

4. Is the use currently open for business? Yes No
If the use is closed, provide the date closed. _____ / _____ / _____
month day year

5. Describe any proposed changes to the conditions of the special use permit:
No changes

6. Are the hours of operation proposed to change? Yes No
If yes, list the current hours and proposed hours:
Current Hours: Proposed Hours:

7. Will the number of employees remain the same? Yes No
If no, list the current number of employees and the proposed number.
Current Number of Employees: Proposed Number of Employees:

8. Will there be any renovations or new equipment for the business? _____ Yes No
If yes, describe the type of renovations and/or list any new equipment proposed.

9. Are you proposing changes in the sales or service of alcoholic beverages? _____ Yes No
If yes, describe proposed changes:

10. Is off-street parking provided for your employees? Yes No
If yes, how many spaces, and where are they located?
Employees must park in the parking lot surrounding the building. There are a total of 34 parking spaces in the lot.

11. Is off-street parking provided for your customers? Yes No
If yes, how many spaces, and where are they located?
Total of 34 parking spaces in the parking lot surrounding the building.

12. Is there a proposed increase in the number of seats or patrons served? Yes No
If yes, describe the current number of seats or patrons served and the proposed number of seats and patrons served. For restaurants, list the number of seats by type (i.e. bar stools, seats at tables, etc.)

Current:	Proposed:
_____	_____
_____	_____
_____	_____

13. Are physical changes to the structure or interior space requested? Yes No
If yes, attach drawings showing existing and proposed layouts. In both cases, include the floor area devoted to uses, i.e. storage area, customer service area, and/or office spaces.

14. Is there a proposed increase in the building area devoted to the business? Yes No
If yes, describe the existing amount of building area and the proposed amount of building area.

Current:	Proposed:
_____	_____
_____	_____
_____	_____

15. The applicant is the (check one) Property owner Lessee
 other, please describe: _____

16. The applicant is the (check one) Current business owner Prospective business owner
 other, please describe: _____

17. Each application shall contain a clear and concise statement identifying the applicant, including the name and address of each person owning an interest in the applicant and the extent of such ownership interest. If the applicant, or one of such persons holding an ownership interest in the applicant is a corporation, each person owning an interest in excess of ten percent (3%) in the corporation and the extent of interest shall be identified by name and address.

For the purpose of this section, the term "ownership interest" shall include any legal or equitable interest held in the subject real estate at the time of the application. If a nonprofit corporation, the name of the registered agent must be provided.

Please provide ownership information here:

Applicant is Tasty Hut of VA, LLC - PO Box 866337, Plano, TX 75086

Tasty Hut, LLC – Sole Member of Tasty Hut of VA LLC (100% owned) PO Box 866337, Plano, TX 75086

See Attached List of Officers of Tasty Hut LLC

TASTY HUT OF VA LLC OFFICER/MEMBER LIST

Tasty Hut, LLC – Sole Member of Tasty Hut of VA LLC (100% owned).

Officers of Tasty Hut, LLC

Thomas M. Scott, President/CEO
2825 N. Valley Dr.
Manhattan Beach, CA 90266

Robert Rodriguez, Managing Director
3601 Corte Luisa
Carlsbad, CA 92009

Tom E. Wyczawski, Brand Officer
7842 Blades Trail
Denver, NC 28037

Neil H. Thomson, CFO
4651 Catina Lane
Dallas, TX 75229

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: 60 Outdoors: 0 Total number proposed: 60

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

Beer only- on premise X Yes

3. Please describe the type of food that will be served:

See attached menu

4. The restaurant will offer the following service (check items that apply):

 X table service _____ bar X carry-out X delivery

5. If delivery service is proposed, how many vehicles do you anticipate? dependent upon the per day

Will delivery drivers use their own vehicles? X Yes _____ No

Where will delivery vehicles be parked when not in use?

paking lot

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

 X Yes _____ No

If yes, please describe:

Large Television- approximately 2-3

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.

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. Litter plan includes outside trash receptacle as well as on site trash dumpster and cardboard recycling. The parking lot is swept every morning, and after all peak hours, as needed.

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

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

60	_____	Maximum number of patron dining seats
+	0	_____ Maximum number of patron bar seats
+	0	_____ Maximum number of standing patrons
=	60	_____ Maximum number of patrons

2. varies-dependent upon schedule 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