

The following information must be furnished to the Department of Planning and Zoning to determine if the current use conducted on the premises complies with the special use permit provisions and all other applicable codes and ordinances.

1. Please describe prior special use permit approval for the subject use.

Most recent Special Use Permit # 2014-0085

Date approved: 11 / 15 / 2014
month day year

Name of applicant on most recent special use permit Greenleaf Juicing Company by Annette Antonelli

Use Operate a restaurant / press juice establishment

2. Describe below the nature of the existing operation in detail so that the Department of Planning and Zoning can understand the nature of the change in operation; include information regarding type of operation, number of patrons served, number of employees, parking availability, etc. (Attach additional sheets if necessary.)

The proposal was approved to operate a 15 seat cold pressed juice establishment within a 1,220 sf tenant space. They offer a variety of juices and soups that are blended on site from fresh fruits and vegetables. Pre-packaged juices and fresh produce would also be available for purchase. Greenleaf juicing company is a Portland, Oregon based business with four existing locations in Portland and proposed establishments in Chicago. Antonella would be a licensee of the company's brand.

The restaurant hours of operation are from 7a.m. to 8p.m. Monday to Friday and 7a.m. to 9 p.m. saturday.

Number of seats: 15 indoor seats

Type of service: counter service, kitchen equipment: a juicing machine and a steamer for liquids. No alcohol, live entertainment and delivery services are offered.

The previous applicant expected 250 patrons a day, and three (3) people staff per shift. The subject property is sited within the Central Business District (CBD). Pursuant to Section 8-300 (B) of the Zoning Ordinance, restaurants located within the CBD are exempt from parking requirements.

3. Describe any proposed changes to the business from what was represented to the Planning Commission and City Council during the special use permit approval process, including any proposed changes in the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, any noise emitted by the use, etc. (Attach additional sheets if necessary)

Whim Pop's main products will be frozen fruit pops. The main difference in the process is that most of the fruits will be boiled, blended and frozen. On-site made juices will be also available, hot and cold drinks and pastries. Everything offered as a counter service same as previous permit was approved.

Whim Pop is considering same number of on-site seats, same number of employees per shift, same hours of operation from monday to saturday with the addition of operate also Sunday from 10 a.m. to 8 p.m.

The number of expected patrons is around 350 instead of 250 a day. Whim Pop will promote public transportation with its employees and customers.

No additional changes are expected from previous permit, same treatment for noise and trash/litter are expected.

Below will be listed the production process in detail:

1. Get fruits or vegetables from local farms at farmers markets.
2. Wash fruits and vegetables.
3. Boil fruits with sugar, stevia or honey to let their juices release.
4. Blend the fruits with water, milk, yogurt or coconut milk depending on the flavor.
5. Add mix into molds.
6. Freeze the pops into a popsicle machine. The machine has the size of a chest freezer, does not generate residues, noise or other type of pollution.
7. Unmold and store the pops.
8. all trash generated is compostable or recycle (cartoon boxes, cans, plastic bottles)

Sandwiches and salads will be also offered in the future

4. **Is the use currently open for business?** Yes No
If the use is closed, provide the date closed. 06 / 01 / 2014
month day year

5. **Describe any proposed changes to the conditions of the special use permit:**
The only change will be the products sold. Instead of press juices will be popsicles.

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

Current Hours:	Proposed Hours:
<u>Mon - Fri 7a.m. to 8p.m.</u>	<u>Mon-Fri 7a.m. to 8p.m.</u>
<u>Sat - 7a.m. to 9 p.m.</u>	<u>Sat 7a.m. to 9p.m.</u>
	<u>Sun 10 a.m. to 8 p.m.</u>

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:
<u>3</u>	<u>3</u>

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.
New flooring is required. Full kitchen will be installed, Freezers, Refrigerators and a
popsicles machine will be installed in the kitchen area.
The display will have a displaz freezer and a pastries display.

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?

11. **Is off-street parking provided for your customers?** ____ Yes No
 If yes, how many spaces, and where are they located?

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:
15 indoor seats
2 outdoor seats
250 patrons per day

Proposed:
15 indoor seats (3 bar stools, 12 seats at tables)
2 outdoor seats
350 patrons per day

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 (10%) 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:

Maria de los Angeles Romano Morales is the owner of 100% of the business

Cameron St



N Payne St



King St

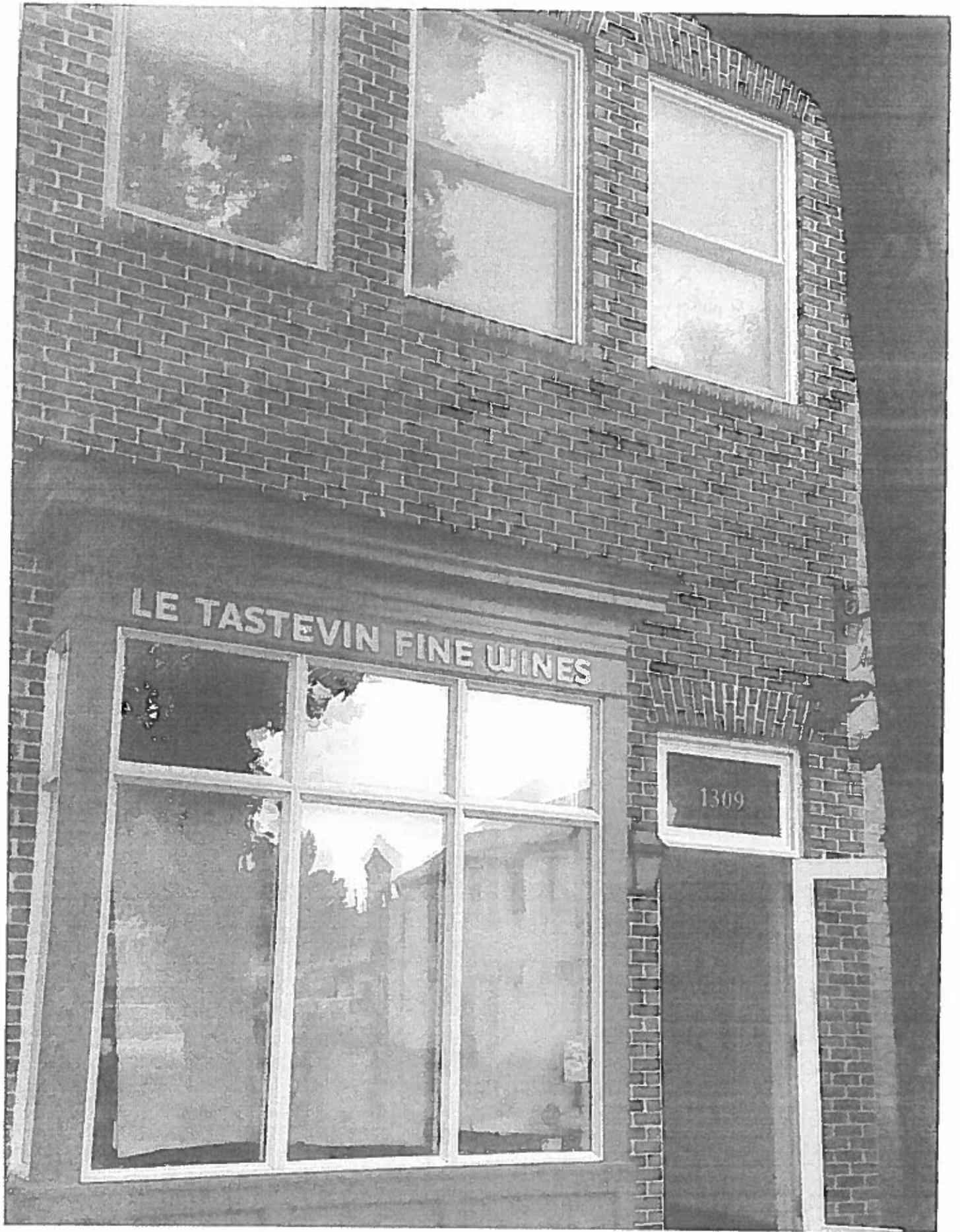


S Payne St

S West St

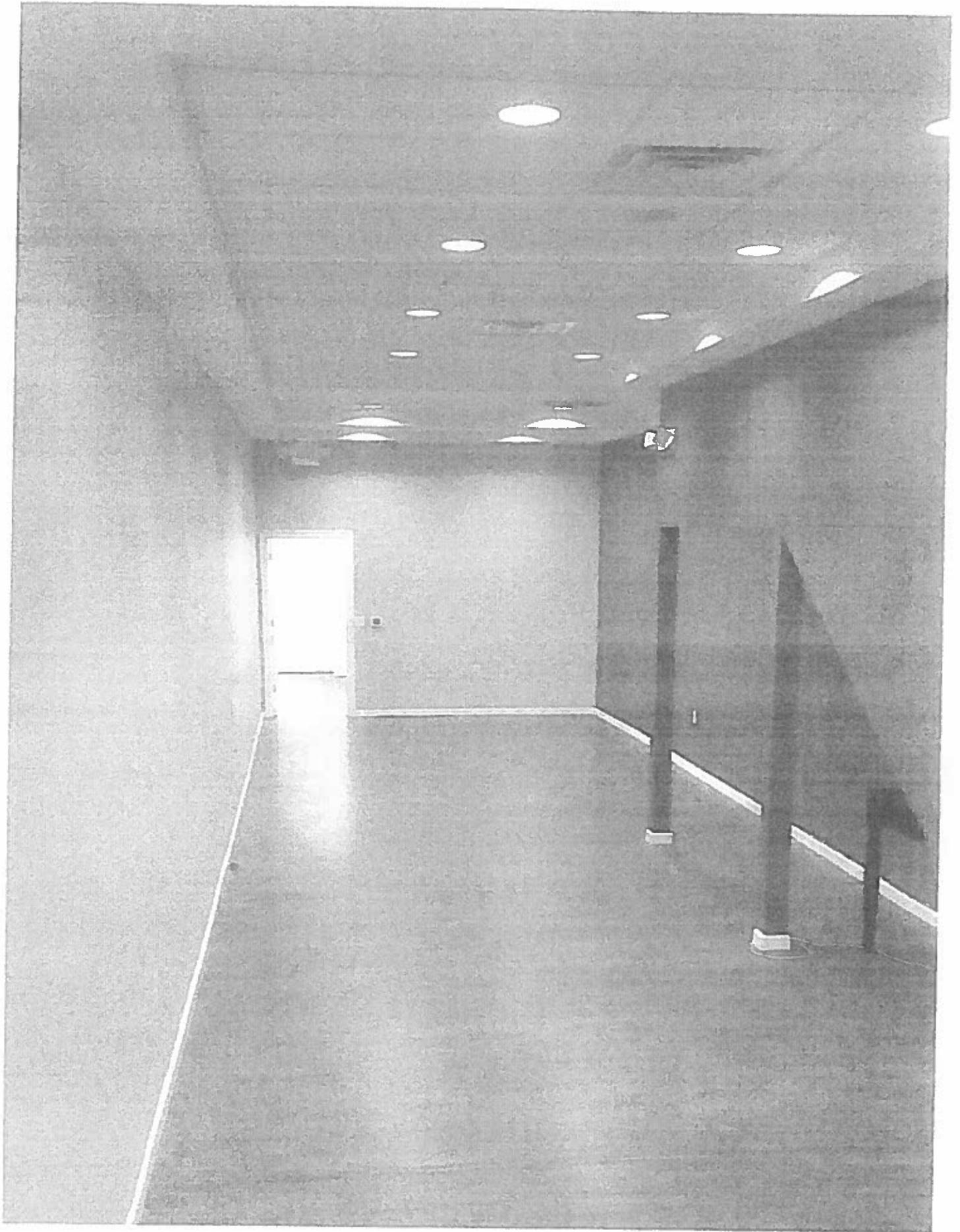
Commerce St

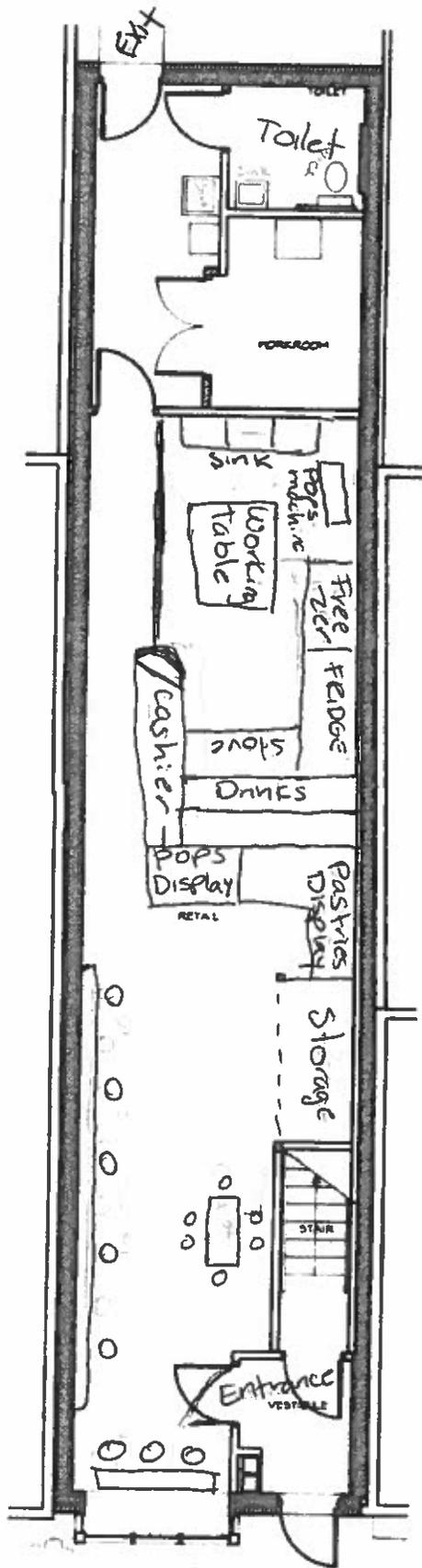




LE TASTEVIN FINE WINES

1309





1309 KING STREET
ALEXANDRIA, VA

SUP # _____

PROPERTY OWNER'S AUTHORIZATION

As the property owner of 1309 King Street, I hereby
(Property Address)
 grant the applicant authorization to apply for the restaurant use as
(use)
 described in this application.

Name: Cloverdale, L.L.C Phone: 703.836.8801
Please Print

Address: 216 S. Payne St Alexandria 22314 Email: cloverdale LLC@verizon.net

Signature:  Date: 2/16/2015

1. 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.

2. 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 of more than ten percent.

Maria Romano 100% ownership

