

***Special Use Permit #2017-0064***  
***44 Canal Center Plaza – Café 44***

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Application	General Data	
<b>Request:</b> Public hearing and consideration of a request to operate a restaurant.	<b>Planning Commission Hearing:</b>	September 5, 2017
	<b>City Council Hearing:</b>	September 16, 2017
<b>Address:</b> 44 Canal Center Plaza	<b>Zone:</b>	W-1 / Waterfront
<b>Applicant:</b> Café 44, Inc. by Julia Jane	<b>Small Area Plan:</b>	Old Town North

**Staff Recommendation:** APPROVAL subject to compliance with all applicable codes and ordinances and the recommended permit conditions found in Section III of this report.

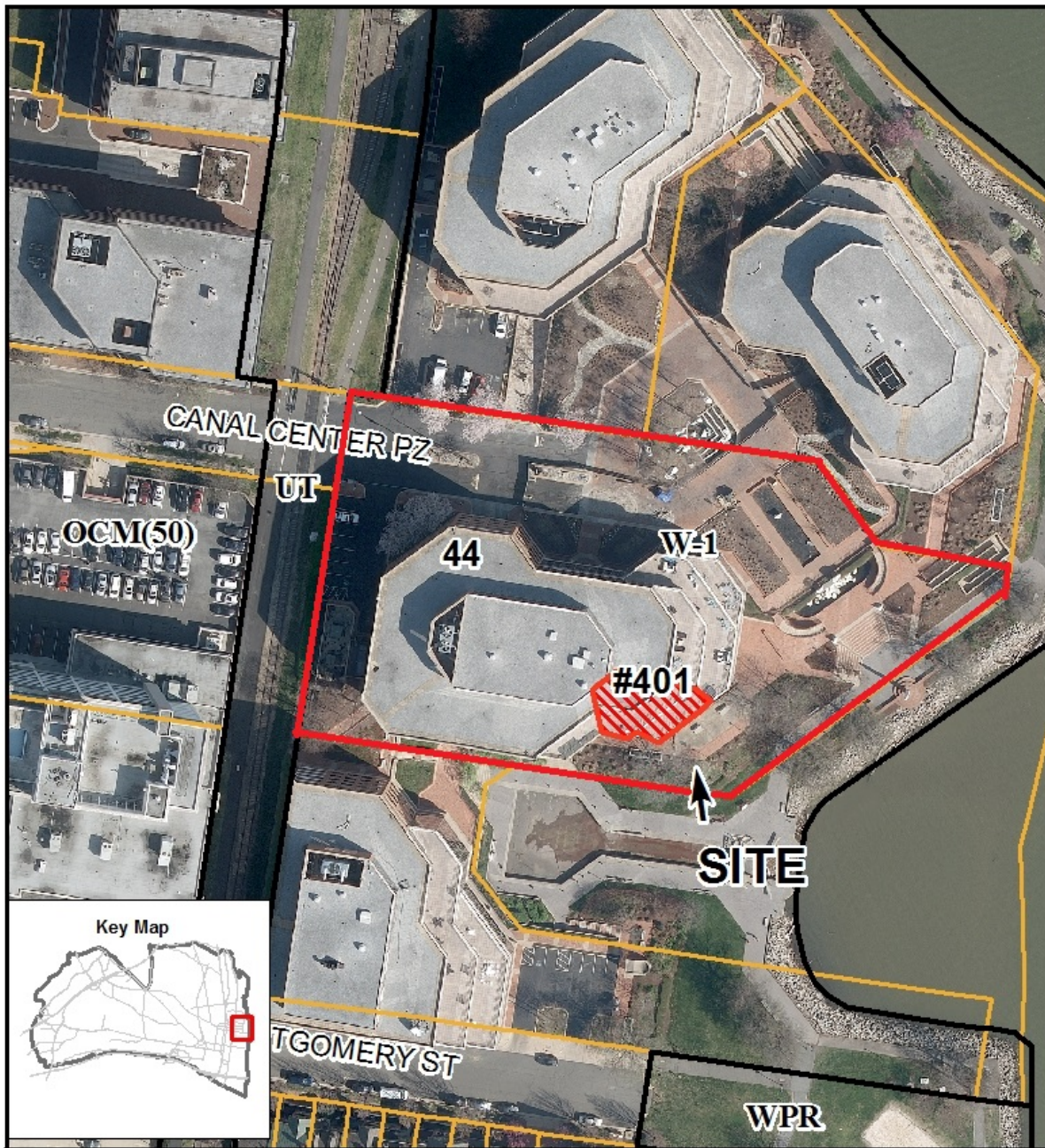
**Staff Reviewer:** Madeleine Sims, [madeleine.sims@alexandriava.gov](mailto:madeleine.sims@alexandriava.gov)

**PLANNING COMMISSION ACTION, SEPTEMBER 5, 2017:** On a motion by Commissioner Wasowski and seconded by Vice Chairman Macek, the Planning Commission voted to recommend approval of Special Use Permit #2017-0064 with amendments to Condition #3, and subject to all applicable codes, ordinances, and staff recommendations. The motion carried on a vote of 6-0, with Commissioner Lyle absent.

**Reason:** The Planning Commission partially agreed with the staff analysis.

Commissioner Wasowski inquired to staff about standard restaurant hours for businesses in this area. Commissioner Wasowski believed that the approved restaurant hours should be expanded to reflect hours typically approved of restaurants to allow the applicant flexibility.

Vice Chairman Macek commented on the applicant's business, noting that the 8 p.m. extended hours may be the built in flexibility due to the focus of the restaurant being breakfast and lunch.



**Special Use Permit #2017-0064**  
**44 Canal Center Plaza, Suite 401**





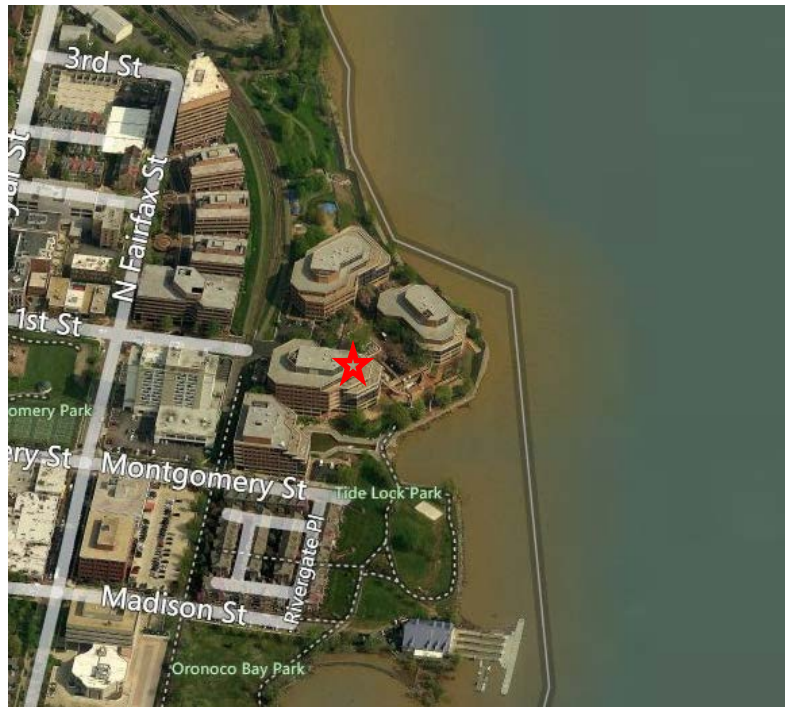
## I. DISCUSSION

The applicant, Julia Jane, requests Special Use Permit approval to operate a restaurant at 44 Canal Center Plaza, Suite 401.

### SITE DESCRIPTION

The subject site is one of four lots of record comprising the TransPotomac Canal Center, commonly referred to as the Canal Center, a commercial complex consisting of four separate buildings along the waterfront. The subject lot has approximately 332 feet of frontage along Canal Center Plaza, 90,459 square feet of land area, and is developed with one seven-story building constructed under site plan number SIT84-0001. This building is primarily used as office space for various tenants, though there have been instances of restaurants operating out of this location. The subject site is immediately bordered by other Canal Plaza buildings to the north, west, and south and bordered by the Potomac River to east.

The buildings and land are subject to settlement agreements as established with the Federal government. These settlement agreements were established with many city-owned and privately owned properties along the waterfront, where ownership was retained but certain restrictions were placed upon development, allowable uses, and requirement of public access. In 44 Canal Center Plaza, there is the stipulation that at least 16,087 square feet of floor area be dedicated to non-office uses.



### BACKGROUND

The applicant has operated a cafeteria serving the employees of Coggins International, a tenant in 44 Canal Center Plaza, since November 2016. The operation was conditioned to serve just the employees and guests of Coggins International, and limits were placed on seats and hours. The Canal Center Plaza has hosted restaurants in the past and currently two restaurants operate, the Woodstock Café at 99 Canal Center Plaza and the Tokyo Japanese Steak House at 66 Canal Center Plaza.

## PROPOSAL

The applicant proposes a restaurant with 52 indoor and 8 outdoor seats that would operate out of a tenant space on the fourth floor of 44 Canal Center. The applicant would operate a breakfast and lunch oriented restaurant, offering sandwiches, soups, and salads as dine-in options, supplemented by their to-go concept that would make readily prepared food products available for customers who are carrying-out. The applicant would also offer coffee, tea and assorted beverages.

Elements of the proposal include:

<u>Hours of Operation:</u>	Indoor: 7 a.m. – 8 p.m., daily Outdoor: 7 a.m. – 8 p.m., daily
<u>Number of Seats:</u>	52 indoor seats <u>8 outdoor seats</u> 60 total seats
<u>Type of Service:</u>	Dine-in and carry-out.
<u>Alcohol Sales:</u>	On-premises and off-premises.
<u>Delivery:</u>	Delivery service is proposed within the Canal Center Complex.
<u>Live Entertainment:</u>	No live entertainment is proposed.
<u>Employees:</u>	Six employees.
<u>Noise:</u>	Some noise is expected through typical restaurant operations. Noise will be controlled through sound proofing and properly maintaining mechanical equipment.
<u>Litter:</u>	Litter is not expected to be generated through the ample placement of trash receptacles, in addition staff will monitor the area for litter.
<u>Odor:</u>	Odors will be limited to those normally associated with kitchen operations and addressed through proper ventilation.
<u>Trash:</u>	Eight to 10 bags of trash are anticipated to be generated daily. Trash will be disposed of twice a day using existing trash dumpsters.

## PARKING

Pursuant to Section 8-200 of the Zoning Ordinance the applicant is required to provide 13 parking spaces within 500 feet of the subject site. The applicant will utilize the on-site parking garages, which contain 1,339 parking spaces. The amount of parking provided is sufficient to meet all existing uses, and the proposed restaurant:

<u>Use</u>	<u>Area</u>	<u>Required Parking</u>
Office	477,762 sq ft	956 spaces
Retail	18,677 sq ft	94 spaces
Restaurant	109 Seats	28 spaces
Restaurant	182 Seats	46 Spaces
Restaurant (subject)	52 indoor	13 Spaces
<u>Total parking required</u>		1137 spaces
<u>Total parking provided</u>		1339 spaces

#### ZONING/MASTER PLAN DESIGNATION

The restaurant site is zoned W-1 / Waterfront. A restaurant use in this zone is permitted with a Special Use Permit. The site is also subject to deed restrictions as established with the Federal government relating to public access and allowable uses.

The Old Town North Small Area Plan envisions the subject site, and the Canal Center to be redeveloped, however the proposed use is supported through the plan's objective to expand commercial use within this area.

## **II. STAFF ANALYSIS**

Staff supports the applicant's request for a restaurant at 44 Canal Center Plaza. Staff does not expect the restaurant to develop any adverse impacts as a result of the proposed use. The lack of live entertainment, small outdoor seating area, interior location, limited hours and a clientele composed of primarily office workers within the Canal Center would prevent the development of negative impacts.

Staff does not object to the applicant's request for off-premises alcohol to be sold. The applicant has indicated that the off-premises alcohol would be for catered events, and the establishment would primarily function as a dine-in or carry-out operation. In addition, the request for off-premises alcohol is in line with other requests for off-premises alcohol sales, recently approved at establishments such as BurgerFi, Vola's Dockside Grill, Sonoma Cellar, and Grape and Bean. Staff has included standard conditions relating to restaurants to mitigate the potential for impacts relating to noise, odor, trash, and limits on operating hours. Though the applicant does not anticipate delivery service via automobile, staff has included condition language regulating the movement of such a vehicle if necessary.

### III. RECOMMENDED CONDITIONS

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

The owner is responsible for ensuring that the following conditions are adhered to at all times. Violation of any of the conditions may result in fines and/or referral by the Director to public hearing by the Planning Commission and City Council.

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of indoor seats shall be 52. The maximum number of outdoor seats shall be 8. (P&Z)
3. The hours of operation for the restaurant shall be limited to between 7 a.m. and 8 p.m., daily for both the indoor and outdoor portions of the restaurant. Meals ordered before 8 p.m. may be served, but no new patrons may be admitted and all patrons must leave by 9 p.m., daily. (P&Z)
4. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
5. No live entertainment shall be permitted at the restaurant. (P&Z)
6. The outdoor dining area shall be closed and cleared of all customers by 9 p.m. daily and shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
7. Outdoor dining, including all its components such as planters and barriers, shall not encroach onto the public right-of-way unless authorized by an encroachment ordinance. (P&Z)
8. Any outdoor seating areas, including umbrellas, shall not include advertising signage. The applicant shall submit illustrations and specifications to the Director of Planning and Zoning for review and approval. (P&Z)
9. On-premises alcohol service shall be permitted, consistent with a valid Virginia ABC license. (P&Z)
10. No food, beverages, or other material shall be stored outside. (P&Z)
11. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements and on how to prevent underage sales of alcohol to prevent the underage sale of alcohol. (P&Z)
12. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in closed containers which do not allow invasion by

animals. No trash or debris shall be allowed to accumulate on site outside of those containers.

13. Not more than one delivery vehicle operated by the applicant may be used to deliver food to customers. Alternatively, if delivery of food to customers is operated by a third-party service, not more than one delivery vehicle may pick up orders at the restaurant at any one time. In either case, the delivery vehicle must park in an off-street parking space when at the restaurant. (P&Z)(T&ES)
14. 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)
15. If used cooking oil is stored outside, the lid of the used cooking oil drum shall be kept securely closed (using a bung) when not receiving used oil. The drum shall be placed on secondary containment and situated under cover to prevent rainwater from falling on it. (T&ES)
16. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
17. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
18. Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
19. 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)
20. 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)
21. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
22. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)

23. The use must comply with the city's noise ordinance. All loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
24. The applicant shall require its employees who drive to use off-street parking. (T&ES)
25. The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for information on establishing an employee transportation benefits program. (T&ES)
26. 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 Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for more information about available resources. (T&ES)
27. The applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (T&ES)
28. 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  
Madeleine Sims, 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.



#### IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

##### Transportation & Environmental Services:

- F-1 The property is located in the RPA, however no changes to impervious surfaces or land use, as it pertains to water quality, is proposed with this amendment. No objections at this time. (T&ES)
- F-2 A portion of the project's property is located in the FEMA regulatory floodplain. However, the building footprint is out of the floodplain and therefore not subject to the City's floodplain ordinance regulations. (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 If used cooking oil is stored outside, the lid of the used cooking oil drum shall be kept securely closed (using a bung) when not receiving used oil. The drum shall be placed on secondary containment and situated under cover to prevent rainwater from falling on it. (T&ES)
- R-3 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-4 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-5 Trash and garbage shall be stored inside or in sealed containers that do not allow odors to escape, invasion by animals, or leaking. No trash or debris shall be allowed to accumulate outside of those containers. Outdoor containers shall be maintained to the satisfaction of the Directors of P&Z and T&ES, including replacing damaged lids and repairing/replacing damaged dumpsters. (P&Z) (T&ES)
- R-6 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-7 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-8 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)

- R-9 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)
- R-10 The use must comply with the city's noise ordinance. 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-11 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-12 The applicant shall encourage its employees to use public transportation to travel to and from work. The business shall contact Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for information on establishing an employee transportation benefits program. (T&ES)
- R-13 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 Go Alex at [goalex@alexandriava.gov](mailto:goalex@alexandriava.gov) for more information about available resources. (T&ES)
- R-14 The applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (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 SUP 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)
- C-3 Section 5-1-42- Collection by Private collectors. (c) Time of collection. Solid waste shall be collected from all premises not serviced by the city at least once each week. No collections may be made between the hours of 11:00 p.m. and 7:00 a.m. (6:00 a.m. from May 1, through September 30) if the collection area is less than 500 feet from a residential area. (T&ES)

Code Enforcement:

No comments.

Fire:

F-3 The fire prevention permit is required for this use and occupancy condition.

Health:

No comments received.

Parks and Recreation:

No comments received.

Police Department:

No comments received.

Health Department:

- 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.



## APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERMIT # 2017-0064

PROPERTY LOCATION: 44 Canal Center Plaza, Suite 401, Alexandria, VA 22314

TAX MAP REFERENCE: 055.01 ZONE: W1

**APPLICANT:**

Name: Cafe 44, Inc.

Address: 44 Canal Center Plaza, Suite 401, Alexandria, VA 22314


PROPOSED USE: Restaurant

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

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

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

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

<u>Jula Jane</u>		<u>6-8-2017</u>
Print Name of Applicant or Agent	Signature	Date
<u>44 Canal Center Plaza, Suite 401</u>	<u>571-800-6650</u>	<u>703-496-5290</u>
Mailing/Street Address	Telephone #	Fax #
<u>Alexandria, VA 22314</u>	<u>jula@cafe44.com</u>	
City and State	Zip Code	Email address

ACTION-PLANNING COMMISSION: \_\_\_\_\_ DATE: \_\_\_\_\_

ACTION-CITY COUNCIL: \_\_\_\_\_ DATE: \_\_\_\_\_

SUP # \_\_\_\_\_

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 44 Canal Center Plaza, Suite 401, Alexandria, VA 22314, I hereby  
(Property Address)  
grant the applicant authorization to apply for the Restaurant use as  
(use)  
described in this application.

Name: Heather Mutterperl  
Please Print

Phone: 212-703-1177

Address: 280 Park Avenue, 36th fl NY, NY

Email: hmutterperl@lampsinvestor.com

Signature: [Signature]

Date: 6/16/17

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.

Cafe 44, Inc. is owned 100% by its CEO, Julia Jane, residing at 601 N. Fairfax Street, Suite 512

Alexandria, VA 22314. Julia Jane is the President, CEO and majority owner (51%) of Coggins

International, the joint lessee of 44 Canal Center Plaza, Suite 401, Alexandria, VA 22314.



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.)

Cafe 44 is a stylish, up-market eatery situated along the waterfront in Old Town Alexandria. We were granted an accessory restaurant use license, however, this license restricts us from serving anyone other than the staff, students and guests of Coggins International, a Defense & Government contractor located in the Canal Center Plaza office complex. We would like to expand operations to include other tenants as well as the general public. We already have a business license and Health Department permit, and just need a Special Use Permit. Our menu will stay the same and is included with this application. We'd like to increase seating from 34 to 60, which includes 8 seats outside on the balcony. Many tenants have expressed an interest in patronizing Cafe 44, but we continually turn them away due to the restrictions. Our house-made dishes, specialty coffees, panoramic view, and affordable prices, will make Cafe 44 a favorite breakfast and lunch destination. We deliver outstanding service with positive energy and a smile and look forward to making our patrons' day a little extra special.

Being on the 4th floor of an office building, we do not expect many non-tenant patrons, and therefore parking will not be an issue. We will not offer off-site delivery, so we won't have delivery vehicles to consider. If granted, this Special Use Permit will greatly benefit the tenants of Canal Center Plaza and will generate significant sales tax revenue for the City of Alexandria. We welcome any questions and would love to provide a tour of our current operation.

**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).

We estimate 200-250 patrons per day, Monday - Friday and 50-100 patrons per day Saturday and Sunday.

- B. How many employees, staff and other personnel do you expect?  
 Specify time period (i.e., day, hour, or shift).

We will operate with up to six employees daily. They will work 8, 6 or 4-hour shifts as needed.

A Certified Food Manager will be on duty during all hours of operation.

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

Day:	Hours:
_____	_____
<u>Monday - Friday</u>	<u>7am - 8pm</u>
<u>Saturday - Sunday</u>	<u>8am - 8pm</u>
_____	_____

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

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

There may be a slight increase in noise level from patrons as we are increasing seats from 34 to 60. No additional mechanical equipment is being added, so no noise change.

- B. How will the noise be controlled?

We used acoustical materials throughout, which helps to soundproof our space. All mechanical equipment is kept in good repair, which keeps noise to a minimum.

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

The only odor generated in our space is food odor, which is controlled by a commercial exhaust system in the kitchen, which runs continuously during business hours. If there's ever an issue we will address it immediately and will add additional odor control measures as needed.

9. Please provide information regarding trash and litter generated by the use.

- A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)

Food wrappers and unconsumed food are generated and discarded within our refuse/recycling station. We have more than adequate trash receptacles for our current and future use.

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

We generate 2-4 large bags of trash per day depending on how busy we are. It will likely increase to 8-10 bags.

- C. How often will trash be collected?

We will collect and dispose of all waste (food or otherwise) twice daily using the existing trash dumpsters located on the loading dock of the building.

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

We don't anticipate littering to be an issue as we have ample trash receptacles located by the exit and additional receptacles within our space. Our team will pick up any improperly discarded trash.

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:

N/A

- 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:

N/A

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

We have Standard Operating Procedures (SOP) in place to ensure the safety of our staff, patrons and nearby residents. We provide physical and food safety training to our team on a regular basis.

Nearby residents won't be impacted by our use as we are located inside an office building.

## **ALCOHOL SALES**

**13.**

- A. Will the proposed use include the sale of beer, wine, or mixed drinks?

☒ Yes ☐ No

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales.

We'd love to offer Aperitivo, M-F from 4-7pm with our Canal Center Plaza tenants in mind.

Our carefully curated wine list and signature cocktails will be the perfect way to unwind and wait out traffic. We envision champagne brunch on the weekends.

Off-premises sales will be for catered events.

**PARKING AND ACCESS REQUIREMENTS**

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

\_\_\_\_\_ Standard spaces  
 \_\_\_\_\_ Compact spaces  
 \_\_\_\_\_ Handicapped accessible spaces.  
 \_\_\_\_\_ Other.

Planning and Zoning Staff Only

Required number of spaces for use per Zoning Ordinance Section 8-200A \_\_\_\_\_

Does the application meet the requirement?

☐ Yes ☐ No

B. Where is required parking located? (*check one*)

☐ on-site

☐ off-site

If the required parking will be located off-site, where will it be located?

\_\_\_\_\_

**PLEASE NOTE:** Pursuant to Section 8-200 (C) of the Zoning Ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

C. If a reduction in the required parking is requested, pursuant to Section 8-100 (A) (4) or (5) of the Zoning Ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

**☐ Parking reduction requested; see attached supplemental form**

**15.** Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are available for the use? \_\_\_\_\_

Planning and Zoning Staff Only

Required number of loading spaces for use per Zoning Ordinance Section 8-200 \_\_\_\_\_

Does the application meet the requirement?

☐ Yes ☐ No



B. Where are off-street loading facilities located? There are on-site loading docks within the Canal Center Plaza property.

C. During what hours of the day do you expect loading/unloading operations to occur?  
We expect unloading between the hours of 7:30am - 4pm Monday - Friday with no more than two deliveries per week.

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?  
Our weekly deliveries will be on Monday between 12-4pm. If we require a second delivery, it will likely be Wednesday between 12-4pm.

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 as our use will have zero impact on the current plan. Our primary patrons will be tenants of Canal Center Plaza who already park in the on-site garage.

## 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?

2,649 sq. ft. (existing) + 0 sq. ft. (addition if any) = 2,649 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: Canal Center Plaza - Bldg. 44

☐ other. Please describe: \_\_\_\_\_

End of Application



## 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: 52      Outdoors: 8      Total number proposed: 60
  
2. Will the restaurant offer any of the following?  

Alcoholic beverages ( <b>SUP only</b> )	<u>X</u>	Yes	<u>      </u>	No
Beer and wine — on-premises	<u>X</u>	Yes	<u>      </u>	No
Beer and wine — off-premises	<u>X</u>	Yes	<u>      </u>	No
  
3. Please describe the type of food that will be served:  
 Fresh, high-quality, made-to-order, see attached menu.  


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 Breakfast - pastries, eggs, waffles, biscuits, fruit, granola, yogurt, hot and cold beverages  


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 Lunch - daily specials, soup, sandwiches, salads, hot and cold beverages  


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4. The restaurant will offer the following service (check items that apply):  
X table service    X bar    X carry-out    X delivery
  
5. If delivery service is proposed, how many vehicles do you anticipate? N/A  
 Will delivery drivers use their own vehicles?           Yes    X No  
 Where will delivery vehicles be parked when not in use?  
 N/A - We will only offer delivery to Canal Center tenants, therefore no vehicles are required.  


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6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  
       Yes    X No  
 If yes, please describe:  


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**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

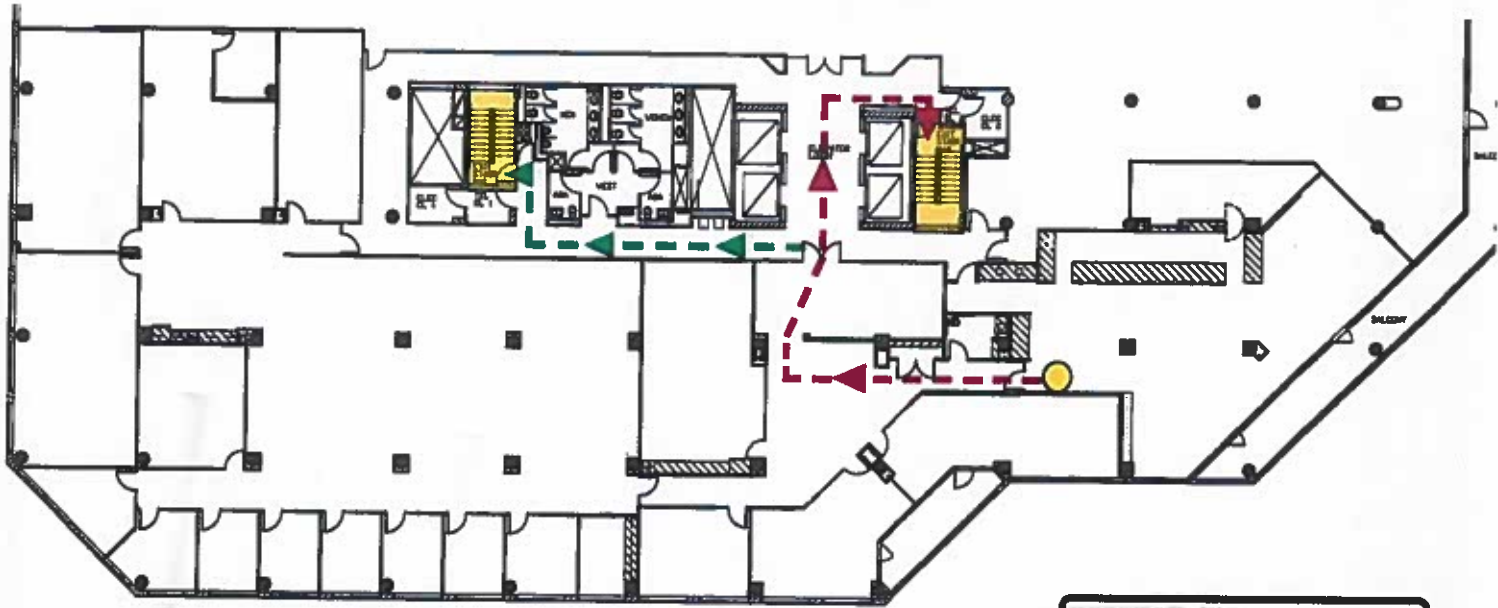
**Litter plan.** The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

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

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

57	Maximum number of patron dining seats
+	3 Maximum number of patron bar seats
+	8 Maximum number of standing patrons
=	68 Maximum number of patrons
  
2. 6 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

## CAFE 44 EVACUATION PLAN -SUITE 401



### LEGEND

 YOU ARE HERE

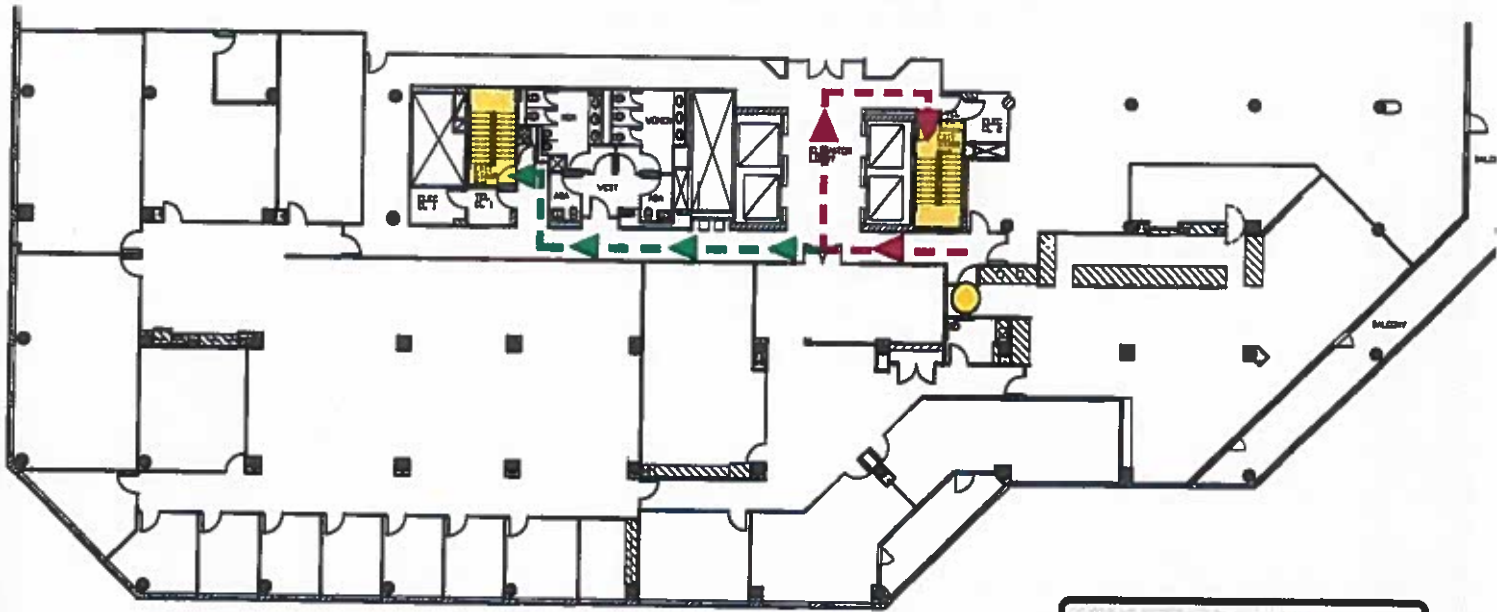
 PRIMARY EVACUATION ROUTE

 SECONDARY EVACUATION ROUTE

 STAIRS



## CAFE 44 EVACUATION PLAN -SUITE 401



### LEGEND

 YOU ARE HERE

 PRIMARY EVACUATION ROUTE

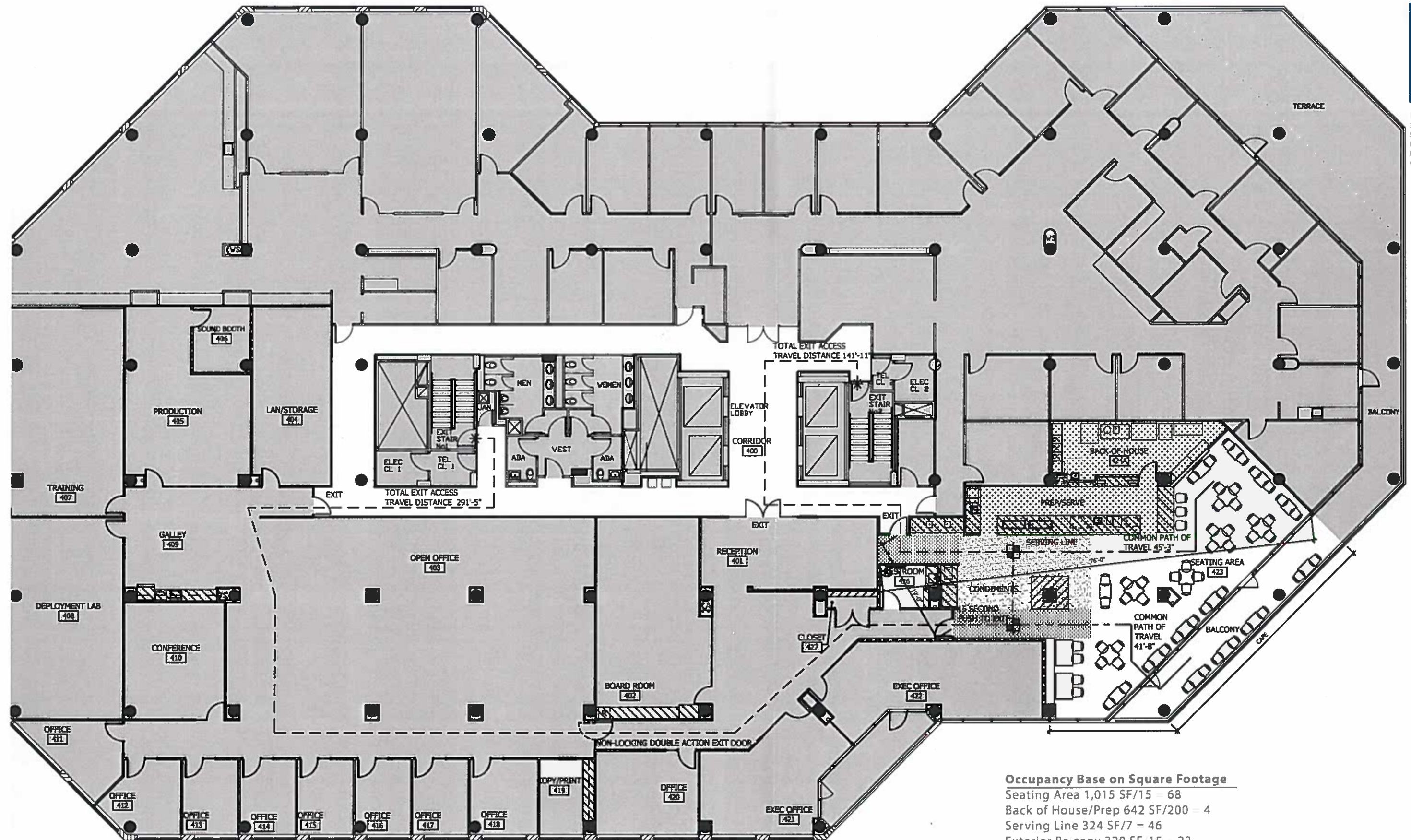
 SECONDARY EVACUATION ROUTE

 STAIRS



**Use stairways**





**Market Layout**  
Scale: 1/16"=1'-0"









# café 44

ON THE POTOMAC



Café 44 is a stylish, upscale eatery situated along the waterfront in Old Town Alexandria. Our house-made dishes, specialty coffees, and panoramic view, will make us a favorite breakfast and lunch destination.

Surrounded by scenic parks and boutique hotels, The Market @ Café 44 is the ideal place to gather goods for a picnic or hotel room retreat. We plan to offer an array of decadent pastries and desserts, savory quiches, house-made soups, salads, sandwiches, and more.

Our motto is: Come for the food. Stay for the view.

44 Canal Center Plaza, Suite 401  
Alexandria, VA 22314

571.800.6644  
[cafe44.com](http://cafe44.com)



June 1, 2017

To Whom It May Concern:

My name is Lynn Erger and I am the Director of Strategic Partnerships & People Operations for White Canvas Group. We are a tenant in building 44 of Canal Center Plaza, and are adjacent to Café 44 (formerly Cuppa Joe Catering). Having been neighbors for the past six months, we are ideally suited to provide this letter of recommendation for their Special Use Permit.

The owner, Julia Jane, and her team have worked diligently to ensure the café does not interfere with our business in any way. To date, we have not had any issues with noise, food odors or littering in the common areas. I've found each interaction with Café 44's team to be pleasant and respectful. Moreover, our ability to work efficiently and in peace has not been interrupted.

If Café 44 is granted a Special Use Permit, our team, students and customers will benefit greatly. We often cater our training classes or bring in lunch for staff meetings and look forward to Café 44 being our preferred vendor not only for our catering needs, but also our everyday food service. The restaurant options are very limited at Canal Center Plaza, making Café 44 a much-needed establishment.

I hope you will consider my letter of recommendation, and sincerely look forward to becoming a patron of Café 44.

Sincerely,

A handwritten signature in black ink, appearing to read "Lynn Erger", is positioned above the printed name.

**Lynn Erger**

Strategic Partnerships | People Ops

[Lynn@whitecanvasgroup.com](mailto:Lynn@whitecanvasgroup.com)

[www.whitecanvasgroup.com](http://www.whitecanvasgroup.com)