

Cleveland's New.....

“Pickle Bill’s Lobster House Bistro”

A Cuyahoga County Sustainable Neighborhood Development Project

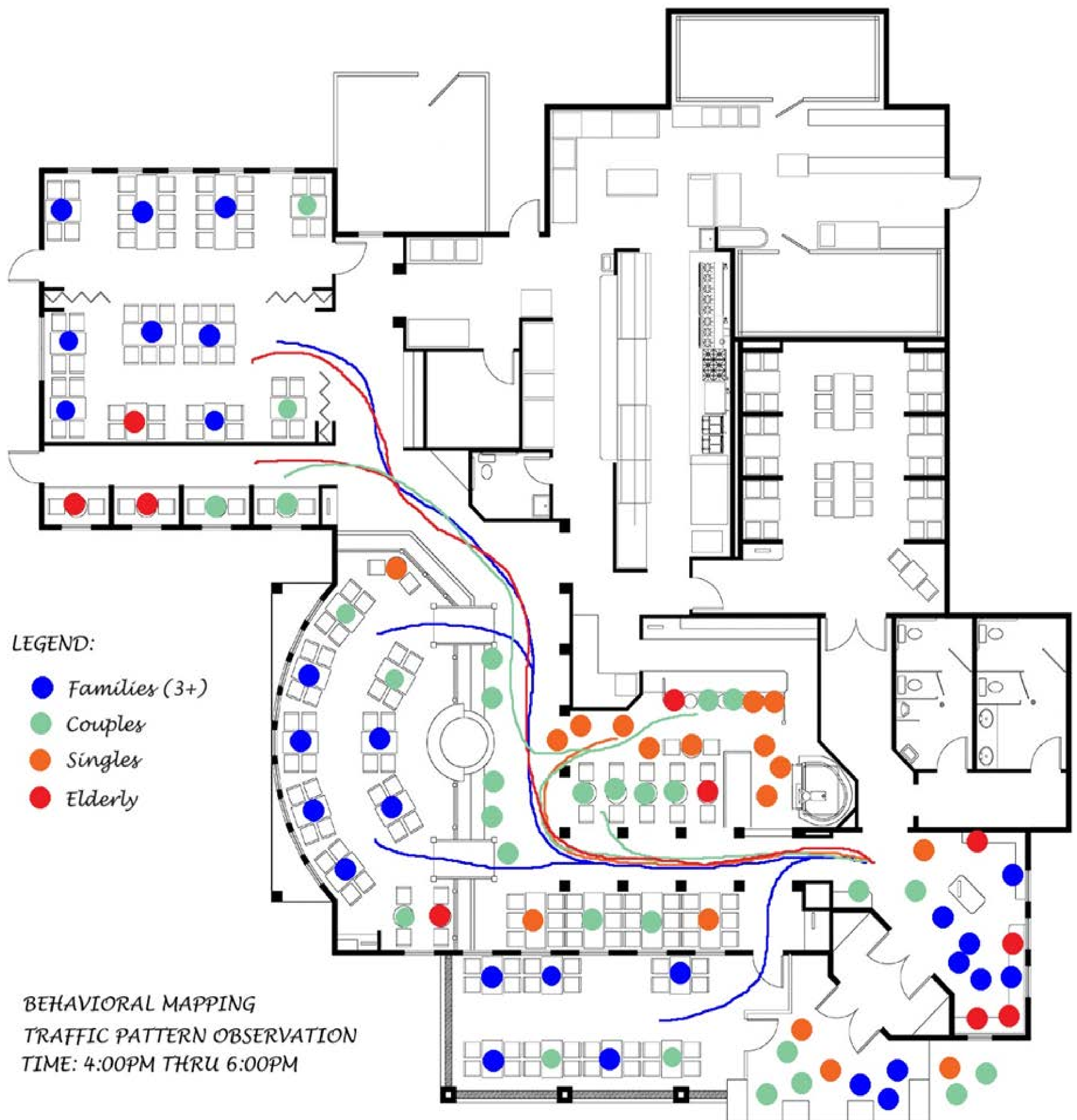


Richard L. Boswell, II
W16
Final Program
April 29, 2017

Table of contents

Table of Contents	Pg. 02
Behavioral Mapping.....	Pg. 03 - 05
Client Needs (Table)	Pg. 06, 07
Collection Methodologies	Pg. 08, 09
Programming Issues and Checklist	Pg. 10 - 15
Performance Requirements	Pg. 16, 17
Historical Building Images (1922)	Pg. 18, 19
Building Code Review Analysis	Pg. 20
Architectural Programming Issues	Pg. 21
Fixture and Equipment Issues	Pg. 22
Usage Requirement Issues	Pg. 23
Applicable Code Review Issues	Pg. 24
ADA Review Issues	Pg. 25
Demographics	Pg. 26, 27
Weather and Climate	Pg. 28
Solar Power, Wind Speed, and Traffic Levels	Pg. 29, 30
Literature reference	Pg. 31 - 47
Local Business Comparisons	Pg. 48
U.S. Consumer Restaurant Facts	Pg. 49
Proposed Organizational Structure and Mission Statement ...	Pg. 50
Referenced Image Search Results	Pg. 51
Similar Observations	Pg. 52
Prototypical Sketches	Pg. 53 - 59
Criteria Matrix	Pg. 60 - 62
Bubble Diagram	Pg. 63
Preliminary Critical Path Schedule	Pg. 64
Conclusion	Pg. 65
Appendix and Bibliography	Pg. 66, 67
Existing Construction Documents	Pg. 68 – 71
Inventories	Pg. 72, 73
References	Pg. 74

- ▶ **Behavioral Mapping** - Since the restaurant will be constructed in a new space, the existing restaurant was used as a resource for behavioral mapping.
- ▶ Behavioral mapping was completed from 4:00pm thru 6:00pm and observation of the traffic flow patterns of families, couples, single patrons, and the elderly was conducted. Each was observed and noted on the image below.



Observation

The kinds of people using the space:

- ▶ Families (groups of three or more) were observed waiting for their tables, collectively both in the lobby and on the front porch.

Observation: Both the lobby and front porch were undersized to accommodate the large number of patrons waiting to be seated.

- ▶ Couples and singles would generally gather in the lounge area while waiting on their tables.

Observation: It was obvious that “Happy Hour” coincided with the large crowds in the lounge for both singles and couples. It was also evident that both singles and couples gathered in the lounge for cocktails with no plans for eating in the dining rooms.

- ▶ Elderly patrons appeared to patronize the restaurant early in the day and by 4:30 were generally gone.

Observation: Since I arrived a half hour early (3:30pm) my first impression was the elderly, who seemed to sit closer to the entrance. After 4:00 the further from the lounge they appeared to sit.

The number of people using the space:

Observation:

- ▶ 1. Families (group of three or more) - 28
- ▶ 2. Couples - 29
- ▶ 3. Singles - 17
- ▶ 4. Elderly - 10

The amount of time each user spends in the space:

- ▶ Observation: Overall the average dining time was approximately one hour. As the dinner hour approached wait times increased from ten to twenty minutes and dining times increase fifteen to thirty minutes.

The location of each user in the space:

- ▶ Observation:

1. Families (group of three or more - waiting room, dining room
2. Couples - most couples went to the lounge will waiting on their table
3. Singles - most single patrons went directly to the lounge with no intentions of having dinner
4. Elderly - waiting room, dining room

The activities of the user in the space:

- ▶ Observation: Activities were typical depending on the location (i.e. waiting in the reception area, drinking/interacting in the lounge, having dinner in the dining room)

Observation

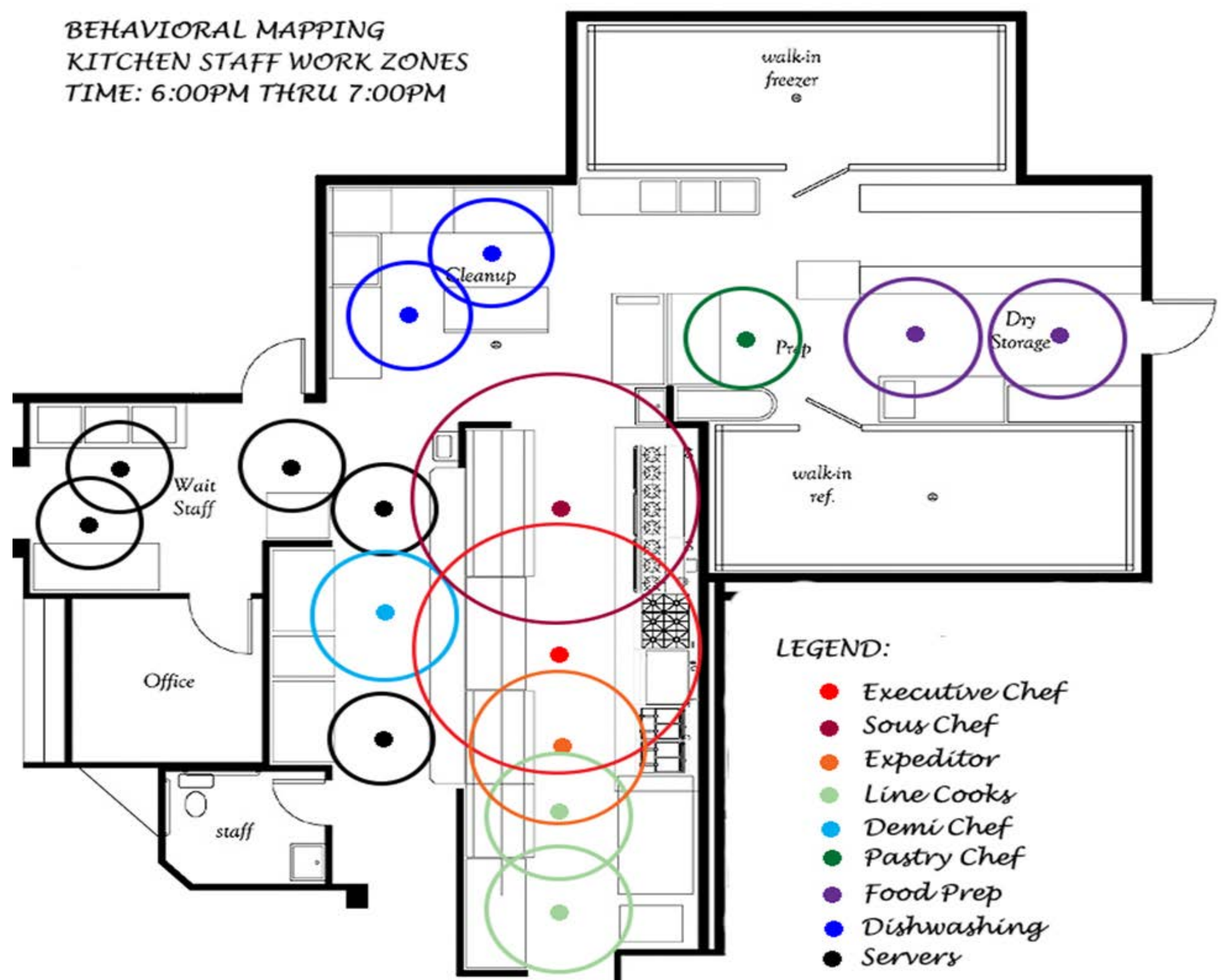
Again, since the restaurant will be constructed in a new space, the existing restaurant kitchen was used as a resource for behavioral mapping.

Behavioral mapping was completed from 6:00pm thru 7:00pm and observation of the work zone patterns and interactions between the kitchen staff was observed and noted as summarized on the image below.

Each member of the staff either worked as a group or individually. As seen below the interaction between the executive chef, sous chef, expeditor, and the line cooks collaborating with one another is critical (as shown by the overlapping zones).

The demi chef intermediated with both the chefs and the servers. The pastry chef, and food prep staff worked primarily in separate zones.

The cleanup staff which consisted of two employees also worked together, however each zone is segregated.



Client Needs Table

IDENTIFYING CLIENT NEEDS				A9W5
ID	USER (ZONE)	REQUIREMENTS	PREFERENCES	REMARKS
A	Owner/Operator - Jerry Powell	Private office 1. Chair 2. Modular desk 3. Desk with 15 to 25 sq. ft. work surface, return with 7 to 10 sq. ft. surface, two box/file drawer pedestals, 8 lin. ft. of book/manual shelving, and a flat screen monitor, keyboard tray, and a small desktop printer. 4. Lateral files, 30 lin. ft. 5. Management task chair and two pull-up guest chairs.	1. Flat screen television (wall mount)	1. Ergonomics important 2. Stylish/functional 3. Natural lighting 4. Acoustic isolation 5. Security
B	Front of house Manager - Marianne Powell	Private office 1. Chair 2. Modular desk 3. Work counter - 12 sqft (min) secondary countertop - 8 sqft (min) w/space available for paperwork/files, two file drawers, Chair 4. Computer, Phone, copier (on work counter) and fax machine (on work counter) 5. Management task chair and two pull-up guest chairs		1. Ergonomics important 2. Stylish/functional 3. Natural lighting 4. Acoustic isolation 5. Security
D	Executive Chef - Ryan Collins	Private office 1. Chair 2. Modular desk 3. Desk with 15 to 25 sq. ft. work surface, return with 7 to 10 sq. ft. surface, two box/file drawer pedestals, 8 lin. ft. of book/manual shelving, and a flat screen monitor, keyboard tray, and a small desktop printer. 4. Lateral files, 30 lin. ft. 5. Management task chair and two pull-up guest chairs.		1. Ergonomics important 2. Acoustic isolation 3. Security
	Employee Breakroom	1. Kitchenette 2. Storage 3. Coat closet 4. High-top tables w/stools	1. Flat screen television (wall mount)	1. Quiet relaxing lunch/break area 2. Storage and coat closet - accessible from kitchen/break room 3. Staff restroom 4. Acoustic isolation
B I J K L N	Main Dining Room	1. Seat 300 patrons supporting tables for 2, 4, 6, and flexibility for occasional arrangements for 8 or more. 2. Service stations, 6 lin. ft. of clear countertop, plus storage trays for flatware and shelves for china service, glasses, table linens, etc.; allow 50 sq. ft. for the station. 3. Exterior dining deck to seat approximately 50 patrons, w/service station	1. Fiber optics	1. Barrier free 2. Flexible seating capacities 3. Avoid tables near kitchen entrance and restrooms 4. Location of wait stations 5. Security
A B K L O P Q	Lounge	1. ADA 2. LED accent lighting 3. Three-dimensional lighting motif 4. Acoustic isolation 5. Juxtaposed to the dining room and lobby 6. Serpentine Bar 7. Designated performance stage area 8. Private deck	1. Flat screen television (wall mount)	1. Barrier free 2. Accent and task lighting 3. Designated entertainment zone 4. Live wall 5. Acoustic isolation 6. Security
	Restrooms	1. ADA compliant 2. High efficiency water closets 3. Touch-less faucets 4. Non-skid flooring 5. Baby changing		1. Esthetics (present an opportunity to further differentiate the restaurant and make an impression)

A K L M N R S	Kitchen, Food prep, Dishwashing	<ol style="list-style-type: none"> 1. Dish washing equipment and rinse station 2. Ice machine and refrigerators 3. Prep tables 4. Cooler and freezer 5. Refrigerated line station 6. Dry storage 7. Disposal and grease interceptor 8. Stove, grill, deep fryer, and broiler 9. Microwave and salamander 10. Fire suppression hood 11. Meat slicers, food processors, and a 30-quart mixer 12. Stainless steel triple sink 		<ol style="list-style-type: none"> 1. View of kitchen must be screened from dining areas 2. Kitchen noises must be contained in work zones 3. Non-skid flooring 4. Ventilation 5. Kitchen olfactory
A D E G H O P R S	Storage	<ol style="list-style-type: none"> 1. Dry and cold storage 		<ol style="list-style-type: none"> 1. Non-skid flooring 2. Beer tap barrel storage (additional refrigeration factors) 3. Juxtaposed access to kitchen prep 4. Security monitoring (inventory control)
B J	Lobby (waiting area) and retail zone	<ol style="list-style-type: none"> 1. Open floor plan 2. Direct access to elevator 3. Emergency access to stairs 		<ol style="list-style-type: none"> 1. Flat screen television (wall mount) 2. Seating for waiting patrons 3. Designated retail zone (Branding T-shirts, mugs, signs, etc.)
UNIVERSALLY ALL-INCLUSIVE FACTORS				
	Circulation	The area circulation should be segregated throughout and allow for obvious functional way finding	<ol style="list-style-type: none"> 1. The facility must be segregated providing clear egress identification 	<ol style="list-style-type: none"> 1. Common area circulation should be no +/- 10% of tenant space 2. Clear circulation paths should maintain two way traffic patterns throughout common aisles 3. High visibility throughout the foot print
	Security	The facility should provide a safe area for both patrons and staff	<ol style="list-style-type: none"> 1. There should be a defined circulation pattern between zones 	<ol style="list-style-type: none"> 1. Easy to follow egress 2. Security camera coverage
	Dining privacy	There should be designated privacy areas established	<ol style="list-style-type: none"> 1. Private dining area should be segregated for privacy (private parties) 	<ol style="list-style-type: none"> 1. Walls and ceilings should contain sound batt insulation 2. Signage declaring "Private party room" should be installed to maintain a sense of privacy
	Territory	The space should include an open floor plan incorporated within the central core	<ol style="list-style-type: none"> 1. The space should have an open floor plan incorporating the segregated waiting area, reception, dining 	<ol style="list-style-type: none"> 1. Incorporate demising walls that are five-foot-high throughout the space 2. Centrally located hostess desk clearly visible throughout circulation 3. Accommodate handicap accessible travel throughout circulation
	Branding, décor, color scheme, and architectural features	The atmosphere should be more than just a place to eat, but a place where the food takes the spotlight as guests become its audience. (i.e. music, lighting, artwork and spacing combine to create comfort, and intimacy) The dining room should be a very relaxing environment and the atmosphere should come from their patrons, their conversations, clinking of glasses and cutlery. (balancing professionalism, care, and attentiveness, without being stiff and overbearing)		Branding must be up-scaled, to include a lounge, featuring seasonally driven cuisine, a dynamic wine program, entertainment, expertly crafted cocktails, and appetizers.

Collection methodologies

Trace observation

Observation of physical traces is a productive and unobtrusive way of gathering information about how an existing facility has been used and/or abused, and it can often be accomplished as an adjunct to the space inventory effort. It involves observation of evidence left behind by users. Throughout the diagnostic observation process, the observer should not only be aware of the interactions of people and their environment in an overall or global sense but should also look carefully to see if clues about human-environment interaction have been left by previous users. Signs of rearrangement or remodeling can be important to diagnosis. What areas of the building have already been subjected to a number of changes? It may be likely that such areas will continue to be rearranged and modified, given their previous history. If chairs or tables are located in different places each time a room is visited, it may indicate that the room is used for more purposes than those indicated in an interview with the client. Signs in unusual places may indicate an inadequacy in the original design. For example, door signs such as "Do Not Open Quickly" or "Door Swings Out" or pavement markings may indicate a major problem in door location.

Wear and tear on furnishings, floor surfaces, wall surfaces, and the like are good indicators of use, providing excellent clues as to where improvements could be made. Are there marks on the walls where the backs of chairs have rubbed against them? Perhaps a wainscot or a thicker base or base shoe is needed to keep the chair backs away from the wall, or perhaps another chair should be selected for the new building. Signs of pedestrian traffic, such as worn spots and smudge marks on carpets, can show where and how they have been used. Broken light fixtures, spray paint on walls, and the like may indicate areas of high vandalism where building security should not be underestimated.

Unlike the more descriptive space inventory, the purpose of trace observation is to discover relationships explaining how people behave in and use spaces. Just as the good physician does with a patient, it is necessary to look closely to make the correct diagnosis so that proper treatment or intervention can be prescribed. For example, heavy barricading and bolting of the required rear exit door of a gun shop is probably a good indicator that there are serious problems with burglary and theft that must be dealt with during design.

Focus group

The focus group is a type of collaboration, in which the programmer presents previously gathered information to the client/user group on a large matrix or similar presentation method with the intention of defining the whole problem when completed. The client/users are asked to confirm or refute what is presented, generate new information, and reorganize the information to improve the matrix. It is an effective method for filling in gaps after using the other information gathering methods. It is also effective in getting the client/users to make decisions regarding which of the previously suggested values, goals, facts, needs, and ideas should be retained in the architectural program.

Work sessions are the heart of any client/user group programming process where client/user agreement with the program is considered essential. The sessions are both the final step of information gathering and the first step of program preparation.

The work session is similar to diagnostic interviewing as an information-gathering process. It is similar in that the programmer is attempting to get the clients/users as a group to articulate what they think is important information. The same active listening skills utilized in the diagnostic interviewing process are helpful in getting the clients and users to identify their areas of concern. It is different from the diagnostic interviewing sessions in that the programmer will typically be presenting information obtained from the other information-gathering methods with the intent of securing agreement from the client/user decision makers as to its accuracy and importance.

Collection methodologies

Interview

Summary:

A consult was scheduled with the new client, meeting at Pickle Bill's, located in Grand River, Ohio. The current owner/operator of Pickle Bill's Lobster House, Jerry Powell, will be the owner/operator of the new bistro, located on the fifth floor at 4600 Euclid Avenue. Also, attending the initial meeting was head chef/manager, Ryan Collins, and front of the house manager, Jerry's wife Marianne.

The agenda included:

1. Walk-thru existing restaurant to review current operations, décor, etc.
2. Discuss with the owner and staff, their general ideals, wish list, and goals regarding the new restaurant
3. Review operational/functional objectives as they relate to space planning/programming (i.e. storage requirements)
4. Discuss administration requirements (offices, data, communication, security)
5. Discuss preliminary equipment and furnishing issues
6. Preliminary discuss regarding branding, preconceived décor/color scheme and architectural features

After the walk-thru, we sat down, had a great lunch while casually discussing their future goals. After lunch, we began the interview - discovery process. I typically record meetings using my phone, for future reference when programming. Ryan handed me a set of architectural drawings of their current restaurant, which will be a great reference during the initial programming phase.

We began with concept development, discussing seating capacity. Jerry stated that they were looking to support 300 - 350 patrons and are interested in continuing the exterior dining concept. I confirmed that the fifth floor has approximately 3,000 square feet available for exterior dining.

The issue regarding kitchen square footage was discussed. I explained that typically, you use five square feet per patron. Quickly doing the math (350 possible patrons times 5 square), equates to 1,750 square feet allocated for the kitchen.

Jerry's wife Marianne brought restrooms, stating more than just keeping the restrooms clean, they should present an opportunity to further differentiate the restaurant and make an impression. I stated that the restroom size would first be determined by code, then the allocated space, while the décor would be discussed after the programming phase was completed.

Background

The existing restaurant, just shy of 32 years in business, is known not only for its seafood, but its quirky décor boasting mermaids, mannequins, trophy fish suspended from the ceiling and a roof garden with swings for barstools. Outside, a carousel shaped barge, where boaters can tie up to refresh themselves, floats off Pickle Bill's decks in the Grand River. Jerry made the statement, "You can do everything from enjoying the view from the rooftop garden, swing on swings, watch the boats from the barge, or feed the ducks."

There is also a designated area for banquets, called Admiral Charlie's, which is accentuated by a large wood-burning fireplace. The current restaurant seats 300 and the exterior roof garden seats approximately 50. The Kitchen (aka the back of the house) is approximately 1,100 square feet and according to the staff is undersized. The kitchen is divided into working zones - food prep, baking, frying, cooking, dry/refrigerated/freezer storage, and dishwashing.

Programming Issues

After the walk-thru, we sat down, had a great lunch while casually discussing their future goals. After lunch, we began the interview - discovery process. I typically record meetings using my phone, for future reference when programming. Ryan handed me a set of architectural drawings of their current restaurant, which will be a great reference during the initial programming phase.

We began with concept development, discussing seating capacity. Jerry stated that they were looking to support 300 - 350 patrons and are interested in continuing the exterior dining concept. I confirmed that the fifth floor has approximately 3,000 square feet available for exterior dining.

The issue regarding kitchen square footage was discussed. I explained that typically, you use five square feet per patron. Quickly doing the math (350 possible patrons times 5 square), equates to 1,750 square feet allocated for the kitchen.

Jerry's wife Marianne brought restrooms, stating more than just keeping the restrooms clean, they should present an opportunity to further differentiate the restaurant and make an impression. I stated that the restroom size would first be determined by code, then the allocated space, while the décor would be discussed after the programming phase was completed.

I asked Ryan whether he typically receives a large amount of small deliveries during the week, (high inventory turnover), or does he plan to purchase in bulk for savings and store on-site? Ryan stated that because of their large seafood menu, they receive multiple fresh inventories during the week, however their dry inventory is purchased in bulk.

I asked Ryan, whether he plans to have a lot of perishables on the menu that require refrigeration or more of a frozen inventory? Ryan stated that since they plan on having a large turnover in regards to perishables, therefore the cooler could be smaller. However, because they plan on offering over twenty beers on tap, they will require a dramatically larger refrigerated cooler.

Jerry would like to have three offices, one for himself, his wife, and one for Ryan. He also needs an employee breakroom with an adjoining restroom (employee only) that has room for lockers. We addressed their current POS (point of sale system). Marianne said they currently use the tableside TouchBistro and plan on using the same system at the new restaurant. Jerry stated that all equipment and furnishings will be purchased and they will not be transferring anything from their current restaurant.

Both Jerry and Marianne want the new bistro's atmosphere to be more than just a place to eat, but a place where the food takes the spotlight as guests become its audience. Both Jerry and Marianne discussed factors that were extremely important to them. The factors included music, lighting, artwork and spacing combine to create comfort, and intimacy.

Marianne, stated that the dining room should be a very relaxing environment and the atmosphere should come from their patrons, their conversations, clinking of glasses and cutlery. She wants to balance professionalism, care, and attentiveness, without being stiff and overbearing. She stated that they want to be available when their guests need them, but also give them their privacy.

Branding must be up-scaled, to include a lounge, featuring seasonally driven cuisine, a dynamic wine program, entertainment, expertly crafted cocktails, and appetizers.

Programming Issues (Checklist)

Ambiance

Issue - Comfort

Goals

Optimize furnishings and layout to influence customer satisfaction and repeat patronage level.

Ambience is positively related to customer loyalty which is mediated by customer satisfaction

Neat appearance

Ambient temperature

Appropriate lighting levels

Cleanliness

Appealing décor/architectural style that suits the theme

Appropriate Ventilation

Color schemes that are pleasing to the eye

Floor finishes coordinated with aesthetics

Adequate aisle width

Spacious ceiling composition

Aesthetic entrance

Spacious waiting area

Behavioral Settings

Issue - Table Characteristics

Goals

Patron behavior in public settings is related to an inherent need to establish and maintain personal territory. Having sufficient personal territory regulates contact with others, thus ensuring both privacy and security.

Table configurations are more conducive to pleasant conversation than others. Seats at right angles to one another appear to encourage interaction, as opposed to directly facing seats. Optimal table programming results in increased revenues (Kimes and Thompson).

Patron Spending per Minute (SPM)

Longer duration equates to lower SPM at larger tables

Lower duration equates to high SPM with smaller tables

Booth seating equates to longer duration, not generate a significantly higher SPM

Privacy results in a higher average check and a longer than average duration.

Sensory Cues

Issue - Olfactory

Goals

Aromas have a positive impact on human behavior, emotions and cognition

Kitchen aromas positively influence the length of time and the amount of money spent by patrons

Integrate the use of kitchen aromas to create a positive effect on patrons, ultimately increasing expenditures

Issue - Auditory

Goals

Acoustic Isolation zones (i.e. lounge, offices, kitchen)

Music played at restaurant has a significant impact on the satisfaction level of the customer.

Patrons are generally more satisfied in an environment playing music they prefer, than in an environment of no music.

Aural environments contribute to additional expenditure and duration by patrons (lounge)

Energy Efficiency

Issue - energy savings

Goals

Comprehensive Energy Management (CEM) CEM programs measure every watt of energy used in a facility, then implements sustainability programs or updates equipment and facilities to reduce energy consumption.

Energy Star Certification currently is available in eight product categories:

Commercial hot food holding cabinets.

Solid and glass door refrigerators, freezers, and coolers.

Fryers, steam cookers, ice machines, ovens (convection and combination ovens), griddles, and dishwashers.

Lighting fixtures

Bi-level switching allows control of a lighting system in groups of fixtures or lamps

Dimmers are available for both **LEDs and CFLs** (ensure that you use dimmable CFLs)

Daylight sensors to turn the lights on and off automatically based on daylight.

Installation of **occupancy sensors** in closets, storage rooms, break rooms, and restrooms.

HVAC

Installation of Energy Star ventilating fans for bathrooms and ceilings.

Installation of **programmable thermostats**

Installation of high efficiency HVAC units

Plumbing fixtures

Installation of **water-sense fixtures**

Security

Issue - Risk assessment

Goals

Security plan based on crime risk rate in the area

Review surrounding businesses with similar characteristics: operating hours, customer base, type of offerings (i.e. table service, QSR, fast, casual)

Key security components:

Intrusion detection system with holdup buttons, back door alarms and motion detectors to protect from burglary

Video surveillance system with DVR and cameras placed to monitor entrances, cash registers, customer service lines, food prep areas, and manager/cash office

Public view monitors to deter crime, (i.e. criminals are less likely to strike where it is clear they are under surveillance)

Use of time lock safes, smart safes and armored car services

Appropriate security surveillance signage posted in plain sight at entrances and throughout property

Integrate video recording with POS

HVAC

Installation of Energy Star ventilating fans for bathrooms and ceilings.

Installation of **programmable thermostats**

Installation of high efficiency HVAC units

Plumbing fixtures

Installation of **water-sense fixtures**

Security

Issue - Risk assessment

Goals

Security plan based on crime risk rate in the area

Review surrounding businesses with similar characteristics: operating hours, customer base, type of offerings (i.e. table service, QSR, fast, casual)

Key security components:

Intrusion detection system with holdup buttons, back door alarms and motion detectors to protect from burglary

Video surveillance system with DVR and cameras placed to monitor entrances, cash registers, customer service lines, food prep areas, and manager/cash office

Public view monitors to deter crime, (i.e. criminals are less likely to strike where it is clear they are under surveillance)

Use of time lock safes, smart safes and armored car services

Appropriate security surveillance signage posted in plain sight at entrances and throughout property

Integrate video recording with POS

FACTORS	IDENTIFIED ISSUES	PERFORMANCE REQUIREMENTS
AMBIANCE	COMFORT	1. The interior should be zoned to adequately control ambient temperatures throughout the space.
		2. Interior lighting levels will vary and should provide ambient, task, and/or accent lighting throughout the space.
		3. Integrate proper air quality to insure patron comfort.
		4. Insure the mood, feel, character, and atmosphere are experienced by patrons.
		5. Optimize furnishings and layout to influence customer satisfaction. Promote positive customer loyalty.
BEHAVIORAL SETTINGS	TABLE CHARACTERISTICS	1. Insure the dining room table configurations will establish and maintain personal territory to insure privacy and security.
		2. Insure table configurations are more conducive to pleasant conversation than others.
SENSORY CUES	OLFACTORY	1. Control aromas such that they have a positive impact on human behavior, emotions and cognition.
		2. Integrate kitchen aromas to enhance a positive influence on patrons.

FACTORS	IDENTIFIED ISSUES	PERFORMANCE REQUIREMENTS
SENSORY CUES	AUDITORY	1. All spaces requiring acoustic isolation should be controled to have a positive significant impact on patron.
		2. Each office should have adequate auditory privacy.
ENERGY EFFICIENCY	MANAGEMENT AND CONTROL	1. Insure Comprehensive Energy Management (CEM) programs monitor and control consupction throughout the facility.
		2. Implement sustainability programs for equipment and facilities to reduce energy consumption.
		3. The facility should integrate bi-level switching to control the lighting system.
		4. The facility should integrate occupancy sensors in select rooms.
SECURITY	RISK ASSESSMENT	1. Develop a security plan based on crime risk rate in immediate local
		2. Complete an analysis of surrounding businesses with similar characteristics: operating hours, customer base, type of offerings (i.e. table service, QSR, fast, casual)

Historical Building Images (1922)



Exterior East Elevation

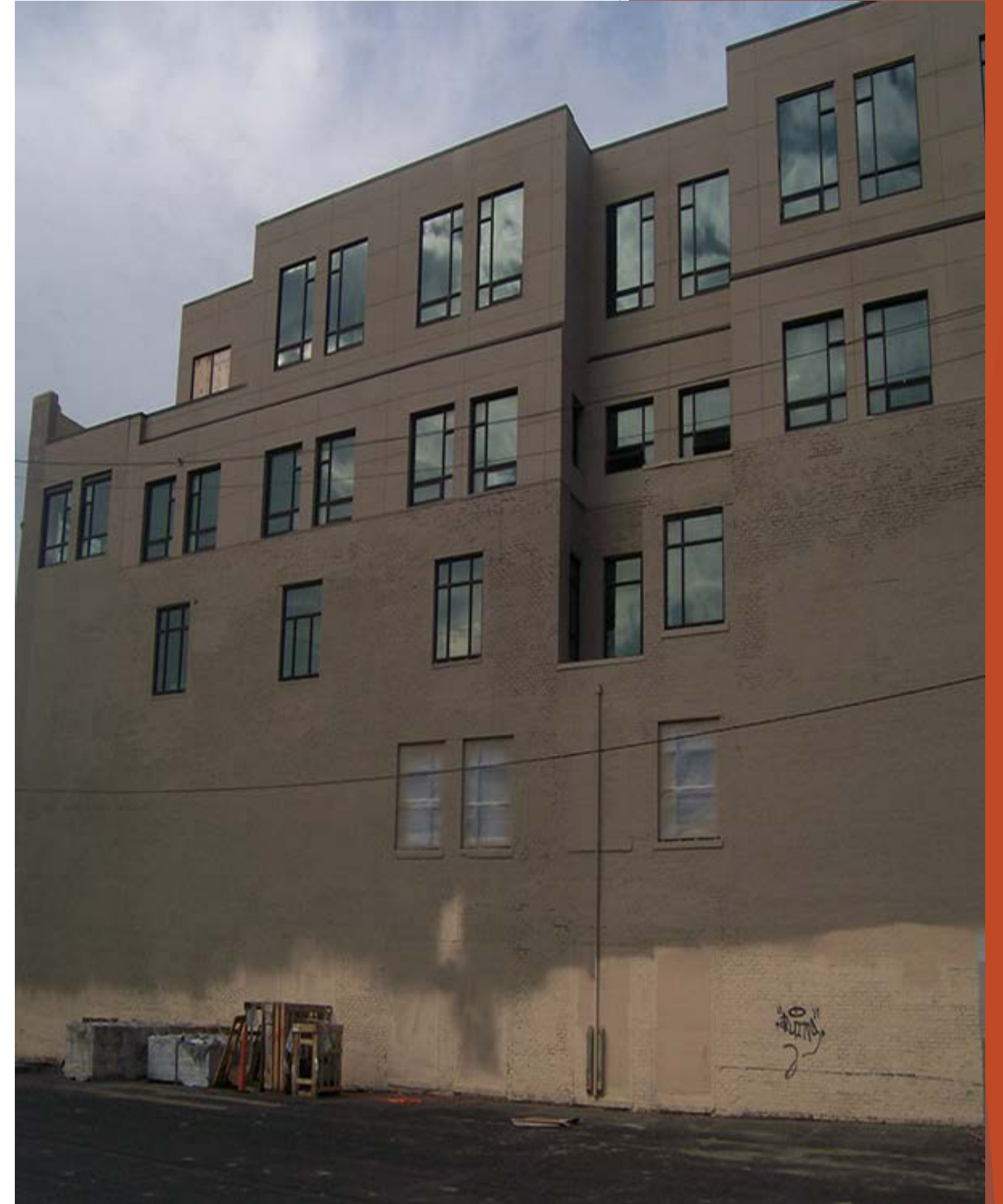


Interior Images

Existing Building Images (2017)



Exterior Elevations



Interior Images



Building Code Review Analysis

The City of Cleveland's Division of Code Enforcement inspects structures to enforce building, housing and zoning codes. In addition to inspecting for new construction and alterations, it investigates complaints, obtains warrants, addresses structures which are not in code compliance, and prosecutes code enforcement cases, representing the City in building-related civil matters before Board of Building Standards.

1. Site location: at 4600 Euclid Avenue, Cleveland, Ohio
2. Project Intent: Restaurant with interior build-out (10,864 sqft.)
3. Code: 2003 IBC
4. Zoning: C-2
5. Occupancy types: Non-separated mixed occupancy
6. Occupancy load: Occupant load (Table 1004.1.2)
7. Proposed restaurant: 15 NSF/occupant, 4500 SF/15 NOF = 300 occupant load
8. Retail: 30 GSF/occupant - 1,500 SF/30 OF = 50 occupant load
9. Total occupant load: 350
10. Exit access travel distance (sprinklered) - 250'
11. Construction Type: III A - fully sprinklered
12. Number of exit doors: 350 Occupant load requires two (2) separate exits. Based on occupant load per story or area of 1 - 500
13. Minimum exit access corridor width: $.2 * 350 \text{ (oload)} = 70.0''$ wide
14. Minimum exist stair width: $.2 * 350 \text{ (oload)}/\text{stairway} = 70.0''$ wide

Architectural Programming Issues

1. Gross Floor Area Summary - Dining, Kitchen, Patio Occupancy
2. Load Summary (Electrical/Structural)
3. Type and color of flooring at storefront entry
4. Signage design
5. Type of storefront security surveillance Device
6. Preliminary locations, sizing for following:
7. HVAC- Equipment
8. Electrical and gas services.
9. Plumbing systems.
10. Exhausts - Exhaust Hood Specifications.
11. Grease interceptors - Location and Size
12. Kitchens with grease, odor or smoke producing operations may be required to install pollution control equipment at tenant's expense. Provide grease exhaust duct system and route in designated shaft locations. Provide make-up air duct system, and route in designated locations. Provide make-up air units on roof at designated locations. Provide dishwasher exhaust fan on roof or in designated shaft locations.
13. Locations of proposed Floor & roof penetrations
14. Provided HVAC system must be powered from existing electrical system. Provide all mechanical equipment, air supply and distribution ducts, diffusers, registers, etc. Prior to restaurant opening for business in the Premises, submit a certified air balance report (performed by a contractor who is a member of the associated Air Balance Council) to ensure maximum efficiency of the air conditioning and ventilating system. Where it may be a required to utilize a split design or roof top package unit. These units shall be located on the roof in an approved location designated by the architect, and/or engineer. Design and install a toilet exhaust system from the Premises through the roof or to common exhaust duct.
15. Any proposed uses or modifications with project or building common areas i.e., outdoor furniture or equipment.
16. Health Department - comply with all Health Department regulations of the municipality having jurisdiction over this site.
17. Exterior signage - The lettering of sign panel (s) above storefronts shall be designed in accordance with the Sign Criteria and approved by local jurisdictions.

Fixture and Equipment Issues

1. Provide the electrical and mechanical connection of all merchandising floor and wall fixtures or equipment and related parts (including kitchen and food service equipment) and other equipment peculiar to occupant.
2. Electrical/Telephone Fixtures and Equipment:
3. Extend conduit, as needed, within the premises to the main disconnect switch and/or panel board with main disconnect. Install feeder wires through the main electrical service conduit. Final connections at the main electrical service located at the metering switchboard will be done by licensed electrical contractor.
4. Electrical system shall be designed in accordance with the latest adopted editions of the NEC, and the requirements of all local authorities having jurisdiction. Material, electrical products and equipment, including all components shall be new and appear on the Underwriters Laboratories list of approved items.
5. Install all electrical work necessary for a complete electrical distribution system within the Premises, including, without limitation, transformers, electrical panels and disconnects.
6. Conduit hangers, clamps, light fixtures supports etc, shall be fastened to bar joist or beams. No attachment or support from any roof deck is allowed. Exposed conduits shall be in straight line parallel with or at right angles to column lines or beams and separated at least 6" from water or gas lines whenever they run alongside or across such lines.
7. Flexible metal conduit shall be used only for connections inside casework and as the final connection 4'0" max length and minimum 1/2" electrical trade size to recess fixtures or motors and electrical equipment that may generate vibration through the conduit system. No BX, AC or Romex type wiring is allowed. Furnish liquid-tight flexible conduits for outdoor installations. Floor boxes shall be watertight with cast threaded conduit. The electrical system serving the Tenant's space shall be grounded in accordance with the latest requirements of the NEC. Ground fault circuit interrupter shall be installed in branch circuits as required by code.
8. Electrical Panels must have a complete typewritten identification directory card for all branch circuits on the panel door. If not already provided, electrical contractor shall furnish as identification nameplate on main disconnect switch in meter section. Nameplates shall be one-eight inch (1/8") thick plastic, black on white etched letters. The minimum size shall be one inch (1") with only the Tenant's space number engraved on such permanently affixed. Panels shall have "bolt-on" breakers. Tenant to provide a main disconnect switch inside the Tenant's space at eye level. Disconnect to be primary to any other electrical equipment in the space.
9. Transformers may not be suspended from the structure. Dry type transformers shall be class H rated, 480 volt primary to 120/208 volt, three phase, four-wire secondary capacity adequate to service project requirements.

Usage Requirement Issues

1. The private dining rooms and the manager's office must provide acoustic isolation.
2. Priority for natural light and view must be given to the dining areas; the same are desirable but not necessary in the bar/lounge and the manager's office.
3. All public areas shall be barrier-free.
4. Dining areas:
 1. Main dining room -seat approximately 60 diners at tables for 2, 4, and 6 with the flexibility for occasional arrangements for 8 to 12.
 2. Private and semi-private dining areas
 3. Bar area to seat approximately 30 (service bar & high top tables)
 4. Roof top patio to seat approximately 25
 5. Five service stations, 6 lin. ft. of clear countertop, plus storage trays for flatware and shelves for china service, glasses, table linens, etc.; allow 100 sq. ft. for the stations.
5. Manager's Office, Accounting
 1. Desk with 15 to 25 sq. ft. work surface, return with 7 to 10 sq. ft. surface, two box/file drawer pedestals, 8 lin. ft. of book/manual shelving, and a flat screen monitor, keyboard tray, and a small desktop printer.
 2. Lateral files, 30 lin. ft.
 3. Management task chair and two pull-up guest chairs.
6. IT room - Phone, internet, ups, security, etc.
7. Employee break room
 1. Seating for approximately 25 employees, lockers (private changing areas) countertops, kitchen, (400 square foot)
 2. Employee restrooms
8. Restrooms
 1. Men: three lavatories, two urinals, two toilet stalls. (one handicap accessible)
 2. Women: three lavatories, four toilet stalls (one handicap accessible), (2) two-seat grooming vanities.
9. Food Service Facilities
 1. Allow approximately 2,500 sq. ft. for total food service area, including receiving desk, employee lockers and toilet facilities, dry and cold storage (including waste refrigeration), food preparation kitchen, dishwashing area, and waiter service line. View of kitchen should be screened from diners, and kitchen noises should be contained in the work areas. At least one major wall shall be adjacent to an existing plumbing stack.
10. Janitorial room (150 square foot)
 1. Mop sink
 2. Storage
 3. Desk, file cabinet

Applicable Code Review Issues

1. Access to facilities is provided at entrances and exits as required per ADA requirements.
2. Wheelchair access is provided to each type of functional activity in the facility.
3. Restrooms and powder rooms are accessible under ADA requirements.
4. Disabled parking is provided and a compliant path of travel to the entrance(s) is available.
5. At least 5%, but not less than one of the seating spaces in each functional area is accessible as follows:
 - A. Minimum 30" x 48" clear floor space is provided.
 - B. One full unobstructed side of the clear floor space adjoins or overlaps an accessible route or another wheelchair clear floor space.
 - C. Knee space at tables is at least 27" high, 30" wide and 19" deep.
 - D. Height of tables is between 28" - 34" from the floor or ground.
6. Access to accessible seating space(s) is provided by main aisles a minimum of 36" in width.
7. Equivalent services and decor are provided at accessible seating spaces as for the general public.
8. Accessible seating spaces are integrated with general seating and allow a reasonable selection of seating area and avoid having one area specifically highlighted as the area for persons with disabilities.
9. If seating spaces for persons in wheelchairs are provided at counters where food or drink is served, the counter has a minimum 60" long portion that has the following:
 - A. Top of counter is between 28" - 34" above the finish floor.
 - B. Knee clearance a minimum 27" high, 30" wide and 19" deep.
 - C. Clear floor space a minimum of 30" by 48".
 - D. Clear floor space adjoins an accessible routes.
- E. Two means of egress MUST be provided from each level of the space. When open in any position, doors shall NOT project more than 7" (178 mm) into the building corridor.
- F. Egress (exit) doors MUST open in the direction of exit travel.
- G. Egress (exits) MUST be a MINIMUM of 25'-0" (7620 mm) apart, measured along the interior path of travel.
- H. Paths of travel leading to an exit may NOT pass through a secondary space subject to closure by doors, containing storage materials, or with items that project into the path of travel.
- I. ALL paths of travel MUST be accessible (barrier-free) and provide a 5'-0" (1524 mm) turning circle (shown as a dotted line) at changes of travel direction. (Turning into a room does NOT require a 5' turning circle.) The MINIMUM interior corridor width MUST be 44" (1118 mm). You MUST consider the open dimension of storage elements such as closet doors and file drawers if you choose to locate them along the interior path of travel. This open dimension may NOT restrict the MINIMUM required clear width of the path of travel.
- J. ALL door openings shall be a MINIMUM of 3'-0" (914mm) wide with a 1'-6" (457 mm) clear space on the pull side of the door and a 1'-0" (305 mm) clear space on the push side of the door.

ADA Review Issues

1. Handicap lavatories - must be set at the proper height and depth with enough clear floor space and clearance underneath to allow wheelchairs to easily approach and operate it. It must extend at least 17" from the rear wall and have a clearance of at least 29" from the bottom of the apron to the finished floor. The countertop or lavatory should not exceed a height of 34". To allow a forward approach by people in wheelchairs, a clear floor space in front of the lavatory at least 30" wide and 48" deep must be provided with no more than 19" extending under the lavatory. A lavatory installed in a countertop should be placed within 2" of the front edge for maximum accessibility.
2. Exposed plumbing under barrier-free lavatories must be either insulated or located to eliminate any contact. Sharp edges must be avoided. A removable protective panel or shroud can be installed underneath an existing lavatory as long as required knee clearance is maintained.
3. Faucets for accessible lavatories - controls for accessible toilets, urinals and other restroom accessories must meet ADAAG specifications. All push buttons, valves, knobs and levers must be operable with one hand, without twisting the wrist or tightly grasping or pinching the control. The maximum force required to operate a faucet or control must not exceed 5 lb. Self-closing faucets that remain open at least 10 seconds are acceptable.
4. Handicap Toilets - a minimum width of 60" and a length that allows using a wheelchair to approach the toilet either from the front or side. Horizontal grab bars must be mounted behind the toilet and on the nearest wall or partition.
5. Grab bars - for water closets not located in stalls shall comply with 4.26 except that grab bars shall be mounted 18 in minimum to 27 in maximum above the finish floor measured to the grab bar centerline. The grab bar behind the water closet shall be 36 in minimum. (An alternate compartment - with a width of 36" and grab bars on either side, is acceptable in alterations where a standard stall is technically impossible. An alternate compartment is required in addition to a standard compartment in all new construction that provides six or more stalls).
6. Water closet - seat heights must be 17" to 19" above the finished floor. Flush controls must be placed on the open side of the toilet with the most clear floor space and mounted no higher than 44" above the finished floor.
- 7.
8. Flush controls - shall be hand operated or automatic and shall comply with 4.27.4. Controls for flush valves shall be mounted on the wide side of toilet areas no more than 44 in above the floor.
9. Dispensers - toilet paper dispensers shall be installed within reach, as shown in. Dispensers that control delivery, or that do not permit continuous paper flow, shall not be used.
10. Clear floor space - water closets not in stalls shall comply with except that the centerline of water closets shall be 12 in minimum to 18 in maximum from the side wall or partition. Clear floor space may be arranged to allow either a left- or right-hand approach.

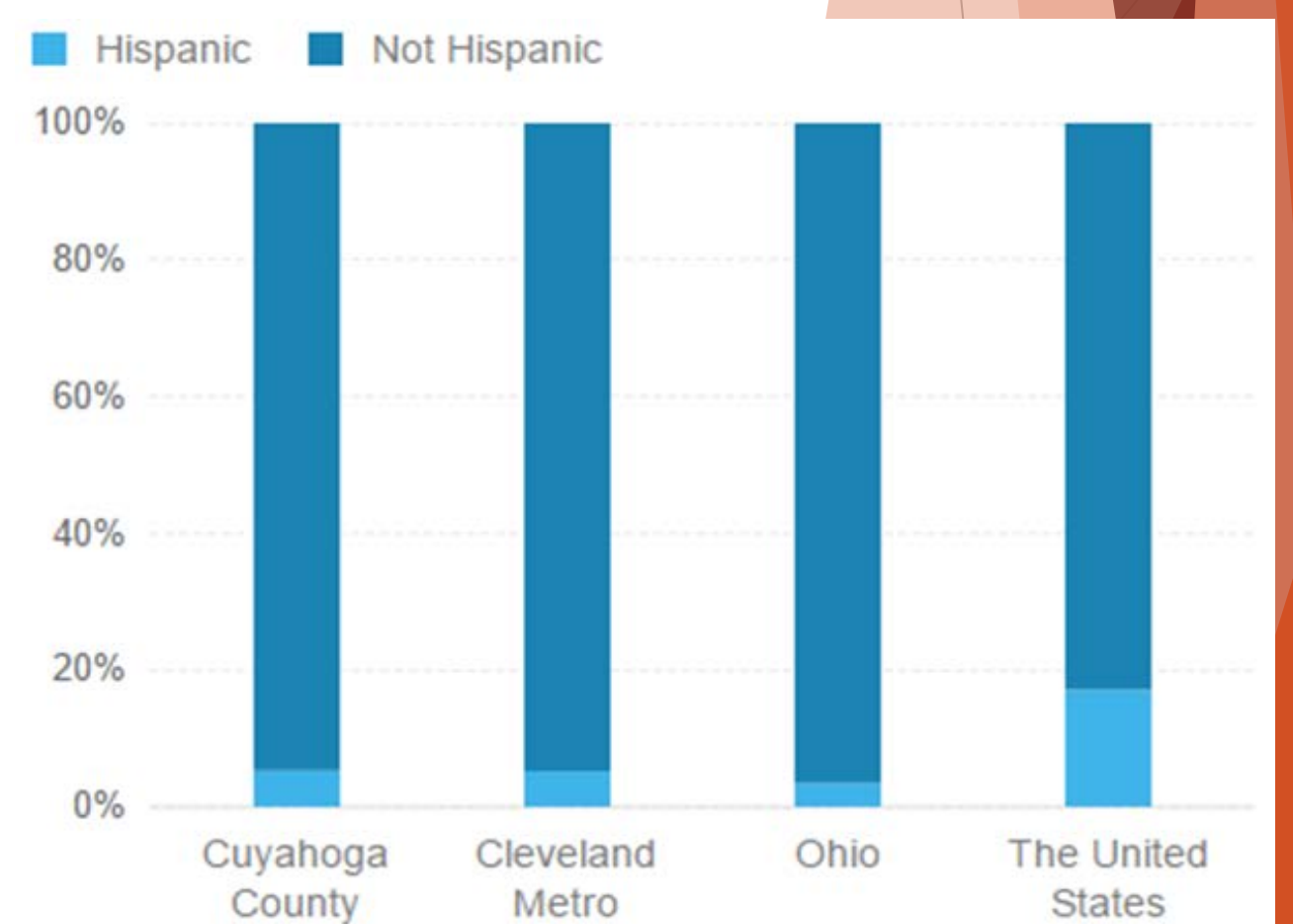
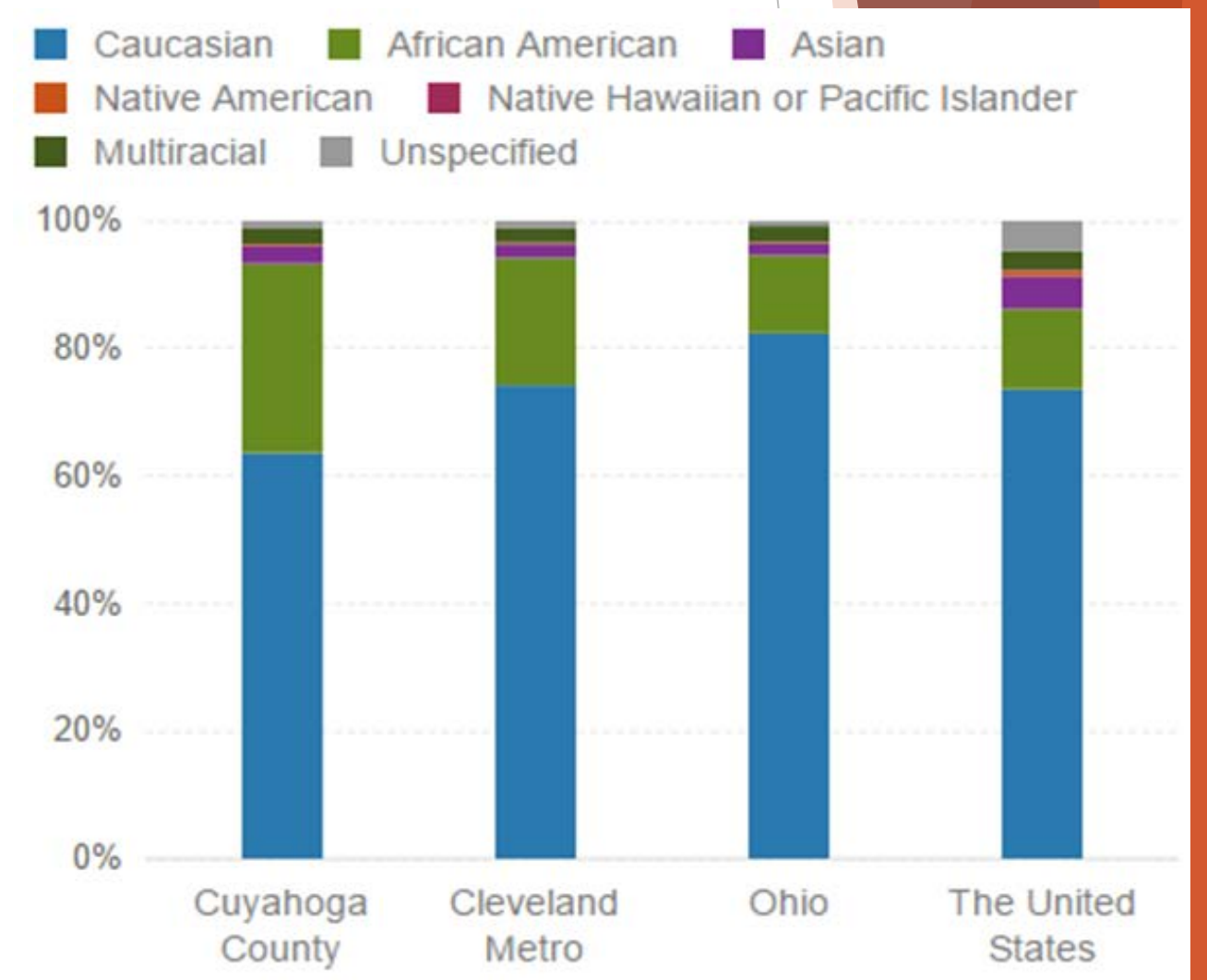
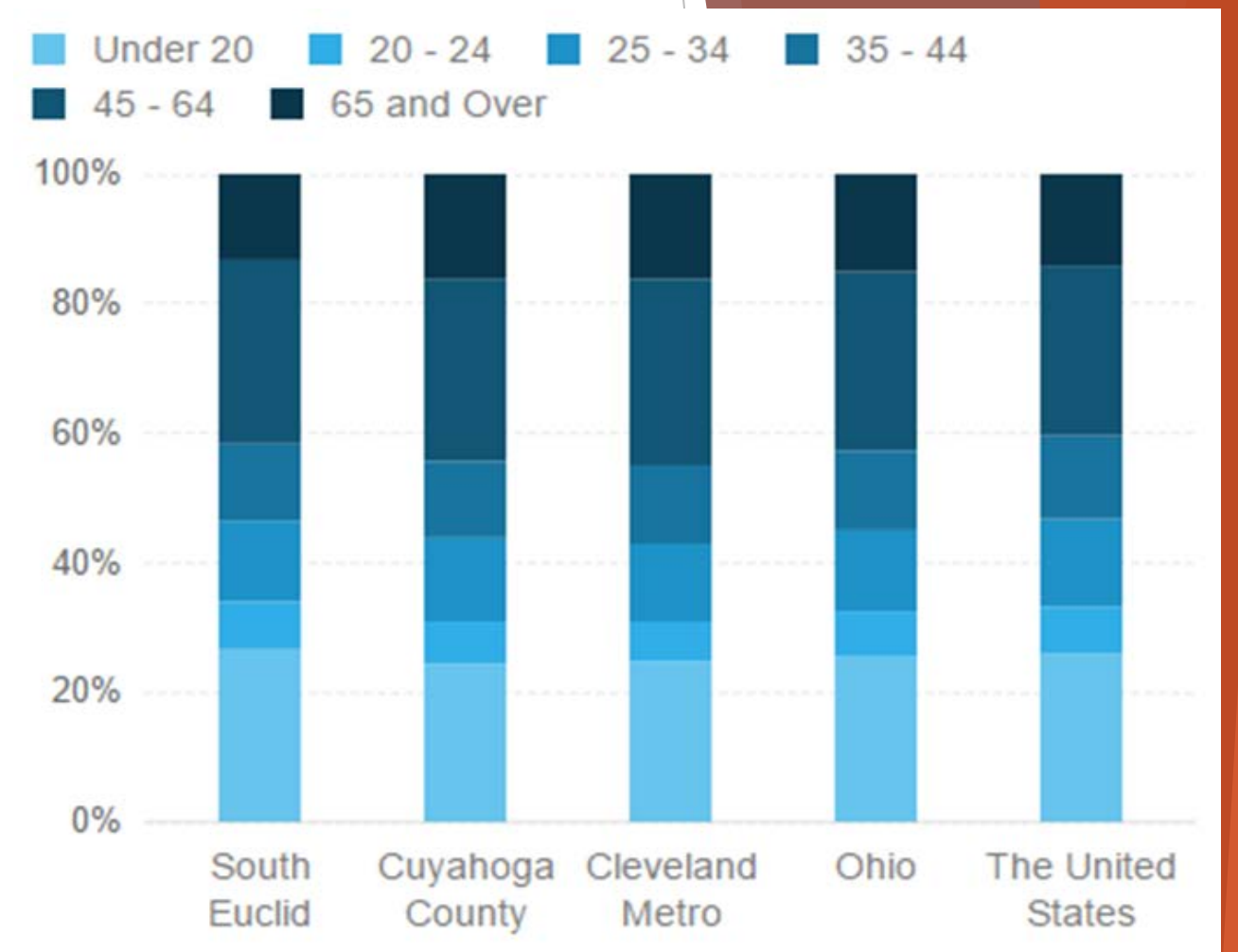
Demographics

Cleveland Ohio - Cuyahoga County

Typical Age Distribution - South Euclid has a typical age distribution, which means it has a large under 20 population and a large middle-aged population (45-64). Proportionally speaking, compared to Cuyahoga County there are more children and teenagers (under 20 years old) and fewer retirees (over 65 years old).

In Cuyahoga County, 63.61% of people are Caucasian. This is a relatively low percentage of Caucasians for Cleveland Metro and Ohio. African American Approximately 29.69% of Cuyahoga County's residents are African American, making it the second most common ethnicity.

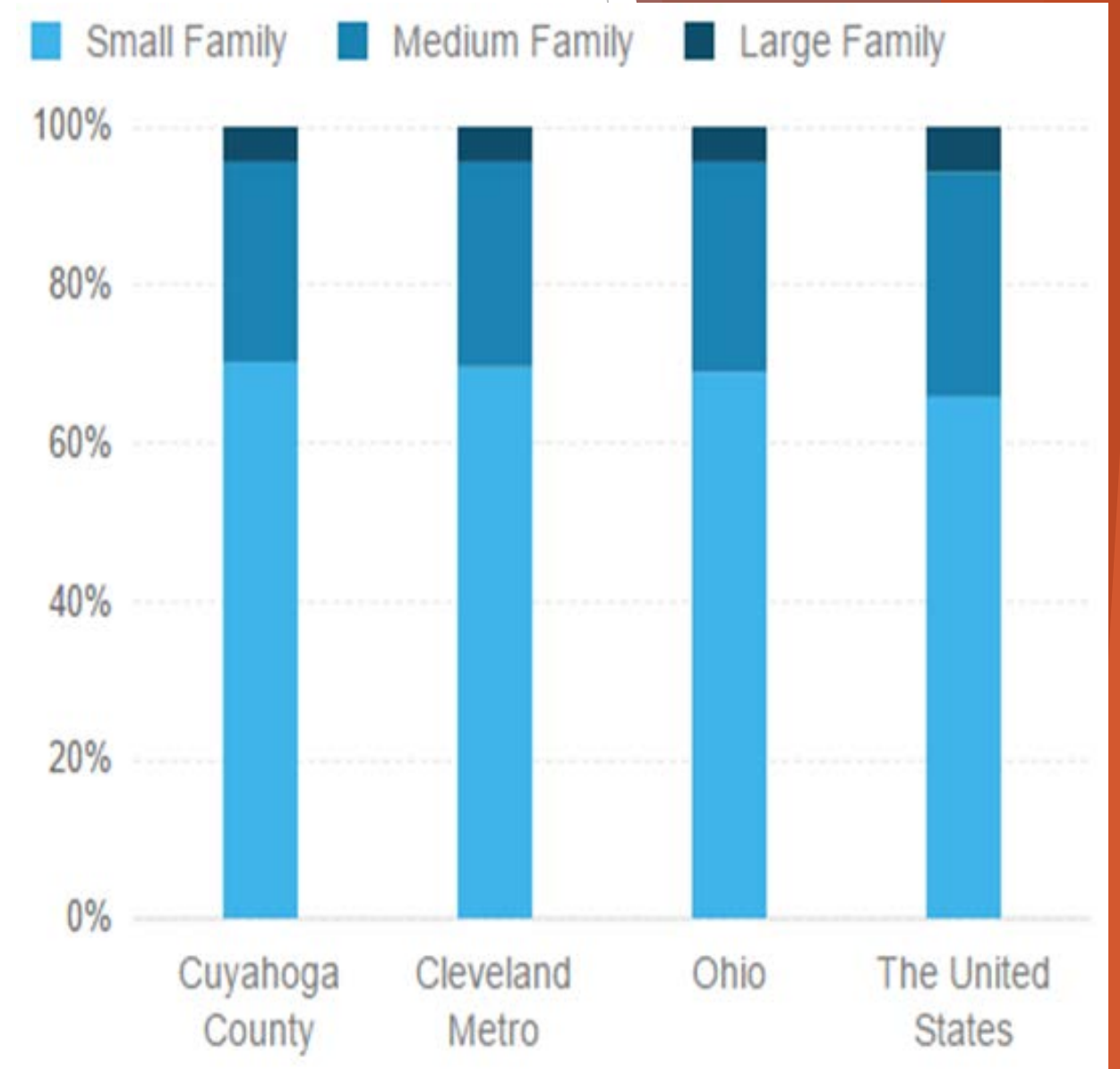
Cuyahoga County has a fairly typical proportion of Hispanic residents for a county in Cleveland Metro. Cuyahoga County has a higher percentage of Hispanic residents than Ohio, by 1.9%, but a lower percentage the average for the country, by -11.8%.



Demographics

Cleveland Ohio - Cuyahoga County

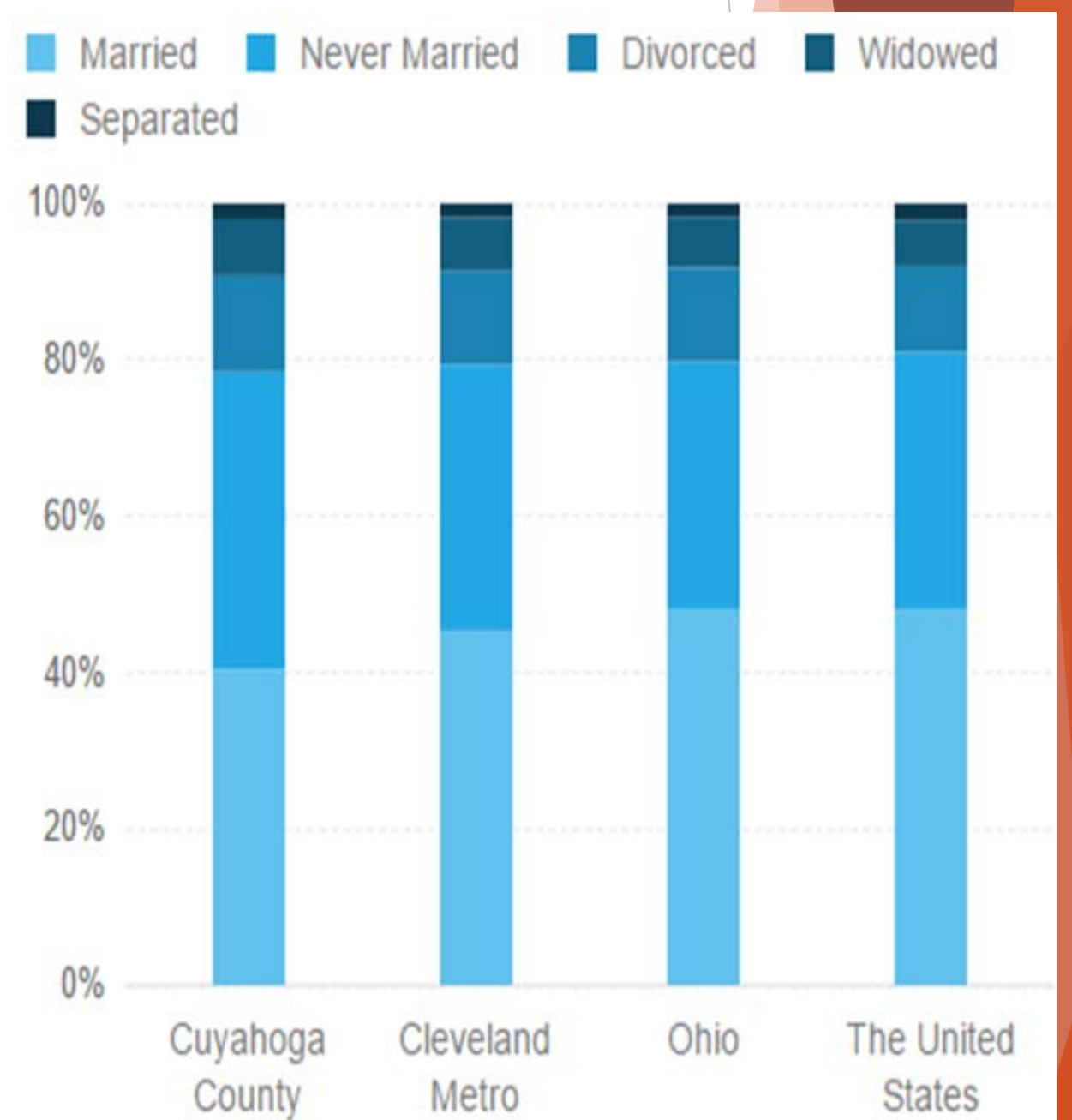
Most families (70.3%) in Cuyahoga County are classified as small, meaning they have two or three members. This means Cuyahoga County is a good representation of the family size for a typical county in Cleveland Metro.



Married - Approximately 40.5% of people over the age of 15 are married in Cuyahoga County. Cuyahoga County has a proportionally smaller married population than Cleveland Metro and Ohio.

Never Married - The second most common marital status in Cuyahoga County is single and never married.

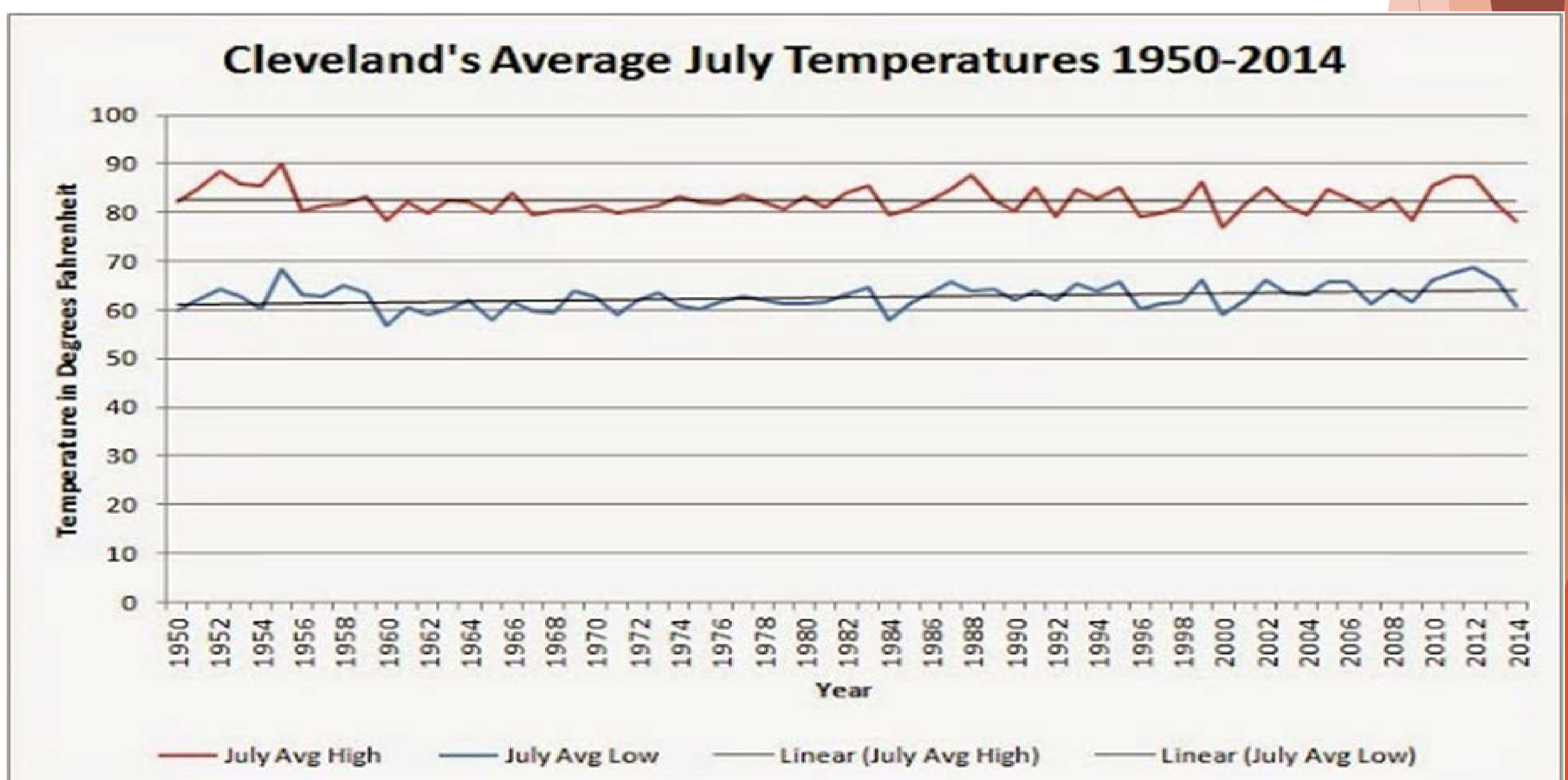
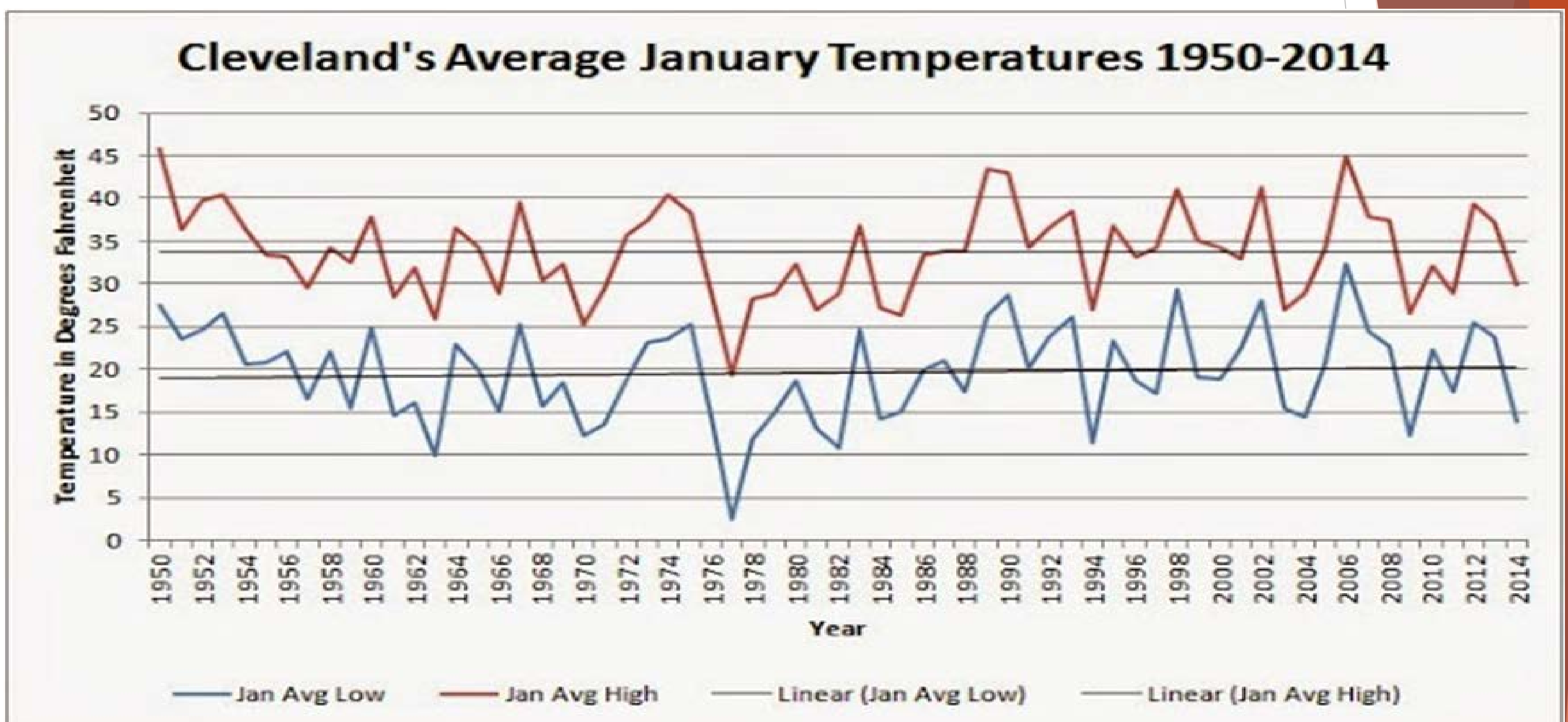
Approximately 37.9% of the population has never entered a marriage.



Weather and Climate

Cleveland Ohio - Cuyahoga County

Cleveland's climate is influenced by a number of meso-scale climate controls. The city is situated on the coast of Lake Erie, which is a significantly large body of water. Cold temperatures persist longer into spring because the lake takes longer to heat up than the land. Conversely, temperatures in autumn remain warm for longer than they otherwise would because the lake continues to retain heat. The urban heat island effect is an anthropogenic micro-scale climate control that also affects Cleveland. The replacement of natural vegetation with low albedo surfaces such as asphalt and concrete has decreased the overall albedo of the city, resulting in higher temperatures. Cleveland is on average 2.5° F hotter than nearby rural areas and can get up to 21°F hotter.



Solar Power Levels

Cleveland Ohio - Cuyahoga County

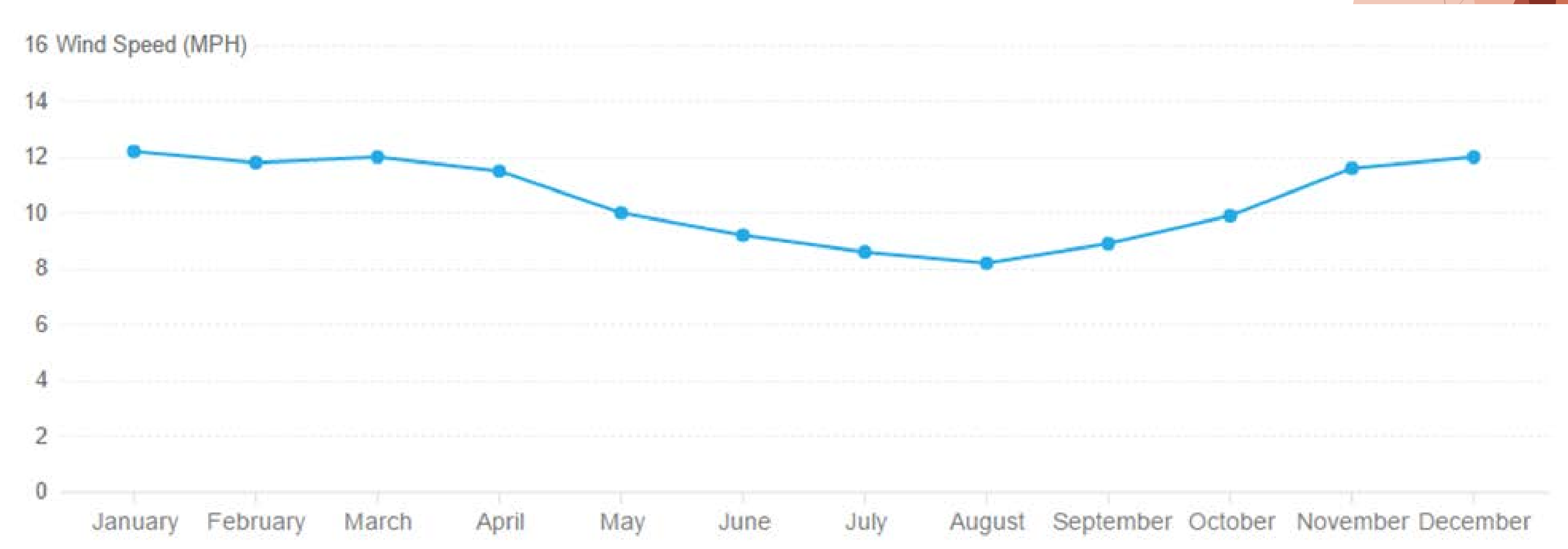
The average monthly solar radiation level in Cleveland, OH, of 4.11 kilowatt hours per square meter per day (kWh/m2/day) is approximately 10% greater than the average level of 3.73 kWh/m2/day in a city with historically low levels (WA) and is approximately 38% less than the average level of 6.6 kWh/m2/day in a city with historically high levels (NV).



Wind Speed Levels

Cleveland Ohio - Cuyahoga County

With an average wind speed of 9.6 MPH, Cleveland is a windy city, 1.30 MPH higher than the national average. The average wind speed in Cleveland is 0.70 MPH higher than in Ohio. The windiest season in Cleveland is winter, with winter wind speeds reaching 10.93 MPH on average - 26% higher than in the rest of the U.S.

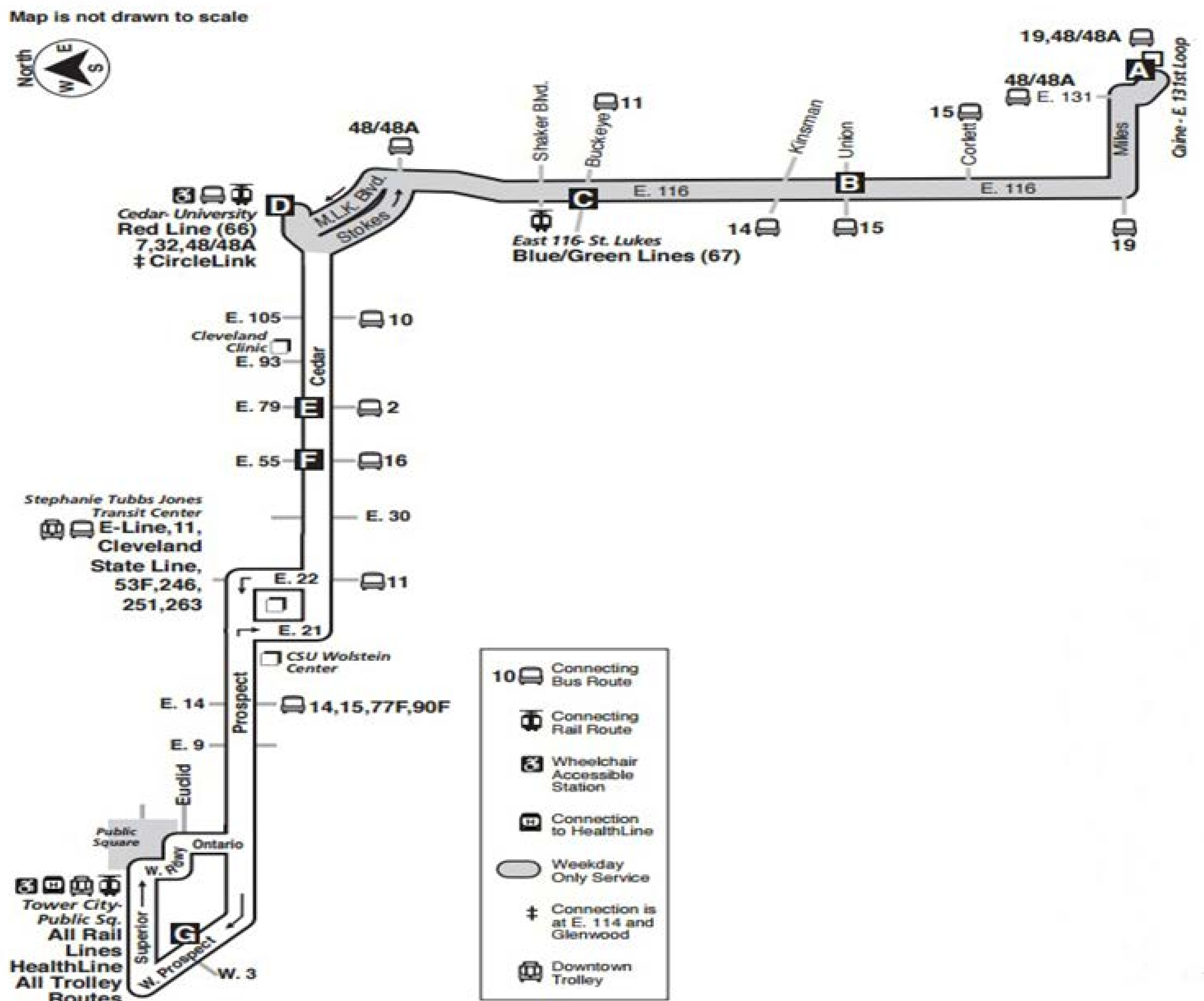


Traffic Levels

Cleveland Ohio - Cuyahoga County

Cleveland's Regional Transit Authority - Paratransit Service is provided to persons who, because of their disabilities, are unable to independently travel on the public transit system. Each day, thousands of people choose RTA as a convenient, economical way to get around Greater Cleveland. Services for riders with disabilities include:

- RTA buses with the universal "wheelchair symbol" on the front, complete with wheelchair lifts or ramps to help people board buses safely and easily.
- A bus fleet that is totally accessible.
- ADA-accessible Rapid Transit stations, to help passengers safely ride RTA trains.



Building and Planning Standards

Ohio Revised Code - Title 37 XXXVII Health and Safety

Building Standards - Plan Approval

3791.04 Submission of plan - approvals - prohibition - fine.

[\(1\)](#) Before beginning the construction, erection, or manufacture of any building to which section [3781.06](#) of the Revised Code applies, including all industrialized units, the owner of that building, in addition to any other submission required by law, shall submit plans or drawings, specifications, and data prepared for the construction, erection, equipment, alteration, or addition that indicate the portions that have been approved pursuant to section [3781.12](#) of the Revised Code and for which no further approval is required, to the municipal, township, or county building department having jurisdiction unless one of the following applies:

[\(a\)](#) If no municipal, township, or county building department certified for nonresidential buildings pursuant to division (E) of section [3781.10](#) of the Revised Code has jurisdiction, the owner shall make the submissions described in division (A)(1) of this section to the superintendent of industrial compliance.

[\(b\)](#) If no certified municipal, township, or county building department certified for residential buildings pursuant to division (E) of section [3781.10](#) of the Revised Code has jurisdiction, the owner is not required to make the submissions described in division (A)(1) of this section.

[\(a\)](#) The seal of an architect registered under Chapter 4703. of the Revised Code or an engineer registered under Chapter 4733. of the Revised Code is required for any plans, drawings, specifications, or data submitted for approval, unless the plans, drawings, specifications, or data are permitted to be prepared by persons other than registered architects pursuant to division (C) or (D) of section [4703.18](#) of the Revised Code, or by persons other than registered engineers pursuant to division (C) or (D) of section [4733.18](#) of the Revised Code.

[\(b\)](#) No seal is required for any plans, drawings, specifications, or data submitted for approval for any residential buildings, as defined in section [3781.06](#) of the Revised Code, or erected as industrialized one-, two-, or three-family units or structures within the meaning of "industrialized unit" as defined in section [3781.06](#) of the Revised Code.

Literature Review

(c) No seal is required for approval of the installation of replacement equipment or systems that are similar in type or capacity to the equipment or systems being replaced. No seal is required for approval for any new construction, improvement, alteration, repair, painting, decorating, or other modification of any buildings or structures subject to sections 3781.06 to 3781.18 and 3791.04 of the Revised Code if the proposed work does not involve technical design analysis, as defined by rule adopted by the board of building standards.

(B) No owner shall proceed with the construction, erection, alteration, or equipment of any building until the plans or drawings, specifications, and data have been approved as this section requires, or the industrialized unit inspected at the point of origin. No plans or specifications shall be approved or inspection approval given unless the building represented would, if constructed, repaired, erected, or equipped, comply with Chapters 3781. and 3791. of the Revised Code and any rule made under those chapters.

(C) The approval of plans or drawings and specifications or data pursuant to this section is invalid if construction, erection, alteration, or other work upon the building has not commenced within twelve months of the approval of the plans or drawings and specifications. One extension shall be granted for an additional twelve-month period if the owner requests at least ten days in advance of the expiration of the permit and upon payment of a fee not to exceed one hundred dollars. If in the course of construction, work is delayed or suspended for more than six months, the approval of plans or drawings and specifications or data is invalid. Two extensions shall be granted for six months each if the owner requests at least ten days in advance of the expiration of the permit and upon payment of a fee for each extension of not more than one hundred dollars. Before any work may continue on the construction, erection, alteration, or equipment of any building for which the approval is invalid, the owner of the building shall resubmit the plans or drawings and specifications for approval pursuant to this section.

(D) Subject to section 3791.042 of the Revised Code, the board of building standards or the legislative authority of a municipal corporation, township, or county, by rule, may regulate the requirements for the submission of plans and specifications to the respective enforcing departments and for processing by those departments. The board of building standards or the legislative authority of a municipal corporation, township, or county may adopt rules to provide for the approval, subject to section 3791.042 of the Revised Code, by the department having jurisdiction of the plans for construction of a foundation or any other part of a building or structure

before the complete plans and specifications for the entire building or structure are submitted. When any plans are approved by the department having jurisdiction, the structure and every particular represented by and disclosed in those plans shall, in the absence of fraud or a serious safety or sanitation hazard, be conclusively presumed to comply with Chapters 3781. and 3791. of the Revised Code and any rule issued pursuant to those chapters, if constructed, altered, or repaired in accordance with those plans and any rule in effect at the time of approval.

(E) The approval of plans and specifications, including inspection of industrialized units, under this section is a "license" and the failure to approve plans or specifications as submitted or to inspect the unit at the point of origin within thirty days after the plans or specifications are filed or the request to inspect the industrialized unit is made, the disapproval of plans and specifications, or the refusal to approve an industrialized unit following inspection at the point of origin is "an adjudication order denying the issuance of a license" requiring an "adjudication hearing" as provided by sections 119.07 to 119.13 of the Revised Code and as modified by sections 3781.031 and 3781.19 of the Revised Code. An adjudication order denying the issuance of a license shall specify the reasons for that denial.

(F) The board of building standards shall not require the submission of site preparation plans or plot plans to the division of industrial compliance when industrialized units are used exclusively as one-, two-, or three-family dwellings.

(G) Notwithstanding any procedures, the board establishes, if the agency having jurisdiction objects to any portion of the plans or specifications, the owner or the owner's representative may request the agency to issue conditional approval to proceed with construction up to the point of the objection. Approval shall be issued only when the objection results from conflicting interpretations of the rules of the board of building standards rather than the application of specific technical requirements of the rules. Approval shall not be issued where the correction of the objection would cause extensive changes in the building design or construction. The giving of conditional approval is a "conditional license" to proceed with construction up to the point where the construction or materials objected to by the agency are to be incorporated into the building. No construction shall proceed beyond that point without the prior approval of the agency or another agency that conducts an adjudication hearing relative to the objection. The agency having jurisdiction shall specify its objections to the plans or specifications, which is an "adjudication order denying the issuance of a license" and may be appealed pursuant to

Literature Review

sections 119.07 to 119.13 of the Revised Code and as modified by sections 3781.031 and 3781.19 of the Revised Code.

(H) A certified municipal, township, or county building department having jurisdiction, or the superintendent, as appropriate, shall review any plans, drawings, specifications, or data described in this section that are submitted to it or to the superintendent.

(I) No owner or persons having control as an officer, or as a member of a board or committee, or otherwise, of a building to which section 3781.06 of the Revised Code is applicable, and no architect, designer, engineer, builder, contractor, subcontractor, or any officer or employee of a municipal, township, or county building department shall violate this section.

(J) Whoever violates this section shall be fined not more than five hundred dollars.

Amended by 129th General Assembly File No.127, HB 487, §101.01, eff. 9/10/2012.

Amended by 128th General Assembly File No.9, HB 1, §101.01, eff. 10/16/2009.

Effective Date: 03-30-1999; 05-27-200.

Design Relevance:

Building codes address many of a society's most important concerns, including public health and safety, and environmental protection. They are developed by a autonomous and premeditated process that applies improvements incrementally. Building codes also address cost efficiency and investment value. In large part, building codes establish a building's quality, safety and energy performance for years to come. Initial design and construction decisions determine operational and maintenance costs for the life of the building.

Building codes and design and construction decisions affect us every day. Some requirements such as fire safety codes and structural and seismic standards affect us in obvious ways. Others, such as lighting quality, acoustics and the air we breathe also have major effects on our health and productivity.

The following are the most important code related factors to consider in regard to specific State Building Code (SBC) requirements for restaurants. These include; grease Interceptors, number of restrooms, occupant load and number of exits, A or B occupancy groups, suppression systems, exhaust hood over kitchen equipment, regular/low temperature chemical dishwashers, coolers, heating/cooling systems, accessibility (Americans with Disabilities Act (ADA)), plumbing fixtures, and permitting fees.

Heath Food Safety Ordinances

Cuyahoga County Board of Health - Food Service Safety

The primary goal of the Cuyahoga County Board of Heath Food Safety Program is to protect the community against foodborne illnesses caused by poor food handling practices and unsafe food products in food shops (restaurants, grocery stores, cafeterias, etc.). This website offers an opportunity to share information which may assist you in being a well informed customer.

A person who wishes to serve or sell food for a charge or required donation to the public is required by law to first obtain a license from their local health department. These licenses are issued following a facility review to ensure the design of the facility is in compliance with Ohio's Food Safety Regulations. Each local health department in the state conducts routine inspections of each food facility in their jurisdiction. The purpose of these inspections is to determine if the facility is operating in a safe and sanitary manner.

An inspection report may not be representative of the overall, long-term conditions within a facility. It is important to understand that inspection information provided here shows only the conditions of the facility at the time of the inspection. A single inspection report should not be used to evaluate the overall operation of an establishment. Looking at a facility's inspection results over a period of time gives a more accurate picture of that facility's commitment to compliance. It is also important to note that a violation at a facility which is part of a restaurant/grocery chain indicates a problem only at that particular location.

NOTE: The City of Cleveland and the City of Shaker Heights manage their respective food programs. To obtain information on inspection reports for food shops located in these two cities, please contact their health departments.

Cleveland Department of Public Health: (216) 664-2300, www.clevelandhealth.org.

Shaker Heights Health Department: (216) 491-1480 shakeronline.com/departments/health.

INSPECTION PROCESS

Inspection Frequency: Facility inspections are conducted one to four times per year, depending on the complexity of a facility's menu and their potential risk of a foodborne illness. Inspection reports will become available throughout the year, as inspections are conducted per the frequency requirements.

Literature Review

Violations (Two types of violations may be cited):

Critical Violations: Violations of the Food Regulations, which, if left uncorrected, are more likely than other violations to directly contribute to food contamination or illness. Examples include improper temperature control of food, and the improper cooking, cooling, refrigeration or reheating of food. Such problems can create environments that cause pathogens (bacteria/viruses) to grow and thrive, which put consumers at risk for food-borne illness.

Non-Critical Violations: Violations not directly related to the cause of foodborne illness, however if uncorrected, could affect the operation of the facility and lead to critical violations. Examples include a lack of facility cleanliness and maintenance, or improper cleaning of nonfood-contact equipment.

Types of Inspections

Standard: This inspection is unannounced to the facility. A local health department sanitarian will conduct a complete inspection covering all items in the regulations for compliance.

Thirty Day Inspection: This is a standard inspection that must be conducted no more than thirty days after a license is issued to a new Food Service Operation or Retail Food Establishment.

Pre-license Inspection: This inspection is not required, but may be conducted by the local health department prior to issuing a license to a new Food Service Operation or Retail Food Establishment. The purpose of this inspection is to provide consultation and education to the operator.

Critical Control Point (CCP): This inspection may be scheduled or unannounced. A sanitarian will spend time reviewing a facility's food processes that may directly contribute to food contamination or illness and educates the facility on proper procedures.

Process Review (PR): This inspection may be scheduled or unannounced. This type of inspection is similar to a CCP inspection; however, the inspections are conducted in facilities such as grocery stores or convenience stores. The inspection will focus on a specific process that may directly contribute to food contamination or illness.

Follow-up Inspection: This is an inspection for the specific purpose of re-inspecting items that were not in compliance at the time of the standard, CCP and/or PR inspection. These inspections are scheduled.

Design Relevance:

The Food Safety Program provides assistance in all aspects of food safety to local health department staff, the food service industry and the general public. Technical experts are available to provide current information on food safety as it applies to licensable food service operations (e.g., restaurants, vending machine locations, mobile and temporary food service operations).

The program:

Provides technical assistance to local health department staff, food service industry and the public regarding issues related to:

Ohio Uniform Food Safety Code Chapter 3717-1 of the Ohio Administrative Code.

Chapter 3717 of the Ohio Revised Code related to food service operations.

Chapter 3701-21 of the Ohio Administrative Code related to food service operations.

Provides training programs to local health department staff and the food service industry. These programs cover topics such as plan review, critical control point and standard food service inspections, mobile food service inspections, vending machine inspections and inspection report writing.

Provides training in food safety to new and prospective sanitarians through the Bureau of Environmental Health's Programs Course.

Approves courses of study and certifies individuals in food protection certification.

Provides recall information regarding food products to local health departments and the public.

Acts as liaison with the Ohio Department of Health's Epidemiology section and other agencies regarding foodborne disease outbreaks involving food service operations.

Evaluates the "food service operation programs" of local health districts, using the current Survey Methodology, to determine if boards of health are qualified and have the capacity to administer and enforce the food service operation law and rules.

Historical Documents/Archives

Millionaires' Row

Euclid Avenue's "Millionaires' Row" was home to some of the nation's most powerful and influential industrialists, including John D. Rockefeller. Around the turn of the twentieth century, Baedeker's Travel Guide dubbed Euclid Avenue the "Showplace of America" for its beautiful elm-lined sidewalks and ornate mansions situated amid lavish gardens. The concentration of wealth was unparalleled, with accounts at the time comparing it to the Avenue des Champs-Élysées in Paris.

Rufus Dunham was the first to invest in the stretch of Euclid Avenue, purchasing 140 acres of land to open a farm and tavern to service stagecoaches passing through Cleveland. Dunham faced problems, however, as the city did little maintenance and the road would often flood. As other wealthy elites began moving into the area, the city developed a drainage system to prevent flooding and made the area more desirable.

The residents of Millionaires' Row did not just build homes in Cleveland, but often donated money to charitable organizations and funded the construction of other establishments. Some of these investments went toward the construction of churches, universities, medical schools, the art museum, orchestra, and the historical society. The best-known Euclid Avenue resident was John D. Rockefeller, who started Standard Oil Company. Other notable businessmen who called Euclid Avenue home were Amasa Stone, Marcus Hanna, and Samuel Mather.

In 1910, Cleveland was the sixth largest city in the country. With the increase in population and new developments encroaching, Euclid Avenue experienced a drastic rise in taxes and land costs. These rises were just the first step in the downfall of Millionaires' Row.

Millionaires' Row gradually shifted eastward as commercialization claimed some of the older homes near downtown. By the 1920s, a suburban exodus to "the Heights" east of the city illustrated that the very prosperity created by the denizens of Euclid Avenue ultimately displaced their grand homes. A number of the luxurious homes were demolished in the 1920s and 1930s to make way for commercial buildings and parking lots. In the 1950s, more homes were destroyed to make way for the Innerbelt Freeway. Today, only a handful of homes still exist, giving us just a glimpse of the splendor that once was considered the wealthiest address in the nation.

Literature Review

Cleveland, Ohio has a number of strong assets in the area of Retail Development that can be built upon. Among Cleveland's hidden (or newly innovated) strengths are:

Strong Retail Consumer Base: The income, buying power and retail spending of city residents have long been thought incapable of supporting quality retail; Census figures, traditionally the major source for this kind of information, are often cited to support this assumption. Critics of this view, however, have questioned the reliability of these figures, which are largely gleaned from poverty and unemployment records, contending that the numbers dramatically understate the true health of the urban economy. Nevertheless, widespread beliefs regarding urban buying power has shaped the quality of goods and services found in many of the city's newer retail developments, which are not on a par with those found in nearby suburbs.

The Census figures, in any case, tell only part of the story. The Connecting Cleveland 2020 Plan argues that other evidence suggests many national and local retailers are underestimating the buying power in Cleveland. The fact is that many city residents habitually travel to outlying suburban malls to enjoy a selection of merchandise that is not available to them in their own neighborhoods, while residents of the city's so-called of "edge" neighborhoods such as Collinwood or Kamm's Corners admit they regularly slip "over the border" into Euclid or Rocky River to do their shopping. The 2020 Plan therefore advocates a policy to increase the quality of locally available retail to meet, not just the basic needs, but the expectations and wants, of city neighborhood residents. It is this realization, and strategy, that helped lay the groundwork for the Steelyard Commons project.



The commercial buildings along West 25th Street in Ohio City create a pedestrian-friendly retail environment.

Design Relevance:

Historical relationships should be assimilated to the current period. It is the process and evolution of programming the interior design concept to connect the interior space and external contexts, both of which are optimized for the current use. For example, climatic context plays an important role in programming. Interior designers should consider the criteria of local climate when programming elements such as building orientation, types of material used, and size and type of openings. For example, a building with large fenestrations in low latitude climate will use electrical energy for air-conditioning to cool the building. The other issue will arise such as over use of electrical power that consumes more maintenance budget.

Economical context is related to the condition or situation of the local areas economy. One of the design methods that exist due to economic context is cost-effective construction methods. Thus, the emergence of new methods such as prefabricated components and modular systems are utilized in architectural design today.

Culture context is a way of life of a place. It is the best way to accept the constraints of a place and is followed from generation to generation. Sometimes it becomes a symbol and identity of a place. Adaptation into the architecture is the most popular way to show the identity of a place.

These are a few factors that are the main context for designers when programming an interior. The design process should not only fulfill the designer's desires and the client's requirements, but also consider the surrounding contexts locally and globally.

Client Trade Publications:

Architecturally Significant Retail Districts: The architectural styles of commercial structures in Cleveland's retail districts are often charming reminders of the era in which they were constructed. Many were built in the 1910s and 1920s during Cleveland's streetcar heyday. Unlike many latter retail buildings, which are characterized by a setback, usually to accommodate a parking lot, these pre-automobile culture structures were typically built right up to the street right-of-way line, that is, the edge of the sidewalk. This vintage urban feature, when combined with modern transit accessibility and above-street-level housing, gives Cleveland's retail districts a pedestrian-oriented, mixed-use character—and, in an era that once again values “walkable”, largely self-sufficient neighborhoods, gives these areas a competitive edge over many nearby suburban retail centers. Ironically, the latest “cutting-edge” suburban retail developments such as Westlake's Crocker Park and Lyndhurst's Legacy Village are attempts to recapture the look and feel of these older urban districts through their “new urbanist” designs. Cleveland, on the other hand, has the real thing; and the Connecting Cleveland 2020 Plan proposes to re-establish the competitiveness of these special places.



Mayfield Road in the Little Italy neighborhood attracts a region-wide clientele to its collection of art galleries and ethnic-themed restaurants

Design Relevance:

A restaurant is more than celebrity chefs and molecular gastronomy. Much of it has to do with the psychology of diner ambiance. The psychology of restaurant design went no further than painting dining room walls yellow to increase diners' appetites and piping in rhythmic music to accelerate turnover.

However, integrating ideologies from restaurant design publications help better understand the impact regarding restaurant design. For example, patrons, their dining experience, and their perception of the meal. Turns out, even minor design decisions can actually have a big effect on customers and what and how they eat. From color to music to dishware, each element impacts a restaurant's bottom line.

Research literature:

Specialized Retail Districts: Many of Cleveland's retail districts have embraced the notion of "specialization" or "niche marketing." Retail districts, for example, that would ordinarily attract only local shoppers have been transformed into regional attractions by offering a specialized clustering of goods and services not commonly found in a single location. In Cleveland, this specialization can take many forms, including: 1) "ethnic-themed" retail districts that capitalize on the diversity of population in city's neighborhoods like Little Italy and Chinatown; 2) "arts and culture" retail districts that capitalize on their proximity to theaters, museums and similar institutions, such as Playhouse Square and the developing Gordon Square Cultural Arts District; 3) recreation-oriented retail districts like the Flats that are poised to capitalize on their proximity to Lake Erie, local waterways and the developing Towpath Trail system; and 4) districts such as Tremont and the Lorain Avenue Antiques District that specialize in such offerings as entertainment, dining, antiques, artwork, and household furnishings. Each of these areas is successfully capitalizing on the ability of a large metropolitan retail market to support specialized retail clusters.

Locally-Based Design Review Districts: The City's Business Revitalization District (BRD) zoning overlay permits community development corporations to establish locally-appointed and staffed design review boards. These bodies have jurisdiction within a geographically defined area and serve in an advisory capacity to the Cleveland City Planning Commission. Review by such groups helps to ensure that the design of all new construction and changes to existing building facades are compatible with the character of the surrounding architecture. To date, there are 17 active BRDs across the city.

Pedestrian Retail Overlay District: This overlay zoning district is intended for use in neighborhood retail districts characterized by the presence of retail buildings located at the sidewalk's edge. PRO districts ensure that the pedestrian-oriented character of these shopping areas is preserved. This is achieved through a requirement that any new buildings be set back no further than five (5) feet from a street right-of-way. It further allows for up to a 33 % reduction in required parking and mandates that accessory parking spaces be located at the rear of buildings, where feasible. Most importantly, while the PRO district permits those uses allowed in the underlying Local or General Retail district, it specifically prohibits certain uses that detract from the pedestrian-oriented character of the district. These uses include automobile sales lots, gas stations, car washes and restaurant drive-thrus, whose driveways intersect with a pedestrian retail street and inhibit the flow of sidewalk foot traffic.

Business Improvement Districts(BID): Like many of its peer cities around the country, Cleveland has adopted enabling legislation that permits the establishment of Business Improvement Districts, commonly referred to as BIDs. Under the BID concept, property owners in a defined geographic area, such a retail district, assess themselves a charge over and above their regular property taxes. This creates an income stream that provides funding for services at a level over and above that normally supplied by the municipality. Services that can be funded by a BID generally fall into three categories: aesthetics, safety and maintenance. Coordinated physical

Literature Review

improvements such as new sidewalks, lighting, benches, trash receptacles and identity or directional signage can dramatically improve the appearance of local commercial streetscapes. The presence of additional security patrols or video cameras to complement City police services can enhance the perception of safety in a commercial area. Finally, the desirability of a commercial area as a place to shop and dine can be improved through the development of a regular maintenance program that focuses on sidewalk cleaning, graffiti removal and landscape maintenance services.

Best Seafood Restaurants in Cleveland

The first thing you learn about Cleveland, Ohio is that it is nestled on the southern shore of Lake Erie. At some point in every Clevelander's life, he will experience a fresh perch or walleye fry. With this introduction to freshwater fish it is only natural that many who live in the area expand their palate to include various seafood dishes as well. This built-in fan base allows for a variety of top notch seafood restaurants to thrive, offering delectable freshwater and seafood dishes at affordable prices. From casual to dress-up dining, here are the top choices in Cleveland.

Blue Point Grill

700 W. St. Clair Ave.

Cleveland, OH 44133

(216) 875-7827

www.bluepointgrille.com

The Blue Point Grill is located in the heart of Cleveland's hip and trendy Warehouse District. Considered one of the top seafood dining spots in the city, it bases its reputation on the freshness of the raw materials that are flown in daily on ice (never frozen). The menu features choices of starters, soups and salads, oysters a raw bar, desserts and more. There is a full-service bar and a wine selection of over 1,200 choices, as well as an extensive martini list. From fresh seafood to dishes to delight those who prefer chicken and steak, this is a dining choice that will please everyone. Dress is business casual and reservations are recommended.



(Image courtesy of Mark Horning)

Literature Review

Don's Lighthouse Grille

8905 Lake Ave.

Cleveland, OH 44102

(216) 961-6700

www.donslighthouse.com

This is a great place for friends to meet before or after a movie or show. Located just seven minutes from downtown Cleveland, Don's Lighthouse Grille offers a wide array of seafood, steak, freshwater fish, pasta, signature salads, chops and chicken. There is a full-service bar as well as an extensive wine list.

(Image courtesy of Dons Lighthouse Grill)



The Nauti Mermaid

1378 W. 6th St.

Cleveland, OH 44113

(216) 771-6175

www.thenautimermaid.com

This casual décor is modeled after a Key West crab shack with a Caribbean inspired menu that has something for everyone. With over 70 items on the extensive menu, The Nauti Mermaid has it all for tastes from surf to turf.

(Image courtesy of Mark Horning)



If you're thirsty, there are 10 beers on tap as well as a newly expanded extensive wine list. Prices are reasonable and dress is casual, so come as you are. As for decor, it is sea weathered planks for the walls with Christmas Lights, buoys and the obligatory fish nets. Some evenings there is live music, so this is a nice place to meet up with friends before or after a show, downtown sports event or lunch. Reservations are not necessary, just stop in when you're hungry or thirsty.

Literature Review

Pier W

12700 Lake Ave.

Lakewood, OH 44107

(216) 228-2250

www.selectrestaurants.com/pier



With great food, Pier W is the restaurant with a view. The exterior of the restaurant resembles the hull of a luxury liner cruising Lake Erie. Perched on a cliff, the establishment overlooks the Cleveland skyline and the Lake Erie shore with the lights dimmed in the restaurant to enhance your viewing pleasure of the city and the lake. Featuring a brunch, dinner, dessert and vegetarian fare, you will find something great to eat at any time of the day or night. The food is masterfully done and the menu is a delight to foodies, no matter what their preference. There is also a full-service bar, a reserve wine list and a regular wine list which boasts of over 3,000 bottles to choose from. This is a white tablecloth kind of place where one should dress for dinner. Reservations are highly recommended.

Salmon Dave's Pacific Grill

19015 Old Lake Road

Rocky River, OH 44116

(440) 331-2739

www.salmondaves.com



"Seafood so fresh, it's guaranteed!" ...so, says Salmon Dave's Pacific Grill. Salmon Dave's features a menu that combines Pacific Rim cuisine with all-American favorites where you will find such dishes as lobster bisque, sushi-grade ahi sashimi and cedar planked salmon. Over the course of the year this restaurant offers special celebrations including the Maine Event Lobster and Taste of N'awlins. This is a comfortable place for a light bite or a fancy dinner. It's your choice. The wine list is made up of over 150 personally picked favorites with the thought, "If we don't love it, we won't serve it." Dress is business casual and reservations are recommended.

Literature Review

Design Relevance:

Integrating research literature during the programming process is essential to the continued development of the interior design process. The increased use of evidence-based research in the interior design process assistances in the development of improved conceptual designs.

Incorporating literature increases the options for interior designers while conducting restaurant research.

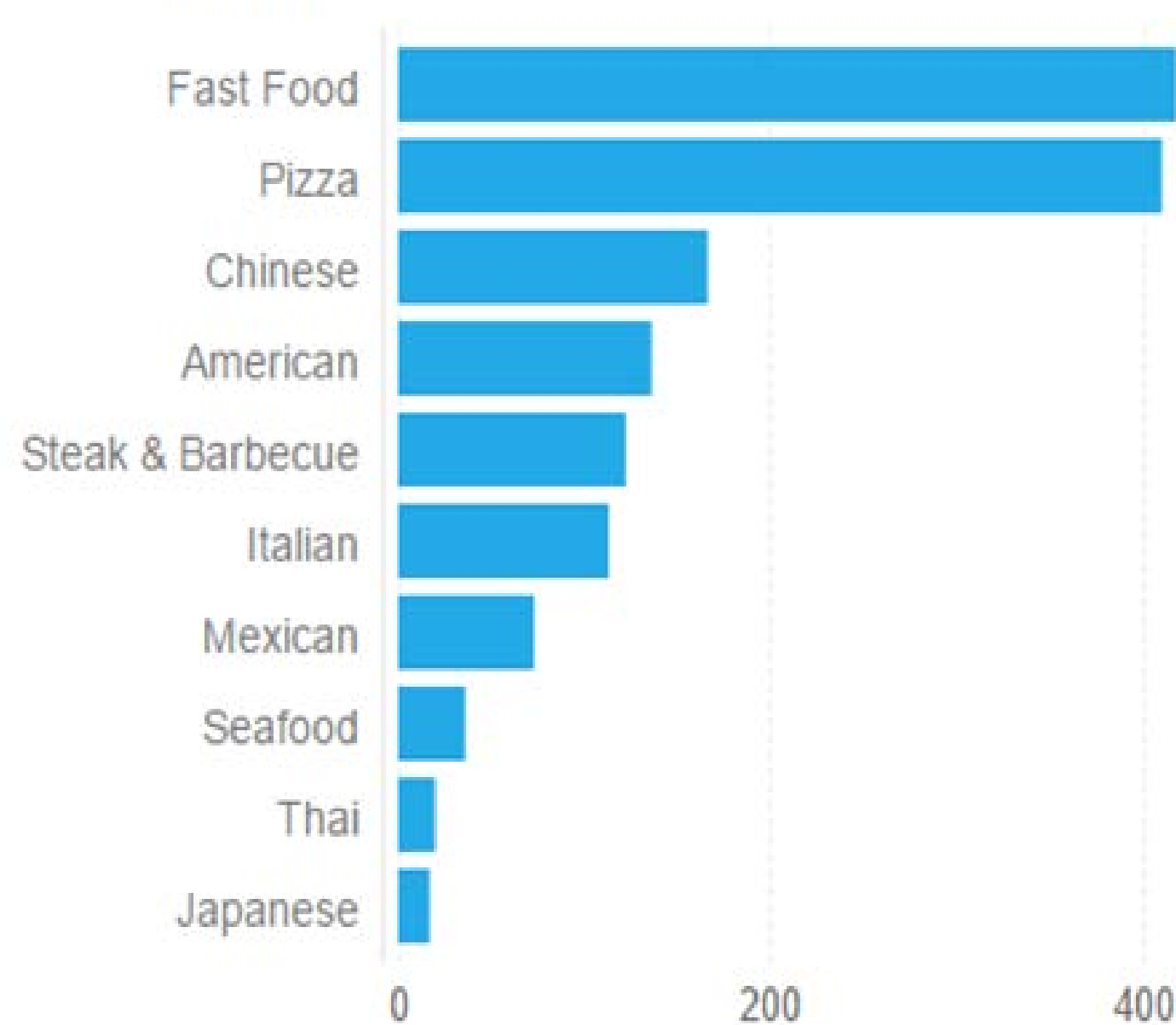
Expanded literature based research will show how different concepts have been utilized in designed restaurant themes and increases the designers understanding and importance of past concepts that may relate to the current project.

Local Business Comparisons

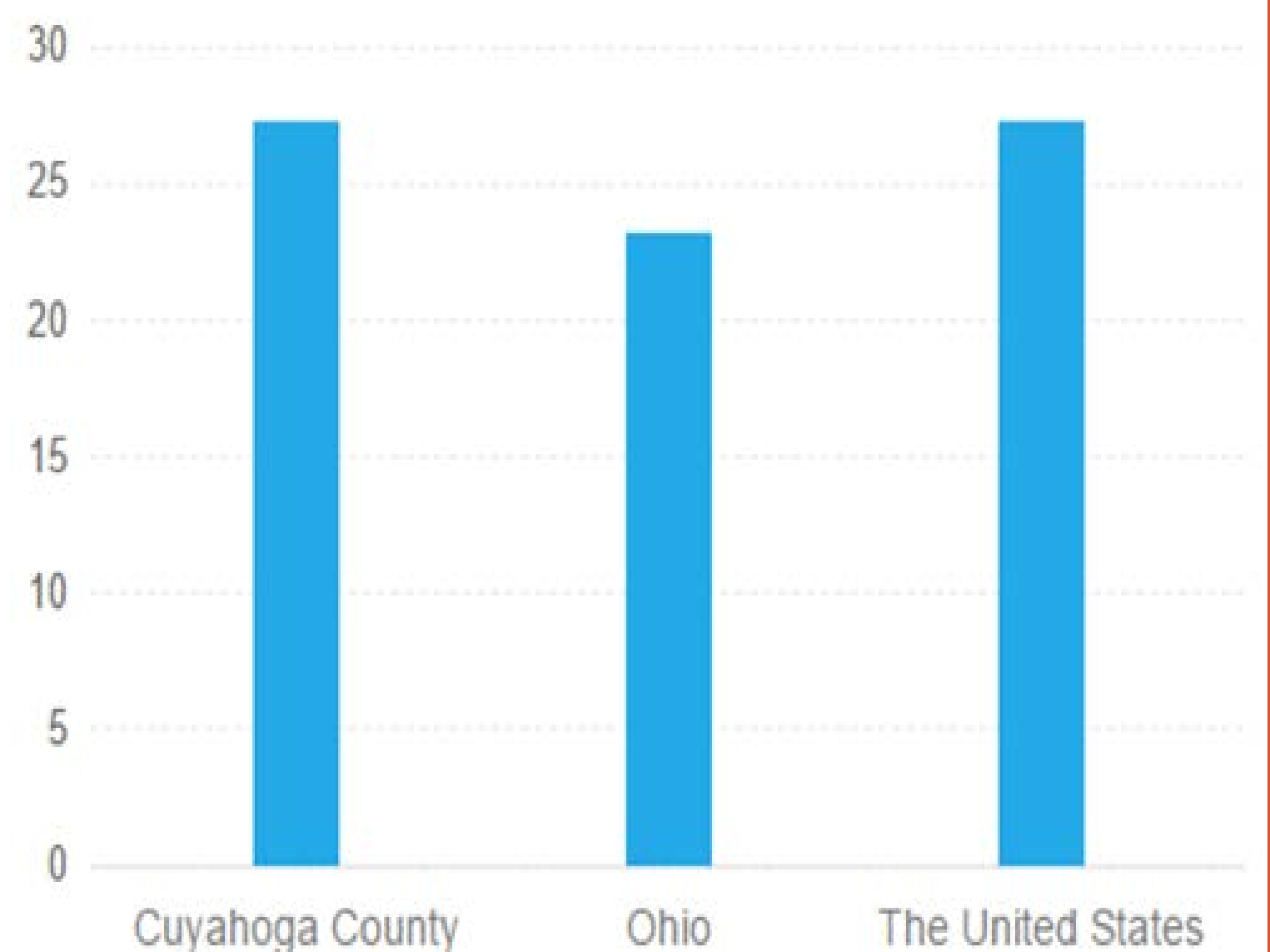
Cleveland Ohio - Cuyahoga County

1. Restaurants - On a per capita basis, Cuyahoga County has an average number of restaurants for both Ohio and the United States as a whole.
2. Cafes - On a per capita basis, Cuyahoga County has 44% more cafes than average for Ohio, but near average for the United States as a whole.
3. Bars - On a per capita basis, Cuyahoga County has 41% more bars than average for Ohio and 61% more than the United States as a whole.

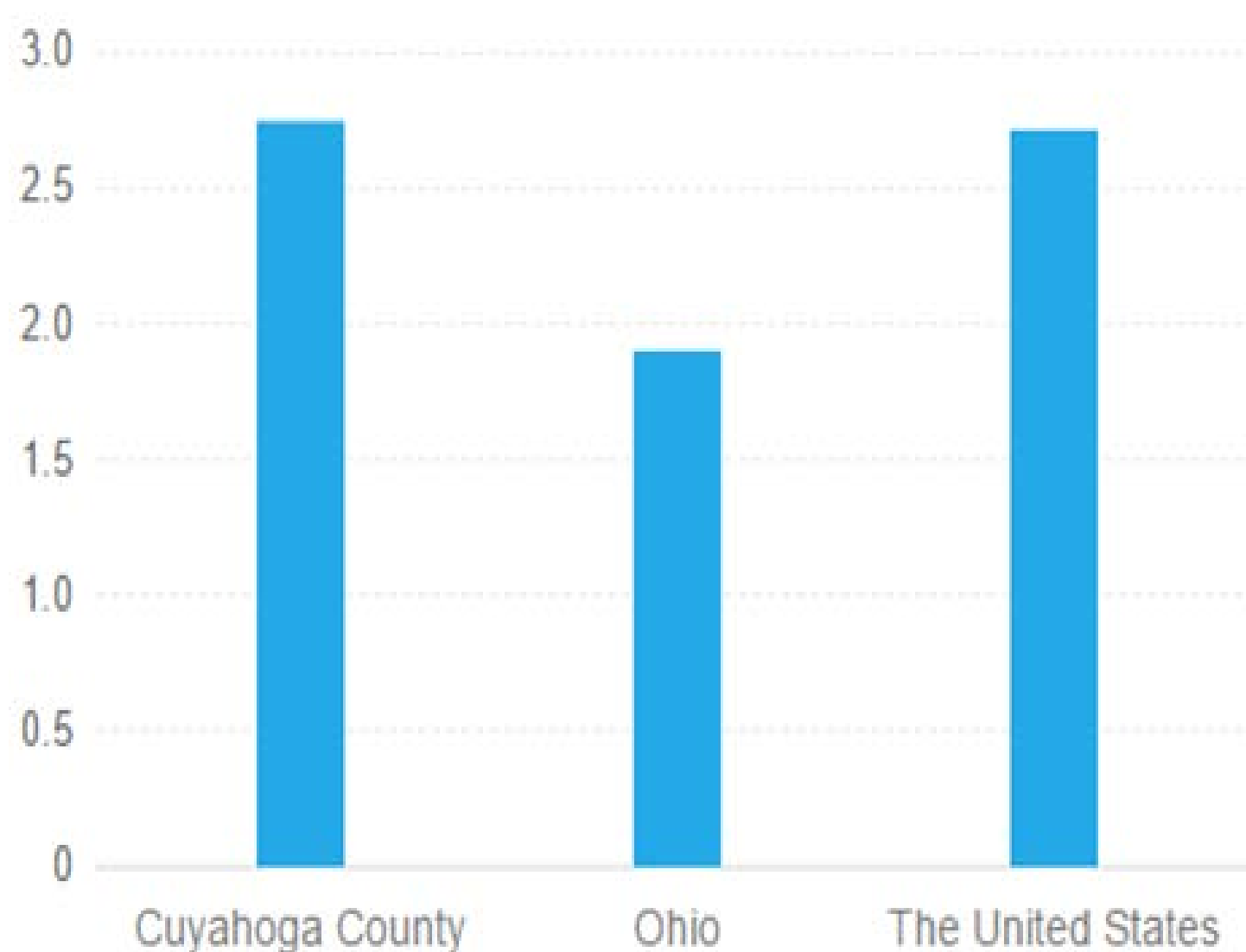
Restaurant Type



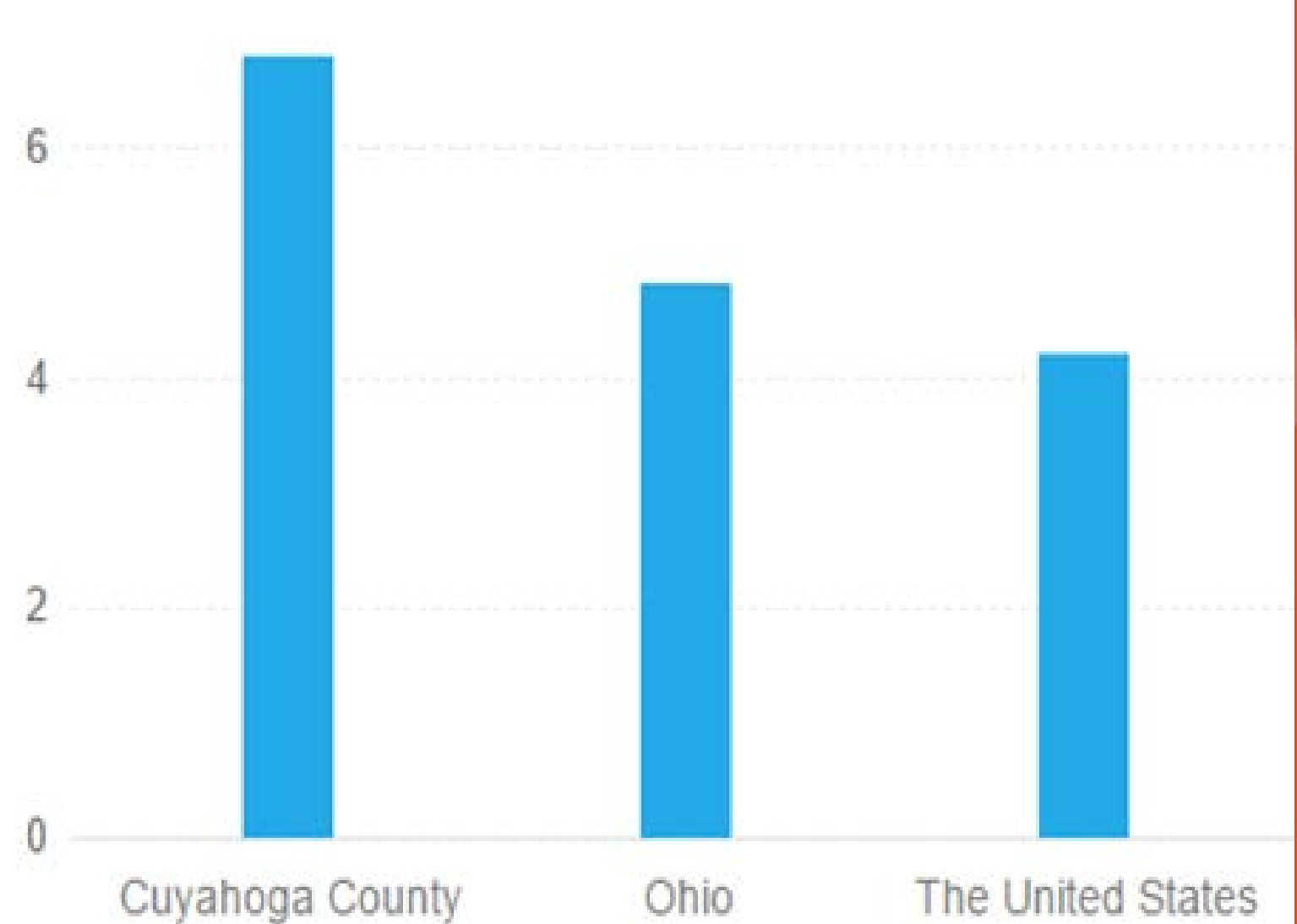
35 Restaurants Per Capita (per 10k people)



3.5 Cafes (per 10k people)



8 Bars Per Capita (per 10k people)

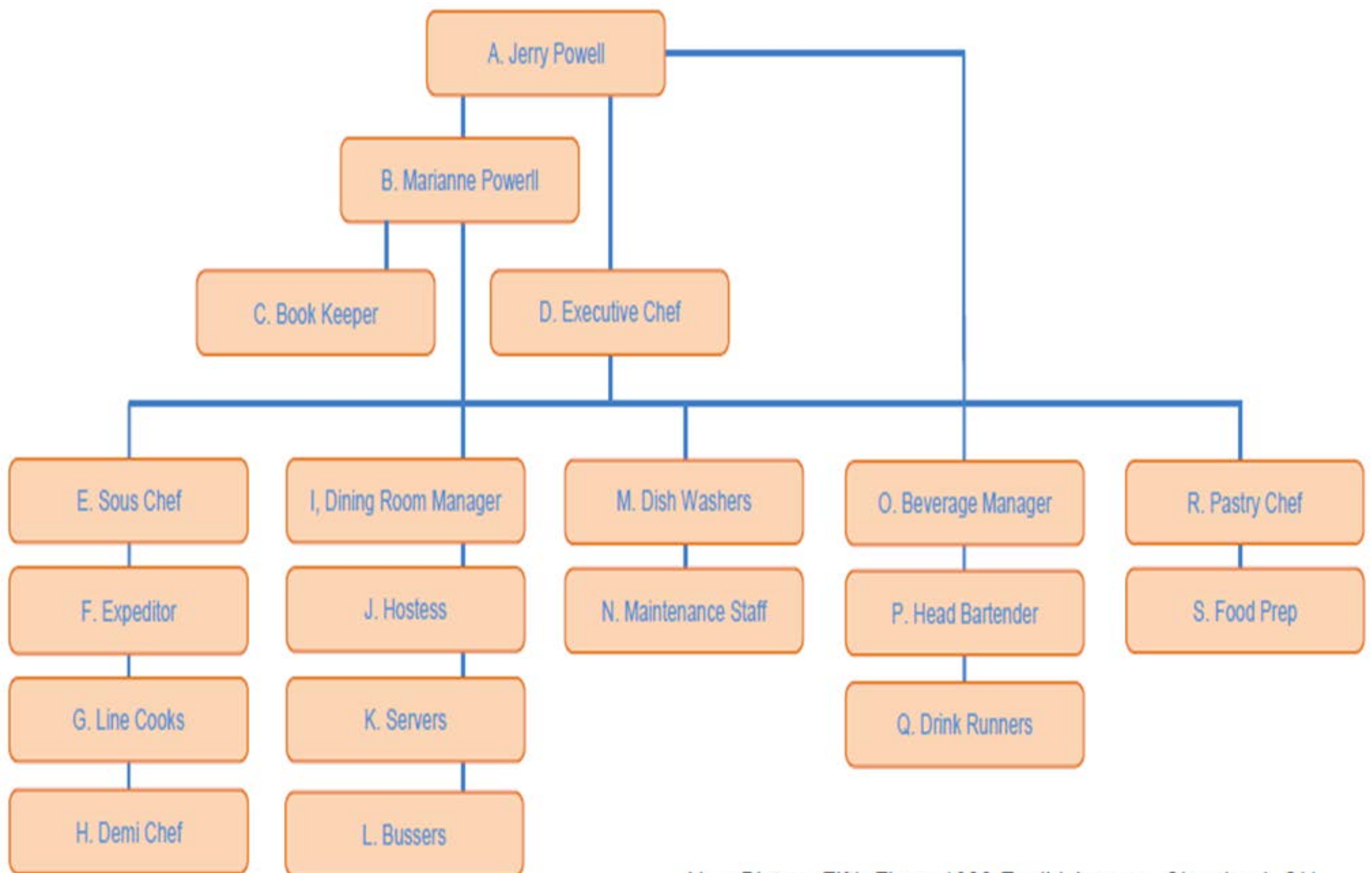


U.S. Consumer Restaurant Facts

Cleveland Ohio - Cuyahoga County

1. The restaurant industry is expected to add 1.7 million jobs over the next decade, reaching 16.1 million by the year 2026.
2. Seven out of ten consumers say their favorite restaurant foods provide flavors they can't easily duplicate at home in the kitchen.
3. One-half of all adults have worked in the restaurant industry at some point during their lives.
4. Eight out of ten consumers say dining out with family and friends is a better use of their leisure time than cooking and cleaning up at home.
5. The number of Hispanic-owned restaurant businesses jumped 51% between 2007 and 2012.
6. African-American owned restaurants have increased 49%.
7. The number of women-owned restaurant businesses increased 40% between 2007 and 2012.
8. 80% of consumers eat at least one international meal per month. 66% of consumers eat a wider variety of ethnic foods than they did five years ago.
9. Half of consumers say restaurants are an essential part of their lifestyle.
10. 60% of consumers are more likely to choose a restaurant that offers eco-friendly food.

Proposed Organizational Structure



New Bistro - Fifth Floor, 4600 Euclid Avenue, Cleveland, OH

Key: (ID) - Employee Staffing Identification

Mission Statement

The successful design and operation of the restaurant, will manifest through the understanding of historical reuse, integration of the existing architectural elements of the Chrysler building, and assimilating the city of Cleveland's culture and local cuisine. Coalescing esthetic features to create a comforting relaxed environment, will enhance the overall experience while dining at the Cleveland Bistro.

Referenced Image Search Results



Similar Observation Results

Gators Café & Saloon's inspiration is support by an eclectic seaside interior décor, integrating a waterfront dining experience, which is similar to the original Pickle Bills Lobster House.



Before you enter the building, your welcomed by three gator statues.

Similar Observation Results



Two full-size gator replicas and King Gator wearing a crown and poised to welcome his guest, while serving drinks and holding a sign with the day's specials.



Similar Observation Results

One of Gators owners, Florida alumni, and co-author, *"King Gator"*, is on site daily greeting guest, talking about his history with the University of Florida, and signing his book, *"Go Gators, An Oral History of Florida's Pursuit of Gridiron Glory"*.



Once you enter the lobby/waiting area, you are surrounded by signed Florida Gator memorabilia in trophy cases.

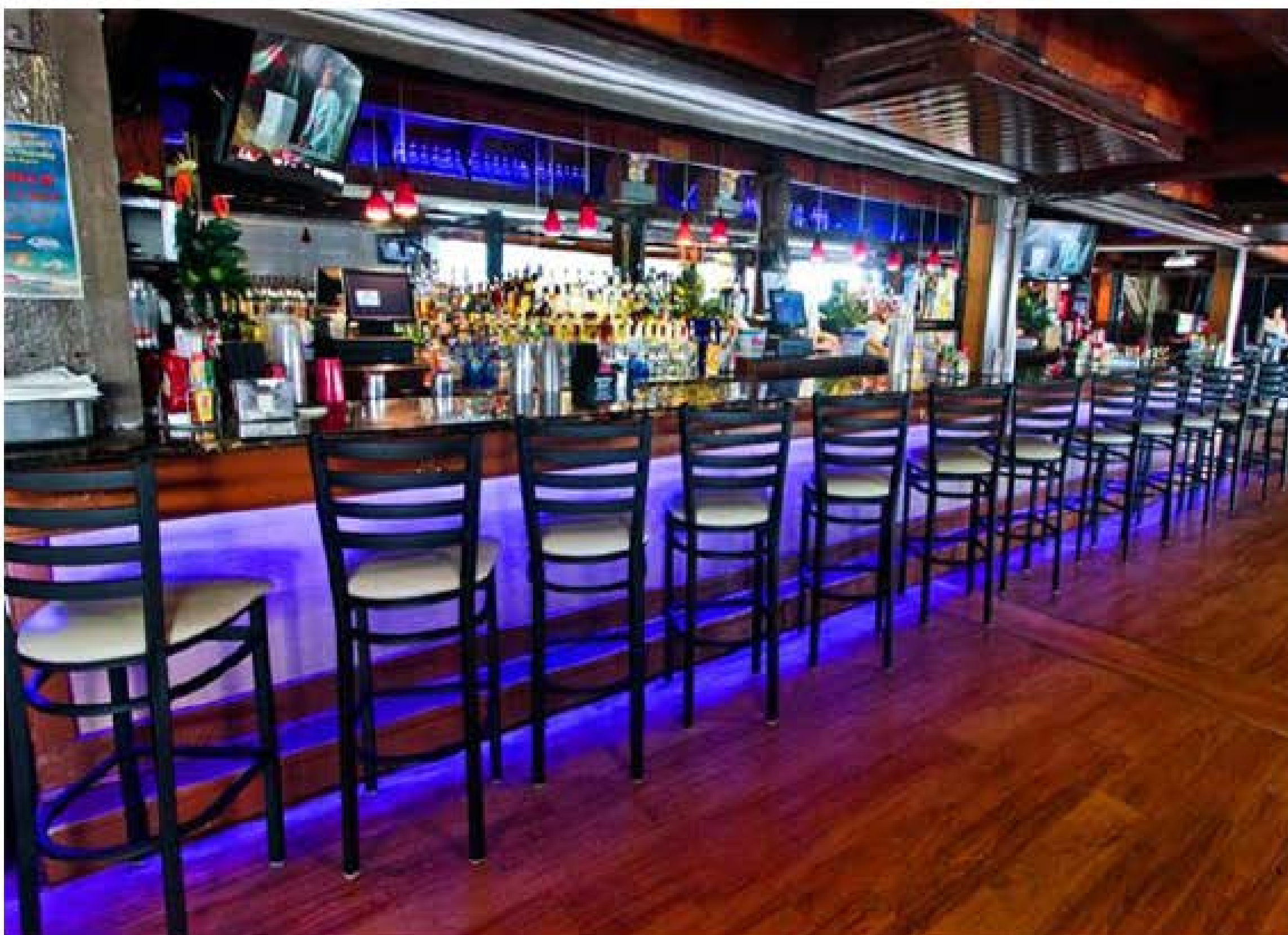
Similar Observation Results

The open ceiling is covered with images from Florida sporting events and gators.



Similar Observation Results

The restaurant's main dining room integrates natural lighting and is accompanied by views of the Treasure Coast and the dockside deck.



In the evening, subdued hues of blue, representing the color of the sea are cast using accent lighting fixtures

Similar Observation Results

The exterior of Gators is surrounded by decks and boast the *"World's longest Waterfront Bar"*, is located directly adjacent to the dining room and used for outside entertainment during both the day and evening hours.



Similar Observation Results



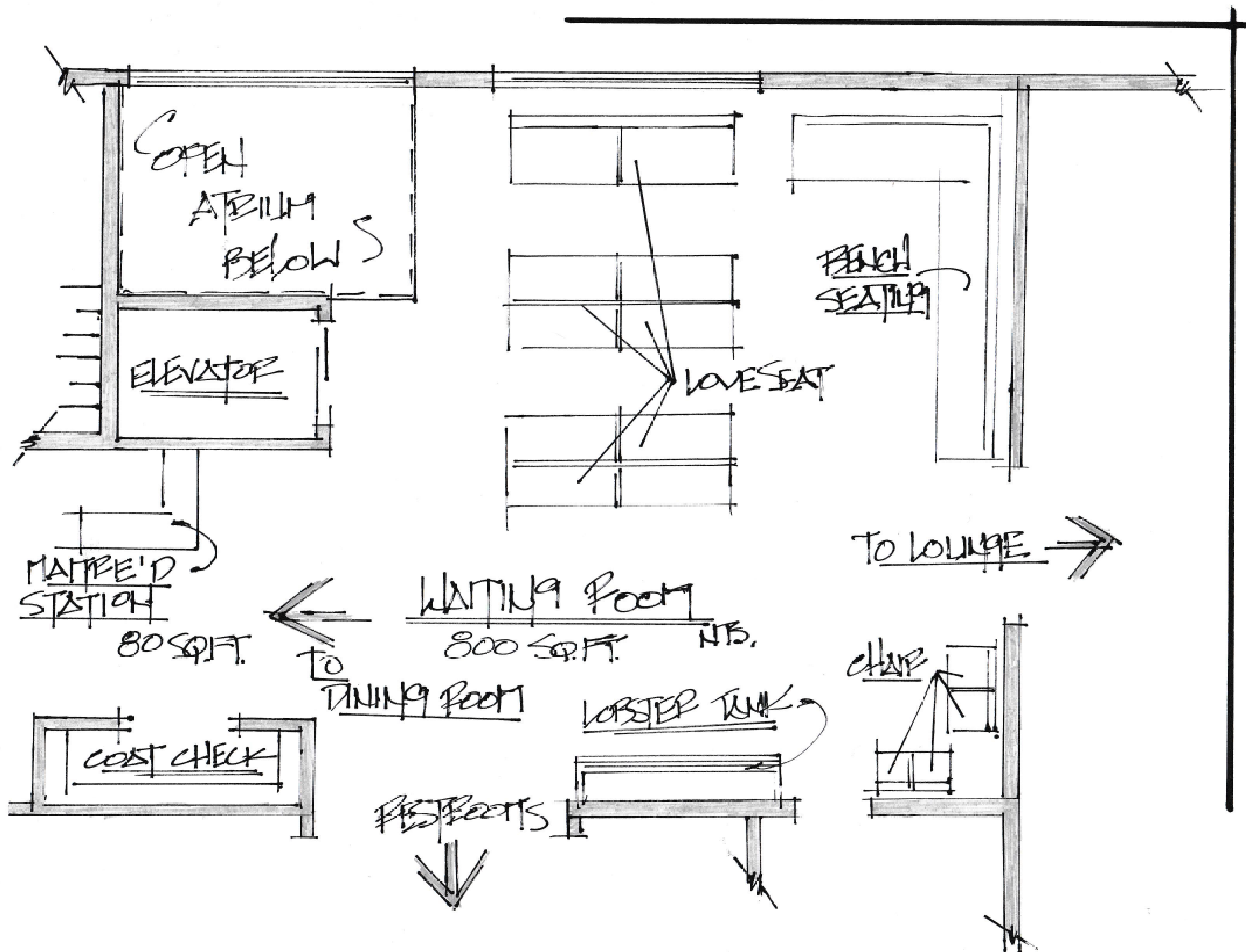
One other similarity with Pickle Bills, is the availability of pulling your boat directly up to the Gator docks and tying off to enjoy lunch, dinner or refreshments, directly from the Gulf of Mexico.



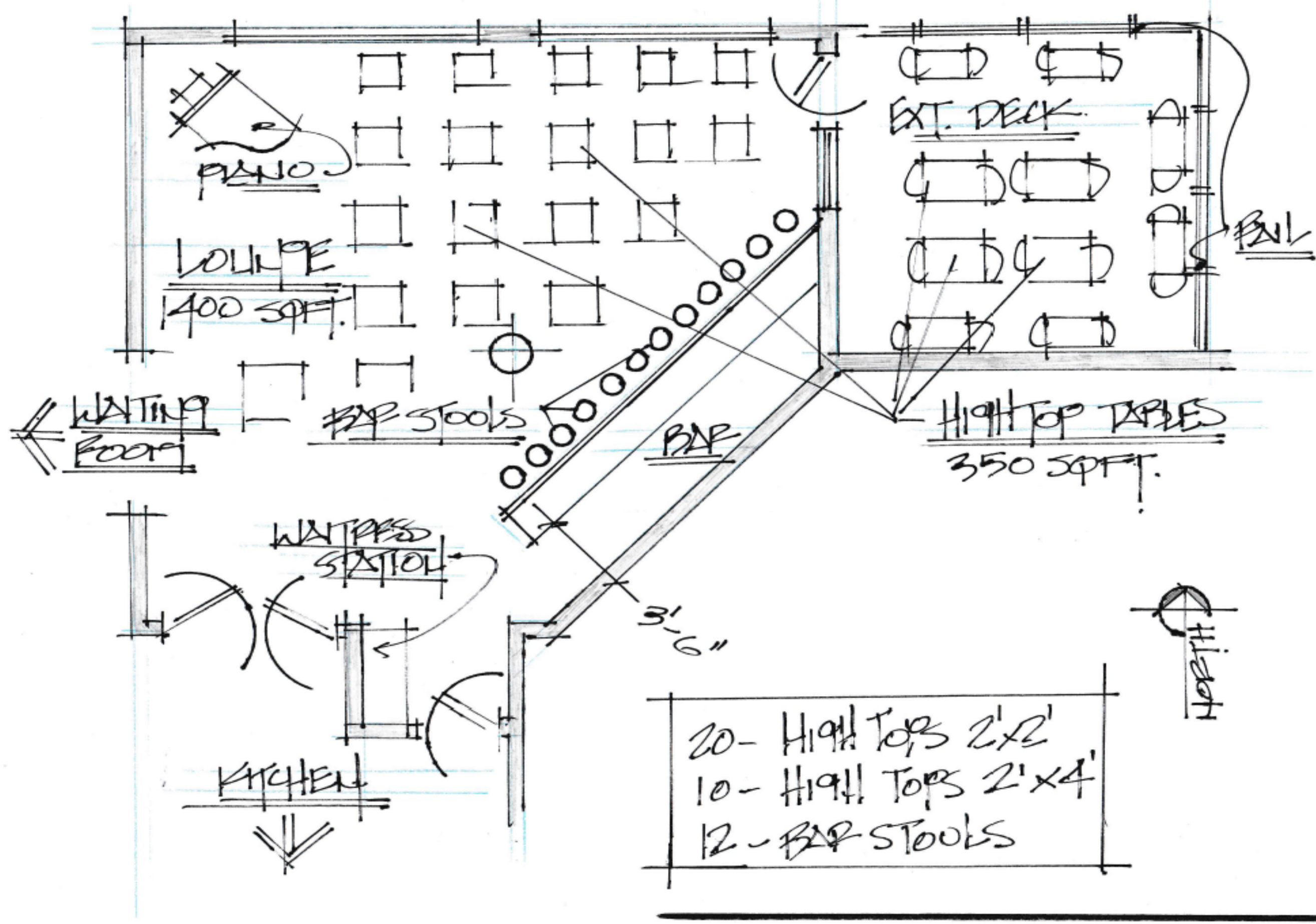
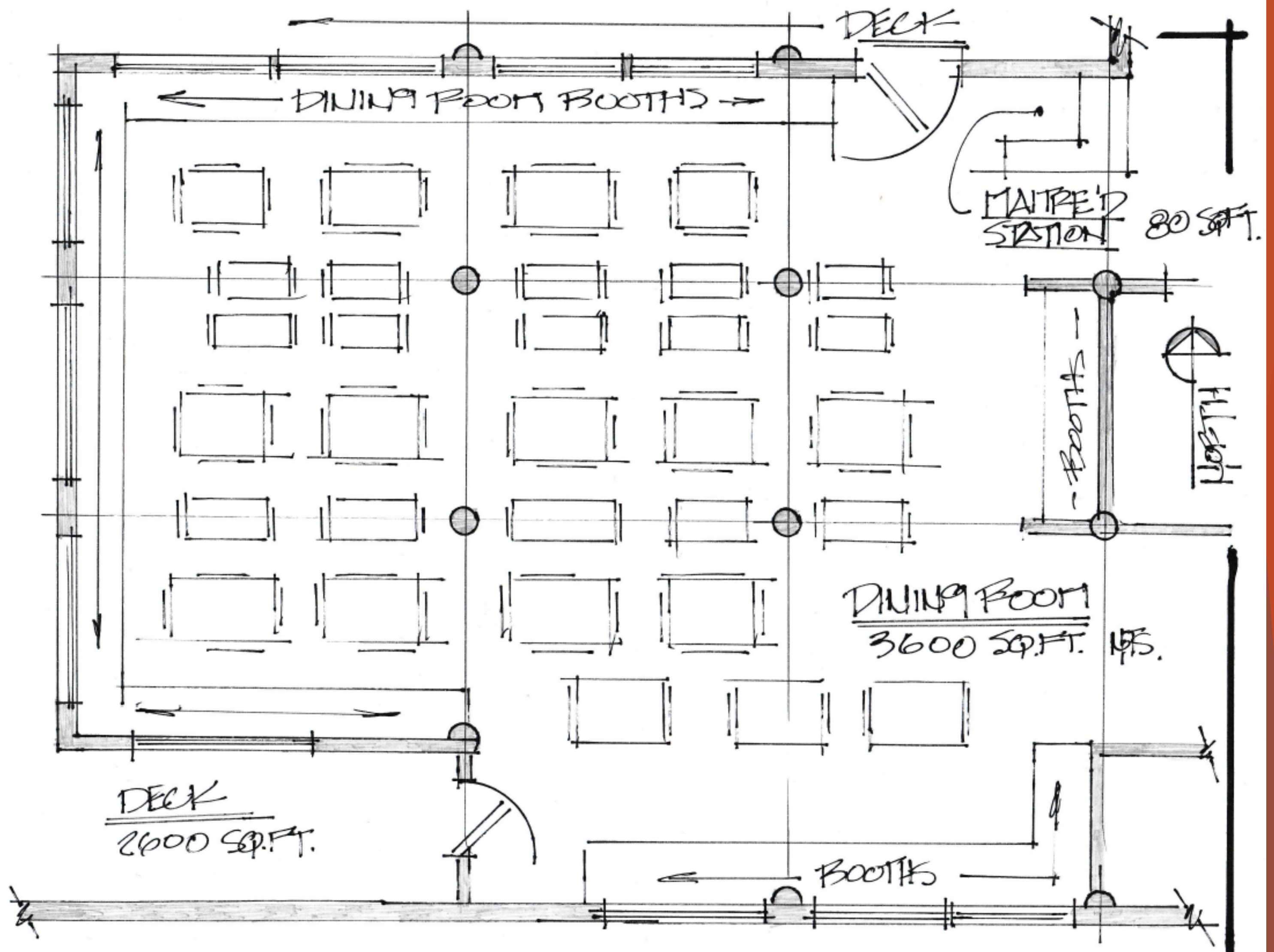
Prototypical Sketches

FURNISHING SCHEDULE

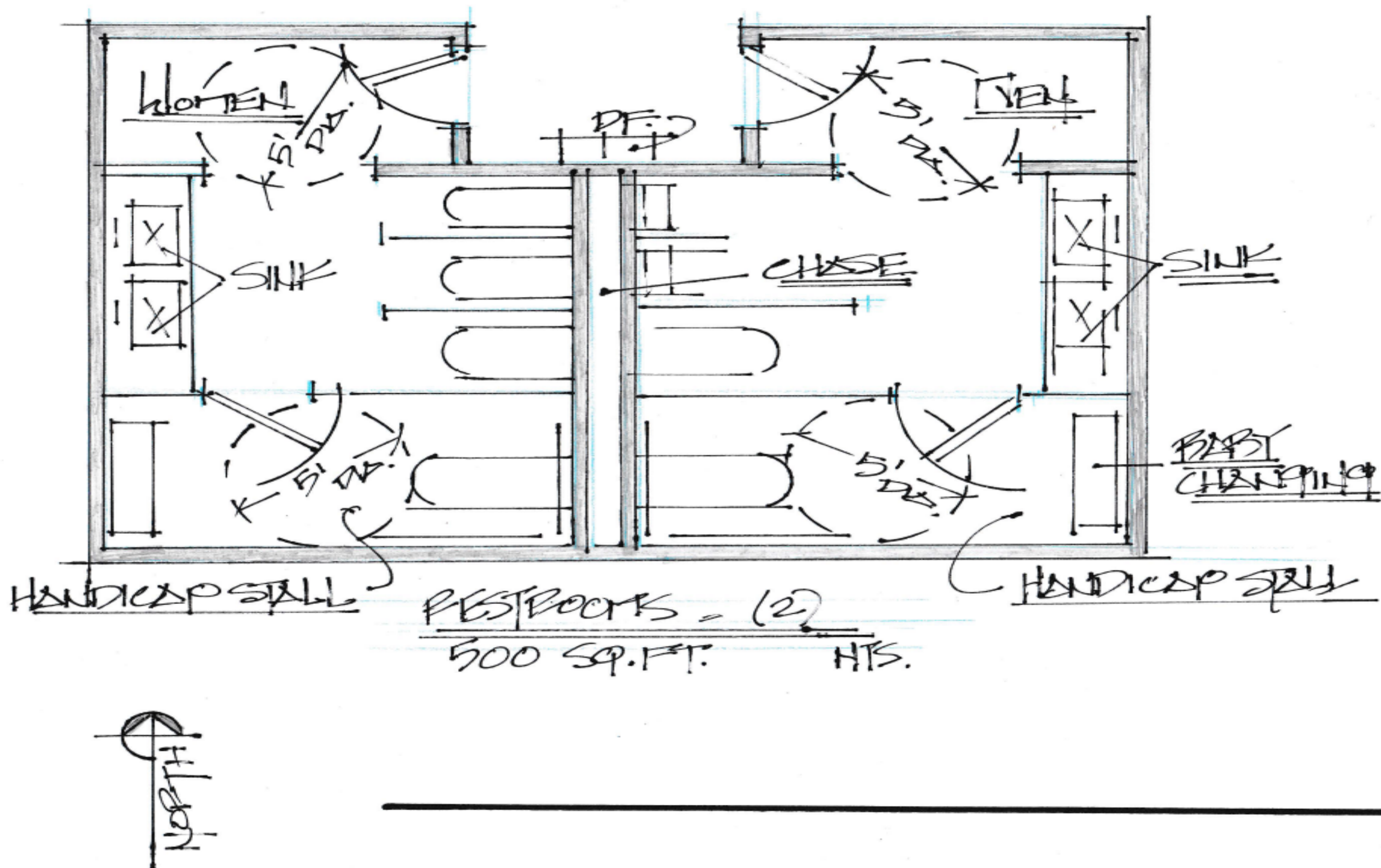
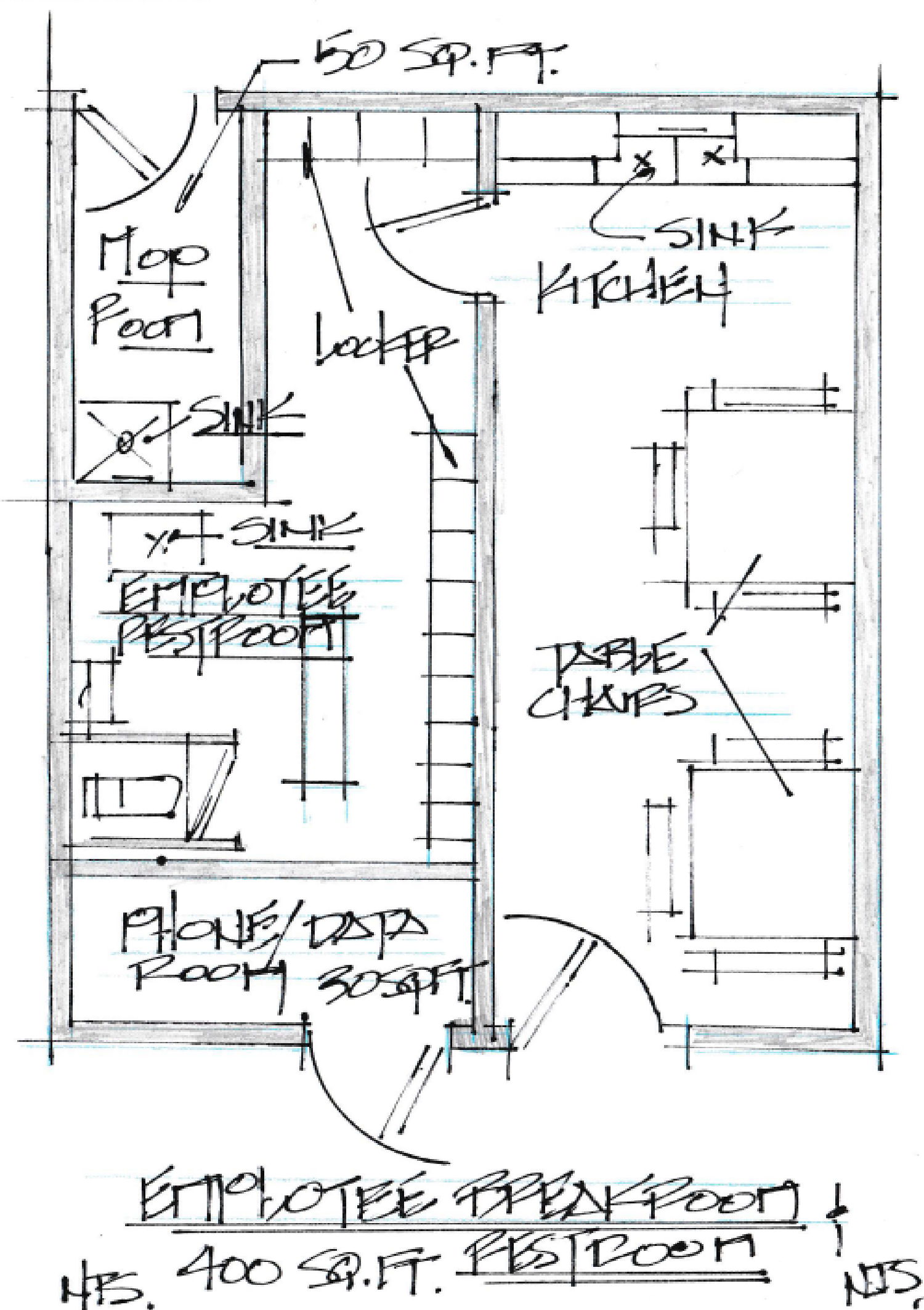
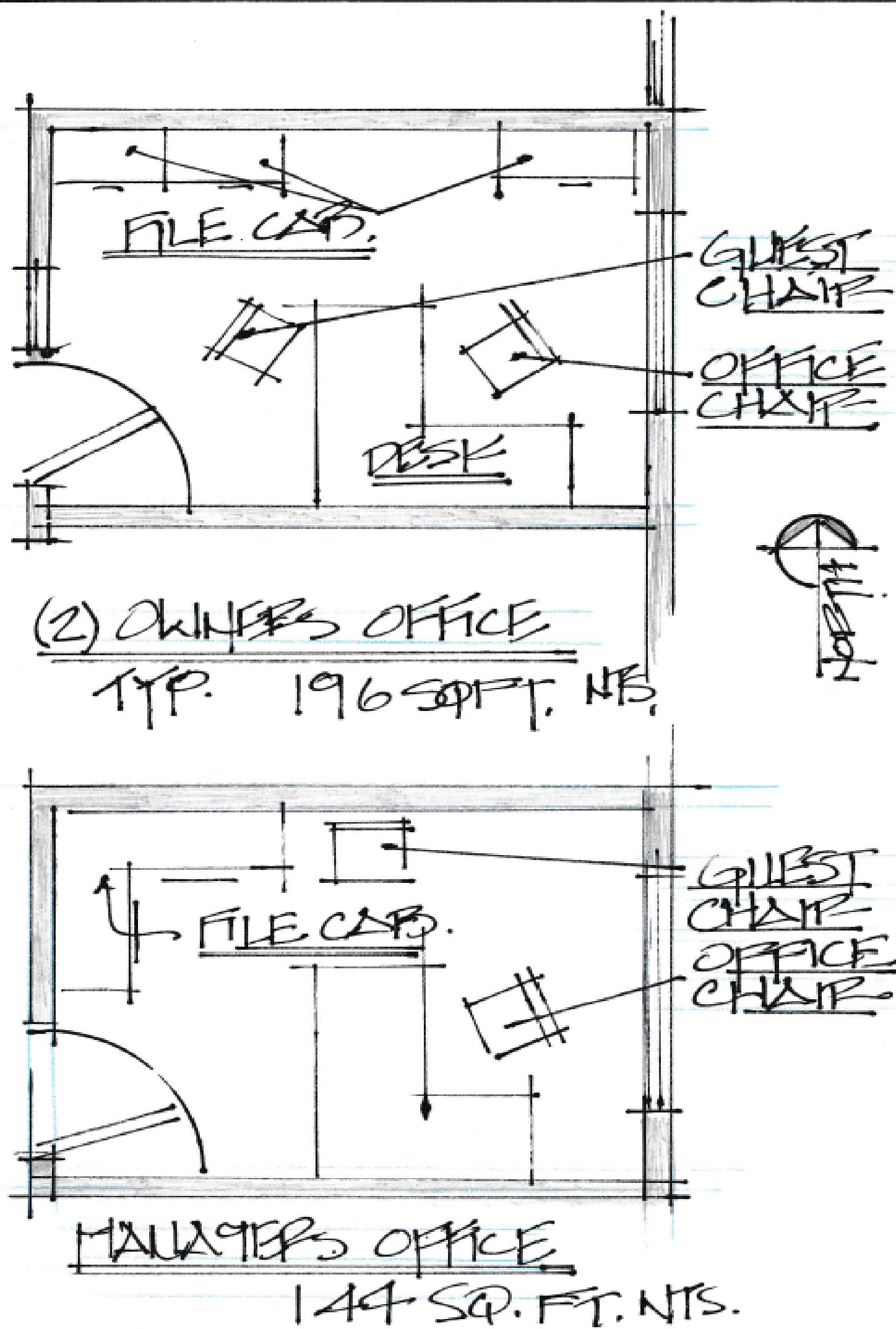
OFFICE	CHAIR GUEST CHAIR LATERAL FILE MODULAR DESK
DINING	CHAIR TABLE ARM CHAIR HIGH TOP TABLE HIGH TOP CHAIR BAR STOOL BOOTH
WAITING	LOVESEAT BENCH CHAIR LOBSTER TANK
RESTROOM	MAITRE'D STATION PARTITIONS



Prototypical Sketches



Prototypical Sketches



Criteria Matrix

ADJACENCY/CRITERIA

Total Square Footage - 11,736

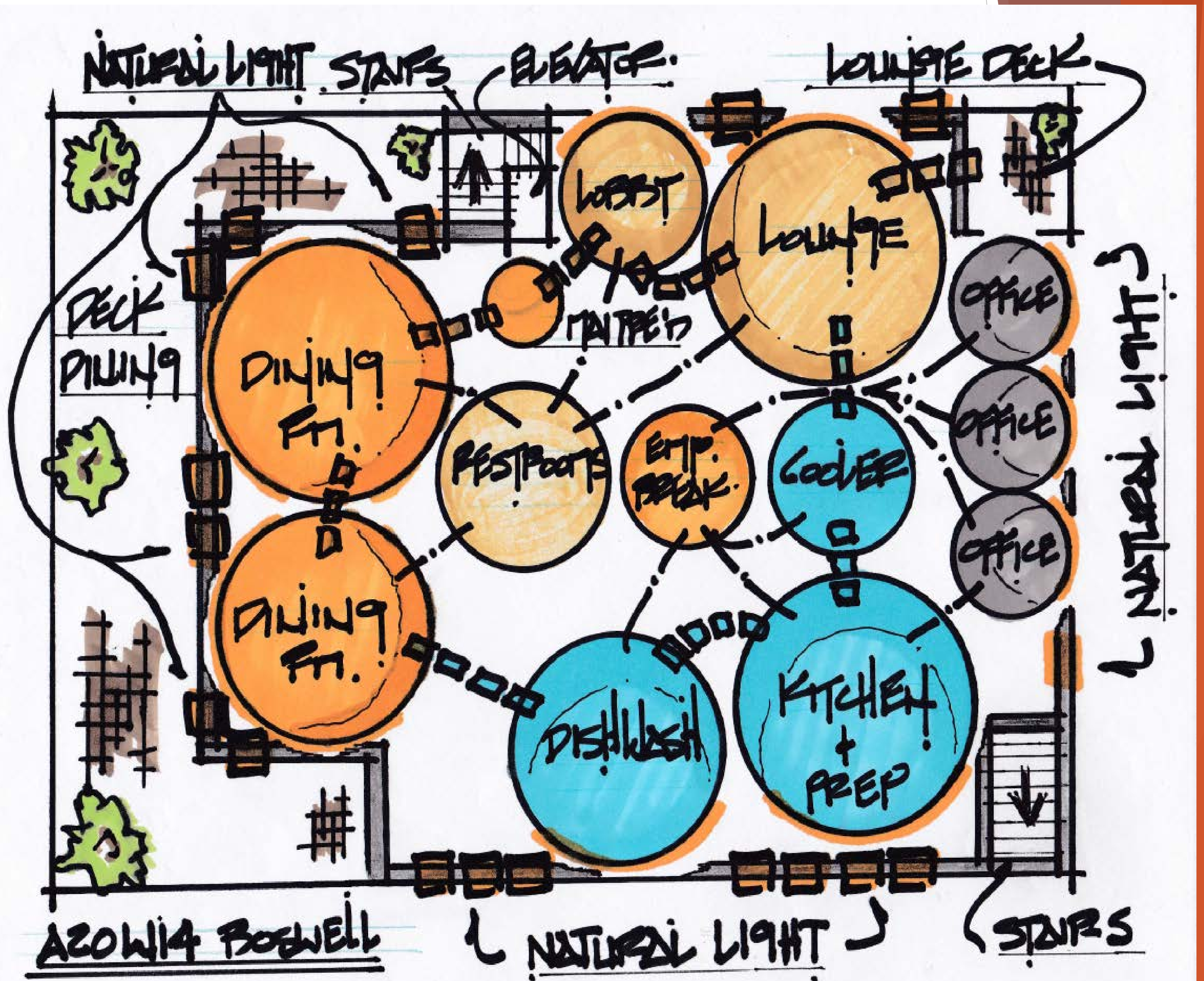
PICKLE BILLS LOBSTER HOUSE BISTRO		SQUARE FOOTAGE	ADJACENCIES (MAJOR)	PUBLIC ACCESS	DAYLIGHT AND/OR VIEW	PRIVACY	PLUMBING	SPECIAL REQUIREMENTS	SPECIAL CONSIDERATIONS
1	LOBBY/ WAITING ROOM	800	2, 12, 13	YES	YES	NO	YES	ADA	SECURITY
2	MAITRE'D STATION	80	1	YES	YES	NO	NO	ADA	SECURITY
3	OWNER'S OFFICE (1)	196	4, 5, 6	NO	YES	YES	NO		SECURITY
4	OWNER'S OFFICE (2)	196	3, 5, 6	NO	YES	YES	NO		SECURITY
5	MANAGER'S OFFICE	144	3, 4, 6	NO	NO	YES	NO		SECURITY
6	KITCHEN	800	7, 8	NO	YES	NO	YES		NON-SKID, GFI
7	KITCHEN PREP	400	6, 8	NO	NO	NO	YES		NON-SKID, GFI
8	KITCHEN STORAGE	600	6, 7	NO	NO	NO	YES		SECURITY
9	EMPLOYEE BREAKROOM	200	10	NO	YES	NO	YES	ADA	SECURITY GFI
10	EMPLOYEE RESTROOM	200	9	NO	NO	YES	YES	ADA	NON-SKID, GFI
11	TWO RESTROOMS - EA.	250	12, 13, 14	YES	NO	YES	YES	ADA	NON-SKID, GFI
12	LOUNGE	1400	11, 13	YES	YES	NO	YES	ADA	SECURITY
13	DINING ROOM	3600	11, 12, 15	YES	YES	NO	NO	ADA	SECURITY
14	LOUNGE DECK	270	12	YES	YES	YES	NO	ADA	GFI
15	DECK	2600	13	YES	YES	NO	YES	ADA	GFI SECURITY

LEGEND

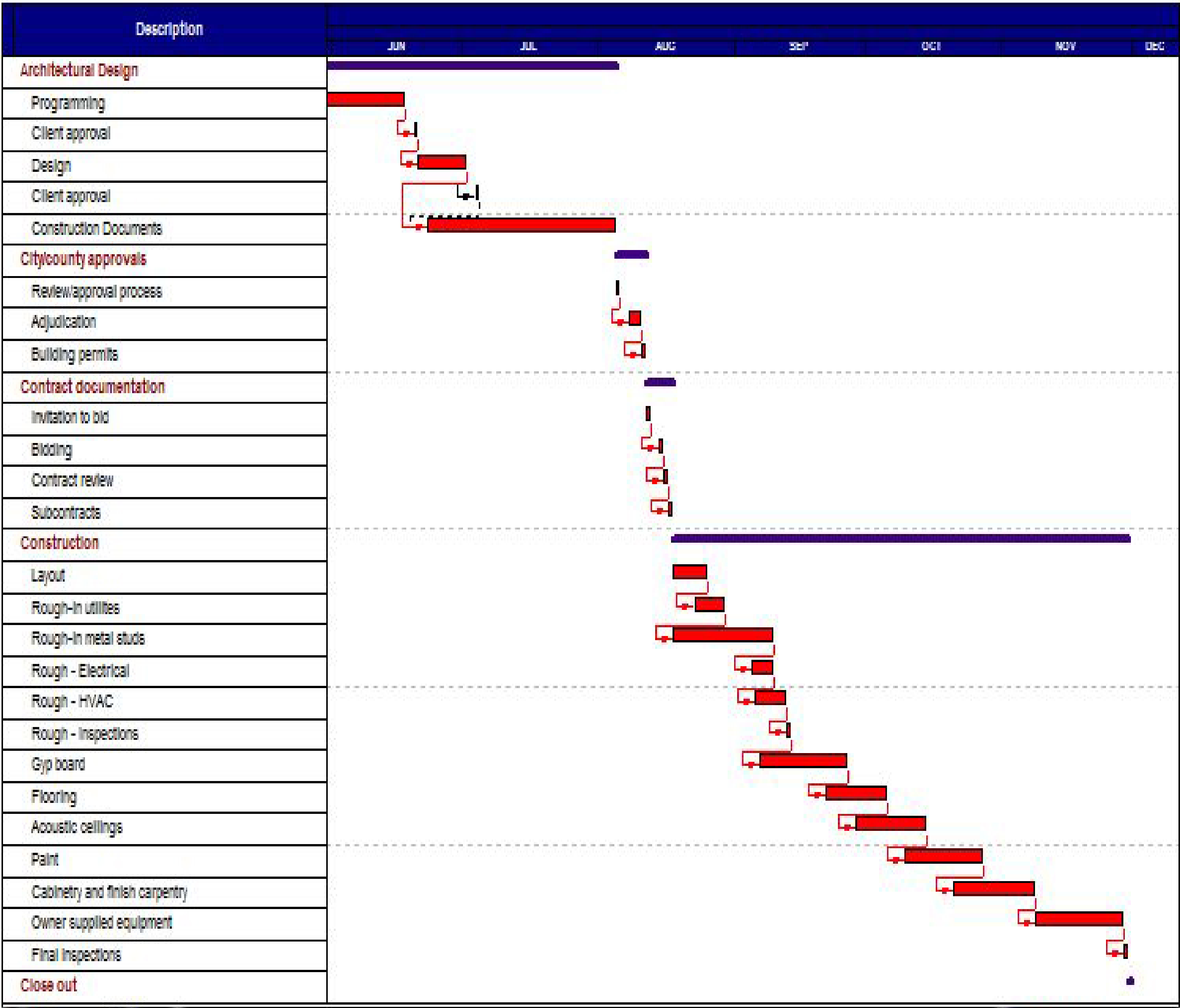
- H= HIGH
- M= MEDIUM
- L= LOW
- Y= YES
- N= NO/ NONE
- I= IMPORTANT BUT NOT REQUIRED
- MAJOR ADJACENCY
- ⊙ MINOR ADJACENCY
- ⊕ CORRELATION
- ⊗ NO CORRELATION

NOTE: WIFI AVAILABLE THROUGHTOUT THE FACILITY

Bubble Diagram



Preliminary Critical Path Schedule



Conclusion:

The programming documents as shown, integrate the process of identifying client's specific needs, analyzing the existing building conditions, aesthetic considerations, space needs, adjacency requirements, code review, budget requirements, scheduling, human factors, environmental responsibilities, and social/cultural influences.

The process was established, by regarding what the client wants to achieve and the reasons why. Facts were collect and analyzed regarding the existing conditions, space adjacencies, user characteristics, existing building parameters, expected growth, and preliminary budget restraints.

The processes continued by developing abstract ideas that were functional solutions to the client's challenges without defining the physical means that could be used to solve them. The Design concept identified specific physical responses that attempted to achieve a programmatic goal. These needs where determined by balancing client desires while considering the available budget.

Finally, stating the essence of the problem serves as the basis for the design and as the criteria by which the solution can be evaluated. The process also focusses on form, by considering the existing conditions, physical/psychological environment, and quality of construction. The function was identified to determine how people will use the space, activities to be performed, and the adjacencies. The economy, which includes initial, operating, and life-cycle cost, should be integrated within scheduling consideration and the future need to expand.

Appendix and Bibliography

Adams, AIA, R. P. (2017). Restaurant Design | Commercial Kitchen Considerations. Retrieved January 29, 2017, from <http://www.arcwestarchitects.com/restaurant-design-commercial-kitchen-considerations/>

Architect Robin Adams discusses in his blog, the programmatic processes involved in designing restaurant kitchens. Adams list factors that should be integrated in a commercial kitchen. He also discusses the steps once the initial coordination is complete at the schematic level.

Allen, A. (2016, August 04). Restaurant Design & Restaurant Concept Development. Retrieved January 29, 2017, from <http://aaronallen.com/articles/restaurant-design>

This article researches the acumens to consider and the complexities of restaurant design, to provide insight relevant to both small restaurant start-up and multi-national mega chains. The article also discusses concept development, budgets, and the design elements that should be incorporated when programming and space planning for a restaurant.

Bowerman, J. (2016, November 01). Top 10 Things to Know About Designing a Cooking Line. Retrieved January 29, 2017, from <http://offers.performreps.com/blog/top-10-things-to-know-about-designing-a-cooking-line>

This article reviews the process and factors involved in designing a commercial kitchen food service cooking line. Factors are discussed such as equipment capabilities, technology, available space, equipment capability, durability, and maintenance.

Conlon, G. (2016, January 20). What Change in Customer Behavior Will Impact Marketing Most in 2016? Retrieved January 29, 2017, from <http://www.dmnews.com/customer-experience/what-change-in-customer-behavior-will-impact-marketing-most-in-2016/article/463187/>

The article discusses branding, B2B marketers, and the web strategy in an effort of making customers fit specific molds and instead learn their preferences to communicate offerings and deals specific to everyone's needs. The article also focuses on marketing objectives that are less about a quick sell and more about building long-term relationships.

Gillispie, M. (2010, September 13). Cleveland's laws governing bars, restaurants and nightclubs outdated. Retrieved January 29, 2017, from http://blog.cleveland.com/metro/2010/09/clevelands_laws_governing_bars.html

This article discusses issues related to Cleveland's laws and ordinances governing bars, restaurants and nightclubs. The article reviews outdated ordinances such as noise ordinance and building code enforcement. It also wants the administration to create policies and procedures that will help business owners more easily navigate the bureaucratic maze that the permitting process can present. The article reviews Cleveland City Councilman Joe Cimperman's goal to create tougher laws, increased enforcement, and an administration that will create policies and procedures to assist business owners more easily navigate the bureaucratic maze that the permitting process can present.

Heap, D. (2014, January 16). Restaurant Ambiance & How It Impacts Profitability. Retrieved January 29, 2017, from <https://www.signs.com/blog/how-restaurant-ambiance-affects-the-bottom-line/>

This article discusses the many factors that impact whether a restaurant is profitable, including the cuisine offered in the local area, food and other variable costs, marketing efforts, management, and much more. The article reviews the programming and space planning factors associated with ambiance and its effect on profitability. The article details the factors that

Appendix and Bibliography

Judkis, M. (2015, June 25). It's not on the menu, but design is key to a restaurant's success. Retrieved January 29, 2017, from https://www.washingtonpost.com/lifestyle/magazine/its-not-on-the-menu-but-design-is-key-to-a-restaurants-success/2015/06/23/ccb65704-f4f5-11e4-84a6-6d7c67c50db0_story.html?utm_term=.3f48b6f83ea3

The article reviews notable designers and states comments regarding past, present, and future restaurant design factors such as ambiance, textures, and colors, juxtaposed to space planning, lighting, and developing a carefully cultivated esthetic environment. The article also discusses individual designer's logistics, design elements, and processes incorporated during the programming and space planning phases.

Levine, A. (2015, April 23). 4 Ways Consumer Behavior Is Shaping Restaurant Industry Demands (and Other Insights From the 19th Annual Restaurant Industry Conference). Retrieved January 29, 2017, from <https://www.foodabletv.com/blog/2015/4/23/4-ways-consumer-behavior-is-shaping-restaurant-industry-demands-and-other-insights-from-the-19th-annual-restaurant-industry-conference>

This article has some excellent suggestions for enhancing communication between forces that create change in consumer behavior, both inside and outside of the restaurant industry. The article also discusses consumer's awareness of and the values placed on locally sourced products in restaurants.

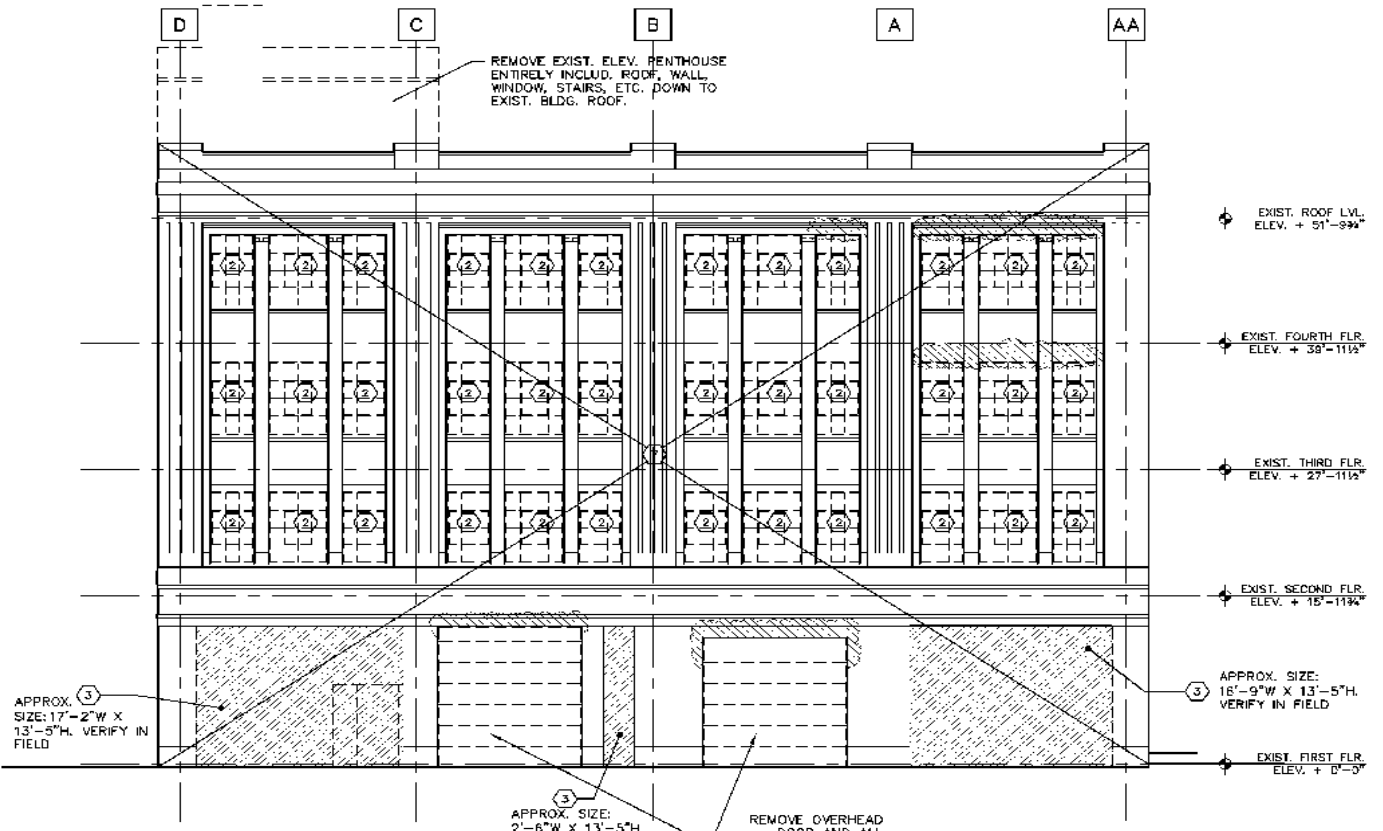
TotalFoodService. (2016, December 30). Metro New York's Foodservice Publication. How to Create a Restaurant Floor Plan. Retrieved January 29, 2017, from <https://totalfood.com/how-to-create-a-restaurant-floor-plan/>

This article reviews factors that should be considered when space planning, such as the size of the establishment, what kind of restaurant, the interior décor (aesthetically), and safety. The article list tips and guidelines to help designers maximize the available area and how to make the restaurant profitable.

Existing Construction Documents
(Courtesy of City Architecture, Inc.)

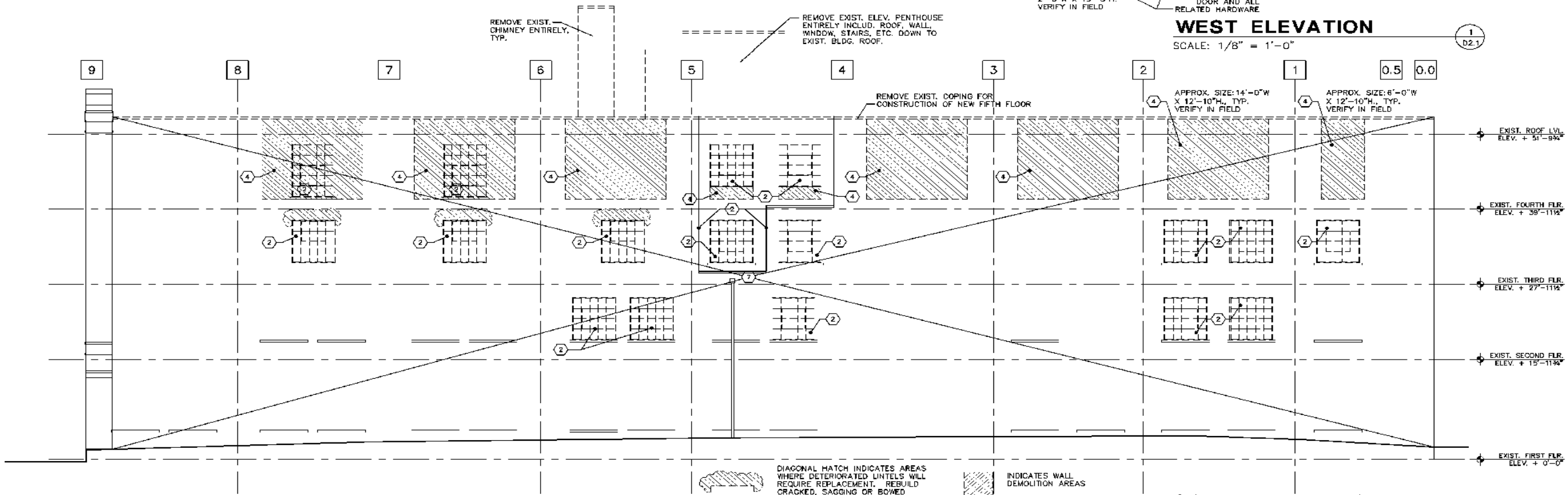
DEMOLITION CODED NOTES

- TYPICAL NOTES: REMOVE CAULK/ SEALANT FROM ALL UNITS
INSPECT ALL UNITS, STRUCTURAL ENGINEER TO INSPECT
DETERIORATED UNITS TO DETERMINE IF REPLACEMENT IS NECESSARY
- 1 NOT USED
 - 2 REMOVE EXISTING GLAZED METAL WINDOW ENTIRELY INCLUDING ALL CAULKING, ANCHOR STRAPS, SCREWS, DEBRIS, ETC. CLEAN OPENING AND PREPARE FOR INSTALLATION OF NEW WINDOW.
 - 3 RE-OPEN EXISTING BLOCKED-UP OPENING: REMOVE CMU INFILL IN EXISTING OPENING BY SAWCUTTING PLUMB WITH 1/4" PER 10'-0" ACCURACY. REPAIR AND REROUT AS NECESSARY. REMOVE CAULK & SCRAPE AND PAINT EXISTING UNTEL & REPAIR/REPLACE AS NECESSARY.
 - 4 NEW OPENING: SAWCUT EXISTING MASONRY, INSTALL NEW UNTEL (SEE STRUCTURAL DIAGS), AND FLASHING & WEEPS. REPAIR WITH MATCHING MASONRY AND REROUT AS NECESSARY. SEE DETAIL FOR ADDITIONAL WORK.
 - 5 REMOVE ENTIRE MASONRY WALL BETWEEN & BELOW WINDOWS AS SHADED. REMOVED FRONT 4" MASONRY VENEER AS SHADED. CLEAN & PREPARE FOR NEW MATERIAL TO BE INSTALLED. SAWCUT EDGE OF MASONRY OPENING W/ APPROVED MASONRY CUTTING TO HORIZ. AND VERT. TOLERANCE OF UP TO 1/4" / FT. MAX.
 - 6 EXISTING BRICKED/ BLOCKED-UP OPENING TO REMAIN CLOSED
 - 7 STRIP AND CLEAN ALL LOOSE EXISTING PAINTED BRICK (ALL ELEVATIONS). PROVIDING 3000 PSI PRESSURE POWER WASHING, FOLLOWED BY SANDBLASTING TO PREPARE SURFACE FOR PRIMING. REPAIR ANY DAMAGED MASONRY AND REPOINT ON EXPOSED BRICK. PROVIDE BASE ALLOWANCE OF 10% OF ENTIRE WALL SURFACE FOR REPOINTING. TYP. CONTRACTOR TO PROVIDE OWNER WITH UNIT PRICING PER 100 SF INCREASE IN RE-POINTING WORK EXCEEDING BASE ALLOWANCE.



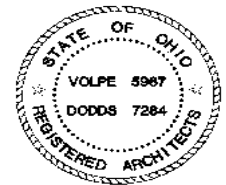
WEST ELEVATION

SCALE: 1/8" = 1'-0"



SOUTH ELEVATION

SCALE: 1/8" = 1'-0"



4600 EUCLID AVENUE
BUILDING RENOVATION AND ADDITION
DEMOLITION PACKAGE
4600 EUCLID LLC
CLEVELAND, OHIO 44103

Notes:

2021-04-09 FOR BIDDING & PERMIT

SOUTH & WEST ELEVATIONS

(FOR REFERENCE ONLY)

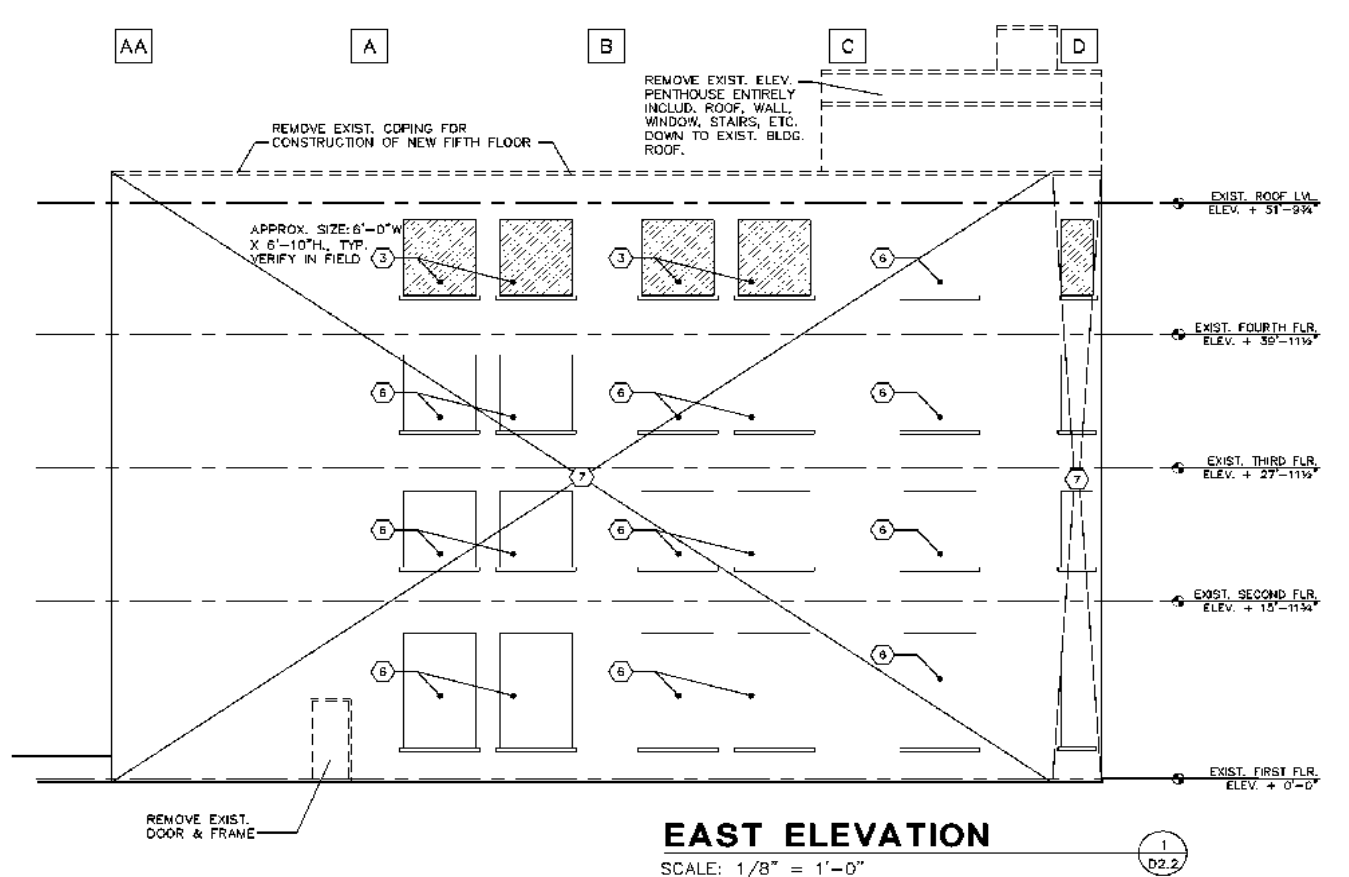
cityarchitecture
3634 Euclid Avenue, Suite 100
Cleveland, Ohio 44115
phone: 216.589.2444
fax: 216.589.6737
www.cityarch.com

Project No.	2051
Drawn By:	OMERAGE
Checked By:	NO

Sheet Number:

D2.1

Copyright © 2021

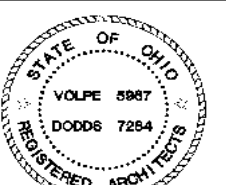


EAST ELEVATION

SCALE: 1/8" = 1'-0"

DEMOLITION CODED NOTES

- TYPICAL NOTES: REMOVE CAULK/ SEALANT FROM ALL UNITS
INSPECT ALL UNITS, STRUCTURAL ENGINEER TO INSPECT
DETERIORATED UNITS TO DETERMINE IF REPLACEMENT IS NECESSARY
- 1 NOT USED
 - 2 REMOVE EXISTING GLAZED METAL WINDOW ENTIRELY INCLUDING ALL CAULKING, ANCHOR STRAPS, SCREWS, DEBRIS, ETC. CLEAN OPENING AND PREPARE FOR INSTALLATION OF NEW WINDOW.
 - 3 RE-OPEN EXISTING BLOCKED-UP OPENING: REMOVE CMU INFILL IN EXISTING OPENING BY SAWCUTTING PLUMB WITH 1/4" PER 10'-0" ACCURACY. REPAIR AND REROUT AS NECESSARY. REMOVE CAULK & SCRAPE AND PAINT EXISTING UNTEL & REPAIR/REPLACE AS NECESSARY.
 - 4 NEW OPENING: SAWCUT EXISTING MASONRY, INSTALL NEW UNTEL (SEE STRUCTURAL DWGS), AND FLASHING & WEEPS. REPAIR WITH MATCHING MASONRY AND REROUT AS NECESSARY. SEE DETAIL FOR ADDITIONAL WORK.
 - 5 REMOVE ENTIRE MASONRY WALL BETWEEN & BELOW WINDOWS AS SHADED. REMOVED FRONT 4" MASONRY VENEER AS SHADED. CLEAN & PREPARE FOR NEW MATERIAL TO BE INSTALLED. SAWCUT EDGE OF MASONRY OPENING W/ APPROVED MASONRY CUTTING TO HORIZ. AND VERT. TOLERANCE OF UP TO 1/4" / FT. MAX.
 - 6 EXISTING BRICKED/ BLOCKED-UP OPENING TO REMAIN CLOSED
 - 7 STRIP AND CLEAN ALL LOOSE EXISTING PAINTED BRICK (ALL ELEVATIONS). PROVIDING 3000 PSI PRESSURE POWER WASHING, FOLLOWED BY SANDBLASTING TO PREPARE SURFACE FOR PRIMING. REPAIR ANY DAMAGED MASONRY AND REPOINT ON EXPOSED BRICK. PROVIDE BASE ALLOWANCE OF 10% OF ENTIRE WALL SURFACE FOR REPOINTING. TYP. CONTRACTOR TO PROVIDE OWNER WITH UNIT PRICING PER 100 SF INCREASE IN RE-POINTING WORK EXCEEDING BASE ALLOWANCE.



4600 EUCLID AVENUE
BUILDING RENOVATION AND ADDITION
DEMOLITION PACKAGE
4600 EUCLID LLC
CLEVELAND, OHIO 44103

Notes:

2021-04-09 FOR BIDDING & PERMIT

NORTH & EAST ELEVATIONS

(FOR REFERENCE ONLY)

cityarchitecture
3634 Euclid Avenue, Suite 100
Cleveland, Ohio 44115
phone: 216.589.2444
fax: 216.589.6737
www.cityarch.com

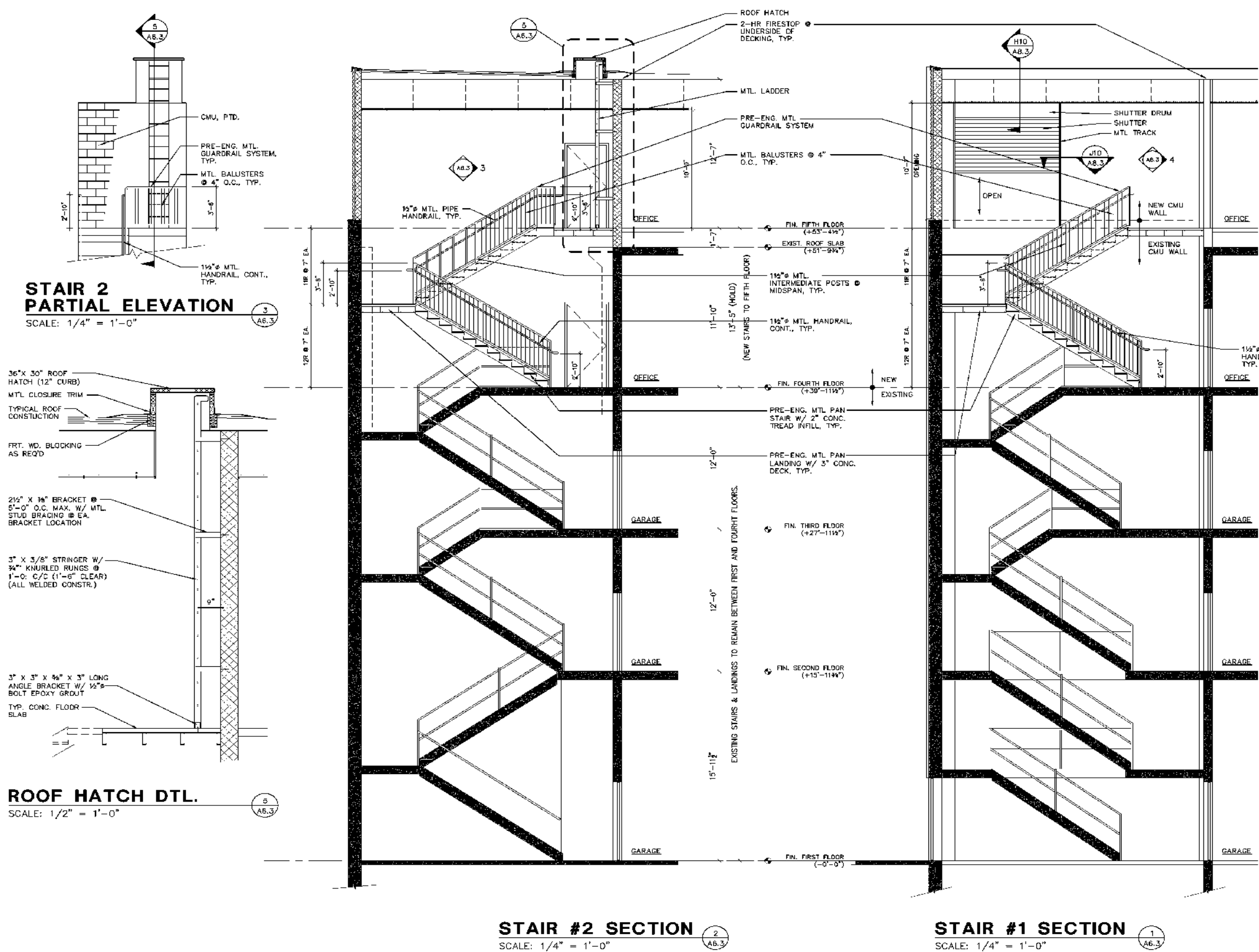
Project No.	2051
Drawn By:	OMERAGE
Checked By:	NO

Sheet Number:

D2.2

Copyright © 2021

Existing Construction Documents
(Courtesy of City Architecture, Inc.)



4600 EUCLID AVENUE
BUILDING RENOVATION AND ADDITION
4600 EUCLID LLC
4600 EUCLID AVENUE
CLEVELAND, OHIO 44103

Drawn: 1006-1-03: EDP/ACK/GB
1007-1-03: FOR/ND/CK/GB
PEAK/MT

STAIR
SECTIONS

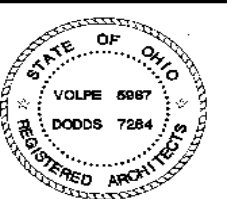
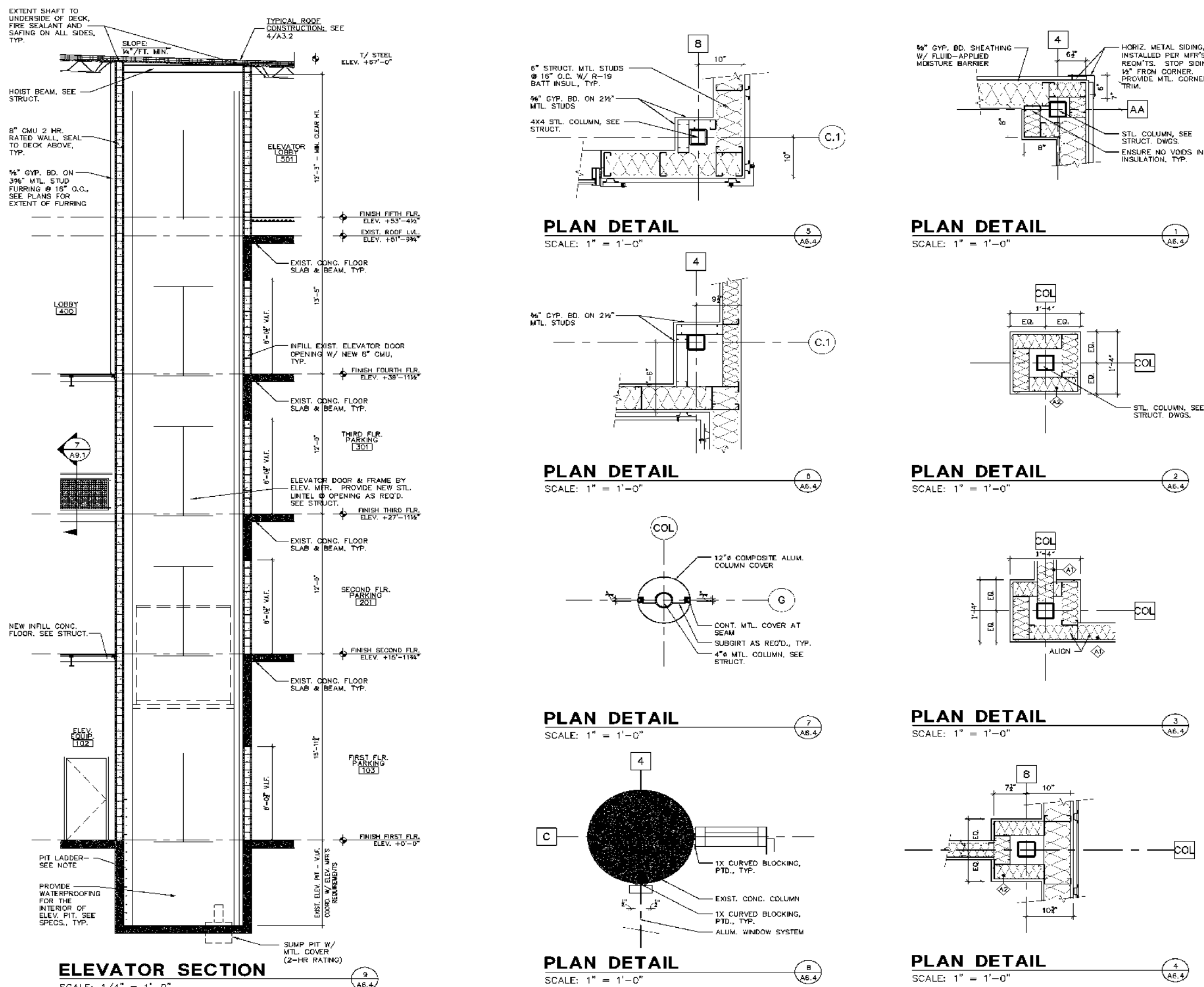
cityarchitecture
3524 Wood Ave., Suite 200
Cleveland, Ohio 44115
phone: 216.581.5245
fax: 216.581.5215
www.cityarch.com



Project No.: 605
Drawing No.: 1006-1-03
Checked By: N/A
Sheet Number

A6.3

Copyright © 2007



4600 EUCLID AVENUE
BUILDING RENOVATION AND ADDITION
4600 EUCLID LLC
4600 EUCLID AVENUE
CLEVELAND, OHIO 44103

Drawn: 1006-1-03: EDP/ACK/GB
1007-1-03: FOR/ND/CK/GB
PEAK/MT

ELEVATOR
SECTION &
PLAN DETAILS

cityarchitecture
3524 Wood Ave., Suite 200
Cleveland, Ohio 44115
phone: 216.581.5245
fax: 216.581.5215
www.cityarch.com



Project No.: 605
Drawing No.: 1006-1-03
Checked By: N/A
Sheet Number

A6.4

Copyright © 2007

Inventories

Kitchen - large equipment:

1. Braisers; Braisers, Tilt
2. Hot/Cold Holding Equipment
3. Cart
 - A. Bus,
 - B. Utility
4. Catering Equipment
5. Pastry Transport Carts
6. Dish Rinse Station
7. Dishwasher, Commercial (dish pre-rinse sprayer, wire wash racks)
8. Disposal, Commercial Garbage
9. Dough sheeters and rollers
10. Dryer
11. Food Processor/Robo Coupe
12. Exhaust System and Hood, commercial with fire suppression system
13. Freezer, Commercial or Walk in
14. Fryer, Commercial Deep (Optional)
15. Griddle, Commercial
16. Grill, Charbroiler
17. Ice Maker
18. Mat, rubber-grease resistant around dish area, pot sink area, hot line in front of ovens and stoves; also cold line for spills, also around deep fryer if one is used.
19. Mixer, Commercial 30 quart w/dough hook, paddle, whip OR 20 quart with accessories
20. Table-top 6 quart mixers
21. Oven
 - A. Commercial Convection
 - B. Commercial Conventional
 - C. Commercial Microwave
22. Deck
23. Pot Racks
24. POS System
25. Proofing Cabinet
26. Range, Industrial
27. Refrigerator, Commercial or Walk-in

Inventories

Kitchen - large equipment:

1. Sink, Hand Wash (at least 2)
2. Sink, Mop
3. Sink, Three Compartments
4. Sink, Vegetable Prep
5. Slicing Machine, Commercial (Optional)
6. Speed Rack
7. Steam Kettle, Commercial
8. Steamer, Combo (steamer and convection)
9. Steamer, Commercial
10. Table, Baker
11. Table, Steam
12. Table, Stainless Work
13. Induction burner
14. Bain-marie
15. Bin, Dry Ingredient
16. Blender, Commercial
17. Blender, Stick
18. Boiler, Double
19. Bowls, Stainless Commercial Grade
 - A. 1 qt
 - B. 2 qt
 - C. 1 gal
 - D. 2 ½ gal
 - E. 5 gal
20. Brush, Bench
21. Brush, Grease
22. Brush, Kettle
23. Brush, Oven
24. Brush, Pot
25. Can Opener, Commercial Manual

References

- Baron, R., Kalsher, M., 1998. Effects of a pleasant ambient fragrance on simulated driving performance: the sweet smell of...safety. *Environment and Behaviour* 30, 535-552.
- Bureau, U. C. (2017, January 1). Census.gov. Retrieved March 12, 2017, from <https://www.census.gov/>
- Cleveland RTA, G. C. (2016, June 28). Paratransit service. Retrieved March 12, 2017, from <http://www.riderta.com/paratransit>
- Cleveland Wind Speeds. (2017, January 1). Retrieved March 12, 2017, from <https://wind-speed.weatherdb.com/I/182/Cleveland-Ohio>
- Division of Code Enforcement. (2017, January 1). Retrieved March 12, 2017, from <http://www.city.cleveland.oh.us/CityofCleveland/Home/Government/CityAgencies/BuildingHousing/CodeEnforcementDivision>
- Gue ´guen, N., & Petr, C. (2006, January 9). Odors and consumer behavior in a restaurant. Retrieved February 12, 2017, from <http://www.sciencedirect.com/science/article/pii/S0278431905000484>
- Harmon, S. K., & Kennon, K. E. (2011). *Study guide for the codes guidebook for interiors*. Hoboken, NJ: John Wiley & Sons.
- Monda, E. (2012). Four Best Practices in Restaurant Security | Protection 1. Retrieved February 12, 2017, from <http://www.protection1.com/business/resources/white-paper-4-best-practices-restaurant-security/>
- National Centers for Environmental Information (NCEI) formerly known as National Climatic Data Center (NCDC) | NCEI offers access to the most significant archives of oceanic, atmospheric, geophysical and coastal data. (2017, January 1). Retrieved March 12, 2017, from <https://www.ncdc.noaa.gov/>
- National Renewable Energy Laboratory (NREL) Home Page. (2017, January 1). Retrieved March 12, 2017, from <http://www.nrel.gov/>
- S. E. Kimes and G. M. Thompson, "A Comparison of Techniques for Identifying Optimal and Near-Optimal Restaurant Table Mixes" (working paper 09-04-02, School of Hotel Administration, Cornell University, Ithaca, NY, 2002).
- Tucci, C. (2017, January 1). Topic: Restaurant industry in the U.S. Retrieved March 12, 2017, from <https://www.statista.com/topics/1135/us-restaurants/>
- U.S. Bureau of Labor Statistics. (2017, January 1). Retrieved March 12, 2017, from <https://www.bls.gov/>