



**MEETING: Site Review Committee**  
**SUBJECT: Kandoo Centre LLC**  
**ADDRESS: 3400 North Calumet**

**LOCATION: City Hall**  
**DATE: August 9, 2011**

**PRELIMINARY SITE REVIEW**

**IN ATTENDANCE:**

Tyler Kent, Asst. City Planner	(219) 462-1161
Tim Burkman, Engineering Director	(219) 462-1161
Ed Pilarski, Water Reclamation Dept.	(219) 464-4973
Chuck McIntire, Water Dept.	(219) 462-6174
Jack Johnson, Fire Department	(219) 462-8325
Adam McAlpine, Engineering Dept.	(219) 462-1161
Media	

**PRESENTERS:**

Dean VanderWoude, Kandoo, Inc.  
(219-405-3327 / dean.vanderwoude@kandooinc.com)  
Bryan Siewin, Kandoo, Inc.  
(219) 728-7108 / bryan.siewin@kandooinc.com  
Shaun Krenzke,  
afterGLOW Construction Management  
(219) 798-8214 / S.Krenzke@gmail.com

Email addresses for the above City of Valparaiso Departments can be found at [www.valpo.us](http://www.valpo.us). The following is a summary of discussion at this meeting:

**OPENING:** The Site Review Committee met to discuss a proposed project located at 3400 North Calumet Avenue. 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:** This project is located at 3400 North Calumet Avenue and is the former Movie Gallery Building. The owners want to subdivide the property. Currently there are two restaurants interested in leasing space and there is also some space available for office use. However, this may change to one retail space, one restaurant, and one office space. This property does have a basement under a portion of the building. There is also approximately 480 square feet of office space upstairs. An application for a façade grant has been submitted. This is an all brick building. There is a plan to install railing and some new landscaping. Awning signs have been removed. The exterior will be painted and some gutter work will be done. A patio portion off the back is also being considered. There are currently 35 parking spaces. These spaces will be resealed and restriped.

**STAFF COMMENTS:**

**PILARSKI:** There is not enough information on the plan to provide specific comments. However, if there will be restaurant tenants, the installation of an oil and grease interceptor will be required per municipal code. An internal plumbing plan is also required to verify what is being connected to the interceptor. Copies of the ordinance and specifications for the interceptor were provided. Pilarski asked if another site review would be required once a decision was made concerning tenants. Kent stated the Building Department would have to be contacted if there was a change of use from the plans submitted. Kent further stated that the Planning Department's comments are

based on there being a restaurant and no retail. If this changes, parking will need further review. However, if a restaurant does come in, another site review would be needed because of the kitchens. Siewin asked for clarification concerning the oil and grease interceptor. If one of the restaurants interested in space is similar to a Jimmy John's or Subway, there would be no grease and therefore, a grease interceptor would not be needed. Pilarski stated the need for a grease interceptor would depend on the tenant. Submission of tenant information would be required for review. It may be possible to install a small grease trap, rather than a formal interceptor.

**MCALPINE:** The parking lot and the area around the storm structures have very large potholes. McAlpine suggested patching these areas. Siewin stated these areas are to be saw-cut and removed. McAlpine said providing seal coating will extend the life of the parking lot. McAlpine asked if the six additional parking spaces shown are really needed. Siewin said if the two restaurants leased space, the additional spaces would be used mainly for employee parking. McAlpine said there are two different densities being shown; one shows 26 parking spaces at 100 sq. ft. and the other shows 35 spaces at 75 sq. ft. Krenzke said they were told the standard was 75 sq. ft., but then the ordinance states 100 sq. ft. for restaurants so he listed both. McAlpine said there are 35 existing spaces. If the 6 spaces are added, the total spaces would be 41 spaces. This appears to be more than needed. Kent said there is also additional office space, which requires 3 spaces per 1,000 sq. ft. of office space. Krenzke said he was confident with the parking shown. Kent clarified that if additional parking is not needed it should not be added. McAlpine said information concerning grading and aisle access is needed to ensure that entrance and exit does not impact Dunkin' Donuts. Krenzke said the drive lane is 15' and 45 degree angled parking. McAlpine said he would prefer the additional parking not be added, but if it is added more details will be required.

**BURKMAN:** There is a right-of-way dedication required along Calumet Avenue. The thoroughfare plan calls for a 100' right-of-way corridor, or 50' on either side of the centerline. There appears to be only 40', so there will be a 10' right-of-way dedication required to bring this up to the full standard width. There will be a payment in lieu of pathway along the Calumet frontage. There is a calculation factor in either the UDO or the Park Department's Pathway Master Plan. Burkman asked how the six additional parking spaces would be accessed and if there is a cross access agreement? VanderWoude stated this would have to be worked out with either the neighboring owner or the association to make sure this can be done. Burkman asked for clarification on how the proposed garbage/grease collection area would be accessed. VanderWoude stated the area would be accessed off the dedicated easement behind the property. Kent asked if this was a utility easement. VanderWoude said there was also a utility easement in the back. Kent said a dumpster enclosure could not be placed on the utility easement. Burkman said more information is required concerning the easement and whether there is access available. Burkman said parking spaces adjacent to a sidewalk should be 20' and spaces adjacent to a curb can be 18'.

**KENT:** Kent clarified that parking is 1 space per 75 sq. ft. of restaurant use. The kitchen area and areas not open to the public are not included in the square footage calculation. Office space will require 3 spaces per 1,000 sq. ft. of office space. The floor area ration (FAR) is .329 for building coverage. A minimum of 15% for open space and landscape surface ratio is required. Per Article 10, a detailed landscape plan showing material to be used is required. Signage is limited to 3 sq. ft. per 1 linear foot of building frontage. Per Section 2.406, the material used for the dumpster must match the primary structure. Kent asked if the parking would be in conflict with the Dunkin' Donuts drive-thru. VanderWoude said they are two separate parcels. Kent asked if there was a curb for protection. There is currently no curb. Kent said this would require further review. Kent asked if one of the restaurants would have a drive-thru. Siewin said it had been considered, but they decided there was not enough space for a drive-thru. Kent stated that if a retail space is considered, Craig Phillips would have to be contacted for further discussion regarding parking standards. Kent asked about outdoor dining. Siewin said it is being considered.

**ON BEHALF OF THRASHER:** A State Design Release would be needed before any building permits will be issued. Sign permits will also be required.

**MCINTIRE:** The water service is up to code. However, subdividing this into three units presents a stumbling block. There is only one meter and standards do not allow for adding meters to the single service. Water usage will have to be worked out with tenants. The only other option available is to run additional services.

**JOHNSON:** Johnson asked if the building is sprinkled. Siewin stated only the basement is sprinkled. Johnson asked if there are more than 20 heads in the basement. Siewin said there were probably less than 20 heads. Johnson said there are issues with separation between an A2 class and a business class. If the entire building is sprinkled, the separation requirements are less strict. There is only one functional exit for the east side. There is an exit through the back in the kitchen, but it can't be used. Further review of exiting is needed. Krenzke said another exit can be provided. Johnson said the plans must be submitted to the State. It was mentioned earlier that the area marked conference room would be used for storage. Since this area is sprinkled, it could be used for a business class as long as the travel distances meet requirements. Johnson suggested that with an A2 occupancy above the basement area, consideration should be given to monitoring the sprinkler system. Monitoring may be dictated by the insurance company. If the system is monitored, a Knox Box will be required and is strongly recommended in either case. As plans are developed, Johnson suggested further meetings with the Fire Department and Building Department to resolve issues. If the building is monitored with smoke detectors or a fire alarm system, they need to be zoned for each suite. A commercial hood system will be required for the sandwich if any grease frying is done. Plans for the hood system would have to be sent to the State for review. Siewin asked if the sprinkler system in the basement could be capped off. Johnson said this would have to be submitted to the State for a variance. If this is done, it could be used for storage only.

**ISSUES TO BE RESOLVED:**

- Landscaping plan
- Right-of-way
- Detailed Site Plan
- State Design Release
- Building Permit
- Signage / Fencing Permit
- Zoning Clearance
- Knox Box
- Separation Issues
- Internal Plumbing Plan
- Easements
- Payment In Lieu of Pathway
- Oil/Grease Interceptor