



Docket Item #3

Special Use Permit #2013-0066
5723 Edsall Road – Bakery

Application	General Data	
Consideration of a Special Use Permit request to operate a bakery.	Planning Commission Hearing:	November 7, 2013
	City Council Hearing:	November 16, 2013
Address: 5723 Edsall Road (Parcel Address: 5725 Edsall Road)	Zone:	CG / Commercial General
Applicant: Mulugeta Alemayehu Wereta	Small Area Plan:	Landmark/Van Dorn

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

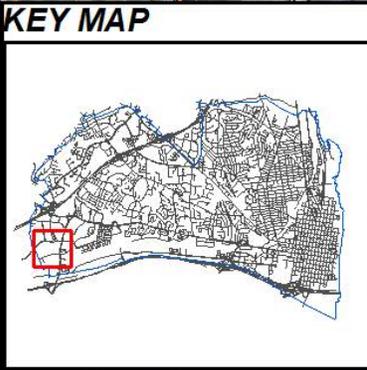
Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov

PLANNING COMMISSION ACTION, NOVEMBER 7, 2013: On a motion by Commissioner Wagner, seconded by Commissioner Dunn, the Planning Commission recommended approval of the request with amendments to Condition #8 as contained in staff's November 6th memorandum to Planning Commission, an additional amendment to Condition #8, and 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:

No speakers were present for this docket item.



SUP #2013-0066
5723 Edsall Road

11/7/2013 N



I. DISCUSSION

The applicant, Mulugeta Alemayehu Wereta, requests Special Use Permit approval to operate a bakery at 5723 Edsall Road.

SITE DESCRIPTION

The subject site is the upper-level tenant space within a two-story industrial building, which is the northern-most of three commercial/industrial buildings collectively known as the “Edsall Center.” The complex is located on an uphill-sloping property with 147 feet of frontage on Edsall Road, 544 feet of depth, and a total lot area of approximately 80,000 square feet.



A sheet metal fabrication and heating/air conditioning supply business is located on the lower level of the building. Other commercial/industrial tenants on the property include an air conditioning contractor, a small bakery operated by the applicant, two markets, a dry cleaning business and a 7-Eleven convenience store.

The property is surrounded by a mix of commercial/industrial and residential uses. The EOS-21 residential condominium community is located to the north. The Brent Place (Essex House) apartment building and parking structure is located to the east. A commercial/industrial building with a grocery store and heating/air conditioning contracting business are located to the southeast. A Giant supermarket is located to the south across Edsall Road. To the west are two restaurants, an automobile repair business and a car washing business, all facing South Van Dorn Street.

BACKGROUND

In 2009, the applicant obtained Administrative SUP approval (SUP#2009-0042) for a restaurant and grocery store at space he leases at 5713A Edall Road, across the parking lot from the proposed bakery. He reports that his bakery business has been successful enough that he closed the restaurant and grocery about three years ago and has exclusively operated a bakery in this space, which is less than 3,500 square feet and does not require SUP approval because of its size.

PROPOSAL

The applicant proposes to relocate his existing bakery on the same property to the larger space in question at 5723 Edsall Road, which measures approximately 5,500 square feet. The product baked on site will be Ethiopian flatbread known as injera. The bread will be sold, often in bulk, to

restaurants and markets throughout the Washington area. The applicant will deliver bread directly to customers using two small vans. Approximately one small to medium-sized box truck will deliver baking supplies, such as flour, to the site each month. Bread will also be available for sale to individual customers in a small retail room at the side of the bakery that will be accessible to the public. Additional elements of the applicant's proposal are as follows:

- Hours of Operation: 10 a.m. – 9 p.m. daily
- Number of Employees: Up to 5 at any one time
- Customers: Up to 35 each day
- Noise: Baking equipment produces minimal noise that cannot be heard outside of the kitchen.
- Odors: No odors are expected from the use. Oil is not used to make bread and an exhaust hood will be installed on premises.
- Trash/Litter: Approximately one large trash bag will be generated each day and will be stored in the on-site dumpster. Trash and recyclables are collected three times each week.

ZONING/MASTER PLAN DESIGNATION

The property is located in the CG / Commercial General zone. Section 4-1103(D.1) of the Zoning Ordinance allows a bakery larger than 3,500 square feet, with a retail component, in the CG zone only with Special Use Permit approval.

The property is located within the 2009 Landmark/Van Dorn Corridor Plan, which primarily envisions residential buildings with ground-level retail for properties in this vicinity.

PARKING

Pursuant to Section 8-200(A)(20) of the Zoning Ordinance, the bakery is required to provide 1.2 off-street parking spaces for each 500 square feet of tenant space plus one off-street parking space for every 400 square feet of office area. The 5,500 square-foot bakery is therefore required to provide 14 off-street parking spaces. In addition, the applicant is required to provide one off-street loading space pursuant to Section 8-200(B). The applicant exceeds this requirement with the provision of 21 off-street parking spaces plus one loading space directly in front of his tenant space.

II. STAFF ANALYSIS

Staff recommends approval of the applicant's request to operate a bakery use in this location. It does not greatly exceed the 3,500 square-foot threshold below which bakeries are not required to obtain Special Use Permit approval, and it has operated in the area for four years at its current location and size without any complaints. Although some residential properties are located nearby, the residential units themselves are buffered from the bakery building by parking areas. The proposed bakery is compatible with other commercial and light industrial uses in the area and is appropriate in this location as an interim use until such time that the redevelopment anticipated in the Landmark/Van Dorn Corridor Plan is realized.

Although some potential exists for odors and delivery-truck parking from bakery uses as a general matter, few such impacts are expected here. Few delivery trucks will visit the site on a regular basis and those trucks expected at the site are small in size and can be accommodated in existing parking and loading areas. Adequate parking, which exceeds the Zoning Ordinance requirement, is available for the use. The applicant will install a standard hood/exhaust fan ventilation system to control potential odors. Staff also recommends standard condition language (Condition #11) that prohibits nuisance odors from affecting neighboring properties.

Several additional conditions of approval have been included in this report, many of which are standard conditions regarding matters such as hours of operation, noise, and litter. Condition #4 has been included in this report to reinforce the Zoning Ordinance requirement that bakeries over 3,500 square feet must include a small retail area open to the public for the sale of bread or other items baked on-premises. Condition #8 requires a five-year staff-level review and a ten-year review and is identical to the language included in staff's recommendation for the light automobile repair business on South Pickett Street also scheduled for the November docket. The condition will provide future opportunities to assess the compatibility of the use with the surrounding area and to consider of the redevelopment potential for this site.

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 for the bakery shall be limited to between 10 a.m. and 9 p.m. daily. (P&Z)
3. The applicant shall post the hours of operation at the entrance to the retail portion of the bakery. (P&Z)

4. The applicant shall provide an area within the bakery that is accessible to the general public in which sales of the bread or other products baked on premises shall occur. (P&Z)
5. No indoor or outdoor dining facilities shall be located on the premises. (P&Z)
6. No food, beverages, or other material shall be stored outside. (P&Z)
7. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on site outside of those containers. (P&Z)
8. **CONDITION AMENDED BY PLANNING COMMISSION:** The Special Use Permit shall be reviewed by the Director of Planning & Zoning, with notice to the community, five years from approval (November 2018) in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area. If the Director determines the use to be incompatible with surrounding uses or anticipated redevelopment, the Director shall docket the Special Use Permit for Planning Commission and City Council to take such action as they deem appropriate at the time. ~~review if the Director determines the use to be incompatible with surrounding uses or with anticipated redevelopment.~~ Notwithstanding the staff review, City Council shall review the Special Use Permit ten years from approval (November 2023) in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area to take such action as they deem appropriate at the time. (P&Z) (PC)
9. 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)
10. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
11. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
12. 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. 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)

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. 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, Division Chief, Department of Planning and Zoning;
Nathan Randall, Urban Planner.

Staff Note: In accordance with Section 11-506(c) of the Zoning Ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a Special Use Permit by City Council or the Special Use Permit shall become void.

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services

- 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 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-3 Deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-4 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-5 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-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)
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)
- C-2 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).

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

Code Enforcement

- F-1 The following comments are for SUP review only. 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 Ken Granata, Plan Review Division Chief at ken.granata@alexandriava.gov or 703-746-4193.
- C-1 Building and trades permits are required for the request to operate a bakery in existing tenant space. Six sets of *construction documents* sealed by a *Registered Design Professional* that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s). The building official shall be notified in writing by the owner if the registered design professional in the responsible charge is changed or is unable to continue to perform the duties.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).

Health

Food Facilities

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

7. Wood flooring in eating areas shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent. In many cases, original wooden flooring in historical structures may not be suitable for food service facilities.

Parks and Recreation

F-1 No comments received

Police Department

F-1 No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2013-0066

PROPERTY LOCATION: 5723 ~~5777~~ Edsall Rd Alex VA 22304

TAX MAP REFERENCE: 057.04-04-05 ZONE: C61

APPLICANT:

Name: MULUGETA Alemayehu Wereta

Address: 7415 INZER street Springfield VA 22151

PROPOSED USE: Bakery And Retail Store

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.

MULUGETA Alemayehu Wereta Mulugeta 08-28-13
Print Name of Applicant or Agent Signature Date

7415 INZER street (703) 870-4307
Mailing/Street Address Telephone # Fax #

Springfield VA 22151 Wereta1@aol.com
City and State Zip Code Email address

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 5723 EDSALL ROAD ALEX, VA 22304, I hereby
 (Property Address)
 grant the applicant authorization to apply for the GIRUM GROCERY & BAKERY use as
 (use)
 described in this application.

Name: JOHN JAY KRAFFT, GENERAL PARTNER Phone (703) 751-7500
 Please Print

Address: 5707-A EDSALL RD, ALEX, VA 22304 Email: jkrafft@krafft-service.com

Signature: John Jay Krafft, Gen'l Partner Date: 6/27/13

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.

JOHN JAY KRAFFT

ANN KRAFFT LEWIS

SHIRLEY ANN WHITBY

DELORES ANN WALTON

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.	MULUGETA A. WERETA	SPRINGFIELD VA 22304 7415 LINZER ST	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 5723 Edsall Rd (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.	JOHN JAY KRAFT	Alex. VA 22304 5707-A-Edsall Rd	25 %
2.	ANN KRAFT LEWIS	Alex. VA 22304 5707-A-Edsall Rd	25 %
3.	Shirley ANN White	5707-A-Edsall Rd Alex. VA 22304	25 %
4.	DeLores, ANN, WALTON	5707-A-Edsall Rd Alex. VA 22304	25 %

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 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. N/A		
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.

08-28-13 MULUGETA
 Date Printed Name

Mulugeta
 Signature

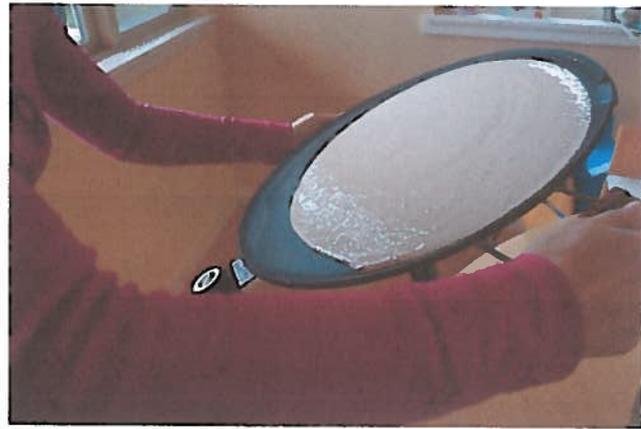
08/29/13

REVISEDNarrative Description, Question number 3.

5723

The store located at ~~5717~~ Edsall road, we intend to use this store as a bakery. We produce a bread commonly known as Ethiopian bread (injera). Injera is a large sourdough flat bread, which is about 22'' (inches) in diameter and made out of Fermented Teff flour, Wheat flour, self-rising flour, barley flour, and corn flour. We use a 6 ½ gallons fleet wood blender with 1.5HP to mix the flour with water. We let the mixture sit for one day to ferment. We use electric grills, also known as heritage grills, 16 inch nonstick grill adjustable temperature up to 500 to bake the Injera. And the blender (mixer) makes a little bit of noise, but it cannot be heard outside of the kitchen. These are the two major items we use to make Injera. See the attachments to see the equipment. In making injera the flour is mixed with water and allowed to ferment one day as sourdough starter. The injera is then ready to bake in flat electric grill. The Bread we make is soft thin, light, round and flat shaped commonly it is known as Ethiopian bread. We only make one kind of bread. So the baking time is approximately one minute. We don't use any oil to make the bread. Once it is done we packaged and distribute the bread to numerous stores mostly to the Ethiopian stores.

Answer #3



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).

35 people a day

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

5 employee

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

Day:

MON, TUE, WED
THUR, FRI, SAT,
SUN

Hours:

10 A.M. — 9 P.M.

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

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

See attached

B. How will the noise be controlled?

See attached

For question number 7, a and b.

7a)

We use electric grills to bake bread and we use a 6 ½ gallon fleet wood blender to blend the flour with 1.5 hp. The electric grill is a 16 inch non-stick grill adjustable temperatures up to 500 degrees and no noise. The blender makes a small noise, but it cannot be heard outside the kitchen. It has partition.

7b)

By having full height partition and sealed roof.

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

It is plain bread. No oil use, No ~~smell~~ (odor)
we will use heat hood to take out the
heat / exhaust fan

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)

Flour bags

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

One 45 Gallons trash bag per day

C. How often will trash be collected?

Trash collected 3 times a week MON, TUE, FRI
Recycling 3 times a week MON, ~~TUE~~ WED, FRI

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

We will provide trash cans outside
the building.

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:

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

See attached.

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.

08/29/13

Question number 12.

We instructed in how to avoid or prevent potential hazards and be properly trained to follow recommended safe work practices. Stack materials neatly to keep walkways and production areas clear. Immediately clean up spills and post warning signs when floors are wet or slippery. We use Slip-resistant floor coverings and shoe soles prevent slips and fall. We maintain equipment in good condition. Keep equipment clearances to avoid accidentally bumping into moving parts. Use safety devices such as power interlocks, two-handed controls, and emergency-stop bars. Practice lockout/tag out during maintenance and cleaning. Place warning signs on equipment with moving equipment dangers. Control flour dust with enclosed storage bins, adequate ventilation, and enclosed mixing. Use a high-efficiency vacuum cleaner or wet mopping. Clean work surfaces throughout the day to prevent dough and flour buildup. Use a nuisance dust mask if flour dust cannot be controlled. We use gloves and long sleeves protect your hands and arms from dough and flour exposure. Organize our work area and storage to limit reaches. Adjust work surfaces or use stable platforms to get a comfortable working height. And by providing trash can outside parking areas and clean outside parking areas from trash paper bags.

PARKING AND ACCESS REQUIREMENTS

REVISED

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

- 19 Standard spaces
- _____ Compact spaces
- 2 Handicapped accessible spaces.
- _____ Other.

21 TOTAL

Planning and Zoning Staff Only Required number of spaces for use per Zoning Ordinance Section 8-200A _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> 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? 1

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

B. Where are off-street loading facilities located? NO off street loading facilities

C. During what hours of the day do you expect loading/unloading operations to occur?
between the hours of 11:00 A.M - 12:30 P.M.

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

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 to property adequate yes but no street improvement required

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?

5500 sq. ft. (existing) + _____ sq. ft. (addition if any) = 5500 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

8'X16' 8'X16' 8'X16' 8'X16' 8'X16' 8'X16' 8'X16' 8'X16' 8'X16'

~~19~~ STANDARD PARKING
2 ACCESSIBLE PARKING

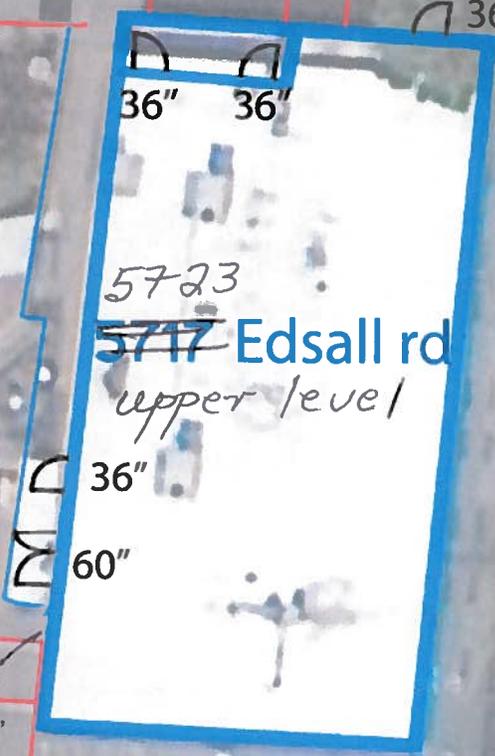


REVISED

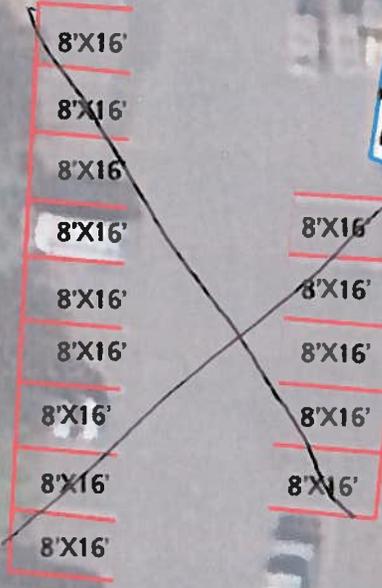
LOADING
ZONE

8'X16' 8'X16' 8'X16' 8'X16' 8'X16'

Dumpster



~~15 PARKING SPACES~~



~~36~~²⁰ TOTAL PARKING SPACES

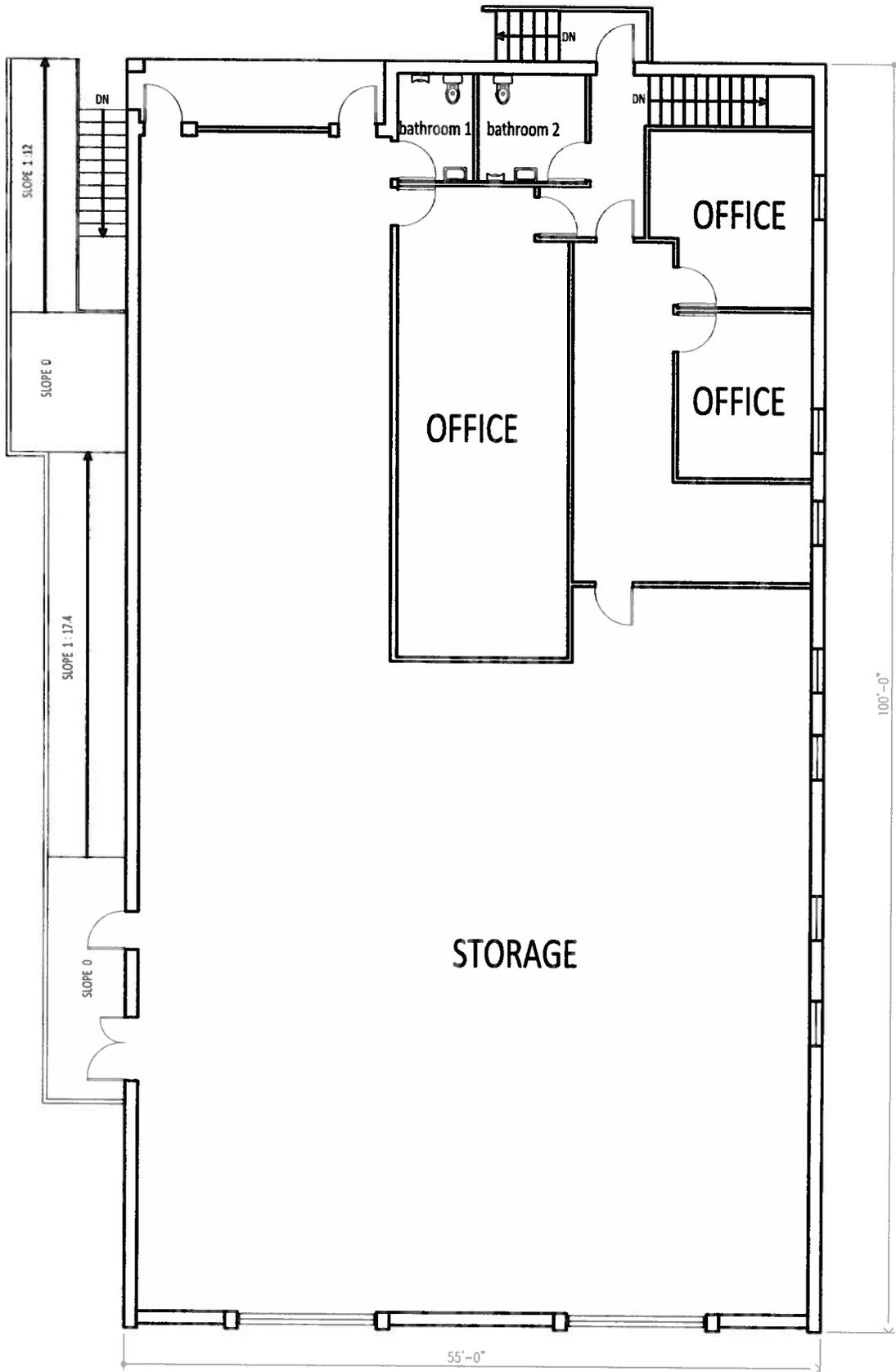
SITE PLAN

LEAH BAKERY

~~5717~~ Edsall rd. Alexandria, VA 22304

5723₂₄

REVISED

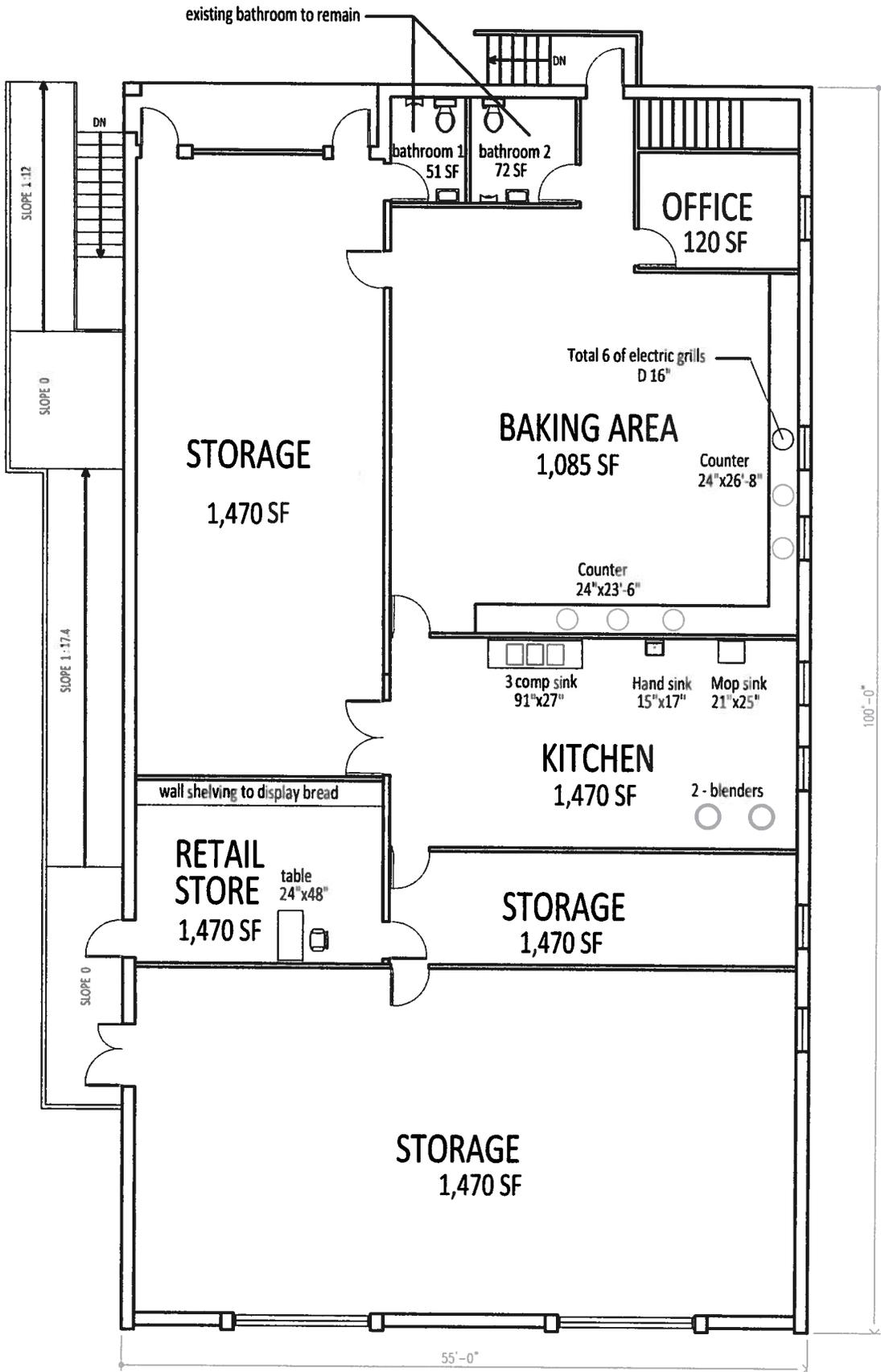


5723
Existing floor plan

LEAH BAKERY

address	5717 Edsall rd, Alexandria, VA 22304
applicant	Mulugeta Wereta
Total SF	5,500 sf ²⁵

REVIS



5723

LEAH BAKERY

	New interior floor plan
address	5717 Edsall rd, Alexandria, VA 22304
applicant	Mulugeta Wereta
Total SF	5,500 sf ²⁶



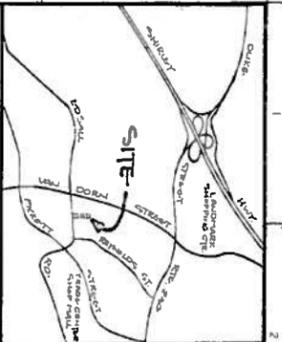
LEAH BAKERY

LOCATION PLAN

~~5717~~ Edsall rd. Alexandria, VA 22304

5723

SUP2013-0666



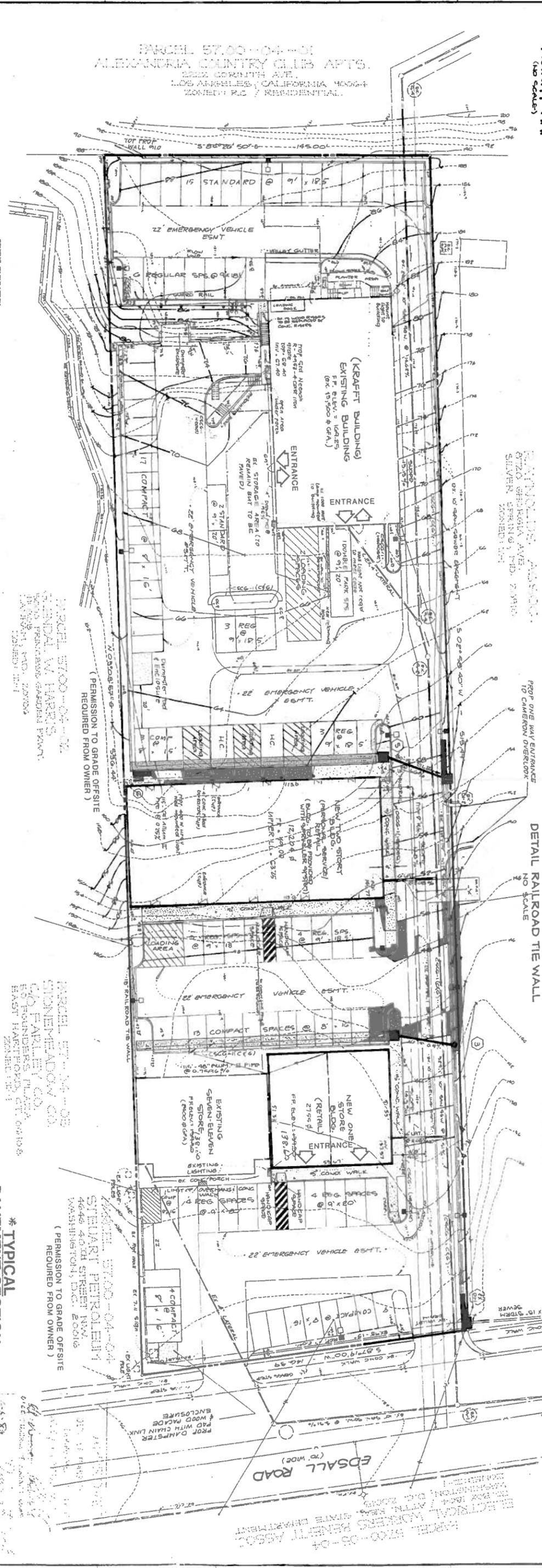
VICINITY MAP
(NO SCALE)

CONSTRUCTION NOTE

1. ALL CONSTRUCTION SHALL CONFORM TO THE CURB AND SIDEWALKS AND SPECIFICATIONS OF THE CITY OF ALEXANDRIA DEPARTMENT OF TRANSPORTATION AND ENVIRONMENTAL SERVICES.
2. UTILITY NOTE: THE UNDERGROUND UTILITIES ARE SHOWN FROM AVAILABLE RECORDS BUT THIS DOES NOT CONSTITUTE A GUARANTEE OF THEIR ACTUAL LOCATION OR THAT THEY HAVE BEEN SHOWN DUE TO FIELD CONDITIONS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR VERIFYING THE LOCATION AND DEPTH OF ALL UTILITIES PRIOR TO CONSTRUCTION. ANY DISCREPANCIES SHALL BE REPORTED IMMEDIATELY TO THE ENGINEER. REVISIONS SHALL BE MADE AT THAT TIME.

GENERAL NOTES

1. NO UTILITY REPORT PURCHASED
2. THE PROPERTY DELINEATED ON THIS PLAN IS LOCATED ON CITY OF ALEXANDRIA TAX MAP REFERENCE 57-00-04-5.
3. THIS SITE IS NEAR OR IN THE MARINE CLAY AREA OF ALEXANDRIA. A SOIL REPORT SHOULD BE COMPLETED BEFORE CONSTRUCTION BEGINS.
4. ALL SITE UTILITIES SHALL BE UNDERGROUND FOR PROPOSED BUILDING.
5. PROPOSED BUILDING SHALL BE CONSTRUCTED BEFORE MAIN GRADING OF SITE OCCURS.
6. THIS SITE IS WITHIN THE MARINE CLAY AREA. SOIL INVESTIGATIONS AND RECOMMENDATIONS ARE TO BE PROVIDED BY A PROFESSIONAL SOILS ENGINEER.
7. ALL STRUCTURES SHALL BE CONSTRUCTED IN ACCORDANCE WITH THE CITY OF ALEXANDRIA SPECIFICATIONS FOR RETAINING WALLS. STRUCTURES SHALL BE PROVIDED TO CITY FOR APPROVAL.



LEGEND

ITEM	EXISTING	PROPOSED
CONTOURS	---	---
SPOT ELEVATIONS	124.5	124.5
SAWTOOTH SEWER	---	---
STORM SEWER	---	---
POWER LINES	---	---
TELEPHONE LINES	---	---
WATER MAINS	---	---
WATER DRAINAGE	---	---
STRUCTURES	---	---
CONCRETE WALK	---	---
PAVING	---	---
HEADER CURB	---	---
CURB & GUTTER	---	---

REMARKS:
 Clarified 'x' and existing curb South side EDSALL Road at 124.5 Reynolds Street.
 Elev. = 124.71
 Datum: 0.5 C. & C.S.

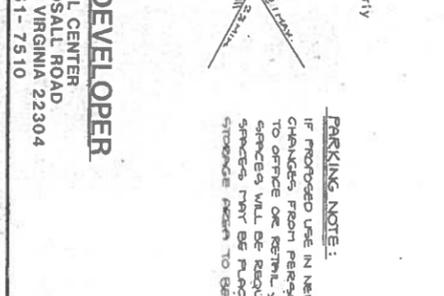
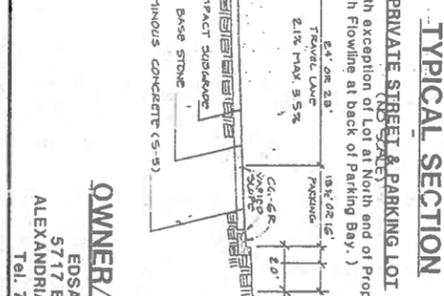
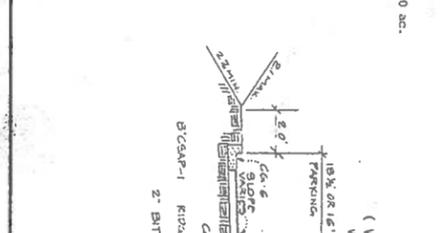
ZONING REGULATION

Planning District: II
 Height District: II
 Site Area: 74,403 Sq. Ft. or 1.7540 ac.
 No. of Stories (Max.): 2 stories
 No. of Units (Max.): 10 units
 Zone: R-1
 Floor Area Ratios:
 Gross Floor Area Allowed (2.5): 186,007 Sq. Ft.
 Gross Floor Area Proposed (Ex. & Prop.): 30,697 Sq. Ft.
 Proposed F.A.R.: 0.41

Parking Required
 Ex. Floor Area = (7400 x .9) / (1.7 x 220) = 12 spaces
 Ex. Kraft Building (1a 500 Sq. Ft.) = 18 spaces
 Office (5000 Sq. Ft.) (0.88) x 2 = 400 = 18 spaces
 Personal Services (5900 Sq. Ft.) (1.0-88) = 400 = 12 spaces
 Storage (Long term) 8000 Sq. Ft. (1.5p) = 3000 Sq. Ft. = 1 space

Proposed New Building Construction
 Proposed Seven-Even Store (7400 Sq. Ft.) = 15 spaces
 Proposed One Store (1600 Sq. Ft.) = 6 spaces
 * Retail = (8877 Sq. Ft.) (1.30) (1.2p/220 Sq. Ft.) = 48 spaces
 Total spaces required = 64 spaces

Parking Provided
 Existing Spaces = 34 spaces
 Compact Spaces = 5 spaces
 Handicapped Spaces = 6 spaces
 * Total = 45 spaces



PARKING NOTE:
 IF PROPOSED USE IN NEW BUILDING CHANGES FROM PERSONAL SERVICE TO OFFICE OR RETAIL, ADDITIONAL SPACES WILL BE REQUIRED. THESE SPACES MAY BE PLACED IN EXISTING SPACES FROM TO BE PROVIDED.

OWNER/DEVELOPER
 ED SALL CENTER
 5717 ED SALL ROAD
 ALEXANDRIA, VIRGINIA 22304
 Tel. 751-7510

REVISIONS

NO	DATE	BY	DESCRIPTION	CR. D.
1	4/16/04	ADD	ADD ERTIC WALL DETAIL FOR EXISTING	
2	5/17/04	ADD	REVISE EXISTING LIGHTING ON EXISTING	
3	6/1/04	ADD	CHANGE LANDSCAPING CONC. ADDER IN RTIC & SIDEWALK	

COMMONWEALTH OF VIRGINIA
 ARCHITECT'S LICENSE
 No. 12316
 PROFESSIONAL ENGINEER

Holland Engineering
 Phone: 548-2188
 110 N. Royal St. Alexandria, Virginia
 ENGINEERS - SURVEYORS - PLANNERS

KRAFT WAREHOUSE
 CITY OF ALEXANDRIA, VIRGINIA

85-001

release

City of Alexandria, Virginia

MEMORANDUM

DATE: NOVEMBER 6, 2013

TO: CHAIRMAN AND MEMBERS OF THE PLANNING COMMISSION

FROM: FAROLL HAMER, DIRECTOR *Faroll Hamer*
DEPARTMENT OF PLANNING AND ZONING *KWM*

SUBJECT: SUP REQUEST FOR BAKERY AT 5723 EDSALL ROAD (DOCKET ITEM #3)

As requested by a member of the Planning Commission, staff recommends a minor change to the language of existing Condition #8 regarding the five and ten-year SUP review. The amended condition language (see below) makes clear that the Planning Commission and City Council may take any action on the Special Use Permit in five years if the Director has determined that the SUP needs to be re-docketed.

8. The Special Use Permit shall be reviewed by the Director of Planning & Zoning, with notice to the community, five years from approval (November 2018) in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area. If the Director determines the use to be incompatible with surrounding uses or anticipated redevelopment, the Director shall docket the Special Use Permit for Planning Commission and City Council to take such action as they deem appropriate at the time. ~~review if the Director determines the use to be incompatible with surrounding uses or with anticipated redevelopment.~~ Notwithstanding the staff review, City Council shall review the Special Use Permit ten years from approval (November 2023) in order to assess the redevelopment potential of the site and the compatibility of the use with other uses in the area. (P&Z)