



Docket Item #6

Special Use Permit #2013-0094

672 South Pickett Street – Tsedey Abeba Grocery and Restaurant

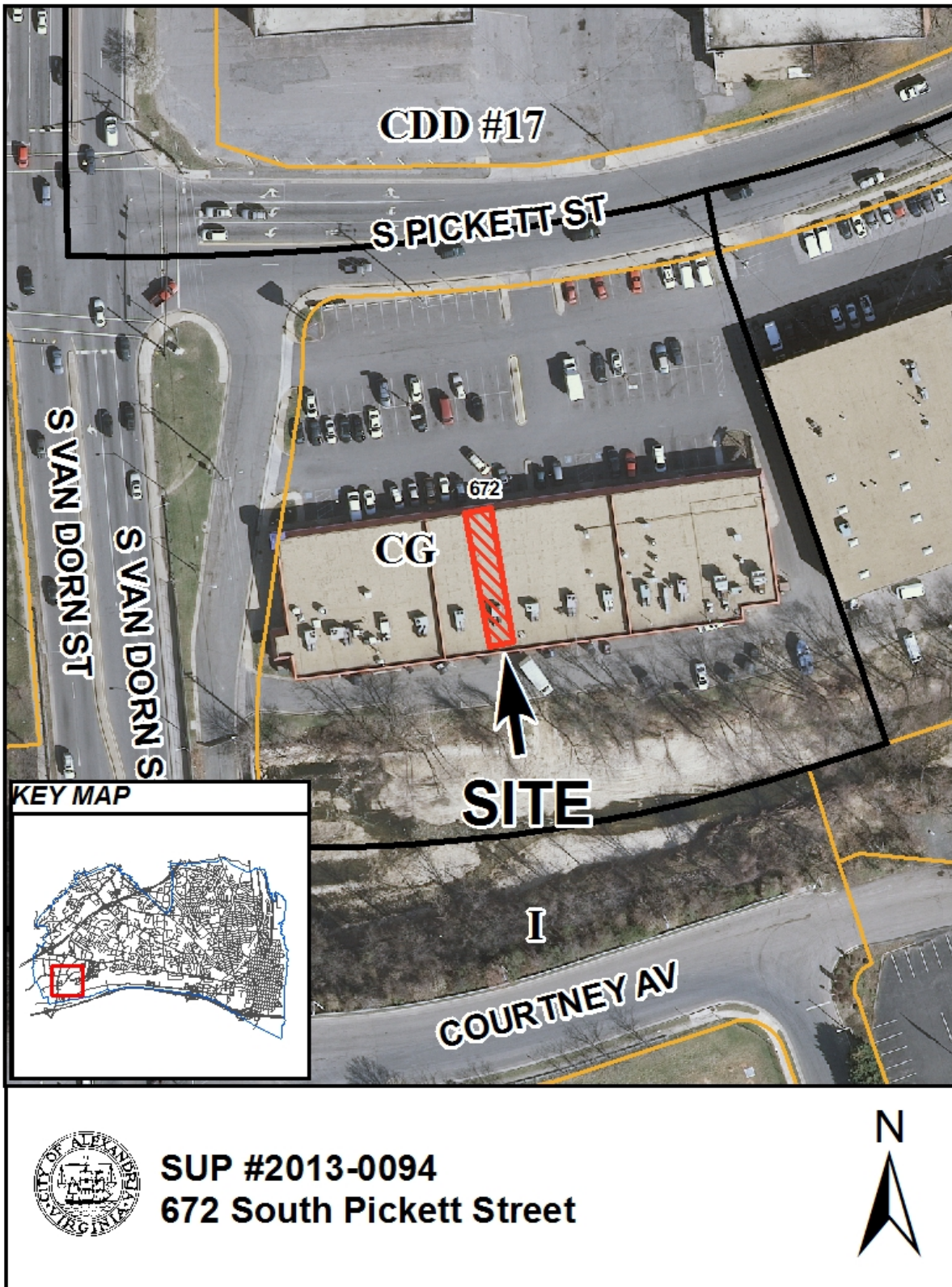
Application	General Data	
Consideration of a Special Use Permit request to operate a restaurant within an existing grocery.	Planning Commission Hearing:	April 1, 2014
	City Council Hearing:	April 12, 2014
Address: 672 South Pickett Street (parcel: 660 South Pickett Street)	Zone:	CG / Commercial General
Applicant: Seifu Tessema represented by Mahedre Gebreselassie	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: Ann Horowitz, ann.horowitz@alexandriava.gov

PLANNING COMMISSION ACTION, APRIL 1, 2014: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations.

Reason: The Planning Commission agreed with the staff analysis.



I. DISCUSSION

Applicant Seifu Tessema, represented by Mahedre Gebreselassie, requests Special Use Permit approval to operate a restaurant, with a parking reduction, within an existing grocery at 672 South Pickett Street.

SITE DESCRIPTION

The site is a 1,500 square-foot tenant space located within the Pickett Street Plaza commercial center. The corner parcel on which the building is located has approximately 238 feet of frontage on South Pickett Street, 300 feet of frontage on South Van Dorn Street and a total lot area of 102,282 square feet (2.35 acres).



The commercial center is composed of a total of eleven commercial establishments, including several other restaurants. A variety of mixed uses are present adjacent to the subject site: Virginia Paving is to the south; self-storage units and a bank are to the west; and The Landmark Gateway mixed-use development, currently under construction, is located to the north across South Pickett Street. Restaurants and other commercial uses are, also, located to the east in a commercial center at 640-656 South Pickett Street.

BACKGROUND

The establishment has operated as a grocery store since 2000 providing a broad selection of grocery items as well as Ethiopian baked goods and spices. In 2010, the applicant's request to add a twelve-seat dining area was administratively approved as an accessory use (occupying less than 33 percent of the total space) through a letter of agreement with the Department of Planning and Zoning. The letter of agreement included a condition to limit the number of seats to twelve. Over time, however, the applicant added several additional seats in the dining area, exceeding the permitted twelve. A recent staff visit indicated that the applicant currently adheres to the twelve-seat condition stated in the letter of agreement.

The Planning and Zoning Department learned of the increased number of seats, signaling the need for a Special Use Permit, after a routine Fire Department inspection prompted the applicant to apply for building permits to make required improvements. The applicant filed a Special Use Permit in December 2013. He asked for a deferral of the SUP request due to his unexpected need to travel overseas.

PROPOSAL

The applicant requests the approval of a Special Use Permit to expand the restaurant area to a

total of 45 seats, occupying approximately ninety percent of the commercial space floor area. This represents a 33-seat increase from the number conditioned in the 2010 letter of agreement. The grocery shelves and cabinets would occupy the remaining floor area and display Ethiopian baked goods, condiments, and wine for purchase. Dine-in and carry-out service is proposed. No delivery service, live entertainment, or on-site alcohol sales are included in the request.

Additional characteristics of the proposal are:

<u>Hours of Operation:</u>	10 a.m. – 12 midnight daily (Restaurant) 10 a.m. – 10 p.m. daily (Grocery)
<u>Number of Seats:</u>	45 seats
<u>Type of Service:</u>	Dine-in and carry-out
<u>Customers:</u>	90 customers daily
<u>Employees:</u>	Five employees each day
<u>Alcohol:</u>	No on-premises alcohol sales are proposed; off-premises wine sales will be offered from the grocery.
<u>Live Entertainment:</u>	No live entertainment is proposed.
<u>Delivery:</u>	No delivery of food to customers is proposed.
<u>Noise:</u>	Mechanical equipment is located on roof and away from adjacent property.
<u>Odors:</u>	A kitchen hood system will be added to ventilate typical restaurant odors.
<u>Trash/Litter:</u>	Typical restaurant trash such as food waste and plastic containers and wrappers will be stored in a dumpster and collected four times each week.

ZONING/MASTER PLAN DESIGNATION

Section 4-403(Y) of the Zoning Ordinance allows restaurants in the CG zone only with Special Use Permit approval when the proposed use does not qualify for Administrative SUP approval. Pursuant to Section 11-513(L)(2), the proposal is not eligible for an Administrative SUP since it would not offer full service. In addition, while restaurants in “shopping centers” do not require SUP approval in the CG zone, the building is not large enough to meet the Zoning Ordinance definition of a shopping center. The grocery store component of the business is a permitted use in the CG zone.

The property is in the Landmark/Van Dorn Small Area Plan area, designating the property for commercial uses. The site's commercial center, however, is located outside the territory of the Landmark/Van Dorn Corridor Plan approved in 2009.

PARKING

Section 8-200(A)(8) of the Zoning Ordinance requires a restaurant to provide one off-street parking space for every four seats. The applicant is required to provide twelve spaces for the 45-seat restaurant. After accounting for ten other businesses located in the subject building, eight parking spaces are available for the proposed restaurant in the shared 109-space parking lot. A parking reduction for four spaces is necessary in order for the applicant to meet its parking requirement. Because of the varying peak hours of the other businesses in the center, staff believes adequate parking would be available for this restaurant.

II. STAFF ANALYSIS

Staff supports the applicant's proposal to operate a restaurant within the existing grocery. The proposed space is suitable for a small specialty-food restaurant as demonstrated by the other restaurant tenants in the commercial center.

Neighborhood impacts are expected to be minimal since the proposed restaurant is small and would not feature live entertainment or serve on-site alcohol. Nevertheless, standard conditions have been added to ensure that noise, odors, and litter are addressed by the applicant due to the location of the future residential units at The Landmark Gateway. Consistent with the SUP request, Conditions #5 – 7 do not permit live entertainment, on-site alcohol sales, or food delivery, respectively. Condition #17 requires the frequent monitoring of litter outside the business.

Staff has also included Condition #11, referring to a future land use review, which is similar to language included in the December 2013 SUP cases at 600 and 682 South Pickett Street. The condition would require a staff-level review five years from the date of approval in April 2019 and full hearing reviews at the fixed-date of November 2023 based on the Planning Commission's recent recommendation to coordinate review dates for SUPs in areas where future redevelopment potential is possible.

Staff also supports the parking reduction and views it as a reasonable request given the minimal number of spaces involved. In practical terms, staff has found during recent site visits that parking spaces have been available during business hours. Additional parking spaces would be available in the evenings when tenants in the commercial center, which are only open during daytime business hours, would be closed.

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation of the restaurant shall be limited to between 10 a.m. and 12 midnight, seven days/week. Meals ordered before 12 midnight may be served, but no new patrons may be admitted after 12 midnight, and all patrons must leave by 1:00 a.m. (P&Z)
3. The maximum number of indoor seats at the restaurant shall be 45. No outdoor seating shall be permitted at the restaurant. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No live entertainment shall be permitted at the restaurant. (P&Z)
6. No on-site alcohol sales shall be permitted at the restaurant. Off-premises alcohol sales may be offered. Beer or wine coolers may be sold for off-premises consumption only in 4-packs, 6-packs, or bottles of more than 40 fluid ounces. Wine may be only sold in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold. (P&Z)
7. No delivery of food or beverages to customers shall be offered from the restaurant. (P&Z)
8. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. (P&Z)
11. The applicant is to contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security survey for the business and a robbery readiness program for all employees. (P&Z)
12. The Special Use Permit shall be reviewed by the Director of Planning & Zoning, with notice to the community, in April 2019, 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. Notwithstanding the staff review, City Council shall review the Special Use Permit in 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)

13. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
14. The applicant shall 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)
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 p.m. and 7 a.m. (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: Alex Dambach, Division Chief, Department of Planning and Zoning;
Ann Horowitz, Urban Planner.

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

CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services

- F-1 Transportation supports the proposed parking reduction. (T&ES)
- F-2 This property and building are located within the 100-yr floodplain. Due to the fact that these improvements do not amount to a "Substantial Improvement" as defined by City ordinance, this project is not subject to the Floodplain District regulations provided in Section 6-300 (FLOODPLAIN DISTRICT) of Article VI (SPECIAL AND OVERLAY ZONES) of the City of Alexandria Zoning Ordinance. However, the owner(s) of this property should be advised that flooding can and does occur at this location up to elevation 86' (City Datum) and to ensure safety the project is advised to comply with Section 6-307 (D) "Water heaters, furnaces, electrical distribution panels and other critical mechanical or electrical installations shall not be installed below the 100-year-flood level. Separate electrical circuits that serve areas below the 100-year-flood level shall be dropped from above." (T&ES)
- F-3 It is also advised that no food storage or preparation areas be located below the 100-year-flood level (elevation 89'). (T&ES)
- 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 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)

- R-7 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)
- C-1 Pursuant to Section 6-307 Other Conditions, (B): "All uses, activities and development occurring within any floodplain district shall only be undertaken in strict compliance with the Virginia Uniform Statewide Building Code (VA USBC)." (T&ES)
- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)
- C-3 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 trade permits are required and have been applied for and currently under review; these permits have not been issued as of 12/19/13. Permits and inspections are required for proposed change.

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 # 2013-0094

PROPERTY LOCATION: 672 S. Pickett St. Alexandria VA. 22304 (Parcel Acd: 6600 S. Pickett St)

TAX MAP REFERENCE: 067.02-02-19 **ZONE:** CG

APPLICANT:

Name: Mahedre Gebreselassie SELFU TESSEMA

Address: 672 S. Pickett St. Alexandria, VA 22304

PROPOSED USE: Resaturant (90%) and Grocery (10%)

REVISED

☒ **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.

Mahedre Gebreselassie

Print Name of Applicant or Agent

672 S. Pickett St.

Mailing/Street Address

Alexandria

City and State

22304

Zip Code

MB
Signature

11/14/13

Date

703 461 9420

Telephone #

Fax #

iasu.bilene@gmail.com

Email address

ACTION-PLANNING COMMISSION:

DATE:

ACTION-CITY COUNCIL:

DATE:

SUP #

2013-0094

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 672 South Pickett Street, I hereby
 (Property Address)
 grant the applicant authorization to apply for the 90% Restaurant, 10% Grocery Store use as
 (use)
 described in this application.

Name: Joseph MoorePhone: 301-628-2891

Please Print

Address: 4350 East-West Hwy, Suite 500
Bethesda, MD 20814Email: moorej@mooreassociates.comSignature: [Signature]Date: 11/13/13

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: MANAGER 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.

SEIFU TESEMMA 100%

SLP2013-0094

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. SEIFU TEGSEMA	672 S. Pickett St. Alexandria, VA 22304	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 672 S. PICKETT ST. ALEX. VA 22304 (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. PICKETT SQUARE R, LLC	4350 East-West Hwy.	100
2.	Suite 500, Bethesda, MD. 20814	
3.		

3. Business or Financial Relationships. Each person or entity indicated above in sections 1 and 2, with an ownership interest in the applicant or in the subject property are required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. **All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicate each person or entity and "None" in the corresponding fields).**

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

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. NONE		
2. NONE		
3. NONE		

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

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

11/14/13
Date

Mahedre Gebressie
Printed Name


Signature

SUP # 2013-0094

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

☒ Yes. Provide proof of current City business license

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

NARRATIVE DESCRIPTION

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

We are currently serving our customers in a space dedicated to Grocery and Carry Out. Although we believe we have earned a reputation as a business with excellent service, the economic condition and other factors led us to believe that by serving our customers in the premises, we can grow our business substantially. We have done the necessary research and believe that adding 50 seats in the premises would give us the expected return and the ability to serve many of our clients. We have worked hard to be where we are today. We want to continue serving a good segment of our target market. We want to retain 10% of our space so we may continue providing our customers with our well known Ethiopian baked goods and condiments. We will be using 13 parking spaces (out of the more than 100 parking spaces) for this purpose. We have been in business in this plaza for a number of years.

45
46 seats

WE ARE ALSO APPLYING FOR A PARKING
REDUCTION OF FOUR (4) SPACES

REVISED

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: _____

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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).

45 to 50 customers per shift (we will have two shifts)

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

25 per shift 2

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

Day:
Restaurant, Monday to Sunday

Hours:
10:00 AM to 12:00 AM

Grocery

10:00 AM to 10:00 PM

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

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

None NORMAL KITCHEN EQUIPMENT

B. How will the noise be controlled?

DON'T ANTICIPATE ANY NOISE That is BEYOND THE ORDINARY kitchen noise

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

~~HVAC is in place.~~ Filters and fans will be in place. We do not expect any odors

outside the norms of the restaurant industry.

*the kitchen has ventilate
add 6 feet hood planned*

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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)

Food Boxes, empty plastic containers and wrappers.

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

10 to 15 pounds a day.

- C. How often will trash be collected?

3 to 4 times a week.

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

Food will be either consumed inside or carried out. Ethiopian carry out cannot be consumed outside of the premises. It requires washing hands before and after consumption. It also culturally not accepted to consume it outside. We expect no litter from our products. In addition we have a trash bin right outside of the facility. Staff is also expected to check outside. So far we have had zero complaints from our neighbors and people that use the plaza.

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?
The plaza is well lit. We have security cameras in place.

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.

The Grocery sells wine for off- premise use. The restaurant will not be serving alcohol.

PARKING AND ACCESS REQUIREMENTS

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

- 5 Standard spaces
7 Compact spaces
1 Handicapped accessible spaces.
0 Other.

Planning and Zoning Staff Only

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

Does the application meet the requirement?
☐ Yes ☐ No

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

- ☒ on-site
☐ off-site

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

PLEASE NOTE: Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

☐ Parking reduction requested; see attached supplemental form

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are available for the use? 1 in the back

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? We have our own loading dock in the back of the facility
- C. During what hours of the day do you expect loading/unloading operations to occur?
Daytime anytime. It does not affect parking spaces (a total of more than 100) dedicated to customers.
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
4 times a week

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

No

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?

1,500 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1500 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: Pickett St. Plaza

☐ an office building. Please provide name of the building: _____

☒ other. Please describe: commercial center

End of Application

REVISED



SUPPLEMENTAL APPLICATION

RESTAURANT

REVISED

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

1. How many seats are proposed?

Indoors: 50 46 45 Outdoors: none

Total number proposed: 50 46 45

2. Will the restaurant offer any of the following?

Alcoholic beverages (SUP only)	_____ Yes	<input checked="" type="checkbox"/> No
Beer and wine — on-premises	_____ Yes	<input checked="" type="checkbox"/> No
Beer and wine — off-premises	<input checked="" type="checkbox"/> Yes	_____ No

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

Ethiopian ethnic food.

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

☒ table service _____ bar ☒ carry-out _____ delivery

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

Will delivery drivers use their own vehicles? _____ Yes _____ No

Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

☒ Yes _____ No

If yes, please describe:

Large screen television to show Ethiopian news and programs.



APPLICATION - SUPPLEMENTAL PARKING REDUCTION

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

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

WE ARE REQUESTING THAT OUR PARKING REQUIREMENT BE REDUCED BY FOUR (4) PARKING SPACES.

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

THE METRO STATION IS WALKING DISTANCE FROM OUR BUSINESS. METRO BUSES RUN BOTH ON VAN DORN ST. IN ADDITION, NONE OF OUR EMPLOYEES DRIVE.

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

THE EXISTING PARKING LOT DOES NOT HAVE ADDITIONAL ROOM FOR NEW PARKING SPACES.

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

____ Yes. ☒ No.

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

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

This detailed floor plan illustrates the layout of a restaurant, including the kitchen, dining area, and service areas. The plan is oriented vertically with a total width of 21'-4" and a total height of 73'-5".

Key Features and Dimensions:

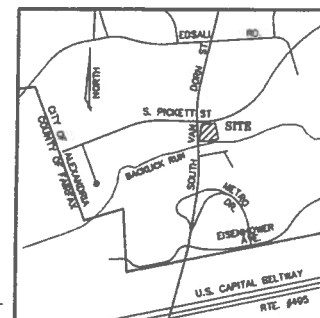
- Entrance:** Located at the bottom center, measuring 9'-6" wide.
- EXIST. VESTIBULE:** Adjacent to the entrance, measuring 5' by 5'.
- GROCERY AREA:** Located on the left side, measuring 3'-6" wide.
- DINING AREA:** Located on the right side, featuring several round tables and a large rectangular table.
- KITCHEN:** Located in the upper left, measuring 10'-11" by 11'-11". It includes a COOK TOP HOOD, a NEW TOILET, and an EXIST. TOILET.
- BREAKFAST COUNTER AREA:** Located in the center, measuring 5'-2" wide, with a counter measuring 3'-10 1/2" long.
- SERVICE COUNTER:** Located below the breakfast counter area, measuring 5'-6" long.
- PASTRIES:** Located next to the service counter, measuring 4'-2" long.
- EXISTING WALK-IN FREEZER:** Located in the center, measuring 4'-5" wide.
- STORAGE:** Located on the right side, measuring 4' wide.
- ELEC. CLOSET:** Located in the upper right, measuring 5' wide.
- EXIT:** Located at the top right.

Scale: 1/4" = 1'

TSEDEY ABEBE GROCERY/CARRY OUT
672 S. PICKETT STREET, ALEXANDRIA, VA. 22304

SCALE 1/4" = 1'-0"

511P2013-0074



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