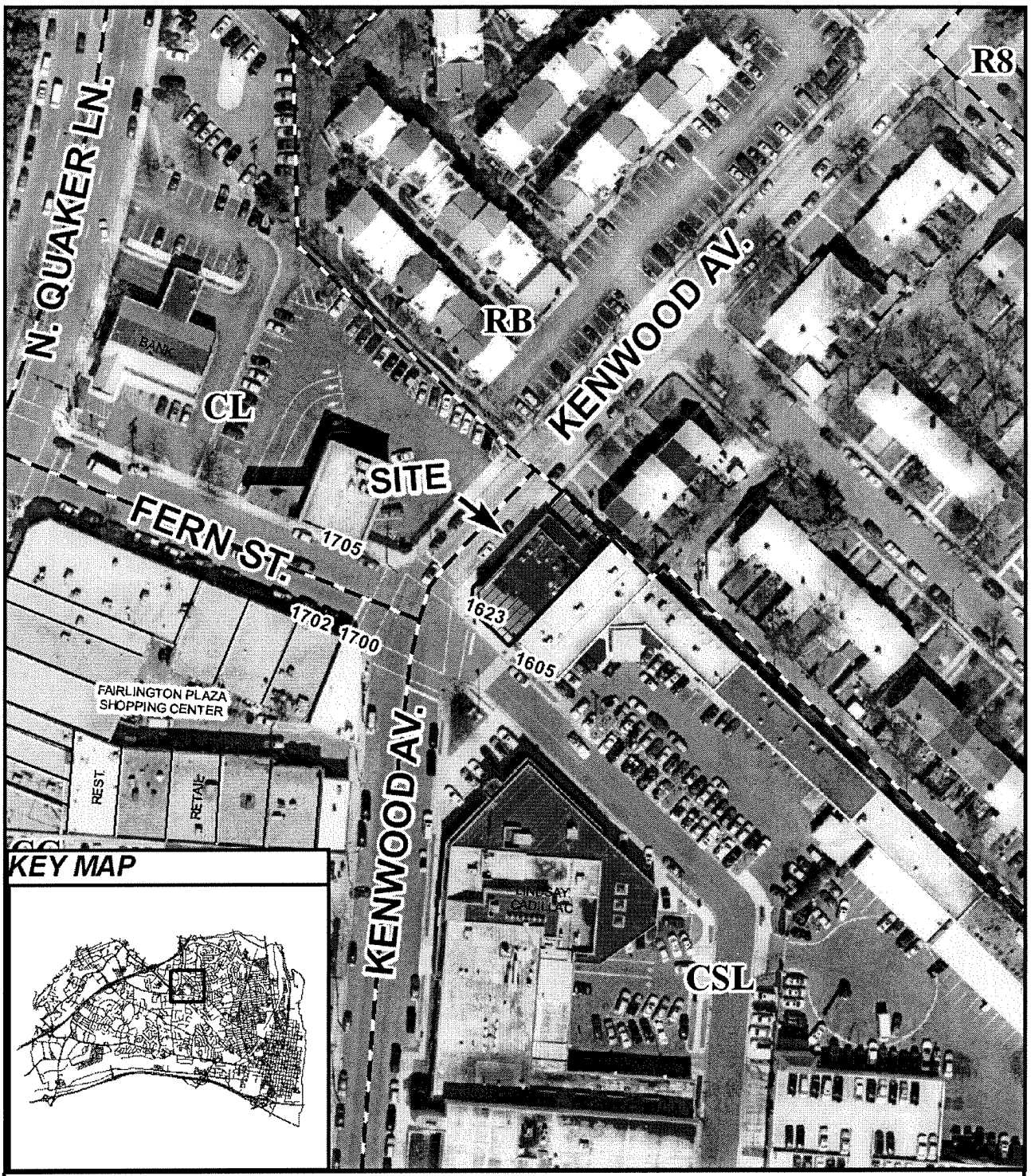
DOCKET ITEM #4
Special Use Permit #2009-0013
1623 Fern Street

Application	General Data	
Request: Consideration of a request to operate a restaurant.	**Planning Commission Hearing:**	May 7, 2009
	City Council Hearing:	May 16, 2009
Address: 1623 Fern Street	**Zone:**	CSL/Commercial Service Low
Applicant: Culinary Concepts Corporation by Lawrence J. Ponzi	**Small Area Plan:**	Fairlington/Bradlee

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
PLANNING COMMISSION ACTION:
CITY COUNCIL ACTION:



SUP #2009-0013 05/07/09

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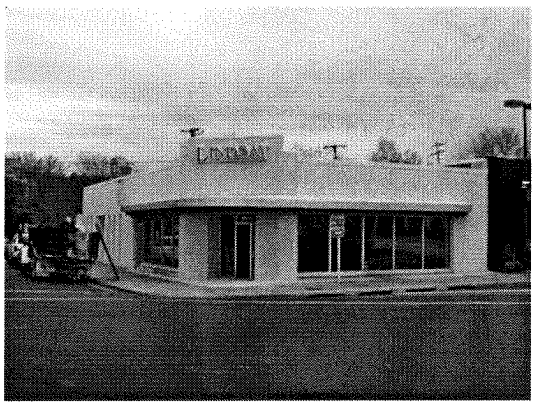
I. DISCUSSION

REQUEST

The applicant, Culinary Concepts Corporation, requests special use permit approval for the operation of a restaurant located at 1623 Fern Street.

SITE DESCRIPTION



The subject property is one lot of record with 32 feet of frontage on Fern Street, 90 feet of frontage on Kenwood Avenue and a total lot area of 4,943 square feet. The site is developed with a 3,446 square foot one-story commercial building. The proposed restaurant would occupy 1,850 square feet of the building, with administrative offices for the Lindsay Automotive Group occupying the remainder of the building.

The surrounding area is occupied by a mix of commercial and residential uses. Immediately to the north are residential townhouses. To the south are Lindsay Cadillac and the Fairlington Center which contains variety of commercial uses, including restaurants. To the east is a branch of Burke & Herbert Bank and to the west is a Smart Car dealership (formerly Saturn) operated by the Lindsay Automotive Group.

BACKGROUND

This site is the former location of Ernie's Crab House. On February 21, 1998 City Council granted Special Use Permit #97-0156 and Encroachment #97-0013 to expand the then-grandfathered restaurant and to add outdoor dining. On September 18, 1999, City Council approved Special Use Permit #99-0025 to amend the hours of operation at the restaurant. Ernie's closed at this location approximately four years ago and subsequently the building was renovated extensively. The rear or northern portion of the building is used for Lindsay offices and the front portion proposed for the restaurant is currently vacant.

PROPOSAL

The applicant proposes to operate an Italian restaurant at this location with indoor and outdoor seats, delivery service, and on and off-premises alcohol sales. The restaurant will feature carry-out service and partial table service, which means that dine-in customers can order food items at a counter and restaurant employees will bring these items directly to their table. The applicant agrees to voluntarily prohibit smoking at the restaurant.

Hours: 7:00 am – 10:00pm, seven days/week

Number of seats:	28 Indoor seats 14 Outdoor seats **42 Total seats**
Type of Service:	Partial table service, carry-out, and delivery
Customers:	Approximately 65 per day
Delivery Vehicle(s):	One delivery vehicle
Alcohol:	On and off-premises alcohol sales
Live Entertainment:	No live entertainment is proposed
Noise:	No noise impacts are expected
Trash/Litter:	Trash will be collected from the site three times per week. Employees will closely monitor site to prevent litter.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. A restaurant with 42 seats and one delivery vehicle will be required to provide 12 off-street parking spaces. The applicant partially satisfies this requirement with two off-street parking spaces. The applicant has applied for a parking reduction of 10 spaces.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CSL/Commercial Service Low zone. Section 4-303 (Y) of the Zoning Ordinance allows a restaurant in the CSL zone only with a special use permit unless it meets Administrative SUP eligibility standards. The proposed restaurant is not eligible for an Administrative SUP because it does not offer full table service as defined in the Zoning Ordinance and because it requires a parking reduction.

The proposed use is consistent with the Fairlington/Bradlee Small Area Plan chapter of the Master Plan which designates the property for low-density commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant at this location. Although close to residential uses, the restaurant use is reasonable and appropriate for this location given its proximity to similar uses at the Fairlington Center. The scale and nature of the restaurant suggest a neighborhood-serving establishment. Staff believes that the restaurant use generally and the proposed outdoor dining in particular will contribute to the vitality of the Fairlington Center area. Staff also notes that the restaurant as proposed is smaller than Ernie's Crab House, a restaurant that previously occupied this site for many years.

Staff does not object to the additional elements of the applicant's request concerning delivery and alcohol sales based on the nature and scale of the request and based on the inclusion of conditions that will mitigate any potential impact. One delivery vehicle at the site, when parked off-street as required in Condition #7 of this report, is reasonable and will not create a significant negative impact. Staff believes that the applicant's request for on-premises alcohol service is reasonable and notes that no live entertainment or late hours are proposed. With the restriction in Condition #6 prohibiting sales of single alcoholic beverages or fortified wine, staff has no objection to off-premises alcohol sales at this location.

The applicant also seeks a 10-space parking reduction. Staff does not object to this request. Staff notes that the applicant's request is smaller than what exists at Ramparts restaurant, which operates nearby without complaints from the neighborhood. It is reasonable to conclude that some portion of the restaurant patrons will be neighborhood residents who will walk to the restaurant. Staff notes that the applicant does have use of two spaces on the property for its one delivery vehicle and for staff parking. Staff encourages the applicant to pursue a shared parking agreement with Lindsay Automotive in order to further prevent parking issues at the site.

Finally, staff notes that it has required an exterior design plan as a recommended condition of SUP approval. Recent renovations at this site have resulted in the removal of Art Deco façade features that, while not expressly regulated by ordinance, were historic nonetheless. This requirement is intended to assure any future changes to the exterior, including signage, will incorporate high-quality architectural design and will be appropriate for the neighborhood.

Staff recommends approval of the Special Use Permit request 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 hours of operation of the restaurant shall be limited to between 7:00am and 10:00pm, seven days/week. (P&Z)

3. The maximum number of indoor seats at the restaurant shall be 28. The maximum number of outdoor seats at the restaurant shall be 14. (P&Z)

4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)

5. No live entertainment shall be permitted either inside the restaurant or in the outdoor dining area. (P&Z)

6. On and off-premises alcohol sales may be permitted at this location. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold. (P&Z)(Police)

7. The maximum number of delivery vehicles operating from this facility shall be one (1). The delivery vehicle shall be parked off-street at all times when located in the vicinity of the subject property. (P&Z)

8. The applicant shall submit an exterior design plan to the satisfaction of the Director of Planning & Zoning that shall depict the existing building façade and all proposed building façade changes, including but not limited to existing and proposed: signage, awnings, building finishes, window treatments, and outdoor dining. (P&Z)

9. The applicant shall submit a final outdoor dining area plan to the satisfaction of the Director of Planning & Zoning. The plan shall include dimensions showing the layout for the outdoor dining area and depicting the design, location, size and space of the dining area, chairs, tables, barriers, umbrellas, planters, wait stations, and other components to be located within the area, and such additional information as the Director may reasonably require. (P&Z)

10. 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)

11. Outdoor seating areas shall not include advertising signage, including on umbrellas. (P&Z)

12. The outdoor dining area shall be cleared and washed at the close of each business day that it is in use. (P&Z)

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

14. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)

15. No food, beverages, or other material shall be stored outside. (P&Z)

16. 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)

17. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (P&Z)(T&ES)

18. 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. (P&Z)(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. 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)

21. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

22. 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)

23. 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)

24. Applicant shall contribute $575.00 to the Litter Control Fund for the installation of litter receptacles along the public right-of-ways. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street within 60 days of City Council approval. (T&ES)

25. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and robbery readiness training for all employees. (Police)

26. Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)

27. 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)(Police)

STAFF: Gwen Wright, Division Chief, Department of Planning and Zoning;
Nathan Randall, 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. (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 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)

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. (T&ES)

R-7 Applicant shall contribute $575.00 to the Litter Control Fund for the installation of litter receptacles along the public right-of-ways. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street within 60 days of City Council approval. (T&ES)

R-8 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)

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. (T&ES)

Code Enforcement:

C-1 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-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 The USBC limits the occupant loading for this area to 15 square feet per person

C- 6 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.

Health Department:

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 Five sets of plans of each facility must be submitted to 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 $135.00 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 Comment

Police Department:

R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.

R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding robbery readiness training for all employees.

F-1 The applicant is seeking an "ABC On" and "ABC Off" license. The Police Department has no objections to either license subject to the following conditions for alcohol sold off premise:

1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.

2. That the SUP is reviewed after one year.

MOY

APPLICATION
SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2009-0013

PROPERTY LOCATION: 1623 Fern Street

TAX MAP REFERENCE: 22-04-05-38 **ZONE:** CSL

APPLICANT:

Name: Culinary Concepts Corporation

Address: 411 W. Windsor Avenue, Alexandria, VA 22302

PROPOSED USE: Restaurant with take-out and delivery.

[✓] **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.

Lawrence J. Ponzi
Print Name of Applicant or Agent

Lawrence J. Ponzi 2-22-09
Signature Date

411 W. Windsor Ave.
Mailing/Street Address

571-241-2006 703-894-2254
Telephone # Fax #

Alexandria VA 22302
City and State Zip Code

lponzi@gmail.com
Email address

ACTION-PLANNING COMMISSION: _____ **DATE:** _____

ACTION-CITY COUNCIL: _____ **DATE:** _____

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PROPERTY OWNER'S AUTHORIZATION

As the property owner of 1623 Fern Street (Property Address), I hereby grant the applicant authorization to apply for the restaurant (use) use as described in this application.

Name: Chris Lindsay (Please Print) Phone 703.967.6126

Address: 1525 Kenwood Avenue Alex. Va. Email: Cliny65@aol.com

Signature: Chris Lindsay Date: 2/20/09

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.

(1) Lawrence J. Ponzi 50% - 411 W. Windsor Ave. Alexandria, VA 22302

(2) Christine R. Ponzi 50% - 411 W. Windsor Ave. Alexandria, VA 22302

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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.)

Our intent is to take an old restaurant space that has long been closed/vacant and bring a fresh and unique concept to the neighborhood. This new Italian Cafe' will be full of light with a comfortable and casual setting. House specialties will include fresh made to order pasta's, panini's, pizza's and salads. The cafe' will invite guests in for a morning gourmet coffee, hot breakfast panini and pastries. Later in the day and into the evening the cafe' will serve as a dining spot where one can get pizza, pasta, panini in addition to a wide variety of salads. Diners can finish their meals off with espresso or a fresh gelato. Customers will also have the option to take out their food if they desire.

See Attachment P. 2

Narrative Description
P. 2

Delivery will be available to nearby businesses and residents.

Wine and beer will be available by the glass or bottle. Additionally guests will be able to purchase a bottle of wine or their Favorite beer to accomany their take-out meal or stone hearth pizza.

All food will be made with natural, fresh and wholesome ingredients.

Outdoor seating will line the outside of the restaurant to further build on an enjoyable cafe experience.

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USE CHARACTERISTICS

4. The proposed special use permit request is for *(check one)*:

[✓] a new use requiring a special use permit,
[ ] an expansion or change to an existing use without a special use permit,
[ ] an expansion or change to an existing use with a special use permit,
[ ] other. Please describe:_____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

Breakfast – 10 Lunch – 25 Dinner – 30

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

We will average 3 employees per shift per day.

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

Day:	Hours:
Monday - Sunday	7:00AM - 10:00 PM

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

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

We do not expect any additional noise impact.

B. How will the noise be controlled?

N/A

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

We will be cooking with fresh herbs and garlic. We also bake our pizza's fresh. Some of the aroma will surround the front door but should not reach beyond the property line

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)

Unbleached paper bags and cups, corragated boxes, recyclable glass + plastic containers.

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

Since we will use china + silver for eat-in, only 2 bags of trash per day. We recycle cardboard, cans, plastic, bottles + grease,

C. How often will trash be collected?

3 x's a week. (cardboard recyling, bottles and cans to be recycled)

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

Our employees will be responsible to pick up every 30 minutes → 1 hour. As well we will post a trash can in front of store if permitted

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

[ ] Yes. [X] No.

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

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

[ ] Yes. [✓] No.

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

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

We will meet and exceed all codes for safe Food handling, driving and Fire safety imposed by city, state and Federal authorities.

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 intend to sell wine and beer on and off premise. specializing in Italian wines and a special selection of local and reginal beers.

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PARKING AND ACCESS REQUIREMENTS

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

2 Standard spaces

_____ Compact spaces

_____ Handicapped accessible spaces.

_____ Other.

Planning and Zoning Staff Only
Required number of spaces for use per Zoning Ordinance Section 8-200A_____
Does the application meet the requirement? [ ] Yes [ ] No

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

[ ] on-site

[ ] off-site

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

_____

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

[X] **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? 0

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

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

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

Between 8:00 AM and 11:00 A.M.

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

Average 1 per day.

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

Current access is adequate

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? [✓] Yes [ ] No

Do you propose to construct an addition to the building? [ ] Yes [✓] No

How large will the addition be? _____ square feet.

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

1850 sq. ft. (existing) + — sq. ft. (addition if any) = _____ sq. ft. (total)

19. The proposed use is located in: *(check one)*

[ ] a stand alone building
[ ] a house located in a residential zone
[ ] a warehouse
[ ] a shopping center. Please provide name of the center: _____
[ ] an office building. Please provide name of the building: _____
[✓] other. Please describe: office units and mixed retail

End of Application

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APPLICATION
RESTAURANT

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

1. How many seats are proposed?
   Indoors: 28 Outdoors: 14 Total number proposed: 42

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

3. Please describe the type of food that will be served:
   Italian Cafe food, such as pasta, panini, pizza, Salads & coffee/espresso Drinks.

4. The restaurant will offer the following service (check items that apply):
   X table service partial ____ bar X carry-out X delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 1
   Will delivery drivers use their own vehicles? X Yes ____ No
   Where will delivery vehicles be parked when not in use?
   In front of dumpster behind building

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

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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)

Employee parking exists behind building. Discussed parking agreement with Lindsay Automotive to share customer parking spaces.
10 space reduction for 42 seats

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

This restaurant space and seating plan represents a significant reduction from the previous Restaurant seating plan. In addition 50% of our business will be take-out and delivery further reducing the strain on parking. (Former Earthres = 165)

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

It is cost prohibitive given the availability of suitable real estate.

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

_____ Yes. X 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.

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

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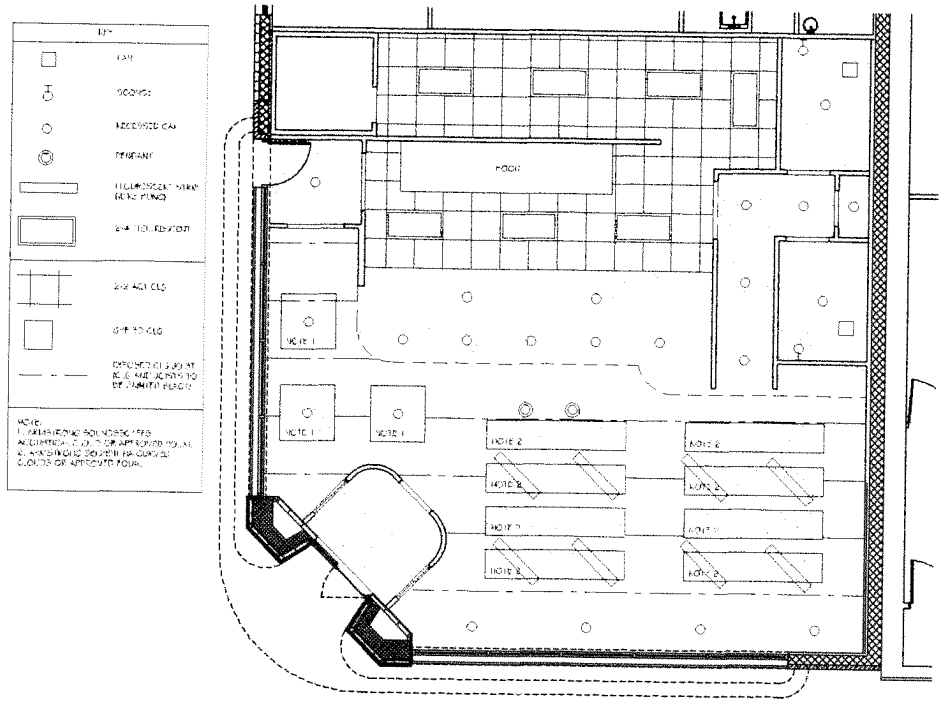
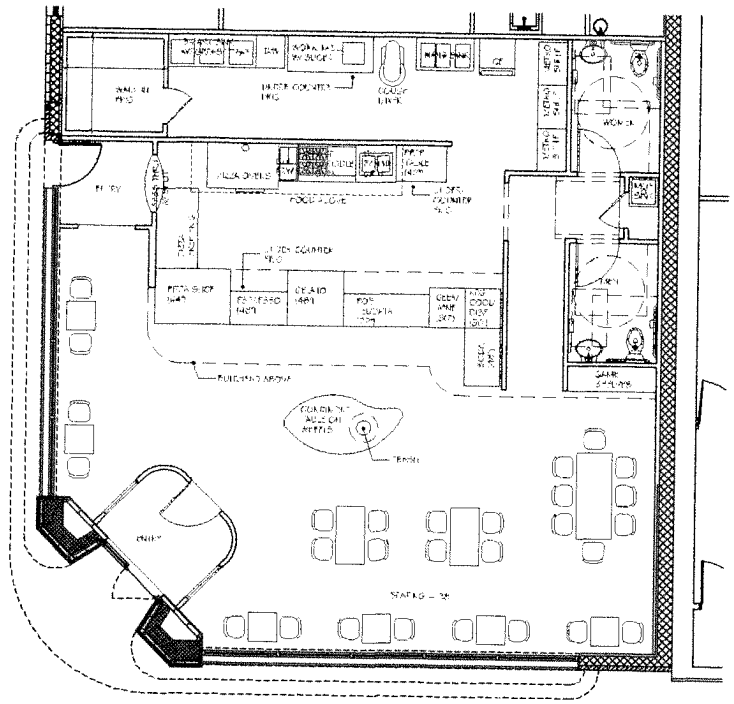


2 RCP - PROPOSED

1/4" = 1'



1 FLOOR PLAN - PROPOSED

GLERUM DESIGN GROUP, INC.

DESIGNER: SHAWN GLERUM

Project Title: CAFE PIZZAIOLO DUE
FERN STREET
ALEXANDRIA, VA

Sheet Title: PLANS

Revisions

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