



### ***DOCKET ITEM #3***

***Special Use Permit #2016-0011***

***821 & 823 King Street (Parcel Address 821 King Street)***

***Sweetgreen***

#### **CONSENT AGENDA ITEM**

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

<b>Application</b>	<b>General Data</b>	
Public hearing and consideration of a request to operate a restaurant.	<b>Planning Commission Hearing:</b>	April 5, 2016
	<b>City Council Hearing:</b>	April 16, 2016
<b>Address:</b> 821 & 823 King Street (Parcel Address 821 King Street)	<b>Zone:</b>	KR/ King Street Retail Zone
<b>Applicant:</b> Sweetgreen	<b>Small Area Plan:</b>	Old Town Small Area Plan

**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:** Sara Brandt-Vorel, [Sara.BrandtVorel@alexandriava.gov](mailto:Sara.BrandtVorel@alexandriava.gov)



**Special Use Permit #2016-0011**  
**823 King Street (parcel address:**  
**821 King Street)**



## I. DISCUSSION

The applicant, Sweetgreen, requests Special Use Permit approval to operate a restaurant at 821 & 823 King Street.

### SITE DESCRIPTION

The subject site is a corner parcel located in the northeast corner of the intersection of King and North Alfred Streets. The site is one parcel with approximately 30 feet of frontage along King Street and approximately 100 feet of frontage along North Alfred Street.

The site is developed with a two story commercial building consisting of 5,600 square feet of total floor area. The building contains two ground floor commercial spaces and two commercial tenant spaces located on the second floor. The subject space at 821 & 823 King Street has approximately 1,900 square feet with a direct entrance onto King Street. The second retail space on the ground floor is addressed as 103 North Alfred Street and has approximately 1,000 square feet and a direct entrance onto North Alfred Street.



Ground floor tenants include the proposed applicant's space, which is currently occupied by the restaurant and retail portion of Bittersweet Café. The second, ground-floor, tenant space will remain occupied by a smaller Bittersweet Catering and Café and be accessed from 103 N. Alfred Street. The second story contains a personal service use and a vacancy. In the 800 block of King Street there are five retail tenants, which are primarily women's clothiers; three service-based establishments; four restaurants; and the Old Town Theater.

### BACKGROUND

The subject two-story commercial brick structure has been leased to a number of commercial uses over the years. The current first floor business has received several City Council and administrative approvals. In September 1984, City Council approved SUP #1701 for the expansion of the existing restaurant, known as Bittersweet, at 103 N. Alfred Street into 823 King Street. In June 1997, City Council permitted the intensification of the restaurant use through SUP #97-0065 and allowed expansion, additional seats, and later hours of operation. City Council approved SUP #2000-0056 in June 2000 allowing the restaurant to expand the days of operation, and in November 2000, City Council approved SUP #2000-0118 allowing the

restaurant to physically expand into the portion of the building addressed as 821 King Street. In March 2004, City Council simultaneously approved SUP #2003-0123 and ENC #2003-0011 to permit outdoor dining at the location, prior to the establishment of the King Street Outdoor Dining Program. In March 2016, the restaurant known as Bittersweet applied for a Minor Amendment SUP (SUP #2016-0022) to reduce the restaurant's square footage to approximately 900 square feet and operate entirely out of 103 N. Alfred Street as a fast-casual restaurant offering sandwiches and baked goods. The reduction of space by Bittersweet leaves the remaining first floor area available for this applicant to operate a new restaurant.

### PROPOSAL

The applicant proposes to occupy approximately 1,900 square feet at 821 & 823 King Street to operate a fast-casual restaurant specializing in custom salads. The applicant proposes 28 indoor seats. Additional outdoor seats would be applied for as a separate permit through the King Street Outdoor Dining Program. and at this time the applicant proposes to apply for 12 outdoor seats. The restaurant concept allows customers to order a custom salad by selecting toppings for dine-in or carry-out. Salad combinations and topping offerings will change five times a year to reflect seasonally available and locally sourced options. Sweetgreen was founded in Washington, DC in 2007 and has since expanded to almost 40 locations along the East Coast and California.

Additional elements of the applicant's proposal are as follows:

<u>Hours of Operation:</u>	10:30 a.m. – 10 p.m., daily.
<u>Number of Seats:</u>	28 indoor seats
<u>Type of Service:</u>	Dine-in (quick service) and carry-out.
<u>Delivery:</u>	No delivery service of food to customers is proposed.
<u>Live Entertainment:</u>	No live entertainment is proposed.
<u>Alcohol:</u>	No alcohol sales are proposed.
<u>Employees:</u>	Up to eight employees at any one time.
<u>Noise:</u>	No loud noises are expected from a restaurant use.
<u>Odors:</u>	No offensive odors are anticipated. A majority of food prepared on site consists of raw vegetables and does not require cooking. Limited cooking equipment would be equipped with proper venting and exhaust systems.



Trash/Litter: Six trash cans of typical restaurant trash and recycling are expected each day. The applicant will provide containers inside the restaurant which will be emptied during hours of operation as necessary. Dumpsters associated with the restaurant will be emptied multiple times a week.

### ZONING/MASTER PLAN DESIGNATION

The subject property is located in the KR/ King Street Urban Retail Zone. Section 6-702(A)(2) of the Zoning Ordinance allows a restaurant use on the ground floor only with Special Use Permit approval. The site is also located within the Old Town Small Area Plan. The proposed use is consistent with the Old Town Small Area Plan which encourages commercial activity, along King Street.

The subject building is also located in the Old and Historic District. Board of Architectural Review (BAR) approval is required for any exterior alterations proposed to buildings within the district.

Typically a one-to-one replacement of a use at a subject site could be administratively processed through a Change of Ownership SUP. However, the previous restaurant, Bittersweet, is maintaining its operations on the property in a smaller space and the total number of restaurant uses within the same building will intensify from one to two restaurants, requiring docketing of the case for Planning Commission and City Council.

### PARKING

The proposed restaurant is located within the City's Central Business District parking area. Section 8-300(B) of the Zoning Ordinance waives the off-street parking requirement for restaurants located within the boundaries of the Central Business District. Therefore, the applicant is not required to provide off-street parking.

## **II. STAFF ANALYSIS**

Staff supports the applicant's proposal to operate a fast-casual restaurant at 821 & 823 King Street. The applicant's proposal would maintain an active restaurant use on a prominent corner in the City's commercial center. The proposed restaurant use would maintain lunch and dinner options for residents, workers, and visitors. The applicant's proposed restaurant concept with fresh salads and limited cooking reduces the potential for odors from the site. The applicant does not propose any live entertainment and would not be a likely source of noise. In addition, the site's location, which is not immediately adjacent to residential uses, is likely suitable for a restaurant location.

The Sweetgreen proposal is consistent with the Old Town Restaurant Policy, which requires an analysis of the restaurant's potential impact on parking; alcohol and late hours; litter; and a diversity of uses on the surrounding area.

### Parking

Although parking could be an impact, staff feels the limited number of proposed indoor seats and the restaurant model of fast-casual service would likely attract a local customer base within walking distance of the restaurant. Further, the applicant's location on King Street offers customers a range of alternative forms of transportation, such as the Old Town Trolley, DASH and Metro buses, Metrorail, and Capital Bikeshare as an alternative to driving. In addition, the location is proximate to several parking garages, such as the Alfred Street Garage and Landmark Parking. However, staff has included Conditions 17 and 20, requiring the applicant to promote off-street parking at nearby garages and encourage alternative forms of transportation for customers, respectively. Staff also included Condition 18 requiring staff to use off-street parking and Condition 19 requiring the applicant to promote alternative forms of transportation for employees.

### Litter

Staff does not foresee an impact with litter with the proposed restaurant use since the applicant will be providing trash and recycling containers within the restaurant. Condition 21 requiring the twice daily pick up of litter within 75 feet of the restaurant has been included.

### Alcohol and Late Hours

The applicant does not propose to sell alcohol or operate late-night hours. Therefore, staff does not expect impacts related to the sale of alcohol and hours of operation.

### Diversity of Uses

As the proposed restaurant is replacing a previous restaurant use in operation since 1984, the proposed restaurant use does not impact the current balance of retail, restaurant, personal service and amusement enterprise uses on the 800 block 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 hours of operation for the restaurant shall be 10:30 a.m. to 10 p.m., daily. Meals ordered before 10 p.m. may be served, but no new patrons may be admitted and all patrons must leave by 11:00 p.m., daily.(P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. No delivery of food to customers may operate from the restaurant. (P&Z)
5. The maximum number of indoor seats shall be 28. (P&Z)
6. The outdoor dining area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
7. Live entertainment is not permitted. (P&Z)
8. No alcohol sales are permitted. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
11. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of the containers. (P&Z)
12. Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
13. The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
14. All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state, and federal ordinances or regulations. (T&ES)

15. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00 p.m. and 7:00 a.m. (T&ES)
16. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
17. The applicant shall 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 Local Motion 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](http://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. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, or (c) the Director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)

STAFF: Alex Dambach, Division Chief, Land Use Regulatory Services,  
Department of Planning and Zoning;  
Sara Brandt-Vorel, Urban Planner.

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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.



## 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 odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
- R-3 All waste products including but not limited to organic compounds (solvents and cleaners) shall be disposed of in accordance with all local, state and federal ordinances or regulations. (T&ES)
- R-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
- R-6 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
- R-7 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-8 The applicant shall encourage its employees to use public transportation to travel to and from work. Within 60 days of SUP approval, the business shall contact Local Motion at 703-746-4686 for information on establishing an employee transportation benefits program. (T&ES)
- R-9 The applicant shall provide information about alternative forms of transportation to access the site, including but not limited to printed and electronic business promotional material, posting on the business website, and other similar methods. Contact Local Motion at 703-746-4686 or [www.alexandriava.gov/LocalMotion](http://www.alexandriava.gov/LocalMotion) for more information about available resources. (T&ES)
- R-10 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)

**City Code Requirements:**

- 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](mailto: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 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](mailto:Charles.cooper@alexandriava.gov) or 703-746-4197.
- C-1 A building permit review is required for this proposal.
- C-2 New construction must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-3 A new certificate of occupancy will be required prior to this business operating.

Fire:

- F-1 The occupancy load is listed at 48 including staff so based on this number a fire prevention permit is not required. Therefore the maximum occupant load shall be 49 but the actual occupant load will be calculated by the Code Administration office.

Health:

- 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.

REVISED



APPLICATION  
SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2016-0011

PROPERTY LOCATION: 823 KING STREET, ALEXANDRIA, VA 22314

TAX MAP REFERENCE: 074.02-01-01 ZONE: KP

APPLICANT:

Name: ~~DAVE MENHART~~ SWEETGREEN

8840 Washington Blvd, 4<sup>th</sup> Floor, Culver City, CA 90232

Address: ~~1728 FOURTEENTH STREET, N.E. 4<sup>TH</sup> FLOOR~~

~~WASHINGTON, DC 20009~~

PROPOSED USE: SWEETGREEN RESTAURANT

TENANT IMPROVEMENT

☒ 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.

HARLAN P. FAUST

Print Name of Applicant or Agent

14344 Y CAT, CRE 204

Mailing/Street Address

OMAHA, NE 68137

City and State

Zip Code

Signature

Jan. 25 2016

Date

Telephone #

(402) 895-0873 (402) 895-9561

Fax #

hfaust@fhaarchitects.com

Email address

ACTION-PLANNING COMMISSION: DATE:

ACTION-CITY COUNCIL: DATE:

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of Traniscand, LC, I hereby  
 (Property Address)  
 grant the applicant authorization to apply for the restaurant  
 (use)  
 described in this application.

Name: John Mauer Phone: 703 926 4767  
 Please Print  
 Address: 103 N. 41st St. 22514 Email: jmauer@cmac.com  
 Signature: [Signature] Date: 26 Jan 16

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.

100% - GREENERGREEN

LP Revolution Growth LP - 22.54% 1717 Rhode Island Ave  
Washington, DC 20036

## 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. SWEETGREEN	1728 FOURTEENTH ST. NW WASHINGTON, DC 20009	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 823 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. TRANSCEND LC	101 N. ALFRED 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](#).

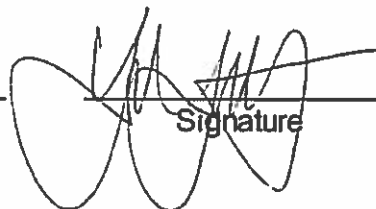
Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. SWEETGREEN	NONE	NONE
2. TRANSCEND LC	NONE	NONE
3.		

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

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

1-15-16  
Date

HARLAN FOSTER  
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.)

CONSTRUCTION OF A NEW SWEETGREEN  
RESTAURANT IN THE FRONT 2/3 OF THE  
EXISTING BITTERSWEET SPACE. BITTERSWEET  
WILL MAINTAIN THE REAR 1/3 OF THE  
SPACE FOR A CATERING KITCHEN. THE  
BASEMENT OF FACILITY WILL BE  
USED BY SWEETGREEN FOR STORAGE  
AND WALK IN COOLER. SWEETGREEN  
WILL SELL SPECIALTY SALADS WITH  
LOCAL SOURCED VEGETABLES,  
GRAINS & PROTEINS.

- continued on attached page- <sup>2/2 SBV</sup>

# sweetgreen®

WASHINGTON DC

PHILADELPHIA

BOSTON

NEW YORK

LOS ANGELES

## sweetgreen narrative

sweetgreen is a destination for simple, seasonal, healthy food. We believe the choices we make every day about what we eat, where it comes from, and how it's made have a lasting impact on our communities. From the seed to the store, we're involved in every step of the supply chain, working with partners and farmers we know and trust. We make our food from scratch in each sweetgreen every day, using whole produce delivered that morning. We turn our new neighbors into friends.

Our menu changes seasonally 5 times a year and sweetgreen produces a menu introducing and educating the consumer on each new seasonal option. Because of our focus on freshness and locally sourced produce, we utilize a combination of walk-in, open-air and stand-alone refrigeration units. Blast chillers & double door refrigeration are utilized when our main walk-in refrigeration is located on a separate floor to ensure proper food safety. This focus on freshness also requires daily prepping and a ventless combo-thermal convection oven, as no grill or grease cooking is required for our foods. Our design utilizes an open kitchen layout to show the community each day the freshness of the food they are purchasing and consuming. There's always an option for each consumer to use our reusable salad bowls for dine-in or our compostable take-away containers. All our take-away packaging is compostable – from the bowls to the utensils.

Our existing locations have a range of 20% to 30% take-away rate. The seating capacity and design for this location is geared to the community – focusing on more Dine-in and Dinner day part. Our design expresses this with seating along windows and a communal table. A total of 28 interior seats are proposed. We utilize Wi-Fi access and convenience outlets located near tables attracting customers from a casual business lunch to students on a study break. We also love to utilize outdoor seating in all our locations always following the local municipality's rules & regulations. The patio shown on the drawing has twelve seats.

Planned staffing will have two shifts of eight employees. The counter staff will greet the customer at the beginning of the service counter and follow down the line with the customer as he/she selects the ingredients and salad dressings for their salad. This creates a one to one experience between the customer and the employee.

Our mission is to be a catalyst for building healthier communities, starting with how they think about food. We've worked hard to build a company with passion and purpose - and we're just getting started.

**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).

ANTICIPATE 400 CUSTOMERS PER DAY  
BASED ON SALES PROJECTIONS

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

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

TWO SHIFTS OF EIGHT EMPLOYEES  
PER DAY

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

Day:

Hours:

MONDAY - SUNDAY

10:30 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.

THERE WILL BE MUSIC INSIDE THE SPACE.  
NOISE INSIDE THE SPACE WILL BE GENERAL  
GENERAL CONVERSATION & ORDERING. MECHANICAL  
NOISE WILL BE MINIMUM WITH UNITS ON THE  
ROOF & INSIDE CEILING SPACE OF RESTAURANT

B. How will the noise be controlled?

MUSIC IS CONTROLLED BY A VOLUME SWITCH.  
GENERAL CONVERSATION NOISE WILL BE  
LOWER THAN THE NOISE ON THE STREET.

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

VERY LITTLE COOKING IS DONE IN THE RESTAURANT.  
IF ODORS ARE PRODUCED, IT WILL BE  
INFREQUENT & NO CONTROL WILL BE REQUIRED.

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)

CARDBOARD BOXES, PAPER NAPKINS, PLASTIC GILVERWARE  
& FOOD WASTE. ITEMS ARE SEPERATED FOR  
RECYCLING.

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

CURRENTLY PLANNING ON MIX 55 GALLON  
TRASH CANS PER DAY. ABOUT 1.5 CUBIC YARDS  
PER DAY

- C. How often will trash be collected?

QUESTGREEN WILL MAINTAIN PICK-UPS 5  
TIMES WEEKLY AS CURRENTLY SCHEDULED

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

TRASH/RECYCLING RECEPTACLES WILL BE  
PLACED IN DINING ROOM & PATIO AREA

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:

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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:

SMALL QUANTITIES OF ORGANIC COMPOUNDS, GENERALLY  
 RECOGNIZED TO BE APPROPRIATE FOR USE BY RESTAURANTS IN  
 IN THE OPERATION OF BUSINESS, WILL BE STORED, USED  
 AS SOLVENTS AND DISPOSED OF IN ACCORDANCE  
 WITH APPLICABLE REGULATIONS.

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

THE INTERIOR OF THE RESTAURANT WILL  
 BE ILLUMINATED AT NIGHT AND THE DINING  
 ROOM/PATIO WILL BE IN VIEW OF EMPLOYEES  
 BEHIND THE SERVICE COUNTER.

#### 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.

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**PARKING AND ACCESS REQUIREMENTS**

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

0 Standard spaces  
0 Compact spaces  
0 Handicapped accessible spaces.  
0 Other.

THIS PROPERTY IS LOCATED IN DOWNTOWN CENTRAL BUSINESS DISTRICT.

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?

STREET - THE PROPERTY IS LOCATED IN THE DOWNTOWN CENTRAL BUSINESS DISTRICT

**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? 4

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? \_\_\_\_\_

LOADING AREA LOCATED DIRECTLY IN FRONT OF FACILITY  
ON NORTH ALFRED STREET

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

EARLY MORNING HOURS

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

THREE 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?

EXISTING STREET ACCESS TO REMAIN  
AND 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? N/A square feet.

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

1904 - MAIN  
1377 - PARKMENT (Storage)  
sq. ft. (existing) + 0 sq. ft. (addition if any) = 3281 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: DOWNTOWN BUILDING ON 1<sup>ST</sup>  
FLOOR LEASE TRACE

End of Application

SUP # 2016-0011

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: ~~45~~ 28 Outdoors: 12 Total number proposed: ~~57~~ 40

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:

Speciality Salads with locally sourced Vegetables  
 Grains & Proteins,

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

☒ table service ☐ bar ☒ carry-out ☐ delivery  
 SEATING

5. If delivery service is proposed, how many vehicles do you anticipate? N/A

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:

**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 - *EXISTING SPACE IS NOW A RESTAURANT*  
☐ 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.
- <sup>50</sup>
- Maximum number of patrons shall be determined by adding the following:

$$\begin{array}{r}
 28 \text{ } 45 \text{ } 320 \\
 + \quad 0 \\
 + \quad 0 \\
 40 = 45 \text{ } 320
 \end{array}$$

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

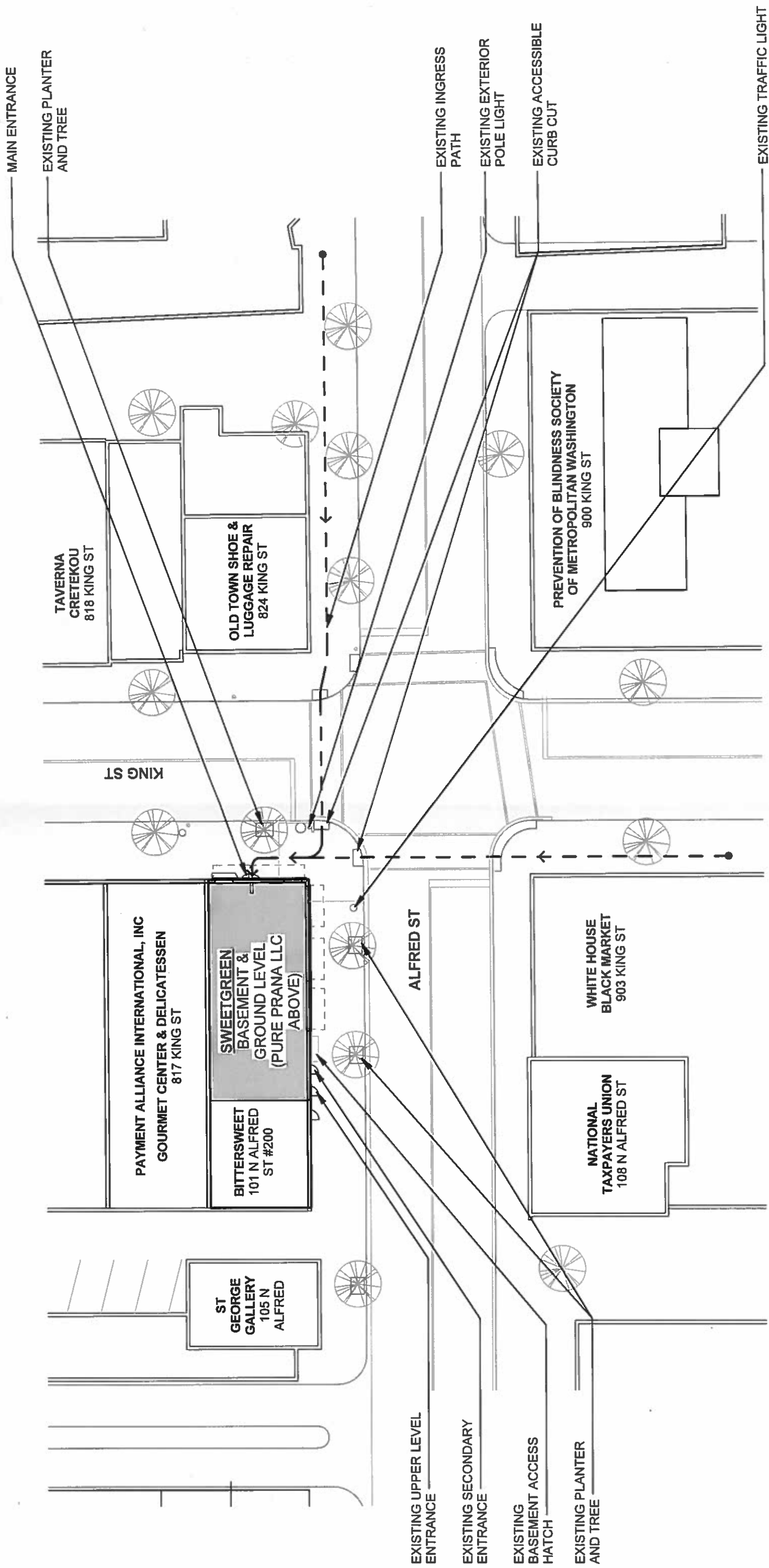
- 2.
- 8
- Maximum number of employees by hour at any one time

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)
- N/A*

☒ High ratio of alcohol to food  
☐ Balance between alcohol and food  
☐ Low ratio of alcohol to food



**HARLAN R. FAUST**  
ARCHITECT

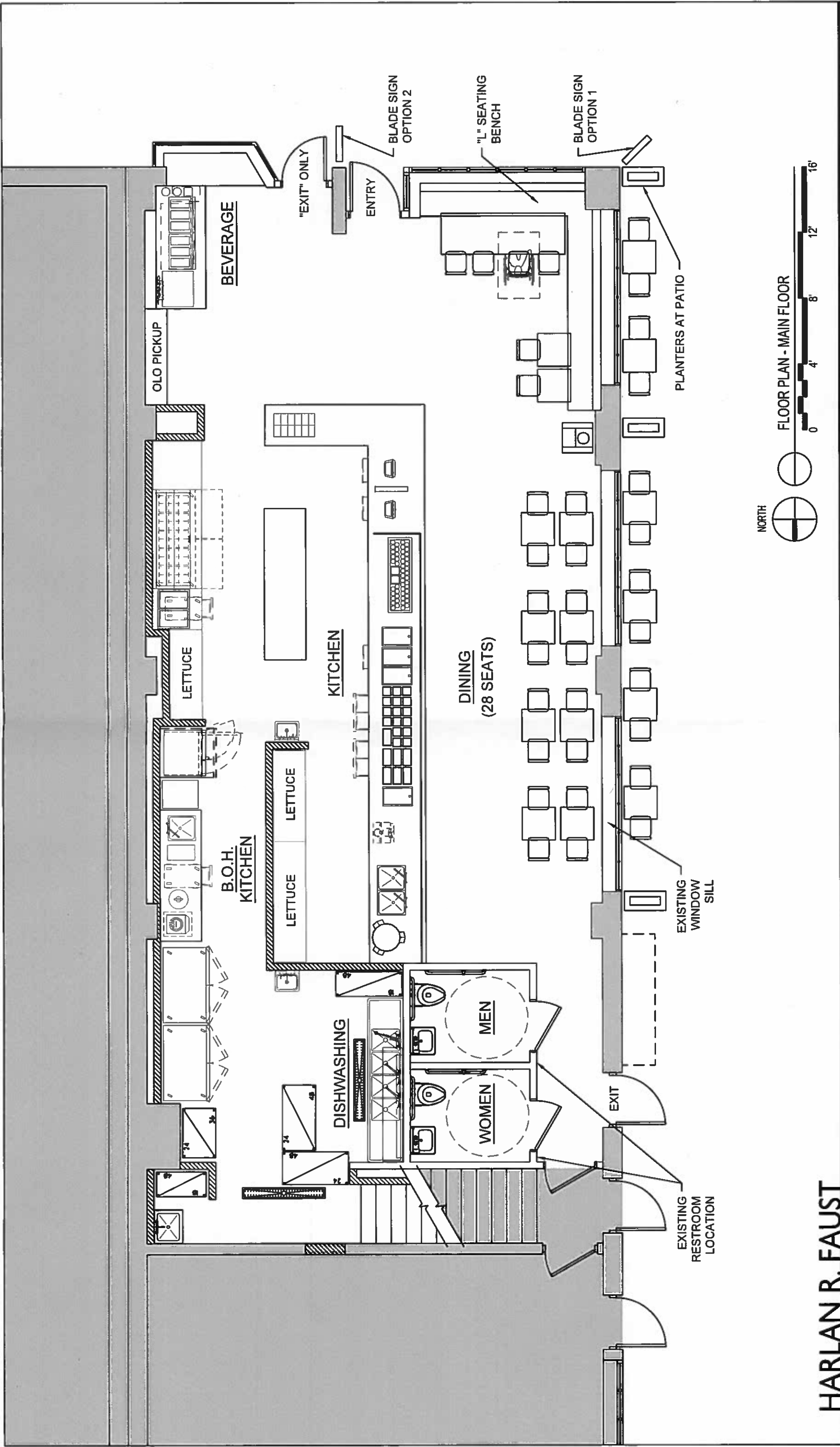
**SUP 1.0** **sweetgreen**

823 King St  
Site Plan  
01/25/2016



14344 Y STREET  
SUITE NO. 204  
OMAHA, NE 68137-2805  
TEL: 402.895.0878  
FAX: 402.895.9561

829 7TH ST. NW  
4TH FLOOR  
WASHINGTON, DC 20001



**HARLAN R. FAUST**  
ARCHITECT

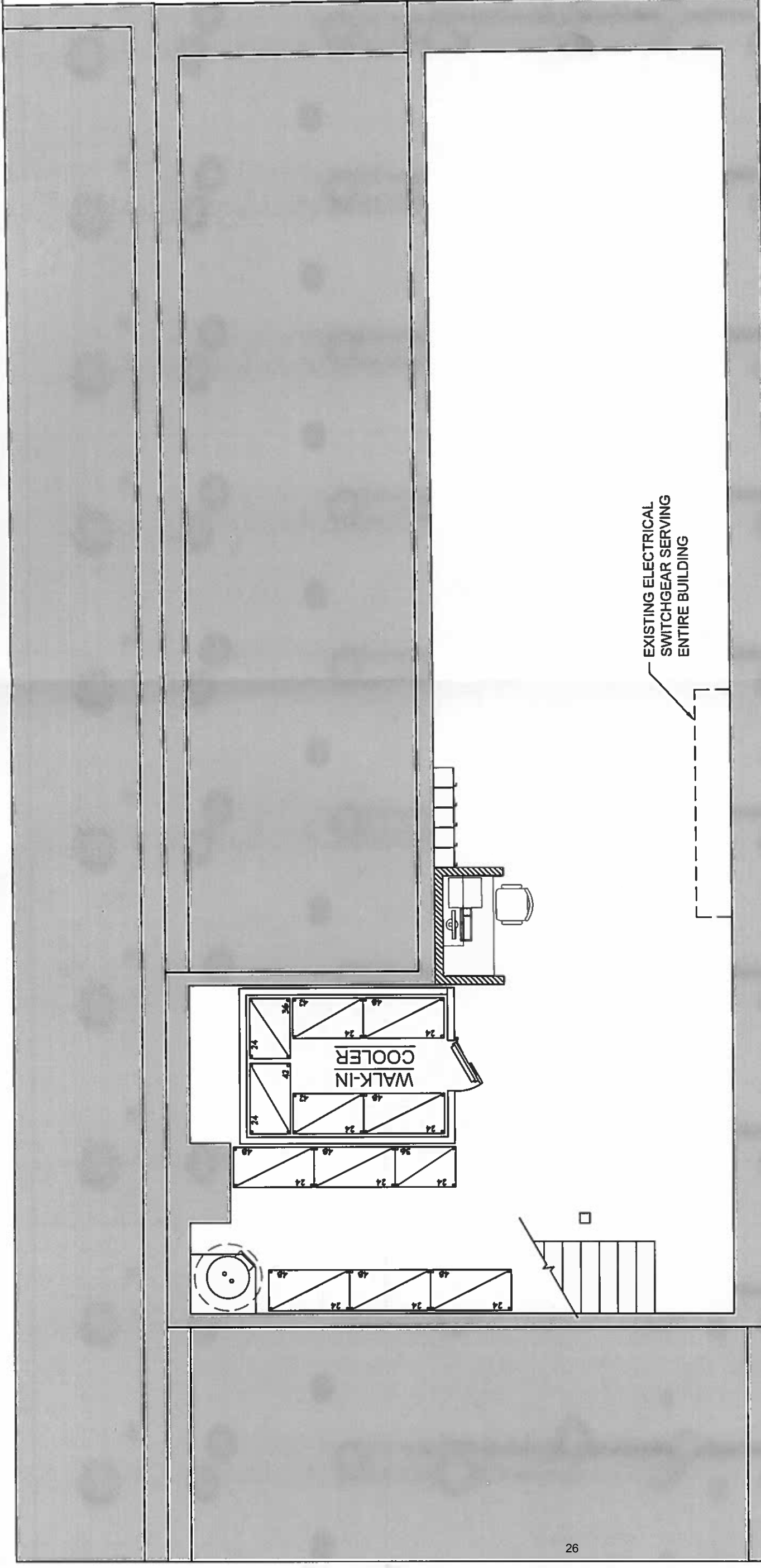
14344 "Y" STREET  
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1904 Square Feet

King & Alfred  
823 King St  
02/02/2016

**SUP 2.0 sweetgreen**  
829 7TH ST, NW  
4TH FLOOR  
WASHINGTON, DC 20001

NORTH  
FLOOR PLAN - MAIN FLOOR  
0 4' 8' 12' 16'



HARLAN R. FAUST  
ARCHITECT

SUP 3.0 sweetgreen

823 King St  
Site Plan  
01/25/2016

1377 SF GROSS

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