



DOCKET ITEM #3
Special Use Permit #2018-0114
3000, 3006, 3012, & 3012A Duke Street
Yates Pizza

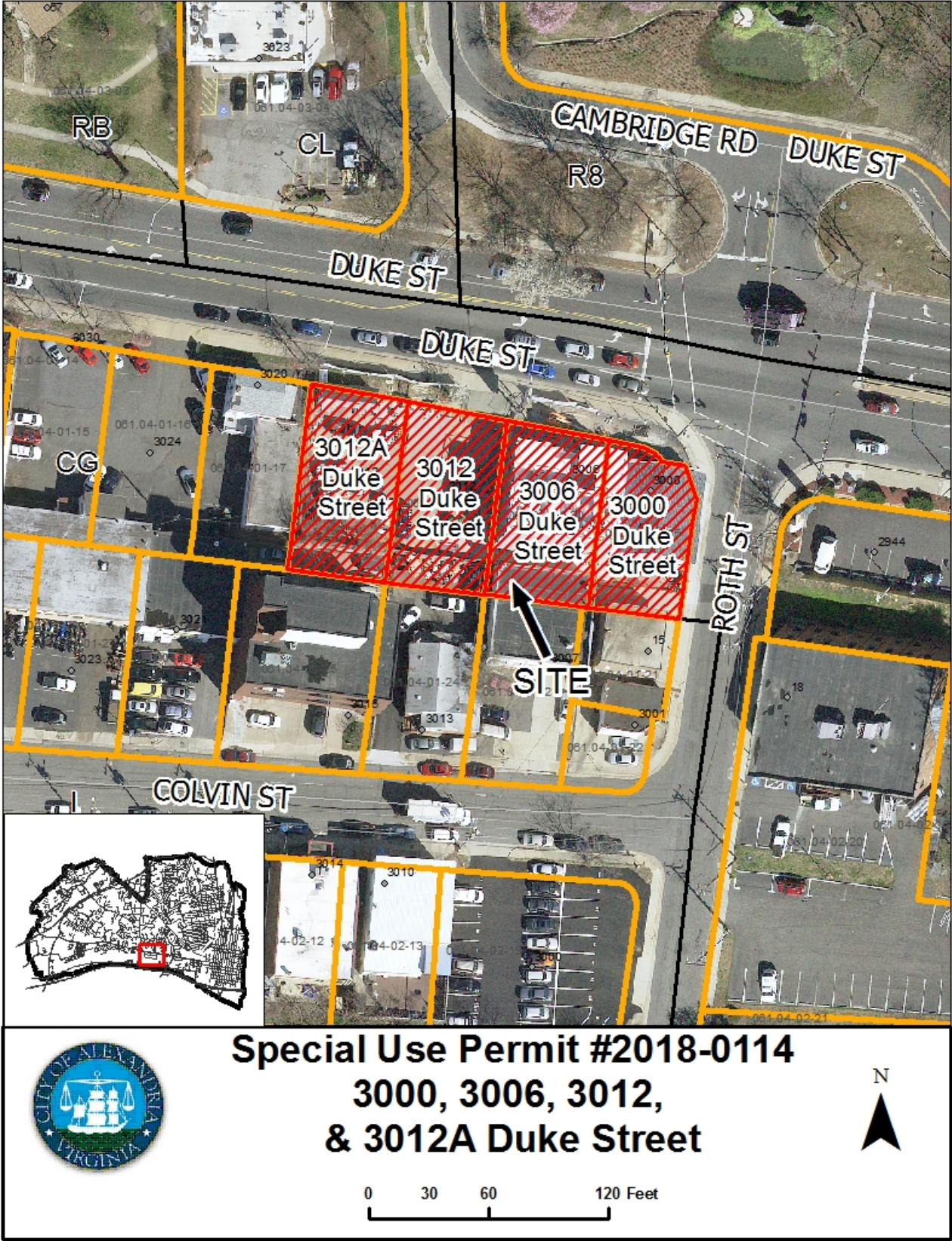
CONSENT AGENDA ITEM

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	
Request: Public hearing and consideration of a request to operate a restaurant with outdoor dining, indoor and outdoor live entertainment and a valet parking service	Planning Commission Hearing:	March 5, 2019
	City Council Hearing:	March 16, 2019
Address: 3000, 3006, 3012, & 3012A Duke Street	Zone:	CG/Commercial General
Applicant: Jeffrey Lee Yates Trust	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: Max Ewart, max.ewart@alexandriava.gov



PROJECT LOCATION MAP

I. SUMMARY OF THE REQUEST

The applicant, the Jeffrey Lee Yates Trust, requests Special Use Permit approval to operate a restaurant with outdoor dining and a valet service at 3000, 3006, 3012, 3012A Duke Street. The properties are located in the CG, Commercial General Zone, which provides for commercial uses along major roadways. Staff recommends approval of the Special Use Permit request with conditions as described in the report.

SITE DESCRIPTION

The subject site comprises four separate lots with a combined 192 feet of frontage on Duke Street, 70 feet of frontage on Roth Street, and a combined lot area of approximately 16,900 square feet. The lots addressed 3000 and 3006 Duke Street are improved with a two-story commercial



Figure 1

structure (Figure 1). An 18-space surface parking lot is located on 3012 and 3012A Duke Street.

The lots are surrounded primarily by a mix of institutional, commercial and light industrial uses. Bishop Ireton High School and a 7-Eleven are located across the street to the north. A Shell automobile service station is across Roth Street to the east. The Pinnacle Pet Spa & More, Alexandria Yellow Cab and Alexandria Police Associates are located to the south of the site. Yates Auto Sales is located to the west. Residential uses are located beyond the commercial uses to the north, approximately 500 feet away.

BACKGROUND

This site has been used for a restaurant and was occupied most recently by Generous George's Positive Pizza & Pasta. The restaurant was originally grandfathered and, subsequently, City Council approved SUP #1955 for an expansion of the use in December 1986. Generous George's closed in October 2009. Staff approved SUP #2015-0050 for an automobile sales operation for Jeffrey L. Yates on June 2015 at 3020-3030 Duke Street. The lot contains a small office building and a 36-parking space sales lot.

City Council approved SUP #2014-0094 in December 2014 for Jeffrey Yates for a restaurant use, Yates Pizza Palace, to allow parking more than 500 feet from the business, and for valet service. The restaurant was approved for 387 indoor seats, 61 outdoor seats on the roof and hours of 6 a.m. to 1 a.m., daily. Valet parking of patron's vehicles was to occur at 3040 Colvin Street and 4001 Wheeler Avenue. Given that the use did not commence operation within 18 months of SUP approval, the SUP became invalid, and the applicant, Jeffrey Lee Yates Trust, submitted an SUP application for review on the March 2019 docket for an operation similar to the previously approved SUP.

PROPOSAL

The applicant proposes to operate a 12,925 square-foot restaurant expected to serve pizza, pasta, salads and sandwiches. The business would offer a total of 448 seats. Sixty-one of these seats would be located outside on a second-level, rooftop terrace. The remaining 387 indoor seats would be located on the basement/lower level and the ground floor and in a second-level indoor area immediately adjacent to the outdoor terrace. Both on and off-premises alcohol sales would be offered. The applicant also requests approval for indoor live entertainment in the form of amplified live music and entertainment as well as games and large-screen TVs, particularly on Thursday – Saturday evenings and would offer a delivery service to customers with two delivery vehicles.

Valet parking would also be offered to restaurant customers throughout the hours of operation. The valet parking zone would be located immediately at the restaurant's front door in an existing paved driveway area that is entered on Duke Street and exited on Roth Street. An estimated four vehicles could be parked in the valet parking zone at any one time (Figure 2). The applicant proposes to have between three and six attendants at any one time who would shuttle vehicles to and from the 36-space valet parking location at 3030 Duke Street, which was formerly used for Yates Auto Sales. Valet attendants would follow the route, as identified on Figure 3, when driving patrons' cars from the restaurant to the valet parking lot.



Figure 2 – Driveway exiting on to Roth Street

Additional elements of the applicant's proposal:

Hours of Operation: 6 a.m. – 2 a.m. daily

Number of Seats: 387 indoor seats
61 outdoor seats (rooftop)
448 total seats

<u>Type of Service:</u>	Table, bar, carry-out and delivery
<u>Alcohol:</u>	On and off-premises alcohol service
<u>Employees:</u>	An average of 14 employees per shift
<u>Trash/Litter:</u>	Typical restaurant trash/garbage would be collected between two and three times each week. Staff would regularly monitor exterior areas for litter.
<u>Odors:</u>	All venting of food odors would be in compliance with City Code requirements.

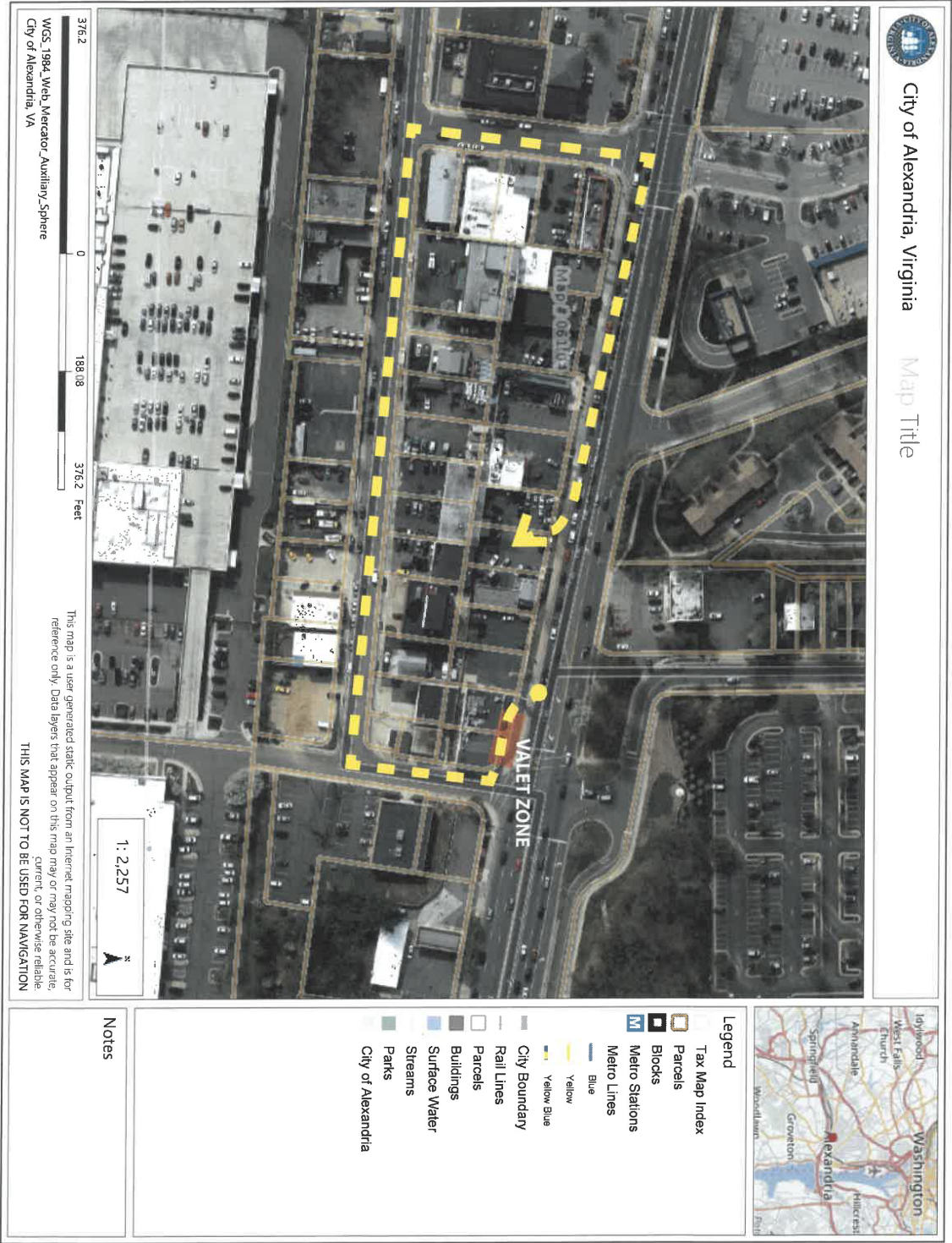


Figure 3 - Valet Parking Service Route

PARKING

Although this request is similar in scope to the restaurant approved through SUP #2014-0094, a parking reduction is no longer required as the January 2018 Zoning Ordinance amendments to the commercial parking standards reduced the requirements. Section 8-200(A)(17)(a)(i) requires restaurants within the enhanced transit area to provide a minimum of one parking space per 1,000 square feet of floor area. Up to a maximum of three parking spaces may be provided per Section 8-200(A)(17)(a)(ii). The proposed structure at the subject site has an indoor floor area of 12,925 square-feet and the use is subject to a minimum of 13 parking spaces and may provide up to a maximum of 39 spaces. Section 8-200(A)(17)(c) states that the first 20 outdoor dining seats are exempt from parking requirements; the balance of 41 seats would require a minimum of one space and a maximum of three spaces. The two delivery vehicles require two spaces. The applicant provides 18 spaces on-site in the restaurant parking lot, satisfying the total minimum parking requirement of 16 spaces for the indoor and outdoor seating and the delivery vehicles.

Access to 36 additional parking spaces would be available through the valet service in the existing parking lot at 3030 Duke Street.

ZONING/ MASTER PLAN DESIGNATION

The subject property is located in the CG/Commercial General Zone. Section 4-403(Y) of the Zoning Ordinance allows restaurants and outdoor dining in the CG zone only with a Special Use Permit approval if the uses are not eligible for Administrative SUP approval. Given the proposal exceeds the Administrative SUP standards of Section 11-513(L) for restaurants and (M) for outdoor dining, the SUP must be docketed for City Council review. While Section 4-402.1(G) permits valet parking with Administrative SUP approval, the use has been folded into this SUP request for the restaurant use.

The proposed use is consistent with the Taylor Run/Duke Street Small Area Plan chapter of the Master Plan which designates the area the property for commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's request as it represents the opening of a new, locally-owned business at a prominent corner along the Duke Street corridor, which has been vacant for over five years. Given the site's location near other commercial and light industrial uses, staff does not anticipate neighborhood impacts from the restaurant use.

Nonetheless, standard conditions have been included in this report to address limit the potential for impacts. Condition #2 limits the hours of operation for indoor and outdoor seating to the hours requested and staff has included condition language to prevent excessive noise, odors, and trash. Condition #8 would allow deliveries to customers using only two vehicles, as the applicant has requested. Supply loading and unloading activities would need to occur between the hours of 7 a.m. and 11 p.m. Although the applicant did not request outdoor live entertainment, Condition #27 provides the applicant with flexibility to do so in the future.

While the applicant is able to meet their parking requirements in the adjacent lot, it has proposed valet parking considerations to alleviate any impacts customers may have on the surrounding area. The applicant's proposal to offer valet parking is a reasonable proposal for the use and can leverage off-street parking opportunities located on Duke Street. The use of an off-street valet loading zone which exists as a paved area today in front of the restaurant makes valet parking a convenient option for restaurant patrons. Staff has recommended conditions to mitigate any potential traffic impacts stemming from the valet parking service. Condition #9 limits the vehicles from idling outside of the service area along Duke Street and Condition #10 dictates that valet service employees must exit right on to Roth Street and make a series of right turns on Colvin Street, Sweeley Street, Duke Street and into the valet lot at 3030 Duke Street to park vehicles. Standard conditions to ensure a smooth valet parking operation -- Conditions #15, #16, #18 -- have been also added.

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

III. RECOMMENDED 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.
2. The indoor and outdoor hours of operation shall be limited to 6 a.m. – to 2 a.m. daily. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the business. (P&Z)
4. The number of indoor seats is 387 and the number of outdoor seats is 61. (P&Z)
5. 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)
6. No food, beverages, or other material shall be stored outside, with the exception of materials specified in other conditions. (P&Z)
7. On and off premises alcohol sales are permitted. (P&Z)
8. Customer delivery through the use of two applicant-operated delivery vehicles is permitted. The applicant shall park the delivery vehicles in the parking lot at 3012 and 3012a Duke Street when they are not in use. (P&Z)
9. Vehicles shall not idle or park outside of the valet service area on Duke Street. (P&Z)
10. Valet services staff must exit right onto Roth Street and make a series of right turns on

Colvin Street, Sweeley Street, Duke Street and into the valet lot at 3030 Duke Street to park vehicles. (P&Z)

11. The applicant shall require its employees who drive to use off-street parking. (T&ES)
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)
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 for more information about available resources. (T&ES)
14. The valet parking service shall be promoted to patrons, including posting information inside the restaurant and on the website. (P&Z) (T&ES)
15. The valet parking pick up/drop off area is solely for the use of loading and unloading vehicular passengers and the temporary staging of passenger vehicles prior to locating them within the approved off-street location for storage. (P&Z) (T&ES)
16. All valet-parked vehicles shall be stored in the approved off-street location. No vehicle in the valet parking program shall be parked or temporarily stored by an attendant on streets or sidewalks. (P&Z) (T&ES)
17. Sufficient staff and resources shall be provided to operate the valet service safely and effectively within the boundaries of the designated valet parking area. If the Directors of P&Z and T&ES determine that there is inadequate valet staffing, they will require additional staffing and/or resources necessary to comply with this condition. (P&Z) (T&ES)
18. The valet parking operator shall record the number of vehicles using valet service, keep an ongoing written log and make the log available to the City upon request, in order to track the effectiveness and popularity of the program. (P&Z) (T&ES)
19. Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
20. Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
21. 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)

22. 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)
23. 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)
24. 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)
25. 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)
26. Supply deliveries, loading and unloading activities shall not occur between the hours of 11:00 pm and 7:00 am. (T&ES)
27. Indoor limited live entertainment shall be permitted for restaurant patrons during the hours of 9:00 a.m. to 1:00 a.m., daily. Outdoor limited live entertainment shall be permitted in the form of amplified background music or unamplified instrumental performance for restaurant patrons during the hours of 9:00 am to 11:00 pm, daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment. Any advertising of the entertainment shall reflect its subordinate nature by featuring food service as well as the entertainment. No admission or cover fee shall be assessed. The restaurant's doors and windows shall remain closed during all indoor live performances. (P&Z) (T&ES)
28. The use must comply with the city's noise ordinance. No amplified sound shall be audible at the property line after 11:00 pm. (T&ES)
29. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation. (T&ES)
30. 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: Tony LaColla, AICP, Division Chief, Land Use Services
Ann Horowitz, Principal Planner
Max Ewart, 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:

- 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 for information on establishing an employee transportation benefits program. (T&ES)
- R-3 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-4 The valet parking service shall be promoted to patrons, including posting information inside the restaurant and on the website. (P&Z) (T&ES)
- R-5 The valet parking pick up/drop off area is solely for the use of loading and unloading vehicular passengers and the temporary staging of passenger vehicles prior to locating them within the approved off-street location for storage. (P&Z) (T&ES)
- R-6 All valet-parked vehicles shall be stored in the approved off-street location. No vehicle in the valet parking program shall be parked or temporarily stored by an attendant on streets or sidewalks. (P&Z) (T&ES)
- R-7 Sufficient staff and resources shall be provided to operate the valet service safely and effectively within the boundaries of the designated valet parking area. If the Directors of P&Z and T&ES determine that there is inadequate valet staffing, they will require additional staffing and/or resources necessary to comply with this condition. (P&Z) (T&ES)
- R-8 The valet parking operator shall record the number of vehicles using valet service, keep an ongoing written log, and make the log available to the City upon request, in order to track the effectiveness and popularity of the program. (P&Z) (T&ES)
- R-9 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-10 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)

- R-11 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-12 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-13 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-14 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-15 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-16 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00 pm and 7:00 am. (T&ES)
- R-17 Indoor limited live entertainment shall be permitted for restaurant patrons during the hours of 9:00 a.m. to 1:00 a.m., daily. Outdoor limited live entertainment shall be permitted in the form of amplified background music or unamplified instrumental performance for restaurant patrons during the hours of 9:00 am to 11:00 pm, daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment.
- R-18 The use must comply with the city's noise ordinance. No amplified sound shall be audible at the property line after 11:00 pm. (T&ES)
- R-19 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be monitored and picked up at least twice during the day and at the close of the business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is in operation. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of City Council approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at

commercialrecycling@alexandriava.gov, for information about completing this form.
(T&ES)

- C-2 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line. (T&ES)
- 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 prior to the start of construction.

Fire:

- C-1 Due to occupancy load, a fire prevention permit is required for this location.

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.

- C-8 Bar sections located within an open-air dining area will be limited in preparation activities. The bar section shall be placed in a location that reduces the potential adulteration of beverages served at the establishment. To the maximum extent possible, the location shall be free from dust, dirt, vermin, animals, birds, overhead leakage, or other contamination. Overhead protection shall be provided that fully extends over all beverages, condiments, utensil holding facilities and equipment associated with the bar section. All food, other than beverages, shall be prepared inside an approved, fully enclosed food establishment. No food preparation shall take place in the outdoor dining area. If the facility intends to have food preparation outdoors then the submission of construction plans and a plan review process are required.

Recreation, Parks & Cultural Activities:

No comments received

Police Department:

No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 3000, 3006, 3012, and 3012A Duke Street

TAX MAP REFERENCE: #061.04-01-18, -19, -20, and -45 **ZONE:** CG

APPLICANT:

Name: Jeffery Lee Yates Trust U/A Dated 9-14-17

Address: 2525 King Street, Alexandria, VA 22314

PROPOSED USE: Restaurant with live entertainment, outdoor dining, and valet services

☒ **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.

M. Catharine Puskar, attorney

Print Name of Applicant or Agent

2200 Clarendon Blvd, Suite 1300

Mailing/Street Address

Arlington, VA 22201

City and State

Zip Code

M. Catharine Puskar ^{by ckt} 12/10/18

Signature

Date

703-528-4700

703-525-3197

Telephone #

Fax #

cpuskar@thelandlawyers

Email address

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

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

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of Please see attached., I hereby
(Property Address)
grant the applicant authorization to apply for the _____ use as
(use)
described in this application.

Name: _____ Phone: _____

Please Print

Address: _____ Email: _____

Signature: _____ Date: _____

- 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.

Please see attached.

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. Jeffrey Lee Yates Trust	U/A 9-14-17 owned by:	
2. Jeffrey Lee Yates, Jr.	2525 King Street, Alexandria, VA 22314	100%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at _____ (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. Same as above.		
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. Jeffrey Lee Yates, Jr.	None	None
2.		
3.		

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

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

12/10/2018

Date

M. Catharine Puskar, Attorney/Agent

Printed Name

M Catharine Puskar by CKH

Signature

Jeffrey Lee Yates Trust U/A Dated 9/14/17
2525 King Street
Alexandria, VA 22314

Karl Moritz
301 King Street
City Hall, Room 2100
Alexandria, Virginia 22314

December 7, 2018

Re: Consent and Authorization to File a Special Use Permit Application
3000, 3006, 3012, and 3012A Duke Street; Tax Map ID 061.04-01-18, -19, -20,
and -45 (the "Property")

Dear Mr. Moritz:

As owner of the above-referenced Property, Jeffrey Lee Yates Trust U/A Dated 9/14/17 hereby consents to the filing of a Special Use Permit application on the Property and any related requests.

Jeffrey Lee Yates Trust U/A Dated 9/14/17 hereby authorizes Walsh, Colucci, Lubeley & Walsh, P.C. to act as agent on its behalf for the filing and representation of a Special Use Permit application on the Property and any related requests.

Very truly yours,

Jeffrey Lee Yates Trust U/A Dated 9/14/17

By:  TRUSTEE

Its: TRUSTEE

Date: 12/10/2018

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.

N/A

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.)

Please see attached.

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

Narrative Description
Yates Pizza
Applicant: Jeffery Lee Yates Trust U/A 9-14-17

December 10, 2018

The Applicant requests approval for a full-service restaurant with live entertainment, outdoor dining, and valet services on the Property. By way of background, the Property was most recently occupied by a restaurant doing business as “Generous George’s Positive Pizza”, which was approved under SUP #1955 in 1986 as an expansion of the original grandfathered restaurant. This restaurant has since closed.

In 2014, SUP #2014-0094 was approved for a new restaurant on the Property. Since this approval, the Applicant has pursued extensive renovations to the building. Unfortunately, the renovations were not completed within the 18-month validity period, and as such, the Applicant is requesting a new SUP for the restaurant with minor amendments from the 2014 SUP.

The Applicant is proposing a restaurant with 387 indoor seats and 61 outdoor seats, for a total of 448 seats, consistent with 2014 proposal. Given recent changes to the City’s approach toward similar use permit applications, the Applicant is also proposing revisions to the prior approval to permit expanded hours of operation, amplified live entertainment for both the indoor and outdoor seating areas, large screen TVs in the bar areas, and outdoor speakers. The restaurant is located on the south side of Duke Street, adjacent to other commercial properties, and therefore will not have a negative impact on any surrounding residential neighborhoods.

With regard to parking, the 2014 application included several off-site parking lots to meet the parking requirement in effect at that time. However, in 2018, City Council amended the commercial parking standards and the parking requirement can be met on-site. Based on the new parking regulations, the 12,925 square foot restaurant is required to provide a minimum of 13 spaces and a maximum of 52 spaces. The Applicant is proposing to provide 18 spaces on-site as well as valet services to an additional 36 parking spaces on an adjacent lot located at 3030 Duke Street. The Applicant intends to employ between two (2) and six (6) valet attendants to operate the valet, with pick up and drop off occurring in the driveway area directly in front of the restaurant. The Applicant is proposing four (4) valet pick up and drop off spaces in the valet zone. Please see attached exhibit for valet services.

The new restaurant will serve pizza, pasta, subs, salads, and the like, and will provide a welcoming, family-friendly atmosphere for Alexandria residents and visitors. The Applicant has invested in improving this site with a new façade, new interior finishes and seating, and landscaping. The Applicant is excited to open the newly renovated and improved restaurant in this successful location.

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).

Approximately 100-400 per day**B.** How many employees, staff and other personnel do you expect?

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

An average of 14 employees per shift**6.** Please describe the proposed hours and days of operation of the proposed use:

Day:

6AM - 2AM daily

Hours:

_____	_____
_____	_____
_____	_____
_____	_____

7. Please describe any potential noise emanating from the proposed use.**A.** Describe the noise levels anticipated from all mechanical equipment and patrons.Anticipated noise levels from mechanical equipment will comply with the noise ordinance.**B.** How will the noise be controlled?Any noise emanating from the proposed use will be monitored by staff and will be kept to a minimum.

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

Odors will be typical of a restaurant of this size and will be controlled with an enclosed trash space and new exhaust system.

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)

Garbage will include food, paper, cooking waste, and recycling materials.

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

Approximately 6 cubic yards per week.

- C. How often will trash be collected?

As often as necessary.

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

Staff will monitor the surroundings for trash daily.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

[] Yes. [✓] No.

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

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

☒ Yes. ☐ No.

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

Cleaning materials will be used on the Property and will be disposed of in accordance with local, state, and federal laws.

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

The Applicant is proposing lighting around the premises and staff will monitor the premise for security issues. Staff will also be trained in standard safety procedures.

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 is in the process of obtaining the appropriate ABC licenses.

The Applicant is proposing on-premise and off-premise alcohol sales.

PARKING AND ACCESS REQUIREMENTS

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

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

Planning and Zoning Staff Only Required number of spaces for use per Zoning Ordinance Section 8-200A _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> 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? 1 _____

Planning and Zoning Staff Only Required number of loading spaces for use per Zoning Ordinance Section 8-200 _____ Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No
--

- B. Where are off-street loading facilities located? Loading can be accessed via the curbcut on Duke Street. Please see the site plan for the location of the loading space.
- C. During what hours of the day do you expect loading/unloading operations to occur?
Loading will not occur between 11PM and 7AM.
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
As often as necessary.
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?
Yes, street access is adequate from Duke Street to the parking lot.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No
- Do you propose to construct an addition to the building? ☒ Yes ☐ No
- How large will the addition be? _____ square feet.
18. What will the total area occupied by the proposed use be?
10,197 sq. ft. (existing) + 2,728 sq. ft. (addition if any) = 12,925 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

RE: Letter of Completeness, Special Use Permit #2018-00114 - 3000, 3006, 3012, & 3012A Duke Street

Puskar, M. Catharine <cpuskar@thelandlawyers.com>

Fri 12/21/2018 11:17 AM

Inbox

To: Patrick Silva <Patrick.Silva@alexandriava.gov>;

Cc: Ann Horowitz <ann.horowitz@alexandriava.gov>; Anh Vu <Anh.Vu@alexandriava.gov>; Tony LaColla <Anthony.LaColla@alexandriava.gov>; Max Ewart <Max.Ewart@alexandriava.gov>; Follin, Kim <kfollin@thelandlawyers.com>; Bendett, Victoria <vbendett@thelandlawyers.com>; Herre, Caroline <cherre@thelandlawyers.com>;

All – please see the following answers to your questions regarding further clarification on details regarding the restaurant. Please let us know if you need anything else. Thanks.

Cathy

1. 9c on page 6 – Please provide more detailed information regarding the frequency of trash pickup.

- 2-3 times per week by a licensed refuse disposal company

2. 15c-d on page 9 – Please provide more specific detail in relation to the expected loading times, and the frequency with which loading and unloading would take place.

- 7am to approx. 11am daily
- 2-5 deliveries per day

3. 17 & 18 on page 9 –Is this additional square footage part of construction from the previously approved addition or is it part of a newly proposed construction? Please clarify.

- There is no newly proposed construction. The 'proposed' addition from the 2014 FAR calculation sheet has now been completed and thus the 'as-built' or 'existing' square footage is all that we are proposing.

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: 387 Outdoors: 61 Total number proposed: 448

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:
Pizza, pasta, salads, subs, and the like.

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? 2
Will delivery drivers use their own vehicles? ☒ Yes ☐ No
Where will delivery vehicles be parked when not in use?
Either on-site or in the parking lot adjacent to the Property.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
☒ Yes ☐ No
If yes, please describe:
The Applicant proposes both indoor and outdoor amplified live music and live entertainment as well as games and large-screen TVs.



DEPARTMENT OF PLANNING AND ZONING FLOOR AREA RATIO AND OPEN SPACE CALCULATIONS

A. Property Information

A1. Street Address 3006 DUKE STREET Zone CG

A2. 17,000 SF * 0.5 = 8,500 SF
Total Lot Area Floor Area Ratio Allowed by Zone Maximum Allowable Floor Area

B. Existing Gross Floor Area

Existing Gross Area*		Allowable Exclusions	
Basement	4,609	Basement**	4,609
First Floor	4,709	Stairways**	112
Second Floor	879	Mechanical**	531
Third Floor	N/A	Other**	N/A
Porches/ Other	N/A	Total Exclusions	5,262
Total Gross *	10,197		

B1. Existing Gross Floor Area *
10,197 Sq. Ft.
B2. Allowable Floor Exclusions**
5,262 Sq. Ft.
B3. Existing Floor Area minus Exclusions
4,945 Sq. Ft.
(subtract B2 from B1)

C. Proposed Gross Floor Area (does not include existing area)

Proposed Gross Area*		Allowable Exclusions	
Basement	4,671	Basement**	4,671
First Floor	5,156	Stairways**	794
Second Floor	2,445	Mechanical**	81
Third Floor	N/A	Other**	136
Porches/ Other	653	Total Exclusions	5,684
Total Gross *	12,925		

C1. Proposed Gross Floor Area *
12,925 Sq. Ft.
C2. Allowable Floor Exclusions**
5,684 Sq. Ft.
C3. Proposed Floor Area minus
Exclusions 7,241 Sq. Ft.
(subtract C2 from C1)

D. Existing + Proposed Floor Area

D1. Total Floor Area (add C3 and B3) 7,241 Sq. Ft.
D2. Total Floor Area Allowed by Zone (A2) 8,500 Sq. Ft.

*Gross floor area is the sum of all gross horizontal areas under roof, measured from the face of exterior walls, including basements, garages, sheds, gazebos, guest buildings and other accessory buildings.

** Refer to the zoning ordinance (Section 2-145(B)) and consult with zoning staff for information regarding allowable exclusions.

If taking exclusions other than basements, floor plans with excluded areas must be submitted for review. Sections may also be required for some exclusions.

F. Open Space Calculations

Existing Open Space	
Required Open Space	
Proposed Open Space	

The undersigned hereby certifies and attests that, to the best of his/her knowledge, the above computations are true and correct.

Signature: [Signature]

Date: 9.05/14

VALET PARKING

Zoning Ordinance Section 11-513(N)

Qualify for Administrative Review?

Will the proposed valet parking be located in the King Street Overlay zone? ☐ Yes ☒ No

If yes, the business qualifies for administrative review. If no, speak to P&Z staff about the full SUP process.

WORKSHEET – Answer each question. Attach a separate sheet of paper if necessary.

VALET PARKING PLAN

Please provide a copy of the plan with your application.

A detailed plan must be submitted showing and explaining all components of the valet parking, including at least the following:

- (a) The location of the drop off area as well as the location for the parked vehicles to be stored;
- (b) The proposed days and hours of operation of the valet parking plan;
- (c) The number of spaces available at the vehicle storage site, which must be of sufficient capacity for the use or uses from which vehicles will be valeted;
- (d) Adequate assurance that the owner and operator of the vehicle storage site is agreeable to the proposed valet plan;
- (e) The size and design of the drop off site and identification of any on street parking spaces that will be lost during the period that the valet parking plan is in effect, such spaces to be kept to a minimum;
- (f) Demonstration that the location of the drop off site will not interfere with traffic, remaining parking, bus stops, or transit passengers or pedestrians;
- (g) The proposed graphics for the drop off site, including signage and uniformed staff, with sufficient visibility but designed to be compatible with the streetscape as determined by the director;
- (h) The proposed number of attendants, which must be sufficient to adequately staff the operation; and
- (i) If the proposed valet plan includes more than one business, the identity of the party or entity responsible for compliance with the approved valet parking plan.

LOCATION OF STORED VEHICLES

Vehicles may not be parked or temporarily stored by an attendant on streets or sidewalks.

Where will the parked vehicles be stored? Vehicles will be stored on the adjacent lot at 3030 Duke Street.

SHARED PARKING PROGRAM

No structures are permitted in conjunction with a valet parking program, unless associated with a shared parking program among several businesses, and only after the design is reviewed for comment by the Old and Historic Alexandria District Board of Architectural Review. Please review Section 11-513 (N) of the Zoning Ordinance for more detail.

Are any structures proposed as part of the valet parking program? A temporary valet stand will direct customers through the valet zone, but will not be a permanent structure.



If so, please include a detailed description and plan for the structure with your application. Attach a separate sheet, if necessary.

Is the program part of a shared parking program with other businesses?



If so, please describe the program and identify the other businesses to be included. Attach a separate sheet.

Complete the Administrative Special Use Permit Application on the following pages.



Legend

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

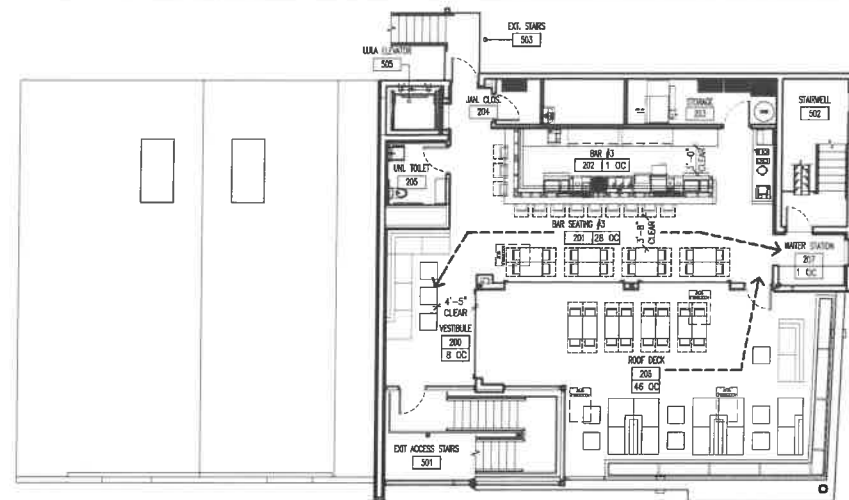
Notes

376.2 0 188.08 376.2 Feet

WGS_1984_Web_Mercator_Auxiliary_Sphere
City of Alexandria, VA

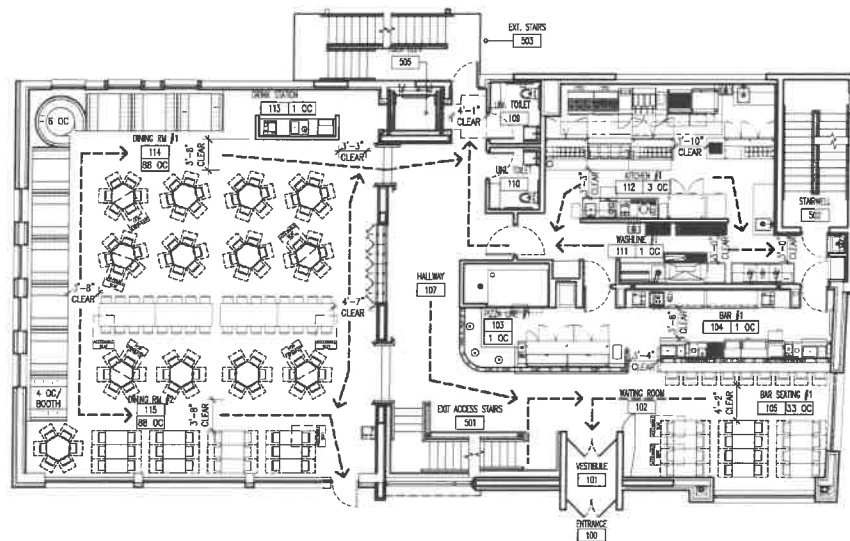
This map is a user generated static output from an Internet mapping site and is for reference only. Data layers that appear on this map may or may not be accurate, current, or otherwise reliable.

THIS MAP IS NOT TO BE USED FOR NAVIGATION



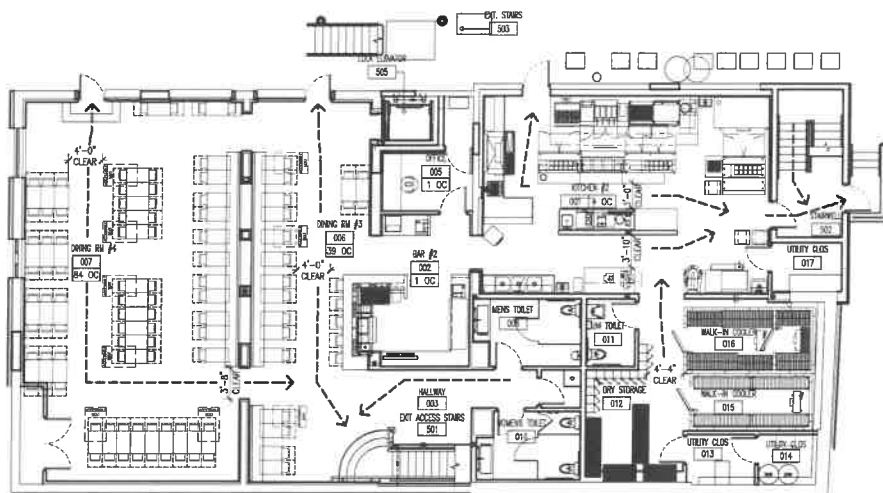
2ND FLOOR EGRESS PLAN

SCALE: 1/8" = 1'



1ST FLOOR EGRESS PLAN

SCALE: 1/8" = 1'



BASEMENT EGRESS PLAN

SCALE: 1/8" = 1'

CODE ANALYSIS

PROJECT DESCRIPTION

PROJECT NAME: YATES PIZZA
PROJECT ADDRESS: 3006 DUKE ST
ALEXANDRIA, VA 22306
APPLICABLE CODE: 2012 IRC
DESCRIPTION: BUILDING RENOVATION
ZONE: CO
CONSTRUCTION TYPE: IIB
USE GROUP: A-2 (BAR/RESTAURANT)
SPRINKLERED: YES
FIRE ALARM: YES
STANDPIPES: NO
GRADE PLANE: 198'
AREA: (E) GROSS 10,197 SF
PROPOSED GROSS 12,825 SF

FIRE RESISTANCE RATINGS (NON-SEPERATED USE)

	REQUIRED (SPRINKLERED)	PROVIDED
STRUCTURAL FRAME (COLUMNS, GIRDERS, TRUSSES):	0 HOUR	0 HOUR
BEARING WALLS (INTERIOR):	0 HOUR	0 HOUR
BEARING WALLS (EXTERIOR):	2 HOUR	2 HOUR
NONBEARING WALLS AND PARTITIONS (EXTERIOR):	0 HOUR	0 HOUR
NONBEARING WALLS AND PARTITIONS (INTERIOR):	0 HOUR	0 HOUR
FLOOR CONSTRUCTION:	0 HOUR	0 HOUR
ROOF CONSTRUCTION:	0 HOUR	0 HOUR
SHAFTS:	1 HOUR	1 HOUR

CALCULATED FIRE RESISTANCE RATING
(E) MASONRY WALL 2" CMU, PER IRC 722.3.2
LIMESTONE, CHENDERS OR UNEXPANDED, EQUIVALENT THICKNESS 2.5" = 4.3 HOURS
THROUGH PENETRATION FIRE STOP SYSTEM: UL: C-AJ-1027

OPENING PROTECTION PER IRC 705.9
REFER TO SITE PLAN, FOR FIRE SEPARATION DISTANCE
TOTAL REAR ELEVATION OPENING AREA IS 250 SF OF 3,087 SF @ 8% MAX
ALLOWED IS UP & S, S, S 45%.

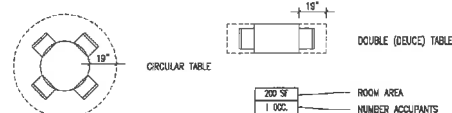
TYPICAL OCCUPANT LOADS

REFER TO ROOM BY ROOM CALCULATION TABLE ABOVE.
TOTALS BASED ON OCCUPANCY:
425 OCCUPANTS
OCCUPANCY BASED ON AGGREGATE AREA FROM ACCESSORY AND CIRCULATION:
1,617 SF / 100 = 16.17 OCCUPANTS
TOTAL OCCUPANTS = 445
ACCESSIBLE SEATS PROVIDED:
424 SEATS @ 5% = 21

OCCUPANCY LOAD CALCULATIONS

ROOM NO.	ROOM NAME	ROOM AREA IN SQUARE FEET	OCCUPANCY TYPE PER IRC 1004.1.1	FLOOR AREA / SQUARE FEET / TABLE 1004.1.2	OCCUPANT LOAD PER IRC	USE ROOMS (ACTUAL)
BASEMENT						
001	KITCHEN #2	827	KITCHEN	200	4	4
002	BAR #2	232	KITCHEN	200	1	1
003	HALLWAY	125	CIRCULATION	-	-	-
004	MACHINE RM	19	ACCESSORY	-	-	-
005	OFFICE	71	BUSINESS	100	1	1
006	DINING RM #3	591	ASSEMBLY (UNCONCENTRATED)	15	39	39
007	DINING RM #4	1115	ASSEMBLY (UNCONCENTRATED)	15	74	84
008	MENS TOILET	89	ACCESSORY	-	-	-
009	JAN CLOSET	21	ACCESSORY	-	-	-
010	WOMENS TOILET	90	ACCESSORY	-	-	-
011	UNISEX TOILET	48	ACCESSORY	-	-	-
012	DRY STORAGE	156	MERCANTILE (STOCK)	-	-	-
013	UTILITY CLOSET	46	ACCESSORY	-	-	-
014	UTILITY CLOSET	40	ACCESSORY	-	-	-
015	WALK-IN COOLER	82	MERCANTILE (STOCK)	-	-	-
016	WALK-IN COOLER	103	MERCANTILE (STOCK)	-	-	-
017	UTILITY CLOSET	47	ACCESSORY	-	-	-
018	SPRINKLER CLOS	24	ACCESSORY	-	-	-
FIRST FLOOR						
001	ENTRANCE	-	-	-	-	-
101	VESTIBULE	55	CIRCULATION	-	-	-
102	WAITING ROOM	154	CIRCULATION	-	-	-
103	PIZZA LINE #1	151	KITCHEN	200	1	1
104	BAR #1	238	KITCHEN	200	1	1
105	BAR SEATING #1	289	ASSEMBLY (UNCONCENTRATED)	15	16	33
106	HOSTESS	23	BUSINESS	100	1	1
107	HALLWAY	280	CIRCULATION	-	-	-
108	-	-	-	-	-	-
109	UNISEX TOILET	43	ACCESSORY	-	-	-
110	UNISEX TOILET	43	ACCESSORY	-	-	-
111	WASHLINE #1	238	KITCHEN	200	1	1
112	KITCHEN #1	435	KITCHEN	200	2	2
113	DRINK STATION	19	KITCHEN	200	1	1
114	DINING ROOM #1	853	ASSEMBLY (UNCONCENTRATED)	15	56	86
115	DINING ROOM #2	910	ASSEMBLY (UNCONCENTRATED)	15	61	88
2ND FLOOR						
200	VESTIBULE	205	ASSEMBLY (UNCONCENTRATED)	15	14	8
201	BAR SEATING #3	418	ASSEMBLY (UNCONCENTRATED)	15	28	28
202	BAR #3	202	KITCHEN	200	1	1
203	STORAGE	83	MERCANTILE (STOCK)	-	-	-
204	JANITOR CLOSET	37	ACCESSORY	-	-	-
205	UNISEX TOILET	53	ACCESSORY	-	-	-
206	ROOF DECK	885	ASSEMBLY (UNCONCENTRATED)	15	48	48
207	WATER STATION	53	KITCHEN	200	1	1
3RD FLOOR						
301	EXIT ACCESS STAIRS	496	CIRCULATION	-	-	-
302	STAIRWELL	382	CIRCULATION	-	-	-
303	EXTERIOR STAIRS	288	CIRCULATION	-	-	-
304	EXTERIOR STAIRS	29	CIRCULATION	-	-	-
305	LULA ELEVATOR	114	CIRCULATION	-	-	-
TOTAL				354	425	

LEGEND



EXITS

REQUIRED NUMBER OF EXITS: 2 (BETWEEN 1 - 500 OCCUPANTS) = 223
OCCUPANTS 6 EXITS PROVIDED
EXITS AS MARKED IN PLAN: 6 EXITS PROVIDED
EXITS CORRIDOR WIDTH: 44"
INTERIOR FINISHES FLAMESPREAD RATINGS (CORE & SHELL): EXIT CORRIDORS - B
ROOMS - C

PLUMBING FIXTURE CALCULATIONS

		REQUIRED WC	REQUIRED LAVS	REQUIRED DRINKING FOUNTAIN	PROPOSED WC	PROPOSED UNISEX WC	PROPOSED URINAL	PROPOSED JANATORY	PROPOSED UNISEX LAV	PROPOSED SERVICE SINKS	PROPOSED DRINKING FOUNTAIN
BAR: 55 OCCUPANTS	MALE 27.5	27.5/40 = 0.69	27.5/75 = .36								
	FEMALE 27.5	27.5/40 = 0.69	27.5/75 = .36								
RESTAURANT: 335 OCCUPANTS	MALE 167.5	167.5/75 = 2.23	167.5/200 = .83								
	FEMALE 167.5	167.5/75 = 2.23	167.5/200 = .83								
TOTAL: 390 OCCUPANTS	MALE	.69+2.23 = 2.92	.36+.83 = 1.19	390/500 = .78	1	4	1	1	4	2	0
	FEMALE	.69+2.23 = 2.92	.36+.83 = 1.19		2						

RITTER-NORTON
ARCHITECTS
Professional Limited Liability Company
814 King Street, 3rd Floor
Alexandria, VA 22314
703.546.4405 F
703.546.4810 T
www.ritternorton.com

Ehler/Bryon, Inc.
Consulting Structural Engineers
1401 Duke Avenue Blvd., Suite 220
Alexandria, VA 22304-2813
703.877.1838
Fax: (703) 366-5511
ehler@ehler-bryon.com

SDS
ENGINEERS
907-2-0 Main Street
Falls Church, VA 22041
Tel: (703) 455-1433
Fax: (703) 455-1807
www.sdsengineers.com

PROFESSIONAL ENGINEERS AND CONSULTANTS

YATES PIZZA
3006 DUKE STREET
ALEXANDRIA, VA 22306

GRAPHIC SCALES

1/8" = 1'

PROJECT NUMBER

02.13.15 PERMIT

REVISIONS
BIO SET
05.29.15

CODE SHEET

G 002

GENERAL NOTES

- THE TOP 8" IN PAVEMENT AREAS AND PAVEMENT BASE COURSE FILL SHALL BE COMPACTED AT 100% OF MAXIMUM DENSITY, AS DETERMINED BY METHOD "A" PER STANDARD PROCTOR METHOD T99, ASTM D-698, OR VTM-1 AS APPLICABLE.
- ALL BASE, SUBBASE, AND SUBGRADE MATERIAL SHALL BE COMPACTED AT OPTIMUM MOISTURE CONTENT, WITHIN A TOLERANCE OF $\pm 2.0\%$ OF OPTIMUM.
- AT LOCATIONS WHERE THE FINAL ASPHALT SURFACE IS TO BE FEATHERED INTO THE EXISTING ASPHALT SURFACE COURSE, THE EXISTING ASPHALT IS TO BE SCARIFIED TO A MINIMUM DEPTH OF 1" AND A DICK COAT APPLIED TO ENSURE A SMOOTH, WELL BONDED JOINT.
- THE CONTRACTOR IS RESPONSIBLE FOR ANY DAMAGE TO EXISTING ROAD (PRIVATE AND PUBLIC) AND PAVED PARKING SURFACES, WHICH OCCUR AS A RESULT OF HIS CONSTRUCTION ACTIVITIES.

PLAN KEYNOTES

- BRICK PAVEMENT DRY SET ON SAND ON 2" TAMPED AND LEVEL SAND BASE. INSTALL FLUSH W/ (E) ADJ. ASPHALT.
- 4" THICK REINFORCED CONCRETE SIDEWALK REPAIR STRIP W/ 6X6-W14 WWF, DOWELED AND INSTALLED FLUSH W/ (E) ADJ. USING 24" LONG #4 DOWELS @ 24" OC EPOXY INTO (E) CONC. PROVIDE 2" JOINT FELT @ BUILDING EDGE.
- 4" REINFORCED CONCRETE ADA CONC. RAMP & LANDING ON GRADE W/ TUBULAR RAILINGS ON BOTH SIDES AS INDICATED. PROVIDE 6X6 WWF REINFORCING AND STAINED FINISH.
- PARTIAL HEIGHT MODULAR BRICK WALL W/ STEP LIGHTS, SEE DTL 3/A-002. REF TO ELEC DWG'S.
- VALET PARKING STAND, W/ ROLL OUT WHEELS, BY OTHERS.
- PLANTING BED, PLANT, SEED AND LOAM BY OTHERS. SEE DTL 50/A-002.1.
- PLANTER W/ STL PLATE EDGES, SEE DTL 6/A-002.1. TREE BY OTHERS.
- PATCH & REPAIR, PAINT AND RE-STRIPE (E) ASPHALT DRIVEWAY.
- SCREEN WALL, SEE DTL 5/A-002.
- MAS. PARTIAL HEIGHT WALL W/ STEP LIGHTS ON (E) FOOTING. SEE DTL 2/A-002.
- 4" REINFORCED CONCRETE SLAB ON GRADE DOWELED AND FLUSH W/ (E) ADJ. SIDEWALK. PROVIDE 6X6 WWF REINFORCING AND 2" JOINT FELT @ BUILDING EDGE.
- EXTEND (E) STL. RAILING TO 3" FROM WALL. PROVIDE POST W/BASE PLATE AND ATTACH TO REPLACED RETAINING WALL. SAND, REFINISH AND PAINT (E) PORTION OF GUARDRAIL.
- EXT. PT. WD. RAMP W/ TUBE STL. HAND RAIL. SEE DTL 4/A-002.
- BENCHES, BY OTHERS.
- GREASE INTERCEPTOR BLW, REFER TO MEP DWG'S.
- CONCRETE CURB AND GUTTER, SEE DTL 6/A-002.
- EXT. MTL. CONCRETE STAIRS, REF TO FLOOR PLANS.
- REPLACE PORTION OF DEMOLISHED RETAINING WALL TO MATCH (E) ADJACENT RETAINING WALL WIDTH AND ANGLES.
- REINFORCED CONCRETE LANDING & STEPS, PROVIDE JOINT FELT AT PERIMETER & MTL. NOSING.
- CONDENSING UNIT ON 30X30X4 CONC. PAD ON GRADE. PROVIDE A LEVEL 6" #57 STONE BASE.

LEGEND

- AREA OF NEW PLANTING BED.
- BRICK PAVING
- CONC. PAVING
- DRIVEWAY PAINT

GRAPHIC SCALES



PROJECT NUMBER

10.09.13 PERMIT REVISION

REVISIONS

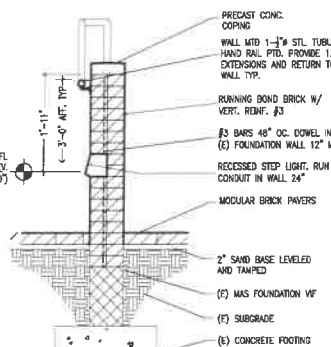
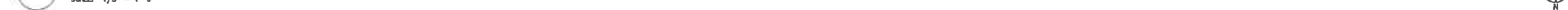
BIO SET
05.28.15

SITE PLAN

A-002

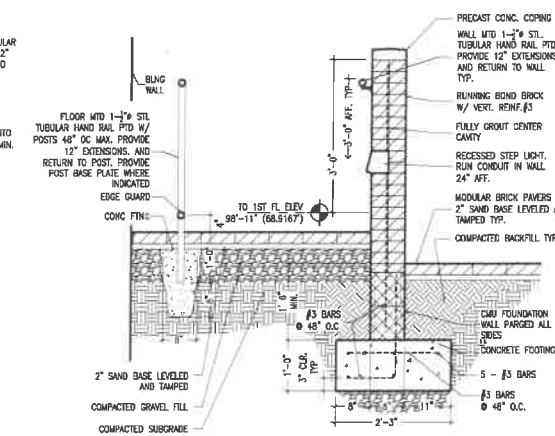
1 SITE PLAN

SCALE: 1/8" = 1'-0"



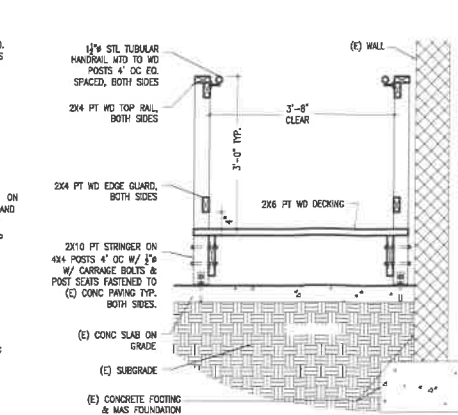
2 SITE WALL DTL

SCALE: 3/4" = 1'-0"



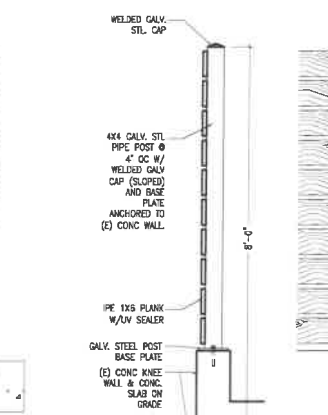
3 SITE WALL DTL

SCALE: 3/4" = 1'-0"



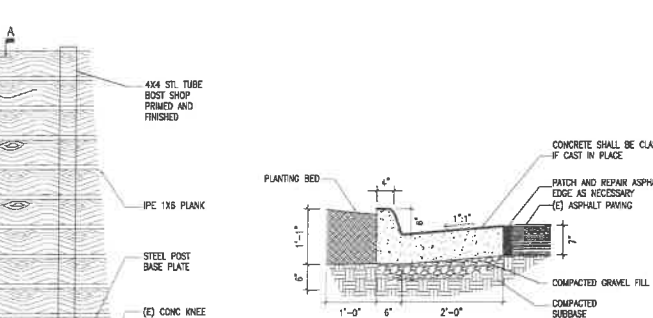
4 RAMP DTL

SCALE: 3/4" = 1'-0"



5 SCREEN WALL

SCALE: 3/4" = 1'-0"



6 CONC CURB & GUTTER

SCALE: 3/4" = 1'-0"