



## Administrative Special Use Permit Application

Please type or print legibly

PROPERTY LOCATION: 3901-B MT Vernon Ave., Alex, VA 22305

ZONE: \_\_\_\_\_

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

### APPLICANT'S INFORMATION:

Applicant: OSWALDO A. SALINAS Business/Trade Name: Taqueria Señora Lola

Address: 8736 Bitterroot COURT, Lorton, VA 22079

Phone: 703-665-8705

Email: OAVARS@hotmail.com

### PROPOSED USE:

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

### 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: *Oswaldo Salinas*

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.

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 3901-B Mt. Vernon Ave  
 (property address), for the purposes of operating a Taqueria / 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: Ronnie Chang Kwah Kim Phone 571-332-3270  
 Address: 9001 Brandegee Rd Springfield <sup>ste#300 Va 22151</sup> Email: KocopuFP@gmail.com  
 Signature: [Signature] Date: 5/14/2019

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.

Oswaldo A. Salinas  
8736 Bitterroot Ct Loudon Va. 22079

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:

CARRY OUT / Full Rest - Tacos - Mexican  
Cuisine (Like Gyno Products)

3. Please describe the proposed hours of operation:

Days	Hours
Daily	

Or give hours for each day of the week

Monday	10 AM — 12 midnight
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 50 Dinner 75

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

6 employees Per shift / lunch + dinner

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

100 Standard and compact spaces  
4 Handicapped accessible spaces  
 \_\_\_\_\_ Other

B. Please give the number of:  
Parking spaces on-site 175

Parking spaces off-site 0

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

N/A

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

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

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? 9am To 11am

D. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate? twice per 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:

N/A

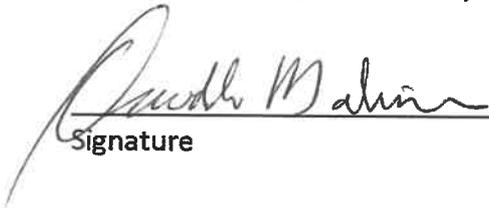
**APPLICANT'S SIGNATURE**

Please read and initial each statement:

Initial: GM 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: OM 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.

Oswaldo D Salinas - Sandy Salinas LLC  
Print Name of Applicant or Representative

  
Signature

Date 5-14-19

**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: \_\_\_\_\_



# 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: 99      Outdoors: \_\_\_\_\_      Total number proposed: \_\_\_\_\_

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:

Mexican Food - TACOS - AL Pastor  
Steakes + Soup authentic Mexico 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? N/A

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:

Piñata Parties — TV's, Large Screen Television

# 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.**

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

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

- \_\_\_\_\_ Maximum number of patron dining seats
- + \_\_\_\_\_ Maximum number of patron bar seats
- + \_\_\_\_\_ Maximum number of standing patrons
- = 75 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

NO.	DATE	REVISIONS

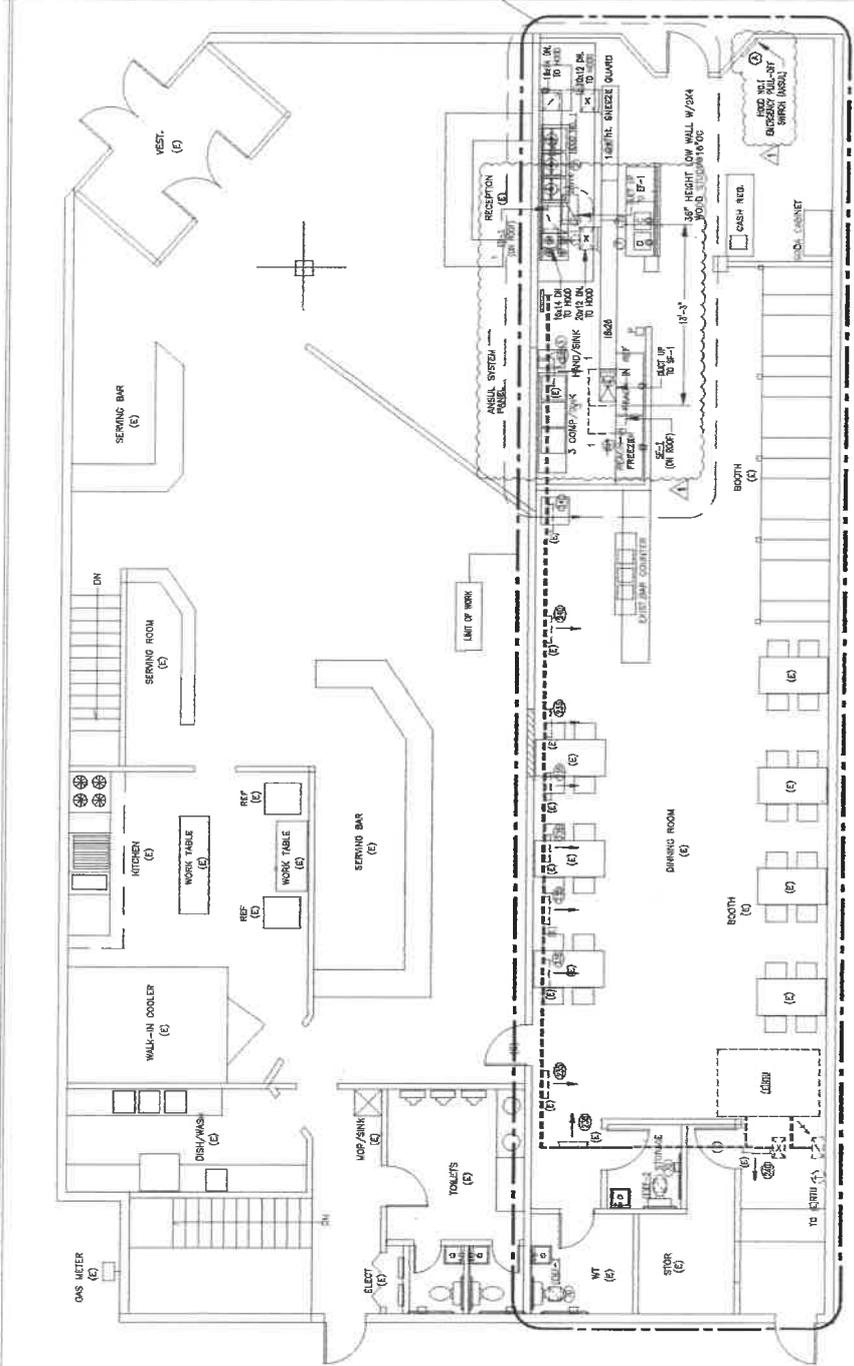
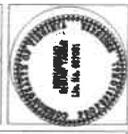
**EBDC - IDC INC.**  
 ARCHITECTURE - PLANNING - DESIGN  
 PO BOX 1238 CHARLESTON, VA 23022  
 PHONE (703) 626-1672

**MECHANICAL PLAN**

SHEET TITLE

**TAQUERIA LOLA**  
 PROJECT:

3901 G WATSON AVE ALEXANDRIA, VA 22304



**SCOPE OF WORK NARRATION**

MECHANICAL SCOPE OF WORK IS LIMITED TO WORK RELATED TO INSTALLATION OF KITCHEN HOOD, EXHAUST/MAKE-UP AIR SYSTEMS AND SPACE AIR BALANCING. EXISTING ROOF TOP UNIT WILL CONTINUE SERVE THE SPACE EXCLUSIVELY THAT INCLUDES EXISTING DINING ROOM.

REFER TO HOOD MANUFACTURER'S DRAWINGS FOR MORE INFORMATION AND SPECIFICATIONS.

**REFERENCED PLAN NOTES**

1. EXTRACTORS SHALL SERVICE THE KITCHEN HOOD. SUPPLY AND EXHAUST AIR DIVERSITY SHALL MAINTAIN A MINIMUM PRESSURE AS PER CODE. NEW UNITS ON THE ROOF SHALL BE INSTALLED FROM EDGE OF THE ROOF AT THE CODE. NEW SITES LOCATED SHALL MAINTAIN HOOD REQUIRED CLEARANCE WITH EXISTING UNITS PRESENT ON THE ROOF.
2. CHASE - NOO UNITS.
3. MAKE-UP AIR INTAKE OPENING.



