

EXHIBIT NO. 1

9
6-16-01

Docket Item #9
SPECIAL USE PERMIT #2001-0041

Planning Commission Meeting
June 5, 2001

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

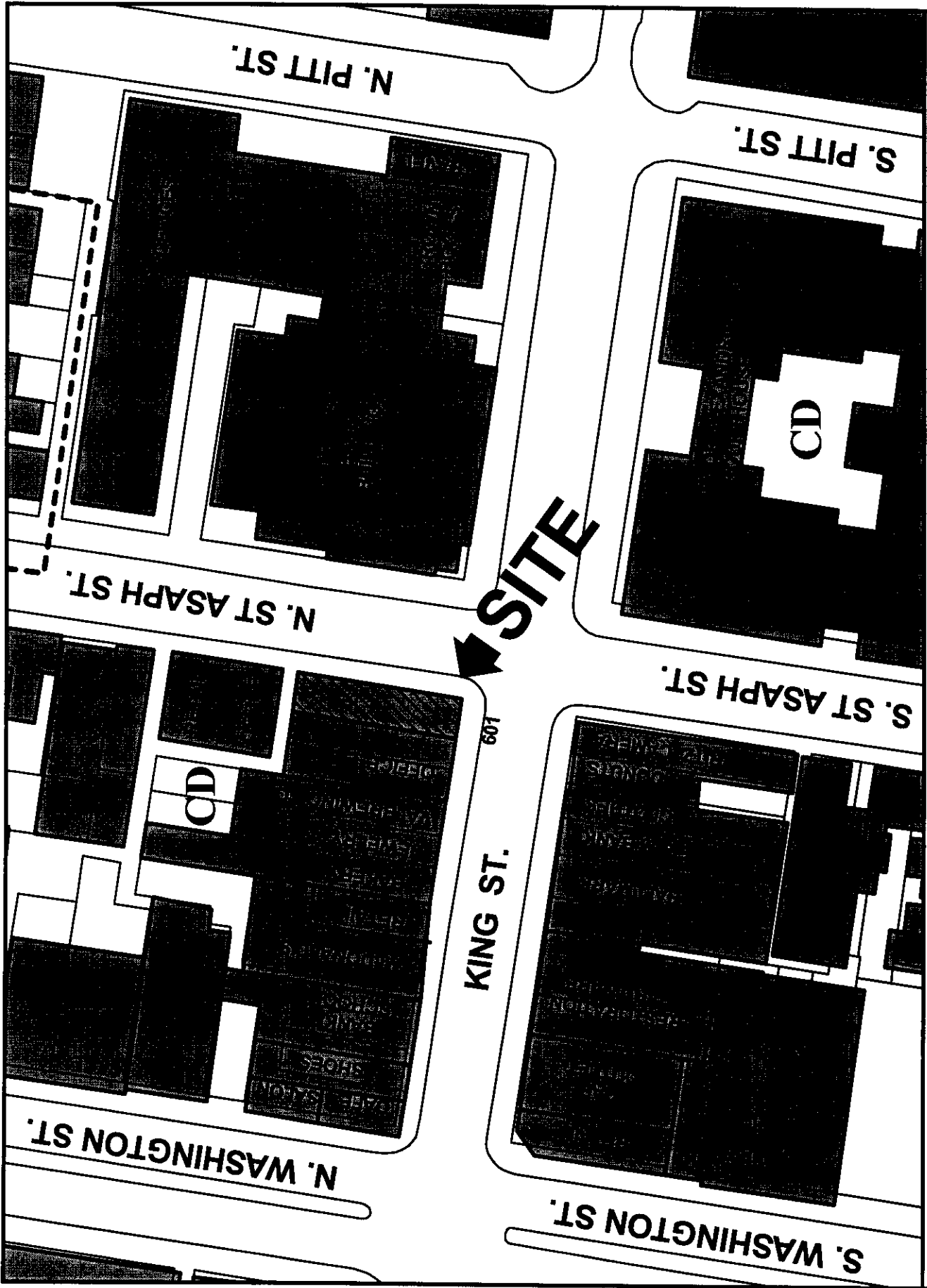
APPLICANT: Chipotle Mexican Grill
by Harry P. Hart, attorney

LOCATION: 601 King Street

ZONE: CD/Commercial Downtown

PLANNING COMMISSION ACTION, JUNE 5, 2001: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



06/05/01

SUP #2001-0041



STAFF RECOMMENDATION:

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

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 50 patrons. (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)
4. No live entertainment shall be provided at the restaurant. (P&Z)
5. The hours of operation shall be limited from 10:00 a.m. to 11:00 p.m. daily. (P&Z)
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
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)
8. On-site alcohol service is permitted; no off-premise alcohol sales are permitted. (P&Z)
9. The applicant may not provide alcohol service to standing customers. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)
11. Trash and garbage shall be stored inside or in a dumpster. The applicant shall install at least one trash container within the restaurant for customer use and replace the City trash can outside of the restaurant with one standard City trash receptacle in the same location (Model SD-42 Bethesda Ironsides). (T&ES) (P&Z)
12. All disposable paper goods or drink containers shall be clearly marked so that the source of any litter can be identified. (P&Z)

13. 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)
14. 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)
15. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, sidewalks, alleys or storm sewers. (T&ES)
16. The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
17. No amplified sound shall be audible at the property line. (P&Z)
18. The applicant shall require that its employees who drive to work use off-street parking. (P&Z)
19. The applicant shall (a) provide subsidized parking for all patrons under the Park Alexandria program during evenings and weekends in a public parking garage, (b) advertise such parking by posting notice at its restaurant and including such notice in any advertising, and (c) urge patrons who drive to use the space. (P&Z)
20. All loading activities shall occur from the rear alley as possible and /or from North Saint Asaph Street through to the rear entrance. (P&Z)
21. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey and a robbery awareness program for all employees prior to operation. (Police)

22. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed.
(P&Z)

Staff Notes: 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.

Any exterior changes to the property visible from a public way including, for example, signs, alterations to entryway, HVAC equipment, ventilating stacks and lights, require review and approval by the Board of Architectural Review.

DISCUSSION:

1. The applicant, Chipotle Mexican Grill, represented by Harry P. Hart, attorney, requests special use permit approval for the operation of a full service restaurant located at 601 King Street.
2. The subject property is one lot of record having approximately 24 feet of frontage on King Street, 94 feet of frontage on North Saint Asaph Street, and a lot area of approximately 2,256 square feet. A three story brick building with a vacant ground floor storefront currently exists on the site.

The property is located on the northwestern corner of the intersection of North Saint Asaph Street and King Street. Adjacent to the site to the west is the Virginia Brewing Company. To the north is Bowhe & Peare home furnishings. Ritz Camera and Dunkin Donuts are located to the south of the site across King Street, and Suntrust Bank is located to the east of the site across North Saint Asaph Street.

3. On September 17, 1983, the City Council granted Special Use Permit #1599 to the Chesapeake Bagel Bakery Inc. for the operation of a restaurant. On November 17, 1984, the City Council granted Special Use Permit #1599-A to include a wholesale business as part of the retail operation of the restaurant. The Chesapeake Bagel Bakery restaurant discontinued business in early 2001.
4. The applicant proposes a full service restaurant with carry-out service. Approximately 82% of the company is owned by McDonald's Corporation. The proposed restaurant space contains approximately 4,500 square feet of floor area. The applicant will lease the space and utilize the ground level for the kitchen and customer seating areas. The basement level will consist of bathrooms, a mechanical room, and a storage area.
5. The restaurant will feature gourmet Mexican food including burritos and tacos (see attached menu). The food will be prepared in front of the customer as he/she walks down the service line, cafeteria style. Table service will not be provided. Beer and margarita beverages will be offered to customers. The applicant indicates that alcohol sales will comprise only two percent of the restaurant's sales.
6. Seating will be provided for 49 patrons. Of the 49 seats, 10 will be located at a counter in the front window (see attached proposed floor plan). It is estimated that up to 50% of business will be generated via carry-out sales consisting of local office workers, retail employees and residents.

7. The applicant proposes to operate the restaurant between 10:00 a.m. and 11:00 p.m. daily. The previous business, Chesapeake Bagel Bakery, was approved to operate between 7:00 a.m. to 11:00 p.m. daily; however, the bakery restricted its operating hours to Monday through Friday 6:30 a.m. to 4:00 p.m., Saturday 7:00 a.m. to 4:00 p.m. and Sunday 7:30 a.m. to 3:00 p.m. (SUP #1599).
8. The applicant estimates that it will serve 500 customers per day. Eight employees per shift will be provided. There will be two shifts per day.
9. Loading will occur from Saint Asaph's Street. Since McDonald's owns a majority of the Chipolte Mexican Grill company, deliveries for the proposed restaurant will occur via the same delivery truck as for the McDonald's restaurant located three stores down on King Street. Loading will occur twice a week at the same time for both restaurants.
10. The applicant has indicated that refuse will be picked up by a private delivery service three times a week from a dumpster to be located at the rear of the store in the adjacent alley.
11. Pursuant to Section 8-300(B), restaurants located within the central business district are exempt from the off-street parking requirements. The applicant has indicated that, if requested to do so, it will participate in the Park Alexandria Program. Since sales are neighborhood based rather than destination based, the need for parking will be greatly reduced from other site down restaurants in the King Street area.
12. Zoning: The subject property is located in the CD/Commercial Downtown zone. Section 503 (W) of the zoning ordinance allows a restaurant in the CD zone only with a special use permit.
13. Master Plan: The proposed use is consistent with the Old Town small area plan of the Master Plan which designates the property for commercial use. The Old Town Plan calls for the retention of the retail pattern along King Street by encouraging more neighborhood retail uses. Further, the goals of the Old Town Restaurant Policy indicate that the City should retain a mix of restaurants and shops providing a diversity of goods and services in the King Street area. The proposed restaurant replaces another full service restaurant and carry-out service establishment and is specifically aimed at neighborhood sales rather than the destination sales market.

STAFF ANALYSIS:

Staff has no objection to the proposed restaurant use located at 601 King Street. This prominent location has been a restaurant, Chesapeake Bagel Bakery, Inc., for seven years. The proposed use is a continuation of the sit-down and carry-out restaurant service previously existing. The restaurant will achieve the goals of the Old Town small area plan by providing an additional style of food, cafeteria-style gourmet Mexican food, which helps to maintain a diversity of offerings along King Street for residents, workers, and tourists. Further, this type of restaurant establishment will provide little to no impacts on nearby residential neighborhoods, especially of the type specified in the Old Town Restaurant Policy, including parking problems, rowdiness and vandalism from late evenings, and litter.

The proposed Chipotle Grill will provide seats for 49 customers; the prior restaurant had 62 seats. The small number of seats offered limits the restaurant as a destination-based establishment and provides for a neighborhood restaurant for residents and workers as well as tourists visiting the City.

Since the proposed restaurant will be a neighborhood cafeteria-style establishment with 50% of its meals being served as carry-out to local residents and workers, the amount of parking generated for those customers driving to Old Town solely for the Chipotle Grill is very limited and can likely be accommodated on-street parking or in nearby structured parking. The applicant has also stated that it will encourage workers to take mass transit and will be required to require that those employees that do drive, park off-street. Because the seating capacity for this restaurant is less than what existed for the previous restaurant, the amount of parking needed should also be reduced. Together these factors will minimize the parking impacts of the proposed restaurant and, along with the conditions, help to satisfy the Old Town Restaurant Policy regarding lessening on-street parking impacts.

The addition of alcoholic beverage sales is limited to on-site sit-down sales; the restaurant will function primarily as a food service establishment that happens to sell alcoholic beverages rather than a bar that happens to sell accompanying appetizers. To support this conclusion, the applicant has indicated that only 2% of sales can be attributed to alcoholic beverages. To help monitor customers, a manager will be on duty at all times. The combination of early closing hours (11:00 p.m) and the minimal alcoholic beverages expected to be sold, will aid in preventing late evening vandalism and rowdiness as discouraged in the Old Town Restaurant Policy.

The applicant will control the spread of litter by providing trash cans within the restaurant and a City trash can located just outside the front door. Conditions also require that litter within 75 feet of the store be picked up at least twice a day, and that trash generated by the business be stored inside or outside in a sealed container. Refuse will be picked up three times a week by a private collection agency. These conditions will help control the spread of litter in Old Town.

For these reasons, staff recommends approval of the special use permit as conditioned.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Helena Soprano, Urban Planner

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Applicant shall participate in the Park Alexandria Program.
- R-2 The applicant shall require that its employees who drive to work use off-street parking.
- R-3 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-4 The applicant shall control cooking odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.
- R-5 Applicant shall obtain, at their own expense, one Model SD-42 Bethesda Ironsides trash receptacle to replace the existing red/tan box located on the adjacent right-of-way.

Code Enforcement:

No comments were received from this department.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to 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 review of plans for food facilities.

- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the 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-5 Certified Food Managers must be on duty during all hours of operation.
- C-6 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 Recommend a security survey for the business.
- R-2 Recommend a robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
 - 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.

APPLICATION for SPECIAL USE PERMIT # 2001-0041

PROPERTY LOCATION: 601 King Street

TAX MAP REFERENCE: 74.02-03-14 ZONE: CD

APPLICANT Name: Chipotle Mexican Grille

Address: 1543 Wazee Street, Suite #410, Denver, CO 20008

PROPERTY OWNER Name: First Washington Realty, LP

Address: 4350 East West Highway, Suite #400, Bethesda, MD 20814-4426

PROPOSED USE: Request for a special use permit to allow a restaurant for on and off premises food consumption.

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notices on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Harry P. Hart
Print Name of Applicant or Agent

Harry P. Hart
Signature

HART & CALLEY, P.C.
Mailing Address

(703) 836-5757 (703) 548-5443
Telephone # Fax#

307 N. Washington St., Alex. VA 22314
City and State Zip Code

March 27, 2001
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All Applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The Applicant is (*check one*) ☐ the Owner ☐ Contract Purchaser

☒ Lessee or ☐ Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

McDonalds Corporation, 1 McDonalds Plaza, Oakbrook, IL 60523 (82 %)

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ Yes. Provide proof of current City business license.

☐ No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8 1/2" x 14" or smaller. Twenty-four plans are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan package is required.

NARRATIVE DESCRIPTION

4. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary.)

Chipotle Mexican Grill, Inc. hereby requests a special use permit to operate a restaurant for on and off premises consumption, including the sale of beer and margaritas for on-premises consumption only at 601 King Street, Alexandria, Virginia under the trade name Chipotle.

Chipotle is a "gourmet burrito and taco" restaurant. The menu is comprised mainly of burritos and tacos made with fresh ingredients in front of the customer as he/she walks down the service line "cafeteria style". Beer and margarita sales are incidental to the business, typically two percent (2%) of the restaurant's sales. A menu is in the enclosed brochure.

The number of seats in the restaurant is forty-nine (49) as shown on the attached plan. Chipotle does not have table service at any of its restaurants and it will not propose it at 601 King Street. A substantial amount of business, up to 50% in some instances, is done via carryout. Chipotle anticipates that this location will experience a high percentage of carryout as seating is limited. It's anticipated customer base is comprised of the office workers, retail employees and residents in the surrounding neighborhood.

Chipotle typically employs six to eight (6-8) workers per shift, although a higher volume restaurant may have more during busier periods or when training new employees. As parking is difficult in the area surrounding 601 King Street, Chipotle's employees will be encouraged to use mass transit to get to work. There is a bus stop within one (1) block which employees can access easily.

As mentioned above, Chipotle anticipates that its customer base will come from the surrounding Old Town neighborhood and that traffic will be primarily walk-up, similar in nature to its restaurants in Washington, DC which, with one exception, do not have their own parking. Chipotle is not a destination restaurant. It will exist to serve the community and therefore should not strain the existing parking issues in Old Town. In an effort to help the parking problems, Chipotle will agree to participate in the "Park Alexandria" program if requested to do so.

Noise and odors will not be more than are generated by a typical restaurant of this size and Chipotle will make every effort to ensure that the other tenants in the building are not disturbed by either noises or odors.

USE CHARACTERISTICS

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

☐ a new use requiring a special use permit,

☐ a development special use permit,

☐ an expansion or change to an existing use without a special use permit,

☒ 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).

500 per day

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

8 per shift

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

Day:

Hours:

Monday through Sunday

10:00 a.m. through 11:00 p.m.

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

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

Normal levels of noise from a restaurant of this size.

B. How will noise from patrons be controlled?

We will insulate for noise to the extent possible.

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

Odors come from the grilling of meat and will be controlled through a hood style
ventilation system.

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?

Normal for proposed 2,500 square foot restaurant use.

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

Normal amount for proposed use.

C. How often will trash be collected?

Per Landlord's trash collection schedule.

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

Through employee policing of the area on a regular basis.

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

☐ Yes. ☒ No.

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

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

☒ Yes. ☐ No.

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

de minimus amounts of cleaning supplies normally used in a restaurant of this type
and size as required by local health authorities.

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

Normal methods for proposed use.

ALCOHOL SALES

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

☒ Yes. ☐ No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

Chipotle serves several different types of beer in bottles and margaritas. They are sold
via counter service. There is no bar or table service. Alcohol sales are typically 2% of
the restaurant's overall sales. Alcohol is sold for on-premises consumption only.

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

- A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

~~13 (1 per 4 seats)~~ 0

per Mary Catharine Gilt
3-30-01
OKR

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

0 Standard spaces

 Compact spaces

 Handicapped accessible spaces.

 Other.

- C. Where is required parking located? ☐ on site ☐ off-site (check one)

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

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

- D. If a reduction in the required parking is requested, pursuant to section 8-100(A)(4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

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

- A. How many loading spaces are required for the use, per section 8-200 (B) of the

zoning ordinance? 0

- B. How many loading spaces are available for the use? N/A

- C. Where are off-street loading facilities located? N/A

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

N/A

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

N/A

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

Street Access is Adequate

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes. ☐ No.

Do you propose to construct an addition to the building? ☐ Yes. ☒ No.

How large will the addition be? _____ square feet.

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

2,800 sq. ft. (existing) + _____ sq. ft. (addition if any) = 2,800 sq. ft. (total)

21. 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: 601 King Street

☒ other, please describe: 1st Floor retail space in an office building.

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the **SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN** section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: 49 At a bar: 0 Total number proposed 49

2. Will the restaurant offer any of the following?

 X alcoholic beverages X beer and wine (on-premises)

_____ beer and wine (off-premises)

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

Southwest/Mexican style food - Burritos, Tacos, Chips and Drinks

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

| | | | |
|--|------------------------------|---|-----------------------------------|
| <input type="checkbox"/> table service | <input type="checkbox"/> bar | <input checked="" type="checkbox"/> carry-out | <input type="checkbox"/> delivery |
|--|------------------------------|---|-----------------------------------|

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

Will delivery drivers use their own vehicles? _____ Yes _____ No.

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

If yes, please describe:

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN

**CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993.**

Parking

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:
 - A. The parking demand generated by the proposed restaurant.
 - B. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
 - C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
 - D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
 - E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.
2. Additionally, please answer the following:
 - A. What percent of patron parking can be accommodated off-street? (check one)
☐ 100%
☒ 75-99%
☐ 50-74%
☐ 1-49%
☐ No parking can be accommodated off-street.
 - B. 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
 - C. 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

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.

Alcohol Consumption and Late Night Hours.

1. Maximum number of patrons shall be determined by adding the following:

49 Maximum number of patron dining seats
0 Maximum number of patron bar seats
+ 0 Maximum number of standing patrons

49 Maximum number of patrons

2. 8 Maximum number of employees by hour at any one time.

3. Hours of operation: (check one)

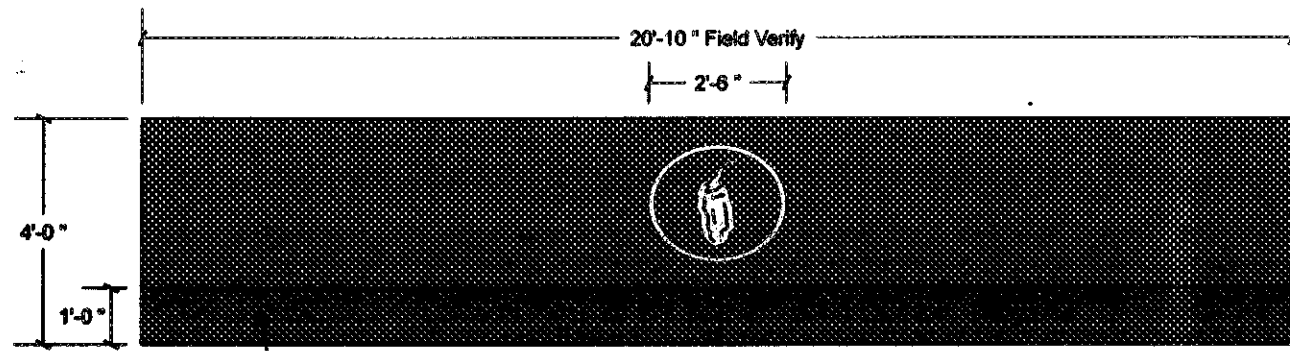
 Closes by 8:00 P.M.
 Closes after 8:00 P.M. but by 10:00 P.M.
 X Closes after 10:00 P.M. but by Midnight.
 Closes after Midnight.

[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption: (check one)

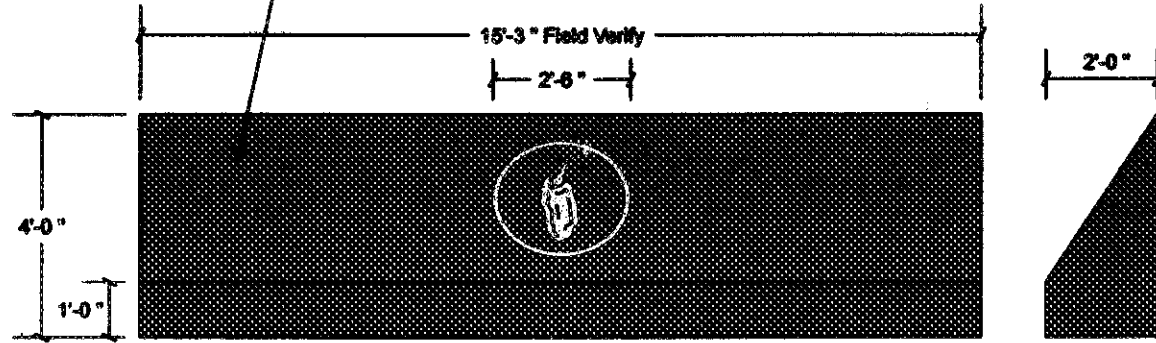
 High ratio of alcohol to food
 Balance between alcohol and food
 X Low ratio of alcohol to food - **About 2%**

PRELIMINARY
PLAN



1 AWNING W/ FCO PEPPER - KING ST. ELEVATION
1 SCALE: 3/8" = 1'-0" (QTY = 1)

ALUMINUM AWNING FRAMES - PAINTED MAP BRUSHED ALUMINUM
USE SUNBRELLA #4606 DUBONNET TWEED FABRIC
1/8" ALUMINUM CUT-OUT PEPPER & RING MOUNTED FLUSH ON EACH AWNING
REMOVE EXISTING AWNINGS & REPLACE W/ NEW AWNINGS

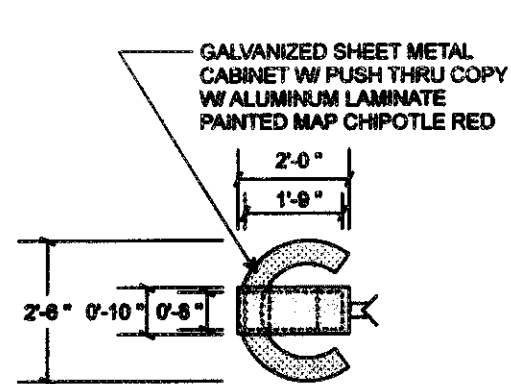


3 AWNING W/ FCO PEPPER - N. SAINT ASAPH ELEVATION
1 SCALE: 3/8" = 1'-0" (QTY = 1)

4 END VIEW
1 SCALE: 3/8" = 1'-0"

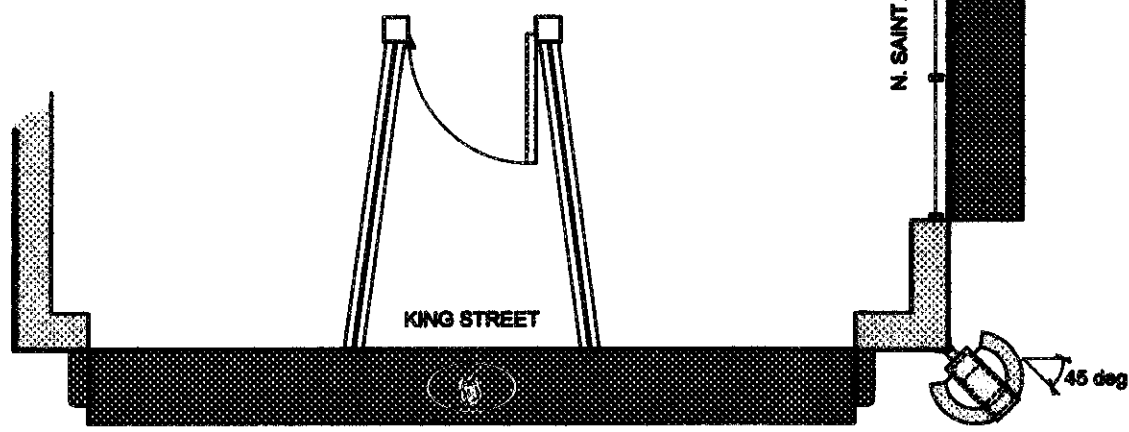


2 END VIEW
1 SCALE: 3/8" = 1'-0"

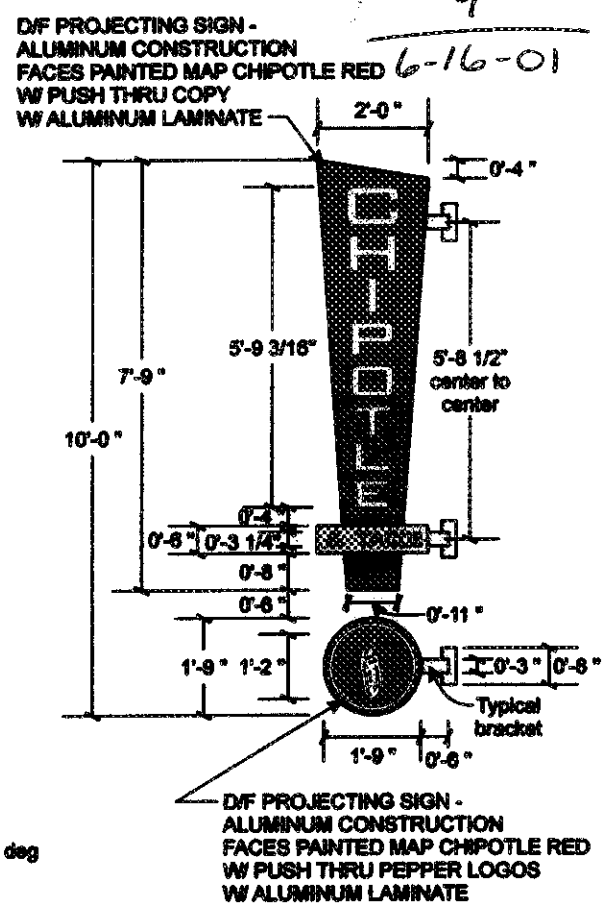


6 PLAN VIEW
1 SCALE: 3/8" = 1'-0"

RECEIVED
MAR 27 2001
PLANNING & ZONING



5 BUILDING PLAN VIEW W/ SIGN & AWNINGS
1 SCALE: 1/4" = 1'-0"



7 (FACE ON VIEWS) D/F PROJECTING SIGNS
1 SCALE: 3/8" = 1'-0" (QTY = 1)



Advertising Concepts Incorporated
3725 Canal Drive,
Fort Collins, CO 80524
970 484 3837

This document contains copyrighted
material and trade secret information
belonging exclusively to Adcon Signs Inc.
Any unauthorized use, disclosure,
dissemination or duplication of any of the
information contained herein may result
in liability under applicable laws.

Design Proposal
3-21-2001

Awnings & Projecting Sign

Chipotle Mexican Grill
Alexandria, VA
601 King Street

Drawn by: Keith J. S
Account Manager: Rob K.
Project Manager: John M.

| | |
|--------------------------|------|
| Customer Approval | Date |
| Account Manager Approval | Date |
| Project Manager Approval | Date |
| Estimator Approval | Date |

Design Number 9823.1

| Revisions/ Description | | Checked by |
|------------------------|------|------------|
| No. | Date | AM |
| 1 | | |
| 2 | | |
| 3 | | |
| 4 | | |
| 5 | | |
| 6 | | |

W.O.#

Sheet No. 1

SUP #2001-0041
601 King St
Chipotle Mexican Grille



1 KING STREET ELEVATION
2 NOT TO SCALE



2 N. SAINT ASAPH ELEVATION
2 NOT TO SCALE



Advertising Concepts Incorporated
3725 Canal Drive,
Fort Collins, CO 80524
970 484 3637

This document contains copyrighted
material and trade secret information
belonging exclusively to Adcon Signs Inc.
Any unauthorized use, disclosure,
dissemination or duplication of any of the
information contained herein may result
in liability under applicable laws.

Design Proposal
3-21-2001

Awnings & Projecting Sign
on Elevations

Chipotle Mexican Grill
Alexandria, VA
601 King Street

Drawn by: Keith J. 2
Account Manager: Rob K.
Project Manager: John M.

Customer Approval _____ Date _____

Account Manager Approval _____ Date _____

Project Manager Approval _____ Date _____

Estimator Approval _____ Date _____

Design Number 9623.2

| Revisions/ Description | | Checked by | |
|------------------------|------|------------|----|
| No. | Date | AM | PM |
| 1 | | | |

2

3

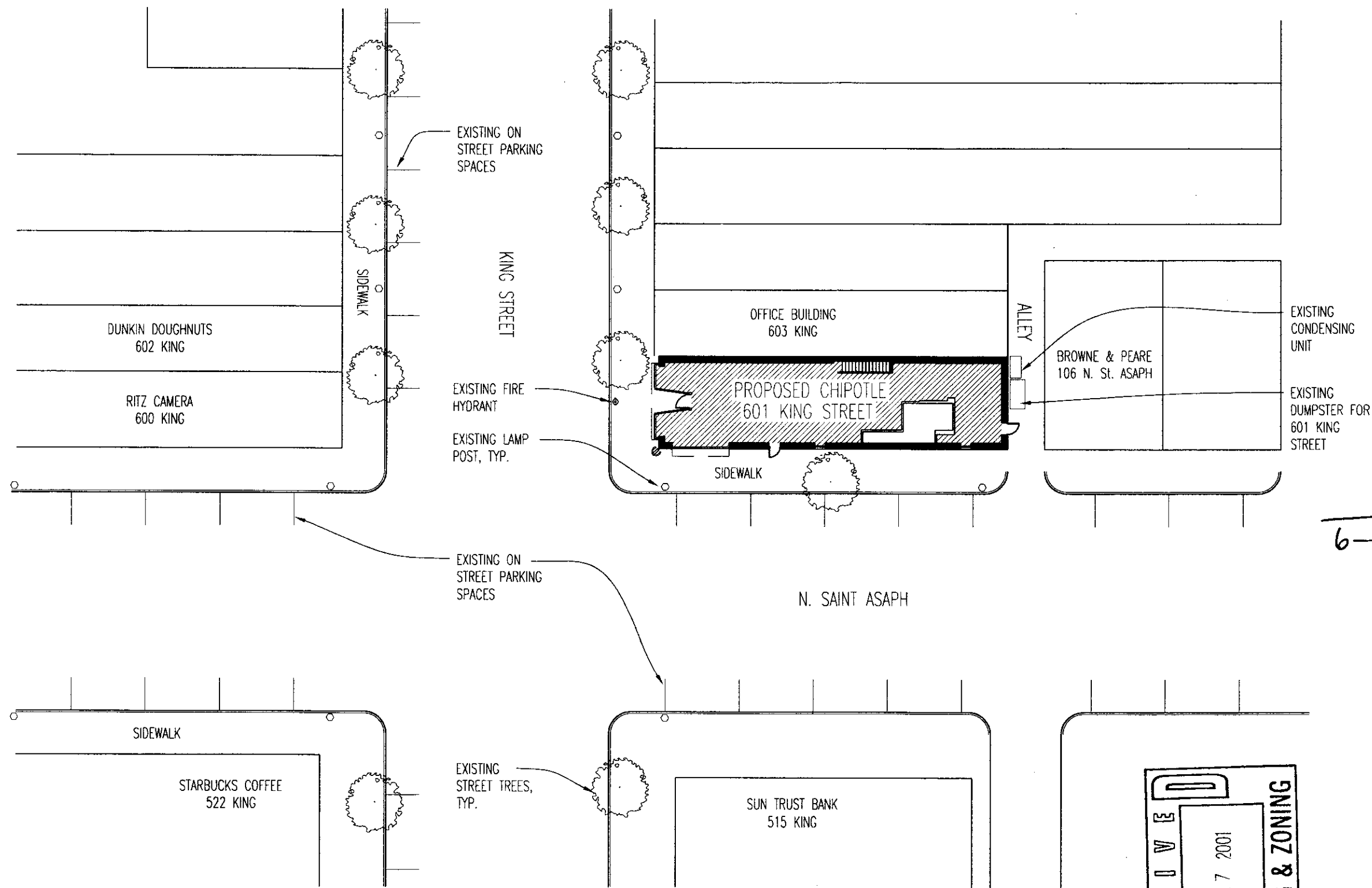
4

5

6

W.O.# _____

Sheet No. 2



9
6-16-01

**PRELIMINARY
PLAN**

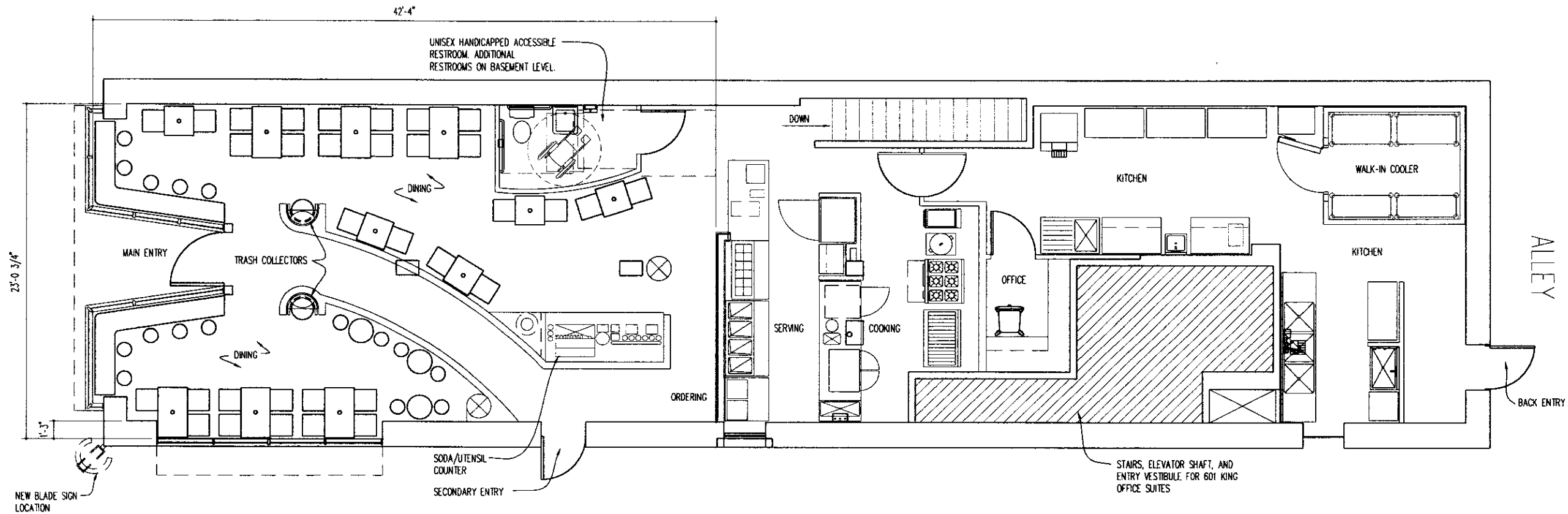
SUP #2001-0041
601 King St
Chipotle Mexican Grille

| | | | |
|------------------------------|----------------|-------------------------------|--|
| GLAVAN FEHER ARCHITECTS INC. | Chipotle | | |
| | PROJECT NAME : | CHIPOTLE MEXICAN GRILL | |
| | CHIPOTLE NO. : | OLD TOWN ALEXANDRIA, VIRGINIA | |
| | SCALE : | 1"=30'-0" | |
| | GAA NO. : | CMG014 | |
| | DATE : | 03/27/2001 | |

SITE PLAN
SCALE: 1"=30'-0"

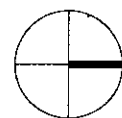
RECEIVED
MAR 27 2001
PLANNING & ZONING

KING STREET



N. SAINT ASAPH

TOTAL SEATING AVAILABLE: 49



STREET LEVEL FLOOR PLAN
1/8" = 1'-0"

9
6-16-01

Chipotle

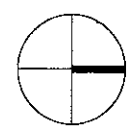
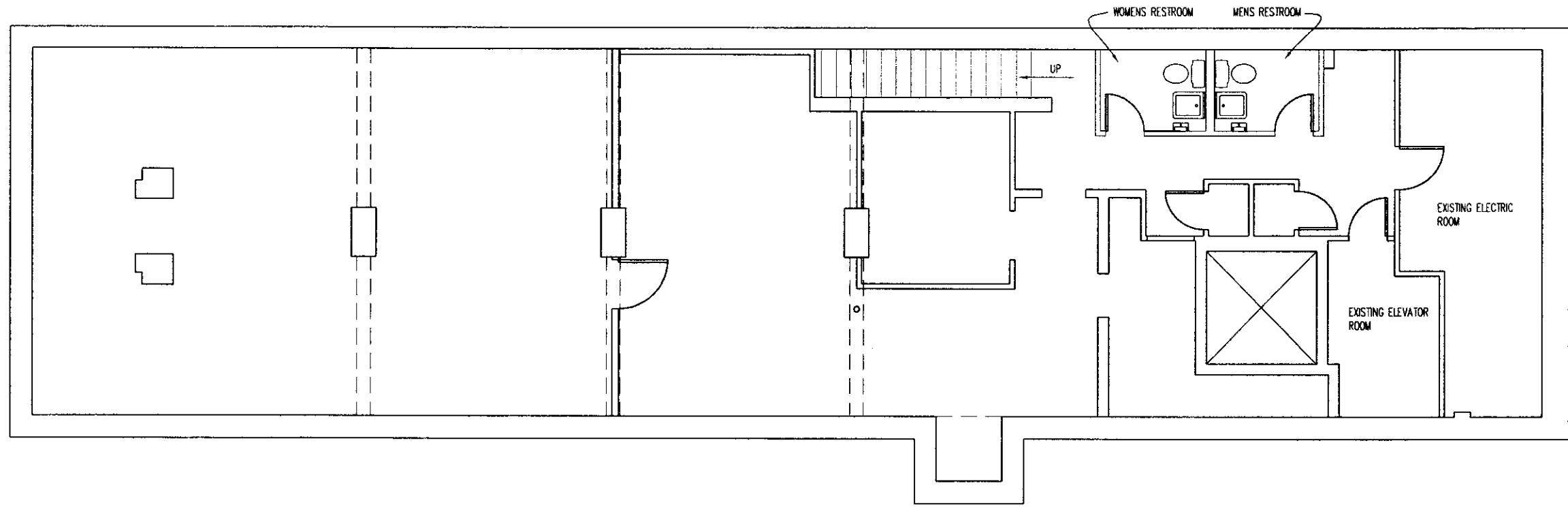
PROJECT NAME: CHIPOTLE MEXICAN GRILL

OLD TOWN ALEXANDRIA, VIRGINIA

CHIPOTLE NO.: GAA NO.: CMG014

SCALE: 1/8" = 1'-0" DATE: 03/27/2001

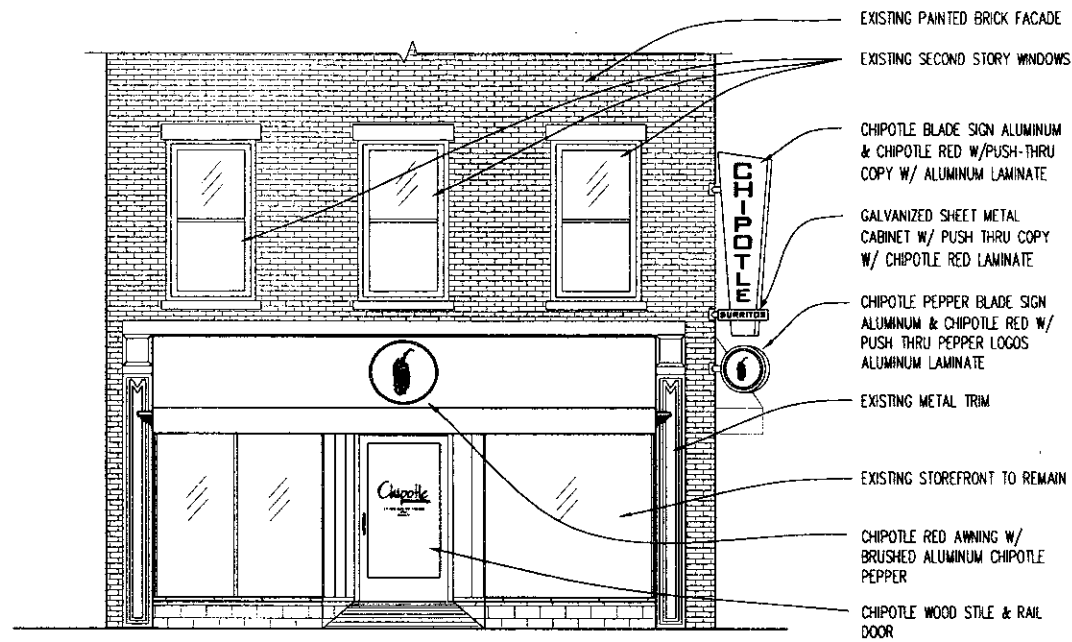
GLAVAN FEHÉR ARCHITECTS INC.



BASEMENT LEVEL PLAN
1/8" = 1'-0"

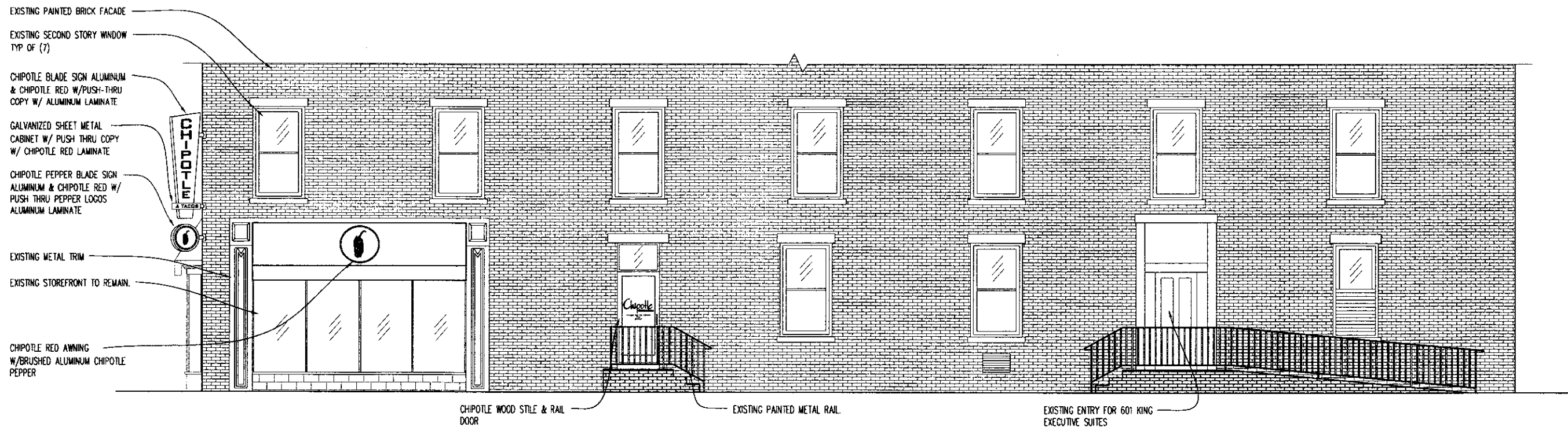
9
6-16-01

| | | | | |
|------------------------------|----------------|-------------------------------|----------------|------------|
| GLAVAN FEHÉR ARCHITECTS INC. | PROJECT NAME : | CHIPOTLE MEXICAN GRILL | Chipotle | |
| | | OLD TOWN ALEXANDRIA, VIRGINIA | | |
| | CHIPOTLE NO. : | GAA NO. : | CMG014 | |
| | SCALE : | DATE : | 1/8" = 1' - 0" | 03/27/2001 |



SOUTH ELEVATION

1/8" = 1'-0"



EAST ELEVATION

1/8" = 1'-0"

Chipotle

PROJECT NAME: CHIPOTLE MEXICAN GRILL

OLD TOWN ALEXANDRIA, VIRGINIA

GAA NO.: CMG014

DATE: 03/27/2001

GLAVAN FEHÉR ARCHITECTS INC.

CHIPOTLE NO.:

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

9
6-16-01

APPLICATION for SPECIAL USE PERMIT # 2001-0041

PROPERTY LOCATION: 601 King Street

TAX MAP REFERENCE: 74.02-03-14 ZONE: CD

APPLICANT Name: Chipotle Mexican Grille

Address: 1543 Wazee Street, Suite #410, Denver, CO 20008

PROPERTY OWNER Name: First Washington Realty, LP

Address: 4350 East West Highway, Suite #400, Bethesda, MD 20814-4426

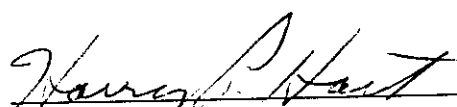
PROPOSED USE: Request for a special use permit to allow a restaurant for on and off premises food consumption.

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notices on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Harry P. Hart
Print Name of Applicant or Agent


Signature

HART & CALLEY, P.C.
Mailing Address

(703) 836-5757 (703) 548-5443
Telephone # Fax#

307 N. Washington St., Alex. VA 22314
City and State Zip Code

March 27, 2001
Date

=====DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: 6/5/01 Recommended Approval UC

ACTION - CITY COUNCIL: 6/16/01PH -- CC approved the Planning Commission recommendation.