

EXHIBIT NO. 1

4
10-18-08

Docket Item #3
SPECIAL USE PERMIT #2008-0062

Planning Commission Meeting
October 7, 2008

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

APPLICANT: George Theodorou, Theodora Theodorou, Theodosia Theodorou and Christian Falatko

STAFF: Nathan Randall
nathan.randall@alexandriava.gov

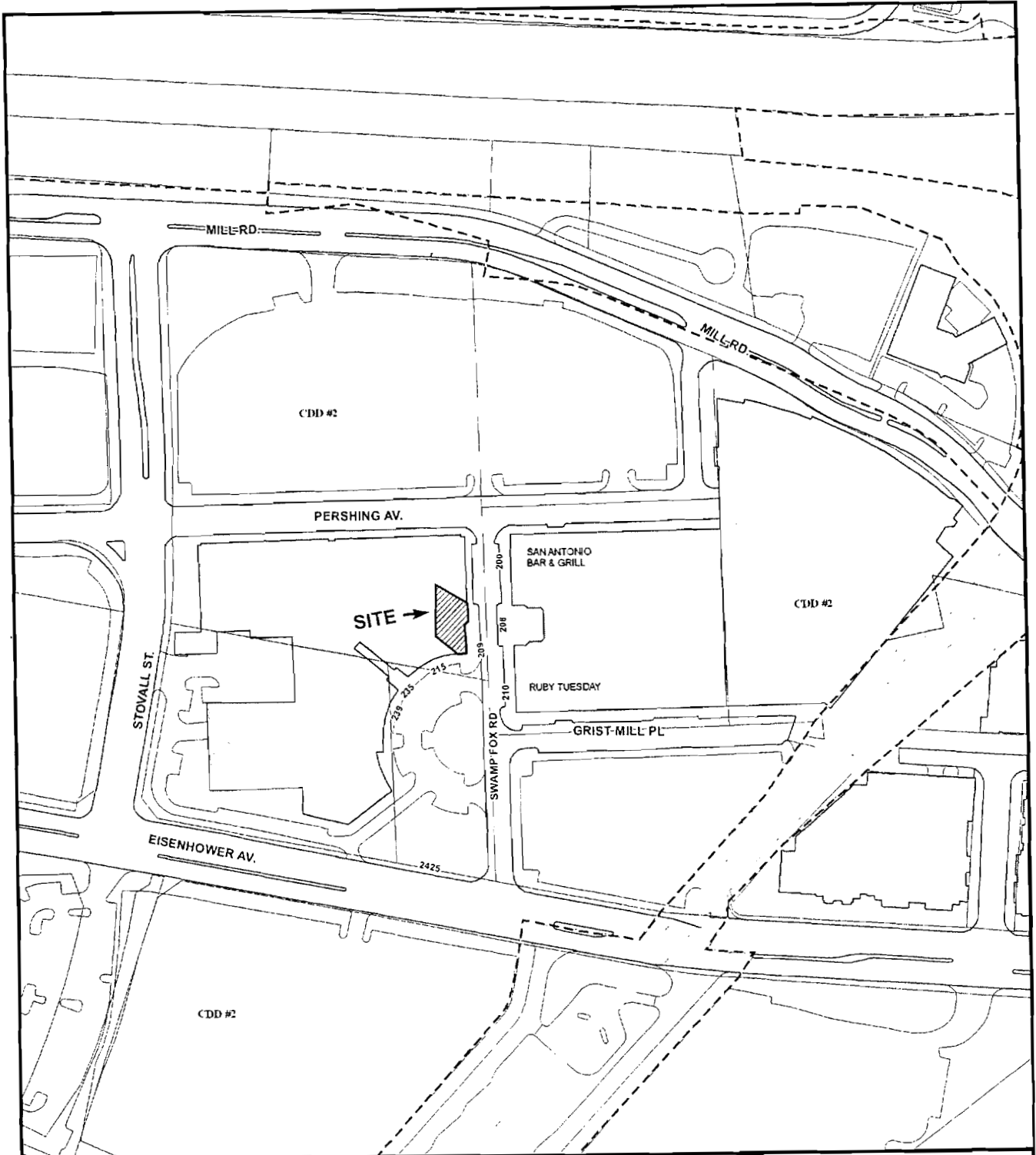
LOCATION: 209 Swampfox Rd
(Parcel Address: 200 Stovall Street)

ZONE: CDD #2 /Coordinated Development District

PLANNING COMMISSION ACTION, OCTOBER 7, 2008: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.

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.



SUP #2008-0062

10/07/08



I. DISCUSSION

REQUEST

The applicant, George Theodorou, requests special use permit approval for the operation of a restaurant located at 209 Swamp Fox Rd.

SITE DESCRIPTION

The subject property is one lot of record with 436 feet of frontage on Mill Road, 550 feet of frontage on Stovall Street, and 223 feet of frontage on Swamp Fox Road. The property is bisected by Mandeville Lane. The property measures approximately 445 feet in width, approximately 604 feet on its longest side, and has a total lot area of 259,112 square feet (5.95 acres.)



The subject property is part of what is known as the Hoffman Town Center and is developed with the Hoffman office buildings (Hoffman I and II), with one story retail and restaurant space that wraps around the south and east sides of the buildings, and a crescent-shaped pedestrian plaza oriented toward Swamp Fox Road. Tenants within the one-story retail/restaurant space include: an Asian restaurant, Bread & Chocolate restaurant, California Tortilla Restaurant, Cold Stone Creamery, Ted's Buffalo Grill, and a dry cleaning business.

Surrounding uses include a movie theater, Ruby Tuesday's restaurant, San Antonio Grill restaurant, and surface parking located across the street, and offices in the immediate vicinity. The Eisenhower Metrorail station is located southeast of the subject property.

BACKGROUND

On June 13, 1998, City Council granted Special Use Permit #98-0042, with site plan, to construct a theater and retail/restaurant uses at Hoffman Town Center. On October 14, 2000, City Council approved DSUP #2000-0028 amending SUP#98-0042 to add an office building and parking garage on existing surface parking behind the movie theaters, and add facade details for the subject property.

PROPOSAL

The applicant proposes to operate a restaurant serving pizza and Mediterranean cuisine with up to 106 indoor seats and up to 20 outdoor seats. On-premises alcohol will be served.

Hours: 10:00AM – 11:00PM, 7 days/week

Number of seats: 106 Indoor Seats
20 Outdoor Seats
126 Total Seats

Type of Service: Table service, bar service, and carry-out

Alcohol: The applicant proposes on-premises alcohol sales.

Noise: The applicant does not expect noise to emanate from the restaurant other than patrons talking in the outdoor dining area.

Trash/Litter: Trash will be collected twice daily.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. A restaurant with 126 seats will be required to provide 32 off-street parking spaces. Required parking for the subject restaurant space was considered and provided for in the special use permit approved in 1998 (SUP#98-0042) for the theater building and pedestrian plaza area at Hoffman Town Center, which was subsequently amended in 2000 (DSUP#2000-0028.)

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CDD-2/Coordinated Development District. According to Section 5-602 of the zoning ordinance, the underlying zoning of the CDD-2 zone is OC/Office Commercial. According to Section 4-803 (AA) of the Zoning Ordinance, a restaurant is allowed in the OC zone only with a special use permit. Additionally, Condition #2 of SUP #98-0042 states that each restaurant is required to obtain a separate special use permit for operation.

The proposed use is consistent with the Eisenhower East Small Area Plan chapter of the Master Plan which designates the property for commercial uses.

II. STAFF ANALYSIS

Staff supports the applicant's request for a special use permit to operate a restaurant at this location at Hoffman Town Center. The restaurant use with 126 seats is compatible with other uses in the surrounding area. The proposed hours of operation are also reasonable and appropriate. The presence of outdoor dining will further enhance the active streetlife around Hoffman Town Center and the movie theater directly across Swamp Fox Road from the proposed restaurant. Since the immediate area consists of

entirely commercial or office uses, staff does not anticipate significant impacts from this restaurant but has included a number of standard conditions, including a one-year review, intended to mitigate any potential impacts.

Staff recommends approval of the applicant's special use permit request, subject to the conditions listed in Section III of this report.

III. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation of the restaurant shall be limited to between 10:00AM and 11:00PM, seven days/week. (P&Z)
3. The maximum number of indoor seats at the restaurant shall be 106. The maximum number of outdoor seats at the restaurant shall be 20. Outdoor dining shall be subject to a final outdoor dining plan that is reviewed and approved by the Director of Planning & Zoning. The outdoor seating area shall be cleaned and washed at the close of each day of operation. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No live entertainment shall be provided inside the restaurant or in the outdoor dining area. (P&Z)
6. No off-premises alcohol sales shall be allowed. (P&Z)
7. No food, beverages, or other material shall be stored outside. (P&Z)
8. Loudspeakers shall be prohibited from the exterior of the building and no amplified sounds shall be audible at the property line. (P&Z)(T&ES)
9. Food or drink items ordered before the closing hour may be sold, but no new patrons may be admitted after the closing hour and all patrons must leave by one hour after the closing hour. (P&Z)
10. The applicant shall require its employees who drive to work to use off-street parking. (P&Z)

11. 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)(T&ES)
12. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
13. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
14. The applicant shall control cooking odors, 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)
15. Deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
16. The applicant shall provide storage space for solid waste and recyclable materials containers as outlined in the City's "*Solid Waste and Recyclable Materials Storage Space Guidelines*", or to the satisfaction of the Director of Transportation & Environmental Services. The City's storage space guidelines and required Recycling Implementation Plan forms are available at: www.alexandriava.gov or contact the City's Solid Waste Division at 703-519-3486 ext.132. (T&ES)
17. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
18. Applicant shall contribute \$500.00 to the Litter Control Fund for the installation of litter receptacles along the public right-of-ways. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street within 60 days of City Council approval. (T&ES)
19. Existing landscaping on property shall be well maintained and be free of weeds, debris, and litter at all times. Replace dead or missing plants as needed. (Parks)
20. Property owner shall control weeds along public sidewalks, curb lines and within tree wells which are within 12 feet of the owner's front property line. (City Ord. No. 2698, 6/12/82, Sec. 2; Ord. No. 2878, 11/12/83, Sec. 1) (Parks)

21. The applicant shall contribute \$250.00 for one street tree to be planted in the nearby vicinity of the subject property. The monetary donation shall be submitted to the Department of Recreation, 1008 Jefferson St. within 60 days of City Council approval. (Parks)
22. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
23. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and robbery awareness program for all employees. (Police)
24. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Richard Josephson, Deputy Director, Department of Planning and Zoning;
Nathan Randall, Urban Planner.

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

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-3 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- R-4 Deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 The applicant shall provide storage space for solid waste and recyclable materials containers as outlined in the City's "*Solid Waste and Recyclable Materials Storage Space Guidelines*", or to the satisfaction of the Director of Transportation & Environmental Services. The City's storage space guidelines and required Recycling Implementation Plan forms are available at: www.alexandriava.gov or contact the City's Solid Waste Division at 703-519-3486 ext.132. (T&ES)
- R-6 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- R-7 Applicant shall contribute \$500.00 to the Litter Control Fund for the installation of litter receptacles along the public right-of-ways. Monetary contribution to be submitted to the Department of T&ES, Engineering Division, Room 4130, 301 King Street within 60 days of City Council approval. (T&ES)
- R-8 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).
- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)

Code Enforcement:

- C-1 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 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-5 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-6 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

- C-7 The applicant must obtain a Certificate of Occupancy prior to occupancy (use) of the structure (USBC 116.1).
- C-8 The USBC limits the occupant loading for this area to 15 square feet per person.
- C-9 Any configuration of outdoor seating shall comply with the following conditions:
 - Fire Dept. Connections must remain accessible - not be blocked by tables or fixtures.
 - Daily Sweeping/washing of outdoor dining area is recommended to control rodent activity.
 - Fire Hydrants shall not be obstructed by tables, chairs or other fixtures.
 - The configuration of any outdoor seating shall not obstruct or diminish the required egress from the structure or any adjacent structures.

Health Department:

- C-1 An Alexandria Health Department permit is required for all regulated facilities. Permits are not transferable.
- C-2 Permits must be obtained prior to operation.
- C-3 Five sets of plans of each facility must be submitted to and approved by this department prior to construction. Plans must comply with Alexandria City Code, Title 11, Chapter 2, food and food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-4 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Parks and Recreation:

- R-1 Existing landscaping on property shall be well maintained and be free of weeds, debris, and litter at all times. Replace dead or missing plants as needed.
- R-2 Property owner shall control weeds along public sidewalks, curb lines and within tree wells which are within 12 feet of the owner's front property

line. (City Ord. No. 2698, 6/12/82, Sec. 2; Ord. No. 2878, 11/12/83, Sec. 1)

- R-3 The applicant shall contribute \$250.00 for one street tree to be planted in the nearby vicinity of the subject property. The monetary donation shall be submitted to the Department of Recreation, 1008 Jefferson St. within 60 days of City Council approval.

Police Department:

- R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding robbery readiness training for all employees.
- F-1 The applicant is seeking an "ABC On" license only. The Police Department has no objections.



APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2008-0062

PROPERTY LOCATION: 209 Swampfox Rd. Alexandria, VA 22314

TAX MAP REFERENCE: 072-04-03-24 ZONE: CDD#2

APPLICANT:

Name: George Theodorou

Address: 6715 Backlick Rd Unit: G Springfield, VA 22150

PROPOSED USE: Restaurant

THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

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

George Theodorou
Print Name of Applicant or Agent

[Signature] 7/24/08
Signature Date

6715 Backlick Rd Unit: G
Mailing/Street Address

703-608-5210 703-451-5314
Telephone # Fax #

Springfield, VA 22150
City and State Zip Code

Delias1981@live.com
Email address

ACTION-PLANNING COMMISSION: _____	DATE: _____
ACTION-CITY COUNCIL: _____	DATE: _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 206 Swamp Fox Rd, Alexandria, VA 22314, I hereby

(Property Address)

grant the applicant authorization to apply for the RESTAURANT use as
(use)

described in this application, provided, however that the property owner makes no claim, representation, application, warranty, condition or promise to any statement or information contained herein other than that the 2,266 sq. ft. of premises may be used as a restaurant per applicant's lease with landlord.

Name: Michael S. Perine, Executive Vice President
of American Buildings & More Co., Inc.
Please Print

Phone: (703) 960-4700

Address: 8461 Eisenhower Avenue, Alex, VA 22314

Email: mperine@americanbuildings.com

Signature: [Handwritten Signature]

Date: 7/28/08

1. Floor Plan and Plot Plan. As a part of this application, the applicant is required to submit a floor plan and plot or site plan with the parking layout of the proposed use. The SUP application checklist lists the requirements of the floor and site plans. The Planning Director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver.

Required floor plan and plot/site plan attached.

Requesting a waiver. See attached written request.

2. The applicant is the (check one):

Owner

Contract Purchaser

Lessee or

Other: _____ of the subject property.

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

George Theodore

Theodora Theodore

Theodosia Theodore

Christian Falatko

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

[] **Yes.** Provide proof of current City business license

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

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

OVERVIEW

Delia's Pizzeria has been a popular mainstay for Mediterranean cuisine, and nationally recognized Pizza since arriving on the Northern Virginia dining scene over 25 years ago. Ted and Soula Theodorou have flourished in the restaurant business by using their creative and timeless culinary techniques that continue to electrify diners year after year.

The new Delia's Mediterranean Grill at Hoffman Town Center will consist of seating for 90 guests inside, and will accommodate 20 guests outside. The cuisine will be traditional Mediterranean with brick oven pizza. The menu will also include a wide selection of seafood, meats, and vegetarian options. The bar area will serve wine, beer and liquor as well as food. The atmosphere will mix the warm charm of a Mediterranean taverna with a twist of contemporary flare. It will be a family atmosphere that will attract people from the nearby developments, and those out for a night at the movies and a relaxing dinner.

Delia's at Hoffman Town Center will continue to be managed by the family, including son George Theodorou, daughter Alki Theodorou, and long time friend and restaurateur Christian Falatko.

USE CHARACTERISTICS

4. The proposed special use permit request is for (check one):
 a new use requiring a special use permit,
 an expansion or change to an existing use without a special use permit,
 an expansion or change to an existing use with a special use permit,
 other. Please describe: _____

5. Please describe the capacity of the proposed use:

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

Per Day: 300

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

Per Day: 20

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

Day: <u>Mon - Thursday</u>	Hours: <u>10 AM - 11 PM</u>
<u>Fri. - Saturday</u>	<u>10 AM - 11 PM</u>
<u>Sunday</u>	<u>10 AM - 11 PM</u>

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

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

Equipment None, no noise will emanate from the restaurant.
The only noise from patrons will be at talking levels in outside dining area.

- B. How will the noise be controlled?

No noise will emanate from the interior of the restaurant due to walls and double thick windows.

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

The only odors will be from food being consumed in the outside dining area. Exhaust from the cooking line will exit on the roof of the building and will not be noticeable.

9. Please provide information regarding trash and litter generated by the use.

A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)

Food, Food wrappers, office paper, cardboard

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

55 gal. Bags per Day: 4-5

C. How often will trash be collected?

2 x Daily

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

Our staff and management will monitor trash outside, also our shopping center has a cleaning crew that monitors the outside area.

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:

Degreaser : 4 gal per month , disposed through grease trap.

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

Alexandria City Police monitor the shopping center as well as the adjacent AMC Theater.

ALCOHOL SALES

13.

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

Yes [] No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

ABC license : on premise only.

Proposed alcohol sales per month \$5,000.

PARKING AND ACCESS REQUIREMENTS

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

- 2,500 + Standard spaces
- _____ Compact spaces
- 50 + Handicapped accessible spaces.
- _____ Other.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A _____

Does the application meet the requirement?
 Yes No

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

- on-site
- off-site

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

Hoffman Town Center Parking Deck 3,000 spaces

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

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

Parking reduction requested; see attached supplemental form

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

A. How many loading spaces are available for the use? 2

Planning and Zoning Staff Only

Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____

Does the application meet the requirement?
 Yes No

B. Where are off-street loading facilities located? At the back of Hoffman Center Building there are loading docks.

C. During what hours of the day do you expect loading/unloading operations to occur?
8am - 10am and 2pm - 4pm

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
~~Per day~~: Per week: 9

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

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No
Do you propose to construct an addition to the building? Yes No
How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be?
_____ sq. ft. (existing) + 2,866 sq. ft. (addition if any) = 2,866 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: Hoffman Town Center
 an office building. Please provide name of the building: _____
 other. Please describe: _____

End of Application

SUP # 2008-0062
Admin Use Permit # _____



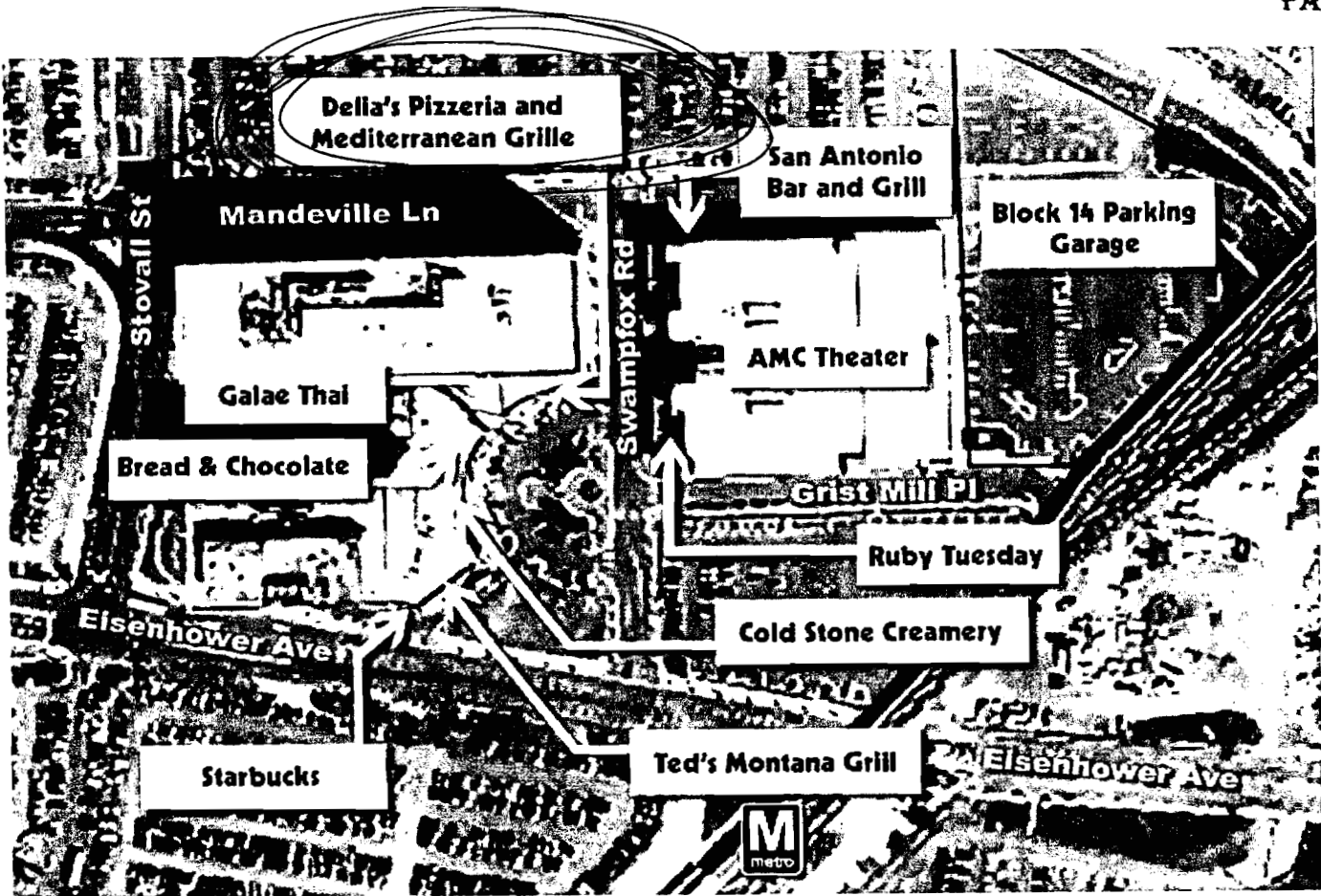
SUPPLEMENTAL APPLICATION

RESTAURANT

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

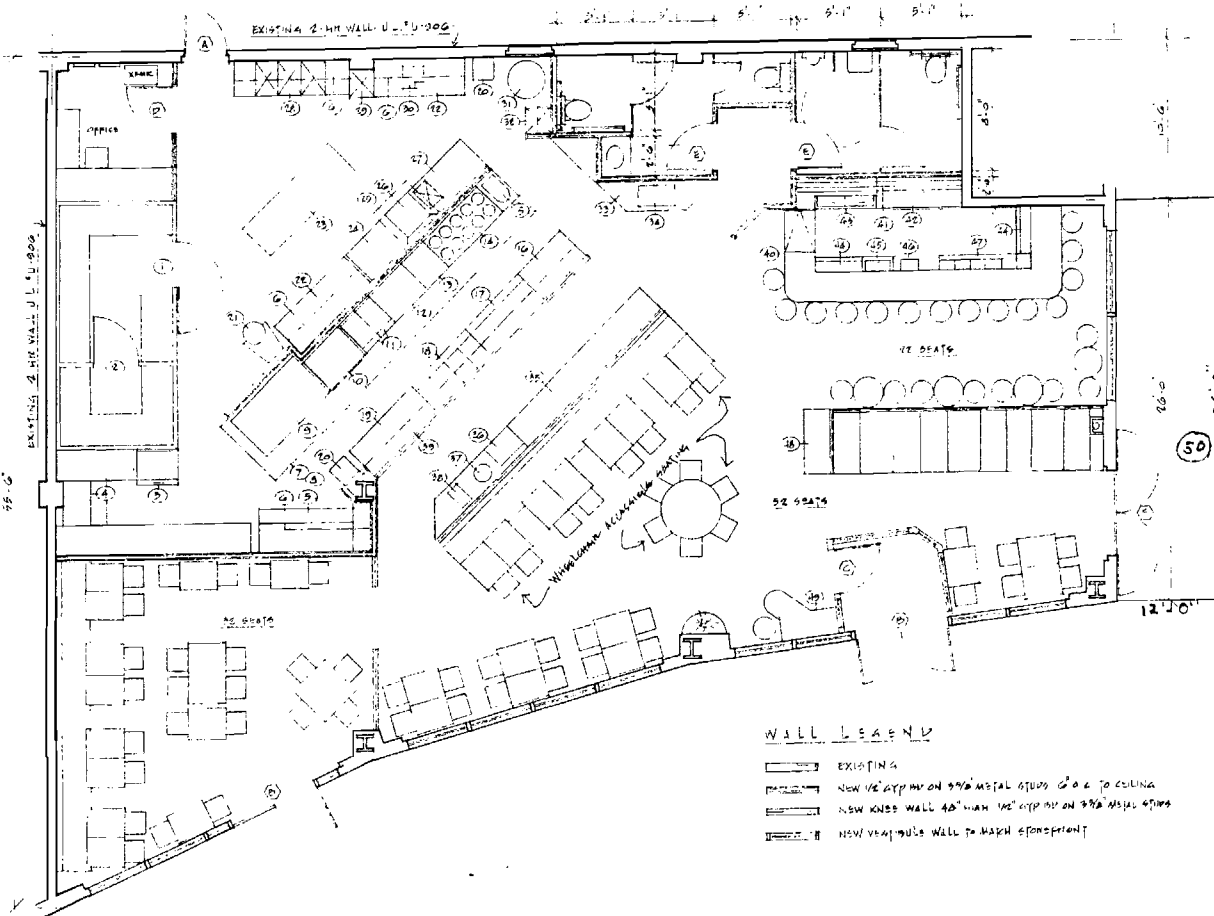
- How many seats are proposed?
Indoors: 106 Outdoors: 20 Total number proposed: 126
- Will the restaurant offer any of the following?
Alcoholic beverages (**SUP only**) Yes No
Beer and wine — on-premises Yes No
Beer and wine — off-premises Yes No
- Please describe the type of food that will be served:
Pizza & Mediterranean Cuisine
- The restaurant will offer the following service (check items that apply):
 table service bar carry-out delivery
- If delivery service is proposed, how many vehicles do you anticipate? _____
Will delivery drivers use their own vehicles? Yes No
Where will delivery vehicles be parked when not in use?

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



SUP 2008-0062

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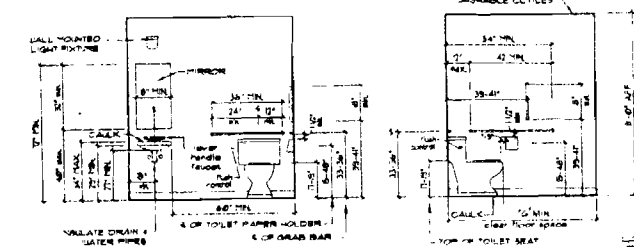


- 1) MAKE UP REFRIGERATOR
- 2) MAKE UP REFRIGERATOR
- 3) ICE MACHINES
- 4) SANITIZING & TOWEL DISPENSERS
- 5) PIZZA PREP TABLE
- 6) WALL MOUNTED
- 7) 1/4" HOOD 24"
- 8) SANITIZING & SUPPLY TRAYS
- 9) PIZZA OVEN 2-STAGE
- 10) CONVECTION OVEN
- 11) FRYERS (2)
- 12) HOT FOOD UNIT
- 13) HOT WATER UNIT
- 14) HAND SINK 1/4"
- 15) MOP SINK 1/4"
- 16) MOP MIXER
- 17) MOP TABLE 3/4" x 72"
- 18) MOP TABLE 3/4" x 72"
- 19) MOP TABLE 3/4" x 72"
- 20) CLEAN SIGN TABLE 1/4"
- 21) STEAM HOOD 1/4"
- 22) SINK WASHBOSK
- 23) SINK WASHBOSK
- 24) SINK WASHBOSK
- 25) SINK WASHBOSK
- 26) SINK WASHBOSK
- 27) SINK WASHBOSK
- 28) SINK WASHBOSK
- 29) SINK WASHBOSK
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- 39) SINK WASHBOSK
- 40) SINK WASHBOSK
- 41) SINK WASHBOSK
- 42) SINK WASHBOSK
- 43) SINK WASHBOSK
- 44) SINK WASHBOSK
- 45) SINK WASHBOSK
- 46) SINK WASHBOSK
- 47) SINK WASHBOSK
- 48) SINK WASHBOSK
- 49) SINK WASHBOSK
- 50) SINK WASHBOSK

1. All equipment shall be N.S.F. approved and installed in conformance with County Health Codes.
2. All hand tanks shall be equipped with mixing faucets for hot and cold water. Soap and towel dispensers shall be installed adjacent to the hand tanks.
3. All cutting boards and work surfaces shall be of non-wood construction and N.S.F. approved.
4. Metal lockers shall be provided for employee clothing and linens.
5. 16" minimum aisle space shall be provided in all work areas.
6. The hot water heater for the food service equipment shall be minimum 30 gallons.
7. All utility lines (electrical, plumbing and mechanical ventilation ductwork) to be installed within foodservice and storage areas are concealed.
8. All artificial lighting fixtures shall be provided with protection in food preparation areas, refrigeration units, utensil and equipment washing areas.
9. All refrigeration storage equipment shall have thermometers readily readable, in proper working condition, in and accurate range of plus or minus 2 degrees.
10. A handwashing sink shall be provided as shown on the plan.
11. The lights throughout the food service and storage areas shall be fluorescent with protective shielding.
12. Restrooms shall have self-closing vented doors and be mechanically ventilated by exhaust fans ducted to the building exterior and by the light switch.
13. The hood and duct shall be equipped with an automatic fire extinguisher.
14. Service counter construction shall be 3/4" moisture-proof plywood covered all exposed surfaces with plastic laminate equal to 1/4" thick.
15. 50 foot candles of light shall be provided in all food preparation and storage areas.
16. Mops, brooms and other cleaning devices shall be stored off the floor.
17. Outside trash dumpster shall be on paved surface.

WALL LEGEND

- EXISTING
- NEW 1/2" GYP ON 3/8" METAL STUDS 0' to 6' TO CEILING
- NEW 1/2" GYP WALL 40" HIGH 1/2" GYP ON 3/8" METAL STUDS
- NEW VINYL WALL TO MATCH EXISTING



EQUIPMENT PLAN
SCALE: 1/4" = 1'-0"

FINISH SCHEDULE

KITCHEN
FLOOR: 6" x 6" x 1/4" QUARRY TILE W/ MEDIUM GROUT
WALLS: WHITE F.H.P. PANELING / WHITE 1/4" x 1/4" x 1/4" CERAMIC TILE
CEILING: 2' x 2' LAY-IN WHITE VINYL ROCK WASHABLE PLG

TOILETS
FLOOR: 6" x 6" x 1/4" CERAMIC TILE W/ MEDIUM GROUT
WALLS: 10" x 6" x 1/4" CERAMIC TILE W/ MATCHING GROUT
CEILING: SMOOTH GYP COATED PAINTED WASHABLE WHITE FLAME PAINT

DINING ROOMS / HALL
FLOOR: 6" x 6" x 1/4" CERAMIC TILE W/ MEDIUM GROUT
WALLS: PAINTED GYP BOARD
CEILING: 2' x 2' LAY-IN ACOUSTIC PLG

DOOR SCHEDULES (SELF-CLOSING)

- 1) EXISTING 3'-LARGE 30"x84" HGM W/ PANIC HARDWARE
- 2) EXISTING 30"x84" ALUM. & SAFETY GLASS PANIC HARDWARE
- 3) NEW 30"x80" WOOD & SAFETY GLASS PUSH/PULL HARDWARE - NO LOCK
- 4) NEW 30"x80" HGM INTERIOR 282000S LOCK
- 5) NEW 30"x80" HGM PUSH/PULL HARDWARE NO LOCK
- 6) PROPAGATOR PATIO 30"x84" INTERIOR LOCKING TO MATCH EXISTING



CONSTRUCTION TYPE:
USE GROUP:
NO. OF STORIES:
FULLY SUPPORTED:
TENANT AREA COEFFICIENT:
OCCUPANCY LOAD: PATRONS - 10
EMPLOYEES

DBLIA'S MEDITERRANEAN
200 SWAMP FOX RD. ALEXA
MAY 2000
Applicant: George The
EQUIPMENT/FLOOR PLAN