



SUP # 2016-00003

# Administrative Special Use Permit Application

PROPERTY LOCATION: 333 John Carlyle St. \_\_\_\_\_

ZONE: \_\_\_\_\_ TAX MAP REFERENCE: \_\_\_\_\_

### APPLICANT'S INFORMATION:

PTO Seafood, LLC  
Michael Anderson

OSHUN

Applicant: \_\_\_\_\_ Business/Trade Name: \_\_\_\_\_

1320 N. Pegram St., Alexandria, Va. 22304

Address: \_\_\_\_\_

703.362.3539 cell

mike@bbqdelray.com

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

### PROPOSED USE:

- Day Care Center
- Light Auto Repair
- Overnight Pet Boarding
- Outdoor Garden Center
- Catering Business
- Valet Parking

- 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: Michael Anderson

### 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 interior 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.

SUP #

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of 333 John Carlyle Street (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.

on behalf of  
Name: PERRY REITH 1900 Duke St. LP Phone: (202) 777-1270  
Address: c/o Grosvenor USA 1701 Penn Ave, Suite 450, Washington DC 20006 Email: perry.reith@grosvenor.com  
Signature: [Signature] Date: 1/4/16

1. 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 and the percent of ownership.

P70 SEAFOOD, LLC  
MIKE ANDERSON MANAGER PARTNER  
1320 N. PEGRAM ST. ALEX. VA 22304

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:

This is a full service seafood restaurant. Featuring both a bar area and a dining area, with tablecloth, full plate service. There will also be a separate oyster bar adjacent to the dining area.

Outdoor seating will be provided. 50 seats.

*Indoor Seating 95 seats, Includes  
Main Bar & Oyster Bar*

3. Please describe the proposed hours of operation:

Days	Hours
Daily	11:00 am to Midnight

Or give hours for each day of the week

Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	
Sunday	

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).

Lunch 125 patrons, dinner 150 patrons.

Menu will be served continuously from 11:00am until 11:30 pm.

Patio Hours: 11:00am to 10pm.

B. How many employees, staff and other personnel do you expect?

Specify time period (i.e., day, hour, or shift).

lunch shift 10, Dinner 12

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

5 Standard and compact spaces *Reserved for staff*  
 \_\_\_\_\_ Handicapped accessible spaces  
 \_\_\_\_\_ Other

B. Please give the number of:

SUP #

Parking spaces on-site \_\_\_\_\_

Parking spaces off-site \_\_\_\_\_

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

At lunch time there will be paid parking available for customers beneath the building. The restaurant will pay for parking spaces for management during the day. At night there will be free parking for customers in the parking garage from 5pm until midnight. 100 spaces will be available. The restaurant in conjunction with the landlord will provide these spaces.

*We've entered an agreement to pay for parking @ night.*

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

A. How many loading spaces are available for the use?  
There is a loading dock in the rear of the building.

B. Where are off-street loading spaces located?  
n/a

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

Sysco, the primary food vendor, deliver to the restaurant at 7:00am. Misc deliveries will occur after lunch between 3 and 4:30pm.

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

Three to four deliveries a day on average.

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

APPLICANT'S SIGNATURE

Please read and initial each statement:

Initial: MA 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: MA 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.

Michael Anderson

\_\_\_\_\_  
Print Name of Applicant or Representative

MA  
Signature

1/3/2016

\_\_\_\_\_  
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: \_\_\_\_\_

Email: \_\_\_\_\_

Fax: \_\_\_\_\_

January 7, 2016

333 John Carlyle Street

PTO Seafood, LLC

T/A OSHUN

Additional Notes for SUP:

**Alcohol:**

We will be offering a full service bar and an oyster bar. The full service bar will offer beer, wine and liquor. No off premise sales.

**Parking:**

We will pay for 5 parking spots in the lot beneath the building for staff. As in our operation down the street, we expect the majority of our staff to utilize Metro.

There will be paid parking available at lunch beneath the building for any customers interested. Our experience has been that 100% of our clientele at lunch walk to the restaurant.

We have arranged to pay for the use of a 100 parking spots in the garage beneath the building for customers after 5pm. Elevator service available and a security guard on duty for the patrons until midnight.

There is paid meter parking available in front of the building until 8pm - Monday - Saturday. No meters on Sunday.

**Entertainment:**

Requesting the use of non-amplified entertainment, inside only.

**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? - 95 SEATS Including Bar & CRYSTAL BAR

**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

ON PREMISE ONLY. FULL BAR.

**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?

11:00 am to Midnight — RESTAURANT Inside —

OUTSIDE PATIO (1:00 am to 10:00 pm) —

**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 - Saturday

Where will deliveries to the restaurant occur?

Rear loading dock, in the alley behind the building.

**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](http://www.alexandriava.gov) or contact the City's Solid Waste Division at 703-519-3486 ext.132.

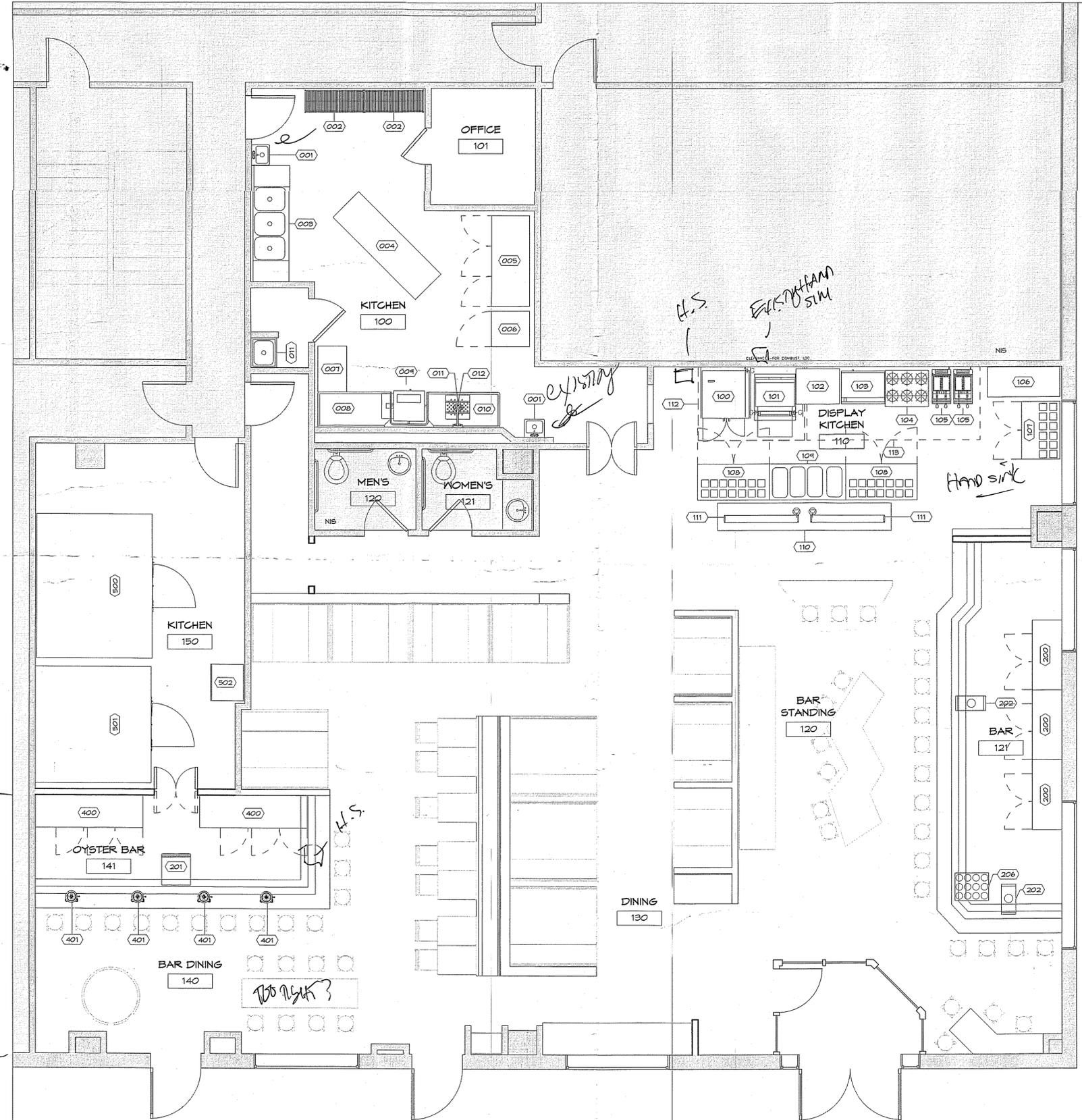
**Where will the waste and recycling containers be located?**  
 Dumpsters located in the rear delivery zone for the building.

**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?**  
 Ventilation setup same as any other Alexandria restaurant.





KITCHEN EQUIPMENT SCHEDULE	
ID	Description
001	Prep Sink <i>Hand Sink</i>
002	Shelving, Wire
003	412, 414 & 314 Three Bowl Sinks
004	Prep Table
005	Solid Door Upright Reach-In Refrigerator
006	Solid Door Upright Reach-In Freezer
007	Dish Shelf
008	Dish Table, Straight
009	Warewasher, Door Type, High Temp
010	Dish Table, Straight
011	Mop Sink, Existing to Remain
012	Pre-Rise Single Deck Mount Base Mixing Faucet
100	Oven, Convection, Gas
101	Broiler, Over-Fired/Gas
102	Charbroiler, Gas
103	Griddle, Gas
104	Medium Duty Range, Gas
105	Fryer, Deep Fat, Gas
106	Salad Prep Table
107	Back Mount Sandwich Prep Table, 41.5" L
108	Back Mount Sandwich Prep Table, 54.5" L
109	Steam Table
110	Water Pickup Table
111	Warmer, Food Overhead
112	Type 1 Kitchen Exhaust Hood
119	Type 1 Kitchen Exhaust Hood
200	Back Bar Cooler, Two Door
201	Self-Contained Flaker with Built-in Storage - Air Cooled
202	Underbar Trash Unit
206	Stainless Steel Bottle Rack
400	Back Bar Cooler, Three Door
401	Kettle, Steam Jacketed
500	Walk In Refrigerator, Bear
501	Walk In, Food
502	Modular Crescent Cuber - Air-Cooled

OSHUN

333 John Carlyle St.  
Alexandria, VA 22314

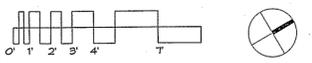
OWNER: PTO Seafood, LLC

**bestudio**  
ARCHITECTURE

242 10th St NE WDC | T: 202-670-2739

REVISION SCHEDULE

NO.	DATE	DESCRIPTION



SCALE: 1/4" = 1'-0"  
GRAPHIC SCALE FOR REFERENCE ONLY.  
DO NOT SCALE OFF DRAWINGS

KITCHEN EQUIPMENT PLAN

**A230**