



Development Review Committee

Approved Minutes

PL201700051
PL2017-51

Pre-Application, PL2017-51
Meeting Date: April 11, 2017
McLeod Conference Room
Bloomington Civic Plaza
1800 West Old Shakopee Road

Staff Present:

Jen Desrude (Eng. - Chair) 952-563-4862
Kris Kaiser (Fire Prev) 952-563-8968
Nick Johnson (Planning) 952-563-8925
Sandy Harvey (Bldg & Insp) 952-563-8958
JoAnn Werk (Minutes) 952-563-4627

Kent Smith (Assessing) 952-563-8707
Erik Solie (Env. Health) 952-563-8978
Heidi Miller (Police) 952-563-4975
Tim Kampa (Utilities) 952-563-8776

Project Information:

Project: Eat Greek Restaurant
Site Address: 9066 Lyndale Avenue South
Plat name: GREAT BEAR 1st ADDITION
Project Description: Conditional use permit for up to a 60 seat restaurant in a 2,200 square foot tenant space in the retail shopping center
Application Type: Conditional Use Permit
Staff Contact: Nick Johnson – nmjohnson@bloomingtonmn.gov
(952) 563-8925
Applicant Contact: Ron Dufresne – (763) 586-1919 / rond@thesourcefoodeqt.com
Post Application DRC: Yes

Guests Present:

Peter Dheodorakakos Simeon1908@yahoo.com
Ron Dufresne rond@thesourcefoodeqt.com

INTRODUCTION – Nick Johnson (Planning):

Applicant is seeking a conditional use permit for a 54 seat (original project description was for up to 60 seats), Greek fast-food restaurant (baskets/no plates) in the Great Bear Shopping Center, 2nd or 3rd stall on the south side. This space was previously an antique retail store and has never been a restaurant before. Only cooking equipment they will have include 2-50 pound fryers, 5 gyro machines (vertical broiler), and a 3 foot flat top. Nick provided the applicant with a comment summary sheet.

Discussion/Comments:

- Kent Smith (Assessing):
 - No comments

- Erik Solie (Environmental Health):
 - Provided applicant with internal trash requirements for space materials, grease sewage requirements, along with construction guidelines and application.

- Once get final layout/design, may want to come back and discuss odor control and internal trash space issues. Applicant requested bringing his contractor and architect along to the meeting.
- Sandy Harvey (Building and Inspection):
 - As soon as the space hits 50 occupants, 2 clear exits are required and doors that swing out in direction of travel. Exits may not go through a kitchen or storeroom.
 - Code using square footage:
 - 15 square feet/person in the dining area once tables and chairs are in place.
 - 200 square feet/person in the kitchen area.
 - Both a male and female restroom are needed – there are no exceptions on this requirement.
 - A plan drawn to scale showing how things are laid out needs to be provided. A Sewer Availability Charge (SAC) review is needed. At this time, they are taking 3 weeks to complete, need to get your plans to Met Council ASAP if moving forward with project.
- Kris Kaiser (Fire Prevention):
 - Type 1 hood is required with a suppression system connected to the sprinkler system.
 - Overall space needs to have sprinkler system.
 - Odor control will need fire protection incorporated as well.
 - Per the Utilities group, space has limited hydrant coverage so a hydrant may need to be added – will look at closer for the best location.
- Heidi Miller (Police):
 - Confirmed the applicants address and provided crime information for the area.
- Jen Desrude (Engineering):
 - Parking – want to make sure this is an adequate number of parking spaces. See Planning notes.
 - Need to evaluate and make sure there are enough bike racks on property. If not, will need to bring in bike racks to be located near the business.
- Tim Kampa (Utilities):
 - Property is an older site (1966), some standards have changed.
 - Highlighted need for SAC, provided phone number contact to get this. Applicant noted they have already been in contact with them to get charge amounts.
 - Restaurants require standards for fats, oils and grease – need an external interceptor for grease in an effort to try and keep grease out of lines that cause blockage.
 - Fire coverage – provided applicant with a map that shows where hydrants currently are. Building doesn't have any fire hydrant coverage now, applicant will need to get the building up to code for fire protection.
- Nick Johnson (Planning):
 - Related to quantity of parking requirements, city code requires one parking space per 2.5 seats in the restaurant. Based on a maximum seating count of 54, 22 parking stalls would need to be provided/available. As part of the CUP application, more information will need to be provided detailing the size and occupancy type of all uses in the Great Bear Shopping Center. It was recommended this information be provided prior to applying for the Conditional Use Permit (CUP).

- Since change of use, parking lot lighting will need to be looked at to ensure it meets code. This can be done after Conditional Use Permit. Parking spaces must meet a minimum of 2.0 foot-candles (or 1.0 foot-candle along the perimeter 25 feet of the parking lot).
- Due to proximity of the subject property to residential uses, some odor control measures must be taken. Applicant was asked to work with Erik Solie to determine what this means as it will depend on their menu and activity.
- Interior trash, since this will be a change of use, will need to get up to code and meet standards. Information on requirements can be found in the packet Erik provided.



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Comment Summary

Application #: PL201700051

Address: 9030 LYNDAL AVE S, BLOOMINGTON, MN 55420

Request: **Conditional Use Permit for a restaurant (60 seats maximum) in the B-2 Zoning District.**

Meeting: Pre-Application DRC – 04/11/201

Planning Review - Pre-App Contact: Nick Johnson at nmjohnson@BloomingtonMN.gov, (952) 563-8925

- 1) City Code (21.301.06(d)) requires one parking space per 2.5 seats in the restaurant. Based on a maximum seating count of 60 seats, 24 parking stalls would need to be provided/available. As part of the CUP application, a parking analysis detailing the size and occupancy type of all uses in the Great Bear Shopping Center must be provided. Compliance with the parking quantity standards of the Code must be demonstrated.
- 2) The portion of the parking lot dedicated to the proposed use must meet the City's exterior lighting requirements (21.301.07). The parking spaces must meet a minimum of 2.0 foot-candles (or 1.0 foot-candle along the perimeter 25 feet of the parking lot).
- 3) An odor control system approved by the Environmental Health Division must be provided.
- 4) The proposed restaurant must have interior trash and recycling that conforms to the requirements of Section 19.51 of the City Code.

Building Department Review - Pre-App Contact: Sandy Harvey at sharvey@BloomingtonMN.gov, (952) 563-8958

- 1) Will require Accessible bathrooms. 1 Female, 1 Male.
- 2) 2 sets of paper plans must be submitted to scale for review. Once 50 occupants are involved 2 clear exits are required and the doors must swing out not in. Exits may not go through kitchen areas.
- 3) A SAC review will be required prior to building permit issuance.
- 4) Provide full layout of space on the building plans submitted.

Fire Department Review - Pre-App Contact: Laura McCarthy at lmccarthy@BloomingtonMN.gov, (952) 563-8965

- 1) Type I hood required with a suppression system connected to the sprinkler system.

Public Works Review - Pre-App Contact: Jen Desrude at jdesrude@BloomingtonMN.gov, (952) 563-4862

Construction/Infrastructure Review - Pre-App Contact: Jen Desrude at jdesrude@BloomingtonMN.gov, (952) 563-4862

- 1) Show the required parking and proposed parking for the site
- 2) Provide civil plans for the project if there are outside modifications. Plan sheets may include grading, drainage, utility, erosion control, traffic control, civil site, etc.

Traffic Review - Pre-App Contact: Jen Desrude at jdesrude@BloomingtonMN.gov, (952) 563-4862

- 1) All construction and post-construction parking and storage of equipment and materials must be on-site. Use of public streets for private construction parking, loading/unloading, and storage will not be allowed.
- 2) Show location of a bike rack and bike rack detail on the plan. Provide racks with a minimum of 4 spaces, located within 50' of entrance.
- 3) List the number of parking spaces required by city code for this use and the other existing uses of the site. Identify the number of spaces provided on the site plan.

Utility Review - Pre-App Contact: Jen Desrude at jdesrude@BloomingtonMN.gov, (952) 563-4862

- 1) Provide civil plans for the project. Plan sheets may include grading, drainage, utility, erosion control, traffic control, civil site, etc.
- 2) A Minnesota licensed civil engineer must design and sign all civil plans.
- 3) Use updated city standard details for driveways, utilities, erosion control, etc. found on the website at www.bloomingtonmn.gov/information-sheets-and-handouts-engineering-division
- 4) Utility permits are required for connections to the public storm, sanitary, and water system. Contact Utilities (952-563-8777) for permit information.
- 5) All unused water services must be properly abandoned at the main. All unused sanitary sewer services must be properly abandoned at the property line.
- 6) Contact Met Council (651-602-1378) for Sewer Availability Charge (SAC) determination.
- 7) A minimum 10-foot horizontal separation and 18-inch vertical separation is required between watermain and sewers.
- 8) Install hydrants to provide fire protection for entire building. Each hydrant covers 150-foot radius.
- 9) Provide a minimum of 8-feet and a maximum of 10-feet of cover over all water lines, valves, services, etc.
- 10) Use Class 52 DIP water main for pipe 12-inches in diameter and smaller. A minimum 8 mil polywrap is required on all DIP.

- 11) An inspection manhole is required on all commercial sewer services.
- 12) Use standard short cone manholes without steps.
- 13) Any new or substantial remodel of a food service facility must provide an exterior grease interceptor and grease interceptor maintenance agreement.
- 14) Install interior chimney seals on all sanitary sewer manholes.
- 15) Taps of live water mains are done by City forces and paid for and coordinated with the Contractor.

Environmental Health Review - Pre-App Contact: Erik Solie at
esolie@BloomingtonMN.gov, (952) 563-8978

- 1) Provide 2 complete sets of plans, including Plumbing, HVAC and Electrical separate from the Building Division requirements
Provide a menu
Provide electronic version or all the equipment specification sheets
Provide details of a trash enclosure
Provide information on required odor control device to be used