



DOCKET ITEM #5

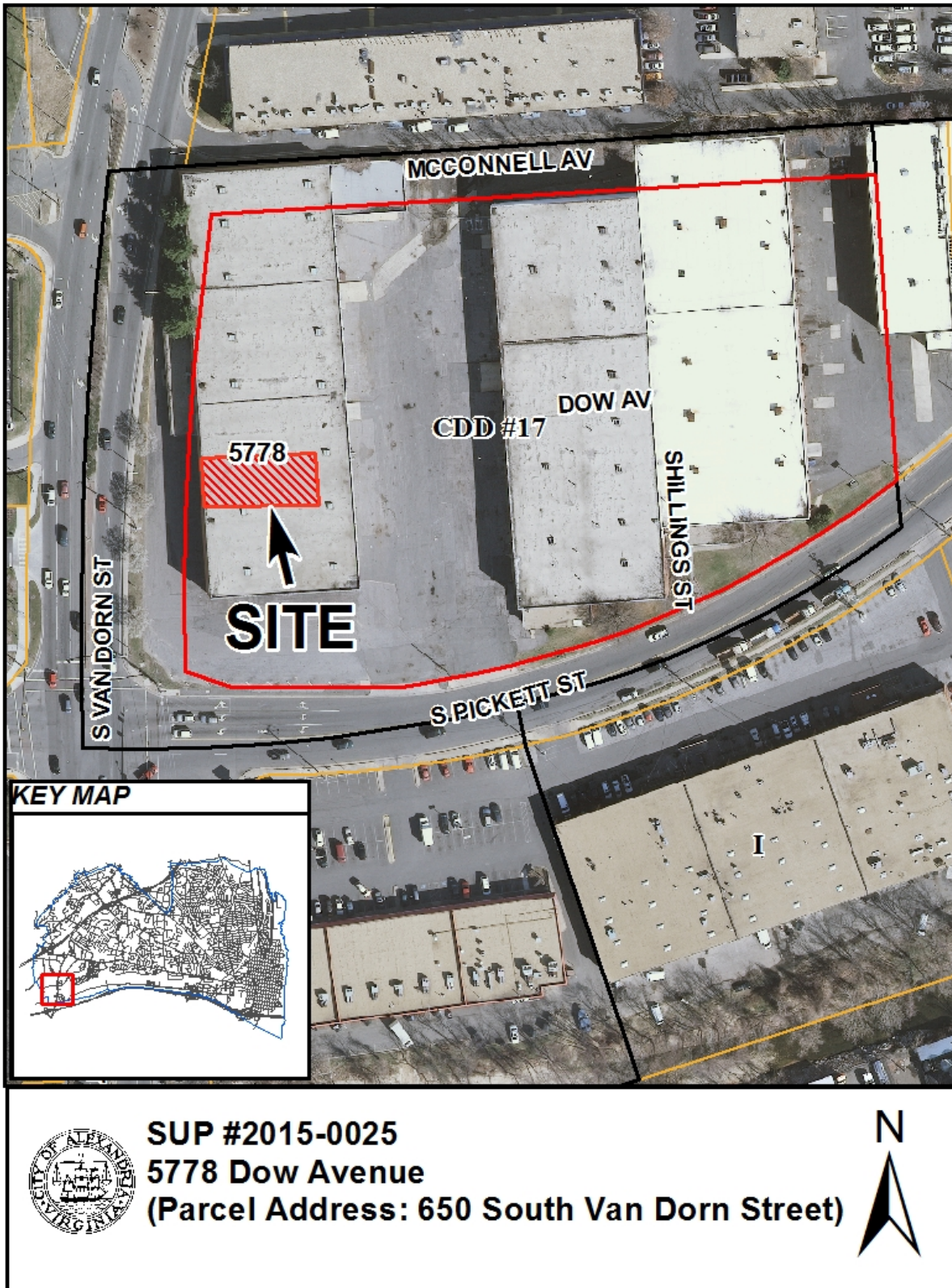
Special Use Permit #2015-0025

5778 Dow Avenue (Parcel Address: 650 South Van Dorn Street) – Jimmy John's

Application	General Data	
Public hearing and consideration of a request to operate a restaurant.	Planning Commission Hearing:	June 2, 2015
	City Council Hearing:	June 13, 2015
Address: 5778 Dow Avenue (Parcel Address: 650 South Van Dorn Street)	Zone:	CDD#17/Coordinated Development District #17
Applicant: Kith & Kim LLC	Small Area Plan:	Landmark/Van Dorn

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

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



*Please note: site area is approximate. The aerial imagery shown was last updated Nov. 2009

I. DISCUSSION

The applicant, Kith & Kim LLC, requests Special Use Permit approval to operate a restaurant at 5778 Dow Avenue, in Modera Tempo (formerly known as Landmark Gateway) Building #3.

SITE DESCRIPTION

The subject site is a 1,442 square-foot ground-level commercial space in Modera Tempo Building #3. This building is the largest and southernmost of the three buildings in the mixed-use Modera Tempo complex. The entire 6.3-acre complex has frontage on McConnell Avenue to the north, South Pickett Street to the south, and South Van Dorn Street to the west.

The Modera Tempo complex is surrounded by primarily commercial and light industrial uses. The Van Dorn Station Shopping Center, which includes several retail and restaurant tenants as well as light industrial uses to the rear of the property, is located to the north. Warehouses are located to the east. Two commercial centers with retail and restaurant tenants are located to the south. A self-storage facility, a bank, and a Red Lobster restaurant are located to the west.



BACKGROUND

In January 2009, City Council approved DSUP#2006-0021 for the construction of a mixed-used complex at the site formerly known as Landmark Gateway. The original approval included 431 dwelling units and 35,000 square feet of ground-level retail space in three five-story buildings. City Council approved DSUP#2011-0030 in January 2012 to a new developer to increase the number of residential units in the buildings to 492 and to reduce the retail square footage to approximately 15,000 square feet. A parking reduction and a Transportation Management Plan (TMP) were also approved as part of the DSUP approval. TMP SUP#2011-0076 included a requirement for an annual contribution toward a variety of activities aimed at encouraging public transportation and achieving a goal of 30% of people not using single occupant vehicles. Construction of Buildings #1 and #3 was complete last year and Building #2 is expected to be complete later this year.

An SUP amendment request to extend the opening hour for a recently-approved Starbucks restaurant to be located just to the north of the subject tenant space, also at the Modera Tempo complex, is currently scheduled for the June public hearings of the Planning Commission and City Council.

PROPOSAL

The applicant proposes to operate a new Jimmy John's restaurant franchise specializing in sandwiches in a quick-service format. Up to 48 seats would be offered in approximately 1,442 square feet of tenant space on the ground level of the Modera Tempo building. Delivery service of food would be offered to customers using up to four vehicles at any one time. No alcohol or live entertainment is proposed. Additional elements of the applicant's proposal are as follows:

<u>Hours of Operation:</u>	11 a.m. – 9 p.m. seven days/week
<u>Number of Seats:</u>	48 indoor seats
<u>Type of Service:</u>	Carry-out and dine-in service
<u>Delivery:</u>	The delivery of food to customers is proposed using up to four vehicles at any one time
<u>Alcohol:</u>	No alcohol sales are proposed
<u>Live Entertainment:</u>	No live entertainment is proposed
<u>Employees:</u>	10 - 12 employees per shift
<u>Noise:</u>	Background music will be contained within the premises
<u>Odors:</u>	Food odors, particularly from bread baking, will be controlled through the use of ventilation system with filters
<u>Trash/Litter:</u>	Trash will be collected from the restaurant three times each week and stored in shared trash facility

ZONING/MASTER PLAN DESIGNATION

The proposed use is located in the CDD #17 zone, in which restaurants may be permitted subject to approval of either an Administrative Special Use Permit or a full-hearing SUP. Some types of restaurants would qualify for administrative approval, as Condition #8 of DSUP#2011-0030 matches, with a few exceptions, the eligibility criteria for administrative approval of restaurants found in the Zoning Ordinance. Both the DSUP condition and the Administrative SUP eligibility criteria in the Zoning Ordinance require full-hearing SUP approval in this case given that the

applicant proposes a quick-service restaurant without full wait service and with food delivery service to customers using more than one vehicle at any one time.

The proposed use is consistent with the Landmark/Van Dorn Corridor Plan, approved in 2009 as part of the Landmark/Van Dorn Small Area Plan, which designates the property as a redevelopment site and for primarily residential use with ground-level retail.

PARKING

DSUP approval for the Modera Tempo complex stipulated that 53 off-street parking spaces are required for all commercial uses at the site. The applicant satisfies this parking requirement with the shared use of the 53 surface parking spaces located along interior streets within the complex and near the interior plaza located between Buildings #1 and #3. Additional assigned parking will be available for employee vehicles, which are also used for delivery vehicles, in the on-site parking garage. Although not officially counted toward the number of spaces provided by the applicant, 11 new on-street spaces were also created along South Pickett Street in connection with the Modera Tempo development.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant in this location. The request supports mixed-use planning goals as articulated in the Landmark-Van Dorn Corridor Plan and commercial uses, including restaurants, were specifically anticipated for the ground-level tenant space in the DSUP approval for the Modera Tempo complex.

Although restaurants present some potential for neighborhood impacts as a general matter, staff anticipates few, if any, negative impacts from this specific request. The proposed restaurant would be small, with less than 1,500 square feet and fewer than 50 seats. No alcohol is proposed and no live entertainment would be offered. The hours of operation requested here, between 11 a.m. and 9 p.m., are quite reasonable and somewhat early compared to many other restaurants in Alexandria. Staff recommends one additional hour of operation in the morning and the evening (such that the maximum hours would be 10 a.m. to 10 p.m. daily) in Condition #3 in order to provide the applicant an additional degree of flexibility. In addition, the applicant proposes to provide assigned, reserved spaces in the on-site parking garage for its delivery vehicles, which would be its employees' own vehicles. Staff has reinforced this proposal in Condition #7 by prohibiting these vehicles from parking on public streets when they are located in the immediate vicinity of the restaurant between delivery orders.

Staff has heard from the Cameron Station Civic Association regarding both the applicant's proposal and the proposal to operate a Starbucks in nearby tenant space in the same building. The concern from the Association most directly applicable to the subject request is the potential for bright signage on the building. Staff has therefore included condition language in this report (Condition #10), which stipulates consistency with DSUP signage requirements but also specifically requires halo-lit signage to be used for all wall signs (not including any projecting blade signs), in order to reduce signage light levels and present an overall softer retail façade. It should be noted that the property owner has also agreed to install new awnings on the South Van

Dorn Street and South Pickett Street façades of Building #3 in order to further enhance and coordinate the appearance of the retail storefronts.

The difference between the South Van Dorn Street sidewalk and the finished floor of the proposed Jimmy John's tenant space is small. Staff therefore recommends, consistent with submitted application materials, that the applicant provide and maintain an operable door on the South Van Dorn Street side of the tenant space (Condition #8). Open views into the restaurant are also reasonably possible here, prompting staff to recommend in Condition #9 that both the interior plaza and South Van Dorn Street frontages of the tenant space not be blocked by film, interior shelving or walls, or similar items. Conditions #8 and #9, which were also included in the 2014 SUP approval for Smashburger restaurant immediately next-door to the proposed Jimmy John's and are based on conditions of the DSUP approval for Modera Tempo, would help to maintain the active storefronts along South Van Dorn Street as envisioned in the DSUP approval.

Staff has included several additional, largely standard, conditions of approval in this report to address matters such as trash, odors, and noise. Condition #17 would prohibit the parking of delivery trucks along either South Van Dorn or South Pickett Streets. Given that Dow Avenue has an emergency vehicle easement, supply deliveries would likely need to occur from the existing loading dock on the eastern side of Building #3. For consistency with the Modera Tempo DSUP, staff has also limited the hours for supply deliveries to between 7 a.m. and 10 p.m., which is one hour earlier in the evening compared to standard condition language.

Staff believes that the proposal supports the Landmark-Van Dorn Corridor Plan and recommends approval of the request subject to the conditions contained in Section III of this report.

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 business or entity in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats at the restaurant shall be 48. No outdoor dining seats shall be allowed at the restaurant. (P&Z)
3. The hours of operation for the restaurant shall be limited to between 10 a.m. and 10 p.m. daily. Meals ordered before 10 p.m. may be sold, but no new restaurant patrons may be admitted after 10 p.m. and all patrons must leave by 11 p.m. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No alcohol service shall be permitted at the restaurant. (P&Z)
6. No live entertainment shall be allowed at the restaurant. (P&Z)

7. Not more than four delivery vehicles used to deliver food and beverages 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)
8. The applicant shall install and maintain an operable entrance to the restaurant from the South Van Dorn Street frontage of the tenant space. (P&Z)
9. The applicant shall maintain open views into the restaurant from all frontages of the tenant space to the satisfaction of the Director of Planning & Zoning. Interior storage cabinets, carts, window signs, posters, shelving, boxes, coat racks, storage bins, closets and similar items shall not block the visibility of the interior of the restaurant from the interior plaza. The applicant may display goods in display cases that are oriented toward the plaza or to South Van Dorn Street. (P&Z)
10. All signage at the site shall comply with Condition #46 and #47 of DSUP#2011-0030 and all other applicable codes and ordinances. If signage is erected on the frontage of the tenant space facing the interior plaza, the applicant shall also install signage on the South Van Dorn Street frontage of the tenant space. If signs erected on the frontages of the tenant space are illuminated, said signs, except for any blade or projecting signs, shall be halo-lit 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. No food, beverages, or other material shall be stored outside. (P&Z)
13. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)
14. 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)
15. 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)
16. 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)

17. Supply deliveries, loading, and unloading activities shall not occur between the hours of 10:00pm and 7:00am. Deliveries are prohibited on South Van Dorn and South Pickett Streets. (T&ES)
18. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
19. 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)
20. 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)
21. 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)
22. 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: Nathan Randall, Urban Planner III, Department of Planning and Zoning
Alex Dambach, Division Chief, Department of Planning and Zoning

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 The building footprint is outside of the floodplain boundary. As such, this project is not subject to the floodplain regulations found in the ordinance. However, it is advised that project owners/operators become aware of the risks associated with the location of existing floodplains and it is recommended that project owners/operators located in known flood zones make improvements that protect the property from flood related damages. (T&ES)
- C-1 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)
- C-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- C-3 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)
- C-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 10:00pm and 7:00am. Deliveries are prohibited on South Van Dorn and South Pickett Streets. (T&ES)
- C-5 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.(T&ES)
- C-6 The applicant shall require its employees who drive to use off-street parking and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (T&ES)
- C-7 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)
- C-8 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)

- C-9 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-10 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:

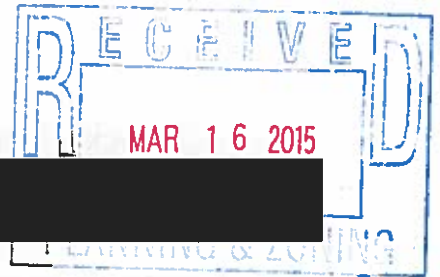
F-1 No comments received

Fire Department:

F-1 Based on provided information, a fire prevention permit will be required as the total projected occupant load exceeds 49.



APPLICATION SPECIAL USE PERMIT



SPECIAL USE PERMIT # 2015-0025

PROPERTY LOCATION: 5778 Dow Ave (parcel 650 S. VanDorn)

TAX MAP REFERENCE: 087.02-0A-00 ZONE: CDD #17

APPLICANT:

Name: Kith & Kin, LLC

Address: 12453 Pfitzner Court, Woodbridge, VA 22192

PROPOSED USE: Jimmy John's 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.

Lin Feng Lee
Print Name of Applicant or Agent

12453 Pfitzner Court
Mailing/Street Address

Woodbridge, VA 22192
City and State Zip Code

[Signature] 3/11/2015
Signature Date

703-915-3057
Telephone # Fax #

tony1f1@gmail.com
Email address

ACTION-PLANNING COMMISSION: _____ DATE: _____

ACTION-CITY COUNCIL: _____ DATE: _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of LANDMARK GATEWAY, I hereby
 (Property Address)
 grant the applicant authorization to apply for the JIMMY JOHN'S RESTAURANT use as
 (use)
 described in this application.

Name: SEAN CALDWELLPhone: (301) 255-6008Please Print
Address: 6110 EXECUTIVE BLVD #315
ROCKVILLE MD 20852Email: ANASSERIAN@MCRTRUST.COMSignature: PSCDate: 03/11/15

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.

Kith & Kin, LLC - 100 %

124531 Pfitzner Court

Woodbridge, VA 22192

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. Lin Feng Lee	12453 Ritzner Ct. Woodbridge, VA 22192	37.5
2. Deena Lee	12453 Ritzner Ct. Woodbridge, VA 22192	37.5
3. Ping Kang Liu	515 W. 238th St., Apt 1A Bronx, NY 10463	25.0

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 520 S. Van Dorn St. Alexandria, VA 22304 (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. MP Landmark Gateway LLC	6110 Executive Blvd, #315 Rockville, MD 20852	100.00
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 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. N/A		
2.		
3.		

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

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

4/7/2015 Lin Feng Lee
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.

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.)

Jimmy John's is a quick service restaurant specializing in gourmet sub sandwiches. All of the food items are made to order with high quality ingredients. Delivery and catering services ~~also~~ are also a staple of Jimmy John's. Average ticket times are around 4 minutes in store and 15-20 minutes delivered. The average in-store guest experience is about 15 minutes. Counter service. All paperware and utensils are disposable

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).

300 patrons / day

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

10-12 per shift

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

Day: SUN - SAT

Hours: 11 AM - 9 PM

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

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

Background music

- B. How will the noise be controlled?

Music and sound will be contained
within the premises

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

Food odors specifically from bread baking. Ventilation with filters will be used to control odor emanation.

9. Please provide information regarding trash and litter generated by the use.

- A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)

Food wrappers and scraps

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

Approximately 10 bags per day

- C. How often will trash be collected?

3 times per week

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

Landlord maintenance

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?

No chemicals used will result in safety concerns to neighbors, employees, or patrons.

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:

7 Standard spaces *Shared Parking (Surface)* 5 Garage spaces *(Reserved) for employees*
 _____ Compact spaces
1 Handicapped accessible spaces.
 _____ Other.

Planning and Zoning Staff Only

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

Does the application meet the requirement?

☐ Yes ☐ No

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

☒ on-site
☐ off-site

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

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

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

☐ Parking reduction requested; see attached supplemental form

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

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

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? The loading dock is on the east wing of the building.

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

Between 7AM - 9AM

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

2-4 times per week as needed

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?

Adequate

SITE CHARACTERISTICS

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

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

How large will the addition be? _____ square feet.

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

1,442 sq. ft. (existing) + _____ sq. ft. (addition if any) = 1,442 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: Landmark Gateway Mixed Use Development

End of Application

SUP # 2015-0025

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: ~~28~~ ~~26~~ ~~24~~ 48

Outdoors: _____

Total number proposed: 48

2. Will the restaurant offer any of the following?

Alcoholic beverages (**SUP only**) _____ Yes X No

Beer and wine — on-premises _____ Yes X No

Beer and wine — off-premises _____ Yes X No

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

Gourmet sub sandwiches

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

_____ table service _____ bar X carry-out X delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 3-4

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

Where will delivery vehicles be parked when not in use?

Assigned, reserved spaces in parking garage.

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

_____ Yes X No

If yes, please describe:

Parking impacts. Please answer the following:

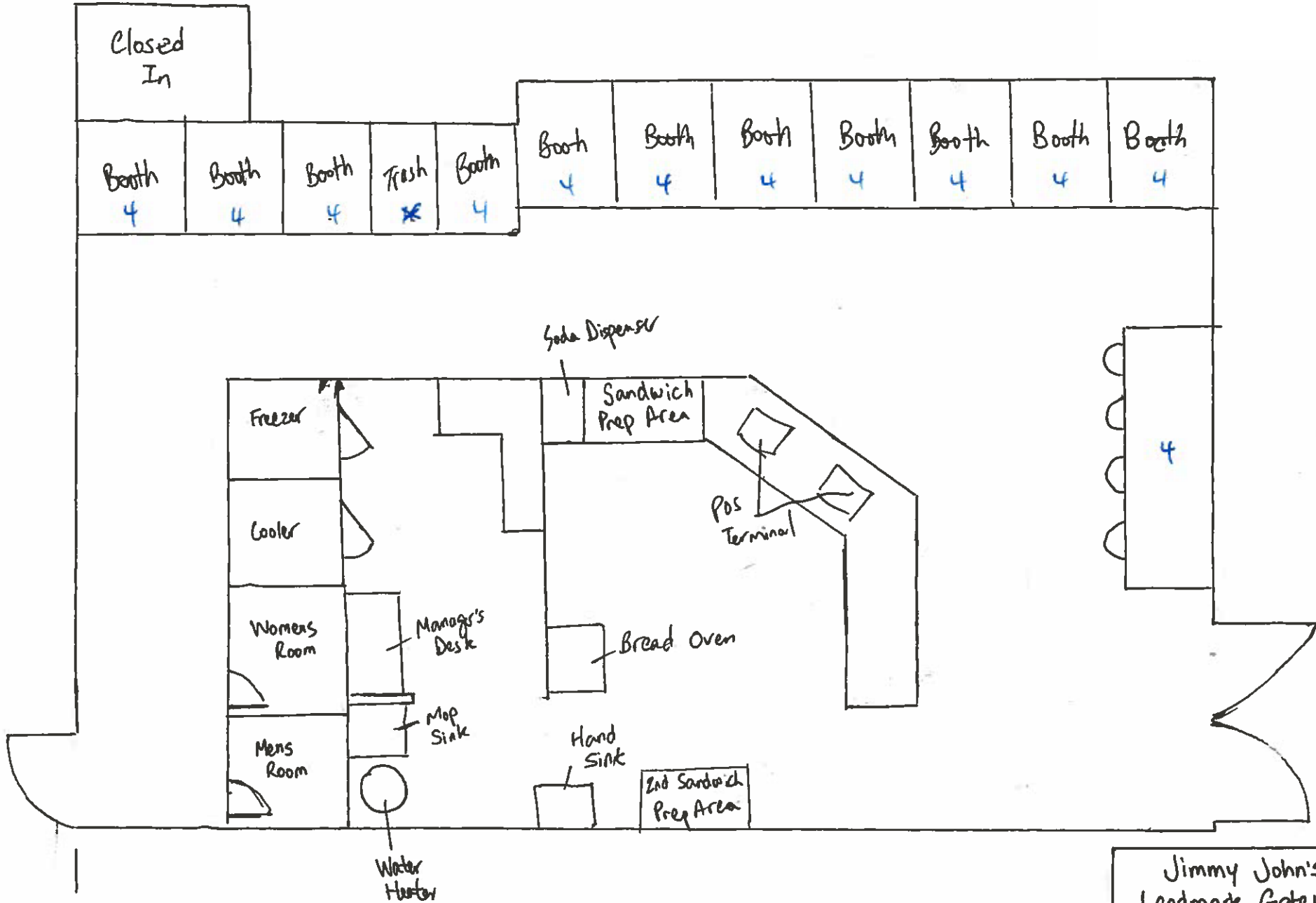
1. What percent of patron parking can be accommodated off-street? (check one)
 - ☒ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☐ No parking can be accommodated off-street
2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☒ 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.

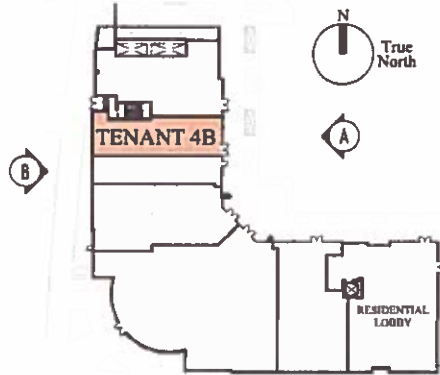
Alcohol Consumption and Late Night Hours. Please fill in the following information.

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

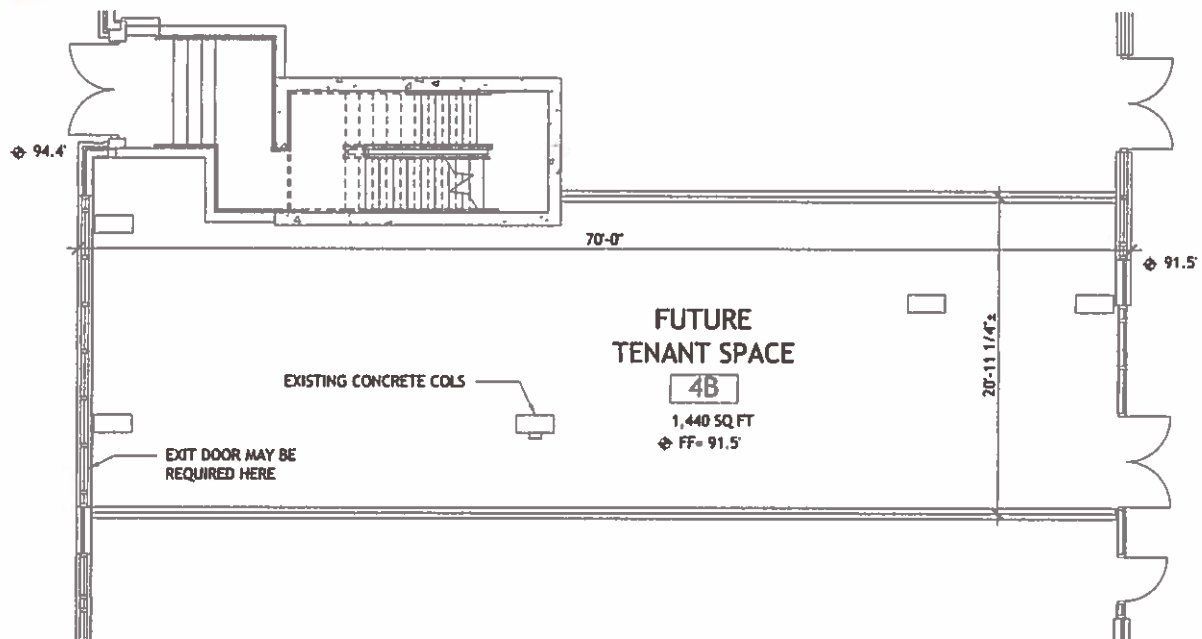
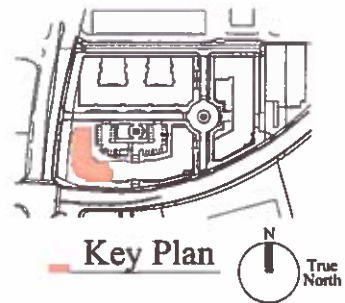
48	Maximum number of patron dining seats
+	Maximum number of patron bar seats
+	Maximum number of standing patrons
=	48 Maximum number of patrons
2. 12 Maximum number of employees by hour at any one time
3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☐ Closing by 8:00 PM
 - ☒ Closing after 8:00 PM but by 10:00 PM
 - ☐ Closing after 10:00 PM but by Midnight
 - ☐ Closing after Midnight
4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☒ Low ratio of alcohol to food



Jimmy John's (1,442 S.F.)
 Landmark Gateway, Bldg 3
 S. Van Dorn + S. Pickett
 Alexandria, VA 22304



Building 3 Level 1 Plan

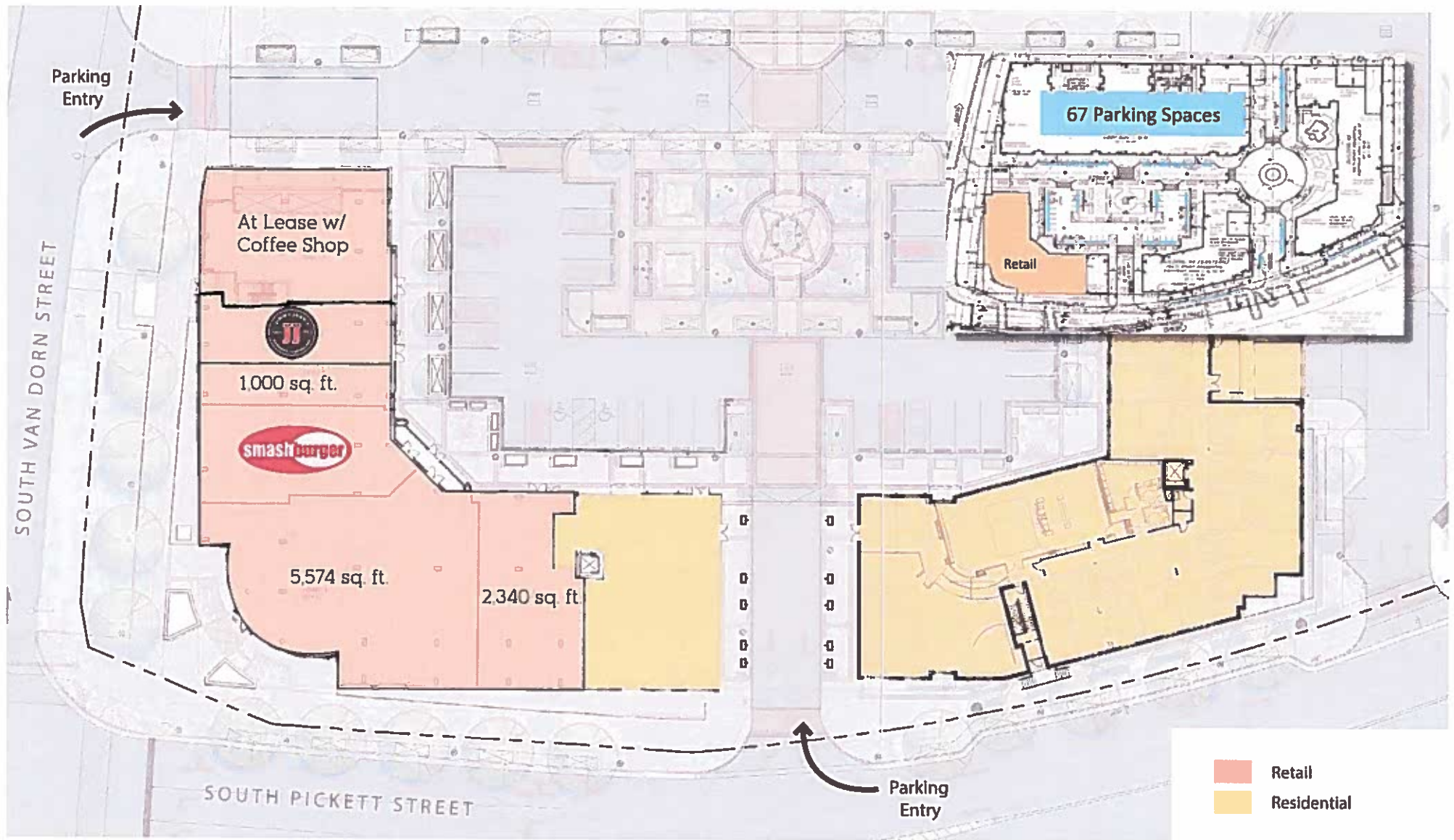


Ground Floor Plan



Elevation A - East

Elevation B - West



SITE PLAN



