



Special Use Permit #2015-0020
107 North Fairfax Street – Dolci Gelati

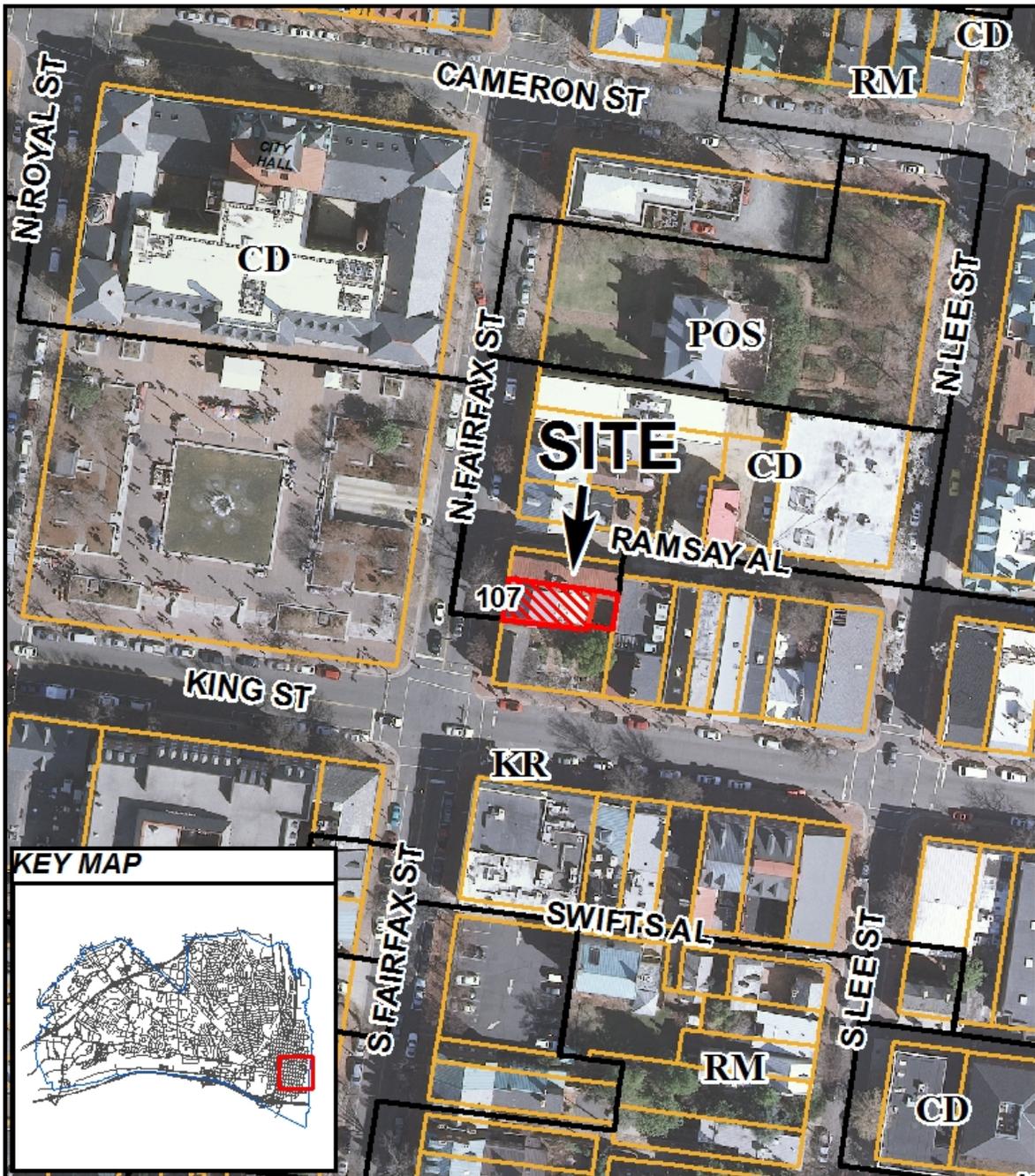
Application	General Data	
Public hearing and consideration of a request to operate a restaurant.	Planning Commission Hearing:	May 5, 2015
	City Council Hearing:	May 16, 2015
Address: 107 North Fairfax Street	Zone:	CD/Commercial Downtown
Applicant: Eric A. Roper	Small Area Plan:	Old Town

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: Ann Horowitz, ann.horowitz@alexandriava.gov

PLANNING COMMISSION ACTION, MAY 5, 2015: By unanimous consent, the Planning Commission recommended approval of Special Use Permit #2015-0020 subject to compliance with applicable codes, ordinances, and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



SUP #2015-0020
107 North Fairfax Street



I. DISCUSSION

The applicant, Eric A. Roper, requests Special Use Permit approval to operate a restaurant in the first floor tenant space at 107 North Fairfax Street.

SITE DESCRIPTION

The subject property represents one lot of record at 107 North Fairfax Street. The site has 28 feet of lot frontage, 75 feet of depth, and a total lot area of 2,028 square feet. The lot contains a three story brick rowhouse with a vacancy on the first floor, a fine arts gallery on the second floor, and a residence on the third floor.

A mix of civic and commercial uses surrounds the building, which is near the corner of King Street and North Fairfax Street. The Ramsay House Visitors Center and the Carlyle House are sited on the same block and City Hall and Market Square are located across the street. Surrounding commercial businesses include an art gallery and bank offices.

BACKGROUND

The building at 107 North Fairfax was constructed by Bernard Bryan in 1795. Most recently, a retail candy store occupied the first floor tenant space between 2007 and 2015. The Christmas Attic retail establishment had operated in this space from 1995 to 2007.



PROPOSAL

The applicant proposes to operate an 11-seat restaurant to be known as Dolci Gelati in the 1,050 square foot tenant space on the first floor of 107 North Fairfax Street. Dolci Gelati also operates at two locations in Maryland and Washington, DC. The restaurant would serve gelato, shaved ice granitas, pastries, coffee, and bottled drinks. The gelato and pastries would be manufactured offsite and delivered to the Alexandria location up to four times a week.

Additional elements of the restaurant proposal are:

Hours of Operation: 7 a.m. to 10 p.m., daily

Number of seats: 11

Type of Service: Counter service

Kitchen Equipment: Coffee makers

Alcohol: No alcohol sales

<u>Live Entertainment:</u>	Live entertainment is not proposed
<u>Delivery:</u>	No delivery service will be offered
<u>Noise:</u>	Typical restaurant noises expected.
<u>Trash/Litter:</u>	Paper cups, plastic spoons, napkins, and packaging would be collected from the premises 4 days a week. On-premises trash receptacles would be available for customer litter.

PARKING

The subject property is located within the Central Business District (CBD). Pursuant 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 CD/Commercial Downtown Zone. Section 4-503(w) of the Zoning Ordinance allows a restaurant in the CD zone only with a special use permit.

The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan, which designates the property for commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's proposal to operate a restaurant at 107 North Fairfax Street. The location of the dessert-oriented establishment near historical sites and the City's civic center would provide a quick service restaurant option for tourists as well as residents. Noise and odors are not anticipated to cause impacts since the residential apartment is located on the third floor of the building. Otherwise, commercial properties surround the proposed site. In addition, the characteristics of the proposed use comply with the Old Town Restaurant Policy, which requires further study of the restaurant's potential impacts on the surrounding neighborhood regarding parking, alcohol, late night hours, and diversification of business types.

Parking

Although the potential for parking impacts exists, the restaurant location is convenient to several methods of public transportation. The King Street Trolley and DASH and Metro buses regularly stop in close proximity to the restaurant. These public transportation options and the Capital Bikeshare, located across the street at Market Square, provide convenient connections to the King Street Metro. In addition, the Market Square public parking garage is located directly across North Fairfax Street from the proposed restaurant, limiting parking impacts on surrounding neighborhoods. The applicant is required to inform its customers of Old Town area public parking garage locations and public transportation options in Condition 14 and to ensure that employees park off-street or use public transportation as stated in Condition 15.

Litter

Although the nature of the restaurant could possibly result in litter, the applicant would provide trash receptacles within the restaurant space and at the exit to mitigate impacts. Additionally, the applicant is required to regularly pick-up of litter three times a day as specified in Condition 16.

Alcohol and Late Night Hours

The proposed restaurant would not serve alcohol and the closing hour would be consistent with nearby restaurants on the 100 and 200 blocks of King Street.

Diversity of Uses

Although the proposed restaurant would replace a retail candy store, staff does not believe the transition would significantly impact the retail balance since both operations sell confectionary products. As a practical matter, the proposed restaurant use could likely result in a more vibrant and active use of the space.

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. This special use permit shall be granted to the applicant only or to a corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation shall be limited to between 7 a.m. and 10 p.m., daily. Orders placed before 10 p.m. may be served, but no new patrons may be admitted and all patrons must leave by 11 p.m. (P&Z)
3. The maximum number of indoor seats shall be 11. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No delivery of food to customers may operate from the restaurant. (P&Z)
6. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol to prevent the underage sale of alcohol. (P&Z)
7. No food, beverages, or other material shall be stored outside. (P&Z)
8. 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)

9. 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)
10. 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)
11. 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)
12. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
13. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
14. The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES)
15. 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)
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. 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 the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Alex Dambach, Land Use Division Chief, Planning and Zoning;
Ann Horowitz, Urban Planner

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 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-2 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)
- R-3 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-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 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- R-7 The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES)
- R-8 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 City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, for information about completing this form. (T&ES)

- C-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)

Code Enforcement:

- F-1 The following comments are for SUP. Once the applicant has filed for a building permit and additional information has been provided, code requirements will be based upon that information and the building permit plans. If there are any questions, the applicant may contact Charles Cooper, Plan Review division at Charles.cooper@alexandriava.gov or 703-746-4197.
- C-1 A code plan review, building, trade permits and inspections are required for this project.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 Accessible features proposed shall be designed and constructed to be accessible in accordance with this code and ICC A117.1.
- C-4 Proposed plan shall have exit, exit access and exit discharge locations identified on plan.

Fire Department:

No comments or concerns.

Health:

- C-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, corporation or location to another. Permit application and fee are required.
- C-2 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.
- C-3 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-4 A Food Protection Manager shall be on-duty during all operating hours.
- C-5 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.

- C-6 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-7 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



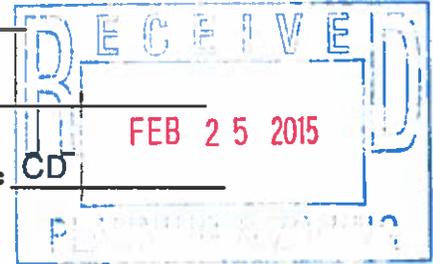
APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2015-0020

PROPERTY LOCATION: 107 N Fairfax St

TAX MAP REFERENCE: 075.01-02-19

ZONE: CD



APPLICANT:

Name: Eric A Roper

Address: 1306 N Edison St Arlington, VA 22205

PROPOSED USE: commercial storefront serving ice cream, pastry, drinks, coffee

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.

Eric A Roper
Print Name of Applicant or Agent

Eric Roper
Signature

2/24/15
Date

1306 N Edison St
Mailing/Street Address

804-347-7179
Telephone #

703-995-0892
Fax #

Arlington, VA 22205
City and State Zip Code

eric.roper@wahoofood.com
Email address

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 107 N. Fairfax, St, I hereby
(Property Address)
grant the applicant authorization to apply for the retail use as
(use)
described in this application.

Name: Fay Hobbs Carter

Phone: 703-401-5407

Please Print
Address: 107 N. Fairfax St

Email: faycarter@gmail.com

Signature: [Handwritten Signature]

Date: 2/25/15

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

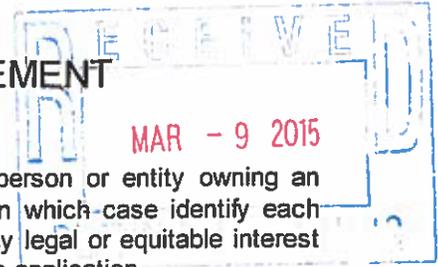
Other: _____ of the subject property.

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.

Eric A Roper (100% owner)

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. Eric Roper	306 N Edison St Arlington VA	100%
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 107 N. Fairfax St Alex. Va (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.

chez Fairfax

Name	Address	Percent of Ownership
1. Fay Hobbs-Carter	107 N. Fairfax St Alex	50%
2. Cheryl Hennessy	8050 Oakcrest La Fairfax Va	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 require to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).

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

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Eric Roper	None	None
2. Fay Hobbs-Carter	None	None
3. Cheryl Hennessy	None	None

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.

3/6/15
Date
Fay Hobbs-Carter
Printed Name

Signature

3/6/15
Eric Roper

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

[] **Yes.** Provide proof of current City business license

[] **No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

We plan to open up a storefront called Dolci Gelati on the first floor of 107 N Fairfax St. This is the third storefront for the Dolci Gelati brand, the others being located in Maryland and DC. The five main items for sale will be gelato, shaved ice granitas, pastries, coffee, and bottled drinks. The gelato (which is Italian-style ice cream) as well as the pastries will be manufactured offsite in Dolci Gelati's certified manufacturing facility in D.C. The finished product will be delivered to the storefront. The coffee and shaved ice granitas will be made onsite. The shaved ice only involves mixing ice with syrup, premade offsite. The store will feature a counter where patrons purchase all items and then either take it away or find a seat to consumer those items. There will be no wait staff for the tables. There will be a small counter/table in the front running along the wall that will have five stools. In the back seating area there will be a bench which will run the length of the wall with seven tables and seven chair.

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: _____

REVISED

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).

max of 10 to 11 patrons at any given time

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

max staff of 3 during peak busy hours / months,
1 staff member during slow times.

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

Day:
Monday thru Sunday

Hours:
7 AM to 10 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 level. Coffee maker would be only
piece of equipment emitting noise.

- B. How will the noise be controlled?

No entries and exits to the front of house open to
exterior, so no noise will leave building

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

The odors of coffee may emanate from the premises.

No entries or exits or windows will be open to the exterior.

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

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

Paper cups, plastic spoons, plastic bottles, napkins, and plastic pans, and

bulk packaging for consumable goods.

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

2-3 bags of trash per day, 14-21 per week

C. How often will trash be collected?

Trash will be collected every other day.

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

We will have garbage cans within the premises, around every sitting area

for patrons to dispose of trash.

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:

Orange Force Multi-Surface Cleaner, 2 gallons, mop-sink

Envirox Dish Sanitizer, 2 gallons, sink

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

Cleaning solvents will be labeled and safely stored in their own dedicated area

away from any other products.

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.

PARKING AND ACCESS REQUIREMENTS

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

- 0 Standard spaces
- 0 Compact spaces
- 0 Handicapped accessible spaces.
- 0 Other.

<p>Planning and Zoning Staff Only</p> <p>Required number of spaces for use per Zoning Ordinance Section 8-200A _____</p> <p>Does the application meet the requirement?</p> <p style="text-align: center;"><input type="checkbox"/> Yes <input type="checkbox"/> No</p>
--

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 and public parking garages

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

<p>Planning and Zoning Staff Only</p> <p>Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____</p> <p>Does the application meet the requirement?</p> <p style="text-align: center;"><input type="checkbox"/> Yes <input type="checkbox"/> No</p>

B. Where are off-street loading facilities located? Off-streering loading zones
at Ramsey Alley

C. During what hours of the day do you expect loading/unloading operations to occur?
Mornings between 7 AM and 9 AM

D. How frequently are loading/unloading operations expected to occur, per day or per week,
as appropriate?
3 to 4 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?
Street 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?
1050 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1050 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



SUPPLEMENTAL APPLICATION
RESTAURANT

REVISED

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: 11 Outdoors: _____ Total number proposed: _____

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:
We will serve Italian-style ice cream (gelato), pastries, coffee, and shaved ice.
All items are made offsite and shipped to the location.

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? _____
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:

REVISED

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:
 - Maximum number of patron dining seats
 - + Maximum number of patron bar seats
 - + Maximum number of standing patrons
 - = Maximum number of patrons

2. Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
 - Closing by 8:00 PM
 - Closing after 8:00 PM but by 10:00 PM
 - Closing after 10:00 PM but by Midnight
 - Closing after Midnight

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

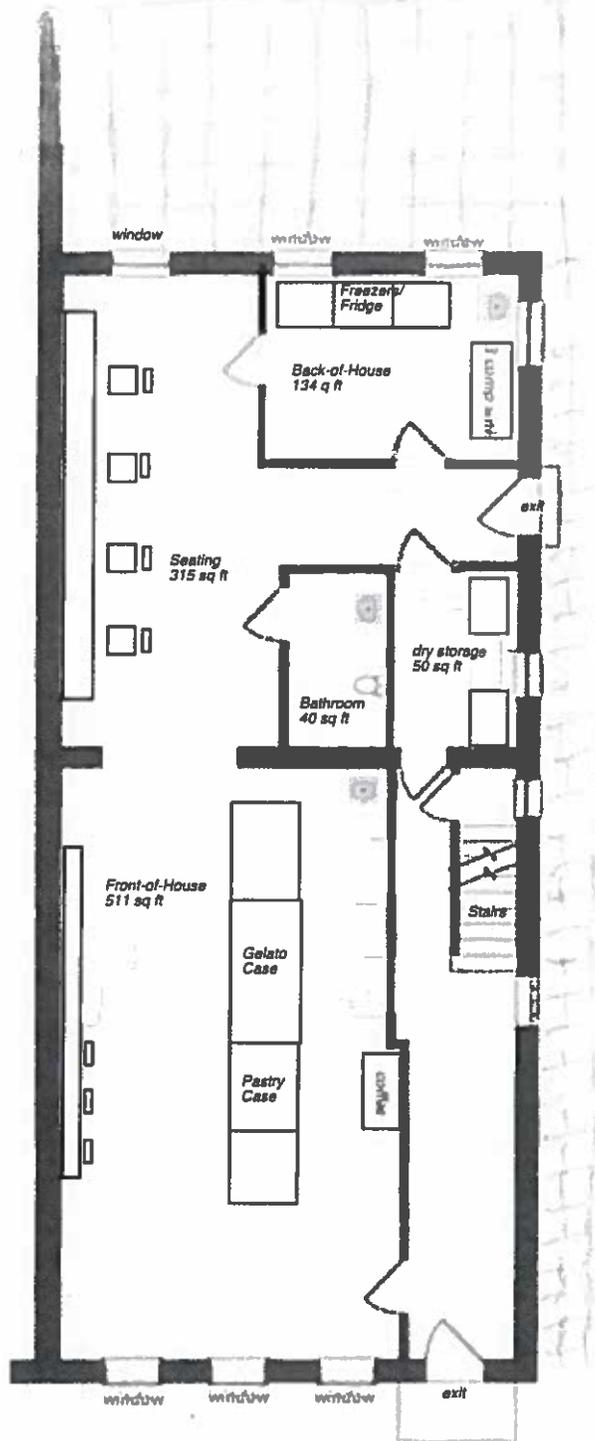
107 N Fairfax St
Dolci Gelati (Wahoo Food Group)
Eric A Roper

Litter Plan

To control litter we plan to do the following:

- Place trash cans in all seating areas for patrons to dispose of garbage. Trash cans will be in the seating area as well as in the front-of-house area.
- Place trash cans at the exits and entry points.
- Staff member cleaning and collecting any garbage not disposed of in cans by patrons.

REVISED



107 N Fairfax Street
Total Sq Ft 1050
Dolci Gelati (Wahoo Food Group)
Eric A Roper

