers Hill.
- Helped Outer Reach Broadband in setting up Customer Appreciation Day.
- Attended subsurface wastewater online seminar.
- Attended Local Planning and Appeals Board training put on by MMA in Bangor.



- Spoke with Maine Housing concerning Nesterly program that is being offered across the State and is looking to come to Millinocket.
- Took site plan review application to Planning Board for In Home Day Care that is interested in opening on Katahdin Ave. Received approval from Planning Board so am working with owner to get paperwork that is required for State Licensing.
- Helped groups/organizations on Park Use Age Permitting.
- Continued to follow up on outstanding permits and activities being done in community.

Thomas Malcolm – CEO, Public Health & Safety

Airport:

- Maine Forest Service Helicopter crews had orientation training for Baxter State Park employees at the Airport.
- Attended a Maine Aeronautical Advisory Board meeting held at the Lewiston / Auburn airport.
- Runway and Taxiway design, permitting, and construction meetings have been ongoing.
- Airport grounds maintenance has been ongoing in earnest.
- Met with the Lead Project Planner for the FAA New England Region to go over our Runway Reconstruction Project.
- Working towards tying up FY24 loose ends, Accounting, Sales Tax, and Inventory.

Jeff Campbell – Airport Manager

Community Initiatives:

- Worked on the community newsletter "Magic City Monthly" along with the Manager and various departments/organizations!
- Used Facebook, Constant Contact, and digital sign to communicate with the community.
- Assisting Age Friendly Committee with various projects.
- Worked alongside DesignLab on the following projects:
 - o Community Calendar
 - o Social Media
 - o Advertising
 - o Welcome Home Guide
 - Still fine tuning
 - Street Pole Banners
 - They're up!
- Overseeing the following projects:



- Concept design of the Community Center
- o Brownfields Community Wide Assessment
 - Sevee and Maher continue their assessments.
- Hopeful Sign
- New Windows for the Municipal Building
 - Request for bids is out!
- o Ski Tow Project
 - Request for bids for the electrical work is out!
 - Deposit was sent for the rope tow.
- o CDBG Façade Program
 - The final documents have been submitted, once approved we will put out a request for applications!
- Researched various grant opportunities.
- Preparing for Independence Day celebrations with events team.
- Planning the End of Summer Pool Party with the events team.
- Planning the Back to School supply giveaway with events team.

Amber Wheaton – Community Initiatives Director

Town Clerk/Tax Collectors Office:

Totals include May 18, 2024, through June 21, 2024: Receipt Summary report which provides by receipt type, the number of transactions and total dollars processed at the Town Office. In summary, \$970,896.17 were collected, which involved 1886 transactions processed in Trio. **Report Attached*

- FY23/24 Real Estate & Personal Property: **past due**; Tax paid summary as of 6/21/2024: **Reports* Attached
 - 2024 Real Estate: 319 accounts; Amount Due: \$294,453.37
 - 2024 Personal Property: 28 accounts; Amount Due: \$9,648.07
 - Mailed reminder letters to delinguent Personal Property accounts
- Preparing July Sewer Billing 2024 3rd Quarter:
- Sharon, Tax Collector, preparing to send 229 30-Day Notices of Lien on June 27th, 2024
- Motor Vehicle reports current, reconciled, and submitted to BMV.
- May month end reports for Vital Records, IF& Wildlife, and Dogs were reconciled and collected monies were submitted to all State agencies accordingly.
- Marriage and Cemetery season is in full swing Recording sales, deeds, electronic/card files.
- finalizing prior council meeting minutes.
- Fulfilling requests of tax information, providing normal daily requests of motor vehicle and wastewater and tax account balances via e-mail, fax and phone calls.
- Processing daily mail, online, phone, and drop box payments.



Maine's Biggest Small Town

- Creating Agendas, posting advertisements of public hearings, notifications, and local paper advertisements, Email correspondence, returning phone messages and inquiries. Elections Department:
- June 11, 2024 Primary and FY25 School Budget Validation elections; Items of interest: Certified ROVC and submitted all items and documents to SOS (Secretary of State-Elections Division) required by provided timeline;
- Received first mailings for the November 5, 2024 General Election; will be posting notices soon for the availability of Town Council and School Board nomination papers.

Other Items:

- Boards/Committees: Volunteers needed <u>Recreation Advisory Committee</u>: (1) Full Seat available and (1) Partial Term to expire 3/2025.
- 2024 Annual Transfer Site stickers available; Resident fee: \$20/Non-Resident fee: \$10
- 2024 ATV and Boat Registration Stickers available
- Continued restoration efforts of vital records by filing, indexing, and storage.

Respectfully, Diana Lakeman Town Clerk/Deputy Tax Collector & Sharon Cyr Tax Collector/Deputy Clerk

Fire & Ambulance:

- Chief Cote attended various committee meetings.
- Chief Cote attended the Maine Emergency Preparedness Conference on May 29th in Augusta.
- Millinocket Fire hosted the Penobscot County Fire Chiefs Association Dinner and Meeting on Thursday June 6th.
- Chief Cote attended a school visit with Penobscot County Fire Chiefs Association, and Eastern Maine Community College on June 5th to discuss with interested students about the Fire Science and Live In Program.
- Chief Cote attended the Maine Fire Service Institute Fire Instructor Meeting on Tuesday June 11th via zoom.
- Chief Cote attended the Region 4 EMS Council Meeting on Wednesday June 12th via zoom.
- Chief Cote attended the Maine Fire Chiefs Meeting/Training on Tuesday June 25th in Bar Harbor.
- Chief Cote is working on updating inventory list for the department's equipment and personal protective equipment.
- Chief Cote is working on updating the 2024 Training calendar for the Fall, and setting up outside trainings.
- Chief Cote is working on a hazard and needs assessment plan for the fire department and the community.
- Chief Cote is working on updating the department EMS Service Plans.
- Chief Cote is working on a cooling/warming center plan for the Community.



- Chief Cote is continuing working to get the department ready for a SHAPE (Safety & Health Award for Public Employers) Inspection with Maine Safety Works.
- Chief Cote continues working on updating mutual aid plans, response plans, and preplans.
- Chief Cote attended a planning meeting with Penobscot EMA, East Millinocket Police, and MRH on the early stages of the Marathon for December.
- On Duty Crew took part in the Granite Street School Field Days on Monday June 3rd.
- Rescue Boat assisted Medway Fire with event coverage on Saturday June 22nd for the Canoe Race in Medway.
- On Duty Crews & Chief Cote took part in with distribution events for the File of Life Kits on Friday June 22nd, and Thursday June 27th.
- Live Burns were held on Sunday June 23rd for the Katahdin Area Firefighter I & II Class. Students are now waiting for written and skills testing in August and September. 18 Students total, with 3 from Millinocket.
- Chief Cote worked with the Millinocket Memorial Library to open up a Cooling Center from June 18th to June 22nd.
- Emergency Generator for Fire Dept and Town Office was serviced on June 3rd.
- 15 New Hand lights have been placed in service in the ambulances and fire trucks.
- New 110-watt mobile radios have been purchased for all three ambulances, and the first new radio was installed on Thursday June 20th.
- New Portable Pump, tank and decals for the side by side has arrived and will be getting installed in the near future.
- Three new helmets, 2 sets of Tecgen 51 gear, and 2 pairs of leather bunker boots have been ordered for fulltime staff.
- Pump Test are scheduled for each Engine to be done on Thursday June 27th by Northeast Fire Apparatus.
- All Ambulances & Fire Trucks went through their annual commercial vehicle inspection and passed.
- New Ambulance has arrived in Maine, and is at Autotronics in Frenchville getting the final touches done to it, before being delivered to Millinocket.
- Chief Cote continues inspecting various open burn/camp fire sites in the community and educating community members on the new state open burning laws & regulations.
- One FF/Paramedic out for a on-the-job injury, unknown at this time how long personnel will be out.
- One Fulltime Opening is posted and being advertised.

Jon Cote – Fire Chief / Emergency Manager Director





Respectfully Submitted,

Peter Jamieson, Town Manager.

Actual Date Between 05/18/2024 and 06/21/2024, Receipt Type Between 1 and 804

Receipt Summary

Туре	Count	Amount
2 BOAT REGISTRATION	222	16,779.83
3 ATV REGISTRATIONS	45	4,677.56
5 GAME LICENSES	21	994.00
7 CODE ENFORCEMENT	26	1,178.00
11 TRANSFER SITE	1	985.00
12 TRANSFER SITE RECYC	1	12,599.42
13 TREASURER/ACCTG MISC	1	10,000.00
14 GENERAL ASSISTANCE	2	1,580.25
15 AIRPORT	1	1,885.00
16 AIRPORT EXC/SALE TX	1	748.71
18 PAYMENT IN LIEU TAX	1	2,221.00
19 BD CHECK & WASH ACC	6	2,247.10
22 ADM COPIES /AUDIT	10	16.02
26 NOTARY FEES	10	95.00
39 AMB AR COLLECTIONS	3	352.41
40 GRANTS	2	24,292.00
42 CDBG MLKT HIST SOC	1	465.86
47 FIRE DEPT	1	1,101.44
49 FIRE DEPARTMENT	1	158.00
50 MUNICIPAL BLDG	1	2,333.33
52 FIRE & AMBULANCE MISC	6	14,247.31
53 AMBULANCE PAYMENTS	19	4,426.75
54 AMULANCE CR CARD PAYMENTS	3	449.00
57 SNOWSLED AND ATV	1	66,334.10
61 SCHOOL APCON 2597	5	9,987.54
62 SCHOOL REVENUE 2597	15	414,804.38
63 VIC/ENT/PED/VND/BUS	13	275.00
65 PUBLIC WORKS/EXPENS	1	1,707.23
67 WW & SCHOOL BANK FE	2	3,705.33
70 SCHOOL PAYROLL TAX	6	89,929.65
74 CEMETERY BILLING	25	6,075.00
77 WASTEWATER TREATMEN	1	290.00
81 FRINGE BENEFITS	1	5,554.63
90 Real Estate Payment	89	63,292.28
91 Tax Lien Payment	9	4,162.19
92 Personal Property Payment	1	209.93
94 Utility - Sewer Payment	611	56,324.95
95 Utility - Sewer Lien	16	3,930.83
99 Motor Vehicle	527	133,240.69
100 WASTE WATER PR TAX	5	4,589.45
111 TRANSFER STICKER TO	42	844.00
112 TRANSFER STICKER UN	89	908.00

Actual Date Between 05/18/2024 and 06/21/2024, Receipt Type Between 1 and 804

Receipt Summary

Туре	Count	Amount
800 Dog Registration	3	54.00
801 Death Certificate	8	198.00
802 Birth Certificate	22	379.00
803 Marriage Certificate	9	267.00
	1886	970,896.17

Non Zero Balance on All Accounts

06/21/2024 Page 1

Tax Year: 2024-1 To 2024-2 Personal Property

Acct		Name	Year		Original Tax	Payment Adjustme		Amount Due
23	Ρ	AIRPORT CABINS	2024		16.92	C	00.0	16.92
285	Ρ	ALLEN, RICHARD	2024		56.40	C	00.0	56.40
321	Ρ	ALLIANCE HEALTHCARE SERVICES	2024		14,610.42	14,608	.80	1.62
81	Ρ	AUTOMATIC VENDING & GAMES	2024		98.70	0	.00	98.70
338	Р	CONOPCO, INC	2024		76.14	75	.84	0.30
210	Ρ	COTE, ANGELA	2024		59.22	C	.00	59.22
348	Ρ	CSI LEASING, INC	2024		5.64	0	.00	5.64
49	Ρ	CYR, ED & SON INC	2024		70.50	0	.00	70.50
145	Ρ	DISH NETWORK LLC	2024		552.72	551	.73	0.99
2213	Ρ	DOLLAR GENERAL STORE #25421	2024		5,167.93	0	.00	5,167.93
108	Ρ	DUVEL ROBERT	2024		28.20	0	.00	28.20
19	Ρ	FERLAND, WAYNE	2024		126.90	126	.70	0.20
65	Ρ	FSC SUBWAY LLC	2024		205.86	201	.88	3.98
278	Ρ	GETCHELL BROS. INC.	2024		28.20	0	.00	28.20
2205	Ρ	GLIDDEN, JON	2024		366.60	0	.00	366.60
372	Ρ	HALLMARK MARKETING COMPANY LLC	2024		36.66	36	.60	0.06
53	Ρ	HERITAGE MOTOR INN INC	2024		1,077.24	1,077	.25	-0.01
250	Ρ	JANDREAU CLEANING	2024		22.56	0	.00	22.56
374	Ρ	KELLEY MOBILE HOME PARK	2024		129.72	0.00		129.72
248	Ρ	LAMSON REALTY LLC	2024		2,095.26	0	.00	2,095.26
393	Р	LEASE CORPORATION OF AMERICA	2024		586.56	586	.10	0.46
396	Ρ	MAINE HERITAGE TIMBER LLC	2024		2,944.08	2,939	.81	4.27
160	Ρ	NORTHWOODS REAL ESTATE LLC	2024		62.04	61	.96	0.08
62	Ρ	STERN'S LUMBER COMPANY INC.	2024		1,043.40	1,042	.82	0.58
282	Ρ	SURPRENANT DAVID & LUISA	2024		874.20	0	.00	874.20
387	Ρ	SURPRENANT, DAVID & LUISA	2024		141.00	0	.00	141.00
186	Ρ	THREE RIVERS HOLDINGS LLC	2024		473.76	0	.00	473.76
378	Ρ	VIASAT INC	2024		64.86	64	.13	0.73
Total	fo	r 28 Bills: 28 Accounts			31,021.69	21,373	.62	9,648.07
		Payment		ary				
Туре			rincipal		Interest	Costs		Total
P - Pa	ym		373.62		0.00	0.00	21	,373.62
Total		21,	373.62		0.00	0.00	21	373.62
	N	on Lion Cummon						

Noi	n Lien Sun	imary
2024-1	28	9,648.07
Total	28	9,648.07

Non Zero Balance on All Accounts Tax Year: 2024-1 To 2024-2

06/21/2024 Page 8

Real Estate

Acct	Name		Year	Original Tax	Payment Adjustme	-	Amount Due
Total f	or 319 Bills:	319 Acc	ounts	448,424.55	153,971	.18 2	294,453.37
			Payment Summa	ry			
Туре			Principal	Interest	Costs	T	otal
C - Corr	rection		-476.78	0.00	0.00	-476	5.78
P - Paye	ment		149,150.43	0.00	0.00	149,150	.43
Y - Prep	payment		5,297.53	0.00	0.00	5,297	.53
Total	-		153,971.18	0.00	0.00	153,971	18
	Non Lien Sur	nmary					
2024-1	319	294,453.37					
Total	319	294,453.37					
No Bill	s			0.00	0	.00	0.00
			Payment Summa	ry			
Туре			Principal	Interest	Costs	T	otal
Total			0.00	0.00	0.00	0	.00
	Lien Sumn	nary					
Total	Ó	0.00					
		Total for 3	19 Bills:	448,424.55	153,971	18 2	

ORDER #154-2024

PROVIDING FOR: Execution of the Town Warrant for June 27, 2024

IT IS ORDERED that the Town Warrant for June 27, 2024, in the amount of **\$______** is hereby approved.

Passed by the Town Council_____

Attest:_____

ORDER #155-2024

PROVIDING FOR: Execution of the Wastewater Warrant for June 27, 2024

IT IS ORDERED that the Wastewater Warrant for June 27, 2024, in the amount of \$______ is hereby approved.

Passed by the Town Council_____

Attest:

ORDER #156-2024

PROVIDING FOR: Approval of an Application for a Victualer License for Lucy Q's Place - MFT.

IT IS ORDERED that the attached application for a Victualer License is hereby approved for:

Lynne Quinn, Brooksville, ME d/b/a Lucy Q's Place - MFT, Bandstand/Veteran's Memorial Park; Trails End Festival Millinocket.

Passed by the Town Council_____

Attest:



Millinocket Maine's Biggest Small Town

ILEW	STATE NO.
Victualer/State.Li	c
Date Paid	610/24
Payment Type	16424
Expire Date	May 3125
Clerks' Approval	mail

APPLICATION FOR A VICTUALERS LICENSE

FEE: \$25.00

NAME OF APPLICANT: 037 X PHONE NUMBER OF APPLICANT: **RESIDENCE OF APPLICANT:** VI NAME OF BUSINESS: PHONE NUMBER OF BUSINESS: 0 ooksville BUSINESS ADDRESS: 366 ast NATURE OF BUSINESS: LOCATION TO BE USED. **RESIDENCE OF APPLICANT IN THE LAST FIVE YEARS:** 10 CERS. TITLES AND ADDRESS FOR THE PAST THREE YEARS: LIST OF

Jacqueline Saunders - CEO

DESCRIPTION OF PREMISES TO BE LICENSED 20' Food Concession Trailer

(PLEASE INCLUDE CURRENT COPY OF YOUR STATE OF MAINE DEPARTMENT OF HUMAN SERVICES FOOD VENDOR'S LICENSE)

5. — <u>5</u>. — <u>5</u>. — <u>5</u>.

	Nishment N			Certified	Food P	otection Ma	nager	Y	Time Out <u>10:3</u>	0.A
		Date/EST. ID#	Address			SVILLE		Zip Code 04617	Telephone 207-214-8037	
	/2024	/27872	366 COASTAL RD					License Posted	Risk Category	
	nse Type		Owner Name			of Inspection		No	Medium	
EAT	FING PLA	CE - MOBILE	LUCY Q'S PLACE INC				ent Report			
555	STREET, STREET	F	DODBORNE ILLNESS RISK FA	CTOR	S AND	PUBLIC H	IEALTH INTER	EVENTIONS		
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	ullance Stat			COS F		ompliance S	itatus			cos
Com	pliance Stat	tus	Supervision	2129748	1225	Pot	entially Hazardou	s Food Time/Temp	erature	629-12-54
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-		performs duties	See Jourse Marship		17	IN		ing procedures for		
2	IN		Employee Health	1 1	18	1N	and the second se	g time & temperatu		
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Ť	elal option 424		Hygienic Practices	22036383	20	IN		olding temperature		
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100 13	在这日的社会中 的		ontamination by Hands	11000				mer Advisory		T 1
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-	an a		proved Source	1 1	3039	Carl States	States and a	Chemical	AR COMPANY OF	1920
9	IN	Food obtained from	n approved source	$ \downarrow \downarrow$	- 25	IN	Eood additive	s: approved & prop	erly used	
10	IN		roper temperature		26	IN			fied, stored & used	
11	IN	Food in good cond	ition, safe, & unadulterated			+		h Approved Proces		0.0000
2	เก	Required records a parasite destruction	available: shellstock tags on		27	IN	Comptiance w	ith variance, speci		
1973	CALINA SHE	Protecti	on from Contamination		1 📖		& HACCP plai	1		
3	IN	Food separated &	protected			Risk Factors	are improper pt	actices or procedures	Identified as the most	1
4	IN		ces: cleaned and sanitized		3				injury. Public Health	
15	IN		of returned, previously served,							
		reconditioned, & u		ETAN			are control measur	es to prevent foodbo	rne illness or injury.	
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HHE-600 Rev.01/07/10

LUCI WO FLACE

License Expiry Date/EST. ID# 1/26/2024 / 27872	Address 366 COASTAL RD	City / State BROOKSVILLE	/ ME	Zip Code 04617	Telephone 207-214-8037
	Temper	ature Observation	ns		
Location	Temperature		Notes		
hand sink	119				
fridge	40		-		
freezer	0				
3 bay sink	113				
prep unit	38				

Person in Charge (Signature)	LyANO. QuiN.5-27.24	Date: 5/24/2024
Health Inspector (Signature) WEIBLEY DEAN	- Web Pe	3

HHE-601(a)Rev.01/07/10

License	Expiry	Date/EST.	ID#
4/26/202	4	/27872	

Address 366 COASTAL RD City / State BROOKSVILLE

ME

Zip Code 04617

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

Person in Charge (Signature)

Health Inspector (Signature) WEIBLEY DEAN Lynno Quin-5-27-27 Web Da

HHE-601(a)Rev.01/07/10

Page 3 of 4

Date: 5/24/2024

Comment of a reaction manager symmetry and and the

This inspection was done remotely through ZOOM. PIC gave permission for inspector sign. okay to operate with no conditions. Saop, sanitizer present,

Every eating establishment must employ on its staff a Certified Food Protection Manager (CFPM). Some establishments are exempt from this requirement. A CFPM certificate must accompany the application for a new establishment and change of ownership. A CFPM must be hired within 60 days of the departure of the last CFPM leaving employment. Eating establishments must post in a conspicuous area the certification of the CFPM(s), and the certificate must be made available to the Department upon request. For a list of CFPM courses and trainers go to http://www.maine.gov/healthinspection/training.htm. Please provide a copy of this certification(s) to Joanne LaVallee, Health Inspection Program, 286 WATER ST FL 3, AUGUSTA ME 04333, Joanne.Lavallee@maine.gov or faxing to 207-287-3165. Please include the name of your establishment and the establishment ID number with your certification(s).

Employee Health Policy

The Health Inspection Program implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: http://www.maine.gov/healthinspection

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy. http://www.maine.gov/healthinspection. Following are a few of the major changes:

No Bare Hand Contact with Ready-To-Eat Food.

Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events.

Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at weibley.dean@maine.gov or (207)904-8232. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C=Critical violation and NC= Non-critical violation

Critical violation means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting

Pursuent to the Administration and Enforcement of Establishments Regulated by the Health Inspection Program, licenses, conditional licenses, inspection reports, certificates or other notices issued by the Department must be displayed in a place readily visible to customers or other persons using a licensed establishment. If you have received your inspection report via email, please print and retain onsite.

Person in Charge (Signature)	Lynno. Quin. 5-27.24	Date: 5/24/2024
Health Inspector (Signature)	Wey pa	

HHE-601(a)Rev.01/07/10

Page 4 of 4

ORDER #157-2024

PROVIDING FOR: Approval of an Application for a Victualer License for This Lil Piggy - MFT.

IT IS ORDERED that the attached application for a Victualer License is hereby approved for:

Zac LaPierre, Brewer, ME d/b/a This Lil Piggy - MFT, Bandstand/Veteran's Memorial Park; Trails End Festival Millinocket.

Passed by the Town Council_____

Attest:_____



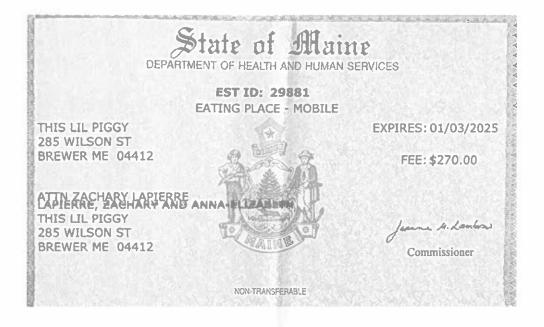
APPLICATION FOR A VICTUALERS LICENSE

FEE: \$25.00

ITEM	NEEDED
Victualer/State.Lic	
Date Paid	10-24-2004
Payment Type	CK
Expire Date	May 31, 1425
Clerks' Approval	Dun

CIERS Approval
NAME OF APPLICANT: ZAC LUPIEME
PHONE NUMBER OF APPLICANT: 207 658 6333
RESIDENCE OF APPLICANT: 285 Wilson ST Brewer Me 04412
NAME OF BUSINESS: THIS Lil Piggy
PHONE NUMBER OF BUSINESS: 207 659 6333
BUSINESS ADDRESS: 285 withon or Brewer me occur
NATURE OF BUSINESS: BBD FOUL TRUCK
LOCATION TO BE USED: Trail ent Festival
RESIDENCE OF APPLICANT IN THE LAST FIVE YEARS:
285 wilson ST BREVER ME 04412
LIST OF PRINCIPAL OFFICERS, TITLES AND ADDRESS FOR THE PAST THREE YEARS:
ZAC and Ama Lapreme - Owners - 205 witson ST Brever OULUL
DESCRIPTION OF PREMISES TO BE LICENSED
2021 Dianonz Trailer 8-5 × 14 Fooz Trailer.

(PLEASE INCLUDE CURRENT COPY OF YOUR STATE OF MAINE DEPARTMENT OF HUMAN SERVICES FOOD VENDOR'S LICENSE)



ORDER #158-2024

PROVIDING FOR: Approval of an Application for an Entertainment License for Hillcrest Golf Club.

IT IS ORDERED that the attached application for an Entertainment License is hereby approved for:

Patricia St. John Sec. Hillcrest Golf Club, Business Address: 1 Golf Course Road, d/b/a Hillcrest Golf Club, 1 Golf Course Road, Millinocket.

Passed by the Town Council

Attest:_____

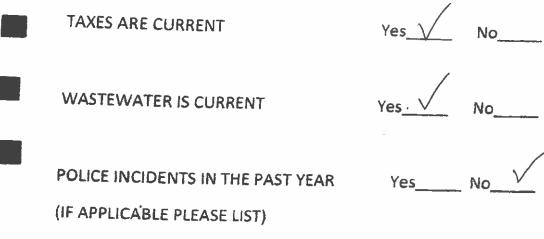
BUSINESS Hillcrest GOLF Club

ORDER # 158-2024

1

COVER SHEET FOR LIQUOR, ENTERTAINMENT OR VICTUALER LICENSE APPLICATIONS

.







TOWN OF MILLINOCKET

APPLICATIONS FOR A SPECIAL AMUSEMENT LICENSE

FEE: \$25.00
NAME OF APPLICANT: Hill crest Golf Course Patricia St. John, Secretary
RESIDENCE: 1 Golf Course Rd - 9 Orchard St
NAME OF BUSINESS: Hillcrest Golf Course
LOCATION TO BE USED: 1 GROLF COURSE Road Millinorhet ME 04462
NATURE OF BUSINESS: GROIFing & Entertainment & Ford
EMAIL ADDRESS:
TELEPHONE: 207-723-8410 (7237040)
RESIDENCES OF APPLICANT IN THE LAST FIVE YEARS: Secretary - 9 Orchard 5+ M:11: nochet
HAS APPLICANT HAD A LICENSE DENIED OR REVOKED? YES NO \times
IF YES, CIRUMSTANCES OF DENIAL OR REVOKED LICENSE:
HAVE YOU EVER BEEN CONVICTED OF A FELONY? <u>(INCULDING PARTNERS OR CORPORATE OFFICERS)</u> YES: NO: IF YES, WHO & THE CIRCUMSTANCES:
*COPY OF CURRENT LIQUOR LICENSE (IF APPLICABLE)
*OTHER INFORMATION MAY BE REQUESTED BY THE MUNICIPAL OFFICERS



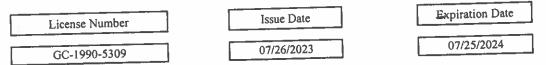
X



STATE OF MAINE DEPARTMENT OF ADMINISTRATIVE AND FINANCIAL SERVICES BUREAU OF ALCOHOLIC BEVERAGES AND LOTTERY OPERATIONS DIVISION OF LIQUOR LICENSING AND ENFORCEMENT 8 STATE HOUSE STATION AUGUSTA, MAINE 04333-0008



License for the Sale of Liquor



This License is valid only between the Issue Date and the Expiration Date appearing on this document. This License may be used only for the Named Holder at the Location for which the License was issued. The person or business named in this License is authorized to sell or serve liquor with liquor content as permitted by Maine law for the license type designated in this License.

All licensees shall make available for inspection their licenses at the premises to which those licenses apply. This License or each type of License issued as part of this License is subject to fine, suspension or revocation pursuant to Title 28-A of Maine law. License fee is non-refundable and the License is non-transferable unless approved by the Bureau.

Legal Name of Licensee: Business Name of Licensee: Address of Licensee: HILLCREST GOLF CLUB HILLCREST GOLF CLUB I GOLF COURSE ROAD MILLINOCKET, ME, 04462

CODE	License Type and Description	FEE
GC FF	CLASS I - GOLF COURSE - MALT LIQUOR, WINE AND SPIRITS FILING FEE	900.00 10.00

Total Fees:

\$ 910.00

Jacya Willout

Tracy A. Willett, Acting Deputy Director Bureau of Alcoholic Beverages and Lottery Operations

HILLCREST GOLF CLUB 1 GOLF COURSE ROAD MILLINOCKET, ME 04462

ORDER #159-2024

PROVIDING FOR: Approval for an Application for a Malt, Vinous and Spirituous Liquor License for Hillcrest Golf Club.

IT IS ORDERED that the Millinocket Town Council approves the attached application for a malt, vinous and spirituous liquor license is hereby approved for:

Hillcrest Golf Club, Business Address: 1 Golf Course Road, Millinocket d/b/a Hillcrest Golf Club, 1 Golf Course Road, Millinocket

Passed by the Town Council_____

Attest:_____



STATE OF MAINE DEPARTMENT OF ADMINISTRATIVE AND FINANCIAL SERVICES BUREAU OF ALCOHOLIC BEVERAGES AND LOTTERY OPERATIONS **DIVISION OF LIQUOR LICENSING AND ENFORCEMENT**

Application for an On-Premises License

All Questions Must Be Answered Completely. Please print legibly.

Division Use Only			
License No:			
Class:	By:		
Deposit Date			
Amt. Deposit	ied:		
Payment Typ	e:		
OK with SOS	S: Yes 🗆 No 🗖		

Section I: Licensee/Applicant(s) Information: **Type of License and Status**

Legal Business Entity Applicant Name (corporation, LLC):	Business Name (D/B/A):
Huecrest Hoef Club Individual or Sole Proprietor Applicant Name(s):	
Individual or Sole Proprietor Applicant Name(s):	Physical Location: Millinorkit, ME 044
Fluecrest Goef Club	Physical Location: Millinorder, ME 044. (1) one Hulf Course Road Mailing address; if different:
Individual or Sole Proprietor Applicant Name(s):	Mailing address, if different:
Mailing address, if different from DBA address:	Email Address:
Telephone # Fax #:	Business Telephone # Fax #:
207-723-8410	207-723-8410
Federal Tax Identification Number:	Maine Seller Certificate # or Sales Tax #:
Coll-apple Idea	interior continuate in or sales tax in.
C <u>4</u> -0 <u>2</u> <u>4</u> - <u>1850</u> Retail Beverage Alcohol Dealers Permit:	
Relati Develage Alconol Dealers Permit:	Website address:
GC-1990.5309	
	<u></u>

1.	New license or renewal of existing license?		New	Expected Start date:
		X	Renewal	Expiration Date: 7-25-2024

2. The dollar amount of gross income for the licensure period that will end on the expiration date above:

(203.85 Beer, Wine or Spirits: 17, 933, 12 Food: Guest Rooms: _____

3. Please indicate the type of alcoholic beverage to be sold: (check all that apply)

Malt Liquor (beer) Wine Spirits

4. Indicate the type of license applying for: (choose only one)

	Restaurant (Class I, II, III, IV)		Class (Class	A Restaurant/Lounge XI)		Class (Class	A Lounge X)
	Hotel (Class I, II, III, IV)		Hotel (Class	– Food Optional I-A)		Bed & (Class	Breakfast V)
eq	Golf Course (included optic (Class I, II, III, IV)	onal licen	ses, pleas	se check if apply) 🛛	Auxiliary		Mobile Cart
	Tavern (Class IV)			Other:			
	Qualified Caterer			Self-Sponsored Event	ts (Qualified Ca	aterers (Only)

Refer to Section V for the License Fee Schedule on page 9

5. Business records are located at the following address:

(1) One GOLZ COURSE Road Millivocket ME 04462

6.	Is the licensee/applicant(s) citizens of the United States?	À	Yes	No
7.	Is the licensee/applicant(s) a resident of the State of Maine?		Yes	No

NOTE: Applicants that are not citizens of the United States are required to file for the license as a business entity.

8. Is licensee/applicant(s) a business entity like a corporation or limited liability company?

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Yes No If Yes, complete Section VII at the end of this application
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- 9. For a licensee/applicant who is a business entity as noted in Section I, does any officer, director, member, manager, shareholder or partner have in any way an interest, directly or indirectly, in their capacity in any other business entity which is a holder of a wholesaler license granted by the State of Maine?
 - Ves K No
 - □ Not applicable licensee/applicant(s) is a sole proprietor

10. Is the licensee or applicant for a license receiving, directly or indirectly, any money, credit, thing of value, endorsement of commercial paper, guarantee of credit or financial assistance of any sort from any person or entity within or without the State, if the person or entity is engaged, directly or indirectly, in the manufacture, distribution, wholesale sale, storage or transportation of liquor.

□ Yes □ No If yes, please provide details:		

If yes, please list license number, business name, and complete physical location address: (attach additional pages as needed using the same format)

Name of Business	License Number	Complete Physical Address

12. List name, date of birth, place of birth for all applicants including any manager(s) employed by the licensee/applicant. Provide maiden name, if married. (attach additional pages as needed using the same format)

Fi	ıll Name		DOB	Place of Birth	
Residence address on all the Name		us 5 years Address:			
Name		Address: Address:			
Name	I	Address:			

Т

13. Will any law enforcement officer directly benefit financially	y from this license, if issued?
---	---------------------------------

🗆 Yes 🔀 No	
If Yes, provide name of law enforcement offi	cer and department where employed:
the United States?	of any violation of the liquor laws in Maine or any State of No tion and attach additional pages as needed using the same
Name:	Date of Conviction:
Offense:	
violations, in Maine or any State of the United Sta	ed of any violation of any law, other than minor traffic ates? Yes No tion and attach additional pages as needed using the same
Name:	Date of Conviction:
Offense:	Location:
Disposition:	
16. Has the licensee/applicant(s) formerly held a Main	ne liquor license? 🗹 Yes 🗆 No
17. Does the licensee/applicant(s) own the premises?	Yes 🗆 No
If No, please provide the name and address of	

1

- 18. If you are applying for a liquor license for a Hotel or Bed & Breakfast, please provide the number of guest rooms available: _____/A
- 19. Please describe in detail the area(s) within the premises to be licensed. This description is in addition to the diagram in Section VI. (Use additional pages as needed)

Bararoa, PRO Shop, diving Room, Porch COLT COUSE ITSCLT

20. What is the distance from the premises to the nearest school, school dormitory, church, chapel or parish house, measured from the main entrance of the premises to the main entrance of the school, school dormitory, church, chapel or parish house by the ordinary course of travel?

Name: Mazurnene Church, MEKT, ME. - STEarns Middle School/ Distance: 1/2 Church / mills To Schools

Section II: Signature of Applicant(s)

By signing this application, the licensee/applicant understands that false statements made on this application are punishable by law. Knowingly supplying false information on this application is a Class D Offense under Maine's Criminal Code, punishable by confinement of up to one year, or by monetary fine of up to \$2,000 or by both.

Please sign and date in blue ink.

Dated: 6-17-24

Signature of Duly Authorized Person

Rorothy L Friel Printed Name Duly Authorized Person

Patricia E. St. John Signature of Duly Authorized Person

Patricia & ST. JOHN

Printed Name of Duly Authorized Person

Section III: For use by Municipal Officers and County Commissioners only

The undersigned hereby certifies that we have complied with the process outlined in 28-A M.R.S. §653 and approve this on-premises liquor license application.

6/27/2024 Dated: Who is approving this application? I Municipal Officers of TOUR of Millinoutet

County Commissioners of

County

Please Note: The Municipal Officers or County Commissioners must confirm that the records of Local Option Votes have been verified that allows this type of establishment to be licensed by the Bureau for the type of alcohol to be sold for the appropriate days of the week. Please check this box to indicate this verification was completed.

Signature of Officials	Printed Name and Title		

This Application will Expire 60 Days from the date of Municipal or County Approval unless submitted to the Bureau

Included below is the section of Maine's liquor laws regarding the approval process by the municipalities or the county commissioners. This is provided as a courtesy only and may not reflect the law in effect at the time of application. Please see <u>http://www.mainelegislature.org/legis/statutes/28-A/title28-Asec653.html</u>

§653. Hearings; bureau review; appeal

1. Hearings. The municipal officers or, in the case of unincorporated places, the county commissioners of the county in which the unincorporated place is located, may hold a public hearing for the consideration of applications for new onpremises licenses and applications for transfer of location of existing on-premises licenses. The municipal officers or county commissioners may hold a public hearing for the consideration of requests for renewal of licenses, except that when an applicant has held a license for the prior 5 years and a complaint has not been filed against the applicant within that time, the applicant may request a waiver of the hearing.

A. The bureau shall prepare and supply application forms.

B. The municipal officers or the county commissioners, as the case may be, shall provide public notice of any hearing held under this section by causing a notice, at the applicant's prepaid expense, stating the name and place of hearing, to appear on at least 3 consecutive days before the date of hearing in a daily newspaper having general circulation in the municipality where the premises are located or one week before the date of the hearing in a weekly newspaper having general circulation in the municipality where the premises are located or one week before the date of the hearing in a weekly newspaper having general circulation in the municipality where the premises are located.

C. If the municipal officers or the county commissioners, as the case may be, fail to take final action on an application for a new on-premises license or transfer of the location of an existing on-premises license within 60 days of the filing of an application, the application is deemed approved and ready for action by the bureau. For purposes of this paragraph, the date of filing of the application is the date the application is received by the municipal officers or county commissioners. This paragraph applies to all applications pending before municipal officers or county commissioners as of the effective date of this paragraph as well as all applications filed on or after the effective date of this paragraph. This paragraph applies to an existing on-premises license that has been extended pending renewal. The municipal officers or the county commissioners shall take final action on an on-premises license that has been extended pending renewal within 120 days of the filing of the application.

D. If an application is approved by the municipal officers or the county commissioners but the bureau finds, after inspection of the premises and the records of the applicant, that the applicant does not qualify for the class of license applied for, the bureau shall notify the applicant of that fact in writing. The bureau shall give the applicant 30 days to file an amended application for the appropriate class of license, accompanied by any additional license fee, with the municipal officers or county commissioners, as the case may be. If the applicant fails to file an amended application within 30 days, the original application must be denied by the bureau. The bureau shall notify the applicant in writing of its decision to deny the application including the reasons for the denial and the rights of appeal of the applicant.

2. Findings. In granting or denying an application, the municipal officers or the county commissioners shall indicate the reasons for their decision and provide a copy to the applicant. A license may be denied on one or more of the following grounds:

A. Conviction of the applicant of any Class A, Class B or Class C crime;

B. Noncompliance of the licensed premises or its use with any local zoning ordinance or other land use ordinance not directly related to liquor control;

C.Conditions of record such as waste disposal violations, health or safety violations or repeated parking or traffic violations on or in the vicinity of the licensed premises and caused by persons patronizing or employed by the licensed premises or other such conditions caused by persons patronizing or employed by the licensed premises that unreasonably disturb, interfere with or affect the ability of persons or businesses residing or located in the vicinity of the licensed premises to use their property in a reasonable manner;

D.Repeated incidents of record of breaches of the peace, disorderly conduct, vandalism or other violations of law on or in the vicinity of the licensed premises and caused by persons patronizing or employed by the licensed premises;

D-1. Failure to obtain, or comply with the provisions of, a permit for music, dancing or entertainment required by a municipality or, in the case of an unincorporated place, the county commissioners;

E. A violation of any provision of this Title;

F. A determination by the municipal officers or county commissioners that the purpose of the application is to circumvent the provisions of section 601; and

G.After September 1, 2010, server training, in a program certified by the bureau and required by local ordinance, has not been completed by individuals who serve alcoholic beverages.

3. Appeal to bureau. Any applicant aggrieved by the decision of the municipal officers or county commissioners under this section may appeal to the bureau within 15 days of the receipt of the written decision of the municipal officers or county commissioners. The bureau shall hold a public hearing in the city, town or unincorporated place where the premises are situated. In acting on such an appeal, the bureau may consider all licensure requirements and findings referred to in subsection 2.

A. Repealed

B. If the decision appealed from is an application denial, the bureau may issue the license only if it finds by clear and convincing evidence that the decision was without justifiable cause.

4. Repealed

5. Appeal to District Court. Any person or governmental entity aggrieved by a bureau decision under this section may appeal the decision to the District Court within 30 days of receipt of the written decision of the bureau.

An applicant who files an appeal or who has an appeal pending shall pay the annual license fee the applicant would otherwise pay. Upon resolution of the appeal, if an applicant's license renewal is denied, the bureau shall refund the applicant the prorated amount of the unused license fee.

Section IV: Terms and Conditions of Licensure as an Establishment that sells liquor for on-premises consumption in Maine

- The licensee/applicant(s) agrees to be bound by and comply with the laws, rules and instructions promulgated by the Bureau.
- The licensee/applicant(s) agrees to maintain accurate records related to an on-premise license as required by the law, rules and instructions promulgated or issued by the Bureau if a license is issued as a result of this application.
 - The licensee/applicant(s) authorizes the Bureau to obtain and examine all books, records and tax returns pertaining to the business, for which this liquor license is requested, and also any books, records and returns during the year in which any liquor license is in effect.
- Any change in the licensee's/applicant's licensed premises as defined in this application must be approved by the Bureau in advance.
- All new applicants must apply to the Alcohol and Tobacco Tax and Trade Bureau (TTB) for its <u>Retail Beverage Alcohol Dealers</u> permit. See the TTB's website at <u>https://www.ttb.gov/nrc/retail-beverage-alcohol-dealers</u> for more information.

Section V: Fee Schedule

Filing fee required. In addition to the license fees listed below, a filing fee of \$10.00 must be included with all applications.

<u>Please note:</u> For Licensees/Applicants in unorganized territories in Maine, the \$10.00 filing fee must be paid directly to County Treasurer. All applications received by the Bureau from licensees/applicants in unorganized territories must submit proof of payment was made to the County Treasurer together with the application.

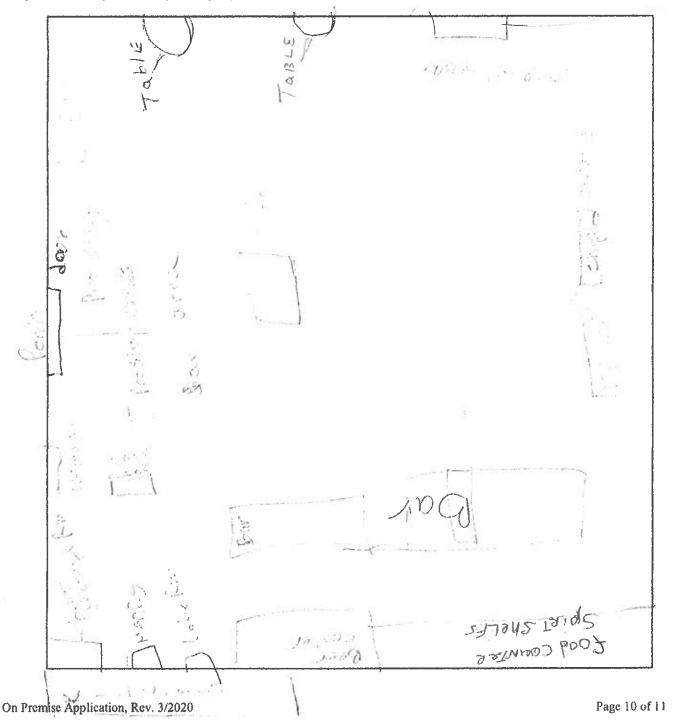
Class of License	Type of liquor/Establishments included	Fee
Class I This class inc Dining Cars; Caterers	For the sale of liquor (malt liquor, wine and spirits) cludes: Airlines; Civic Auditoriums; Class A Restaurants: Clubs w Golf Courses; Hotels; Indoor Ice-Skating Clubs; Indoor Tennis Cl	\$ 900.00 + \$10.00 vith catering privileges; ubs; Vessels; Qualified
Class I-A This class inc	For the sale of liquor (malt liquor, wine and spirits) ludes only hotels that do not serve three meals a day.	\$1,100.00
Class II This class inc Dining Cars;	For the Sale of Spirits Only cludes: Airlines; Civic Auditoriums; Class A Restaurants; Clubs Golf Courses; Hotels; Indoor Ice-Skating Clubs; Indoor Tennis Cl	\$ 550.00 with catering privileges; ubs; and Vessels.
During Cars;	For the Sale of Wine Only cludes: Airlines; Civic Auditoriums; Class A Restaurants; Clubs Golf Courses; Hotels; Indoor Ice-Skating Clubs; Indoor Tennis Clu and Bed and Breakfasts.	\$ 220.00 with catering privileges; ibs; Restaurants; Vessels;
Dining Cars; 0	For the Sale of Malt Liquor Only cludes: Airlines; Civic Auditoriums; Class A Restaurants; Clubs Golf Courses; Hotels; Indoor Ice-Skating Clubs; Indoor Tennis Clu ad Bed and Breakfasts.	\$ 220.00 with catering privileges; bs; Restaurants; Taverns;
Dining Cars; C	For the Sale of Malt Liquor and Wine Only ludes: Airlines; Civic Auditoriums; Class A Restaurants; Clubs Golf Courses; Hotels; Indoor Ice-Skating Clubs; Indoor Tennis Clu ed Bed and Breakfasts.	\$ 440.00 with catering privileges; bs; Restaurants; Vessels;
Class V This class incl	For the sale of liquor (malt liquor, wine and spirits) ludes only a Club without catering privileges.	\$ 495.00
Class X This class incl	For the sale of liquor (malt liquor, wine and spirits) udes only a Class A Lounge	\$2,200.00
Class XI This class incl	For the sale of liquor (malt liquor, wine and spirits) udes only a Restaurant Lounge	\$1,500.00

Service PU. W.P

Section VI Premises Floor Plan

In an effort to clearly define your license premise and the areas that consumption and storage of liquor authorized by your license type is allowed, the Bureau requires all applications to include a diagram of the premise to be licensed.

Diagrams should be submitted on this form and should be as accurate as possible. Be sure to label the following areas: entrances, office area, coolers, storage areas, display cases, shelves, restroom, point of sale area, area for on-premise consumption, dining rooms, event/function rooms, lounges, outside area/decks or any other areas on the premise that you are requesting approval. Attached an additional page as needed to fully describe the premise.



Section VII: Required Additional Information for a Licensee/Applicant for an On-Premises Liquor License Who are Legal Business Entities

Questions 1 to 4 of this part of the application must match information in Section I of the application above and match the information on file with the Maine Secretary of State's office. If you have questions regarding your legal entity name or DBA, please call the Secretary of State's office at (207) 624-7752.

All Questions Must Be Answered Completely. Please print legibly.

- Exact legal name: <u>Hillcrest Gouz CLuis</u>
 Doing Business As, if any: <u>Gouz Zourse</u>
- 3. Date of filing with Secretary of State: _____ State in which you are formed: ______
- 4. If not a Maine business entity, date on which you were authorized to transact business in the State of Maine:
- 5. List the name and addresses for previous 5 years, birth dates, titles of officers, directors, managers, members or partners and the percentage ownership any person listed: (attached additional pages as needed)

Name	Address (5 Years)	Date of Birth	Title	Percentage of Ownership
Dorothy Friel	130 Luncoln St Millinockel ME 14 Orchard St	8/18/64	Manager President	0%
George Hanley Michael Osborn 1	East Millinocket ME 04462 150 Highlund Ave	4/10/49	of bound Vice President Bound	1.1070
Patricia ST. JOHN	9 ORCHARD ST. MILLINDERET, ME 04462	9-7-1950	Sacretary	1.1 70
	MILLINOCIET, ME 04462			
			84	

(Ownership in non-publicly traded companies must add up to 100%.)

ORDER #160-2024

PROVIDING FOR: Authorization for Real Estate Tax Write-Off.

IT IS ORDERED that the Millinocket Town Council authorizes the Tax Collector and/or Treasurer to write-off tax exempt real estate property taxes totaling \$432.78 as of 6/25/2024 for the following location:

Name:	Map/Lot:	Amount:	Year:
1. Town of Millinocket			
(Outer Central Street)	R05-011	\$432.78	2024
	Total:	\$432.78	

NOTE: The Tax Collector's request to write-off Personal Property taxes is the result of the 2024 sale of property to the Town of Millinocket.

PASSED BY THE COUNCIL:

ATTEST:

Millinocket 11:52 AM	RE Account 143 Detail as of 06/25/2024		06/25/2024 Page 1
Name: TOWN OF MILLINOCKET	Lan	•	
Location: CENTRAL STEET OUTER Acreage: 101 Map/Lot: R05-011 Book Page: B16868P342 2024-1 Period Due: 1) 225.51 2) 207.27	Buil	ding: 0	
	Exe	mpt 0	
	Tota	al: 14,700	
	Ref1: Mailing Address:	B16868P342 \$260,000 197 PENOBSCOT AVE MILLINOCKET ME 04462	

000440		Reference	PC	Principal	Interest	Costs	Total
2024-1 R	09/26/23	Original		414.54	0.00	0.00	414.54
[Billed To: M	ILLINOCKET LODO	SE NO 1521	BPOE OF U S & I	ELKS LODGE (AKA)	
		CURINT		0.00	-18.24	0.00	-18.24
		Total		414.54	18.24	0.00	432.78
2023-1 R				0.00	0.00	0.00	0.00
2022-1 R				0.00	0.00	0.00	0.00
2021-1 R				0.00	0.00	0.00	0.00
2020-1 R				0.00	0.00	0.00	0.00
2019-1 R				0.00	0.00	0.00	0.00
2018-1 R				0.00	0.00	0.00	0.00
2017-1 R				0.00	0.00	0.00	0.00
2016-1 R				0.00	0.00	0.00	0.00
2015-1 R				0.00	0.00	0.00	0.00
2014-1 R				0.00	0.00	0.00	0.00
2013-1 R				0.00	0.00	0.00	0.00
2012-1 R				0.00	0.00	0.00	0.00
2011-1 R				0.00	0.00	0.00	0.00
2010-1 R				0.00	0.00	0.00	0.00
2009-1 R				0.00	0.00	0.00	0.00
Account Totals a	s of 06/25/2	2024		414.54	18.24	0.00	432.78

Per Diem				
2024-1	0.0921			
Total	0.0921			

Exempt Codes: 03 - Town

Note: Payments will be reflected as positive values and charges to the account will be represented as negative values.

ORDER #161-2024

PROVIDING FOR Street and Parking Lot Closures for 2024 4th of July Celebrations.

WHEREAS The Town's Events Team and Public Health and Safety Officer have submitted the attached request for street and parking lot closures for 4th of July activities;

IT IS ORDERED The Millinocket Town Council approves the following closures:

- Penobscot Avenue: Central Street to Katahdin Avenue, including all side streets, from 6:00am to 12:00pm for 4th of July Parade.
- Bandstand Parking Lot: From 6:00am Thursday, July 4th through 10:00pm Saturday, July 6th for activities in Veterans Park.
- Poplar Street: Penobscot Avenue to Katahdin Avenue from 6:00am Thursday, July 4th through 10:00pm Saturday July 6th for activities in Veterans Park.

PASSED BY COUNCIL:

ATTEST: _____

Street closures for 4th of July Activities

Requesting permission from the Town Council to close streets and parking lot for 4th of July celebrations.

Close Penobscot Avenue from Central Street to Katahdin Avenue and all side streets that come onto Penobscot Ave. from 6am to Noon for the annual 4th of July Parade.

Close Bandstand Parking Lot from 6am on Thursday, July 4th through 10pm Saturday, July 6th for activities in Veteran's Park.

Close Poplar Street from Penobscot Avenue to Katahdin Ave from 6am Thursday, July 4th through 10pm Saturday, July 6th for activities in Veterans Park.

Following information, the Parade plans to line up at 9:30am with a kickoff scheduled for 10am from the Northern Shopping Plaza down Central Street and onto Penobscot Avenue leading to Veterans Park where the parade will end.

Tom Malcolm Health and Safety Officer

ORDER #162-2024

PROVIDING FOR Approval of Support Letter for KWW Access via Millinocket

WHEREAS The Millinocket Town Council has been asked to submit a letter of support for of S.4209 – A bill to provide greater regional access to the Katahdin Woods and Waters National Monument in the State of Maine; and

WHEREAS a previous request for support was entertained and letter submitted, contingent on continued snowmobile and ATV access for trail connection purposes, advocating for Millinocket's local snowmobile and ATV community; and

WHEREAS This concern has been resolved with the result of a permanent easement purchased and granted to the snowmobile and ATV community, solidifying trail access and further connection;

IT IS ORDERED that the Millinocket Town Council approves the attached Letter of Support, referencing economic support for the local business community and potential future investments within Millinocket.

PASSED BY COUNCIL: _____

ATTEST: _____



June 27, 2024

Patrick T. Bond Senior Policy Advisor Office of Senator Angus S. King, Jr., Maine 133 Hart Senate Office Building Washington, D.C. 20510

Via email: Patrick Bond@king.senate.gov

Dear Mr. Bond,

On behalf of the Millinocket Town Council, I write to express our majority support of S.4209 – A bill to provide greater regional access to the Katahdin Woods and Waters National Monument in the State of Maine.

We understand that providing access to Katahdin Woods and Waters along the proposed route through Millinocket and along the Stacyville, Huber, and Roberts Roads can bring economic benefits to our community. Visitors to Katahdin Woods and Waters National Monument do not currently have a direct route to or from Millinocket, where they can access important amenities not available in other parts of the region. The expected increase in visitation throughout Millinocket could certainly benefit many of our local businesses as well as inspire future investments into our community and the Katahdin region.

A prior letter from the Town of Millinocket written in support of local access to Katahdin Woods and Waters was contingent on continued trail access for our local Snowmobile and ATV community. We now know that with the help of your office, the Trust for Public Lands, and the State of Maine Bureau of Parks and Lands, an easement has been secured to solidify that access and allow for this critical trail connection to be completed. For this, we express our appreciation.

Thank you for considering this letter and for your efforts to enhance the Katahdin region.

Sincerely,

Michal Madore, Council Chair

PROVIDING FOR Adjustments to the FY24 Municipal Budget

WHEREAS The Town Manager and Town Treasurer request these adjustments to be made within the FY24 Municipal Budget in preparation for year end accounting;

IT IS ORDERED that the Millinocket Town Council approves the budget adjustments listed below:

- \$12,470.58 from E0115-3778 to E0403-2008 (PW Gravel Screen)
- \$4,250.00 from E0115-3778 to E0403-2008 (PW Utility Trailer for Pavement Roller)
- \$500.96 from E0115-3778 to E0409-2014 (Transfer Site Security Cameras Brush Pile & Compost)
- \$240.00 from E0115-3778 to E0409-2014 (Transfer Site Security Cameras Mobile Backup – Brush Pile & Compost)
- \$996.93 from E0115-3778 to E1002-3105 (Rec. Dept. Security Cameras Jerry Pond)
- \$480.00 from E0115-3778 to E1002-3105 (Rec. Dept. Security Cameras Mobile Backup – Jerry Pond)
- \$3,780.00 from E0115-3778 to E1002-3105 (Rec. Dept. Replacement Docks Jerry Pond)
- \$1,088.00 from E0115-3778 to E0112-2018 (Postage Eclipse Mailing)
- \$2,994.00 from E0205-0422 to E0203-0410 (Fire/EMS Training)
- \$3,000.00 from E0203-2050 to E0204-2051 (Fire/EMS Equipment)

Unassigned Fund Balance Transfers:

- \$7,576.16 from UFB to E0209-4202 (Fleet Insurance Overage)
- \$1,535.00 from UFB to E0209-4208 (Public Officials Insurance)
- \$7,036.00 from UFB to E0209-4209 (Employment Practices Insurance)
- \$8,598.39 from UFB to E0112-1112 (Computer Support Mid-Year Contract Renewal)
- \$862.84 from UFB to E0112-2057 (Computer Network & Licensing)
- \$450.80 from UFB to E0104-2030 (Leadership Institute Training/Travel Clerk)
- \$81.94 from UFB to E0118-2035 (Leadership Institute Training/Travel CID)

PASSED BY COUNCIL:

ATTEST: _____