**Meeting: Commercial Pre-Application Meeting** 

Date: February 20, 2018

1. An inquiry was made about **202 Julia Street** to change its use from an accounting office to a restaurant. The individual is looking to open a lunch restaurant, and the building would require modifications to the sewer hook-up and either an internal or external grease trap, both of which could be cost prohibitive given the individual was looking to lease rather than buy the property. City staff's recommendation is that the individual should consider other properties in the area.

- 2. A site plan for **820 Canal St**. in regard to creating an easement for access was discussed. The individual is preparing to submit site plan to develop three separate parcels located at that address and the focus of the discussion was the access easement in the middle of the parcels to allow access to each property. All are commonly owned at present, but the individual wants the flexibility to separate them in the future. The use of these parcels will be for office space. However currently, plans call for the development of just two of the parcels with plans TBD for the third but with runoff and retention on the properties being sized for all three parcels.
- 3. The owner of the restaurant at 147 Canal Street (Yellow Dog Eats) inquired about what would be needed in order to expand seating available by adding a 2<sup>nd</sup> story deck above the current outdoor patio seating. Concerns of city staff included assuring the construction materials are fire retardant and there is adequate egress. The addition will also need to accommodate ADA requirements and provide a lift/elevator. A rest room on the second level was advised though not specifically required. The restaurant also would need to keep from enclosing greater than 500 sq. ft. in order to avoid additional approvals. The owner plans to explore designs to meet the fire code, size limitations as well as providing a sufficient egress.
- 4. An inquiry was made about 204 Magnolia Street to renovate the recently purchased building and change use to have a restaurant and pottery gallery. The owner was looking to build outside the building's current footprint for the restaurant kitchen (using a prefab self-contained kitchen) and building the restrooms separate as well, leveraging back and side lot areas to accommodate the new structures. Designs call for the kitchen to be concealed from view with fencing and natural screening (Bamboo). The pottery shop will include a kiln to be located in existing building. The building is not currently a historic structure, but the individuals plan to work within guidelines in anticipation the historic area will be expanded.
- 5. An inquiry was made about 217 Flagler Ave. for change of use in order to open a Café type restaurant featuring wine, cheese boards, and other cold-type plates. The space will also feature art by professionals that will be available for sale. City staff noted two challenges. First, the location under consideration is within 1000 ft of Traders, the only remaining bar on Flagler. This would prevent opening a business serving alcohol only. This can be overcome, however, by creating the restaurant since this would be a change of use for the site. If this happens, the site would need to have the sewer line upgraded to meet code. This change would not only be expensive but would require Flagler Ave. to be closed for two days given the sewer lines run down the street's center.