

**From:** Joe Scully <joe@westmorelandscully.com>  
**Sent:** 12/26/2020 3:08:01 PM  
**To:** dcampbell@ashevillenc.gov, gwenwisler@avlcouncil.com, sagerturner@avlcouncil.com, kimroney@avlcouncil.com, antanettemosley@avlcouncil.com, sandrakilgore@avlcouncil.com, sheneikasmith@avlcouncil.com, esthermanheimer@avlcouncil.com  
**Cc:** Kevin Westmoreland, Joe Scully, Vanessa Salomo  
**Subject:** Supplemental Declaration December 23, 2020

---

Dear Mayor Esther Manheimer, Vice Mayor Sheneika Smith, Sandra Kilgore, Antanette Mosley, Kim Roney, Sage Turner, Gwen Wisler and City Manager Debra Campbell: This is what I wrote to the County Commissioner's. Please do what you can.

Dear Commissioner's Newman, Wells, Pressley, Sloan, Whitsides, Edwards, Beach-Ferrara and County Manager Pinder:

As I am sure you know, this latest declaration issued December 23, 2020, will further cripple an already beleaguered local restaurant community. I am writing to ask you to please reconsider or amend this painful directive.

According to NC state officials, including the Governor's office, restaurants are doing a very good job of ensuring the safety of our employees and guests. That the Buncombe County commissioners have decided to enact more restrictions to our already limited ability to stay in business is a very bad decision indeed. The fact that the Commission has exempted such spreader events like weddings, religious gatherings, etc. is a testament to the commission's inability to show an understanding of what really constitutes a danger to the community. Case in point, take a look at what happened at [First Baptist Church](#) in Hendersonville, NC a few days ago.

We understand that most states don't collect or report detailed information about the exposure that led to a new infection. But in most states where a breakdown is available, it appears that long-term care facilities, food processing plants, prisons, health care settings, and restaurants and bars are what are leading to the "surge". But there are many different types of restaurants. The different types of establishments may include breweries who serve limited food but can have multiple people sitting together; restaurants with big bars and TV's; and independent restaurants like my two casual fine dining establishments. Lumping everything together is understandable, but enforcement should be focused on the obvious offenders. When we reopened our restaurants on August 3 we did everything as asked and more. We space people more than 6 feet apart. We got rid of our bar at Corner Kitchen and kept only 6 bar seats of 18 at Chestnut. During each shift we have a "Covid patrol" person who cleans surfaces every 15 minutes, our staff wear masks at all times and guests are required to wear them while walking around the building. Additionally, each employee undergoes a health screening at the beginning of each shift. I can tell you with certainty that we have not had an "outbreak".

This Executive Order comes across to me as an apparent lack of support for what was once a thriving local restaurant industry. A community which created jobs, prodigious tax revenue and a genuine draw to the area. I am trying to think of what I might say to the employees that I will be forced to lay off in the face of this latest setback. We certainly will be unable to break even at 30% capacity. Doing it at 50% is already challenging. Once again, please give us a chance to survive, many of us have not made it this far and it would be tragic to lose more.

--

Joe Scully  
*Chef, Owner*  
Westmoreland & Scully