



Docket Item #4

Special Use Permit #2013-0077
682 South Pickett Street – King Pollo

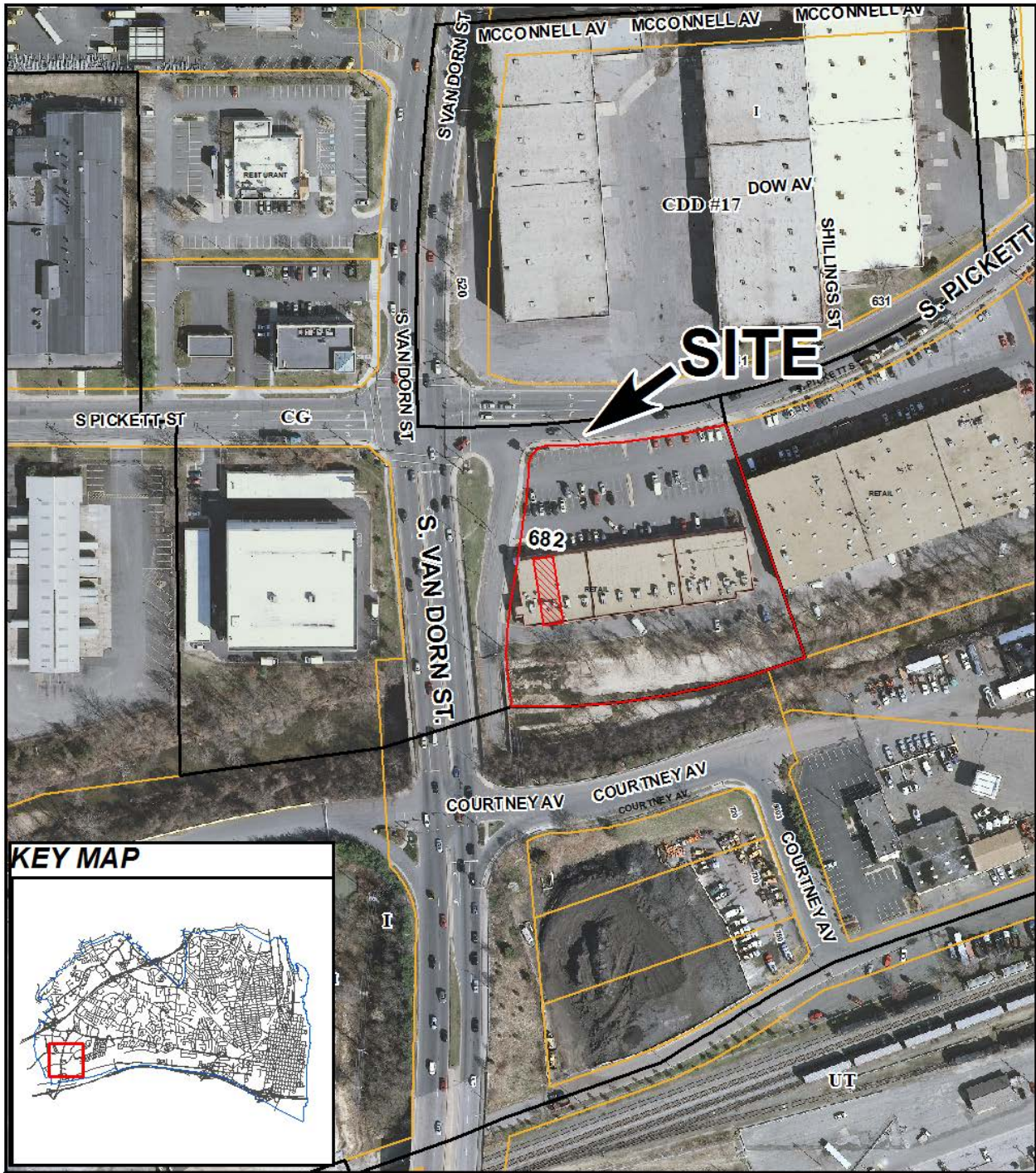
Application	General Data	
Consideration of a Special Use Permit request to operate a restaurant.	Planning Commission Hearing:	December 3, 2013
	City Council Hearing:	December 14, 2013
Address: 682 South Pickett Street	Zone:	CG / Commercial General
Applicant: Mihn Hwan Oh represented by Bruce D.S. Kim	Small Area Plan:	Landmark/Van Dorn

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov

PLANNING COMMISSION ACTION, DECEMBER 3, 2013: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



SUP# 2013-0077
682 S Pickett Street



I. DISCUSSION

The applicant, Mihn Hwan Oh represented by Bruce D.S. Kim, requests Special Use Permit approval to operate a restaurant at 682 South Pickett Street.

SITE DESCRIPTION

The subject site is a 1,600 square-foot tenant space within the Pickett Street Plaza commercial center. The parcel on which the buildings are located has approximately 238 feet of frontage on South Pickett Street, 300 feet of frontage on South Van Dorn Street and a total lot area of 102,282 square feet (2.35 acres).



Several commercial uses exist on the property, including several other restaurants. The property is surrounded by a mix of uses, including Virginia Paving to the south and a self-storage business and a bank to the west.

The Landmark Gateway mixed-use development is under construction to the north across South Pickett Street. A variety of commercial uses, including restaurants, are located to the east at 640-656 South Pickett Street.

BACKGROUND

Jerry's Subs and Pizza has operated in two tenant spaces in this building (682 and 684 South Pickett Street) for many years as a grandfathered restaurant. Jerry's has recently reduced in size such that it occupies only one 1,800 square foot tenant space at 684 South Pickett Street. The newly-configured Jerry's remains grandfathered as to the need for SUP approval. However, since the space has only operated as one restaurant in the past, the applicant is required to obtain SUP approval to operate a second, separate restaurant at the subject tenant space at 682 South Pickett.

PROPOSAL

The applicant proposes to operate a restaurant serving Caribbean-style roasted chicken, burritos, and side dishes. In addition to its carry-out service, the business will offer 30 seats for dine-in customers. No live entertainment or alcohol will be offered. No delivery service of food to customers is proposed. Additional elements of the applicants' proposal are as follows:

Hours of Operation: 8 a.m. – 10 p.m. Monday – Saturday
 8 a.m. – 9 p.m. Sunday

Number of Seats: 30 seats

<u>Type of Service:</u>	Dine-in and carry-out
<u>Customers:</u>	30 customers during peak shift
<u>Employees:</u>	Four employees each day
<u>Alcohol:</u>	No alcohol sales are proposed
<u>Live Entertainment:</u>	No live entertainment is proposed
<u>Delivery:</u>	No delivery of food to customers is proposed
<u>Noise:</u>	Mechanical equipment is located on roof and away from adjacent property
<u>Odors:</u>	Kitchen hood system will ventilate typical restaurant odors
<u>Trash/Litter:</u>	Typical restaurant trash such as food waste, paper and plastic products will be stored in dumpsters and collected twice each week.

ZONING/MASTER PLAN DESIGNATION

The property is located in the CG / Commercial General zone. Section 4-403(Y) of the Zoning Ordinance allows restaurants in the CG zone only with Special Use Permit approval when the use is ineligible for Administrative SUP approval. The proposal does not meet Administrative SUP eligibility criteria since it does not offer full service. In addition, while restaurants in “shopping centers” do not require SUP approval in the CG zone, the subject building is too small to meet the Zoning Ordinance definition of a shopping center.

The property is located within the Landmark/Van Dorn Small Area Plan, which designates the property for commercial uses. The property is on the border of, but not located within, the Landmark/Van Dorn Corridor Plan approved in 2009.

PARKING

According to Section 8-200(A)(8) of the Zoning Ordinance, a restaurant is required to provide one off-street parking space for every four seats. The proposed 30-seat restaurant is therefore required to provide a total of eight parking spaces. The applicant meets this requirement with the provision of eight parking spaces in the shared 109-space parking lot on the property.

II. STAFF ANALYSIS

Staff supports the applicant's request. The proposed restaurant is small in size, at only 30 seats and 1,600 square feet, and its location in a commercial center is appropriate for the use. Sufficient parking exists in the surface lot in front of the building.

Given its small size and lack of alcohol and live entertainment, few negative impacts are expected from the use. To ensure that the restaurant does not generate negative impacts in the future, particularly given the presence of residential units now under construction at Landmark Gateway across the street, staff has included several standard conditions of approval in this report regarding matters such as noise, odors, and a one-year review. Staff has also included standard condition language (Condition #17) requiring routine litter pick-up, which is especially useful given the carry-out component of the business. Conditions #5-7 prohibit live entertainment, alcohol and delivery service given that these features have not been requested.

Staff has also included review language (Condition #11) similar to the condition included in the SUP case at 600 South Pickett Street, also scheduled for the December docket. The condition, which incorporates a five-year staff-level review and a fixed-date review in November 2023 consistent with Planning Commission's recent recommendation to staff to coordinate review dates for SUPs in the same area, is intended to potentially encourage redevelopment of the property.

Subject to the conditions contained in Section III of this report, staff recommends approval of the Special Use Permit 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 hours of operation of the inside portion of the restaurant shall be limited to between 8 a.m. and 10 p.m., seven days/week. Meals ordered before 10 p.m. may be served, but no new patrons may be admitted after 10 p.m., and all patrons must leave by 11 p.m. (P&Z)
3. The maximum number of indoor seats at the restaurant shall be 30. No outdoor seating shall be permitted at the restaurant. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No live entertainment shall be permitted at the restaurant. (P&Z)
6. No alcohol sales shall be permitted at the restaurant. (P&Z)

7. No delivery of food or beverages to customers shall be offered from the restaurant. (P&Z)
8. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. 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)
11. The Special Use Permit shall be reviewed by the Director of Planning & Zoning, with notice to the community, five years from approval (December 2018) in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area. If the Director determines the use to be incompatible with surrounding uses or anticipated redevelopment, the Director shall docket the Special Use Permit for Planning Commission and City Council to take such action as they deem appropriate at the time. Notwithstanding the staff review, City Council shall review the Special Use Permit in November 2023 in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area to take such action as they deem appropriate at the time. (P&Z)
12. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
13. 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)
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 becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
16. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES)
17. 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)

18. This parcel is in the RPA. Should any land disturbance occur within this area, it must be stabilized immediately. (T&ES)
19. All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
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: Alex Dambach, Division Chief, 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.

CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F – finding

Transportation & Environmental Services

- F-1 This property and building are located within the 100-yr floodplain. Due to the fact that these improvements do not amount to a "Substantial Improvement" as defined by City ordinance, this project is not subject to the Floodplain District regulations provided in Section 6-300 (FLOODPLAIN DISTRICT) of Article VI (SPECIAL AND OVERLAY ZONES) of the City of Alexandria Zoning Ordinance. However, the owner(s) of this property should be advised that flooding can and does occur at this location up to elevation 86' (City Datum) and to ensure safety the project is advised to comply with Section 6-307 (D) "Water heaters, furnaces, electrical distribution panels and other critical mechanical or electrical installations shall not be installed below the 100-year-flood level. Separate electrical circuits that serve areas below the 100-year-flood level shall be dropped from above." (T&ES)
- F-2 It is also advised that no food storage or preparation areas be located below the 100-year-flood level. (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 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-3 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-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 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-6 Litter on the site and on public right-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up by the applicant at least twice a day, and more often if necessary, to prevent an unsightly and unsanitary accumulation on such day that the business is open to the public. (T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The

applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

- R-8 This parcel is in the RPA. Should any land disturbance occur within this area, it must be stabilized immediately. (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).

In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

- C-3 All other floodplain conditions apply. Section 6-307 Other Conditions, (B): "All uses, activities and development occurring within any floodplain district shall only be undertaken in strict compliance with the Virginia Uniform Statewide Building Code (VA USBC)." (T&ES)

Code Enforcement

- F-1 The review by Code Administration is a SUP review only. Once the applicant has filed for a building permit, code requirements will be based upon the building permit plans. If there are any questions, the applicant may contact Ken Granata, Plan Review Services Division Chief at ken.granata@alexandriava.gov or 703-746-4193.
- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 Alterations to the existing structure (restaurant space) 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. Inspections are required for proposed alteration.
- C-3 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.

Health

Food Facilities

1. An Alexandria Health Department Permit is required for all regulated facilities. A permit shall be obtained prior to operation, and is not transferable between one individual or location to another.
2. Plans shall be submitted to the Health Department through the Multi-Agency Permit Center. Plans shall be submitted and approved by the Health Department prior to construction. There is a \$200.00 plan review fee payable to the City of Alexandria.
3. Plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food and Food Handling Code of the City of Alexandria. Plans shall include a menu of food items to be offered for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.
4. Facilities engaging in the following processes may be required to submit a HACCP plan: Smoking as a form of food preservation; curing food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; and sprouting seeds or beans.
5. A Certified Food Manager shall be on-duty during all operating hours.
6. The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
7. Wood flooring in eating areas shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent. In many cases, original wooden flooring in historical structures may not be suitable for food service facilities.

Parks and Recreation

F-1 No comments received

Police Department

F-1 No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2013-0077

PROPERTY LOCATION: 682 SOUTH PICKETT STREET ALEXANDRIA, VA 22304

TAX MAP REFERENCE: 067.02-02.19 ZONE: CG

APPLICANT:

Name: MIHN HWAN OH

Address: 6900 SPANKER DRIVE BURKE, VA 22015

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.

BRUCE D. S. KIM
Print Name of Applicant or Agent

[Signature] 9/27/13
Signature Date

10906 CLARA BARTON DR. BRISTOW, VA
Mailing/Street Address

703-489-0688
Telephone # Fax #

BRISTOW, VA 20130
City and State Zip Code

BDSKIM@GMAIL.COM
Email address

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 682 South Pickett Street, Alexandria VA I hereby
(Property Address)
grant the applicant authorization to apply for the restaurant use as
(use)
described in this application.

Name: Joseph Moore
Please Print

Phone: 410-212-9322

Address: 4350 East-West Hwy, Bethesda MD #500

Email: moorej@mooreassociates.com

Signature: [Handwritten Signature]

Date: 9/26/13

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.

Owner = Pickett Square R LLC - 100%
4350 East-West Hwy, Bethesda, MD 20814 ste. 500

X

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. <i>MIHAN AWAN OH</i>	<i>682 S. PICKETT ST. ALEX. VA</i>	<i>100%</i>
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at *682 Smith Pickett St* (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. <i>Jill M. Moore</i>	<i>4550 East West Hwy #500 Bethesda, MD 20814</i>	<i>22.5%</i>
2. <i>Lloyd W. Moore</i>	<i>4350 East West Hwy #500 Bethesda, MD 20814</i>	<i>32.5%</i>
3. <i>Trusts</i>	<i>4350 East West Hwy #382 Bethesda, MD 20814</i>	<i>45%</i>

3. Business or Financial Relationships. Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are require to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).**

For a list of current council, commission and board members, as well as the definition of business and financial relationship, [click here](#).

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. <i>N/A</i>		
2.		
3.		

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.

9/27/13
Date

BRUCE D. S. KIM
Printed Name

[Signature]
Signature

X

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

[x] 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.)

THIS TENANT SPACE IS LOCATED IN THE PICKETT STREET PLAZA
WHICH IS ZONED FOR COMMERCIAL AND GENERAL USE WITH 10 EXISTING
TENANTS. THIS SPACE WAS FORMERLY A PART OF JERR'S SUB. WE ARE
PROPOSING TO BUILD KING POLLO WITH INDOOR SEATING TO ACCOMMODATE
30 PEOPLE, 4 EMPLOYEES, AND CARRY OUT, BUT ^{NO} OUTDOOR SEATING.
THE EXISTING PLAZA HAS A TOTAL OF 109 OPEN PARKING SPACES
FOR GENERAL PUBLIC PARKING IN THE FRONT AND EMPLOYEE/DELIVERY ^{SUPPLY}
PARKING BEHIND THE BUILDING, WHICH INCLUDES 4 HANDICAP PARKING
SPACES IN THE FRONT OF THE BUILDING.
WE WILL BE SERVING CARRIBEAN STYLE ROASTED CHICKEN, BURRITOS,
FRIES, SALAD, BAKED BEANS, AND SIDE DISHES WITH CANNED AND
BOTTLED DRINKS. ALL THE FOOD WILL BE PREPARED AND MADE
WITHIN THIS PREMISE AND ON ONE-TIME USE PAPER PLATES WITH
DISPOSABLE PLASTIC FORKS AND KNIVES.

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).

30 PATRONS MAX DURING 11:00 AM TO 2:00 PM

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

4 EMPLOYERS PER DAY

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

Day:

MONDAY THRU SATURDAY

SUNDAY

Hours:

8:00 AM TO 10:00 PM

8:00 AM TO 9:00 PM

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

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

ALL MECHANICAL EQUIPMENTS ARE ON THE ROOF WITH HAS
MAX. 88 DB RATING

B. How will the noise be controlled?

NO MECHANICAL EQUIPMENTS ARE IN THE GROUND AND
NOT CLOSE TO ADJACENT PROPERTY

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

KITCHEN MAKE-UP AND EXHAUST HOOD SYSTEM

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)
PAPER PLATES, BOX'S, PLASTIC FORKS AND KNIVES, REMAINS OF FOODS AND VEGETABLES WITH BE TAKE OUT TO LANDLORD PROVIDED DUMPSTER

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
4 BAGS INCLUDING PAPER PLATES, BOX'S, PLASTIC FORKS AND KNIVES

C. How often will trash be collected?
LANDLORD PROVIDED DUMPSTERS WILL BE PICK-UP TWO TIMES A WEEK

D. How will you prevent littering on the property, streets and nearby properties?
TRASH RECEPTACLES PROVIDED INSIDE OF EXIT DOOR AND HAS LANDLORD FURNISHED EXISTING TRASH RECEPTACLES IN FRONT OF THE STORE

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:

N/A

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:

N/A

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

SINCE WE DONT HAVE ANY HAZARDOUS MATERIALS WE ARE
NOT PROPOSING ANY THING

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.

N/A

PARKING AND ACCESS REQUIREMENTS

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

- 105 Standard spaces
- 0 Compact spaces
- 4 Handicapped accessible spaces.
- 0 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?

N/A

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? 3

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? OFF A SERVICE ROAD
BEHIND THE BUILDING

C. During what hours of the day do you expect loading/unloading operations to occur?
EVERY FRIDAY BETW. 10:00 AM TO 12:00 Noon

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
TWO DELIVERIES PER WEEK BOTH ON FRIDAY BETW. 10:00 AM TO 12:00 Noon

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 ARE ADEQUATE - SEE ATTACHED SITE PLAN

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? N/A square feet.

18. What will the total area occupied by the proposed use be?
1600 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1600 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: PICKETT STREET PLAZA
 an office building. Please provide name of the building: _____
 other. Please describe: _____

End of Application



SUPPLEMENTAL 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: 30 Outdoors: 0 Total number proposed: 30

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:
SERVING ROASTED CHICKEN, BURRITOS, SALAD AND SIDE DISHES
WITH CAN AND/OR BOTTLED DRINKS

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? N/A, NO DELIVERY TO CUSTOMERS
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:

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

SUP2013-0077

PICKETT STREET PLAZA PARKING TABULATION					
STORE	TOTAL SQ FT	OCCUPANCY LOAD	EMPLOYEE	TOTAL OCCUPANCY TENANTS	
SOUTH CHINA #660	3,500 sq ft	100		6	106
ELTIPICO RESTAURANT #664	1,600 sq ft	20		2	22
BIG BITE #666	1,600 sq ft	20		2	22
PICKETT STREET PLAZA LAUNDROMAT #668	1,600 sq ft	16		1	17
LANDMARK BAKERY AND CAFE #670	1,600 sq ft	16		2	18
TSEDEY ABERA GROCERY AND BUTCHER SHOP #672	1,600 sq ft	16		2	18
BM BOUTIQUE #674	3,200 sq ft	32		2	34
CARLAS COPYCAT, LLC #678	1,600 sq ft	16		2	18
DRY CLEANERS #680	1,600 sq ft	16		2	18
KING POLLO #682	1,600 sq ft	30		4	34
JERRY'S SUB #684	1,600 sq ft	20		2	22
TOTAL OCCUPANCY				329	
TOTAL PARKING SPACE REQUIRED				83	
TOTAL PARKING SPACE PROVIDED (EXISTING)				105 + 4HC = 109 spaces	

PROPOSED KINGS PAVO

Subs • Pizza

Jerry's Subs • Pi

Jerry's

OPEN

No Delivery

PIZZA

CRISPER DINNER

ACCESSIBLE ENTRY

HAND-CRAFTED FLAVORED PIZZAS

682

6899 588

CHANTILLY STORE

CUTS
SALON & SPA

KING POLLO
PERUVIAN CHICKEN

MANICURE & NAILS

OPEN

378-0410

CUSTOMER
PARKING
ONLY



CHANTILLY
STORE

Breakfast	
Desayuno King Pollo	7.99
Huevos Rancheros	6.99
Desayuno Tipico Salvadoreño	6.99
Tamales de Pollo	1.99
Gorditas (Papas, Chicharron, Pollo, Steak)	1.99

Pupusa	
Pupusa de Revuelta	1.99
Pupusa de Frijol/Queso	1.99
Pupusa de Queso/O Lorcico	2.29

King Pollo

702-378-0410

We deliver !!!

Side Orders

- Rice
- Beans
- Salad
- French Fries
- Taco
- Platillo

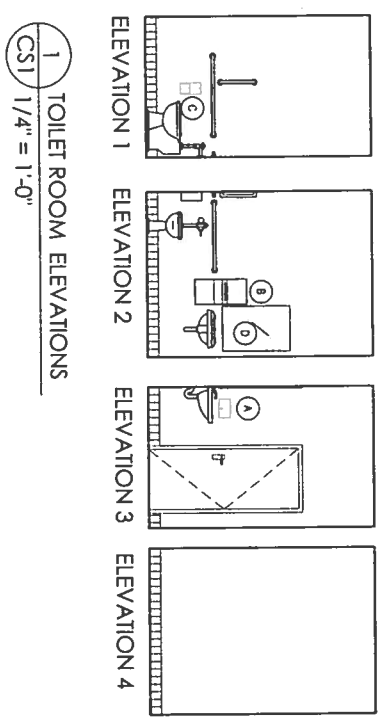
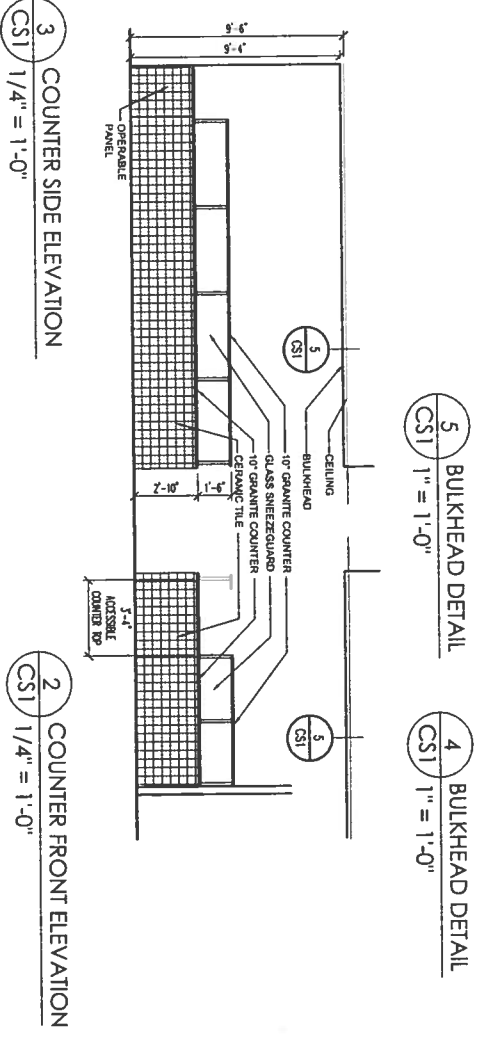
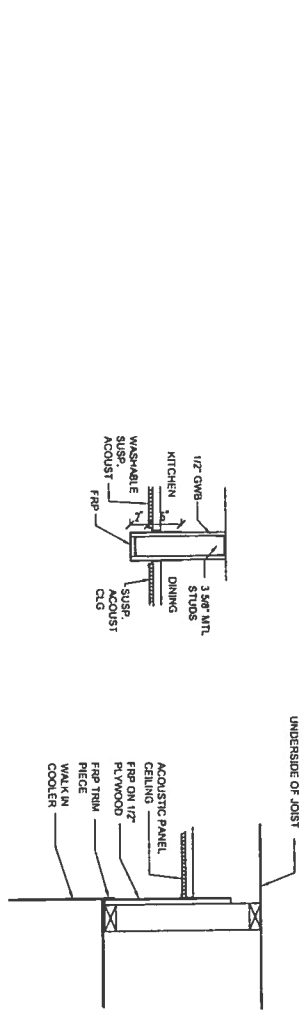


SURF SIDE VIEW

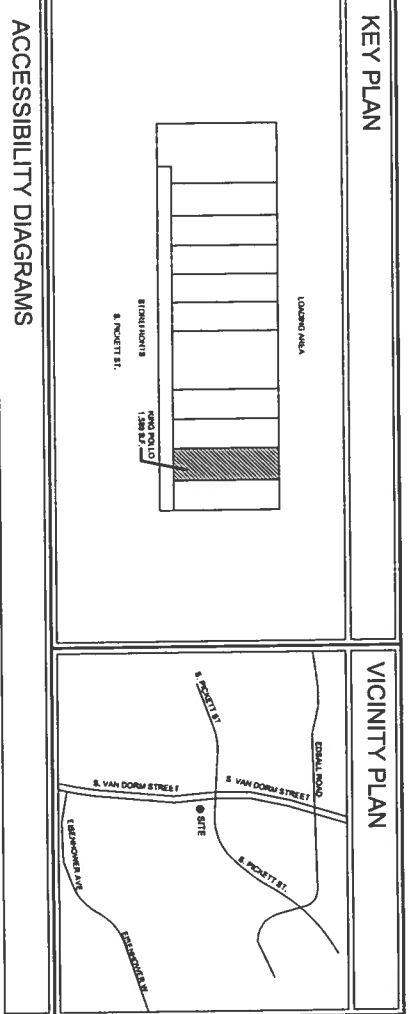
KING POLLO

682 South Pickett Street

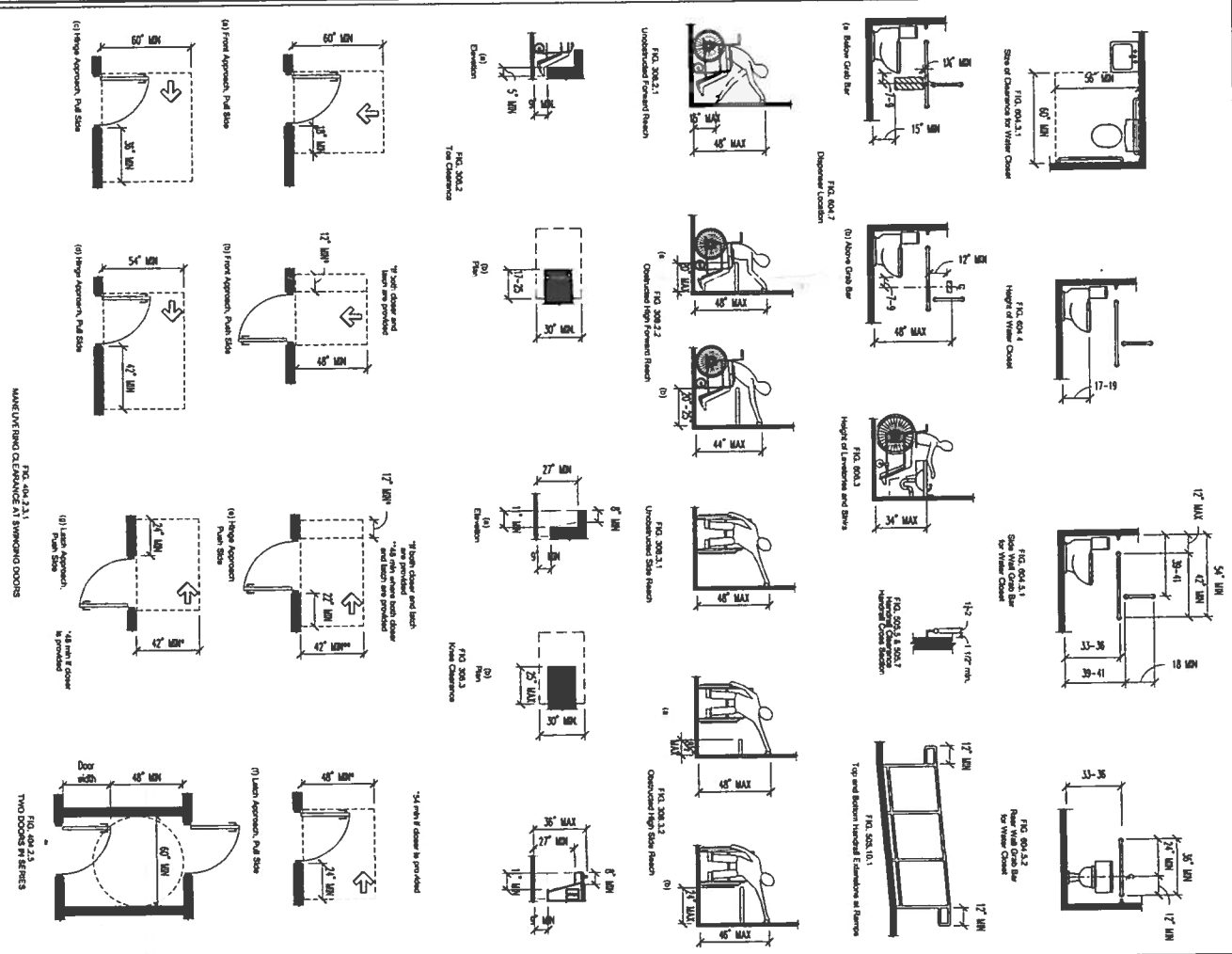
Alexandria, VA 22304



MARK	ITEM	MODEL NUMBER	MANUFACTURER	MOUNTING	NOTES
A	SOAP DISPENSER	B-2112	BOBRICK	SURFACE	
B	PAPER TOWEL DISPENSER/DASH RECEPT	B-2389	BOBRICK	RECESSED	
C	TOILET PAPER DISPENSER	B-2388	BOBRICK	RECESSED	
D	MIRROR - 1\"/>				

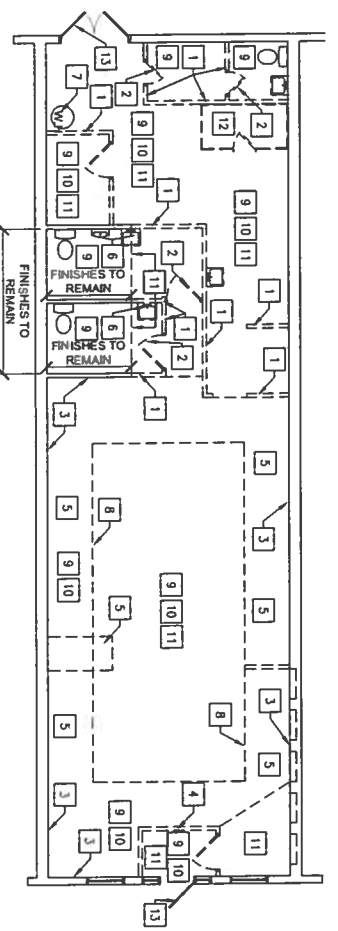
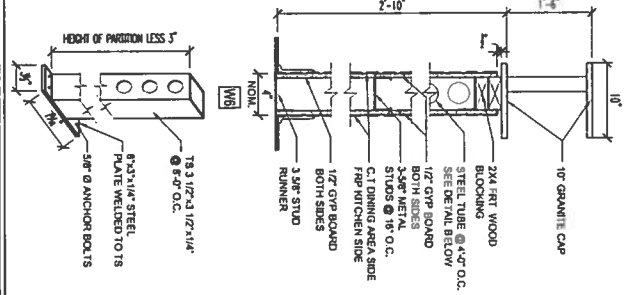
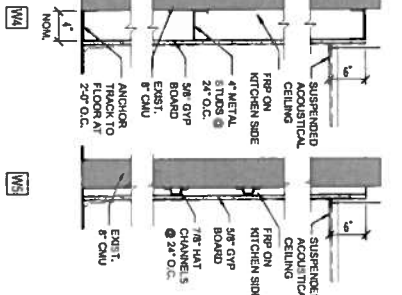
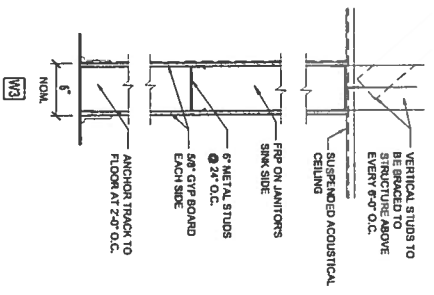
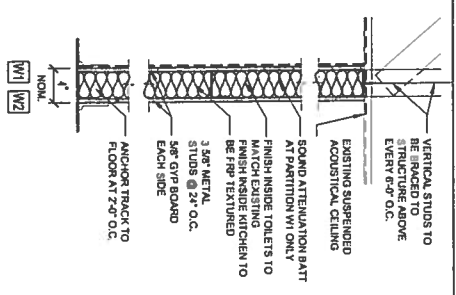


DRAWING INDEX	
CS	COVER SHEET
A-1	FLOOR PLANS
M-1	COVER SHEET - MECHANICAL
M-2	DEMOLITION & NEW WORK PLANS - MECHANICAL
M-3	SCHEDULES - MECHANICAL
CAPTIVEAIRE - SHEET 1	
CAPTIVEAIRE - SHEET 2	
CAPTIVEAIRE - SHEET 3	
E-1	COVER SHEET - ELECTRICAL
E-2	DEMOLITION PLAN - ELECTRICAL
E-3	NEW WORK PLANS - ELECTRICAL
P-1	COVER SHEET - PLUMBING
P-2	DEMOLITION & NEW WORK PLANS - PLUMBING
P-3	SPECIFICATION - PLUMBING

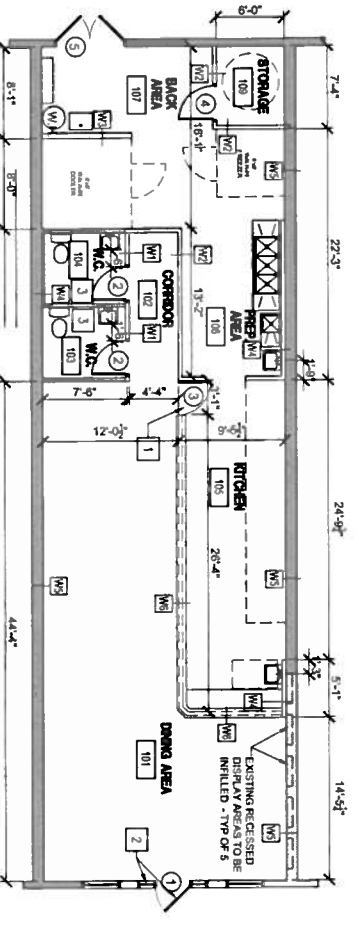


SCOPE OF WORK			
TENANT FIT OUT FOR NEW RESTAURANT			
CODE ANALYSIS			
VUSBC 2009			
ACCESSIBILITY: 2003 ICC/ANSI A117.1			
2008 INTERNATIONAL BUILDING CODE			
2008 NATIONAL ELECTRICAL CODE (NFPA 70)			
2009 INTERNATIONAL ENERGY CONSERVATION CODE			
2009 INTERNATIONAL FIRE CODE			
2009 INTERNATIONAL FUEL GAS CODE			
2009 INTERNATIONAL MECHANICAL CODE			
2009 INTERNATIONAL PLUMBING CODE			
2009 INTERNATIONAL PLUMBING CODE			
BUILDING HEIGHT AND AREA LIMITATION: NOT ALTERED			
CURRENT CONSTRUCTION TYPE: IIB			
EXISTING BUILDING NON SPRINKLERED			
EXISTING BUILDING USE GROUP & OCCUPANCY: SEPARATED MIXED USE OF "M" MERCANTILE, "A-2" ASSEMBLY RESTAURANT, "B" BUSINESS.			
PROPOSED USE GROUP A-2 ASSEMBLY - RESTAURANT			
GROSS PROJECT AREA: 1,589 S.F. (TENANT SPACE)			
TENANT USE GROUP PRIMARY: ASSEMBLY			
OCCUPANT LOAD PER TABLE: 1004.1.1			
USE GROUP: AREA S.F. SQ.F/OCC OCCUPANCY			
DINING AREA	578	15	39
QUEUE AREA	93	5	19
KITCHEN	918	200	5
TOTAL	1,589		63
SEATING COUNTS:			
TABLES AND CHAIRS:	30 SEATS		
EMPLOYEES:	5 EMPLOYEES		
EGRESS REQUIRED: 0.2%*63 = 12.6 (PER IBC 1005.1)			
EGRESS PROVIDED: 36'			
EXITS REQUIRED: 2	EXITS PROVIDED: 2		
TRAVEL DISTANCE RECD - 200 FT			
TRAVEL DISTANCE PROVIDED - 51 FT			
FIRE RESISTANCE RATING REQUIREMENTS CONSTRUCTION TYPE IIB			
PRIMARY STRUCTURAL FRAME	0 HOUR		
BEARING WALLS EXTERIOR	2 HOUR		
BEARING WALLS INTERIOR	0 HOUR		
NON BEARING WALLS INTERIOR	0 HOUR		
FLOOR CONSTRUCTION & SEC. MEMBERS	0 HOUR		
ROOF CONST. & SEC. MEMBERS	0 HOUR		
PROJECT TEAM			
OWNER: Mihh Hwan Oh 6900 Spanker Dr. Burke, VA 22015 703-562-8755	ARCHITECT: Light-Form Architecture, PLLC 1521 Washbranch Dr. Suite 120 Tysons, Virginia 22102 703-291-4880 Mary@l-form.com		
	MEP Design: BDSK 10906 Clara Barton Drive Bristow, Virginia 20136 703-489-0888 bstskm@icloud.com		

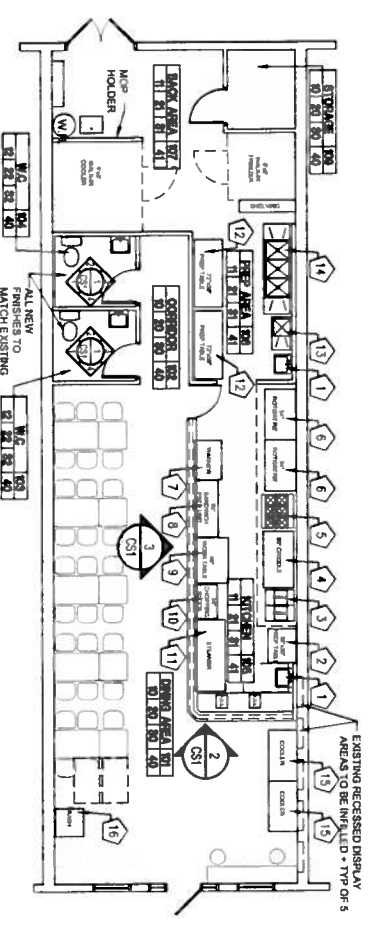
PARTITION TYPES



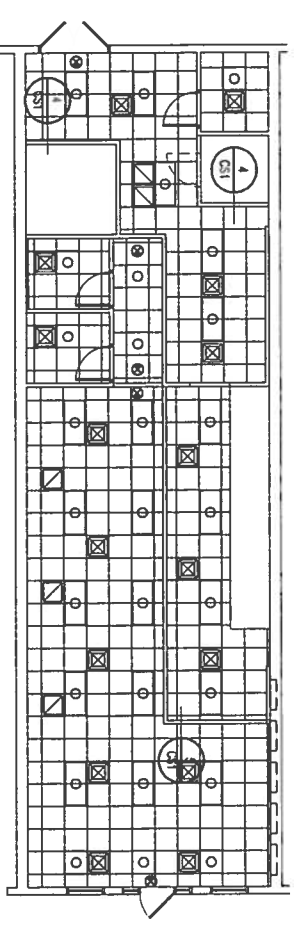
1 DEMOLITION PLAN
A-1 1/8" = 1'-0"



2 FLOOR PLAN
A-1 1/8" = 1'-0"



3 FINISHES - EQUIPMENT PLAN
A-1 1/8" = 1'-0"



4 REFLECTED CEILING PLAN
A-1 1/8" = 1'-0"

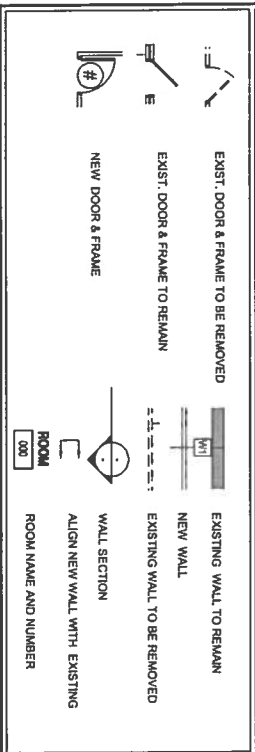
DEMOLITION GEN. NOTES

1. THE CONTRACTOR SHALL OBTAIN ALL NECESSARY STATE AND LOCAL PERMITS BEFORE COMMENCING WORK.
2. THE CONTRACTOR SHALL TAKE ALL NECESSARY PRECAUTIONS TO PROTECT ITEMS THAT ARE TO REMAIN. THE CONTRACTOR SHALL PROVIDE ADEQUATE PROTECTION TO ALL ITEMS TO REMAIN AND APPROVED WHICH ARE NOT TO BE DEMOLISHED.
3. ANY EXIST. EQUIPMENT, LIGHT FIXTURES, CEILING GRID, ETC. SCHEDULED TO BE REMOVED SHALL BE RETURNED FOR OWNERS REUSE. UNLESS NOTED OTHERWISE.
4. ALL SURFACES SHALL BE PATCHED AND LEFT CLEAN, SMOOTH AND PREPARED FOR NEW CONSTRUCTION AT COMPLETION OF DEMOLITION.
5. REMOVE ALL EXIST. FLOOR FINISH AND PREPARE SLAB FOR NEW FINISH APPLICATION AT AREAS SCHEDULED FOR NEW FLOOR FINISH.
6. IF IT BECOMES NECESSARY, CONTRACTOR SHALL PROVIDE BRACING AND SHORING TO PREVENT MOVEMENT OR SETTLEMENT OF ADJACENT STRUCTURES OR IMPROVEMENTS WHICH ARE NOT SCHEDULED TO BE REMOVED.
7. THE CONTRACTOR SHALL CEASE OPERATIONS IMMEDIATELY IF STRUCTURES WHICH ARE NOT TO BE REMOVED APPEAR TO BE IN ANY DANGER. NOTIFY THE ARCHITECT AND THE ENGINEER. OPERATIONS WILL NOT RESUME UNTIL DIRECTED TO DO SO BY THE OWNER OR OWNERS AGENT.
8. DURING DEMOLITION THE CONTRACTOR SHALL OBTAIN THE NECESSARY PERMITS PRIOR TO PLACING ANY OR SIDEWALKS ALONG THE FRONTAGE OF THE SITE.
9. CONTRACTOR SHALL REMOVE AND DISPOSE OF ALL DEBRIS AND MISCELLANEOUS EQUIPMENT RECYCLED BY SITE AND INSIDE ALL STRUCTURES.
10. IF HAZARDOUS MATERIALS ARE ENCOUNTERED DURING DEMOLITION NOTIFY ALL APPLICABLE REGULATIONS, INCLUDING LOCAL, STATE AND FEDERAL REGULATIONS, HANDLING AND DISPOSAL.
11. SEE ENGINEERING DRAWINGS FOR ADDITIONAL ELECTRICAL, MECHANICAL AND PLUMBING DEMOLITION NOTES.

DEMOLITION PLAN NOTES

1. ALL DESIGNED ITEMS TO BE DEMOLISHED
2. PARTITION
3. DOOR AND DOOR FRAME
4. P. LAM AND MIRROR WALL FINISH
5. METAL WINDOW FRAME AND GLASS
6. MILLWORK AND BUILT IN FURNITURE
7. PLUMBING FIXTURES AND RELATED PLUMBING CONNECTIONS
8. WATER HEATER
9. 2X2 CEILING GRID AND CEILING TILES
10. DRYWALL DECORATIVE BULKHEAD
11. REMOVE EXISTING FLOOR FINISH AND PREPARE SLAB FOR NEW FLOOR INSTALLATION
12. WALK-IN REFRIGERATOR
13. DOOR HARDWARE

FLOOR PLAN KEY



FLOOR PLAN NOTES

1. 2'-10" HT. COUNTER DOOR
2. EXISTING STOREFRONT
3. G.C. TO MATCH EXISTING FINISHES

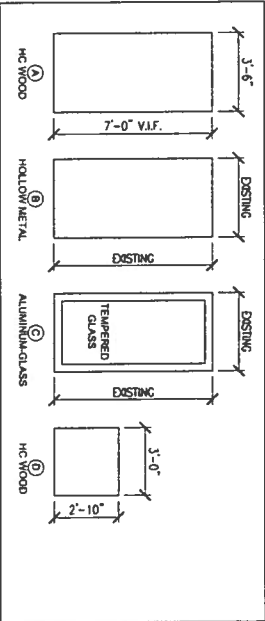
DOOR SCHEDULE

NO.	ROOM	LABEL	SIZE	TYPE	MATERIAL	FINISH	FRAME	DETAILS	HARDWARE	REMARKS
1	FRONT ENTRY	-	PR 3'-0" X 7'-0"	C	EXISTING	PTD.	FI. H.M.	J-1	H-W-1	2
2	TOILET	-	3'-0" X 7'-0"	D	H.C. WOOD	PTD.	FI. H.M.	J-1	H-W-2	1
3	KITCHEN	-	3'-0" X 2'-0"	A	H.C. WOOD	PTD.	FI. H.M.	J-1	H-W-1	1
4	STORAGE	-	3'-0" X 7'-0"	B	HOLLOW METAL	PTD.	FI. H.M.	J-1	H-W-1	2
5	BACK ENTRANCE	-	PR 3'-0" X 7'-0"	B	HOLLOW METAL	PTD.	FI. H.M.	J-1	H-W-1	2

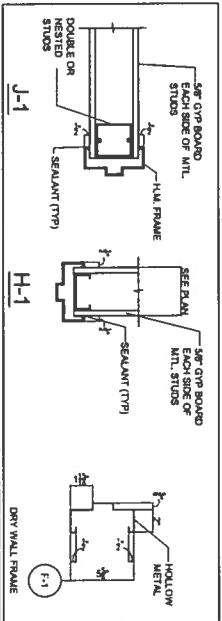
HARDWARE SCHEDULE

HW-1	HW-2	HW-3	HW-4	HW-5
PANIC HARDWARE ENTRANCE LATCH SET 1 PAIR HINGERS 3 SILENCERS 1 WALL STOP WEATHER STRIP	LEVER - PRIVACY LOCK SET 1 PAIR HINGERS 3 SILENCERS 1 WALL STOP	LEVER - PASSAGE SET 1 PAIR HINGERS 3 SILENCERS 1 WALL STOP	2 PUSH PLATE 1 PAIR HINGERS 3 SILENCERS 1 WALL STOP	2 PAIR HINGERS 1 WALL STOP

DOOR TYPES



DOOR FRAMES DETAILS



EQUIPMENT SCHEDULE

1. HAND SINK
2. 36" X 36" PREP TABLE
3. HEAVY DUTY Fryer
4. AMERICAN RANGE AF-3540
5. 60" GRIDDLE ARB-G-60
6. 36" HEAVY DUTY RANGE AR-6
7. ROTISSERIE OVEN TOR-4-30
8. DISPLAY CASE VHC 1000
9. SAND PREP TABLE BAP-148
10. 36" CHOPPING BLOCK
11. HOT FOOD TABLE VOLLRATH 30005
12. 27" X 36" PREP TABLE
13. 1 COMPARTMENT SINK
14. 3 COMPARTMENT SINK
15. BEVERAGE COOLER
16. TRASH RECEPTACLE

FINISH SCHEDULE

F - FLOOR	B - BASE	W - WALLS	C - CEILING
10. VCT	20. 4" VINYL BASE	30. PAINTED G.W.B.	40. NEW 24 ACT.
11. QUARRY TILE	21. COVE BASE	31. FRP TO 48" HT. MOISTURE RESISTANT	41. NEW 24 WASHABLE ACT.
12. EXISTING CERAMIC TILE	22. EXISTING COVE BASE	32. EXISTING CERAMIC TILE	

CEILING PLAN - GENERAL NOTES

EXISTING CEILING HEIGHT 10'-0"
REMOVE EXISTING CEILING AND BOTTOM OF STRUCTURE 2'-2"
EXISTING CEILING GRID AND TILES TO REMAIN.
G.C. TO REPLACE DAMAGED TILES

A. UNLESS OTHERWISE NOTED, ALL MECHANICAL, PRESSURE, LIGHT FIXTURES & OTHER ELECTRICAL DEVICES TO BE CENTERED IN CEILING TILE. IF SHOWN OFF CENTER IN A CEILING TILE, THE PLACEMENT SHALL BE AS FOLLOWS:

1'-0" SPRINKLER HEAD LOCATIONS SHALL BE COORDINATED WITH THE CEILING GRID BASED ON THE FOLLOWING CENTER TO CENTER = 51/2"

CEILING PLAN KEY

