

Docket Item #21  
SPECIAL USE PERMIT #2003-0114

Planning Commission Meeting  
June 1, 2004

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

**APPLICANT:** Subway Real Estate Corporation c/o Subway Development Corporation  
By Christopher Decre

**LOCATION:** 1512 King Street

**ZONE:** OCH/Office Commercial High

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**PLANNING COMMISSION ACTION, JUNE 1, 2004:** On a motion by Ms. Fossum, seconded by Mr. Komoroske, the Planning Commission voted to recommend denial of the request. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission found that the proposed use was not consistent with the direction of the King Street Retail Study which has identified fast food establishments as inappropriate on King Street.

Speakers:

Ronald Wheeler spoke against the application, discussing his interest in occupying the space with a martial arts studio.

Christopher Decre, the applicant, spoke in support of the application, discussing the facade and interior improvements that Subway has agreed to, and stating that Subway has successfully located in similar neighborhoods such as Georgetown.

**PLANNING COMMISSION ACTION, MARCH 2, 2004:** By unanimous consent, the Planning Commission deferred the request.

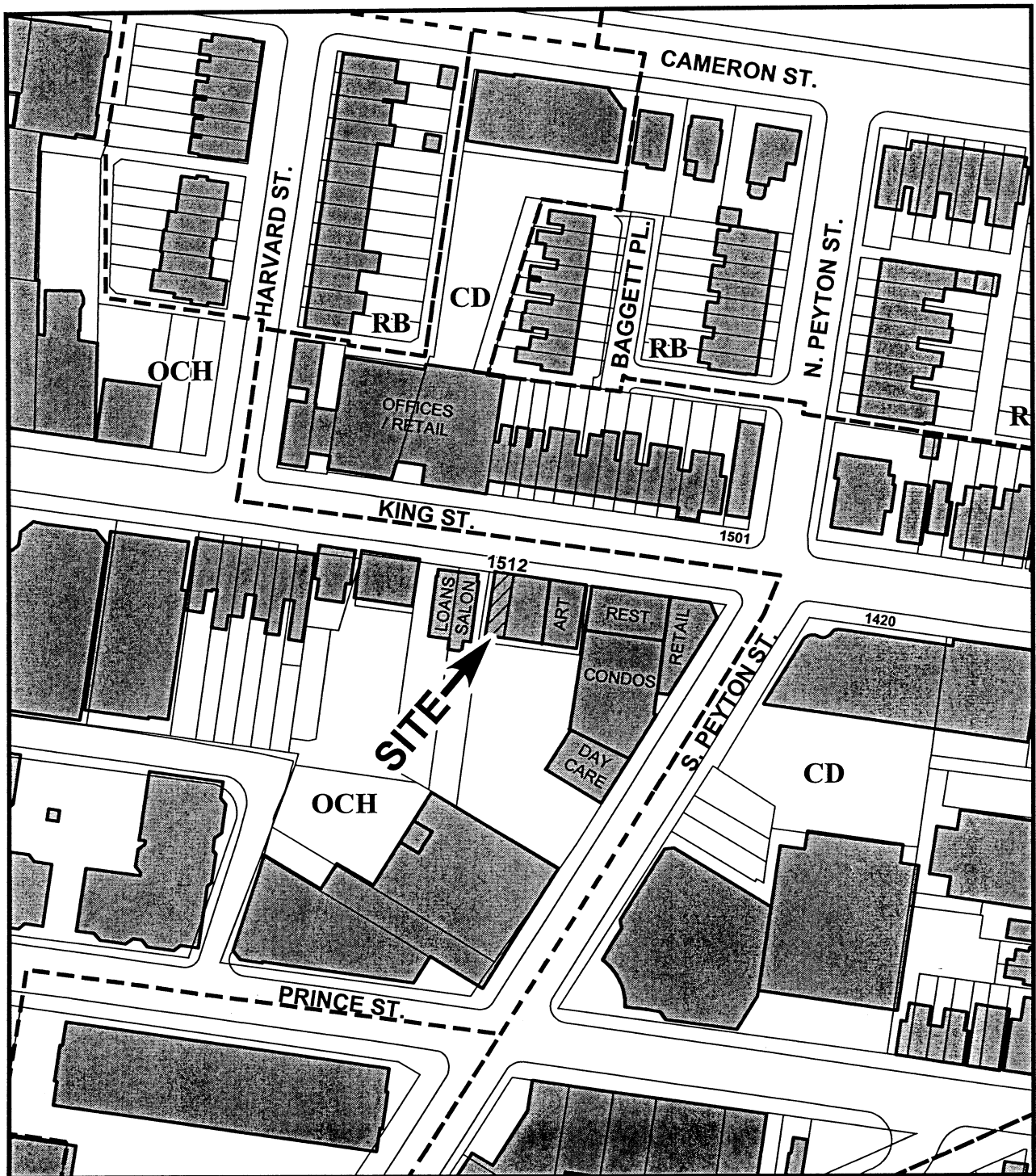
Reason: The applicant requested the deferral.

**PLANNING COMMISSION ACTION, FEBRUARY 3, 2004:** By unanimous consent, the Planning Commission deferred the request.

Reason: The applicant requested the deferral.

SUP#2003-0114  
1512 King Street

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



**SUP #2003-0114**

**06/01/04**



2.a

## I. DISCUSSION

### REQUEST

The applicant, Subway Real Estate Corporation c/o Subway Development Corporation, requests special use permit approval for the operation of a restaurant located at 1512 King Street.

### SITE DESCRIPTION

The subject property is one lot of record with 84 feet of frontage on King Street, 60 feet of depth and a total lot area of 4,920 square feet. The site is developed with a two story building with residential apartments on the second floor, and three retail spaces on the first floor. The subject restaurant is proposed to be located in the tenant space farthest to the west, and totals 1,250 square feet.

### SURROUNDING USES

The surrounding area is developed with a mix of office and retail uses. Immediately to the west is a tanning salon and offices and to the east is a vacant tenant space, Art Deco Framing Center, and Casablanca Restaurant.

### PROJECT DESCRIPTION

The applicant requests approval to operate a Subway sandwich shop. The applicant will serve sandwiches, salads, and refreshments as offered at other Subway restaurants. The restaurant will also include chips cookies, snack items, and a few other desert items. The applicant expects approximately 175 to 200 customers daily. The applicant states that there are a number of offices, shops and residential uses in the area and there are very few places in the area for quick, convenient fresh food.

Seats: 36

Hours: The hours of operation will be Monday through Thursday from 7:00 a.m. to 10:00 p.m., Sunday from 10:00 a.m. to 10:00 p.m., and Friday and Saturday from 7:00 a.m. to 12 midnight. The peak hours will be 11:00 a.m. to 3:00 p.m.

Employees: The applicant anticipates no more than six employees during peak hours.

Trash: The applicant anticipates three to four 35-gallon bags of trash each day consisting of cardboard boxes and patron refuse. Trash containers are located at the back of the building. Trash will be collected three times a week from the front of the building.

#### PARKING

The subject property is located in the King Street Metro Parking District where, according to Section 8-400 (B)(4) of the Zoning Ordinance, a restaurant of 36 seats is required to provide four spaces. There is no parking on the property, and the applicant requests a parking reduction of four spaces.

According to the applicant, most business will be generated from local patrons who will walk to the restaurant. For patrons who drive, there are metered street parking spaces in front of the location, and a parking garage at the Hilton Hotel located two blocks to the west. The applicant plans to reimburse its employees (at a yet to be determined amount) to park at the garage.

#### ZONING

The subject property is located in the OCH/Office commercial high zone. Section 4-1103(W) of the Zoning Ordinance allows a restaurant in the OCH zone only with a special use permit. This property is not located in the Old and Historic District.

#### MASTER PLAN

The proposed use is consistent with the King Street Metro/Eisenhower Avenue Small Area Plan which designates the property for commercial use.

## **II. STAFF ANALYSIS**

Staff has concerns about approving a fast food restaurant in this location on King Street, but recognizes that, with design improvements, an active tenant in what has been vacant space could be an improvement for the area and provide a convenience for area office workers and residents. In terms of concentration, there are fewer restaurants in this block of King Street than blocks farther east, so the restaurant issues that attend, for example, the 700 block are not applicable. There is the potential for redevelopment of this King Street block, however, and the area will likely change and improve in the future.

The applicant's initial proposal, with a standard Subway chain design and without any improvement to the exterior facade of the building, failed to actively contribute to the improvement of this important area near the Metro. Staff has therefore attempted to work with the applicant to achieve substantial building facade improvements, as well as significant interior design upgrades. The applicant has agreed to provide most of what staff believes is necessary to make the proposed restaurant a success.

#### Interior Improvements

The originally proposed decor, with metal chairs, plastic tables, and large colorful pictures of food items projected a fast food image that would be visible to passersby and inappropriate for King Street. Staff discussed its concerns with the applicant and specifically discussed the possibility of opening a "Subway Café" (higher-end Subway) at this location similar to the one located at 1800

Duke Street in Carlyle, to add to and enhance the high quality retail establishments in the area. The applicant informed staff that the Subway Café concept is reserved only for Class-A office buildings, and could not be implemented at this location. However, the applicant has been willing to work with staff on specific features of the interior for the restaurant in order to achieve a better appearance. For example, the applicant has agreed to use the wood tables and chairs that are used at the Subway Café, to place fabric lounge chairs along the front windows, to install soft lighting fixtures and no fluorescent lighting, to provide wood moldings and rosettes along the trim, to provide solid six-panel doors for any interior door, and to use plain tiles along the front of the cashier counter rather than the large tiled, photographic mural of vegetables that was originally proposed. Cumulatively, these changes, while not a Subway Café, represent an upgraded package and show a cooperative attitude by this national chain.

The one significant point of disagreement, however, regarding the interior are the large, bright internally illuminated menu boards which include large pictures of food items. Similar to those found at any fast food restaurant, this harsh, bright element is particularly inconsistent with a more modulated, warm decor staff believes will project a friendlier image for this part of King Street and signal to others its importance. Subway has recently incorporated tasteful, simple menu boards without internal illumination at its Subway Café on Duke Street.

#### Facade Improvements

The subject building includes three tenant spaces, two of which are vacant. Its features are aging and detract from what could be an attractive, though plain, building. The large sign structure over the three tenant spaces, and structural stonework under the display windows do not match the architecture of the rest of the building. In response to staff's concerns, the applicant now proposes a series of exterior improvements, some of which affect the adjacent tenant space as well as the Subway space. Improvements include installing awnings to cover the large, existing metal sign structure as well as the second story windows, new storefront windows and front door, painting the trim, and covering the unattractive and aging stonework under the windows with stucco to provide a smooth finish.



Proposed Facade Improvements

With these significant improvements, for both the interior and exterior, staff is recommending approval. Staff's recommendation, however, includes the simple menu boards found at the Subway Café as a requirement.

This proposal, including the menu boards, proposal will be more attractive, will establish high design and decor standards for any future uses, and will be a positive addition for this area. Staff has included conditions requiring the applicant to implement all of the staff recommended improvements identified above, including new menu boards. Staff also recommends all of the standard restaurant conditions, and extended hours to be more consistent with other area restaurants.

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

### III. RECOMMENDED CONDITIONS

Staff recommends **approval** of the special use permit subject to compliance with all applicable codes and ordinance 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 36 patrons. (P&Z)
3. The applicant shall prepare a design plan for both interior and exterior areas, to include interior finishes, colors, materials, furniture, lighting and specifications, which shall be to the satisfaction of the Director of Planning and shall include the following elements:
  - Exterior
  - a. Cover the existing masonry under the windows with cementitious stucco covering in medium to dark earth tone color. The masonry piers between the display windows shall be covered with a different material or lighter color to harmonize with the remainder of the building facade.
  - b. Install awnings over all windows and doors of subject and adjacent (1510 King) spaces with dark green material.
  - c. Limit sign area to awning valance as depicted in photos with this application.
  - d. No lighted signage in the windows is permitted.
  - e. Existing store windows shall be replaced with new clear plate glass. The new exterior door shall be constructed of wood.
  - f. The window and door trim and the storefront frames shall be painted a dark color and downspouts shall be colored to minimize their appearance.

Interior

- a. Lighting shall be soft, with pendant fixtures similar to Subway Café, and with no fluorescent lighting.
  - b. Furniture, including lounge chairs to be situated near the windows, shall consist of wood tables and chairs with cloth covering, similar to Subway Café.
  - c. Flooring shall be ceramic tile.
  - d. Tiling on the vertical surface of the cashier/service counter shall be a generally solid color and/or design.
  - e. Interior doors shall be solid six panel wood.
  - f. Decorative wood interior trim shall include moldings and other details, such as rosettes.
  - g. Menu boards shall be of plain design, similar to those approved for the Subway Café at 1800 Duke Street, without pictures of menu items or internal lighting.
  - h. Refrigerator cases and similar items shall not be placed in visually prominent locations.
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- 5. No live entertainment shall be provided at the restaurant. (P&Z)
  - 6. The closing hour of the restaurant shall be no later than 12:00 midnight daily. (P&Z)
  - 7. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
  - 8. No alcoholic beverages shall be sold. (P&Z)
  - 9. No food, beverages, or other material shall be stored outside. (P&Z)
  - 10. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)



11. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
12. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
13. 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 and Environmental Services. (T&ES)
14. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
15. Prior to opening the business, the applicant shall contact the Crime Prevention Unit of the Alexandria Police Department for a security survey and a robbery awareness program for all employees. (Police)
16. 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)
17. The applicant shall conduct employee training sessions on an ongoing basis, and shall discuss all SUP provisions and requirements, as part of that training. (P&Z)
18. The applicant shall require that employees who drive to work use off-street parking. (P&Z)
19. 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)
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 Director of Planning and Zoning shall review the special use permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions 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 a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

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

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

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

#### 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 Loudspeakers shall be prohibited from the exterior of the building, and 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. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-4 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.

- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 313.0.
- C-6 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.
- 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, Tile 11, Chapter 10, Smoking Prohibitions.

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

Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business. This is to be completed prior to opening for 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.
- F-1 The applicant is not requesting an A.B.C permit. The Police Department concurs with this.

# APPLICATION for SPECIAL USE PERMIT # 2003-0114

[must use black ink or type]

PROPERTY LOCATION: 1510<sup>2</sup> King Street

TAX MAP REFERENCE: 063.04 09 17 ZONE: GD

APPLICANT Name: Subway Real Estate Corp % Subway Dev. Corp.

Address: 8280 Greensboro Dr. #110/McLean, VA 22102

PROPERTY OWNER Name: Hopkins Furniture Co Inc.

Address: 927 S. Walter Reed Dr % William J. Reep Co. Inc.  
Arlington, VA 22204

PROPOSED USE: \_\_\_\_\_

Subway<sup>®</sup> Sandwich Shop.

**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.

Christopher Deere  
Print Name of Applicant or Agent  
Subway Development Corp.  
8280 Greensboro Dr. #110  
Mailing/Street Address

McLean, VA 22102  
City and State Zip Code

[Signature]  
Signature

703-790-1010 703-790-1119  
Telephone # Fax #

November 25, 2003  
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.

Subway Real Estate Corp.  
(Owned by Doctor's Assoc. Inc.)  
\_\_\_\_\_  
\_\_\_\_\_

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

- ☐ Yes. Provide proof of current City business license
- ☐ No. The agent shall obtain a business license prior to filing application, if required by the City Code.
2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

**NARRATIVE DESCRIPTION**

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

See Attached



**NARRATIVE DESCRIPTION**

*1512 King Street  
Alexandria, VA*

The request for the permit is to allow a Subway® sandwich shop to be built in the above listed location in Old Towne Alexandria. We feel that this is an underserved area of King Street for quick, convenient fresh food. There is a good mix of small offices, shops and residential in the area and they would have to walk several blocks to get something to eat. The store will be build out to our new Tuscan décor (see insert). The store will sell the standard fare of Subway® franchise outlet, which consists mainly of sub-style sandwiches and salads. Additionally, bottle and fountain drinks, chips, cookies, snack items and a few other desert items will be offered for sale. We would expect an average 175 to 200 customers a day. Store hours will range from 7am to midnight, depending on the day of the week. There will be no more than 6 and no less than 2 staff members on duty at anytime. There will not be any audible noise outside the premises generated by our use. Most of our business will be generated from local patrons who will walk to our location. There is metered street parking on both sides of King Street in front of the space. There is a parking garage located approximately two blocks from the store. Staff will be reimbursed for parking (amount to be determined at a later date) for a maximum amount on a daily basis.

We believe that a Subway® on this part of King Street would be a great addition to the area and would serve the local community well.

Sup 2003-0114

# "NEW LOCATION"

PLEASE NOTE: DO NOT SCALE THIS FLOOR PLAN. REFER TO THE WRITTEN DIMENSIONS. PHOTO-COPYING OR FILING WILL DISTORT THIS DRAWING.

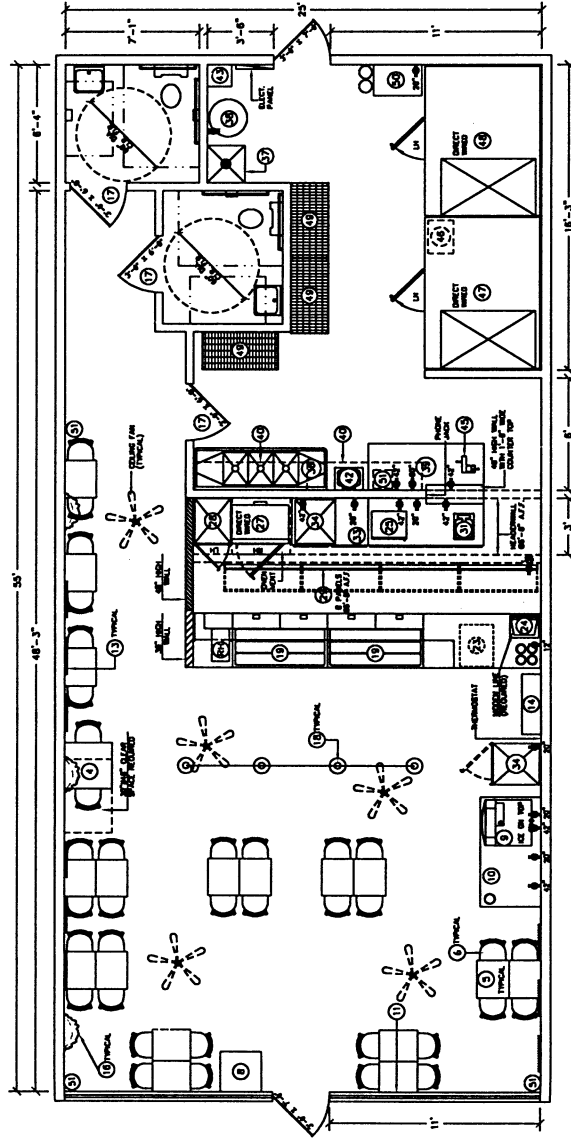
STORE CONCEPT	
FRANCHISE	TBD
STORE ADDRESS	1510 KING STREET ALEXANDRIA, VA
SA	LARRY FELDMAN
SCALE	1/4" = 1'
DATE	NOVEMBER 25, 2003
DRAWN BY	SCOTT GOLDIN
ALL DIMENSIONS MUST BE VERIFIED PRIOR TO REQUESTING A PERMIT OF PLUM.	

## GENERAL NOTES:

- ALL MEASUREMENTS ARE TO THE CENTER OF THE ITEM UNLESS NOTED OTHERWISE.
- ALL ELECTRICAL JUNCTION BOXES TO BE LOCATED IN CEILING.
- ONE ELECTRICAL JUNCTION BOX TO BE LOCATED IN CEILING.
- ALL NEW ELECTRICAL WORK TO BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND ALL LOCAL CODES.
- THE SELECTED STONE GUARD END 600 WATER FILTRATION SYSTEM IS REQUIRED IN ALL NEW STORES THAT DESIRE A WATER FILTRATION SYSTEM. THE SYSTEM SHALL BE APPROVED BY THE MANUFACTURER AND INSTALLED IN THE RECOMMENDED PLACEMENT FOR THE SYSTEM.
- A DEDICATED LINE AND SHOULD BE INSTALLED PER MANUFACTURER'S SPECIFICATIONS.
- CUSTOMER'S LOCATION SHALL BE NOTED (PLEASE SEE 30) REQUIRED IN ALL NEW STORES THAT DESIRE A WATER FILTRATION SYSTEM. THE SYSTEM SHALL BE APPROVED BY THE MANUFACTURER AND INSTALLED IN THE RECOMMENDED PLACEMENT FOR THE SYSTEM.
- ALL LIGHTS SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND ALL LOCAL CODES.
- EXTINGUISHERS, SMOKE AND FIRE DETECTION SYSTEMS SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL FIRE PROTECTION ASSOCIATION (NFPA) AND ALL LOCAL CODES.
- ALL DIMENSIONS TO BE VERIFIED BY G.C. ON SITE.
- BEFORE SPECIFICATIONS ARE TO BE CONSTRUCTED, REFER TO MANUFACTURER FOR DETAILS.

NOTE: THESE PLANS ARE FOR REVIEW ONLY AND ARE NOT TO BE CONSTRUCTED AS FINAL APPROVAL.

1	30" X 30" TABLE
2	30" X 24" TABLE
3	CHAIR
4	STAINLESS STEEL SINK
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51	STAINLESS STEEL SINK



# 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).

No more than 20 patrons per hour

(11am-3pm will be peak hours)

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

No more than 6 staff per hour

(11am-3pm will be peak hours)

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

Day:

Sunday

Mon-Thurs

Fri-Sat

\_\_\_\_\_

\_\_\_\_\_

Hours:

10a-10p

7a-10p

7a-Midnight

\_\_\_\_\_

\_\_\_\_\_

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

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

Minimal noise from patron conversation. Equipment  
is not audible from outside of premises

B. How will the noise from patrons be controlled?

Manager on duty will asses any noise problems  
and <sup>take</sup> any necessary corrective action.

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

No potential odor problems

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?

Cardboard boxes and patron trash

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

3-4 35 gallon bags per day.

C. How often will trash be collected?

Three times a week.

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

Staff will pick up litter on a daily basis in  
front of store and by trash 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:

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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:

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

Alarm system, video cameras and managers on  
duty at all times

#### 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.

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**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?

No parking required per CBD Zone rules

- 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:

\_\_\_\_\_  
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? \_\_\_\_\_
- B. How many loading spaces are available for the use? \_\_\_\_\_
- C. Where are off-street loading facilities located? \_\_\_\_\_

Special Use Permit # 2003-0114

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

\_\_\_\_\_  
\_\_\_\_\_

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

\_\_\_\_\_  
\_\_\_\_\_

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?

\_\_\_\_\_  
\_\_\_\_\_

#### 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?

1250 sq. ft. (existing) + Ø sq. ft. (addition if any) = 1250 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: 3 bay retail bldg w/ apts above.

**SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN**

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

**Parking**

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:
  - A. The parking demand generated by the proposed restaurant.
  - B.. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
  - C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
  - D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
  - E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.
  
2. Additionally, please answer the following:
  - A. What percent of patron parking can be accommodated off-street?  
(check one)  
☐ 100%  
☐ 75-99%  
☐ 50-74%  
☐ 1-49%  
☒ No parking can be accommodated off-street
  
  - B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?  
(check one)  
☐ All  
☐ 75-99%  
☐ 50-74%  
☐ 1-49%  
☒ None
  
  - C. What is the estimated peak evening impact upon neighborhoods?  
(check one)  
☐ No parking impact predicted  
☒ Less than 20 additional cars in neighborhood  
☐ 20-40 additional cars  
☐ More than 40 additional cars



## 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: 36 At a bar: Ø Total number proposed: 36

2. Will the restaurant offer any of the following?

No alcoholic beverages      No beer and wine (on-premises)

No beer and wine (off-premises)

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

Sub-style sandwiches, salads, bottle and fountain beverages, snack items, and desert items.

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

       table service           bar      X   carry-out           delivery

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

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

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

If yes, please describe: \_\_\_\_\_

**Litter**

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

**Alcohol Consumption and Late Night Hours**

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

$$\begin{array}{rcl}
 & \underline{n/A} & \text{Maximum number of patron dining seats} \\
 + & \underline{n/A} & \text{Maximum number of patron bar seats} \\
 & \underline{n/A} & \text{Maximum number of standing patrons} \\
 \hline
 & \underline{n/A} & \text{Maximum number of patrons}
 \end{array}$$

2. n/A Maximum number of employees by hour at any one time

3. Hours of operation:  
(check one)

n/A Closes by 8:00 P.M.  
n/A Closes after 8:00 P.M. but by 10:00 P.M.  
n/A Closes after 10:00 P.M. but by Midnight  
       Closes after Midnight

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

4. Alcohol Consumption:

(Check one)

n/A High ratio of alcohol to food  
n/A Balance between alcohol and food  
       Low ratio of alcohol to food



# SUBWAY™

## *Tuscany Décor*

It was the summer of '65 when Fred DeLuca and Dr. Peter Buck opened the first Subway restaurant in the town of Bridgeport, Connecticut. Over the last four decades that one restaurant has grown into an international phenomenon. Throughout our growth we've strived to keep our brand image fresh. This includes the look of our restaurants, which has evolved into our most recent design, Tuscany décor.

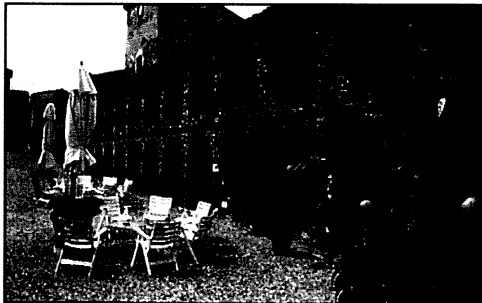
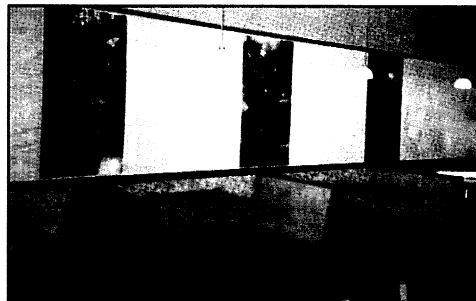
We set out to develop a décor that would reinforce the fact that Subway food is fresh, healthy and great tasting. We also needed a décor that would convey to customers that Subway restaurants are family dining destinations: warm and inviting – fast casual, not fast food...



## *Welcome to Tuscany*

To find the "feel" we were looking for, we turned to the family background and Italian heritage of our co-founder Fred DeLuca, and the Tuscany region of Italy. According to Paul Duncan, author of Traditional Houses of Rural Italy, Tuscany is a "charmed, civilized landscape of cypresses and umbrella pines, terraces of vines and olives...towns and villages echo the colours and textures of these surroundings, becoming almost one with them." Although many were built as far back as the 15th century, the buildings have stood the test of time thanks to materials such as stone, marble and brick. This beauty, warmth and functionality were the foundation of Tuscany décor.

Below are photos of buildings in the Tuscany region of Italy, taken by photographer Dan Heller. To the far right are photos of our new décor. Compare the two for a clear vision of the connection between Tuscany the inspiration and Tuscany the décor.



**"The warm colors and textures of the Tuscan countryside embody Old World charm and hospitality."**

# 20

APPLICATION for SPECIAL USE PERMIT # 2003-0114

[must use black ink or type]

PROPERTY LOCATION: 1510<sup>2</sup> King Street

TAX MAP REFERENCE: 063.04 09 17 ZONE: CD

APPLICANT Name: Subway Real Estate Corp % Subway Dev. Corp

Address: 8280 Greensboro Dr #110/McLean, VA 22102

PROPERTY OWNER Name: Hopkins Furniture Co Inc.

Address: 927 S. Walter Reed Dr % William J. Reep Co. Inc  
Arlington, VA 22204

PROPOSED USE: \_\_\_\_\_

Subway<sup>®</sup> Sandwich Shop

**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.

Christopher Deere

Print Name of Applicant or Agent  
Subway Development Corp.

8280 Greensboro Dr. #110  
Mailing/Street Address

McLean, VA 22102  
City and State Zip Code

[Signature]  
Signature

703-790-1010 703-790-1119  
Telephone # Fax #

November 25, 2003  
Date

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

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

ACTION - PLANNING COMMISSION: 06/01/04 RECOMMEND APPROVAL 7-0

ACTION - CITY COUNCIL: Approved 6-0