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MEE SUM
PASTRY

美
心

**PIKE PLACE LOCATION EXPANSION
CERTIFICATE OF APPROVAL SUBMITTAL**

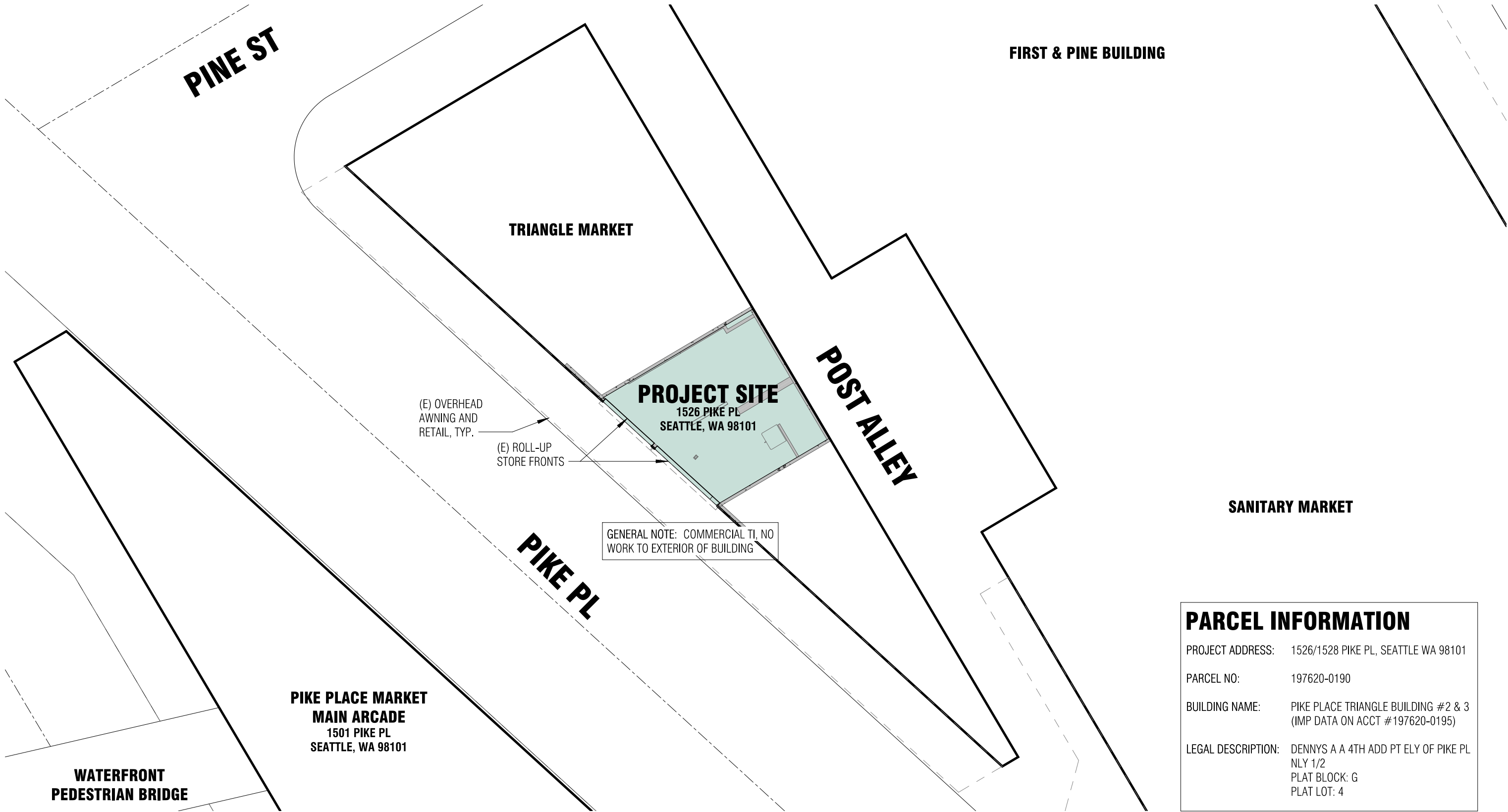
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PAGES 1-7: PDA APPLICATION DOCUMENTATION

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PAGES 23-41: KC HEALTH PERMIT APPROVED DOCUMENTATION



PARCEL INFORMATION	
PROJECT ADDRESS:	1526/1528 PIKE PL, SEATTLE WA 98101
PARCEL NO:	197620-0190
BUILDING NAME:	PIKE PLACE TRIANGLE BUILDING #2 & 3 (IMP DATA ON ACCT #197620-0195)
LEGAL DESCRIPTION:	DENNYS A A 4TH ADD PT ELY OF PIKE PL NLY 1/2 PLAT BLOCK: G PLAT LOT: 4

SITE PLAN

1/16" = 1'-0"



MEE SUM PASTRY REFRESH 2025089.00
1526/1528 PIKE PL, SEATTLE, WA 98101

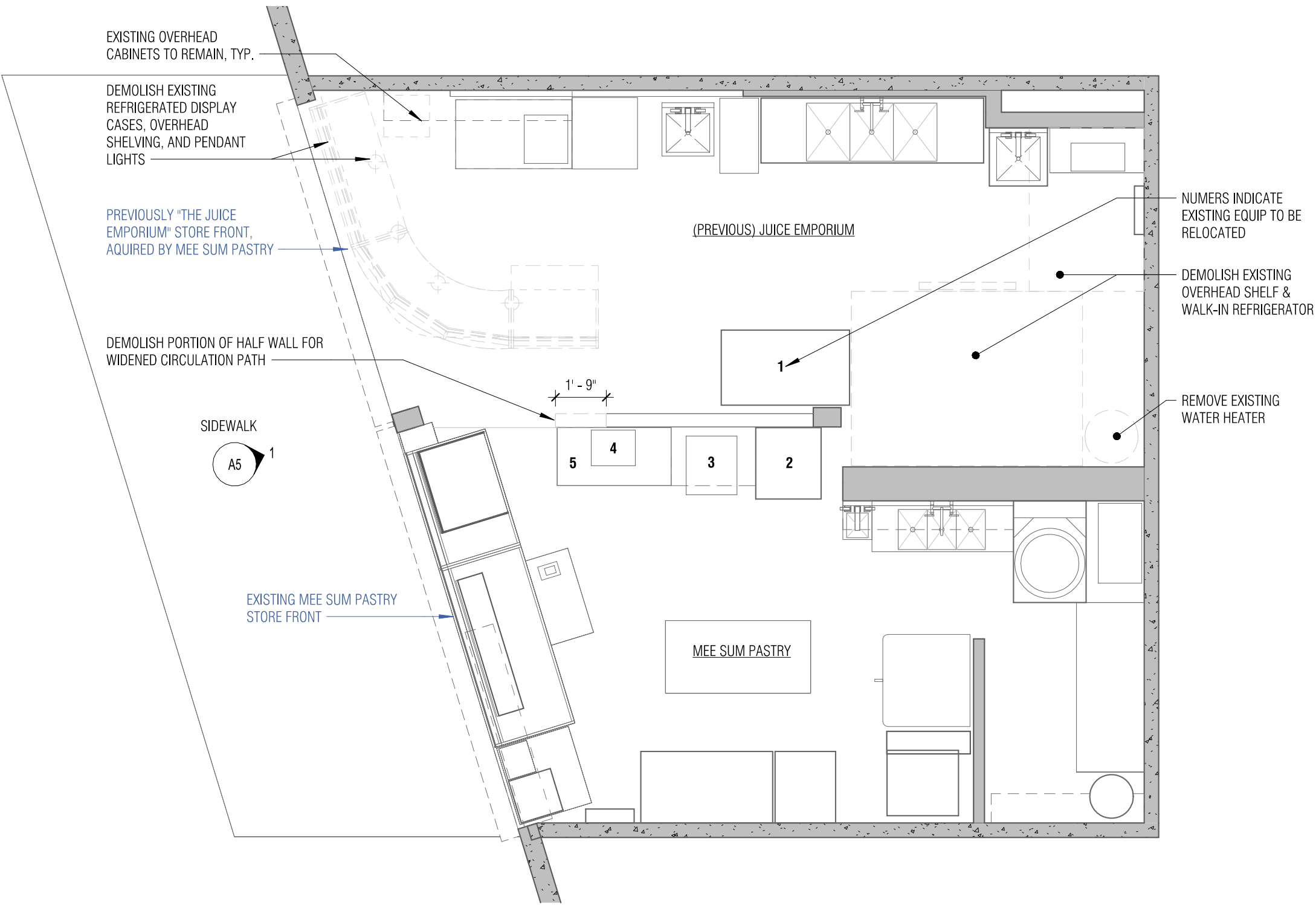


SITE PLAN
09.03.2026

INTENT

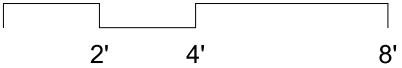
MEE SUM PASTRY HAS ACQUIRED THE FORMER JUICE EMPORIUM SPACE AND INTENDS TO INCORPORATE THAT SPACE INTO THE MEE SUM PASTRY BUSINESS, ALLOWING FOR ADDITIONAL REFRIGERATION, BETTER PREP AND WASH SINK DISTRIBUTION FOR OPERATIONAL INTENT AS RECOMMENDED BY KING COUNTY HEALTH. THEY ALSO INTEND TO SWITCH OUT FAULTY EQUIPMENT AT THE STOREFRONT, REPAIR A LEAKY FLOOR DRAIN AND DAMAGED FLOORING, AS WELL AS RELOCATE SELECTED EQUIPMENT.

THE PROPOSED CHANGES WILL ENHANCE THE HISTORIC DISTRICT'S AESTHETIC BY UNIFYING THESE TWO SPACES INTO ONE, EXTENDING THE DISPLAY CASE FRONTAGE FROM THE MEE SUM SIDE TO THE FORMER JUICE EMPORIUM. REFRESHING SIGNAGE, ALSO FIRMLY BASED ON THE HISTORIC MEE SUM SIGNAGE, WILL BE ADDED TO REFRESH THE EXISTING AGING SIGNAGE ON THE ORIGINAL MEE SUM SIDE AND ADD A SECOND MENU SIGN TO THE FORMER JUICE EMPORIUM SIDE.



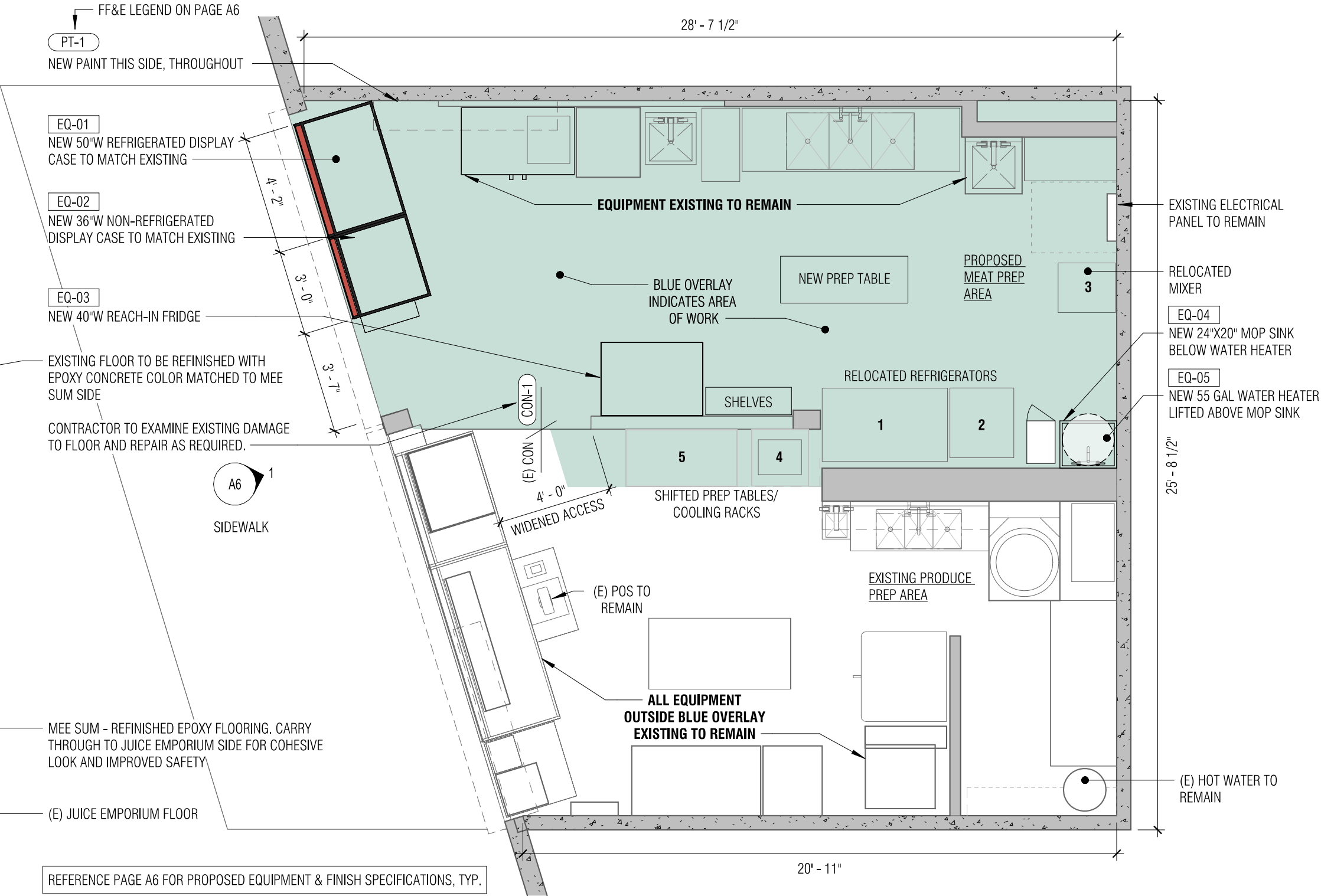
EXISTING/DEMOLITION PLAN

1/4" = 1'-0"



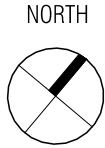
PROPOSED CHANGES

- REPLACE THE *JUICE EMPORIUM* REFRIGERATED DISPLAY CASES WITH TWO THAT MATCHES *MEE SUM'S*.
- REMOVE THE EXISTING WALK-IN FRIDGE AND REARRANGE BACK OF HOUSE EQUIPMENT TO IMPROVE FOOD SAFETY.
- REPAIR AND REFINISH THE *JUICE EMPORIUM* FLOOR TO MATCH *MEE SUM'S*



PROPOSED PLAN

1/4" = 1'-0"



INTENT

COORDINATE THE TWO OPENINGS INTO ONE COHESIVE BRAND UNDER THE MEE SUM NAME.



JUICE SIDE (LEFT) - RENOVATE TO MATCH PASTRY SIDE



PASTRY SIDE (RIGHT) - EXISTING TO REMAIN

REMOVE EXISTING MENU SIGN AND REPLACE WITH NEW SIGNAGE

EXISTING ELEVATION (PHOTO)

EXISTING FINISH KEY



- 1 EXISTING WHITE PAINT THROUGHOUT
- 2 EXISTING CONCRETE FLOORS & WALLS
- 3 EXISTING RED LAMINATE DISPLAY CASES WITH BLACK TRIM
- 4 EXISTING STAINLESS STEEL COUNTERS AND EQUIPMENT
- 5 EXISTING POWDER-COATED RED SECURITY SHUTTERS

RESTORE WOOD PAINTED HISTORIC SIGN
(LOCATED ON BEAM ABOVE PREP AREA ON S. SIDE)



*RESTORE HISTORIC SIGN USING MATCHING COLORS AND MATERIALS

APPROXIMATE LOCATION OF EXISTING
FIRE SUPPRESSION SYSTEM TO REMAIN



EXISTING ELEVATION

1/2" = 1'-0"

PROPOSED FINISH KEY

INTENT - COORDINATE THE TWO SIDES THROUGH THE REPETITION OF EXISTING MATERIALS AND COLORS FOR A COHESIVE STOREFRONT.



PT-1
NEW PAINT THROUGHOUT (WALLS)
MANUFACTURER: SHERWIN WILLIAMS
COLOR: SW 7004 "SNOWBOUND"
FINISH: EGGSHELL
COATING: PRO-INDUSTRIAL ACRYLIC COATING



CON-1
RESINOUS FLOORING
MANUFACTURER: DEX-O-TEX
PRODUCT: DECOR-FLOR AND CHEMINERT CFS FLOORING
COLOR: DFS-B-09



EQ-01
50"W REFRIGERATED DISPLAY CASE (TO MATCH EXISTING)
MANUFACTURER: FEDERAL INDUSTRIES
PRODUCT: HIGH VOLUME REFRIGERATED BAKERY CASE
MODEL: SGR5042
COLOR: SPECIALTY COLOR, MATCHED TO EXISTING



EQ-02
36"W NON-REFRIGERATED DISPLAY CASE
MANUFACTURER: FEDERAL INDUSTRIES
PRODUCT: HIGH VOLUME NON-REFRIGERATED BAKERY CASE
MODEL: SGD3642
COLOR: SPECIALTY COLOR, MATCHED TO EXISTING



EQ-03
REACH-IN FRIDGE
MANUFACTURER: TRUE
PRODUCT: REACH-IN DOUBLE DOOR FRIDGE
MODEL: TS-35-HC



EQ-04
STAINLESS STEEL MOP SINK
MANUFACTURER: ELKAY
PRODUCT: STAINLESS STEEL 24" X 20" X 11-1/4" 16 GAUGE MOP SINK
MODEL: FLR-1X



EQ-05
55 GAL WATER HEATER
MANUFACTURER: RHEEM
PRODUCT: PROFESSIONAL CLASSIC ELECTRIC WATER HEATER
MODEL: PROE55 - T2 RH94



PROPOSED ELEVATION

1/2" = 1'-0"



MEE SUM PASTRY REFRESH 2025089.00
1526/1528 PIKE PL, SEATTLE, WA 98101

PROPOSED ELEVATION
09.03.2026

MEE SUM PASTRY

SIGN PACKAGE





VECTORIZED LOGO

CLIENT BRAND ASSETS



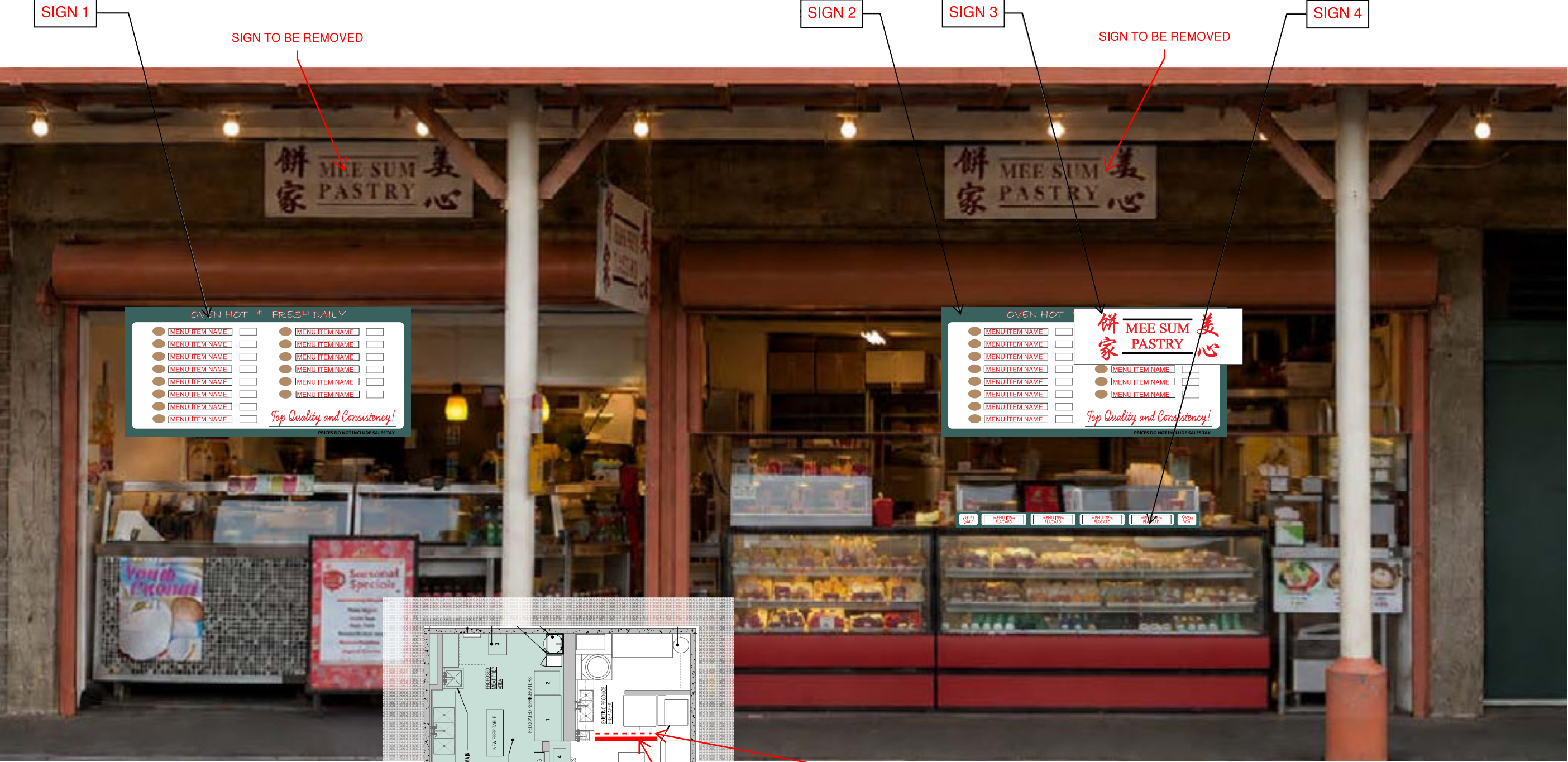
2902 4TH AVE SOUTH
SEATTLE WA 98134
206.682.7738
WESTERNNEON.COM

MEE SUM PASTRY

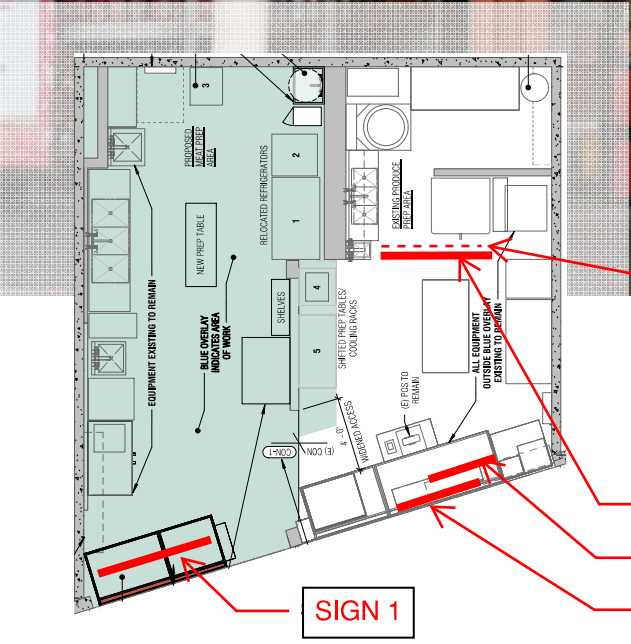
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DRAWN: NAT L.	DATE 08.31.26	JOB NO. 18254 BOARD & VELLUM - MEE SUM PASTRY
CHECKED:	DATE	DRAWING TITLE COMPANY BRANDING
ISA UL CERTIFIED		DRAWING NO. BRAND-01
PAGE		9



ELEVATION
SCALE 1/2" = 1'



RESTORE WOOD PAINTED HISTORIC SIGN
(LOCATED ON BEAM ABOVE PREP AREA ON S. SIDE)

*RESTORE HISTORIC SIGN USING MATCHING COLORS AND MATERIALS

SIGN 5



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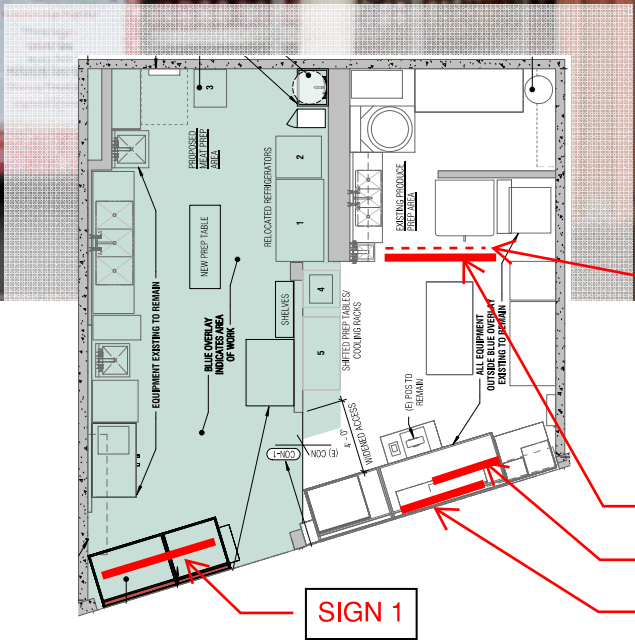


DRAWN: NAT L.	DATE 08.31.26	JOB NO. 18254 BOARD & VELLUM - MEE SUM PASTRY
CHECKED:	DATE	DRAWING TITLE RENDERING 01
ISA UL CERTIFIED		DRAWING NO. REND-01
		VER. PAGE 10



92.0" 62.7"

ELEVATION
SCALE 1/2" = 1'



RESTORE WOOD PAINTED HISTORIC SIGN
(LOCATED ON BEAM ABOVE PREP AREA ON S. SIDE)

*RESTORE HISTORIC SIGN USING MATCHING COLORS AND MATERIALS

SIGN 2
SIGN 3
SIGN 4
SIGN 5



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DRAWN: NAT L.	DATE 08.31.26	JOB NO. 18254 BOARD & VELLUM - MEE SUM PASTRY
CHECKED:	DATE	DRAWING TITLE RENDERING 01
ISA CERTIFIED		DRAWING NO. REND-01
UL CERTIFIED		VER.
RECYCLED		PAGE 11



EXISTING SIGN
ON A CURVED SOFFIT

EXISTING CONDITIONS- SIGN 1



PROPOSED SIGNAGE- SIGN 1

SIGN 1: MENU BOARDS

MANUFACTURE & INSTALL TWO (2) NON-ILLUMINATED MENU BOARDS



EXISTING CONDITIONS- SIGN 2

RESTORE WOOD PAINTED HISTORIC SIGN 5
(LOCATED ON BEAM ABOVE PREP AREA ON S. SIDE)

*RESTORE HISTORIC SIGN USING MATCHING COLORS AND MATERIALS



PROPOSED SIGNAGE- SIGN 2



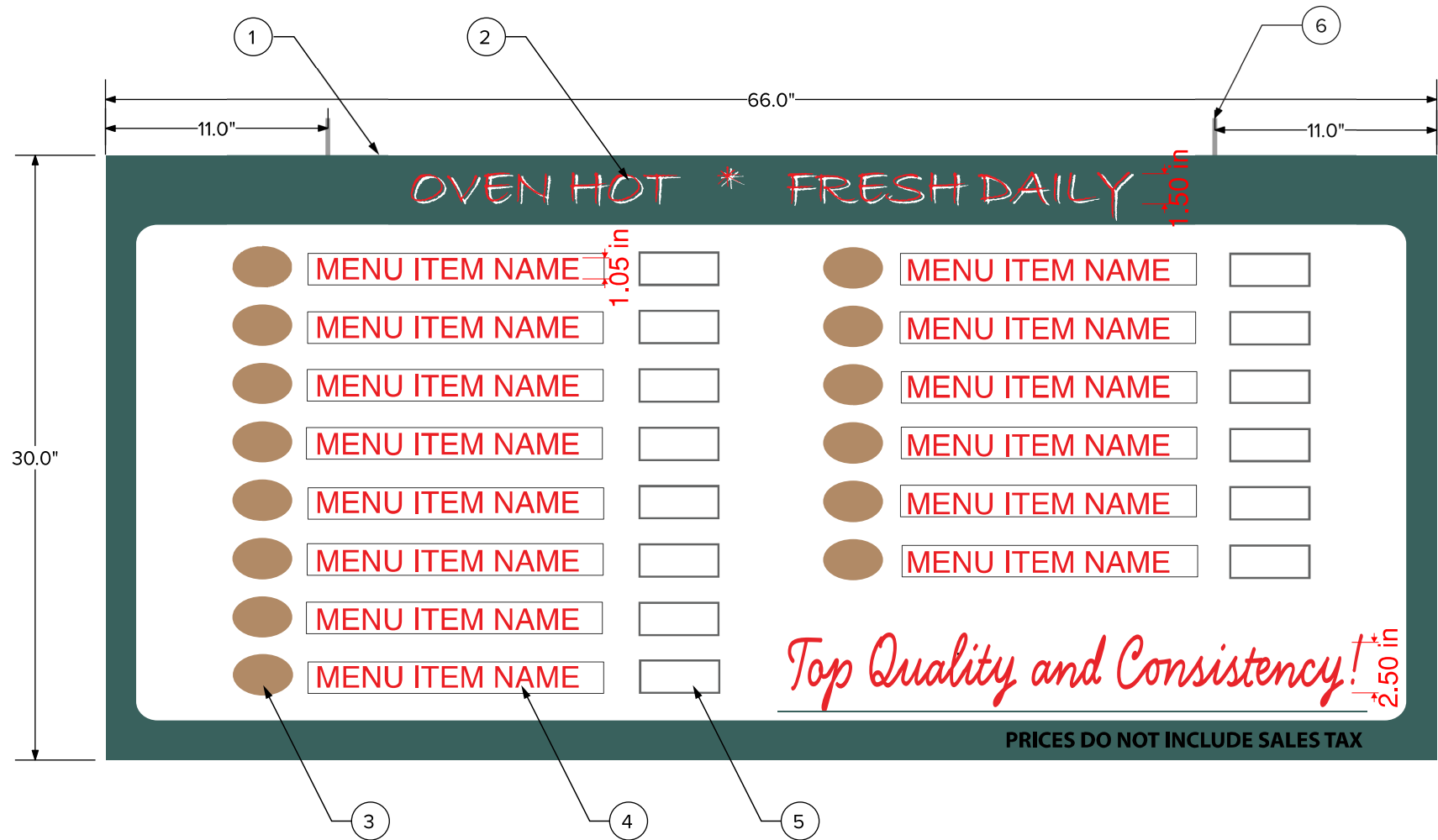
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DRAWN: NAT L.	DATE 08.31.26	JOB NO. 18254 BOARD & VELLUM - MEE SUM PASTRY
CHECKED:	DATE	DRAWING TITLE MENU_BOARDS
DRAWING NO. SIGN-01		VER.
PAGE		12



- 1 .125" ACM PANEL
- 2 DIGITAL VINYL PRINT
DARK TEAL PANTONE XXXX
RED PANTONE XXXX
- 3 PLACEHOLDER FOR PHOTOGRAPHS OF MENU ITEMS
- 4 BLANK PLACARDS FOR NEW OR REPLACED MENU ITEMS.
TO BE HANDWRITTEN BY PROFESSIONAL SIGN WRITER
- 5 BLANK PLACARDS FOR PRICES.
TO BE HANDWRITTEN BY PROFESSIONAL SIGN WRITER
- 6 HOOK MOUNT LOCATIONS.

FONT STYLE: MATCH EXISTING MENU
FONT HEIGHT: 1", 1.5", 2.5"

Attachment: Signs will be attached via hook mounts and cable.
Sign 1: New hook mounts will be added to concrete beam above opening.
Sign 2: Will reuse existing hooks at existing menu location at rear beam beneath historic Sign 5.

MAIN BOARD FRONT VIEW
SCALE 1.5" = 1'



SIGN 1/2: MENU BOARDS
MANUFACTURE & INSTALL TWO (2) NON-ILLUMINATED MENU BOARDS



EXISTING SIGNAGE- SIGN 3



PROPOSED SIGNAGE- SIGN 3

SIGN 3: DISPLAY SIGN
MANUFACTURE & INSTALL ONE (1) NON-ILLUMINATED DISPLAY SIGN



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DRAWN: NAT L.	DATE 08.31.26	JOB NO. 18254 BOARD & VELLUM - MEE SUM PASTRY
CHECKED:	DATE	DRAWING TITLE MAIN_ID_DISPLAY
ISA		DRAWING NO. SIGN-03
UL CERTIFIED		VER.
RECYCLED		PAGE



1 DIGITAL PRINT APPLIED TO GLASS.

FONT STYLE: MATCH EXISTING MENU
FONT HEIGHT: 2.25"

Attachment: signs will be attached via Adhesive to
existing steel and glass case

FRONT VIEW
SCALE 3" = 1'

SIGN 3: DISPLAY SIGN
MANUFACTURE & INSTALL ONE (1) NON-ILLUMINATED DISPLAY SIGN

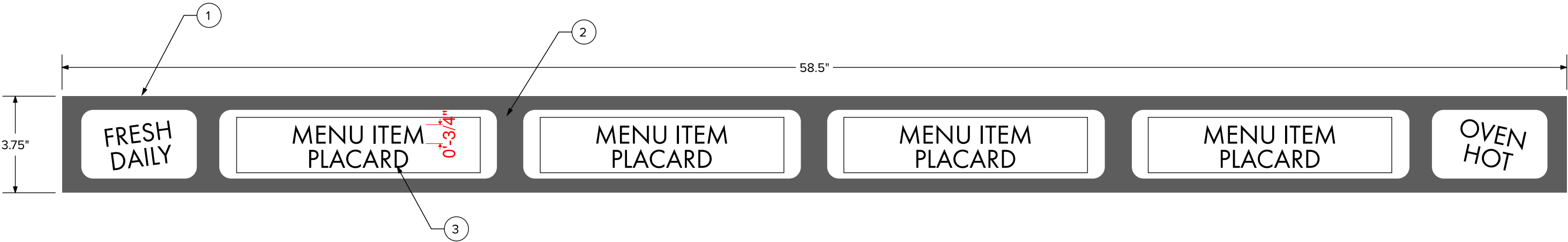


EXISTING CONDITIONS



PROPOSED SIGNAGE

SIGN 4: HOT CASE MENU
MANUFACTURE & INSTALL ONE (1) ACM PANEL WITH DIGITAL VINYL PRINT



FRONT VIEW
SCALE 3" = 1'

- 1 .125" ACM PANEL
 - 2 DIGITAL VINYL PRINT
DARK TEAL PANTONE XXXX
RED PANTONE XXXX
 - 3 BLANK PLACARDS FOR NEW OR REPLACED MENU ITEMS.
TO BE HANDWRITTEN BY PROFESSIONAL SIGN WRITER
- FONT STYLE: MATCH EXISTING MENU
FONT HEIGHT: 0.75"

Attachment: signs will be attached via Adhesive to existing steel and glass case

SIGN 4: HOT CASE MENU
MANUFACTURE & INSTALL ONE (1) ACM PANEL WITH DIGITAL VINYL PRINT

THANK YOU



MEE SUM PASTRY - TENANT IMPROVEMENT



ABBREVIATIONS

@	AT	GA	GAUGE, GAGE	PT	PRESSURE TREATED
AB	ANCHOR BOLT	GALV	GALVANIZED	PTD	PAINTED
ABV	ABOVE	GC	GENERAL CONTRACTOR	PWR	POWER
AC	AIR CONDITIONING	GEN	GENERAL		
ADJ	ADJUSTABLE	GL	GLASS	QTY	QUALITY
ANCH	ANCHOR	GM	GAS METER	QUANT	QUANTITY
APPROX	APPROXIMATE (LY)	GR	GRADE		
ARCH	ARCHITECT (URAL)	GWB	GYPSUM WALL BOARD	R	RANGE
AUTO	AUTOMATIC			RD	ROOF DRAIN
AW	AWNING	HB	HOSE BIB	REIN	REINFORCING
		HC	HOLLOW CORE	REQ'D	REQUIRED
BF	BOTTOM FLUSH	HDR	HEADER	REF	REFRIGERATOR
BLDG	BUILDING	HDW	HARDWARE	REV	REVISION
BM	BEAM	HORIZ	HORIZONTAL	RF	ROOF
BOT	BOTTOM	HR	HOUR (FIRE RESISTANT RATING)	RFG	ROOFING
BRS	BEARING	HT	HEIGHT	RM	ROOM
BTWN	BETWEEN	HVAC	HEATING, VENTILATION & AC	RO	ROUGH OPENING
C	CASEMENT	IG	INSULATED GLASS	S	SINK
CB	CATCH BASIN	IN	INCH	SAF	SELF-ADHERED FLASHING
CFM	CUBIC FEET PER MINUTE	INCL	INCLUDING	SC	SOLID CORE
CJ	CEILING JOIST	INFO	INFORMATION	SCH	SCHEDULE
CLS	CEILING	INSUL	INSULATING, INSULATION	SECT	SECTION
CLR	CLEAR	INT	INTERIOR	SE	SQUARE FOOT
CNTR	CENTER	ISG	INSULATED SAFETY GLASS	SG	SAFETY GLAZING
COL	COLUMN			SH	SINGLE HUNG
CONC	CONCRETE	JT	JOINT	SH	SIMILAR
CONSTR	CONSTRUCTION	KD	KILN DRIED	SI	SLIDING WINDOW OR DOOR
CONT	CONTINUOUS	KP	KING POST	SPEC	SPECIFICATION
CONTR	CONTRACTOR			SPF	SPRUCE, PINE, FIR
COORD	COORDINATE	LAM	LAMINATED	SO	SQUARE
		LAM	LAMINATE	SO FT	SQUARE FOOT
D	DRYER	LB	LBS BOLT	SS	STAINLESS STEEL
DB	DROP BEAM	LL	LIVE LOAD	SDS	SOLID SURFACE
DEMO	DEMOLITION	LT	LIGHT	SKR	SHELF AND ROD
DHW	DOMESTIC HOT WATER HEATER	LTG	LIGHTING	STD	STANDARD
DIA	DIAMETER	LVR	LOUVER	STL	STEEL
DIM	DIMENSION	LT WT	LIGHT WEIGHT	STRUCT	STRUCTURAL
DL	DEAD LOAD	LVL	LAMINATED VENEER LUMBER	SYM	SYMMETRICAL
DN	DOWN				
DRY	DRYER	MAX	MAXIMUM	TF	TOP FLUSH
DS	DOWNSPOUT	MECH	MECHANICAL	T&G	TONGUE AND GROOVE
DW	DISHWASHER	MED	MEDIUM	TEMP	TEMPORARY, TEMPERATURE
DWG	DRAWING	MFR	MANUFACTURER	THK	THICK
		MIN	MINIMUM	TOC	TOP OF CONCRETE
EW	EACH WAY	MISC	MISCELLANEOUS	TOG	TOGETHER
E	EXISTING	MTL	METAL	TOW	TOP OF WALL
EA	EACH	MW	MICROWAVE	TYP	TYPICAL
EG	EGRESS				
ELEC	ELECTRICAL	NEC	NECESSARY	UNO	UNLESS NOTED OTHERWISE
EM	ELECTRIC METER	NIC	NOT IN CONTRACT	UON	UNLESS OTHERWISE NOTED
EQ	EQUAL	NTS	NOT TO SCALE		
EQUIP	EQUIPMENT				
EXH	EXHAUST	O/	OVER	VAR	VARIES
EXIST	EXISTING	OD	OUTSIDE DIAMETER	VENT	VENTILATION
EXP	EXPANSION	OC	ON CENTER	VERT	VERTICAL
EXT	EXTERIOR	OH	OVERHEAD	VB	VERTICAL GRAIN
		OPP	OPPOSITE	VIF	VERIFY IN FIELD
FD	FLOOR DRAIN	OV	OVEN		
FDN	FOUNDATION			W	WASHER
FIN	FINISH	PC	PIPE COLUMN	W/	WITH
FJ	FLOOR JOIST	PL	PLASTIC LAMINATE	W/O	WITHOUT
FL	FLOOR	PLYWD	PLYWOOD	WASH	WASHER
FO	FACE OF	PSF	POUNDS PER SQUARE FOOT	WD	WARMING DRAWER
FURR	FURRING	PSI	POUNDS PER SQUARE INCH	WM	WATER METER
FT	FOOT	PSL	PARALLEL STRAND LUMBER	WS	WIRE SHELVING
FTG	FOOTING	PT	POINT	WWM	WELDED WIRE MESH
FURN	FURNACE			#	NUMBER, POUND(S)

GENERAL NOTES

- IT IS THE INTENT OF THE CONTRACT DOCUMENTS THAT ALL WORK COMPLY WITH THE BUILDING CODES, RULES, AND REGULATIONS OF JURISDICTIONS HAVING AUTHORITY.
- GENERAL CONTRACTOR SHALL COORDINATE A PRE-CONSTRUCTION SITE MEETING WITH OWNER, ARCHITECT, AND OTHER DESIGN CONSULTANTS, AS REQUIRED.
- PRIOR TO COMMENCEMENT OF ANY PORTION OF THE WORK, THE CONTRACTOR SHALL NOTIFY THE ARCHITECT OF ANY DISCREPANCIES NOTED AMONG OR BETWEEN THE CONTRACT DOCUMENTS, OWNER-PROVIDED INFORMATION, SITE CONDITIONS, MANUFACTURER RECOMMENDATIONS, OR CODES, REGULATIONS, OR RULES OF JURISDICTIONS HAVING AUTHORITY.
- PRIOR TO COMMENCEMENT OF ANY PORTION OF THE WORK, THE CONTRACTOR SHALL BECOME FAMILIAR WITH THE CONTRACT DOCUMENTS, OWNER-PROVIDED INFORMATION, AND SITE CONDITIONS, INCLUDING TAKING AND VERIFYING FIELD MEASUREMENTS AS NECESSARY.
- THE CONTRACTOR SHALL SECURE AND PAY FOR ALL GOVERNMENTAL PERMITS, FEES, LICENSES, AND INSPECTIONS NECESSARY FOR PROPER EXECUTION AND COMPLETION OF THE WORK, EXCEPT FOR THE GENERAL BUILDING PERMIT.
- THE CONTRACT DOCUMENTS ARE COMPLEMENTARY. WHAT IS REQUIRED BY ONE SHALL BE BINDING AS IF REQUIRED BY ALL.
- REPETITIVE FEATURES NOT INDICATED IN THE DRAWINGS EVERYWHERE THAT THEY OCCUR SHALL BE PROVIDED AS IF DRAWN IN FULL.
- THE INTENT OF ARCHITECTURAL DRAWINGS, AND DETAILS IS TO SHOW DESIGN APPROACH. IT IS THE GENERAL CONTRACTOR'S RESPONSIBILITY AND DUTY TO PROPERLY INSTALL AND EXECUTE A STRUCTURALLY SOUND, WATER AND AIR PROOFED, DURABLE PROJECT.

CONTRACT DIMENSION NOTES

- DO NOT SCALE THE DRAWINGS. LARGE SCALE DIMENSIONS GOVERN SMALL SCALE DIMENSIONS.
- GENERAL CONTRACTOR SHALL NOTIFY ARCHITECT OF ANY DISCREPANCY IN DIMENSIONS, PRIOR TO PROCEEDING WITH WORK.
- AT NEW CONSTRUCTION, ALL DIMENSIONS ARE TO FACE OF FRAMING, FACE OF CONCRETE, CENTER LINE OF COLUMNS, AND CENTERLINE OF WINDOWS AND DOORS, UNLESS NOTED OTHERWISE.
- AT EXISTING CONSTRUCTION, DIMENSIONS ARE TO FINISH FACE OF MATERIALS, UNLESS NOTED OTHERWISE.
- SITE PLAN DIMENSIONS UNACCOMPANIED BY A LICENSED SURVEY IN THE POSTED DRAWING SET ARE CONSIDERED APPROXIMATE AND FOR REFERENCE ONLY.
- GRAPHIC SCALES ARE PROVIDED FOR REFERENCE ONLY. WHERE DRAWINGS OF DIFFERENT SCALES ARE PROVIDED ON THE SAME SHEET, GRAPHIC SCALES ARE REMOVED FOR CLARITY.
- DIMENSIONS WITH ACCOMPANYING TEXT (E.G. CLEAR, HOLD, EQUAL) SHALL BE VERIFIED IN FIELD. ANY CHANGES TO THESE DIMENSIONS REQUIRE APPROVAL BY ARCHITECT.

DRAWING SYMBOL KEY

	NORTH ARROW		DRAWING TITLE
	BUILDING ELEVATION DRAWING NUMBER SHEET NUMBER		SITE POINT ELEVATION
	INTERIOR ELEVATION DRAWING NUMBER SHEET NUMBER		FLOOR ELEVATION DATUM
	BUILDING SECTION DRAWING NUMBER SHEET NUMBER		SPOT ELEVATION DATUM
	WALL SECTION DRAWING NUMBER SHEET NUMBER		REVISION TAG
	DETAIL REFERENCE DRAWING NUMBER SHEET NUMBER		WALL/FLOOR/ROOF ASSEMBLY TYPE TAG
	STRUCTURAL DETAIL DRAWING NUMBER SHEET NUMBER		HOSE BIBB
	ARCHITECTURAL DETAIL DRAWING NUMBER SHEET NUMBER		EXHAUST FAN AIR FLOW RATE
	CUT MARK		RAMP UP/DOWN PERCENT SLOPE
	CENTERLINE		DECK SLOPE TO DRAIN
	GRID LINE		CEILING/ROOF SLOPE RISE / RUN
			SMOKE DETECTOR
			CARBON MONOXIDE ALARM
			COMBO SMOKE/CARBON MONOXIDE DETECTOR
			CLOTHES ROD AND SHELF
			ROOF PITCH

City of Seattle Dept. of Construction
and Inspections
Subject to Field Inspection Permit
03/10/2026

This plan/application has been accepted for a field review permit. The scope of work covered by this permit is subject to all applicable codes and ordinances by review & corrections on site by the Building Official.

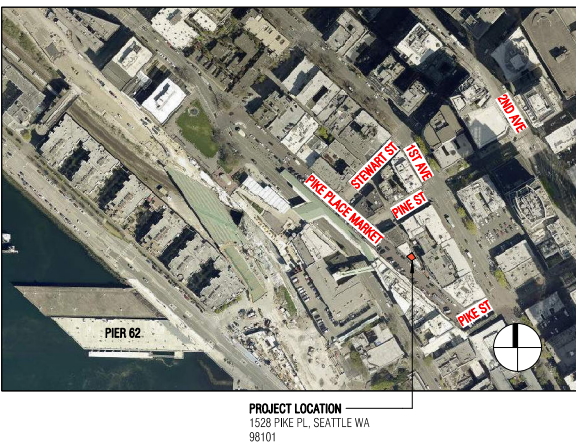
PROJECT INFORMATION

SOCI PROJECT #:	TBD
PHSKC PROJECT #:	TBD
PDA PROJECT #:	TBD
PROJECT DESCRIPTION:	CHANGE OF OWNERSHIP AND TENANT IMPROVEMENT OF AN EXISTING 636 SF RESTAURANT SPACE, ALL WORK INTERIOR. NO CHANGE IN USE, NO MODIFICATION OF STRUCTURAL ELEMENTS, BUILDING ENVELOPE, OR EGRESS PATH AND EXITS, SUBJECT TO FIELD INSPECTION (STFI).
PROJECT ADDRESS:	1528 PIKE PL., SEATTLE WA 98101
ASSESSOR PARCEL NO:	197620-0190
BUILDING NAME:	PIKE PLACE TRIANGLE BUILDING #2 & 3 (IMP DATA ON ACCT #197620-0195)
LEGAL DESCRIPTION:	DENNYS A 4 4TH ADD PT ELY OF PIKE PL NLY 1/2 PLAT BLOCK: G PLAT LOT: 4
LOT AREA:	810 SF (0.02 ACRES)
AREA OF WORK:	620 SF
ZONING:	PMM-85
OVERLAY:	PIKE PLACE MARKET HISTORICAL DISTRICT
MAPPED ECA:	NO
WATER DISTRICT:	CITY OF SEATTLE
SEWER DISTRICT:	CITY OF SEATTLE
PARKING:	STREET PARKING ONLY
EXISTING CONDITION	
CURRENT USE:	RETAIL STORE/ COMMERCIAL KITCHEN
OCCUPANCY (SBC):	GROUP B
CONSTRUCTION TYPE:	IA
SPRINKLERED:	YES, NFPA 13
PROPOSED WORK:	
PROPOSED USE:	RETAIL STORE/ COMMERCIAL KITCHEN (NO CHANGE IN USE)
OCCUPANCY (SBC):	GROUP B (NO CHANGE PROPOSED)
CONSTRUCTION TYPE:	IA (NO CHANGE OF CONSTRUCTION PROPOSED)
SPRINKLERED:	YES, NFPA 13 (EXISTING, NO CHANGE PROPOSED)

PROJECT TEAM

CLIENT:	MEE SUM PASTRY CONTACT: JACK FONG 1528 PIKE PLACE SEATTLE, WA 98101 t: 206-227-2828 ssfong206@gmail.com	GO.00 COVER GO.01 SITE PLAN G1.01 CODE REVIEW & LIFE SAFETY
ARCHITECT:	BOARD & VELLUM ARCHITECTURE AND DESIGN CONTACT: ROY MCGARRAH 115 15TH AVE E, SUITE 100 SEATTLE, WA 98112 t: 206,707,8895 roy@boardandvellum.com www.boardandvellum.com	
CONTRACTOR:	METIS CONSTRUCTION CONTACT: NILS CHRISTIAN 941 S NEBRASKA ST SEATTLE, WA 98108 t: 206,356,4544 WACL #: METISC910K9 nits@metisconstructioninc.com	

VICINITY MAP



ISSUANCES

DATE	DESCRIPTION
------	-------------

03.02.2026 PERMIT SUBMITAL

COPYRIGHT BOARD AND VELLUM LLC. ALL RIGHTS RESERVED.
ORIGINAL SHEET SIZE: 11x17

BOARD & VELLUM PROJECT #: 2025089.00
JURISDICTION PROJECT #: TBD

PLOT DATE: 03.02.2026

COVER

SHEET NO.:

SITE PLAN NOTES

1. REFER TO G0.00 FOR CONTRACTOR GENERAL NOTES

SITE PLAN KEY

- PROPERTY LINE
- PROJECT LOCATION

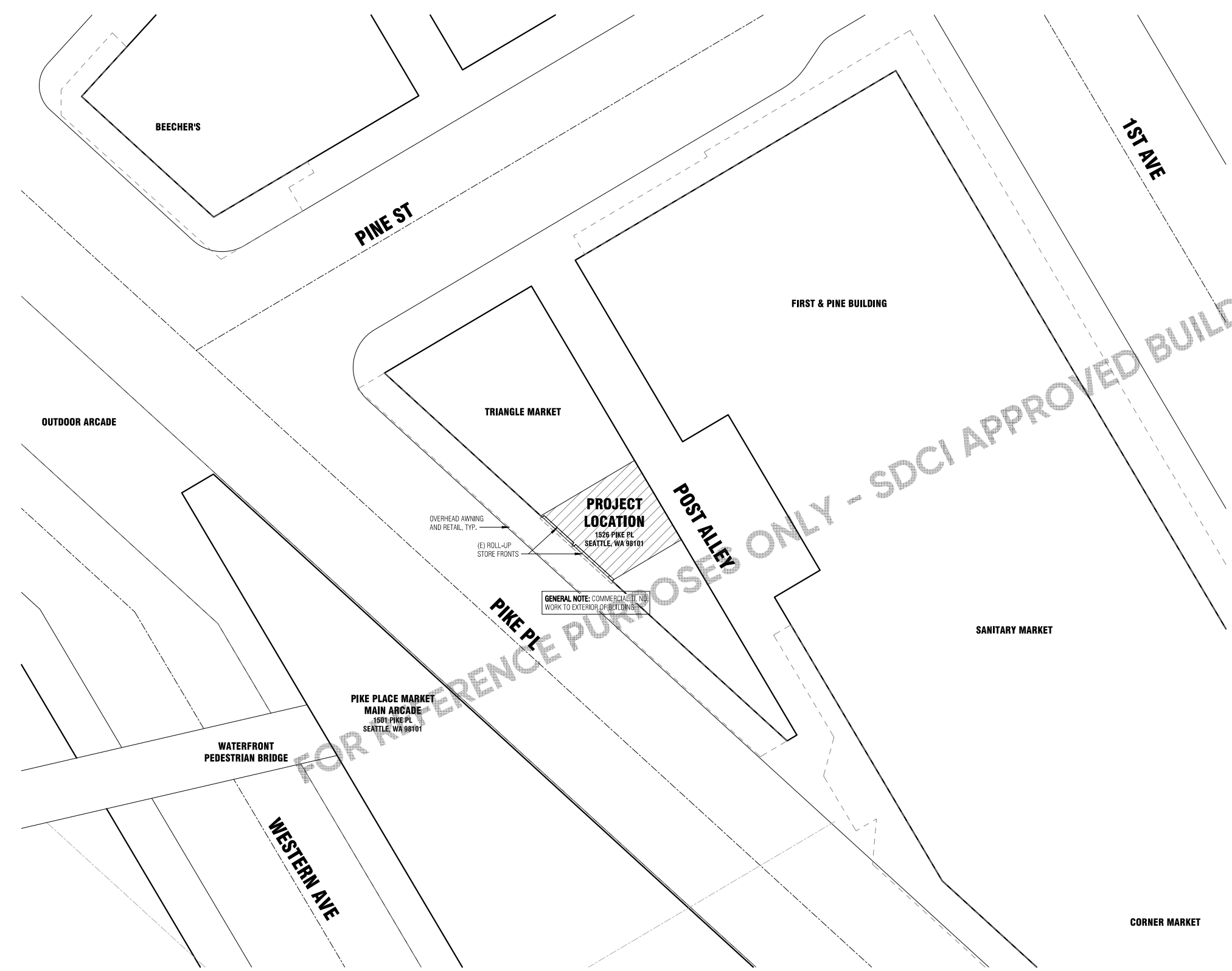
PARCEL INFORMATION

PROJECT ADDRESS: 1528 PIKE PL., SEATTLE WA 98101

ASSESSOR PARCEL NO: 197620-0190

BUILDING NAME: PIKE PLACE TRIANGLE BUILDING #2 & 3 (IMP DATA ON ACCT #197620-0195)

LEGAL DESCRIPTION: DENNY'S A 4TH ADD PT ELY OF PIKE PL NLY 1/2
PLAT BLOCK: G
PLAT LOT: 4



1 SITE PLAN (LOCATION PLAN)
1/16" = 1'-0"

Board & Vellum

115 15th Avenue East, Suite 100
Seattle, Washington 98112
+1 206 707 8895
info@boardandvellum.com
boardandvellum.com

9858

REGISTERED ARCHITECT

Jeffrey Alfred Pelletier

JEFFREY ALFRED PELLETIER
STATE OF WASHINGTON

JURISDICTION STAMP AREA

PHSKC INSPECTION REQUIRED BEFORE OPENING.
NO CHANGES MADE WITHOUT PHSKC APPROVAL.

MEE SUM PASTRY REFRESH

PROJECT ADDRESS: 1528 1528 PIKE PL, SEATTLE, WA 98101

OWNER: JACK FONG

REVISION	DATE	DESCRIPTION
----------	------	-------------

DATE	DESCRIPTION
03.02.2026	PERMIT SUBMITAL

BOARD & VELLUM PROJECT #:	2025089.00
JURISDICTION PROJECT #:	TBD

PLOT DATE:	03.02.2026
------------	------------

SITE PLAN

SHEET NO.:

BUILDING CODE SUMMARY

APPLICABLE CODES: 2021 SEATTLE EXISTING BUILDING CODE (SEBC) 2021 SEATTLE BUILDING CODE (SBC) 2021 SEATTLE ENERGY CODE (SEC) WITH AMENDMENTS 2021 SEATTLE FIRE CODE (SFC) 2021 SEATTLE MECHANICAL CODE 2021 SEATTLE PLUMBING CODE (SPC) 2021 SEATTLE ELECTRICAL CODE (SEC) WITH SEATTLE AMENDMENTS 2017 ICC/ANSI A 117.1 ACCESSIBLE AND USEABLE BUILDING AND FACILITIES	JURISDICTION CITY OF SEATTLE FIRE PROTECTION SPRINKLERED; NFPA 13 SEBC 301.3 COMPLIANCE 301.3.2 WORK AREA METHOD 602 ALTERATION - LEVEL 1
--	--

DEFERRED PERMITS: THE FOLLOWING IS A LIST OF ASSOCIATE WORK UNDER SEPARATE PERMITS:

- FOOD SERVICE PLAN REVIEW (KING COUNTY PUBLIC HEALTH)
- IF APPLICABLE: ELECTRICAL, MECHANICAL, PLUMBING, FIRE PERMIT BY OTHERS

SEBC CHAPTER 2 - DEFINITIONS:

- PRIMARY FUNCTION:** A PRIMARY FUNCTION IS A MAJOR ACTIVITY FOR WHICH THE FACILITY IS INTENDED.
- TECHNICALLY INFEASIBLE:** AN ALTERATION OF A FACILITY THAT HAS LITTLE LIKELIHOOD OF BEING ACCOMPLISHED BECAUSE THE EXISTING STRUCTURAL CONDITIONS REQUIRE THE REMOVAL OR ALTERATION OF A LOAD-BEARING MEMBER THAT IS AN ESSENTIAL PART OF THE STRUCTURAL FRAME, OR BECAUSE OTHER EXISTING PHYSICAL OR SITE CONSTRAINTS PROHIBIT MODIFICATIONS OR ADDITION OF ELEMENTS, SPACES, OR FEATURES WHICH ARE IN FULL AND STRICT COMPLIANCE WITH THE MINIMUM REQUIREMENTS FOR NEW CONSTRUCTION AND WHICH ARE NECESSARY TO PROVIDE ACCESSIBILITY.
- WORK AREA:** THAT PORTION OR PORTIONS OF A BUILDING CONSISTING OF ALL RECONFIGURED SPACES AS INDICATED ON THE CONSTRUCTION DOCUMENTS, WORK AREA EXCLUDES OTHER PORTIONS OF THE BUILDING WHERE INCIDENTAL WORK ENTAILED BY THE INTENDED WORK MUST BE PERFORMED AND PORTIONS OF THE BUILDING WHERE WORK NOT INITIALLY INTENDED BY THE OWNER IS SPECIFICALLY REQUIRED BY THIS CODE. THE BOUNDARY OF THE WORK AREA INCLUDES ALL SPACES NOT PHYSICALLY SEPARATED FROM ROOMS OR SPACES WHERE WORK IS BEING PERFORMED.

SBC CHAPTER 3 - OCCUPANCY CLASSIFICATION & USE: M-MERCANTILE

SEBC 301.3 ALTERATION, ADDITION, OR CHANGE OF OCCUPANCY: THE ALTERATION, ADDITION, OR CHANGE OF OCCUPANCY OF ALL EXISTING BUILDINGS SHALL COMPLY WITH ONE OF THE METHODS LISTED IN SECTION 301.3.1, 301.3.2., OR 301.3.3 AS SELECTED BY THE APPLICANT.

This project is an alteration and will comply with 301.3.2 Work Area Compliance Method

SEBC 306 ACCESSIBILITY FOR EXISTING BUILDINGS: THE PROVISIONS OF SECTIONS 306.1 - 306.7 APPLY TO MAINTENANCE AND REPAIR, CHANGE OF OCCUPANCY, ADDITION AND ALTERATIONS TO EXISTING BUILDINGS, INCLUDING THOSE IDENTIFIED AS LANDMARKS.

- (306.2) DESIGN - BUILDINGS AND FACILITIES SHALL BE DESIGNED/CONSTRUCTED TO BE ACCESSIBLE IN ACCORDANCE WITH THIS CODE AND THE ALTERATION AND EXISTING BUILDING PROVISIONS IN ICC A117.1, AS APPLICABLE
- (306.6) MAINTENANCE AND REPAIR - A FACILITY THAT IS CONSTRUCTED OR ALTERED TO BE ACCESSIBLE SHALL BE MAINTAINED ACCESSIBLE DURING OCCUPANCY. REQUIRED ACCESSIBLE MEANS OF EGRESS SHALL BE MAINTAINED DURING CONSTRUCTION, DEMOLITION, REMODELING, OR ALTERATIONS AND ADDITIONS TO ANY OCCUPIED BUILDING.
- (306.7) ALTERATIONS - A FACILITY THAT IS ALTERED SHALL COMPLY WITH THE APPLICABLE PROVISIONS IN CHAPTER 11 OF THE IBC, ICC A117.1, AND THE PROVISIONS OF SECTIONS 306.7.1 THROUGH 306.7.16 UNLESS TECHNICALLY INFEASIBLE. WHERE COMPLIANCE WITH THIS SECTION IS TECHNICALLY INFEASIBLE, THE ALTERATIONS SHALL PROVIDE ACCESS TO THE MAXIMUM EXTENT TECHNICALLY FEASIBLE.
 - WHERE AN ALTERATION AFFECTS THE ACCESSIBILITY TO, OR CONTAINS AN AREA OF PRIMARY FUNCTION, THE ROUTE TO THE PRIMARY FUNCTION AREA SHALL BE ACCESSIBLE.

SEBC 602 ALTERATION - LEVEL 1: LEVEL 1 ALTERATIONS INCLUDE THE REMOVAL AND REPLACEMENT OR THE COVERING OF EXISTING MATERIALS, ELEMENTS, EQUIPMENT, OR FIXTURES USING NEW MATERIALS, ELEMENTS, EQUIPMENT, OR FIXTURES THAT SERVE THE SAME PURPOSE.

New mop sink per KCH and repaired flooring, New stainless steel wall panels.

SEBC 701.1 ALTERATIONS - GENERAL: LEVEL 1 ALTERATIONS AS DESCRIBED IN SECTION 602 SHALL COMPLY WITH THIS CHAPTER, AN EXISTING BUILDING OR PORTION THEREOF SHALL NOT BE ALTERED SUCH THAT THE BUILDING BECOMES LESS SAFE THAN ITS EXISTING CONDITION.

No change

SEBC 703/704 FIRE PROTECTION & MEANS OF EGRESS: ALTERATIONS SHALL BE DONE IN A MANNER THAT MAINTAINS THE LEVEL OF FIRE PROTECTION AND THE LEVEL OF PROTECTION PROVIDED FOR THE MEANS OF EGRESS.

No change to existing NFPA13 system. Means of egress opening has been widened to 36".

SBC TABLE 1004.5 - MAXIMUM FLOOR AREA ALLOWANCES PER OCCUPANT

FUNCTION OF SPACE	SF	SF/OCC	OCC	EXISTING OCC
KITCHEN, COMMERCIAL ALTERED	325	200 GROSS	2	2
KITCHEN, COMMERCIAL EXISTING	296	200 GROSS	2	NO CHANGE
TOTAL OCCUPANTS: 4				
EXISTING OCCUPANTS: 4				
MAX ALLOWED (1 EXIT): 49				

SBC TABLE 1006.2.1 - EXIT ACCESS TRAVEL DISTANCE: (B) BUSINESS = 100 FEET MAX (SPRINKLERED)
27' in Altered Space, No change to existing

SBC 1104.3.1 EMPLOYEE WORK AREAS - EXCEPTION 1, COMMON USE CIRCULATION PATHS, LOCATED WITHIN EMPLOYEE WORK AREAS THAT ARE LESS THAN 1000 SF AND DEFINED BY PERMANENTLY INSTALLED PARTITIONS, COUNTERS, CASEWORK, OR FURNISHINGS, SHALL NOT BE REQUIRED TO BE ACCESSIBLE ROUTES.

No change in accessible routes proposed. Circulation paths will be widened and re-finished.

ICC A117.1-2015 902.4 THE TOPS OF DINING SURFACES AND WORK SURFACES SHALL BE 28 INCHES MINIMUM AND 34 INCHES MAXIMUM IN HEIGHT ABOVE THE FLOOR.

SBC 1110.13.2 - WHERE COUNTERS OR WINDOWS ARE PROVIDED FOR SALE OR DISTRIBUTION OF GOODS OR SERVICES, AT LEAST ONE OF EACH TYPE OF COUNTER AND WINDOW PROVIDED SHALL BE ACCESSIBLE.

Sales counter is existing, no change proposed. 36" counter width provided for side approach.

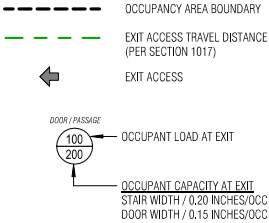
PLUMBING SYSTEMS (PER SBC CH. 29): THIS FACILITY USES EXISTING SHARED BATHROOMS (NOT IN SCOPE).
No Change to Pike Place Market shared restrooms

ENERGY CODE - SECTION C503 ALTERATIONS:
No Change to existing mechanical systems, envelope, or lighting.

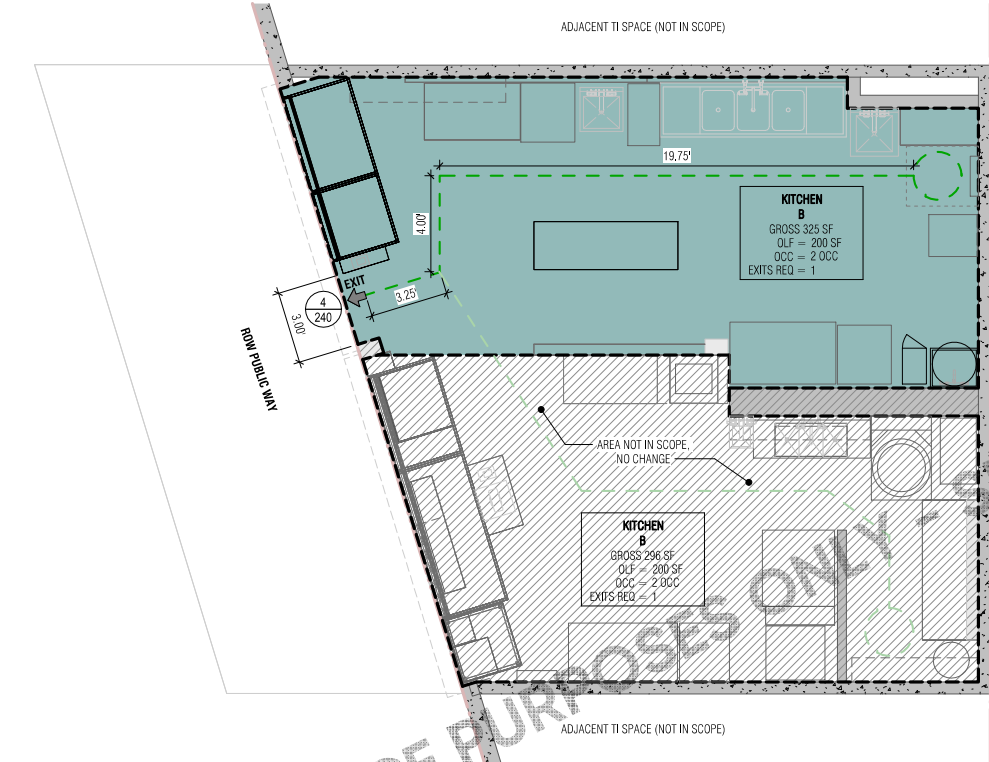
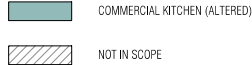
LAND USE / ZONING CODE REVIEW

ZONE	PMW-85
OVERLAY	DOWNTOWN: PIKE PLACE MARKET HISTORICAL DISTRICT
ECA	NONE
LOT AREA	810 SF (0.02 ACRES)
SMC 23.49.336 PIKE MARKET MIXED PERMITTED USES	PERMITTED USES WITHIN THE PIKE PLACE MARKET HISTORICAL DISTRICT, SHALL BE DETERMINED BY THE PIKE PLACE MARKET HISTORICAL COMMISSION PURSUANT TO THE PIKE PLACE MARKET HISTORICAL DISTRICT ORDINANCE, CHAPTER 25.24, SMC <i>No Change to Existing Use</i>

EXITING/OCCUPANCY



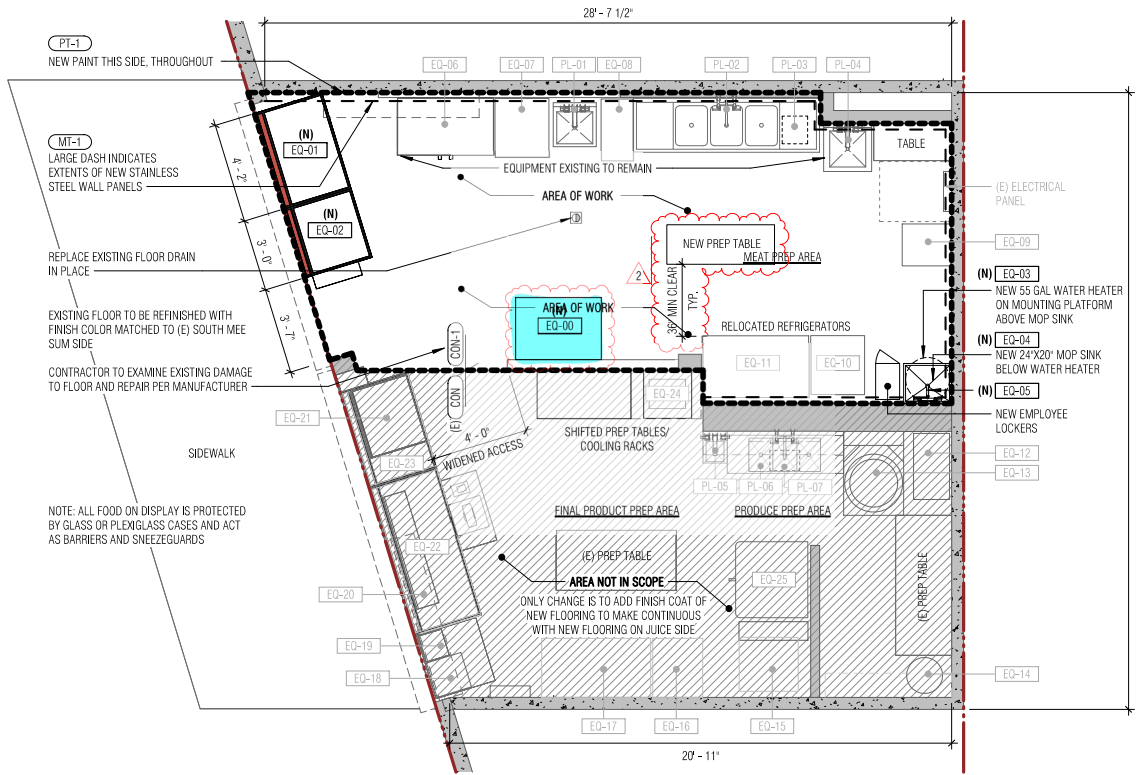
FUNCTION OF SPACE



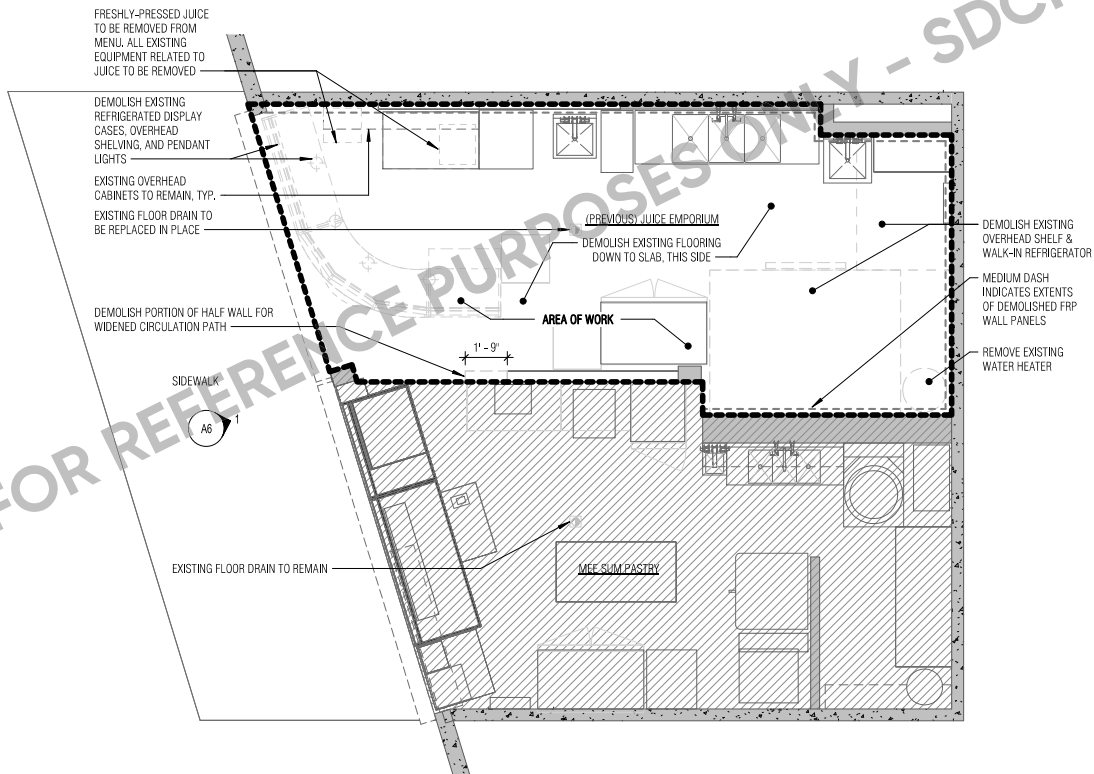
1 LEVEL 1 - LIFE SAFETY 1/4" = 1'-0"

City of Seattle Dept. of Construction
and Inspections
Subject to Field Inspection Permit
03/10/2026

This plan application has been accepted for a
field review permit. The scope of work covered
by this permit is subject to all applicable codes
and ordinances by review & corrections on site
by the Building Official



1 LEVEL 1 - PROPOSED EQUIPMENT PLAN
1/4" = 1'-0"



2 LEVEL 1 - EXISTING/DEMO PLAN
1/4" = 1'-0"

PLAN KEY

	AREA OF WORK	(E)	EXISTING TO REMAIN
	EXISTING WALL	EQP-XX	EXISTING EQUIPMENT TAG
	EXISTING CONCRETE WALL	(N) EQP-XX	NEW EQUIPMENT TAG
	DEMO	XX-XX	FINISH TAG

GENERAL NOTES

- ALL EXTERIOR WALLS ARE EXISTING, NO EXTERIOR SCOPE OF WORK UNDER THIS PERMIT.
- ALL FINISH FLOOR MATERIALS TO ALIGN WITH ADJACENT FLOOR FINISH.
- ALL EXISTING LIGHTING TO REMAIN IN PLACE; ALL EXISTING LIGHTING SHIELDED OVER FOOD SERVICE AREAS.
- ALL EXISTING STRUCTURE & FXTURES TO REMAIN IN PLACE UNLESS OTHERWISE NOTED.
- NEW EQUIPMENT TO USE EXISTING PLUMBING AND ELECTRICAL CONNECTIONS WHERE POSSIBLE.

FINISH SCHEDULE

TAG	TYPE	MANUFACTURER	DESCRIPTION	COLOR	REMARKS
MT-1	METAL		4" X 8" STAINLESS STEEL WALL PANELS	STAINLESS STEEL	NEW - STAINLESS STEEL SCHLUTER COVE BASE AT ALL NEW WALL PANELS
PT-1	PAINT	SHERWIN WILLIAMS	NEW PAINT W/ PRO-INDUSTRIAL ACRYLIC COATING	SW 7004 'SNOWBOUND'	NEW
RESINOUS FLOORING			(E) SEALED EPOXY CONCRETE TO REMAIN		EXISTING TO REMAIN + New topcoat
CON-1	RESINOUS FLOORING	ARMORCLAD FLOORS	RESINOUS FLOORING DECORATIVE QUARTZ UC WITH MEMBRANE	DFS-B-05, VIF	NEW

EQUIPMENT & PLUMBING SCHEDULE

TAG	TYPE	MANUFACTURER	DESCRIPTION	MODEL	COLOR / FINISH	SIZE	REMARKS
EQ-00	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE	TS-35-HC	STAINLESS STEEL	39.5"W X 29.5"D X 78"H	NEW
EQ-01	REFRIGERATED DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME REFRIGERATED BAKERY CASE	SGR5042	CUSTOM TO MATCH (E)	50.13"W X 35.31"D X 42"H	NEW
EQ-02	DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME NON-REFRIGERATED BAKERY CASE	SGD3642	CUSTOM TO MATCH (E)	36.13"W X 35.31"D X 42"H	NEW
EQ-03A	WATER HEATER	RHEEM	55 GAL. PROFESSIONAL CLASSIC ELECTRIC WATER HEATER	PROE55 - T2 RH94	GRAY POWDERCOAT	22.25"DIA X 61.5"H	NEW
EQ-03B	WATER HEATER MOUNT	HOLDRITE	QUICK STAND WALL MOUNTED WATER HEATER PLATFORM	60-SWHF-WM	STEEL	28-1/2"W X 28-1/2"D X 3"H	NEW - MOUNT CLEAR OF EQP-5, VIF
EQ-04	MOP SINK	ELKAY	16 GAUGE MOP SINK	FLR-1X	STAINLESS STEEL	24"W X 20"D X 11-1/4"H	NEW
EQ-05	FAUCET	ELKAY	8" CENTERSET WALL MOUNT FAUCET, 7" BUCKET HOOK SPT 4" WHISTLEHANDLE, 1/2" OFFSET INLETS + STOP	LK940BP07T4S	POLISHED CHROME	2-1/8" DECK CLEARANCE X 6-1/2" SPOUT REACH X 4-5/8" SPOUT HEIGHT	NEW
EQ-06	UNDERCOUNTER FRIDGE	DELFIELD	UNDERCOUNTER DOUBLE DOOR BAR FRIDGE		STAINLESS STEEL	48"W X 28.5"D	EXISTING TO REMAIN
EQ-07	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQ-08	ICE MACHINE	SHELLEYSPEC	COMMERCIAL ICE MAKER		STAINLESS STEEL	16"W X 31"D	EXISTING TO REMAIN
EQ-09	MIXER	HOBART	60 QT. PLANETARY FLOOR MIXER		GRAY POWDERCOAT	23.01"W X 24"D X 49.8"H	EXISTING TO REMAIN
EQ-10	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQ-11	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE		STAINLESS STEEL	53"W X 30"D	EXISTING TO REMAIN
EQ-12	FRYER		COUNTERTOP FRYER		STAINLESS STEEL	18"W X 33"D	EXISTING TO REMAIN
EQ-13	WOK	ALLSTRONG	COMMERCIAL WOK		STAINLESS STEEL	30"W X 42"D	EXISTING TO REMAIN
EQ-14	WATER HEATER	RHEEM	COMERCIAL WATER HEATER		WHITE POWDERCOAT		EXISTING TO REMAIN
EQ-15	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQ-16	PROOFING CABINET	METRO	HOLDINGS/ PROOFING CABINET		STAINLESS STEEL	25.13"W X 30.25"D	EXISTING TO REMAIN
EQ-17	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE		STAINLESS STEEL	54.5"W X 29.5"D	EXISTING TO REMAIN
EQ-18	STEAMER DISPLAY CASE		COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	18"W X 18"D	EXISTING TO REMAIN
EQ-19	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	13.5"W X 12"D	EXISTING TO REMAIN
EQ-20	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	58.5"W X 11.5"D	EXISTING TO REMAIN
EQ-21	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	34"W X 29"D	EXISTING TO REMAIN
EQ-22	REFRIGERATED DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME REFRIGERATED BAKERY CASE	SGR5042	CUSTOM	50.13"W X 35.31"D X 42"H	EXISTING TO REMAIN
EQ-23	DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME NON-REFRIGERATED BAKERY CASE	SGD3642	CUSTOM	36.13"W X 35.31"D X 42"H	EXISTING TO REMAIN
EQ-24	MICROWAVE		COUNTERTOP MICROWAVE		STAINLESS STEEL		EXISTING TO REMAIN
EQ-25	BREAD OVEN	BAXTER	ELECTRIC ROTATING RACK OVEN		STAINLESS STEEL	47.5"W X 37.5"D	EXISTING TO REMAIN
PL-01	HANDWASH SINK	TRINITY	STAINLESS STEEL HANDWASHING SINK		STAINLESS STEEL	21.5"W X 22"D	EXISTING FIXTURE TO REMAIN (MEAT HANDWASH)
PL-02	3-COMPARTMENT SINK		3 COMPARTMENT COMMERCIAL UTILITY SINK		STAINLESS STEEL	92"W X 26.5"D	EXISTING FIXTURE TO REMAIN (DISHWASHING)
PL-03	GREASE INTERCEPTOR		GREASE INTERCEPTOR				EXISTING FIXTURE TO REMAIN
PL-04	PREP SINK		STAINLESS STEEL PREP SINK		STAINLESS STEEL	24"W X 24"D	EXISTING FIXTURE TO REMAIN (MEAT PREP)
PL-05	HANDWASH SINK	ADVANCE	STAINLESS STEEL HANDWASHING SINK		STAINLESS STEEL	12"W X 16"	EXISTING FIXTURE TO REMAIN (PRODUCE HANDWASH)
PL-06	3-COMPARTMENT SINK		3 COMPARTMENT COMMERCIAL UTILITY SINK		STAINLESS STEEL	58.5"W X 17.5"D	EXISTING FIXTURE TO REMAIN (PRODUCE PREP)
PL-07	GREASE INTERCEPTOR		GREASE INTERCEPTOR				EXISTING TO REMAIN

City of Seattle Dept. of Construction
and Inspections
Subject to Field Inspection Permit
03/10/2026

This plan application has been accepted for a field review permit. The scope of work covered by this permit is subject to all applicable codes and ordinances by review & corrections on site by the Building Official



Environmental Health Services Division

401 Fifth Avenue, Suite 1100
Seattle, WA 98104-1818

206-263-9566 Fax 206-296-0189
TTY Relay: 711

www.kingcounty.gov/health



July 6, 2026

Transmitted via electronic mail

Jeff Pelletier
506 Second Ave STE 1600
Seattle, WA 98104

Re: PLANS AND SPECIFICATIONS FOR:

Mee Sum Pastries 1528 Pike Place Seattle, WA 98101
PFE-PL-2000285 Risk III 0-12 Seats

Dear Jeff Pelletier:

The plans and specifications for the proposed project have been reviewed and, in accordance with the provisions of Title 5, the Code of the King County Board of Health (The Food Code) are hereby APPROVED and subject to the following conditions:

- Conditions on stamped plan set and menu also apply. Time as public health control requires a written plan that details how food will be marked/tracked to indicate the 4-hour hold time, consult with your assigned investigator regarding time as a control. Cooling capacity will continue to be monitored. The adequacy of facility to serve the menu will continue to be evaluated by the designated health and environmental investigators, changes to the facility menu, layout, or procedures may be required based on inspection observations.
- All food must be received from sources that comply with Washington State and federal food law. Food packaged on-site must comply with applicable food labeling law.
- Hot water generation and distribution systems must be sufficient to meet the peak hot water demands throughout the food establishment.
- All prep sinks, espresso machine, and ice machines and other equipment holding food or food contact surfaces must be indirectly plumbed. Plumbing systems must be designed, constructed, and installed according to law (applicable local, state, and federal statutes, regulations, and ordinances).
- No significant changes to approved equipment layout and specifications, scope of service, or food preparation methods shall be made without Health Department approval.

Your establishment has been assigned the following plan review service number (**PFE-PL-2000285**). Please use this SR number in all future contact with us.

As required in The Food Code, upon completion of the construction and before opening for business, the food service establishment operator/owner shall:

1. Complete an application in the [Public Health Permit Center](#) for the annual operations permit if you do not have a current permit. The pre-operational inspection cannot be scheduled until the applicable fees are paid. Please be advised that the penalty for commencing operation of a food service establishment without the required permit is 50% of the applicable permit fee.
 - Please call our office at 206-263-9566 if you have questions about the required fee or how to pay.
2. Obtain a pre-operational inspection approval. Provide the completed pre-operational checklist to the plan reviewer at least one week in advance to schedule a pre-operational inspection and provide the completed pre-operational checklist. Inspections cannot be scheduled without a completed pre-operational checklist. Be sure all other inspections (plumbing, building, etc.) are done before you call the Health Department for an inspection.

Be sure to have the approved equipment floor plan available for the plumbing inspector at the construction site during a rough-in plumbing inspection prior to obtaining a final plumbing inspection approval.

This approval letter only addresses the equipment, plumbing fixture locations and finishes. It does not include piping, grease interceptors, back flow prevention or other piping systems.

Your application for a food service establishment permit from Public Health - Seattle & King County may be approved during this inspection; however, it is the responsibility of the food service establishment operator/owner to obtain all necessary permits and approvals from other agencies. For example, applicants in the City of Seattle must go to Seattle Department of Construction and Inspection (SDCI) to check if a building permit is required. Operating the establishment without these required permits or approvals may subject the operator/owner to legal action by the appropriate agencies. If the establishment is opened without the Health Department pre-operational inspection, it may be subject to closure. Failed pre-operational inspections will require a \$504.00 fee (plus \$252.00 per hour after two hours) for a repeat inspection.

Please be aware that additional hourly fees will be charged if the total plan review and pre-operational inspection goes beyond the base hours for this proposed new operation. An invoice will be sent to you after the pre-operational inspection and must be paid immediately.

Please also be advised that, once your plans are approved, you will be charged for a plan resubmittal fee of \$252.00 per hour should you decide to subsequently change the equipment floor plan.

Contact your local building department or water district if pre-treatment facilities are required when wastewater contains more than 100 parts per million by weight of fat, oil or grease of animal, vegetable or mineral petroleum origin.

If you have any questions, please do not hesitate to contact me. Thank you for your compliance in this matter and I look forward to working with you.

Regards,


Gregory "Rob" Wagner, MPH, RS
Health and Environmental Investigator III-Plan Reviewer
Public Health -Seattle & King County
Environmental Health Services Division
401 5th Avenue, Suite 1100
Seattle, WA 98104
☎ 206-477-8868
✉ gwagner@kingcounty.gov



RW

Manage Permit

Search

RW

PFE-PL-2000285 (1528 PIKE PL Seattle, WA 98101)

New permit

Summary

Details

Location

Additional Info

Workflow

Linked Records

Holds

Contacts (2)

Fees (1)

Bonds

Activities

Time Tracker (6)

Files (8)

Print Documents

Conditions

Tasks

Internal Notes (1)

Inspection Cases

Communication (1)

Review Team

Impact Units

History

General

Permit Details - Office Use

Interpreter Services

* Business Name

MEE SUM PASTRY

New Construction = Constructing a new kitchen OR re-permitting an exisitng kitchen that has not been used for one year or more.

Remodel = Changing or remodeling an existing permitted food service establishment.

Multiple Permitted Establishment = In a facility with multiple food service operations (hotel, grocery, etc.) each operation requires a separate plan review and will require a separate permit.

Resubmittal = The hourly rate will be charged for review of changes to the equipment floor plans that are submitted after the initial approval.

* Plan Review Type

Remodel

Name of Public Water District, if applicable

Unknown

Previous Permit or Plan Number, if available

* Hot Water Tank Type

Tank

Previous Food Service Business Name, if available

JUICE EMPORIUM

Hot water tank size (in gallons)

55

Is this project in "Unincorporated" King County?

NO

Sewage Disposal

Public

Days Since Previous Business Closed, if applicable

90 Days to 1 Year

If on septic, has OSS program been contacted?

DPD Project # (City of Seattle ONLY)

Public Sewage Disposal District, if applicable

Unknown

Water Supply

Public

* Seating Capacity Including Outdoor Seating

0 to 12 seats

* Project Scope

CHANGE OF OWNERSHIP AND TENANT IMPROVEMENT OF AN EXISTING 636 SF COMMERCIAL KITCHEN.

1 of 2

7/6/2026, 11:05 AM

25

MEE SUM PASTRY - TENANT IMPROVEMENT



ABBREVIATIONS

@	AT	GA	GAUGE, GAGE	PT	PRESSURE TREATED
AB	ANCHOR BOLT	GALV	GALVANIZED	PTD	PAINTED
ABV	ABOVE	GC	GENERAL CONTRACTOR	PWR	POWER
AC	AIR CONDITIONING	GEN	GENERAL		
ADJ	ADJUSTABLE	GL	GLASS	QTY	QUANTITY
ANCH	ANCHOR	GM	GAS METER	QUAN	QUANTITY
APPROX	APPROXIMATE (LY)	GR	GRADE		
ARCH	ARCHITECT (URAL)	GWB	GYPSUM WALL BOARD	R	RANGE
AUTO	AUTOMATIC			RD	ROOF DRAIN
AW	AWNING	HB	HOSE BIB	REF	REINFORCING
		HC	HOLLOW CORE	REQ'D	REQUIRED
BF	BOTTOM FLUSH	HDR	HEADER	REF	REFRIGERATOR
BLDG	BUILDING	HDW	HARDWARE	REV	REVISION
BM	BEAM	HORIZ	HORIZONTAL	RF	ROOF
BOT	BOTTOM	HR	HOUR (FIRE RESISTANT RATING)	RFG	ROOFING
BRG	BEARING	HT	HEIGHT	RM	ROOM
BTWN	BETWEEN	HVAC	HEATING, VENTILATION & AC	RO	ROUGH OPENING
C	CASEMENT	IG	INSULATED GLASS	S	SINK
CB	CATCH BASIN	IN	INCH	SAF	SELF-ADHERED FLASHING
CFM	CUBIC FEET PER MINUTE	INCL	INCLUDING	SC	SOLID CORE
CJ	CEILING JOIST	INFO	INFORMATION	SCH	SCHEDULE
CLG	CEILING	INSUL	INSULATING, INSULATION	SCHED	SCHEDULE
CLR	CLEAR	INT	INTERIOR	SECT	SECTION
CNTR	CENTER	ISG	INSULATED SAFETY GLASS	SF	SQUARE FOOT
COL	COLUMN			SG	SAFETY GLAZING
CONC	CONCRETE	JT	JOINT	SH	SINGLE HUNG
CONC	CONCRETE			SIM	SIMILAR
CONST	CONSTRUCTION	KD	KILN DRIED	SI	SILDING WINDOW OR DOOR
CONT	CONTINUOUS	KP	KING POST	SPEC	SPECIFICATION
CONTR	CONTRACTOR			SPF	SPRUCE, PINE, FIR
COORD	COORDINATE	LAM	LAMINATE(D)	SO	SQUARE
		LAV	LAVATORY	SO FT	SQUARE FOOT
D	DRIVER	LB	LAG BOLT	SS	STAINLESS STEEL
DB	DROP BEAM	LL	LIVE LOAD	SDS	SOLID SURFACE
DEMO	DEMOLITION	LT	LIGHT	SKR	SHELF AND ROD
DHW	DOMESTIC HOT WATER HEATER	LTG	LIGHTING	STD	STANDARD
DIA	DIAMETER	LVR	LOUVER	STL	STEEL
DIM	DIMENSION	LT WT	LIGHT WEIGHT	STRUCT	STRUCTURAL
DL	DEAD LOAD	LVL	LAMINATED VENEER LUMBER	SYM	SYMMETRICAL
DN	DOWN				
DRY	DRYER	MAX	MAXIMUM	TF	TOP FLUSH
DS	DOWNSPOUT	MECH	MECHANICAL	T&G	TONGUE AND GROOVE
DW	DISHWASHER	MED	MEDIUM	TEMP	TEMPORARY, TEMPERATURE
DWG	DRAWING	MFR	MANUFACTURER	THK	THICK
		MIN	MINIMUM	TOC	TOP OF CONCRETE
EW	EACH WAY	MISC	MISCELLANEOUS	TOG	TOGETHER
E	EXISTING	MTL	METAL	TOW	TOP OF WALL
EA	EACH	MW	MICROWAVE	TYP	TYPICAL
EG	EGRESS				
ELEC	ELECTRICAL	NEC	NECESSARY	UNO	UNLESS NOTED OTHERWISE
EM	ELECTRIC METER	NIC	NOT IN CONTRACT	UON	UNLESS OTHERWISE NOTED
EQ	EQUAL	NTS	NOT TO SCALE		
EQUIP	EQUIPMENT				
EXH	EXHAUST	O/	OVER	VAR	VARIES
EXIST	EXISTING	OD	OUTSIDE DIAMETER	VENT	VENTILATION
EXP	EXPANSION	OC	ON CENTER	VERT	VERTICAL
EXT	EXTERIOR	OH	OVERHEAD	VG	VERTICAL GRAIN
		OPP	OPPOSITE	VIF	VERIFY IN FIELD
FD	FLOOR DRAIN	OV	OVEN		
FDN	FOUNDATION			W	WASHER
FIN	FINISH	PC	PIPE COLUMN	W/	WITH
FJ	FLOOR JOIST	PLAM	PLASTIC LAMINATE	W/O	WITHOUT
FL	FLOOR	PLYWD	PLYWOOD	WASH	WASH
FO	FACE OF	PSF	POUNDS PER SQUARE FOOT	WD	WARMING DRAWER
FURR	FURRING	PSI	POUNDS PER SQUARE INCH	WM	WATER METER
FT	FOOT	PSL	PARALLEL STRAND LUMBER	WS	WIRE SHELVING
FTG	FOOTING	PT	POINT	WWM	WELDED WIRE MESH
FURN	FURNACE			#	NUMBER, POUND(S)

GENERAL NOTES

- IT IS THE INTENT OF THE CONTRACT DOCUMENTS THAT ALL WORK COMPLY WITH THE BUILDING CODES, RULES, AND REGULATIONS OF JURISDICTIONS HAVING AUTHORITY.
- GENERAL CONTRACTOR SHALL COORDINATE A PRE-CONSTRUCTION SITE MEETING WITH OWNER, ARCHITECT, AND OTHER DESIGN CONSULTANTS, AS REQUIRED.
- PRIOR TO COMMENCEMENT OF ANY PORTION OF THE WORK, THE CONTRACTOR SHALL NOTIFY THE ARCHITECT OF ANY DISCREPANCIES NOTED AMONG OR BETWEEN THE CONTRACT DOCUMENTS, OWNER-PROVIDED INFORMATION, SITE CONDITIONS, MANUFACTURER RECOMMENDATIONS, OR CODES, REGULATIONS, OR RULES OF JURISDICTIONS HAVING AUTHORITY.
- PRIOR TO COMMENCEMENT OF ANY PORTION OF THE WORK, THE CONTRACTOR SHALL BECOME FAMILIAR WITH THE CONTRACT DOCUMENTS, OWNER-PROVIDED INFORMATION, AND SITE CONDITIONS, INCLUDING TAKING AND VERIFYING FIELD MEASUREMENTS AS NECESSARY.
- THE CONTRACTOR SHALL SECURE AND PAY FOR ALL GOVERNMENTAL PERMITS, FEES, LICENSES, AND INSPECTIONS NECESSARY FOR PROPER EXECUTION AND COMPLETION OF THE WORK, EXCEPT FOR THE GENERAL BUILDING PERMIT.
- THE CONTRACT DOCUMENTS ARE COMPLEMENTARY. WHAT IS REQUIRED BY ONE SHALL BE BINDING AS IF REQUIRED BY ALL.
- REPETITIVE FEATURES NOT INDICATED IN THE DRAWINGS EVERYWHERE THAT THEY OCCUR SHALL BE PROVIDED AS IF DRAWN IN FULL.
- THE INTENT OF ARCHITECTURAL DRAWINGS, AND DETAILS IS TO SHOW DESIGN APPROACH. IT IS THE GENERAL CONTRACTOR'S RESPONSIBILITY AND BAILWICK TO PROPERLY INSTALL AND EXECUTE A STRUCTURALLY SOUND, WATER AND AIR PROOFED, DURABLE PROJECT.

CONTRACT DIMENSION NOTES

- DO NOT SCALE THE DRAWINGS. LARGE SCALE DIMENSIONS GOVERN SMALL SCALE DIMENSIONS.
- GENERAL CONTRACTOR SHALL NOTIFY ARCHITECT OF ANY DISCREPANCY IN DIMENSIONS, PRIOR TO PROCEEDING WITH WORK.
- AT NEW CONSTRUCTION, ALL DIMENSIONS ARE TO FACE OF FRAMING, FACE OF CONCRETE, CENTER LINE OF COLUMNS, AND CENTERLINE OF WINDOWS AND DOORS, UNLESS NOTED OTHERWISE.
- AT EXISTING CONSTRUCTION, DIMENSIONS ARE TO FINISH FACE OF MATERIALS, UNLESS NOTED OTHERWISE.
- SITE PLAN DIMENSIONS UNACCOMPANIED BY A LICENSED SURVEY IN THE POSTED DRAWING SET ARE CONSIDERED APPROXIMATE AND FOR REFERENCE ONLY.
- GRAPHIC SCALES ARE PROVIDED FOR REFERENCE ONLY. WHERE DRAWINGS OF DIFFERENT SCALES ARE PROVIDED ON THE SAME SHEET, GRAPHIC SCALES ARE REMOVED FOR CLARITY.
- DIMENSIONS WITH ACCOMPANYING TEXT (E.G. CLEAR, HOLD, EQUAL) SHALL BE VERIFIED IN FIELD. ANY CHANGES TO THESE DIMENSIONS REQUIRE APPROVAL BY ARCHITECT.

DRAWING SYMBOL KEY

DRAWING TITLE	
	NORTH ARROW
	BUILDING ELEVATION DRAWING NUMBER SHEET NUMBER
	INTERIOR ELEVATION DRAWING NUMBER SHEET NUMBER
	BUILDING SECTION DRAWING NUMBER SHEET NUMBER
	WALL SECTION DRAWING NUMBER SHEET NUMBER
	DETAIL REFERENCE DRAWING NUMBER SHEET NUMBER
	STRUCTURAL DETAIL DRAWING NUMBER SHEET NUMBER
	ARCHITECTURAL DETAIL DRAWING NUMBER SHEET NUMBER
	CUT MARK
	CENTERLINE
	GRID LINE
	SITE POINT ELEVATION
	FLOOR ELEVATION DATUM
	SPOT ELEVATION DATUM
	REVISION TAG
	WALL/FLOOR/ROOF ASSEMBLY TYPE TAG
	HOSE BIBB
	EXHAUST FAN AIR FLOW RATE
	RAMP UP 2%
	RAMP UP/DOWN PERCENT SLOPE
	DECK SLOPE TO DRAIN
	CEILING/ROOF SLOPE RISE / RUN
	SMOKE DETECTOR
	CARBON MONOXIDE ALARM
	COMBO SMOKE/CARBON MONOXIDE DETECTOR
	CLOTHES ROD AND SHELF
	ROOF PITCH

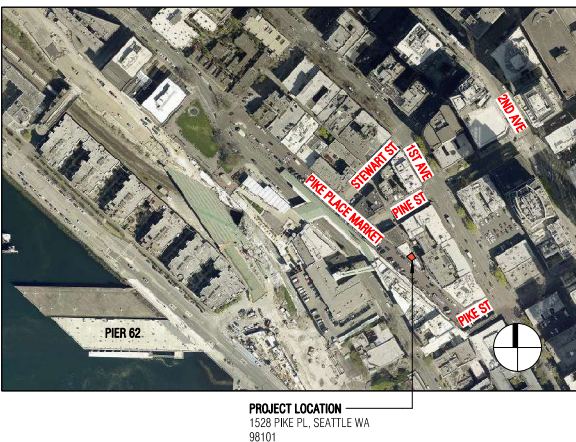
PROJECT INFORMATION

SDCI PROJECT #:	TBD
PHSKC PROJECT #:	TBD
PDA PROJECT #:	TBD
PROJECT DESCRIPTION:	CHANGE OF OWNERSHIP AND TENANT IMPROVEMENT OF AN EXISTING 636 SF RESTAURANT SPACE, ALL WORK INTERIOR. NO CHANGE IN USE, NO MODIFICATION OF STRUCTURAL ELEMENTS, BUILDING ENVELOPE, OR EGRESS PATH AND EXITS, SUBJECT TO FIELD INSPECTION (STFI).
PROJECT ADDRESS:	1528 PIKE PL., SEATTLE WA 98101
ASSESSOR PARCEL NO:	197620-0190
BUILDING NAME:	PIKE PLACE TRIANGLE BUILDING #2 & 3 (IMP DATA ON ACCT #197620-0195)
LEGAL DESCRIPTION:	DENNYS A & 4TH ADD PT ELY OF PIKE PL NLY 1/2 PLAT BLOCK: G PLAT LOT: 4
LOT AREA:	810 SF (0.02 ACRES)
AREA OF WORK:	620 SF
ZONING:	PMM-85
OVERLAY:	PIKE PLACE MARKET HISTORICAL DISTRICT
MAPPED ECA:	NO
WATER DISTRICT:	CITY OF SEATTLE
SEWER DISTRICT:	CITY OF SEATTLE
PARKING:	STREET PARKING ONLY
EXISTING CONDITION	RETAIL STORE/ COMMERCIAL KITCHEN
CURRENT USE:	GROUP B
OCCUPANCY (SBC):	IA
CONSTRUCTION TYPE:	YES, NFPA 13
SPRINKLERED:	
PROPOSED WORK:	RETAIL STORE/ COMMERCIAL KITCHEN (NO CHANGE IN USE)
PROPOSED USE:	GROUP B (NO CHANGE PROPOSED)
OCCUPANCY (SBC):	IA (NO CHANGE OF CONSTRUCTION PROPOSED)
CONSTRUCTION TYPE:	YES, NFPA 13 (EXISTING, NO CHANGE PROPOSED)
SPRINKLERED:	

PROJECT TEAM

CLIENT:	MEE SUM PASTRY CONTACT: JACK FONG 1528 PIKE PLACE SEATTLE, WA 98101 t: 206-227-2828 ssfong206@gmail.com	G0.00 G0.01 G1.01 G2.02	COVER SITE PLAN CODE REVIEW & LIFE SAFETY KING COUNTY HEALTH CHECKLIST
ARCHITECT:	BOARD & VELLUM ARCHITECTURE AND DESIGN CONTACT: ROY MCGARRAH 115 15TH AVE E, SUITE 100 SEATTLE, WA 98112 t: 206,707,8895 roy@boardandvellum.com www.boardandvellum.com	A2.11	DEMO & PROPOSED PLANS
CONTRACTOR:	METIS CONSTRUCTION CONTACT: NILS CHRISTIAN 941 S NEBRASKA ST SEATTLE, WA 98108 t: 206,356,4544 WACL #: METISC910K9 nlls@metisconstructioninc.com		

VICINITY MAP



SITE PLAN NOTES

1. REFER TO G0.00 FOR CONTRACTOR GENERAL NOTES

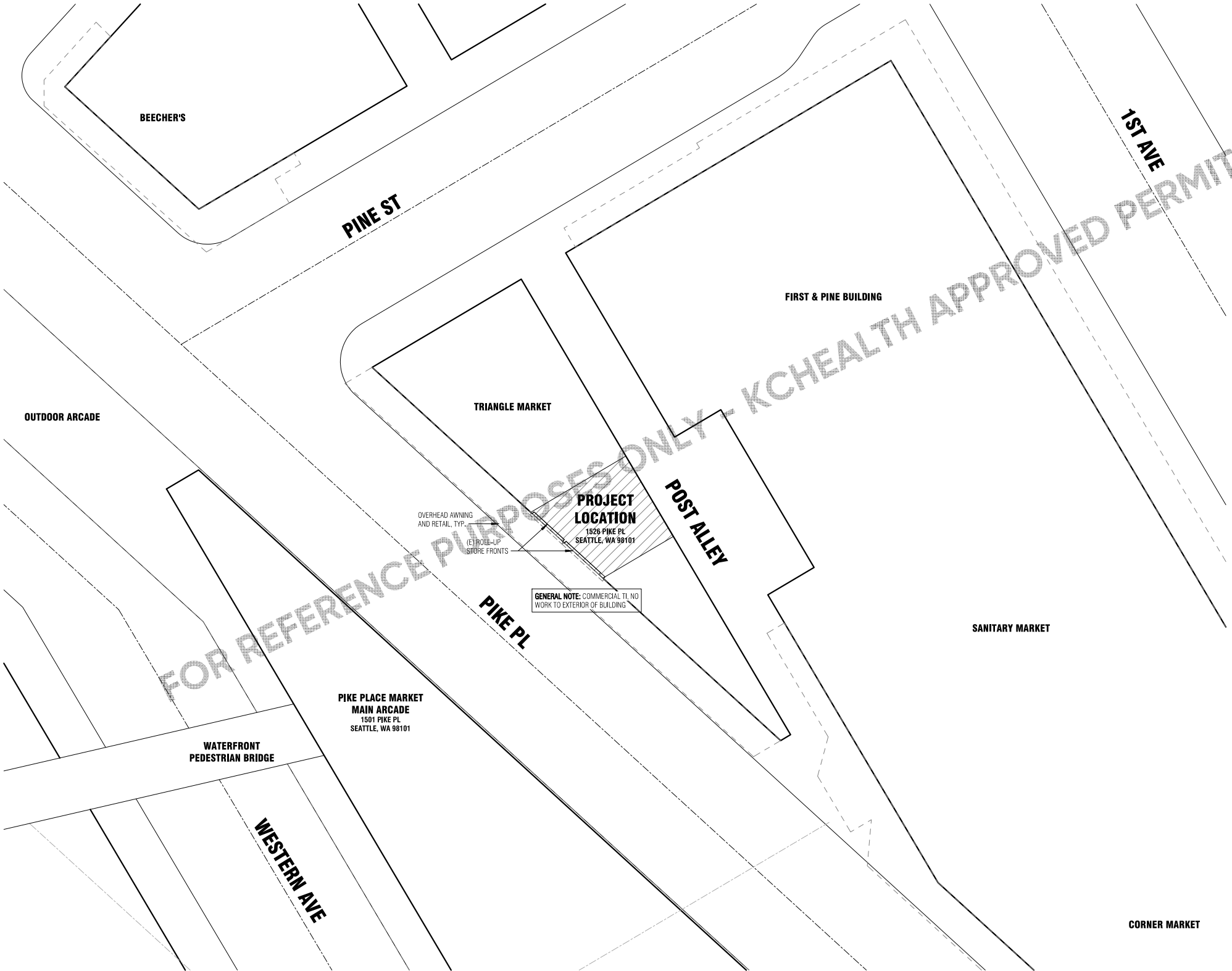
SITE PLAN KEY

PROPERTY LINE

PROJECT LOCATION

PARCEL INFORMATION

PROJECT ADDRESS:	1528 PIKE PL, SEATTLE WA 98101
ASSESSOR PARCEL NO:	197620-0190
BUILDING NAME:	PIKE PLACE TRIANGLE BUILDING #2 & 3 (IMP DATA ON ACCT #197620-0195)
LEGAL DESCRIPTION:	DENNYS A 4 4TH ADD PT ELY OF PIKE PL NLY 1/2 PLAT BLOCK: G PLAT LOT: 4



1 SITE PLAN (LOCATION PLAN)
1/16" = 1'-0"



Board & Vellum

9858 REGISTERED ARCHITECT
JEFFREY ALFRED PELLETIER
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Architecture, Interiors, Site Design
boardandvellum.com



JURISDICTION STAMP AREA
PHSKC INSPECTION REQUIRED BEFORE OPENING.
NO CHANGES MADE WITHOUT PHSKC APPROVAL.

MEE SUM PASTRY
REFRESH

PROJECT ADDRESS:
1528 1528 PIKE PL, SEATTLE,
WA 98101
OWNER:
JACK FONG

REVISION	DATE	DESCRIPTION
----------	------	-------------

ISSUANCES	
DATE	DESCRIPTION
03.02.2026	PERMIT SUBMITAL

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ORIGINAL SHEET SIZE: 11x17
BOARD & VELLUM PROJECT #: 2025089.00
JURISDICTION PROJECT #: TBD

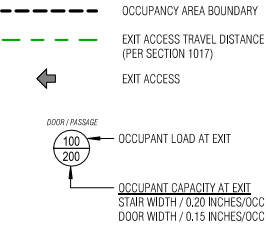
PLOT DATE: 07.02.2026

SITE PLAN

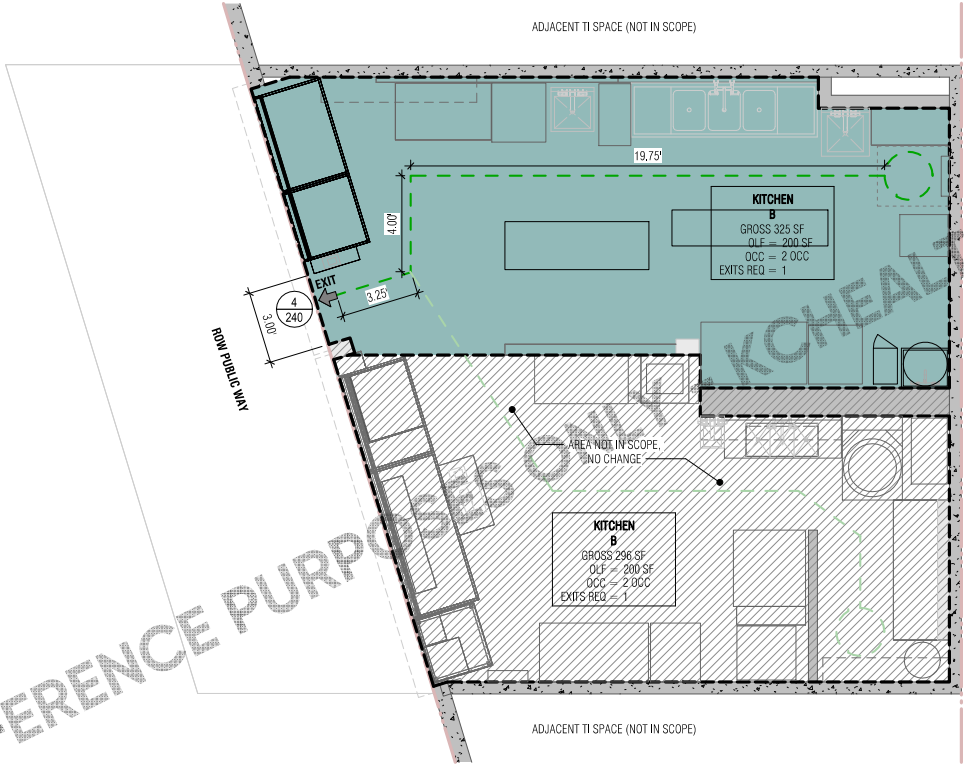
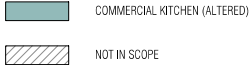
SHEET NO.:

G0.01

EXITING/OCCUPANCY



FUNCTION OF SPACE



1 LEVEL 1 - LIFE SAFETY
1/4" = 1'-0"

BUILDING CODE SUMMARY

APPLICABLE CODES: 2021 SEATTLE EXISTING BUILDING CODE (SEBC) 2021 SEATTLE BUILDING CODE (SBC) 2021 SEATTLE ENERGY CODE (SEC) WITH AMENDMENTS 2021 SEATTLE FIRE CODE (SFC) 2021 SEATTLE MECHANICAL CODE 2021 SEATTLE PLUMBING CODE (SPC) 2023 NATIONAL ELECTRICAL CODE (NEC) WITH SEATTLE AMENDMENTS 2017 ICC/ANSI A 117.1 ACCESSIBLE AND USEABLE BUILDING AND FACILITIES	JURISDICTION CITY OF SEATTLE FIRE PROTECTION SPRINKLERED; NFPA 13 SEBC 301.3 COMPLIANCE 301.3.2 WORK AREA METHOD 602 ALTERATION - LEVEL 1
---	--

DEFERRED PERMITS: THE FOLLOWING IS A LIST OF ASSOCIATE WORK UNDER SEPARATE PERMITS:

- FOOD SERVICE PLAN REVIEW (KING COUNTY PUBLIC HEALTH)
- IF APPLICABLE: ELECTRICAL, MECHANICAL, PLUMBING, FIRE PERMIT BY OTHERS

- SEBC CHAPTER 2 - DEFINITIONS:**
- PRIMARY FUNCTION:** A PRIMARY FUNCTION IS A MAJOR ACTIVITY FOR WHICH THE FACILITY IS INTENDED.
 - TECHNICALLY INFEASIBLE:** AN ALTERATION OF A FACILITY THAT HAS LITTLE LIKELIHOOD OF BEING ACCOMPLISHED BECAUSE THE EXISTING STRUCTURAL CONDITIONS REQUIRE THE REMOVAL OR ALTERATION OF A LOAD-BEARING MEMBER THAT IS AN ESSENTIAL PART OF THE STRUCTURAL FRAME, OR BECAUSE OTHER EXISTING PHYSICAL OR SITE CONSTRAINTS PROHIBIT MODIFICATIONS OR ADDITION OF ELEMENTS, SPACES, OR FEATURES WHICH ARE IN FULL AND STRICT COMPLIANCE WITH THE MINIMUM REQUIREMENTS FOR NEW CONSTRUCTION AND WHICH ARE NECESSARY TO PROVIDE ACCESSIBILITY.
 - WORK AREA:** THAT PORTION OR PORTIONS OF A BUILDING CONSISTING OF ALL RECONFIGURED SPACES AS INDICATED ON THE CONSTRUCTION DOCUMENTS, WORK AREA EXCLUDES OTHER PORTIONS OF THE BUILDING WHERE INCIDENTAL WORK ENTAILED BY THE INTENDED WORK MUST BE PERFORMED AND PORTIONS OF THE BUILDING WHERE WORK NOT INITIALLY INTENDED BY THE OWNER IS SPECIFICALLY REQUIRED BY THIS CODE. THE BOUNDARY OF THE WORK AREA INCLUDES ALL SPACES NOT PHYSICALLY SEPARATED FROM ROOMS OR SPACES WHERE WORK IS BEING PERFORMED.

SBC CHAPTER 3 - OCCUPANCY CLASSIFICATION & USE: M-MERCANTILE

SEBC 301.3 ALTERATION, ADDITION, OR CHANGE OF OCCUPANCY: THE ALTERATION, ADDITION, OR CHANGE OF OCCUPANCY OF ALL EXISTING BUILDINGS SHALL COMPLY WITH ONE OF THE METHODS LISTED IN SECTION 301.3.1, 301.3.2., OR 301.3.3 AS SELECTED BY THE APPLICANT.

This project is an alteration and will comply with 301.3.2 Work Area Compliance Method

SEBC 308 ACCESSIBILITY FOR EXISTING BUILDINGS: THE PROVISIONS OF SECTIONS 306.1 - 306.7 APPLY TO MAINTENANCE AND REPAIR, CHANGE OF OCCUPANCY, ADDITION, AND ALTERATIONS TO EXISTING BUILDINGS, INCLUDING THOSE IDENTIFIED AS LANDMARKS.

- (306.2) DESIGN - BUILDINGS AND FACILITIES SHALL BE DESIGNED/CONSTRUCTED TO BE ACCESSIBLE IN ACCORDANCE WITH THIS CODE AND THE ALTERATION AND EXISTING BUILDING PROVISIONS IN ICC A117.1, AS APPLICABLE
- (306.3) MAINTENANCE AND REPAIR - A FACILITY THAT IS CONSTRUCTED OR ALTERED TO BE ACCESSIBLE SHALL BE MAINTAINED ACCESSIBLE DURING OCCUPANCY, REQUIRED ACCESSIBLE MEANS OF EGRESS SHALL BE MAINTAINED DURING CONSTRUCTION, DEMOLITION, REMODELING, OR ALTERATIONS AND ADDITIONS TO ANY OCCUPIED BUILDING.
- (306.7) ALTERATIONS - A FACILITY THAT IS ALTERED SHALL COMPLY WITH THE APPLICABLE PROVISIONS IN CHAPTER 11 OF THE IBC, ICC A117.1, AND THE PROVISIONS OF SECTIONS 306.7.1 THROUGH 306.7.16 UNLESS TECHNICALLY INFEASIBLE. WHERE COMPLIANCE WITH THIS SECTION IS TECHNICALLY INFEASIBLE, THE ALTERATIONS SHALL PROVIDE ACCESS TO THE MAXIMUM EXTENT TECHNICALLY FEASIBLE.
 - WHERE AN ALTERATION AFFECTS THE ACCESSIBILITY TO, OR CONTAINS AN AREA OF PRIMARY FUNCTION, THE ROUTE TO THE PRIMARY FUNCTION AREA SHALL BE ACCESSIBLE.

SEBC 602 ALTERATION - LEVEL 1: LEVEL 1 ALTERATIONS INCLUDE THE REMOVAL AND REPLACEMENT OR THE COVERING OF EXISTING MATERIALS, ELEMENTS, EQUIPMENT, OR FIXTURES USING NEW MATERIALS, ELEMENTS, EQUIPMENT, OR FIXTURES THAT SERVE THE SAME PURPOSE.

New mop sink per KCH and repaired flooring, New stainless steel wall panels.

SEBC 701.1 ALTERATIONS - GENERAL: LEVEL 1 ALTERATIONS AS DESCRIBED IN SECTION 602 SHALL COMPLY WITH THIS CHAPTER, AN EXISTING BUILDING OR PORTION THEREOF SHALL NOT BE ALTERED SUCH THAT THE BUILDING BECOMES LESS SAFE THAN ITS EXISTING CONDITION.

No change

SEBC 703/704 FIRE PROTECTION & MEANS OF EGRESS: ALTERATIONS SHALL BE DONE IN A MANNER THAT MAINTAINS THE LEVEL OF FIRE PROTECTION AND THE LEVEL OF PROTECTION PROVIDED FOR THE MEANS OF EGRESS.

No change to existing NFPA13 system. Means of egress opening has been widened to 36".

SBC TABLE 1004.5 - MAXIMUM FLOOR AREA ALLOWANCES PER OCCUPANT

FUNCTION OF SPACE	SF	SF/OCC	OCC	EXISTING OCC
KITCHEN, COMMERCIAL ALTERED	325	200 GROSS	2	2
KITCHEN, COMMERCIAL EXISTING	296	200 GROSS	2	NO CHANGE
TOTAL OCCUPANTS: 4				
EXISTING OCCUPANTS: 4				
MAX ALLOWED (1 EXIT): 49				

SBC TABLE 1006.2.1 - EXIT ACCESS TRAVEL DISTANCE: (B) BUSINESS = 100 FEET MAX (SPRINKLERED)

27' in Altered Space, No change to existing

SBC 1104.3.1 EMPLOYEE WORK AREAS - EXCEPTION 1, COMMON USE CIRCULATION PATHS, LOCATED WITHIN EMPLOYEE WORK AREAS THAT ARE LESS THAN 1000 SF AND DEFINED BY PERMANENTLY INSTALLED PARTITIONS, COUNTERS, CASEWORK, OR FURNISHINGS, SHALL NOT BE REQUIRED TO BE ACCESSIBLE ROUTES.

No change in accessible routes proposed. Circulation paths will be widened and re-finished.

ICC A117.1-2015 902.4 THE TOPS OF DINING SURFACES AND WORK SURFACES SHALL BE 28 INCHES MINIMUM AND 34 INCHES MAXIMUM IN HEIGHT ABOVE THE FLOOR.

SBC 1110.13.2 - WHERE COUNTERS OR WINDOWS ARE PROVIDED FOR SALE OR DISTRIBUTION OF GOODS OR SERVICES, AT LEAST ONE OF EACH TYPE OF COUNTER AND WINDOW PROVIDED SHALL BE ACCESSIBLE.

Sales counter is existing, no change proposed. 36" counter width provided for side approach.

PLUMBING SYSTEMS (PER SBC CH. 29): THIS FACILITY USES EXISTING SHARED BATHROOMS (NOT IN SCOPE).

No Change to Pike Place Market shared restrooms

ENERGY CODE - SECTION C503 ALTERATIONS:

No Change to existing mechanical systems, envelope, or lighting.

LAND USE / ZONING CODE REVIEW

ZONE	PMM-B5
OVERLAY	DOWNTOWN: PIKE PLACE MARKET HISTORICAL DISTRICT
ECA	NONE
LOT AREA	810 SF (0.02 ACRES)
SMC 23.49.336 PIKE MARKET MIXED PERMITTED USES	PERMITTED USES WITHIN THE PIKE PLACE MARKET HISTORICAL DISTRICT, SHALL BE DETERMINED BY THE PIKE PLACE MARKET HISTORICAL COMMISSION PURSUANT TO THE PIKE PLACE MARKET HISTORICAL DISTRICT ORDINANCE, CHAPTER 25.24, SMC <i>No Change to Existing Use</i>

Board & Vellum

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9858 REGISTERED ARCHITECT

Jeffrey A. Pelletier

JEFFREY ALFRED PELLETIER
STATE OF WASHINGTON

JURISDICTION STAMP AREA

PHSKC INSPECTION REQUIRED BEFORE OPENING.
NO CHANGES MADE WITHOUT PHSKC APPROVAL.

MEE SUM PASTRY REFRESH

PROJECT ADDRESS: 1528 1528 PIKE PL, SEATTLE, WA 98101

OWNER: JACK FONG

REVISION	DATE	DESCRIPTION
----------	------	-------------

ISSUANCES	
DATE	DESCRIPTION
03.02.2026	PERMIT SUBMITAL

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ORIGINAL SHEET SIZE IS 22"x34"

BOARD & VELLUM PROJECT #:	2025089.00
JURISDICTION PROJECT #:	TBD

PLOT DATE: 07.02.2026

CODE REVIEW & LIFE SAFETY

SHEET NO.:

G1.01

MENU (IN PROGRESS REDESIGN)

1

2

3

60.0"

30.0"

BBQ PORK HOMBOW \$8.88

CURRY BEEF HOMBOW \$8.88

VEGETABLE HOMBOW \$8.88

CHICKEN HOMBOW \$8.88

STEAMED PORK HOMBOW \$8.88

STEAMED CHICKEN HOMBOW \$8.88

SIDES

POTSTICKERS \$8.88

CRAB RANGOON \$8.88

ZONG ZI \$8.88

VEGETABLE EGG ROLL \$8.88

SESAME BALL \$8.88

PINEAPPLE BUN \$8.88

MOON CAKE (MULTIPLE FLAVORS) \$8.88

ALMOND COOKIE \$8.88

WIFE CAKE \$8.88

PRICES DO NOT INCLUDE SALES TAX

BBQ PORK PASTRY \$8.88

BBQ PORK STICK \$8.88

CHOW MEIN \$8.88

SHUMAI \$8.88

HAR GOW \$8.88

BEVERAGES

CALPICO \$8.88

SOUR PLUM DRINK \$8.88

CHINESE HERBAL TEA \$8.88

SOY MILK \$8.88

ORANGE JUICE \$8.88

ADDITIONAL BRANDS OF SODA \$8.88

WATER \$8.88

WINTERMELON TEA \$8.88

HONG KONG MILK TEA \$8.88

HONEY LEMON TEA \$8.88

Top Quality and Consistency!

3.5"

1.625"

\$8.88

2.75"

1.375"

\$8.88

PRICE PLACARD FRONT VIEW

SCALE 6" = 1'

*RED BEAN CAKE, EGG TART, AND STICKY RICE DUMPLING ALSO TO BE ADDED. WITH THOSE ADDITIONS, ALL FINAL OFFERINGS ACCOUNTED FOR. REFERENCE ATTACHED "MENU FOOD PREPARATION SPREADSHEET" FOR FOOD PREPARATION & HOLDING PROCESSES.

APPROVED

SUBJECT TO ORDINANCE

07/06/2026

PUBLIC HEALTH

SEATTLE-KING COUNTY

ENVIRONMENTAL HEALTH

BY: *[Signature]* R. S.

NO CHANGES WILL BE MADE WITHOUT HEALTH DEPARTMENT APPROVAL

KING COUNTY FOOD PLAN REVIEW

REFERENCES: KING COUNTY BOARD OF HEALTH (BOH) CODE TITLE 5
WASHINGTON STATE RETAIL FOOD CODE CHAPTER 246-215 WASHINGTON ADMINISTRATIVE CODE (WAC)

CHECKLIST FOR GENERAL CONSTRUCTION AND EQUIPMENT REQUIREMENTS FOR FOOD SERVICE ESTABLISHMENTS PER PUBLIC HEALTH SEATTLE & KING COUNTY (PHSKC):

- FOOD PLAN REVIEW ONLINE APPLICATION
 - PLAN REVIEW QUESTIONNAIRE, PROVIDE ANSWERS FOR EVERY ITEM. *Completed*
 - UTILITY INFORMATION - PROVIDE THE NAME OF THE WATER DISTRICT AND SEWER DISTRICT ON THE FOOD PLAN REVIEW APPLICATION. *Refer to Project Information on G0.00.*
 - SITE PLAN *Refer to sheet G0.01*
 - THE SITE PLAN IS A DRAWING THAT SHOWS YOUR BUSINESS IN RELATION TO STREETS, SIDEWALKS, SEPTIC SYSTEM (IF APPLICABLE), WELL SYSTEM (IF APPLICABLE), PARKING, AND GARBAGE/RECYCLING AREAS.
 - SHOW THE LOCATION OF THE OUTDOOR DUMPSTER OR GARBAGE FACILITY.
 - MENU *Refer to sheet G1.01.*
 - PROVIDE A COPY OF YOUR MENU, LIST ALL FOOD AND BEVERAGE TO BE SERVED.
 - DESCRIBE PREPARATION AND STYLE OF SERVICE, IN GENERAL, PLEASE DESCRIBE THE FOOD PREPARATION PROCEDURES AND STYLE OF SERVICE. *Sweet and savory Taiwanese pastries and street food prepared daily. Pre-packaged drinks.*
 - FLOOR PLAN WITH THE EQUIPMENT LIST/SCHEDULE. *Refer to sheet A2.11 for floor plan and equipment list.*
 - EQUIPMENT DETAILS: USING EQUIPMENT CERTIFIED BY THE AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) – ACCREDITED CERTIFICATION PROGRAM IS CONSIDERED TO BE IN COMPLIANCE WITH THE FOOD CODE. OTHER EQUIPMENT MEETING FOOD SAFETY STANDARDS MAY ALSO BE ALLOWED.
 - PLUMBING: ALL PLUMBING WORK MUST BE DONE BY A COMMERCIAL PLUMBER UNDER A PLUMBING PERMIT FROM THE APPROPRIATE JURISDICTION. PLUMBING SYSTEMS SHALL BE DESIGNED, CONSTRUCTED AND INSTALLED ACCORDING TO LAW (APPLICABLE LOCAL, STATE, AND FEDERAL STATUTES, REGULATIONS AND ORDINANCES. *No change to plumbing.*
 - SQUARE FOOTAGE, PROVIDE THE SQUARE FOOTAGE OF THE ENTIRE FACILITY (INCLUDE KITCHEN, RESTROOMS, STORAGE AREAS, OUTDOOR SEATING AREAS, ETC.) *Refer to sheet G2.11*
 - SINKS
 - HANDWASHING SINKS, HANDSINKS (OR HANDWASHING SINKS) ARE REQUIRED IN ALL FOOD PREPARATION, FOOD SERVICE AND WAREWASHING AREAS. *Existing to Remain, Refer to sheet A2.11*
 - DISHWASHING SINKS, A 3-COMPARTMENT SINK IS REQUIRED. THE SIZE OF THE COMPARTMENTS OF THE 3-COMPARTMENT SINK MUST BE LARGE ENOUGH TO ACCOMMODATE THE LARGEST UTENSIL OR EQUIPMENT USED IN THE ESTABLISHMENT. *Existing to Remain, Refer to sheet A2.11. Drainboard provided for soiled and clean washables. Reusable utensils not provided, no sit-down service. Disposable utensils provided.*
 - FOOD PREPARATION SINK, A SEPARATE SINK IS REQUIRED FOR THE WASHING, RINSING, DRAINING, COOLING, SOAKING, THAWING OR OTHER PROCESS THAT REQUIRES PLACEMENT OF FOOD IN A SINK. *Existing to Remain, Refer to sheet 2.11*
 - DUMP OR WORK SINK(S), THIS SINK IS REQUIRED FOR THE DISPOSAL OF LIQUID WASTE IN ADDITION TO SINKS NECESSARY FOR WASHING, CLEANING AND SANITIZING. THIS SINK CAN ALSO BE USED TO RINSE UTENSILS IN BETWEEN USE (I.E. KNIVES, BLENDER PITCHERS, ESPRESSO MILK STEAMER CUPS, RINSING GROWLERS, ETC) *Refer to sheet A2.11*
 - A HANDSINK CANNOT ALSO BE USED AS A DUMP/WORK SINK.
 - THIS IS A SEPARATE SINK WITH ITS OWN HOT AND COLD FAUCET
 - A WORK/DUMP SINK IS REQUIRED IN BARS, TAVERNS, WINE/DISTILLERY TASTING ROOMS AND BEER TASTING TAPROOMS.
 - SHOW THE LOCATION OF THE WORK/DUMP SINK ON THE PLANS.
 - MOP SINK, A MOP SINK (OR SERVICE SINK OR JANITORIAL SINK) WITH HOT AND COLD WATER IS REQUIRED. *Provided, Refer to sheet A2.11*
 - A VACUUM BREAKER MUST BE PROVIDED FOR A SERVICE SINK IF A HOSE WILL BE ATTACHED TO THE FAUCET.
 - RESTROOMS: *Existing Shared restrooms in Market, Not in Scope.*
 - EMPLOYEE RESTROOMS, EMPLOYEE RESTROOMS ARE REQUIRED. EMPLOYEES MAY USE THE SAME RESTROOMS PROVIDED TO THE PUBLIC PROVIDED THEY ARE LOCATED WITHIN 200 FEET.
 - PUBLIC RESTROOMS, PUBLIC RESTROOMS ARE REQUIRED WITH ANY ON-PREMISE CONSUMPTION OF FOOD AND BEVERAGES. *Not applicable.*
 - PUBLIC RESTROOMS MUST BE CONVENIENTLY LOCATED AND AVAILABLE DURING ALL HOURS OF OPERATION.
 - WATER HEATER, THE WATER HEATER MUST BE LARGE ENOUGH TO MEET THE PEAK HOT WATER NEEDS OF THE FACILITY. *New 55-Gal Electric Water Heater provided in altered space in combination with Existing to remain, Refer to sheet A2.11. Tank is large enough to fill 2 half of the 3-comp sink basins with 110F water and hot water 100F will be available at the hand sink after that.*
 - SPECIFY THE LOCATION, TYPE OF WATER HEATER (GAS, ELECTRIC, TANK-LESS, ON DEMAND) AND THE STORAGE CAPACITY (GALLONS).
 - PLEASE PROVIDE THE MANUFACTURER AND MODEL OF THE UNIT.
 - GREASE TRAP/GREASE INTERCEPTORS, BUSINESSES SERVICED BY THE CITY OF SEATTLE'S DRAINAGE AND WASTE UTILITY ARE REQUIRED TO INSTALL A GREASE-CAPTURING DEVICE. *Existing to Remain, Refer to sheet A2.11*
 - FLOOR DRAINS, INDICATE FLOOR DRAINS IN ALL AREAS WHERE FLOORS ARE SUBJECT TO WETTING. *Existing to Remain, Refer to sheet A2.11.*
 - REFRIGERATION AND FREEZER UNITS, PROVIDE ADEQUATE REFRIGERATION AND FREEZER UNITS (WALK-IN COOLERS, REACH-IN REFRIGERATORS, SANDWICH PREP REFRIGERATORS, REFRIGERATED DISPLAY CASES, FREEZERS, ETC.) FOR THE STORAGE AND COOLING OF FOODS. *Refer to sheet A2.11 for equipment layout and equipment schedule.*
 - PROVIDE THE MAKE AND MODEL OF ALL REFRIGERATION UNITS (CATALOGUE CUT SHEETS) MUST BE INCLUDED.
 - ALL REFRIGERATION UNITS MUST HOLD FOODS AT 41 DEGREE FAHRENHEIT OR BELOW.
 - INTERNAL DISPLAY THERMOMETERS MUST BE AVAILABLE.
 - DETAILS OF THE COOK LINE. *Existing to Remain, Refer to sheet A2.11*
 - HOT HOLDING EQUIPMENT *Existing to Remain, Refer to sheet A2.11*
 - VENTILATION (HOOD SYSTEM), VENTILATION MUST BE ADEQUATE SO THAT ALL AREAS ARE KEPT REASONABLE FREE FROM EXCESSIVE HEAT, STEAM, CONDENSATION, VAPORS, FUMES OR OBJECTIONABLE ODORS. *Existing to Remain, Refer to sheet A2.11*
 - WORK STATIONS DETAILS.
 - LIST AND PROVIDE THE LOCATION OF ALL WORKTABLES, COUNTERS, STATIONARY CUTTING BLOCKS, ETC.) *Existing, refer to A2.11 for counter locations*
 - SHELVING FOR ADEQUATE STORAGE SPACE.
 - SHOW ALL STORAGE AREAS AND CABINETRY *Refer to sheet A2.11.*
 - FOOD STORAGE MUST BE SIX (6) INCHES OFF THE FLOOR.
 - SELF-SERVICE AREAS. FOOD ON DISPLAY MUST BE PROTECTED FROM CONTAMINATION BY THE USE OF PACKAGING, COUNTER, SERVICE LINE OR SALAD BAR FOOD GUARDS; DISPLAY CASES; OR OTHER EFFECTIVE MEANS. *Not Applicable*
 - FINISH SURFACE INFORMATION. FLOORS, WALLS AND CEILINGS MUST BE SMOOTH, DURABLE AND EASILY CLEANABLE. *Refer to sheet A2.11 for finish plan.*
 - SPECIFY THE FINISH OF THE FLOORS, WALLS, AND CEILINGS IN ALL AREAS, PLEASE PROVIDE THE TYPE OF PAINT THAT WILL BE USED.
 - FLOORS, WALLS, AND CEILINGS MUST BE SMOOTH, NON-TOXIC, NON-ABSORBENT, DURABLE AND EASILY CLEANABLE. PAINT MUST BE WASHABLE; AT LEAST SEMI-GLOSS OR HIGH GLOSS.
 - COVERED BASE, FLOOR WALL JUNCTIONS MUST HAVE A COVERED BASE.
 - WOOD SURFACES, ALL WOOD SURFACES (DOORS, TRIM, SHELVES, CABINETS, ETC.) MUST BE SEALED. PAINT APPLIED TO SURFACES MUST BE "WASHABLE". PLEASE PROVIDE THE TYPE OF PAINT THAT WILL BE USED.
 - NO EXPOSED PLUMBING OR WIRING
 - ALL EQUIPMENT AND CABINETRY MUST BE FLUSH MOUNTED (OR SMOOTH AND SEALED) TO COUNTERS, WALLS OR FLOORS, OR BE RAISED/LOCATED TO ALLOW FOR CLEANING
 - EQUIPMENT AND STORAGE AREAS PROHIBITED UNDER SEWER LINES *Not applicable, no sewer line above floor.*
 - CUSTOMER SEATING
 - SHOW ALL TABLES AND CHAIRS (INSIDE, OUTSIDE, BARS, BANQUET ROOMS, ETC.) *Not applicable*
 - OTHER DETAILS AND MISCELLANEOUS ITEMS
 - LIGHT FIXTURES, ALL LIGHT FIXTURES MUST BE SHIELDED *Existing lighting to remain.*
 - EMPLOYEE ACCOMMODATIONS, LOCKERS OR OTHER SUITABLE FACILITIES SHALL BE PROVIDED FOR THE ORDERLY STORAGE OF EMPLOYEE'S CLOTHING AND OTHER POSSESSIONS *Refer to sheet A2.11 for new locker location.*
- PLEASE INCLUDE THE FOLLOWING STATEMENTS ON ALL COPIES OF YOUR PLANS. *Completed, refer to sheet titleblock*
 - "PHSKC INSPECTION REQUIRED BEFORE OPENING"
 - "NO CHANGES WILL BE MADE WITHOUT PHSKC APPROVAL"

Board & Vellum

9858 REGISTERED ARCHITECT

115 15th Avenue East, Suite 100
Seattle, Washington 98112

+1 206.707.8895
info@boardandvellum.com

Architecture, Interiors, Site Design.
boardandvellum.com

9858 REGISTERED ARCHITECT

[Signature]

JEFFREY ALFRED PELLETIER
STATE OF WASHINGTON

JURISDICTION STAMP AREA
PHSKC INSPECTION REQUIRED BEFORE OPENING.
NO CHANGES MADE WITHOUT PHSKC APPROVAL.

MEE SUM PASTRY REFRESH

PROJECT ADDRESS:
1628 153rd Ave NE, PL, SEATTLE,
WA 98101

OWNER:
JACK FONG

REVISION	DATE	DESCRIPTION
1	2026.06.15	HEALTH REV 1

ISSUANCES	
DATE	DESCRIPTION
03.02.2026	PERMIT SUBMITAL

COPYRIGHT BOARD AND VELLUM LLC. ALL RIGHTS RESERVED.
ORIGINAL SHEET SIZE: 18" x 24"

BOARD & VELLUM PROJECT #: 2025089.00
JURISDICTION PROJECT #: TBD

PLOT DATE: 07.02.2026

KING COUNTY HEALTH
CHECKLIST

SHEET NO.:

G2.02

COOLING AND PREP CAPACITY WILL CONTINUE TO BE EVALUATED DURING FUTURE INSPECTIONS. TIME AS A PUBLIC HEALTH CONTROL, IF USED, REQUIRES A WRITTEN PLAN, TRACKING OF 4 HOUR HOLD TIME, AND PROPER DISPOSITION AFTER TIME EXPIRES.

A PRE-OCCUPANCY INSPECTION BY PUBLIC HEALTH-SEATTLE AND KING COUNTY IS REQUIRED PRIOR TO OPENING. APPLICANT PLAN SET IS REQUIRED TO BE AVAILABLE ON SITE DURING THAT INSPECTION.

BE ADVISED THAT THE NEW WASHINGTON STATE FOOD CODE REQUIRES COMMERCIAL REFRIGERATION TO HOLD FOOD AT 41 DEGREES FAHRENHEIT OR BELOW.

DRAINBOARDS, UTENSIL RACKS, OR TABLES LARGE ENOUGH TO ACCOMMODATE ALL SOILED AND CLEANED ITEMS SHALL BE PROVIDED FOR NECESSARY UTENSIL HOLDING, BEFORE CLEANING AND AFTER SANITIZING

FOOD SERVICE OPERATION AREA FLOORS, FLOOR COVERINGS, WALLS, WALL COVERINGS, AND CEILINGS SHALL BE DESIGNED, CONSTRUCTED AND INSTALLED SO THEY ARE SMOOTH, DURABLE AND EASILY CLEANABLE

A HANDWASH SINK MUST BE MAINTAINED SO THAT IT IS ACCESSIBLE AT ALL TIMES FOR EMPLOYEE USE ...AND MAY NOT BE USED FOR PURPOSES OTHER THAN HAND WASHING.

RESTROOM AND KITCHEN HAND WASH SINKS SHALL BE EQUIPPED TO PROVIDE WATER AT A TEMPERATURE OR AT LEAST 100 DEGREES FAHRENHEIT THROUGH A MIXING VALVE OR COMBINATION FAUCET. SELF CLOSING OR METERING FAUCETS SHALL PROVIDE A FLOW OF WATER FOR AT LEAST 15 SECONDS.

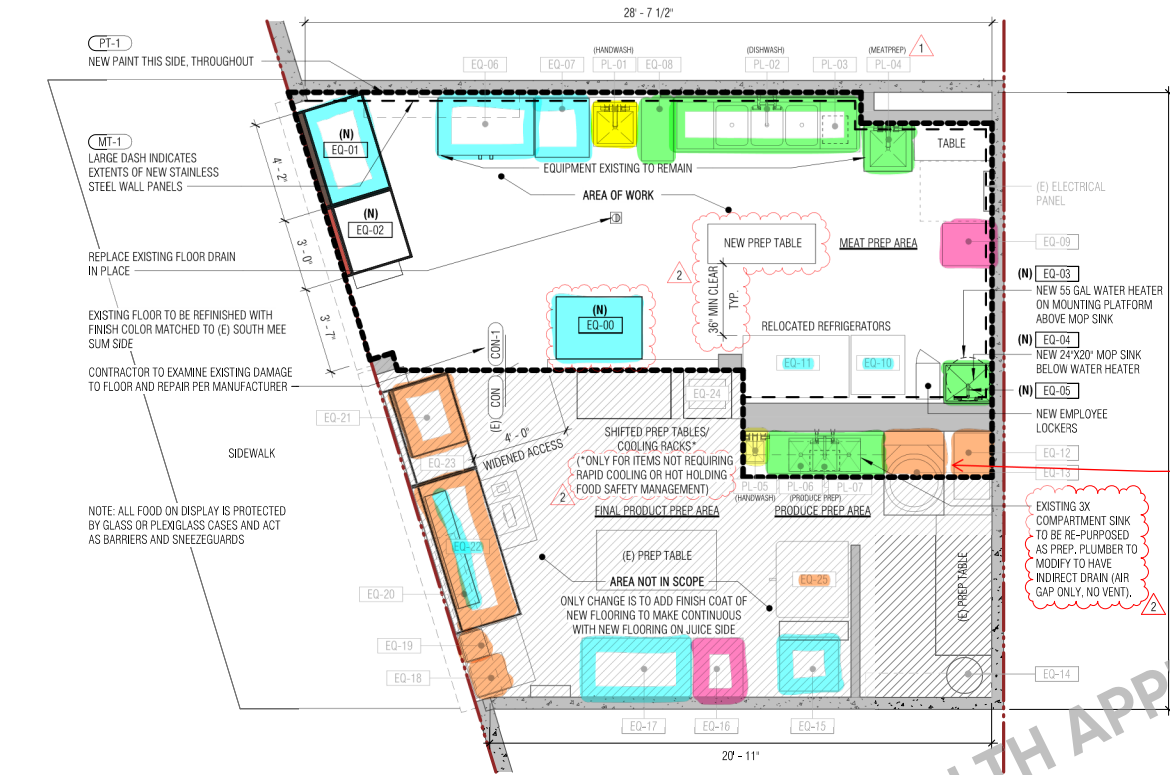
ALL FOOD PREPARATION SINKS, DISH MACHINES, ESPRESSO MACHINES AND ICE MACHINES MUST BE INDIRECTLY PLUMBED.

LIGHT BULBS/TUBES MUST BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS EXPOSED FOOD, CLEAN EQUIPMENT, UTENSILS, LINENS OR UNWRAPPED SINGLE SERVICE/SINGLE USE ARTICLES.

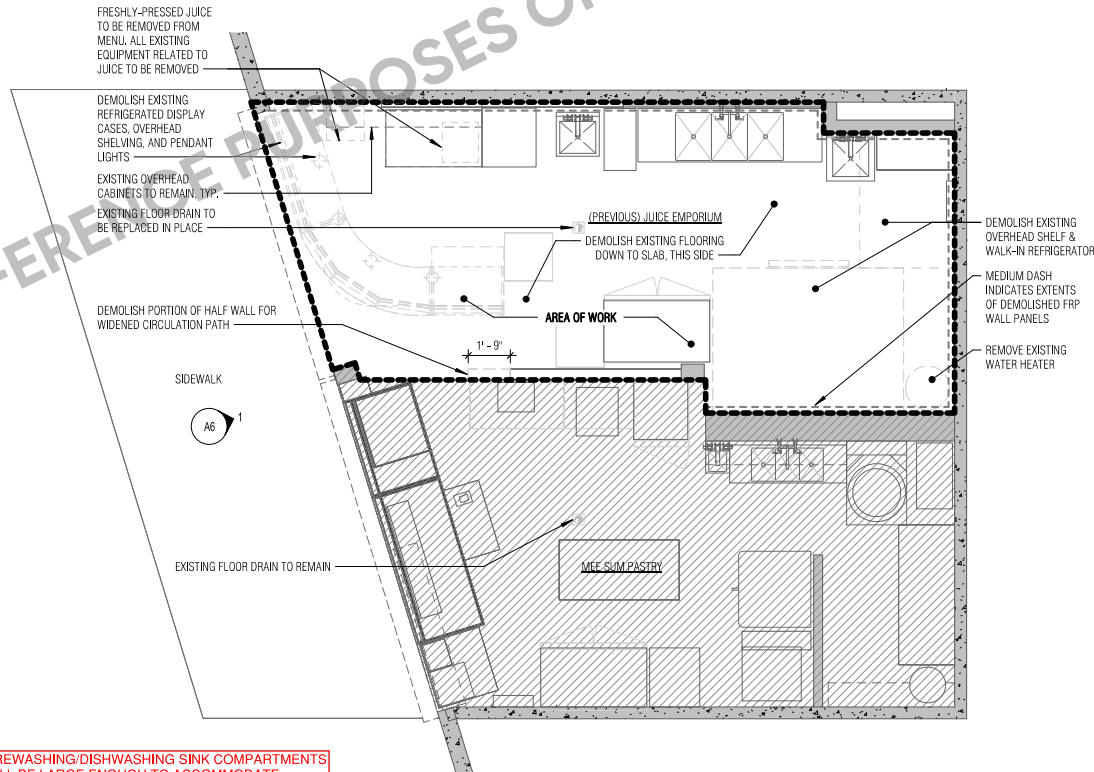
LOCKERS OR OTHER SUITABLE FACILITIES SHALL BE PROVIDED FOR THE ORDERLY STORAGE OF EMPLOYEES' CLOTHING AND OTHER POSSESSIONS.

PLUMBING SYSTEMS SHALL BE DESIGNED, CONSTRUCTED AND INSTALLED ACCORDING TO LAW (APPLICABLE LOCAL, STATE, AND FEDERAL STATUTES, REGULATIONS, AND ORDINANCES)

FOOD, FOOD PREPARATION AND FOOD AND SERVICE EQUIPMENT STORAGE AREAS ARE PROHIBITED UNDER SEWER LINES THAT ARE NOT SHIELDED TO INTERCEPT POTENTIAL DRIPS. OTHER UTILITIES MAY NOT BE UNNECESSARILY EXPOSED



1 LEVEL 1 - PROPOSED EQUIPMENT PLAN
1/4" = 1'-0"



2 LEVEL 1 - EXISTING/DEMO PLAN
1/4" = 1'-0"

PLAN KEY

	AREA OF WORK	(E)	EXISTING TO REMAIN
	EXISTING WALL	EQP-XX	EXISTING EQUIPMENT TAG
	EXISTING CONCRETE WALL	(N) EQP-XX	NEW EQUIPMENT TAG
	DEMO	XX-XX	FINISH TAG

GENERAL NOTES

- ALL EXTERIOR WALLS ARE EXISTING, NO EXTERIOR SCOPE OF WORK UNDER THIS PERMIT.
- ALL FINISH FLOOR MATERIALS TO ALIGN WITH ADJACENT FLOOR FINISH.
- ALL EXISTING LIGHTING TO REMAIN IN PLACE; ALL EXISTING LIGHTING SHIELDED OVER FOOD SERVICE AREAS.
- ALL EXISTING STRUCTURE & FKTURES TO REMAIN IN PLACE UNLESS OTHERWISE NOTED.
- NEW EQUIPMENT TO USE EXISTING PLUMBING AND ELECTRICAL CONNECTIONS WHERE POSSIBLE.

FINISH SCHEDULE

TAG	TYPE	MANUFACTURER	DESCRIPTION	COLOR	REMARKS
MT-1	METAL		4" X 8" STAINLESS STEEL WALL PANELS	STAINLESS STEEL	NEW - STAINLESS STEEL SCHLUTER COVE BASE AT ALL NEW WALL PANELS
PT-1	PAINT	SHERWIN WILLIAMS	NEW PAINT W/ PRO-INDUSTRIAL ACRYLIC COATING	SW 7004 'SNOWBOUND'	NEW
RESINOUS FLOORING			(E) SEALED EPOXY CONCRETE TO REMAIN		EXISTING TO REMAIN
CON-1	RESINOUS FLOORING	ARMORCLAD FLOORS	RESINOUS FLOORING DECORATIVE QUARTZ UC WITH MEMBRANE	DFS-B-05, VIF	NEW

EQUIPMENT & PLUMBING SCHEDULE

TAG	TYPE	MANUFACTURER	DESCRIPTION	MODEL	COLOR / FINISH	SIZE	REMARKS
EQ-00	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE	TS-35-HC	STAINLESS STEEL	39.5"W X 29.5"D X 78"H	NEW
EQ-01	REFRIGERATED DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME REFRIGERATED BAKERY CASE	SGR5042	CUSTOM TO MATCH (E)	50.13"W X 35.31"D X 42"H	NEW
EQ-02	DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME NON-REFRIGERATED BAKERY CASE	SGD3642	CUSTOM TO MATCH (E)	36.13"W X 35.31"D X 42"H	NEW
EQ-03A	WATER HEATER	RHEEM	55 GAL. PROFESSIONAL CLASSIC ELECTRIC WATER HEATER	PROE55 - T2 RH4	GRAY POWDERCOAT	22.25"DIA X 61.5"H	NEW
EQ-03B	WATER HEATER MOUNT	HOLDRITE	QUICK STAND WALL MOUNTED WATER HEATER PLATFORM	60-SWHP-WM	STEEL	28-1/2"W X 28-1/2"D X 3"H	NEW - MOUNT CLEAR OF EQP-5, VIF
EQ-04	MOP SINK	ELKAY	16 GAUGE MOP SINK	FLR-1X	STAINLESS STEEL	24"W X 20"D X 11-1/4"H	NEW
EQ-05	FAUCET	ELKAY	8" CENTERSET WALL MOUNT FAUCET, 7" BUCKET HOOK SPT 4" WHISBLADE HANDLES, 1/2" OFFSET INLETS + STOP	LK940BP07T4S	POLISHED CHROME	2-1/8" DECK CLEARANCE X 6-1/2" SPOUT REACH X 4-5/8" SPOUT HEIGHT	NEW
EXISTING							
EQP-06	UNDERCOUNTER FRIDGE	DELFIELD	UNDERCOUNTER DOUBLE DOOR BAR FRIDGE		STAINLESS STEEL	48"W X 28.5"D	EXISTING TO REMAIN
EQP-07	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQP-08	ICE MACHINE	SHELLEYSPEC	COMMERCIAL ICE MAKER		STAINLESS STEEL	16"W X 31"D	EXISTING TO REMAIN
EQP-09	MIXER	HOBART	60 QT. PLANETARY FLOOR MIXER		GRAY POWDERCOAT	23.01"W X 24"D X 49.8"H	EXISTING TO REMAIN
EQP-10	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQP-11	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE		STAINLESS STEEL	53"W X 30" D	EXISTING TO REMAIN
EQP-12	FRYER		COUNTERTOP FRYER		STAINLESS STEEL	18"W X 33"D	EXISTING TO REMAIN
EQP-13	WOK	ALLSTRONG	COMMERCIAL WOK		STAINLESS STEEL	30"W X 42"D	EXISTING TO REMAIN
EQP-14	WATER HEATER	RHEEM	COMERCIAL WATER HEATER		WHITE POWDERCOAT		EXISTING TO REMAIN
EQP-15	REFRIGERATOR	TRUE	REACH-IN, SINGLE DOOR FRIDGE		STAINLESS STEEL	27"W X 29.5"D	EXISTING TO REMAIN
EQP-16	PROOFING CABINET	METRO	HOLDING/ PROOFING CABINET		STAINLESS STEEL	25.13"W X 30.25"D	EXISTING TO REMAIN
EQP-17	REFRIGERATOR	TRUE	REACH-IN, DOUBLE DOOR FRIDGE		STAINLESS STEEL	54.5"W X 29.5"D	EXISTING TO REMAIN
EQP-18	STEAMER DISPLAY CASE		COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	18"W X 18"D	EXISTING TO REMAIN
EQP-19	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	13.5"W X 12"D	EXISTING TO REMAIN
EQP-20	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	58.5"W X 11.5"D	EXISTING TO REMAIN
EQP-21	HEATED DISPLAY CASE	CUSTOM	COUNTERTOP HEATED DISPLAY		STAINLESS STEEL	34"W X 29"D	EXISTING TO REMAIN
EQP-22	REFRIGERATED DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME REFRIGERATED BAKERY CASE	SGR5042	CUSTOM	50.13"W X 35.31"D X 42"H	EXISTING TO REMAIN
EQP-23	DISPLAY CASE	FEDERAL INDUSTRIES	HIGH VOLUME NON-REFRIGERATED BAKERY CASE	SGD3642	CUSTOM	36.13"W X 35.31"D X 42"H	EXISTING TO REMAIN
EQP-24	MICROWAVE		COUNTERTOP MICROWAVE		STAINLESS STEEL		EXISTING TO REMAIN
EQP-25	BREAD OVEN	BAXTER	ELECTRIC ROTATING RACK OVEN		STAINLESS STEEL	47.5W X 37.5"D	EXISTING TO REMAIN
PL-01	HANDWASH SINK	TRINITY	STAINLESS STEEL HANDWASHING SINK		STAINLESS STEEL	21.5"W X 22"D	EXISTING FIXTURE TO REMAIN (MEAT HANDWASH)
PL-02	3-COMPARTMENT SINK		3 COMPARTMENT COMMERCIAL UTILITY SINK		STAINLESS STEEL	92"W X 26.5"D	EXISTING FIXTURE TO REMAIN (DISHWASHING)
PL-03	GREASE INTERCEPTOR		GREASE INTERCEPTOR				EXISTING FIXTURE TO REMAIN
PL-04	PREP SINK		STAINLESS STEEL PREP SINK		STAINLESS STEEL	24"W X 24"D	EXISTING FIXTURE TO REMAIN (MEAT PREP)
PL-05	HANDWASH SINK	ADVANCE	STAINLESS STEEL HANDWASHING SINK		STAINLESS STEEL	12"W X 16"	EXISTING FIXTURE TO REMAIN (PRODUCE HANDWASH)
PL-06	3-COMPARTMENT SINK		3 COMPARTMENT COMMERCIAL UTILITY SINK		STAINLESS STEEL	58.5"W X 17.5"D	EXISTING FIXTURE TO REMAIN (PRODUCE PREP)
PL-07	GREASE INTERCEPTOR		GREASE INTERCEPTOR				EXISTING TO REMAIN



EXAMPLE PREP TABLE: 18"X48" REGENCY STAINLESS STEEL COMMERCIAL WORK TABLE

FOOD EQUIPMENT THAT IS CERTIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI)-ACCREDITED CERTIFICATION PROGRAM WILL COMPLY WITH THE FOOD CODE EQUIPMENT AND UTENSIL MATERIAL, CONSTRUCTION AND DESIGN REQUIREMENTS.

Mee Sum Pastry - Menu Preparation - for King County Health

Menu Item	Prep Instructions
1 BBQ PORK HOMBOW	Prepare the dough by mixing flour and yeast. Allow dough to rise in proofer. Ingredients stored in refrigerator, cook meat and produce using separate prep areas and sinks. Remove from heat and cool filling rapidly. Divide the dough into equal portion and wrapped the fillings into the dough.Baked in the oven at 375F and hold hot at (exsiting) heating plates for 2hrs max.
2 CURRY BEEF HOMBOW	
3 VEGETABLE HOMBOW	
4 CHICKEN HOMBOW	
5 STEAMED PORK HOMBOW	Prepare the dough by mixing flour and yeast. Allow it to rise until it is doubled its size. Ingredients stored in refrigerator, cook meat and produce using separate prep areas and sinks. Remove from heat and cool filling rapidly. Divide the dough into equal portion and wrapped the fillings into the dough. Steam over boiling water and hold hot in the steamer for 2hrs max.
6 STEAMED CHICKEN HOMBOW	
7 BBQ PORK PASTRY	Purchased puff pastry. Ingredients stored in refrigerator, cook meat and using separate prep areas and sinks. Remove from heat and cool filling rapidly. Divide the puff pastry into equal portion and wrapped the fillings into the pastry. Baked in the oven at 375F and hold hot at (exsiting) heating plates for 2hrs
8 BBQ PORK STICK	Ingredients stored in refrigerator, cut and marinate the meat with condiment on a clean prep area. Baked the meat at 375F and assemble the meat onto the stick. Held hot in (existing) warming display case for 2hr max.

9	CHOW MEIN	Commercially purchased stir fried with fresh vegetables. Batch produced and held hot in (existing) display for no more than 2 hours.
10	PORK SHUMAI	Filling cut and mixed at separate area with prep sink. Filled with commercially produced wrapper. Steamed and held hot in (existing) display for no more than 2 hours
11	HAR GOW	Rice flour dough made inhouse, filling made and refrigerated. Filled and frozen until ready to cookand held hot in (existing) display for no more than 2 hours
12	CHIVE CHICKEN DUMPLING (POTSTICKER)	Filling cut and mixed at separate area with prep sink. Filled with commercially produced wrapper. Steamed and held hot in (existing) display for no more than 2 hours
13	CRAB RANGOON	Filling cut and mixed at separate area with prep sink. Filled with commercially produced wrapper. Deep fried at 350F and held hot in (existing) display for no more than 2 hours.
14	ZONG ZI	Rice and lotus leaf rehydrated, filling made and refrigerated. Filled, cooked in steamer until cooked, cooled rapidly then frozen until ready to reheat (to order)
15	VEGETABLE EGG ROLL	Purchase spring roll wrapper. Vegetable filling cut and mixed at separate area with prep sink. Filled with commercially produced wrapper. Deep fried at 350F and held hot in (existing) display for no more than 2 hours.
16	SESAME BALL	Dough produced and refrgerated until ready to fry. Fried at 350 for 15 mins and displayed for no more than 2 hours.

17	PINEAPPLE BUN	Dough produced and refrgerated until ready to bake. Baked at 350 for 25 mins and displayed refriegerated until sold.
18	MOONCAKE	Dough produced and refrgerated until ready to bake. Baked at 350 for 25 mins and displayed refriegerated until sold.
19	ALMOND COOKIE	Cookie dough produced and refrgerated until ready to bake. Baked at 350 for 15 mins and sold from bakery display case
20	WIFE CAKE	Dough produced and refrgerated until ready to bake. Baked at 350 for 25 mins and displayed refriegerated until sold.
21	RED BEAN CAKE	Dough produced and refrgerated until ready to bake. Baked at 350 for 25 mins and displayed refriegerated until sold.
22	EGG TART	Pastry dough produced and refrigerated. Egg filling produced and refrigerated. Baked at 350 for 15 mins and displayed for no more than 2 hours.
23	STICKY RICE DUMPLING	Rice and ingredients wrapped in bamboo leaves. Boiled in water for 4 hours. Displayed after cooling, no more than 2 hours

ADDED PACKAGED DRINKS

21	CALPICO	Packaged, no prep
22	SOUR PLUM DRINK	Packaged, no prep
23	CHINESE HERBAL TEA	Packaged, no prep
24	WINTERMELON TEA	Packaged, no prep
25	HONG KONG MILK TEA	Packaged, no prep
26	HONEY LEMON TEA	Packaged, no prep
27	SOY MILK	Packaged, no prep
28	ORANGE JUICE	Packaged, no prep
29	ADDITIONAL BRANDS OF SODA	Packaged, no prep

30	WATER	Packaged, no prep
----	-------	-------------------

FOR REFERENCE PURPOSES ONLY -
KC HEALTH APPROVED PERMIT

Wagner, Rob

From: Christina Sanchez <christina@boardandvillum.com>
Sent: Thursday, July 2, 2026 2:46 PM
To: Wagner, Rob
Cc: Roy McGarrah; Yi-Chun Lin
Subject: RE: PFE-PL-2000285 Mee Sum Pastries
Attachments: 0 - Mee Sum Pastry - Health Permit Plan Set - REV 2.pdf; 20260702 - Mee Sum Pastry - Menu Food Preparation Spreadsheet - REVISED.xlsx

[EXTERNAL Email Notice!] External communication is important to us. Be cautious of phishing attempts. Do not click or open suspicious links or attachments.

Thanks, Rob!

Please see the updated set attached with a revised preparation spreadsheet including notes for the Chow Mein. Chow Mein will be adjusted to be batch produced and held hot in (existing) displays.

Best,

Christina Sanchez

Associate, Architecture
+1 206 860 2552 (d)
Personal Pronouns: She/Her

Board & Vellum
506 Second Avenue, Suite 1600
Seattle, Washington 98104
boardandvillum.com

We've moved! Please note our new address in Seattle's Smith Tower.

From: Wagner, Rob <gwagner@kingcounty.gov>
Sent: Thursday, July 2, 2026 12:47 PM
To: Christina Sanchez <christina@boardandvillum.com>
Cc: Roy McGarrah <roy@boardandvillum.com>; Yi-Chun Lin <yi-chun@boardandvillum.com>
Subject: RE: PFE-PL-2000285 Mee Sum Pastries

Christina,

The modifications appear acceptable, please send an updated plan reflecting the changes for final review. Please do be aware that the approval will be conditional upon continued proper management of cooling, if issues are observed the operator may need to make additional changes.

I do want to note that regarding chow mein, typically made to order items like that would require prep refrigeration or other suitable working refrigeration to support cold storage of ingredients used. They may want to pivot to batch cooking and hot holding for chow mein, add prep refrigeration, or remove the menu item.

Gregory “Rob” Wagner, MPH, RS
Health and Environmental Investigator III-Plan Reviewer
Public Health –Seattle & King County
Environmental Health Services Division
401 5th Avenue, Suite 1100
Seattle, WA 98104
☎ 206-477-8868
✉ gwagner@kingcounty.gov



From: Christina Sanchez <christina@boardandvillum.com>
Sent: Wednesday, July 1, 2026 10:58 AM
To: Wagner, Rob <gwagner@kingcounty.gov>
Cc: Roy McGarrah <roy@boardandvillum.com>; Yi-Chun Lin <yi-chun@boardandvillum.com>
Subject: RE: PFE-PL-2000285 Mee Sum Pastries

[EXTERNAL Email Notice!] External communication is important to us. Be cautious of phishing attempts. Do not click or open suspicious links or attachments.

Hi Rob,

We’ve added notes and a few questions below in *italic green with bullets*.

Thank you!

Christina Sanchez
Associate, Architecture
+1 206 860 2552 (d)
Personal Pronouns: She/Her

Board & Villum
506 Second Avenue, Suite 1600
Seattle, Washington 98104
boardandvillum.com

We've moved! Please note our new address in Seattle's Smith Tower.

From: Wagner, Rob <gwagner@kingcounty.gov>
Sent: Wednesday, June 24, 2026 2:55 PM
To: Christina Sanchez <Christina@boardandvillum.com>
Cc: Roy McGarrah <roy@boardandvillum.com>; Yi-Chun Lin <yi-chun@boardandvillum.com>
Subject: RE: PFE-PL-2000285 Mee Sum Pastries

Good afternoon,

Please see my follow-up comments below in blue.

Gregory “Rob” Wagner, MPH, RS
Health and Environmental Investigator III-Plan Reviewer

Public Health –Seattle & King County
Environmental Health Services Division
401 5th Avenue, Suite 1100
Seattle, WA 98104
☎ 206-477-8868
✉ gwagner@kingcounty.gov



From: Christina Sanchez <Christina@boardandvellum.com>
Sent: Monday, June 15, 2026 1:39 PM
To: Wagner, Rob <gwagner@kingcounty.gov>
Cc: Roy McGarrah <roy@boardandvellum.com>; Yi-Chun Lin <yi-chun@boardandvellum.com>
Subject: RE: PFE-PL-2000285 Mee Sum Pastries

[EXTERNAL Email Notice!] External communication is important to us. Be cautious of phishing attempts. Do not click or open suspicious links or attachments.

Hi Rob,

Thank you for taking the time to review and our apologies for the long response time as we worked to get information from the necessary parties. Please see the updated documents attached to this email, including a menu preparation overview. All other responses below in green.

Let us know if you have any questions or need anything else.

Thank you!

From: Wagner, Rob <gwagner@kingcounty.gov>
Sent: Tuesday, April 28, 2026 8:41 AM
To: Board & Vellum <info@boardandvellum.com>
Subject: PFE-PL-2000285 Mee Sum Pastries

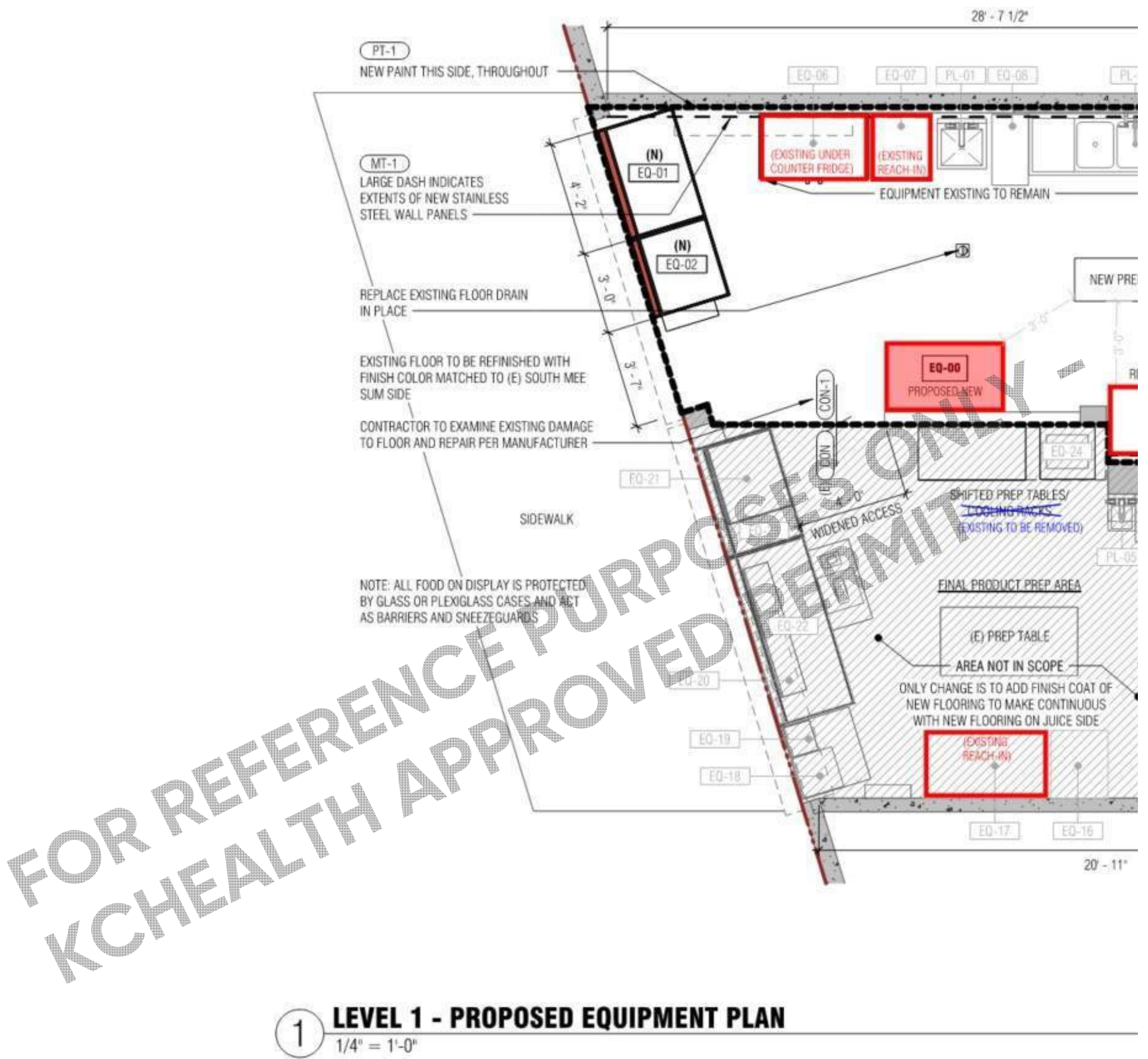
Good morning,

I have completed an initial review of the plans submitted for PFE-PL-2000285 Mee Sum Pastries. Please address the following:

1. There are two menus provided; one is for Pike Place Chinese Cuisine and another for Mee Sum Pastries. Are all of these items intended to be prepared in Mee Sum Pastries space?
They were both menus for the same space that had been adjusted over time. We have since engaged in a signage/ menu redesign to consolidate the two and add the new menu offerings. – Please see updated on page G2.02 (note final design is still in progress). Final offerings have also been included in the attached food preparation PDF. OK

1. There is no longer a beverage menu? Please confirm the only beverages are the pre-packaged items listed on the menu.
Confirmed, only pre-packaged beverages will remain. OK
2. Please provide an overview of how food items are prepared. Specifically, detail the key food safety steps and include what equipment is used. Space appears limited for the proposed menu. Detail for each menu item, if it's similar to other prep, it can be grouped. See Menu Preparation PDF attached. There are over 13 items that require cooling. This appears to exceed the cooling capacity of the space, particularly without the walk-in cooler. Please provide a cooling schedule for review, provide typical volumes in terms of standard size sheet pans for review. Most likely, additional refrigeration or specialized blast chilling refrigeration is required. For the chow mein item, is this made to order or made in batches?
 - The chow main will be made to order.
 - Thanks for the review, Rob. Below is an analysis of the cooling capacity changes from the removal of the Juice Emporium and integrating your review of the menu and cooling needs. Batches of (rapid cooling) items are made in limited quantities at a time to match the capacity of the cooking equipment and prep/ storage area of the space. In addition, preparation quantities also adjust day to day depending on demand and it is standard that the full menu is not offered every day. EQ-10, 11, 15, & 17 are reach-in fridges which currently serve Mee Sum in the existing space with EQ-06 + EQ-07 + the existing walk-in serving the Juice Emporium.

While removing the walk-in (which **exclusively** serves the Juice Emporium), the existing 4 refrigerators serving Mee-Sum will remain with the addition of EQ-06 + EQ-07 now open to use by Mee Sum from the removal of the fresh juice offerings. Recognizing the number of dishes that require cooling and your feedback, we also propose another two-door reach-in fridge: EQ-00, True TS-35-HC Reach-In Stainless Steel Refrigerator (highlighted red in the below snip) for more cooling. This will provide over 1.5X the existing cooling capacity that Mee Sum has currently. This solution seems reasonable to us based on the quantity of food produced and cooled. Does this sound like an adequate solution to you?



2. Questionnaire:

- Item #5 was marked YES that a walk-in cooler is provided. The previous walk-in cooler is proposed to be removed with no replacement and no additional refrigeration. How will the facility prepare food that includes advanced prep and cooling? How will the facility store ingredients? See item A(b) above for detailed food prep step request.

Apologies for the confusion. Item #5 is worded "A walk-in refrigerator or other dedicated refrigeration is reserved for cooling hot foods rapidly" and was marked yes referring to 'other dedicated refrigeration'. The existing reach-in fridge on the Mee Sum Side (EQP-17 on page A2.11) is dedicated to cooling hot foods rapidly. The existing walk-in fridge is used to store produce and ingredients for fresh juice, which will no longer be served and will be removed to recover space. Other existing reach-in refrigerators (EQP-10 & EQP-11) will be

moved to that location for food storage. As noted above, additional details are needed. Typically, a 2-door refrigerator such as EQP-17 can accommodate 2 pans (1 pan per door) of hot food cooling at a time to avoid overloading the unit's ability to maintain temperature. As it stands, the menu vastly outpaces the designated cooling refrigeration. Walk-in coolers or blast chillers are strongly recommended for their ability to handle the increased demand due to cooling hot foods. If reach-in units are needed, more will need to be identified. Keep in mind, other refrigerators are needed for food storage.

- *Please see note above. We are proposing an additional two-door reach in fridge to provide rapid cooling in addition to the two refrigerators repurposed from the Juice Emporium to Mee Sum.*
 - *Due to the size of the walk-in fridge and the constraints on space as well as it's large power draw and sustainability concerns, the client would-like to remove the walk-in to adequately allow for separation of preparation, display, and washing areas as well as provide compliant employee work area circulation.*
 - *In this proposed change, Refrigerators EQ-06, EQ-07, EQ-10, and EQ-15 will be used for ingredient storage. EQ-11, EQ-17, and the newly proposed additional double door reach in fridge, EQ-00, will all serve as rapid cooling space.*
2. Items 9 and 10 are marked YES that a separate meat and vegetable food prep sink are provided. Only one food prep sink is shown on the plan. A second food prep sink dedicated to meat is required. Please identify this on the plan. Sink labels are in the equipment schedule and have also been added to the proposed plan on page A2.11. Due to nature of space previously being two tenants, there are two triple compartment sinks. PL-02 (the larger 3x Compartment sink on the north side), will now become the dishwashing sink for the combined space. We are proposing repurposing PL-06 (the 3x Compartment sink to the south) to be the produce prep sink with all produce preparation happening in the surrounding area and meat preparation being segregated in a separate area to the north adjacent the meat prep sink (PL-04). **Ok – the sink will need to be adjusted to have an indirect drain (air gap only NOT a vent). Work with a plumber.**
- *Understood, will do.*
3. On the food prep step checklist, cooling and time as a control were not checked. It is my understanding that these processes may be occurring. Please detail in the requested food preparation steps under A(b). See Menu Preparation PDF attached. Cooling and Time as a Public Health Control have now been checked in Questionnaire. **OK – on the plan there is an ambient cooling rack shown. Can you provide more details on that? Typically, food that is cooled should be cooled under refrigeration.**
- *Those are limited capacity ambient cooling racks (only 2-3) above the microwave for batch prepared items that don't require rapid cooling or hot holding (such as sesame balls or almond cookies). The racks allow items to cool slightly in-between cooking and display so they are not served too hot for customers to handle. Please advise if this is acceptable? If not, we can remove.*

Please respond in line to this email or with an attachment. Feel free to reach out with questions or concerns.

Gregory "Rob" Wagner, MPH, RS

Health and Environmental Investigator III-Plan Reviewer

Public Health –Seattle & King County

Environmental Health Services Division

401 5th Avenue, Suite 1100

Seattle, WA 98104

☎ 206-477-8868

✉ gwagner@kingcounty.gov



FOR REFERENCE PURPOSES ONLY -
KCHealth APPROVED PERMIT





Seattle Neighborhoods

I hereby affirm that I am the owner of the building/property located at:

Building/Property Street Address: 1528 PIKE PLACE

City, State: SEATTLE, WA

Zip Code: 98101

By signing below, I (the building/property owner) verify that I have reviewed the proposed project/activities and authorize the individual identified in the following section to act as my authorized agent with regard to the Certificate of Approval Application (including requests for early guidance/project briefings) made to City of Seattle's Historic Preservation Program for the project/activities described below.

Project/Activity for which Application (or early guidance/briefing request) is being made:

EXPANSION OF MEE SUM PASTRY INTO FORMER JUICE EMPORIUM. EXPANSION INCLUDES
EQUIPMENT EDITS, AND NEW FRONT DISPLAY CASES.

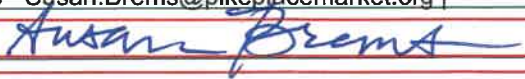
Building/Property Owner Printed Name: Pike Place Market PDA

Building/Property Owner Mailing Address: 1528 Pike Pl

City, State: Seattle, WA

Zip Code: 98101

Building/Property Owner Email Address: Susan Brems - Susan.Brems@pikeplacemarket.org |

Signature of Building/Property Owner: Susan Brems 

Date: Date 9-11-26

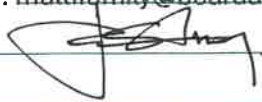
Permit Applicant/Owner's Authorized Agent Printed Name: YI-CHUN LIN

Applicant/Agent Mailing Address: 115 15TH AVE E, SUITE 100

City, State: SEATTLE, WA

Zip Code: 98112

Applicant/Agent Email Address: multifamily@boardandvillum.com

Signature of Applicant/Agent: 

Date: 12/03/2025



CITY OF SEATTLE
700 Fifth Ave
Seattle, WA 98104

Receipt #: **2393689**
Payment Date: **09/18/2026**

RECEIPT

Payer Information

william fong

Record Information

Record ID	Record Type	Address
DONH-COA-02284	Historic Preservation Certificate of Approval	1528 PIKE PL, SEATTLE, WA 98101

Payment Detail

Date	Payment Method	Reference	Cashier	Comments	Amount
09/18/2026	Credit Card	15534G	Online Payment		\$155.00
Total Payment Amount					\$155.00

Fee Detail

Fee Description	Invoice Date	Invoice #	Record ID	Fee Amount	Current Paid
DON Historic Preservation Certificate of Approval	09/14/2026	4857985	DONH-COA-02284	\$155.00	\$155.00
Total Fee Amount				\$155.00	\$155.00

Seattle Services Portal

Search All Records

Record DONH-COA-02284

Historic Preservation Certificate of Approval

Record Status: Application Completed

Record Info:

Record Details Processing Status Related Records Attachments

Payments:

Fees

Work Location

1528 PIKE PL

Record Details

Project Description

Triangle Building
Design plan for Mee Sum Pastry expansion into former Juice Emporium to create expanded work area and cohensive storefronts. Renovation will include equipment edits, new flooring, drains and mop sink, and new front display cases and menu boards.

Contacts

Applicant
Mee Sum Pastries Inc
1526 Pike Pl

Seattle

85 Pike Street, Room 500
SEATTLE, WA, 98101

Application Information

Project details

Work Location:	onsite
Application Type:	Certificate of Approval
Type of Project:	Design
Landmark District/Type:	Pike Place Market Historical District
Does project include demolition of structure or object?:	Yes
Does proposal include replacement, removal, or demolition of existing features?:	Yes

If yes, provide a description of the Statement of Reason for Demolition/Description of Replacement:

Removing the old walk-in cooler to create a more efficient work area and update the equipment.

Does SEPA apply to this project?:	No
List other permits that you have applied for related to this project, (e.g., construction, sign, street use):	Any required

Fee calculation information

Value of portion of project that requires a Certificate of Approval.:	70000
Is any portion of this project publicly funded?:	No

Application Information Table

Parcel Information

Parcel Number:DV0011062

Block:--

Lot:--

Subdivision:--

Need Help?

Have questions or need assistance? [Contact our team.](#)