

EXHIBIT NO. 1

4
12-15-01

Docket Item # 4
SPECIAL USE PERMIT #2001-0109

Planning Commission Meeting
December 4, 2001

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

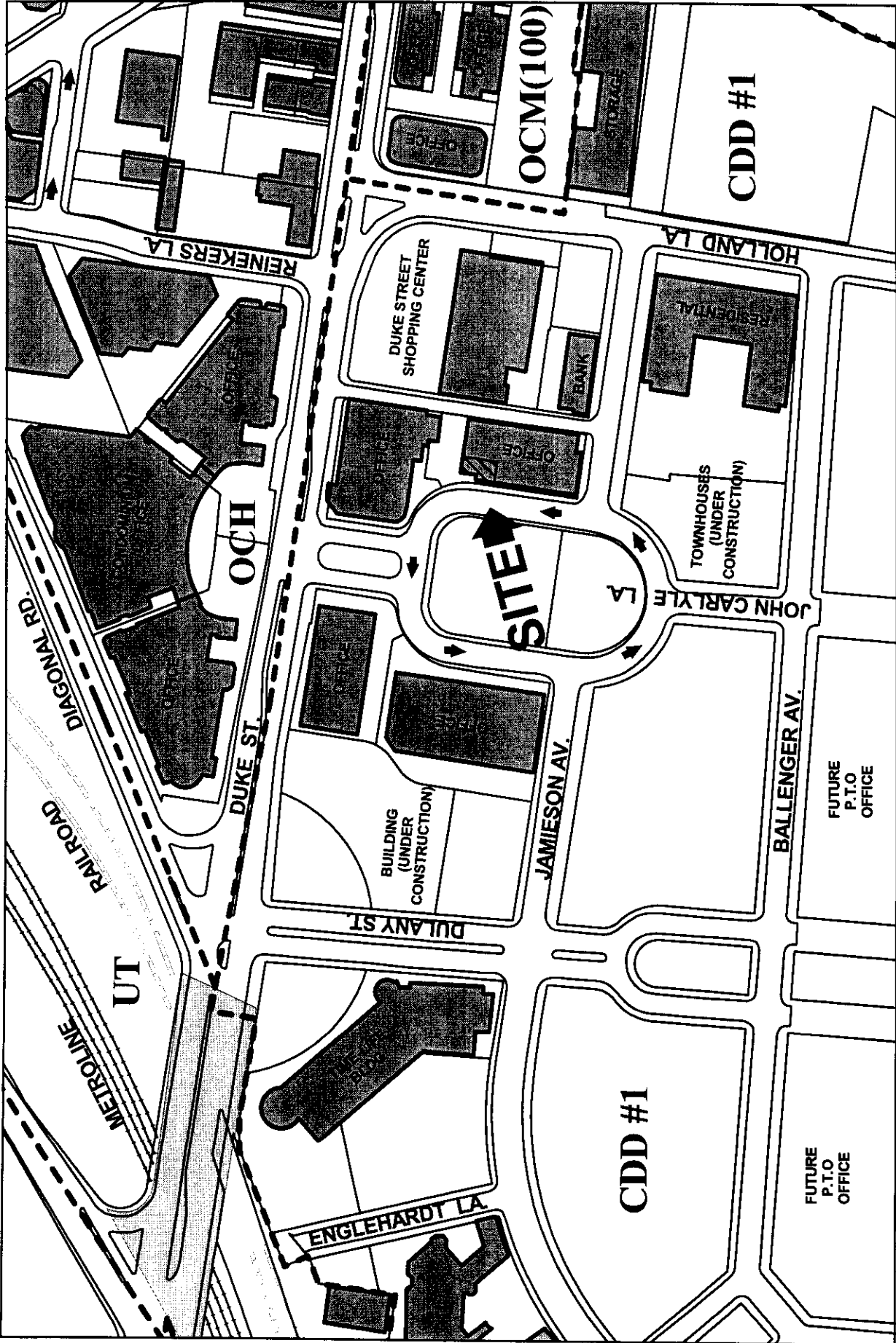
APPLICANT: Pizza Bianca Italian Bistro
by Zakaria B. Driouche

LOCATION: 330 John Carlyle Street

ZONE: CDD-1/Coordinated Development District, Duke Street

PLANNING COMMISSION ACTION, DECEMBER 4, 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.



12/04/01

SUP #2001-0109



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 120 patrons. (P&Z)
3. Outside dining facilities may be located on the premises. If outdoor dining is provided in the adjacent small fountain plaza located immediately to the north, the applicant shall maintain minimum pedestrian aisles six feet in width. If outdoor dining is provided on the adjacent sidewalk which runs along John Carlyle Street, the applicant shall maintain minimum pedestrian aisles 12 feet in width. (P&Z)
4. Live entertainment shall only be allowed inside the restaurant and shall be limited to evening hours Monday through Sunday, from 8:00 p.m. until closing. (P&Z)
5. The hours of operation shall be limited to 7:00 a.m. to 11:00 p.m. Monday through Friday, and 8:00 a.m. to 10:00 p.m. Saturday and Sunday. (P&Z)
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
7. Delivery service is permitted by foot or limited to the use of a single passenger vehicle parked within the on-site garage. (P&Z)
8. Alcoholic beverages shall be sold for on-premises consumption only. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in 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)

11. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
12. No material shall be disposed of by venting into the atmosphere. (P&Z)
13. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
14. 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. (T&ES)
15. No amplified sound shall be audible at the property line. (P&Z)
16. Parking in the garage of the Society for Human Resource Management office buildings shall be made available to restaurant customers on evenings and weekends when the restaurant is open. (P&Z)
17. The applicant shall require its employees who drive to work to use off-street parking, and shall direct them to use the 17 on-site garage spaces dedicated for retail uses when available. (T&ES) (P&Z)
18. All loading and unloading associated with the restaurant shall be take place from the loading spaces located within the building. (P&Z)
19. The applicant shall post signs directing patrons to the availability of parking at the on-site underground garage. (P&Z)
20. 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)
21. 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)

22. The Director of Planning and Zoning shall review the special use permit one year after approval 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 as a result of a complaint that rises to the level of a violation, 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.

Prior to the commencement of operation the applicant must obtain a business license from the Business Tax Branch.

DISCUSSION:

1. The applicant, Pizza Bianca Italian Bistro, by Zakaria B. Driouche, requests special use permit approval for the operation of a full service restaurant located at 330 John Carlyle Street, within the Carlyle development site.
2. The subject property is one lot of record with 233 feet of frontage on John Carlyle Street, 95 feet of depth and an total lot area of 21,639 square feet. The site is developed with a multi-story office building that faces John Carlyle Square. The proposed restaurant space, currently vacant, is approximately 3,000 square feet and located on the ground floor of the office building.

The surrounding buildings are primarily office buildings with ground floor retail and restaurant spaces. A range of other sites are slated for construction and include vacant parcels with ground not yet broken and buildings half completed. The Patent and Trade Office is one such project slated for construction. The existing and future buildings are part of an 70-plus acre mixed-use development project called Carlyle that will, upon completion, house a mix of office, residential, and retail uses. The Carlyle development was originally approved in Special Use Permit 2253 in 1990, and the approval has been amended several times since.

3. The applicant requests special use permit approval to open a restaurant with carry-out and indoor/outdoor table service. The applicant proposes to seat 88 patrons inside and 32 patrons outside. The outside seating is proposed for an area immediately north and adjacent to the proposed restaurant space.

The applicant intends to serve beer and wine for on-premises consumption only. The proposed restaurant will serve breakfast, lunch and dinner and be open Monday through Friday from 7:00 a.m. to 11:00 p.m. and Saturday and Sunday from 8:00 a.m. to 10:00 p.m.

4. The applicant intends to provide limited catering and delivery service to the office buildings in the immediate vicinity and to use his own vehicle for the purpose.
5. The proposed restaurant's trash will be stored in a dumpster managed by the building owner.
6. There are two loading spaces available for the use of the applicant. These are located behind the restaurant on the ground floor.

7. The applicant proposes to provide live entertainment for private events only.
8. The parking requirements for the subject building were specified in the Transportation Management Plan (Special Use Permit #2254), and these parking requirements were met for the subject site in the development of the on-site parking garage. The parking garage provides parking for the building's retail and office uses. The applicant is thus not required to provide parking beyond that already provided at the subject site. The final site plan for the subject building shows that there are 17 retail parking spaces and 155 office parking spaces within the on-site parking garage.

The Transportation Management Plan also provides guidelines for parking rates and shared parking arrangements, among other things. The applicant is responsible for complying with this plan.

9. Zoning: The subject property is located in the CDD #1, Coordinated Development District zone. Section 5-600 of the zoning ordinance allows a restaurant in the CDD #1 zone only with a special use permit.
10. Master Plan: The proposed use is consistent with the King Street, Eisenhower Avenue chapter of the Master Plan which designates the property for the CDD #1, Coordinated Development District zone.

STAFF ANALYSIS:

Staff recommends approval of the proposed restaurant located at 330 John Carlyle Street, on the first floor at the northwest corner of the Society for Human Resource Management building that faces John Carlyle Square. The proposed restaurant is consistent with the vision for John Carlyle Square as articulated in the Carlyle special use permit and the Streetscape Design Guidelines (April 1994).

John Carlyle Square was originally intended to be the retail and restaurant focus of the mixed use urban development at Carlyle. This objective was reaffirmed by the City during the Carlyle master plan revision when the Patent and Trade Office was approved in March 2000. The Square is a publicly accessible park space which is available for some public events similar to City Hall Market Square. John Carlyle Square is connected to the proposed 60,000 square foot retail center/grocery store south of Eisenhower Avenue by a continuous strip of pedestrian oriented retail along John Carlyle Street.

The Carlyle Design Guidelines and marketing materials have consistently shown cafes with outdoor seating in this precinct and the sidewalks are constructed wider here for this reason. Implementation of this vision has been hampered to date by a lack of potential patrons and required ground floor retail/restaurant space around the Square has been either vacant or filled with offices for stock brokerage firms. Carlyle is now on the verge of having the population density to support the desired restaurants and retail and in recent public meetings, Carlyle residents have been vocal in their desire for the urban evening and weekend activity promised by the Carlyle vision. This restaurant application is the first step toward achieving that goal.

Staff has a few minor concerns about the restaurant. Although staff supports the outdoor seating proposed by the applicant, staff is concerned about maintaining sufficient pedestrian aisles. The applicant proposed using the adjacent outdoor space to the north, a small plaza with benches and a fountain, for outdoor seating. This is a small compact area and staff recommends that this space provide adequate pedestrian aisles, six feet wide or more, among tables. A condition to this effect is included. Staff also suggests that the applicant consider using the front sidewalk as an additional or substitute place for outdoor seating. The front sidewalk could easily accommodate tables and a 12 foot wide pedestrian walkway. A condition has been added to this effect. The pedestrian aisles allow pedestrian traffic to move freely through these public spaces.

Staff is also concerned about the applicant's request to provide live entertainment for special events. Staff is primarily concerned that the sound of the entertainment will be a nuisance for adjacent office uses. Therefore, staff has recommended a condition that would limit live entertainment to evening hours, but would allow it for any purpose daily between 8:00 p.m. and closing. The restaurant will close at 11:00 p.m. Monday through Friday, and at 10:00 p.m. Saturday and Sunday.

Finally, staff has added Condition #7 restricting the restaurant's delivery service to a single passenger vehicle so that any catering or delivery activity is limited, clearly accessory to the main restaurant use, and not a truck intensive activity.

Staff is not concerned about parking for the proposed restaurant for several reasons. Daytime customers will largely if not entirely come from adjacent uses that have parking requirements of their own, and will walk from their nearby offices or homes. Staff has recommended a condition requiring that the on-site parking garage be made available to restaurant patrons at night and on the weekends. This condition will create a shared parking arrangement, with the office workers occupying the spaces during the day and leaving them open in the evenings and on weekends for use by the restaurant patrons. Staff has also recommended a condition that requires that employees park off-street and directs them to the on-site retail parking spaces for the employees, when it is available. This condition helps stop the restaurant employees from monopolizing short term parking spaces on the street, and so maintains these same spaces for restaurant spaces. Finally, on-street parking will be available around John Carlyle Square in the near future.

Staff has included the standard restaurant conditions and a condition requiring a review of the restaurant after one year so if there are any problems with its operation, additional conditions may be imposed. Staff supports the proposed use due to its consistency with the intended use of John Carlyle Square, and recommends approval subject to recommended conditions.

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

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line
- R-1 No material shall be disposed of by venting into the atmosphere.
- R-2 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-3 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-4 The applicant shall require that its employees who drive to work use off-street parking.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 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-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.

- C-4 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 313.0.
- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 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) interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders cannot discharge to the building drainage system through a grease interceptor.
- C-8 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on-site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on-site.
 - (c) Rodent baiting plan.

Health 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 10, Smoking Prohibitions.
- 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 Security survey for the business.
- R-2 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.
- F-1 Concur.

APPLICATION for SPECIAL USE PERMIT # 2001-0109

[must use black ink or type]

PROPERTY LOCATION: 330 JOHN CARLUE ST ALEX VA 22314

TAX MAP REFERENCE: 73.02-09-06 ZONE: CD1#1

APPLICANT Name: ZAKARIA B. DRIOUCHE

Address: 6103 LEMONT HME DR ALEX VA 22310

PROPERTY OWNER Name: H.M.R

Address: 1800 DUKE ST ALEXANDRIA VA 22314

PROPOSED USE: FULL SERVICE SIT DOWN RESTAURANT FOR DB SEATS
PIZZA BIANCA ITALIAN BISTRO & CARRY-OUT FOR BREAKFAST, LUNCH & DINNER

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 notice 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.

ZAKARIA DRIOUCHE
Print Name of Applicant or Agent

[Signature]
Signature

6103 LEMONT HME DR ALEX VA
Mailing/Street Address
ALEX
VA 22310 22310
City and State Zip Code

703-548-8111 703-548-7734
Telephone # Fax #
09-24-01
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.

ZAKARIA DRIUCHE - OWNER (100% OWNERSHIP)
6103 LEMON THYME DR. ALEXANDRIA, VA 22310

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 8½" x 14" or smaller. Twenty-four copies 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

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, 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)

*operating normal full service restaurant
w/ 88 seating inside and carry-out services
for breakfast, lunch & dinner.*

*Operating hours are Monday through
Friday from 7 AM TO 11 PM. and Saturday
through Sunday 7 AM TO 10 PM.*

*will serve beers and wines to our patrons
during restaurant operation. Manager will
be responsible to maintain a safe environment
for our patrons and keep the premises
in a clean and orderly manner.*

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,
- 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 TIME 30~40
LUNCH TIME 80~100 DINNER TIME 40~60

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

5 from 7AM TO MIDNIGHT

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

Day:

Hours:

MONDAY → FRIDAY
SATURDAY → SUNDAY

7AM TO 11 PM
8AM TO 10 PM

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

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

THERE IS NO SPECIAL EQUIPMENT WITH LOUD NOISE EXCEPT
NORMAL NOISE OF RESTAURANT OPERATION ONLY.

B. How will the noise from patrons be controlled?

NOT APPLICABLE

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

OPERATION WILL FOLLOW HEALTH DEPARTMENT'S
RULES & REGULATIONS

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?

FROM OPERATION OF A REGULAR
RESTAURANT OF 88 SEATS

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

REGULAR WASTE FROM OPERATION OF RESTAURANT

C. How often will trash be collected?

TRASH WILL BE PUT IN DUMPSTER INSIDE OF
BUILDING MANAGED BY BUILDING OWNER.

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

ANY TRASH OR LITTER WILL BE PICKED UP CONSTANTLY
BY MANAGER OF ~~RESTAURANT~~ RESTAURANT

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:

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

EVERY PRECAUTION WILL BE IMPLEMENTED BY THE
MANAGEMENT TO ENSURE THE SAFETY OF ALL
OCCUPANTS.

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.

NO BAR DRINKS, BEER, WINE WITH MEAL

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?

22

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

22
~~AS NEEDED~~ 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 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.

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? ONE

B. How many loading spaces are available for the use? TWO

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

BEHIND THE RESTAURANT SPACE ON GROUND FLOOR.

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

BEFORE LUNCH RUSH, EARLY MORNING

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

ONCE A 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?

~~NO~~ YES - THIS IS A BRAND NEW BUILDING

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?

3000 sq. ft. (existing) + 0 sq. ft. (addition if any) = 3000 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: H.R.M (SHRM II)

other, please describe: _____

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: 88 INSIDE At a bar: 0 Total number proposed: 620 P
INSIDE & OUTSIDE (PATIO)

2. Will the restaurant offer any of the following?

YES alcoholic beverages YES beer and wine (on-premises)
NO beer and wine (off-premises)

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

FULL SERVICE ITALIAN RESTAURANT
(PASTA NO REST ISPIRARE)

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

YES table service bar YES carry-out YES delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 2

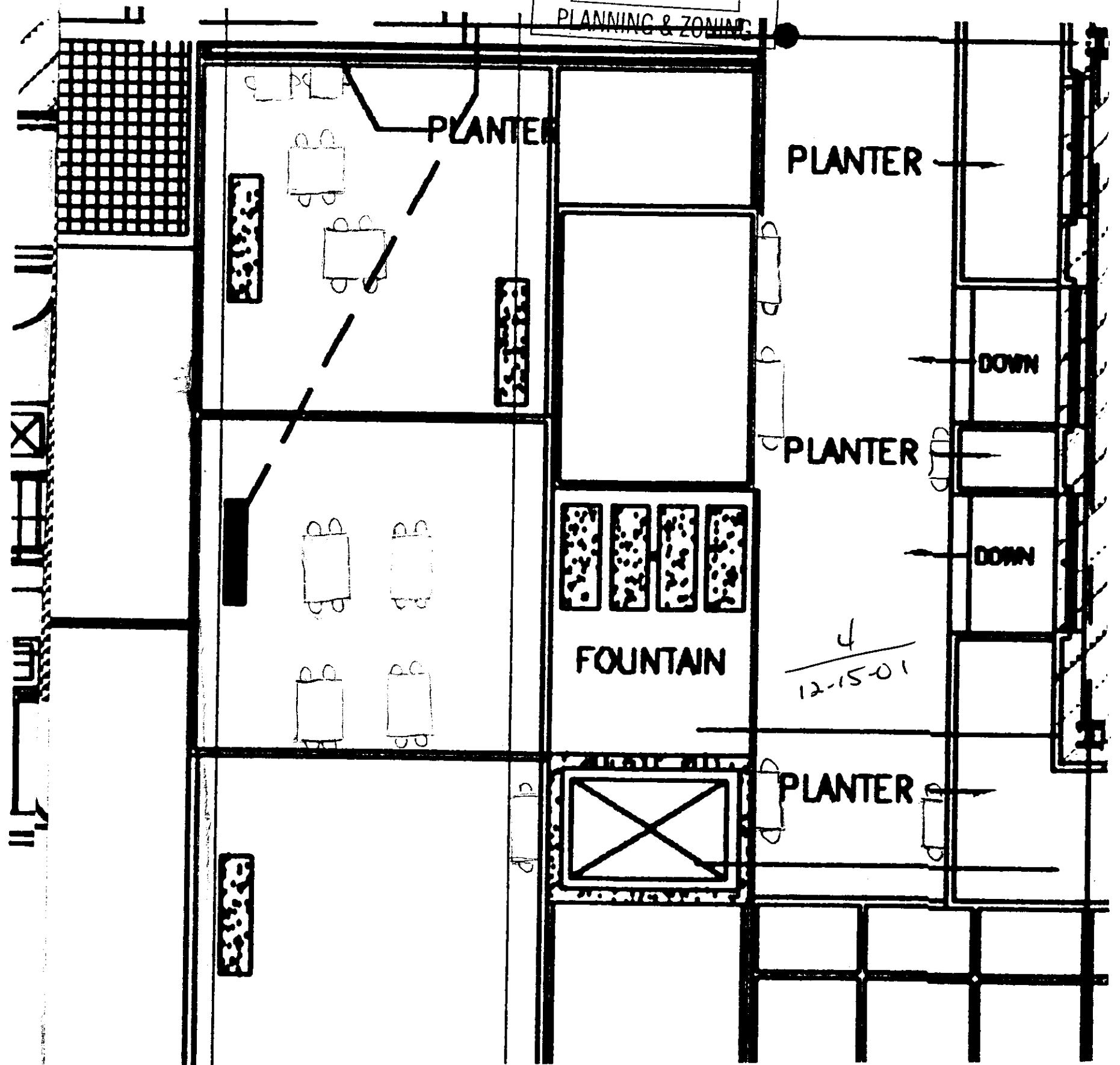
Will delivery drivers use their own vehicles? X Yes. No.

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

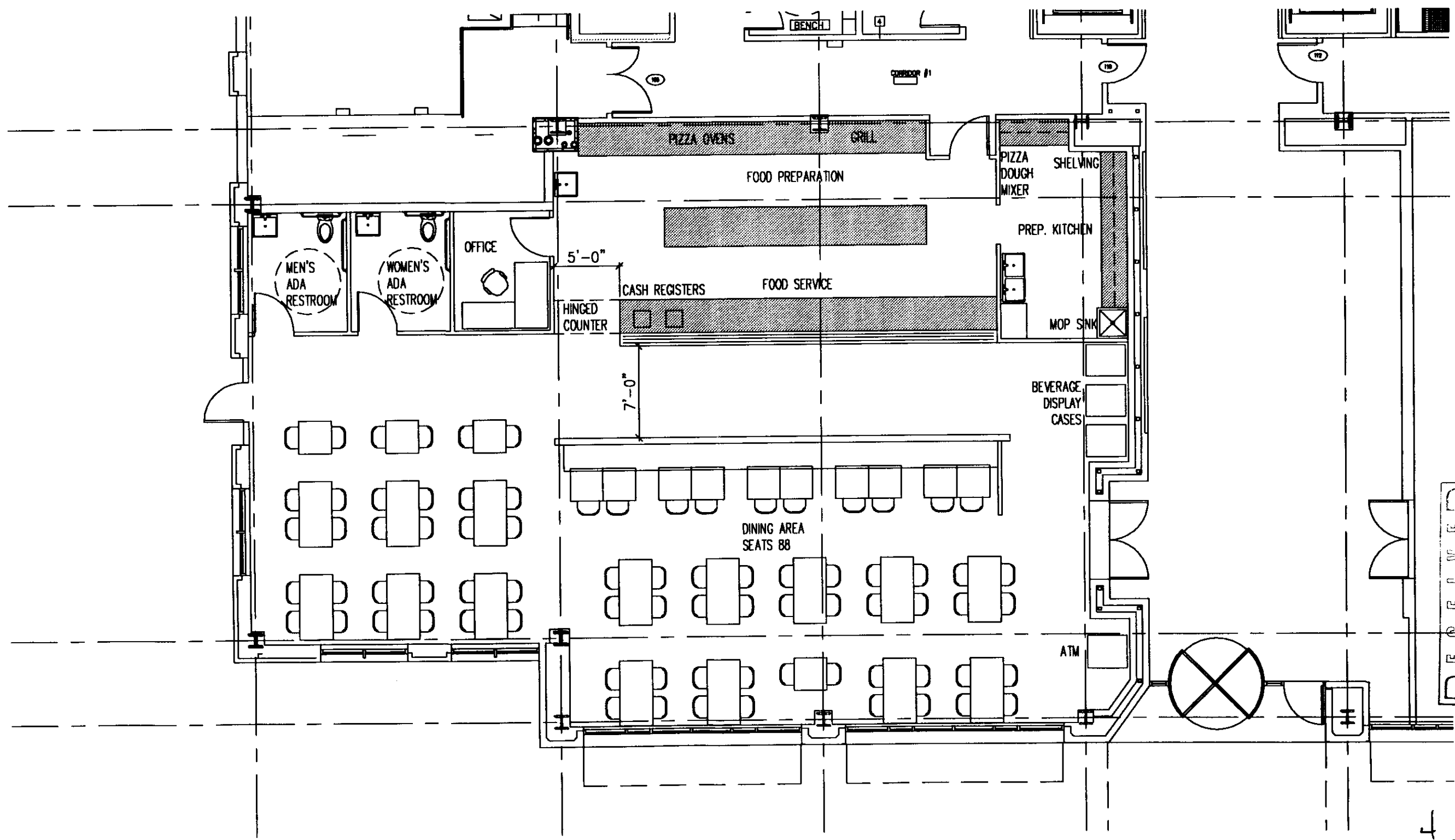
If yes, please describe: IF PRIVATE PARTY REQUEST ONLY
ONLY DNBRR CUSTOMERS REQUEST.

RECEIVED
SEP 25 2001
PLANNING & ZONING

SUP #2001-0109
330 John Carlyle St
Pizza Bianca Italian Bistro mh



4
12-15-01



SUP #2001-0109
 330 John Carlyle St
 Pizza Bianca Italian Bistro mh

RECEIVE
 SEP 25 2001
 PLANNING & ZONING

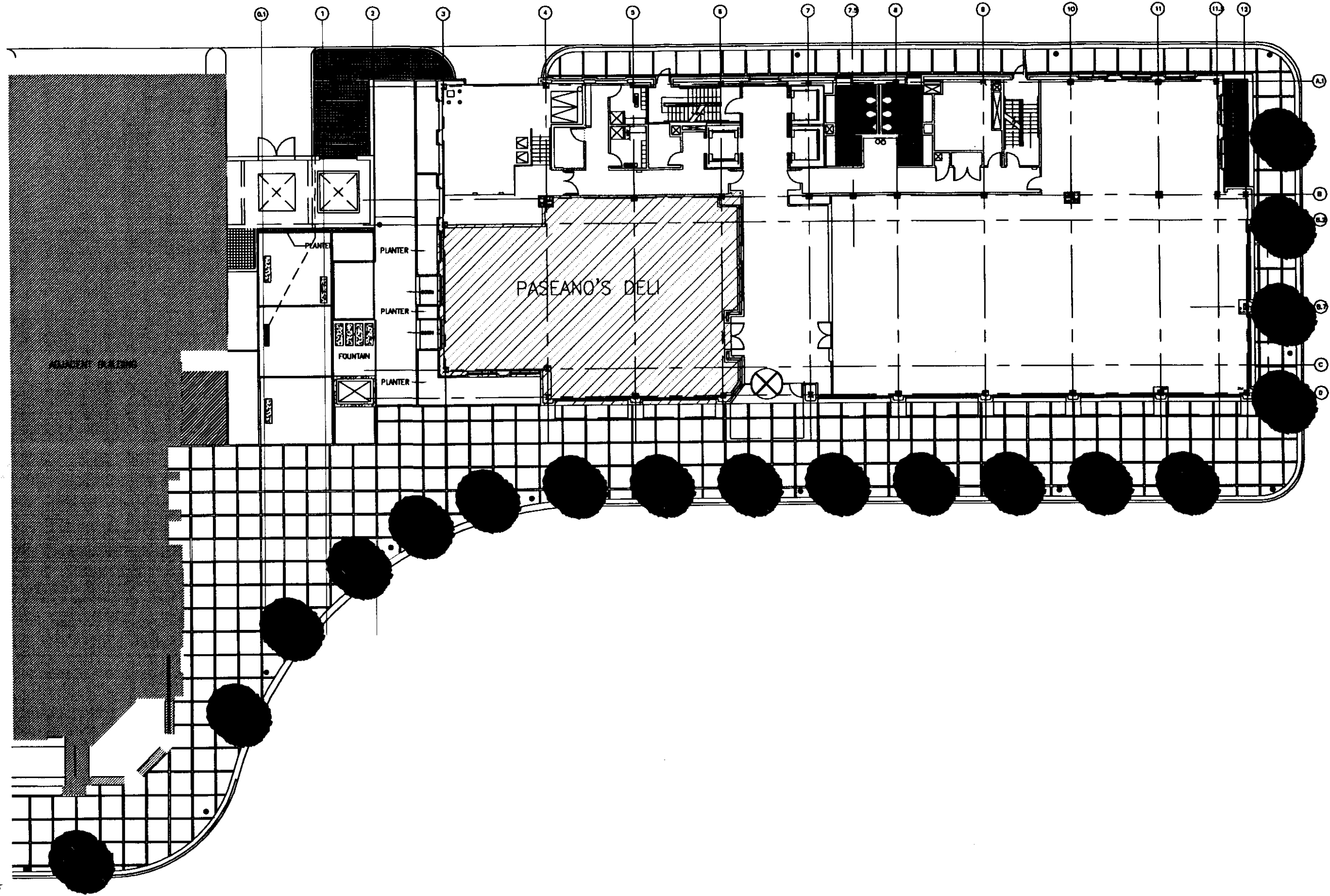
4
 12-15-01

PIZZA BIANCA
 ITALIAN BISTRO
 PAESANO'S DELI

Ai

SPACE PLAN

SEPTEMBER 17, 2001



PIZZA BIANCA
 ITALIA BISTRO
 PASEANO'S DELI

Ai

APPLICATION for SPECIAL USE PERMIT # 2001-0109

[must use black ink or type]

PROPERTY LOCATION: 330 JOHN CARLVE ST ALEX VA 22314

TAX MAP REFERENCE: 73.02-09-06 ZONE: CD D#1

APPLICANT Name: PIZZA BIANCA ITALIAN BISTRO,
by ZAKARIA B. DRIOLICHE

Address: 6103 LEMONTHYME DR ALEX VA 22310

PROPERTY OWNER Name: H.M.R

Address: 1800 DUKE ST ALEXANDRIA VA 22314

PROPOSED USE: FULL SERVICE
SIT DOWN RESTAURANT FOR 88 SEATS
& CARRY-OUT FOR BREAKFAST, LUNCH & DINNER

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 notice 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.

ZAKARIA DRIOLICHE
Print Name of Applicant or Agent

[Signature]
Signature

6103 LEMONTHYME DR ALEX VA
Mailing/Street Address

703-548-8111
Telephone #

703-548-7734
Fax #

VA 22310 22310
City and State Zip Code

09-24-01
Date

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

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

ACTION - PLANNING COMMISSION: 12/4/01 Recommended Approval UC

ACTION - CITY COUNCIL: 12/15/01PH-- See attached. (Separate Motion)

4. Councilman Speck identified that Condition #17 has some new language, **"and shall direct them to use the 17 on-site garage spaces dedicated for retail uses when available."** which goes beyond the standard language of employees who drive to work are required to use off-street parking. He related his concern that if employees are directed to use the retail parking space, doesn't that mean that the retail spaces are being used by employees rather than by shoppers.

Planning and Zoning Deputy Director Ross responded to questions from Councilman Speck and Councilwoman Woodson, and they participated in the discussion.

City Council approved the Planning Commission recommendation. **(Separate Motion)**

5. Councilman Speck requested that the standard language about violations be added to Condition #10.

City Council approved the Planning Commission recommendation. **(Separate Motion)**

6. City Council approved the Planning Commission recommendation.

7. City Council approved the Planning Commission recommendation.

8. City Council approved the Planning Commission recommendation.

9. Councilman Speck requested that the standard condition which we impose that employees who drive to work must use off-street parking be added.

For the record, Cathy Puskar, 3422 Old Dominion Boulevard, attorney for the applicant, stated that the amendment to Condition #17 was a matter of some debate, but we did come to an agreement and were satisfied with the agreement.

City Council approved the Planning Commission recommendation. **(Separate Motion)**

Council Action: _____

REPORTS AND RECOMMENDATIONS OF THE CITY MANAGER

10. Public Hearing on and Consideration of Report on the Closing of a Public Way Consisting of South Royal and South Streets, from Jones Point Drive to South Washington Street. (#14 12/11/01)

Transportation and Environmental Services Director Baier gave a brief overview and participated in the discussion on this item.

In response to Councilwoman Eberwein's question about delaying the formal vacation until such time as we can see the final effects, City Attorney Pessoa responded that Council has ample discretion to defer or deny the request for a vacation.