



Artisans Group Architecture and Planning

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7 October 2021

Hector's Tacos Presubmission Conference Narrative

Address:

1502 and 1504 4th Ave E
Olympia, WA 98506

Parcel Number: 33300100802

Zoning: HDC-1

Parcel Area: 3,968SF

Number of Lots: 1

Occupancy Type: B- Takeout Seasonal Seating Restaurant, R-2 Residential (existing)

Construction Type: Type V-B

Number of Buildings: 1

Height of Structure: 28'

Number of Stories Including Basement: 3

Basement: 0

Ground Floor: Restaurant, Seasonal Seating, Dry and Cold Storage, 1432SF

Second Floor: Rooftop Deck and Bar, 570SF

Gross Floor Area of Building: 2852SF

Landscape Area: Rooftop Deck Planters 51SF, Existing to Remain at Grade 360SF, 411SF Total

Number of Vehicular Parking Spaces: 5 Existing, with Street Improvements 3 spaces Total, 1 ADA

Number of Long Term Bike Spaces: 0 Existing, 1 added

Number of Short Term Bike Spaces: 0 Existing, 1 added

Total Amount of Hard Surfaces: 360SF

Total Impervious Surface: 3,608SF

Project Description:

Hector's Taco's intends to convert an existing Office and Garage into a takeout restaurant with added outdoor seasonal seating, rooftop deck and bar. The existing Office interior is to be remodeled into a commercial kitchen with all electric equipment, the back of house and Garage used as dry and cold storage.

Site Conditions Existing:

The existing building consists of a B occupancy Office attached to an R-2 duplex 3-story house with garage. Most of the property has been paved to serve the prior tenants.

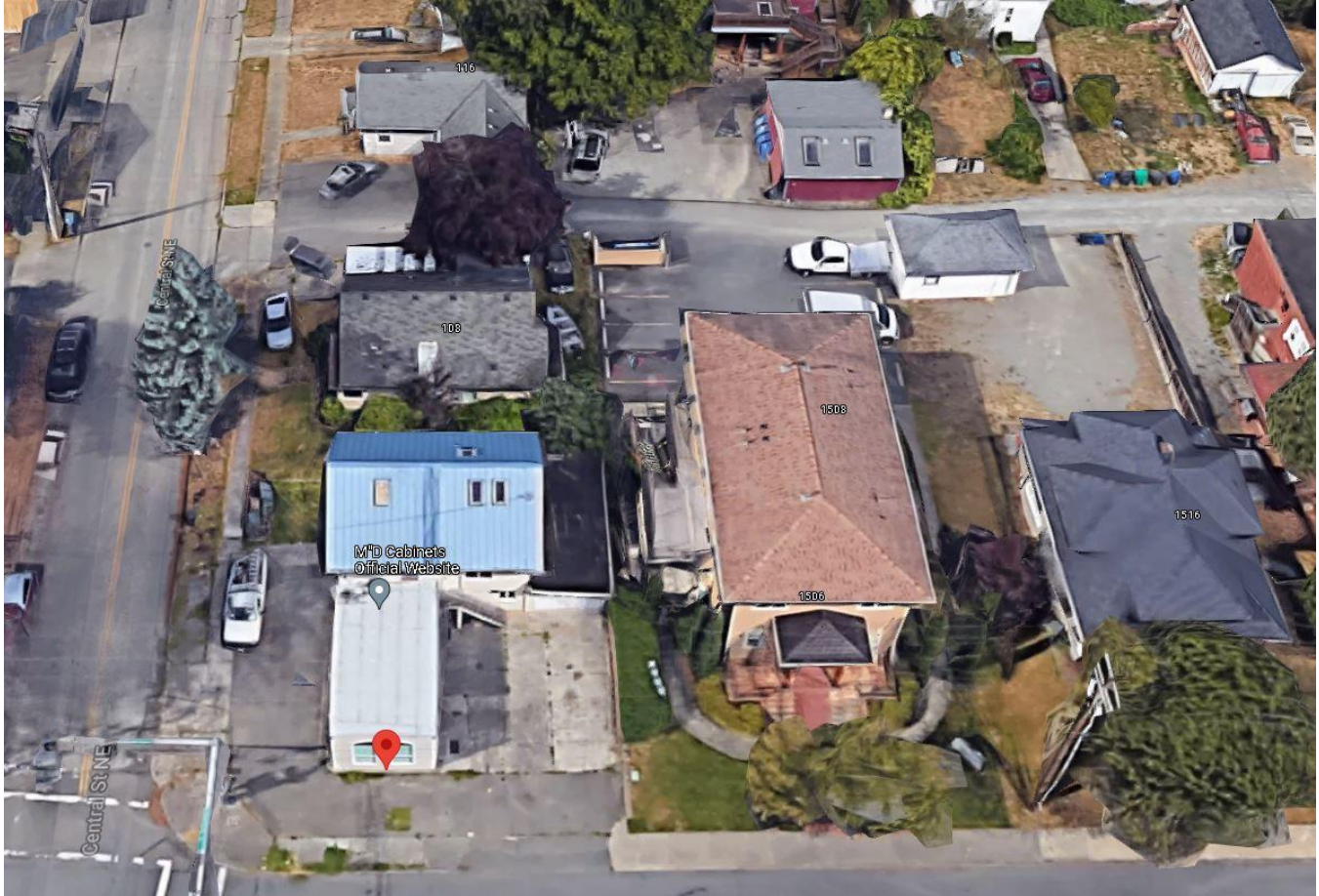


Figure 1 Aerial View Looking North



Figure 2 Central Street NE View



Figure 3 4th Avenue E View



Proposed Vehicle Access:

With this remodel and the associated Street Improvements, the only vehicle access will be for Short and Long-Term Bicycle Parking, supply deliveries and the removal of waste and recycling.

Proposed Utilities to Serve Project:

- Hector's Tacos will have an internal under sink grease interceptor with all waste drains connected to the sewer system.
- As previously stated, all Kitchen equipment is to be electric which also includes the HVAC system comprised of an HRV, Minisplit system and small wall-mounted radiant heaters if necessary. There is an existing main electrical panel within the Office-future-Kitchen and a sub-panel located within the Garage-future-Cold Storage. Several of the pieces of the Kitchen equipment require 208/240V.
- The existing gas meter on the Central Street NE side of the building will have to be relocated and serves the residential duplex.
- The existing water main serving this building is located on Central Street NE. With the small size of the project, electric Kitchen equipment, and providing a 2-Hour rated separation between the B and R-2 occupancies for the Type V-B construction type, sprinklers are not anticipated.
- As a takeout-seasonal seating restaurant, it is anticipated that the waste stream will be greatly reduced from conventional restaurants and Hector's Tacos entertains the use of municipal garbage, recycling and organics rather than contracted removal. A waste Dumpster Enclosure is shown on the Site Plan.

End of Narrative