

Commercial Pre-Application Meeting

June 14, 2023

Note: These are PRELIMINARY inquiries, many of which do not move forward. Public participation is welcomed at both the Planning & Zoning Board meetings and the City Commission meetings where variances and development agreements must be approved.

101 – 113 Canal St. (former City-owned building with six office suite units, one being the Tag Office) The applicant/owner presented a Concept Plan for this building and had some questions regarding it. The building itself with concrete block walls would remain the same with only an interior buildout remodel to accommodate new businesses along with a façade renovation using stucco, adding a decorative metal fence line on the roof, and updating the landscaping. The unit on the second floor will be accessed via the stairway as an elevator will not be needed due to the Group B Occupancy of these units remaining the same. The owner wanted to know if a Change of Use is needed since there may be a small café, a chocolatier/ coffee shop. There will be only one owner of the building who will take care of all the maintenance, including the grease trap that will be needed. Future plans will be to add tables outside in three areas on brick pavers next to the trees.

Utilities

- Utilities will need to be updated and will need to go underground utilities.
- There is only one water meter, and each business will need its own, but can feed off the 8” one on Riverside.
- Will need two manholes to intersect with the gravity sewer on Riverside where new sewer lines would come off from.
- Electric is overhead and has multiple meters; however, new lines will need to go underground and under Riverside and will need its own pad mount transformer.
- Restaurant/café will need a grease interceptor. Applicant asked if a hydro mechanical one can be used to which a staff member from the Building Dept. replied, yes.

Building

- Interceptor can be put in the back under a landscape strip. However, if it is being shared, it could become a problem since there won't be one business owner in charge of it.

Fire

- With the concrete block 1 hour fire walls, all ok. No sprinkling system needed per B Occupancy.
- Will need the proper range hood system for each type of business.

Planning

- Change of Use from business to restaurant is needed and can be made in-house; can go straight to getting Building Permits with the exterior being the first one.
- Enough parking in back but will need a new survey to put sidewalks and have spaces restriped.
- New dumpster cannot be over 6' tall.
- When ready to add the sidewalk seating areas, a permit for this will be needed and make sure that there is a 5' clearance for pedestrians. This will need CC approval.

Engineering

- Note that tearing up Riverside Dr. for utilities to go underneath it will need planning.

Next steps will be for the applicant to follow through with all suggestions made above. After getting the parking survey done, put it in a Concept form and attach it to the Change of Use permit and then apply for all building permits. Work with the UC regarding upgrading utilities, proper size grease interceptor, and the tearing up of Riverside Dr.

[Proposed plan](#)