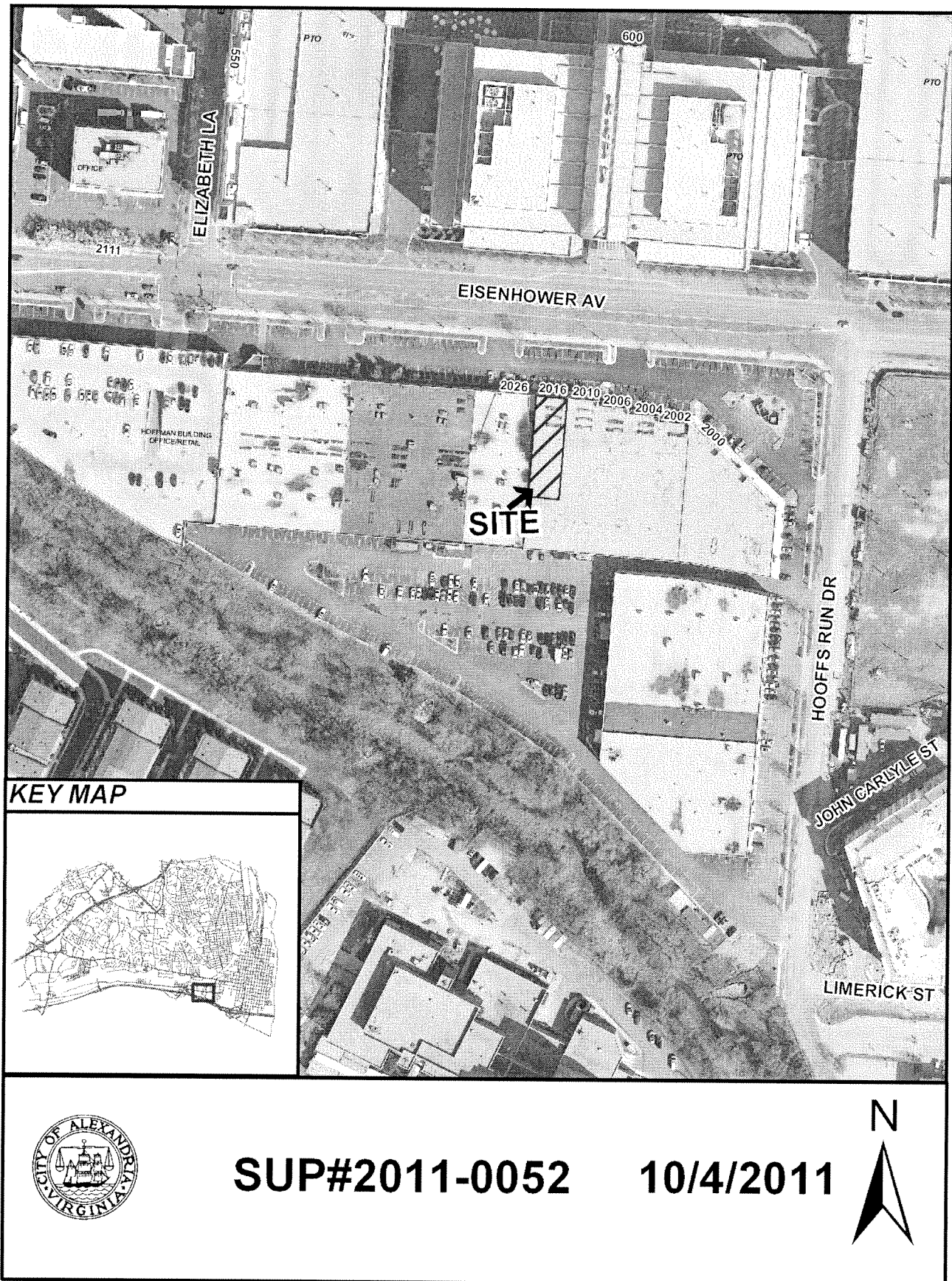


DOCKET ITEM #2
Special Use Permit #2011-0052
2016 Eisenhower Avenue – Suno Japanese Restaurant

Application	General Data	
Consideration of a request to operate a restaurant.	Planning Commission Hearing:	October 4, 2011
	City Council Hearing:	October 15, 2011
Address: 2016 Eisenhower Avenue (Parcel Address: 2000 Eisenhower Avenue)	Zone:	CDD #11 / Coordinated Development District
Applicant: Jian Yi Pan	Small Area Plan:	Eisenhower East

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, Jian Yi Pan, requests Special Use Permit approval to operate a restaurant at 2016 Eisenhower Avenue.

SITE DESCRIPTION

The subject site is one lot of record with 1,200 feet of frontage on Eisenhower Avenue, 825 feet of frontage on Hooff's Run Drive and a total lot area of 578,987 square feet (13.3 acres). The site is developed with two buildings, one of which is a one-story industrial building housing a health/athletic club, a printing business and a government warehouse. The other building on the site, in which the restaurant is proposed, is a one and two-story mixed-use office and retail complex housing two restaurants, a day care center, and office space soon to be vacated by the Alexandria Police Department.



The surrounding area is occupied by a mix of office, residential, and civic uses. The United States Patent and Trademark Office is located directly to the north. City-owned parkland is located directly to the south, with the Alexandria Public Safety Center and multi-family residences located further to the south. Multi-family residences are located to the east across Hooff's Run Drive in Block P of the Carlyle development. The vacant American Trucking Association office building and parking lot, which is proposed to be developed with multi-story residential buildings and parkland in Blocks 19 and 22 of the Eisenhower East development, is located to the west.

BACKGROUND

In 1998, City Council approved Special Use Permit #97-0163 for a coordinated sign program for all businesses at the site. This SUP remains in effect. The Hoffman Stage I DSUP approval was granted in 2005 to redevelop the site consistent with its designation, as Blocks 24 and 25A, in the Eisenhower East Small Area Plan.

In May 2007, City staff approved Plot Plan #PLT2007-00004 for renovations to a portion of the building including the proposed restaurant space, which had formerly been used as a warehouse. The tenant space has been vacant since renovations were completed about three years ago.

PROPOSAL

The applicant proposes to operate a 160-seat restaurant serving Japanese cuisine in a 5,000 square-foot tenant space in a small retail center known as the Shops at Eisenhower. Table

service, carry-out, and food delivery service using one delivery vehicle will be offered to customers. On-premises alcohol is proposed, but no live entertainment will be offered. Small sushi and cocktail bars are proposed near the front of the restaurant. Additional bar seating for food consumption is proposed to be arranged around four hibachi grills. Additional elements of the applicant's proposal are as follows:

<u>Hours of Operation:</u>	10:30am – 10:00pm, Monday-Thursday 10:30am – 11:00pm, Saturday 11:30am – 10:00pm, Sunday
<u>Number of seats:</u>	160 seats
<u>Type of Service:</u>	Table service, carry-out, bar-service, delivery
<u>Alcohol:</u>	On-premises alcohol service only
<u>Live Entertainment:</u>	No live entertainment will be offered
<u>Delivery:</u>	One vehicle will be used to deliver food to customers
<u>Noise:</u>	No disruptive noises are expected from the use
<u>Odors:</u>	Fan/venting system will be used to control odors
<u>Trash/Litter:</u>	Typical restaurant trash will be collected daily or as needed

PARKING

According to Section 8-200 (A)(8) of the Zoning Ordinance, a restaurant requires one parking space for every four seats. In addition, one off-street loading space and one off-street parking space for each delivery vehicle are required. A restaurant with 160 seats and one delivery vehicle is required to provide a total of 41 parking spaces and one loading space. The applicant meets this requirement by providing 100 shared parking spaces in the surface parking lot near the corner of Eisenhower Avenue and Hooff's Run Drive and a loading space to the rear of the property. A total of 894 parking spaces, exceeding the minimum parking requirements for all uses at the site, are located in surface lots and in the three-story parking garage on the property.

ZONING/MASTER PLAN DESIGNATION

The proposed restaurant use is located in CDD#11 / Coordinated Development District. Sections 5-602 and 4-1003(AA) of the Zoning Ordinance allow a restaurant in CDD#11 with a Special Use Permit. Since more than 100 seats are proposed here, the restaurant is not eligible for administrative approval. Although restaurants in shopping centers are permitted uses, this building does not meet the definition of a shopping center because it does not contain at least five retail tenants. The proposed use is consistent with the Eisenhower East Small Area Plan chapter of the Master Plan which designates the property for residential, office and retail mixed use.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant. The proposal is a good interim use for a retail center building that is slated for eventual redevelopment but has been largely vacant for the past few years. The addition of a restaurant with a full-service component also helps to achieve a better balance between full and quick service restaurant options in the Carlyle area.

Specific elements of the proposal suggest that the restaurant is unlikely to present significant impacts on the neighborhood, which primarily consists of offices and other commercial uses. On-premises alcohol is proposed here, but no live entertainment will be offered. The proposed hours of operation are reasonable and do not include late-night hours. Parking is plentiful in the surface lots located both in front and behind the restaurant.

Staff has included standard condition language regarding matters such as litter and odors and is also requiring that the one delivery vehicle park off-street when it is at the restaurant.

The restaurant proposal is reasonable and, subject to the conditions contained in Section III of this report, recommends approval of the request.

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 160. (P&Z)
3. The hours of operation at the restaurant shall be limited to between 10:30am and 10:00pm Sunday through Thursday and between 10:30am and 11:00pm Friday and Saturday. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No outdoor seating shall be provided at the restaurant. (P&Z)
6. On-premises alcohol service may be permitted but off-premises alcohol sales shall be prohibited. (P&Z)
7. No live entertainment shall be allowed at the restaurant. (P&Z)
8. Not more than one delivery vehicle may be used to deliver food to customers. The delivery vehicle must park in an off-street parking space when at the restaurant. (P&Z)(T&ES)

9. 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)
10. 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)
11. No food, beverages, or other material shall be stored outside. (P&Z)
12. 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)
13. 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)
14. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
15. The applicant shall control 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)
16. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
18. 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)
19. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business and a robbery readiness program for all employees. (Police)
20. 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 Buildings are shown out of the 100-yr floodplain on FEMA FIRM dated June 16, 2011. (T&ES)
- F-2 Parcel has an RPA but this existing building is not in or near it. No disturbance to the RPA or additional impervious area proposed with this application. (T&ES)
- F-3 SUP2010-0080 documented 92 available spaces on site for retail use. Of these on site spaces, 20 were required for that application (SUP2010-0080). A previous application, SUP2008-0050, required 30 on site spaces. Including the 41 spaces required for this application (SUP2011-0052), 91 of the 92 on site spaces have been allocated. (Transportation)
- 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 Not more than one delivery vehicle may be used to deliver food to customers. The delivery vehicle must park in an off-street parking space when at the restaurant. (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)

- 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 The following comments are for 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 Thomas Sciulli, Plan Review Supervisor at 703-746-4190 or thomas.sciulli@alexandriava.gov.
- C-1 The proposed use is a change in use group classification; a new Certificate of Occupancy is required (USBC 116.1).
- 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 A seating plan (indoor and outdoor) showing all aisle and passageway clearances shall be submitted for occupancy load determination. The proposed space used for outdoor seating with tables must provide a minimum of 15 square feet per person.
- C-4 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-5 A fire prevention code permit is required for the proposed use.

- C-6 The following code requirements apply where food preparation results in the development of grease laden vapors:
- (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-7 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
- (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.
- C-8 Sufficient plumbing fixtures must be provided to accommodate the total occupancy load (staff and combined indoor/outdoor patron seating capacity USBC 2902.1).
- C-9 The building shall comply with the accessibility requirements of the USBC Chapter 11.

Health:

F-1 No Comment

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 survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery readiness program for all employees.
- F-1 The applicant is seeking an "ABC On" license. The Police Department has no objections.

542 2011-0052



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 2016 Eisenhower Ave

TAX MAP REFERENCE: 79, 01-01-01 ZONE: CDD #11

APPLICANT:

Name: Jian Yi Pan

Address: 2016 Eisenhower Ave Alexandria V.A 22314

PROPOSED USE: Japanese 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.

Jian Yi Pan
Print Name of Applicant or Agent
3835 Berkshire Ct
Mailing/Street Address
Alexandria V.A 22303
City and State Zip Code

Jian Yi Pan 7/12/2011
Signature Date
202-280-5855 703-739-2213
Telephone # Fax #
Jian P 6868 @ yahoo.com
Email address

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

SUP # 2011-0052**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 2016 Eisenhower Avenue, Alexandria VA, I hereby
(Property Address)
grant the applicant authorization to apply for the Japanese Restaurant use as
(use)
described in this application.

Name: Perpetual Realty East, LLC by Hubert N. Hoffman III Phone: (703) 960-4700
Please Print
Address: 2461 Eisenhower Ave., Alexandria VA Email: ldouglas@hoffmantowncenter.com
Signature: [Signature] Date: July 5, 2011

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.

Company: Xin Yi Jia Trading Inc.

Restaurant name: Sumo

2016 Eisenhower Ave Alexandria VA 22314.

100% ownership.

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. Jian Yi Pan	5835 Berkshire Ct	100%
2.	Alexandria, V.A 22303	
3.		

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.

Name	Address	Percent of Ownership
1. Perpetual Realty	2461 Eisenhower Ave	100%
2. East, LLC by Hubert	Alexandria V.A 22314	
3. N. Hoffman III	5835 Berkshire Ct	

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

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Perpetual Realty East,	N/A	
2. LLC by Hubert N.		
3. Hoffman III.		

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.

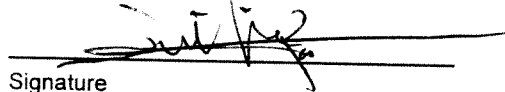
As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

Date

Printed Name

Signature

Jian Yi Pan



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 would like to request a Japanese restaurant. The restaurant will have a sushi bar and a Hibachi. There is also going to be a bar with wine and beer.

Our plan for our hours are:

Monday-Thursday - 10:30 am - 10:00 pm

Friday - 10:30 am - 11:00 pm

Saturday - 11:30 am - 11:00 pm

Sunday - 11:30 am - 10:00 pm.

The restaurant have Dine-ins, Carry-outs and a bit of Delivery.

We will only have 1 vehicle for delivery.

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).

Patron traffic will be concentrated around
normal and dinner hours

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

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

Approximately lunch time 10 per shift.
Dinner time 8 per shift.

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

Day:

Mon. - Thur ~~FR~~ :

Fri - Thur Sat :

Sun :

Hours:

10:30 — 10:00 .

10:30 — 11:00

11:30 — 10:00

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

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

There is expected to be no disruptive
noise from the use.

- B. How will the noise be controlled?

Any noise will be confined within
the restaurant.

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

Have Van system to control them.

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

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

Typical Restaurant trash

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

Typical Restaurant amounts of trash

- C. How often will trash be collected?

Daily or as otherwise required by business volume.

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

Property management will control and clean littering

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

[] Yes.

☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

[] Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

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

Typical Restaurant methods

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.

Sale of beer and wine.

PARKING AND ACCESS REQUIREMENTS

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

100 Standard spaces
 Compact spaces
4 Handicapped accessible spaces.
400 Other. SHARE USE AFTER 4 P.M.

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? one

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? Rear of the Building.
- C. During what hours of the day do you expect loading/unloading operations to occur?
Between 11:00am — 4:00pm
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
about 2-3 times per week or as required by business volume.

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?

None

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?

5002 sq. ft. (existing) + _____ sq. ft. (addition if any) = 5002 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: Strip Building by Eisenhower Ave.

End of Application

SUP #

2011-0052



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: 160 Outdoors: 0 Total number proposed: 160

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:

Japanese food

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? one

Will delivery drivers use their own vehicles? ☒ Yes ☐ No

Where will delivery vehicles be parked when not in use?

park space Rear of Restaurant.

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

☐ Yes ☒ No

If yes, please describe:

SUP # 2011-0052

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.

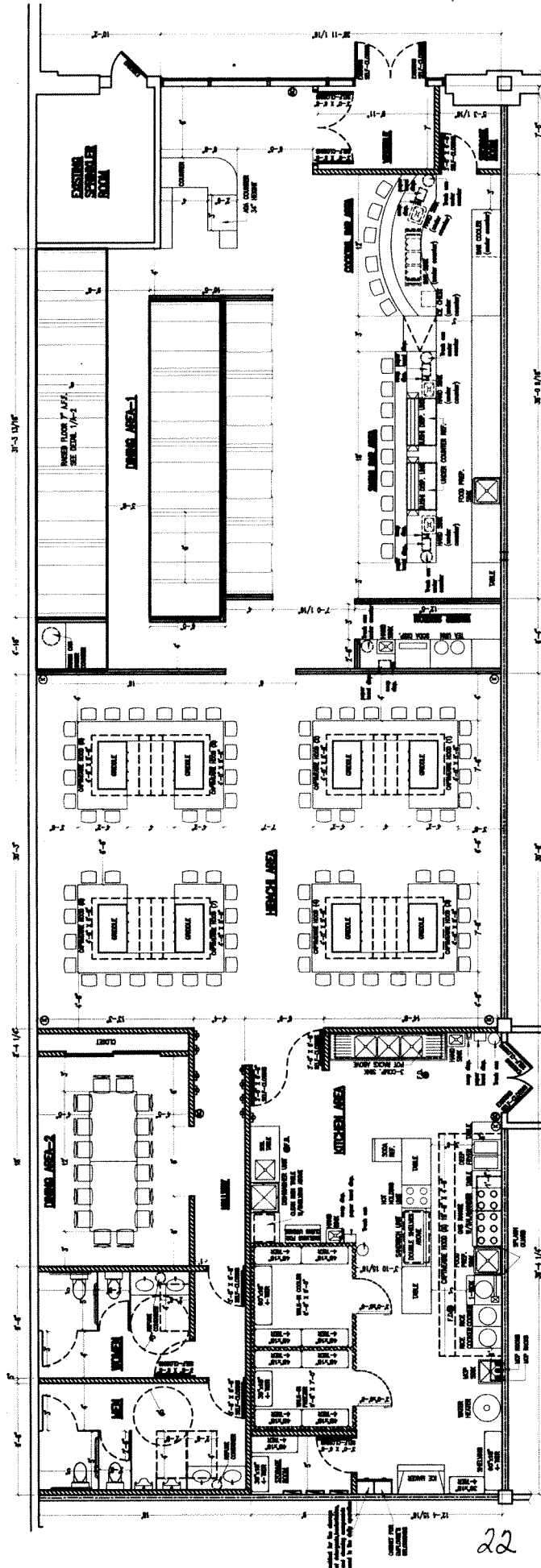
Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:
 160 Maximum number of patron dining seats
+ Maximum number of patron bar seats
+ Maximum number of standing patrons
= 160 Maximum number of patrons
2. 12 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

160 seats. + 1 For Debing
H1 parking.

2016 Eisenhower Ave
Alexandria V.A 22314

sup 2011-0052



FLOOR PLAN

SCALE: 1/4" = 1'-0"

LEGEND

NEW VENTILATION EQUIPMENT CHANGES