



SUP #

Administrative Special Use Permit Application

PROPERTY LOCATION: 2700 Jefferson Davis HWY, UNIT A

ZONE: I/Industrial TAX MAP REFERENCE: 025.03.02-11

APPLICANT'S INFORMATION:

SOUVLAKI BAR

Applicant: _____ Business/Trade Name: SOUVLAKI BAR, LLC

Address: 21441 PACIFIC BLVD., #115, STERLING, VA 20166

Phone: 703.964.3240

Email: tom@sarantisproperties.com

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: *[Handwritten Signature]*

Please submit the following with this application form:

- o 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.
- o 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.
- o 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 2700 Jefferson Davis Hwy, Unit A (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: Christos Sarantis, member, Tony's Corner, LLC Phone 703.964.3240

Address: 21441 Pacific Blvd., #115, Sterling, VA 20166 Email: tom@sarantisproperties.com

Signature: [Handwritten Signature] Date: 4/13/15

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.

Christos Sarantis, 50% Ownership, Souvlaki Bar, LLC.
Tom Christopoulos, 50% Ownership, Souvlaki Bar, LLC.

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:

Tenant improvement for a new restaurant, to include, new partitions, doors, finishes, ceilings, kitchen equipment, fixtures, electrical, HVAC, plumbing, fire sprinklers, flooring, as needed for a new restaurant. Greek inspired casual dining, fresh food, prepared & cooked to order, on premises, beer & wine on premises, table wait service, delivery & take-out services.

3. Please describe the proposed hours of operation:

Days	Hours
Daily	

Or give hours for each day of the week

Monday	7am-10pm
Tuesday	7am-10pm
Wednesday	7am-10pm
Thursday	7am-10pm
Friday	7am-12am
Saturday	7am-12am
Sunday	7am-10pm

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).

AVG. PER DAY:
 9:00am-2:00pm; 200 patrons
 2:00pm-8:00pm; 200 patrons

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

6:00am-10:00am; 3 (cook, prep, cashier)
 10:00am-7:00pm; 6 (cooks, cashiers, prep, manager)
 7:00pm-12:30am; 4 (cooks, cashier, cleaning)

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

52 Standard and compact spaces (28 + 25)
3 Handicapped accessible spaces
1 Loading Other

B. Please give the number of:

	30 shared retail parking spaces	
Parking spaces on-site	<u> </u>	
	25 shared tenant parking spaces	PERSUANT TO DSUP APPROVAL
Parking spaces off-site	<u> </u>	

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

650 Maskell Street, The Station at Potomac Yard
(as a condition of site plan approval)

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

A. How many loading spaces are available for the use?
1, dedicated on-site, parking lot

B. Where are off-street loading spaces located?
In parking lot, designated loading zone

C. During what hours of the day do you expect loading/unloading operations to occur?
7am-11am and 2pm-5pm

D. How frequently are loading/unloading operations expected to occur per day or per week?
Upto 4 deliveries per day, any day of the week, approx. 18 times, total deliveries 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:

No hazardous materials on-site. Cleaning agents include dish soaps, vinegar, bleach sanitizers.

SUP #

APPLICANT'S SIGNATURE

Please read and initial each statement:

Initial: TC 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: TC 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.

Tom Christopoulos

Print Name of Applicant or Representative


Signature

4/13/15
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: TOM CHRISTOPOULOS, SOUVLAKI BAR, LLC.
21441 PACIFIC BLVD. #115, STERLING, VA 20166

Phone: 661.212.8660
tom@sarantisproperties.com

Email: _____

Fax: —

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? 56

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

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?

Off-site parking lot, 650 Maskell Street

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?

7am-10pm Sunday-Thursday
7am-12am Friday & Saturday

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, Tuesday, Wednesday, Thursday, Friday, Saturday & Sunday (Daily)

Where will deliveries to the restaurant occur?

Rear kitchen door, Health Department Delivery Door, accessed from loading zone parking

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 or contact the City's Solid Waste Division at 703-519-3486 ext.132.

Where will the waste and recycling containers be located?

Existing, in parking lot, approved trash container enclosure

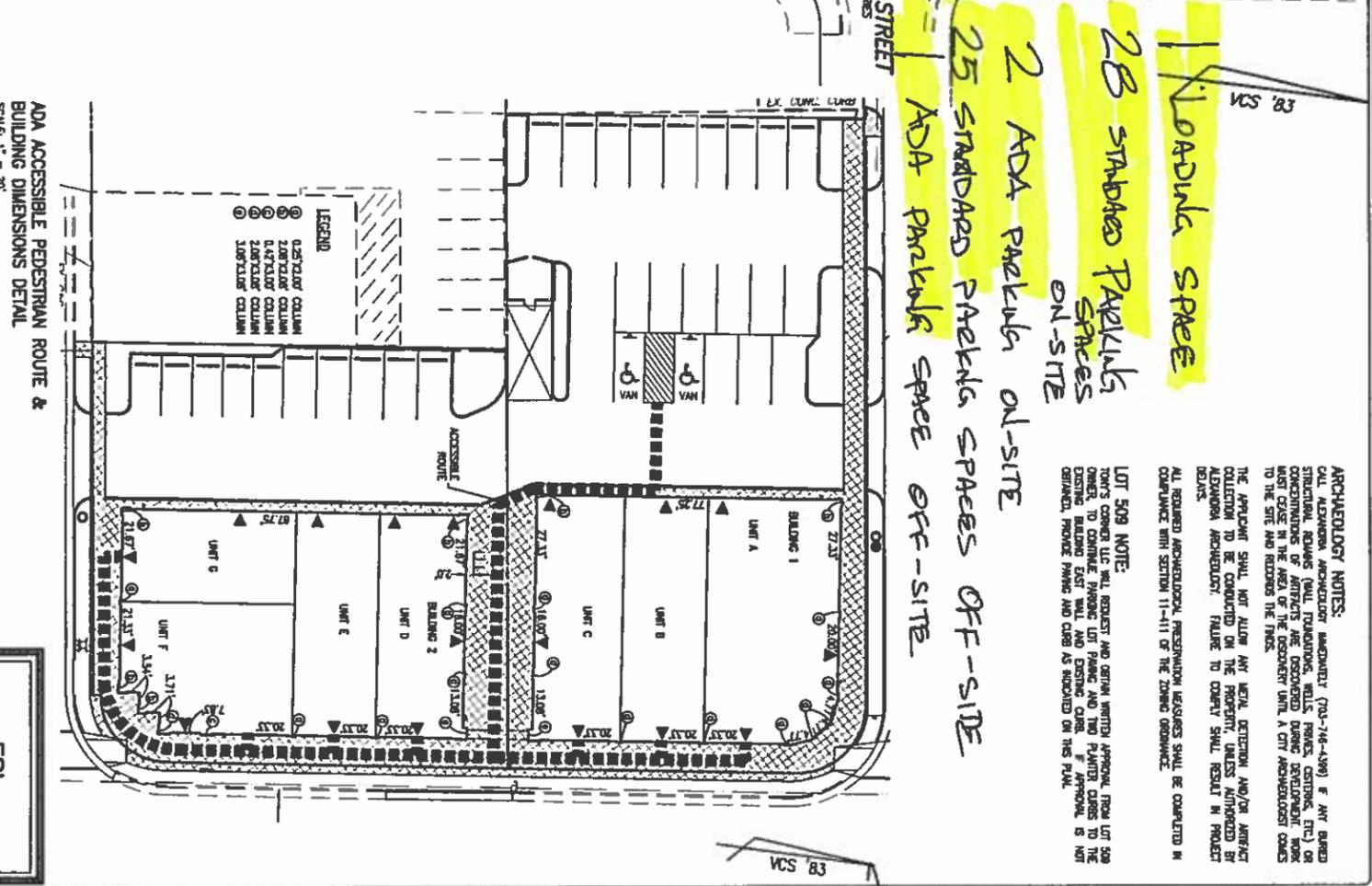
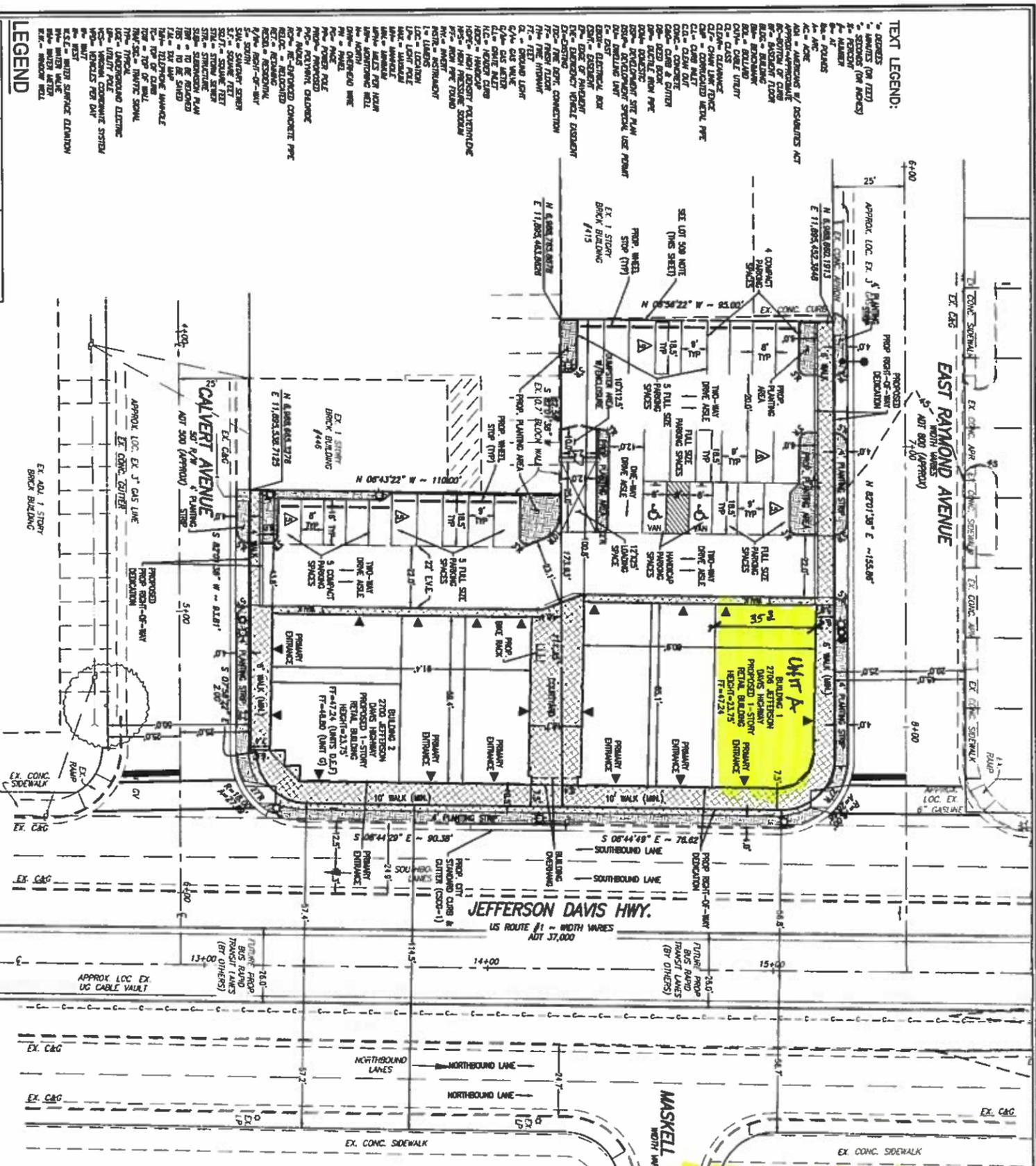
CONTROLLING ODORS AND SMOKE

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?

Approved equipment exhaust, hood, blower and filters

ITEM	EXISTING	PROPOSED
CURB & GUTTER	---	---
CONC. WALK	---	---
STRUCTURES	---	---
WATER MAINS	---	---
GAS MAINS	---	---
TELEPHONE LINES	---	---
ELECTRICAL LINES	---	---
STORM SEWER	---	---
SANITARY SEWER	---	---
POWER LINES	---	---
SPOT ELEVATIONS	+124.5	+124.5
BUILDING ENTRANCES	---	---
LIMITS OF DISTURBANCE	---	---



ARCHAEOLOGY NOTES:
 CALL ARCHAEOL. CONSULTANT IMMEDIATELY (703-746-4399) IF ANY GATED STRUCTURAL REMAINS (WALL, FOUNDATIONS, WALLS, PILES, COLUMNS, ETC.) OR CONDUITS ARE DISCOVERED DURING DEVELOPMENT. WORK MUST STOP IN THE AREA OF THE DISCOVERY UNTIL A CITY ARCHAEOLOGIST COMES TO THE SITE AND RECORDS THE FINDS.
 THE APPLICANT SHALL NOT ALLOW ANY WIRE, DETENTION AND/OR ANCHOR COLLECTION TO BE CONDUCTED ON THE PROPERTY UNLESS APPROVED BY ARCHAEOL. ARCHAEOL. FAILURE TO COMPLY SHALL RESULT IN PROJECT DELAYS.
 ALL REMOVED ARCHAEOL. PRESERVATION LESIGUES SHALL BE COMPLETED IN COMPLIANCE WITH SECTION 11-411 OF THE ZONING ORDINANCE.

LOT 509 NOTE:
 TONY'S CORNER LLC WILL REQUEST AND OBTAIN WRITTEN APPROVAL FROM LOT 509 OWNER TO CONTINUE PARKING LOT PAVING AND TWO PARKING CUBES TO THE EXISTING BUILDING EXIST WALL AND EXISTING CURB. IF APPROVAL IS NOT OBTAINED, PARKING PAVING AND CURB AS NOTICED ON THIS PLAN.

Handwritten notes:
 1. LOADING SPACE
 2. ADA PARKING SPACES ON-SITE
 28. STANDARD PARKING SPACES
 2. ADA PARKING SPACES ON-SITE
 25. STANDARD PARKING SPACES OFF-SITE
 ADA PARKING SPACE OFF-SITE

ES1 PEER REVIEW

APPROVED

SPECIAL USE PERMIT NO. _____

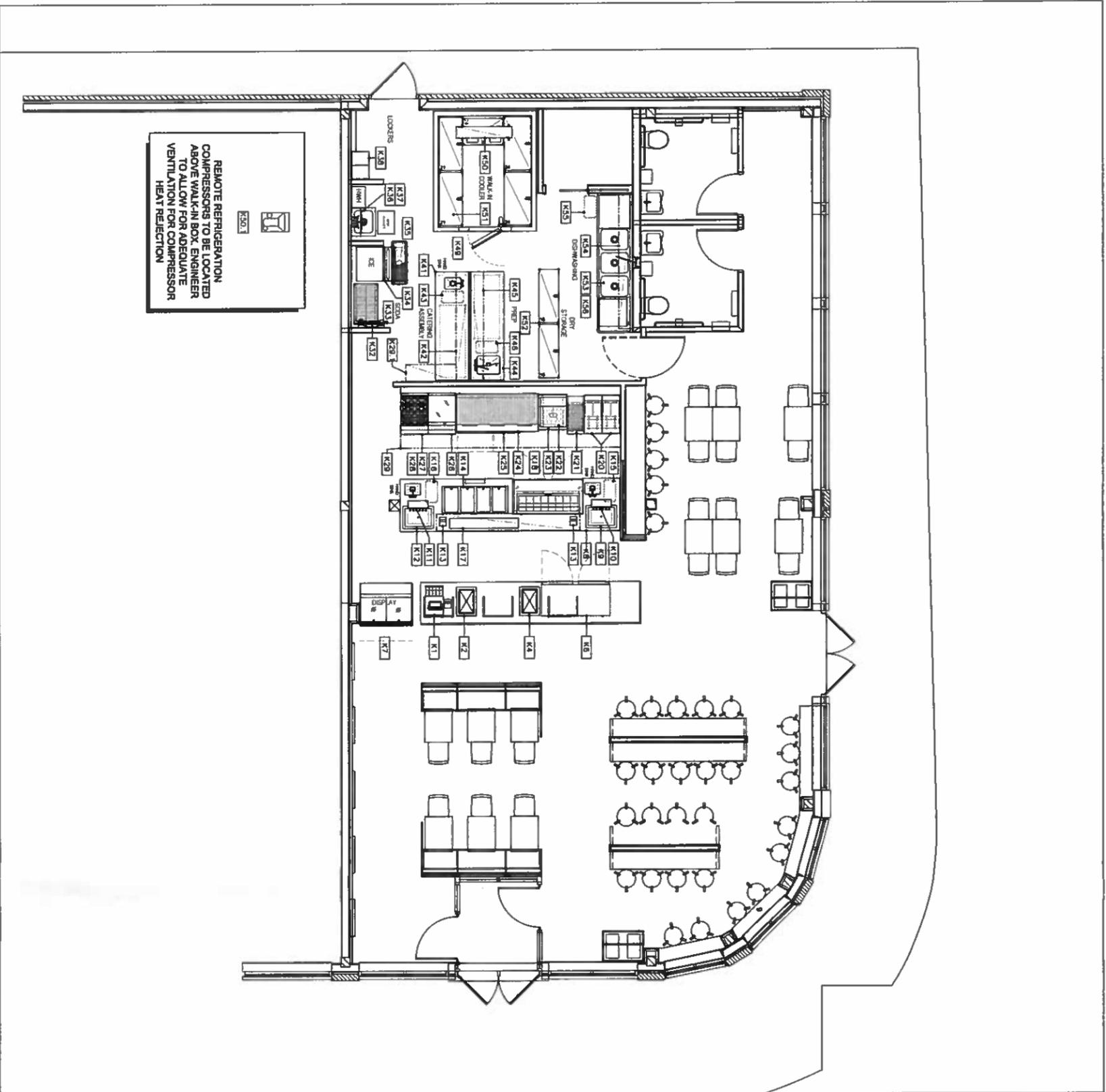
DATE: 12-131

DESIGN: JCB
 DRAWN: JCB
 SCALE: 1" = 20'
 DATE: DEC 23, 2013
 SHEET 10 OF 30
 FILE: 12-131

FINAL SITE PLAN
TONY'S CORNER LLC
 2700 JEFFERSON DAVIS HIGHWAY
 CITY OF ALEXANDRIA, VIRGINIA

RC FIELDS & ASSOCIATES, INC.
 ENGINEERING • LAND SURVEYING • PLANNING
 730 S. Washington Street
 Alexandria, Virginia 22314
 www.rcassoc.com
 (703) 549-6422

FOODSERVICE EQUIPMENT PLAN



EQUIPMENT SCHEDULE

ITEM NO	QTY	EQUIPMENT CATEGORY	EQUIPMENT REMARKS
K1	1	POS TERMINAL	BY VENDOR
K2	1	DROP-IN, COLD PAN	BY VENDOR
K3	1	POS TERMINAL	BY VENDOR
K4	1	DROP-IN, COLD PAN	BY VENDOR
K5	1	POS TERMINAL	BY VENDOR
K6	1	REFRIGERATOR, UNDERCOUNTER, COMPACT	BY VENDOR
K7	1	BAKERY CASE, REFRIGERATED	BY VENDOR
K8	1	CHEF'S COUNTER	BY VENDOR
K9	1	UNDERBAR ICE CHEST, DROP-IN	BY VENDOR
K10	1	DISPENSER, BEVERAGE/CARBONATED	BY VENDOR
K11	1	DISPENSER, BEVERAGE/CARBONATED	BY VENDOR
K12	1	UNDERBAR ICE CHEST, DROP-IN	BY VENDOR
K13	2	POS TERMINAL	BY VENDOR
K14	1	DROP-IN, HOT WELLS	BY VENDOR
K15	1	TRASH RECEPTACLE, "SLIM JIM"	BY VENDOR
K16	1	TRASH RECEPTACLE, "SLIM JIM"	BY VENDOR
K17	1	WARMER, FOOD OVERHEAD	BY VENDOR
K18	1	REFRIGERATOR, SANDWICH/SALAD PREP	BY VENDOR
K19	-	OPEN NUMBER	
K20	2	FRYER, DEEP FAT, GAS	BY VENDOR
K21	1	FRYER, DUMP STATION	BY VENDOR
K22	1	GRIDS GRILL, ELECTRIC	BY VENDOR
K23	1	STAINLESS STEEL WORK TABLE	BY VENDOR
K24	1	BROILER, UNDER-FIRED, GAS, COUNTER	BY VENDOR
K25	1	GRIDDLE STAND, REFRIGERATOR	BY VENDOR
K26	1	RANGE, HEAVY DUTY, GAS	BY VENDOR
K27	1	RANGE, HEAVY DUTY, MODULAR, GAS	BY VENDOR
K28	1	OVEN, HEAVY-DUTY, GAS	BY VENDOR
K29	1	TYPE I EXHAUST HOOD	BY VENDOR
K29.1	1	FIRE SUPPRESSION SYSTEM	BY VENDOR
K30	-	OPEN NUMBER	
K31	-	OPEN NUMBER	
K32	1	FILTER SYSTEM, COMBINATION APPLICATIONS	BY VENDOR
K33	1	RACK, STRIP TANK & BAG-N-BOX	BY VENDOR
K34	1	FLOOR TROUGH	BY VENDOR
K35	1	ICE MAKER W/ BIN	BY VENDOR
K36	1	SINK, MOP	BY VENDOR
K37	1	SINK, WALL MOUNT	BY VENDOR
K38	-	LOT LOCKERS	
K39	-	OPEN NUMBER	
K40	-	OPEN NUMBER	
K41	1	STAINLESS STEEL WORK TABLE W/SINK	BY VENDOR
K42	1	5/5 OVER SHELF	BY VENDOR
K43	1	TRASH RECEPTACLE, "SLIM JIM"	BY VENDOR
K44	1	STAINLESS STEEL WORK TABLE W/SINK	BY VENDOR
K45	1	5/5 OVER SHELF	BY VENDOR
K46	1	TRASH RECEPTACLE, "SLIM JIM"	BY VENDOR
K47	-	OPEN NUMBER	
K48	-	OPEN NUMBER	
K49	1	WALK-IN COOLER	BY VENDOR
K50.1	1	EVAPORATOR COIL, MEDIUM TEMP.	BY VENDOR
K50.1	1	REMOTE CONDENSING UNIT	BY VENDOR
K51	1	LOT WIRE SHELVING UNITS	BY VENDOR
K52	1	LOT WIRE SHELVING UNITS	BY VENDOR
K53	1	THREE-COMPARTMENT SINK	BY VENDOR
K54	2	5/5 WALL SHELF	BY VENDOR
K55	1	TRASH RECEPTACLE, "SLIM JIM"	BY VENDOR
K56	1	WATERWASHER, UNDERCOUNTER, LOW TEMP	BY VENDOR

SouvlakiBar

2700 Anderson Park, Highgate, Unit
Arlington, Virginia 22201

Sarantis Properties
21441 Pacific Blvd, Suite 115
Sterling, Virginia 20166

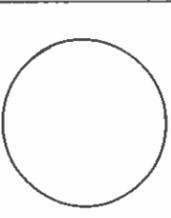
CORE

1010 Understar Park NW, Suite 405
Arlington, VA 22202
1 202 466 6116 | 202 466 6235
w coreco.com e gen@coreco.com

MEP Engineer
Caldor Design Inc
Sterling, Virginia 20166
1 571 513 1342

Consultant
Fusell Performance Design, LLC
1405 S. Shady Ln, Suite 200
Arlington, VA 22202
1 544 702 9822

REV DT ISSUED
4.2015, For 00H



FOODSERVICE EQUIPMENT PLAN
FS-100
Project No. 100001 00