

MEETING: Site Review Committee
SUBJECT: Geitonia Greek Grill
ADDRESS: 1703 Calumet Avenue, Unit C
PRELIMINARY SITE REVIEW

LOCATION: Zoom
DATE: March 24, 2022

IN ATTENDANCE:

Beth Shrader, Planning Director
(219) 462-1161 / bshrader@valpo.us
Bill Laird, Engineering Dept.
(219) 462-1161 / blaird@valpo.us
Tim Stites, Fire Department
(219) 462-8325 / tstites@valpo.us
Matt Zurbriggen, Engineering Dept.,
(219) 462-1161 / mzurbriggen@valapo.us
Nate McGinley, Water Dept.
(219) 462-6174 / nmcginley@valpo.us
Tony Fahel, Water Reclamation Dept.
(219) 464-4973 / tfahel@valpo.us
Hannah Seats, Water Reclamation Dept.
(219) 463-4973 / hseats@valpo.us

PRESENTERS:

Michael Filipidis, Owner
(219) 916-8749 / geitoniagreekgrill@yahoo.com
Kent Pollack, Pollack Architectural Group, LLC
(219) 464-9398 / kentp@pollackarchgroup.com

The following is a summary of discussion at this meeting.

OPENING: The Site Review Committee met to discuss the Geitonia Greek Grill proposed to be located at 1703 Calumet Avenue, Unit C. Shrader 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: Filipidis said this will be a fast casual Greek restaurant and they will be serving gyros, salads, platters, baclava, and other homemade Greek desserts. He does own the Sunrise Family Restaurant in Chesterton. Filipidis feels an authentic Greek restaurant is missing in Valparaiso. Pollack stated this will be located next to Town and Country grocery. This tenant space is approximately 1,928 sq. ft. It will be a type BB construction, Group A2. This building was constructed by FBI Builders. The shell, landscape, and all interior infrastructure is in place. This particular unit has five-eighths rock drywall on the east, south and north walls. The west wall in not installed in case the tenant wanted two spaces. Pollack said they will be installing the west wall. The dining room is in front. The kitchen area is an open concept in the middle. The wall that is "dashed" will be a half-wall so people can see what is going on. The back area will be the prep area and it will be closed off. There will be two ADA

accessible restrooms. The ansul system for the grill, the CO₂ cartridge, and on-demand water heater will be placed in the small storage area. Per code the calculated number of occupants is sixty-five; however, they are only expecting to have forty-seven in the space. The front will be posted for a maximum of forty-seven occupants. Pollack mentioned the drawings that need to be submitted to the State should be ready in 2-1/2 weeks.

STAFF COMMENTS:

MCGINLEY: McGinley assumes there will not be any changes to the external water or sewer services to the building. McGinley mentioned there is a one-inch service and a one-inch meter for the entire facility. After the addition of the restaurant and the continued build-out of the other spaces, this is not a whole lot of water to service the entire building with a restaurant included. McGinley advised that if there are water demand issues in the future, it may trigger a need to upgrade the size of the water service for the facility. Pollack asked where the water enters the building. Pollack does have the mechanicals, but it appears they were changed a little from what might be there. McGinley is only able to state where it comes in from the exterior of the building, and it is tapped off the 16-inch main in Calumet. The curb box is at the southeast corner of the building. Pollack asked if the water service was run through the entire building. McGinley is unable to provide information concerning the internal piping. McGinley is unsure if there will be an issue, but as the building gets built-out and with the addition of a restaurant and more demand for water, he wanted to make them aware that if the facility starts having some water supply issues, there may be a need in the future to upgrade the diameter of the service.

FAHEL: Fahel stated that the floor plan for the kitchen looks good. Submitting a detailed internal plumbing plan will be necessary. The plans do show a grease interceptor. Fahel will send information that will help them make sure they install the correct size grease interceptor. This is part of the waiver process and Fahel will send instructions for this. Pollack asked if this information will be sent to him or Filipidis. Fahel will send copies to Pollack and Filipidis.

LAIRD: It appears this project is an interior buildout. Laird asked if there are any plans for changes to sidewalks, parking, etc. Pollack said there are no plans for changes of this type. Laird provided no other comments.

ON BEHALF OF VICKI THRASHER (BUILDING COMMISSIONER): A Construction Design Release from the State of Indiana is required prior to issuance of Building Permits. All contractors must be registered with the City and listed on the Building Permit application prior to permit issuance. Contacting the Porter County Health Department for their approval is required. Signage will require a separate permit. The occupant load is greater than 49 (total occupant

count, not just seats) and will be considered an A2 occupancy. Since the building is not sprinklered 2-hour rated fire separation walls will be required. Any questions concerning these comments should be directed to Thrasher.

STITES: All initial inspections required during the construction phase of the project must be scheduled and coordinated through the Building Department. After a Certificate of Occupancy is issued, annual fire inspections will be required. Stites conveyed that the contractor installing the hood system, as well as any other fire protection contractors, must contact him prior to beginning work. Pollack mentioned that the Life Safety Plan requests the Fire Department to assist with the fire extinguisher placement. Stites commented that as long as they are readily accessible and not hidden and within 75 ft. of travel distance the locations should be fine. Pollack indicated there will be fire extinguishers at both exits in the front and back, one in the kitchen, and one in the corridor. Stites advised that a Class K fire extinguisher will be required for the kitchen. Stites asked if a fire alarm will be installed. Pollack said he has not gotten that far and does not think it will be required. However, if a fire alarm is required, it will be installed.

SHRADER: This facility will be located in the Commercial General (CG) Zoning District. A restaurant is a permitted use in CG. Shrader asked if this site was used before. Filipidis said the unit closest to Calumet is a Dermatology office, there is a Fit Body Camp at the right end, and the three units in the middle are vacant. The restaurant will be the middle unit of the three vacant spaces. Filipidis believes there are between 54 and 57 parking spaces. The restaurant space is a completely white shell. Shrader conveyed there are a couple different ways parking needs can be calculated. It seems the entire development was calculated based on a shopping center as a use. This makes sense when there is a mix of uses that may change over time. The calculation for a shopping center is five spaces per 1,000 sq. ft. of useable floor space. Shrader counted forty-seven available parking spaces and asked if there is a parking agreement for spaces that are off the premises. Filipidis said to his knowledge there is no agreement for off premises parking. There was nothing in the lease. Shrader conveyed that parking is calculated on useable floor area and a lot of the area for the restaurant will be excluded. Areas dedicated to equipment, storage, and restrooms are not included. The calculation will include the dining area, the center of the kitchen, the corridor, and interior area of the prep area. Shrader requested this calculation be provided for the restaurant. Shrader is assuming that if the useable floor area in the rest of the facility is about 90% of the total of the gross floor space, then the parking required would be approximately 50-52 spaces. This is in range, and it would be okay as long as the spaces that are empty remain empty; however, it would be good to know what the actual useable

floor area is for our records. Shrader asked if Filipidis has any idea about the type of signage that will be installed. Filipidis will need to check the lease and provide this information later. Shrader suggested Filipidis refer to Article 5 of the Unified Development Ordinance. In the Commercial General Zoning District, the maximum allowable square footage for signage is based on the lineal footage of building frontage. The calculation is three square-feet of signage for each lineal foot of building frontage. Allowable signage is shared throughout the building. This can be discussed further when Filipidis decides on the type of signage he wants to install. Shrader reiterated that a Sign Permit will be required. The permit application will be submitted to the Building Department and Planning will review it for compliance.

ISSUES TO BE RESOLVED:

- Detailed Site Plan
- Submit Detailed Plumbing Plan
- State Design Release
- Building Permit
- Contractors Registered with the City
- 2-Hour Rated Fire Separation Walls
- Contact Porter County Health Department
- Signage/Fencing Permit
- Provide Useable Square Footage for Restaurant