

Administrative Special Use Permit Application

Department of Planning & Zoning 301 King Street, Room 2100, Alexandria, Virginia 22314 Phone: 703.746.4666 | www.alexandriava.gov/planning

PROPERTY LOCATION: 323 S. Washington St Alexandria VA 22314

ZONE: CD

TAX MAP REFERENCE: 074.04-02-13

APPLICANT'S INFORMATION:

Applicant: Kevin Back Phone: 703-717-8939

Business/Trade Name: Address: 7121 Santa Gruz. PI Gainesville VA 20155 Email: Kmin consulting @ gmail.com

PROPOSED USE:

Animal Care with Overnight Accommodations Auto Trailer Rental or Sales

Catering Operation

Child and Elder Care Homes

Day Care Center

Health and Athletic Club

Light Assembly, Service, and Craft

Light Auto Repair

Live Theater

Massage Establishment

Outdoor Dining (Other than King Street Outdoor Dining Area)

Outdoor Food and Crafts Market

Outdoor Garden Center

Outdoor Display

Public School Trailers

Restaurant

Valet Parking

Vehicle Parking or Storage for More Than 20 Vehicles

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of 323 S. Washington	St,
	use)
business as described in this application. I also grant permission to the City of Alexandria to	visit,
inspect, photograph and post placard notice on my property.	

Name: Delicious Deli, InC Phone: 703-463-0700 Email: YWJong21@ Yahoo.com Address: 323 Si Washington St Alexandria VA 22314 Date: 3/2/20 Signature:

1. The applicant is the (check one):

Owner Contract Purchaser Lessee or Other: Agent

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 and the percent of ownership.

Delicions Deli, Inc Ju Young Jung (100%)

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.

USE CHARACTERISTICS

2. Please give a brief statement describing the use:

Intended use is a full service restaurant

3. Please describe the proposed hours of operation:

Days

Daily

Hours

Or give hours for each day of the week

Monday 11am - 8pm Tuesday 11 am - Bpm Wednesday 11an- 8pm Thursday 11am - 8pm Friday 11am - 8pm Saturday 11am-9pm sunday 11am-6pm

- 4. 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).

150 per days

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

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

2 Standard and compact spaces

Handicapped accessible spaces

Other

B. Please give the number of:

2 Parking spaces on-site

Parking spaces off-site

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

- 6. Please provide information regarding loading and unloading for the use:
 A. How many loading spaces are available for the use?
 - B. Where are off-street loading spaces located?

Rear of property

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

9am

D. How frequently are loading/unloading operations expected to occur per day or per week?

2

7. If any hazardous materials or organic compounds (for example paint, ink, lacquer thinner, or cleaning or degreasing solvent), as defined by the state or federal government, be handled, stored, or generated on the property, provide the name, monthly quantity, and specific disposal method below:

none

8. What is the square footage the use will be occupying?

1600 square feet

APPLICANT'S SIGNATURE

Please read and initial each statement:

- THE UNDERSIGNED, hereby applies for a Special Use Permit in accordance with the provisions KB of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.
 - THE UNDERSIGNED, hereby attests that all of the information herein provided KB 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.

Print Name of Applicant or Representative

signature Kenter

Date 3/2/20

If this application is being filed by someone other than the business owner (such as an agent or attorney), please provide the information below:

Representative's Address: 7121 Santa Cruz PI Gainey/ 1/2 VA 20155 Phone: 703-717-8939 Email: Kinin consulting Egmail. com Fax:



Department of Planning & Zoning

Administrative Special Use Permit New Use Checklist

Application form

Application fee

Supplemental Worksheet for the following uses:

Catering Operation

Child or Elder Care Home

Day care Center

Light Automobile Repair, Auto & Trailer Rental or Sales, Vehicle Parking or Storage

Live Theater

Outdoor Dining

Outdoor Display

Outdoor Food and Crafts Market

Outdoor Garden Center

Restaurant

Valet Parking

Interior floor plan

Include labels to indicate the use of the space (doors, windows, seats, tables, counters, equipment)

Contextual site image

Show subject site, on-site parking area, surrounding buildings, cross streets

If applicable

Outdoor plan for outdoor uses

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: Outo	loors:	Total number proposed:			
2.	Will the restaurant offer any of the foll	owina?				
	Alcoholic beverages (SUP only)	-	Νο			
	Beer and wine — on-premises	Yes				
	Beer and wine — off-premises	Yes				
	Please describe the type of food that	will be served:				
	The restaurant will offer the following	service (check items th	nat apply):			
	table servicebar	carry-out	delivery			
	If delivery service is proposed, how n	nany vehicles do you a	nticipate?			
	Will delivery drivers use their own ve	hicles?Y	′esNo			
	Where will delivery vehicles be parke	ed when not in use?				
	Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?					
	If yes, please describe:					

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.

SUP #

Parking impacts. Please answer the following:

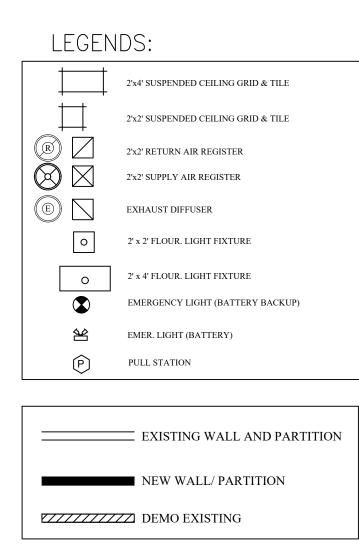
- 1. What percent of patron parking can be accommodated off-street? (check one)
 - _____ 100%
 - _____75-99%
 - _____50-74%
 - _____ 1-49%
 - _____ No parking can be accommodated off-street
- 2. What percentage of employees who drive can be accommodated off the street at least in the evenings and on 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.

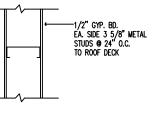
Alcohol Consumption and Late Night Hours. Please fill in the following information.

- 1. Maximum number of patrons shall be determined by adding the following:
 - _____ Maximum number of patron dining seats
 - + Maximum number of patron bar seats
 - + Maximum number of standing patrons
 - = _____ Maximum number of patrons
- 2. 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 SUP restaurant.pdf

3/1/06 Pnz\Applications, Forms, Checklists\Planning Commission



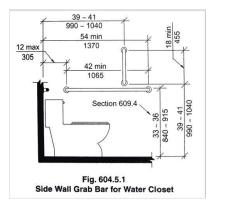


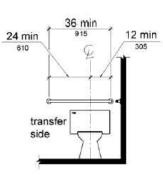


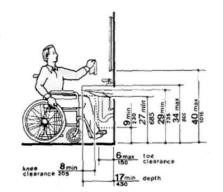
LOAD CALCULATION

LOCATION	AREA (SQ.FT.)	USE	LOAD
KITCHEN	550	KITCHEN	3
DINING	117	ASSEMBLY SEATING	8
SALES	377	BUSINESS	4
		TOTAL	15

		1				
	ITEM	MAKER	MODEL	SIZE	ELECTRICITY/GAS/WATER	CERTIFICATION
1	HAND SINKS	EAGLE	HSA-10			N.S.F.
2	3 COMP. SINK	GSW	SE18183C	57" L.		N.S.F.
3	3 DOOR COOLER	TRUE	T-72-HC	72" L.	120V, 6.9A	N.S.F.
4	1 DOOR FREEZER	TRUE	T-23F-HC	27" L.	120V, 3.7A	N.S.F.
5	WORK TABLE	EAGLE	CUSTOM			N.S.F
6	WIRE WALL SHELVING	EAGLE	CUSTOM			N.S.F.
7	WIRE SHELVING	EAGLE	CUSTOM			N.S.F.
8	DEEP FRYER	IMPERIAL	IRF-40	17" L.	105 MBH	N.S.F.
9	CHARBOILER	IMPERIAL	IRB-24	24" L.	60 MBH	N.S.F.
10	1 BURNER WOK	TOWN	1 BURNER	30" L.	90 MBH	N.S.F.
1	PREP UNIT	DELFIELD	4448N-18M	48" L.	120V, 7.2A	N.S.F.
12	2 DOOR U/C COOLER	DELFIELD	GUR48P-S	48" L.	120V, 3.2A	N.S.F.
13	1 DOOR U/C FREEZER	DELFIELD	GUF32P-S	32" L.	120V, 2.6A	N.S.F.
14	ICE MAKER	ICETRO	WC-0280-AB	30" L.	120V, 12A	N.S.F.
15	FOUNTAIN SODA	PEPSI	MD-200	24" L.	120V	N.S.F.
16	MOP SINK	MUSTEE	63M	24" L.		N.S.F.
7	GRIDDLE WITH OVEN	AMERICAN RANGE	AR30-30G	30" L.	85 MBH	N.S.F.
8	1 DOOR DRINK COOLER	TRUE	FLM-27~TSL01	27" L.	120V, 2.3A	N.S.F.
19						
20						







NOTE:

SIDE.

AND LAV.

EMPLOYEES

SCOPE OF WORK:

EQUIPMENTS

HWH AND MOP SINK.

OTHERWISE NOTED

INSULATED.

PIPES UNDER LAV. SHALL BE

FLUSH VALVES FOR WATER CLOSET SHALL BE INSTALLED ON OPEN

PROVIDE MOP RACK AT MOP SINK

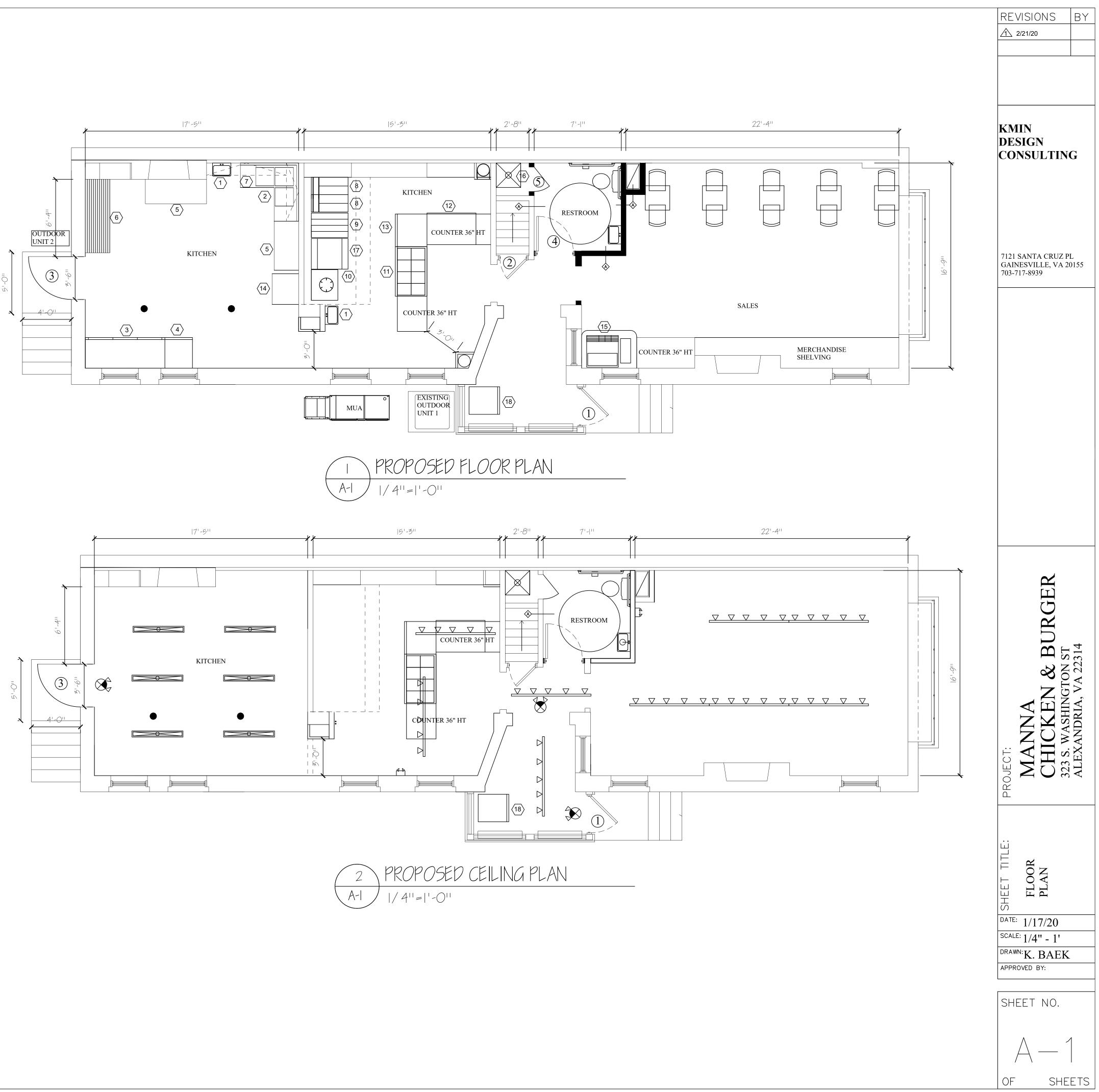
DEMO AND RELOCATE EXISTING

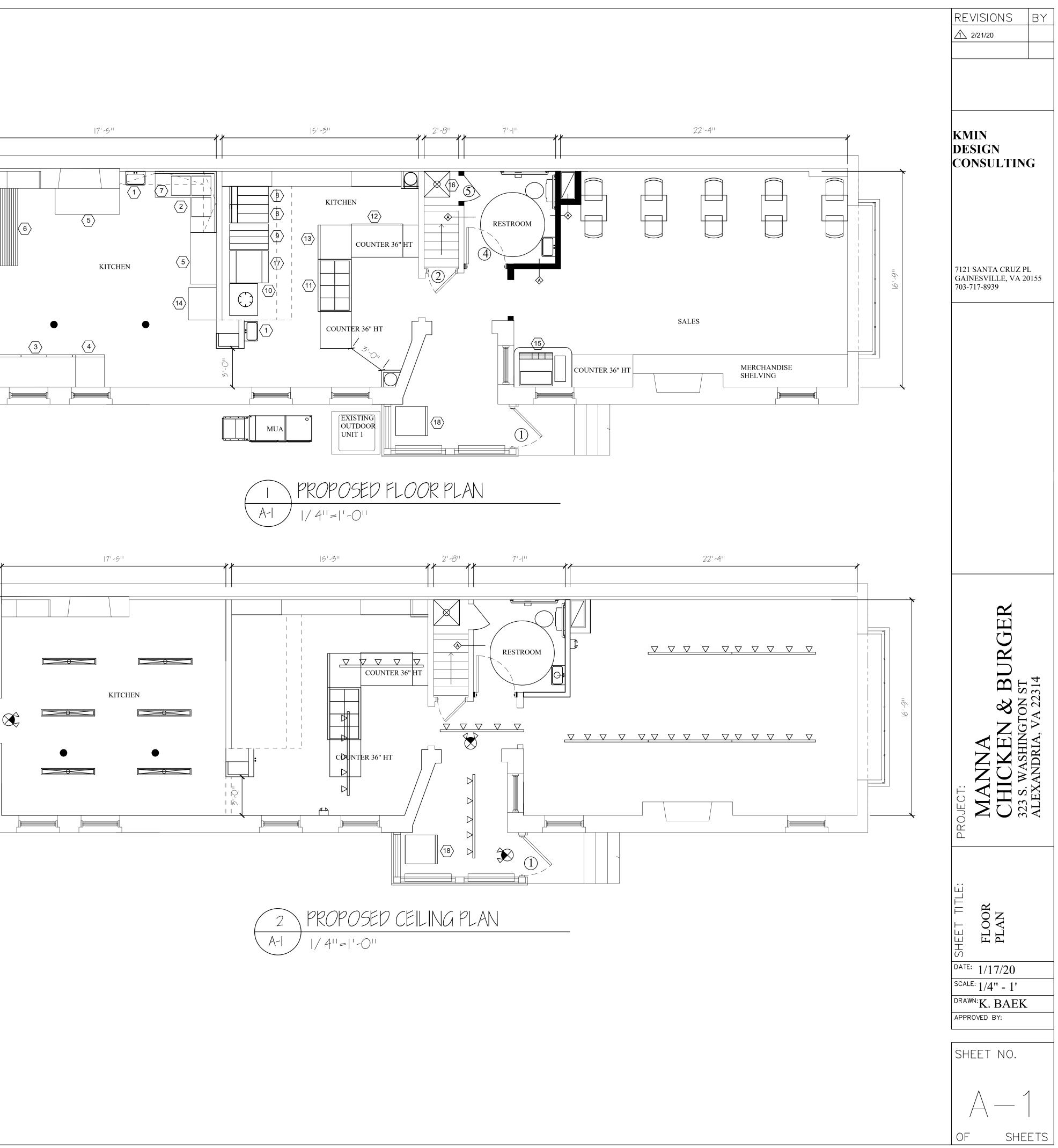
INSTALLATION OF NEW KITCHEN

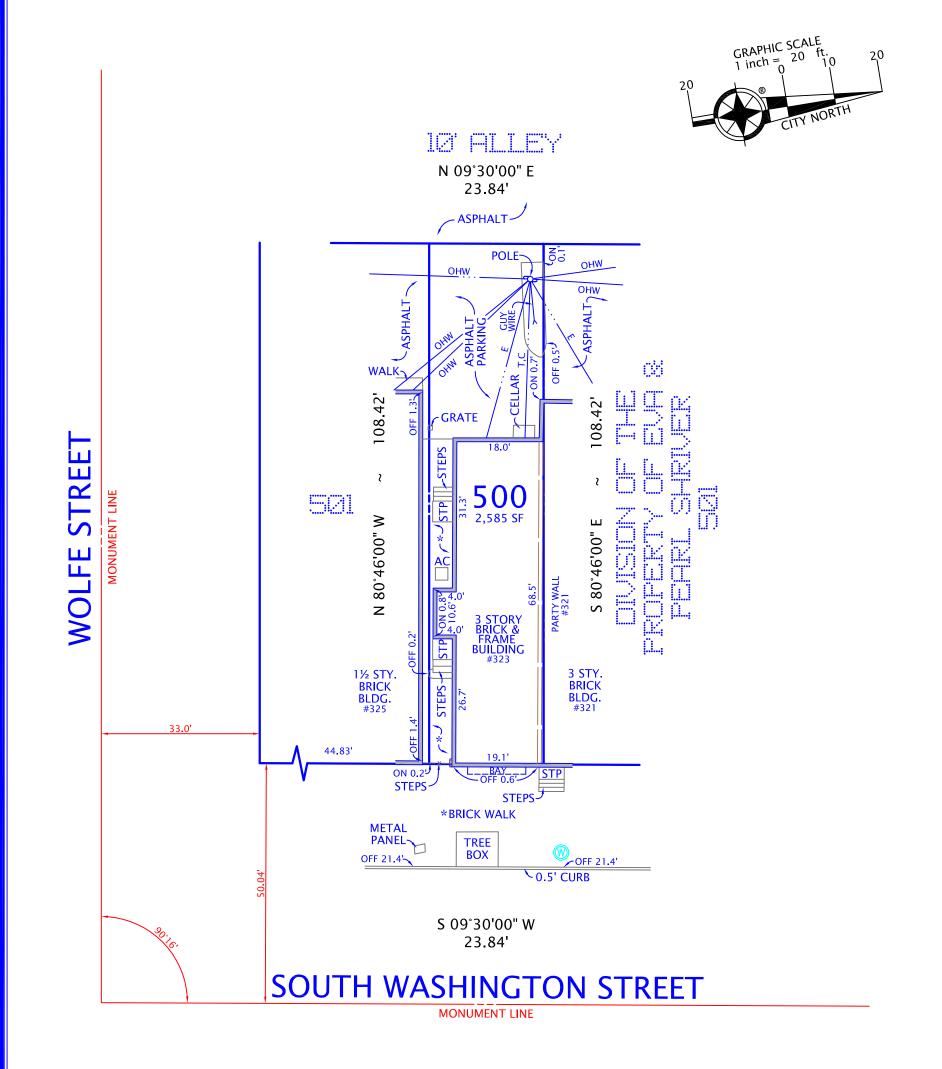
ALL EXISTING TO REMAIN AS IS UNLESS

COAT HANGERS TO BE PROVIDED FOR

SOAP AND PAPER TOWEL DISPENSERS SHALL BE INSTALLED AT ALL HAND SINKS







PLAT SHOWING BUILDING LOCATION ON

CONTAINED ON THIS DOCUM

LOT 500 OF THE PROPERTY OF

NANCYE FLEMING

(DEED BOOK 372, PAGE 557) CITY OF ALEXANDRIA, VIRGINIA SCALE: 1" = 20' OCTOBER 7, 2019



CASE NAME: 323 SOUTH WASHINGTON STREET, LLC

#191001009