SUP # 2015-00061

RESTAURANTS

Zoning Ordinance Section 11-513(L)

Qualify for Administrative Review?

Will the restaurant have 100 indoor seats or fewer? ☑ Yes ☐ No

Will the restaurant be located outside of Old Town (CD and KR zones)? ☑ Yes ☐ No

If delivery service will be offered, does the restaurant have 40 seats or more? ☑ Yes ☐ No

Will wait service be provided at preset tables with printed menus and non-disposable tableware (not applicable to coffee/ice cream shops)? ☑ Yes ☐ No

If alcohol service will be offered, will it be on premise alcohol service only (alcohol will not be carried out of the restaurant)? ☑ Yes ☐ No

Will the restaurant open at or later than 5:00 am? ☑ Yes ☐ No

Will the restaurant close at or before midnight? ☑ Yes ☐ No

If yes to all questions, the business qualifies for administrative review. Complete the questions below and the Administrative SUP Application form. If no to any question, speak to Planning & Zoning staff about the process for consideration by Planning Commission and City Council.

***See Zoning Ordinance Section 2-190.3 for coffee or ice cream shop definition.**

Note: Hours for restaurant operations are different in the Mount Vernon Overlay and NR (Arlandria) zones. Planning & Zoning staff can provide more information.

WORKSHEET – Answer each question. Attach a separate sheet of paper if necessary.

SEATS

The restaurant may not include more than 100 indoor seats.

How many indoor seats are proposed? 55 ~~40-00~~ seat

ALCOHOL

Full alcohol service, consistent with a valid ABC license is permitted. No off-premise alcohol sales are permitted.

Within the Mount Vernon Avenue Overlay zone, the NR zone (Arlandria) and the West Old town neighborhood areas, alcohol may only be served at tables.

Within the West Old Town neighborhood (bounded by Cameron, North West, Wythe and North Columbus Streets), no alcohol shall be served before 11 am or after 10 pm daily.

Contact ABC for information about obtaining an ABC license (703/313-4432)

Will the restaurant offer alcohol service? ☑ **Yes** ☐ **No**

DELIVERY SERVICE

If you have at least 40 seats, you may include delivery service. Only one delivery vehicle is allowed and there must be a dedicated parking place for it which is not on the public street. No delivery of alcoholic beverages is permitted.

Is delivery service proposed? ☐ Yes ☑ No

Where will the delivery vehicle be parked?

HOURS

The hours of operation may be similar to other restaurants in the area, but must close by 12:00 midnight and may not open before 5:00 a.m. Meals ordered before the closing hour may be served, but no new patrons may be admitted after the closing hour, and all patrons must leave by one hour after the closing hour. The hours of operation as well as the location of all off street parking must be posted at the entrance to the restaurant.

HOURS IN MOUNT VERNON OVERLAY OR NR ZONE (Arlandria) AREAS
Within the Mount Vernon Avenue Overlay zone and the NR zone (Arlandria) areas, hours are limited to from 6:00 a.m. to 11:00 p.m., Sunday through Thursday, and from 6:00 a.m. to midnight, Friday and Saturday, although the closing hour for indoor seating may be extended until midnight four times a year for special events.

What hours are proposed?

6am-12~~pm~~ am

REVISED

DELIVERIES TO THE RESTAURANT

Deliveries to the restaurant may only take place between 7:00 a.m. and 11:00 p.m.

What days will deliveries occur?
Monday, Wednesday, Friday
~~Everyday~~

Where will deliveries to the restaurant occur?
On the left side of the Dry clean

SOLID WASTE AND RECYCLING

The applicant must provide storage space for solid waste and recyclable materials containers as outlined in the City's "Solid Waste and Recyclable Materials Storage Space Guidelines," or to the satisfaction of the Director of Transportation & Environmental Services. The City's storage space guidelines and required Recycling Implementation Plan forms are available at: www.alexandriava.gov or contact the City's Solid Waste Division at 703-519-3486 ext.132.

Where will the waste and recycling containers be located?

As it is stated on the sight plan it is at the left side of the Dry clean

CONTROLLING ODORS AND SMOKE

The applicant must control odors and smoke from the property to prevent them from becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.

What equipment is included in the building to help control odors and smoke?

Ther will be a -------at the sealing of the kitchen

There will be Standared Ventelation System, and, hood on the Roof to ventelet the Smock, clear the Air.

Complete the Administrative Special Use Permit Application on the following pages.

SUP # 2015-00061

Administrative Special Use Permit Application

PROPERTY LOCATION: 410 East Glebe Rd Alexandria VA zip cpde 22305

ZONE: CSL TAX MAP REFERENCE: 025 01 01 18

APPLICANT'S INFORMATION:

Applicant: Betelhem Lando Business/Trade Name: Heber Ethiopian Exotic Restaurant

Address: 5442 Bradford Ct # 242 Alexandria VA 22311

Phone: 571 265 9772 Email: Bkiapini @yahoo.com

PROPOSED USE:

- [ ] Day Care Center
- [ ] Light Auto Repair
- [ ] Overnight Pet Boarding
- [ ] Outdoor Garden Center
- [ ] Catering Business
- [ ] Valet Parking
- [x] Restaurant
- [ ] Outdoor Dining (exclude King Street Retail
- [ ] Live Theater
- [ ] Outdoor Food and Crafts Market Center
- [ ] Outdoor Display
- [ ] Massage Establishment

Please read and sign after the statement:

I have read and understand the general standards and the requirements for the use for which I am applying and have attached the Worksheet for the use.
Signature: _____

Please submit the following with this application form:

Site Plan - At a minimum, show and label the subject property, surrounding buildings, and streets. Show, label and give dimensions for all parking spaces, entrances and exits, and trees and shrubbery.

Floor Plan - At a minimum, show and label all interim features inside and outside seats, tables, counters, equipment, etc. as appropriate to the use. Show, label and give dimensions for all entrance and exit doors and windows, rooms/areas, staircases, elevators and bathrooms.

Worksheet for specific use from Checklist and Worksheet package.

Contact - Enye Yigzaw 571 344 3211
Email: enyeyea@yahoo.com
enyeyea " "

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PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of 410 East Gleb Rd Alexandria VA 22305 (property address), for the purposes of operating a Restaurant (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: Daria KARIMIAN Phone 202-390-3830

Address: P.O BOX 743, McLEAN, VA 22101 Email: BEN1844@YAHOO.COM

Signature: Daria Karimian Date: 5-7-2015

1. The applicant is the (check one):
   - [ ] Owner
   - [ ] Contract Purchaser
   - [x] 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 and the percent of ownership.

~~NA~~ Eneye Yezzaw 25% - 8874 Winding hollow way - Springfield VA 22152
Kenubish Wunden 25% 6627 - Skybluect Alex. VA 22315
Betelhem - lando 50% 5442 Bradford CT # 242. Alex. VA 22311

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
- [x] No. The agent shall obtain a business license prior to filing application, if required by the City Code.

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USE CHARACTERISTICS

2. Please give a brief statement describing the use:

See Attached

This days Ethiopian glotin free food becomes popular and more international. We have a plan to serve mainly ethiopian healthy food and we will combined it with American national food too.

3. Please describe the proposed hours of operation:

Days	Hours
M-Sat Daily	6am-12~~pm~~ am

REVISED

Or give hours for each day of the week

Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	
Sunday	10AM-12~~PM~~ am

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).

Morning 75 Guests
Lunch 100 Guests
Dinner 100 Guests

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

Morning 2 server and 2 cook\ 1 .manager
Lunch 3 server and 2 cook and 1 bus man 1. manager
Denner 3 servers 2 cook and 1 employees to clean 1. manager

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

~~12~~ 16 Standard and compact spaces
1 Handicapped accessible spaces
~~3 employee park~~ Other

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B. Please give the number of:

Parking spaces on-site ~~12~~ ~~16~~ 17

Parking spaces off-site ~~7~~ _____

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

~~In addition~~ , th~~ere are three~~ ~~parking spots on the side of the building.~~

6. Please provide information regarding loading and unloading for the use:

A. How many loading spaces are available for the use?

One

B. Where are off-street loading spaces located?

On the left side of the Dry clean or the building.

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

From 7Am-6 PM

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

Once a day

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:

N/A I well not be using hazardous meterials.

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APPLICANT'S SIGNATURE

Please read and initial each statement:

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

Initial: BK 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.

Betelhem Lando

Print Name of Applicant or Representative

Signature

05/03/2015

Date

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:

Phone: 571-265-9772

Email: bkiapini@yahoo.com

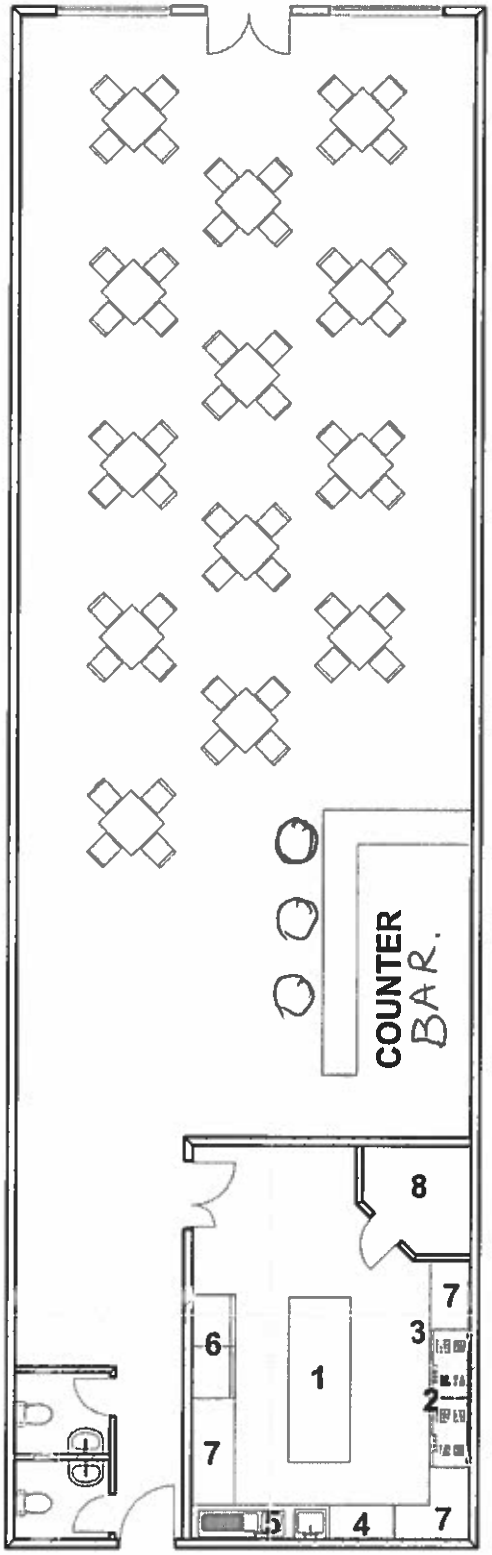
Fax: _____

The word 'Hibir' has a significant meaning in Amharic - the Ethiopian language. It means unity and togetherness. The word's significance comes from the central role communal sharing plays in the Ethiopian culture. Weather it is a coffee ceremony or a special dinner, most occasions are best enjoyed in unity. Whether you're a pescetarian, a vegetarian, a vegan, or someone who enjoys meat, there is always something delicious for everyone when invited to an Ethiopian gathering. In the same way, the main goal of our restaurant is to provide an authentic, healthy Ethiopian cuisine for everyone that walks in, whether pescetarian, vegetarian, vegan or 'meatetarian'. Thus the name Hibir!

Our meals will be very healthy as they are all prepared from scratch and made with gluten-free barley. Unfortunately, we have dined in Ethiopian restaurants that prepare their dishes early, freeze it and serve it reheated. We have also dined in restaurants that prepare their dishes fresh, and the taste difference is stark! At Hibir restaurant, we're going to raise the standard by buying locally grown, fresh ingredients and preparing each meal at the time of order.

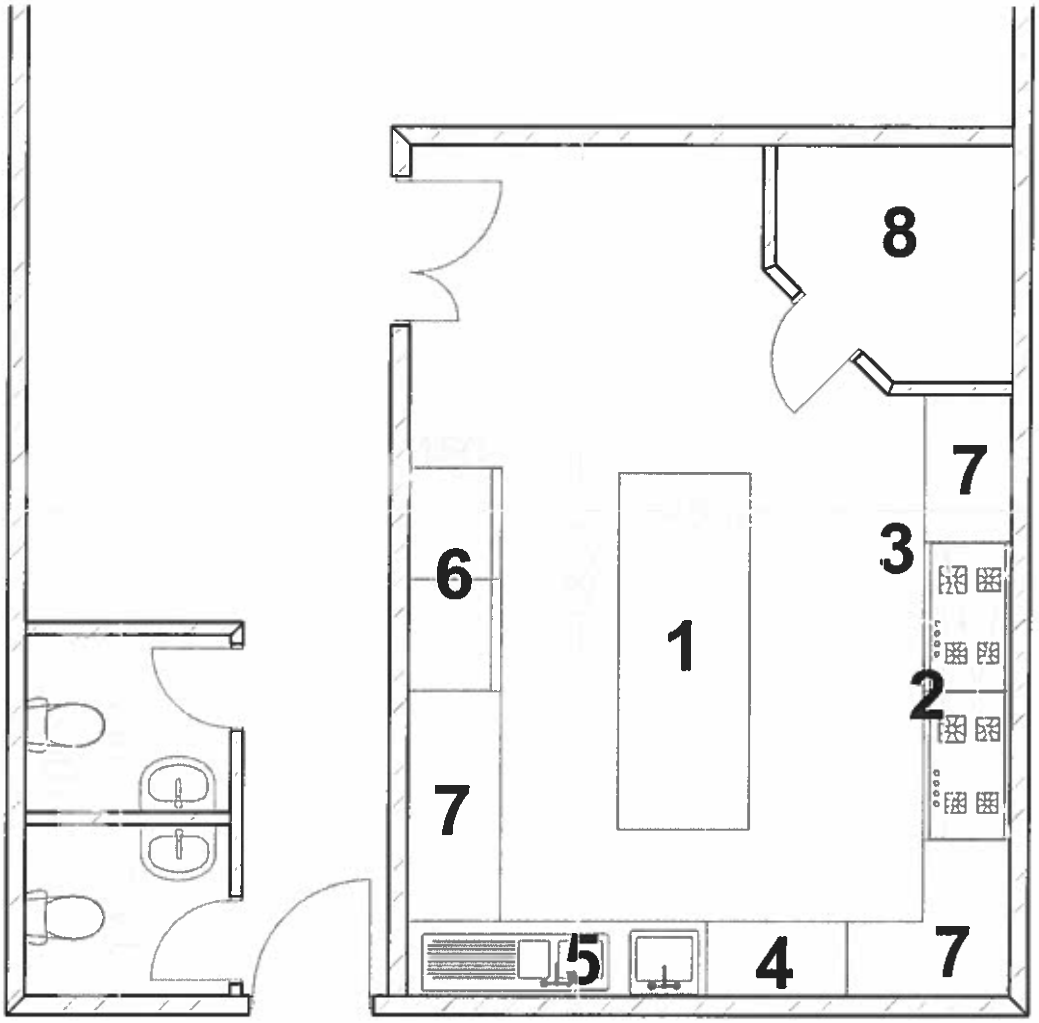
Another fact that will make Hibir restaurant unique is the variety of dishes available. Most Ethiopian restaurants only serve Ethiopian food to be eaten with fingers. However, this marginalizes Americans trying Ethiopian food for the first time and who may find it strange to eat with their fingers. As an option for customers who may not want to eat with their fingers, Hibir restaurant will have options of presenting the authentic Ethiopian food in a manner easier to enjoy. For example, Gomen which is a dish made of cooked kale with special spices and served on injera to be eaten with fingers. At Hibir, we will also have a version of Gomen wrapped in injera as an egg roll or served on multigrain breads as a sandwich.

Over all, Hibir restaurant is going to be a quite, high class restaurant where people go to get away from the noise and hassle of everyday life to experience authentic Ethiopian food and culture. It will be a restaurant that serves the best Ethiopian dishes, made fresh from the best ingredients, and served fresh. It will be the Ethiopian restaurant with the most variety. All who want to experience authentic Ethiopian cuisine, including pescetarians, vegetarians, vegans, 'meatetarians', and people who like eating with their fingers, people who don't like eating with their fingers, will find a welcoming authentic restaurant in Hibir.



LEGEND:
1. PREPARATION TABLE
2. RANGE
3. HOOD
4. DISH WASHER
5. THREE COMP. SINK
6. REFRIGERATOR
7. CABINETS
8. STORE

*** Note: Dimensions are in centimeter**



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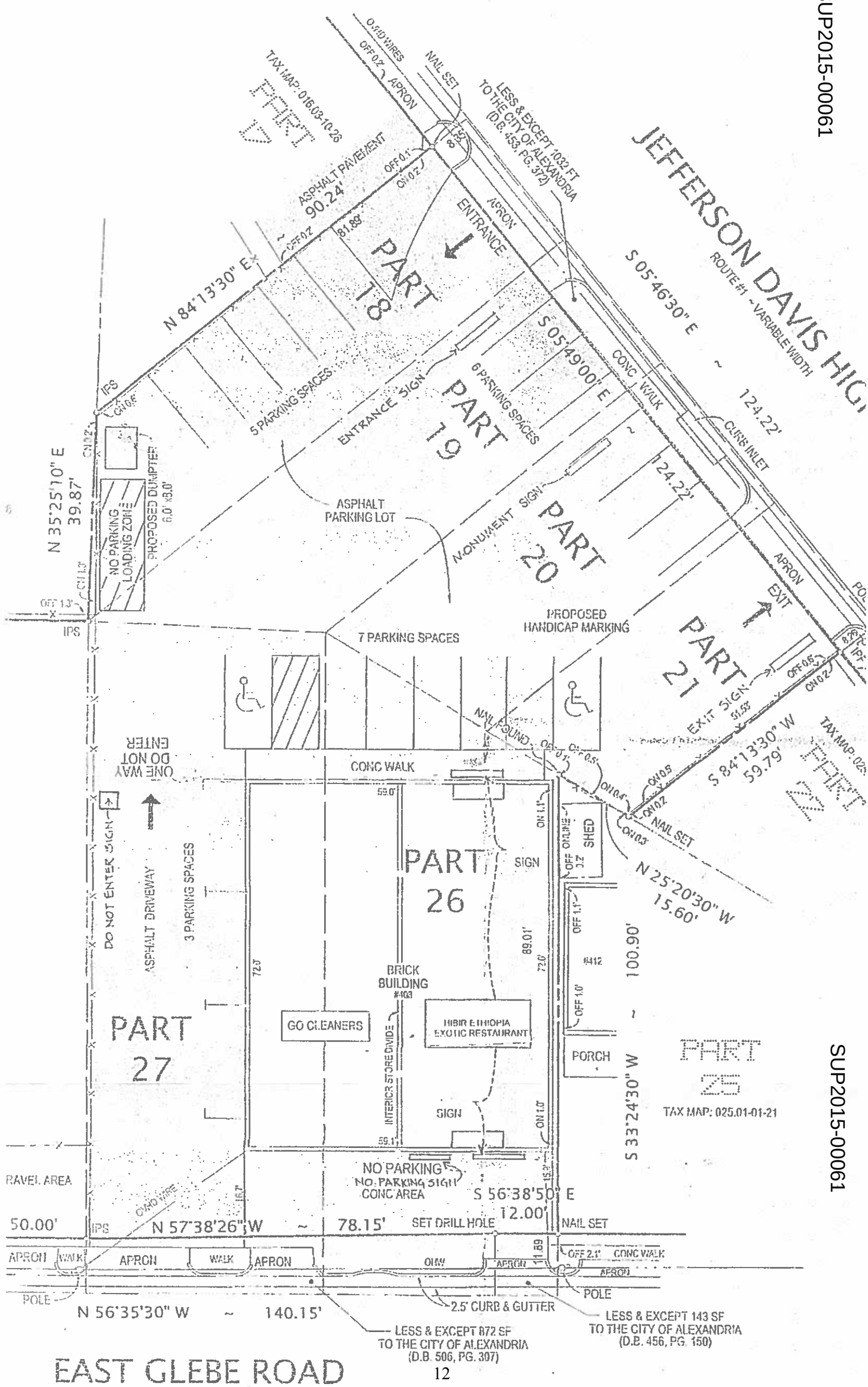

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