

***Special Use Permit #2017-00124***  
***116 King Street (parcel addresses: 114 & 118 King Street)***  
***Urbano 116 Restaurant***

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Application	General Data	
Public hearing and consideration of a request to operate a restaurant	<b>Planning Commission Hearing:</b>	February 6, 2018
	<b>City Council Hearing:</b>	February 24, 2018
Address: 116 King Street (parcel address: 114 & 118 King Street)	<b>Zone:</b>	KR/King Street Retail
<b>Applicant:</b> Urbano 116, LLC	<b>Small Area Plan:</b>	Old Town

**PLANNING COMMISSION ACTION FEBRUARY 6, 2018:** On a motion made by Vice Chairman Macek and seconded by Chairwoman Lyman, the Planning Commission voted to recommend approval of Special Use Permit #2017-00124 subject to compliance with all applicable codes, ordinances, and staff recommendations. The motion carried on a vote of 7-0.

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

Vice Chairman Nate Macek supported the request, stating that the tenant space had not thrived as a retail location. In a response to speakers' comments, he noted that data from the Waterfront Area planning process and the Old Town Area Parking Study show that there are available parking spaces in garages in the Old Town Area. He also added that policies have been developed to help address parking problems, such as the option for residents to petition to have paid, metered parking on their streets as implemented on the 100 block of Prince Street. This policy was designed to ensure that more people use the parking garages on King Street and for street parking to be more available to residents as opposed to visitors.

Chairwoman Lyman stated that parking impacts would not likely result as visitors to Old Town usually frequent multiple businesses. She asked for clarification on a speaker question regarding the loading and unloading activities between 11 p.m. and 6 a.m. Staff clarified that condition #22 restricts loading and unloading activities between the hours of 11 p.m. and 7a.m.

She also explained to a speaker that cases placed on the consent calendar qualify as full-hearing SUP cases as they are reviewed by the Planning Commission.

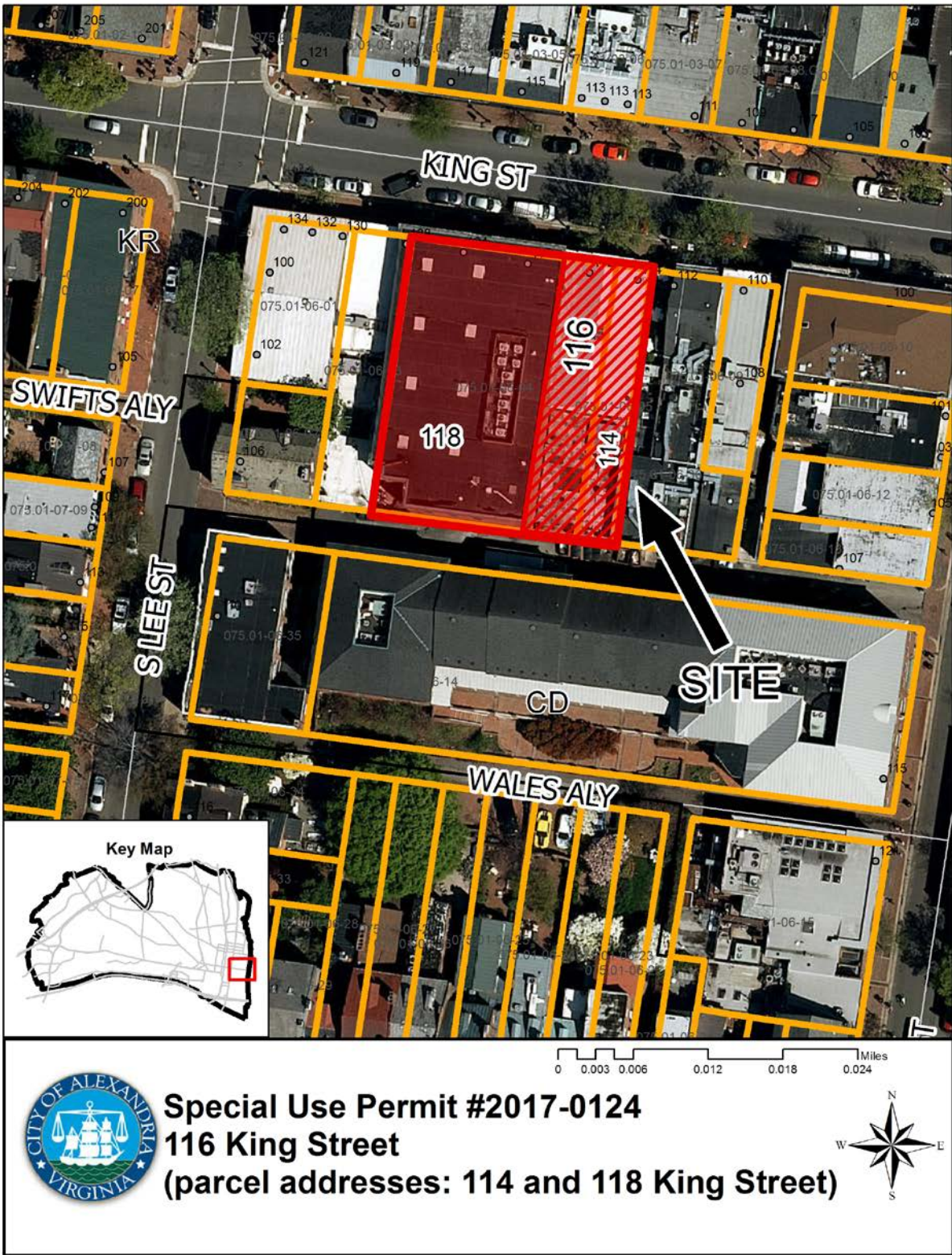
Commissioner McMahon asked for clarification on a statement made by one of the speakers regarding the proposed off-premises sale of alcohol. Staff responded by identifying condition #5 which limits alcohol sales to on-premises sales.

Speakers:

Randy Randol, 3 Franklin Street, spoke in opposition of the request, citing that the conditions demanding restaurant employees to park off-street included in past SUPs on King Street are not observed. He also suggested that there is a lack of parking in Old Town and that the parking spaces are inadequate to handle anticipated demand from new businesses.

Philip Matyas, 219 N. Pitt Street, expressed concerns about the parking impact of the restaurant on the neighborhoods within two to three blocks of the proposed location.

Hal Hardaway, 311 South Union Street, expressed interest in accessing the Old Town Restaurant Policy and asked about the process for SUPs docketed for full-hearing reviews, but are put on the consent calendar.





## I. DISCUSSION

The applicant, Urbano, 116, LLC, requests Special Use Permit approval to operate a restaurant at 116 King Street.

### SITE DESCRIPTION

The subject property is one lot of record with 30 feet of frontage on King Street, a depth of 116 feet, and a lot area of 10,216 square feet. The rear of the lot fronts an alley connecting S. Lee St. and S. Union Street. A two-story commercial building with two tenant spaces exists on the site.

A mix of commercial uses surrounds the building as the 100-block of King Street features a variety of restaurants, boutiques, specialty retail and personal services. Residential and office uses generally occupy the upper floors of the nearby rowhouse structures while the ground floors are occupied by commercial establishments. Ground floor retail includes a boutique and a women's clothing store, two gift shops, a stationary store, along with a yoga studio and a variety of restaurants.



### BACKGROUND

Brothers, John and Harry Aitechson, constructed the two-story brick building at 114-118 King Street in 1885 as a machine shop and storage for their business. The property later became part of the 1975 Small Mall and has been used for various forms of retail over the years. The last tenant to occupy the space was a clothing store named 116 King Seasonal Pop-Up which closed in late December 2017.

### PROPOSAL

The applicant requests SUP approval to operate a 163-seat restaurant, featuring Mexican cuisine and a full-service bar, in a 3,904 square feet tenant space.

Additional elements of the restaurant proposal are:

Hours of Operation: 11 a.m. to 12 a.m., Monday through Wednesday  
11 a.m. to 2 a.m., Thursday through Saturday  
10 a.m. to 12 a.m., Sunday

Number of Seats: 163 indoor seats

<u>Type of Service:</u>	Table service
<u>Alcohol:</u>	On-premises alcohol sales
<u>Live Entertainment:</u>	Limited live entertainment such as acoustic guitar solos
<u>Employees:</u>	Ten to fifteen employees per day
<u>Delivery:</u>	No delivery service will be offered.
<u>Noise:</u>	Typical restaurant noises expected.
<u>Trash/Litter:</u>	Eight bags of trash would be generated each day and would be stored in a dumpster. Trash would be collected at least three times per week. Applicant would pick up litter in the front and rear of the property.

#### PARKING

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

#### ZONING/MASTER PLAN DESIGNATION

The subject property is located in the KR/King Street Retail Zone. Section 6-702(A)(2)(k) of the Zoning Ordinance allows a restaurant in the KR zone only with a special use permit unless it complies with the standards of Section 11-513(L) for administrative SUP approval. As the request exceeds the administrative SUP standards for hours of operation and number of seats, the case must be reviewed through the full-hearing SUP process.

The proposed use is consistent with the Old Town Small Area Plan chapter of the Master Plan which designates the property for commercial use. The small area plan also requires a review of the Old Town Restaurant Policy, which is included in the Staff Analysis section of this report. The subject site is located within the boundaries of the Old and Historic District and while no exterior alterations are proposed as part of this SUP application, any exterior renovations or changes including construction, signage, lighting, menu boards, exterior vents and awnings may require separate review and approval by the Board of Architectural Review.

## **II. STAFF ANALYSIS**

Staff supports the applicant's request for a restaurant at 116 King Street. The proposed use would complement the existing uses in the King Street corridor by offering alternative dining options. It is also consistent with the Old Town Restaurant Policy, which requires an analysis of the restaurant's potential impact concerning parking, alcohol and late-night hours, litter, and a diversity of uses in the surrounding area.

### Parking

Although there is a possibility for this use to slightly impact parking, the presence of multi-modal transportation on the King Street corridor (Metro, King Street Trolley, DASH and Metro buses, and Capital Bikeshare) significantly minimizes potential parking impacts. In addition, a number of public parking garages, including the Market Square Garage, are located within a five-minute walk of the proposed restaurant and could accommodate the business's patrons who drive, thereby, limiting parking impacts on surrounding neighborhoods. The applicant is required to direct its customers to these public garages and inform them of the available public transportation options in Condition 12. Employees must park off-street and are encouraged to use public transportation as specified in Conditions 10 and 11.

### Litter

Staff does not anticipate that litter will impact the surrounding area because the restaurant is exclusively a dine-in operation. Nonetheless, the regular pick-up of litter near the premises three times a day is included in Condition 24.

### Alcohol and Late Night Hours

The proposed closing hours and on-premises alcohol service is not expected to negatively impact neighboring areas as alcohol service is restricted to within the tenant space as specified in Condition 5. Staff has included Condition 2 to ensure that the restaurant staff is properly trained to prevent the sale of alcohol to underage individuals. The closing hours proposed are consistent with the neighborhood standard of the King Street corridor. Restaurants with alcohol sales in the same neighborhood as the proposed restaurant such as 219, 713 and 808 King Street, all have the same closing hour of 2 a.m., and have neither recent records of zoning complaints nor negative impacts on their surrounding areas. Staff has also standardized the opening hours in condition 3 to allow the restaurant open by 7 a.m. instead of the proposed 11 a.m., in order to provide the applicant with business flexibility.

### Diversity of Uses

Although the proposed restaurant would replace a clothing store, the four retail stores on the 100 block of King Street along with the existing ten on the 200-block, ensures continuous diversity of uses on King Street. In addition, the yoga studio and office establishments ensure a continued mix of uses on the 100-block of King Street.

### Additional Consideration

Although live music is proposed, it would be an acoustic guitar soloist and the restaurant is not likely to become an entertainment destination. Staff has reinforced the limited-live entertainment, accessory-only requirement, in Condition #8.

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 applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation process, to discuss all special use permit provisions and requirements and on how to prevent underage sales of alcohol. (P&Z)
3. The indoor hours of operation shall be limited to between 7 a.m. to 12 a.m. midnight from Monday to Wednesday, 7 a.m. to 2 a.m. from Thursday to Saturday and 7 a.m. to 12 a.m. midnight on Sundays. Meals ordered before closing hours may be served, but no new patrons may be admitted and no new alcohol may be served and all patrons must leave one hour immediately after the closing hours. (P&Z)
4. The maximum number of indoor restaurant seats shall be 163. (P&Z)
5. On-premises alcohol service may be permitted, consistent with a valid Virginia ABC license, but no off-premises sales shall be allowed. (P&Z)
6. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
7. No delivery of food to customers may operate from the restaurant. (P&Z)
8. Limited live entertainment shall be permitted in the form of background music for restaurant patrons. No cover or admission fee may be assessed. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect the subordinate nature of the entertainment by featuring food service as well as the entertainment. (P&Z)
9. No food, beverages, or other material shall be stored outside. (P&Z)
10. The applicant shall require its employees who drive to use off-street parking. (T&ES)
11. 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)
12. 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)

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)
14. The applicant shall comply with the Parking Management Plan to the satisfaction of the director of planning and zoning and transportation and environmental services. (T&ES)
15. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
16. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
17. If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (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. 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)
20. 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)
21. 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)
22. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (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. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more



often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)

25. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the Director has received a request from any person to docket the permit for review as 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: Femi Adedakun, Urban Planner  
Ann Horowitz, 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:

- R-1 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-2 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-3 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-4 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-5 The applicant shall comply with the Parking Management Plan to the satisfaction of the director of planning and zoning and transportation and environmental services. (T&ES)
- R-6 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-7 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-8 If used cooking oil is stored outside, the drum shall be kept securely closed with a bung (a secure stopper that seals the drum) when not receiving used oil, it shall be placed on secondary containment, and it shall be kept under cover to prevent rainwater from falling on it. (T&ES)
- R-9 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-10 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-11 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-12 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-13 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-14 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-15 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 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 received.

Fire:

- C-1 The proposed occupant load requires that a fire prevention permit be obtained by applicant.

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.



## APPLICATION

# SPECIAL USE PERMIT

**SPECIAL USE PERMIT #** \_\_\_\_\_

**PROPERTY LOCATION:** 116 King Street

**TAX MAP REFERENCE:** 075.01-06-04 **ZONE:** KR/CBD

**APPLICANT:**

Name: Urbano 116, LLC

Address: 116 King Street, Alexandria VA 22314

**PROPOSED USE:** Full Service Restaurant & 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.

Justin A. Sparrow / Urbano 116, LLC

Print Name of Applicant or Agent

1199 N. Fairfax Street, Suite 210

Mailing/Street Address

Alexandria

VA

City and State

Zip Code

Signature

11/13/2017

Date

703-622-3282

Telephone #

Fax #

jsparrow@advancedconstructgroup.com

Email address

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

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



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

**PROPERTY OWNER'S AUTHORIZATION**

As the property owner of 116 King Street, I hereby  
(Property Address)  
 grant the applicant authorization to apply for the Full Service Restaurant & Bar use as  
(use)  
 described in this application.

Name: Old Town 2 LLCPhone: 704-423-1720Please PrintAddress: 1616 CAMDEN RD, SUITE 210  
CHARLOTTE, NC 28203Email: rkracke@asanapartners.comSignature: Date: 11/13/2017

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 three percent.

Justin Sparrow, 1199 N. Fairfax Street, Suite 210 Alexandria VA 22314 - 33.33%

Chad Sparrow, 1199 N. Fairfax Street, Suite 210 Alexandria VA 22314 - 33.33%

Larry Walston Jr., 1199 N. Fairfax Street, Suite 210 Alexandria VA 22314 - 33.33%

# 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 three 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.

URBANO 116, LLC

Name	Address	Percent of Ownership
1. JUSTIN SPARROW	1199 N. Fairfax Street, Suite 210 / Alexandria VA 223214	33.33%
2. CHAD SPARROW	1199 N. Fairfax Street, Suite 210 / Alexandria VA 22314	33.33%
3. LARRY WALSTON, JR.	1199 N. Fairfax Street, Suite 210 / Alexandria VA 22314	33.33%

**2. Property.** State the name, address and percent of ownership of any person or entity owning an interest in the property located at 116 King Street, Alexandria VA 22314 (address), unless the entity is a corporation or partnership, in which case identify each owner of more than three 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. OLD TOWN 2, LLC	1616 Camden Road, Suite 210 / Charlotte, NC 28203	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. OLD TOWN 2, LLC	None	N/A
2. URBANO 116, LLC	None	N/A
3. Justin Sparrow, Chad Sparrow, & Larry Walston, Jr	None	N/A

**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.

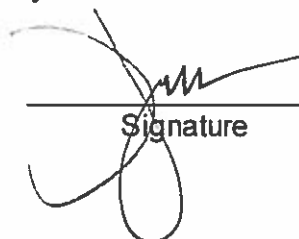
11/13/2017

Justin A. Sparrow

Date

Printed Name

Signature



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

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.)**

**The Applicant is seeking approval to open a new full service restaurant & bar at**

116 King Street, located within the Central Business District. The Applicant is seeking a total of 163 seats (bar & restaurant) for sit down table & bar service. The Applicant is proposing to operate/open from 11:00 AM to 12:00 Midnight M-W, 11:00 AM to 2:00 AM Th-Sat and 10:00 AM to 12:00 Midnight Sundays. See attached seating plan.

**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).

Max occupancy for the space is 360. Anticipate between 125-150 during the typical lunch & dinner shifts.

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

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

Between 10-15 employees/staff to service the restaurant & bar

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

Day:

Monday - Wednesday

Hours:

11:00 AM - Midnight

Thursday - Saturday

11:00 AM - 2:00 AM

Sunday

10:00 AM - Midnight

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

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

No additional noise from mechanical equipment and other noise  
will be from typical dining patrons (similar to surrounding full service restaurant  
establishments)

- B. How will the noise be controlled?

The Applicant will ensure that its patrons keep the level of noise at an

acceptable level, including limiting noise levels of any live entertainment in accordance with the  
City's noise ordinance.

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

Typical odors generated from restaurant use

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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)  
The trash would be typical for a restaurant use, food/paper/bottles/etc.

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

Typical for full service restaurant

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- C. How often will trash be collected?

As often as necessary and monitored throughout the daily operations. Trash will be placed in sealed containers.

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

The management will ensure that the adjacent areas are picked up on a regular basis and monitored daily

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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:

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- 12.** What methods are proposed to ensure the safety of nearby residents, employees and patrons?  
The restaurant will be monitored by security cameras on a regular basis.

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## 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.

The Applicant will apply for an full ABC On/Off license to operate the restaurant.

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**PARKING AND ACCESS REQUIREMENTS**

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

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

**Planning and Zoning Staff Only**

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

Does the application meet the requirement?

☐ Yes ☐ No

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

☐ on-site

☐ off-site

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

N/A - CBD Parking

\_\_\_\_\_ We post parking option on social media and in the restaurant.

**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? 0 \_\_\_\_\_

**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? \_\_\_\_\_

Unloading will occur in the service ally into the rear entrance of 116 King Street

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

8:00 - 11:00 AM

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

Typically twice per day

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? N/A square feet.

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

3904 sq. ft. (existing) + 0 sq. ft. (addition if any) = 3904 sq. ft. (total)

19. The proposed use is located in: (check one)

☒ a stand alone building

☐ a house located in a residential zone

☐ a warehouse

☐ a shopping center. Please provide name of the center: \_\_\_\_\_

☐ an office building. Please provide name of the building: \_\_\_\_\_

☐ other. Please describe: \_\_\_\_\_

End of Application

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

Admin 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: 163

Outdoors: \_\_\_\_\_

Total number proposed: 163

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:

Mexican Cuisine

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? 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:

Televisions, music & limited live entertainment

**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.

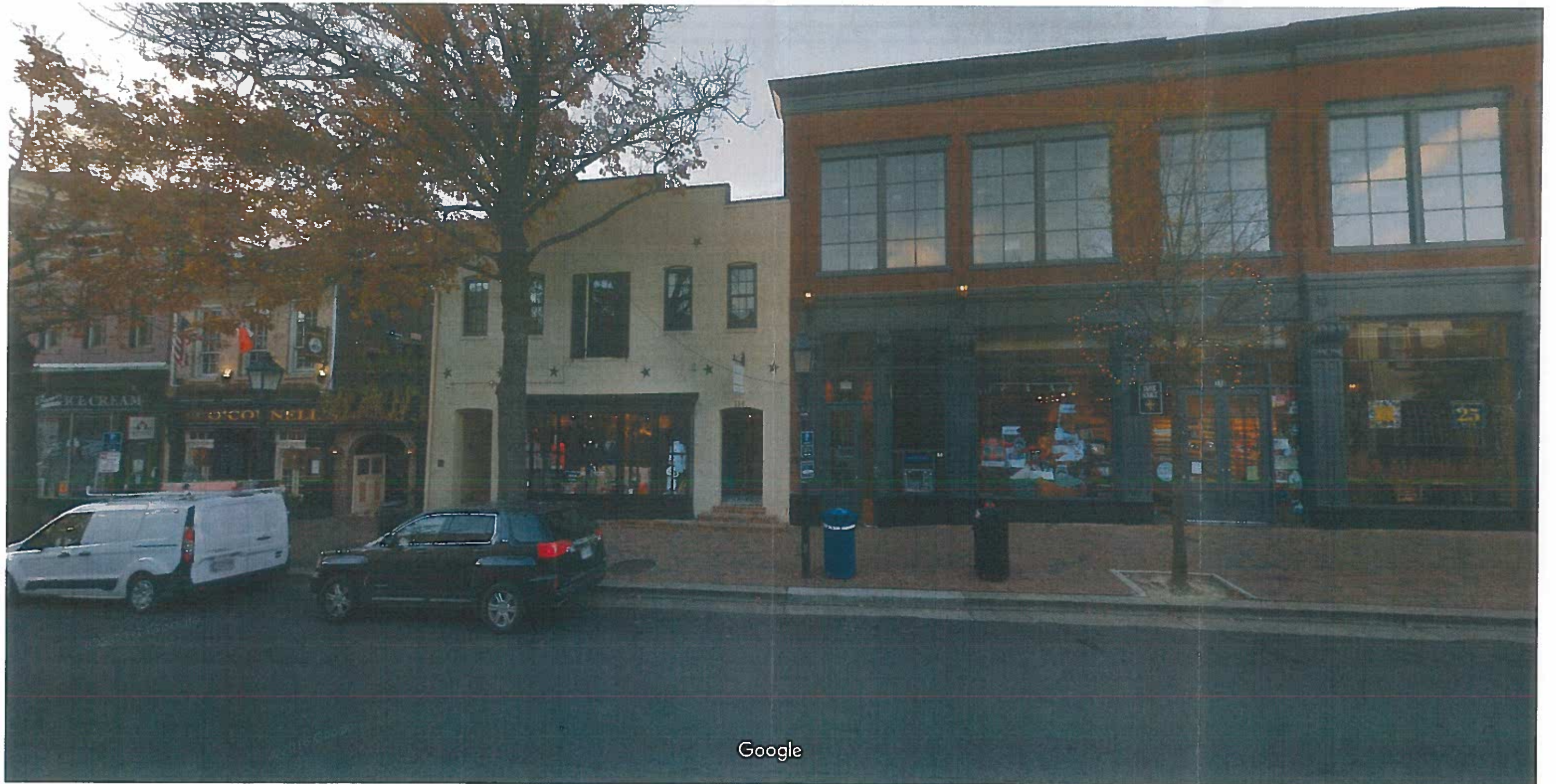
**Alcohol Consumption and Late Night Hours.** Please fill in the following information.

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

114		Maximum number of patron dining seats
+	49	
		Maximum number of patron bar seats
+	85	
		Maximum number of standing patrons
=	248	
		Maximum number of patrons
  
2. 15 Maximum number of employees by hour at any one time
  
3. Hours of operation. Closing time means when the restaurant is empty of patrons. (check one)
 

_____	Closing by 8:00 PM	
_____	Closing after 8:00 PM but by 10:00 PM	
<input checked="" type="checkbox"/>	Closing after 10:00 PM but by Midnight	See Application for specific hours
<input checked="" type="checkbox"/>	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

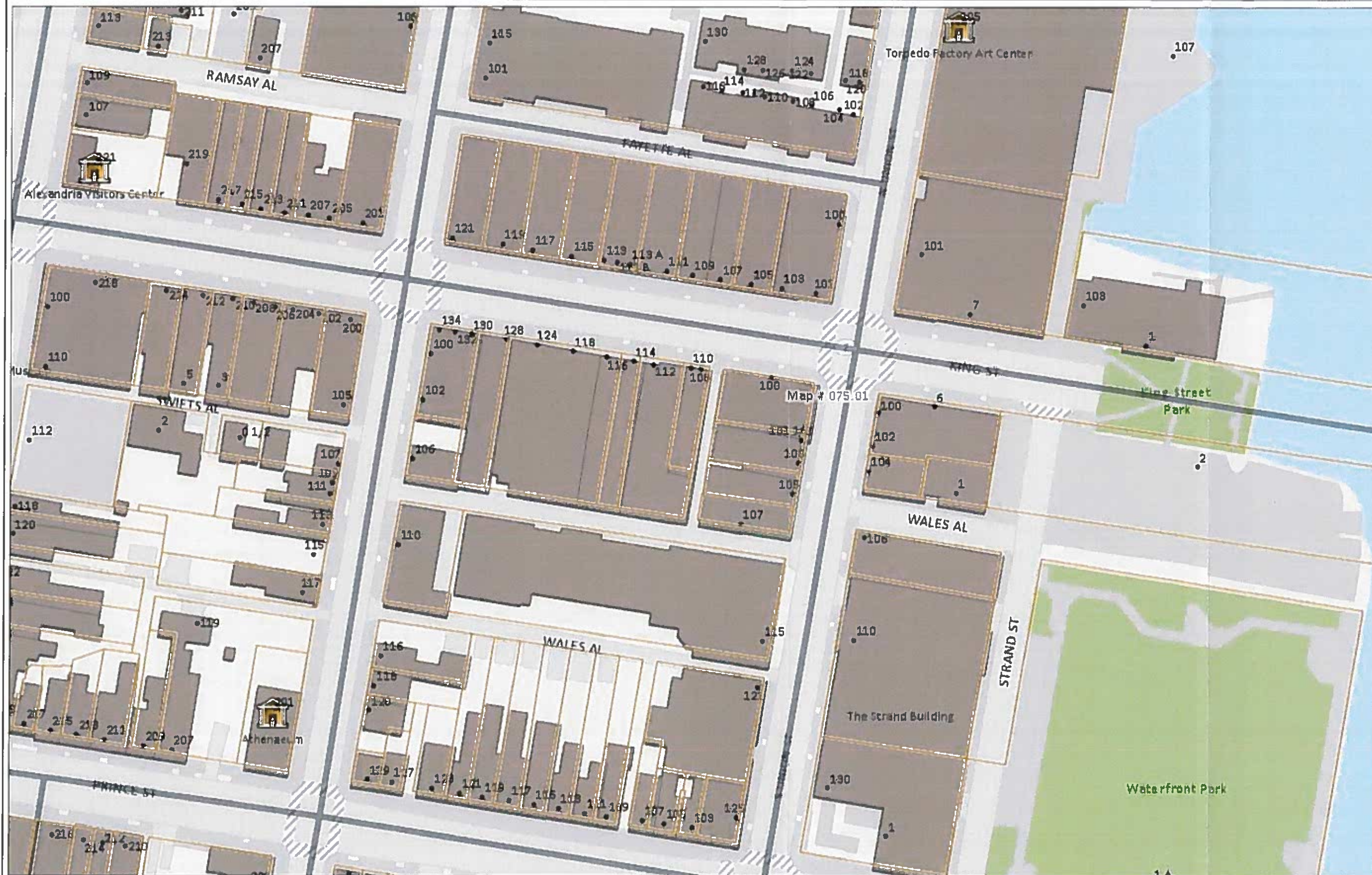








- Legend**
- Tax Map Index
  - Parcels
  - Blocks
  - Fire Stations
  - Addresses
  - Metro Stations
  - Metro Lines
    - Blue
    - Yellow
    - Yellow Blue
  - City Boundary
  - Rail Lines
  - Parcels
  - Buildings
  - Surface Water
  - Streams
  - Parks
  - City of Alexandria



188.1 0 94.04 188.1 Feet

WGS\_1984\_Web\_Mercator\_Auxiliary\_Sphere  
City of Alexandria, VA

This map is a user generated static output from an Internet mapping site and is for reference only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable.  
**THIS MAP IS NOT TO BE USED FOR NAVIGATION**

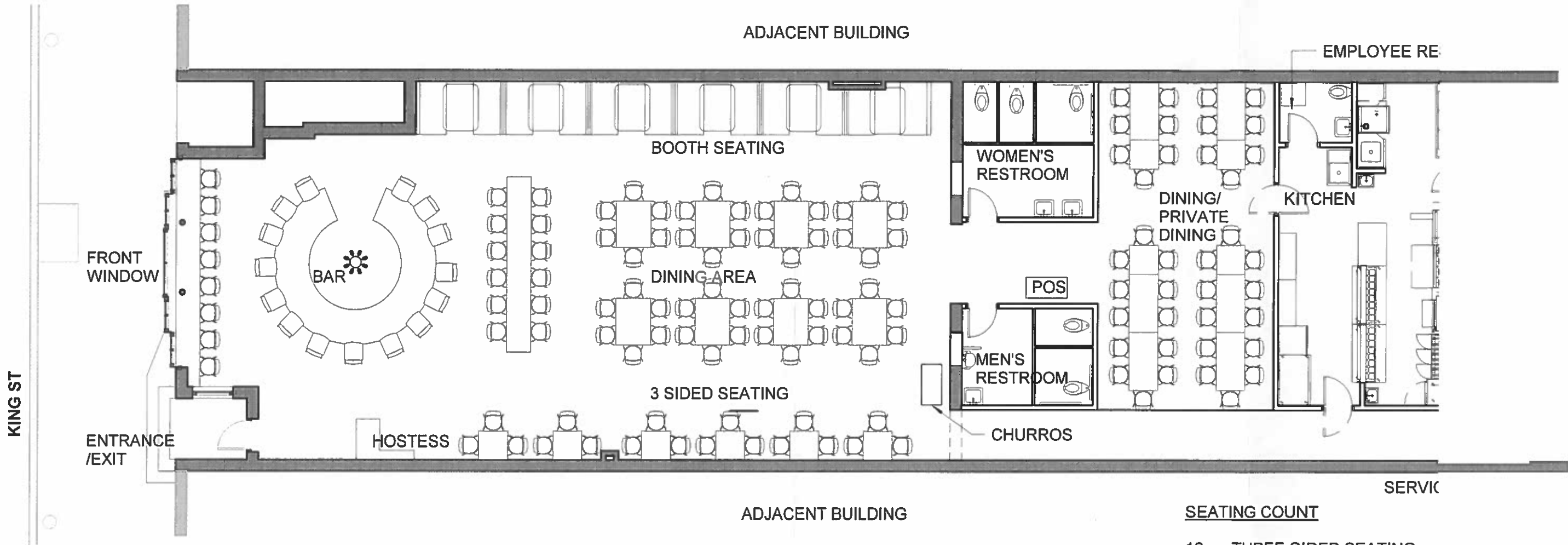
**Notes**  
This map was automatically generated using Geocortex Essentials.



URBANO 116  
116 KING STREET ALEXANDRIA, VA 22314

C/O: URBANO 116, LLC  
1199 N.FAIRFAX ST., SUITE 210  
ALEXANDRIA, VA 22314

SQUARE FEET: 3904FT<sup>2</sup>



1 SEATING PLAN  
1/8" = 1'-0"

SEATING COUNT	
18	THREE SIDED SEATING
35	BAR
24	BOOTH SEATING
38	DINING/PRIVATE DINING
48	DINE-IN SEATING
85	STANDING
248	TOTAL

# URBANO 116

## MEXICAN KITCHEN & BAR

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### ARKING MANAGEMENT PLAN

The Applicant, Urbano 116, LLC is proposing a new full-service restaurant & bar located in the Central Business District at 116 King Street. The Applicant has submitted a Special Use Permit with a total of 163 seats (bar & restaurant) for sit down table & bar service.

The location is served by various public transportation options, including but not limited to Metro, Dash Bus, King Street Trolley, Capital Bikeshare, and Zipcar. The location is also an extremely walkable and bike accessible area within the City of Alexandria. Based on our operating experience, market knowledge, and location of the restaurant we anticipate a split of visitors to Alexandria and residents patronizing the restaurant. Many of our guests will be utilizing the aforementioned modes of transportation. Old Town is a tourist destination (specifically King Street) and many of our guests will be in the area already visiting other attractions and not specifically driving to the restaurant. We anticipate residents to walk or drive, with drivers utilizing both on street public parking and off street public garages, resulting in a minimal impact to the existing parking.

The full-service restaurant and bar should average roughly 100-125 patrons during the week and 175-200 on weekends. We anticipate much of our lunch guests to be walking or taking public transportation from surrounding offices and/or tourists. This should have minimal impact on surrounding parking supply during day time peak hours. Evening and weekend will generate more parking demand, but as outlined above, the access to public transportation, high percentage of guests from out of town whom are already visiting Old Town, along with guests arriving via Uber/Lyft or similar services will reduce the impact a full-service restaurant would have on peak parking demands. We do anticipate guest driving and we will provide information on public parking garages, but would estimate around 25-30% of our guests driving specifically to visit the restaurant.

The attached exhibit shows the public parking garages located within a 500' radius of the proposed restaurant. The public garages are located on both N. & S. Union Street and S. Lee Street. We anticipate providing this information to our guests via social media and our website.

During typical dinner shift, we anticipate 12-15 employees and based on our operating experience the majority (75%+) of our employees typically utilize public transportation, Uber/Lyft, bike or walk to work. Our employees that do drive to work, will be notified of the requirement to park off street. There are multiple public garages located within close proximity to the restaurant and we will provide our employees with the location and associated rates of the garages. We anticipate engaging surrounding parking garage operators to discuss reduced employee rates (paid by employees). During employee training and orientation, we will review the various alternative transportation options available as well as the requirement to not park on the street. This will also be outlined in the employee handbook.



URBANO 116 ~ Mexican Kitchen & Bar



116 KING STREET / 500' RADIUS / PUBLIC PARKING GARAGE LOCATIONS

PARKING MANAGEMENT PLAN EXHIBIT



## Request to have Docket Item #2 on the Consent Calendar removed from the Consent Calendar

Richard Platt <rplatt26@comcast.net>

Tue 2/6/2018 3:47 PM

To: PlanComm <PlanComm@alexandriava.gov>;

Cc: Phil Matyas(OT Parking) <PhilipMatyas777@weichert.com>; Hal HARDAWAY <halhardaway@msn.com>; RandyComcast <randy.randol@comcast.net>;

I respectfully request that Item #2 listed on the Consent Calendar on the Planning Commission Docket for Tuesday, February 6, 2018 be removed from the Consent Calendar.

Per the City Staff Report for Special Use Permit #2017-0124, the request exceeds the administrative SUP standards for hours of operation and number of seats, and therefore the case must be reviewed through the full-hearing SUP process which should include public comment.

Richard Platt

68 Wolfe Street

[rplatt26@comcast.net](mailto:rplatt26@comcast.net)