

MEETING: Site Review Committee
SUBJECT: Nekter Juice Bar
ADDRESS: 2502 Calumet Avenue, Suite 2
PRELIMINARY SITE REVIEW

LOCATION: Zoom
DATE: January 13, 2022

IN ATTENDANCE:

Beth Shrader, Planning Director
(219) 462-1161 / bshrader@valpo.us
Carley Lemmon, Asst. Planner
(219) 462-1161 / clemmon@valpo.us
Vicki Thrasher, Building Commissioner
(219) 462-1161 / vthrasher@valpo.us
Bill Laird, Engineering Dept.
(219) 462-1161 / blaird@valpo.us
Mike Jabo, Engineering Director
(219) 462-1161 / mjabo.@valpo.us
Tim Stites, Fire Department
(219) 462-8325 / tstites@valpo.us
Nate McGinley, Water Dept.
(219) 462-6174 / nmcginley@valpo.us
Tony Fahel, Water Reclamation Dept.
(219) 464-4973 / tfahel@valpo.us

PRESENTERS:

Haresh Prithyani, Owner
(574) 707-0000
hprithyani@mynekte.com

The following is a summary of discussion at this meeting.

OPENING: The Site Review Committee met to discuss the proposed Nekter Juice Bar to be located at 2502 Calumet Avenue, Suite 2. Lemmon 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: Prithyani said he purchased the family Video building and split it into three units. The west side of the building is occupied by Teriyaki Madness. This site review is for the center unit (Suite 2). This unit will be used for a juice bar. The company is a franchise, and it is called Nekter Juice Bar. The company is from California. Fresh ingredients with no sugar and no additives will be used. This facility will only serve juices. There are 18 items on the menu, 6 juices, 6 smoothies, and 6 acai bowls. There will be no grilling. This facility will be grab and go. There is not a lot of seating being shown because they don't need that much. The majority of Nekter's locations are on the west coast. This unit is currently a shell. The plans currently show one bathroom; however, a second bathroom will be installed. There will be two coolers, a freezer, and a walk-in cooler. A three-way sink will be installed for dish washing.

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There will be a two-way sink for veggie prep and a sink outside for rinsing. There will be juice squeezers in the front for the fresh juice. The vestibule and walls will remain the same. The floors will be chipped epoxy. Rough-in for plumbing has been done.

STAFF COMMENTS:

LAIRD: Laird asked if there is any site work (revisions to sidewalk or parking) being done for this project. Prithyani said there is no site work, it is strictly interior work. The only thing being done on the exterior will be the addition of signage. Laird indicated that he had no further comments on the project. Prithyani mentioned that there is no HVAC in this unit. Prithyani was thinking about installing a split unit with a small section, maybe a foot deep with a 3x3 unit outside on the wall, at least 8 ft. high so people would not run into it, and it will not interfere with the sidewalk. Is this something that can be done? Laird said since this will be a wall-mounted unit and it will not affect the site Engineering will not have any comments on this. However, both the Building Department and Planning Department may have some comments. It will also need to be shown on the plans.

JABO: Jabo asked about the parking on this site. Prithyani said when the plans were drawn parking was tight for the three units to be occupied. They thought that parking for Teriyaki Madness would be a tight spot. There are a total of 24 parking spots. Seventeen are used for Teriyaki. There are 7 spots left and there is a shared space with Little Caesar's. All employees, except for one actually walk. Nekter will be half the volume they have at Teriyaki and maybe a ¼ of the staff. Prithyani feels that parking will not be an issue. Initially Prithyani thought Teriyaki would be a lunch business; however, it is actually a dinner business. The juice shop will open at 5:00 or 6:00 a.m. and close at 5:00 or 6:00 p.m. The juice shop will close before the dinner rush for Teriyaki, and it will open before Teriyaki. Nekter will be mainly to-go orders. Jabo said this may leave Prithyani short of options when the third unit opens. Prithyani is aware that he may have to petition for a variance for the third unit.

MCGINLEY: McGinley is aware of the work that was done for the new 2" water service as well as the work done for the sanitary. Is this second unit going to be serviced off of the 2" water service and the 2" meter? Will the sanitary service also be used for this second facility? Prithyani stated they will be using the same water line and the same sanitary sewer. McGinley conveyed that if there are not going to be any changes to the water or sanitary sewer services, there are no further comments.

FAHEL: Fabel asked if there will be a large amount of fruit pulp produced for the juices and smoothies. Prithyani said there should not be a lot of fruit pulp. Their main business should be more towards smoothies and Acai bowls. Acai bowls

are basically a thicker smoothie layered with fruit on top. Fahel advised that Water Reclamation will be concerned about a large amount of fruit pulp going down the drain. It appears a grease trap is not being installed. Prithyani confirmed a grease trap is not being considered for this project; however, there is access to the grease trap in Teriyaki Madness. All of the plumbing in Teriyaki goes through the grease trap. This is the plumbing they will be tapping into for Nekter so the waste from Nekter could go through this grease interceptor. Fahel is unsure if this can be done. This is a question for someone else. Fahel said a grease trap may not be needed for Nekter. Fahel asked that a menu be provided and any other information that might be helpful. Fahel requested submittal of a detail plumbing plan. Fahel will send a waiver for the 1,000-gallon grease interceptor.

STITES: All initial inspections required during the construction phase must be scheduled and coordinated through the Building Department. After occupancy is granted, the facility will be subject to annual fire inspections. Stites asked if Nekter will be getting a suite number. Prithyani stated that the post office called and requested he use 1, 2 and 3 for the suites. Teriyaki Madness is Suite 1 and Nekter will be Suite 2.

THRASHER: this project will need to be submitted to the State of Indiana for a Construction Design Release before the local Building Permit can be issued. Thrasher explained that because this is a shell it must be reviewed by the State before it can be occupied. All contractors must be listed on the permit application and registered with the City before the permit can be issued. It will be necessary to work with the Health Department to meet their requirements and get their approval before the City can issue occupancy. Signage will require a separate permit. Thrasher stated the plans will need to show what is being done with the spilt unit for the HVAC. This should not be a problem as long as it is designed for the space it is going to accommodate. Planning may have some comment concerning this. Typically, the unit needs to be screened whether it is rooftop or ground-mounted.

SHRADER:

Shrader asked if there is a shared parking agreement between Prithyani and the property owner to the south. Prithyani conveyed there is a shared parking agreement with Little Caesar's. Shrader requested a calculation for useable floor space. This is how the UDO determines the required parking. The useable floor calculation should not include restrooms, dedicated storage areas, or utility areas. Shrader request a copy of the shared parking agreement be emailed to Planning. The parking standards for restaurants are the same, no matter if they are carry-out or sit-down. The requirement is 1 parking space per 75 sq. ft. of useable floor area. The first step needs to be the calculation for useable floor

area for all three units. It will be necessary to try to estimate the useable floor area for the third unit since it is vacant right now. Then we can figure out what the next step should be. Shrader will need to see the location for the wall-mounted HVAC unit to ensure the screening requirements are being met. Shrader asked how many seats are being shown on the plans. Prithyani conveyed that 10 seats are shown. Prithyani asked if useable floor area includes both the front and back of the house. Shrader advised that the calculation will need to include the front and back, but if it is storage it can be excluded. The requested information can be emailed to bshrader@valpo.us.

LEMMON: Teriyaki Madness was site reviewed in October of 2020. This property is zoned Commercial General (CG) and is within a signature corridor. Restaurants are a permitted use in the Commercial General Zoning District. The calculation for allowable signage is 3 sq. ft. of signage per one linear foot of building frontage. Table 9.201 and the related sections below show all of the parking requirements and allowances for reductions. Lemmon asked if there will be any exterior improvements. Prithyani said there will not be any exterior improvements. Lemmon asked for confirmation that the proposed AC unit will be internal to the building. Prithyani confirmed. Lemmon asked if the AC Unit will be visible from the outside. Prithyani said the fan unit will be visible. Lemmon conveyed that the requirements for mechanical equipment screening are in Section 11.508, this is only in reference to rooftop equipment.

ISSUES TO BE RESOLVED:

- Detailed Site Plan
- Detailed Plumbing Plan
- State Design Release
- Building Permit
- Contractors Registered with the City
- Contact Porter County Health Department
- Signage/Fencing Permit