

**DOCKET ITEM #3**  
**Special Use Permit #2012-0023**  
**2850 Eisenhower Avenue - Restaurant**

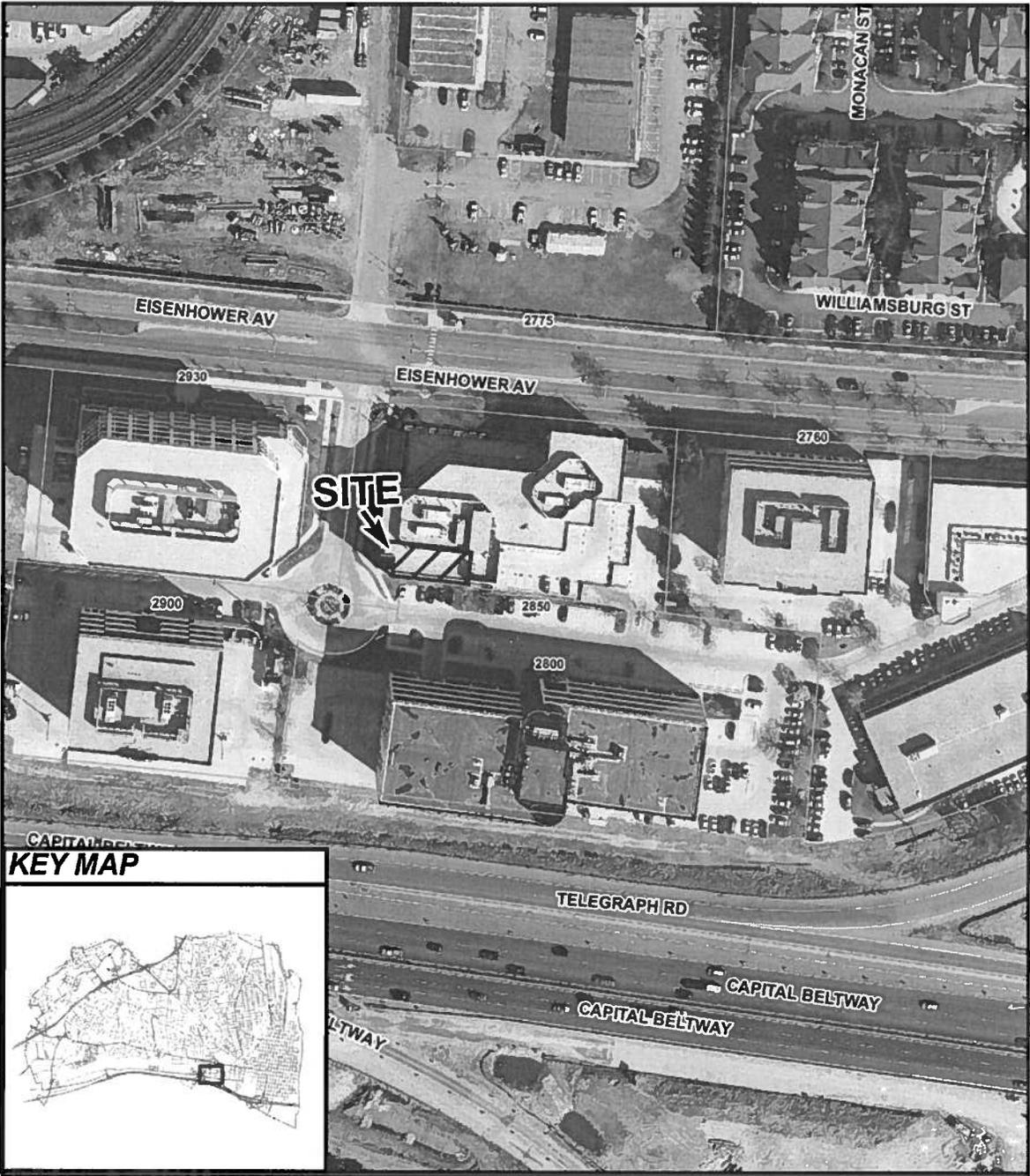
**CONSENT AGENDA ITEM**

If no one asks to speak about this case prior to the hearing, it will be approved without discussion as part of the Consent Agenda.

<b>Application</b>	<b>General Data</b>	
Consideration of a request to operate a restaurant.	<b>Planning Commission Hearing:</b>	May 1, 2012
	<b>City Council Hearing:</b>	May 12, 2012
<b>Address:</b> 2850 Eisenhower Avenue	<b>Zone:</b>	OCM-100/Office Commercial Medium (100)
<b>Applicant:</b> ATC IV LLC by Simpson Properties, Ltd.	<b>Small Area Plan:</b>	King St. Metro/Eisenhower Avenue

**Staff Recommendation:** APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

**Staff Reviewers:** Eileen M. Oviatt, [evoyatt@alexandriava.gov](mailto:evoyatt@alexandriava.gov)



**SUP #2012-0023**

**5/1/2012**



## I. DISCUSSION

The applicant, ATC IV LLC by Simpson Properties, Ltd. requests Special Use Permit approval to operate a restaurant at 2850 Eisenhower Avenue.

### SITE DESCRIPTION

The subject site is a ground/plaza-level tenant space in a multi-story office building within the Alexandria Tech Center. The lot on which the building is located has approximately 300 feet of frontage on Eisenhower Avenue and a total lot area of 55,249 square feet.



The surrounding area is primarily commercial in character, but features some industrial and residential uses. The Alexandria Tech Center, which is comprised of a number of multi-story office buildings and two hotels surround the property to the south, east, and west. Directly across Eisenhower Avenue to the north is a Virginia Department of Transportation field office and to the northeast, across Eisenhower Avenue, are the Cameron Court Apartments.

### BACKGROUND

The subject building was constructed in 1992 pursuant to Site Plan #88-0010. During the site plan approval process, the City Council approved Special Use Permit (SUP) #2115 for a 150 seat restaurant in this building; however, records indicate that the restaurant never opened. The subject tenant space, which was recently vacated as a part of the BRAC process has been an office use since the building was constructed.

In 1986, City Council approved SUP #1900 for the operation of a 220 seat cafeteria-style restaurant located in the office building at 2800 Eisenhower Avenue, which is also within the Alexandria Tech Center. According to the applicant, this restaurant is no longer operating.

### PROPOSAL

The applicant proposes to operate a 2,000 square foot deli-style restaurant serving soups, sandwiches, and salads. A total of 40 seats will be offered, 28 of which will be indoor seats and 18 of which will be located outdoors on a ground-level patio area adjacent to the tenant space.

Hours: 6:00 a.m. – 6:00 p.m., Monday – Saturday

Number of seats: 28 indoor seats  
12 outdoor seats  
**40 total seats**

Type of Service: Self-service seating, take-out, and delivery

Customers: Approximately 150 customers/day

- Alcohol: No alcohol service is proposed
- Entertainment: No live entertainment is proposed
- Delivery: One vehicle at a time will offer food delivery to customers outside the building
- Noise: Regular kitchen operational noises expected
- Trash/Litter: About ten 30 gallon plastic trash bags of food waste and paper and plastic products each day will be stored in building's existing trash dumpsters for daily pick-up.

### PARKING

Section 8-200(A)(8) of the Zoning Ordinance requires one parking space for every four restaurant seats. A restaurant with 40 seats and one delivery vehicle is required to provide a total of 11 off-street parking spaces. Parking requirements for the subject building were specified in the Transportation Management Plan SUP #2111) for the Alexandria Tech Center and include sufficient spaces for this restaurant, which is significantly smaller than the one approved for the same space in 1992.

### ZONING/MASTER PLAN DESIGNATION

The subject property is located in the OCM(100)/Office Commercial Medium zone. Section 4-1003(AA) of the Zoning Ordinance allows a restaurant in the OCM(100) zone with a Special Use Permit when it does not meet eligibility criteria for Administrative SUP approval. The applicant's proposal does not meet Administrative SUP eligibility criteria.

The proposed use is consistent with the uses shown in the King Street/Eisenhower Avenue Small Area Plan which designates the property for a moderate density commercial office development.

## **II. STAFF ANALYSIS**

Staff supports the applicant's request to operate a restaurant in the subject tenant space within the Alexandria Tech Center. Currently, no food service is available to serve the tenants of the office park, meaning that the proposed restaurant will help to serve an unmet need.

Few impacts on the surrounding neighborhood are expected from this proposal, and staff expects the primary market for this restaurant to be primarily employees within the Alexandria Tech Center. The restaurant is relatively modest in size at only 2,000 square feet and its operational elements are limited. No live entertainment is proposed and the hours of operation are reasonable for an office development at 6:00 a.m. to 6:00 p.m., Monday - Saturday. In addition, the applicant is the building owner, which will help to ensure that the conditions of SUP approval are met.

Because the subject property is relatively close to a residential apartment community, staff has included a condition requiring that any exhaust vent or fan shall be located as far away as possible from these residential properties and in manner as to not impact the intake vent of adjacent businesses or properties.

Subject to the conditions contained in Section III of this report, staff recommends approval of the applicant's request.

### 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 corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of seats at the restaurant shall be 40, including both indoor and outdoor seating. (P&Z)
3. The hours of operation at the restaurant shall be limited to between 6:00 a.m. and 6:00 p.m., Monday through Saturday. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No live entertainment shall be allowed at the restaurant. (P&Z)
6. Not more than one delivery vehicle operated by the applicant may be used to deliver food to customers. The delivery vehicle must park in an off-street parking space when at the restaurant. (P&Z)(T&ES)
7. Meals ordered before the closing hour may be sold, but no new patrons may be admitted and all patrons must leave by one hour after the closing hour. (P&Z)
8. 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 on how to prevent underage sales of alcohol. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. 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 or debris shall be allowed to accumulate on site outside of those containers. (P&Z)

11. 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. (T&ES)
12. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
13. All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (T&ES)
14. 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 & Environmental Services. (T&ES)
15. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
16. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
17. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. The applicant shall also provide information about off-street parking and alternative forms of transportation to access the location of the restaurant, via print and electronic promotional materials, posting on the restaurant website, and other similar methods. (P&Z) (T&ES)
18. The proposed exhaust vent or fan shall be located as far away as possible from residential properties and in manner as to not impact the intake vent of adjacent businesses or properties. (T&ES)
19. The applicant shall post a sign at the front of the building directing patrons to the location of off-street parking to the satisfaction of the Director of Planning and Zoning. (P&Z)
20. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
21. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security survey for the business and a robbery readiness program for all employees. (Police)
22. The Director of Planning and Zoning shall review the Special Use Permit after it has been operational for one year, and shall docket the matter for consideration by the Planning

Commission and City Council if: (a) there have been documented violations of the permit conditions 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 the 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)

STAFF: Barbara Ross, Deputy Director, Department of Planning and Zoning;  
Eileen M. Oviatt, Urban Planner.

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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:

- F-1 It shall be the applicant's responsibility to coordinate with the on-site TMP Coordinator to ensure compliance with the conditions set forth under SUP2111. (T&ES)
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 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 & Environmental Services. (T&ES)
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified sounds shall be audible at the property line. (T&ES)
- R-4 Deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (T&ES)
- R-6 Litter on the site and on the 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. (TES)
- R-7 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- R-8 Not more than one delivery vehicle operated by the applicant may be used to deliver food to customers. Alternatively, if delivery of food to customers is operated by a third-party service, not more than one delivery vehicle may pick up orders at the restaurant at any one time. In either case, the delivery vehicle must park in an off-street parking space when at the restaurant. (T&ES)

##### **Special Condition:**

1. The proposed exhaust vent or fan shall be located as far away as possible from residential

properties and in manner as to not impact the intake vent of adjacent businesses or properties. (T&ES)

**City Code Requirements:**

- 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. (T&ES)
- C-2 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).

In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at [commercialrecycling@alexandriava.gov](mailto:commercialrecycling@alexandriava.gov), for information about completing this form. (T&ES)

Code Administration:

- F-1 The review by Code Administration is a preliminary review only. Once the applicant has filed for a building permit, code requirements will be based upon the building permit plans. If there are any questions, the applicant may contact Ken Granata, Acting Plan Review Supervisor at [ken.granata@alexandriava.gov](mailto:ken.granata@alexandriava.gov) or 703-746-4193.
- C-2 If the proposed operation is under an occupancy load of 50 people. A change of use group is not applicable. The applicant shall provide the total occupancy load of the space at the time of submission for a building permit.
- C-3 Building and trades permits are required for this project. Six sets of *construction documents* sealed by a *Registered Design Professional* that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s)
- C-4 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-5 Alteration to a building/structure shall comply with the Uniform Statewide Building Code (USBC).
- C-6 Before a building permit can be issued on any proposed future alterations, a certification is required from the owner or owner's agent that the building has been inspected by a licensed asbestos inspector for the presence of asbestos.

- C-7 The developer shall provide a building code analysis with the following building code data on the plan: a) use group; b) number of stories; c) type of construction; d) total floor area per floor/tenant ; e) fire protection plan.
- C-8 A Certificate of Occupancy shall be obtained prior to any occupancy of the building or portion thereof.
- C-9 Required exits, parking, and accessibility within the building for persons with disabilities must comply with USBC Chapter 11. Handicapped accessible bathrooms shall also be provided.
- C-10 Toilet Rooms for Persons with Disabilities:
  - (a) Water closet heights must comply with USBC 1109.2.2
  - (b) Door hardware must comply with USBC 1109.13
- C-11 Toilet Facilities for Persons with Disabilities: Larger, detailed, dimensioned drawings are required to clarify space layout and mounting heights of affected accessories. Information on door hardware for the toilet stall is required (USBC 1109.2.2).
- C-12 A seating/table layout (indoor and outdoor) complete with dimensions showing all aisle and passageway clearances will be required for review and approval prior to occupancy (USBC 1004.2).
- C-13 All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system (USBC 2801.1).
- C-14 Electrical wiring methods and other electrical requirements must comply with NFPA 70, 2008.
- C-15 Sufficient toilet rooms must be provided to accommodate the total occupancy load for restaurant staff and the combined indoor and outdoor patron seating capacity (USBC 2902.1).
- C-16 Separators are required for repair with grease racks, grease pits, or work racks. The design of oil separators must comply with USBC.
- C-17 Separators are required for repair garages, gasoline stations with grease racks, grease pits, or work racks, and/or where automobiles are serviced, greased, repaired, washed or where gasoline is dispensed.
- C-18 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-19 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 cannot discharge to the building drainage system through a grease interceptor.
- C-20 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.
- C-21 The proposed space used for outdoor seating with tables must provide a minimum of 15 square feet per person.
- C-22 Any configuration of outdoor seating shall comply with the following conditions:
- Fire Dept. Connections must remain accessible - not be blocked by tables or fixtures.
  - Daily Sweeping/washing of outdoor dining area is recommended to control rodent activity.
  - Fire Hydrants shall not be obstructed by tables, chairs or other fixtures.
  - The configuration of any outdoor seating shall not obstruct or diminish the required egress from the structure or any adjacent structures.
- C-23 Any increase in occupancy will only be considered for the exterior of the structure and will not modify the approved interior approved occupant load. At no time shall any approved outdoor seating be incorporated inside due to foul weather or other situations.

Health:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Permits are non-transferable.
- C-3 This facility must meet current Alexandria City Code requirements for food establishments. Contact Environmental Health at 703-746-4866 or 4867 to arrange for a "change of ownership" inspection.
- C-4 If changes to the facility are to be done, six sets of plans must be submitted through the Permit Center 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 \$200.00 fee for review of plans for food facilities.

- C-5 Permits must be obtained prior to operation.
- C-6 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-7 Certified Food Managers must be on duty during all hours of operation.
- C-8 Restrooms, including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2 requirements.

Parks and Recreation:

No comments received

Police Department:

- R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a security survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a robbery readiness program for all employees.



# APPLICATION SPECIAL USE PERMIT

**SPECIAL USE PERMIT #** 2012-0023

**PROPERTY LOCATION:** ATC IV Bldg. 2850 Eisenhower Ave.

**TAX MAP REFERENCE:** map071.04 Blk. 02 Lot 08 **ZONE:** OCM 100

**APPLICANT:**

Name: ATC IV LLC, Owner c/o Simpson Properties, Ltd.,

Address: 2331 Mill Road, Suite 150, Alexandria, VA

**PROPOSED USE:** Restaurant

[ ] **THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 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 staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

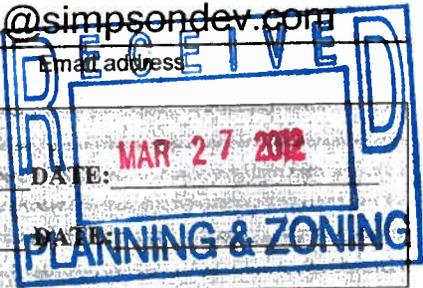
[ ] **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, 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 Director of Planning and Zoning 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.

ATC IV LLC  
Print Name of Applicant or Agent  
c/o Simpson Properties, Ltd., Agent  
Mailing/Street Address  
2331 Mill Road, Suite 150, Alexandria, VA 22314  
City and State Zip Code

[Signature] 3/8/12  
Signature Date  
(703) 299-0029 (703)299-0020  
Telephone # Fax #  
dsimpson@simpsondev.com  
Email address

**ACTION-PLANNING COMMISSION:** \_\_\_\_\_  
**ACTION-CITY COUNCIL:** \_\_\_\_\_



**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 2850 Eisenhower Avenue, I hereby  
(Property Address)  
 grant the applicant authorization to apply for the Restaurant SUP use as  
(use)  
 described in this application.

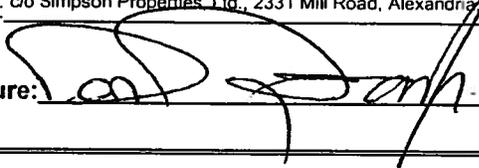
Name: ATC IV LLC

Phone: (703)299-0029

Please Print

Address: c/o Simpson Properties, Ltd., 2331 Mill Road, Alexandria, VA 22314

Email: dsimpson@simpsondev.com

Signature: 

Date: \_\_\_\_\_

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

Required floor plan and plot/site plan attached.

Requesting a waiver. See attached written request.

2. The applicant is the *(check one)*:

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 or owner, unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent.

Simpson Family General Partnership - 15% - c/o Simpson Properties, Ltd., 2331 Mill Road, Suite 150, Alexandria, VA 22314

Charles J. Shepherdson, Jr. - 49% - c/o Simpson Properties, Ltd., 2331 Mill Road, Suite 150, Alexandria, VA 22314

**OWNERSHIP AND DISCLOSURE STATEMENT**

Use additional sheets if necessary

**1. Applicant.** 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. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. Simpson Family Gen. Partnership	c/o Simpson Properties 2331 Mill Rd. Alexandria	15%
2. Charles J. Shepherdson, Jr.	VA	49%
3.	c/o Simpson Properties, Ltd. 2331 Mill Rd. Suite 150 Alexandria, VA 22314	

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at 2850 Eisenhower Ave. (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. Same as Above		
2.		
3.		

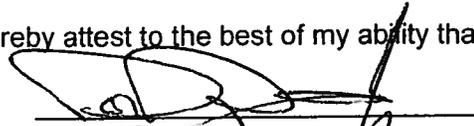
**3. Business or Financial Relationships.** Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity below and "None" in the corresponding fields)**

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1 Simpson Family Gen. Partnership	NONE	NONE
2. Charles J. Shepherdson, Jr.	NONE	NONE
3.		

**NOTE:** Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

3/8/12      Donald F. Simpson, Jr.  
Date                      Printed Name

  
Signature

**Julie Fuerth**

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**From:** Maria Jordan <MTJordan@simpsondev.com>  
**Sent:** Thursday, April 05, 2012 10:22 AM  
**To:** Julie Fuerth  
**Cc:** Donald Simpson Jr.; Donald Simpson Sr  
**Subject:** ATC IV LLC APPLICANT/OWNER PROPOSED ATC IV DELI/RESTAURANT

Per the Application, Simpson Family General Partnership is the Owner of 15% and Charles J. Shepherdson, Jr., is the Owner of 49% of ATC IV LLC.

Partners of the 15% Simpson Family General Partnership are the following:

Donald F. Simpson, Jr.	20%
Gayle S. Schulz	20%
Dorothy Simpson Beveridge	20%
David F. Simpson	20%
Donald F. Simpson Family Partnership	20%

Please advise if any additional details are required.

Thank you for your assistance.

Simpson Properties, Ltd.  
Donald F. Simpson, Sr.  
2331 Mill Road, Suite 150  
Alexandria, Virginia 22314  
(703) 299-0029 Phone  
(703) 299-0020 Fax

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 *ATC IV LLC, OWNER BUS. LICENSE #111307*
- No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

**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. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

Application for issuance of Special Use Permit to provide a food service operation in

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Alexandria Tech Center Office Park, an existing 10 building office and hotel park

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located 2700 - 2960 Eisenhower Avenue. Currently no food service is available and is

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needed to serve the tenants of the office park and nearby area. The ATC IV LLC

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building owner application is for issuance of an SUP to operate a restaurant/deli of

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approximately 2,000 s.f. installed in the Plaza level of the existing Alexandria Tech

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Center IV office building, a 77,000 s.f. office building located 2850 Eisenhower Ave.

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The restaurant/deli will serve mainly American type food, including a variety of

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soups, sandwiches, salads, non-alcoholic beverages etc. The facility would provide

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(28) table/seats inside and (12) outside on the existing plaza level and would provide

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carry-out and delivery service. The hours of operation will be 6:00 a.m. to 6:00 p.m.

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Monday through Saturday. All parking for the operation will be in the off-site in existing

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building garage and existing Alexandria Tech Center six-level parking structure.

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**USE CHARACTERISTICS**

4. The proposed special use permit request is for (check one):  
 a new use requiring a special use permit,  
 an expansion or change to an existing use without a special use permit,  
 an 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).  
PEAK HOURS APPROX. 50 PATRONS PER HOUR

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

6. Please describe the proposed hours and days of operation of the proposed use:  
  
Day: MONDAY THRU Hours: 6 AM TO 6 PM  
SATURDAY  
\_\_\_\_\_  
\_\_\_\_\_

7. Please describe any potential noise emanating from the proposed use.  
  
A. Describe the noise levels anticipated from all mechanical equipment and patrons.  
LOW NOISE LEVELS FROM MECHANICAL  
EQUIPMENT & PATRONS

B. How will the noise be controlled?  
SOUND INSULATION IN WALLS &  
PARTITIONS.

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

LOW LEVEL FOOD ODORS CONTROLLED BY  
EXHAUST FANS WITH FILTER SYSTEMS

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? (i.e. office paper, food wrappers)

PAPER PRODUCTS, FOOD WRAPPERS, SOFT DRINK  
CANS & GLASS BOTTLES.

- B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)

(10) 30 GAL PLASTIC TRASH BAGS PER DAY

- C. How often will trash be collected?

TO BE COLLECTED DAILY BY (8) CU. YD. TRASH  
DUMPSTERS SERVING THE OFFICE BLDG. & DELI

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

DAILY ON-SITE PORTER POLICEING THE BUILDING  
SITE AREA.

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:

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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:

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

THE EXISTING OFFICE BUILDING HAS FULL TIME  
24 HOUR SECURITY GUARD SERVICE

**ALCOHOL SALES**

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

[ ] Yes       No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

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**PARKING AND ACCESS REQUIREMENTS**

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

5 Standard spaces  
4 Compact spaces  
1 Handicapped accessible spaces.  
\_\_\_\_\_ Other.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A \_\_\_\_\_

Does the application meet the requirement?  
 Yes  No

B. Where is required parking located? (check one)

on-site  
 off-site

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

\_\_\_\_\_

**PLEASE NOTE:** 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.

C. 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.

Parking reduction requested; see attached supplemental form

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

A. How many loading spaces are available for the use? ONE

Planning and Zoning Staff Only

Required number of loading spaces for use per Zoning Ordinance Section 8-200 \_\_\_\_\_

Does the application meet the requirement?  
 Yes  No

- B. Where are off-street loading facilities located? IN EXISTING BUILDING  
LOADING ZONE AREA.
- C. During what hours of the day do you expect loading/unloading operations to occur?  
6 AM - 9 AM
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?  
3-4 DELIVERIES PER DAY

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

STREET ACCESS IS 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?

2000 sq. ft. (existing) + -0- sq. ft. (addition if any) = 2000 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: ALEXANDRIA TECH CENTER IV  
OFFICE BLDG. (ATC IV)
- other. Please describe: \_\_\_\_\_

End of Application



# SUPPLEMENTAL APPLICATION

## RESTAURANT

**All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.**

1. How many seats are proposed?

Indoors: 28                      Outdoors: 12                      Total number proposed: 40

2. Will the restaurant offer any of the following?

Alcoholic beverages ( <b>SUP only</b> )	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Beer and wine — on-premises	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Beer and wine — off-premises	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No

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

American Food - Soups, Sandwiches & Salads

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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? One

Will delivery drivers use their own vehicles?     Yes     No

Where will delivery vehicles be parked when not in use?

In ATC Parking Structure

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6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

Yes     No

If yes, please describe:

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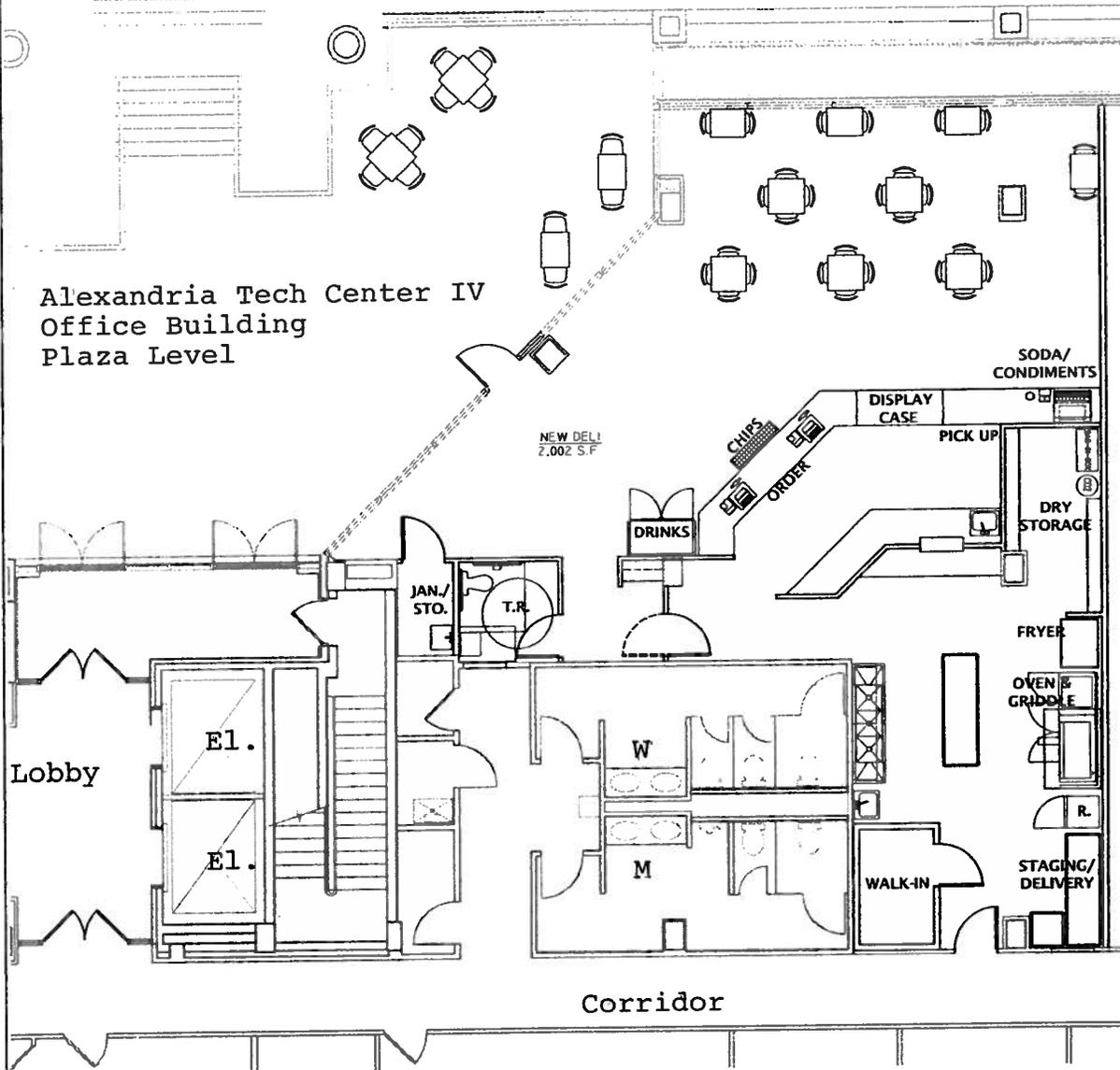
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(703) 299-0029

Alexandria Tech Center IV  
Office Building  
Plaza Level



**DELI TENANT**  
ATC IV  
2850 EISENHOWER AVENUE  
ALEXANDRIA, VIRGINIA

**A-1**

DATE	3/12
JOB#	120704

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