

DOCKET ITEM #9

Special Use Permit #2010-0011

2312 Mount Vernon Ave- Hog Thaid t/a Pork Barrel BBQ

Application	General Data	
Request: Consideration of a request to operate a restaurant.	Planning Commission Hearing:	May 4, 2010
	City Council Hearing:	May 15, 2010
Address: 2312 Mount Vernon Avenue	Zone:	CL/Commercial Low
Applicant: Hog Thaid, LLC by Mike Anderson t/a Pork Barrel BBQ	Small Area Plan:	Potomac West

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov

PLANNING COMMISSION ACTION, MAY 4, 2010: On a motion by Ms. Fossum, seconded by Mr. Wagner, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances, and staff recommendations. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with staff analysis, noting that the staff report reflected a balance among competing concerns in the neighborhood.

Speakers:

Mike Anderson, owner, spoke in support of the application.

Lisa McNichols, 105 East Oxford Avenue, offered conditional support for request. She asked the Commission to keep the hours of operation recommended by staff and expressed concern about the mitigation of odors and smoke. She asked for the dilution fan to be required as a condition and asked for a review after 150 days.

Paul Klick, 109 East Oxford Avenue, noting that he was speaking for himself, his wife, and other neighbors, supported the application with conditions as outlined in its memorandum to the Commission. These conditions include retaining the hours of operation recommended by staff, requiring the installation of more advanced technology to mitigate odors and smoke, requiring a 120-day review, and requiring regular cleaning of venting equipment.

Ryland and Annie Kendrick, 12 East Del Ray Avenue, asked for a deferral of the request to allow for additional discussion and to allow for an environmental impact statement to be conducted. They also asked for the Special Use Permit to be sent to the Environmental Policy Committee and for objective benchmarks to be used to assess possible nuisances.

Patricia Hilgard, 260 S. Reynolds Street, expressed concern about whether the proposed venting equipment would be properly maintained and asked for as many reviews of restaurant operations as possible.

Tyler Green, 3906 Elbert Avenue, expressed support for the proposal, including the applicant's requested hours of operation. He noted that the applicant's compromises show his willingness to work with the community.

Woody Brown, 1713 Price Street, supported the proposal, including the applicant's requested hours of operation.

W.S. Slade, 1713 Price Street, supported the proposal, including the applicant's requested hours of operation.

Sarah Hout, 228 East Nelson Avenue, noted her general support for the application but asked the Commission to approve the hours of operation recommended by staff. She believed that later hours requested by the applicant are not compatible with the residential area and would set a precedent for other restaurants.

Alan Matney, 21 West Del Ray Avenue, expressed support for the overall proposal but was concerned about the applicant's requested hours of operation and the precedent that might set for other neighborhood restaurants.

Bernardo Piereck, 2 East Oxford Avenue, expressed concern about hours of operation and smoke/odors. He recognized the applicant's mitigation plan and asked the Commission to support the hours of operation recommended by staff and to establish a 120-day review.

Suzanne Couming Caldwell, DRBA member and business owner, supported the proposal as submitted and noted concern that the SUP process takes a lot of effort. She also discussed her experience with Mr. Anderson, noting that he is a responsive business owner.

Maria Wazowski, representing the Del Ray Business Association, supported the application, including the applicant's amended hours of operation. She stated her belief that the SUP process is not working and asked for more realistic and consistent operational standards in SUPs.

James Ablard, 18 West Del Ray Avenue, asked the Commission to deny the application, stating that there is no assurance from the application that smoke and odor concerns will be taken care of.

Amy Slack, representing the Del Ray Citizens' Association, noted that the association's Land Use Committee and Executive Board voted to support the application with the applicant's requested hours of operation subject to certain conditions. These conditions include that there be no live entertainment or DJ, no outdoor dining on Oxford Avenue, and no side door on Oxford Avenue. She asked staff and the Commission to continue work on Del Ray parking issues and the Small Business Zoning initiative.



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05/04/10



I. DISCUSSION

REQUEST

The applicant, Hog Thaid, LLC by Mike Anderson, requests special use permit approval for the operation of a restaurant located at 2312 Mount Vernon Avenue.

SITE DESCRIPTION

The subject property involves two lots of record. The first, on which the restaurant is proposed, has 115 feet of frontage on Mount Vernon Avenue, 100 feet of frontage on East Oxford Avenue and a total lot area of 11,784 square feet. The second lot, where the parking lot is located, has 67.5 feet of frontage on East Oxford Avenue, 115 feet of depth and a total lot area of 7,769 square feet. A two-story commercial and office building is currently under construction on the site.



The surrounding area is occupied by a mix of residential and commercial uses. Single-family residences are located immediately to the northwest and west. Two restaurants (St. Elmo's and the Dairy Godmother) and a UPS Store are located to the south on Mount Vernon Avenue. An insurance office and a City-owned parking lot, used for the Del Ray Farmer's Market, are located to the east across Mount Vernon Avenue. Virginia Commerce Bank is located to the northeast and a hat shop is located directly to the north.

BACKGROUND

A gas station previously occupied this site beginning in 1954. On December 15, 2007, City Council approved DSUP#2006-0019 for construction of a two-story mixed-use office/retail building under provisions for form-based development in the Mount Vernon Avenue Urban Overlay Zone. The development approval specifically anticipated that restaurant uses would occupy the ground floor of the new building, and incorporated into its approval adequate parking, a loading space, streetscape improvements and rooftop screening, all of which will be required by that approval in this case.

PROPOSAL

The applicant proposes to operate a restaurant that is divided into three sections, each offering a different type of cuisine: barbecue, Asian fusion, and sushi. The three sections will function somewhat independently of each other but will have a shared kitchen. The Asian fusion section and the sushi bar will have separate smaller food preparation areas. The barbecue portion will utilize a special cooker to cook meat approximately five days/week with a cooking cycle that typically lasts 10-12 hours. .

The applicant proposes 150 indoor seats and 16 outdoor seats for a total of 166. This figure includes 15 bar seats at the barbecue portion and 16 bar seats at the sushi bar. No live entertainment is proposed, although the applicant intends to install several televisions. Table service, carry-out, and bar service will be available. The applicant proposes delivery service using one vehicle. The original application requested hours of operation between 11am and 2am daily. By amendment dated April 20, 2010, the applicant has changed the request as indicated, along with further details of the proposal as follows:

<u>Hours:</u>	<i>Indoors:</i> 7:00am – 12:00am, Sunday-Thursday 7:00am – 1:00am, Friday-Saturday <i>Outdoors:</i> 11:00am – 10:00pm, Sunday-Thursday 7:00 am – 11:00 pm, Friday, Saturday
<u>Number of seats:</u>	150 indoor seats <u>16 outdoor seats</u> 166 total seats
<u>Type of Service:</u>	Table, bar and delivery service and carry-out
<u>Delivery:</u>	Maximum of one delivery vehicle
<u>Alcohol:</u>	On-premises alcohol service only
<u>Live Entertainment:</u>	No live entertainment proposed, though the applicant does intend to install several televisions
<u>Employees:</u>	12-16 depending on time of day
<u>Noise:</u>	Typical family-style restaurant noise levels
<u>Odors:</u>	Typical restaurant cooking odors will be vented up 2.5 stories
<u>Supply Deliveries:</u>	Large trucks will deliver from Mount Vernon Avenue at 4:00 am. Most smaller deliveries will take place from a designated loading space on Mount Vernon Avenue, with a minimal number of deliveries occurring in the rear parking lot.
<u>Trash/Litter:</u>	Typical restaurant trash will be kept in a shared storage area to the rear and will be collected four to six times/week. Restaurant staff will monitor the vicinity for litter on a daily basis.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CL / Commercial Low zone and is located within the Mount Vernon Urban Overlay Zone. Section 4-103(M) of the Zoning Ordinance allows a restaurant in the CL zone only with a special use permit.

The proposed use is consistent with the Potomac West Small Area Plan chapter of the Master Plan which designates the property for commercial use.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. Section 6-604(B) exempts the first 16 outdoor dining seats from any parking requirement. Section 6-606 (E)(3)(b) provides partial relief from full parking requirements for form-based developments on lots between 7,001 and 15,000 square feet in the Mount Vernon Urban Overlay Zone. DSUP#2006-0019 approved a parking reduction of 50% for uses that occupy the subject building. Additionally, one additional parking space must be provided for each delivery vehicle.

Therefore, a restaurant with 150 indoor seats, 16 outdoor seats, and one delivery vehicle in this location will be required to provide 20 off-street parking spaces. The applicant meets this parking requirement with the use of 21 parking spaces located behind the building. The lot contains a total of 28 spaces. Seven are required for the second-floor office space, which leaves 21 for the restaurant use, one of which will be used for a delivery vehicle. Four of these spaces are tandem, consistent with prior DSUP approval. The applicant has also obtained approval from the property owner to use the entire parking lot, gaining the use of seven additional parking spaces, after 6pm daily.

II. STAFF ANALYSIS

Staff recommends approval of the proposed restaurant. The requested use will benefit Del Ray and contribute to a vibrant commercial corridor along Mount Vernon Avenue. At the same time, certain aspects of the operation have the potential to create neighborhood impacts, particularly for nearby residential properties. Based on its analysis, as well as comments from community members, staff believes that the applicant's concessions coupled with staff's conditions should sufficiently address these concerns. Some of the conditions recommended by staff capture the notable changes or compromises on the part of the applicant, and staff acknowledges the applicant's desire to work with the neighborhood to arrive at a mutually beneficial solution.

Community Input

This case has generated significant neighborhood input, involving residents, business patrons, business owners and community groups. As of April 21, 2010, staff has received email messages and letters representing 178 individuals, the Del Ray Citizens Association Land Use and Executive Committees, and the Del Ray Business Association (see attached messages.) The

messages and letters received include an email containing a series of letters of support from 58 individuals, a statement signed by 24 individuals opposed to elements of the proposal, and a petition signed by 90 individuals offering conditional support. These numbers exceed 178 because some individuals sent or were included in more than one message.

Sixty-four people have expressed their unqualified support for the proposal. Few, if any, of the remaining 114 individuals indicated outright opposition to the opening of a restaurant in this location, with most of them either raising issues of concern, opposing certain elements of the original proposal, or offering conditional support.

The applicant hosted an open house to discuss the proposal with the community on March 31, 2010. Approximately 50-60 people attended the event. The applicant, represented by Mike Anderson, reviewed the details of the application and discussed areas of concern with the group. The opinions expressed by Del Ray community members in the meeting were similar to the e-mail comments, also ranging from unqualified support to conditional support to specific concerns about aspects of the proposal.

The most significant areas of concern raised by the community have been:

- Hours of operation until 2:00am (this request has been amended)
- Potential harm or nuisance caused by odors and smoke
- Deliveries
- Side door for carry-out customers (this request has been amended)

After discussions with the community, the applicant eliminated its plans to add a new side door for the use of carry-out customers, agreed to have no patio seating on Oxford Avenue, and agreed to instruct his delivery drivers not to use Oxford Avenue for access to or from the restaurant. The applicant has also amended the proposed hours of operation as indicated above and has added new equipment to his kitchen and rooftop plans to address the concerns about odors and smoke, as discussed in detail below.

The Del Ray Citizens Association Executive Board and Land Use Committee has taken a position in favor of the proposed restaurant with the hours proposed by the applicant in its amended application. The Del Ray Business Association supports the application as well.

Consistency with the Mount Vernon Business Area Plan

The applicant's proposal offers benefits to the Del Ray Community. It creates additional dining choices for neighborhood residents. Its proximity to residential areas and the ability of some potential patrons to walk to the establishment supports mixed-use planning principles. Most significantly, the proposal contributes to a successful commercial corridor, a goal echoed in the Mount Vernon Avenue Business Area Plan.

The Plan envisions the Avenue as "vibrant and welcoming Main Street that reflects the surrounding neighborhood's diversity, integrity, and small town charm." Furthermore, the plan recommends retail-oriented businesses, including restaurants, in the corridor, and specifically

“encourage[es] new restaurant opportunities” that can “fill a market niche that is currently empty.” The Plan also encourages the establishment of independent, locally-owned businesses.

The proposal is consistent with the recommendations in the Plan. As a restaurant use, it will help generate activity and will complement other businesses on the Avenue, particularly since the restaurant provides continuous retail on this stretch of Mount Vernon Avenue that did not exist when the property was a gas station. Although staff does not typically evaluate a proposed restaurant’s cuisine type (Italian, Thai, Indian, etc.), in this instance the barbecue and sushi proposals constitute “a market niche that is currently empty.” Finally, the restaurant is not a part of a chain and Hog Thaid LLC, the restaurant ownership group, is locally-owned. One of the owners, Mike Anderson, has decades of experience operating restaurants in Alexandria.

Protecting the Residential Neighborhood

The Mount Vernon Avenue Business Plan also seeks to “ensure new development is compatible with neighboring residential uses” and seeks to “protect nearby residences from impacts associated with commercial activity.” Certain elements of the proposal, such as the hours of operation, smoke and odors from cooking, and deliveries have some potential to create impacts.

Hours of Operation

The applicant has significantly changed its application, which originally requested permission to be open until 2:00am. The amended request is a response to concern from neighbors, although many community members have expressed a desire for a late-night dining opportunity. The proposed hours are now: 7:00am to 12:00am, Sunday through Thursday, and 7:00am to 1:00am on Friday and Saturday. As to outdoor seating, the applicant proposes to be open until 10:00pm during the week and until 11:00pm on Friday and Saturday.

Staff does not object to the morning hours. As to the closing hours, however, staff is concerned that the proposed closing hour has the potential to create noise impacts from patrons leaving the establishment and reviewed other Del Ray restaurant approvals to determine the City’s history in this regard. The table below lists the hours for 18 restaurants (the two marked with an asterisk have yet to open) located on Mount Vernon Avenue.

Restaurant Name	Address	Approved Indoor Hours	Approved Outdoor Hours
Sapore d'Italia	1310 Mount Vernon	11am-11pm daily	11am-11pm daily
Fireflies	1501 Mount Vernon	7am-12 mid daily	7am-10pm daily
Mancini's	1508 Mount Vernon	10am-11pm Sun-Thurs	8am-10pm daily
		10am-12 mid Fri & Sat	
La Strada	1905 Mount Vernon	11am-10pm Sun-Thurs	11am-10pm daily
		11am-11pm Fri & Sat	
Osteria MCMIX*	1909 Mount Vernon	11am-11pm Sun-Thurs	11am-10pm daily
		11am-12 mid Fri & Sat	
Evening Star	2000 Mount Vernon	7am-11pm Sun-Thurs	8am-10pm daily
		7am-12 mid Fri & Sat	
Thai Peppers	2018 Mount Vernon	6am-11pm Sun-Thurs	6am-11pm Sun-Thurs

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		6am-12 mid Fri & Sat	6am-12 mid Fri & Sat
		6am-11pm Sun-Thurs	6am-11pm Sun-Thurs
Del Ray Pizzeria*	2216 Mount Vernon	6am-12 mid Fri & Sat	6am-12 mid Fri & Sat
		6am-10pm Sun-Thurs	
St. Elmo's	2300 Mount Vernon	6am-12 mid Fri & Sat	6am-10pm daily
Dairy Godmother	2310 Mount Vernon	10am-10pm daily	N/A
Taqueria Poblano	2400B Mount Vernon	10am-11pm daily	10am-9pm daily
		7am-10pm Sun-Thurs	7am-10pm Sun-Thurs
		7am-11pm Fri & Sat	7am-11pm Fri & Sat
Cheesetique	2411 Mount Vernon		
		6am-11pm Sun-Thurs	
Caboose Café	2419 Mount Vernon	6am-12 mid Fri & Sat	6am-10pm daily
Tsim Yung	2603 Mount Vernon	11am-11pm daily	N/A
		7am-11pm Sun-Thurs	
Los Tios	2615-2619 Mount Vernon	7am-12 mid Fri & Sat	8am-10pm daily
Bombay Curry	3102 Mount Vernon	11am-11pm daily	N/A
Del Merei Grille	3106 Mount Vernon	2am (Grandfathered)	N/A
		11am-12 mid Sun-Thurs	
Café Pizzaiolo	3112 Mount Vernon	11am-1am Fri & Sat	11am-10pm daily

Although not uniform, the most common closing hour for indoor seating is 11:00pm Sunday-Thursday and 12:00 midnight on Friday and Saturday. Del Merei Grille has grandfathered later hours and two other restaurants, Fireflies (midnight daily) and Café Pizzaiolo (midnight Sunday-Thursday; 1:00am Friday and Saturday) are approved for later hours. No other restaurants on Mount Vernon Avenue have hours as late as what is requested, even in the amended application.

For outdoor dining, the most common closing hour is 10:00pm daily. Some restaurants are required to close outdoor dining earlier than 10:00pm, and two restaurants until 11:00pm or 12:00 midnight, depending on the day of the week.

Staff is recommending a closing hour for indoor seats consistent with the hour most commonly found elsewhere along Mount Vernon Avenue: 11:00pm Sunday-Thursday and 12:00 midnight Friday and Saturday. The same time is captured as a standard in the regulations for administrative restaurants within the Mount Vernon Avenue Overlay Zone. Staff recommends a daily closing hour of 10:00pm daily for the outdoor seating, which is also consistent with most restaurants in the neighborhood. These closing hours strike a reasonable balance between providing later hours for restaurant patrons and protecting adjacent residential neighborhoods from potential noise impacts.

Odors and Smoke

Generally speaking, all restaurant uses have the potential to create neighborhood impacts from cooking odors. Nevertheless, historically, restaurant uses in the City of Alexandria have not been a large source of citizen complaints. The City does occasionally receive odor complaints (less than 10/year) and is able to generally resolve them in a cooperative manner working closely with the businesses and the complainants. Although there are houses on East Oxford Avenue close to the proposed restaurant in this case, the distance between the restaurant and the closest residence, at 80 feet, is not the closest distance between residential and restaurant uses in Del Ray.

In this case, one of the proposed restaurants will cook and serve barbecue meat. Restaurants typically prepare barbecue using a special cooker, also known as a smoker, which cooks at a low temperature in order to create enough smoke to impart a smoky flavor into the meat. It is this smoke, combined with the arguably more pungent smell of barbecue meat and other cooking smells from the restaurant, that could potentially create an impact when vented into the air.

Some neighbors have expressed concerns about the potential for air pollution from the cooking at the restaurant. However, staff has considered the potential emissions from the restaurant and believes the nature of the potential impact, if there is any, will be primarily nuisance-related. The Virginia Department of Environmental Quality (DEQ) considers emissions from restaurant operations to be too small of a source to require a permit. The City, however, does have standard condition language included in all restaurant SUPs to address potential nuisances from odors and smoke.

The typical condition, included as Condition #21 in this report, is a performance-based requirement whereby the applicant must control cooking odors, smoke, and any other air pollution from operations at the site and prevent them from becoming a nuisance to neighboring properties. The condition addresses the core impact and concern without the City requiring the use of any particular technology to prevent smoke and odor. It also allows the market place to determine the most efficient controls from both a technical and a cost/benefit standpoint. The standard condition does, however, place responsibility on the applicant to choose equipment and techniques to alleviate any nuisance emissions. In this case, as a proactive measure, staff asked the applicant to explore what technologies could be used to prevent odors and smoke from becoming a nuisance in this case.

In response to neighbors' concerns and at City staff's request, the applicant has devised a three-part plan to mitigate the potential for nuisance odors and smoke coming from the restaurant:

- *Gas/Wood Hybrid Cooker*

Although the typical barbecue restaurant uses a smoker fueled internally by wood, the applicant has agreed to switch from a cooker that is all-wood to one that is fueled by gas. The applicant will add wood for flavor but only one to three logs per 12-hour cooking cycle. This change significantly reduces amount of wood that will be used resulting in only a fraction of smoke that wood have been generated by all wood smoker.

- *Ventilation Hood Filters*

The applicant plans to install an extra filter in the ventilation hoods for both the Asian fusion cooking area and the barbecue cooker that will serve as a second grease baffle. The filter will help capture grease particles that, when bonded with vapors, are known to be a significant cause of odors.

- *Dilution Fan*

Finally, the applicant also proposes to install a dilution fan on the roof of the building. The dilution fan, connected to the ventilation hoods through ductwork, will accomplish two tasks. The first task is that it will dilute the exhaust coming from the hoods by taking in fresh air and mixing it at a ratio of two parts of fresh air for every one part of exhaust. The second task is that the dilution fan will act as a type of accelerator in which the diluted exhaust will be pressurized and then emitted into the air at a rapid speed. As explained by the applicant, the advantage here is that emissions diffuse more effectively into the atmosphere at higher levels and should therefore reduce the nuisance potential significantly.

This three-part solution represents a significant effort toward mitigating the potential for smoke and odors at the restaurant at a significant cost to the applicant.

Staff has researched available technologies and found that alternative equipment, designed to control emissions instead of diluting them, is available, but at even greater cost. Barring cost constraints, the Office of Environmental Quality will always prefer installation of the most advanced air pollution control technology such as a multi-stage carbon filtration device or an electrostatic precipitator coupled with carbon filtration. Staff has discussed these alternative technologies with the applicant, but is not recommending they be required, because it has yet to be demonstrated that that level of control is necessary. Although the applicant is not installing the more advanced machinery now, it understands that it may need to upgrade its equipment in the future, at greater cost, in the event that the restaurant operation fails to meet the requirement in the standard condition language.

Deliveries

Most of the supply deliveries to the restaurant are proposed to be unloaded on Mount Vernon Avenue, as early as 4:00am a few times each week. Most remaining deliveries will take place in the loading zone already designated on the approved DSUP during later morning hours, expected to be between 7:00am and 11:00am. Additionally, there will be a few deliveries outside of those times in the rear parking lot, namely beer trucks that will unload two to three times each week. Staff supports this arrangement as a solution to the existing issue on Mount Vernon Avenue of large trucks trying to unload during the day, interfering with traffic and parking. With a high percentage of the deliveries to the restaurant arriving on one truck, the overall number of deliveries is reduced. Furthermore, unloading on Mount Vernon Avenue will be located away from residences, which should reduce noise impacts. To further reduce the potential for noise impacts, staff recommends condition language that will require truck operators for these early morning deliveries to turn off their engines while completing deliveries and will prohibit any delivery drivers from using the portion of East Oxford Avenue to the west of the rear parking lot entrance.

Staff notes that when the Planning Commission approved the development of the subject building, it left the specific times for the designated loading space on Mount Vernon Avenue to be decided by the Traffic and Parking Board. Condition #26 specifies that the applicant will need to obtain separate approval from the Board for these hours, which should be consistent with the applicant's proposal to use the loading space between 7:00am and 11:00am.

The applicant proposes that deliveries of prepared food to customers be limited to no more than one vehicle. Staff has included condition language requiring the delivery vehicle to be parked in the rear parking lot in its designated space at all times when in the vicinity of the restaurant and, similar to the restriction for supply deliveries, prohibiting it from using that part of East Oxford Avenue to the west of the parking lot entrance for access for deliveries of any type.

Other Issues

Staff points out some minor points that have been considered and addressed. First, since the applicant is able to provide 21 parking spaces at all times, which is one more space than required in this location given the number of seats proposed and the one delivery vehicle, staff had included condition language to allow an additional four indoor or outdoor seats. Second, staff is requiring the applicant to provide additional information about the design of signage or awnings to the Director for review and approval consistent with the Mount Vernon Avenue Design Guidelines and the approved DSUP. Finally, staff is recommending that neither outdoor dining nor a side door be allowed along the East Oxford Avenue frontage, given the proximity to residences.

Conclusion

Staff concludes that the proposed restaurant will be a positive addition to the Del Ray neighborhood. The applicant has been willing to work closely with staff and the community to arrive at reasonable solutions to potential concerns, sometimes at significant additional expense. Staff has included condition language that it believes will prevent or significantly reduce potential impacts. Subject to the conditions contained in Section III of this report, staff recommends approval.

III. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats at the restaurant shall be 150. The maximum number of outdoor seats at the restaurant shall be 16. If there is sufficient parking and space, additional seating may be provided on the premises subject to review and approval by the Director of Planning and Zoning. (P&Z)

3. The hours of operation of the restaurant shall be limited to between 7:00am and 11:00pm Sunday-Thursday and 7:00am and 12:00 midnight on Friday and Saturday. (P&Z)
4. For indoor patrons, 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)
5. The hours of operation for the outdoor dining area shall be limited to between 7:00 a.m. to 10:00 p.m., daily. The outdoor dining area shall be cleared of all diners by 10:00pm and shall be cleaned and washed at the close of each business day that it is in use.
6. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
7. Outdoor dining areas shall not include advertising signage, including on umbrellas. (P&Z)
8. Outdoor dining, including all its components such as planters, wait stations, and barriers shall not encroach onto the public right of way unless authorized by an encroachment ordinance.
9. Outdoor dining shall be prohibited along the East Oxford Avenue frontage of the building. (P&Z)
10. No access to the restaurant shall be provided on East Oxford Avenue. (P&Z)
11. Prior to installation, the applicant shall provide illustrations or plans for any signage or awnings to the Director of Planning & Zoning for review and approval. Such signage or awnings shall be consistent with the Design Guidelines of the Mount Vernon Avenue Business Area Plan and DSUP#2006-0019 to the satisfaction of the Director. (P&Z)
12. On-premises alcohol service may be permitted, but no off-premises alcohol sales shall be allowed. (P&Z)
13. No live entertainment shall be permitted either inside the restaurant or in any outdoor dining area. (P&Z)
14. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all special use permit provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
15. No food, beverages, or other material shall be stored outside. (P&Z)

16. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
17. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
18. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (P&Z)(T&ES)
19. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (P&Z)(T&ES)
20. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
21. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from becoming a nuisance to neighboring properties, as determined by the Departments of Transportation & Environmental Services and Planning and Zoning. (T&ES)
22. The applicant shall use natural gas as the primary fuel in the barbecue cooker. (T&ES)
23. The rooftop screening required by DSUP#2006-0019 shall be extended to enclose the dilution fan/alternative exhaust equipment used by the restaurant. (P&Z)
24. Food delivery service to customers shall be limited to a maximum of one vehicle, which shall park in the space in the rear parking lot designated in DSUP#2006-0019 at all times when it is located in proximity to the restaurant. Delivery on-foot or by bicycle is permitted. (P&Z) (T&ES)
25. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am, except for large truck deliveries on Mount Vernon Avenue which may occur in the 4:00 am to 7:00 am time frame. Between the hours of 4:00 am and 7:00 am, delivery vehicles shall not back up and shall turn off engines during deliveries. (P&Z) (T&ES)
26. The applicant shall obtain approval from the Traffic & Parking Board for the hours for the loading space on Mount Vernon Avenue designated on the approved site plan. The loading space shall be signed to allow loading between 7:00am and 11:00am or other time frame approved by the Traffic & Parking Board. (P&Z)

27. Delivery vehicles, including those used to supply deliveries to the restaurant and food deliveries to customers, are prohibited from using the portion of East Oxford Avenue to the west of the subject building's rear parking lot entrance. The applicant shall inform all drivers of this prohibition and be vigilant about its enforcement. (P&Z)
28. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and robbery readiness training for all employees. (Police)
29. Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
30. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, (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: Barbara Ross, Deputy Director, Department of Planning and Zoning;
Nathan Randall, Urban Planner.

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

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Deliveries from the business shall be limited to one vehicle and the vehicle shall park in the space designated per DSUP2006-00019. (T&ES)
- R-2 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-3 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am, except for large truck deliveries on Mount Vernon Avenue which may occur in the 4:00 am to 7:00 am time frame. (T&ES) (P&Z)
- R-5 Between the hours of 4:00 am and 7:00 am, delivery vehicles shall not back up and shall turn off engines during deliveries. (T&ES)
- R-6 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- R-8 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from becoming a nuisance to neighboring properties, as determined by the Departments of Transportation & Environmental Services and Planning and Zoning. (T&ES)
- R-9 The applicant shall use natural gas as the primary fuel in the barbecue cooker. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). (T&ES)

In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval.

Contact the City's Recycling Program Coordinator at (703) 519-3486, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form.

- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Five sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-4 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 508.
- C-5 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-6 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-7 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
- (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

- C-8 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof, in accordance with USBC 116.1.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities. Permits are not transferable.
- C-2 Permits must be obtained prior to operation.
- C-3 Five sets of plans of each facility must be submitted to and approved by this department prior to construction. Plans must comply with Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$200.00 fee for review of plans for food facilities.
- C-4 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Parks and Recreation:

- F-1 No Comment

Police Department:

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



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2010-0011

PROPERTY LOCATION: 2312 MI. VERNON AVE

TAX MAP REFERENCE: 034.02-08-08 **ZONE:** CL MT Vernon Busine Area

APPLICANT:
Name: HOG THAIO, LLC T/A Polk Barzel BBQ.

Address: MIKE ANDERSON, 1320 N. DEGLAM ST., Alex. 22304

PROPOSED USE: RESTAURANT

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

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

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

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

MICHAEL ANDERSON
Print Name of Applicant or Agent

[Signature] 2.20.10
Signature Date

1320 N. DEGLAM ST.
Mailing/Street Address

Telephone # Fax #

Alex. VA. 22304
City and State Zip Code

MIKE@MANGOMIKES.COM
Email address

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

SUP # 200-0011

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 2312 Mt. Vernon Ave, I hereby
(Property Address)
grant the applicant authorization to apply for the _____ use as
(use)
described in this application.

Name: Erik Dorn/shops at Del Rey LLC Phone (703) 967-8905
Please Print

Address: 1200 Chadwick Ave Email: delrayshops@gmail.com

Signature: Erik Dorn Date: 2/21/10

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

- Required floor plan and plot/site plan attached.
- Requesting a waiver. See attached written request.

2. The applicant is the (check one):
 Owner
 Contract Purchaser
 Lessee or
 Other: _____ of the subject property.

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

Updated 4-29-2010

OWNERSHIP AND DISCLOSURE STATEMENT
Use additional sheets if necessary

1. Applicant. 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. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. MIKE ANDERSON	1320 N. PEGRAM ST	45%
2. BILL BLACKBORN	400 CAMDEN ST. # A616	10%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 2312 MT. VERNON (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. ERIC DORN	1200 CHADWICK AVE	50%
2. RAFAH MAHMOOD	700 N. WASHINGTON ST	50%
3.		

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review.


Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. MIKE ANDERSON	NONE	N/A
2. BILL BLACKBORN	NONE	N/A
3. ERIC DORN	NONE	N/A
RAFAH MAHMOOD	NONE	N/A

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

4-27-10
Date

MICHAEL ANDERSON
Printed Name


Signature

Narrative Description

Applicant, Hog Thaid, LLC, intends to operate a restaurant in the new building being constructed at 2312 Mt. Vernon Ave. in Del Ray. The restaurant will occupy the entire first floor of approximately 6,000 square feet.

The building was originally designed to house three unique tenants at 2,000 square feet per tenant on the first floor.

The restaurant will feature 3 unique rooms and menus. Each room will have a separate entrance and name, located on Mt. Vernon Ave.

Carry out and delivery service will be offered.

In order to cross utilize resources a minimum of staff, parking, storage and overhead, the three rooms will share a common, prep area, dish washing area, refrigerator storage, office space, and general storage space.

Instead of three operations accepting deliveries and hosting staff, this operation will operate as one restaurant and will be accepting all deliveries as one entity instead of three.

City suggested outdoor dining will be utilized.

Parking is provided in the rear of the building.

311P 2010-0011

Deliveries - Pork Barrel BBQ

Monday

Main Food Delivery (Sysco) 4 am
Produce 10am
Seafood 11 am

Tuesday

Produce 10 am
Seafood 11 am
Beer 2 pm
Paper Supplies 4pm

Wednesday

Produce 10 am
Seafood 11 am
Wine Delivery 2pm
Soda Delivery 3pm

Thursday

Main Food Delivery (Sysco) 4am
Produce 10 am
Seafood 11 am

Friday

Produce 10 am
Seafood 11am
Paper Supplies 4pm
Beer 2pm

Saturday

Produce 10am
Seafood 11am

Sunday

None

Note: Sysco will use a lock box key to enter the restaurant at 4 am with no restaurant staff present. Truck will be parked in front of restaurant on Mt. Vernon Ave. This delivery constitutes about 80% of the restaurant food purchases.

USE CHARACTERISTICS

4. The proposed special use permit request is for (check one):

- a new use requiring a special use permit,
- an expansion or change to an existing use without a special use permit,
- an expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect?

Specify time period (i.e., day, hour, or shift).

150 SEATS

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

12 DAY
16 NIGHT

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

Day:

SUNDAY - FRIDAY

SATURDAY

Hours:

11:30 AM - 2:00 AM

7:30 AM - 2:00 AM

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

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

TYPICAL FAMILY STYLE RESTAURANT LEVELS.

B. How will the noise be controlled?

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

TYPICAL RESTAURANT COOKING ODORS. VENTED UP 2 1/2 STORIES
AND EXPULSED.

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

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

TYPICAL RESTAURANT TRASH. RECYCLE ALL CARDBOARD
AND GLASS CONTAINERS.

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

400 #'s DAY

C. How often will trash be collected?

MON - WED - FRI - SAT.

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

DAILY MONITORING. STREET FRONT TRASH RECEPTACLES.

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 nearby residents, employees and patrons?

CLOSED CIRCUIT CAMERAS

ALCOHOL SALES

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

Yes [] No

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

ON PREMISES ONLY

PARKING AND ACCESS REQUIREMENTS

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

15 Standard spaces
10 Compact spaces
2 Handicapped accessible spaces.
1 Other. LOADING

<p>Planning and Zoning Staff Only</p> <p>Required number of spaces for use per Zoning Ordinance Section 8-200A _____</p> <p>Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No</p>

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

on-site
 off-site

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

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

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

Parking reduction requested; see attached supplemental form

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

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

<p>Planning and Zoning Staff Only</p> <p>Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____</p> <p>Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No</p>
--

B. Where are off-street loading facilities located? BEHIND BUILDING

C. During what hours of the day do you expect loading/unloading operations to occur?
4:00 AM to 5 PM

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
NO - SEE ATTACHED SHEET

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?
OK

SITE CHARACTERISTICS

NEW BUILDING

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?
6,660 sq. ft. (existing) + _____ sq. ft. (addition if any) = _____ 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: _____

SUP # 2010-0011
Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

HOG-MAID, LLC

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

1. How many seats are proposed?

Indoors: 150 Outdoors: 20 Total number proposed: 170

2. Will the restaurant offer any of the following?

Alcoholic beverages (SUP only)	<input checked="" type="checkbox"/>	Yes	<input type="checkbox"/>	No
Beer and wine — on-premises	<input checked="" type="checkbox"/>	Yes	<input type="checkbox"/>	No
Beer and wine — off-premises	<input type="checkbox"/>	Yes	<input checked="" type="checkbox"/>	No

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

Room A - BBQ - (pulled pork, ribs, chicken)

Room B - SUSHI

Room C - ASIAN FUSION - WOK COOKING

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

Will delivery drivers use their own vehicles? Yes No

Where will delivery vehicles be parked when not in use?

GUARD VEHICLE — NOT LEFT ON SITE

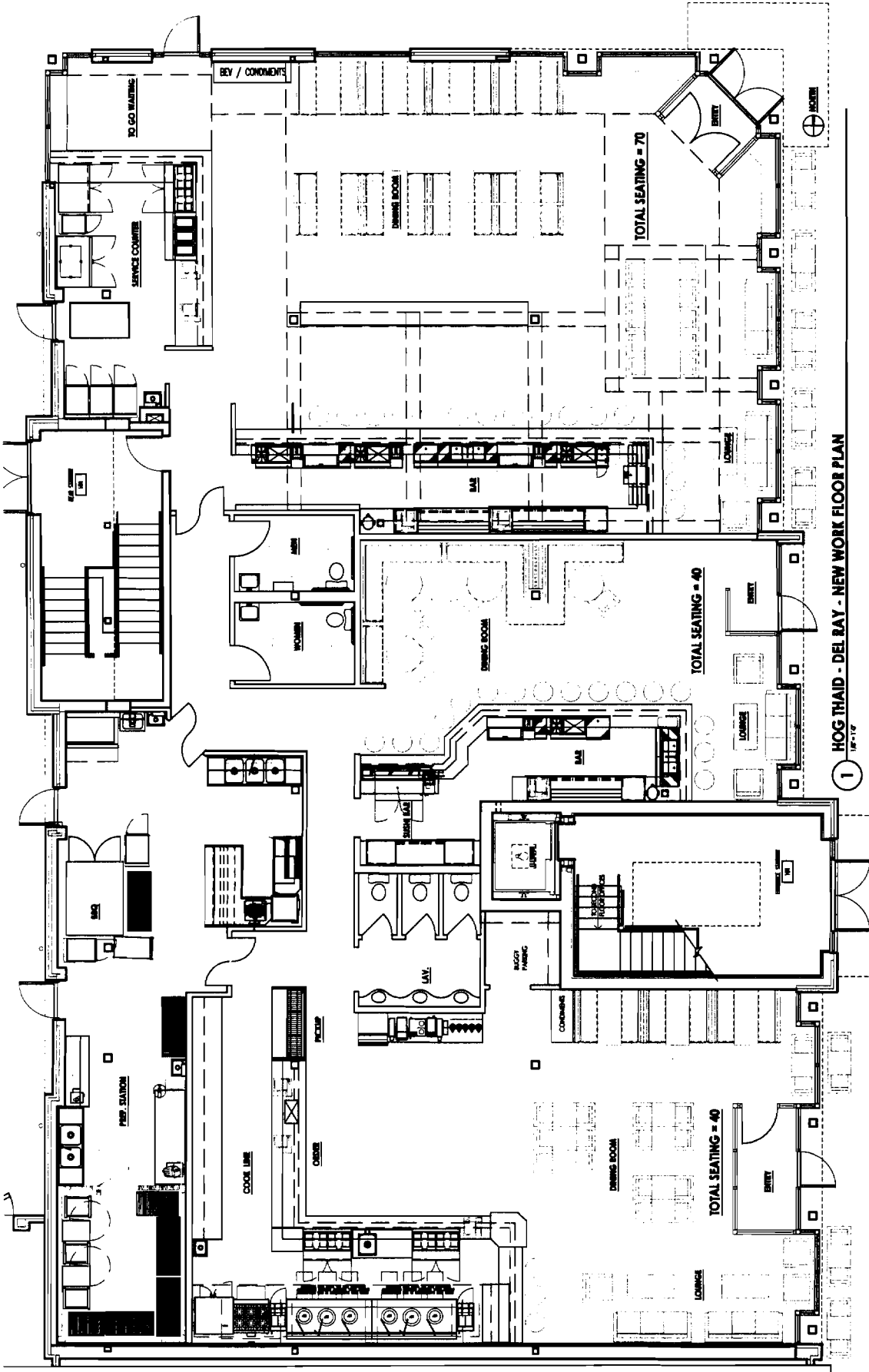
6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

Yes No

If yes, please describe:

NO LIVE ENTERTAINMENT, NO VIDEO GAMES, MANY TV'S

201010-0011



1 HOG THAID - DEL RAY - NEW WORK FLOOR PLAN

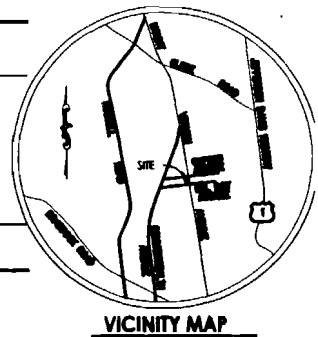
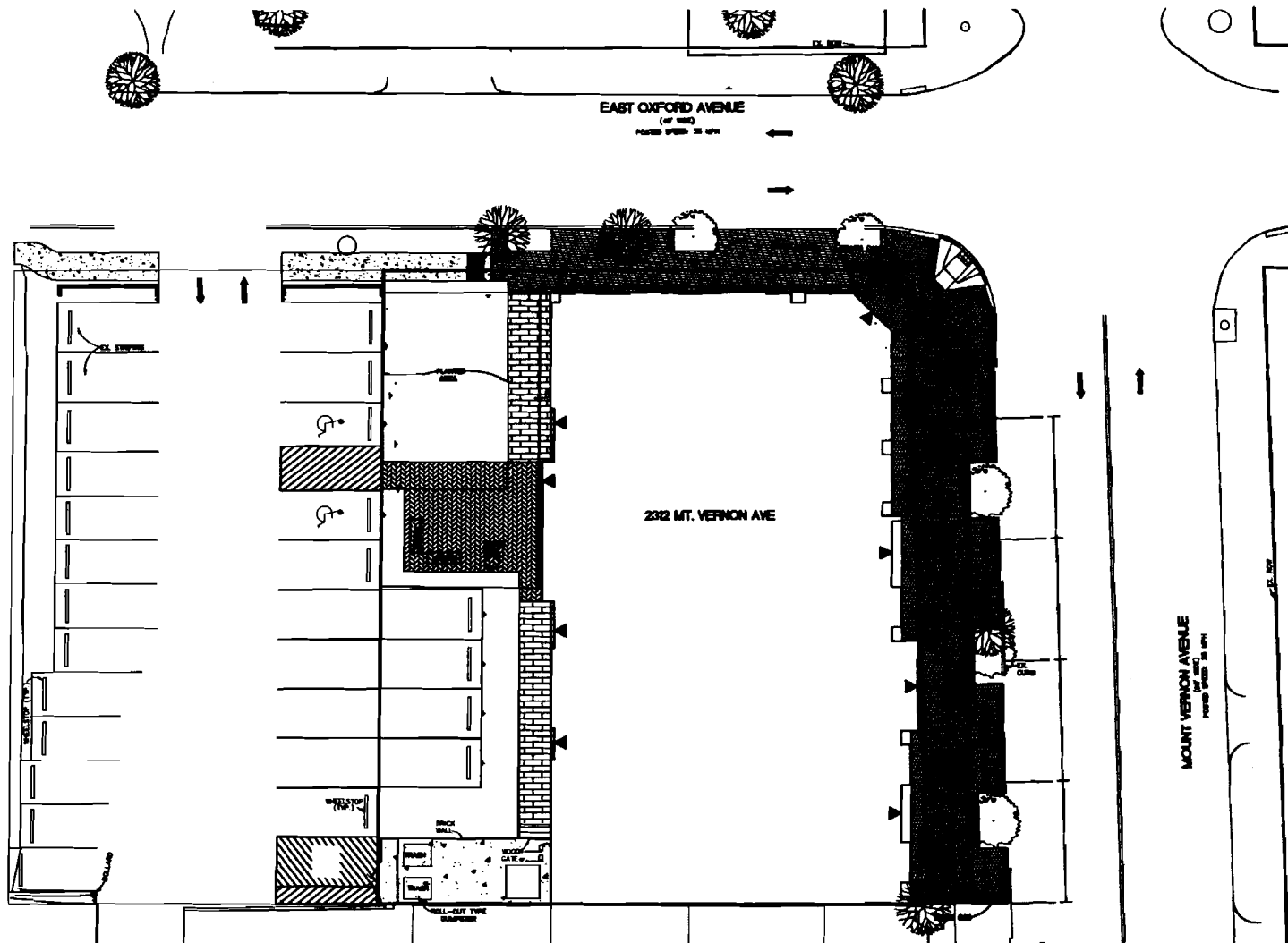


APPLICANT:
MIKE ANDERSON
 1320 N. PEGRAM STREET
 ALEXANDRIA, VA 22304
 FEBRUARY 23, 2010

PROJECT:
HOG THAID, LLC, t/a PORK BARREL BBQ
 2312 MT. VERNON AVE
 ALEXANDRIA, VA 22301

McAlister
 1435 POWHATAN STREET
 ALEXANDRIA, VA 22314
 703.519.0522 FAX
 EMAIL: @mcav.vadon.com

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2312 MT VERNON AVE, SITE PLAN
1-10-10



1435 POWHATAN STREET
ALEXANDRIA VA 22314
703.519.8623
703.519.0125 FAX
EMAIL@MCA-ARUH.COM

PROJECT:
HOG THAID, LLC, t/a PORK BARREL BBQ

2312 MT. VERNON AVE
ALEXANDRIA, VA 22301

APPLICANT:
MIKE ANDERSON
1320 N. PEGRAM STREET
ALEXANDRIA, VA 22304
FEBRUARY 23, 2010



511023010-0011



Narrative for SUP - Hog Thaid, LLC
Michael Anderson to: nathan.randall

04/22/2010 09:55 AM

History: This message has been forwarded.

Nathan,

This is the proposed narrative that will go in the mail today. Would appreciate any feedback and approval from your office.

Narrative Description

Applicant, Hog Thaid, LLC, intends to operate a restaurant in the new building being constructed at 2312 Mt. Vernon Ave. in Del Ray. The restaurant will occupy the entire first floor of approximately 6,000 square feet.

The building was originally designed to house three unique tenants at 2,000 square feet per tenant on the first floor.

The restaurant will feature 3 unique rooms and menus. Each room will have a separate entrance and name, located on Mt. Vernon Ave.

Carry out and local delivery service will be offered.

In order to cross utilize resources a minimum of staff, parking, storage and overhead, the three rooms will share a common, prep area, dish washing area, refrigerator storage, office space, and general storage space. Staff utilization for the three rooms will also be reduced due to economies of scale.

Instead of three operations accepting deliveries and hosting staff, this operation will operate as one restaurant and will be accepting all deliveries as one entity instead of three.

Hours of operation requested have been modified from the original application.
Sunday - Thursday 7am to 12:00 midnight.
Friday - Saturday 7am to 1:00am

Patio Hours

Sunday - Thursday 7 am to 10:00 pm
Friday - Saturday 7am to 11:00pm

As is listed in the original application no live entertainment or DJ is requested on this SUP.

There will be no outdoor dining on the Oxford Ave. side of the building.

There will no longer be a carry out door on the Oxford Ave. side of the building.

City suggested outdoor dining for 16 will be utilized.

Parking is provided in the rear of the building and no modification to the parking is requested.

The original all wood smoker has been replaced by a high tech and efficient cooker which utilizes gas as heat source and wood for flavoring. During a

twelve hour cooking cycle this unit (Southern Pride) will only use three sticks of clean hardwood. The system will be supplemented by Flame Guard grease filters and a state of the art dilution fan on the roof.

Michael Anderson
mike@mangomikes.com
Chair Elect, Alexandria Chamber of Commerce



Fw: Hog Thaid, LLC

Barbara Ross to: William Skrabak, Lalit Sharma, Erica
Bannerman

04/20/2010 02:05 PM

Cc: Nathan Randall

— Forwarded by Barbara Ross/Alex on 04/20/2010 02:09 PM —

From: Michael Anderson <mike@mangomikes.com>
To: Barbara.Ross@alexandriava.gov
Cc: bill@mangomikes.com
Date: 04/20/2010 01:37 PM
Subject: Hog Thaid, LLC

Barbara,

Thanks for taking the time to meet with my partner Bill Blackburn last week with your staff.

We have discussed this issue about odor/smoke control extensively with our architect, mechanical engineer and other experts in this field, and feel that with the addition of the dilution fan and the super filters in the hood we have already exceeded normal requirements for a kitchen ventilation system. Spending an additional \$40,000 for a problem that we don't even know exists is not a good business decision. Especially in this current economy.

We want to do the right thing and be a good neighbor and to that end we are already spending about \$35,000 more than budgeted by changing from an all wood smoker to a high tech, state of the art, hybrid gas/wood cooker by Southern Pride. This coupled with the super filters and the dilution fan is proof that we are committed to Del Ray and their neighbors.

We would also like to follow the recommendation of the Del Ray Citizens Association Executive Board and modify our SUP for Hog Thaid.

Change the hours of operation to: Sunday - Thursday 7am to 12pm, Friday - Saturday 7am to 1am.

Patio hours to Sunday - Thursday 11am to 10pm, Friday - Saturday 7am to 11pm.

No patio seating on Oxford Ave.

No side entrance on Oxford Ave.

Sincerely,

Mike Anderson



Re: Issues for Follow-up - Pork Barrel BBQ

Bill Blackburn to: Nathan.Randall

04/08/2010 12:24 AM

bill, Michael Anderson, brett.l.thompson, porkbarrelbbq,
Cc: Barbara.Ross, William.Skrabak, Lalit.Sharma, Erica.Bannerman,
joseph.fiander

3 attachments



DILUTION FAN.pdf



Flame Gaurd's Grease Baffle.pdf



Spec Sheet SPK-500.pdf

Thanks for meeting with us this morning,

1. I have attached pdf's for the new BBQ oven, flamegaurd grease baffles, and dilution fan.
2. I will need to get more roof information from Eric Dorn (building landlord).
3. Waiting for a call back from the vent contractor on the idea of combining two hoods to the dilution fan.
4. Mike talked with Elizabeth Davis at the Dairy Godmother about her concerns
5. Our idea to have the turn key 4 am delivery from Sysco was an attempt to be proactive with issues. Our Sysco delivery can come at any time without really impacting our operation. I did talk with Sysco and they are unable to guarantee a specific time for deliveries, they can only guarantee a 4 hour window. We do not really have a preferred time, any four hour window is fine with us. But it is our opinion that the early am hours will be the least impacting for traffic, noise, and parking.

Thank you

Bill Blackburn

On Apr 7, 2010, at 1:28 PM, Nathan.Randall@alexandriava.gov wrote:

Bill and Brett,

Thank you for meeting with us this morning. Here is list of items that we ask you to follow up on based on our discussion:

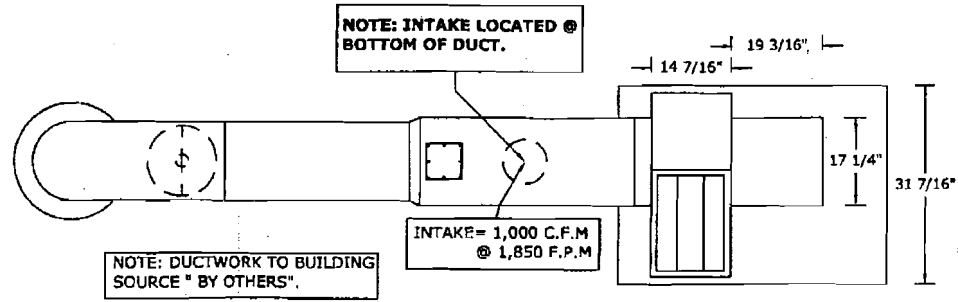
1. Please email us the documents (specifications and schematic) for the dilution fan and filter you discussed at our meeting.
2. Roof layout - We ask to see a layout of the roof that includes your proposed as well as alternative location for all exhaust outlets including the dilution fan equipment . The layout should include all equipment already planned or required for the roof, such as HVAC units.
3. Connecting Asian food hood to dilution fan - Please research the feasibility of connecting the hood for the Asian fusion portion of your restaurant to the dilution fan proposed for the smoker .
4. Dairy Godmother - You mentioned that you plan to contact Elizabeth Davis to discuss her concerns about odors and smoke, particularly near areas of air intake for the Dairy Godmother . Please inform us of the solutions you propose to shield otherwise mitigate the potential for odors and/or smoke near her intake area.

5. Sysco truck delivery timing - Please research whether Sysco is able to provide turn-key deliveries in the time period between 6-8am, instead of the original 4am proposed.

We ask you to get back to us with this information as soon as possible .

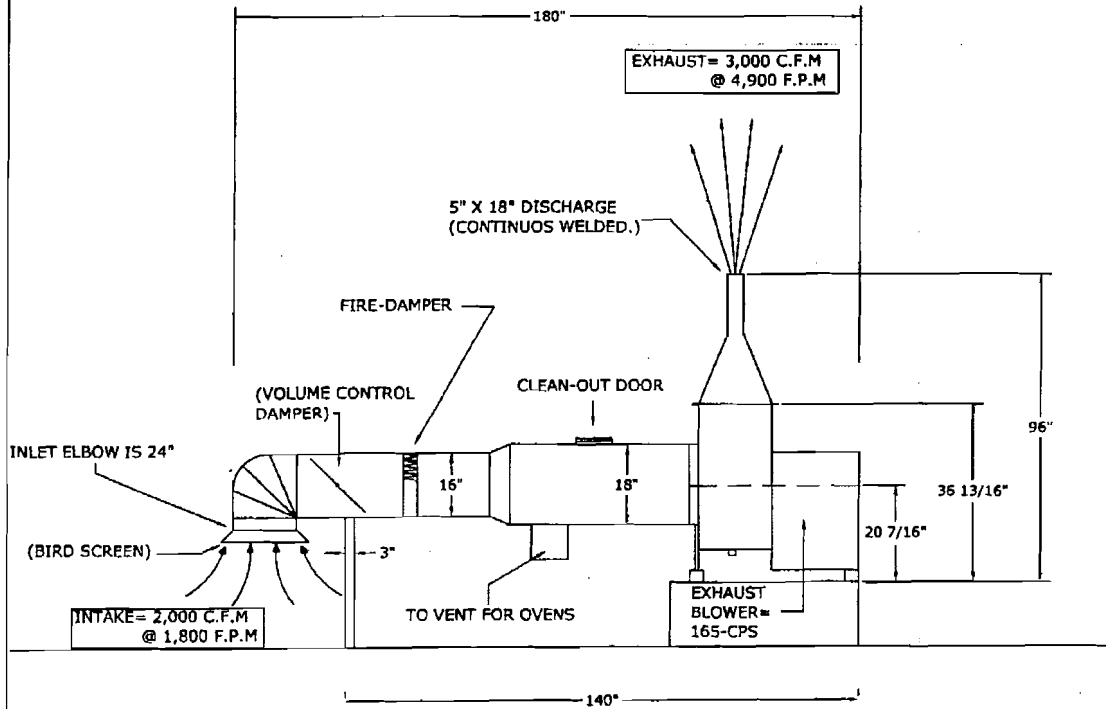
Thanks,
Nathan

SEC. VIEW



APPROXIMATE TOTAL WEIGHT = 1,000 LBS.
 MATERIAL = ALL 16GA. GALVANIZED (CONTINUOUS WELDED)
 ALL DIMENSIONS ARE APPROXIMATE.

PLAN VIEW



(DILUTION FAN VIEWS)

JOB:	
LOCATION:	
DATE:	DWG. #
DWN BY: J.P.C	CHKD. BY
REV.	SCALE: NOT TO SCALE
9-G CHRIS COURT, DAYTON, N.J 08810 PHONE: 1-(732) 274-0040	

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FLAME GARD— TYPE I

TWO MODELS AVAILABLE....

1. Standard Fixed Baffles
2. Spark Arrestor Frame

94% EFFICIENT AT GREASE EXTRACTION

As tested by Underwriters Laboratories of Canada it has been proven that Flame Gard 1 grease filters have the highest rate of grease extraction of any filter on the market today while still maintaining extremely low static pressures. Quoting U.L.C. File #CR1157 it was stated that the quantity of grease passing through the filter to the exhaust duct did not exceed 6% of the amount generated. (Please refer to the U.L.C. Report contained in the technical section of our full line catalog.)

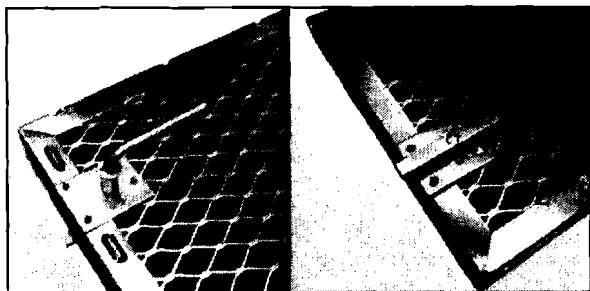
SIMPLE BUT EFFECTIVE BAFFLE DESIGN

Flame Gard's "U" shaped baffles were arrived at after extensive testing. The smooth, deep baffles cause the grease to drain off the filter quickly, and they resist flame penetration without disturbing the movement of air. Flame Gards have more baffles per inch of filter which is a key factor in our high rate of grease extraction and out low static pressure. More baffles mean more grease impingement area and more paths for the air to flow smoothly and quickly through filter. These combined features make Flame Gard I's the most energy efficient filters available.

TEFLON® COATED BAFFLES

Flame Gard's high rate of grease extraction is aided by our TEFLON® coated baffle. In the same manner that grease rolls off a TEFLON coated pan, it rolls down our baffles, out of the filter and into the hood's remote collection cup. Because Flame Gard's filters retain only insignificant amounts of surface grease and do not load, you will have constancy of air flow throughout your operating day. In addition, Flame Gard's filters can be easily cleaned in a pot sink or dishwasher with simple detergent and hot water.

MARYLAND LOCKING HANDLES AVAILABLE



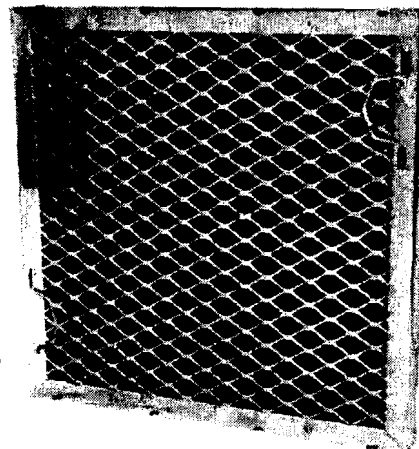
METHOD

Two sample steel filters were weighed and then mounted side by side in the hood. The damper was adjusted to provide a stack velocity of approximately 1800 f.p.m. The distance from the broiler surface to the bottom of the unit was approximately 36 in. The grease generator was weighed, partially filled with cooking oil, reweighed and the weighed recorded.

The grease generator was placed on the electric broiler and heated until the temperature of the cooking oil was 400° F. The sizing of the spray nozzle was such that grease was discharged at approximately one pound per hour per foot width of the test hood.

The test continued for 2 hours...

At the end of the test, the grease laden filters were weighed. The grease collected from the filter run off was collected and weighed. The grease



File No. R10173
NFPA #96

CLASSIFIED BAFFLE GREASE FILTER MEETS NFPA 96 REQUIREMENT FOR COOKING WITH SOLID FUEL

SPARK ARRESTOR FRAME

THE 3/8" X 1/2" SPARK ARRESTOR FRAME MEETS NFPA 211 REQUIREMENT FOR SOLID FUEL BURNING APPLIANCES

- ALL STEEL CONSTRUCTION
- ALL SIZES AVAILABLE
- NON-LOADING TEFLON COATED BAFFLES
- LOW STATIC PRESSURE

NATIONAL FIRE PROTECTION ASSOCIATION NFPA 96, CHAPTER 11-5.1 STATES

If airborne sparks and embers can be generated by the solid fuel cooking operation, spark arrestor devices shall be used prior to the grease removal device to minimize the entrance of these sparks and embers into the grease removal device and into the hood and duct system.

NFPA 211 CHAPTER 1.11.2 (B) STATES:

(b) The arrestor screen shall have heat and corrosion resistance equivalent to 19 gauge (0.011 in.) galvanized steel or 24 gauge (0.024 in.) stainless steel.

(c) Opening shall not permit the passage of spheres having a diameter larger than 1/2 in. (12.7mm) nor block the passage of spheres having a diameter of less than 3/8 in. (9.5mm).

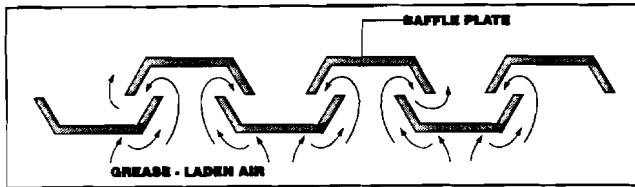
94% EFFICIENT AT GREASE EXTRACTION!

"The quantity of grease passing through the filter to the exhaust duct did not exceed 6% of the amount generated!"

RESULTS			
THE FOLLOWING DATA WAS RECORDED ON THE UNITS TESTED. 20 IN. BY 20 IN. STEEL TEFLON COATED FILTERS			
WEIGHT OF GREASE GENERATED			
	Before Test	95 lb.	
	After Test	87.5 lb.	
	Cooking Oil Used	7.5 lb.	
	Weight Before Test	Weight After Test	Weight of Grease On Filter
Filter #1	15 lb. 6 oz.	15 lb. 6 oz.	0 oz.
Filter #2	15 lb. 5 oz.	15 lb. 5 oz.	0 oz.

Weight of oil collected from the grease filter run off 7 lb. 4 oz. Amount of oil not retained or collected 1 oz. The quantity of grease passing through the filter to the exhaust duct did not exceed 6 percent of the amount generated.

FLAME GARD—TYPE I



HOW FLAME GARD® WORKS

The affluent from cooking processes contains aerosols of water vapor mixed with evaporated fat or oil. These are carried from the cooking surface by the moving air being drawn into the exhaust hood.

Although small, each aerosol is much heavier than the air molecules surrounding it.

Thus, when the air stream containing these aerosols strikes the Flame Gard® Baffle System, the inertial force of the moisture-grease aerosol is considerably greater than that of the air molecule. While the air molecule changes direction easily, the aerosol strikes the baffle with considerable force, causing it to "splatter" on the surface. Because the surface is coated with a Teflon®, the grease slides down to the trough and then to the collecting container.

Whereas the heaviest aerosols, because of their greater inertial force, impinge on the surfaces of the baffles facing and perpendicular to the air flow, the lighter ones remain in the air stream. As the air stream is drawn through the baffle system, the restrictions in area created by the baffles cause the air to increase in velocity while changing direction by 180 degrees. Since the inertial force is a product of the mass and the square of the velocity, this increase in velocity serves to increase the inertial force of the remaining smaller aerosols, causing them to impinge on the inner surfaces of the baffles in the same manner in which the heavier aerosols impinged on the entering surfaces. The design of the baffle system provides several impingement surfaces and two rapid 180-degree direction changes.

Because Flame Gard® removes grease aerosols from the air stream and drain them away instead of retaining them. There is no build-up of grease in the path of the air Flame Gard® therefore, insures a constancy of air never before achievable with mesh-type filters.

WARRANTY

Flame Gard® I has a one-year warranty against defective material or workmanship.

RECOMMENDED WORDING FOR GREASE FILTER SPECIFICATION LONG FORM

Grease filters shall be as manufactured by Flame Gard®. They shall consist of two offsetting baffle assemblies held in position by metal screws, all contained in a metal frame with expanded metal trim on the face and back.

Baffle assemblies shall consist of "U"-shaped channels of 20-gauge steel, coated by no less than one mil of DuPont Teflon® 22. Channels shall be separated and held in parallel alignment by 14-gauge steel cross members. Baffle assemblies shall be mounted in their frames reserved one to the other and staggered so that the side of each channel is aligned with, and spaced evenly from, the side of an opposing channel.

Frames shall be constructed of nickel-plated 18-gauge cold-rolled steel with 3/8 inch diameter openings for drainage of grease. Frames shall consist of two parts permanently held together by metal screws.

Protective trim shall be made of 16-gauge nickel-plated, diamond-shaped, expanded cold-rolled steel.

Stainless steel handles shall be provided on each side of the front frame for ease of removal and replacement in exhaust hoods.

SHORT FORM

Grease Filters shall be as manufactured by Flame Gard®. Filter shall consist of an outside rear and front frame of nickel-plated steel welded to a front face of expanded steel. With two opposing Teflon-coated baffles inside.

SELECTION CHART

ENGINEERING DATA

CFM - STATIC PRESSURE

STATIC PRESSURE - INCHES OF H2O

Size	10x16	10x20	12x20	16x20	16x25	20x20	20x25
350	.350	.185	.160	.075	.045	.045	.030
400	.495	.240	.205	.095	.055	.055	.040
450	.695	.310	.260	.120	.065	.065	.045
500		.390	.325	.145	.080	.080	.055
550		.485	.395	.175	.100	.100	.065
600		.595	.475	.215	.120	.120	.080
650		.720	.570	.255	.150	.150	.090
700			.670	.300	.180	.180	.105
750				.305	.210	.210	.120
800				.400	.250	.230	.140
850				.460	.290	.290	.165
900				.530	.330	.330	.185
950				.600	.380	.380	.210
1000				.670	.430	.430	.240
1050					.480	.480	.275
1100					.540	.540	.320
1150					.610	.610	.365

*Measured 6" behind Flame Gard Static pressure per filter, as included in this chart, represents the total static pressure for the system regardless of the number of filters used in the hood.

CFM PER FILTER - (75 AIR)

STANDARDS

The NATIONAL EVALUATION SERVICES COMMITTEE of the Council of American Building Officials, a co-operative consisting of a consolidation of these former organizations: Building Officials and Code Administrators International, Inc.; International Conference of Building Officials; and Southern Building Code Congress International, Inc.; and which now provides uniform standards for the entire United States, recognizes Flame Gard® when installed with the manufacturer's recommendation and the following table:

TABLE 1 HEIGHT OF GREASE FILTERS

Type of Cooking Equipment	Height Above Cooking Surface(ft.)
Without Exposed Flame	0.5
Exposed Flame	2.0
Charcoal Burning	2.0

A complete list of governmental and industry approvals is available on request. See National Evaluation Service report No. NER-255 for allowable values and or conditions of use concerning material presented in this document. It is subject to re-examination, revisions, and possible cancellation. NER-255, "Condition of Use" - filters to be used in a kitchen exhaust system that is protected with an automatic fire suppression system.

UNDERWRITERS' LABORATORIES, INC., Flame Gard® Grease Filters are classified by Underwriters' Laboratories, Inc., as to flammability after exposure to grease-laden air only. Guide AKUS, File #R10173 see Underwriters' Laboratories Classified Building Materials Index.

Accepted for use, CITY OF NEW YORK DEPARTMENT OF BUILDINGS NO. MEA481-7.1-SM.

Meets the requirements of NATIONAL FIRE PROTECTION ASSOCIATION, Standard No. 96.

SIZES/INSTALLATION

Flame Gard® should always be installed with the baffles in a vertical position, in order to allow the grease particles to be drawn into the collection system by gravity.

Standard sizes are ordered with the vertical (top to bottom) dimension stated first, followed by the horizontal (left to right) dimension. For information on sizes not listed, contact the factory, your representative, or your foodservice equipment dealer.

TRADE SIZE	ACTUAL DIMENSIONS
H x W	H x W x D
10 x 16	9-1/2 x 15-1/2 x 1-3/4
10 x 20	9-1/2 x 19-1/2 x 1-3/4
12 x 16	11-1/2 x 15-1/2 x 1-3/4
12 x 20	11-1/2 x 19-1/2 x 1-3/4
16 x 16	15-1/2 x 15-1/2 x 1-3/4
16 x 20	15-1/2 x 19-1/2 x 1-3/4
16 x 25	15-1/2 x 24-1/2 x 1-3/4
20 x 16	19-1/2 x 15-1/2 x 1-3/4
20 x 20	19-1/2 x 19-1/2 x 1-3/4
20 x 25	19-1/2 x 24-1/2 x 1-3/4
25 x 16	24-1/2 x 15-1/2 x 1-3/4
25 x 20	24-1/2 x 19-1/2 x 1-3/4

39

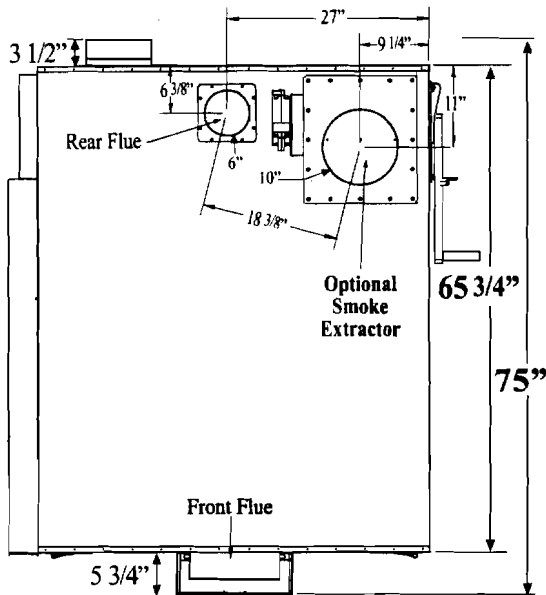
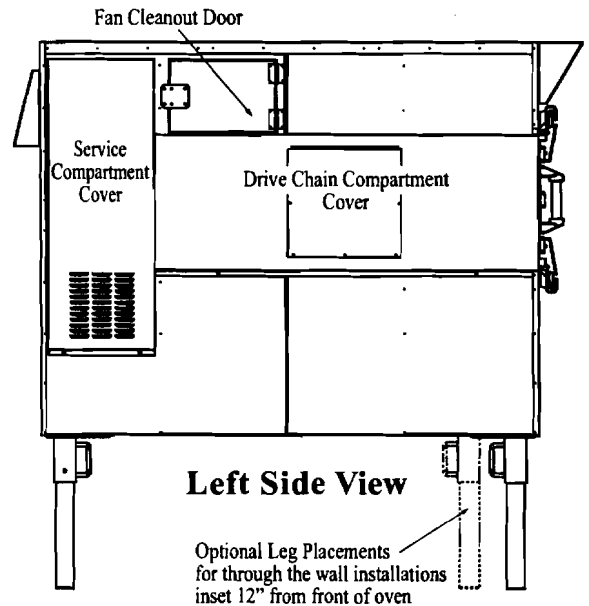
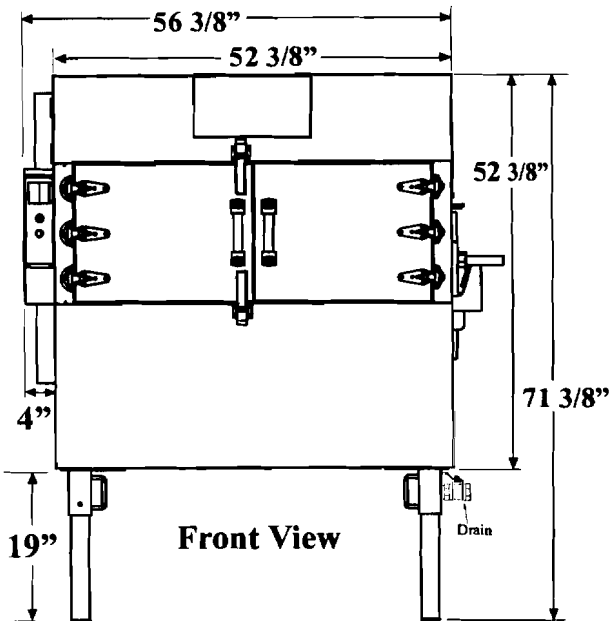
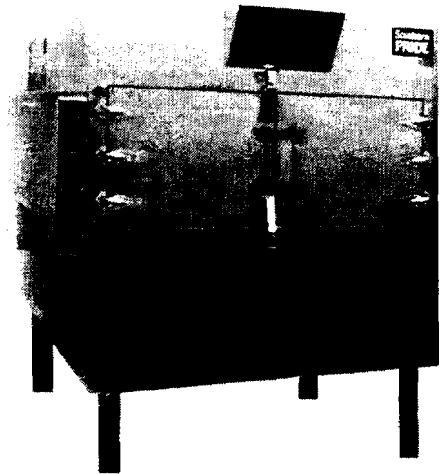
Southern PRIDE

Specifications MODEL SPK-500

Capacities on these products may vary based on physical shape, weight of product and the method of loading.

APPROXIMATE COOKING CAPACITIES

Pork Butt (7-8 lb. each).....	80 pieces
St. Louis Ribs (2.75 lb. each).....	75 pieces
Chicken (3-4 lb. each).....	120 pieces
Beef Brisket (11-13 lb. each).....	40 pieces
Spare Ribs (4-5 lb. each).....	45 pieces



Electrical Requirements: 120 volts AC, 60 hertz, 1 phase, 15 amp wiring required.

Gas Requirements: 75,000 BTU, 1/2" NPT

Construction: Inner and Exterior Liner: 304 Commercial Grade Stainless Steel

Firebox: 10ga. H.R. steel. Uses wood logs or charcoal, 2-3 logs, 4-6" diameter, 12-16" long

Dimensions: 71 3/8" tall x 56 3/8" wide x 75" deep

Food Racks: Rotisserie with five (5) hanger racks, each with three (3) 12" x 42" food racks (15 total). 52.5 Sq.Ft. of cooking surface, 3 1/2" spacing between food racks.

Air Circulation: Low Velocity Convection Fan.

Temperature Range: 140-325 degrees F.

Burner: Electronic Pilot Gas Burner (Specify Natural or L.P. gas)

Shipping Weight: 1,200 lbs.

Approvals: UL, ULC, UL EPH



Venting: Vent Hood Ready and Smoke Extractor Ready. See back side for venting instructions.

VSPHOOD SYSTEM: Purchased through Southern Pride

VSPHOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

HOOD SYSTEM TO INCLUDE:

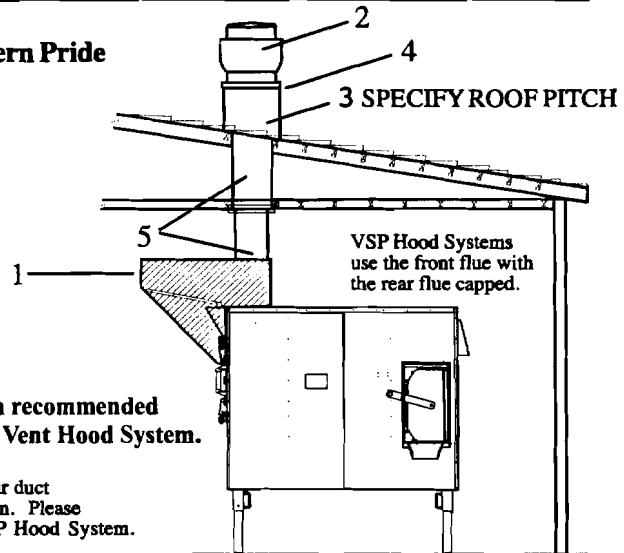
1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough

SUPPLIED BY CUSTOMER:

5. Duct from hood to fan

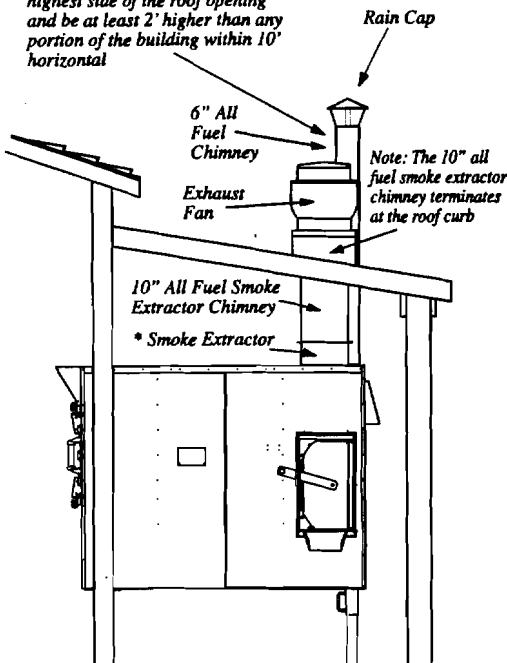
SPK-500 with recommended optional VSP Vent Hood System.

NOTE: If you have a duct longer than 10 feet or an elbow in your duct installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.

Note: The six inch all fuel chimney should extend at least 3' above the highest side of the roof opening and be at least 2' higher than any portion of the building within 10' horizontal



THROUGH THE WALL - DIRECT VENT INSTALLATION

1. When installing an oven through a wall constructed of combustible material, use the Southern Pride Insulation Kit #2099 between the oven and the wall.
2. Hole Cut Out Note: When using Insulation Kit #2099, please note that the insulation board is 1" thick and is to be installed between the wall opening and each side and the top of the oven, no insulation is used between the wall and bottom of the oven. To accommodate the insulation add an additional 1" of clearance to the sides and top of the wall cut out size.

For ease of installation adding additional 1" of clearance on all sides for installing the oven into the cut out is also recommended. This would mean the cut out size would be increased by a total of 2" for each side and the top of the hole cut out and 1" to the bottom of it.

3. The room that the face of the oven is installed into should have a balanced or slightly positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

Supplied by Customer: 6" all fuel chimney, 6" rain cap, and all accessories necessary for installation of the 6" chimney. 10" all fuel chimney, exhaust fan (Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

The oven's minimum clearances from combustible materials are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances are 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through a combustible wall with zero clearance with BBR kit No. 2099.

ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.



Fw: Follow-up on SUP Matters
Nathan Randall to: mike
Cc: Barbara Ross

03/31/2010 06:03 PM

Hello again Mike,

I'm writing to update you on two items.

1. Good news- we will not require an additional \$500 fee for trees and trash cans in your SUP. This has been addressed in the Development Special Use Permit (DSUP) for the new building.

2. The location of the loading space out front along Mt. Vernon Avenue was approved on the site plan for the building. Separate approval for the location will not be necessary, but we will need to approve the hours for that loading space. We ask you to submit an updated plan for all deliveries to the restaurant, which is somewhat more comprehensive than what I mentioned on Monday. The plan would list the following elements:

- A) The Sysco deliveries at 4am using the Mt. Vernon loading space
- B) The type/product and timing of other deliveries using the Mt. Vernon loading space. We encourage you to shift as many deliveries as possible to the Mt. Vernon loading space.
- C) The overall hours you would be using the Mt. Vernon loading space (4 am plus the range for other deliveries.)
- D) The type/product and timing of the limited number of deliveries that you propose to occur from the back parking lot.

Thanks and I'll see you tonight at the open house.

Nathan

----- Forwarded by Nathan Randall/Alex on 03/31/2010 05:35 PM -----

From: Nathan Randall/Alex
To: Michael Anderson <mike@mangomikes.com>
Cc: Barbara Ross/Alex@ALEX, Erica Bannerman/Alex@ALEX
Date: 03/29/2010 07:31 PM
Subject: Follow-up on SUP Matters

Hello Mike,

Hope you had a nice weekend. I'm writing to follow up with you on a few matters related to your SUP request at 2312 Mt. Vernon Ave.

1. Tandem parking

In your discussions with Mr. Dorn about using the office parking on-site after hours, did you discuss how the tandem parking spaces will be used and confirm that you will have access to at least three of them?

2. Deliveries from back parking lot

You have indicated that you plan to use the back parking lot for some supply deliveries to the business. Is there a particular window of time in which those deliveries would take place? The document submitted with the SUP is helpful but may have evolved since our last conversation. It also includes all deliveries, not just the ones to the back.

3. Smoke/Odors

As we've discussed previously, smoke and odors, especially from the BBQ smoker, are a potential

concern here. In our previous meeting you mentioned that you plan to use a gas and wood-burning smoker. Erica Bannerman also forwarded me additional detail about the unit. While this is a good step, and overall we are pleased to see that you are thinking about how to reduce potential impacts by proposing a cleaner-burning smoker, we ask you to take this a step further by considering additional methods for mitigating smoke and odors. For example, you may want to speak with vendors about what products or devices are available to accomplish this goal. Although we are also looking at potential methods to mitigate these issues, we would like to include your ideas so that we can build-in some flexibility, if possible, while still meeting the overall goal of reducing the potential impact on the neighborhood from smoke and odors.

I look forward to hearing back from you on these matters.

Regards,
Nathan



Pork Barrel BBQ

Michael Anderson to: William.Gillespie

03/30/2010 10:29 PM

Cc: Erica.Bannerman, nathan.randall, Barbara.Ross, bill, Brett
Thompson, Heath Hall

History: This message has been forwarded.

1 attachment



Spec%20Sheet%20SPK-500.pdf

Mr. Gillespie,

Erica Bannerman at the City of Alexandria asked me to forward you this information about our new restaurant.

Name and address of the restaurant

Hog Thaid, LLC

2312 Mt. Vernon Ave.

Alexandria, Va.

Owners name and contact information

Mike Anderson & Partners

4580 Duke St.

Alexandria, Va. 22304

mike@mangomikes.com

Meat throughput information: type of meat cooked and pounds of meat cooked or smoked per hour.

Pork shoulder (butts), and beef brisket. The oven can slow cook up to 500 lbs per cooking cycle.

Fuel throughput information: type of fuel and quantity of fuel consumed per hour gas/wood 75,000 btu unit. Only 3 logs of wood required during a 12 hour cooking cycle.

specs attached

Fuel burning equipment specifications.

see specs

Air pollution control equipment specifications (if any)


Other data pertinent to air emission calculations.

One Final note:

It concerns me that you included an article that you thought this group may have interest in regarding our project. This article has absolutely nothing to do with our cooking process as it refers to high temp grilling. In the bbq process we cook slowly at 225 degrees over a longer period to finish the product. This mis information just feeds the frenzy our neighbors are now experiencing about bbq.

Mike Anderson



Re: Pork Barrel 
Barbara Ross to: Michael Anderson
 Cc: Nathan Randall
 This message is digitally signed.

03/25/2010 04:18 PM

okay.

Michael Anderson I really won't know until the dumpster is in the sp...

03/25/2010 04:08:24 PM

From: Michael Anderson <mike@mangomikes.com>
 To: Barbara.Ross@alexandriava.gov
 Date: 03/25/2010 04:08 PM
 Subject: Re: Pork Barrel

I really won't know until the dumpster is in the space and we can assured we can get the doors closed. It looks like it will fit on the plans.

If not I'll be glad to store it in the basement.

On Mar 25, 2010, at 3:59 PM, Barbara.Ross@alexandriava.gov wrote:

> It's a good choice. Is there really room there?

>

>

>

> From: Michael Anderson <mike@mangomikes.com>
 > To: Barbara.Ross@alexandriava.gov
 > Date: 03/25/2010 03:56 PM
 > Subject: Re: Pork Barrel

>

>

>

> Barbara,

>

> How about in the enclosed dumpster area?

>

> MIke

>

>

> On Mar 25, 2010, at 3:41 PM, Barbara.Ross@alexandriava.gov wrote:

>

>> Please show us where on a plan the wood will go, and choose a place you can

>> live with. We will then review your proposal.

>>

>>

>>

>> From: Michael Anderson <mike@mangomikes.com>
 >> To: Barbara.Ross@alexandriava.gov
 >> Date: 03/25/2010 09:06 AM
 >> Subject: Re: Pork Barrel

>>

>>

>>

>> Babara,

>>

>> I would like to stack it behind the restaurant, but could stack it in the
>> basement if necessary.

>>
>> Mike

>>
>>
>> On Mar 25, 2010, at 8:39 AM, Barbara.Ross@alexandriava.gov wrote:

>>
>>> Here's another question: where will you store the wood logs? This has
>>> been an issue at other locations, so just provide us with your plan for
>> it,
>>> please.

>>>
>>>

>>> From: Michael Anderson

<mike@mangomikes.com>

>>> To:

Barbara.Ross@alexandriava.gov

>>> Cc:

nathan.randall@alexandriava.gov

>>> Date:

03/24/2010 08:37 PM

>>> Subject:

Pork Barrel

>>>
>>>

>>> Barbara,

>>>
>>> I know there's been a lot of talk among the neighbors about the new
>>> restaurant. Typical issues about parking, hours, noise etc. However,
>>> there seems to be a ground swell against our proposed meat smoker. So
>> to

>>> be a good neighbor we're making this equipment change.

>>>

>>> We originally were going to install a 100% wood smoker, as required by
>> the

>>> BBQ afficianados, in favor of a wood/gas unit. This high tech unit,
>> made

>>> by Southern Pride, is incredibly efficient and only burns 3 or 4 logs of
>>> wood during a 12 hour cooking cycle. Although twice the price of the
>> wood

>>> cooker, this unit is state of the art and is being used more and more by
>>> restaurants that have "neighbor" issues.

>>>

>>> Of course we only burn hardwoods and at 3 or 4 logs we'll probably be
>> using

>>> far less wood than the average homeowner using his fireplace.

>>>
>>>

>>> From their website:

>>>

>>> http://www.southern-pride.com/p/about_work.php

>>>

>>> See you tomorrow night at the Small Business Zoning meeting.

>>>

>>> MIke Anderson

>>>

>>>

>>>

>>>

Pork Barrel
Michael Anderson
to:
Barbara.Ross
03/24/2010 08:37 PM
Cc:
nathan.randall
Show Details

Barbara,

I know there's been a lot of talk among the neighbors about the new restaurant. Typical issues about parking, hours, noise etc. However, there seems to be a ground swell against our proposed meat smoker. So to be a good neighbor we're making this equipment change.

We originally were going to install a 100% wood smoker, as required by the BBQ aficionados, in favor of a wood/gas unit. This high tech unit, made by Southern Pride, is incredibly efficient and only burns 3 or 4 logs of wood during a 12 hour cooking cycle. Although twice the price of the wood cooker, this unit is state of the art and is being used more and more by restaurants that have "neighbor" issues.

Of course we only burn hardwoods and at 3 or 4 logs we'll probably be using far less wood than the average homeowner using his fireplace.

And our Subthermic Flue--another exclusive Southern Pride feature--increases smoke intensity and enhances the flavor of the meat. It also increases heat efficiency, drastically reducing wood usage. You can, for example, smoke an entire load of meat by burning only two or three fireplace-size logs.

From their website:

http://www.southern-pride.com/p/about_work.php

See you tomorrow night at the Small Business Zoning meeting.

Mike Anderson

47

To: Mike Anderson, tenant at 2312 Mt. Vernon Ave, Alex. VA

From: Erik Dorn, owner of Shops at Del Ray, LLC

This is to confirm that your restaurants will have use of the 7 office parking spaces located behind the building after 6pm. You also have use of all the other spaces 24/7. Let me know if you need anything further. Thanks

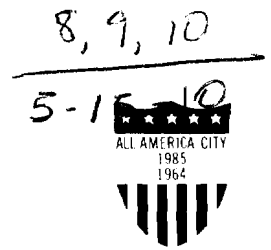
Erik Dorn

Erik Dorn

3/18/10



City of Alexandria, Virginia



MEMORANDUM

DATE: May 14, 2010

TO: The Honorable Members of City of Alexandria City Council
James Hartmann, City Manager
James Banks, City Attorney
Faroll Hamer, Director, Department of Planning and Zoning

FROM: The Honorable William D. Euille, Mayor, City of Alexandria

SUBJECT: Saturday's Work Session/Public Hearing
Docket Items: SUP #2010-0009 - 277 S. Washington St. - Society Fair Restaurant
SUP #2010-0010 (A) - 106 S. Union St. - Restaurant
SUP #2010-0011 - 2312 Mt. Vernon Ave. HOG THAID t/a Pork Barrel BBQ

Colleagues,

Please be advised that I have a business relationship with the applicants for the above SUPs in that I am a minority partner/investor (less than 10% ownership) via my participation in a Limited Liability Corporation (LLC) or another business structure, for which I have no direct involvement in the day-to-day management or policy making decisions as follows:

- 1) Mango Mike's Restaurant, owned by Mike Anderson, General Partner via the Alexandria Restaurant Group.
- 2) The Majestic Restaurant, owned by the 711 King Street, LLC. The management/operator of the restaurant is Cathal and Meshelle Armstrong (The Restaurant Eve Group) who are not investors in the LLC.

The 106 Union Street restaurant and the 277 S. Washington Street- Society Fair Restaurant will be managed and operated by Cathal and Meshelle Armstrong.

The Pork Barrel BBQ Restaurant applicant is Mike Anderson and an ownership group that is unrelated to the ownership group for Mango Mike's Restaurant.

Thus, I have no potential conflict of interest involving these three SUPs and accordingly, I will be participating in the discussion and voting.

The City Attorney has concurred with my position on these matters.

10
6-15-10

SUP2010-0011

Pork Barrel Barbecue

2312 Mount Vernon Avenue

- Request to operate one restaurant in three sections: Asian fusion, sushi, barbecue
- 150 indoor seats and 16 outdoor
- Building approved by DSUP
- Meets parking requirements using rear lot



Neighborhood Concerns / Comments



ISSUES

- Earlier closing hour
- Supply deliveries maximize use of Mount Vernon loading space
- Delivery trucks may not use Oxford Avenue



Smoke and Odors

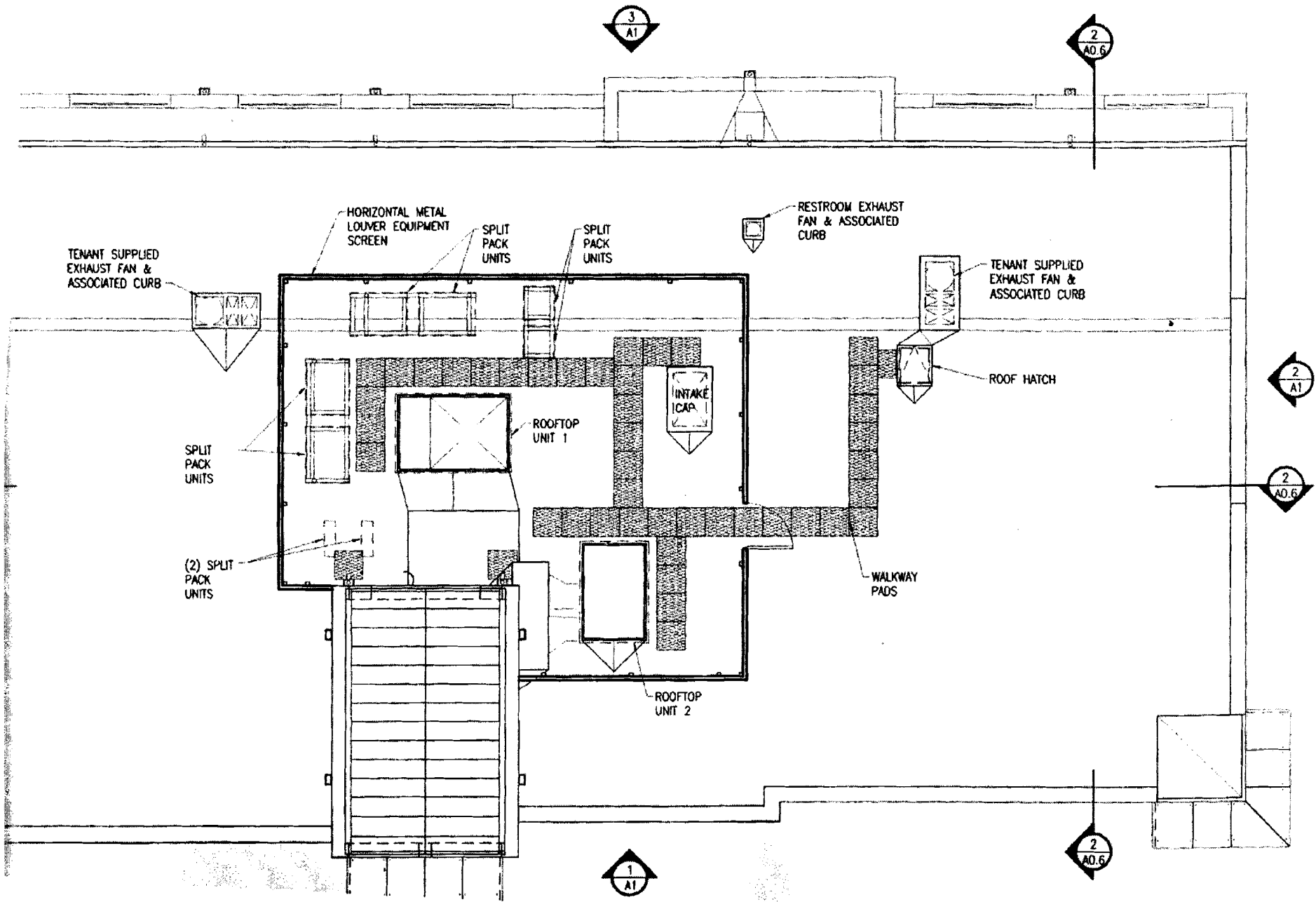
- Performance-based condition
- Applicant's three-part mitigation plan:
 - Gas/wood hybrid cooker
 - Ventilation hood filter
 - Dilution fan
- Rooftop Equipment



Analysis

- Benefit to Del Ray
- Consistent with Mount Vernon Avenue Business Area Plan
- Applicant has amended his original proposal in response to neighborhood concerns
- Staff and Planning Commission recommend APPROVAL







APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2010-0011

PROPERTY LOCATION: 2312 MT. VERNON AVE

TAX MAP REFERENCE: 034.02-08-08 ZONE: CL MT Vernon Business Area

APPLICANT:
Name: HOG THAI, LLC T/A Pork Barrel BBQ

Address: MIKE ANDERSON, 1320 N. DEGRAM ST., Alex. 22304

PROPOSED USE: RESTAURANT

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

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

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

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

MICHAEL ANDERSON
Print Name of Applicant or Agent

[Signature]
Signature

2-20-10
Date

1320 N. DEGRAM ST.
Mailing/Street Address

Telephone #

Fax #

Alex. VA. 22304
City and State Zip Code

MIKE@MANGOmikes.com
Email address

ACTION-PLANNING COMMISSION: Rec Approval 7-0 DATE: 5/4/10
ACTION-CITY COUNCIL: Approved PC recommendation DATE: 5/15/10
6-1 (see attachment)

SOCIETY FAIR RESTAURANT

Public Hearing and Consideration of (A) a request to operate a restaurant and (B) an encroachment into the public right of way for outdoor seating; zoned CD/Commercial Downtown. Applicant: Cathal and Meshelle Armstrong represented by Duncan Blair, attorney.

PLANNING COMMISSION ACTION:

SUP Recommend Approval w/amendments 7-0
ENC Recommend Approval w/amendments 7-0

City Council closed the public hearing and approved the Planning Commission recommendation with an acknowledgment of an amendment to the parking plan adding, "Society Fair shall contact nearby business and organizations about the availability of off-street evening parking located at the Atrium Building," and an amendment to condition 25(d) by striking the word "leasing" and inserting the word "parking."

Council Action: _____

9. SPECIAL USE PERMIT #2010-0010 (A)
CITY CHARTER SECTION 9.06 CASE #2010-0002 (B)
106 SOUTH UNION STREET
RESTAURANT

Public Hearing and Consideration of (A) a request to operate a restaurant and (B) consideration of a change in use of public property pursuant to Section 9.06 of the City Charter; zoned KR/King Street Urban Retail. Applicant: 106 Union Dublin, LLC represented by Duncan Blair, attorney (SUP #2010-0010 and the City of Alexandria, Department of Planning and Zoning CC Sec. 9.06 #2010-0002)

PLANNING COMMISSION ACTION: SUP Recommend Approval 6-1
9.06 For Council's Information Only

City Council closed the public hearing and approved the Planning Commission recommendation.

Council Action: _____

10. SPECIAL USE PERMIT #2010-0011
2312 MOUNT VERNON AVENUE
PORK BARREL BBQ

Public Hearing and Consideration of a request to operate a restaurant; zoned CL/Commercial Low. Applicant: Hog Thaid, LLC by Michael Anderson

PLANNING COMMISSION ACTION: Recommend Approval 7-0

City Council closed the public hearing and approved the Planning Commission recommendation with the following amendments: (1) amend condition #3 to state, "The hours of operation of the restaurant shall be limited to between 7 a.m. and 11 p.m.,

Sunday through Thursday and 7 a.m. and 1 a.m., on Friday and Saturday and (2) include a new condition stating that conditions 9, 10, and 13 may not be amended by the administrative review process.

Council Action: _____

11. MASTER PLAN AMENDMENT #2010-0002
NORTH POTOMAC YARD SMALL AREA PLAN
Public Hearing and Consideration of a request to amend the City's Master Plan to include the North Potomac Yard Small Area Plan. Staff: City of Alexandria, Department of Planning and Zoning.

PLANNING COMMISSION ACTION: Adopted Resolution 7-0

City Council closed the public hearing and approved the Planning Commission recommendation with an amendment to Land Use recommendation 4.44 to replace the wording with, "Provision of public housing in North Potomac Yard shall be strongly encouraged particularly as other public housing sites in the City redevelop. Consideration of the existing project based density bonus for affordable housing should be considered to facilitate possible public housing relocation to North Potomac Yard."

Council Action: _____

****Council considered the following ordinances before docket item 10.****

ORDINANCES AND RESOLUTIONS

12. Public Hearing, Second Reading and Final Passage of an Ordinance to amend the Building Code to reflect current state law and regulations.

City Council closed the public hearing and approved an ordinance to amend the Building Code to reflect current state law and regulations. **(ORD NO. 4659)**

Council Action: _____

13. Public Hearing, Second Reading and Final Passage of an Ordinance to vacate a portion of the public right-of-way at the terminus of Uhler Terrace, adjacent to the property at 100 Uhler Terrace, in the City of Alexandria, Virginia (VAC No. 2006-0001).

City Council approved an ordinance to vacate a portion of the public right-of-way at the terminus of Uhler Terrace, adjacent to the property at 100 Uhler Terrace, in the City of Alexandria, Virginia (VAC NO. 2006-0001). **(ORD NO. 4660)**

Council Action: _____

REPORTS OF BOARDS, COMMISSIONS AND COMMITTEES (continued)

DEFERRAL/WITHDRAWAL CONSENT CALENDAR