

Docket Item #28
SPECIAL USE PERMIT #2004-0032

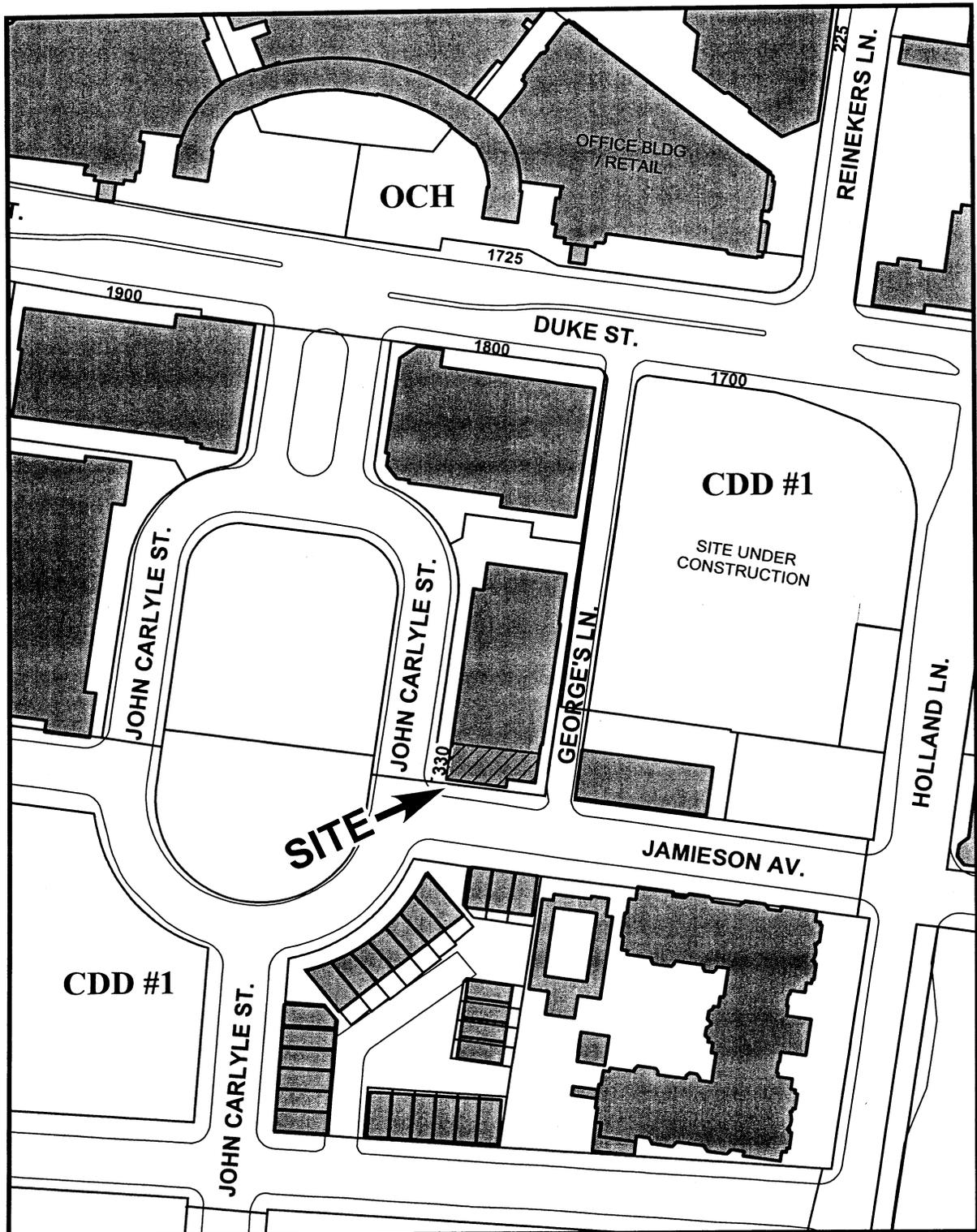
Planning Commission Meeting
June 1, 2004

- ISSUE:** Consideration of a request for a special use permit to operate a restaurant with outdoor seating.
- APPLICANT:** Jimmy John's
by Karl W. Finkelburg
- LOCATION:** 330 John Carlyle Street
- ZONE:** CDD-1/Coordinated Development District

PLANNING COMMISSION ACTION, JUNE 1, 2004: On a motion by Mr. Komoroske, seconded by Ms. Fossum, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with the staff analysis.

STAFF RECOMMENDATION: Staff recommends **approval** subject to compliance with all applicable code and ordinances and the recommended permit conditions found in Section III of this report.



SUP #2004-0032

06/01/04



I. DISCUSSION

REQUEST

The applicant, Karl Finkelnburg, requests special use permit approval for the operation of a restaurant located at 330 John Carlyle Street.

SITE DESCRIPTION

The subject property is one lot of record with 233 feet of frontage on John Carlyle Street, 95 feet of depth and a total lot area of 21,639 square feet. The site is developed with the Society for Human Resource Management (SHRM) building, a multi-story office building that faces John Carlyle Square. The proposed restaurant will occupy a 2,675 square feet ground floor space, on the northeast corner of Jamieson Avenue and John Carlyle Street.

The subject building is part of the 70-plus acre Carlyle development planned for a mix of office, residential and retail uses. The Burke and Herbert Bank is located immediately to the east, and Charles Schwab offices are located in the adjacent tenant space to the north. The Patent and Trademark Office is in the near vicinity and currently under construction. Additional office buildings with ground floor retail space are also located in the immediate vicinity. The Carlyle development was originally approved in Special Use Permit #2253 in 1990, and the approval has been amended several times since.

PROPOSAL

The applicant proposes to operate a "Jimmy John's" restaurant, a franchise based in the Chicago area. According to the applicant, the restaurant is an upscale eatery offering deli-style sandwiches and gourmet club sandwiches (see attached menu). A detailed account of the applicant's proposal is as follows:

Hours: The hours of operation are proposed to be 10:00 a.m. to 10:00 p.m. Monday through Friday and 11:00 a.m. to 10:00 p.m. Saturday and Sunday.

Seats: The applicant proposes to have both indoor and outdoor seats. The applicant proposes 72 indoor seats, and 12 outdoor seats on private property. Outdoor tables will be located at the front of the restaurant, on the John Carlyle Street frontage.

Delivery and

Catering:

The applicant proposes to offer delivery and catering service to area offices for meetings or other events. The applicant anticipates that most of these deliveries can be done on foot or by bicycle, but that there will occasionally be larger orders that may require use of a vehicle.

Employees: Two to eight employees will be present at any given time, with another one to three delivery personnel as business dictates.

Trash: Trash is collected daily by the landlord. The proposed restaurant's trash will be stored in a dumpster managed by the building owner. A porter service monitors litter in the area.

Parking: The applicant proposes to lease up to five parking spaces as needed for employee use. The applicant anticipates that customers during weekdays will almost exclusively walk to the restaurant from within the Carlyle area.

Loading: Loading will occur two times a week between the hours of 10:00 a.m. and 4:00 p.m. two times a week at the loading dock located adjacent to the garage entrance on George Lane.

Neither alcohol service nor live entertainment are not proposed.

PARKING

The parking requirements for the subject building were specified in the Transportation Management Plan (Special Use Permit #2254), and these parking requirements were met for the subject site in the development of the on-site parking garage. The parking garage provides parking for the building's retail and office uses. The applicant is thus not required to provide parking beyond that already provided at the subject site. The final site plan for the subject building shows that there are 17 retail parking spaces and 155 office parking spaces within the on-site parking garage. The applicant proposes to lease five off street spaces for employee use as needed.

ZONING

The subject property is located in the CDD/Coordinated Development District zone. Section 2-602 (A) of the Zoning Ordinance identifies OC/Office Commercial zone as the underlying zone which allows a restaurant only with a special use permit.

MASTER PLAN

The proposed use is consistent with the King Street/Eisenhower Avenue Metro Station Small Area Plan chapter of the Master Plan which designates the property for a use consistent with the CDD.

II. STAFF ANALYSIS

Staff is concerned about this application because it proposes to occupy important Carlyle retail space with a fast food chain restaurant, instead of a full service restaurant, or high end retail or personal service use, consistent with the overall quality of Carlyle and the need to attract additional desirable uses. All three of the restaurants that have opened in Carlyle over the last year have been fast food lunch establishments intended to serve workers in the area, including PTO employees. (Subway Café, SUP# 2002-0095; Uptowner Cafe at 333 John Carlyle, SUP#2003-0070; and Plaza Gourmet at 1940 Duke Street, SUP#2003-0081) Although serving an immediate need, and filling previously vacant space, staff would prefer to see a diverse mix of eating options occupying these important retail spaces, to include sit down dinner establishments that would attract patrons in the evening and contribute to the long term economic viability of the area.

In fact, coincident with the Jimmy John's application, staff is recommending approval of an SUP amendment for Carlyle to provide for desirable retail uses in the limited retail space available there. The SUP amendment, for example, will no longer permit offices to occupy ground floor retail space in Carlyle. As to restaurants, full service restaurants and outdoor restaurant seating will be permitted by administrative permit, not SUP, to provide an incentive for these important uses. While fast food restaurants without full service will still be allowed, the SUP requirement remains in order to ensure that the restaurant is designed to be compatible with the character and design standards required for the Carlyle area.

When Subway approached the City about the space at 1800 Duke Street, around the corner, staff was clear that it would not support the use without extensive upgrades to the interior and exterior design. The success with design improvements at that location motivated staff to take a similar approach in this case.

In the case of Jimmy John's, a sandwich restaurant, with quick, cafeteria style dining, staff has discussed its concerns with the applicant, franchisee, and his landlord, and been assured that the high quality design standards for Carlyle can be achieved in this restaurant space through a series of elements. First, the exterior of the SHRM building will provide an attractive exterior for the business. In addition, the applicant proposes outdoor seating along John Carlyle Street, contributing to an active streetscape. Finally, although the Jimmy John's chain includes some identity defining interior design features of concern to staff (see attached photos and proposed layout sketch), the applicant is willing to work with the City to address its design requirements.

Design Improvements

The application already proposes a decor that includes wooden tables and chairs, exposed brick wall coverings, attractive menu boards and tile flooring. Although the interior decor is an improvement over the plastic tables, chairs, and menu boards typically associated with other fast food restaurants, some elements are still problematic. For instance, the proposal includes a number of signs cluttering the interior of the restaurant. In addition, the service counter is a highly prominent feature of the restaurant, with a flashy stainless steel finish and transparent panels to easily view all aspects of the fast food preparation. After discussing a series of specific ideas for improving the design, to achieve a warmer ambiance and more attractive interior space, the applicant has indicated a willingness to meet design requirements, staff believes it will improve the appearance. Therefore, staff is recommending approval of the proposed restaurant but its approval is expressly conditioned on complying with a series of interior design elements, including the necessity for:

- wood furniture
- softer, nonflourescent lighting
- nonmetallic materials
- enclosed food preparation area, and
- removal of the miscellaneous signs, display cases, and beverage machines from prominent view

With these improvements in design and material, the restaurant itself will be more compatible with its Carlyle surrounding and will also be more likely to help attract additional high quality retail tenants for Carlyle.

Deliveries

Staff does not support a full-service delivery operation at this location, and has included a condition limiting the delivery service to bicycles or by foot, except that a vehicle may be used for very large catering orders only on an infrequent basis, as the applicant requested. To limit the potential for any such vehicle to be parked at the front of the store for advertising purposes, staff also included that the vehicle shall not have store advertising mounted to it.

Staff has included a condition requiring a one year review of the restaurant to ensure that the proposed design elements are enough to ensure that it does not cause any negative economic impacts in the Carlyle development. Staff has also included the standard restaurant conditions. Although the applicant requested more limited hours of operation, staff recommended allowing longer hours, consistent with what was approved at other restaurants in Carlyle, to provide for flexibility if and when the market supports a more upscale eating establishment. The hours are consistent with those approved for the Subway restaurant at 1800 Duke Street and the Uptowner deli at 333 John Carlyle Street.

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

III. RECOMMENDED CONDITIONS

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 85 patrons. Outdoor seating is subject to the following:
 - (a) Outdoor seating shall not encroach upon the City right-of-way or the public sidewalk access easement area.
 - (b) Litter shall be picked up as it is generated.
 - (c) The outside dining area shall be cleaned at the close of each day of operation.
 - (d) Any outdoor seating areas, including umbrellas, shall not include advertising signage. (P&Z)
3. The design of the restaurant shall reflect the character, quality and high standards established for Carlyle. The applicant shall prepare an design plan for both interior and exterior areas, to include interior finishes, colors, materials, furniture, lighting and specifications, which shall be to the satisfaction of the Director of Planning and Zoning, and which shall include the following elements:
 - (a) All tables and chairs shall be constructed of wood material and seating areas shall maximize floor areas.
 - (b) Fluorescent lighting shall be prohibited in the dining and food preparation area. Lighting in these areas shall be kept at low levels to create a warm, attractive ambiance.
 - (c) The vertical face of the food preparation and service counter shall be a high-quality non-metallic surface material, such as wood, that minimizes its visual impact.
 - (d) The screening or sneeze guards above the service counter shall include framing and be composed primarily of opaque elements to minimize visibility of the food preparation area.
 - (e) The self-service beverage machine shall be relocated so that it is minimally visible from the exterior of the restaurant.
 - (f) Racks of chips shall not be prominently displayed in the restaurant. Small containers or baskets of chips are permitted in minimum quantities.

- (g) Interior signage shall be minimized. Decorative signs, except for a few black and white Jimmy John's signs and required directional signs, shall not be permitted along the food service counter but may be consolidated in areas not visible from the street.
 - (h) Refrigerator cases and similar items shall not be placed in visually prominent locations.
 - (i) Menu boards shall be plain, lettered panels without pictures of food.
 - (j) The outdoor dining area shall include planters with four seasons of decorative plant material.
4. No live entertainment shall be provided at the restaurant. (P&Z)
 5. The closing hour shall be no later than 12:00 midnight daily. (P&Z)
 6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
 7. No alcoholic beverages shall be sold. (P&Z)
 8. No food, beverages, or other material shall be stored outside. (P&Z)
 9. 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)
 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. Window signs or posters shall not block the visibility of the interior of the store from the street. Shelving, boxes, coat racks, storage bins, closets, and similar items shall be located where they do not block the windows. All window coverings shall remain open as much as possible and some interior accent lighting shall be provided when the business is closed. The front of the business may not be illuminated by flood lights placed on the sidewalk, trees or poles. (P&Z)
 12. Delivery service is permitted by foot or bicycle only, except that a vehicle may be used infrequently for large orders. The vehicle used for delivery shall not have store advertising mounted to it. (P&Z)

13. Delivery to the business shall not take place between the hours of 7:00 a.m. and 9:30 a.m., or between 4:00 p.m. and 6:00 p.m., Monday through Friday. (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, 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)
16. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 for a security survey and a robbery awareness program for all employees prior to operation. (Police)
18. 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)
19. 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)
20. The applicant shall require that employees who drive to work use off-street parking. (P&Z)
21. The applicant shall post signs directing patrons to the availability of parking at the on-site underground garage. (P&Z)
22. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (P&Z)

23. 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 which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community, (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: Eileen Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Valerie Peterson, Urban Planner.

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.

Significant exterior changes to the property require review and approval by the Carlyle Design Review Board.

Prior to the commencement of operation the applicant must obtain a business license from the Business Tax Branch.

Signs must conform to Article IX of zoning ordinance and the coordinated sign program approved for Carlyle.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or 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 sound shall be audible at the property line.
- R-4 The proposed outdoor seating shall not encroach upon the city right of way.
- 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 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 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-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Five sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.

- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC.
- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 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-8 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 Five 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 at 703-838-4520 regarding a security survey for the business. This is to be completed prior to opening the business.
- R-2 The applicant is to contact the Crime Prevention Unit of the of the Alexandria Police Department at 703 838-4520 regarding a robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. 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.
- F-1 The applicant is not applying for an A.B.C. permit. The Police Department concurs with this. If in the future an A.B.C. permit is sought the Police Department would expect the applicant to abide by recommendation three listed above.

APPLICATION for SPECIAL USE PERMIT # 2004-0032

[must use black ink or type]

PROPERTY LOCATION: 330 John Caryle Street, Alexandria

TAX MAP REFERENCE: 73.02-09-06 ZONE: CDD-1

APPLICANT Name: Jimmy John's

Address: 108 N. West St. Alexandria, VA 22314

PROPERTY OWNER Name: Society for Human Resource Management

Address: 1800 Duke St. Alexandria, VA 22314

PROPOSED USE: A restaurant seating 60 (48 inside & 12 outside)

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.

Karl W. Finkelnburg
Print Name of Applicant or Agent

Karl W. Finkelnburg
Signature

108 N. West St.
Mailing/Street Address

(703) 836-7538 (703) 836-4769
Telephone # Fax #

Alexandria, VA 22314
City and State Zip Code

3/22/04
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.

Samiches, INC. - Karl W. Finkelburg, President
ownership 100%

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.

Floor plan attached
Plot plan attached

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)

This request is for a Special Use Permit to build out and operate a Jimmy John's gourmet sandwich restaurant in the Society of Human Resource Management Building at 330 John Caryle Street in the Caryle Development off Duke Street in Alexandria.

Jimmy John's is an upscale eatery offering deli style sandwiches and gourmet clubs. The proposed restaurant will comprise approx. 2675/sf in the south side portion of the building. The build-out plan proposed herein includes indoor seating for 72 at wooden booths and tables. Additional outdoor seating for 12 is requested or outdoor seating of such a number as the city might allow. Outdoor tables will be located in front of the restaurant on John Caryle Street and on the side of the restaurant facing Jamieson St.

Jimmy John's serves lunch and dinner customers offering on site dining, carry out, delivery and catering. Delivery will be limited to the Caryle Development and King Street Station areas and will be accomplished on bicycle by Jimmy John's employees. Limited catering is proposed for the same delivery area and will require a vehicle for large orders. Catering customers are typically office personnel with meetings of 10 or more.

While new to the Washington, DC area, Jimmy John's offers a decidedly upscale option to typical franchise sandwich restaurants. The interior (see attached sample) is done in a mix of tile, brick veneer, and wood with an emphasis on simplicity and warmth. All of our ingredients are sliced fresh daily as needed. Our breads are baked fresh several times each day and never sliced for sandwiches if over 4 hours old - these are sold whole as loaves or baguets. A sample menu is attached. Not included on this menu is Jimmy John's new lo-carb Unwiches, which are broadleaf lettuce wrapped versions of our sandwiches, and Jimmy John's homemade potato chips and cookies. Jimmy John's also features background music in the restaurant that is custom-designed for Jimmy John's by Muzak. It is not loudly enough as to become a distraction for our customers and cannot be heard out side of the restaurant premises.

We anticipate serving 300 to 400 customers per day during the week with the majority being workers and residents of the Caryle complex. Most of this will be lunch business with weekends and nights having lower volumes. Because of this, Jimmy John's has developed an extensive marketing campaign to make this restaurant a destination location for evenings and weekends.

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)

(con't)

Jimmy John's will employ 2 to 8 employees at any given time with another 1 to 3 delivery personnel as business dictates. All employees will be encouraged to use the Metro and required not to park on the street. For employees, five dedicated Jimmy John's parking spaces will be located within the building's underground parking facility and additional employee parking will be leased if required. Additionally the building has 16 visitor spaces available and another 6 handicapped spaces that are not designated tenant or visitor. The entrance to the garage is on George Lane and is shared with the building at 1800 Duke Street, also occupied by The Society of Human Resource Management.

Customers during weekdays are anticipated largely or exclusively to walk to the restaurant from within the Caryle Development but on street parking is available all around John Caryle Circle as well. Customer parking is also available within the building's garage in the 16 visitors and 6 handicapped spaces mentioned above. The garage is accessible via the lobby elevators or stairways to the restaurant level.

The proposed restaurant will operate from 10am to 10pm – Mondays thru Fridays and 11am to 10pm Saturdays and Sundays.

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).

50 to 60 patrons - lunch shift - 11am - 3pm
20 to 30 patrons for the rest of the day

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

2 employees, 8am to 11am; 9 employees 11am to 3pm;
4-5 employees 3pm to 8pm; 2 employees 8pm to 10pm

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

Day:

Hours:

Monday - Friday

10am to 10pm

Saturday and Sunday

11am to 10pm

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

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

No noise will be generated by the equipment.
Noise from patrons will be consistent with what can be reasonably expected from diners in a restaurant of this size.

B. How will the noise from patrons be controlled?

Noise from restaurant patrons will be buffered
by the use of suspended acoustic ceiling
tiles.

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

The only cooking appliance will be a bread oven which
produces the odor of freshly baked bread. This will be
vented to the outside and filtered as required by the city.

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?

cardboard delivery boxes, glass jars, refuse from
restaurant patrons.

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

3 to 4 35 gal. trash bags per day. cardboard and glass
(recyclable) from twice weekly product deliveries.

C. How often will trash be collected?

Twice daily or more often as required. Trash will be
disposed of in dumpsters at the loading docks.

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

Trash will be picked up twice daily and again at closing
within a 75 ft. radius of the 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?

The building has a fire alarm with overhead sprinklers.

There are two outside exits from the restaurant - one in front

and an emergency exit to the outside at the rear. An alarm

ALCOHOL SALES

system will be installed and employees will be required to attend a robbery awareness program.

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?

1 per 4 seats

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

16 Standard spaces shared

_____ Compact spaces

6 Handicapped accessible spaces. shared

25 Other. spaces leased by Jimmy Johns *employee spaces as needed.

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? ?

B. How many loading spaces are available for the use? 2

C. Where are off-street loading facilities located? within the building complex with the entrance on George Lane

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

Monday and Thursday between 10am and 4pm

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

Twice weekly - Monday and Thursday

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?

No new improvements are required

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?

2675
1675 sq. ft. (existing) + _____ sq. ft. (addition if any) = 2675 ~~1675~~ 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: 330 John Carlyle

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: 72
46 At a bar: _____ Total number proposed: 84
60

2. Will the restaurant offer any of the following?
Plus 12 outside seating

_____ alcoholic beverages _____ beer and wine (on-premises)

_____ beer and wine (off-premises)

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

Deli style sandwiches and Club sandwiches

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? 1 car

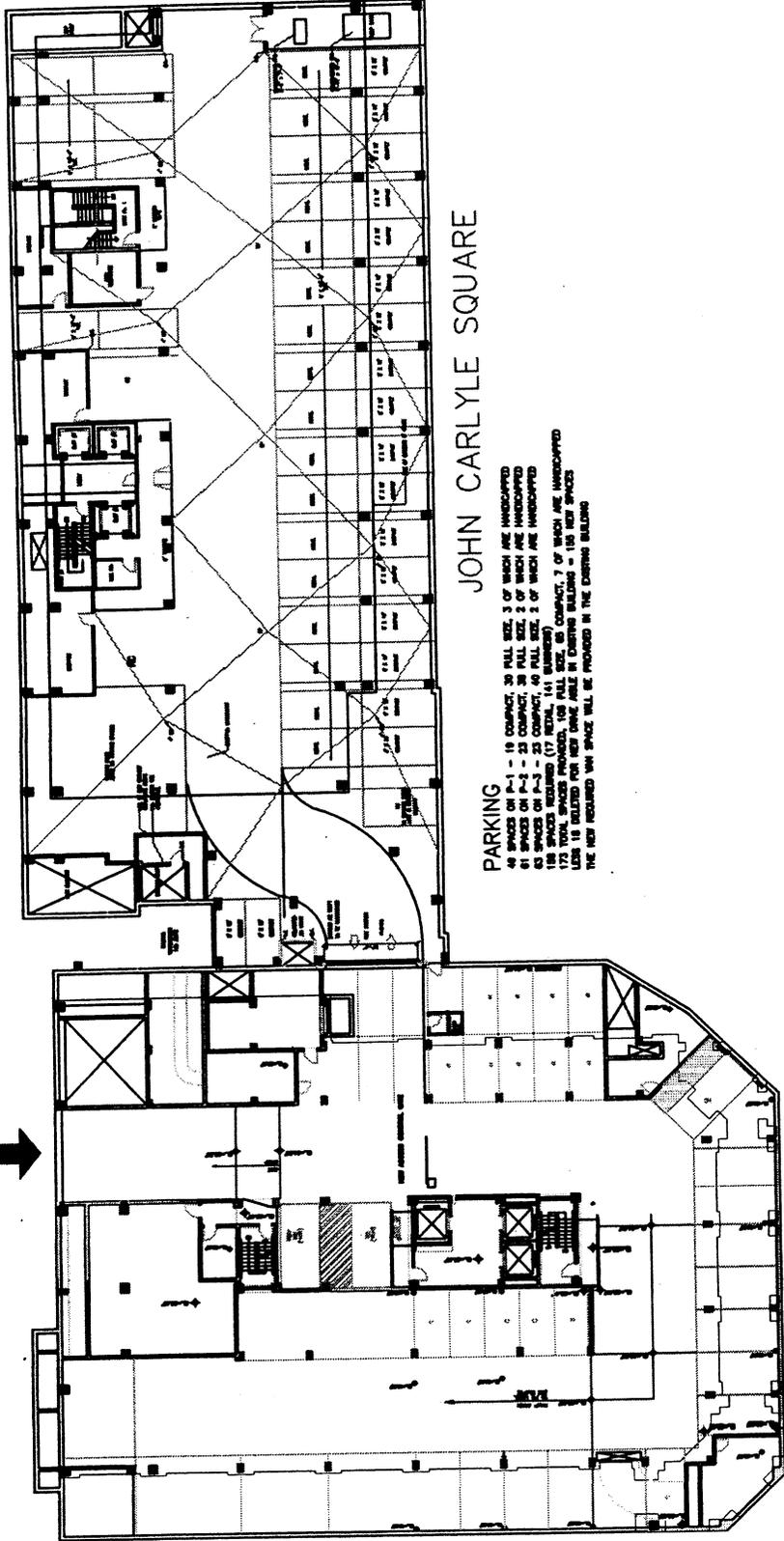
Will delivery drivers use their own vehicles? Yes. _____ No. Plus 2-3 Bicycles

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

If yes, please describe: _____

SWP2004-0032

GARAGE ENTRANCE
GEORGE'S LANE



JOHN CARLYLE SQUARE

JAMIESON AVENUE

DUKE STREET

PARKING
 46 SPACES ON P-1 - 19 COMPACT, 28 FULL SIZE, 3 OF WHICH ARE HANDICAPPED
 61 SPACES ON P-2 - 23 COMPACT, 38 FULL SIZE, 2 OF WHICH ARE HANDICAPPED
 62 SPACES ON P-3 - 23 COMPACT, 39 FULL SIZE, 2 OF WHICH ARE HANDICAPPED
 175 TOTAL SPACES PROVIDED FOR FULL SIZE, 41 HANDICAPPED
 175 TOTAL SPACES PROVIDED FOR FULL SIZE, 40 COMPACT, 7 OF WHICH ARE HANDICAPPED
 10% OF TOTAL SPACES SHALL BE AVAILABLE IN EXISTING BUILDING - 100 NEW SPACES
 THE NEW REQUIRED VAN SPACE WILL BE PROVIDED IN THE EXISTING BUILDING

DATE:	03.22.04	NUMBER:	SKA0.01
SCALE:	1" = 40'-0"	PROJECT:	XX

Drawing Title:
 P-1 GARAGE LEVEL

Project:
 SHRM
 SOCIETY FOR HUMAN RESOURCE
 MANAGEMENT
 330 CARLYLE STREET, ALEXANDRIA, VA

24

PALATINE (REGENCY PLAZA)

JIMMY JOHN'S

774 WEST EUCLID AVENUE

WHY SO YUMMY?

"All my gourmet sandwiches are built on fresh-baked bread made right here where you can see it. We use the leanest, highest quality meats available. The garden fresh veggies are brought in and sliced each and every morning. We use Hellmann's mayonnaise and pure olive oil. I guarantee the best!"

Since 1983



WORLD'S GREATEST GOURMET SANDWICHES

OTHER STUFF

- DRINKS: Coke, Diet Coke, Sprite, Lemonade, Iced Tea... \$1.19
GIANT GOURMET COOKIES: Chocolate Chip or Oatmeal Raisin... \$1.39
Lay's Chips, Jumbo Kosher Dill... 99c
Extra load of meat, extra veggies... \$1.39
Extra cheese or avocado... 89c
Extra charge per item for delivery... 35c

GOURMET SANDWICHES \$3.79

All my gourmet sandwiches are 8 full inches of home-baked French bread, fresh veggies and the best meats & cheeses we can buy!

1. PEPE

Smoked Virginia ham and provolone cheese garnished with lettuce, tomato and mayo. (Awesome!)

2. BIG JOHN

Shaved medium-rare roast beef topped with lettuce, tomato and yummy mayo.

3. SORRY CHARLIE

California tuna mixed with celery, onions and our gourmet sauce, then topped with sprouts, cucumber, lettuce and tomato.

4. TURKEY TOM

Fresh sliced turkey breast topped with sprouts, lettuce, tomato and Hellmann's mayo.

5. VITO

The original Italian sub with Genoa salami, capicola, provolone, lettuce, tomato, onions & real Italian vinaigrette.

6. VEGETARIAN

Layers of provolone cheese separated by avocado, cucumber, sprouts, lettuce, tomato and mayo. (Truly a gourmet sandwich - not for vegetarians only!)

J.J.B.L.T.

Loaded with smoked bacon, lettuce, tomato and plenty of Hellmann's real mayo.

PLAIN SLIM JIMS™ \$2.79

Same bread, meats, and cheese as our gourmet sandwiches, but no veggies or sauce.

- SLIM 1 ~ Ham & cheese SLIM 4 ~ Fresh sliced turkey
SLIM 2 ~ Roast beef SLIM 5 ~ Salami, capicola, & cheese
SLIM 3 ~ Gourmet tuna SLIM 6 ~ Double provolone

THE GARGANTUAN™ \$6.79

Huge-Giant-Monstrous-Unbelievable! This sandwich was invented by Jimmy John's brother Huey. It's huge enough to feed the hungriest of all humans! Tons of Genoa salami, sliced smoked ham, capicola, roast beef, turkey and provolone cheese jammed into one of our homemade French buns, then smothered with lettuce, tomato, onion, mayo & our homemade Italian dressing.

GIANT GOURMET CLUBS \$4.79

Our clubs have twice the meat of the gourmet sandwiches and are stacked on your choice of my thick 7-grain honey wheat bread or our famous yummy French bread.

7. GOURMET SMOKED HAM CLUB

A full 1/4 pound of smoked Virginia ham with provolone cheese and tons of lettuce, tomato and mayo. (A real stack!)

8. BILLY CLUB

Sliced roast beef, provolone & Grey Poupon mustard topped with shaved ham, lettuce, tomato and mayo! (Here's to my old pal Billy Burns who invented this great combo!)

9. ITALIAN NIGHT CLUB

Real Genoa salami, capicola, smoked ham and provolone with lettuce, tomato, onions, mayo and our homemade Italian vinaigrette.

10. HUNTER'S CLUB

A full 1/4 pound of fresh sliced medium-rare roast beef, provolone, lettuce, tomato & Hellmann's real mayo!!!

11. COUNTRY CLUB

Fresh sliced turkey breast, smoked ham, provolone and tons of lettuce, tomato and mayo. (The very traditional yet always exceptional classic.)

12. BEACH CLUB

Sliced turkey breast, avocado and sliced provolone on the bottom, sprouts, lettuce, tomato, cucumber and mayo on top. (It just doesn't get any better!)

13. GOURMET VEGGIE CLUB

Tons of cheese, avocado, alfalfa sprouts, cucumber, lettuce, tomato & Hellmann's real mayo!!! (One need not climb mountains and eat granola to enjoy this world-class club.)

14. BOOTLEGGER CLUB

Medium-rare roast beef and fresh sliced turkey loaded with lettuce, tomato & mayo. A classic certainly not invented by JJ but definitely tweaked and fine-tuned to perfection!

15. CLUB TUNA

The same as our Sorry Charlie, except this one's got more! A scoop of our homemade tuna with provolone, sprouts, cucumber, lettuce and tomato.

16. CLUB LULU

Sliced turkey breast and real smoked bacon with lettuce, tomato & real mayo. (What's not to love about this classic combo?)

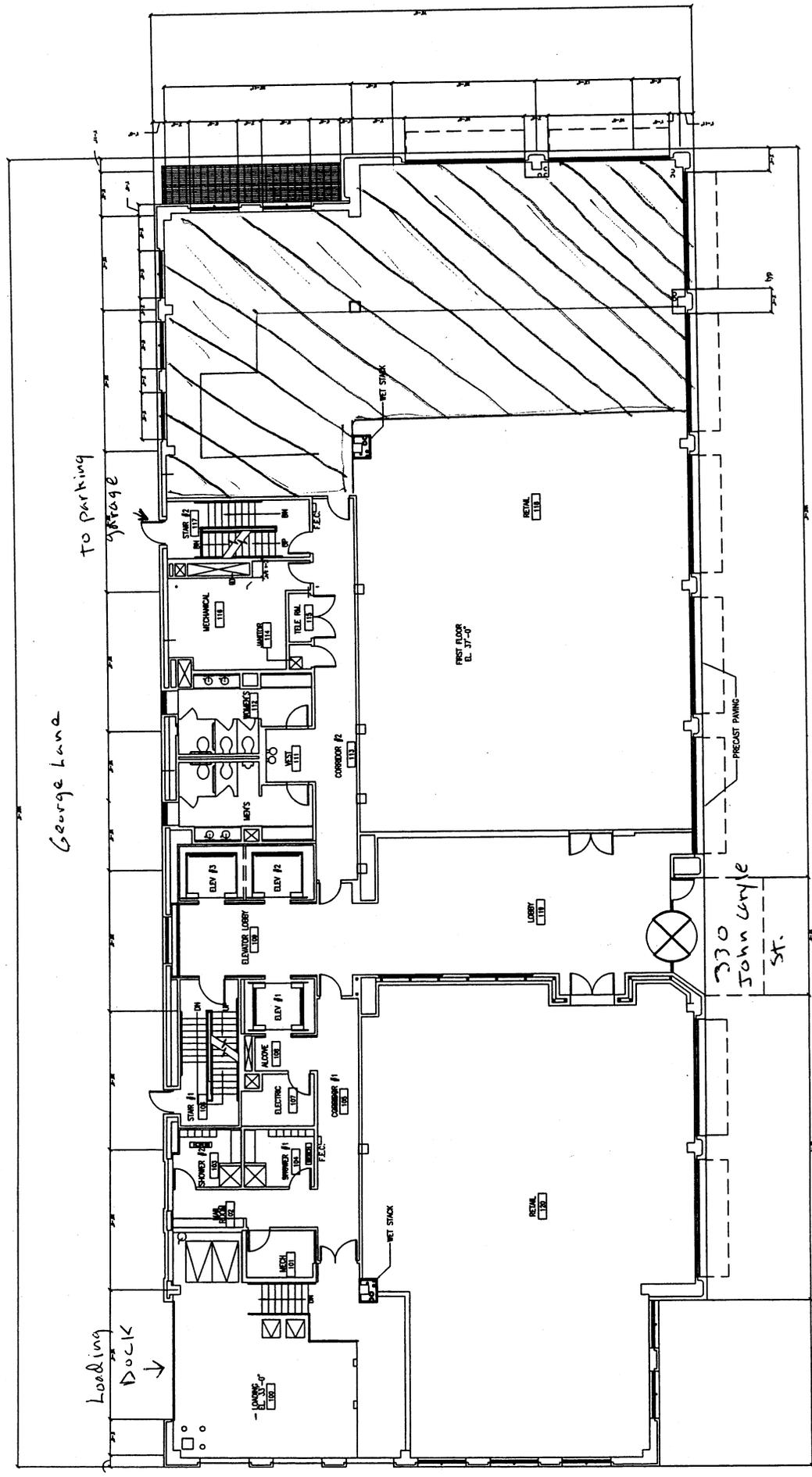
SERIOUS DELIVERY™

776-6600

YOUR MOM WANTS YOU TO EAT AT JIMMY JOHN'S!

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25



George Lane

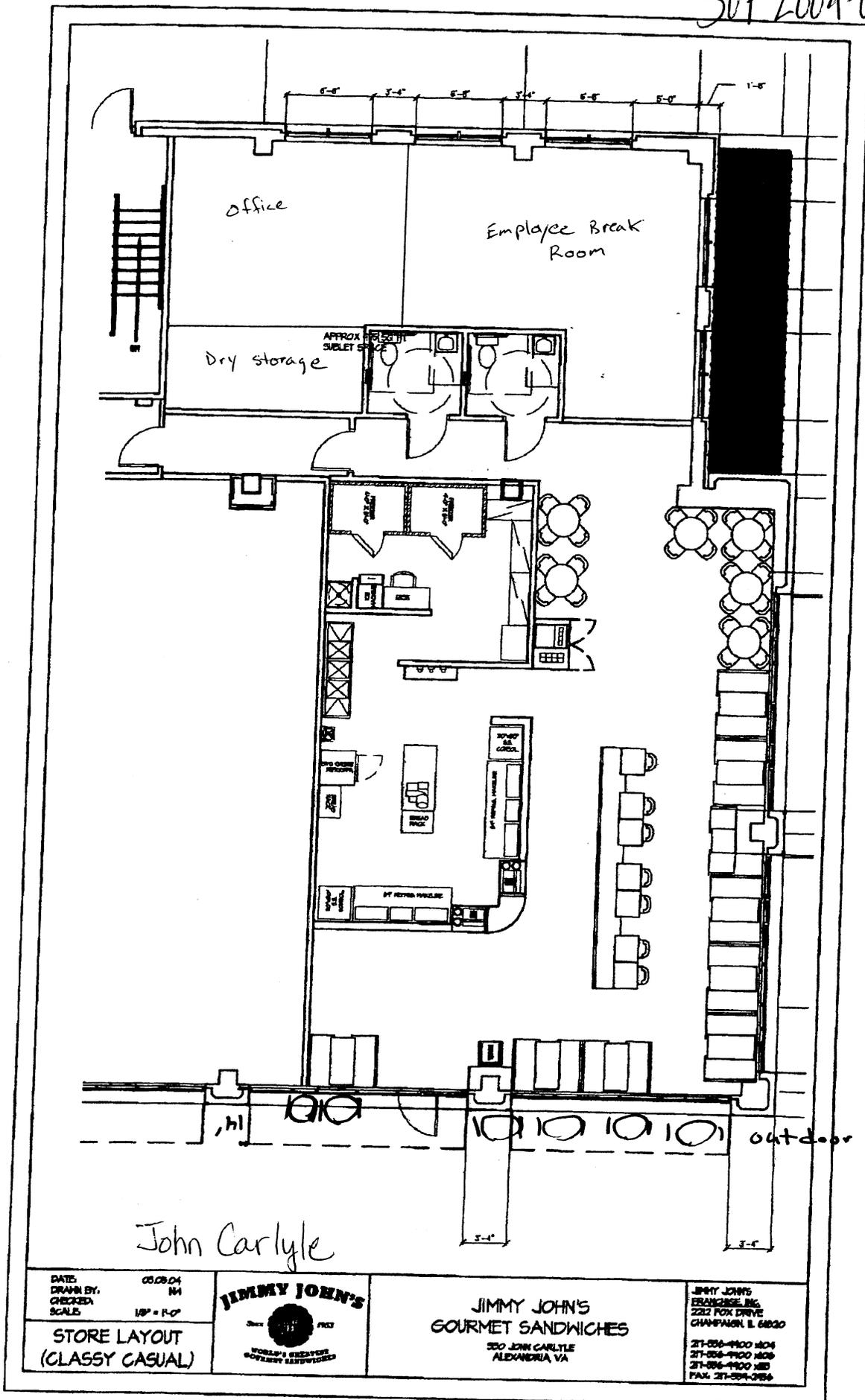
TO parking garage

LOADING DOCK

FIRST FLOOR
E. 37'-0"

330
John Carlye
St.

John Carlye St.



Jamieson

outdoor seating

John Carlyle

DATE: 05.08.04
 DRAWN BY: NH
 CHECKED: [Signature]
 SCALE: 1/8" = 1'-0"

**STORE LAYOUT
 (CLASSY CASUAL)**

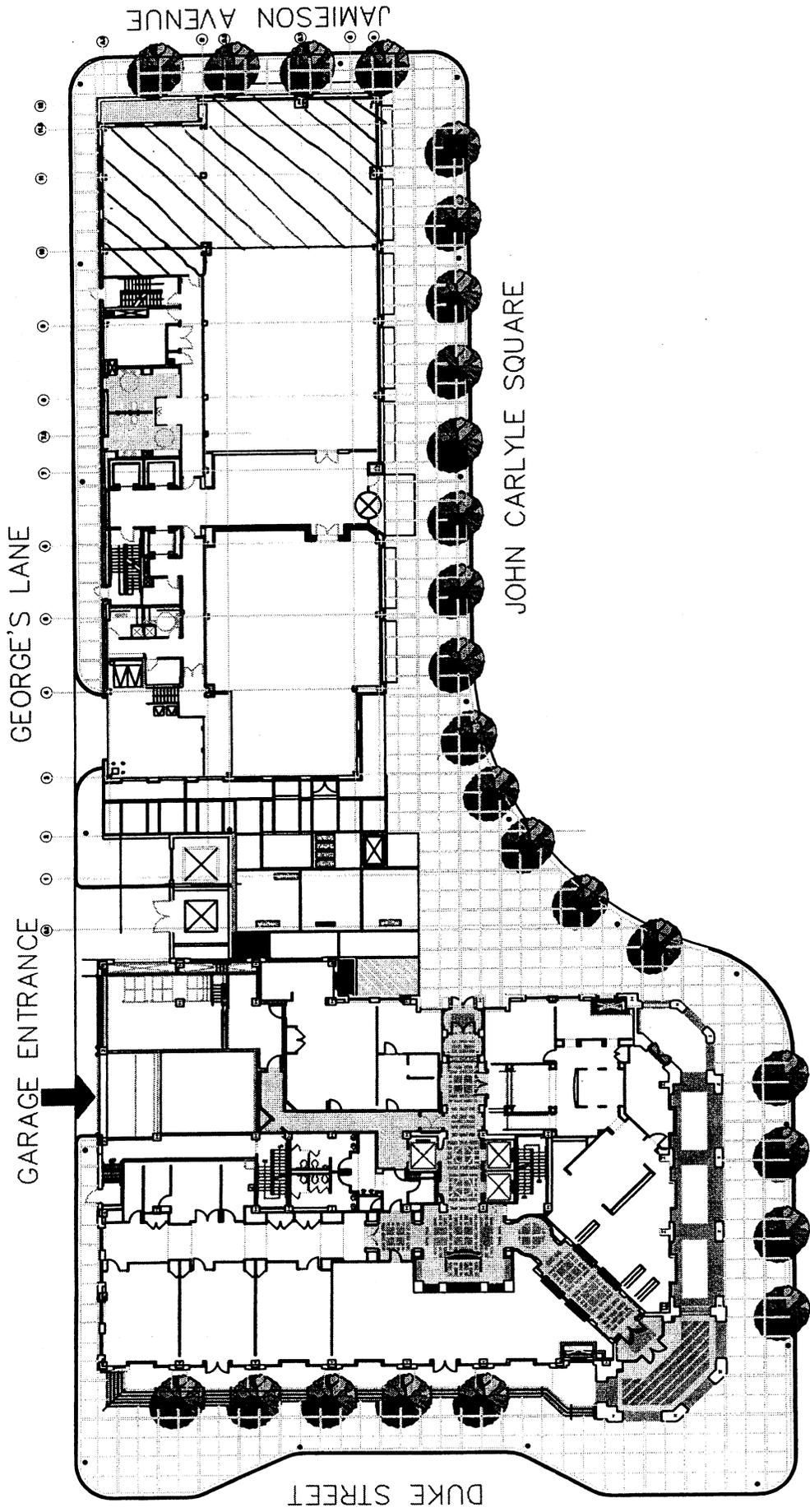


**JIMMY JOHN'S
 GOURMET SANDWICHES**

350 JOHN CARLYLE
 ALEXANDRIA, VA

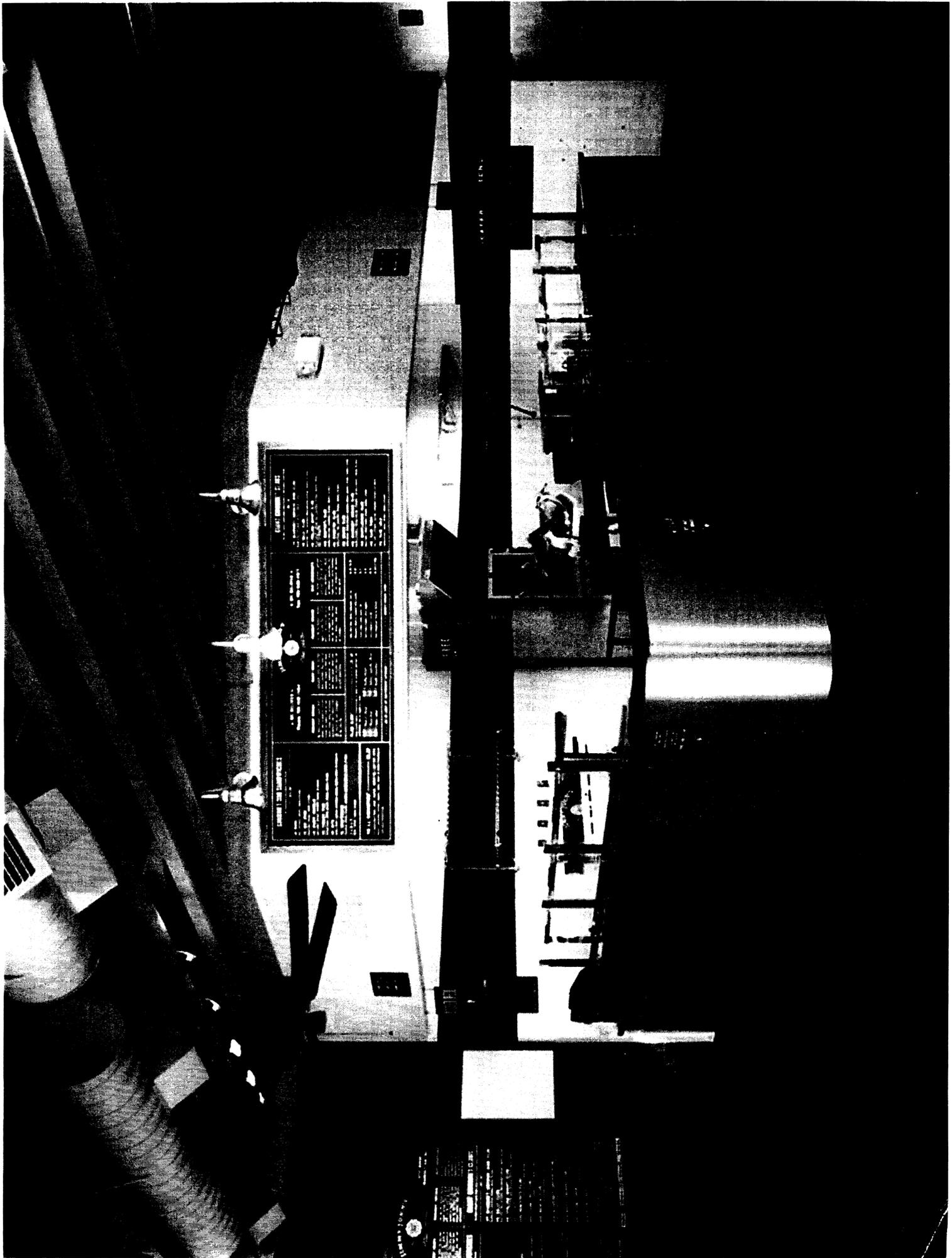
JIMMY JOHN'S
 FRANCHISE, INC.
 222 FOX DRIVE
 CHAMPAGNE, IL 61820

217-556-1100 HQ
 217-556-1100 MO
 217-556-1100 MD
 FAX: 217-556-0266



Project: SHRM SOCIETY FOR HUMAN RESOURCE MANAGEMENT 330 CARLYLE STREET, ALEXANDRIA, VA	Drawing Title: PLAZA PLAN		DATE: 03.22.04	NUMBER:
			SCALE: 1" = 40'-0"	SKA0.01
			PROJECT: XX	







#28

City of Alexandria, Virginia

MEMORANDUM

DATE: JUNE 1, 2004

TO: CHAIRMAN AND MEMBERS OF THE PLANNING COMMISSION

FROM: EILEEN FOGARTY, DIRECTOR, PLANNING AND ZONING 

SUBJECT: SUP#2004-0032
330 JOHN CARLYLE STREET

The applicant proposes to operate a Jimmy John's restaurant with 72 indoor seats and 12 outdoor seats. A typographical error in Condition #2 of staff's recommended conditions indicates the number of approved seats to be 75. Staff's intended recommended number of seats in Condition #2 is for up to 85, consistent with the applicant's proposal.

APPLICATION for SPECIAL USE PERMIT # 2004-0033

[must use black ink or type]

PROPERTY LOCATION: 330 John Carlyle Street, Alexandria

TAX MAP REFERENCE: 73.02-09-06 ZONE: CDD-1

APPLICANT Name: Jimmy John's

Address: 108 N. West St. Alexandria, VA 22314

PROPERTY OWNER Name: Society for Human Resource Management

Address: 1800 Duke St. Alexandria, VA 22314

PROPOSED USE: A restaurant seating 60 (48 inside & 12 outside)

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.

Karl W. Finkelburg
Print Name of Applicant or Agent

Karl W. Finkelburg
Signature

108 N. West St.
Mailing/Street Address

(703)836-7538 (703)836-4769
Telephone # Fax #

Alexandria, VA 22314
City and State Zip Code

3/22/04
Date

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

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

ACTION - PLANNING COMMISSION: 06/01/04 RECOMMEND APPROVAL 7-0

ACTION - CITY COUNCIL: 06/12/04 Approved 6-0