

Docket Item #7

## ***Special Use Permit #2013-0004***

***321 South Washington Street – Bubble Tea Cafe***

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Application	General Data	
Consideration of a request to operate a restaurant with a parking reduction.	<b>Planning Commission Hearing:</b>	May 7, 2013
	<b>City Council Hearing:</b>	May 18, 2013
<b>Address:</b> 321 South Washington Street	<b>Zone:</b>	CD / Commercial Downtown
<b>Applicant:</b> Chi Squared LLC	<b>Small Area Plan:</b>	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:** Nathan Randall [nathan.randall@alexandriava.gov](mailto:nathan.randall@alexandriava.gov)

**PLANNING COMMISSION ACTION, MAY 7, 2013:** On a motion by Mr. Dunn, seconded by Mr. Macek, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 7 to 0.

**Reason:** The Planning Commission agreed with the staff analysis.

**Speakers:**

Francesco Abbruzzetti, business owner at 305 South Washington Street, expressed concern about the lack of available parking in the area.

Jessica Gurney, applicant, spoke in support of the request.



## I. DISCUSSION

The applicant, Chi Squared LLC, requests Special Use Permit approval to operate a restaurant, with a parking reduction, at 321 South Washington Street.

### SITE DESCRIPTION

The subject property is one lot of record with 24 feet of frontage on South Washington Street, 130 feet of depth and a total lot area of 3,120 square feet. The site is developed with a three-story mixed-use building. Two residential apartments and an office suite are located on the upper floors of the building, above the proposed first-floor restaurant.

The property is surrounded by commercial uses to the north, south and east along South Washington Street, including retail, office, and personal service uses. Beulah Baptist Church is located directly across South Washington Street to the east. Residences are also located in the vicinity, primarily to the south and west.

### PROPOSAL

The applicant proposes to operate a 1,200 square-foot bubble-tea café and bakery at this site. The featured product at this restaurant, bubble tea, consists of small tapioca pearls placed into iced tea with fruit flavoring. The applicant also expects to sell bakery items (cupcakes, cookies, cakes, and breads) and ice cream/frozen yogurt as well as beverages such as coffee, tea, and soda. Confectionary items and the tapioca pearls will be baked on-site. No alcohol or live entertainment will be offered. Additional elements of the applicant's proposal are as follows:



<u>Hours of Operation:</u>	8 a.m. – 9 p.m. Monday-Friday 10 a.m. – 9 p.m. Saturday and Sunday
<u>Number of Seats</u>	16 seats
<u>Type of Service:</u>	Dine-in and takeout service
<u>Customers:</u>	Maximum of 26 at any one time
<u>Alcohol:</u>	No alcohol is proposed
<u>Entertainment:</u>	No live entertainment is proposed



<u>Delivery:</u>	No delivery service is proposed
<u>Noise:</u>	Minimal noises are expected
<u>Trash/Litter:</u>	Trash will be collected from the site on regular basis using commercial service. Staff will patrol the area around the restaurant to prevent an accumulation of litter.

### PARKING

The property is located approximately one block outside of the boundaries of the Central Business District, in which restaurants are ordinarily exempt from standard parking requirements. Outside of the Central Business District, one off-street parking space is required for every four restaurant seats according to Section 8-200(A)(8) of the Zoning Ordinance. The 16-seat restaurant is therefore required to provide four off-street parking spaces. The applicant partially satisfies this requirement with the provision of two off-street parking spaces located behind the building. A two-space parking reduction has been requested to satisfy the remainder of the parking requirement.

### ZONING/MASTER PLAN DESIGNATION

The property is located in the CD / Commercial Downtown zone. Section 4-503(W) of the Zoning Ordinance allows a restaurant in the CD zone only with Special Use Permit approval. Restaurants are not eligible for Administrative SUP approval in the CD zone.

The property is also located within the Old Town Small Area Plan, which designates the site for commercial uses.

## **II. STAFF ANALYSIS**

Staff supports the applicants' proposal. Although residences are located nearby, the small size and limited operational elements of the restaurant appear to make the restaurant a good fit for this area of Old Town. Staff also believes that the use is consistent with the Old Town Restaurant Policy. The Policy requires consideration of a restaurant's potential impact on the surrounding neighborhood regarding matters such as parking, a diversity of uses, late night hours and alcohol use, and litter.

### Parking

Even with the requested parking reduction, staff does not anticipate significant parking impacts on adjacent residential neighborhoods from the proposed use. The small size of the restaurant, at only 1,200 square feet and 16 seats, should result in a low overall parking demand. The applicant provides two off-street parking spaces behind the building, which is somewhat rare in Old Town and would not be required as a technical matter if the restaurant were located about a block to the north in the Central Business District. The parking reduction is further justified given that on-street metered parking spaces, with lower utilization rates compared to spaces around King Street, are available near the proposed restaurant for customers. It also seems likely that at least

some portion of the restaurant's customers will either walk to the site from nearby offices or residences or take public transportation.

#### Diversity of Uses

Staff believes that the addition of a restaurant here does not negatively impact the diversity of uses in the area. Currently, only three restaurants are located on adjacent blocks of South Washington Street: Trattoria Franco at 305 South Washington Street, Society Fair at 277 South Washington Street, and Firehook Bakery at 430 South Washington Street. A variety of other uses will remain in the 200 to 400 blocks of South Washington Street, such as an antique shop, a church, two barber shops/hair salons, the Campagna Center, a dry cleaners, two banks, a CVS Pharmacy, and several professional offices.

#### Late Night Hours/Alcohol

No negative impact is expected from a combination of late-night hours and alcohol as anticipated in the Old Town Restaurant Policy. Neither alcohol sales nor live entertainment are proposed here. The requested closing hour of 9 p.m. is early compared to other Old Town restaurants.

#### Litter

Staff acknowledges that some potential exists for litter impacts from the use given that the restaurant concept includes carry-out service. However, this potential is mitigated by the small size of the restaurant and the presence of a City-owned trash can at the nearby corner of Wolfe and South Washington Streets. Standard condition language (Condition #16) has also been included to require the applicant to will pick up litter on the property and surrounding area on a regular basis.

Staff has included several standard conditions of approval in this report regarding matters such as litter, odors, and trash. Condition language has also been added to prohibit live entertainment, alcohol and customer deliveries, none of which are features the applicant has requested here.

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 restaurant shall be limited to between 8 a.m. and 9 p.m. daily Monday-Friday and between 10 a.m. and 9 p.m. Saturday and Sunday. Food and beverage items ordered before 9 p.m. may be sold, but no new patrons may be admitted and all patrons must leave by 10 p.m. (P&Z)

3. The maximum number of indoor seats at the restaurant shall be 16. No outdoor seating shall be permitted. (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 delivery service of food or beverages to customers shall be available from the restaurant. (P&Z)
7. No alcohol sales shall be permitted at 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. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
12. 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)
13. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
14. 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)
15. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
16. 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)

17. 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)
18. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security survey for the business and robbery readiness training for all employees. (Police)
19. 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: Joanna Anderson, Acting Deputy Director, Department of Planning and Zoning;  
Nathan Randall, Urban Planner.

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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

- 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)
- F-1 Transportation staff supports the proposed two space parking reduction for the following reasons:
  - a. Two off street spaces are being provided to accommodate employee parking and possibly retail patron parking.
  - b. The site is within one block of the Central Business District.
  - c. The on-street metered parking in the immediate vicinity encourages parking turnover. The on-street metered parking in the vicinity typically has lower parking occupancy when compared to the metered spaces on King Street. Retail patrons will typically be able to find available on-street parking within a block of this site during the restaurant's hours of operation.



- 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](mailto:commercialrecycling@alexandriava.gov), for information about completing this form. (T&ES)

#### Code Enforcement

- F-1 The review by Code Administration is a preliminary review only. Once the applicant has filed for a building permit, code requirements will be based upon the building permit plans. If there are any questions, the applicant may contact Ken Granata, Acting Plan Review Supervisor at [ken.granata@alexandriava.gov](mailto:ken.granata@alexandriava.gov) or 703-746-4193.
- C-1 A building permit is required for this project. Five sets of *construction documents* that fully detail the construction as well as layout and schematics. If a design professional prepares drawings for the project the plans must bear the seal of the design professional in accordance with the Code of Virginia Section 54.1-410B.
- C-2 Any proposed future alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 Before a building permit can be issued on any proposed future alterations, a certification is required from the owner or owner's agent that the building has been inspected by a licensed asbestos inspector for the presence of asbestos.
- C-4 Please comply with the IBC 1027.3 code to design exit discharge location.
- C-5 Before a building permit can be issued on any proposed future alterations, a certification is required from the owner or owner's agent that the building has been inspected by a licensed asbestos inspector for the presence of asbestos.
- C-6 The applicant shall provide a building code analysis with the following building code data on the plan: a) use group; b) number of stories; c) type of construction; d) floor area per floor; e) fire protection plan.
- C-7 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.

- C-8 A seating/table layout complete with dimensions showing all aisle and passageway clearances will be required for review and approval prior to occupancy (USBC 1004.2).
- C-9 Sufficient toilet rooms must be provided to accommodate the total occupancy load for restaurant staff per USBC.
- C-10 Prior to the issuance of a permit a rodent abatement plan shall be submitted to Code Enforcement that will outline the steps that will be taken to prevent the spread of rodents from the construction site to the surrounding community and sewers.
- C-11 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-12 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
  - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
  - (b) How food stuffs will be stored on site.
  - (c) Rodent baiting plan.
- C-13 The following code requirements apply where food preparation results in the development of grease laden vapors:
  - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
  - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.

#### Health

- F-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.
- F-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.
- F-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.
- F-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.

- F-5 A Certified Food Manager shall be on-duty during all operating hours.
- F-6 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- F-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.

Police Department

- R-1 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security survey for the business.
- R-2 The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a robbery readiness program for all employees.



## APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2013-0004

PROPERTY LOCATION: 321 S. Washington Street, Alexandria, VA 22314

TAX MAP REFERENCE: 74.04-02-12 ZONE: CD

**APPLICANT:**

Name: Chi Squared, LLC

Address: 5026 Domain Place, Alexandria, VA 22311

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.

Jessica Gurney  
Print Name of Applicant or Agent

5026 Domain Place  
Mailing/Street Address

Alexandria, VA 22311  
City and State Zip Code

Jessica Gurney 2/11/2013  
Signature Date

718-516-0660 N/A  
Telephone # Fax #

jess@bubbledip.com  
Email address

ACTION-PLANNING COMMISSION: \_\_\_\_\_ DATE: \_\_\_\_\_

ACTION-CITY COUNCIL: \_\_\_\_\_ DATE: \_\_\_\_\_

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 321 S. WASHINGTON ST., I hereby  
 (Property Address)  
 grant the applicant authorization to apply for the Restaurant use as  
 (use)  
 described in this application.

Name: WILLIAM J. REAP, AGENT FOR OWNER Phone (703) 892-4966

Please Print

Address: 927 S. WALTER REED DR.  
ARLINGTON VA 22204

Email: \_\_\_\_\_

Signature: William J. ReapDate: 2/8/13

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.

Jessica Gurney - 46% - 5026 Domain Pl. Alexandria, VA 22311

Daniel Chu - 45% - 5026 Domain Pl. Alexandria, VA 22311

Franklin Kwok - 5% - <10%, address not applicable

Trey Butler - 4% - <10%, address unapplicable

## 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. Jessica Gurney	5026 Dumaine Pl. Alexandria, VA 22311	47%
2. Daniel Chi	↓	48%
3. Franklin Kwok	4630 Center Blvd #307 Long Island City, NY 11109	5%

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at 321 S. Washington 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. Davis Elkins	910 William Reed Corp. 927 S. Winter Reed Dr. Arlington, VA 22204	100%
2.		
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. Jessica Gurney	NONE	City Council / Planning Commission
2. Daniel Chi	↓	↓
3. Franklin Kwok	↓	↓

**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.

4/22/13      Jessica Gurney      Jessica Gurney  
Date      Printed Name      Signature

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Section 3 (cont.)

Davis Elkins

NONE

City Council / Planning  
commission

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 N/A

☐ **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.)

Bubble tea cafe. Serving boba tea (iced tea w/ fruit  
flavoring, containing cooked tapioca pearls). Also serving  
confectionaries (such as cupcakes, cookies, cakes, and  
breads), other cold and hot beverages (soda, water,  
coffee, hot teas, etc.). Will provide seating and  
wi-fi. Will need to bake confectionary items, as well  
as brew teas and coffees and cook tapioca pearls.  
We are also requesting a two space parking  
reduction.

**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).

26 ~~at~~ at any time, maximum, with heaviest  
being weekends, lunch hours, and after 5 PM

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

2-4 per shift (3 shifts per day)

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

Day:

M-F

Sat-Sun

Hours:

8 AM - 9 PM

10 AM - 9 PM

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

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

Minimal noise - no live entertainment,  
no alcohol, and 16 planned seats

- B. How will the noise be controlled?

No live entertainment, no alcohol,  
only 16 seats

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

Minimal to none. Possible smell of baked goods being made.

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)

Cups (disposable), glass bottles from sodas, bags, food wrappers/containers

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

1-2 bags per day

- C. How often will trash be collected?

Will negotiate with dumpster service to ensure trash odor will not accumulate (daily pick up, if necessary).

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

Staff will police area in and around property regularly throughout the day.

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:

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

Food safety course for all employees. Cleaning service to visit on regular basis. Interior designed without sharp edges. Trash discarded regularly. Hand washing by employees frequently. Hair ties will be used as required.

**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.

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**PARKING AND ACCESS REQUIREMENTS**

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

2 Standard spaces  
0 Compact spaces  
0 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?

\_\_\_\_\_

**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? \_\_\_\_\_

The two previously listed spaces may be available for loading/unloading

## 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? Washington St.

C. During what hours of the day do you expect loading/unloading operations to occur?

Weekdays 8:00 AM - 10:00 AM

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

As supplies are required

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?

~~Good~~ access is adequate

## SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No

Do you propose to construct an addition to the building? ☐ Yes ☒ No

How large will the addition be? \_\_\_\_\_ square feet.

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

1200 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1200 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: Townhome-type commercial property

End of Application

SUP # 2013-0004



## 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: 16 Outdoors: 0 Total number proposed: 16
2. Will the restaurant offer any of the following?  
Alcoholic beverages (**SUP only**)        Yes X No  
Beer and wine — on-premises        Yes X No  
Beer and wine — off-premises        Yes X No
3. Please describe the type of food that will be served:  
Pastries, cupcakes, baked goods, tea, coffee, iced  
tea drinks, soda, water, boba tea, ice cream  
and/or frozen yogurt
4. The restaurant will offer the following service (check items that apply):  
       table service        bar X carry-out        delivery
5. If delivery service is proposed, how many vehicles do you anticipate? N/A  
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)?  
X Yes        No  
If yes, please describe:  
wi-fi free to customers  
\_\_\_\_\_  
\_\_\_\_\_

SUP # 2013-0004

**Parking Impacts.** Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)  
☐ 100%  
☐ 75-99%  
☐ 50-74%  
☒ 1-49%  
☐ No parking can be accommodated off-street
2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)  
☒ All  
☐ 75-99%  
☐ 50-74%  
☐ 1-49%  
☐ None
3. What is the estimated peak evening impact upon neighborhoods? (check one)  
☒ No parking impact predicted  
☐ Less than 20 additional cars in neighborhood  
☐ 20-40 additional cars  
☐ More than 40 additional cars

**Litter plan.** The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

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

1. Maximum number of patrons shall be determined by adding the following:  

	<u>16</u>	Maximum number of patron dining seats
+	<u>0</u>	Maximum number of patron bar seats
+	<u>10</u>	Maximum number of standing patrons
=	<u>26</u>	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. Alcohol Consumption (check one) N/A  
☐ High ratio of alcohol to food  
☐ Balance between alcohol and food  
☐ Low ratio of alcohol to food



## APPLICATION - SUPPLEMENTAL

### PARKING REDUCTION

**Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).**

**1. Describe the requested parking reduction.** (e.g. number of spaces, stacked parking, size, off-site location)

We require a reduction of two parking spaces.

**2. Provide a statement of justification for the proposed parking reduction.**

There are no available spaces in the immediate area that would allow us to comply with the requirement.

**3. Why is it not feasible to provide the required parking?**

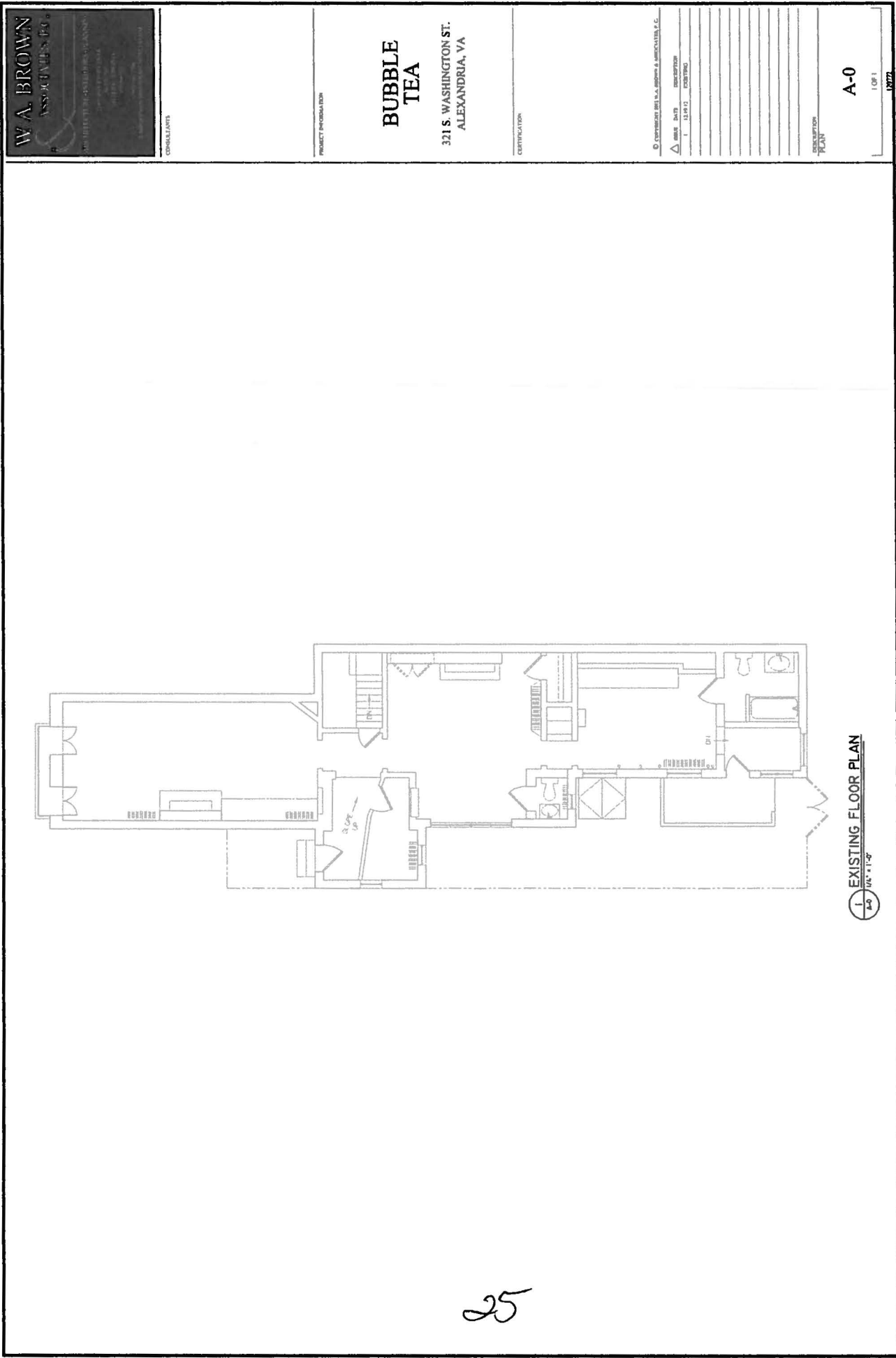
The parking lot behind our business has reserved spaces for tenants. Our property has two and the surrounding properties do not have spaces available for us to utilize.

**4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?**

Yes. ☐ No. ☒

**5. If the requested reduction is for more than five parking spaces, the applicant must submit a *Parking Management Plan* which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction.**

**6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.**



**CONSULTANTS**

## PROPERTY INFORMATION

**BUBBLE  
TEA**

321 S. WASHINGTON ST.  
ALEXANDRIA, VA

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**CLIPPING A TOPIC**

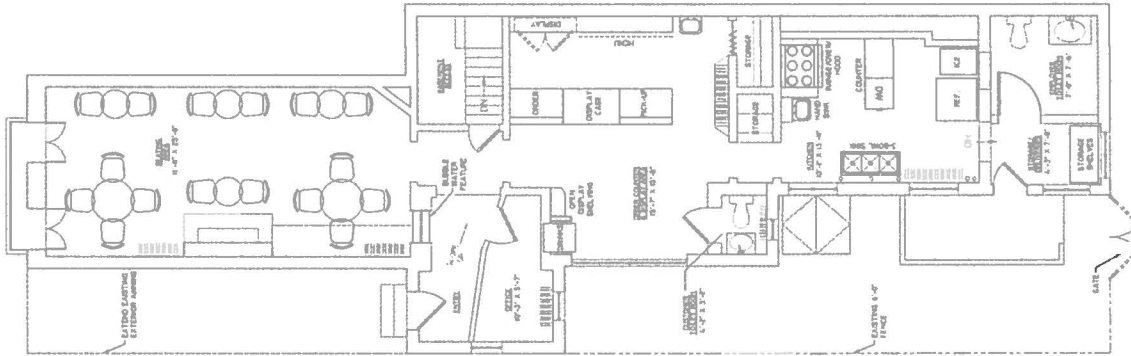
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SK-1

101

2024



PROPOSED FLOOR PLAN - OPTION 1

PROP



# Litter Plan - Chi Squared, LLC, DBA Bubble Dip SUP application

The current plan is to provide several trash receptacles in each area of the restaurant for both customers and employees to dispose of their litter. In addition, South Washington Street currently has trash receptacles for public use, in the event that patrons take their food and drink to go and consume it while walking through Old Town. We plan to acquire trash service 5+ times per week initially and will increase if needed in order to eliminate any odor issues that could occur, as well as police the restaurant and the outdoor area surrounding the restaurant on an hourly basis for trash that may have been improperly disposed of.