



DOCKET ITEM #6
Special Use Permit #2014-0094
3000, 3006, 3012, & 3012-A Duke Street

Application	General Data	
Public hearing and consideration of requests: a) to operate a restaurant with outdoor dining, b) for valet parking, and c) to allow required parking to be located more than 500 feet away.	Planning Commission Hearing:	December 2, 2014
	City Council Hearing:	December 13, 2014
Address: 3000, 3006, 3012, and 3012-A Duke Street	Zone:	CG/Commercial General
Applicant: Jeffrey Yates	Small Area Plan:	Taylor Run
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		



SUP #2014-0094
300, 3006, 3012, & 3012-A Duke Street



I. DISCUSSION

The applicant, Jeffery Yates, requests Special Use Permit approval to operate a restaurant with outdoor dining at 3000, 3006, 3012 and 3012-A Duke Street, to operate valet parking, and to allow required parking to be located more than 500 feet away.

SITE DESCRIPTION

The subject site comprises four separate lots, with a combined 192 feet of frontage on Duke Street, 70 feet of frontage on Roth Street, and a combined lot area of approximately 16,900 square feet. The property is improved with a one-story commercial structure featuring a partially exposed basement and upper-level mezzanine. A surface parking lot is located on the western side of the property.



The property is surrounded primarily by a mix of institutional, commercial and light industrial uses. Bishop Ireton High School and a 7-Eleven convenience store are located across Duke Street to the north. Residential uses are located farther away to the north, beyond the convenience store and near the school. A Shell automobile service station is located to the east. A medical supply company, motor vehicle storage lots, and an office building are located to the south and southeast. Another office building is located to the southwest, and an automobile sales business is located to the west.

BACKGROUND

A restaurant has operated at this site for decades and was occupied most recently by the well-known Generous George's Positive Pizza Place. Although the restaurant was originally grandfathered as to the need for Special Use Permit approval, City Council granted SUP#1955 for an expansion of the use in December 1986. Generous George's closed in October 2009 and the space was subsequently marketed for a new restaurant use.

In February 2012, a prospective new business owner received Administrative Special Use Permit approval for a change of ownership (SUP#2011-0066) to open a new restaurant under the name of "Ginny and the Esquire Dog." This project did not move forward and the change of ownership approval expired in August 2013. The 1986 SUP would still be valid today, subject to its terms and conditions, given that the space has been continuously marketed as a restaurant use since the 2009 closure of Generous George's. However, the applicant's current proposal includes a significant increase in seating, new outdoor dining, and the construction of an upper-level terrace, features which together represent an intensification of the use beyond the 1986 SUP approval.

PROPOSAL

The applicant proposes to operate a 12,925 square-foot restaurant expected to serve pizza, pasta, salads and sandwiches. The business would offer a total of 448 seats. Sixty-one of these seats would be located outside on a new, second-level terrace. The remaining 387 indoor seats would be located on the basement/lower level, the ground floor, and in a newly-constructed second-level indoor area immediately adjacent to the outdoor terrace. The applicant plans significant façade improvements as well as an approximately 2,700 square-foot second-floor addition that includes both indoor and outdoor terrace sections. Both on and off-premises alcohol sales would be offered. The applicant also requests approval for live entertainment, particularly on Thursday-Saturday evenings, and would offer a delivery service to customers using up to two vehicles.

Valet parking would also be offered to restaurant customers at all times the business is open to satisfy the number of required parking spaces for the use. The valet parking zone would be located immediately in front of the restaurant's front door in an existing paved parking/driveway area on the northeastern corner of the property that extends from a curb cut on Duke Street to a curb cut on Roth Street. An estimated four vehicles could be parked in the valet parking zone at any one time. The applicant proposes to have between three and six attendants at any one time who would shuttle vehicles to and from two valet parking locations: 1) up to 35 spaces at 3040 Colvin Street and 2) 80 spaces at 4001 Wheeler Avenue.

Additional elements of the applicant's proposal are as follows:

<u>Hours:</u>	6 a.m. – 12 midnight Sunday -Wednesday 6 a.m. – 1 a.m. Thursday - Saturday
<u>Number of Seats:</u>	387 indoor seats <u>61 outdoor seats</u> 448 total seats
<u>Type of Service:</u>	Table service, bar service, carry-out, and delivery
<u>Delivery:</u>	Delivery service of food to customers is proposed using up to two vehicles at any one time
<u>Alcohol:</u>	On and off-premises alcohol service
<u>Live Entertainment:</u>	Live music, particularly on Thursday-Saturday nights, is requested
<u>Employees:</u>	Average of 14 employees each shift
<u>Noise:</u>	Noise levels would fully comply with all City ordinances and regulations.
<u>Odors:</u>	All venting of food odors would be in compliance with City Code requirements

Trash/Litter: Typical restaurant trash/garbage would be collected between two and three times each week. Staff would regularly monitor exterior areas for litter.

PARKING

According to Section 8-200(A)(8) of the Zoning Ordinance, one off-street parking space is required for every four restaurant seats. In addition, it is standard SUP practice to require one additional off-street parking space for every restaurant delivery vehicle. The proposed restaurant, with a total of 448 seats and up to two delivery vehicles, requires 112 off-street parking spaces. Section 8-200(C)(3) of the Zoning Ordinance also stipulates that the location of required off-street parking must be located within 500 feet of a given commercial use.

The applicant plans to provide a total of 133 off-street parking spaces in three locations:

1. The on-site surface parking lot, located immediately adjacent to the building, contains a total of 18 parking spaces that would be available for restaurant patrons to self-park. Several existing substandard, tandem spaces at the site are not included in this calculation.
2. A total of 35 off-street parking spaces at 3040 Colvin Street, which is located within 500 feet of the restaurant site. These spaces would be available for restaurant patrons through the valet parking service and self-parking.
3. A total of 80 off-street parking spaces at 4001 Wheeler Avenue, located approximately 4,000 feet away from the restaurant site. These spaces would be used only through the valet parking service.

With a total of 133 spaces, the applicant exceeds the number of parking spaces required for the use (18 on-site spaces + 35 spaces at 3040 Colvin Street + 80 spaces at 4001 Wheeler Avenue = 133 total spaces). The applicant requests Special Use Permit approval to allow the valet spaces at 4001 Wheeler Avenue to count toward the requirement, since they are more than 500 feet from the restaurant site.

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the CG / Commercial General zone. Section 4-403(Y) of the Zoning Ordinance allows restaurants in the CSL zone only with a Special Use Permit if not eligible for Administrative SUP approval. The proposal is not eligible for Administrative SUP approval for several reasons, including that both the indoor and outdoor seating exceeds maximum thresholds for Administrative SUP approval. Although Section 4-402.1(G) of the Zoning Ordinance allows valet parking by Administrative SUP approval, that request has been folded into the full-hearing SUP request for the restaurant use. The proposed use is consistent with the Taylor Run Small Area Plan chapter of the Master Plan which designates the property for commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's request. Although the proposed restaurant is rather large in terms of its number of seats and therefore necessitates special parking considerations, the property has been the site of a restaurant for decades. The requested use is appropriate in this largely commercial area, which also includes some adjacent light industrial uses. The applicant's proposal to offer valet parking, although somewhat atypical in its scope compared to other restaurants, is a reasonable proposal for meeting the parking requirement for the use and to leverage off-street parking opportunities located in the general vicinity. Ultimately, the proposal represents the opening of a new, locally-owned business in a building which is expected to be significantly renovated and that has been vacant for over five years.

Restaurant Use

Given the site's location near other commercial and light industrial uses, staff does not anticipate significant neighborhood impacts from the restaurant use as a general matter. However, several conditions have been included in this report to address both special and routine matters. Condition #4 limits the hours of operation for indoor seating to those hours requested, which are identical to the hours approved for Generous George's in its 1986 SUP. Although it supports the applicant's plan to construct a new second-level outdoor terrace in this location, staff recommends that the closing hour for the outdoor seating should be one hour earlier than the closing hour for indoor seats to prevent noise-related impacts on adjacent businesses and also, potentially, those residences located some distance away across Duke Street from the site (Condition #5). Similarly, staff recommends in Condition #9 that live entertainment in the outdoor dining area must be non-amplified only and may only occur until 9 p.m. daily.

With regard to more routine matters, staff has included condition language to prevent excessive noise, odors, and trash. Condition #8 would allow deliveries to customers using only two vehicles, as the applicant has requested. Supply loading and unloading activities would need to occur only on-site as opposed to on busy Duke Street (Condition #27).

Signage

Although staff believes that the applicant's planned façade improvements would represent a significant upgrade at the site, it remains concerned about future signage. The section of Duke Street where the restaurant is proposed contains several businesses with freestanding signs, resulting in an overall cluttered appearance. The retention of the existing freestanding sign, which is taller than many of the freestanding signs in the area, would not be consistent with an initiative to reduce the negative aesthetic impact of such signage when possible. Staff had recommended the elimination of the sign in question as part of its approval of the 2012 Administrative SUP for that failed restaurant proposal. In October, City Council reiterated its general interest in reducing such signage and expressed a preference for monument-style signs during discussion of an SUP request at a different site. Staff therefore now recommends in Condition #10 that the applicant remove the existing freestanding sign within two years. No freestanding signs would be allowed at the site after that time except for monument-style signage.

Parking

Although the potential for spill-over parking is relatively low in this instance, the matter of adequate parking has been closely considered in this case given the number of restaurant seats proposed and the relatively low number of parking spaces available on-site. Staff has discussed the issue on several occasions with the applicant, who has arrived at the current arrangement after considering several earlier plans that would have included alternative sites and less reliance on valet parking. The current plan, involving three different parking locations and the use of valet parking at all times the restaurant is open, is ultimately supportable. Some of the parking spaces are immediately next-door to the restaurant. Although the parking at 3040 Colvin Street is located in an industrial area, it is reasonably close to the restaurant site and is within the 500-foot stipulation contained in the Zoning Ordinance. Generous George's also used additional off-street parking sites in the vicinity of Roth and Colvin Streets during its many years in operation. Although the parking at 4001 Wheeler is approximately 4,000 feet away from the restaurant, an allowance for this parking to be more than 500 feet away has been included in this request, and staff ultimately supports the location since it will be used only in connection with a valet parking program.

With the inclusion of several standard conditions of approval, the valet parking program proposed by the applicant should function smoothly and achieve the larger goal of providing adequate parking for the use. The use of a privately-owned, off-street valet loading zone, which already exists as a paved area today immediately in front of the restaurant, makes valet parking an especially convenient option for restaurant patrons and would not eliminate existing on-street parking spaces as has been necessary in other valet parking requests. Although the Wheeler Avenue site is somewhat more distant from the restaurant than staff would prefer, the applicant plans to make use of an adequate number of attendants and a vehicle to shuttle valet staff between the two locations. It is also advantageous that the applicant plans to purchase the 4001 Wheeler Avenue site because it significantly reduces the likelihood that the parking spaces would become unavailable to the restaurant in the future.

Staff has included a series of standard conditions in this report to address potential impacts from valet parking and to ensure that it functions smoothly as intended. Given that the parking spaces being used in the valet program are required parking spaces, staff recommends in Condition #13 that the applicant shall operate the valet parking program at all times that the restaurant is open to the public. The applicant would also be required in standard Condition #18 to provide to the Director a log book or other documentation demonstrating that the valet parking program is being fully utilized. Condition #16 prohibits the applicant from parking vehicles on-street at any time, and Condition #15 limits the use of the valet parking zone to its intended purpose for the valet parking program. Condition #17 requires the applicant to maintain sufficient staffing in order to ensure that the program functions properly and to prevent vehicles from backing up onto Duke Street. Aside from the typical one-year review condition for the entire use, staff has also included a separate valet parking review process in Condition #30, which is standard practice for valet parking SUPs. The condition language requires an initial six-month review, and if the operation is found to be satisfactory, additional one-year reviews are required indefinitely.

Subject to the conditions contained in Section III of this report, staff recommends approval of the applicant's 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 maximum number of indoor seats at the restaurant shall be 387. The maximum number of outdoor seats at the restaurant shall be 61. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. The hours of operation for the indoor portion of the restaurant shall be limited to between 6 a.m. and 12 midnight Sunday - Wednesday and between 6 a.m. and 1 a.m. Thursday - Saturday. Meals ordered before 12 midnight Sunday - Wednesday or 1 a.m. Thursday - Saturday may be sold, but no alcoholic beverages may be served and no new restaurant patrons may be admitted after 12 midnight Sunday - Wednesday or 1 a.m. Thursday - Saturday and all patrons must leave by 1 a.m. Sunday - Wednesday and 2 a.m. Thursday-Saturday. (P&Z)
5. The hours of operation for the outdoor seating shall be limited to between 6 a.m. and 11 p.m. Sunday - Wednesday and between 6 a.m. and 12 midnight Thursday - Saturday. The outdoor dining area shall be closed and cleared of all customers by 11 p.m. Sunday - Wednesday and by 12 midnight Thursday - Saturday. (P&Z)
6. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
7. On and off-premises alcohol sales may be permitted at the restaurant. Beer or wine coolers may be sold only in 4-packs, 6-packs, or bottles of more than 40 fluid ounces. Wine may be sold in bottles of at least 375 ml. Fortified wines (or wine with an alcohol content of 16.5% or more by volume) may not be sold unless in the form of dessert wines, premium ports, sherries, madeiras, and similar wines. (P&Z)
8. Not more than two delivery vehicles used to deliver food to customers shall operate from the restaurant at any one time. Delivery vehicles shall not park on public streets at any time they are in the vicinity of the restaurant. (P&Z)
9. Limited live entertainment may be permitted inside the restaurant. Limited, non-amplified live entertainment may be permitted in the outdoor dining area until 9 p.m. daily. No admission or cover fee shall be charged for the limited live entertainment. 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) (T&ES)

10. The existing freestanding sign at the site shall be removed within two years of SUP approval to the satisfaction of the Director of Planning & Zoning. New freestanding signs at the site are prohibited after that time except that monument-style signage may be allowed to the satisfaction of the Director of Planning & Zoning. (P&Z)
11. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol. (P&Z)
12. Prior to installation of the landscaping, submit a revised site and landscape plan to the satisfaction of the Directors of Transportation and Environmental Services and Planning and Zoning to address potential sight distance issues. (T&ES)
13. The valet parking services shall be provided at all times that the restaurant is open to the public. (P&Z) (T&ES)
14. The valet parking service shall be heavily promoted to patrons, including advertising such parking by posting notice inside its business, including such notice in any advertising and urging patrons who drive to use this service. (P&Z) (T&ES)
15. The valet parking pick up/drop off area is solely for the use of loading and unloading vehicular passengers and the temporary staging of passenger vehicles prior to locating them within, or following their retrieval from, the approved off-street location for storage. (P&Z) (T&ES)
16. All valet-parked vehicles shall be stored in an approved off-street location. No vehicles involved in the valet parking program shall be parked or temporarily stored by an attendant on streets or sidewalks. (P&Z) (T&ES)
17. Sufficient staff and resources shall be provided to operate the valet service safely and effectively within the boundaries of the designated valet parking area. Double parking, staging outside the valet parking area as defined herein or later amended, vehicles stored in the valet loading zone over 10 minutes and vehicles stored in locations other than designated off-street facilities may be considered indicators of inadequate staffing to meet vehicle volumes. If the Directors of P&Z and T&ES determine that there is inadequate valet staffing, the applicant shall provide additional staffing and/or resources necessary to comply with this condition. (P&Z) (T&ES)
18. The valet parking operator shall record the number of vehicles using valet service, keep an ongoing written log, and make the log available to the City, in order to track the effectiveness and popularity of the program. (P&Z) (T&ES)
19. No food, beverages, or other material shall be stored outside. (P&Z)

20. 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)
21. Kitchen equipment including floor mats shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
22. 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)
23. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
24. 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)
25. 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)
26. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES)
27. Loading and unloading of supplies to the restaurant shall be conducted only on the property and not from vehicles parked on Duke Street. (T&ES)
28. 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)
29. The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-6838 regarding a security assessment for the business and robbery readiness training for all employees. (P&Z)
30. Six months after commencing operation, the valet parking shall be reviewed for compliance with the standards and conditions listed above and for its effectiveness in handling the drop off, ferrying, parking and retrieving of vehicles efficiently and effectively, without undue interference with non-valet parking and traffic. If on review the directors of P&Z and T&ES determine that the valet parking program has operated successfully and in compliance with its permit, then the permit shall be extended indefinitely, with a similar review to occur at the end of each one year period from that point forward. As part of the initial or annual review under this paragraph, the directors

of T&ES and P&Z may require the operator to adjust the features of the program or, alternatively, may docket the SUP for Planning Commission and City Council review, if: a) there are concerns about the effectiveness, success or impacts of the valet parking program; b) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; or (c) 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. (P&Z) (T&ES)

31. The Director of Planning and Zoning shall review the Special Use Permit after the use 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;
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.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- F-1 Staff has concerns regarding the limited sight distance that will be experienced when vehicles are attempting to leave the front of the premises to turn onto Roth Street. The maneuvering is potentially obstructed with the proposed trees as exhibited on the proposed site plan. (T&ES)
- R-1 Prior to installation of the landscaping, submit a revised site and landscape plan to the satisfaction of the Directors of Transportation and Environmental Services and Planning and Zoning to address potential sight distance issues. (T&ES)
- R-2 Loading and unloading shall be conducted on the property and not along Duke Street. (T&ES)
- R-3 Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
- R-4 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-5 All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-6 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-7 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-8 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-9 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)
- R-10 The valet parking services shall be provided at all times. (P&Z) (T&ES)

- R-11 The valet parking service shall be heavily promoted to patrons, including advertising such parking by posting notice inside its business, including such notice in any advertising and urging patrons who drive to use this service. (P&Z) (T&ES)
- R-12 The valet parking pick up/drop off area is solely for the use of loading and unloading vehicular passengers and the temporary staging of passenger vehicles prior to locating them within the approved off-street location for storage. (P&Z) (T&ES)
- R-13 All valet-parked vehicles shall be stored in the approved off-street location. (P&Z) (T&ES)
- R-14 Sufficient staff and resources shall be provided to operate the valet service safely and effectively within the boundaries of the designated valet parking area. Double parking, staging outside the valet parking area as defined herein or later amended, vehicles stored in the valet loading zone over 10 minutes and vehicles stored in locations other than designated off-street facilities may be considered indicators of inadequate staffing to meet vehicle volumes. If the Directors of P&Z and T&ES determine that there is inadequate valet staffing, they will require additional staffing and/or resources necessary to comply with this condition. (P&Z) (T&ES)
- R-15 No vehicle in the valet parking program shall be parked or temporarily stored by an attendant on streets or sidewalks. (P&Z) (T&ES)
- R-16 The valet parking operator shall record the number of vehicles using valet service, keep an ongoing written log, and make the log available to the City, in order to track the effectiveness and popularity of the program. (P&Z) (T&ES)
- R-17 Six months after commencing operation, the valet parking shall be reviewed for compliance with the standards and conditions listed above and for its effectiveness in handling the drop off, ferrying, parking and retrieving of vehicles efficiently and effectively, without undue interference with non-valet parking and traffic. If on review the directors of P&Z and T&ES determine that the valet parking program has operated successfully and in compliance with its permit, then the permit shall be extended indefinitely, with a similar review to occur at the end of each one year period from that point forward. As part of the initial or annual review under this paragraph, the directors of T&ES and P&Z may require the operator to adjust the features of the program or, alternatively, may docket the SUP for Planning Commission and City Council review, if:
a) there are concerns about the effectiveness, success or impacts of the valet parking program; b) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; or (c) 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. (P&Z) (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99).

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

- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)

Code Enforcement:

- F-1 No comments received

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, corporation or location to another. Permit application and fee are required.
2. Construction plans shall be submitted to the Health Department located at 4480 King Street and through the Multi-Agency Permit Center. Plans shall be submitted and approved by the Health Department prior to construction. There is a \$200.00 plan review fee payable to the City of Alexandria.
3. Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety Code of the City of Alexandria. Plans shall include a menu of food items to be offered for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.
4. A Food Protection Manager shall be on-duty during all operating hours.
5. The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
6. In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.
7. Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods.

Parks and Recreation:

- F-1 No comments received

Police Department:

F-1 No comments received

Fire Department:

F-1 A fire prevention permit is required for this use and occupancy condition – assembly.



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 3000 DUKE STREET (3000-3006-3012-3012A)

TAX MAP REFERENCE: 061.04-D1-18,19,20,45 ZONE: CG

APPLICANT:

Name: Jeffrey Yates

Address: 1018 N Henry Street Alexandria, VA 22314

PROPOSED USE: Restaurant

☒ **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.

Jeffrey Yates
Print Name of Applicant or Agent

1018 N. Henry St
Mailing/Street Address

Alexandria, VA 22314
City and State Zip Code

Jeffrey Yates 8/19/14
Signature Date

703-244-2447 / 244-8428 703-831-4477
Telephone # Fax #

YatesCarwash@MSN.COM
Email address

ACTION - PLANNING COMMISSION	A/E:
ACTION - CITY COUNCIL	ATE:

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 3000-3012A Duke St I hereby
(Property Address)
grant the applicant authorization to apply for the Restaurant use as
(use)
described in this application.

Name: Jeffrey Yates Phone: 703-244-2447 / 244-8425
Please Print
Address: 1018 N. Henry St Alex, VA 22314 Email: YatesCarWash@msn.com
Signature: Jeffrey Yates Date: 8/19/14

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.

- None -

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.	Jeffrey Yates	1018 N. Henry St Alexandria, VA 22314	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 3000 - 3012A DUKE 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.	Jeffrey Yates	1018 N. Henry St Alex, VA 22314	100%
2.			
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 indicated each person or entity and "None" in the corresponding fields).

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

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

8/19/14
Date

Jeffrey Yates
Printed Name

Jeffrey Yates
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.)

Applicant plans to re-open a full-service restaurant on the site, that was previously a full-service Pizza-Pasta Restaurant named "Generous George's" for 32 consecutive years. The restaurant will be a full service Pizza-Pasta Restaurant with 3 levels of dining, two bar areas offering take-out and delivery service. Plans include a roof-top dining and bar area with outdoor terrace seating. Plans also include live music during peak periods with full compliance of all City noise ordinances. Plans include on-site and off-site customer parking and complimentary valet parking on at least two off-site parking lots. A complete remodeling of both the interior and exterior of the building, bringing it up to current code requirements, and with excellent architectural and aesthetic design and finishes to blend the Old Towne charm and West-End more modern design harmoniously.

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).

100-400 patrons. Peak periods will lunch and dinner time,
especially on Fridays and Saturdays.

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

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

14 employees ~ 2 shifts 1st shift = 11-7pm 2nd shift = 4-12pm

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

Day:

Monday, Wednesday + Sunday

Hours:

6:00 am - 12:00 pm

Thursday, Friday, Saturday

6:00 - 1:00 am

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

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

All noise levels will fully comply with all
City ordinances and regulations.

B. How will the noise be controlled?

Constant monitoring by Management, so that any
neighbors or passerby's will not be adversely effected.

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

All vents will be above the roof-top, routing all
food odors (cooking) away from the public area, all
in accordance with all City Code requirements.

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)

Typical Restaurant trash/garbage.

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

Approximately 6 cubic yard per week.

- C. How often will trash be collected?

2-3 times a week - by licensed refuse company.

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

No littering signs, staff cleaning all exterior areas three (3)
times a day.

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:

- N/A -

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

Adequate lighting in and around all public and
parking areas, in accordance with City Code requirements.
Also, as required, uniformed off-duty Police officers, on

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.

Proposed On-Premises - beer wine and alcohol.
Proposed Off-Premises - beer and wine only (no single beers)

PARKING AND ACCESS REQUIREMENTS

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

133

70	Standard spaces
40	Compact spaces
2	Handicapped accessible spaces.
	Other.

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

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

☒ on-site

☐ off-site

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

Off-site parking will include customer and valet parking (as described in Attachment)

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

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

- B. Where are off-street loading facilities located? On site - West side of building - near trash dumpster enclosure
- C. During what hours of the day do you expect loading/unloading operations to occur? 6 am - 11:00 am daily
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? 6-8 deliveries per day

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?

Current Access is adequate, no new improvements are necessary.

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? 2,728 square feet.

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

10,197 sq. ft. (existing) + 2,728 sq. ft. (addition if any) = 12,925 sq. ft. (total)

19. The proposed use is located in: (check one)

- ☒ 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



DEPARTMENT OF PLANNING AND ZONING FLOOR AREA RATIO AND OPEN SPACE CALCULATIONS

A. Property Information

A1. Street Address 3006 DUKE STREET

Zone C6

A2. 17,000 SF
Total Lot Area

x 0.5
Floor Area Ratio Allowed by Zone

= 8,500 SF
Maximum Allowable Floor Area

B. Existing Gross Floor Area

Existing Gross Area*		Allowable Exclusions	
Basement	4,609	Basement**	4,609
First Floor	4,709	Stairways**	112
Second Floor	879	Mechanical**	531
Third Floor	N/A	Other**	N/A
Porches/ Other	N/A	Total Exclusions	5,262
Total Gross *	10,197		

B1. Existing Gross Floor Area *
10,197 Sq. Ft.

B2. Allowable Floor Exclusions**
5,262 Sq. Ft.

B3. Existing Floor Area minus Exclusions
4,945 Sq. Ft.
(subtract B2 from B1)

C. Proposed Gross Floor Area (does not include existing area)

Proposed Gross Area*		Allowable Exclusions	
Basement	4,671	Basement**	4,671
First Floor	5,156	Stairways**	794
Second Floor	3,445	Mechanical**	81
Third Floor	N/A	Other**	136
Porches/ Other	653	Total Exclusions	5,684
Total Gross *	12,925		

C1. Proposed Gross Floor Area *
12,925 Sq. Ft.

C2. Allowable Floor Exclusions**
5,684 Sq. Ft.

C3. Proposed Floor Area minus
Exclusions 7,241 Sq. Ft.
(subtract C2 from C1)

D. Existing + Proposed Floor Area

D1. Total Floor Area (add B3 and C3) 7,241 Sq. Ft.

D2. Total Floor Area Allowed by Zone (A2) 8,500 Sq. Ft.

*Gross floor area is the sum of all gross horizontal areas under roof, measured from the face of exterior walls, including basements, garages, sheds, gazebos, guest buildings and other accessory buildings.

** Refer to the zoning ordinance (Section 2-145(B)) and consult with zoning staff for information regarding allowable exclusions.

If taking exclusions other than basements, floor plans with excluded areas must be submitted for review. Sections may also be required for some exclusions.

F. Open Space Calculations

Existing Open Space	
Required Open Space	
Proposed Open Space	

The undersigned hereby certifies and attests that, to the best of his/her knowledge, the above computations are true and correct.

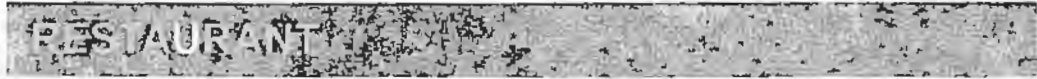
Signature: [Signature]

Date: 9.05.14

SUP # _____
min Use Permit # _____



SUPPLEMENTAL APPLICATION



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: 387 Outdoors: 61 Total number proposed: 448
2. Will the restaurant offer any of the following?
Alcoholic beverages (**SUP only**) ☒ Yes ☐ No
Beer and wine — on-premises ☒ Yes ☐ No
Beer and wine — off-premises ☒ Yes ☐ No
3. Please describe the type of food that will be served:
Pizza, Pasta, Salads, Subs.
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? 2
Will delivery drivers use their own vehicles? ☒ Yes ☐ No
Where will delivery vehicles be parked when not in use?
On-site or one of the off-site parking lots.
6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
☒ Yes ☐ No
If yes, please describe:
Live music on peak times (Thursday-Friday-Saturday Nights)
Large screens and multiple flat screens in the bar area.

REVISED PARKING MANAGEMENT PLAN FOR YATES PIZZA

This Parking Management Plan provides the details of both types of parking to be provided for the subject restaurant. The two distinct types of parking are "Customer Self-Parking" and "Valet Parking".

The "Customer Self-Parking" is where the customer parks his own vehicle in well designated and signed parking lots and walks from their vehicle to the restaurant.

The "Valet Parking" is where the customer pulls his vehicle into a well designated and signed and dedicated Valet Drop-off and Pick-up area with separate entrance and exit driveways and will provide for up to three vehicles at any time and an additional vehicle standing space as well. The Valet Service will be staffed by three to six uniformed Valet Parking Personnel, depending upon demand, and will have signage designating the Valet Drop-off/Pick-up area and the dedicated entrance driveway.

There are two "Customer Self- Parking" areas.

3000-3006-3012-3012A Duke Street (Restaurant Site) – Available all day, every day! Owned by Applicant. (18 Spaces).

There is one parking area which will accommodate both "Customer Self-Parking" and "Valet Parking":

- 3040 Colvin Street: Available all day, every day. Have Lease/Contract for Valet Parking Services and Parking Spaces (35 spaces).

There is one parking area which will accommodate "Valet Parking" only:

- 4001 Wheeler Avenue: Applicant is fee-simple owner of this property and it is available all day, every day with asphalt paved parking for 80 vehicles.

Attached as an exhibit is a traffic flow diagram illustrating the drive route to be used by the Valet Parking Personnel. The Valet parking lots will be available during all hours that the Restaurant is open and staffed by between 3 to 6 parking attendants, or more if necessary, depending on the day and time, and as demand requires.

Applicant currently has all Parking Areas finalized with either outright ownership of the properties, or the contract purchaser, or has produced written Lease documentation giving the Applicant the rights to use the parking areas as outlined above.

Applicant is of the understanding that the restaurant will be required to provide approximately 118 parking spaces in total. The Applicant is providing a total of 133 spaces, therefore, requiring no parking reduction.

REVISED



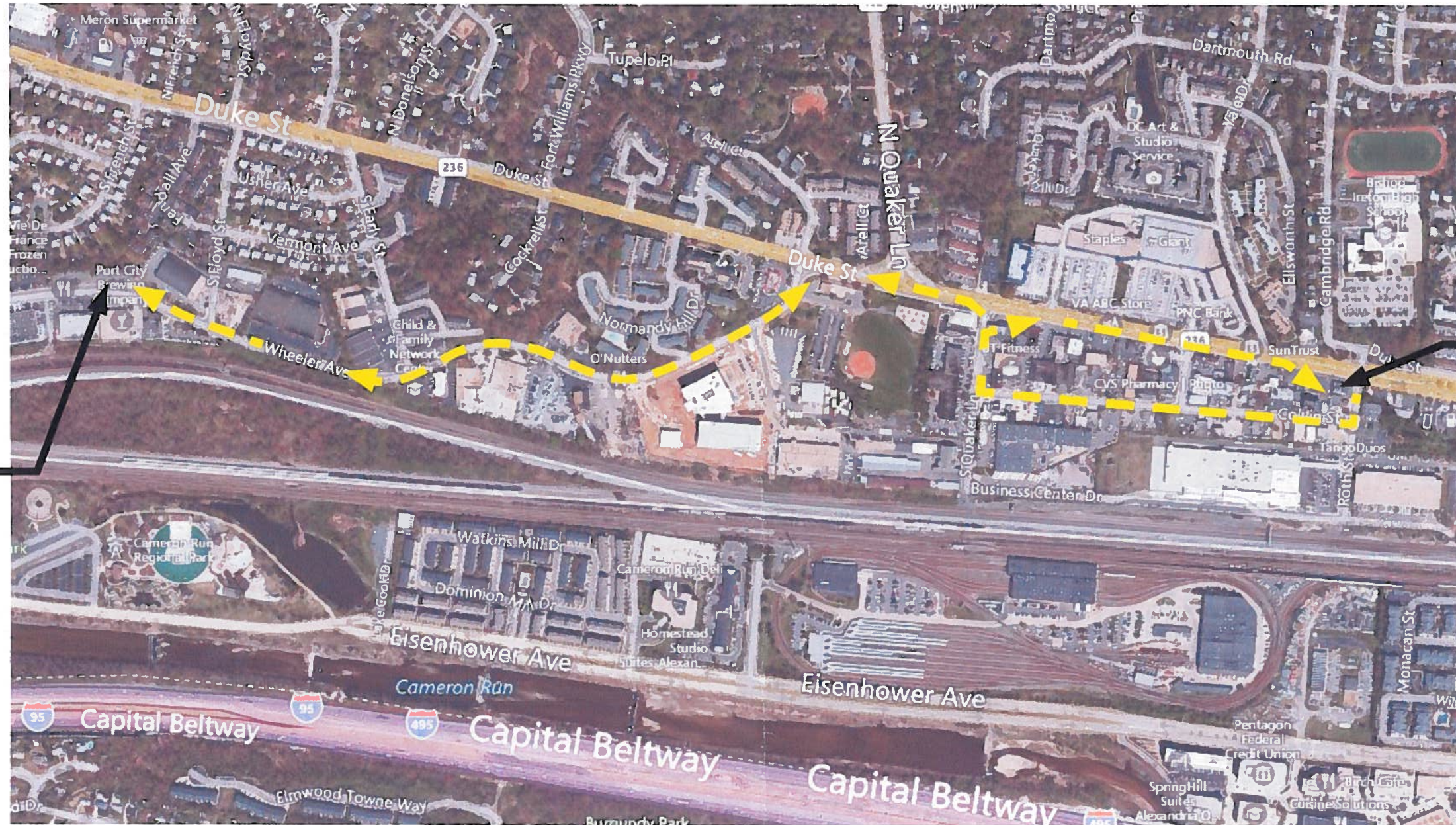
FLOW FROM OFF SITE
VALET PARKING @ 4001
WHEELER AVE (80 SPACES).

PROPOSED-OFF SITE
CUSTOMER SELF PARK
& VALET PARKING @ 3040
COLVIN ST - AVAILABLE
ALL DAY, EVERY DAY.
HAVE LEASE/CONTRACT
FOR VALET PARKING SER-
VICES AND PARKING. (35
SPACES).

PROPOSED VALET PARKING
DRIVING PATH

PROPOSED ON SITE, CUS-
TOMER SELF PARK @ 3000-
3006-3012-3012A - (RESTAU-
RANT SITE) AVAILABLE ALL
DAY, EVERY DAY. OWNED BY
APPLICANT. (18 SPACES).

PROPOSED PARKING AREAS
SCALE: NTS



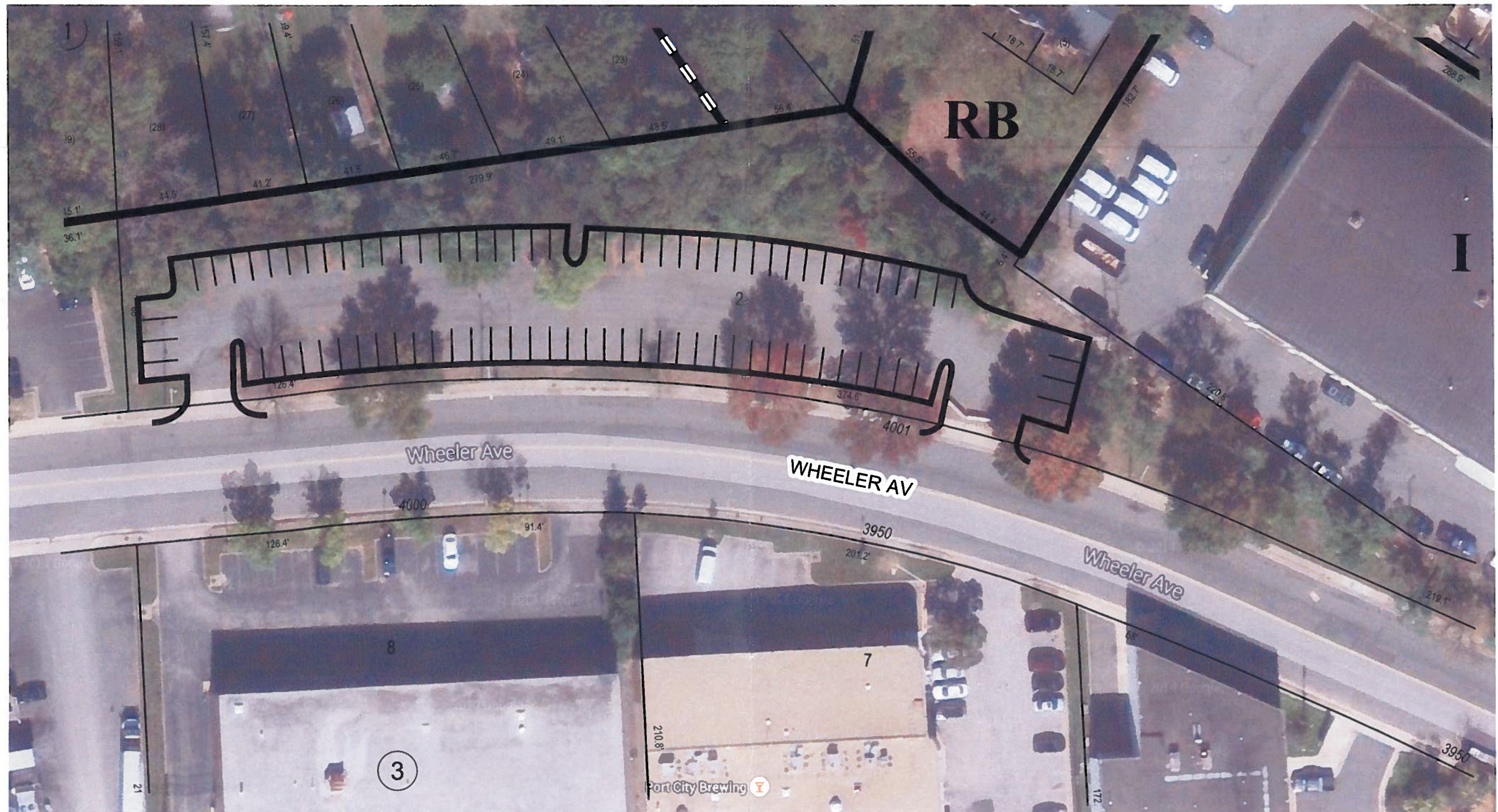
PROPOSED VALET PARKING
DRIVING PATH

PROPOSED ON SITE, CUSTOMER SELF PARK @ 3000-3006-3012-3012A - (RESTAURANT SITE) AVAILABLE ALL DAY, EVERY DAY. OWNED BY APPLICANT. (18 SPACES).

PROPOSED-OFF SITE
VALET PARKING @ 4001
WHEELER AVE - AVAIL-
ABLE ALL DAY, EVERY
DAY. OWNED BY APPLI-
CANT. (80 SPACES).

PROPOSED PARKING AREAS
SCALE: NTS

REVISED



**4001 WHEELER AVE PARKING AREAS,
SHOWING OVER 86 PARKING SPACES
SCALE: NTS**

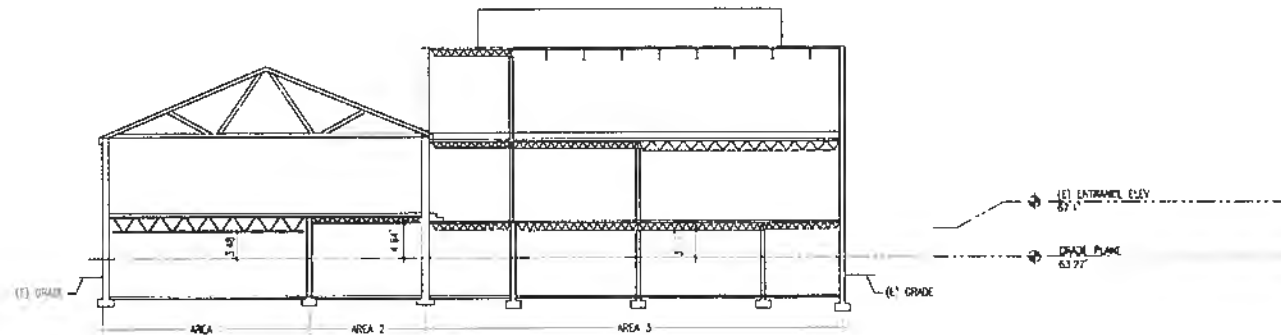
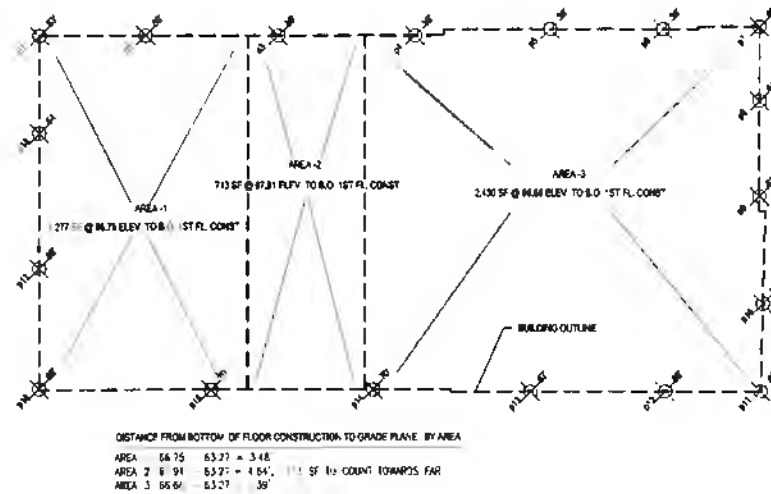


FRONT ELEVATION - NORTH WEST CORNER



FRONT ELEVATION - NORTH EAST CORNER

GRADE ELEVATION POINT TABLE	
POINT	ELEVATION
1	63'
2	58'
3	59'
4	58'
5	58'
6	58'
7	60'
8	61'
9	62'
10	64'
11	66'
12	66'
13	67'
14	70'
15	70'
16	68'
17	66'
18	64'
TOTAL	1130' / 18 = 63.27' GRADE PLANE



GRADE PLANE CALCULATIONS

ADDITION SF CALCULATIONS

(E) GROSS SF

BASEMENT	4,609	SF
1ST FLOOR	4,709	SF
PENTHOUSE	879	SF
	10,197	SF

PROPOSED GROSS SF

BASEMENT	4,671	SF
1ST FLOOR	5,156	SF
PENTHOUSE	2,445	SF
DECK TERRACE	552	SF
	12,825	SF

30% OF (E) GSF: 10,197 x 30% = 3,059 SF
 PROPOSED GSF ADDED 10,197 + 12,825 = 23,022 SF
 23,022 SF (PROPOSED) < 3,059 SF (MAX ALLOWED)

FAR CALCULATIONS

SIE 17,000 SF x 5 (FAR) = 85,000 SF

(E) GROSS FLOOR AREA			EXCLUSIONS		
BASEMENT	4,609	SF	BASEMENT	4,609	SF
1ST FLOOR	4,709	SF	STAIRWAYS	175	SF
PENTHOUSE	879	SF	OTHER	241	SF
	10,197	SF		5,725	SF
(E) GROSS FLOOR AREA - EXCLUSIONS = 4,942 SF					

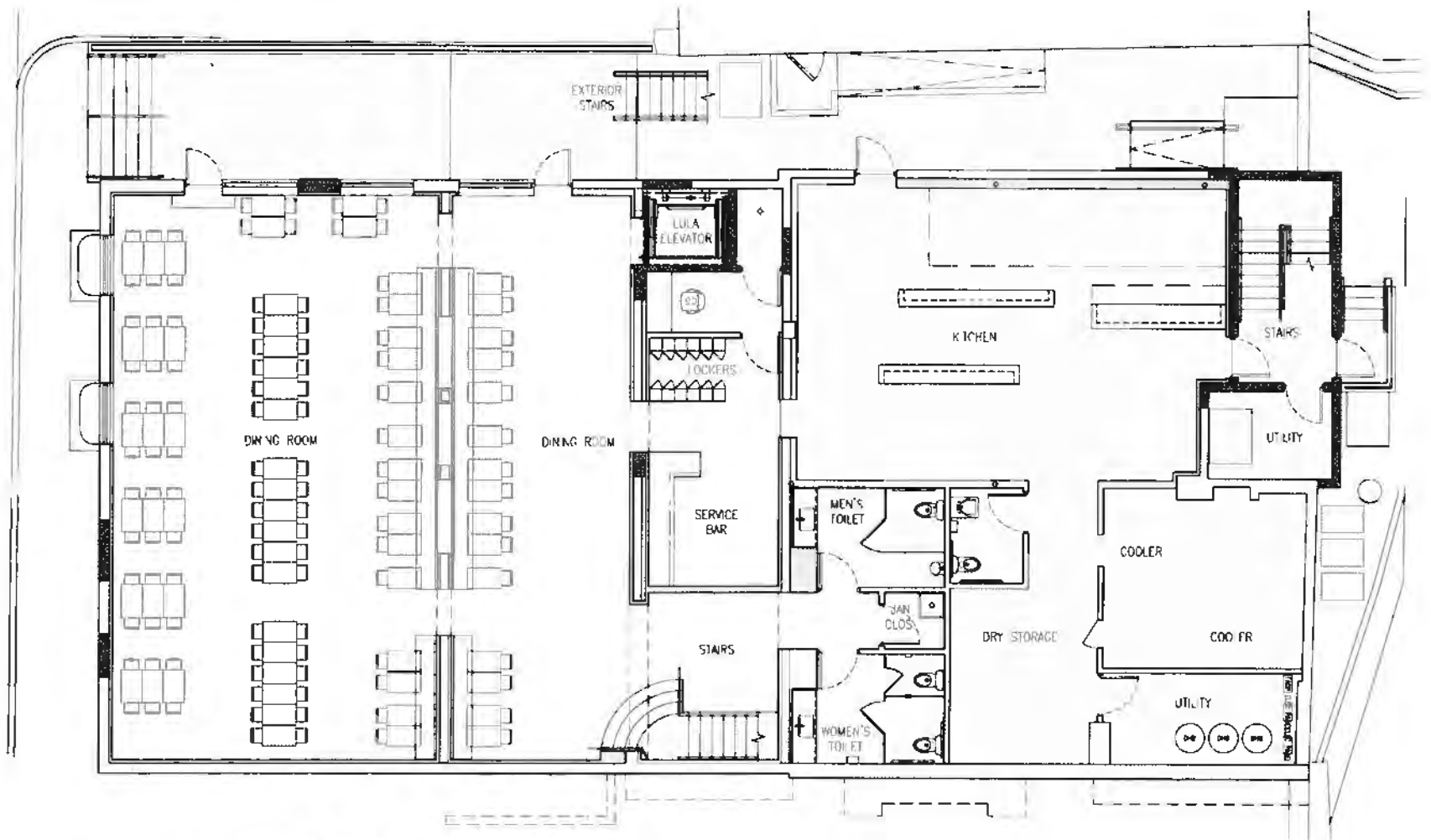
(E) GROSS FLOOR AREA - EXCLUSIONS = 4,472 SF

PROPOSED GROSS SF OCCUPYABLE		EXCLUSIONS			
BASEMENT	4,671	SF	BASEMENT	4,671	SF
1ST FLOOR	5,156	SF	STAIRWAYS	794	SF
PENTHOUSE	2,445	SF	MECHANICAL	81	SF
DECK TERRACE	552	SF	OTHER	136	SF
	12,825	SF		5,682	SF
PROPOSED GROSS FLOOR AREA - EXCLUSIONS = 7,243 SF					

PROPOSED GROSS FLOOR AREA - EXCLUSIONS = 7,143 SF

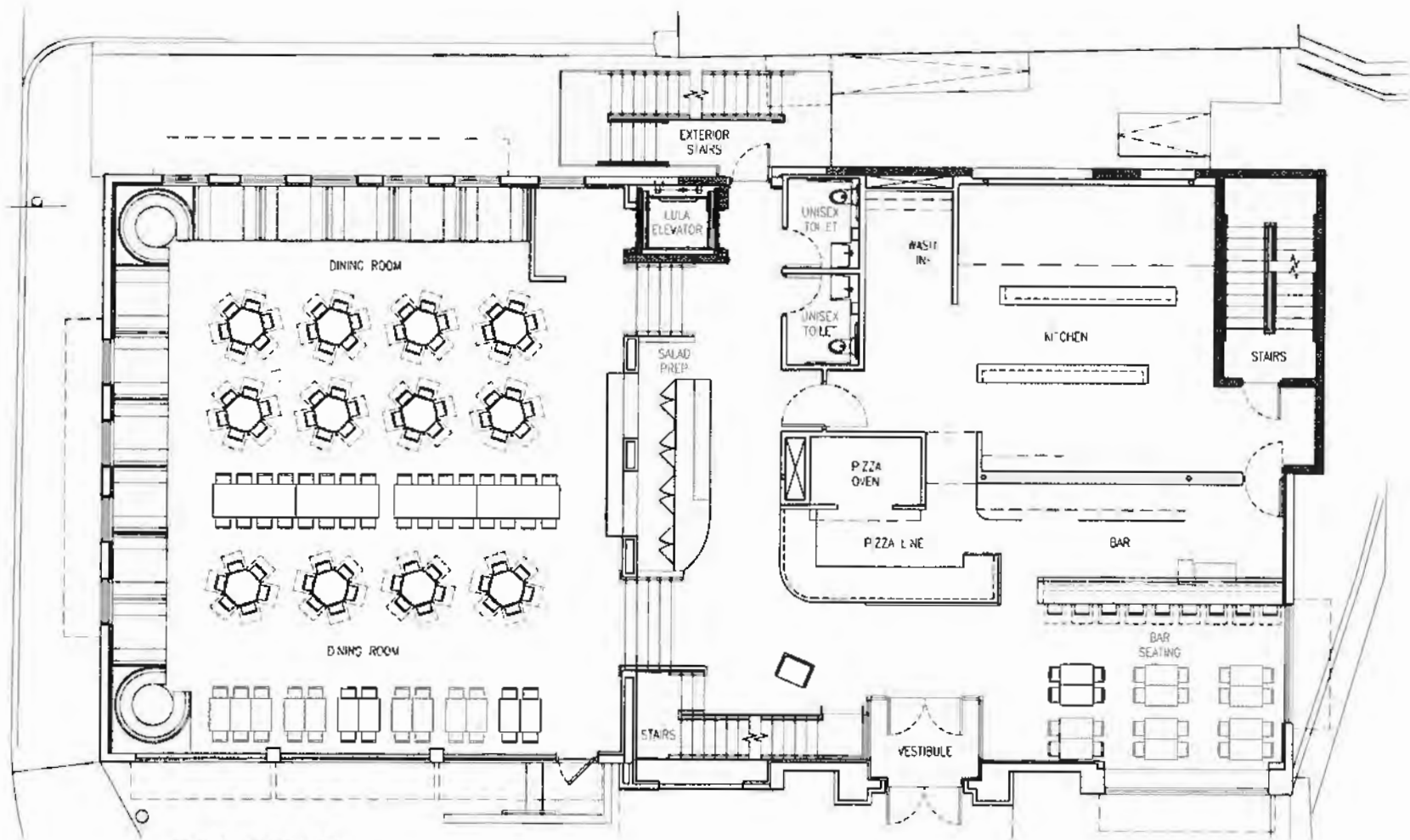
(100% OF FAR ADDED) = 7,143 SF (PROPOSED)

BASEMENT EXCLUDED FROM FAR CALCULATIONS.
 REFER TO GRADE PLANE CALCULATIONS



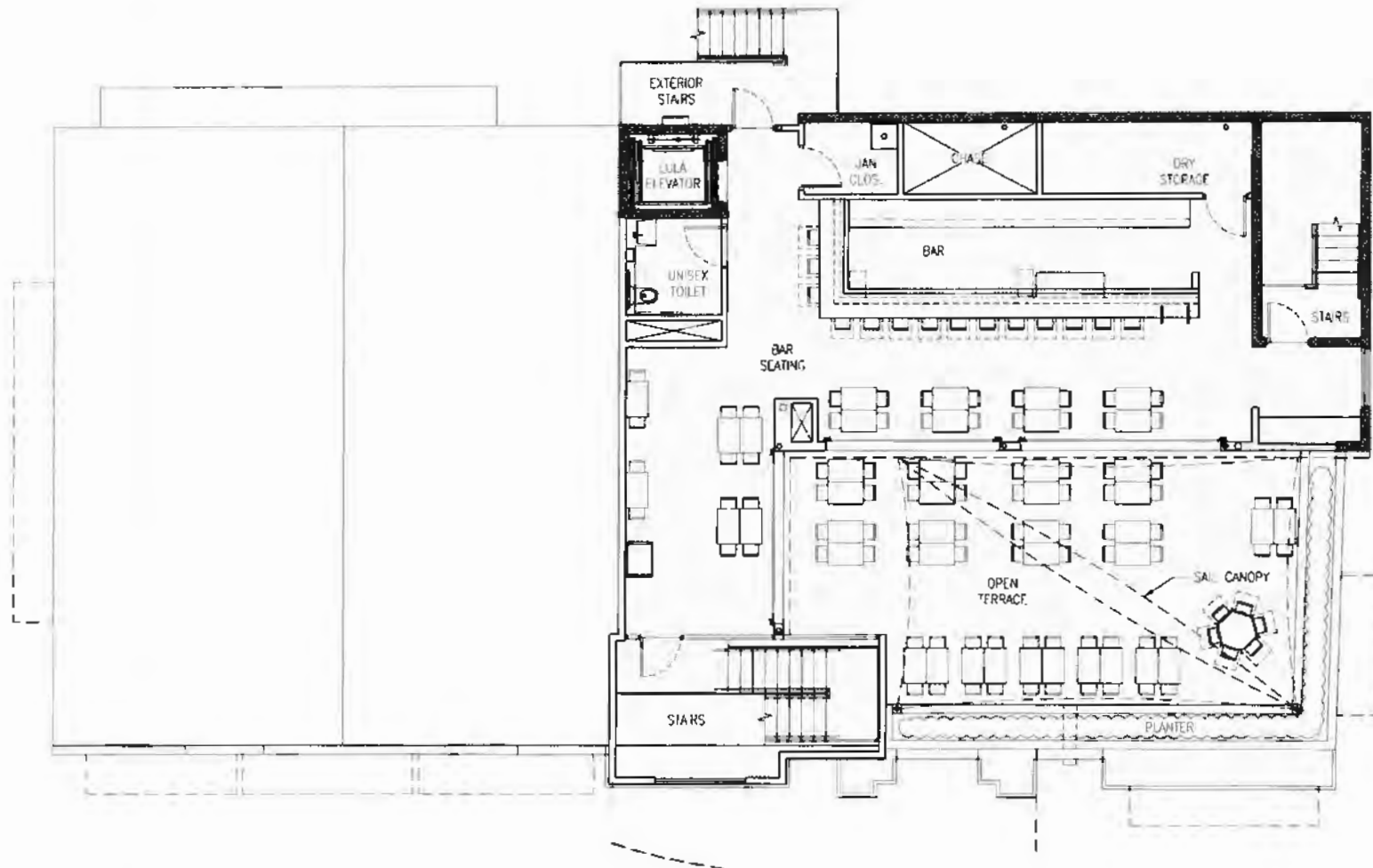
PROPOSED BASEMENT FLOOR PLAN
 SCALE: 1/8" = 1'

Dining Room Seats: 140



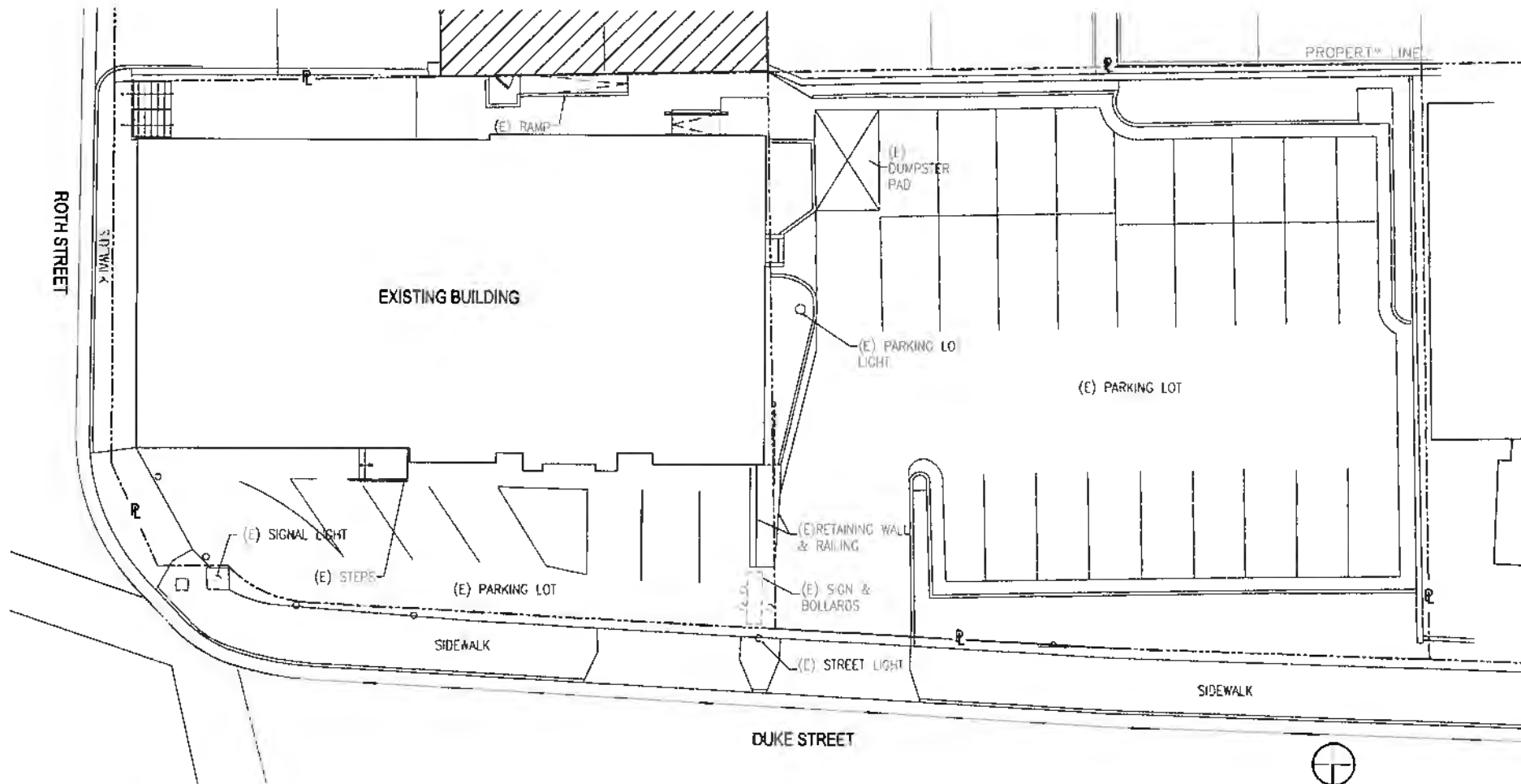
PROPOSED 1ST FLOOR PLAN
SCALE: 1/8" = 1'

Dining Room Seat: 172
Bar Seats: 33

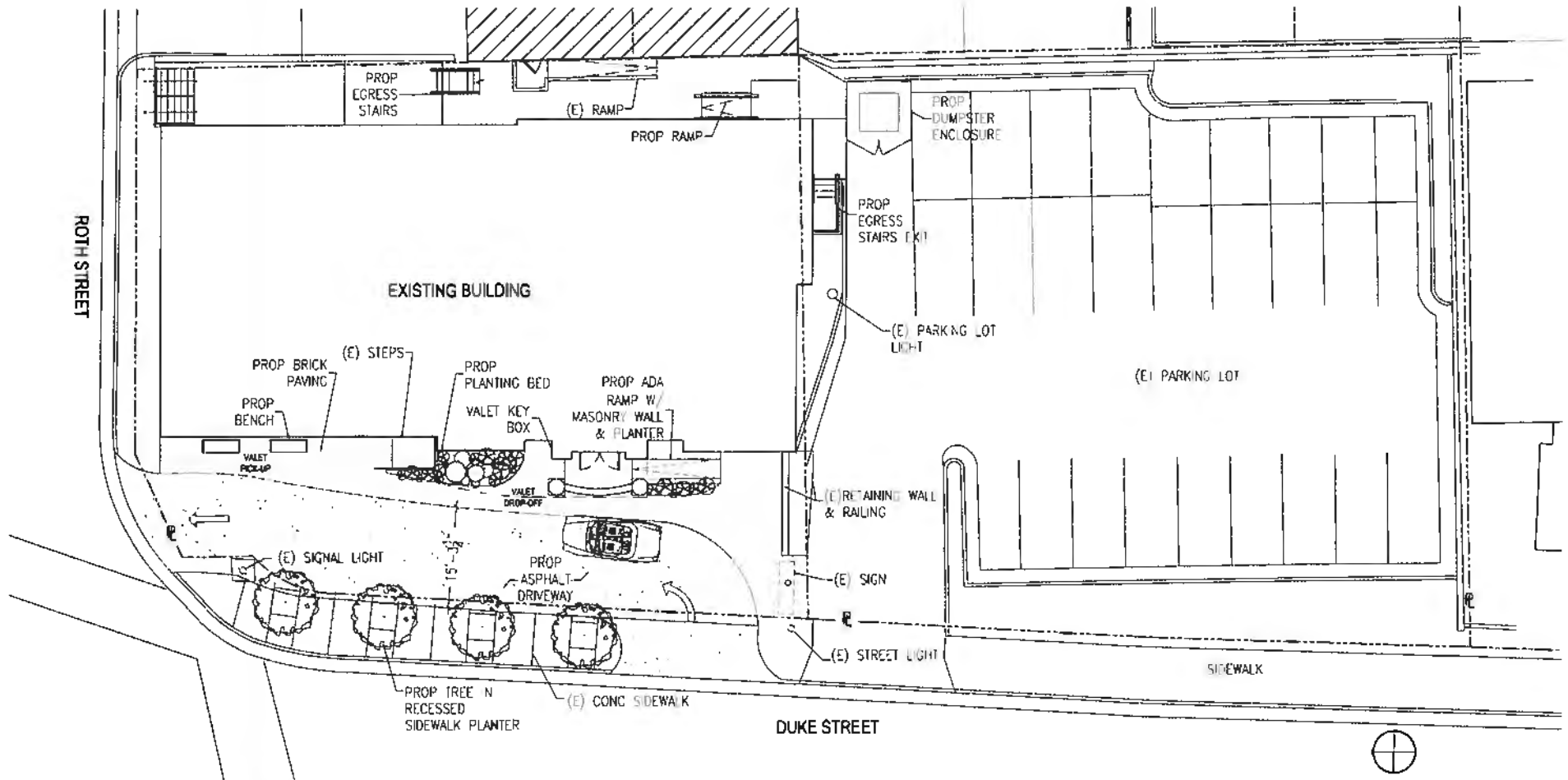


PROPOSED PENTHOUSE FLOOR PLAN
SCALE: 1/8" = 1'

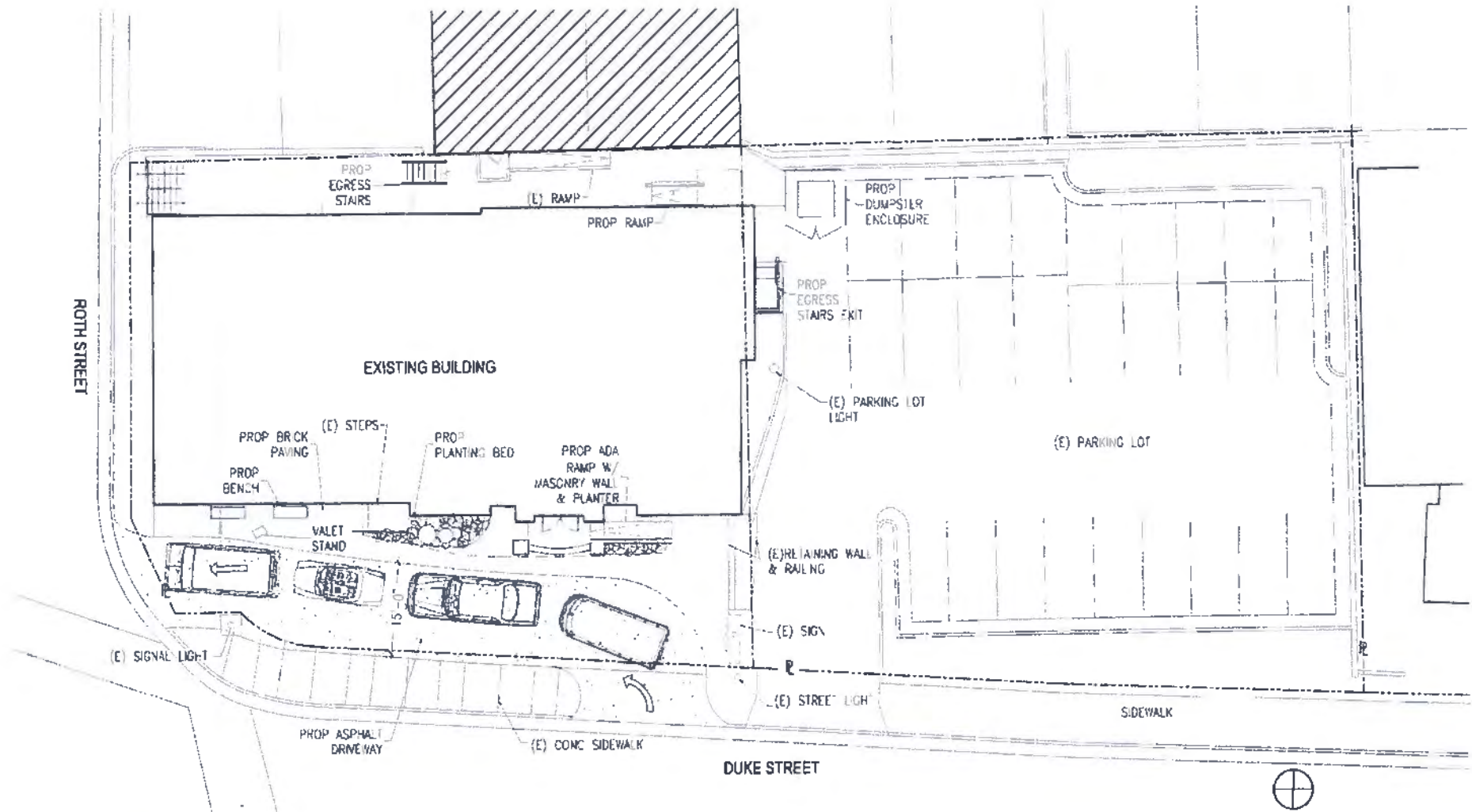
Bar Seats: 42
Deck: 61



EXISTING SITE PLAN
SCALE: 1/16" = 1'



PROPOSED SITE PLAN
SCALE: 1/16" = 1'



PROPOSED SITE PLAN
SCALE: 1/16" = 1'

