

Conditional Use Permit-Alcohol (CUB)

Additional Information/Findings
14118 S. Vermont Ave

REQUEST

A Conditional Use Permit (CUB) pursuant to the provisions of Section 12.24-W.1 of the Los Angeles Municipal Code, to allow the sale and dispensing of a full-line of alcohol for on-site consumption in conjunction with an existing 4,200 S.F. restaurant with 120 indoor seats, live entertainment/karaoke, and 2 pool tables in the [Q]C2-1-O zone and propose an expansion of 1,500 S.F. to total 4,200 S.F.

This restaurant will operate between the hours of 10:00 am to 2:00 am Monday to Sunday daily. The property lies in the [Q]C2-1-O Zone.

BACKGROUND

The subject property is located at 14118 S. Vermont Ave, Gardena, CA 90247 on the east side of Vermont Ave. The restaurant is currently operating with food service and has a type 40 beer license.

This application respectfully requests a Conditional Use Permit (CUB) to allow the sale and dispensing of a full-line of alcohol for on-site consumption at the restaurant during operating hours of 10:00 am to 2:00 am Monday to Sunday daily.

This property is located within the Harbor Gateway Plan Area, in the jurisdiction of the Harbor Planning Commission, and is a part of the Harbor Gateway North Neighborhood Council, all of which guide development within this area.

Our application for a CUB at the subject site includes the following characteristics:

Square Footage	4,200 SF
Unit / Address	14118 S. Vermont Ave, Gardena, CA 90247
Hours of Operation	10AM to 2AM Monday to Sunday daily
Use	Restaurant
Tenant-Operator	Noe Del Transito Abarca
Type of Alcohol	Type 47 – On-Sale General – Eating Place

Food	Yes
Zoning	[Q]C2-1-O
Interior Seats	120
Exterior Seats	0
Total Seats	120
Live Entertainment	Yes
Dancing	No
Off-site Sales	No
Private Parties	No
Census Tract	2911.30
Neighborhood Council	Harbor Gateway North
Parking	40 standard spaces 3 handicap spaces

SURROUNDING PROPERTIES

The subject property is located on the north-western edge of a commercial block on Vermont Ave, on the northern outskirts of Gardena.
 North of the subject property is a local market along with other locally owned businesses.
 East of the subject property are residential single family homes.
 South to the subject property is a commercial building with a dental office.
 Please see enclosed vicinity map and photo exhibit for additional graphical representation.

CIRCULATION

Vermont Avenue is a major thoroughfare throughout the heart of the City of Gardena. While private vehicular traffic dominates the area, it is fully served by public transportation, including a bus stop across Vermont Avenue, Northwest of the subject property and a bus stop North of the subject property. All the streets in the area are improved with curbs, gutters, and sidewalks. While street parking is limited in the immediate area, retail parking is abundant.

GENERAL CONDITIONAL USE FINDINGS

i. That the project will enhance the built environment in the surrounding neighborhood or will perform a function or provide a service that is essential or beneficial to the community, city, or region.

The subject establishment is located on a dense street surrounded by a mix of retail, restaurant, and commercial use. The subject property is an existing restaurant called Salvimex 110 Restaurant and has been well received by the public since opening in 2018.

As Salvimex 110 Restaurant is located within Gardena with bustling foot and vehicular traffic, the nearby residents and retail consumers have continued to proven to be loyal patrons.

It is commonly understood that within the food industry that customers appreciate alcoholic beverage service when choosing a restaurant to dine in. At Salvimex 110 Restaurant, the availability of alcohol is not the focal point of the business but rather an enhancement for our patrons' dining experience and is expected in a high quality restaurant. Given the above, the approval of the CUB request will not only enhance the restaurant but will perform a function that is beneficial to the local community as well.

ii. That the project's location, size, height, operations and other significant features will be compatible with and will not adversely affect or further degrade adjacent properties, the surrounding neighborhood, or the public health, welfare, and safety.

The project's location, size, height, and operations will be compatible with the immediate neighborhood since this is an existing restaurant.

Built in 1958, the building has become a familiar part of the local urban fabric and the aesthetic improvements brought with the opening of the restaurant in 2018 has arguably increased its aesthetic appeal for the community.

The subject property is surrounded by both commercial and residential uses. The subject property has 43 total parking stalls so there is no impact from patrons parking on nearby residential streets. It can therefore be established that due to its continuation of use within an existing neighborhood, the project will be compatible with, and will not adversely affect the surrounding properties.

iii. That the project substantially conforms with the purpose, intent and provisions of the General Plan, the applicable community plan, and any applicable specific plan.

There are eleven elements of the General Plan. Each of these Elements establishes policies that provide for the regulatory environment in managing the City and for addressing environmental concerns and problems. Most of the policies derived from these Elements are in the form of

Code Requirements of Los Angeles Municipal Code. With the CUB requests described herein, the project does not propose to deviate from any of the requirements of the Los Angeles Municipal Code.

Similarly, the Harbor Gateway Community Plan sets forth planning goals and objectives to maintain the community's distinctive character by:

- Enhancing the positive characteristics of residential neighborhoods while providing a variety of housing opportunities.
- Improving the function, design and economic vitality of commercial areas.
- Preserving and enhancing the positive characteristics of existing uses which provide the foundation for community identity, such as scale, height, bulk, setbacks and appearance.
- Maximizing development opportunities around existing and future transit systems while minimizing adverse impacts.
- Preserving and strengthening commercial developments to provide a diverse job-producing economic base.
- Improving the quality of the built environment through design guidelines, streetscape improvements, and other physical improvements which enhance the appearance of the community

The existing restaurant is located in an area with rich public transportation options, is aesthetically pleasing from the street and sidewalk, and its continued use as a neighborhood-serving, job-creating restaurant substantially conforms with the purpose, intent and provisions of the City of Los Angeles and Harbor Gateway Community Plan.

ADDITIONAL FINDINGS

- i. Explain how the proposed use will not adversely affect the welfare of the pertinent community.*

The applicant is an established restaurant operator who is respectful of the spirit and intent of local regulations guiding eating establishments and the serving of alcohol. The addition of alcohol does not change the overall nature of the business, which is first and foremost a restaurant. In addition, the subject location is situated in on a commercial use building. A restaurant not only complements this use, it is also a desired amenity for local residents and workers. The proposal is for a full-service restaurant with a request for live entertainment/karaoke. This, in turn, assures a use which is convenient to patrons, respects the welfare of the community, and furthers the goals of the Community Plan.

- ii. Explain how the approval of the application will not result in or contribute to an undue concentration of such establishments*

Vermont Avenue is a bustling street with a range of retail and restaurants. The intensity of commercial development and the existence of residential buildings in the area will help the demand for future alcoholic licenses issued within the census tract. It is worth noting that ABC criteria allows for this type of scenario, which is typical of areas that attract large numbers of people who hail from outside the census tract.

With the economic recession, there is a need for alcohol services to be offered in conjunction with existing restaurants. This will allow the restaurants to offer comparable amenities to other restaurants who are currently serving alcohol.

The ABC establishes the allotted number of licenses per census tract by population and cannot take into account these other crucial neighborhood specific factors; however, they do continue to approve new licenses in these types of areas due to those circumstances mentioned above.

iii. Explain how the approval of the application will not detrimentally affect nearby residential zones or uses.

The nearest residential use are one story houses behind the subject property on Ainsworth St. The area in which the subject property is located has been favored by local residents for its proximity to public transit, shops, and particularly amenities such as restaurants. It is anticipated that local residents and business commuters will appreciate the convenience of this establishment, with restaurant patrons reporting that that they have been happy to have this dining option in their area.

QUESTIONS REGARDING THE PHYSICAL DEVELOPMENT OF THE SITE

a. What is the total square footage of the building or center the establishment is located in?

The building is approximately 8,928 square feet.

b. What is the total square footage of the space the establishment will occupy?

The restaurant occupies 4,200 square feet.

c. What is the total occupancy load of the space as determined by the Fire Department?

N/A

d. What is the total number of seats that will be provided indoors? Outdoors?

There are 120 seats indoor, 0 seats outdoors.

e. If there is an outdoor area, will there be an option to consume alcohol outdoors?

No

f. If there is an outdoor area, is it on private property or the public right-of-way, or both?

N/A

i. If an outdoor area is on the public right-of-way, has a revocable permit been obtained?

N/A.

g. Are you adding floor area? If yes, how much is enclosed? Outdoors?

Yes, 1,500 square feet indoors.

h. Parking

i. How many parking spaces are available on the site?

There are 43 on-site parking stalls

ii. Are they shared or designated for the subject use?

Stalls are shared

iii. If you are adding floor area, what is the parking requirement as determined by the Department of Building & Safety?

N/A

iv. Have any arrangements been made to provide parking off-site?

No.

1. If yes, is the parking secured via a private lease or a covenant/affidavit approved by the Department of Building & Safety? Note: Required parking must be secured via a covenant pursuant to LAMC 12.26 E 5. A private lease is only permitted by a Zone Variance.

N/A.

2. Please provide a map showing the location of the off-site parking and the distance, in feet, for pedestrian travel between the parking area the use it is to serve.

N/A.

3. *Will valet service be available? Will the service be for a charge?*

No valet service is proposed at this time.

h. Is the site within 1,000 feet of any schools (public, private or nursery schools), churches or parks?

Please see attached radius maps.

j. For massage parlors and sexual encounter establishments, is the site within 1,000 feet of any other Adult Entertainment Businesses as defined by LAMC 12.70 B17?

N/A.

QUESTIONS REGARDING THE OPERATION OF THE ESTABLISHMENT

a. What are the proposed hours of operation and which days of the week will the establishment be open and Proposed Hours of Alcohol Sales?

Hours of operation are to be 10 AM to 2 AM daily. Alcohol service will occur during operating hours daily.

b. Will there be entertainment such as a piano bar, dancing, live entertainment, movies, karaoke, video game machines, etc...? Please specify: Note: An establishment that allows for dancing needs a conditional use pursuant to 12.24 W.18.

Live entertainment, karaoke, and two pool tables.

c. Will there be minimum age requirements for entry? If yes, what is the minimum age requirement and how will it be enforced?

No. This is a bona-fide eating establishment.

d. Will there be any accessory retail uses on the site? What will be sold?

There is no accessory retail use proposed or planned.

e. Security

i. How many employees will you have on the site at any given time?

There will be approximately 2-4 employees on-site at any given time. The applicant owner and on-site manager(s) shall comply with all applicable laws and conditions and shall

properly manage the facility to discourage illegal and criminal activity on the subject premises and any accessory parking areas over which they exercise control. All employees involved with the sale of alcoholic beverages shall enroll in the Los Angeles Police Department "Standardized Training for Alcohol Retailers" (STAR). Upon completion of such training, the applicant shall request the Police Department to issue a letter identifying which employees completed the training. The applicant shall transmit a copy of the letter from the Police Department to the Zoning Administrator as evidence of compliance. In the event there is a change in the licensee, within one year of such change, this training program shall be required for all staff.

ii. Will security guards be provided on-site?

No.

1. If yes, how many and when?

N/A

iii. Has LAPD issued any citations or violations? If yes, please provide copies.

No.

f. Alcohol

i. Will there be beer & wine only, or a full-line of alcoholic beverages available?

Full-line

ii. Will "fortified" wine (greater than 16% alcohol) be sold?

No.

iii. Will alcohol be consumed on any adjacent property under the control of the applicant?

No.

iv. Will there be signs visible from the exterior that advertise the availability of alcohol?

No.

v. Food

1. Will there be a kitchen on the site?

Yes.

2. Will alcohol be sold without a food order?

No.

3. Will the sale of alcohol exceed the sale of food items on a quarterly basis?

No.

4. Provide a copy of the menu if food is to be served.

See attached.

vi. On-Site

1. Will a bar or cocktail lounge be maintained incidental to a restaurant?

No.

a. If yes, the floor plans must show the details of the cocktail lounge and the separation between the dining and lounge facilities.

N/A

2. Will off-site sales of alcohol be provided accessory to on-site sales ("Take Out")?

No.

3. Will discounted alcoholic drinks ("Happy Hour") be offered at any time?

No.

vii. Off-Site

1. Will cups, glasses or other containers be sold which might be used for the consumption of alcohol on the premises?

No.

2. Will beer or wine coolers be sold in single cans, or will wine be sold in containers less than 1 liter (750 ml)?

No.

viii. Contact the CA Department of Alcoholic Beverage Control (ABC) regarding its requirements.

CALDERA BILL (CA Business and Professions Code Section 23958 and 23958.4)

a. Is this application a request for on-site or off-site sales of alcoholic beverages?

On-site

i. If yes, is the establishment a bona-fide eating place (restaurant) or hotel/motel?

Yes, this is a bona-fide eating establishment.