



Special Use Permit #2015-0097
300 King Street (Parcel Address: 302 King Street)
Sang Jun Thai

Application	General Data	
Public hearing and consideration of a request to expand an existing grandfathered restaurant at the basement level	Planning Commission Hearing:	November 5, 2015
	City Council Hearing:	November 14, 2015
Address: 300 King Street (Parcel Address: 302 King Street)	Zone:	KR/King Street Retail
Applicant: Christopher Tantayanurak	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, NOVEMBER 5, 2015: On a motion by Commissioner Macek, seconded by Commissioner Lyle, the Planning Commission voted to recommend approval of Special Use Permit #2015-0097 with amendments to Conditions 5 and 22, and subject to compliance with all applicable codes, ordinances, and staff recommendations. The motion carried on a vote of 7 to 0.

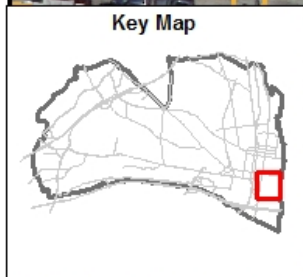
Reason: The Planning Commission agreed with the staff analysis. Chairman Lyman and Vice Chairman Dunn recommended that the restaurant adhere to the closing hours consistent with the neighborhood standard. Commissioner Macek stated that he supported the proposed closing hour given the late night hours of some nearby restaurants. He considered parking impacts to be minimal since the majority of businesses would be closed when the restaurant was operational. Commissioner Brown asked the applicant and his attorney about the applicant's lack of compliance. They responded that the applicant was unaware that he could not open the business prior to SUP approval and that recent interior renovations were limited to cosmetic work. Commissioner Wasowski stressed that the hours of the first and second floor restaurant could not be extended beyond the existing grandfathered hours without separate SUP approval. Commissioner Lyle supported the late night hours, suggesting that the business would likely attract young adults, who may choose transportation options other than driving. She recommended that the applicant meet with neighbors after the business had been operational for a discussion on restaurant impacts. Commissioner Koenig also believed that the closing hour was reasonable. The Commission recommended an amendment to Condition 5 to allow for entertainment to begin earlier in the evening and recommended an amendment to Condition 22 to

require a meeting of the applicant with community residents to help ensure compliance with SUP conditions.

Speakers:

Lonnie Rich, attorney for the applicant, spoke in support of the request, stating that the live entertainment from the proposed business would not impact the neighborhood as residences are not located nearby and soundproofing would mitigate the noise.

Yvonne Callahan, Old Town Civic Association president, stated that the late night hours would elicit noise in residential areas. She expressed additional concerns about the applicant's past non-compliance with codes and ordinances and the proposed business's parking impacts on the area. She recommended that staff conduct periodic reviews of the business after it is operational.



SUP #2015-0097
300 King Street
(Parcel address: 302 King Street)



I. DISCUSSION

The applicant, Christopher Tantayanurak, requests Special Use Permit approval to expand an existing grandfathered restaurant to include a basement restaurant and bar that offers live entertainment at 300 King Street.

SITE DESCRIPTION

The subject site contains a commercial building composed of three stories and a basement. The property on which the building is located measures 2,060 square feet in size and has 40 feet of frontage on King Street and 52 feet of frontage on South Fairfax Street.

The site is surrounded by primarily commercial and institutional uses. Alexandria City Hall is located immediately to the north across King Street. Burke & Herbert Bank and the Alexandria Visitor's Center are located to the east. The Stabler-Leadbeater Apothecary Museum is located to the south. Other commercial and office tenants, including a Coldwell Banker real estate office and a Subway restaurant, are located next-door to the west in the Gadsby's Arcade building.



GRANDFATHERED RESTAURANT BACKGROUND

A restaurant has operated in the first and second floors of the subject building since approximately 1975. The Zoning Ordinance was amended to require restaurants, operating after May 31, 1979, to obtain Special Use Permit approval. Therefore, the restaurant use on the first and second floors is considered to be grandfathered as to SUP requirements. Additionally, Special Use Permit approval has been required since 1983 for the intensification or expansion of grandfathered restaurants.

The applicant has owned the business since late 2011. The 95-seat, grandfathered restaurant in the first and second floors operates between 10 a.m. and 10 p.m., Sunday through Thursday and 11 a.m. and 11 p.m., Friday and Saturday. A residence is located on the third floor, where the building owner lives.

BASEMENT RESTAURANT AND BAR BACKGROUND

A 1975 building permit identified that a basement restaurant and bar with 69 seats operated at the subject site, however, an inspection in 1993 indicated that the basement use had been abandoned. Given the lapse in use of the basement restaurant, it was not considered to be grandfathered as to SUP requirements. City Council approved SUP#95-0032 in 1995 for a 120-seat restaurant in the

basement level. This SUP included a condition that bar seats and a bar standing area were not permitted.

In April 2014, the applicant requested administrative approval for a change of ownership (SUP#2014-0044) of the basement restaurant from the previous restaurant operator. At that time, staff informed the applicant that the restaurant could not contain a bar given that SUP conditions would be carried over from SUP#95-0032. As part of the change of ownership application process, an inspection revealed that the applicant had commenced construction of a bar in the basement restaurant and a subsequent Code inspection found that interior work had taken place without building permits. Staff informed the applicant that a full hearing SUP was required to include a bar area in the restaurant and an administrative review was not valid for this proposal. The applicant did not pursue a full-hearing SUP proposal and, on January 26, 2015, staff notified the applicant that the change of ownership request was withdrawn due to inactivity.

ENFORCEMENT BACKGROUND

A Fire inspection was conducted in January 2014 as a result of a noxious odor complaint and six Code violations were identified. The violations were resolved within one month.

The applicant submitted an SUP application, requesting a basement restaurant and bar with live entertainment, on July 28, 2015. On September 5, 2015, a routine fire inspection revealed the operation of the basement restaurant and bar with live entertainment and identified several fire code violations. A September 8th inspection of the Zoning, Fire and Code departments verified that interior work had been completed in the basement restaurant and bar without building permits or SUP approval. As a result, the Zoning inspector issued a \$50 Notice of Violation for operating without an SUP. A follow-up fire inspection on October 9th revealed that all fire code violations had been abated. Several subsequent visits to the site have found that the basement restaurant and bar have not been operational since September 5th.

PROPOSAL

The applicant proposes to expand an existing grandfathered restaurant with the addition of a 1,240 square foot restaurant and bar in the basement level. The nightclub-style establishment would contain 38 seats (24 seats at tables and 14 bar seats). Disc jockeys, karaoke, and bands would provide live entertainment between 10 p.m. and 1:30 a.m., daily. In addition, the business would televise sporting events.

The applicant proposes to employ security personnel and video surveillance to ensure safety and responsible alcohol consumption. To mitigate noise resulting from live entertainment, he proposes to hire an acoustical professional who has developed soundproofing strategies for other City restaurants.

Additional elements of the proposal are:

<u>Basement Restaurant Hours of Operation:</u>	11 a.m. – 1:30 a.m., daily
<u>Grandfathered Restaurant Hours of Operation:</u>	<i>10 a.m. and 10 p.m., Sunday -Thursday 11 a.m. and 11 p.m., Friday and Saturday</i>
<u>Number of Seats:</u>	38 seats (basement level) <u>95 seats (grandfathered levels)</u> 133 expected total restaurant seats
<u>Customers:</u>	50 customers each day
<u>Employees:</u>	8 employees
<u>Type of Service:</u>	Table and bar service
<u>Live Entertainment:</u>	Live music from disc jockeys, karaoke, and bands
<u>Alcohol:</u>	On-premises alcohol sales
<u>Delivery:</u>	No delivery service
<u>Noise:</u>	Live entertainment would generate relatively high levels of noise. The applicant would sound proof the basement level to alleviate impacts.
<u>Odors:</u>	Existing kitchen in grandfathered restaurant would provide food for the basement restaurant and bar.
<u>Trash:</u>	Approximately 100 pounds of restaurant waste such as food and bottles would be generated each week. Trash would be collected four times a week.

ZONING/MASTER PLAN DESIGNATION

The property is located in the KR / King Street Retail zone. Section 6-702(B)(2)(a) allows a restaurant in the KR zone only with a Special Use Permit, a requirement that extends to the intensification of a grandfathered restaurant.

The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan which designates the property for commercial uses.

PARKING

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

II. STAFF ANALYSIS

Staff does not object to the applicant's request to expand an existing grandfathered restaurant and bar with live entertainment in the basement level of 300 King Street. This proposal would allow the applicant to expand his business and provide an alternative dining and entertainment option for Old Town residents and visitors. Although staff has concerns regarding past Code and SUP violations, the applicant has resolved the Code violations and has not re-opened the basement restaurant since September 8th. In addition, the applicant has demonstrated a commitment to safety, to the responsible monitoring of alcohol consumption, and to abating noise impacts from live entertainment. Nevertheless, staff has included a three and six month review, in addition to the standard one-year review, in Condition 22, to closely monitor compliance with SUP conditions. A potential violation would result in a docketing of the SUP for Planning Commission and City Council re-evaluation.

In addition, staff review of the proposal includes an evaluation of its consistency with the Old Town Restaurant Policy, an analysis of potential neighborhood impacts related to parking, alcohol and late night hours, litter, and a diversity of uses.

Parking

Staff believes that parking impacts would be minimal as the basement restaurant is relatively small with 38 seats. Its proximity to several public transportation options (Metro, King Street Trolley, DASH and Metro buses, and Capital Bikeshare) would provide convenient access for patrons and employees choosing alternative transportation. The applicant is required to promote employee use of public transportation in Condition 19, however, employees who drive must park off-site as specified in Condition 18. Alternative forms of transportation are to be included in the applicant's marketing materials, as stated in Condition 20. In addition, restaurant patrons would be encouraged to park at nearby public parking garages in Condition 17.

Litter

Significant litter impacts are not anticipated from this use as the basement restaurant and bar serves only dine-in customers. Regardless, staff has included standard Condition 21, requiring the applicant to remove litter from the property and surrounding area three times a day.

Alcohol/Late Night Hours

Staff recognizes the potential for impacts related to a combination of late-night hours and alcohol. It does not anticipate, however, negative outcomes given the limited capacity of the restaurant as well as the employment of security personnel and the use of surveillance cameras. Further, the applicant would train employees on preventing underage sales of alcohol to minors, as required in Condition 7. Although the traditional neighborhood standard for restaurant closing hours in this area has been midnight on weekdays and 1 a.m. on weekends, some nearby restaurants that are located away from residential neighborhoods offer later evening hours. The City Council approved a 2 a.m. closing hour for Blackwall Hitch in December 2013 and the grandfathered Two Nineteen Restaurant, located across the street from Sang Jun Thai, offers live entertainment nightly in its basement restaurant with dancing until 2 a.m.

Diversity of Uses

The proposal represents an expansion of an existing restaurant use and would not negatively impact the diversity of uses on lower King Street, where a balance of retail operations and restaurants has been sustained.

Additional Considerations

Staff review of the restaurant and bar proposal also considers the request for live entertainment. Although live entertainment would result in high noise levels within the basement restaurant, staff believes the sub-level location of the restaurant and the proposed soundproofing of the space would be sufficient to contain noise on the premises. The final soundproofing plan must be submitted for approval to the Transportation and Environmental Services Department, and soundproofing of the main entrance door is required, as specified in Condition 16. Moreover, noise impacts from patrons are not a serious concern given the commercial nature of the area along this portion of King Street.

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

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of seats permitted at the basement restaurant and bar shall be 38. (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 11 a.m. – 1:30 a.m., daily. Meals ordered before 1:30 a.m., may be served, but no new patrons may be admitted and no alcoholic beverages may be served after 1:30 a.m. All patrons must leave by 2:00 a.m., daily. (P&Z)
5. **CONDITION AMENDED BY PLANNING COMMISSION:** Live entertainment is permitted between ~~40~~ 8 p.m. and 1:30 a.m., daily. (P&Z) (PC)
6. No delivery of food to customers may operate from the basement level restaurant. (P&Z)
7. 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)
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 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)
10. On-premises alcohol sales may be permitted at the restaurant. (P&Z)
11. 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)
12. 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)

13. 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)
14. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
15. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
16. Submit the plan on sound-proofing and if there are no comments from T&ES, provide a letter of commitment to install these measures. The main entrance door should be sound-proofed and closed at all times (except for customers' entry and exit). (T&ES)
17. 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)
18. The applicant shall require its employees who drive to use off-street parking. (T&ES)
19. 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)
20. 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)
21. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
22. **CONDITION AMENDED BY PLANNING COMMISSION:** The Director of Planning and Zoning shall review the Special Use Permit after it has been operational for three months, six months, and 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. In addition, the applicant and Director of Planning and Zoning shall meet with the Old Town Civic Association after six months of operation to review the applicant's consistency with the SUP conditions. (P&Z) (PC)

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:

- F-1 Per the applicant's confirmation, no smoking is allowed in the renovated basement. (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 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 implement the submitted sound proofing plan for the renovated basement to the satisfaction of the Director of the Department of Transportation and Environmental Services. (T&ES)
- R-7 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-8 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-9 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-10 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-11 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 SUP 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.
- F-2 Schedule a meeting with the Code administration office to discuss existing conditions and open permits associated with this structure.
- C-1 A building and trade permits are required for this project.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC) and the Virginia rehabilitation code.
- C-3 A certificate of occupancy is required for this project prior to any occupancy of this existing structure.
- C-4 New ownership will need to identify code compliant means of egress for change of use in basement.

- C-5 Smoking is not permitted inside the restaurant unless approved by the department of code administration. Mechanical equipment and other code compliant features are required prior to smoking being allowed in basement area of the restaurant.

Fire:

- F-1 All conditions associated with the Notice of Violation issued by the Fire Marshal's office on September 5 have been abated.
- C-1 Based on information contained in the application, the applicant appears to be under the threshold to require a fire prevention permit. However, based on a number of hazards associated with this occupancy condition, (below grade assembly) a fire prevention permit will be required.
- C-3 Applicant shall adhere to all of the building code items and permits that are required by Code Administration and the SUP prior to occupancy, and if approved has to apply for increased occupancy fire prevention permit. The fire marshal's office has agreed to let applicant delay obtaining the updated fire permit until approval for the SUP has been granted.
- C-4 Sound proofing material shall meet required flame spread and smoke development rating for an assembly occupancy. A certificate of compliance from the manufacture shall be obtained and made available for inspection.

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 # 2015-0097

PROPERTY LOCATION: 300 King Street Alexandria, VA 22314

TAX MAP REFERENCE: _____

ZONE: KR

APPLICANT:

Name: Christopher Tantayanurak

Address: 7717 Shootingstar Drive Springfield, VA 22352

PROPOSED USE: Basement Bar

☒ **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.

Christopher Tantayanurak
Print Name of Applicant or Agent

[Signature]
Signature

7/28/15
Date

300 King Street
Mailing/Street Address

571-606-3521
Telephone #

571-312-3397
Fax #

Alexandria, VA 22314
City and State Zip Code

sangjunthai@yahoo.com
Email address

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

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

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 300 King Street Alexandria VA 22314, I hereby
 (Property Address)
 grant the applicant authorization to apply for the basement bar use as
 (use)
 described in this application.

Name: Aman Sulaimani

Phone: 703-838-0189

Please Print
 Address: 103 S. Fairfax Street

Email: _____

Signature: 

Date: July 28, 2015

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.

Amorn Tantayanurak 7717 Shootingstar Springfield, VA 22152 47%

Christopher Tantayanurak 7717 Shootingstar Dr. Springfield VA 22152 20%

Yodsaya Tantayanurak 7717 Shootingstar Dr. Springfield, VA 22152 10%

Pornitpa Pattnamekar 7717 Shootingstar Drive Springfield, VA 22152 23%

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. Christopher Tantayanurak	7717 Shootingstar Dr	20%
2.	Springfield, VA	
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 300 King Street (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. Aman Sulaimani	103 S. Fairfax St. Alexandria, VA 22314	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 required to disclose any business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicate each person or entity and "None" in the corresponding fields).

For a list of current council, commission and board members, as well as the definition of business and financial relationship, [click here](#).

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. NONE Christopher Tantayanurak	NONE	
2. NONE Aman Sulaimani	NONE	
3. NONE		

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

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

7/28/15 Christopher Tantayanurak 
 Date Printed Name Signature

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☐ **Yes.** Provide proof of current City business license

☐ **No.** The agent shall obtain a business license prior to filing application, if required by the City Code

REVISED

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.)

We want to open a bar in the basement level of the building. The hours of operation we would like are from 11am - ^{1:30}2am daily. There will be minimal noise emitted from the bar due to it being entirely underground and plans for soundproofing. We are also requesting a permit for live music such as a dj/karaoke/and band.

→ 10 pm - 2 am 1:30 am. *C. HA*

~~We would also like to allow smoking~~ Doors close at 2 am

REVISIT

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).

50 patrons per day

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

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

5 Full Time Employees. 3 Part Time Employees

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

Day:

Mon - Sun Everyday

Hours:

11am 2am 1:30am

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?

Soundproofing of the walls and it is located
in an underground basement.

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)

Food Waste, Bottles

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

100 lbs per week

- C. How often will trash be collected?

4 Times per week

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

All patrons will be seated in the basement

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?

Security personnel will be employed on a daily basis. See attached plan

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.

~~On~~ On Premise sales only

PARKING AND ACCESS REQUIREMENTS

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

30 Standard spaces
 _____ Compact spaces
 _____ Handicapped accessible spaces.
 _____ Other.

REVISED

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? 2

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? N/A
- C. During what hours of the day do you expect loading/unloading operations to occur?
10 - 11 am only
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
Once per 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?

1,240 sq. ft. (existing) + _____ sq. ft. (addition if any) = 1,240 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: Commercial Row House
Third & Fourth Floor Apartments (landlord)

End of Application

REVISED

SUP # _____

Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

REVISED

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: 38 33

Outdoors: _____

Total number proposed: 33
38

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:

Thai 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? _____

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:

DJ, Karaoke, Full Band

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:

24	Maximum number of patron dining seats
+	14 Maximum number of patron bar seats
+	0 Maximum number of standing patrons
=	38 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

CODE ANALYSIS

PROJECT SUMMARY

APPLICABLE BUILDING CODES

VBC 2012 VIRGINIA CONSTRUCTION CODE (CBC)
 BUILDING 2012 INTERNATIONAL BUILDING CODE (IBC)
 PLUMBING 2012 INTERNATIONAL PLUMBING CODE
 MECHANICAL 2012 INTERNATIONAL MECHANICAL CODE
 FIRE 2012 INTERNATIONAL FIRE CODE
 ELECTRICAL 2012 NATIONAL ELECTRICAL CODE
 RETAIL NATIONAL FIRE PROTECTION ASSOCIATION

ZONING CODE GENERAL

ADDRESS 300 KING STREET
 ALEXANDRIA, VA 22314
 TAX MAP # 075.01
 LOT Q3
 ZONING KR-KING ST URBAN RETAIL
 YEAR BUILT 1800
 NO. OF STORIES 3 STORIES

BUILDING CODE IBC REFERENCE

MEANS OF EGRESS

OCCUPANCY CLASSIFICATION

USE GROUP TYPE
 EXISTING USE GROUP: A-ASSEMBLY;
 PROPOSED USE GROUP: A-ASSEMBLY; OVERFLOW/
 EXTENSION

CONSTRUCTION CLASSIFICATION AND LIMITATIONS

CONSTRUCTION TYPE

TYPE IIB, PROTECTED, NONCOMBUSTIBLE

BUILDING HEIGHT AND AREA LIMITATIONS

EX. TOTAL BLDG. SQ. FT. 6,159 SQ. FT.

EX. NO. OF STORIES 3

USE GROUPS A
 IIB-ALLOWABLE HEIGHT 3
 IIB-ALLOWABLE AREA 13,500/FLOOR

OCCUPANT LOAD

FLOOR AREA CALCULATIONS			
ROOM #	USE GROUP	SPACE	FLOOR AREA
001	A	STAIRWELL AREA	72
002	A	BAR/CLUB AREA	198
003	A	BAR/CLUB AREA	124
004	A	MECH. ROOM	800
005	A	BEACH (SEATING) ROOM	27 (L.F.)
006	A	MECH. TOP MECH. ROOM	221
TOTAL			1485

MEANS OF EGRESS

TOTAL EGRESS EXITS: 2

ACCESSIBLE ROUTE
 ACCESSIBLE MEANS OF EGRESS ARE NOT REQUIRED IN ALTERATIONS TO EXISTING BUILDINGS.
 COMMON USE ORIGINATION PATHS, LOCATED WITHIN EMPLOYEE WORK AREAS THAT ARE LESS THAN 300 SQUARE FEET IN SIZE AND DEFINED BY PERMANENTLY INSTALLED PARTITIONS, COUNTERS, CASEWORK OR FURNISHINGS, SHALL NOT BE REQUIRED TO BE ACCESSIBLE ROUTES.

EXIT ACCESS TRAVEL DISTANCE - WITH SPRINKLER SYSTEM

USE GROUP A

COMMON PATH OF EGRESS TRAVEL DISTANCE - WITH SPRINKLER SYSTEM

MAX COMMON PATH OF TRAVEL GROUP A 75FT

MINIMUM EGRESS STAIR WIDTH

OCCUPANT LOAD < 50 36"

OCCUPANT LOAD > 50 44"

STAIR TREADS AND RISERS

STAIR RISER HEIGHT: 7" MAX 4" MIN

STAIR TREAD DEPTH: 11" MIN

HANDRAILS - STAIRS AND RAMPS

HANDRAIL HEIGHT 34" < 38"

HANDRAIL PROFILE 1.25" < 1.5"

EXIT DOORWAY ARRANGEMENT - WITH SPRINKLER SYSTEM

THE MINIMUM SEPARATION DISTANCE BETWEEN TWO EXITS SHOULD BE NO LESS THAN ONE-THIRD THE LENGTH OF THE MAXIMUM OVERALL DIAGONAL DIMENSION OF THE AREA SERVED

EGRESS CAPACITY

CAPACITY OF EGRESS COMPONENTS

USE GROUP A
 STAIRWAYS AND RAMPS (INCH/PERSON) .3
 LEVEL COMPONENTS AND RAMPS (INCH/PERSON) .2

PLUMBING FACILITIES

USE GRP MEN/WOMEN W.C. MEN/WOMEN FOUNTAINS OTHER

A 1:75 1:200 1:500 SERV. SINK

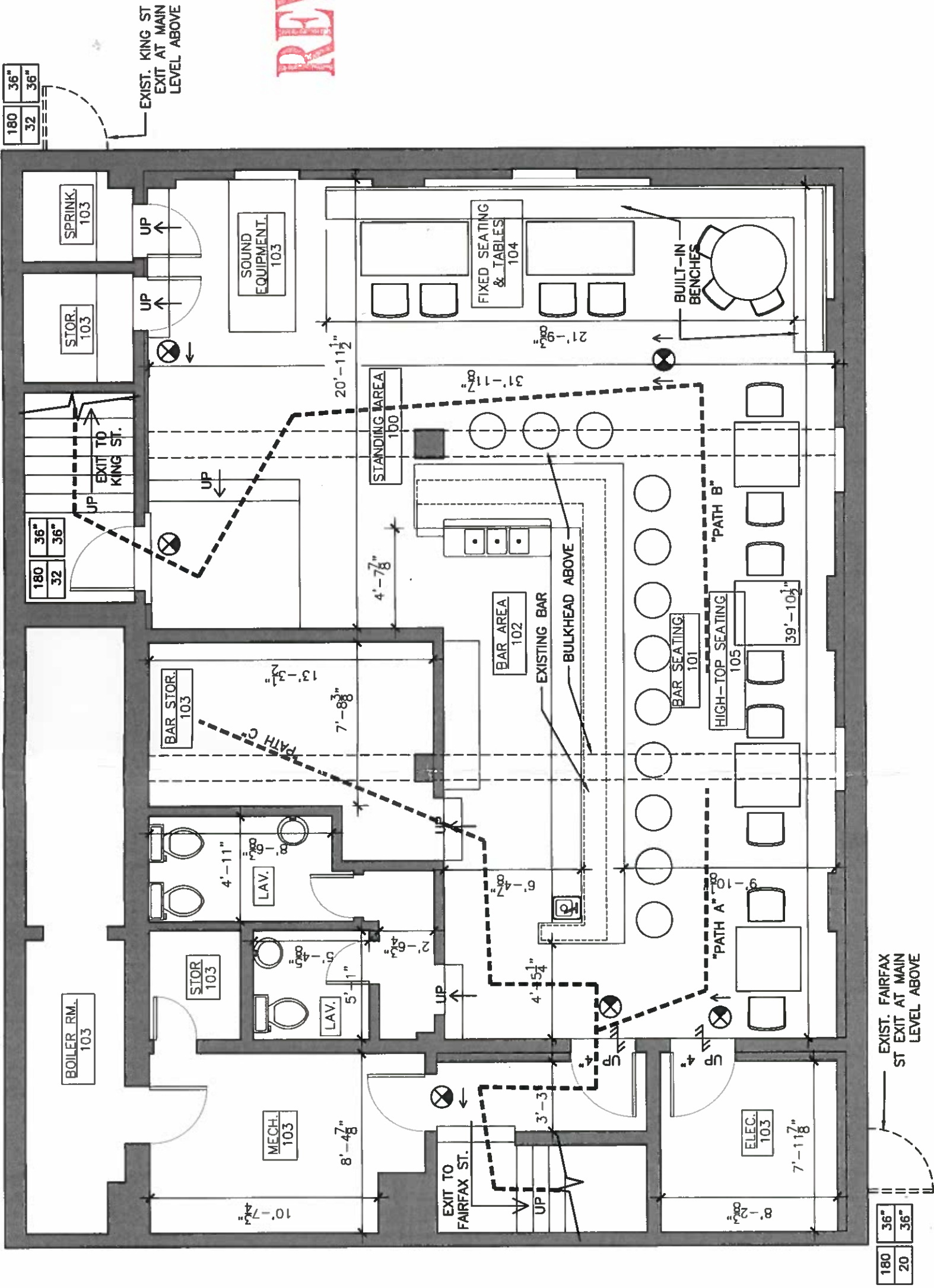
MINIMUM NUMBER AND CAPACITY OF EXITS

SEE EGRESS PLAN ON SHEET A1-01

G1-01

CODE ANALYSIS

SCALE AS NOTED
 DATE 7/31/13
 DRAWN BY: CF
 CHECKED BY: MG



REVISED

A1-01

EXIST. FLOOR PLAN
& EGRESS PLAN

SCALE: 3/8" = 1'-0"
DATE: 7/31/15
DRAWN BY: CY
CHECKED BY: MG

CODE ANALYSIS

PROJECT SUMMARY

APPLICABLE BUILDING CODES

VCC2012VIRGINIA CONSTRUCTION CODE

BUILDING2012INTERNATIONAL BUILDING CODE (IBC)

PLUMBING2012INTERNATIONAL PLUMBING CODE

MECHANICAL2012INTERNATIONAL MECHANICAL CODE

FIRE2012INTERNATIONAL FIRE CODE

ELECTRICAL2012NATIONAL ELECTRICAL CODE

NFPA13NATIONAL FIRE PROTECTION ASSOCIATION

ZONING CODE

GENERAL

ADDRESS300 KING STREET
ALEXANDRIA, VA 22314

TAX MAP# 075.01

LOT03

ZONINGKR-KING ST URBAN RETAIL

YEAR BUILT1800

NO. OF STORIES3 STORIES

BUILDING CODE IBC REFERENCE

MEANS OF EGRESS

OCCUPANCY CLASSIFICATION

USE GROUP TYPE

EXISTING USE GROUP: A-ASSEMBLY:

PROPOSED USE GROUP: A-ASSEMBLY:

OVERFLOW/EXTENSION

CONSTRUCTION CLASSIFICATION AND LIMITATIONS

CONSTRUCTION TYPE

TYPE IIB, PROTECTED, NONCOMBUSTIBLE

TABLE 601

BUILDING HEIGHT AND AREA LIMITATION:

EX. TOTAL BLDG SQFT6,159 SQFT

EX. NO. OF STORIES3

USE GROUPS

IIB-ALLOWABLE HEIGHT3

IIB-ALLOWABLE AREA15,500/FLOOR

TABLE 503

OCCUPANT LOAD

ROOM #	USE GROUP	SPACE	FLOOR AREA	MAX FLOOR AREA PER OCCUPANT	OCCUPANT LOAD	ANTICIPATED LOAD
100	A	STANDING AREA	73	5	15	15
101	A	BAR SEATING	110	7	16	12
102	A	BAR SERV AREA	124	200	1	2
103	A	MECH/STOR	503	300	2	2
104	A	BENCH SEATING (FIXED)	28 (L.F.)	1 PER 18" OF LENGTH	19	13
105	A	HIGH-TOP SEATING	221	15	15	8
TOTAL					68	52

MEANS OF EGRESS

TOTAL EGRESS EXITS: 2

ACCESSIBLE ROUTE

ACCESSIBLE MEANS OF EGRESS ARE NOT REQUIRED IN ALTERATIONS TO EXISTING BUILDINGS.

COMMON USE CIRCULATION PATHS, LOCATED WITHIN EMPLOYEE WORK AREAS THAT ARE LESS THAN 300 SQUARE FEET IN SIZE AND DEFINED BY PERMANENTLY INSTALLED PARTITIONS, COUNTERS, CASEWORK OR FURNISHINGS, SHALL NOT BE REQUIRED TO BE ACCESSIBLE ROUTES.

EXIT ACCESS TRAVEL DISTANCE - WITH SPRINKLER SYSTEM

USE GROUP A250FT

COMMON PATH OF EGRESS TRAVEL DISTANCE - WITH SPRINKLER SYSTEM

MAX COMMON PATH OF TRAVEL GROUP A75FT

TABLE 1016.2

MINIMUM EGRESS STAIR WIDTH

1009.4

OCCUPANT LOAD < 5036"

OCCUPANT LOAD > 5044"

STAIR TREADS AND RISERS

1009.7

STAIR RISER HEIGHT:7" MAX 4" MIN

STAIR TREAD DEPTH:11" MIN

HANDRAILS - STAIRS AND RAMPS

1012

HANDRAIL HEIGHT34" <X<38"

1012.2

HANDRAIL PROFILE1.25" <X<2"

1012.3.1

EXIT DOORWAY ARRANGEMENT - WITH SPRINKLER SYSTEM

1015.2.1

THE MINIMUM SEPARATION DISTANCE BETWEEN TWO EXITS SHOULD BE NO LESS THAN ONE-THIRD THE LENGTH OF THE MAXIMUM OVERALL DIAGONAL DIMENSION OF THE AREA SERVED

EGRESS CAPACITY

CAPACITY OF EGRESS COMPONENTS

TABLE 1005.1

USE GROUP

STAIRWAYS AND RAMPS

(INCH/PERSON)

(INCH/PERSON)

LEVEL COMPONENTS

A

.3

.2

PLUMBING FACILITIES

TABLE 2902.1

USE GRP

MEN/WOMEN

W.C.

LAVA.

MEN/WOMEN

FOUNTAINS

OTHER

A

1:75

1:200

1:500

SERV. SINK

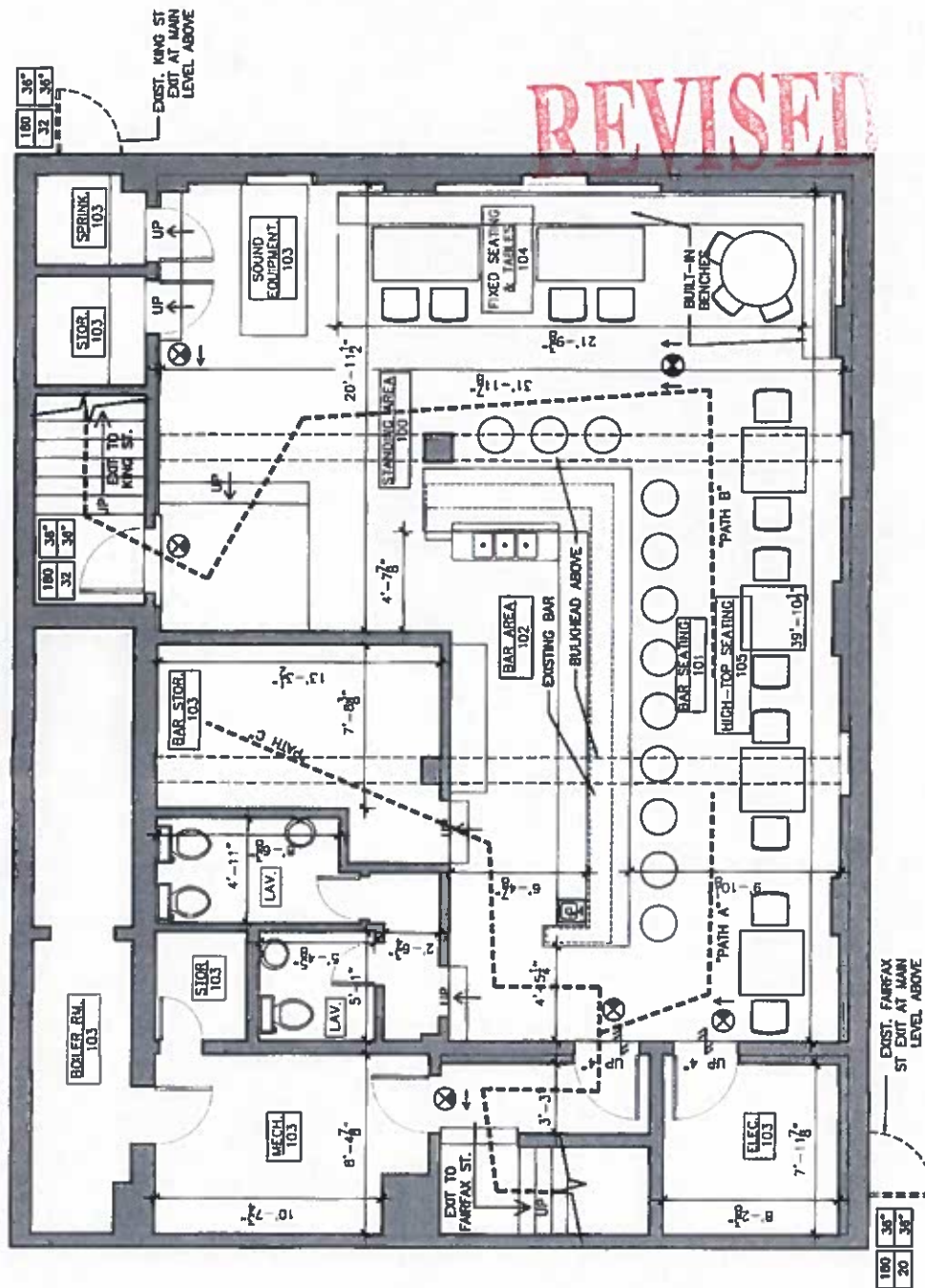
MINIMUM NUMBER AND CAPACITY OF EXITS

SEE EGRESS PLAN ON SHEET A1-01

G1-01

CODE ANALYSIS

SCALE: AS NOTED
DATE: 7/31/15
DRAWN BY: CY
CHECKED BY: MG





Sangjun's Environmental Quality and Noise Control Plan for the newly renovated basement area:

REVISED

To comply with city ordinance and for the well being of our local business and residential neighbors, the following steps will be taken to ensure proper soundproofing is installed and to code. The following work will be installed, tested, and certified by a professional from Acoustical Solutions. Acoustical Solutions is a manufacturer and distributor of acoustical products used in architectural and industrial applications. An example of their current work can be viewed at TJ Stones, a local Old Town Alexandria restaurant and sports bar located at 608 Montgomery St, Alexandria, VA 22314.

Noise Control and Decibels

As the newly renovated basement area currently stands, no more than approximately 30 decibels are escaping the underground area of the restaurant of the restaurant. This was tested at full volume, with both the basement door and front door of the restaurant open; fully exposing the maximum level of sound possible to escape the music's point of origin of the basement. At this level of volume, music was faintly heard at the front entrance of Sangjun at the top of the stairwell, but not in the sidewalk area. Our closet commercial neighbor is another 50ft from this point. At this volume, it would be impossible to conduct business of any kind in the basement. It was nothing more than what would be considered "noise" by the standard of the city of Alexandria. Tested at the same volume/decibel level, closing the basement door alone completely trapped the sound in the basement area and nothing was heard in the front entrance located at the top of the stairwell. Again, this sound level was tested at a volume high enough that would make conducting business of any kind impossible. This will be tested again by a sound technician expert from Acoustical Productions to determine exactly the decibel level and how much sound proofing will be needed to meet the code requirements for the city of Alexandria and to ensure our neighbors will not be disturbed. We guarantee that we will provide flame retardant material that is approved by the Fire Marshall prior to installation and that we will soundproof both the entrance to Sangjun Thai Restaurant on King Street as well as the entrance to the basement area. We have spoken to Acoustical Solutions and many other companies but they are not willing to issue a contract pending the approval of our SUP.

Noise and Crowd Control and Street Clearance Outside the Restaurant

In respects for our local neighbors, both residential and commercial, we at Sangjun have planned to meet all concerns involving noise control both inside and outside of the restaurant. Outside of installing soundproofing installation for inside the building, it is outlined in our security plan as follows for sidewalk control:

In addition to hired security personal, video surveillance will also be installed. This will help the local police department and management should the need arise. Security personal will also be instructed to clear the streets at the end and throughout the night to avoid traffic and incidents

outside of the building.

This will be done for general crowd control. By clearing the streets, this should not only avoid incidents, but noise violations as well.

REVISED

Hours of Operation and Accommodation

Hours of operation of the newly renovated basement area of Sangjun were directly considered concerning the needs of noise control for our neighboring community. The basement area will be open from 5pm to 2am Monday through Friday, and 10am to 2am Saturday and Sunday to accommodate the local happy hour and brunch needs of the community. The proposed time for entertainment, music played by djs, karaoke, and other options of entertainment, will begin at 9pm and end at 12am week nights; 1am Friday and Saturday nights. This seems to be a community standard in terms of live entertainment. Such examples include, but are not limited to, the following establishments: 219 Restaurant, La Tasca, O'Connell's, O'Shaughnessy's, Light Horse, Murphy's, Fish Market, Union Street, and Rock It Grill. Unlike our neighboring entertainment provider, the 219 Restaurant, you cannot hear noise of any kind outside of our establishment.

Currently, the 219 restaurant can be heard from a two block radius and is the constant target of noise violations by local residential neighbors – particularly those located behind their establishment. Arguments can be made via “grandfather clause”; however, their blatant disregard to the Alexandria Environmental Quality and Noise Control is upsetting to local residents. This can be witnessed and heard nightly by the 219 Restaurant leaving their windows and doors open to maximize the amount of sound pouring out into the neighborhood on King Street. This example is not meant as an attack against the 219 Restaurant, but as an example of how we at Sangjun understand the needs for soundproofing and the consequences of disregarding it.

Our hours of operation and entertainment are outside of normal business hours. Our soundproofing plan ensures that sound will not escape our establishment at any decibel level and our security plan covers unwanted noise from our late night patrons.

Our Company Goal and Problem Solving Tactic

Our goal is only to provide fun and entertainment to our community, while still stimulating the local economy by capitalizing on foot traffic and drawing patrons with entertainment. We plan on accomplishing this goal by providing the best service in the area while still complying with Alexandria's codes and standards and by meeting the needs and concerns of our local residents and businesses alike. This is our plan and if by chance complaints from our local community arise, Acoustical Solutions will be called to fix, rectify, and satisfy the needs of Alexandria and its residents. If further measures are needed, we will comply by any means necessary. Our vision is to entertain and satisfy not only our guests, but the needs of the city and local residents and businesses as well. We plan to accommodate as needed to comply however possible to the

needs of our community.

REVISED

Sangjun Restaurant Security Plan

REVISION

Type of Entertainment establishment will offer

Sangjun is currently a quiet, family style restaurant and bar offering Thai cuisine. This restaurant, as stands, currently seats 95 between two levels. The first floor seating 47 and the second seating 48. Both floors collectively equal 4144.3 square feet, 2,077.65 square feet per floor. There is currently no live entertainment; however, the ability for late night dining, carry out, and delivery is available. To increase business and profits for the establishment, opening the basement area is being proposed. The basement is 2,120 square feet and seats 40. The basement will be used for larger and private parties offering a full bar, sports package, karaoke, and dancing. If our, proposal for remodeling the basement of Sangjun is passed, we believe that it will help other local business by increasing late night business and foot traffic to Old Town Alexandria. For safety measures, the following steps are being taken and budgeted to maintain safety and order to our patrons and staff.

Number/Utilization of Security Personnel

Security personnel will be hired to ensure safety and head count to remain under fire code capacity regulations. For larger events, holidays, and parties, more security will be staffed to ensure complete coverage. Security personnel will also be tasked with checking the identification of all patrons to adhere to Virginia ABC requirements. No one under 21 years of age will be allowed entry at any time the basement area is open. Sangjun is a multi-level venue; however, there is only one separate entrance to the basement area where all late night entertainment and functions will be orchestrated. The establishment on every level has fire safety exists leading directly to King or Fairfax Streets as well as city approved sprinkler system and fire extinguishers on each level.

Control & Clearance of the Street

In addition to hired security personnel, video surveillance will also be installed. This will help the local police department and management when needed through video recording. Security personnel will also be instructed to clear the streets at the end and throughout the night to avoid traffic and incidents outside of the building.

Unruly Guests

All unruly guests will be dealt with appropriately. Unruly guest(s) shall be classified as a patron, or patrons, acting in a manner that is violent, abusive, indecent, profane, boisterous, or otherwise disorderly. Security personnel will be responsible for escorting such guest(s) off the property in a safe and timely manner. The Alexandria Police Department will be notified to pacify the situation to whatever extent they deem appropriate by accordance of law.

Patrons who are Intoxicated

All those hired and or under the employment of Sangjun, may not sell, dispense, or give away alcohol to any person who is under the influence of alcoholic beverages, nor shall such a person be permitted on the premises. When a customer has been "cut off," the server will notify the other employees. Management and security will support the server's decision to terminate service to any customer. If a customer is too impaired to drive safely, management, staff, and security personnel will try to persuade the customer not to drive, and arrange for a safe ride. If the customer refuses, management will notify the Alexandria Police Department with a description of the person and the license plate number of the vehicle, if possible.

Patrons Presenting False IDs

All identification cards used to prove age must be valid (i.e., may not be expired), and must be government-issued. If the identification card is expired or appears at all questionable to the employee and or security, the employee and or security shall request a second form of identification. The employee and or security member shall make sure that the individual purchasing the liquor resembles the identification card. All employees and security personal are encouraged to ask purchasers questions relating to their identification in order to verify the information. If the employee checking an ID has a strong suspicion that an ID is false, altered, or belongs to someone other than the person presenting the ID, he/she shall confiscate the ID and turn it over to management, to be presented to the police.

Control/Supervision of Patrons under 21

Sangjun and those under its hire/employ will request proof of age from any customer who appears to be 30 years of age or younger, and will refuse service to any customer who cannot produce adequate ID. ID will be requested for each person receiving a glass. Separate types of glassware will be used to distinguish alcohol drinks from non-alcohol drinks.

Circumstances under which the Police will be called

The police will be called, in a timely manner, any time management or staff has information to believe a crime has been or is about to be committed and/or whenever a threat of or act of violence occurs on the premises or off premises in areas that would be considered in view or earshot of the establishment.

Handling of Physical Disturbances, including Fights

Security or management will ask anyone who is fighting to leave. If necessary, security or management will call the local law enforcement agency for assistance. Sangjun and all those

under its hire/employ will permanently refuse admittance to any chronic problem customer.

REVISE

REVISED

Marketing Strategy and Implementation Summary

Our marketing strategy, for the newly renovated basement area of the Sangjun restaurant, is based on serving and entertaining our niche markets. The sports enthusiast, the business entertainer and traveler, the local night crowd, as well as our local military and restaurant industry community can enjoy the new entertainment options within the Old Town district of Alexandria, VA. Karaoke, dancing, trivia, and a full sports package will be the foundation of our marketing campaign. Later events, parties and fundraisers will be organized and promoted. Promotions and advertising will be conducted via word of mouth, social media sites such as Facebook, Instagram, and Twitter, and local advertising services such as the Alexandria Times and the Old Town Crier. Marketing, security, and general entertainment expenses have all been budgeted and accounted.

What begins as a customized version of a standard product, tailored to the needs of a local clientele, can become a niche product that will fill similar needs in similar markets in the surrounding area. The product, the experience, and the environment we are proposing should specifically assist in stimulating the local economy by increasing foot traffic and tourism to Old Town Alexandria. Concentration will be on maintaining quality and establishing a strong identity to the local market. The identity becomes the source of "critical mass" upon which expansion efforts could possibly be based. Not only does it add marketing muscle but it also becomes the framework for further expansion of the company if such an opportunity presents itself.

4.1 Marketing Strategy

A combination of local media and event marketing will be utilized. Social Media, ie: Facebook, Instagram, Twitter, Pintrest, etc... are most effective, followed by

local print media. As soon as a concentration is established in the market, then broader media will be employed.

The strategy of word of mouth, social media, sports, and a desirable and entertaining product will be the most effective at generating free publicity for the Sangjun, Old Town Alexandria, VA location.

4.1.1 Marketing Programs

Sangjun will create an "identity" oriented marketing strategy with executions particularly in local media. Social media, print ads, and in-store promotions. A portion of the ad and promo budget is set aside to develop these programs.

4.1.2 Pricing Strategy

All menu items are moderately priced. An average customer ticket is between \$30 and \$40 including food and drink. Tickets are considerably larger for game day visitors. Our average customer spends more than the industry average for moderately priced establishments. We tend to believe that this is due to our creating an atmosphere that encourages longer stays and more spending but still allows adequate table/seat turns due to extended hours of appeal.

4.1.3 Promotion Strategy

Our promotions in the basement area are focused on entertainment. We will be promoting sports, karaoke, trivia, dancing, events, fundraisers, and a general good time. We want to bring back what many people in the city feels as though we may have lost as the city has evolved over current times. A high growth area such as Old Town Alexandria has an annual influx of new residents and tourists from many other parts of the country. This trend is true in the local areas of the

DC/VA/MD in general. Advertising budgets and promotions are an on-going process of management. They are geared to promote the brand name and keep at the forefront of an entertainment and quality of product. In addition, funds are budgeted to launch sales activity and lead generation. These funds amount to 20% of projected sales.

4.2 Sales Strategy

The sales strategy is to build to increase revenue of the current Sangjun restaurant. This location will continue to build its local customer base over the few years of operation. The goal is to build an additional \$1 to \$2 million in annual sales by opening the basement area.



REVISED

ALEXANDRIA FIRE DEPARTMENT – FIRE PREVENTION & LIFE SAFETY
OFFICE OF THE FIRE MARSHAL

NOTICE TO CORRECT: <input type="checkbox"/>		NOTICE OF VIOLATION: <input checked="" type="checkbox"/>		OTHER: <input type="checkbox"/>	
LOCATION OF INSPECTION: 300 King Street		BOX: 5120	CENSUS: 19-00	DATE: 10-9-15	CASE#: FZR15-00433
RECEIVED BY:	PERSON RESPONSIBLE FOR PROPERTY: Chris Tanteypuruck		ADDRESS:		DAY PHONE: 571-606-3521
COMPLAINANT:	ADDRESS:		WORK PHONE:		HOME PHONE:
COMPLAINT <input type="checkbox"/>	DETAILS OF COMPLAINT: Re-inspection				
PROACTIVE <input type="checkbox"/>					
COMPLAINANT TO BE CONTACTED WITH INSPECTION RESULTS: YES:___ NO:___ DATE CONTACTED:___					
FINAL DISPOSITION: ABATED: <input type="checkbox"/> UNFOUNDED: <input type="checkbox"/> APPROVED: <input type="checkbox"/>			ISSUING FM: R. Furr		
DENIED: <input type="checkbox"/> REVOKED: <input type="checkbox"/> APPEARS TO COMPLY: <input checked="" type="checkbox"/>			CONTACT NUMBER: 703-746-4247		
CODE SECTION	DESCRIPTION				
1030.3	Exit door to rear stairwell is sticking, need adjustment. Owner has made arrangements to rectify as of this date.				
401.2-C	Noted violations from 9-5-15 are satisfactorily rectified as of this date.				
1004.3					
1001.1	Occupancy of the downstairs bar is prohibited until such time that valid sup is approved, and occupancy is approved from Office of Code Administration. Rear exit door and rear exit stairwell issues need to be addressed with Code Administration (commercial vs. single family exit). Once approved, occupancy must be posted for bar area and real time occupancy count must be obtained during operational hours. Fire prevention permit must be updated to higher				
NOTE: VIOLATIONS MUST BE CORRECTED PRIOR TO: ___. FAILURE TO COMPLY WITH THIS ORDER MAY SUBJECT YOU TO PENALTIES AS PRESCRIBED BY LAW. IF YOU WANT TO APPEAL THIS NOTICE YOU MAY DO SO IN ACCORDANCE WITH SECTION 142.5 OF THE STATEWIDE FIRE PREVENTION CODE OR 106.5 OF THE VIRGINIA MAINTENANCE CODE.					
FIRE MARSHAL		43/10-9-15		RECEIVED BY	