City Council
Mayor Patrick Slayter
Vice Mayor Una Glass
Michael Carnacchi
Sarah Glade Gurney
Neysa Hinton

Planning Director
Kari Svanstrom
Associate Planner
Alan Montes
Senior Administrative Assistant
Rebecca Mansour

City of Sebastopol
Design Review Board Staff Report

Meeting Date:	December 2, 2020
Agenda Item:	7A
To:	Design Review Board
From:	Alan Montes, Associate Planner
Subject:	Recess Front Façade
Recommendation:	Conditional Approval
Applicant/Owner:	Paolo Pedrinazzi / Southport Land and Commercial Co.
File Number:	2020-067
Address:	110 N. Main St.
CEQA Status:	Categorical Exemption: Section 15301: Class 1
General Plan:	Central Core (CC)
Zoning:	Downtown Commercial (CD)

Introduction:
The project applicant is seeking approval from the Design Review Board to recess their front façade approximately 11'-6" back, to accommodate a patio for outdoor dining.

Project Description:
The project proposes to recess the front façade (glass and door) approximately 11'-6" back to accommodate a covered patio for outdoor dining. The patio would be approximately 240 sq. ft. The design of the façade would remain the same, following the same materials and patterns, as demonstrated on Sheet 1, Diagram 1, other than being recessed from the sidewalk.

Environmental Review:
The proposed project is categorically exempt from the requirements of CEQA pursuant to Section 15301, Class 1, which includes operation, repair, maintenance or minor alteration of existing public or private structures involving negligible or no expansion of use beyond that existing at the time of the lead agency's determination. This project proposes a minor alteration of the structure resulting in a reduction of approximately 240 sq. ft.

General Plan Consistency:
The General Plan Land Use Designation for this property is Central Core, which allows office, commercial, and retail uses, as well as mixed-use residential developments. The proposal is for proposed to allow a restaurant use to create an outdoor dining area, which is consistent with this land use designation.

The project is consistent with Goal CD 2: Promote and Enhance the Downtown as a Safe, Active, and Attractive Environment, in that the project will create an outdoor dining area that assist in creating a walkable, pedestrian oriented atmosphere in the Downtown.

Zoning Ordinance Consistency:
The project is consistent with the development standards, as the project is maintaining the same overall building design and footprint, as the frontage, located under the overhang, will move further back.

Section 17.300 – Outdoor Uses, establishes that patio tables, chairs, umbrellas, and similar outdoor accessories when used in connection with a restaurant are allowed without a use permit.

Sebastopol Downtown Plan Consistency:
The Sebastopol Downtown Plan (SDP) purpose is to make the Downtown economically strong, provide space and facilities for community and cultural activity, and to beautify the Downtown environment.

Staff has reviewed the Downtown Plan and has identified the following applicable items from the SDP:

1) Enrich existing business and increase the self-sufficiency of the Community.

Staff considers that this project is consistent with item 1, in that the applicant has requested this modification to comply with the current health orders, which currently prohibit indoor dining. The applicant is seeking this modification to increase business remain open.

Design Review Guidelines:
The Design Review Guidelines encourage pedestrian elements along the street frontage. Staff believes that the patio and associated outdoor dining will be consistent with this guideline.

Public Comment:
The Planning Department has not received any comments on the application from the public as of writing this report.

City Departmental Comment:
The following City departments reviewed the application: Building and Safety, Fire, and City Manager. Staff has received the following comment:

Building

- All construction and construction related activities shall be in conformance with the 2019 California Building, Electrical, Mechanical, Plumbing, Fire, Energy and Green Building Codes, and the City of Sebastopol Municipal Code.

- For the building permit submittal, 5 sets of plans are required along with 2 sets of calculations and reports.

- Authorized Construction Hours:
  Monday through Friday – 7:00 a.m. to 6:00 p.m.
  Saturday and Sunday– 8:00 a.m. to 5:00 p.m.
  Includes warm-up or servicing of equipment and any preparation for construction.

- The Planning Conditions of Approval shall be printed on plan sheets in the plan set.

Required Findings:
Design Review: Section 17.450.030(8) of the Zoning Ordinance states the following: "In considering an application for design review, the Design Review Board, or the Planning Director, as the case may be, shall determine whether: 1) The design of the proposal would be compatible with the neighborhood and with the general visual character of Sebastopol; 2) The design provides appropriate transitions and relationships to adjacent properties and the public right of way; 3) The design would not impair the desirability of investment or occupation in the neighborhood; 4) The design is internally consistent and harmonious; and 5) The design is in conformity with any guidelines and standards adopted pursuant to this Chapter."

Analysis:
Overall, staff believes that the project is consistent with the Zoning Ordinance, General Plan, and Sebastopol Downtown Plan, as detailed in the report above. As the outdoor furniture and tables will not be permanent improvements that require a building permit, they are not part of this review.

Recommendation:
Staff believes the proposed use is compatible with the site and recommends Conditional Approval.

If it is the consensus of the Design Review Board that the proposed addition is compatible with the site and surrounding uses, staff recommends that the application be approved based on the facts, findings, and analysis set forth in this staff report and as found in Exhibit A - Recommended Findings of Approval, and subject to the Recommended Conditions of Approval found in Exhibit B, and any additional or modified conditions the Design Review Board determines is appropriate.

Exhibits:

A. Recommended Findings of Approval
B. Recommended Conditions of Approval

Attachment:
- Application Materials

Exhibit A
RECOMMENDED FINDINGS OF APPROVAL
Design Review
110 North Main Street
APN: 004-243-007; File #2020-067

Recommended Findings for Approval:

1. That the proposal is categorically exempt from the requirements of CEQA under Section 15301, in that the project involves a minor reduction of floor area.

2. That the project/use/proposal is consistent with the provisions of the General Plan, in that the addition is consistent with the Central Core Designation, in that the project is for a restaurant and that the modification is consistent with CD Goal 2 in that the project will create an outdoor dining area that assist in creating a walkable, pedestrian oriented atmosphere in the Downtown.

3. That the addition will not impair the desirability of investment or occupation in the neighborhood, in that the modification will maintain the same design, but move the façade further back in order to accommodate patio, which will host outdoor dining.

4. That the proposal is consistent with the Zoning Ordinance, in that the project is not impacting the development standards and is the outdoor dining is an allowed use, when in conjunction with a restaurant.

5. That the proposal is consistent with the Design Review Guidelines in that the project will maintain the same façade and add an outdoor dining area on the frontage.

Exhibit B
RECOMMENDED CONDITIONS OF APPROVAL
Design Review
110 North Main Street
APN: 004-243-007; File #2020-067

Recommended Conditions of Approval:

1. Approval is granted for the Design Review submittal described in the application and plans date-stamped October 28, 2020. This approval is valid for three (3) years, except that the applicant may request a one (1) year extension of this approval from the Planning Director, pursuant to Section 17.250.050 of the Zoning Ordinance.

2. All construction shall conform to the plans date-stamped October 28, 2020, unless the design is modified herein. The applicant must obtain a Building Permit prior to the commencement of construction activities.

3. All construction and construction related activities shall be in conformance with the 2019 California Building, Electrical, Mechanical, Plumbing, Fire, Energy and Green Building Codes, and the City of Sebastopol Municipal Code.

4. For the building permit submittal, 5 sets of plans are required along with 2 sets of calculations and reports.

5. Authorized Construction Hours:
    a. Monday through Friday – 7:00 a.m. to 6:00 p.m.
    b. Saturday and Sunday– 8:00 a.m. to 5:00 p.m.
    c. Includes warm-up or servicing of equipment and any preparation for construction.

6. The Planning Conditions of Approval shall be printed on plan sheets in the plan set.

7. The City of Sebastopol and its agents, officers and employees shall be defended, indemnified, and held harmless from any claim, action or proceedings against the City, or its agents, officers and employees to attach, set aside, void, or annul the approval of this application or the environmental determination which accompanies it, or which otherwise arises out of or in connection with the City's action on this application, including but not limited to, damages, costs, expenses, attorney's fees, or expert witness fees.

8. The Planning Director shall interpret applicable requirements in the event of any redundancy or conflict in conditions of approval.

9. No sound may emanate from the building which violates the Noise Ordinance or causes an undue disturbance to site neighbors.

City of Sebastopol
Planning Department
7120 Bodega Avenue
Sebastopol, CA 95472
(707) 823-6167

MASTER PLANNING APPLICATION FORM

APPLICATION TYPE

☐ Administrative Permit Review	☐ Lot Line Adjustment/Merger	☐ Temporary Use Permit
☐ Alcohol Use Permit/ABC Transfer	☐ Preapplication Conference	☐ Tree Removal Permit
☐ Conditional Use Permit	☐ Preliminary Review	☐ Variance
☒ Design Review	☐ Sign Permit	☐ Other_____

This application includes the checklist(s) or supplement form(s) for the type of permit requested: ☐ Yes ☐ No

REVIEW/HEARING BODIES

☐ Staff/Admin ☒ Design Review/Tree Board ☐ Planning Commission ☐ City Council ☐ Other_____

APPLICATION FOR

Street Address: 110 N. MAIN ST Assessor's Parcel No(s):

Present Use of Property: RESTAURANT COMMERCIAL Zoning/General Plan Designation:

APPLICANT INFORMATION

Property Owner Name: Southport Land and Commercial Co.

Mailing Address: P.O. Box 1997 Phone: 707-350-7719

City/State/ZIP: Martinez, CA 94553 Email: manager@southport-land.com

Signature: [signature] Date: 11-10-2020

Authorized Agent/Applicant Name: PAOLO PEDRINAZZI

Mailing Address: 110 N. MAIN st Phone: 415-260-2313

City/State/ZIP: SEBASTOPOL-CA-95472 Email: PPEDRINAZZI @ YAHOO.COM

Signature: [signature] Date: 10/28/20

Contact Name *(If different from above)*: ~~PAOLO PEDRINAZZI~~ Phone/Email: ~~415-260-2313 PPEDRINAZZI @ YAHOO.COM~~

PROJECT DESCRIPTION AND PERMITS REQUESTED (ATTACH ADDITIONAL PAGES IF NEEDED)

REPOSITIONING STOREFRONT WINDOWS AND DOOR 11'6" BACK FROM EXISTING POSITION CREATING A LITTLE PATIO IN FRONT OF RESTAURANT

CITY USE ONLY

Fill out upon receipt:		Action:		Action Date:
Application Date:	11/10/2020	Staff/Admin:		Date:
Planning File #:	2020-067	Planning Director:		Date:
Received By:	AM	Design Review/Tree Board:		Date:
Fee(s):	$ 365	Planning Commission:		Date:
Completeness Date:	11/18/2020	City Council:		Date:

CONDITIONS OF APPLICATION

1. All Materials submitted in conjunction with this form shall be considered a part of this application.
2. This application will not be considered filed and processing may not be initiated until the Planning Department determines that the submittal is complete with all necessary information and is "accepted as complete." The City will notify the applicant of all application deficiencies no later than 30 days following application submittal.
3. The property owner authorizes the listed authorized agent(s)/contact(s) to appear before the City Council, Planning Commission, Design Review/Tree Board and Planning Director and to file applications, plans, and other information on the owner's behalf.
4. The Owner shall inform the Planning Department in writing of any changes.
5. INDEMNIFICATION AGREEMENT: As part of this application, applicant agrees to defend, indemnify, release and hold harmless the City, its agents, officers, attorneys, employees, boards, committees and commissions from any claim, action or proceeding brought against any of the foregoing individuals or entities, the purpose of which is to attack, set aside, void or annul the approval of this application or the adoption of the environmental document which accompanies it or otherwise arises out of or in connection with the City's action on this application. This indemnification shall include, but not be limited to, damages, costs, expenses, attorney fees or expert witness fees that may be asserted by any person or entity, including the applicant, arising out of or in connection with the City's action on this application, whether or not there is concurrent passive or active negligence on the part of the City.

   If, for any reason, any portion of this indemnification agreement is held to be void or unenforceable by a court of competent jurisdiction, the remainder of the agreement shall remain in full force and effect.

   NOTE: The purpose of the indemnification agreement is to allow the City to be held harmless in terms of potential legal costs and liabilities in conjunction with permit processing and approval.
6. REPRODUCTION AND CIRCULATION OF PLANS: I hereby authorize the Planning Department to reproduce plans and exhibits as necessary for the processing of this application. I understand that this may include circulating copies of the reduced plans for public inspection. Multiple signatures are required when plans are prepared by multiple professionals.
7. NOTICE OF MAILING: Email addresses will be used for sending out staff reports and agendas to applicants, their representatives, property owners, and others to be notified.
8. DEPOSIT ACCOUNT INFORMATION: Rather than flat fees, some applications require a 'Deposit'. The initial deposit amount is based on typical processing costs. However, each application is different and will experience different costs. The City staff and City consultant time, in addition to other permit processing costs, (i.e., legal advertisements and copying costs are charged against the application deposit). If charges exceed the initial deposit, the applicant will receive billing from the City's Finance department. If at the end of the application process, charges are less than the deposit, the City Finance department will refund the remaining monies. Deposit accounts will be held open for up to 90 days after action or withdrawal for the City to complete any miscellaneous clean up items and to account for all project related costs.
9. NOTICE OF ORDINANCE/PLAN MODIFICATIONS: Pursuant to Government Code Section 65945(a), please indicate, by checking the boxes below, if you would like to receive a notice from the City of any proposal to adopt or amend any of the following plans or ordinances if the City determines that the proposal is reasonably related to your request for a development permit:

   ☐ A general plan ☐ A specific plan

   ☐ An ordinance affecting building permits or grading permits ☐ A zoning ordinance

Certification

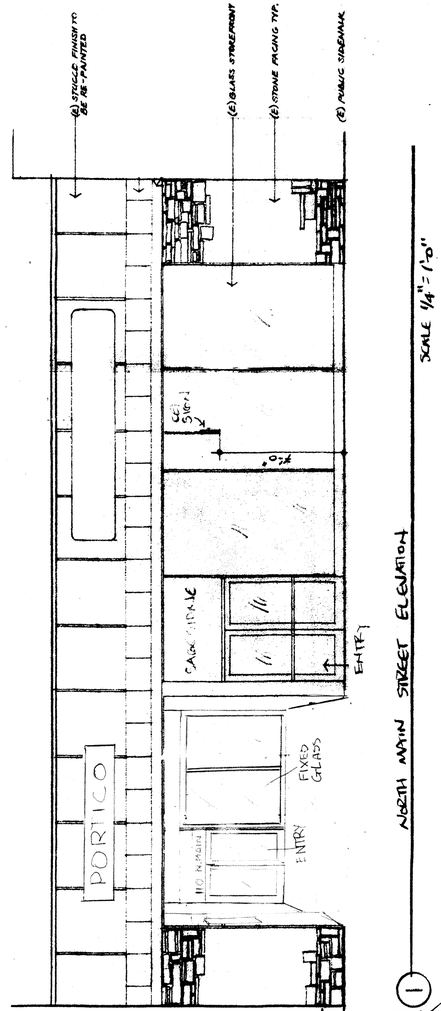
I, the undersigned owner of the subject property, have read this application for a development permit and agree with all of the above and certify that the information, drawings and specifications herewith submitted are true and correct to the best of my knowledge and belief and are submitted under penalty of perjury. I hereby grant members of the Planning Commission, Design Review Board and City Staff admittance to the subject property as necessary for processing of the project application.

Property Owner's Signature: BY: [signature] Date: 11-18-2020
SOUTHPORT LAND & COMMERCIAL CO.

I, the undersigned applicant, have read this application for a development permit and agree with all of the above and certify that the information, drawings and specifications herewith submitted are true and correct to the best of my knowledge and belief and are submitted under penalty of perjury.

Applicant's Signature: [signature] Date: 10/28/20

NOTE: It is the responsibility of the applicant and their representatives to be aware of and abide by City laws and policies. City staff, Boards, Commissions, and the City Council will review applications as required by law; however, the applicant has responsibility for determining and following applicable regulations.



Equipment Schedule Portico Floor Plan

1) Imbera Model VRD37 dual sliding door cooler 47"W x 30" D x 83"H, black painted metal.
2) Structural Concepts Oasis Model SB5754.3924 Deli Display Case with open cooler below 54"Wx 30"D x 58"H
3) Vollrath model EMBC-2 Acrylic 4 tier Dessert case; countertop; hinged front doors open upward and shut with gravity
4) Service counter: wood framed with polyurethane sealed door skin facing and porcelain tile countertop framed with polyurethane sealed wood trim 156"Wx37"D x34"H
5) True Model TUC-48-LP undercounter 2 door cooler 48.5"W x 30"Dx 32"H
6) True Model TUC-48F-LP undercounter 2 door freezer 48.5"W x 30"Dx 32"H
7) Excellence Model HBG-7 gelato display freezer case \
8) John Boos model ST8-SSK Stainless steel work table 72" Wx30"D
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10) Cecilware Venezia II model hc-600 espresso grinder
11) Vittoria grimac royal falcon model VD 2GE 2 group espresso machine
12) John Boos model ST6-SSK Stainless steel work table 36"W x30"D
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15) Sir Lawrence Globe model SCR12 meat slicer
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22) Imperial Model IR-6-E IR-G36T-E 6 burner electric range 36" W
23) Vulcan model 207-VC44GDNG gas convection oven double stack 40"W x 40" D
24) Regency model 600DTD24243 24" dish drainboard extension
25) BK resources model BKCS-3-24-14-24T corner 3 compartment dish sink 75" x 75" with 24" sank wells and 2 drainboards of 24"
26) Hobart model LXeH undercounter sanitizer dishwasher
27) Regency model 600DTD24243 24" dish drainboard extension
28)Universal model LJ1515-1L food prep sink 18" x18" with attached 18" drainboard
29) Globe model Model SP20 20 qt. Countertop mixer
30) John Boos model ST6-SSK Stainless steel work table 36" W x 24" D
31) John Boos model ST8-SSK Stainless steel work table 60" W x 30" D
32) True Model TUC-48-LP undercounter 2 door cooler
33) Vollrath model 72687019 48" Cayenne Heat Strip
34) Noritz Model N-0841MCcommercial tankless water heater connected in parallel
35) Noritz Model N-0841MC commercial tankless water heater connected in parallel
36) Scotsman model ap1p water filter
37) furnace
38) employee locker
39) Manitowoc model URF-0140A ice machine
40) Cutron air door model AP-2-36-1-ss
41) Regency model 600S13621B mop sink
42) True model T-23-1-G-1-HC-FGD01 refrigerator
43) olympic model J1424C14 storage shelving unit 48"W x 24" D x84"H 4 tier
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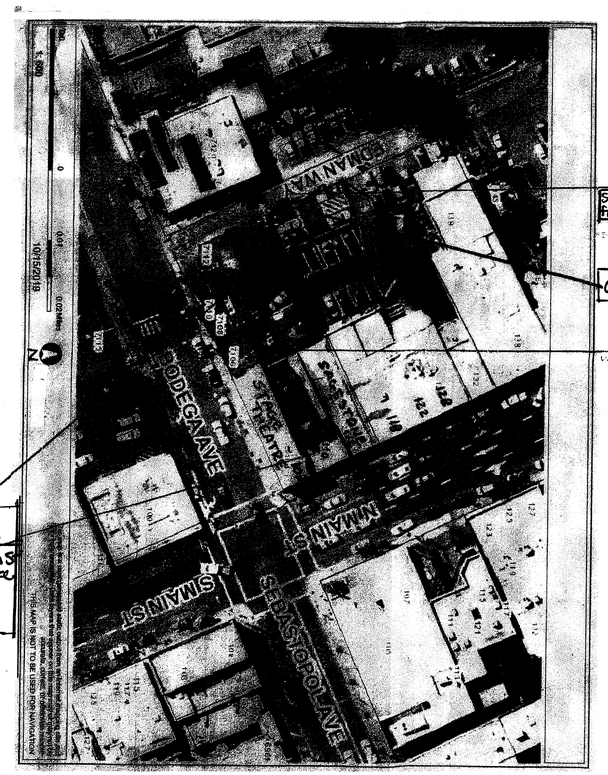
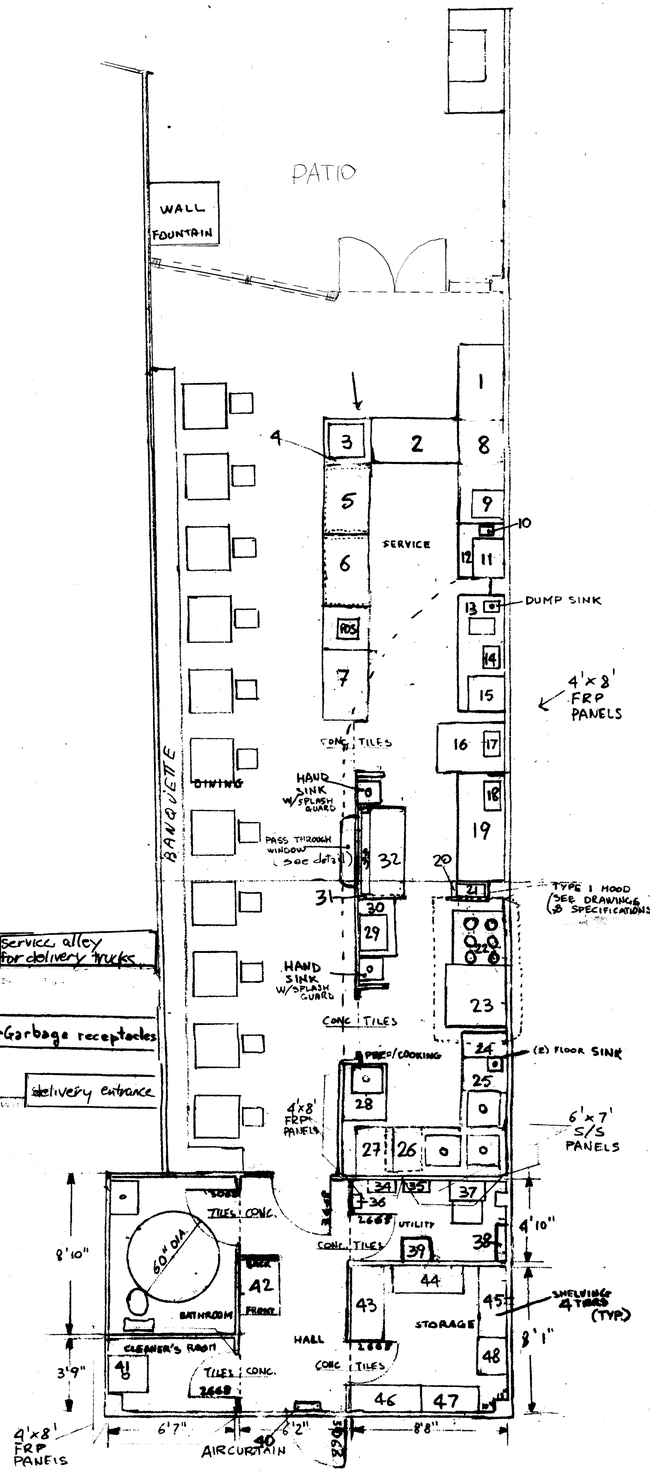




UTILITY ROOM, STORAGE ROOM HALL AND ABOVE S/S AND FRP PANELS PAINTED WITH GLOSS PAINT

COUNTY OF SONOMA
DEPARTMENT OF HEALTH SERVICES
PUBLIC HEALTH DIVISION
625 5TH STREET
SANTA ROSA, CA 95403
(707) 565-6565

THIS PLAN IS REVIEWED AND APPROVED PURSUANT TO HEALTH CODES ONLY. THIS APPROVAL DOES NOT CONSTITUTE LOCAL BUILDING INSPECTION REVIEW AND APPROVAL. APPLICANT MUST SECURE BUILDING PERMIT THROUGH LOCAL BUILDING INSPECTION.

Registered Environmental Health Specialist
Date 10/22/19
Expiration Date 10/22/21
ER 0016257

Hot Water Heater Minimum Requirements

Tank type:
Gas: 95,568 BTU's
Electric: 24.6 KW

On Demand:
8.4 GPM @ 60°F rise with 120°F endpoint

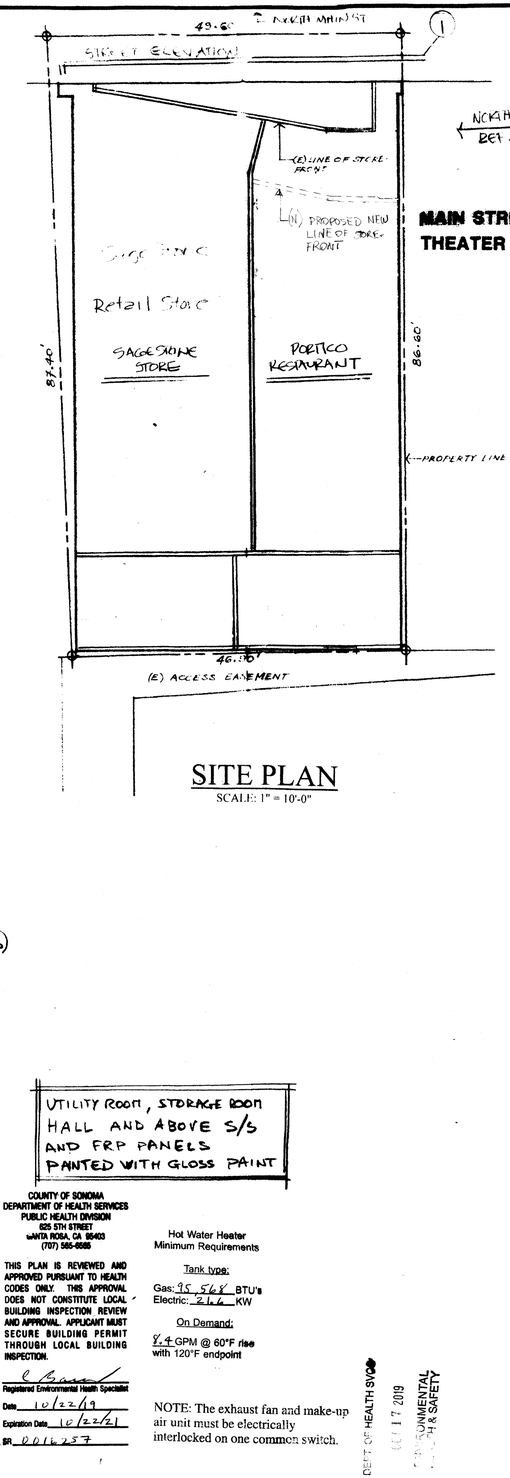
NOTE: The exhaust fan and make-up air unit must be electrically interlocked on one common switch.

DEPT OF HEALTH SVCS
OCT 17 2019
ENVIRONMENTAL H & SAFETY

All new and replacement food related and utensil related equipment shall meet or be equivalent to NSF or other approved, applicable standards.

Hood(s) and make up air system(s) must be performance tested and a written report submitted to the Sonoma County Dept of Health Services, Environmental Health & Safety, prior to final inspection. (U.M.C. Sec. 508-10)

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

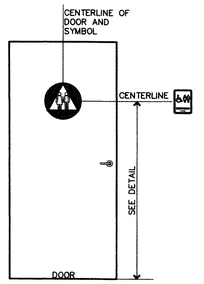


SITE PLAN
SCALE: 1" = 10'-0"

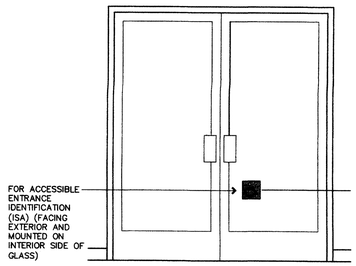
REVISIONS	BY

PORTICO RESTAURANT REMODEL
110 NORTH MAIN STREET
SEBASTOPOL, CA.

Date	9/19/2019
Scale	NTS
Drawn	LDV
Job	N/A
Sheet	1
Of 3	Sheets



3 ADA RESTROOM SIGN LOCATION
SCALE 1" = 12"



4 ADA ENTRANCE SIGN LOCATION
SCALE 1" = 12"

Equipment Schedule: Portico Floor Plan

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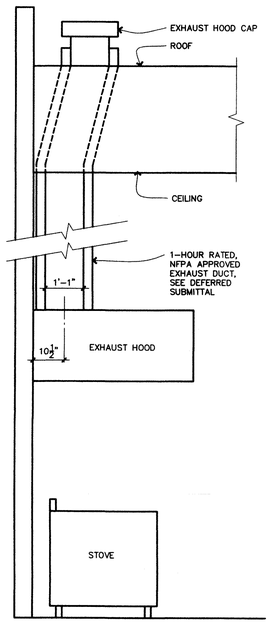
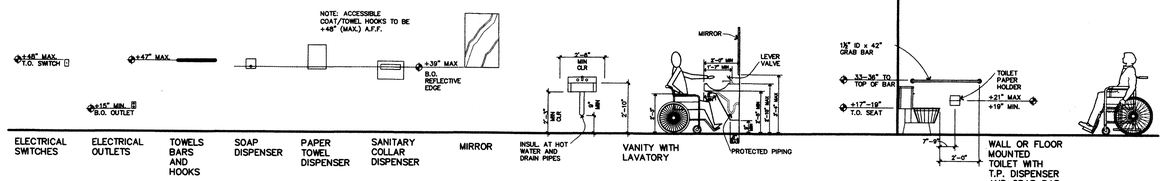
48)olympic model J1424C14 storage shelving unit 24"W x 24" D x84"H 4 tier
49)1 Hour Exhaust Duct, see detail 5 on sheet a-2.0
50)Stainless Steel hand washing sink



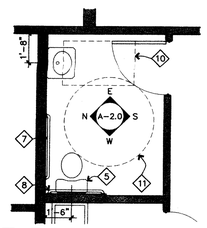
5 1 HOUR RATED EXHAUST HOOD
SCALE 1/2" = 12"



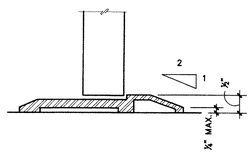
ACCESSIBLE MOUNTING HEIGHT REQUIREMENTS



1 ADA RESTROOM SIGN
SCALE: 3" = 12"



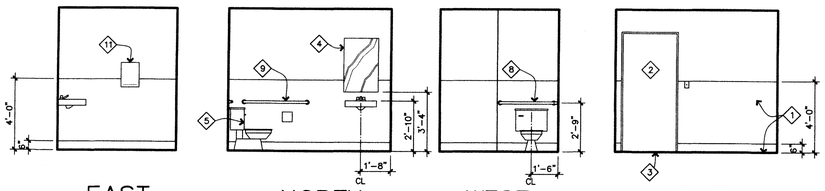
TOILET ROOM FLOOR PLAN
SCALE: ¼" = 1'-0"



2 ADA THRESHOLD AT DOOR
SCALE 1" = 12"

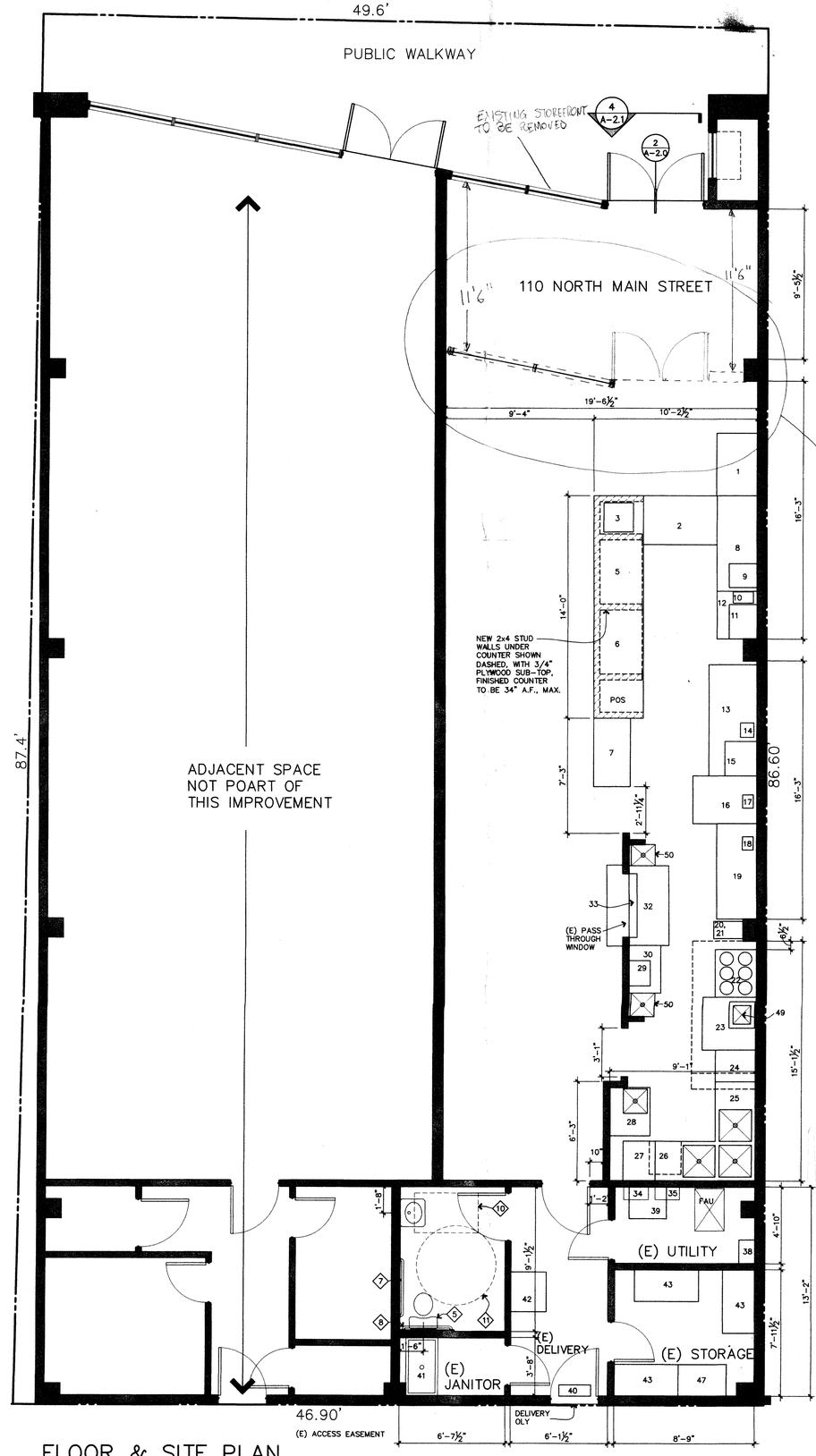
KEY NOTES FOR TOILET ROOM FLOOR PLAN AND INTERIOR ELEVATIONS

1. TOILET ROOM TO HAVE COMMERCIAL GRADE SHEET VINYL FLOORING WITH CHEMICALLY-WELDED SEAMS WITH 6" COVED BASE, WALLS TO HAVE FIBERGLASS-REINFORCED PLASTIC (FRP) WAINSCOT, MINIMUM 48" HIGH.
2. SELF-CLOSING 3068 DOOR, WITH LEVER HARDWARE, MEETING ACCESSIBILITY REQUIREMENTS.
3. ACCESSIBLE THRESHOLD PER DETAIL 2
4. MIRROR.
5. CBC APPROVED TOILET TO USE MAXIMUM 1.6 GAL./FLUSH. FLUSH CONTROL VALVE TO BE ON THE WIDE-CLEARANCE SIDE OF THE TOILET TANK
6. PROVIDE TOILET ROOM SIGNAGE PER DETAILS 1 & 3 THIS SHEET
7. 42" GRAB BAR PER ACCESSIBLE MOUNTING HEIGHT REQUIREMENTS ABOVE ON THIS SHEET.
8. 36" GRAB BAR PER ACCESSIBLE MOUNTING HEIGHT REQUIREMENTS ABOVE ON THIS SHEET.
9. TOWEL DISPENSER, SEE ACCESSIBLE MOUNTING HEIGHT ABOVE.
10. 48"x30" CLR SPACE
11. 60" DIA CLEAR TURNING AREA.



SEE "ACCESSIBLE MOUNTING HEIGHT REQUIREMENTS " DRAWING ON THIS SHEET FOR HEIGHTS AND DIMENSIONS NOT NOTED ON THESE ELEVATIONS

TOILET ROOM INTERIOR ELEVATIONS
SCALE: ¼" = 1'-0"



FLOOR & SITE PLAN
SCALE: 1/4" = 1'-0"

PROJECT INFORMATION

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DEFFERED SUBMITTALS

1. FIRE SPRINKLER REVISIONS
2. ANSUL FIRE SUPPRESION SYSTEM
3. 1 HOUR RATED EXHAUST DUCT AT HOOD

MAXIMUM OCCUPANCY 49

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Drawn JFD
Job No

FLOOR PLAN

A-2.0