

**ORMOND BEACH
SITE PLAN REVIEW COMMITTEE (SPRC) MEETING**

9:00 A.M., July 28, 2021

The SPRC Meeting commenced at 9:00 a.m. on July 28, 2021.

I. Attendance

Applicants:

Allison Fehr
Austin Nichols

Staff:

Steven Spraker, Planning Director
Robin Gawel, Senior Planner
Noel Eaton, Senior Planner
Lynn Carter, Utilities Engineer
David Allen, Planning Civil Engineer
Tom Griffith, Chief Building Official
Cara Culliver, Landscape Architect
Marcella Miller, Office Manager

II. Meeting with Applicants – Scheduled Items for Review

A. 174 Tomoka Avenue, Restaurant/Pizzeria

Mr. Steven Spraker, Planning Director, started the conversation and introductions of the City staff and applicants.

The applicants were present to discuss information regarding 174 Tomoka Avenue:

- The building is currently set up for a hair salon. Prior to that it was a small deli.
- The applicants expressed interest in the property at 174 Tomoka Avenue, currently owned by Ms. Fehr's family, as well as possibly the property at 184 Tomoka Avenue, for expansion, for a neighborhood pizzeria. The concept would be to either serve beer and wine and/or frozen cocktail drinks.
- The cooking appliances would consist of a freestanding masonry brick or stone pizza oven, not attached to a wall, with a chimney.
- A handicapped parking space would be on the far right of the building with the stripe on the left.
- There is currently already a ramp in the back of the building as well as a 6' fence. There is a wall between the property and 184 Tomoka Avenue and a ditch at 178 and 182 Tomoka Avenue. It was determined that there is no sidewalk on the property. There is a sidewalk across the street only.
- Interest in two tables inside the restaurant and the majority of the seating consisting of 20-100 seats out back of the property with a covered portion off of the back of the building, with picnic tables with umbrellas.

Members of the SPRC, Mr. Steven Spraker, Planning Director; Mr. Tom Griffith, Chief Building Official; Ms. Robin Gawel, Senior Planner; Ms. Noel Eaton, Senior Planner; Ms.

Lynn Carter, Utilities Engineer; Ms. Cara Culliver; and Mr. David Allen, Planning Civil Engineer, **provided the following** information:

- It was advised that the scope and size of the concept and building are of concern with the property dimensions of 100' x 50' or 60'. The business concept may be allowable but with a use-change and site improvements. A public hearing would be required with 100 seats.
- A survey is required, as well as an exhibit to show how the site would comply with the standards of a restaurant Type D.
- There was discussion regarding the different types of restaurants and their requirements:
 - Restaurant Type B requires less than 2500 square feet of space and would only allow a beer/wine license, takeout and delivery service.
 - Restaurant Type D requires 4000 square feet of space. At the current time there is not enough building space for this type. This would require at least 33 parking spaces, 100 seats minimum and 25 percent of the sales to come from non-alcohol sales.
- It was advised that the chimney would have to be architecturally treated to match the structure.
- Discussion occurred regarding parking: With 20 seats, the remainder amount of the parking required would be waived; 100 seats would alter the character of the building and significant impact.
- **Landscaping/Site requirements:**
 - The landscape buffers were discussed: 10' landscape buffer on Tomoka Avenue; 6' on the west side; and 10'-30' landscape buffers, depending on the impervious surface ratio (pavement area), on the south and east sides. *The pavement or hard surface square footage, determines the landscape buffers.
 - A building expansion would require a building setback of 30' next to residential and 15' in the front yard.
 - Site requirements are: One tree for every 1500 square feet of lot area; For example, the 10' front buffer requires 3 trees, 30 shrubs & 30 ground covers per 100 lineal feet. Existing trees can count toward these requirements.
 - A 6' foot wall is required where the property abuts residential which is on the east (178 Lot) and south.
 - The parking areas will also have screening requirements.
- **Engineering, Stormwater & Utility requirements:**
 - It was explained that if water can flow through the deck in impervious material, credit is considered. If the deck is put over impervious area that is already there it will not work. An additional 1000 square feet would be a concern. If over 1000 square feet of hard surface area then stormwater is required.
 - A city inspector would record the current fixture count for any impact fee credits.
 - There is currently a 10" line for water service.
 - There is a backflow preventer that was permitted on the property in 2010.

- A grease interceptor was discussed and it was suggested that if the menu was to be expanded in the future to include fried foods, a grease trap could be installed under the sink and would be required to be maintained.
- **Building:**
 - An exhaust system is required.
 - Handicapped accessibility is required.
 - It was discussed that if there is seating for 20-25, one restroom is sufficient.
 - The Chief Building Official is required to observe the location of the seating for distance requirements.
 - There is a 30' setback next to residential if building out in the B-4 zoning district, anything with a hard roof. **Umbrellas only would not require this.*
- For information regarding the interest in 184 Tomoka Avenue it was discussed the information can be found through the Property Appraisers website and a search of the property owners names for the status of the property. It is currently partially a commercial combined with residential lot.
- It was advised that SPRC meets weekly on Wednesdays for further inquiries and collective staff feedback.

III. Adjournment

The meeting adjourned 9:30 a.m.