



# APPLICATION SPECIAL USE PERMIT

**ADMINISTRATIVE CHANGE OF OWNERSHIP  
OR MINOR AMENDMENT**

**Change of Ownership**       **Minor Amendment**

[must use black ink or type]

**PROPERTY LOCATION:** 531 MONTGOMERY STREET, SUITE#155, ALEXANDRIA, VA 22314  
**TAX MAP REFERENCE:** 054, 02 **ZONE:** CG

**APPLICANT**

Name: MINWOO AHN  
Address: 531 MONTGOMERY STREET, SUITE#155, ALEXANDRIA, VA 22314

**PROPERTY OWNER**

Name: GIANT ALEXANDRIA (E&A), LLC  
Address: 1221 MAIN STREET, SUITE#100, COLUMBIA, SOUTH CAROLINA, 29201

**SITE USE:**

**Business Name:** **Current:** VACANT      **Proposed (if changing):** RESTAURANT

**THE UNDERSIGNED** hereby applies for a Special Use Permit for **Change in Ownership**, in accordance with the provisions of Article XI, Division A, Section 11-503 (5)(f) of the 1992 Zoning Ordinance of City of Alexandria, Virginia.

**THE UNDERSIGNED**, having read and received a copy of the special use permit, hereby agrees to comply with all conditions of the current special use permit, including all other applicable City codes and ordinances.

**THE UNDERSIGNED** hereby applies for a Special Use Permit for **Minor Amendment**, in accordance with the provisions of Article XI, Division A, Section 11-509 and 11-511 of the 1992 Zoning Ordinance of City of Alexandria, Virginia.

**THE UNDERSIGNED**, having obtained permission from the property owner, hereby requests this special use permit. The undersigned also attests that all of the information herein required to be furnished by the applicant are true, correct and accurate to the best of his/her knowledge and belief.

MINWOO AHN & EUNICE KWON (AGENT)

Print Name of Applicant or Agent  
15369 LORD CULPEPER CT  
Mailing/Street Address  
WOODBIDGE, VA      22191  
City and State      Zip Code

  
Signature  
540-455-8303  
Telephone #      Fax #  
woboichicken@gmail.com  
Email address  
04/14/2020  
Date

**DO NOT WRITE IN THIS SPACE - OFFICE USE ONLY**

Application Received: _____	Fee Paid: \$ _____
Legal advertisement: _____	_____
ACTION - PLANNING COMMISSION _____	ACTION - CITY COUNCIL: _____

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 # DSUP2015-0019 = 03.12.2016

Date approved: 03 / 12 / 2016  
month day year

Name of applicant on most recent special use permit \_\_\_\_\_

Use \_\_\_\_\_

**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.)

THIS TENANT SPACE IS IN BRAND NEW BUILDING AND EXISTING VACANT TENANT SPACE AT 1ST FLOOR NOW.  
SO WE APPLIED COMMERCIAL BUILDING PERMIT TENANT FIT-OUT (RESTAURANT USE) AS 1ST TENANT USE  
AT CITY OF ALEXANDRIA BUILDING & HEALTH DEPARTMENT.



4. Is the use currently open for business?  Yes  No

If the use is closed, provide the date closed. \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_  
month day year

5. Describe any proposed changes to the conditions of the special use permit:

INSTALL A NEW RESTAURANT AS 1ST TENANT USE AT EXISTING VACANT TENANT 1ST FLOOR SPACE.

---

---

---

6. Are the hours of operation proposed to change?  Yes  No

If yes, list the current hours and proposed hours:

Current Hours:

---

---

---

---

Proposed Hours:

M-Sat.: 11am-9pm

Sunday: Closed

---

---

---

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:

6 Employees

---

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.

INSTALL A NEW RESTAURANT AS 1ST TENANT USE AT EXISTING VACANT TENANT SPACE AT 1ST FLOOR.  
WE WILL ATTACH FLOOR PLAN & NEW EQUIPMENT LIST ALSO.

---

---

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?

THIS BUILDING HAS GARAGE PARKING LOT INSIDE BUILDING SO LANDLORD WILL PROVIDE PARKING LOTS FOR THIS RESTAURANT'S EMPLOYEES AND TENANT WILL PAY IT.

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

THERE ARE LOTS OF COIN PARKING AT OFF-STREET PARKING.

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:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Proposed:

24 SEATS

ORDER & PAY FIRST

AND EAT OR TAKE-OUT

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 (3%) 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:**

THE TENANT OWNER: MINWOO AHN, 100% OWNER OF WOBOI, LLC AND OPERATOR OF WOBOI HOT CHICKEN  
AT 531 MONTGOMERY STREET, SUITE#155, ALEXANDRIA, VA.

---

---

---

---

---

---

---

---

## FOR YOUR INFORMATION

### **Special Use Permits Eligible for Administrative Approval**

Certain uses of land that have potentially negative impacts on surrounding properties require special use permit approval from City Council. The City Council may impose conditions on the operation of the special use in order to protect the health, safety and welfare of the surrounding area. For new uses and for intensifications or amendments of existing uses, the Planning Commission and City Council conduct public hearings and decide whether to approve the request. The Director of Planning and Zoning, however, may approve a special use permit administratively if it is only a change in ownership or a minor amendment of a previously approved special use permit.

### **Special Use Permit for Change of Ownership**

If the existing special use permit for an operation restricts the ownership of the use, a prospective owner may not take ownership of the operation until he receives special use permit approval for the change of ownership. Pursuant to Section 11-503, the director may approve the change and transfer the special use permit to a new owner, if the following conditions apply:

- 1) The applicant is not requesting a change in the conditions of the special use permit;
- 2) there have been no substantiated violations of the special use permit conditions;
- 3) there are no changes proposed or anticipated in the operation of the use involved;
- 4) the director has concluded that no new conditions or no amendments to existing conditions are necessary; and
- 5) following notice of the application in a newspaper of general circulation in the City, no person has requested that the director forward the application to the Planning Commission or City Council.

If the application does not meet any one of the above conditions, it must be docketed for the next available Planning Commission and City Council public hearings. If the Director approves a special use permit for change in ownership, the new owner must sign an agreement stating that he/she will continue to comply with the special use permit conditions.

### **Special Use Permit for Minor Amendment**

Pursuant to Sections 11-509 and 11-511 of the zoning ordinance, the director may approve minor amendments to approved special use permits. Only changes that constitute no more than a minimal enlargement or extension of the special use permit or that are so insignificant they will have little or no zoning impact on the surrounding neighborhood are eligible for administrative approval. If a change will intensify the use, it requires Planning Commission and City Council approval. Changes that intensify a use include any increase in the following:

- 1) Hours of operation;
- 2) number of seats;
- 3) number of employees; visitors of customers; or
- 4) number of vehicle trips generated.

The Director may not administratively approve minor amendments if any of the following apply:

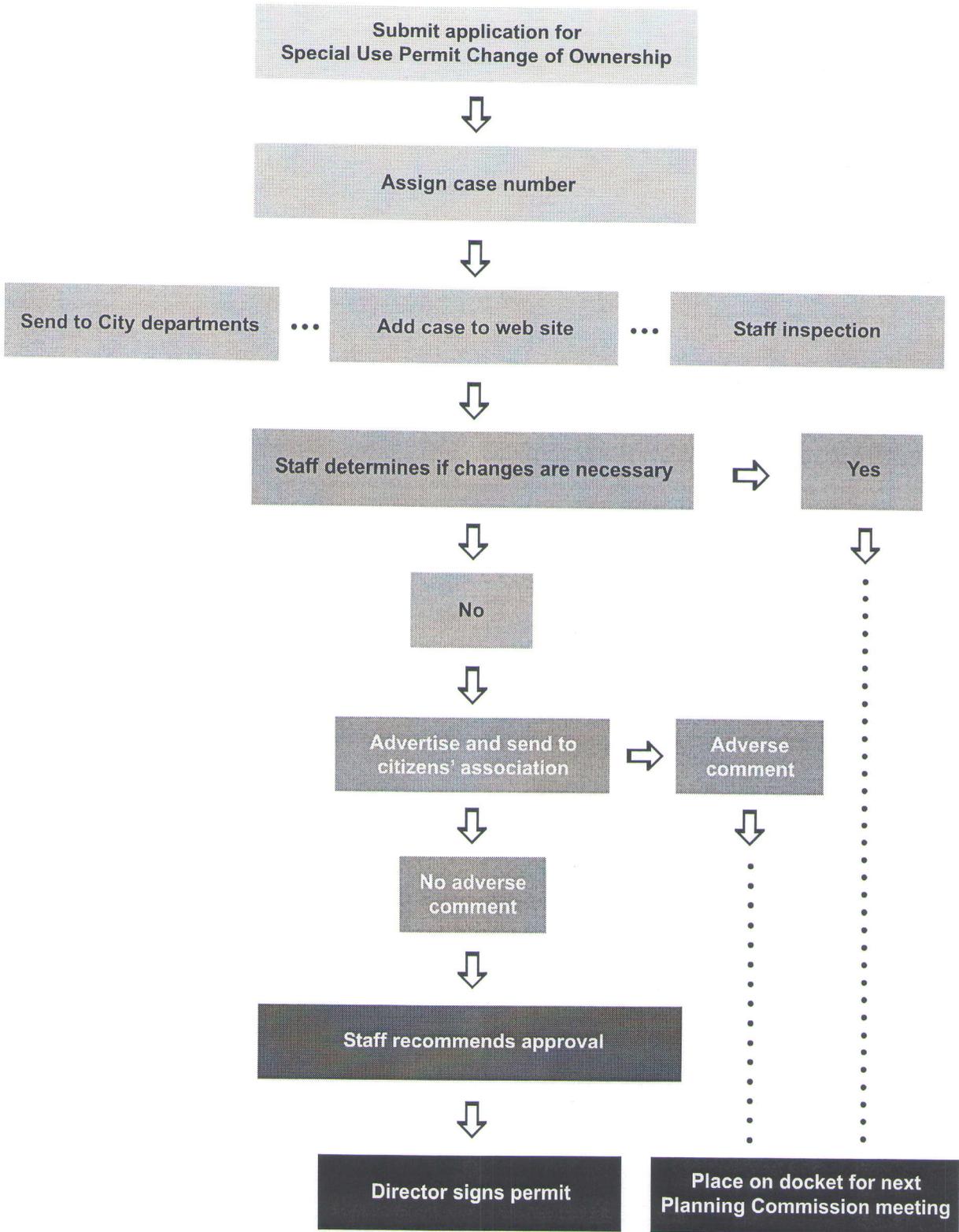
- 1) He/She has received written or oral complaints that the use is in violation of the zoning ordinance;
- 2) at the time the special use permit was approved, opposition was presented to the Planning Commission or City Council; or
- 3) new conditions or amendments to existing conditions are necessary.

Notice of the application is published in a newspaper of general circulation in the City and is sent to docket subscribers.

### **Approval Process**

For both change in ownership and minor amendment special use permits, the approval process generally takes between four and six weeks from the time an application is submitted. During that time, staff will review the application, inspect the subject property for compliance with special use permit conditions and advertise the proposed change in the newspaper to provide an opportunity for citizens to comment on the change and, in the case of minor amendments, send notice to the Planning Commission and City Council members. If the Director determines that the Planning Commission and City Council must consider the application, he/she will docket the application for the next available Planning Commission and City Council hearings. At that time, the Director may require additional information regarding the application.

# PROCESS FLOW CHART: Change of Ownership SUP



SUP # \_\_\_\_\_

Admin Use Permit # \_\_\_\_\_



## SUPPLEMENTAL APPLICATION

### RESTAURANT

**All applicants requesting a Special Use Permit or an Administrative Use Permit for a restaurant shall complete the following section.**

- How many seats are proposed?  
Indoors: 24                      Outdoors: 0                      Total number proposed: 24
- 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
- Please describe the type of food that will be served:  
HOT CHICKEN SANDWICH AS FAST CASUAL CONCEPT WITH MAJORITY OF ORDERS BEING TAKE-OUT.  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
- The restaurant will offer the following service (check items that apply):  
 table service                             bar                       carry-out                             delivery
- 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?  
\_\_\_\_\_  
\_\_\_\_\_
- Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)?  
       Yes                       No  
If yes, please describe:  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

# 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

*The estimated peak time is  
Lunch time.*

**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. *no serve alcohol*

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  
= \_\_\_\_\_ Maximum number of patrons
  
2. \_\_\_\_\_ 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

### GENERAL NOTES

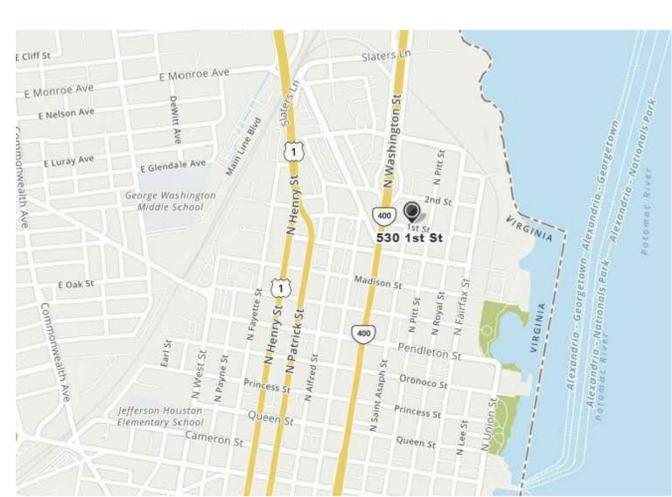
- THESE DRAWINGS ARE PREPARED FOR THE BUILDING PERMIT. ANY CONTRACT BASED ON THESE DRAWINGS IS TURN-KEY BASIS. FOR THE CONSTRUCTION CONTRACTOR THE DELI OPERATOR AND THE CONTRACTOR SHALL VERIFY QUANTITIES AND THE QUANTITIES OF THE MATERIAL.
  - THE CONTRACTOR SHALL VISIT THE SITE AND FAMILIARIZE HIMSELF WITH THE EXIST. CONDITIONS, AND HE SHALL EXAMINE THE DRAWINGS THOROUGHLY TO CONFIRM THAT HE CAN EXECUTE THE CONSTRUCTION WITHOUT PROBLEMS OR ADDITIONAL COST TO THE OWNER. ALL THE QUESTIONS AND DISCREPANCIES OR OMISSIONS SHALL BE RAISED TO THE ARCHITECT BEFORE SIGNING THE CONTRACT. ANY HIDDEN ITEMS SUCH AS SEWER LINES, WATER LINES, GAS LINES, CONDUITS OF VARIOUS KINDS SHALL BE INVESTIGATED AS HUMANLY POSSIBLE AND THE ITEMS NOT VERIFIABLE SHALL BE INCLUDED IN THE UNIT PRICE LIST. OTHERWISE HE SHALL COMPLETE THE WORK WITHOUT ADDITIONAL COST TO THE OWNER OR TO THE ARCHITECT.
  - THE CONTRACTOR SHALL SUBMIT TO THE GOVERNMENT ADDITIONAL DRAWINGS AND FORMS SUCH AS BUT NOT LIMITED TO THE FOLLOWING: SHOP DRAWINGS FOR HOODS, PLUMBING AND GAS RISER DIAGRAMS, SPECIALTY ITEMS, PROPRIETARY ITEMS, SPRINKLER & FIRE ALARM SYSTEM MODIFICATIONS IN CURRENT SCOPE OF WORK.
  - DO NOT SEPARATE DRAWINGS OR PLANS FOR THE GENERAL CONTRACTOR OR SUB-CONTRACT. ALWAYS USE WHOLE SET FOR ANY CONTRACT. ANY COMMENTS INDICATED BY THE PERMIT REVIEW ENGINEERS AND OFFICERS ARE INSEPARABLE PART OF THE CONTRACT.
  - ALL DIMENSIONS MUST BE FIELD VERIFIED.
  - ALL PENETRATIONS (INCLUDING PLUMBING, ELEC., MECH.) GOING THROUGH THE DEMISING WALL TO BE THOROUGHLY CAULKED W/FIRESTOP AND SEALED TO PREVENT ODORS FROM GOING INTO THE EXISTING BUILDING.
- NOTE:**  
TENANT GC IS REQUIRED TO GPR SLAB PRIOR TO ANY CORE DRILLING OF ELEVATED SLAB. ALL RESULTS MUST BE REVIEWED/ APPROVED BY TENANT'S STRUCTURAL ENGINEER, THEN PRESENTED TO THE LANDLORD FOR FINAL APPROVAL. NO REBAR MAY BE CUT, AND NO PENETRATIONS OVER THE ELECTRICAL ROOM OF ANY TYPE ARE PERMITTED. ALL PENETRATIONS MUST BE MADE WATERTIGHT. LANDLORD RESERVES THE RIGHT TO HAVE THE TENANT PERFORM A WATER TEST.

- PLUMBING NOTES:**
- THE PLUMBING WORK SHALL BE EXECUTED BY A PLUMBER PROPERLY LICENSED TO EXECUTE THE WORK. HE SHALL COMPLETE THE WORK IN ACCORDANCE TO THE LATEST EDITION OF THE IBC NATIONAL PLUMBING CODE AND THE LOCAL AMENDMENTS, AND ACCEPTED PRACTICE OF THE LOCAL GOVERNING AUTHORITIES.
  - REMOVE, DISCONNECT AND CAP PROPERLY ALL UNUSED AND ABANDONED FIXTURES AND THE LINES OF SUCH ITEMS ARE FOUND.
  - THE PLUMBING CONTRACTOR SHALL VERIFY THE REQUIREMENTS OF THE GREASE INTERCEPTOR AND NOTIFY THE ARCHITECT TO CONFIRM THE ADEQUACY OF THE PLUMBING DRAWING.
  - THE PLUMBER SHALL VERIFY THE BTUH RATINGS OF THE GAS SUPPLY AND MAKE NECESSARY ARRANGEMENTS OF THE PIPE SIZES AND LENGTHS OF THE PIPE TO MEET THE DEMANDS OF THE GAS CONSUMING EQUIPMENTS INDICATED ON THE DRAWING.
- ELECTRICAL NOTES:**  
THE WORK SHALL BE EXECUTED BY THE ELECTRICIAN PROPERLY LICENSED TO DO ELECTRICAL WORK IN THIS JURISDICTION. THE ELECTRICAL WORK SHALL BE EXECUTED ACCORDANCE TO THE LATEST EDITION OF THE NEC AND THE LOCAL AMENDMENTS AND REGULATION. HE SHALL VERIFY THE REQUIRED TYPES OF WIRES, SIZE OF THE WIRES, DISCONNECTION SWITCHES, SFICs AND OTHER DETAILS. EXISTING ENERGY MANAGEMENT SYSTEM (DIRECT DIGITAL CONTROL) WIRING FOR EMS TO BE UNDISTURBED.
- MECHANICAL NOTES:**  
THE MECHANICAL WORK SHALL BE EXECUTED IN ACCORDANCE TO THE LATEST EDITION OF IBC MECHANICAL CODE AND THE LOCAL AMENDMENTS. INSTALL FIRE DAMPERS FOR THE DUCTS PENETRATING RATED WALLS AND CEILING/ FLOOR ASSEMBLY. VERIFY DUCTS CONCEALED IN THE CEILING SPACES OR BEHIND WALL SURFACE AND INSTALL FIRE DAMPERS AS REQUIRED.

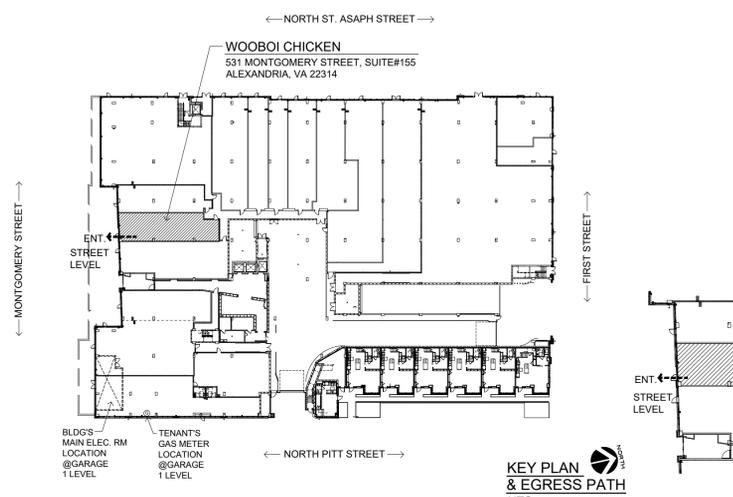
### HEALTH REGULATION

- ALL PIPING, CONDUIT, BX CABLE AND SIMILAR CONSTRUCTION WILL BE EITHER LOCATED INSIDE WALL OR INSTALLED WITH A MINIMUM 3/4" SPACE FROM THE WALL.
- ALL DOORS TO THE OUTSIDE WILL BE SELF-CLOSING AND RODENT PROOF. ALL DOORS MUST BE A SOLID CONSTRUCTION DESIGN WITH NO GAPS GREATER THAN 1/4".
- THE LIGHT INTENSITY SHALL BE:
  - (A) AT LEAST 108 LUX (10 FOOT CANDLES) AT A DISTANCE OF 75 CM (30 INCHES) ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE AREAS AND IN OTHER AREAS AND ROOMS DURING PERIODS OF CLEANING;
  - (B) AT LEAST 215 LUX (20 FOOT CANDLES);
  - (1) AT A SURFACE WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE SUCH AS BUFFETS AND SALAD BARS OR WHERE FRESH PRODUCE OR PACKAGED FOOD ARE SOLD OR OFFERED FOR CONSUMPTION;
  - (2) INSIDE EQUIPMENT SUCH AS REACH-IN AND UNDER-COUNTER REFRIGERATORS; AND
  - (3) AT A DISTANCE OF 75 CM (30 INCHES) ABOVE THE FLOOR IN AREAS USED FOR HANDWASHING, WAREWASHING, AND EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS; AND
  - (C) AT LEAST 540 LUX (50 FOOT CANDLES) AT A SURFACE WHERE A FOOD EMPLOYEE IS WORKING WITH FOOD OR WORKING WITH UTENSILS OR EQUIPMENT SUCH AS KNIVES, SLICER, GRINDERS, OR SAWS WHERE EMPLOYEE SAFELY IS A FACTOR.
- ALL REST ROOM DOORS WILL BE SELF-CLOSING.
- ALL REST ROOM WILL BE EQUIPPED WITH MECHANICAL EXHAUST VENTILATION SIZED AT A MINIMUM RATE OF 20CFM PER SQ FT OF FLOOR AREA AND EXHAUSTING DIRECTLY TO THE OUTSIDE.
- ALL FLOOR MOUNTED EQUIPMENT WILL BE PLACED ON NSF APPROVED 6 INCH LEGS, OR THE EQUIVALENT, AND PROPERLY SPACED FROM ADJACENT EQUIPMENT OR WALLS OR PLACED ON NSF APPROVED CASTERS, OR THE EQUIVALENT; OR PROPERLY SEALED TO THE ALL ADJACENT SURFACES.
- ALL COUNTER MOUNTED FOOD SERVICE EQUIPMENT WEIGHING IN THE EXCESS OF 80 POUNDS WILL BE MOUNTED ON NSF APPROVED 4 INCH LEGS.
- ALL EXPOSED RAW WOOD WILL BE SEALED.
- ALL ANNULAR OPENINGS IN CONSTRUCTION WILL BE SEALED TO WITHIN 1/32ND OF AN INCH.
- ALL AISLES WILL BE A MINIMUM 30" WIDE.
- THE OUTSIDE STORAGE OF REUSES AND GREASE WILL BE IN RODENT PROOF CONTAINERS LOCATED ON A PAVED SURFACES.
- ALL SINK INSTALLATIONS WILL BE EQUIPPED WITH HOT AND COLD RUNNING WATER THROUGH A MIXING VALVE OR COMBINATION FAUCET.
- ALL PAINTING WILL BE LEAD FREE, NON-METALLIC, EASILY CLEANABLE OR HIGH QUALITY VARNISHES.
- WASTE WATER FROM ALL APPLICABLE FOOD SERVICES EQUIPMENT WILL BE INDIVIDUALLY PLUMBED TO AN OPEN SITE DRAIN WITH A MINIMUM ONE INCH AIR GAP.
- ALL OVERHEAD PLUMBING IN FOOD SERVICES FACILITIES MUST COMPLY WITH THE HEALTH CODE OF COMMONWEALTH OF VIRGINIA.
- ALL EXHAUST SYSTEMS ABOVE ANY COOKING EQUIPMENT WILL PULL A MINIMUM OF 50FM ALONG THE FRONT EDGE OF THE COOKING SURFACE.

### VINCINITY MAP



### KEY PLAN



# WOOBOI CHICKEN

531 MONTGOMERY STREET, SUITE#155  
ALEXANDRIA, VA 22314

**CONSULTING ENGINEERS**  
QUINTON WORRELL  
PRESIDENT, P.E.  
4 TORRANCE COURT  
KENSINGTON, MD 20895  
TEL: (202)746-9675

**AND DESIGN, INC**  
ARCHITECTURE PLANNING  
INTERIOR DESIGN  
&  
CONSULTING  
3301 SIR THOMAS DRIVE  
SILVER SPRING, MD 20904  
TEL: (240)-505-5339  
EMAIL: eunice.and@hotmail.com

### DOOR SCHEDULE

NO.	TYPE	MATERIAL	SIZE			FINISH	MATERIAL	DETAIL	HARDWARE	REMARK	
			WIDTH	HEIGHT	THK.						
EXIST. (E1)	@FRONT ENTER DOOR (STORE ENTRANCE)	A	ALUM/GLASS	3'-0"	8'-0"	1 3/4"	EXIST.	HW. MTL	1	HW-1 & SEE NOTE EXIST. HARDWARE	EXISTING TO REMAIN EXIST. PANIC BAR HARDWARE
EXIST. (E2)	EXTERIOR DOOR@BACK KITCHEN	B	STEEL	3'-0"	7'-0"	1 3/4"	PREPAINT	STEEL	1	HW-1 & SEE NOTE EXIST. HARDWARE	EXISTING TO REMAIN EXIST. DOOR CLOSER
NEW (1)	@MEN'S TOILET	C	WOOD	3'-0"	7'-0"	1 3/4"	PAINT	HW. MTL	1	HW-1	DOOR CLOSER
NEW (2)	@WOMEN'S TOILET	C	WOOD	3'-0"	7'-0"	1 3/4"	PAINT	HW. MTL	1	HW-1	DOOR CLOSER
NEW (3)	CLOSET DOOR	D	WOOD	3'-0"	7'-0"	1 3/4"	PREPAINT	HW. MTL	1	SEE NOTE BI-FOLDING HARDWARE	
NEW (4)	@VESTIBULE FOR TOILET RMS	E	WOOD	3'-0"	7'-0"	1 3/4"	PAINT	HW. MTL	1	HW-1	DOOR CLOSER

### SCOPE OF WORK

**INTERIOR ALTERATION ONLY**  
INSTALL A NEW RESTAURANT AT VACANT TENANT SPACE@ 1ST FLOOR.

**OCCUPANCY CALCULATION SEE A-3 SHEET**

- INSTALL A NEW COOKING HOOD WITH EXH. FAN, MUA FAN & AC UNIT.
- INSTALL A NEW KITCHEN EQUIPMENTS.
- INSTALL NEW TABLE CHAIR, COUNTERS, PARTITIONS, & NEW HANDICAPPED RESTROOMS.

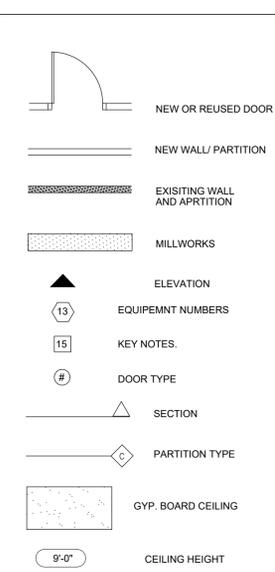
### CODE ANALYSIS

IBC-2015 BLDG. USE GROUP CLASSIFICATION(S)	EXISTING ENTIRE BLDG	EXISTING TENANT SPACE	PROPOSED TENANT SPACE
B, M, A-2	VACANT	VACANT	A-2 (RESTAURANT) (CHICKEN SANDWICH STORE)
NFPA101 OCCUPANCY CLASSIFICATION(S)	BUSINESS, MERCANTILE, ASSEMBLY	VACANT	ASSEMBLY
SEPARATED MIXED USE PER IBC/NFPA (Y/N)	N	N	N
CONSTRUCTION TYPE PER IBC-2015	IA	IA	IA
NUMBER OF STORIES ABOVE GRADE:	5	5	5
HIGH RISE (Y/N)	Y	Y	Y
FIRE ALARM SYSTEM (Y/N)	Y	Y	Y
FULLY SPRINKLED & MONITORED (Y/N)	Y	Y	Y
COVERED MALL (Y/N)	N	N	N
FLOOR AREA OF RENOVATION/TENANT SPACE (SF)		1,515 SF (USABLE SPACE)	1,515 SF (USABLE SPACE)

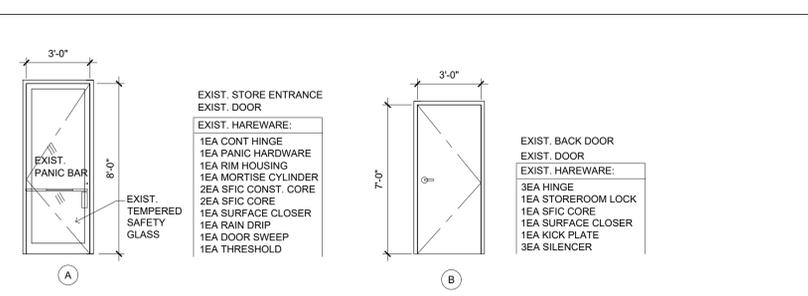
### APPLICABLE CODES:

BUILDING: VIRGINIA UNIFORM STATEWIDE BUILDING CODE (USBC), 2015 ED  
MECHANICAL: INTERNATIONAL MECHANICAL CODE(IMC), 2015 EDITION, AS AMENDED BY USBC  
PLUMBING: INTERNATIONAL PLUMBING CODE(IPC), 2015 EDITION AND 2015 VA USBC  
FUEL GAS: INTERNATIONAL GAS CODE(IGC), 2015 EDITION AND 2015 VA USBC  
ELECTRICAL: NATIONAL ELECTRICAL CODE, 2014 EDITION, AS AMENDED BY USBC

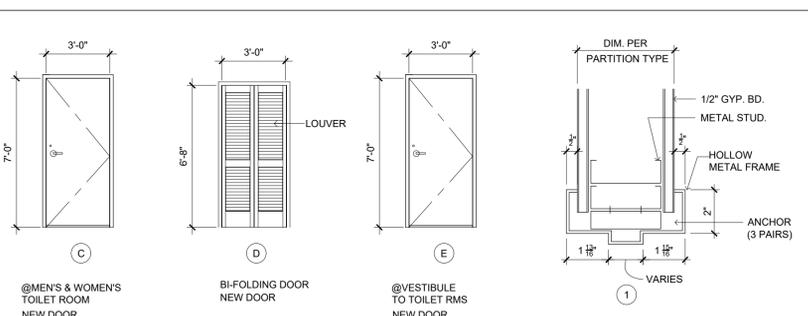
### SYMBOLS



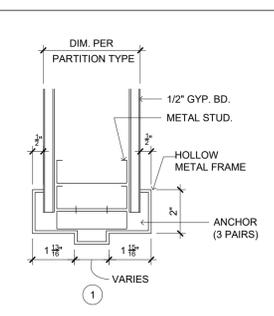
### EXIST. DOOR TYPE SCHEDULE



### NEW DOOR TYPE SCHEDULE



### DOOR FRAME DETAIL



### HARDWARE SCHEDULE

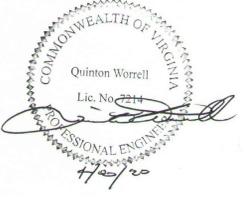
- HW-1**
- BUTT HINGES(EA)
  - LOCK SET (EA)
  - STOP (EA)
  - CLOSER (EA)
- ALL DOORS SHALL BE OPENABLE FROM INSIDE AT ALL TIMES WITHOUT KEY. ALL LOCK SETS ARE LEVER TYPE

### FINISH SCHEDULE

SPACE	FLOOR	BASE	WAINSCOT	WALL	CEILING	REMARK
CUSTOMER & SEATING AREA	POLISHED CONCRETE OR CERAMIC TILE	TILE COVED	NONE	PAINT	OPEN CEILING	CLEAN UP PRIME ALL PIPES, DUCTS, CONDUITS AND ALL OTHERS SURFACE. APPLY 2 COATS OF FLAT PAINT. DW DROP CEILING (PAINT FINISH)
FRONT DELI AREA & OPEN COOKING AREA	QUARRY TILE (SLIPPERY PREVENT)	TILE COVED	FRB BEHIND SINKS TO 48\"/>			

**INTERIOR WALL CEILING FINISH MATERIALS:**  
CLASS A: FLAME SPREAD 0-25; SMOKE DEVELOPED INDEX 0-450  
CLASS B: FLAME SPREAD 26-75; SMOKE DEVELOPED INDEX 0-450  
CLASS C: FLAME SPREAD 76-200; SMOKE DEVELOPED INDEX 0-450

THE CONTRACTOR SHALL INVESTIGATE FOR THE PRESENCE OF CONSEALED INSULATION. IF FOUND FLAME SPREAD INDEX SHALL BE LESS THAN 25 AND SMOKE DEVELOPED INDEX OF NOT MORE THAN 450. FLAME SPREAD FOR WALL AND CEILING SHALL BE LESS THAN 26-75 SMOKE DEVELOPED 0-450 MINIMUM CRITICAL RADIANT FLUX SHALL BE NOT LESS THAN 0, 45



**NOTES:**  
1. DO NOT SCALE DRAWINGS. VERIFY ALL CONDITIONS IN THE FIELD PRIOR TO CONSTRUCTION NOTIFY THE DESIGNER OF ANY DISCREPANCIES.  
2. ALL DIMENSIONS ARE TO FACE OF DRYWALL, UNLESS OTHERWISE NOTED.

REVISION: 03-30-2020 (FROM PLUMBING DEPT)

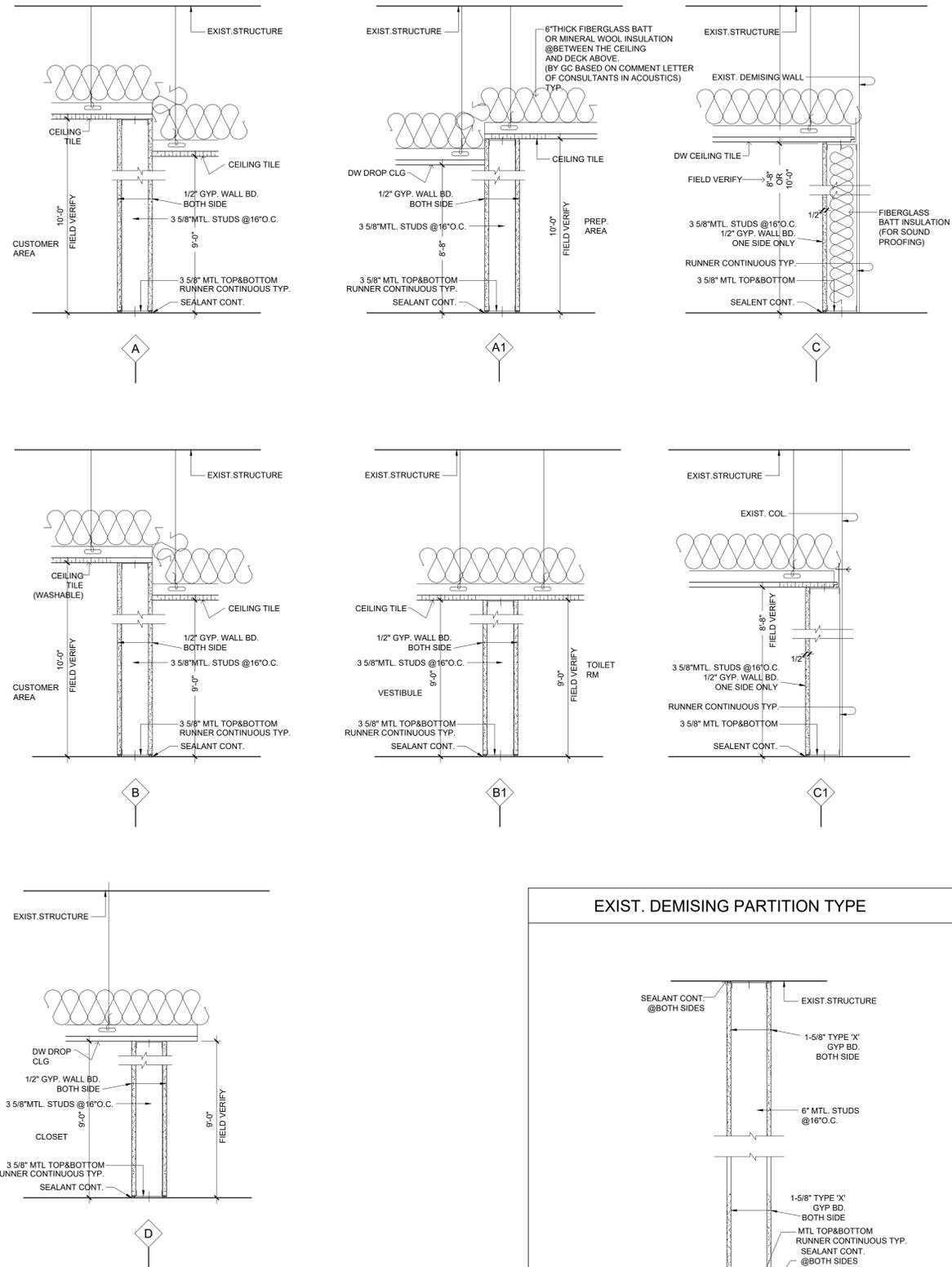
PROJECT NAME: **WOOBOI CHICKEN**  
PROJECT ADDRESS: 531 MONTGOMERY STREET, SUITE#155 ALEXANDRIA, VA 22314

APPROVED: [Signature]  
CHECKED: [Signature]  
SCALE: AS SHOWN  
DATE: 01-27-2020

SHEET TITLE: **COVER SHEET**  
DRAWING NO. **A-1**



NEW PARTITION TYPE SCHEDULE



NEW EQUIPMENT SCHEDULE

NO.	EA.	DESCRIPTION	MFR.	MODEL	SIZE W X D X H	ELEC. GAS	WATER	ACCESSORY	LABELS
1	2	GAS FRYER (SOLBS)	FRYMASTER	GF40	15 5/8"W.X30 7/8"D.X46 1/8"H. (ACCESSORY 6"H. CASTER)	122,000 BTU GAS 3/4" NPT			NSF
2	3	GAS FRYER (80LBS)	FRYMASTER	HD160G	20"W.X36 3/4"D.X45"H. (6"H. LEG)	125,000 BTU GAS 3/4" NPT ELEC. IGNITION: 120V, 8A			NSF
3	1	GAS GRIDDLE (3FT) (W/CABINET BASE)	CPG	351GTCPC36NL	36"W.X29.3"D.X16.3"H.	90000 BTU GAS 3/4" NPT			ETL
4	2	SOLID 2DR FREEZER	ADVANTCO	178A49FHC	54"W.X34 1/4"D.X82 1/2"H.	115V/60/1, 11.1A, 1HP (NEMA 5-15P)			ETL
5	1	SANDWICH UNIT (5FT)	ADVANTCO	178APT60HC	60 1/4"W.X31"D.X42 3/8"H.	115V/60/1, 7.8A, 1/4HP (NEMA 5-15P)			NSF
6	2	HEAT LAMP	ADVANTCO	177W62BLK	19 1/2"W.X14 1/8"D.X23 1/8"H.	120V/60/1, 4.2A, 500W (NEMA 5-15P)			ETL
7	1	WAFFLE MAKER (SIDE BY SIDE)	WARING	WW250BX	20W.X16.8"D.X21.325"H.	208V/60/1, 2,700W (NEMA 6-15P)			ETL NSF
7a	1	WAFFLE MAKER (SINGLE)	WARING	WW180	11"W.X17"D.X9.5"H.	120V/60/1, 10A, 1,200W			ETL NSF
8	2	RICE WARMER (82DUP)	ADVANTCO	177RW90	18 3/4"DIA.X13 7/8"H.	120V/60/1, 105W			ETL
9	1	TEA BREWER	BUNN	TDC-4	11.53"W.X23.78"D.X34.37"H.	120-240V/60/1, 15A, 3,500W	1/4"C.W.		NSF
10	2	ELEC. INDUCTION RANGE (8"UNDER HOOD)	AVANTCO	IC3500	12"W.X15 1.2"D.X4 1/4"H.	208-240V/60/1, 3,500W (NEMA 6-20P)			ETL
OR	1	(OPTION) GAS HOT PLATE (2 PLATES) (COUNTER UNIT)	ROYAL	RHP-12-2	12"W.X30 3/4"D.X14"H.	60,000 BTU GAS 3/4" NPT			NSF
10a	1	W/BEVERAGE STAN	REGENCY	ES2430S	24"W.X30"D.X24"H.				NSF
11	1	BEVERAGE DISPENSER (TRIPLE BOWL)	CRATHCO	D35-3	25.75"W.X16"D.X27.25"H.	115V/1PH, 8.5A, 1.02KW (NEMA 5-15P)			NSF
12	1	FOUNTAIN SODA MACHINE (PUSH BUTTON STYLE)	COCACOLA	COUNTER ELECTRIC 6V	19.19"W.X24"D.X25.38"H.	115V/1PH, 7.8A, (20A. GROUND DUPLEX OUTLET)	1/2"C.W., 1-1/2"W.D.		ETL
12a	1	ICE MAKER (@TOP OF SODA M.)	PRODIGY PLUS	N0422A-1	22"W.X24"D.X23"H.	115V/60/1PH, 15.2A (MAX. FUSE: 20A)			NSF
13	1	3 COMPARTMENT SINK	BK RESOURCES	BKS-3-1620-12-18T	84"W.X25 13/16"D.X43 3/4"H.		1/2"C.W., H.W., 1-1/2"W.D.	1EA FAUCET W/ONE HOSE	ETL
14	1	1 COMPARTMENT SINK	REGENCY	600S11717	22"W.X22 13/16"D.X44 3/4"H.		1/2"C.W., H.W., 1-1/2"W.D.	1EA FAUCET	NSF
15	1	MOP SINK	ADVANCE TABCO	9-OP-20 (FLOOR TYPE)	25"W.X21"D.X10"H.		1/2"C.W., H.W., 2"W.D.		NSF
16	3	HAND SINK (SPACE SAVE) (W/SPLASH GUARDS)	REGENCY	600HS12SP	12"W.X16"D.X10"H.		1/2"C.W., H.W., 1-1/2"W.D.	FAUCET BASKET DRAIN	NSF
17	3	S/S WORK TABLE (W/4" BACKSPLASH, UNDERSELF)	REGENCY	600TSB3048S	48"W.X30"D.X34"H.				NSF
18	2	S/S WORK TABLE (ISLAND, W/UNDERSELF)	REGENCY	480T3060G	48"W.X30"D.X34"H.				NSF
19		WIRE SHELVING	REGENCY		36", 42W.X18"D.X72"H. 48"W.X18"D.X72"H.				NSF
20	1	LOCKER	PENCO	6TIER	12"W.X12"D.				NSF
21		WALL SHELVES	REGENCY	WS1236	36"W.X12"D.				NSF
22	1	ELEC. WATER HEATER	STATE	CSB 52 15 SFE (80 GAL.)	21 3/4"DIA.X60 3/4"H.	15 KW ELEMENT 50 GPH @100" RISE (480V-3PH)			UL
23	1	WALK-IN COOLER CONDENSING UNIT	TAPCO OR SELECT BY OWNER		7'-0"W.X 9'-6"D. X8'-6 1/2"H.	208-230V/1PH/60, MOCIP:15A, MCA:15A.			NSF
24	1	KITCHEN HOOD-1	CAPTIVEAIRE	HOOD 5424	TOTAL: 15'-0" LONG: (14'-0" HOOD W/1'-0" UTILITY CABINET)	SEE ATTACHED HOOD SHOP DRAWINGS: SHEET 1, 2, 3, 4, 5 & 6			UL
25	2	CASH REGISTER	SELECT BY OWNER			120V			UL

**CONSULTING ENGINEERS**  
 QUINTON WORRELL PRESIDENT, P.E.  
 4 TORRANCE COURT KENSINGTON, MD 20895  
 TEL: (202)746-9675

**AND DESIGN, INC**  
 ARCHITECTURE PLANNING INTERIOR DESIGN & CONSULTING  
 3301 SIR THOMAS DRIVE SILVER SPRING, MD 20904  
 TEL: (240)-505-5339  
 EMAIL: eunice.and@hotmail.com

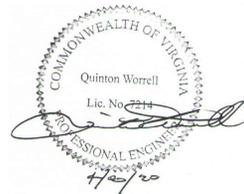
NOTES:  
 1. DO NOT SCALE DRAWINGS. VERIFY ALL CONDITIONS IN THE FIELD PRIOR TO CONSTRUCTION. NOTIFY THE DESIGNER OF ANY DISCREPANCIES.  
 2. ALL DIMENSIONS ARE TO FACE OF DRYWALL, UNLESS OTHERWISE NOTED.

REVISION: 03-30-2020 (FROM HEALTH DEPT)  
 REVISION: 03-30-2020 (FROM ACOUSTIC)

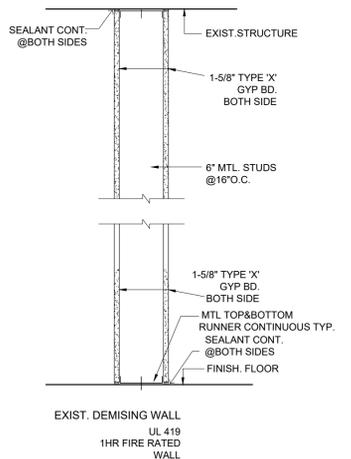
PROJECT NAME: **WOBOI CHICKEN**  
 PROJECT ADDRESS: 531 MONTGOMERY STREET, SUITE#55 ALEXANDRIA, VA 22314

APPROVED: \_\_\_\_\_  
 CHECKED: \_\_\_\_\_  
 SCALE: AS SHOWN  
 DATE: 01-28-2020

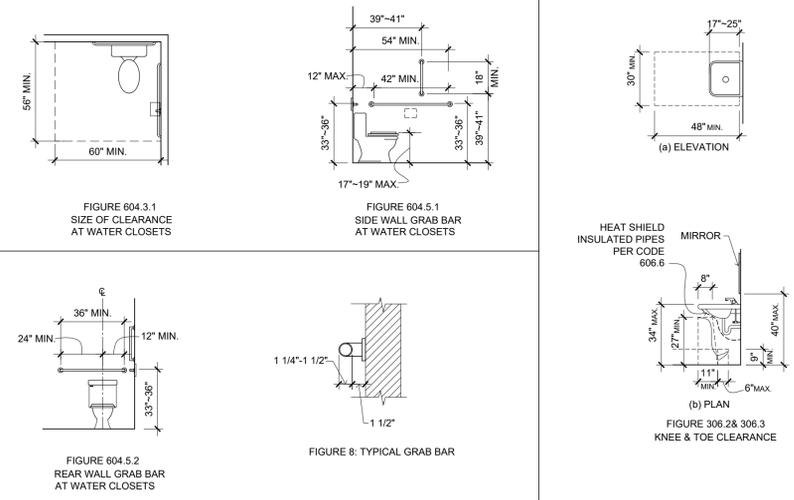
SHEET TITLE: **PARTITION TYPE SCHEDULE EQUIPMENT SCHEDULE**  
 DRAWING NO. **A-4**



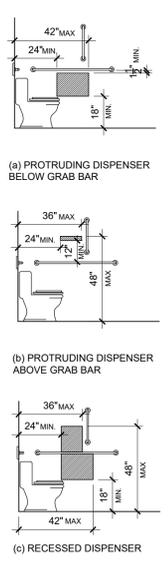
EXIST. DEMISING PARTITION TYPE



HANDICAPPED TOILE FIXTURE DETAIL TYPICAL



DISPENSER OUTLET LOCATION FIGURE 604.7



DATE: 01-28-2020