

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: 1229 King Street (Parcel Address: 1225 King Street)

ZONE: KR TAX MAP REFERENCE: 064.03-0E-04

APPLICANT'S INFORMATION:

Applicant: JDAcai Alexandria LLC Business/Trade Name: Playa Bowls

Address: 19016 Abbey Manor Drive Brookville, MD 20833

Phone: (303) 946-2053 Email: dave.eynon@gmail.com

PROPOSED USE:

Animal Care with Overnight Massage Establishment

Accommodations

Outdoor Dining (Other than King Street Outdoor

Auto Trailer Rental or Sales Dining Area)

Catering Operation Outdoor Food and Crafts Market

Child and Elder Care Homes Outdoor Garden Center

Day Care Center Outdoor Display

Health and Athletic Club Public School Trailers

Light Assembly, Service, and Craft Valet Parking

Light Auto Repair Vehicle Parking or Storage for More Than 20

Vehicles Live Theater

Restaurant

Last updated: 10.2020

PROPERTY OWNER'S AUTHORIZATION

As the property owner, I hereby grant the applicant use of 1229 King Street, Alexandria VA 22314 (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: LH Investment Properties LLC

c/o Seaport Properties

Phone: (703) 519-0951

Address: 313 S Washington Street

Alexandria, VA 22314

Email: cheryl@seaport-properties.com

Signature: //

Date:

1. The applicant is the (check one):

Owner

Contract Purchaser Lessee or

Other: Tenant/Lessee

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.

Dave Eynon 19016 Abbey Manor Drive, Brookeville MD - 50%

Jeff Giulliani 401 Murray Lane NE, Vienna VA - 50%

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



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:

This will be a quick serve restaurant that prepares and sells fruitbowls, oatmeal bowls, smoothies, and juices for takeout and pickup.

Playa Bowls provides healthy options with an emphasis on fresh, high-quality superfruits and ingredients.

3. Please describe the proposed hours of operation:

Days 7 Hours 8AM-8PM

Daily Monday - Sunday

Or give hours for each day of the week

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

- 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 100-500 customers per day depending on the time of year with the bulk of the customers coming around the lunch time hour.

- B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).
 - 2 8 employees per shift, with more staff during peak hours.
- 5. A. How many parking spaces of each type are provided for the proposed use:

Standard and compact spaces

Handicapped accessible spaces

Other Street / Public Parking

Sunday

	Parking spaces on-site 0
	Parking spaces off-site o
	equired parking will be located off-site, where will it be located? / Public Parking
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. 5AM -8AM
	D. How frequently are loading/unloading operations expected to occur per day or per week? 3-4 times per week before scheduled opening.
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
8.	What is the square footage the use will be occupying? 1,526 square feet

B. Please give the number of:

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

Christine Ziobro-Rogers/GRA Design Studio

Signature Christins Ziobro-Rogers

Date 9/16/25

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: 239 US Hwy 22, Suite 301, Green Brook NJ 08812

Phone: (908) 963-6406

Email: christine@gralpharchitect.com

Fax: N/A



Department of Planning & ZoningAdministrative 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.	now many seats are proposed?
	Indoors:0
2.	Will the restaurant offer any of the following?
	Alcoholic beverages
	On-premises Yes No V
	Off-premises Yes No V
3.	The restaurant will offer the following service (check items that apply):
	table service arry-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 No N/A
	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.

Park	ing impacts. Please answer the following:	
1.	What percent of patron parking can be accommodated off-street? (check one)	
	75-99%	
	<u> </u>	
	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 a	ad
۷.	on weekends? (check one)	Iu
	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	
	r plan. The applicant for a restaurant featuring carry-out service for immediate consumption must submit a which indicates those steps it will take to eliminate litter generated by sales in that restaurant.	3
Alco	hol Consumption and Late Night Hours. Please fill in the following information.	
1.	Maximum number of patrons shall be determined by adding the following:	
	0Maximum number of patron dining seats	
	+ Maximum number of patron bar seats	
	+ <u>20</u> Maximum number of standing patrons	
	= <u>20</u> Maximum number of patrons	
	Maximum number of pations	
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	
1	Alcohol Consumption (check one) N/A NO ALCOHOL	
4.	Alcohol Consumption (check one) N/A - NO ALCOHOL	
	High ratio of alcohol to food	
	Balance between alcohol and food	
	Low ratio of alcohol to food	

Last udpated: 03,2021

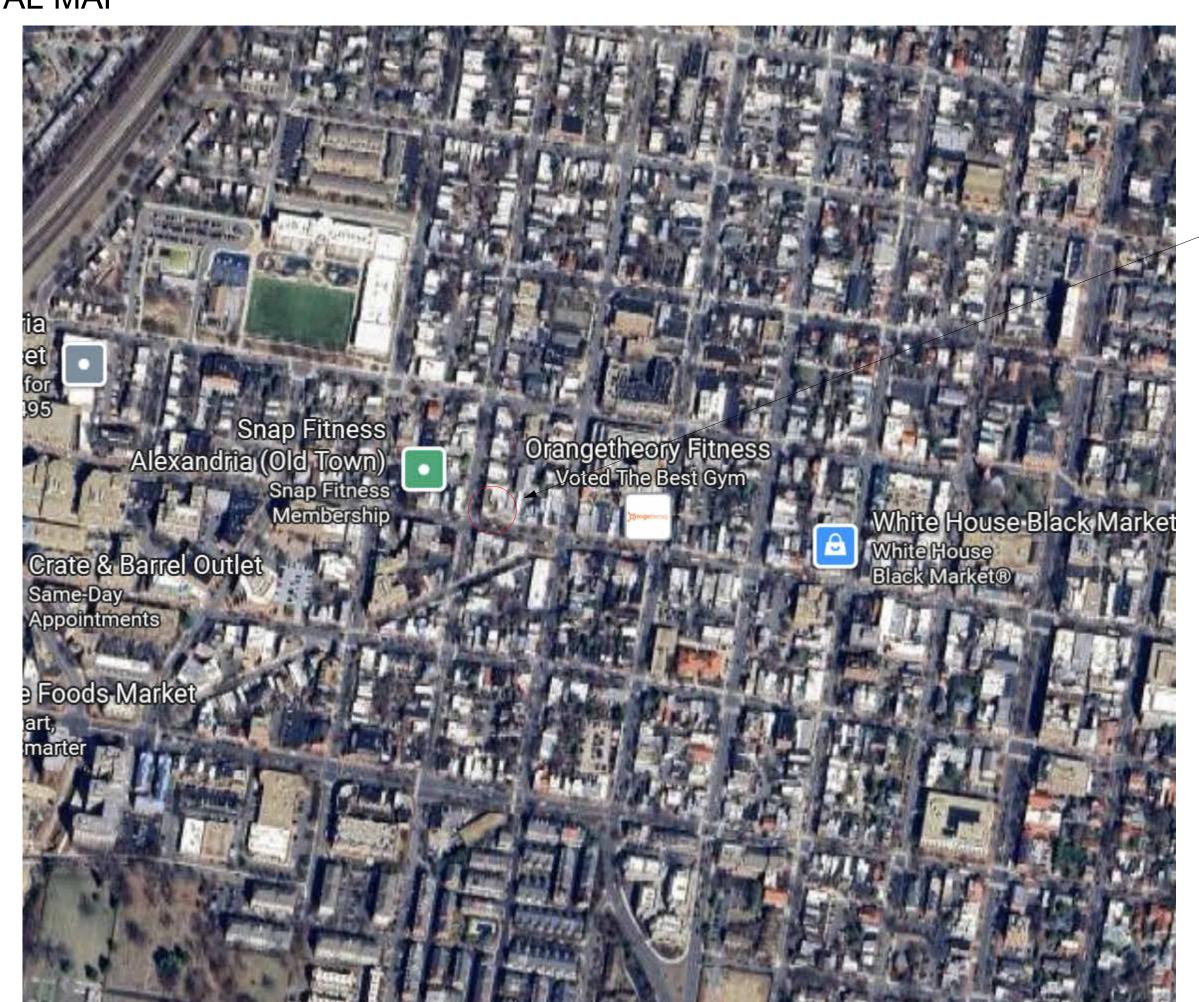
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SITE MAP



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AERIAL MAP

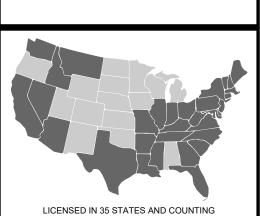


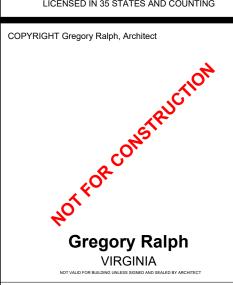
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GREGORY RALPH ARCHITECT
1924 ROUTE 22 EAST
BOUND BROOK, NJ 08805
TEL: 908 731 1626
GREG@GRALPHARCHITECT.COM





EXPIRATION: 07/31/2027

I HEARBY CERTIFY THAT THESE DOCUMENTS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED PROFESSIONAL ARCHITECT UNDER THE LAW OF THE THIS STATE.

	RELEASE TYPE:
	EXISTING CONDITIONS
	SCHEMATIC DESIGN
	DESIGN DEVELOPMENT
	PROGRESS PRINT
	FULL RELEASE
	SSUED TO:

N0.		DESCRIPT	TION	DATE
DESIG	NED BY:	JG	DRAWN BY:	
CHECK	KED BY:	JG	APPROVED BY	′ :
PROJE	CT #:			STQ-1364-0
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PLAYA BOWLS
ALEXANDRIA, VA

1229 KING STREET ALEXANDRIA, VA 22314

SCALE:

DRAWING TITLE:

SITE INFO

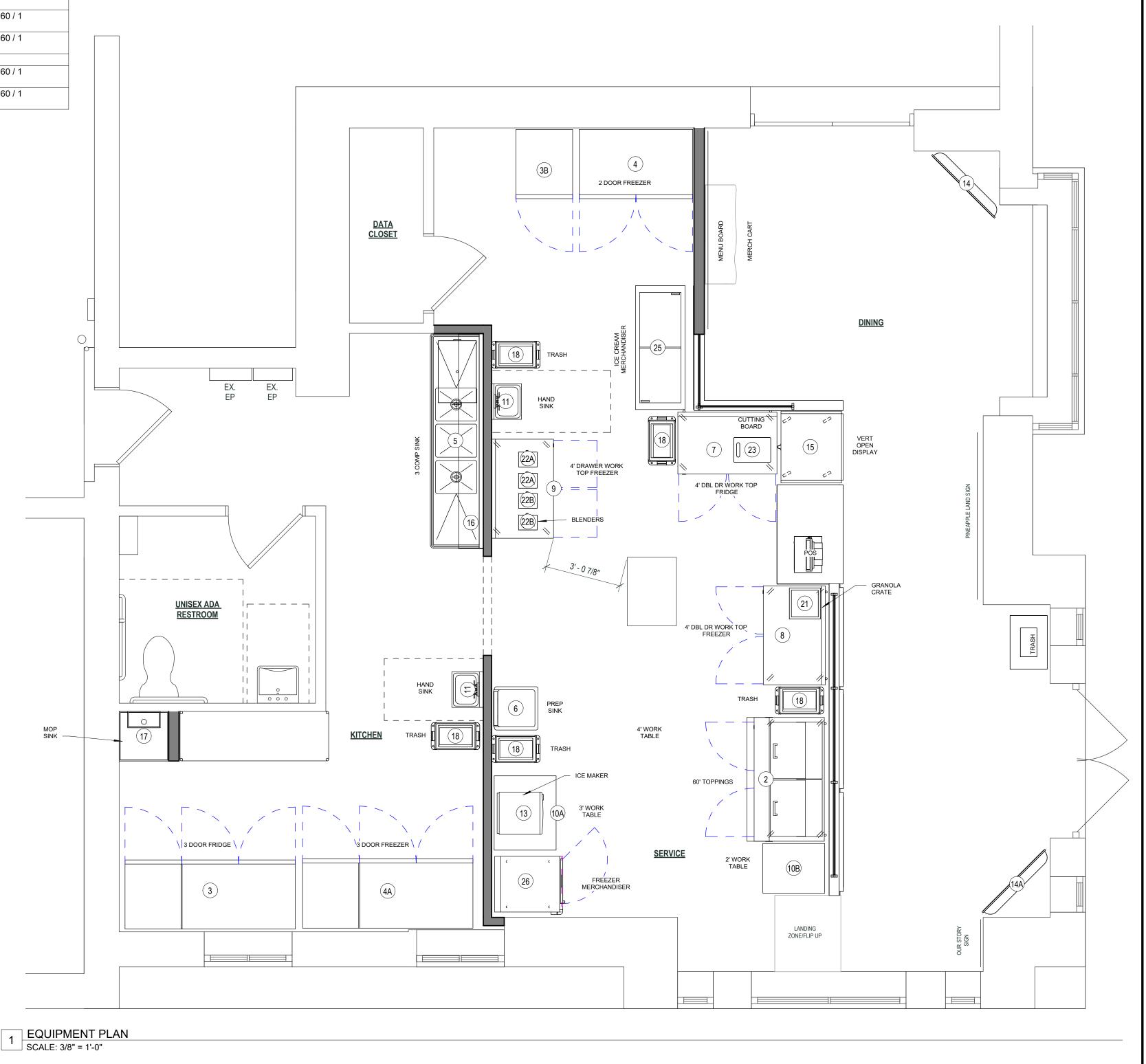
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EQUIPMENT SCHEDULE Type Mark Count Description Manufacturer Model Comments MEGA TOP SANDWICH UNIT / SALAD PREPERATION BLUE AIR FSE LLC BLMT60-HC VOLTAGE: 115 / 60 / 1 REFRIGERATOR AMPS: 4.9 REACH-IN REFRIGERATOR 3 DOOR BLUE AIR FSE LLC BSR72T-HC VOLTAGE: 115 / 60 / 1 AMPS: 6.3 REACH-IN REFRIGERATOR 1 DOOR BLUE AIR FSE LLC BSR23T-HC VOLTAGE: 115 / 60 / 1 AMPS: 3 REACH-IN FREEZER 2 DOOR BLUE AIR FSE LLC BSF49T-HC VOLTAGE: 115 / 60 / 1 AMPS: 6.8 REACH-IN FREEZER 3 DOOR BLUE AIR FSE LLC BSF72T-HC VOLTAGE: 115 / 60 / 1 AMPS: 6.3 NBR EQUIPMENT 3 COMPARTMENT SINK 3SS-182414LR24 1 COMPARTMENT SINK NBR EQUIPMENT 1SG-182414LR24 REFRIGERATED WORK TOP VOLTAGE: 115 / 60 / 1 BLUE AIR FSE LLC BLUR48-WT-HC AMPS: 3.9 WORKTOP FREEZER 2 DOOR BLUE AIR FSE LLC BLUF48-WT-HC VOLTAGE: 115 / 60 / 1 AMPS: 9 4 DRAWER WORKTOP FREEZER BEVERAGE AIR WTFD48AHC-4 VOLTAGE: 115 / 60 / 1 AMPS: 7 WORK TABLE STAINLES STEEL (36WX30D) NBR EQUIPMENT TG-3630-X WORK TABLE STAINLES STEEL (24WX30D) NBR EQUIPMENT TG-F2430 HAND SINK NBR EQUIPMENT HS2-D2-S ICE MAKER WITH BIN, CUBE STYLE BLUE AIR FSE LLC BLUI-100A VOLTAGE: 115 / 60 / 1 AMPS: 5.2 50" TV W/ SWING MOUNT FOR PLAYA PROMOTIONS SAMSUNG SAMSUNG TV 50" TV W/ SWING MOUNT FOR ENTERTAINMENT SAMSUNG SAMSUNG TV VOLTAGE: 120 / 60 / 1 AMPS: 11 OPEN AIR MERCHANDISER OJEDA ALPA 77HC STORE SHELVING QUANTUM SHELVING MOP SINK CUSTOM 63M SLIM LINE TRASH CAN / CONTAINER COMMERCIAL CUSTOM 8322 GRANOLA CRATE CUSTOM CRATE COMMERCIAL BLENDER 22A VITAMIX 5201 VOLTAGE: 120 / 60 / 1 22B COMMERCIAL BLENDER (QUEIT) VITAMIX 36019 VOLTAGE: 120 / 60 / 1 AMPS: 15 CUTTING BOARD WINCO CBRD-1218 ICE CREAM MERCHANDISER EXCELLENCE COMMERCIAL PRODUCTS HB-17HCD VOLTAGE: 115 / 60 / 1 AMPS: 2 FREEZER MERCHANDISER BLUE AIR FSE LLC BGF23B-HC VOLTAGE: 115 / 60 / 1 AMPS: 6.3

	FURNITURE SCHEDULE							
TAG	DESCRIPTION	SOURCE	PRODUCT NO.	NAME	COLOR/ FINISH	COMMENTS		
FURN	<u>FURNITURE</u>							
TT-1	2'X2' TABLE TOP	DOUG RELLA		RECLAIMED BOAT WOOD TABLE		CONTACT DOUG RELLA AT RELLA WOODWORKS (732) 948-8238 84" L x 20 3/4" W, 2X PAINTED		
TT-2	PAINTED PINE SURFBOARD TABLE TOP	DOUG RELLA		SURF BOARD TABLE	CLEAR EPOXY	CONTACT DOUG RELLA AT RELLA WOODWORKS (732) 948-8238 84" L x 20 3/4" W, 2X PAINTED		
TB-1	LOW TABLE BASE	DOUG RELLA		-		CONTACT DOUG RELLA AT RELLA WOODWORKS (732) 948-8238 84" L x 20 3/4" W, 2X PAINTED		
TB-2	HIGH TABLE BASE	DOUG RELLA		-		CONTACT DOUG RELLA AT RELLA WOODWORKS (732) 948-8238 84" L x 20 3/4" W, 2X PAINTED		
CH-1	LOW CHAIR	CONTACT CORPORATE		-		CONTACT CORPORATE		
CH-2	HIGH STOOL	CONTACT CORPORATE		-	BLUE WHITE	CONTACT CORPORATE		

SIGNAGE SCHEDULE				
NAME	SOURCE	SIZE	COMMENTS	
OUR STORY SIGN				
DISPLAY BOARDS			2' X 4' CHALK BOARD	
PINEAPPLE LAND SIGN			3'-3" X 5'-10" PLYWOOD SIGN W/ 1X2 HEMLOCK WOOD TRIM REFER TOP A-400 FOR DETAILS	
MENU BOARD			6' X 8' BOARD	
WAVE SIGN			2' X 4' SIGN W/ CORGATED GLASS	



DESIGN STUDIO GREGORY RALPH ARCHITECT 1924 ROUTE 22 EAST BOUND BROOK, NJ 08805 TEL: 908 731 1626 GREG@GRALPHARCHITECT.COM LICENSED IN 35 STATES AND COUNTING COPYRIGHT Gregory Ralph, Architect **Gregory Ralph** VIRGINIA 0401019363 I HEARBY CERTIFY THAT THESE DOCUMENTS WERE PREPARED OR APPROVED BY ME, AND THAT I AM A DULY LICENSED PROFESSIONAL ARCHITECT UNDER THE LAW OF THE THIS STATE. EXISTING CONDITIONS DESIGN DEVELOPMENT FULL RELEASE JG DRAWN BY: JG APPROVED BY: CHECKED BY: PROJECT: **PLAYA BOWLS ALEXANDRIA, VA** 1229 KING STREET ALEXANDRIA, VA 22314 As indicated DRAWING TITLE: **EQUIPMENT PLAN**

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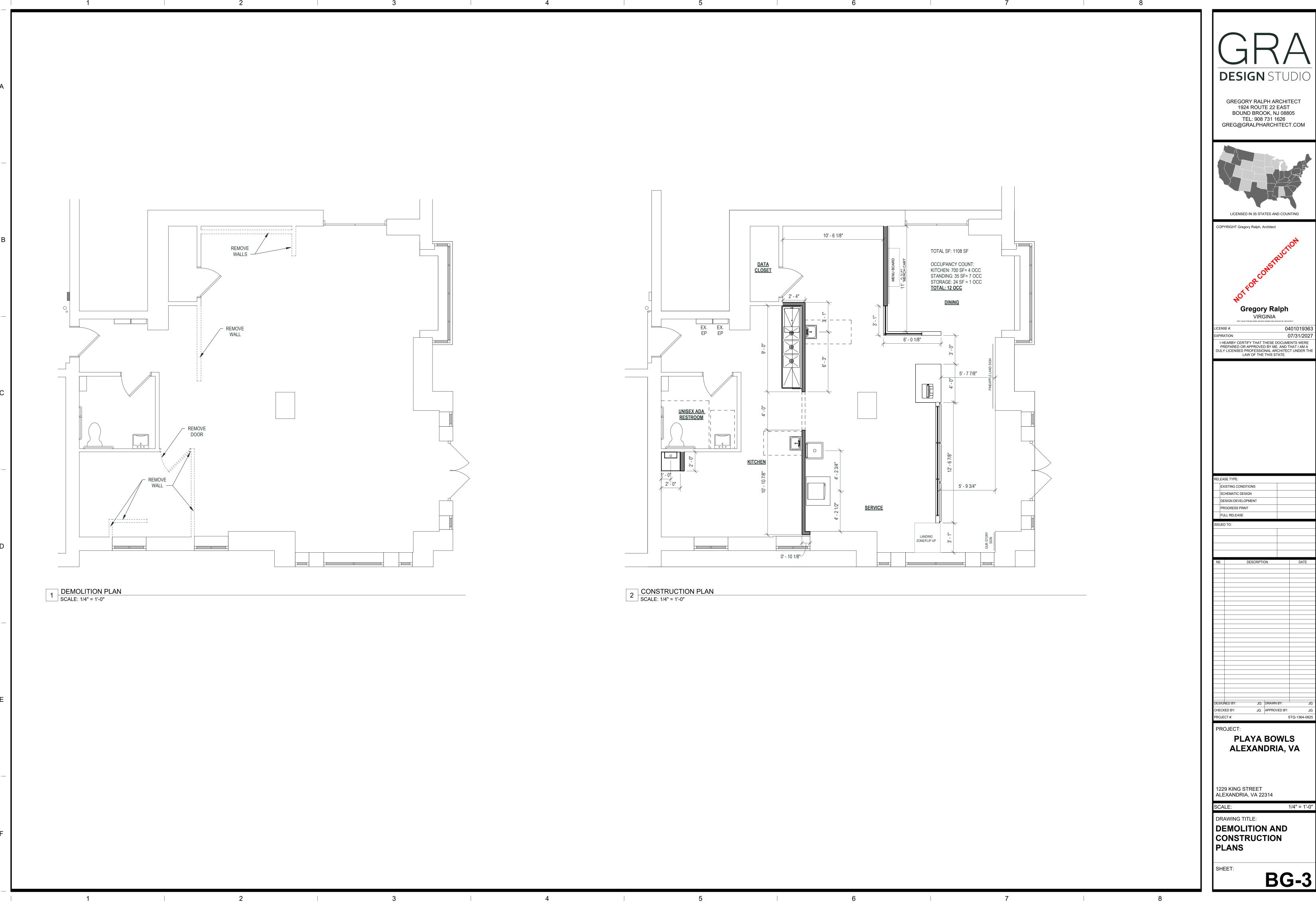
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- Drawings & PDF\2. Revit\Playa Bow

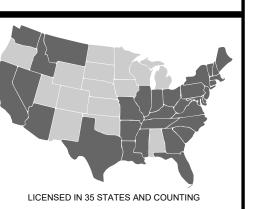
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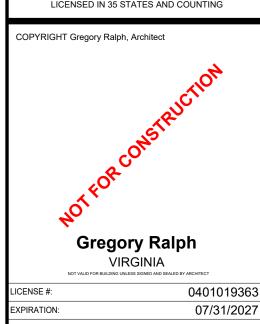
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DESIGN STUDIO





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CHECK	ED BY:		JG	APPROVED BY	: J
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