



Development Review Committee

Approved Minutes

PL201700196
PL2017-196

Pre-Application, PL2017-196
Meeting Date: September 19, 2017
McLeod Conference Room
Bloomington Civic Plaza
1800 West Old Shakopee Road

Staff Present:

Nick Johnson (Planning) 952-563-8925	Todd Angus (Assessing) 952-563-4539
Duke Johnson (Bldg & Insp) 952-563-8959	Heidi Miller (Police) 952-563-4975
Jen Desrude (Eng.) 952-563-4862	Mike Hiller (Planning) 952-563-4507

Project Information:

Project	Falafel King CUP
Site Address	3800 W OLD SHAKOPEE RD, BLOOMINGTON, MN 55431
Plat Name	THE POINT;
Project Description	Conditional Use Permit for a 32-seat restaurant in an existing shopping center.
Application Type	Conditional Use Permit
Staff Contact	Nick Johnson ; nmjohnson@BloomingtonMN.gov; (952) 563-8925
Applicant Contact	Fouad Masroujeh; (612) 839-4264; mmasroj@aol.com
Post Application DRC	No

Guests Present:

Name	Email
Saaed Masroujeh, Falafel King	mmasroj@aol.com

INTRODUCTION

- Nick Johnson (Planning):
 - Conditional Use Permit to establish a 32-seat restaurant at a tenant space that previously was approved for a 35-seat restaurant. The previous Conditional Use Permit has expired due to operation ceasing over a one year period.
- **Discussion/Comments** Todd Angus (Assessing):
 - No comment.
- Erik Solie (Environmental Health):
 - Not present, but comments are included on the Comment Summary.

- Duke Johnson (Building and Inspection):
 - Approved drawing signed by a Minnesota architect is required. Confirmed a general contractor has been hired and will pull all required permits.
- Laura McCarthy (Fire Marshall):
 - Not present, but will provide comments following the meeting.
- Heidi Miller (Police):
 - Exchanged contact information with the applicant representative.
- Jen Desrude (Engineering):
 - Bike rack is required to be located at the site, please include the location and number of spaces on plans.
 - Parking is tight at this site. (See Traffic review Comment Summary number three for details)
 - SAC determination is required. (See Utility Review Comment Summary number three for details)
 - Confirmed there is not presently a grease interceptor for this space. Applicant indicated that he had been working with Erik Solie to determine location and details.
- Nick Johnson (Planning):
 - Due to proximity to residential to east, odor control improvements are needed that meet the approval of Environment Health Division.
 - Parking comments have been received during the peak times (lunch period) for this site. (See Planning review Comment Summary number two for details)
 - Interior trash required. (See Planning review Comment Summary number three for details)
 - Signage must comply with the zoning ordinance and the Uniform Sign Design for the site. Will provide the USD to applicant representative.
- Masroujeh stated they are hoping for a December opening.



Comment Summary

Application #: PL201700196

Address: 3800 West Old Shakopee Road, Bloomington, MN 55431

Request: **Conditional Use Permit for a 32-seat restaurant in an existing shopping center.**

Meeting: Pre-Application DRC - September 19, 2017

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

- 1) Odor control systems meeting the approval of the Environmental Health Division must be provided.
- 2) Based on a maximum of 32 seats proposed, City Code would require that 13 parking stalls be provided. Based on the Conditional Use Permit approved in 2008, there is enough parking to accommodate the proposed occupancy and floor plan. Please note that the City has received comments from the public about peak-hour parking in the past.
- 3) Interior trash facilities that comply with Section 19.51 of the City Code must be provided.
- 4) Restaurant signage must comply with Chapter 19, Article X, Sign Regulations of the City Code and the Uniform Sign Design (USD #144) for the subject property. Separate sign permits must be obtained from the Planning Division.

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

- 1) Provide parking counts/tenants for entire strip mall to demonstrate that there is adequate parking for this use.

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.
- 3) List the number of parking spaces required by city code and the number of spaces provided on the site plan. Provide information about all of the uses on this site that share the parking, including total number of spaces on the site and the uses and square footage of each use.

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

- 1) Plans should show location of tenant space and address within larger building.
- 2) Provide civil plans for the project. Plan sheets may include grading, drainage, utility, erosion control, traffic control, civil site, etc.
- 3) Contact Met Council (651-602-1378) for Sewer Availability Charge (SAC) determination.
- 4) Any new or substantial remodel of a food service facility must provide an exterior grease interceptor and grease interceptor maintenance agreement. More information is needed on potential grease generation and feasibility of exterior interceptor installation.

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

- 1) Provide 2 complete separate sets of plans, including, plumbing, electrical, architectural, and HVAC to the Health Department
- 2) Provide Environmental Health Plan Review application with submittal
- 3) All trash and recycling must be stored within the principle structure of the building
- 4) Provide specifications for all proposed equipment
- 5) Provide an Engineered HVAC system that will reduce grease laden vapors to an acceptable level to eliminate any odors. Provide plans and specifications on all equipment to be used for both hoods.