



Special Use Permit # 2018-0032
219 King Street – Two Nineteen King Street Restaurant

Application	General Data	
Public hearing and consideration of a request for a special use permit for the intensification of a grandfathered use to extend hours, add indoor and outdoor seats, and to add live entertainment to an existing restaurant	Planning Commission Hearing:	September 4, 2018
	City Council Hearing:	September 15, 2018
Address: 219 King Street	Zone:	KR / King Street Urban Retail
Applicant: Yupaporn Chardentra, represented by Paul Solon, architect	Small Area Plan:	Old Town

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: Catherine K. Miliaras, AICP, Principal Planner
catherine.miliaras@alexandriava.gov

PLANNING COMMISSION ACTION, SEPTEMBER 6, 2018: On a motion made by Commissioner Brown and seconded by Commissioner Lyle, the Planning Commission voted to recommend approval of Special Use Permit #2018-0032 subject to an amendment to Condition 22 and to compliance with all applicable codes, ordinances, and staff recommendations. The motion carried on a vote of 5-0, with Vice Chairman Macek and Commissioner McMahon absent.

Reason: The Planning Commission agreed with staff analysis.

Commissioner Brown inquired about possible condition amendments related to concerns of trash maintenance in the alley and smoke odors. Staff replied that Condition 22 could be amended with language requiring the applicant to screen the restaurant trash area. The authority to regulate smoking in commercial buildings rests with the state and, subsequently, the ventilation of smoking areas falls under the jurisdiction of the state building code. Commissioner Brown thanked the speakers for illuminating the historic value of Ramsay Alley, which borders the restaurant at the rear of the property.

Commissioner Wasowski supported ongoing dialogue between the restaurant operators and nearby residents. She asked the applicant to confirm that the planned anticipation of a new ventilation system would improve neighbor conditions.

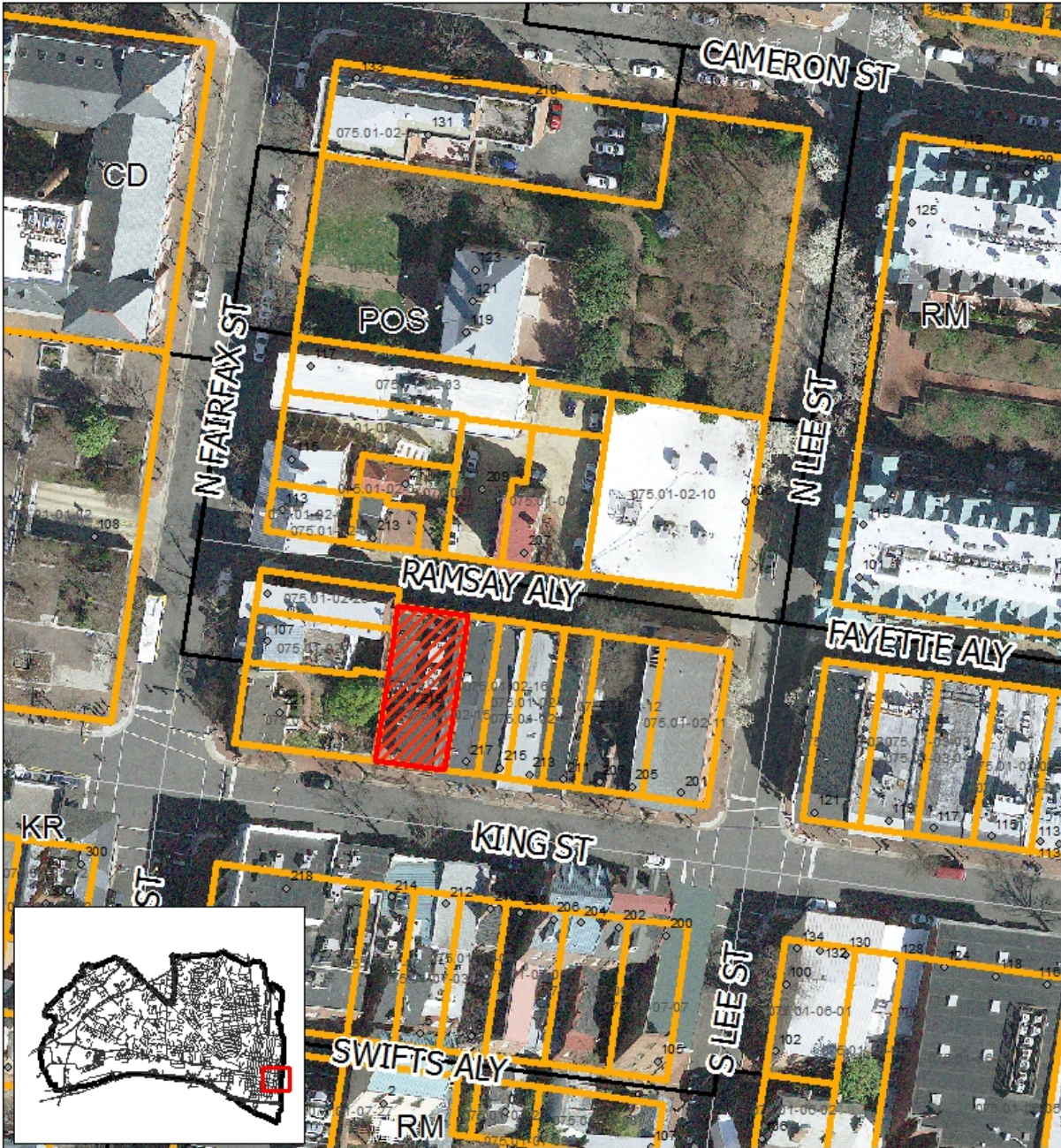
Chairwoman Lyman and Commissioner Lyle expressed support for the restaurant changes as it provide the business with the opportunity to upgrade its facility.

Speakers:

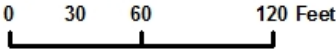
Talmage Day, 113 N. Fairfax Street, supported the proposal although expressed concerns relating to past complaints submitted to the City regarding trash spillage, smoke odors, and outdoor cleaning. He asked that the applicant redirect the newly installed ventilation system away from nearby residents.

Barbara Day, 113 N. Fairfax Street, spoke in support of the proposal. She stated that the historic nature of Ramsay Alley benefited from the interesting businesses that bordered it.

Paul Solon, architect for the applicant, informed the commission that the building is in need of renovation and the expansion of the restaurant would support renovation costs. He confirmed that applicant would install a ventilation system to discharge vertically and that improvements to the trash storage would be addressed.



Special Use Permit #2018-0032
219 King Street



I. DISCUSSION

Yupaporn Chardentra, represented by Paul Solon, architect, requests a Special Use Permit approval for the intensification of a grandfathered use to extend hours, add indoor and outdoor seats, and to add live entertainment at Two Nineteen Restaurant.

SITE DESCRIPTION

The building at 219 King Street covers nearly the entire parcel which measures 2970 square feet in area on the north side of the 200 block of King Street. The restaurant/bar is the sole use of the property and there are no other tenants. The building is a three-story-with-basement historic brick building with a small covered one-story space at the southwest corner of the site. The parcel measure approximately 80.5 feet in depth by 37.7 feet in width (frontage). The rear of the building, at the north property line, includes a concrete pad for trash and a transformer, adjacent to Ramsey's Alley.



Figure 1. Front elevation, 219 King Street.

While there is only one tenant, Two Nineteen Restaurant, the space is divided into different bar and dining areas that include the following: Bayou Room/Bar (basement), Bienville Dining Room (first floor), Jackson Dining Room (first floor), Basin Street Lounge (second floor), Basin Street Bar (second floor), New Orleans Room/Cigar Lounge (second floor) and VIP Lounge (third floor). In addition, the floors contain storage, restrooms and a kitchen.

The 200 block is part of lower King Street, the heart of the Old Town commercial core that features a vibrant collection of shops, bars and restaurants, many located in adaptively reused historic buildings. Immediately to the west is the Alexandria Visitor's Center and Ramsey Garden and a commercial building that houses a coffee/gelato shop; to the east are several retail storefronts as well as two restaurants (a Japanese restaurant and wine bar). Across the street, on the south side of the 200 block of King Street, are a popular ice cream shop as well as the Warehouse Bar and Grille, and numerous retail storefronts. To the north of the property, across Ramsey's Alley are commercial buildings.

BACKGROUND

The subject restaurant is considered a grandfathered use because it was in operation prior to 1992, the time when the Zoning Ordinance was changed to require Special Use Permits for restaurants. A grandfathered restaurant may continue to operate, and have a change of ownership, so long as there is no expansion in the use (i.e., adding seats, constructing an addition or expanding the operation's hours or impact). When a grandfathered restaurant seeks to expand, then the restaurant must apply for a Special Use Permit and be subject to current requirements and conditions. While staff was unable to confirm the exact date that the restaurant has been in operation, it seems to

have been in operation since the 1970s. A letter dated June 8, 1994, from the Department of Planning & Zoning, was written to confirm that grandfathered status and the letter noted 200 seats. However, the maximum occupancy permitted and approved by the Fire Marshal is 243 occupants. Staff has no information regarding the discrepancy between the 200 seats identified in 1994 and the current occupancy load of 243 but notes that the current occupancy is what it has been operating under for some time. The 1994 letter also indicates that the hours of operation were generally until 1 a.m., except on Sundays when it closed at 10 p.m. However, the current hours of operation extend to 2 a.m. on Friday-Saturday, 1 a.m. on Monday-Thursday, and 11 p.m. on Sunday. Again, staff cannot account for this discrepancy but notes that it has been operating under the current operating hours for some time.

There have been no zoning complaints in the past five years. The most recent zoning related complaint dates to 2008 and the restaurant was cited for having an illegal portable sign (COM2008-00058). Two noise complaints were formally submitted to the City in 2014 and in 2018. Staff has received several informal notifications of loud noise over the years. There have only been a handful of complaints, and fewer violations since 2012, related to an HVAC unit leaking into the alley and the indoor smoking and ventilation system. Over the past few years, Code inspectors performed numerous proactive inspections of the rear alley area and all notes state that it was clean and tidy. The most recent code complaint was submitted by a dining guest who had concerns about the air ventilation system for the smoking area. A code inspector found all the air ventilation systems to be working properly.

Planning staff has visited the site and found no issues or concerns.

Two Nineteen Restaurant is unusual in Alexandria in that it provides ventilated areas for smoking in accordance with state regulations. While the City discourages smoking in all its policies, the permitting of smoking is not regulated by zoning or the special use permit process and is instead addressed by the state.

PROPOSAL

The applicant proposes to expand an existing grandfathered restaurant featuring New Orleans/French Creole cuisine. The proposed expansion includes: expansion of the Bayou Bar in the basement; enclosure of the covered open first floor dining area; addition of second-floor outdoor dining with a retractable awning on the west side of the property fronting on King Street. Live music, such as blues and jazz bands, would be featured on the second floor and DJs at the basement level. The applicant proposes sound proofing measures, such as replacement of the windows with double-glazed windows with maximum STC values, to mitigate noise from the live entertainment and to comply with the City's noise ordinance. The restaurant would continue to occupy the entire three-story-with basement building. Further details about the applicant's restaurant proposal are as follows:

Hours: 10 a.m.– 2 a.m., Saturday & Sunday
 11 a.m. – 2 a.m., Monday-Friday

Number of seats: 252 indoor seats
32 outdoor seats
284 total seats (an increase of 41 seats)

Type of Service: Table and bar service only

Alcohol: On-premises alcohol service only

Entertainment: DJ in Bayou Bar (basement)—9 p.m.-2 a.m., daily
Live Entertainment in Basin Street Lounge (second floor)—8 p.m.-2 a.m.,
Monday-Saturday; 8 p.m.-1a.m. on Sunday

Cover charge on Friday and Saturdays from 9 p.m.-12:30 a.m.
No separate advertising for live music

Delivery: No delivery service is proposed

Noise: Noise levels not anticipated to exceed levels permitted under Alexandria
City Code due to the application of sound proofing methods.

Trash/Litter: Trash will be collected three days/week and recycling two days/week.
Employees will monitor the vicinity for litter.



Figure 2. Perspective view of proposed addition and alterations to provide a second story terrace for outdoor dining with a retractable awning.

PARKING

The subject property is located within the Central Business District (CBD.) According to Section 8-300(B) of the Zoning Ordinance, restaurants located within the CBD are exempt from parking requirements.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the KR/King Street Urban Retail zone. Section 6-702 of the Zoning Ordinance allows a restaurant of this type in the KR zone only with a special use permit. Additionally, “the King Street urban retail zone is intended to create strategic and flexible zoning for properties abutting King Street in Old Town in order to enhance the long-term vitality of the street... and encourage full use of upper floors of buildings to provide continued activity and patrons for retail uses.”

The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan, adopted in 1992, which designates the property for commercial use. The Old Town Restaurant Policy is part of the Small Area Plan and is discussed on the following page.

The subject site is located within the Old and Historic Alexandria District. Any exterior changes to the building that are visible from a public way, including but not limited to the proposed addition and demolition, the installation of new signage, window replacement, lighting, masonry repairs and awnings, and any exterior demolition or capsulation greater than 25 square feet requires approval by the Board of Architectural Review (BAR).

It should be noted at this time, that based on staff’s inspection for this request, a number of maintenance issues and repairs would be addressed as part of the applicant’s overall improvements. Much of the building is in need of repointing and the stone window sills are severely cracked and in need of repair. Additionally, the canopy at the stoop of the historic building completely obscures a beautiful decorative brick door surround and does not appropriately fit the opening. Staff notes that all of these issues will be raised and addressed as part of the BAR review process.

One of the applicant’s proposals to minimize noise is the replacement of the windows with double-glazed windows with maximum STC values. All window replacement is subject to BAR review and approval and it should be noted that the BAR will expect any replacement windows, if there are no historic windows that can be salvaged, to adhere to the BAR’s adopted window policy. In the event that the proposed windows do not meet the BAR’s performance specifications for replacement windows, the applicant must install interior storm windows that will provide comparable sound dampening to the replacement windows.

II. STAFF ANALYSIS

Staff strongly supports the applicant's request to continue to operate and expand the restaurant use at 219 King Street, noting that this area is where the City wants to encourage active, vibrant and welcoming restaurants to serve both residents and visitors alike.

Staff supports the request and notes the following conditions outlined in Section III. The proposed expansion includes an addition in the place of the existing covered open one-story entry area which will be an improvement. The existing entry area and dark covered outdoor seating is not particularly welcoming or historically accurate. The proposed addition, if appropriately designed to be compatible and well-detailed with high-quality materials, will be an improvement to the streetscape on King Street. Additionally, the small terrace area for outdoor dining will also be a benefit, similar to the rooftop spaces at O'Connell's and the Union Street Public House, while allowing expanded outdoor dining and contributing to a lively streetscape.

Existing and Future City Plans and Policies

King Street Retail Strategy

The King Street Retail Strategy, the most recent adopted plan for the King Street area, supports a vibrant mix of retail and restaurant uses as a way to maintain an economically healthy commercial and tourist area. It encourages restaurants as being especially valuable for two reasons: particularly with outdoor dining, they promote an active pedestrian experience; they also extend that active experience into the evening and weekends so there is activity throughout the day and week. The Strategy cautions that restaurants have the potential to crowd out retail uses and that fast-food restaurants could damage the unique character of Old Town. However, in this case, this is the continued operation of a long-time Old Town restaurant and there will remain a mix of uses in the vicinity.

Old Town Restaurant Policy

The Old Town Restaurant Policy requires a finding that any new or expanded restaurant in the neighborhood will not significantly impact nearby residential neighborhoods. More specifically it asks that that each restaurant be reviewed with regard to the following factors: the impact of the restaurant on parking in the adjacent neighborhood, late night hours, predominance of alcohol, litter, and diversity of uses.

A) Availability of Off-Street Parking

Larges restaurants have the obvious potential for competing with residents for on street parking in the area. However, the proposed expansion of the restaurant does not significantly increase the number of patrons at any one time. The restaurant is well situated to accommodate a variety of transportation options including bikeshare, the water taxi, the free trolley and pedestrians. Additionally, there are two parking garages located within one block of the site that are below capacity on weekends and in the evenings.

Staff has added condition language, standard for recently approved restaurants in this area of the

Central Business District, such as requiring staff to park in off-site locations.

B) Late-Night Hours and Alcohol

Staff acknowledges the potential for issues related to late night hours and alcohol however it is noted that there have been no zoning complaints in recent years at the restaurant. The applicant proposes to close the outdoor dining at 10:30 p.m. every night except Sunday when it will close at 10 p.m. Staff finds this reasonable for outdoor dining but notes that the Old Town Outdoor Dining program permits restaurant seating to close at 11 p.m., daily. Therefore, staff provides the option to extend the outdoor dining to 11 p.m., as stated in Condition 2 and consistent with accepted outdoor dining practices in Old Town.

The restaurant features a cigar bar, a bar with live music and a bar with a DJ, with the music and entertainment continuing until 2 a.m. Although the restaurants within a few blocks of this area have a range of closing times, a 2 a.m. neighborhood standard exists at restaurants in the area, including Union Street Public House, Chadwick's, Blackwall Hitch, and The Taco Bell Cantina (recently approved but not yet open). Therefore, staff does not object to a 2 a.m. closing hour of operation, as specified in Condition 3.

Additionally, as there are City noise ordinance requirements that must be adhered to at all times, staff finds that the entertainment may continue until closing time as well, noting that should any noise issues arise the restaurant will be subject to noise ordinance requirements and enforcement. The applicant's proposal indicates that sound dampening panels and insulation will be installed and a request for replacement windows to further limit noise disturbance. Therefore, staff has no objection to the continued live entertainment until 2 a.m., permitted in Condition 10, and, noting that commercial uses surround the property, two noise complaints have been submitted since 2014, and concerns related to noise impacts are minimal with the application of sound proofing measures.

C) Extent of Litter Impact

Although restaurants generally have the potential to create litter, the potential is reduced at establishments, including the current proposal, that do not offer carry-out service. The standard conditions included in this report should sufficiently address litter concerns and the applicant has indicated all staff will be trained to collect litter.

D) Diversity of Uses

The balance among uses in Old Town is an important ingredient in maintaining an active environment with suitable commercial offerings for a variety of residents and visitors. Lower King Street features a mix of restaurants and retail spaces oriented to the pedestrian experience. The expansion will continue this engaging diversity and offer a cuisine not found elsewhere in this part of Old Town.

Deliveries/Loading

The applicant has limited deliveries and loading for weekday mornings and has satisfactorily utilized Ramsey's Alley for all such activities. The proposed expansion should have minimal effect on the current, satisfactory delivery and loading at the site.

Trash Storage

The applicant currently has a very satisfactory trash management system in place and staff does not believe that the expansion will generate significantly more trash.

Conclusion

The proposed restaurant, with the second-floor terrace for outdoor dining, is a welcome improvement on lower King Street. The expansion will likely include overall improvements to the building that will rehabilitate this Victorian brick building with decorative brickwork and allow it to continue to be maintained for years to come. Additionally, the restaurant and its expansion are consistent with the City's policies and planning efforts to strengthen and sustain the economic and cultural viability of the King Street retail area. The expanded size of the restaurant at 284 seats, is relatively modest in scope compared to the more recently approved Blackwall Hitch with 450 seats and Virtue Feed and Grain with 350 seats. The live entertainment provides variety and due to the design of the building, with small rooms, will provide intimate spaces for enjoying different forms of entertainment while on King Street. While any large restaurant has the potential to impact residents in Old Town, this expansion should complement the other uses on the street and, with staff's conditions, be a good neighbor and continue to encourage the tradition of this longstanding Old Town business.

Subject to the conditions stated 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 indoor hours of operation shall be limited to between 10 a.m.-2 a.m., daily. Meals ordered before closing hours may be served, but no new patrons may be admitted, and no new alcohol may be served and all patrons must leave one hour immediately after the closing hour. (P&Z)
3. The outdoor hours of operation shall be limited to between 10 a.m.-11 p.m., daily. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. The maximum number of indoor restaurant seats shall be 252. The maximum number of outdoor seats shall be 32. (P&Z)
6. On-premises alcohol service may be permitted, consistent with a valid Virginia ABC license, but no off-premises sales shall be allowed. (P&Z)
7. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation process, to discuss all special use permit provisions and requirements and on how to prevent underage sales of alcohol. (P&Z)
8. No delivery of food to customers may operate from the restaurant. (P&Z)
9. Live entertainment shall be limited to indoors only and noise levels shall comply with the noise ordinance. All windows and doors shall remain closed during the hours of live entertainment. (P&Z)
10. Live entertainment is permitted until 2 a.m., daily. (P&Z)
11. The applicant shall provide plans for installing sound proofing measures subject to approval of the Directors of Planning & Zoning and Transportation and Environmental Services. (P&Z)
12. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)
13. All windows shall remain transparent. The placement or construction of items that block the visibility through windows of the interior of the commercial space from the street and sidewalk, including but not limited to walls, window film, storage cabinets, carts, shelving, boxes, coat racks, storage bins, and closets, shall be prohibited. This is not intended to prevent retailers from displaying their goods in display cases that are oriented towards the street frontage. (P&Z)

14. The applicant shall require its employees who drive to use off-street parking. (T&ES)
15. The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at goalex@alexandriava.gov for information on establishing an employee transportation benefits program. (T&ES)
16. The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
17. The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Go Alex at goalex@alexandriava.gov for more information about available resources. (T&ES)
18. The applicant shall contact the T&ES parking planner at 703.746.4025 for information about applying to participate in the Discount Parking Program for Employees of Old Town Businesses (or other similar program if one is created) that offers discounted parking at select City parking facilities on evenings and weekends. (T&ES)
19. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
20. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
21. If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
22. **CONDITION AMENDED BY PLANNING COMMISSION:** Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. The applicant shall shield the trash area with a screen that is approved through the Board of Architectural Review. ~~(P&Z)-(T&ES)-(PC)~~
23. Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
24. 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)
25. All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
 26. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
 27. The use must comply with the city's noise ordinance. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.
 28. 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)
 29. All windows shall remain transparent. The placement or construction of items that block the visibility through windows of the interior of the commercial space from the street and sidewalk, including but not limited to walls, window film, storage cabinets, carts, shelving, boxes, coat racks, storage bins, and closets, shall be prohibited. This is not intended to prevent retailers from displaying their goods in display cases that are oriented towards the street frontage. (P&Z)
 30. The Director of Planning and Zoning shall review the Special Use Permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation; 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: Anthony LaColla, Division Chief, Land Use Regulatory Services
Catherine K. Miliaras, AICP, Principal Planner
Ann Horowitz, Principal 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 This restaurant has been a source of noise and smoke emission complaints in the past under previous ownership. The complaints centered around the use of a live band on the second floor and/or the cigarette smoke due to the opening of the windows.
- R-1 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-2 The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at goalex@alexandriava.gov for information on establishing an employee transportation benefits program. (T&ES)
- R-3 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
- R-4 The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Go Alex at goalex@alexandriava.gov for more information about available resources. (T&ES)
- R-5 The applicant shall contact the T&ES parking planner at 703.746.4025 for information about applying to participate in the Discount Parking Program for Employees of Old Town Businesses (or other similar program if one is created) that offers discounted parking at select City parking facilities on evenings and weekends. (T&ES)
- R-6 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-7 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-8 If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
- R-9 Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of

the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)

- R-10 Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
- R-11 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-12 All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-13 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-14 The use must comply with the city's noise ordinance. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.
- R-15 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)
- C-1 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 SUP 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-2 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-3 Section 5-1-42- Collection by Private collectors. (c) Time of collection. Solid waste shall be collected from all premises not serviced by the city at least once each week. No collections may be made between the hours of 11:00 p.m. and 7:00 a.m. (6:00 a.m. from May 1, through September 30) if the collection area is less than 500 feet from a residential area. (T&ES)

Code Enforcement:

C-1 A building permit, plan review and inspections are required prior to the start of construction.

Fire:

C-1 Due to increase occupancy load, a new fire prevention permit is required for this location.

Health:

C-1 Construction plans shall be submitted to the Health Department located at 4480 King Street and 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- fee must be paid separate from any other departmental fees.

C-2 Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety 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.

C-3 A Food Protection Manager shall be on-duty during all operating hours.

C-4 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.

C-5 In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.

C-6 Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.

Parks and Recreation:

No comments received.

Police Department:

No comments received.



REVISED

APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 219 KING STREET

TAX MAP REFERENCE: 075.01-02-17 ZONE: KR

APPLICANT: YUPAPORN CHARDENTRA

Name: ~~YUPAPORN CHARDENTRA~~

1865 MIDDLEBRIDGE DRIVE SILVER SPRING MD. 20906

Address: ~~3450 QUAKER COURT FALLS CHURCH VA 22042~~

PROPOSED USE: RESTAURANT

[X] 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.

[X] 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.

[X] 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.

[X] 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.

PAUL SOLOH
Print Name of Applicant or Agent

[Signature]
Signature Date 6/18/18

3450 QUAKER COURT
Mailing/Street Address

703 599-6324
Telephone # Fax #

FALLS CHURCH 22042
City and State Zip Code

psolon006@gmail.com
Email address

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 219 KING STREET, I hereby
(Property Address)
grant the applicant authorization to apply for the RESTAURANT use as
(use)
described in this application.

Name: YUPAPORN CHAROENTRA Phone C (202) 251-5114 *Call after 2-PM*
Please Print
Address: 1865 MIDDLEBRIDGE DRIVE Email: Kelvineap * 1965 @gmail.com
SILVER SPRING MD. 20906
Signature: *[Handwritten Signature]* Date: 6/18/18

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: ARCHITECT 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 three percent.

PLEASE SEE ATTACHED THE MEMBERS OF
INTEREST OF FINAL, LLC AS JOINT
OWNERSHIP OF 219 KING STREET.
(2 PAGES ATTACHED)

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 three 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. YUPAPORN CHARDENTRA	1865 MIDDLEBRIDGE DRIVE SILVER SPRING MD. 20906	50%
2. KELVIN EAP	" SAME "	50%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 219 KING STREET OLD TOWN ALEXANDRIA (address), VA 22413 unless the entity is a corporation or partnership, in which case identify each owner of more than three 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. KELVIN EAP	1865 MIDDLEBRIDGE DRIVE SILVER SPRING MD 20906	50%
2. YUPAPORN CHARDENTRA	" SAME "	50%
3.		

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 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. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicate 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. KELVIN EAP	NONE	NONE
2. YUPAPORN CHARDENTRA	NONE	NONE
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.

6/18/18
Date

PAUL SOLOH
Printed Name


Signature



YUPAPORN CHARDENTRA

TWO-NINETEEN, INC.
a Virginia Corporation

By: *Yupaporn Charoentra*
Name: YUPAPORN CHAROENTRA
Title: PRESIDENT

THE UNDERSIGNED HEREBY PERSONALLY GUARANTEES THE FULL RE-
PAYMENT OF THIS NOTE, JOINTLY AND SEVERALLY.

2-8-06
Date

KELVIN EAP
KELVIN EAP

2/8/06
Date

Yupaporn Charoentra
YUPAPORN CHAROENTRA

~~STATE OF VIRGINIA~~

City/County of District of Columbia, to wit:

The foregoing instrument was acknowledged before me this 8th day of February 2006, by Yupaporn Charoentra as President member of SIRIMONGKOL LLC, a Virginia limited liability company, and Yupaporn Charoentra as President member of FINAL LLC, a Virginia limited liability company, and Yupaporn Charoentra as President of TWO-NINETEEN, INC., a Virginia Corporation, and KELVIN EAP, Individually, and YUPAPORN CHAROENTRA, Individually.

John E. Arness, II
Notary Public

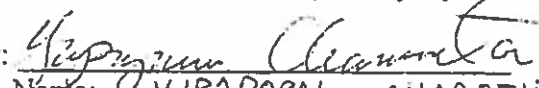
My Commission Expires: _____ John E. Arness, II
Notary Public, District of Columbia
My Commission Expires 11/14/09

preclude the simultaneous or later exercise by the Lender of any or all such other rights or remedies. In the event any provision of this Note is held to be invalid, illegal, or unenforceable for any reason, then such provision only shall be deemed null and void and shall not affect any other provisions of this Note, which shall remain effective. No modification or waiver of any provision of this Note shall be effective unless it is in writing and signed by the Lender, and any such waiver shall be effective only in the specific instance and for the specific purpose for which it is given. The failure of the Lender to exercise its option to accelerate this Note as provided above, or to exercise any other option, right or remedy, in any one or more instances, or the acceptance by the Lender of partial payments or partial performance, shall not constitute a waiver of any Default, or the right to exercise any option, right or remedy at any time. The nouns, pronouns, and verbs used in this Note shall be construed as being of such number and gender as the context may require. This Note shall be governed by and construed in accordance with the laws of the Commonwealth of Virginia.

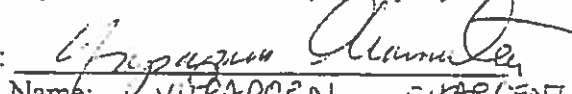
THIS PROMISSORY NOTE IS SECURED BY ALL OF THE FOLLOWING: (a) THE ASSETS OF TWO-NINETEEN, INC. ("219"), (b) THE CORPORATE STOCK OF TWO-NINETEEN, INC. ("219"), (c) THE MEMBERSHIP INTEREST OF FINAL, LLC, (d) THE MEMBERSHIP INTEREST OF SIRIMONGKOL, LLC, and (e) THE REAL PROPERTY KNOWN AS 219 KING STREET, ALEXANDRIA, VIRGINIA. IF ANY OF THE ABOVE ARE SOLD OR TRANSFERRED, EITHER DIRECTLY OR INDIRECTLY, AFTER FIVE YEARS FROM DATE OF NOTE, AND ARE OUTSIDE OF THE CONTROL OF KELVIN EAP AND YUPAPORN CHAROENTRA, THEN AT THE OPTION OF THE NOTEHOLDER, THIS NOTE MAY BE ACCELERATED AND THE NOTE SHALL BECOME DUE AND PAYABLE IN FULL.

WITNESS the following signatures and seals:

SIRIMONGKOL LLC
a Virginia Limited Liability Company

By: 
Name: YUPAPORN CHAROENTRA
Title: PRESIDENT

FINAL LLC
a Virginia Limited Liability Company

By: 
Name: YUPAPORN CHAROENTRA
Title: PRESIDENT

REVISED

SUP # _____

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.)

(A)

WE ARE PROPOSING A BASEMENT EXPANSION OF THE EXISTING BAYOU BAR. ALSO WE ARE CREATING AN OUT DOOR SEASONAL DINING SPACE ON THE SECOND FLOOR LEVEL WITH A RETRACTABLE AWNING. TOTAL INSIDE SEATING IS 252. THE SEASONAL OUTSIDE SEATING IS 32. FOR A TOTAL OF 284 SEATS. HOURS OF OPERATION SEE ATTACHED RESTAURANT SCHEDULE. ACTIVITIES ARE AT BASEMENT COLD STORAGE BATH ROOM DISHWASH AND BAYOU BAR WITH ALCOHOL & BAR MENU WITH DJ. MUSIC. TIMES OF DJ SEE RESTAURANT SCHEDULE. AT FIRST FLOOR FINE DINING & CASUAL BAR WITH MAIN KITCHEN. SECOND FLOOR IS CIGAR LOUNGE FOR GUEST SMOKING WITH MAIN BAR & LOUNGE WITH LIVE MUSIC ON SMALL STAGE WITH LIGHTING. ON THIRD FLOOR IS BATHROOM & VIP LOUNGE. (CONT) →

REVISED

SUP # _____

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.)

THERE IS A COVER CHARGE ON FRI/SAT FROM 9:00 TO 12:30. THERE IS NO SEPERATE ADVERTISING FOR LIVE MUSIC. ALL ADUBERTISING IS PRIMARILY FOR FOOD & ALCHOL CONSUMPTION WITH MUSIC LISTED AS AN ACTIVITY.

(B)

USE CHARACTERISTICS

REVISED

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). → SEE ATTACHED
- SUN 195-285 / MON - THU - WED 170-245 /
TH 215-290 / FRI 320-405 / SA 360-500
- B. How many employees, staff and other personnel do you expect?
Specify time period (i.e., day, hour, or shift). → SEE ATTACHED
- SUN = 18 / MON - TUE - WED - TH = 17
FRI - SAT = 19

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

Day: SEE ATTACHED RESTAURANT SCHEDULE Hours: _____

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

- A. Describe the noise levels anticipated from all mechanical equipment and patrons.
- LIVE MUSIC & DJ. ALL MECHANICAL IS REAR ROOFTOP UNITS & SOUND IS MINIMAL.
- B. How will the noise be controlled?
- LIVE MUSIC & DJ NOISE WILL BE SOUND DAMPERED WALL & CEILING PANELS PLUS FLOOR RESISTOR & INSULATORS FOR FLOOR SOUND CONTROL. ALL NEW WINDOW & DOOR TO MUSIC AREAS TO BE DBL. INSULATED GLASS WITH MAXIMUM STC VALUE BY MFG IN HISTORICALS LINE. AREA OF SOUND ATTENUATION IS THE FRONT 1/2 OF BASIN ST. LOUNGE ON SECOND FLOOR & BASEMENT BAYOU BAR.

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

ALL FOOD PREP IS ADEQUATELY VENTED,
CIGAR ODOR TO BE STORED IN SEPARATE UNITS, ALSO
ADDITIONAL VENTILATION IN RECEPTION AREA TO
BE ADDED.

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

A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)
FOOD WASTE, RECYCLE BOTTLE, CARD BOARD
& OFFICE PAPER.

B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
2 (95 GALLON) CANS FOR TRASH 4 (95 GALLON)
RECYCLING BINS

C. How often will trash be collected?
TRASH PICK UP IS 3 TIMES A WEEK,
RECYCLING PICK UP TWICE A WEEK.

D. How will you prevent littering on the property, streets and nearby properties?
ALL TRASH IS IN REAR ALLEY. STREET FRONTAGE
TO TRAIN ALL STAFF TO KEEP AREA NEAT & CLEAN.

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:

CLOROX	1 CASE / MONTH	DISPOSAL
DAYCOM LEMON SCENTED DEODORIZING SOLUTION FOR FLOOR		DISPOSE CONTAINER IN ACCORDANCE WITH LOCAL & FEDERAL & STATE REGULATIONS.
DAYCOM POWER PLUS HEAVY DUTY DEGREASER FOR KITCHEN FLOOR		DISPOSE CONTAINER IN ACCORDANCE WITH LOCAL & FEDERAL & STATE REGULATIONS.

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

FOLLOW VA HEALTH DEPARTMENT CODE & GUIDELINES. CERTIFIED SAFE-SERVE TO EMPLOYEES & MEETING WITH CHEF DAILY.

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.

ABC LICENSE (25866) ON-PREMISES ONLY
ALCOHOL/ FOOD RATIO 50/50

PARKING AND ACCESS REQUIREMENTS

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

- Standard spaces
- Compact spaces
- Handicapped accessible spaces.
- Other. **PARKING LOTS CITY.**

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?

STREET PARKING & CITY PARKING LOTS (PAID)

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? 2 BACK ALLEY CITY OWNED

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

REVISED

SUP # _____

- B. Where are off-street loading facilities located? BAR REAR ALLEY
RAMSEY ALLEY
- C. During what hours of the day do you expect loading/unloading operations to occur?
*SEE ATTACHED DELIVERY SCHEDULE.
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
2-3 TIMES PER WEEK.

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

YES

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? ~~983.92~~ square feet. 983.92



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

8742.94 sq. ft. (existing) + 983.92 sq. ft. (addition if any) = 9726.86 sq. ft. (total)

19. The proposed use is located in: (check one)

- a stand alone building
 a house located in a residential zone
 a warehouse
 a shopping center. Please provide name of the center: _____
 an office building. Please provide name of the building: _____
 other. Please describe: _____

End of Application

REVISED

SUP # _____
Admin Use Permit # _____



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: ~~32~~ 252 Outdoors: 32 Total number proposed: ~~32~~ 284

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:
NEW ORLEANS FRENCH CREOLE

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? NA
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:
BASEMENT. EXISTING BAYOU BAR HAS DJ MUSIC.
BASMENT EXPANSION WILL HAVE SIMILAR SOUND.
2ND FLOOR EXISTING HAS LIVE MUSIC IN BASIN STREET
LOUNGE. RENOVATION TO INCLUDE NEW SOUND AND
POSSIBLY LIGHT & VIDEO PROJECTION.

REVISED

SUP # _____

Parking impacts. Please answer the following:

- 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

- 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

- 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.

- Maximum number of patrons shall be determined by adding the following:
 - 236 _____ Maximum number of patron dining seats
 - + 48 _____ Maximum number of patron bar seats
 - + 6 _____ Maximum number of standing patrons
 - = 290 _____ Maximum number of patrons

- 18* _____ Maximum number of employees by hour at any one time ** SEE ATTACHED EMPLOYEE SCHEDULE.*

- 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 ** SEE ATTACHED RESTAURANT SCHEDULE*

- Alcohol Consumption (check one)
 - High ratio of alcohol to food
 - Balance between alcohol and food
 - Low ratio of alcohol to food



DEPARTMENT OF PLANNING AND ZONING FLOOR AREA RATIO AND OPEN SPACE CALCULATIONS

A. Property Information

A1. Street Address 219 KING STREET Zone KR
 A2. 2970 SF x 1.5 (2.5) = 4455 (7425)
Total Lot Area Floor Area Ratio Allowed by Zone Maximum Allowable Floor Area

B. Existing Gross Floor Area

Existing Gross Area*		Allowable Exclusions	
Basement	2478.22	Basement**	2478.22
First Floor	2484.36	Stairways**	1316
Second Floor	2477.86	Mechanical**	194
Third Floor	816.86	Other** (OPEN)	291
Porches/ Other	(485.64)*	Total Exclusions	4279.22
Total Gross *	8257.3*		

B1. Existing Gross Floor Area *
8257.3 Sq. Ft.
 B2. Allowable Floor Exclusions**
4279.22 Sq. Ft.
 B3. Existing Floor Area minus Exclusions
3978.08 Sq. Ft.
 (subtract B2 from B1)

* SEASONAL EXIST FIRST FLOOR PORCH NOT INCLUDED

C. Proposed Gross Floor Area (does not include existing area)

Proposed Gross Area*		Allowable Exclusions	
Basement	491.78	Basement**	491.78
First Floor **	485.64	Stairways**	97
Second Floor		Mechanical**	6
Third Floor		Other** PORCH SEASONAL	492.14
Porches/ Other SEASONAL	492.14	Total Exclusions	1086.92
Total Gross *	1469.56		

C1. Proposed Gross Floor Area *
1469.56 Sq. Ft.
 C2. Allowable Floor Exclusions**
1086.92 Sq. Ft.
 C3. Proposed Floor Area minus Exclusions
382.6 Sq. Ft.
 (subtract C2 from C1)

** RENOVATE TO ENVIRONMENTAL ENCLOSE ALL SEASON.

D. Existing + Proposed Floor Area

D1. Total Floor Area (add B3 and C3) 4360.68 Sq. Ft.
 D2. Total Floor Area Allowed by Zone (A2) 4455 Sq. Ft.

*Gross floor area is the sum of all gross horizontal areas under roof, measured from the face of exterior walls, including basements, garages, sheds, gazebos, guest buildings and other accessory buildings.

** Refer to the zoning ordinance (Section 2-145(B)) and consult with zoning staff for information regarding allowable exclusions.

If taking exclusions other than basements, floor plans with excluded areas must be submitted for review. Sections may also be required for some exclusions.

F. Open Space Calculations

Existing Open Space	
Required Open Space	
Proposed Open Space	

The undersigned hereby certifies and attests that, to the best of his/her knowledge, the above computations are true and correct.

Signature: Pat Sh

Date: 6/18/18

The Total Eclipse: Commercial Retractable Awning | Large Retractable Awnings



The Total Eclipse – Commercial grade construction that provides you maximum shade at the touch of a button

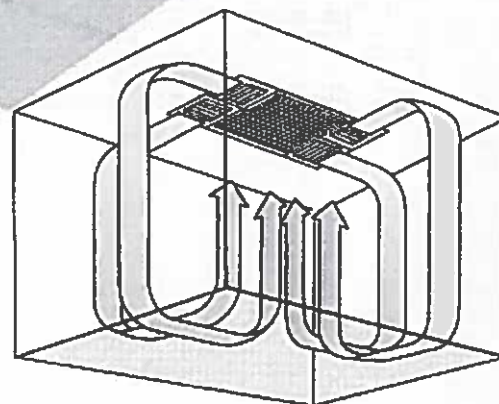
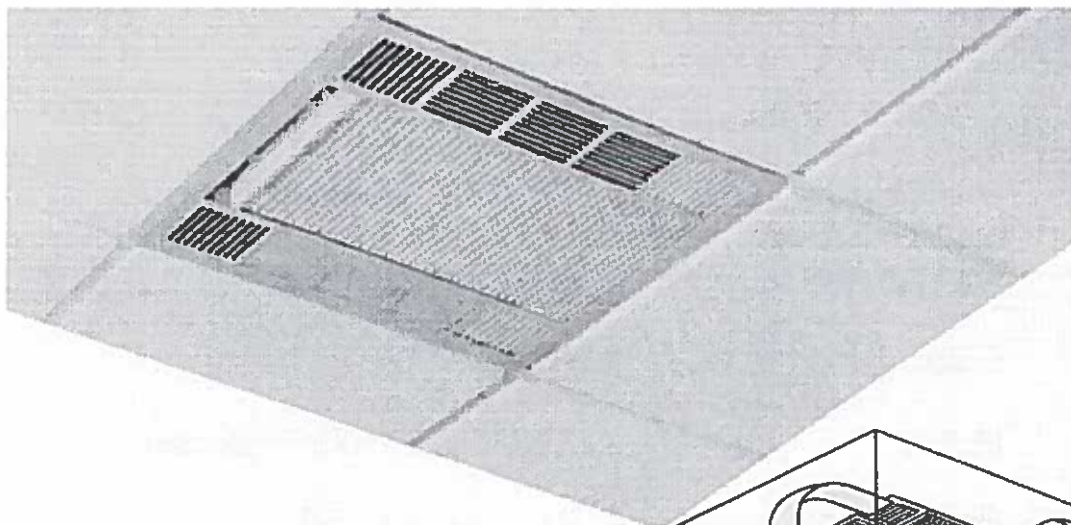
Are you searching for a bigger and better way of enjoying your outdoor living space? The Total Eclipse retractable awning is the best way to maximize your protection from the sun and the heat.

We are committed to providing our clientele with the most technically advanced solar solutions on the market. Our company

X-400 Smokemaster® High Efficiency Electronic Air Cleaner

Commercial Indoor Air Quality Solutions

ODOR
SMOKE.!



The X-400 features the Coanda 4-way airflow pattern.

- Totally self-contained air cleaner
- Ultimate 'flush with ceiling' mounted workhorse
- Features industrial-rated electronic filtration cell

Superior performance and time tested design makes the Smokemaster® an excellent choice for removing tobacco smoke, pollen, mold spores and dust.



AIR QUALITY
ENGINEERING

Air Quality Engineering, founded in 1973, is proud to offer a continued, superior level of experience in manufacturing complete air filtration systems that provide the highest performance, efficiency, and capacity for the money. Our sales and engineering team's mission is to identify the most cost-effective, high-quality solutions for our customers' needs, whether commercial, industrial or residential.

ODOR SMOKE.2



SMOKERS LIKE CLEAN AIR TOO!

The Model X-400 Electronic Air cleaner:

- Comprehensive
- Inconspicuous
- Economical
- Quiet
- Assures your indoor air quality

FEATURES & BENEFITS

- **High Efficiency** – Removes dust, smoke, pollen and other particles using high efficiency electronic collector cells.
- **Inconspicuous** – The attractive grille fits flush with the ceiling and is completely inconspicuous! The cabinet is hidden in the unused space above the ceiling.
- **Quiet** – Three-speed controller is standard and allows for quiet operation without sacrificing effectiveness. It's ideal for private offices, conference rooms or other areas where noise levels may be a factor.
- **Easy Installation** – Special-mounting brackets simplify the installation and do not require any additional space above cabinet height of 13 5/8".
- **Coanda Airflow** – Effective 360° Coanda airflow gently and evenly distributes clean air and returns dirty air to the unit. Coanda airflow destratifies air and eliminates "stuffy" air pockets.
- **Economical** – Permanent electronic collector cell assures low operating cost by eliminating costly filter replacements. Moreover, because collector cells offer no airflow restriction, only limited horsepower is necessary, thus reducing noise and electrical draw.
- **Comprehensive** – Two activated carbon filters for odor control included.



HOW THE X-400 WORKS

Contaminant particles, such as those in tobacco smoke, receive an electrical charge as they pass into the electronic cell and are then attracted to oppositely charged collector plates, where they are held, similar to the way that metal filings collect to a magnet. The air vent provides dilution control of gaseous contaminants. Standard activated carbon filter absorbs odors and gases to further freshen the air.

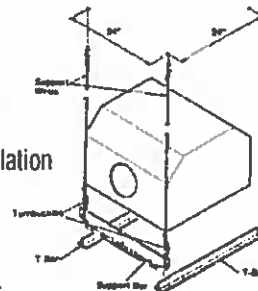
SPECIFICATIONS / MODEL X-400

ELECTRICAL RATING:	120V 50/60 Hz or 220V 50/60 Hz
LOW SPEED:	175 CFM / .4 Amps
MEDIUM SPEED:	275 CFM / .6 Amps
HIGH SPEED:	400 CFM / .8 Amps
COLOR:	White or Black
MOTOR:	.05 Hp Thermally Protected
DIMENSIONS:	24" x 24" x 13 5/8"
WEIGHT:	44 lbs. installed 54 lbs. shipping
PRIMARY FILTER COLLECTION AREA:	52.9 Sq. Ft.
SORBENT MEDIA:	2 Carbon Post Filters
AIR CLEANING EFFICIENCY:	Up to 99.7% (ASHRAE 52.2)

OPTIONAL ACCESSORIES

- Remote Fan Speed Control
- Electronic Cell Wash Tank
- Cell Cleaner Concentrate

Typical Installation



Specifications subject to change without notice.

This product is not available for resale or installation in California.



7140 Northland Drive North, Brooklyn Park, MN 55428-1520, USA
 PHONE: 763-531-9823 • FAX: 763-531-9900 • TOLL FREE: 1-800-328-0787
 EMAIL: info@air-quality-eng.com • www.air-quality-eng.com

Architect Series® Traditional Windows

★★★★☆ 4.46 (Based on 1762 ratings)

Why Choose Architect Series® Traditional?

- Your home's design calls for stunningly beautiful craftsmanship.
- The authentic, long-lasting beauty of wood.
- You want custom-crafted views.
- You're looking for added security and comfort.



Overview



Watch an overview of our Architect Series®



[Download Brochure](#)

Available Architect Series® Windows



SOUND

WINDOW
DOORS



AWNING

PRODUCT SELECTION GUIDE
Size and Performance Data



	Clad	Wood
SIZES		
Made to order in 1/4" increments	●	●
Standard Sizes	●	●
PERFORMANCE		
Meets or Exceeds AAMA/WDMA Ratings	AP-R50 - CW50 Hallmark Certified	AP-R50 - CW50 Hallmark Certified
Air Infiltration (cfm/ft ² of frame @ 1.57 psf wind pressure)	0.05	0.05
Water Resistance	7.5 psf	7.5 psf
Design Pressure	50 psf	50 psf
OTHER PERFORMANCE CRITERIA		
Forced Entry Resistance Level (Minimum Security Grade) ₂	10	10
Operating Force (lb) Initiate Motion / Maintain Motion (of Hallmark tested size and glazing) ₃	15/6	15/6

SOUND TRANSMISSION CLASS / OUTDOOR-INDOOR TRANSMISSION CLASS

Product	Frame Size Tested ₄	Glazing System				STC Rating	OITC Rating
		Overall Glazing Thickness	Exterior Glass Thickness	Interior Glass Thickness	Third Pane Thickness		
PRECISION FIT AWNING	VENT						
	59" x 23-1/2"	11/16"	3.0 mm	3.0 mm	--	30	25
	FIXED						
	59" x 47-1/4"	11/16"	3.0 mm	3.0 mm	--	27	24

(-) = Not Available

(1) Maximum performance for single unit when glazed with the appropriate glass thickness. See Design Data pages in this section for specific product performance class and grade values.

(2) The higher the level, the greater the product's ability to resist forced entry.

(3) Glazing configurations may result in higher operational forces.

(4) ASTM E 1425 defines standard sizes for acoustical testing. Ratings achieved at that size are representative of all sizes of the same configuration.



What's Your Noise Problem?

Search Website...



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Featured Products

- CFAB™ Cellulose Panels
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- Echo Eliminator™
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- Micro-perforated Ceiling & Wall Panels
- NOISE S.T.O.P. FABRISORB™
- Poly Max™ Polyester Acoustical Panels
- Silk Metal™
- SonoKote – Acoustically Transparent Paint
- Sound Silencer™

Product Line

- Acousti-Board
- Acousti-Gasket™ Tape
- Acoustical Ceiling Tiles
- Acoustical Fabric Selection
- Acoustimetal™ Perforated Metal Panels
- Acoustic Enclosures
- Acoustic Quilted Curtain
- Acoustic/Soundproof Doors
- Acoustic Windows – Inserts
- Adjustable Cutters – Sprinkler Cutter
- Adjustable Door Seals
- CFAB™ Cellulose Panels
- dBa Panels
- Decorative Fabric Wrapped Panels
- Designer Acoustical Curtains
- Echo Eliminator™
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- Flooring Underlays
 - Acoustik™
 - Duracoustic S.T.O.P.™
 - Quiet-Floor
 - Quiet-Floor NP™
- Hanging Acoustical Baffles
- Hvac Products / Silencers
- Micro-perforated Ceiling & Wall Panels

Quiet-Floor NP™ Sound Control Floor Underlayment



Sound Control Floor Underlayment

- Cost Effective
- Recycled Rubber Material
- High Performance Noise Control

How do you keep your floors soundproof? No secret. Install QUIET FLOOR NP sound control floor underlayment for excellent results in floor isolation and superior sound control.

Product Testing & Information

Product Specs

Product TAG

Quiet Floor NP™ Downloads

- [Installation Instructions – Hardwood Strip Flooring](#)
- [Installation Instructions – Ceramic, Marble, Granite, Inlaid Work and Hardwood](#)
- [Installation Instructions – Vinyl Tiles and Linoleum](#)
- [Quiet Floor NP MSDS Sheet](#)
- [W55 Adhesive MSDS Sheet](#)

Product Specs

MATERIAL	Recycled rubber
PATTERN	Flat sanded face, performance engineered, diagonal grooves
FEATURES	Grooved underside minimizes underlay contact between finished materials and sub-floor. Reduces ceramic tile breakage caused by cracking and fissuring of concrete slabs. Excellent floor to floor soundproofing.
APPLICATIONS	For use as a subfloor in new and renovation construction projects. Reduces impact noise and vibrations while reducing airborne sound transmission. Great under hardwood, ceramic or carpet. Can be used as finished floor.
THICKNESS	1/2"



What's Your Noise Problem?

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- Silk Metal™
- SonoKote - Acoustically Transparent Paint
- Sound Silencer™

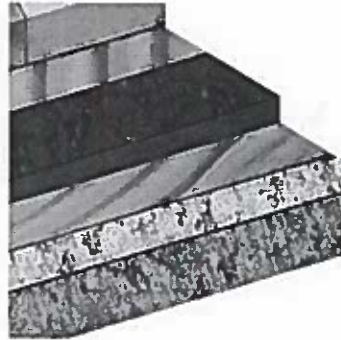
Product Line

- Acousti-Board
- Acousti-Gasket™ Tape
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- Acoustical Fabric Selection
- Acoustimetal™ Perforated Metal Panels
- Acoustic Enclosures
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ACOUSTIK™



Acoustical - Sound Deadening Subfloor

- High Performance Noise Control
- Cost Effective
- Recycled Rubber Materials
- Easy to Install



- Product Testing & Information
- Specifications
 - Construction Details
 - Acoustical Tests
 - FIC Test at Carbonell
 - FIC & FSTC Field Test
 - FIC Test 3/8"
 - Flammability Test
 - Critical Radiant Flux Determination
 - Recycled Content Certificate
 - Product Specs

Product TAG

Products Spec

Material	Recycled Rubber
Pattern	Flat
Features	Effective Sound Control
Applications	Soundproof Floor Underlay, Homes, Offices, Condos, Home Theaters and Sound Rooms
Thickness	3/8"
Roll Size	4'x25' - Sold in Full Rolls

SOUND - WALLS



NOISE CONTROL HELP LINE: 1-877-592-9062 M-F 8A.M. - 5P.M. (CENTRAL TIME)

ACOUSTICAL SURFACES, INC.

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- Resources
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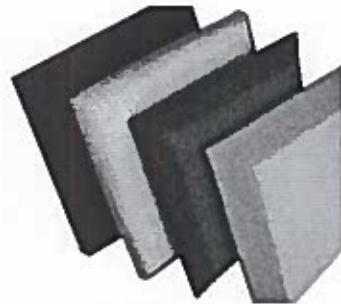
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- Decorative Fabric Wrapped Panels
 - Acoustical Panels
 - Acoustical Performance Data
 - Acoustical Clouds
 - "CLEAR VOICE" Acoustical Panels
 - Curve Diffusers
 - Curve Low-Profile Diffusor
 - Decorative Wall Panels
 - Designer Fabric Selection
 - Diffusor Panels
 - Edge & Mounting Options
 - Fabric Baffles
 - Fabric Selection

NOISE S.T.O.P. FABRISORB™



Buy Now

Decorative Fabric Wrapped Custom Acoustical Wall Panels

- High Performance
- Architecturally Decorative
- Custom Engineered & Manufactured
- Reduced Noise & Reverberation
- 100% Custom Colors and Sizes

Product Testing & Information

- Product Spec Sheets
- Installation
- CSI CAD REVIT
- Acoustical Tests
- Fire Tests
- MSDS
- Misc. Data
- Product Photos
- Testimonials

Access All

Fabric Wrapped Panel Installation Tutorial



Employee Schedule

Week:

Start Time: 9:00 AM

9:00 AM

	Sun1	Sun2	Sun4	Mon1	Mon2	Mon4	Tue1	Tue2	Tue4	Wed1	Wed2	Wed4	Thu1	Thu2	Thu4	Fri1	Fri2	Fri4	Sat1	Sat2	Sat4
	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR	DINING	CIGAR/LOUNGE	BAR
TOTAL	18			17			17			17			17			19			19		
9:00 AM	BRUNCH															BRUNCH			BRUNCH		
9:30 AM	8															7			7		
10:00 AM				LUNCH			LUNCH			LUNCH			LUNCH								
10:30 AM				7			7			7			7								
11:00 AM		CIGAR	BAR		CIGAR	BAR		CIGAR	BAR		CIGAR	BAR		CIGAR	BAR		CIGAR	BAR		CIGAR	BAR
11:30 AM		3	3		3	3		3	3		3	3		3	3		3	3		3	3
12:00 PM																					
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4:00 PM	DINING	5	4	DINING	5	4	DINING	5	4	DINING	5	4	DINING	5	4	DINING	5	5	DINING	5	5
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10:00 PM																					
10:30 PM																					
11:00 PM																					

DESIGNED

Restaurant Schedule

Week:

Start Time: 9:00 AM

9:00 AM

	Sun1	Sun2	Sun3	Sun4	Mon1	Mon2	Mon3	Mon4	Tue1	Tue2	Tue3	Tue4	Wed1	Wed2	Wed3	Wed4	Thu1	Thu2	Thu3	Thu4	Fri1	Fri2	Fri3	Fri4	Sat1	Sat2	Sat3	Sat4				
	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR	DINING	CIGAR	OUT DOORS	BAR
TOTAL	195-285				170-245				170-245				170-245				215-290				320-405				380-500							
9:00 AM																																
9:30 AM																																
10:00 AM	BRUNCH		OUT DOORS																					BRUNCH		OUT DOORS						
10:30 AM	40>60		45>65																					50>60		55>70						
11:00 AM					LUNCH		OUT DOORS		LUNCH		OUT DOORS		LUNCH		OUT DOORS		LUNCH		OUT DOORS		LUNCH		OUT DOORS									
11:30 AM					20>30		25>40		25>35		25>40		25>35		25>40		30>40		25>40		50>60		25>40									
12:00 PM		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR		CIGAR/L OUNGE		BAR				
12:30 PM		20>30		10>20		10>20		10>20		10>20		10>20		10>20		10>20		15>25		15>25		20>30		15>25		30>40		25>30				
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4:30 PM	20>30				40>50				40>50				40>50				50>60				80>100				80>100							
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9:00 PM		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
9:30 PM		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
10:00 PM		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
10:30 PM		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
11:00 PM		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
11:30 PM				DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
12:00 AM				DJ				DJ				DJ				DJ				DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
12:30 AM				DJ				DJ				DJ				DJ				DJ		LIVE MUSIC		DJ		LIVE MUSIC		DJ				
1:00 AM				DJ				DJ				DJ				DJ				DJ				DJ				DJ				
1:30 AM				DJ				DJ				DJ				DJ				DJ				DJ				DJ				
2:00 AM	60-90	60-80	45-65	30>50	65-85	50-70	25-40	30-50	65-85	50-70	25-40	30-50	65-85	50-70	25-40	30-50	80-100	65-85	25-40	45-65	130-160	90-110	25-40	75-95	130-160	100-140	55-70	95-130				

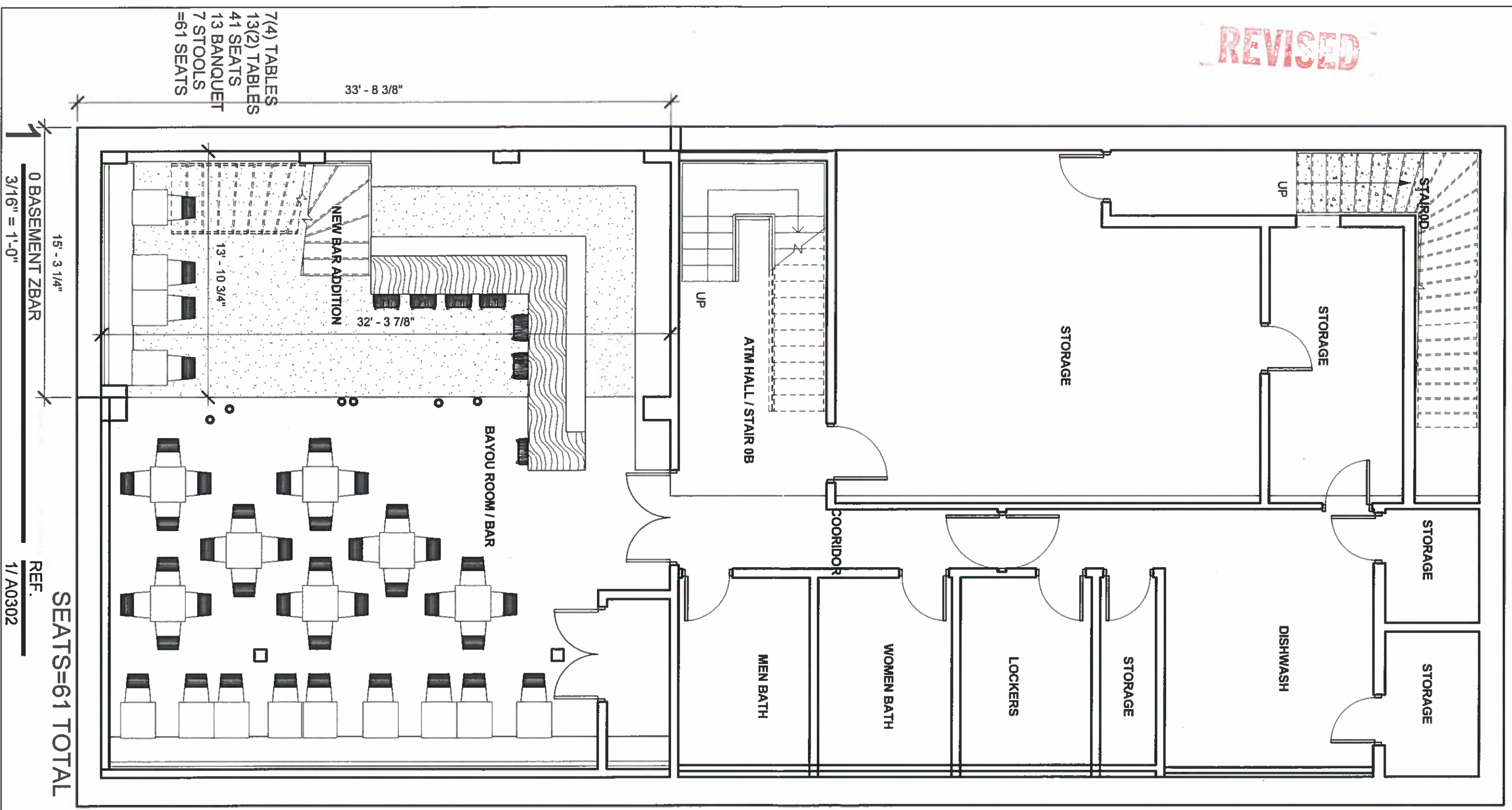
Delivery Schedule

Week:

9:00 AM

	Sun1	Mon1	Tue1	Wed1	Thu4	Fri1	Sat1
		FOOD		FOOD		BEVERAGE	FOOD
9:00 AM							
9:30 AM							
10:00 AM		FOOD		FOOD		BEVERAGE	FOOD
10:30 AM							
11:00 AM							
11:30 AM							
12:00 PM							
12:30 PM							
1:00 PM							
1:30 PM							
2:00 PM							
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11:00 PM							
11:30 PM							
12:00 AM							
12:30 AM							
1:00 AM							
1:30 AM							
2:00 AM							

REVISED



7(4) TABLES
13(2) TABLES
41 SEATS
13 BANQUET
7 STOOLS
=61 SEATS

33' - 8 3/8"

13' - 10 3/4"

32' - 3 7/8"

0 BASEMENT ZBAR
3/16" = 1'-0"

SEATS=61 TOTAL

REF.
1/ A0302

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ARCHITECTURE : INTERIORS : URBAN DESIGN
(703) 599-6324 psolon006@gmail.com

BAR
219 RESTAURANT

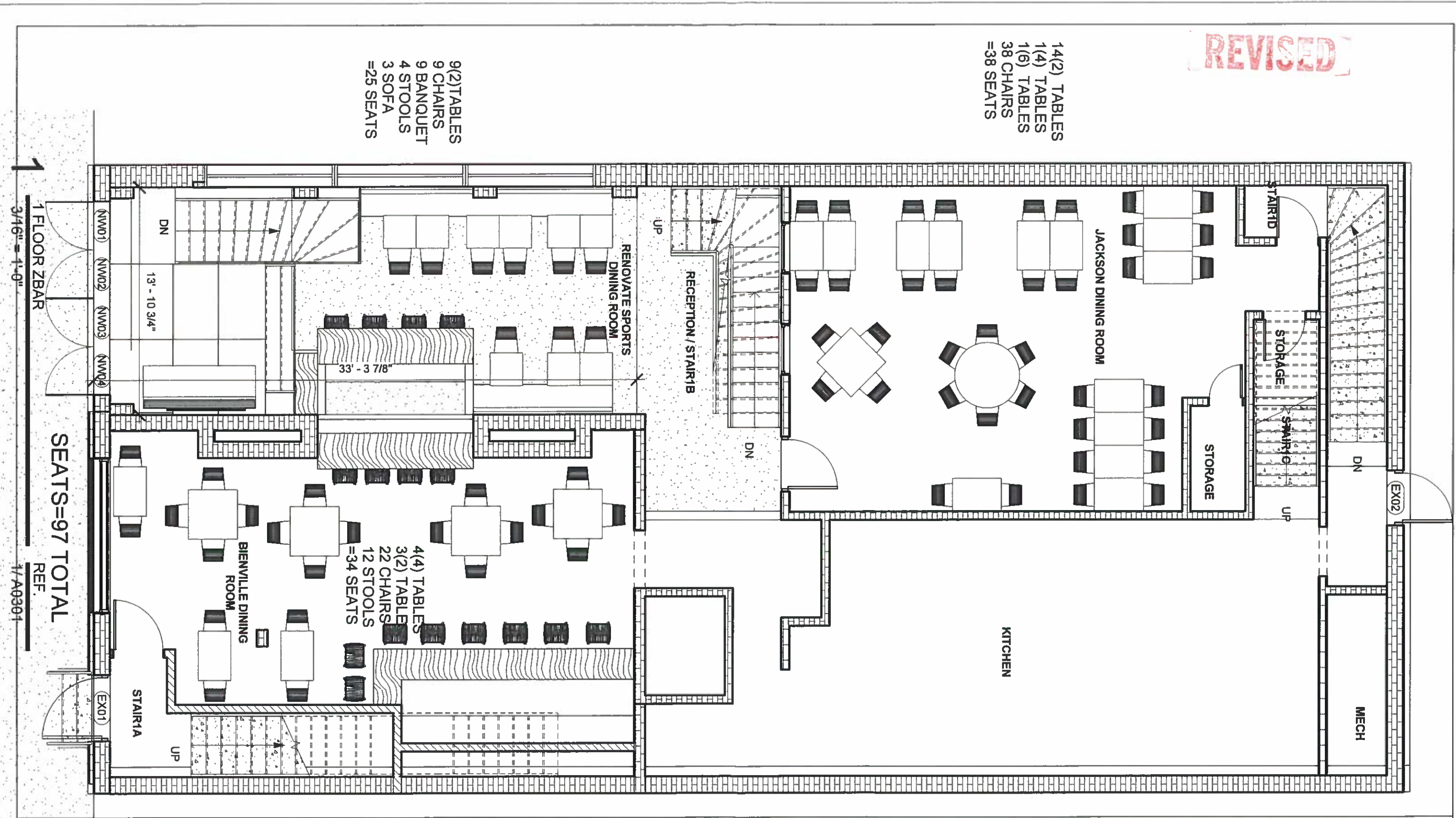
No.	Description	Date

BASEMENT FLOOR

Project number 401-18
Date 06-28-2018
Drawn by Author
Checked by Checker

BAR 00
Scale 3/16" = 1'-0"

REVISED



14(2) TABLES
1(4) TABLES
1(6) TABLES
38 CHAIRS
=38 SEATS

9(2) TABLES
9 CHAIRS
9 BANQUET
4 STOOLS
3 SOFA
=25 SEATS

4(4) TABLES
3(2) TABLES
22 CHAIRS
12 STOOLS
=34 SEATS

SEATS=97 TOTAL

1 FLOOR ZBAR
3/16" = 1'-0"

REF.
17-A0301

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**BAR
219 RESTAURANT**

No.	Description	Date

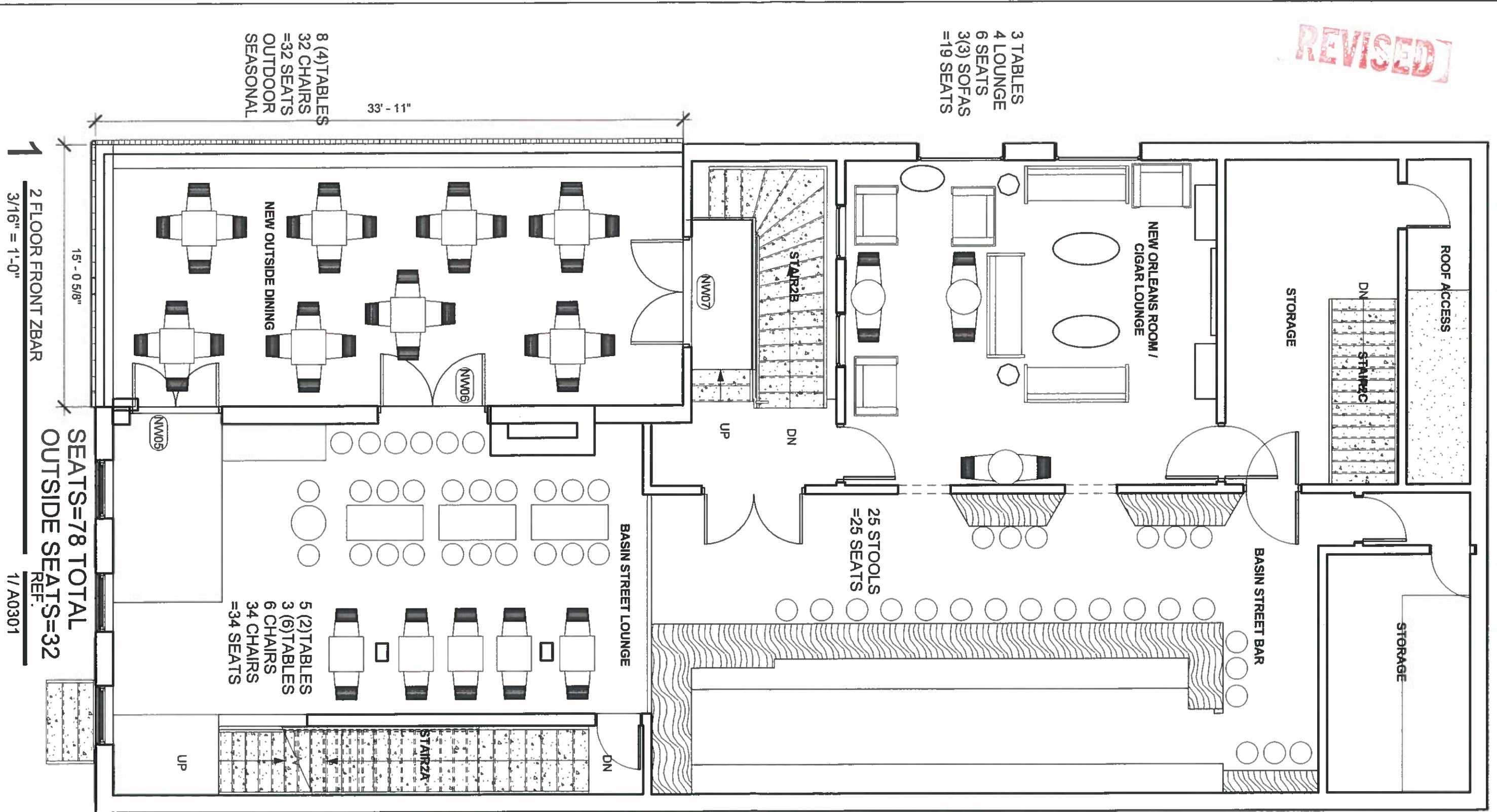
FIRST FLOOR

Project number	401-18
Date	06-28-2018
Drawn by	Author
Checked by	Checker

BAR 01

Scale 3/16" = 1'-0"

REVISED



2 FLOOR FRONT ZBAR
3/16" = 1'-0"
SEATS=78 TOTAL
OUTSIDE SEATS=32
REF. 1/A0301

3 TABLES
4 LOUNGE
6 SEATS
3(3) SOFAS
=19 SEATS

8 (4) TABLES
32 CHAIRS
=32 SEATS
OUTDOOR
SEASONAL

25 STOOLS
=25 SEATS

5 (2) TABLES
3 (6) TABLES
6 CHAIRS
34 CHAIRS
=34 SEATS

BASIN STREET LOUNGE

NEW ORLEANS ROOM /
CIGAR LOUNGE

BASIN STREET BAR

STORAGE

STORAGE

ROOF ACCESS

DN STAIRS/C

STAIRS/B

NW07

NW06

NW05

UP

DN

DN

UP

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BAR
219 RESTAURANT

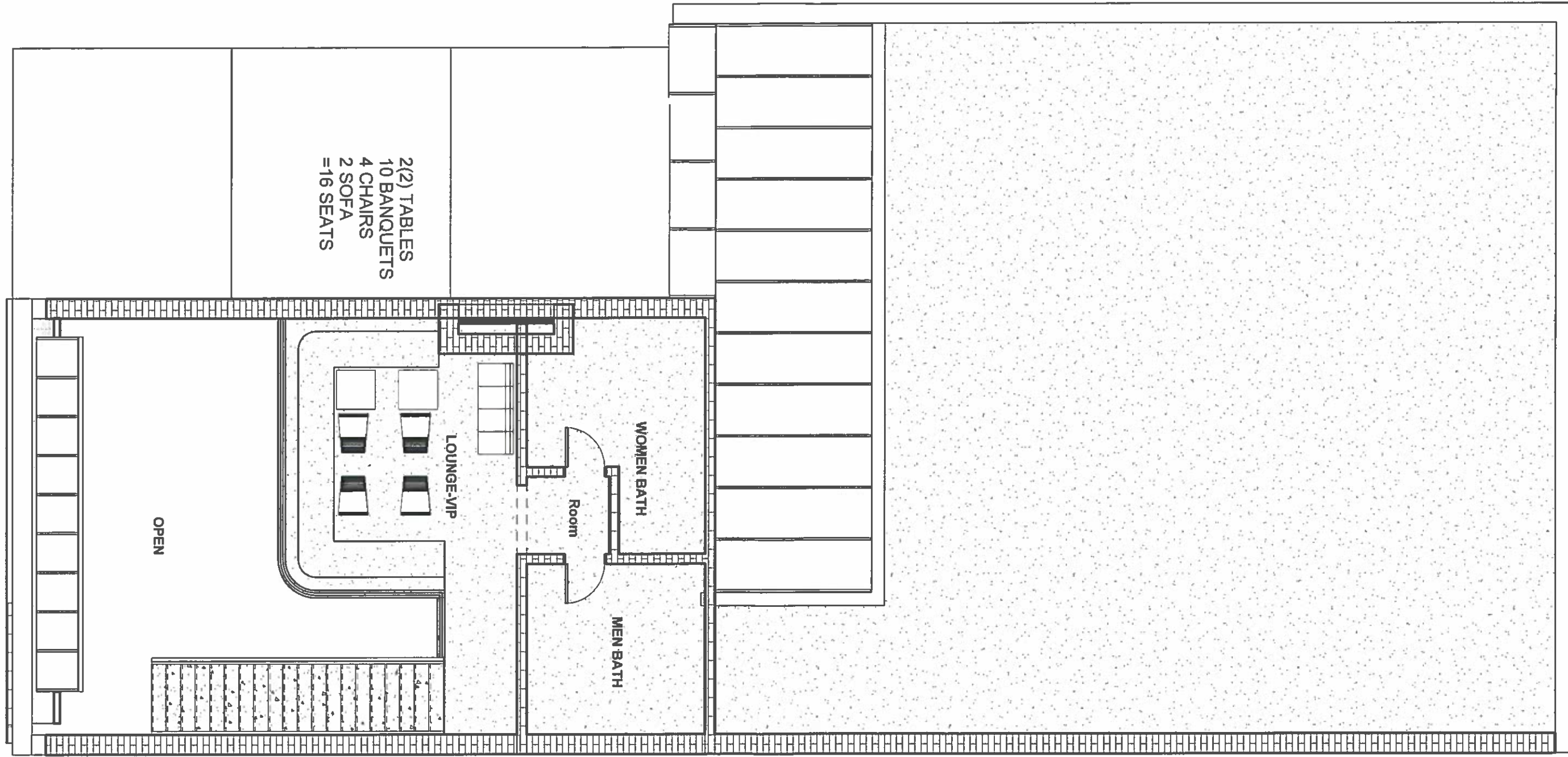
No.	Description	Date

SECOND FLOOR		BAR 02
Project number	401-18	
Date	06-28-2018	
Drawn by	Author	
Checked by	Checker	
Scale 3/16" = 1'-0"		

REVISED

3 FLOOR ZBAR
3/16" = 1'-0"
REF.
1/A0301

SEATS=16 TOTAL

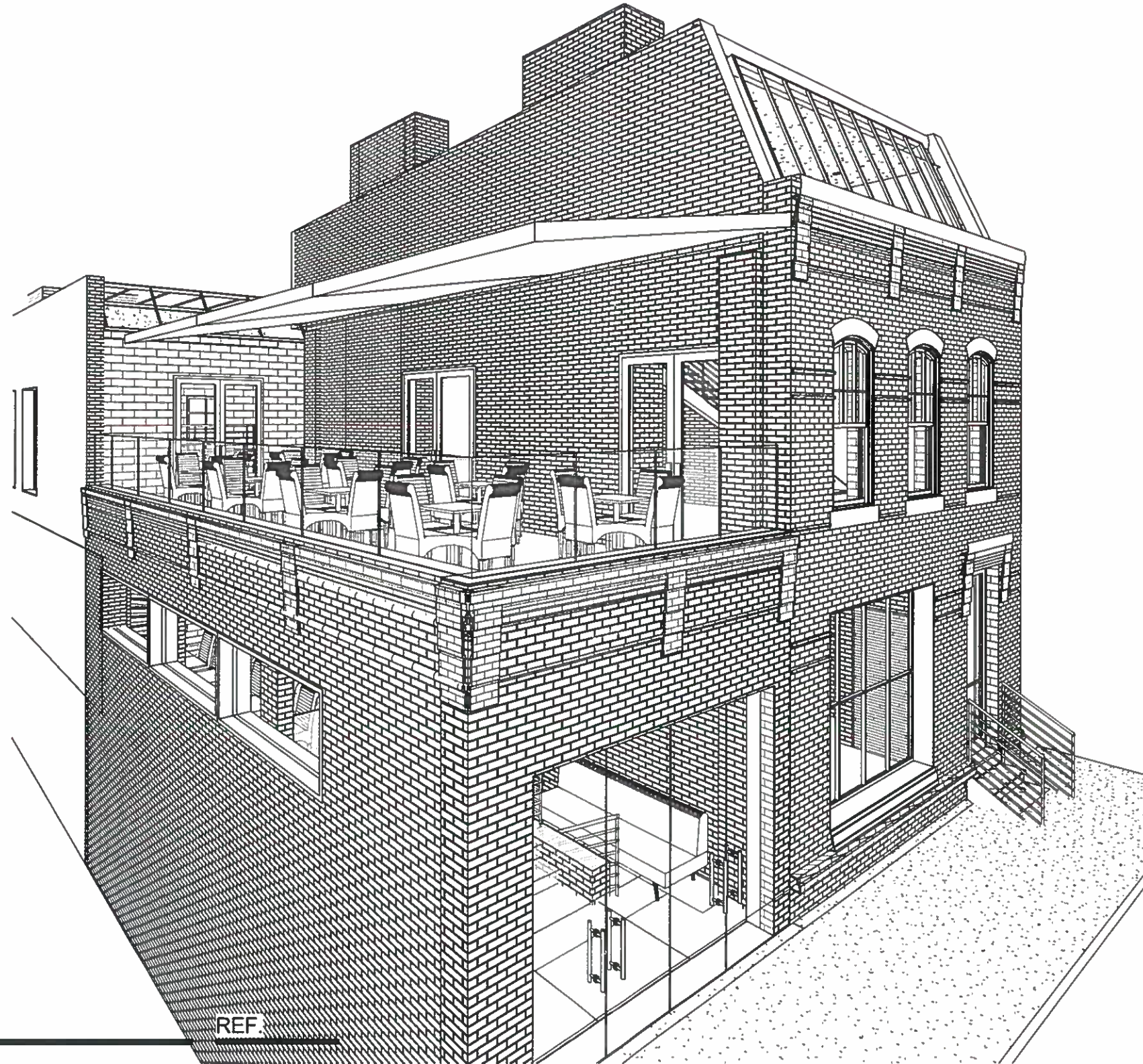


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BAR
219 RESTAURANT

No.	Description	Date

THIRD FLOOR		BAR 03
Project number	401-18	
Date	06-28-2018	
Drawn by	Author	
Checked by	Checker	
Scale 3/16" = 1'-0"		



1 3D View OUTSIDE

REF.

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**BAR
 219 RESTAURANT**

No.	Description	Date

RENDER		
Project number	401-18	BAR 04
Date	06-18-2018	
Drawn by	Author	
Checked by	Checker	
Scale		



1

3D View STREET

REF.

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BAR
219 RESTAURANT

No.	Description	Date

RENDER

Project number 401-18

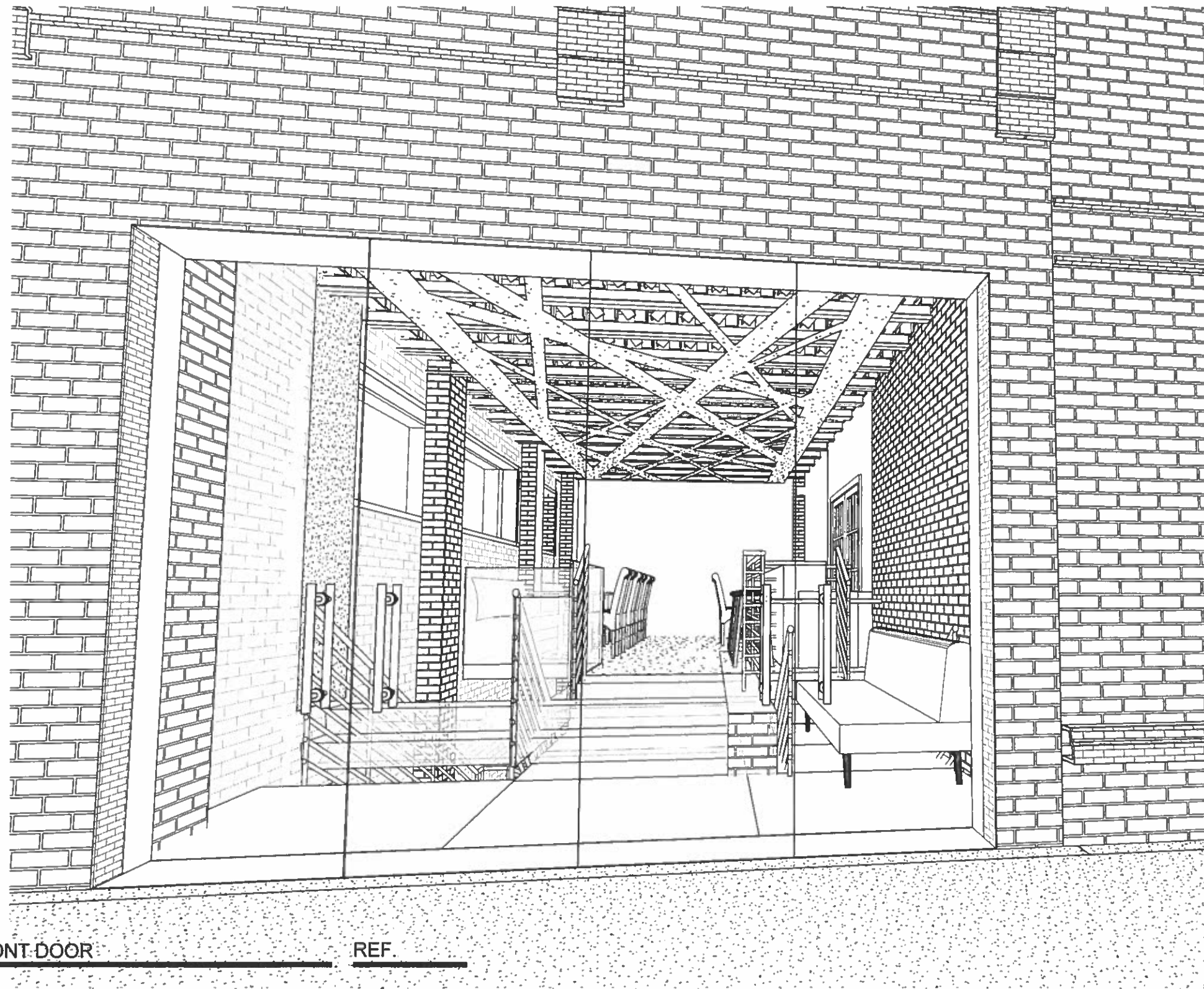
Date 06-18-2018

Drawn by Author

Checked by Checker

BAR 05

Scale



1

3D View FRONT DOOR

REF.

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BAR
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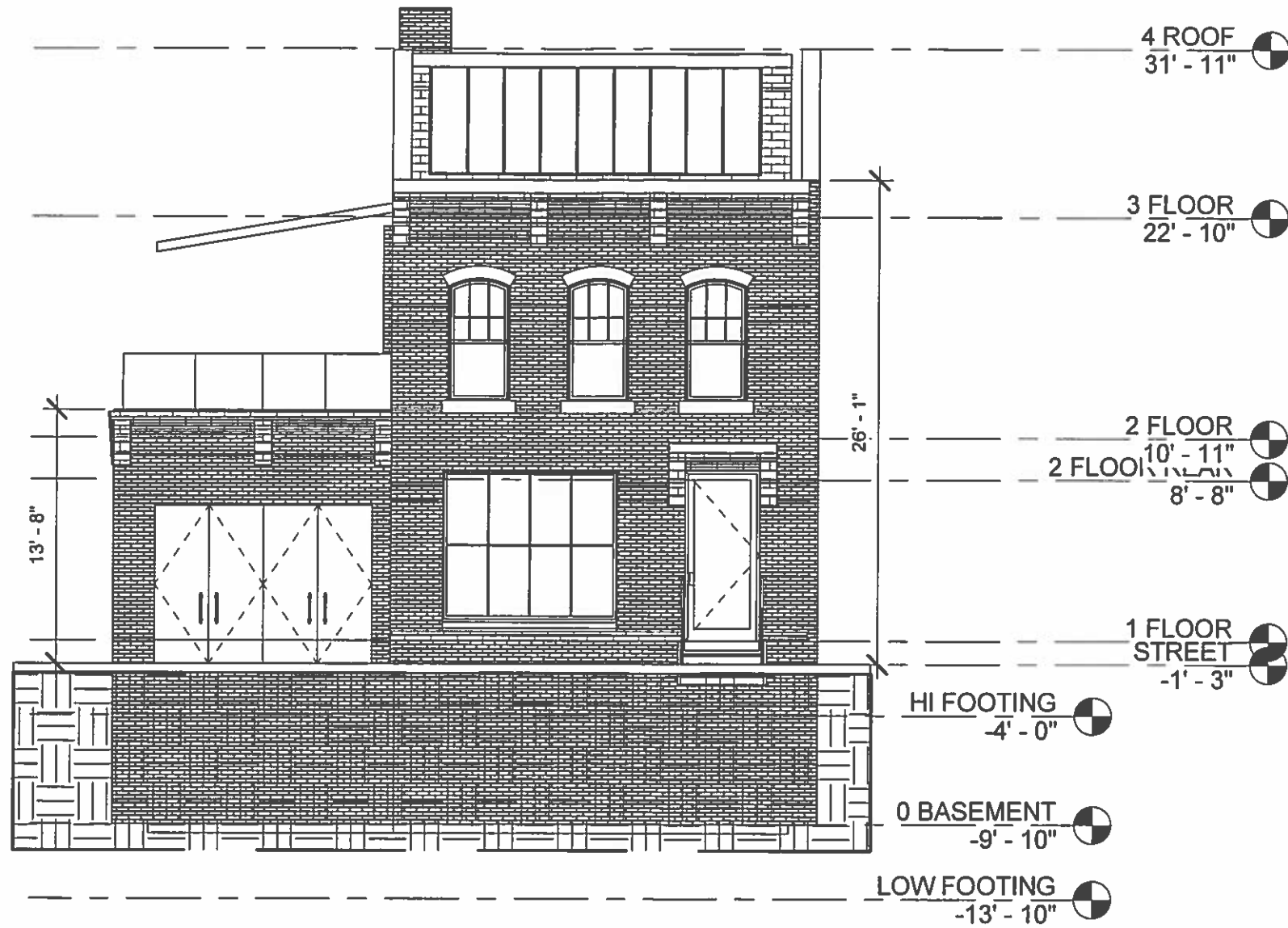
No.	Description	Date

RENDER

Project number 401-18
Date 06-18-2018
Drawn by Author
Checked by Checker

BAR 06

Scale



1 Elevation - FRONT
 1/8" = 1'-0" REF. 1/A0101

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BAR
219 RESTAURANT

No.	Description	Date

ELEVATION FRONT		
Project number	401-18	BAR 07
Date	06-18-2018	
Drawn by	Author	
Checked by	Checker	
Scale		1/8" = 1'-0"



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BAR
219 RESTAURANT

No.	Description	Date

ELAVATION SIDE

Project number 401-18
 Date 06-18-2018
 Drawn by Author
 Checked by Checker

BAR 08

Scale 1/8" = 1'-0"



REVISED

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BAR
219 RESTAURANT

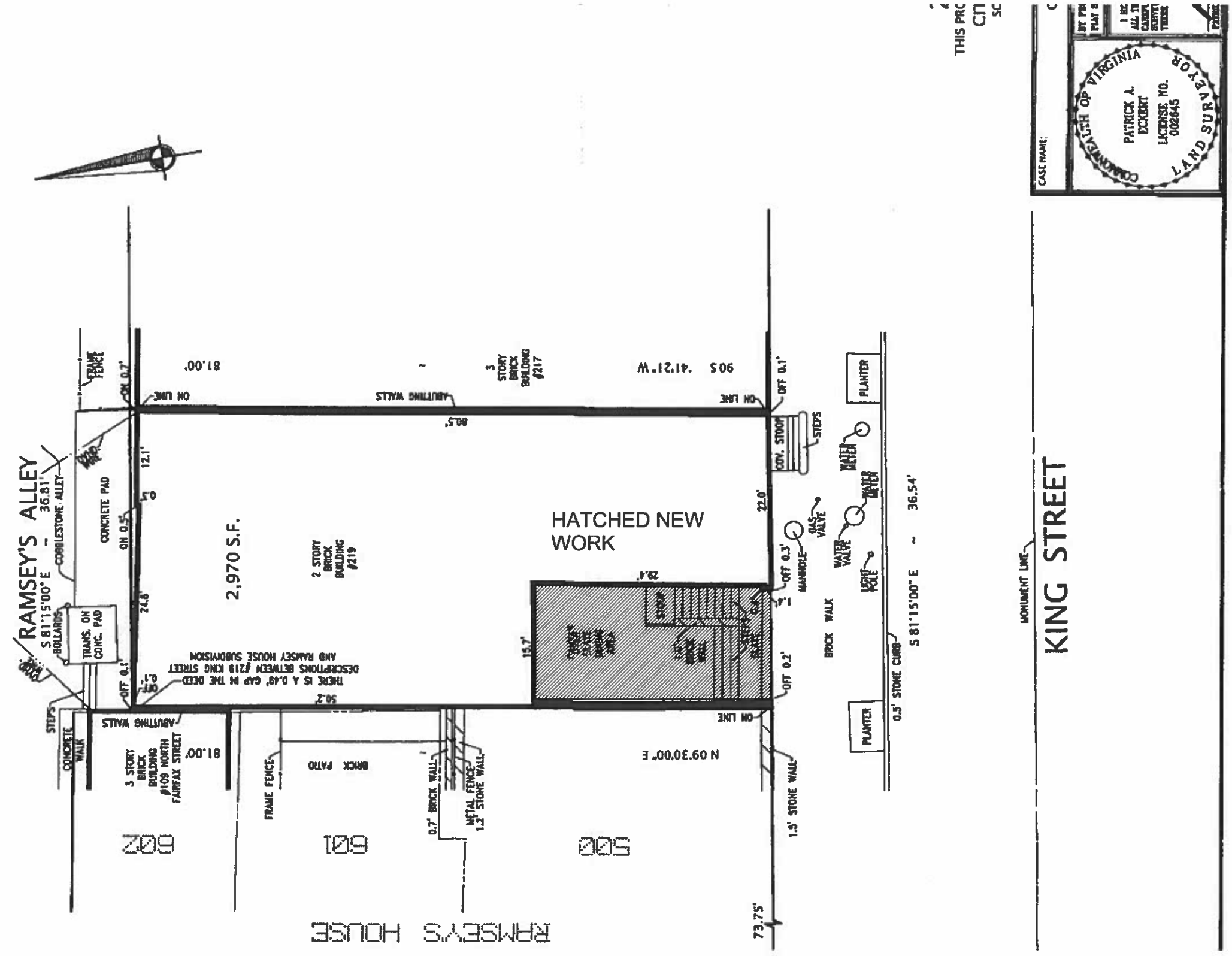
No.	Description	Date

AERIAL MAP

Project number 401-18
Date 06-28-2018
Drawn by Author
Checked by Checker

BAR 09

Scale 1 1/2" = 1'-0"



THIS PROC
CIT
SC

CASE NAME:

COMMONWEALTH OF VIRGINIA
PATRICK A. ECKHART
LICENSE NO. 0028945
LAND SURVEYOR

#60203019

SCALA~design
ARCHITECTURE

219 RESTAURANT
219 KING STREET
ALEXANDRIA, VIRGINIA 22314

PROG-MAY 21-2018

PROJECT NO.	401-18
SCALE	1" = 1'-0"
DATE	05-16-2018
REVISIONS:	
NO.	DATE

BAR
10

7C636716707670216246&data=ToV1fvtrejxEof5wifzYyTtLDnLabcsusDPpNwgOGew%3D&reserved=0

-----Original Message-----

From: Jim sanborn <kryptos@earthlink.net>
Sent: Monday, September 03, 2018 11:47 AM
To: Catherine Miliaras <Catherine.Miliaras@alexandriava.gov>
Cc: Tal Day <htfairfax@yahoo.com>
Subject: 219 KING ST Docket #17!

Hi Catherine, we live at 211 Ramsay alley behind the 219 project. and I have a couple of concerns.

1. The first is with the staff report itself, under the Property Description it says that "to the North of the project, across Ramsey's alley there are commercial buildings" we live in a residential property at that location.
2. In addition we made a formal complaint last year to the Alexandria Department of the Environment about the second storey exhaust fan at the rear of 219 that in the evenings forcefully blows all the cigar bar smoke directly at our home. We were subsequently informed by the Department of the Environment that there was nothing that they could do, this is baffling to us, our health is at risk. We requested that, at the very least, the smoke be directed upward and not directly at us.
3. We also feel that some sort of visual screen, fence etc. be erected to enclose the trash area at the rear of 219. it is an eyesore and not in keeping with the historic nature of the alley.

I really wish we could be at the meeting but I have a large exhibition of my work opening at the American University the next day, and the #17 review is way down the list.

thank you for your consideration,

Jim Sanborn and Jae Ko,

211 Ramsey Alley.

FW: 219 Restaurant - SUP #2018-0032

[Ann Horowitz](#)

Tue 9/4/2018 11:14 AM

To: Anh Vu <Anh.Vu@alexandriava.gov>;

For PC materials

From: Catherine Miliaras
Sent: Tuesday, September 04, 2018 9:47 AM
To: Tal Day <htfairfax@yahoo.com>
Cc: Barbara Day <bkfairfax@yahoo.com>; H. James Sanborn <kryptos@earthlink.net>; Mara Territo <zen.z.borzoi@verizon.net>; Ann Horowitz <ann.horowitz@alexandriava.gov>; Tony LaColla <Anthony.LaColla@alexandriava.gov>
Subject: RE: 219 Restaurant - SUP #2018-0032

Good Morning Mr. Day,

Thank you for your comments and I am glad that you will be able to attend tonight's Planning Commission hearing to provide your feedback directly. We are also happy to take written comments or letters and will provide them to the Planning Commission so long as we received them by 5pm.

When you stopped by, we discussed the addition of screening the existing trash area on the alley and I noted that I will require that as part of the BAR review and approval since it relates to the historic alley. I have already informed the applicant that we will require some sort of wood fence for screening there when they submit to the BAR. I do not expect that to be an issue. However, to have it added to the SUP as well, if that is what you prefer, you may also advocate for adding a condition about screening the trash area in your comments tonight. There are already conditions requiring good waste management practices to discourage vermin and related to controlling odors. Is there another condition that you think would ameliorate those concerns further?

Have you spoken to or emailed with someone in the City through Call-Click-Connect regarding the specific complaint? If so, please let me know and I will look into that further to better understand the discrepancy.

I will not be in attendance at tonight's hearing but Ann Horowitz and Tony LaColla, both CC'ed, will be representing the case and responding to questions so please let us know if you have any other questions.

Many thanks,

Catherine K. Miliaras, AICP
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From: Tal Day <htfairfax@yahoo.com>
Sent: Friday, August 31, 2018 12:54 PM

To: Catherine Miliaras <Catherine.Miliaras@alexandriava.gov>
Cc: Barbara Day <bkfairfax@yahoo.com>; H. James Sanborn <kryptos@earthlink.net>; Mara Territo <zen.z.borzoi@verizon.net>
Subject: 219 Restaurant - SUP #2018-0032

Catherine -

I have had a chance to download and review the staff report regarding the application of 219 Restaurant for a Special Use Permit to expand their operations. As a general matter the report fails to address the need for additional conditions to improve the viewscape and environmental conditions along Ramsay Alley by (i) shielding restaurant waste management facilities; (ii) improving waste management to discourage vermin; and (iii) containing noxious odors from the restaurant's operations on its premises.

The Alley between Fairfax and Lee Streets is historic and is frequently photographed by visitors. In addition to ourselves, there are other residents in buildings along Ramsay Alley with exposure to 219's Alley presence and the associated nuisances besides ourselves. We understand that the Alley serves important utility functions for businesses on King Street, but control of the nuisances associated with 219's operations can be regulated and the adverse impacts mitigated by one of more additional conditions in the SUP.

I was also surprised that the staff report narrative failed to mention recent complaints about strong, noxious odors in Ramsay Alley issuing from the 219 premises. We have been led to believe that the Call-Click-Connect process is a means for providing input for City action on nuisance complaints and code violations. It would appear that process has not worked as well as it should.

Barbara and I intend to appear and will want to speak during review of the 219 SUP Application on September 4 at City Hall in Room 1101.

TAL

H. Talmage Day
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