

Commercial Pre-Application Meetings September 6, 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.

115 S. Orange St. (next to Panheads). The owner applicant had questions regarding what needed to be done so a Sushi Bar serving liquor and beer could be opened. She was going to open up the building and add a third bathroom and perhaps have outdoor seating on the southwest side where there was a drive lane. In the back, the owner would like to put in a walk-in cooler. The following concerns/items were discussed with the applicant:

Planning

- Permitted use is fine for this business, and since it is in the Arts Overlay, there would be no required parking even though it has four spots assigned to it which the owner should keep in mind as they would be lost if the outdoor seating area is put there. Staff brought up the back area for a few spots if a cooler isn't going to be put in or it is small.
- Staff will have to research if a neon sign is allowed and will get back to the applicant but added that a wall sign would be if not over 100SF.
- The building isn't historic, but if the façade or outside is changed, it will have to be up to our current code. If left as is, the city cannot demand changes, but it may be at the owner's risk if something happens to a patron i.e., front door isn't ADA compliant.

Building

- Without a set of plans, it is hard to make suggestions, but a range hood will be needed if commercial appliances are used.
- The applicant will need to write to the Dept of Business and Professional Regulation- Division of Alcohol and Tobacco to see what will need to be done to get a liquor license as regulations have changed.

Engineering

- Applicant will need to contact the Maintenance Dept about putting in a dumpster as trucks may not be able to fit in the alley and turn around which is why trash cans had been used.

Fire

- Restaurant will not need to be sprinkled due to size but will need extinguishers and a range hood.
- The Chief will need to see final Site Plan, but it appears that the two exits are adequate.

Utilities Commission

- Since this is a Change of Use, upgrading and possibly upsizing will need to be done i.e., water meter as it's only 5/8".
- Lateral sewers are in the back which is perfect for connecting the grease trap inceptor, but the line will need to be checked by a plumber as it's only 4" and a 6" is usually preferred.
- Adding a freezer will mean the owner will need a three-phase power source extension, and one is close to attach to, but it will have to go underground. It was suggested to have an electrical engineer look at this and draw up the plan.

Next steps will be for the applicant to follow through with all suggestions, especially contacting the State for the liquor license, and then submit a Class 1 Site Plan that will be reviewed by the Building and Engineering Departments. Upon approval, permits will be given to proceed with the project. Staff will send the neon sign information to the applicant.