



DOCKET ITEM #7

Special Use Permit #2012-0017

500 North Henry Street – Domino's Pizza
(Parcel address: 525 North Fayette Street)

8
5-12-12

Application	General Data	
Consideration of a request to operate a restaurant.	Planning Commission Hearing:	May 1, 2012
	City Council Hearing:	May 12, 2012
Address: 500 North Henry Street (Parcel Address: 525 North Fayette Street)	Zone:	CRMU-H/Commercial Residential Mixed Use (High) Zone
Applicant: Team Washington, Inc. d/b/a Domino's Pizza	Small Area Plan:	Braddock Road Metro

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

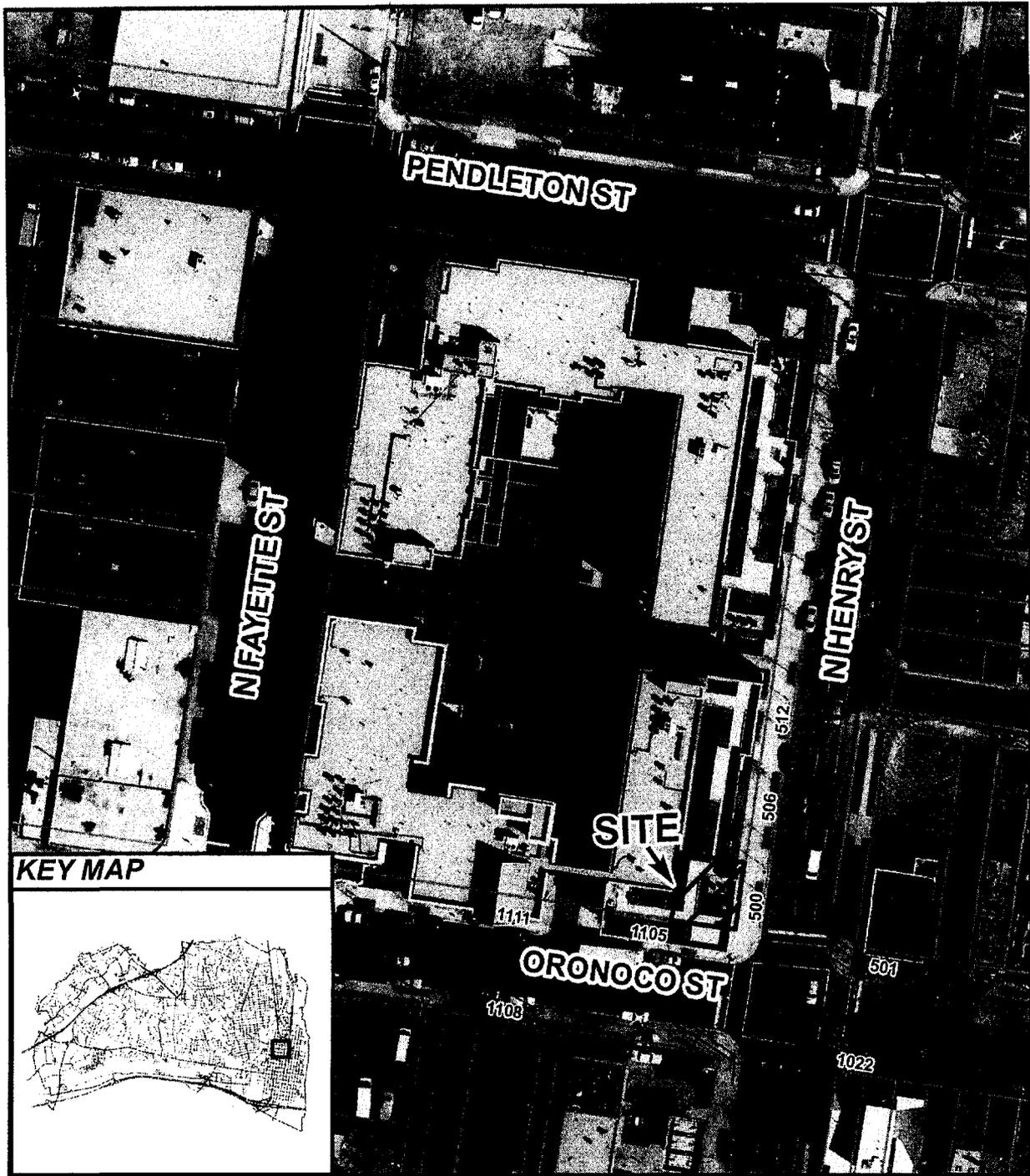
PLANNING COMMISSION ACTION, MAY 1, 2012: On a motion by Mr. Dunn, seconded by Mr. Jennings, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations, with an amendment to Condition #9 to allow six pizza delivery vehicles instead of four as long as two additional off-street parking spaces are provided and an amendment to Condition #25 to limit the hours for the on-street loading zone if approved by the Traffic and Parking Board in the future. The motion passed on a vote of 7 to 0.

Reason: The Planning Commission agreed with the staff analysis.

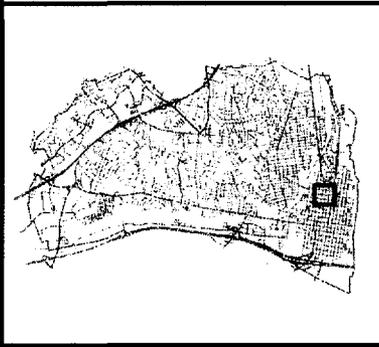
Speakers:

M. Catharine Puskar, attorney for the applicant, spoke in support of the request. She asked for two additional pizza delivery vehicles to operate from the restaurant and noted Domino's agreement with all other recommended conditions, including the on-street loading/unloading location.

Heidi Ford, representing the West Old Town Citizens' Association, expressed concern about time limits for the on-street loading zone being reserved only for deliveries and asked for clarification regarding employee parking restrictions.



KEY MAP



SUP #2012-0017

5/1/2012

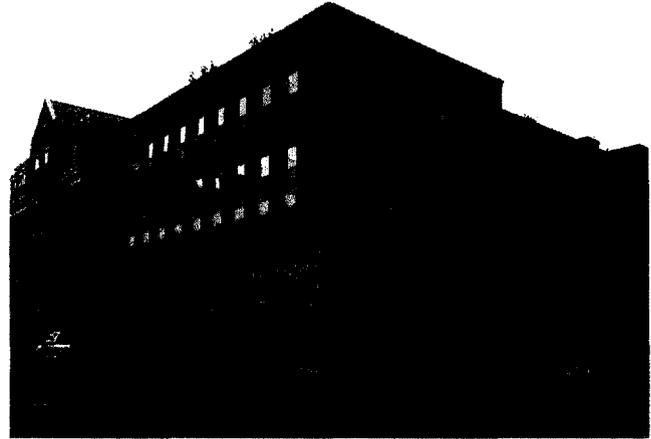


I. DISCUSSION

The applicant, Team Washington, Inc. d/b/a Domino's Pizza, requests Special Use Permit approval to operate a restaurant at 500 North Henry Street.

SITE DESCRIPTION

The subject site is a 1,765 square foot, ground-level tenant space at the corner of North Henry and Oronoco Streets within a multi-story, mixed-use condominium building known as the Monarch and now partially marketed under the name The Henry. The property is one lot of record comprising an entire City block bounded by North Henry Street (Route 1), Oronoco Street, North Fayette Street, and Pendleton Street.



There is a mix of uses in the area, with some commercial and industrial uses immediately adjacent, and residential uses predominating beyond the immediately adjacent blocks in all directions. Other commercial tenants in the Monarch/Henry building include a Starbucks, an Asian restaurant, and a boxing/fitness studio. A multi-story residential redevelopment known as 621 North Payne Street is under construction to the northwest of the site. Off-site commercial tenants in the vicinity include a Shell gas station immediately across Oronoco Street and the American Day School across Route 1.

BACKGROUND

In November 2004, City Council granted approval of Development Special Use Permit #2003-0019 to build 168 residential units and 16,000 square feet of ground-level retail along North Henry Street. Construction of the ground-level commercial spaces was completed in 2008.

PROPOSAL

The applicant proposes to relocate a Domino's pizza restaurant from Slater's Lane to the southern-most retail space along North Henry Street. The restaurant will offer delivery service with up to four delivery vehicles operating at any one time. In addition, a new "retail" store concept, which Domino's is about to launch at selected new locations, is planned here. Unlike typical Domino's locations, this outlet will include dine-in seating and an expanded number of grab-and-go drinks and food items available for sale. The applicant proposes up to 16 seats in total, which may be located either inside or outside. Additional details of the applicant's proposal are as follows:

<u>Number of Seats:</u>	16 seats (inside or outside)
<u>Proposed Hours of Operation:</u>	11 a.m. – 12 midnight Sunday-Thursday 11 a.m. – 2 a.m. Friday & Saturday
<u>Type of Service:</u>	Delivery (up to four vehicles), Dine-in, Carry-out
<u>Alcohol:</u>	No alcohol will be offered
<u>Entertainment:</u>	No live entertainment will be offered
<u>Number of Employees:</u>	Up to 8 employees at one time
<u>Supply Deliveries:</u>	Supplies will be delivered to the site using refrigerated semi-trailer trucks
<u>Noise:</u>	Very low noise levels are expected
<u>Odors:</u>	Venting equipment will be installed to control odors
<u>Trash:</u>	Food waste and other trash will be placed in dumpster and picked up twice each week

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CRMU-H / Commercial Residential Mixed Use (High) zone. Section 5-303 of the Zoning Ordinance allows a restaurant in the CRMU-H zone only with a Special Use Permit when not eligible for Administrative SUP approval. The proposal is not eligible for Administrative SUP approval because it does not offer full service and exceeds the number of delivery vehicles allowed through that process.

The proposed use is consistent with the Braddock Road Metro Small Area Plan chapter of the Master Plan which designates the property for mixed-use residential and commercial.

PARKING

According to Section 8-200(A)(8) of the Zoning Ordinance, one off-street parking space is required for every four restaurant seats. One additional off-street space is required for each delivery vehicle. The requested restaurant, with a maximum of 16 seats and four delivery vehicles at any one time, is therefore required to provide eight off-street parking spaces. The applicant satisfies this requirement by providing eight parking spaces located either next to the mid-block alley or in the underground garage.

II. STAFF ANALYSIS

Although it has some concerns about an automobile-oriented use locating in the mixed-use Monarch/Henry building, staff is recommending approval of the applicant's request to operate a Domino's restaurant at the site. The applicant will be using its new, retail-friendly concept here and has agreed to several changes to its initial proposal that will enhance the restaurant's compatibility with the neighborhood. The business will also fill empty commercial space, much of which has been vacant since it was completed about four years ago.

Restaurant

The new store concept Domino's proposes here is an improvement over the pizza chain's traditional delivery outposts. The applicant proposes an expanded menu and additional grab-and-go products for sale. Instead of a traditional, largely empty interior space, the applicant will offer indoor seating (see attached sample photos). At staff's request, the applicant has agreed to increase seating at the restaurant and to add outdoor dining seats subject to approval of a final outdoor dining plan (Conditions #2 and #5). The introduction of outdoor seating is particularly beneficial here given the tenant space's prominent corner location and the tendency for outdoor dining to increase the visibility of commercial spaces and enliven the pedestrian experience.

Parking

Staff's main concerns about the application have been the location of parking and loading/unloading activities. The location of customer parking in the below-grade garage may be inconvenient for customers as a practical matter. It is reasonable to assume, however, that some portion of restaurant customers will walk to the site, and Domino's is well-known for its delivery service. The location of parking for delivery vehicles, either in the mid-block alley or in the below-grade parking garage, is off-street but not ideal. Delivery drivers will need to either carry food items around the building to the spaces in the alley, since no direct connection from the tenant space to the alley is possible, or down one level to the underground garage. Staff has asked the applicant to provide all pizza delivery vehicle parking in the alley, which is the closest feasible location, by asking the landlord for two additional parking spaces in the alley. The applicant has not yet been successful in obtaining these spaces but will continue to work on the matter with the landlord. At a minimum, staff has included special condition language that will require the applicant to maintain at least the two alley-adjacent parking spaces it has currently obtained from the landlord. Condition #9 also expressly prohibits any pizza delivery vehicles from parking on the street.

Loading

The delivery of supplies to the restaurant, with its associated loading/unloading activities, staff has crafted a two-part recommendation. First, it recommends a prohibition in Condition #24 against any loading/unloading along Route 1. The width of most supply trucks exceeds the width of the parking lane adjacent to the Monarch/Henry building such that they would likely impede the flow of traffic on Route 1's already-narrow travel lanes. Second, since the applicant reports that it cannot use smaller trucks to deliver supplies to the site, staff is requiring in Condition #25 that the applicant only be allowed to park its larger, refrigerated tractor trailer trucks in a location specifically approved by the Director of Planning & Zoning. Although staff considers off-street loading to be the preferred option here, the loading space behind the building is too small for the

applicant's trucks and an emergency vehicle easement in the mid-block alley precludes loading/unloading activities there. No other off-street loading area exists in the vicinity, and based on current conditions around the block, only a limited number of on-street locations are long enough to accommodate these vehicles. One potential location is along the northern curb of Oronoco Street adjacent to the proposed restaurant and another location is along the western side of North Fayette Street.

This approach to delivery vehicles, while neither staff nor the applicant's first choice, leaves Domino's with a series of options. It may use large trucks as planned and conform to the City's designation of appropriate locations. In the alternative, it may opt to use smaller trucks, in which case it can use either the designated loading space behind the building or can park elsewhere on the street as available.

Consistency with DSUP

For consistency with the existing building and prior DSUP approval, staff has also carried forward three conditions (Conditions #10-12) regarding venting equipment, signage, and maintaining the existing entrance to the tenant space on North Henry Street.

Neighborhood

Staff has discussed the proposal with the West Old Town Citizens Association (WOTCA), who raises concerns regarding hours of operation, supply delivery hours, employee parking, the removal of outdoor dining furniture each night, and trash/litter. Staff has heard similar concerns from a few individual residents/property owners in the vicinity as well. Staff shares these concerns and has addressed them through the inclusion of special and standard condition language in this report.

Hours

Staff agrees that the initially proposed 2 a.m. closing hour is not appropriate in this residential/commercial mixed-use building and has therefore included condition language limiting the hours of operation. Condition #2 requires a closing hour of 10 p.m. (11 p.m. on weekends) for carry-out and dine-in orders and 12 midnight for delivery orders. These hours, which are consistent with WOTCA's request, are identical to the approved closing hour at Shanghai Peking restaurant located immediately next-door, are approximately the same closing hour approved at Starbucks at the other end of the building, and are slightly later than the approved closing hour for the grandfathered Café Nicole on some nights.

Supply Deliveries

Condition #23 has been included to limit the hours for supply deliveries to between 8 a.m. and 8 p.m., which although stricter than staff's standard condition limiting such deliveries to between 7 a.m. and 11 p.m., is a reasonable limitation to control potential noise impacts in this mixed-use area and one requested by the neighborhood.

Outdoor Furniture

Staff agrees with WOTCA that some potential exists for loitering on unsecured outdoor dining furniture, and has therefore included Condition #13 to require the applicant to either stack and lock such furniture or store it inside each night.

Employee Parking

Staff has included standard condition language requiring the applicant to provide off-street parking for employees who drive to work (Condition #26).

Litter

Condition #18 has been included in this report as standard condition language requiring the applicant to pick up litter on-site and in adjacent areas.

Staff concludes that the request, with the amendments and conditions as discussed in this report, is reasonable and appropriate in this location. It recommends approval subject to the conditions contained in Section III of this report.

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of seats at the restaurant shall be 16 and may be located either inside or outside the restaurant. (P&Z)
3. The dine-in and carry-out hours of operation shall be limited to between 11 a.m. and 10 p.m., Sunday through Thursday and 11 a.m. and 11 p.m., Friday and Saturday. Delivery service shall be allowed to operate until 12 midnight daily. The outdoor dining area shall be closed and cleared of all customers by 10 p.m. Sunday-Thursday and 11 p.m. Friday and Saturday and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. The applicant shall submit a final outdoor dining plan that includes design specifications for all chairs, tables, barriers, umbrellas, planters, and other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for final review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
6. 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. (P&Z) (T&ES)
7. No alcohol sales shall be allowed at the restaurant. (P&Z)
8. No live entertainment shall be allowed at the restaurant. (P&Z)

9. **CONDITION AMENDED BY PLANNING COMMISSION:** Not more than ~~four~~ six delivery vehicles may be used to deliver food to customers. Each delivery vehicles must park in off-street parking spaces, the location of which must be to the satisfaction of the Director of Planning & Zoning, when at the restaurant. Delivery vehicles shall be prohibited from parking on-street when at the restaurant. (P&Z)(T&ES)(PC)
10. New venting ducts and other venting equipment proposed for the exterior of the building shall be designed to match the exterior of the building to the satisfaction of the Director of Planning & Zoning. (P&Z)
11. The colors and materials of tenant signage shall be designed of high quality materials and shall be designed as an integral part of the building that shall relate in materials, color and scale to the remainder of the building and to the retail bay on which it is displayed to the satisfaction of the Director of Planning & Zoning and shall comply with applicable codes and ordinances as well as the following guidelines:
 - a. Sign messages shall be limited to logos, names and street address information.
 - b. Illuminated or non-illuminated parapet signs or wall signs above the first level for retail and/or residential uses are prohibited.
 - c. Signs applied to storefront windows shall cover no more than twenty percent of the glass.
 - d. Box signs shall be prohibited.
 - e. Any exterior decorative exterior banners/flags shall be deducted from the overall permitted sign area. Permanent or temporary advertising banners shall be prohibited.
 - f. Display cases, storage, carts or other obstructions shall not be designed to be temporarily or permanently located adjacent to the retail windows. Tables and other active uses adjacent to the window are encouraged.
 - g. Freestanding signs are prohibited. (P&Z)
12. The existing door fronting on North Henry Street shall remain an operable entrance for this tenant space. (P&Z)
13. Each day after the restaurant closes, tables and chairs used for outdoor dining shall be either brought inside the restaurant or stacked and secured outside in such a manner to preclude their after-hours use. (P&Z)
14. Meals ordered before the closing hour may be sold, but no new patrons may be admitted and all patrons must leave by one hour after the closing hour. (P&Z)
15. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
16. No food, beverages, or other material shall be stored outside. (P&Z)
17. 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)
18. 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)
 19. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
 20. All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (T&ES)
 21. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
 22. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
 23. Supply deliveries, loading, and unloading activities shall not occur between the hours of 8:00pm and 8:00am. (P&Z)(T&ES)
 24. Loading and unloading operations shall be prohibited on North Henry Street. (P&Z)
 25. **CONDITION AMENDED BY PLANNING COMMISSION:** Loading and unloading operations from tractor trailer trucks shall occur only in a location approved to the satisfaction of the Directors of Planning & Zoning and Transportation & Environmental Services and only during a four-hour time period one two days each week. If the Director determines that a dedicated on-street loading zone is needed, the applicant must apply to the Traffic and Parking Board for approval. (P&Z)(PC)
 26. 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)
 27. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
 28. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a security survey for the business and a robbery readiness program for all employees. (Police)

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

Staff 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:

- F-1 Due to the narrow parking lane width and travel lane widths on Henry Street, delivery vehicles larger than 30 feet in total length, which will generally consist of tractor-trailer type vehicles, will not fit within the 7' wide parking lane on Henry Street and will encroach into the adjoining travel lane. The adjoining travel lane is a substandard 10' width. Narrowing this travel lane by having a large encroaching delivery vehicle in the adjoining parking lane will create a safety hazard for through vehicles in the travel lane. T&ES staff has therefore included a condition prohibiting delivery vehicles from unloading on Henry Street. (T&ES)
- F-2 The entry/exit doors to the restaurant are not convenient to the parking located behind the building or to the garage parking. The condition requiring delivery drivers to park off-street may require routing enforcement efforts to keep delivery drivers from parking in on-street spaces in front of the restaurant. (T&ES)
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-3 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.(T&ES)
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 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-6 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations and not be discharged to the sanitary or storm sewers or be discharged onto the ground. (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 Not more than four delivery vehicles may be used to deliver food to customers. Each delivery vehicle must park in an off-street parking space when at the restaurant. (T&ES)
- R-9 Loading and unloading operations shall be prohibited on North Henry Street. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)
- C-2 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). (AUP2007-00003)

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) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

Code Enforcement:

- F-1 The review by Code Administration is a preliminary review only. Once the applicant has filed for a building permit, code requirements will be based upon the building permit plans. If there are any questions, the applicant may contact Ken Granata, Acting Plan Review Supervisor at ken.granata@alexandriava.gov or 703-746-4193.
- C-1 The current use is classified as Group M; the proposed use is Group B. Change of use, in whole or in part, will require a certificate of use and occupancy and compliance with including but not limited to: limitations of exit travel distance, emergency and exit lighting, a manual fire alarm system, and accessibility for persons with disabilities.
- C-2 Building and trades permits are required for this project. Six sets of *construction documents* sealed by a *Registered Design Professional* that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s)
- C-3 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-4 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

- C-5 Before a building permit can be issued on any proposed future alterations, a certification is required from the owner or owner's agent that the building has been inspected by a licensed asbestos inspector for the presence of asbestos.
- C-6 The developer shall provide a building code analysis with the following building code data on the plan: a) use group; b) number of stories; c) type of construction; d) floor area per floor; e) fire protection plan.
- C-7 A Certificate of occupancy shall be obtained prior to any occupancy of the building or portion thereof.
- C-8 Required exits, parking, and accessibility within the building for persons with disabilities must comply with USBC Chapter 11. Handicapped accessible bathrooms shall also be provided.
- C-9 Toilet Rooms for Persons with Disabilities:
 - (a) Water closet heights must comply with USBC 1109.2.2
 - (b) Door hardware must comply with USBC 1109.13
- C-10 Toilet Facilities for Persons with Disabilities: Larger, detailed, dimensioned drawings are required to clarify space layout and mounting heights of affected accessories. Information on door hardware for the toilet stall is required (USBC 1109.2.2).
- C-11 A seating/table layout complete with dimensions showing all aisle and passageway clearances will be required for review and approval prior to occupancy (USBC 1004.2).
- C-12 Electrical wiring methods and other electrical requirements must comply with NFPA 70, 2008.
- C-13 A fire prevention code permit is required for the proposed operation.
- C-14 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-15 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

Health:

- 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 Six sets of plans of each facility must be submitted through the Permit Center 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 comments received

Police Department:

- R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a security survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a robbery readiness program for all employees.



APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2012-0017

PROPERTY LOCATION: 500 North Henry St.

064.01-08-CU102 + 064.01-0800

TAX MAP REFERENCE: 64.01.03.07 **ZONE:** CRMU/H

APPLICANT: (Mary Lynne Carraway and Tom Anderson)
Name: Team Washington, Inc. dba Domino's Pizza

Address: 8381 Old Courthouse Rd. Suite 100, Vienna, VA 22182

PROPOSED USE: Domino's Pizza

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.

Ken Sanders-Smith
Print Name of Applicant or Agent

Ken Sanders-Smith 2/17/12
Signature Date

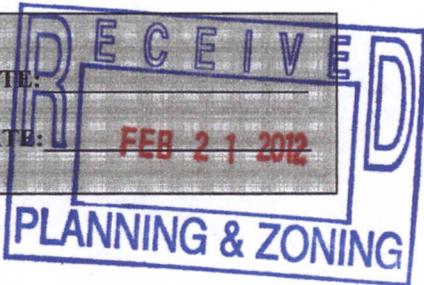
8381 Old Courthouse Rd. Suite 100
Mailing/Street Address

703-743-7080 ext 107 703-734-8081
Telephone # Fax #

Vienna, VA 22182
City and State Zip Code

sfulton@teamwash.com (contact is Susan Fulton)
Email address

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



PROPERTY OWNER'S AUTHORIZATION

As the property owner of The Henry, 500 North Henry St. Alexandria, VA, I hereby
(Property Address)
grant the applicant authorization to apply for the Domino's Pizza / restaurant use as
(use)
described in this application.
Kashif Z. Sheikh, Vice President of
Name: North Henry Retail, LLC Phone: (212) 849-8800
Please Print
Address: c/o Westbrook Partners, 3300 PGA Boulevard Email: ksheikh@westbrookpartners.com
Suite 820, Palm Beach Gardens, FL 33410
Signature: [Signature] Date: February 21, 2012

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.

Applicant:	Mary Lynne Carraway	51%
	Thomas Anderson	49%

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. Mary Lynne Carraway	8381 Old courthouse Rd, #100, Vienna, VA 22182	51%
2. Thomas Anderson	8381 Old courthouse Rd, #100, Vienna, VA 22182	49%
3. Team Washington, Inc.	Vienna, VA 22182 8381 Old Courthouse Rd. #100	100%

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 500 North Henry St. (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. North Henry Retail, LLC	c/o Westbrook Partners, 3300 PGA Blvd, Suite 820, Palm	100 %
2. VIII PGS Member, LLC	Beach Gardens, FL 33410 same	93.78886 %
3. VIII CI PGS Member, LLC	same	6.21114 %

3. Business or Financial Relationships. Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require 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. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity below and "None" in the corresponding fields)**

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. Mary Lynne Carraway	none	none
2. Thomas Anderson	none	none
3. North Henry Retail, LLC	none	none

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.

2/23/12 Ken Sanders-Smith
Date Printed Name Signature

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

N. A.

Yes. Provide proof of current City business license

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

NARRATIVE DESCRIPTION

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

Applicant wishes to build a Domino's Pizza store in the 1765 sq.ft. space in
The Henry at 500 North Henry St. Domino's Pizza stores sell Pizza, Oven Baked
Sandwiches, Pasta, Wings, Coca Cola beverages, Salads and assorted side items
for Delivery and Carryout. This will be the relocation of the Domino's Pizza
at 817 Slaters Lane. The current location's lease expires April 30, 2012 and the
building was sold to National Media at 815 Slaters Lane. They are redeveloping
the space to expand their business. We are requesting to add 9 seats to the
space as well as delivery and carry out.

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).
2 to 3 C/O customers at a time during 11AM to 1 PM; and 6PM to 8PM; 1 to 2 C/O customers at other hours.
8 to 9 eat in customers during lunch and dinner, 2 to 4 at other times.
- B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift).
3 inside employees during day shift + 2 drivers. 4 inside employees and 4 drivers during night shift.

6. Please describe the proposed hours and days of operation of the proposed use:
- | | |
|--|--|
| Day:
<u>Sunday through Thursday</u> | Hours:
<u>11 AM -- 12 AM Midnight</u> |
| <u>Friday and Saturday</u> | <u>11 AM - 2 AM</u> |
| _____ | _____ |
| _____ | _____ |

7. Please describe any potential noise emanating from the proposed use.
- A. Describe the noise levels anticipated from all mechanical equipment and patrons.
Very Low. Ordinary conversation levels and equipment is not noisy.
No noise will be heard from the exterior of the space.
- B. How will the noise be controlled?
N/A

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

Mild food odors are vented through an oven hood (oven is only food cooking equipment) to the exterior. Oven hood vent will be removed from any intake vents into other portions of the building and far enough away from surrounding residential areas to prevent any issues.

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)

BulkFood containers, some office paper and food waste will be trash. Food produced and sold at the store will be consumed off the property and does not contribute to the trash, except for small amount of dine in.

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

1 8 yard dumpster @ current location

C. How often will trash be collected?

2 times per week @ current location

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

Trash can in the lobby will collect customer trash. Food sold here is consumed primarily at the customer's residence or place of business.

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. Use Standard cleaning detergents and grease trap is pumped by professional service.

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?

All employees must pass background check; all drivers have their MVR run before hiring and every 5 months thereafter. Drivers carry less than

~~\$20.00 in cash and 80% of sales are on credit cards. No credit card information is kept in the store or in the computer system. Store will have surveillance~~

ALCOHOL SALES

cameras.

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.

PARKING AND ACCESS REQUIREMENTS

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

8 ~~designated for~~ Standard spaces Domino's Pizza
_____ Compact spaces
Garage = 3 van spaces
_____ Handicapped accessible spaces. Surface= 1 HC + 1 van spaces
Garage has 56 add'l Other.
retail spaces available

LL is designating 2 spaces in courtyard for Domino's drivers only and 6 in garage in close proximity to stairs closest to #500 for drivers and other employees.

Planning and Zoning Staff Only
Required number of spaces for use per Zoning Ordinance Section 8-200A _____
Does the application meet the requirement?
 Yes No

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

- on-site
- off-site

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

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? 1

Planning and Zoning Staff Only
Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____
Does the application meet the requirement?
 Yes No

- B. Where are off-street loading facilities located? Behind building 2
-
- C. During what hours of the day do you expect loading/unloading operations to occur?
7 AM to 11 PM
-
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
3 deliveries per week
-
16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?
access adequate
-

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No
 Do you propose to construct an addition to the building? Yes No
 How large will the addition be? NA square feet.
18. What will the total area occupied by the proposed use be?
1765 sq. ft. (existing) + -- sq. ft. (addition if any) = 1765 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: Multi-Use building --The Henry (previously The Monarch)

End of Application



SUPPLEMENTAL APPLICATION

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

- How many seats are proposed?
Indoors: ~~10~~ 9 Outdoors: _____ Total number proposed: ~~10~~ 9
- Will the restaurant offer any of the following?
Alcoholic beverages (**SUP only**) _____ Yes No
Beer and wine — on-premises _____ Yes No
Beer and wine — off-premises _____ Yes No
- Please describe the type of food that will be served:
Pizza, Oven baked sandwiches, pasta, salads, wings, Coca-Cola soft drinks, assorted side items
- The restaurant will offer the following service (check items that apply):
 table service _____ bar carry-out delivery
- If delivery service is proposed, how many vehicles do you anticipate? 4 maximum
Will delivery drivers use their own vehicles? Yes _____ No
Where will delivery vehicles be parked when not in use?
on site parking behind the building and in the garage.
- Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
_____ Yes No
If yes, please describe:

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - 100%
 - 75-99%
 - 50-74%
 - 1-49%
 - No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - All
 - 75-99%
 - 50-74%
 - 1-49%
 - None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - No parking impact predicted
 - Less than 20 additional cars in neighborhood
 - 20-40 additional cars
 - More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant. Most food is purchased to be consumed at home or place of business, not immediately. A trash can **Alcohol Consumption and Late Night Hours.** Please fill in the following information. will be in the lobby.

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

_____	Maximum number of patron dining seats	Not Applicable.
+	_____ Maximum number of patron bar seats	
+	_____ Maximum number of standing patrons	
=	_____ Maximum number of patrons	

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

3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
 - Closing by 8:00 PM
 - Closing after 8:00 PM but by 10:00 PM
 - Closing after 10:00 PM but by Midnight
 - Closing after Midnight

4. Alcohol Consumption (check one)
 - High ratio of alcohol to food
 - Balance between alcohol and food
 - Low ratio of alcohol to food

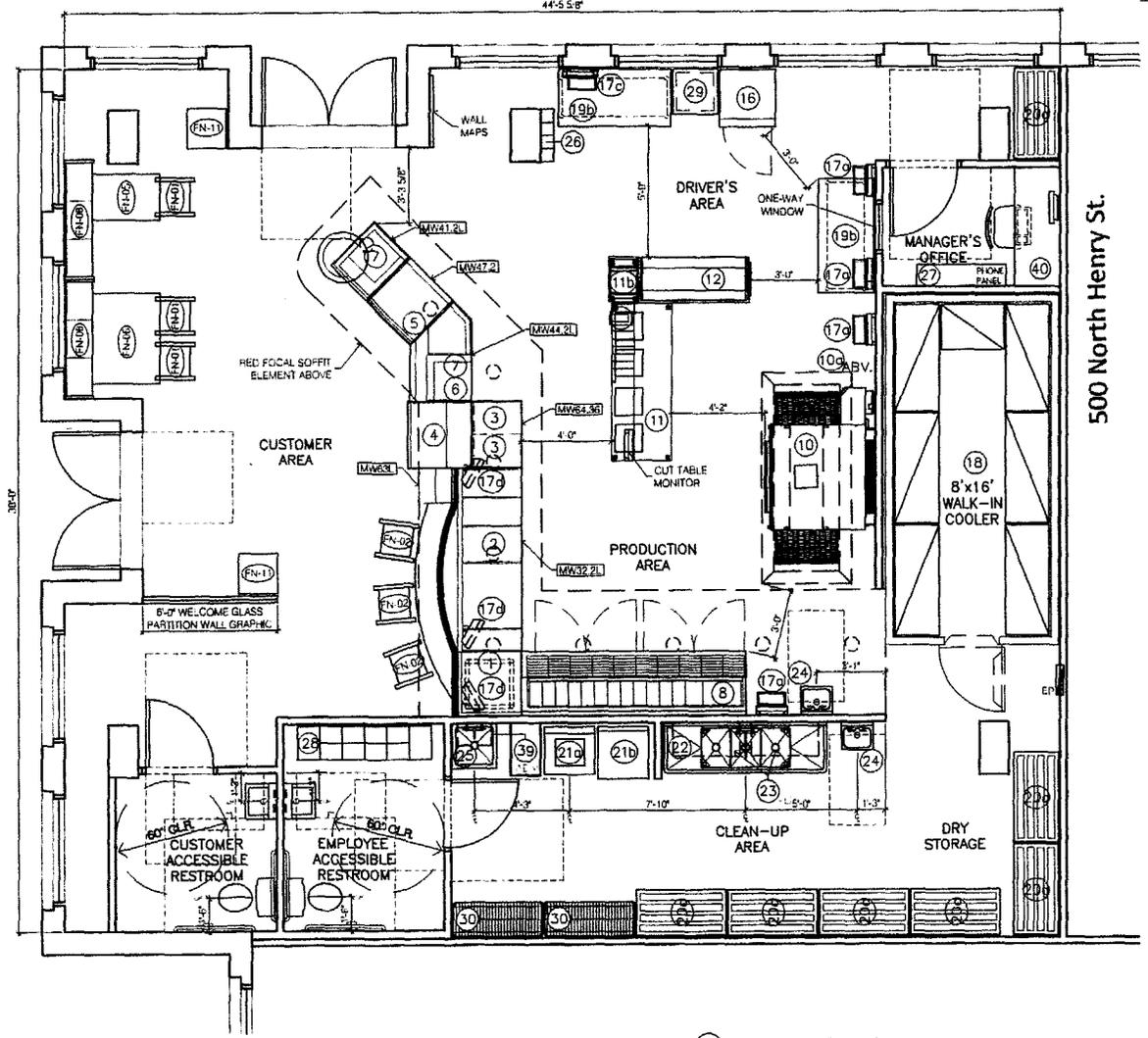
SUP 2012-C017

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**JASON D
GNICH
ARCHITECT**

107 SF WASHINGTON ST
SUITE 200
HERN AND CR 93204
V 503.552.4039
F 503.244.7625



500 North Henry St.

Alexandria, VA 22314

Domino's Pizza

Team Washington, Inc.

1765 square feet

Project No: 2614

Domino's Pizza Bakery Store
Schematic Layout for a Tenant Improvement
Monarch Retail Building Suite #500 Old Town
Alexandria, VA
for Team Washington, Inc.
8381 Old Courthouse Rd. Ste. 100
Vienna, VA 22182

SCHEMATIC LAYOUT FOR
OWNER REVIEW: STAGE ONE
02.16.12

REV	DATE	DESCRIPTION
1	02.22.12	LAYOUT

SHEET NAME:
EQUIPMENT
LAYOUT

SHEET NUMBER:
A1.0

1 EQUIPMENT LAYOUT

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

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EQUIPMENT SCHEDULE

ITEM NUMBER	ITEM QUANTITY	DESCRIPTION / MFR	SIZE	ELECTRICAL							WATER		WASTE		GAS		MODEL	REMARKS	RECORDED P/CTING.	FURNISHED BY	INSTALLED BY	
				AMPS	KW	HP	VOLTS	PHASE	DIRECT	PLUG	COLD	HOT	DIRECT	INDIRECT	SIZE	METH.						
1	1	3" UNIVERSAL CORNER STAINLESS STEEL DOUGH COUNTER W/ LEGS	34"W x 34"D x 44 1/2"H														CUSTOM	N/O BACKSPLASH		ESS	GC	
2	1	CUSTOM 4" STAINLESS STEEL DOUGH COUNTER COMPLEMENT W/ LEGS	48"W x 54"D x 44 1/2"H														CUSTOM	N/O BACKSPLASH		ESS	GC	
3	1	27 GALLON CORNMEAL BIN	27"H														PC411882			ESS	GC	
4	2	STEEL DOUGH DOLLY	25 7/8"W x 17 7/8"D x -"H														PC460005	900 LB. CAPACITY		ESS	GC	
5	1	DOUGH TRAYS (SET OF 100)	--"W x --"D x --"H														PC258050			ESS	GC	
6	1	RANDELL GRAB-AN-GO REFRIGERATED DISPLAY MERCHANDISER	36"W x 34"D x 46 1/2"H	8.6		3/8	115V	1									66AC-36SSC	STAINLESS STEEL 20 OZ. R-134A		ESS	GC	
7	1	HATCO GLO-RAY DESIGNER HEATED GLASS DISPLAY CASE																				
8	1	DUAL COMPARTMENT SAFE WITH DIGITAL LOCK/TIME DELAY	19"W x 22"D x 27"H														PC381810	290 LBS. 1" STEEL BODY AND DOOR		ESS	GC	
9	2	METAL CASH DRAWER W/ REMOVABLE TILL	19 1/2"W x 16 3/8"D x 4"H														PC312661	MTL. BRACKET KIT RECD - PC312662		ESS	GC	
10	8	10-0" LCP MAKELINE (RANDELL OR EQUAL)	120"W x 34"D x 51 1/2"H	13		3-4	120V	1									PC339516	5/8" 2" DOORS		ESS	GC	
11	1	RANDELL LOW REFRIGERATOR UNIT	48"W x 32 1/2"D x 36"H	5.5		1-4	115V	1									9301-7	DOUBLE SOLID DOORS		ESS	GC	
12	1	BOFI 3270 DOUBLE STACK CONVEYOR OVEN															BOFI - 3270			ESS	GC	
13a	1	AVI HOOD SYSTEM FOR BOFI XL13270 DOUBLE STACK OVEN	111 5/8"W x 48 3/8"D	10			120V	1									HA-2005-3270 (SEE CLG PLAN FOR HT.)			ESS	GC	
14	1	7" CUSTOM CUT TABLE W. OVERSHELF	84"L x 32"D x 36"H														312-25SS 10SS-MOD			ESS	GC	
15a	1	CUSTOM CUT TABLE, ACCESSORY CABINET	36"L x 16"D x 36"H														309-25SS			ESS	GC	
15b	1	CUSTOM CUT TABLE, ACCESSORY CABINET	24"L x 16"D x 36"H														308-25SS			ESS	GC	
16	1	60" ROUTE STAND W/ (3) 54" HEAT LAMPS (NO. PC320815)	60"L x 18"D x 86"H														PC320810			ESS	GC	
17	1	55 NARROW BODY FULL HT. HOLDING CABINET PASS-THRU																				
18	1	DELFIELD SINGLE DOOR STAINLESS STEEL REFRIGERATOR																				
19a	1	48" x 24" DRIVERS TABLE	48"L x 24"D x -"H																			
19b	1	36" x 24" DRIVERS TABLE	36"L x 24"D x -"H																	ESS	GC	
20	1	SINGLE DOOR VISH-COOLER	47"W x 29"D x 78 1/2"H														GDM-41			ESS	GC	
21a	3	PULSE TELEPHONE / ORDER STATION - WALL MOUNTED																		ESS	PULSE	
21b	1	PULSE TELEPHONE / ORDER STATION - MAKELINE RETURN WALL																		ESS	PULSE	
21c	1	PULSE TELEPHONE / ORDER STATION - AT DRIVERS TABLE																		ESS	PULSE	
21d	3	PULSE TELEPHONE / ORDER STATION - SUSPENDED FROM ABOVE																		ESS	PULSE	
22	1	8' x 16" NOMINAL WALK-IN COOLER BOX W/ OUT FLOOR																		ESS	GC	
23a	1	4" STAINLESS WORK TABLE	48"L x 30"D x 35 1/2"H																	ESS	GC	
23b	2	5' STAINLESS WORK TABLE	60"L x 30"D x 35 1/2"H																	ESS	GC	
23c	1	6' STAINLESS WORK TABLE	72"L x 30"D x 35 1/2"H																	ESS	GC	
24a	7	24" x 48" HEAVY DUTY DUNNAGE RACK	24"L x 48"D x 12"H															PC462450			ESS	GC
24b	1	24" x 36" HEAVY DUTY DUNNAGE RACK	24"L x 36"D x 12"H																			
24c	1	16" x 48" HEAVY DUTY DUNNAGE RACK WITH 6" BACKSPLASH	18"L x 48"D x 6"H																			
24d	1	24" x 80" HEAVY DUTY DUNNAGE RACK	24"L x 80"D x 12"H																			
25	1	SEARS KENMORE SIDE BY SIDE GAS WASHER	27"W x 25 1/2"D															CUSTOM				
25b	1	SEARS KENMORE SIDE BY SIDE GAS DRYER	27"W x 25 1/2"D															PC26897		ESS	GC	
26	1	STAINLESS STEEL 3-COMPARTMENT SINK	87 1/4"L x 27 1/2"D x 39 1/2"H															PC26995		ESS	GC	
27	1	3-COMP. SINK WASTE LEVER	ACCESSORY															PC383050		ESS	GC	
28	1	3-COMP. SINK ECONOMY SPRAYER W. ADD-ON FAUCET	ACCESSORY															PC383055		ESS	GC	
29	1	3-COMP. SINK WALL BRACKET FOR ECONOMY SPRAYER	ACCESSORY															PC28108		ESS	GC	
30	2	COMPLETE 3-COMP. SINK WALL STORAGE SYSTEM	30"L x 30"H															PC411956		ESS	GC	
31	1	STAINLESS STEEL HANDSINK W/2 WRIST HANDLES	14"L x 10"D x 5"H															PC383101		ESS	GC	
32	2	LIQUID SOAP DISPENSERS	ACCESSORY															PC244006		ESS	GC	
33	2	HAND SANITIZER DISPENSER	ACCESSORY															PC277647		ESS	GC	
34	2	C-FOLD PAPER TOWEL DISPENSER	ACCESSORY															NEED CUT SHEET		ESS	GC	
35	2	TRASH CAN	ACCESSORY															NEED CUT SHEET		ESS	GC	
36	1	24" x 24" MOLDED STONE MOP SINK	24"L x 24"D x 10"H															PC28096		ESS	GC	
37	4	MODULAR METAL DROP BOX	7"W x 7"D x 23"H															PC8610A		ESS	GC	
38	1	PULSE TELEPHONE EQUIPMENT BOX	48"W x 18"D x 48"H																			
39	1	16 COMPARTMENT LOCKER																			GC	
40	1	24" x 24" HOT BAG RACK																				
41	2	18" x 48" CLEAN SMALLWARES RACK																				
42	1	EMPLOYEE TABLE																				
43	2	PULSE DIGITAL 42" MENU BOARDS																			PULSE	PULSE
44	1	PIZZA TRACKER - 37" MONITOR																				
45	1	PIZZA TRACKER - TBD MONITOR (LARGE SIZE)																				
46	1	COKE COOLER GDM-7																				
47	1	24" x 36" WIRE SHELF SYSTEM																				
48	1	WALL-MOUNTED BIKE RACK																				
49	1	12" x 12" EMPLOYEE LOCKER																				
50	1	RINNAI WALL-MOUNTED INSTANTANEOUS WATER HEATER																				
51	1	BUILT-IN MANAGERS DESK (WITH A.D.A. KNEE CLEARANCE)																				



1074 W. FARM LANE, SUITE 100
ALEXANDRIA, VA 22304-1000
703.734.7080

Project No: 2614
Domino's Pizza Bakery Store
Schematic Layout for a Tenant Improvement
Monarch Retail Building Suite #500 Old Town
Alexandria, VA
for team Washington, Inc.
8381 Old Courthouse Rd. Ste. 100
Vienna, VA 22182

REV.	DATE	DESCRIPTION
1	02/22/12	LA ROST

SHEET NAME
EQUIPMENT SCHEDULE
SHEET NUMBER
A2.0

1.00-21028NS

27



**JASON D
GNICH
ARCHITECT**

1000 E. 12TH ST., SUITE 400
ALEXANDRIA, VA 22304
TEL: 703.734.7000
FAX: 703.734.7000

MILLWORK SCHEDULE

MARK	DESCRIPTION	QTY.	MFR/SUPPLIER	REMARKS	COLOR/FINISH	FURNISHED BY:	INSTALLED BY	NOTES
MW-10.1L	RED FOCAL ELEMENT LEFT HAND ORIENTATION		---	ANGLED WITH RETURN AND WITH WALL INCLUDES LIGHT STRIP	FOCAL ELEMENT: RED P-LAM [PL-02] LIGHT STRIP: SATIN STAINLESS STEEL	OWNER	G.C.	
MW-20.2L	MARKING WALLS LEFT HAND ORIENTATION		---	PROTOTYPE FREESTANDING AND END CAP APPLICATIONS NO SNEEZE GUARD ON RETURN	CUSTOMER SIDE: METAL [MT-01] KITCHEN SIDE: P-LAM [PL-01]	OWNER	G.C.	
MW-32.2L	DOUGH FEATURE WALL LEFT HAND ORIENTATION	1	---	CURVED VERSION WITH ADA LEDGE. METAL WALL FINISH STONE. COUNTER TOP AND P-LAM BASE CABINET	CUSTOMER SIDE: METAL [MT-01] STONE [SS-02] AND P-LAM [PL-01]	OWNER	G.C.	SEE ARCHITECTURAL DRAWINGS FOR GIVE SPECIFIC MODIFICATIONS
MW-41.2L	POS COUNTER 2'-3" WIDE WITH ROUND PICK-UP LEFT HAND ORIENTATION	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP ROUND PICK-UP FOCAL WHITE P-LAM WITH STAINLESS STEEL TOP.	BASE CABINET: [MT-01] TOP [SS-01] ROUND CABINET: [PL-01] TOP [MT-01]	OWNER	G.C.	
MW-41.2	POS COUNTER ANGLED LEFT HAND ORIENTATION	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP.	BASE CABINET: [MT-01] TOP [SS-01]	OWNER	G.C.	
MW-47.2	BASE CABINET	1	---	BASE CABINET METAL CUSTOMER FACE WITH WHITE SOLID SURFACE TOP.	BASE CABINET [MT-01] TOP [SS-01]	OWNER	G.C.	
MW-63L	CHILD STEP-UP LEFT HAND ORIENTATION	1	---	CHILD STEPS AND DOUGH AREA MEMING PLATFORM FLOOR COVERING HANDRAIL ON LEFT	FLOOR COVERING: [FC-01] HANDRAIL [MT-01]	OWNER	G.C.	
MW-64.36	DOUGH CART GARAGE 36" WIDE	1	---	BASE CABINET WITH P-LAM WITH WHITE P-LAM TOP	BASE CABINET: [MT-01] TOP [SS-01]	OWNER	G.C.	

FURNITURE SCHEDULE

	DESCRIPTION / MFR	QTY.	SIZE	MANUFACTURER	COLOR	MODEL	REMARKS	FURNISHED BY	INST. BY
FN-01	DINING CHAIR	3	---	---	---	---	---	---	---
FN-02	COUNTER STOOL	3	---	---	---	---	---	E&S	GC
FN-03	BAR STOOL		---	---	---	---	---	E&S	GC
FN-04	DINING TABLE		24" x 32" x 29.75"H	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(1)200-3000 SPECIAL 200 SERIES X-BASE, 3000 S.E. LAMINATE TOP	CUSTOM PL. SHAPED TOP	---	---
FN-05	DINING TABLE	1	24" x 36" x 29.75"H	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(1)200-3000 24 x 36 200 SERIES X-BASE, 3000 S.E. LAMINATE TOP	---	---	---
FN-06	DINING TABLE	1	48" x 36" x 29.75"H	FALCON	BASE: SILVERTONE E2, TOP: PL-03	(2)200-3000 48 x 36 200 SERIES T-BASE, 3000 S.E. LAMINATE TOP	---	---	---
FN-07	BENCH - 2 SEAT		---	---	---	---	---	---	---
FN-08	BENCH - 3 SEAT	2	---	---	---	---	---	E&S	GC
FN-09	BENCH - 4 SEAT		---	---	---	---	---	---	---
FN-10	COFFEE TABLE		44W" x 22"D x 15"H	---	---	---	---	---	---
FN-11	INTERIOR TRASH CAN	2	40 GALLON	TRASHCANSANDMORE	---	---	---	E&S	GC
FN-12	EXTERIOR TRASH CAN - 36 GALLON		18.5"W x 18.5"D x 38"H	TRASHCANDEPOT	GRAY	---	---	E&S	GC
FN-13	FIBERGLASS PICNIC TABLE		48" DIAMETER	BELSON	FRAME: GALV. SEATS: RED, TOP: WHITE	MODEL #: RTRGF-UH W/ UMBRELLA HOLE. NO SEAT BACKS	---	---	---
FN-14	CONCRETE PICNIC TABLE		48" DIAMETER	BELSON	FRAME: GRAY SEATS: GRAY, TOP: GRAY	MODEL #: TF31257 W/ 4 SEATS. NO SEAT BACKS	---	---	---
FN-15	CONCRETE PICNIC TABLE - WHEELCHAIR ACCESS.		48" DIA. (1) OPEN WL. CH. SEAT	BELSON	FRAME: GRAY SEATS: GRAY, TOP: GRAY	MODEL #: TF31287 W/ 3 SEATS W/ UMBRELLA HOLE. NO SEAT BACKS	---	---	---
FN-16	FIBERGLASS PICNIC TABLE UMBRELLA		7'-6" DIAMETER, 1.5' POLE	BELSON	RED	7'-6" FIBERGLASS UMBRELLA MODEL #: UF	---	E&S	GC
FN-16a	FABRIC PICNIC TABLE UMBRELLA		9'-0" DIAMETER	BACKYARDGARDENER	FIRE ENGINE RED	FABRIC WOOD POST BY LAUREN & CO. MODEL #: LC112W SZ	---	---	---
FN-17	METAL OUTDOOR DINING CHAIR		ARM HT. 27" PL. GLIDES INC.	FALCON	STANDARD METAL FINISH	ALUMINUM ARM CHAIR MODEL #: M22	---	E&S	GC
FN-18	METAL OUTDOOR DINING CHAIR 24" x 24"		24W" x 24"D x 30"H	CAPEFURNITURE	STANDARD METAL FINISH	HATTERS METAL TABLE MODEL #: AS-2424	---	---	---
FN-19	METAL OUTDOOR DINING CHAIR 32" x 32"		32W" x 32"D x 30"H	CAPEFURNITURE	STANDARD METAL FINISH	HATTERS METAL TABLE MODEL #: AS-3024	---	E&S	GC

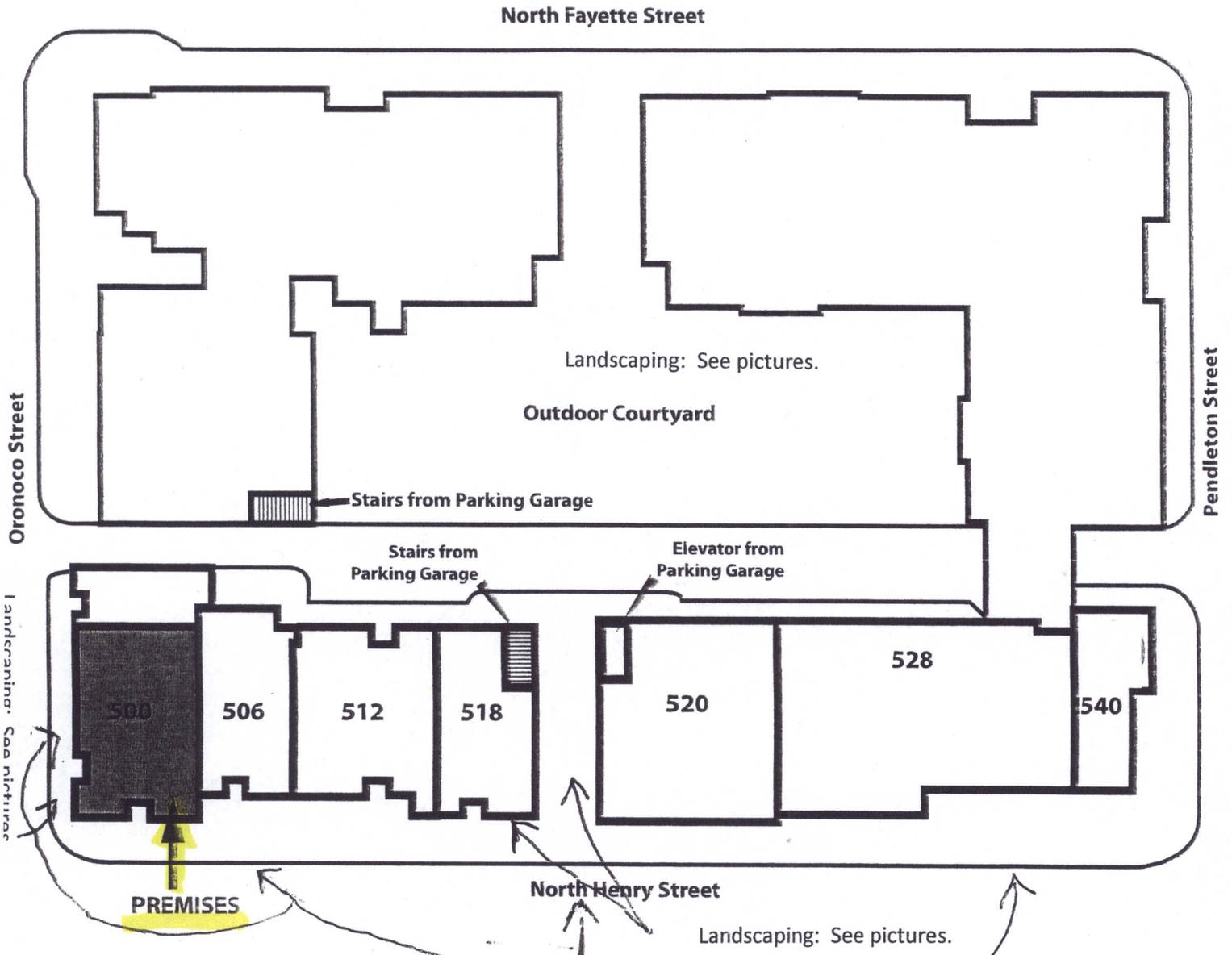
Project No: 2614
 Domino's Pizza Bakery Store
 Schematic Layout for a Tenant Improvement
 Monarch Retail Building Suite #500 Old Town
 Alexandria, VA
 for Team Washington, Inc.
 8381 Old Courthouse Rd. Ste. 100
 Vienna, VA 22182
 703.734.7000 X-107

SCHEMATIC LAYOUT FOR
 OWNER REVIEW STAGE ONE
 02.16.12

REV.	DATE	DESCRIPTION
1	02.22.12	ISSUE
SHEET NAME		
MILLWORK/ FURNITURE SCHEDULES		
SHEET NUMBER		
A3.0		

SUBPLOT-10011

28



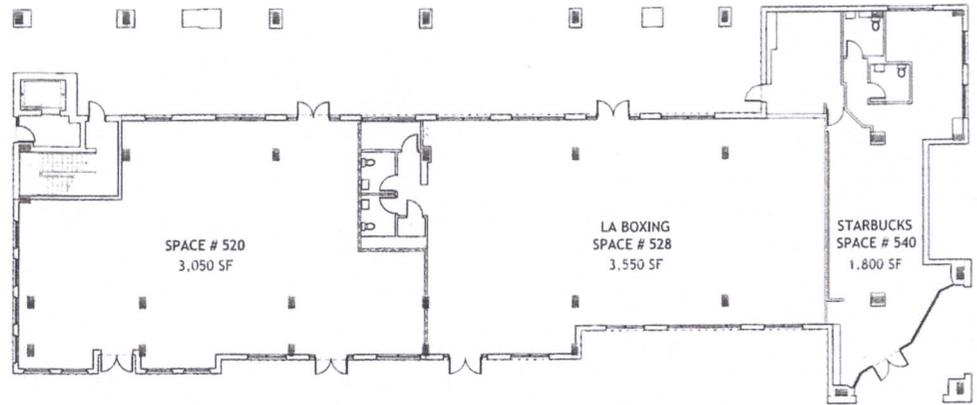
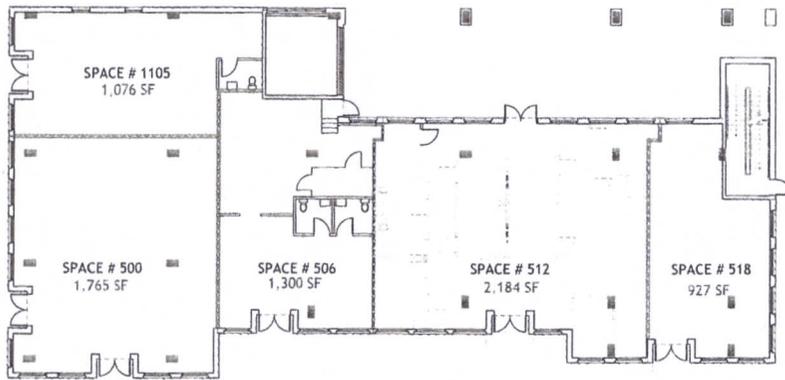
500 North Henry St.

Alexandria , VA 22314

Domino's Pizza

Team Washington, Inc.

1765 square feet.



EXISTING TENANT SPACES
500, 506, 512, 518, 520, 528, 540
THE MONARCH RETAIL
OLD TOWN ALEXANDRIA, VA
SEPTEMBER 6, 2011



JCA ARCHITECTS
 1801 ROBERT FULTON DR. SUITE 410
 RESTON, VIRGINIA

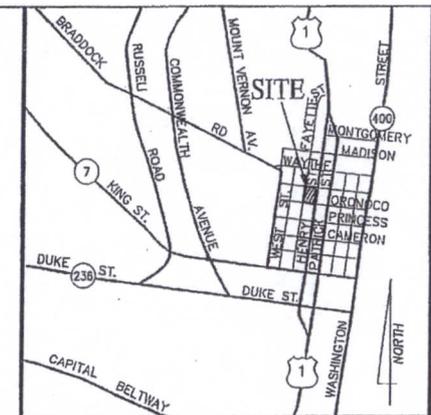


Rosenthal
 PROPERTIES, LLC
8191 Old Capital Blvd. Suite 200 Fairfax, VA 22031

500 North Henry St.
 Alexandria, VA 22314
 Domino's Pizza
 Team Washington, Inc.
 1765 square feet.

30

Supp002-0017



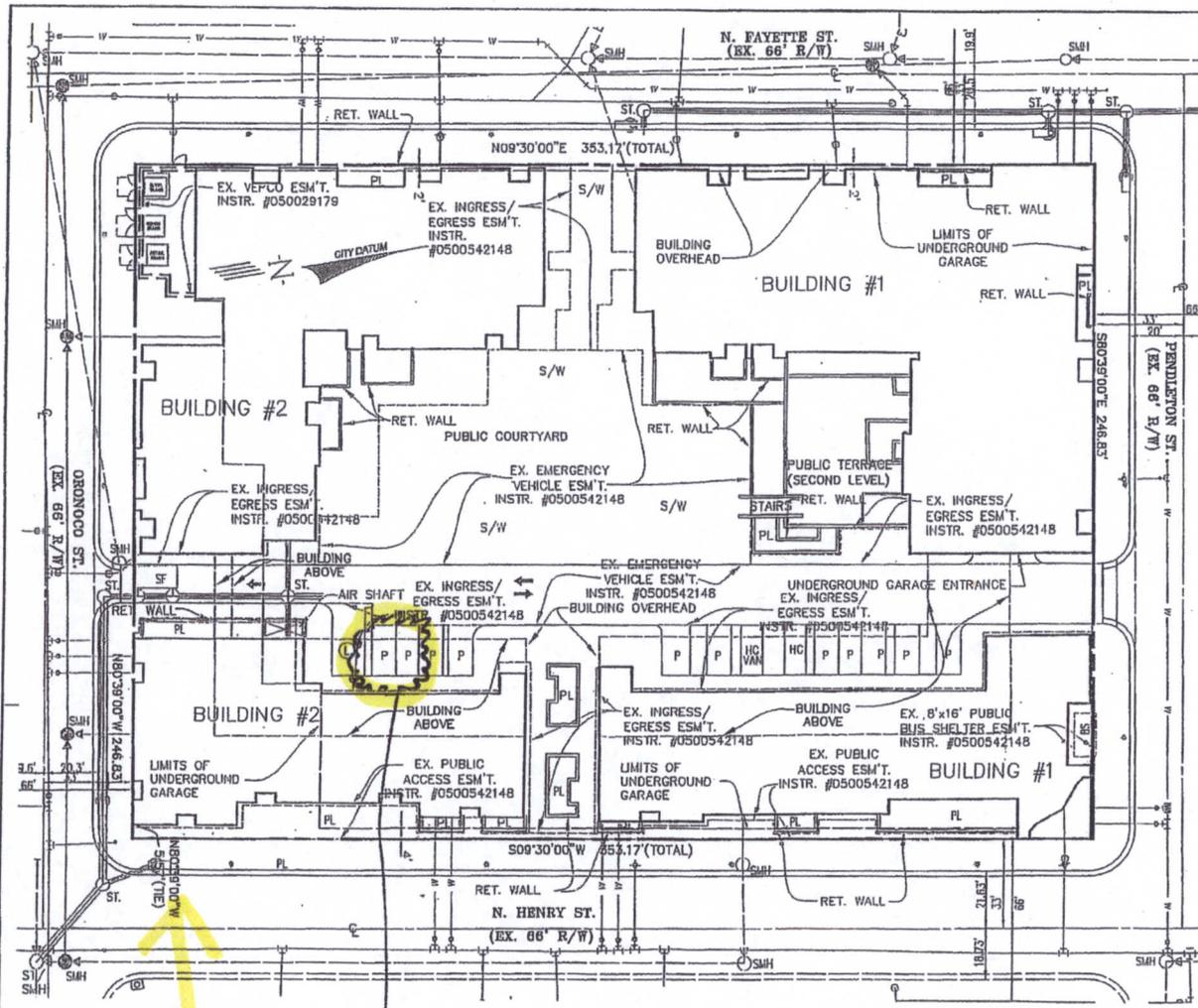
VICINITY MAP
SCALE: 1"=2000'

AREA TABULATION

TOTAL AREA = 87,174 SF OR 2.00124 ACRES

NOTE:

1. THE PROPERTY DELINEATED ON THIS PLAT IS LOCATED ON TAX ASSESSMENT MAP 064-1--((03))--10 AND IS ZONED CRMU/H.
2. OWNER: DIAMOND ALEXANDRIA L.L.C.
INSTRUMENT # 030035921
INSTRUMENT # 040010578
INSTRUMENT # 050042148
3. THERE ARE 382 TOTAL PARKING SPACES AVAILABLE WITH 368 PARKING SPACES IN THE 2-LEVEL UNDERGROUND PARKING STRUCTURE. THE RESIDENT PARKING OF THE GARAGE HAS 265 SPACES WHICH INCLUDES 8 HANDICAP SPACES PLUS 2 VAN ACCESSIBLE SPACES. THE COMMERCIAL/GUEST PARKING OF THE GARAGE HAS 103 SPACES WHICH INCLUDES 3 VAN ACCESSIBLE HANDICAP SPACES. THERE ARE 14 SURFACE PARKING SPACES, INCLUDING 1 LOADING SPACE, 1 HANDICAP SPACE PLUS 1 VAN ACCESSIBLE SPACE.



31

LANE TABLE

NO.	BEARING	LENGTH
L1	N09°33'37"E	62.85'
L2	S80°26'23"E	16.30'
L3	N09°33'37"E	6.60'
L4	S80°26'23"E	3.90'
L5	N09°33'37"E	6.00'
L6	S80°26'23"E	40.42'
L7	S09°33'37"W	36.48'
L8	S80°26'16"E	8.35'
L9	S09°31'44"W	38.97'
L10	N80°26'23"W	68.99'

2 parking spaces,
Surface level

500 North Henry St.
Alexandria, VA 22314

Domino's Pizza
Team Washington, Inc.

1765 square feet.

SURVEYOR'S CERTIFICATE

I, PHILLIP A. BLEVINS, A DULY CERTIFIED LAND SURVEYOR IN THE COMMONWEALTH OF VIRGINIA, DO HEREBY CERTIFY THAT THESE PLATS, SHEETS 1 AND 2, ARE ACCURATE (WITHIN NORMAL CONSTRUCTION TOLERANCE) AND COMPLY WITH THE PROVISIONS OF SECTION 55-79.58A OF THE CODE OF VIRGINIA, AS AMENDED, AND THAT THE BUILDING AND PHYSICAL IMPROVEMENTS SHOWN HEREON ARE SUBSTANTIALLY COMPLETE.

GIVEN UNDER MY HAND ON AUGUST 6, 2007

Phillip A. Blevins
PHILLIP A. BLEVINS CLS #1384



EXHIBIT D
PLAT SHOWING
LOCATION AND DIMENSIONS OF
SUBMITTED LAND, AND EXISTING IMPROVEMENTS
AND EASEMENTS
**THE MONARCH
CONDOMINIUM**
CITY OF ALEXANDRIA, VIRGINIA
SCALE: 1"=30' DATE: JULY, 2007
URBAN ENGINEERING & ASSOCIATES, INC.

CIVIL ENGINEERS • LANDSCAPE ARCHITECTS • LAND SURVEYORS
7712 LITTLE RIVER TURNPIKE
ANNANDALE, VIRGINIA 22003 (703) 642-8080

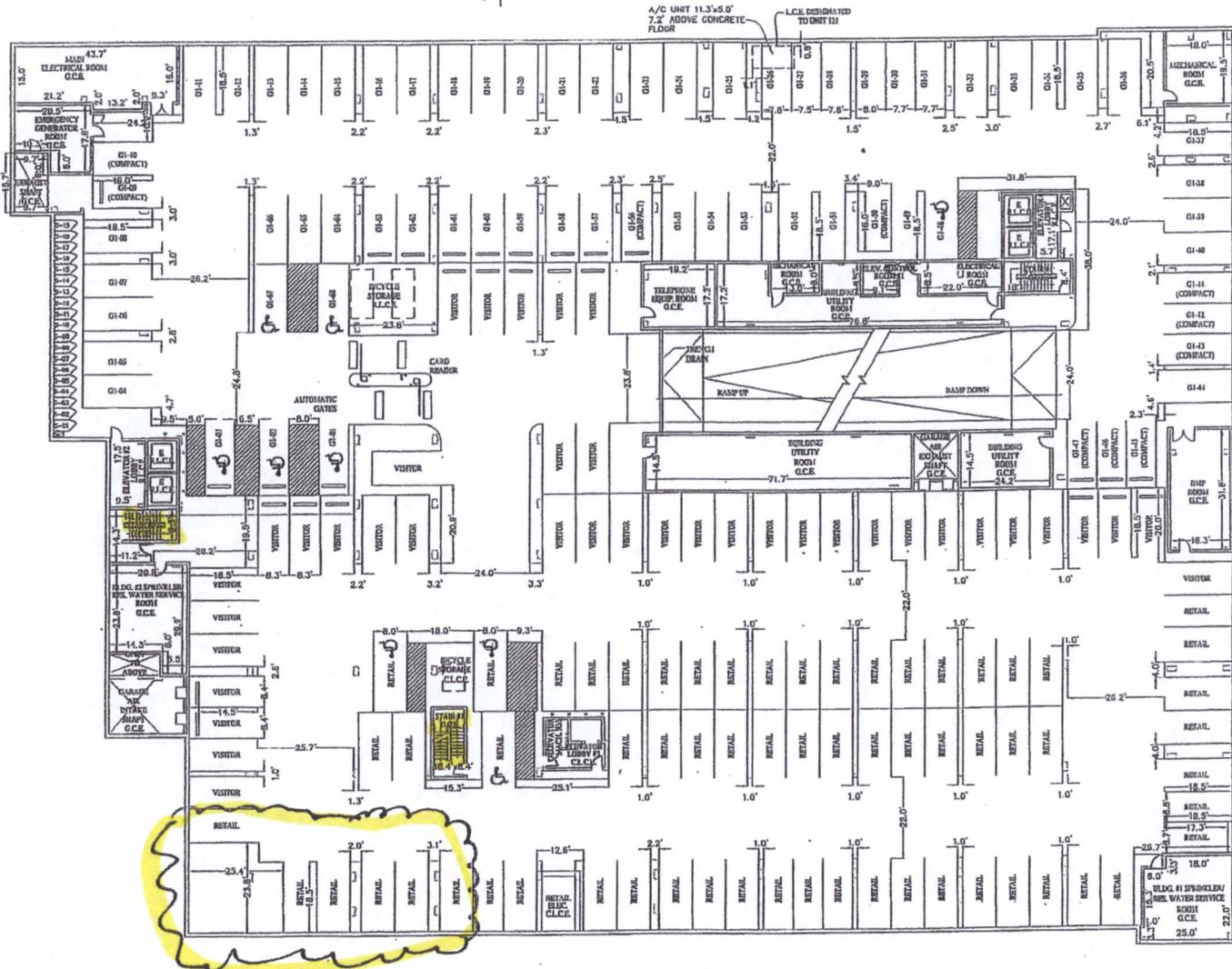
SHEET 1

C:\Users\Diamond\Documents\PLATS\CONDO PLAT\FINAL-RP-1473-CONDO-PLAT.DWG, zdl

SUR 2012-0017
R.P.#1473-CONDO-PLAT

LEGEND

- R2-1, R2-2 ETC. RESIDENT PARKING SPACES
- C-1, C-2 ETC. COMMERCIAL PARKING SPACES
- V-1, V-2 ETC. VISITOR PARKING SPACES
- S-1, S-2 ETC. STORAGE LOCKERS
- ⊠ HANDICAP SPACE
- ⊠ ELEVATOR
- L.C.E. LIMITED COMMON ELEMENT



32

500 North Henry St.
 Alexandria, VA 22314
 Domino's Pizza
 Team Washington, Inc.
 1765 square feet.

*6 parking spaces,
garage level*

GARAGE LEVEL 1

EXHIBIT E
 PLAN SHOWING
 LOCATIONS AND DIMENSIONS OF
 GARAGE LEVEL 1

**THE MONARCH
 CONDOMINIUM**

CITY OF ALEXANDRIA, VIRGINIA
 SCALE: 1"=20' DATE: JULY, 2007

URBAN ENGINEERING & ASSOCIATES, INC.

CIVIL ENGINEERS • LANDSCAPE ARCHITECTS • LAND SURVEYORS
 7712 LITTLE RIVER TURNPIKE
 ANNANDALE, VIRGINIA 22003 (703) 642-8080

NO	DATE	REVISION
1	03-07-07	REVISION PER ARCHITECTURAL

L100-2002.P1

Specialty Pizzas

DOMINO'S® ARTISAN PIZZAS

serves 2 \$2.99

Spinach & Pesto
Alfredo sauce, fat a an d Parmesan-A Asiago cheese and fresh baby spinach with onion toppings. All balanced and baked to perfection on an artisan-style crust.

Tuscan Sausage & Roasted Veggie
Equal proportions of sausage, spinach, onions, roasted red peppers, banana peppers, and a dash of oregano all over a garlic Parmesan sauce on an artisan-style crust.

DOMINO'S AMERICAN LEGENDS®

medium \$13.99 large \$16.99

Honolulu Hawaiian
Sliced ham, bacon, pineapple and roasted red peppers with provolone cheese on a parmesan crust.

Flory Hawaiian®
Spice it up with hot sauce and jalapeño.

Hotly Cheese Steak
Made with tender slices of steak, onion, green peppers and mushrooms with Provolone and American cheeses on a cheesy Provolone crust.

Call Chicken Bacon Ranch®
Made with tender cuts of chicken breast, white sauce, smoked bacon and tomatoes with Provolone and mozzarella cheeses on a cheesy Provolone crust.

Wisconsin 4 Cheese
Robust tomato sauce, cheeses made with 100% real mozzarella, fat, provolone, cheddar parmesan and asiago sprinkled with oregano on a parmesan and asiago crust.

Pacific Veggie
Made with roasted red peppers, spinach, onion, mushroom, tomatoes and black olives with feta, mozzarella and Provolone cheeses on a cheesy Parmesan crust.

Hungry BBQ Chicken
Made with tender cuts of chicken breast, BBQ sauce and onions with Provolone, mozzarella and Cheddar cheeses on a cheesy Cheddar crust.

Buffalo Chicken
Made with tender cuts of chicken breast, Buffalo Hot Sauce and onions with Provolone and American cheeses on a cheesy Cheddar crust.

Cheesy crusts are not available on thin crusts.

FEAST PIZZAS

medium \$13.99 large \$16.99

Entrevamos! Za Feast®
Lovers of pepperoni, ham, Italian sausage, beef, onion, green pepper, mushrooms, and black olives topped with an extra layer of cheese.

Deluxe Feast®
A mouthwatering combination of spicy pepperoni, Italian sausage, green peppers, mushrooms, onions and cheese.

Ultimate Pepperoni Feast®
Made with two layers of pepperoni sandwiched between Parmesan, Provolone and mozzarella cheeses with oregano.

Meat Za Feast®
Slice after a slice of pepperoni, ham, Italian sausage and beef topped with an extra layer of cheese.

America's Favorite Feast®
Topped with pepperoni, savory Italian sausage, mushrooms and cheese.

Bacon Cheeseburger Feast®
Beef and smoked bacon topped with Cheddar.

Sandwiches

Chicken Bacon Ranch
All white meat chicken breast, bacon, ranch and provolone cheese. **\$5.99**

Chicken Parm
All white meat chicken breast, tomato basil marinara, parmesan-asiago and provolone cheese. **\$5.99**

Italian
Pepperoni, sausage and ham topped with banana peppers, green peppers, onions and provolone cheese. **\$5.99**

Philly Cheese Steak
Steak, American and provolone cheese, onions, green peppers and mushrooms. **\$5.99**

Buffalo Chicken With Blue Cheese
Tender cuts of seasoned all white meat chicken breast, creamy blue cheese, onions, hot sauce, cheddar and provolone cheese. **\$5.99**

Mac & Cheese
A flavorful blend of melted cheeses mixed with penne pasta and baked to creamy perfection. **\$5.99**

Italian Sausage Marinara
Penne pasta baked in a zesty marinara sauce with Italian sausage, a blend of hot seasonings and provolone cheese. **\$5.99**

Chicken Alfredo
Grilled 100% all white meat chicken and Alfredo sauce baked to a creamy goodness with penne pasta. **\$6.99**

Chicken Carbonara
Grilled 100% all white meat chicken, bacon, onions and mushrooms mixed with penne pasta and baked to perfection with a creamy Alfredo sauce. **\$7.99**

Pasta Primavera
Fresh spinach, diced tomatoes, mushrooms and onions mixed with penne pasta and baked with a creamy Alfredo sauce. **\$7.99**

Build Your Own Domino's BreadBowl Pasta®
Choose a sauce and up to 3 ingredients from more than a dozen meat or vegetable toppings.

Available without a bread bowl for \$1 less.

Sides & More

NEW! Stuffed Cheesy Bread
Oven baked, bite-size breadsticks stuffed with cheese and covered in a blend of cheese made with 100% mozzarella and cheddar. Seasoned with a pinch of garlic, parmesan and Romano cheese. Try as 3 - Cheese only, Spinach & Pesto or Bacon & Jalapeño. 8 pieces of delicious, cheesy indulgence! **\$5.99**

NEW! Parmesan Bread Bites
Oven baked, bite-size breadsticks lightly sprinkled with Parmesan-A Asiago cheese and seasoned with garlic and more Parmesan. Perfectly delicious for sharing. 16-piece **\$2.99** 32-piece **\$5.00**

Breadsticks
Breadsticks baked to a golden brown. Includes marinara sauce for dipping. 8 per order **\$2.99**

Wings
Now crispier than ever. Served with your choice of Hot, BBQ or Sweet Mango Habanero sauce. 6 for **\$6.99** 14 for **\$10.99** 40 for **\$27.99**

Boneless Chicken
Lightly breaded with savory herbs, made with 100% whole white breast meat. Customer with your choice of dipping sauce: Sweet Mango Habanero, BBQ, Kickin' Hot Sauce or Ranch. 8 for **\$6.99** 14 for **\$10.99** 40 for **\$27.99**

Chips & Queso
Sprinkled with chives and sugar. Then baked to perfection. Includes sweet vanilla icing. 8 per order **\$3.99**

Chocolate Lava Crunch Cakes
Oven baked chocolate cakes, crunchy on the outside with molten chocolate inside. Enjoy an order of two. **\$3.99**

AMAZIN' GREENS® SALADS

Garden Fresh
Mixed greens with whole grape tomatoes, shredded carrots and cheddar cheese. Choose from Ranch, Italian and Light Italian dressing. **\$5.99**

Orbit Chicken Caesar
Mixed greens with grilled chicken, shredded parmesan and Asiago cheeses and whole grape tomatoes with onions and Caesar dressing. **\$6.99**

DRINKS

7-1/2oz Bottle \$2.99
Choose from Coca-Cola® Diet Cola® Sprite®, Fanta® Orange or Tea

20oz. Bottle \$1.99
Choose from Coca-Cola® Diet Cola® Sprite®, Fanta® Orange, Tea, Clear Zero® or Diet Coke® Water

98735B

Create Your Own

BreadBowl Pasta

SWP 2012-0017





SUP 2012-0017

For Lease
70 89 141

25

SUP 2012-0017

THE HENRY



36

SUP 2012-0017

Monarch
CLEANERS

371



PICK UP

ORDER



EVER-BETTER COOKING

ORDER ONLINE

38

SMP 2012-0017



39

SUR2012-0017

AMERICA
WISCONSIN & CHEESE
HONOLULU HAWAIIAN
PACIFIC VEGGIE
MEMPHIS BBQ
BUFFALO CHICKEN
FLAMING CHICKEN BACON RANCH
FIERY HAWAIIAN

WHAT'S FOR DESSERT?
CINNA STIX
CHOCOLATE LAVA CRUNCH CAKES
ORDER ONLINE
DOMINO'S TRACKER
OVEN BAKED SANDWICHES
FRANCHISEES
WORKING
IN ONE OF OUR STORES
SET THE MOOD
BONELESS CHICKEN

CHICKEN 450
BONELESS CHICKEN OR CHICKEN WINGS
DIP
SWEET MANGO HABANERO
BBQ
BLUE CHEESE
RANCH
ROCKER HOT SAUCE
TEMPERATURE TAKES TO BAKE YOUR ORDER TO PERFECTION

OVEN BAKED SANDWICHES
DOMINO'S ARTISAN PIZZAS
Hand Sliced
DOMINO'S TRACKER

- DOMINO'S TRACKER
- HEAVENLY CHEESY BREAD
- FRESH BABY SPINACH
- CHEESE
- WHAT'S FOR DESSERT?
- DOMINO'S TRACKER

HAVE TO
SO YOU DON'T

AMERICA
WISCONSIN & CHEESE
HONOLULU HAWAIIAN
PACIFIC VEGGIE



40

SUP2012-0017



ICA
CHEESE
MAMA MAMA

Ready to...
6.5 Minutes In Oven

BREADBOWL PASTA
ITALIAN SAUSAGE BARRERA

DON'T FORGET
Sunday Soft

PARMESAN BREAD BITES

WiFi

WHAT'S FOR DESSERT?
CINNA STIX OR
CHOCOLATE LAVA CRUNCH CAKES

CHICKEN 450

BONELESS CHICKEN OR **CHICKEN WINGS**

WE'RE UP
8
OVEN BAKED SANDWICHES
BUY ONE SEVEN DAYS
A WEEK

DIP

- SWEET MANGO HABANERO
- BBQ
- BLUE CHEESE
- RANCH
- KICKER HOT SAUCE

OPEN FOR LUNCH

11AM-2PM DAILY • OUR OVEN BAKED GOODNESS ISN'T JUST FOR DINNER

IN
LE
way to the pizza

TRY THE
MEMPHIS
BBQ CHICKEN

DO YOU KNOW
THERE'S NO WORD FOR
PEPPERONI
JAPANESE?

BONELESS CHICKEN

41

Sup 2012-2017

Julie Fuerth

From: Dan and Fran Koslov <df90@verizon.net>
Sent: Monday, April 16, 2012 3:54 PM
To: Barbara Ross; Nathan Randall; PlanComm
Subject: SUP 2012-0017 (Domino's -- 500 North Henry Street)

Dear Ms. Ross and Mr. Randall –

We are owner/residents of 1015 Oronoco Street. We are writing to express strongly held views regarding the reference SUP application. We are aware that the views stated in this note are shared by our neighbors, and we ask that the City decide on the following points in favor of these views:

1. The restaurant's proposed closing time of 2:00 AM is wholly unacceptable, and is also without precedent as it far exceeds neighborhood standards. Three examples within the neighborhood include: Shanghei Peking closes at 10:00 PM Sun-Thu, and 11:00 PM Fri-Sat. Both Café Nicole and Starbucks Coffee close even earlier. We seek to limit Domino's to closing hours to those similar to Shanghei Peking in order to preclude noise and traffic problems, as well as the potential for criminal activity facilitated by late night presence in the neighborhood by non-residents.
2. Because the City's parking enforcement staff is under-resourced to properly police all streets within the city, the proposed business must prohibit its employees from parking in a public right of way. Failure to do so, would mean residents who pay for parking permits adjacent to their homes, would compete for parking with the Domino's employees. The situation is especially acute for this particular business, because it will utilize a fleet of delivery vehicles, as well as those belonging to employees in the store. As such, request the following stipulation be added to the SUP: "No employee vehicles shall be parked in a public right of way".
3. Domino's will be continuously resupplied by large refrigerator trucks. The refrigeration units and the trucks themselves must be kept running to avoid spoilage. Both the trucks and the refrigeration units are loud, and will therefore create a serious noise nuisance for residents as they sit idling outside the store for long periods during deliveries. Therefore, it is imperative that the SUP stipulate that deliveries must not occur to the store earlier than 8:00 AM, and must be completed no later than 8:00 PM.
4. Given the trash/litter problems inherent in take-out food businesses, the SUP must stipulate that the restaurant is responsible for trash/litter cleanup within 75 feet of its premises no less than daily.

I'm sure you will agree that all that is laid out here is both reasonable, and well within what the City should do to enable residents and businesses to successfully and peacefully co-exist. We appreciate your consideration and adoption of these requests.

Warm regards –
Dan and Fran Koslov
1015 Oronoco Street

Julie Fuerth

From: Eric Lundell <eric.lundell@gmail.com>
Sent: Monday, April 16, 2012 12:41 PM
To: PlanComm; Barbara Ross; Nathan Randall
Subject: Concerns about SUP2012-0017

I am writing to voice my concern with the Special Use Permit that has been submitted to open a Domino's Pizza Restaurant at 500 N. Henry Street. I live on Oronoco Street cattycorner to the proposed development site which is the reason for my concerns. Putting aside that this is a self-proclaimed bad restaurant (you've seen the advertisements right?) I have the following concerns about omissions and un-clarified items in the SUP that I am hoping can be addressed.

1. The restaurants proposed business hours would allow the restaurant to be open until to 2AM. This is not compatible with a residential neighborhood. The neighborhood standard for this area is much earlier than this at an average closing time of 9:30PM. For example Shanghei Peking closes at 10PM on Weekdays and 11PM on Weekends which is much more appropriate for our neighborhood. Starbucks and Café Nicole close much earlier at 9PM.
2. Another issue I am concerned with is parking in our area. Parking is only restricted to 5PM on the streets surrounding the proposed site. The SUP states that parking will be provided for employees but there is nothing stated in the SUP that employees have to use this parking. If this is not stated I feel that many employees will park on the street instead of somewhere in the bottom of a garage as this will be more convenient. If this happens I as well as other residents will not be able to find a spot to park anywhere near the area after work as these spaces will be taken.
3. The third issue I would like to raise is regarding produce and equipment deliveries. Currently the SUP does not mention anything about when deliveries can occur. It would be good if the SUP could limit deliveries from 8AM to 8PM and that the delivery truck not be able to park anywhere but the interior alleyway of the Henry complex; especially not on Henry Street or Oronoco Street as this would be a major traffic and noise issue.
4. Finally I would like to mention concern for SUP language around trash. The SUP only mentions that a trashcan will be placed in the lobby for customers and product will be consumed off premises. I feel this is too much of an assumption and insufficient to address the potential litter from late night traffic. I would request that language be considered requiring the business to pick up trash and litter in the area surrounding the property.

I appreciate your time and consideration of this request and recognize that part of living in the area that I do brings with it mixed zoning issues. The ability to walk to restaurants and bars is the reason that I like the neighborhood so much. However I hope that the balance can be maintained and residents can be assured that comfortable living in Alexandria will be a priority.

If you have any questions or would like to discuss with me directly please feel free to give me a call: 202-422-8929

Thanks again for your time and consideration,

-Eric Lundell
1020 Oronoco St

Nathan Randall

Subject: FW: Domino's Pizza-500 N. Henry

From: Heidi Ford [<mailto:ha.ford123@yahoo.com>]
Sent: Tuesday, April 10, 2012 8:19 PM
To: Barbara Ross
Cc: missz@aol.com
Subject: Domino's Pizza-500 N. Henry

Dear Barbara,

We've had an opportunity to review and discuss the SUP application to open a Domino's restaurant at 500 N. Henry Street. We have identified several issues that could have a negative impact on community quality of life. However, we believe that with staff's support these potential problems can be minimized with appropriate conditions to the SUP.

The first of these pertains to the restaurant's proposed hours of business. The City's zoning ordinance recognizes the concept of a neighborhood standard with regard to operating hours. Within the West Old Town neighborhood, the neighborhood standard for restaurant hours is substantially less than what the applicant proposes. For example, per SUP2009-0035 Shanghei Peking's operating hours are limited to 10:30am - 10:00pm, Sunday - Thursday for dine-in and until midnight (12:00am) for delivery. For Friday and Saturday, the dine in hours are from 10:30am -11:00pm and delivery is available until midnight (12:00am). We request that staff stipulate similar hours for the proposed Domino's pizza - specifically that dine-in operations cease at 10:00 pm (Sunday - Thursday), 11:00pm (Friday-Saturday) and that delivery operations cease at 12:00am (midnight), Sunday - Saturday.

The second issue relates to parking. We are pleased that the applicant is procuring off-street parking for its employees. However, we believe additional caveats are needed to prevent a repeat of the situation recently encountered with the American Day Care at 501 N. Henry wherein the City was powerless to legally compel the business employees to use the site's parking lot. Given this, we request that the following condition be added to ensure that Domino employees are required to use the off-street parking: "No employees vehicles shall be parked in a public right-of-way." This is particularly important given that Domino's hours of business will include evening hours when most residents are home and thus parking is particularly constrained. Additionally, as the existing street parking restrictions expire at 5:00pm the additional caveat is needed to ensure there is a legal mechanism available should the employees elect to park on the street rather than on-site.

The third issue pertains to produce/equipment delivery hours. We request the SUP specify that no deliveries are to occur before 8:00am or after 8:00pm. Additionally, we request the SUP specify that the delivery truck is to park in the interior alleyway of the Henry, and not on Oronoco or Henry streets. This will minimize disruptions to both parking and traffic.

The fourth issues pertains to outdoor dining. If the applicant is requesting outdoor dining, we request the SUP specify the tables and chairs must be secured at the close of business each day and that the outdoor dining shall be closed and cleared of all customers by 10:00 p.m. Sunday through Thursday and by 11:00 p.m. on Friday and Saturday.

The fifth issue pertains to trash/littering. Given the potential for increased littering in conjunction with a take-out restaurant, we request the SUP specify the business must pick up trash/litter within 75ft of the property

X 44

daily.

Finally, we understand the applicant envisions a slightly different concept from the traditional Domino's carry-out/delivery model. However, we have not been able to find much information on this alternate concept on the Domino's website. Does staff have any additional information on this that you can share? In particular, we are interested in how many more indoor dining seats the applicant is considering.

Respectfully,

Heidi Ford
Vice President, West Old Town Citizen's Association

Julie Fuerth

From: Justin Stone <uphillslide@gmail.com>
Sent: Monday, April 30, 2012 10:42 PM
To: PlanComm; Barbara Ross; Nathan Randall
Subject: RE: Dominoes SUP Concerns 2012-0017

Dear Ms Ross and Mr Randall,

My name is Justin Stone. I own the house at 1019 Oronoco St Alexandria, VA. Please let this letter serve as a formal response to Domino Pizza's Special Use Permit request. I have a number of concerns.

- 1) The proposed hours of business are not in-line with the concept of a neighborhood standard. Using the example of Shanghai Peking (SUP2009-0035) and Cafe Nicole and Starbucks it seems unreasonable to allow for noise and traffic (pedestrian and vehicular) at these, such late hours that this SUP (Dominoes) has proposed. Please restrict Dominoes to delivery before 12am on weekends and 11pm on weeknights.
Dine-in hours (if available) should end earlier, in-line with Shanghai Peking.
- 2) Please add a clause to the SUP "no employees shall be parked on a public right of way" to compel employees to use designated off street parking and not use on-street parking used by residents and guests of residents living on Oronoco.
- 3) Please restrict deliveries via freight and other trucks to the alley within "The Patrick." Truck traffic noise is already quite substantial on Route 1 from idling trucks sitting at lights and trucks in near constant violation of the no air brake ordinance using their air breaks to make sudden stops at the lights. More idling trucks on route 1 south will not only add to the noise pollution in the area, but interfere with the free flow of vehicular traffic. Furthermore please restrict the delivery hours to between 9 am and 8 pm.
- 4) Trash and littering will no doubt become more of an issue with increased commercial and retail use in this area. Please specify in the SUP that the business will be required to pick up trash and litter within 75ft of the property daily.

Thank you for your time and for carefully considering my concerns.



APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2012-0017

PROPERTY LOCATION: 500 North Henry St.

064.01-08-2U102 + 064.01-0800

TAX MAP REFERENCE: 64.01.03.07 ZONE: CRMU/H

APPLICANT: (Mary Lynne Carraway and Tom Anderson)
Name: Team Washington, Inc. dba Domino's Pizza

Address: 8381 Old Courthouse Rd. Suite 100, Vienna, VA 22182

PROPOSED USE: Domino's Pizza

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.

Ken Sanders-Smith
Print Name of Applicant or Agent

[Signature] 2/17/12
Signature Date

8381 Old Courthouse Rd. Suite 100
Mailing/Street Address

703-743-7080 ext 107 703-734-8081
Telephone # Fax #

Vienna, VA 22182
City and State Zip Code

sfulton@teamwash.com (contact is Susan Fulton)
Email address

ACTION-PLANNING COMMISSION: Approved w/amendments DATE: 7-0

ACTION-CITY COUNCIL: CC approved PC recommendation DATE: 7-0

RECEIVED
5/11/12
3/12/12
FEB 21 2012
PLANNING & ZONING

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