

# APPLICATION SPECIAL USE PERMIT

SPECIAL USE PERI	MIT #	
PROPERTY LOCATION: 3830 M-f Ve	ernon Ave	
TAX MAP REFERENCE:	ZONE:	
APPLICANT:		
Name: Fan Chen		
Address: 3830 Mt Vennon Ave	, <u> </u>	
PROPOSED USE: Yestannend -		
Scaver Restaurant With on a	end off fremsealcol	vol Service
THE UNDERSIGNED, hereby applies for a Sp Article XI, Section 4-11-500 of the 1992 Zoning		
THE UNDERSIGNED, having obtained per permission to the City of Alexandria staff photograph the building premises, land etc., co	and Commission Members to visit, i	
THE UNDERSIGNED, having obtained permission to the City of Alexandria to post platis requested, pursuant to Article IV, Section 4-of Alexandria, Virginia.	card notice on the property for which this	s application
THE UNDERSIGNED, hereby attests that all including all surveys, drawings, etc., required to accurate to the best of their knowledge and be materials, drawings or illustrations submitted representations made to the Director of Plannithe applicant unless those materials or represillustrative of general plans and intentions, su Section 11-207(A)(10), of the 1992 Zoning Ordinal Control Ordinal Control of the 1992 Zoning Ordinal Control Ordinal Control Ordinal Control of the 1992 Zoning Ordinal Control Ordinal Control Ordinal Control Ordina	to be furnished by the applicant are true, lief. The applicant is hereby notified that in support of this application and any ing and Zoning on this application will be esentations are clearly stated to be not be just to substantial revision, pursuant to	correct and t any written specific oral e binding on n-binding or o Article XI,
T de	sha.	- 6 le
tan Chen		2-9-19
Print Name of Applicant or Agent	Signature	Date
3830 Mt Vernon Ave	917 8684274	.44
Mailing/Street Address	Telephone # Fax	
Alexandria VA 22305	Chen _ Fan a ymail. c	om
City and State Zip Code	Email address	

PROPERTY OWNER'S AUTHORIZATION
As the property owner of 3826-3830 Mt Vevnon Ave , I hereby  (Property Address)  grant the applicant authorization to apply for the Machel Sole use as  (use)
described in this application.
Name: Wei Chen  Phone 202-903-3130  Please Print  Address: Pronger 10104, Merandra, Va 22310  Email: Merchen 03 anguar. 1600  Signature: Date: 1/3/2020
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.
The applicant is the (check one):  [ ] Owner  [ ] Contract Purchaser    Cessee or  [ ] Other:
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.  Mei Chen 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	
Fan Chen	3830 Mf Vernon Aver	1000/0	
2			

Address	Percent of Ownership	
Po Box 10104 Hexandria	100 %	
75,54		
֡֡֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜֜	0.0	

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 require to disclose **any** business or financial relationship, as defined by Section 11-350 of the Zoning Ordinance, existing at the time of this application, or within the 12-month period prior to the submission of this application with any member of the Alexandria City Council, Planning Commission, Board of Zoning Appeals or either Boards of Architectural Review. All fields must be filled out completely. Do not leave blank. (If there are no relationships please indicated each person or entity and "None" in the corresponding fields).

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

Name of person or entity	Relationship as defined by Section 11-350 of the Zoning Ordinance	Member of the Approving Body (i.e. City Council, Planning Commission, etc.)
1. Fan Chen	No relathship	
Mei Chen	No relatiship	

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

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

12-19	Fan Chen	Chro	
Date	Printed Name	Signature	

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
<b>3.</b> The applicant shall describe below the nature of the request <b>in detail</b> 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.)
to the person reastness Use and Nonthing ets in Change.  Lot of concumit ASK do we sell beer and Homes.
to the transfort Use and Nonthing ets is Change.
Lot of concupit ASK do we sell beer and the Alcools.

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for

#### **USE CHARACTERISTICS**

4.	[] a [] a	proposed special use permit request is for (check one):  new use requiring a special use permit,  n expansion or change to an existing use without a special use permit,  n expansion or change to an existing use with a special use permit,  ther. Please describe:	
5.	Pleas	se 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).	_
	В.	How many employees, staff and other personnel do you expect?  Specify time period (i.e., day, hour, or shift).  Some	
6.	Pleas	ee describe the proposed hours and days of operation of the proposed use:	
	Day:	Mon - Thus  I - Soct  II Am - 11 pm  Ilan 10:30 pm  Ilan 10:30 pm	
7.	Pleas	e describe any potential noise emanating from the proposed use.	
	A.	Describe the noise levels anticipated from all mechanical equipment and patrons.  If will Low hoise levels	
	В.	How will the noise be controlled?  Yes because sell in the reason form	

St	ovehood, etc.) is in use. Kitchen odors are controlled by
Plea	se provide information regarding trash and litter generated by the use.
Α.	What type of trash and garbage will be generated by the use? (i.e. office paper, food wrappers)  bottem 2 bougs (Standard restaurant size)  Standard restaurant waste are disposed of daily
B.	How much trash and garbage will be generated by the use? (i.e. # of bags or pounds per day or power)  week)  Waste Days of Standard (estauran)
C.	How often will trash be collected?
	every Tusalny
D.	How will you prevent littering on the property, streets and nearby properties?
	We will Clean the littering nearby properties
	any hazardous materials, as defined by the state or federal government, be handled, stored, or generoperty?
] Y	res. [1] No.
	s, provide the name, monthly quantity, and specific disposal method below:

If yes, describe existing (if applicable) and proposed alcohol sales below, including if the ABC include on-premises and/or off-premises sales.  Application premies and off premics Sales	If yes, provide the name, monthly quantity, and specific disposal method below:  What methods are proposed to ensure the safety of nearby residents, employees and patrons?  ASK The help from porcle  HOL SALES  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 lice include on-premises and/or off-premises sales.	hand	any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solve dled, stored, or generated on the property?
What methods are proposed to ensure the safety of nearby residents, employees and patrons?  ASh The help from poicle  HOL SALES  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 include on-premises and/or off-premises sales.  Application premises and off premices Sales	What methods are proposed to ensure the safety of nearby residents, employees and patrons?  ASK The help from poicle  HOL SALES  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 lice include on-premises and/or off-premises sales.  Application premies and off premics Sales	[ ] Y	Yes. [1] No.
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Application premies and off premies Sales	Application premies and off premies Sales	Α.	
			Will the proposed use include the sale of beer, wine, or mixed drinks?
Of her	Of beer		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
The state of the s			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 include on-premises and/or off-premises sales.  Application premies and off premics Sales

### PARKING AND ACCESS REQUIREMENTS

14.	A.	How many pa	rking spaces of each type are provided for the proposed use:	
		Since (1)	Standard spaces	
			Compact spaces	
			Handicapped accessible spaces.	
			Other.	
	10		Planning and Zoning Staff Only	
	I	Required number of space	ces for use per Zoning Ordinance Section 8-200A	
	196	Does the application mee		
	В.	Where is requ	uired parking located? (check one)	
		[-] on-site		
		[ ] off-site		
		If the required	parking will be located off-site, where will it be located?	
site pa	arkin Iustri	g within 500 feet of	Section 8-200 (C) of the Zoning Ordinance, commercial and industrial the proposed use, provided that the off-site parking is located on uses must provide parking on-site, except that off-street parking muse permit.	land zoned for commercial
	C.	If a reduction Ordinance, co	in the required parking is requested, pursuant to Section 8-100 ( omplete the PARKING REDUCTION SUPPLEMENTAL APPLICAT	A) (4) or (5) of the Zoning TON.
		[ ] Parking r	reduction requested; see attached supplemental form	
15.	PI	ease provide inform	nation regarding loading and unloading facilities for the use:	
	A.	How many los	ading spaces are available for the use?	
			Planning and Zoning Staff Only	
		Required number of lo	nading spaces for use per Zoning Ordinance Section 8-200	
		Does the application n	neet the requirement?	

В.	Where are off-street loading facilities located?	ont	Á	_
	back of Store			
C.	During what hours of the day do you expect loading/			
D.	How frequently are loading/unloading operations exp	-		
neces	eet access to the subject property adequate or are any s ssary to minimize impacts on traffic flow?	street improveme	ents, such as a ne	w turning lane,
Sung	c None			_
				_
Е СНА	ARACTERISTICS			
Will th	ne proposed uses be located in an existing building?	H Yes	[] No	
Do yo	ou propose to construct an addition to the building?	[]·Yes	[4 No	
How la	arge will the addition be? square feet.			
What	will the total area occupied by the proposed use be?			
	sq. ft. (existing) + sq. ft. (addition if any)	) =sq.	ft. (total)	
/	roposed use is located in: (check one)			
	tand alone building ouse located in a residential zone			
	varehouse			
	hopping center. Please provide name of the center			
	office building. Please provide name of the building:			
[ ] othe	er. Please describe:			

**End of Application** 



# **Department of Planning & Zoning**Special Use Permit Application Checklist

Supplemental application for the following uses:		
Automobile Oriented		
Parking Reduction		
X Restaurant		
Child Care		
Signs		
Substandard Lot		
Lot modifications requested with SUP use		
Interior Floor Plan		
Include labels to indicate the use of the space (doors, windows, seats, table	es, counters, ec	quipment)
If Applicable		
Plan for outdoor uses		
Contextual site image		
Show subject site, on-site parking area, surrounding buildings, cross street	ts	

Virginia ABC (/) > About (/about) > Contact Us

# **Contact Us**

0 Share v

### **Find Locations**

#### **ABC Central Office**

Phone: (804) 213-4400

Street address:

2901 Hermitage Road

Richmond, VA 23220

Find us on Google Maps (https://goo.gl/maps/NZxeUkemMXN2)

#### Mailing address:

P.O. Box 27491

Richmond, Virginia 23261-7491

## ABC Regional Offices (/enforcement/bureau-of-law-enforcement/regional-offices)

Contact your ABC regional office for questions about ABC laws and regulations, licensing and enforcement.

#### ABC Stores (/stores)

Contact your local ABC store (/stores) for questions about ordering and products.

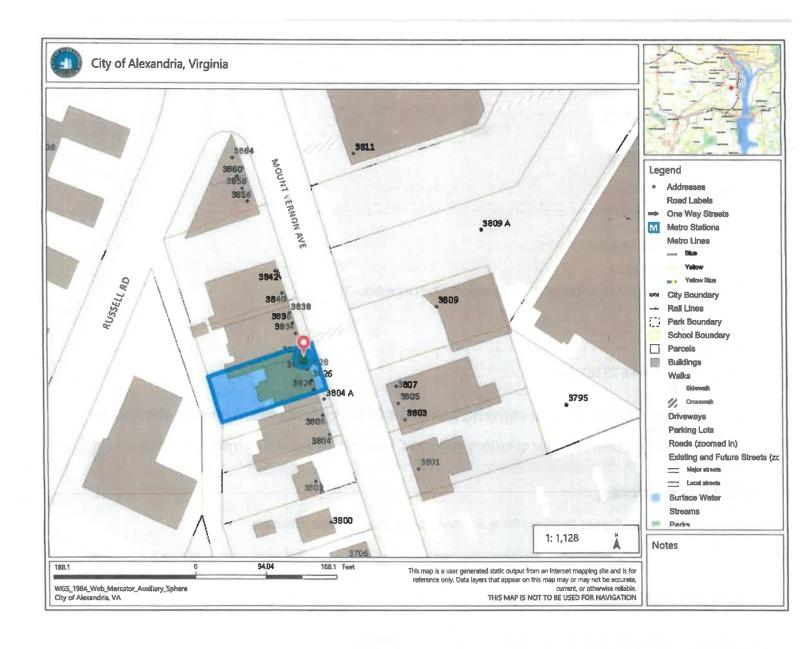
### **Submit Feedback Online**

# General Feedback Form (/about/general-feedback)

We welcome your comments, questions and suggestions about our agency, services, products, stores, employees and website.

## **Store Experience Form (/stores/store-experience)**

Submit an evaluation of your shopping experience in an ABC store to help us serve you better.



SUP#			, Ariy	TE IN	
Admin	Use F	ermit #			



# SUPPLEMENTAL APPLICATION

# RESTAURANT

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

How many seats are proposed?			
Indoors: 40 (unchanged) Outd	oors: 0	Total number proposed: 40 (unchanged	
Will the restaurant offer any of the follo	owing?		
Alcoholic beverages (SUP only)	Yes	No	
Beer and wine — on-premises	Yes	Ňo	
Beer and wine — off-premises	Yes _	No	
Please describe the type of food that v Chinese american cuisine and v			
1	various med locus		
( <del></del>			
The restaurant will offer the following stable service bar	•		
table service bar  If delivery service is proposed, how many	carry-out	delivery  ticipate?  Delivery is done via 3rd party delivery services	
table service bar  If delivery service is proposed, how many will delivery drivers use their own vehicles.	carry-out  any vehicles do you an	delivery  ticipate?  Delivery is done via 3rd party delivery services	
table servicebar  If delivery service is proposed, how many will delivery drivers use their own vehicles be parked.	carry-out any vehicles do you an nicles? Ye d when not in use?	delivery  ticipate?  Delivery is done via 3rd party delivery services	
table servicebar  If delivery service is proposed, how many will delivery drivers use their own vehicles be parked.	carry-out any vehicles do you an nicles? Ye d when not in use?	delivery  ticipate?  Delivery is done via 3rd party delivery services  No	
table servicebar  If delivery service is proposed, how many will delivery drivers use their own vehicles be parked NA. Delivery is done via 3rd particular will the restaurant offer any entertainment.	carry-out any vehicles do you an nicles?  d when not in use? rty delivery services	delivery  ticipate?  Delivery is done via 3rd party delivery services  No	
table servicebar  If delivery service is proposed, how many will delivery drivers use their own vehous where will delivery vehicles be parked NA. Delivery is done via 3rd para will the restaurant offer any entertainmanyYesNo	carry-out any vehicles do you an nicles?  d when not in use? rty delivery services	delivery  ticipate?  Delivery is done via 3rd party delivery services  No  S (Ubereats, Postmates, GrubHu	
table servicebar  If delivery service is proposed, how many will delivery drivers use their own vehous where will delivery vehicles be parked NA. Delivery is done via 3rd paragraph.  Will the restaurant offer any entertainm where we have the proposed of the p	carry-out any vehicles do you an nicles?  d when not in use? rty delivery services nent (i.e. live entertainn	delivery  ticipate?  Delivery is done via 3rd party delivery services  No  S (Ubereats, Postmates, GrubHu	

# **OLD TOWN RESTAURANT POLICY**

#### Changes to Old Town Small Area Plan Chapter of the Master Plan Adopted by City Council on November 13, 1993

On November 13, 1993, the City Council adopted Resolution No. 1672, which outlines new policy and criteria used in applying the revised Old Town Restaurant Policy. Individuals who apply for a special use permit to operate a restaurant in Old Town must address in their entirety five criteria in order to be considered for a special use permit. An application will not be formally accepted for processing until this questionnaire is completed.

#### **GOALS OF THE OLD TOWN RESTAURANT POLICY**

- 1. To lessen the on-street parking impact of restaurants in Old Town and adjacent areas;
- 2. To prevent rowdiness and vandalism from patrons leaving restaurants, particularly in the late evening; and
- **3.** To control the spread of litter in Old Town.

#### POLICIES TO ATTAIN THE GOALS OF THE OLD TOWN RESTAURANT POLICY

City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. City Council shall consider the cumulative impact of the proposal and the number of already established restaurants, carry-outs, fast food establishments and the number of food service seats, bar seats and standing service areas in the immediate area. In the case of an expansion or other intensification, the entire operation of the establishment may be taken into account in determining its impact upon the nearby residential neighborhoods. In making that determination, City Council shall consider the following factors:

- The availability of off-street parking.
- The predicted impact of the restaurant on parking supply in the adjacent neighborhood.
- The extent to which the restaurant is open in the late night hours.
- The extent to which alcohol (such as spirits, mixed drinks, wine, and beer) consumption will predominate
  over food consumption, including consideration of the number of bar seats, if any, and the standing areas
  in the vicinity of bars.
- The predicted extent of litter generated in nearby neighborhoods.

#### CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS

**Parking Management Plan**. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:

- The parking demand generated by the proposed restaurant.
- The availability of off-street parking for patrons. For the purpose of this policy, availability shall be
  measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to
  the restaurant.
- How employees who drive will be accommodated off the street at least in the evenings and on weekends.
- The predicted impact of the restaurant on the parking supply at the evening, weekend, and daytime peaks.
- A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable
  alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or
  valet parking for patrons, and off-street parking or transit subsidies for employees.

1.	<b>king impacts.</b> Please answer the following:  What percent of patron parking can be accommodated off-street? (check one)
٠.	✓ 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
	More than 40 additional cars
	er plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a which indicates those steps it will take to eliminate litter generated by sales in that restaurant.
Alco	hol Consumption and Late Night Hours. Please fill in the following information.
1.	Maximum number of patrons shall be determined by adding the following:
	40 Maximum number of patron dining seats
	+ 0 Maximum number of patron bar seats
	+ 0 Maximum number of standing patrons
	= 40 Maximum number of patrons
2.	3 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)
0.	Closing by 8:00 PM
	Closing after 8:00/PM but by 10:00 PM
	Closing after 10.001 W but by Wildright
	Closing after Midnight
4.	Alcohol Consumption (check one)
٠	High ratio of alcohol to food
	Balance between alcohol and food