



Village of Arlington Heights Building & Life Safety Department

Interoffice Memorandum

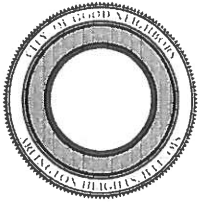
To: Sam Hubbard, Development Planner, Planning and Community Development
From: Deb Pierce, Plan Reviewer, Building & Life Safety Department
Subject: Hey Nonny – 10 S Vail Ave.
PC#: 17-011
Date: September 21, 2017

Charles:

I have reviewed the documents submitted for the music venue, and offer the following comments:

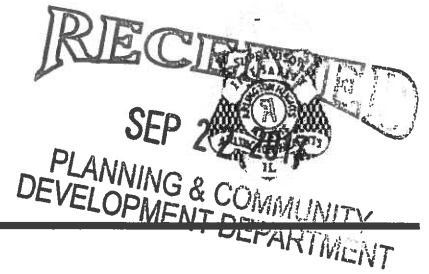
1. This is being reviewed as an A-2.
2. The occupant load of each room (Bar, Bar 2, Dining and Venue) shall be posted.
3. The occupant load calculation for the "Venue" area indicates 5 sf/person. This indicates a standing room only arrangement. Is this the intent of the area for each artist that may be scheduled to play?
4. Provide means of egress details showing proposed exit locations and travel distance based on the calculated occupant load including employees.
5. Calculate the required egress width based on the total occupant load. Two exits are required and should be capable of handling 50% of the occupants at each exit.
6. Provide details on the number of existing restrooms (in the entire building) and indicate the number of each type of fixture (water closets, urinals, lavatories).
7. Provide details on how the total occupant load of Hey Nonny shall be monitored to prevent overcrowding during music events when patrons from surrounding venues disperse through the building.

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SEP 21 2017
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DEVELOPMENT DEPARTMENT



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

Fire Safety Division



Date: 9/22/2017

P.C. Number: 17-011

Project Name: Hey Nonny

Project Location: 10 S. Vail Ave.

Planning Department Contact: Sam Hubbard, Planning and Community Development

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

1. Project shall be subject to will be required to comply with all current fire, building and life safety codes and standards adopted by the Village.
2. The path of egress may be problematic for such use. Specific but not all items of concern are: 1) potential occlusion of the path of egress at the front entrance, 2) if exit number 3 will be used for emergency egress the steps could create a problem, 3) the exit discharge of exits 2 and 3 may not be code compliant.
3. A complete NFPA compliant fire suppression system may be required for cooking facilities.
4. Venting for cooking facilities shall be in compliance with the required code regarding but not limited to fire separation requirements.
5. Permits applications shall be provided for changes to the fire suppression system and/or fire alarm system.
6. A key box (Know Box) shall be provided and contain keys to gain necessary access as required by the fire code official.
7. Exit signs shall be illuminated at all times and have emergency power backup.
8. Buildings and/or tenant spaces shall have approved address numbers.

Because of the type of occupancy (assembly) the following will be required to be addressed:

- a. An approved fire safety and evacuation plan shall be prepared and maintained
- b. Emergency evacuation drills complying with the provisions of the Fire Code shall be conducted at least annually or when required by the fire code official. Drills shall be designed in cooperation with the local authorities.
- c. Employees shall be trained in fire prevention, evacuation and fire safety.

Date September 22, 2017

Reviewed By: 

Fire Safety Supervisor

Memorandum

To: Sam Hubbard, Planning and Community Development
From: Cris Papierniak, Assistant Director of Public Works
Date: September 26, 2017
Subject: 10 S Vail, P.C. #17-011



With regard to the proposed restaurant, I have the following comments:

- 1) When setting up the outside seating any existing electric hand holes or public utility access must remain accessible.
- 2) Outside seating must not impact ADA access around street lights, tree grates, etc. Need to see plans prior to approval.

C. file

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SEP 27 2017
PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #: P.C. 17-011
 Petitioner: Harmony Hospitality LLC

 Owner: Hey Nonny Metropolis LLC

 Contact Person: Christopher M. Dungan
 Address: 1211 W. Noyes
Arlington Heights, IL 60005
 Phone #: 847-778-6287
 Fax #: _____
 E-Mail: cmdungan@gmail.com

P.I.N.# 03-29-346-036-1002
 Location: 10 S. Vail Ave. Arlington Heights, IL
 Rezoning: _____ Current: B-5 Proposed: _____
 Subdivision: _____
 # of Lots: _____ Current: _____ Proposed: _____
 PUD: _____ For: _____
 Special Use: For: Auditorium
 Land Use Variation: _____ For: _____
 Land Use: _____ Current: Vacant
 Proposed: Auditorium/rest.
 Site Gross Area: 3974
 # of Units Total: _____
 1BR: _____ 2BR: _____ 3BR: _____ 4BR: _____

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

1. PUBLIC IMPROVEMENTS

REQUIRED:	YES	NO	COMMENTS
a. Underground Utilities			
Water		<input checked="" type="checkbox"/>	
Sanitary Sewer		<input checked="" type="checkbox"/>	
Storm Sewer		<input checked="" type="checkbox"/>	
b. Surface Improvement			
Pavement		<input checked="" type="checkbox"/>	
Curb & Gutter		<input checked="" type="checkbox"/>	
Sidewalks		<input checked="" type="checkbox"/>	
Street Lighting		<input checked="" type="checkbox"/>	
c. Easements			
Utility & Drainage		<input checked="" type="checkbox"/>	
Access		<input checked="" type="checkbox"/>	

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?		<input checked="" type="checkbox"/>	
4. SITE PLAN ACCEPTABLE?			<u>N/A</u>
5. PRELIMINARY PLAT ACCEPTABLE?			<u>N/A</u>
6. TRAFFIC STUDY ACCEPTABLE?			<u>NEEDED</u>
7. STORM WATER DETENTION REQUIRED?		<input checked="" type="checkbox"/>	
8. CONTRIBUTION ORDINANCE EXISTING?		<input checked="" type="checkbox"/>	
9. FLOOD PLAIN OR FLOODWAY EXISTING?		<input checked="" type="checkbox"/>	
10. WETLAND EXISTING?		<input checked="" type="checkbox"/>	

GENERAL COMMENTS ATTACHED

PLANS PREPARED BY: dtk Architects
 DATE OF PLANS: 8-14-17

James J. Mull 9/21/17
 Director Date

PLAN COMMISSION PC #17-011

Hey Nonny

10 S. Vail Ave.

SU-Restaurant, Variation to waive Parking Study

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. Include bicycle racks in development plan to encourage alternate modes of transportation for employees and patrons. See Ordinance #17-037.
13. Engineering is against the variation to waive the parking study. At a minimum, the petitioner should review the traffic report provided for the Metropolis development and issue a technical addendum to that report reflecting the change of use for the space at 10 S. Vail and the traffic impact that will have.


James J. Massarelli, P.E. Date
Director of Engineering

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SEP 21 2017
PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT



Arlington Heights Fire Department Plan Review Sheet

P. C. Number 17-011

Project Name Hey Nonny

Project Location 10 S. Vail

Planning Department Contact Sam Hubbard

General Comments

Round 1

General Comments:

1. It is recommended that a Knox Box be installed on the exterior of the building near the main entrance of the occupancy.
2. The project shall comply with all current codes and standards.

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

Date October 2, 2017

Reviewed By: LT. Mark Aleckson

ARLINGTON HEIGHTS POLICE DEPARTMENT

Community Services Bureau

DEPARTMENT PLAN REVIEW SUMMARY

Big Shots Restaurant
10 S. Vail Av
PC 17-011

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OCT 03 2017
VILLAGE OF ARLINGTON HEIGHTS
COMMUNITY
DEVELOPMENT DEPARTMENT

Round 1 Review Comments

09/29/2017

1. Character of use:

The new music venue/restaurant will occupy a vacant space. The character of use is consistent and is not a concern.

2. Are lighting requirements adequate?

Lighting should be up to Village of Arlington Heights code.

3. Present traffic problems?

The Downtown area can be crowded at times. Street and garage parking is available for business patrons.

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.

The Downtown area can be crowded at times. Street and garage parking is available for business patrons. This development may create an increase in traffic volume.

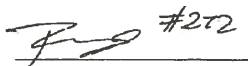
6. General comments:

-If valet service is offered a parking plan should be included that adheres to Village of Arlington Heights Municipal Code: Valet Parking Section 14 Article XXVI.

-If there are any plans for outdoor seating, outdoor heaters or fixtures should be secured and/or brought inside each night to deter theft or damage.

-Access to the existing corridor and ramp area should be controlled to limit access to the interior of the building.

-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. 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.

 #272

Brandi Romag, Crime Prevention Officer
Community Services Bureau

 #557

Supervisor's Signature

Arlington Heights Police Department

Emergency Information Card

1. Fill in all information by tabbing to each field.
2. When completed, save the form and send as an attachment to: policemail@vah.com.

Arlington Heights Police Department
200 E. Sigwalt Street
Arlington Heights, IL 60005-1499
Phone: 847/368-5300

Completed forms may also be printed and submitted in the following manner:

By Mail: Arlington Heights Police Department
200 E. Sigwalt Street, Arlington Heights, IL. 60005
Attention: Police Administration

Print Form (To Mail)

By Fax: (847) 368-5970 - Attention: Police Administration

In Person: Dropped off at the Arlington Heights Police Department's front desk for forwarding to Police Administration.

Name (Firm or Residence)

Address/City

Telephone Number

Date Information Obtained

IN CASE OF EMERGENCY PLEASE CALL:

Contact #1

Name

Address/City

Telephone Number

Cell Number

Contact #2

Name

Address/City

Telephone Number

Cell Number

Alarm System

No

Yes

Phone number:

Alarm Company Name

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 Special Use: For: Auditorium
 Land Use Variation: _____ For: _____

 Land Use: _____ Current: Vacant
 Proposed: Auditorium/restz.
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 1BR: _____ 2BR: _____ 3BR: _____ 4BR: _____


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

1. GENERAL COMMENTS:

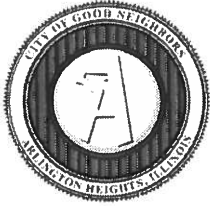
Building permit plans must comply with the attached Food Service Plan Review Requirements.

See the attached accessibility comments.

Sean Freres, LEHP  9/28/17
 Environmental Health Officer Date

James McCalister  9/28/17 Direc
 tor Date

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SEP 29 2017
 PLANNING & COMMUNITY
 DEVELOPMENT DEPARTMENT



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 Service Sanitation 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.

Plan Review

Address: Hey Nonny - Music Venue/Restaurant
10 S. Vail Avenue
Special Use Permit for Music Venue/Restaurant,
Variation to Waive Parking Traffic Study requirement

P.C. #17-011 Round 1

Submitted to: Sam Hubbard, Planning & Community Development

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



Date: September 27, 2017

Re: Illinois Accessibility Code (IAC), Effective April 1997
<https://www.illinois.gov/cdb/business/codes/Pages/IllinoisAccessibilityCode.aspx>

IAC Section 400.510(a)(2): No alteration shall be undertaken that decreases or has the effect of decreasing accessibility or usability of a building or facility below the requirements for new construction at the time of alteration.

Sheet SK-01.2

1. 16 X 12 Stage: Provide an accessible route (wheelchair ramp or platform lift) to the stage per IAC Section 400.310(a).
2. Counters and Bars. Where food and drink is served at counters and bars exceeding 34 inches in height..., a portion of the main counter and bar measuring a minimum 60 inches in length shall be provided in compliance with IAC Section 400.310(w)(2-4) or service shall be provided at accessible tables in the same area per IAC Sec. 400.320(l)(1 and 2) and 400.310(w)(2-4). (See attached illustrations "National Restaurant Assoc.'s "Restaurant Design Requirements").

Note: Accessible counters, bars, and tables are those that provide a clear knee space measuring: 27-inches from the floor to the bottom edge of the table, bar or counter. 30-inches wide between table legs or table supports. 19 inches deep from the table edge to support post or table leg and table top heights of 28 to 34 inches high.

3. Men's and Women's Single User-Restrooms: The existing restrooms are not accessible per the requirements of IAC 400.310(n) and 400.Illustration B., Figures: 3, 25, 28, and 29.

*See: "National Restaurant Association" Attachment

Restaurant Design Requirements

Fixed or Built-in Seating or Tables

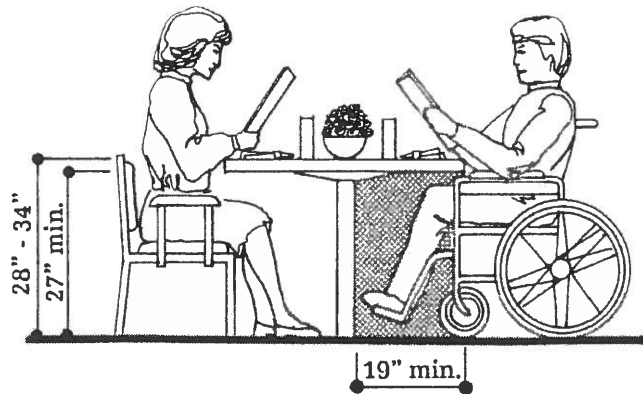
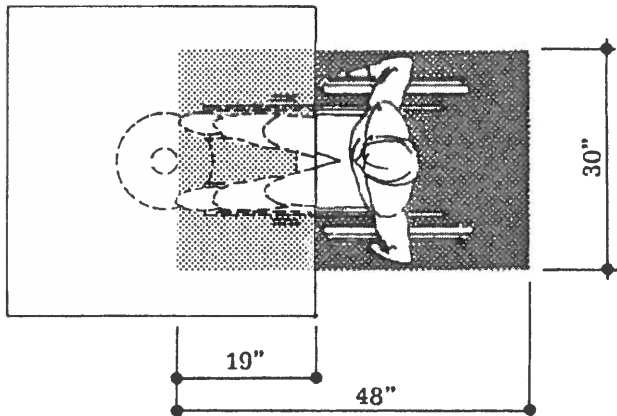
Number and Distribution [ADAAG 5.1]

Where fixed tables (or dining counters where food is consumed but there is no service) are provided, at least 5%, but not less than one, of the fixed tables (or a portion of the counter) must be accessible (requirements are listed below).

In restaurants that have separate smoking and non-smoking sections, the required number of accessible fixed tables (or counters) must be proportionally distributed in both sections. In new construction, and wherever feasible in alterations, accessible tables must be distributed throughout the space or facility.

Clear Floor Space [ADAAG 4.32.2]

If seating spaces for people using wheelchairs are provided at fixed tables or counters, a clear floor space of 30 inches by 48 inches must be provided. This clear floor space must not overlap with knee space by more than 19 inches.



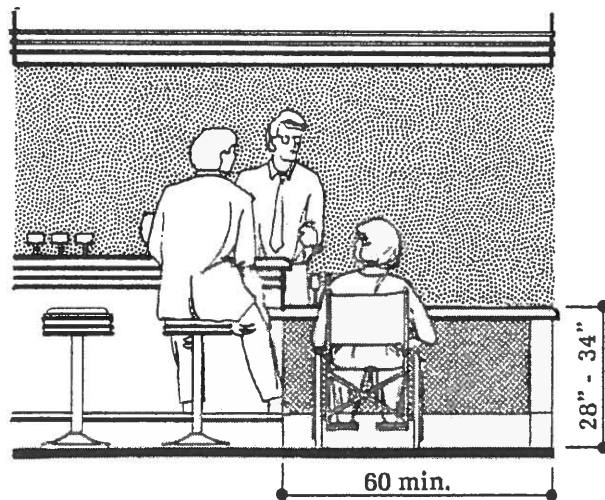
Knee Clearance [ADAAG 4.32.3]

If seating for people using wheelchairs is provided at tables or counters, knee spaces at accessible tables or counters must be at least 27 inches high, 30 inches wide, and 19 inches deep.

Table or Counter Height [ADAAG 4.32.4]

The tops of accessible tables and counters must be from 28 inches to 34 inches above the finished floor or ground (see illustration).

Counters and Bars



Height and Knee Clearance [ADAAG 5.2]

Where food or drink is served at counters that are more than 34 inches in height, a portion of the counter must be provided which is at least 60 inches in length, from

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

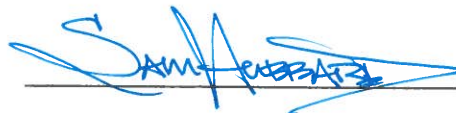
Petition #: P.C. <u>17-011</u>	P.I.N.# <u>03-29-346-036-1002</u>
Petitioner: <u>Harmony Hospitality LLC</u>	Location: <u>10 S. Vail Ave. Arlington Heights, IL</u>
_____	Rezoning: _____ Current: <u>B-5</u> Proposed: _____
_____	Subdivision: _____
Owner: <u>Hey Nonny Metropolis LLC</u>	# of Lots: _____ Current: _____ Proposed: _____
_____	PUD: _____ For: _____
_____	Special Use: <input checked="" type="checkbox"/> For: <u>Auditorium</u>
Contact Person: <u>Christopher M. Dungan</u>	Land Use Variation: _____ For: _____
Address: <u>1211 W. Noyes</u>	_____
<u>Arlington Heights, IL 60005</u>	Land Use: _____ Current: <u>Vacant</u>
Phone #: <u>847-778-6287</u>	Proposed: <u>Auditorium/rest.</u>
Fax #: _____	Site Gross Area: <u>3974</u>
E-Mail: <u>cmdungan@gmail.com</u>	# of Units Total: _____
	1BR: _____ 2BR: _____ 3BR: _____ 4BR: _____

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

- | | <u>YES</u> | <u>NO</u> | |
|----|------------|-----------|---|
| 1. | <u>X</u> | _____ | COMPLIES WITH COMPREHENSIVE PLAN? |
| 2. | <u>X</u> | _____ | COMPLIES WITH THOROUGHFARE PLAN? |
| 3. | <u>X</u> | _____ | VARIATIONS NEEDED FROM ZONING REGULATIONS?
(See below.) |
| 4. | _____ | <u>X</u> | VARIATIONS NEEDED FROM SUBDIVISION REGULATIONS?
(See below.) |
| 5. | _____ | <u>X</u> | SUBDIVISION REQUIRED? |
| 6. | _____ | <u>X</u> | SCHOOL/PARK DISTRICT CONTRIBUTIONS REQUIRED?
(See below.) |

Comments:

PLEASE SEE ATTACHED COMMENTS



_____ Date

Planning & Community Development Dept. Review

October 2, 2017



REVIEW ROUND 1

Project: 10 S. Vail Avenue N. Arlington Heights Rd.
St. Edna's PUD Amendment

Case Number: PC 17-010

General:

7. The Plan Commission must review and approve the following action:
 - Amendment to Planned Unit Development (PUD) Ordinances 98-061, 99-028, and 13-032 to allow certain changes to the approved floor plan for the Metropolis Mixed Use Development.
 - A Special Use Permit to allow a 3,974 sq. ft. restaurant and auditorium space.
 - A Variation from Chapter 28, Section 6.12-1, to waive the requirement for a traffic and parking study prepared by a qualified professional engineer.
8. As it has been determined that a Variation is needed to waive the requirement for a parking and traffic study, please provide a response to the criteria for Variation approval, specifically:
 - That the property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations in that zone.
 - The plight of the owner is due to unique circumstances.
 - The variation, if granted, will not alter the essential character of the locality.
9. How many employees do you anticipate? How many of these employees will be present at any one time (peak shift)?
10. Please ensure that all plans to be resubmitted as a result of the Round 1 Department review comments include a revision date.

Site Plan/Building:

11. The Plat of Condominium shows that the space is 3,974 sq. ft. in area. Please have the architect include this information on the floor plan.
12. The square footage of each area on the floor plans do not match. Specifically, the "Proposed Floor Plan" (Sheet A-100) shows different square footage sizes as compared to the "Revised First Floor Space Plan" (Sheet Sk-01.2). Please confirm which plan is accurate with relation to overall square footage and make revisions as necessary.
13. Please prepare a separate exhibit showing the boundaries of each separate occupancy area, including their square footage. An example of what we're looking for can be provided.
14. Please include a note on the floor plan relative to the overall square footage of the seating area just for the restaurant portion of the business. Will the seating for the restaurant ever extend beyond the proposed 76 seats? For example, if your brunch menu becomes very popular and demand for standard dining 76 seats, would additional restaurant seating be provided, or would it be capped at 76 seats?

15. Does the space have a dedicated grease trap, or will a new one be installed? If so, where will the grease trap be installed?
16. Has an option for kitchen venting been determined? Please acknowledge that any exterior venting protrusions must comply with all screening requirements for such equipment.
17. Will a new grease trap be installed as part of this development, or does the petitioner propose to tie into the existing grease trap that serves the building? If a new grease trap will be provided, where will it be located? If the petitioner is proposing to tie into the existing grease trap that serves the building, is there sufficient capacity within that grease trap to accommodate for the needs of all users that discharge into the grease trap? Will permission from the other building owners be necessary to tie into the existing grease trap?

Use/Noise:

18. What percentage of the time do you anticipate the venue space being used with the chairs/table versus as all standing room?
19. Do the windows along Vail Avenue open? How will sound be regulated from overflowing into the street?
20. Does the building contain any soundproofing between floors and/or units? Will sound/vibration overflow into the Metropolis Ballroom, Metropolis Theater, Big Shots, or Armand's become a problem?

Parking:

21. Staff is aware of a perception that the Vail Avenue garage is at or near capacity during peak times on Friday and Saturday evenings. These are the times when Hey Nonny will be experiencing its peak parking demand. Staff will need to verify if the Vail Avenue garage has sufficient capacity to accommodate the estimated 220 patrons (160 standing room capacity + 60 chairs within restaurant side) that are expected within the establishment during peak times.

Prepared by: 

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #: P.C. <u>17-011</u>	P.I.N.# <u>03-29-346-036-1002</u>
Petitioner: <u>Harmony Hospitality LLC</u>	Location: <u>10 S. Vail Ave. Arlington Heights, IL</u>
Owner: <u>Hey Nonny Metropolis LLC</u>	Rezoning: _____ Current: <u>B-5</u> Proposed: _____
Contact Person: <u>Christopher M Dungan</u>	Subdivision: _____
Address: <u>1211 W. Noyes</u>	# of Lots: _____ Current: _____ Proposed: _____
<u>Arlington Heights, IL 60005</u>	PUD: _____ For: _____
Phone #: <u>847-778-6287</u>	Special Use: <input checked="" type="checkbox"/> For: <u>Auditorium</u>
Fax #: _____	Land Use Variation: _____ For: _____
E-Mail: <u>cmdungan@gmail.com</u>	Land Use: _____ Current: <u>Vacant</u>
	Proposed: <u>Auditorium/resta</u>
	Site Gross Area: <u>3974</u>
	# of Units Total: _____
	1BR: _____ 2BR: _____ 3BR: _____ 4BR: _____

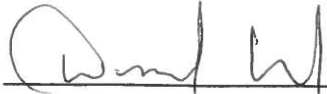
(Petitioner: Please do not write below this line.)

LANDSCAPE & TREE PRESERVATION:

	<u>YES</u>	<u>NO</u>
1. Complies with Tree Preservation Ordinance	<u>N/A</u>	_____
2. Complies with Landscape Plan Ordinance	<u>N/A</u>	_____
3. Parkway Tree Fee Required (See below.)	_____	<input checked="" type="checkbox"/>

Comments:

- 1) A separate application must be submitted for the outdoor dining. The outdoor dining must comply with the requirements per Chapter 28 which include decorative planters along the perimeter of the dining area. In addition five feet of clearance must be maintained between the dining area and any obstruction (benches, light poles, tree grates etc.) At the time of application, the insurance must be provided as outlined in the outdoor dining requirements.


 _____ 10/3/17
 Coordinator Date