



Special Use Permit #2015-0079
1552 Potomac Greens Drive
(parcel address: 1550 Potomac Greens Drive) –
Slaters Market

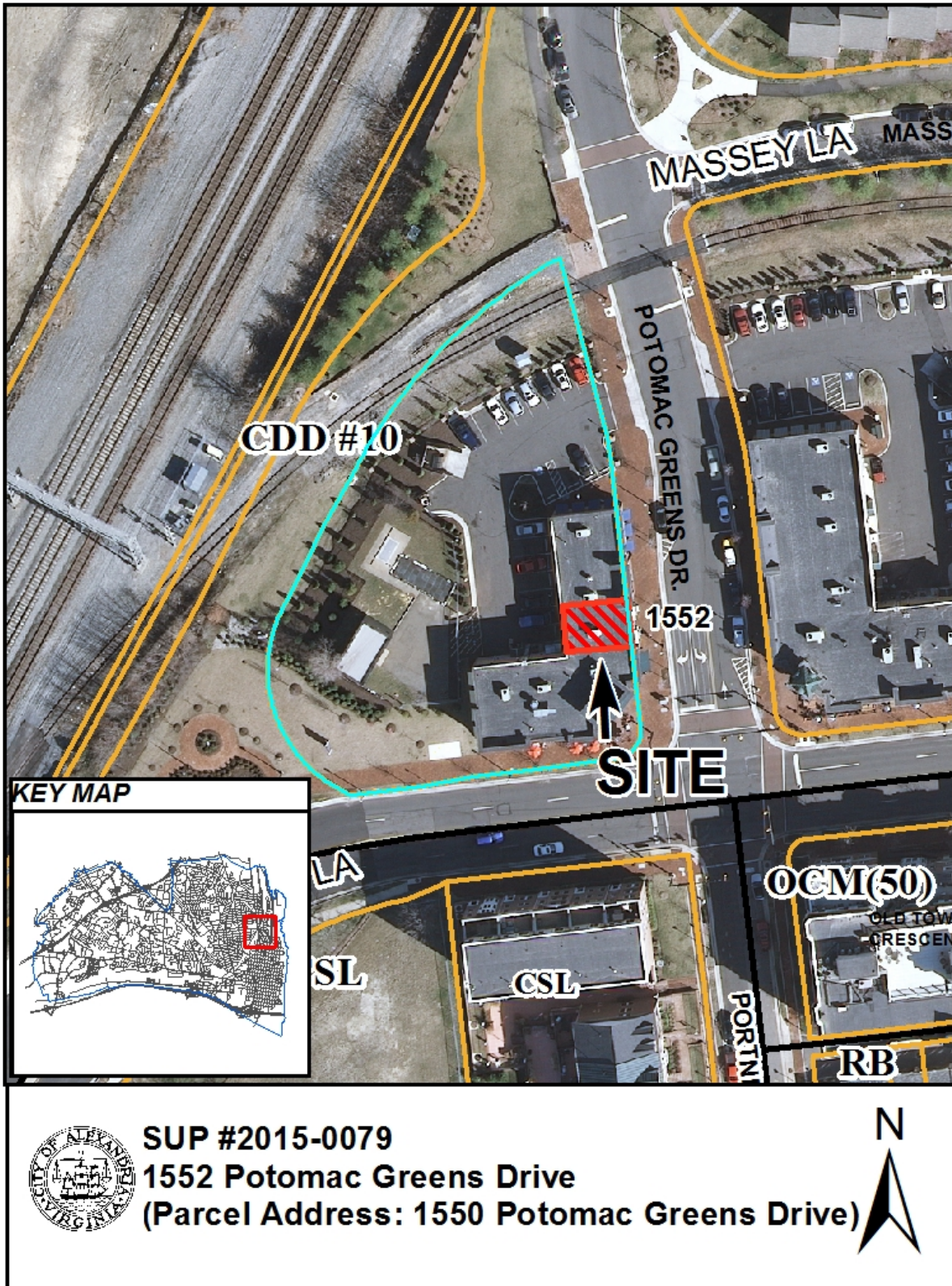
Application	General Data	
Public hearing and consideration of a request to operate a restaurant within an existing market	Planning Commission Hearing:	October 6, 2015
	City Council Hearing:	October 17, 2015
Address: 1552 Potomac Greens Drive (parcel address: 1550 Potomac Greens Drive)	Zone:	CDD#10/Coordinated Development District #10
Applicant: Slaters Market, LLC	Small Area Plan:	Potomac Yard/Potomac Greens

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, OCTOBER 6, 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.



I. DISCUSSION

The applicant, Slaters Market, LLC, is requesting a Special Use Permit to operate a restaurant in an existing market at 1552 Potomac Greens Drive.

SITE DESCRIPTION

The subject site is one of eight tenant spaces within the approximately 15,000 square foot Potomac Plaza commercial center. The site is bounded by Slaters Lane to the south, Main Line Boulevard to the west, and Massey Lane to the north. The two-building commercial center development operates on both sides of Potomac Greens Drive. Currently, two retail businesses, three restaurants, and two personal service establishments occupy the complex. One tenant space is vacant. Two shared parking lots and seven on-street parking spaces on Potomac Greens Drive provide parking for the employees and customers.



Residential properties primarily surround the Potomac Plaza development. Old Town Greens Townhomes are located to the north and a residential apartment building and single family homes are sited to the south. The National Media Center, a commercial media research and placement company, borders the property to the east. Freight and passenger rail tracks are located to the west.

BACKGROUND

The City Council approved Potomac Plaza as a two-building retail center in 2003 (DSUP#2002-0028) that was designed as a “Main Street” type center primarily for nearby residents and office employees. The retail uses approved for the development included restaurants and personal service operations while office use was restricted to no more than 30% of the space. The DSUP also required high quality designed buildings surrounded by open space and landscape buffers. Two parking lots with a total of 68 off-street spaces and seven on-street spaces on Potomac Greens Drive were included in the DSUP to accommodate the center’s businesses. The existing Potomac Plaza restaurants—Buzz, Rustico, and Tropical Smoothie—required Special Use Permit approval.

Slaters Market has operated as a specialty market at this location since December 2012. Gourmet items such as fresh breads, charcuterie, deli sandwiches, picnic baskets, ice cream, wine and craft beer are available at the market. The business currently operates from 9 a.m. to 9 p.m., Monday through Friday; 8 a.m. to 9 p.m., Saturday; and 8 a.m. to 8 p.m., Sunday. Delivery service of groceries, ready-made meals, wine, and beer is available to residents within approximately a one mile radius of the market. Employees walk or drive the orders to customers’ homes.

PROPOSAL

The applicant proposes to operate a restaurant offering counter service within an existing 800 square foot market in the west building of Potomac Plaza. The establishment would continue to operate under the trade name of Slaters Market. All aspects of the market operation would remain. The restaurant portion of the market would contain 12 indoor seats and four outdoor seats. The menu would feature deli-style sandwiches as well as on-premises sales of beer and wine.

Additional details of the proposal are:

Hours of Operation: 8 a.m. – 9 p.m., Sunday through Wednesday,
8 a.m. – 10 p.m., Thursday through Saturday

Number of Seats: 12 indoor seats
4 outdoor seats
16 total seats

Type of Service: Counter and carry-out service

Alcohol: Restaurant: On-premises alcohol sales
(Market: *Off-premises alcohol sales*)

Live Entertainment: No live entertainment

Delivery: No restaurant delivery. Continuation of existing market delivery service.

Employees: Two

Noise: Typical restaurant noises are expected from equipment and customers.

Odors: Cooking would be conducted using a microwave, convection oven, soup heater and odors would be minimal.

Trash/Litter: One 13-gallon bags of trash would be generated each day. Glass and cardboard would be recycled. Trash collection would occur three to four times a week.

PARKING

According to Section 8-200(A)(8) of the Zoning Ordinance, one parking space is required for every four restaurant seats. The applicant must provide four parking spaces and currently exceeds the zoning requirement with the five parking spaces it currently provides as a market.

ZONING/MASTER PLAN DESIGNATION

The subject site is zoned Coordinated Development District (CDD) #10 that allows for open space and a mix of uses, including restaurants and retail. The existing retail market use is permitted by right in this zone. A Special Use Permit approval with full hearings is required since the restaurant is not a full service restaurant.

The proposal is consistent with the Potomac Yard/Potomac Greens Small Area Plan, which established the Potomac Plaza area for mixed use and open space.

II. STAFF ANALYSIS

Staff supports the applicant's request to operate a restaurant in the existing market at 1552 Potomac Greens Drive. The addition of a restaurant at Potomac Plaza adheres to the DSUP requirement for the retail use component, which includes restaurants, at the site. The neighborhood ambiance of the existing "corner store" market would be enhanced with a dine-in area, where nearby residents and office employees would have the opportunity to meet for a relaxed meal instead in addition to the market's existing carry-out option. Additionally, the proposed outdoor dining option would contribute to the street-life vitality of this neighborhood-serving commercial center.

Staff does not anticipate negative impacts related to noise, odor, or parking given the relatively small size of the restaurant, the lack of live entertainment, and the minimal cooking related to the quick-service menu. Signage that directs customers to off-street parking areas is required inside the restaurant and on the business website as stated in Condition 9. The proposed hours of operation are consistent with neighboring restaurants. Staff has included standardized daily hours 8 a.m. to 10 p.m. in Condition 4, allowing the applicant to expand its business operation during weekday evenings.

Although the delivery of food and off-premises alcohol is original to the market use, staff has included standard conditions related to these business characteristics in the report. Limits to container sizes for beer and wine that may be sold and to the alcohol content of wine are established in Condition 14. Further, the applicant is required to train employees on the prevention of underage alcohol sales in Condition 11, supporting the Virginia ABC requirement that licensees must ensure that alcoholic beverages are only sold to individuals over the legal drinking age.

Staff believes that the addition of a restaurant use in the existing market would expand the neighborhood services offered at the Potomac Plaza commercial center. Subject to the conditions contained in Section III of this report, staff recommends approval of the Special Use Permit.

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats permitted at the restaurant shall be 12. The maximum number of outdoor seats at the restaurant shall be 4. (P&Z)
3. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
4. The hours of operation shall be limited to between 8 a.m. – 10 p.m., daily. Meals ordered before 10 p.m., may be served, but no new patrons may be admitted and no alcoholic beverages may be served after 10 p.m. All patrons must leave by 11 p.m. daily. (P&Z)
5. Outdoor dining shall be closed and cleared of all customers by 10 p.m., daily. The area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
6. Outdoor dining at the restaurant shall be substantially consistent with the plan submitted. The applicant shall submit final design specifications for all chairs, tables, barriers, umbrellas, planters, wait stations, other components to be located within the outdoor dining area, and such additional information as the Director may reasonably require, for the review and approval by the Director of Planning & Zoning. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z)
7. Outdoor dining, including all its components such as planters and barriers, shall not encroach onto the public right-of-way unless authorized by an encroachment ordinance. (P&Z)
8. No live entertainment shall be allowed at the restaurant either inside or in the outdoor dining area. (P&Z)
9. The applicant shall provide signage inside the restaurant and information on its website directing patrons to the availability of off-street parking. (P&Z)
10. All signage at the site shall comply with Condition #2 of DSUP#2002-0028 and all other applicable codes and ordinances. (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. On and off-premises alcohol sales may be permitted at the restaurant. Beer or wine coolers may be sold only in 4-packs, 6-packs, or bottles of more than 40 fluid ounces. Wine may be sold in bottles of at least 375 ml. Fortified wines (or wine with an alcohol content of 16.5% or more by volume) may not be sold unless in the form of dessert wines, premium ports, sherries, madeiras, and similar wines. (P&Z)
15. On-premises alcohol service may be permitted and off-premises alcohol sales, including the delivery of alcoholic beverages for off-premises consumption, may be allowed. (P&Z)
16. Not more than one 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. (P&Z)
17. 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)
18. 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)
19. 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)
20. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
21. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
22. The applicant shall require its employees who drive to use off-street parking. (T&ES)
23. 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)
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 a result of a complaint that rises to the level of a violation of the permit conditions, or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Alex Dambach, Division Chief, Land Use Regulatory Services,
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 require its employees who drive to use off-street parking. (T&ES)
- R-7 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-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-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 special use application 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 A Building permit is required for this project. Five sets of construction documents that fully detail the construction as well as layout and schematics of the mechanical, electrical, and plumbing systems shall accompany the permit application(s)
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC). This project will be subject to the 2012 Virginia rehabilitation code
- C-3 A New Certificate of Occupancy is required prior to occupancy based on the narrative description in the application. A change of use condition applies to this application.
- C-4 Accessibility code requirements will apply to this application to support the change in use.
- C-5 Fire protection and interior finish provisions will need to be inspected prior to issuing a change of use for this space.
- C-6 The new occupancy shall comply with the intent of the respective International Plumbing Code provisions. The narrative does not adequately identify bathrooms for new use.

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

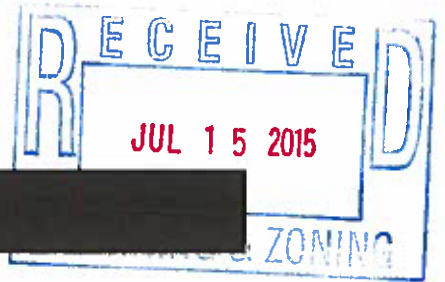
Police Department:

No comments received



APPLICATION

SPECIAL USE PERMIT



SPECIAL USE PERMIT # 2015-0079

PROPERTY LOCATION: 1552 Potomac Greens Drive

TAX MAP REFERENCE: 044.02-01-07 **ZONE:** C00#10

APPLICANT:

Name: Slaters Market LLC

Address: 1552 Potomac Greens Drive, Alexandria, VA 22314

PROPOSED USE: Restaurant

☒ **THE UNDERSIGNED**, hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 4-11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff and Commission Members to visit, inspect, and photograph the building premises, land etc., connected with the application.

☒ **THE UNDERSIGNED**, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404(D)(7) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

☒ **THE UNDERSIGNED**, hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Director of Planning and Zoning on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Susan Gonzalez

Print Name of Applicant or Agent

625 E Monroe Ave, Apt 429

Mailing/Street Address

Alexandria, VA 22301

City and State

Zip Code

Signature

7/7/15

Date

703-431-7469

Telephone #

Fax #

susan@SlatersMarket.com

Email address

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

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of Potomac Greens Retail, I hereby
 (Property Address)
 grant the applicant authorization to apply for the Restaurant use as
 (use)
 described in this application.

Name: Potomac Greens Retail, LLCPhone: 703-734-9730

Please Print

Address: 1355 Beverly Rd, Suite 240
McLean, VA 22101Email: lbauer@elmstreetdev.comSignature: Jan B. BauerDate: 7/8/15Lauren B. Bauer, Vice President, ESDC, Inc. Member

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.

Susan Gonzalez 100% owner of Slaters Market LLC

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. <u>Susan Gonzalez</u>	625 E. Monroe Ave apt 429, Alex, VA 22301	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 1552 Potomac Greens Drive, Alexandria, VA 22314 (address), unless the entity is a corporation or partnership, in which case identify each owner of more than ten percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. <u>Potomac Greens Retail LLC</u>	1485 Chain Bridge Road, Ste 302, Mclean, VA 22201	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. <u>Potomac Greens Retail LLC</u>	<u>landlord</u>	<u>NO</u>
2. <u>Susan Gonzalez</u>	<u>applicant</u>	<u>NO</u>
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.

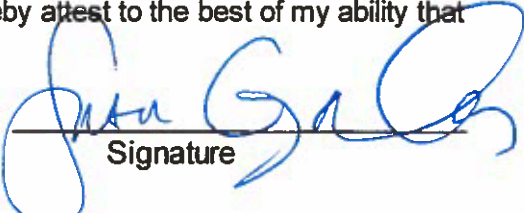
As the applicant or the applicant's authorized agent, I hereby attest to the best of my ability that the information provided above is true and correct.

7/7/15

Date

Susan Gonzalez

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.)

Slaters Market presently serves breakfast, lunch and dinner sandwiches for our customers to bring home or back to work, and we would like to respond to our customer base which is requesting seating on site. We would like to add 14 seats inside, and if possible 2 two tops out front. Additionally, we would like to serve beer and wine by the glass.

Counter staff

equipment

microwave

Baking oven

soup heater

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).

35

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

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

two

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

Day:

Sunday - wed

Hours:

8:00 am - 9:00 pm

thursday, Friday, saturday

8:00 am - 10:00 pm

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

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

None

B. How will the noise be controlled?

We do not use mechanical equipment.

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

None

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)
We generate trash from discarded food and food wrappers. We recycle glass and cardboard.

- B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
two 13 gallon bags.

- C. How often will trash be collected?
2 times/week

- D. How will you prevent littering on the property, streets and nearby properties?
When our customers leave with product, they intend to bring it home. And if they need to discard trash, there are trash cans on either side of the store.

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?

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.

We would like to sell wine and beer on and off premise.

PARKING AND ACCESS REQUIREMENTS

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

~~48~~ 100 Standard spaces
 _____ Compact spaces
4 Handicapped accessible spaces.
 _____ Other.

All spaces are shared. Loading occurs behind slaters Market.

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?

Potomac Greens Drive, National Media Parking Lot

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? Behind slaters Market
Potomac Greens Drive, National Media Parking Lot
- C. During what hours of the day do you expect loading/unloading operations to occur?
All of our deliveries occur between 9:00 am and 5:00 pm
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
3/week
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?
Street access is 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?
800 sq. ft. (existing) + _____ sq. ft. (addition if any) = 800 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: Potomac Greens
☐ an office building. Please provide name of the building: _____
☐ other. Please describe: _____

End of Application

SUP # 2015-0079

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: 12

Outdoors: 4

Total number proposed: 16

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:

We will serve sandwiches, salads, and soup.

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?

At their homes.

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:

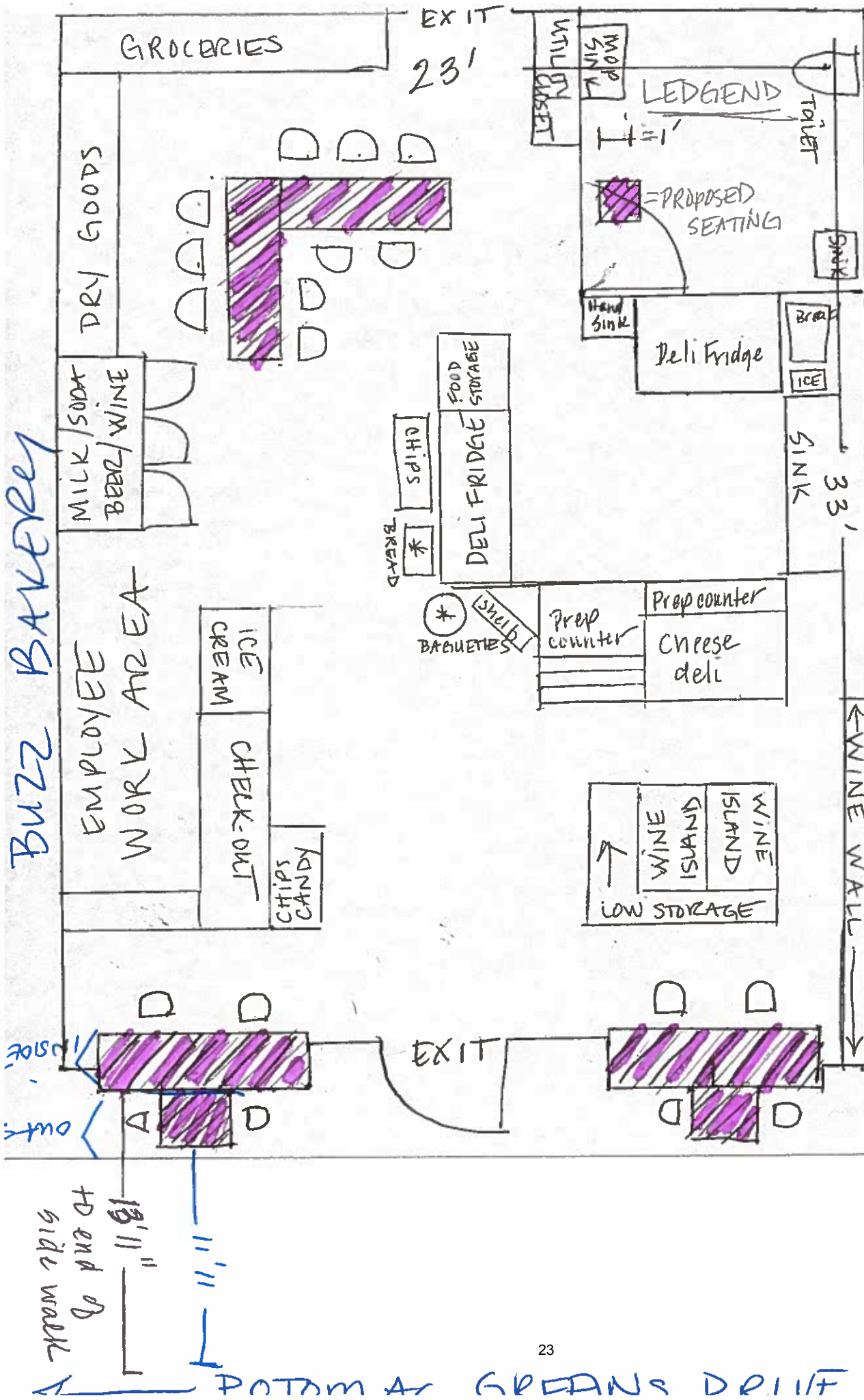
16	Maximum number of patron dining seats
+	Maximum number of patron bar seats
+	Maximum number of standing patrons
=	16 Maximum number of patrons

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

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

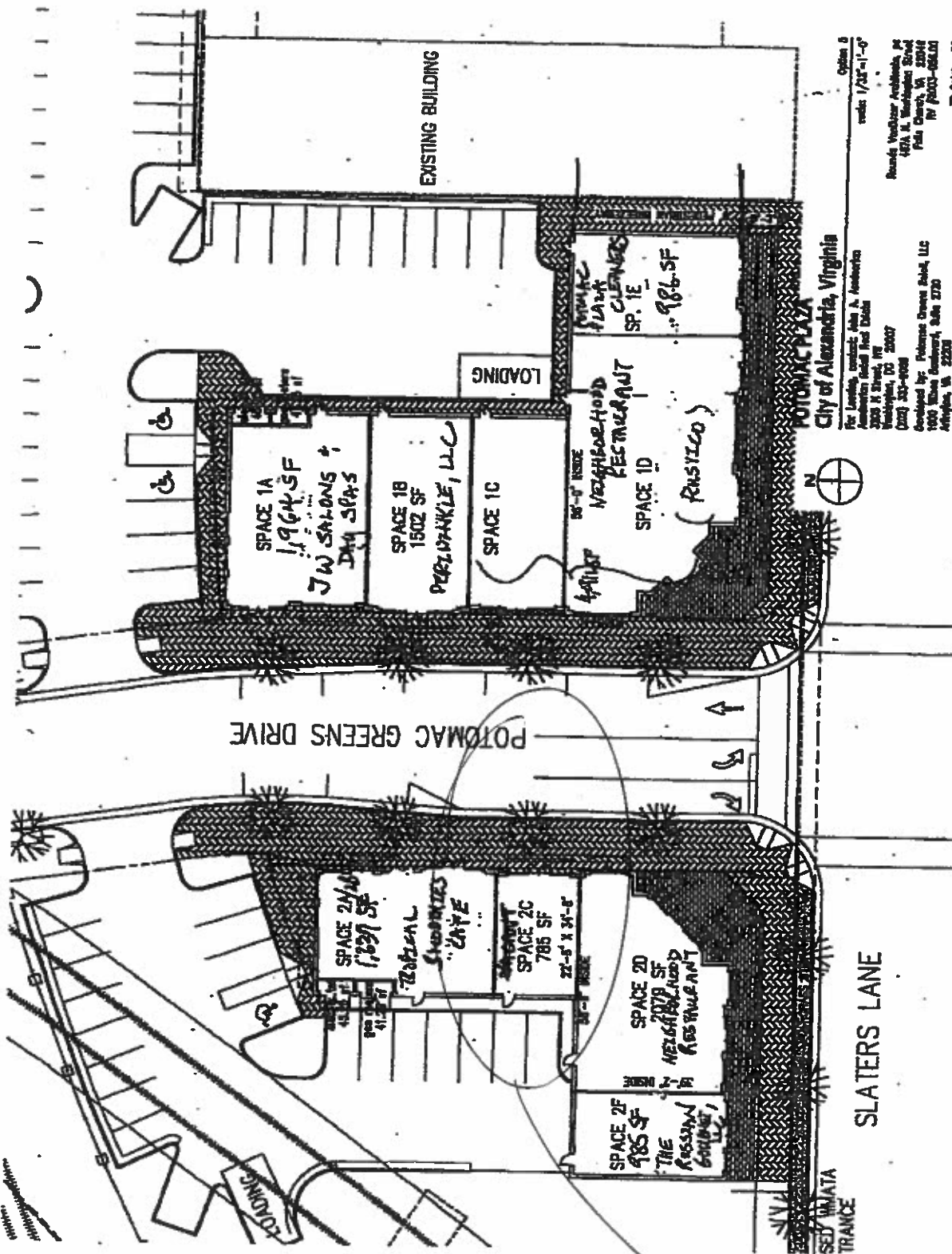
4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☒ Low ratio of alcohol to food

BUZZ BAKERY



TROPICAL SMOOTHIE

SUP #2015-0079
 1552 Potomac Greens Drive
 Application Materials
 Date Received: 7/15/15



Option B
width 1/2" = 1'-0"

For Layout, contact: John A. Henderson
American Road & Builders
3000 K Street, NW
Washington, DC 20007
(202) 337-0000

Designed by: Potomac Greens Retail, LLC
1000 K Street, Suite 2120
Arlington, VA 22205

Ready Weather Analysis, Inc.
1020 N. Washington Street
Falls Church, VA 22046
(703) 600-0810

30 October 03

SLATER'S MARKET

POTOMAC GREENS RETAIL, LLC

(Potomac Plaza Level Center)

TOTAL SQ FT 14,849

SUP #2015-0079
1552 Potomac Greens Drive
Application Materials
Date Received: 7/15/15

9/2005

Thank you very much for your order. Below is the artwork for your approval. Your approval is required for all size, image, content, layout, substrate & quantity specifications. If you have any questions, please contact us. Production will not commence until we have approval and payment information. Please note that if we are shipping your items, we will not have a shipping cost until the order is processed.

Date: 11/1/2012
 Representative: Carrie

Shipping:

Estimate: \$533.45

(Please note: Estimate does not include any applicable sales tax or shipping charges.)

10th 2012
 1119
 1151
 560973

9" x 3/4" Deep Copperplate
 \$20.70ea x 13 letters
 24" x 2" Logo Component: Line
 \$14.10 x 1
 Install Pattern: 55.25
 Installation \$195
 (removal not included)

\$ 533.45



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