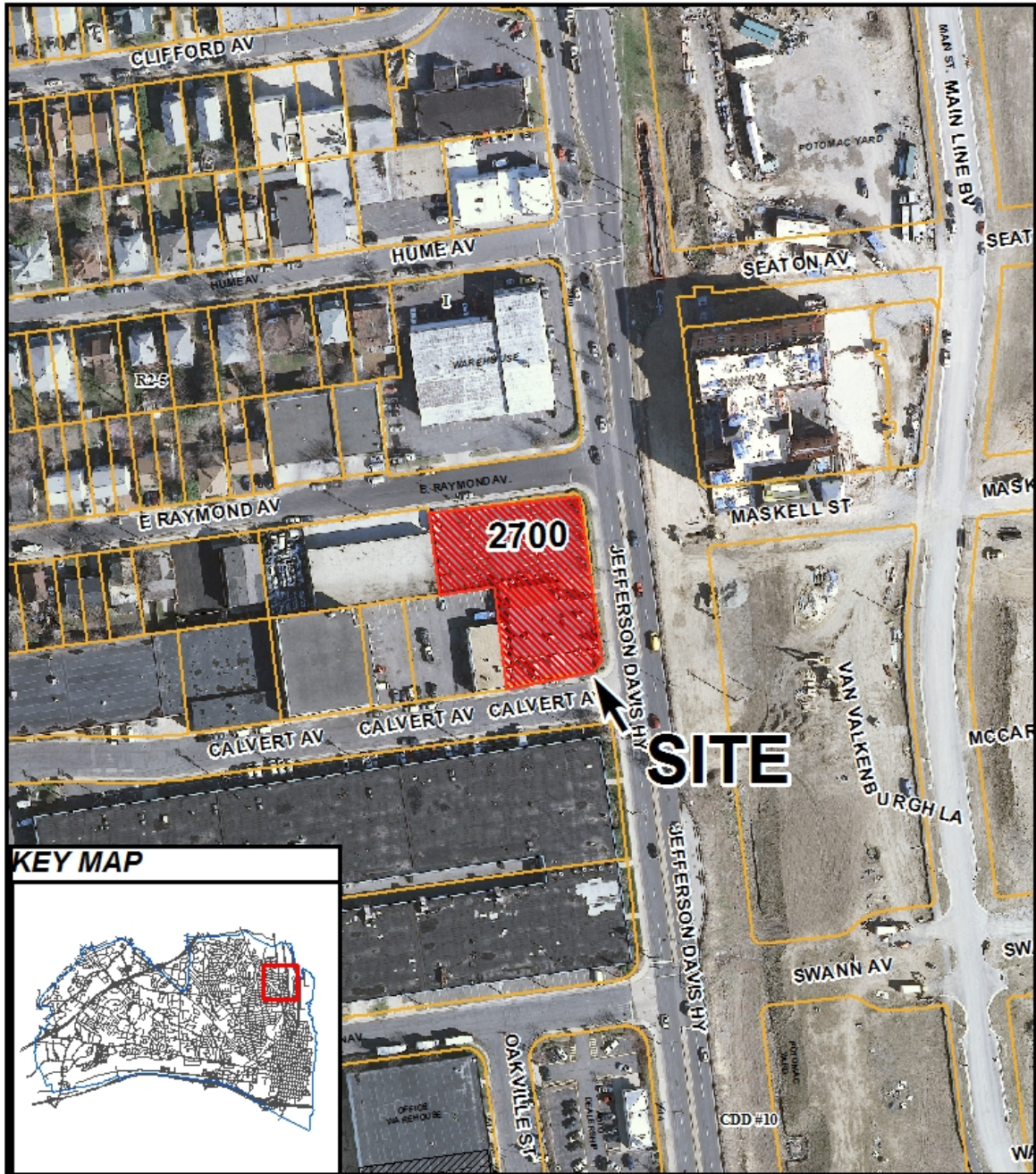
**DOCKET ITEM #3*****Special Use Permit #2015-0066******2700 Jefferson Davis Highway - Souvlaki Bar Restaurant*****CONSENT AGENDA ITEM**

If no one asks to speak about this case prior to the hearing, it will be approved without discussion as part of the Consent Agenda.

Application	General Data	
Public hearing and consideration of a request for a restaurant	Planning Commission Hearing:	September 1, 2015
	City Council Hearing:	September 12, 2015
Address: 2700 Jefferson Davis Highway	Zone:	I/Industrial
Applicant: Souvlaki Bar, LLC	Small Area Plan:	Potomac West

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



SUP #2015-0066
2700 Jefferson Davis Highway



I. DISCUSSION

The applicant, Souvlaki Bar, LLC requests Special Use Permit approval to operate a restaurant at 2700 Jefferson Davis Highway.

SITE DESCRIPTION

The subject parcel is an irregular shaped lot with approximately 191 feet of frontage on Jefferson Davis Highway, 105 feet of frontage on Calvert Avenue, 167 feet of frontage on East Raymond Avenue, and a total square footage of 25,451 square feet.



Perspective view of the site from the north

The subject tenant space would be located in a 10,525 square foot, one story commercial building which is currently under construction. The proposed restaurant would operate in one of seven tenant spaces sited at the corner of Jefferson Davis Highway and East Raymond Avenue. A 30-space parking lot would be constructed behind the building. Commercial and light industrial uses are located in the surrounding area. Several multi-family and single family townhouses are located in the Potomac Yard development area on the east side of Jefferson Davis Highway.



Site plan

BACKGROUND

A restaurant had occupied this site since the 1940s and most recently operated as the Afghan Restaurant. In October 2013, the Planning Commission approved DSP#2012-0030 for "Tony's Corner," a seven tenant commercial building with an on-site parking lot. The existing restaurant building was demolished to make way for the new building which is expected to be available for occupancy in October 2015.

PROPOSAL

The applicant requests special use permit approval to operate a fast-casual restaurant, specializing in Greek food with on-premises beer and wine sales at 2700 Jefferson Davis Highway. The 2,252 square foot restaurant would include 56 seats for dine-in customers.

Customer carry-out and delivery service would be available. Up to four employees during a shift would serve approximately 300 customers each day. Additional elements of the proposal are:

Hours of Operation:	10 a.m. to 10 p.m., Monday through Thursday 9 a.m. to 11 p.m., Friday and Saturday 9 a.m. to 9 p.m., Sunday
Number of Seats:	56 indoor seats
Type of Service:	Counter service
Alcohol:	On-premises alcohol and wine sales
Live Entertainment:	No live entertainment proposed
Delivery:	One delivery vehicle
Noise:	Typical restaurant noises expected.
Trash/Litter:	Up to 10 cubic yards of trash a week would be collected three times during the week. Restaurant staff and a janitorial service would monitor 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. A restaurant with 56 seats, therefore, must provide 14 parking spaces. The applicant provides the requisite number of spaces in the 30-space on-site parking lot.

The site has a Parking Management Plan, required as a condition of DSP#2012-0030, mandating that the property owner lease 25 standard spaces at the underground parking facility of the Station at Potomac Yard Condominiums, located across Jefferson Davis Highway. The plan further states that employees who work for tenants of this site must park at this location. The applicant's employees would be required to park at the Station at Potomac Yard Condominiums.

ZONING/MASTER PLAN DESIGNATION

Pursuant to Section 4-103(M) of the Zoning Ordinance, restaurants that do not operate as full-service establishments are allowed only with a Special Use Permit in the I/Industrial zone.

The subject property is located in the Potomac West Small Area Plan that designates the property for commercial use. The proposed site is located within the Oakville Triangle/Route 1 Corridor Plan redevelopment area, which is part of the Potomac West Small Area Plan.

II. STAFF ANALYSIS

Staff supports the SUP request for a fast-casual restaurant at 2700 Jefferson Davis Highway. The opening of a business in the newly constructed building would likely attract other new tenants to the site. Additionally the restaurant would add dining options for area residents, employees and commuters along Jefferson Davis Highway.

Although the subject site is located within the Oakville Triangle/Route 1 Corridor Plan Area, Tony's Corner was approved in an effort to preliminarily redevelop underused sites on the western side of Jefferson Davis Highway prior to a formal planning process. The applicant's proposal for a restaurant would likely contribute to the area's quality of life given that it would serve future residents and employees attracted to this area of redevelopment.

Conditions regarding parking have been included in the report, as established in DSP#2012-0030. Employees must park off-street and off-site at the Station at Potomac Yard Condominiums in Condition 18, and a lease agreement must be submitted for this off-site parking arrangement in Condition 23. Nevertheless, the applicant must also encourage employees to use public transportation as stated in Condition 19. The delivery vehicle must park off-street at the 2700 Jefferson Davis Highway parking lot when it is in active use and at the Station at Potomac Yard Condominiums at times when the vehicle is inactive, as referenced in Condition 24.

In addition to standard SUP conditions related to litter, noise, and odor controls, the applicant must comply with the signage design guidelines as required in DSP#2012-0030 and included in Condition 12. The daily hours of operation have been standardized in Condition 2 to permit flexibility in the applicant's business.

Staff recommends approval of the Special Use Permit 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 corporation in which the applicant has a controlling interest. (P&Z)
2. The hours of operation shall be limited to between 9 a.m. to 11 p.m., daily. Orders placed before 11 p.m. may be served, but no new patrons may be admitted and all patrons must leave by 12 a.m. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. The maximum number of indoor seats shall be 56. Outdoor seats are not permitted. (P&Z)

5. One delivery vehicle providing food to customers may operate from the restaurant. (P&Z)
6. Live entertainment shall not be permitted at the restaurant. (P&Z)
7. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. Off-premises alcohol sales are not permitted. (P&Z)
8. No food, beverages, or other material shall be stored outside. (P&Z)
9. 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)
10. 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)
11. Signage shall adhere to the site's coordinated sign plan as required in DSP#2012-0030 and subject to approval of the Director of Planning and Zoning.
 - a. Business signs shall employ variety and creativity of design and include a sculptural and dimensional quality to the signs. (P&Z)
 - b. Business identity shall be communicated through signage and storefront design. Coordinate signage with the building design and with individual storefront designs, including but not limited to integration with any proposed awnings, canopies, etc. Signage which uses the pilasters and accent bands as organizing elements is strongly encouraged. (P&Z)
 - c. Pedestrian-oriented signs (e.g. projecting signs, window signs, etc.) are encouraged. Tenants with main storefront entrances on Jefferson Davis Highway shall incorporate a projecting or under-canopy sign. (P&Z) (T&ES)
 - d. Design business signs to relate in material, color and scale to the building and the tenant bay on which the sign is displayed. (P&Z)
 - e. The business and identification signs shall be designed of high quality materials and sign messages shall be limited to logos and names. (P&Z)
 - f. Installation of building mounted signage shall not damage the building and signage shall comply with all applicable codes and ordinances. (P&Z)
 - g. Internally illuminated box signs are prohibited. Explore the use of exterior illumination. (P&Z)
12. 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)
13. 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)

14. 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)
15. 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)
16. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. The applicant shall require its employees who drive to use off-street parking at the Station at Potomac Yard Condominiums. (T&ES) (P&Z)
18. The applicant shall encourage their employees to use public transit to travel to and from work. Within 60 days of SUP approval, contact the Transportation Planning Division at 703-746-4686 for assistance and information to set up a program for employee transportation benefits. (T&ES)
19. The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Local Motion at 703-746-4686 or www.alexandriava.gov/LocalMotion for more information about available resources. (T&ES)
20. At such time as an organized parking program is adopted by City Council to assist with employee or customer parking for the area in which the subject property is located, such as a shared parking program or the Park Alexandria program, the applicant shall participate in the program. (T&ES)
21. Per the approved Parking Management Plan for the development, a valet parking service shall be required if the business changes to a full service restaurant. (T&ES)
22. Per Condition #23 of DSUP 2012-0030, a copy of the current off-site parking lease shall be provided prior to approval of a business license for the restaurant. (T&ES)
23. The applicant shall provide and maintain one off-street parking space for delivery vehicle use at all times which shall be clearly marked with a sign. Delivery vehicles may not park on the street at any time. The delivery vehicle shall be parked at the Station at Potomac Yard Condominiums when it is not in active use. (T&ES) (P&Z)
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. 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, Land Use Regulatory Services Division Chief,
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:

- F-1 The parking requirement for this 56 seat restaurant is 14 spaces. (T&ES)
- R-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)
- R-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)
- R-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)
- R-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)
- R-5 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- R-6 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-7 The applicant shall encourage their employees to use public transit to travel to and from work. Within 60 days of SUP approval, contact the Transportation Planning Division at 703-746-4686 for assistance and information to set up a program for employee transportation benefits. (T&ES)
- R-8 The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Local Motion at 703-746-4686 or www.alexandriava.gov/LocalMotion for more information about available resources. (T&ES)
- R-9 At such time as an organized parking program is adopted by City Council to assist with employee or customer parking for the area in which the subject property is located, such as a shared parking program or the Park Alexandria program, the applicant shall participate in the program. (T&ES)

- R-10 Per the approved Parking Management Plan for the development, a valet parking service shall be required if the business changes to a full service restaurant. (T&ES)
- R-11 Per Condition #23 of DSUP 2012-0030, a copy of the current off-site parking lease shall be provided prior to approval of a business license for the restaurant. (T&ES)
- R-12 The applicant shall provide and maintain one off-street parking space for delivery vehicle use only at all times which shall be clearly marked with a sign. Delivery vehicles may not park on the street at any time. (T&ES)
- R-13 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-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)
- C2 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:

No comments received

Fire:

- C-1 Due to the number of occupants including staff, a fire prevention permit shall be applied for and obtained by owner / applicant.

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 #

2015-0064

PROPERTY LOCATION: 2700 Jefferson Davis Hwy, Unit A

TAX MAP REFERENCE: 025.03-02-11, 025.01-04-21

ZONE: 1

APPLICANT:

Name: SOUVLAKI BAR, LLC.

Address:

21441 Pacific Blvd., #115, STerling, VA 20166

PROPOSED USE: Fast-Casual 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.

TOM CHRISTOPOLLOS

Print Name of Applicant or Agent

Tm C. ChA

Signature

6/8/15

Date

21441 PACIFIC BLVD, #115

Mailing/Street Address

661.212.8660

Telephone #

Fax #

STERLING VA 20166

City and State

Zip Code

TOM@SARANTISPROPERTIES.COM

Email address

ACTION-PLANNING COMMISSION: _____ DATE: _____

ACTION-CITY COUNCIL: _____ DATE: _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 2700 Jefferson Davis Hwy, I hereby
 (Property Address)
 grant the applicant authorization to apply for the Fast-Casual Restaurant use as
 (use)
 described in this application.

Name: Christos SarantisPhone: 7039643240

Please Print

Address: 21441 Pacific Blvd Suite 115
Sterling, Va 20166Email: christos@sarantisproperties.comSignature: [Signature]Date: 6/8/15

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.

Christos Sarantis, 50%

Tom Christopoulos, 50%

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. CHRISTOS SARANTIS	21441 Pacific Blvd Suite 115 Sterling, Va 20166	50%
2. TOM CHRISTOPOULOS	555 INDIANOLA WAY LACANADA, CA 91011	50%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 21441 Pacific Blvd.. #115, STerling, VA 20166 (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. CHRISTOS SARANTIS	21441 Pacific Blvd Suite 115 Sterling, Va 20166	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 require 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. CHRISTOS SARANTIS	NONE	NONE
2. TOM CHRISTOPOULOS	NONE	NONE
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.

6.8.15
Date

TOM CHRISTOPOULOS
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.)

Fast Casual Restaurant, Greek Food

Daily 9am to 11pm

Fresh food, prepared on-site, meats, vegetables, breads & drinks

Walk up order counter, eat-in, to-go, call-in, delivery

Fresh food stored in coolers, preparation area, exhibition kitchen,

Food cooked by charbroiler, griddle, fryer, steamer or served fresh, such as salads,

Disposable utensils, recyclable materials,

Parking on premises, 28 shared spaces for customers, 25 spaces off-site for employees

Equipment includes exhaust, grills, fryer, CO2 tank, fountain drinks, ice machine, grease trap, etc.

Beer & Wine served on premises, only

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 per day, 100 lunch, 200 dinner

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

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

1 prep cook, 1 cook, 2 cashiers, typical shift

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

Day:

Monday thru Thursday

Hours:

10am to 10pm

Friday and Saturday

9am to 11pm

Sunday

9am to 9pm

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

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

No increase noise level expected

B. How will the noise be controlled?

Not a concern

- 8.** Describe any potential odors emanating from the proposed use and plans to control them:
Odors associated with cooking food, exhaust system on roof will disapeate odors.

- 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, food scraps, general paper trash, packaging

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

10 cubic yards per week

C. How often will trash be collected?

three times per week

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

Janitorial service and general clean-up by staff

- 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:
Degreasers, sanitizers, cleaners as required by health department

- 12.** What methods are proposed to ensure the safety of nearby residents, employees and patrons?
Not a concern, items are not corrosive or harmful. Compounds are NSF -
Health department required items to ensure health safety

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.

Beer & wine only, on premises

ABC license applied for

PARKING AND ACCESS REQUIREMENTS

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

45 _____ Standard spaces
 5 _____ Compact spaces
 3 _____ Handicapped accessible spaces.
 1 _____ Other.

Planning and Zoning Staff Only	
Required number of spaces for use per Zoning Ordinance Section 8-200A	_____
Does the application meet the requirement?	<input type="checkbox"/> Yes <input type="checkbox"/> 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?

28 shared spaces on-site, 25 employee spaces off-site

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?	<input type="checkbox"/> Yes <input type="checkbox"/> No

- B. Where are off-street loading facilities located? In the parking lot, adjacent to the delivery door
- C. During what hours of the day do you expect loading/unloading operations to occur?
9am to 11am and 2pm to 5pm
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
4 days per week, 4 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?

Access is adequate, per new site plan

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? N/A square feet.

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

2252 sq. ft. (existing) + 0 sq. ft. (addition if any) = 2252 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: Tony's Corner at Potomac Yard

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

☐ other. Please describe: _____

End of Application

SUP # _____

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: 56 Outdoors: 0 Total number proposed: 56

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:

Fast-Casual GREEK FOOD

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

☐ table service ☐ bar ☒ carry-out ☒ delivery

5. If delivery service is proposed, how many vehicles do you anticipate? 1

Will delivery drivers use their own vehicles? ☒ Yes ☐ No

Where will delivery vehicles be parked when not in use?

Off-Site parking lot

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.

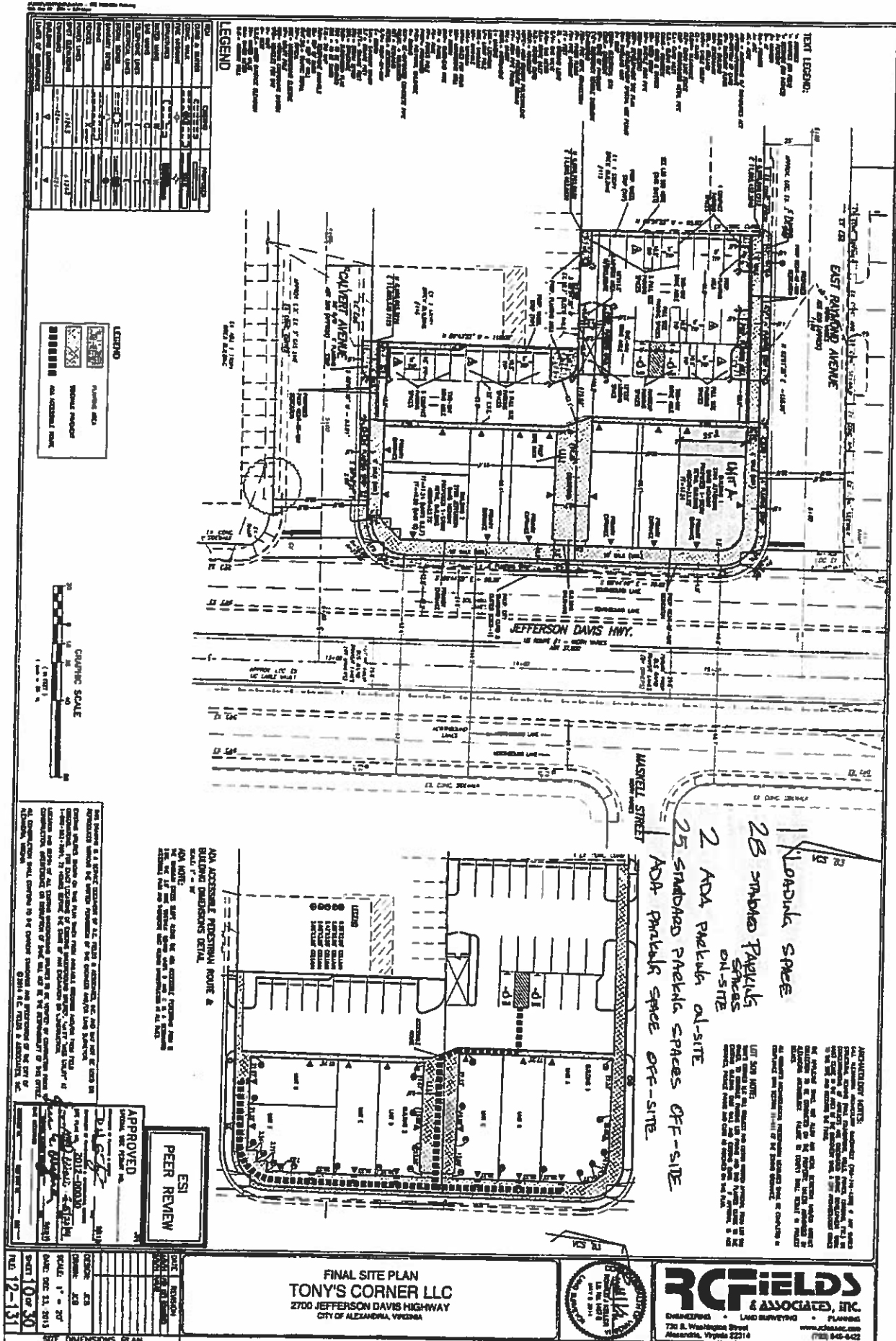
1. Maximum number of patrons shall be determined by adding the following:

56		Maximum number of patron dining seats
+	0	
		Maximum number of patron bar seats
+	0	
		Maximum number of standing patrons
=	56	
		Maximum number of patrons

2. 5 Maximum number of employees by hour at any one time

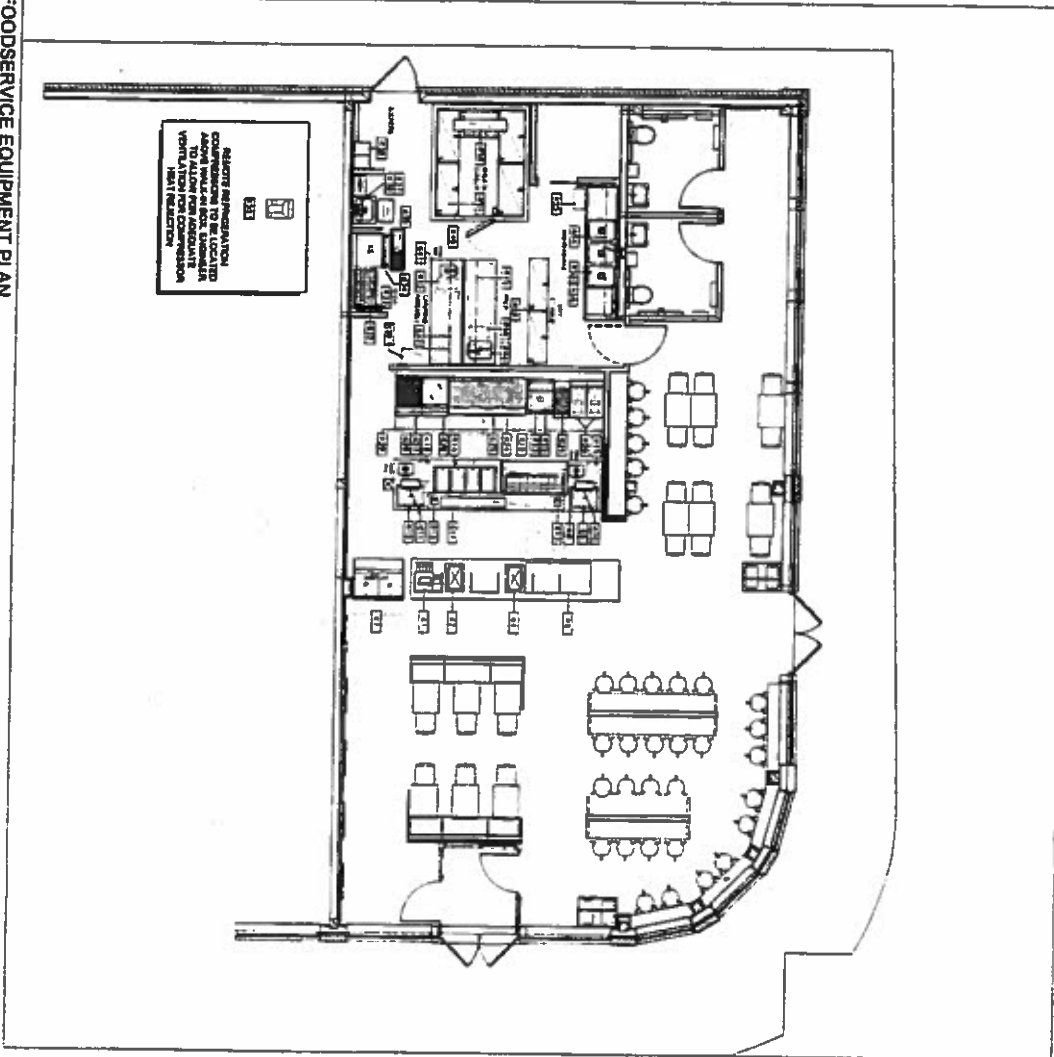
3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 - ☐ Closing by 8:00 PM
 - ☐ Closing after 8:00 PM but by 10:00 PM
 - ☒ Closing after 10:00 PM but by Midnight
 - ☐ Closing after Midnight

4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☒ Low ratio of alcohol to food



File Name: "Kitchen Equipment Schedule & Equipment Plan.dwg" Layer: "L1" & only items: Printed Date: 2/10/15 9:13 AM

FOODSERVICE EQUIPMENT PLAN



EQUIPMENT SCHEDULE		
NO.	DESCRIPTION	QUANTITY
1	STOVE/GRILL	1
2	STOVE/GRILL	1
3	STOVE/GRILL	1
4	STOVE/GRILL	1
5	STOVE/GRILL	1
6	STOVE/GRILL	1
7	STOVE/GRILL	1
8	STOVE/GRILL	1
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99	STOVE/GRILL	1
100	STOVE/GRILL	1

SouvlakiBar

14411 Pacific Blvd, Suite 104
Beverly Hills, CA 90215
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FS-100

FOODSERVICE EQUIPMENT PLAN

CONTRACT

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FOODSERVICE EQUIPMENT PLAN

FS-100