

Docket Item #9

Special Use Permit #2013-0019
1116 King Street - Restaurant

Application	General Data	
Consideration of a Special Use Permit request to expand an existing grandfathered restaurant.	Planning Commission Hearing:	June 4, 2013
	City Council Hearing:	June 15, 2013
Address: 1116 King Street	Zone:	KR / King Street Retail
Applicant: Cyrille Brenac	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.

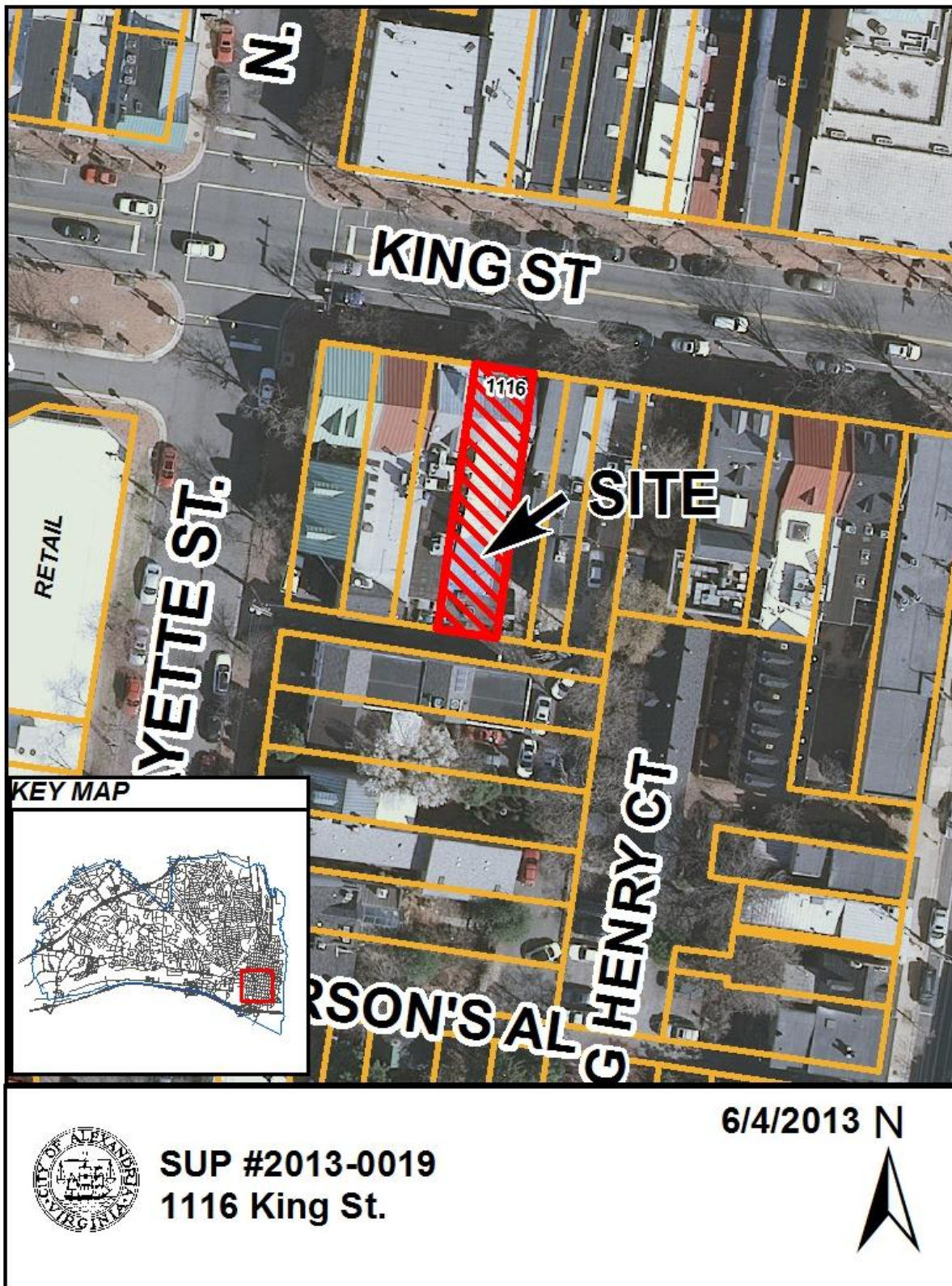
Staff Reviewers: Nathan Randall nathan.randall@alexandriava.gov

PLANNING COMMISSION ACTION, JUNE 4, 2013: On a motion by Ms. Wasowski, seconded by Mr. Macek, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. The motion carried on a vote of 5 to 0, with Chairman Komoroske and Mr. Wagner absent.

Reason: The Planning Commission agreed with the staff analysis.

Speakers:

Cyrille Brenac, applicant, spoke in favor of the request.



I. DISCUSSION

The applicant, Cyrille Brenac, requests Special Use Permit approval to expand an existing, grandfathered restaurant at 1116 King Street.

SITE DESCRIPTION

The subject property is one lot of record with 20 feet of frontage on King Street, a depth of 100 feet, and a lot area of 2,000 square feet. The lot is developed with a two-story commercial building.



The property is surrounded by a mix of commercial and residential uses. Several retail businesses, some of which are below residential apartments, are located on the 1100 block of King Street. The retail businesses include several home furnishing stores, a men's clothing store, a hair salon, and three other restaurants: Vermillion, Notting Hill (former Le Gaulois) and the former Bistrot Lafayette. To the south of the restaurant is another hair salon, facing South Fayette Street, and residential townhouses in the King Henry Court community.

BACKGROUND

Tiffany Tavern, an American cuisine restaurant known for its live music performances including bluegrass, operated in the first floor of this building from 1978 until March of this year. Having been in operation since prior to May 31, 1979, when the Zoning Ordinance was amended to require restaurants in this location to obtain Special Use Permit approval to operate, its first floor is considered to be grandfathered as to SUP requirements. Special Use Permit approval has been required since 1983 for the intensification or expansion of grandfathered restaurants.

PROPOSAL

The applicant proposes to operate a new French restaurant at this location. The proposal includes the continuation of the existing grandfathered restaurant on the first floor and the addition of table and bar seating to the existing, but previously unused, 1,000 square-foot second floor. The entire restaurant operation would occupy approximately 2,800 square feet of space on both floors. If approved, the Special Use Permit would apply only to those portions of the operation on or related to the second floor.

The applicant plans to offer 68 grandfathered seats on the first floor for lunch and dinner and add 52 seats in the new second-level space for use during evening hours. The second level is

proposed to have a small bar area, a public dining room, and a private dining room with a wine cellar area. Live entertainment, likely in the form of live jazz, will also be offered on the second floor. No delivery or carry-out service is expected. Additional elements of the second-floor restaurant operation are as follows, with selected information regarding the approved grandfathering terms for the first level provided for reference only:

<u>Second-Floor Hours of Operation:</u>	5:30 p.m. – 12 midnight, Monday – Friday 11 a.m. – 12 midnight, Saturday & Sunday
<u>First-Floor Hours of Operation:</u>	Expected hours are 11:30 am - 12 midnight weekdays and 11 a.m. – 12 midnight weekends. Grandfathered hours are until 12 midnight weekdays and until 2 a.m. weekends.
<u>Number of Seats:</u>	52 seats (second level) <u>68 seats (of up to 80 grandfathered first-floor seats)</u> <i>120 expected total restaurant seats</i>
<u>Second-Floor Customers:</u>	300 customers/day
<u>Second-Floor Employees:</u>	3 employees
<u>Type of Service:</u>	Table and bar service only
<u>Live Entertainment:</u>	Live music, typically jazz, is proposed on second level. Although grandfathered to allow live music on first-floor, the applicant does not expect to offer it in that location.
<u>Alcohol:</u>	On-premises only are proposed for (second level and grandfathered on first-floor)

ZONING/MASTER PLAN DESIGNATION

The property is located in the KR / King Street Retail zone. Section 6-702(B)(2)(a) allows a restaurant in the KR zone only with a Special Use Permit, a requirement that extends to the intensification of a grandfathered restaurant. The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan which designates the property for uses consistent with the KR zone.

PARKING

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

II. STAFF ANALYSIS

Staff does not object to the applicant's request to expand an existing grandfathered restaurant to the second floor of the building. Although the SUP application concerns only the second-level of the building and staff's review has incorporated this distinction, the overall scope of the combined restaurant operation is nonetheless comparable to others in the neighborhood. The applicant's expansion plans are reasonable in this location, and many restaurants in Old Town feature seating on two levels. It is also consistent with the Old Town Restaurant Policy, which requires a review of the restaurant's potential impact on the surrounding neighborhood regarding matters such as parking, alcohol and late-night hours, litter, and a diversity of uses.

Parking

Although some potential exists for parking impacts from this restaurant, staff notes that the second-floor expansion is relatively small, with only 52 new seats being added. In addition, this seating will not be open to the public during the day Monday-Friday. To further mitigate the potential for impacts, Condition #13 will require the applicant to post information about the location of parking and the availability of public transportation on its website and in printed materials. Condition #14 will also require the applicant to participate in any future parking program developed consistent with recommendations in the King Street Retail Strategy.

Litter

Significant litter impacts are not anticipated from this use given that the proposed restaurant concept is oriented toward dine-in customers. Nonetheless, staff has included standard condition language (Condition #18) that will require the applicant to pick up litter on the property and surrounding area on a routine basis.

Alcohol/Late Night Hours

Staff acknowledges that some potential exists for impacts on the surrounding area regarding a combination of late-night hours and alcohol at the restaurant, but this impact is expected to be low. The proposed weekend closing hour of 12 midnight is not especially late compared to other restaurants in Old Town. Furthermore, the applicant's concept for live entertainment is background jazz music for restaurant customers, which is generally low-impact and not indicative of the establishment being an entertainment destination. The expected frequency and duration of the entertainment, at about twice each week and until approximately 10 p.m., is also reasonable. The live music is also likely to be less intense than the entertainment present at the former Tiffany Tavern. Staff has included standard condition language allowing only limited live entertainment as background music for restaurant patrons (Condition #6).

Diversity of Uses

The proposal represents an expansion of an existing restaurant use and therefore does not negatively impact the balance of uses along this portion of King Street. Although three other restaurants are located on the 1100 block of King Street, several retail and personal service businesses are also present here. Such establishments include The Potomac Bead Company, Today's Cargo, Dash's, Walker Home and Tradition de France.

Subject to the conditions contained in Section III of this report, staff recommends approval of the Special Use Permit request.

III. RECOMMENDED CONDITIONS

Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the following conditions:

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation of the second floor of the restaurant shall be limited to between 5:30 p.m. and 12 midnight Monday - Friday and between 11 a.m. and 12 midnight Saturday and Sunday. Meals ordered before 12 midnight may be served, but no new patrons may be admitted and no new alcohol may be served and all patrons must leave by 1 a.m. (P&Z)
3. The maximum number of second-floor seats at the restaurant shall be 52. (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. Limited live entertainment shall be permitted on the second floor of the restaurant in the form of background music for restaurant patrons. No cover or admission fee may be assessed. 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)
7. On-premises alcohol service shall be permitted at the restaurant but no off-premises alcohol sales shall be allowed. (P&Z)
8. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol to prevent the underage sale of alcohol. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
11. All loudspeakers shall be prohibited from the exterior of the building, and no amplified

sounds shall be audible at the property line. (T&ES)

12. The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
13. The applicant shall direct patrons to the availability of parking at nearby public garages and shall provide information about off-street parking and alternative forms of transportation to access the location of the restaurant, via print and electronic promotional materials, posting on the restaurant website, and other similar methods. (P&Z)(T&ES)
14. The applicant shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy. (T&ES)
15. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
16. 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)
17. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
18. 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)
19. All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
20. The Director of Planning and Zoning shall review the Special Use Permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Joanna Anderson, Acting Deputy Director, Department of Planning and Zoning;
Nathan Randall, Urban Planner.

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

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 All waste products including but not limited to organic compounds (solvents), shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-3 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.(T&ES)
- R-6 Litter on the site and on public right-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up by the applicant at least twice a day, and more often if necessary, to prevent an unsightly and unsanitary accumulation on such day that the business is open to the public. (T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- R-8 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy. (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 No comments

Health

Food Facility

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 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 foods; using food additives to render food non-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 operational 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 # 2013-00019

PROPERTY LOCATION: 1116 KING STREET

TAX MAP REFERENCE: 074.01-04-04 **ZONE:** KR

APPLICANT:

Name: CYRINE BRENAC

Address: 4082 N 35 STREET ARLINGTON VA 22207

PROPOSED USE: EXTENSION OF EXISTING RESTAURANT
ON THE SECOND FLOOR

[] **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.

CYRINE BRENAC
Print Name of Applicant or Agent

[Signature]
Signature

3/24/13
Date

4082 N 35 STREET
Mailing/Street Address

703 629 1620
Telephone #

202 333 2209
Fax #

ARLINGTON VA 22207
City and State Zip Code

CCSBRENAC@GMAIL.COM
Email address

ACTION PLANNING COMMISSION	DATE
ACTION CITY COUNCIL	DATE

SUP # 2013-00019

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 1116 KING STREET, ALEXANDRIA VA 22314, I hereby
(Property Address)
grant the applicant authorization to apply for the SECOND FLOOR use as
(use)
described in this application.

Name: Nancy Herrman
Please Print

Phone: 703 765-1311

Address: 6903 ANDOVER DR.
ALEXANDRIA VA 22307

Email: nancyherrman@yahoo.com

Signature: Cheryl Kean

Date: 03/24/13

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: CONTRACT LESSEE 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.

CYRIUS BRENAC 4082 N 35 STREET ARLINGTON VA 22207
100%

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. <u>CYRIL BRENAL</u>	<u>4082 N35 STREET</u>	<u>100%</u>
2.	<u>ARLINGTON VA 22207</u>	
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 1116 KING STREET (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. <u>NANCY HERRMAN</u>	<u>6903 ANDOVER DR.</u>	<u>100%</u>
2.	<u>ALEXANDRIA VA 22307</u>	
3.		

3. Business or Financial Relationships. Each person or entity listed above (1 and 2), with an ownership interest in the applicant or in the subject property is 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.

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. <u>CYRIL BRENAL</u>	<u>NONE</u>	
2. <u>NANCY HERRMAN</u>	<u>NONE</u>	
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.

3/24/13
Date

Cyril Brenal
Printed Name

[Signature]
Signature

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.)

TO THE EXISTING TIFFANY TAVERN, I WOULD
LIKE TO OPEN A SECOND DINING ROOM ON THE
SECOND FLOOR

THIS DINING ROOM WILL CONSIST OF
A WINE BAR AND A PRIVATE DINING ROOM
THE WINE BAR WILL HAVE A BAR WITH
6 STOOLS AND 20 SEATS
THE PRIVATE ROOM WILL HAVE 26
SEATS AND A WINE CELLAR.

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).

52 PATRONS AT NIGHT ONLY FROM
5 PM TO 12 MIDNIGHT

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

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

3 EMPLOYEES, 7 SHIFTS PER WEEK
8 HOURS PER SHIFT

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

Day:

SUN - MON

TUES - THURS

FRI - SAT

Hours:

5 PM - 10 PM

5 PM - 11 PM

5 PM - 12 MIDNIGHT

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

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

LOW TO MEDIUM

B. How will the noise be controlled?

N/A

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

N/A

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)

GLASS AND PLASTIC BOTTLES

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

50 LB / DAY

- C. How often will trash be collected?

6 DAYS / WK

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

CLOSED GARBAGE CONTAINERS IN BACK
OF PROPERTY

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:

N/A

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?

Follow All City Codes

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.

DAILY WINE SALES WITH SOME
BOTTLED BEERS AND COCKTAILS
ON PREMISE SALES ONLY

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.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A

Does the application meet the requirement?

☐ Yes ☐ No

- B. Where is required parking located? (check one)

☐ on-site
☐ off-site

If the required parking will be located off-site, where will it be located?

N/A

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?

☐ Yes ☐ No

B. Where are off-street loading facilities located? _____

N/A

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

MORNING HOURS

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

1 DAY - 5 DAYS / WK.

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

yes

SITE CHARACTERISTICS

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

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

How large will the addition be? _____ square feet.

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

1008 sq. ft. (existing) + _____ sq. ft. (addition if any) = 1008 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: SECOND FLOOR OF EXISTING RESTAURANT

End of Application

SUP # 2013-00019



APPLICATION

RESTAURANT

All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?

Indoors: 52 Outdoors: 0 Total number proposed: 52

2. Will the restaurant offer any of the following?

Alcoholic beverages (SUP only) 0 Yes 0 No

Beer and wine — on-premises 0 Yes 0 No

Beer and wine — off-premises 0 Yes 0 No

3. Please describe the type of food that will be served:

FRENCH BISTRO FOOD

4. The restaurant will offer the following service (check items that apply):

0 table service 0 bar 0 carry-out 0 delivery

5. If delivery service is proposed, how many vehicles do you anticipate? N/A

Will delivery drivers use their own vehicles? 0 Yes 0 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)?

0 Yes 0 No

If yes, please describe:

LIVE JAZZ Monday & Wednesday Night
From 7 PM to 12 PM

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:

46	Maximum number of patron dining seats
+	6 Maximum number of patron bar seats
+	10 Maximum number of standing patrons
=	62 Maximum number of patrons

2. 3 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

Nathan Randall

From: Cyrille Brenac <ccsbrenac@gmail.com>
Sent: Tuesday, May 14, 2013 8:30 PM
To: Nathan Randall
Subject: Minor amendments on the hours of operation and the daily number of costumers

Dear Nathan,

The hours of operations will be, for the restaurant on the first floor:

Monday	11:30am to 2:30pm and 5:30 to 12 midnight
Tuesday	11:30am to 2:30pm and 5:30pm to 12 midnight
Wednesday	11:30am to 2:30pm and 5:30pm to 12 midnight
Thursday	11:30am to 2:30pm and 5:30pm to 12 midnight
Friday	11:30am to 2:30pm and 5:30pm to 12 midnight
Saturday	11:00am to 12 midnight
Sunday	11:00am to 12 midnight

The hours of operations will be, for the restaurant on the second floor:

Monday	5:30 to 12 midnight
Tuesday	5:30pm to 12 midnight
Wednesday	5:30pm to 12 midnight
Thursday	5:30pm to 12 midnight
Friday	5:30pm to 12 midnight
Saturday	11:00am to 12 midnight
Sunday	11:00am to 12 midnight

Also on a busy day such as a Saturday, I will anticipate a maximum of 300 costumers on the second floor for all day, which will include the Brunch and the dinner services.

Do not hesitate to contact me for any questions and comments you might have

Sincerely,

Cyrille Brenac