



The City of Seattle

Pike Place Market Historical Commission

Mailing Address: PO Box 94649, Seattle WA 98124-4649
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MINUTES

MHC 51/21

Wednesday April 14, 2021
4:30 p.m.
Virtual meeting via WebEx

COMMISSIONERS

Sam Farrazaino
Grace Leong
Golnaz Mohammadi
Lisa Martin
Lauren Rudeck
Christine Vaughan, Chair
Stephanie Young

Staff

Minh Chau Le
Melinda Bloom

Absent

Chris Bown
Michael Hammond

In-person attendance was prohibited per Washington State Governor's Proclamation No. 20-28.5. Meeting participation was limited to access by the WebEx Event link or the telephone call-in line provided on the agenda.

Chair Christine Vaughan determined that a quorum was present and called the meeting to order at 4:35 pm.

She reminded Commission members to announce any conflict of interest or ex parte communication prior to review of applications.

041421.1 PUBLIC COMMENT

Howard Aller, Market resident said Can Can deserves a larger spot. He said the ensure that the noise is contained so residents of that building are not disturbed.

041421.2 APPLICATIONS FOR CERTIFICATES OF USE APPROVAL

041421.21 The Can Can
95 Pine St, First & Pine and Post Alley Market Buildings
Fae Stout and Chris Snell, Business Owners

Administered by the Historic Preservation Program Seattle Department of Neighborhoods

"Printed on Recycled Paper"

Staff Report, Use: Ms. Le explained the proposal to relocate existing restaurant and entertainment business The Can Can from current location at 94 Pike St to new location of 95 Pine St. Proposed addition of brunch and lunch service, pastries, branded wines, branded merchandise, expanded to-go options. She said the space is in Zone 2, street level, food (a-e) and retail (a-d) uses permitted. Former use of The Can Can was food (e), other (a). New use would be food (c), food (e), other (a), retail (e). Previous space at 94 Pike St: 2400 sf. Relocated space at 95 Pine St: 3907 sf. Proposed ownership structure: No proposed changes to current ownership. Owner financial affiliations: None. Owner operator: Owners onsite regularly for day to day operations. Business hours: Open seven days per week 9 am – approximately 12 am. Exhibits Reviewed included a floor plan, summary of proposed expansions of Use, and sample menu and merchandise. Guidelines that applied to this application included 2.1, 2.6, 2.8, 2.8.2, 2.7.

Applicant Comment:

Chris Snell said the floorplan was adapted from the former tenant – Steelhead Diner’s floorplan. He provided context of the site. He said the back stairway will make an interesting entrance and will allow access from the alley. He said they need more space. He noted there is a 2’ height difference within the space and said they have a wheelchair lift.

Ms. Vaughan said she did a site visit.

Landlord Comment:

John Turnbull explained the outdoor space on the alley side has been used temporarily for the Chowder business for extra seating.

Ms. Vaughan asked if the restaurant is larger.

Mr. Turnbull said the space will remain the same size it was when Steelhead Diner occupied it. He said the only significant change is the addition of a take-out window, but it is all within the same footprint. Responding to clarifying questions Mr. Turnbull indicated location of outdoor space and back stairs and said that this use will be synergistic in that this use will be mostly evening use while others are daytime use.

Mr. Snell said that the Chowder line has been moved to the side wall along the Copacabana building. He said there is room for Can Can queuing using stairwell and creeping around the corner. He said Can Can is a seated restaurant and a giant line queue is not an issue for them. He said they typically operate with reservations and tickets with arrivals staggered in a stepped sequence.

Mr. Turnbull said they may have to work on crowds on weekends but would wait to see how it works out.

Ms. Vaughan said it is a major change of use because it is a change of hours.

Mr. Snell said Steelhead Diner operated the same hours they will operate.

Mr. Turnbull said they will offer beignets, coffee, breakfast as they want activity all day.

Mr. Snell said they have been operating in their current spot for 15 years as a culinary cabaret. He said they have all ages brunches, shows for kids, evenings become 21 and over shows. He said they will continue similarly but will expand on the popular beignets that have been a thing over the past 10 years.

Ms. Vaughan asked how they will address noise concerns.

Mr. Snell said they are familiar with controlling noise and containing it. He said they did some sound testing with speaker turned up to 100% volume, when it is typically used at 40-50% volume. He said in their current location, kitty corner residents have no noise issues. He said they plan to continue the same entertainment within the walls of the space, disconnected from outside space. He said they use sound curtains all around the room and they do not pump music outside. He said outside seating may have small speakers at minimum volume.

Mr. Turnbull said the PDA manages the top and bottom spaces and will work closely on sound issues. He said he was glad Mr. Snell did a sound test and noted Mr. Aller's (public commenter) unit is a couple floors above. He noted that it is just as important to performances that no sound come in from outside.

Ms. Vaughan said the owners have been in the Market for a long time. She cited 2.6.4, 2.6.9, and 2.6.10.

Ms. Rudeck said the application follows the guidelines and has a specific nature.

Mmes. Martin and Young concurred with Ms. Rudeck.

Action: Ms. Rudeck made a motion to adopt a resolution to approve the application as presented.

MM/SC/LR/LM 7:0:0 Motion carried.

041421.22

Bagelbop Sandwich

93 Pike St #4, Economy Arcade

Jacqueline Lee, Prospective Business Owner

Staff Report, Use: Ms. Le explained the proposal for change of ownership of existing food business Seattle Bagel Bakery. To be owned and operated Seattle Bagelbop Corporation. Existing menu of bagels and sandwiches to be expanded to include prepared Korean foods. She said the space is in Zone 2, street level, food (a-e) and retail (a-d) uses permitted. Former use was food (c). New use would be food (c) Space is 105 square feet. Proposed ownership structure: Seattle Bagelbop Corporation. Incorporators: Jacqueline Lee and Zenoh Lee. Owner affiliations: None. Owner operator: Jacqueline Lee to be onsite regularly for day to day operation. Business hours: 10 am – 6 pm Monday – Sunday. Exhibits reviewed included site location, site photo, sample menu offerings, and articles of incorporation. Guidelines that applied to this application included 2.1, 2.6, 2.10, 2.7, and 2.7.1.

Applicant Comment:

Zack Cook, PDA said the Seattle Bakery has been open and running and they will come back with a sign change. He said the applicant will offer same standard items plus more including a Korean spin on bagels.

Owner Jacqueline Lee said she will be open lunch hours and will add nutritious Korean-inspired food.

Landlord Comment:

Mr. Cook said it s mostly the same with a name change and with a Korean spin added.

Ms. Martin asked if the previous owner made the bagels.

Mr. Cook said he did, off site.

Ms. Martin asked Ms. Lee if she planned to continue to make the bagels.

Mr. Cook said she will buy from previous owner who is going all wholesale.

Ms. Martin said it meets the guidelines.

Mr. Farrazaino said it looks good.

Action: Mr. Farrazaino made a motion to adopt a resolution to approve the application as presented.

MM/SC/SF/GL 7:0:0 Motion carried.

041421.3 APPLICATIONS FOR CERTIFICATES OF DESIGN APPROVAL

041421.31 DeLaurenti Food & Wine
1435 First Ave, Economy Market Building
Matt Snyder, Owner

Staff Report, Design: Ms. Le explained the proposal to replace existing exterior windows with operable double-hung and casement windows. Exhibits reviewed included a site plan, photos and description of existing conditions, elevations, window details, and color and material information. Guidelines that applied to this application included 3.1, 3.2, 3.2.1, 3.2.3, 3.2.4, 3.2.13, 3.4, 3.4.1, 3.4.1 c, 3.8, 3.9, 3.9.6.

Applicant Comment:

Matt Snyder explained the goal to provide more fresh air in this challenging time with restrictions of number of people allowed in the space. He said the HVAC does not filter the air very well. He proposed installation of operable windows in the café and in office spaces.

Zack Cook, PDA said the proposed windows will not change the look of the space but will provide the needed functionality. He said the operable wood double hung windows will be painted Market Green.

Mr. Snyder provided comparison renderings of existing windows and new in the café space. He indicated how the existing counter divides the space much like the operable section of the new windows will.

Mr. Cook said the windows in the office will be casement windows, consistent with others in that space. He said a similar proposal was made and approved in 2018 for Il Bistro.

Ms. Rudeck asked if windows will be inserted into existing openings.

Mr. Snyder said there will be little change in the look; the glazing will be a little inset from the jamb. He said they did the same thing in 2003 with the pizza window; it fits in with the rest. Responding to clarifying questions, he said the counter and window division are almost exactly at the same place; from a distance straight on you will see a green line instead of the black line seen now.

Ms. Young noted Seattle temperatures and asked how this will work in the winter.

Mr. Snyder said when it is really cold everything will be shut. He said they keep the front door open as much as possible, even during the winter as it is the only way to get air in. He said in the summer it is hot and uncomfortable and operable windows will be another way to get fresh air into the space. He said they will have the option of having windows fully open or open just enough to get cross ventilation.

Ms. Rudeck asked if they will retain the same signage or if the division would change the character or rhythm.

Mr. Snyder said they will do exactly the same thing.

Mr. Farrazaino said what is proposed relates to the other windows and the intent is to make the space more functional which meets the Guidelines.

Ms. Vaughan said it does maintain rhythm as it is. It adds ventilation without air conditioning; natural air ventilation is preferable. She said the wood will be painted Market Green. She said it is consistent with the Guidelines.

Ms. Leong said it will have minimal impact and the countertop is visible now.

Ms. Rudeck said she can envision the double hung windows as it follows the appearance of what is there now.

Mr. Farrazaino said it brings the Market out and brings people in for the Meet The Producer relationship.

Action: Mr. Farrazaino made a motion to adopt a resolution to approve the application as presented.

MM/SC/SF/LM 7:0:0 Motion carried.

041421.4 APPROVAL OF MINUTES

March 24, 2021

MM/SC/LR/LM 5:0:2 Minutes approved. Mr. Farrazaino and Ms. Mohammadi abstained.

041421.5 REPORT OF THE CHAIR

Ms. Vaughan said she has concern about all the temporary outdoor eating places. She said it seems some changes of Use are happening without MHC review and noted the Corner Produce stand presenting only oranges on a table with juice bar selling juice. She said only half the space has produce displayed and she noted it should be maintained as produce

stand. She said Bonnie D Peppers is using a produce stand. She said she understands the need but it is time to discourage pop up uses.

She said the PDA Council Agenda had Andres Mantilla on it. She said DON has no specific role with the PDA but plays a role in the MHC; she said she would like him to come to a MHC meeting.

She said elections will be held next meeting and said her position is continued temporarily through the end of April.

Ms. Vaughan asked Staff if she knew about new business.

Ms. Le asked for clarification.

Ms. Vaughan said Rojo at Corner Produce. She said there are only oranges on one side. There is a sandwich board advertising Rojo Juices.

Ms. Le said she is aware of that and has sent a compliance letter.

Ms. Rudeck said they moved in about January and were not approved.

041421.6 STAFF REPORT

Ms. Le said FIS statements were sent out to Commission members; they need to be completed and returned to her. She will send out again.

She said outdoor cafés are allowed and bring reviewed in coordination between DON and the Department of Transportation. She said it is the City's view that due to the extraordinary crisis that it should not be unduly holding up temporary outdoor dining.

She said Andres Mantilla, DON Director was doing business outreach related to Downtown Business organizations regarding business recovery.

She said election of officers will be included on the next meeting agenda. She asked if Commissioners wanted to vote at meeting or do more discrete nomination by sending nominations to her.

Ms. Le said there is lots of unauthorized changes and she has talked to John Turnbull. She said they are being as proactive as possible.

Ms. Vaughan asked about the Rules and Procedures and Guidelines changes.

Ms. Le said it could be presented and voted on at any time. She said the Racial Equity Lens aspect needs more conversation and needs to go through Law.

Ms. Vaughan said Law has had it since 2018.

Ms. Le said it needs to be reviewed and agreed upon by the current Commission since it will be forwarded on the current Commission's behalf.

Ms. Vaughan asked how nominations should be done.

Ms. Rudeck said on the fly, in an open format works. She asked if URC / DRC meetings would start up again.

Ms. Le said it makes sense but that this is not like pre-Covid times and there are many factors in making that decision. She said it would shift the burden to applicants and cut down the amount of time they have to prepare for meeting.

Ms. Rudeck said it helps the applicants.

Ms. Le said virtual meetings are time and labor intensive to produce and that decisions have to be made about where to use limited resources. She said all the set up done for virtual meetings was non-existent pre-Covid. She said administrative review takes a fraction of the time.

Ms. Vaughan said she would choose to forego committee meetings rather than increasing usage of administrative and that it is important for Commission to see what has been proposed and decided.

Ms. Rudeck concurred. She said if all review is done only at full commission meetings, they would have to do it the same for all applicants to treat all the same.

Ms. Le said it would lengthen meetings but would eliminate the other meetings. She said new members get the benefit of a thorough run-through.

Ms. Martin asked if it creates a backlog of applicants.

Ms. Le said there is a growing backlog. There are two other projects that are not ready for MHC review.

Ms. Vaughan said if complete they would have heard them.

Ms. Le said it is part of the reason they are not complete; hands-on time is needed. She said because of the technical requirements of virtual meetings the materials are needed earlier.

Ms. Rudeck said applicants have always had a deadline to submit an application a couple weeks before a meeting. She said a lot of businesses don't have guidelines and they should have them.

Ms. Le said there is less time for the back and forth than before. She said now the agenda has to be prepared earlier and they get guidelines while working with them. She said to keep in mind these are small business owners and this is just one of a whole host of things they need to do.

Ms. Vaughan suggested bundling similar applications.

041421.7

NEW BUSINESS

Discussion of Guideline and Rules & Procedures revisions

Minh Chau Le
Commission Coordinator
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