

Docket Item #11  
SPECIAL USE PERMIT #2004-0016

Planning Commission Meeting  
May 4, 2004

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

**APPLICANT:** Food Matters  
by Victoria Herbert, J. Gerald Herbert,  
Christy Velie and Tom Przystawik

**LOCATION:** 191 Somerville Street

**ZONE:** CDD-9/Coordinated Development District

---

**PLANNING COMMISSION ACTION, MAY 4, 2004:** On a motion by Ms. Fossum, seconded by Mr. Robinson, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and recommended permit conditions, to amend Condition #5 and to delete Condition #19. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with staff's analysis, but agreed with the applicant's request to modify the limitations for the off-premise alcohol sales, to allow alcohol consumption in the outdoor seating area, and to delete Condition #19.

Speakers:

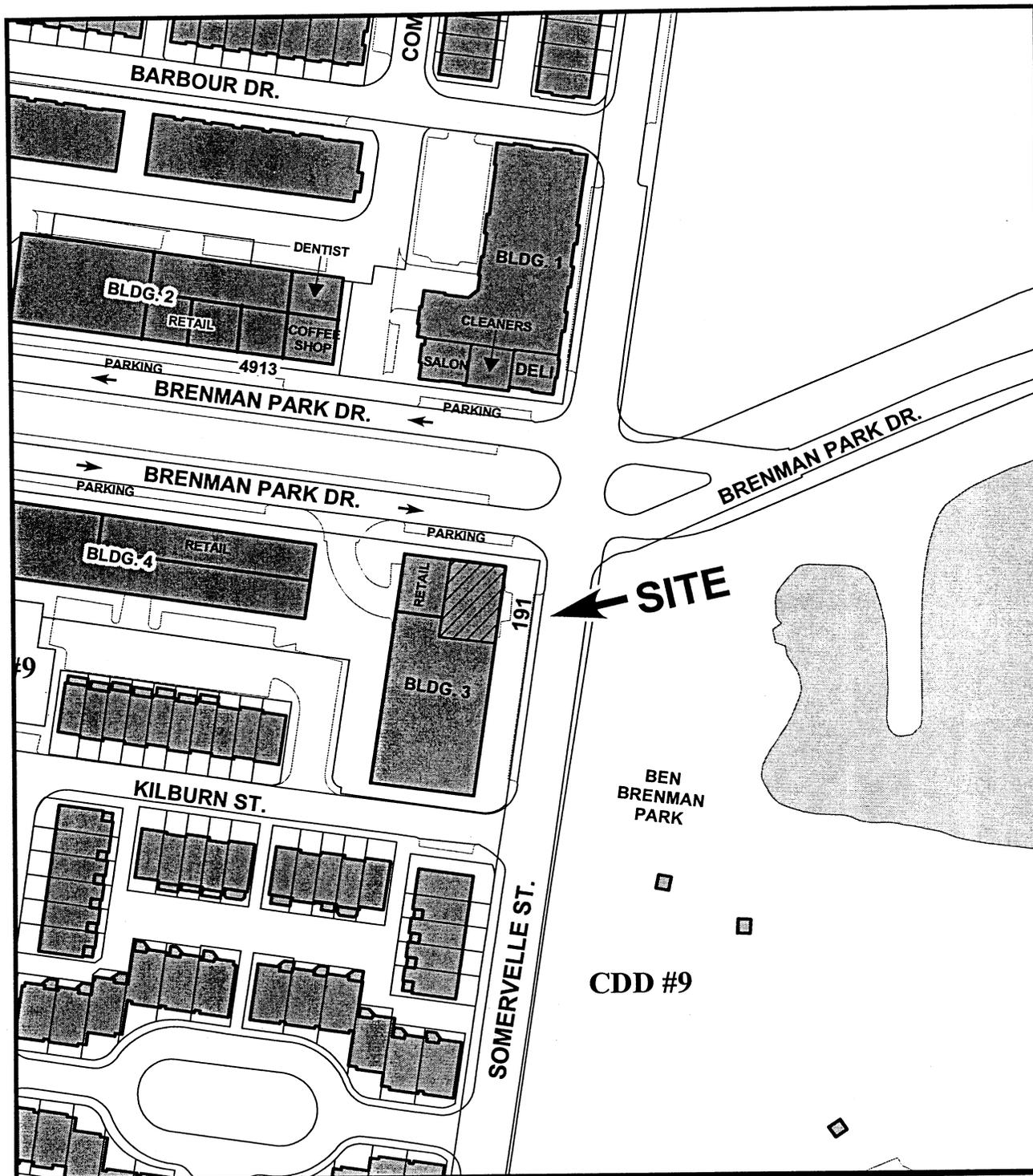
Gerry Herbert, one of the applicants, described the proposed multi venue food establishment, and cited its support from Cameron Station residents, offering a petition signed by more than a hundred residents.

Joe Bennett, President, Cameron Station Civic Association, spoke in favor of the application.

Patricia Macomby, resident of Cameron Station, spoke in favor of the application.

Mona Wasfy, resident of Cameron Station, spoke in favor of the application but is concerned that restaurant patrons will use designated visitor parking spaces near her house. She requested that the Commission limit the hours of operation and alcohol sales.

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



**SUP #2004-0016**

**05/04/04**



## I. DISCUSSION

### REQUEST

The applicants, Victoria and J. Gerald Herbert, Christy Velie and Tom Przystawik, request a special use permit to operate a restaurant located at 191 Somerville Street.

### SITE DESCRIPTION

The subject property is part of one L-shaped lot of record with approximately 210 feet of frontage on Somerville Street and approximately 454 feet of frontage on Brenman Park Drive. As part of Phase III of Cameron Station, the site is currently being developed with one four story building planned for ground floor retail and personal service space and three floors of residential space. The subject business will occupy 5,000 square feet on the northwest corner of Brenman Park Drive and Somerville Street. Phase I of Cameron Station is located on the north side of Brenman Park Drive and is developed with commercial space on the first floor, including a day spa, dry cleaner, dentist office, market and a pets retail store, and residential above.

### PROJECT DESCRIPTION

The applicant proposes to operate a restaurant known as "Food Matters" with 88 seats, including 24 seasonal outdoor seats, seven wine bar seats and 20 seats within a partially enclosed formal dining room. The attached plans show the number and distribution of chairs during the winter and summer months. The applicant intends to cook and prepare foods on-site and to offer them to individual customers for take out and/or eat in. There will be no wait-service for the majority of seats, however, in addition to the cafeteria-style operation, the restaurant will provide a variety of service and retail components to include (1) cooking classes, (2) wine tasting seminars, (3) private dinners with table service for up to 20 people in the formal dining room, (4) the sale of wine, cheese and gourmet food, and (5) deliveries within Cameron Station to be done with a golf cart that is parked in the applicant's private garage parking space.

The applicant proposes to offer beer, wine and mixed beverages for on-premise indoor consumption, and beer and wine for off-premise consumption. In addition, the applicant seeks permission to provide entertainment in the form of small musical ensembles or soloists a few times per month. The ensemble will not use speakers and the entrance door will be closed at all times.

Hours of Operation: The restaurant is proposed to be open from 6:00 A.M. to 12:00 midnight Tuesday through Sunday. The applicant's intention for the late closing hour is to allow a complete formal dinner for private parties. Such dinners will occur a few times a week in the formal dining room.

Employees/patrons: The business will be operated by the applicants, four full-time and three to five part-time employees. Between 100 and 150 patrons are

anticipated to patronize the business daily, with an additional 20 patrons per day when cooking classes, wine tasting, or formal dinners are held three to five times per week.

Trash: Trash will be picked up twice a week by a private contractor. Littering will be monitored by the business management. The applicant will also provide one outdoor trash can as permitted and required by the City of Alexandria.

Loading: Loading is anticipated to occur three to five times per week in the morning after 7:00 A.M. and in the early afternoon. The loading area is located at the rear of the building.

#### PARKING

The technical parking requirement for a restaurant is one space for every four seats. In this case, the restaurant is proposing a maximum of 88 seats, including 24 seasonal outdoor seats, which requires 22 spaces.

The number of parking spaces for the commercial space within Phase I and III of Cameron Station was determined at the approval of each phase and calculated in accordance with the Zoning Ordinance through two ratios: (1) the parking ratio assumed for the retail space is 1.2 spaces for every 210 square feet of floor area, and (2) the parking ratio assumed for the personal service space is 1 spaces for every 400 square feet of floor area. Based on the floor area proposed to be dedicated to these uses, a total of 41 parking spaces has been provided for the commercial spaces within Phase I and a total of 47 parking spaces has been provided for the commercial spaces within Phase III, all consistent with those zoning ordinance ratios. Brenman Park Drive has been designed to accommodate short term public parking on both sides of the street and around the large median.

In an effort to distribute the dedicated parking spaces evenly among uses that were not included in the initial parking calculation for 'retail' or 'personal services', such as restaurants and professional offices, and in order to maintain sufficient parking for a variety of future uses, staff conducted a parking analysis and found that the size of the tenant space and the equal application of both retail and personal services ratio are reasonable approaches for the calculation and allocation of parking spaces. In this case, the applicant is occupying 5,000 square feet, which, if halved for purposes of allocating spaces from the amount provided, would require seven parking spaces for a personal services use ( $2,500 \text{ sf.} / 400 = 7$ ) and 15 spaces for a retail use ( $2,500 \text{ sf.} / 210 \times 1.2 = 15$ ). The number of spaces required for the restaurant (22) equals the number of spaces required by the retail and personal services parking ratio (22). Therefore, staff deems that sufficient parking is provided in accordance with both the Zoning Ordinance and the Cameron Station development plan.

ZONING / MASTER PLAN

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

**II. STAFF ANALYSIS**

Staff supports the concept of the proposed restaurant at 191 Somerville Street. The applicant is proposing a unique type of neighborhood and community serving use envisioned for the retail spaces in Cameron Station. In addition to the Cameron Station residents who will most likely visit the restaurant either on foot or on bicycle, this restaurant will also attract other city residents who utilize the recreational and parking facilities in Ben Brenman Park and who will be within walking distance of the restaurant. The proposed outdoor seating will enliven the streetscape during summer months and provide the community with an enjoyable view of Brenman Park.

Staff has concern about the late closing hour for the outdoor seating, which might disturb the residential neighbors, and recommends a condition that limits the outdoor seating to no later than 11:00 P.M.. Although the applicant has not requested to be open Mondays, staff recommends allowing the operation on Mondays to provide flexibility for the restaurant's operation.

Staff has included the standard restaurant conditions and a condition requiring a review of the restaurant after it has been operational for one year. 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 business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 88 patrons inside and outside. (P&Z)
3. Outside dining facilities may be located on private property and shall not encroach onto the public right-of-way. The applicant shall ensure that pedestrian access is provided past the outdoor seating and shall clean and wash the seating area at the close of each day of operation. (P&Z)

4. Indoor live entertainment shall be permitted in form of small musical ensembles to the extent that no amplified sound is audible outside the restaurant. No admission or cover fee shall be charged. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z)
5. **CONDITION AMENDED BY PLANNING COMMISSION:** Alcohol is permitted for on-premise indoor consumption. ~~Consumption of alcoholic beverages in the outdoor seating area is not permitted.~~ Off-premise alcohol sales shall be limited to the following: Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces with a minimum cost of \$7.00 per bottle or six pack. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold. Some variations in these limitations consistent with the nature of the business shall be permitted. (P&Z) ~~(Police)~~ (PC)
6. The closing hours for indoor seating shall be 12:00 midnight daily, the closing hours for the outdoor seating shall be 10:00 P.M. daily. (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. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. The applicant shall install at least one trash container within the restaurant for customers' use. (P&Z)
11. Applicant shall obtain, at its expense, one Model SD-42 Bethesda Series litter receptacle for installation on the adjacent public right-of-way. Contact T&ES Engineering Division (703/838-4318) for information. (P&Z)
12. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)

13. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
16. All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line. (T&ES) (P&Z)
17. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees. (Police)
18. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and to provide instruction preventing underage sales of alcohol. (P&Z)
19. **CONDITION DELETED BY PLANNING COMMISSION:** ~~The applicant shall require their employees who drive to work to use off-street parking.~~ (P&Z) (PC)
20. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (P&Z)
21. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)

22. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning;  
Barbara Ross, Deputy Director;  
Bettina Irps, 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:

- 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 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.
- R-3 No amplified sounds shall be audible at the property line.

##### 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. Five 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 The current use is classified as M - Mercantile; the proposed use is A - Assembly. Change of use, in whole or in part, will require a certificate of use and occupancy and compliance with USBC including but not limited to: limitations of exit travel distance, emergency and exit lighting, a fire alarm system, and accessibility for persons with disabilities.

- C-5 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-6 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC.
- C-7 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- 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 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.
- R-1 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.
- 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 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 # 2004-0016

[must use black ink or type]

PROPERTY LOCATION: 191 SOMERVELLE STREET

TAX MAP REFERENCE: 58.04-00-00 ZONE CDD#9

APPLICANT Name: VICTORIA HEBERT, J. GERALD HEBERT, CHRISTY VELIE  
TOM PRZYSTAWIK

Address: 5019 WAPLE LANE

PROPERTY OWNER Name: MAIN STREET RETAIL, L.C.

Address: 8614 WESTWOOD CENTER DR., Suite 900  
VIENNA, VA. 22182

PROPOSED USE: RESTAURANT, GOURMET FOOD + WINE RETAIL

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.

VICTORIA HEBERT  
J. GERALD HEBERT  
CHRISTY VELIE  
TOM PRZYSTAWIK  
Print Name of Applicant or Agent

J. Gerald Hebert / Victoria Hebert  
Christy Velie / Tom Przystawik  
Signature

5019 WAPLE LANE  
Mailing/Street Address

(703) 567-5916 (703) 567-5876  
Telephone # Fax #

ALEXANDRIA, VA 22304  
City and State Zip Code

February 23, 2004  
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.

J. GERALD HEBERT 5019 WAPLE LANE  
VICTORIA R. HEBERT 5019 WAPLE LANE (80%)  
CHRISTY VELIE 5019 WAPLE LANE (20%)  
TOM PRYSTAWIK 5019 WAPLE LANE

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

- Yes. Provide proof of current City business license  
 No. The agent shall obtain a business license prior to filing application, if required by the City Code.

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 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.

SEE ATTACHED PHOTOS and FLOOR PLAN



## **Amended Application for Food Matters:**

Applicants are proposing to establish a retail gourmet store ("Food Matters") that will offer a modest selection of wonderful tasting wines; cheese and gourmet foods; and prepared foods cooked on the premises at 191 Somerville Street in the Cameron Station community. As a retail food establishment, prepared foods will be cooked daily and offered to individual customers for take out, eat in, or delivery (Cameron Station only). **The proposed food/wine establishment will occupy 5000 square feet.**

Drawing on the creative expertise of "A Chef of One's Own" Chefs/Owners, Christy Velie and Thomas Przystawik, and wine enthusiast Gerry Hebert, Food Matters will offer a carefully selected variety of prepared food, wine, and gourmet products. The kitchen will be designed to allow for attendance and participation in cooking classes and wine tasting seminars. **For everyday lunch and evening dining, casual seating (floating tables, window counter seating and banquette seating), as indicated on enclosed drawings 1 and 2.** Formal three- to four-course dinners will be prepared several times a week and formal Wine Dinners will be held several times a month in the formal dining room that will accommodate an additional 20 people. A wine bar will operate on the premises, with approximately 7 seats. Wine will be sold by the glass for consumption on the premises, and customers will also be able to purchase wine by the bottle for off premises consumption. Mixed beverages will also be offered to patrons in the formal dining room. **Outdoor seating on a seasonal basis will accommodate an additional 24 patrons. When outdoor seating is available, the food establishment will have a grand total of 88 seats. We have attached two drawings to this amended application. Drawing 1 shows the indoor and outdoor seating at those times when weather permits (88 seats). Drawing 2 shows the indoor seating in colder weather when outdoor seating is impractical (80 seats)**

**The hours of operation will be 6 am to 1 am, Tuesday through Sunday.** Cooking Classes will be held several days a week as scheduled in the mornings, afternoons, and evenings. Formal dinners (with table service) will be held several nights a week as scheduled, beginning at 7:00 p.m. and concluding before closing hours.

The gourmet retail products line will feature products high in quality and value that customers will be inclined to use. This line of products includes items such as olives, olive oils, vinegars, jams, nuts, sorbets, ice creams and chocolates. Fresh produce will be obtained from farmers in the Chesapeake Bay Water Basin as well as local farmers. Our cheeses and cured meats will be some of the finest offerings of countries such as France, Italy, Spain, the United Kingdom, Greece, and the United States.

Our wine inventory will offer select wines that offer great taste and great value focusing on some of the world's great wine values without neglecting some of the traditionally great wine producing regions. Additional retail items to be offered include: Food Matters labeled prepared foods produced for business customers; gift baskets featuring items found on the shelves of Food Matters; and organic grocery bags, featuring a variety of the freshest, seasonal produce from the mid-Atlantic region, offered on a weekly basis.

Ample non-metered public parking is available directly in front of and adjacent to the proposed site on Somerville Street and Brenman Park Drive. There are numerous and ample on-street parking spaces adjacent to the proposed site, and additional and numerous parking spaces located within 500 feet of the proposed site. There are currently no spaces designated for handicapped parking in this area. It is anticipated that a substantial proportion of the customers of Food Matters will visit either on bicycle or on foot, particularly patrons walking from Ben Brenman Park (which the proposed site faces). **No parking reduction is needed.**

It is not anticipated that the establishment of Food Matters would generate noise that would be disturbing to the surrounding neighborhood. Deliveries of food and inventory will, for the most part, be through the rear entry of the building through a designated access for this purpose. Trash or litter generated by the operation of Food Matters will be disposed of in a commercial dumpster at the rear of the building. The dumpster is emptied twice each week.

Food Matters will be owned and operated by Victoria Hebert, Gerald Hebert, Tom Przystawik, and Christy Velie. It is anticipated that the staff of Food Matters will include the following employees: 2 Chefs; 1 Sous Chef; 1 Store Manager; 3-5 hourly employees; and 1 Wine-Tender.

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).  
100-125 patrons per day, with an additional 25 patrons per day when cooking classes or wine dinners ARE HELD (3 to 5 days per week)
- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).  
8 persons daily: 2 chefs; 1 sous chef; 1 STORE MANAGER; 3 hourly employees; 1 wine tender.

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

Day: \_\_\_\_\_ Hours: \_\_\_\_\_  
Tuesday to Sunday 10 A.M. to MIDNIGHT  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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

- A. Describe the noise levels anticipated from all mechanical equipment and patrons.  
There will be a fan that vents the oven. The fan will be INSTALLED ON THE ROOF and will meet all applicable safety & CODE REQUIREMENTS
- B. How will the noise from patrons be controlled? None is expected.

---

---

---

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

Stove hoods (exhausts) will help to control any food odors emanating from cooking of food on premises

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?

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

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

8-10 bags per day

C. How often will trash be collected?

Monday + Thursday (twice a week)  
(Garbage + trash will be taken to dumpster several times per day)

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

We will provide waste baskets/trash containers on the premises. We will also provide trash cans outside as permitted by CAMERON STATION HOME OWNERS' Association & City of ALEXANDRIA

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:

We do plan to use degreasing solvent and  
cleansing solvent, as well as detergents  
for dishwashers.

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

Patrons will not be exposed to solvents or detergents.  
WARNINGS + proper handling + disposal signage will be posted  
where these materials will be stored, which will be physically  
removed from + inaccessible to patrons.

#### 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.

We intend to apply for ABC licenses to operate  
a gourmet shop and restaurant. We intend to seek both a  
wine + beer license, as well as a mixed beverage license. Sales  
of beer, wine, + mixed beverages will be both on, and on and  
off, premises.

**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?

\_\_\_\_\_

B. 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:

Immediate on STREET PARKING along Somerville + Brennan Park Drive, both of which run aside proposed site.

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? One

C. Where are off-street loading facilities located? At the rear of the building there is an area for loading and delivery access.

D. During what hours of the day do you expect loading/unloading operations to occur? 7 A.M. to 11AM and 2-5 p.m.

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

3-5 days a week

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

STREET ACCESS TO the property 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? N/A square feet.

18. What will the total area occupied by the proposed use be? **5000**  
\_\_\_\_\_ sq. ft. (existing) + \_\_\_\_\_ sq. ft. (addition if any) = ~~3500~~ sq. ft. (total)

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

a stand alone building       a house located in a residential zone       a warehouse

a shopping center. Please provide name of the center: \_\_\_\_\_

an office building. Please provide name of the building: \_\_\_\_\_

other, please describe: A ground floor retail space in an existing condominium building.

**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: 25 full time  
25 part time At a bar: 8  
26 outdoor (seasonal)

*See Summer/Winter Seating plan*

Total number proposed: 26 outdoor  
33 full-time  
25 part-time\*

2. Will the restaurant offer any of the following?

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

*\*The formal dining room will only be used for special formal dinners (approx 3 nights per week).*

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

Prepared gourmet foods and entrees, featuring fresh and seasonal foods carefully selected each day for dine in and take out.

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

table service\*  bar <sup>(wine)</sup>  carry-out  delivery *(Cameron Station only)*  
*\* (special occasion wine dinners only)*

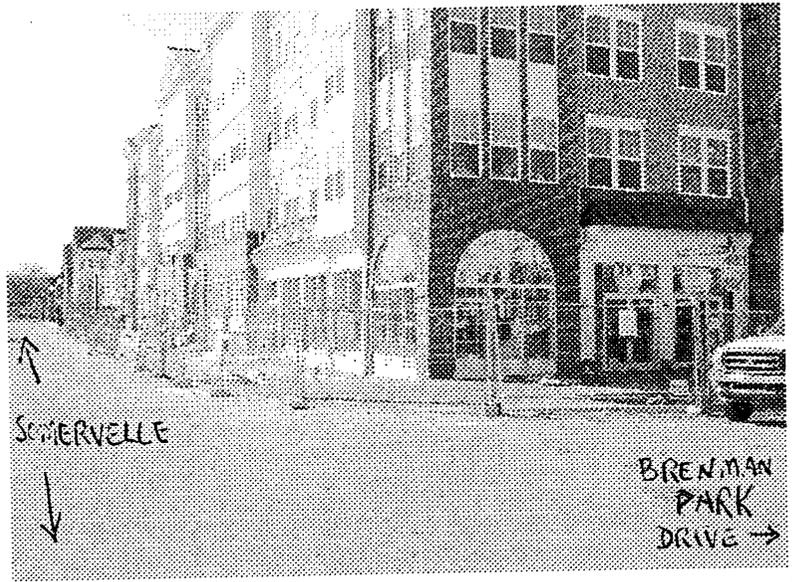
5. If delivery service is proposed, how many vehicles do you anticipate? 1

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

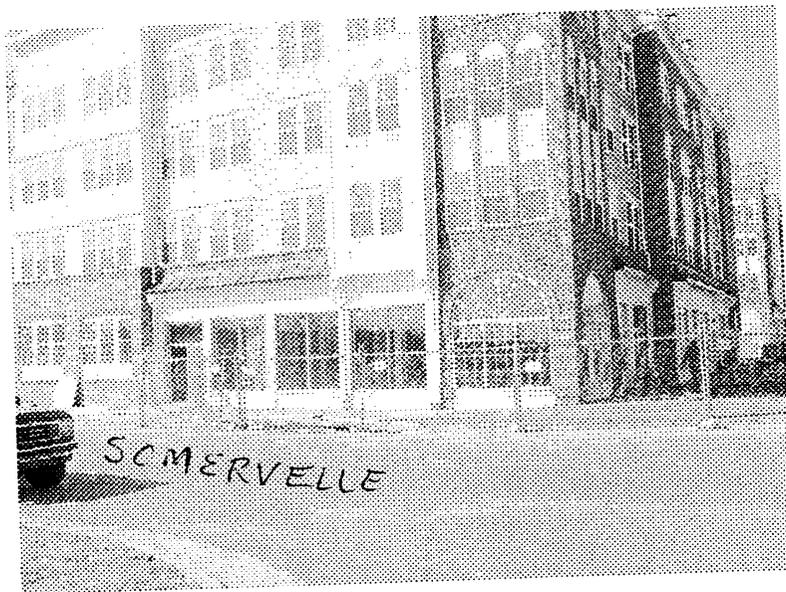
6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  Yes.  No.

If yes, please describe: we plan to offer live music for special occasions inside the restaurant on a limited basis (e.g. jazz ensemble, string quartet, guitar soloist).

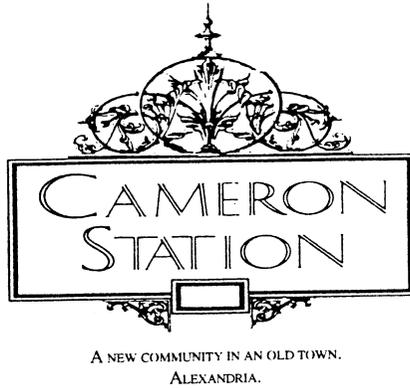
↑  
BEN  
BRENMAN  
PARK  
↓



BACK



FRONT + SIDE



March 30, 2004

Bettina Irps  
City of Alexandria  
Department of Planning & Zoning  
301 King Street, Room 2100  
Alexandria, Virginia 22314

Dear Ms. Irps,

On behalf of the Cameron Station Community Association Board of Directors, I am writing in response to a request from Food matters, LLC to endorse their gourmet store in Cameron Station.

The Board of Directors voted unanimously to endorse the Food Matters, LLC project at their April 23, 2004 Board of Directors Meeting.

Should you have any questions, please contact me at 703-567-4881.

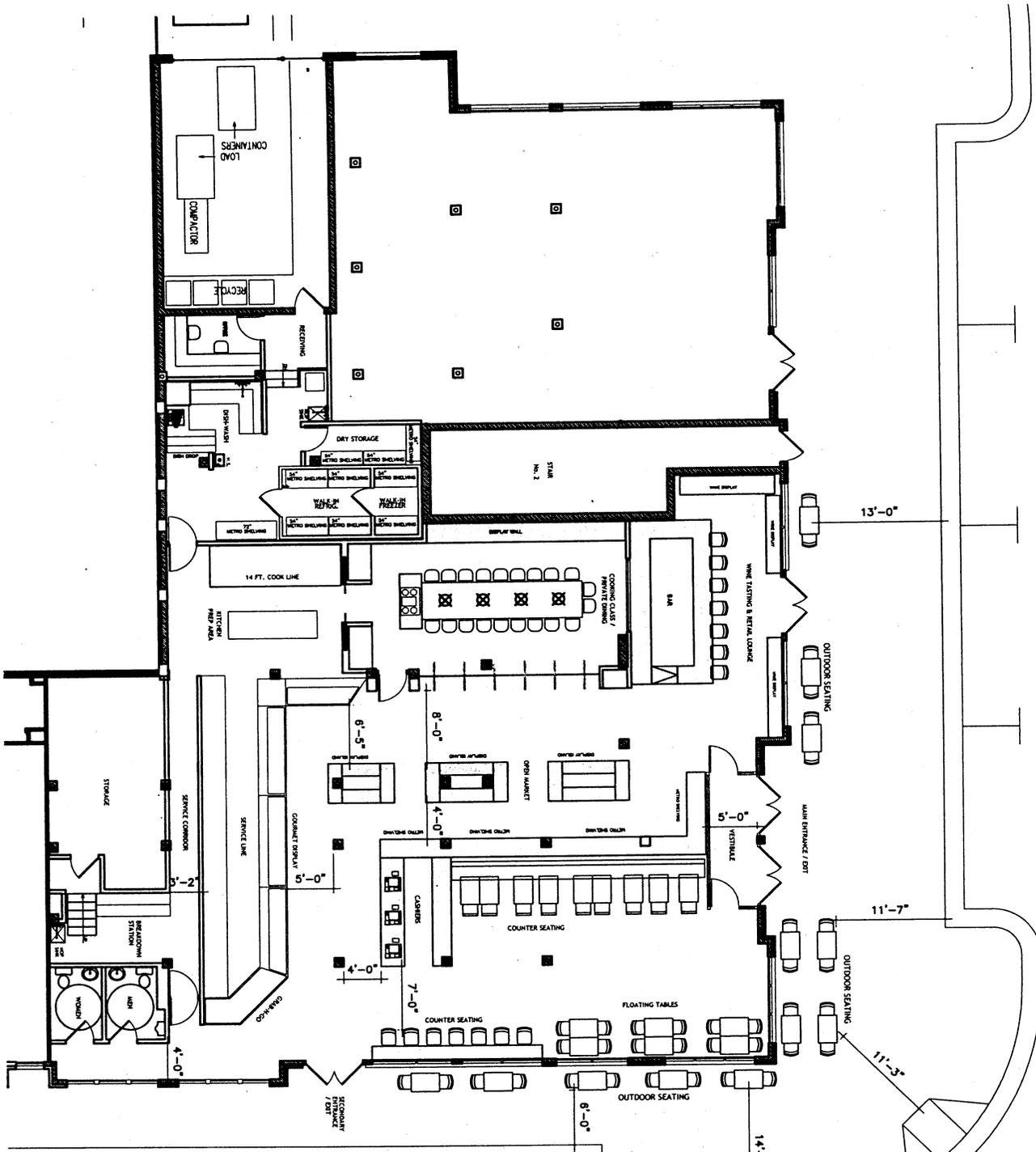
Very truly yours,

Mary Harting, CMCA  
Community Manager

cc: Board File



24



**SUMMER SEATING PLAN**  
SCALE: 3/32" = 1'-0"

LANDLORD LEASED AREA	5071 SQ. FT.
ADDITIONAL AREA REQ'D.	11 SQ. FT.
TENANT USABLE AREA	4980 SQ. FT.
COLUMN AREA	28.5 SQ. FT. (INCLUDES WOOD BO.H., F.C.H., 3072 SQ. FT.)
RETAIL AREA	808 SQ. FT.
COOKING CLASS	431 SQ. FT.

<b>RESTAURANT SEATING:</b>	
MAIN DINING AREA	12
FLOATING TABLES	18
BAJOUETTE SEATING	7
WINDOW COUNTER SEATING	7
WINE TASTING BAR	20
COOKING CLASS	24
OUTDOOR SEATING	88
<b>TOTAL</b>	<b>88</b>

**queue** //structured environments/ design for life//

revisions / notes:

date:	03.24.04
drawn by:	mf & fb
checked by:	mf & fb
issue:	
test fit	03/24/04
test fit revised	03/31/04
test fit revised	04/01/04

**A-01**

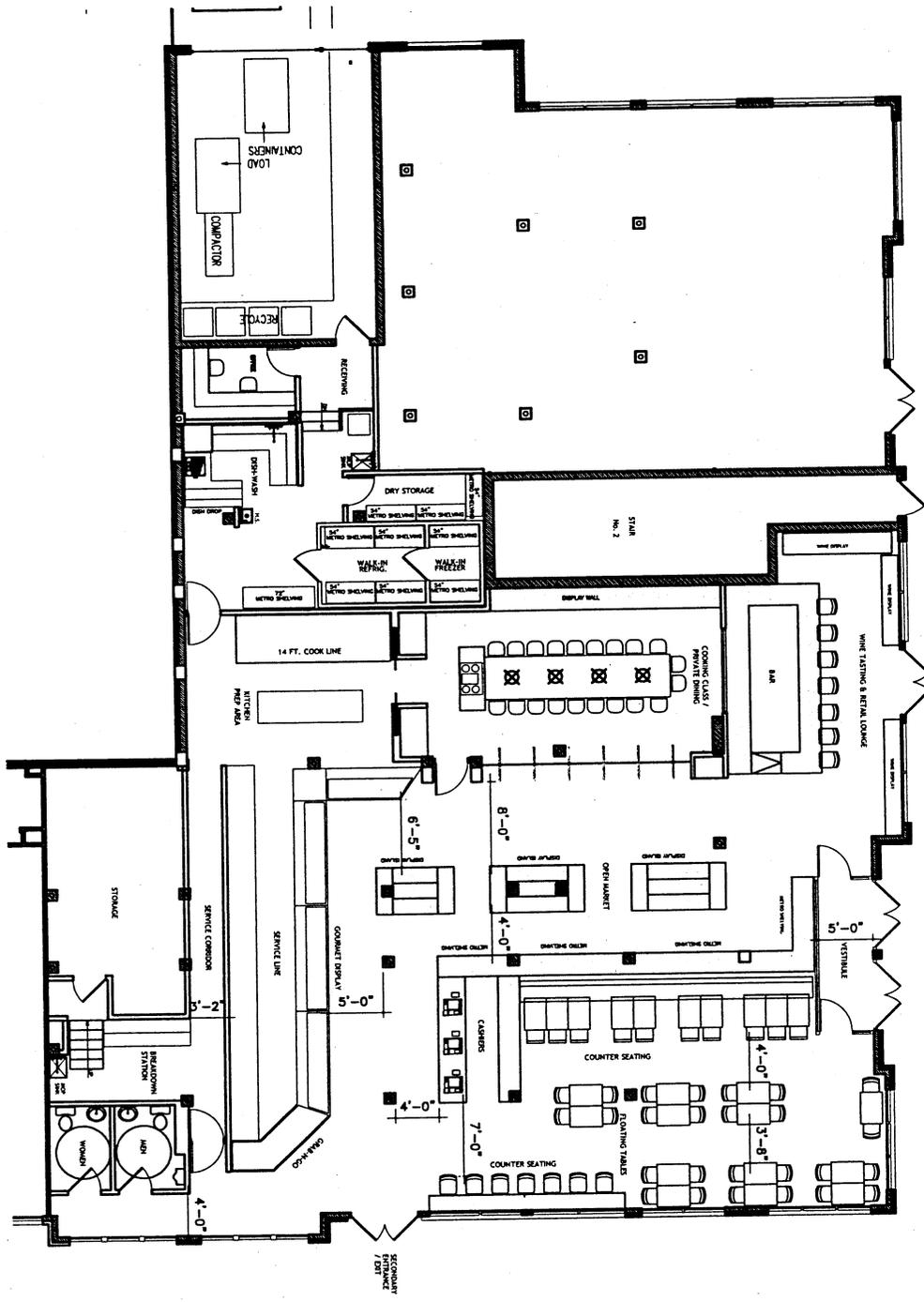
Copyright 2004 by Queue International. Designs and drawings are protected by copyrights, and may not be re-used, copied or reproduced without the expressed written consent of Queue International.

25

327 elm street, nw / washington, dc 20009 / voice 202.905.8215 / fax 202.318.3049

# Food Matters

Building #3 Cameron Station Development  
Alexandria, VA.



WINTER SEATING PLAN

SCALE: 3/32" = 1'-0"

RESTAURANT SEATING:	
MAIN DINING AREA	28
FLOATING TABLES	20
BANQUET SEATING	7
WINDOW COUNTER SEATING	7
WINE TASTING BAR	7
COOKING CLASS	20
OUTDOOR SEATING	0
<b>TOTAL</b>	<b>80</b>

LANDLORD LEASED AREA	5071 SQ.FT.
ADDITIONAL AREA REQ'D.	11 SQ.FT.
<b>TENANT USABLE AREA</b>	<b>4890 SQ.FT.</b>
COLUMN AREA	28.5 SQ.FT. (INCLUDES MEANS)
B.O.H.	1878 SQ.FT.
F.O.H.	3072 SQ.FT.
RETAIL AREA	608 SQ.FT.
COOKING CLASS	451 SQ.FT.

**Queue** //structured environments/ design for life//

**TEST FIT SITE PLAN**

A-02

Copyright 2004 by Queue International. Designs and drawings are protected by copyrights, and may not be re-used, copied or reproduced

revisions / notes:	date:	03.24.04
	drawn by:	mf & fb
	checked by:	mf & fb
	issue:	
	test fit	03/24/04
	test fit revised	03/31/04
	test fit revised	04/01/04

327 elm street, nw / washington, dc 20009 / voice 202.905.8215 / fax 202.312.1111

**Food Matter**

Building #3 Cameron Station Developme-  
Alexandria, VA.

PC Docket Item # 11  
SUP 2004-0016



**Natalie Burch**

04/30/04 02:00 PM

To: Kendra Jacobs/Alex@Alex

cc:

Subject: Planning Commission Mtg, May 4 - Docket Item #11 - FOOD MATTERS

fyi

----- Forwarded by Natalie Burch/Alex on 04/30/2004 02:00 PM -----



**J Bennett**  
<jb900@yahoo.com>

04/30/2004 01:35 PM

To: "H. Stewart Dunn, Jr." <hsdunn@ipbtax.com>, Donna Fossum <fossum@rand.org>, Jesse Jennings <jssjennings@aol.com>, John Komoroske <komorosj@nasd.com>, Richard Leibach <richleibach@aol.com>, "J. Lawrence Robinson" <jlr@cpma.com>, Eric Wagner <erwagner@comcast.net>

cc: Barbara Ross <barbara.ross@ci.alexandria.va.us>, Bettina Irps <bettina.irps@ci.alexandria.va.us>, Jeffrey Farner <jeffrey.farner@ci.alexandria.va.us>, Eileen Fogarty <eileen.fogarty@ci.alexandria.va.us>, Bill Euille <alexvamayor@aol.com>, Ludwig Gaines <ludwig@gainwithgaines.com>, Rob Krupicka <rob@krupicka.com>, Andrew Macdonald <macdonaldcouncil@msn.com>, Del Pepper <delpepper@aol.com>, Paul Smedberg <smedbergpc@aol.com>, Joyce Woodson <council@joycewoodson.net>

Subject: Planning Commission Mtg, May 4 - Docket Item #11 - FOOD MATTERS

Dear Commissioners:

At its April 21 meeting, the Cameron Station Civic Association, Inc voted to support this proposal. Residents have anticipated a restaurant opening in Cameron Station for several years, and we are fortunate that this one promises to be of high quality. We are excited about having the other related services that the applicant will provide, such as cooking classes, private dinners, sale of gourmet foods and wine and cheese, etc. And we are fortunate to have such inventive, accomplished chefs as part of the management structure.

We object to two of the recommended conditions, both of which, if adopted, would be incompatible with the nature of the business and a disservice to customers.

- Condition #5 (page 6) would prevent the applicant from serving alcoholic beverages, such as wine and beer, to customers who dine outside. We believe such a restriction is unreasonable, considering that this SUP is for a restaurant operation, and an integral part of the customer's dining experience is consumption of a choice of wines and beers.

- The Police Department comments recommending ABC "On" sales only (page 11), if adopted, would defeat a major aspect of the business, i.e. to provide customers with sales of gourmet foods, wines and cheeses in a take home, "deli" type setting. We believe there will be adequate safeguards if the Department's comments regarding alternative adoption of ABC "Off" are adopted.

Joseph S. Bennett, President  
Cameron Station Civic Association, Inc

27



<bquarles@aol.com>

05/03/2004 04:58 PM  
Please respond to  
bquarles

To: <eileen.fogarty@ci.alexandria.va.us>

cc:

Subject: City of Alexandria Website Contact Us - EMail for Eileen Fogarty  
(eileen.fogarty@ci.alexandria.va.us)

Time: [Mon May 03, 2004 16:58:27] IP Address: [69.140.71.94]

Response requested:

**First Name:** Rebecca

**Last Name:** Quarles

**Street Address:** 4920 John Ticer Drive

**City:** Alexandria

**State:** Virginia

**Zip:** 22304

**Phone:** (703) 567-7655

**Email Address:** bquarles@aol.com

**Comments:** I strongly support the application for Food Matters in Cameron Station, as well as its request for extended hours. There is a huge demand for a high quality food service and restaurant here. Many residents are busy professionals with little or no time to cook. Food Matters will be a great convenience for them.

It will also be a very high quality operation. Christy and Tom are noted chefs and are committed to offering excellent fare at very reasonable prices. The other two owners - Victoria and Tom Hebert - are committed Cameron Station citizens. Victoria serves as president of the Homeowners' Association, and the couple owns a condo in the building where the restaurant is to be sited. This makes us very comfortable that they will be responsive to community needs and concerns and that they will make sure that Food Matters does not have any undesirable impacts on its neighbors.

I also support having extended hours at Food Matters. We understand that these longer hours are necessary only on evenings when special dinners for 20 or fewer patrons are held. In addition, and I cannot stress this strongly, the activity in and around the restaurant will make the community safer. It is well known in urban

planning circles that foot traffic discourages crime. Having Food Matters in the neighborhood will make people feel more secure when they want to pick up something at the Market late in the evening. This, of course, will increase foot traffic and discourage crime.

In short, we believe that Food Matters is just the kind of business that Cameron Station needs to realize its potential as a vibrant neighborhood.



**Natalie Burch**

05/06/04 12:10 PM

To: Kendra Jacobs/Alex@Alex

cc:

Subject: City of Alexandria Website Contact Us - EMail for Eileen Fogarty  
(eileen.fogarty@ci.alexandria.va.us)



<angelamarie6@att.net

>

05/04/2004 10:14 PM

Please respond to  
angelamarie6

To: <eileen.fogarty@ci.alexandria.va.us>

cc:

Subject: City of Alexandria Website Contact Us - EMail for Eileen Fogarty  
(eileen.fogarty@ci.alexandria.va.us)



**Time: [Tue May 04, 2004 22:14:52] IP Address: [12.77.43.235]**

**Response requested:**

**First Name:** Angela

**Last Name:** Mazzullo

**Street Address:** 191 Somerville Street #409

**City:** Alexandria

**State:** Virginia

**Zip:** 22304

**Phone:** 7037871691

**Email Address:** angelamarie6@att.net

**Comments:** Dear Ms. Fogarty - I wanted to speak at the Planning Commission meeting this evening and left my office in Herndon after preparing my comments. Unfortunately, by the time I got through traffic and arrived the case I wanted to speak to was in the process of being heard and I was told I was too late to fill out a speaker form. The case in question was the proposed restaurant, "Food Matters", at 191 Somerville Street. After listening to the comments that the applicant made, I was so angry I had to leave. I truly believe some of the statements made were exaggerated or untrue. A case in point - I live in

Building 3 and none of the homeowners I spoke to support this proposal. Yet, the statement was made that "they have the overwhelming support of the people in Building 3." If this is the case, it is completely unknown to me. I do have comments I want considered - is there any way in which I can make these known? Also, on a separate matter, I have been trying to get someone in the Planning and Zoning office to get back to me regarding the parking spaces in the back of Building 3. I paid \$5,000 for what I was told was a standard space. I haven't been able to park my car there because the space is so small I can't maneuver my vehicle between the cars on either side of me (all the spaces are small). The spaces are only 7.5' by 13', a far cry from either a standard or compact size. I first spoke to Lorrie Pearson who called me back and said the spaces were in compliance, but she mentioned the garage and I called her back to let her know they were not the garage spaces but those in the back. That was probably 2 weeks ago now. After she did not return my call, I spoke with Mary Christenson who referred the case to Inspector Gilliam. He has been very helpful and spoke to Rocky Gorge who directed him to our management association (KPA) and who in turn referred him back to Rocky Gorge. I He was going to try and talk to one of the planners who worked on the project (Lorrie or Jeff) to see what the situation was. In the meantime, I called Jeff this afternoon to see if he could tell me whether these space sizes were approved by the city, but got his voice mail. I would appreciate someone letting me know whether the city approved these as part of the site plan - if so I was not informed of the reduced size and they are so small as to be almost non-functional. The number above is my work number. Sorry for the long e-mail and thanks for your help. I am really concerned about this restaurant!

To: The City of Alexandria

May 2004

From: Undersigned Residents of Cameron Station

We support the establishment of a restaurant in our community.

<u>Name</u>	<u>Street Address</u>
ANTHONY LA CRETA Anthony La Creta	5128 KNAPP PLACE, ALEXANDRIA
MARY TANG SHEATHAN Mary Tang Sheathan	5127 KNAPP PLACE ALEXANDRIA, VA 22304
PATRICIA A. McCOMBIE Patricia A. McCombie	5020 WAPLE LANE ALEXANDRIA, VA 22304
ROBERT W. SCHNEIDER Robert W. Schneider	4920 JOHN TIGER DR ALEX VA 22304 703-563-7555
Dana Kenny	144 Martin Lane
Dick	4913 BARBONE DRIVE Alex
Kathy Morehouse	5006 John Tiger dr.
J.P. Mc	353 CAMERON STATION BLVD.
Ellen Weyer	4907 Kilburn St.
André Adams	4951 Brennan Park DR #401
Steve York	105 MARTIN LANE
JOHN FERRELL	105 Martin Lane
Larry LaRoche	5127 Gardner Dr,
Becky LaRoche	5127 Gardner Drive
Mary Hartley	5112 Donovan Drive
Lech Joz	303 Cameron Station Blvd #102
Alan Pleyner	401 CAMERON ST. BLVD
James Down	5017 Waple Lane.

To: The City of Alexandria

May 2004

From: Undersigned Residents of Cameron Station

We support the establishment of a restaurant in our community.

<u>Name</u>	<u>Street Address</u>
Joseph Katsch	5011 Murthe St. Alexandria, VA 22304
Allison Jones	" "
Janet Miller	5108 Donovan Dr #308 Alexandria, VA 22304
Sheryl Maddux	4951 Brennan Park Dr #206 Alexandria, VA 22304
Nichelle Buffone	5048 Grimm Dr Alexandria, VA 22304
Jeri Br...	4912B Barbour Dr Alexandria VA 22304
David Whitfield	5267 Col. Johnson Lane Alex, VA 22304
William T. Buffone	5048 Grimm Dr. Alexandria, VA 22304
Becky Ryan	4917 Donovan Dr Alex VA 22304
John Jarrell	4917 Donovan Dr Alex VA 22304
Michael Fleming	5267 Colonel Johnson La. Alex. VA 22304
Suzanne Dawkins	5263 Bessky Place Alex VA 22304
Kelsy Polun	173 Martin Ln Alexandria, VA 22304
Stephanie Adrian	5130 Donovan Rd Alex, VA 22304
Alexandro Mordini	5130 Donovan Dr. Alex, VA 22304
Wendy Wilder	4915 CAMERON PARK DR. 22304
Sonia Page	4908 DONOVAN DR. 22304
Ashley...	191 Somerville St #405 Alexandria VA 22304

To: The City of Alexandria

May 2004

From: Undersigned Residents of Cameron Station

We support the establishment of a restaurant in our community.

<u>Name</u>	<u>Street Address</u>
Rebecca Mullen Charles Bidwell	238 Medlock Lane
J.W. & Melanie Patris	311 Cameron Station Blvd.
Paul Gatzka	5029 Waple Ln.
Phyllis muller	278 Murtha St
Jac. M.	275 Murtha St
Victoria Helvert	5014 Waple Ln.
Jeffrey S. Dean	4950 Brennan Park Dr
Victoria Helvert	4908 Donoum Dr.
Victoria Helvert	4951 Brennan Park #407
Tara P. Boyant	177 Cameron Station Blvd
J.R.	235 CAMERON STATION
Clay Wakely	299 Cameron Station Blvd.
Mary Kosyosh	5016 Grimm Dr.
Tom Kaszuba	5016 Grimm Dr
Walt Henderson	128 MARTIN LN
Morgan Baines	165 Cameron St. Rd
Paul Delmonte	165 Cameron St. Blvd
Mark S. Schwartz	5109 Gardner Drive

To: The City of Alexandria

May 2004

From: Undersigned Residents of Cameron Station

We support the establishment of a restaurant in our community.

<u>Name</u>	<u>Street Address</u>
Gabriel and Maria Perez	5112 Donovan Dr apt 406
Karen Antke	153 Cameron Station Blvd
Robert	449 Cameron Station Blvd
Jeff + Tina Rostand	451 Cameron Station Blvd
William A Blanding	5235 Browner Place
Jandra L Slaven	4916 John Ticer Drive
Craig Mallitz	133 Martin Lane
Clairia M. Plowden	453 Cameron St. Blvd.
Michael L Watson	366 Cameron St. Blvd.
Jane G. Watson	366 Cameron Stn Blvd
Gonzalo + Jennifer Mon	4913 Kilburn Street
Robert & Susan Stacey	5022 Waple Lane
NIKOLAY GEORGEVIEV	153 BARRETT PLACE
Marcus Peltan	5112 Donovan Dr, 201
Julie & Paul Rocchio	5052 Kilburn St.
Jennifer Havercroft	5050 Kilburn St.
Alexandra Doyle	5116 Donovan Dr.
Jonathan Casey	" "

To: The City of Alexandria

May 2004

From: Undersigned Residents of Cameron Station

We support the establishment of a restaurant in our community.

<u>Name</u>	<u>Street Address</u>
RONALD & KIM DICK	5015 WAPLE LANE, ALEX.
Theresa Kohl	5024 Waple Lane
Art Bergin	5024 Waple Lane
Jose Rodriguez	268 Murtha St.
Fenneth Mahij	5068 Minda Ct.
Kali Martin	5068 Minda Ct.
Micki Cranson	5251 Brauer Place, Alexandria
Patricia Yague	5010 John Tree Drive
Ben Schroeder	5051 Kilburn St
John Wayh	4927 Kilburn St
J.T. And	5021 WAPLE LANE
Ed Franpli	309 LANNON COURT
Don Rishi	309 LANNON COURT
Carla Besosa	171 Somerville St #313
Rais Salomon	4913 Barbour Dr.
Yoko Downs	5017 Waple Ln.

Mona Wasby

15  
5-15-04

**Ref: Proposed special use permit to operate a restaurant establishment  
at 191 Sommerville Street in Cameron Station**

We, the undersigned, have the following principal oppositions, concerns and requests with respect to the proposed special use permit to operate a restaurant establishment at 191 Sommerville Street in Cameron Station:

**1. Parking:** Cameron Station is a residential community. There are too few vehicular parking spaces for the homeowners, and the developers opposed the homeowners' early attempts at surveying for the adequacy of vehicular parking here. Permitting a restaurant in our residential community will increase the volume of vehicular traffic and the competition for scarce parking spaces.

The parking lot between the row of 10 Kilburn Street townhouses and the new condo building (Building 4) should be designated and labeled as "visitor" parking only for Cameron Station homeowners/residents and their invited guests. The parking spaces in this parking lot are located directly under the bedroom windows of Cameron Station homeowners/residents. We strongly oppose the designation of any parking space in this parking lot as a commercial parking space.

Ms. Barbara Ross, Deputy Director, Planning & Zoning Department said in an email message to Mr. Tom Raycroft, Administrative Aide to Councilman Macdonald,

“the parking for all of the commercial spaces on Ben Brenman Drive in Cameron Station is noted on the plans, and is located generally on Ben B Drive and Somerville Drive, adjacent to the park. As to the parking behind the townhouses on Kilmer (? sp) Street, this is for residential visitor parking and is specified that way in the Cameron Station approvals. The parking should be signed to prohibit others, and the Homeowners Association is responsible for doing that. There are three retail parking spaces behind the rear of the condominium/retail building, but other than those, all of the parking behind the townhouses on Kilmer (? sp) are for residential guests.”

We strongly oppose the designation of 3 or any number of the parking spaces in this parking lot as “business use” parking spaces. More specifically, we strongly oppose the parking of any motor vehicles of commercial and business invitees in this residential parking lot at night after 7:00 p.m.

We respectfully request that the City of Alexandria’s elected politicians make sure that the planners restate their recommendation, and direct in writing that the parking spaces in this parking lot are for the exclusive use of Cameron Station homeowners, residents and their invited guests. We respectfully request that the City of Alexandria make any final approval of this special use permit include the express condition that no motor vehicles of commercial and business invitees of the applicant shall operate in this residential parking lot at night after 7:00 p.m.

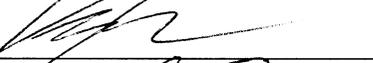
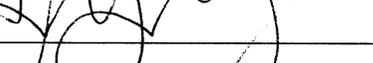
**2. Loading.** This part of Cameron Station is a densely populated residential community. Vehicular loading and unloading by the applicant should be regulated so that no loading or unloading occurs in the parking lot between the 10 Kilburn Street townhouses and the

new condo building (Building 3), so that the homeowners and residents are not unduly hindered or disturbed by it. For this reason, we support the express restriction for loading only after 9:00 a.m. from Monday through Friday and 10:00 a.m. on Saturday. The express restriction on loading is to continue in effect from Monday through Saturday after 5 p.m. and on Sunday, again ensuring that owners and residents can live and work unhindered, and are not unduly disturbed.

**3. Safety.** We are very concerned about the restaurant's impact on the safety of the fathers, mothers and children due to the increase in the volume of vehicular traffic and the competition for parking spaces. There are more than 12 children living with their families in the row of Kilburn Street townhouses. The new condo building is not yet occupied. Thus, we strongly support the construction of speed bumps/ humps/ tables in this neighborhood. With a new restaurant in the immediate vicinity of this densely populated area, which also includes the community's Clubhouse, swimming pool and fitness center, there is a higher risk of driving under the influence of alcohol.

We would, therefore, very much appreciate it if the City of Alexandria's elected politicians would ask the Planning & Zoning Department to resolve our concerns prior to voting on whether or not to approve the proposed special use permit to operate a food and retail establishment at 191 Sommerville Street in Cameron Station.

Thank you.

Name	Address	Signature
Mona Wasfy	4915 Kilburn St	
Oleg Borukhin	4921 Kilburn St	
Plonica Grusche Emet	4925 Kilburn Street	
Theresa J. Carroll-Perry	4929 Kilburn St	Theresa J. Carroll-Perry
Jonathan Miller	4919 Kilburn St.	
Joseph Miller	212 Medlock Lane	
Vesna Marzljak	4931 KILBURN ST	VESNA MARZLIJAK
Daniel Lee	4917 Kilburn St.	

15  
5-15-04



J Bennett  
<jb900@yahoo.com>

05/14/2004 08:55 AM

To: Bill Eulle <alexvamayor@aol.com>, Ludwig Gaines <ludwig@gainwithgaines.com>, Rob Krupicka <rob@krupicka.com>, Andrew Macdonald <macdonaldcouncil@msn.com>, Del Pepper <delperpe@aol.com>, Paul Smedberg <smedbergpc@aol.com>, Joyce Woodson <council@joycewoodson.net>  
cc: Bettina Irps <bettina.irps@ci.alexandria.va.us>, Jeffrey Farner <jeffrey.farner@ci.alexandria.va.us>, Barbara Ross <barbara.ross@ci.alexandria.va.us>, Eileen Fogarty <eileen.fogarty@ci.alexandria.va.us>, Jackie Henderson <jackie.henderson@ci.alexandria.va.us>  
Subject: Docket Item #15, May 15 -FOOD MATTERS

TO: Mayor and City Council  
RE: Docket Item #15, May 15 - FOOD MATTERS

The Cameron Station Civic Association supports the Planning Commission's recommendation to approve this SUP. The applicants spoke at our April 21 Civic Association meeting. City Staff was also present. After much discussion, the 50 or so people present voted to support the application. There were a few people present who live in Main Street Condo building #3 who spoke in opposition to extending the closing time, however they did not oppose the restaurant use.

We have known of the possibility that a restaurant would be located in Cameron Station for at least three years, starting with the time the developer controlled the Homeowners Association and continuing thereafter. There appeared to be strong community support each time the matter was discussed in a Homeowners Association meeting.

We are fortunate that this restaurant will be of high quality, will provide services that the community supports, will have renowned chefs, and the owners are Cameron Station residents.

We ask you to approve the Planning Commission recommendation as presented to you.

Thank you for your consideration.

Joseph S. Bennett, President  
Cameron Station Civic Association, Inc.

---

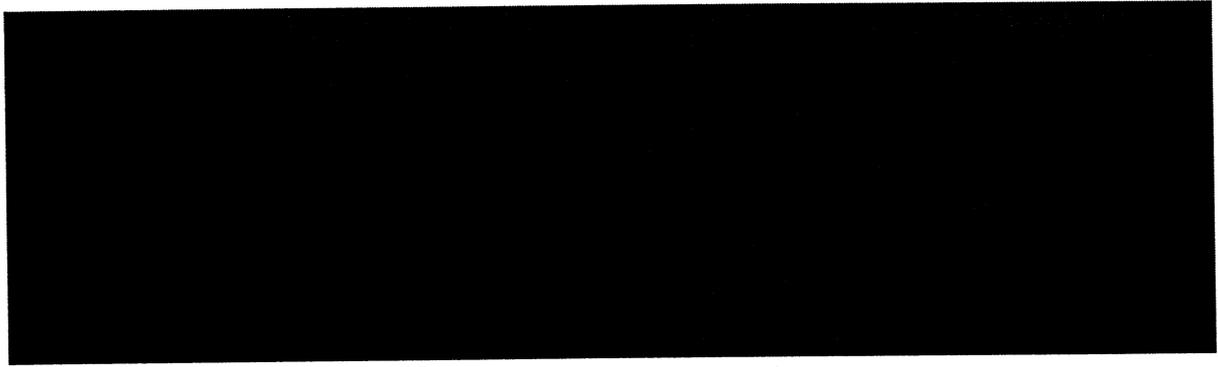
Do you Yahoo!?  
SBC Yahoo! - Internet access at a great low price.  
<http://promo.yahoo.com/sbc/>

15  
-----  
5-15-04



<mwasfy@worldbank.org>  
05/12/2004 05:01 PM  
Please respond to mwasfy

To: <alexvamayor@aol.com>, <delpepper@aol.com>, <council@joycewoodson.net>, <councilmangaines@aol.com>, <rob@krupicka.com>, <macdonaldcouncil@msn.com>, <paulcsmedberg@aol.com>, <rose.boyd@ci.alexandria.va.us>, <jackie.henderson@ci.alexandria.va.us>, <tom.raycroft@ci.alexandria.va.us>  
cc:  
Subject: City of Alexandria Website Contact Us - EMail for Mayor, Vice-Mayor and Council Members (alexvamayor@aol.com, delpepper@aol.com, council@joycewoodson.net, councilmangaines@aol.com, rob@krupicka.com, macdonaldcouncil@msn.com, paulcsmedberg@aol.com, rose.boyd@ci.alexandria.va.us, jackie.henderson@ci.alexandria.va.us, tom.raycroft@ci.alexandria.va.us)



Time: [Wed May 12, 2004 17:01:55] IP Address: [138.220.204.127]

Response requested:

**First Name:** Mona  
**Last Name:** Wasfy  
**Street Address:** 4915 Kilburn Street  
**City:** Alexandria  
**State:** VA  
**Zip:** 22304  
**Phone:** (702) 566 7929  
**Email Address:** mwasfy@worldbank.org  
**Comments:** Dear Sirs/Madams:

Ref Public Hearing on 5/15/04: Request to approve a proposed special use permit to operate a food and retail establishment at 191 Sommerville Street in Cameron Station

Although I do not oppose in principle the establishment of a restaurant in the community, I do have the following concerns:

1. The hours for the establishment should not

extend beyond 9 p.m. Sundays through Thursdays and 11 p.m. Fridays and Saturdays to ensure that owners and residents are not unduly disturbed.

2. The use of the parking spaces between the Kilburn Street townhouses and the new condo building (Building 4) should not be used for commercial businesses beyond 6:00 p.m. as such night use of the parking spaces would seriously disturb the peace of the owners and residents. The parking spaces behind the Kilburn Street townhouses should be designated only for the invited guests of the owners and residents of Cameron Station to their homes in order to ensure that the spillover from the restaurant/other commercial businesses does not seriously disturb the peace of the owners and residents.

3. Loading should be restricted to after 8:00 a.m. on Mondays through Fridays and 10:00 a.m. on Saturdays. No loading is to occur after 5 p.m. or on Sundays, again to ensure that owners and residents are not unduly disturbed.

4. Also, I would like to strongly register my concern that despite the promise to construct speed bumps/humps/tables, a resident, particularly a child of which there are over a dozen living at the condominium end of Kilburn Street, will be hurt as a result of the increased amount of traffic associated with the establishment and the heightened risk of drivers under the influence of alcohol whether during lunch, dinner or otherwise.

I would, therefore, very much appreciate it if the City of Alexandria would ask the Planning & Zoning Department to resolve these concerns, specifically Concern #2, prior to voting on whether to approve the proposed special use permit to operate a food and retail establishment at 191 Sommerville Street in Cameron Station.

Thank you.

Regards,

Mona Wasfy  
4915 Kilburn Street  
Alexandria, VA  
(202) 458 4006 (o)  
(703) 566 7929 (h)



<jghebert@comcast.net  
>  
05/14/2004 03:24 PM  
Please respond to  
jghebert

To: <alexvamayor@aol.com>, <delpepper@aol.com>, <council@joycewoodson.net>, <councilmangaines@aol.com>, <rob@krupicka.com>, <macdonaldcouncil@msn.com>, <paulcsmedberg@aol.com>, <rose.boyd@ci.alexandria.va.us>, <jackie.henderson@ci.alexandria.va.us>, <tom.raycroft@ci.alexandria.va.us>

cc:  
Subject: City of Alexandria Website Contact Us - EMail for Mayor, Vice-Mayor and Council Members (alexvamayor@aol.com, delpepper@aol.com, council@joycewoodson.net, councilmangaines@aol.com, rob@krupicka.com, macdonaldcouncil@msn.com, paulcsmedberg@aol.com, rose.boyd@ci.alexandria.va.us, jackie.henderson@ci.alexandria.va.us, tom.raycroft@ci.alexandria.va.us)

15  
-----  
5-15-04



Time: [Fri May 14, 2004 15:24:08] IP Address: [68.83.220.219]

Response requested:

First Name: Gerry

Last Name: Hebert

Street Address: 5019 Waple Lane

City: Alexandria

State: VA

Zip: 22304

Phone: 7036284673

Email Address: jghebert@comcast.net

Comments: Dear Mayor and Councilmembers,  
I am writing about the proposed special use permit we are seeking so that we can operate a food and retail establishment, to be known as Food Matters, at 191 Sommerville Street in Cameron Station. A hearing on our application is set for tomorrow, May 15, 2004, before the City Council.  
We are excited about the opportunity to establish Food Matters in our neighborhood. You see, we live in the community and even own one of the condos in the building that is proposed to house Food Matters.  
Cameron Station is a high density urban neighborhood. Food Matters is exactly the kind of place that was envisioned when Cameron Station community was first formed. The proposed location of Food Matters is on Cameron Station's "Main Street"-- where the Cameron Club, the bandstand, and the shopping area all converge to form the "hub of social activity" for this vibrant and growing new neighborhood.  
Please feel free to call me on my cell phone (703) 628-4673 tonight if you have any questions or concerns. I look forward to seeing you at the hearing tomorrow. Sincerely, Gerry Hebert

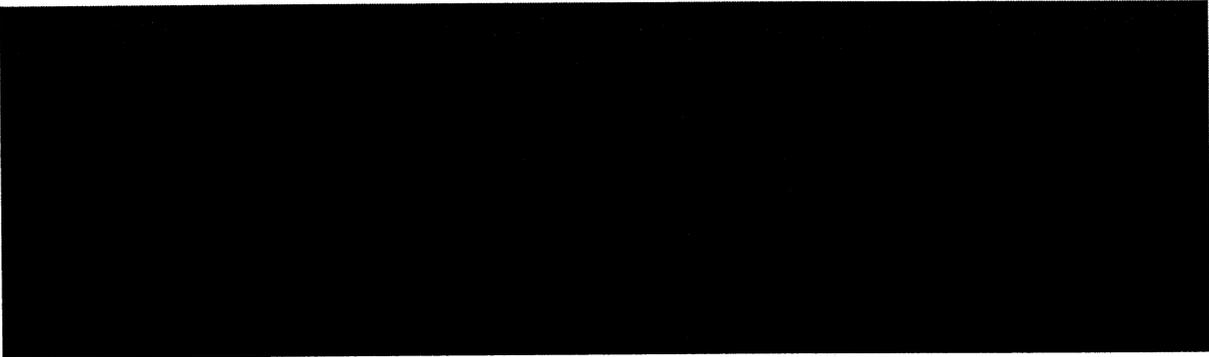
15  
5-15-04



<judyliz@comcast.net>  
05/12/2004 08:23 PM  
Please respond to judyliz

To: <alexvamayor@aol.com>, <delpepper@aol.com>, <council@joycewoodson.net>, <councilmangaines@aol.com>, <rob@krupicka.com>, <macdonaldcouncil@msn.com>, <paulcsmedberg@aol.com>, <rose.boyd@ci.alexandria.va.us>, <jackie.henderson@ci.alexandria.va.us>, <tom.raycroft@ci.alexandria.va.us>

cc:  
Subject: City of Alexandria Website Contact Us - EMail for Mayor, Vice-Mayor and Council Members (alexvamayor@aol.com, delpepper@aol.com, council@joycewoodson.net, councilmangaines@aol.com, rob@krupicka.com, macdonaldcouncil@msn.com, paulcsmedberg@aol.com, rose.boyd@ci.alexandria.va.us, jackie.henderson@ci.alexandria.va.us, tom.raycroft@ci.alexandria.va.us)



Time: [Wed May 12, 2004 20:23:09] IP Address: [68.83.219.139]

Response requested:

First Name: LaVern M.

Last Name: Carter

Street Address: 191 Somerville Street, Unit 208

City: Alexandria

State: VA

Zip: 22304

Phone: 703 751-1772

Email Address: judyliz@comcast.net

Comments: Dear Mayor and Members of City Council,

I am writing to you in reference to a Special Use Permit request (Docket Item #15 for the May 15 Public Hearing) for a restaurant at 191 Somerville Street. As a very new resident of Cameron Station in Alexandria, I have a deep concern which I would like to express to you. I have a condominium at 191 Somerville Street, Unit 208, second floor corner unit, which is directly above a space being considered for a restaurant. The couple considering this venture

are requesting side-walk seating which would go around two sides of the building at Somerville and Brenman Park. The windows of my unit are directly above. They are also requesting serving dinner outside until 12 or 1 a.m. I am very concerned about the noise, smell of cooking and use of all the street parking in front of the building. My concern is that many of the units directly above the proposed restaurant, as well as the whole building, are sold but not occupied and have not voiced their opinion about living above a restaurant. The use of this space as a restaurant would not add to the attractiveness of this park-like neighborhood. I did not receive a Special Use Permit notice advising me of the Planning Commission and City Council hearings.

I am requesting City Council not approve the special use permit because of the outdoor seating, live music and loss of parking. Somehow it seems unfair that a couple who want a restaurant should be favored over many who do not want the loss of parking, noise and smell of food. At the time of my purchase there were no signs telling of a Special Use Permit request or hearing.

Thank you for your consideration. LaVern Carter  
(I do not have access to email or the internet. My daughter has sent this email for me.)

15  
5-15-04

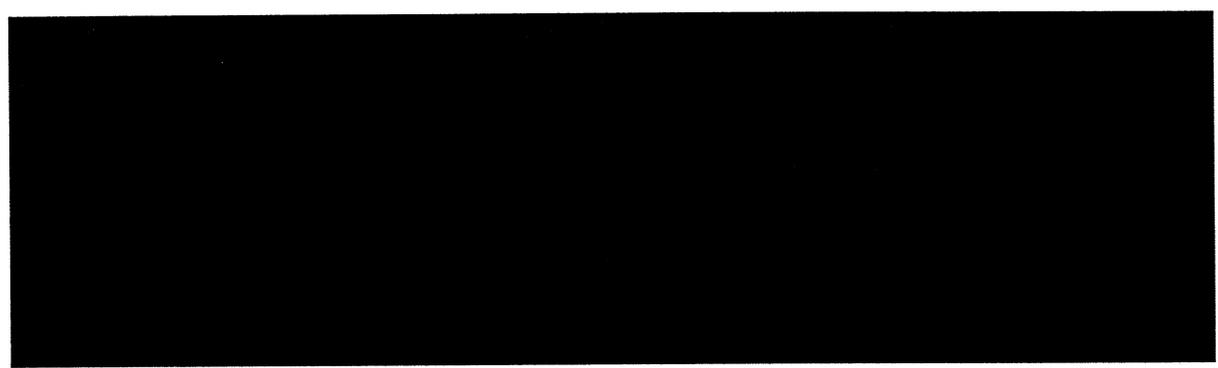


<George\_Huff@ao.uscourts.gov>

05/11/2004 03:15 PM  
Please respond to  
George\_Huff

To: <alexvamayor@aol.com>, <delpepper@aol.com>, <council@joycewoodson.net>, <councilmangaines@aol.com>, <rob@krupicka.com>, <macdonaldcouncil@msn.com>, <paulcsmedberg@aol.com>, <rose.boyd@ci.alexandria.va.us>, <jackie.henderson@ci.alexandria.va.us>, <tom.raycroft@ci.alexandria.va.us>

cc:  
Subject: City of Alexandria Website Contact Us - EMail for Mayor, Vice-Mayor and Council Members (alexvamayor@aol.com, delpepper@aol.com, council@joycewoodson.net, councilmangaines@aol.com, rob@krupicka.com, macdonaldcouncil@msn.com, paulcsmedberg@aol.com, rose.boyd@ci.alexandria.va.us, jackie.henderson@ci.alexandria.va.us, tom.raycroft@ci.alexandria.va.us)



Time: [Tue May 11, 2004 15:15:02] IP Address: [208.27.111.132]

Response requested:

First Name: Mr. and Mrs. George B. Huff, Jr.

Last Name: Mr. and Mrs. George B. Huff, Jr.

Street Address: 4931 Kilburn Street

City: Alexandria

State: VA

Zip: 22304

Phone: (703) 751-3692

Email Address: George\_Huff@ao.uscourts.gov

Comments: For Action on Saturday, May 15, 2004: Oppose Night-time Parking By Restaurant Users Under the Windows of Cameron Station Homeowners!

Can you imagine having cars coming and going under your bedroom window at your new home at night until 1:00 a.m.? My wife and I strongly oppose the night-time use of the car parking spaces for a new commercial restaurant in a residential parking lot next to our townhouse on Kilburn Street, Cameron Station, especially after 8:00 p.m. We work days, and need our sleep at

nights.

My wife is a surgeon at the Alexandria Hospital, and I'm a commuter to the federal courts in D.C. We did not receive any notice whatsoever of the request to permit this use. We worked hard to buy our new house. Visitor parking in Cameron Station was originally made for the use of visitors to the residents and owners, not the use of business invitees. Such a permitted use at night of these parking spaces would seriously disturb our peace as homeowners.

We respectfully request that you stop the night-time use of the parking spaces behind our townhouses for business invitees.

George and Vesna Huff