

July 12, 2004

**Honorable Chairman and Members of the  
Hermosa Beach Planning Commission**

**Regular Meeting of  
July 20, 2004**

SUBJECT:                   CONDITIONAL USE PERMIT AMENDMENT 04-3

LOCATION:                 2205 PACIFIC COAST HIGHWAY

APPLICANT:             MAMA'S ORIGINAL PIZZA AND PASTA

REQUEST:               CONDITIONAL USE PERMIT AMENDMENT TO ALLOW FLOOR PLAN  
ALTERATIONS; EXTENDED HOURS OF OPERATION; AND OUTDOOR  
DINING IN CONJUNCTION WITH AN EXISTING RESTAURANT WITH  
ON-SALE BEER AND WINE AND TO ALLOW ON-SALE GENERAL  
ALCOHOL

**Recommendations**

To approve the floor plan alterations, extended hours, and outdoor dining.

To direct staff as deemed appropriate in regards to the request for on-sale general alcohol.

**Background**

**PROJECT INFORMATION:**

ZONING:	SPA-8 Commercial Specific Plan Area
GENERAL PLAN:	Commercial Corridor
LOT AREA:	8,850 square feet
TOTAL AREA OF BUILDING:	4900 square feet (Outdoors)
AREA OF RESTAURANT:	Approx. 2,600 sq. ft. (Inside and Outside) No building or restaurant expansion
PARKING:	17 Spaces
ENVIRONMENTAL DETERMINATION:	Categorically Exempt

The restaurant is located on the first floor of two-story building constructed in 1985. The first floor has been a restaurant use since the building was constructed, and the second floor contains an office use. Parking is located along the driveway aisle, and behind and under the building. The building is nonconforming to parking as it was constructed in accordance with the parking requirements in effect in 1985, of 1 space per 300 square feet for both office and restaurant uses. The City increased its parking requirements for restaurants (1:100 square feet) and office uses (1:250 square feet) in 1986 after this building was constructed.

A Conditional Use Permit for on-sale beer and wine for the first floor restaurant (Numero Uno Pizza) was granted by the Planning Commission on November 5, 1985 (P.C. Resolution 85-26). The operating hours contained in the C.U.P. are 11:00 AM to 10:00 PM Sunday through Thursday, and from 11:00 A.M. to Midnight on Saturdays and Sundays. A requested amendment to allow additional square

footage for outdoor dining in front of the restaurant was requested in March 1989, but was denied by the Planning Commission due to parking concerns.

### **Analysis**

The applicant is proposing alterations to the existing interior space on the ground floor to modernize and improve the restaurant. The restaurant will continue to operate as a full service Italian restaurant with on-premise dining and delivery service. The proposed amendments are summarized as follows:

#### **CHANGE IN FLOOR PLANS**

The changes reduce the size of the kitchen and shift the locations for the kitchen, food storage and seating, but do not affect the gross floor area. The kitchen and food storage areas will be shifted to the east to open up the west wall for new windows in order to take advantage of the ocean view. The outdoor dining area will be in a new balcony along the west side, replacing existing indoor floor space. An existing small bar will be relocated toward the west windows with no increase in bar seating. The changes in the floor plans are depicted in the attached floor plans (existing and proposed) and may result in increased seating capacity due to the more efficient layout. A detailed seating and occupancy plan have not been submitted at this time, but will be required as a condition of approval if the project is approved.

#### **EXTENDED HOURS**

The applicant is requesting a one-hour extension in the closing time from 10:00 P.M. to 11:00 P.M. on weekdays (Sunday through Thursday), and no change in the current midnight limitation on Fridays and Saturdays. The rationale is that the 10:00 P.M. closing time prevents the restaurant from taking delivery orders past 9:15 P.M. and to cater to later evening diners.

#### **OUTDOOR DINING**

The proposed outdoor dining area is located along the west side of the building, and will be created by replacing existing floor area with a balcony. Given that it does not involve any added floor area, the only issue is the potential noise impact on residential neighbors to the west and south. As the applicant notes the balcony is 40-feet from the westerly property line, however residential buildings are in close proximity both to the south and northwest. The applicant is proposing a glass sound and wind barrier on top of a 3' solid wall to mitigate any noise concerns. Staff recommends that wall and glass barrier together be a minimum of 6 feet high, consistent with heights previously recommended for other restaurant locations to mitigate similar noise concerns.

#### **ON-SALE GENERAL ALCOHOL**

The applicant desires to offer a full range of beverage options for their customers. The restaurant would be the first in the immediate area to offer full alcohol. Staff is seeking direction from the Commission regarding this request since there are no precedents in the immediate area. Any concerns about the premises becoming a bar or nightclub would appear to be mitigated by the midnight closing hours, and the small bar area.

No change is proposed in the current parking situation, and no additional parking is required for the proposed changes. The applicant indicates that all 17 spaces in the building are typically available for the restaurant after 6:00 P.M. It should be pointed out, however, that the original C.U.P. granted in 1985 (for the on-sale beer and wine) included a condition that an agreement be maintained with neighboring property owners to provide 15 additional parking spaces off-site. This was based on concerns at the time, that the 1:300 ratio was not sufficient for a restaurant, as the City was in the process of changing the parking requirements at that time. The City initially accepted a letter from the owner of neighboring office building making available 15 parking spaces after 6:30 P.M. as a method to meet this Condition of Approval.

Since that time, however, the condition has proved impractical to implement, and difficult to enforce. No formal agreement was ever required or recorded with the adjacent property, and property management and ownership has changed. Further, off premises parking is required as on-site parking for the adjacent uses, and would require the adjacent owners to file for a Parking Plan to reduce their available parking. Staff has not received any complaints about parking being inadequate at the site; however, the applicant is proposing to stack vehicles with a valet parking system and is pursuing off-site arrangements to satisfy any additional demand. No additional parking is required under zoning requirements since the parking requirement is related to the grandfathered and underlying use as a restaurant, which is not being intensified.

CONCUR:

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Ken Robertson,  
Senior Planner

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Sol Blumenfeld, Director  
Community Development Department

Attachments

1. Proposed Resolution
2. Applicant's description of request
3. Resolution 85-36
4. Location Map
5. Correspondence
6. Photographs
7. Existing and Proposed floor plans