



MEETING: Site Review Committee
SUBJECT: Yats @ University Promenade
ADDRESS: 60 University Drive

LOCATION: City Hall
DATE: September 24, 2013

PRELIMINARY SITE REVIEW

IN ATTENDANCE:

Tyler Kent, Asst. City Planner	(219) 462-1161
Taylor Wegrzyn, Asst. City Planner	(219) 462-1161
Tim Burkman, Engineering Director	(219) 462-1161
Ed Pilarski, Water Reclamation Dept.	(219) 464-4973
Mark Geskey, Water Dept.	(219) 462-6174
Vicki Thrasher, Building Commissioner	(219) 462-1161
Dave Souders, Fire Department	(219) 462-8325

Media

PRESENTERS:

Chuck Williams, cwilliams@elegant.com
Rick Polak, rickp_allied@yahoo.com
Kevin Pederson, Kenna Corp.
kps_catering@yahoo.com

Email addresses for the above City of Valparaiso Departments can be found at www.valpo.us.

The following is a summary of discussion at this meeting:

OPENING: The Site Review Committee met to discuss a proposed Cajun Creole restaurant to be located at 60 University Drive. Kent stated that site review is not an approval. Rather, it is a preliminary discussion of the requirements and issues to be considered by the developer or owner. It is possible it will need to come back before site review or to seek other approvals.

EXPLANATION OF PROJECT: Williams indicated this will be a new Cajun Creole restaurant to be located at the University Promenade. Pederson would like to open by November 1; however, this will depend on permit issuance.

STAFF COMMENTS:

THRASHER: Thrasher is aware the plans have been submitted to the State for review. The State Construction Design Release will be required prior to the issuance of a Building Permit. All contractors must be registered with the City of Valparaiso. Thrasher indicated a hood release will be required if a hood system is being installed; however, if a hood system is not being installed, Thrasher will require a letter from the HVAC contractor indicating the equipment being used to handle the vapors being released from the cooking surfaces. A permit will be required for signage.

BURKMAN: Burkman stated that since there is no external work being done, there are no comments from the Engineering Department.

SOUDERS: Souders indicated a Knox Box will be required. Polak indicated there is a Knox Box for the building. Souders said that since the restaurant will have a separate entrance it may be necessary to supply a Knox Box for the restaurant entrance. Polak said the current Knox Box is only about 35 ft. away from the restaurant entrance. Polak stated the Knox Box will have the master key for the entire building. This key also opens all the apartment doors. There will also be a master key for the first floor classrooms. If allowed, the restaurant key would also be put into the Knox Box. Souders stated he will check to see if a separate Knox Box will be required. Souders

indicated the occupant load must be posted. The exits must also be posted.

KENT: This property is located within the Eastgate Overlay District; therefore, the following standards will apply. One identification sign or blade sign will be allowed. Signage will be calculated at 1 sq. ft. of signage per linear foot of building frontage. The total aggregate for signage will be 70 sq. ft. Two canopy signs are allowed with a maximum square footage per sign of 3 sq. ft. Backlit awnings will not be permitted. Kent requested clarification concerning the square footage of usable floor space. Williams indicated the usable floor space is 1,019 sq. ft. Kent said parking will be based on 1 space per 75 sq. ft. of usable floor area. It appears the restaurant will require 15 dedicated parking spaces. The plans need to indicate the total on-site parking, as well as the total spaces dedicated to the restaurant.

PILARSKI: Pilarski indicated that municipal code requires a restaurant to install a 1,000 gallon oil and grease interceptor. This information is noted in Chapter 51 and Chapter 52. However, based on the plans and discussion, Pilarski pointed out that a smaller unit may be acceptable as well as logical for this site. However, plans P1.1 and P1.2 do not show calculations for proper sizing of the unit. There is a set procedure for a waiver that must be followed. Pilarski provided information concerning this procedure. Pilarski stated that P1.1 shows a mop sink next to the three-compartment sink which is not attached to the oil and grease trap. It will be necessary to attach the three-compartment sink to the oil and grease trap. Pilarski indicated that only two of the three bowls in the three-compartment sink are shown on the plans. All three bowls must be shown and attached to the oil and grease trap. Pilarski said this information will be taken into account when calculations are provided. Once everything is provided the waiver process can proceed. Revising P1.1 and P1.2 to include the changes that have been discussed will be necessary.

GESKEY: Geskey is aware the water service coming into the building has a meter, backflow and splits throughout the building. Since this will not be changed, Geskey indicated the Water Department has no issues.

ISSUES TO BE RESOLVED:

State Design Release

Building Permit

Signage / Fencing Permit

Zoning Clearance

Waiver Process – Oil and Grease Interceptor

Knox Box

All contractors registered with City

Letter from HVAC Contractor

Occupant Load Posted

Exits Posted

Parking Spaces