

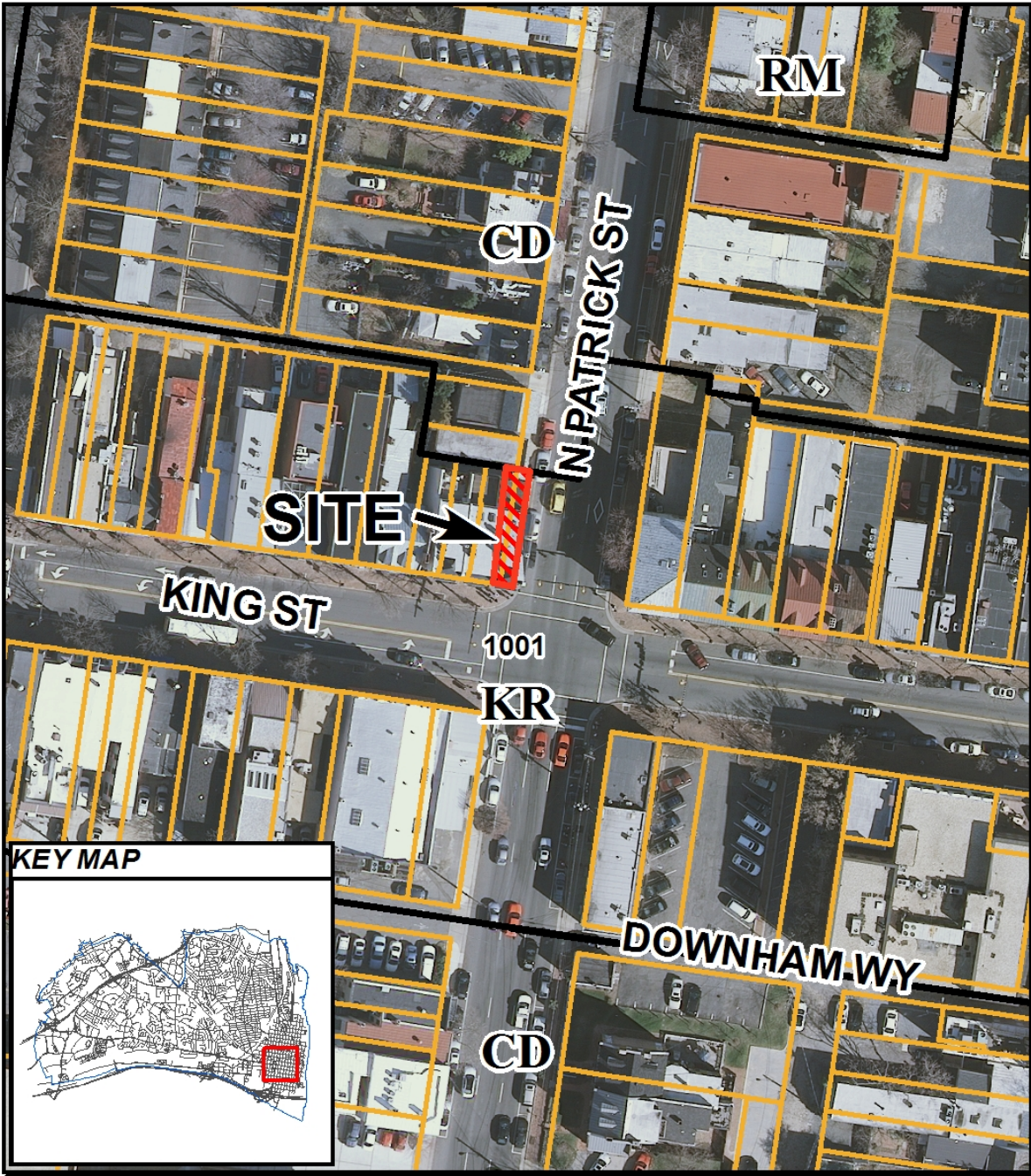


DOCKET ITEM #9
Special Use Permit #2014-0108
1001 King Street – Blüprint Chocolatiers

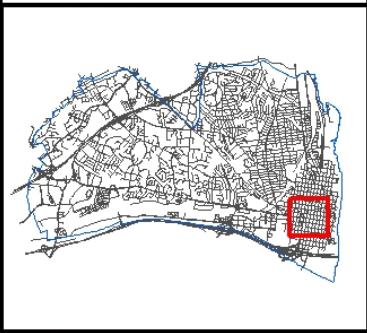
Application	General Data	
Request to operate a restaurant.	Planning Commission Hearing:	January 6, 2015
	City Council Hearing:	January 24, 2015
Address: 1001 King Street	Zone:	KR/King Street Urban Retail
Applicant: Teaspoon, LLC by Kim Gustafson	Small Area Plan:	Old Town Small Area Plan

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



KEY MAP



SUP #2014-0108
1001 King Street



I. DISCUSSION

The applicant, Teaspoon, LLC by Kim Gustafson, requests Special Use Permit approval to operate a restaurant under the trade name of Blueprint Chocolatiers at 1001 King Street.

SITE DESCRIPTION

The subject property is one lot of record with approximately 17 feet of frontage on King Street and 54 feet of frontage on North Patrick Street. The lot depth is 60 feet and the lot area measures 947 square feet. A three-story building exists at the site with commercial space on the first level and residential apartments on the second and third floors

Eleven retail establishments (selling books, antiques, home furnishings, women's apparel, and crafts), two salons, and eight restaurants provide a diverse commercial mix at street level along the 1100 block of King Street. Residential and office uses are located on the upper floors of these buildings.



BACKGROUND

The building at 1001 King Street was constructed as a residential property around 1900, at the same time as 1003 and 1005 King Street. The three properties were later consolidated to create a hotel and rooming house. In 1973, the City Council approved SUP#908 and SUP#2001-0092 for the Second Genesis residential rehabilitation facility at 1001-1005 King Street and for an increase in beds and a parking reduction, respectively.

The Planning Commission approved SUB#2004-0001 to subdivide 1001-1005 King Street back into three lots, as originally developed. The current property owner for 1001 King Street also owned the properties at 1003 and 1005 King Street at the time of the subdivision. Residential and commercial uses were planned for the three properties after the buildings were restored as separate units.

An antique furnishings store operated at the 1001 King Street since 2007 and closed in 2014. In 2012, a zoning inspection revealed that retail merchandise had been displayed in the public right of way. The matter was subsequently corrected.

On March 13, 2012, Code Administration notified the current property owner of 1001 King Street that unresolved building code issues existed after he had subdivided and renovated 1001, 1003, and 1005 King Street. The property owner did not address the violations after being informed and the three properties remain out of compliance due to the lack of proper easements providing access at the rear of the properties to the handicap ramp, utilities, egress door, and external egress stairwell. The property owner has recently informed the Code Administration staff that he will submit the required easements and bring the properties into compliance.

PROPOSAL

The applicant proposes to operate a 10-seat restaurant that would provide specialty coffee drinks, tea, hot chocolate, artisan chocolates, gelato, and pre-purchased desserts within a 750 square foot tenant space. Hand-made chocolates would be made on the premises in the 750-square foot basement and would be also available for retail purchase in the restaurant area. Approximately 200 pieces of chocolate would be produced each day that the business is open.

Additional elements of the restaurant proposal are:

<u>Hours of Operation:</u>	10 a.m. to 7 p.m., Tuesday, Wednesday, Sunday 10 a.m. to 9 p.m., Thursday, Friday, Saturday
<u>Number of seats:</u>	10 indoor seats
<u>Number of customers:</u>	150 a day
<u>Type of Service:</u>	Counter service
<u>Alcohol:</u>	No alcohol sales
<u>Live Entertainment:</u>	No live entertainment
<u>Customer Delivery:</u>	No delivery service
<u>Supply Delivery:</u>	One hour each week
<u>Kitchen Equipment:</u>	Small-scale commercial equipment used for hand-made chocolate production
<u>Noise:</u>	Equipment used for chocolate production would generate noise levels similar to household kitchens. Typical restaurant noises associated with specialty coffee shops are expected on first floor.
<u>Odors:</u>	Minimal odors since no ovens would be used.
<u>Trash/Litter:</u>	Napkins, ingredient packaging, and cardboard generating seven bags of trash a week and collected once a week.

PARKING

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

ZONING/MASTER PLAN DESIGNATION

The subject property is located in the KR/King Street Retail Zone. Section 4-503(W) of the Zoning Ordinance allows a restaurant in the KR zone only with a special use permit. The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan which designates the property for commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant at 1001 King Street. The restaurant would offer a dessert dine-in option that would add to the diversity of experiences along King Street. Although apartments are located on upper floors, the potential for noise and odor impacts is not expected since the business would not be open during early morning or late evening hours and live entertainment would not be offered. The level of noise generated from the chocolate production in the basement is similar to the noise of a household kitchen and is unlikely to affect building residents.

Additionally, the proposed use is consistent with the Old Town Restaurant Policy, which considers parking and litter impacts, alcohol and late-night hours, as well as its contribution to a diverse commercial area.

Parking

Although parking impacts are possible, staff believes that these would be negligible since the restaurant would provide only ten seats. Its proximity to the King Street Metro, King Street Trolley, DASH and Metro buses, and Capital Bikeshare encourages pedestrian and bicycle access. The applicant must publicize alternative transportation opportunities in its marketing materials as stated in Condition 11. Employees must park off-street and are also encouraged to use public transportation in Condition 12. Supply deliveries would occur only one hour a week and are not expected to impact parking.

Litter

The applicant's use of permanent cups and dishes would minimize the amount of trash generated at the restaurant. Nonetheless, the applicant would include a trash receptacle in the restaurant and retail area to encourage patrons to dispose of potential litter before leaving the premises. Outdoor litter would be also reduced when the applicant monitors three times a day for litter within 75 feet of the business, as directed in Condition 15.

Alcohol and Late Night Hours

The applicant would not sell alcoholic beverages and proposes to stay open no later than 9 p.m., negating the potential for impacts related to alcohol and late night hours.

Diversity of Uses

The restaurant would be compatible with the King Street Retail Strategy initiative through its focus on offering a specialized product--chocolates that are handmade on the premises--along with desserts, gelato, and specialty beverages. Although the restaurant would replace an antique

store, the applicant also includes retail sales into its proposal. Additionally, the majority of the businesses on the block would remain retail operations with eleven retail stores and nine restaurants if the applicant's proposal is approved.

Additional Considerations

Due to the outstanding building code issues, the applicant may only proceed with its building permits for the tenant space after the landlord has submitted the required easements to Code Administration as stated in Condition 10. Further, staff has permitted operating hours of 10 a.m. to 10 p.m. each day to provide the applicant with the flexibility to expand the business hours in Condition 2.

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

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation shall be limited to between 10 a.m. and 10 p.m., each day. Orders placed before 10 p.m. may be served, but no new patrons may be admitted and all patrons must leave by 11 p.m. (P&Z)
3. The maximum number of indoor seats shall be 10. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No delivery of food to customers may operate from the restaurant. (P&Z)
6. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol to prevent the underage sale of alcohol. (P&Z)
7. No food, beverages, or other material shall be stored outside. (P&Z)
8. No alcoholic beverages shall be sold. (P&Z)
9. No live entertainment shall be permitted at the restaurant. (P&Z)
10. The applicant may be granted building permit approvals after the property owner of 1001 King Street has submitted the necessary easements for access to the satisfaction of the Director of Code Administration. (P&Z)
11. The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. (T&ES)
12. The applicant shall encourage its employees and customers to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities. (T&ES)
13. The applicant shall require its employees who drive to work to use off-street parking. (T&ES)

14. Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape or invasion by animals. No trash and debris shall be allowed to accumulate outside of those containers. Outdoor trash receptacles shall be screened to the satisfaction of the director. (T&ES)
15. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation. (T&ES)
16. The use must comply with the city's noise ordinance. No outdoor speakers shall be permitted. No amplified sound shall be audible at the property line. (T&ES)
17. The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the department of transportation and environmental services. (T&ES)
18. Deliveries to the business are prohibited between 11:00 p.m. and 7:00 a.m. (T&ES)
19. 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)
20. 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)
21. 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.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- R-1 The applicant shall provide information about alternative forms of transportation to access the location of the use, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods.
- R-2 The applicant shall encourage its employees and customers to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold, and advertising of carpooling opportunities.
- R-3 The applicant shall require its employees who drive to work to use off-street parking.
- R-4 Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape or invasion by animals. No trash and debris shall be allowed to accumulate outside of those containers. Outdoor trash receptacles shall be screened to the satisfaction of the director.
- R-5 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation.
- R-6 The use must comply with the city's noise ordinance. No outdoor speakers shall be permitted. No amplified sound shall be audible at the property line.
- R-7 The applicant shall control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the department of transportation and environmental services.
- R-8 Deliveries to the business are prohibited between 11:00 p.m. and 7:00 a.m.
- R-9 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-10 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)
- 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)

Code Enforcement:

- F-1 The following comments are for SUP. 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 Charles Cooper, Plan Review division at Charles.cooper@alexandriava.gov or 703-746-4197.
- C-1 Outstanding building code issues remain. The first for this structure involves Modification (MOD2005-000133) which was granted to allow the construction of a single ramp crossing the three property lines at 1001, 1003 and 1005 King Street for the purposes of creating an accessible ingress and egress to all three properties. In addition, the owner must confirm proper easements exist for the Fire Wall penetration between 1001 & 1003 and a perpetual utility easement to allow access to the meters and utilities for all properties. These code issues must be resolved prior to code administration approval. Contact Code Administration to discuss issues and possible solutions for this request to operate a business use in this space.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).

Fire:

- C-1 A fire prevention permit will be required if occupant load exceeds 50 total patrons and employees.

Health:

Food Facilities

- C-1 An Alexandria Health Department Permit is required for all regulated facilities. A permit shall be obtained prior to operation, and is not transferable between one individual, corporation or location to another. Permit application and fee are required.
- C-2 Construction plans shall be submitted to the Health Department located at 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.
- C-3 Construction plans shall comply with Alexandria City Code, Title 11, Chapter 2, The Food Safety Code of the City of Alexandria. Plans shall include a menu of food items to be offered for service at the facility and specification sheets for all equipment used in the facility, including the hot water heater.

- C-4 A Food Protection Manager shall be on-duty during all operating hours.
- C-5 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- C-6 In many cases, original wooden floors, ceilings and wall structures in historical structures may not be suitable for food service facilities. Wood materials shall be finished in a manner that is smooth, durable, easily-cleanable, and non-absorbent.
- C-7 Facilities engaging in the following processes may be required to submit a HACCP plan and/or obtain a variance: Smoking as a form of food preservation; curing/drying food; using food additives to render food not potentially-hazardous; vacuum packaging, cook-chill, or sous-vide; operating a molluscan shellfish life-support system; sprouting seeds or beans; and fermenting foods

Parks and Recreation:

No comments received

Police Department:

No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2014-0108

PROPERTY LOCATION: 1001 KING STREET

TAX MAP REFERENCE: 064.03-07-39 ZONE: KR-KING ST

APPLICANT:

Name: KIM GUSTAFSON, OWNER TEASPOON LLC

Address: 954 N WASHINGTON STREET, ALEXANDRIA VA 22314

PROPOSED USE: CHOCOLATE SHOP

☒ **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.

KIM GUSTAFSON
Print Name of Applicant or Agent

954 N. WASHINGTON ST
Mailing/Street Address

ALEXANDRIA VA 22314
City and State Zip Code

[Signature] 10/27/2014
Signature Date

312 330 5850
Telephone # Fax #

TEASPOONLLC@GMAIL.COM
Email address

ACTION-PLANNING COMMISSION: _____ DATE: _____

ACTION-CITY COUNCIL: _____ DATE: _____

SUP # 224-0108

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 1001 Kingst Alex VA, I hereby
(Property Address)
grant the applicant authorization to apply for the CHOCOLATE Shop use as
(use)
described in this application.

Name: Michael D Ross Phone: 703-932-5126
Please Print
Address: 1001B Kingst Alex VA Email: Michael789@aol.com
Signature: Michael D Ross Date: 10/31/2014

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.

KIM GUSTAFSON 67% OWNER OF TEASPOON LLC DBA BLUEPRINT CHOCOLATIERS
BRUCE GUSTAFSON 33% OWNER OF TEASPOON LLC DBA BLUEPRINT CHOCOLATIERS

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. Kim Gustafson	954 N WASHINGTON ST	67%
2. Bruce Gustafson	954 N WASHINGTON ST	33%
3.	ALEXANDRIA, VA 22314	

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 1001 KING STREET ALEXANDRIA, VA 22314 (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. Mike Ross	1001 B KING STREET	100%
2.	ALEXANDRIA, VA 22314	
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. Kim Gustafson	NONE	NONE
2. Bruce Gustafson	NONE	NONE
3. Mike Ross	NONE	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.

10/27/2014 Kim Gustafson 
Date Printed Name 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.

THE OWNER (KIM HUSTAFSON, TEASPOON LLC) IS NOT BEING REPRESENTED BY AN AGENT.

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.)

SITE WILL BE USED AS AN ARTISAN CHOCOLATE SHOP WITH COMBINED PRODUCTION AND RETAIL SPACE. CHOCOLATE CONFECTIONS WILL BE PREPARED BY HAND (CHOCOLATE IS MELTED & BLENDED w/ CREAM, SUGAR, FRUIT, SPICES AND OTHE FLAVORFUL INGREDIENTS THEN ENROBED IN MELTED CHOCOLATE) ON THE LOWER LEVEL AND THEN PACKAGED BY HAND AND SOLD ON THE UPPER RETAIL LEVEL. THE RETAIL OPERATION WILL ALSO INCLUDE SEATING FOR A SMALL NUMBER OF GUESTS (10) AND WILL SERVE SELECT COFFEE ESPRESSO, TEA, GELATO, HOT CHOCOLATE TO ACCOMPANY CHOCOLATES AND ^{PREPARED} SMALL CHOCOLATE DESSERTS CONSUMED ON-SITE. GUESTS WILL BE ABLE TO PURCHASE INDIVIDUAL AND BOXED ARTISAN CHOCOLATES, CHOCOLATE GIFT BASKETS, AS WELL AS SELECT CHOCOLATE PRODUCTS SUCH AS BARS, BARK, COCOA MIX, ETC. IF ALLOWED BY CODE, A SMALL NUMBER OF SEATS (BENCHES) COULD BE PROVIDED OUTSIDE THE BUILDING ON PARK STREET. TYPE OF EQUIPMENT FOR PRODUCTION: CHOCOLATE MELTER, TEMPERING MACHINE, CHOCOLATE HOLLOW PAN FOR HAND DIPPING, CHOCOLATE ENROBER FOR COATING, INDUCTION COOK TOPS, FREEZER, REFRIGERATOR, RACKS, TABLES, & COMMERCIAL DISHWASHER (UNDER COUNTER). NO CONVENTIONAL STOVE OR FRYER. OF THE RETAIL SPACE (1ST FLOOR, 750 SQ FT) ABOUT 50% IS FOR SEATING AND 50% FOR RETAIL DISPLAYS.

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):

WE EXPECT 150 PATRONS/DAY AT A STEADY PACE AND INCREASED CUSTOMER VISITS AROUND THE CHOCOLATE HOLIDAYS.

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

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

ONE FULL TIME - KIM GUSTAFSON, ONE - TWO PART-TIME AND SEASONAL ASSISTANCE. PART-TIME ASSISTANCE WILL BE UP TO 6 HOURS/DAY

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

Day:

MONDAY
TUESDAY/WEDNESDAY/SUNDAY
THURSDAY/FRIDAY/SATURDAY

Hours:

CLOSED
10-7
10-9

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

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

THE NOISE LEVEL IS ANTICIPATED TO BE VERY LOW. THE EQUIPMENT USED IS TYPICAL OF KITCHEN APPLIANCES. PATRON NOISE IS TYPICAL OF SHOPPING/EATING/DRINKING VISITORS

- B. How will the noise be controlled?

PRODUCTION OF CHOCOLATES IS CONFINED TO THE LOWER LEVEL.
DOORS & WINDOWS WILL REMAIN SHUT, EXPECT TO COME IN + OUT.

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

THE COMMERCIAL AREA HAS AN INDEPENDENT HVAC SYSTEM FROM THE UPSTAIRS RESIDENTIAL AREA. THE MELTING OF CHOCOLATE, COFFEE PREPARATION & PREPARATION OF CONFECTIONS DO NOT REQUIRE OVENS & GENERATE NO SMOKE AND LITTLE ODOR.

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)

CUPS, NAPKINS, INGREDIENT PACKAGING MATERIALS (CREAM, SUGAR & SUCH) AS WELL AS PAROBAND

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

5-7 BAGS/WEEK IS ANTICIPATED

- C. How often will trash be collected?

WEEKLY

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

PROVIDE TRASH RECEPTICLES IN THE RETAIL SPACE AS WELL AS MAINTAIN THE OUTSIDE AREA. OUTSIDE TRASH CANS HAVE A SECURE LID.

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 SIDEWALKS WILL BE SHOVED/SALTED AS NEEDED IN THE WINTER. THE STEPS TO THE RETAIL SPACE WILL NOT BE PLATTERED + FREE OF SLIP/TRIP HAZARDS. A RUG WILL BE PROVIDED INSIDE THE RETAIL SPACE TO COLLECT RAIN/MUD TO PREVENT SLIPPING.

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.

PARKING AND ACCESS REQUIREMENTS

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

0 Standard spaces
0 Compact spaces
0 Handicapped accessible spaces.
0 Other.

Planning and Zoning Staff Only

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

Does the application meet the requirement?

☐ Yes ☐ No

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

☐ on-site☒ off-site

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

STREET PARKING ON N PATRICK STREET + ALONG THE AREA OF THE STOP

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?

STREET PARKING ON N PATRICK +
A PRIVATE PARKING LOT IN THE CENTER OF THE BLOCK IS AVAILABLE FOR
SHORT-TERM PARKING

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? PRIVATE PARKING LOT IN THE CENTER OF THE BLOCK AVAILABILITY OF A PARKING SPOT OFF OF PATRICK, OR LOADING OFF OF PATRICK IN A DESIGNATED AREA,
- C. During what hours of the day do you expect loading/unloading operations to occur? BETWEEN 8-9 AM
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? ONCE PER WEEK ON TUESDAYS
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 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? — square feet.

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

1500 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: _____
☐ an office building. Please provide name of the building: _____
☐ other. Please describe: _____

End of Application

SUP # 2014-0108
Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

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

1. How many seats are proposed?

Indoors: 10

Outdoors: 6 KM
BENCHES

Total number proposed: 16 10

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:

CHOCOLATE, CONFECTIONS, DESSERTS, GELATO AND BEVERAGES - COFFEE,
TEA, ESPRESSO, HOT CHOCOLATE

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

_____ table service _____ bar _____ carry-out _____ delivery ☒ COUNTER SERVICE

5. If delivery service is proposed, how many vehicles do you anticipate? DELIVERY SERVICE IS NOT

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

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:

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - ☒ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☒ All
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - ☒ No parking impact predicted
 - ☐ Less than 20 additional cars in neighborhood
 - ☐ 20-40 additional cars
 - ☐ More than 40 additional cars

Litter plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours. Please fill in the following information.

1. Maximum number of patrons shall be determined by adding the following:

+ <u>10</u>	Maximum number of patron dining seats
+ <u> </u>	Maximum number of patron bar seats
+ <u> </u>	Maximum number of standing patrons
= <u>10</u>	Maximum number of patrons

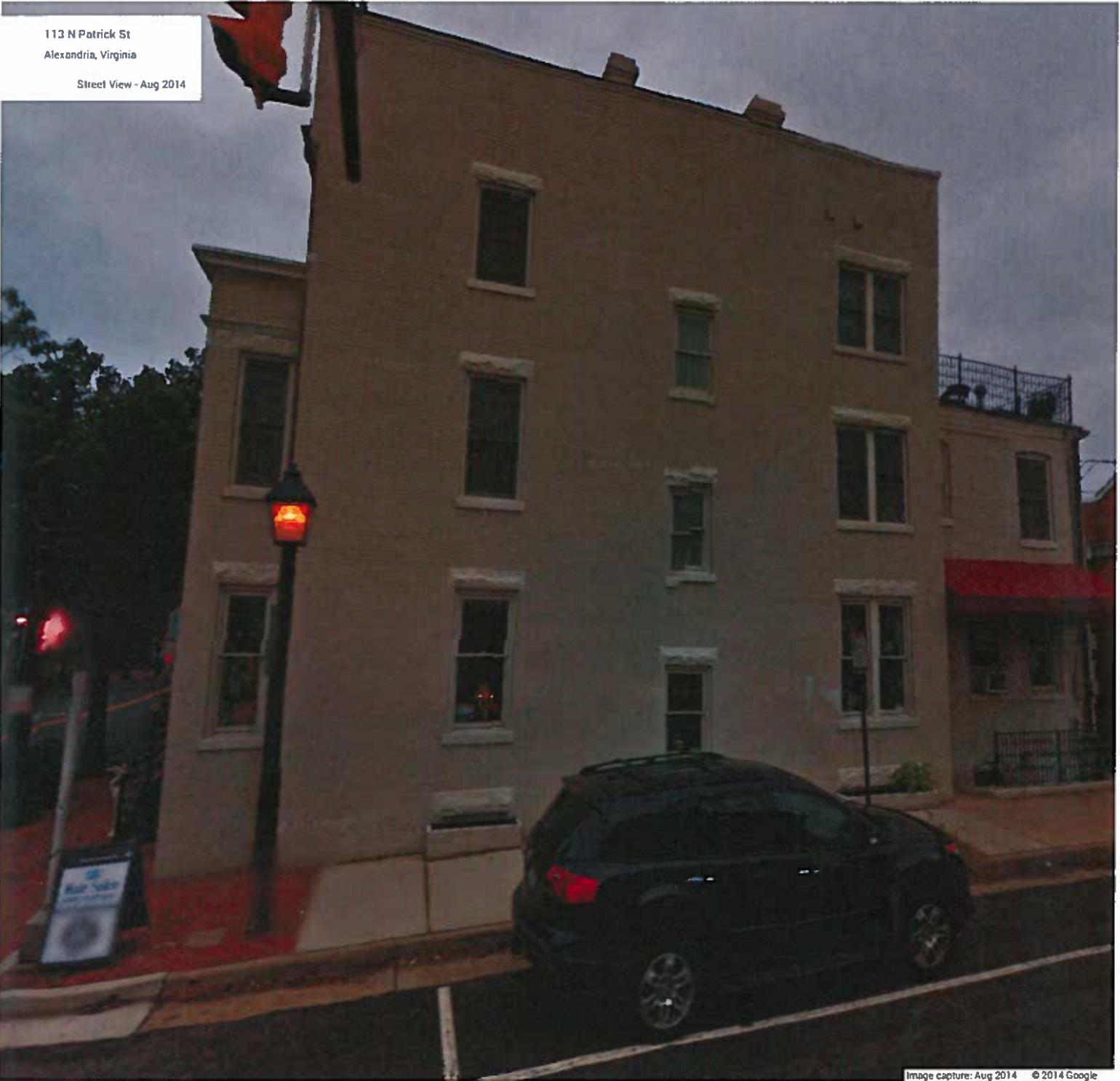
2. 2 Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☒ Closing by 8:00 PM SUNDAY, TUES DAY + WEDNESDAY
 - ☒ Closing after 8:00 PM but by 10:00 PM THURSDAY, FRIDAY + SATURDAY
 - ☐ Closing after 10:00 PM but by Midnight
 - ☐ Closing after Midnight

4. Alcohol Consumption (check one) - NO ALCOHOL IS SERVED
 - ☐ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☐ Low ratio of alcohol to food







Requested Information from Kim Gustafson of Teaspoon LLC, 1001 King Street, Alexandria, VA 22314

Chocolate Making

We use two basic techniques in making our chocolates, one for dipped chocolates and one for chocolates made from a mold. There are a few variations on these methods depending on the ingredients and the desired characteristics of the finished product, but the general steps are similar to what I've described below. We are planning to offer about 24 different chocolates made from dark, milk and white chocolate. In many cases the outer coating chocolate may be different than the chocolate used to make the center filling. The shelf life of our chocolates is about 8-12 weeks.

Dipped Chocolates

In making the dipped chocolates, the first step is to create a ganache center. For some flavors, we start by bringing cream to a boil in a one to three quart saucepan, using an induction cooktop (these are portable "burners" that remain cool to the touch and use magnetic induction to heat special cook pans) and adding spices, teas or other flavorful ingredients and allowing the flavor of the ingredients to steep or infuse into the cream. Sugar (e.g., glucose syrup, invert sugar, honey or another sweetener) is then added to the cream and brought to a boil. We pour the boiling cream/sugar mixture over chopped chocolate and wait a few minutes for the chocolate to melt from the heat of the cream/sugar mixture. Once the chocolate is melted, the mixture is stirred to create a fat-in-water emulsion. The temperature of the ganache is closely controlled to assist with crystallization of the cocoa butter. Butter, vanilla, spirits, juice/fruit puree, nuts or other flavoring ingredients may be stirred in at this stage. A handheld burr mixer is used in the final stage to set the emulsion to make a stable, creamy ganache. The ganache is poured into a 13.25x13.25 inch frame to set. The height of a frame will vary from ¼ inch to ¾ inch or so, depending on the desired height of the ganache and finished chocolate. Once the ganache is set, a thin layer of tempered chocolate is spread onto the bottom of the ganache to prevent the ganache from sticking to the dipping fork. The ganache is cut into the desired size using a guitar cutter (thin wires in a frame) in preparation for dipping. A full frame of ganache yields about 120 - 140 chocolates.

Tempered chocolate for dipping is prepared by melting a few pounds of pre-tempered dark chocolate to about 122°F (50°C), cooling the melted chocolate while adding pre-tempered 'seed' chocolate to about 61°F (27°C) and then returning the chocolate to a working temperature of about 90°F (32°C). The temperature will vary slightly for milk and white chocolate. We temper the chocolate on a marble slab or for a more efficient technique, we use a tabletop tempering machine to assist in tempering as it requires continuous stirring. The purpose of tempering chocolate is to ensure the chocolate sets with a proper gloss/shine and brittle snap, and does not develop fat bloom (i.e., dusty white color to the chocolate surface) during storage. The ganache pieces are dipped into the tempered chocolate and placed on parchment paper to set. The chocolates are decorated in various ways before or after they have set.

Requested Information from Kim Gustafson of Teaspoon LLC, 1001 King Street, Alexandria, VA 22314

Molded Chocolates

We make our molded chocolates by filling shaped polycarbonate molds with tempered chocolate and emptying the mold to leave a coating of chocolate on the inside of the mold. The molds are allowed to set and then filled with a ganache. The ganache is prepared by the same method as described above, except the ganache or filling is slightly thinner so it can be piped into the chocolate shells. Tempered chocolate is added to the bottom of the filled shells to seal the chocolate and create a solid chocolate bottom. When the chocolates have set, the finished chocolates are turned out of the molds. The number of molded chocolates from each mold tray varies depending on the shape, but a good estimate is 30 chocolates per tray.

We are also planning to offer caramels and nougat. We make our caramels by caramelizing sugar over an induction cooktop followed by the addition of hot cream, and other ingredients such as sugar, vanilla, spices, and nuts. Nougat is a whipped aerated confection that is made by adding hot sugar to whipped egg whites. Flavorings, chocolate, nuts and other ingredients may be added to the nougat. Both caramels and nougat are poured into frames to set, cut and dipped in tempered chocolate.

As we know, chocolate sales are highly influenced by 'chocolate holiday' sales and therefore dictate how much chocolate is made in preparation for the holiday. Using the forecasted sales in our business plan for year one, hand dipped chocolates are estimated to represent about 70% of our sales and molded chocolates about 30%. This results in about 340 frames per month for dipped chocolates and 635 molds per month, or about a frame of ganache and about 2 trays of molded chocolates per day. For efficiency, we'll likely make several ganache frames in the same day and likewise dip several frames of chocolates in the same day. Both types of chocolates, dipped and molded, are generally a two consecutive day process where the ganache or shells are made in the morning, filled and sealed in the afternoon (or the next day) and dipped or unmolded the following day.

Trash Disposal

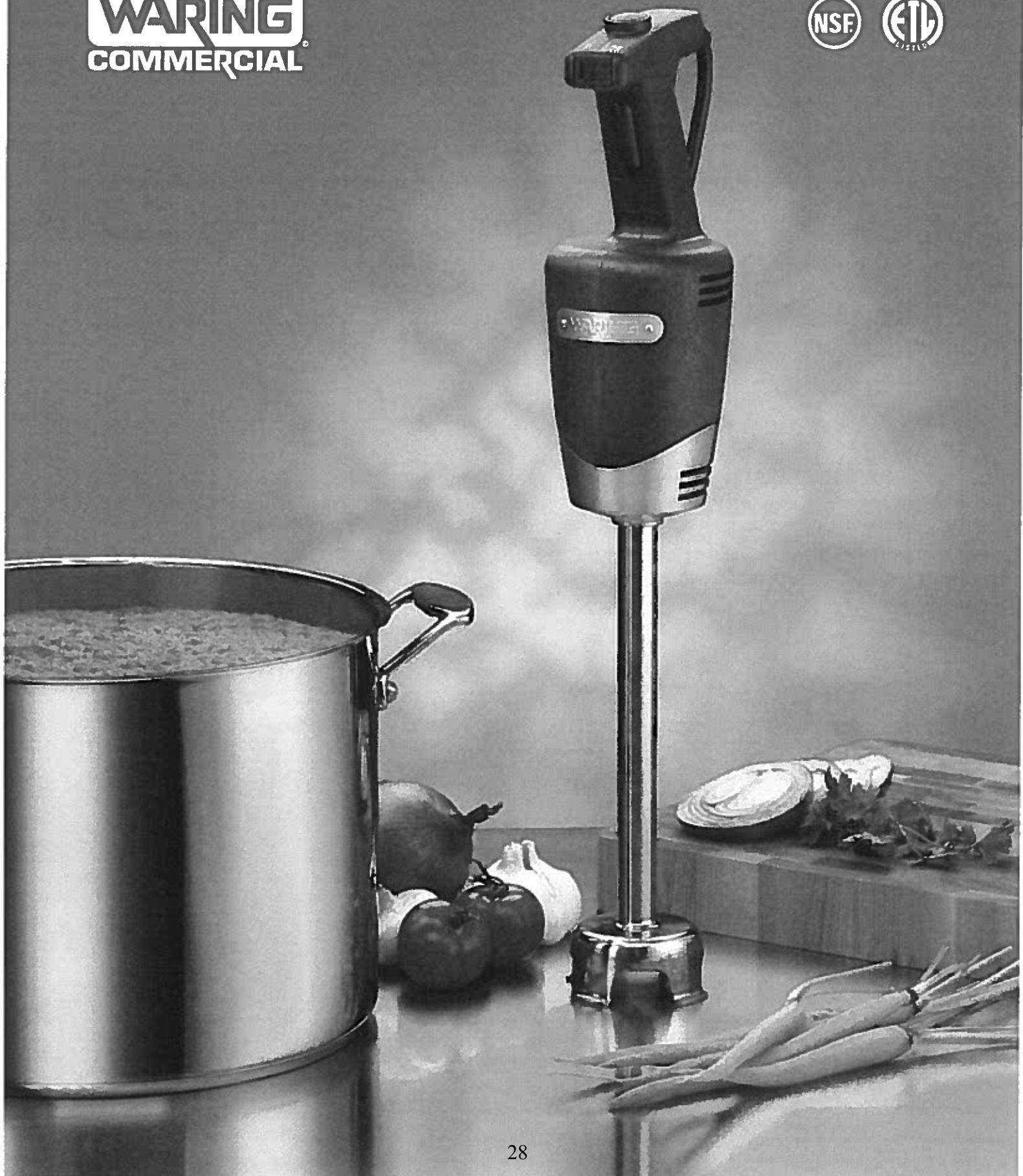
Regarding trash collection, we plan to keep our trash in a designated area inside our space prior to trash collection when we'll place our trash in the designated pick-up area. We anticipate our trash will be primarily empty ingredient containers used to make our chocolates and beverages, shipping boxes and other common trash items (e.g., paper towels, service gloves and such). As we are using washable cups and plates, we will not generate tableware trash except for paper napkins. We anticipate disposing of not more than 5-7 bags of trash per week. Very little food waste is created in chocolate making.

Deliveries

We anticipate our deliveries to be from express delivery carriers such as FedEx and USPS as well as deliveries from food service providers such as Chef Warehouse, International Gourmet Foods, US Foods or such. Regular deliveries can be arranged to be on Tuesdays between 8 and 9.

QUIK STIK PLUS™ 10" Immersion Blender – WSB40

WARING
COMMERCIAL®



QUIK STIK PLUS™ 10" Immersion Blender – WSB40



Features

- **Heavy-Duty Motor** – High Efficiency ½ HP Motor, 350 Watts, 18,000 RPMs processing speed on High
- **2-Speed Control** – High and Low speeds help to accomplish any task with ease from light mixtures to puréeing, whipping and emulsifying
- **Lightweight and Ergonomic** – Rubberized comfort grip and compact sizing allow for safe and controlled operation
- **All-Purpose Stainless Steel Blade & Shaft** – optimally designed for the most efficient blending

Specifications

Item	Electrical	Listings	Watts	Max RPM	Dimensions (H" x W" x D")	Warranty
WSB40	120 Volt, 60 Hz	ETL, NSF	350	18,000	22.4" x 5" x 5.5"	1 Year Limited

Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (lbs.)	Cubic Feet	UPC Code
10" Immersion Blender	WSB40	2	11 lbs.	.94	040072002837



Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790
Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com

05WC30012
PG-17160

Rancilio Rocky Coffee Grinder - Espresso Coffee Grinder



Rancilio Rocky Coffee Grinder - Espresso Coffee Grinder

Rancilio Rocky Burr Coffee Grinder Overview

Rancilio has been a long time front runner in the gourmet home espresso market, and that quality shows in the Rocky Grinders. The Rocky is a burr style grinder that has an unbelievable 55 grind settings. All the different grind settings allow you to have your coffee powder fine to super coarse and everything in between. These changes in grind coarseness will render very noticeable flavor changes in your coffee, and with the 55 settings you will find your perfect grind.

One of the great features of the Rocky grinders is the commercially designed motor. This coffee grinder shares the motor with the Rancilio MD series of commercial burr grinders. This grinder is very straight forward to use, you load the hopper, choose the grind, flip it on and it will grind until you've got all you need or it runs out of beans.

Rancilio Rocky Doserless Burr Grinder Features

55 Different Grind Settings

140 Watts

10.5 oz Bean hopper

Will Grind up to 7.7 lb/Hr

Grinder Weighs 18.7 Lbs

Dimensions: 4.7 x 9.8 x 13.7 (W x D x H)

NAME: Machine for coffee grinding and dosage

MODEL: ROCKY - ROCKY SD

1. GENERAL SAFETY RULES

- The packing elements (plastic bags, expanded polystyrene, nails, cardboard, etc.) must not be left within the reach of children, as they are potential sources of danger.

Rancilio Rocky Coffee Grinder - Espresso Coffee Grinder

- Check that the data on the machine corresponds to those of the electrical supply network, before connecting the equipment.
 - It is advisable to unwind the supply cable for the whole length to avoid twisting or damages. Do not place the cable near water, liquids or heat sources. The cable must not be damaged.
 - Should the cable be damaged, contact qualified personnel to replace it by means of a special tool.
 - It is inadvisable to use adapters, multiple sockets and/or extensions. When their use is indispensable, only products with certificate of quality (e.g. IMQ, VDE, +S, etc.) may be used. Check that the voltage capacity limit indicated on the adapters exceeds the absorption capacity (A = ampere) of the equipment.
 - In doubt, request an accurate check of the plant by qualified personnel. The wiring system must comply with the following safety regulations:
 - efficient earth connection;
 - section of conductors suitable for absorption capacity
 - efficient earth leakage protection circuit breaker.
 - Do not install the machine in the proximity heat sources (oven, cooking stove, fireplace, etc.) and in conditions in which the temperature may not go below 5°C. IT MUST BE PROTECTED AGAINST FREEZING CONDITIONS.
 - Keep the packed machine in a dry place, not exposed to atmospheric agents and in conditions in which the temperature may not go below 5°C.
- Do not stack more than three items of the same kind. Do not place heavy items on the packaging.
- In an emergency (fire, anomalous noisiness, overheating, etc.) disconnect the plug, turn off the gas and water taps.
 - Do not leave the machine exposed to atmospheric agents (rain, sun, etc.) and do not install in damp rooms such as bathrooms.
 - In the event of parts replacement, request original spares from an authorized retailer or dealer.

*Erroneous installation may cause damage to people and things for which the manufacturer cannot be considered responsible.*²⁹

2. DESCRIPTION

2.1 Features

The machine is composed of a single structure for coffee grinding and dosage.

The machine has a cast aluminium structure and plastic panelling.

The coffee beans are held in a hopper fitted with a lid. When the machine is turned on, the grinding device under the hopper is activated. The ground coffee is collected in the front container, from where the coffee doses may be taken by activating a hand lever.

2.2 Protections

All moving parts are inside the machine panelling.

In the bean container 1 (Fig.3) a protection is fixed with screws to protect your hands when filling and cleaning the bean container.

2.3 Aerial noise

In working place the noise level does not generally exceed 70dB(A).

2.4 Vibrations

The machine is supplied with rubber vibration suppressing feet. In normal working conditions, the machine does not produce vibrations harmful to the operator and the environment.

2.5. Specifications and composition (Fig.3)

Legend:

1 Bean container

2 Main and coffee grinding switch

3 Grinding button (SD)



Legend

- Tax Map Index
- Blocks
- Parcels
- Fire Stations
- Addresses
- Metro Stations
- Metro Lines**
 - Blue
 - Yellow
 - Yellow Blue
- City Boundary
- Rail Lines
- Parcels
- Buildings
- Surface Water
- Streams
- Parks
- City of Alexandria



188.1 0 94.04 188.1 Feet

WGS_1984_Web_Mercator_Auxiliary_Sphere
City of Alexandria, VA

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THIS MAP IS NOT TO BE USED FOR NAVIGATION

Notes

