

## MEMORANDUM

**TO:** Melinda Coleman, City Manager

**FROM:** Michael Martin, AICP, Economic Development Coordinator

**DATE:** March 15, 2016

**SUBJECT:** Consider Approval of Design Review for a Proposed Chick-fil-A at 3035 White Bear Avenue

- a. Design Plans
- b. Parking Waiver
- c. Lot Division
- d. Comprehensive Sign Plan Amendment

### **Introduction**

Chick-fil-A is proposing to build a new 4,668 restaurant at 3035 White Bear Avenue – Maplewood Square Shopping Center. The project would require the demolition of the north portion of the existing shopping center on site in order to build the new building.

### *Background*

The portion of the building that is to be demolished was most recently used as the Dive Bar, which is no longer in business. The property is guided by the city's comprehensive plan as Commercial and zoned Business Commercial. This proposal includes a drive-thru restaurant which is a permitted use.

### **Discussion**

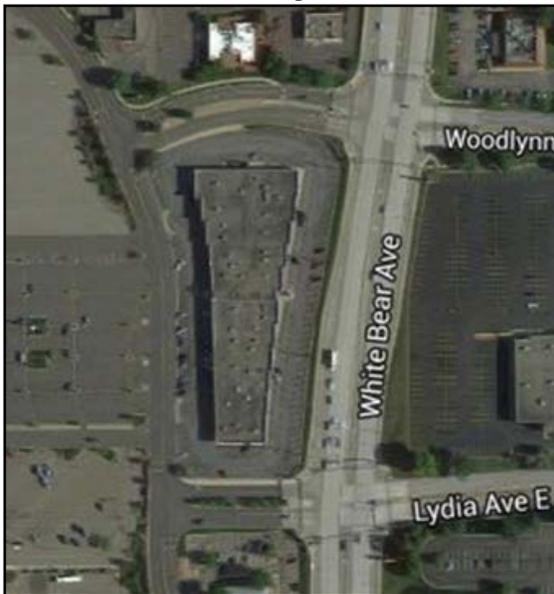
#### **Design Plans**

The proposed structure will be attractive as designed. The building is proposed to be a mixture of brick, prefinished metal/aluminum and glass. Brick colors currently proposed to be a combination of Red Velour and Silverstone. Mechanical units for heating and cooling will be located on the roof and will be screened via a parapet wall. Accent light via wall sconces are proposed around the building to provide nighttime interest. A trash enclosure is proposed which will be constructed out of CMU blocks with brick veneer to match the building. The gates for the enclosure will be constructed out of a plastic resin. The north wall of the existing strip center will be rebuilt to match the existing colors and building materials of the building. Prior to issuing any permits the applicant should be required to submit a north building elevation for the shopping center to be approved by city staff.

The drive-thru restaurant is proposed to have two stacking lanes up to the order points that will merge into one lane leading up to the pickup window. Vehicular access to the proposed restaurant will be provided via the existing internal private access drive (Mall Perimeter Road) located on the west side of the site. This access drive routes traffic to White Bear Avenue, Beam Avenue, Southlawn Drive and County Road D East. Three of these access points are fully signalized. The one at Southlawn Drive is non-signalized. Having multiple controlled access points will minimize impacts to the overall operation of the existing parking lot and public roadway network. Staff is recommending the applicant be required to submit cross-access agreements with the Maplewood Mall that allow for this movement.

Currently traffic circulation around the existing strip center occurs in a counter-clockwise manner around the building. The proposed project would reverse traffic circulation to flow clockwise around the center to better match the circulation patterns of the restaurant. The existing parking spaces will be restriped to match the proposed circulation.

***Aerial Photo – Existing Conditions***



***Aerial Photo – Proposed Building Massing***



### ***Landscaping***

The site is currently void of any landscaping. The proposed Chick-fil-A will improve the site conditions immensely in terms of landscaping. Eight trees are proposed to be planted throughout the site, as are a large number of shrubs and perennials. In the planting materials schedule Norway Maple and Crimson Pygmy Barberry are proposed but are potentially invasive and should be avoided. The applicant should be required to select another tree and shrub species instead of using these – the city’s naturalist can serve as a resource on selecting acceptable replacements.

### **Parking Waiver**

The city’s parking ordinance requires restaurants to provide one stall for every 50 square feet of floor area devoted to patron use. As noted above, the Chick-fil-A is proposed to be 4,668 square feet with 1,600 square feet for patron use, which equates to the 32 stalls required. The Chick-fil-A portion of the site plan proposes 50 parking stalls yielding a surplus of 18 stalls which will be

shared with the rest of the Maplewood Square center. For retail areas the ordinance requires one space for each 200 square feet of leasable floor area. The remaining area of Maplewood Square will be 29,703 square feet of leasable retail floor area and approximately 1,000 square feet of restaurant floor area (Vietnam Star Restaurant) dedicated to patron use. This yields a total required parking count of 169 stalls. The overall combined stalls required for the site amounts to 201 stalls and the total provided are 189. The applicant is requesting approval of a parking waiver for 12 stalls. Staff feels this is a reasonable request. Given the range of uses and users accessing this site there are differing "peak times" for each of the businesses and this shared parking arrangement is an efficient plan for this site.

### Lot Division

The applicant is also seeking approval for a simple lot division. The shopping center and Chick-fil-A would be on separate parcels. The site's existing owner would maintain ownership over both parcels as Chick-fil-A would be leasing the land for its restaurant. This type of request is typically approved administratively by city staff and there are no concerns related to this specific request. Staff recommends requiring the applicant submit to the city cross-access and parking agreements for the two parcels before any permits are issued.

### Comprehensive Sign Plan

The applicant is proposing to amend the site's comprehensive sign plan to allow for signage for the new Chick-fil-A. The site currently has a comprehensive sign plan in place that regulates the placement and size of signs for each tenant. Comprehensive sign plans are required for commercial premises with five or more tenants. In 2011, the city approved an amendment to this site's comprehensive sign plan to allow for a dynamic display sign to be used by Dive Bar. The Dive Bar has since closed and staff is recommending revising the sign plan to rescind the use of a dynamic display for this site and also eliminate any language that was specific to the bar space since this is located in the part of the building that will be demolished.

For signage serving the Chick-fil-A building, the applicant is proposing four wall-signs and one freestanding sign. All proposed wall signs would be 58.75 square feet in size which is under the 80 square foot maximum size requirement. City ordinance allows one wall sign for each street frontage the property faces. The city has always treated the private drives surrounding the Maplewood Mall and adjacent properties as street frontages, meaning the Chick-fil-A property will have three frontages – allowing three wall signs. The city's comprehensive sign plan process allows for flexibility in the number of and sizes of signs. Because the building will have attractive four-sided architecture staff feels it is reasonable to allow the inclusion of a fourth wall sign.

The proposed freestanding sign would be 20 feet in height which meets the height requirement and the size itself would be 76 square feet which is less than the maximum allowed (140 square feet). Staff is recommending the applicant submit a revised site plan showing the sign meeting the city's 25 foot site triangle requirements. The proposed menu boards on site meet all ordinance requirements.

## **Department Comments**

### *Building Official*

Jason Brash, building inspector, commented the applicant will need to meet the following requirements:

1. They need a demolition permit and Ramsey County approval.
2. Reestablish exterior wall at building demo.
3. Build per 2012 IBC, 2012 IMC, 2012 IFGC, 2014 NEC, 2012 Minnesota State Plumbing Code, 2015 Minnesota State Building Code 1323 Commercial Energy Code 2012 IECC, 2015 Minnesota State Building Code with ANSI A117. 1-2009 accessibility rules.

### *Assistant Fire Chief*

Butch Gervais, assistant fire chief, commented the applicant is required to have fire protection in the entire building; hood fire protection system is also required to be monitored. Permits are required for work and must be on site. Work must be done by a licensed contractor. Fire department lock box is required.

### *Engineer*

Refer to the engineering report from Jon Jarosch, staff engineer. The applicant would need to comply with Mr. Jarosch's conditions as stated in his report.

### *Police*

Chief Paul Schnell has no issues with the proposal.

## **Budget Impact**

None.

## **Recommendation**

- A. Approve the plans date-stamped March 7, 2016 for the proposed building, site and landscaping plans for 3035 White Bear Avenue. Approval is subject to the following conditions:
  1. Approval of design plans is good for two years. If the applicant has not begun construction within two years, this design review shall be repeated. Staff may approve minor changes to these plans.
  2. Prior to issuance of a grading or building permit, the applicant shall submit a north building elevation for the shopping center to be approved by staff.
  3. Prior to issuance of a grading or building permit, the applicant shall submit a

revised landscaping plan to be approved by staff which shows the elimination of Norway Maple and Crimson Pygmy Barberry species and replacing them with acceptable plant species.

4. Prior to issuance of a grading or building permit, the applicant shall submit a revised site plan showing the placement of the freestanding pylon sign which would meet the city's site triangle requirements.
  5. The applicant shall comply with the conditions noted in the engineering report by Jon Jarosch dated March 15, 2016.
  6. Submit to staff a copy of executed cross-access easement and parking agreements between the two newly created parcels.
  7. Submit to staff a copy of the executed cross-access easement agreement allowing access to the mall ring road.
  8. The applicant shall patch and fix any potholes and other cracks within the existing parking lot that surrounds the shopping center.
  9. The applicant shall provide an irrevocable letter of credit or cash escrow in the amount of 150 percent of the cost of installing the landscaping, before getting a building permit.
  10. All work shall follow the approved plans. The director of environmental and economic development may approve minor changes.
- B. Approve the parking waiver of 12 spaces for 3035 White Bear Avenue. City ordinance requires 201 stalls for this site and proposed project and 189 will be provided. If a parking shortage develops the city council may require the applicant to secure more parking spaces.
- C. Approve the lot division request to subdivide the 3.43 acre property located at 3035 White Bear Avenue into two parcels. This lot division approval is subject to the following conditions:
1. Satisfy the requirements set forth in the staff report authored by staff engineer Jon Jarosch, dated March 15, 2016.
  2. Prior to issuance of a grading or building permit for development on the new lots the following must be submitted to staff for approval:
    - a. Proof that Ramsey County has recorded the lot division.
    - b. A signed certificate of survey showing the location of all property lines.

- D. Approve the plans date-stamped March 7, 2016 for a comprehensive sign plan amendment to allow signage for a new stand alone restaurant at the Maplewood Square Shopping Center, 3035 White Bear Avenue. Approval of the comprehensive sign plan amendment is subject to the following conditions (additions are underlined and deletions are crossed out):

**Fascia Signs (North and South Elevations)**

1. The allocated sign area shall be the upper fascia.
2. Signs shall be individual letters and shall be no more than thirty inches in height. ~~Dive Bar's existing sign shall comply with the previous approvals.~~
3. Signs shall be internally illuminated.
4. A sign shall not concern more than eighty percent of the linear distance of the store to which it is attached. However, all signs shall be set in at least twenty-four inches from the borders of the tenant's lease area. All signs must be centered on the fascia.
5. Logos may be uses in the allocated sign area but are subject to a maximum height of thirty inches. There shall be no more than one logo per tenant sign panel.

**Fascia Signs (East and West Elevations)**

1. The allocated sign area shall be the upper fascia.
2. Signs shall be individual letters and shall be no more than twenty-four inches in height. ~~Dive Bar's existing sign shall comply with the previous approvals.~~
3. Signs shall be internally illuminated.
4. A sign shall not cover more than eighty percent of the linear distance of the store to which it is attached. However, all signs shall be set in at least twelve inches from the borders of the tenant's lease area. All signs must be centered on the fascia.
5. Logos may be used in the allocated sign area but are subject to a maximum height of twenty-four inches. There shall be no more than one logo per tenant sign panel.

**Fascia Signs (Stand Alone Restaurant)**

The stand alone restaurant building is allowed one fascia sign for each wall face. All signs must meet ordinance requirements for maximum size.

**Pylon Signs**

There may be The shopping center is allowed one pylon sign at each end of the walkway (two signs total) and the stand alone restaurant is allowed one pylon sign. All signs are required to meet ordinance requirements for size and height. The restaurant

building is also allowed menu boards that comply with city ordinance requirements.

### **Dynamic Display Signs**

~~There may be one dynamic display sign on the north side of the building as shown on the plans dated February 28, 2011. This sign must meet all requirements contained within the city's sign ordinance and must be licensed by the city annually.~~

## **Reference Information**

### *Site Description*

Site size: 3.43 acres  
Existing land use: Maplewood Square Shopping Center

### *Surrounding Land Uses*

North: Wedding Day Jewelers and Acapulco Mexican Restaurant  
South: TCF Bank  
West: Maplewood Mall  
East: White Bear Avenue and Plaza 3000

### *Planning*

Land Use Plan designation: C (commercial)  
Zoning: BC (business commercial)

### *Application Date*

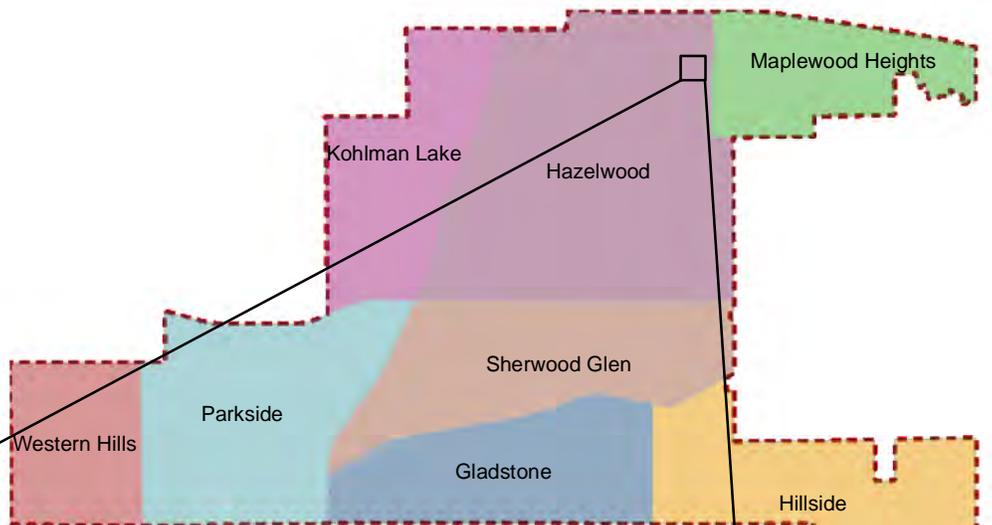
The application for this request was considered complete on March 7, 2016. State law requires that the city decide on these applications within 60 days. The deadline for city action on this proposal is May 6, 2016.

## **Attachments**

1. Location Map
2. Applicant's Letter
3. Site Plan
4. Building Elevations
5. Engineer's Report dated March 15, 2016
6. Plans date-stamped March 7, 2016 (separate attachment)



Maplewood



Sources: Esri, HERE, DeLorme, TomTom, Intermap.

### 3035 White Bear Avenue - Chick-fil-A

Design Review - Overview Map

**Chick-fil-A, Inc.**  
5200 Buffington Road  
Atlanta, Georgia 30349-2998  
Telephone 404-765-8900



## **Project Narrative**

March 1, 2016

### **Introduction**

The following narrative outlines the proposed Chick-fil-A restaurant to be constructed within the Maplewood Square Shopping Mall. In addition to this narrative, HR Green has submitted a complete application consisting of plan documents to support a site plan review, variance, and Preliminary Plat. Please refer to these applications and plans for additional information which is outlined in this narrative.

### **Project Description**

The subject property is proposed to be a 1.05 acre carve-out lot from the 3.57 acre tract located at 3035 White Bear Avenue, Maplewood, MN 55109. The site is currently improved and is a portion of Maplewood Square Shopping Mall parking lot. The subject property is zoned BC Business Commercial. As part of this zoning district, a freestanding restaurant with drive-thru is allowed. The project will consist of removing portions of the parking lot and building and constructing the proposed restaurant which will contain approximately of 4,668 square feet of floor area, will be attractively landscaped, and will feature an outdoor seating area adjacent to White Bear Avenue.

A drive-thru service facility is proposed which will feature two stacking lanes up to the order points that will merge into one lane leading up to the pickup window. Chick-fil-A has found that this drive-thru configuration increases efficiency and minimizes vehicle overflow into the parking lot. Vehicular access to the proposed restaurant will be provided via the existing internal private access drive (Mall Perimeter Road) located on the west side of the site. This access drive routes traffic to White Bear Ave, Beam Ave., Southlawn Dr., and County Road D. Three of these access points are full signalized. The one at Southlawn Dr. is non-signalized. Having multiple controlled access points will minimize impacts to the overall operation of the existing parking lot/public roadway network.

Looking at overall parking counts/requirements for the entire development, the Chick-fil-A will require 32 parking stalls, which are based upon the ordinance which requires one stall for every 50 square feet of floor area devoted to patron use. As noted above, the Chick-fil-A is proposed to be 4,668 square feet with 1,600 sq. ft. for patron use, which equates to the 32 stalls required. The plans currently proposed provides 50 parking stalls yielding a surplus of 18 stalls which will be shared with the Shopping Mall. For the remaining Maplewood Square Shopping Center, the code requires one space for each 200 square feet of leasable floor area. The area of remaining Maplewood Square Shopping Mall will be 29,703 square feet of leasable retail floor area and approximately 1,000 square feet of restaurant floor area (Vietnam Star Restaurant) dedicated to patron use. This yields a total required parking count of 169 stalls. The overall combined stalls

**Chick-fil-A, Inc.**  
**5200 Buffington Road**  
**Atlanta, Georgia 30349-2998**  
**Telephone 404-765-8900**



required for the site amounts to 201 stalls and the total provided 189. The owner of the Maplewood Square Shopping Center is requesting a waiver from the City on the parking requirement for the deficiency of 12 stalls.

The site has been oriented to maximize visibility to the store given the grade drop from White Bear Avenue. Additionally, this layout allowed us to isolate the drive-thru traffic from the dine-in traffic to eliminate the need for customers accessing the building to cross over multiple drive-thru lanes. The drive-thru lanes have been laid out to provide for ample stacking both before the order boards and between the order boards and pick-up window to minimize overflow into the parking lot. The main parking field that is situated south and west of the building has been laid out with 90 degree parking stalls to maximize the number of available parking stalls. The existing one way traffic circulation around the remaining retail building will be reversed and flow in a clockwise direction to prevent conflicts at the entrance to the drive-thru lane.

Utility service to the proposed restaurant will be via an existing water service that services the retail building. Sanitary sewer service is proposed to be extended across White Bear Avenue and tie into an existing manhole on the public main located just east of the site. Stormwater management will consist of collecting stormwater into proposed intakes within the parking lot and route the stormwater into an underground chambered system that has been sized to meet the City's infiltration requirements. Overall, the proposed project is reducing the amount of impervious area within the existing development by approximately 8,570 square feet; thereby reducing stormwater runoff.

The building is proposed to be a mixture of brick, prefinished metal/aluminum, and glass. Brick colors currently proposed to be a combination of Red Velour and Silverstone. Mechanical units for heating/cooling will be located on the roof and will be screened via a parapet wall. Building signage is being proposed on all four sides of the building. Accent light via wall sconces are proposed around the building to provide nighttime interest. A trash enclosure is proposed which will be constructed out of CMU with brick veneer to match the building. The gates for the enclosure will be constructed out of a plastic resin that we've found to be more durable than metal and certainly wood.

Freestanding signage will be provided via a proposed pylon sign which will be located just east of the building off White bear Avenue.

### **The Chick-fil-A Story**

It's a story that actually began 91 years ago when a man named Truett Cathy was born in 1921 in the small town of Eatonton, Georgia, about 80 miles from Atlanta, where he grew up. Truett's mom ran a boarding house, which meant she had to cook a lot of meals – but Truett helped, and he paid close attention, and picked up cooking and serving tips that would come in quite handy later. Along the way, he also learned to be quite the entrepreneur. He sold magazines door to door, delivered newspapers all over

**Chick-fil-A, Inc.**  
**5200 Buffington Road**  
**Atlanta, Georgia 30349-2998**  
**Telephone 404-765-8900**



the neighborhood, and sold Coca-Colas from a stand in his front yard and all the while he was learning the importance of good customer service.

After serving his country in World War II, in 1946 Truett used the business experience he gained growing up and opened his first restaurant with his brother, Ben, calling it the Dwarf Grill (later renamed the Dwarf House). Hamburgers were on the menu but, ironically, no chicken because he said it took too long to cook. Truett worked hard with that first venture, but considered Sunday to be a day of rest, for himself and his employees and as you know, that's a practice that Chick-fil-A honors to this day.

The early 60s would be a pivotal time in Truett's life. That's when he first took a boneless breast of chicken and spent the next few years experimenting until he found the perfect mix of seasonings, he breaded and cooked the filet so that it stayed juicy, put it between two buttered buns and added two pickles for extra measure and in 1963 unveiled what we now know as the Chick-fil-A Chicken Sandwich. As far as the name, Truett says it just came to him. He had it registered that year in 1963 and created a logo that has been updated but is still very similar to the original designed 50 years ago.

The Chick-fil-A sandwich was a huge hit, and in 1967 Truett opened his first Chick-fil-A restaurant in an enclosed shopping mall where, up to that point, food normally wasn't sold. Frankly, the developer of the Greenbriar Shopping Center in Atlanta wasn't too keen on serving food inside his mall, but as we know that turned out to be a very smart decision on his part, and especially Truett's. Today, Truett is recognized as the pioneer in quick-service mall food. It wasn't until 1986 that Chick-fil-A opened its first "freestanding" restaurant on North Druid Hills Road in Atlanta. Today there are close to 1,600 restaurants locations in 39 states and it's become so popular that people literally camp out in the parking lot the night before a grand opening of a new restaurant; they're hoping to be one of the first 100 people in line because they'll be rewarded with free Chick-fil-A for a year, which gives new meaning to the phrase "happy campers!"

Chick-fil-A is now the largest quick-service chicken restaurant and one of the largest that's privately-held. Three generations of Cathy family members are involved in the business, including Truett (CEO), his sons Dan (the president and COO) and Bubba (senior VP) and now, his grandchildren.

## **Our Food**

There are a lot of things people say they like about Chick-fil-A, but it all begins with the food, and especially the Original Chick-fil-A Chicken Sandwich. It was a significant product innovation, and it remains our best-selling item on the menu. Our innovations didn't stop with the chicken sandwich. In 1982, we were the first restaurant to sell chicken nuggets nationally, and three years later added our trademark Waffle Potato Fries to the menu, and we still use 100% fully refined peanut oil, which is cholesterol and trans fat free. In 2010, we introduced the Chick-fil-A Spicy Chicken Sandwich. With

**Chick-fil-A, Inc.**  
**5200 Buffington Road**  
**Atlanta, Georgia 30349-2998**  
**Telephone 404-765-8900**



its special blend of peppers and other seasonings, it became such a “hot” selling item that we soon after introduced the Spicy Chicken Biscuit. More recently last year we introduced to our menu a new grilled chicken sandwich and grilled chicken nuggets. People also like the fact that we offer a variety of menu options for those wanting foods that are lower in calories, carbs or fats, such as the Chick-fil-A Chargrilled Chicken Sandwich, entrée salads and fruit cups and by the way, fruit cups are an option with our kids meals these days. In fact, Men’s Health magazine named us “America’s Healthiest Chain Restaurant for Kids.” The high quality of our food is the number one reason people keep coming back to Chick-fil-A but there are a few more reasons – and one has four legs and is a terrible speller.

### **Serving our Customers**

Whenever you ask people what they like about Chick-fil-A, one of first things they say is “the service” and it’s an important part of our story, because it goes back to Truett’s experience as a young businessman and to the values he instilled in Chick-fil-A. We call it Second Mile Service, and it’s based on the belief that if someone asks you to carry something for them one mile, you do one better and carry it for them two. It’s doing those unexpected things that make people feel special. Our drive-thru has been voted “America’s #1 drive-thru” for six years in a row. We do our best to ensure a quick and pleasurable experience, and might even have a nugget for the family pet when you arrive at the window. But no matter if you’re being served in our restaurants, at our drive-thrus, or with an outside delivery, you can always count on our team members responding to your words of thanks with two special words of their own – “My pleasure.”

### **Chick-fil-A Philosophy & Operator/Employment Model**

The Company’s philosophy is that their restaurants become integral parts of the communities in which they are located. Toward that end, Chick-fil-A makes scholarships available to store employees and sponsors the Winshape Foundation which supports a family of programs designed to encourage outstanding young people nationwide. The Foundation has a college program and operates a series of camps, homes, and retreats. On the local level, individual restaurant operators typically engage in community support activities such as sponsoring youth sports teams, supporting educational activities, and leadership initiatives. Finally, and in accordance with company policy, the operators and employees in each Chick-fil-A Restaurant strive for a level of customer service unequalled in the quick-service food industry. It is quite common to go into a Chick-fil-A and have your tray carried to your table, have people clear your table, and ask if they can come and refresh your beverage.

Beyond the above, Chick-fil-A’s operators model is very unique in the fast food industry. In their situation, the operator is part owner with Chick-fil-A. It’s similar to a franchise except they usually have one location. Sometimes they have two but for the most part they have one location and what that provides is a situation where they have very

**Chick-fil-A, Inc.**  
**5200 Buffington Road**  
**Atlanta, Georgia 30349-2998**  
**Telephone 404-765-8900**

---



competent partners with great character in the restaurants and they are involved in the community, are part of the community, and they spend a lot of time in the community. What Chick-fil-A likes to say is that their operators are in business for themselves, but not by themselves. It is very unusual for an operator to shut down and the retention rate for operators is about 98%. A typical Chick-fil-A store will employ approximately 45 permanent jobs with approximately 120 jobs created for temporary construction employment. A typical store will operate between the hours of 6:00 am to 10:30 pm; Monday thru Saturday and are always closed on Sundays.





Elevation - Entry



Elevation - Front

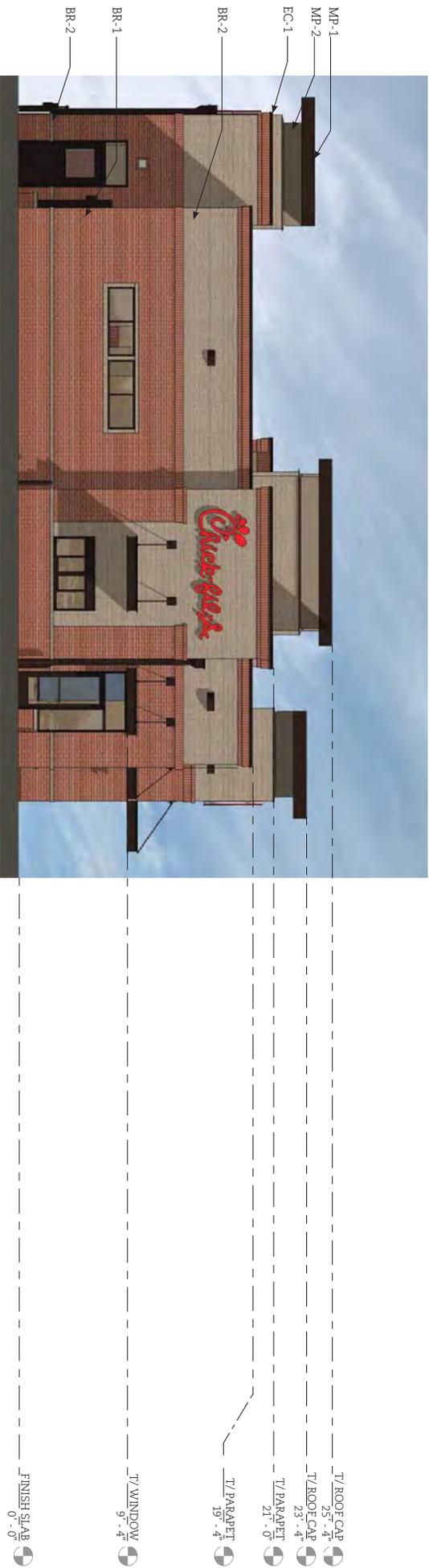
Exterior Elevations



02/25/2016  
 03681 Maplewood FSU, Maplewood, MN, S08H-A, v6



Elevation - Rear



Elevation - Drive-Thru/Service

02/25/2016

03681 Maplewood FSU, Maplewood, MN, S08H-A, v6

Exterior Elevations

See Finish Schedule for more information



**Engineering Plan Review****PROJECT: Chick-Fil-A****PROJECT NO: 16-03****COMMENTS BY: Jon Jarosch, P.E. – Staff Engineer****DATE: 3-15-2016****PLAN SET: Civil Plans dated 12-3-2015****REPORTS: Storm Water Management Report – Dated 3-1-2016**

The applicant is proposing to construct a new free-standing restaurant at the north end of the Maplewood Square property. In order to accommodate the new restaurant, a portion of the existing strip-mall will be demolished, and the existing parcel will be subdivided. The applicant is requesting a review of the current design.

As the amount of disturbance on this site is greater than 0.5 acre, the applicant is required to meet the City's stormwater quality, rate control, and other stormwater management requirements. The submitted stormwater management plan depicts the project meeting the City's requirements via the use of an underground infiltration system.

This review does not constitute a final review of the plans, as the applicant will need to submit construction documents for final review. The following are engineering review comments on the design and act as conditions prior to issuing permits.

**Drainage and Stormwater Management**

- 1) The project shall be submitted to the Ramsey-Washington Metro Watershed District (RWMWD) for review. All conditions of RWMWD shall be met. A copy of the project's RWMWD permit shall be submitted to the City prior to issuance of a grading permit.
- 2) A standalone utility plan shall be submitted depicting all new onsite storm sewer, sanitary sewer, and potable water infrastructure.
- 3) The applicant shall submit a copy of the geotechnical information utilized to establish infiltration rates in the stormwater management report.
- 4) Emergency overland overflows shall be identified on the plans for the underground infiltration system.

Grading and Erosion Control

- 5) A standalone grading and erosion control plan shall be submitted for review prior to issuance of a grading permit.
- 6) All slopes shall be 3H:1V or flatter.
- 7) Inlet protection devices shall be installed on all existing and proposed onsite storm sewer until all exposed soils onsite are stabilized.
- 8) Adjacent streets and parking areas shall be swept as needed to keep the pavement clear of sediment and construction debris.
- 9) All pedestrian facilities shall be ADA compliant.
- 10) A copy of the project SWPPP and NDPE Permit shall be submitted prior to the issuance of a grading permit.
- 11) The total grading volume (cut/fill) shall be noted on the plans.
- 12) All emergency overland overflows shall contain adequate stabilization to prevent soils from eroding during large storm events.

Sanitary Sewer and Water Service

- 13) The applicant shall be responsible for paying any SAC, WAC, or PAC charges related to the improvements proposed with this project.
- 14) If changes are proposed to the sanitary sewer or water systems, they will need to be reviewed by the City and Saint Paul regional Water Services.

Other

- 15) The plans shall be signed by a professional engineer currently licensed in the State of Minnesota.
- 16) A copy of the final lot split documents shall be submitted to the City prior to issuance of grading permits.
- 17) A right-of-way permit shall be obtained from Ramsey County for any work done within County right-of-way along White Bear Avenue.
- 18) A cross-access agreement shall be established to accommodate the ingress and egress between the newly created parcels. A copy of this agreement shall be provided to the City.

- 19) A drainage and utility agreement shall be established between the newly created parcels detailing the proposed drainage patterns, as well as the responsibilities of the two property owners as it pertains to the maintenance of the proposed storm sewer system and surface drainage.
- 20) The Owner shall submit a signed copy of the joint storm-water maintenance agreement being prepared for the Ramsey-Washington Metro Watershed District to the City.
- 21) The applicant shall satisfy the requirements of all other permitting agencies. Please provide copies of other required permits and approvals.

- END COMMENTS -