



DOCKET ITEM #3
Special Use Permit #2019-0029
300 King Street
(Parcel Address: 302 King Street)
Kisso Asian Bistro

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 for a special use permit to operate a restaurant with live entertainment on the basement level of a grandfathered restaurant	Planning Commission Hearing:	June 4, 2019
	City Council Hearing:	June 22, 2019
Address: 300 King Street (parcel address: 302 King Street)	Zone:	KR / King Street Urban Retail Zone
Applicant: Ren Yong Cai, represented by David Chamowitz, attorney	Small Area Plan:	Old Town

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
Ann Horowitz, ann.horowitz@alexandriava.gov



Special Use Permit #2019-0029
300 King Street (Parcel Address:
302 King Street)

0 15 30 60 Feet



I. REPORT SUMMARY

The applicant, Ren Yong Cai, represented by attorney, David Chamowitz, requests Special Use Permit approval to operate a restaurant with live entertainment in the basement of an existing grandfathered restaurant at 300 King Street. Staff recommends approval of the Special Use Permit request with conditions as described in the report.

SITE DESCRIPTION

The subject site is a commercial building composed of three stories and a basement located on a corner at 300 King Street (Figure 1). The lot has approximately 40 feet of frontage along King Street and approximately 50 feet of frontage on North Fairfax Street. It has 50 feet of depth and has an area of 2,060 square feet.



Figure 1 – Subject Site

Commercial and institutional uses surround the subject site. The owner of the building resides on the third floor. Alexandria City Hall is located immediately to the north across King Street. Burke & Herbert Bank is located across North Fairfax Street to the east. The Stabler-Leadbeater Apothecary Museum and The Trophy Room are located to the south farther down Fairfax Street and Coldwell Banker Residential Brokerage and a Subway restaurant are located to the west in the Gadsby's Arcade Building.

GRANDFATHERED RESTAURANT BACKGROUND

A restaurant has operated on the first and second floors of the subject building since approximately 1975. The Zoning Ordinance was amended to require restaurants operating after May 31, 1979 to obtain Special Use Permit approval. Therefore, the restaurant use on the first and second floors is considered to be grandfathered as to SUP requirements. Special Use Permit approval has been required since 1983 for intensification or expansion of grandfathered restaurants.

A summary of the characteristics of the grandfathered restaurant on the first and second floors are as follows:

Hours of Operation: 11:30 a.m. – 10:00 p.m., Monday – Saturday
5:00 p.m. – 10:00 p.m., Sundays

Indoor Seating: The first and second floors may contain a maximum of 120 seats.

Live Entertainment:	No live entertainment allowed.
Alcohol Sales:	On-premises alcohol sales are permitted subject to a valid ABC license. No off-premises alcohol sales are allowed.
Delivery Service:	No delivery service of food to customers is allowed.

The applicant signed the grandfathered letter of agreement in November 2018, permitting them to operate a restaurant on the first and second floors of the building according to the grandfathered standards.

BASEMENT RESTAURANT BACKGROUND

A 1975 building permit identified that a basement restaurant with 69 seats operated at the subject site, however, an inspection in 1993 indicated that the basement use had been abandoned. Given that the basement restaurant use was abandoned, it was not considered to be grandfathered as to SUP requirements. Subsequently, City Council approved SUP#95-0032 in 1995 for a 120-seat restaurant in the basement level. This SUP included a condition that bar seats and a bar standing area were not permitted.

Several zoning and code violations were attributed to the previous restaurant operator, Sang Jun Thai. A fire inspection was conducted in January 2014 as the result of a noxious odor complaint and six code violations related to the complaint were identified. The violations were resolved within one month. On June 18, 2014, City inspectors found that the lower level dining area was not in operation and was, therefore, deemed abandoned, invalidating SUP#95-0032. At the same time, a City staff inspection revealed that the owner of Sang Jun Thai had commenced construction of a bar in the basement restaurant and found that interior work had taken place without building permits and a valid SUP. A code enforcement violation was issued. In July 2015, a routine fire inspection on September 5, 2015 revealed that the basement restaurant and bar, featuring live entertainment, was operating without SUP approval and several fire code violations were identified. A zoning violation ticket was issued.

As the Sang Jun Thai restaurant operator wished to operate a basement restaurant with the proper approvals, they submitted an SUP application on November 14, 2015, City Council approved SUP#2015-0097 for a restaurant on the basement level with 38-seats, live entertainment and table and bar service. Subsequent on-site building code inspections to open the restaurant were never sought, indicating that the restaurant had not opened in accordance with City regulations. Nevertheless, an inspection by the Fire and Code departments on September 8, 2018 verified that interior work had been completed after SUP#2015-0097 approval without building permits.

Given that the basement level of the restaurant never received the required approvals to operate, SUP#2015-0097 expired on November 14, 2016.

PROPOSAL

The applicant proposes to operate a 1,240 square foot restaurant on the basement level of 300 King Street. The establishment would contain 33 seats. Disc jockeys, karaoke and bands would provide live entertainment between 10 p.m. and 1:30 a.m., daily. In addition, the business would televise sporting events.

Details of the proposed restaurant operation on the basement level are:

<u>Hours of Operation:</u>	11 a.m. – 1:30 a.m. each day
<u>Number of Seats:</u>	33
<u>Type of Service:</u>	Table, bar and carry-out service
<u>Alcohol Sales:</u>	On-premises alcohol sales only
<u>Live Entertainment:</u>	Live music from disc jockeys, karaoke and bands
<u>Noise:</u>	Noise associated with live music
<u>Odor:</u>	Odors from existing kitchen in the grandfathered restaurant where proper ventilation has been addressed
<u>Litter and Trash:</u>	Approximately 100 pounds of restaurant waste such as food and bottles would be generated each week. Trash would be collected four times a week.

PARKING

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

ZONING/ MASTER PLAN DESIGNATION

The property is located in the KR / King Street Retail Zone. Section 6-702(A)(2)(k) allows a restaurant in the KR zone only with Special Use Permit approval if it exceeds the Administrative SUP requirements of Section 11-513(L). As the proposed restaurant exceeds the closing time and live entertainment threshold of administrative approval, a docketed review of the request is required.

The proposed use is consistent with the Old Town Small Area Plan which designates the property for commercial use.

II. STAFF ANALYSIS

Staff supports the applicant's request as it would occupy a vacant portion of an already existing restaurant along the King Street corridor. Activating this portion of the restaurant would contribute to the diverse restaurant and retail options that already exist along King Street. Commendably, the applicant has diligently worked with the Department of Code Administration to ensure past code violations are remedied.

In addition, staff review of the proposal includes an evaluation of its consistency with the Old Town Restaurant Policy, an analysis of potential neighborhood impacts related to parking, alcohol and late-night hours, litter, and a diversity of uses.

Parking

Staff believes that parking impacts would be minimal as the basement restaurant is relatively small with 33 seats. Its proximity to several public transportation options (Metro, King Street Trolley, DASH and Metro buses, and Capital Bikeshare) would provide convenient access for patrons and employees choosing alternative transportation. The applicant is required to promote employee use of public transportation in Condition #19, however, employees who drive must park off-site as specified in Condition #18. Alternative forms of transportation are to be included in the applicant's marketing materials, as stated in Condition #20. In addition, restaurant patrons would be encouraged to park at nearby public parking garages in Condition #17. The applicant must also contact staff about participation in the Discount Parking Program for Employees of Old Town Businesses, as stated in Condition #23.

Litter

Significant litter impacts are not anticipated from this use as the basement restaurant serves only dine-in customers. Regardless, staff has included standard Condition #21, requiring the applicant to remove litter from the property and surrounding area three times a day.

Alcohol/Late Night Hours

Staff recognizes the potential for impacts related to a combination of late-night hours and alcohol. It does not anticipate, however, negative outcomes given the limited capacity of the restaurant. Further, the applicant would train employees on preventing underage sales of alcohol to minors, as required in Condition #7. Given that restaurants within a few blocks of this area have closing times ranging between 12 midnight and 2 a.m., a neighborhood standard exists to support a closing hour of 1:30 a.m. For example, restaurants open until 2 a.m. are 219 King Street, Union Street Public House, Chadwicks, Blackwall Hitch, and Taco Bell Cantina.

Although the applicant has requested an opening hour of 11 a.m. each day, staff has extended the opening time to 7 a.m. to provide operational flexibility.

Diversity of Uses

The proposal represents a slight expansion of the existing restaurant use and would not negatively impact the diversity of uses on lower King Street, where a balance of retail operations and restaurants exists.

Additional Considerations

Noise impacts from patrons are not a serious concern given the commercial nature of the area along this portion of King Street and that the basement is below grade. Nonetheless, staff has included Condition #5 requiring live entertainment to only occur in evening hours, Condition #15 preventing amplified noise from being heard at the property line after 11:00 p.m., and Condition #16 requiring the basement doors to be closed when not in use by patrons and to have an STC Rating of 40 or better.

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

III. RECOMMENDED CONDITIONS

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

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has controlling interest. (P&Z)
2. The maximum number of seats permitted at the basement restaurant and bar shall be 33. (P&Z)
3. The applicant shall post the hours of operation at the entrance of the restaurant. (P&Z)
4. The hours of operation shall be limited to between 7 a.m. – 1:30 a.m., daily. Meals ordered before 1:30 a.m., may be served, but no new patrons may be admitted and no alcoholic beverages may be served after 1:30 a.m. All patrons must leave by 2:00 a.m., daily. (P&Z)
5. Live entertainment is permitted between 8 p.m. and 1:30 a.m., daily. (P&Z)
6. Food delivery is not permitted from the basement level restaurant operation. (P&Z)
7. 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)
8. No food, beverages, or other material shall be stored outside. (P&Z)
9. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on site outside of those containers. (P&Z)
10. On-premises alcohol sales may be permitted at the restaurant. (P&Z)

11. 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)
12. 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)
13. 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)
14. Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
15. The use must comply with the city's noise ordinance. No amplified sounds shall be audible at the property line after 11:00 p.m. (T&ES)
16. The main entrance door shall remain closed when not used by patrons and have an STC rating of 40 or better. (T&ES)
17. The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
18. The applicant shall require its employees who drive to use off-street parking. (T&ES)
19. 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)
20. 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)
21. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)
22. 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)

23. The applicant shall contact the T&ES parking planner at 703.746.4025 for information about applying to participate in the Discount Parking Program for Employees of Old Town Businesses (or other similar program if one is created) that offers discounted parking at select City parking facilities on evenings and weekends. (P&Z)
24. 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 Kitchen equipment, including floor mats, shall not be cleaned outside, nor shall any cooking residue or wash water be washed into the streets, alleys or storm sewers. (T&ES)
- R-2 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-3 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-4 Supply deliveries, loading, and unloading activities shall not occur between the hours of 11:00pm and 7:00am. (T&ES)
- R-5 The use must comply with the city's noise ordinance. No amplified sounds shall be audible at the property line after 11:00 p.m. (T&ES)
- R-6 The main entrance door should be closed when not used by patrons and have an STC rating of 40 or better. (T&ES)
- R-7 The applicant shall direct patrons to the availability of parking at nearby public garages and shall participate in any organized program to assist with both employee and customer parking for businesses that is formed as a result of suggested parking strategies in the King Street Retail Strategy (Old Town Area Parking Study). (T&ES)
- R-8 The applicant shall require its employees who drive to use off-street parking. (T&ES)
- R-9 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-10 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-11 Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (T&ES)

- R-12 The applicant shall encourage patrons to park off-street through the provision of information about nearby garages on advertising and on the restaurant's website. (T&ES)
- C-1 The applicant shall comply with the City of Alexandria's Solid Waste Control, Title 5, Chapter 1, which sets forth the requirements for the recycling of materials (Sec. 5-1-99). In order to comply with this code requirement, the applicant shall provide a completed Recycling Implementation Plan (RIP) Form within 60 days of SUP approval. Contact the City's Recycling Program Coordinator at (703) 746-4410, or via e-mail at commercialrecycling@alexandriava.gov, 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.
- C-2 A code consultation is recommended prior to approval. Please contact code administration to discuss existing conditions and proposed alterations of this space.

Fire:

- C-1 A fire prevention permit is required for this occupancy condition - assembly

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.

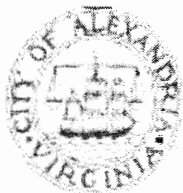
- C-4 A Food Protection Manager shall be on-duty during all operating hours.
- C-5 The facility shall comply with the Virginia Indoor Clean Air Act and the Code of Alexandria, Title 11, Chapter 10, Smoking Prohibitions.
- C-6 In many cases, original wooden floors, ceilings and wall structures in historical 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.

Recreation, Parks & Cultural Activities:

No comments received

Police Department:

No comments received



APPLICATION

SPECIAL USE PERMIT

SPECIAL USE PERMIT # _____

PROPERTY LOCATION: 300 King ST Alexandria VA 22314

TAX MAP REFERENCE: 075.01-08-03 ZONE: KR

APPLICANT:

Name: REN YOUNG CAI

Address: 8005 SAMUEL Wallis ST Lorton VA 22078

PROPOSED USE: Bar and lounge (night club)

☒ **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.

REN YOUNG CAI
Print Name of Applicant or Agent

300 King ST
Mailing/Street Address

Alexandria VA 22314
City and State Zip Code

[Signature] 03-22-19
Signature Date

571-331-9666
Telephone # Fax #

Kumocanly@gmail.com
Email address

ACTION-PLANNING COMMISSION: _____ DATE: _____

ACTION-CITY COUNCIL: _____ DATE: _____

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of AMAN SULAIMANI 300 King Street I hereby
(Property Address)
grant the applicant authorization to apply for the NIGHT Club BAR use as
(use)
described in this application.

Name: AMAN SULAIMANI Phone: 703 548 0110
Please Print
Address: 320 King Street Email: DEAN@OWETEC.com/jw.com
Signature: Aman Sulaimani by David Chan Date: 3/26/19
Arty

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.

Applicant: Ren Yong Cai, 5719 Evergreen Knoll Ct, Alex VA 22308, 55%
Ren Yong Cai, 8005 Samuel Wallis Street, Lorton VA 22079 45%
Owner: Aman Sulaimani, 300 King Street, 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. Zhi Qiang Weng	5719 Evergreen Knoll Ct Alexandria VA 22303	55%
2. REN YONG CAI	8005 Samuel Wallis St Lorton VA 22079	45%
3.		

2. Property. State the name, address and percent of ownership of any person or entity owning an interest in the property located at 300 King Street (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. Amar Sulaimani	300 King Street	100%
2. Zhi Qiang Weng	5719 Evergreen Knoll Ct Alex VA 22303	
3. REN YONG CAI	8005 Samuel Wallis St Lorton VA 22079	

Leasehold
Leasehold

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. Amar Ren Yong Cai	None	None
2. Zhi Qiang Weng	None	None
3. Amar Sulaimani	None	None

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

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

03-22-2019 REN YONG CAI
Date Printed Name


Signature

SUP # _____

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

- ☒ **Yes.** Provide proof of current City business license
- ☐ **No.** The agent shall obtain a business license prior to filing application, if required by the City Code.

NARRATIVE DESCRIPTION

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

SEE ATTACHED

SUP Application Narrative Attachment

This Application is for the use of the basement area of an existing restaurant as additional bar/restaurant area.

The first and second floors of 300 King Street have been deemed a grandfathered restaurant, and continuously operated since 1975. The prior owner was granted SUP 2015-0097 for use of the basement, and operated the entire building as Sang Jun Thai. This closed in summer 2018.

The current application is simply to operate the basement pursuant to the same parameters and conditions as granted by City Council in SUP 2015-0097. In all ways it will be a standard restaurant operation.

USE CHARACTERISTICS

4. The proposed special use permit request is for (check one):

- ☐ a new use requiring a special use permit,
☐ an expansion or change to an existing use without a special use permit,
☐ an expansion or change to an existing use with a special use permit,
☒ other. Please describe: Revival of expired SUP previously granted

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). 50

- B. How many employees, staff and other personnel do you expect?
 Specify time period (i.e., day, hour, or shift). 8

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

Day: Mon-Sun

Hours: 11a - 1:30a

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

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

Typical restaurant noise (interior)

- B. How will the noise be controlled?

Typical methods; Doors, windows closed, etc
Soundproofing; Restaurant is below grade

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

Nine Expected; Typical Restaurant Use

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)

Typical Restaurant Waste; Food, Packaging, etc

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

100 lbs/week

- C. How often will trash be collected?

4 Times/Week

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

Interior Seating only; Staff will patrol outside continuously

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:

Typical Cleaning Products

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

Staff will be arrange to safety

ALCOHOL SALES

13.

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

☒ Yes

☐ No

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

On-Premises Only

PARKING AND ACCESS REQUIREMENTS

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

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

Exempt; CBD

Planning and Zoning Staff Only

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

Does the application meet the requirement?

☐ Yes ☐ No

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

☐ on-site

☒ off-site

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

0

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? 2 on Street

Planning and Zoning Staff Only

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

Does the application meet the requirement?

☐ Yes ☐ No

B. Where are off-street loading facilities located? _____

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

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?

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?

1240 sq. ft. (existing) + — sq. ft. (addition if any) = 1240 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: Building Restaurant Restaurant

Commercial Restaurant Bldg

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: 33

Outdoors: —

Total number proposed: 33

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:

PortAsian - Sushi, Chinese, Thai

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?

None

Will delivery drivers use their own vehicles?

Yes

No

Where will delivery vehicles be parked when not in use?

Possible Third-Party Service, No delivery cars parked on-site

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?

Yes

No

If yes, please describe:

Possible Live Entertainment Per SUP 2015-0097

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.

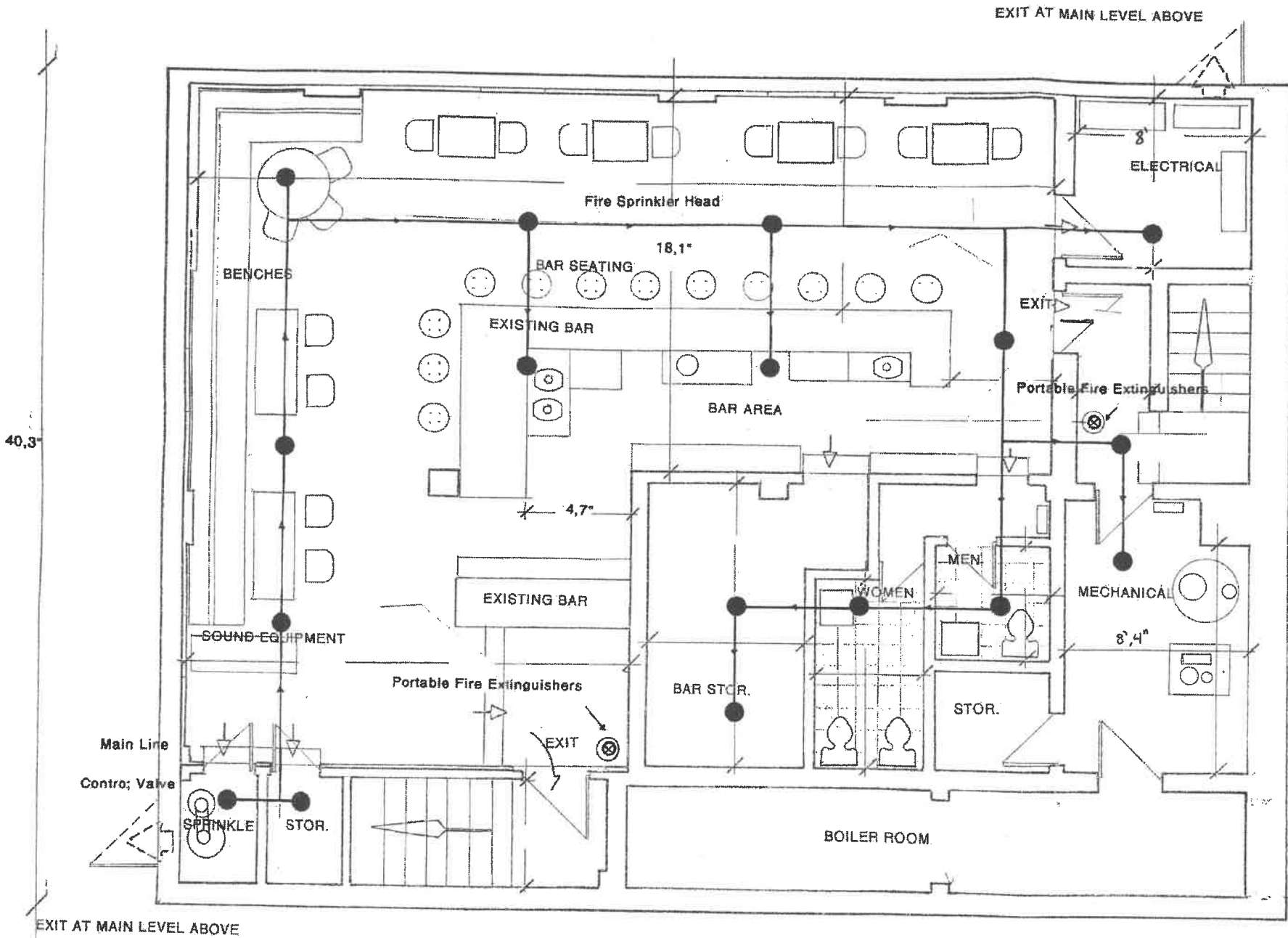
1. Maximum number of patrons shall be determined by adding the following:

21	Maximum number of patron dining seats	
+	12	Maximum number of patron bar seats
+		Maximum number of standing patrons
=	33	Maximum number of patrons

2. 8 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

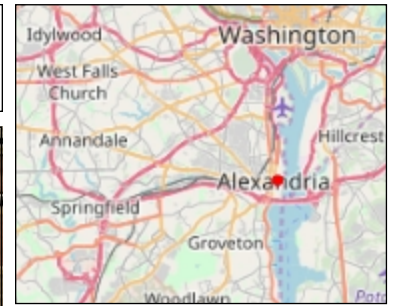
4. Alcohol Consumption (check one)
 - ☒ High ratio of alcohol to food
 - ☐ Balance between alcohol and food
 - ☐ Low ratio of alcohol to food





City of Alexandria, Virginia

300-302 King Street



Legend

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

Notes

188.1 0 94.04 188.1 Feet

WGS_1984_Web_Mercator_Auxiliary_Sphere
City of Alexandria, VA

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THIS MAP IS NOT TO BE USED FOR NAVIGATION