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9-13-03

Docket Item #10  
SPECIAL USE PERMIT #2003-0063

Planning Commission Meeting  
September 4, 2003

**ISSUE:** Consideration of a request for a special use permit to operate a restaurant at an existing retail/wholesale bakery.

**APPLICANT:** Gholamreza Sanjideh

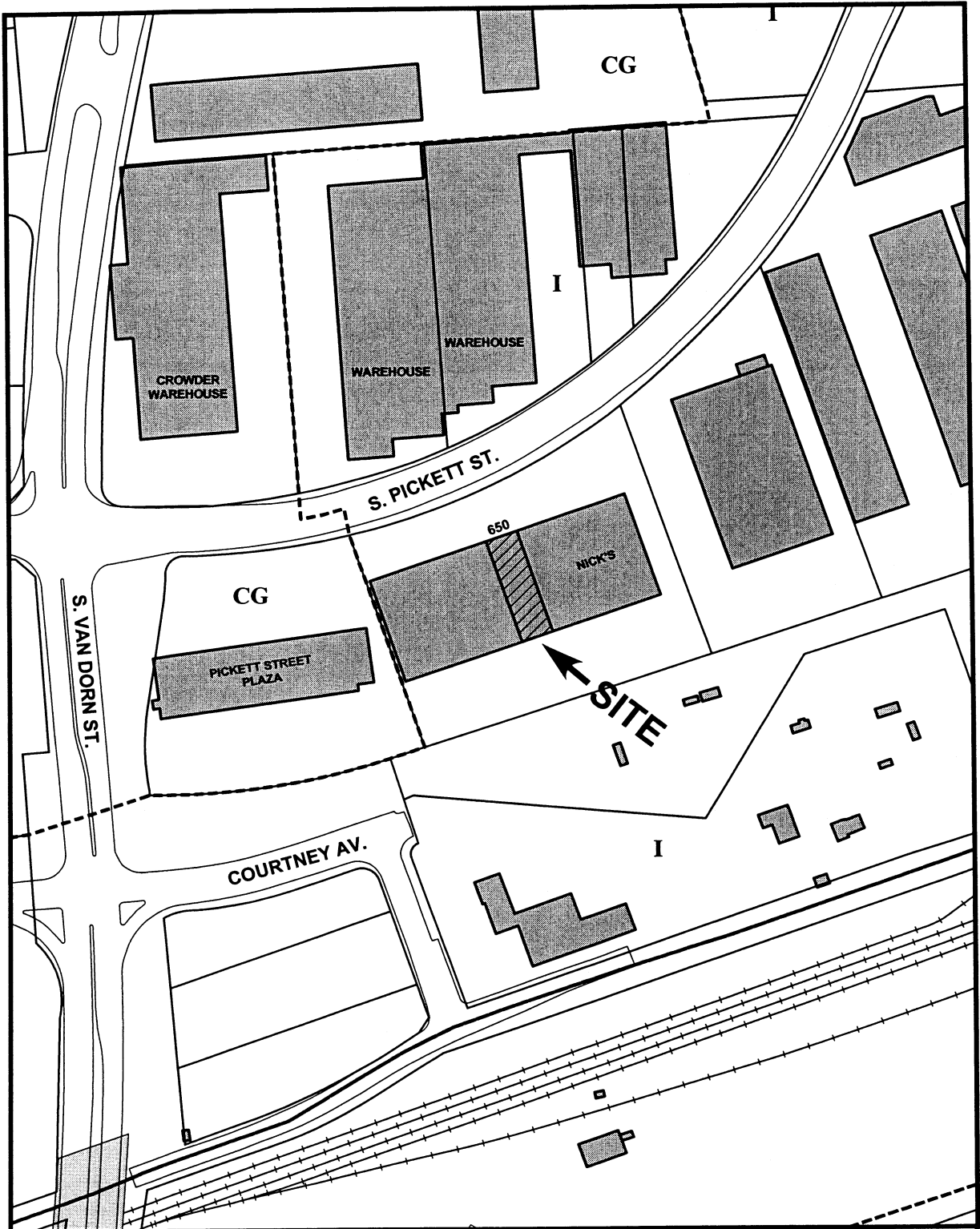
**LOCATION:** 650 South Pickett Street

**ZONE:** I/Industrial

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**PLANNING COMMISSION ACTION, SEPTEMBER 4, 2003:** 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.



**SUP #2003-0063**

**09/04/03**



STAFF RECOMMENDATION:

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

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 44 patrons. (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)
4. Live entertainment is permitted. (P&Z)
5. The hours of operation shall be limited to 6:00 a.m. to 6:00 p.m. daily. (P&Z)
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
7. No alcoholic beverages shall be sold for on or off-premises consumption. (P&Z)
8. No food, beverages, or other material shall be stored outside. (P&Z)
9. 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)
10. 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)
11. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
12. 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)

13. No amplified sounds shall be audible at the property line. (T&ES)
14. The applicant shall require that its employees who drive use off-street parking. (P&Z)
15. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey and a robbery awareness program for all employees.
16. Meals ordered before the closing hour may be served, but no new patrons may be admitted, and all patrons must leave by one hour after the closing hour. (P&Z)
17. The applicant shall conduct an employee training session on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
18. The Director of Planning and Zoning shall review the special use permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

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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.

DISCUSSION:

1. The applicant, Gholamreza Sanjideh, requests special use permit approval for the operation of a restaurant located at 650 South Pickett Street.
2. The subject property is one lot of record with 416 feet of frontage on South Pickett Street, a depth of 362 feet and totals 132,130 square feet. A two-story warehouse building of 61,600 square feet is located on the property. The building was constructed in 1962 and sections of the building were renovated in 1977. Surface parking of an estimated 101 spaces is located at the front, rear and east sides of the building. Other tenants in the building include Shenandoah Brewing Company (SUP#99-0022), Nick's Restaurant (SUP#2816), and retail and wholesale uses.
3. The applicant requests approval to add a restaurant to the existing retail/wholesale bakery. The restaurant will serve international foods, breads, and pastries. The restaurant is proposed to be open 6:00 a.m. to 6:00 p.m. Monday through Friday, and 9:00 a.m. to 6:00 p.m. on Saturday and Sunday. There will be a maximum of three employees for each shift. The business will continue to offer retail/wholesale delivery service of baked goods.
4. According to section 8-200 (A)(8) of the zoning ordinance, a restaurant with 44 seats is required to provide 11 parking spaces. As a retail/wholesale bakery, the business was already required to provide 14 spaces on site. Therefore, the applicant meets the parking requirement.
5. The applicant proposes to play low music, or have live entertainment like a classical guitarist, or similar soft music.
6. The applicant anticipates about 20 gallons of trash each day. Trash will be collected three times each week from the dumpster located at the rear of the building.
7. Zoning: The subject property is located in the I/Industrial zone. Section 4-1202 (R.1) of the zoning ordinance allows a restaurant in the I zone only with a special use permit.
8. Master Plan: The proposed use is consistent with the Landmark/Van Dorn chapter of the Master Plan which designates the property for industrial use.

STAFF ANALYSIS:

Staff does not object to the proposed restaurant located at 650 South Pickett Street. The restaurant will add to the mix of uses at the building. Staff supports the business in its effort to diversify.

Staff is concerned about the potential for future parking problems as more of the old industrial uses convert to retail. However, staff observed a number of available parking spaces when visiting the premises on two occasions in the early afternoon, and does not find that the subject restaurant will significantly increase parking demand. Staff has included the standard restaurant conditions and a one year review.

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

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

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 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:

- F-1 The property is under 2 Stop Work Orders(SWO):
- SWO issued 4/17/03 for building & electrical work without permits
  - SWO issued 5/19/03 for mechanical work without permits.
- F-2 The applicant requests seating for 64 patrons (not including staff). A survey of the property on 6/19/03 reveals there is only one approved exit from the customer area. A second exit in the rear of the bakery cannot, by code, be considered a second exit for the customer area. Therefore, the customer area only has one approved exit and the maximum number of customers and employees (space permitting) will be limited to 49 persons.
- 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 The current use is classified as F; the proposed use is mixed use (F-Factory, A-Assembly). Change of use, in whole or in part, will require a certificate of use and occupancy (USBC 115.4) and compliance with USBC 118.2. including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 The following code requirements apply where food preparation results in the development of grease laden vapors:
- (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
  - (b) 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-8 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
- (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
  - (b) How food stuffs will be stored on site.
  - (c) Rodent baiting plan.



Health Department:

- F-1 This facility is currently operating under Health Department Permit #16F-1275-1, issued to Gholamreza Sanjideh.
- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans must be submitted to the Health Department for approval prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Handling Establishments. There is a \$135.00 fee for plans review of food facilities.
- C-3 This facility and all modifications must meet current Alexandria City Code requirements for food establishments.
- C-4 Permits and/or approval must be obtained prior to operation.
- C-5 Facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-6 Certified Food Managers must be on duty during all hours of operation.
- C-7 Restrooms, including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2 requirements.
- C-8 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.
- F-1 The applicant is not requesting an A.B.C. permit. The Police Department concurs with this.

APPLICATION for SPECIAL USE PERMIT # 2003-0063

[must use black ink or type]

PROPERTY LOCATION: 650 South Pickett Street Alexandria, VA 22304

TAX MAP REFERENCE: 67.00 02 09 ZONE: I

APPLICANT Name: Gholamreza Sanjideh

Address: 6300 Miller Drive Alexandria, VA 22315

PROPERTY OWNER Name: 640-656 South Pickett Street, LLC

Address: 7609-D Airpark Road Gaithersburg, MD 20879

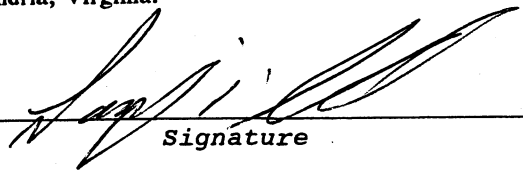
PROPOSED USE: Restaurant / Café for existing retail / wholesale  
baking

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.

Gholamreza Sanjideh  
Print Name of Applicant or Agent

X   
Signature

650 S. Pickett St.  
Mailing/Street Address

(703) 370 2900 (703) 370 4996  
Telephone # Fax #

Alexandria, VA 22304  
City and State Zip Code

06/04/2003  
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.

Gholamreza Sanjideh - 100% ownership  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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)

The main purpose of the facility is a Restaurant/Café of international foods, breads, and pastries. The foods served will mainly be based on various breads made throughout the world. The Restaurant/Café will hold up to ~~25~~<sup>44</sup> patrons and will be open 7 days a week (Monday - Friday 6:00am - 6pm and Saturday and Sunday 9am - 6pm). The store will be open early for the public and customers to be able to purchase fresh baked breads daily. There will be a maximum of 3 employees / shift, ~~including owners~~. The patrons will have access to parking, which currently exists on the premises. The Restaurant/Café will also provide pick-up (phone orders, etc.) as well as delivery, though very minimal. There will be no noise generation besides the social environment and low music or live entertainment by classical guitarists or such. Restaurant will be added to existing retail / wholesale bakery. Applicant is adding seats to existing bakery.

**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).

Mornings - 10-20 ; Afternoon - 20-30 ; Evenings - 10-20

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

2 / shift

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

Day:

Monday - Friday

Saturday + Sunday

Hours:

06:00am - 06:00pm

09:00am - 06:00pm

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

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

Minimal.

B. How will the noise from patrons be controlled?

Concrete walls between neighbors.

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

Food - controlled by high-tech fans + vents.

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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?

Food / Waste

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

Approximately 20 gal./day

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C. How often will trash be collected?

3 / week

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

Providing trash cans.

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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?

*Facility prepared and equipped by the guidelines of  
Fire Marshall.*

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**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?

One space / 4 seats (16 spaces for 44 seats)

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

20 Standard spaces

0 Compact spaces

1 Handicapped accessible spaces.

0 Other.

C. Where is required parking located?  on-site  off-site (check one)

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

\_\_\_\_\_

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

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

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

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? One loading space

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

C. Where are off-street loading facilities located? N/A

\_\_\_\_\_

\_\_\_\_\_



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

Morning and Noon

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

5 days / 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 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?

1600 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1,600 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: \_\_\_\_\_

**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: 44 max. At a bar: 0 Total number proposed: 44 max.

2. Will the restaurant offer any of the following? N/A

       alcoholic beverages        beer and wine (on-premises)

       beer and wine (off-premises)

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

International Food based on mainly bread and fresh baked  
international breads and pastry.

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

table service        bar  carry-out  delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 1  
*This is existing delivery for retail/wholesale bakery.*

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: occasional live entertainment and  
possible large screen TV's.

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:

	<u>64</u>	Maximum number of patron dining seats
	<u>0</u>	Maximum number of patron bar seats
+	<u>5</u>	Maximum number of standing patrons
<hr/>		
	<u>69</u>	Maximum number of patrons

2. 3 Maximum number of employees by hour at any one time

3. Hours of operation:  
(check one)

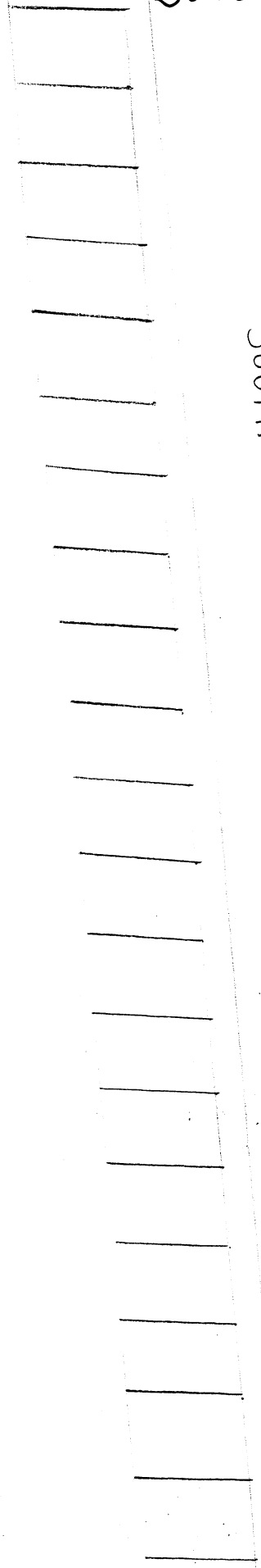
- Closes by 8:00 P.M.  
 Closes after 8:00 P.M. but by 10:00 P.M.  
 Closes after 10:00 P.M. but by Midnight  
 Closes after Midnight

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

4. Alcohol Consumption: *N/A*  
(Check one)

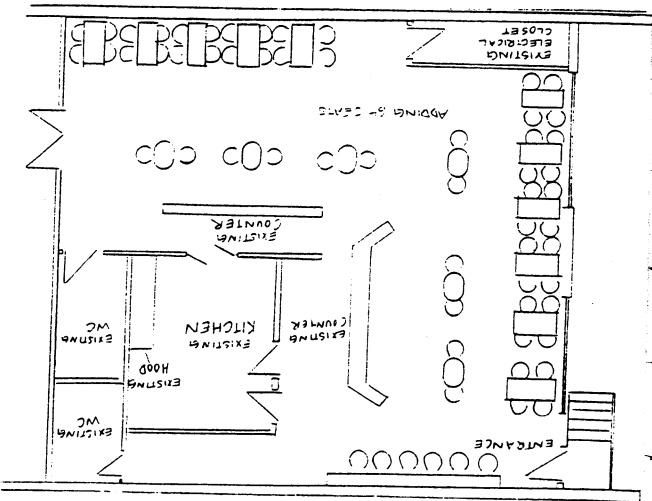
- High ratio of alcohol to food  
 Balance between alcohol and food  
 Low ratio of alcohol to food

SOUTH PICKETT STREET

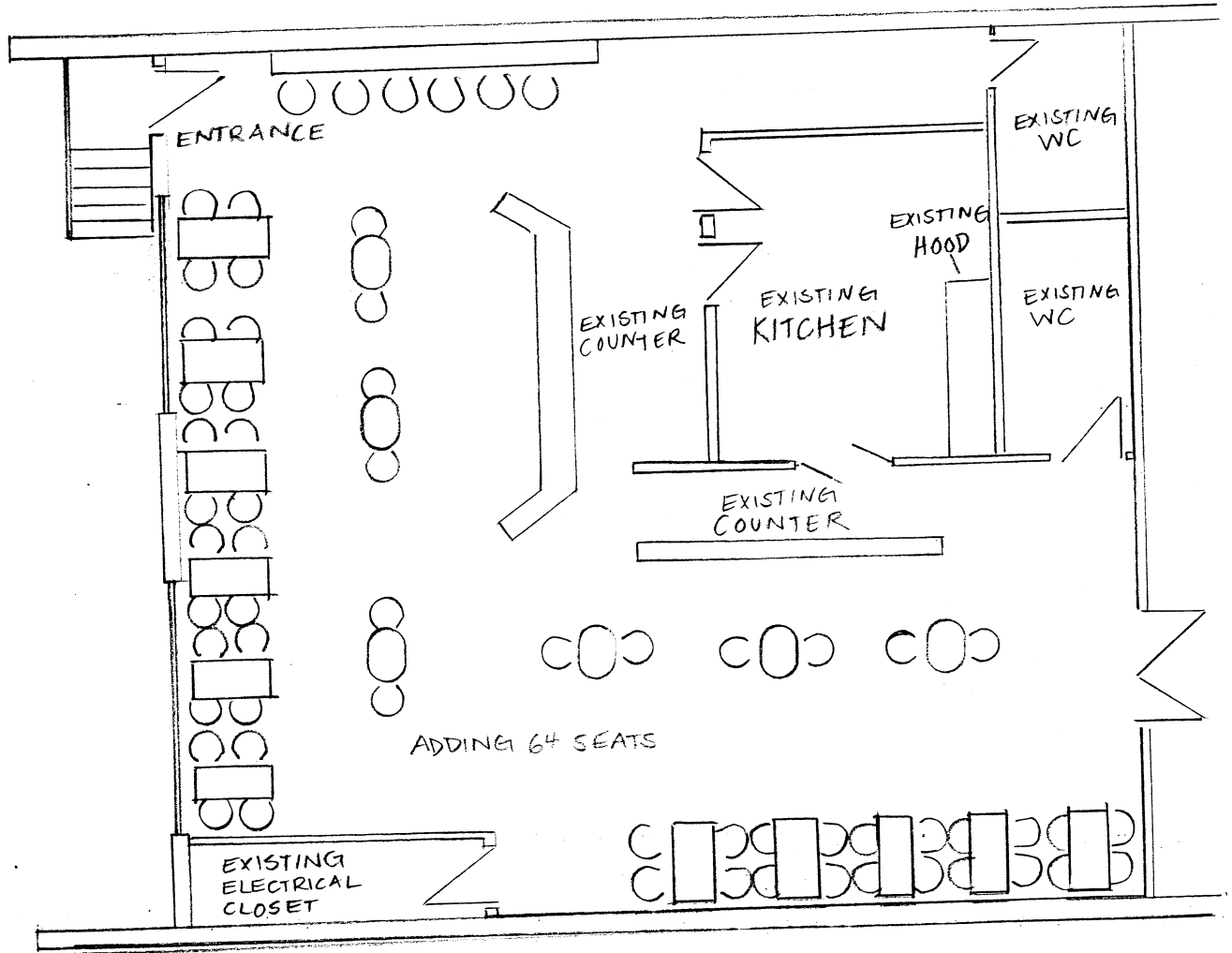


EXISTING  
PARKING LOT

PARKING LOT MAP



ANADOLLA, INC.  
 650 SOUTH PICKETT ST.  
 ALEXANDRIA, VA 22304



FIRST FLOOR PLAN

ANADOLLA, INC.  
650 SOUTH PICKETT ST.  
ALEXANDRIA, VA 22304