

Date Submitted: 8/9/96



CHANGE OF USE

DEVELOPMENT APPLICATION

Property Owner: ROWAND RASO
 Address: 3350 Star Ct.
 Telephone: 242-3636

Applicant's Name: MELISSA SHERMAN
 Address: 2321 SOUTH RIM
 Telephone: 257-0878

Location of Property: 319 MAIN STREET
 Tax Parcel No. 2945-143-22-004
 Existing Use: RETAIL STORE
 Proposed Use: RETAIL GOURMET FOOD
 Other: AND GOURMET DELI & RESTAURANT

FOR OFFICE USE ONLY			
Zone: <u>B-3</u>	Setbacks	F: <u>NA</u>	R:
Special Conditions:			

I hereby acknowledge that I have read this application and the above is correct and I agree to comply with all requirements. Failure to comply shall result in legal action.

Melissa Sherman
 Applicant's Signature

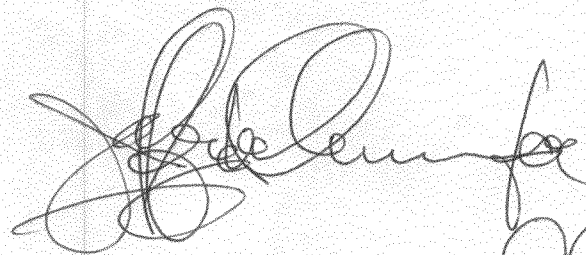
6/3/96
 Date

Kristen L. Miller
 Community Development Department Approval

8/9/96
 Date

I am moving restaurant from
317 MAIN ST. to 319 MAIN ST.

It will seat 44. Patrons
& I will have a wine tasting
Bar.


Melissa Sherman

TO: BUILDING DEPT. / PLANNING DIVISION

FROM: MELISSA SHERMAN, LLC

RE: 319 MAIN STREET

MELISSA'S TABLE, MELISSA SHERMAN, LLC WILL BE OPENING AT 319 MAIN STREET. I AM APPLYING FOR A FULL LIQUOR LICENSE EVEN THOUGH WE WILL BE SERVING WINE & BEER. THE LIQUOR SALES WILL NOT EXCEED 25% OF SALES TOTALLY.

Melissa Sherman

MEMORANDUM

DATE: August 1, 1996

TO: Owners / Operators of Food Service Facilities
served by Persigo Wastewater Treatment Plant

FROM: Dan Tonello, Catherine Crabb
Industrial Pretreatment Program
Persigo Wastewater Treatment Plant

SUBJECT: Grease Interceptor Policy

The following applies to all full-service food services:

- New facilities shall be required to install and maintain a grease interceptor. All grease interceptors shall be of a type and capacity approved by the City.
- Existing facilities undergoing remodeling which will increase operations by 50% or more shall be required to install an approved grease interceptor.
- Existing facilities closed for a period of one year or longer shall be required to install an approved grease interceptor prior to reopening for business.
- Existing facilities without an approved grease interceptor shall have the option of installing and maintaining one or paying a monthly sewer surcharge. The surcharge is based on the cost of accelerated (preventative) cleaning of the collection system serving food services without grease interceptors and on treatment costs of extra strength wastewater generated by full-service food services. A facility's surcharge is proportionate to their average water consumption.

REVIEW COMMENTS

Page 1 of 1

FILE #COU-96-4.22

TITLE HEADING: Shooting Star Bistro

LOCATION: 319 Main Street

PETITIONER: Melissa Sherman

PETITIONER'S ADDRESS/TELEPHONE: 2321 South Rim
Grand Junction, CO 81503
257-0878

STAFF REPRESENTATIVE: Kristen Ashbeck

NOTE: THE PETITIONER IS REQUIRED TO SUBMIT FOUR (4) COPIES OF WRITTEN RESPONSE AND REVISED DRAWINGS ADDRESSING ALL REVIEW COMMENTS.

CITY COMMUNITY DEVELOPMENT

8/2/96

Kristen Ashbeck

244-1437

FYI: For any signage proposed (including moving sign from existing location), a Sign Permit must be obtained from the Community Development Department and must be issued to a licensed sign contractor.

CITY DEVELOPMENT ENGINEER

8/7/96

Jody Kliska

244-1591

No comments.

CITY UTILITY ENGINEER

8/7/96

Trent Prall

244-1590

1. Please contact Jodi Romero of the City Customer Service Division at 244-1520 for information regarding sewer plant investment fees.
2. Grease trap will most likely be required for the proposed restaurant use. Please contact Dan Tonello with the Industrial Pretreatment section (244-1489) at the Persigo Sewer Treatment Plant for industrial waste review.

CITY FIRE DEPARTMENT

8/5/96

Hank Masterson

244-1414

The Fire Department has no problems with this proposal.

MESA COUNTY BUILDING DEPARTMENT

7/24/96

Bob Lee

244-1656

No comments. We are currently reviewing the project.

DOWNTOWN DEVELOPMENT AUTHORITY

8/5/96

Barbara Creasman

244-1457

We support this project.

August 7, 1996

Bob Lee
Mesa County Building Department
P.O. Box 20000
Grand Junction, CO 81501

Dear Mr. Lee:

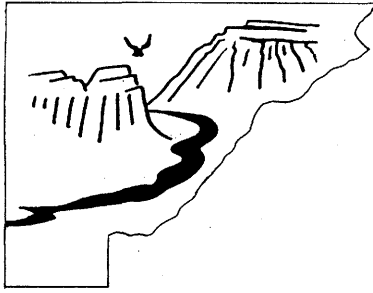
Based on the Restaurant Industrial Pretreatment Permit Application submitted to this office by JMS Enterprise/DBA/Melissa's Table and an inspection of the site at 319 Main Street, the facility will be required to install a two-compartment grease interceptor with a minimum capacity of 650 gallons.

Jeff Sherman, the representative at the site visit, did not agree to the installation and indicated that he plans to challenge the requirement. If you have any questions, please call at 244-1489.

Sincerely,

Catherine Crabb
Assistant Coordinator
Industrial Pretreatment Program

cc: Trent Prall, Utility Engineer
City of Grand Junction



Mesa County Health Department

515 Patterson Rd., Grand Junction, CO 81506
P.O. Box 20000, Grand Junction, CO 81502-5033

Administration	248-6900
Environmental Health	248-6960
Nursing	248-6950
Animal Control	242-4646

362 28 Rd.

August 12, 1996

Jeff Sherman
Melissa's Table
319 Main Street
Grand Junction, CO 81501

RE: Plan Review
Melissa's Table
319 Main Street
Grand Junction, CO 81501

Dear Mr. Sherman:

In accordance with the Rules and Regulations Governing the Sanitation of Food Service Establishments in the State of Colorado, effective date July 31, 1992, the Mesa County Health Department has reviewed the plans submitted for the above referenced food service establishment. The Mesa County Health Department approves the plans subject to the following stipulations and comments about the plans submitted to date:

- 1) All windows must be screened or sealed shut. All doors must be tight fitting. Screen doors must be self-closing.
- 2) No ventilation schedule was provided. Show how the

requirements of the food service regulations are met by the proposed hood and make-up air supply (Page APP-C-5 of Appendix C Plan Review Form). The restrooms must vent to the outside.

3) Show the storage location for employee items, toxic items and cleaning agents, food, equipment, etc. on plans.

4) The ware sink has only one drain board. Two 36-inch drain boards, or approved alternative, must be provided. Submit proposal for alternative for MCHD review.

5) The size of the hot water is purported to be to be 50 gallons, 50,000 BTU. Complete the calculations in Appendix D to determine hot water requirements, and submit specifications for the hot water heater.

6) Many long horizontal runs of conduit exist on the walls of the facility. Plumbing and electrical conduit are to be installed within and behind walls and ceilings or below floors. Exposed water pipes, sewer lines, or electrical conduit running along walls, ceilings or floors are not approved.

7) The textured tin ceiling over the kitchen may be acceptable if repaired to be "smooth and cleanable." Should the ceiling prove difficult to clean, the Health Department will require it be altered. The hanging lighting is not approved, as the ledges tend to accumulate dust and present a cleaning problem over food preparation and ware wash or storage areas.

8) The area over the office and restrooms is proposed as storage space. This may be acceptable, provided the

areas are accessible for cleaning. Consider locations for built-in ladders.

9) The brick walls in the dining area are not easily cleanable. Seal to facilitate cleaning. Establish for MCHD review a cleaning schedule for the suspended duct work in the dining area. Should the design prove difficult to clean, as determined through routine food service inspections, the Health Department may require corrections.

10) All equipment in which food (including ice), utensils and food equipment are enclosed or submerged shall be drained via an air gap into an appropriate receptor. Although the plans do not show the required indirect drainage on the three-bay sink, ware washer, vegetable prep sink and ice making/dispensing equipment, it is my understanding that this requirement will be met.

11) All food service equipment must meet NSF or equivalent commercial design standards, and all construction and fabrications must pass field inspection prior to Health Department approval of the facility. Please provide cut sheets demonstrating compliance with this specification for all new equipment. The old equipment must pass field examination by the Health Department. The domestic-style cabinet with linoleum top is of questionable design.

12) Check with Persigo Wastewater Treatment facility and Mesa County Building Department regarding requirements for grease traps and grease interceptors.

13) If catering, delivery, or off-site service of food

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is anticipated, please submit written plans detailing equipment and procedures that demonstrate how food will remain protected and at safe temperatures during transportation and service.

This list may not be all-inclusive, and conditions that do not satisfy food service regulations may be discovered during inspections. Any revisions or modifications to the plans must be submitted to the Mesa County Health Department for approval, prior to making the change.

Notify this Department one week in advance of the intended opening of the food service establishment to schedule a pre-opening inspection .

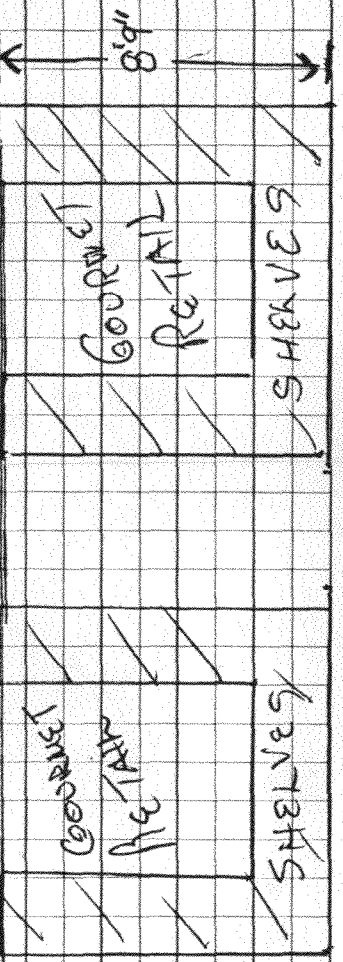
If you have any questions regarding this matter, feel free to call me at 248-6967 or this office at 248-6960.

Sincerely,

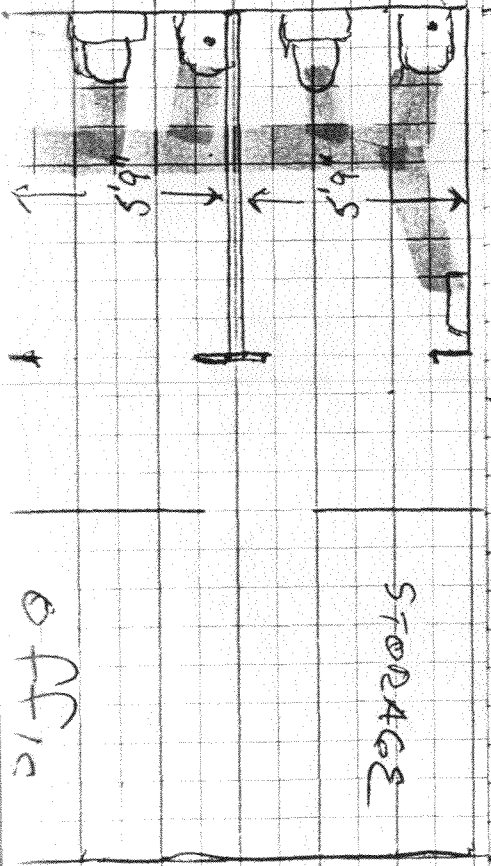
Thomas J. Orr
Sanitarian I

cc: Mesa County Building Department

Grand Junction City Clerk



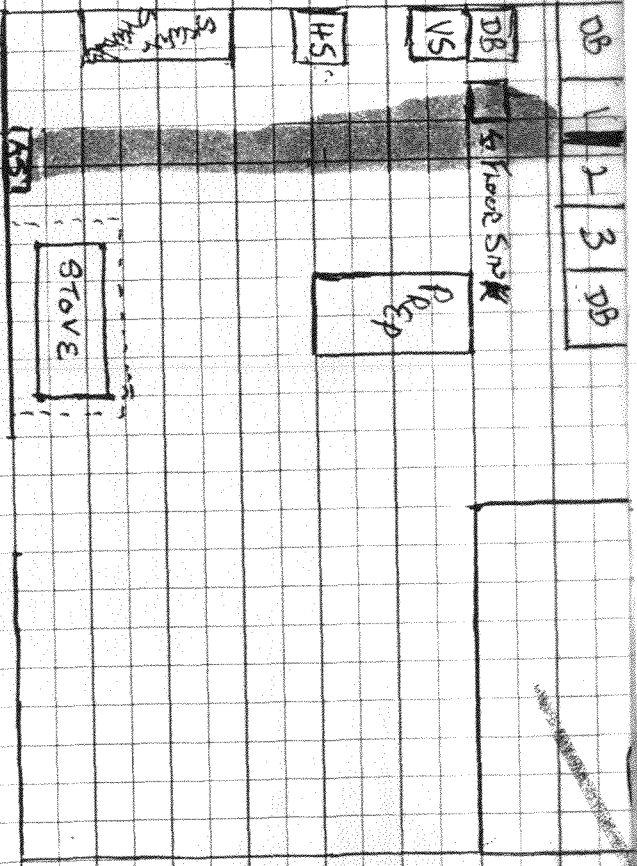
5'4x35 1/4
66.599



DB = DRAIN BOARD
VS = VENTILATION

HS = HAND SINK
::: = HOOD

AS = ANSEL SYSTEM
DRAINAGE



Map Sink
4 Bar
@ 30'00"

WAR RISC @ 30'00"
FRIDGE @ 6'00"
9 Tubs @ 9'00"
4 Bar
@ 30'00"

2 Panels
19x17 1/2
2 Panels @ 17'00"
2 Panels @ 17'00"