



MEETING: Site Review Committee
SUBJECT: Kernels and Kones
ADDRESS: 56 Indiana Avenue

LOCATION: City Hall
DATE: November 15, 2011

PRELIMINARY SITE REVIEW

IN ATTENDANCE:

Craig Phillips, Planning Director	(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
Vicki Thrasher, Building Commissioner	(219) 462-1161
Jack Johnson, Fire Department	(219) 462-8325
Media	

PRESENTERS:

Brent Wagner, Wagner Architecture
(219) 531-2468/brent@wagnerarchitecture.net
Jeff Butterfield (Owner)
(219) 548-3805/dhbutter@comcast.com
Eric Hein (Owner)
(219) 462-6591/ehein57@gmail.com

Email addresses for the above City of Valparaiso Departments can be found at www.valpo.us.

The following is a summary of discussion at this meeting:

OPENING: The Site Review Committee met to discuss a proposed Kernels and Kones located at 56 Indiana Avenue. Phillips 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: Wagner explained the project is a proposed specialty snack food shop. This location is the former office of Wagner and has had some different tenants. This is adjacent to the Central Park Plaza Theater. It is a garden level space and opens on to the alley right-of-way. The owners want to sell specialty popcorn, chocolate covered items and homemade waffle cones to hold soft-serve yogurt. There will be an area of display counters and cabinetry at the front door. The waffle cones and dipped chocolate items will be made in this area. There will be display space for pre-made items across from this area. The popcorn will be made at the back.

STAFF COMMENTS:

MCINTIRE: Two new services were dropped for the Indiana Avenue project. Backflow protection for these new services is necessary. Shaun Shifflett should be contacted concerning proper backflow information. Contact information for Shaun Shifflett was provided.

JOHNSON: Johnson advised that any cooking with grease-laden vapors will require a commercial hood and suppression system. Johnson is aware that the doors do swing out. This business will not be monitored by a fire alarm system. If in the future a fire alarm system is considered, a Knox Box will be required. Johnson suggested that signage indicating the building address be visible from Indiana Avenue. A blade style sign was suggested. Johnson stated that close attention needs to be given to the number of people in the store at one time. Overcrowding could become a problem and the store staff needs to be aware of this.

PHILLIPS: This project could almost have the maximum amount of signage allowed in the downtown area because there is frontage along Indiana Avenue. The signage allowance is three times the linear footage of the building frontage on the right-of-way which in this case is 42.2 feet. However, since this not actually a store front and is more like an angled wall that is part of the store front this should be kept more subdued. Basically, there could be a sign on the store front itself which is on the alley and then a blade style along Indiana to indicate the business location. The maximum square footage allowed for all signage is 132 sq ft. The blade sign needs to be kept at least 8' above the sidewalk for proper pedestrian clearance and may not project more than 45" out from the building. The blade sign is limited to 16 sq. ft. Phillips asked how solid waste and recycling would be handled. Wagner stated that Old World Market has a dumpster that will be shared by Kernels and Kones. Wagner further stated that this trash enclosure would be rebuilt using tongue and grooved wood board with a cap and solid body stain. This will be compatible with the building. Phillips stated that the enclosure is required to be as decorative as possible due to its location. There are no parking requirements because this is located in the Central Business District. This is a permitted use. Phillips stated that if outside tables are considered in either the alley right-of-way, or the sidewalk on Indiana Avenue, an Outdoor Dining Permit will be needed and must be approved by the Board of Works. An application for Outdoor Dining is available under the Planning Section of the City website, or either Craig Phillips or Sandy can be contacted for the necessary application. Outdoor Dining begins April 1 and ends October 31 of each year.

PILARSKI: This is not defined as a full service restaurant by the Utility. However, there needs to be something for protection of the sanitary sewer system. Normally, a full service restaurant requires a 1,000 gallon oil and grease interceptor. However, a smaller size unit seems logical for this location. There is a waiver process. A letter outlining the items required to process the waiver will be sent out this week. Pilarski asked for clarification concerning the name of the business since a different name appears on the site plan submitted. Butterfield stated the name is Kernels and Kones.

THRASHER: There are two steps down. Thrasher said since there would not be any seating, the restroom would not have to be accessible by the public. The second bathroom belongs to another unit. This does not have to go down State; however, a local building permit will be required for the tenant space. A sign permit will also be required.

BURKMAN: Since there are no other exterior improvements being planned or made, Engineering has no comments. The owners hope to open in March or April.

ISSUES TO BE RESOLVED:

Detailed Site Plan

Backflow Prevention

Building Permit

Signage/Fencing Permit

Zoning Clearance

Waiver – Oil and Grease Interceptor

Outdoor Dining (if necessary)

Knox Box (if alarm is considered)