

Vang, Mai (CI-StPaul)

From: Moermond, Marcia (CI-StPaul)
Sent: Monday, February 1, 2021 10:57 AM
To: Zimny, Joanna (CI-StPaul); Vang, Mai (CI-StPaul)
Subject: FW: Kitchen Hood Red Tag

From: Wiese, Angie (CI-StPaul) <angie.wiese@ci.stpaul.mn.us>
Sent: Friday, January 22, 2021 7:47 AM
To: Moermond, Marcia (CI-StPaul) <marcia.moermond@ci.stpaul.mn.us>; Neis, Adrian (CI-StPaul) <adrian.neis@ci.stpaul.mn.us>; Reinsberg, Gary (CI-StPaul) <gary.reinsberg@ci.stpaul.mn.us>
Subject: FW: Kitchen Hood Red Tag

FYSA-

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

From: Wiese, Angie (CI-StPaul)
Sent: Friday, January 22, 2021 7:46 AM
To: Hillcrest Center Best Steak House <vicvaswine@gmail.com>
Cc: Huseby, Laura (CI-StPaul) <laura.huseby@ci.stpaul.mn.us>
Subject: Kitchen Hood Red Tag

Victor,

Thank you for meeting me at your restaurant on Wednesday. I got some additional information from Nardini regarding the inspection they performed. They red tagged the system for two reasons. The fryer was pushed out too much and the coverage was not appropriate. I cannot stress enough how important it is to keep the fryer pushed all the way back when you are not cleaning. Fryers can cause devastating fires and I don't want that to happen to Best Steak House.

The other issue was the broiler is too large for the current coverage. You need to have Nardini or another contractor add a nozzle for proper coverage. They assured me this would not cause an increase in your tank size. Since you need a hood for the gyro machine, which will also require a suppression nozzle, I would recommend waiting to install the broiler nozzle. That way the contractor can do both nozzles in the same visit.

Please let me know if you have any questions,



SAINT PAUL
MINNESOTA

Angie Wiese, PE(MN), CBO
Fire Safety Manager
Pronouns: She/Her
Department of Safety & Inspections
375 Jackson Street Suite 220
Saint Paul, MN 55101
P: 651-266-8953
Angie.Wiese@ci.stpaul.mn.us

www.StPaul.gov