

DOCKET ITEM #5
Special Use Permit #2009-0009
4906 Brenman Park Drive

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.

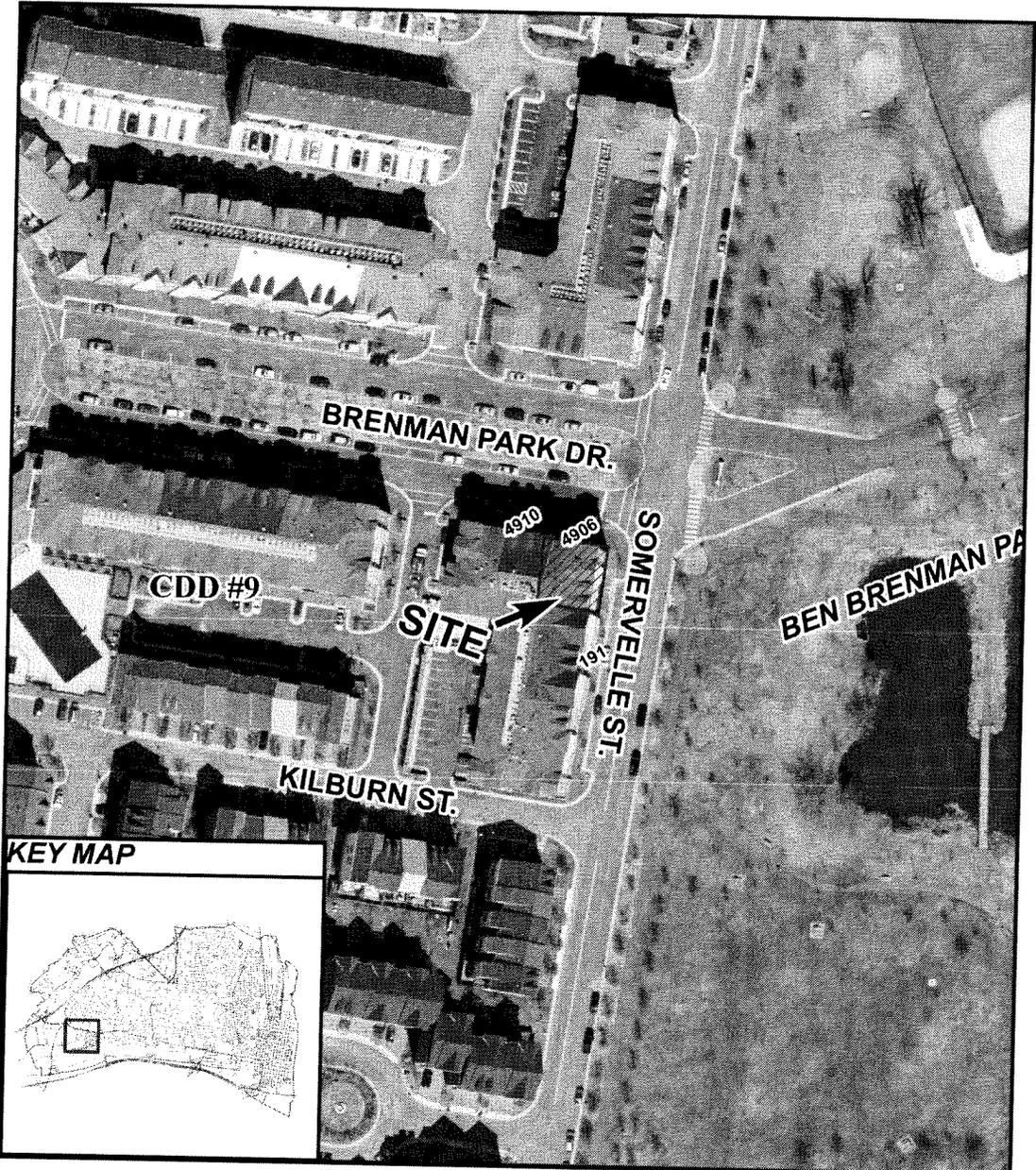
Application	General Data	
Request: Consideration of a request for an amendment to expand to allow additional indoor and outdoor seating at an existing restaurant.	Planning Commission Hearing:	April 7, 2009
	City Council Hearing:	April 18, 2009
Address: 4906 Brenman Park Drive	Zone:	CDD#9/Coordinated Development District
Applicant: Food Matters	Small Area Plan:	Landmark/Van Dorn

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 Oviatt Eileen.oviatt@alexandriava.gov

PLANNING COMMISSION ACTION:

CITY COUNCIL ACTION:



SUP #2009-0009

04/07/09



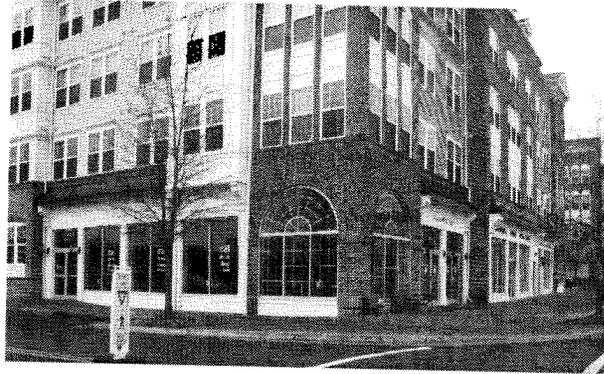
I. DISCUSSION

REQUEST

The applicant, Food Matters, LLC, requests an amendment to an existing special use permit to expand and allow additional indoor and outdoor seating at an existing restaurant located at 4906 Brenman Park Drive.

SITE DESCRIPTION

The subject property is part of one L-shaped lot of record with approximately 200 feet of frontage on Somerville Street and approximately 470 feet of frontage on Brenman Park Drive. The site is developed with two four-story buildings consisting of ground floor retail and personal service space and three floors of residential space above. The subject business occupies 5,000 square feet on the southwest corner of Brenman Park Drive and Somerville Street.



BACKGROUND

On May 15, 2004, City Council granted Special Use Permit #2004-0016 for the operation of a restaurant with 88 seats.

On March 5, 2009, staff visited the subject property to determine if the business was in compliance with the conditions of its special use permit. Staff found no violations of the special use permit.

PROPOSAL

The applicant is proposing to expand an existing restaurant by adding an additional 58 seats, including 48 additional indoor seats and ten more outdoor seats.

Hours: **PROPOSED:**
5:00 p.m. to 10:00 p.m., Tuesdays through Thursdays
5:00 p.m. to 11:00 p.m. on Fridays
11:00 a.m. to 11:00 p.m. on Saturdays
9:00 a.m. to 10:00 p.m. on Sundays

Condition #6 of the existing special use permit (SUP2004-0016) permits the restaurant to be open for indoor seating until 12:00 midnight, daily, and until 10:00 p.m. daily for outdoor seating, provided that the applicant

complies with all condominium association rules and regulations. No opening time is specified in the existing conditions.

Number of seats: The applicant proposes to expand both the indoor and outdoor seating.

112 Indoor seats (including 20 seats in a private dining room and 20 seats at the existing wine bar)
34 Outdoor seats
146 Total seats proposed

Employees/patrons: The restaurant is operated by 30 total employees with shifts staggered throughout the week. According to the applicant, between 175 and 250 patrons patronize the restaurant on weekday evenings, and between 300 and 350 patrons patronize the restaurant on Saturdays and Sundays.

Loading/trash: Off-street facilities for loading and unloading, deliveries, and trash containers are located at the rear of the restaurant. Loading and unloading, supply deliveries, and trash pick-up generally occur between the hours of 7:00 a.m. and 11:00 a.m., though occasionally occur between 1:00 p.m. and 5:00 p.m., three to five times per week.

PARKING

Parking for the commercial uses in Cameron Station is provided in 127 parking spaces along Brenman Park Drive and Somerville Street, as well as in the 23 space visitor parking lot behind the buildings on the south side of Brenman Park Drive. While the zoning ordinance parking requirements do not apply to the CDD approved parking arrangement, it may be helpful to note that the ordinance requirement for a restaurant of 146 seats, including 34 seasonal outdoor seats, would be 37 spaces.

Given the request for an increase in seats, staff has visited the site several times recently to survey parking capacity and found that, while ample spaces are available at most times, including weekend evenings, there are other times, notably one weekday evening at 6:00 p.m., when approximately 85% of the available parking was being used.

ZONING/MASTER PLAN DESIGNATION

The subject property is referenced in the Landmark/Van Dorn Small Area Plan chapter of the Master Plan which designates the property for CDD-9 uses. The CDD-9/Coordinated Development District zone permits residential, retail, open space and public school uses.

II. STAFF ANALYSIS

Staff supports the proposed expansion of the existing restaurant at 4906 Brenman Park Drive. Food Matters is a successful neighborhood and community serving use, bringing activity and pedestrians to Brenman Park Drive, and precisely what was envisioned for the retail space at Cameron Station. The restaurant serves prepared foods, sells wine, and includes a bar serving wine, beer, and spirits, and a private dining room. It also provides a place for private parties and other events and plans to hold cooking classes.

The applicant is seeking additional seating because it feels that the larger size is vital to sustaining its current business. The existing SUP only allows for a total of 88 seats. In good weather, up to 24 of these seats may be used outdoors, 20 are sometimes used in the private dining room, and 20 are located at the wine bar. This arrangement leaves only 24 seats for the café. The proposed restaurant seating, with a total of 146 seats, will include 20 seats at the wine bar, 20 seats in the private dining room (to be used only some of the time), and 34 seats in good weather (an increase of 10 seats) outside. With this arrangement, there will be 72 seats in the café, the main dining area, which is not an unusually large size for a restaurant.

While there is no technical parking requirement for commercial uses in Cameron Station, there has been some staff concern that the approved parking on the public streets and in the 23 space visitor lot behind the restaurant may not be sufficient. The concern is based on a visit to the area in the early evening on a week night when parking was essentially full. If there were a capacity problem, that problem could be exacerbated in the future when the three now vacant commercial storefronts on Brenman Park Drive are fully occupied. Staff assumes that at 6:00 p.m. on weekdays, parking spaces are being used by parents picking children up from the daycare center, and that some of the spaces were being used by residents from the adjacent condos, at the nearby athletic club, or living in other parts of Cameron Station.

On the other hand, there was ample parking at other times that staff visited the site. In addition, the applicant and nearby residents attest to the fact that many of Food Matters customers are residents and pedestrians, without the need for parking. Finally, staff notes that there are additional overflow areas for parking in the vicinity, such as parking lots within Ben Brenman Park, which are available outside of the times of heavy park use.

Staff has discussed this issue with representatives of the Cameron Station Civic Association, who perceive absolutely no parking problem and who fully support the increased seating for the restaurant. Nevertheless, staff will monitor the area in the future, including during the popular summer season, to ensure that sufficient parking exists for Food Matters and for any future commercial uses on Brenman Park Drive. If there should be a problem, staff will work with the Civic Association to address the issue.

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

III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z) (SUP2004-0016)
2. **CONDITION AMENDED BY STAFF:** Seating shall be provided for no more than ~~88~~ 146 patrons at the restaurant, inside and with a maximum of 34 seats outside. (P&Z) (~~SUP2004-0016~~)
3. Outside dining facilities may be located on private property and shall not encroach onto the public right-of-way. The applicant shall ensure that pedestrian access is provided past the outdoor seating and shall clean and wash the seating area at the close of each day of operation. (P&Z) (SUP2004-0016)
4. Indoor live entertainment shall be permitted in form of small musical ensembles to the extent that no amplified sound is audible outside the restaurant. No admission or cover fee shall be charged. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z) (SUP2004-0016)
5. Alcohol is permitted for on-premise consumption. Off-premise alcohol sales shall be limited to the following: Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces with a minimum cost of \$7.00 per bottle or six pack. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold. Some variations in these limitations consistent with the nature of the business shall be permitted. (PC) (SUP2004-0016)
6. The closing hours for indoor seating shall be 12:00 midnight daily, the closing hours for the outdoor seating shall be 10:00 P.M. daily, provided however, that the applicant shall comply with all condominium association rules and regulations. (P&Z) (City Council) (SUP2004-0016)
7. Meals ordered before the closing hour may be served, but no new patrons may be admitted, and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z) (SUP2004-0016)
8. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z) (SUP2004-0016)

9. No food, beverages, or other material shall be stored outside. (P&Z) (SUP2004-0016)
10. The applicant shall install at least one trash container within the restaurant for customers' use. (P&Z) (SUP2004-0016)
11. **CONDITION SATISFIED:** ~~Applicant shall obtain, at its expense, one Model SD 42 Bethesda Series litter receptacle for installation on the adjacent public right of way. Contact T&ES Engineering Division (703/838 4318) for information. (P&Z) (SUP2004-0016)~~
12. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z) (SUP2004-0016)
13. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z) (SUP2004-0016)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES) (SUP2004-0016)
15. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES) (SUP2004-0016)
16. All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line. (T&ES) (P&Z) (SUP2004-0016)
17. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees. (Police) (SUP2004-0016)
18. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and to provide instruction preventing underage sales of alcohol. (P&Z) (SUP2004-0016)
19. Condition deleted. (PC) (SUP2004-0016)

20. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (P&Z) (SUP2004-0016)
21. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health) (SUP2004-0016)
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 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, (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) (SUP2004-0016)
23. **CONDITION ADDED BY STAFF:** Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
24. **CONDITION ADDED BY STAFF:** Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
25. **CONDITION ADDED BY STAFF:** The applicant shall provide storage space for solid waste and recyclable materials containers as outlined in the City's "Solid Waste and Recyclable Materials Storage Space Guidelines", or to the satisfaction of the Director of Transportation & Environmental Services. The City's storage space guidelines and required Recycling Implementation Plan forms are available at: www.alexandriava.gov or contact the City's Solid Waste Division at 703-519-3486 ext.132. (T&ES)
26. **CONDITION ADDED BY STAFF:** 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)

STAFF: Gwen Wright, Division Chief, Development;
Eileen Oviatt, Urban Planner.

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-2 The applicant shall control 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.
- R-3 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am.
- R-5 The applicant shall provide storage space for solid waste and recyclable materials containers as outlined in the City's "*Solid Waste and Recyclable Materials Storage Space Guidelines*", or to the satisfaction of the Director of Transportation & Environmental Services. The City's storage space guidelines and required Recycling Implementation Plan forms are available at: www.alexandriava.gov or contact the City's Solid Waste Division at 703-519-3486 ext.132.
- R-6 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.
- 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.
- C-1 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).
- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.

Code Enforcement:

- C-1 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 508.
- C-2 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-3 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-4 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-5 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-6 A new certificate of occupancy shall be obtained prior to occupying this facility.
- C-7 The USBC limits the occupant loading for this area to 15 square feet per person.
- C-8 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-9 Any increase in occupancy must be supported by the required number of restroom facilities within the structure in accordance with the USBC / International Plumbing Code.

- C- 10 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 Department:

- F-1 This facility is currently operating as Food Matters under an Alexandria health permit issued to Food Matters, LLC
- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Food must be protected to the point of service.
- C-3 If changes to the facility are to be done, five sets of plans must be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for plans review of food facilities.
- C-4 Permits or approval must be obtained prior to use of the new area(s).
- C-5 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions both indoors and at the outside dining areas.
- C-6 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 Comment

Police Department:

- F-1 The Police Department has no objections to the proposed increased indoor and outdoor seating.



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2009-0009

PROPERTY LOCATION: 4906 BRENNAN PARK DRIVE

TAX MAP REFERENCE: 58.04-0C-00 **ZONE:** CDD#9

APPLICANT:
 Name: Food MATTERS, LLC by VICTORIA & GERRY HEBERT, (and Christy and Tom PRZYSTAWIK)

Address: 4906 BRENNAN PARK DRIVE, ALEXANDRIA, VA 22304

PROPOSED USE: Restaurant, Wine Bar, GOURMET Food and Retail

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.

VICTORIA HEBERT
GERRY HEBERT
 Print Name of Applicant or Agent

Victoria Hebert 2/24/09
Gerry Hebert 2/24/09
 Signature Date

191 Somerville Street #405
 Mailing/Street Address
Alexandria, Va 22304
 City and State Zip Code

(703) 628 4673 (703) 461-3662
 Telephone # Fax #
VICTORIA@foodmattersva.com
GERRY@foodmattersva.com
 Email address

ACTION-PLANNING COMMISSION: _____	DATE: _____
ACTION-CITY COUNCIL: _____	DATE: _____

SUP # 2009-0009

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 4906 BRENNAN PARK DRIVE, I hereby
(Property Address)
grant the applicant authorization to apply for the RESTAURANT use as
(use)
described in this application.

Name: Christina Sanders, Vice President Phone: (703) 442-8992 ext. 141
Please Print Sales & MARKETING

Address: 8614 Westwood Center Dr., Suite 900 Email: CSANDERS@GREENVEST.COM
Vienna, VA

Signature: _____ Date: 2/24/09

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.

- (25%) VICTORIA HEBERT, 191 Somerville St., #405, Alexandria, Va 22304
- (25%) GERRY HEBERT, 191 Somerville St., #405, Alexandria, Va 22304
- (25%) CHRISTY PRZYSTAWIK, 405 N. St. SW, Washington, D.C.
- (25%) Tom PRZYSTAWIK, 405 N. St SW, Washington, D.C.

REVISED

SUP # 2009-0009

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 N/A

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.)

See description on attached pages. As noted
therein, we are simply seeking to increase by 24
the number of indoor seats (from 88 to ~~112~~¹¹²)
and the number of outdoor seats by ten (from
24 to 34).*

* See next page for detailed explanation of
increased seating request.

REVISED

I am writing to clarify Food Matters' request for additional seating.

Food Matters presently is approved under our original SUP for 88 seats. What we have discovered from the time of our original opening is that the 88 seating capacity is woefully inadequate for a number of reasons and is not anywhere close to an accurate indicator of our true capacity. (During a recent inspection, for example, the Fire Marshall informed us that our indoor restaurant capacity was over 130 persons). At present, Food Matters has the following available seats:

Seats at wine bar:	20
Seats in Café:	48
Seats in private dining room	<u>20</u> (used only 10% of the time)
Total seats:	88

Our current SUP also authorizes us to have 24 outdoor seats.

When we have outdoor seating, given the 88 seats in our original SUP, this means that Food Matters can only have 24 seats in the café (or eliminate the seating in our private dining room and 4 seats in either the bar or the café). This is woefully inadequate, both financially for our survival and as a proper use of our physical space.

What Food Matters is seeking is an increase in of 24 additional seats in the indoor café (from 48 to 72) and 10 additional outdoor seats (from 24 to 34). This would have the effect of changing the seating capacity of 88 under the current SUP to 146, as follows:

Seats at wine bar:	20
Seats in café:	72
Seats in private dining room	20
Outdoor seating	<u>34</u>
Total seats	146

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).

175-250 patrons each weekday evening (Tues. thru Thursday); Friday, i
patrons (5pm-11pm); SATURDAY (300-350 persons from 11am to 11pm); SUNDAY 350 persons from 9am to 10

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

30 total employees, with shifts staggered throughout
the week

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

Day:	Hours:
<u>Tuesday to Thursday</u>	<u>5pm to 10 p.m.</u>
<u>FRIDAY</u>	<u>5pm to 11pm</u>
<u>SATURDAY</u>	<u>11AM to 11 p.m.</u>
<u>SUNDAY</u>	<u>9AM to 10.p.m.</u>

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

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

The restaurant has been open for more than two
years and there is no noise level from mechanical
equipment that affects patrons or residents

- B. How will the noise be controlled?

N/A

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

Stove hoods (exhausts) help control any food odors emanating from cooking of food on premises. No complaints of food odors have been received in over 2 years of operation.

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)

Garbage (food waste) and trash (empty bottles and food containers)

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

8-10 bags a day

C. How often will trash be collected?

Monday and Thursday. Garbage and trash are placed in onsite trash compactor ~~twice~~ several times daily

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

We clean outside premises daily and there are ample trash containers throughout CAMERON STATION. No complaints about trash OR littering in over two years of operation.

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

Yes.

No.

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

N/A

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

Yes. No.

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

We use degreasing solvent and cleansing solvent, as well as detergents for dish washers.

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

Patrons are not exposed to solvents or detergents. WARNINGS & proper handling and disposal signage ~~is~~ posted where these materials ~~are~~ STORED (which is inaccessible by patrons).

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.

We will continue to serve beer, wine and mixed drinks in accordance with our ABC license, which included on-premises and off premises sales.

PARKING AND ACCESS REQUIREMENTS

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

- 150 Standard spaces *are located within one block of FoodMATTERS.*
- _____ Compact spaces
- Numerous 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?

Adjacent /
There are also additional numerous parking places in Brenman Park

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? At rear of restaurant in an area for loading, deliveries, and trash containers.

C. During what hours of the day do you expect loading/unloading operations to occur? 7 A.M. to 11 A.M. and occasionally from 1-5 p.m.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? 3-5 days a week.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow? Street access is adequate. No improvements are needed.

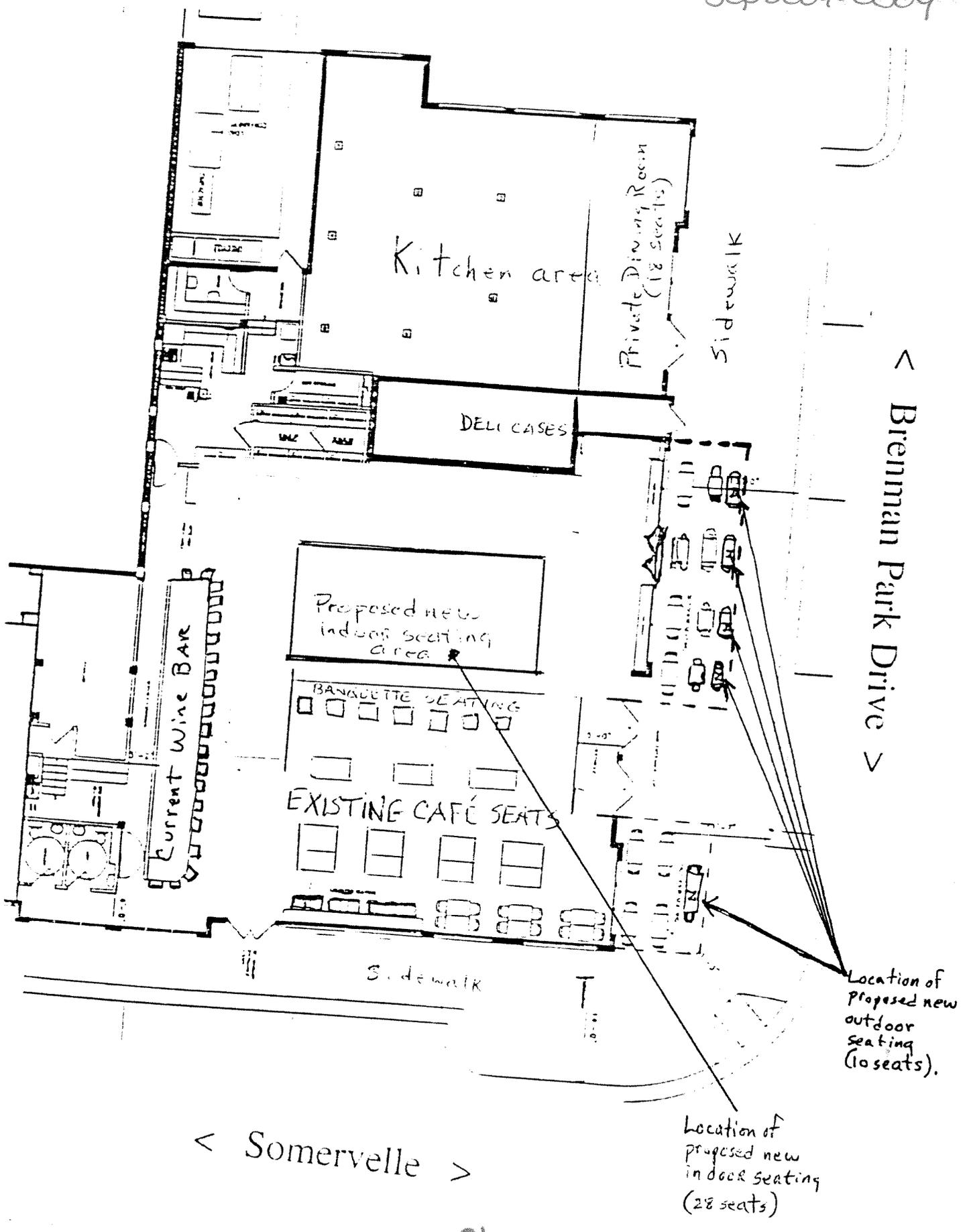
SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No
Do you propose to construct an addition to the building? Yes No
How large will the addition be? N/A square feet.

18. What will the total area occupied by the proposed use be?
_____ sq. ft. (existing) + _____ sq. ft. (addition if any) = 5000 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: A ground floor retail space in an existing condominium building.

End of Application



< Somerville >

< Brennan Park Drive >

Alumna Park

Sidewalk

Location of proposed new outdoor seating (10 seats).

Location of proposed new indoor seating (28 seats)

21

DESIGN FOR LIFE // 127 ERM STREET, NW, WASHINGTON, DC 20009 / PHONE 202.725.8115 / FAX 202.318.1548

hours: date: 02.24.09

Drawn by: M & B

Checked by: M & B

Scale:

TEST FIT SITE PLAN

Food Matters

Food Matters: A Place to Eat, Drink, Shop and Learn

Food Matters is a 5075 square foot space that includes prepared foods, wine retail, a bar serving wine and beer and other spirits, and a private dining room where Food Matters, LLC hosts 18 people around one table, for one seating, several nights each month. There is a total seating capacity of 88 people, dispersed among the café (including outdoor seating), wine bar, and private dining room. As we contemplated in our original business plan, Food Matters, LLC is a place where people can eat, drink, shop, and learn.

A Place to Eat: There is fresh food prepared daily, utilizing the seasonal produce of local farmers, and the freshest fish and meats from local markets and butchers. Customers choose from a variety of foods made daily, including cold salads that they design themselves, sides, and entrees from the prepared foods case, cured meats and cheeses sliced to order, hot entrees cooked fresh for the dinner hours, and comfort food standards liked mashed potatoes, macaroni and cheese, or meatloaf. Customers in a hurry can access our grab and go section, stocked with ready made sandwiches, salads, drinks, and desserts. Food Matters offers outdoor seating during pleasant weather with a spectacular view of Ben Brenman Park. Food Matters has a state of the art kitchen, enabling its staff to prepare food of the highest quality.

The separate elegant private dining room has brought a new sense of community by providing a communal table—where people can share a meal with others in a relaxed setting. As James Beard once said, “Food is our common ground, a universal experience.” The communal table is a different and unique experience than one would encounter at a restaurant; more comfortable and homey. Cooks and servers bring out large platters of food that are passed around family style. The communal table is a place where you can meet interesting new people while sharing savory seasonal foods and special exquisite wines, or dine alongside friends and neighbors. The dining room is also the location for other types of specialty dinners and events as well. Dinners range from casual, family-style, dinners focused on food and wine pairings, to high-end formal wine dinners featuring several courses.

A Place to Drink: Food Matters is also a wine bar, which serves thoughtfully chosen wines, beers, and specialty drinks (like sangria, margaritas, mint juleps, and mojitos). Customers have discovered new wines from all regions of the world, and are able to learn about the history of the wines, the grape varietals, and the region of the

country where the grapes were harvested and the wine is made. Wine tastings are also featured from time to time. Exciting wine flights have also been available so that customers can taste different wines side-by-side and compare their similarities and differences, while learning about the wines and the nuances of a particular grape variety.

A Place to Shop: Food Matters is also a gourmet food and wine retail store, where customers can purchase items they have tasted, such as the special olive oil used in the kitchen by owner chef Tom Przystawik. Customers can choose from the 'best of the best' gourmet ingredients, cooking tools, cook books, wine accessories, and, of course, wine.

A Place to Learn: In keeping with the philosophy that is stated in our name, customers also have the opportunity to learn the origins of the ingredients for the food they eat. They also enjoy opportunities to meet local farmers, wine makers and food producers. This enables our customers to learn the story behind the menu and the accessories, even down to the salvaged wood, 17-foot table that is in the private dining room.

The owners of Food Matters are Christy and Tom Przystawik and Gerry and Victoria Hebert. Gerry and Victoria have lived in Cameron Station since 1999. Cameron Station, the location of Food Matters, is highly touted by real estate agents and homeowners as one of Alexandria's most desirable neighborhoods. **Food Matters is often referenced by real estate agents in their brochures, noting the presence of this award winning restaurant as another reason to buy a home in Cameron Station.**¹ Food Matters restaurant has become a focal point for the neighborhood, not just because many residents eat there. It is a gathering space for neighborhood events, such as the annual Halloween party and Cameron Station's recent 10 year anniversary, to name just two.

Cameron Station residents have given enthusiastic support to the restaurant. Residents enjoy the convenience of having a restaurant within walking distance and enjoy the sense of community at the wine bar and café. Similarly, those who come from outside the Cameron Station neighborhood have found Food Matters to be a welcoming and wonderful dining experience, with delicious fresh food, the ambience of a European-style café, and ample parking. **Not once in over two years of operation has parking availability been an issue at Food Matters. There are approximately 150 on street parking spaces within a block of Food Matters, and numerous additional spaces within two blocs, including a large parking lot located in southeast Brenman Park.**

¹ See enclosed article as a sample of the media recognition of Food Matters.

Food Matters Support of the Community

In order to be a good neighbor, Food Matters, LLC has chosen to assist several designated small charities that are hunger related. Support for ALIVE! has been its principal focus. Food Matters, LLC has supported, and will continue to support, these charitable organizations generously.

Current Economic Conditions and the SUP

Running a small business in today's economic times is a challenge. We seek additional seating because it is vital to sustaining this business. At present, there are three vacant commercial properties in Cameron Station. The coffee shop recently closed, as did our flower shop. An earlier pet store closed as well.

Food Matters has ample room for the requested additional seating within our existing space. **The Cameron Station community strongly supports adding this extra seating.** We have spoken to our civic association and home owners association, and both have been extremely supportive of our request for the additional seating. We also have started to gather signatures of support from customers at the restaurant (copies enclosed). Over 150 Cameron Station residents (and dozens of non-Cameron Station residents) have signed a statement of support thus far.

COMFORT FOOD IS KING AT THIS ALEXANDRIA SPOT

By Cynthia Hacini

There's nothing like home cooking. But who's home to cook these days? That seems to be the *raison d'être* behind Food Matters, an Alexandria cafe/market/wine shop/catering operation where retro plates get upgraded with local and artisanal fixings. Though some dishes are better eaten in the airy dining space with its futuristic plexiglass tables—the skinny fries sprinkled with parsley, for one—many travel to the kitchen table with ease.

Food Matters is a family affair. Husband and wife Tom and Christy Przystawik own the place with Christy's parents, Victoria and Gerry Hebert. The Przystawiks met at Café Atlántico when Christy was head chef and Tom her sous chef. Several years ago, they struck out on their own with a catering business, which last winter morphed into Food Matters.

Though the cafe sits on a neighborhoody corner across from a manmade lake in the Cameron Station development, the concept is unusual enough that it attracts comers from the surrounding area.

As might be expected of a restaurant devoted in part to home-meal replacement, comfort food is king. At lunch, look for such retro classics as Cape May chowder thick with clams and a BLT made with toasted white Pullman, ripe tomatoes, and thick-cut bacon.

The dinner hour brings plates such as roast Amish chicken—a bit dry but nothing a pour of the pale gold gravy won't fix—with perfect Yukon Gold mashed potatoes and garlicky sautéed greens. Cut

FOOD MATTERS
4906 Brennan Park Dr.
Alexandria 703-461-3663
foodmattersva.com. Open
Tuesday through Sunday
for lunch and dinner.
NEIGHBORHOOD: Cameron Station
DRESS: Very casual
NOISE LEVEL: Loud when crowded, peaceful when not
BEST DISHES: Cape May clam chowder, but mashed potatoes with gravy, garlicky greens, orecchiette with Parmesan cream, Angus burger, sandwiches
PRICE RANGE: Small plates \$6 to \$12, main courses \$10 to \$18

DINING OUT

into ribbons, the greens—usually spinach, kale, or beet—may be the best thing on the plate. Orecchiette with Parmesan cream is appropriately *al dente* with just a kiss of sauce—the sort of dish you might find for lunch in an Italian home.

Some items, like the Roseda Angus burger with its lovely grill marks, can be had all day. So can the cafe's take on Buffalo chicken wings with bleu-cheese sauce—they're overbreaded, but the house-pickled parsnips and carrots almost make up for it. Likewise, a too-spicy chili butter overwhelms a fine chicken sandwich on brioche.

Wine is available by the glass and bottle (and to go), as are several boutique beers.

Other crowd-pleasing attractions: a salad station where you point and a chef tosses, all-you-can-eat pasta on Wednesday night, and daily hot-food specials to go, including the house meatloaf. In general, the quality of these is not up to the made-to-order items. Neither are the house-made but packaged-to-go desserts like carrot cake and hazelnut bread pudding, stashed in the cooler.

The best finish, alas, doesn't travel well at all. Dubbed "handwiches," these intensely chocolaty chocolate-chip cookies filled with bittersweet chocolate and vanilla ice cream are fabulous. Next time I'll bring the cooler.

**SUPPORT FOR REQUEST OF FOOD MATTERS
TO INCREASE SEATING CAPACITY**

I understand that Food Matters has sought or intends to seek approval from the City of Alexandria to increase the overall seating capacity of the restaurant, including the outdoor seating. I am a resident of Cameron Station. I fully support this request.

<u>NAME</u> (please print)	<u>ADDRESS</u>
KEN NAHIGIAN	5006 JOHN TIGER DR. ALEXANDRIA, VA 22304
JOCELINE NAHIGIAN	" " " "
ARLENE MCKENNA	5259 BESSLEY PLACE, ALEX, VA. 22304
JANIS MCKENNA	5259 Bessley Place
Elizabeth A. Schuy	4151 Brennan Park Dr. #212, Alexandria, VA 22304
MATT CARRON	4915 CAMERON STATION BLVD, ALEXANDRIA, VA 22304
ERIKA CARRON	" " " "
NELSON MORSE	491 " " " "
KATE MORSE	" " " "
Dana Parker	430 Ferdinand Day Drive, alex 22304
Fred Parker	" " " "
Derek Hyra	5002 B Bawhove Drive, Alex 22304
Allison Hyra	" " " "
AN CARSON	4951 Brennan Pk Dr #113 Alex, VA 22304
Darlene Draz	Novich 152 MARTIN Lane
Jill Krueber	177 Barrett place
KENNETH N DALL	4951 BRENNAN PARK DRIVE, #55 ALEXANDRIA, VA 22304
Sandra Troutman	5022B BARBOUR DR Alexandria VA 22304
Marta CAMPOS	5108 Donovan Drive #407 Alex, VA 22304
FRANK KATHIGER	5108 Donovan Dr. #401 Alex. VA 22304
Elizabeth King	5230 Brawner Pl, Alex. VA 22304
Angela Weyling	329 Helmuth Ln Alex. VA 22304
Kimberly Connelly	5104 DONOVAN DRIVE Alexand, VA 22304
Alison Hamel	" " " "
Maura Donovan	285 Cameron St. Blvd #101 Alexandria VA 22304
John Schweser	160 Conroy Terr 22304
Patricia Schweser	160 Conroy Terr Alex 22304
EARLE SHAW	5070 GRIMM DRIVE ALEXANDRIA 22304
Lisa Otto	5316 Donovan Drive 22304
Yoko Downs	5017 Waple Lane, Alexandria 22304
Rhonda Moore	5064 Donovan Drive, Alexandria VA 22304

CAMERON STATION RESIDENTS

**SUPPORT FOR REQUEST OF FOOD MATTERS
TO INCREASE SEATING CAPACITY**

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NAME (please print)	ADDRESS
Roseanne Moore	5064 Donovan Dr #104 Alexandria, VA
MICHAEL MULLINS	283 CAMERON STATION BLVD ALEXANDRIA, VA
Greg Melanson	525 Cameron Station Blvd Alexandria VA
Christie Melanson	525 Cameron Station Blvd Alexandria VA
TAMARA W ASHFORD	258 Cameron Station Blvd. Alexandria VA
Rebecca Mullen	238 Medlock Ln. Alexandria, VA
Charles Bidwell	238 Medlock Lane Alexandria, VA
Carla BESOSA	171 Smerveille St. #313 Alex, VA
AARON PODOLSKY	5171 BRAUNER PLACE ALEX, VA
Megan Podolsky	5171 Brauner Place Alex, VA
Charlene Tappiner	478 Ferdinand Day Dr Alex, VA
MAX TAPPINER	" " " " " "
Nave Navarre	244 Medlock Lane, Alex, VA
Shella WASSER Gilliam	5240 Tancreti Ln., Alexandria, VA
PLISKA L. GILLIAM	5240 TANCRETI LANE ALEXANDRIA VA 22304
JAMES KOTORA	5112 DONOVAN DRIVE #404, ALEX VA 22304
ROBERT W SANDER	4920 JOHN TIGER DRIVE ALEX VA 22304
Rebecca C. Quaker	4920 John Tiger Drive Alex VA 22304
Catherine Reen	5100 Donovan Dr #104 Alexandria, VA 22304
David Reen	5100 Donovan Dr #104 Alexandria, VA 22304
Imelda Tiongson	5245 Brauner Pl Alex VA 22304
WOLFGANG THIERS	237 CAMERON STATION BLVD ALEXANDRIA, VA 22304
CLEOTELIS	5129 DONOVAN DR, ALEXANDRIA VA
M Hebert	5019 Waple Lane, Alex. VA 22304
L GOOZE	220 Medlock Lane, Alexandria, VA 22304
Brian Hunt	270 Mutha St, Alex, 22304
Nancy Hunt	" " " "
Joe Miller	5062 Donovan Dr. Alex VA 22304
Holly Miller	" " " "
ARBY Miller	" " " "
Natalia Cebotari	5013 Barbours Drive

Cameron Station Residents

**SUPPORT FOR REQUEST OF FOOD MATTERS
TO INCREASE SEATING CAPACITY**

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<u>NAME</u> (please print)	<u>ADDRESS</u>
SUSAN BRYANT	5183 BRAUNER PL, ALEXANDRIA
DEBBIE QUARLEY	4920 JOHN TICKER DR ALEXANDRIA
Nicholas Giannelli	5188 English Riv. Unit Alex VA 22304
Gina Alderman	5014 Gardner Pt. Alex VA 22304
DLAVRAKAS	341 CLOUDES MILL, Alex VA 22304
Jennifer Pascal	400 Cameron Station Blvd. Alex VA 22304
Chris Gibson	413 Cameron Station Blvd, Alex, VA 22304
Victoria Mack	5804 Saratoga St Alex VA
CATHERINE HUDDLESTON	4912 WAPLE LANE ALEXANDRIA, VA 22304
JOE HUDDLESTON	4912 WAPLE LANE ALEX, VA 22304
Megan Potts	5031 Murtha Street 22304
Leslie Wilson	439 Cameron Station Blvd Alex, VA 22304
Suzanne Wolinsky	7007 Thaddeus Ln. Springfield VA 22153
Januka Sule	5088 English Ln, Jefferson Allen, VA 22004
Glacio Velez	480 Ferdinand Day Dr. Alex VA 22204
Mark Kockler	236 Murtha St Alex VA 22304
Micki Aronson (ret)	5251 Brauner Place Alex, VA 22304
Col Ray Celestre, USMC	5067 Kilburn St, Alex. VA 22304-7768
Beth Caseman	5157 Col. Johnson Ln. Alex VA 22304
Nicole Gauvin	5012 Gardner Drive, Alexandria, VA 22304
Max Map	5012 Gardner Drive, Alexandria, VA 22304
Regina W. Oliver	6210 Eds
SIG CHENCINSKI	4925 WAPLE LANE, ALEXANDRIA, VA 22304
E. Roscilo	4950 BRENNAN PARK DR. ALEXANDRIA, VA 22304
H.L. Gardner	4951 BRENNAN PARK DR #407 ALEX VA 22304
D. TEGTMEIER	4951 BRENNAN PARK DR #407 ALEX, VA 22304
A Shender	5001 B Barbours Dr. Alexandria, VA 22304
Karen Prozek	341 Helmut Ln Alexandria VA 22304
Kara Lee	5126 10th St. N Arlington, VA 22205
Kelly Knecker	438 Ferdinand Day Dr. Alex, VA 22204
Sergeant SHENKMAN	5006 B BARBOUR DR, ALEXANDRIA, 22304

CAMERON STATION RESIDENTS

**SUPPORT FOR REQUEST OF FOOD MATTERS
TO INCREASE SEATING CAPACITY**

I understand that Food Matters has sought or intends to seek approval from the City of Alexandria to increase the overall seating capacity of the restaurant, including the outdoor seating. I am a resident of Cameron Station. I fully support this request.

<u>NAME</u> (please print)	<u>ADDRESS</u>
Jeff Brand	391 Cameron Station
ROB ARES	4908 KILBURN ST
VIRGINIA BARBASH	5108 DONOVAN DR
Adeline Hebert	191 SOMERVELLE ST #405 ALEX VA 22304
Sheryl Maddux	4951 Brenman Park Dr, #206 Alex, VA 22304
PATRICK M'CARNEY	171 SOMERVELLE ST #201 ALEX, VA 22304
CONNIE BRINDLE	240 CAMERON STATION BLVD. # 403 ALEX, 22304
TANYA MANNING	5022A BARBOUR DR ALEX VA 22304
Joseph Rachinsky	305 Cameron Station Blvd. ALEX, VA 22304
Rowland Thurko	5112 Donovan Drive, #111, Alexandria, VA 22304
Elizabeth Brown	4950 Brenman Park Dr, #201, Alexandria, VA 22304
Anna Manuszak	5238 Tancetti Lane Alexandria VA 22304
Jeff Manuszak	5238 Tancetti Lane, Alexandria VA 22304
Danielle Heberg	5086 English Terr, Alexandria VA 22304
James Heberg	5086 ENGLISH TERRACE, ALEXANDRIA, VA 22304
J.T. Anderson	5021 Waple Lane
Joanna Frizzell	4950 Brenman Park Drive #
Shannon Ouder	4950 Brenman Park Drive #304
PETER WZBIB	240 CAMERON STATION BLVD, ALEXANDRIA, VA
George Lane	324 Cameron Station Blvd
GWIEN Lewis	5246 Tancetti LN
Linda Renzulli	5197 Brawner Pl, Alex VA 22304
Jane McDonald	4920 Donovan Dr Alex, VA 22304
Kathleen Landey Price	245 Somerville St Alex Va 22304
Jerry Price	245 Somerville St, Alex, VA 22304
Aaron Goldberger	270 Cameron Station Blvd Alex VA 22304
GRACE YAGUCHI	5108 ENGLISH TERR #101 ALEXANDRIA, VA 22304
VICTOR YAGUCHI	724 CITATION DR, NAPERVILLE, IL
R. Ellen Shreve	4951 Brenman Park Dr Alex VA 22304
Lenore Marcori	4912B Barbour Drive Alex VA 22304
Christa Condit	4920 Kilburn St. Alexandria, VA 22304

Cameron Station Residents

**SUPPORT FOR REQUEST OF FOOD MATTERS
TO INCREASE SEATING CAPACITY**

I understand that Food Matters has sought or intends to seek approval from the City of Alexandria to increase the overall seating capacity of the restaurant, including the outdoor seating. I fully support this request.

NAME (please print)	ADDRESS
Marilyn Siwell	219 Woodland Terrace Alexandria, VA 22302
Eric Ratliff	256 Gretna Green Ct. Alex, VA. 22304
PHIL LEE	5340 HOLMES RUN PKWY #458 Alex., VA 22304
Goodwin, Maurice	8300 BRONE BOULEVARD UPTON VIRGINIA 22101
Luke Whittemore	6116 Bibbings Way, Alexandria VA 22315
Laurie Weeks	6116 Bibbings Way, Alexandria VA 22315
Mary Keuser	6917 Mary Caroline Circle A Alexandria VA 22310
Shawna Whitigan	4206 32nd Street South Arlington VA 22206
* Gerald GRAVES	4917 WAPLE LN Alexandria 22304
* E. Deschamps	5002 B. BAMBOUR DRIVE
* B. Graves	4917 Waple Lane Alexandria, VA 22304
Sam Harder	1427 Carrollburg Pl Washington DC 20024
Jenny Wang	1427 Carrollburg Pl SW Washington, DC 20024
→ Sam Whiteman	5003 Donovan Dr. Alexandria VA 22304
Jill Lewis	1414 S. Barton St #443 Arl VA 22204
Amy Culbertson	1414 S. Barton St #445 Arl VA 22204
B. Balogh	11 11 453 11 11 11
L. Boswell	1400 S. Barton Arlington VA 22204
* ELLINGSTON	5001 Donovan Dr. Alex 22304
ANNE DRYDEN	1629 KENWOOD AVE, ALEX 22302
Heather Bridge	2700 13th Rds. Unit 382 Arlington, VA 22204
DRA ALGER	2700 13th Rds. Unit 382, Arlington, VA 22204
Regina W. Oliver	6210 Edsall Rd #404 Alex 22312
BEVERLY CRADOCK	6101 Berkeley Dr. Alexandria, VA, 22312
David Clarke	123 Cameron Meadows Alexandria VA 22314
Julie Clarke	123 Cameron Meadows Alexandria VA 22314
ANDREW SILVER	1482 CATLIN LN, ALEX VA 22301
Scarlett Ehrhart	200 N. PICKETT St, Apt 1006 Alex VA 22304
Sarah Holtz	2700 13th Rd S. Unit 382 Arlington, VA 22204
Kate Abel	816 N. CAROLINA AVE, SE WASHINGTON, DC 20005
KEVIN GRIM	1065 N. Paxton St. Alex, VA, 22304.

* = CAMERON STATION RESIDENTS

Non-Cameron Station Residents

REVISED

SUP # 2009-0009



APPLICATION - SUPPLEMENTAL PARKING REDUCTION

Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).

1. Describe the requested parking reduction. (e.g. number of spaces, stacked parking, size, off-site location)

More than half of our customers walk to the restaurant in warm weather. Parking has not been an issue since we opened in JANUARY 2007. IN ADDITION TO AMPLE ON STREET PARKING ON BRENNAN PARK DRIVE AND SEWELLVILLE STREET THE PARK HAS A LARGE PARKING LOT JUST A SHORT BLOCK OR SO FROM THE RESTAURANT.

2. Provide a statement of justification for the proposed parking reduction.

MOST people WALK OR RIDE BIKES in warm weather, and there is ample free parking around the restaurant

3. Why is it not feasible to provide the required parking?

see answers to 1 + 2 above

4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?

Yes. No.

5. If the requested reduction is for more than five parking spaces, the applicant must submit a *Parking Management Plan* which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction.

See attached

6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.

REVISED

Parking availability has never been a problem at Food Matters (or any other retail establishment in Cameron Station). The vast majority of our customers walk to the restaurant, even during the winter season. There are 150 parking spaces within one block of Food Matters, and dozens of additional parking spaces in Brenman Park, located across the street and within easy walking distance.

We understand that the original site plan for Cameron Station provided for us to have 22 parking places available and allotted to Food Matters, which I understand we are using now. I understand that, given the number of extra seats we are requesting, I must have 37 spaces, and I have been informed that I must request "a parking reduction" of 15 spaces, to 37 spaces.



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: 112 Outdoors: 34 Total number proposed: 146
(includes 20 in private dining room and 20 at bar)

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:

See attached menu.

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

table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? _____

Will delivery drivers use their own vehicles? Yes No

Where will delivery vehicles be parked when not in use?

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

Yes No

If yes, please describe: As we noted in our original SUP application, we may have jazz or folk ensembles play on occasion, especially during brunch. No music would be amplified outdoors. No outdoor music is planned or anticipated. We also have 3 42" televisions.

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 100% (in Brenman Park)
 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. *We will continue to implement the litter plan in our ORIGINAL SUP.*

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
 $126 = \cancel{92} + \cancel{34}$ Maximum number of patron dining seats (indoor + outdoor)
+ 20 Maximum number of patron bar seats
+ 20 Maximum number of standing patrons
= 166 ~~146~~ Maximum number of patrons

2. 20 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

Cameron Station Civic Association
Ingrid Sanden, President
Alexandria, VA 22304

March 27, 2009

Dear Mr. Mayor, Members of Council, Members of Planning Commission, and Planning Staff,

I'm Ingrid Sanden, president of the Cameron Station Civic Association. As you know, Cameron Station is a community of about 2,000 condominiums, townhouses, single-family homes, parks, and retail shops in the West End of Alexandria.

I'm writing on behalf of the Cameron Station Civic Association membership and board to indicate our strong support of two development projects impacting Cameron Station.

The first project, an expansion of seating at Food Matters, will benefit all residents of the neighborhood and of the West End. The additional tables and seating at the restaurant will not only help the business serve more customers, and, thus, improve the bottom line, it will also benefit residents who have to wait for up to 30 minutes for a table on Saturday or Sunday morning for brunch! We also hope the expansion will help bring visibility to the restaurant, which has recently been recognized for its commitment to local agriculture in regional publications, and allow Food Matters to do diverse dining events in the space.

There has been some discussion and concern about parking. First, let me report that I have never had a problem parking when dining at Food Matters. This is due to the fact that 1) there is always a parking spot within less than a block of the place, and 2) most of the time I walk. Nearly 75% of Food Matters' customers are Cameron Station residents and those residents often walk to Food Matters. However, for those customers that don't or can't walk, there is ample parking on two public streets next to the business, in the Brenman Park parking lot a few blocks away, and in visitor parking spots nearby. From our point of view, parking is not a significant issue at this time in this location.

The planning commission and city council should approve this request for expansion, and do it as soon as possible. This business sort of like the "Cheers" of Cameron Station, especially now. It provides neighbors, children, and friends a place to get together, dine, and talk – things that residents in other neighborhoods in this city may take for granted. Anything the city can do to help Food Matters survive and, hopefully, thrive during this economic downturn is the right thing to do.

The second project, an expansion of Bright Start daycare and preschool, should be approved as well. I haven't heard any real opposition to this project in any way, shape, or form. A few residents have voiced concern that the daycare is "using up" all the retail space in Cameron Station, but that is obviously not accurate. There are currently three vacant spaces available for rent on Brenman Park Drive. Cameron Station residents, as well as parents from around the city, appreciate Bright Start's commitment to having a beautiful, well-run, educational, and loving facility for children. Owner Kerry Chase's commitment to our neighborhood and to this city has been demonstrated by her involvement in civic issues, specifically a large contribution to the playground in Brenman Park.

We encourage the planning commission and city council to approve Bright Start's request for expansion.

Both of these applications indicate a bright spot in Cameron Station's economy, indeed, in the city, during a very difficult time. The city should approve both of these applications quickly for the benefit of not only Cameron Station neighbors, but all residents of the West End and the city as a whole.

Sincerely,
Ingrid Sanden
President, Cameron Station Civic Association

30