**DOCKET ITEM #6**  
**Special Use Permit #2010-0050**  
**3015 Mount Vernon Avenue**

<table>
<thead>
<tr>
<th>Application</th>
<th>General Data</th>
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</thead>
<tbody>
<tr>
<td><strong>Request:</strong> Consideration of a request to operate a restaurant and for a parking reduction.</td>
<td><strong>Planning Commission Hearing:</strong> November 4, 2010</td>
</tr>
<tr>
<td><strong>Address:</strong> 3015 Mount Vernon Avenue (Parcel Address: 3051 Mount Vernon Avenue)</td>
<td><strong>City Council Hearing:</strong> November 13, 2010</td>
</tr>
<tr>
<td><strong>Applicant:</strong> Central Café Group, LLC by Larry Ponzi</td>
<td><strong>Zone:</strong> CL/Commercial Low</td>
</tr>
<tr>
<td><strong>Small Area Plan:</strong> Potomac West</td>
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</tbody>
</table>

**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
I. DISCUSSION

REQUEST

The applicant, Central Café Group, LLC by Larry Ponzi, requests special use permit approval for the operation of a restaurant located at 3015 Mount Vernon Avenue.

SITE DESCRIPTION

The subject property is one triangular-shaped lot of record with approximately 880 feet of frontage on Mount Vernon Avenue, 430 feet of frontage on Commonwealth Avenue and a total lot area of 88,992 square feet (2.04 ac.) The site is developed with two residential buildings, three to four stories in height, with one ground-level retail space facing the intersection of Mount Vernon and Commonwealth Avenues.

The surrounding area is occupied by a mix of residential, institutional, office, and commercial uses. The Mount Vernon Square office condominium is located to the north. The Commonwealth Terrace apartment building is located immediately to the east, while residential townhouses are located to the east across Commonwealth Avenue. The Anthony’s Auto site (approved for redevelopment with a small office building), the SunTrust Bank, Colasanto Park, and the Mount Vernon School and Recreation Center are all located to the south. The Warwick Village neighborhood of residential townhouses and the Calvert apartment building with ground-level retail uses are located to the west.

BACKGROUND

On December 16, 2006, City Council approved a Coordinated Development District Design Plan (CDD#2006-0001) and Development Special Use Permit #2005-0041 to construct 141 residential condominium units with 3,000 square feet of ground-level retail space in two buildings on what is commonly referred to as “the Triangle Site” between Mount Vernon and Commonwealth Avenues. On June 14, 2008, City Council approved Development Special Use Permit #2008-0011 to extend the time period for construction of the project. The only change noted in this approval was the conversion of the condominium units into rental units. Construction of the complex, which is now marketed under the name Del Ray Central, was completed earlier this year. Staff understands that the residential units are only partially full. The retail space has remained vacant since construction was completed.

The applicant currently owns or co-owns other restaurants in the City, including Café Pizzaiolo in the Calvert building located to the northwest of the subject site. He will need to close this business due to the upcoming expansion and renovation project at that building. This Special Use Permit request represents a relocation of his current business in some sense, although the
applicant reports that the concept will be somewhat different here and that the restaurant will have a new name.

PROPOSAL

The applicant proposes to operate a restaurant in the ground-level retail space at the southern end of the Del Ray Central complex. He proposes 82 indoor seats and 66 outdoor seats, which will be located on the patio immediately to the south and west of the restaurant space. Pizza, pasta, sandwiches, steak, burgers and salads will be included in the menu. The applicant notes that he intends to use locally-sourced, organic, and free-range products at the restaurant. The applicant also seeks a parking reduction. Additional elements of the applicant’s proposal include:

**Hours of Operation:**
- 7:00am – 12:00mid Monday-Thursday
- 7:00am – 1:00am Friday
- 8:00am – 1:00am Saturday
- 8:00am – 11:00pm Sunday

**Number of seats:**
- 82 indoor seats
- 66 indoor seats
- **148 total seats**

**Type of Service:**
- Table service, bar service and carry-out

**Alcohol:**
- On-premises alcohol sales only

**Live Entertainment:**
- No live entertainment will be offered

**Delivery:**
- No delivery service will be offered

**Noise:**
- Typical restaurant noises are expected. Outdoor dining conversations will be the only outdoor noise, which will be monitored

**Trash/Litter:**
- About four to six bags will be generated per day, which will be collected between three and five times per week.

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. A restaurant with 148 seats is required to provide 37 off-street parking spaces. The applicant partially satisfies this requirement with four off-street spaces in the lower-level garage, which has limited access. In addition, the Development Special Use Permit approval granted a 12-space parking reduction for the retail use. The applicant is now requesting a 21-space parking reduction, which is the balance of the total parking requirement for the restaurant.
ZONING/MASTER PLAN DESIGNATION

The subject property is located in Coordinated Development District #13, which allows those uses in the CL/Commercial Low zone. Section 4-103(M) of the Zoning Ordinance allows a restaurant in the CL zone only with a special use permit when the restaurant does not qualify for administrative approval. The applicant’s proposed restaurant is not eligible for an Administrative Special Use Permit since the number of seats exceeds 100.

The proposed use is consistent with the Potomac West Small Area Plan chapter of the Master Plan, as amended by the Mount Vernon Avenue Area Business Plan, which designates the property for mixed residential, office, and ground-level retail uses.

II. STAFF ANALYSIS

Staff supports the applicant’s request to operate a restaurant in this location, which is well suited for a restaurant use and supports long-range planning goals along Mount Vernon Avenue. The specific elements of the applicant’s proposal are appropriate and the applicant is already known to the community because he owns other restaurants in Alexandria.

Mount Vernon Avenue Business Area Plan

The proposal supports the goals of the Mount Vernon Avenue Business Area Plan, which encourages ground-level retail to promote economic vitality along the Avenue generally and, in this specific area, encourages the creation of stronger visual and physical elements to connect different parts of the neighborhood. While the design of the building itself helps to achieve these goals, having a restaurant use in this space is especially beneficial. Staff has some preference for a restaurant in this space compared to other allowable retail uses given the arguably more active nature of restaurants and especially the potential for that activity to draw pedestrians north along Mount Vernon Avenue. A restaurant use here would also make use of an ideal location for outdoor dining on the patio area on the southern end of the building. Outdoor dining at this location will enhance the focal-point design element of the new building and will add another visual connection across the prominent intersection of Mount Vernon and Commonwealth Avenues. Staff is therefore pleased, as a planning matter, that the applicant has included outdoor seating in his proposal.

Although some potential exists for impacts from the restaurant use on neighbors located in residential units above the proposed space, in Warwick Village across Mount Vernon Avenue and along Commonwealth Avenue, staff does not anticipate that these impacts will be significant, particularly given the inclusion of recommended conditions in this report. For instance, the applicant is not proposing any live entertainment and staff has included condition language to ensure that it is not introduced in this location given its proximity to residences. Staff has also included standard condition language including the prohibition of any cooking odors or smoke from becoming a nuisance to neighboring properties and the requirement that the applicant routinely inspect for the accumulation of litter or trash.
Hours
Regarding the hours of operation, the applicant has requested a closing hour of 12:00 midnight Monday-Thursday and 1:00am on the weekends. This closing hour is somewhat later than the most common closing hour for restaurants along Mount Vernon Avenue, which is 11:00pm on weeknights and 12:00 midnight on weekends. However, Pork Barrel BBQ has an approved closing hour of 11:00pm on weeknights and 1:00am on the weekends, and the applicant's existing restaurant in the Calvert building is open until 12:00 midnight on weeknights and 1:00am on weekends. Staff does not oppose the applicant’s request for later hours here for indoor seating, given an expressed desire in the community for restaurants with later hours, given that there will be no live entertainment, and given that the hours requested here are seen at some other Del Ray restaurants. Regarding outdoor dining, staff has included condition language to restrict the closing hour for outdoor dining to 10:00pm daily. Although some other restaurants have been approved for outdoor dining hours until 11:00pm daily or 12:00 midnight on weekends, staff is recommending earlier hours here since the outdoor dining area is closer to residences than many others on the Avenue and has potential for greater impacts.

Parking
Although the parking reduction requested by the applicant is significant when combined with the previous parking reduction approved in the DSUP, staff supports the request for several reasons. First, a large portion of the restaurant’s seating will be outdoor seats and seasonal in nature. Second, over 30 new parking spaces have been created along Mount Vernon and Commonwealth Avenues near the site in recent years as a result of City initiatives and closing of curb cuts associated with the Del Ray Central project. Third, the residential units in the building fully meet their parking requirements with the lower-level garage parking and have not been granted any reductions. In addition, visitor spaces have been built inside the parking garage.

Most significantly, staff is recommending to the Traffic & Parking Board that the newly-created spaces along Mount Vernon Avenue in front of the Del Ray Central building be changed from all-day parking to two-hour parking during the day and into the evening. This change will encourage greater turnover of parking spaces to support this and other retail and restaurant uses in the vicinity. It is also reasonable to believe that some portion of the applicant’s customers will walk, bike, or take public transit to the restaurant. Finally, the applicant is exploring the possibility of using the SunTrust Bank parking lot, about one block away, for customer parking during evenings and weekends. Since the lot is being technically used by Los Tios Restaurant on evenings and weekends, staff cannot officially support this concept. However, as a practical matter, the lot is typically well under capacity throughout the week.

Deliveries
Regarding supply deliveries to the restaurant, the applicant has applied to the Traffic & Parking Board for a designated loading space along Mount Vernon during mid-to-late morning hours. Staff supports this application as a way to mitigate the potential for traffic impacts along Mount Vernon Avenue during deliveries. Regarding the possibility of valet parking mentioned in the application, staff does not support the concept here at this time and has communicated that to the applicant.
In conclusion, staff believes that the restaurant use is well-suited for this prominent location and supports the applicant's proposal. Subject to the conditions contained in 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 seats at the restaurant, including both indoor and outdoor seats, shall be 148. (P&Z)

3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)

4. The hours of operation for indoor seats at the restaurant shall be limited to between 7:00am and 12:00 midnight Monday-Thursday, 7:00am and 1:00am Friday and Saturday, and 7:00am and 11:00pm Sunday. (P&Z)

5. The hours of operation for outdoor seats the restaurant shall be limited to between 7:00am and 10:00pm daily. The outdoor dining area shall be closed and cleared of all customers by 10:00pm daily and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)

6. Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall submit final design specifications for all chairs, tables, barriers, umbrellas, planters, wait stations, other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for the review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)

7. On-premises alcohol service may be permitted but off-premises alcohol sales shall be prohibited. (P&Z)

8. No live entertainment shall be allowed at the restaurant either inside or in the outdoor dining area. (P&Z) (T&ES)

9. No delivery service shall be operated from the restaurant. (P&Z)

10. All signage at the site shall comply with Condition #13 of DSUP#2008-0011 and all other applicable codes and ordinances.
11. For indoor patrons, 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)

12. 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, and on how to prevent underage sales of alcohol. (P&Z)

13. No food, beverages, or other material shall be stored outside. (P&Z)

14. 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)

15. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)

16. 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)

17. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)

18. Supply deliveries, loading, and unloading activities shall not occur between the hours of 9:00 pm and 6:00 am. (T&ES)

19. 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)

20. 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)

21. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security assessment for the business and robbery readiness training for all employees. (Police)

22. The applicant shall provide a menu or list of foods and equipment to be handled at this facility to the Health Department prior to opening. (Health)
23. 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: 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:

F-1 The standard loading/unloading condition was modified to be consistent with DSUP2008-0011 condition 74. (T&ES)

F-2 The restaurant is located in a mixed-use building with residential properties located above and adjacent to the space. City staff has invested a considerable amount of time investigating noise complaints generated from restaurants operating in mixed-use developments. (T&ES)

F-3 The applicant has noted that they would pursue a valet parking program if parking negatively impacted the surrounding neighborhood. Staff believes that a valet program would not be feasible in this location at this time. Consideration of a valet program will not be accepted as a parking management option. (T&ES)

F-4 The applicant shall request a loading zone for approval by the Traffic & Parking Board. (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 9:00 pm and 6:00 am. (T&ES)

R-5 Live entertainment inside and outside the building is prohibited. (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)
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)

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)

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). (TES) (SUP2010-0031)

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.

Code Enforcement:

A fire prevention code permit (FPP) is required for the proposed operation.

Fire extinguishers shall be provided at this facility.

Building Code Analysis: The following minimum building code data is required on the drawings: a) use group, b) number of stories, c) construction type and d) tenant area.

A building permit is required for this project, indicating the change of use. Plans shall accompany the permit application that fully details the construction as well as layouts and schematics of the mechanical, electrical, and plumbing systems.

A Certificate of Use of Occupancy is required prior to opening (USBC 116.1). Since this location will contain mixed uses, the certificate must state the purpose for which each space is to be used in its several parts (USBC 116.2).

The current use is classified as R-2 Residential; the proposed use is A-2 Assembly. Change of use, in whole or in part, will require a certificate of use and occupancy (USBC 116.2) and compliance with USBC 116.1 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.

Prior to the application for new Certificate of Occupancy, the applicant shall submit a building permit for a change of use. Drawings prepared by a licensed architect or professional engineer shall accompany the permit application. These plans shall show provide existing conditions, construction type data, and a plot plan. In addition, these plans shall show proposed conditions and provide data by the design professional which details how the proposed use will comply with the current edition of the Virginia Uniform Statewide Building Code for the new use in the area of structural strength,
means of egress, passive and active fire protection, heating and ventilating systems, handicapped accessibility and plumbing facilities.

C-7 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).

C-8 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-9 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-10 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.

C-11 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC 508.

C-12 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.

C-13 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-14 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-15 The proposed space used for outdoor seating with tables must provide a minimum of 15 square feet per person.

C-16 Any configuration of outdoor seating shall comply with the following conditions:
   • Fire Dept. Connections must remain accessible - not be blocked by tables or fixtures.
• Daily Sweeping/washing of outdoor dining area is recommended to control rodent activity.
• Fire Hydrants shall not be obstructed by tables, chairs or other fixtures.
• The configuration of any outdoor seating shall not obstruct or diminish the required egress from the structure or any adjacent structures.

C-17 Any increase in occupancy must be supported by the required number of restroom facilities within the structure in accordance with the USBC / International Plumbing Code.

C-18 Any increase in occupancy will only be considered for the exterior of the structure and will not modify the approved interior approved occupant load. At no time shall any approved outdoor seating be incorporated inside due to foul weather or other situations.

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 (payable to VDH $335.00)

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 (Payable to City of Alexandria).

C-4 Certified Food Managers must be on duty during all hours of operation.

R-1 Provide a menu or list of foods and equipments specification to be handled at this facility to the Health Department with your plans.

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 the business.

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 # 2010-0050

PROPERTY LOCATION: 3051 Mt. Vernon Avenue

TAX MAP REFERENCE: 24.02-08-05 ZONE: CL

APPLICANT: Central Cafe Group, LLC
Name: Central Cafe Group, LLC
Address: 507 S. 23rd St, Arlington, VA

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.

Larry Ponzi
Print Name of Applicant or Agent
711 West Windsor Ave
Mailing/Street Address
Alexandria VA 22302
City and State Zip Code

411 West Windsor Ave
Mailing/Street Address
Alexandria VA 22302
City and State Zip Code

Signature Date
J.Poni 8-22-10

Telephone # Fax #
571-241-2006 L.Poni@2000.com

Email address

ACTION-PLANNING COMMISSION: DATE:

ACTION-CITY COUNCIL: DATE:
PROPERTY OWNER'S AUTHORIZATION

As the property owner of Del Ray Central, Alexandria, VA, I hereby (Property Address) grant the applicant authorization to apply for the restaurant (use) described in this application.

Name: R. Stewart Barth
Phone: 703-717-6418
Email: Sbarth@y12Investments.com
Address: 201 N. Union St, #300
Signature: Date: 8/24/10

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.

Larry Ponzi: 411 West Windsor Ave 50%
Christine Ponzi: 411 West Windsor Ave 50%
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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Percent of Ownership</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Lamy Ponz</td>
<td>411 West Windsor Ave</td>
<td>50%</td>
</tr>
<tr>
<td>2. Christine Ponz</td>
<td>411 West Windsor Ave</td>
<td>50%</td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></td>
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</table>

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at (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.

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<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Percent of Ownership</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Stewart Bartley</td>
<td>201 N. Union St. #300</td>
<td>100%</td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
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</table>

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.

<table>
<thead>
<tr>
<th>Name of person or entity</th>
<th>Relationship as defined by Section 11-350 of the Zoning Ordinance</th>
<th>Member of the Approving Body (i.e. City Council, Planning Commission, etc.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Lamy Ponz</td>
<td>None</td>
<td>CC, PC</td>
</tr>
<tr>
<td>2. Christine Ponz</td>
<td>None</td>
<td>CC, PC</td>
</tr>
<tr>
<td>3. Stewart Bartley</td>
<td>None</td>
<td>PC, CC</td>
</tr>
</tbody>
</table>

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.

Date: 9-10-16

Lamy Ponz

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

[ ] Yes. Provide proof of current City business license

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

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.)

We request to open and operate a full service restaurant with a bar, dining room seating and outdoor seating that will be utilized by tenants of the Del Ray Central building as well as nearby residents within walking distance of the restaurant. Breakfast, lunch and dinner will be served. Meals will be prepared for dine in or take out. Price points and offerings will be neighborhood and family friendly. Entrees will include sandwiches, salads, pasta, pizza, steaks and burgers. We will focus on eco friendly practices employing local farm produce, meat and dairy that is mostly organic and/or free range. We are asking for a parking reduction of 32 spaces.
USE CHARACTERISTICS

4. The proposed special use permit request is for (check one):
   X] 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).
      
      Lunch peak - 25-50 per hour per day time up to 2 hours
      Dinner peak - 50-100 per hour for up to 2 hours

   B. How many employees, staff and other personnel do you expect?
      Specify time period (i.e., day, hour, or shift).
      Day shift - approx. 6 employees
      Night shift - approx. 14 employees

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

   Day:          Hours:          
   Sunday        8 am to 11 pm
   Monday – Thursday 7 am to 12:00 Midnight
   Friday        7 am to 1 am
   Saturday      8 am to 1 am

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

   A. Describe the noise levels anticipated from all mechanical equipment and patrons.
      - Mechanical noises will not escape kitchen
      - Normal family restaurant patron noise

   B. How will the noise be controlled?
      The outdoor dining conversations will be only
      noise outside restaurant and we will monitor
8. Describe any potential odors emanating from the proposed use and plans to control them:

No unusual cooking odors are anticipated. High quality kitchen ventilation system will mitigate potential odors.

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)
   Food waste, cardboard and aluminum cans

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
   4-6 bags per day

C. How often will trash be collected?
   3-5 times per week

D. How will you prevent littering on the property, streets and nearby properties?
   Our staff will monitor and walk nearby area after each meal period.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

[ ] Yes. [x] 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.  [x] 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?

responsible alcohol service, several of our staff hold safe food handling cards, and are certified in CPR

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 full service alcohol to include beer, wine and mixed drinks or cocktails following ABC guidelines
PARKING AND ACCESS REQUIREMENTS

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

- [ ] Standard spaces
- [ ] Compact spaces
- [ ] Handicapped accessible spaces
- [ ] Other.

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? _____________

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? Commonwealth Ave portion of building

C. During what hours of the day do you expect loading/unloading operations to occur? 8 am to 11 am Monday - Saturday

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? 1 - 3 per day (major delivers 2X week)

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

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? X Yes [ ] No
Do you propose to construct an addition to the building? [ ] Yes X No
How large will the addition be? ______ square feet.

18. What will the total area occupied by the proposed use be?

[ ] 2800 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: apartment building

End of Application
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: 94 82  Outdoors: 96  Total number proposed: 190

2. Will the restaurant offer any of the following?
   Alcoholic beverages (SUP only)  X Yes  No
   Beer and wine — on-premises  X Yes  No
   Beer and wine — off-premises  No

3. Please describe the type of food that will be served:
   Breakfast, lunch, and dinner to include pizza, pasta, steaks, sandwiches, and salads

4. The restaurant will offer the following service (check items that apply):
   X table service  X bar  X carry-out  delivery

5. If delivery service is proposed, how many vehicles do you anticipate? N/A
   Will delivery drivers use their own vehicles?  Yes  No
   Where will delivery vehicles be parked when not in use?

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

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
   \[
   \text{Maximum number of patrons} = \text{Maximum number of patron dining seats} + \text{Maximum number of patron bar seats} + \text{Maximum number of standing patrons}
   \]
   Maximum number of patrons = 154

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
   - X Closing after Midnight

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

PARKING REDUCTION

Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).

1. Describe the requested parking reduction. (e.g. number of spaces, stacked parking, size, off-site location)

   As a result of the new development at Del Ray Central, 34 parking spaces have been added to the immediate block that surrounds the restaurant. An additional 7 spaces exist in a lot directly across from Restaurant on other side of Commonwealth. Per DSUP, parking requirements are already reduced by 12 + 4 underground spaces are designated to Restaurant.

2. Provide a statement of justification for the proposed parking reduction.

   This is an urban setting with mostly street parking available. Base customers live in building and have their own parking in garage below. Immediate area is heavy residential and apartment living adding to "Walking" customer base.

3. Why is it not feasible to provide the required parking?

   As a small local business, we do not have the means to create additional parking in the immediate area. Additionally, we are the only retail business in the immediate area which means there is little competition for the ample public parking.

4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?

   _____ Yes.  _____ No.

5. If the requested reduction is for more than five parking spaces, the applicant must submit a Parking Management Plan which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction.

6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.
The Restaurant at Del Ray Central

Parking Management Plan

Regarding the new proposed restaurant at 3051 Mt Vernon Avenue in the Del Ray Central apartment building, we will take the following steps to see that concerns are minimized for the surrounding neighborhood:

• We will make strong efforts to see that our customers know where they can park if they are driving:
  1. Display prominently on our website, near our front door, and on any key marketing materials

• There are 41 on street public parking spaces in the immediate area surrounding the property. There are no other immediate retail or restaurants that will rely solely on this parking

• We currently employ staff that walks to work from Arlandria and Del Ray. We are timing this project so that we can close our Calvert operation and re-open in this location, so that jobs will not be lost. Therefore, we will be minimizing the hiring of staff that potentially drives from outside the community

• Although not anticipated, should parking concerns become a negative impact to the neighborhood and to our potential clientele, we will institute a valet parking program on peak business periods to control the negative impact.
October 27, 2010

Faroll Hamer, Director, Department of Planning and Zoning
City Hall, Room 2100
Alexandria, VA 22314

Subject: Docket item #6, SUP #2010-0050, 3051 Mt. Vernon Avenue, Cafe Pizzaiolo

Dear Ms. Hamer,

The Del Ray Citizens Association Land Use Committee and Executive Board discussed this SUP application, a request to operate a restaurant with a parking reduction at their monthly meetings in October.

The applicant is requesting restaurant hours generally consistent to the other restaurants on Mt. Vernon Avenue. The applicant will have 82 indoor seats and 66 outdoor seats.

The property has four dedicated spaces in the parking garage and the applicant requires a parking reduction of 21 spaces. There are 34 marked spaces on the street along Mt. Vernon and Commonwealth Avenues bordering the property. Residential apartments located above the property have adequate reserved parking in the parking garage.

The general consensus of the DRCA Land Use Committee and Executive Board was that there is adequate on-street parking for the restaurant provided that the parking is zoned. The zoned parking should not impact the residences since each unit has assigned parking in the garage. The applicant expressed a willingness to apply for zoned parking. The applicant also intends to apply for a loading zone on Mt. Vernon Avenue between 8:00 AM and 11:00 AM.

The Land Use Committee recommended approval with the condition that the applicant request metered 2-hour parking on Commonwealth and Mt. Vernon Avenues (as proposed by the applicant).

The Executive Board voted to support the application with the following conditions:

• The applicant apply for 2-hour zoned parking
• The applicant apply for a loading zone from 8:00 AM to 11:00 AM.

The membership will be asked to vote on the recommendation at the November DRCA meeting.

Thank you for your consideration.

Sincerely,

Sarah Haut
Co-Chair
Land Use Committee

cc:
Planning Commission

Celebrating 100 years of the Town of Potomac
1908 - 2008