

REQUEST FOR Planning Commission Action



PLANNING COMMISSION MEETING DATE:

SEPTEMBER 9, 2019

TITLE:

PUBLIC HEARING –CONDITIONAL USE PERMIT NO. 2019-29 TO ALLOW THE SALE OF ALCOHOLIC BEVERAGES FOR ON-PREMISE CONSUMPTION AT I CAN BARBECUE RESTAURANT LOCATED AT 414 WEST FOURTH STREET {STRATEGIC PLAN NO. 3,2}

PLANNING COMMISSION SECRETARY

APPROVED

- As Recommended
- As Amended
- Set Public Hearing For _____

DENIED

- Applicant's Request
- Staff Recommendation

CONTINUED TO _____

Prepared by Fernanda Arias
Ali Pezeshkpour

Ali Pezeshkpour
Executive Director

[Signature]
Interim Planning Manager

RECOMMENDED ACTION

Adopt a resolution approving Conditional Use Permit No. 2019-29 as conditioned.

Executive Summary

Isaac Karaaslan with Ample Construction, representing I Can Barbecue restaurant, is requesting approval of Conditional Use Permit (CUP) No. 2019-29 to allow the sale of alcoholic beverages for on-premise consumption at a new restaurant to be located at 414 West Fourth Street. Pursuant to Sections 41-196 and 41-2007 of the Santa Ana Municipal Code (SAMC), establishments wishing to sell alcoholic beverages for on-premise consumption require approval of a CUP. Staff is recommending approval of the applicant's request due to the site being located away from sensitive uses and the property's history of compliance with City codes and regulations.

Table 1: Project and Location Information

Item	Information	
Project Address	414 West Fourth Street	
Nearest Intersection	Fourth Street and Ross Street	
General Plan Designation	District Center (DC)	
Zoning Designation	Specific Development No. 84 (SD84)	
Surrounding Land Uses	North	Government (Federal Courthouse)
	East	Commercial
	South	Parking Structure and Parking Lot
	West	Commercial
Property Size	9,375 sq. ft. (0.22 acres)	
Existing Site Development	Multi-tenant commercial building	
Unit Size	3,531 sq. ft.	

Item	Information	
Use Permissions	Allowed with a conditional use permit (CUP)	
Zoning Code Sections Affected	Uses	SAMC Section 41-2007
	Operational Standards	SAMC Sections 41-196(g) and 41-2007

Project Description

I Can Barbecue restaurant is proposing to occupy a 3,531-square foot tenant space in an existing 8,025-square foot, historic multi-tenant commercial building known as the “Parsons Apartments” building. The subject unit is currently undergoing interior tenant improvements, including a new kitchen facility, storage room, and dining area. The restaurant will accommodate up to 132 patrons within its dining area and will operate Monday through Sunday from 11:00 a.m. to 11:00 p.m. All alcoholic beverages will be stored within the restaurant’s cooler and service counter area which will be less than 50 square feet in size. Both the storage and display areas will make up less than five percent of the total restaurant’s floor area as required by the SAMC.

Table 2: Operational Standards

Standards	Required by SAMC	Provided
Eating Establishment Type	Bona-Fide	Bona-Fide
Hours of Operation for ABC Sales	8:00 am to 12:00 a.m.	11:00 a.m. to 11:00 p.m.
Window Display	25% of Window Coverage	Complies
Alcohol Storage and Display	5% of G.F.A	1.4% of G.F.A
Exterior Telephone	Prohibited	None

Project Background

In July of 2013, the Zoning Administrator approved CUP No. 2013-19 to allow the sale of alcoholic beverages for on-premises consumption at the site. At that time, the restaurant proposing to occupy the tenant suite was known as Downtown 414, which after several CUP extensions, withdrew its plans for the suite. Following a two-year period of inactivity, the CUP expired pursuant to SAMC Section 41-647, necessitating the need for the current applicant to submit a new CUP application.

I Can Barbecue is a local, Orange County Korean barbecue restaurant that currently operates at a single location in Irvine. If the CUP is approved, the applicant intends to operate with a Type 41 (beer and wine) alcoholic beverage control (ABC) license. No outdoor dining is proposed as part of the application.

Project Analysis

CUP requests are governed by Section 41-638 of the SAMC. CUPs may be granted when it can be shown that the proposed project will not adversely impact the community. If these findings can be made, then it is appropriate to grant the CUP. Conversely, the inability to make these findings would result in a denial.

The purpose of regulating establishments that sell alcoholic beverages is to set forth operating practices and procedures and to minimize impacts to surrounding areas. Staff has reviewed the applicant's request to sell beer and wine and has determined that the proposed CUP will not be detrimental to the health, safety, and welfare of the community.

Two educational facilities are located within the vicinity of the project: Nicholas Academic Center located next door, and Nova Academy, a charter high school located over 350 feet to the west of the entrance. Nicholas Academic Center's hours are weekdays from 11:00 to 7:00 p.m.; the facility is closed weekends. Nova Academy is separated from the site by the Latino Health Access building and Ross Street. A condition of approval on the site is proposed to limit any outdoor consumption of alcoholic beverages, if proposed at a future date, to weekends only. Weekday outdoor alcoholic beverage consumption on any outdoor patio is restricted by the condition of approval. Moreover, Birch Park is located approximately 300 feet away to the south from the business' entrance and is separated from the site by a large parking structure. The suite's entrance is located over 450 feet away from the nearest residences in Downtown, which are multi-family or mixed-use communities.

The sale of alcoholic beverages for on-premise consumption will allow the restaurant to be competitive with similar establishments and economically viable. In addition, the on-site sale of alcohol to customers is intended to provide a service ancillary to the primary restaurant use. Conditions of approval have been added to the CUP to ensure that the site does not become a nuisance to adjacent land uses. As a result, the granting of the CUP will not negatively impact any sensitive land uses that may be nearby.

Finally, the CUP will be consistent with several goals and policies of the General Plan. Policy 2.2 of the Land Use Element encourages land uses that accommodate the City's needs for goods and services. Providing a variety of full-service restaurants that offer alcoholic beverages as part of their menu offers additional dining options for Santa Ana residents and visitors. Furthermore, Policy 2.9 of the Land Use Element supports developments that create a business environment that is safe and attractive. Operational standards for I Can Barbecue's proposed ABC license will maintain a safe and attractive environment in the neighborhood. Finally, Policy 5.5 of the Land Use Element encourages development that is compatible with and supporting of surrounding land uses. The restaurant is located within a commercial building and its operations will be compatible with the surrounding commercial businesses.

Police Department Analysis

The Police Department reviews CUP applications for the sale and service of alcoholic beverages in order to ensure that the potential crime and nuisance behaviors associated with alcohol consumption are mitigated to the greatest extent possible. For on-sale licenses, the Police Department analyzes the crime rate in the area using the standards and definitions contained in the Business and Professions Code Section 23948.4(c)(2), which are also utilized by the State Department of Alcoholic Beverage Control. This section defines "reported crimes" as criminal homicide, forcible rape, robbery, aggravated assault, burglary, larceny theft, and motor vehicle

theft, combined with all arrests for other crimes, both felonies and misdemeanors, except traffic citations.

Table 3: Police Department Analysis and Criteria for Recommendation

Police Department Analysis and Criteria for Recommendation	
Police Grid No. and Rank	Police Grid No. 224; ranked 62 out of 102 Police Reporting Grids (60 th percentile)
Threshold for High Crime	This reporting district is below the 20 percent threshold established by the State for high crime
Police Department Recommendation	The Police Department contends that the operational standards applicable to on-premise ABC licenses will mitigate any potential impacts to the surrounding community and therefore does not oppose the granting of a CUP.

The Police Department then compares the number of such crimes in the reporting district as compared to the number of crimes in other reporting districts. In keeping with the standard used by the State Department of Alcoholic Beverage Control and Business and Professions Code, should the Police Department determine that the reporting district has a 20 percent greater number of reported crimes than the average number found in all reporting districts, the Police Department will consider this information in making its recommendation. As part of the application process, the application was reviewed by the Police Department. Based on its review, the Police Department has no issues of concern regarding this application.

Table 4: CEQA, Strategic Plan Alignment, and Public Notification & Community Outreach

CEQA, Strategic Plan Alignment, and Public Notification & Community Outreach	
CEQA	
CEQA Type	General Rule [Section 15061 (b) (3)]
Reason(s) Exempt or Analysis	This exemption applies to projects where it can be seen with certainty that there is no possibility that the activity in question may have a significant effect on the environment. The project proposes to allow the operation of an alcoholic beverage control license to sell beer and wine at a bona-fide restaurant. Based on this analysis, a Notice of Exemption, Environmental Review No. 2019-67 will be filed for this project.
Strategic Plan Alignment	
Goal(s) and Policy(s)	Approval of this item supports the City's efforts to meet Goal No.3 (Economic Development) Objective No. 2 of creating new opportunities for business/job growth and encourage private development through new General Plan and Zoning Ordinance policies.
Public Notification & Community Outreach	
Required Measures	A public notice was posted on the project site ten (10) days prior to public hearing date.
	Notification by mail was mailed to all property owners and occupants within 500 feet of the project site ten (10) days prior to public hearing date.
	Newspaper posting was published in the Orange County Reporter ten (10) days prior to public hearing date.
Additional Measures	The Downtown Neighborhood Association representative was contacted to identify any areas of concern due to the proposed ABC license. At the time this report was printed, no issues of concern were raised regarding the proposed ABC license.

Economic Development Benefits

Construction and operation of I Can Barbecue restaurant is expected to generate \$150,000 in annual sales tax revenues for the City. In addition, the construction valuation is estimated at \$1,000,000, resulting in approximately \$35,000 in permit fees. Finally, the project will result in 24 temporary jobs and 45 permanent jobs.

Conclusion

Based on the analysis provide within this report, staff recommends that the Planning Commission approve Conditional Use Permit No. 2019-29 as conditioned.



Fernanda Arias
Planning Intern



Ali Pezeshkpour, AICP
Senior Planner

FA/AP:sb

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- Exhibits:
1. Resolution
 2. Vicinity Zoning and Aerial View
 3. Site Photo
 4. Site and Floor Plans

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EXHIBIT 1

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RESOLUTION NO. 2019-xx

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF SANTA ANA APPROVING CONDITIONAL USE PERMIT NO. 2019-29 AS CONDITIONED TO ALLOW THE SALE OF ALCOHOLIC BEVERAGES FOR ON-PREMISES CONSUMPTION AT I CAN BARBECUE RESTAURANT LOCATED AT 414 WEST FOURTH STREET

BE IT RESOLVED BY THE PLANNING COMMISSION OF THE CITY OF SANTA ANA AS FOLLOWS:

Section 1. The Planning Commission of the City of Santa Ana hereby finds, determines and declares as follows:

- A. Isaac Karaaslan with Ample Construction, representing I Can Barbecue restaurant ("Applicant"), is requesting approval of Conditional Use Permit No. 2019-29 to allow the sale of alcoholic beverages for on-premises consumption (Type 41 – Beer and Wine) for the property located at 414 West Fourth Street.
- B. Santa Ana Municipal Code Sections 41-196 and 41-2007 require approval of a conditional use permit ("CUP") for establishments wishing to sell alcohol for on-premises consumption.
- C. On September 9, 2019, the Planning Commission held a duly noticed public hearing on Conditional Use Permit No. 2019-29.
- D. The Planning Commission determines that the following findings, which must be established in order to grant this Conditional Use Permit pursuant to Santa Ana Municipal Code ("SAMC") Section 41-638, have been established for Conditional Use Permit No. 2019-29 to allow the sale of alcoholic beverages for on-premises consumption:
 1. That the proposed use will provide a service or facility which will contribute to the general well being of the neighborhood or community.

The proposed sale of alcoholic beverages for on-premises consumption at this location will provide an ancillary service to the restaurant's customers by allowing them the ability to purchase beer and wine with their meal. This will thereby benefit the community by providing a restaurant with an additional and complementary food related amenity. Operational standards applicable to the alcoholic beverage control license and conditions of approval will mitigate any

potential impacts created by the use and ensure that the use will not negatively affect the surrounding community.

2. That the proposed use will not, under the circumstances of the particular case, be detrimental to the health, safety, or general welfare of persons residing or working in the vicinity.

The proposed sale of alcoholic beverages for on-premises consumption at this location will not be detrimental to the health, safety, or general welfare of persons residing or working in the vicinity because the operational standards applicable to the alcoholic beverage control license and conditions of approval will address any potential negative or adverse impacts created by the use. In addition, the subject site is not located adjacent to parks, playgrounds, schools, or religious institutions. Birch Park is located approximately 300 feet away to the south from the business' entrance and is separated from the site by a large parking structure. Moreover, Nova Academy, a charter high school, is located over 350 feet to the west of the entrance and is separated from the site by the Latino Health Access building and Ross Street. In addition, the building entrance is located over 450 feet away from the nearest residences in Downtown, which are multi-family or mixed-use communities. As a result, the granting of the CUP will not negatively impact any sensitive land uses that may be nearby.

3. That the proposed use will not adversely affect the present economic stability or future economic development of properties surrounding the area.

The proposed use will not adversely affect the economic stability of the area, but will instead allow the restaurant to compete with other nearby restaurants that offer a full selection of alcoholic beverages for sale to their customers. Moreover, the offering of alcoholic beverages will allow the restaurant to remain economically viable and compete with nearby full-service restaurants in the local vicinity and contribute to the overall success of the City of Santa Ana.

4. That the proposed use will comply with the regulations and conditions specified in Chapter 41 for such use.

The proposed conditional use permit will be in compliance with all applicable regulations and operational standards imposed on a restaurant selling alcoholic beverages for on-premises consumption pursuant to Chapter 41 of the SAMC. The facility will be maintained as a full-service, bona-fide eating establishment, having suitable kitchen facilities and

supplying an assortment of foods. Additionally, the restaurant will utilize less than five (5%) percent of the gross floor area for display and storage of alcoholic beverages, which is the maximum threshold established by the Santa Ana Municipal Code. Operational standards will ensure the project remains in compliance with all applicable codes and regulations related to alcohol sales to ensure that the use does not impact neighboring properties or create an attractive nuisance.

5. That the proposed use will not adversely affect the General Plan of the city or any specific plan applicable to the area of the proposed use.

The proposed sale of alcoholic beverages for on-premises consumption at this location will not adversely affect the General Plan or any specific plan. The granting of this conditional use permit supports several policies contained in the General Plan. Policy 2.2 of the Land Use Element encourages land uses that accommodate the City's needs for goods and services. Providing a variety of full-service restaurants that provide alcoholic beverages as part of their menu offers additional dining options for Santa Ana residents and visitors. Furthermore, Policy 2.9 of the Land Use Element supports developments that create a business environment that is safe and attractive. Operational standards for the proposed ABC license will maintain a safe and attractive environment in the neighborhood. Policy 5.5 of the Land Use Element encourages development that is compatible with and supporting of surrounding land uses. I Can Barbecue is located within a commercial center and its operation is compatible with the surrounding commercial businesses.

Section 2. In accordance with the California Environmental Quality Act (CEQA) and the CEQA Guidelines, the recommended action is exempt from CEQA per Section 15061(b)(3). This exemption applies to projects where it can be seen with certainty that there is no possibility that the activity in question may have a significant effect on the environment. The project proposes to allow the on-premises sale of alcoholic beverages at a full-service restaurant and minor interior tenant improvements. There is no reasonable possibility that the project will have a significant effect on the environment due to the facility having the necessary infrastructure to operate the proposed use and no new expansion of the existing building is proposed.

Section 3. The Applicant shall indemnify, protect, defend and hold the City and/or any of its officials, officers, employees, agents, departments, agencies, authorized volunteers, and instrumentalities thereof, harmless from any and all claims, demands, lawsuits, writs of mandamus, referendum, and other proceedings (whether

legal, equitable, declaratory, administrative or adjudicatory in nature), and alternative dispute resolution procedures (including, but not limited to arbitrations, mediations, and such other procedures), judgments, orders, and decisions (collectively "Actions"), brought against the City and/or any of its officials, officers, employees, agents, departments, agencies, and instrumentalities thereof, that challenge, attack, or seek to modify, set aside, void, or annul, any action of, or any permit or approval issued by the City and/or any of its officials, officers, employees, agents, departments, agencies, and instrumentalities thereof (including actions approved by the voters of the City) for or concerning the project, whether such Actions are brought under the Ralph M. Brown Act, California Environmental Quality Act, the Planning and Zoning Law, the Subdivision Map Act, Code of Civil Procedure sections 1085 or 1094.5, or any other federal, state or local constitution, statute, law, ordinance, charter, rule, regulation, or any decision of a court of competent jurisdiction. It is expressly agreed that the City shall have the right to approve, which approval will not be unreasonably withheld, the legal counsel providing the City's defense, and that Applicant shall reimburse the City for any costs and expenses directly and necessarily incurred by the City in the course of the defense. City shall promptly notify the Applicant of any Action brought and City shall cooperate with Applicant in the defense of the Action.

Section 4. The Planning Commission of the City of Santa Ana after conducting the public hearing hereby approves Conditional Use Permit No. 2019-29 for the alcoholic beverage control license for the sale of alcohol for on-premises consumption for the project located at 414 West Fourth Street, as conditioned in Exhibit A, attached hereto and incorporated herein. This decision is based upon the evidence submitted at the abovesaid hearing, which includes, but is not limited to: the Request for Planning Commission Action dated September 9, 2019, and exhibits attached thereto; and the public testimony, written and oral, all of which are incorporated herein by this reference.

ADOPTED this 9th day of September, 2019.

AYES: Commissioners:

NOES: Commissioners:

ABSENT: Commissioners:

ABSTENTIONS: Commissioners:

Mark McLoughlin
Chairperson

APPROVED AS TO FORM:
Sonia R. Carvalho, City Attorney

By: _____
Lisa Storck
Assistant City Attorney

CERTIFICATE OF ATTESTATION AND ORIGINALITY

I, SARAH BERNAL, Commission Secretary, do hereby attest to and certify the attached Resolution No. 2019-xx to be the original resolution adopted by the Planning Commission of the City of Santa Ana on September 9, 2019.

Date: _____

Commission Secretary
City of Santa Ana

EXHIBIT A

Conditions of Approval for Conditional Use Permit No. 2019-29

Conditional Use Permit No. 2019-29 for on-premises consumption of alcoholic beverages is approved subject to compliance, to the reasonable satisfaction of the Planning Manager, with all applicable sections of the Santa Ana Municipal Code, the California Building Standards Code and all other applicable regulations.

The Applicant must comply in full with each and every condition listed below prior to exercising the rights conferred by this conditional use permit.

The Applicant must remain in compliance with all conditions listed below throughout the life of the conditional use permit. Failure to comply with each and every condition may result in the revocation of the conditional use permit.

1. The sales, service, and consumption of alcoholic beverages shall be permitted in accordance with the operational standards for on-sale establishments pursuant to Section 41-196(g) of the SAMC and in accordance with the provisions of an on-premises alcohol license by the State Alcohol Beverage Control Board (ABC).
2. The sales, service, and consumption of alcoholic beverages shall be limited from 8:00 a.m. to 12:00 a.m. (midnight) Monday through Sunday, unless modified through a subsequent and separate conditional use permit application for after-hours operations pursuant to SAMC Section 41-2007.
3. In the event outdoor dining is provided, the sale of alcoholic beverages for consumption outdoors is prohibited at any time on weekdays.
4. The sale of alcoholic beverages for off-premises consumption is prohibited unless a separate conditional use permit is approved for the sale of alcoholic beverages for off-premises consumption.
5. Prior to issuance of the alcohol license, a Property Maintenance Agreement shall be recorded against the property. The agreement will be subject to review and applicability by the Planning and Building Agency, the Community Development Agency, the Public Works Agency, and the City Attorney to ensure that the property and all improvements located thereupon are properly maintained, Developer (and the owner of the property upon which the authorized use and/or authorized improvements are located if different from the Applicant) shall execute a maintenance agreement with the City of Santa Ana which shall be recorded against the property and which shall be in a form reasonably satisfactory to the City Attorney. The maintenance agreement shall contain covenants, conditions and restrictions relating to the following:

(a) Compliance with operational conditions applicable during any period(s) of construction or major repair (e.g., proper screening and securing of the

construction site; implementation of proper erosion control, dust control and noise mitigation measure; adherence to approved project phasing etc.);

(b) Compliance with ongoing operational conditions, requirements and restrictions, as applicable (including but not limited to hours of operation, security requirements, the proper storage and disposal of trash and debris, enforcement of the parking management plan, and/or restrictions on certain uses;

(c) Ongoing compliance with approved design and construction parameters, signage parameters and restrictions as well as landscape designs, as applicable;

(d) Ongoing maintenance, repair and upkeep of the property and all improvements located thereupon (including but not limited to controls on the proliferation of trash and debris about the property; the proper and timely removal of graffiti; the timely maintenance, repair and upkeep of damaged, vandalized and/or weathered buildings, structures and/or improvements; the timely maintenance, repair and upkeep of exterior paint, parking striping, lighting and irrigation fixtures, walls and fencing, publicly accessible bathrooms and bathroom fixtures, landscaping and related landscape improvements and the like, as applicable);

(e) If Applicant and the owner of the property are different (e.g., if the Applicant is a tenant or licensee of the property or any portion thereof), both the Applicant and the owner of the property shall be signatories to the maintenance agreement and both shall be jointly and severally liable for compliance with its terms.

(f) The maintenance agreement shall further provide that any party responsible for complying with its terms shall not assign its ownership interest in the property or any interest in any lease, sublease, license or sublicense, unless the prospective assignee agrees in writing to assume all of the duties, obligations and responsibilities set forth under the maintenance agreement.

(g) The maintenance agreement shall contain provisions relating to the enforcement of its conditions by the City and shall also contain provisions authorizing the City to recover costs and expenses which the City may incur arising out of any enforcement and/or remediation efforts which the City may undertake in order to cure any deficiency in maintenance, repair or upkeep or to enforce any restrictions or conditions upon the use of the property. The maintenance agreement shall further provide that any unreimbursed costs and/or expenses incurred by the City to cure a deficiency in maintenance or to enforce use restrictions shall become a lien upon the property in an amount equivalent to the actual costs and/or expense incurred by the City.

(h) The execution and recordation of the maintenance agreement shall be a condition precedent to the issuance of final approval for any construction permit related to this entitlement.

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EXHIBIT 2

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CUP 2019-29, I Can Barbecue Restaurant 414 West Fourth Street

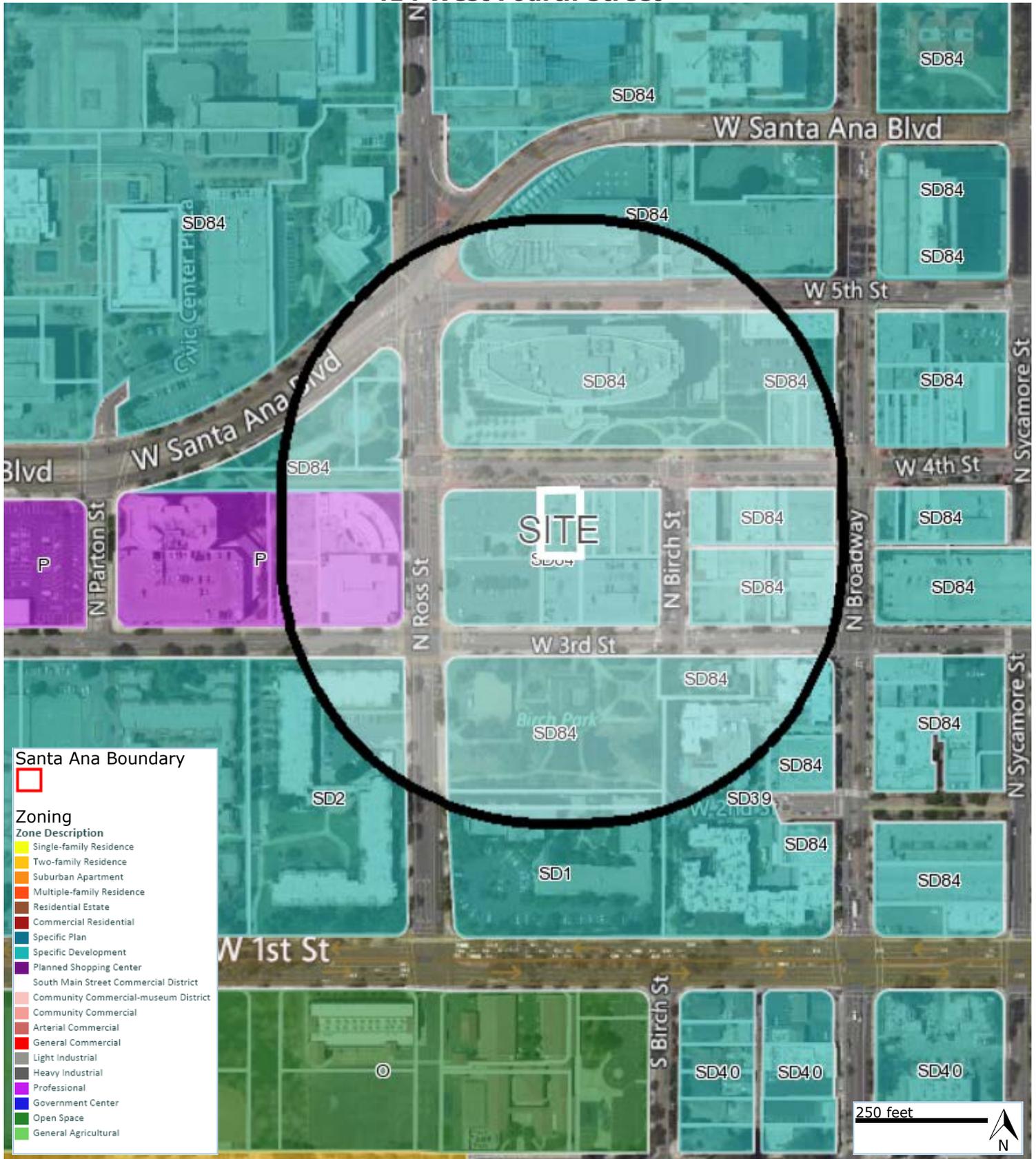


Exhibit 2 - Vicinity Zoning and Aerial View



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EXHIBIT 3

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CUP 2019-29
I CAN BARBECUE
414 WEST FOURTH STREET
SITE PHOTOS

EXHIBIT 3

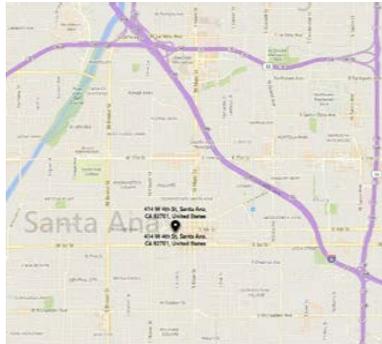
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EXHIBIT 4

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VICINITY MAP

ALLOWABLE BUILDING HEIGHT AND AREA FOR 414 W. 4th [ENTIRE BUILDING]

TOTAL AREA (for mixed use see title)*	16,050 SQ. FT.
* (EXCLUDING BASEMENTS PER 2016 CBC, 506.1.3)	
CONSTRUCTION TYPE:	II-B
AUTOMATIC SPRINKLERS PROVIDED THROUGHOUT	YES
OCCUPANCY: B	
ALLOWABLE NUMBER OF STORES ABV. GRADE	3
NUMBER OF STORES PROVIDED	2
ALLOWABLE BUILDING HEIGHT ABV. GRADE	55 FT.
EXISTING BUILDING HEIGHT	33 FT.
ALLOWABLE BUILDING AREA (At + [NS x "T"])	19,000 SQ. FT.
"T"	19,000(19,000x0)
PROPOSED BUILDING AREA	[150,400-0.25](0/30)
"T"	8,025 SQ. FT.
OCCUPANCY: A2	
ALLOWABLE NUMBER OF STORES ABV. GRADE	2
NUMBER OF STORES PROVIDED	2
ALLOWABLE BUILDING HEIGHT ABV. GRADE	55 FT.
EXISTING BUILDING HEIGHT	33 FT.
ALLOWABLE BUILDING AREA (At + [NS x "T"])	9,500 SQ. FT.
"T"	9,500+(9,500x0)
PROPOSED BUILDING AREA (A2)	8,025 SQ. FT.

PROJECT DIRECTORY

TENANT: I CAN BARBECUE, KOREAN GRILL, LLC
 JOHN ERGAN OZBEK
 414 W. 4th STREET, SANTA ANA, CA 92701
 EOOZBEK@CANBROLET
 949-795-0409
PROJECT: MAXWELL MCCANN
 333 MARWOOD AVE, FULLERTON CA 92832
 MAXWELLDDESIGNED@GMAIL.COM
 714-900-3697
ARCHITECT: MAXWELL MCCANN
 333 MARWOOD AVE, FULLERTON CA 92832
 MAXWELLDDESIGNED@GMAIL.COM
 714-900-3697
STRUCTURAL ENGINEER: IDEAL DESIGN GROUP, INC.
 ZHIQIANG ZHANG
 21671 GATEWAY CENTER DR, SUITE #201
 DAMOND SDR, CA 92756
 909-569-2069

GOVERNING CODES

2016 CALIFORNIA BUILDING CODE (CBC)
 2016 CALIFORNIA ELECTRICAL CODE (CEC)
 2016 CALIFORNIA MECHANICAL CODE (CMC)
 2016 CALIFORNIA PLUMBING CODE (CPC)
 2016 CALIFORNIA FIRE CODE (CFC)
 2016 CALIFORNIA ENERGY CODE

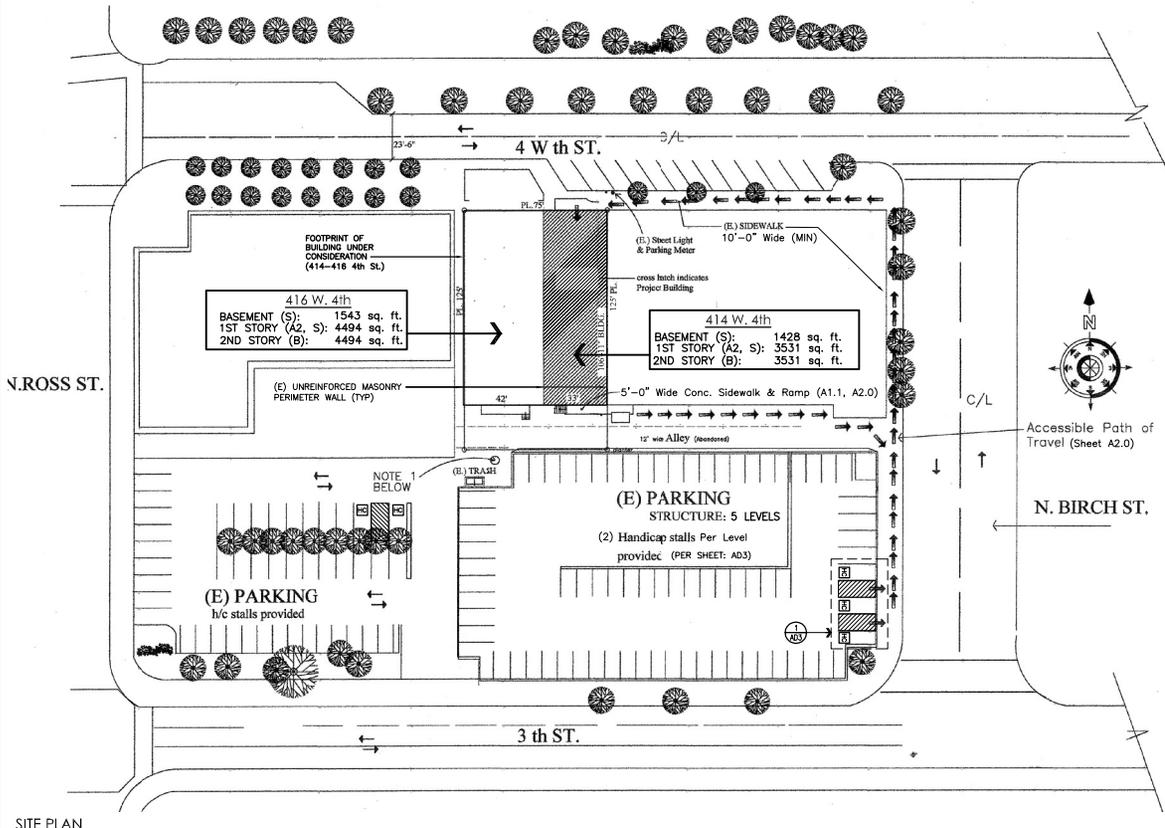
PROJECT DATA

PROJECT DESCRIPTION AND SUMMARY:
 PROPOSED TENANT IMPROVEMENT FOR A NEW RESTAURANT IN AN EXISTING HISTORIC REGISTRY BUILDING LOCATED IN DOWNTOWN SANTA ANA. THE BUILDING IS A TWO STORY MASONRY CONSTRUCTION. PLEASE REFER TO CODE FOR HISTORIC BUILDINGS. THE 2ND FLOOR ABOVE THE PROPOSED PROJECT IS OCCUPIED AS OFFICE. OCCUPANCY GROUP B. IT IS FULLY SPRINKLED. THERE IS A PARTIAL BASEMENT LEVEL UNDER THE REAR PORTION OF THE PROPOSED RESTAURANT. ITS PERMITTED AS A LOUNGE OCCUPANCY A-2/B. IT IS FULLY SPRINKLED. THE PROJECT (RESTAURANT) AREA & ENTIRE FIRST STORY IS TO BE FULLY SPRINKLED UNDER A SEPARATE PERMIT AS PART OF THE WORK PROPOSED IN THIS PROJECT. SEE OCTA NOTES SHEET A-3.1.
 ALL EXISTING CONDITIONS ARE PRIOR WORK ASSIGNED TO BE COMPLIANT. ALL IMPROVEMENTS ARE PRODUCED. THE ARCHITECT ASSUMES NO RESPONSIBILITY FOR THE COMPLIANCE OR CONDITION OF THESE IMPROVEMENTS. ANY DISCREPANCIES BETWEEN EXISTING ITEMS AND THIS DOCUMENTS AND OR CODES NON-COMPLIANCE SHALL BE CORRECTED AS REQUIRED.
 THE PROPOSED RESTAURANT IS INSIDE A PARKING DISTRICT. AND PUBLIC TRANSPORTATION IS AVAILABLE NEARBY.
BUILDING ADDRESS: 414 4TH STREET, SANTA ANA, CA. 92701
ASSESSOR'S PARCEL # 398-933-01
PROJECT AREA: TRANSIT ZONE / DOWNTOWN
TOTAL LOT SIZE: (including 414 and 418 W 4th St.) 9375 S.F.
PROJECT OCCUPANCY GROUP: I-2
CONSTRUCTION TYPE: II-B (sprinkled)
AUTOMATIC FIRE SPRINKLERS: YES-2010 NFPA13 Project level is to be fully sprinkled under separate permit. Second story (not a part of project) is fully sprinkled. Basement level (not a part of project) is fully sprinkled. ENTIRE BUILDING TO BE FULLY SPRINKLED CONCURRENT TO THE IT WORK PROPOSED IN THIS PROJECT.
PURPOSES: Occupancy separation (SEE A1.2 (Occupancy Separation Diagram, Fire rated Construction notes) Fire resistive construction (1hr. construction), Vertical Shafts.
PROJECT # 11 AREA: 2,422 S.F.
COMMON EXIST CORRIDOR: 214 S.F.
FIRE RESISTANCE TABLE REQUIREMENTS TABLE 601 CBC
 TYPE II-B
 ALL BUILDING ELEMENTS 0 HR. EXTERIOR BEARING WALL 2 HR. (see CHBC 8402.1 for Fire resistive const. Ext walls)
REQUIRED SUBMITTALS: KITCHEN HOOD AND DUCT EXHAUSTING SYSTEM (separate permit) see SEE MECH. DWG. M-1 thru M-5 (M-2 for Hood Fire Suppression System detail)
FIRE ALARM SYSTEM by others - see note 24 OCTA NOTES A-0.1
 Automated Fire Sprinkler System WITH 13 (Separate Permit)
 *portions of the project that are referred shall be subject to the codes, standards and other applicable requirements in force on the date of the delineation is submitted to OCTA

MAXWELL J. MCCANN, P.E.
 MAXWELLDDESIGNED.COM
 MAXWELLDDESIGNED@GMAIL.COM
 714.900.3697



T.I. - I CAN BARBECUE KOREAN GRILL
 414 W. 4th STREET
 SANTA ANA, CA 92701



SITE PLAN
SCALE: 1/8"=1'-0"

FULL BLDG. OCCUPANCY LOAD CALCULATIONS

414 W. 4th ST.	
BASEMENT:	
STORAGE AREA: (STORAGE)	1,428 SQ. FT.
[300 GROSS / PER OCCUPANT]	5 OCCUPANTS
1ST STORY:	
FIXED SEATING: (DINING AREA)	2,074 SQ. FT.
[118 TOTAL SEATS PROVIDED]	118 OCCUPANTS
ASSEMBLY AREA: (WAITING, PATIO, ETC)	139 SQ. FT.
[15 NET / PER OCCUPANT]	10 OCCUPANTS
KITCHEN AREA:	549 SQ. FT.
[200 GROSS / PER OCCUPANT]	3 OCCUPANTS
STORAGE AREA:	49 SQ. FT.
[300 GROSS / PER OCCUPANT]	1 OCCUPANTS
CORRIDOR AREA:	0 SQ. FT.
[0 GROSS / PER OCCUPANT]	0 OCCUPANTS
RESTROOM AREA:	294 SQ. FT.
[0 GROSS / PER OCCUPANT]	0 OCCUPANTS
2ND STORY:	
BUSINESS AREA:	3,531 SQ. FT.
[100 GROSS / PER OCCUPANT]	36 OCCUPANTS
416 W. 4th ST.	
BASEMENT:	
STORAGE AREA: (STORAGE)	1,543 SQ. FT.
[300 GROSS / PER OCCUPANT]	6 OCCUPANTS
1ST STORY:	
FIXED SEATING: (DINING AREA)	2,498 SQ. FT.
[67 TOTAL SEATS PROVIDED]	67 OCCUPANTS
KITCHEN AREA:	1,279 SQ. FT.
[200 GROSS / PER OCCUPANT]	7 OCCUPANTS
CORRIDOR AREA:	245 SQ. FT.
[0 GROSS / PER OCCUPANT]	0 OCCUPANTS
RESTROOM AREA:	0 SQ. FT.
[0 GROSS / PER OCCUPANT]	0 OCCUPANTS
2ND STORY:	
BUSINESS AREA:	4,494 SQ. FT.
[100 GROSS / PER OCCUPANT]	45 OCCUPANTS
TOTAL OCCUPANCY FOR BLDG.	298 OCCUPANTS
	(<299, OK)

SHEET INDEX

T1.0	TITLE SHEET, SITE PLAN SPECIFICATIONS
T2.0	SPECIFICATIONS
T2.1	SPECIFICATIONS
T2.2	SPECIFICATIONS
T2.3	EXISTING & DEMO FLOOR PLAN - 1ST STORY
A1.1	PROPOSED FLOOR PLAN - 1ST STORY
A1.2	OCCUPANCY CALCULATIONS, PLUMBING CALCULATIONS
A1.3	FIRE SEPARATION DETAILS
A1.4	BUILDING FIRE AREA SECTIONS
A2.0	EXITING PLAN, ACCESSIBLE PATH OF TRAVEL - 1ST STORY
A2.1	REFLECTED CEILING PLAN - 1ST STORY
A2.2	ROOF PLAN
A2.3	EXTERIOR ELEVATION, INTERIOR ELEVATIONS, FINISHING SCHEDULE
A2.4	LINE OF SIGHT TO EQUIP ON ROOF
A2.5	KITCHEN EQUIPMENT PLAN
A2.6	ENLARGED BATHROOM PLAN, INTERIOR ELEVATIONS
A2.7	DINING ROOM EQUIPMENT PLAN
A2.8	MENU
A2.9	FINISH SAMPLES
A3.0	ARCHITECTURAL DETAILS
A3.1	ARCHITECTURAL DETAILS
C01	STRUCTURAL DETAILS & NOTES
C02	CAL GREEN MANDATORY MEASURES
C03	CAL GREEN MANDATORY MEASURES
C04	CAL GREEN MANDATORY MEASURES
E-1	TITLE 24
E-2	TITLE 24
E-3	POWER PLAN
E-4	CEILING PLAN
M-0	ROOF PLAN
M-1	EXHAUST DUCT PLAN
M-1.1	MECH DETAIL
M-1.2	MECH DETAIL
M-2	MECH DETAIL
M-3	FIRE WRAP
M-4	MECH DETAIL
M-5	A/C DUST LAYOUT
P-1	PLUMBING NOTES
P-2	PLUMBING PLAN
P-3	WASTE PLAN

ADDITIONAL NOTES

1. APPLICATIONS FOR WHICH NO PERMIT IS ISSUED WITHIN 180 DAYS FOLLOWING THE DATE OF APPLICATION SHALL AUTOMATICALLY EXPIRE.
2. EVERY PERMIT ISSUED SHALL BECOME INVALID UNLESS WORK AUTHORIZED IS COMPLETED WITHIN 180 DAYS OR IF THE WORK AUTHORIZED IS SUSPENDED OR ABANDONED FOR A PERIOD OF 180 DAYS. A SUCCESSFUL INSPECTION MUST BE OBTAINED WITHIN 180 DAYS.
3. ALL CONSTRUCTION SHALL COMPLY WITH THE 2016 EDITIONS OF THE CALIFORNIA BUILDING CODE, CALIFORNIA RESIDENTIAL CODE, CALIFORNIA ELECTRICAL CODE, CALIFORNIA MECHANICAL CODE, CALIFORNIA PLUMBING CODE, CALIFORNIA FIRE CODE AND 2016 CALIFORNIA ENERGY CODE.

Revision	Date	By
PLAN CHK	11-30-18	MJM
HEALTH DEPT	01-02-19	MJM
PLAN CHK	01-20-19	MJM
FIRE DEPT	02-13-19	MJM
HEALTH DEPT	02-18-19	MJM
HEALTH DEPT	04-01-19	MJM

Date: 7/17/19
 Scale: AS NOTED
 Drawn by: M. MCCANN
 Job:
 File:

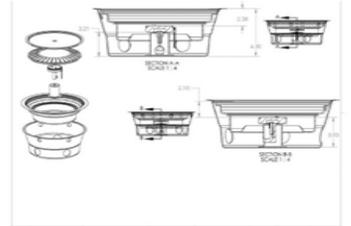
T1.0
 SHEET NO.

B.B. Construction Plans For Multiple Listings
 The following products, which are identical to those identified in this report except for model number and listing name, are authorized to bear the ETL label under provisions of the related Multiple Listing Program.

BASIC LISTING	
Address	1811 Fremont Street, Newark, CA 94560
Country	USA
Product	Commercial Cooking Equipment
MULTIPLE LISTING 1 Name	
Address	
Country	
Brand Name	
ASSOCIATED MANUFACTURER	
Address	
Country	
MULTIPLE LISTING 2 Name	
Address	
Country	
Brand Name	
ASSOCIATED MANUFACTURER	
Address	
Country	
MULTIPLE LISTING 3 Name	
Address	
Country	
Brand Name	
ASSOCIATED MANUFACTURER	
Address	
Country	

B.B. Construction Plans

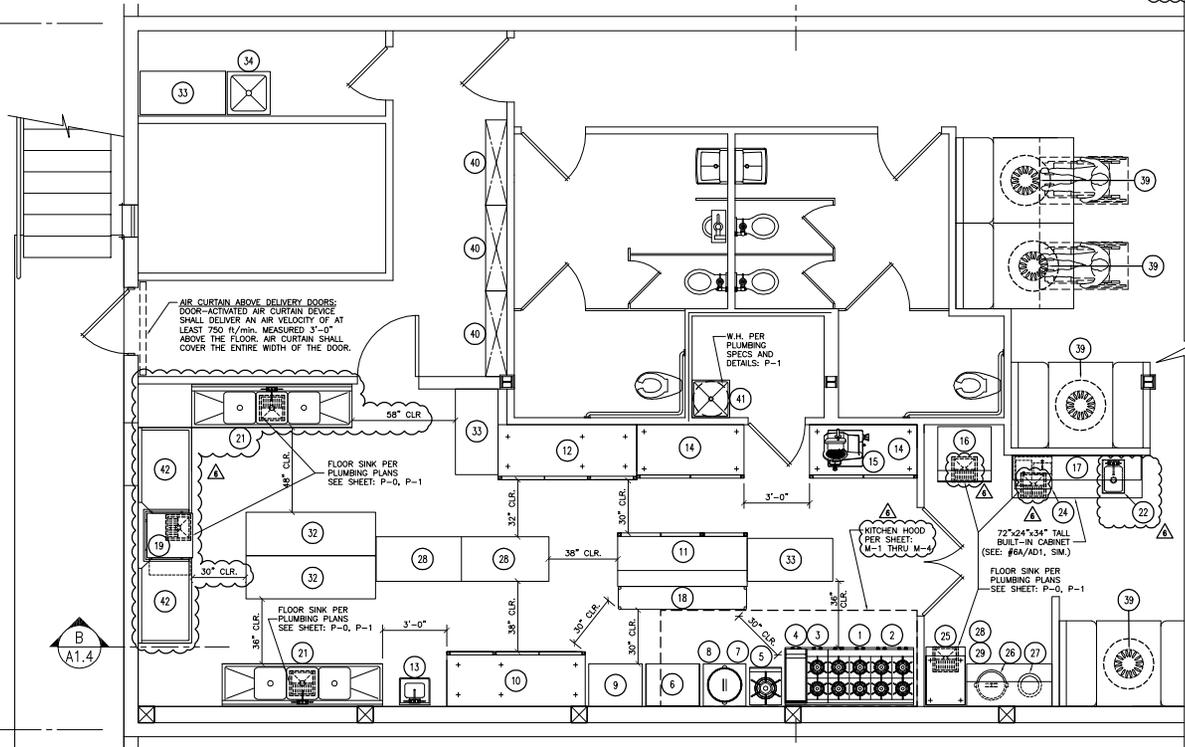
Illustration 1 - DKBS Grill Assembly



ADDITIONAL NOTES

- SEE SHEET: A5.0 FOR ADDITIONAL INFORMATION AND FINISH SCHEDULES
- DISH MACHINE CHEMICALS MUST BE STORED ON A CLEANABLE SHELF AT LEAST SIX (6) INCHES OFF THE FLOOR.
- ALL FLOOR SINKS MUST BE LOCATED WITHIN 15'-0" OF THE CONDENSATE PRODUCING EQUIPMENT

DINING AREA BBQ - DKBS-1G



ENLARGED EQUIPMENT PLAN - KITCHEN

SCALE: 3/8"=1'-0"

EQUIPMENT LIST

MARK	MODEL NUMBER / DESCRIPTION	AMPS/BTU	L x D x H (inches)	COUNT
1	TSB-7250R-E-N CHEF BASES	4.5 AMPS	72 x 32 x 26-1/2	1 ITEM
2	TAMP-48-8 HOT PLATES	255,000 BTU	48 x 30 x 10	1 ITEM
3	TAMP-12-2 HOT PLATES	65,000 BTU	12 x 30 x 10	1 ITEM
4	TAMC-12 GRIDDLES	22,000 BTU	12 x 30-1/2 x 12-1/2	1 ITEM
5	TSP-18 SLOTTED HOT STOVES	79,000 BTU	18 x 21-3/4 x 24	1 ITEM
6	TSC-30RZ EQUIPMENT STANDS		24 x 30-1/2 x 24	1 ITEM
7	RM-55N-R RICE COOKER by TOWN (ETL, NSF)	34,600 BTU	19x x 15 (55 cups)	1 ITEM
8	TSW-2424E STAINLESS STEEL WORK TABLE		24 x 24 x 34	1 ITEM
9	TNS-2424E STAINLESS STEEL WORK TABLE		30 x 24 x 34	1 ITEM
10	M3R72-E-N SOLID DOOR REFRIGERATOR	5.6 AMPS	72-3/4 x 30-3/4 x 78	1 ITEM
11	M3R72-N-N SOLID DOOR REFRIGERATOR	5.7 AMPS	72-3/4 x 30 x 37	1 ITEM
12	M3R72-J-N SOLID DOOR FREEZER	7.9 AMPS	72-3/4 x 30-3/4 x 78	1 ITEM
13	TS-1-H HAND SINK		17 x 15 x 18	3 ITEMS
14	MJR-60-N REFRIGERATOR	2.4 AMPS	60-1/2 x 30 x 30-5/8	2 ITEMS
15	G12A AUTOMATIC SLICER by GLOBE (ETL, NSF)	115 V	24 x 20 x 17.25	1 ITEM
16	SEKVENO WS-250 7" SODT DRINK MACHINE (UL, NSF)		30 x 31 x 39.25	1 ITEM
17	ISWS-1472 WALL MOUNTED SHELF		72 x 14 x 11	1 ITEM
18	ISWS-28 OVER SHELVES (2 levels)		72 x 12-3/4 x 23-1/2	1 ITEM
19	CMA-180-UL VENTLESS DISHWASHER (NSP)	4,800 BTU / 208V	29 x 25-1/2 x 85-5/16	1 ITEM
20	OMIT			
21	ISA-3-DT SINK (2 faucets)		90 x 24 x 44-1/2	2 ITEMS
22A	ADVANCE TABCO DC-1-105B-EC DROP-IN SINK		18-1/2 x 17 x 10	1 ITEM
23	SM			
24	D-24-WSIBLZ WATER STATION / ICE BIN (NSF)		21-1/4 x 18	1 ITEM
25	KM-340W4H ICE MAKER B-300PZ	115V, 325 lbs ICE PROD. BIN CAP. 260 lbs	22 x 27-3/8 x 30-5/16	1 ITEM
26	56919NF RICE WARMER by TOWN (ETL, NSF)	120V/100W	18-1/4 x 15-1/2 (92 cups)	1 ITEM
27	ESW-66 SODUP WARMER	120V/400W	13-3/16 x 15 (10 quart)	1 ITEM
28	TNS-2424E STAINLESS STEEL TABLE		48 x 24 x 34	4 ITEMS
29	ISWS-1448 WALL MOUNTED SHELVES		48 x 14 x 11	2 ITEMS
30	TCS-35B-N6 BEER DISPENSER	2.7 AMPS	69-1/4 x 27-1/4 x 38-5/8	1 ITEM
31	OMIT			
32	VEX WIRE SHELVING (4 shelves - lowest 6" A.F.F.)		24 x 22	3 ITEMS
33	VEX WIRE SHELVING (4 shelves - lowest 6" A.F.F.)		24 x 48	3 ITEMS
34	SE2024FN FLOOR MOUNTED MOP SINK w/ 12" ROD WALL BRACKET		24 x 24 x 14	1 ITEM
35	OMIT			
36	OMIT			
37	TBB-35B-N6 BEER DISPENSER	2.4 AMPS	69 x 27-1/4 x 37-1/8	1 ITEM
38	PRB-24-53C 3 COMPARTMENT SINK w/ 2 DRAINBOARDS w/ 7"-00-150 SIDE SPLASHES by ADVANCE TABCO		60 x 25 x 36	1 ITEM
39	DKBS-1G / KOREAN BBQ SYSTEM (ETL, ANS 283.11)	9,700 BTU/HR	15' x 4'	33 ITEMS
40	H-5549R / 3 TIER 3 WIDE METAL LOCKER w/ 6' LEGS		36 x 18 x 72	3 ITEMS
41	605S11818B // MOP SINK BY REGENCY		21.5 x 18 x 41	1 ITEM
42	DTC-SS0-16L / DTC-SS0-48R		47 x 30 x 34	1 ITEMS (EA.)

* NOTE: PROVIDE A MINIMUM 6-INCH HIGH SPLASH GUARD ON BOTH SIDES OF ALL HANDWASHING SINKS IN THE KITCHEN. THE SPLASHGUARD MUST EXTEND OUT TO BE IN LINE WITH THE FRONT EDGE OF THE HANDWASHING SINK

*SEE SHEET: A7.1 FOR DINING AREA & BAR EQUIPMENT

MAXWELL J. MCCANN, P.E.
 MAXWELLDISEGNS.COM
 MAXWELLDISEGN@GMAIL.COM
 714.900.3597



T.I. - I CAN BARBECUE KOREAN GRILL
 414 W. 4TH STREET
 SANTA ANA, CA 92701

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