

**Application for SPECIAL USE PERMIT**

Department of Planning and Development Review
Land Use Administration Division
900 E. Broad Street, Room 511
Richmond, Virginia 23219
(804) 646-6304

<http://www.richmondva.gov/>

Application is hereby submitted for: (check one)

- ☒ **special use permit, new**
☐ **special use permit, plan amendment**
☐ **special use permit, text only amendment**

Project Name/Location

Property Address: 5811 Grove Avenue Date: 10/6/2021
Tax Map #: W0210358006 Fee: 300
Total area of affected site in acres: 0.02 acres

(See **page 6** for fee schedule, please make check payable to the "City of Richmond")

Zoning

Current Zoning: UB-PO1

Existing Use: Restaurant

Proposed Use

(Please include a detailed description of the proposed use in the required applicant's report)

Restaurant
Existing Use: Restaurant

Is this property subject to any previous land use cases?

Yes
☒

No
☐

If Yes, please list the Ordinance Number: BZA #95-61

Applicant/Contact Person: Rob Long

Company: Cocodrilo

Mailing Address: 6614 Three Chopt Road

City: Richmond State: VA Zip Code: 23226

Telephone: (804) 363-8006 Fax: ()

Email: rob@rivercityroll.com

Property Owner: O&B INC C/O GEORGE OLEY

If Business Entity, name and title of authorized signee: _____

(The person or persons executing or attesting the execution of this Application on behalf of the Company certifies that he or she has or have been duly authorized and empowered to so execute or attest.)

Mailing Address: 9030 Three Chopt Road, Suite A

City: Richmond State: VA Zip Code: 23229

Telephone: (804) 852-1990 Fax: ()

Email: mark.oley@westwoodpharmacy.com

Property Owner Signature: 

The names, addresses, telephone numbers and signatures of all owners of the property are required. Please attach additional sheets as needed. If a legal representative signs for a property owner, please attach an executed power of attorney. **Faxed or photocopied signatures will not be accepted.**

NOTE: Please attach the required plans, checklist, and a check for the application fee (see Filing Procedures for special use permits)

Special Use Permit – Applicant’s Report

5811 Grove Avenue
Richmond, VA 23226

Existing Use/Conditions

The site has, for many decades, functioned as a full-service restaurant that offers both indoor and outdoor dining options, with outdoor dining areas at both the front and rear of the building. The main interior space measures approximately 3,000 SF, including the kitchen, bar, restrooms and customer dining areas. A basement level measuring approximately 1,100 SF serves as a prep kitchen and back-of-house storage space. By the staircase, there are two undersized existing restrooms that have been plumbed out, though no fixtures have been installed. Neither restroom is of sufficient size to meet ADA compliance.

The existing front patio is a covered space that measures approximately 600 SF, not including the ADA-compliant wheelchair ramp, though much of this space is allocated to customer ingress/egress and circulation, leaving limited area for customer dining.

The existing rear patio is an uncovered area, open to the parking lot, measuring approximately 300 SF. A typical metal railing separates the customer dining space from the adjacent parking area.

The purpose of this Special Use Permit application is to upgrade this existing rear outdoor dining area to offer additional customer seating space, given the concerns associated with the COVID-19 pandemic.

New Improvements/Conditions

With an approved set of permit plans for the interior upfit, we have already made significant improvements to the space, not only with the various MEP systems, but also the functionality of the dining space for improved customer experience. We have separated the bar and kitchen, to allow for a more spacious table layout, while also providing individually enclosed dining booth tables, for customer privacy and social distancing purposes.

In the basement, we have combined the two undersized restrooms into a single unisex restroom, which will be available to the public for customer use. We have upgraded the water meter beyond required specifications, providing maximum flow for our new kitchen hood’s fire suppression system; an elective expense made in the spirit of customer safety and well-being. Likewise, the new grease trap equipment we have elected to install retains all waste, negating the need for employees to periodically empty contents into the dumpster—as was necessary with the existing grease trap equipment. (Thus, improving the sanitation conditions of the space for the overall well-being of our employees and customers.) The rest of the basement will continue to function as a prep kitchen and back-of-house storage/office space.

New Use

We shall maintain the previous use of the space as a full-service restaurant. New overhead glass [garage-style] doors will be installed at both the front and rear walls of the building. When the weather

permits, these doors will be opened, allowing for air flow and connection between indoor and outdoor dining experiences.

Through our executive team's collective experience of successfully operating various restaurants during the COVID-19 pandemic, we have all found that an abundance of outdoor seating is critical, both to satisfy previously mandated social distancing guidelines from Governor Northam, but also current customer social distancing practices that we have observed many to continue to maintain. (Indeed, it has become common practice throughout the industry to create makeshift outdoor dining areas with plastic tenting and fold-up card tables.)

Therefore, we deem the existing 300 SF rear outdoor dining space to be inadequate to satisfy customer expectations--or even state mandated guidelines, should they ever return. We humbly request special consideration to allow us to expand the existing dining area to 1,000 SF (29' x 36'), and allow the construction of screen walls to protect customers from wind and moving vehicles in the parking lot.

We have included plans to help convey our vision. While the space will remain uncovered, we will provide cooling fans and space heaters for customer comfort. The screen walls will be made of brick, nullifying any concern of fire or wind damage. Openings that we have planned for the west-facing wall will allow for air flow, as well as visual safety for customers egressing into the parking lot. While this expansion will occupy (2) existing parking spaces, we have provided a plan to ensure that all parking requirements associated with the property (29 total) are still satisfied. We do not anticipate this upgrade to our existing outdoor dining to create any additional congestion or traffic, nor will it interfere or adversely affect any public/private schools, playgrounds, parks, water supplies, sewage disposal, transportation, etc.

With team members having grown up in the surrounding neighborhood, still living there to this day, we only expect to improve the general welfare, health, morals, and safety of the community involved.

We understand that this outdoor dining space will fall within 100 feet of the R-4 Residential Zoning District. We would like to point out the prior use of the space for outdoor dining, as evident in the photographs procured from Google, as well as the fact that the nearest single-family home is actually owned by the landlord of our property. We have met with the adjacent residents and secured their blessing to move forward with this endeavor, assuring all parties involved that we have no intention of adversely impacting their lifestyle or neighborhood atmosphere. (This will not be a 'late night' establishment.)

Below are the particulars concerning the operation of our restaurant.

Number of Employees: 25-30

Hours of Operation: 7am-10pm, 7 Days

Estimated impact of vehicle traffic: negligible; comparable to existing traffic levels