

EXHIBIT NO. 1

7
6-16-01

Docket Item #7
SPECIAL USE PERMIT #2001-0038

Planning Commission Meeting
June 5, 2001

ISSUE: Consideration of a request for a special use permit to operate a restaurant.

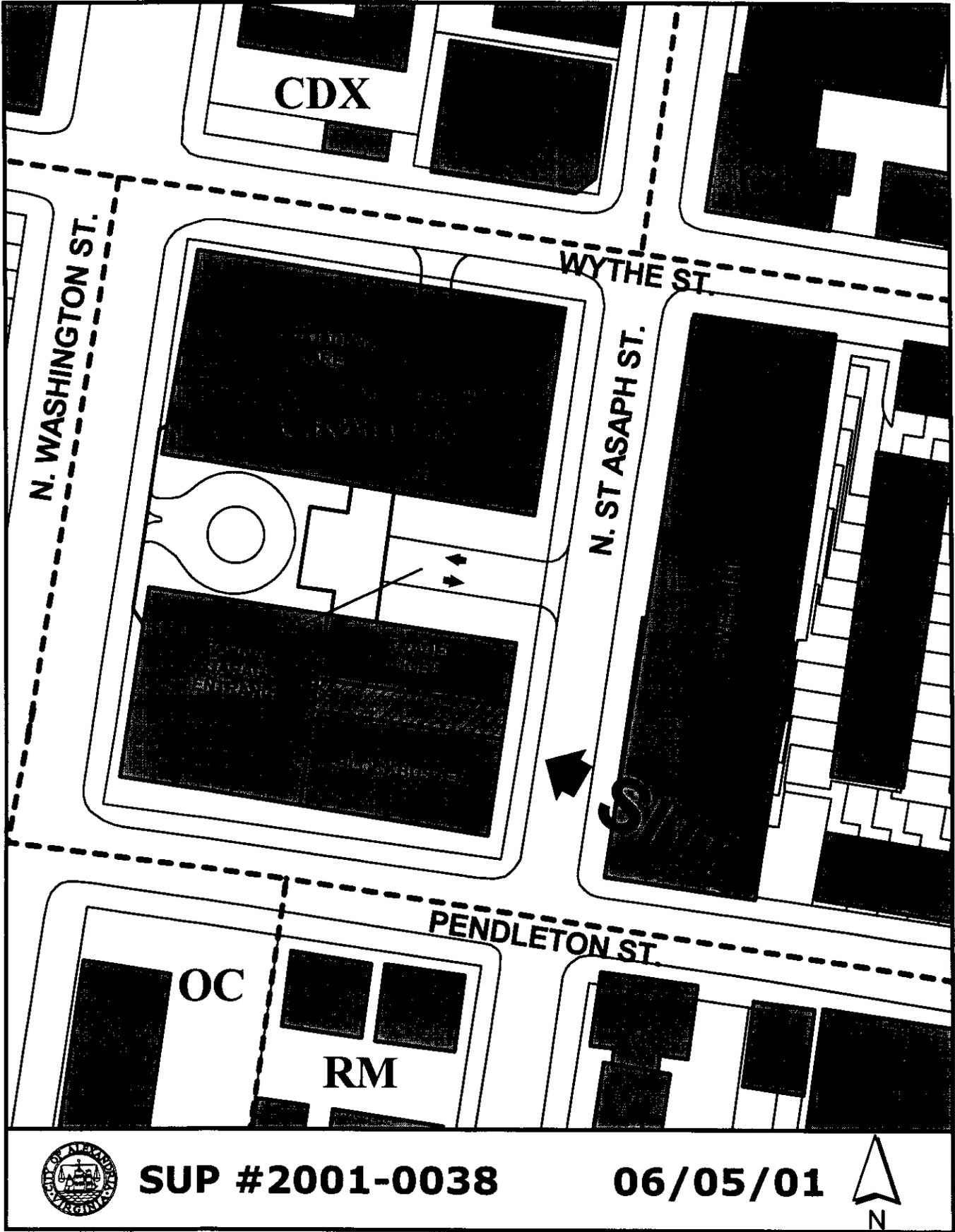
APPLICANT: The Aisling Corporation
by Joseph S. McCarthy

LOCATION: 608 N. St. Asaph Street
Saul Center - Quizno's Subs

ZONE: CRMU-X/Commercial residential mixed use (Old Town North)

PLANNING COMMISSION ACTION, JUNE 5, 2001: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



SUP #2001-0038

06/05/01



STAFF RECOMMENDATION:

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 10 patrons. (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)
4. No live entertainment shall be provided at the restaurant. (P&Z)
5. No delivery service shall be provided. (P&Z)
6. The hours of operation shall be limited from 9:00 a.m. to 11:00 p.m. Monday through Friday, 11:00 a.m. to 11:00 p.m. on Saturdays, and 11:00 a.m. to 6:00 p.m. on Sundays. (P&Z)
7. Meals ordered before the closing hour may be served, but no new patrons may be admitted after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
8. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
9. Alcoholic beverages shall not be sold. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)
11. The applicant shall install at least one trash container within the restaurant for customers' use. (P&Z)
12. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)

13. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
16. No amplified sound shall be audible at the property line. (P&Z)
17. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey and a robbery awareness program for all employees prior to operation. (Police)
18. All loading or unloading shall take place in the loading bays on Wythe Street. (P&Z)
19. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

Staff Notes: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

Any exterior changes to the property visible from a public way including, for example, signs, alterations to entryway, HVAC equipment, ventilating stacks and lights, require review and approval by the Board of Architectural Review.

DISCUSSION:

1. The applicant, The Aisling Corporation, represented by Joseph S. McCarthy, requests special use permit approval for the operation of a restaurant located at 608 North Saint Asaph Street, within the Saul Center.
2. The subject property is part of one lot of record with approximately 353 feet of frontage on North Washington Street, approximately 246 feet of frontage on Wythe Street, and a total lot area of approximately two acres. The site is developed with two commercial buildings separated by an open courtyard. Structured parking for retail uses is provided under the buildings, primarily below grade. The property is located in the Old and Historic Alexandria District.

To the north of the site is an Exxon service station. To the east is Portner's Landing residential development. To the west across North Washington Street are offices and an antique shop. To the south is the International Association of Chiefs of Police.

3. On October 17, 1998, City Council granted Special Use Permit #98-003, with site plan, to Saul Centers Inc. for the construction of two commercial buildings with a total of 218,085 net square feet, including ground floor retail and personal service uses. Since that approval City Council has granted two separate special use permit approvals for restaurants: Starbucks (SUP #2000-0038) and Sizzling Express (SUP #2000-0097) which is under construction and is located across from the Trader Joe's grocery store on Saint Asaph Street.
4. The applicant proposes to operate a Quizno's Subs restaurant which will offer oven-toasted submarine sandwiches, soups, salads and desserts. The restaurant will occupy 1,165 square feet and will be located adjacent to the Blockbuster video store on Saint Asaph Street. Ten seats are proposed inside the restaurant; no outside seating is proposed.
5. The proposed hours of operation are Monday through Friday from 9:00 a.m. to 11:00 p.m., Saturdays from 11:00 a.m. to 11:00 p.m., and Sundays from 11:00 a.m. to 6:00 p.m.
6. The applicant expects between three and five employees to operate the restaurant depending on the shift and expects its peak hours of operation between 11:00 a.m. and 2:00 p.m. Monday through Saturday.
7. The applicant will not offer live entertainment or delivery service. No alcoholic beverages will be sold.

8. Paper cups, wrappers, boxes and food waste will constitute the majority of the garbage to be generated by the restaurant. Trash will be disposed of in the on-site dumpster located within the building and will be collected once a week, as determined by the property management company.
9. The applicant expects deliveries of goods and supplies to the restaurant to occur on a weekly basis between the hours of 8:00 a.m. and 10:00 a.m. in the loading dock located on Wythe Street.
10. Parking for the restaurant is provided in the adjacent parking garage accessed from Saint Asaph Street. Pursuant to Section 8-200(A)(8) of the zoning ordinance, a restaurant with ten seats is required to provide a minimum of three parking spaces. Under the development special use permit approval for the buildings, a minimum of 597 parking spaces is provided, and the approved building permit depicts a total of 177 retail parking spaces. Therefore, the requirement is easily met.
11. Zoning: The subject property is located in the CRMU-X/Commercial residential mixed use (Old Town North) zone. Section 5-403(V) of the zoning ordinance allows a restaurant in the CRMU-X zone only with a special use permit.
12. Master Plan: The proposed use is consistent with the Old Town North small area plan chapter of the Master Plan which designates the property for commercial residential mixed use.

STAFF ANALYSIS:

Staff has no objection to the proposed restaurant located at 608 North Saint Asaph Street. The restaurant is compatible with the other retail, personal service and restaurant uses envisioned as tenants of the ground floor retail spaces of both buildings.

The proposed hours of operation are consistent with those of the approved restaurants at Saul Center. With regard to the receipt of deliveries, staff has spoken with the applicant at length regarding the requirement that all loading and unloading of delivery trucks occur only at the Wythe Street loading dock. Staff has included the standard restaurant conditions and a condition requiring a review of the restaurant after it has been operational for one year.

A final point: staff has added condition #18 requiring all loading to occur from the loading bays on Wythe Street. The requirement relates to the original approval for the Washington Center development, which included approval of a reduction in the number of loading bays required, and the interpretation of that approval that limits all loading for the complex to those two loading bays.

(See DSUP2000-0025.) In addition, staff has requested that the landlord remove a large compactor from one of those bays, because it effectively blocks trucks of any size from using it for loading or unloading. The Washington Center development has explained that once the development is full, the compactor will be removed in the morning for emptying and returned at night for refilling. Staff is working with the Center to ensure that both loading docks are open and usable. (See attached letter.)

With these conditions, staff recommends approval of the special use permit.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Kathleen Beeton, Urban Planner.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

F-1 Parking for use was previously approved.

Code Enforcement:

- C-1 The proposed use is classified as use group A3 and as such is required to meet the mixed use provisions of BOCA Section 313.
- C-2 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 Construction permits are required for this project. Plans shall accompany the permit application that fully detail the construction as well as layouts and schematics of the mechanical, electrical, and plumbing systems.
- C-4 A Fire Prevention Code permit is required for this facility due to change in occupant load and egress patterns. An egress plan shall accompany the permit application.
- C-5 A rodent control plan shall be submitted to this office for review and approval. The following elements shall be included in this plan:
 - a. Foods stuff storage
 - b. Trash storage and remains
 - c. Rodent baiting.

Health Department:

- C-1 An Alexandria Health Department permit is required for all regulated facilities.
- C-2 Four sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- C-6 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department regarding a security survey for the business. This is to be completed prior to the business opening.
- R-2 Recommend a robbery awareness program for all employees.
- F-1 The applicant is not seeking an A.B.C. permit. The Police Department concurs with this.

APPLICATION for SPECIAL USE PERMIT # 2001-0038

[must use black ink or type]

PROPERTY LOCATION: 608 N. St. Asaph Alexandria, VA 22312

TAX MAP REFERENCE: 54.04 Block 15 Lot 01 ZONE: CRM UX

APPLICANT Name: The Aisling Corp.

Address: 2511 King St Alexandria, VA 22301

PROPERTY OWNER Name: Saul Cente Inc.

Address: 8401 Connecticut Ave Chevy Chase, MD 20815

PROPOSED USE: Quizno's Subs (Restaurant)
Restaurant

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Joseph S. M'Carthy - President
Print Name of Applicant or Agent

JSM'Carthy
Signature

2511 King St
Mailing/Street Address

703-739-0855 Same
Telephone # Fax #

Alexandria, VA 22301
City and State Zip Code

3-27-01
Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) the Owner Contract Purchaser
 Lessee or Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

J. Sean McCarthy - 45% Christine H McCarthy 45%
2511 King St Same
Alexandria, VA 22301

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- Yes. Provide proof of current City business license
 No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

Narrative Description

Quizno's Subs® is an upscale sub sandwich shop that is a hybrid between fast food and fine dining. We offer consumers the convenience of fast food with quick ticket times, affordability, and carryout and home meal replacement options. However, like fine dining, Quizno's® offers a fresher and tastier alternative to typical fried fast food. Quizno's Subs® is a national chain with over 1000 restaurants and growing rapidly.

The secret of our success is our menu. Our menu consists mainly of Quizno's® oven-toasted classic subs, soups, salads and desserts. Our sandwiches are warmed through a conveyor toaster oven that brings out the flavor of our high quality meats, cheeses and other ingredients. All of our ingredients are prepared off site and shipped weekly to the store. By utilizing modern technology including flash freezing, we do not deep fry, bake or cook on site. We simply slice, thaw and toast.

Not only do our foods taste better, we also provide a safer, healthier work environment. We do not cook with open flame or grease. Because our foods arrive ready to go, we do not need as many traditional employees to prepare and serve Quizno's® food. The average staffing requirements at any one time are four employees plus a manager/owner.

Quizno's Subs® are more upscale than traditional fast food. Nationally, our patrons consist of a business lunch crowd. At the new Saul Center location, we expect this trend to continue. We also anticipate serving the Blockbuster® video customers as they pick up a quick sub for dinner and a movie. Because of the off street parking provided for free at the new Saul Center building, we do not anticipate any adverse parking conditions on the local residents. We expect about 1500 customer per week with about 65% of our business coming from weekday and Saturday lunch.

Our hours of operations will be Monday through Friday 9:00 a.m. to 11:00 p.m. Saturday 11:00 a.m. to 11:00 p.m. and Sunday 11:00 a.m. to 6:00 p.m. Our trash service is provided by the new Saul Center and consists of an off-street dumpster that is emptied as needed. In addition, we will comply with local regulations and police the area for Quizno's® cups and wrappers. Due to the nature of our cooking process, we do not expect any adverse odors. We do not expect any noise from our operations or customers. All weekly deliveries will be received at the loading dock on Wythe St.

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

- a new use requiring a special use permit,
- a development special use permit,
- an expansion or change to an existing use without a special use permit,
- expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

1400 to 1,500 Per week, with 65% during
Peak Hours 11:00 A.m to 2:00 p.m M-S

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

M-F 7:00 A.m to 3:00 p.m. - 5 Sat 11:00 A.m to 11:00 p.m. - 4
M-F 3:00 p.m to 11:00 p.m. - 3 Sun 11:00 A.m to 6:00 p.m - 4

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Hours:

Mon. to Fri.
Sat
Sun

9:00 A.m. - 11:00 p.m.
11:00 A.m. - 11:00 p.m.
11:00 A.m. 6:00 p.m.

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

None

B. How will the noise from patrons be controlled?

There will not be any noise

8. Describe any potential odors emanating from the proposed use and plans to control them:

There will not be any odors.

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?

Paper cups, Paper wrappers, boxes and
Sandwich remains

B. How much trash and garbage will be generated by the use?

About 2.5% of dumpster capacity

C. How often will trash be collected?

Once a week as needed. Handled by
property owner

D. How will you prevent littering on the property, streets and nearby properties?

Trash receptacles on site and police the
area near our restaurant pursuant to local
regulations.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of residents, employees and patrons?

- Boca and VA uniform Bldg Code - OSHA
- VA statewide Fire Prevention Code - State Health
codes inc Mngt/Owner food certifications

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes. No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

Provided By Saul Centers

B. How many parking spaces of each type are provided for the proposed use:

_____ Standard spaces

_____ Compact spaces

_____ Handicapped accessible spaces.

_____ Other.

C. Where is required parking located? on-site off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? Provided By Saul Centers

B. How many loading spaces are available for the use? One

C. Where are off-street loading facilities located? Wythe St.

D. During what hours of the day do you expect loading/unloading operations to occur?

8:00 A.m to 10:00 A.m.

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

Once a week

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

New Building - Adequate

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No

Do you propose to construct an addition to the building? Yes No

How large will the addition be? NA square feet.

18. What will the total area occupied by the proposed use be?

1165 sq. ft. (existing) + NA sq. ft. (addition if any) = 1165 sq. ft. (total)

19. The proposed use is located in: (check one)

a stand alone building a house located in a residential zone a warehouse

a shopping center. Please provide name of the center: _____

an office building. Please provide name of the building: Saul Center

other, please describe: _____

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: 10 At a bar: NA Total number proposed: 10

2. Will the restaurant offer any of the following?

No alcoholic beverages No beer and wine (on-premises)

No beer and wine (off-premises)

3. Please describe the type of food that will be served:

Sub Sandwiches, Salads, Soups, desserts
and drinks.

4. The restaurant will offer the following service (check items that apply):

 table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? NA

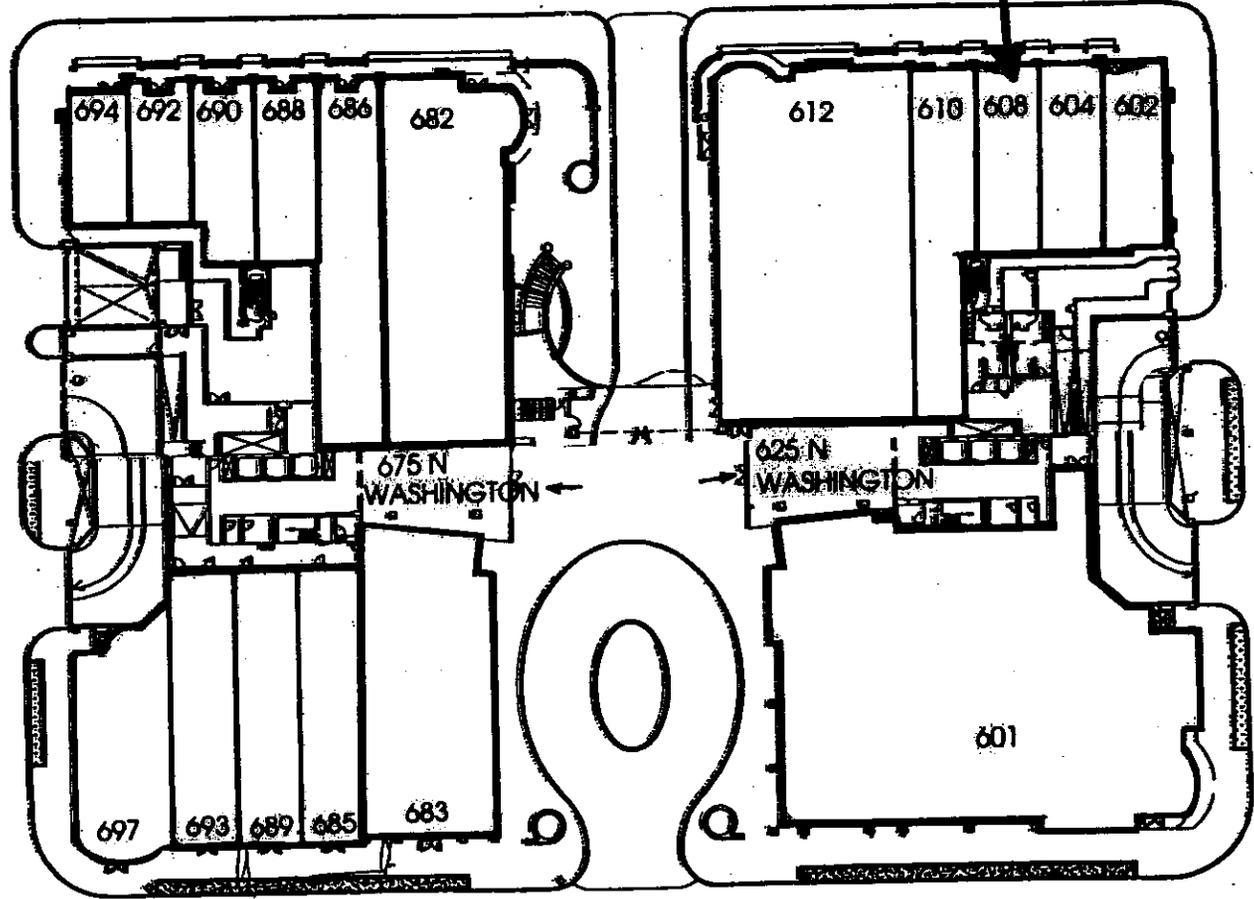
Will delivery drivers use their own vehicles? Yes. No.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. No.

If yes, please describe: _____

Sup 2001-0038

WYTHE STREET



N. ST. ASAPH STREET

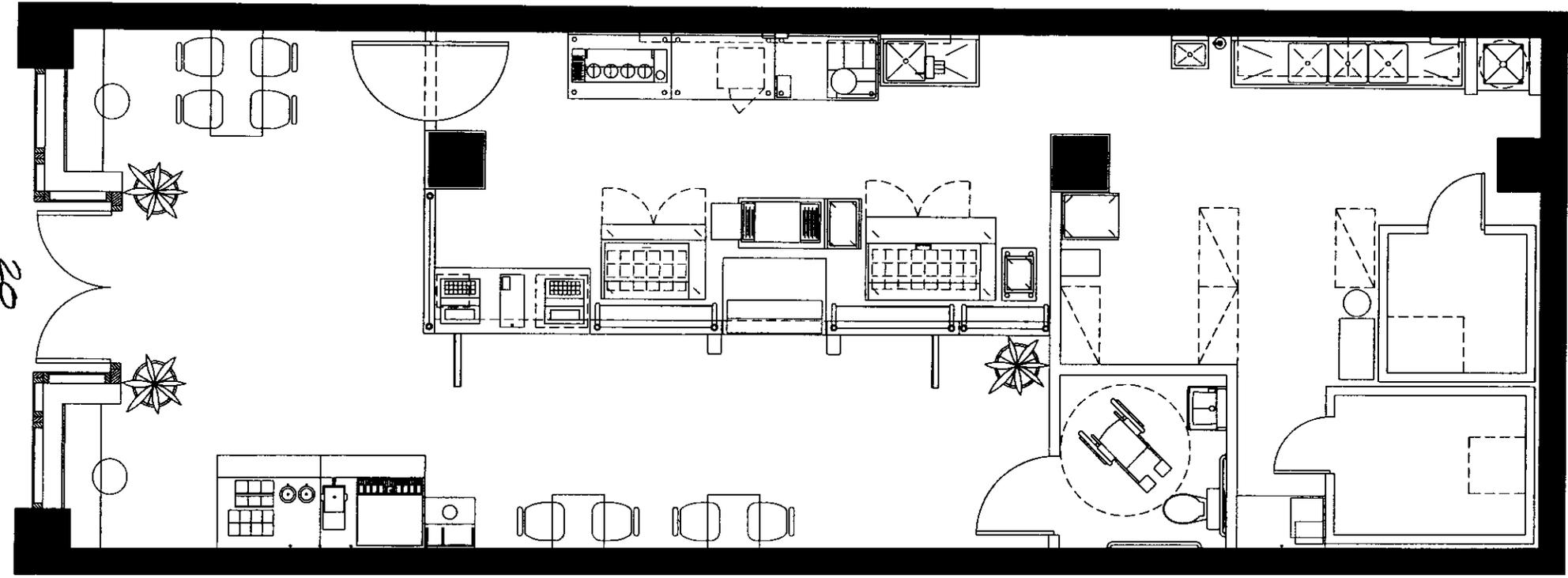
SITE

675 N WASHINGTON

625 N WASHINGTON

N. WASHINGTON STREET

PENDLETON STREET



Sup 2001-0038



City of Alexandria, Virginia

DEPARTMENT OF PLANNING AND ZONING

301 King Street, Room 2100

P. O. Box 178

Alexandria, Virginia 22313

(703) 838-4666

FAX (703) 838-6393



May 23, 2001

Mr. Duncan W. Blair
Land Clark Carroll Mendleson and Blair
112 South Alfred Street
Alexandria, Virginia 22314

Re: Saul Centers, Inc./Washington Square

Dear Mr. Blair:

As you know, loading has been a continuing issue at the above development, especially during the period of construction and tenant move in. While management has taken steps to improve matters, some issues remain. One continuing problem concerns the large trash compactor located in one of the Wythe Street loading bays. It is the City's position that having one of the two required loading bays half filled with equipment such that a regular sized truck cannot use the bay constitutes a violation of the development special use permit. We have issued citations for this violation in the past.

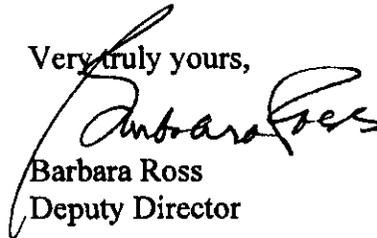
In response to our enforcement efforts, you have explained that the particular compactor being used by Washington Square will, once the building is fully occupied, not be present at the site during the day. Evidently, under full occupancy operations, the dumpster is removed in the morning, taken off site, and returned at the end of the day to be refilled again. Please provide some verification of the above by 1) giving us the name and specifications of the equipment being used so that the City's solid waste staff can investigate; 2) identifying other examples of this system being used at locations we can investigate; and 3) estimating when the complex will be fully occupied.

Assuming the operational facts you have described are accurate, and assuming that the complex will be fully leased in the foreseeable future, we are willing to defer further enforcement efforts in the interest of working with your client. On the other hand, if the system does not operate as described or does not occur at some point in the near future, we will have no choice but to continue to issue citations and otherwise force the removal of the compactor from the

required loading bay. Our goal is to have all loading occur within the two loading bays within the building.

If you have any question, or wish to discuss this further, please do not hesitate to contact me.

Very truly yours,

A handwritten signature in black ink, appearing to read "Barbara Ross", written over the typed name and title.

Barbara Ross
Deputy Director

cc: Eileen Fogarty, Director

APPLICATION for SPECIAL USE PERMIT # 2001-0038

[must use black ink or type]

PROPERTY LOCATION: 608 N St. Asaph Alexandria, VA 22312

TAX MAP REFERENCE: 54.04 Block 15 Lot 01 ZONE: CRM UX

APPLICANT Name: The Aisling Coop

Address: 2511 King St Alexandria, VA 22301

PROPERTY OWNER Name: Saul Cente Inc.

Address: 8401 Connecticut Ave Chevy Chase, MD 20815

PROPOSED USE: Quizno's Subs (Restaurant)
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Joseph S. McCarthy - President
Print Name of Applicant or Agent

J S McCarthy
Signature

2511 King St
Mailing/Street Address

703-739-0055 Same
Telephone # Fax #

Alexandria, VA 22301
City and State Zip Code

3-27-01
Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: 6/5/01 Recommended Approval UC

ACTION - CITY COUNCIL: 6/16/01PH--See attached. (Separate Motion)

REPORTS OF BOARDS, COMMISSIONS AND COMMITTEES (continued)

ACTION CONSENT CALENDAR (continued)

Planning Commission (continued)

✓ 7. Councilman Speck removed this item from the consent agenda to add a condition regarding employee parking.

City Council approved the Planning Commission recommendation **with the addition of condition #20 as follows: "#20. Employees who drive to work are required to use off-street parking." (Separate Motion)**

✓ 8. City Council approved the Planning Commission recommendation.

✓ 9. City Council approved the Planning Commission recommendation.

✓ 10. Councilwoman Woodson, Planning and Zoning Deputy Director Ross, Code Enforcement Director Dahlberg and City Attorney Pessoa participated in a discussion regarding ADA compliance for this restaurant.

City Manager Sunderland stated that staff will go to the site during the week, take a look at what's required, if they are not in compliance, staff will get them into compliance.

City Council approved the Planning Commission recommendation and noted that there was a discussion about the ADA compliance and staff will go look at compliance. **(Separate Motion)**

✓ 11. City Council approved the Planning Commission recommendation.

✓ 12. City Council approved the Planning Commission recommendation.

13. Introduced and passed the Ordinance on its First Reading; set it for Public Hearing, Second Reading and Final Passage on Tuesday, June 26, 2001.

✓ 14. City Council approved the Planning Commission recommendation.

✓ 15. City Council approved the Planning Commission recommendation.

✓ 16. City Council approved the Planning Commission recommendation.

17. Introduced and passed the Ordinance on its First Reading; set it for Public Hearing, Second Reading and Final Passage on Tuesday, June 26, 2001.

END OF ACTION CONSENT CALENDAR

Council Action: _____