



Village of Arlington Heights Building & Life Safety Department

Interoffice Memorandum

To: Sam Hubbard, Development Planner, Planning and Community Development
From: Deb Pierce, Plan Reviewer, Building & Life Safety Department
Subject: Arlington Beer Company – Land Use Variation for a Microbrewery with 50% retail sales, Parking Variation
PC#: PC #14-023 – Round 3
Date: August 3, 2020

General Comments:

The information provided is conceptual only and subject to a formal plan review.

Sam –

An interpretation was received from Felicia Burton, Accessibility Specialist with the Capital Development Board, which indicates vertical access is required unless it can demonstrated that the cost of supplying vertical access to the primary function area exceeds 20 percent of the cost of the overall alteration. Per Section 202.4 of the 2018 Illinois Accessibility Code.

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DEVELOPMENT DEPARTMENT



Village of Arlington Heights, IL
Department of Building & Life Safety

Fire Safety Division

Date: 7/27/2020

P.C. Number: 14-023 Round 3

Project Name: LUV for a Microbrewery

Project Location: 19 N. Hickory

Planning Department Contact: Sam Hubbard, Planning and Community Development

General Comments:

The information provided is conceptual only and subject to a formal plan review.

1. Provide a life safety plan showing how egress from the back door leads to the exterior assembly area which is gated. Indicate how egress will be maintained (occupant loading egress and closures proposed) that will comply with the code requirement to egress to a public way. See below for additional information.

Egress courts serving as a portion of the exit discharge in the means of egress system shall comply with the following requirements:

The required capacity of egress courts shall be determined as specified in Section 1005.1, but the minimum width shall be not less than 44 inches. The required capacity and width of egress courts shall be unobstructed to a height of 7 feet. Sec 1028.4.1 2018 IFC

The width of the egress court shall be not less than the required capacity.

Where an egress court serving a building or portion thereof is less than 10 feet in width, the egress court walls shall have not less than 1-hour fire-resistance-rated construction for a distance of 10 feet above the floor of the egress court. Openings within such walls shall be protected by opening protectives having a fire protection rating of not less than 3/4 hour. Sec 1028.4.2 2018 IFC

The exit discharge shall provide a direct and unobstructed a public way. Sec 1028.5 IFC

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Date 07-27-20

Reviewed By:


Fire Safety Supervisor

Memorandum

To: Sam Hubbard, Planning and Community Development
From: Cris Papierniak, Assistant Director of Public Works
Date: August 10, 2020
Subject: 19 N Hickory P.C. #14-023 Round 2

With regard the proposed Parking Variation, PW has the following comments:

- 1) A new water meter and RPZ will be required. They will be sized to match the incoming line. Please provide plumbing plans.
- 2) Change the note on Plan Page A2 that reflects the "existing water meter to remain", to "replace the existing water meter".

Please note these comments are the same as Round 2, they were not addressed.

C. file

PLAN COMMISSION PC #14-023
Arlington Beer Company
19 N Hickory Ave
LUV for a Microbrewery with 72% retail sales, Parking Variation
Round 3

32. The petitioner's response to Comment No. 22 and 23 are acceptable.
33. The petitioner's response to Comment No. 24 is noted. The following additional comments can be addressed at final engineering:
- a. A permit from the Metropolitan Water Reclamation District (MWRD) is required.
 - b. A manhole shall be installed over the proposed storm sewer connection.
 - c. The concrete pavement shall be repaired to Village standards.
 - d. Provide invert elevations.
34. The petitioner's response to Comment No. 25 is acceptable.
35. The petitioner's response to Comment No. 26 is noted. Per the MWRD determination letter, an MWRD permit is required. This can be addressed at final engineering.

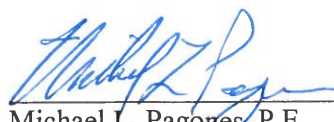
Traffic:

36. The petitioner's response to Comment No. 27 and 30 is acceptable.
37. The petitioner's response to Comment No. 29 is not acceptable.
- a. The lease provided is scheduled to end in early 2022 with an option to continue to the lease until the beginning of 2027. Provide documentation that shows intent to continue to lease 3 N Hickory, for the purposes of parking, beyond 2022 and 2027. Should the lease end on either of these dates, provide information on how the loss of off-street parking be addressed.
 - b. The lease states the purpose is only for a micro-brewing business, and having valet parking may violate the terms of the lease. Provide written consent from the Lessor that this space may be used for valet parking.
 - c. The property at 3 N Hickory has approximately 3,700 sq ft of open space (~79'x47') with a perimeter fence with sliding gate entrance approximately 15' wide. Provide exhibit showing how 25 cars can be staged in this lot. Staging the maximum amount of cars in this lot assumes customers take full advantage of the valet service.
 - d. If site alterations at 3 N Hickory are required in order to park the maximum amount of cars, provide written consent from the Lessor. The prior parking survey was done in January and does not fully capture parking operations in this area during warmer weather months. Provide an updated parking study.
38. The petitioner's response to Comment No. 31 is noted. Provide information on the hours and days the valet service will operate.

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**PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT**


Michael L. Pagones, P.E. 8/4/2020
Village Engineer Date



**Village of Arlington Heights
Health & Human Services Department**

Memorandum

To: Sam Hubbard, Development Planner

From: Sean Freres, Environmental Health Officer

A handwritten signature in black ink, appearing to be "SF", is written over the name Sean Freres.

CC: James McCalister, Health & Human Services Director

A handwritten signature in black ink, appearing to be "JM", is written over the name James McCalister.

Date: July 28, 2020

Re: PC# 14-023, Arlington Beer Company, 19 N. Hickory Ave. Round 3

-
- Plans submitted for building permit must comply with the attached Food Service Plan Review Requirements.
 - Plans submitted for building permit must comply with the attached Open Air Dining – Minimum Requirements.
 - See the attached accessibility comments.

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Village of Arlington Heights
Health & Human Services Department
33 S. Arlington Heights Rd.
Arlington Heights, IL 60005
(847) 368-5760

Food Service Plan Review Requirements

The Village of Arlington Heights has adopted the Illinois Department of Public Health Food Code. Copies may be obtained by visiting www.idph.state.il.us or calling 630/293-6800.

For a complete plan review, drawings to scale must be submitted containing the information noted below. This list, while not necessarily complete, highlights areas of concern and common reasons for plan rejection.

- 1. Floor Plan for Operation.** Designation of various areas (service areas, food preparation, dry storage, numbers and locations of seats, restrooms, break areas, etc).
 - 2. General Layout.** Location of equipment fixtures (cross-reference to an equipment schedule) including distances above the floor, between other pieces of equipment, whether on legs or casters, etc.
 - 3. Food Service Equipment.** All equipment must be commercial and listed with NSF or equivalent in both construction and installation. Used equipment must be inspected for approval prior to installation. Equipment schedules must contain manufacturer and model numbers for each piece of food service equipment. Equipment spec sheets are required for all new equipment.
 - 4. Plumbing fixtures.** Location and type must be shown in overhead and schematic design. Include provisions for drainage from condensate for refrigerators and freezers, ice machines, soda or water stations, steam tables, etc. The location of all floor drains and sinks must also be shown. All 3 compartment sinks, dish machines, prep sinks, ice machines, steam tables, and condensate lines must have an air-gap (open-site drain) on the waste line. All hub drains, floor sinks, and floor drains must be located on the toe-edge of, or adjacent to, the equipment to facilitate cleaning. Facilities cooking or performing food prep must have a grease trap. Newly constructed facilities having cooking that produces grease or vapors, or where 3 compartment sinks or food prep sinks are located in two or more areas are required to have an exterior grease trap. Dish machines and garbage grinders may not drain through the grease trap. All ice machines must be air cooled.
 - 5. Sinks.** Sinks that are mandatory to be installed include:
 - three compartment sink with integral drain boards
 - mop/utility sink
 - hand sink in preparation areas (including bars) and dish areas (more than one may be required)
 - food prep sink (depending on type of operation)
- Hot and cold running water are required at all sinks. The water must be tempered by means of a mixing valve. A metering faucet must provide at least 10 seconds of running water.
- 6. Ventilation Requirements.** Adequate ventilation must be provided throughout the facility to remove excessive heat, steam, vapors, smoke, fumes, and noxious odors. Submit specifics on ventilation hoods for Fire Code review.
 - 7. Floors, Walls, and Ceilings.** The surfaces in all food preparation, dishwashing rooms, and toilet rooms must be smooth, light colored, non-porous, and easily cleanable. Ceiling tiles may not contain fissures, and must be vinyl coated above food prep areas. Cove base must be provided at all floor/wall junctures. Grouting for all floor tiles must be sealed to be non-porous. Non-slip finishes may only be installed in traffic areas, not under equipment.
 - 8. Lighting.** Artificial light sources must be installed to provide at least 20 footcandles of light in all food prep areas, dish areas, and wash rooms. All walk-in refrigeration/freezer units, dry storage areas, dining rooms during cleaning, and other areas must be provided with at least 10 footcandles of light. All light fixtures over, near, or within food preparation, display, or service areas, and dish areas, must be shielded to prevent broken glass from falling onto food. This includes heat lamps.
 - 9. Dry Storage Areas.** A minimum of 25% of the food preparation area must be set aside for dry storage. Provide calculations showing how the dry storage requirement is met. Show dimensions and numbers of tiers for each shelving unit. All shelving must be at least 6 inches above the floor, and 18 inches below the ceiling. Remember that carry-out operations require more storage space for disposable containers.

10. Other Storage Areas. Provide storage for the following and indicate their locations: refrigerated and frozen storage, both clean and dirty dish storage, kitchen utensils, employee belongings and coats, and all cleaning supplies and toxic chemicals. Provide a mop and broom storage rack over the mop/utility sink.

11. Garbage and Refuse Disposal. An adequately sized solid waste storage site must be provided. The area must be paved, curbed, and graded to the front to prevent the accumulation of liquids. Visual screening for the area must be provided.

12. Outer Openings. No doors or windows may be left open and unscreened. All doors must be self-closing and tight-fitting. Provide screening of at least 16 mesh per inch for any windows to be opened. Air curtains and self-closing automatic windows must be installed on drive-through windows. Doors to outdoor dining areas must have operable air curtains installed above if outdoor wait staff are provided.

13. Other Concerns. All conduits and plumbing pipes must be installed inside the walls. If this is not possible, they must be at least 1 inch from the wall and 6 inches above the floor to facilitate cleaning.

14. Menu. A copy of the proposed menu must be submitted.

15. Smoking. No smoking is allowed in any enclosed space, including bars, private offices, or outdoor dining areas. Smoking is not allowed within 15 feet of any door, and ashtrays and other smoking materials may not be within 15 feet of the doors.

16. Certified Food Service Manager. At least one IDPH certified Food Service Manager must be present at all times foods are handled in high-risk establishments. Medium risk establishments need at least one certified Manager on staff.

Installation Standards for Food Service Equipment

Equipment must be mounted with a minimum of 6 inches of clear space underneath. In lieu of the clear space, equipment may be equipped with casters or placed on a raised solid masonry or sealed metal platform. The platform must be at least 2 inches high, sealed at all edges, and sealed to the floor. Necessary space for air intake must be provided for any units that need ventilation. If fresh air is provided, any air intake openings must be screened with a minimum of 16 mesh per inch screening.

Equipment that is not easily moveable must also be sealed to the wall, or meet the following minimum clearances to facilitate cleaning:

- When the distance to be cleaned is less than 2 feet in length, the width of the clear unobstructed space must not be less than 5 inches.
- When the distance to be cleaned is between 2 and 4 feet, the width of the clear unobstructed space must not be less than 8 inches.
- When the distance to be cleaned is greater than 4 feet, the width of the clear unobstructed space must not be less than 12 inches.

Other Considerations

A valid Business License is required to operate a food service facility in the Village of Arlington Heights. Contact the Licensing Coordinator in the Building Department at 847/368-5560.

A special use permit may be required for your location. Contact the Planning & Community Development Department at 847/368-5200 to inquire about the requirements.

No alcoholic beverages may be sold without first obtaining a Village Liquor License. Contact the Liquor License Officer at 847/368-5100.

Other licenses may be required as well. It is up to the owner and/or operator of each facility to obtain all of the required State and Local licenses prior to opening.

An early consultation between the Health & Human Services Department and the persons planning to build and/or operate a food service establishment can be beneficial. We may also be able to answer any questions you may have during the process. Contact the Health & Human Services Department at 847/368-5760 or by fax at 847/368-5980.

Village of Arlington Heights Open Air Dining – Minimum Requirements

The Village of Arlington Heights will permit open air dining in approved restaurant establishments subject to submittal of detailed plans and specifications in accordance with the following requirements:

1. An Air Curtain is required to be installed at the top of windows proposed to be open. Manufacturer specifications on the best and quietest model must be provided for review and approval by the Health Department. The Air Curtain must provide sufficient air flow to prevent entry of pests into the establishment.
2. The number of windows permitted to be open shall be pre-established and subject to approval by the Village.
3. Open Air windows shall not be allowed at grade level. A minimum 2 foot high knee wall must be provided. Window opening from top of knee wall to top of window shall be approximately 6 feet in height.
4. The Air Curtain must be on when windows/doors are open – and must be accomplished via automatic switching.
5. Kitchen must be completely enclosed with walls and doors e.g. no open kitchen concept. The establishment must be pre wired to allow for easy installation of an air curtain at the kitchen doors should such installation become necessary in the future in order to prevent entry of pests.
6. Open food prep areas such as a Sushi bar need not be enclosed but shall have an enclosure to protect the food when food prep is not in progress.
7. Monthly pest control service is required by a licensed pest control company.
8. Other measures will be required by the Village if the air curtains are ineffective and pest control becomes a continuous problem.
9. No construction may begin without submitting detailed Building Permit Plans and Specifications and subject to receipt of an approved Building Permit.

As with all Building and Health Code requirements if the above measures are ineffective and other measures to prevent pests within the establishment are not taken, citations will be issued.

November 3, 2016

Plan Commission Accessibility Review

Address: Arlington Beer Company
19 N. Hickory Avenue
LUV for a Microbrewery with 50% retail sales, Parking
Variation

P.C. #14-023 Round 3

Submitted to: Sam Hubbard, Planning & Community Development

Submitted by: David Robb, Disability Services Coordinator
(847) 368-5793



Date: July 28, 2020

Re: Illinois Accessibility Code (IAC), Effective October 23, 2018
<https://www2.illinois.gov/cdb/announcements/2018/Pages/New-Illinois-Accessibility-Code.aspx>

Sheet A2 Second Floor – Conference/Private Party Room

1. The removal of the platform lift as a component of the accessible route for vertical access to the 2nd Floor Conference/Private Party Room does not comply with IAC Section 206.2.2 Within a Site, which states: "At least one accessible route shall connect accessible buildings, accessible facilities, accessible elements, and accessible spaces that are on the same site."
2. Please be advised on the specific accessibility requirements of IAC Section 410 Platform Lifts, Sections 410.1 thru 410.6.
3. Doors, Doorways and Gates that are part of an accessible route shall comply with IAC Section 404.
4. Minimum Maneuvering Clearances at Doors shall comply with IAC Section 404.2.4, Table 404.2.4.1, and Figure 404.2.4.1(a-k).

Planning & Community Development Dept. Review

August 6, 2020



REVIEW ROUND 3

Project: 19 N. Hickory
Arlington Beer Company

Case Number: PC 14-023

General:

40. The responses to comments 24, 27, 30-32, and 38 are acceptable.
41. The response to comment #25 is noted. Based on the revisions to the plans, the following approvals are required:
 - a. **Land Use Variation to allow a Brewery within an R-7 District with a retail portion at 50% of the total floor area where a retail portion is limited to 10% of the total floor area.**
 - b. **Variation to Chapter 28, Section 6.12-1.3, to waive the requirement for a traffic and parking analysis from a qualified professional engineer.**
 - c. **Variation to Chapter 28, Section 10.4, to reduce the required on-site parking from 60 spaces to 0 spaces.**
 - d. **Variation to Chapter 28, Section 6.13-3b, to allow a 7' tall open fence with an 8' tall decorative gate and 12' tall decorative element in a side yard, a 12' tall solid fence in the rear yard, and a 7' tall solid fence in a rear yard (rear fence/gate and dumpster enclosure), all proposed where the maximum permitted fence height is 6' tall.**
 - e. **Variation to Chapter 28, Section 6.5-6, to allow the proposed exterior chimney on the rear accessory building to be 17' where code limits the maximum height of accessory structures to 15'.**
42. The response to comment #26 is noted. However, the response did not answer the question. Has Arlington Beer Company approached any of the surrounding neighbors to explore possible shared parking arrangements? Please provide details of the outcome of any such discussions.
Your response on valet parking at the 3 N. Hickory property is noted. Please provide the following:
 - a) A copy of the contract with the proposed valet company.
 - b) A dimensioned site plan showing how 25 cars can be parked on the site.
 - c) The rear parking area of 3 N. Hickory is occupied with a significant amount of material storage. Will these items be moved to accommodate for the cars?
 - d) Description of how 3 N. Hickory is used (what business is located there and what do they do?). How many employees work out of that property and what are the hour of operation for the business located there?
 - e) The lease for 3 N. Hickory does not appear allow valet parking. Please provide verification from the landlord that this is allowed.
 - f) It is noted that the lease expires in 2022 with options to continue thru 2027. Is your intention to re-new the lease at the end of 2022? Do you have any contingency plan for what could happen if the lease is not renewed beyond 2027?
43. The response to comment #28 is noted. Based on the revised submittal, the necessary fence variations are outlined in #41d above. As previously requested, please provide a response to each of the four Variation Approval Criteria as outlined at the end of this document, with regards to the fence variation. Additionally, please clarify what material the dumpster enclosure will be constructed of.
44. The response to #29 is incomplete. Please provide the required justification as outlined in comment #43 above.

45. The response to #33 does not address the question. Was another parking survey conducted subsequent to the survey from January of 2019? If so, please provide the results of that survey and provide details on when the survey was conducted and what events were occurring at the Knights of Columbus and any Park District events during said survey.
46. The response to comment #34 is incomplete. It is noted that there appears to be an approx. 15' x 30' paved area at the rear of the site that could be used for loading and/or temporary employee parking if necessary. However, please respond to the question and clarify where employees will park?
47. The response to comment #35 is noted. However, per the Building Department and Disability Coordinator's review, the IAC requires accessible access to the 2nd floor. You may wish to discuss with the Building Dept. and Disabilities Coordinator if converting the 2nd floor space to storage space, which would not be accessible to the public, may exempt you from the IAC requirement. Using the 2nd floor as storage would decrease the percentage of "taproom" retail sales floor area and would also decrease the extent of the required parking variation.
48. The response to comment #36 is incomplete. Please provide a response to the necessary variation approval criteria the 17' tall chimney height (see #41 e above), as per the criteria identified below.
49. The response to comment #37 is incomplete. Please provide justification for the 12' wall (fence) variation as outlined in #43 above. Please clarify if the TV's will have outdoor speakers.
50. The response to comment #39 is noted. Please confirm that all values along the eastern property line, which abuts multi-family residential zoning, does not exceed .2 foot candles. The nearest reading level closest to the eastern property lines shows 1.3 foot candles, which exceeds code requirements. To ensure that this side of the site can conform to code requirements, please eliminate the "uplight" adjacent to the tree by the dumpster enclosure and revise the photometric plan to ensure that illumination levels along the eastern property line will not exceed .2 foot candles.

Variation Approval Criteria (response to each criterion must be provided for each newly identified variation as noted above):

- The proposed use will not alter the essential character of the locality and will be compatible with existing uses and zoning of nearby property.
- The plight of the owner is due to unique circumstances, which may include the length of time the subject property has been vacant as zoned.
- The proposed variation is in harmony with the spirit and intent of this Chapter.
- The variance requested is the minimum variance necessary to allow reasonable use of the property.

Prepared by:

