

Docket Item #4
SPECIAL USE PERMIT #2004-0026

Planning Commission Meeting
June 1, 2004

ISSUE: Consideration of a request for a special use permit amendment to add seats and space and to extend the hours of operation of an existing restaurant.

APPLICANT: DelNayeri Company LLC/a La Lucia
by Mehran Nayeri

LOCATION: 315 Madison Street

ZONE: CRMU-X/Commercial Residential Mixed Use

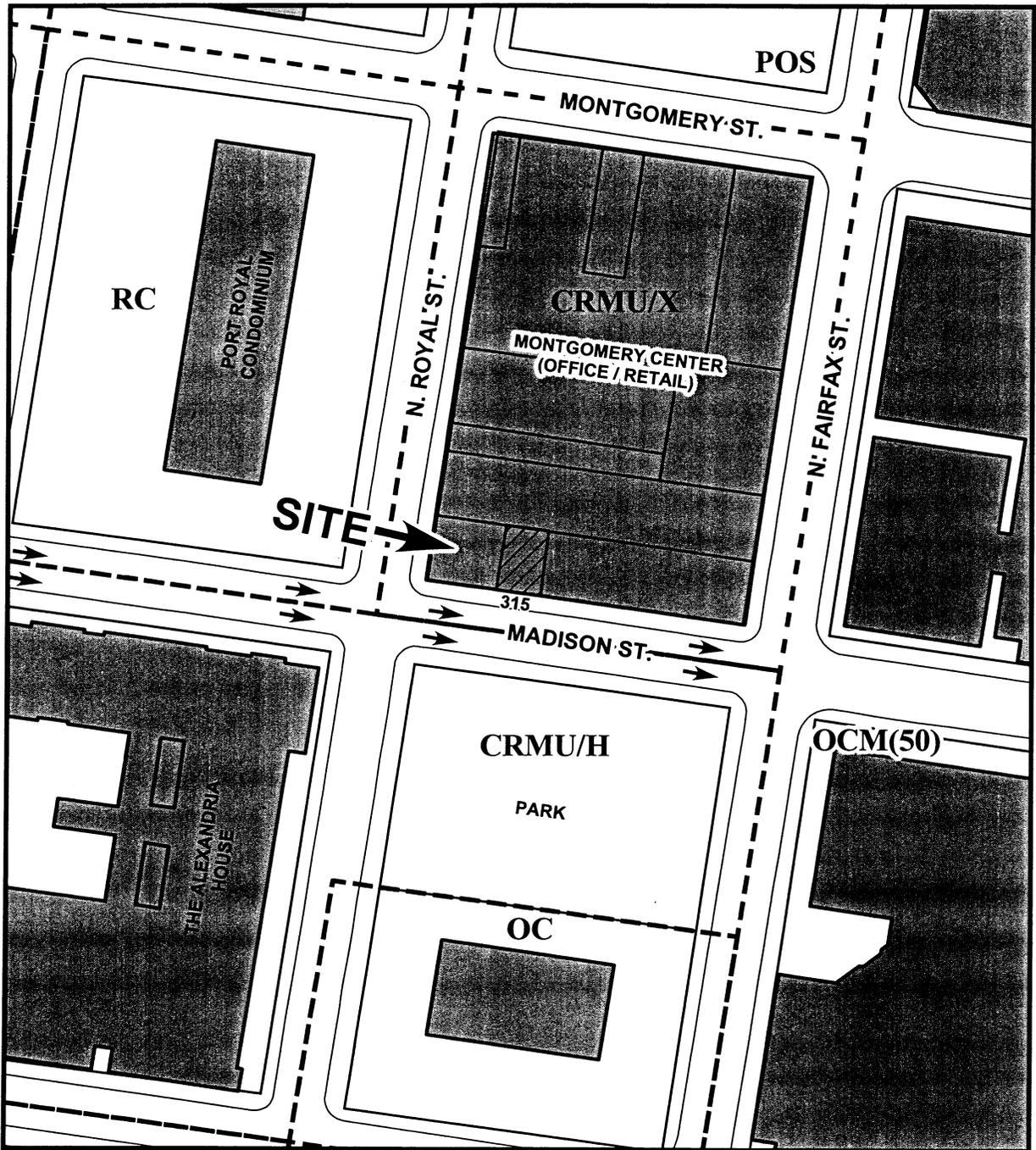
PLANNING COMMISSION ACTION, JUNE 1, 2004: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.

PLANNING COMMISSION ACTION, MAY 4, 2004: The Planning Commission unanimously deferred this request.

Reason: The applicant requested a deferral.

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



SUP #2004-0026

06/01/04



I. DISCUSSION

REQUEST

The applicant, DelNayeri Company LLC/a La Lucia, by Mehran Nayeri, requests a special use permit amendment to add seats and space and to expand the hours of operation for an existing restaurant located at 315 Madison Street.

SITE DESCRIPTION

The subject property is one lot of record which encompasses most of an entire city block with approximately 250 feet of frontage on Madison and Montgomery Streets, and 362 feet of frontage along North Fairfax and North Royal Streets. The Montgomery Center is a commercial development of 92,395 square feet that includes personal service, retail and community service uses. It is surrounded by residential condominium developments and office buildings.

HISTORY AND CURRENT RESTAURANT

A restaurant/bakery has operated in this location since 1983. Conditions for the operation of a full-service restaurant with increased seats, outdoor seating and hours of operation were added over the years. From 1998 to 2001, the restaurant was operated as Flatbreads. In December 2003, an administrative change of ownership was granted by the Director of Planning and Zoning allowing the ownership of the restaurant to change from Alborz Inc. to DelNayeri Company LLC, converting the restaurant into "a La Lucia". Since then, the applicant is operating an Italian restaurant with 40 indoor and eight seasonal outdoor seats. Approximately 80 customers patronize the restaurant daily. The restaurant is operated by five to six employees. Trash generated by the restaurant is collected daily by a private contractor.

PROPOSED CHANGES TO THE RESTAURANT'S OPERATION

Hours of Operation: The applicant seeks permission to amend condition #8 to extend the hours of operation in the morning in order to serve breakfast and to be open on Sunday. The current and recommended hours of operation read as follows:

	<u>Current hours of operation</u>	<u>Proposed hours of operation</u>
Monday through Saturdays	10:30 A.M. to 10:00 P.M.	7:00 A.M. to 12:00 midnight
Sundays	Closed	7:00 A.M. to 12:00 midnight

Seating: The applicant proposes to add approximately 500-600 square feet of floor area to its restaurant adjacent to the kitchen and behind the seating area. This area is part of a tenant space, which has been occupied by a wood working business and accessed through North Royal Street. With the expansion, the applicant hopes to add up to 35 seats.

No other changes are proposed to the operation of the restaurant.

Staff visited the subject property to determine if the business was in compliance with the conditions of its special use permit. Staff found no violations of the special use permit.

PARKING

Parking is regulated through the Montgomery Center umbrella SUP #97-0153, which allows restaurants to occupy a total of 5,000 square feet without providing additional parking or triggering the need for parking reductions. There are currently three restaurants located within the center that add up to 4,186 square feet of floor area (A La Lucia: 1,399 square feet, Perks Coffee House: 1,137 square feet and Bruscatos restaurant: 1,650 square feet). Therefore, the remaining 814 square feet are available for restaurant expansions. This application proposes to add approximately 500 -600 square feet of floor area to the existing A La Lucia restaurant. The total, 4,776 square feet, is within the anticipated restaurant space for the center and meets the parking requirement.

ZONING / MASTER PLAN

The subject property is located in the CRMU-X/Commercial Residential Mixed Use zone (Old Town North). Section 5-403(V) of the zoning ordinance allows a restaurant in the CRMU-X zone only with a special use permit. The Old Town North small area plan chapter of the Master Plan anticipates redevelopment of the site and designates the property for commercial residential mixed use.

II. STAFF ANALYSIS

Staff has no objection to the applicant's request to add seats and expand the hours of operation for the restaurant located at 315 Madison Street. The extended hours will enhance the ability of the restaurant to serve neighboring residents and businesses. Although the applicant has not requested permission to be open beyond 10:30 P.M. Monday through Thursday, staff recommends allowing the operation to be open until 12:00 midnight Monday through Saturdays to provide flexibility for the applicant.

In addition to his plan to expand the seating of the restaurant, the applicant has discussed with staff his plans to improve the outdoor seating to include a railing system by which to define the area. Staff supports the effort to enhance the outdoor areas as a neighborhood amenity and under condition # 10 the applicant is required to include landscape planters in his plan and to review it with staff prior to its installation.

Staff has retained the standard restaurant conditions and condition #17, which requires a review of the restaurant one year after approval. At that time, if there are problems with the operation of the restaurant, additional conditions may be imposed.

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) (SUP #1622-A)
2. Trash and garbage shall be stored inside the building or in a dumpster. (P&Z) (SUP #1622)
3. Condition deleted. (SUP #97-0185)
4. 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 or debris shall be allowed to accumulate on site outside of these containers. (P&Z)(SUP #97-0185)
5. 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 daily 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)(SUP #97-0185)
6. Condition deleted. (SUP #97-0185)
7. No food, beverages or other material shall be stored outside. (P&Z) (SUP #1622)
8. **CONDITION AMENDED BY STAFF:** The hours of operation of the business shall be restricted from ~~10:30 A.M. to 10:00 P.M. Monday through Thursday, 10:30 A.M. to 10:00 P.M. on Friday, 10:30 A.M. to 10:00 P.M. on Saturday and closed on Sunday as requested by the applicant.~~ limited to 7:00 A.M. to 12:00 midnight daily. (P&Z)(SUP#2001-0069) (P&Z)
9. **CONDITION AMENDED BY STAFF:** Seating shall be provided inside for no more than ~~40~~ 75 patrons. (P&Z)(SUP#2001-0069) (P&Z)

10. No outside dining facilities shall be provided on the public right-of-way. Outside dining may be provided on private property subject to a plan, to include landscape containers/planters, that is reviewed and approved by the Director of Planning and Zoning. The applicant shall ensure that pedestrian access is provided past the outdoor seating and shall clean and wash the seating area at the close of each day of operation. (P&Z) (SUP#2001-0069)
11. No live entertainment shall be provided at the restaurant. (P&Z) (SUP #97-0185)
12. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z) (SUP #97-0185)
13. On-premise beer and wine service is permitted. For off-premises sales, the following rules apply: Beer and 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. (P&Z) (SUP #97-0185)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers. (T&ES) (SUP #97-0185)
15. No amplified sound shall be audible at the property line. (P&Z) (SUP #97-0185)
16. Condition deleted. (SUP 2001-0069)
17. **CONDITION AMENDED BY STAFF:** 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 of the permit conditions, 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)

18. **CONDITION AMENDED BY STAFF:** The applicant shall control cooking odors ~~and smoke from the property~~ smoke and any other air pollution from operations at the site to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Health. ~~(Health) (SUP #2000-0075)~~ Transportation and Environmental Services. (T&ES)
19. **CONDITION AMENDED BY STAFF:** 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)
20. 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)
21. **CONDITION ADDED BY STAFF:** The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and to provide instruction preventing underage sales of alcohol. (P&Z)
22. **CONDITION ADDED BY STAFF:** 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)

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

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.

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.
- 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:

- F-1 The submitted application indicates a request for 48 seats. The approved occupancy load for this business is 40 persons (customers and employees). The requested number of patron seating does not conform to the approved occupant load. The applicant shall retain the current occupant load until an application to increase the occupant load has been submitted and approved by Code Enforcement.

Health Department:

- F-1 No objections to changing the hours of operation.

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 # 2004-0026

[must use black ink or type]

PROPERTY LOCATION: 315 madison ST 22314

TAX MAP REFERENCE: 55.03-01-05 ZONE: CRMU-X

APPLICANT Name: Mehran Nayeri

Address: 3824 White post CT Alex VA 22304

PROPERTY OWNER Name: MRI

Address: Montgomery ST

PROPOSED USE: Changing hours of operation

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.

Mehran Nayeri
Print Name of Applicant or Agent

M. Nayeri
Signature

315 madison ST Alex
Mailing/Street Address

703-836-5123 703-836-5125
Telephone # Fax #

Alex VA 22314
City and State Zip Code

2/12/04
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.

DelNayeri Company LLC
Trading as a la lucia
315 madison ST
Alex VA 22314

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 8 1/2" 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.

NOT APPLICABLE

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)

To provide extended hours for Breakfast and Sunday hours. as requested ~~from~~ ^{employees} by the neighborhood. To increase # of ~~employee~~ ^{employees} to 10-15 persons.

To change the hours Monday To Thursday
Monday To Thursday From 10:30^{AM} - 10:00 PM To: 7:00 AM - 10:30 PM
Friday and ~~Sat~~ ^{Sat} From 10:30 - 4:00 PM To: 7:00 AM - 11:30 PM
Sunday To open between 7:00 AM To: 10 PM

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).

@ 80 people per day - most of our
customers walk to the restaurant

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

about 5-6 per shift - most come by
metro or are dropped by family member.

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

Day:	Hours:
<u>Monday To: Thursday</u>	<u>7:00 AM To: 10:30 PM</u>
<u>Friday and Sat</u>	<u>7:00 AM To: 11:30 PM</u>
<u>Sunday</u>	<u>7:00 AM To: 10:00 PM</u>

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?

our patrons are not noisy when leaving
the restaurant.

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

none

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?

we use a private trash service

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

NA

C. How often will trash be collected?

daily

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

has not presented a problem.

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:

N/A

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 street is well lit, we are not
overcrowded.

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.

ABC - on and off
beer and wine - food sales far exceed

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?

we don't provide parking space, we look
over an existing eating establishment

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

_____ Standard spaces **NA**

_____ Compact spaces

_____ Handicapped accessible spaces.

_____ Other.

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

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: **NA**

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? _____

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

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

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

most of our deliveries take less than

5 minutes. most are small fed ex. packages. Some small food delivery.

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?

presently 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? _____ square feet.

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

_____ sq. ft. (existing) + _____ sq. ft. (addition if any) = _____ 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 ^{area} center. Please provide name of the center: _____

an office building. Please provide name of the building: _____

other, please describe: _____

REVISED

Special Use Permit # 2004-00316

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: 48 At a bar: Total number proposed: 48

40 inside
8 outside
200

2. Will the restaurant offer any of the following?

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

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

Italian Food and Lite European Breakfast

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?

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:

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

**CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993**

Parking

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- A. The parking demand generated by the proposed restaurant.
- B.. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
- C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
- E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.

2. Additionally, please answer the following:

A. What percent of patron parking can be accommodated off-street?
(check one)

- 100%
- 75-99%
- 50-74%
- 1-49%
- No parking can be accommodated off-street

B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?

- (check one)
- All
 - 75-99%
 - 50-74%
 - 1-49%
 - None

C. What is the estimated peak evening impact upon neighborhoods?
(check one)

- No parking impact predicted
- Less than 20 additional cars in neighborhood
- 20-40 additional cars
- More than 40 additional cars

Litter

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours

1. Maximum number of patrons shall be determined by adding the following:

	<u>40</u>	Maximum number of patron dining seats
	<u> </u>	Maximum number of patron bar seats
+	<u> </u>	Maximum number of standing patrons
<hr/>		
	<u> </u>	Maximum number of patrons

2. Maximum number of employees by hour at any one time
3. Hours of operation:
(check one)

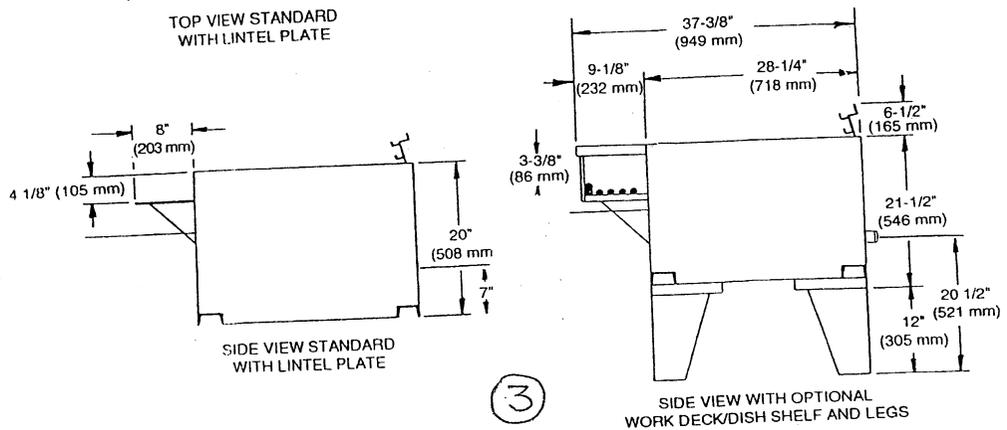
<u> </u>	Closes by 8:00 P.M.
<u> </u>	Closes after 8:00 P.M. but by 10:00 P.M.
<u> ✓ </u>	Closes after 10:00 P.M. but by Midnight
<u> </u>	Closes after Midnight

[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption:
(Check one)

<u> </u>	High ratio of alcohol to food
<u> </u>	Balance between alcohol and food
<u> ✓ </u>	Low ratio of alcohol to food

SUP 2004-0026

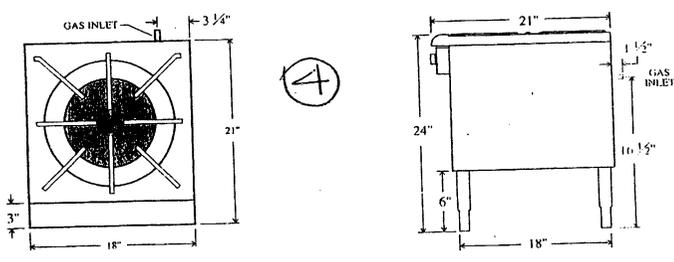


Model	B	C	No. Top Grates	No. Burners	BTU/h (Kilowatts)	Crate Size	Shipping Wt. (approx.)
CH-6	33 3/8" (847 mm)	31 1/2" x 24" (800 mm x 610 mm)	6	6	108,000 (31.84)	39.9 cu. ft. (1.1 cu. met.)	635 Lbs. (288 kg)
CH-8	44" (1118 mm)	42" x 24" (1067 mm x 610 mm)	8	8	144,000 (42.19)	45.2 cu. ft. (1.3 cu. met.)	832 Lbs. (377 kg)
CH-10	54 5/8" (1387 mm)	52 1/2" x 24" (1334 mm x 610 mm)	10	10	180,000 (52.74)	54.4 cu. ft. (1.5 cu. met.)	1065 Lbs. (483 kg)
CH-12	65 1/4" (1657 mm)	63" x 24" (1600 mm x 610 mm)	12	12	218,000 (63.29)	62.7 cu. ft. (1.8 cu. met.)	1332 Lbs. (604 kg)
CH-14	75 7/8" (1927 mm)	75" x 24" (1905 mm x 610 mm)	14	14	252,000 (73.83)	71.9 cu. ft. (2.0 cu. met.)	1405 Lbs. (637 kg)

BAKERS PRIDE OVEN CO., INC.
 30 Pine Street, New Rochelle, N.Y. 10801
 (914) 576-0200 • 1-800-431-2745 • FAX: (914) 576-0605

U5117A 2500 R393

Stock Pot Stove



DUAL BURNER CONTROLS

MODEL	WIDTH	BTU	BURNERS	WT.*
CSP-18-3	18"	90,000	2	105

* Weights shown are uncrated

- BODY: 18 Gauge #304 Stainless Steel, Fully Welded
- FRONT: Removable 20 Gauge #304 Stainless Steel Panel
- GRATE: Heavy Duty Painted Cast Iron with "Center-Slope" Hole
- BURNERS: Three Ring 90,000 BTU Total
- DRIP PAN: 20 Gauge #304 Stainless Steel
- VALVES: Heavy Duty Brass
- GAS INLET: 3/4" NPT
- LEGS: 1 1/2" Square x 16 Gauge #304 Stainless Steel tubing welded to frame, with Stainless Steel undershelf and adjustable feet

Gas Pressure Regulator is supplied and must be installed
 Non-Combustible Locations Only: 0" Clearance sides and back

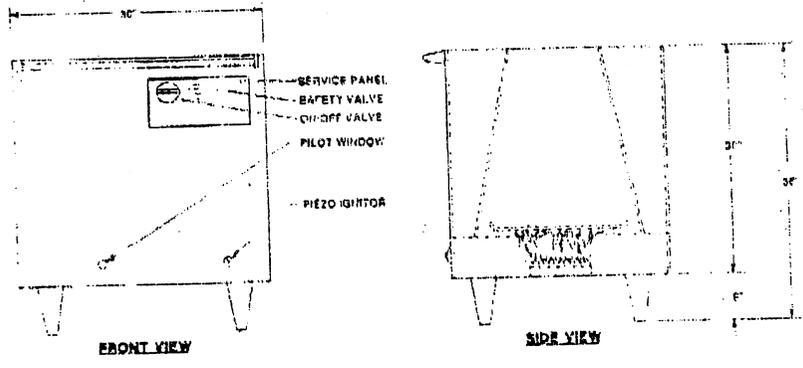
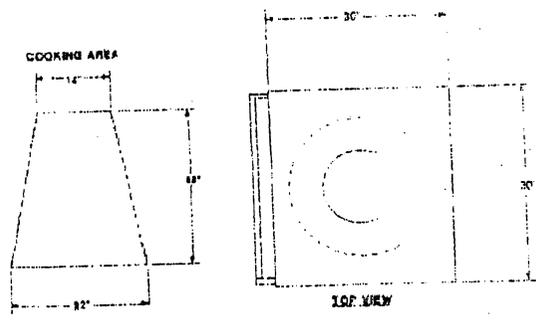


21

- Space Age Ceramic Insulation
- Cool Towel Bar
- 6" NSF Legs
- Input Rating Per Burner
Ceramic Interior=100,000 BTU/hr
Stainless Steel Interior=60,000 BTU/hr

energy used.
★ Burns clean - no ashes.
Needs only occasional wipodown.

SUP 2004-0026



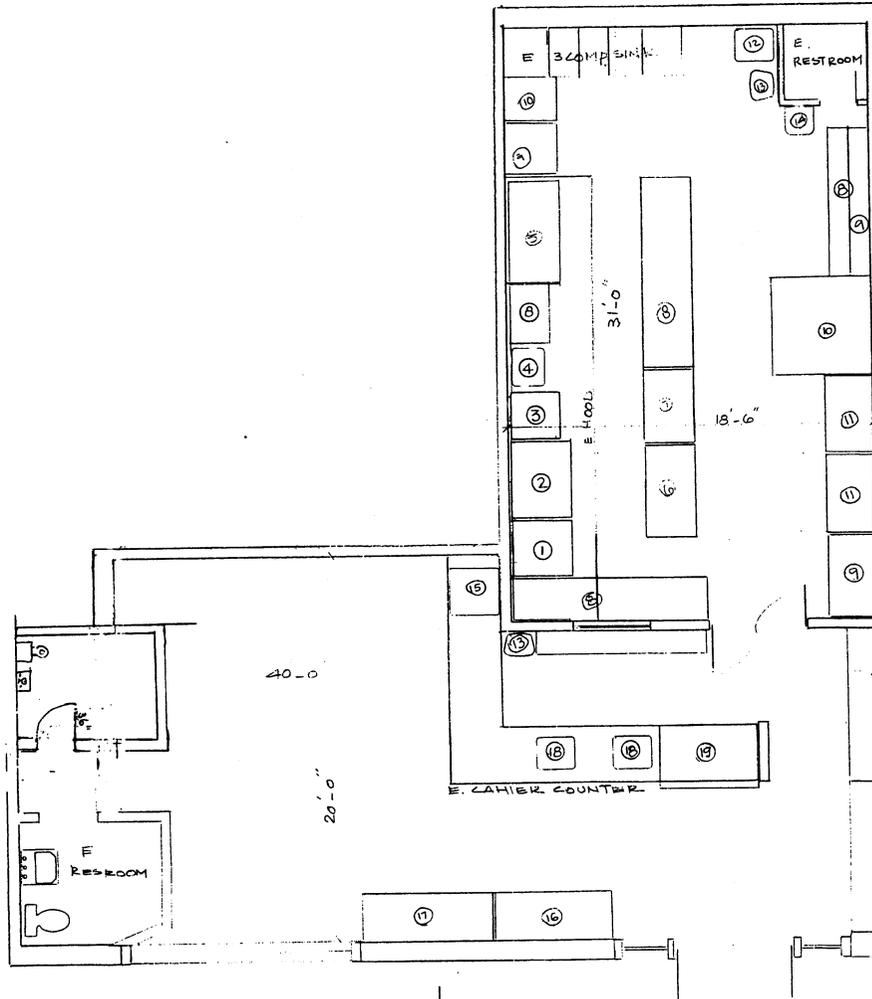
TANDOORI OVEN ①

EQUIPMENT SCH.

DESCRIPTION	
1- TANDOORI OVEN	NEW
2- CHAR-BROILER	NEW
3- RAINGE	EXISTING
4- SOCK POT STOVE	NEW
5- PIZZA OVEN	EXISTING
6- PREP REFRIGRATOR	EXISTING
7- UNDER COUNTER REFRIGRATOR	NEW
8- S.S. WORK TABLES	EXISTING
9- SHELVES	EXISTING
10- WALK IN COOLER	EXISTING
11- REFRIGRATOR	EXISTING
12- MOP SINK	EXISTING
13- HAND SINKS	EXISTING
14- MIXER	EXISTING
15- SODA SYSTEM	NEW
16- REFRIGRATOR	EXISTING
17- COLD SHELF	EXISTING
18- CASH REGISTERS	EXISTING
19- DISPLAY REFRIGRATOR	EXISTING

Approved for implementation, sub changes as may be necessary to to applicable City and/or State re; Such approval is subject to on-site by this Department; changes nec compliance will be made by field.

[Signature]
Alexandria Health Department,
Division of Environmental Health



FLOOR PLAN SCALE 1/4" = 1'-0"

APPLICATION for SPECIAL USE PERMIT # 2004-0026

[must use black ink or type]

PROPERTY LOCATION: 315 madison ST 22314

TAX MAP REFERENCE: 55.03-01-05 ZONE: CRMU-X

APPLICANT Name: Mehran Nayeri

Address: 3824 White post CT Alex VA 22304

PROPERTY OWNER Name: MRI

Address: Montgomery ST

PROPOSED USE: Changing hours of operation

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.

Mehran Nayeri
Print Name of Applicant or Agent

M. Nayeri
Signature

315 madison ST Alex
Mailing/Street Address

703-836-5123 703-836-5125
Telephone # Fax #

Alex VA 22314
City and State Zip Code

2/12/04
Date

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

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

ACTION - PLANNING COMMISSION: 06/01/04 **RECOMMENDED APPROVAL** UC

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