



SAN FRANCISCO PLANNING DEPARTMENT

Executive Summary Conditional Use

HEARING DATE: MARCH 25, 2010

Date: March 19, 2010
Case No.: **2009.1079C**
Project Address: **658 VALLEJO STREET**
Zoning: North Beach Neighborhood Commercial District (NCD)
40-X Height and Bulk District
North Beach Special Use District (SUD)
Block/Lot: 0131/026
Project Sponsor: Ahmad Larizadeh
71 Blake Street
San Francisco, CA 94118
Staff Contact: Kevin Guy– (415) 558-6163
kevin.guy@sfgov.org
Recommendation: **Approval with Conditions**

1650 Mission St.
Suite 400
San Francisco,
CA 94103-2479

Reception:
415.558.6378

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415.558.6409

Planning
Information:
415.558.6377

PROJECT DESCRIPTION

The project sponsor proposes to establish a business offering specialty foods, a take-out deli, and catering services at 658 Vallejo Street. This use is classified as "Specialty Food, Self Service" pursuant to Planning Code Section 790.93. Conditional Use authorization is required to establish a new Specialty Food, Self Service use within the North Beach NCD. The project proposes to improve the food preparation area in the rear of the tenant space, and to add display shelves, a restroom, and a sales counter to the retail area at the front of the tenant space. The project does not propose to expand the space or modify the exterior of the storefront.

SITE DESCRIPTION AND PRESENT USE

The project site is located on the north side of Vallejo Street, between Columbus Avenue and Stockton Street, Assessor's Block 0131, Lot 026. The property is located within the North Beach Neighborhood Commercial District, the North Beach Special Use District, and a 40-X Height and Bulk District.

The project is proposed within a building that is developed with a two-story building that covers 100% of the lot. A portion of the building facing the corner of Vallejo Street and Columbus Avenue reaches a height of three stories. The building occupies the majority of a triangular-shaped block, with frontage on Columbus Avenue, Stockton Street, and Vallejo Street. A total of eleven dwelling units occupy the upper floors, while restaurants, retail uses, and other commercial establishments occupy the ground floor. The tenant space was most recently used as a food preparation area for an adjacent restaurant (see 'Issues and Other Considerations').

SURROUNDING PROPERTIES AND NEIGHBORHOOD

The area surrounding the project site is mixed-use in character. A variety of commercial establishments are located within ground floor storefronts in the vicinity, including restaurants, financial institutions, apparel stores, and other types of retailers. Upper floors of buildings are generally occupied by offices, dwelling units, or tourist-hotels. Other uses in the vicinity include the Church of Saints Peter and Paul (located two blocks to the north) and Washington Square Park (located one block to the north).

ENVIRONMENTAL REVIEW

The project is categorically exempt pursuant to the California Environmental Quality Act (CEQA), Section 15301 (Class 1, Minor Alteration of Existing Structure).

HEARING NOTIFICATION

TYPE	REQUIRED PERIOD	REQUIRED NOTICE DATE	ACTUAL NOTICE DATE	ACTUAL PERIOD
Classified News Ad	20 days	March 5, 2010	March 3, 2010	22 days
Posted Notice	20 days	March 5, 2010	March 5, 2010	20 days
Mailed Notice	10 days	March 15, 2009	March 4, 2010	21 days

PUBLIC COMMENT

- As of the date of publication, staff has received no comments on the proposed project.

ISSUES AND OTHER CONSIDERATIONS

- The Commerce and Industry Element of the General Plan contains Guidelines that discourage the overconcentration of eating and drinking establishments within Neighborhood Commercial Districts. While the proposed business would sell food, the "Specialty Food, Self-Service" use is a retail use that is distinct from a restaurant, in that the food prepared on-site is intended primarily for off-site consumption. Accordingly, the Planning Code limits "Specialty Food, Self-Service" uses to a maximum of ten seats, prohibits on-site beer and wine consumption, and requires that food be paid for prior to consumption. This use category is intended for specialty and artisanal retail food shops. Because the business will sell food that will be eaten elsewhere, it will function as a neighborhood-serving retail use and rather than a restaurant. The project therefore does not contribute to an overconcentration of restaurants in North Beach.
- The tenant space of the proposed project was previously occupied by a printing business, and was more recently converted for use as a food preparation area for the adjacent Pinocchio's restaurant. This expansion of the restaurant would require Conditional Use authorization pursuant to Planning Code Section 722.42. However, the conversion occurred without the benefit of proper approvals, and is the subject of an active code enforcement case. Approval of the proposed project would reestablish a legal use and resolve the enforcement issue. In addition, the windows of the storefront have been obscured while the space has been used as an ancillary kitchen for the adjacent restaurant. This project will restore the transparency of the storefront and activate the streetscape by revealing the merchandise and activity within.

REQUIRED COMMISSION ACTION

In order for the project to proceed, the Commission must grant Conditional Use authorization to allow an "Specialty Food, Self-Service" use within the North Beach NCD, pursuant to Planning Code Section 722.69A.

BASIS FOR RECOMMENDATION

- The project promotes small-business ownership and the viability of the overall North Beach NCD.
- The project would contribute to the diversity of retail businesses options in the area.
- The project would restore an active, transparent storefront to enliven the sidewalk along Vallejo Street.
- The project meets all applicable requirements of the Planning Code.
- The project is desirable for, and compatible with the surrounding neighborhood.

RECOMMENDATION: <i>Approval with Conditions</i>

Attachments:

Block Book Map
Sanborn Map
Aerial Photograph
Zoning Map
Photo
Proposed Plans

Attachment Checklist

- Executive Summary
- Draft Motion
- Zoning District Map
- Parcel Map
- Sanborn Map
- Aerial Photo
- Site Photos

- Project sponsor submittal
- Drawings: Existing Conditions
- Check for legibility
- Drawings: Proposed Project
- Check for legibility

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

Planner's Initials

KMG: G:\Projects\658 Vallejo\2009.1079C - 658 Vallejo - Exec Summary.doc



SAN FRANCISCO PLANNING DEPARTMENT

Subject to: (Select only if applicable)

- Inclusionary Housing (Sec. 315)
- Jobs Housing Linkage Program (Sec. 313)
- Downtown Park Fee (Sec. 139)
- First Source Hiring (Admin. Code)
- Child Care Requirement (Sec. 314)
- Other

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Planning Commission Motion No. XXXXX

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Recommendation: **Approval with Conditions**

ADOPTING FINDINGS RELATED TO THE APPROVAL OF A CONDITIONAL USE AUTHORIZATING THE ESTABLISHMENT OF A "SPECIALTY FOOD, SELF SERVICE" USE AT 658 VALLEJO STREET WITHIN ASSESSOR'S BLOCK 0131, LOT 026, LOCATED WITHIN THE NORTH BEACH NEIGHBORHOOD COMMERCIAL DISTRICT, THE 40-X HEIGHT AND BULK DISTRICT, AND THE NORTH BEACH SPECIAL USE DISTRICT.

RECITALS

1. On November 18, 2009, Ahmad Larizadeh ("Project Sponsor") submitted a request with the City and County of San Francisco Planning Department ("Department") for a Conditional Use authorization (Application No. 2009.1079C) to establish a Specialty Food, Self Service use, as defined in Planning Code Section ("Section") 790.93, located at 658 Vallejo Street ("Project Site"), within the North Beach Neighborhood Commercial District ("NCD") and the North Beach Special Use District (collectively, "Project"). This authorization is requested to allow a business offering specialty foods, a take-out deli, and catering services. No other alterations are proposed for the exterior of the storefront.
2. The Project is exempt from the California Environmental Quality Act ("CEQA") as a Class 1 categorical exemption.

3. On March 25, 2010, the Commission conducted a duly noticed public hearing at a regularly scheduled meeting on Conditional Use Application No. 2009.1079C, at which time the Commission reviewed and discussed the findings for approval prepared for its review by Department staff.
4. The Commission has reviewed and considered reports, studies, plans and other documents pertaining to the Project.
5. The Commission has heard and considered the testimony presented at the public hearing and has further considered the written materials and oral testimony presented on behalf of the Project Sponsor, Department staff, and other interested parties.
6. **MOVED**, that the Commission hereby approves the Conditional Use Authorization requested in Application No. 2009.1079C, subject to the conditions attached hereto as Exhibit A, based on the following findings:

FINDINGS

Having reviewed the materials identified in the recitals 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. **Project Description.** The Project Sponsor proposes to establish a business offering specialty foods, a take-out deli, and catering services at 658 Vallejo Street. This use is classified as "Specialty Food, Self Service" pursuant to Planning Code Section 790.93. Conditional Use authorization is required to establish a new Specialty Food, Self Service use within the North Beach NCD. The Project proposes to improve the food preparation area in the rear of the tenant space, and to add display shelves, a restroom, and a sales counter to the retail area at the front of the tenant space. The Project does not propose to expand the space or modify the exterior of the storefront.
3. **Site Description and Present Use.** The Project Site is located on the north side of Vallejo Street, between Columbus Avenue and Stockton Street, Assessor's Block 0131, Lot 026. The property is located within the North Beach Neighborhood Commercial District, the North Beach Special Use District, and a 40-X Height and Bulk District.

The Project is proposed within a building that is developed with a two-story building that covers 100% of the lot. A portion of the building facing the corner of Vallejo Street and Columbus Avenue reaches a height of three stories. The building occupies the majority of a triangular-shaped block, with frontage on Columbus Avenue, Stockton Street, and Vallejo Street. A total of eleven dwelling units occupy the upper floors, while restaurants, retail uses, and other commercial establishments occupy the ground floor. The tenant space of the proposed Project was previously occupied by a printing business, and was more recently used as a food preparation area for an adjacent restaurant without the benefit of proper approvals.

4. **Surrounding Properties and Neighborhood.** The area surrounding the Project Site is mixed-use in character. A variety of commercial establishments are located within ground floor storefronts in the vicinity, including restaurants, financial institutions, apparel stores, and other types of retailers. Upper floors of buildings are generally occupied by offices, dwelling units, or tourist-hotels. Other prominent uses in the vicinity include the Church of Saints Peter and Paul (located three blocks to the north) and Washington Square Park (located two blocks to the north).
5. **Public Comment.** To date, the Department has received no correspondence regarding the project.
6. **Planning Code Compliance:** The Commission finds that the Project complies with the relevant provisions of the Planning Code in the following manner:

- A. **Use.** "Specialty Food, Self Service" uses require Conditional Use authorization within the North Beach NCD, pursuant to Section 722.69A.

The Project Sponsor is requesting Conditional Use authorization to establish a Specialty Food, Self Service use.

- B. **Off-Street Parking.** Section 151 requires retail uses to provide one parking space for every 500 square feet of occupied floor area, where the occupied floor area exceeds 5,000 square feet.

The occupied floor area of the existing tenant space measures less than 5,000 square feet, and the Project proposes no physical expansion of the space. The Project is not required to provide parking.

- C. **Loading.** Section 152 requires off-street freight loading for uses above a certain size. Retail stores and uses primarily engaged in the handling of goods (such as the proposed business) are not required to provide off-street freight loading if they measure less than 10,000 square feet in gross floor area

With a gross floor area of under 10,000 square feet, the Project is not required to provide off-street loading.

- D. **Formula Retail.** Section 703.3 places notification requirements and other restrictions on formula retail uses.

The Project is not considered to be a Formula Retail Use as defined by Section 703.3 of the Planning Code.

- E. **Hours of Operation.** Section 722.27 allows hours of operation from 6:00AM until 2:00AM as of right and requires conditional use authorization to operate between the hours of 2:00AM and 6:00AM.

The Project Sponsor is not requesting Conditional Use authorization to operate between the hours of 2:00AM and 6:00AM.

7. **Conditional Use Findings.** Section 303(c) establishes criteria for the Planning Commission to consider when reviewing applications for Conditional Use Authorization. The Project complies with some, but not all of the criteria in that:

- A. The proposed use or feature, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary or desirable for, and compatible with, the neighborhood or the community.

The Project will contribute to the overall vibrancy of the North Beach NCD by diversifying the retail goods offered in the area. A substantial number of storefronts in the area are occupied by eating and drinking establishments, which have displaced retail tenants that offer neighborhood-serving sales and personal services. While the proposed business would sell food, the "Specialty Food, Self-Service" use is distinct from a restaurant in that the food prepared on-site is intended primarily for off-site consumption. The Code therefore limits the allowable number of seats to a maximum of ten, prohibits on-site beer and wine consumption, and requires that food be paid for prior to consumption. The "Specialty Food, Self-Service" use is also distinct from a specialty grocery (as defined by Section 790.102(b) in that the business emphasizes the sale of for that is prepared on-site, rather than the sale of prepackaged food or non-food commodities. This use category is intended for specialty and artisanal foods shops that sell foods that will be eaten elsewhere, and may include some accessory wholesaling, manufacturing, and processing of foods and other goods.

The proposed use would fulfill a desirable niche within the spectrum of commercial services in North Beach. The business would diversify the take-out dining options in the area without contributing to a further overconcentration of restaurants. The Project would also restore a neighborhood-serving retail use to the tenant space that generates pedestrian activity. The windows of the storefront have been obscured while the space has been used as an ancillary kitchen for the adjacent restaurant. This Project will reveal the storefront and activate the streetscape by making the merchandise and activity of the business within. The Project is desirable for and compatible with the neighborhood.

- B. The proposed use or feature will not be detrimental to the health, safety, convenience, or general welfare of persons residing or working in the vicinity, or injurious to property, improvements, or potential development in the vicinity, with respect to aspects including, but not limited to the following:

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

The size and shape of the site and the size, shape, and arrangement of the building are adequate for the Project. The Project would not physically expand the existing building or tenant space.

- 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, including provision of car-share parking spaces, as defined in Section 166 of this Code;

The Project will not adversely impact public transit or overburden the existing supply of parking in the neighborhood. The use is relatively small, and the area is well-served by ample public transportation. Off-street parking and loading are not required for the Project.

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

The business is not expected to generate excessive noise or odors. The Project proposes relatively limited heated cooking facilities, therefore, the food preparation activities should not emit substantial cooking odors into the air. Exhibit A of this motion contains a condition requiring that all noise and odors be regulated so as not to be a nuisance to nearby businesses or residents. No exterior alterations are proposed, therefore, the Project should not generate additional dust or glare.

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

The Project Site is completely built-out at the commercial ground level, therefore, no landscaping will need to be provided. Any future changes in lighting and signage would be required to comply with the requirements of the Planning Code, the Secretary of the Interior's Standards for the Treatment of Historic Properties, the Urban Design Element of the General Plan, and other applicable regulations and policies.

- 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 the applicable requirements of the Planning Code, and will not adversely affect the policies of the General Plan as discussed under Item #8 below.

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

The North Beach NCD functions as a neighborhood-serving marketplace, citywide specialty shopping and dining district, and tourist attraction. Section 722.1. describes that, "The balance between neighborhood-serving convenience stores and Citywide specialty businesses has shifted, as convenience stores have been replaced by restaurants and bars." Accordingly, the regulations of the North Beach NCD are crafted to retain and encourage new neighborhood-serving businesses and to prohibit the conversion of tenant spaces from neighborhood-serving retail and services to new eating and drinking establishments.

The Project Site was previously occupied by a print shop, and was subsequently converted into an

ancillary kitchen used by an adjacent restaurant, without the benefit of proper approvals. The Project would restore the tenant space to a neighborhood-serving retail use, offering specialty foods that are prepared on-site. Because the food would be sold for off-site consumption, the business will function as a neighborhood-serving retail use and rather than a restaurant. The Project will diversify the overall mix of retail offerings in the area, and will not exacerbate the overconcentration of restaurants within the North Beach NCD. The Project would not expand the tenant space, retaining the small-scale and fine-grained mix of businesses in the area.

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

COMMERCE AND INDUSTRY ELEMENT

Neighborhood Commerce

OBJECTIVE 6:

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

Policy 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.

In order for a neighborhood commercial district to remain viable and be compatible with the surrounding neighborhood, it must exhibit a healthy balance of different types of commercial uses. This policy includes guidelines that prioritize uses which will provide goods and services to serve residents in the area. The Project will restore a neighborhood-serving retail use to the tenant space, offering specialty foods which are prepared on-site.

Policy 2:

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

The Project is desirable because it will establish a new small business that adds to the diversity of the retail mix in the area, and will contribute to the overall vitality of the North Beach NCD.

9. **General Plan Findings.** Section 101.1(b) establishes eight priority planning policies and requires the review of permits for consistency with said policies:
 - (1) That existing neighborhood-serving retail uses be preserved and enhanced and future opportunities for resident employment in and ownership of such businesses enhanced.

The Project would create a neighborhood-serving retail establishment that can provide employment opportunities for residents of the area.

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

The business would occupy an existing ground-floor tenant space. No housing units will be displaced by the Project. The Project will strengthen neighborhood character by adding to the retail diversity of the area and activating the adjacent sidewalk.

- (3) That the City's supply of affordable housing be preserved and enhanced.

The Project would not have any impacts on the City's supply of affordable housing.

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

The Project would not adversely impact public transit or place a burden on the existing supply of parking in the neighborhood. The area is well-served by public transportation.

- (5) 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.

There is no commercial office development associated with the Project. No industrial or service sector uses would be displaced.

- (6) That the City achieve the greatest possible preparedness to protect against injury and loss of life in an earthquake.

The Project does not involve any construction activities that would compromise the structural integrity of the existing building.

- (7) That landmarks and historic buildings be preserved.

No exterior changes are proposed for the Project. Any future storefront alterations and signage would be required to comply with applicable preservation standards.

- (8) That our parks and open space and their access to sunlight and vistas be protected from development.

The Project, which does not include any physical expansion of the existing building envelope, would not impact any parks or open spaces or their access to sunlight.

12. On balance, 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. 2009.1079C** subject to the conditions attached hereto as "EXHIBIT A" which is incorporated herein by reference as though fully set forth.

APPEAL AND EFFECTIVE DATE OF MOTION: Any aggrieved person may appeal this approval of a Conditional Use Authorization application 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 94012.

I hereby certify that the Planning Commission ADOPTED the foregoing Motion on March 25, 2010.

Linda Avery
Commission Secretary

AYES:

NAYS:

ABSENT:

ADOPTED: March 25, 2010

Exhibit A

Conditions of Approval

1. This authorization is to establish a Specialty Food, Self-Service use as defined in Planning Code Section 790.93, in general conformity with plans labeled Exhibit B, dated March 25, 2010.
2. The Project Sponsor shall obtain a building permit for this project within three (3) years from the date of this Conditional Use Authorization, and construction shall thereafter be pursued diligently to completion or the said authorization shall be deemed null and void. This authorization may be extended at the discretion of the Zoning Administrator only if the failure to issue a permit by the Department of Building Inspection within three years is delayed by a City, state or federal agency, or by appeal of the issuance of such permit.
3. No exterior alterations are permitted by this authorization. The Project Sponsor shall work with staff to ensure that all future exterior alterations, including signage, are consistent with the Secretary of Interior's Standards for Treatment of Historical Properties. Signage size shall be appropriate for the scale of the historic building, and materials and lighting shall be compatible with the historical character of the building.
4. Ground level storefronts shall be maintained in an attractive manner, providing transparency into the tenancy behind. Visibility of the commercial interiors and activity through all storefront windows shall be maintained in order to ensure that the ground level of the building remains visually active, provides visual interest to pedestrians, and enhances sidewalk security. Commercial interior layouts should be designed with these requirements in mind. Generally, storefront windows should not be visually obscured with the following: blinds, shades or curtains; shelving; equipment; darkly tinted, translucent or opaque film; painted, stenciled or adhesive signage applied to individual window surfaces that has an overall transparency of less than 50%, or any signage that covers more than 1/3 of the area of any individual window; full or partial height interior partition walls placed directly against or within 10 feet from the window glazing; or any other items that significantly block the vision of pedestrians through the storefront windows into the occupiable commercial space. Solid roll-down security gates shall not be installed in storefront openings. The property owner shall ensure that this condition of approval is incorporated into all commercial leases.
5. No alcoholic beverages shall be consumed on the premises.

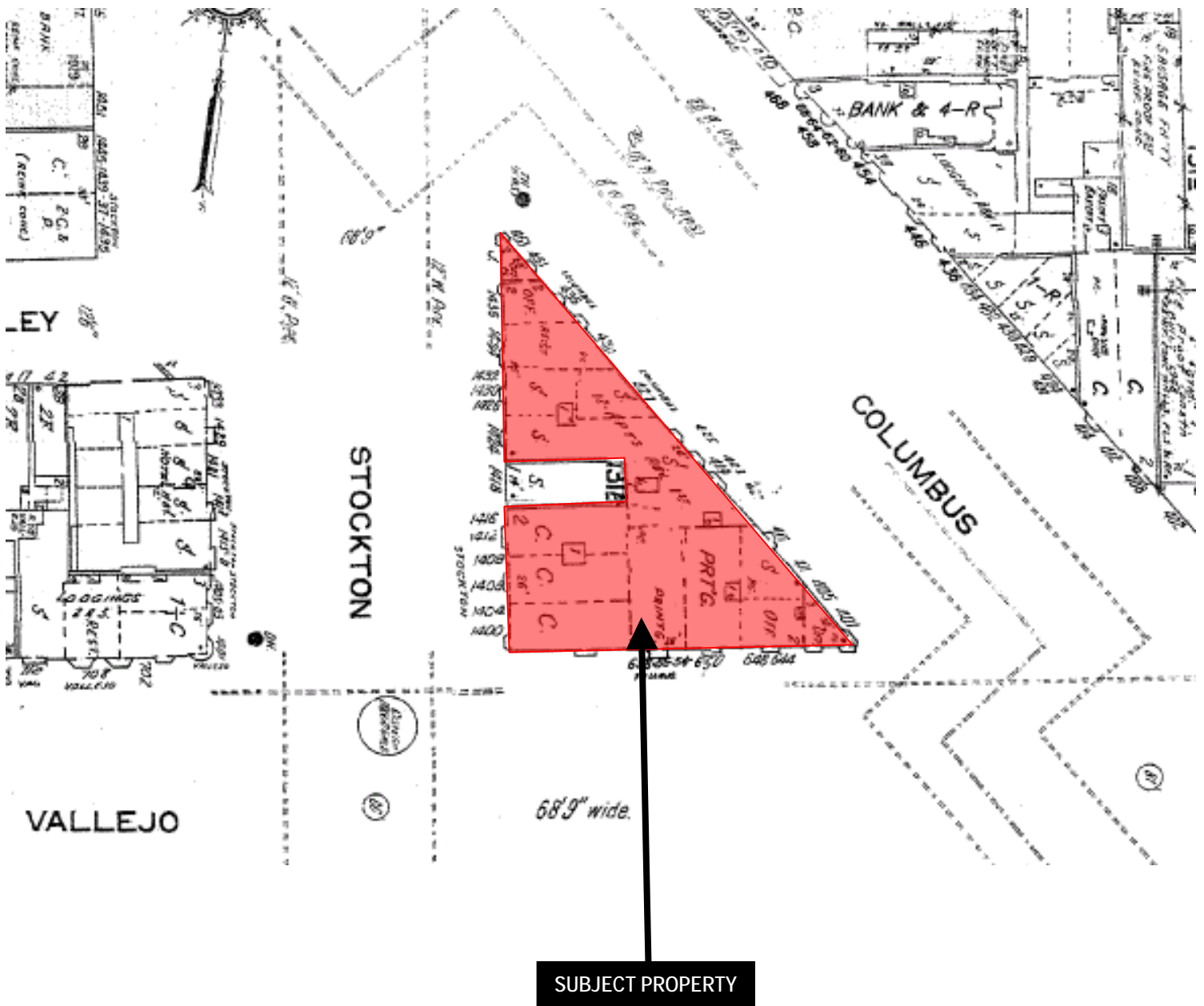
6. The kitchen and storage areas of the establishment shall be utilized solely for the operation of the business authorized by this approval. Specifically, the kitchen and storage areas shall not be utilized by any adjacent restaurant or other types of business.
7. The proposed use of the subject property as a Specialty Food, Self-Service use shall be subject to inspections by the Planning Department in order to monitor the conditions of approval listed above. Conformed failure to comply with the conditions listed above will result in the initiation of enforcement action per Planning Code Section 176 and the assessment of administrative penalty fees of up to \$250 a day for every day the business does not adhere the mandated conditions. In addition the Planning Department shall seek to recover costs associated with bringing the use into compliance per Planning Code Section 305.
8. The operator of the establishment shall maintain the entrances and all sidewalks abutting the subject property in a clean condition. Such maintenance shall include, at minimum, daily sweeping, litter pickup and disposal, and washing or steam/pressure cleaning of the main entrance and abutting sidewalks at least once every two weeks.
9. Noise and odors shall be regulated so as not to be a nuisance to nearby businesses or residents.
10. An enclosed waste storage area shall be provided within the establishment. All trash and recycling containers shall be kept within the building until pick-up by the disposal company.
11. Should monitoring of the Conditions of Approval of this Motion be required, the Project Sponsor shall pay fees as established in Planning Code Section 351(e)(1).
12. 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 are subsequently reported to the Zoning Administrator 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 in accordance with the hearing notification and conduct procedures as set forth in Sections 174, 306.3, and 306.4 of the code to consider revocation of this conditional use authorization.
13. The Project Sponsor shall assure the execution and recordation of the specified conditions as a Notice of Special Restrictions at the Office of the County Recorder / County Clerk.

Parcel Map



Conditional Use Hearing
Case Number 2009.1079C
658 Vallejo Street

Sanborn Map*

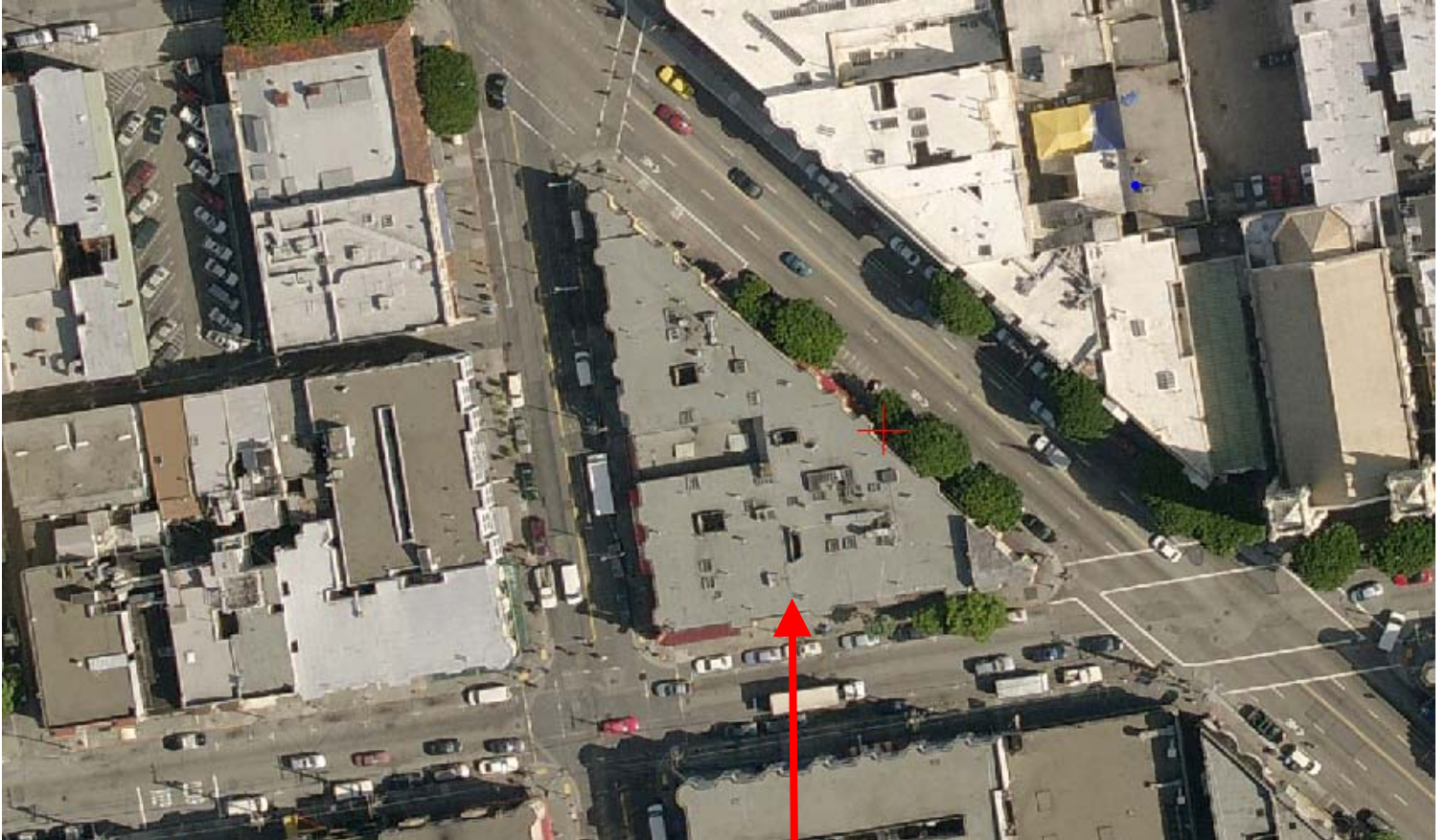


*The Sanborn Maps in San Francisco have not been updated since 1998, and this map may not accurately reflect existing conditions.



Conditional Use Hearing
Case Number 2009.1079C
658 Vallejo Street

Aerial Photo

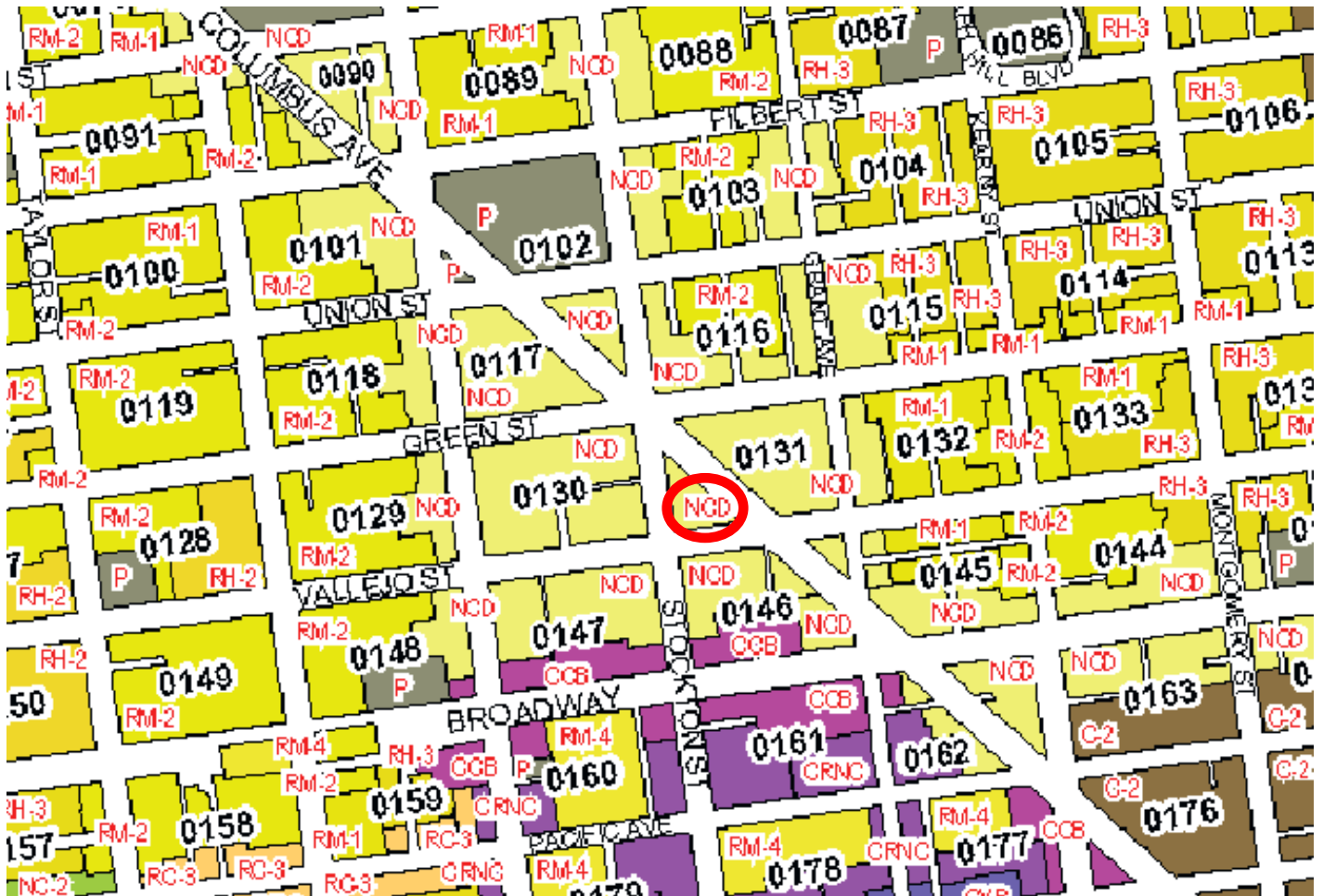


SUBJECT PROPERTY



Conditional Use Hearing
Case Number 2009.1079C
658 Vallejo Street

Zoning Map



Conditional Use Hearing
Case Number 2009.1079C
658 Vallejo Street

Exterior Photo



Conditional Use Hearing
Case Number 2009.1079C
658 Vallejo Street

TITLE SHEET

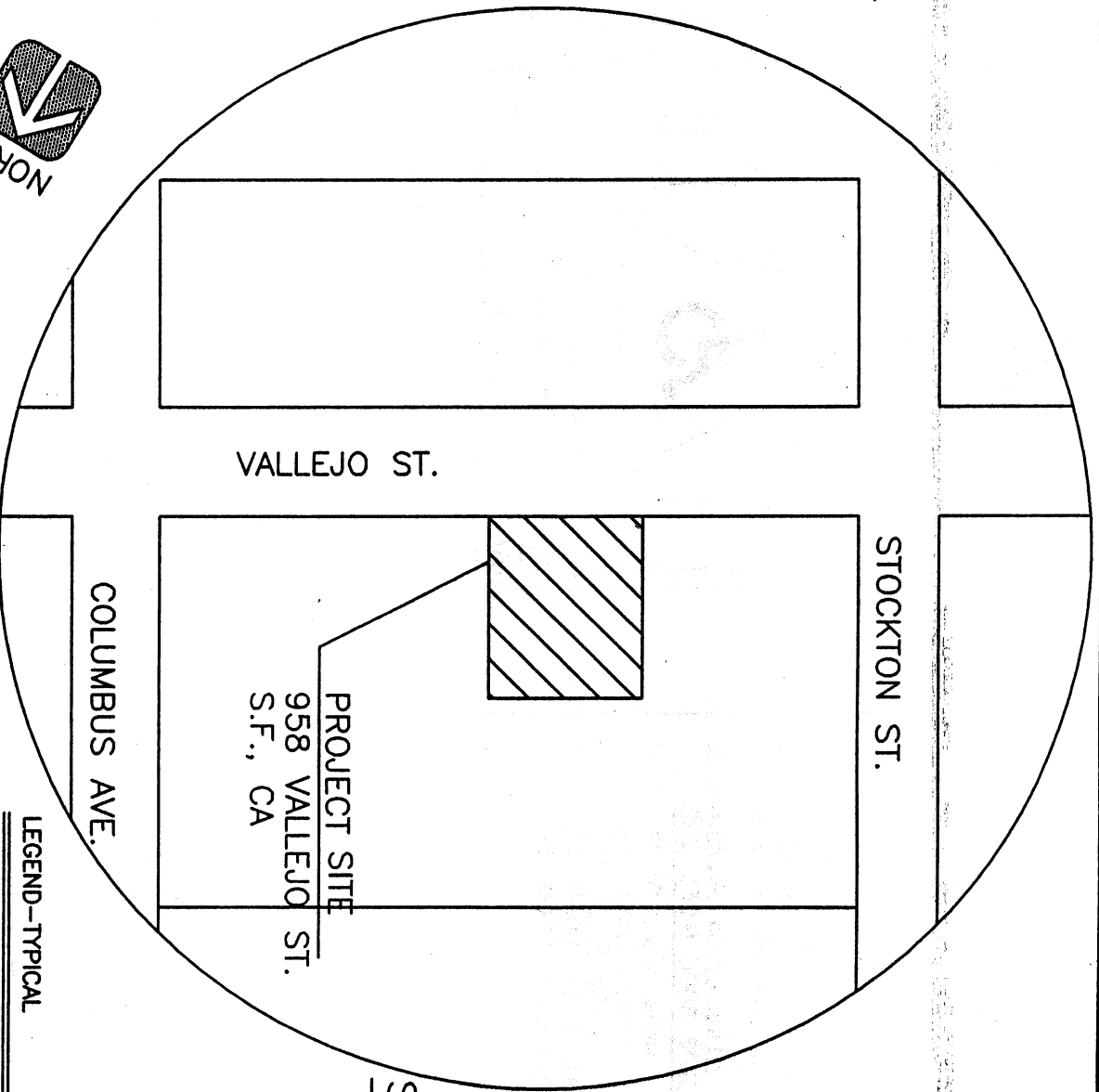
- T-1 VICINITY MAP AND TITLE SHEET
- T-2 ADA HANDICAP DETAILS AND NOTES
- A-1 EXISTING GROUND & 2ND FLOOR PLAN
- A-2 PROPOSED GROUND FLOOR PLAN
- A-3 PROPOSED GROUND FLOOR UTILITY PLAN
- A-4 EQUIPMENT, APPLIANCE, FIXTURE SCHEDULE
- A-5 FINISH SCHEDULE, GENERAL & UTILITY NOTES
- A-6 DETAILS, GENERAL AND UTILITY NOTES

SCOPE: TENANT IMPROVEMENTS-

NEW HANDICAPPED RESTROOM, INSTALL COUNTER, FOOD PREP TABLES, EQUIP. MOP AND HAND SINK. INSTALL QUARRY TILE FLOORING.

DESIGN BUILT PROJECT:

SPRINKLER, PLUMBING, HVAC, MECHANICAL, ELECTRICAL ARE TO BE SUBMITTED UNDER SEPARATE PERMITS.



VICINITY MAP
LOCATION AND PARKING

SUBJECT PROPERTY
658 VALLEJO STREET
SAN FRANCISCO, CA

ZONE: COMMERCIAL
HEIGHT LIMIT: EXISTING NO CHANGE
(EXISTING TWO STORY BLDG.)
CONSTR. TYPE: V
OCCUPANCY: B
OCCUPANCY LOAD: <49

BUILDING CODES:

- CBC 2007 EDITION
- UPC 2007 EDITION
- UMC 2007 EDITION
- NEC 2007 EDITION

ALL APPLICABLE LOCAL AND STATE REGULATIONS

LEGEND-TYPICAL

- | | | | |
|--|------------------------------------------------------------------|--|----------------------------------------------------------------|
| | EXISTING WALL | | FLOOR DRAIN |
| | NEW WALL - ONE HR. RATED 2X4 STUD @ 16" O.C. WITH 5/8" SHEETROCK | | FIRE EXTINGUISHER (TYPE, SIZE, LOCATION CONFIRM BY FIRE DEPT.) |
| | WALL TO BE REMOVED | | HEAT REGISTER |
| | LIGHT FIXTURE | | SMOKE DETECTOR (HARDWARE) w/ BATTERY BACK UP |
| | RECESSED CANISTER LIGHT | | SKYLIGHT |
| | DUPLEX OUTLET | | HOSE BIBB |
| | LIGHT SWITCH | | GAS SUPPLY LINE |
| | CABLE/PHONE | | ANSO SHUT OFF FOR KITCHEN EXHAUST HOOD |
| | EXHAUST FAN | | FLOOR SINK |
| | ILLUMINATED EXIT SIGN w/ EMERGENCY LICHTS | | EMERGENCY LIGHTS w/ BATTERY BACKUP |

ABBREVIATIONS:

- D = DIMMER SWITCH
- F = FLUORESCENT LIGHT
- M = MOTION SENSOR DETECTION
- T = TIMED LIGHT
- GFI = GFCI PROTECTED OUTLET
- 3 = 3 WAY SWITCH
- (E) = EXISTING
- (N) = NEW

UTILITY LEGEND

-
-
-
- CEILING TRACK / LOW VOLTAGE MOVABLE LIGHT FIXTURE

AMPEAK DESIGN CONSTRUCTION CO.

8255 SKYLINE BOULEVARD; Oakland, California 94611
(510) 339-0609

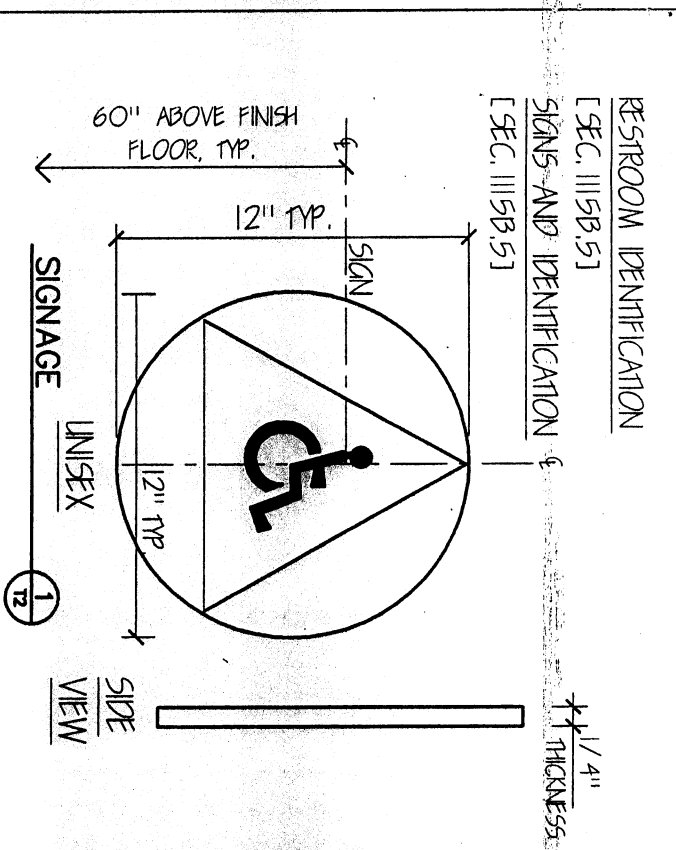
TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
658 958 VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REVISIONS

NO.	DESCRIPTION	DATE

TITLE: TITLE SHEET
DESIGNER: WILSON NG
CONTRACTOR:
MATERIAL:
DRAWN BY: WJN DATE: 1/22/08
CHECKED: JOB #
SCALE: AS NOTED
SHEET NO. T-1



HANDICAPPED NOTE: ADA ACCESSIBILITY - COMPLY WITH CBC SECTION 1133B

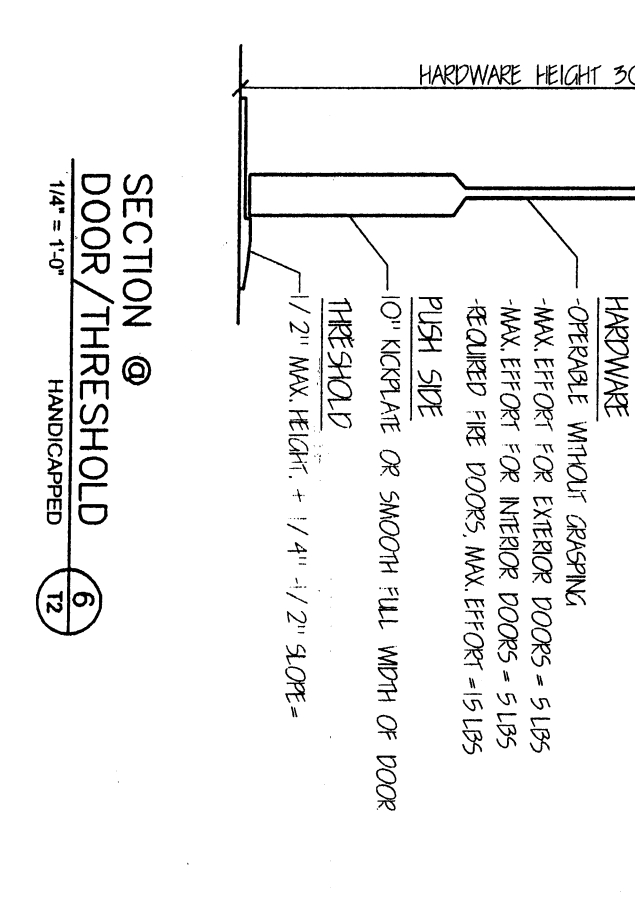
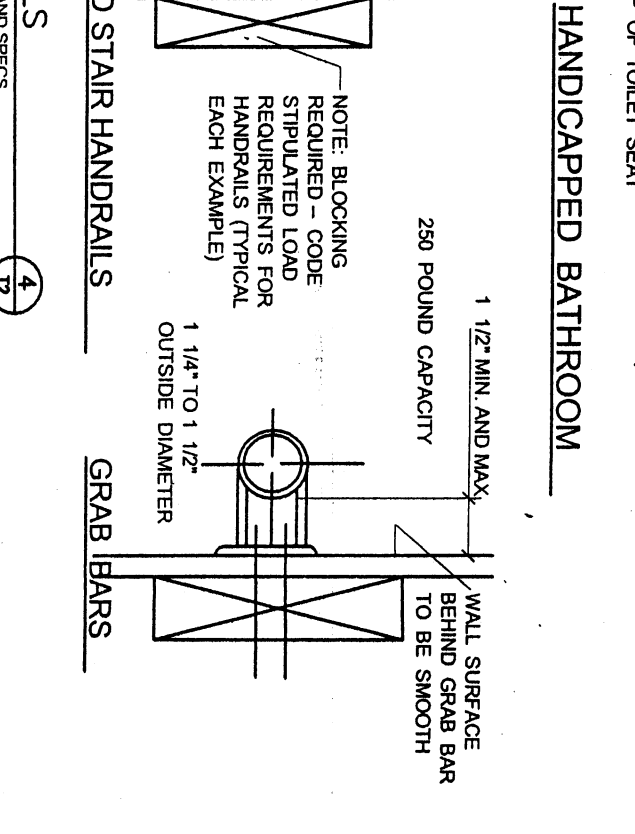
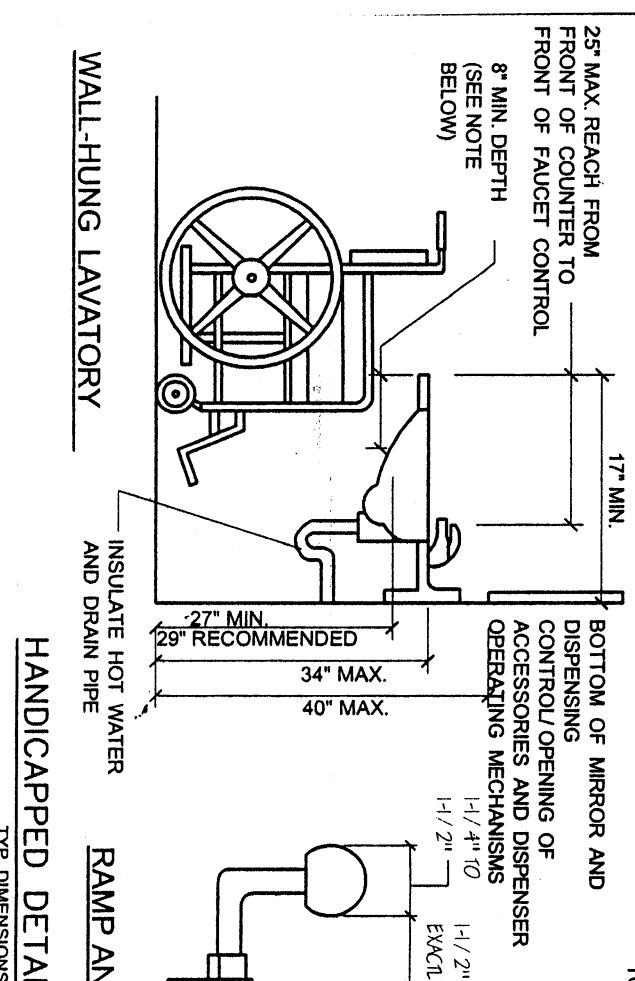
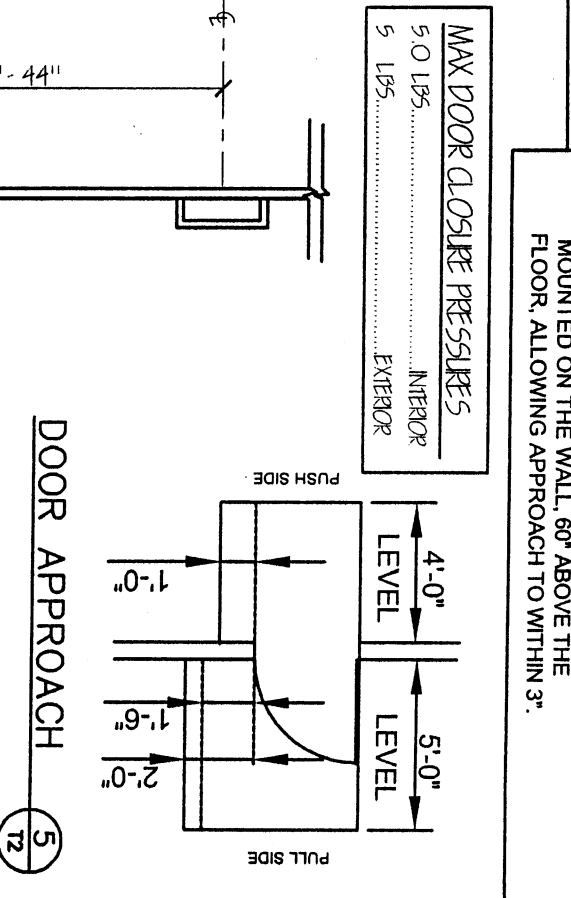
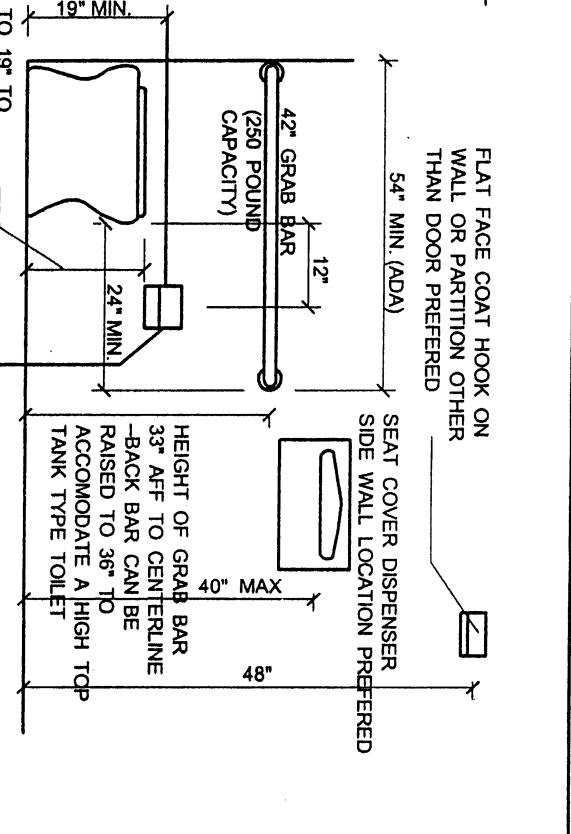
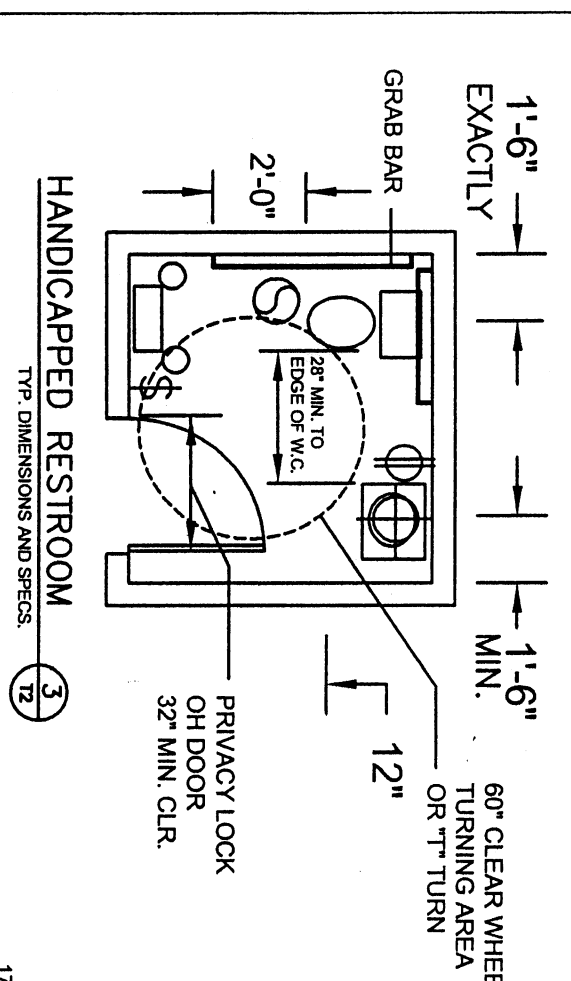
- CGR TITLE 24, SEC. 3105A(e)8. ENTRANCE SIGNS - ALL BUILDING ENTRANCES ACCESSIBLE TO AND USABLE BY PERSONS W/ DISABILITIES SHALL BE IDENTIFIED W/ AT LEAST (1) STD. SIGN & W/ DIRECTIONAL SIGNS AS REQUIRED TO BE VISIBLE TO PERSONS ALONG PEDESTRIAN WAYS
- HANDICAP. ACCESSIBILITY REQ. ENTRANCE
SEC. 3304f DOOR SIZE:
3'-0" DOOR WIDTH
6'8" DOOR HEIGHT
32" CLEAR WIDTH
24" DOOR LATCH CLEARANCE (EXT)
18" DOOR LATCH CLEARANCE (INT)
- COMPLY TO CBC SECTION 1115B BATHING AND TOILET FACILITIES FOR HANDICAPPED

HANDICAPPED NOTES

- TYPE OF HARDWARE
MAX. EFFORT (EXT), 8.5 LBS.
MAX. EFFORT (INT), 5 LBS.
REQ. FIRE DOORS MAX. EFFORT 15 LBS. SEC. 3304(1.3)
10" KICKPLATE OR SMOOTH FULL WIDTH OF DOORS
- 4" FOR SOLID GLASS DOORS
SEC. 3304I
1/2" MAX. THRESHOLD
1/4" /FT. MAX. SLOPE

ADDITIONAL ADA/HANDICAPPED NOTES:

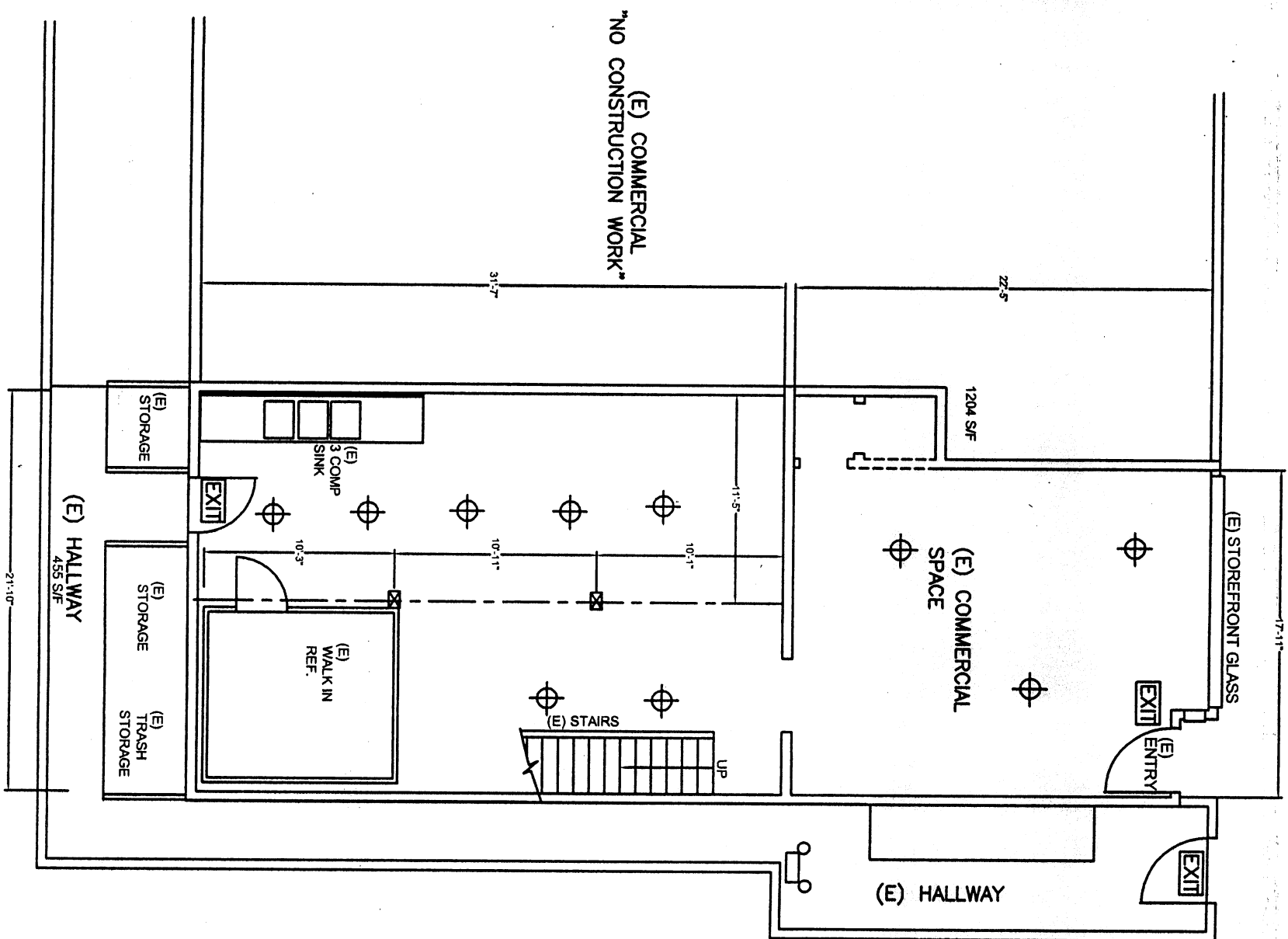
- 42" LONG-SIDE AND 36" LONG REAR-GRAB BARS AT 33" ABOVE THE FLOOR.
- TOP(S) OF ACCESSIBLE TOILETS ARE 17" TO 19" ABOVE THE FLOOR.
- ACCESSIBLE TOILET SIDE CLEARANCE OF 28" TO A FIXTURE OR 32" TO WALL.
- ACCESSIBLE TOILET IS CENTERED 18" FROM SIDEWALL.
- MIRRORS HAVE BOTTOM EDGE NO HIGHER THAN 40" ABOVE THE FLOOR.
- SWITCHES/CONTROL/ THERMOSTATS, ETC. ARE INSTALLED NOT MORE THAN THE MAXIMUM 48" ABOVE THE FLOOR.
- RECEPTACLE OUTLETS ARE INSTALLED AT LEAST 15" ABOVE THE FLOOR.
- ALL GLAZED DOORS TO HAVE 10" KICKPLATE AT BOTTOM. SEE DETAIL
- (1) 1/4" THICK 12" MEN'S AND WOMEN'S GEOMETRIC SIGNS 60" ABOVE FLOOR ON RESTROOM ENTRANCE DOOR(S) AND (2) RAISED LETTER/BRAILLE SIGNS ON LATCH-OUTSIDE OF RESTROOM ENTRANCE DOORS MOUNTED ON THE WALL, 60" ABOVE THE FLOOR, ALLOWING APPROACH TO WITHIN 3".



TENANT IMPROVEMENT PASTAS/CATERING/RETAIL SHOP 658 968 VALLEJO STREET SAN FRANCISCO, CALIFORNIA		AMPEAK DESIGN CONSTRUCTION CO. 8255 SKYLINE BOULEVARD; Oakland, California 94611 (510) 339-0609	
REVISIONS WK. DESCRIPTION DATE	TITLE: HANDICAP DET/NOTES DESIGNER: WILSON NG CONTRACTOR:	DATE: 1/22/08 JOB #:	SCALE: AS NOTED SHEET NO.: T-2

VALLEJO STREET

(E) SIDEWALK

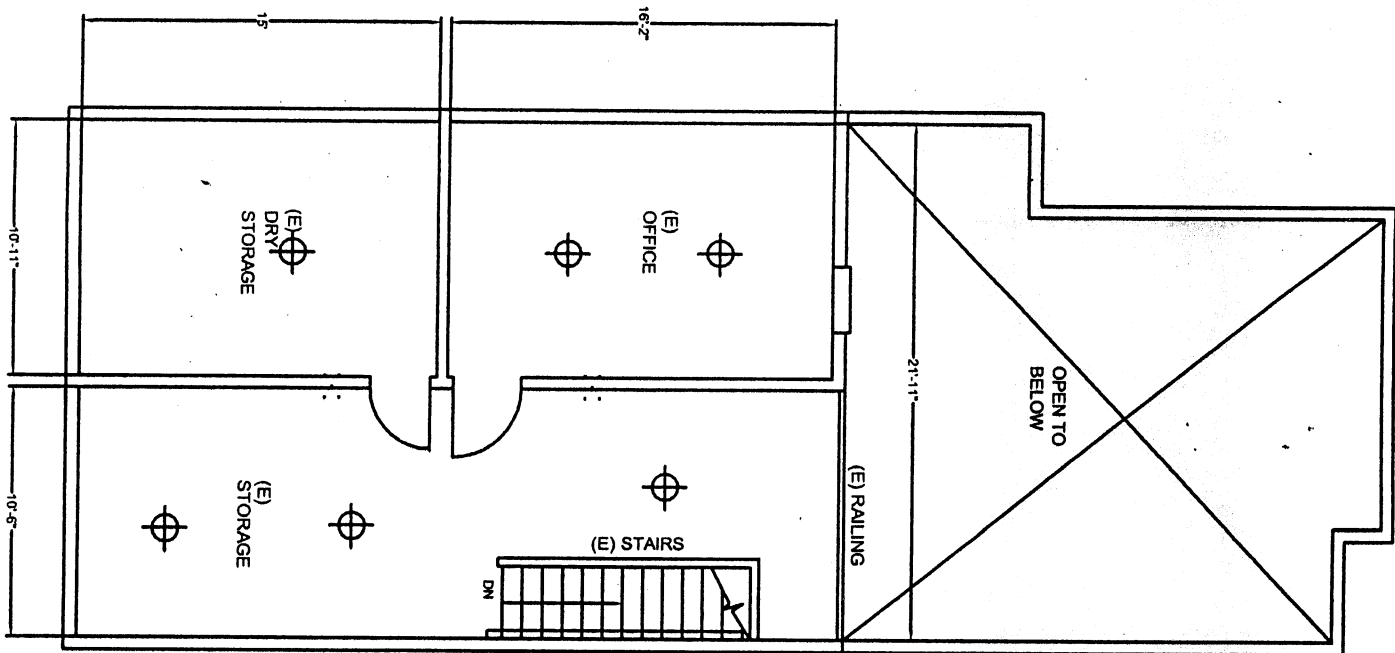


“(E) COMMERCIAL
“NO CONSTRUCTION WORK”

(E) HALLWAY
455 S/F

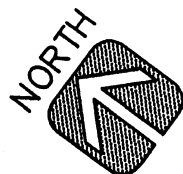
(E) HALLWAY

OPEN TO
BELOW



EXISTING SECOND FLOOR PLAN
1/4" = 1'-0" “NO CONSTRUCTION WORK”

EXISTING GROUND FLOOR PLAN
1/4" = 1'-0"



2
A1

1
A1

TENANT IMPROVEMENT

AMPEAK DESIGN CONSTRUCTION CO.
8255 SKYLINE BOULEVARD; Oakland, California 94611
(510) 339-0609

PASTAS/CATERING/RETAIL SHOP
658 ~~958~~ VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REVISIONS

NO.	DESCRIPTION	DATE

TITLE
FLOOR PLAN

DESIGNER
WILSON NG

CONTRACTOR

MATERIAL

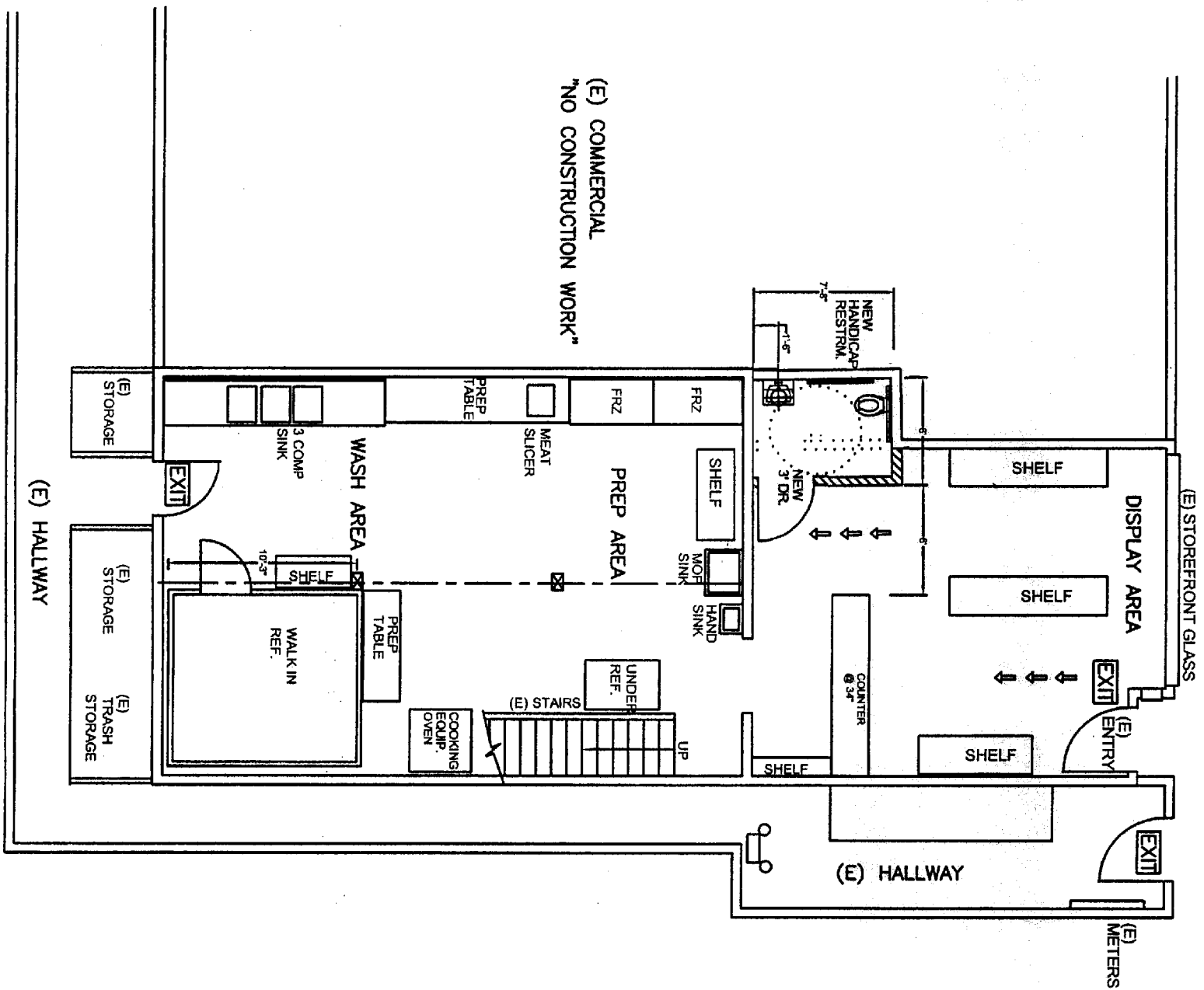
DATE
4/20/08

CHECKED
JOS #

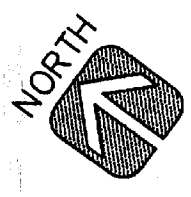
SCALE: AS NOTED
SHEET NO. A-1

VALLEJO STREET

(E) SIDEWALK



SCALE: 1/4" = 1'-0"



LEGEND-TYPICAL

- EXISTING WALL
- ▨ NEW WALL - ONE HR. RATED
- ▨ 2X4 STUD @ 16" O.C. WITH 5/8" SHEETROCK
- WALL TO BE REMOVED
- ⇄⇄⇄⇄ ADA PATH OF TRAVEL
- DENOTE EQUIPMENT LIST/SCHEDULE
- STAINLESS STEEL PANEL
- FIBER REINFORCE PANEL (FRP)

SCOPE: TENANT IMPROVEMENTS-

NEW HANDICAPPED RESTROOM, INSTALL COUNTER, FOOD PREP TABLES, EQUIP. MOP AND HAND SINK. INSTALL QUARRY TILE FLOORING.

PROPOSED GRD. FLOOR PLAN

1/4" = 1'-0"

FLOOR PLAN

1
A2

AMPEAK DESIGN CONSTRUCTION CO.

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TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
658 958 VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REVISIONS

NO.	DESCRIPTION	DATE

TITLE
FLOOR PLAN

DESIGNER:
WILSON NG

CONTRACTOR:

DRAWN BY: WJN
DATE: 4/20/08
CHECKED: JDB #

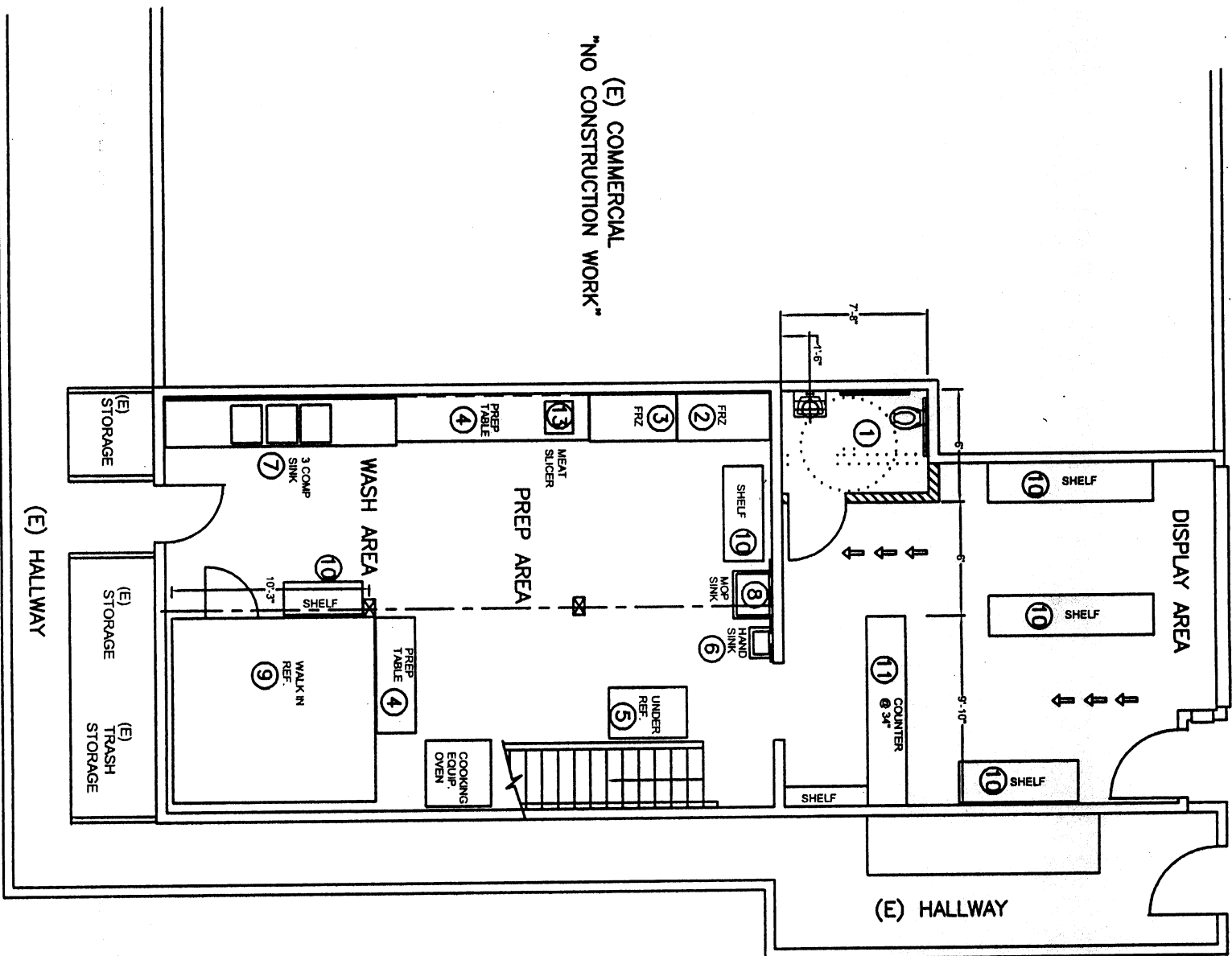
SCALE: AS NOTED

SHEET NO. A-2

VALLEJO STREET

(E) SIDEWALK

(E) STOREFRONT GLASS



(E) COMMERCIAL
"NO CONSTRUCTION WORK"



SCALE: 1/4" = 1'-0"

LEGEND-TYPICAL

- EXISTING WALL
- DENOTE EQUIPMENT LIST/SCHEDULE
- ▨ NEW WALL - ONE HR. RATED
- ▨ 2X4 STUD @ 16" O.C. WITH 5/8" SHEETROCK
- ▨ WALL TO BE REMOVED
- STAINLESS STEEL PANEL
- FIBER REINFORCE PANEL (FRP)
- ⇄⇄⇄⇄⇄ ADA PATH OF TRAVEL

NOTE:
SEE SHIT. A-4 FOR EQUIPMENT SCHEDULE AND SPECIFICATIONS

SCOPE: TENANT IMPROVEMENTS -
NEW HANDICAPPED RESTROOM, INSTALL COUNTER, FOOD PREP TABLES, EQUIP. MOP AND HAND SINK. INSTALL QUARRY TILE FLOORING.

PROPOSED GRD. FLOOR EQUIP./UTILITY PL. 1
1/4" = 1'-0" EQUIPMENT AND UTILITY PLAN

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TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
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SAN FRANCISCO, CALIFORNIA

REVISIONS

NO.	DESCRIPTION	DATE

TITLE
FLOOR PLAN

DESIGNER
WILSON NG

CONTRACTOR

MATERIAL

DRAWN BY: WIN DATE: 4/20/08

CHECKED: JOE #

SCALE: AS NOTED

SHEET NO. A-3

RESTAURANT EQUIPMENT/APPLIANCE/FIXTURE SCHEDULE

GROUND FLOOR LEVEL							
NO	EQUIPMENT/APPLIANCE/FIXTURE	SIZE: WXLXHT	MANUFACTURER	MODEL NO.	LISTED	POWER SOURCE	REMARKS
①	UNISEX HANDICAP RESTROOM		AMERICAN STANDARD				MEET HANDICAP REQUIREMENTS
②	TWO DOOR FREEZER	48"x28"x34"	JORDON	GDM-41C	UL SA NSF S	115V	
③	TWO DOOR FREEZER	50"x35"x53"	TRUE	TCGR-50	UL SA NSF S	115V	
④	STAINLESS STL. TABLE				NSF		
⑤	UNDERCOUNTER REFRIGERATOR				NSE UL		
⑥	WALL MOUNTED HAND SINK W/FAUCET	16"x15"x45"	GSW INC.	HS-1615W	NSF		STAINLESS STEEL - FAUCET INCLUDED
⑦	3 COMPARTMENT SINK	34"x100"x14"	GSW INC.	SH20283D	NSF		STAINLESS STEEL-WITH FAUCET
⑧	MOP SINK	19"x22"x8"	GSW INC.	SE1922FM	NSF		
⑨	STEP IN COOLER/FREEZER	-	MASTER-BILT	CM/CL	UL CE NSF		
⑩	SHELVES	14"x60"x60"	METRO	1460 BR	NSF		ADJUSTABLE WIRE SHELVING
⑪	HOT WATER TANKLESS HEATER				NSF UL	120V 15 AMP	TANKLESS
⑫	COUNTER	118"x30"x34"	CUSTOM				
⑬	MEAT SLICER				NSF UL		
⑭	OVEN		RADIANIT		NSF UL	120V	

NOTE: ALL EQUIPMENTS AND APPLIANCES TO BE AS NOTED OR EQUAL TO, WITH SIMILAR SPECIFICATIONS AND STANDARDS. SEE HEALTH NOTES SHEET T-1 FOR ADDITIONAL INFORMATION AND COMMENTS.

RESTAURANT EQUIPMENT/APPLIANCE/FIXTURE SCHEDULE

①
44

NOTE: ALL INSTALLATION OF EQUIPMENTS/APPLIANCES/FIXTURES TO BE INSTALLED PER MANUFACTURER'S SPECIFICATIONS, PER BUILDING CODE, HEALTH DEPARTMENT SPECIFICATIONS, SEISMIC BRACING AND LIFE SAFETY CODES.

AMPEAK DESIGN CONSTRUCTION CO.

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(510) 339-0609

TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
658 ~~958~~ VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REVISONS	
NO.	DATE
TITLE EQUIP. SCHEDULE	
DESIGNER WILSON NG	
CONTRACTOR	
MATERIAL	
DRAWN BY: W/JN	DATE 9/3/07
CHECKED: JOB #	
SCALE: AS NOTED	
SHEET NO. A-4	

KITCHEN NOTES:

COUNTERS: REQUIRE 2 OR MORE 20 AMP CIRCUITS (DIVIDED APPROX. EQUALLY), ALL COUNTERTOP RECEPTACLES MUST BE GFCI PROTECTED. INSTALL OUTLETS AT EACH COUNTERTOP WIDER THAN 12". NO POINT ALONG COUNTER TO BE MORE THAN 24" FROM AN OUTLET. OUTLETS MAY NOT BE MOUNTED MORE THAN 18" ABOVE COUNTER AND NEVER IN A FACE-UP POSITION ON COUNTER. ISLANDS AND PENINSULAS REQUIRE A MINIMUM OF 1 RECEPTACLE WHEN THE LONG DIMENSION IS 24" OR MORE AND THE SHORT DIMENSION IS 12" OR MORE. SEPARATE CIRCUITS SUITABLE FOR THE LOAD ARE REQUIRED FOR EACH APPLIANCE: DISHWASHER (20 AMP); GARBAGE DISPOSAL; TRASH COMPACTOR; RANGE (MIN. 40 AMP).

KITCHEN NOTES

1 AS

MATERIAL	FINISH SCHEDULE												
	FLOOR	BASE	WALLS	CEILING									
AREA	QUARRY TILE	CERAMIC TILE	CARPET	CONCRETE	COVERED BULLNOSE (6" HT. - 3/8" RADIUS COVERED)	WOOD BASE	CONTINUOUS VINYL COVE	TOP SET RUBBER BASE	GYB. BD. PAINTED LIGHT COLOR	STAINLESS STEEL PANEL	FRP PANEL	ACOUSTICE TILE	GYB. BD.
ENTRY	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREP AREA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DRY STORAGE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
DISPLAY AREA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
OFFICE	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WASH AREA	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
RESTROOM	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

FINISH SCHEDULE

2 AS

HEALTH DEPARTMENT NOTES:

- EQUIPMENT AND INSTALLATION SHALL MEET ALL REQUIREMENTS AS LISTED IN SENATE BILL #775, CHAPTER 256, AS STATED IN CHAPTER 4 IF CALIFORNIA UNIFORM RETAIL FOOD FACILITIES.
- ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE ARE IN PROPER WORKING CONDITION AND ARE ACCURATE WITHIN A RANGE OF PLUS OR MINUS TWO DEGREES.
- STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6" ABOVE THE FLOOR.
- EXHAUST HOODS MUST MEET ALL MECHANICAL CODE REQUIREMENTS. CANOPY HOODS SHALL EXTEND 6" BEYOND ALL SIDES OF COOKING EQUIPMENT AS MEASURED FROM THE INSIDE EDGE OF THE GREASE TROUGH. ADEQUATE MECHANICAL MAKE-UP AIR MUST BE PROVIDED TO PRODUCE A BALANCED SYSTEM. MAKE UP AIR SHALL EQUAL EXHAUSTED AIR.
- TOILET AND DRESSING ROOMS SHALL BE MECHANICALLY VENTILATED BY EXHAUST FAN TO THE OUTSIDE PREMISES. THE EXHAUST FAN WITHIN EACH TOILET ROOM SHALL BE ACTIVATED BY A SWITCH TO THE LIGHT FIXTURE LOCATED THEREIN AND CAPABLE OF 12 AIR CHANGES PER HOUR.
- ALL AREAS MUST HAVE SUFFICIENT VENTILATION TO FACILITATE PROPER FOOD STORAGE & TO PROVIDE A REASONABLE CONDITION OF COMFORT FOR ANY EMPLOYEE, CONSISTENT WITH THE JOB PERFORMED. A SEPARATE WALL MOUNTED HAND WASH BASIN IS REQUIRED WITHIN OR ADJACENT TO THE FOOD PREPARATION AND PACKAGING AREA. PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP AND PAPER TOWEL DISPENSERS.
- ALL SINKS TO BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM MIXING FAUCETS. ALL EXPOSED CONDUIT, PLUMBING, ETC. MUST BE INSTALLED AT LEAST 6 INCHES OFF THE FLOOR AND 1/2 INCH AWAY FROM WALLS. ALL EXPOSED FLEX CONDUIT IS TO BE SEALTIGHT OR EQUIVALENT. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS. PROVIDE A MOP AND BROOM RACK AND CLEANING SOLUTION STORAGE SHELVING AWAY FROM FOOD PREPARATION AND STORAGE AREA.
- EMPLOYEE GARMENT CHANGE AREA. SEPARATE FROM RESTROOMS, IS REQUIRED. CABINETS OR LOCKERS MUST BE INSTALLED IN THIS AREA.
- EQUIPMENT SHALL MEET OR BE EQUIVALENT TO APPLICABLE NATIONAL SANITATION FOUNDATION (NSF) STANDARDS, OR IN THE ABSENCE OF APPLICABLE NSF STANDARDS BE APPROVED BY THE ENFORCEMENT OFFICER. SUBMIT DOCUMENTATION OF WRITTEN VERIFICATION THAT ONLY APPROVED COMMERCIAL EQUIPMENT WILL BE USED. MEET U.L. APPROVAL.
- EQUIPMENT OR UTENSILS USED IN THE PREPARATION, SALE, SERVICE AND DISPLAY OF FOOD SHALL BE MADE OF NON TOXIC, NON CORROSIVE MATERIALS AND SHALL BE CONSTRUCTED, INSTALLED AND MAINTAINED TO BE EASILY CLEANED.
- WALLS AND CEILING OF ALL ROOMS, EXCEPT BARS, WHERE FOOD IS STORED IN UNOPENED CONTAINERS, AND DINING AREAS SHALL BE DURABLE, SMOOTH, NON ABSORBENT & WASHABLE. WALLS & CEILING OF FOOD PREPARATION AND UTENSIL WASHING AREAS AND INTERIOR SURFACES OF WALK IN REFRIGERATION UNITS SHALL ALSO BE LIGHT COLORED.
- EACH METAL SINK COMPARTMENT MUST BE LARGE ENOUGH TO HOLD THE LARGEST UTENSILS WASHED IN THE SINK. EVERY UTENSIL SINK MUST HAVE TWO METAL DRAINBOARDS. EACH METAL SINK DRAINBOARD MUST BE INTEGRAL WITH THE SINK AND SHOULD BE AT LEAST AS LONG AS ONE SINK COMPARTMENT

HEALTH NOTES

3 AS

- NOTE:**
- ALL WALLS AND CEILINGS IN THE FOLLOWING AREAS MUST BE SMOOTH FINISHED, NON-ABSORBENT AND EASY TO CLEAN- KITCHEN, WASH/AREA, PREP AREA, SERVICE AREA, STORAGE/LOCKER AREA, RESTROOMS.
 - INSTALL FIBERGLASS-REINFORCED PANELING (FRP) ON THE WALLS BEHIND ALL SINKS. THIS PANELING IS TO BE INSTALLED TO A MINIMUM HEIGHT OF 48-INCHES ABOVE THE FLOOR.
 - PROVIDE A STAINLESS STEEL COVERING, OR SIMILAR DURABLE MATERIAL, BEHIND ALL COOKING EQUIPMENT.
 - A PAINTED WALL SURFACE IS NOT ACCEPTABLE.
 - ALL COUNTERS AND CUSTOM SHELVING IS TO BE OF CABINET QUALITY CONSTRUCTION WITH ALL SURFACES SMOOTH AND ALL CRACKS AND CREVICES SEALED WITH A CAULKING-TYPE SEALANT.

FINISH NOTES

4 AS

AMPEAK DESIGN CONSTRUCTION CO.

8255 SKYLINE BOULEVARD; Oakland, California 94611
(510) 339-0609

TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
658 950 VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REV. NO.	DESCRIPTION	DATE

TITLE:	FINISH SCH./NOTES
DESIGNER:	WILSON NG
ENGINEER:	
CONTRACTOR:	

DRAWN BY:	WJN	DATE:	4/20/08
CHECKED:		JOB #:	

SCALE:	AS NOTED
SHEET NO.:	A-5

GENERAL NOTES

1. ALL DESIGNS AND MATERIALS SHALL BE IN ACCORDANCE WITH 2001 CALIFORNIA BUILDING CODE, 2005 CA ENERGY CODE, 2001 CEC & NATIONAL ELECTRICAL CODE, 2001 CPC & UNIFORM PLUMBING CODE, 2001 CEC & UNIFORM MECHANICAL CODE, 2001 UNIFORM FIRE CODE AND ALL OTHER CODES, CITY AND ORDINANCES WHICH APPLY.
2. PORTLAND CEMENT PLASTER-EXTERIOR STUCCO SHALL CONFORM TO SECTION 4708 AND TABLE 47-F AND 47-1, UBC. THE MINIMUM NAIL SIZE FOR FASTEN WOVEN OR WELDED WIRE LATH TO WOODFRAME SHALL BE NO. 11 GAUGE, 1-1/2" LONG WITH 7/16" DIAMETER HEAD NAIL OR NO. 16 GAUGE STAPLES HAVING 7/8" LONG LEGS AND MAXIMUM NAIL SPACING 6 INCHES AT STUDS AND TOP AND BOTTOM PLATES.
3. GYPSUM WALLBOARD SHALL CONFORM TO SECTION 4711 AND TABLES 47.G AND 47-1, UBC. THE MINIMUM NAIL SIZE SHALL BE 5d COOLER NAIL (OR WALLBOARD NAIL) AND MAXIMUM NAIL SPACING 7 INCHES AT PANEL EDGES AND INTERMEDIATE SUPPORTS (UNBLOCKED), UNLESS OTHERWISE NOTED.
4. ALL WORK SHALL BE PERFORMED IN ACCORDANCE WITH STRUCTURAL CALCULATIONS, INCLUDING ANY AND ALL ADDENDA PREPARED BY ENGINEER AND APPROVED BY SAN FRANCISCO BUILDING DEPARTMENT.
5. ALL EXCAVATIONS SHALL BE NEAT, CLEAN AND TRUE AND SHALL BE FREE OF ALL LOOSE MATERIAL PRIOR TO PLACING CONCRETE.
6. CONTRACTOR OR SUB-CONTRACTORS SHALL BE RESPONSIBLE FOR PROVING ALL TEMPORARY BRACING, SHORING, RAILING, ETC., NECESSARY TO ENSURE SAFETY OF PERSONS AND PROPERTY.
7. CONTRACTOR AND SUB-CONTRACTORS SHALL CLEAN UP DEBRIS AS THE WORK PROGRESSES. CONTRACTOR AND SUB-CONTRACTORS SHALL PROVIDE FOR TRASH REMOVAL FROM SITE. FINAL CLEANING, AFTER SUBSTANTIAL COMPLETION, BUT PRIOR TO FINAL INSPECTION, SHALL INCLUDE A THOROUGH CLEANING OF ALL SURFACES INSTALLED, INCLUDING COUNTERTOPS, GLASS, LIGHT FIXTURES, FLOOR COVERING, ETC. ALL TEMPORARY FACILITIES, EXCESS MATERIALS, DEBRIS, TRASH, EQUIPMENT, ETC., SHALL BE REMOVED FROM THE SITE.
8. PRIOR TO COMMENCING CONSTRUCTION, CONTRACTOR AND SUB-CONTRACTORS SHALL REVIEW ALL DRAWINGS SUPPLIED BY ARCHITECT OR DESIGNER AND ENGINEER, VERIFY ALL SITE AND EXISTING JOB CONDITIONS AND DIMENSIONS AND NOTIFY ARCHITECT OR DESIGN AND ENGINEER OF ANY ERRORS IN DIMENSIONS, DETAILS OR CODE COMPLIANCE. SUCH ERRORS SHALL BE RESOLVED BY DESIGNER, ENGINEER AND CONTRACTOR BEFORE CONTINUING WITH ANY WORK.
9. ALL WORK SHOULD BE PLUMB, LEVEL AND SQUARE. ALL MATERIALS, APPLIANCES, FIXTURES, EQUIPMENTS, ETC., SHALL BE NEW AND CONFORM WITH ALL APPLICABLE CODES, WORKMANSHIP SHALL MEET THE BEST PROFESSIONAL STANDARDS OF THE TRADE.
10. FLASHING AND PROTECTION FOR ALL PENETRATIONS AND OPENINGS AS REQUIRED PER CODE.
11. SUPPLY NEW DRAINAGE SYSTEM & PIPING @ 20' INTERVALS (MIN.) WITH 1/4" MESH SCREEN (CONTINUOUS) SUPPLY MIN. 5 YEARS WARRANTY ON ALL ROOF WORK. ROOF TO BE BUILT UP - BITUMEN TORCH DOWN W/ COATING ROOF PARAPET TO HAVE GALVANIZED FLASHING CAP ALL AROUND, PER CODE.
13. ELECTRICAL, UTILITY SERVICE LATERALS AND SEWERAGE SHALL BE UNDERGROUND.
14. SEWERAGE TO BE HOOKED UP WITH EXISTING MAIN INFORM LOCAL UTILITY DEPT.
14. COLORS OF INTERIOR AND EXTERIOR FINISHES AND PAINTS ARE TO BE CHOSEN BY OWNER.
15. INSULATION SCHEDULE AS FOLLOWS: WALL - R-13; ROOF - R-30; FLOOR/CEILING - R-19 PER TITLE 24
16. PROVIDE FIRE EXTINGUISHER SYSTEM AND TYPE PER S.F. FIRE DEPARTMENT REQUIREMENTS AND LOCATION PER CODE.

GENERAL NOTES

1
AS

UTILITY NOTES:

1. PROVIDE ONE FLUORESCENT LIGHT FIXTURE OF 40 LUMENS PER WATT OR GREATER FOR RESTROOMS. SWITCH TO BE AT THE ENTRANCE TO THE BATHROOM. FLUORESCENT LIGHT AT KITCHEN.
2. ALL NEW INSTALLED WINDOWS: TO BE DOUBLE PANE. VINYL INSULATED WITH MIN. U-VALUE OF R- 0.42
3. EXTERIOR LIGHTS AND HOUSE LIGHTS TO BE ON SEPARATE PANEL OR TIMED SWITCH OR MOTION DETECTED LIGHTS AND WEATHERPROOF
4. ALL EXHAUST FAN AND DUCTWORK VENT PER CODE.
5. PROVIDE 1.6 GAL. PER TANK PER WATER FLUSH TOILET
6. INSTALL & PROVIDE HOT WATER HEATER, WASHER & DRYER ROUGH IN. ELECTRICAL, OR GAS, VENTING PER CODE.
- PROVIDE SEISMIC BRACE AND STRAPPING FOR UTILITIES AS REQUIRED. HOT WATER TO BE ELEVATED 18" ABOVE FLOOR.
7. GFI AT RESTROOM TO BE DEDICATED 20 AMPERE BRANCH CIRCUIT
8. SUPPLY & INSTALL NEW QUARRY TILE WITH COVERED BULLNOSE AT KITCHEN, RESTROOMS, WASH AREA, PREP AREA, HALLWAY TO WASH AREA. CERAMIC TILE (NON SLIP) AT SERVICE, DINING AND ENTRY WITH WOOD BASEBOARD.
9. ALL RECESSED LIGHTING FIXTURES INSTALLED IN INSULATED CEILINGS SHALL BE IC (INSULATION COVER) AND AT (AIR TIGHT) RATED (BEES 150 (K) S).

UTILITY NOTES

2
AS

RESTROOM NOTES:

- WINDOWS: TEMPERED IF PART OF ENCLOSURE, LESS THAN 5' ABOVE TUB OR PAN.
- WATER CLOSETS: 15" FROM CENTER TO SIDEWALL OR OTHER OBSTRUCTION, 24" CLEAR IN FRONT VENTILATION:
- NATURAL: 1/20TH OF FLOOR AREA - 1-1/2 SQ. FT. MIN. OR MECHANICAL: SYSTEM PROVIDING OUTSIDE AIR/5 AIR CHANGES PER HR., TERMINATE MIN. 3" FROM PROPERTY LINE OR OPENING INTO BUILDING, EQUIPPED WITH BACKDRAFT DAMPER.
- ELECTRIC: GFCI PROTECTED: 1 REQUIRED ADJACENT TO EACH BASIN; PROVIDE SEPARATE 20 AMP CIRCUIT FOR RECEPTACLES ONLY LIGHTING: MAIN LIGHTING MUST BE A FLUORESCENT FIXTURE. OVERHEAD LIGHTS LESS THAN 7'-6" ABOVE TOP OF RIM MUST BE GFCI PROTECTED CIRCUIT; LIGHT SWITCHES AND RECEPTACLES WITHIN 5' MUST BE GFCI.

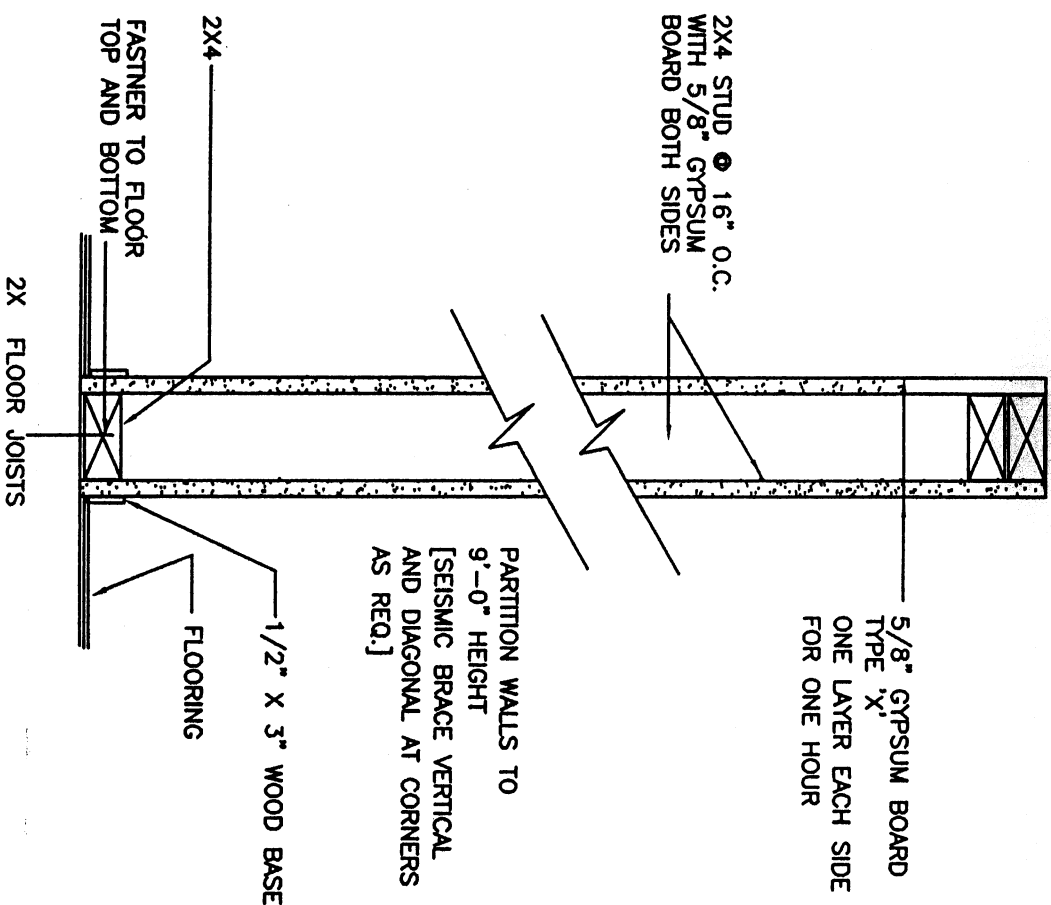
RESTROOM NOTES

3
AS

5/8" GYPSUM BOARD
TYPE 'X'
ONE LAYER EACH SIDE
FOR ONE HOUR

2X4 STUD @ 16" O.C.
WITH 5/8" GYPSUM
BOARD BOTH SIDES

PARTITION WALLS TO
9'-0" HEIGHT
[SEISMIC BRACE VERTICAL
AND DIAGONAL AT CORNERS
AS REQ.]



NOTE:
SHEET ROCK WALLS (5/8" TYPE 'X');
PAINT MINIMUM TWO COATS OF PAINT: (1) - PRIMER/SEALER
(1) FINISH COAT-SEMI GLOSS. COLOR SELECTED BY OWNER

TYP. INTERIOR WALL SECTION

5' - 1'-0" LOW WALL 42" HT.

4
AS

AMPEAK DESIGN CONSTRUCTION CO.

8255 SKYLINE BOULEVARD; Oakland, California 94611
(510) 339-0609

TENANT IMPROVEMENT

PASTAS/CATERING/RETAIL SHOP
658 ~~958~~ VALLEJO STREET
SAN FRANCISCO, CALIFORNIA

REVISIONS

NO.	DESCRIPTION	DATE

TITLE

NOTES/DETAILS

DESIGNER:
WILSON NG

ENGINEER:

PERMIT NO.

DRAWN BY: DATE: 4/20/08

WJN 4/20/08

CHECKED: 408 #

SCALE: AS NOTED

SHEET NO. A-6