DOCKET ITEM #3  
Special Use Permit #2010-0072  
5951 Stevenson Avenue-  
Dunyah Restaurant & Banquet Hall

<table>
<thead>
<tr>
<th>Application</th>
<th>General Data</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consideration of an amendment to increase seating and add a banquet hall at an existing restaurant.</td>
<td>Planning Commission Hearing: January 4, 2011</td>
</tr>
<tr>
<td></td>
<td>City Council Hearing: January 22, 2011</td>
</tr>
<tr>
<td><strong>Address:</strong> 5951 Stevenson Avenue</td>
<td><strong>Zone:</strong> CRMU/Commercial Residential Mixed Use (Medium)</td>
</tr>
<tr>
<td><strong>Applicant:</strong> Hashim Abbasi</td>
<td><strong>Small Area Plan:</strong> Landmark/Van Dorn</td>
</tr>
</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

The applicant, Hashim Abbasi, requests a Special Use Permit amendment to increase seating and add a banquet hall at his existing restaurant at 5951 Stevenson Avenue.

SITE DESCRIPTION

The subject property is one lot of record with 205 feet of frontage on Stevenson Avenue, approximately 490 feet of depth, and a total lot area of approximately 97,300 square feet. The site is developed with a one-story commercial building containing about 11,000 square feet of space. A large parking lot is located in front of the building.

Commercial and offices uses are located in the immediate vicinity of the property, with multi-family residential uses comprising the remainder of the surrounding area. Best Buy is located immediately next-door to the east. The Northern Virginia Juvenile Detention Home is located across the street to the south. Another restaurant, named Alley Cat, and an office building are located immediately to the west. Landmark Mall is located to the north across Duke Street.

BACKGROUND

A restaurant has operated at this site since 1978, when City Council approved Special Use Permit #1210 for Casa Maria Restaurant. The restaurant later became a Chi Chi's franchise and was most recently known as Floyd's Bar & Grill.

The current applicant, Hashim Abbasi, whose family formerly owned the Afghan Restaurant, has been approved under a continuation of the existing Special Use Permit to operate a new 364-seat restaurant on the premises. The new restaurant has yet to open. Because the applicant wishes to operate both a restaurant and banquet hall at the site, and since the original approval did not include a banquet hall or the number of seats desired, the applicant is now requesting a Special Use Permit amendment for these additions at the site.

ENFORCEMENT HISTORY

There were serious enforcement issues when Floyd's Bar & Grill operated at this site. Although approved only as a restaurant, Floyd's operated a nightclub several nights each week. In addition to SUP violation issues, the Police Department responded to a significant number of calls for service in connection with the nightclub function, with reports of felony assault, weapons and drug-related crimes, disorderly conduct, public intoxication, public urination, and fights. Some incidents required the assistance of every, or nearly every, police officer on duty in the City at the time. In response, the Police Department, Planning & Zoning, Code Administration, the City
Attorney’s Office and other City departments coordinated a major enforcement initiative, working with the applicant to improve site conditions, remove the nightclub function, resolve building code violations, and reduce criminal activity at the site. Ultimately, Floyd’s closed for business over a year ago.

**PROPOSAL**

The applicant proposes to increase seating at the existing restaurant from 364 seats to 472 seats and add banquet hall functions to the use. Staff has worked with the applicant to refine the proposal and to better understand the combined restaurant/banquet hall operation and the types of banquet hall events that will occur at the site. The applicant plans to serve Afghan cuisine in a restaurant setting at all times. During banquet events the restaurant portion of the business will be reduced in size and located in a small dining room separate from the main room. The banquet portion of the business will consist of hosting events such as wedding and funeral receptions, birthday and engagement parties, and business meetings. The applicant also plans to offer accessory catering services and will use two delivery vehicles for that purpose. Additional elements of the applicant’s proposal are as follows:

<table>
<thead>
<tr>
<th>Existing Hours of Operation:</th>
<th>11:00am – 2:00am daily</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proposed Hours of Operation:</td>
<td>10:00am – 2:00am daily</td>
</tr>
<tr>
<td>Existing Number of Seats:</td>
<td>364 seats</td>
</tr>
<tr>
<td>Proposed Number of Seats:</td>
<td>432 indoor seats</td>
</tr>
<tr>
<td></td>
<td>40 outdoor seats</td>
</tr>
<tr>
<td></td>
<td><strong>472 total seats</strong></td>
</tr>
<tr>
<td>Type of Service:</td>
<td>Table service and banquet service. No bar service will be offered.</td>
</tr>
<tr>
<td>Alcohol:</td>
<td>On-premises alcohol sales only</td>
</tr>
<tr>
<td>Live Entertainment:</td>
<td>Live music will be offered upon request for background music and dancing at banquet functions. The applicant may also offer background music for special occasions or holidays but will not be a regular feature of the restaurant use.</td>
</tr>
<tr>
<td>Delivery:</td>
<td>Delivery will be offered for accessory catering services using two delivery vehicles</td>
</tr>
<tr>
<td>Number of Customers:</td>
<td>Approximately 50-60 lunch customers, 150-200 dinner customers, and up to 380 customers anticipated at banquet events</td>
</tr>
</tbody>
</table>
Noise: Normal restaurant noises are expected and will be monitored by employees

Trash/Litter: About six to eight bags will be generated per day, which will be collected twice/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 472 seats is required to provide 118 off-street parking spaces. The applicant satisfies this requirement with 187 off-street spaces in the surface parking lot located in front of the restaurant building.

ZONING/Master Plan Designation

The subject property is located in the CRMU-M zone. Section 5-203(N) of the Zoning Ordinance allows a restaurant in the CRMU-M zone only with a Special Use Permit. If a restaurant meets the criteria, it may qualify for administrative approval.

The proposed use is consistent with the Landmark/Van Dorn Corridor Plan approved in 2009, which designates the property for retail or office use. However, the existing suburban-style development at the site is not consistent with the Landmark/Van Dorn Corridor Plan, which envisions a high-density development node, the “West End Town Center,” on properties, including this one, near Landmark Mall.

II. STAFF ANALYSIS

Staff does not object to the applicant’s proposal. The site is generally well-suited for the use given that the building is set well back from the road and other uses and that the large parking lot has plenty of room for customer and employee parking and deliveries. While some multi-family residential buildings are located on nearby South Whiting Street, the immediate area consists of primarily commercial and offices uses that are compatible with the restaurant/banquet hall use. Although staff is mindful of the potential for increased impacts from the use and the history of Police activity at the site, the inclusion of several standard and unique conditions in this report should sufficiently address any potential impacts.

Staff has worked closely with the applicant to understand more precisely how the banquet events will function. A significant portion of the applicant’s banquet hall business will consist of wedding/funeral receptions and birthday parties and will be family-focused events for the local Afghan community. On-premises alcohol service will be offered, although the applicant reports that many of the banquet events will not include alcohol at all. Although live entertainment will be offered upon request during banquet events and a very small dance floor and stage may be present, these are typical and reasonable features of wedding receptions and birthday parties. Staff believes that the banquet hall functions, while large and including some alcohol and live entertainment, do not constitute a nightclub-like use similar to the prior use of the property.
Nonetheless, because of the site’s history of Police activity, the significant enforcement resources that were required for the prior use, and the large size of the building and the use, staff is recommending three unique conditions designed to further eliminate any potential for problem behavior. Condition #11 prohibits the applicant from renting out the restaurant/banquet hall to third-party event promoters that could turn the space into a nightclub-like atmosphere temporarily managed by individuals with little familiarity with SUP conditions. Staff also recommends that the closing hour of the restaurant/banquet hall be limited to 12:00 midnight for the first six months, which can be extended to 1:00am after six months upon a favorable review by the Director of Planning & Zoning and the Chief of Police (Condition #6.) Condition #12 requires that the applicant contact the Police Department for a determination whether armed security personnel should be hired for banquet hall events.

The applicant is in the process of adding new landscaping in front of the building, which is an important improvement to the property. Staff believes that the parking lot should be further enhanced, however, and has included condition language requiring the applicant to implement a new landscaping plan with additional plantings and either new or repaired light poles to improve the lot’s neglected appearance.

Although the existing stand-alone building and large parking lot are not consistent with long-range planning goals for the Landmark area, the mixed-use, town center redevelopment envisioned in the recently-approved Landmark-Van Dorn Corridor Plan is likely several years away. The current proposal can be viewed, then, as an opportunity for a local business owner to generate increased business through an interim use on a recently-vacant site.

Staff recommends approval of the Special Use Permit request 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:

EXISTING CONDITIONS (#1 & #2) DELETED BY STAFF:

1. Customers’ and employees’ vehicles not to be parked on the adjacent unsurfaced area. (T&ES) (SUP#1210)

2. Move building off existing sanitary sewer easement. (T&ES) (SUP#1210)

NEW CONDITIONS (#3 - #28) ADDED BY STAFF:

3. 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)
4. The maximum number of seats at the restaurant, including both indoor and outdoor seats, shall be 472. (P&Z)

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

6. The hours of operation for indoor seats at the restaurant shall be limited to between 10:00am and 12:00 midnight daily for a period of six months to begin with the first banquet hall event. If no incidents, such as disorderly conduct, assaults, fights, alcohol violations, etc., are recorded and no violations of SUP conditions are found within this six-month period, then the closing time may be extended to 1:00am upon review and approval by the Director of Planning & Zoning and the Chief of Police. (P&Z) (Police)

7. The hours of operation for outdoor seats at the restaurant shall be limited to between 10:00am and 11:00pm daily. The outdoor dining area shall be closed and cleared of all customers by 11:00pm daily and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)

8. 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, and 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)

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

10. Live entertainment shall be permitted for banquet events and as limited background music for restaurant patrons as requested by the applicant. (P&Z)

11. Rental of the restaurant/banquet hall to third-party entities, such as event or party promoters, shall be prohibited. Restaurant management shall be on-premises at all times to monitor banquet hall activities for compliance with this condition and all other SUP conditions. (P&Z)

12. For all banquet hall events which will have more than 200 attendees, will be held between the hours of 9:00 P.M. to closing, or where alcohol is being served, the applicant shall contact the Police Department for a determination by the Chief of Police whether the event requires security personnel to be present. If such a determination is made, the applicant shall be required to provide two armed security personnel with arrest powers who shall work the entire event. The Police Department reserves the right to temporarily suspend or revoke this condition at such time as the provision of security personnel is no longer deemed necessary. (Police)
13. 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)

14. The applicant shall fully implement and maintain in perpetuity the landscape plan dated November 29, 2010 to the satisfaction of the Director of Planning & Zoning no later than May 31, 2011. (P&Z)

15. The applicant shall either repair or replace the existing light poles in the parking lot to the satisfaction of the Director of Planning & Zoning. (P&Z)

16. A maximum of two delivery vehicles may operate from the premises. Delivery vehicles may not be parked on-street at any time they are in proximity to the restaurant/banquet hall. (P&Z)

17. 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)

18. 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)

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

20. 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)

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

22. 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)

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

24. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

25. 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)

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 Director of Planning and Zoning shall review the Special Use Permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if: (a) there have been documented violations of the permit conditions 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  T&ES comments under the previous SUP (SUP1210) are no longer applicable.

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  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)

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). (TES)

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:

F-1 No Comment

Health:

F-1 This facility is currently not in business.

R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

C-1 An Alexandria Health Department Permit is required for all regulated facilities.

C-2 Permits are non-transferable.

C-3 This facility must meet current Alexandria City Code requirements for food establishments. Contact Environmental Health at 703-746-0066 to arrange for a "change of ownership" inspection.

C-4 If changes to the facility are to be done, five sets of plans must be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a $200.00 fee for review of plans for food facilities.

C-5 Permits must be obtained prior to operation.

C-6 The facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.

C-7 Certified Food Managers must be on duty during all hours of operation.

C-8 Restrooms, including those in common areas, serving the restaurant, are to meet Alexandria City Code, Title 11, Chapter 2 requirements.

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.
R-3 The hours of operation for indoor seats at the restaurant shall be limited to between 10:00am and 12:00 midnight daily for a period of six months to begin after the first banquet hall event. If no incidents, such as disorderly conduct, assaults, fights, alcohol violations, etc., are recorded and no violations of SUP conditions are found within this six-month period, then the closing time may be extended to 1:00am upon review and approval by the Director of Planning & Zoning and the Chief of Police. (Police)

This recommendation is made so that a proper and comprehensive review of activity taking place at 5951 Stevenson Avenue can be made to ascertain if the activity is affecting the quality of life for residents in the area and to ensure that the conditions of the application are being complied with.

R-4 For all banquet hall events which will have more than 200 attendees, will be held between the hours of 9:00 P.M. to closing, or where alcohol is being served, the applicant shall contact the Police Department for a determination by the Chief of Police whether the event requires security personnel to be present. If such a determination is made, the applicant shall be required to provide two armed security personnel with arrest powers that shall work the entire event. The Police Department reserves the right to temporarily suspend or revoke this condition at such time that the provision of security personnel is no longer deemed necessary.

F-1 The applicant is seeking an “ABC On” license only. The Police Department has no objections.
APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2010-0072

PROPERTY LOCATION: 5951 Stevenson Ave, Alexandria, VA 22303

TAX MAP REFERENCE: 047.03-04-19 ZONE: CRMU/M

APPLICANT: Hashim Abbas

Name: Hashim Abbas
Address: 8099 Paper Birch Drive, Lorton, VA 22079

PROPOSED USE: Restaurant and banquet hall

✓ 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.

Print Name of Applicant or Agent

Signature

Date

Mailing/Street Address

Telephone #

Fax #

City and State Zip Code

Email address

ACTION-PLANNING COMMISSION: _______________________________ DATE: _______________________________

ACTION-CITY COUNCIL: _______________________________ DATE: _______________________________
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.

Hashim Abbas: 100% interest
8099 Paper Birch Dr.
Lorton, VA 22079
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. Hashim Abbasi</td>
<td>8099 Paper Birch Dr.</td>
<td>100%</td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 5955 Stevenson Ave. (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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Percent of Ownership</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sang Eun Choi</td>
<td>5999 Stevenson Ave.</td>
<td>100%</td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></td>
</tr>
</tbody>
</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. Hashim Abbasi</td>
<td>none</td>
<td>none</td>
</tr>
<tr>
<td>2. Sang Eun Choi</td>
<td>none</td>
<td>none</td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></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 Printed Name Signature

2-15
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.

**Agent is family member with no compensation.**

**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.)

This application is for a restaurant and banquet hall. The banquet hall will host different occasions, including but not limited to wedding and funeral receptions, engagement and birthday celebrations, and office, conference meetings, etc. There will be live music upon request during specific occasions. There will also be live background music playing softly during certain special occasions, holidays such as New Year's, Mother's Day, etc. This will probably occur during 5-10 holidays per year.

The restaurant will provide catering services, and there will be two vehicles designated for this purpose.

Overall, the restaurant will be a full-service restaurant, and all events held in the restaurant will be directly overseen by management at all times.
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).
      lunchtime (noon) - approx 50-100 customers
      dinner (afternoon evening) - 150-200 customers
      banquet hall - 350 customers
   B. How many employees, staff and other personnel do you expect?
      Specify time period (i.e., day, hour, or shift).
      noon - afternoon = 10 people
      evening - night = 15 people

6. Please describe the proposed hours and days of operation of the proposed use:
   Day:                                                     Hours:
   ____________________________________________________  ____________________________________________________
   monday - sunday                                         10:00 AM - 2:00 AM
   ____________________________________________________  ____________________________________________________
   ____________________________________________________  ____________________________________________________

7. Please describe any potential noise emanating from the proposed use.
   A. Describe the noise levels anticipated from all mechanical equipment and patrons.
      normal noise levels that emanate from a normal restaurant.
   B. How will the noise be controlled?
      customers and employees will be encouraged to keep noise down.
8. Describe any potential odors emanating from the proposed use and plans to control them:

normal restaurant odors. There will be vents to help control the 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)

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

C. How often will trash be collected?

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

Trash cans will be set up around the property. 2 trash cans in the front and 1 trash can as well as a dumpster in the back. Employees will also monitor site for trash and litter.

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. [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?

The restaurant area will be monitored by employees at all times. The area will possibly be monitored by a video surveillance system.

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

[X] 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.

Beer, and wine and mixed drinks will be served. It will only be on-premises.

There will be no bar service.
PARKING AND ACCESS REQUIREMENTS

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

<table>
<thead>
<tr>
<th>Parking Type</th>
<th>Number</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard spaces</td>
<td>17</td>
</tr>
<tr>
<td>Compact spaces</td>
<td></td>
</tr>
<tr>
<td>Handicapped accessible spaces</td>
<td>10</td>
</tr>
<tr>
<td>Other</td>
<td>18</td>
</tr>
</tbody>
</table>

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?

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? In the back of the building.

C. During what hours of the day do you expect loading/unloading operations to occur? In the morning no earlier than 7 am.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? 2 times 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? It's a free-standing building.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? [ ] Yes [ ] No

Do you propose to construct an addition to the building? [ ] Yes [ ] No

How large will the addition be? _________ square feet.

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

1,000 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: ____________________________

End of Application
APPLICATION
RESTAURANT

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: 400 Outdoors: 10 Total number proposed: 510

2. 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

3. Please describe the type of food that will be served:
   Ethnic Afghan food. (Menu attached.)

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

5. If delivery service is proposed, how many vehicles do you anticipate? _________
   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)?
   ✔ Yes No
   If yes, please describe:
   Live entertainment upon request during different occasions.
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.

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

1. Maximum number of patrons shall be determined by adding the following:
   - Maximum number of patron dining seats
   - 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
   - Balance between alcohol and food only about 50-10
Existing: to be retained
Proposed: 3" caliper decid., e.g. Southern Magnolia
Proposed: 2" caliper evergreen, e.g. White Pine
Proposed: 2" caliper decid., e.g. Paperbark Maple

5951 Stevenson Ave
Landscape Plan
P&Z LS
11/29/10