



MEETING: Site Review Committee
SUBJECT: Qdoba Restaurant
ADDRESS: 2710 LaPorte Avenue

LOCATION: City Hall
DATE: January 19, 2010

PRELIMINARY SITE REVIEW
IN ATTENDANCE:

Craig Phillips, City Planner	(219) 462-1161
Matt Kras, Storm Water Engineer	(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
Ron DeTorrice, Public Works Director	(219) 462-4612
Shaun Shifflett, Water Dept.	(219) 462-6174
Jim Pingatore, Water Dept.	(219) 462-6174
Marv McDaniels, Collections Dept.	(219) 464-2346
Mike Steege, Collections Dept.	(219) 464-2346

Media

PRESENTERS:

Bill Salsbery, 316 Investments, LLC
317-634-2794 ext. 3014 / bsalsbery@316inv.com
Greg Willman, 316 Investments, LLC
317-634-2794 / gwillman@316inv.com
Darren Peterson, Peterson Architecture
317-770-9714 / dpeterson@petersonarchitecture.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:

The Site Review Committee met to discuss a proposed Qdoba Restaurant on LaPorte Avenue located in the Valparaiso Market Place. 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.

Willman explained that Qdoba is a Mexican grill with the same concept as the Chipotle restaurants. Qdoba has approximately 500 locations nationally. Currently 316 Investments, LLC is the largest developer in the system for Qdoba.

Steege stated that his concerns are with the grease trap.

Pilarski said that he's been discussing the Cities requirements regarding the grease trap since late December with Salsbery. A letter had been sent indicating what is required and a response is still needed. Pilarski pointed out that he cannot comment until those documents are submitted. Besides the potential of a 1,000 gallon oil and grease interceptor being installed, there is a variety of other information that is still necessary. An internal plumbing plan and a food service equipment listing are also needed. Pilarski clarified that he needs to know exactly what will be installed after the sewer. Willman commented that a signed lease is still needed in order for full plans to be complete. Phillips mentioned that this is a process that's needed prior to permits being granted. Pilarski reiterated that a restaurant located in the City of Valparaiso is required to install a 1,000 gallon oil and grease interceptor. The necessary information can be submitted directly to Pilarski. Since there is an existing tap, Steege said the hook up will need to be inspected as well as how the plumbing flows to it. Burkman clarified that the inspection fee is \$100.00 however, if the size of the water meter changes, an additional impact fee will be applied. Tap on fees are based on water meter size. Salsbery pointed out that a determination will be made regarding this. McIntire added that the water line is more than ½" therefore, this may be sufficient. Each business is also individually metered.

Thrasher stated that since this is an occupancy change for the space, plans will need to be submitted to the State for review. The hoods will also require a State Design Release. A Knox Box will need to be installed if there will be an alarm or monitoring system. Contacting the Fire Department is necessary regarding this. Any signage will also require a permit.

Burkman is aware that the improvements taking place are within the interior of the building. According to the schematic, it appears that some outdoor dining is anticipated in front of the building. Burkman acknowledged that this sidewalk is private. Since the space is narrow and vehicles overhang that walk, the idea of placing tables in that area is strongly cautioned. Phillips pointed out that the permitting process only involves public sidewalks rather than private sidewalks. A possible solution would be to build a notch into the building in order to allow for proper outdoor dining space. Phillips suggested taking a look at the restaurant, Noodles & Company, which is located across the street to the east. Another concern is the ADA clearance issues which have to be followed. The minimums being maintained across the entire store front is a concern.

Kras had no comments

Phillips said that prior discussion had taken place regarding signage. Wall signage permitted in this location is based on 3 SF per linear foot of tenant space frontage. Since the drawing didn't indicate an actual measurement, Phillips had estimated approximately 30' to 32' across the front of the space. Peterson clarified that the measurement is 30'. Phillips stated that just less than 90 SF of signage is then allowed for this property. The private road in the back of the facility cannot be counted towards the allowable square footage. The frontage on the LaPorte side however, can be included since it's a public road. The standard is up to 132 SF although it's based on a standard of 3 SF per linear foot. A sign can be located at the back of the building that faces the private street however, based on that street frontage, additional signage isn't allowed. A serious issue for this project is the parking. Phillips pointed out that the parking in that location is at a premium. The parking requirements for that building are close, if not slightly over. Obtaining the detailed square footage is significant in reference to this. With permission, some parking overflow is allowed on neighboring sites within 600' of the facility therefore, employees may be able to park in the Target lot. Unless other provisions are made for parking, more than likely this will be the last restaurant allowed in this building. Given the fact that there is additional parking, other options and potential agreements can be put into place. The ratio is 1 space per 75 SF of usable floor area. Cooking, service prep, and seating areas are included in this square footage however, restrooms and storage areas are not. Phillips calculated that approximately 27 spaces are required for this particular tenant space being used as a Qdoba restaurant. Phillips will respond accordingly after reviewing the submitted information. Dumpster corrals at the rear of the unit will remain the same. In regards to the needed grease trap, if something needs to be built into the site, there is a small amount of grass area located in the back of this space.

DeTorrice, McIntire, and Pingatore had no comments or issues.

Shifflett stated that since this is an existing facility, more than likely there is a backflow device however, this will need to be tested and the results must be submitted to the Utility Department within 30 days.

ISSUES TO BE RESOLVED:

- Detailed Site Plan
- Sanitary/Sewer
- Internal Plumbing Plan
- Knox Box
- Backflow Prevention
- Site Improvement Permit
- State Design Release
- Building Permit
- Signage / Fencing Permit
- Zoning Clearance