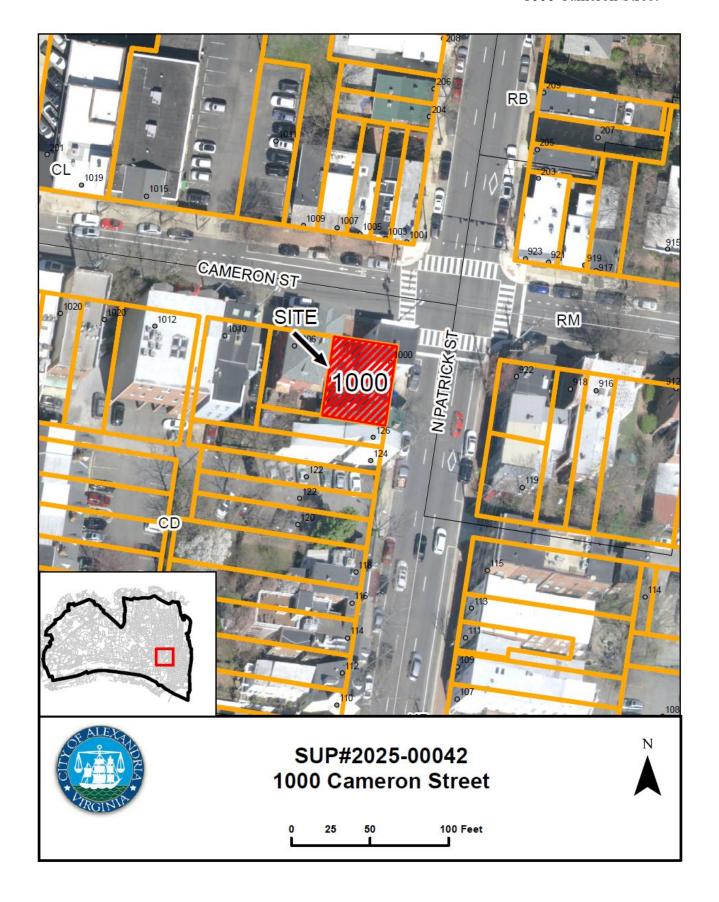


## Docket Item #5 Special Use Permit #2025-00042 1000 Cameron Street - La Pluma Coffee and Wine

Application	General Data	
Public Hearing and consideration of	<b>Planning Commission</b>	November 6, 2025
a request for a Special Use Permit to	Hearing:	
add outdoor seating and increase the	City Council	November 15, 2025
hours of operation at an existing	Hearing:	
restaurant (amending SUP#2022-		
00009).		
Address:	Zone:	CD/Commercial District
1000 Cameron Street		
Applicant:	Small Area Plan:	Braddock Metro Station
Dany Lopez		

**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:** Lanning Blaser, lanning.blaser@alexandriava.gov Ann Horowitz, ann.horowitz@alexandriava.gov



#### T. DISCUSSION

The applicant, Dany Lopez, requests an amendment to his special use permit to expand the outdoor dining use at the existing 1000 Cameron Street restaurant from 28 to 40 seats. The applicant also requests extending the hours of operation on Sundays to remain open until 10 p.m. The current hours of operation on Sunday are 6 a.m. to 6 p.m.

#### SITE DESCRIPTION

The subject property is one lot of record located on the corner of Cameron and N. Patrick Streets within the Parker Gray Historic District (Figure 1). The lot has 40 feet of street frontage along Cameron Street, a depth of 50 feet along N. Patrick Street, and a total lot area of 2,102 square feet. The site is developed with a twostory building and an outdoor dining area.

The restaurant occupies 1,152 square feet in the building. The fenced, 800-square foot, 28-seat outdoor dining area is located along N. Patrick Street, south of the restaurant (Figures 3 and 4). A fenced trash enclosure exists west of the building (Figure 5).

The property is surrounded by a mix of residential, commercial, and office uses,



Figure 1: 1000 Cameron Street restaurant, La Pluma Coffee & Wine

as is typical in the Commercial downtown zone (Figure 2). Two residential properties abut the subject site at 126 N. Patrick Street and at 1006 Cameron Street. The residential property at 126 N. Patrick shares a property line with the subject property. A fence on the applicant's property separates the outdoor dining area from this residence (Figures 3 and 4). To the west, the 1006 Cameron Street property line is approximately 10 feet and the dwelling is approximately 17 feet away from the fenced outdoor dining and trash storage areas (Figures 3-5). The subject property includes an easement to allow the owner of 1006 Cameron Street use of a paved portion on the western side of the 1000 Cameron Street lot.

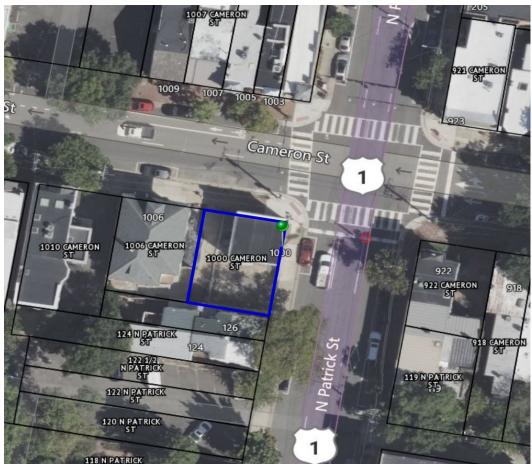


Figure 2: Site area



Figure 3: Outdoor dining area from N. Patrick Street. Yellow residence on left is 126 N. Patrick Street. White residential property at center rear is 1006 Cameron Street.





Figure 4: Current outdoor dining layout

Figure 5: Fenced trash receptacles and storage area

#### **BACKGROUND**

According to Sanborn Fire Insurance Maps, the building was constructed between 1885 and 1891. Since construction, the site has been used for various commercial uses, most recently as a media production office. A parking lot also existed on the site, where the outdoor dining is located. The most recent approval, SUP #2022-00009, granted the current restaurant and outdoor dining use. The business commenced operation in April 2025.

The subject of this SUP review qualified for administrative special use permit minor amendment review, pursuant to section 11-511(A)(2)(b.1) of the Zoning Ordinance. During the administrative review, however, multiple conditions were found in violation of Special Use Permit #2022-00009, as noted in Table 1.

Table 1

Date of violation	Violation	Condition description	Resolution date
August 6, 2025	Condition #14	Proper storage of	August 25, 2025
		trash and garbage.	
August 14, 2025	Condition #18	Supply deliveries	August 25, 2025
		restricted between 11	
		p.m. and 7 a.m.	
August 15, 2025	Conditions #3, #14,	Condition #3: Post	August 25, 2025
	#18, #22	hours of operation at	
		the business entrance;	
		Condition #14:	
		Proper trash storage;	
		Condition #18:	
		Supply deliveries	
		restricted between 11	
		p.m. and 7 a.m.; Condition #22:	
		Provide off-street	
		parking locations on	
		website.	
August 25, 2025	Condition #21	Post alternative forms	October 16
		of transportation to	
		the restaurant on the	
		website.	
September 30, 2025	None	N/A	N/A

During an SUP visit on September 24, 2025, the applicant's partner stated she was unaware of the early morning deliveries that had occurred. Once the enforcement warning was issued for the Condition #18 violation, the applicant immediately cancelled the offending vendor's service. In place of this third-party delivery, now the applicant personally picks up the bakery products and delivers the items during business hours. The applicant confirmed that another vendor delivers supplies on Mondays, Wednesdays, and Fridays within the hours allowed in Condition #18.

Although the condition violations have been resolved, the SUP request was not eligible for administrative review, pursuant to Section 11-511(A)(2)(c) of the zoning ordinance. This states that minor amendments are allowable when, "[T]there have been no substantiated violations of the special use permit conditions within the last five years." Staff gave the applicant the option to either withdraw the administrative SUP application and reapply after one year with no condition violations or submit the request as a docketed public hearing case for earlier review by the Planning Commission and City Council. The applicant chose the latter, as represented by this December docketing of SUP #2025-00042.

#### **PROPOSAL**

To accommodate a greater demand for outdoor dining, the applicant proposes an increase of the outdoor dining use from 28 to 40 seats, as depicted on the Figure 6 floor plan. The applicant also proposes an extension of outdoor operational hours on Sundays from a 6 p.m. closing time to 10 p.m., adding four hours of operation in the evening to offer its customers dinner hours.

The existing closing time for outdoor dining on Mondays through Saturdays is 9:30 p.m.

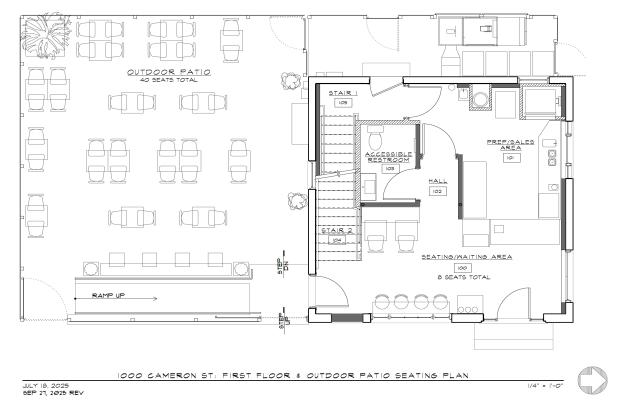


Figure 6: Proposed outdoor dining area with 40 seats.

#### **PARKING**

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

#### **ZONING/MASTER PLAN DESIGNATION**

The subject site is located in the CD/Commercial Downtown. Restaurants are permitted in the CD zone with administrative SUP approval, pursuant to Section 4.502.1(E). Section 4-502.1(D) allows up to 40 seats of outdoor dining on private property with approval of an administrative SUP. Section 11-511(A)(2)(b.1) allowed for the original administrative minor amendment special use permit application for the restaurant and outdoor dining as the requests complied with the Section 11-513 criteria. Due to the Zoning Ordinance violations, however, the application was ineligible

for administrative approval, pursuant to Section 11-511(A)(2)(c). Section 11-513(A)(4) allows the applicant to request special use permit approval from the City Council.

The restaurant and outdoor dining uses are also located in the Parker Gray Historic District. Any exterior work or signage will require review and approval by the Board of Architectural Review (BAR).

The subject site is within the Braddock Metro Station Small Area Plan and within the plan's subsections -- the Braddock Metro Neighborhood Plan and the King Street Retail Strategy. The restaurant and outdoor dining uses are consistent with the Braddock Metro Station Small Area Plan and its subsections. All encourage the opening of local shops and restaurants as they promote commercial activity and pedestrian access. These plans welcome the collaboration between commercial and residential spaces, which creates a vibrant mix-used environment.

The Braddock Metro Station Small Area Plan designates this lot for commercial uses and encourages a mix of uses that are compatible with offices and residential uses. Another goal suggests to, "Improve safety by promoting round-the-clock activity in the area by providing for a mix of residential and commercial uses."

As amended by the Braddock Metro Neighborhood Plan, community serving retail and commercial uses are encouraged for this location. The Braddock Metro Neighborhood Plan states on page 47, "Some retail establishments, especially coffee shops and cafes, provide "third places" between home and work to which people frequently go to socialize, write, or study, as much as to eat or drink. These places are important parts of the social life of a community and the Braddock Metro Neighborhood currently has very few "third places." When business are open later, they provide an additional level of vitality – and sense of safety – into the evening hours."

The King Street Retail Strategy subplan designates this area as an independent retail area, promoting emerging restaurants and local shops. As outlined in the King Street Retail Strategy, "The Vision for King Street is one that looks forward and enhances the existing environment to ensure an attractive, vital pedestrian place serving local residents and visitors alike."

#### II. STAFF ANALYSIS

Staff recommends approval of the Special Use Permit request as the modest increase in Sunday outdoor dining hours and number of outdoor seats falls within the administrative SUP standards, which suitably control for potential impacts. The applicant's request also fulfills the small area plan goals to add vitality, which would contribute to more "eyes on the street," in this mixed-use commercial zone adjacent to King Street. Approval would provide the business with the opportunity to meet growing customer demand, providing the community with an enhanced "third place" and augmenting opportunities to eat, drink, and socialize within the Braddock Metro Neighborhood Plan area.

With the condition violations discovered during the administrative review, staff has conducted a deeper analysis of the request and considered other outdoor dining areas proximate to residences to further support its recommendation of approval.

Regarding SUP-approved outdoor dining areas near residences, staff found that the Sunday closing hour of 10 p.m. was similar and the number of seats was lower when compared to two similarly situated outdoor dining areas near residents in the King Street Retail Strategy area. These examples are listed in Table 2.

Table 2

Address	Restaurant	Number of	Outdoor hours	Distance to
	name	outdoor seats		nearest resident
Current	La Pluma Coffee	40	Monday-	One foot from
Request	and Wine		Saturday,	126 N. Patrick
1000 Cameron			9:30 p.m.	Street
Street				
			Sunday, 10 p.m.	17 feet from
				1006 Cameron
				Street
1106 King Street	Augie's Mussel	86	Thursday-	7 feet
	House		Saturday, 1 a.m.	
			Sunday –	
			Wednesday,	
			11 p.m.	
110 S Pitt Street	1799 Prime	64	Sunday to	28 feet
	Steak & Seafood		Thursday, 10	
			p.m.	
			Friday and	
			Saturday, 11	
			p.m.	

The two comparison outdoor dining areas were approved for substantially more seats than the 40 requested at LaPluma and the Sunday hours are the same or later than the proposed hour of 10 p.m. While 1799 Prime Steak & Seafood is farther away from residents, the added number of diners would generate a higher noise volume and perhaps result in similar levels to LaPluma with 40 seats. Augie's noise levels would exceed those at LaPluma with over double the number of seats and a similar distance to residents. The comparison outdoor dining areas have not produced neighborhood complaints. Further, the applicant's Sunday closing hour of 10 p.m. would be earlier than the administrative SUP outdoor dining hours of 11 p.m. allowed within the Old Town Small Area Plan area, inclusive of the King Street corridor. Staff, therefore, believes that the combination of 40 seats and a Sunday closing hour of 10 p.m. would not result in neighborhood impacts with adherence to SUP conditions and the City Code noise standards.

Given these precedents, staff has added Condition #26, which recommends the outdoor dining hours of 10 p.m., daily, for consistency and for applicant flexibility. The weekly 10 p.m. closing hour adds 30 minutes to the existing Monday through Saturday evening outdoor dining hours. Forty outdoor dining seats are included in amended Condition #5.

Lastly, the applicant's response to the violations and his timely resolutions display an understanding of the SUP conditions. Nonetheless, to ensure the applicant diligently maintains condition compliance, staff has added a six-month SUP inspection review in Condition #25. In addition, conditions have been carried forward from SUP #2022-00009. Conditions #27 through #30 have been added to reflect standard restaurant and outdoor dining conditions.

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 business or entity in which the applicant has a controlling interest. (P&Z)(SUP#2022-00009)
- 2. All patrons must leave the premises one hour after the closing hour (P&Z) (SUP#2022-00009)
- 3. The applicant shall post the hours of operation at the entrance of the business. (P&Z) (SUP#2022-00009)
- 4. The maximum number of indoor seats at the restaurant shall comply with the state building code. (P&Z)(SUP#2022-00009)
- 5. <u>CONDITION AMENDED BY STAFF:</u> The number of outdoor seats shall be <u>40</u> <u>28</u> and shall not encroach into the public right-of-way. (P&Z)(SUP#2022-00009)
- 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. (P&Z)(SUP#2022-00009)
- 7. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)(SUP#2022-00009)
- 8. On and off premises alcohol sales are permitted in compliance with Virginia ABC requirements. (P&Z)(SUP#2022-00009)

- 9. Indoor limited, live entertainment may be offered and must comply with the City's noise ordinance. No admission or cover fee shall be charged. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z)(SUP#2022-00009)
- 10. 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. his is not intended to prevent retailers from displaying their goods in display cases that are oriented towards the street frontage. (P&Z)(SUP#2022-00009)
- 11. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)(SUP#2022-00009)
- 12. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (P&Z)(SUP#2022-00009)
- 13. 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. (P&Z)(SUP#2022-00009)
- 14. 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 Planning & Zoning and Transportation & Environmental Services, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)(SUP#2022-00009)
- 15. 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. (P&Z) (SUP#2022-00009)
- 16. 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)(SUP#2022-00009)
- 17. 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)(SUP#2022-00009)
- 18. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)(SUP#2022-00009)

- 19. The applicant shall require its employees who drive to use off-street parking. (T&ES) (SUP#2022-00009)
- 20. 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 pr gram. (T&ES) (SUP#2022-00009)
- 21. 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) (SUP#2022-00009)
- 22. The applicant shall encourage patrons to park off-street through the provision of information about nearby garages or lots in the business' advertising and website. (T&ES)(SUP#2022-00009)
- 23. 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)(SUP#2022-00009)
- 24. All loudspeakers shall be prohibited from the exterior of the building. (T&ES)(SUP#2022-00009)
- 25. CONDITION AMENDED BY STAFF: The Director of Planning and Zoning shall review the special use permit six months and one year after it has been operational, and then again every three years for compliance with all conditions and may docket the matter for consideration by the Planning Commission and City Council if 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; or the Director has determined that new or revised conditions are needed to offset land use impacts not addressed in the City Code. (P&Z)(SUP#2022-00009)
- 26. <u>CONDITION ADDED BY STAFF:</u> The closing hours of operation for the outdoor dining shall be limited to 10:00 p.m.,daily. (P&Z)
- 27. <u>CONDITION ADDED BY STAFF:</u> Outdoor dining, including all its components such as planters, wait stations and barriers, shall not encroach onto the public right-of-way unless authorized by City Code section 5-2-29. (P&Z)
- 28. <u>CONDITION ADDED BY STAFF:</u> Delivery vehicles operated and managed by the applicant are permitted. Delivery vehicles must be parked off-street when not in use. (P&Z)

- 29. <u>CONDITION ADDED BY STAFF:</u> No live entertainment shall be permitted in the outdoor seating area. (P&Z)
- 30. <u>CONDITION ADDED BY STAFF:</u> The outdoor dining area shall be cleared and washed at the close of each business day that it is in use. (P&Z)

STAFF: Tony LaColla, AICP, Division Chief, Land Use Services,

Department of Planning and Zoning; Ann Horowitz, Principal Planner Lanning Blaser, Urban Planner

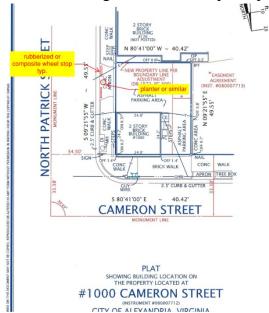
Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

#### IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 Carryforward the SUP conditions from SUP2022-00009.
- S-1 Explore if it is possible using creative means to effectively "close" the curb-cut on Cameron without the repouring a new concrete curb. This may include use of wheel stops + planters within the apron (not on the sidewalk). This would discourage misuse, such as drivers mounting it as a means to pick up/drop off quickly. (TES)







S-2 Strongly consider providing one short-term bike rack. (TES)

#### Code Enforcement:

C-1 A building permit is required for change of means of egress (door)

#### Fire:

C-1 This minor amendment will require a fire prevention permit.

Application can be accessed online at: www.alexandriava.gov/fire-department/the-fire-marshals-office.

#### 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 4850 Mark Center Drive 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-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, cookchill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.
- C-8 Starting on 1/1/2023, The Virginia Department of Agriculture and Consumer Services (VDACS) is the point of contact for the following type of establishments: grocery stores, convenience stores, ice cream stores, wine shops, or bakeries. The divisions of Food Safety can offer further guidance. Please use the following contact information:

### **VDAC's Food Safety Program**

804.786.3520 804.371.7792 foodsafety@vdacs.virginia.gov

### Recreation, Parks, and Cultural Activities:

No comments.

# <u>Police Department:</u> No comments received.



# APPLICATION SPECIAL USE PERMIT

# SPECIAL USE PERMIT #\_SUP2025-00042

PRO	PERTY LOCATION: 1000 Cameron	Street Alexandria, VA 22314	1
APP	MAP REFERENCE: 064.03-07-10 LICANT: Dany Lopez	ZONE: (	CD
Addre	ess:		<b>I</b>
PRO	POSED USE: Continued use as a res	staurant	
<u> </u>	THE UNDERSIGNED, hereby applies for a S Article XI, Section 4-11-500 of the 1992 Zoni		
<b>~</b>	THE UNDERSIGNED, having obtained p permission to the City of Alexandria staf photograph the building premises, land etc.,	ff and Commission Members to	
~	THE UNDERSIGNED, having obtained permission to the City of Alexandria to post p is requested, pursuant to Article IV, Section of Alexandria, Virginia.	placard notice on the property for wh	ich this application
~	THE UNDERSIGNED, hereby attests that a including all surveys, drawings, etc., required accurate to the best of their knowledge and I materials, drawings or illustrations submittee representations made to the Director of Plar the applicant unless those materials or regillustrative of general plans and intentions, Section 11-207(A)(10), of the 1992 Zoning O	d to be furnished by the applicant are belief. The applicant is hereby notified in support of this application and nning and Zoning on this application presentations are clearly stated to subject to substantial revision, purs	te true, correct and ted that any written d any specific oral will be binding on be non-binding or suant to Article XI,
	ren Becker (Agent for Dany Lopez) Name of Applicant or Agent	Kaum S. Brefor Signature	Sept. 12, 2025 Date
Mailir	ng/Street Address	Telephone #	Fax#
City a	and State Zip Code	Email address	

#### 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
<sup>1</sup> Dany Lopez		50%
<sup>2.</sup> Iliana Morales Lopez		50%
3.		

Name	Address	Percent of Ownership
<sup>1</sup> Dany Lopez		50%
<sup>2</sup> lliana Morales Lopez		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 the12-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.	none	none
2.		
3.		

NOTE: Business or financial relationships of the type described in Sec. 11-350 that arise after the filing of this application and before each public hearing must be disclosed prior to the public hearings.

As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

Sept. 12, 2025	Karen S. Becker	Kaum J. Bretor
Date	Printed Name	Signature

The following information must be furnished to the Department of Planning and Zoning to determine if the current use conducted on the premises complies with the special use permit provisions and all other applicable codes and ordinances.

_					
1_	Please describe	prior special i	use permit ap	proval for the	subject use.
	I ICUSC GCSGIINC	piloi opcolai i	ace permit ap	protarior the	Danjoot acci

Most recent Special Use Permit # 2022-00009

Date approved:  $\frac{04}{\text{month}}$  /  $\frac{20}{\text{day}}$  /  $\frac{2022}{\text{year}}$ 

Name of applicant on most recent special use permit Dany Lopez

Use Business Use per VBC: Restaurant

# **2. Describe below the nature of the** *existing* **operation** *in detail* so that the Department of Planning and Zoning can understand the nature of the change in operation; include information regarding type of operation, number of patrons served, number of employees, parking availability, etc. (Attach additional sheets if necessary.)

This is an existing coffee shop and wine bar, with the coffee shop located on the 1st Floor and

the wine bar located on the 2nd Floor. The Kitchen is located in the Basement, and there is a

dumbwaiter that serves the Basement and 1st Floors.

There is dine-in and take-out service. Approximately 150 patrons are served for dine-in and

take-out on a daily basis.

proposed changes in the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, any noise emitted by the use, etc. (Attach additional sheets if necessary)
The proposed changes are as follows:
1.) The addition of (12) seats at (6) 2-top tables in the existing outdoor patio, for a total of 40
seats in the outside patio on the restaurant's property.
2.) The hours on Sunday will increase in the evening from 6:00 p.m. until 10:00 p.m.

Describe any proposed changes to the business from what was represented to the

Planning Commission and City Council during the special use permit approval process, including any

3.

Is the use currently open for business?  Yes No  If the use is closed, provide the date closed.	Describe any proposed changes to the conditions of the special use Additional seats in the exterior patio (12 added seats); increased busin  Sunday only  Are the hours of operation proposed to change?  Yes No If yes, list the current hours and proposed hours:  Current Hours:  M-Sat: 5:30 a.m 9:30 p.m.  Sunday: 6:00 a.m 6:00 p.m.  Will the number of employees remain the same?  Yes No If no, list the current number of employees and the proposed number.	normit:
Describe any proposed changes to the conditions of the special use permit:  Additional seats in the exterior patio (12 added seats); increased business hours  Sunday only  Are the hours of operation proposed to change?  If yes, list the current hours and proposed hours:  Current Hours:  M-Sat: 5:30 a.m 9:30 p.m.  Sunday: 6:00 a.m 6:00 p.m.  Will the number of employees remain the same?  If no, list the current number of employees and the proposed number.  Current Number of Employees:  4 Min to 7 Max  Will there be any renovations or new equipment for the business?  If yes, describe the type of renovations and/or list any new equipment proposed.	Describe any proposed changes to the conditions of the special use Additional seats in the exterior patio (12 added seats); increased busin  Sunday only  Are the hours of operation proposed to change?  Yes No If yes, list the current hours and proposed hours:  Current Hours:  M-Sat: 5:30 a.m 9:30 p.m.  Sunday: 6:00 a.m 6:00 p.m.  Will the number of employees remain the same?  Yes No If no, list the current number of employees and the proposed number.	normit:
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M-Sat: 5:30 a.m 9:30 p.m.  Sunday: 6:00 a.m 6:00 p.m.  Will the number of employees remain the same? Yes No If no, list the current number of employees and the proposed number.  Current Number of Employees:  4 Min to 7 Max  6 Min to 10 Max  Will there be any renovations or new equipment for the business? X  Yes If yes, describe the type of renovations and/or list any new equipment proposed.	M-Sat: 5:30 a.m 9:30 p.m.  Sunday: 6:00 a.m 6:00 p.m.  Will the number of employees remain the same?  If no, list the current number of employees and the proposed number.	
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4 Min to 7 Max  6 Min to 10 Max  Will there be any renovations or new equipment for the business?  X Yes If yes, describe the type of renovations and/or list any new equipment proposed.	Current Number of Employees: Proposed Number of Emplo	
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If yes, describe the type of renovations and/or list any new equipment proposed.	4 Min to 7 Max 6 Min to 10 Max	
New tables and chairs in exterior patio		X Yes _
	New tables and chairs in exterior patio	
	·	
	Are you proposing changes in the sales or service of alcoholic beverages? If yes, describe proposed changes:	
Are you proposing changes in the sales or service of alcoholic beverages?Yes If yes, describe proposed changes:		?Yes <u>-</u>
Are you proposing changes in the sales or service of alcoholic beverages?YesYes		?Yes_

s <b>off-street parking provided for y</b> yes, how many spaces, and where are t	our customers? Yes X No hey located?
yes, describe the current number of seat	rumber of seats or patrons served? Yes sor patrons served and the proposed number of seats umber of seats by type (i.e. bar stools, seats at tables,
urrent:	Proposed:
13) interior and (4) exterior barstools	No Change
15) interior seats at tables	No Change
24) exterior seats at tables	Additional (12) seats at tables
and the standard of the standa	ag proposed layouts. In both cases, include the floor a
	er service area, and/or office spaces.
evoted to uses, i.e. storage area, custome there a proposed increase in the be	er service area, and/or office spaces.  uilding area devoted to the business? Yes
re physical changes to the struct	

Special Use Permit #

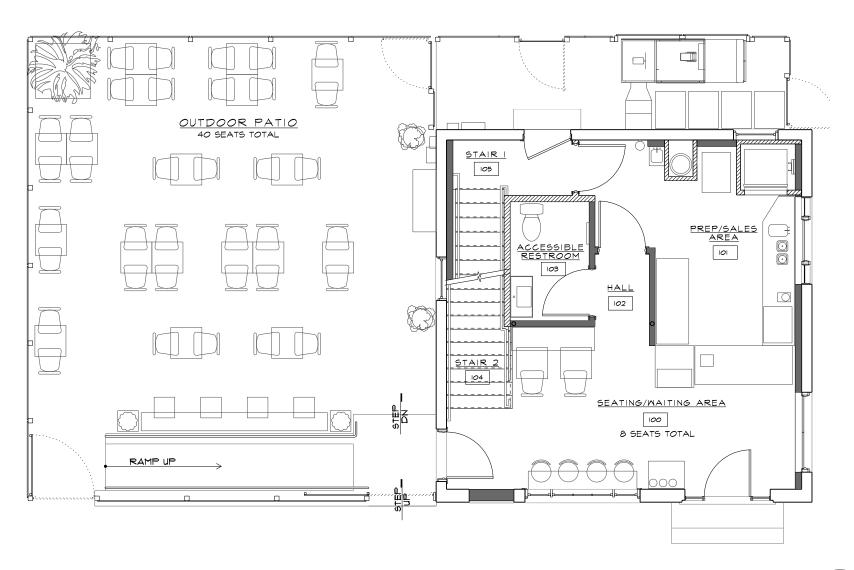
Special	Use	Permit	#	
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17. Each application shall contain a clear and concise statement identifying the applicant, including the name and address of each person owning an interest in the applicant and the extent of such ownership interest. If the applicant, or one of such persons holding an ownership interest in the applicant is a corporation, each person owning an interest in excess of ten percent (3%) in the corporation and the extent of interest shall be identified by name and address.

For the purpose of this section, the term "ownership interest" shall include any legal or equitable interest held in the subject real estate at the time of the application. If a nonprofit corporation, the name of the registered agent must be provided.

#### Please provide ownership information here:

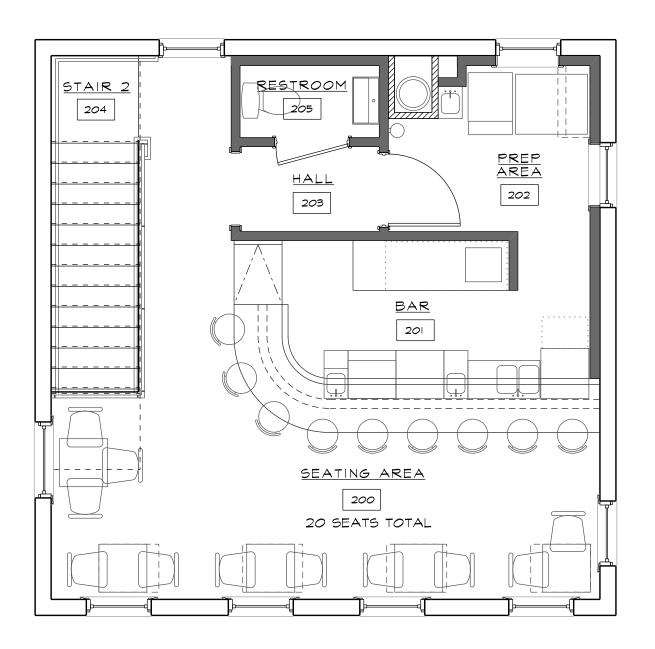
Dany Lopez	50%
Iliana Morales Lopez	50%



1000 CAMERON ST: FIRST FLOOR \$ OUTDOOR PATIO SEATING PLAN

JULY 18, 2025 SEP 21, 2025 REV 1/4" = 1'-0"





1000 CAMERON ST SECOND FLOOR SEATING PLAN

1/4" = 1'-0"

JULY 18, 2025