



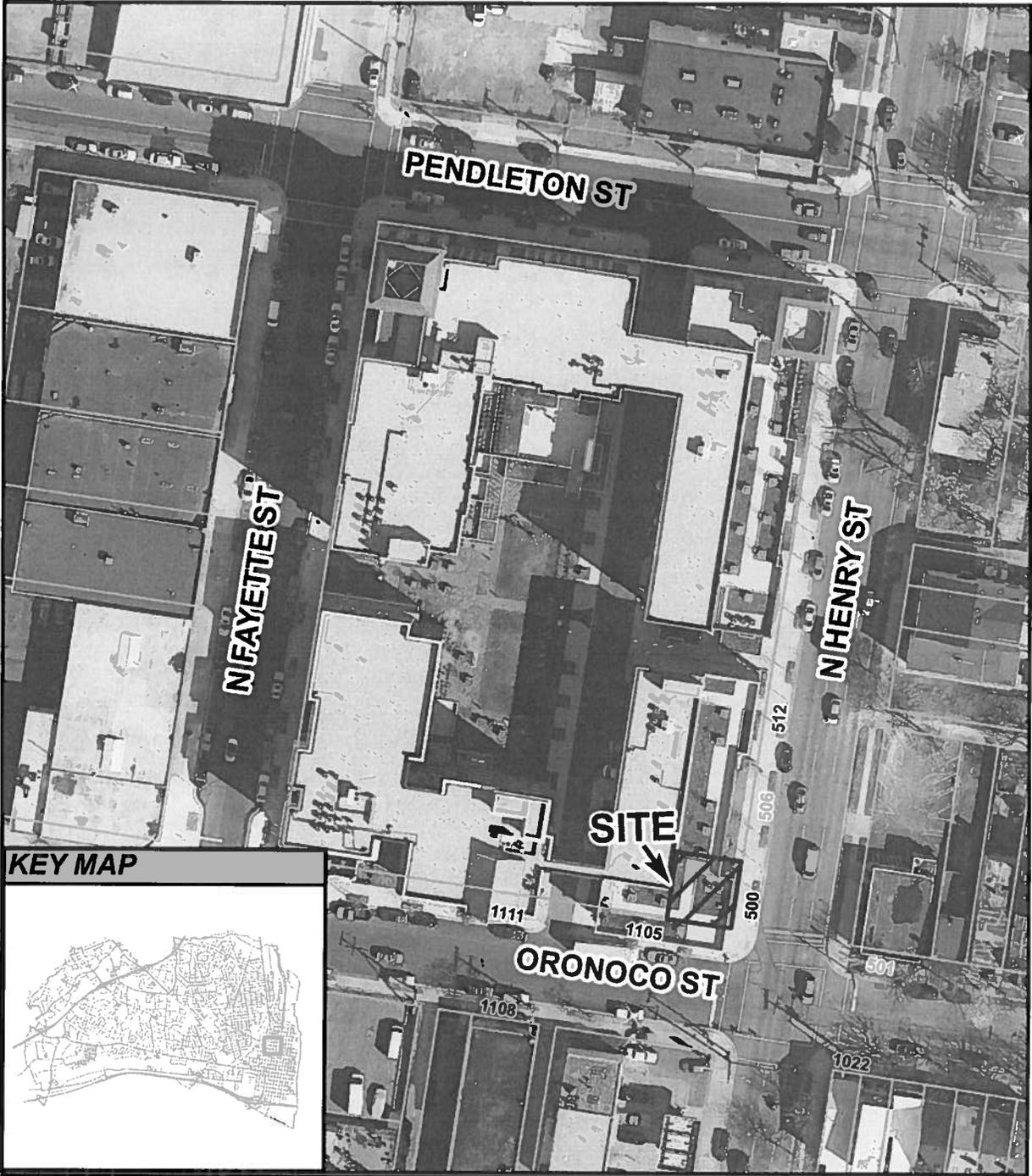
**DOCKET ITEM #7**  
**Special Use Permit #2012-0017**  
**500 North Henry Street – Domino’s Pizza**  
**(Parcel address: 525 North Fayette Street)**

---

<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> 500 North Henry Street (Parcel Address: 525 North Fayette Street)	<b>Zone:</b>	CRMU-H/Commercial Residential Mixed Use (High) Zone
<b>Applicant:</b> Team Washington, Inc. d/b/a Domino’s Pizza	<b>Small Area Plan:</b>	Braddock Road Metro

**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:** Nathan Randall [nathan.randall@alexandriava.gov](mailto:nathan.randall@alexandriava.gov)



**SUP #2012-0017**

**5/1/2012**



## **I. DISCUSSION**

The applicant, Team Washington, Inc. d/b/a Domino's Pizza, requests Special Use Permit approval to operate a restaurant at 500 North Henry Street.

### SITE DESCRIPTION

The subject site is a 1,765 square foot, ground-level tenant space at the corner of North Henry and Oronoco Streets within a multi-story, mixed-use condominium building known as the Monarch and now partially marketed under the name The Henry. The property is one lot of record comprising an entire City block bounded by North Henry Street (Route 1), Oronoco Street, North Fayette Street, and Pendleton Street.



There is a mix of uses in the area, with some commercial and industrial uses immediately adjacent, and residential uses predominating beyond the immediately adjacent blocks in all directions. Other commercial tenants in the Monarch/Henry building include a Starbucks, an Asian restaurant, and a boxing/fitness studio. A multi-story residential redevelopment known as 621 North Payne Street is under construction to the northwest of the site. Off-site commercial tenants in the vicinity include a Shell gas station immediately across Oronoco Street and the American Day School across Route 1.

### BACKGROUND

In November 2004, City Council granted approval of Development Special Use Permit #2003-0019 to build 168 residential units and 16,000 square feet of ground-level retail along North Henry Street. Construction of the ground-level commercial spaces was completed in 2008.

### PROPOSAL

The applicant proposes to relocate a Domino's pizza restaurant from Slater's Lane to the southern-most retail space along North Henry Street. The restaurant will offer delivery service with up to four delivery vehicles operating at any one time. In addition, a new "retail" store concept, which Domino's is about to launch at selected new locations, is planned here. Unlike typical Domino's locations, this outlet will include dine-in seating and an expanded number of grab-and-go drinks and food items available for sale. The applicant proposes up to 16 seats in total, which may be located either inside or outside. Additional details of the applicant's proposal are as follows:

<u>Number of Seats:</u>	16 seats (inside or outside)
<u>Proposed Hours of Operation:</u>	11 a.m. – 12 midnight Sunday-Thursday 11 a.m. – 2 a.m. Friday & Saturday
<u>Type of Service:</u>	Delivery (up to four vehicles), Dine-in, Carry-out
<u>Alcohol:</u>	No alcohol will be offered
<u>Entertainment:</u>	No live entertainment will be offered
<u>Number of Employees:</u>	Up to 8 employees at one time
<u>Supply Deliveries:</u>	Supplies will be delivered to the site using refrigerated semi-trailer trucks
<u>Noise:</u>	Very low noise levels are expected
<u>Odors:</u>	Venting equipment will be installed to control odors
<u>Trash:</u>	Food waste and other trash will be placed in dumpster and picked up twice each week

#### ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CRMU-H / Commercial Residential Mixed Use (High) zone. Section 5-303 of the Zoning Ordinance allows a restaurant in the CRMU-H zone only with a Special Use Permit when not eligible for Administrative SUP approval. The proposal is not eligible for Administrative SUP approval because it does not offer full service and exceeds the number of delivery vehicles allowed through that process.

The proposed use is consistent with the Braddock Road Metro Small Area Plan chapter of the Master Plan which designates the property for mixed-use residential and commercial.

#### PARKING

According to Section 8-200(A)(8) of the Zoning Ordinance, one off-street parking space is required for every four restaurant seats. One additional off-street space is required for each delivery vehicle. The requested restaurant, with a maximum of 16 seats and four delivery vehicles at any one time, is therefore required to provide eight off-street parking spaces. The applicant satisfies this requirement by providing eight parking spaces located either next to the mid-block alley or in the underground garage.

## **II. STAFF ANALYSIS**

Although it has some concerns about an automobile-oriented use locating in the mixed-use Monarch/Henry building, staff is recommending approval of the applicant's request to operate a Domino's restaurant at the site. The applicant will be using its new, retail-friendly concept here and has agreed to several changes to its initial proposal that will enhance the restaurant's compatibility with the neighborhood. The business will also fill empty commercial space, much of which has been vacant since it was completed about four years ago.

### **Restaurant**

The new store concept Domino's proposes here is an improvement over the pizza chain's traditional delivery outposts. The applicant proposes an expanded menu and additional grab-and-go products for sale. Instead of a traditional, largely empty interior space, the applicant will offer indoor seating (see attached sample photos). At staff's request, the applicant has agreed to increase seating at the restaurant and to add outdoor dining seats subject to approval of a final outdoor dining plan (Conditions #2 and #5). The introduction of outdoor seating is particularly beneficial here given the tenant space's prominent corner location and the tendency for outdoor dining to increase the visibility of commercial spaces and enliven the pedestrian experience.

### **Parking**

Staff's main concerns about the application have been the location of parking and loading/unloading activities. The location of customer parking in the below-grade garage may be inconvenient for customers as a practical matter. It is reasonable to assume, however, that some portion of restaurant customers will walk to the site, and Domino's is well-known for its delivery service. The location of parking for delivery vehicles, either in the mid-block alley or in the below-grade parking garage, is off-street but not ideal. Delivery drivers will need to either carry food items around the building to the spaces in the alley, since no direct connection from the tenant space to the alley is possible, or down one level to the underground garage. Staff has asked the applicant to provide all pizza delivery vehicle parking in the alley, which is the closest feasible location, by asking the landlord for two additional parking spaces in the alley. The applicant has not yet been successful in obtaining these spaces but will continue to work on the matter with the landlord. At a minimum, staff has included special condition language that will require the applicant to maintain at least the two alley-adjacent parking spaces it has currently obtained from the landlord. Condition #9 also expressly prohibits any pizza delivery vehicles from parking on the street.

### **Loading**

The delivery of supplies to the restaurant, with its associated loading/unloading activities, staff has crafted a two-part recommendation. First, it recommends a prohibition in Condition #24 against any loading/unloading along Route 1. The width of most supply trucks exceeds the width of the parking lane adjacent to the Monarch/Henry building such that they would likely impede the flow of traffic on Route 1's already-narrow travel lanes. Second, since the applicant reports that it cannot use smaller trucks to deliver supplies to the site, staff is requiring in Condition #25 that the applicant only be allowed to park its larger, refrigerated tractor trailer trucks in a location specifically approved by the Director of Planning & Zoning. Although staff considers off-street loading to be the preferred option here, the loading space behind the building is too small for the

applicant's trucks and an emergency vehicle easement in the mid-block alley precludes loading/unloading activities there. No other off-street loading area exists in the vicinity, and based on current conditions around the block, only a limited number of on-street locations are long enough to accommodate these vehicles. One potential location is along the northern curb of Oronoco Street adjacent to the proposed restaurant and another location is along the western side of North Fayette Street.

This approach to delivery vehicles, while neither staff nor the applicant's first choice, leaves Domino's with a series of options. It may use large trucks as planned and conform to the City's designation of appropriate locations. In the alternative, it may opt to use smaller trucks, in which case it can use either the designated loading space behind the building or can park elsewhere on the street as available.

### **Consistency with DSUP**

For consistency with the existing building and prior DSUP approval, staff has also carried forward three conditions (Conditions #10-12) regarding venting equipment, signage, and maintaining the existing entrance to the tenant space on North Henry Street.

### **Neighborhood**

Staff has discussed the proposal with the West Old Town Citizens Association (WOTCA), who raises concerns regarding hours of operation, supply delivery hours, employee parking, the removal of outdoor dining furniture each night, and trash/litter. Staff has heard similar concerns from a few individual residents/property owners in the vicinity as well. Staff shares these concerns and has addressed them through the inclusion of special and standard condition language in this report.

### *Hours*

Staff agrees that the initially proposed 2 a.m. closing hour is not appropriate in this residential/commercial mixed-use building and has therefore included condition language limiting the hours of operation. Condition #2 requires a closing hour of 10 p.m. (11 p.m. on weekends) for carry-out and dine-in orders and 12 midnight for delivery orders. These hours, which are consistent with WOTCA's request, are identical to the approved closing hour at Shanghai Peking restaurant located immediately next-door, are approximately the same closing hour approved at Starbucks at the other end of the building, and are slightly later than the approved closing hour for the grandfathered Café Nicole on some nights.

### *Supply Deliveries*

Condition #23 has been included to limit the hours for supply deliveries to between 8 a.m. and 8 p.m., which although stricter than staff's standard condition limiting such deliveries to between 7 a.m. and 11 p.m., is a reasonable limitation to control potential noise impacts in this mixed-use area and one requested by the neighborhood.

### *Outdoor Furniture*

Staff agrees with WOTCA that some potential exists for loitering on unsecured outdoor dining furniture, and has therefore included Condition #13 to require the applicant to either stack and lock such furniture or store it inside each night.

*Employee Parking*

Staff has included standard condition language requiring the applicant to provide off-street parking for employees who drive to work (Condition #26).

*Litter*

Condition #18 has been included in this report as standard condition language requiring the applicant to pick up litter on-site and in adjacent areas.

Staff concludes that the request, with the amendments and conditions as discussed in this report, is reasonable and appropriate in this location. It recommends approval subject to the conditions contained in Section III of this report.

### 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 16 and may be located either inside or outside the restaurant. (P&Z)
3. The dine-in and carry-out hours of operation shall be limited to between 11 a.m. and 10 p.m., Sunday through Thursday and 11 a.m. and 11 p.m., Friday and Saturday. Delivery service shall be allowed to operate until 12 midnight daily. The outdoor dining area shall be closed and cleared of all customers by 10 p.m. Sunday-Thursday and 11 p.m. Friday and Saturday and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. The applicant shall submit a final outdoor dining plan that includes design specifications for all chairs, tables, barriers, umbrellas, planters, and other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for final review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
6. Outdoor dining, including all its components such as planters, wait stations, and barriers, shall not encroach onto the public right-of-way unless authorized by an encroachment ordinance. (P&Z) (T&ES)
7. No alcohol sales shall be allowed at the restaurant. (P&Z)
8. No live entertainment shall be allowed at the restaurant. (P&Z)
9. Not more than four delivery vehicles may be used to deliver food to customers. Each delivery vehicles must park in off-street parking spaces, the location of which must be to the satisfaction of the Director of Planning & Zoning, when at the restaurant. Delivery vehicles shall be prohibited from parking on-street when at the restaurant. (P&Z)(T&ES)
10. New venting ducts and other venting equipment proposed for the exterior of the building shall be designed to match the exterior of the building to the satisfaction of the Director of Planning & Zoning. (P&Z)
11. The colors and materials of tenant signage shall be designed of high quality materials and shall be designed as an integral part of the building that shall relate in materials, color and scale to the remainder of the building and to the retail bay on which it is displayed to the

satisfaction of the Director of Planning & Zoning and shall comply with applicable codes and ordinances as well as the following guidelines:

- a. Sign messages shall be limited to logos, names and street address information.
  - b. Illuminated or non-illuminated parapet signs or wall signs above the first level for retail and/or residential uses are prohibited.
  - c. Signs applied to storefront windows shall cover no more than twenty percent of the glass.
  - d. Box signs shall be prohibited.
  - e. Any exterior decorative exterior banners/flags shall be deducted from the overall permitted sign area. Permanent or temporary advertising banners shall be prohibited.
  - f. Display cases, storage, carts or other obstructions shall not be designed to be temporarily or permanently located adjacent to the retail windows. Tables and other active uses adjacent to the window are encouraged.
  - g. Freestanding signs are prohibited. (P&Z)
12. The existing door fronting on North Henry Street shall remain an operable entrance for this tenant space. (P&Z)
  13. Each day after the restaurant closes, tables and chairs used for outdoor dining shall be either brought inside the restaurant or stacked and secured outside in such a manner to preclude their after-hours use. (P&Z)
  14. 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)
  15. 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. (P&Z)
  16. No food, beverages, or other material shall be stored outside. (P&Z)
  17. 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)
  18. 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)
  19. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
  20. 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)

21. 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)
22. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
23. Supply deliveries, loading, and unloading activities shall not occur between the hours of 8:00pm and 8:00am. (P&Z)(T&ES)
24. Loading and unloading operations shall be prohibited on North Henry Street. (P&Z)
25. Loading and unloading operations from tractor trailer trucks shall occur only in a location approved to the satisfaction of the Director of Planning & Zoning. If the Director determines that a dedicated on-street loading zone is needed, the applicant must apply to the Traffic and Parking Board for approval. (P&Z)
26. 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)
27. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
28. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a security survey for the business and a robbery readiness program for all employees. (Police)
29. 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 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 Due to the narrow parking lane width and travel lane widths on Henry Street, delivery vehicles larger than 30 feet in total length, which will generally consist of tractor-trailer type vehicles, will not fit within the 7' wide parking lane on Henry Street and will encroach into the adjoining travel lane. The adjoining travel lane is a substandard 10' width. Narrowing this travel lane by having a large encroaching delivery vehicle in the adjoining parking lane will create a safety hazard for through vehicles in the travel lane. T&ES staff has therefore included a condition prohibiting delivery vehicles from unloading on Henry Street. (T&ES)
- F-2 The entry/exit doors to the restaurant are not convenient to the parking located behind the building or to the garage parking. The condition requiring delivery drivers to park off-street may require routing enforcement efforts to keep delivery drivers from parking in on-street spaces in front of the restaurant. (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 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-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 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)
- R-6 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-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 four delivery vehicles may be used to deliver food to customers. Each delivery vehicle must park in an off-street parking space when at the restaurant. (T&ES)
- R-9 Loading and unloading operations shall be prohibited on North Henry Street. (T&ES)
- 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). (AUP2007-00003)

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 Enforcement:

- 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-1 The current use is classified as Group M; the proposed use is Group B. Change of use, in whole or in part, will require a certificate of use and occupancy and compliance with including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-2 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-3 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-4 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

- C-5 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-6 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) floor area per floor; e) fire protection plan.
- C-7 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof.
- C-8 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-9 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-10 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-11 A seating/table layout complete with dimensions showing all aisle and passageway clearances will be required for review and approval prior to occupancy (USBC 1004.2).
- C-12 Electrical wiring methods and other electrical requirements must comply with NFPA 70, 2008.
- C-13 A fire prevention code permit is required for the proposed operation.
- C-14 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-15 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:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities. Permits are not transferable.
- C-2 Permits must be obtained prior to operation.
- C-3 Six sets of plans of each facility must be submitted through the Permit Center and approved by this department prior to construction. Plans must comply with 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-4 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Parks and Recreation:

- F-1 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 #** 2012-0017

**PROPERTY LOCATION:** 500 North Henry St.

064.01-0B-CU102 + 064.01-0B00

**TAX MAP REFERENCE:** 64.01.03.07 **ZONE:** CRMU/H

**APPLICANT:** ( Mary Lynne Carraway and Tom Anderson )  
Name: Team Washington, Inc. dba Domino's Pizza

Address: 8381 Old Courthouse Rd. Suite 100, Vienna, VA 22182

**PROPOSED USE:** Domino's Pizza

**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.

Ken Sanders-Smith  
Print Name of Applicant or Agent

*Ken Sanders-Smith* 2/17/12  
Signature Date

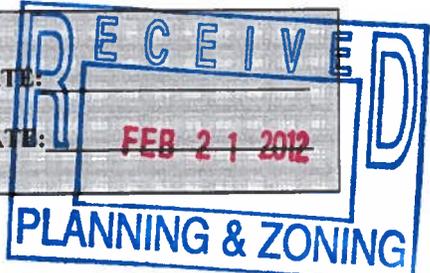
8381 Old Courthouse Rd. Suite 100  
Mailing/Street Address  
Vienna, VA 22182  
City and State Zip Code

703-743-7080 ext 107 703-734-8081  
Telephone # Fax #

sfulton@teamwash.com (contact is Susan Fulton)  
Email address

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

DATE: \_\_\_\_\_  
DATE: \_\_\_\_\_



**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of The Henry, 500 North Henry St. Alexandria, VA, I hereby  
 (Property Address)  
 grant the applicant authorization to apply for the Domino's Pizza / restaurant use as  
 (use)

described in this application.

*Kashif Z. Sheikh, vice President of*

Name: North Henry Retail, LLC

Phone: (212) 849-8800

Please Print

Address: c/o Westbrook Partners, 3300 PGA Boulevard  
Suite 820, Palm Beach Gardens, FL 33410

Email: ksheikh@westbrookpartners.com

Signature: \_\_\_\_\_

Date: February 21, 2012

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.

Applicant: Mary Lynne Carraway 51%

Thomas Anderson 49%

**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. Mary Lynne Carraway	8381 Old courthouse Rd, #100, Vienna, VA 22182	51%
2. Thomas Anderson	8381 Old courthouse Rd, #100, Vienna, VA 22182	49%
3. Team Washington, Inc.	Vienna, VA 22182 8381 Old Courthouse Rd. #100	100%

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 800 North Henry St. (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. North Henry Retail, LLC	c/o Westbrook Partners, 3300 PGA Blvd, Suite 820, Palm	100 %
2. VIII PGS Member, LLC	Beach Gardens, FL 33410 SAME	93.78886 %
3. VIII CI PGS Member, LLC	SAME	6.21114 %

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 required 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. Mary Lynne Carraway	none	none
2. Thomas Anderson	none	none
3. North Henry Retail, LLC	none	none

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.

2/23/12  
Date

Ken Sanders-Smith  
Printed Name

[Signature]  
Signature

46

17

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?

N. A.

**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.

### **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.)

Applicant wishes to build a Domino's Pizza store in the 1765 sq.ft. space in

The Henry at 500 North Henry St. Domino's Pizza stores sell Pizza, Oven Baked

Sandwiches, Pasta, Wings, Coca Cola beverages, Salads and assorted side items

for Delivery and Carryout. This will be the relocation of the Domino's Pizza

at 817 Slaters Lane. The current location's lease expires April 30, 2012 and the

building was sold to National Media at 815 Slaters Lane. They are redeveloping

the space to expand their business. We are requesting to add 9 seats to the

space as well as delivery and carry out.

**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).

2 to 3 C/O customers at a time during 11AM to 1 PM; and 6PM to 8PM; 1 to 2 C/O customers at other hours.  
8 to 9 eat in customers during lunch and dinner, 2 to 4 at other times.

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

3 inside employees during day shift + 2 drivers. 4 inside employees and 4 drivers during night shift.

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

Day:

Sunday through Thursday

Hours:

11 AM - 12 AM Midnight

Friday and Saturday

11 AM - 2 AM

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

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

Very Low. Ordinary conversation levels and equipment is not noisy.  
No noise will be heard from the exterior of the space.

B. How will the noise be controlled?

N/A

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

Mild food odors are vented through an oven hood (oven is only food cooking equipment) to the exterior. Oven hood vent will be removed from any intake vents into other portions of the building and far enough away from surrounding residential areas to prevent any issues.

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)

BulkFood containers, some office paper and food waste will be trash.

Food produced and sold at the store will be consumed off the property and

does not contribute to the trash, except for small amount of dine in.  
B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)

1 8 yard dumpster @ current location

C. How often will trash be collected?

2 times per week @ current location

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

Trash can in the lobby will collect customer trash. Food sold here is consumed primarily at the customer's residence or place of business.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

[ ] Yes.                     No.

If yes, provide the name, monthly quantity, and specific disposal method below:

\_\_\_\_\_  
\_\_\_\_\_

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes.  No. Use standard cleaning detergents and grease trap is pumped by professional service.

If yes, provide the name, monthly quantity, and specific disposal method below:

---

---

---

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

All employees must pass background check; all drivers have their MVR

run before hiring and every 5 months thereafter. Drivers carry less than

~~\$20.00 in cash and 80% of sales are on credit cards. No credit card information is kept in the store or in the computer system. Store will have surveillance~~

**ALCOHOL SALES**

cameras.

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.

---

---

---

---

**PARKING AND ACCESS REQUIREMENTS**

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

~~8 designated for~~ Standard spaces Domino's Pizza

\_\_\_\_\_ Compact spaces

Garage = 3 van spaces Handicapped accessible spaces. Surface = 1 HC + 1 van spaces

Garage has 56 add'l other retail spaces available

LL is designating 2 spaces in courtyard for Domino's drivers only and 6 in garage in close proximity to stairs closest to #500 for drivers and other employees.

Planning and Zoning Staff Only Required number of spaces for use per Zoning Ordinance Section 8-200A _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> 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? 1

Planning and Zoning Staff Only Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

B. Where are off-street loading facilities located? Behind building 2

C. During what hours of the day do you expect loading/unloading operations to occur?  
7 AM to 11 PM

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?  
3 deliveries 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?  
access 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? NA square feet.

18. What will the total area occupied by the proposed use be?  
1765 sq. ft. (existing) + - sq. ft. (addition if any) = 1765 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: \_\_\_\_\_  
 other. Please describe: Multi-Use building --The Henry ( previously The Monarch)

End of Application

SUP # 2012-0017

Admin Use Permit # \_\_\_\_\_



# 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: ~~10~~ 9      Outdoors: \_\_\_\_\_      Total number proposed: ~~10~~ 9

2. Will the restaurant offer any of the following?  
Alcoholic beverages (**SUP only**)      \_\_\_\_\_ Yes       No  
Beer and wine — on-premises      \_\_\_\_\_ Yes       No  
Beer and wine — off-premises      \_\_\_\_\_ Yes       No

3. Please describe the type of food that will be served:  
Pizza, Oven baked sandwiches, pasta, salads, wings, Coca-Cola soft drinks, assorted side items

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? 4 maximum  
Will delivery drivers use their own vehicles?       Yes      \_\_\_\_\_ No  
Where will delivery vehicles be parked when not in use?  
on site parking behind the building and in the garage.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  
\_\_\_\_\_ Yes       No  
If yes, please describe:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

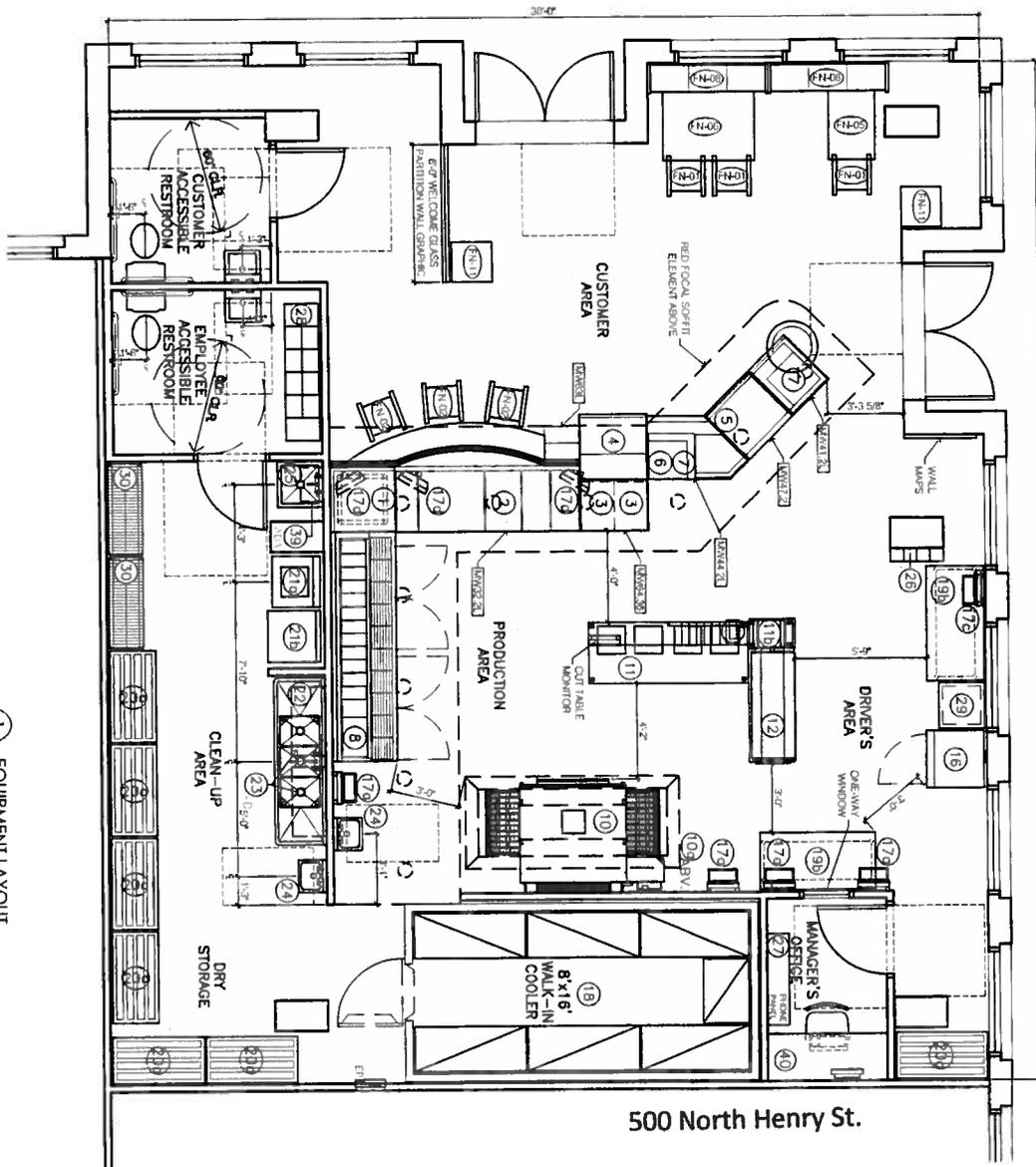
**Parking impacts.** Please answer the following:

1. 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
  
2. 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
  
3. 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 plan.** 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. Most food is purchased to be consumed at home or place of business, not immediately. A trash can **Alcohol Consumption and Late Night Hours.** Please fill in the following information, will be in the lobby.

1. Maximum number of patrons shall be determined by adding the following: Not Applicable.
  - Maximum number of patron dining seats
  - +  Maximum number of patron bar seats
  - +  Maximum number of standing patrons
  - =  Maximum number of patrons
  
2.  Maximum number of employees by hour at any one time
  
3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
  - Closing by 8:00 PM
  - Closing after 8:00 PM but by 10:00 PM
  - Closing after 10:00 PM but by Midnight
  - Closing after Midnight
  
4. Alcohol Consumption (check one)
  - High ratio of alcohol to food
  - Balance between alcohol and food
  - Low ratio of alcohol to food

25



1 EQUIPMENT LAYOUT  
SCALE: 1/8" = 1'-0"

500 North Henry St.  
Alexandria, VA 22314

Domino's Pizza  
Team Washington, Inc.

1765 square feet.

26



**Project No: 2614**  
Domino's Pizza Bakery Store  
Schematic Layout for a Tenant Improvement  
Monarch Retail Building Suite # 500 Old Town  
Alexandria, VA  
for Team Washington, Inc.  
8381 Old Courthouse Rd. Ste. 100  
Vienna, VA 22182 703.734.7080 X-107

REV	DATE	DESCRIPTION
1	07/27/12	1st V.O. OUT
SCHEMATIC LAYOUT FOR OWNER REVIEW - STAGE ONE 07/16/12		
SHEETNAME		
EQUIPMENT LAYOUT		
SHEET NUMBER		
A1.0		
COPYRIGHT 2012		



JASON D. GNICH ARCHITECT  
107 SE WASHINGTON ST  
SUITE 300  
PORTLAND, OR 97204  
P 503.524.6270  
F 503.791.7055

Sup 2012-0017

Project No: 2614  
Domino's Pizza Bakery Store  
Schematic Layout for a Tenant Improvement  
for Team Washington, Inc.  
838 Old Courthouse Rd, Ste. 100  
Alexandria, VA  
Vienna, VA 22182  
703.734.7080 X-107

REV	DATE	DESCRIPTION
1	3/7/11	LAYOUT

SHEET NAME  
EQUIPMENT SCHEDULE

SHEET NUMBER  
A2.0

EQUIPMENT SCHEDULE

ITEM NUMBER	ITEM QUANTITY	DESCRIPTION / MFR	SIZE	ELECTRICAL				WATER			WASTE		GAS		RELOCATED EXISTING	FURNISHED BY	INSTALLER
				AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	INDIRECT	SIZE			
1	1	3 UNIVERSAL CORNER STAINLESS STEEL DOUGH COUNTER W/ LEGS	34"W x 34"D x 44 1/2"H														
2	1	CUSTOM # STAINLESS STEEL DOUGH COUNTER COMPLEMENT W/ LEGS	48"W x 54"D x 44 1/2"H														
3	27	GALLON CORNMEAL BIN	27H														
4	2	STEEL DOUGH DOLLY	25 7/8"W x 17 1/8"D x 5"H														
5	1	DOUGH TRAYS (SET OF 100)	36"W x 34"D x 4H														
6	1	RANDELL GRAB-N-GO REFRIGERATED DISPLAY MERCHANDISER	19"W x 22"D x 27"H	8.6	3.8	115V	1	5-15P									
7	1	HATCO GLO-BAY DESIGNER HEATED GLASS DISPLAY CASE	19 1/2"W x 16 3/8"D x 4"H														
8	1	DUAL COMPARTMENT SAFE WITH DIGITAL LOCK/TIME DELAY	19 1/2"W x 34"D x 51 1/2"H	13	3.4	120V	1	5-20P									
9	2	METAL CASH DRAWER W/ REMOVABLE TILL	120"W x 34"D x 51 1/2"H														
10	1	100% LCP MAKELINE (RANDELL OR EQUAL)	48"W x 32 1/2"D x 36"H	5.5	1.4	115V	1	5-15P									
11	1	RANDELL LOW REFRIGERATOR UNIT	48"W x 32 1/2"D x 36"H														
12	1	BOFI 3270 DOUBLE STACK COMEYOR OVER	111 5/8"W x 48 3/8"D	10		120V	1										
13	1	AV1 HOOD SYSTEM FOR BOFI AL1270 DOUBLE STACK OVEN	84"L x 32"D x 36"H														
14	1	CUSTOM CUT TABLE W/ ORESHELF	36"L x 18"D x 36"H														
15	1	CUSTOM CUT TABLE, ACCESSORY CABINET	24"L x 18"D x 36"H														
16	1	CUSTOM CUT TABLE, ACCESSORY CABINET	24"L x 18"D x 36"H														
17	1	60" ROUTE STAND W/ (3) 54" HEAT LAMPS (MO. PC320815)	60"L x 18"D x 86"H														
18	1	SS NARROW BODY FULL HT. HOLDING CABINET PASS-THRU	48"L x 24"D x 78 1/2"H														
19	1	DELFIELD SINGLE DOOR STAINLESS STEEL REFRIGERATOR	36"L x 24"D x 78 1/2"H														
20	1	48" x 24" DRIVERS TABLE	48"L x 24"D x 78 1/2"H														
21	1	36" x 24" DRIVERS TABLE	36"L x 24"D x 78 1/2"H														
22	1	SINGLE DOOR WSH-COOLER	48"L x 24"D x 78 1/2"H														
23	1	PULSE TELEPHONE / ORDER STATION - WALL MOUNTED															
24	1	PULSE TELEPHONE / ORDER STATION - HANGLINE RETURN WALL															
25	1	PULSE TELEPHONE / ORDER STATION - AT DRIVERS TABLE															
26	3	PULSE TELEPHONE / ORDER STATION - SUSPENDED FROM ABOVE															
27	1	8" x 16" NOMINAL WALK-IN COOLER BOX W/ OUT FLOOR															
28	1	4" STAINLESS WORK TABLE	48"L x 30"D x 35 1/2"H														
29	2	5" STAINLESS WORK TABLE	60"L x 30"D x 35 1/2"H														
30	7	6" STAINLESS WORK TABLE	72"L x 30"D x 35 1/2"H														
31	24	24" x 48" HEAVY DUTY DUNNAGE RACK	24"L x 48"D x 12"H														
32	24	24" x 36" HEAVY DUTY DUNNAGE RACK	24"L x 36"D x 12"H														
33	18	18" x 48" HEAVY DUTY DUNNAGE RACK WITH 6 BACKSPLASH	18"L x 48"D x 6"H														
34	24	24" x 60" HEAVY DUTY DUNNAGE RACK	24"L x 60"D x 27"H														
35	2	SEARS KENMORE SIDE BY SIDE GAS WASHER	27"W x 25 1/2"D														
36	1	SEARS KENMORE SIDE BY SIDE GAS DRYER	27"W x 25 1/2"D														
37	1	STAINLESS STEEL 3-COMPARTMENT SINK	87 1/4"L x 27 1/2"D x 39 1/2"H														
38	1	3-COMP. SINK WASTE DRAIN	ACCESSORY														
39	1	3-COMP. SINK ECONOMY SPRAYER W/ ADD-ON FAUCET	ACCESSORY														
40	1	3-COMP. SINK WALL BRACKET FOR ECONOMY SPRAYER	ACCESSORY														
41	2	COMPLETE 3-COMP. SINK WALL STORAGE SYSTEM	30"L x 30"H														
42	1	STAINLESS STEEL HANDSINK W/ WRIST HANDLES	14"L x 10"D x 5"H														
43	2	LIQUID SOAP DISPENSERS	ACCESSORY														
44	2	HAND SWARTIZER DISPENSER	ACCESSORY														
45	2	C-FOLD PAPER TOWEL DISPENSER	ACCESSORY														
46	2	TRASH CAN	ACCESSORY														
47	1	24" x 24" MOLDED STONE MOP SINK	24"L x 24"D x 10"H														
48	1	MODULAR METAL DROP BOX	77"W x 77"D x 27"H														
49	1	PULSE TELEPHONE EQUIPMENT BOX	48"W x 18"D x 48"H														
50	1	16 COMPARTMENT LOCKER															
51	2	18" x 48" CLEAN SMALLWARES RACK															
52	1	EMPLOYEE TABLE															
53	2	PULSE DIGITAL 42" MENU BOARDS															
54	33	PIZZA TRACKER - 37" MONITOR															
55	34	PIZZA TRACKER - 18" MONITOR (LARGE SIZE)															
56	35	COKE COOLER GDM-7															
57	36	24" x 36" WIRE SHELF SYSTEM															
58	37	WALL-MOUNTED BKE RACK															
59	1	12" x 12" EMPLOYEE LOCKER															
60	1	RINNAL WALL-MOUNTED INSTANT ANEOLIS WATER HEATER															
61	1	BUILT-IN MANAGERS DESK (WITH A D.A. KNEE CLEARANCE)															



107 SF WASHINGTON ST  
 SUITE 300  
 PORTLAND, OR 9724  
 T 503.552.6279  
 F 503.724.7055

### MILLWORK SCHEDULE

MARK	DESCRIPTION	QTY	MF/SUPPLIER	REMARKS	COLOR/FINISH	FURNISHED BY:	INSTALLED BY:	NOTES
MW-10.1L	POS FOCAL ELEMENT LEFT HAND ORIENTATION	---	---	ANGLED WITH RETURN AND WITH WALL INCLUDES LIGHT STRIP	FOCAL ELEMENT, RED PLAM (PL-02) LIGHT STRIP, SATIN STAINLESS STEEL	OWNER	G.C.	
MW-20.2L	WALLS LEFT HAND ORIENTATION	---	---	PROTOTYPE FREESTANDING AND END CAP APPLICATIONS NO SNEEZE GUARD ON RETURN	CUSTOMER SIDE, METAL (MT-01) KITCHEN SIDE, PLAM (PL-01)	OWNER	G.C.	
MW-32.2L	DOUGH FEATURE WALL LEFT HAND ORIENTATION	1	---	CURVED VERSION WITH ADA LEDGE, METAL WALL FINISH STONE COUNTER TOP AND P-LAM BASE CABINET	CUSTOMER SIDE, METAL (MT-01) STONE (SS-01) AND PLAM (PL-01)	OWNER	G.C.	SEE ARCHITECTURAL DRAWINGS FOR SITE SPECIFIC MODIFICATIONS.
MW-41.2L	POS COUNTER 2-3' WOOD WITH ROUND PICK-UP, LEFT HAND ORIENTATION	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP ROUND PICK-UP FOCAL WHITE PLAM WITH STAINLESS STEEL TOP	BASE CABINET (MT-01) TOP (SS-01) ROUND CABINET (PL-01) TOP (MT-01)	OWNER	G.C.	
MW-41.2	POS COUNTER ANGLED LEFT HAND ORIENTATION	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP	BASE CABINET (MT-01) TOP (SS-01)	OWNER	G.C.	
MW-42	BASE CABINET	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP	BASE CABINET (MT-01) TOP (SS-01)	OWNER	G.C.	
MW-61L	CHILD STEP-UP LEFT HAND ORIENTATION	1	---	CHILD STEPS AND DOUGH AREA VIEWING PLATFORM FLOOR COVERING PARAPAL ON LEFT	FLOOR COVERING (FC-01) HANDRAIL (MT-01)	OWNER	G.C.	
MW-61.36	DOUGH CART GARAGE 36" WIDE	1	---	BASE CABINET WITH P-LAM WITH WHITE P-LAM TOP	BASE CABINET (MT-01) TOP (SS-01)	OWNER	G.C.	

### FURNITURE SCHEDULE

DESCRIPTION / MF OR	QTY	SIZE	MANUFACTURER	COLOR	MODEL	REMARKS	FURNISHED BY:	INST. BY:
FN-01	3	---	---	---	---	---	---	GC
FN-02	3	---	---	---	---	---	---	GC
FN-03	24	24" x 32" x 29.75"	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(1)200-3000 SPECIAL 200 SERIES X-BASE, 3000 S.E. LAMINATE TOP	CUSTOM P/L SHAPED TOP	---	---
FN-04	1	24" x 36" x 29.75"	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(1)200-3000 24" x 36" 200 SERIES X-BASE, 3000 S.E. LAMINATE TOP	---	---	---
FN-05	1	48" x 36" x 29.75"	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(2)200-3000 48" x 36" 200 SERIES T-BASE, 3000 S.E. LAMINATE TOP	---	---	---
FN-06	2	---	---	---	---	---	---	GC
FN-07	2	44W" x 27D" x 15H	TRASHCANSANDMORE	---	---	---	---	---
FN-08	2	40 GALLON	TRASHCANSANDMORE	GRAY	DOME LID TRASH CAN MODEL # CZONE38SOCZGRDM	---	---	GC
FN-09	18	18.5W" x 18.5D" x 38H	BELSON	FRAME GALV. SEATS RED, TOP: WHITE	MODEL # FT1287 W/ 4 SEATS, NO SEAT BACKS	---	---	GC
FN-10	48	48" DIAMETER	BELSON	FRAME GRAY, SEATS GRAY, TOP: GRAY	MODEL # FT31287 W/ 4 SEATS, NO SEAT BACKS	---	---	---
FN-11	48	48" DIA (H) OPEN W/ CH. SEAT	BELSON	FRAME GRAY, SEATS GRAY, TOP: GRAY	MODEL # FT31287 W/ 4 SEATS W/ UMBRELLA HOLE, NO SEAT BACKS	---	---	---
FN-12	7-6	7-6" DIAMETER, 1.5' POLE	BELSON	RED	7-6" FIBERGLASS UMBRELLA MODEL # UF	---	---	GC
FN-13	9-4"	9-4" DIAMETER	BACKYARDGARDENER	FIRE ENGINE RED	FABRIC WOOD POST BY LAUREN & CO., MODEL # LC41PWSZ	---	---	---
FN-14	ARM HT. 27"	PL. GLIDES INC	FALCON	STANDARD METAL FINISH	ALUMINUM ARM CHAIR MODEL # M22	---	---	GC
FN-15	24W" x 24D" x 30H	CAPEFURNITURE	CAPEFURNITURE	STANDARD METAL FINISH	HATTERS METAL TABLE MODEL # AS-2424	---	---	---
FN-16	32W" x 32D" x 30H	CAPEFURNITURE	CAPEFURNITURE	STANDARD METAL FINISH	HATTERS METAL TABLE MODEL # AS-3024	---	---	GC

Project No.: 2614  
 Domino's Pizzeria Bakery Store  
 Schematic layout for a Tenant Improvement  
 for Team Washington, Inc.  
 Alexandria, VA  
 8381 Old Courthouse Rd, Ste. 100  
 Vienna, VA 22182

SCHMATIC LAYOUT FOR  
 OWNER'S REVIEW, STAGE ONE  
 01.16.12

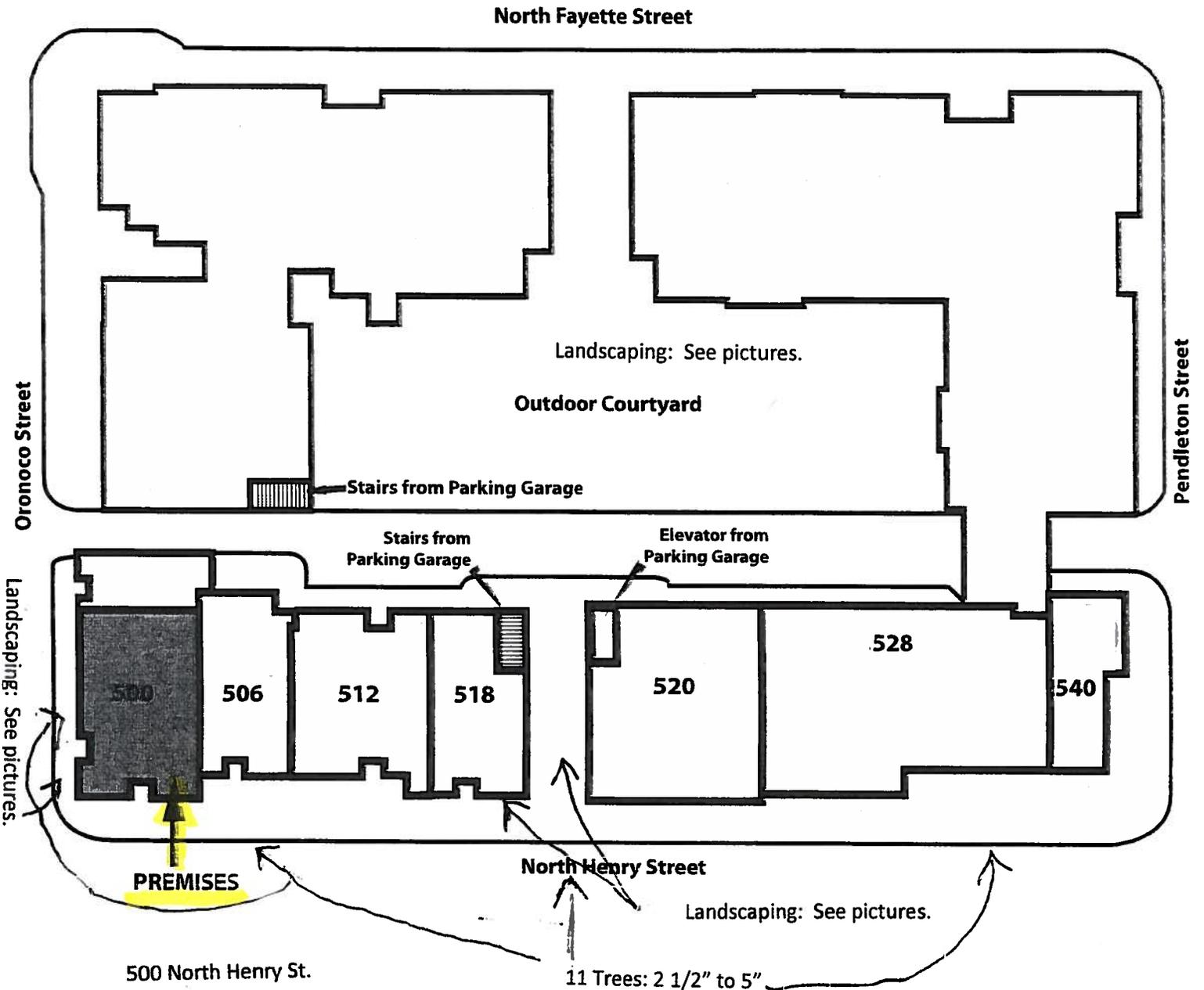
REV. DATE. DESCRIPTION  
 1 1/22/27/12 LAYOUT

SHEET NAME  
 MILLWORK/  
 FURNITURE  
 SCHEDULES

SHEET NUMBER  
 A3.0

COPYRIGHT 2012

SUP2012-0017



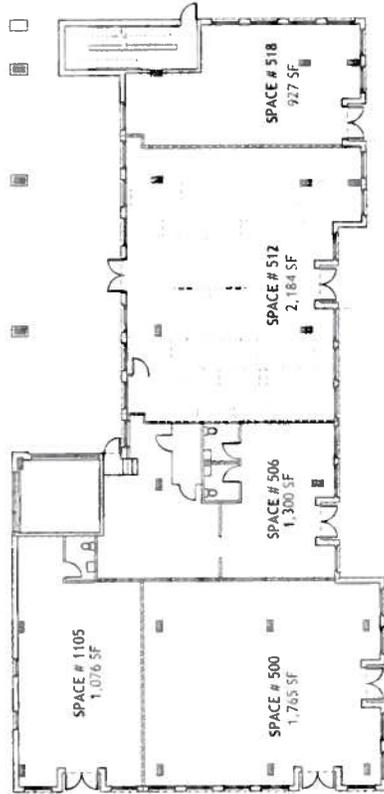
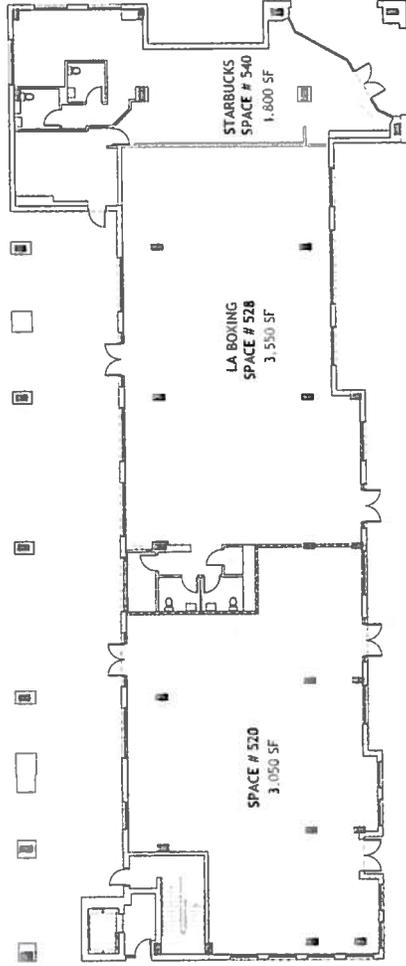
500 North Henry St.

Alexandria, VA 22314

Domino's Pizza

Team Washington, Inc.

1765 square feet.



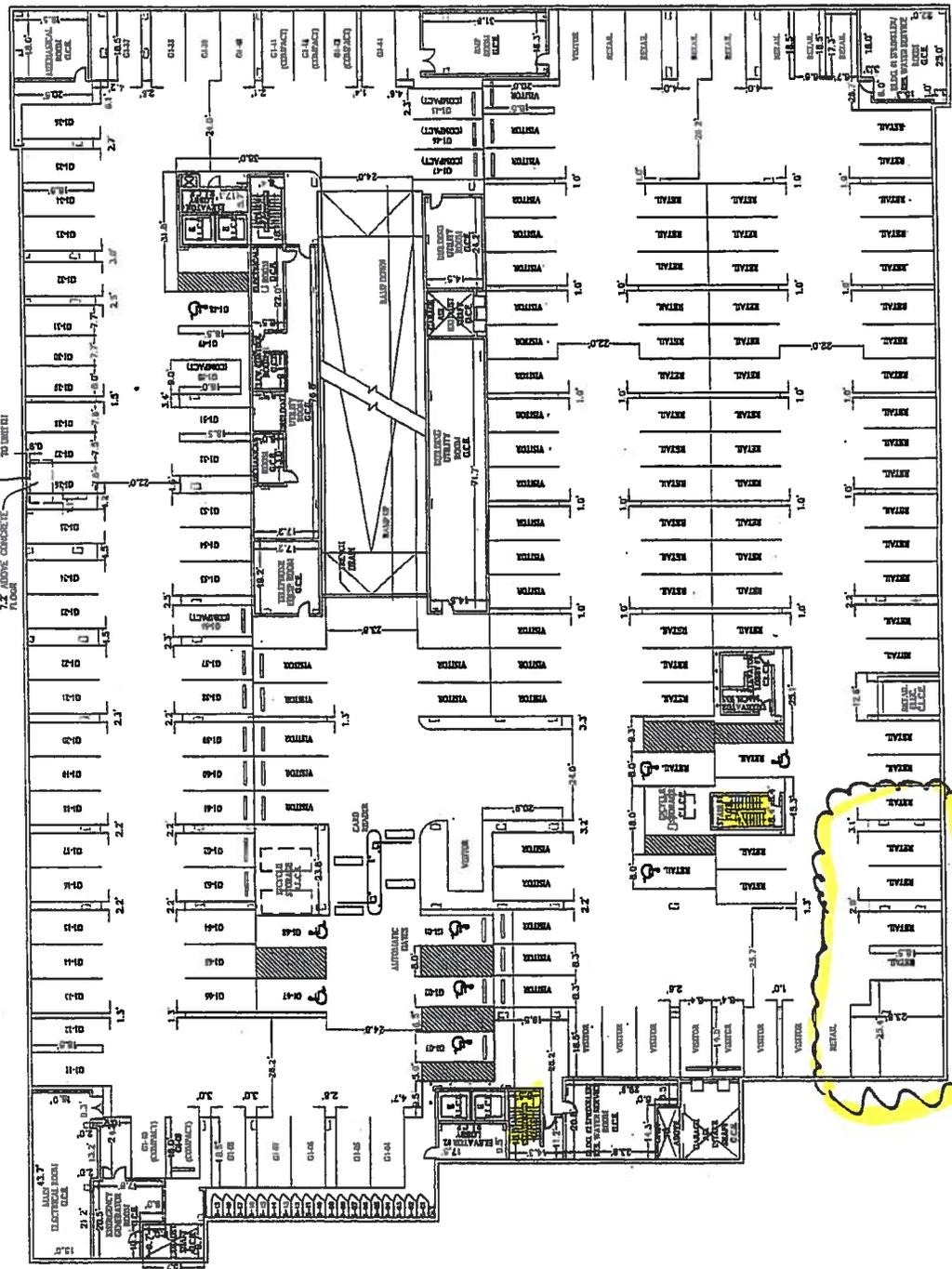
EXISTING TENANT SPACES  
**500, 506, 512, 518, 520, 528, 540**  
**THE MONARCH RETAIL**  
 OLD TOWN ALEXANDRIA, VA  
 SEPTEMBER 6, 2011



**JCA ARCHITECTS**  
 1801 ROBERT FULTON DR. SUITE 410  
 RESTON, VIRGINIA

**500 North Henry St.**  
**Alexandria, VA 22314**  
**Domino's Pizza**  
**Team Washington, Inc.**  
**1765 square feet.**





GARAGE LEVEL 1

*6 parking spaces,  
garage level*

EXHIBIT E  
 PLAN SHOWING  
 LOCATIONS AND DIMENSIONS OF  
 GARAGE LEVEL 1  
**THE MONARCH  
 CONDOMINIUM**  
 CITY OF ALEXANDRIA, VIRGINIA  
 SCALE: 1"=20'  
 DATE: JULY, 2007  
 URBAN ENGINEERING & ASSOCIATES, INC.  
 CIVIL ENGINEERS • LANDSCAPE ARCHITECTS • LAND SURVEYORS  
 7112 LITTLE RIVER TURNPIKE  
 ANNANDALE, VIRGINIA 22003 (703) 642-8800

**LEGEND.**  
 R2-1, R2-2 ETC.  
 C-1, C-2 ETC.  
 V-1, V-2 ETC.  
 S-1, S-2 ETC.  
 E  
 L.C.E.

RESIDENT PARKING SPACES  
 COMMERCIAL PARKING SPACES  
 VISITOR PARKING SPACES  
 STORAGE LOCKERS  
 HANDICAP SPACE  
 ELEVATOR  
 LIMITED COMMON ELEMENT

500 North Henry St.  
 Alexandria, VA 22314  
 Domino's Pizza  
 Team Washington, Inc.  
 1765 square feet.

NO.	DATE	REVISION
1	03-07-07	REVISION PER ARCHITECTURAL

## Specialty Pizzas

### DOMINO'S® ARTISAN PIZZAS

Serves 2 \$4.99

**Kalamata & Peas**  
A fresh layer of feta and Parmesan-cheddar cheeses and fresh baby spinach with onion dressing. All balanced and based in perfection on our Brooklyn-style crust.

**Truffle Balsamic & Roasted Veggies**  
Equal proportions of scalars, spinach, onions, roasted red peppers, balsamic pepper, and a dash of oregano, all over a garlic Parmesan sauce on an art-bakery crust.

**Italian Sausage & Pepper Pie**  
Parmesan-cheddar cheese and sliced Italian sausage complemented by a slice of roasted red pepper and balsamic pepper on an art-bakery crust, topped with a dash of oregano.

### DOMINO'S AMERICAN LEGENDS®

medium \$1.99 large \$3.99

**Honey Mustard**  
Sliced ham, bacon, pineapple and roasted red peppers with provolone cheese on a Parmesan crust.

**Pony Mustard**  
Sliced ham with hot sauce and jalapenos.

**Peppy Cheese Steak**  
Made with tender slices of steak, onions, green peppers and mushrooms with provolone and American cheeses on a cheesy Parmesan crust.

**Call Chicken Bacon Ranch**  
Made with tender cuts of chicken breast, white sauce, sliced bacon and tomatoes with provolone and mozzarella cheese on a cheesy Parmesan crust.

**Whoside 0 Cheese**  
Sliced ham, sausage, cheese med with BBQ, mozzarella, hot sauce, jalapenos, cheddar, parmesan and a slice of hot with oregano on a Parmesan and escarole crust.

**Pasta Veggie**  
Made with roasted red peppers, black olives, mushrooms, tomatoes and black olives with feta, mozzarella and provolone cheeses on a cheesy Parmesan crust.

**Manhattan BBQ Chicken**  
Made with tender cuts of chicken breast, BBQ sauce and onions with provolone, mozzarella and cheddar cheeses on a cheesy Cheddar crust.

**Buffalo Chicken**  
Made with tender cuts of chicken breast, Buffalo Hot Sauce and onions with provolone and American cheeses on a cheesy Cheddar crust.

**Hot & Cheese**  
A flavorful blend of melted cheeses melted with parmesan sauce and baked to perfection. **\$3.99**

**Korean Sausage Melt**  
Porko pasta baked in a spicy mustard sauce with sliced sausage, a blend of onion seasonings, and provolone cheese. **\$4.99**

**Chicken Alfredo**  
Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with parmesan. **\$3.99**

**Hot & Cheese**  
A flavorful blend of melted cheeses melted with parmesan sauce and baked to perfection. **\$3.99**

## Create Your Own

### CHOOSE YOUR CRUST

Instilled Hand-Tossed  
Garlic seasoned hand-tossed crust with a dash of butter herb

Crunchy Thin Crust  
Ultimate Deep Dish  
Brooklyn-Style

### CHOOSE YOUR TOPPING

<p><b>MEAT</b></p> <ul style="list-style-type: none"> <li>Pepperoni</li> <li>Ham</li> <li>Beef</li> <li>Lean Sausage</li> <li>Spicy Sausage</li> <li>Spam</li> <li>Grilled Chicken</li> </ul>	<p><b>VEGETABLES</b></p> <ul style="list-style-type: none"> <li>Fresh Mushrooms</li> <li>Onions</li> <li>Green Peppers</li> <li>Red Onions</li> <li>Artichoke Hearts</li> <li>Hot Spiced Peppers</li> <li>Spinach</li> <li>Tomatoes</li> <li>Unstuffed Hot Peppers</li> </ul>	<p><b>AMERICAN CHEESE</b></p> <ul style="list-style-type: none"> <li>Cheddar</li> </ul>	<p><b>SPECIALTY</b></p> <ul style="list-style-type: none"> <li>Specialty</li> </ul>
-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

## Sandwiches

All sandwiches served on a fresh baked, lightly seasoned bread bowl.

**Chicken Bacon Ranch**  
All white meat chicken breast, bacon, ranch and provolone cheese. **\$5.99**

**Chicken Parm**  
All white meat chicken breast, tomato basil marinara, parmesan, egg and provolone cheese. **\$5.99**

**Italian**  
Pepperoni, sausage and ham topped with balsamic pepper, green peppers, onions and provolone cheese. **\$5.99**

**Peppy Cheese Steak**  
Sliced, American and provolone cheeses, onions, green peppers and mushrooms. **\$5.99**

**Buffalo Chicken With Blue Cheese**  
Tender cuts of seasoned all white meat chicken breast, creamy blue cheese, onions, hot sauce, cheddar and provolone cheese. **\$5.99**

**Mediterranean Veggie**  
Roasted red peppers, balsamic vinegar, sliced tomatoes, spinach, onions, feta, provolone and American cheeses. **\$5.99**

**Spicy & Bacon Habanero**  
Tender cuts of seasoned all white meat chicken breast, jalapeno, sweet mango habanero sauce, provolone and cheddar cheese. **\$5.99**

**Italian Sausage & Peppers**  
Sliced Italian sausage, roasted red peppers, green peppers, balsamic pepper, onions, provolone cheese and tomato basil marinara. **\$5.99**

## Sides & More

### NEW! Stuffed Cheesy Bread

Oven baked breadsticks stuffed with cheese and covered in a blend of cheeses melted with 100% mozzarella and cheddar. Seasoned with a special mix of garlic, parmesan and Romano cheese. Try a 3 or 5 Cheese only. Luscious & Filled or Baked & Juicy. 8 pieces of delicious, cheesy indulgence. **\$5.99**

NEW! Parmesan Bread Bites

Oven baked, 16 fresh breadsticks lightly sprinkled with Parmesan-cheddar cheese and seasoned with garlic and more Parmesan. For the best delivery, for sharing 16 pieces. **\$2.99** 32 pieces **\$3.99**

Breadsticks

Breadsticks baked in a light batter, includes marinara sauce for dipping. 8 per order. **\$3.99**

Veggie

Now crispier than ever. Served with your choice of Hot, BBQ or Sweet Mango Habanero sauce. 8 for **\$6.99** 14 for **\$10.99** 40 for **\$22.99**

Bacon Chicken

Lightly breaded with savory herbs, made with 100% all white breast meat. Cut into strips with your choice of dipping sauce. 3 bread Mango Habanero, BBQ, Ketchup Sauce or Ranch. 8 for **\$6.99** 14 for **\$10.99** 40 for **\$22.99**

Cheese Bites

Cut into strips with cheddar and sugar. Then baked to perfection. Includes sweet vanilla dipping. 8 per order. **\$3.99**

Chocolate Lava Crunch Cake

Oven baked chocolate lava, crunchy on the outside with molten chocolate inside. Enjoy an order of two. **\$3.99**

### AMAZIN' GREENS® SALADS

Garden Fresh

Hand greens with whole grape tomatoes, shredded carrots and a mediterranean dressing. **\$5.99**

Grilled Chicken Caesar

Head of romaine with grilled chicken, shredded parmesan and Asian dressing. **\$6.99**

DRESSINGS

3-Liter Bottle **\$3.99**

Choose from Coca-Cola® Diet Cola®, Sprite®, Fanta®, Orange or Tea.

30oz Bottle **\$1.99**

Choose from Coca-Cola®, Diet Cola®, Sprite®, Fanta®, Orange, Tea, Gatorade® or Dasani® Water.

987 33 13

33

SUP 2012-0017



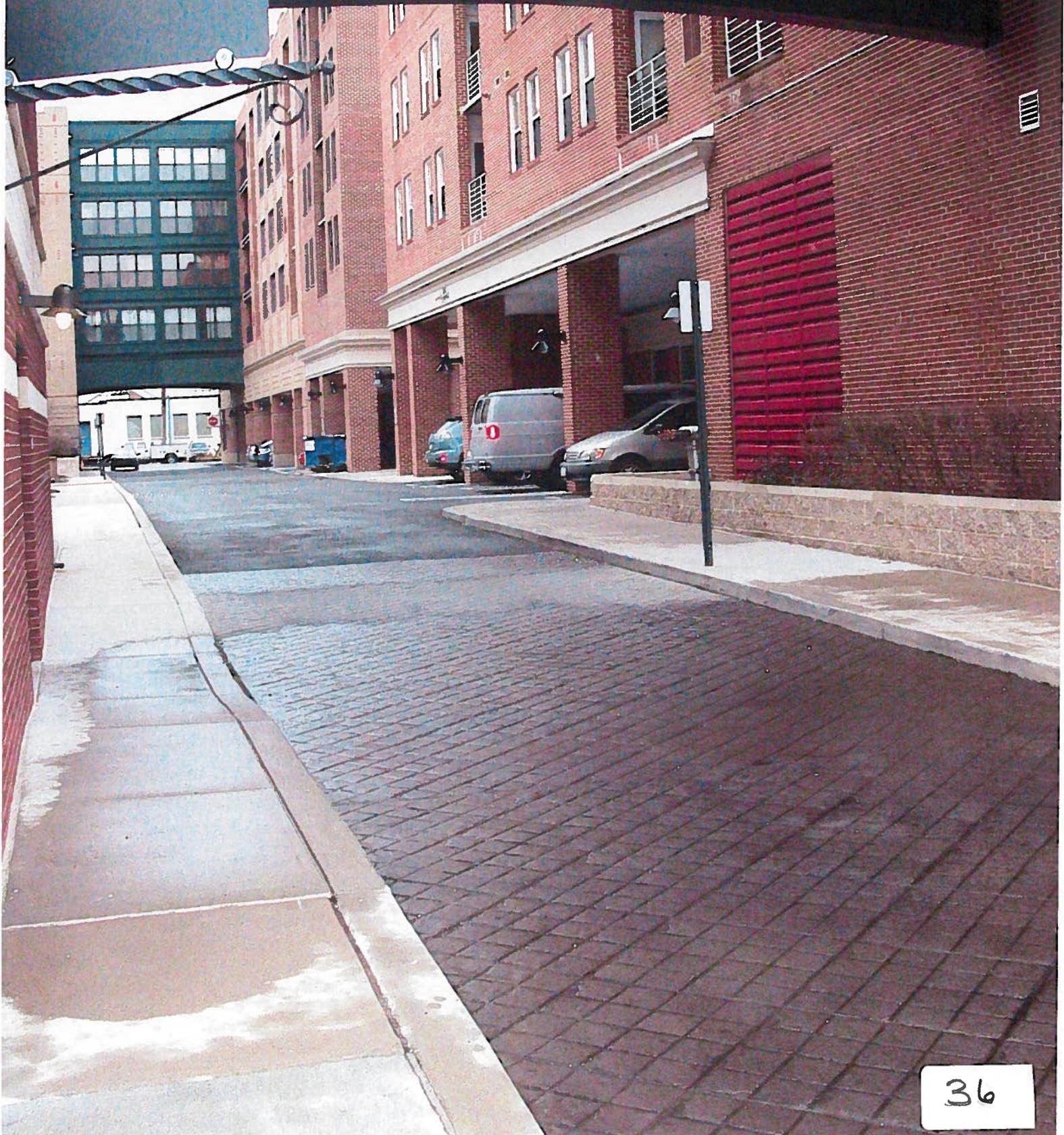
SUP 2012-0017



35

SUP 2012-0017

  
THE HENRY



36

SUP 2012-0017

Monarch  
CLEANERS

37

EMP2012-0017



38

SUP2012-0017

# CHICKEN 450

8 OVEN BAKED SANDWICHES  
7 DAYS A WEEK

CHICKEN WINGS

FRIGHER BITE SAUCE

RANCH

BLUE CHEESE

BBQ

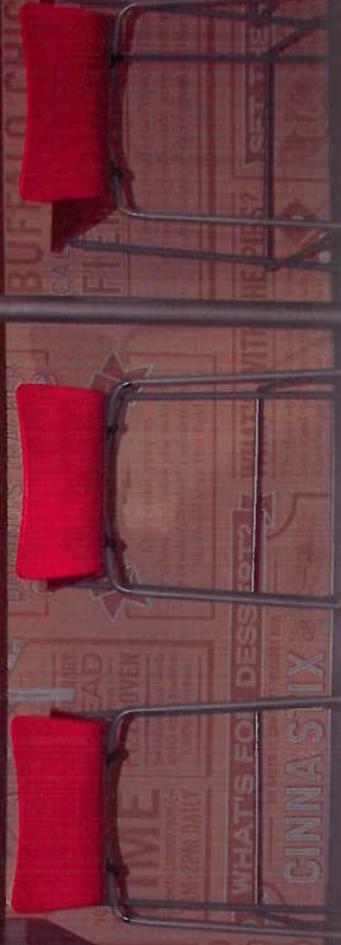
SWEET MANES HASANERO

DIP

Hand Signed



YOU DON'T HAVE TO



39

SUP2012-0017



40



**From:** Dan and Fran Koslov <df90@verizon.net>  
**Sent:** Monday, April 16, 2012 3:54 PM  
**To:** Barbara Ross; Nathan Randall; PlanComm  
**Subject:** SUP 2012-0017 (Domino's -- 500 North Henry Street)

Dear Ms. Ross and Mr. Randall –

We are owner/residents of 1015 Oronoco Street. We are writing to express strongly held views regarding the reference SUP application. We are aware that the views stated in this note are shared by our neighbors, and we ask that the City decide on the following points in favor of these views:

1. The restaurant's proposed closing time of 2:00 AM is wholly unacceptable, and is also without precedent as it far exceeds neighborhood standards. Three examples within the neighborhood include: Shanghei Peking closes at 10:00 PM Sun-Thu, and 11:00 PM Fri-Sat. Both Café Nicole and Starbucks Coffee close even earlier. We seek to limit Domino's to closing hours to those similar to Shanghei Peking in order to preclude noise and traffic problems, as well as the potential for criminal activity facilitated by late night presence in the neighborhood by non-residents.
2. Because the City's parking enforcement staff is under-resourced to properly police all streets within the city, the proposed business must prohibit its employees from parking in a public right of way. Failure to do so, would mean residents who pay for parking permits adjacent to their homes, would compete for parking with the Domino's employees. The situation is especially acute for this particular business, because it will utilize a fleet of delivery vehicles, as well as those belonging to employees in the store. As such, request the following stipulation be added to the SUP: "No employee vehicles shall be parked in a public right of way".
3. Domino's will be continuously resupplied by large refrigerator trucks. The refrigeration units and the trucks themselves must be kept running to avoid spoilage. Both the trucks and the refrigeration units are loud, and will therefore create a serious noise nuisance for residents as they sit idling outside the store for long periods during deliveries. Therefore, it is imperative that the SUP stipulate that deliveries must not occur to the store earlier than 8:00 AM, and must be completed no later than 8:00 PM.
4. Given the trash/litter problems inherent in take-out food businesses, the SUP must stipulate that the restaurant is responsible for trash/litter cleanup within 75 feet of its premises no less than daily.

I'm sure you will agree that all that is laid out here is both reasonable, and well within what the City should do to enable residents and businesses to successfully and peacefully co-exist. We appreciate your consideration and adoption of these requests.

Warm regards –  
Dan and Fran Koslov  
1015 Oronoco Street

**Julie Fuerth**

---

**From:** Eric Lundell <eric.lundell@gmail.com>  
**Sent:** Monday, April 16, 2012 12:41 PM  
**To:** PlanComm; Barbara Ross; Nathan Randall  
**Subject:** Concerns about SUP2012-0017

I am writing to voice my concern with the Special Use Permit that has been submitted to open a Domino's Pizza Restaurant at 500 N. Henry Street. I live on Oronoco Street cattycorner to the proposed development site which is the reason for my concerns. Putting aside that this is a self-proclaimed bad restaurant (you've seen the advertisements right?) I have the following concerns about omissions and un-clarified items in the SUP that I am hoping can be addressed.

1. The restaurants proposed business hours would allow the restaurant to be open until to 2AM. This is not compatible with a residential neighborhood. The neighborhood standard for this area is much earlier than this at an average closing time of 9:30PM. For example Shanghei Peking closes at 10PM on Weekdays and 11PM on Weekends which is much more appropriate for our neighborhood. Starbucks and Café Nicole close much earlier at 9PM.
2. Another issue I am concerned with is parking in our area. Parking is only restricted to 5PM on the streets surrounding the proposed site. The SUP states that parking will be provided for employees but there is nothing stated in the SUP that employees have to use this parking. If this is not stated I feel that many employees will park on the street instead of somewhere in the bottom of a garage as this will be more convenient. If this happens I as well as other residents will not be able to find a spot to park anywhere near the area after work as these spaces will be taken.
3. The third issue I would like to raise is regarding produce and equipment deliveries. Currently the SUP does not mention anything about when deliveries can occur. It would be good if the SUP could limit deliveries from 8AM to 8PM and that the delivery truck not be able to park anywhere but the interior alleyway of the Henry complex; especially not on Henry Street or Oronoco Street as this would be a major traffic and noise issue.
4. Finally I would like to mention concern for SUP language around trash. The SUP only mentions that a trashcan will be placed in the lobby for customers and product will be consumed off premises. I feel this is too much of an assumption and insufficient to address the potential litter from late night traffic. I would request that language be considered requiring the business to pick up trash and litter in the area surrounding the property.

I appreciate your time and consideration of this request and recognize that part of living in the area that I do brings with it mixed zoning issues. The ability to walk to restaurants and bars is the reason that I like the neighborhood so much. However I hope that the balance can be maintained and residents can be assured that comfortable living in Alexandria will be a priority.

If you have any questions or would like to discuss with me directly please feel free to give me a call: 202-422-8929

Thanks again for your time and consideration,

-Eric Lundell  
1020 Oronoco St

## Nathan Randall

---

**Subject:** FW: Domino's Pizza-500 N. Henry

**From:** Heidi Ford [<mailto:ha.ford123@yahoo.com>]

**Sent:** Tuesday, April 10, 2012 8:19 PM

**To:** Barbara Ross

**Cc:** [missz@aol.com](mailto:missz@aol.com)

**Subject:** Domino's Pizza-500 N. Henry

Dear Barbara,

We've had an opportunity to review and discuss the SUP application to open a Domino's restaurant at 500 N. Henry Street. We have identified several issues that could have a negative impact on community quality of life. However, we believe that with staff's support these potential problems can be minimized with appropriate conditions to the SUP.

The first of these pertains to the restaurant's proposed hours of business. The City's zoning ordinance recognizes the concept of a neighborhood standard with regard to operating hours. Within the West Old Town neighborhood, the neighborhood standard for restaurant hours is substantially less than what the applicant proposes. For example, per SUP2009-0035 Shanghei Peking's operating hours are limited to 10:30am - 10:00pm, Sunday - Thursday for dine-in and until midnight (12:00am) for delivery. For Friday and Saturday, the dine in hours are from 10:30am -11:00pm and delivery is available until midnight (12:00am). We request that staff stipulate similar hours for the proposed Domino's pizza - specifically that dine-in operations cease at 10:00 pm (Sunday - Thursday), 11:00pm (Friday-Saturday) and that delivery operations cease at 12:00am (midnight), Sunday - Saturday.

The second issue relates to parking. We are pleased that the applicant is procuring off-street parking for its employees. However, we believe additional caveats are needed to prevent a repeat of the situation recently encountered with the American Day Care at 501 N. Henry wherein the City was powerless to legally compel the business employees to use the site's parking lot. Given this, we request that the following condition be added to ensure that Domino employees are required to use the off-street parking: "No employees vehicles shall be parked in a public right-of-way." This is particularly important given that Domino's hours of business will include evening hours when most residents are home and thus parking is particularly constrained. Additionally, as the existing street parking restrictions expire at 5:00pm the additional caveat is needed to ensure there is a legal mechanism available should the employees elect to park on the street rather than on-site.

The third issue pertains to produce/equipment delivery hours. We request the SUP specify that no deliveries are to occur before 8:00am or after 8:00pm. Additionally, we request the SUP specify that the delivery truck is to park in the interior alleyway of the Henry, and not on Oronoco or Henry streets. This will minimize disruptions to both parking and traffic.

The fourth issues pertains to outdoor dining. If the applicant is requesting outdoor dining, we request the SUP specify the tables and chairs must be secured at the close of business each day and that the outdoor dining shall be closed and cleared of all customers by 10:00 p.m. Sunday through Thursday and by 11:00 p.m. on Friday and Saturday.

The fifth issue pertains to trash/littering. Given the potential for increased littering in conjunction with a take-out restaurant, we request the SUP specify the business must pick up trash/litter within 75ft of the property

✓ 44

daily.

Finally, we understand the applicant envisions a slightly different concept from the traditional Domino's carry-out/delivery model. However, we have not been able to find much information on this alternate concept on the Domino's website. Does staff have any additional information on this that you can share? In particular, we are interested in how many more indoor dining seats the applicant is considering.

Respectfully,

Heidi Ford  
Vice President, West Old Town Citizen's Association

**Julie Fuerth**

---

**From:** Justin Stone <uphillslide@gmail.com>  
**Sent:** Monday, April 30, 2012 10:42 PM  
**To:** PlanComm; Barbara Ross; Nathan Randall  
**Subject:** RE: Dominoes SUP Concerns 2012-0017

Dear Ms Ross and Mr Randall,

My name is Justin Stone. I own the house at 1019 Oronoco St Alexandria, VA. Please let this letter serve as a formal response to Domino Pizza's Special Use Permit request. I have a number of concerns.

1) The proposed hours of business are not in-line with the concept of a neighborhood standard. Using the example of Shanghai Peking (SUP2009-0035) and Cafe Nicole and Starbucks it seems unreasonable to allow for noise and traffic (pedestrian and vehicular) at these, such late hours that this SUP (Dominoes) has proposed. Please restrict Dominoes to delivery before 12am on weekends and 11pm on weeknights.

Dine-in hours (if available) should end earlier, in-line with Shanghai Peking.

2) Please add a clause to the SUP "no employees shall be parked on a public right of way" to compel employees to use designated off street parking and not use on-street parking used by residents and guests of residents living on Oronoco.

3) Please restrict deliveries via freight and other trucks to the alley within "The Patrick." Truck traffic noise is already quite substantial on Route 1 from idling trucks sitting at lights and trucks in near constant violation of the no air brake ordinance using their air breaks to make sudden stops at the lights. More idling trucks on route 1 south will not only add to the noise pollution in the area, but interfere with the free flow of vehicular traffic. Furthermore please restrict the delivery hours to between 9 am and 8 pm.

4) Trash and littering will no doubt become more of an issue with increased commercial and retail use in this area. Please specify in the SUP that the business will be required to pick up trash and litter within 75ft of the property daily.

Thank you for your time and for carefully considering my concerns.