

7
9-13-03

Docket Item #6
SPECIAL USE PERMIT #2003-0069

Planning Commission Meeting
September 4, 2003

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

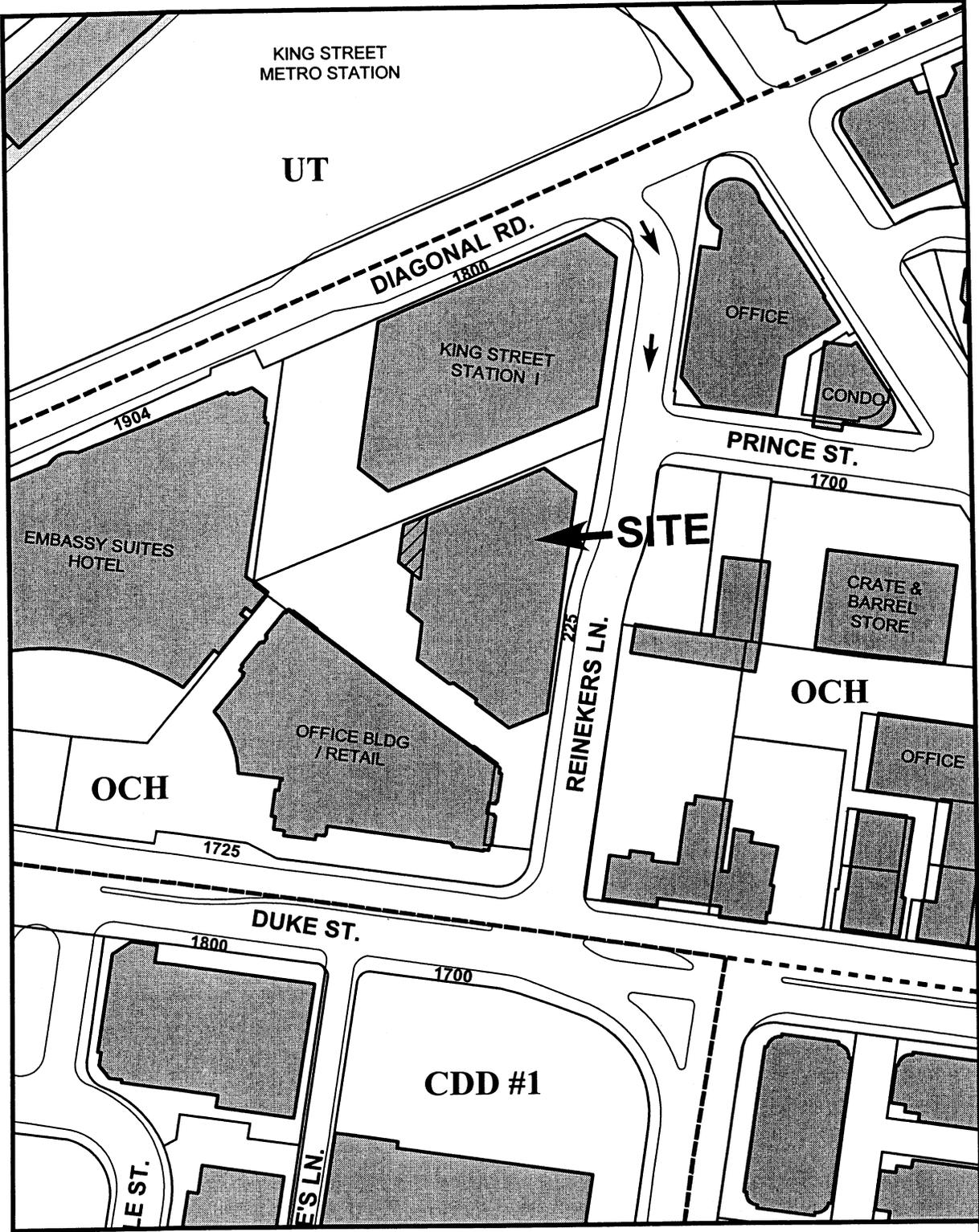
APPLICANT: Bae Kim Group t/a June Coffee
by John DiNucci, attorney

LOCATION: 225 Reinekers Lane

ZONE: OCH/Office Commercial High

PLANNING COMMISSION ACTION, SEPTEMBER 4, 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 #2003-0069

09/04/03



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 hours during which the business is open to the public shall be restricted to between 7:00 a.m. to 11:00 p.m. daily. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
3. No food, beverages, or other material shall be stored outside. (P&Z)
4. Delivery service is permitted by foot or bicycle. (P&Z)
5. 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)
6. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers. (T&ES)
7. 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)
8. All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line. (T&ES)
9. 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)
10. The applicant shall require its employees who drive to work to use off-street parking. (P&Z)

11. 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)
12. 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)
13. Meals ordered before the closing hour may be served, but no new patrons may be admitted, and all patrons must leave by one hour after the closing hour. (P&Z)
14. 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.

DISCUSSION:

1. The applicant, Bae Kim Group, Inc., t/a June Coffee, requests special use permit approval for the operation of a restaurant located at 225 Reinekers Lane.
2. The subject property is one lot of record with a total area of 40,581 square feet with frontage on Reinekers Lane. It is part of the King Street Station, located just south of the King Street Metro Station specifically the Phase II section. The proposed restaurant space is located on the ground floor of a six story brick office building. The tenant space is 1,154 square feet and is located on the interior court yard. Also located in the ground floor retail spaces of the building is a printing business and a dentist's office. Within the entire King Street Station complex, there is a mix of office, hotel, retail and restaurant uses. Some of the ground floor retail spaces in the complex are vacant.
3. The applicant requests special use permit approval to operate a coffee shop. The applicant proposes a carry-out style operation without seating. The applicant intends to sell coffee, but will also offer pastries, soup, cold sandwiches, ice cream, yogurt and similar items. Any hot food products that are sold will be prepared off-site, as will the pastries. Sandwiches will be assembled on-site. The hours of operation will be 7:00 a.m. to 5:00 p.m. Monday through Saturday, depending on the demand. The applicant anticipates that patrons will be persons who work in the three office buildings which comprise King Street Station. The applicant anticipates a total of four to five employees working different shifts.
4. The applicant anticipates that trash will include coffee grounds, food products, and paper or plastic. Trash will be collected everyday by janitorial services provided by the landlord. The applicant does not expect a littering problem because it anticipates that most patrons will take their purchases back to their offices. To the extent that litter might be generated, it will be picked up by the applicant's employees or by the landlord's janitorial services.
5. The King Street Transit Parking District, as defined in Section 8-400 (B)(8) 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. The proposed restaurant would be the first restaurant in the subject office building, therefore, no parking is required. Public parking is available in the two-level parking garage which is located directly below the subject office building, and accessed from Reinekers Lane. The applicant anticipates that the majority of its customers will be employees of the office buildings in the immediate vicinity.

6. A service entrance for loading is located adjacent to the parking garage on Reinekers Lane. Loading will occur at 6:30 a.m. or 7:00 a.m. once or twice a week.
7. 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.
8. 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 carry-out coffee shop located at 225 Reinekers Lane. The restaurant is small and will provide a convenient service to office workers, and is pedestrian oriented as envisioned for the King Street Station project. Staff has included the standard restaurant conditions, and a one year review. Staff recommended allowing hours consistent with other approved restaurants in the King Street Station development.

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

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

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:

- 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. Four 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-4 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-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 313.0.
- 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 must be submitted to the Health Department for approval prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Handling Establishments. There is a \$135.00 fee for plans review of food facilities.
- C-3 Permits must be obtained prior to operation.

- C-4 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.
- 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.
- F-1 The applicant is not requesting an ABC permit. The Alexandria Police Department concurs with this.

APPLICATION for SPECIAL USE PERMIT # 2003-0069

[must use black ink or type]

PROPERTY LOCATION: 225 Reinekers Lane, Alexandria, VA 22314

TAX MAP REFERENCE: 73.02-01-03 ZONE: OCH

APPLICANT Name: Bae Kim Group, Inc. t/a June Coffee

Address: 14608 Boathouse Way, Gaithersburg, MD 20878

PROPERTY OWNER Name: Glenborough Fund VIII, LLC
c/o Glenborough Realty Trust, Inc.

Address: 400 South El Camino Real, Suite 1100
San Mateo, CA 94402-1708

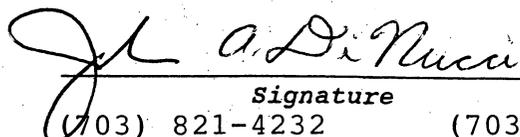
PROPOSED USE: coffee shop

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.

John A. DiNucci
Print Name of Applicant or Agent
7700 Leesburg Pike, Suite 252


Signature
(703) 821-4232 (703) 790-9863

Mailing/Street Address
Falls Church, VA 22043

Telephone # Fax #
June 23, 2003

City and State Zip Code

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.

~~Jimmy Mok Kim and Myong Kim, his wife, own, as tenants by the entireties, 100% of the issued and outstanding shares of stock in the Applicant.~~

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.

See documents attached hereto

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)

Applicant desires a special use permit to allow it to operate a coffee shop in a multi-story office building known as King Street Station II. Applicant intends to sell coffee primarily, but also intends to sell pastries and soup, cold sandwiches, ice cream and yogurt. Any food products that are sold will be prepared off-site.* Applicant's patrons will be primarily, if not exclusively, persons who work in the three (3) office buildings which comprise King Street Station. Applicant estimates that perhaps 100-200 persons might patronize the business each day. Applicant anticipates having a total of 4 or 5 employees, of whom one (1) will be part-time. Applicant intends to be open for business from 7:00 a.m. to 5:00 p.m., Monday through Friday (with pre-opening operations commencing at 6:30 a.m.). Applicant might also open for business on Saturdays, depending upon demand. Parking for employees and patrons is provided in the 2-level parking garage which is located directly below the office building in which Applicant's premises are located. The proposed use will not generate any noise.

* Pastries and dairy products, too, will be prepared off-site.

Sandwich components are also prepared off-site and

will be assembled on-site.

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: prior use consisted of a newsstand which also sold some food products

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).
Applicant estimates that perhaps 100-200 persons might patronize the business each day. Applicant estimates that the bulk of such patrons will arrive at the beginning of the business day, during lunch-time, and toward the close of the business day.
- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).
Applicant anticipates having 4 or 5 employees, one of whom will be part-time and the others of whom will be full-time (i.e., working from 7:00 a.m. to 5:00 p.m.).

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

Day:	Hours:
<u>Monday</u>	<u>7:00 a.m. to 5:00 p.m.</u>
<u>Tuesday</u>	<u>7:00 a.m. to 5:00 p.m.</u>
<u>Wednesday</u>	<u>7:00 a.m. to 5:00 p.m.</u>
<u>Thursday</u>	<u>7:00 a.m. to 5:00 p.m.</u>
<u>Friday</u>	<u>7:00 a.m. to 5:00 p.m.</u>
<u>Saturday (possibly)</u>	<u>part-day (depending upon demand)</u>

7. Please describe any potential noise emanating from the proposed use:
- A. Describe the noise levels anticipated from all mechanical equipment and patrons.
Applicant does not anticipate any noise being generated by any equipment or by patrons. The only "equipment" which the business will have are coffee makers, coolers, and yogurt/ice cream dispensers.

B. How will the noise from patrons be controlled?

No noise from patrons is anticipated.

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

The only potential odor emanating from the proposed use is the smell of coffee. It will dissipate naturally.

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?

Applicant anticipates that the only trash which will be generated will be such waste as coffee grounds, food products, an paper or plastic.

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

Applicant anticipates that the amount of trash which will be generated will be minimal, in part because the premises are not large and it is anticipated that most patrons will consume their purchases off-premises.

C. How often will trash be collected?

Applicant understands from its landlord that trash will be collected by the landlord's cleaning/janitorial service every day. Applicant's lease provides that the landlord will provide the same cleaning/janitorial service to Applicant that it provides to the landlord's office tenants.

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

Applicant does not anticipate littering, in part because most patrons are expected to take their purchases back to their offices. To the extent that litter might be generated, it will be picked up either by Applicant's employees or by the landlord's cleaning/janitorial service.

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:

N/A

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

Applicant will comply with all applicable statutes, regulations, and rules.

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.

N/A

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?

By Applicant's calculation, if the proposed use were not part of an existing office building and were, instead, a stand-alone site, 6 or 7 spaces would be required.

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

- 207 Standard spaces
- Compact spaces
- 2 Handicapped accessible spaces.
- 35 Other. (carpool - 2; reserved -- 28)

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:
The on-site parking is located in a 2-level parking garage located directly below the office building in which Applicant will 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? By Applicant's calculation, if the proposed use were not part of an existing structure and were a stand-alone site, no loading space would be required.

B. How many loading spaces are available for the use? There are two (2) ramps leading from the * given the size of the premises.

C. Where are off-street loading facilities located?
A service entrance, leading from the street to the building interior, is located adjacent to the parking garage entrance on Reinckers Lane.

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* street to the project's premises, which ramps are marked as for use in loading. Several street signs are also posted (by the City) indicating that the curbside is for loading only.

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

Any such operations likely would occur at 6:30 a.m. or 7:00 a.m.

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

It is anticipated that such operations would occur perhaps once or twice per week.

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

Street access is adequate and no improvements are necessary.

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? N/A square feet.

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

1154 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1154 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: King Street Station II

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: 0 At a bar: 0 Total number proposed: 0

2. Will the restaurant offer any of the following?

no alcoholic beverages no beer and wine (on-premises)
no beer and wine (off-premises)

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

The business will be a coffee shop (akin to Starbucks) that will serve primarily coffee, but also anticipates selling pastries, cold sandwiches, frozen yogurt, ice cream, and soup.

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

 table service X* bar X carry-out delivery
*: The "bar" will be stand-up coffee counters.

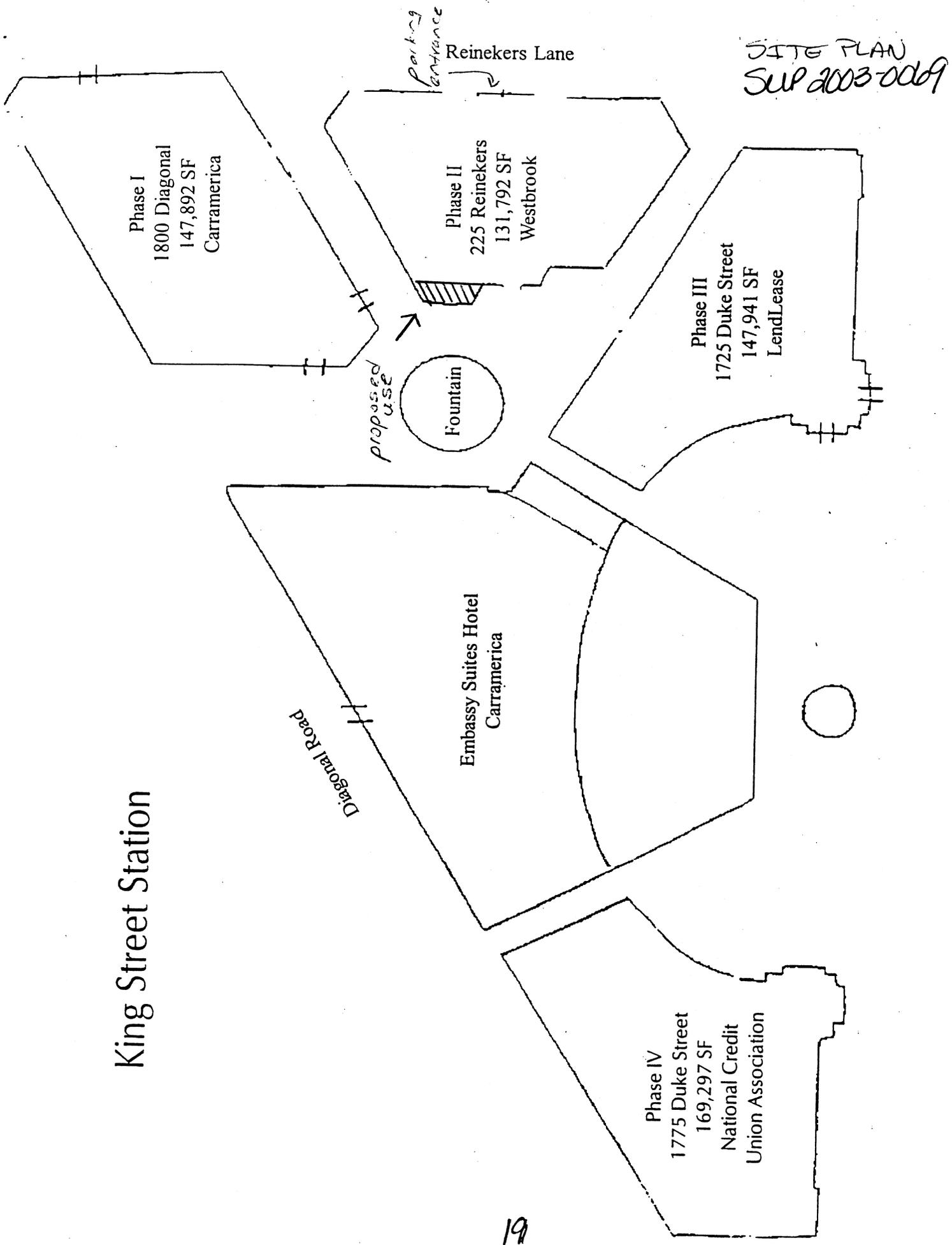
5. If delivery service is proposed, how many vehicles do you anticipate? N/A

Will delivery drivers use their own vehicles? Yes. No. N/A

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

If yes, please describe: _____

King Street Station



JITE PLAN
SUP 2003-0069

**KING
STREET
STATION
II**

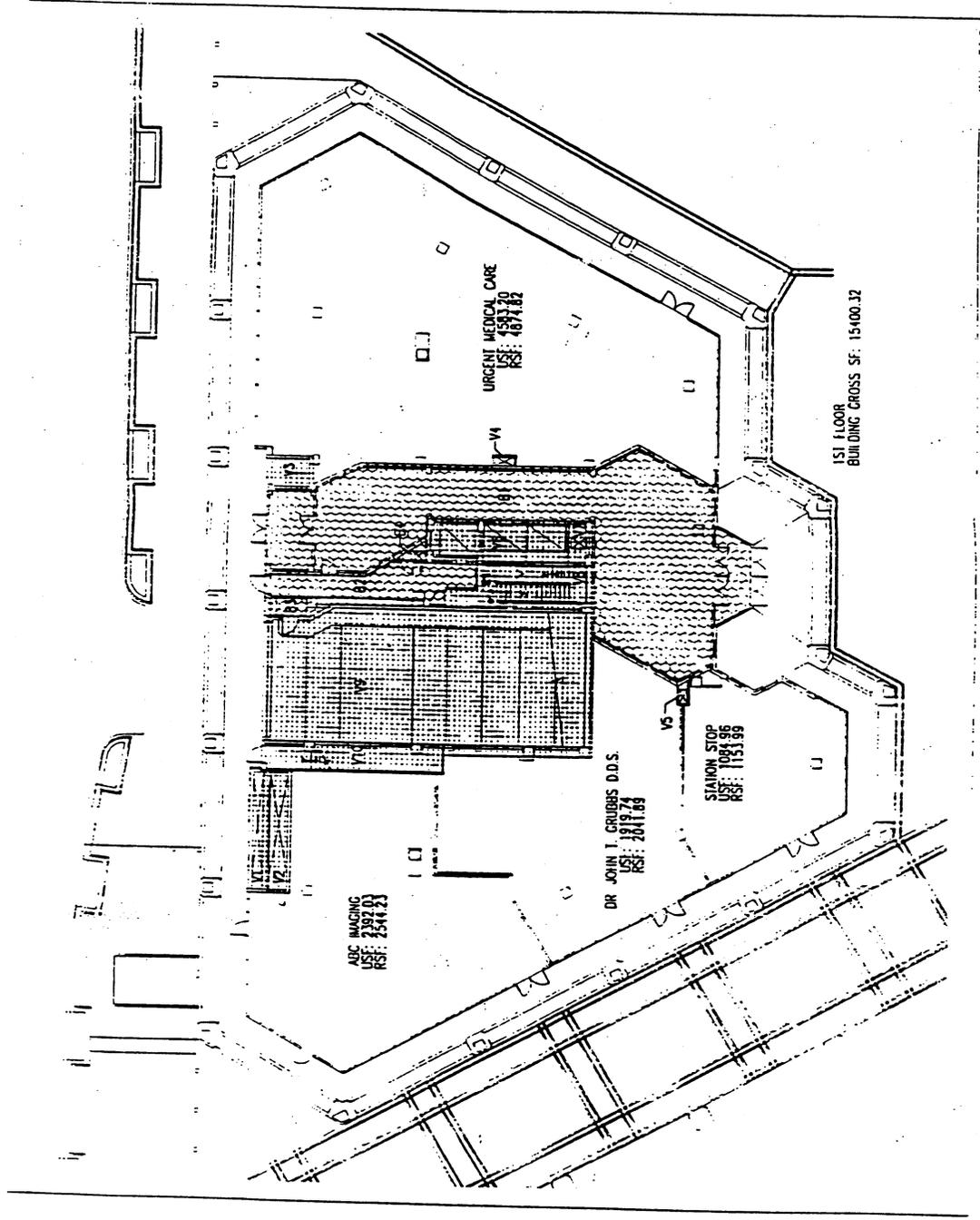
225 REINEKERS LANE
ALEXANDRIA, VA 22314
DATE: SEPTEMBER 15, 2000

1ST FLOOR		VERTICAL PENETRATION	
BUILDING COMMON	RSQ/M	RSQ/M	
B1 LIBRARY	2,107.00	V1 STAIR 1	101.10
B2 STAFF LOCKER	285.53	V2 STAFF	118.75
B3 PARKING BICYCLE	31.01	V3 VESTIBULE	99.07
B4 JAN/CLOSET	13.41	V4 STAFF	15.07
TOTAL	2,437.64	V5 STAFF	14.77
		V6 ELEVATOR	14.84
		V7 STAIR	48.83
		V8 STAIR	37.90
		V9 CORRIDOR	1,081.50
		V10 STAIR	321.80
		TOTAL	2,987.97

1ST FLOOR PLAN
SUP 2003-0069

A R K I T X

ARCHITECT	DATE
PROJECT	DESCRIPTION
CLIENT	SCALE
DATE	BY
PROJECT	DESCRIPTION
CLIENT	SCALE
DATE	BY



**KING
STREET
STATION
II**

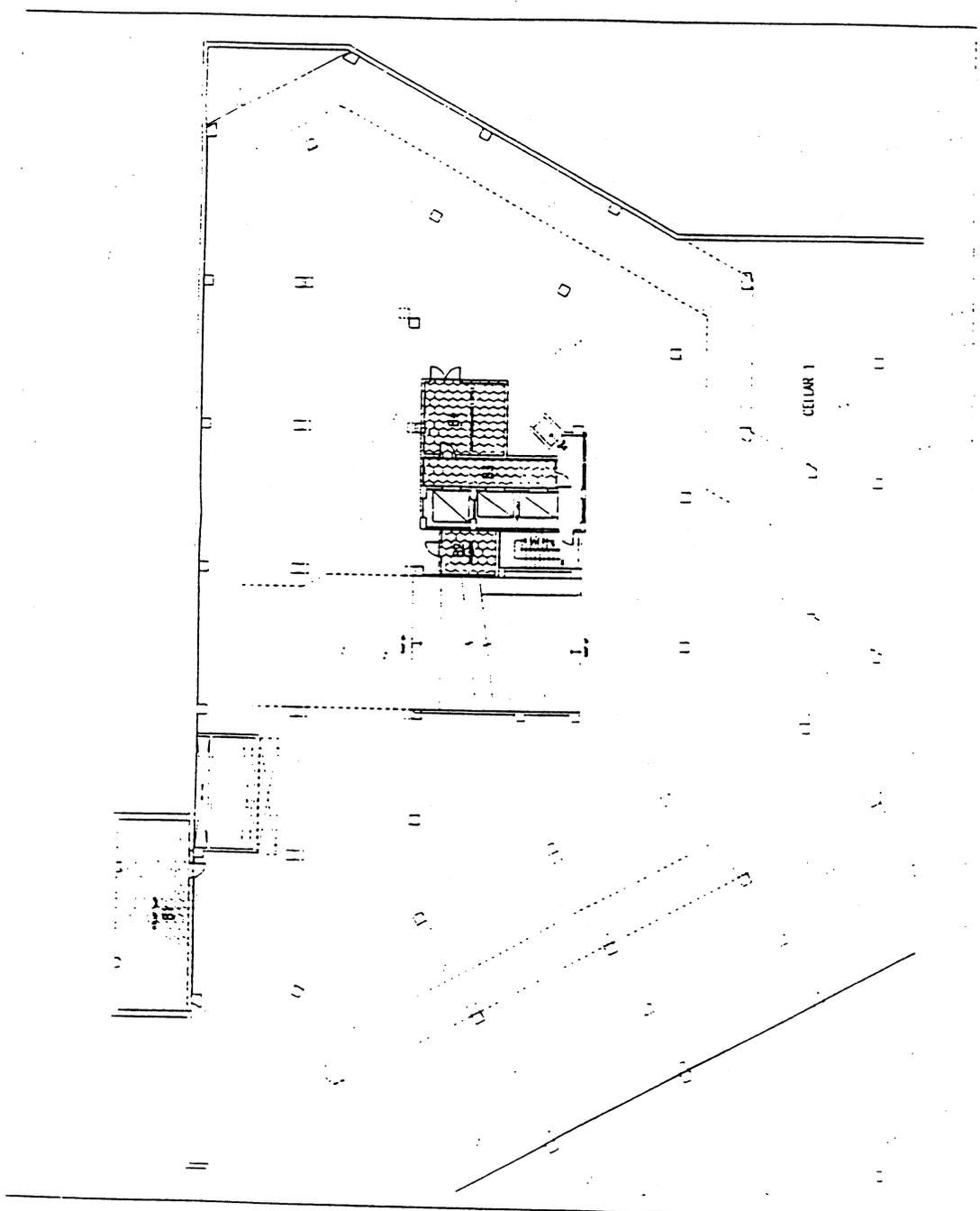
225 REINEKERS LANE
ALEXANDRIA, VA 22314
DATE: SEPTEMBER 15, 2000

CELLAR 1	
BUILDING COMMON	
NO.	DESCRIPTION
01	CELLAR 1
02	CELLAR 1
03	CELLAR 1
04	CELLAR 1
05	CELLAR 1
06	CELLAR 1
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09	CELLAR 1
10	CELLAR 1
11	CELLAR 1
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77	CELLAR 1
78	CELLAR 1
79	CELLAR 1
80	CELLAR 1
81	CELLAR 1
82	CELLAR 1
83	CELLAR 1
84	CELLAR 1
TOTAL	1,177.94

PARKING
SUP 2003-0009

A R K I X

NO.	DESCRIPTION	AMOUNT	TOTAL
1	CELLAR 1	1,177.94	1,177.94
2	CELLAR 1	1,177.94	2,355.88
3	CELLAR 1	1,177.94	3,533.82
4	CELLAR 1	1,177.94	4,711.76
5	CELLAR 1	1,177.94	5,889.70
6	CELLAR 1	1,177.94	7,067.64
7	CELLAR 1	1,177.94	8,245.58
8	CELLAR 1	1,177.94	9,423.52
9	CELLAR 1	1,177.94	10,601.46
10	CELLAR 1	1,177.94	11,779.40
11	CELLAR 1	1,177.94	12,957.34
12	CELLAR 1	1,177.94	14,135.28
13	CELLAR 1	1,177.94	15,313.22
14	CELLAR 1	1,177.94	16,491.16
15	CELLAR 1	1,177.94	17,669.10
16	CELLAR 1	1,177.94	18,847.04
17	CELLAR 1	1,177.94	20,024.98
18	CELLAR 1	1,177.94	21,202.92
19	CELLAR 1	1,177.94	22,380.86
20	CELLAR 1	1,177.94	23,558.80
21	CELLAR 1	1,177.94	24,736.74
22	CELLAR 1	1,177.94	25,914.68
23	CELLAR 1	1,177.94	27,092.62
24	CELLAR 1	1,177.94	28,270.56
25	CELLAR 1	1,177.94	29,448.50
26	CELLAR 1	1,177.94	30,626.44
27	CELLAR 1	1,177.94	31,804.38
28	CELLAR 1	1,177.94	32,982.32
29	CELLAR 1	1,177.94	34,160.26
30	CELLAR 1	1,177.94	35,338.20
31	CELLAR 1	1,177.94	36,516.14
32	CELLAR 1	1,177.94	37,694.08
33	CELLAR 1	1,177.94	38,871.92
34	CELLAR 1	1,177.94	40,049.86
35	CELLAR 1	1,177.94	41,227.80
36	CELLAR 1	1,177.94	42,405.74
37	CELLAR 1	1,177.94	43,583.68
38	CELLAR 1	1,177.94	44,761.62
39	CELLAR 1	1,177.94	45,939.56
40	CELLAR 1	1,177.94	47,117.50
41	CELLAR 1	1,177.94	48,295.44
42	CELLAR 1	1,177.94	49,473.38
43	CELLAR 1	1,177.94	50,651.32
44	CELLAR 1	1,177.94	51,829.26
45	CELLAR 1	1,177.94	53,007.20
46	CELLAR 1	1,177.94	54,185.14
47	CELLAR 1	1,177.94	55,363.08
48	CELLAR 1	1,177.94	56,541.02
49	CELLAR 1	1,177.94	57,718.96
50	CELLAR 1	1,177.94	58,896.90
51	CELLAR 1	1,177.94	60,074.84
52	CELLAR 1	1,177.94	61,252.78
53	CELLAR 1	1,177.94	62,430.72
54	CELLAR 1	1,177.94	63,608.66
55	CELLAR 1	1,177.94	64,786.60
56	CELLAR 1	1,177.94	65,964.54
57	CELLAR 1	1,177.94	67,142.48
58	CELLAR 1	1,177.94	68,320.42
59	CELLAR 1	1,177.94	69,498.36
60	CELLAR 1	1,177.94	70,676.30
61	CELLAR 1	1,177.94	71,854.24
62	CELLAR 1	1,177.94	73,032.18
63	CELLAR 1	1,177.94	74,210.12
64	CELLAR 1	1,177.94	75,388.06
65	CELLAR 1	1,177.94	76,566.00
66	CELLAR 1	1,177.94	77,743.94
67	CELLAR 1	1,177.94	78,921.88
68	CELLAR 1	1,177.94	80,099.82
69	CELLAR 1	1,177.94	81,277.76
70	CELLAR 1	1,177.94	82,455.70
71	CELLAR 1	1,177.94	83,633.64
72	CELLAR 1	1,177.94	84,811.58
73	CELLAR 1	1,177.94	85,989.52
74	CELLAR 1	1,177.94	87,167.46
75	CELLAR 1	1,177.94	88,345.40
76	CELLAR 1	1,177.94	89,523.34
77	CELLAR 1	1,177.94	90,701.28
78	CELLAR 1	1,177.94	91,879.22
79	CELLAR 1	1,177.94	93,057.16
80	CELLAR 1	1,177.94	94,235.10
81	CELLAR 1	1,177.94	95,413.04
82	CELLAR 1	1,177.94	96,590.98
83	CELLAR 1	1,177.94	97,768.92
84	CELLAR 1	1,177.94	98,946.86
85	CELLAR 1	1,177.94	100,124.80
86	CELLAR 1	1,177.94	101,302.74
87	CELLAR 1	1,177.94	102,480.68
88	CELLAR 1	1,177.94	103,658.62
89	CELLAR 1	1,177.94	104,836.56
90	CELLAR 1	1,177.94	106,014.50
91	CELLAR 1	1,177.94	107,192.44
92	CELLAR 1	1,177.94	108,370.38
93	CELLAR 1	1,177.94	109,548.32
94	CELLAR 1	1,177.94	110,726.26
95	CELLAR 1	1,177.94	111,904.20
96	CELLAR 1	1,177.94	113,082.14
97	CELLAR 1	1,177.94	114,260.08
98	CELLAR 1	1,177.94	115,438.02
99	CELLAR 1	1,177.94	116,615.96
100	CELLAR 1	1,177.94	117,793.90



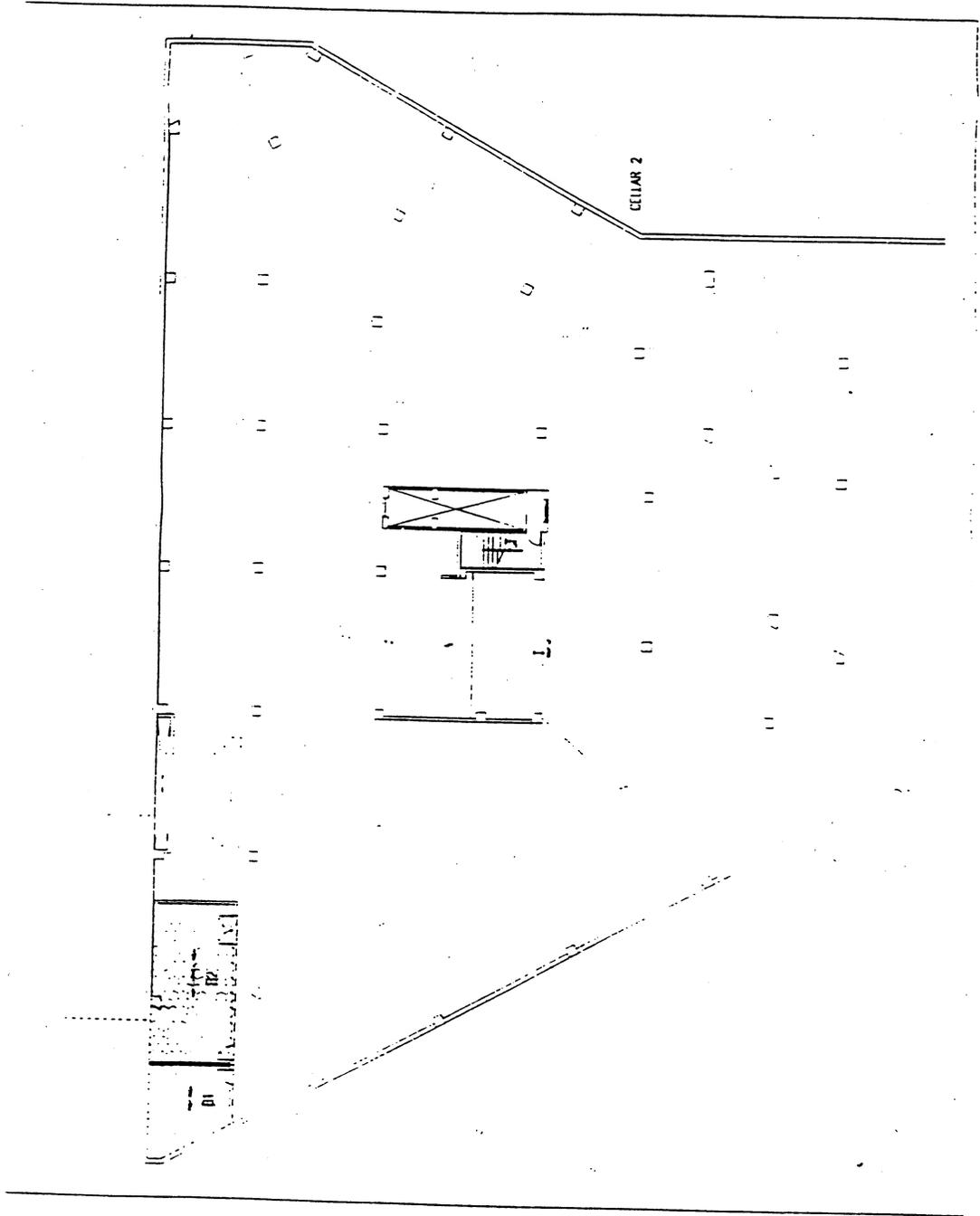
**KING
STREET
STATION
II**

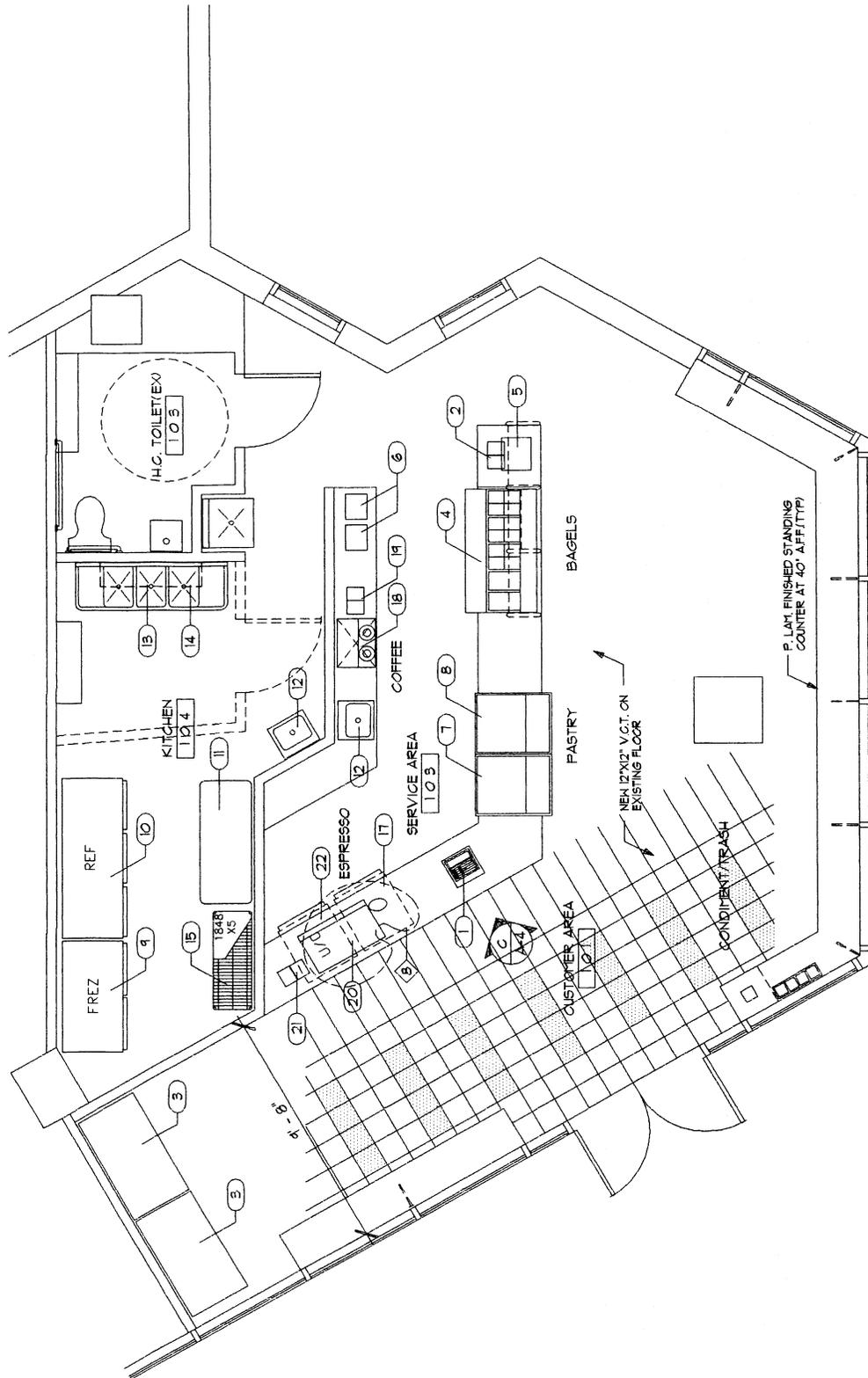
225 REINEKERS LANE
ALEXANDRIA, VA 22314
DATE: SEPTEMBER 15 2000

CELLAR 2	
BUILDING COMMON	
01	FINISH FLOOR
02	RAIL/ELECTRICAL
	TOTAL
	829.31

PARKING 2
SEP 2003-0069

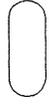
A R K I T X	
AREA (SQ FT)	11,000
PERMITS	10/10/00
CUSTOMER	AMTRAK
CUSTOMER INFO	AMTRAK STATION
DATE	9/15/00
BY	ARCHITECT





FLOOR PLAN / EQUIPMENT PLAN

24



EQUIPMENT SCHEDULE

No.	DESCRIPTION	MANUFACTURER / MODEL NO.	VOLTAGE / AMP. / PHASE	REMARKS
1.	CASH REGISTER	ROYAL 9R590	15V/60HZ/1P	BY OWNER
2.	SOUP WARMER	ARP H0300G	120V/10.0AMP/1200W	
3.	MERCHANDISER REF.	TRUE GH45	120V/P, 1/3 HP	
4.	SANDWICH UNIT	TRUE SPI55G	15V/P	
5.	MICROWAVE OVEN	AMANA 2700W	120V/2700W	NEMA 6-20P
6.	PAINNI GRILL	STAR 367	208V/60HZ/3500W	NEMA 6-20P
7.	NON-REFRIG BAKERY CASE	FEDERAL CG 59	N/A	
8.	REFRIGERATED BAKERY CASE	FEDERAL CG6050SC	15V/P/2AMP/1/2 LP	SELF CONTAINED
9.	TWO DOOR FREEZER	TRUE T49F	120V, 3/4HP, 14AMPS	NEMA 5-20P
10.	THREE DOOR REFRIGERATOR	TRUE 7-T-547	120V/P/1/2LP	SELF CONTAINED
11.	30" X 60" S.S. PREP. TABLE	ADVANCE N/A	N/A	
12.	S.S. HAND SINK	ADVCO	N/A	
13.	S.S. 3/COMP. SINK	EAGLE HSA-46F	N/A	
14.	S.S. SHELF	TABCO N/A	N/A	
15.	DRY STORAGE SHELF	METRO 2460	N/A	
16.	ELEC. HIWH.	A.O. SMITH C6500M	208V/3P/	
17.	ICE MAKER	HOSHIZAKI 2-H-212	120V, P	2250 CFM EXH. 1800 CFM MAKE-UP
18.	COFFEE MACHINE	BUNN N/A	208V, P, 9.5AMPS	
19.	COFFEE GRINDER	BUNN-O-MATIC G92D	15V/P	
20.	ESPRESSO MACHINE	LA CIBALI M30	208V/3P/14.5AMPS	
21.	COFFEE GRINDER	CIBALI SM20G	15V/P	
22.	U/C REFRIGERATOR	BEVERAGE-AIR OR EQ. UCR27	15V, 1/3HP, 6AMPS	SELF CONTAINED

