

EXHIBIT NO. 1

4
6-14-03

Docket Item #4
SPECIAL USE PERMIT #2003-0030

Planning Commission Meeting
June 3, 2003

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

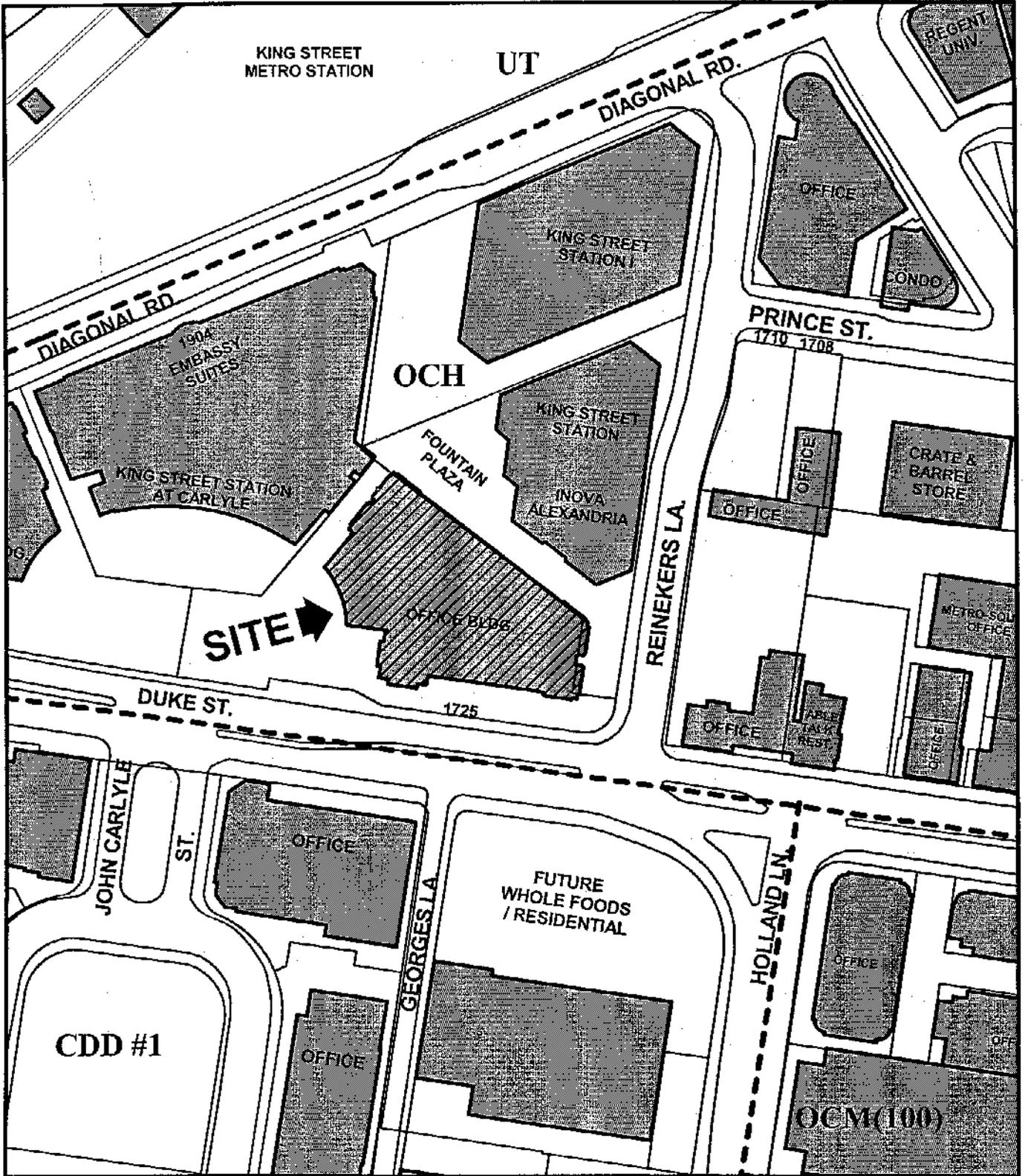
APPLICANT: Pizza Bianca
by Zak Driouche

LOCATION: 1725 Duke Street, Suite B

ZONE: OCH/Office Commercial High zone

PLANNING COMMISSION ACTION, JUNE 3, 2003: 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 #2003-0030

06/03/03



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. The number of seats provided shall not exceed 126 for all seating and shall not exceed 50 for outdoor dining. (P&Z)
3. When outside dining facilities are provided: (a) litter shall be picked up as it is generated, and (b) the outside dining area shall be scrubbed and washed down at the close of each day of operation. (P&Z)
4. The hours during which the business is open to the public shall be restricted to between 7:00 a.m. and 11:00 p.m. Monday through Friday, and 7:00 a.m. to 10:00 p.m. Saturday and Sunday. The applicant will post the hours of operation at the entrance to the restaurant. (P&Z)
5. No food, beverages, or other material shall be stored outside. (P&Z)
6. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)
7. Trash and garbage shall be collected daily when the business is open. (P&Z)
8. No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers. (T&ES)
9. On-site alcohol service is permitted for beer and wine. Off-premise alcohol sales are not permitted. (Police)
10. 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)

11. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
12. The applicant shall require its employees who drive to work to use off-street parking. (P&Z)
13. The applicant shall validate parking for customers to provide free evening and weekend parking at the King Street Station parking facilities. (P&Z)
14. The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
15. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 for a security survey for the business and robbery awareness program for all employees. (Police)
16. The applicant shall conduct employee training sessions on an ongoing basis, and shall discuss all SUP provisions and requirements, as part of that training. (P&Z)
17. Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
18. Deliveries to customers may only be made during the hours of operation and with two small vehicles. No large trucks are permitted for deliveries. Delivery vehicles must use off-street parking at the restaurant site.
19. The applicant is permitted to have live entertainment, limited to live bands twice a year for private parties inside the restaurant, such as wedding receptions or wedding rehearsal dinners. (P&Z)
20. All loudspeakers shall be prohibited from the exterior of the building and no amplified noise will be audible at the property line. (T&ES)
21. The outdoor seating shall not encroach into the public right-of-way without City permits. (P&Z)

22. The Director of Planning and Zoning shall review the special use permit one year after approval 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 as a result of a complaint that rises to the level of a violation, 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 Note: 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.

Meals ordered before the closing hour may be served, but no new patrons may be admitted and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)

DISCUSSION:

1. The applicant, Zak Driouche, requests special use permit approval to operate a restaurant, at 1725 Duke Street within the King Street Station development.
2. The subject property is one lot of record with a total lot area of 48,925 square feet and frontage on Duke Street and Reineker's Lane. The subject lot is part of the King Street Station at Carlyle development, specifically the Phase III section of the development, located just south of the King Street Metro Stations. The proposed restaurant space is located on the ground floor of a six story office building, and is accessed from Duke Street.

Other uses in the same building include two other restaurants, Primo Gourmet and Stella's, and offices for Legg Mason and Remedy Staffing. Within the entire King Street Station complex there is a mix of office, hotel, retail and restaurant uses. The other restaurants located within the complex are Joe Theisman's and Café Calliope.

3. The applicant, Mr. Driouche, currently owns and operates Paisanos, a restaurant currently located on the opposite side of Duke Street. He seeks approval to move the restaurant to 1725 Duke Street. He intends to rename the restaurant Pizza Bianca and upgrade the existing restaurant's design. The proposed restaurant space is a 3,400 square foot space that was previously occupied by an office use and is currently vacant. The owner is seeking a new location since his current location is being redeveloped.
4. The proposed business will be a full service restaurant offering breakfast, lunch and dinner. It will also provide carry-out and delivery service. There will be indoor and outdoor seating, with 76 seats inside and 50 seats outside, for a total of 126 seats. The outdoor dining will be located on private property. The proposed hours of operation are 7:00 a.m to 11:00 p.m. Monday through Friday, and 7:00 a.m. to 10:00 p.m. Saturday and Sunday. The applicant expects approximately 40 patrons for breakfast, 90 for lunch, and 60 for dinner. There will generally be five employees on-site from 7:00 a.m. to midnight.
5. The proposed format is an upscale deli with Italian food including, pizza, pasta, veal, seafood, chicken and gourmet sandwiches. Beer and wine will also be offered for on-premise consumption only. No off-premise alcohol sales are proposed. Patrons will order from the counter and either eat at the indoor and outdoor tables, or order items from the counter for carry-out. No bar is proposed for the site.
6. Loading and unloading of goods for the restaurant will take place approximately once a day between 6:00 a.m. and 12:00 noon from an off-street loading space accessed from Reinekers Lane.

7. The applicant also proposes to provide delivery service for customers, and anticipates that there will be two delivery vehicles. The delivery drivers will use their own vehicles and use either the Reinekers Lane loading dock or park within the on-site parking garage. No delivery trucks are proposed.
8. The applicant would like to offer entertainment by request for customers. He estimates that this entertainment will include a live band approximately two times a year.
9. All trash and garbage will be deposited in a dumpster located inside the building.
10. The King Street Transit Parking District, as defined in Section 8-400 of the zoning ordinance, does not require parking for restaurants that are ancillary to hotel or office projects and that occupy less than 10,000 square feet, provided that such use does not occupy more than 25 percent of the total floor area of the mixed use building project. This section of the zoning ordinance applies to the entire King Street Station complex. The site plan for the entire development (SP 87-0057) shows that the 10,000 square footage cap on restaurant space has been met, and consequently, shows a restaurant parking requirement as 1 space for each 1,000 square feet of restaurant space. Since the prior office use that occupied the same space was required to provide more parking than the proposed restaurant, there is no additional parking requirement for the restaurant.
11. The applicant intends to validate parking for customers to provide one hour free parking during the weekday, and free evening and weekend parking. The validated parking is for the on-site parking garage.
12. Zoning: The subject property is located in the OCH (Office Commercial High) zone. Section 4-1100 of the zoning ordinance allows a restaurant in the OCH zone only with a special use permit.
13. Master Plan: The proposed use is consistent with the King Street/Eisenhower Avenue Small Area Plan chapter of the Master Plan which designates the property for commercial use.

STAFF ANALYSIS:

Staff supports the proposed restaurant with outdoor seating. It is a welcome addition that should increase activity in this metro area. The entrance and outdoor seating on Duke Street will encourage greater activity within the King Street Station development. The restaurant will add an amenity for hotel patrons, office workers and residents of the Upper King Street, King Street Metro, and Carlyle areas. The use is not likely to significantly impact residential uses since the restaurant is located in the center of a commercial development. Lastly, there is sufficient on-site parking to meet the requirements of the zoning ordinance and there is a wealth of public transit opportunities via metro or bus at the King Street Metro Station.

Staff can support entertainment in the form of live bands limited to twice a year at this location, as requested by the applicant, as long as the applicant can comply with the other conditions of the permit, such as noise, parking and seats limitations.

Staff recommends a one year review of the restaurant, and supports approval subject to the listed conditions.

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Mary Hashemi, Urban Planner.

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 No equipment including kitchen equipment shall not be cleaned outside, nor shall any cooking residue or any other waste be washed onto the streets, sidewalks, alleys, or into storm sewers.
- R-2 The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified noise will be audible at the property line.
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.

Code Enforcement:

- C-1 The current use is classified as B; the proposed use is A3. Change of use, in whole or in part, will require a certificate of use and occupancy (USBC 115.4) and compliance with USBC 118.2. including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-2 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-3 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof, in accordance with USBC 118.0.
- C-4 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.

- C-5 Prior to the issuance of a demolition permit or land disturbance permit, a rodent abatement plan shall be submitted to Code Enforcement that will outline the steps that will taken to prevent the spread of rodents from the construction site to the surrounding community and sewers.
- C-6 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-7 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-8 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-9 Toilet Rooms for Persons with Disabilities:
 - (a) Water closet heights must comply with USBC ^[512.0: ADAAG: 4.16.3).
 - (b) Door hardware must comply with USBC ^[512.0: ADA-AG: e4.13.9).
- C-10 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-11 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC ^[313.0.
- C-12 The following code requirements apply where food preparation results in the development of grease laden vapors:
 - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-13 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Food must be protected to the point of service.
- C-3 If changes to the facility are to be done, five sets of plans must 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-4 Permits or approval must be obtained prior to use of the new area(s).
- C-5 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions both indoors and at the outside dining areas.
- C-6 Certified Food Managers must be on duty during all hours of operation.
- C-7 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 at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
 - 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
 - 2. That the SUP is reviewed after one year.

APPLICATION for SPECIAL USE PERMIT # 2003-0030

[must use black ink or type]

PROPERTY LOCATION: 1725 DUKE ST ALEXANDRIA VA 22314

Suite (B7)

TAX MAP REFERENCE: _____ ZONE: _____

APPLICANT Name: ZAK DRIOLUCHE

Address: 6103 LEMON THYME DR ALEXANDRIA VA 22310

PROPERTY OWNER Name: JONES LAUG LASALLE

Address: 1725 DUKE ST ALEX VA 22314 Suite 600

PROPOSED USE: RESTAURANT - DELI - CARRYOUT (PIZZA BIANCA)

Full service sit down restaurant for 126 seats carryout for breakfast

per applicant
4.10.03
MWH

76 seats inside } TOTAL 126 SEATS
50 seats outside }

LUNCH & DINNER +
OUTDOOR SEATING

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.

ZAK DRIOLUCHE

Print Name of Applicant or Agent

6103 LEMON THYME DR

Mailing/Street Address

ALEXANDRIA VA 22310

City and State

Zip Code

Signature

703-477-4277/cell

703-548-8111

Telephone #

703-548-7734

Fax #

03-20-03

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.

ZAK BRIOUCHE - OWNER (100% OWNERSHIP)
6103 LEMONT HAYNE DR ALEXANDRIA VA 22310

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

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

*operating normal full service restaurant
w/ ⁷⁶90 seating inside and carry-out services
for breakfast, lunch & dinner.*

*Operating hours are Monday through
Friday from 7 AM TO 11 PM and Saturday
through Sunday 7 AM TO 10 PM.*

*will serve beers and wines to our patrons
during restaurant operation. Manager will
be responsible to maintain a safe environment
for our patrons and keep the premises
in a clean and orderly manner.*

50 outdoor seats also.

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).

BREAKFAST 30 - 40
LUNCHTIME 80 - 90 SINOPR TIME 40 - 60

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

5 FROM 7AM TO MIDNIGHT

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

Day:	Hours:
<u>MONDAY - FRIDAY</u>	<u>7AM - 11PM</u>
<u>SATURDAY - SUNDAY</u>	<u>8AM - 10PM</u>
_____	_____
_____	_____

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

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

THERE IS NO SPECIAL EQUIPMENT WITH LOUD NOISE EXCEPT
NORMAL NOISE OF RISTARAST OPERATION ONLY -

B. How will the noise from patrons be controlled?

NOT APPLICABLE

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

OPERATION WILL FOLLOW HEALTH DEPARTMENT'S
RULES & REGULATIONS

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?

FROM OPERATION OF A REGULAR
RESTAURANT OF SEATS

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

REGULAR WASTE FROM OPERATION OF RESTAURANT

C. How often will trash be collected?

TRASH WILL BE PUT IN DUMPSTER INSIDE OF
BUILDING MANAGED BY BUILDING OWNER

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

ANY TRASH OR LITTER WILL BE PICKED UP CONSTANTLY
BY MANAGER OF ~~RESTAURANT~~ RESTAURANT

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?

EVERY PRECAUTION WILL BE IMPLEMENTED BY THE
MANAGEMENT TO ENSURE THE SAFETY OF ALL
OCCUPANTS.

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.

NO BAR DRINKS, BEER, WINE WITH MEAL

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?

22

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

22
~~AS NEEDED~~ 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? ONE

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

C. Where are off-street loading facilities located? _____

BEHIND THE RESTAURANT SPACE & ON GROUND FLOOR.

D. During what hours of the day do you expect loading/unloading operations to occur?
BEFORE LUNCH RUSH, EARLY MORNING

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

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?
YES - THIS IS A BRAND NEW BUILDING

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? _____ square feet.

18. What will the total area occupied by the proposed use be?
3400 sq. ft. (existing) + 0 sq. ft. (addition if any) = 3400 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: JONES LANG LASALLE
 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: 90 At a bar: NO BAR Total number proposed: 90
(30 OUTSIDE)

2. Will the restaurant offer any of the following?

NO alcoholic beverages YES beer and wine (on-premises)
 beer and wine (off-premises)

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

ITALIAN FOOD PIZZA PASTA VEAL, SEAFOOD, CHICKEN,
GORNHET SANDWICHES

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

YES table service NO bar YES carry-out YES delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 2

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: ENTERTAINMENT IF REQUEST BY CUSTOMERS

SUP2003-0030

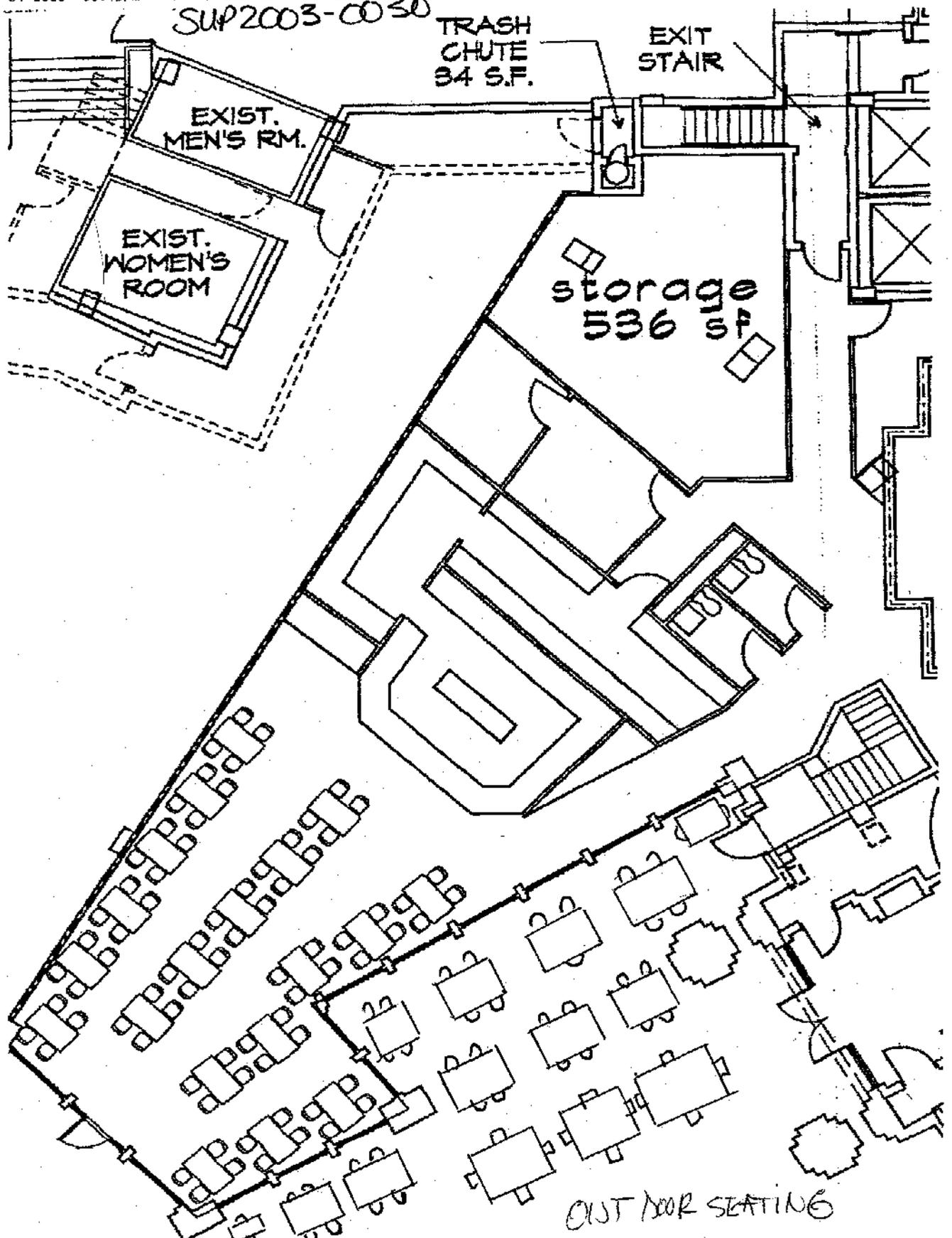
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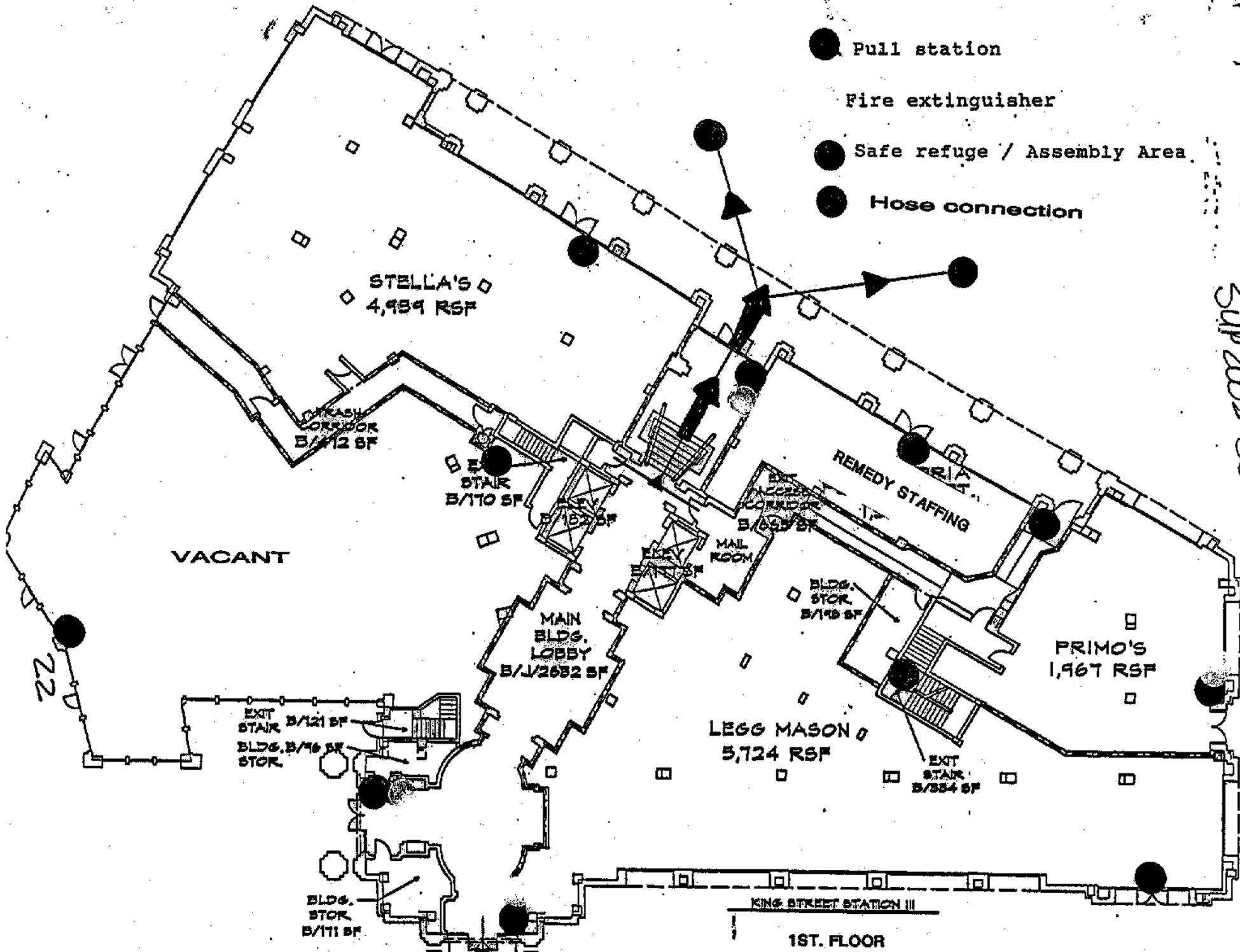
EXIST. MEN'S RM.

EXIST. WOMEN'S ROOM

storage 536 sf

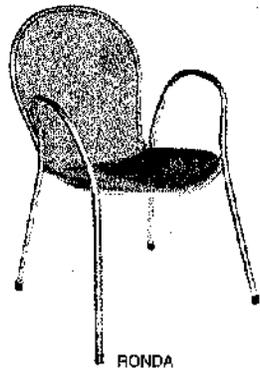


KING STREET STATION III

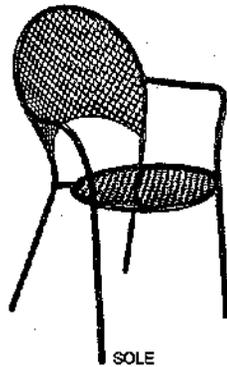


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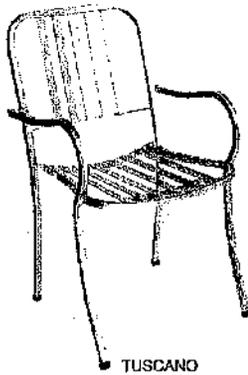
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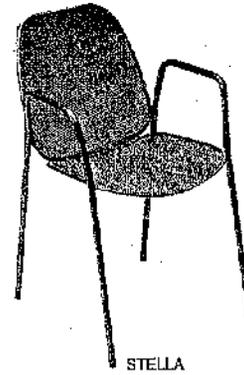
RONDA



SOLE



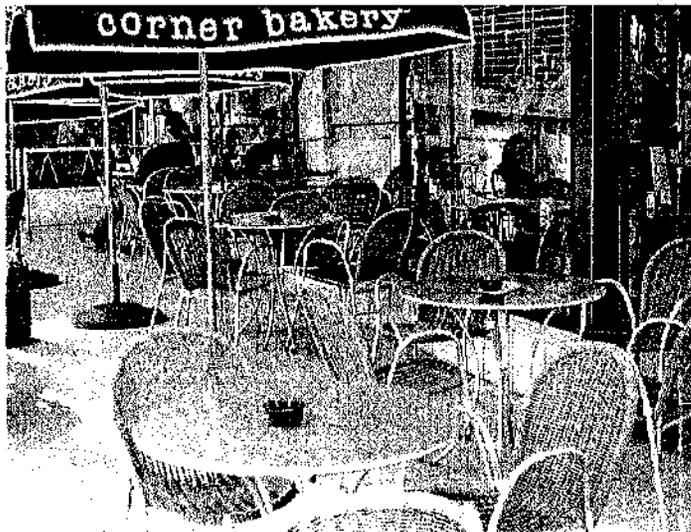
TUSCANO



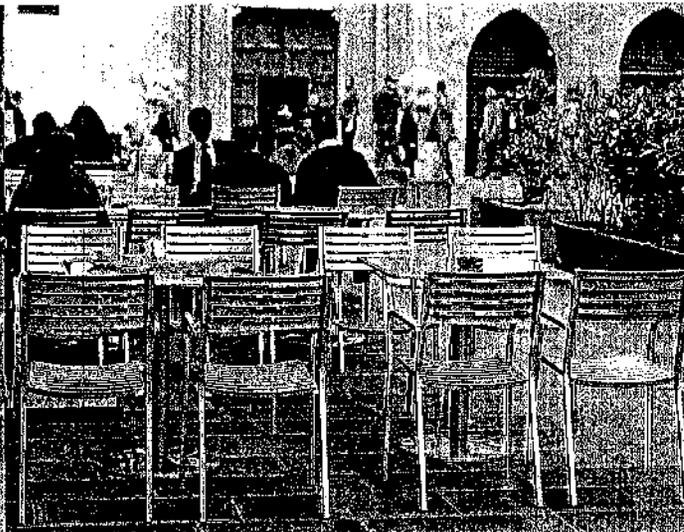
STELLA

Stacking/folding
outdoor furniture
with leading
quality, comfort
and design

SUP
2003-0030



CORNER BAKERY - ORANGE, CALIFORNIA. CHAIR "RONDA", TABLE "KISS".



BAR GRIPO - PERUGIA, ITALY. CHAIR "SEGNO", TABLE "BISTRO".

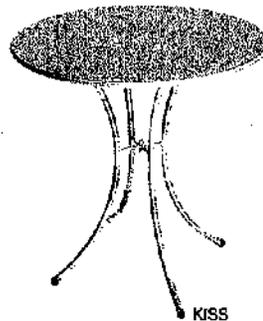


EUROPA GRILL - NEW YORK, NEW YORK. CHAIR "BRIDGE".

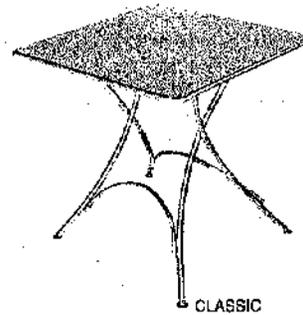
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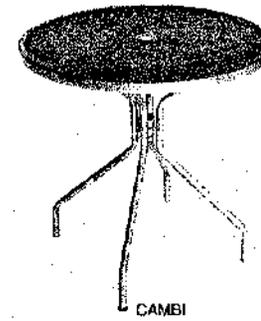
Seating with Style™



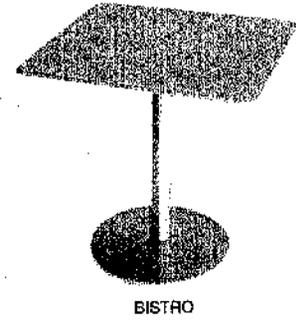
KISS



CLASSIC



CAMBI

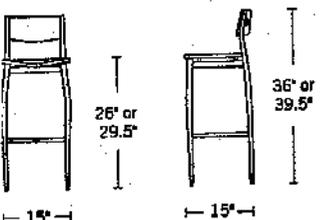


BISTRO

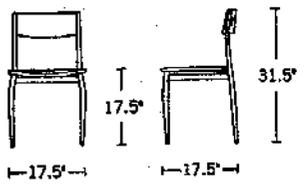
SEE OUR COMPLETE RANGE OF CHAIRS AND TABLES, ORDER A CATALOGUE, FIND YOUR LOCAL REP AT www.emuamericas.com
INQUIRE ABOUT OUR QUICK SHIP PROGRAM: 800.726.0368 PRE-REGISTER FOR YOUR EARLY BUY DISCOUNT, CODE A02

BABA STOOLS AND SIDE CHAIR

COUNTER STOOL & BARSTOOL



SIDE CHAIR



Designer: Sergio Mian

Materials: Tubular steel conic legs; natural wood seat and back.

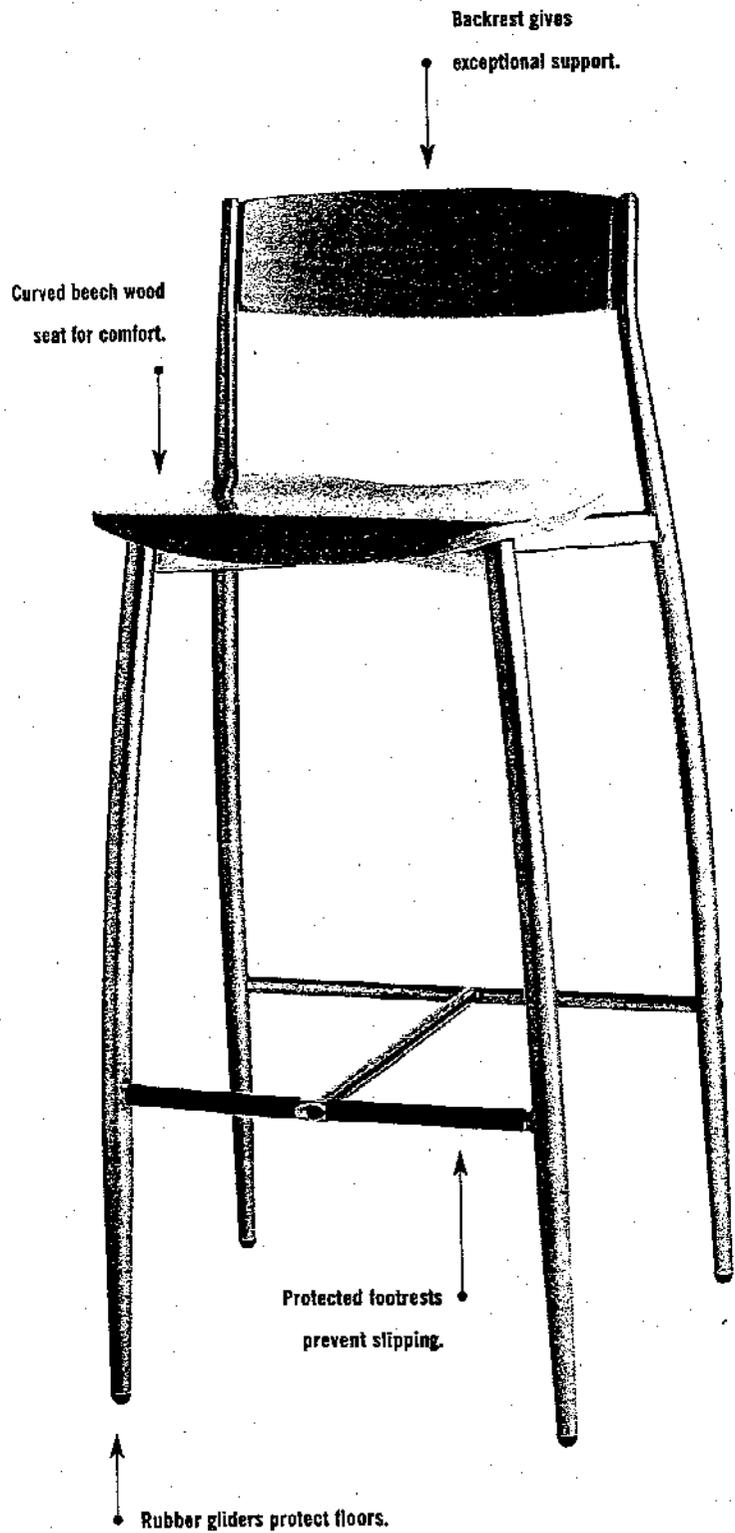
It's hard to find a more enticing example of streamlined design than the BABA series, with its biomorphic curves and contours. Both the seat and backrest are shaped to cradle the body and provide a comfortable seating position, whether using the side chair, counter stool or barstool. A crisp powder finish raises its status above the ordinary and confers a degree of glamour on its surroundings—whether public or private. A complete seating collection, they are a perfect choice for the highly individual home, office or restaurant. Side Chair stacks up to eight. Made in Italy.

- BABA Counter Stool: AJ0327 \$205
- BABA Barstool: AJ0116 \$215
- BABA Side Chair: AJ0991 \$175



BABA SIDE CHAIR

The affordable, stylish BABA is no black sheep.



24

GORDON'S HOUSE OF FINE FATS

APPLICATION for SPECIAL USE PERMIT # 2003-0030 4

[must use black ink or type]

PROPERTY LOCATION: 1725 DUKE ST ALEXANDRIA VA 22314

Suite (B7)

TAX MAP REFERENCE: _____ ZONE: _____

APPLICANT Name: ZAK DRIOUCHE

Address: 6103 LEMON THYME DR ALEXANDRIA VA 22310

PROPERTY OWNER Name: JONES LAUGI LASALLE

Address: 1725 DUKE ST ALEX VA 22314 Suite 600

PROPOSED USE: RESTAURANT-DELI-CARRYOUT (PIZZA BIANCA)

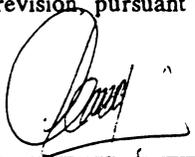
per applicant 4.10.03 MWH } FULL SERVICE SIT DOWN RESTAURANT FOR 76 SEATS CARRYOUT FOR BREAKFAST
76 seats inside } TOTAL 126 SEATS LUNCH & DINNER +
50 seats outside } OUTDOOR SEATING

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.

ZAK DRIOUCHE
Print Name of Applicant or Agent


Signature
703-477-4277/cell
703-548-8111 703-548-7734
Telephone # Fax #

6103 LEMON THYME DR
Mailing/Street Address

ALEXANDRIA VA 22310
City and State Zip Code

03-20-03
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

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

ACTION - PLANNING COMMISSION: RECOMMEND APPROVAL, UC

ACTION - CITY COUNCIL: 6/14/03PH--CC approved the Planning Commission recommendation.