



**MEETING: Site Review Committee**  
**SUBJECT: Serranos Mexican Grill**  
**ADDRESS: 3125 Calumet Avenue, Suite 3**

**LOCATION: City Hall**  
**DATE: June 3, 2014**

## PRELIMINARY SITE REVIEW

### IN ATTENDANCE:

Tyler Kent, Planning Director	(219) 462-1161
Taylor Wegrzyn, Planning Dept.	(219) 462-1161
Tim Burkman, Engineering Director	(219) 462-1161
Ed Pilarski, Water Reclamation Dept.	(219) 464-4973
Vicki Thrasher, Building Commissioner	(219) 462-1161
Mark Geskey, Utilities	(219) 462-6174
Dave Souders, Fire Department	(219) 462-8325
Media	

### PRESENTERS:

Brent Wagner, Wagner Architecture  
 (219) 531-2468 / [Brent@WagnerArchitecture.net](mailto:Brent@WagnerArchitecture.net)  
 Hector Ponce, Serranos Mexican Grill  
 (219) 926-4796 / [Serranosmexgril@gmail.com](mailto:Serranosmexgril@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 Mexican restaurant to be located at 3125 Calumet Avenue, Suite 3. 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:** Wagner indicated this project is a tenant build-out of an existing restaurant space for a Mexican restaurant. This is a fairly small kitchen and dining area. This project will be located in the old J.D. Crepes space.

### STAFF COMMENTS:

**SOUDERS:** Souders indicated the plans for the hood system must be submitted to the State of Indiana for review. Souders stated if there is a fire alarm system the ansul system will need to be integrated into the alarm system. Souders said extinguishers will need to be in place prior to opening. Exit signage and emergency lighting must be installed and functional. The occupant load sign must be posted. The site address, including the suite number, must be on the front of the building. Souders advised that the thumb latch must be removed and replaced with a key lock. Souders is aware a Knox Box will be installed for the entire complex. The Fire Department will require a key for this space. Souders advised the rear exit corridor cannot be used as an exit; however, emergency lights must be installed in this area.

**THRASHER:** Thrasher reiterated the hood system will need to be submitted to the State. A Building Permit will be required and no work can take place until the Building Permit is issued. All contractors must be registered with the City. Signage will require a permit.

**BURKMAN:** Burkman said since there is no exterior work being performed, the Engineering Department has no comments.

**KENT:** Kent indicated the final plans must show the square footage of the usable floor space. This should not include storage areas or restrooms. The requirement for parking is one space for every 75 sq. ft. of usable floor area. Kent said since this tenant space is located in a shopping center, applying the mixed use shared parking requirements may be possible. Referring to Article

9, Section 9.205 concerning this issue is necessary. It will be necessary to ensure the overall development has the required parking needed as the tenant spaces fill up. The signage is based on 3 sq. ft. for each linear foot of building frontage facing Calumet Avenue.

**PILARSKI:** Pilarski said that from the plan it appears this will not be a full service restaurant. If this is the case, the under-the-sink oil and grease interceptor will be adequate. Pilarski indicated his comments are based on the floor plan provided. If there are changes to the plan submitted, such as a deep fryer and grill, then reconsidering the under-the-sink oil and grease trap will be necessary. If this project is installed in accordance with the plan submitted for site review, then submitting an application for waiver of municipal code, which will all include an interior plumbing plan is required. Pilarski said if the grill and deep fryer are installed providing their location will be necessary. At that time a determination will be made on whether a 1,000 gallon oil and grease interceptor will be required. Wagner said it seems the deep fryer will trigger the need for the 1,000 gallon oil and grease interceptor. Pilarski agreed. However, a grill could also trigger this need as well. Pilarski requested they keep in contact concerning this issue. Wagner shared a copy of the menu the restaurant will be using. After review of the menu, Pilarski stated this appears to be a full service restaurant and based on municipal code the 1,000 gallon oil and grease interceptor will be required. Ponce indicated the landlord would probably not allow this. Wagner indicated that at a minimum a grill will be installed. Pilarski stated further discussion concerning this issue is required.

**GESKEY:** Geskey stated there is backflow prevention currently in place; however, the backflow is due for testing. The testing must be done before opening. Contact information for Shaun Shifflett was provided.

#### **ISSUES TO BE RESOLVED:**

- Detailed Site Plan
- Backflow Prevention Testing
- State Design Release – Hood System
- Building Permit
- Signage/Fencing Permit
- Zoning Clearance
- Oil and Grease Interceptor
- Parking
- Building Addressing (Including Suite Number)
- All contractors must be registered with the City