



Administrative Special Use Permit Application

Please type or print legibly

PROPERTY LOCATION: 1701 DUNE ST. SUITE 120

ZONE: GC4 TAX MAP REFERENCE: 073.02-02-18

APPLICANT'S INFORMATION:

Applicant: J.C. MELÉNDEZ Business/Trade Name: CASA TEQUILLA BAR & GRILL

Address: 5303 PORTSMOUTH RD, FAIRFAX, VA, 22032

Phone: 703 5076333

Email: JC3MELÉNDEZ@HOTMAIL.COM

PROPOSED USE:

- Animal Care Facility with Overnight Boarding
- Automobile and Trailer Rental and Sales
- Catering Business
- Day Care
- Health and Athletic Club
- Light Auto Repair
- Live Theater
- Massage Establishment
- Motor Vehicle Storage/Parking for 20 or more Vehicles
- Outdoor Dining (exclude King Street Retail Overlay)
- Outdoor Display
- Outdoor Food and Crafts Market Center
- Outdoor Garden Center
- Restaurant
- Valet Parking

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: JCM

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.

Other materials, as required by specific use (see Guide to Administrative SUPs Checklist & Worksheets).

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of SUITE 120, 1701 DUKE ST. (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: CARR PROPERTY REALTY Phone: 703-537-6499

Address: 1800 DIAGONAL RD. # 290 Email: ELASH@CARRPROP.COM

Signature: Elash Date: 8/30/2017

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.

Casa Tequila Bar & Grill LLC.
1701 Duke St, Suite 120 Alexandria, VA 22314
 Ownership - Julio Melendez 70%, Jamari Marquez
Louis Marquez 5%, 20%
 Axel Hansen 5%

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:

THE PREMISE WILL BE USED FOR THE
CONSUMPTION OF FOOD AND BEVERAGES.

3. Please describe the proposed hours of operation:

Days	Hours
Daily	11-AM - 11-PM

Or give hours for each day of the week

Monday	11 AM - 11 PM
Tuesday	" - "
Wednesday	" - "
Thursday	" - "
Friday	11 AM - 12 PM
Saturday	11 AM - 12 PM
Sunday	11 AM - 10 PM

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).

90 PER DAY

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

8 PER DAY

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

50 Standard and compact spaces
10 Handicapped accessible spaces
 _____ Other

- B. Please give the number of:
Parking spaces on-site _____
Parking spaces off-site 50

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

OPPOSITE RESTAURANT ENTRANCE.

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

- A. How many loading spaces are available for the use? 1
- B. Where are off-street loading spaces located? SIDE OF RESTAURANT-
- C. During what hours of the day do you expect loading/unloading operations to occur? 10 AM - 4 PM.
- D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? ONCE A WEEK.

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

APPLICANT'S SIGNATURE

Please read and initial each statement:

Initial: SM 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: SM 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.

JULIO C. MELENDEZ
Print Name of Applicant or Representative


Signature

8/20/2017
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: 22276 GREAT TRAIL TER.
STERLING, VA 20164

Phone: 703 629 0684

Email: BAUCHN@GMAIL.COM

Fax: _____



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: 98/100 Outdoors: 0 Total number proposed: 98/100

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

3. Please describe the type of food that will be served:
THIS RESTAURANT WILL BE SERVING
AUTHENTIC MEXICAN FOOD

4. The restaurant will offer the following service (check items that apply):
 table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? _____
Will delivery drivers use their own vehicles? Yes No
Where will delivery vehicles be parked when not in use?

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?
 Yes No
If yes, please describe:

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:

	<u>82</u>	Maximum number of patron dining seats
+	<u>15</u>	Maximum number of patron bar seats
+	<u>0</u>	Maximum number of standing patrons
=	<u>97</u>	Maximum number of patrons

2. 8 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

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

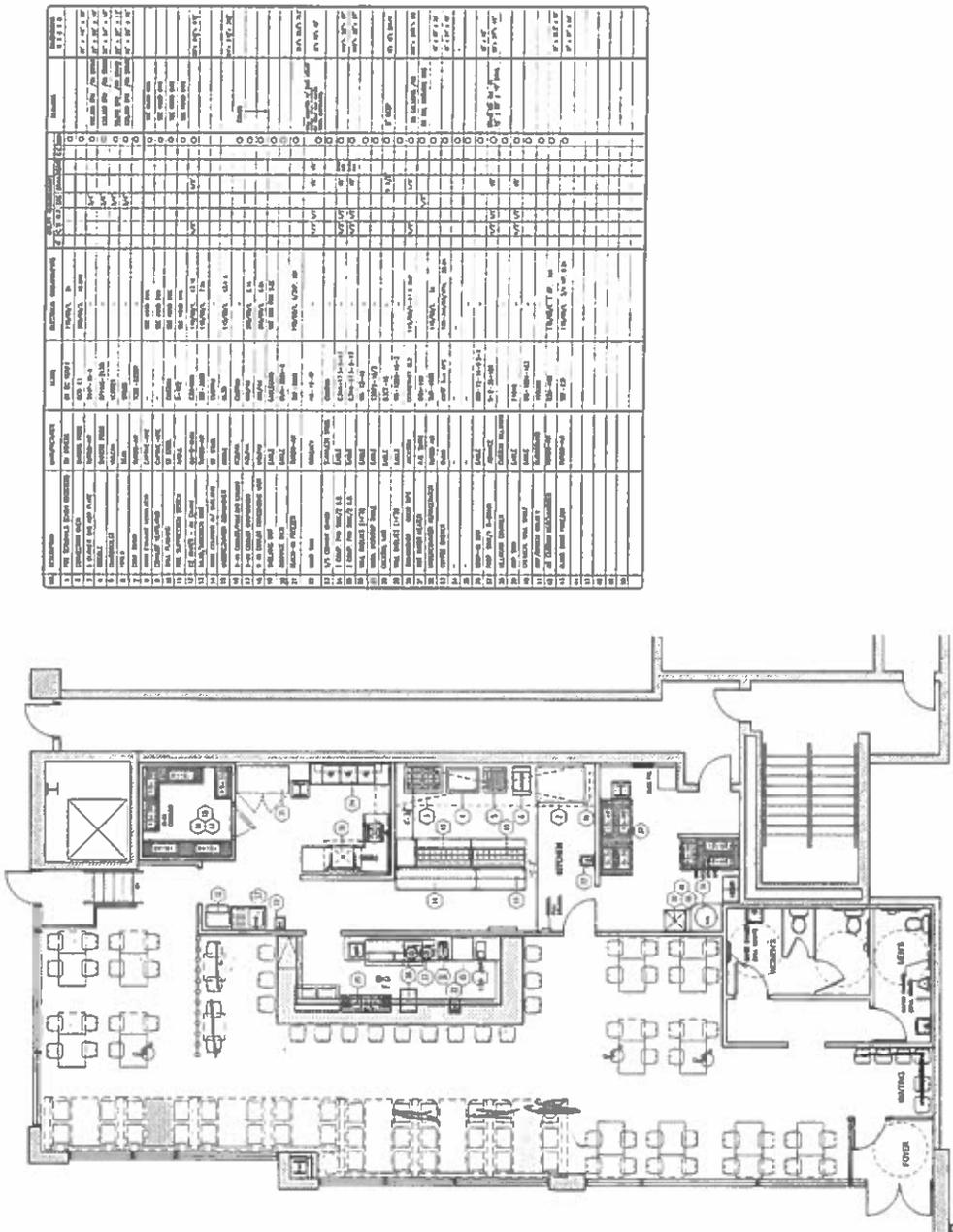
City Council shall not approve a request for special use permit for any new restaurant, carry-out or fast food establishment or an expansion of an existing restaurant, carry-out or fast food establishment, unless it finds that the request does not significantly impact nearby residential neighborhoods. 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.



FLOOR PLAN
 SCALE: 1/8"=1'-0"

- GENERAL HEALTH DEPARTMENT NOTATIONS**
1. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE HEALTH DEPARTMENT REGULATIONS AND ALL APPLICABLE CODES.
 2. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE HEALTH DEPARTMENT REGULATIONS AND ALL APPLICABLE CODES.
 3. A SUMMARY OF THE WORK SHALL BE SUBMITTED TO THE HEALTH DEPARTMENT FOR REVIEW AND APPROVAL.
 4. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE HEALTH DEPARTMENT REGULATIONS AND ALL APPLICABLE CODES.
 5. ALL WORK SHALL BE DONE IN ACCORDANCE WITH THE HEALTH DEPARTMENT REGULATIONS AND ALL APPLICABLE CODES.
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- SEALANT NOTATIONS**
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