

EXHIBIT NO. 1

4
11-13-04

Docket Item #3
SPECIAL USE PERMIT #2004-0079

Planning Commission Meeting
November 4, 2004

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

APPLICANT: Kuang Hui Li

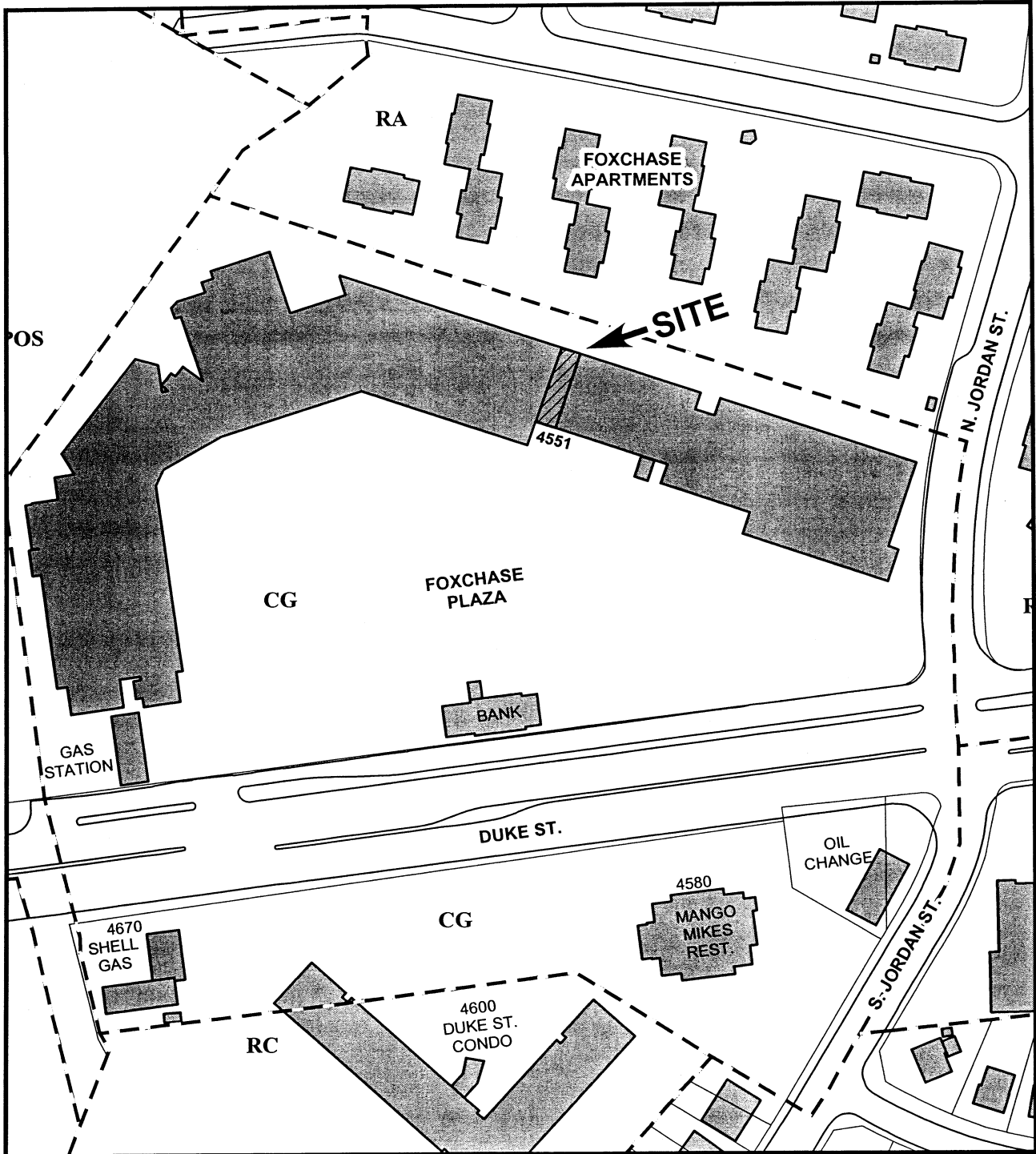
LOCATION: 4551 Duke Street
(Parcel Address: 4513 Duke Street)

ZONE: CG/Commercial General

PLANNING COMMISSION ACTION, NOVEMBER 4, 2004: 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 permit conditions found in Section III of this report.



SUP #2004-0079

11/04/04



I. DISCUSSION

REQUEST

The applicant, Kuang Hui Li, requests special use permit approval to operate a restaurant located at 4551 Duke Street, within the Fox Chase Shopping Center.

SITE DESCRIPTION

The subject property is two lots of record having combined frontage on Duke Street of approximately 800 feet, approximately 230 feet of frontage on North Jordan Street, and a total area of 10.4 acres. The site is developed with the Fox Chase Shopping Center that has a mixture of uses, including personal service, office, retail and grocery store tenants. Parking is provided on-site. The proposed restaurant will occupy 1,100 square feet of a former 4,424 square feet Chinese restaurant space.

The areas to the north and east are developed with the Fox Chase Apartment buildings. The City's Raleigh Park is located to the northwest. A restaurant and the 4600 Duke Street Condominium Building are located to the south across Duke Street.

PROJECT DESCRIPTION

The applicant proposes to operate a dine-in and carry-out restaurant known as "Hong Kong Express" with 12 seats.

Hours of Operation: The restaurant is proposed to be open from 11:00 A.M. to 12:00 midnight, Monday through Saturday, and from 11:00 A.M. to 10:00 P.M. on Sunday.

Employees/patrons: The business will be operated by three to four employees. The applicant anticipates approximately 100 patrons daily.

Trash: Paper cups, wrappers, boxes and food waste constitute the majority of the garbage generated by the restaurant. Trash is disposed of in the on-site dumpster and will be picked up twice a week. Littering will be monitored by the business management and sufficient trash cans will be provided on the premises.

Loading: Loading is anticipated to occur four times per week in the morning and early afternoon. The loading area is located at the rear of the building.

Neither alcohol service, nor entertainment are proposed for this restaurant.

PARKING

Parking for all tenants of the Fox Chase Shopping Center is provided on the on-site parking lot facing Duke Street. Pursuant to Section 8-200(A)(8) of the zoning ordinance, a restaurant with 12 seats is required to provide three parking spaces. The Shopping Center currently has more than 700 parking spaces, 26 of which are designated for the tenant space at 4551 Duke Street. Because the applicant is proposing to occupy 25 % of the original space, the same percentage of parking spaces (25% of 26 = 6.5 spaces) remains available to the proposed restaurant. Therefore, the technical parking requirement is easily met

POTENTIAL REDEVELOPMENT

In June 2004, the City received DSP#2004-0025, a request to redevelop the Fox Chase Shopping Center. The proposal includes major site, facade and landscape improvements and tenant space modifications that would replace the Magruders Supermarket with Harris Teeters and convert the Cinema into retail space. As part of the Transportation Management Plan (SUP#2004-0097) that will be required for the redevelopment, staff will work with the applicant to encourage pedestrian activity while improving the pedestrian safety, on-site parking, and traffic flow.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CG/Commercial General zone. Section 4-403(Y) of the zoning ordinance allows a restaurant in the CG zone only with a special use permit. The proposed use is consistent with the Seminary Hill/Strawberry Hill Small Area Plan chapter of the Master Plan which designates the property for commercial use.

II. STAFF ANALYSIS

Staff has no objection to the proposed restaurant located within the Fox Chase Shopping Center. The restaurant is compatible with the other retail, personal service and restaurant uses envisioned as tenants of the ground floor retail spaces of shopping center and supports the proposed redevelopment of the site towards a more pedestrian friendly shopping environment.

Staff has included the standard restaurant conditions and a condition requiring a review of the restaurant after it has been operational for one year.

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

III. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than 12 patrons inside and outside. (P&Z)
3. Outside dining facilities may be located on private property and shall not encroach onto the public right-of-way. The applicant shall ensure that pedestrian access is provided past the outdoor seating and shall clean the seating area at the close of each day of operation. (P&Z)
4. No live entertainment shall be provided at the restaurant. (P&Z)
5. No delivery service shall be provided. (P&Z)
6. The closing hour shall be 12:00 midnight daily. (P&Z)
7. Meals ordered before the closing hour may be served, 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)
8. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
9. Alcoholic beverages shall not be sold. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)
11. The applicant shall install at least one trash container within the restaurant for customers' use. (P&Z)
12. 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)

13. 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)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. The applicant shall control 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)
16. All loudspeakers shall be prohibited from the exterior of the building and no amplified noise shall be audible at the property line. (T&ES)
17. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
18. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department 703-838-4520 regarding a security survey for the business and a robbery awareness program for all employees prior to operation. (Police)
19. Employees who drive to work are required to use off-street parking. (P&Z)
20. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (P&Z)
21. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)

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

STAFF: Eileen Fogarty, Director, Department of Planning and Zoning;
Bettina Irsps, Urban Planner.

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.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers.
- R-2 The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified noise shall be audible at the property line.
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.

Code Enforcement:

- F-1 The submitted application proposes to utilize one portion of a combined tenant space operating under a Certificate of Occupancy with a larger occupant load based on the combined tenant spaces. While the proposed and previous uses are consistent, a building permit and a new certificate of occupancy with a new occupant load is required in order to be compliant with the modification to the existing tenant space.
- 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 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof, in accordance with USBC 119.0.
- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 302.3.
- 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:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits must be obtained prior to operation.

- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- F-1 The applicant is not requesting an BC permit. The Alexandria Police Department concur with this. If in the future an ABC permit is requested the following applies:

Recommend "ABC On" license only. If "ABC off" is approved we recommend the following conditions:
 1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of more than 40 fluid ounces. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
 2. That the SUP is reviewed after one year.

APPLICATION for SPECIAL USE PERMIT # 2004-0079

[must use black ink or type] Parcel Add: 4513 Duke St.
PROPERTY LOCATION: 4551 DUKE STREET ALEXANDRIA VA 22304

TAX MAP REFERENCE: 49.03-06-04 ZONE: CG

APPLICANT Name: XUANG HOI LI

Address: 18207 GABLE LANE FORT WASH. MD 20744

PROPERTY OWNER Name: WRIT. (301) 984-9400

Address: 6110 EXECUTIVE BLVD ROCKVILLE MD 20852
SUIT 800

PROPOSED USE: CHINESE RESTAURANT AND TAKE-OUT.

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.

XUANG HOI LI
Print Name of Applicant or Agent

[Signature]
Signature

18207 GABLE LANE
Mailing/Street Address

(H) (301) 203-4411 (703) 354-8880
Telephone # Fax #

* (Cell) 202-364-3511

FORT WASH. MD 20744
City and State Zip/Code

AUG 20 04
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.

KUAN HU LI (LESSEE)
12207 GABLE LADE FORT WASH. MD 20744

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)

MY NAME IS KUANG HUI LI. I AM THE
OWNER OF HONG KONG EXPRESS.

I LIKE TO OPEN ONE IN FOXCHASE
SHOPPING CENTER.

I WILL SELL CHINESE FOOD FOR EAT-IN OR
TAKE-OUT. WE WILL HAVE OPEN KITCHEN
SO ALL OF OUR CUSTOMER WILL BE ABLE TO
SEE OUR CHEF'S COOKING THERE FOOD.
OUR MENU IS INCLUDED IN THIS
PACKAGE. SO IT WILL GIVE U A BETTER
UNDERSTANDING.

THANK YOU.

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).

FOR DINE-IN WE ONLY HAVE 12 SEATS.
AND FOR TAKE-OUT AVERAGE 100 CUSTOMERS A DAY

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

Weekday 11:00 Am - 10:30pm 3 EMPLOYEES.
WEEKEND 11:00 Am - 11:00 pm 4 EMPLOYEES.

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

Day:

Hours:

Monday - Thursday.

11:00 Am - 10:30 pm.

Friday - Saturday.

11:00 Am - 11:00 pm.

Sunday.

NOON - 10:00 pm.

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

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

ONLY NOISE WILL BE FROM COOKING AREA.
NOT TOO MUCH NOISE. ONLY DURING COOKING.

B. How will the noise from patrons be controlled?

We Are Not Noisy.

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

I Will Have 20 Feet Hood To Take
Out All The Cooking Odors. And Filter Will
Be Change Regularly. By American Filter Inc.

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?

We Will Have Garbage Can In The Back Of
The Store. It Will Be Pickup Regularly.

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

Not Sure.

C. How often will trash be collected?

2 Times A Week. Or 3 Time A Week

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

Make Sure Trash be collected on Time.
And Make Sure The Lid Are Closed

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:

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

Keep THE PLACE CLEAN. MAKE SURE ALL EMPLOYEE
ARE IN GOOD HEALTH. AND MAKE SURE THERE
IS ALWAYS FOOD SERVICE MANAGER ON DUTY.

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.

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

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

6 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? 1

B. How many loading spaces are available for the use? 1

C. Where are off-street loading facilities located? BACK DOOR

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

11:00 AM - 2:30 PM.

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

4 TIMES A WEEK

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

NO

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?

1,100 sq. ft. (existing) + _____ sq. ft. (addition if any) = 1,100 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: _____

| | | | | |
|------|-------|---------|-----------|--------------|
| REG. | STATE | PROJECT | SHEET NO. | TOTAL SHEETS |
| | | | 2 | 2 |

GENERAL CONSTRUCTION NOTES

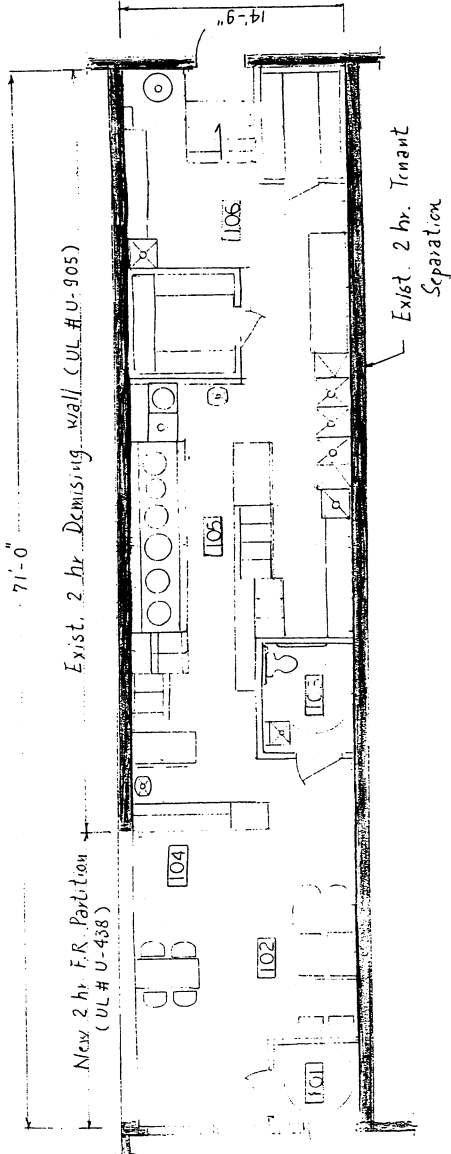
- All work is to be done in accordance with the rules and regulations of the local jurisdiction. Unless otherwise agreed upon, the General Contractor is responsible for securing all building permits as required for the work he is to perform and will retain and pay for all required inspections during the cause of the work.
- Contractor shall visit site and be aware of existing conditions to the extent and influence of the work.
- Any damage to new or existing construction caused by the Contractor's negligence or inadequate protection or security during construction are to be corrected at his own expense.
- Drawing are not to be scaled for dimension and/or sizes. The General Contractor shall be responsible to field measure existing condition prior to beginning of work and periodically during progress of work to verify all critical dimensions. Any deviation from dimensions indicated on dwgs. is to be approved by engineer, due to construction.
- Piping, conduit, and similar construction, located outside of a wall, must be installed so that there is a minimum of 3/4 inch space between it and the wall or else sealed to the equipment or wall.
- The minimum lighting requirements are: 50 foot candles of light in the food preparation and utensil washing areas, 20 foot candles in restrooms and on food equipment, and 10 foot candles of light in all other areas measured at a distance of 30 in. from the floor.
- All aisle space of thirty six inches (36") min. shall be provided within all work and storage areas.
- All passageway shall maintain a min. of 44 in. in accordance with IBC 1005.3.3.1.
- All means of Egress doors shall be readily operable from egress side without the use of a key or special effort and shall have min. clear width of 32 in. per IBC 1003.3.1.1. Doors shall be operable with no more than one releasing operation.

- All interior finishes shall be in accordance with IBC Table 803.4, and shall have a flame spread rating of less than or equal to 200 and a max. smoke generation factor of 450.
- Any glass subject to human impact shall be safety glass per IBC 2406
- A min. ceiling height of 7'-6" shall be maintained in all occupiable spaces per IBC 1207.2.
- Provide portable fire extinguishers as per NFPA 10.
- Emergency lighting units are to be wired into normal lighting circuit and be arranged to provide the required illumination automatically in the event of any sudden interruption of normal lighting.

C & W Consultant Inc.
 Design Consultant
 125 Apple Blossom Way
 Gaithersburg, MD 20878
 (301) 934-1983 (O)
 (301) 936-4120 (F)

HONG KONG EXPRESS

NEW TENANT LAYOUT



NEW RESTAURANT FLOOR LAYOUT

SCALE: 1/8" = 1'-0"

FINISH SCHEDULE

| NO | DESIGNATION | FLOOR | WALL | BASE* | CEILING** | REMARKS |
|-----|-----------------------|---------|--------|---------|---------------|--------------|
| 101 | VESTIBULE | CERAMIC | P.D.W. | CERAMIC | A.C. TILE | |
| 102 | DINING AREA | CERAMIC | P.D.W. | CERAMIC | A.C. TILE | |
| 103 | PUBLIC TOILET | CERAMIC | P.D.W. | CERAMIC | WASHABLE TILE | GLOSSY PAINT |
| 104 | SERVICE COUNTER | CERAMIC | P.D.W. | CERAMIC | WASHABLE TILE | GLOSSY PAINT |
| 105 | KITCHEN | QUARRY | P.D.W. | QUARRY | WASHABLE TILE | GLOSSY PAINT |
| 106 | STORAGE AND PREP AREA | QUARRY | P.D.W. | QUARRY | WASHABLE TILE | GLOSSY PAINT |

A.C. TILE - ACOUSTIC CEILING TILE
 F.R. - FIRE RATED
 P.D.W. - PAINTED DRYWALL
 W.R. - WATER RESISTANT

NOTES: *QUARRY AND CERAMIC FLOOR BASE SHALL BE PROVIDED WITH A COVE FLOOR/WALL JUNCTURE

20

Duck

Peking Duck (Half) 9.95 (Whole) 17.95
 Long blend duck served with spring onion, plum sauce and 5 pancakes for Half, 10 pancakes for Whole.

MOO SHI

Sautéed with shredded bamboo shoot, cabbage, mushroom and egg.
 Served with 5 pancakes, extra pancake 30¢.

| | |
|---|------|
| 116. Moo Shi Pork | 6.95 |
| 117. Moo Shi Chicken | 6.95 |
| 118. Moo Shi Shrimp | 7.50 |
| 119. Moo Shi Beef | 7.50 |
| 121. Moo Shi Combo (Shrimp, chicken & beef) | 7.95 |

SWEET & SOUR

(with White Rice) **Small Large**

| | | |
|-----------------------------|------|------|
| 122. Sweet and Sour Pork | 4.25 | 6.25 |
| 123. Sweet and Sour Chicken | 4.25 | 6.25 |
| 124. Sweet and Sour Shrimp | 4.50 | 7.25 |
| 125. Sweet and Sour Triple | 4.50 | 7.25 |

EGG FOO YOUNG

(with 3 Patties & White Rice)

| | |
|--------------------------------|------|
| 126. Roast Pork Egg Foo Young | 5.25 |
| 127. Chicken Egg Foo Young | 5.25 |
| 128. Shrimp Egg Foo Young | 5.95 |
| 129. Beef Egg Foo Young | 5.95 |
| 130. Combination Egg Foo Young | 5.95 |
| 131. Lobster Egg Foo Young | 6.95 |
| 132. Mushroom Egg Foo Young | 5.25 |

COMBINATION PLATTERS

Served with Egg Roll and Fried Rice

| | |
|----------------------------------|------|
| C1. Shrimp Chow Mein | 5.95 |
| C2. Chicken with Broccoli | 5.75 |
| C3. Pepper Steak | 5.95 |
| C4. Hunan Beef | 5.95 |
| C5. Shrimp with Black Bean Sauce | 5.95 |
| C6. Beef with Mix Vegetable | 5.95 |
| C7. Sweet and Sour Chicken | 5.75 |
| C8. Szechuan Shrimp | 5.95 |
| C9. Hunan Chicken | 5.75 |
| C10. Shrimp with Lobster Sauce | 5.95 |
| C11. Chicken with Cashew Nut | 5.75 |
| C12. Szechuan String Bean | 5.25 |
| C13. Vegetable Delight | 5.25 |
| C14. Shrimp with Mix Vegetable | 5.95 |
| C15. Chicken with Garlic Sauce | 5.75 |
| C16. Moo Goo Gai Pan | 5.75 |
| C17. General Tso's Chicken | 6.25 |
| C18. Hunan Bean Curd | 5.95 |
| C19. Beef with Broccoli | 5.95 |
| C20. Bar-B-Q Ribs | 5.95 |

LUNCH SPECIAL

(Monday to Sunday 11:00 am to 3:00 pm)
 Served with Fried Rice and Choice of Soup:
 Wonton, Egg Drop or Hot & Sour Soup.

Please Order By Number

| | |
|--------------------------------------|------|
| L1. Chicken Chow Mein | 3.70 |
| L2. Roast Pork Chow Mein | 3.70 |
| L3. Beef Chow Mein | 4.00 |
| L4. Shrimp Chow Mein | 4.00 |
| L5. Chicken Four Season | 4.00 |
| L6. Chicken with Cashew Nut | 4.00 |
| L7. Chicken with Orange Flavor | 4.95 |
| L8. Bar-B-Q Spare Ribs | 5.00 |
| L9. Chicken with Broccoli | 4.00 |
| L10. Hunan Beef | 4.50 |
| L11. Beef with Broccoli | 4.50 |
| L12. Szechuan Beef | 4.50 |
| L13. Beef with Mix Vegetable | 4.50 |
| L14. Roast Pork with Mix Vegetable | 4.00 |
| L15. Pepper Steak | 4.50 |
| L16. Szechuan Shrimp | 5.00 |
| L17. Shrimp with Hot Garlic Sauce | 5.00 |
| L18. Shrimp with Lobster Sauce | 5.00 |
| L19. Shrimp with Broccoli | 5.00 |
| L20. Shrimp with Mix Vegetable | 5.00 |
| L21. Vegetable Delight | 4.00 |
| L22. Sweet & Sour Pork or Chicken | 4.00 |
| L23. Roast Pork or Chicken Lo Mein | 4.50 |
| L24. Chicken with Garlic Sauce | 4.00 |
| L25. Beef with Garlic Sauce | 4.50 |
| L26. Hunan Chicken | 4.00 |
| L27. Shrimp or Beef Lo Mein | 4.95 |
| L28. Shredded Pork with Garlic Sauce | 4.00 |
| L29. Pork Chun King | 4.00 |
| L30. General Tso's Chicken | 5.00 |
| L31. Moo Goo Gai Pan | 4.00 |
| L32. Shrimp or Beef Egg Foo Young | 4.95 |
| L33. Chicken Egg Foo Young | 4.50 |
| L34. Roast Pork Egg Foo Young | 4.50 |

* HOT and SPICY (can be altered to your taste)

NOODLE SOUP

| | | | |
|-----------------|------|------------------|------|
| 133. Chicken | 5.25 | 136. Shrimp | 6.25 |
| 134. Roast Pork | 5.25 | 137. Combination | 6.95 |
| 135. Beef | 6.25 | 138. Seafood | 7.25 |

CHICKEN WING

(with Mumbo Sauce)

| | |
|---|------|
| Fried Chicken Wing (5 pcs.) | 2.95 |
| Fried Chicken Wing (5 pcs. with French Fries) | 3.75 |
| Fried Chicken Wing (5 pcs. with Plain Fried Rice) | 1.95 |
| Fried Chicken Wing (5 pcs. with Chicken or Pork Fried Rice) | 4.95 |
| Fried Chicken Wing (5 pcs. with Beef or Shrimp Fried Rice) | 5.80 |

Grand Opening

HONG KONG EXPRESS

香港



Chinese Restaurant and Take-Out

(Lake Barcroft Plaza)
 6343-E Columbia Pike
 Falls Church, VA 22041

Specialized in
 ♦ Szechuan ♦ Hunan ♦ Mandarin Cuisine ♦

~ Call Ahead Your Order Will Be Ready ~

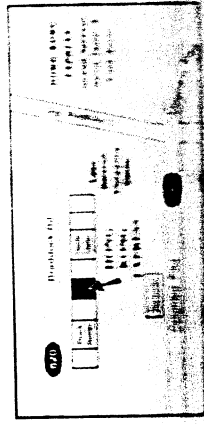
Tel: (703) 354-7885
 354-7886

Party Tray Available

Open Hours:

Monday - Thursday 11:00 am - 10:00 pm
 Friday & Saturday 11:00 am - 11:00 pm
 Sunday 12:00 noon - 10:00 pm

Sorry! No Personal Check Accepted
 VISA, MASTER CARD & AMERICAN EXPRESS Honored



APPETIZERS

| | | |
|--------------------------------|------|--|
| 1. Pu Pu Platters (For 2) | 6.95 | |
| 2. Egg Roll (1) | 1.00 | |
| 3. Spring Vegetable Roll (2) | 1.95 | |
| 4. Fried Wonton (6) | 1.95 | |
| 5. Shrimp Toast (4) | 3.95 | |
| 6. Beef Teriyaki (4) | 4.95 | |
| 7. Bar-B-Q Ribs (6) | 3.95 | |
| 8. Steam or Fried Dumpling (6) | 3.95 | |
| 9. Fried Shrimp Basket (8) | 5.95 | |
| 9a. Crab Rangoon (6) | 3.95 | |

SOUP

| | | |
|----------------------------------|------|------|
| 10. Wonton Soup | 1.10 | 2.20 |
| 11. Egg Drop Soup | 0.95 | 1.80 |
| 12. Hot and Sour Soup | 1.50 | 3.00 |
| 13. Mix Vegetable Soup | 1.50 | 3.00 |
| 14. Minced Chicken and Corn Soup | 2.95 | |
| 15. House Special Soup | 4.95 | |
| 16. Seafood Soup | 5.95 | |
| 17. Chicken or Pork Yat Gai Mein | 3.95 | |
| 18. Shrimp or Beef Yat Gai Mein | 4.50 | |

CHOP SUEY (with White Rice) or CHOW MEIN (with Fried Noodle & White Rice)

| | |
|--|------|
| 19. Chicken | 5.25 |
| 20. Beef | 5.95 |
| 21. Roast Pork | 5.25 |
| 22. Shrimp | 5.95 |
| 23. Vegetable | 4.95 |
| 24. House Special (Shrimp, chicken & beef) | 5.95 |

HO FUN or "Pancit"

| | |
|--|------|
| 25. Chicken | 7.25 |
| 26. Beef | 7.95 |
| 27. Roast Pork | 7.25 |
| 28. Shrimp | 7.95 |
| 29. Seafood | 8.95 |
| 30. House Special (Shrimp, chicken & beef) | 7.95 |

FRIED RICE

| | | |
|---|------|------|
| 31. Shrimp Fried Rice | 4.95 | 6.95 |
| 32. Roast Pork Fried Rice | 4.25 | 5.50 |
| 33. Chicken Fried Rice | 4.25 | 5.50 |
| 34. Beef Fried Rice | 4.95 | 6.95 |
| 35. Vegetable Fried Rice | 3.95 | 5.00 |
| 36. Combination Fried Rice (Shrimp, chicken & beef) | 4.95 | 6.95 |
| 37. Seafood Fried Rice (Shrimp, scallop & lobster) | 6.95 | 8.95 |

LO MEIN (Stir Fried Soft Noodle)

| | | |
|--|------|------|
| 38. Roast Pork Lo Mein | 5.25 | 7.25 |
| 39. Chicken Lo Mein | 5.25 | 7.25 |
| 40. Vegetable Lo Mein | 4.95 | 6.95 |
| 41. Shrimp Lo Mein | 6.25 | 8.25 |
| 42. Beef Lo Mein | 6.25 | 8.25 |
| 43. House Special Lo Mein (Shrimp, chicken & beef) | 6.25 | 8.25 |
| 44. Seafood Lo Mein | 7.25 | 9.25 |

• HOT and SPICY (can be altered to your taste)

CHEF'S SPECIAL



四季花 45. Four Season 8.95

Chicken, shrimp, lobster & meat pork cooked w/ broccoli, baby corn, snow peas in chef's brown sauce.

干扁牛肉絲 46. Hot Crispy Beef 8.95

HOT! Shredded crispy beef cooked with carrot and spring onion in chef's special sesame sauce.

素菜大蝦 47. Jumbo Shrimp with Wine Sauce 8.95

Jumbo shrimp cooked with plenty of broccoli, baby corn, snow peas, green pepper and carrot in tasty wine sauce.

左公雞 48. General Tso's Chicken 8.25

General Lee's Favorite! Hot! Chunks of chicken cook with broccoli in chef's spicy General Tso's sauce. *Very Popular Dish!

湖南三鮮 49. Hunan Combination 8.95

Flank steak, jumbo shrimp and chicken cooked with broccoli, mushroom, snow peas and bamboo shoots in chef's Hunan sauce.

全家福 50. Happy Family 9.95

A dish with lots of meat: beef, scallop, chicken, shrimp, lobster and roast pork cook with carrot, broccoli, napa, snow peas and baby corn in brown sauce.

陳皮牛 51. Orange Beef 8.95

A great dish for beef lover. Lots of beef, no vegetable cooked in chef's special hot orange flavor sauce.

兩面黃 52. Pan-Fried Noodle 8.95

Beef, chicken and shrimp with mix vegetable cook in special sauce served over crispy pan-fried noodle.

海鮮大燴 53. Seafood Combination 10.95

A dish with a lots of seafood: jumbo shrimp, lobster, scallop, crabmeat cooked with napa, snow peas, broccoli, baby corn & carrot.

左公蝦 54. General Tso's Shrimp 10.95

Thirteen jumbo shrimp deep fried until crispy, cooked with broccoli in chef's spicy General Tso's sauce.

千貝蝦 55. Jumbo Shrimp with Scallop 9.95

Jumbo shrimp cooked with scallop and mix vegetable in tasty wine sauce.

炒三鮮 56. Triple Delight 8.95

Beef, chicken and shrimp cooked with a bits of mix vegetable in chef's brown sauce.

宮保二鮮 57. Kung Pao Delight 7.95

Diced chicken and baby shrimp cooked with peanuts, celery and broccoli in hot spicy kung pao sauce.

VEGETABLE (with White Rice)

| | |
|----------------------------------|------|
| 58. Vegetable Delight | 5.95 |
| 59. Hunan Bean Curd | 5.95 |
| 60. Szechuan String Bean | 5.95 |
| 61. Egg Plant with Garlic Sauce | 5.95 |
| 62. Broccoli with Garlic Sauce | 5.95 |
| 63. Steam Vegetable with Chicken | 6.95 |
| 64. Steam Vegetable with Shrimp | 7.95 |

SEAFOOD (with White Rice)

| | | |
|----------------------------------|------|------|
| 66. Szechuan Shrimp | 4.95 | 8.25 |
| 67. Hunan Shrimp | 4.95 | 8.25 |
| 68. Shrimp with Broccoli | 4.95 | 8.25 |
| 69. Shrimp with Snow Peas | 4.95 | 8.25 |
| 70. Shrimp with Lobster Sauce | 4.95 | 8.50 |
| 71. Shrimp with Cashew Nut | 4.95 | 8.25 |
| 72. Kung Pao Shrimp | 4.95 | 8.25 |
| 73. Shrimp with Garlic Sauce | 4.95 | 8.25 |
| 74. Shrimp with Mix Vegetable | 4.95 | 8.25 |
| 75. Curry Shrimp | 4.95 | 8.25 |
| 76. Shrimp with Bean Curd | 4.95 | 8.25 |
| 77. Firecracker Shrimp | 4.95 | 8.25 |
| 78. Shrimp with Black Bean Sauce | 4.95 | 8.25 |
| 79a. Shrimp with String Bean | 4.95 | 8.25 |
| 80. Butterfly Shrimp | 4.95 | 8.95 |

BEEF (with White Rice)

| | | |
|-----------------------------|------|------|
| 81. Beef with Broccoli | 4.75 | 7.50 |
| 82. Pepper Steak | 4.75 | 7.50 |
| 83. Beef with Mix Vegetable | 4.75 | 7.50 |
| 84. Curry Beef | 4.75 | 7.50 |
| 86. Hunan Beef | 4.75 | 7.50 |
| 87. Beef with Snow Peas | 4.75 | 7.50 |
| 88. Szechuan Beef | 4.75 | 7.50 |
| 89. Beef with Garlic Sauce | 4.75 | 7.50 |
| 90. Beef with Oyster Sauce | 4.75 | 7.50 |
| 91. Beef with Bean Curd | 4.75 | 7.50 |
| 92. Mongolian Beef | 4.75 | 7.50 |
| 92a. Beef with String Bean | 4.75 | 7.50 |
| 93. Sesame Beef | 8.95 | |

CHICKEN (with White Rice)

| | | |
|------------------------------------|------|------|
| 94. Chicken Four Season | 4.25 | 7.25 |
| 95. Kung Pao Chicken | 4.25 | 7.25 |
| 96. Hunan Chicken | 4.25 | 7.25 |
| 97. Moo Goo Gai Pan | 4.25 | 7.25 |
| 98. Szechuan Chicken | 4.25 | 7.25 |
| 99. Chicken with Garlic Sauce | 4.25 | 7.25 |
| 100. Chicken with Cashew Nut | 4.25 | 7.25 |
| 101. Chicken with Black Bean Sauce | 4.25 | 7.25 |
| 102. Chicken with Snow Peas | 4.25 | 7.25 |
| 103. Chicken with Broccoli | 4.25 | 7.25 |
| 104. Curry Chicken | 4.25 | 7.25 |
| 107. Lemon Chicken | 5.25 | 8.25 |
| 108. Sesame Chicken | 5.25 | 8.25 |
| 109. Orange Chicken | 5.25 | 8.25 |
| 109a. Chicken with String Bean | 5.25 | 8.25 |

PORK (with White Rice)

| | | |
|------------------------------------|------|------|
| 110. Hunan Roast Pork | 4.25 | 7.25 |
| 111. Roast Pork with Mix Vegetable | 4.25 | 7.25 |
| 112. Roast Pork with Snow Peas | 4.25 | 7.25 |
| 113. Pork Chun King | 4.25 | 7.25 |
| 114. Szechuan Pork | 4.25 | 7.25 |
| 115. Pork with Garlic Sauce | 4.25 | 7.25 |
| 115a. Pork with String Bean | 4.25 | 7.25 |

4, 6, 7, 8, 11
11-13-04



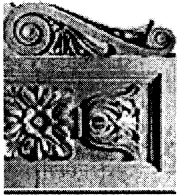
Michele Evans/Alex
11/12/2004 06:57 PM

To alexvamayor@aol.com, delpepper@aol.com,
council@joycewoodson.net, ahmacdonald@his.com,
rob@krupicka.com, PaulCSmedberg@aol.com,
cc Phil Sunderland/Alex@Alex, Ignacio Pessoa/Alex@Alex, Jackie
Henderson/Alex@Alex, Eileen Fogarty/Alex@Alex
bcc
Subject Responses to Questions About Items on the Saturday, November
13 Public Hearing Docket

Below for your information are responses from the Planning and Zoning Department to questions from Councilman Krupicka about November 13 docket items.

Michele

----- Forwarded by Michele Evans/Alex on 11/12/2004 06:48 PM -----



Hal Phipps/Alex
11/12/2004 04:38 PM

To Rob@Krupicka.com
cc Eileen Fogarty/Alex@Alex
Subject Restaurant Closing Hours and 7-11 Issues

This is the response that I promised to send you on restaurant closing hours for the four restaurant SUPs and the 7-11 issues. If there are any questions, please let me know.

Response to concerns on Docket Item #4, restaurant at 4551 Duke (Foxchase Center):

The applicant requested a closing hour of 12:00 midnight Monday through Saturday, and 10:00 p.m. on Sunday. Closing hours of restaurants within the Foxchase Shopping Center range from 10:00 p.m. to 12:00 midnight, depending on the night of the week. Staff recommends a closing hour of 12:00 midnight daily for two reasons: (1) to address Council's direction of providing more flexibility to applicants, and (2) because it does not anticipate any problems associated with late closing hours. The center is located on a busy and loud thoroughfare, has a variety of active uses with varying operating hours, and will be redeveloped with uses that most likely remain open and active during late night hours. Therefore staff finds that the 12:00 midnight closing hour is appropriate and compatible with the surrounding uses.

Response to concerns on Docket Item #6, restaurant at 820 S. Pickett:

The applicant requested a closing hour of 6:30 p.m. Monday through Friday, and 5:00 p.m. Saturday and Sunday. There are no restaurants in the immediate area to compare hours with, and because it is an industrial area, there would be few patrons during the evening hours that would

necessitate a late closing hour at this location. Staff recommended a closing hour of 9:00 p.m. daily to provide some flexibility in the event that the applicant may later choose to serve carryout patrons on their way home from work, and to be more consistent with the hours previously approved for a restaurant at this location.

Response to concerns on Docket Item #7, restaurant at 105 S. Union Street:

The applicant proposes extending the hours of operation to 11:00 p.m., which means that patrons may linger until 12:00 midnight, but not order more food and drink after 11:00 p.m. In the analysis section of the staff report, staff states that the requested hours are earlier than many of the restaurants in the area, many of which are 2:00 a.m. The Irish Restaurant was recently approved for a 1:00 a.m. closing hour. Staff found that the 11:00 p.m. closing hour provided enough flexibility to the applicant without causing negative impacts on the surrounding area.

Response to concerns on Docket Item #8, Los Tios restaurant at 2615 Mt. Vernon Ave:

In comparison to other restaurants in the area, staff found that the applicant's request for 10:00 p.m. closing hour was reasonable. Closing hours of restaurants in Del Ray generally range from 10:00 p.m. to 12:00 midnight, or earlier depending on the night of the week. In recent years, more restaurants have been approved for later closing hours, including Fireflies (12:00 midnight daily for indoor, 10:00 p.m. daily for outdoor) and Evening Star (11:00 p.m. Sunday through Thursday, 12:00 midnight Friday and Saturday, and 10:00 p.m. daily for the outdoor seating). Next month, you will see an application to extend the closing hours of the Caboose Bakery from 10:00 p.m. Monday through Saturday and 7:00 p.m. on Sunday, to 12:00 midnight daily.

At this point Los Tios is also requesting to double the number of indoor seats to 48 and to add 12 outdoor seats.

Response to concerns on Docket Item #11, the 7-Eleven:

Community Liaison

A condition requiring a neighborhood liaison has been required for other SUPs, and could be added. The applicant has agreed to such a condition. A condition has been written in other cases as follows:

“The applicant shall establish a community liaison and shall post at the entrance contact information for the liaison, and provide updated information as needed, so that neighbors can contact those individuals responsible for the facility to express concerns regarding facility operations.”

OR

“The applicant shall establish a community liaison to work with nearby neighbors on issues

related to the operation of the business.”

Litter, Public Urination, and Nuisance Activities

There are a number of conditions already in the SUP to control litter.

Condition #2 states: “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.”

Condition #6 states: “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 permitted to accumulate on site outside of those containers. Trash collection shall occur between 7:00 a.m. and 8:00 p.m.”

Condition #11 states: “The applicant shall provide the City \$1,678.00 for two Model SD-42 Bethesda Series litter receptacles, one of which shall replace the existing can, for installation on the adjacent public rights-of-ways Custis and Mt. Vernon Avenues. Contact T&ES Solid Waste Division (703)751-5130 for information.”

While the Kirkpatricks discussed concerns about litter and squirrels carrying litter to their property, another adjacent neighbor said that he did not experience this problem. He said that it would be very difficult to conclude that trash carried to the residence was from the 7-Eleven, when it could be from other residences or businesses in the area.

Regarding public urination and nuisance activities, these are issues that would be difficult to enforce through an SUP condition. However, the SUP requires compliance with “all applicable codes and ordinances,” and nuisance activities can be monitored through complaints to Police and Code Enforcement. Any complaints to these agencies are also considered during the one year review.

Use of the Back Alley

The use of the back alley for nuisance activities has been an issue for the Kirkpatricks in the past. There is a gate at the entrance to the alley to limit trespassing. The Kirkpatricks have stated that the gate is not always kept closed, and 7-Eleven responded by discussing with the adjacent neighbors that use the alley to keep the gate closed. Recently, 7-Eleven adjusted employee shift assignments so staff can verify that the gate is closed. A condition requiring that it be kept closed can be added, and may be written in the following way:

“ The gate at the entrance of the alley behind the 7-Eleven building shall be closed at night.”

Finally

Word from the applicant is that Mr. Donovan and Mr. Martz of 7-Eleven, Inc. will be meeting with Justin Wilson, Thomas Welsh, and Mary Ann Kirkpatrick on Tuesday November 16th to discuss how various concerns will be handled through the SUP and how any concerns not addressed by the SUP can be mitigated.

Hal Phipps
Division Chief, Zoning & Land Use Services
Department of Planning & Zoning
City of Alexandria, VA
703-838-3866 x367



<storres@ssblegal.com>

11/22/2004 08:29 AM

Please respond to
<storres@ssblegal.com>

To <alexvamayor@aol.com>, <delpepper@aol.com>, <council@joycewoodson.net>, <councilmangaines@aol.com>, <rob@krupicka.com>, <macdonaldcouncil@msn.com>, cc bcc

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

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

Time: [Mon Nov 22, 2004 08:29:36] IP Address: [66.7.4.10]

Response requested: []

First Name: Susan Yoder
Last Name: Torres
Street Address: 4823 Peacock Avenue
City: Alexandria
State: VA
Zip: 22304
Phone: 202-638-2241
Email Address: storres@ssblegal.com

Re: FOXCHASE SHOPPING CENTER

Comments: My family enthusiastically supports the proposal to replace Magruders and Foxchase Theater with Harris Teeter.

Susan Yoder Torres

APPLICATION for SPECIAL USE PERMIT # 2004-0079

[must use black ink or type]

Parcel Addr: 4513 Duke St.

PROPERTY LOCATION: 4551 DUKE STREET ALEXANDRIA VA 22304

TAX MAP REFERENCE: 49.03-06-04 ZONE: CG

APPLICANT Name: KUANG Hui Li

Address: 12207 GABLE LAKE FORT WASH. MD 20744

PROPERTY OWNER Name: WRIT. (301) 984-9400

Address: 6110 EXECUTIVE BLVD ROCKVILLE MD 20852
SUIT 800

PROPOSED USE: CHINESE RESTAURANT AND TAKE-OUT.

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.

KUANG Hui Li
Print Name of Applicant or Agent

[Signature]
Signature

12207 GABLE LAKE
Mailing/Street Address

(H) (301) 203-4111 (703) 354-8880
Telephone # Fax #

* (Cell) 202-369-3511

Fort Wash. md 20744
City and State Zip/Code

AUG 10, 04
Date

DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY

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

ACTION - PLANNING COMMISSION: 11/04/2004 RECOMMENDED APPROVAL UC

ACTION - CITY COUNCIL: 11/13/04 CC approved Planning Commission recommendation 7-0