



Planning and Development Department
Land Use Planning Division

A D M I N I S T R A T I V E U S E P E R M I T

2235 Milvia Street

Administrative Use Permit #ZP2015-0191

Project Description: To establish incidental beer and wine service for on-site consumption at a 696 square foot quick service restaurant, pursuant to:

- Section 23E.16.040.A to establish incidental beer and wine service for on-site consumption.

FINDINGS, CONDITIONS AND APPROVED PLANS ATTACHED

Following the expiration of the mandatory appeal period set forth in Section 23B.28.040 of the Berkeley Municipal Code, with no timely appeal being filed, the Administrative Use Permit described herein has been duly granted by the Zoning Officer on January 5, 2016.

Attest: Carol Johnson
Carol Johnson, Land Use Planning Manger

January 5, 2016
Effective Date

ATTACHMENT 1

FINDINGS AND CONDITIONS

DECEMBER 8, 2015

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To establish incidental beer and wine service for on-site consumption at a 696 square foot quick service restaurant.

CEQA FINDINGS

1. The project is categorically exempt from the provisions of the California Environmental Quality Act (CEQA, Public Resources Code §21000, et seq. and California Code of Regulations, §15000, et seq.) pursuant to Section 15301 of the CEQA Guidelines (“Existing Facilities”). Furthermore, none of the exceptions in CEQA Guidelines Section 15300.2 apply, as follows: (a) the site is not located in an environmentally sensitive area, (b) there are no cumulative impacts, (c) there are no significant effects, (d) the project is not located near a scenic highway, (e) the project site is not located on a hazardous waste site pursuant to Government Code Section 65962.5, and (f) the project would not affect any historical resource.

FINDINGS FOR APPROVAL

2. As required by Section 23B.28.050.A of the Zoning Ordinance, the project, under the circumstances of this particular case existing at the time at which the application is granted, would not be detrimental to the health, safety, peace, morals, comfort, and general welfare of the persons residing or working in the neighborhood of such proposed use or be detrimental or injurious to property and improvements of the adjacent properties, the surrounding area or neighborhood, or to the general welfare of the City because:
 - The incidental service of beer and wine will promote the economic viability of the locally owned, independent restaurant, and will therefore support the local economy and the neighborhood in general.
 - The beer and wine service would be incidental to food service. Due to the incidental nature of the service, and the size and location of the restaurant, alcohol sales will not have significant detrimental impact on public health, safety, or peace.
 - Conditions of Approval #10-27 pertaining to alcohol service will be implemented to limit detriment. The operators of the restaurant shall insure that adjacent residents are not disturbed by patrons.
 - The proposed service will not change the building; there will be no changes to light, air, or privacy.

STANDARD CONDITIONS

The following conditions, as well as all other applicable provisions of the Zoning Ordinance, apply to this Permit:

1. Conditions Shall be Printed on Plans

The conditions of this Permit shall be printed on the *second* sheet of each plan set submitted for a building permit pursuant to this Use Permit, under the title 'Use Permit Conditions'. *Additional sheets* may also be used if the *second* sheet is not of sufficient size to list all of the conditions. The sheet(s) containing the conditions shall be of the same size as those sheets containing the construction drawings; 8-1/2" by 11" sheets are not acceptable.

2. Applicant Responsible for Compliance with Conditions

The applicant shall ensure compliance with all of the following conditions, including submittal to the project planner of required approval signatures at the times specified. Failure to comply with any condition may result in construction being stopped, issuance of a citation, and/or modification or revocation of the Use Permit.

3. Uses Approved Deemed to Exclude Other Uses (Section 23B.56.010)

- A. This Permit authorizes only those uses and activities actually proposed in the application, and excludes other uses and activities.
- B. Except as expressly specified herein, this Permit terminates all other uses at the location subject to it.

4. Modification of Permits (Section 23B.56.020)

No change in the use or structure for which this Permit is issued is permitted unless the Permit is modified by the Zoning Officer, except that the Zoning Officer may approve changes that do not expand, intensify, or substantially change the use or building.

5. Plans and Representations Become Conditions (Section 23B.56.030)

Except as specified herein, the site plan, floor plans, building elevations and/or any additional information or representations, whether oral or written, indicating the proposed structure or manner of operation submitted with an application or during the approval process are deemed conditions of approval.

6. Subject to All Applicable Laws and Regulations (Section 23B.56.040)

The approved use and/or construction is subject to, and shall comply with, all applicable City Ordinances and laws and regulations of other governmental agencies. Prior to construction, the applicant shall identify and secure all applicable permits from the Building and Safety Division, Public Works Department and other affected City divisions and departments.

7. Exercised Permit for Use Survives Vacancy of Property (Section 23B.56.080)

Once a Permit for a use is exercised and the use is established, that use is legally recognized, even if the property becomes vacant, except as set forth in Standard Condition #8, below.

8. Exercise and Lapse of Permits (Section 23B.56.100)

- A. A permit for the use of a building or a property is exercised when, if required, a valid City business license has been issued, and the permitted use has commenced on the property.
- B. A permit for the construction of a building or structure is deemed exercised when a valid City building permit, if required, is issued, and construction has lawfully commenced.
- C. A permit may be declared lapsed and of no further force and effect if it is not exercised within one year of its issuance, except that permits for construction or alteration of structures or buildings may not be declared lapsed if the permittee has: (1) applied for a building permit; or, (2) made substantial good faith efforts to obtain a building permit and begin construction, even if a building permit has not been issued and/or construction has not begun.

9. Indemnification Agreement

The applicant shall hold the City of Berkeley and its officers harmless in the event of any legal action related to the granting of this Permit, shall cooperate with the City in defense of such action, and shall indemnify the City for any award of damages or attorney's fees that may result.

ADDITIONAL CONDITIONS IMPOSED BY THE ZONING OFFICER

Pursuant to BMC 23B.28.050.D, the Zoning Officer attaches the following additional conditions to this Permit:

ALCOHOLIC BEVERAGE SERVICE CONDITIONS (on-site)

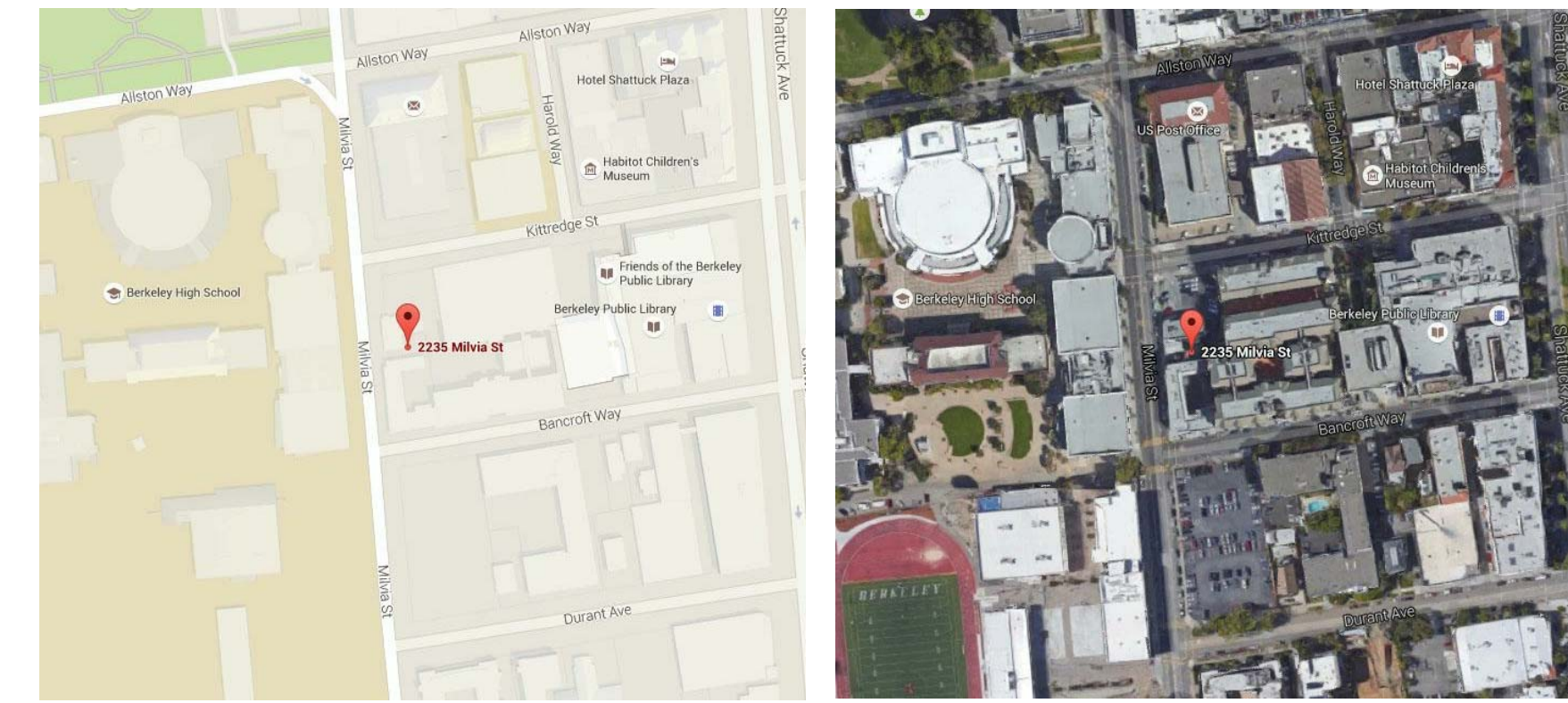
10. Alcoholic beverage service shall be "incidental" to the primary food service use, as defined in Zoning Ordinance 23F.04.010. An incidental use shall not exceed twenty-five percent (25%) of the floor area of the primary use, and if it consists of the commercial sales of a different line of products or services than the primary use, such incidental use may not generate gross receipts in excess of thirty-three percent (33%) of the gross receipts generated by the primary use. In addition, the California Department of Alcohol Beverage Control (ABC) allows this alcohol use only as part of a "bona fide eating place" making "actual and substantial sales of meals," and stringently enforces this requirement.
11. The establishment shall comply with all applicable regulations of the California Department of Alcoholic Beverage Control.
12. The applicant shall comply with ABC regulations for License Type 41, which requires that the food establishment operate as a bona fide eating place, make actual and substantial sales of meals during normal meal hours, and that the establishment operate at least five days a week. In addition, the applicant shall request that the ABC place the following conditions on the ABC permit for this site, and this Use Permit shall only be operative for as long as these conditions are placed on the associated ABC license:
 - The sale of alcoholic beverages for consumption off the premises is strictly prohibited;

- There shall be no bar or lounge area upon the licensed premises maintained for the sole purpose of sales, service or consumption of alcoholic beverages directly to patrons for consumption;
 - During operating hours, 100% of the service area shall be designed and used for and must possess the necessary utensils, and condiment dispensers with which to serve meals to the public;
 - There shall be no exterior advertising or sign of any kind or type, including advertising directed to the exterior from within, promoting or indicating the availability of alcoholic beverages. Interior displays of alcoholic beverages or signs which are clearly visible to the exterior shall constitute a violation of this condition.
13. A Berkeley Police Department Crime Prevention Through Environmental Design (CPTED) survey shall be completed prior to commencing alcohol service.
 14. All employees selling and/or serving alcohol, or directly supervising such sales and/or service, shall complete the Licensee Education on Alcohol and Drugs (LEAD) program, or another equivalent program offered or certified by the California Department of Alcoholic Beverage Control within 6 months of employment at the establishment. Employees who have completed the course within the last five (5) years shall be exempt from this requirement.
 15. All employees selling and/or serving alcohol, or directly supervising such sales and/or service, shall complete a course in Responsible Beverage Sales and Service (RBSS) through the California Department of Alcoholic Beverage Control within 6 months of employment at the establishment. Employees who have completed the course within the last five (5) years shall be exempt from this requirement.
 16. Employees shall not serve alcohol to patrons who appear to be inebriated or otherwise unable to behave in an orderly manner upon consuming alcohol.
 17. Any operator of the licensed establishment shall not have had a prior licensed establishment that was the subject of verified complaints or violations regarding alcohol, public safety or nuisance statutes or regulations to be confirmed by the Zoning Officer prior to issuance or transfer of a business license at this location.
 18. The service of alcohol shall be limited to beer and wine are limited to the hours of 5:00 p.m. – 11:00 p.m.
 19. Fortified alcohol products (e.g., malt liquor), shall not be sold on the premises.
 20. Neither alcohol-dispensing facilities nor sign(s) advertising alcoholic beverages shall be visible from the public right-of-way.
 21. All alcohol served to patrons must be served in durable restaurant tableware – i.e. either cups or glasses. No alcohol may be distributed in its original bottle or can, or in any other potentially disposable container.
 22. There shall be no service or consumption of alcohol on the public right-of-way.

23. No alcohol may be transported off-site from the establishment to any other establishment or to the public right-of-way.
24. The owner or operator of the establishment shall take reasonable measures to prevent disturbances by patrons in the immediate vicinity. Such measures shall include signs reminding patrons of nearby residences and requests not to congregate or loiter near such residences nor operate vehicles in a noisy manner on residential streets. The operator shall give surveillance to public areas near the establishment, keep such areas free of trash and litter, provide lighting, and otherwise attempt to prevent conduct that might disturb the peace and quiet of residences in the vicinity. Furthermore, the operator shall assume reasonable responsibility for ensuring that patrons do not block the entrance or interfere with pedestrian activity on the adjacent public sidewalk.
25. The applicant shall establish cash handling procedures to reduce the likelihood of robberies and theft.
26. All alcoholic beverages shall be stored behind the counter, in areas inaccessible to customers, to minimize the potential of theft. All landscape, site and architectural improvements shall be completed per the attached approved drawings August 31, 2015.
27. This Use Permit, including these and all other required conditions, shall be posted in conspicuous location, available for viewing by any interested party.



Prepared by: Jim Frank, Assistant Planner
For Shannon Allen, Principal Planner, AICP



LOCATION MAP
VICINITY MAP

PROJECT NAME: SUSHINISTA
PROJECT ADDRESS: 2235 MILVIA STREET, BERKELEY, CA 94704
TENANT: HIROKAZU NISHIKAWA, 2235 MILVIA STREET, BERKELEY, CA 94704, 510.717.7456
CONTACT PERSON: AYUMI SAKATA, KITAMI INC., 929 WASHINGTON STREET, SAN CARLOS, CA 94070, T: 650.591.7651, F: 650.591.2762, A.SAKATA@D-KITAMI.COM, STATE OF CALIFORNIA REGISTERED GENERAL CONTRACTOR: B-503600
CIVIL ENGINEER: HIROSHI SAKAMOTO, KITAMI INC., 929 WASHINGTON STREET, SAN CARLOS, CA 94070, T: 650.591.7651, F: 650.591.2762, STATE OF CALIFORNIA REGISTERED CIVIL ENGINEER: 33824

TOTAL SQUARE FOOTAGE: 778 SQFT
CURRENT USE: RESTAURANT (VACANT)
PROPOSED USE: JAPANESE RESTAURANT
BUILDING TYPE: V

FIRE SPRINKLER: YES

SCOPE OF WORK: TENANT IMPROVEMENT
- INSTALL NEW KITCHEN EQUIPMENT
- REPAIR FOOD PREP / SERVICE AREA SPACE
- REPAIR / MODIFICATION OF INTERIOR DESIGN

NOTE:
- NO MODIFICATION TO BASE BUILDING STRUCTURE
- NO INCREASE IN FOOTAGE OR SQUARE FOOTAGE OF BUILDING
- NO INCREASE IN HEIGHT OF BUILDING
- NO CHEMICALS / HAZARDOUS MATERIALS TO BE STORED AT THIS SITE
- WORK PERFORMED SHALL COMPLY WITH ALL APPLICABLE STATE AND LOCAL CODES AND ORDINANCES

PROJECT DATA

TOTAL SQUARE FOOTAGE OF WORK AREA: 699 SQFT
KITCHEN / FOOD PREP. AREA: 314 SQFT / 100 = 3
DINING AREA: 267 SQFT / 018 = 15
HALLWAY / RESTROOM: 67 SQFT / 200 = 0.3
STORAGE AREA: 51 SQFT / 200 = 0.3
TOTAL OCCUPANT LOAD = 19

OCCUPANCY GROUP: A-2 (RESTAURANT)
NUMBER OF EGRESS: 1

NOTE:
TOTAL OCCUPANT LOAD LESS THAN FIFTY (50) REQUIRES AT LEAST ONE (1) MEAN OF EGRESS. (CFC TABLE 1015.1)

APPLICABLE CODE

2013 CALIFORNIA BUILDING CODE (CBC)
2013 CALIFORNIA MECHANICAL CODE (CMC)
2013 CALIFORNIA ELECTRICAL CODE (CEC)
2013 CALIFORNIA PLUMBING CODE (CPC)
2013 CALIFORNIA FIRE CODE
2013 CALIFORNIA ENERGY CODE

OCCUPANT ANALYSIS

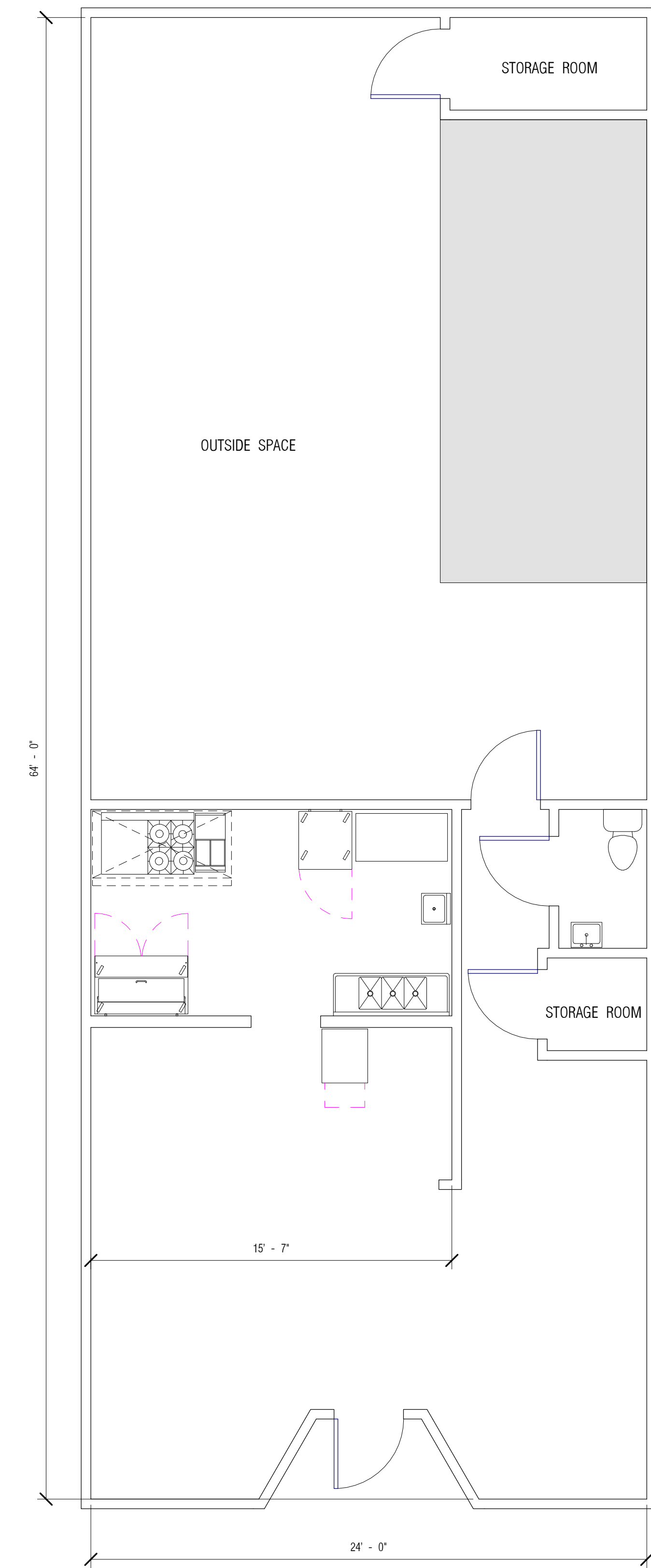
FOOD PREP. AREA WORK DETAIL

- REPLACEMENT OF LIGHTING BULB IN THE KITCHEN AREA
- INSTALLATION OF KITCHEN EQUIPMENT AND PREP. SINK
- FOOD PREP. AREA FLOOR TILE REPAIR
- EXISTING KITCHEN HOOD AND EQUIPMENT SHALL REMAIN
- NO STRUCTURE FRAMING WORK

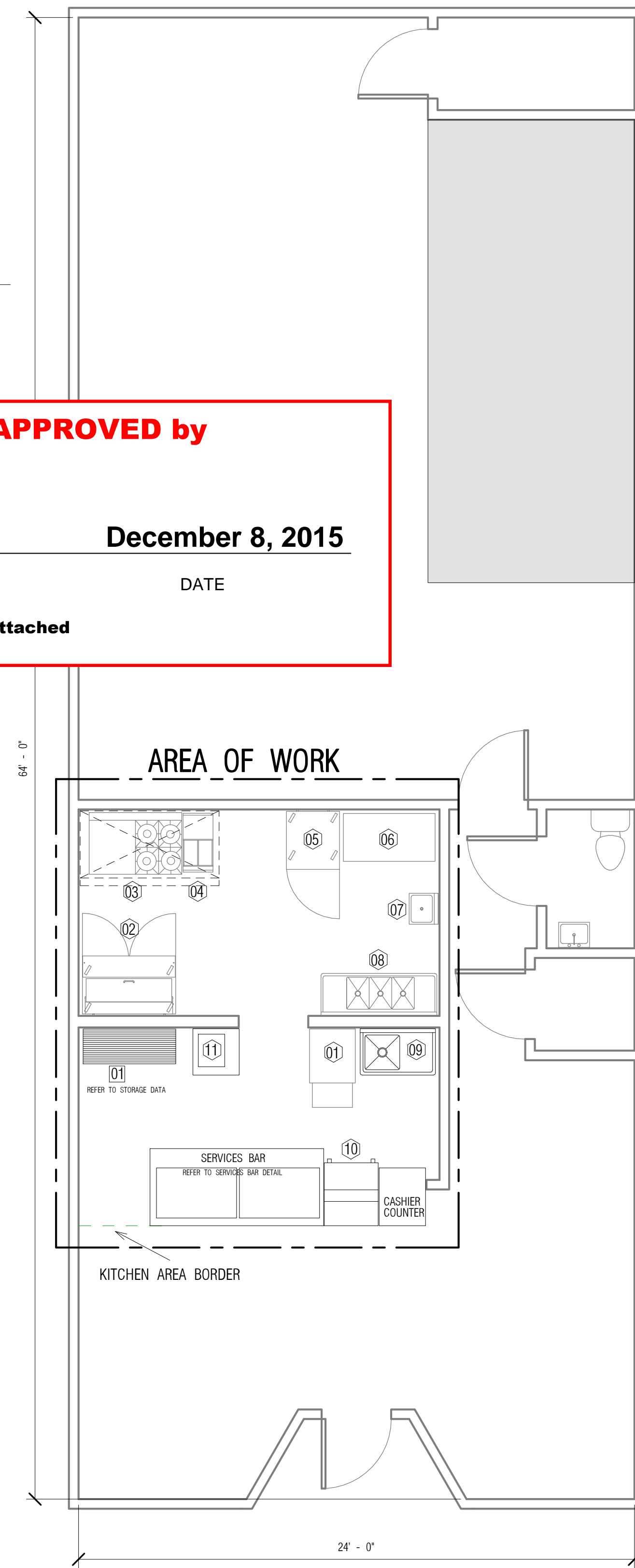
HEALTH NOTE

- FOOD PREP. AREA SHALL BE PROVIDED WITH AT LEAST 20 FOOT-CANDLES OF LIGHT, AS MEASURED 30 INCHES ABOVE THE FLOOR
- REMOTE FOOD OPERATION MUST PROVIDE AT LEAST 16 LINEAR FEET OF APPROVED SHELVING UNITS
- A SHELVING UNIT SHALL BE A MINIMUM 18 INCHES IN DEPTH AND THREE TIERS HIGH
- DISPLAYS OF UNPACKED FOODS SHALL BE SHIELDED SO AS TO INTERCEPT A DIRECT LINE BETWEEN THE CUSTOMER'S MOUTH AND THE FOOD BEING DISPLAYED
- FLOORS IN FOOD FACILITIES SHALL BE SMOOTH AND IMPERVIOUS TO WATER, GREASE AND ACID, AND OF EASILY CLEANABLE CONSTRUCTION
- FLOOR SURFACES SHALL BE AN APPROVED TYPE THAT CONTINUES UP THE WALL OR TOE-KICKS, AT LEAST FOUR (4) INCHES IN A SEAMLESS MANNER, WITH A 3/8 INCH MINIMUM RADIUS COVE.
- FOOD FACILITIES THAT PREPARE RAW VEGETABLES OR MEAT MAY BE REQUIRED TO HAVE A FOOD PREPARATION SINK. THIS SINK MUST HAVE AN INDIRECT CONNECTION TO A FLOOR SINK

DETAILED SCOPE OF WORK / HEALTH NOTE



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



2 PROPOSED FLOOR PLAN
1/4" = 1'-0"

KITCHEN EQUIPMENT SCHEDULE

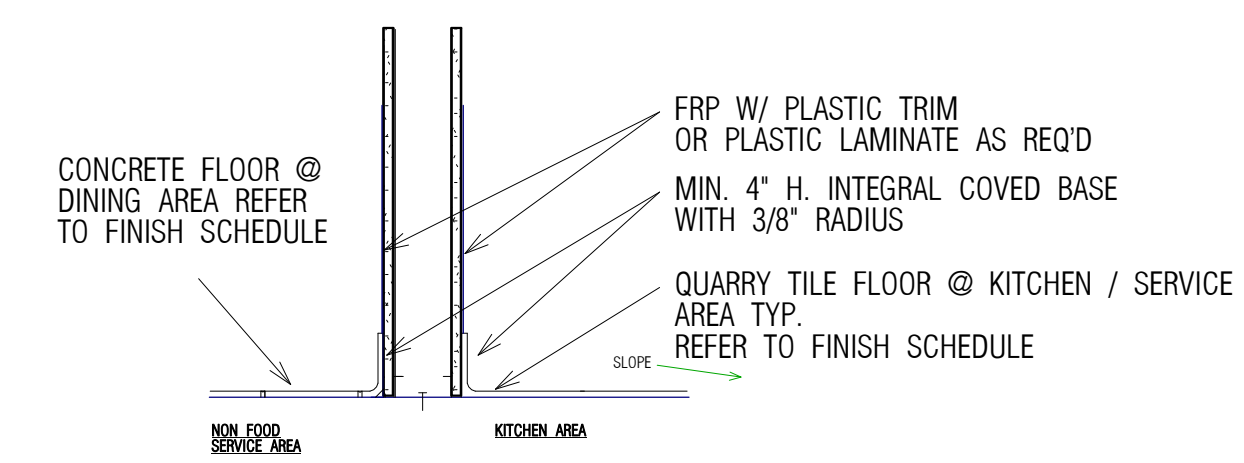
ITEM	QTY.	DESCRIPTION	MANUFACTURE	MODEL	L	W	H
1	1	(E) ICE MACHINE	ICE-O-MATIC	ICEU150HA5	24	24	39
2	1	(E) SANDWICH PREP REFRIGERATOR	BEVERAGE-AIR	SPE-48-12	44	19	23
3	1	(E) FOUR BURNER/GRIDDLE WITH OVEN	IMPERIAL	IR-4-G24-C-XB	48	31 1/2	56 1/2
4	1	(E) DEEP FRYER	PITCO	40S	15 1/8	30 9/32	47 9/32
5	1	(E) CHEST FREEZER	STAJAC INDUSTRIES	W-EDC-8	47 1/2	24 3/4	51 1/2
6	1	(E) GLASS DOOR MERCHANDISER	TRUE	GDM-33	39 1/2	29 5/8	78 5/8
7	1	(E) HAND SINK	ATLANTA CULINARY EQUIPMENT	HS-1615H	15 3/4	14 3/4	6 3/8
8	1	(E) THREE COMPARTMENT SINK	RJ FABRICATORS	RJ-1016-12D	60	22	43
9	1	(N) ONE COMPARTMENT PREP SINK	TURBOAIR	TSA-1-L1	39	24	44 1/2
10	1	(N) OPEN DISPLAY CASE	TURBOAIR	TOM-30L	28	33 1/2	45 3/4
11	1	(N) SUSHI MACHINE	AUTEC	ASM865A	13 3/4	16 15/16	23 1/4
1	(N)	THREE WELL HOT MODULES	VOLLRATH	3640401	41 1/2	26	8
1	(N)	THREE WELL COLD MODULES	VOLLRATH	36442	41 1/2	26	8

KITCHEN EQUIPMENT SCHEDULE

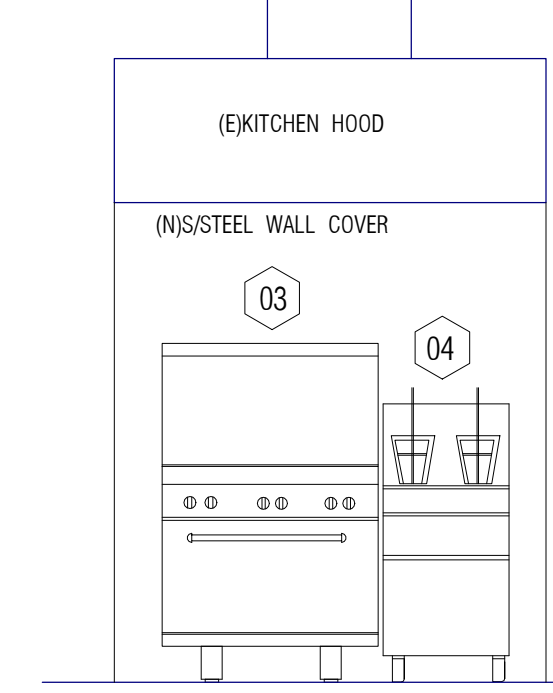
ROOM FINISH SCHEDULE

	FLOOR	BASE	WALL	CEILING
(E)KITCHEN AREA	(N) 6"x6" RED QUARRY TILE	(N) INTEGRAL COVED BASE 3/8" RADIUS 6" HIGH	(N) FRP WALL @ 8'-0" A.F.F. SEMI-GROSS PAINT ABOVE	(E) GYP. VINYL ROCK, SMOOTH FINISH, NONABSORBENT & LIGHT COLOR
(E)SERVICE AREA	(N) 6"x6" RED QUARRY TILE	(N) INTEGRAL COVED BASE 3/8" RADIUS 6" HIGH	(N) WASHABLE WALL @ 4'-0" A.F.F.	(E) GYP. VINYL ROCK, SMOOTH FINISH, NONABSORBENT & LIGHT COLOR
(E)DINING AREA	(E) CONCRETE FLOOR	(E) 4" HIGH BASE BOARD	(E) GYM. BOARD, SMOOTH FINISH, NONABSORBENT & LIGHT COLOR	(E) GYP. VINYL ROCK, SMOOTH FINISH, NONABSORBENT & LIGHT COLOR
(E)RESTROOM	(E) CERAMIC TILE	(E) INTEGRAL COVED BASE 3/8" RADIUS 6" HIGH	(E) WALL TILE, SMOOTH FINISH	(E) GYP. VINYL ROCK, SMOOTH FINISH, NONABSORBENT & LIGHT COLOR

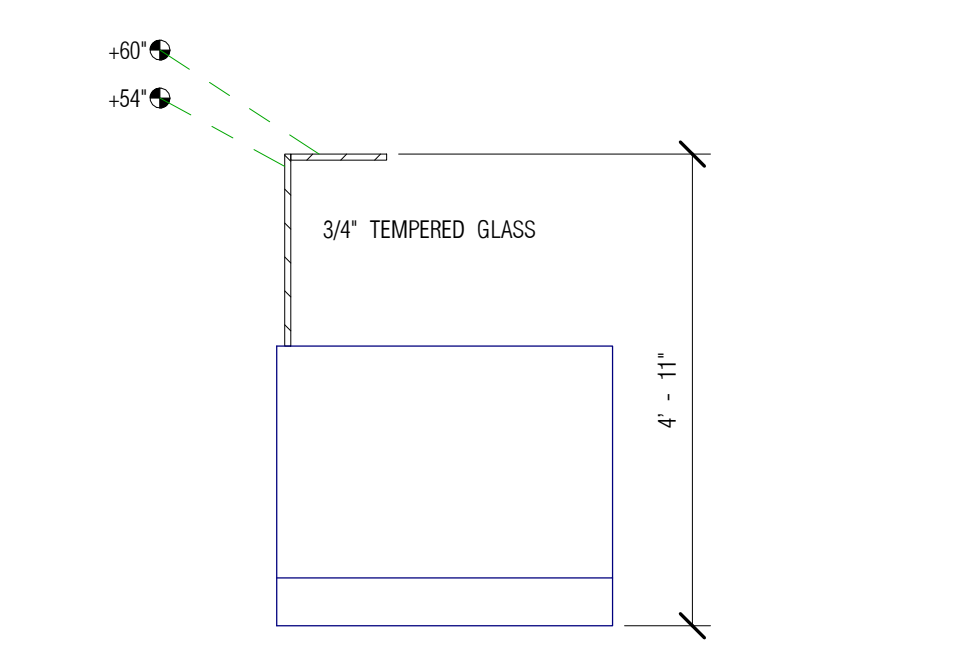
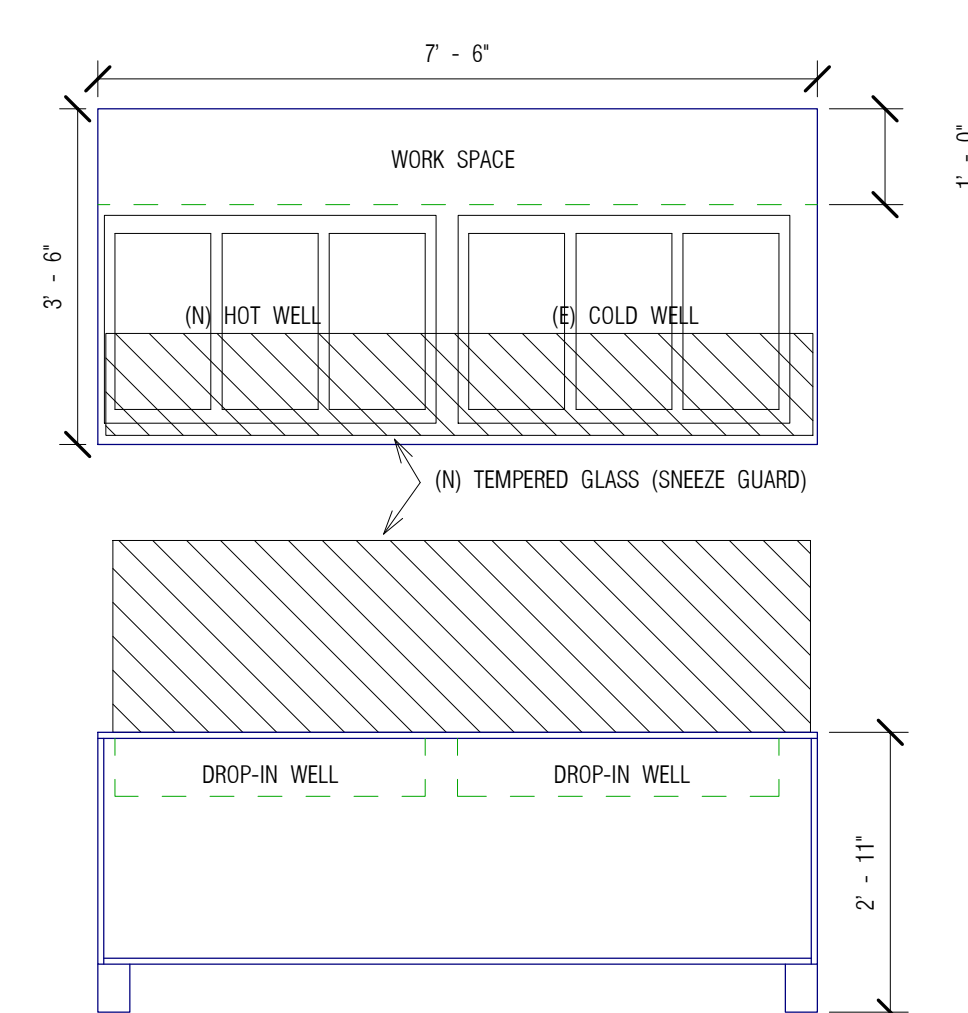
ROOM FINISH SCHEDULE



KITCHEN COVED BASE DETAIL
1" = 1'-0"



KITCHEN HOOD DETAIL
3/8" = 1'-0"



NOTE: S/STEEL SERVICES COUNTER
TEMPERED GLASS SNEEZE GUARD
(3) THREE HOT WELL
(3) THREE COLD WELL
SEE SEPARATE ATTACHED FILES FOR WELL DETAIL

SERVICES BAR DETAIL
1/2" = 1'-0"

DRY FOOD STORAGE

	QTY.	LI.FT.
18"x48" CHROME WIRE SHELF	1	20

NON FOOD ITEM (SOLID LINENS, TOWELS, AND APPAREL)

	QTY.	LI.FT.
S/STEEL WALL MOUNT SHELF	1	2

STORAGE DATA

PLANS APPROVED by
James Frank
December 8, 2015
SIGNATURE DATE
***AUP Findings and Conditions Attached**