

PRE-APPLICATION REVIEW TEAM (PRT) MEETING REQUEST

Pre-application Review Team (PRT) Meetings are available to help applicants identify and understand the allowable uses, development standards, and processes that pertain to their request. ***PRT Meetings are for informational purposes only; they are non-binding and do not constitute any type of approval.*** Any statements regarding zoning at a PRT Meeting are not certificates of zoning. The interpretation of specific uses allowed in any zone district is the responsibility of the Zoning Enforcement Officer (ZEO).

When you submit PRT notes to meet a Pre-application Meeting requirement in Table 6-1-1, you will be charged a \$50 PRT fee.

<i>Official Use only</i>		
PA#: <u>21-191</u>	Received By: <u>Diego Ewell</u>	Date: <u>8/30/2021</u>
APPOINTMENT DATE & TIME: <u>N/A</u>		

Applicant Name: Heather Mize Phone#: 216-521-5134 Email: hmize@adaarchitects.cc

PROJECT INFORMATION:

For the most accurate and comprehensive responses, please complete this request as fully as possible and submit any relevant information, including site plans, sketches, and previous approvals.

Size of Site: _____ Existing Zoning: NR-LM Proposed Zoning: _____

Previous case number(s) for this site: _____

Applicable Overlays or Mapped Areas: _____

Residential – Type and No. of Units: _____

Non-residential – Estimated building square footage: 45,500 SF No. of Employees: 40-50

Mixed-use – Project specifics: _____

LOCATION OF REQUEST:

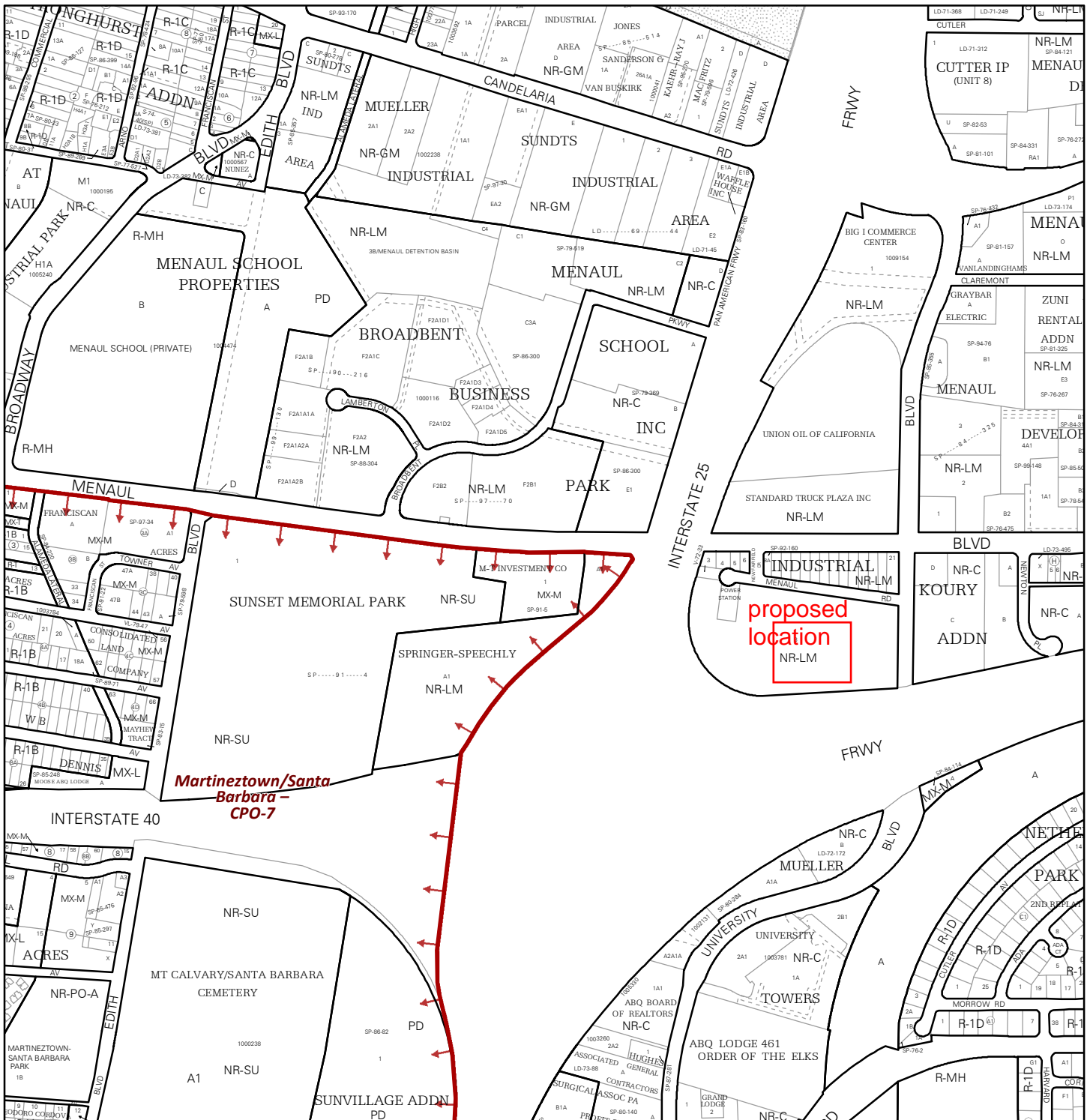
Physical Address: 1901-1915 Menaul Blvd NE Zone Atlas Page (Please identify subject site on the map and attach) _____

BRIEFLY DESCRIBE YOUR REQUEST (What do you plan to develop on this site?)

Restaurant Depot - Wholesale distributor, with parking lot. (Full description attached)

QUESTIONS OR CONCERNS (Please be specific so that our staff can do the appropriate research)

(Preliminary questions attached)



For more details about the Integrated Development Ordinance visit: <http://www.cabq.gov/planning/codes-policies-regulations/integrated-development-ordinance>

IDO Zone Atlas May 2018

IDO Zoning information as of May 17, 2018
The Zone Districts and Overlay Zones
are established by the
Integrated Development Ordinance (IDO).

Zone Atlas Page:
H-15-Z

- Easement
- Escarpment
- Petroglyph National Monument
- Areas Outside of City Limits
- Airport Protection Overlay (APO) Zone
- Character Protection Overlay (CPO) Zone
- Historic Protection Overlay (HPO) Zone
- View Protection Overlay (VPO) Zone

Gray Shading
Represents Area Outside
of the City Limits

0 250 500 1,000 Feet



17710 DETROIT AVENUE
LAKEWOOD, OHIO 44107
(216) 521-5134
FAX (216) 521-4824

**Restaurant Depot
Albuquerque, NM**

Building Description:

We are proposing a +/-45,500 square feet concrete building approximately 36' high. We will have a large canopy providing covered parking for customers. The building will include a large cooler and freezer. Refrigeration equipment will sit on a concrete pad located on the exterior of the building. The building will also have a four dock recessed loading bay and approximately 97 parking spaces (including 4 handicap spaces). We will have an ESFR sprinkler system over all dry sales and non-cooler. We use dry sprinkler heads in the cooler and freezer areas. The building will contain high piled storage on racks.

Description of Restaurant Depot Operations:

Restaurant Depot ("RD") is a pure wholesale distributor of approximately 6,000 different items. Restaurant Depot is not open to the public, but instead a customer needs a business or not-for-profit license to purchase from us. The product range extends from dry groceries, perishables (produce, meat, fish), fresh and frozen foods, paper and plastics, to equipment and supplies. They sell a range of food and food related items that are similar to those offered for sale in a regular warehouse club (Costco or Sam's) or supermarket, with some brand and size variances.

Restaurant Depot does not do any cooking, cutting, fabricating, processing, or preparation of food. The entire product is sold in its original form and all of the meats are sold with a USDA seal on the product. Restaurant Depot's primary customers are independent restaurants, delis, caterers, and pizza shops as well as not-for-profit institutions. They do not do any delivery but rather the customer comes to our location to pick up their goods. The Company currently operates over 140 RD locations nationwide, with more opening each year.

With respect to food safety, RD maintains an accepted working HAACP plan in accordance with FDA and USDA regulations. It ensures that all product is received, stored, and sold under safe food handling guidelines as mandated by these government agencies. Additionally, they also maintain a HAACP certified employee at each of our locations to further insure safe food handling.

Employee and Customer Information:

A typical Restaurant Depot has 45-50 employees on staff, with an average of 30 employees per shift. The typical hours of operation for a Restaurant Depot are Monday through Friday - 7 am to 6 pm. Saturdays - 7 am to 4 pm, and Sundays - 9 am to 3 pm.

Most customers shop during the day, not during morning or evening rush hours. During those rush hours, the restaurant owners are at their places of business serving customers. A Restaurant Depot customer will shop about once or twice a week, buying large quantities each visit.

Parking Information:

Customers transporting their purchases back to their restaurant or business equates to utilizing larger vehicles, box trucks, or vans. Customers do not use large tractor-trailer type vehicles. We design our parking lots with larger vehicles in mind. We provide larger size spaces and wider than required aisles. This design also allows more room for customers to load their purchases into their vehicle and still maintain parking lot traffic. The large canopy attached to the front of the store provides protection from the elements for the customer's convenience when loading their vehicles.



Where Restaurants Shop[®]

Project location: 1901-1915 Menaul Blvd NE Albuquerque, NM 87107

Planning Dept. Contact _____
Building Dept. Contact _____
Building Dept. Phone # _____
Health Dept. Contact _____
Health Dept. Phone # _____
Fire Dept. Contact _____
Fire Dept. Phone # _____

Pre-Application Meeting Questions

- How long does the entire process take, normally?
 - From initial contact to receiving a Building Permit?
 - Comment review time and turnaround?

- Does this area of the City have any special or local boards we need to present or meet with?

- Is there a separate process for obtaining **Site Plan Approval**?

- Is there a separate process for obtaining **ARB/Design Review**?

- Is there a separate process for obtaining Utilities and Sewer Approval?

- Are there specific Zoning Issues? (i.e. deadline or meeting dates?)

- What is the building permit process?
 - What Building Codes do you adhere to? (Listed below – need Accessibility)

 - Is Site Plan or Design Review Approval Required before we submit?

- What is required for fire department approval? Are there High Piled/Hazardous Material Applications?
- The design of the pallet racking and cooler/freezer panels is deferred. What does the building department need to see on these?
- What is required to be completed to obtain a Temporary Certificate of Occupancy for stocking purposes?
- What is required to obtain a Certificate of Occupancy?
- What are the most common mistakes you see being made with developers new to the City?
- What questions haven't we asked?

Please confirm:

City of Albuquerque Building Codes:

2015 New Mexico Commercial Building Code

2015 New Mexico Earthen Building Materials Code

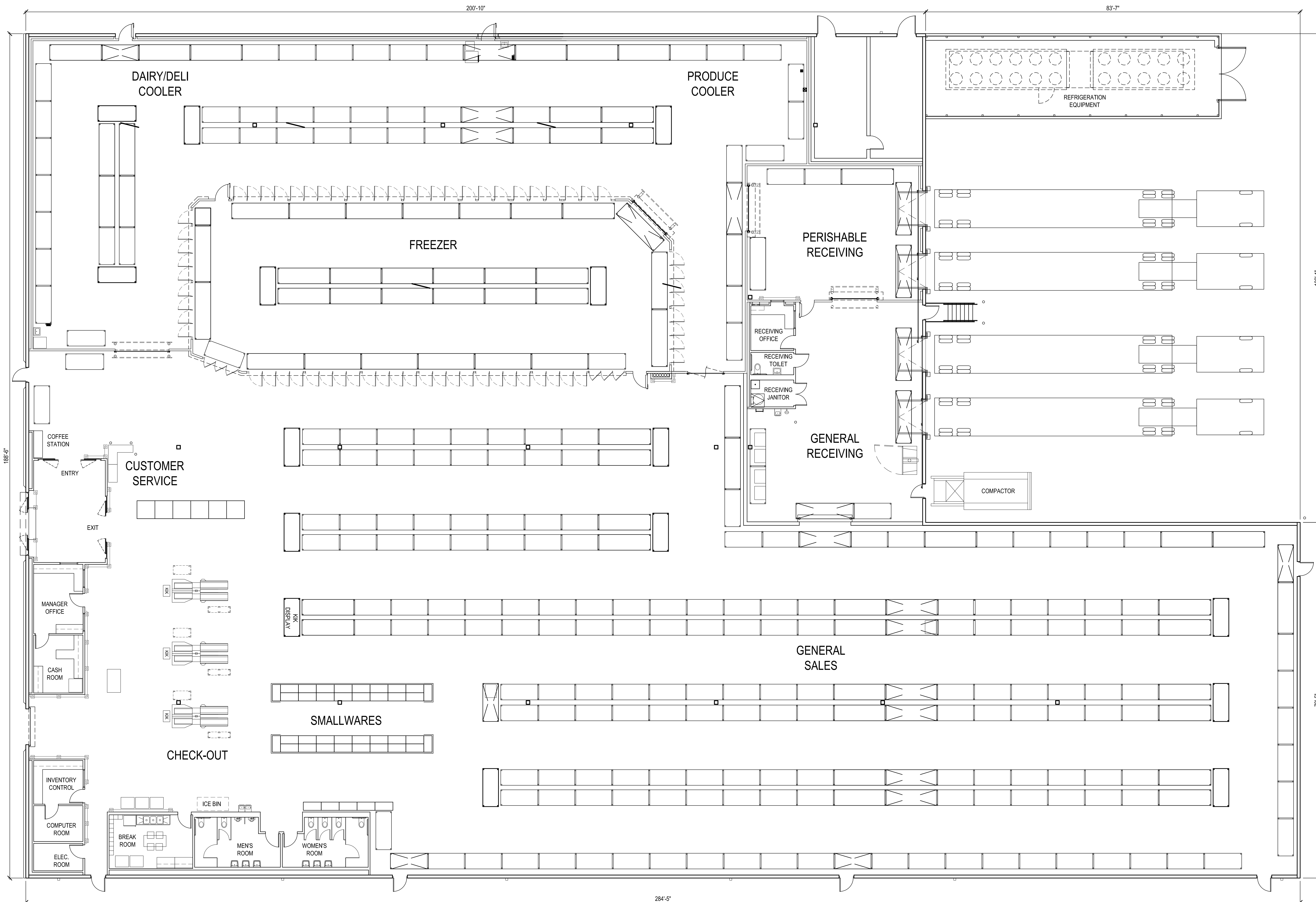
2017 New Mexico Electrical Code

2018 International Energy Conservation Code

2015 New Mexico Existing Building Code

2015 New Mexico Mechanical Code

2015 New Mexico Plumbing Code



188'-6"

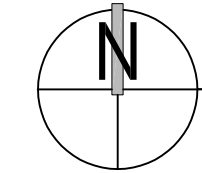
200'-10"

83'-7"

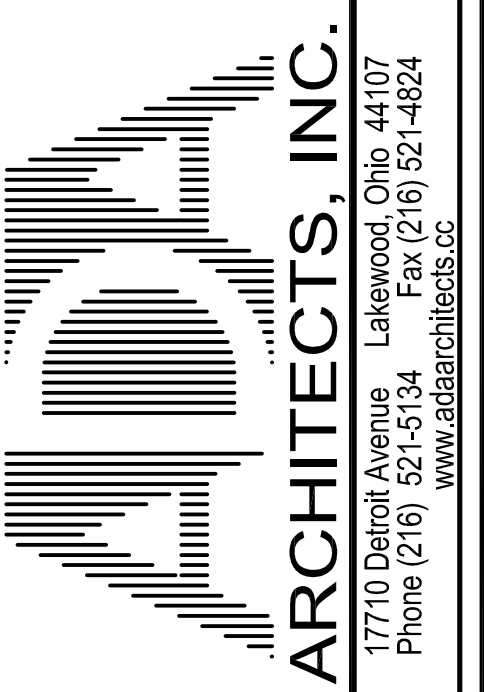
109'-1"

79'-5"

284'-5"



PRELIMINARY FIXTURE PLAN
SCALE: 3/16" = 1'-0"



Restaurant Depot / ALBUQUERQUE, NM
1901-1915 MENAUL BLVD NE ALBUQUERQUE, NM 87107

ARCHITECTS, INC.
17710 Detroit Avenue Lakewood, Ohio 44107
Phone (216) 321-5124 Fax (216) 321-4824
www.a2aarchitects.com

REVISIONS	
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PRELIMINARY
FIXTURE PLAN

DATE 08/24/2021
JOB NO. 21164

SK-1
SHEET NO.



Where Restaurants Shop[®]

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Building Dept. Phone # _____
Health Dept. Contact _____
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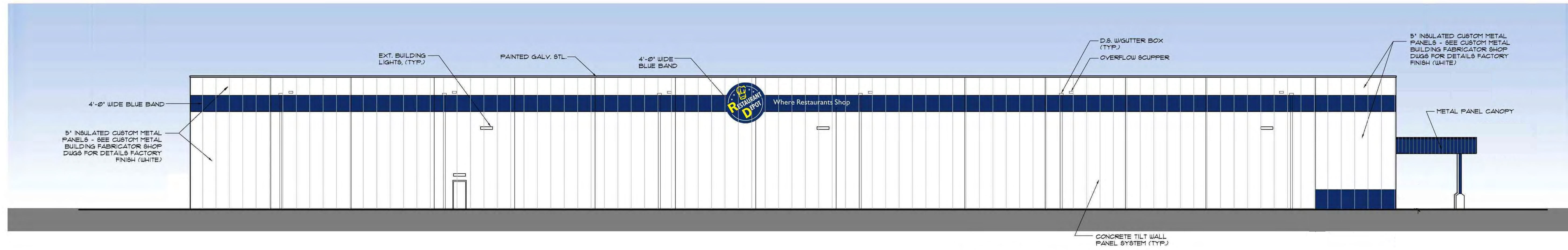
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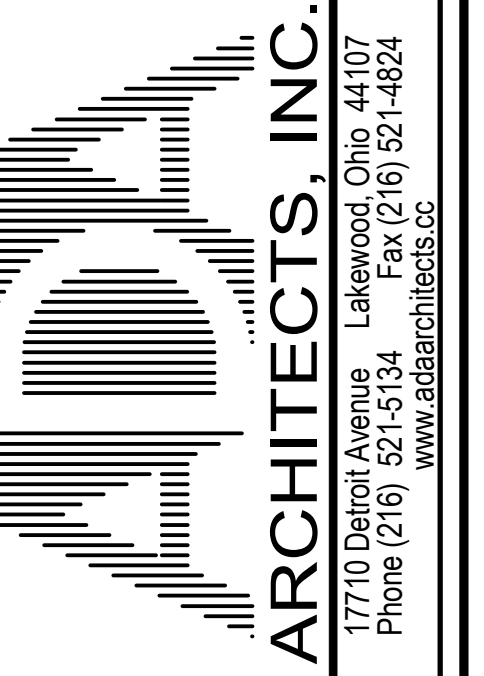
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2015 New Mexico Mechanical Code

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1 SOUTH ELEVATION
 SK-2 SCALE: 3/32" = 1'-0"



ARCHITECTS, INC.
 7770 Detroit Avenue, Lakewood, Ohio 44107
 Phone (216) 339-1464
 www.adaarchitects.com

RESTAURANT DEPOT

1901-1915 MENAUL BLVD NE ALBUQUERQUE, NM 87107
 THESE DOCUMENTS CONTAIN INFORMATION PROPRIETARY TO ADA ARCHITECTS, INC.
 UNAUTHORIZED USE OF THESE DOCUMENTS IS EXPRESSLY PROHIBITED UNLESS AGREED UPON IN WRITING.

REVISIONS

#	DATE	TYPE
1		
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ELEVATIONS & PERSPECTIVES

DATE 08/13/2021
 JOB NO. 21164

EL-1

SHEET NO.



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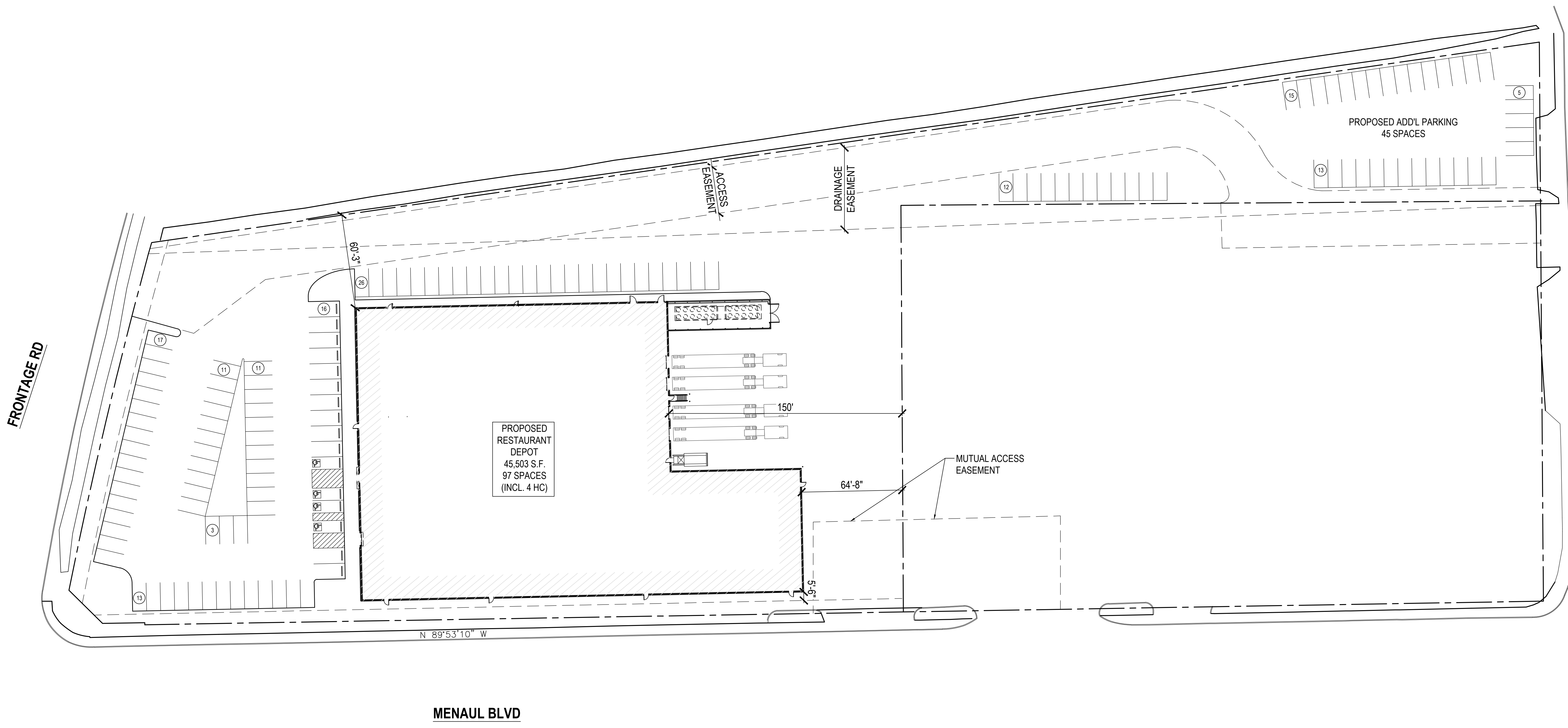
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PROPOSED
RESTAURANT
DEPOT
45,503 S.F.
97 SPACES
(INCL. 4 HC)

PROPOSED ADD'L PARKING
45 SPACES

ACCESS
EASEMENT

DRAINAGE
EASEMENT

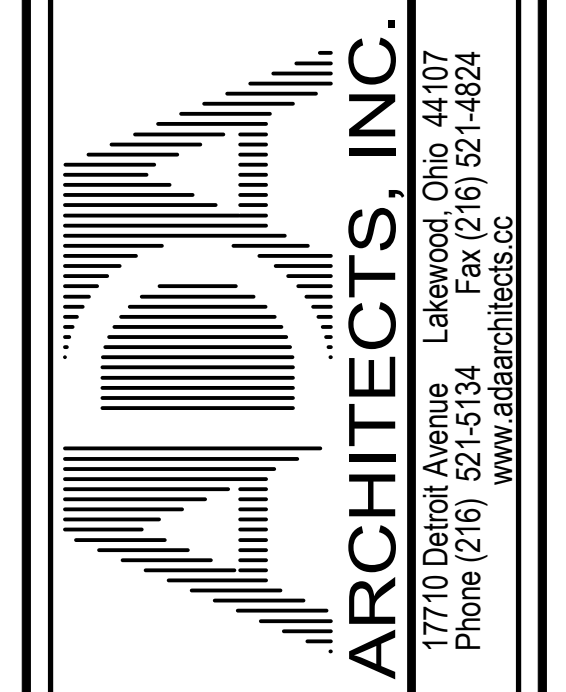
MUTUAL ACCESS
EASEMENT

FRONTAGE RD

MENAU BLVD

N 89°53'10" W

SITE PLAN
SCALE: 1" = 30'-0"



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#	DATE	TYPE
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CONCEPT SITE PLAN

DATE 05/04/2021
JOB NO. 21164

SD-1
SHEET NO.