



SAN FRANCISCO PLANNING DEPARTMENT

Executive Summary Conditional Use

HEARING DATE: MAY 26, 2011

Date: May 19, 2011
Case No.: 2010.1135C
Project Address: 1404 TARAVAL STREET
Zoning: NC-2 (Neighborhood Commercial, Small-Scale)
65-A Height and Bulk District
Block/Lot: 2353/008
Project Sponsor: Maxwell Beaumont
4050 Harlan Street
Emeryville, CA 94608
Staff Contact: Sharon Lai – (415) 575-9087
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Recommendation: **Approval with Conditions**

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PROJECT DESCRIPTION

The application request is for a conditional use authorization to allow a new small self-service food use d.b.a. "The Dog Pit," as per Section 711.44, 790.91 and 303 of the Planning Code, within a vacant commercial space formerly occupied by the retail store "Hobby Together." The subject commercial space is approximately 613 square feet with 20 feet of frontage. The Project will dedicate 238 square feet to provide eight seats and the remaining space will be dedicated to food preparation and counter service.

The proposed establishment is an independently owned restaurant with one current location. The proposed restaurant will consist of two employees, one on-site manager and one employee, to handle all food preparation and service for patrons. The small self-service restaurant proposes to serve a variety of steamed hot dog items. The establishment proposes to operate from 10:30 a.m. to 8 p.m. Monday to Friday and 10:30 a.m. to 6 p.m. Saturday and Sunday.

SITE DESCRIPTION AND PRESENT USE

The project is located on the northern side of Taraval Street, on the northwest corner of the intersection with 24th Avenue, Block 2353, Lot 008. The property is located within the Taraval Street RUSD (Restaurant and Fast-Food Sub-District) and NC-2 (Small-Scale Neighborhood Commercial District) with a 65-A height and bulk district. The building was constructed in 1928 as a three-story mixed-use building with three commercial spaces on the ground floor and 12 residential units above. The other businesses which occupy the ground floor of this building are "The Learning Place" and the "Trolley Café." The subject lot is a corner lot, with approximately 57.5 feet of frontage on Taraval Street and 100 feet of frontage on 24th Avenue. The lot is approximately 92% covered by the subject building.

SURROUNDING PROPERTIES AND NEIGHBORHOOD

The Project site is located in the Taraval Street NC-2 (Small-Scale Neighborhood Commercial) District and Taraval Street RUSD (Restaurant and Fast-Food Sub-District), as defined in Section 711.1 of the Planning Code. The Taraval Street NC-2 District is bordered by 36th Avenue to the west and 12th Avenue to the east runs approximately 1.4 miles in length, and has approximately 10,923 feet of total commercial street frontage, of which 18% is current devoted to eating and drinking establishments.

The subject corner lot located on Taraval Street at 24th Avenues contains one existing eating establishment "Trolley Cafe" and a retail service use "The Learning Place." Other lots on the subject block contain various retail and service uses such as insurance companies, a wireless telecommunications company and a travel agency. The opposite block on the south side of Taraval Street currently has three eating establishments: 8 Immortals Seafood Restaurant (full-service restaurant); Ninki Sushi (full-service Restaurant); and Marco Polo Ice-cream (self-service specialty food use). There are also various services such as a hair salon, furniture store, and a shoe repair shop on the opposite block of Taraval Street. Additionally, this entire neighborhood contains 49 existing eating and/or drinking establishments (including self-service specialty food uses). There are multiple vacant commercial spaces (including the subject property) within the NCD, and four businesses that would be classified as formula retail uses under Planning Code Section 703.3, which are Safeway, Walgreens, a Kelly Moore Paint store, and a combined KFC and Taco Bell restaurant. A majority of the businesses in the immediate area are independently owned. The neighboring properties located to the north and south of Taraval Street are primarily zoned for one- and two-family houses. The overall neighborhood has a diverse mix of commercial uses which in addition to eating and drinking establishments also includes grocery stores, video stores, dry cleaners, medical offices, business and professional services, various personal services, retail stores, liquor stores, and specialty food stores.

ENVIRONMENTAL REVIEW

The Conditional Use Application was determined by the San Francisco Planning Department to be exempt from environmental review pursuant to Title 14, Class 1(a) of Category 15301 (Existing Facilities) of the California Administrative Code.

HEARING NOTIFICATION

TYPE	REQUIRED PERIOD	REQUIRED NOTICE DATE	ACTUAL NOTICE DATE	ACTUAL PERIOD
Classified News Ad	20 days	May 6, 2011	May 6, 2011	20 days
Posted Notice	20 days	May 6, 2011	May 6, 2011	20 days
Mailed Notice	20 days	May 6, 2011	May 6, 2011	20 days

The proposal requires a Section 312-neighborhood notification, which was conducted in conjunction with the conditional use authorization process.

PUBLIC COMMENT

- The Department has received one letter in support from TMDA (Taraval Parkside Merchants Association) and is not aware of any opposition.

ISSUES AND OTHER CONSIDERATIONS

- **Potential over-concentration of food-service establishments.** The Commerce and Industry Element of the General Plan contains Guidelines for Specific Uses. For eating and drinking establishments, the Guidelines state, “the balance of commercial uses may be threatened when eating and drinking establishments occupy more than 20% of the total occupied commercial frontage.” The eating and drinking establishment concentration in the NCD will be 18.25% including the proposed project, thus would not exceed the threshold.
- **Fast Food Restaurants and Self-Service Restaurants.** The Commerce and Industry Element of the General Plan contains Guidelines for fast food and self-service restaurants. The Guidelines state, “As a general rule, fast food restaurants should be evenly distributed throughout the district. However, in certain locations, clustering may be more appropriate. “ Also, the location of such use shall be located no less than 500 feet away from an elementary or secondary school and shall be designed to address other concerns such as odor, litter, and hours of operation.
- **Taraval Street RUSD (Restaurant and Fast-food Sub-district).** A small self-service restaurant is permitted as of right in an NC-2 District. However, to limit the proliferation of self-service establishments, the RUSD requires small self-service restaurants to be conditionally permitted and large fast-food restaurants are not permitted.

REQUIRED COMMISSION ACTION

In order for the project to proceed, the Commission must grant conditional use authorization pursuant to Sections 303, 711.44 and 790.91 of the Planning Code to establish a new small self-service restaurant within the Taraval Street RUSD and NC-2 District.

BASIS FOR RECOMMENDATION

- A survey of the NC-2 zoned portion of Taraval Street and found that approximately 18% of the existing commercial frontage is dedicated to eating and drinking establishments, and the subject project will increase the concentration by 0.25%, which is well below the 20% threshold stated in the General Plan.
- Although the Subject Project is adjacent to another existing small self-service restaurant, there is ample on-street parking in the vicinity. The project is located more than 500 feet from an elementary or secondary school and it has been designed and conditioned to address potential issues such as odor, hours of operation, queuing area, and litter.
- There is currently one self-service establishment on the subject block, one self-service establishment and two full-service restaurants across the subject block on the south side of Taraval Street, therefore there is not a proliferation of self-service establishments within this RUSD.
- The project promotes small-business ownership and is not a formula retail use.
- The project is a neighborhood serving use.
- The project would replace a vacant commercial frontage and contributes to the vitality of the Taraval Street NC-2 District by reducing the existing commercial blight of this NCD.
- The District is well served by transit, therefore customers should not impact traffic.

- The proposed Project meets all applicable requirements of the Planning Code and is consistent with the General Plan objectives.
- As of the writing of this report there has been no expressed opposition to this request, but rather support from the local Merchants Association.

RECOMMENDATION: Approval with Conditions

Attachments:

Block Book Map
Sanborn Map
Aerial Photographs
Photographs
Reduced Plans
Letter of Support

Attachment Checklist

- | | |
|---------------------------------------------------------|-----------------------------------------------------------------------------------------------|
| <input checked="" type="checkbox"/> Executive Summary | <input checked="" type="checkbox"/> Project sponsor submittal |
| <input checked="" type="checkbox"/> Draft Motion | Drawings: <u>Existing Conditions</u> |
| <input type="checkbox"/> Environmental Determination | <input checked="" type="checkbox"/> Check for legibility |
| <input checked="" type="checkbox"/> Zoning District Map | Drawings: <u>Proposed Project</u> |
| <input checked="" type="checkbox"/> Height & Bulk Map | <input checked="" type="checkbox"/> Check for legibility |
| <input checked="" type="checkbox"/> Parcel Map | <input type="checkbox"/> Health Dept. review of RF levels |
| <input checked="" type="checkbox"/> Sanborn Map | <input type="checkbox"/> RF Report |
| <input checked="" type="checkbox"/> Aerial Photo | <input type="checkbox"/> Community Meeting Notice |
| <input checked="" type="checkbox"/> Context Photos | <input type="checkbox"/> Inclusionary Affordable Housing Program:
Affidavit for Compliance |
| <input checked="" type="checkbox"/> Site Photos | <input checked="" type="checkbox"/> Letter of Support |

Exhibits above marked with an "X" are included in this packet

Planner's Initials

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SAN FRANCISCO PLANNING DEPARTMENT

Subject to: (Select only if applicable)

- | | |
|------------------------------------------------------------------|------------------------------------------------------------|
| <input type="checkbox"/> Affordable Housing (Sec. 415) | <input type="checkbox"/> First Source Hiring (Admin. Code) |
| <input type="checkbox"/> Jobs Housing Linkage Program (Sec. 413) | <input type="checkbox"/> Child Care Requirement (Sec. 414) |
| <input type="checkbox"/> Downtown Park Fee (Sec. 412) | <input type="checkbox"/> Other |

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Planning Commission Draft Motion

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ADOPTING FINDINGS RELATING TO THE APPROVAL OF CONDITIONAL USE AUTHORIZATION PURSUANT TO SECTIONS 303, 711.44, AND 790.91 OF THE PLANNING CODE TO ALLOW A SMALL SELF-SERVICE RESTAURANT (D.B.A. THE DOG PIT) IN THE EXISTING VACANT GROUND FLOOR COMMERCIAL SPACE WITHIN THE TARAVAL STREET RUSD (RESTAURANT AND FAST-FOOD SUB-DISTRICT) AND NC-2 (SMALL-SCALE, NEIGHBORHOOD COMMERCIAL) DISTRICT AND A 65-A HEIGHT AND BULK DISTRICT.

PREAMBLE

On December 16, 2010, Maxwell Beaumont (hereinafter "Project Sponsor") filed an application with the Planning Department (hereinafter "Department") for Conditional Use Authorization under Planning Code Section 303, 711.44 and 790.91 of the Planning Code to allow a small self-service restaurant (d.b.a. The Dog Pit) in the existing vacant ground floor commercial space within the Taraval Street RUSD (Restaurant and Fast-food Sub-district) and NC-2 (Small-Scale, Neighborhood Commercial) District and a 65-A Height and Bulk District.

On May 26, 2011, the San Francisco Planning Commission (hereinafter "Commission") conducted a duly noticed public hearing at a regularly scheduled meeting on Conditional Use Application No. 2010.1135C.

The Project is exempt from the California Environmental Quality Act ("CEQA") as a Class 1 categorical exemption.

The Commission has heard and considered the testimony presented to it at the public hearing and has further considered written materials and oral testimony presented on behalf of the applicant, Department staff, and other interested parties.

MOVED, that the Commission hereby authorizes the Conditional Use requested in Application No. 2010.1135C, subject to the conditions contained in "EXHIBIT A" of this motion, based on the following findings:

FINDINGS

Having reviewed the materials identified in the preamble above, and having heard all testimony and arguments, this Commission finds, concludes, and determines as follows:

1. The above recitals are accurate and constitute findings of this Commission.
2. **Site Description and Present Use.** The project is located on the northern side of Taraval Street, on the northwest corner of the intersection with 24th Avenue, Block 2353, Lot 008. The property is located within the Taraval Street RUSD (Restaurant and Fast-Food Sub-District) and NC-2 (Small-Scale Neighborhood Commercial District) with a 65-A height and bulk district. The building was constructed in 1928 as a three-story mixed-use building with three commercial spaces on the ground floor and 12 residential units above. The other businesses which occupy the ground floor of this building are "The Learning Place" and the "Trolley Café." The subject lot is a corner lot, with approximately 57.5 feet of frontage on Taraval Street and 100 feet of frontage on 24th Avenue. The lot is approximately 92% covered by the subject building.
3. **Surrounding Properties and Neighborhood.** The Project site is located in the Taraval Street NC-2 (Small-Scale Neighborhood Commercial) District and Taraval Street RUSD (Restaurant and Fast-Food Sub-District), as defined in Section 711.1 of the Planning Code. The Taraval Street NC-2 District is bordered by 36th Avenue to the west and 12th Avenue to the east runs approximately 1.4 miles in length, and has approximately 10,923 feet of total commercial street frontage, of which 18% is current devoted to eating and drinking establishments.

The subject corner lot located on Taraval Street at 24th Avenues contains one existing eating establishment "Trolley Cafe" and a retail service use "The Learning Place." Other lots on the subject block contain various retail and service uses such as insurance companies, a wireless telecommunications company and a travel agency. The opposite block on the south side of Taraval Street currently has three eating establishments: 8 Immortals Seafood Restaurant (full-service restaurant); Ninki Sushi (full-service Restaurant); and Marco Polo Ice-cream (self-service specialty food use). There are also various services such as a hair salon, furniture store, and a shoe repair shop on the opposite block of Taraval Street. Additionally, this entire neighborhood contains 49 existing eating and/or drinking establishments (including self-service specialty food uses). There are multiple vacant commercial spaces (including the subject property) within the NCD, and four businesses that would be classified as formula retail uses under Planning Code Section 703.3, which are Safeway, Walgreens, a Kelly Moore Paint store, and a combined KFC and Taco Bell restaurant. A majority of the businesses in the immediate area are independently

owned. The neighboring properties located to the north and south of Taraval Street are primarily zoned for one- and two-family houses. The overall neighborhood has a diverse mix of commercial uses which in addition to eating and drinking establishments also includes grocery stores, video stores, dry cleaners, medical offices, business and professional services, various personal services, retail stores, liquor stores, and specialty food stores.

4. **Project Description.** The application request is for a conditional use authorization to allow a new small self-service food use d.b.a. "The Dog Pit," as per Section 711.44, 790.91 and 303 of the Planning Code, within a vacant commercial space formerly occupied by the retail store "Hobby Together." The subject commercial space is approximately 613 square feet with 20 feet of frontage. The Project will dedicate 238 square feet to provide eight seats and the remaining space will be dedicated to food preparation and counter service.

The proposed establishment is an independently owned restaurant with one current location. The proposed restaurant will consist of two employees, one on-site manager and one employee, to handle all food preparation and service for patrons. The small self-service restaurant proposes to serve a variety of steamed hot dog items. The establishment proposes to operate from 10:30 a.m. to 8 p.m. Monday to Friday and 10:30 a.m. to 6 p.m. Saturday and Sunday.

5. **Public Comment.** The Department has received one letter of support from the Taraval Parkside Merchant Association (TPMA) and is not aware of any opposition.
6. **Planning Code Compliance:** The Commission finds that the Project is consistent with the relevant provisions of the Planning Code in the following manner:
 - A. **Small Self-Service Restaurant.** Planning Code Sections 711.44 and 781.1 states that a Conditional Use Authorization is required for a small-self service restaurant as defined in Section 790.91, within the Taraval Street Restaurant and Fast-Food Subdistrict.

Planning Code Section 790.91 defines a small-self service restaurant as:

A retail eating or eating and drinking use which provides ready-to-eat food for consumption on and off the premises and which may or may not provide seating. Such use exhibits characteristics including: contains fewer than 50 seats and less than 1,000 square feet of gross floor area; a limited menu of ready-to-eat food prepared in advance of customer orders, or food which is able to be quickly prepared for consumption on or off the premises; food served in disposable wrappers or containers; food is ordered and served at customer service counter; food is paid for prior to consumption; public food service area, including queuing areas and service counters without fixed seats, which counters are designed specifically for the sale and distribution of food and beverages; and food available upon a short waiting time.

It does not include retail grocery stores with accessory take-out food activity, as described in Section 703.2(b)(1)(C) of this Code, self-service specialty food use, as described in Section 790.93 of this Code, or retail uses which sell prepackaged or bulk ready-to-eat foods with on-

site food preparation area, such as confectionery or produce stores. When a fast-food restaurant operates within and in conjunction with another retail use, such as a retail grocery store, the area of the fast-food restaurant use shall be measured to include the area devoted to food preparation and service, seating and separate public food service counters, excluding fish, poultry and meat counters.

It may provide off-site beer, wine and/or liquor sales for consumption off the premises (with ABC licenses 20 or 21) or on-site beer and/or wine sales for drinking on the premises (with ABC licenses 40, 41 or 60). If it serves liquor for drinking on the premises (with ABC licenses 47 or 48) or does not admit minors (with ABC licenses 42 or 61), then it shall also be considered a bar, as defined in Section 790.22 of this Code.

It shall be conducted in accordance with the conditions that: all debris boxes shall be kept in enclosed structures; the operator shall be responsible for cleaning the sidewalk within a one-block radius daily to maintain the sidewalk free of paper or other litter during its business hours, in accordance with Article 1, Section 34 of the San Francisco Police Code; and noise and odors shall be contained within the premises so as not to be a nuisance to nearby residents or neighbors.

The Project complies with Planning Code's definition of a small self-service restaurant, in that it serves ready-to-eat food items where patrons pay prior to consumption. The proposed seating and commercial space square footage complies with this Code Section.

- B. **Hours of Operation.** Planning Code Section 711.27 states that hours of operation between 6a.m. to 2a.m. are permitted as of right, as defined by Planning Code Section 790.48.

The small self-service restaurant proposes to operate during permitted business hours; Monday to Friday from 10:30 a.m. to 8 p.m. and Saturday and Sunday from 10:30 a.m. to 6 p.m.

- C. **Parking.** Planning Section 151 of the Planning Code requires off-street parking for every 200 square-feet of occupied floor area, where the occupied floor area exceeds 5,000 square-feet.

The Subject Property contains approximately 613 square-feet of occupied floor area and thus does not require any off-street parking.

- D. **Street Frontage in Neighborhood Commercial Districts.** Section 145.1 of the Planning Code requires that NC Districts containing specific uses, including large fast-food restaurants, have at least ½ the total width of the new or altered structure at the commercial street frontage devoted to entrances to commercially used space, windows or display space at the pedestrian eye-level. Such windows shall use clear, un-tinted glass, except for decorative or architectural accent. Any decorative railings or decorated grille work, other than wire mesh, which is placed in front or behind such windows, shall be at least 75 percent open to perpendicular view and no more than six feet in height above grade.

The subject commercial space does not propose any changes to the existing storefront. The subject commercial space has approximately 19-feet of frontage along Taraval Street, of which approximately 17-feet has been devoted to windows and doors.

E. **Signage.** Currently, there is not a proposed sign program on file with the Planning Department. Any proposed signage will be subject to the review and approval of the Planning Department.

7. **Planning Code Section 303** establishes criteria for the Planning Commission to consider when reviewing applications for Conditional Use approval. On balance, the project does comply with said criteria in that:

A. The proposed new uses and building, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary or desirable, and compatible with, the neighborhood or the community.

The size of the proposed use is in keeping with other storefronts on the block face. The proposed small self-service restaurant will not impact traffic or parking in the District because it is not a destination restaurant. This will compliment the mix of goods and services currently available in the district and contribute to the economic vitality of the neighborhood by removing a vacant storefront.

B. The proposed project will not be detrimental to the health, safety, convenience or general welfare of persons residing or working in the vicinity. There are no features of the project that could be detrimental to the health, safety or convenience of those residing or working the area, in that:

i. Nature of proposed site, including its size and shape, and the proposed size, shape and arrangement of structures;

The height and bulk of the existing building will remain the same and will not alter the existing appearance or character of the project vicinity. The proposed work will not affect the building envelope, yet the inclusion of outside seating will alter the use of the property.

ii. The accessibility and traffic patterns for persons and vehicles, the type and volume of such traffic, and the adequacy of proposed off-street parking and loading;

The Planning Code does not require additional parking or loading for an approximately 613 square-foot small self-service restaurant. The proposed use is designed to meet the needs of the immediate neighborhood and should not generate significant amounts of vehicular trips from the immediate neighborhood or citywide.

iii. The safeguards afforded to prevent noxious or offensive emissions such as noise, glare, dust and odor;

The proposed use is subject to the standard conditions of approval for small self-service restaurants and outlined in Exhibit A. Conditions specifically obligates the project sponsor to address odor and noise generated by the restaurant use.

- iv. Treatment given, as appropriate, to such aspects as landscaping, screening, open spaces, parking and loading areas, service areas, lighting and signs;

The proposed small self-service restaurant proposes minor interior tenant improvements. The Department shall review all lighting and signs proposed for the new business under future permits.

- C. That the use as proposed will comply with the applicable provisions of the Planning Code and will not adversely affect the General Plan.

The Project complies with all relevant requirements and standards of the Planning Code and is consistent with objectives and policies of the General Plan as detailed below.

- D. That the use as proposed would provide development that is in conformity with the purpose of the applicable Neighborhood Commercial District.

The proposed project is consistent with the stated purposes of the NC-2 Districts in that the intended use is located at the ground floor, will provide a compatible convenience service for the immediately surrounding neighborhoods during daytime hours.

- 8. **General Plan Compliance.** The Project is, on balance, consistent with the following Objectives and Policies of the General Plan:

NEIGHBORHOOD COMMERCE

Objectives and Policies

OBJECTIVE 1:

MANAGE ECONOMIC GROWTH AND CHANGE TO ENSURE ENHANCEMENT OF THE TOTAL CITY LIVING AND WORKING ENVIRONMENT.

Policy 1.1:

Encourage development which provides substantial net benefits and minimizes undesirable consequences. Discourage development that has substantial undesirable consequences that cannot be mitigated.

The proposed establishment is to be located within an existing vacant commercial space. The proposed small self-service establishment, d.b.a. "The Dog Pit" will enhance the available goods and services offered to patrons in the subject NCD and provide two new employment opportunities.

Policy 1.2:

Assure that all commercial and industrial uses meet minimum, reasonable performance standards.

The proposed establishment meets all applicable sections of the Planning Code. There are no current active violations or complaints on the site.

Policy 1.3:

Locate commercial and industrial activities according to a generalized commercial and industrial land use plan.

The proposed development will provide desirable goods and services to the neighborhood and will provide resident employment opportunities to those in the community. Further, the Project Site is located within a Neighborhood Commercial District and is thus consistent with activities in the commercial land use plan.

OBJECTIVE 2:

MAINTAIN AND ENHANCE A SOUND AND DIVERSE ECONOMIC BASE AND FISCAL STRUCTURE FOR THE CITY.

Policy 2.1:

Seek to retain existing commercial and industrial activity and to attract new such activity to the City.

The Project will retain and strengthen existing commercial activity in the neighborhood by replacing a vacant storefront and will enhance the diverse economic base of the City by introducing a new small self-service restaurant.

OBJECTIVE 6: MAINTAIN AND STRENGTHEN VIABLE NEIGHBORHOOD COMMERCIAL AREAS EASILY ACCESSIBLE TO CITY RESIDENTS.

Policy 6.1:

Ensure and encourage the retention and provision of neighborhood-serving goods and services in the city's neighborhood commercial districts, while recognizing and encouraging diversity among the districts.

The proposed small self-service restaurant will strengthen the selection of eating establishments available in the subject NCD. It is supported by the neighborhood's merchant association, TPMA (Taraval Parkside Merchants Association) and is a consistent use for a neighborhood commercial district.

The following guidelines, in addition to others in this objective for neighborhood commercial districts, should be employed in the development of overall district zoning controls as well as in the review of individual permit applications, which require case-by-case review and City Planning Commission approval. Pertinent guidelines may be applied as conditions of approval of individual permit applications. In general, uses should be encouraged which meet the guidelines; conversely, uses should be discouraged which do not.

Eating and Drinking Establishments

Eating and drinking establishments include bars, sit-down restaurants, fast food restaurants, self-service restaurants, and take-out food. Associated uses, which can serve similar functions and create similar land use impacts, include ice cream stores, bakeries and cookie stores. Guidelines for eating and drinking establishments are needed to achieve the following purposes:

- Regulate the distribution and proliferation of eating and drinking establishments, especially in districts experiencing increased commercial activity;
 - Control nuisances associated with their proliferation;
 - Preserve storefronts for other types of local-serving businesses; and
 - Maintain a balanced mix of commercial goods and services.
- The regulation of eating and drinking establishments should consider the following:
- Balance of retail sales and services;
 - Current inventory and composition of eating and drinking establishments;
 - Total occupied commercial linear frontage, relative to the total district frontage;
 - Uses on surrounding properties;
 - Available parking facilities, both existing and proposed;
 - Existing traffic and parking congestion; and
 - Potential impacts on the surrounding community.

The Commerce and Industry Element of the General Plan contains Guidelines for Specific Uses. For eating and drinking establishments, the Guidelines states, "the balance of commercial uses may be threatened when eating and drinking establishments occupy more than 20% of the total occupied commercial frontage." Planning staff has performed a site survey of the NC-2 zoned properties along Taraval Street and found that 18% of the existing commercial frontage is dedicated to eating and drinking establishments (including self-service specialty food uses), and the subject project will increase the concentration to 18.25%, which is below the 20% threshold stated in the General Plan.

Fast Food Restaurants and Self-Service Restaurants

Fast food restaurants and self-service restaurants including take-out food establishments are retail uses which provide quick food service for consumption on or off the premises, which are often designed to serve a high volume of customers at a high turnover rate. As a result, this use can generate problems in traffic and pedestrian circulation, parking congestion, litter, noise and odors. All guidelines for eating and drinking establishments should apply to fast food restaurants and self-service restaurants in addition to the guidelines stated below.

- Large fast food restaurants occupying more than 1000 square feet of floor area are discouraged in neighborhood commercial cluster districts, small-scale neighborhood commercial districts and those individual districts where such discouragement is noted in their description and purpose statements. Large fast food restaurants of that size usually are designed to attract high volumes of customers from a large trade area. Such volumes of customers can generate various nuisance problems for the surrounding residential neighborhoods, especially parking congestion, traffic and pedestrian circulation, litter and late-night activity.
- The proposed use should not add to an overconcentration of fast food restaurants in a single district. As a general rule, fast food restaurants should be evenly distributed throughout the district. However, in certain locations, clustering may be more appropriate. For example, a

- configuration of clustered fast food restaurants where sufficient off-street parking is shared between them might make more efficient use of land than an even distribution of fast food restaurants throughout the district. The number of large fast food restaurants and small self-service restaurants should not exceed the maximum number that would be allowed if all fast food restaurants in the district were at least 500 feet from each other.
- To avoid potential pedestrian-vehicle conflicts where large numbers of children are present, fast food restaurants should not be within 500-foot walking distance of an elementary or secondary school.
 - New or expanding large fast food restaurants should provide a detailed analysis of their anticipated impacts on transportation systems. If problems are anticipated, especially on transit-preferential streets, the proposed use should be reduced in size and/or redesigned to mitigate the above impacts, or prohibited. If the estimated parking demand for the use cannot be accommodated by existing or new off- or on-street parking facilities, the use should provide ample off-street parking on the site or within a reasonable walking distance of the site to provide for the parking demand; otherwise the use should be prohibited (see Auto-Oriented Facilities section and Policy 9 of this Objective for detailed guidelines).
 - The use should provide adequate waiting space for walk-in patrons.
 - The use should be equipped with sufficient outdoor and indoor trash receptacles to avoid litter problems in the surrounding neighborhood.
 - The operator of the use should be responsible for maintaining the sidewalk within a one-block radius of the site free of paper or litter.
 - The use should be designed and operated to contain fumes and odors within the cooking areas, so that such fumes and odors will not spread to adjacent or upper-story uses.
 - The new or expanding use should close at 12:00 Midnight or earlier.

The proposed establishment is 613 square feet, which is well under the 1,000 square foot large fast-food Restaurant threshold. The Subject commercial space is located more than 500 feet from an elementary or secondary school. Although the subject location is within 500 feet of another self-service restaurant, this area is not over concentrated with fast-food uses, in that there is only one other self-service restaurant in the subject block. Furthermore, clustering of these uses is appropriate in this case due to the available on-street parking surrounding McCoppin Park and Parkside Library, which are located adjacent to the subject site. Further, the Project is designed and conditioned to meet all waiting space, littering, odor and hours of operation concerns noted in the General Plan policy.

Policy 6.2:

Promote economically vital neighborhood commercial districts which foster small business enterprises and entrepreneurship and which are responsive to the economic and technological innovation in the marketplace and society.

An independent entrepreneur is sponsoring the proposal. The proposed use is a neighborhood serving use.

9. **Planning Code Section 101.1(b)** establishes eight priority-planning policies and requires review of permits for consistency with said policies. On balance, the project does comply with said policies in that:

- A. That existing neighborhood-serving retail uses be preserved and enhanced and future opportunities for resident employment in and ownership of such businesses be enhanced.

The proposal would enhance the district by providing a small self-service restaurant in an area that is not over concentrated by restaurants. The business will create two additional employment opportunities for the community.

- B. That existing housing and neighborhood character be conserved and protected in order to preserve the cultural and economic diversity of our neighborhoods.

The existing units in the surrounding neighborhood would not be adversely affected in that no exterior modifications are proposed.

- C. That the City's supply of affordable housing be preserved and enhanced,

No housing is removed for this Project.

- D. That commuter traffic not impede MUNI transit service or overburden our streets or neighborhood parking.

The site is located along Taraval Street and is well served by transit. It is presumable that the employees would commute by transit thereby mitigating possible impacts on street parking. Taraval Street is accessible by four MUNI bus routes (28-L, L-OWL, 28, and 91) and MUNI rail line L.

- E. That a diverse economic base be maintained by protecting our industrial and service sectors from displacement due to commercial office development, and that future opportunities for resident employment and ownership in these sectors be enhanced.

The Project will not displace any service or industry establishment. The project will not affect industrial or service sector uses or related employment opportunities. Ownership of industrial or service sector businesses will not be affected by this project.

- F. That the City achieves the greatest possible preparedness to protect against injury and loss of life in an earthquake.

The Project is designed and will be constructed to conform to the structural and seismic safety requirements of the City Building Code. This proposal will not impact the property's ability to withstand an earthquake.

- G. That landmarks and historic buildings be preserved.

The subject building is not a known landmark or historic building. No exterior changes are being made.

H. That our parks and open space and their access to sunlight and vistas be protected from development.

The project will have no negative impact on existing parks and open spaces. The Project does not have an impact on open spaces.

10. The Project is consistent with and would promote the general and specific purposes of the Code provided under Section 101.1(b) in that, as designed, the Project would contribute to the character and stability of the neighborhood and would constitute a beneficial development.

11. The Commission hereby finds that approval of the Conditional Use authorization would promote the health, safety and welfare of the City.

DECISION

That based upon the Record, the submissions by the Applicant, the staff of the Department and other interested parties, the oral testimony presented to this Commission at the public hearings, and all other written materials submitted by all parties, the Commission hereby **APPROVES Conditional Use Application No. 2010.1135C** subject to the following conditions attached hereto as "EXHIBIT A" in general conformance with plans on file, dated January 24, 2011, and stamped "EXHIBIT B", which is incorporated herein by reference as though fully set forth.

APPEAL AND EFFECTIVE DATE OF MOTION: Any aggrieved person may appeal this Conditional Use Authorization to the Board of Supervisors within thirty (30) days after the date of this Motion No. XXXXX. The effective date of this Motion shall be the date of this Motion if not appealed (After the 30-day period has expired) OR the date of the decision of the Board of Supervisors if appealed to the Board of Supervisors. For further information, please contact the Board of Supervisors at (415) 554-5184, City Hall, Room 244, 1 Dr. Carlton B. Goodlett Place, San Francisco, CA 94102.

I hereby certify that the Planning Commission ADOPTED the foregoing Motion on May 26, 2011.

Linda D. Avery
Commission Secretary

AYES:

NAYS:

ABSENT:

ADOPTED: May 26, 2011

EXHIBIT A

AUTHORIZATION

This authorization is for a conditional use to allow a small self-service restaurant (d.b.a. The Dog Pit) located at 1404 Taraval Street, Block 2353, and Lot 008, pursuant to Planning Code Sections 303, 711.44 and 790.91 within the Taraval Street RUSD (Restaurant and Fast-food Sub-district) and NC-2 (Neighborhood Commercial, Small-scale) District and a 65-A Height and Bulk District; in general conformance with plans, dated December 16, 2010, and stamped "EXHIBIT B" included in the docket for Case No. 2010.1135C and subject to conditions of approval reviewed and approved by the Commission on May 26, 2011 under Motion No XXXXXX. This authorization and the conditions contained herein run with the property and not with a particular Project Sponsor, business, or operator.

RECORDATION OF CONDITIONS OF APPROVAL

Prior to the issuance of the building permit or commencement of use for the Project the Zoning Administrator shall approve and order the recordation of a Notice in the Official Records of the Recorder of the City and County of San Francisco for the subject property. This Notice shall state that the project is subject to the conditions of approval contained herein and reviewed and approved by the Planning Commission on May 26, 2011 under Motion No XXXXXX.

PRINTING OF CONDITIONS OF APPROVAL ON PLANS

The conditions of approval under the 'Exhibit A' of this Planning Commission Motion No. XXXXXX shall be reproduced on the Index Sheet of construction plans submitted with the Site or Building permit application for the Project. The Index Sheet of the construction plans shall reference to the Conditional Use authorization and any subsequent amendments or modifications.

SEVERABILITY

The Project shall comply with all applicable City codes and requirements. If any clause, sentence, section or any part of these conditions of approval is for any reason held to be invalid, such invalidity shall not affect or impair other remaining clauses, sentences, or sections of these conditions. This decision conveys no right to construct, or to receive a building permit. "Project Sponsor" shall include any subsequent responsible party.

CHANGES AND MODIFICATIONS

Changes to the approved plans may be approved administratively by the Zoning Administrator. Significant changes and modifications of conditions shall require Planning Commission approval of a new Conditional Use authorization.

Conditions of Approval, Compliance, Monitoring, and Reporting PERFORMANCE

1. **Validity and Expiration.** The authorization and right vested by virtue of this action is valid for three years from the effective date of the Motion. A building permit from the Department of Building Inspection to construct the project and/or commence the approved use must be issued as this Conditional Use authorization is only an approval of the proposed project and conveys no independent right to construct the project or to commence the approved use. The Planning Commission may, in a public hearing, consider the revocation of the approvals granted if a site or building permit has not been obtained within three (3) years of the date of the Motion approving the Project. Once a site or building permit has been issued, construction must commence within the timeframe required by the Department of Building Inspection and be continued diligently to completion. The Commission may also consider revoking the approvals if a permit for the Project has been issued but is allowed to expire and more than three (3) years have passed since the Motion was approved.

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

2. **Extension.** This authorization may be extended at the discretion of the Zoning Administrator only where failure to issue a permit by the Department of Building Inspection to perform said tenant improvements is caused by a delay by a local, State or Federal agency or by any appeal of the issuance of such permit(s).

For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org.

DESIGN

3. **Final Materials.** The Project Sponsor shall continue to work with Planning Department on the building design. Final materials, glazing, color, texture, landscaping, and detailing shall be subject to Department staff review and approval. The architectural addenda shall be reviewed and approved by the Planning Department prior to issuance.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

4. **Garbage, composting and recycling storage.** Space for the collection and storage of garbage, composting, and recycling shall be provided within enclosed areas on the property and clearly labeled and illustrated on the architectural addenda. Space for the collection and storage of recyclable and compostable materials that meets the size, location, accessibility and other standards specified by the San Francisco Recycling Program shall be provided at the ground level of the buildings.

For information about compliance, contact the Case Planner, Planning Department at 415-558-6378, www.sf-planning.org.

MONITORING

5. **Enforcement.** Violation of any of the Planning Department conditions of approval contained in this Motion or of any other provisions of Planning Code applicable to this Project shall be subject to the enforcement procedures and administrative penalties set forth under Planning Code Section 176 or Section 176.1. The Planning Department may also refer the violation complaints to other city departments and agencies for appropriate enforcement action under their jurisdiction.
For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org
6. **Revocation due to Violation of Conditions.** Should implementation of this Project result in complaints from interested property owners, residents, or commercial lessees which are not resolved by the Project Sponsor and found to be in violation of the Planning Code and/or the specific conditions of approval for the Project as set forth in Exhibit A of this Motion, the Zoning Administrator shall refer such complaints to the Commission, after which it may hold a public hearing on the matter to consider revocation of this authorization.
For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

OPERATION

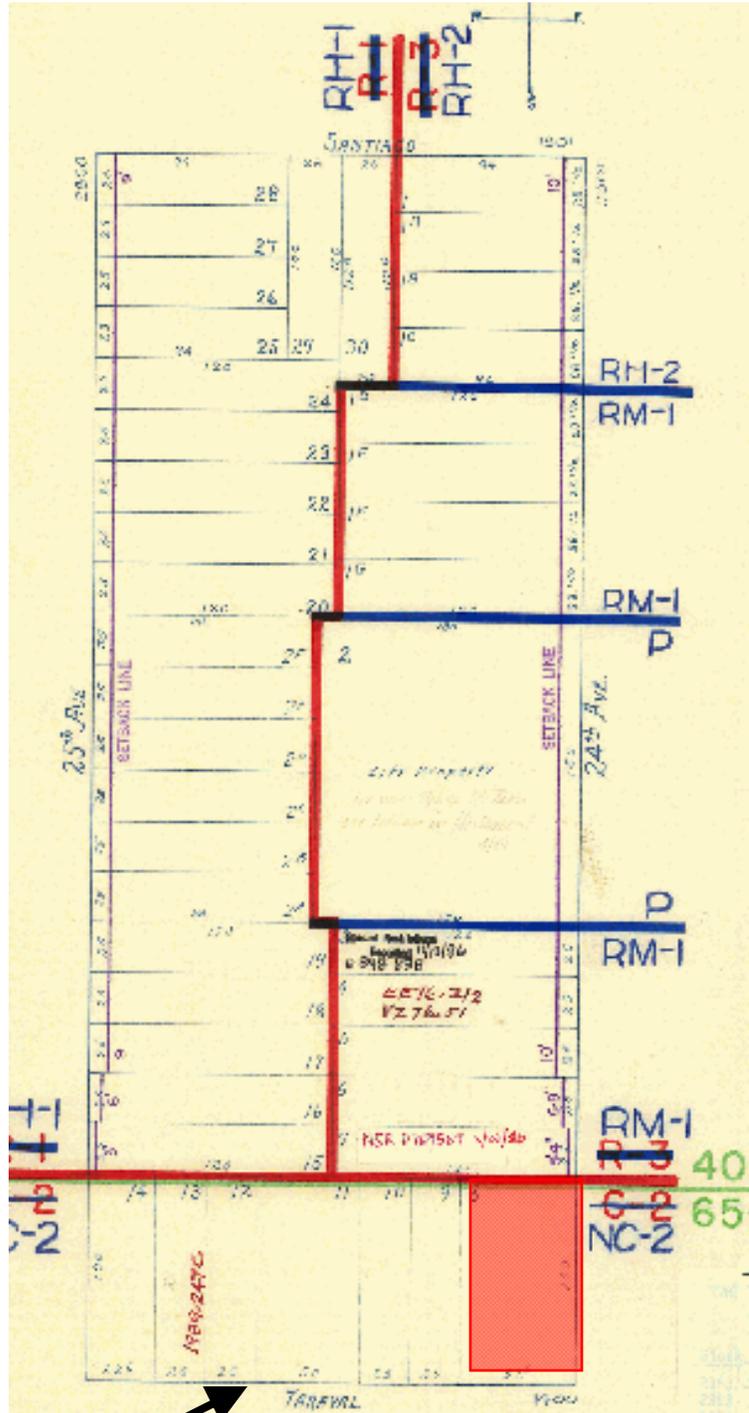
7. **Garbage, Recycling, and Composting Receptacles.** Garbage, recycling, and compost containers shall be kept within the premises and hidden from public view, and placed outside only when being serviced by the disposal company. Trash shall be contained and disposed of pursuant to garbage and recycling receptacles guidelines set forth by the Department of Public Works.
For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works at 415-554-5810, <http://sfdpw.org>
8. **Community Liaison.** Prior to issuance of a building permit to construct the project and implement the approved use, the Project Sponsor shall appoint a community liaison officer to deal with the issues of concern to owners and occupants of nearby properties. The Project Sponsor shall provide the Zoning Administrator with written notice of the name, business address, and telephone number of the community liaison. Should the contact information change, the Zoning Administrator shall be made aware of such change. The community liaison shall report to the Zoning Administrator what issues, if any, are of concern to the community and what issues have not been resolved by the Project Sponsor.
For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org
9. **Sidewalk Maintenance.** The Project Sponsor shall maintain the main entrance to the building and all sidewalks abutting the subject property in a clean and sanitary condition in compliance with the Department of Public Works Streets and Sidewalk Maintenance Standards.
For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works, 415-695-2017, <http://sfdpw.org/>

10. **Odor Control.** While it is inevitable that some low level of odor may be detectable to nearby residents and passersby, appropriate odor control equipment shall be installed in conformance with the approved plans and maintained to prevent any significant noxious or offensive odors from escaping the premises.

For information about compliance with odor or other chemical air pollutants standards, contact the Bay Area Air Quality Management District, (BAAQMD), 1-800-334-ODOR (6367), www.baaqmd.gov and Code Enforcement, Planning Department at 415-575-6863, www.sf-planning.org

1404 Taraval Street

Parcel Map

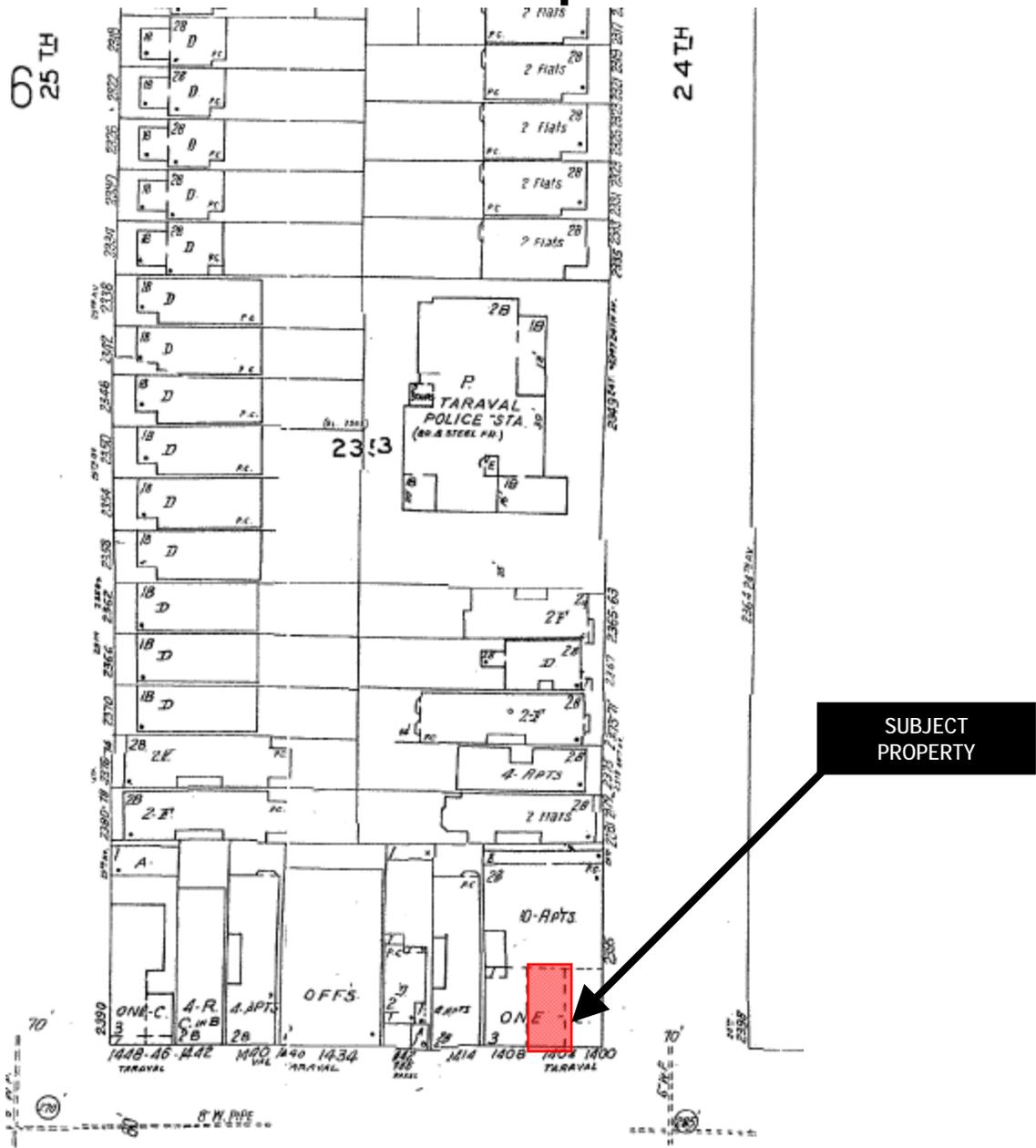


**SUBJECT
PROPERTY**



Conditional Use Hearing
Case Number 20010.1135C
Small self-Service Restaurant
The Dog Pit
1404 Taraval Street

Sanborn Map*



*The Sanborn Maps in San Francisco have not been updated since 1998, and this map may not accurately reflect existing conditions.



Conditional Use Hearing
Case Number 20010.1135C
Small self-Service Restaurant
The Dog Pit
1404 Taraval Street

Aerial Photo

View from South



Conditional Use Hearing
Case Number 20010.1135C
Small self-Service Restaurant
The Dog Pit
1404 Taraval Street

Aerial Photo

View from East



Conditional Use Hearing
Case Number 20010.1135C
Small self-Service Restaurant
The Dog Pit
1404 Taraval Street

Site Photo



SUBJECT
PROPERTY

Conditional Use Hearing
Case Number 20010.1135C
Small self-Service Restaurant
The Dog Pit
1404 Taraval Street

HEATH DEPT. FINISHES NOTES

- SLIP RESISTANT FLOOR THAT ARE ABRASIVE OR THAT HAVE RAISED TREAD PATTERNS MUST BE RESTRICTED TO TRAFFIC AREAS ONLY AND MUST BE PROPERLY SLOPED TO FLOOR DRAINS. FLOORING UNDER EQUIPMENT AND AT BASE COVES MUST BE SMOOTH.
- USE GLOSS OR SEMI-GLOSS PAINT FOR PAINTED WALL IN THE RESTROOMS, STORAGE AND UTILITY ROOMS, AND AT THE WALLS AND CEILING OF SELF SERVICE SOFT DRINK DISPENSERS.
- PROVIDE AN ACCEPTABLE SMOOTH, DURABLE, CLEANABLE, NON-CORROSIVE, NON-FLAMMABLE AND LIGHT COLORED WALL COVERING SUCH AS STAINLESS STEEL OR CERAMIC TILE BEHIND COOKING EQUIPMENT AND AT ALL SIDE WALL THAT ARE ADJACENT OR IN CLOSE PROXIMITY TO COOKING EQUIPMENT FROM THE BOTTOM EDGE OF THE HOOD DOWN TO THE TOP OF THE FLOOR COVERING.
- WALK IN FREEZER SHALL BE COMPLETELY FLASHED TO THE ADJACENT BUILDING WALL AND CEILING. PROVIDE AN APPROVED 3/8" INTEGRAL METAL COVED BASE AT THE INSIDE AND OUTSIDE FLOOR / WALL JUNCTURES OF THE WALK-IN FREEZER.
- CABINETS AND COUNTERS SHALL HAVE APPROVED, EASILY CLEANABLE SURFACES ON TOPS AND OTHER EXTERIOR SURFACES, INTERIOR SURFACES AND SHELVES; STAINLESS STEEL OR PLASTIC LAMINATE.
- T-BAR CEILING PANELS OVER KITCHEN, FOOD PREP AND STORAGE AREAS SHALL BE VINYL FACED AND LIGHT COLORED. LIGHT COLORED IS DEFINED AS HAVING AT LEAST 70% REFLECTIVITY VALUE.
- ALL FRP SHALL BE WHITE IN COLOR.
- WALL AND CEILINGS PROPOSED IN AREAS TO HAVE WASHABLE WALLS AND CEILINGS SHALL BE WHITE IN COLOR. USE GLOSS OR SEMI-GLOSS PAINT.
- ALL CONDUIT, PLUMBING ETC. SHALL BE INSTALL WITHING THE WALL CAVITY (UNSEEN) WHEN EVER PRACTICAL.

ALL POTENTIAL HAZARDOUS FOOD ITEMS TO BE WRAPPED AND PUT IN REFRIGERATOR OF FREEZER AS REQUIRED BY THE HEALTH DEPARTMENT

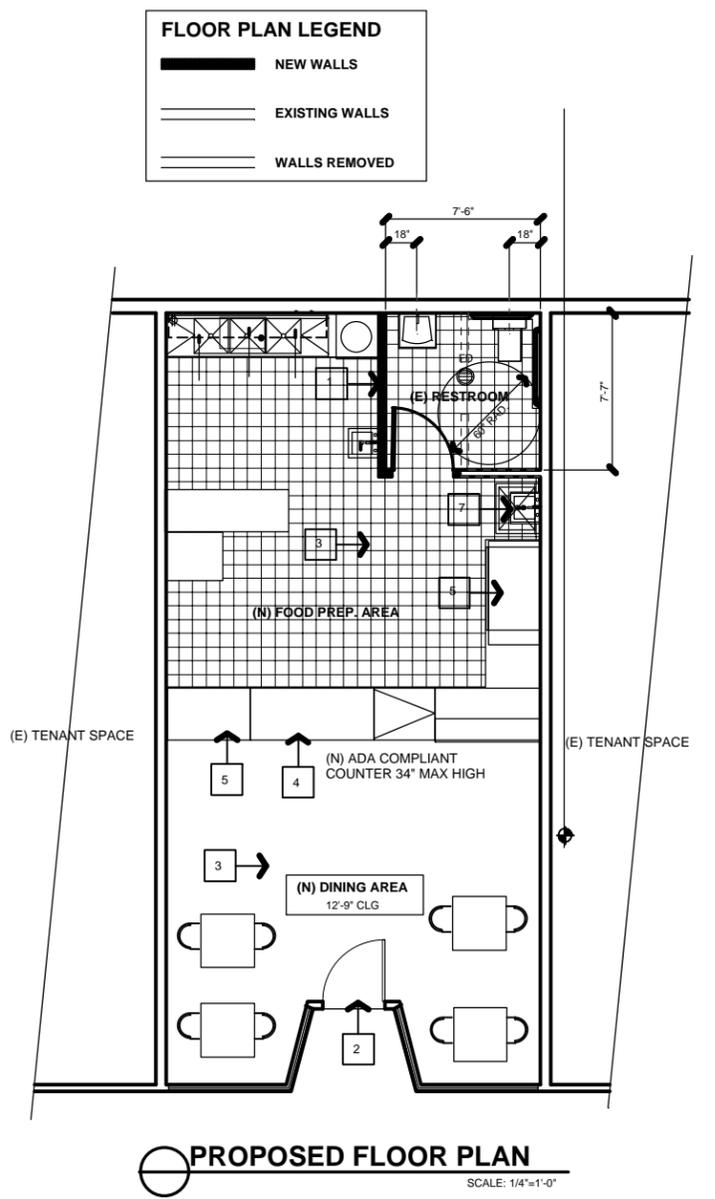
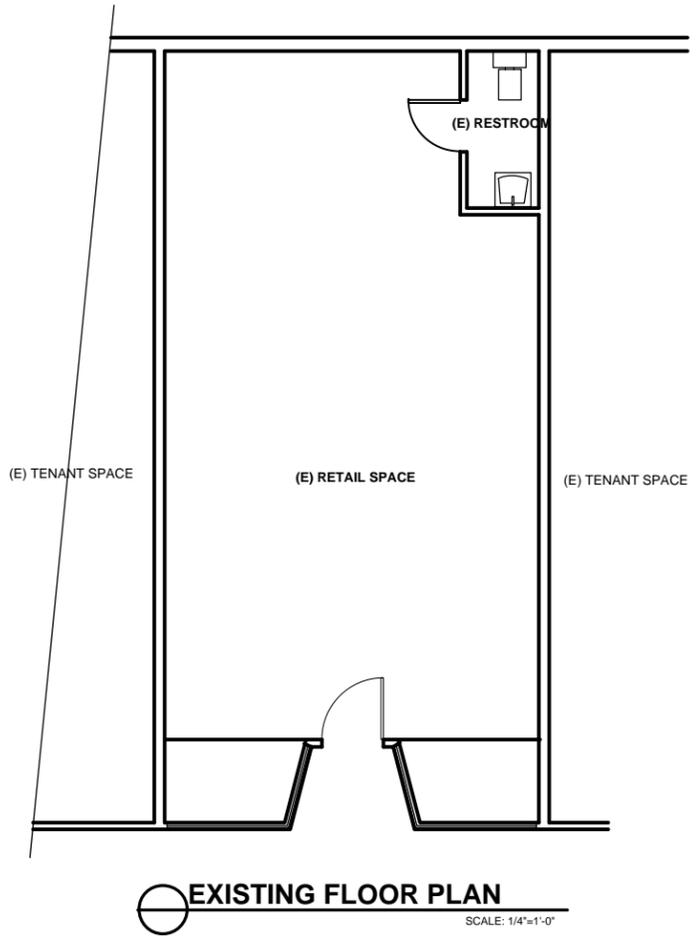
DOOR HARDWARE
EXIT DOOR SHALL BE OPERABLE FROM THE INSIDE WITHOUT USE OF A KEY OR ANY SPECIAL KNOWLEDGE OF EFFORT
TO BE EQUIPPED WITH KEY-OPERATED LOCKING DEVICES FROM THE EGRESS SIDE PROVIDED THAT A VISIBLE DURABLE SIGN IS POSTED ADJACENT TO DOOR STATING: "THIS DOOR SHALL REMAIN UNLOCKED WHEN THE BUILDING IS OCCUPIED"
ADDRESS NUMBERS SHALL BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET FRONTING THE BUILDING. NUMBERS SHALL BE 4" MIN HIGH WITH 1/2" STROKE, SOLID COLORED AND CONTRAST WITH THEIR BACKGROUND

- EQUIPPED WITH APPROVED COMMERCIAL CASTERS (WHERE APPLICABLE) AND APPROVED HEAVY DUTY QUICK DISCONNECT FLEXIBLE GAS LINES WITH RESTRAINING CABLES.
- SERVICE COUNTERS SHALL BE 34" MAX HIGH FOR HANDICAP ACCESSIBILITY.
- ALL EXISTING EQUIPMENT (IF APPLICABLE) SHALL BE NSF APPROVED OF EQUIVALENT AND REFURBISHED TO ITS ORIGINAL CONDITION.
- WATER HEATER SHALL BE INSTALLED IN 6" MIN LEGS AND STRAPPED TO THE ADJACENT WALL(S) FOR SAFETY AND T/P RELIEF OVERFLOW DRAINING INDIRECT TO FUNNEL DRAIN, JANITORAL SINK OR FLOOR SINK.
- ALL FLOOR MOUNTED FIXTURES SHALL BE INSTALLED ON HEAVY DUTY CASTERS TO FACILITATE CLEANING OF FLOORS BENEATH.
- ALL STORAGE SHELIVING SHALL HAVE 6" MIN. LEGS TO FACILITATE CLEANING OF FLOORS BENEATH. STORAGE SHELIVING SHALL MEET NSF INTERNATIONAL OR EQUIVALENT STANDARDS AND SHALL BE STAINLESS STEEL FOR DRY STORAGE AND EPOXY COATED FOR WALK-IN REFRIGERATION / FREEZER STORAGE AREAS.
- INSTALL ADA COMPLIANT LEVER TYPE HANDLES AT ALL SINKS. ALL SINKS MUST HAVE HOT WATER (120 DEGREES F) AND COLD WATER AND MIXING FAUCETS.
- INSTALL HEAVY DUTY LIQUID SOAP AND PAPER TOWEL DISPENSERS ABOVE ALL HANDSINKS.
- WALK-IN REFRIGERATORS OF FREEZERS SHALL BE COMPLETELY FLASHED TO SURROUNDING WALLS AND CEILING. THE AREA ABOVE THE WALK-IN UNIT SHALL NOT BE USED FOR STORAGE. ANY OPENINGS IN THE FLASHING FOR VENTILATION ABOVE THE WALK- IN UNIT MUST BE SCREENED WITH 16 MESH SCREEN. PROVIDE 2" MIN. AIR GAP BETWEEN WALK-IN UNIT PANELS AND ADJACENT WALLS.
- DELI AND MEAT CASES SHALL BE RAISED 4" OFF THE FLOOR WITH WHEELS OR SET ON ON 6" COVERED CURB OR STAINLESS STEEL (S/S) LEGS.
- PROVIDE PUSH BUTTON TYPE DISPENSERS FOR SELF SERVICE BEVERAGE AREA.
- EMPLOYEE LOCKERS SHALL BE INSTALLED ON 6" MIN. HIGH, EASILY CLEANABLE OPEN LEGS THAT PROVIDE 6" MIN. CLEAR SPACE BENEATH LOCKERS, CANTILEVERED OFF THE WALL AT A MINIMUM HEIGHT OF 6" , OR MOUNTED ON A 4" MIN. HIGH CONTINUOUS COVED CURB OR PLATFORM.
- INSTALL DISHWASHER (IF APPLICABLE) ON 6" LEGS, TEFLON SKIDS OR CASTERS WITH EXTRA FLEXIBLE CONNECTIONS

SCOPE OF WORK / PLAN NOTES

- INSTALL NEW ADA COMPLIANT RESTROOM
- INSTALL / UPGRADE TO ADA COMPLIANT ENTRY DOOR
- INSTALL NEW INTERIOR FINISHES
- INSTALL NEW ADA SERVICE COUNTER.
- INSTALL FOOD PREP. EQUIPMENT PER SCHEDULE.
- INSTALL NEW PLUMBING FIXTURES
- INSTALL NEW LIGHTING FIXTURES PER PLAN.
- INSTALL ELECTRICAL OUTLETS

ROOM FINISH SCHEDULE						
ROOMS	FLOOR	BASE	WALLS			CEILING
	16" X 16" CERAMIC TILE		WOOD BASEBOARD (EXISTING)	6" TILE (EXISTING)	5/8" TYPE 'X' GYPSUM BOARD.	5/8" TYPE 'X' GYPSUM BOARD. (EXISTING) NON ABSORBANT, WASHABLE FINISH
	8" X 8" QUARRY TILE (EPOXY GROUT)				FRP TO 48" A.F.F.	
					STAINLESS STEEL	STAINLESS STEEL
DINING AREA						
PREP AREA						
RESTROOM						



FLOOR PLAN LEGEND

- NEW WALLS
- EXISTING WALLS
- WALLS REMOVED

REVISIONS

Beaumont + Associates
4050 Harlan Street, Emeryville California 94608
Tel: 510/652-4433 Fax: 510/652-5111



EXISTING FLOOR PLAN
PROPOSED FLOOR PLAN
NOTES AND SCHEDULES

THE DOG PIT
1404 TARAVAL STREET
SAN FRANCISCO, CALIFORNIA 94116

DATE 11/15/10
DRAWN BY MB
SHEET NO.



1- VIEW NORTH EAST



2- VIEW NORTH - PROJECT BUILDING



3- VIEW NORTH WEST



4-VIEW SOUTH EAST



5- VIEW SOUTH



6- VIEW SOUTH WEST

March 1, 2011

Re: The Dog Pit - 1404 Taravel Street, San Francisco, CA 94116
Acct# 20103325

To the SF Planning Department:

We, the Taravel Parkside Merchant Association (TPMA), would like to show our complete support and approval for The Dog Pit joining the local eateries here at the Taravel Parkside area in San Francisco. The TPMA strongly feels The Dog Pit will be a great addition to the fantastic neighborhood providing affordable, fast, and delicious food to service everyone in the area including the Abraham Lincoln High School students and patrons visiting the newly remodeled Taravel Branch Library.

TPMA has taken the opportunity to meet with the Chief Executive Officer of The Dog Pit, Mr. Jason Tam, and understands The Dog Pit's concept will not be requiring any open-flame cooking; it will be a simple steam and serve process. We also had the pleasure of tasting some of the steamed hotdogs and sausages enjoying every last bite. Upon discussing The Dog Pit's menu, we learned not only will The Dog Pit be a quick, budget friendly bite, but also offer a variety of healthy items as well. The concept of The Dog Pit has not been seen on Taravel Street prior, so we firmly believe it will be a great new business that will not only fill one of the vacant spaces, but will also brighten up the neighborhood and hopefully bring more foot traffic through the area to increase business for neighboring merchants as well.

We, the TPMA, hopes the San Francisco Planning Department sees the many benefits The Dog Pit will bring to the Taravel Parkside area as we do, and move forward with its approval.

Regards,



Yumi Sam – TPMA President



Dane Morton – TPMA Vice-President