Docket Item #3 SPECIAL USE PERMIT #2004-0079

Planning Commission Meeting November 4, 2004

Consideration of a request for a special use permit to operate a restaurant. **ISSUE:**

Kuang Hui Li **APPLICANT:**

LOCATION: 4551 Duke Street

(Parcel Address: 4513 Duke Street)

ZONE: CG/Commercial General

STSTAFFSTAFF RECOMMENDATION: Staff recommends approval subject to compliance wi subject to applicable codes and ordinances and the permit conditions found in Section III of this report.

I. DISCUSSION

REQUEST

The The applicant, Kuang Hui Li, The applicant, Kuang Hui Li, requests special use The applicant, Kuang Hui Li, re 4551 Duke Street, within the Fox Chase Shopping Center.

SITE DESCRIPTION

The The subject property is two lots of record having combined frontage on Duke Street of approximately 800800 feet, approximately 230 feet of frontage 800 feet, approximately 230 feet of frontage 800

The The areas to the north The areas to the north and east are developed with The areas to the north and east are developed Raleigh Raleigh Park is located to the northwest. A restaurant and thraleigh Park is located to the northwest. Building are located to the south across Duke Street.

PROJECT DESCRIPTION

The The applicant proposes to operate a dine-in and The applicant proposes to operate a dine-in and carry-out The applicant proposes to operate a dine-in addine-in addine-in addine-in addine-in addine-in addine-in addine-in addine-in addine-in addi

Hours of Operation: The The restaurant is proposed The restaurant is proposed to be open from 1The

midnight, midnight, Mondaymidnight, Monday through Saturday, midnight, Monda

P.M. on Sunday.

Employees/patrons: ThTheThe business will be operated byThe business will be operated by thr

applicant anticipates approximately 100 patrons daily.

<u>Trash:</u> PaperPaper cups, wrapPaper cups, wrappers, bPaper cups, wrappers, boxes and fo

of of the garbage of the garbage generated by the restaurant. Trash is disposed of of the on-site on-site dumpster and will be picked up that will be picked up

bebe monitored by the bbe monitored by the busbe monitored by the business man

will be provided on the premises.

<u>Loading:</u> LoadingLoading is anticipated to occur four times per week in the morning

and and early afternoon. The loand early afternoon. The loading and early aftern

building.

Neither alcohol service, nor entertainment are proposed for this restaurant.

PARKING

ParkingParking for all tenants of the Fox ChaParking for all tenants of the Fox Chase Shopping CenParking facing Duke Street. Pursuant to Section 8-200(A)(8) offacing Duke Street. Pursuant seatsseats is required to provide three parking spaces. The Shopping Center currently has more than 700 parkingparking spaces, 26 of which are designated for the tenant space at 4551 Duke Street. Bparking spaces, 2 applicantapplicant is proposing to occupy 25 % ofapplicant is proposing to occupy 25 % of the original space, the (25%(25% of 26 = 6.5 spaces) remains available to the proposed(25% of 26 = 6.5 spaces) remains available parking requirement is easily met

POTENTIAL REDEVELOPMENT

InIn June 2004, the City received DSP#2004-0025, a rIn June 2004, the City received DSP#2004-0025, a requirementary center. The proposal includes major site, facade and landscape improvements Center. The proposal in modifications modifications that would replace the Mmodifications that would replace the Magrmodifications the CinemaCinema into retail space. As part of the Transportation ManaCinema into retail space. As part of the Transportation bebe required for the redevelopment, staff will be required for the redevelopment, staff will work with these required while improving the pedestrian safety, on-site parking, and traffic flow.

ZONING/MASTER PLAN DESIGNATION

The The subject property The subject property is located in the The subject property is located in the CG/Commercial ordinance allows a restaurant inordinance allows a restaurant in the CG ordinance allows a restaurant consistent with the Seminary Hill/Strawberry Hill Small Area Plan chapter of the Master Plan which designates the property for commercial use.

II. STAFF ANALYSIS

StaffStaff has no objection to the proposed restStaff has no objection to the proposed restaurant locStaff has no TheThe restaurant is compatible with the other retail, personal serThe restaurant is compatible with the other retails assistenants of the ground floor retail spaces of shas tenants of redevelopment of the site towards a more pedestrian friendly shopping environment.

StaffStaff has included the standard restaurant conditions and a conStaff has included the standard restaurant restaurant after it has been operational for one year.

With these conditions, staff recommends approval of the special use permit.

III. RECOMMENDED CONDITIONS

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

- 1. The The special use permit shall be granted to the applicant only or The special use permit shall be entity in which the applicant has a controlling interest. (P&Z)
- 2. Seating shall be provided for no more than 12 patrons inside and outside. (P&Z)
- 3. Outside dining facilities may beOutside dining facilities may be located on private property and so ontoonto the public right-of-way. The applicant shall ensure that pedestrian access is provided provided past the outdoor provided past the outdoor seating and shall clean the seating area day of operation. (P&Z)
- 4. No live entertainment shall be provided at the restaurant. (P&Z)
- 5. No delivery service shall be provided. (P&Z)
- 6. The closing hour shall be 12:00 midnight daily. (P&Z)
- 7. MealsMeals ordered before the closing hour may be served, but no new patrons may be admittedadmitted after the closing hour, and all patrons admitted after the closing hour, and a closing hour. (P&Z)
- 8. The The applicant shall post the hours of operation at the entrance to the rThe applicant shall (P&Z)
- 9. Alcoholic beverages shall not be sold. (P&Z)
- 10. No food, beverages, or other material shall be stored outside. (P&Z)
- 11. The The applicant shall install at least one trash container within the restaurant The applicant customers use. (P&Z)
- 12. LitterLitter on the Litter on the siteLitter on the site and on public rights-of-way and spaces adjacent of the premises shall be premises shall be picked up at least twice a day and more often if necessary, to prevent an unsightly orand more often if necessary, to prevent a each day that the business is open to the public. (P&Z)

- 13. Trash and garbage shall be placed inTrash and garbage shall be placed in sealed containers which escapeescape and shall be stored inside or in a closed containeescape and shall be stored insi invasioninvasion by animals. No trash and debris shall be allowed to accuinvasion by animals outside of those containers. (P&Z)
- 14. KitchenKitchen equipment shall not be cleaned outside, nor shall anKitchen equipment shall no washed into the streets, alleys or storm sewers. (T&ES)
- 15. The The applicant shall The applicant shall control odors, smoke and any other air pollution from op atat the site and prevent them from leaving the propeat the site and prevent them from leaving neighboring properties properties, as deneighboring properties, as dete Environmental Services. (T&ES)

AllAll louAll loudspeakerAll loudspeakers shall be prohibited from the exterior of the build

- amplified noise shall be audible at the property line. (T&ES)
- 17. The The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
- 18. The The applicant shall contact the Crime Prevention UThe applicant shall contact the Crime Department 703-838-4520 regarding a Department 703-838-4520 regarding a security stawareness program for all employees prior to operation. (Police)
- 19. Employees who drive to work are required to use off-street parking. (P&Z)

16.

- 20. The applicant shall encourage its The applicant shall encourage its employees The applicant shall encourag
- 21. ThTheThe applicant shall conduct employee training sessions on an ongoing bThe applica including including as part of any employee orientation, tincluding as part of any employee ori requirements. (P&Z)

22. The The Director of Planning and Zoning shall The Director of Planning and Zoning shall review the been been operational for one been operational for one year, and Planning Planning Commission and Planning Commission and City Council if (a) there have been do of of the permit conditions of the permit conditions which wof the permit conditions which were violations violations or which create a direct and immediate violations or which create a direct surrounding surrounding community; (b) the director received surrounding community; (b) the director the permit for review as the help that rises to the lever of of the permit conditions, (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

<u>STAFF:</u> Eileen Fogarty, Director, Department of Planning and Zoning; Bettina Irps, Urban Planner.

StaffStaff Notes: In accordance with sectionStaff Notes: In accordance with section 11-506(c) of the zoningStaff Notes shall shall be commenced and diligently and substantially pur 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

<u>Transportation & Environmental Services:</u>

- R-1 KitchenKitchen equipment Kitchen equipment shall nKitchen equipment shall not be cleaned o washed into the streets, alleys, or storm sewers.
- R-2 The The applicant The applicant shall control The applicant shall control odors, smoke and any other atat at the site and prevent them from leaving the property the site and prevent them from leaving neighboring properties, as determined by the Department of Tranneighboring properties. Environmental Services.
- R-3 AllAll loudspeakers shall be prohibited from the exAll loudspeakers shall be prohibited from amplified noise shall be audible at the property line.
- C-1 The The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11,11, Chapter 5, which sets the maximum permissible noise level as 11, Chapter 5, which sets the property line.

Code Enforcement:

- F-1F-1 The The submitted The submitted application proposes to utilize one portion of a combined tenant The operating operating under a Certificate of Occupancy operating under a Certificate of Occupancy wire combined tenant spaces. While the proposed acombined tenant spaces.
- C-1 Alterations Alterations to the existing stAlterations to the existing strAlterations to the existing Uniform Statewide Building Code (USBC).
- C-2 AA fireA fire preventionA fire prevention code permit is required for the proposed operation. An e showingshowing fixtureshowing fixture location, aisles and showing fixture location, aisles and exipermit application.
- C-3 Alterations Alterations to the Alterations to the existing structure and/or installation and/or altering thereintherein requires therein requires atherein requires a building permit. Five sets of plans, bear ofof a desof a design professional registered in the Commonwealth of Virginia, muof a accompanyaccompany the written apaccompany the written applicationaccompany the writ

- construction construction alterations details, kitchen equiconstruction alteration alteratio
- C-4 AA Certificate of occupancy shall be obtained priorA Certificate of occupancy shall be obtained p or portion thereof, in accordance with USBC 119.0.
- C-5 ThisThis structure contains mixed use groups and is subject toThis structure contains mixed occupancy requirements of USBC 302.3.
- C-6 Required exits, parking, and accessibility for persoRequired exits, parking, and acceprovided to the building.
- C-7 The The following code requirements apply where for the following code requirements appl development of grease laden vapors:
- (a) AllAll cooking surfaces, All cooking surfaces, kitchen exhaustAll cooking surfaces, kitchen exhaust required to be protected with an approved automatic fire suppression system.
- (b) AA grease interceptorA grease interceptor is A grease interceptor is required where there is drainage withwith grease-laden wastewith grease-laden waste located in food preparation areas of restaurants gringrinders grinders can grinders can not discharge to the building drainage system throug interceptor.
- C-8 AA rodent control planA rodent control plan shall be submittedA rodent control plan shall be submit to occupancy. This plan shall consist of the following:
- (a) Measures to be taken to control the placement of litterMeasures to be taken to control the placem and pickup schedule.
- (b) How food stuffs will be stored on site.
- (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 FiveFive sets of plans are to be submitted to and approved by this department prior to construction. construction. Plans must comply with the Alexandria Cityconstruction. Plans must 2,2, 2, Food and Food Establishments. There is a \$135.00 fee for review of plans f2, Food and food facilities.
- C-3 Permits must be obtained prior to operation.

- C-4 ThisThis facility must comply with the Alexandria City Code, Title 11, ChaThis facility must Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide Provide a menu or list of foods to be handled at Provide a menu or list of foods to be handled prior to opening.

Police Department:

- R-1 ThTheThe applicate applicant is to contact the Crime Prevention Unit of the Alexandria Pol Department at 703-838-4520 regarding a security survey for the business.
- R-2 The The applicant is to contact the Crime Preven The applicant is to contact the Crime Preven Department Department at 703-838-4520 regarding a robbery awareness program f Department Department employees.
- F-1 The The applicant is not requesting an BC permit. The applicant is not requesting an BC per concurred with concur with this. If in the future an ABC permit is requested the following applicant.
 - Recommend Recommend ABC On license only. If ABC off is approvedRecommend ABC O following conditions:
 - 1.1. BeerBeer or wineBeer or wine coolers mayBeer or wine coolers may be sold only in 4-packs thanthan 40 fluid ounces. Winethan 40 fluid ounces. Wine may bethan 40 fluid ounces. V 25.425.4 25.4 o25.4 ounces. Fortified wine (wine with an alcohol content of 14% or mor by volume) may not be sold.
 - 2. That the SUP is reviewed after one year.