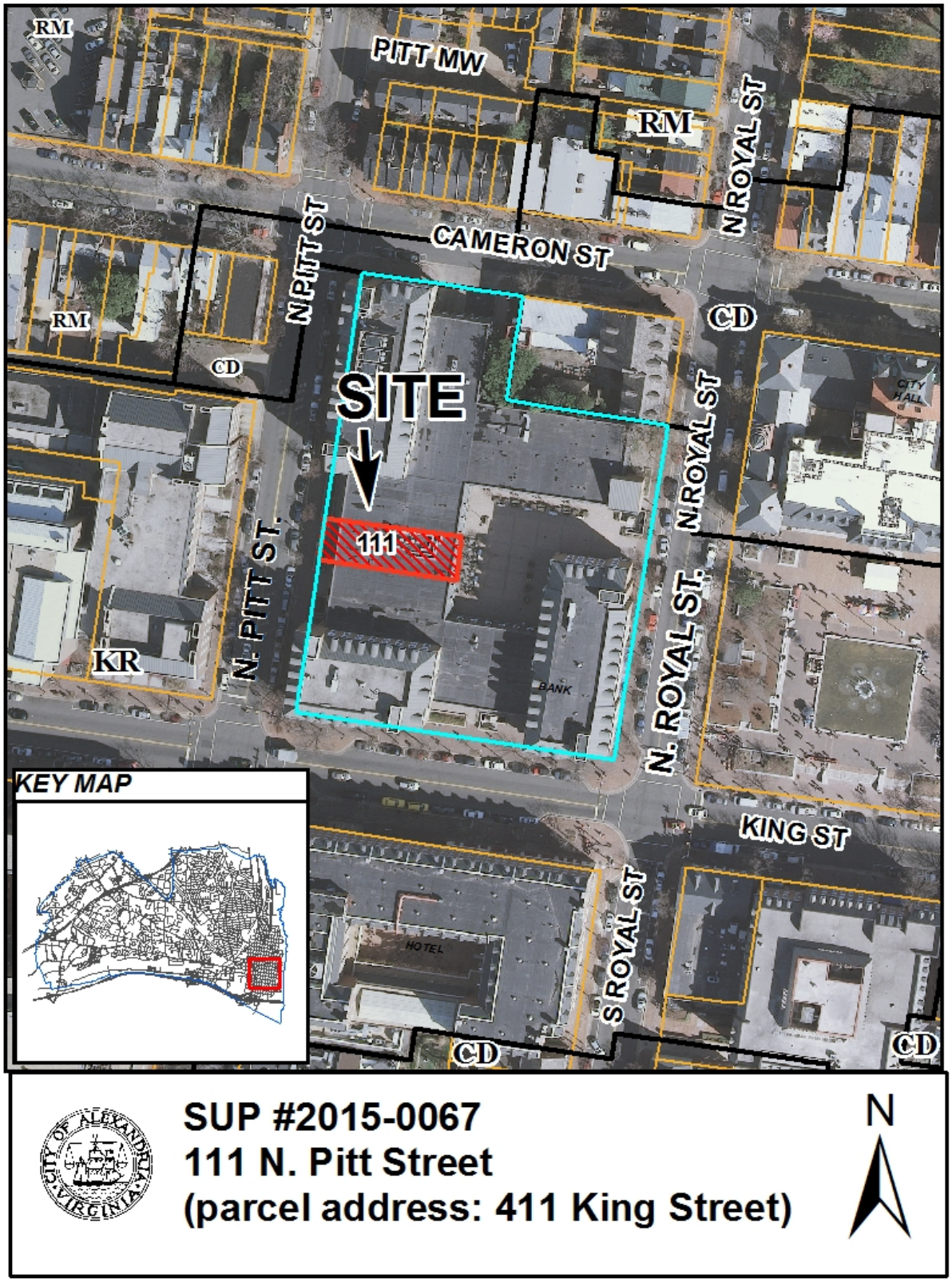
Special Use Permit #2015-0067
111 North Pitt Street (parcel address: 411 King Street)
BurgerFi

Application	**General Data**	
Public hearing and consideration of a request to operate a restaurant	**Planning Commission Hearing:**	September 1, 2015
	City Council Hearing:	September 12, 2015
Address: 111 North Pitt Street (parcel address: 411 King Street)	**Zone:**	KR/King Street Retail
Applicant: David J. Landry	**Small Area Plan:**	Old Town

Staff Recommendation: APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.
Staff Reviewers: Ann Horowitz, ann.horowitz@alexandriava.gov

PLANNING COMMISSION ACTION, SEPTEMBER 1, 2015: By unanimous consent, the Planning Commission recommended approval of the request, subject to compliance with all applicable codes, ordinances and staff recommendations. Reason: The Planning Commission agreed with the staff analysis.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SUP #2015-0067
111 N. Pitt Street
(parcel address: 411 King Street)
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I. DISCUSSION

The applicant, David J. Landry, requests Special Use Permit approval to operate a restaurant at 111 North Pitt Street.

SITE DESCRIPTION

The subject site is located in a tenant space on the western side of a commercial building known as Tavern Square. The parcel on which the building is located has approximately 251 feet of frontage on King Street, 341 feet of frontage on North Pitt Street, 126 feet of frontage on Cameron Street, and 259 feet of frontage on North Royal Street. The total lot area is approximately 79,713 square feet.

The Tavern Square site contains a mix of retail, personal service, and office uses surrounding an interior courtyard. These include a real estate office, a bank, two retail establishments, and City of Alexandria offices. An underground, public parking garage with 326 parking spaces is located on the parcel and is accessed from Cameron Street. Gadsby's Tavern shares the block with Tavern Square and is located on the northeast corner. Single family townhomes, an apartment building, a restaurant, and a dry cleaner are located to the north of the parcel. A drug store and florist are sited to the west; the Hotel Monaco, a restaurant, and a real estate office are located to the south; and City Hall, Market Square, and the Market Square Parking Garage are located to the east.

BACKGROUND

Tavern Square was constructed in 1968 as part of the City's urban renewal redevelopment program. Pat Troy's Ireland's Own Restaurant and Pub operated at the subject site following City Council approval of Special Use Permit #99-0081 in September 1999. Administrative approval for SUP#2012-0044 (change of ownership) was granted in October 2012 for the restaurant, renamed as Ireland's Own.

PROPOSAL

The applicant proposes to operate a 184-seat (118 indoors and 66 outdoors), fast-casual restaurant. The proposed business is a franchise of BurgerFi, a corporation founded in 2011 with 71 locations. The franchise specializes in naturally produced burgers and also serves french fries, onion rings, frozen custard, milkshakes, hot dogs, local craft beer, wine, and soft drinks. The business promotes environmental sustainability by using energy efficient appliances, supporting recycling programs, and furnishing its restaurants with tables and chairs made from recycled

plastics and wood. Up to 15 employees would be on-site at any one time, serving approximately 400 customers a day.

Additional elements of the restaurant proposal are:

Hours of Operation:	11 a.m. to 12 midnight, Sunday through Thursday 11 a.m. to 1 a.m., Friday and Saturday
Number of Seats:	118 indoor seats 66 outdoor seats (46 courtyard seats and 20 seats at restaurant entrance on North Pitt Street) **184 total seats**
Type of Service:	Counter service
Alcohol:	On-premises alcohol and wine sales
Live Entertainment:	No live entertainment proposed
Delivery:	No delivery service will be offered
Noise:	Typical restaurant noises expected. Minimal noise is expected from the outdoor dining areas which are located on private property and away from residences.
Trash/Litter:	Up to 15 bags of trash would be generated each day and would be stored in a dumpster supplied by property manager. Trash would be collected at least three times a week. Managers would pick up litter hourly in the front and rear of the property.

PARKING

The subject property is located within the Central Business District (CBD). Pursuant to Section 8-300 (B) of the Zoning Ordinance, restaurants located within the CBD are exempt from ordinary parking requirements. The on-site Tavern Square parking garage, however, is available for public parking.

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 applicant's request for a restaurant with counter service is not eligible for an administrative change of ownership review because the previous SUP allowed only for a full-service restaurant.

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 for a restaurant at 111 North Pitt Street. The proposed use would provide an additional fast-casual restaurant option for residents, employees, and visitors in Old Town. It replaces a restaurant that had operated at this location for several years without complaints related to noise, odors, or parking impacts. The BurgerFi proposal also would be consistent with the Old Town Restaurant Policy, which requires an analysis of the restaurant's potential impact concerning parking; alcohol and late night hours; litter; and a diversity of uses on the surrounding area.

Parking
Although parking impacts could result, staff believes this would be unlikely given the availability of several public transportation options (Metro, King Street Trolley, DASH and Metro buses, and Capital Bikeshare) and the proximity of public parking garages at Tavern Square and Market Square. The applicant is required to direct its customers to public garages and inform them of public transportation options in Condition 18 and 21, respectively. Employees must park off-street, as stated in Condition 19, and are encouraged to use public transportation, specified in Condition 20. In addition, reduced demand for customer parking would likely diminish during cold weather months when the outdoor dining areas of the restaurant would not be in use. Nevertheless, the applicant would plan to develop arrangements for customer and employee parking at nearby parking garages.

Litter
Staff does not expect that litter will impact the surrounding area since the applicant would provide trash receptacles throughout the restaurant seating areas. Additionally, the applicant has stated that employees will survey the property on an hourly basis for litter. Nonetheless, the regular pick-up of litter on the premises is included in Condition 22.

Alcohol and Late Night Hours
Although the restaurant proposes to include the on-premises service of beer and wine, its primary marketing emphasis is on the signature food menu. Impacts related to alcohol, therefore, are not expected to negatively affect the surrounding area. The evening hours of operation are generally consistent with other King Street area eating establishments and represent earlier closing hours than permitted for the restaurant previously located at the subject tenant space.

Diversity of Uses
The balance of uses in the King Street corridor would not be altered due to the direct replacement of a restaurant at the subject site.

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 indoor and outdoor hours of operation shall be limited to between 11 a.m. and 12 midnight, Sunday through Thursday and between 11 a.m. and 1 a.m., Friday and Saturday. Meals ordered before 12 midnight, Sunday through Thursday and before 1 a.m., Friday and Saturday may be served, but no new patrons may be admitted, no new alcohol may be served, and all patrons must leave by 1 a.m., Sunday through Thursday and by 2 a.m., Friday and Saturday. (P&Z)

3. The maximum number of indoor seats shall be 118. The maximum number of outdoor seats in front of the restaurant shall be 20 and in the rear courtyard shall be 46.

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 design of the outdoor dining areas and all its components must comply with the King Street Outdoor Dining guidelines. Any outdoor seating areas, including umbrellas, shall not include advertising signage. The applicant shall submit illustrations and specifications to the Director of Planning & Zoning for review and approval. (P&Z)

7. The outdoor dining area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)

8. Live entertainment is not permitted. (P&Z)

9. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. Off-premises alcohol sales are not permitted. (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. (P&Z)

11. No food, beverages, or other material shall be stored outside. (P&Z)

12. 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)

13. 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)

14. 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)

15. 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)

16. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

17. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)

18. The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)

19. The applicant shall require its employees who drive to use off-street parking. (T&ES)

20. The applicant shall encourage its employees to use public transportation to travel to and from work. Within 60 days of SUP approval, the business shall contact the Transportation Planning Division at 703-746-4686 for information on establishing an employee transportation benefits program. (T&ES)

21. 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)

22. 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)

23. 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,
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 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 11:00pm and 7:00am. (T&ES)

R-5 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)

R-6 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)

R-7 The applicant shall require its employees who drive to use off-street parking. (T&ES)

R-8 The applicant shall encourage its employees to use public transportation to travel to and from work. Within 60 days of SUP approval, the business shall contact the Transportation Planning Division at 703-746-4686 for information on establishing an employee transportation benefits program. (T&ES)

R-9 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.

R-10 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)

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

Code Enforcement:

F-1 The following comments are for site plan review only. Once the applicant has filed for a building permit and additional information has been provided, code requirements will be based upon the building permit plans and the additional information submitted. 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 Alterations, repairs, additions and changes of occupancy to existing structures shall comply with the provisions of the building Code.

C-2 Building, trade permits and a plan review along with inspections are required for this proposed restaurant.

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.

Fire:

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

Parks and Recreation:
No comments received

Police Department:
No comments received

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111 North Pitt Street
Application Materials
Received: 6/17/15

APPLICATION
SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2015-0067

PROPERTY LOCATION: 111 N. PITT ST.

TAX MAP REFERENCE: 074.02-05-01 **ZONE:** KR

APPLICANT:
Name: DAVID J. LANDRY
Address: 45571 BENTGRASS TER. APT 203, STERLING, VA 20165

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.

DAVID J. LANDRY — Print Name of Applicant or Agent
[signature] — Signature
6/1/2015 — Date

45571 BENTGRASS TER, APT 203 — Mailing/Street Address
703-894-8316 — Telephone #
Fax #

STERLING, VA 20165 — City and State, Zip Code
DAVLAND7@AOL.COM — Email address

ACTION-PLANNING COMMISSION: _____ **DATE:** _____

ACTION-CITY COUNCIL: _____ **DATE:** _____

REVISED

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PROPERTY OWNER'S AUTHORIZATION

As the property owner of Tavern Square, LLC; 111 North Pitt St., Alexandria, VA 22314 (Property Address), I hereby grant the applicant authorization to apply for the RESTAURANT (use) use as described in this application.

Name: Jay B. Fischoff (Please Print) Phone 212-269-4888

Address: 30 Wall St., Suite 1100; New York NY 10005 Email: JBF@Pynecco.com

Signature: [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.

Applicant - David Landry - 100%

REVISED

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. David Landry	45571 Benigans Terr Apt 203 Sterling VA 20165	100.%
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 111 N. Pitt St, Alexandria VA. (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. Tavern Square LLC	30 Wall Street, Suite 1100 NY, NY 10005	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 the12-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. David J. Landry	NO	NO
2. Tavern Square LLC	NO	NO
3.	NO	NO

*
*

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.

6/2/2015 — Date

David Landry — Printed Name

Signature

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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

Our Story

Specialties

Everything we do, we try some better. From natural Certified Angus burgers to hand-cut fries, frozen custard, signature hot dogs, local craft beer, wine and more:
Better beef: the best money can buy. Hormone free. Antibiotic free. Sourced from one of the best farms in the country. Their natural practices in line with ours. Cattle roam free. Eat grass and are treated humanely. We never waiver from this high standard. This doesn't come easy - certainly not cheap. Truth is there are simpler ways to put burgers on a bun. But, they're not better.
Better to the earth: we're always trying to lessen the footprint we leave in it. Each location is built according to environmentally sustainable best practices and includes earth-friendly elements. Chairs made from upcycled Coca-Cola bottles and tables made from upcycled milk jugs. And, wooden tables from upcycled wood pallets. Even ceiling fans use 66% less energy. Stringent recycling programs for oil, cardboard, bottles and cans are in place, too

History

Established in 2011.

Our story begins with a great burger. The all-natural, Black Angus CEO Burger. Fan favorite. Pride and joy of The Office, an American gastropub nestled in the heart of Delray Beach, FL. And, the inspiration for BURGERFI, launched February, 2011 from dissatisfaction with what was happening in the burger market at the time.

You see, we don't adhere to the practices of industrialized fast food giants. We were started in a gourmet kitchen, by gourmet Chefs. They didn't know fast food, so the back of the house looks less like a burger joint, more like a five-star restaurant. When we needed a sauce, our Chefs didn't call a food supplier. They started chopping. Combining. Cooking.

People

We're better to people: the BURGERFI concept is audacious, especially in philanthropic ventures thanks to our Founder, Mr. John Rosatti. His generosity inspires. Now when we build, we try to build better communities, too. We support local charities and community centers that focus on bettering the lives of underprivileged children. We encourage recycling and upcycling in the hopes others follow suit. As we rapidly grow, we promote from within and offer a range of career opportunities. And, then there's the whole "giving you real food" thing which should be a given, but so often isn't.
Basically everything we do, we try some better.
Oh, about the name, you ask? BURGERFI, short for The Burgerfication of the Nation, is proof there's always a better choice. (We assure you, every choice since has been better.)

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).
Approx 400 AVG PATRONS PER DAY - SOMEWHAT HIGHER ON WEEKENDS.

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).
MAX 15 employees IN A peak HOUR

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

Days:	Hours:
SUN ~~MON~~ - THURS.	~~MON~~ 11:00 AM - MID
FRIDAY - SAT	11:00 AM - 1:00 AM

THE ABOVE IS MAXIMUM HOURS - COULD ADJUST CLOSING EARLIER AS BUSINESS WARRANTS.

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

A. Describe the noise levels anticipated from all mechanical equipment and patrons.
NOISE WILL BE MINIMAL - BACKGROUND MUSIC WILL BE INTERIOR ONLY.

B. How will the noise be controlled?

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

Food Cooking odors will vent to Roof and should dissipate

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)

paper, Food Wrappers

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

10-15 Bags per day

C. How often will trash be collected?

3-4 x per week

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

Managers required to walk property Hourly. Waste Containers and Recycling Cutters are inside and outside door any Dining Areas.

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:

SUP #_____

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:

Typical Cleaning Liquids, Soaps and Solvents (Drain Safe). Containers disposed of per Label Directions.

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

Exterior premises and walkways will be kept free of trash, debris, snow, ice, etc. Employees required to wear non-slip shoes, mats.

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 and wine only (on-premises license)

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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?

_____

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? _____

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? _____

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

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
4-5 DAYS per WEEK on AVERAGE

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?

4000 sq. ft. (existing) + — sq. ft. (addition if any) = 4000 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 #
Admin

SUP #2015-00067
111 North Pitt Street
Application Materials
Received: 6/17/15

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: ~~[illegible]~~ 118 ~~120~~ 112 Outdoors: ~~[illegible]~~ 66 Total number proposed: ~~170~~ 184

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:

   BURGERS, HOT DOGS, FRIES, ONION RINGS, FROZEN CUSTARD DESERTS, SHAKES, SOFT DRINKS, BEER, WINE.

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

   ✓ table service _____ bar ✓ carry-out _____ delivery

   (CUSTOMER ORDERS AT COUNTER, FOOD DELIVERED TO TABLE.

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

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

   Where will delivery vehicles be parked when not in use?

   _____

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

   ✓ Yes _____ No

   If yes, please describe:

   3-4 FLAT SCREEN TV'S (NO VOLUME)

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. SEE ATTACHED.

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

1. Maximum number of patrons shall be determined by adding the following:
   184 ~~170~~ ~~[illegible]~~ Maximum number of patron dining seats
   + _____ Maximum number of patron bar seats
   + _____ Maximum number of standing patrons
   184 = ~~170~~ ~~[illegible]~~ Maximum number of patrons

2. 15 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 SUN
   ✓ Closing after 10:00 PM but by Midnight ~~[illegible]~~ - THURS.
   ✓ Closing after Midnight FRIDAY - SATURDAY

4. Alcohol Consumption (check one)
   _____ High ratio of alcohol to food
   _____ Balance between alcohol and food
   ✓ Low ratio of alcohol to food

SUP #2015-00067
111 North Pitt Street
Application Materials
Received: 6/17/15

Ann Horowitz

From: davland7 <davland7@aol.com>
Sent: Thursday, June 11, 2015 8:15 PM
To: Ann Horowitz
Subject: Burgerfi SUP

REVISED

Hi Ann: I have attached a revised floor plan for the restaurant showing 118 indoor seats and 66 outdoor seats (46 rear and 20 front). Total seats: 184. Please discard the old plan and revise the application to reflect 184 total. I think that should complete the application. If you need anything else, please let me know. 703-894-8316

Thanks, Dave.

Sent via the Samsung Galaxy S® 6 edge, an AT&T 4G LTE smartphone

SUP #2015-00067
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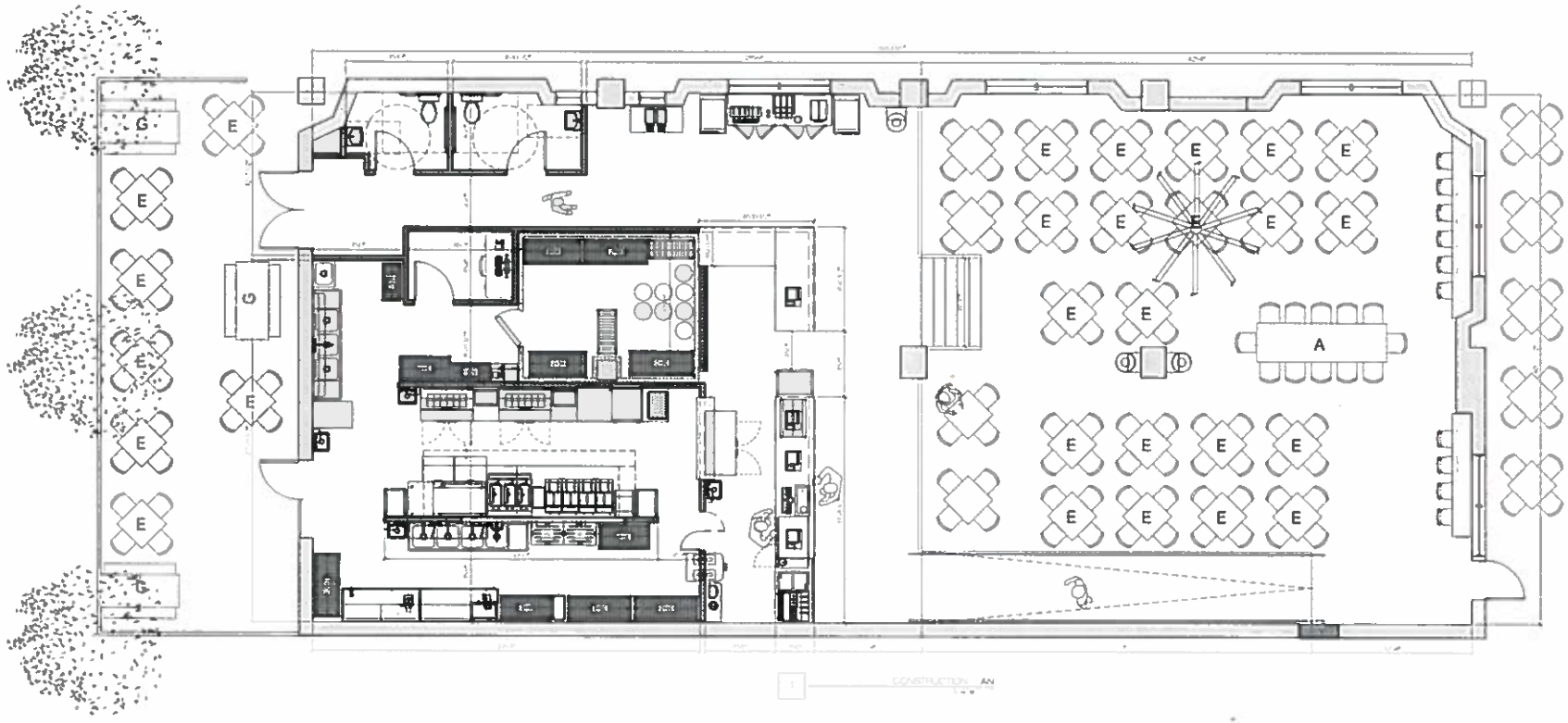


General Notes	Key Notes

REVIEWED

2 PLYS

BURGERFI

111 N. Pitt St
Alexandria, VA 22314

2P-A-1F4

06-11-2015

A1.0

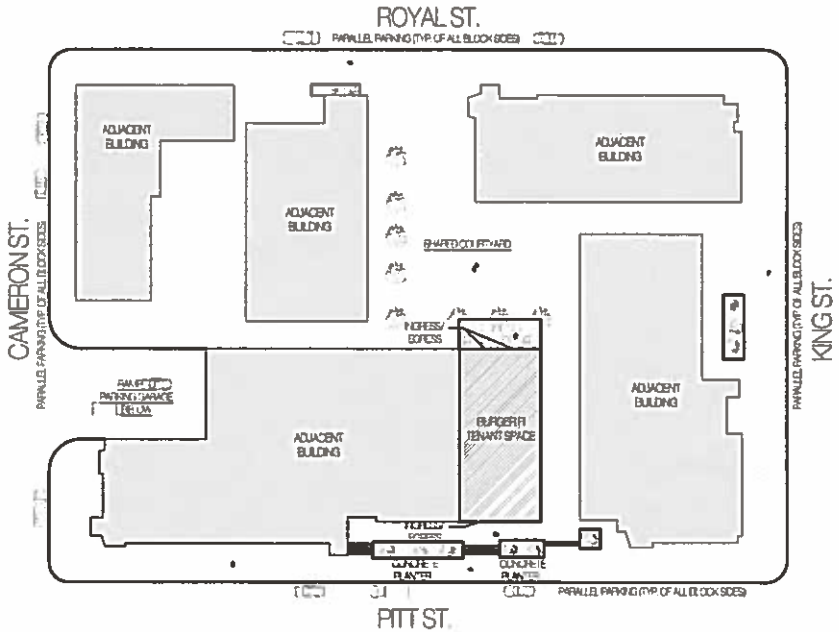
CONSTRUCTION PLAN

VIEW OF ENTRY FROM PITT ST.

VIEW OF WALKWAY ON SIDE OF TENANT SPACE

REAR COURTYARD LOOKING AT OUTDOOR DINING

REAR COURTYARD LOOKING AT OUTDOOR DINING



SITE PLAN - SCALE: 1/64" = 1'-0"

2 PLYS

BURGERFI

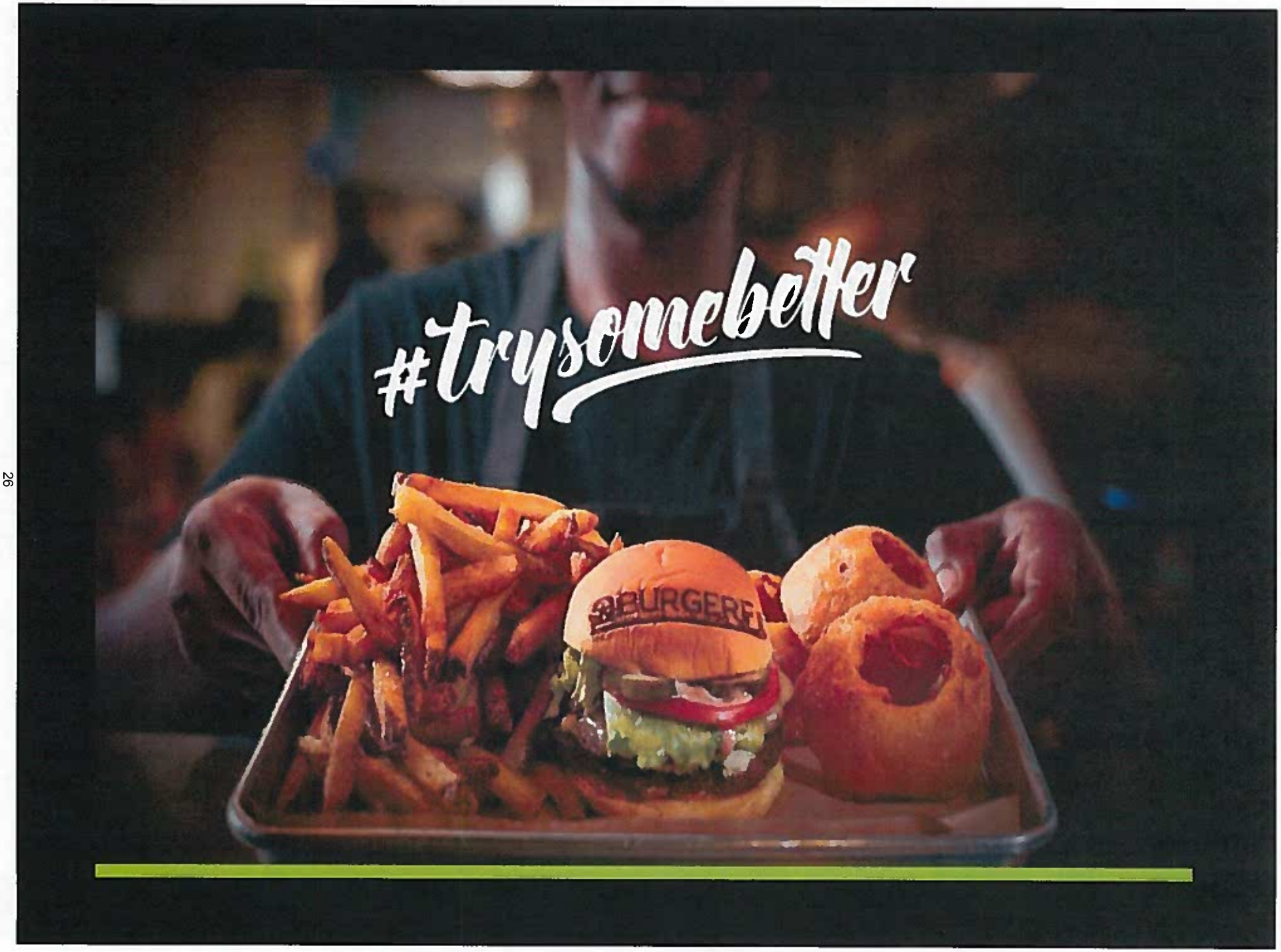
111 N. Pitt Street
Alexandria, VA 22314

DRAWING TITLE

SITE PLAN

DRAWING SHEET

SUP.3


#trysomebetter
BURGER

70 LOCATIONS AND COUNTING...

Alabama
Alaska
Arizona
California
Colorado
Connecticut
Florida
Georgia
Illinois
Kansas
Maryland
Massachusetts
Michigan
New Jersey
New York
North Carolina
Ohio
Pennsylvania
South Carolina
Tennessee
Texas
Virginia

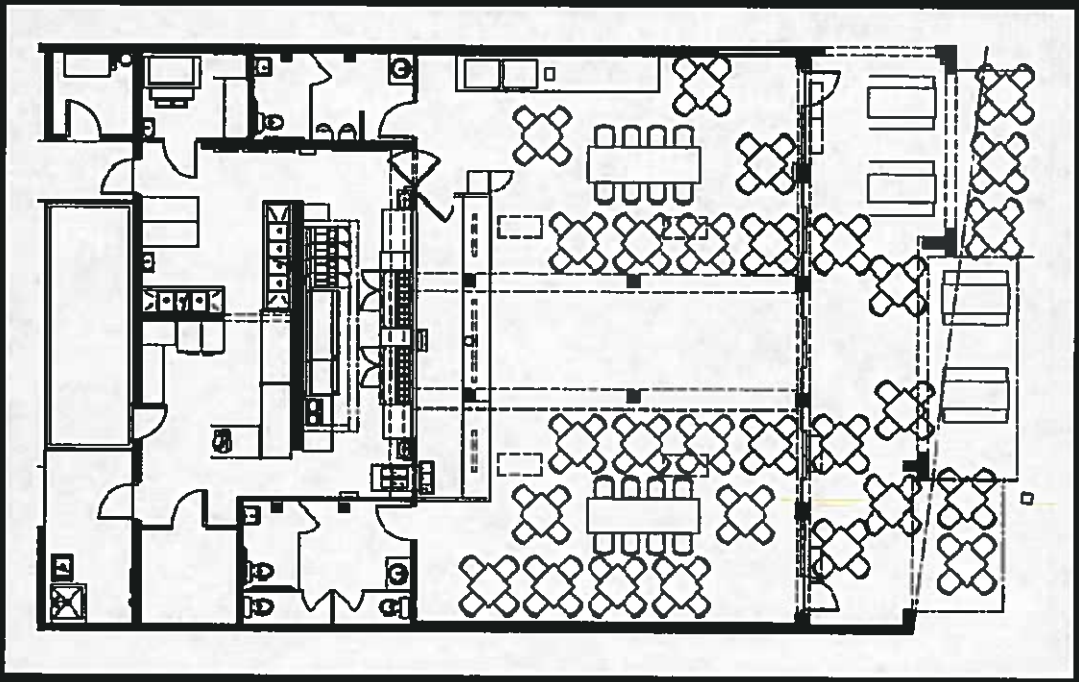
TYPICAL BURGERFI FLOOR PLAN

OUR DESIGN & CONSTRUCTION TEAM COORDINATES THE BUILD-OUT PROCESS TO ENSURE A TIMELY STORE OPENING.

Our proven system expedites the process of design, permitting, and construction.

We provide:

- Full franchisee support.
- Coordination with landlord for smooth delivery.
- On-site visits to ensure quality control and brand conformity.
- Full punch-out, trouble-shooting and problem-solving assistance.



SITE SELECTION AND TENANT IMPROVEMENTS

SOME OF THE MOST IMPORTANT DECISIONS IN OPENING A SUCCESSFUL BURGERFI RESTAURANT INCLUDE THE ANALYSIS, EVALUATION AND DETERMINATION OF THE RIGHT MARKET AREA AND SELECTION OF THE MOST VIABLE SITE IN THAT MARKET.

Recommended Site Requirements

- Freestanding or End Cap with the ability to obtain a beer and wine license.
- Interior Floor Space: 2,800 - 3,200 sq. ft. Outdoor Dining Area: approx. 500 sq. ft.
- Frontage: Minimum store front of 30 ft.
- Kitchen Area: Approximately 1,200 sq. ft.

Demographics

- Superior level of residential density within 1, 2, & 3 miles of the location.
- Daytime Population: Minimum of 30,000 or more people within a 2 mile radius.
- Average Household Income: Minimum of $50,000.

Tenant Improvements

- BurgerFi shell or equivalent T.I. allowance.
- BurgerFi restaurants add value and create a destination type venue.

OUR DRINKS

What accompanies some of the greatest food ever must be as good, if not better. So our craft brewers and winemakers pour heart and soul into what they do.

Real Cane Sugar Sodas – BOYLAN AND COCA-COLA, FANTA ORANGE
FRESH-SQUEEZED LEMONADE + STRAWBERRY LEMONADE

CRAFT BEER + WINE

OUR FROZEN CUSTARDS

Thanks to a churning process that eliminates excess air, our frozen custard is richer than ice cream.

Of course, BURGERFI uses only the finest eggs, sugar, cream and toppings. Oh, yeah. It follows the meal.... better yet!

OUR DOGS

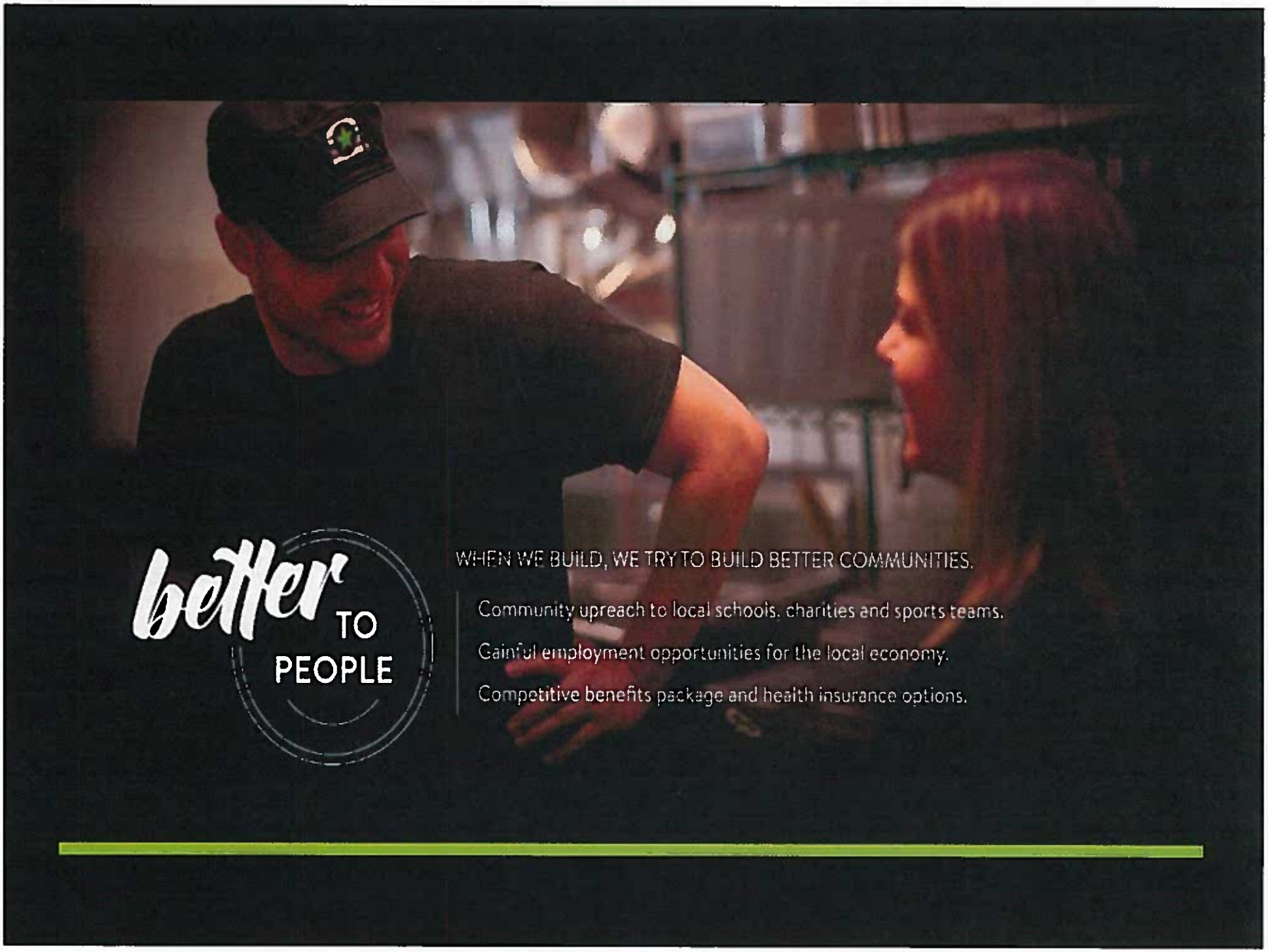
MADE FROM MEAT

The dog, a burger's perpetual grill mate, often chars in back while its counterpart steals the show. Not here. We've taken ballpark and street cart tradition and made it better by adding more good stuff...flavors, variety and hearty, uncomplicated toppings.

OUR MENU

It's more than just burgers.

Hand-cutting potatoes, soaking them to remove starch and frying twice is the only way to cook a fry. As for onions, only the finest rings are selected and double battered to a golden brown. Both, never frozen. And with our toppings...*even better.*


better TO PEOPLE
WHEN WE BUILD, WE TRY TO BUILD BETTER COMMUNITIES.
Community upreach to local schools, charities and sports teams.
Gainful employment opportunities for the local economy.
Competitive benefits package and health insurance options.

For us being kind to Mother Earth is not a fad.
We are always trying to minimize the footprint we leave on the Earth.

Each location is built according to environmentally sustainable best practices and includes Earth-friendly elements. Stringent recycling programs for oil, cardboard, bottles and cans are in place, too.

better TO ANIMALS

OUR BEEF IS BEEF. ODD TO SAY THESE DAYS, BUT NECESSARY.

100% American Angus.

No Hormones. No Antibiotics.

Free range cattle.

Vegeterian fed.

Americans Want
High Quality Food Choices

Clean ingredients.

Natural, hormone-free,
no antibiotics, no preservatives.

Only fresh 100% certified
Angus Beef. Grass fed.
Raised in a pasture.

The Industry Leader in Better Burgers

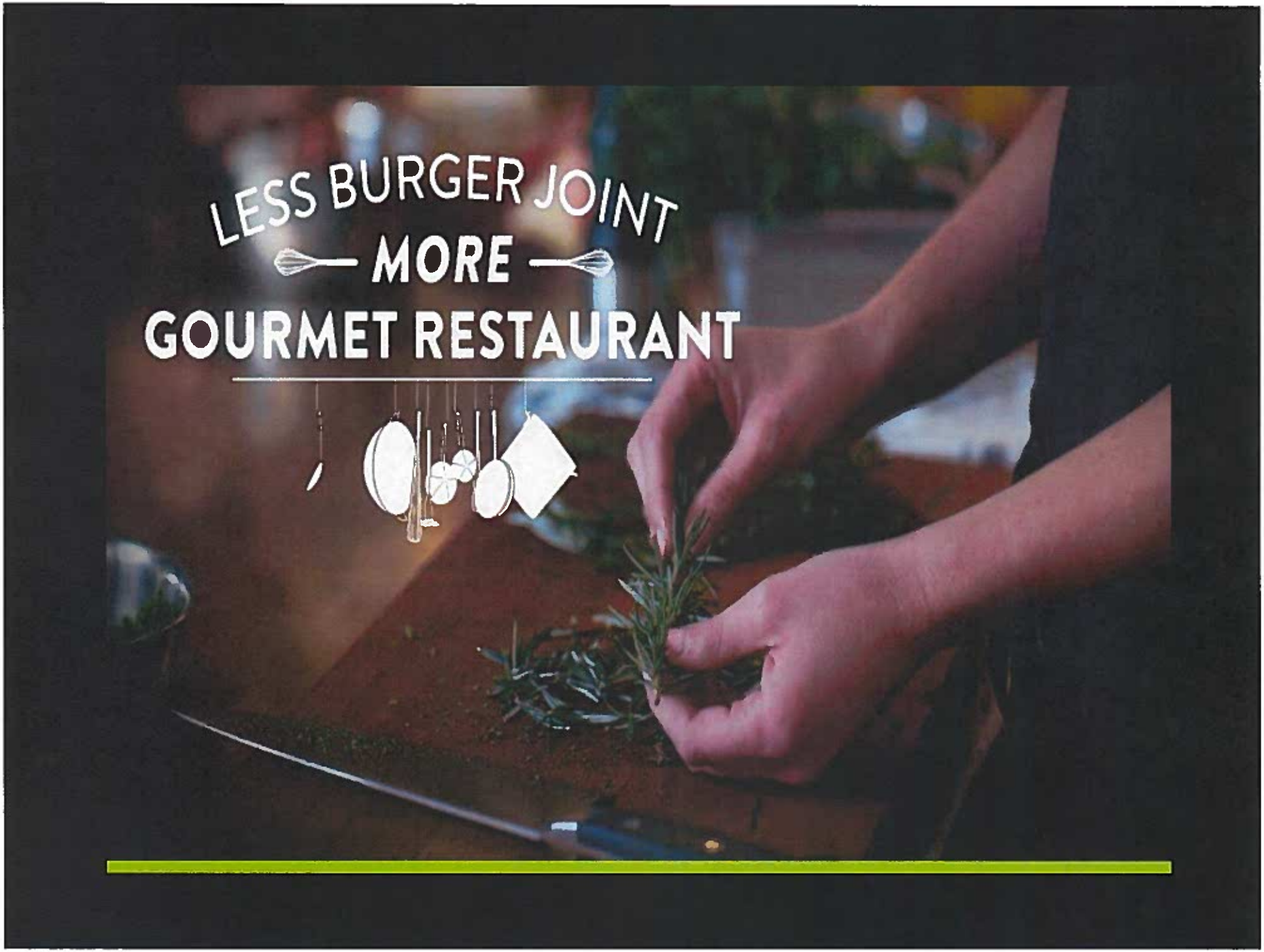
Since 2007, the fast casual better burger segment has grown at a pace of roughly 6% each year.

BURGERFI is the FASTEST GROWING BRAND in that category.

(Nation's Restaurant News, July 2014)

CUT·CHOP·MIX

every day · SCRATCHMADE · *on premises*


LESS BURGER JOINT
MORE
GOURMET RESTAURANT

BURGERFI

- Modern twist to great-tasting food made from fresh ingredients.
- Protecting and preserving the environment is one of the core values of BurgerFi.
- Our Angus beef is never ever given hormones or antibiotics – instead it is humanely raised and sustainably farmed.
- Fun, upcycled, appealing, family dining experience using Coca Cola chairs, B A Fans, parallam tables, Dyson hand dryers and more.
- Local sourcing of available fresh produce (lettuce, tomatoes, potatoes, zucchini, strawberries, jalapenos, herbs, etc.) craft beers and wines.
- Recycling and environmentally sustainable practices and elements are utilized (cooking oil, cardboard, plastic, glass).
- Community outreach to local schools, charities and sports teams.
- Gainful employment opportunities for the local economy.
- Potential applications for solar/alternative power sources.

BURGERFI

www.BurgerFi.com

drinks

FREESTYLE 2.47

FRESH-SQUEEZED 2.47

LEMONADE
STRAWBERRY LEMONADE

REAL CANE SUGAR SODAS

COCA-COLA 2.57
FANTA ORANGE
SPRITE

BOYLAN: 2.67
ORANGE, CREME, GRAPE, ROOT BEER, BIRCH BEER, BLACK CHERRY, GINGER ALE

BOTTLED WATER 1.97

CRAFT BEER + WINE

OUR WINEMAKERS AND LOCAL CRAFT BREWERS OFFER AMPLE CHOICES. SIMPLY ASK ABOUT TODAY'S SELECTIONS.

custard

SHAKES + MALTS 4.47

RED VELVET
CHOCOLATE
VANILLA
BLACK + WHITE
STRAWBERRY
BANANA
PEANUT BUTTER
COFFEE MOCHA

CONCRETES 5.57

RED VELVET
KEY LIME
OH MY CHOCOLATE
CHOCOLATE CUSTARD, PEANUT BUTTER, BROWNIES, CHOCOLATE CHIPS + SPRINKLES

SUNDAES

SMALL	MEDIUM	LARGE
3.97	4.97	5.97

VANILLA, CHOCOLATE OR SWIRL CUSTARD WITH YOUR CHOICE OF TOPPINGS

FLOATS + COWS 4.47

VANILLA, CHOCOLATE OR SWIRL CUSTARD WITH ANY REAL CANE SUGAR SODA

Consuming raw or undercooked meats or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

dogs

AMERICAN-STYLE KOBE BEEF 5.47

NATURAL WAGYU + BLACK ANGUS

CHICKEN APPLE 4.97

NATURAL CHICKEN,
WASHINGTON APPLE MORSELS, SPICES

VIENNA BEEF 3.97

NATURAL BEEF

ANY STYLE

NEW YORK .50
KRAUT, MUSTARD

TEXAS 1.00
CHILI, CHEESE, HOT SAUCE

CHICAGO 1.00
MUSTARD, NEON RELISH, DICED ONION, TOMATO, SPORT PEPPERS, CELERY SALT, PICKLE, POPPY SEED BUN

sides

HAND-CUT FRIES

BUCKET 6.57

REGULAR 2.97

LARGE 4.37

ONION RINGS

LARGE 4.97

REGULAR 4.37

CRY + FRY

ONION RINGS + HAND-CUT FRIES 5.47

TOPPINGS

PARMESAN + HERB .97
CHILI + CHEESE 1.77
CHEESE .97
CHILI 1.27
CAJUN .57
SALT + VINEGAR

ALTERNATIVE STYLE .97
GRILLED ONIONS, AMERICAN CHEESE, MUSTARD + BURGERFI SAUCE

URBAN STYLE .97
PARMESAN, HERB + GARLIC AIOLI

build your better

SINGLE	4.47	DOUBLE	5.97	TRIPLE	7.47

CHEESE: AMERICAN SWISS WHITE CHEDDAR BLUE 1.00

LETTUCE		SPORT PEPPERS		BACON	1.00	BURGERFI SAUCE	A1 ORIGINAL SAUCE
TOMATO		NEON RELISH		FRIED EGG	1.00	MAYO	HOT SAUCE
PICKLES		KRAUT	.50	CHILI	1.00	DIJON MUSTARD	BBQ SAUCE
JALAPEÑOS		GRILLED MUSHROOMS	1.00	SALT + VINEGAR CHIPS	1.00	MUSTARD	GARLIC AIOLI .50
GRILLED ONIONS		ONION RING	1.00	ALTERNATIVE STYLE	.97	KETCHUP	CHEESE SAUCE 1.00
DICED ONIONS							PETER LUGER SAUCE 1.00

GREEN STYLE: YOUR BURGER OR DOG ON CRISP, HAND-CUT LETTUCE INSTEAD OF A BUN

burgers

BURGERFI BURGER 5.97

DOUBLE NATURAL ANGUS BURGER, LETTUCE, TOMATO, BURGERFI SAUCE

BURGERFI CHEESEBURGER 6.97

DOUBLE NATURAL ANGUS BURGER, DOUBLE AMERICAN CHEESE, LETTUCE, TOMATO, BURGERFI SAUCE

VEGEFI BURGER 6.97

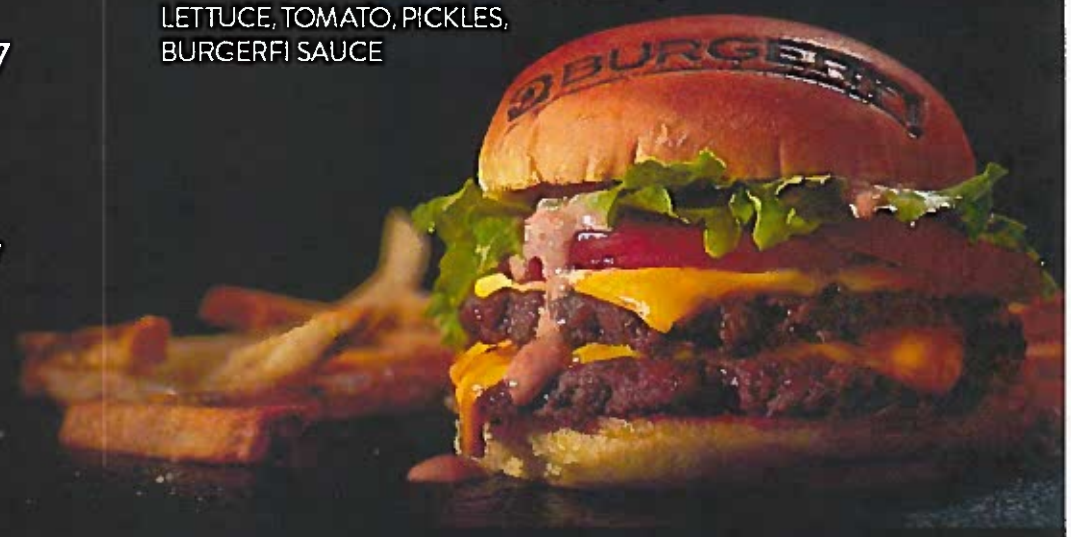
CRISPY QUINOA + FRESH-CUT VEGGIE BURGER, WHITE CHEDDAR, LETTUCE, TOMATO, BURGERFI SAUCE ON A MULTIGRAIN BUN

BREAKFAST ALL DAY BURGER 7.67

NATURAL ANGUS BURGER, AMERICAN CHEESE, BACON, MAPLE SYRUP, FRIED EGG, HASH BROWN, GRILLED ONIONS, KETCHUP

CONFLICTED BURGER 7.97

NATURAL ANGUS BURGER, VEGGIE BURGER, AMERICAN + WHITE CHEDDAR CHEESE, LETTUCE, TOMATO, BURGERFI SAUCE

THE TWENTY-EIGHT 10.57

DOUBLE NATURAL 28-DAY DRY-AGED GROUND BRISKET BURGER, SWISS + BLUE CHEESE, LETTUCE, TOMATO, PICKLES, BURGERFI SAUCE