



CITY OF SAINT PAUL

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April 11, 2022

Tk Inspiration Inc  
1091 Rice St  
Saint Paul MN 55117-4920

RE: RE-INSPECTION FIRE CERTIFICATE OF OCCUPANCY WITH DEFICIENCIES  
1040 SELBY AVE  
Ref. # 15153

Dear Property Representative:

Your building was re-inspected for the Fire Certificate of Occupancy on March 23, 2022. Approval for occupancy will be granted upon compliance with the following deficiency list. The items on the list must be corrected and documentation provided as abatement of the deficiencies progresses via email.

**A site visit reinspection will be made on June 13, 2022 at 10:30 AM.**

Failure to comply may result in a criminal citation or the revocation of the Fire Certificate of Occupancy. The Saint Paul Legislative Code requires that no building be occupied without a Fire Certificate of Occupancy. The code also provides for the assessment of additional reinspection fees.

#### DEFICIENCY LIST

1. Interior - Commercial Kitchen Exhaust Hood Cleaning - COMMERCIAL COOKING SYSTEM INSPECTION MSFC 607.3.3.1 Inspection. Hoods, grease-removal devices, fans, ducts and other appurtenances shall be inspected at intervals specified in Table 607.3.3.1 or as approved by the fire code official. Inspections shall be completed by qualified individuals. High-volume cooking operations such as 24-hour cooking, charbroiling or wok cooking shall be cleaned at 3-month intervals.  
607.3.3.2 Grease accumulation. If during the inspection it is found that hoods, grease-removal devices, fans, ducts or other appurtenances have an accumulation of grease, such components shall be cleaned in accordance with ANSI/IKECA C10.  
607.3.3.3 Records. Records for inspections shall state the individual and company performing the inspection, a description of the inspection and when the inspection took place. Records for cleanings shall state the individual and company performing the cleaning and when the cleaning took place. Such records shall be completed after each inspection or cleaning and maintained (Continued on next page).

607.3.3.3.1 Tags. When a commercial kitchen hood or duct system is inspected, a tag containing the service provider name, address, telephone number and date of service shall be provided in a conspicuous location. Prior tags shall be covered or removed.

NFPA 96. Chapter 11.6.2\* Hoods, grease removal devices, fans, ducts, and other appurtenances shall be cleaned to remove combustible contaminants prior to surfaces becoming heavily contaminated with grease or oily sludge.

***Charbroiler exhaust hood shall be cleaned at 3-month intervals. Charbroiler is caked with burnt food and needs to be cleaned to remove all food debris.***

***PerfectFry is so encrusted with grease it will not operate.***

***Remove the Chef-Built Commercial Deep Fryer until appropriate ventilation and suppression system is installed for the unit.***

2. Interior - Eastern Unit(s) - SPLC 40.06 - Uncertified portions of the building must not be occupied until inspected and approved by this office.  
***On plans submitted for review by city building plan review, no use was indicated in the building plans for this area. It may not be occupied until a use is designated for this area.***
3. Interior - 1040A & B Selby Avenue - MSBC 1300.022 Subp. 3 - The occupancy group or use division of this building has been changed from that previously approved. Discontinue the unapproved construction for occupancy or use and contact the Building Official at 651-266-8989 with your code analysis and to comply with requirements for approved occupancy.  
***Contact a licensed architect or design professional to draw and submit plans for review to the St. Paul Building Plan Review in order to obtain a building permit and other associated permits for the construction of the building occupancy proposed in suites A & B. Cease and desist any/all construction until you have approved plans and a building permit for this occupancy.***
4. Interior - 1040A & B Selby Avenue - MSBC Chapter 1300.0120 Permits. Subpart 1. Required. An owner or authorized agent who intends to construct, enlarge, alter, repair, move, demolish, or change the occupancy of a building or structure, or to erect, install, enlarge, alter, repair, remove, convert, or replace any gas, mechanical, electrical, plumbing system, or other equipment, the installation of which is regulated by the code; or cause any such work to be done, shall first make application with professionally prepared plans to the building official and obtain the required permit.  
***Discussion with business owner indicating she was constructing an adult day care facility in Suites A & B. No plans or permits have been submitted to the Building Plan Review Division for this construction. Contact your contractor and have them apply for permits for the construction and submit plans for the change of use from unoccupied to adult day care. Provide an invoice with the name of the general contractor to the fire inspector via email at: [laura.huseby@ci.stpaul.mn.us](mailto:laura.huseby@ci.stpaul.mn.us) for further investigation of license.***
5. Exterior - For Each Suite - MSFC 505.1 - Provide address numbers at least four (4) inches in height.

6. Interior - Check All - MSFC 901.6 - Provide required annual maintenance of the fire extinguishers by a qualified person and tag the fire extinguishers with the date of service. ***Fire extinguishers are required in buildings with on-going construction, none were updated in the unoccupied areas from 2019.***
7. Interior - Class K Fire Extinguisher - MSFC 906.1, MN Stat. 299F.361 - Provide approved fire extinguishers in accordance with the following types, sizes and locations. ***Class K fire extinguisher is not located within 30 feet of charbroiler, found in neighboring suite, out of date.***
8. Interior - Cooking Equipment and Ventilation - NFPA 96 Chapter 4.1.3 The following equipment shall be kept in good working condition:
  - (1) Cooking equipment; (2) Hoods; (3) Ducts; (4) Fans; (5) Fire-extinguishing equipment; (6) Special effluent or energy control equipment
  - 4.1.3.1 Maintenance and repairs shall be performed on all components at intervals necessary to maintain good working condition.
  - 4.1.4 All airflows shall be maintained.
  - 4.1.5 The responsibility for inspection, testing, maintenance, and cleanliness of the ventilation control and fire protection of the commercial cooking operations, including cooking appliances, shall ultimately be that of the owner of the system, provided the responsibility has not been transferred in written form to management company, tenant or other party.  
***Exhaust hood and filters are thick, greasy and lack any maintenance.***  
***PerfectFry, according to business owner, does not operate, coated with grease inside.***  
***No grease receptacle for disposal of grease at the property.***
9. Interior - Electric Baseboard Heat Unit - MSFC 604.1 - Repair or replace damaged electrical fixtures. This work may require a permit(s). Call DSI at (651) 266-8989. ***On the west wall of dining/waiting area, a electric baseboard heating unit has been damaged.***
10. Interior - Exit Lighting - MSFC 1008, SPLC 34.14 (2)d, SPLC 34.35 (5b) - Provide and maintain illumination in all portions of the exit system. ***Check all, some had dead batteries and do not operate.***
11. Interior - Gate and Padlock - MSFC 1010.1.9 - Remove unapproved locks from the exit doors. The door must be openable from the inside without the use of keys or special knowledge or effort. ***Padlocks are not approved locks for commercial property exits, consult with a locksmith if you keep the gate at front entry to restaurant.***

12. Interior - Unoccupied Areas - MSFC 605.1 - Abatement of Electrical Hazards - Identified electrical hazards shall be abated. Electrical wiring, devices, appliances and other equipment that is modified or damaged and constitutes an electrical shock or fire hazard shall not be used.

***Electrical panel is disassembled.***

***Wires inserted directly into outlet at panel for additional outlet.***

***Conduit on floor in restaurant kitchen around greasy pots.***

***No electrical permits have been obtained by licensed electrician to work on the unoccupied space.***

***No plans have been submitted to the city regarding the change of occupancy of the unoccupied space.***

***Provide/email invoice from electrical contractor for work performed at the property.***

***Does not appear this person is licensed electrician. Email invoice to:***

***[laura.huseby@ci.stpaul.mn.us](mailto:laura.huseby@ci.stpaul.mn.us)***

13. Interior - Upper Level of Storage Garage - MSFC 604.6 - Provide electrical cover plates to all outlets, switches and junction boxes where missing.

***Restore covers to the electrical boxes.***

Saint Paul Legislative Code authorizes this inspection and collection of inspection fees. For forms, fee schedule, inspection handouts, or information on some of the violations contained in this report, please visit our web page at: <http://www.stpaul.gov/cofo>

You have the right to appeal these orders to the Legislative Hearing Officer. Applications for appeals may be obtained at the Office of the City Clerk, 310 City Hall, City/County Courthouse, 15 W Kellogg Blvd, Saint Paul MN 55102 Phone: (651-266-8585) and must be filed within 10 days of the date of the original orders.

If you have any questions, email me at [Laura.Huseby@ci.stpaul.mn.us](mailto:Laura.Huseby@ci.stpaul.mn.us) or call me at 651-266-8998 between 7:30 - 9:00 a.m. Please help to make Saint Paul a safer place in which to live and work.

Sincerely,

Laura Huseby  
Fire Safety Inspector  
Ref. # 15153