

877 Grand

**Vang, Nhia (CI-StPaul)**

**From:** Wiese, Angie (CI-StPaul)  
**Sent:** Tuesday, May 17, 2016 10:56 AM  
**To:** Vang, Nhia (CI-StPaul)  
**Cc:** Neis, Adrian (CI-StPaul); Vang, Mai (CI-StPaul)  
**Subject:** 877 Grand, Cooks of Crocus Hill  
**Attachments:** 877 Grand Menu.pdf; IMG\_1345.JPG; IMG\_1344.JPG; IMG\_1343.JPG

Nhia,

Yesterday I met with the operators of 877 Grand. They have 2 six-burner residential ranges with hoods above. The hoods do not meet type 1 standards however the duct to the exterior is welded and therefore preventative maintenance cleaning is possible. Karl Benson told me it is cleaned regularly by a contractor.

Also, the facility does have a full kitchen with several commercial pieces of equipment under a type 1 hood with suppression. Any large scale cooking occurs under the commercial hood.

Lastly, I requested a copy of the menu items which are prepared on the 2 residential ranges. The list is attached. There are minimal animal and vegetable fats used on the residential ranges.

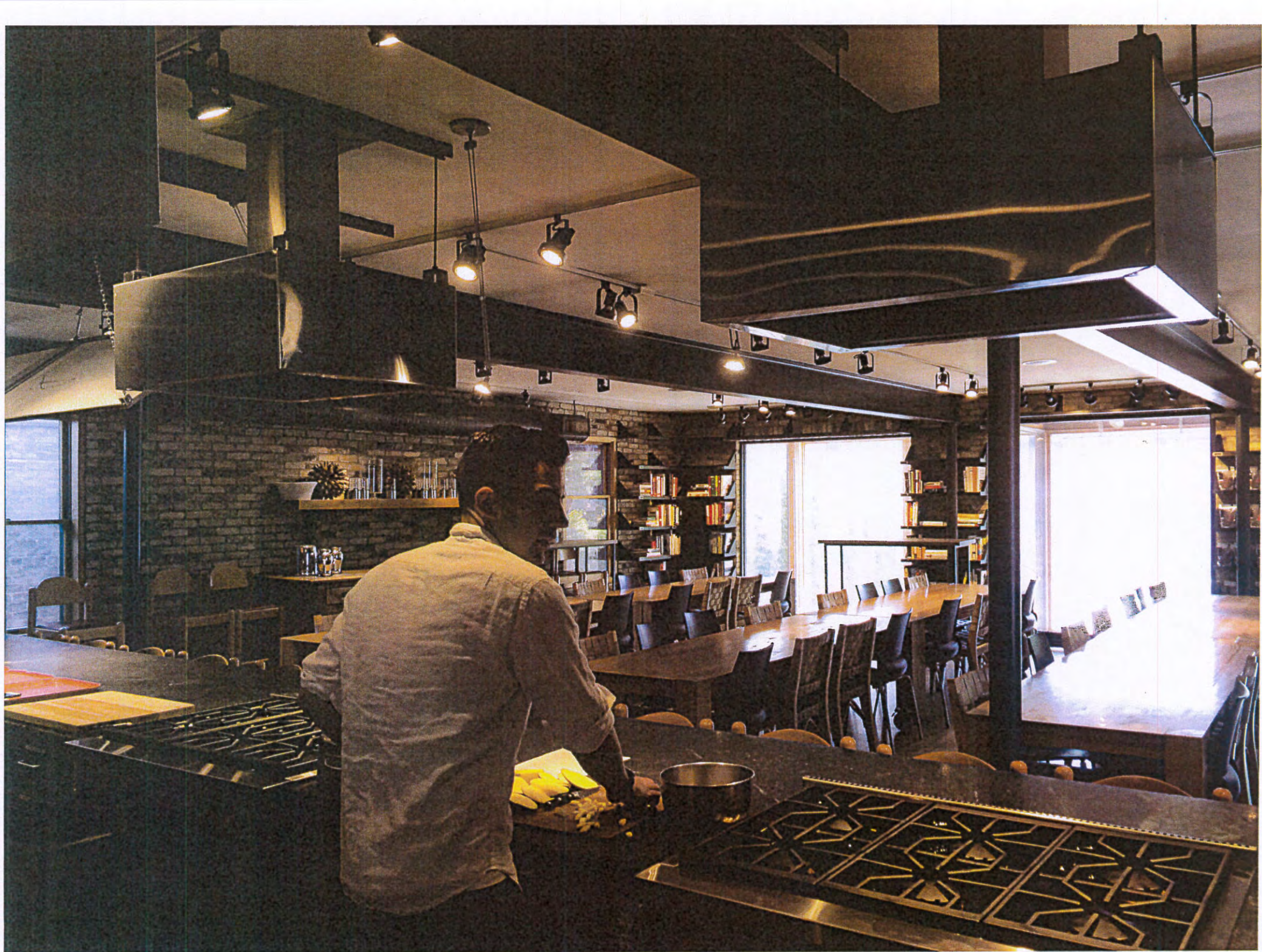
In my opinion, given all of this information; the appeal to not install a suppression system could be granted. If granted, I would like to see something in writing from the operators discussing their use of these two ranges and their preventative maintenance so we may attach it to our electronic certificate of occupancy file.



**Angie Wiese, PE, CBO**  
**Fire Protection Engineer**  
 Safety & Inspections  
 375 Jackson St. Suite 220  
 Saint Paul, MN 55101  
 P: 651-266-8953  
 F: 651-266-8951  
[angie.wiese@ci.stpaul.mn.us](mailto:angie.wiese@ci.stpaul.mn.us)

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