

Vang, Mai (CI-StPaul)

From: Moermond, Marcia (CI-StPaul)
Sent: Monday, February 1, 2021 10:55 AM
To: Zimny, Joanna (CI-StPaul); Vang, Mai (CI-StPaul)
Subject: FW: 1676 White Bear Inspection

For record

From: Wiese, Angie (CI-StPaul) <angie.wiese@ci.stpaul.mn.us>
Sent: Thursday, January 21, 2021 3:08 PM
To: Moermond, Marcia (CI-StPaul) <marcia.moermond@ci.stpaul.mn.us>
Subject: Fwd: 1676 White Bear Inspection

See the thread below. A fairly simple fix for the suppression system. The hood for the meat turner will also need coverage but that depends on the product the customer selects. Let me know if you need more insight on this.

Angie Wiese, PE, CBO
Department of Safety & Inspections
651-266-8953

Begin forwarded message:

From: "Michael L. Perreault" <MPerreault@nardinifire.com>
Date: January 21, 2021 at 3:03:11 PM CST
To: "Wiese, Angie (CI-StPaul)" <angie.wiese@ci.stpaul.mn.us>
Subject: RE: 1676 White Bear Inspection

Think Before You Click: This email originated **outside** our organization.

No it will not.

The additional nozzle will put the system at 12 of 15 flow points

Mike Perreault
Technical Manager



Office: 888.627.3464 | **Direct:** 651.287.1059 | **Fax:** 651.483.6945 | **Cell:** 612.328.0938
405 County Road E. West | Saint Paul, MN 55126 | www.nardinifire.com

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Safety Starts With Me!

From: Wiese, Angie (CI-StPaul) <angie.wiese@ci.stpaul.mn.us>
Sent: Thursday, January 21, 2021 2:56 PM
To: Michael L. Perreault <MPerreault@nardinifire.com>
Subject: Re: 1676 White Bear Inspection

Will the additional nozzle cause the tank size to be increased?

Angie Wiese, PE, CBO
Department of Safety & Inspections
651-266-8953

On Jan 21, 2021, at 1:18 PM, Michael L. Perreault <MPerreault@nardinifire.com> wrote:

Think Before You Click: This email originated **outside** our organization.

Good morning Angie,

I talked with Mark Lottie today,

The fryer on the left needs to stay underneath the nozzle, it was slid over to the left in the hood area. But the improper coverage is the broiler. it needs an additional nozzle due to the size of it.

Let me know if you have any other questions,

Thanks!

Mike Perreault
Technical Manager

<image001.gif>

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From: Nicholas M. Rotter <NRotter@nardinifire.com>
Sent: Thursday, January 21, 2021 12:54 PM
To: Michael L. Perreault <MPerreault@nardinifire.com>
Cc: Rick Degendorfer <RDegendorfer@nardinifire.com>
Subject: Fw: 1676 White Bear Inspection

Please see below request from Angie.

Thank you!

Nick Rotter

Sales

<image001.gif>

Office: 888.627.3464 | **Direct:** 651.287.1022 | **Fax:** 651.483.6945 | **Cell:** 612.919.6697

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Safety Starts With Me!

From: Wiese, Angie (CI-StPaul) <angie.wiese@ci.stpaul.mn.us>

Sent: Thursday, January 21, 2021 10:42 AM

To: Sales <Sales@nardinifire.com>

Subject: 1676 White Bear Inspection

This message was sent from outside of the organization. Please do not click links or open attachments unless you recognize the source of this email and know the content is safe.

I am trying to get more details about the inspection at 1676 White Bear (Best Steak House). Mark Lottie performed the inspection and red tagged the hood. It states that there is improper coverage of the fryer and broiler but I need more specifics. Is it the wrong nozzle, wrong location of the nozzle, not enough flows, etc. Please have him call me.

Thank you,

<image004.png>

Angie Wiese, PE(MN), CBO

Fire Safety Manager

Pronouns: She/Her

Department of Safety & Inspections

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Saint Paul, MN 55101

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