EXHIBIT NO.

4-17-04

Docket Item #19 SPECIAL USE PERMIT #2004-0010

Planning Commission Meeting April 6, 2004

ISSUE:

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

APPLICANT:

Kavir Restaurant by Michael Shad

LOCATION:

1110 King Street

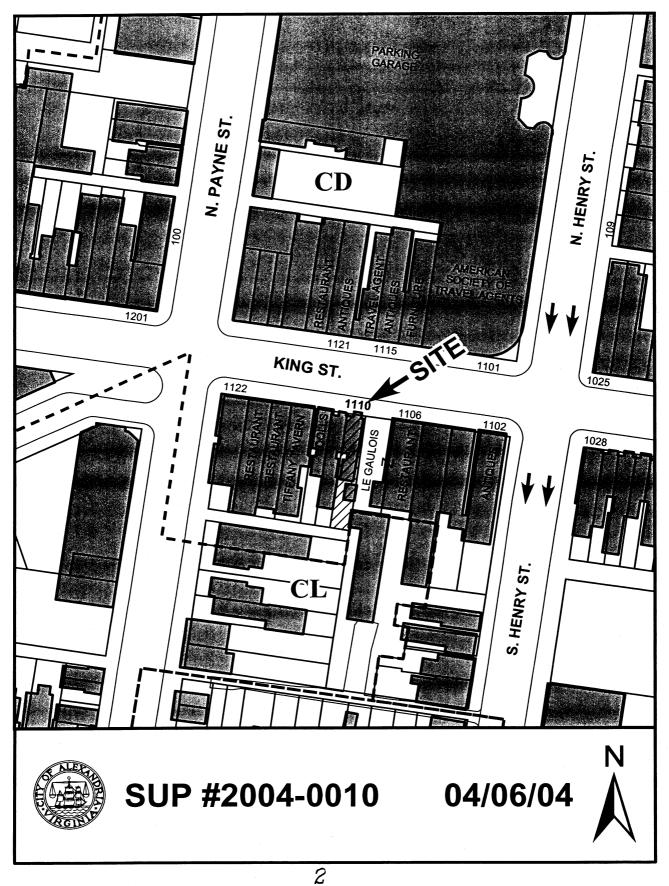
ZONE:

CD/Commercial Downtown

<u>PLANNING COMMISSION ACTION, APRIL 6, 2004</u>: On a motion by Mr. Komoroske, seconded by Ms. Fossum, the Planning Commission voted to <u>recommend approval</u> of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with the staff analysis.

STAFF RECOMMENDATION: Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.



I. DISCUSSION

REQUEST

The applicant, Michael Shad c/o Kavir Restaurant, requests special use permit approval for the operation of a restaurant located at 1110 King Street.

SITE DESCRIPTION

The subject property is one lot of record, each with 15 feet of frontage on King Street, 100 feet of depth and a total lot area of 1,500 square feet. The lot is developed with one of a pair of two-story, semi-detached, rowhouses. The building has been vacant for some time.

SURROUNDING USES

The surrounding area is a mix of mostly commercial and office uses. Le Gaulois restaurant is located immediately to the east. The rear of the property is bordered by an alley. Residential uses are located to the south of the property. Also in this block of King Street are Tiffany Tavern, Bistro Lafayette, and Vermillion restaurants.

PROJECT DESCRIPTION

The applicant proposes to operate a full service restaurant with carry out service, specializing in Middle Eastern and Mediterranean food consisting of a variety of grilled kabobs, soups, and salads. The applicant will also offer a limited selection of gourmet retail items such as saffron, caviar, olives, imported vinegars, and other exotic herbs and sauces. The applicant proposes the following on the other specific aspects of the restaurant:

Seating: The applicant proposes 44 seats on the first and second floors. There will be

only table seating and no bar seating.

Hours: The proposed hours are 10:00 a.m. to 10:00 p.m. Monday through Saturday,

and 12:00 noon to 10:00 p.m. on Sunday.

Patrons: The applicant anticipates serving 100 guests each day. The applicant

anticipates that most patrons will be from the neighborhood.

Employees: The applicant anticipates eight employees working over two shifts.

Alcohol: The applicant proposes to offer on-premise wine and beer service. The

applicant also proposes to offer off-premise beer and wine sales to patrons

who order carry out meals.

Noise: The applicant proposes no live entertainment, and does not expect much

noise from the restaurant.

Parking:

Parking is not required for a restaurant in the Central Business District. However, the applicant has secured off-street parking for employees, including two spaces located behind the building and two spaces at the garage located at 1101 King Street. The applicant has also secured an arrangement with the same garage during weekday hours to provide parking reimbursement for patrons who park there. During evening and weekend hours, the applicant has secured an arrangement with the parking garage located on North Alfred Street to provide parking reimbursement for patrons that park there. (See attached letters from applicant).

ZONING

The subject property is located in the CD/Commercial Downtown zone. Section 4-500 of the Zoning Ordinance allows a restaurant in the CD zone only with a special use permit. The subject property is also located within the Old and Historic Alexandria District. As such, any exterior architectural change, such as signs, exterior duct work or fenestration, must be reviewed and approved by the Board of Architectural Review, Old and Historic Alexandria District.

MASTER PLAN

The proposed use is consistent with the Old Town small area plan chapter of the Master Plan which designates the property for commercial use.

II. STAFF ANALYSIS

Staff does not object to the proposed restaurant at 1110 King Street. The proposed restaurant will occupy a building that has been vacant for some time. The use will add to the mix of restaurant opportunities in the area. No live entertainment or outdoor seating is proposed, which could create conflicts with nearby residential uses, is proposed.

Although parking is not required for restaurants in the Central Business District, staff is concerned generally about the increase of parking demand in the area, which will continue to increase as more development occurs and vacant buildings are occupied. Therefore, staff recommends a condition that the applicant maintain a parking arrangement with area garages, including the garage located at 1101 King Street for weekday hours and the garage at North Alfred Street for evening and weekend hours, by which the regular parking price at those garages is discounted by at least \$1, and that the applicant post information regarding this arrangement for patrons at the restaurant. Finally, staff recommends that all employees must park off the street. These conditions are similar to those imposed on other restaurants in the same block. The applicant has agreed to staff's recommended conditions and has already secured four off-street spaces for employees, and has made arrangements with area garages to subsidize patron parking (see attached letters).

Staff also recommends the standard restaurant conditions, including a one-year review to ensure that no issues arise.

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

III. RECOMMENDED CONDITIONS

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

- 1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
- 2. Seating shall be provided inside for no more than 44 patrons. (P&Z)
- 3. The hours which the business is open to the public shall be restricted to between 10:00 A.M. to 10:00 P.M. daily. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
- 4. The applicant shall maintain a parking arrangement with area garages, including the garage located at 1101 King Street for weekday hours and the garage at North Alfred Street for evening and weekend hours, by which the regular parking price at those garages is discounted by at least \$1. The applicant shall post information regarding the availability of parking at those garages for patrons at the restaurant. (P&Z)
- 5. No live entertainment shall be provided at the restaurant. (P&Z)
- 6. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers. (T&ES)
- 7. The applicant shall control 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 and Environmental Services. (T&ES)
- 8. All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line. (T&ES)
- 9. Beer and wine may be sold for on- and off-premises consumption. For off-premises sales, 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 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)

- 10. No food, beverages, or other material shall be stored outside. (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. The applicant shall require its employees who drive to use off-street parking. (P&Z)
- 13. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees.
- 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. (P&Z)
- 15. 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)
- 16. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed.

<u>STAFF:</u> Eileen Fogarty, Director, Department of Planning and Zoning; Barbara Ross, Deputy Director; Valerie Peterson, Urban Planner.

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

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers.
- R-2 The applicant shall control 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 and Environmental Services.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line.
- 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.

Code Enforcement:

- C-1 The current use is classified as M-Mercantile; the proposed use is A Assembly, M-Mercantile. Change of use, in whole or in part, will require a certificate of use and occupancy (USBC 119.4) and compliance with USBC 119.2. including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-2 An automatic fire suppression system is required (USBC 903.2.1.3).
- C-3 Required exits, parking, and accessibility within the building for persons with disabilities must comply with USBC Chapter 11. Handicapped accessible bathrooms shall also be provided.
- C-4 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-5 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

- C-6 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-7 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-8 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-9 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 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 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business. This is to be completed prior to the business opening.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding 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 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 # 2004-00/0

[must use black link of type]	
PROPERTY LOCATION: 1/10 King	ST. Auxandria VA. 223141
TAX MAP REFERENCE: $74.01-04$	07 zone: <u>CD</u>
APPLICANT Name: Michael Sh	ad Cio Kavis Restauran
	River Tpk. Ann. Va 2200
PROPERTY OWNER Name: MeLO	Oud L.L.C.
	T. ALex. Vo. 22314
	T/gournet market
Section 11-500 of the 1992 Zoning Ordinance of the City of	
of Alexandria to post placard notice on the property for whice 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria	From the property owner, hereby grants permission to the City h this application is requested, pursuant to Article XI, Section andria, Virginia.
surveys, drawings, etc., required to be furnished by the applicar and belief. The applicant is hereby notified that any written rapplication and any specific oral representations made to the hearings on this application will be binding on the applicant un	the information herein provided and specifically including all at are true, correct and accurate to the best of their knowledge materials, drawings or illustrations submitted in support of this Planning Commission or City Council in the course of public aless those materials or representations are clearly stated to be subject to substantial revision, pursuant to Article XI, Section Alexandria, Virginia.
Michael Shad Print Name of Applicant or Agent	Signature
8509 Little River TPK. Mailing/Street Address	703-413-1226 703-413-3468 Telephone # Fax #
Annandale Va. 22003 City and State Zip Code	Jan - 22 - 04
	INE - OFFICE USE ONLY ======
	& Fee Paid: \$
ACTION - PLANNING COMMISSION:	
ACTION - CITY COUNCIL:	
07/26/99 p:\zoning\pc-appl\forms\app-sup1	10

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 i	s (check one)	[] the Owner	[] Contract Purchaser
	or [] Other:		of the subject property
the applicant, u of more than to	nless the entity is a coen percent.	orporation or partner	y person or entity owning an interest in the string in which case identify each owners.
Miche	ne Lovin	(pres.)	50 /.
Laver	ne Lovin	y (VP.)	50%
		O ,	
realtor, or othe	r person for which thich the agent is en	there is some form	an authorized agent such as an attorner of compensation, does this agent or the siness license to operate in the City of
[] Yes.	Provide proof of o	current City busines	ss license \bigcap/\bigcap
[] No.	The agent shall ob if required by the		ense prior to filing application,

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)

Request to operate a full Service family restaurant with Carry out Service, Specializing in middle Eastern/mediterranean Food Consisting of a Variety of Grilled Kabobs, Soups and Salads and hot/cold soft drinks. Seating with be offered for 414 (Forty four) Patrons. Hours of operation proposed are 10:00 am to 10:00 pm monday Thru Saturday and 12:00 noon to 10:00 Pmon Sunday. Our Concentration is on Providing good Food cit a reasonable Price To our patrons in a family Setting, Serving an avrage of a day. Most of our patrons are neighborhood people. We will have a Low rational cohol Consumption to Pood. We will offer wine and beer on and or off Primeses. We with have no bar Seciting. We will not Provide Live entertainment. The proposed use with not generate any Potential noise our establishment (ATTacked Sheet)

Narrative Description - continued

Will have 8 (eight) employees working Two shifts and Parking is available for Them in Public Parking Lots in The over. Sufficient number of on street Parking is available for our patrons on street as well as several Parking Lots in The area. We will also offer Limitted gourmet we will also offer Limitted gourmet products such as Saffron, Caviar, olives, Products such as Saffron, Caviar, olives, imported vinagers and other exotic Herbs and Sources.

USE CHARACTERISTICS

•	The p	roposed special use permit request is for: (check one)
		a new use requiring a special use permit,
		a development special use permit,
	l	[] 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:
•	Please	e describe the capacity of the proposed use:
	1	How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).
		100 Patrons a day for Lunch and dinner
		How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift). 8 employees, 4 for Lunch (9:amto 3:pm)
5.	Pleas	e describe the proposed hours and days of operation of the proposed use:
	Day:	Hours:
	M	on day Thru Sat. 10:am - 10:pm
	S	unday 12: noon to 10:pm
7.		e describe any potential noise emanating from the proposed use:
	A.	Describe the noise levels anticipated from all mechanical equipment and patrons.
		none

B.	How will the noise from patrons be controlled?
	None applicable
	we have The whole Building
Desc	cribe any potential odors emanating from the proposed use and plans to control them:
	none applicable
Dlen	se provide information regarding trash and litter generated by the use:
Α.	Food related, Bottles, Plastic
	room related, somes, proserv
B.	How much trash and garbage will be generated by the use?
	Approx 60 (sixty) Lbs a day
C.	How often will trash be collected?
	7 (seven) days a week
	1 (severy days as weeks
D.	How will you prevent littering on the property, streets and nearby properties?
	Rushding has its own Track Compacts
	Building has it's own Trash Compactor and we will maintain The Immedia
	and we will manifold the immedia
	area avound Property
	and we with maintain the Immedia area around Property. The Comfactor is Located in The Real

Special Use Permit # 2004-0010

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:
	Ec. Lab Products: All purpose cleaning & degreeser
	(ASIS - 14175) - Glass cleaner Concentrate (ASIS - 11227)
	- Quest Sanitizer Concentrate (Asis-144)-
	Vaxal plus floor cleaning.
12.	What methods are proposed to ensure the safety of residents, employees and patrons?
	ALL Common area will be free af debris
	Exits will be marked & accessable
AL	COHOL SALES
13.	Will the proposed use include the sale of beer, wine, or mixed drinks?
	[X] 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.
	we will sale wine & Beer on and
	or off primeses. Wine & beer will be
	or off primeses. Wine & beer will be available To go with food orders only.

PARKING AND ACCESS REQUIREMENTS

14.

15.

Plea	se 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?	
	CBD - no parking required	
В.	How many parking spaces of each type are provided for the proposed use:	
	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 use 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) of (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.	
Plea	ase 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? <u>None applicable</u>	
В.	How many loading spaces are available for the use?	
C.	Where are off-street loading facilities located?	
	Rear of the tsuiding	

	D. During what hours of the day do you expect loading/unloading operations to occur?
	8: am To 10: am
	E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? 3 Times Per week
16.	Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?
	Yes it is adequate
	E CHARACTERISTICS Will the proposed uses be located in an existing building? X Yes [] No
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? $\frac{680}{}$ sq. ft. (existing) + ${}$ sq. ft. (addition if any) = $\frac{1680}{}$ sq. ft. (total)
19.	The proposed use is located in: (check one) **A 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:

Restaurant

RESTAURANT SUPPLEMENTAL APPLICATION

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: Hy At a bar: ____ Total number proposed: Hy Will the restaurant offer any of the following? 2. ____ alcoholic beverages ______ beer and wine (on-premises) beer and wine (off-premises) Please describe the type of food that will be served: 3. and mediterranean food, kabobs, Salad and Soups. The restaurant will offer the following service (check items that apply): table service ____ bar ___ carry-out ____ delivery 5. Will delivery drivers use their own vehicles? Yes. No. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. Yes. 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:

Α.	what percent of patron parking can be accommodated off-street?
	(check one) There care public parking Lots 75-99% There care public parking Lots
	75-99% in the Vicinity 1-49%
	No parking can be accommodated off-street
В.	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

Litter

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:
	Haximum number of patron dining seats Maximum number of patron bar seats Maximum number of standing patrons
	Maximum number of patrons
2.	Maximum number of employees by hour at any one time
3.	Hours of operation: (check one)
	Closes by 8:00 P.M. Closes after 8:00 P.M. but by 10:00 P.M. 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:

High ratio of alcohol to food Balance between alcohol and food Low ratio of alcohol to food

(Check one)

SUN TREE

1656 Crystal Sq. Arc.Arlington, VA. 22202

Tel: 703 413 1226 Fax: 703 413 3468

March 18, 2004

Office of Planning & Zoning City of Alexandria, Virginia

Dear Valerie

Per our phone conversation on March 17, in reference to our proposed restaurant at 1110 King Street Alexandria, Virginia, as I expressed we will be able to secure 4 parking spaces off the street for our employees and we will be able to accommodate our patrons with up to one hour of validated parking at Landmark Parking lot located at 1101 King Street Alexandria. Please do not hesitate to call me with any questions.

Sincerely

Michael Shad

SUN TREE

1656 Crystal Sq. Arc.Arlington, VA. 22202

Tel: 703 413 1226 Fax: 703 413 3468

March 23, 2004

Office of Planning & Zoning City of Alexandria, Virginia

Dear Valerie

Per our phone conversation on March 22, in reference to our proposed restaurant "KAVIR" at 1110 King Street Alexandria, Virginia, as I expressed we will be able to accommodate our patrons with validated parking during the evening hours and weekend at Alfred Parking lot on N Alfred Street Alexandria. Please do not hesitate to call me with any questions.

Michael Shad