



Administrative Special Use Permit Application

Department of Planning & Zoning
301 King Street, Room 2100, Alexandria, Virginia 22314
Phone: 703.746.4666 | www.alexandriava.gov/planning

PROPERTY LOCATION: 400 King Street

ZONE: KR

TAX MAP REFERENCE: 074.02-07-01

APPLICANT'S INFORMATION:

Applicant: Van Leeuwen 400 King St LLC Business/Trade Name: Van Leeuwen Ice Cream
Address: 400 King Street, Alexandria, Suite 120 VA 22314
Phone: 973-223-4354 Email: storedevelopment@vanleeuwenicecream.com

PROPOSED USE:

Animal Care with Overnight
Accommodations

Auto Trailer Rental or Sales

Catering Operation

Child and Elder Care Homes

Day Care Center

Health and Athletic Club

Light Assembly, Service, and Craft

Light Auto Repair

Live Theater

☒ Ice Cream Shop

Massage Establishment

Outdoor Dining (Other than King Street Outdoor
Dining Area)

Outdoor Food and Crafts Market

Outdoor Garden Center

Outdoor Display

Public School Trailers

Valet Parking

Vehicle Parking or Storage for More Than 20
Vehicles

PROPERTY OWNER'S AUTHORIZATION

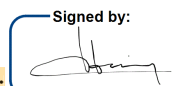
As the property owner, I hereby grant the applicant use of 400 King Street, Alexandria, VA 22314 (property address), for the purposes of operating a **Ice cream scoop shop.** (use) business as described in this application. I also grant permission to the City of Alexandria to visit, inspect, photograph and post placard notice on my property.

Name: **AB/FH Alexandrian Owner LLC.**

Phone: **646-657-2950 x110**

Address: **30 Montgomery Street**

Email: c/o merlingis@fulcrumhospitality.com
c/o aspain@ajaxcs.com

Signed by:

Signature: **C6C99F11C6A541C**

Date: **07/14/2025**

Ajax Consulting Services, LLC acting as agent for AB/FH Alexandrian Owner LLC

1. The applicant is the (check one):

☐ Owner

☐ Contract Purchaser Lessee or

☒ Other: **tenant/agent**

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.

Benjamin Van Leeuwen – President - 100%

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

☒ Yes. Provide proof of current City business license **Pending**

☐ 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:

Ice cream scoop shop.

3. Please describe the proposed hours of operation:

Days **7** Hours **11AM - 11PM**

Daily **Monday through Sunday**

Or give hours for each day of the week

Monday 11:00 AM – 11:00 PM

Tuesday 11:00 AM – 11:00 PM

Wednesday 11:00 AM – 11:00 PM

Thursday 11:00 AM – 11:00 PM

Friday 11:00 AM – 11:00 PM

Saturday 11:00 AM – 11:00 PM

Sunday 11:00 AM – 11:00 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).

Expected: 150–250 patrons daily, peaking afternoons and early evenings.

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

We expect 2–4 employees per shift, with more staff during peak hours and weekends.

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

0 Standard and compact spaces

0 Handicapped accessible spaces

Other

Street / public parking only.

B. Please give the number of:

0 Parking spaces on-site

0 Parking spaces off-site

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

Street parking and nearby public lots

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

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

0

B. Where are off-street loading spaces located?

Curbside loading on King Street.

C. During what hours of the day do you expect loading/unloading operations to occur?

Early morning, 6 AM – 10 AM.

D. How frequently are loading/unloading operations expected to occur per day or per week?

2–3 times 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 or organic compounds will be handled, stored, or generated on the property.

8. What is the square footage the use will be occupying?

1,030 square feet square feet

APPLICANT'S SIGNATURE

Please read and initial each statement:



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.



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.



THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article IV, Section 4-1404 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.



THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria staff to visit, inspect, and photograph the building premises, land etc., connected with the application.

Print Name of Applicant or Representative

Kate Mitchell, Landmark Permits

Signature

Kate Mitchell

Date

7/22/2025

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: Landmark Permits, 126 Brockham Court, Winchester VA 22602

Phone: 571-225-9569

Email: katemitchellpermits@gmail.com

Fax:



Department of Planning & Zoning

Administrative Special Use Permit New Use Checklist

☐ Application form

☐ Application fee

Supplemental Worksheet for the following uses:

- ☐ Catering Operation
- ☐ Child or Elder Care Home
- ☐ Day care Center
- ☐ Light Automobile Repair, Auto & Trailer Rental or Sales, Vehicle Parking or Storage
- ☐ Live Theater
- ☐ Outdoor Dining
- ☐ Outdoor Display
- ☐ Outdoor Food and Crafts Market
- ☐ Outdoor Garden Center
- ☐ Valet Parking

Interior floor plan

☐ Include labels to indicate the use of the space (doors, windows, seats, tables, counters, equipment)

Contextual site image

☐ Show subject site, on-site parking area, surrounding buildings, cross streets

If applicable

☐ Outdoor plan for outdoor uses



SUPPLEMENTAL APPLICATION

RESTAURANT

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

1. How many seats are proposed?

Indoors: 16

2. Will the restaurant offer any of the following?

Alcoholic beverages

On-premises

Yes

☐

No

☒

Off-premises

Yes

☐

No

☒

3. The restaurant will offer the following service (check items that apply):

☒

table service

☐

bar

☒

carry-out

☐

delivery

4. 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?

N/A

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.

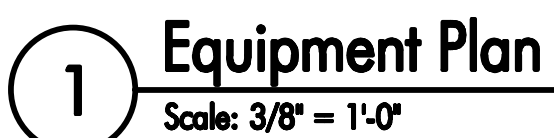
1. Maximum number of patrons shall be determined by adding the following:

| | | | |
|----|----|---------------------------------------|------------------------------------|
| 16 | | Maximum number of patron dining seats | |
| + | 0 | | Maximum number of patron bar seats |
| + | 0 | | Maximum number of standing patrons |
| = | 16 | | Maximum number of patrons |

2. 4 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



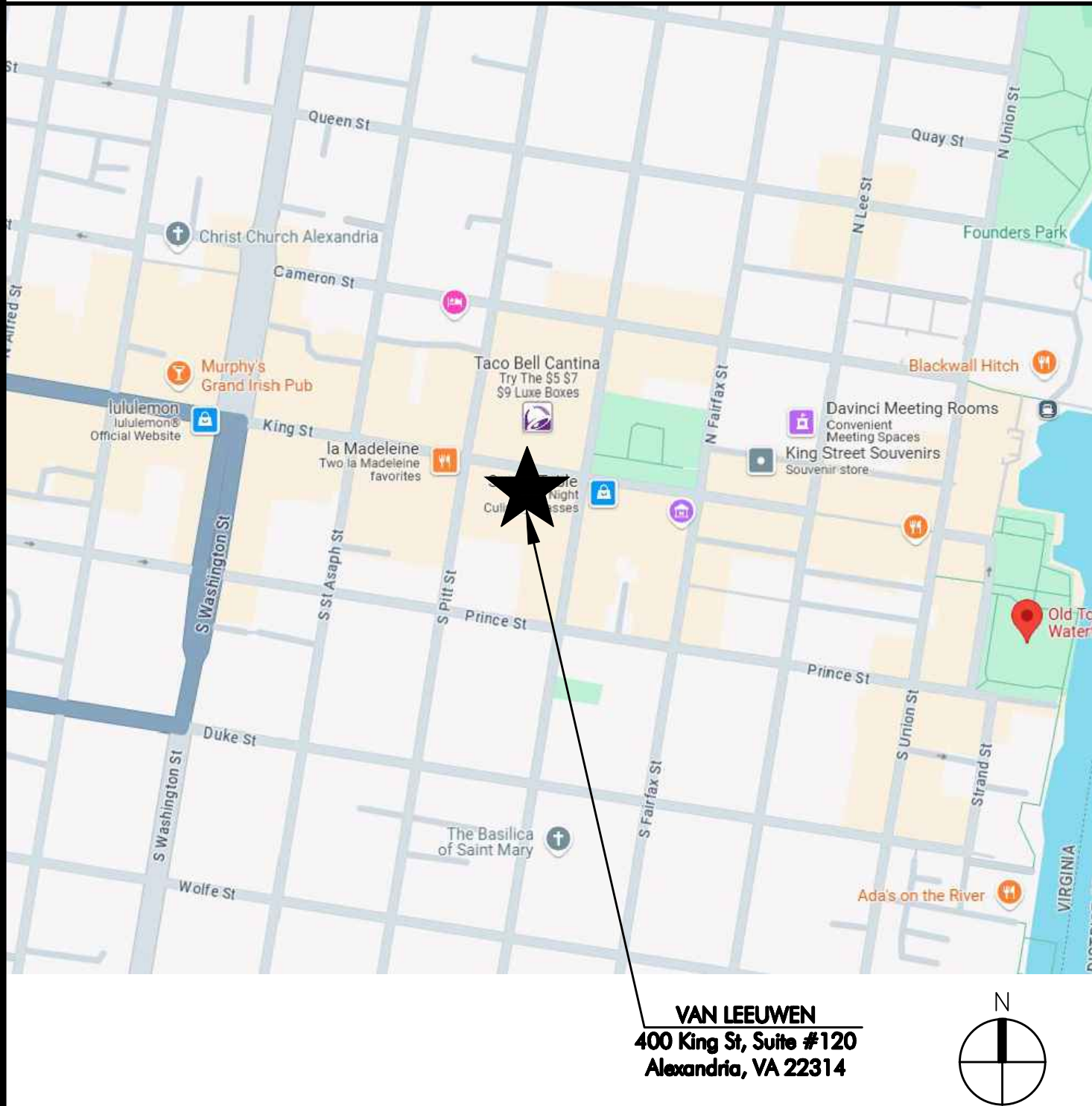
NOTE: CASTERS WILL BE SUPPLIED WITH SOME EQUIPMENT, TGC SHALL INSTALL CASTERS ON ALL EQUIPMENT THAT ARRIVE WITH CASTERS

TENANT IMPROVEMENT WORK FOR

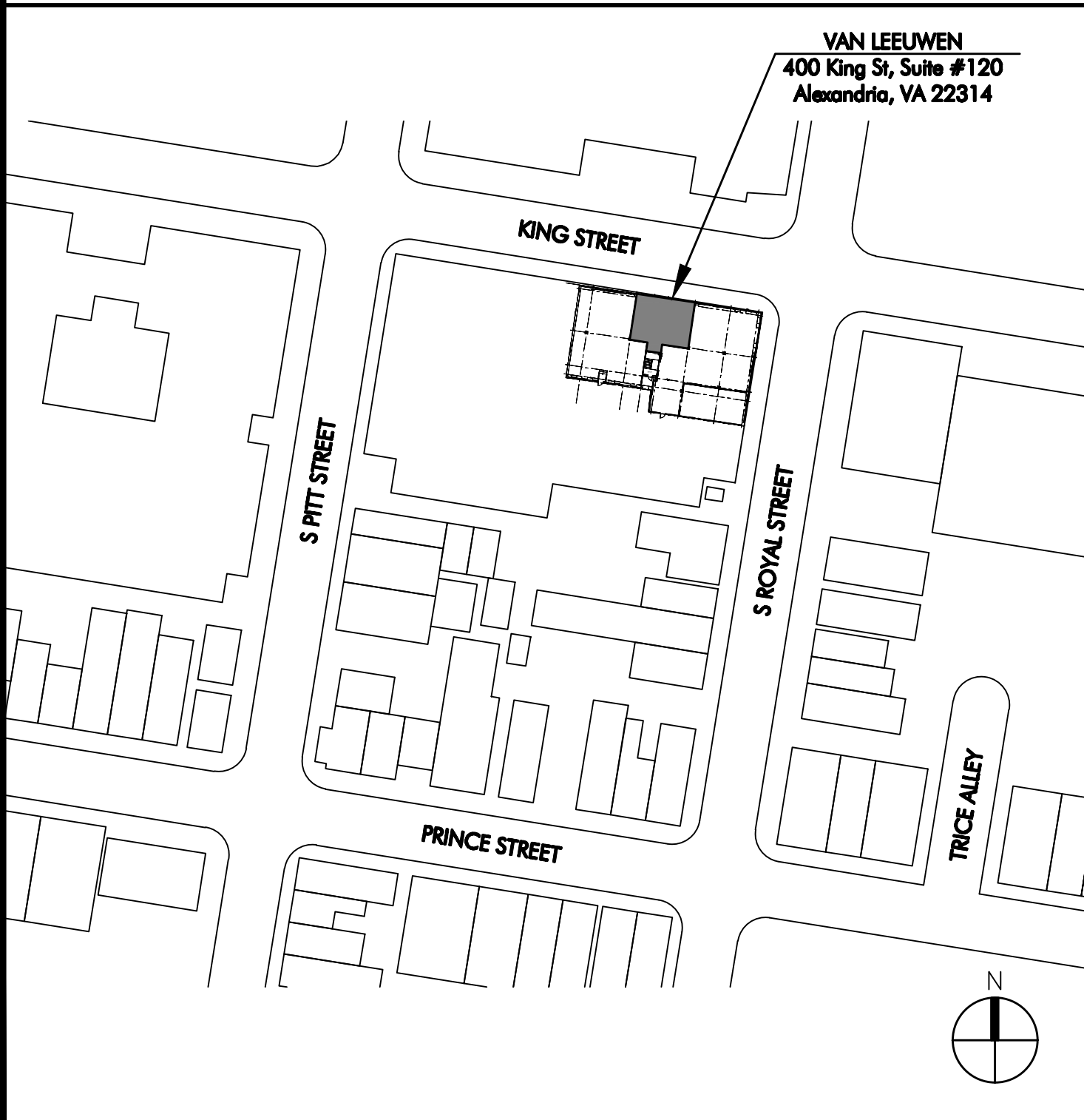
VanLeeuwen

400 KING STREET
SUITE #120
ALEXANDRIA, VA 22314

VICINITY MAP



KEY PLAN



PROJECT DIRECTORY

OWNER

Mike McGrath
Vice President of Development
mike.mcgrath@vanleeuwenicecream.com
TEL (973) 223-4354

LANDLORD

KLNB Commercial Real Estate Services
8065 Leesburg Pike, Suite 700
Tysons, VA 22182
TEL (703) 268-2700

ARCHITECT

Tim Lott, AIA, NCARB
2225 E. Randal Mill Road, Suite 300
Arlington, TX 76011
TEL (817) 701-4807
tlott@pdmstudio.com

MEP ENGINEER

Daniel A. Reeves, PE
2225 E. Randal Mill Road, Suite 300
Arlington, TX 76011
TEL (817) 701-4808
dreeves@pdmstudio.com

SYMBOLS

| | |
|--|------------------|
| | DATUM A.F.F. |
| | DETAIL BUBBLE |
| | ELEVATION SYMBOL |
| | SECTION CUT |
| | GRID LINE |
| | REVISION SYMBOL |

DEFERRED SUBMITTALS

FIRE ALARM
FIRE SPRINKLER

SEPARATE PERMIT
SIGNAGE

PROJECT INFORMATION

BUILDING DEPARTMENT

PERMIT CENTER
4850 MARK CENTER DR., 2nd FLOOR
ALEXANDRIA, VA 22311
TEL (703) 746-4200

BUILDING: 2021 VIRGINIA CONSTRUCTION CODE
MECHANICAL: 2021 VIRGINIA MECHANICAL CODE
ELECTRICAL: 2020 NATIONAL ELECTRICAL CODE
PLUMBING: 2021 VIRGINIA PLUMBING CODE
FIRE: 2021 VIRGINIA STATEWIDE FIRE PREVENTION CODE
ENERGY: 2021 VIRGINIA ENERGY CONSERVATION CODE
ACCESSIBILITY: 2021 INTERNATIONAL BUILDING CODE CHAPTER 11 AND APPENDICES E (REFERENCE STANDARDS ICC/ANSI 117.1 2017 EDITION)

BUILDING DATA

OCCUPANCY CLASSIFICATION (CHAPTER 3):
SECTION 303.1.2 - GROUP B (UNDER A)
TYPE OF CONSTRUCTION (CHAPTER 6):
SECTION 602 - 1B

FIRE PROTECTION SYSTEMS (CHAPTER 9):
SECTION 903 - SPRINKLERED: YES
SECTION 907 - FIRE ALARMS: YES

OCCUPANT LOAD (CHAPTER 10)
SECTION 1004 - OCCUPANT LOAD

| ROOM | AREA/ OCCUP. LOAD FACTOR | OCCUPANTS |
|---|-----------------------------|---------------|
| PUBLIC | = 264/150 | = 2 |
| UN-CONCENTRATED SEATING | = # OF STOOLS | = 7 + 1HC = 8 |
| QUEUING AREA | = 60/5 | = 12 |
| EMPLOYEES SERVICE AREA | = 105/200 | = 1 |
| SUPPORT AREA | = 204/300 | = 1 |
| AUXILIARY (UNOCCUPIED AREA, CIRCULATION) | = 668/0 | = 0 |
| GROSS AREA / OCCUPANCY | = 1,241 SF | = 24 TOTAL |

2021 VIRGINIA CONSTRUCTION CODE
SECTION 1005.3.2 - EGRESS WIDTH
REQUIRED: INCHES PER PERSON= 0.20 (SPRINKLERED SYSTEM)
0.20 X 24 OCCUPANTS = 4.8" INCHES

PROVIDED: INCHES = 72" (68" CLEAR)
EXITS PROVIDED: 1
- EXIT AND EXIT ACCESS DOORWAYS
MAX COMMON PATH OF TRAVEL DISTANCE = 100 FEET (SPRINKLERED SYSTEM)
OCCUPANCY= A (ASSEMBLY) / B (BUSINESS - UNDER EXCEPTION A303.1.2)
MAX OCCUP. = 50 OCCUPANTS
- EXIT ACCESS TRAVEL DISTANCE
MAX TRAVEL = 300 FEET (SPRINKLERED SYSTEM)

2021 VIRGINIA PLUMBING CODE
SECTION 403.2, EXCEPTION #4
- SEPARATE FACILITIES SHALL NOT BE REQUIRED IN BUSINESS OCCUPANCIES IN WHICH
THE MAXIMUM OCCUPANT LOAD IS 25 OR FEWER

SCOPE OF WORK

TENANT IMPROVEMENT PROJECT AT AN UNOCCUPIED SHELL SPACE. WORK WILL INCLUDE NEW INTERIOR PARTITIONS TO DEFINE BACK OF HOUSE AND SALES AREA FUNCTIONS. NEW LIGHT FIXTURES, ELECTRICAL, MECHANICAL AND PLUMBING SYSTEM. NEW FINISHES, FIXTURES, MILLWORK AND EQUIPMENT, INCLUDING A 3-COMPARTMENT SINK, GREASE TRAP, REFRIGERATORS AND FREEZERS. NO CHANGE IN THE EXISTING BUILDING ENVELOPE. NO ICE CREAM WILL BE MADE ON SITE.

DRAWING INDEX

| NO. | DRAWING NAME | REVIEW SET 4/7/25 | REVIEW SET 4/29/25 | ISSUE DATE 7/8/25 | REV 2 xx/xx/xx | REV 3 xx/xx/xx | REV 4 xx/xx/xx | REV 5 xx/xx/xx | REV 6 xx/xx/xx | REV 7 xx/xx/xx | REV 8 xx/xx/xx |
|---------------|--|----------------------|-----------------------|----------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|-------------------|
| ARCHITECTURAL | | | | | | | | | | | |
| A000 | COVER SHEET | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A001 | ARCHITECTURAL SPECIFICATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A002 | ARCHITECTURAL SPECIFICATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A003 | RESPONSIBILITIES & SCHEDULES | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A004 | OCCUPANCY AND EGRESS PLAN | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A005 | ACCESSIBILITY DETAILS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A100 | FLOOR PLAN & DETAILS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A101 | EQUIPMENT PLAN & SCHEDULE | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A102 | FLOOR FINISH PLAN & DETAILS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A200 | REFLECTED CEILING PLAN | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A300 | EXTERIOR ELEVATION | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A400 | INTERIOR ELEVATIONS - FOH | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A401 | INTERIOR ELEVATIONS - BOH | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A500 | ENLARGED COUNTER PLANS & SECTIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A501 | COUNTER ELEVATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| A600 | ENLARGED TOILET ROOM PLAN & ELEVATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| MECHANICAL | | | | | | | | | | | |
| M001 | MECHANICAL SPECIFICATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| M100 | MECHANICAL PLAN | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| ELECTRICAL | | | | | | | | | | | |
| E001 | ELECTRICAL SPECIFICATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| E100 | POWER PLAN, ELECTRICAL SCHEDULES & DETAILS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| E200 | LIGHTING PLAN | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| PLUMBING | | | | | | | | | | | |
| P001 | PLUMBING SPECIFICATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| P100 | SANITARY PLAN & RISER DIAGRAMS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| P101 | DOMESTIC PLAN & RISER DIAGRAMS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |
| P200 | PLUMBING DETAILS, SCHEDULES & CALCULATIONS | ● | ● | ● | ○ | ○ | ○ | ○ | ○ | ○ | ○ |

ABBREVIATIONS

| | |
|---------|-------------------------------|
| A.C.T. | ACOUSTIC CEILING TILE |
| A.D.A. | AMERICANS W/ DISABILITIES ACT |
| A.F.F. | ABOVE FINISH FLOOR |
| BD. | BOARD |
| BM. | BEAM |
| CLG. | CEILING |
| CONC. | CONCRETE |
| CLR. | CLEAR |
| EQ. | EQUAL |
| FIN. | FINISH |
| FL. | FLOOR |
| F.F. | FACE OF FINISH |
| G.A. | GAUGE |
| GYP.BD. | GYPSPUM WALL BOARD |
| H.M. | HOLLOW METAL |
| L.L. | LANDLORD |
| MIN. | MINIMUM |
| MTL. | METAL |
| O.C. | ON CENTER |
| P.L. | PLASTIC LAMINATE |
| REFL. | REFLECTED |
| SS. | STAINLESS STEEL |
| STL. | STEEL |
| STRUCT. | STRUCTURE |
| SIM. | SIMILAR |
| SUSP. | SUSPENDED |
| T.B.D. | TO BE DETERMINED |
| TEMP. | TEMPORARY |
| T.G.C. | TENANT'S GENERAL CONTRACTOR |
| TYP. | TYPICAL |
| U.N.O. | UNLESS NOTED OTHERWISE |
| V.I.F. | VERIFY IN FIELD |
| V.C.T. | VINYL COMPOSITION TILE |
| W/ | WITH |
| WD. | WOOD |

GENERAL NOTES

- THE WORK DELINEATED IN THESE DRAWINGS AND DESCRIBED IN THE SPECIFICATION SHALL CONFORM TO ALL CODES AND STANDARDS THAT HAVE JURISDICTION OVER THE PROJECT.
- ALL REQUIREMENTS AND REGULATIONS PERTAINING TO THE HANDICAPPED AND OSHA MUST BE INCORPORATED IN THE WORK EVEN THOUGH THEY MAY NOT BE LISTED INDIVIDUALLY AND SEPARATELY IN EITHER THE DRAWINGS OR SPECIFICATIONS.
- THESE GENERAL NOTES SHALL APPLY TO ALL DRAWINGS AND GOVERN UNLESS OTHERWISE NOTED OR SPECIFIED.
- VERIFY ALL EXISTING DIMENSIONS AND CONDITIONS AT THE JOB SITE PRIOR TO SUBMISSION OF BIDS. COMPARE ARCHITECTURAL DRAWINGS WITH MECHANICAL AND ELECTRICAL DRAWINGS, AND REPORT ANY DISCREPANCIES TO THE ARCHITECT. NO INFORMATION OR DETAILS ON THE DRAWINGS OF THIS PROJECT MAY BE USED WITHOUT THE WRITTEN PERMISSION OF THE ARCHITECT.
- DO NOT SCALE DRAWINGS.
- UNLESS OTHERWISE SHOWN OR NOTED, ALL TYPICAL DETAILS SHALL BE USED WHERE APPLICABLE.
- ALL DETAILS SHALL BE CONSIDERED TYPICAL AT SIMILAR CONDITIONS.
- SAFETY MEASURES: AT ALL TIMES THE CONTRACTOR SHALL BE SOLELY AND COMPLETELY RESPONSIBLE FOR THE CONDITIONS OF THE JOB SITE, INCLUDING SAFETY OF THE PERSONS & PROPERTY AND FOR ALL INDEPENDENT ENGINEERING REVIEWS OF THESE CONDITIONS. THE ARCHITECT'S OR ENGINEER'S JOB SITE REVIEW (IF OCCURS) IS NOT INTENDED TO INCLUDE REVIEW OF THE ADEQUACY OF THE CONTRACTOR'S SAFETY MEASURES.
- CONSTRUCTION WORK WILL NOT BLOCK HALLWAYS OR MEANS OF EGRESS.
- CONTRACTOR SHALL REFER TO GENERAL NOTES AS DESCRIBED ON EACH DRAWING SHEET AND INCORPORATE AS A PART OF THIS SCOPE OF WORK.
- ABSOLUTELY NO SUBSTITUTIONS WILL BE ALLOWED, UNLESS APPROVED BY THE ARCHITECT IN WRITING.
- T.G.C. SHALL FURNISH ONE EMPTY DUMPSTER AT STORE TURNOVER TO OWNER FOR STORE'S DISPOSAL OF CARDBOARD, TRASH, ETC.
- TENANT WILL BE REQUIRED TO TRANSFER ALL UTILITIES INTO THEIR NAME PRIOR TO STARTING CONSTRUCTION, WITH THE EXCEPTION OF WATER

Project Address

Van Leeuwen Ice Cream

400 King Street
Suite #120
Alexandria, VA 22314

Issue Date 07-08-25

| Revisions | Date | Description | By |
|-----------|------|-------------|----|
| △ | | | |
| △ | | | |
| △ | | | |
| △ | | | |
| △ | | | |

VanLeeuwen

DMV-158-ALEXANDRIA
ALEXANDRIA, VA

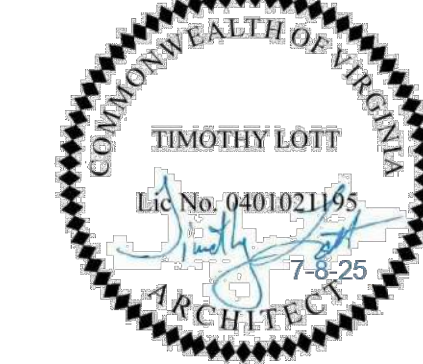
Consultant



TIMOTHY M. LOTT
AIA, NCARB

2225 E Randal Mill Rd, Suite 300
Arlington, TX 76011
(817) 701-4807

Seal



Job Number 240087

Drawn By NN

App'd By SS

Sheet Title

Cover Sheet

Sheet Number

A000