# WILL ANDERSON

MARIA FLATS CONDO ASSOCIATION

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June 29, 2015

Re: Appeal of Will Anderson, for MFCA, to a Fire Inspection Correction Notice at 374/376 Maria Avenue

#### Dear Marcia Moermond:

I have given a lot of thought to the corrections notice and feel I have a solution that is fair to all parties involved. Before I do, I would like to provide a little background.

First, the mezzanine in "The Strip Club Meat and Fish" (TSC) is a vital part of their business. Even a minor change in seating here makes a major impact on their business. Mr. Niver has noted that any reduction in seating here will make him unprofitable and they will not continue to do business here. Currently they are at 16 seat capacity. Mr. Niver stated to me that going down to 12 would be a 7% reduction in his seating and were subsequently cost him over \$80,000 in annual sales. The point is, anything that can be done to avoid a reduction in seating is vital to their success.

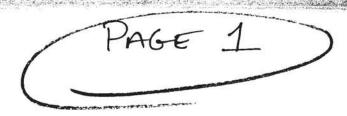
Second, having the door in unit 378 swing outward instead of inward is also not a great option. One there is not room on the outside stairs to comfortably accommodate a door swinging outward and two, having the door open into the restaurant will allow more cold air to enter in the winter time.

Third, the restaurant has existed in its current state for nearly 10 years and has been a restaurant before that. This community, Dayton's Bluff, St. Paul, and the residents of MFCA all need TSC to remain a success. TSC brings in a lot of affluent customers as they are a destination restaurant. This restaurant and its customers are exactly what this neighborhood needs to continue to revitalize.

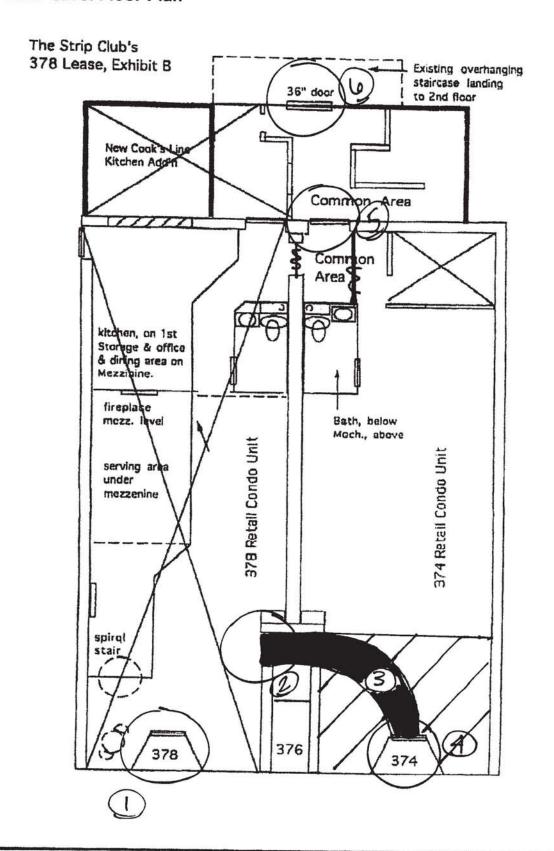
I very sincerely hope you will find the escape plan acceptable. I know it is a dramatic improvement over what currently exists. I have also talked to Bill Finney and he is in support of this as is Steve Ubl.

## The Plan

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I have attached 2 pages to illustrate how this will work. Starting on page 1.
#1. This represents removing the curtains TSC uses to keep the draft down in winter. The "EXIT" sign that is currently above this door will remain as I have read that people in a fire naturally want to exit the same place they entered.
#2. We will add a lighted "EXIT" sign and an emergency light above this door. This will give patrons a 3" safe place to exit. The emergency light will guide patrons to unit 374 where the floor will have reflective tape that glows in the dark highlighting the path to the door at 374. (The lighted path is identified on the document as #3)
The door in unit 374 (shown by #4) will also have some alterations. We will add an emergency light above this door as well as a lighted "EXIT" sign. In addition, we will modify this door to open outward and we will add a panic bar making it easy for people to leave.
Further support of this exit plan can be found on page 2. If you look at #7 and #8, you will see that if someone were to leave the mezzanine, they would be looking directly at the newly added "EXIT" sing and emergency lights that were added. We feel that people will naturally follow that.
However, if people do not follow the light for #7 they would have a convenient exit shown by #8.
In an effort to make things even safer, we have <u>already added</u> panic bars in the rear of the restaurant, shown by #5 and #6. Safety lights and "EXIT" signs already exist in this area as well.
The above mentioned improvements will make the restaurant much safer while allowing them to continue to prosper.
Should you have additional questions or concerns, please let me know. I look forward to your decision and hope make this a "win / win".
Sincerely,



### Main Level Floor Plan





#### Main Level Floor Plan

