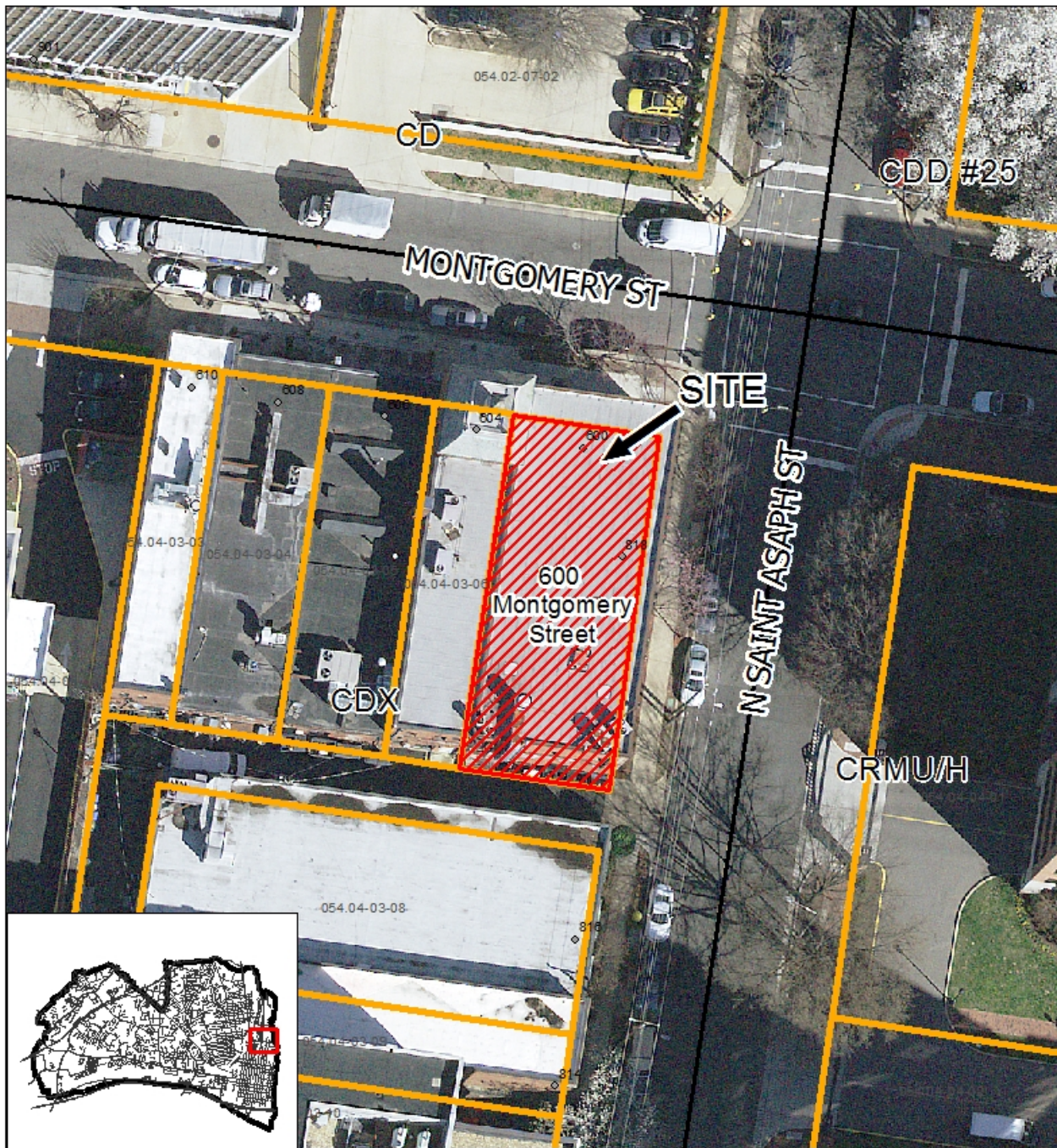


DOCKET ITEM #5
Special Use Permit #2018-0093
600 Montgomery Street – Hank’s Pasta Bar

Application	General Data	
Public hearing and consideration of a request to amend a restaurant special use permit (SUP #2015-0046) (1) to increase hours of operation, (2) to increase the number of indoor and outdoor seats, (3) for a parking reduction, (4) to add outdoor speakers and (5) for an increase in floor area ratio (FAR) for the addition of rooftop outdoor dining.	Planning Commission Hearing:	March 5, 2019
	City Council Hearing:	March 16, 2019
Address: 600 Montgomery Street	Zone:	CDX/Commercial Downtown Zone (Old Town North)
Applicant: Hank’s Pasta Bar, LLC, represented by David Chamowitz, attorney	Small Area Plan:	Old Town North

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

Staff Reviewer: Sam Shelby, sam.shelby@alexandriava.gov



Special Use Permit #2018-0093
600 Montgomery Street



0 15 30 60 Feet

PROJECT LOCATION MAP

I. DISCUSSION

The applicant, Hank's Pasta Bar, LLC, requests Special Use Permit (SUP) approval to amend conditions of SUP #2015-0046 to extend hours of operations and to increase the number of indoor and outdoor seats. The applicant also requests SUP approval for a parking reduction and to exceed 1.5 Floor Area Ratio (FAR) for the addition of rooftop outdoor dining.

SITE DESCRIPTION

The site is located at the southwest corner of the intersection of Montgomery and North Saint Asaph Streets in the Old Town North area of the City. It is one block east of the George Washington Memorial Parkway (North Washington Street). The site contains one corner lot of record with 39.50 and 92 feet of frontage along Montgomery and North Saint Asaph Streets, respectively, with a total lot area of 3,634 square feet. A two-story commercial building occupies the site and houses an existing 99-seat restaurant on the first floor. The building is located 0.3 feet beyond the south side lot line, about 0.1 feet beyond the front lot line along the North Saint Asaph Street and about 1.1 feet from the front lot line along Montgomery Street. It is attached to the commercial building to the east and provides no east side yard.

A mix of commercial uses surrounds the site. Two office buildings, to the north and east, face the subject site across Montgomery and North Saint Asaph Streets. Two restaurants, an architect's office and a bank are located along the same side of Montgomery Street to the west. The site abuts a 16-foot wide public alley to the south. Across that alley is a commercial building that contains office and personal service uses. A mixed-use development, currently under construction, containing ground level commercial and upper floor residential uses, is located diagonally across the intersection to the northeast. Figure One, below, shows the subject site.



Figure 1 - Subject site

BACKGROUND

According to the City's real estate records, the building was constructed in 1946. On May 10, 1990, the Board of Zoning Appeals (BZA) granted BZA Case #5992, a variance request to waive the off-street parking space requirement for a proposed 99-seat restaurant at the subject site. At the time, the Zoning Ordinance required one off-street parking space for every five restaurant seats. The approved variance reduced the restaurant's parking requirement from 25 off-street parking spaces to zero. The applicant entered into agreements with the owners of two nearby parking garages to provide an unspecified number of off-street parking spaces for restaurant patrons. The applicant also provided five off-street parking spaces at the surface parking lot directly across Montgomery Street to the north for employee use.

City Council approved SUP #2346 on June 16, 1990 for the operation of a 99-seat Italian restaurant on the first floor only. The restaurant operated under the name Villa D'Este from 1990 to early 2015. On May 13, 1995, City Council approved SUP #1995-0035, a request to amend conditions related to Villa D'Este's operations including live entertainment and hours of operation. Staff administratively approved a change of ownership SUP in 1996. City Council also approved Encroachment #2010-0006 in conjunction with administrative SUP #2010-0046, to add 10 outdoor dining seats along North St. Asaph Street in 2010.

In May 2015, staff administratively approved SUP #2015-0046 for a change of ownership; granting the SUP to the current restaurant operator, Hank's Pasta Bar, LLC. In the last five years, City staff performed routine and proactive inspections which revealed violations of City Code requirements and several SUP conditions related to trash, number of seats and an unpermitted encroachment of the outdoor dining area into the public right-of-way. City staff issued warning notices and subsequent inspections revealed the violations had been corrected promptly. An inspection completed January 31, 2019 revealed a violation of condition #11 which prohibits outdoor loudspeakers. Zoning staff issued a warning and the violation was promptly corrected.

PROPOSAL

The applicant requests amendments to SUP #2015-0046 to allow for additional indoor and outdoor seats (condition #2), expanded indoor and outdoor hours of operation (condition #3), outdoor loudspeakers (condition #11) and SUP approval for a 10-space parking reduction since on-site parking spaces are not available. The applicant also requests SUP approval to exceed 1.5 Floor Area Ratio (FAR) to 2.3 FAR to allow for the construction of a covered rooftop outdoor dining area on the building's roof. The applicant also proposes to increase the street-level outdoor dining area along North Saint Asaph and has requested an expanded encroachment of the public right-of-way (Encroachment #2018-0012) which Planning Commission and City Council will review separately on their March 2019 dockets. The proposed 22 additional outdoor seats on the ground level are also subject to the approval of ENC #2018-0012.

A summary of the proposed amendments can be found in the table below:

	Existing	Proposed
<u>Hours of operation:</u>	<i>Indoor</i> 11:30 a.m. to 11:30 p.m., Sun. to Thurs. 11:30 a.m. to 1:30 a.m., Fri. & Sat. <i>Outdoor</i> 11:30 a.m. to 10 p.m., daily	<i>Indoor</i> 11:30 a.m. to 1:30 a.m., daily <i>Outdoor</i> 11:30 a.m. to 11:30 p.m., daily
<u>Seats:</u>	89 (indoor) 10 (outdoor, street-level) Total: 99	194 (indoor) 32 (outdoor, street-level) 86 (outdoor, rooftop) Total: 312
<u>Live Entertainment:</u>	Indoor only	Indoor live entertainment and outdoor loudspeakers in both street-level and rooftop areas
<u>Floor Area:</u>	6,804 Sq. Ft. (1.9 FAR)	8,143 St. Ft. (2.3 FAR)

All other aspects of the restaurant's operational details, including number of employees (42 maximum), type of service (table and carryout) and garbage collection frequency (three times per week) would not change. The restaurant would continue to operate under the name Hank's Pasta Bar, serving Italian cuisine with a focus on fresh, handmade pasta. The restaurant's first floor layout would remain unchanged. The applicant proposes to utilize the currently vacant second floor for occasional special events but would also provide seating on that floor during peak dining hours as needed. The new covered rooftop dining area would be open seasonally to patrons and would feature a bar area and a dining area covered by a retractable awning. Figures Two and Three, below, show the rooftop dining area layout and concept rendering.

Though 312 total seats have been requested, the applicant anticipates that the restaurant would seldom be at full capacity as the second floor, which contains 98 seats, would be generally dedicated to occasional special events and the outdoor dining areas, which contain 118 total seats, would be seasonal.

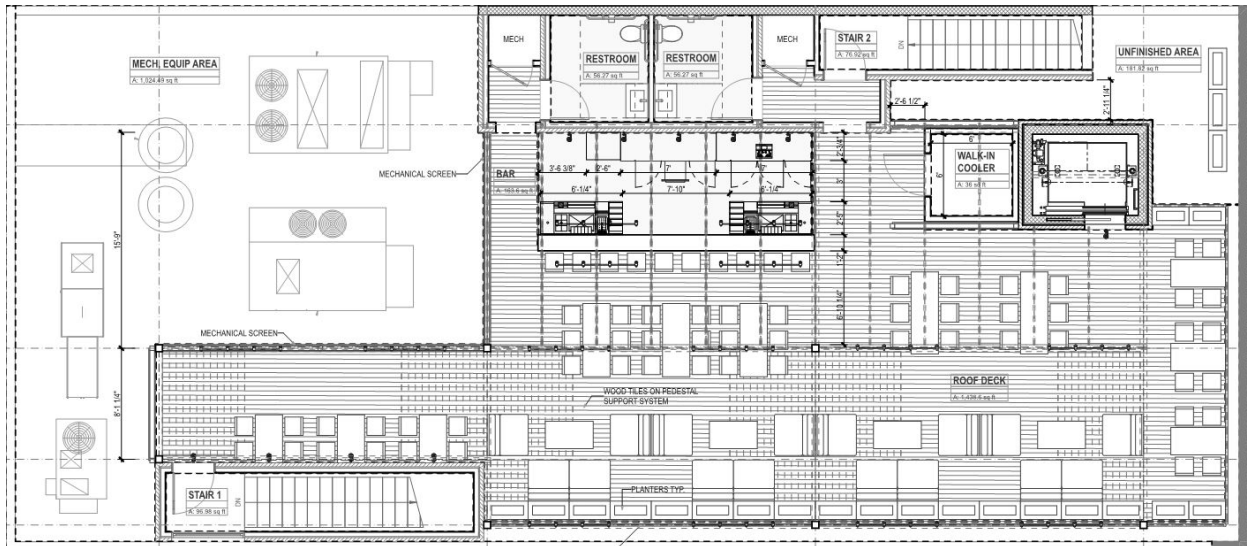


Figure 2 - Rooftop Layout



Figure 3 - Concept Rendering

PARKING

As a restaurant located within the Enhanced Transit Area, Zoning Ordinance section 8-200(A)(17)(b)(i) requires a minimum of one off-street parking space per 1,000 square feet of floor area. Additionally, section 8-200(A)(17)(c) exempts the area occupied by the first 20 outdoor dining seats. Beyond this, each outdoor dining seat is considered 15 square feet of floor

area. With 7,223 square feet of floor area on the first and second floors and 98 outdoor dining seats, the use would be required to provide a minimum of 10 off-street parking spaces.

Given that the parking agreements from the BZA parking variance are no longer in effect, and because the current applicant requests additional floor area and seats, the previously approved parking variance is nullified. Therefore, the restaurant use would be required to provide the aforementioned 10 off-street parking spaces. As parking does not exist on the site, a parking reduction for 10 spaces is required.

ZONING/MASTER PLAN DESIGNATION

The subject site is zoned CD-X – Commercial Downtown zone (Old Town North). Zoning Ordinance section 4-603 allows a restaurant and outdoor dining in the CD-X zone with SUP approval unless it complies with standards for administrative SUP approval found in zoning ordinance section 11-513(L) and (M), respectively. Because the applicant's request exceeds the standards for administrative SUP approval for operational hours and number of indoor and outdoor seats, the case must be reviewed through the full-hearing SUP process. Further, section 4-606(B)(1) of the CD-X zone permits a maximum 1.5 FAR but allows FAR to be increased up to 2.5 with SUP approval. Section 8-100(A)(4) requires SUP approval to reduce the off-street parking required by Sections 8-200(A)(17)(b)(i).

The subject site is located within the Old Town North Small Area Plan (SAP) "Subarea 4 – Mixed Use Core." The plan requires commercial or cultural uses in this subarea. A restaurant use with outdoor dining is consistent with the goals and objectives of the SAP.

The subject site is located within the locally regulated Old and Historic Alexandria District. All exterior alterations require BAR approval.

II. STAFF ANALYSIS

Staff recommends approval of the applicant's proposal to amend the current SUP, to permit a parking reduction and to increase FAR. Because a mix of predominately commercial uses surrounds the subject site, a lively restaurant is an appropriate use at this location. The proposal is also well-aligned with the Old Town North SAP's goals to keep the area active, vibrant and enjoyable with neighborhood-serving restaurant and retail uses.

Operational Changes and Outdoor Dining

Staff recommends approval of the applicant's request to expand the restaurant's seating capacity, hours of operation and outdoor dining areas, and to add outdoor loudspeakers. Condition #2 has been amended for an increase in indoor and outdoor dining seats; Condition #3 reflects the added hours of operation; and Condition #11 strikes the prohibition on outdoor speakers. The applicant's proposal would likely increase pedestrian and street-level activity. Increased activity in the area surrounding the restaurant is strongly supported by the Old Town North SAP which calls for uses to "...enliven the streetscape for the pedestrian and promote streetscape activity." The proposed expansion of the restaurant's hours and street-level outdoor dining areas are also

supported by the SAP which encourage uses that “[I]mprove safety and walkability by sustaining street life through day and evening hours.”

Gables Old Town North, opening in late 2019, is a mixed-use development with residential apartments located above restaurant and retail uses slated for the first floor. This development is located at the northeast corner of the intersection of Montgomery and North Saint Asaph Streets, directly across from the restaurant. To protect future residents, staff recommends amendments to Conditions #11 and #21 to minimize noise-related impacts from the restaurant, particularly during late-night hours.

Parking

Staff recommends approval of the applicant’s request for a full, 10-space reduction of the zoning ordinance’s parking requirement. A restaurant has operated at the site with 99 seats for almost 30 years and a review of City records revealed no parking-related complaints. Patrons can easily travel to the restaurant using public transportation, as it’s well-served by multiple DASH and WMATA bus routes and is one-half mile from the Braddock Road Metro. The Old Town North SAP, which was updated in May 2018, also included a finding that there is a surplus of underutilized off-street parking available in the area.

Staff does not expect parking issues resulting from the proposed increase in restaurant seating capacity. As the applicant states, the second floor would be used primarily for occasional special events and would be unoccupied except for peak dining hours where additional seats, beyond those available on the restaurant’s first floor, would be needed. Further, the outdoor dining areas, which make up a significant portion of the restaurant’s total seating capacity, would only be used seasonally.

Staff recommends amendments to conditions #23, #24 and #25 to reflect present-day condition language and to minimize parking-related impacts. Although the applicant states that patrons attending special events at the restaurant would likely not drive, staff recommends the addition of conditions #34 and #35. These conditions would require the applicant to encourage patrons who drive to park off-street and to obtain an agreement from a nearby off-street parking provider to allow patrons to utilize their garages or lots during special events.

Physical Expansion of Restaurant

Staff supports the applicant’s request to exceed 1.5 FAR to 2.3 FAR to construct the rooftop outdoor dining area. The proposed retractable awnings and glass roof make up a majority of the rooftop dining area, and while they cannot be excluded from floor area, they are much less bulky in appearance than fully enclosed space. The proposed enclosed spaces on the roof-level are setback from the edge of the roofline, minimizing visibility from the street. Further, mostly taller buildings surround the restaurant, so the increased height of the proposed addition would not be out of character. The rooftop outdoor dining area is also supported by the Old Town North SAP, which encourages ...“rooftops that may be utilized as high quality outdoor open spaces for the building’s users...”

Subject to conditions stated in Section III of this report, staff recommends approval of the SUP requests.

III. RECOMMENDED CONDITIONS

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

CONDITIONS OF SPECIAL USE PERMIT #2018-0093

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&CD) (SUP #2346)
2. **CONDITION AMENDED BY STAFF:** ~~Seating shall be provided inside for no more than 89 patrons. The maximum number of indoor outdoor seats permitted at the restaurant shall be 19410. The maximum number of outdoor seats shall be 32 at the street-level, subject to City Council approval of ENC #2018-0012. Eighty-six seats are permitted at the roof-level.~~ (P&Z) (SUP #2010-0046)
3. **CONDITION AMENDED BY STAFF:** ~~Indoor hours of operation shall be limited to 7 a.m. to 1:30 a.m., daily. For indoor seating, all patrons must leave the premises one hour after closing. Outdoor hours of operation shall be limited to 7 a.m. to 11:30 p.m., daily. The maximum hours of operation for indoor seats shall be between 11:00 a.m. to 11:30 p.m., Sunday to Thursday, and to 1:30 a.m., Friday and Saturday, as requested by the applicant. The maximum hours of operation for outdoor seats at the restaurant shall be between 11:30 a.m. and 10:00 p.m., daily. The outdoor dining areas shall be closed and cleared of all customers by 11:30 p.m. 10:00 p.m. daily and shall be cleaned and washed at the close of each business day that it is in use.~~ (P&Z) (SUP #2010-0046)
4. No food, beverages, or other material shall be stored outside. (P&CD) (SUP #2346)
5. **CONDITION AMENDED BY STAFF:** ~~Trash and garbage shall be placed in sealed containers which do not allow odors to escape, invasion by animals or leaking and shall be stored inside or in closed containers which do not allow invasion by animals. No trash or debris shall be allowed to accumulate on site outside of those containers. 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.~~ (T&ES) (P&Z) (SUP #2010-0046)
6. **CONDITION DELETED BY STAFF:** ~~Trash and garbage shall be collected daily when the business is open.~~ (P&CD) (SUP #2346)
7. Condition deleted. (SUP #2010-0046)
8. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z) (SUP #95-0035)

9. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z) (SUP #95-0035)
10. **CONDITION AMENDED BY STAFF:** Kitchen equipment, including floor mats, shall not be cleaned outside, ~~shall not be cleaned outside,~~ nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES) ~~(P&Z)~~
11. **CONDITION AMENDED BY STAFF:** The use must comply with the City's noise ordinance. No amplified sound shall be audible at the property line after 10 p.m. All ~~loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line.~~ (T&ES) ~~(P&Z)~~ (SUP #2010-0046)
12. 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) (SUP #2015-0046)
13. Condition deleted. (P&Z) (SUP #2010-0046)
14. **CONDITION AMENDED BY STAFF:** The design of the street-level outdoor dining area and all of its components shall be substantially consistent with the King Street Outdoor Dining Guidelines to the satisfaction of the Director of Planning and Zoning. The outdoor dining area shall not include advertising signage. The applicant shall submit a final outdoor seating plan for review and approval consistent with the King Street Outdoor Dining Guidelines to the satisfaction of the Director of Planning & Zoning. The plan shall depict the design, location, size and space of the dining area, chairs, tables, barriers, umbrellas, planters, wait stations, patio surface and other components to be located within the area, and such additional information as the Director may reasonably require. Barriers used in the outdoor dining area shall incorporate the use of planters. The outdoor seating area shall not include advertising signage, including on umbrellas. (P&Z) (SUP #2010-0046)
15. **CONDITION AMENDED BY STAFF:** Outdoor dining shall be consistent with all terms and conditions of Encroachments #2010-0006 and #2018-0012. No part of the outdoor dining use, including planters, wait stations, and barriers, shall encroach onto the public right-of-way, except as permitted in Encroachments #2010-0006 and #2018-0012, unless authorized by ~~an~~ another encroachment ordinance. (P&Z) ~~(SUP #2010-0046)~~

16. **CONDITION DELETED BY STAFF:** ~~The two trees shown on either edge of the outdoor dining areas on the outdoor dining plan dated September 21, 2010 shall not be removed in connection with the new outdoor dining area and must be preserved. Should either tree be removed in violation of this condition, the Director may require the applicant to provide replacement landscaping at the applicant's expense. (P&Z) (SUP #2010-0046)~~
17. The applicant shall maintain a minimum six-foot wide unobstructed sidewalk. (T&ES) (SUP #2010-0046)
18. **CONDITION AMENDED BY STAFF:** The brick surface material proposed for the encroachment area shall be maintained by the applicant and shall be remain flush with the existing sidewalk. (P&Z) (SUP #2015-0046)
19. **CONDITION AMENDED BY STAFF:** ~~On-premises site alcohol sales are service is permitted inside the restaurant and in the outdoor dining area. No off premises alcohol sales are permitted. (P&Z) (SUP#2010-0046)~~
20. **CONDITION AMENDED BY STAFF:** ~~Delivery service operated and managed by the applicant shall not be permitted. No delivery service shall operate from the restaurant. (P&Z) (SUP#2010-0046)~~
21. **CONDITION AMENDED BY STAFF:** Indoor limited live entertainment shall be permitted for restaurant patrons between 9 a.m. and 1 a.m., daily. Outdoor limited live entertainment on the roof deck shall be permitted in the form of amplified background music or unamplified instrumental performance for restaurant patrons between 9 a.m. to 10 p.m., daily. All entertainment shall be subordinate to the principal restaurant use. 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. is permitted at the restaurant as approved in Special Use Permit #95-0035. Dancing shall be restricted to Friday and Saturday nights only and to a maximum of 50 people at any one time. (P&Z) (T&ES) (SUP#2010-0046)
22. 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 methods to prevent underage sales of alcohol. (P&Z) (SUP #2010-0046)
23. **CONDITION AMENDED BY STAFF:** The applicant shall provide information about alternative forms of transportation to access the ~~site location of the use~~, 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) (P&Z) (SUP #2010-0046)
24. **CONDITION AMENDED BY STAFF:** The applicant shall encourage its employees to use public transportation to travel to and from work. The applicant shall contact Go Alex at goalex@alexandriava.gov for more information on establishing an employee

~~transportation benefits program. At such time as an organized parking program is adopted by City Council to assist with employee or customer parking for the area in which the subject property is located, such as a shared parking program or the Park Alexandria program, the applicant shall participate in that program. (T&ES) (P&Z) (SUP #2010-0046)~~

25. **CONDITION AMENDED BY STAFF:** The applicant shall require its employees who drive to use off-street parking. ~~and/or provide employees who use mass transit with subsidized bus and rail fare media. The applicant shall also post DASH and Metrobus schedules on-site for employees. (P&Z) (T&ES) (SUP#2010-0046)~~
26. **DUPLICATE CONDITION DELETED BY STAFF:** ~~The applicant shall maintain a minimum six foot wide unobstructed sidewalk along North Saint Asaph Street. (T&ES) (SUP #2010-0046)~~
27. 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) (SUP #2010-0046)
28. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11 p.m. and 7 a.m. (T&ES) (SUP #2010-0046)
29. **CONDITION SATISFIED AND DELETED BY STAFF:** ~~The applicant shall contact the Community Relations Unit of the Alexandria Police Department at 703-746-1920 regarding a security survey for the business and robbery readiness training for employees prior to the operation of the business. (P&Z)~~
30. 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. (P&Z)
31. **CONDITION ADDED BY STAFF:** Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
32. **CONDITION ADDED BY STAFF:** Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
33. **CONDITION ADDED BY STAFF:** 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)
34. **CONDITION ADDED BY STAFF:** The applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (T&ES)

35. **CONDITION ADDED BY STAFF:** Applicant shall maintain an agreement with an off-street parking provider to provide off-street parking for special events. (P&Z)
36. **CONDITION ADDED BY STAFF:** The design of the roof and street-level outdoor dining areas shall be substantially consistent with the plans submitted on February 19, 2019. (P&Z)
37. **CONDITION ADDED BY STAFF:** The applicant shall not exceed 2.3 FAR, however, an extension to 2.5 FAR may be permitted subject to the approval of the Director of Planning and Zoning. (P&Z)
38. **CONDITION ADDED BY STAFF:** The tree located within the street-level outdoor dining area and shown on the revised illustrations submitted February 19, 2019 shall be preserved and protected. If the tree becomes severely damaged by natural causes it shall be replaced to the satisfaction of the Director of Planning and Zoning. (P&Z)

STAFF: Tony LaColla, AICP, Division Chief, Department of Planning and Zoning
Ann Horowitz, Principal Planner, Department of Planning and Zoning
Sam Shelby, Urban Planner, Department of Planning and Zoning

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 applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (T&ES)
- R-5 Exterior power washing of the building shall not be completed using any kind of detergents. (T&ES)
- R-6 Chemicals, detergents or cleaners stored outside the building shall be kept in an enclosure with a roof. (T&ES)
- R-7 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-8 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-9 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-10 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-11 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-12 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-13 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 on the roof deck 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 10:00 pm, daily. All entertainment shall be subordinate to the principal function of the restaurant as an eating establishment.
- R-14 The use must comply with the city's noise ordinance. No amplified sound shall be audible at the property line after 10:00 pm. (T&ES)
- R-15 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be 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 SUP approval. Contact the City's Recycling Coordinator at 703-746-4410, or via email at commercialrecycling@alexandriava.gov, for more 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 served by the City at least once each week. No collections may be made between the hours of 11 p.m. and 7 a.m. (6 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 If approved, increased occupant load will require applicant to update the fire prevention permit to reflect the new occupancy load.

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.

Police Department:
No comments.



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 600 Montgomery Street

TAX MAP REFERENCE: 54.04-03-07 **ZONE:** CDX

APPLICANT:

Name: Hank's Pasta Bar, LLC

Address: 600 Montgomery Street, Alexandria, VA 22314

PROPOSED USE: Restaurant

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

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

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

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

David L. Chamowitz

Print Name of Applicant or Agent

118 N. Alfred Street

Mailing/Street Address

Alexandria, VA

City and State

22314

Zip Code


Signature

14 Dec 18
Date

703 548 0110

Telephone #

Fax #

dchamowitz@chamlaw.com

Email address

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

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

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 600 Montgomery Street, I hereby
(Property Address)
grant the applicant authorization to apply for the Restaurant use as
(use)
described in this application.

Name: 600 Montgomery Street, LLC, by David Chamowitz

Phone (703) 548-0110

Please Print

Address: 600 Montgomery Street

Email: dchamowitz@chamlaw.com

Signature: 

Date: December 14 2018

- 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.

Jamie Leeds, 100%

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. <i>Tamie Leeds</i>	<i>600 Montgomery Street</i>	<i>100%</i>
2.		
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 600 Montgomery Street, Alexandria, VA 22314 (address), unless the entity is a corporation or partnership, in which case identify each owner of more than three percent. The term ownership interest shall include any legal or equitable interest held at the time of the application in the real property which is the subject of the application.

Name	Address	Percent of Ownership
1. <i>Tamie Leeds</i>	<i>600 Montgomery Street</i>	<i>100%</i>
2.		
3.	<i>600 Montgomery Street</i>	

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. <i>Tamie Leeds</i>	<i>None</i>	<i>None</i>
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.

14 Dec
Date

David Chenoweth
Printed Name

Del
Signature

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

☒ **Yes.** Provide proof of current City business license

☐ **No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request **in detail** so that the Planning Commission and City Council can understand the nature of the operation and the use. The description should fully discuss the nature of the activity. (Attach additional sheets if necessary.)

This application is for an expansion of the popular and successful Hank's Pasta Bar located at the intersection of ~~Montgomery Street and St. Asaph Street~~. HPB currently operates as a 99 seat restaurant pursuant to SUP ~~#2015-0046~~.

~~Today, the restaurant area of HPB is limited to a portion of the first floor, plus 10 seats outside in an area between the building and the sidewalk, pursuant to an encroachment granted by the City in 2010 (ENCR #2010-0006).~~

~~This application requests an increase in the number of permissible seats and an increase in the permissible FAR to 2.5~~

~~The property was granted a 25-space parking reduction variance in May 1990. The Applicant believes this parking reduction variance remains valid, but is requesting a parking reduction SUP, along with the other requests herein. This request may be withdrawn at a later date, but is included here for purposes of completeness.~~

The expansion envisions:

~~1) Enlarging the outside seating area along the St. Asaph Street face of the building by adding 10 additional seats, in direct line with the existing encroachment area. HPB has filed an encroachment application along with this SUP application.~~

~~2) Converting the currently-vacant second floor of the existing building into space principally for weddings and receptions, although use as additional public restaurant space may occur in times of high demand.~~

~~3) Constructing a roof deck on top of the building for additional restaurant service when weather permits during temperate periods of the year.~~

~~The total number of seats proposed is 312, although HPB expects that it would be rare for that many to be in use at the same time due to the manner in which HPB intends to market the space to customers. For example, a wedding reception would likely book both the second floor and the roof deck as spaces its guests could alternate between during the booking period. That is, both would not be occupied at full-capacity simultaneously. Another example: On a pleasant weekday evening, the roof deck might be expected to attract an early happy-hour crowd, which would diminish and/or take seats in the first floor restaurant for a full meal. Meanwhile, the second floor would be closed or minimally-occupied, as there would not likely be demand for a large private event on a weeknight.~~

~~The hours of operation applied for are slight expansions from existing:~~

~~Inside: 10:30am-1:30am~~

~~Outside: 10:30am-11:30pm~~

~~The number of employees will be highly variable based on demand.~~

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).

See description above. 312 seat capacity.

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

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

See description above. Varies with demand. Greater in evening, during dinner service.

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

Day:

See description above.

Hours:

_____	_____
_____	_____
_____	_____
_____	_____

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

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

Noise levels have not been an issue in the past with the existing restaurant, and are not expected to be an issue going forward.

B. How will the noise be controlled?

Aside from standard restrictions on hours of operation, noise controls are not necessary.

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

This is the proposed expansion of an existing restaurant that has been in operation for 2.5 years. Its operations regarding this topic will not change. Odors have not been an issue.

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)

This is the proposed expansion of an existing restaurant that has been in operation for 2.5 years. Its operations regarding this topic will not change. It generates standard restaurant refuse.

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

This is the proposed expansion of an existing restaurant that has been in operation for 2.5 years. Its operations regarding this topic will not change in nature, though the volume of restaurant refuse may increase. It expects to generate approximately 20 large bags of trash per day.

- C. How often will trash be collected?

The dumpster is expected to be emptied approximately three times per week.

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

In the 2.5 years that this restaurant has been in operation, litter has not been a problem. However, the staff and management police the grounds for litter during the hours the restaurant is open to the public, and will continue to do so.

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:

Standard commercial cleaning and degreasing solvents are used. The names change according to supplier and availability, and quantities vary by demand. They are disposed of by standard, safe, and acceptable methods, including recycling when available.

- 12.** What methods are proposed to ensure the safety of nearby residents, employees and patrons? In the 2.5 years that this restaurant has been in operation, the safety of nearby residents, employees, and patrons has not been a problem. However, management and staff police the restaurant and grounds for unsafe behavior during the hours the restaurant is open to the public, and will continue to do so.

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.

This is the proposed expansion of an existing restaurant that has been in operation for 2.5 years. Its operations regarding the subject of this question will not change. It will serve beer, wine, and mixed beverages, on-premises.

PARKING AND ACCESS REQUIREMENTS

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

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

<p style="text-align: center;">Planning and Zoning Staff Only</p> <p>Required number of spaces for use per Zoning Ordinance Section 8-200A _____</p> <p>Does the application meet the requirement? <input type="checkbox"/> Yes <input type="checkbox"/> No</p>
--

- 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?

NO PARKING REQUIREMENT; SEE ABOVE

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

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

- B. Where are off-street loading facilities located? Alley beside the building
- C. During what hours of the day do you expect loading/unloading operations to occur?
Varies; Mostly in the morning
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?
Daily
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?
No improvements needed

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? 2129 square feet.

18. What will the total area occupied by the proposed use be?
- 7223 sq. ft. (existing) + 2129 sq. ft. (addition if any) = 9352 sq. ft. (total)

19. The proposed use is located in: *(check one)*
- ☒ a stand alone building
- ☐ a house located in a residential zone
- ☐ a warehouse
- ☐ a shopping center. Please provide name of the center: _____
- ☐ an office building. Please provide name of the building: _____
- ☐ other. Please describe: _____

End of Application

SUP # _____
Admin Use Permit # _____



SUPPLEMENTAL APPLICATION

RESTAURANT

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

1. How many seats are proposed?
Indoors: 280 Outdoors: 32 Total number proposed: 312

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:
Italian/American; NO CHANGE FROM EXISTING

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? 0
Will delivery drivers use their own vehicles? ☐ Yes ☒ No
Where will delivery vehicles be parked when not in use?
No fixed delivery vehicles. Possible use of UberEats, etc, third-party services

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
☒ Yes ☐ No
If yes, please describe:
As described, the second floor will be mostly used for wedding receptions or other private rentals. These may involve a band playing live music, if arranged by the party renting the space. It would be indoor only.

Parking impacts. Please answer the following:

1. What percent of patron parking can be accommodated off-street? (check one)
 - ☐ 100%
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☒ No parking can be accommodated off-street

2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends? (check one)
 - ☐ All
 - ☐ 75-99%
 - ☐ 50-74%
 - ☐ 1-49%
 - ☒ None

3. What is the estimated peak evening impact upon neighborhoods? (check one)
 - ☒ No parking impact predicted
 - ☐ Less than 20 additional cars in neighborhood
 - ☐ 20-40 additional cars
 - ☐ More than 40 additional cars

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

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

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

310	Maximum number of patron dining seats
+	0 Maximum number of patron bar seats
+	0 Maximum number of standing patrons
=	310 Maximum number of patrons

2. 20 Maximum number of employees by hour at any one time

3. Hours of operation. Closing time means when the restaurant is empty of patrons.(check one)
 - ☐ Closing by 8:00 PM
 - ☐ Closing after 8:00 PM but by 10:00 PM
 - ☐ Closing after 10:00 PM but by Midnight
 - ☒ Closing after Midnight

4. Alcohol Consumption (check one)
 - ☐ High ratio of alcohol to food
 - ☒ Balance between alcohol and food
 - ☐ Low ratio of alcohol to food



APPLICATION - SUPPLEMENTAL

PARKING REDUCTION

Supplemental information to be completed by applicants requesting special use permit approval of a reduction in the required parking pursuant to section 8-100(A)(4) or (5).

1. Describe the requested parking reduction. (e.g. number of spaces, stacked parking, size, off-site location)

The Applicant's proposal would require 8 parking spaces, but the Applicant property previously received a Variance in May 1990 permitting a reduction of 25 spaces. The parking reduction requested here, subject to withdrawal, is for an 8 space parking reduction.

2. Provide a statement of justification for the proposed parking reduction.

The Applicant does not believe it requires a Parking Reduction, since the property received a Variance from the BZA in May 1990 for 25 spaces, and the proposed use only requires 8 spaces. That notwithstanding, the Applicant does not believe that a parking reduction of 8 spaces will be a burden on the neighborhood, seeing as how this restaurant and its predecessors have never in their history provided any off-street parking and have always enjoyed a reduction of 25, whereas the current request is only 8.

3. Why is it not feasible to provide the required parking?

The building as-constructed covers the entirety of the parcel, as it has for many, many decades.

4. Will the proposed reduction reduce the number of available parking spaces below the number of existing parking spaces?

____ Yes. ☒ No.

5. If the requested reduction is for more than five parking spaces, the applicant must submit a **Parking Management Plan** which identifies the location and number of parking spaces both on-site and off-site, the availability of on-street parking, any proposed methods of mitigating negative affects of the parking reduction.

6. The applicant must also demonstrate that the reduction in parking will not have a negative impact on the surrounding neighborhood.



Department of Planning and Zoning

Floor Area Ratio and Open Space Calculations

B

A. Property Information

A1. 600 Montgomery Street, Alexandria
Street Address

CDX

Zone

A2. 3,634.00
Total Lot Area

x 1.50
Floor Area Ratio Allowed by Zone

= 5,451.00
Maximum Allowable Floor Area

B. Existing Gross Floor Area

Existing Gross Area

Basement

First Floor 3,611.50

Second Floor 3,611.50

Third Floor 0.00

Attic

Porches

Balcony/Deck

Lavatory***

Other**

Allowable Exclusions**

Basement**

Stairways**

Mechanical**

Attic less than 7***

Porches**

Balcony/Deck**

Lavatory***

Other**

Other**

B1. 7,223.00 Sq. Ft.
Existing Gross Floor Area*

B2. 0.00 Sq. Ft.
Allowable Floor Exclusions**

B3. 7,223.00 Sq. Ft.
Existing Floor Area Minus Exclusions
(subtract B2 from B1)

Comments for Existing Gross Floor Area

REQUESTING FAR 2.5
FAR 2.5 - GFA 9,085 SF
TOTAL PROPOSED = 8,143.1 SF
SEE PLAN DIAGRAM A-003 DATE 12/11/18

B1. Total Gross

7,223.00

B2. Total Exclusions

0.00

C. Proposed Gross Floor Area

Proposed Gross Area

Basement

First Floor 0.00

Second Floor 0.00

Third Floor 2,129.00

Attic

Porches

Balcony/Deck

Lavatory***

Other

Allowable Exclusions**

Basement**

Stairways** 731.60

Mechanical** 77.30

Attic less than 7*** 0.00

Porches** 0.00

Balcony/Deck** 0.00

Lavatory*** 400.00

Other**

Other**

C1. 2,129.00 Sq. Ft.
Proposed Gross Floor Area*

C2. 1,208.90 Sq. Ft.
Allowable Floor Exclusions**

C3. 920.10 Sq. Ft.
Proposed Floor Area Minus Exclusions
(subtract C2 from C1)

C1. Total Gross

2,129.00

C2. Total Exclusions

1,208.90

D. Total Floor Area

D1. 8,143.10 Sq. Ft.
Total Floor Area (add B3 and C3)

D2. 5,451.00 Sq. Ft.
Total Floor Area Allowed
by Zone (A2)

E. Open Space (RA & RB Zones)

E1. Existing Open Space

E2. Required Open Space

E3. Proposed Open Space

Notes

*Gross floor area is the sum of all areas under roof of a lot, 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. Sections may also be required for some exclusions.

***Lavatories may be excluded up to a maximum of 50 square feet, per lavatory. The maximum total of excludable area for lavatories shall be no greater than 10% of gross floor area.

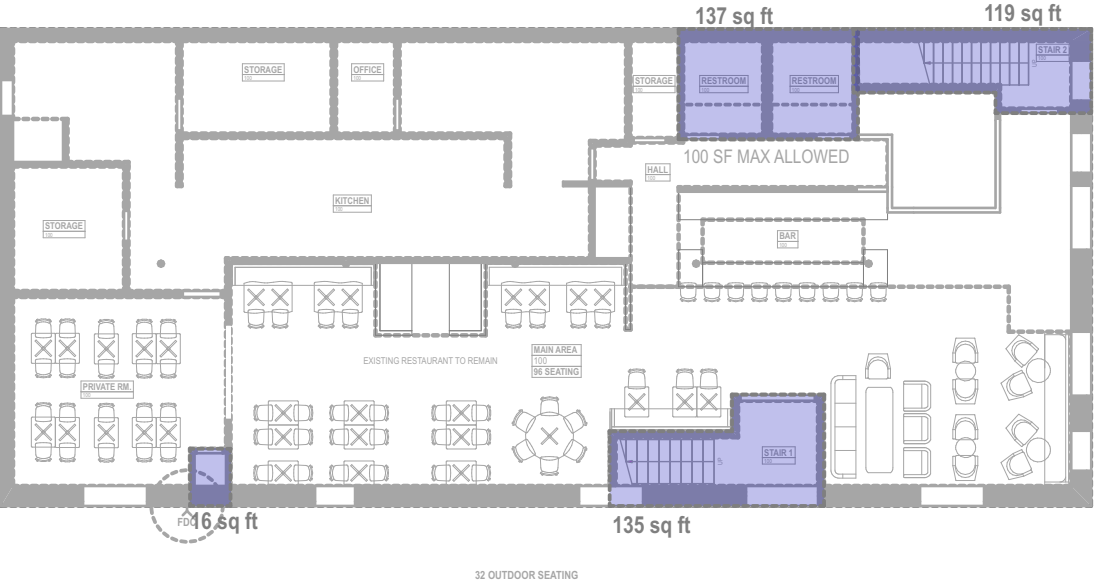
The undersigned hereby certifies and attests that, to the best of his/her knowledge, the above computations are true and correct.

Signature:

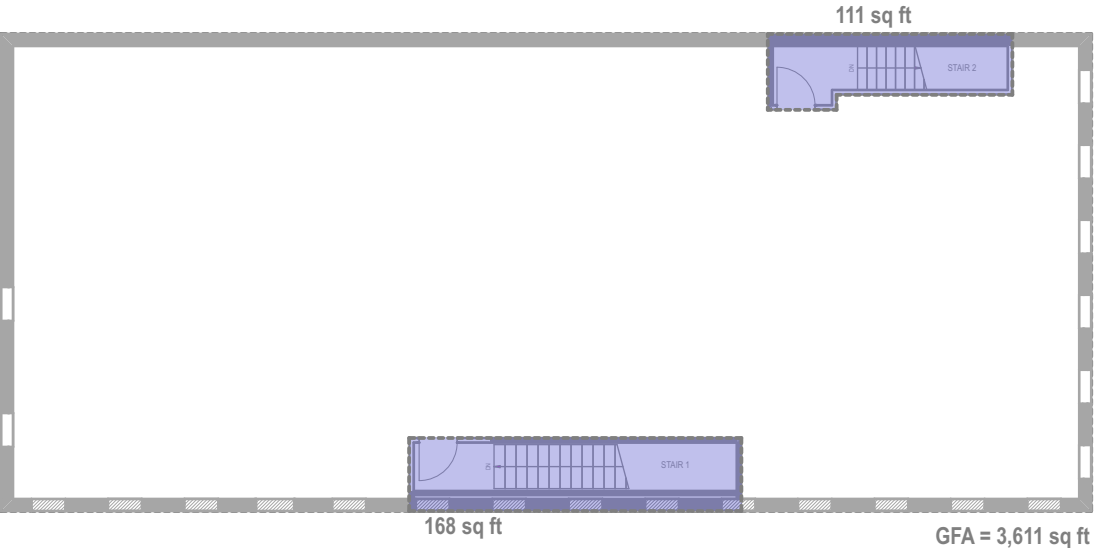
Anita Angiel

Date:

12/11/18



1ST FLOOR PLAN- EXISTING

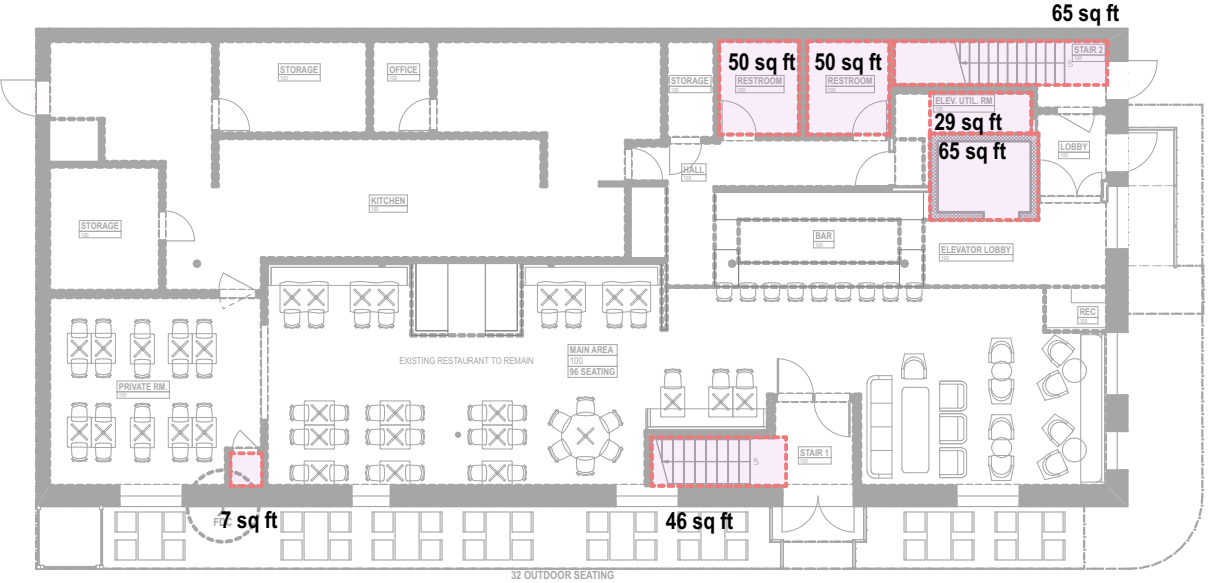


2ND FLOOR PLAN - EXISTING

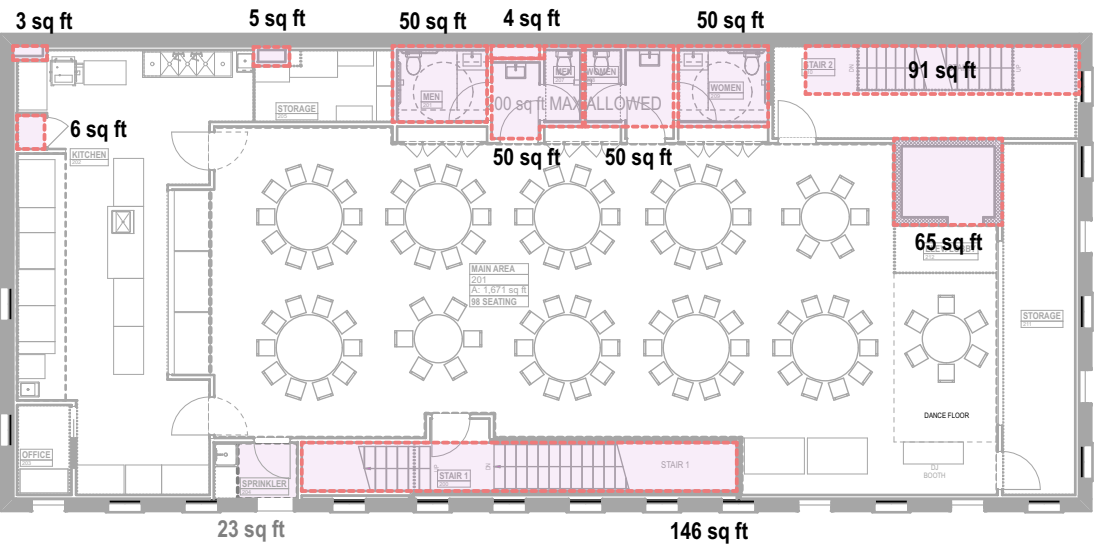
PROJECT AREAS

GROSS	SF	EXCLUSIONS	SF	MISC.
1ST FL	3611.5	STAIRS/ELEV	731.6	
2ND FL	3611.5	MECH	77.3	
3RD FL	2129	LAVATORIES	400	
TOTAL	9352	RETRACT AWNING	0	790
1208.9				
FAR 1.5	5451			
FAR 2.5	9085	TOTAL PROPOSED	8143.1	

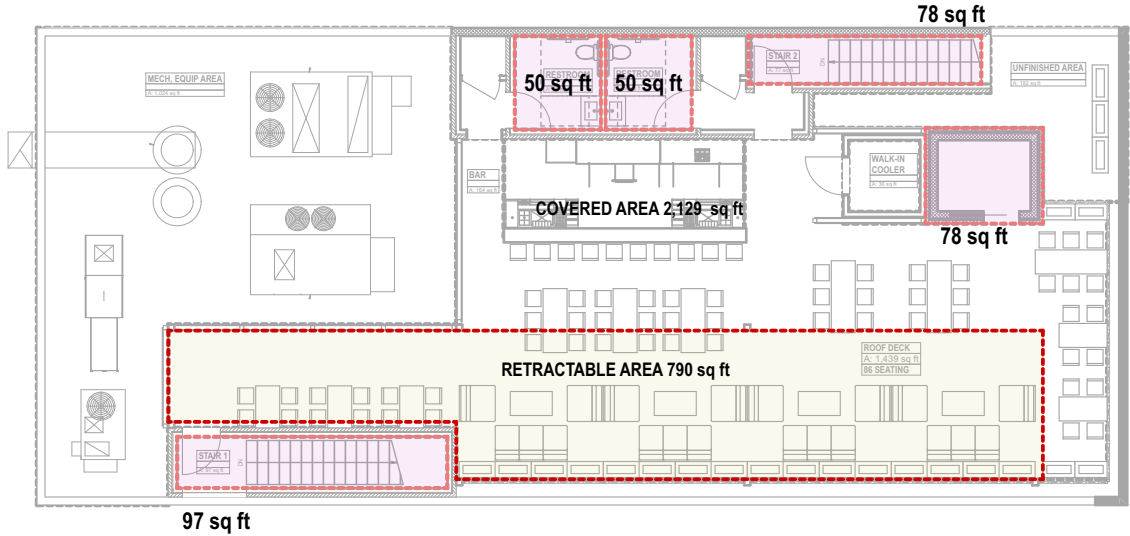
NOTE: RETRACTABLE AWNING AREA IS INCLUDED IN THE TOTAL ROOF AREA (3RD FLR) 2,129 SF



1ST FLOOR PLAN



2ND FLOOR PLAN



ROOF DECK

RELEASE DATE:	
a	8/31/18
b	2/19/19

CONCEPT PLANS	
BAR DRAWING SET	

HANK'S PASTA BAR
600 MONTGOMERY ST, ALEXANDRIA VA 22314
SHANE MAYSON
Phone: 646-241-0409

UNITED STRUCTURAL ENGINEERS, INC
21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166
Tel: 703-228-3730
Email: azziz@unitedstructure.com

MEP DESIGNS, INC.
8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110
Tel: 703-366-3663
Fax: 703-656-4866
Email: mail@mepdesigns.com



SELECTIVE DEMOLITION NOTES

PART I GENERAL

PRE-DEMOLITION CONFERENCE: PRIOR TO OF DEMOLITION AND ASSOCIATED WORK, MEET AT PROJECT SITE, OR OTHER MUTUALLY AGREED LOCATION, WITH DEMOLITION SUBCONTRACTOR, INSTALLERS OF RELATED WORK INCLUDING BUT NOT LIMITED TO THE ROOFER, ELECTRICIAN, PLUMBER, MECHANICAL AND SPRINKLER SUBCONTRACTORS, AND OTHER ENTITIES CONCERNED WITH DEMOLITION PERFORMANCE, INCLUDING (WHERE APPLICABLE), ARCHITECT, ENGINEERS, AND OWNER. RECORD DISCUSSIONS AND AGREEMENTS AND FURNISH COPY TO EACH PARTICIPANT. PROVIDE AT LEAST 72 HOURS ADVANCE NOTICE TO PARTICIPANTS PRIOR TO CONVENING PRE-DEMOLITION CONFERENCE.

EXTENT OF SELECTIVE DEMOLITION WORK IS INDICATED ON DRAWINGS. DEMOLITION REQUIRES THE SELECTIVE REMOVAL AND SUBSEQUENT OFFSITE DISPOSAL OF THE ITEMS INDICATED ON THE DRAWINGS AND INCLUDING BUT NOT LIMITED TO THE FOLLOWING:

PORTIONS OF BUILDING STRUCTURE INDICATED ON DRAWINGS AND AS REQUIRED TO ACCOMMODATE NEW CONSTRUCTION.
REMOVAL OF INTERIOR STRUCTURE AS INDICATED ON DRAWINGS.
REMOVAL OF DOORS AND FRAMES INDICATED "REMOVE".
REMOVAL OF EXISTING OPENINGS INDICATED TO BE FILLED IN.
REMOVAL AND PROTECTION OF EXISTING FIXTURES AND EQUIPMENT ITEMS INDICATED "SALVAGE".

RELOCATION OF PIPES, CONDUITS, DUCTS, OTHER MECHANICAL AND ELECTRICAL WORK ARE SPECIFIED BY RESPECTIVE TRADES.

SCHEDULE: SUBMIT SCHEDULE INDICATING PROPOSED SEQUENCE OF OPERATIONS FOR SELECTIVE DEMOLITION WORK TO OWNER'S REPRESENTATIVE FOR REVIEW PRIOR TO COMMENCEMENT OF WORK. INCLUDE CONTRACTOR'S COORDINATION FOR SHUT-OFF, CAPPING, AND CONTINUATION OF UTILITY SERVICES AS REQUIRED, TOGETHER WITH DETAILS FOR DUST AND NOISE CONTROL.

CONDITION OF STRUCTURES: OWNER ASSUMES NO RESPONSIBILITY FOR ACTUAL CONDITION OF ITEMS OR STRUCTURES TO BE DEMOLISHED. CONDITIONS EXISTING AT TIME OF COMMENCEMENT OF CONTRACT WILL BE MAINTAINED BY OWNER INSOFAR AS PRACTICABLE. HOWEVER, VARIATIONS WITHIN STRUCTURE MAY OCCUR BY OWNER'S REMOVAL AND SALVAGE OPERATIONS PRIOR TO START OF SELECTIVE DEMOLITION WORK.

PROTECTIONS: PROVIDE TEMPORARY BARRICADES AND OTHER FORMS OF PROTECTION AS REQUIRED TO PROTECT OWNER'S PERSONNEL AND GENERAL PUBLIC FROM INJURY DUE TO SELECTIVE DEMOLITION WORK.

DAMAGES: PROMPTLY REPAIR DAMAGED CAUSED TO ADJACENT FACILITIES BY DEMOLITION WORK AT NO COST TO OWNER.

TRAFFIC: CONDUCT SELECTIVE DEMOLITION OPERATIONS AND DEBRIS REMOVAL IN A MANNER TO ENSURE MINIMUM INTERFERENCE WITH ROADS, STREETS, WALKS, AND OTHER ADJACENT OCCUPIED OR USED FACILITIES.

UTILITY SERVICES: MAINTAIN EXISTING UTILITIES INDICATED TO REMAIN, KEEP IN SERVICE, AND PROTECT AGAINST DAMAGE DURING DEMOLITION OPERATIONS.

ENVIRONMENTAL CONTROLS: USE WATER SPRINKLING, TEMPORARY ENCLOSURES, AND OTHER SUITABLE METHODS TO LIMIT DUST AND DIRT RISING AND SCATTERING IN AIR TO LOWEST PRACTICAL LEVEL. COMPLY WITH GOVERNING REGULATIONS PERTAINING TO ENVIRONMENTAL PROTECTION.

PART II PRODUCTS (PER INDUSTRY STANDARDS)

PART III EXECUTION
DO NOT USE WATER WHEN IT MAY CREATE HAZARDOUS OR OBJECTIONABLE CONDITIONS SUCH AS ICE, FLOODING, AND POLLUTION.

INSPECTION: PRIOR TO COMMENCEMENT OF SELECTIVE DEMOLITION WORK, INSPECT AREAS IN WHICH WORK WILL BE PERFORMED OR WILL BE AFFECTED. PHOTOGRAPH EXISTING CONDITIONS TO STRUCTURE SURFACES, EQUIPMENT OR TO SURROUNDING PROPERTIES WHICH COULD BE MISCONSTRUED AS DAMAGE RESULTING FROM SELECTIVE DEMOLITION WORK; FILE WITH OWNER'S REPRESENTATIVE PRIOR TO STARTING WORK.

PREPARATION: PROVIDE INTERIOR AND EXTERIOR SHORING, BRACING, OR SUPPORT TO PREVENT MOVEMENT, SETTLEMENT OR COLLAPSE OF STRUCTURES TO BE DEMOLISHED AND ADJACENT FACILITIES TO REMAIN.

CEASE OPERATIONS AND NOTIFY OWNER'S REPRESENTATIVE IMMEDIATELY IF SAFETY OF STRUCTURE APPEARS TO BE ENDANGERED.TAKE PRECAUTIONS TO SUPPORT STRUCTURE UNTIL DETERMINATION IS MADE FOR CONTINUING OPERATIONS.

COVER AND PROTECT FURNITURE, EQUIPMENT AND FIXTURES TO REMAIN FROM SOILING OR DAMAGE WHEN DEMOLITION WORK IS PERFORMED IN ROOMS OR AREAS FROM WHICH SUCH ITEMS HAVE NOT BEEN REMOVED.

LOCATE, IDENTIFY, STUB OFF AND DISCONNECT UTILITY SERVICES THAT ARE NOT INDICATED TO REMAIN.

PROVIDE BY-PASS CONNECTIONS AS NECESSARY TO MAINTAIN CONTINUITY OF SERVICE TO OCCUPIED AREAS OF BUILDING. PROVIDE MINIMUM OF 72 HOURS ADVANCE NOTICE TO OWNER IF SHUT-DOWN OF SERVICE IS NECESSARY DURING CHANGE-OVER.

DEMOLITION: PERFORM SELECTIVE DEMOLITION WORK IN A SYSTEMATIC MANNER.

DEMOLISH CONCRETE AND MASONRY IN SMALL SECTIONS. CUT CONCRETE AND MASONRY AT JUNCTURES WITH CONSTRUCTION TO REMAIN USING POWER-DRIVEN MASONRY SAW OR HAND TOOLS; DO NOT USE POWER-DRIVEN IMPACT TOOLS.

FOR INTERIOR SLABS ON GRADE, USE REMOVAL METHODS THAT WILL NOT CRACK OR STRUCTURALLY DISTURB ADJACENT SLABS OR PARTITIONS. USE POWER SAW WHERE POSSIBLE.

COMPLETELY FILL BELOW-GRADE AREAS AND VOIDS RESULTING FROM DEMOLITION WORK. PROVIDE FILL CONSISTING OF APPROVED EARTH, GRAVEL OR SAND, FREE OF TRASH AND DEBRIS, STONES OVER 6" DIAMETER, ROOTS OR OTHER ORGANIC MATTER.

IF UNANTICIPATED MECHANICAL, ELECTRICAL OR OTHER INFRASTRUCTURE AND BUILDING ELEMENTS WHICH CONFLICT WITH INTENDED FUNCTION OR DESIGN ARE ENCOUNTERED, INVESTIGATE AND MEASURE BOTH NATURE AND EXTENT OF CONFLICT. SUBMIT REPORT TO OWNER'S REPRESENTATIVE IN WRITTEN, ACCURATE DETAIL. PENDING RECEIPT OF DIRECTIVE FROM OWNER'S REPRESENTATIVE REARRANGE SELECTIVE DEMOLITION SCHEDULE AS NECESSARY TO CONTINUE OVERALL JOB PROGRESS WITHOUT DELAY.

SALVAGE ITEMS: WHERE INDICATED ON DRAWINGS AS "SALVAGE-DELIVER TO OWNER," CAREFULLY REMOVE INDICATED ITEMS, CLEAN, STORE AND TURN OVER TO OWNER AND OBTAIN RECEIPT.

DISPOSAL OF DEMOLISHED MATERIALS: REMOVE DEBRIS, RUBBISH AND OTHER MATERIALS RESULTING FROM DEMOLITION OPERATIONS FROM BUILDING SITE. TRANSPORT AND LEGALLY DISPOSE OF MATERIALS OFF SITE.

IF HAZARDOUS MATERIALS ARE ENCOUNTERED DURING DEMOLITION OPERATIONS, COMPLY WITH APPLICABLE REGULATIONS, LAWS, AND ORDINANCES CONCERNING REMOVAL, HANDLING AND PROTECTION AGAINST EXPOSURE OR ENVIRONMENTAL POLLUTION.

BURNING OF REMOVED MATERIALS IS NOT PERMITTED ON PROJECT SITE.

CLEAN-UP AND REPAIR: UPON COMPLETION OF DEMOLITION WORK, REMOVE TOOLS, EQUIPMENT AND DEMOLISHED MATERIALS FROM SITE. REMOVE PROTECTIONS AND LEAVE INTERIOR AREAS BROOM CLEAN.

REPAIR DEMOLITION PERFORMED IN EXCESS OF THAT REQUIRED. RETURN STRUCTURES AND SURFACES TO REMAIN TO CONDITION EXISTING PRIOR TO COMMENCEMENT OF SELECTIVE DEMOLITION WORK. REPAIR ADJACENT CONSTRUCTION OR SURFACES SOILED OR DAMAGED BY SELECTIVE DEMOLITION WORK.

DEFINITIONS:

REMOVE: DETACH ITEMS FROM EXISTING CONSTRUCTION AND LEGALLY DISPOSE OF THEM OFF-SITE UNLESS INDICATED TO BE REMOVED AND SALVAGED OR RECYCLED.

REMOVE AND SALVAGE: DETACH ITEMS FROM EXISTING CONSTRUCTION AND DELIVER THEM TO OWNER READY FOR REUSE.

EXISTING TO REMAIN: EXISTING ITEMS OF CONSTRUCTION THAT ARE NOT TO BE REMOVED AND THAT ARE NOT OTHERWISE INDICATED TO BE REMOVED, REMOVED AND SALVAGED, OR RECYCLED.

CONTRACTOR/ SUBCONTRACTOR TO PROVIDE OWNER WITH PROPOSED PROTECTION AND CONTROL MEASURES: SUBMIT STATEMENT OR DRAWING THAT INDICATES THE MEASURES PROPOSED FOR USE, PROPOSED LOCATIONS, AND PROPOSED TIME FRAME FOR THEIR OPERATION. IDENTIFY OPTIONS IF PROPOSED MEASURES ARE LATER DETERMINED TO BE INADEQUATE.

SCHEDULE OF BUILDING DEMOLITION ACTIVITIES: INDICATE DETAILED SEQUENCE OF DEMOLITION AND REMOVAL WORK, WITH STARTING AND ENDING DATES FOR EACH ACTIVITY, INTERRUPTION OF UTILITY SERVICES, AND LOCATIONS OF TEMPORARY PROTECTION AND MEANS OF EGRESS.

DEMOLITION FIRM QUALIFICATIONS: AN EXPERIENCED FIRM THAT HAS SPECIALIZED IN DEMOLITION WORK SIMILAR IN MATERIAL AND EXTENT TO THAT INDICATED FOR THIS PROJECT.

REGULATORY REQUIREMENTS: COMPLY WITH GOVERNING EPA NOTIFICATION REGULATIONS BEFORE BEGINNING DEMOLITION. COMPLY WITH HAULING AND DISPOSAL REGULATIONS OF AUTHORITIES HAVING JURISDICTION. COMPLY WITH ANSI A10.6 AND NFPA 241.

HANK'S PASTA BAR

600 MONTGOMERY ST, ALEXANDRIA VA 22314

SELECTIVE DEMOLITION NOTES

HANK'S PASTA BAR

600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON

Phone: 646-241-0409

UNITED STRUCTURAL ENGINEERS. INC

21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166

Tel: 703-228-3730
Email: aziz@unitedstructure.com

MEP DESIGNS, INC.

8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

Tel: 703-366-3663
Fax: 703-656-4686
Email: mail@mepdesigns.com



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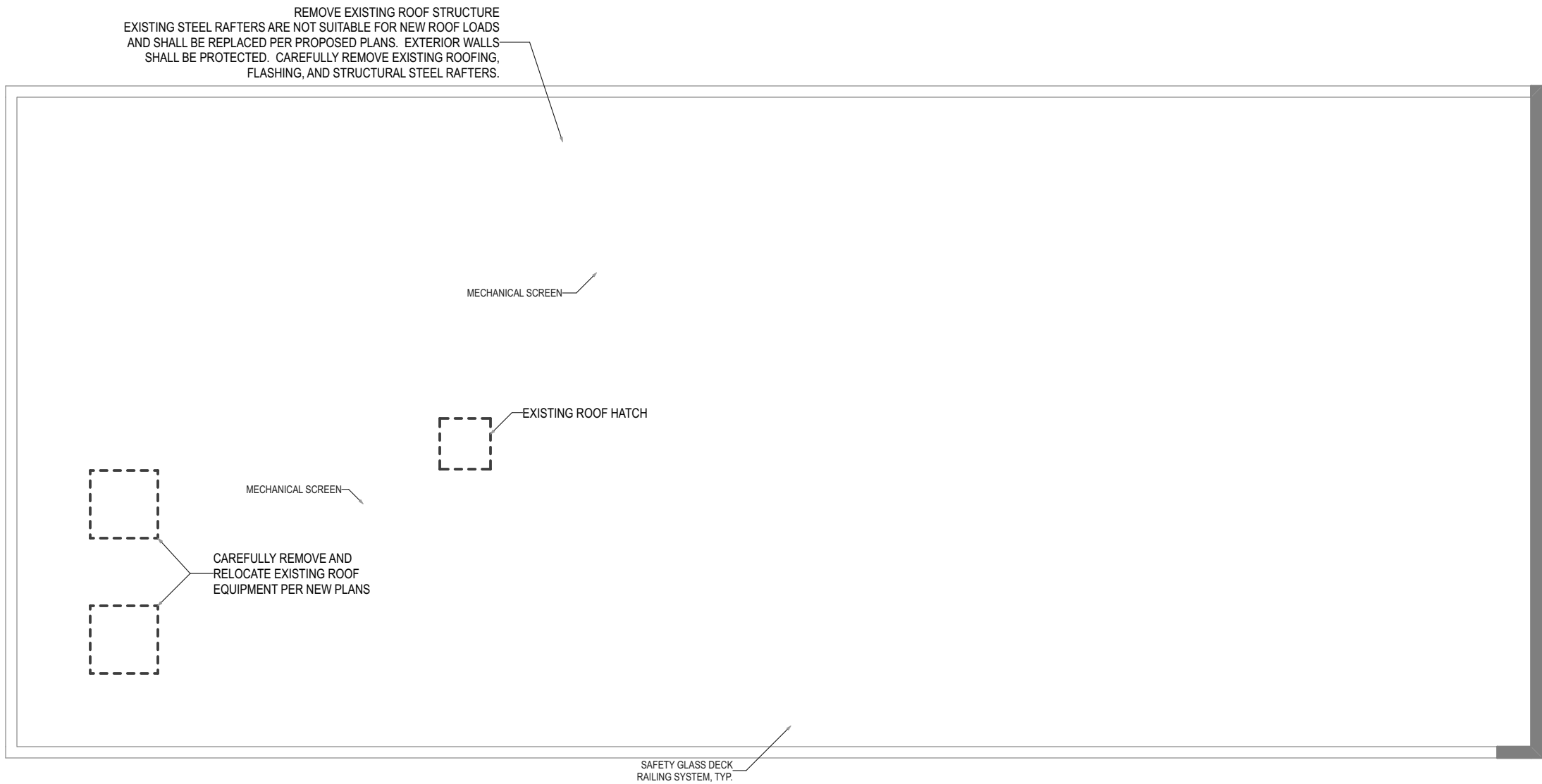
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RELEASE DATE:		
a	8/31/18	CONCEPT PLANS
b	2/19/19	BAR DRAWING SET

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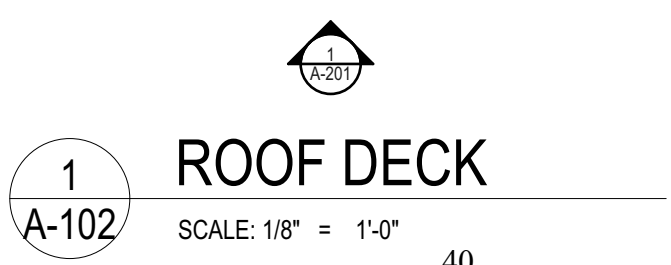
HANK'S PASTA BAR
600 MONTGOMERY ST, ALEXANDRIA VA 22314
SHANE MAYSON
Phone: 646-241-0409

UNITED STRUCTURAL ENGINEERS. INC
21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166
Tel: 703-228-3730
Email: aziz@unitedstructure.com

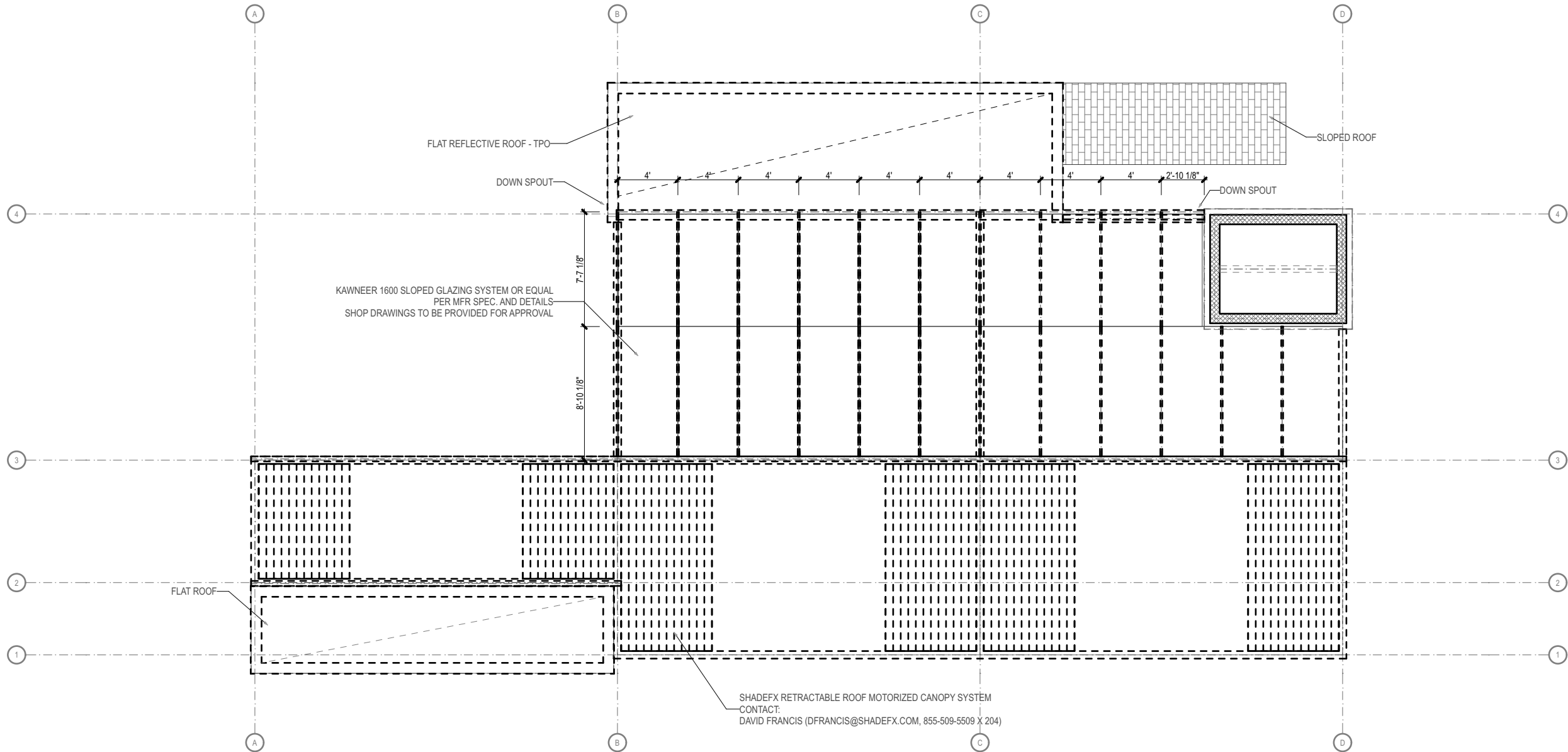
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MANASSAS, VA 20110
Tel: 703-366-3663
Fax: 703-656-4866
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ROOF

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

RELEASE DATE:		
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b	2/19/19	BAR DRAWING SET

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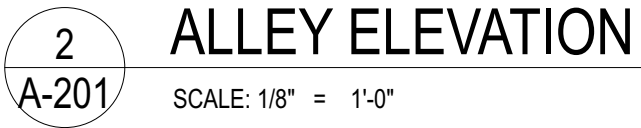
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HANK'S PASTA BAR
600 MONTGOMERY ST, ALEXANDRIA VA 22314
SHANE MAYSON
Phone: 646-241-0409

UNITED STRUCTURAL ENGINEERS, INC.
21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166
Tel: 703-228-3730
Email: aziz@unitedstructure.com

MEP DESIGNS, INC.
8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110
Tel: 703-366-3663
Fax: 703-656-4866
Email: mail@mepdesigns.com

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600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0409

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21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166

Tel: 703-226-3730
Email: aziz@unitedstructure.com

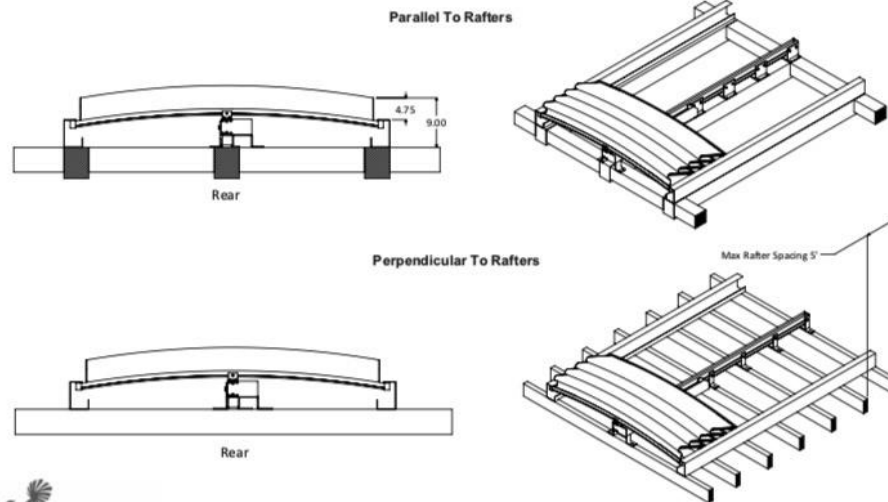
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8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

Tel: 703-366-3663
Fax: 703-656-4886
Email: mail@mepdesigns.com



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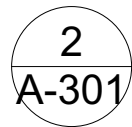
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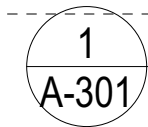
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CONTRACTOR TO VERIFY STEEL STRUCTURE / PERGOLA DIMENSION IN FIELD
AND PROVIDE SHOP DRAWINGS FOR THE RETRACTABLE ROOF SYSTEM

18016



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



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

HANK'S PASTA BAR

600 MONTGOMERY ST, ALEXANDRIA VA 22314

SECTIONS

HANK'S PASTA BAR
100 MONTGOMERY ST, ALEXANDRIA VA 22314
HANE MAYSON
Phone: 646-241-0409

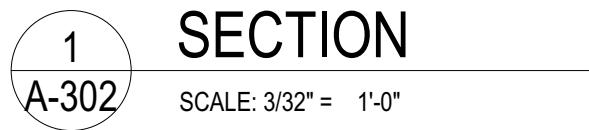
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ENGINEERS, INC**
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TERLING, VA 20166
Tel: 703-226-3730
Email: aziz@unitedstructure.com

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721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110
Tel: 703-366-3663
Fax: 703-656-4886
Email: mail@mepdesigns.com



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600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0409

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STERLING, VA 20166

Tel: 703-226-3730
Email: aziz@unitedstructure.com

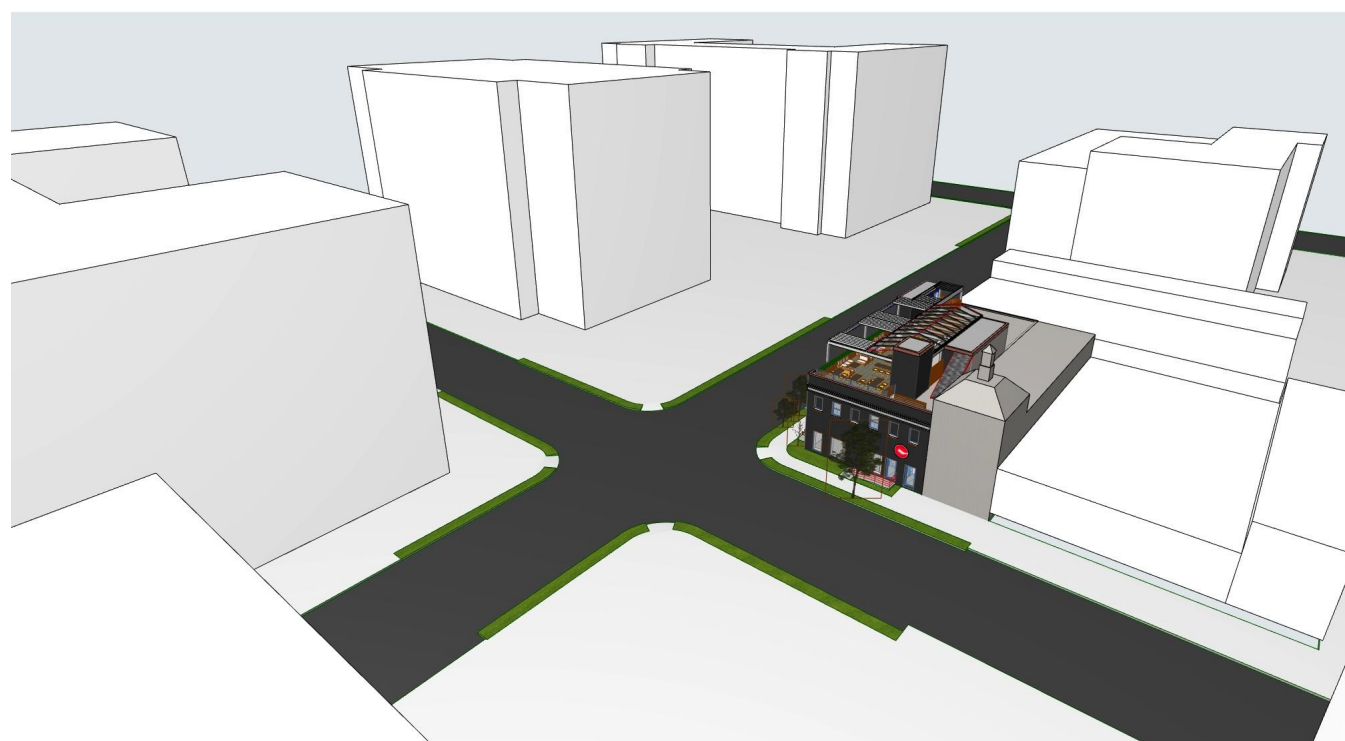
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8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

Tel: 703-366-3663
Fax: 703-656-4886
Email: mail@mepdesigns.com



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600 MONTGOMERY ST, ALEXANDRIA VA 22314

PROPOSED MASSING VIEWS

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600 MONTGOMERY ST. ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0405

Phone: 646-241-0409

UNITED STRUCTURAL
ENGINEERS, INC.

21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166

STERLING, VA 2016

Tel: 703.226.3730

Email: aziz@unitedstructure.com

MEP DESIGNS, INC.

8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

MANASSAS, VA 201

Tel: 703-366-3663

Tel: 703-366-3663
Fax: 703-656-4886

Fax: 703-656-4886
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PROPOSED VIEW - N ST. ASAPH ST.

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600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0409

UNITED STRUCTURAL
ENGINEERS, INC

1495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166

Tel: 703-226-3730
 Email: aziz@unitedstructure.com

MEP DESIGNS, INC.

1721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

Tel: 703-366-3663
Fax: 703-656-4886
Email: mail@mepdesigns.com





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PROPOSED VIEW - MONTGOMERY ST

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00 MONTGOMERY ST, ALEXANDRIA VA 22314

HANE MAYSON
Phone: 646-241-0409

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TERLING, VA 20166

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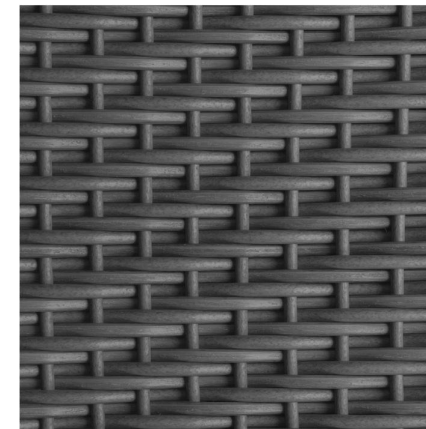
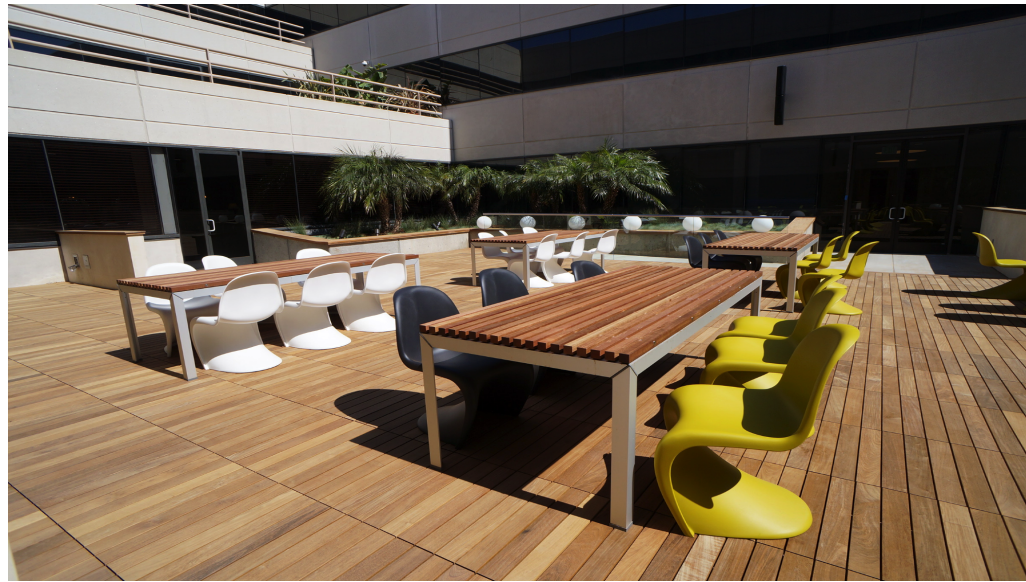
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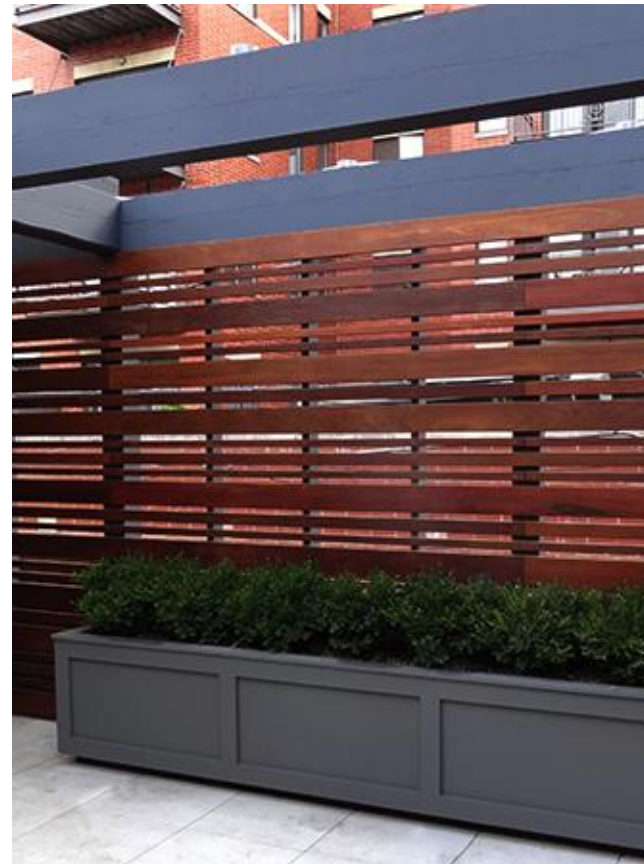
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EXAMPLE OF MECHANICAL SCREEN



PRODUCT IDEAS - SAMPLES & SPECS

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600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0409

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STERLING, VA 20166

Tel: 703-226-3730
Email: aziz@unitedstructure.com

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8721 PLANTATION LANE, SUITE 301
MANASSAS, VA 20110

Tel: 703-366-3663
Fax: 703-656-4886
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FIRE RETARDANT CANOPY FABRIC

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RETRACTABLE ROOF SYSTEM

PRODUCT IDEAS - SAMPLES & SPECS

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HANK'S PASTA BAR

600 MONTGOMERY ST, ALEXANDRIA VA 22314

SHANE MAYSON
Phone: 646-241-0409

UNITED STRUCTURAL
ENGINEERS, INC

21495 RIDGETOP CIRCLE, SUITE 104
STERLING, VA 20166

Tel: 703-226-3730
Email: aziz@unitedstructure.com

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MANASSAS, VA 20110

Tel: 703-366-3663
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