



# Village of Arlington Heights Building & Life Safety Department

## Interoffice Memorandum

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**To:** Jake Schmidt, Planning and Community Development  
**From:** Deb Pierce, Plan Reviewer, Building & Life Safety Department  
**Subject:** 955 W Dundee Rd – SUP for Restaurant and Amusement Facility, Large  
**PC#:** 21-011 – Round 1  
**Date:** May 4, 2021

General Comments:

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

**RECEIVED**  
MAY 04 2021  
PLANNING & COMMUNITY  
DEVELOPMENT DEPARTMENT

1. The interior alterations shall comply with the following adopted codes:
  - a. 2018 International Building Code with amendments
  - b. 2018 International Existing Building Code with amendments
  - c. 2018 International Fire Code with amendments
  - d. 2018 International Fuel Gas Code with amendments
  - e. 2018 International Mechanical Code with amendments
  - f. 2018 ILLINOIS Energy Conservation Code with state amendments
  - g. 2017 National Electrical Code with amendments
  - h. 2014 Illinois Plumbing Code with amendments
2. This will be reviewed as an Assembly, A-3 Use/Occupancy.
3. Utility rooms shall not be used for storage of any kind.
4. Provide an occupant load calculation.
5. Provide minimum required width of egress and compare to the provided width of egress.
6. The maximum occupant load shall be posted at the main exit.
7. Panic hardware shall be provided on required exit doors leading to the exterior of the building if the occupant load exceeds 49.

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #: P.C. \_\_\_\_\_  
 Petitioner: Mark Giannecchini  
3435 N. Kennicott  
Arlington Heights, IL 60004  
 Owner: Kevin Quinn  
1222 E. 54th Street, Unit 2E  
Chicago, IL 60615  
 Contact Person: Michael Steil (Arlington Lanes)  
 Address: 3435 N. Kennicott Avenue  
Arlington heights, IL 60004  
 Phone #: (224) 595-0254  
 Fax #: \_\_\_\_\_  
 E-Mail: mtsteil941632@att.net

P.I.N.# 03-07-200-028-0000  
 Location: 955 W. Dundee Road  
 Rezoning: \_\_\_\_\_ Current: B-3 Proposed: \_\_\_\_\_  
 Subdivision: \_\_\_\_\_  
 # of Lots: 1 Current: 1 Proposed: 1  
 PUD: \_\_\_\_\_ For: \_\_\_\_\_  
 Special Use:  For: 8400 SF  
 Land Use Variation: \_\_\_\_\_ For: Restaurant  
and Amusement Facility, Large  
 Land Use: \_\_\_\_\_ Current: Entertainment  
 Proposed: Same  
 Site Gross Area: 45,000 sq ft or 1.033 acre  
 # of Units Total: one  
 1BR: \_\_\_\_\_ 2BR: \_\_\_\_\_ 3BR: \_\_\_\_\_ 4BR: \_\_\_\_\_

(Petitioner: Please do not write below this line.)

1. PUBLIC IMPROVEMENTS

REQUIRED: .....	YES	NO	COMMENTS
a. Underground Utilities			
Water .....		<u>NO</u>	_____
Sanitary Sewer .....		<u>NO</u>	_____
Storm Sewer .....		<u>NO</u>	_____
b. Surface Improvement			
Pavement .....		<u>NO</u>	_____
Curb & Gutter .....		<u>NO</u>	_____
Sidewalks .....		<u>NO</u>	_____
Street Lighting .....		<u>NO</u>	_____
c. Easements			
Utility & Drainage .....		<u>NO</u>	_____
Access .....		<u>NO</u>	_____

2. PERMITS REQUIRED OTHER THAN VILLAGE:

- a. MWRDGC \_\_\_\_\_ b. IDOT \_\_\_\_\_
- c. ARMY CORP \_\_\_\_\_ d. IEPA \_\_\_\_\_
- e. CCHD \_\_\_\_\_

	YES	NO	COMMENTS
3. R.O.W. DEDICATIONS? .....		<u>X</u>	_____
4. SITE PLAN ACCEPTABLE? .....	<u>X</u>		_____
5. PRELIMINARY PLAT ACCEPTABLE? .....		<u>N/A</u>	_____
6. TRAFFIC STUDY ACCEPTABLE? .....			_____
7. STORM WATER DETENTION REQUIRED? .....		<u>N/A</u>	_____
8. CONTRIBUTION ORDINANCE EXISTING? .....		<u>X</u>	_____
9. FLOOD PLAIN OR FLOODWAY EXISTING? .....		<u>X</u>	_____
10. WETLAND EXISTING? .....		<u>X</u>	_____

GENERAL COMMENTS ATTACHED


PLANS PREPARED BY: URS & ASSOC, KLDA  
 DATE OF PLANS: MARCH 25, 2021 Director \_\_\_\_\_ Date \_\_\_\_\_

**PLAN COMMISSION PC #21-011**  
**Mini-Golf SUP**  
**955 W Dundee Rd**  
**Round 1**

11. The petitioner is notified that these comments are being provided to ensure that the project meets the requirements for submittal to the Plan Commission. Approval by the Plan Commission is not an endorsement or approval of these documents to obtain the required building permits, engineering approval, or permits required by other government or permitting agencies for construction. Detailed plan review with associated comments will be provided upon submittal of plans for a building permit. The petitioner shall acknowledge that they accept this understanding.
12. If cross access to Arlington Lanes or any other exterior site improvements are proposed, the plan can be reviewed at time of permit.
13. The traffic report is acceptable.

Public Works:

14. Water appurtenances required for the property will be determined at time of permit.

  
\_\_\_\_\_  
Michael L. Pagones, P.E.                      Date 5/5/21  
Village Engineer

# ARLINGTON HEIGHTS POLICE DEPARTMENT

## Community Services Bureau

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### DEPARTMENT PLAN REVIEW SUMMARY

**Mini-Golf SUP**  
**955 W Dundee Rd**  
**SUP**

**RECEIVED**  
APR 30 2021  
PLANNING & COMMUNITY  
DEVELOPMENT DEPARTMENT  
04/29/2021

#### Round 1 Review Comments

**1. Character of use:**

The character of use is consistent with the area and is not a concern.

**2. Are lighting requirements adequate?**

Lighting should be up to Village of Arlington Heights code. The exterior of the building should be illuminated especially during nighttime hours for safety, to deter criminal activity and increase surveillance/visibility- potentially reducing theft, trespassing, vandalism, underage drinking, and other criminal activity.

**3. Present traffic problems?**

This area of roadway is busy during both peak and non-peak hours. Traffic impact study is recommended.

**4. Traffic accidents at particular location?**

This is not a problem area in relation to traffic accidents.

**5. Traffic problems that may be created by the development.**

This development could create higher traffic volume in the area. Especially entering and leaving the property. Traffic impact should address.

**6. General comments:**

- Please ensure that there is an emergency information/contact card on file with the Arlington Heights Police Department and that it is up-to-date. Agent contact information must be provided to the Arlington Heights Police Department during all construction phases. The form is attached. Please complete and return. This allows police department personnel to contact an agent during emergency situations or for suspicious/criminal activity on the property during all hours.

- Landscaping should provide open sightlines to increase natural surveillance and avoid creating ambush locations and havens for illegal activities- theft, trespassing, vandalism, underage drinking, drug use, etc.

- Consider posting no trespassing / loitering/ no un-authorized use signage. The Arlington Heights Police Dept. has and utilizes trespass warning forms under qualifying circumstances when requested by property management.

A-0, #330

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Alexandra Ovington, Crime Prevention Officer  
Community Services Bureau

Approved by:

Sgt R. J. 569  

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Supervisor's Signature



# Arlington Heights Fire Department Plan Review Sheet

P. C. Number 21-011

Project Name Mini-Golf SUP

Project Location 955 W. Rand Road

Planning Department Contact Jake Schmidt

## General Comments

Round 1

General Comments:

- 1) A Knox Box shall be located at the main front entrance with keys to allow Fire Department entry.
- 2) The Fire Department will defer to the Building and Life Safety Department as to any code changes to an existing building with a possible change in use. It does not appear that there will be changes to the parking lot area.

**NOTE: PLAN IS CONCEPTUAL ONLY  
SUBJECT TO DETAILED PLAN REVIEW**

Date April 30, 2021

Reviewed By: LT. Mark Aleckson

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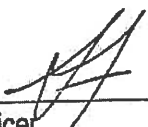
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(Petitioner: Please do not write below this line.)

1. GENERAL COMMENTS:

Building permit plans must comply with the attached Food Service Plan Review Requirements.

See the attached accessibility comments.

Sean Freres  5/10/21  
 Environmental Health Officer Date

Sean Freres  5/10/21 Direc  
 tor (Acting) Date



## 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](http://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.

Plan Review

Address: 955 W. Dundee Mini-Golf SUP  
Special Use permit for a Restaurant and Amusement  
Facility, Large

P.C. #21-011

Submitted to: Jake Schmidt, Planning & Community Development

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



Date: May 6, 2021

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

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1. Section 202.4 of the Illinois Accessibility Code (IAC) requires that the restrooms serving the altered area are readily accessible and usable by persons with disabilities. The two existing congregate restrooms are not equipped with accessible toilet stalls. Please see the accessible toilet stalls pictured in IAC Figure 604.8.1.1. Therefore, accessible toilet facilities are required.
2. IAC Section 239.3 Miniature Golf Course Configuration requires compliance with IAC 1007.

# Planning & Community Development Dept. Review

May 14, 2021



## REVIEW ROUND 1

Project: 955 W. Dundee Rd.  
Mini-Golf SUP

Case Number: PC 21-011

### General:

1. The following approval has been requested:
  - a. **Special Use Permit to allow an 8,400 SF Restaurant and Amusement Facility, Large.**
2. The written response to Special Use Permit Criteria is not acceptable. The response should be directly related to the three criteria outlined in the Plan Commission Application packet.
3. The provided Market Study is acceptable.
4. Please provide a sample menu for the restaurant component.

### Site:

5. Code-required landscape islands are missing from the ends of some parking rows. Please revise plans to show these code required islands.
6. Drive aisle widths in the northern parking lot are less than 24 feet in width. Please revise plans so that drive aisles are a minimum width of 24 feet.
7. Per the Illinois Accessibility Code, 3 accessible parking spaces are required. Please note that two accessible spaces may share an access aisle.

### Traffic and Parking Study:

8. The submitted Traffic and Parking Study is acceptable.
9. Per the submitted study, a maximum of 70 spaces would be required. While the existing lot has 70 spaces, including the code required changes noted in comments 5, 6, and 7 above results in a reduction to 63 on-site spaces. Please provide a plan for addressing this potential overflow of parking.
10. Code required parking is provided on-site. Staff calculates that code-required parking can still be provided with the code required changes noted in comments 5, 6, and 7 included.

Prepared by: \_\_\_\_\_

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(Petitioner: Please do not write below this line.)

LANDSCAPE & TREE PRESERVATION:

	<u>YES</u>	<u>NO</u>
1. Complies with Tree Preservation Ordinance	<u>N/A</u>	<u>     </u>
2. Complies with Landscape Plan Ordinance	<u>     </u>	<u>  X  </u>
3. Parkway Tree Fee Required (See below.)	<u>     </u>	<u>  X  </u>

**Comments:**

- 1) Per Chapter 28, Section 6.15, a 4" caliper shade tree is required at the end of each parking row. Please incorporate islands and shade trees at the end of each parking row.
- 2) Along the front elevation it is recommended that a mix of shrubs and perennials be provided.
- 3) A landscape compliance bond in the amount of 30% of the landscaping costs will be required at the time of building permit.

  
 \_\_\_\_\_  
 Coordinator 5/5/21 Date