

March 16th, 2026

City of Puyallup
Planning Division
333 South Meridian
Puyallup, WA 98371

RE: PRPF20251347 – Response to Comments for the Marcoe’s Building Permit

This letter and the comments below are in response to comments received from The City of Puyallup on January 29th, 2026. We understand these items need to be addressed and submitted before permit issuance.

Please let us know if you have any questions.

Sincerely,
JMTEAM

BUILDING REVIEW COMMENTS

(Stan Kinnear, (253)770-3328, SKinnear@puyallupwa.gov)

1. Provide appliance type that will be serviced by type II hood. This should include appliance make, model and listing, which should include temperature rating.
2. Provide information for fan, hood and ducting. This should include, but is not limited to, capacity, size, any and all listings, clearances, make, and model.
3. Commercial kitchen exhausts system are required to have make up air. Provide the make up air system that will be used. See Washington State Mechanical Code, Section 508 and any other applicable codes.
4. If appliances or hood requires clearances to combustibles, show how this will be achieved on the plan. Depending on listing and building codes this can be achieved a number of ways. The method should be reflected on the plans with details that include materials and construction methods.
5. A mechanical plan is recommended per pre-application notes.
6. Provide update truss calculations and truss layout that was provided via email as part of the re-submittal that reflects the weight of the hood fan.

Response: Comments 1-6 above regards the type II hood. The type II hood will no longer be a part of this permit and will be submitted as a separate remodel building permit in the future as coordinated with the City. Hood has been removed from plan, see page 9 of construction documents.

7. The City of Puyallup offers a meeting following the second review if the application is not approved. This meeting may be held by phone, virtually, or in person to discuss any remaining or new comments from the second review. The purpose of the meeting is to address questions and provide clarification on outstanding items. Please contact me if you would like to schedule a meeting; my contact information will be included in the comment letter or available on the portal. [Comment Correction; pg. N/A]

Response: Acknowledged.

ENGINEERING REVIEW COMMENTS

(Yianni Charitou, (253)435-3612, YCharitou@PuyallupWA.gov)

1. A civil construction permit is required since the project includes commercial utility work. Please apply for a civil construction permit through the permitting portal and provide the civil construction permit application number in the next correction letter.

The PRPF20251347 building permit plans may be reviewed sequentially with the civil construction plans. Since the civil plans are the foundation of the building plans, the civil plans must be approved before the building plans. Therefore, building permit cannot be issued until civil construction permit is issued first. The building permit site plan design must be a continuation of the approved civil plans, free of design discontinuity or discrepancies. The Engineering review on the building permit cannot be approved until there is an approved civil plan to reference. It is the applicant's responsibility to coordinate building permit application resubmissions to avoid redundant reviews and fees in coordination with the civil permit application status since both permit application will be reviewed concurrently. [Comment Correction; pg. N/A]

Response: Noted. A civil construction permit has been submitted concurrently with this permit. Please refer to permit number PRCCP20260217.

2. Like the water line, depict and label the building's connection(s) to the sanitary sewer line noting the continuation with the civil plans. [Construction Set; pg. 8]

Response: Noted. Sanitary sewer continuation with the civil plans have been labeled. See plans.

3. Depict and label the grease trap in the plumbing waste plan. [Construction Set; pg. 16]

Response: Noted. Grease trap will be located outside of the building and shown in the civil plan. Plan has been labeled to show grease trap and to refer to civil plans for grease trap location. Sheet P2 has been added to show grease trap sizing and model.

4. Depict and label the scoop sink in the waste and supply plumbing plans. [Construction Set; pg. 16]

Response: Noted. Scoop sinks are not connected to waste and supply line. The sinks are manually filled with water, and the stored water is heated to kill bacteria. Water is later manually emptied. These scoop sinks are an environmentally friendly alternative to standard scoop sinks. Attached with this comment response are cut sheets of the scoop sink for reference.

PLANNING REVIEW COMMENTS

(Nabila Comstock, (253)770-3361, NComstoc@PuyallupWA.gov)

1. Pre-application (PLPRE20250047) scope of work included the demolition of the existing Marcoe's structure. Is the intent to still demolish the existing building? [Comment Correction; pg. N/A]

Response: Confirming, the intent is still to demolish the existing building. A demo permit has been submitted concurrently with this permit. Please refer to permit number PRDE20260230.

2. Provide the amount of excavation and fill proposed in cubic yards. SEPA will only be required if the project involves more than 500 cubic yards of excavation or fill.

Response: Noted. Total excavation and fill will not be over 500 CY threshold. Earthwork Quantity was provided in civil construction permit set; please refer to permit number PRCCP20260217. Total earthwork is 170 CY cut and 177 CY fill; Net 7 CY fill.

SERVER

• E S S E N T I A L S •

Specialty Warmer ConserveWell® Utensil Holder

SPECIFICATION SHEET

FAST FACTS

ConserveWell® Wall-Mount Utensil Holders are an environmentally friendly method of rinsing and protecting utensils against bacteria growth versus traditional dipper wells; one unit can save over 250,000 gallons of water per year.

APPLICATIONS

- Replace a traditional dipper well perpetual-flow sink to save water, energy and money
- Mount next to a serving station to keep short-handled utensils clean and handy

DETAILS

- Holds serving utensils above 140° F, keeping them safe against bacteria growth; includes (2) 1/8-size, 4 in deep pans
- Programmable countdown timer helps ensure timely water changeouts; also available without timer
- Ideal for utensils with a handle that will not intensify heat - DO NOT use utensils with liquid or gel-filled handles
- Convenient key slot mounting brackets make mounting to a wall or sturdy vertical surface quick and easy
- Great for blended ice cream treats (non-gel-filled dishes)
- Replacing a dipper well? See our [drop-in models](#)



CW 87750 (w/timer)



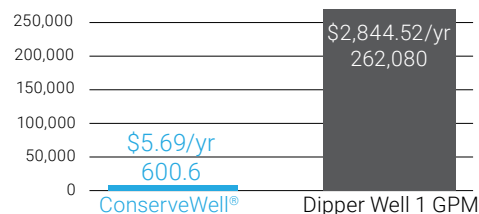
CW 87740



"Frisch's Big Boy Restaurants in OH, KY and IN will now save 7.8 million gallons of water per year thanks to the installation of two ConserveWell® units per store."

Jason Vaughn, Frisch's Big Boy Restaurants

GALLONS PER YEAR*



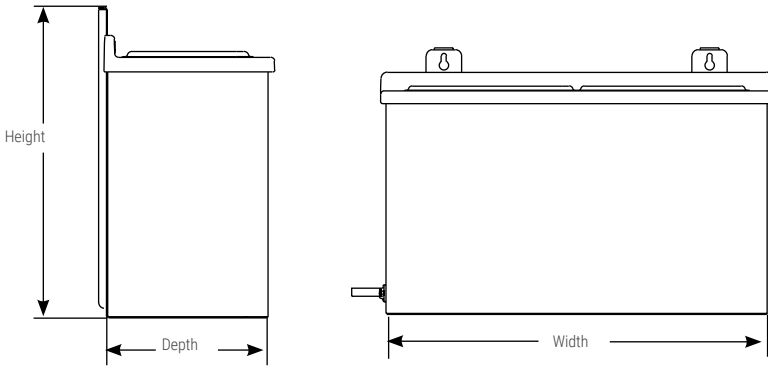
Check the facts with our [ROI Calculator](#).

*52 weeks at 7 days per week at 12 hours per day.
Average water and sewer rate of \$9.48 per 1,000 gal.

Save water, energy and money.

CONSERVEWELL® UTENSIL HOLDER WALL-MOUNT MODELS: CW

Server ConserveWell® Utensil Holder is designed to hold utensils above 140° F as an alternative to a perpetual-flow dipper well. Unit comes with (2) stainless steel 1/9-size pans 4 in deep (90106) and is mountable to a wall or sturdy vertical surface using key slot holes on back plate. Models available with and without adjustable countdown timer. Timer model has an LED display and a volume adjustable alarm for water changeout notifications. When changing out water, be sure to fill each plan with 3/4 qt (3 cups) warm tap water. For use with plastic handled utensils and non-gel-filled dishes. NEMA 5-15P plug with 72 or 108 in power cord. 2-year warranty.



UTENSIL HOLDER

order amt	model/item	description	capacity	dims (H x W x D)	plug	electrical	watts	weight
<input type="checkbox"/>	CW 87750	wall-mount with timer	(2) 1/9-size pans 4" deep (90106) included	10 5/8 x 15 1/4" x 5 1/4"		120 V AC 3.3 A	400 W	19 lb
<input type="checkbox"/>	CW 87740	wall-mount without timer		7 5/16 x 15 1/4" x 5 1/4"				15 lb

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