

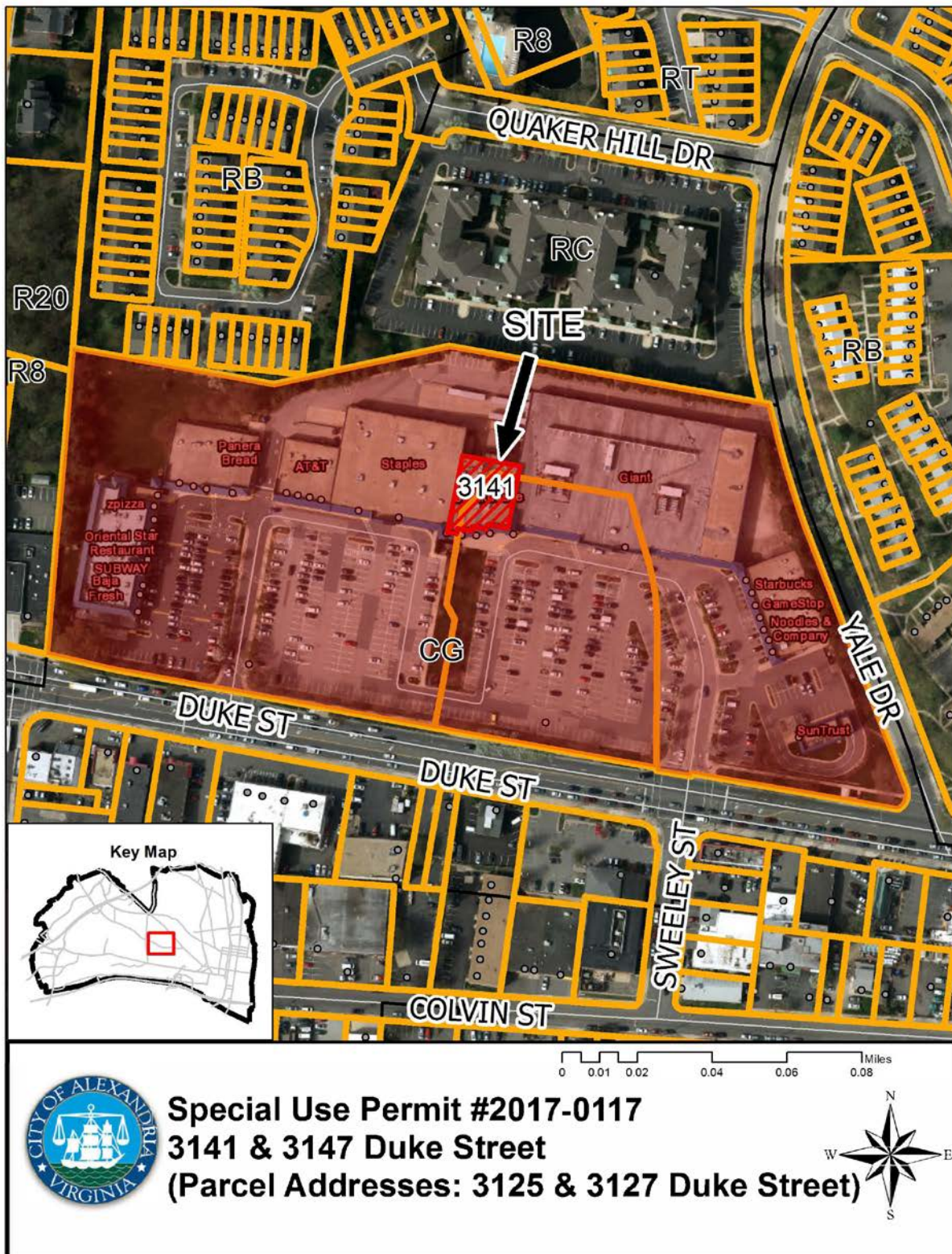
**DOCKET ITEM #3*****Special Use Permit #2017-0117******3141-3147 Duke Street (Parcel Addresses: 3125 and 3127 Duke Street)******Glory Days Grill of Alexandria*****CONSENT AGENDA ITEM**

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.

| Application | General Data | |
|--|-------------------------------------|------------------------|
| Public hearing and consideration of a request for additional outdoor dining. | Planning Commission Hearing: | March 6, 2018 |
| | City Council Hearing: | March 17, 2018 |
| Address: 3141-3147 Duke Street (Parcel Address: 3125-3127 Duke Street) | Zone: | CG |
| Applicant: Glory Days Grill of Alexandria, LLC | Small Area Plan: | Taylor Run/Duke Street |

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: Femi Adelakun, femi.Adelakun@alexandriava.gov



I. DISCUSSION

The applicant, Glory Days Grill of Alexandria, LLC, requests Special Use Permit to increase outdoor seating at a new restaurant location at 3141 – 3147 Duke Street.

SITE DESCRIPTION

The subject parcels are two lots of record with a combined frontage of approximately 213 feet on Duke Street and a total area of approximately 545,827 square feet. It is developed with the two-story, 145,600 square foot, Alexandria Commons shopping center and with a 636-space parking lot. These parcels include the subject tenant space at 3141-3147 Duke Street on the second floor. Adjacent to the subject tenant space in the Alexandria Commons are IdentoGo Fingerprinting Service and CosmoProf beauty supply store. Other uses adjacent to the subject tenant space include Guitar Center and a Giant grocery store.



Image 1.0: Proposed tenant space at 3141-3147Duke St

The surrounding area is comprised of mainly commercial uses along Duke Street with the nearest residential neighborhood located east of the intersection of Duke Street and Yale Drive while Bishop Ireton High School is located farther to the east. Commercial uses located in the Alexandria Commons Shopping Center include Starbucks, Panera Bread, AT&T, UPS as well as office and personal service uses.

BACKGROUND

Lone Star Steakhouse was formerly located at 3141 Duke St. and operated from 1994 until it closed in November 2015. The site has been vacant since the closure of Lone Star Steakhouse. Glory Days Grill of Alexandria LLC recently submitted building plans on July 13, 2017 for commercial alterations to continue using the former restaurant space and the adjacent tenant space on the second floor of the shopping center as a 217 seat, by-right restaurant. Staff administratively approved SUP#2017-0104 on October 11, 2017 for 20 outdoor seats.

PROPOSAL

The applicant is requesting an addition of 36 outdoor dining seats to complement the existing 20 seats located at the front of Glory Days Grill, in a large open patio area between two staircases (Image 1.1 and 1.2). In addition to the current 217 indoor seats, the total would be 273 indoor and outdoor restaurant seats.

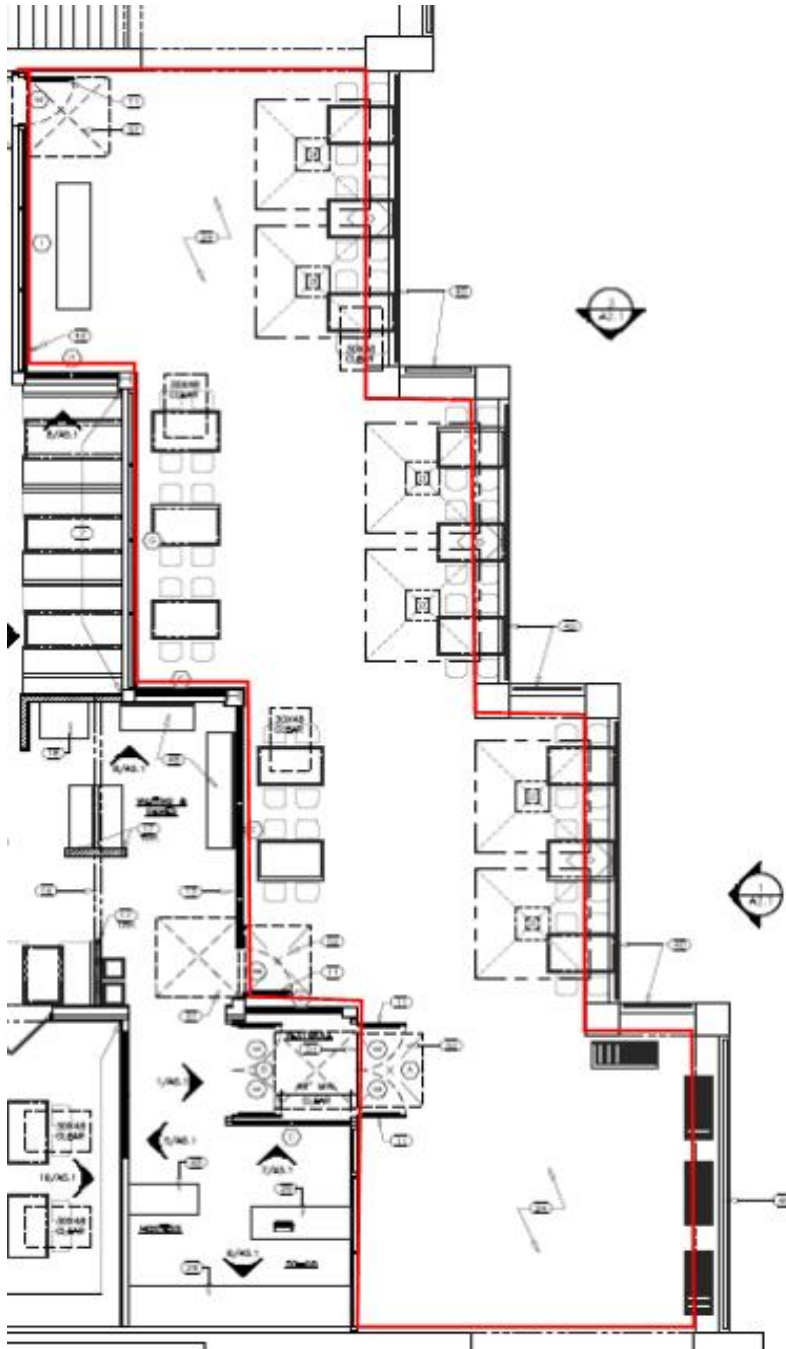


Image 1.1: Proposed outdoor seating arrangement for 3141-3147 Duke Street outlined in red.



Image 1.2: Proposed outdoor dining area for 3141-3147 Duke St.

The restaurant would have a maximum number of 23 employees per shift and the hours of operation proposed are 7 a.m. - 12 a.m., Monday through Saturday, and 7 a.m.-11 p.m. on Sundays.

Elements of the applicant's existing and proposed operation at the site are as follows:

Number of Seats: *217 existing indoors*
 20 existing outdoors
 237 total existing seats
 36 proposed outdoor dining seats
 273 total seats

Hours of Operation: 7 a.m. – 12 a.m., Monday - Saturday
 7 a.m. – 11 p.m., Sunday

Noise: Normal voice level conversations

Trash/Litter: Two (2) bags per day which will be collected six times per week.

PARKING

Pursuant to Section 11-513 (M) (3) of the Zoning Ordinance which allows a parking exemption for the first 20 outdoor dining seats, the applicant is not required to provide parking for the 20 outdoor dining seats approved through administrative SUP. With 217 indoor seats and the

proposed 36 outdoor seats, or 273 total seats, the applicant is required to provide 64 parking spaces. Presently, the number of parking required for all uses at Alexandria Commons is 632 spaces, including the 64 spaces required by the applicant. A surplus of parking spaces would exist, and the applicant would, therefore, satisfy its parking requirement.

ZONING/MASTER PLAN DESIGNATION

The subject tenant space is located in the CG/Commercial General zone. Section 4-402 (J.1) permits a restaurant located within a shopping center or a hotel. In addition, Section 11-513(M)(3) permits a maximum of 20 restaurant outdoor dining seats with administrative special use permit approval. Consequently, the current proposal for 36 additional seats requires a full hearing Special Use Permit review.

II. STAFF ANALYSIS

Staff supports the request for 36 additional outdoor dining at this location. Staff believes the proposed outdoor dining adds vitality to a large open outdoor space and positively complements other uses in the Alexandria Commons Shopping Center. Impacts are not anticipated from the proposed 36 additional outdoor seats on the second floor of the shopping center. The outdoor dining area is oriented towards an expansive parking lot and is buffered from residences by the shopping center itself. The restaurant is bordered by two stairways, designating the proposed outdoor dining location space as an area that would be only used by restaurant patrons and would not affect the business operations of other shopping center tenants.

If approved, the conditions of this SUP would also apply to the first 20 outdoor dining seats, nullifying the previous administrative approval for SUP#2017-0104. Therefore, Condition #2 permits the total number of outdoor seats as 56. The applicant applied for hours between 11 a.m., and 12 a.m., Monday through Saturday and between 11 a.m. and 11 p.m., Sunday, however, due to the low potential for neighborhood impacts, staff recommends extending the hours to between 7 a.m. and 12 a.m., daily, as stated in Condition 3, to allow the applicant operational flexibility. In addition, standard conditions for outdoor dining have been added to ensure the outdoor area remains clean in condition #4.

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

III. RECOMMENDED CONDITIONS

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

1. The Special Use Permit shall be granted to the applicant only or to any corporation in which the applicant has a controlling interest. (P&Z)
2. The maximum number of outdoor seats shall be 56. (P&Z)
3. The hours of operation for the outdoor dining area shall be limited to between 7 a.m. and 12 a.m., daily. All outdoor dining must be cleared of customers by the closing hour. (P&Z)
4. The outdoor dining area shall be cleaned and washed at the close of each business day that it is in use. (P&Z)
5. 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)
6. No live entertainment shall be allowed in the outdoor dining area. (P&Z)
7. Any outdoor seating areas, including umbrellas, shall not include advertising signage. (P&Z)
8. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
9. On-premises alcohol sales are permitted in the outdoor dining area. No off-premises alcohol sales are permitted in the outdoor dining area. (P&Z)
10. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)
11. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and on how to prevent underage sales of alcohol. (P&Z)
12. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
13. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
14. If used cooking oil is stored outside, the drum shall be kept securely closed with a bung 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)

15. 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)
16. 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)
17. 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)
18. 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)
19. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
20. 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. No live entertainment or the use of TV and other audio/video equipment is allowed in the outdoor dining area. (T&ES)
21. 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 for information on establishing an employee transportation benefits program. (T&ES)
22. 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 for more information about available resources. (T&ES)
23. 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)
24. The applicant shall require its employees who drive to work to use off-street parking. (T&ES)
25. The Director of Planning and Zoning shall review the Special Use Permit one year after the business is operational, 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: Mary Christesen, Acting Division Chief, Land Use Services
Ann Horowitz, Urban Planner
Femi Adelakun, Urban Planner

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

IV. CITY DEPARTMENT COMMENTS

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

Transportation & Environmental Services:

- F-1 Under the new commercial parking requirements, which were approved through a text amendment on January 20, 2018 and will be effective upon approval of the ordinance, the parking requirement for this business is based on the square footage of the restaurant, including the outdoor dining. (T&ES)
- R-1 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-2 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-3 If used cooking oil is stored outside, the drum shall be kept securely closed with a bung 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-4 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-5 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-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 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. No live entertainment is allowed at this premise. (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)
- R-11 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 for more information about available resources. (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 for information on establishing an employee transportation benefits program. (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, 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:

- C-1 A building permit, plan review and inspections are required for new tenant fit-out for use-group.
- C-2 An evaluation of the existing fire protection system will be required prior to building permit issuance.

Fire:

- C-1 The proposed occupant load requires that a fire prevention permit be obtained by applicant.
- C-2 Due to the type of cooking/ fuel (hardwood), the prior tenant was required to utilize specialize air cleaning equipment (Smoghog) and fire protection system (dry chemical extinguishing system) located on the roof. If the Smoghog is still required by Planning

and TES, then applicant needs to ensure that the Smoghog is cleaned, functioning, and maintained, and the fire protection is operational and tied to the facility fire alarm system.

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- fee must be paid separate from any other departmental fees.
- 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: 3141 DUKE ST.

TAX MAP REFERENCE: 61.04 ZONE: C.G.

APPLICANT:

Name: GLORY DAYS GRILL OF ALEXANDRIA, LLC.

Address: 3141 DUKE ST ALEXANDRIA, VA 22314

PROPOSED USE: ADDITIONAL ~~36~~ OUTDOOR PATIO SEATING

FOR A TOTAL OF 58 PATIO SEATS

☒ **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.

JAMES D. KLAVES
Print Name of Applicant or Agent
4403 CUB RUN RD.
Mailing/Street Address
CHANDLER, VA 20151
City and State Zip Code

[Signature] 10/10/17
Signature Date
703-429-4331
Telephone # Fax #
JKLAVES@GLORYDAYSGRILL.COM
Email address

ACTION-PLANNING COMMISSION: _____ DATE: _____

ACTION-CITY COUNCIL: _____ DATE: _____

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 101-3231 Duke Street, Alexandria, VA, I hereby
(Property Address)

grant the applicant authorization to apply for the Restaurant/Catering use as
(use)

described in this application. SVP ALEXANDRIA CONDOMS, LLC, a Delaware limited liability company
By: FIRST FIDUCIARY REALTY ADVISORS, INC., a California corporation, its Manager

Name: Michael Geiber Executive Vice President, Phone: 23.233.6700
Please Print Michael Geiber

Address: 515 S. Flower Street, LA, CA 90071 Email: jmatthes@aracapital.com

Signature: [Signature] Date: 10/12/17

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 three percent.

LESSEE: GLORY DAYS GUILD OF ALEXANDRIA, L.L.C.
9426 STEWARTOWN RD. SUITE 2E GAITHERSBURG, MD 20879

| OWNERS | ADDRESS | PERCENT |
|----------------|---|----------------|
| REZAHW DAIKIN | 23400 DUNK RD MIDDLEBURG, VA 20117 | 33.333% |
| ROBERT GARNER | 1647 CARWOSICK DR. PASADENA, MD 21122 | 33.333% |
| JEFFREY NEWMAN | 6100 SADDLE HORN DR. FAIRFAX, VA 22030 | 33.333% |
| | | <u>100.00%</u> |

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.

| Name | Address | Percent of Ownership |
|-------------------|---|----------------------|
| 1. RICHARD DANKER | 23400 DOVER RD MIDDLEBURG, VA 20117 | 33.333% |
| 2. ROBERT GARNER | 1627 CAROUSEL DR. PASADENA, MP 21122 | 33.333% |
| 3. JEFFREY NEWMAN | 6100 SADDLE HORN DR. FAIRFAX, VA 22030 | 33.333% |

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 5141 DUKE ST. 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. SVF ALEXANDRIA COMMONS, LLC | 515 S. FLOWER ST., 4TH FLOOR, LA, CA 90071 | 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 indicated each person or entity and "None" in the corresponding fields).

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

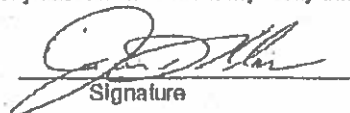
| Name of person or entity | Relationship as defined by Section 11-350 of the Zoning Ordinance | Member of the Approving Body (i.e. City Council, Planning Commission, etc.) |
|----------------------------------|---|---|
| 1. SVF ALEXANDRIA COMMONS, LLC | NONE | NONE |
| 2. RICHARD DANKER, ROBERT GARNER | NONE | NONE |
| 3. JEFFREY NEWMAN | NONE | NONE |

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

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

10/10/17
Date

JAMES D. KLAVES
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.

OUR AUTHORIZED AGENT IS A PERMIT EXPEDITOR, NOT A CONTRACTOR NOR AN ATTORNEY.

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.)

GLORY DAYS GRILL OF ALEXANDRIA COMMONS WOULD

LIKE TO ADD AN ADDITIONAL ~~30~~ SEATS TO

OUR 20 SEATS (~~PERVIOUSLY A DECISION ON AN~~

~~ADMINISTRATIVE SUP PREVIOUSLY SUBMITTED ON 8/29/17~~)

APPROVED ON
10/10/17

ON OUR COVERED PATIO AREA ADJACENT TO

THE MAIN RESTAURANT ENTRANCE. TOTAL WOULD BE 50 SEATS.

THERE WILL BE FULL SERVICE AVAILABLE

AT THESE SEATS AND WOULD BE AVAILABLE

TO OUR GUESTS DURING NORMAL BUSINESS

HOURS, WEATHER PERMITTING. THIS WOULD

GIVE OUR GUESTS MORE SEATING OPTIONS

TO ENJOY THEIR DINING EXPERIENCE IN AN

OPEN AIR ENVIRONMENT.

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).

36 ADDITIONAL SEATS ON THE PATIO TO
BE USED DURING NORMAL BUSINESS HOURS, WEATHER PERMITTING,
FOR A TOTAL OF 56 SEATS

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

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

ADDITIONAL 3 SERVERS TO COVER ADDITIONAL
TABLES DURING NORMAL BUSINESS HOURS, WEATHER PERMITTING

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

Day:

Hours:

MON - SAT11 AM - 12 MIDSUN11 AM - 11 PM

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

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

NORMAL VOICE LEVEL CONVERSATIONSNO ADDITIONAL MECHANICAL EQUIP ON PATIO.

- B. How will the noise be controlled?

FULL TIME MANAGEMENT COVERAGEFROM OPEN TO CLOSE

SUP # _____

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

NONE

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

- A. What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)
NONE, FULL SERVICE DINING WITH COMPLETE CLEANUP DURING AND AFTER MEALS
- B. How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or per week)
2 BAGS PER DAY
- C. How often will trash be collected?
LANDFILL CONTROLLED - 6 DAYS/WEEK
- D. How will you prevent littering on the property, streets and nearby properties?
CONSISTENT SUPERVISION AND PROPER TRAINING OF EMPLOYEES

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:

SUP # _____

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

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

CONTINUOUS OVERSIGHT BY WELL TRAINED
STAFF AND MANAGEMENT TEAM.

ALCOHOL SALES

13.

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

☒ Yes ☐ No

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

ON PREMISE L/B/W LICENSED SALES
WITHIN THE RESTAURANT AND ON THE PATIO.
LIQUOR SERVICE IS ALWAYS DONE IN A
RESPONSIBLE MANNER AND WE FOLLOW ALL VA ABC
RULES AND LAWS.

SUP # _____

PARKING AND ACCESS REQUIREMENTS

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

REVIEW PARKING TABULATION OF 12/10/15 SHOWS
_____ Standard spaces 172 TOTAL 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? EXTERIOR LOADING DOCK AT
REAR OF RESTAURANT.

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

SUP # _____

- B. Where are off-street loading facilities located? IN REAR OF RESTAURANT
- C. During what hours of the day do you expect loading/unloading operations to occur?
9 AM - 5 PM
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
MON - SAT 4-6 X PER DAY AT LOADING DOCK AREA IN REAR OF RESTAURANT.

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?

CURRENT STREET ACCESS IS ADEQUATE IN THIS WELL ESTABLISHED SHOPPING CENTER.

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?

1290 sq. ft. (existing) + 0 sq. ft. (addition if any) = 1290 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: ALEXANDRIA Commons
- ☐ an office building. Please provide name of the building: _____
- ☐ other. Please describe: _____

End of Application

SUP # _____

Admin Use Permit # _____

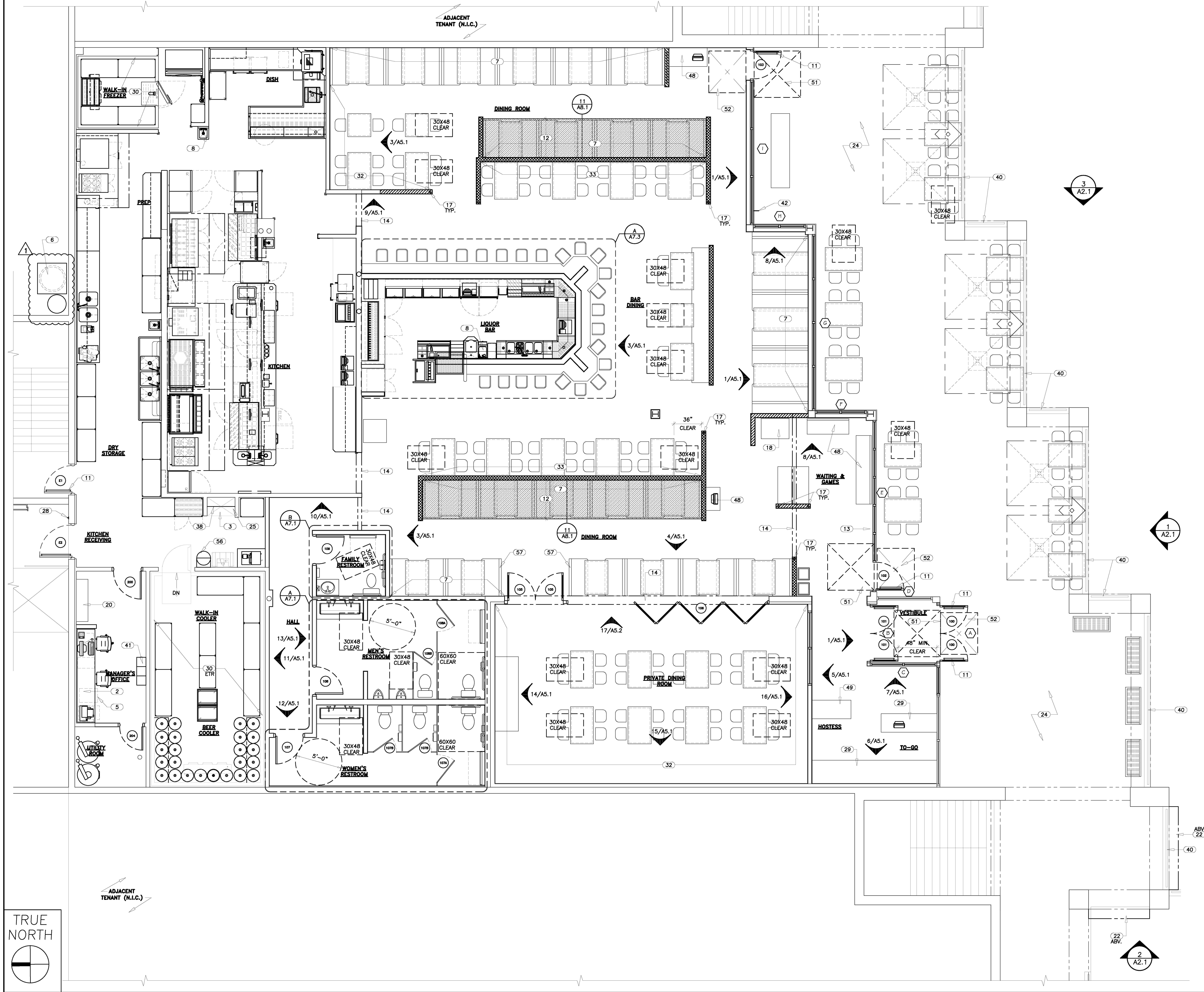


SUPPLEMENTAL APPLICATION

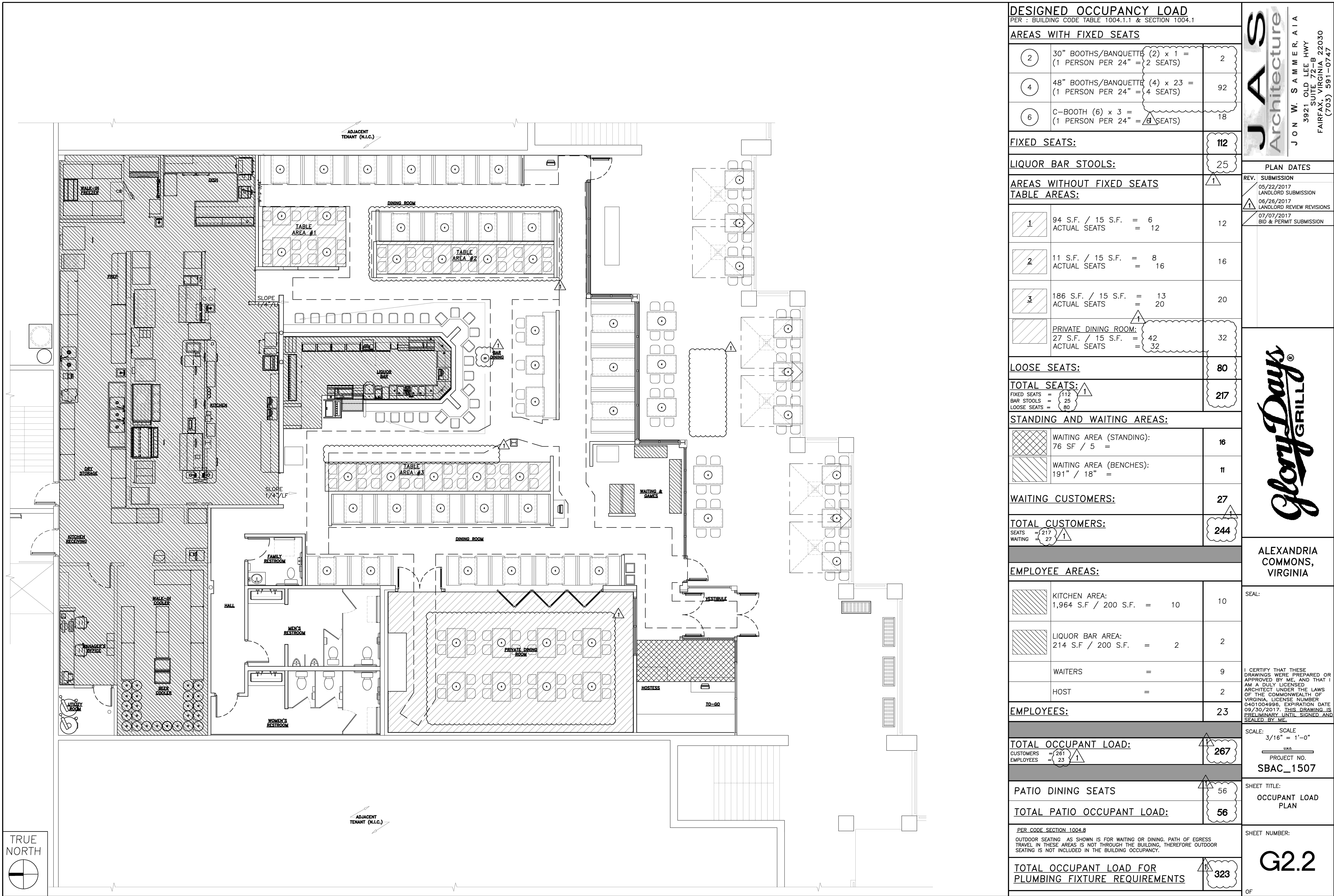
All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.

1. How many seats are proposed?
Indoors: 217 Outdoors: 56 Total number proposed: 273
2. Will the restaurant offer any of the following?
Alcoholic beverages (**SUP only**) X Yes _____ No
Beer and wine — on-premises X Yes _____ No
Beer and wine — off-premises _____ Yes X No
3. Please describe the type of food that will be served:
CLASSIC AMERICAN GRILL FEATURING BURGERS, LOGS, STEAKS, PHELY (CHEESSTEAKS), SALADS, SOUPS, FULL KID'S MENU PREPARED TO WORK IN A FULL SERVICE ENVIRONMENT.
4. The restaurant will offer the following service (check items that apply):
X table service X bar X 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)?
X Yes _____ No
If yes, please describe:
GLORY DAYS GRILL FEATURES REAL TIME ENTERTAINMENT ON A LARGE SELECTION OF T.V.S FEATURING SPORTS, NEWS, AND KID CHANNELS PROGRAMMING. THEY HAVE UP TO 3 VIDEO GAMES I.E. GOLDEN TEE, ETC.



| | |
|--|---|
| GENERAL NOTES | |
| A. REFER TO CODE ANALYSIS ON COVER SHEET CS1 FOR FIRE RETARDANT TREATED WOOD FRAMING & PLYWOOD REQUIREMENT. | |
| B. REFER TO DIMENSION PLAN FOR STUD FRAMING INFO. | |
| C. REFER TO WALL SECTIONS SHEETS FOR ADDITIONAL INFORMATION. | |
| D. REFER TO DOOR & WINDOW SCHEDULES FOR ADDITIONAL INFORMATION. | |
| E. REFER TO ELECTRICAL, PLUMBING, AND MECHANICAL PLANS FOR ADDITIONAL INFORMATION. | |
| F. REFER TO STRUCTURAL PLANS FOR ADDITIONAL INFORMATION. | |
| G. REFER TO FOOD SERVICE PLANS FOR ALL KITCHEN EQUIPMENT. | |
| KEY NOTES | |
| 1 | NOT USED. |
| 2 | DESK TOP W/ SHELVING UNIT - REFER TO FS PLANS. DESK TOP @ 34" AFF (MAINTAIN MIN. 32" CLEAR FOR OFFICE SAFE). |
| 3 | MOP SINK - ETR. REFER TO FS PLANS. |
| 4 | NOT USED. |
| 5 | OFFICE SAFE ON KITCHEN FLOOR. |
| 6 | GC TO COORDINATE W/ OWNER LOCATION OF BULK GREASE RECOVERY SYSTEM. |
| 7 | 2x6 FRT BLOCKING BETWEEN STUDS FOR TABLE TOP CANTILEVER. CENTER @ 2'-8" AFF TYP. @ ALL BOOTHS. |
| 8 | HAND SINK WITH SIDE SPLASH GUARDS - PROVIDE (1) SOAP & TOWEL DISPENSER & EMPLOYEE HANDWASHING SIGNAGE @ EACH LOCATION. |
| 9 | STAINLESS STEEL WALL PANELS (BY FS CONTRACTOR) OVER 1/2" DUROCK SHEATHING (OR EQUIVALENT) ON METAL STUDS - ALL BLOCKING FOR EQUIPMENT & SHELVES SHALL BE 14 GA. STL. PLATE. DO NOT USE WOOD OR PLYWOOD IN COOKLINE WALL. REFER TO FS PLANS FOR LOCATIONS. |
| 10 | NOT USED. |
| 11 | PANIC HARDWARE PUSH BAR. REFER TO DOOR SCHEDULE SHEET A9.1. |
| 12 | 2x6 P.T. WOOD RAISED BOOTH PLATFORM-REFER TO DETAIL 11/AB.1. |
| 13 | MAX. OCCUPANT LOAD SIGN SHALL BE PROVIDED BY OWNER & INSTALLED BY G.C. |
| 14 | GWB BULKHEAD - REFER TO RCP SHEET A1.3. |
| 15 | 30"x48" CLEAR FLOOR SPACE FOR ACCESSIBLE SEATING - REFER TO ACCESSIBLE SEATING REQUIREMENTS ON COVER SHEET CS1. |
| 16 | 4x4 FRT WOOD POST WRAPPED W/ 1x WOOD TRIM - STAINED TO MATCH WAINSCOT PANELING. EXTEND ABOVE CEILING & SUPPORT TO ROOF STRUCTURE ABOVE. |
| 17 | 2" HSS POST FOR LOW WALL END SUPPORT - REFER TO DETAIL 5/AB.1. |
| 18 | GAMES - SUPPLIED BY OWNER. REFER TO ELECTRICAL DWGS. |
| 19 | G.C. TO PROVIDE (2) 3" PVC CONDUITS TIGHT TO WALL FOR A/V SYSTEM LINES. |
| 20 | ELECTRICAL SERVICE - REFER TO ELECTRICAL DRAWINGS. |
| 21 | MIN. 30" CLEAR BETWEEN TABLE SUPPORT POSTS PROVIDED BY FURNITURE SUPPLIER. |
| 22 | FABRIC AWNING ON METAL FRAME - DESIGNED & PERMITTED BY CLIENT'S AWNING MANUFACTURER UNDER SEPARATE PERMIT. |
| 23 | WATER SOFTENER & BRINE TANK - REFER TO FOODSERVICE & MEP DRAWINGS. |
| 24 | CONC. SIDEWALK - PROVIDE MIN. 5'x5' CLEAR SURFACE @ BUILDING EXITS. MAX 1:50 SLOPE - EXISTING TO REMAIN. |
| 25 | MOP RACK - REFER TO FOODSERVICE DRAWINGS. |
| 26 | ELECTRICAL EQUIPMENT - REFER TO ELECTRICAL DRAWINGS FOR EXACT PANEL LOCATIONS. |
| 27 | NOT USED. |
| 28 | DOOR BUZZER - REFER TO ELECTRICAL DRAWINGS. |
| 29 | TO-GO CABINETS - SUPPLIED BY OWNER & INSTALL BY G.C. |
| 30 | INSUL. WALL SYSTEM BY WALK-IN COOLER MANUFACTURER. |
| 31 | NOT USED. |
| 32 | 1x2 HORIZONTAL RAIL @ 30" AFF TO CENTER - REFER TO DETAILS 1, 2, & 4 ON SHEET AB.1. |
| 33 | 1x2 HORIZONTAL RAIL @ 42" AFF TO CENTER - REFER TO DETAILS 1, 2, & 4 ON SHEET AB.1. |
| 34 | RECESSED DIMMER PANEL - REFER TO ELECTRICAL DRAWINGS. |
| 35 | TELEPHONE PANEL BOARD - REFER TO ELECTRICAL DRAWINGS. |
| 36 | TYPICAL SODA & BEER CHASE. REFER TO FOOD SERVICE DRAWINGS FOR DETAILS & FOR ALL LOCATIONS. VERIFY W/ OWNER PRIOR TO INSULATION. |
| 37 | LINE OF HOODS - REFER TO MECHANICAL DRAWINGS. |
| 38 | SUSPENDED SHELF ABOVE - REFER TO DETAIL 9/AB.2. |
| 39 | NOT USED. |
| 40 | PATIO RAILING - ETR. COLOR: BLACK |
| 41 | EMPLOYEE LOCKERS. |
| 42 | HOSE BIB. |
| 43 | WAITING AREA FURNITURE - SUPPLIED BY OWNER & INSTALLED BY G.C. |
| 44 | CO2 FILL STATION BOX. |
| 45 | AREA FOR EXTERIOR STORAGE BY OWNER - G.C. TO COORDINATE PREPARATION OF EXISTING REAR SURFACE W/ OWNER. |
| 46 | FIRE DEPARTMENT KNOX BOX (IF REQUIRED). |
| 47 | HOSTESS SUPPORT CABINET - SUPPLIED BY MILLWORK CONTRACTOR. |
| 48 | POS CABINET - REFER TO APPROVED MILLWORK SHOP DRAWINGS & ELECTRICAL DRAWINGS. |
| 49 | HOSTESS STAND - SUPPLIED BY MILLWORK CONTRACTOR. |
| 50 | T.V. RACK - G.C. TO COORDINATE INSTALL. |
| 51 | MIN. 60"x60" LEVEL SURFACE AT EXIT DOOR MAX. 1:48" SLOPE |
| 52 | MIN. 48"x54" LEVEL SURFACE AT INTERIOR OF EXIT DOOR. |
| 53 | A/V RACK - G.C. TO COORDINATE INSTALLATION OF A/V RACK. |
| 54 | NOT USED. |
| 55 | GREASE RECOVERY SYSTEM ACCESS COVER - COORDINATE W/ FS PLANS & OWNER. |
| 56 | CO2 SYSTEM - COORDINATE W/ OWNER. |
| 57 | FINISHED BOOTH PANEL BY FURNITURE SUPPLIER. |
| ACCESSIBILITY SYMBOL | |
| 48" 130" REF: ACCESSIBLE DINING TABLE CLEARANCE REQUIREMENTS ON SHEET CS1. | |
| INTERIOR PARTITION TYPES | |
| NOTE: | |
| • REFER TO SHEET A1.2 FOR WALL WATERPROOFING SYMBOLS. | |
| • REFER TO INTERIOR PARTITION SHEATHING NOTES ON DIMENSION PLAN SHEET A1.1. | |
| • REFER TO DIMENSION PLAN SHEET A1.1 FOR INTERIOR PARTITION TYPE SCHEDULE. | |
| SYMBOL | DESCRIPTION |
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| | INTERIOR METAL STUD PARTITION & SHEATHING TO TOP OF HOOD. REFER TO SECTION 5/AB.2. |
| | 42"H LOW WALL BY G.C. - REFER TO DETAIL 5/AB.1. |
| | 48"H LOW WALL BY G.C. - REFER TO DETAIL 6/AB.1. |
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| 37 | LINE OF HOODS - REFER TO MECHANICAL DRAWINGS. |
| 38 | SUSPENDED SHELF ABOVE - REFER TO DETAIL 9/AB.2. |
| 39 | NOT USED. |
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| 41 | EMPLOYEE LOCKERS. |
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| PLAN DATES | |
| REV. SUBMISSION | |
| 10/26/2017 | |
| SUP SUBMISSION | |
| GLORY DAYS GRILL | |
| 3141 DUKE STREET | |
| ALEXANDRIA, VIRGINIA 22314 | |
| ALEXANDRIA COMMONS | |
| APPLICANT: JIM KLAVIS | |
| ALEXANDRIA COMMONS, VIRGINIA | |
| 6,813 SF INTERIOR | |
| SEAL: | |
| I CERTIFY THAT THESE DRAWINGS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED ARCHITECT UNDER THE LAWS OF THE COMMONWEALTH OF VIRGINIA. LICENSE NUMBER 0401004986. EXPIRATION DATE 09/30/2019. THIS DRAWING IS PRELIMINARY UNTIL SIGNED AND SEALED BY ME. | |
| SCALE: SCALE 3/16" = 1'-0" | |
| PROJECT NO. SBAC_1507 | |
| SHEET TITLE: CONSTRUCTION PLAN | |
| SHEET NUMBER: A1.0 | |
| OF | |



| DESIGNED OCCUPANCY LOAD | | |
|--|---|-----|
| PER : BUILDING CODE TABLE 1004.1.1 & SECTION 1004.1 | | |
| AREAS WITH FIXED SEATS | | |
| 2 | 30" BOOTHS/BANQUETTES (2) x 1 = (1 PERSON PER 24" = 2 SEATS) | 2 |
| 4 | 48" BOOTHS/BANQUETTES (4) x 23 = (1 PERSON PER 24" = 4 SEATS) | 92 |
| 6 | C-BOOTH (6) x 3 = (1 PERSON PER 24" = 8 SEATS) | 18 |
| FIXED SEATS: | | 112 |
| LIQUOR BAR STOOLS: | | 25 |
| AREAS WITHOUT FIXED SEATS | | |
| TABLE AREAS: | | |
| 1 | 94 S.F. / 15 S.F. = 6 ACTUAL SEATS = 12 | 12 |
| 2 | 11 S.F. / 15 S.F. = 8 ACTUAL SEATS = 16 | 16 |
| 3 | 186 S.F. / 15 S.F. = 13 ACTUAL SEATS = 20 | 20 |
| | PRIVATE DINING ROOM: 27 S.F. / 15 S.F. = 42 ACTUAL SEATS = 32 | 32 |
| LOOSE SEATS: | | 80 |
| TOTAL SEATS: | | 217 |
| STANDING AND WAITING AREAS: | | |
| | WAITING AREA (STANDING): 76 SF / 5 = | 16 |
| | WAITING AREA (BENCHES): 191" / 18" = | 11 |
| WAITING CUSTOMERS: | | 27 |
| TOTAL CUSTOMERS: | | 244 |
| EMPLOYEE AREAS: | | |
| | KITCHEN AREA: 1,964 S.F. / 200 S.F. = 10 | 10 |
| | LIQUOR BAR AREA: 214 S.F. / 200 S.F. = 2 | 2 |
| | WAITERS = | 9 |
| | HOST = | 2 |
| EMPLOYEES: | | 23 |
| TOTAL OCCUPANT LOAD: | | |
| CUSTOMERS = 244 EMPLOYEES = 23 | | 267 |
| PATIO DINING SEATS | | |
| TOTAL PATIO OCCUPANT LOAD: | | 56 |
| PER CODE SECTION 1004.8 OUTDOOR SEATING AS SHOWN IS FOR WAITING OR DINING. PATH OF EGRESS TRAVEL IN THESE AREAS IS NOT THROUGH THE BUILDING, THEREFORE OUTDOOR SEATING IS NOT INCLUDED IN THE BUILDING OCCUPANCY. | | |
| TOTAL OCCUPANT LOAD FOR PLUMBING FIXTURE REQUIREMENTS | | 323 |

JASArchitecture

JON W. SAMMER, AIA
3921 OLD LEE HWY
SUITE 72-B
FAIRFAX, VIRGINIA 22030
(703) 591-0747

PLAN DATES

REV. SUBMISSION
05/22/2017 LANDLORD SUBMISSION
06/26/2017 LANDLORD REVIEW REVISIONS
07/07/2017 BID & PERMIT SUBMISSION

Glory Days® GRILL

ALEXANDRIA COMMONS, VIRGINIA

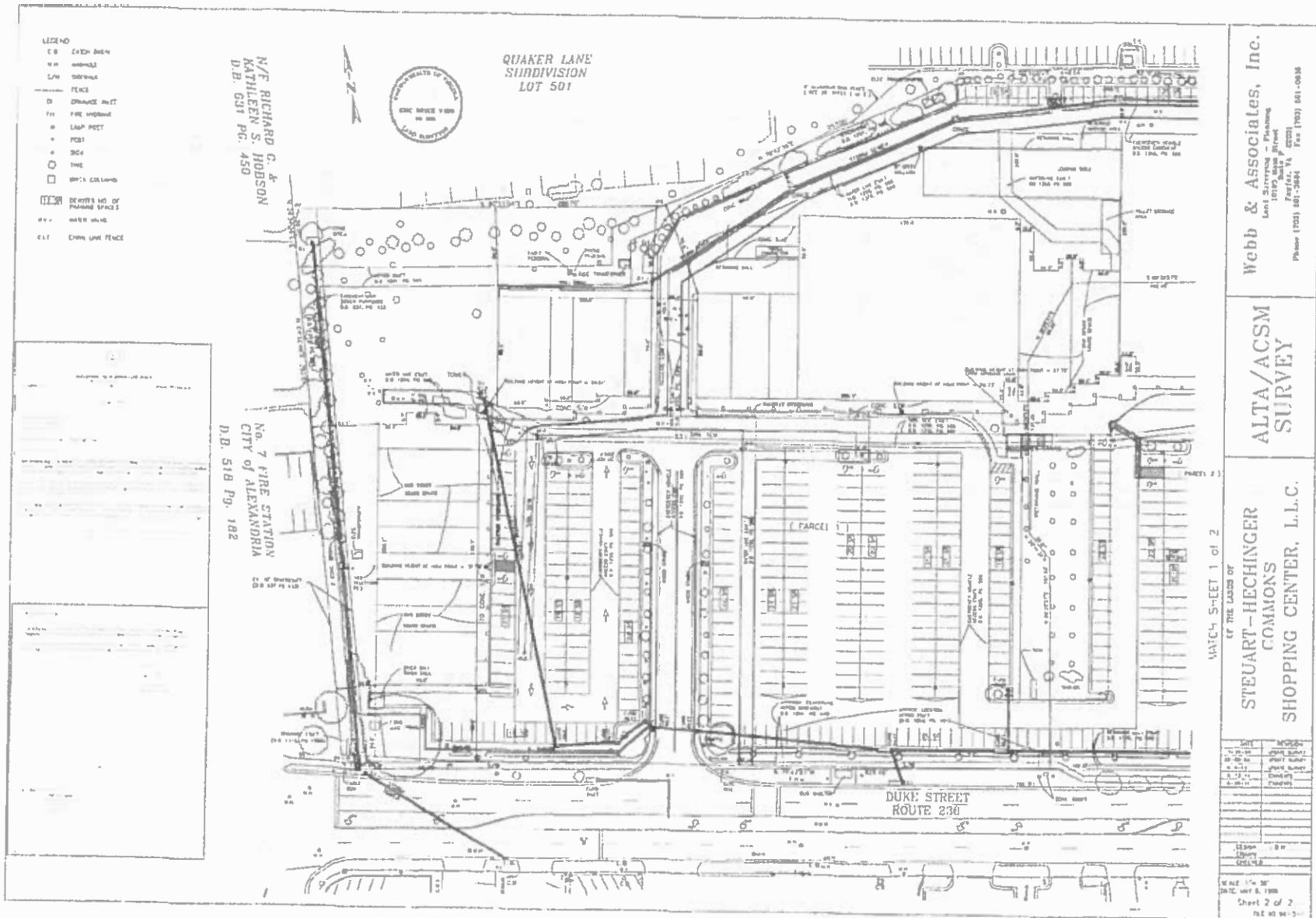
SEAL:

I CERTIFY THAT THESE DRAWINGS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED ARCHITECT UNDER THE LAWS OF THE COMMONWEALTH OF VIRGINIA. LICENSE NUMBER 0401004996. EXPIRATION DATE 09/30/2017. THIS DRAWING IS PRELIMINARY UNTIL SIGNED AND SEALED BY ME.

SCALE: SCALE
3/16" = 1'-0"
UNAS
PROJECT NO.
SBAC_1507

SHEET TITLE:
OCCUPANT LOAD PLAN

SHEET NUMBER:
G2.2
OF



Revised Parking Tabulation for Alexandria Commons - 12/16/15

| Retail | | | | | |
|----------------------------|----------------------|---------|-------|-------|--------------|
| Number | Occupant | Address | GSF | NSF | Req. Parking |
| 19 | UPS Store | 3213 | 1450 | 1241 | |
| 14 | AT&T | 3165 | 2025 | 1721 | |
| 13 | Virginia ABC | 3161 | 2400 | 2040 | |
| 4 | Game Stop | 3111 | 2232 | 1897 | |
| 7 | Giant Food | 3131 | 50778 | 43161 | |
| 12 | Vacant - Temp Retail | 3155 | 23710 | 20154 | |
| 20,000+ sf (1.1 sp/230 sf) | | | | | |
| Retail Sub-total | | | 82605 | 70214 | 336 |

| Office | | | | | |
|------------------|-----------------|--------------|-------------------------|------|--------------|
| Number | Occupant | Address | GSF | NSF | Req. Parking |
| 31 | Vacant | 3223C | 1858 | 1579 | |
| 98 | Bank of America | 3137 | 2008 | 1707 | |
| 24 | Scott's Tracks | 3225 | 1600 | 1360 | |
| 15 | Jenny Craig | 3215 | 2000 | 1700 | |
| 308 | Vacant | Second Floor | 1663 | 1414 | |
| Office Sub-total | | | (1 sp./450 n.s.f.) 9129 | 7760 | 17 |

| Clinics | | | | | |
|-------------------|---------------------------|-------------|-------------------------|------|--------------|
| Office | Occupant | Address | GSF | NSF | Req. Parking |
| 6 | Med Gen Urgent Care | 3115 & 3117 | 3070 | 2610 | |
| 32 | Alex. Pediatric Dentistry | 3223A | 1915 | 1628 | |
| 30A | Totally Dental | 3223G | 1773 | 1507 | |
| Clinics Sub-total | | | (1 sp./200 n.s.f.) 6758 | 5744 | 29 |

| Personal Service | | | | | |
|---|---------------------|---------|-------|-------|--------------|
| Number | Occupant | Address | GSF | NSF | Req. Parking |
| 1 | SunTrust Bank | 3101 | 2000 | 1700 | |
| 3 | Alexandria Cleaners | 3107 | 1137 | 966 | |
| 17 | PHD For Hair | 3207 | 1600 | 1360 | |
| 20 | Euro Wax | 3215 | 1840 | 1564 | |
| 9A | Perfect Nails | 3135 | 1880 | 1581 | |
| 8 | Cosmo & Pro | 3133 | 3337 | 2836 | |
| 18 | Vacant | 3209 | 3400 | 2890 | |
| 27 | Nova Eye Care | 2238J | 1100 | 935 | |
| Personal Service Sub-total (1 sp./400 s.f.) | | | 16274 | 13833 | 35 |

| Restaurants | | | | | |
|--------------------------------------|----------------------------|-------------|-------|-------|--------------|
| Number | Occupant | Address | GSF | Seats | Req. Parking |
| 2 | Houlihan's A Company 03-87 | 3105 | 2400 | 66 | 17 |
| 23 | Oriental Star SUP 2351 | 3221 | 2368 | 60 | 15 |
| 16 | Panera Bread SUP 98-0134 | 3201 & 3203 | 4560 | 153* | 18 |
| 28 | Baja Fresh | 3231 | 3600 | 100 | 25 |
| 5 | Starbucks | 3113 | 1666 | 38 | 10 |
| 21 | Z Pizza | 3217 | 1300 | 44 | 11 |
| 10 | Glory Days | 3141 & 3147 | 6744 | 275 | 69 |
| 25 | Subway | 3227 | 1200 | 30 | 8 |
| 22 | Sweet Frog | 3219 | 1600 | 4 | 1 |
| Restaurant Sub-total (1 Sp./4 seats) | | | 25438 | 770 | 172 |

| Comm. Schools | | | | | |
|----------------------------------|----------------------|--------------|--------|--------|--------------|
| Number | Occupant | Address | GSF | Seats | Req. Parking |
| 29 | JW Tumblers | Second Floor | 2620 | 20 | |
| 28 | All Star Tae Kwon Do | Second Floor | 2456 | 20 | |
| Commercial School (1 Sp/2 Seats) | | | 73326 | 40 | 20 |
| Total Required | | | 213530 | 181501 | 609 |
| Total Provided** | | | | | 617 |
| Surplus/(-Deficit) | | | | | 8 |

Assumes 15% reduction for net square footage per approved Site Plan

Proposed SUP Uses are in *italics*

*Parking Reduction per SUP 98-0138

** Based on most recent ALTA Survey from 12/22/04