



## COMMUNITY DEVELOPMENT DEPARTMENT

### PLANNING DIVISION

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[www.newportbeachca.gov](http://www.newportbeachca.gov)

### CITY OF NEWPORT BEACH ZONING ADMINISTRATOR STAFF REPORT

February 28, 2013

Agenda Item 2

**SUBJECT:** Roll-It Sushi and Teriyaki Minor Use Permit - (PA2013-019)  
4221 MacArthur Boulevard (B-5)  
Minor Use Permit No. UP2013-004

**APPLICANT:** James Kozono

**PLANNER:** Makana Nova, Assistant Planner  
(949) 644-3249, mnova@newportbeachca.gov

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### ZONING DISTRICT/GENERAL PLAN

- **Zone:** PC-11 (Newport Place)
- **General Plan:** MU-H2 (Mixed-Use Horizontal)

### PROJECT SUMMARY

A minor use permit to allow a 1,325-square-foot food service, eating and drinking establishment (Roll-It Sushi and Teriyaki) within a 12,351-square-foot commercial center (Newport Place Center). The proposed establishment includes 620 square feet of interior net public area and seating for 26 patrons. The recommended hours of operation are from 7:00 a.m. to 11:00 p.m., daily. No alcohol service is proposed as part of this application.

### RECOMMENDATION

- 1) Conduct a public hearing; and
- 2) Adopt Draft Zoning Administrator Resolution No. \_ approving Minor Use Permit No. UP2013-004 (Attachment No. ZA 1).

### DISCUSSION

- The subject property is located west of MacArthur Boulevard within the John Wayne Airport area. Adjacent uses include Classic Q Restaurant to the north and the



Saagar Restaurant to the west. To the south are professional office uses, and to the east are professional offices and the Fairmont Hotel.

- Roll-It Sushi and Teriyaki will occupy a vacant tenant space at the southwest corner of the newly constructed shopping center. Access to the center is obtained through driveways along MacArthur Boulevard and Dolphin-Striker Way. The area of the subject property is 48,221 square feet (approximately 1.11 acres). The shopping center is developed with a multi-tenant building facing north toward the parking lot area and a pad building adjacent to Macarthur Boulevard.
- The General Plan designates this site as MU-H2 (Mixed-Use Horizontal). The MU-H2 land use category is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. The proposed eating and drinking establishment is an ancillary neighborhood commercial use designed to serve the surrounding community. Thus, it is consistent with this land use category.
- The site is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District. The proposed eating and drinking establishment is allowed with the approval of a minor use permit because the establishment does not propose to serve alcohol or have late hours of operation after 11:00 p.m. Although the requested hours of operation are from 11:00 a.m. to 9:00 p.m., staff recommends allowing the establishment to operate between 7:00 a.m. and 11:00 p.m. to allow for greater flexibility. There are no residential properties within the area, so the 11:00 p.m. closing hour is compatible with the adjacent commercial uses.
- Due to the proposed operational characteristics, staff believes a parking requirement of one parking space per 40 square feet of net public area can be supported. With this ratio, the total number of parking spaces required is 16 (620 sq. ft. / 40 sq. ft.).
- A surface parking lot containing 65 parking spaces is provided on-site and 16 parking spaces are provided off-site on the adjacent lot (4100 Newport Place Drive). Staff believes the 81 parking spaces are sufficient to accommodate the mix of tenants within the shopping center (Attachment ZA 3).
- The project is compatible with existing and allowed uses within the shopping center, which include a bank, dentist, restaurant, and other retail uses.

## **ENVIRONMENTAL REVIEW**

The project qualifies for a Class 1 (Existing Structures) categorical exemption per Section 15301 of the California Environmental Quality Act because the proposed project

involves the establishment of a restaurant in an existing tenant space. The shopping center was recently constructed and the proposed tenant space was designed as a restaurant location. Therefore, the restaurant use qualifies for a categorical exemption under Class 1.

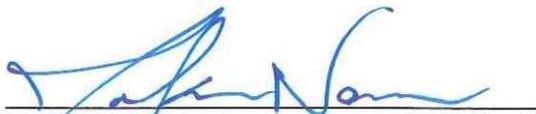
**PUBLIC NOTICE**

Notice of this application was published in the Daily Pilot, mailed to all owners of property within 300 feet of the boundaries of the site (excluding intervening rights-of-way and waterways) including the applicant and posted on the subject property at least 10 days prior to the decision date, consistent with the provisions of the Municipal Code. Additionally, the item appeared on the agenda for this meeting, which was posted at City Hall and on the City website.

**APPEAL PERIOD:**

An appeal may be filed with the Director of Community Development within fourteen (14) days following the date of action. For additional information on filing an appeal, contact the Planning Division at (949) 644-3200.

Prepared by:



Makana Nova  
Assistant Planner

GR/mkn

Attachments:	ZA 1	Draft Resolution
	ZA 2	Vicinity Map
	ZA 3	Parking Calculation
	ZA 4	Site Photos
	ZA 5	Project Plans

# **Attachment No. ZA 1**

Draft Resolution



**RESOLUTION NO. ZA2013-0##**

**A RESOLUTION OF THE ZONING ADMINISTRATOR OF THE CITY OF NEWPORT BEACH APPROVING MINOR USE PERMIT NO. UP2013-004 FOR ROLL-IT SUSHI AND TERIYAKI, A FOOD SERVICE, EATING AND DRINKING ESTABLISHMENT WITH NO LATE HOURS LOCATED AT 4221 MACARTHUR BOULEVARD, SUITE B-5 (PA2013-019)**

THE PLANNING COMMISSION OF THE CITY OF NEWPORT BEACH HEREBY FINDS AS FOLLOWS:

**SECTION 1. STATEMENT OF FACTS.**

1. An application was filed by James Cozono on behalf of Roll-It Sushi and Teriyaki, with respect to property located at 4221 MacArthur Boulevard, Suite B-5, and legally described as Parcel 1 as shown on a map filed in Book 45, Page 23 of Parcel Maps, in the Office of the County Recorder of Orange County, requesting approval of a minor use permit.
2. The applicant proposes a minor use permit to allow a 1,325-square-foot food service, eating and drinking establishment (Roll-It Sushi and Teriyaki) within a 12,351-square-foot commercial center (Newport Place Center). The proposed establishment includes 620 square feet of interior net public area and seating for 26 patrons. The recommended hours of operation are from 7:00 a.m. to 11:00 p.m., daily. No alcohol service is proposed as part of this application.
3. The subject property is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District and the General Plan Land Use Element category is MU-H2 (Mixed-Use Horizontal).
4. The subject property is not located within the coastal zone.
5. A public hearing was held on February 28, 2013 in the City Hall Council Chambers, 3300 Newport Boulevard, Newport Beach, California. A notice of time, place and purpose of the meeting was given in accordance with the Newport Beach Municipal Code. Evidence, both written and oral, was presented to, and considered by, the Zoning Administrator at this meeting.

**SECTION 2. CALIFORNIA ENVIRONMENTAL QUALITY ACT DETERMINATION.**

1. This project has been determined to be categorically exempt under the requirements of the California Environmental Quality Act under Class 1 (Existing Structures).
2. The proposed project involves a food service, eating and drinking establishment within a recently constructed restaurant tenant space. Therefore, the use qualifies for a categorical exemption under Class 1.

### SECTION 3. REQUIRED FINDINGS.

#### *Minor Use Permit*

In accordance with Section 20.52.020.F (Findings and Decision) of the Newport Beach Municipal Code, the following findings and facts in support of the findings for a use permit are set forth:

#### Finding

A. *The use is consistent with the General Plan and any applicable specific plan:*

#### Facts in Support of Finding

1. The General Plan land use designation for this site is MU-H2 (Mixed-Use Horizontal). The MU-H2 designation is intended to provide for a horizontal intermixing of uses that may include regional commercial office, multi-family residential, vertical mixed-use buildings, industrial, hotel rooms, and ancillary neighborhood commercial uses. The food service, restaurant can be expected to be found in this area and is complementary to the surrounding uses allowed by the MU-H2 land use designation.
2. Eating and drinking establishments are common in the vicinity along MacArthur Boulevard and are frequented by residents, visitors, and workers. The size, location, and operational characteristics of the establishment are compatible with the MU-H2 land use designation.
3. The subject property is not part of a specific plan area.

#### Finding

B. *The use is allowed within the applicable zoning district and complies with all other applicable provisions of this Zoning Code and the Municipal Code:*

#### Facts in Support of Finding

1. The site is located within General Commercial Site 8 of the PC-11 (Newport Place Planned Community) Zoning District. The PC-11 zoning district is intended to provide for commercial and light industrial use because of its central location, ideal topography, availability to four freeways, accessibility to two railroads, and its relation to the Orange County Airport. The proposed food service, eating and drinking establishment is a neighborhood commercial use located on a commercially zoned property that is designed to serve the surrounding commercial and light industrial land uses. A food service, eating and drinking establishment is permitted within the PC-11 Zoning District with the approval of a minor use permit.

2. The proposed use will comply with all applicable development and parking standards including those specific to the food service, eating and drinking use classification. The 81 parking spaces provided for the shopping center are adequate for the mix of tenants.

### Finding

- C. *The design, location, size, and operating characteristics of the use are compatible with the allowed uses in the vicinity:*

### Facts in Support of Finding

1. Although the requested hours of operation are from 11:00 a.m. to 9:00 p.m., the recommended hours of operation are from 7:00 a.m. and 11:00 p.m., to allow for greater flexibility. There are no residential properties within the area. The 11:00 p.m. closing hour is compatible with the adjacent commercial uses.
2. Roll-It Sushi and Teriyaki will occupy a vacant tenant space at the southwest corner of the new shopping center, which was constructed earlier in 2012. The shopping center site design was previously reviewed and approved.
3. The project includes conditions of approval to ensure that potential conflicts are minimized to the greatest extent possible. The restaurant is oriented toward the parking lot and is not near any residential properties. The applicant is also required to control trash and litter around the subject property.
4. The surrounding area contains various business office, retail, and visitor commercial uses including restaurants and take-out eating establishments. The proposed establishment is compatible with the existing and permitted uses within the area, which are predominantly office uses at this time.
5. A restaurant at this size and scale will provide a convenient option to office workers and those passing through the area.

### Finding

- D. *The site is physically suitable in terms of design, location, shape, size, operating characteristics, and the provision of public and emergency vehicle (e.g., fire and medical) access and public services and utilities:*

### Facts in Support of Finding

1. The existing parking lot areas have been reviewed and approved by the City Traffic Engineer and provides adequate circulation and parking spaces for patrons.
2. This site has been reviewed by the Fire Department to ensure adequate public and emergency vehicle access is provided. Utilities have been provided within the renovated shopping center in compliance with all applicable requirements.

3. The project site is located within an existing retail building and the tenant space is designed and developed to accommodate a food service, eating and drinking establishment.
4. The tenant improvements to the project site will comply with all Building, Public Works, and Fire Codes. All ordinances of the City and all conditions of approval will be complied with.

#### Finding

- E. Operation of the use at the location proposed would not be detrimental to the harmonious and orderly growth of the City, or endanger, jeopardize, or otherwise constitute a hazard to the public convenience, health, interest, a safety, or general welfare of persons residing or working in the neighborhood of the proposed use.*

#### Facts in Support of Finding

1. The project has been reviewed and includes conditions of approval to ensure that potential conflicts with the surrounding land uses are minimized to the greatest extent possible. The operator is required to take reasonable steps to discourage and correct objectionable conditions that constitute a nuisance in parking areas, sidewalks and areas surrounding the subject property and adjacent properties during business hours, if directly related to the patrons of the establishment.
2. The food service, eating and drinking establishment will serve the surrounding business community. The proposed establishment will provide dining services to workers within the surrounding area and visitors.
3. The applicant is required to install a grease interceptor, obtain Health Department approval prior to opening for business, and comply with the California Building Code to ensure the safety and welfare of customers and employees within the establishment.

#### SECTION 4. DECISION.

#### **NOW, THEREFORE, BE IT RESOLVED:**

1. The Zoning Administrator of the City of Newport Beach hereby approves Minor Use Permit No. UP2013-004 (PA2013-019), subject to the conditions set forth in Exhibit A, which is attached hereto and incorporated by reference.
2. This action shall become final and effective fourteen days after the adoption of this Resolution unless within such time an appeal is filed with the Director of Community Development in accordance with the provisions of Title 20 Planning and Zoning, of the Newport Beach Municipal Code.

**PASSED, APPROVED AND ADOPTED THIS 28<sup>th</sup> DAY OF FEBRUARY, 2013.**

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Brenda Wisneski, AICP, Zoning Administrator

DRAFT

**EXHIBIT "A"****CONDITIONS OF APPROVAL**Planning Division Conditions

1. The development shall be in substantial conformance with the approved site plan, floor plan(s) and building elevations dated with this date of approval. (Except as modified by applicable conditions of approval.)
2. This Minor Use Permit may be modified or revoked by the Zoning Administrator should it be determine that the proposed uses or conditions under which it is being operated or maintained is detrimental to the public health, welfare or materially injurious to property or improvements in the vicinity or if the property is operated or maintained so as to constitute a public nuisance.
3. Any change in operational characteristics, hours of operation, expansion in area, or other modification to the approved plans, shall require an amendment to this Minor Use Permit or the processing of a new use permit.
4. Minor Use Permit No. UP2013-004 (PA2013-019) shall expire unless exercised within 24 months from the date of approval as specified in Section 20.54.060 (Time Limits and Extensions) of the Newport Beach Zoning Code, unless an extension is otherwise granted.
5. Should this business be sold or otherwise come under different ownership, any future owners or assignees shall be notified in writing of the conditions of this approval by the current owner or leasing company.
6. The project is subject to all applicable City ordinances, policies, and standards, unless specifically waived or modified by the conditions of approval.
7. The applicant shall comply with all federal, state, and local laws. Material violation of any of those laws in connection with the use may be cause for revocation of this Use Permit.
8. A copy of this approval letter shall be incorporated into the Building Department and field sets of plans prior to issuance of the building permits.
9. Prior to issuance of building permits, the applicant shall submit to the Planning Division an additional copy of the approved architectural plans for inclusion in the Use Permit file. The plans shall be identical to those approved by all City departments for building permit issuance. The approved copy shall include architectural sheets only and shall be reduced in size to 11 inches by 17 inches. The plans shall accurately depict the elements approved by this Use Permit and shall highlight the approved elements such that they are readily discernible from other elements of the plans.

10. The establishment shall provide a maximum net public area of 620 square feet and 26 seats.
11. The proposed food service, eating and drinking establishment, shall have a parking requirement of 1 space for every 40 square feet of net public area equaling a total of 16 parking spaces.
12. The hours of operation for food service, eating and drinking establishment are limited from 7:00 a.m. to 11:00 p.m., daily.
13. Live entertainment, dancing, and alcohol service shall be prohibited as a part of the regular business operation.
14. A covered wash-out area for refuse containers and kitchen equipment, with minimum useable area dimensions of 36 inches wide, 36 inches deep and 72 inches high, shall be provided, and the area shall drain directly into the sewer system, unless otherwise approved by the Building Director and Public Works Director in conjunction with the approval of an alternate drainage plan.
15. The applicant shall ensure that the trash dumpsters and/or receptacles are maintained to control odors. This may include the provision of either fully self-contained dumpsters or periodic steam cleaning of the dumpsters, if deemed necessary by the Planning Division. Cleaning and maintenance of trash dumpsters shall be done in compliance with the provisions of Title 14 including all future amendments (including Water Quality related requirements). The proprietor shall actively control any noise generated by the patrons of the facility.
16. The exterior of the business shall be maintained free of litter and graffiti at all times. The owner or operator shall provide for daily removal of trash, litter debris and graffiti from the premises and on all abutting sidewalks within 20 feet of the premises.
17. To the fullest extent permitted by law, applicant shall indemnify, defend and hold harmless City, its City Council, its boards and commissions, officials, officers, employees, and agents from and against any and all claims, demands, obligations, damages, actions, causes of action, suits, losses, judgments, fines, penalties, liabilities, costs and expenses (including without limitation, attorney's fees, disbursements and court costs) of every kind and nature whatsoever which may arise from or in any manner relate (directly or indirectly) to City's approval of Roll-It Sushi and Teriyaki including, but not limited to Use Permit No. UP2013-004 (PA2013-019) and the determination that the project is exempt under the requirements of the California Environmental Quality Act. This indemnification shall include, but not be limited to, damages awarded against the City, if any, costs of suit, attorneys' fees, and other expenses incurred in connection with such claim, action, causes of action, suit or proceeding whether incurred by applicant, City, and/or the parties initiating or bringing such proceeding. The applicant shall indemnify the City for all of City's costs, attorneys' fees, and damages which City incurs in enforcing the indemnification provisions set forth in this condition. The applicant shall pay to the

City upon demand any amount owed to the City pursuant to the indemnification requirements prescribed in this condition.

#### Building and Fire Department Conditions

18. Public sanitation facilities shall be available to the general public (patrons) during regular business hours of the operation, unless otherwise approved by the Building Department.
19. The applicant is required to obtain all applicable permits from the City Building and Fire Departments. The construction plans must comply with the most recent, City-adopted version of the California Building Code. The facility shall be designed to meet entrance, path of travel, restroom, dining room seating, and fire protection requirements as specified by the California Building Code and shall be subject to review and approval by the Building Department. Complete sets of drawings including architectural, electrical, mechanical, and plumbing plans shall be required at plan check.
20. The construction plans must meet all applicable State Disabilities Access requirements. An accessible path of travel and accessible bathroom shall be in compliance with CBC 2010 Chapter 11.
21. Detectable warnings shall be provided as required by access compliance.
22. Plumbing fixtures shall comply with the California Plumbing Code, 2010.
23. Grease interceptors shall be installed on all fixtures in the restaurant where grease may be introduced into the drainage systems, unless otherwise approved by the Building Division.
24. Approval from the Orange County Health Department is required prior to the issuance of a building permit.
25. Prior to the issuance of building permits, A Type I hood shall be required if any cooking is conducted that produces grease laden vapors per C.F.C. Section 609.2, if required by the Fire Department.
26. Prior to the issuance of building permits, a wet chemical extinguishing system complying with UL300 will be required if cooking is conducted that produces grease laden vapors per C.F.C. Section 904, if required by the Fire Department.
27. Prior to the issuance of building permits, a portable fire extinguisher shall be provided and maintained per C.F.C. Section 904.11.5. A 2A 10BC shall be required for the serving area, if required by the Fire Department. A fire extinguisher with a class K rating shall be provided where a type I hood is required and provided with a fire extinguishing system.
28. The rear doors of the facility shall remain closed at all times. The use of the rear door shall be limited to deliveries and employee use only. Ingress and egress by patrons is prohibited unless there is an emergency.

29. Prior to the issuance of building permits, an occupant load analysis shall be provided as required by the CBC for the purpose of existing or exit analysis.
30. Prior to issuance of building permits, an egress or exit analysis from the tenant space shall be provided. All exits shall remain free of obstructions and available for ingress and egress at all times.

Revenue Department Conditions

31. A valid business license from the City of Newport Beach with sellers permit shall be required prior to start of business. Any contractors/subcontractors doing work at the subject site shall be required to obtain a valid business license from the City of Newport Beach prior to the commencement of any work on the subject site.

DRAFT



# **Attachment No. ZA 2**

Vicinity Map







# **Attachment No. ZA 3**

Parking Calculation



**Roll-It Sushi and Teriyaki-Parking Calculation**  
**UP2013-004 (PA2013-019)**

Land Use	Suite	Tenant	Square Footage**	Parking Code*	Parking Req.	Plan Check No.
Bank	A-1	vacant	4,000	1/250SF Gross	16	pending
24-Hour Convenience Market	B-1	711	2,358	1/250SF Gross	10	1202-2012
Food Service #2	B-2	Capriotti's	1,834 (578)	1/40SF Net Public Area	15	1701-2012
Dental Office	B-3	Dr. Charles Zahedi	1,326	1/200SF Gross	7	1984-2012
Retail	B-4	vacant	1,416	1/200SF Net	8	0918-2012 (shell)
Food Service #1	B-5	Roll-It Sushi	1,417 (620)	1/40SF Net Public Area	16	
<b>Totals</b>			12,351	N/A	72	

\*Pursuant to Section III (General Development Standards for Commerce) of the Newport Place Planned Community Text

\*\*Calculated as gross square footage to provide a conservative requirement. Floor area calculations provided per Plan Check No. 0112-2012 for Shell Building B (12,351 sq ft entitled)

\*\*\*81 parking spaces available for shopping center



# **Attachment No. ZA 4**

Site Photos



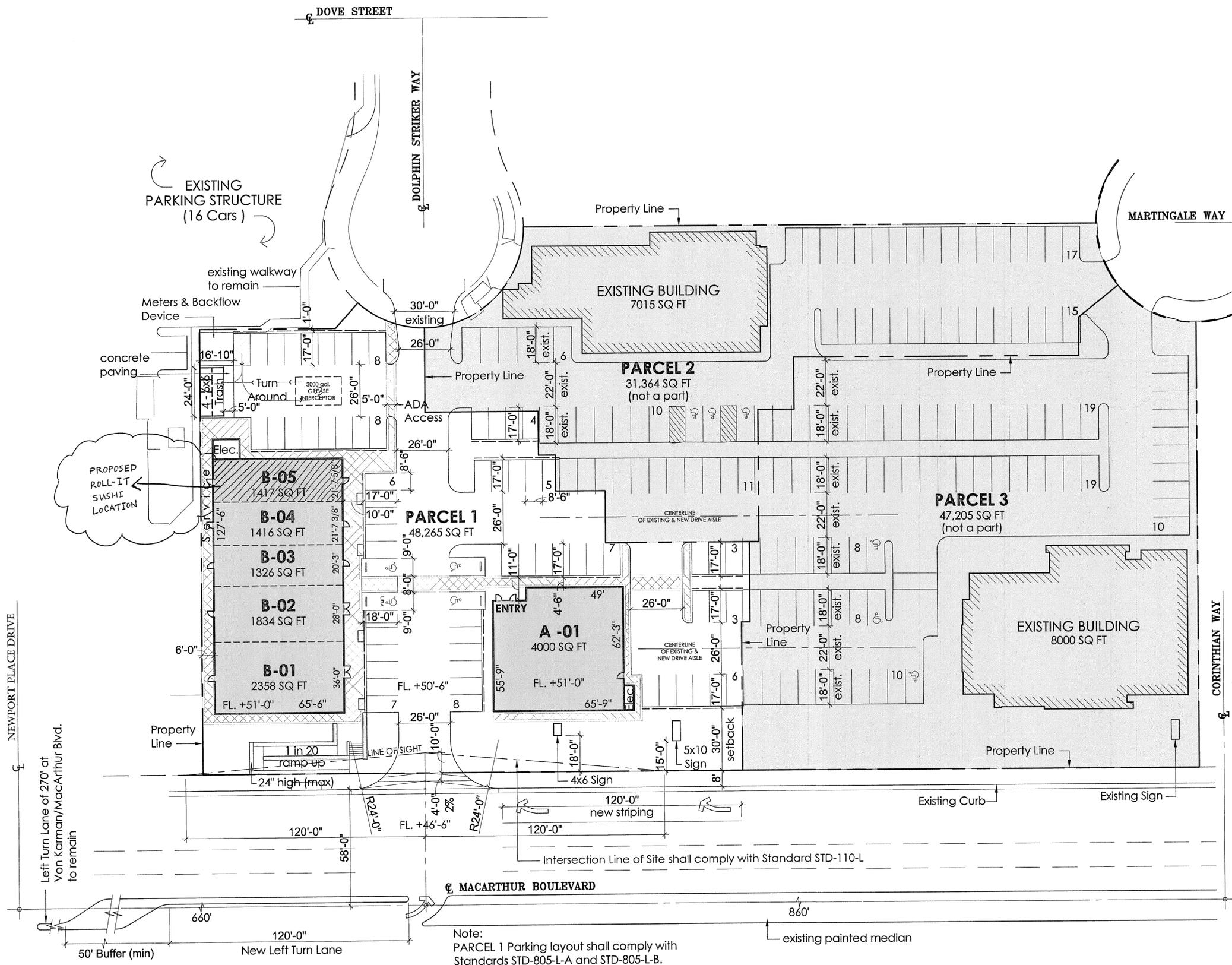




# **Attachment No. ZA 5**

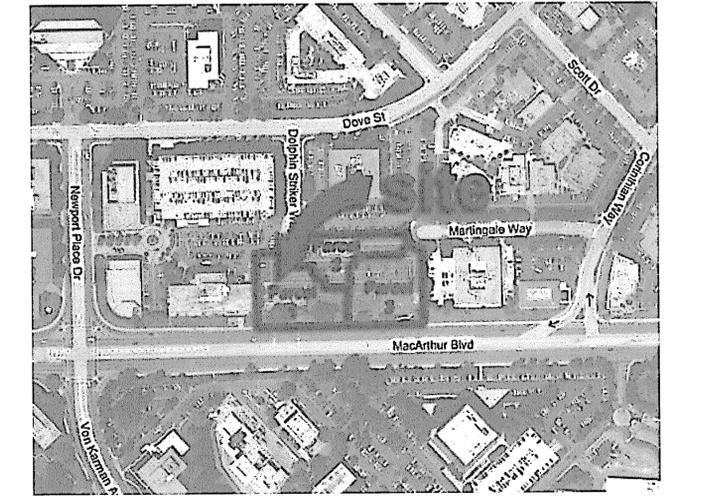
Project Plans





**TABULATION SUMMARY**

Parcel Name	Building Area (sf)	Parking Provided (cars)
<b>PARCEL 1</b>	<b>48,221 sf</b>	
<b>Proposed Buildings</b>		
Pad A (Retail Use)	4,000	4,000
Pad B (Food Use)	3,251	8,351
Pad B (Retail Use)	5,100	
<b>Total Area</b>	<b>12,351 sf</b>	
<b>Existing Parking to be modified and/or removed</b>		<b>78 cars</b>
<b>Proposed Parking (On-Site)</b>		<b>65 cars</b>
<b>Existing Off-Site Parking</b>		<b>16 cars</b>
<b>Total Parking (including Off-Site)</b>		<b>81 cars</b>
<b>PARCEL 2 (not part)</b>		
<b>Existing Building</b>	<b>7,015 sf</b>	
<b>Existing Parking (On-Site)</b>		<b>59 cars</b>
<b>PARCEL 3 (not part)</b>		
<b>Existing Building</b>	<b>8,000 sf</b>	
<b>Existing Parking (On-Site)</b>		<b>74 cars</b>
<b>Total Building Area</b>	<b>27,366 sf</b>	
<b>Total On-Site Parking</b>		<b>133 cars</b>
<b>(Total On-Site &amp; Off-Site Parking For Parcel 1)</b>		<b>214 cars</b>

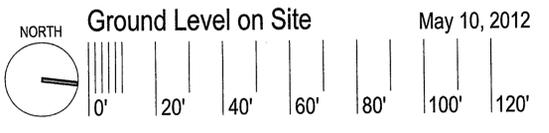


**SITE PLAN**

ROLL-IT SUSHI & TERIYAKI  
 4221 MACARTHUR BLVD., SUITE B-5  
 NEWPORT BEACH, CA 92660

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GREEN EAGLE ENTERPRISE CORPORATION  
 20121 VALLEY BLVD., WALNUT, CA 91789  
 (909) 598-5046 PH | (909) 598-7057 F  
 www.greeneaglela.com



Note:  
 PARCEL 1 Parking layout shall comply with Standards STD-805-L-A and STD-805-L-B.

### EQUIPMENT SCHEDULE

NO.	DESCRIPTION	ELECTRICAL	PLUMBING	REMARKS
		VOL. AMP. PH. HW. GN. MFT. GAS	HW. GN. MFT. GAS	
1	AIR DOOR, MARS NB6, NSF	120 5 1/8 1		(N)
2	5-DR. LOCKER 1/4" 6" LEGS, (2) EA.			(N)
3	DRY STORAGE WIRE SHELVINGS, NSF 4-TIER, TOTAL 32 LIN. FT.			(N)
4	2-DR. REACH-IN REFRIGERATOR TURBO AIR, MBR4-T-2	115 4 1/8 1		SELF CONTAINED (N)
5	2-DR. REACH-IN FREEZER TURBO AIR, MBR4-T-2	115 10 1/8 1		SELF CONTAINED (E)
6	5/8" HAND SINK 1/4" SOAP & TOWEL DISPENSER		1/2" 1/2" 1/2"	(N)
7	5/8" WALL SHELF 14"x60"			(N)
8	5/8" 122DB PREP. SINK 18"x18", NSF		1/2" 1/2" F.S.	(N)
9	150 LB. ICE CUBER 1/4" 80 LB. BIN HOSHIZAKI, KM-1518AH	115 7 1	1/2" F.S.	SELF CONTAINED (N)
10	5/8" CLEANING DETERGENT SHELF 14"x36"			(N)
11	36"x36" FLOOR MOP SINK & FAUCET 1/4" VACUUM BREAKER		1/2" 1/2" 2"	(N)
12	15 GALL. GAS WATER HEATER BRADFORD WHITE, U18T60RN	120 1	3/4" 3/4" 3/4"	15,000 BTU (N)
13	5/8" WATER HTR. STAND 1/4" 6" LEGS			(N)
14	MOP RACK			(N)
15	5/8" WALL SHELF 14"x90" 1/4" POT RACK OVER DISHWASH SINK 18"x24", NSF		1/2" 1/2" F.S.	(N)
16	5/8" 312DB DISHWASH SINK 18"x24", NSF			(N)
17	5/8" WORK TABLE 24"x48"			(N)
18	5/8" WORK TABLE 30"x42"			(N)
19	RICE WARMER ZQJ1RUSHI, THA-2305 (2) EA.	120 11 1		(N)
20	2-DR. UNDERCOUNTER REFRIGERATOR, TURBO AIR MUR-46	115 6.5 1/8 1		SELF CONTAINED (N)
21	FOOD WARMER AFM1YCGTT, M-SV	120 11 1		(N)
22	5/8" EQUIPMENT STAND 30"x48"			(N)
23	RICE COOKER, NS RINNAI RER-55AN		1/2" 3,000 BTU	(N)
24	24" MANUAL GRIDDLE AMERICAN RANGE, ARMS-24		3/4" 60,000 BTU	(N)
25	36" RADIANT CHARBROILER AMERICAN RANGE, ARS-36		3/4" 90,000 BTU	(N)
26	5/8" EQUIPMENT STAND 30"x48"			(N)
27	2-BURNER HOT PLATE AMERICAN RANGE, ARHP 12-2		3/4" 60,000 BTU	(N)
28	5/8" FRYER AMERICAN RANGE AF45		3/4" 20,000 BTU	(N)
29	STOCK POT STOVE AMERICAN, ARSP-18		3/4" 60,000 BTU	(N)
30	5/8" EXHAUST HOOD 4'-0"x12'-0"	220 1 1		REBUILT 1/2" W/NSF (N)
31	MAKE-UP AIR	115 11.8 1/2 1 1/2"		(N)
32	FIRE SUPPRESSION SYSTEM			(N)
33	5/8" WORK TABLE 24"x120"			(N)
34	FOOD WARMER AFM1YCGTT, M-SV	120 1200 1		(N)
35	HOT WATER DISPENSER 100 CUP, ADCRAFT WD-100	120 11.2 1 1		3500 W (N)
36	CASH REGISTER			(N)
37	2-DR. SALAD PREP. TABLE REFRIGERATOR, TURBO AIR MBR4-T-2	115 6.5 1/8 1		SELF CONTAINED (N)
38	TABLE TOP SUSHI MAKER SUZINO, R-SRV, ETL APPROVED	115 4 1		(N)
39	HEAT LAMP FOOD WARMER 300W, CARLISLE HL7257	120 4.6 1		500 W (N)
40	450 LB. ICE CUBER ON SODA MACHINE, HOSHIZAKI KM-1518AH	115 4.5 1 1/2" F.S.		SELF CONTAINED (N)
41	SODA MACHINE BY VENDOR		1/2" F.S.	(N)
42	1-DR. GLASS DOOR MERCHANDISER TURBO AIR, TGM-14RV	115 6.5 1/4 1		SELF CONTAINED (N)

### DOOR SCHEDULE

NO.	DOOR SIZE	TYPE	HARDWARE	REMARKS
A	12"x4"x1/4"	ALUM GLASS DR. / ALUM. FRAME	PUSH & PULL, KEYPED LOCK 1/4" CLOSER	EXISTING SELF-CLOSING
B	36"x4"x1/4"	H.M. DR. / H.M. STL. FRAME	LEVER HANDLE, KEYPED LOCK 1/4" CLOSER	EXISTING SELF-CLOSING
C	36"x20"x1/4"	H.C. WD. DR. / H.C. STL. FRAME	LEVER HANDLE, PRIVACY LOCK, TIMELY FRAME 1/4" CLOSER	NEW SELF-CLOSING

1. ALL ACCESSIBLE DOORS HAVE 10" HIGH SMOOTH SURFACE ON BOTTOM.

#### LEGEND:

ALUM. - ALUMINUM H.M. - HOLLOW METAL H.C. - HOLLOW CORE S.C. - SOLID CORE  
DR. - DOOR STL. - STEEL WD. - WOOD

#### PLUMBING FIXTURE CALCULATIONS (BASED ON TABLE 4-1 OF 2010 CFC)

DINING AREA = 600 SQ.FT. / 30 = 20  
KITCHEN AREA = 320 SQ. FT. / 200 = 1.6  
STORAGE AREA = 150 SQ.FT. / 5,000 = 0.03  
TOTAL = 21.63 OCC. LOAD FACTOR

BASED ON TABLE 4-1 FOR RESTAURANTS THE FOLLOWING IS THE MINIMUM NUMBER OF PLUMBING FIXTURES REQUIRED FOR OCC. LOAD OF 21 PEOPLE.

WATER CLOSETS	URINALS	LAVATORIES
WOMEN = 1	MEN = 1	WOMEN = 1
MEN = 1	MEN = 1	MEN = 1

HOWEVER, BASED ON O.C. ENVIRONMENTAL HEALTH DEPT. REQUIREMENTS A URINAL IS NOT REQUIRED AND BASED ON 2010 CFC SECTION 412.5 EXCEPTION (B) A SPACE SMALLER THAN 1500 SQ.FT. IS NOT REQUIRED TO HAVE SEPARATE TOILET FACILITIES AND ONE FACILITY IS ACCEPTABLE

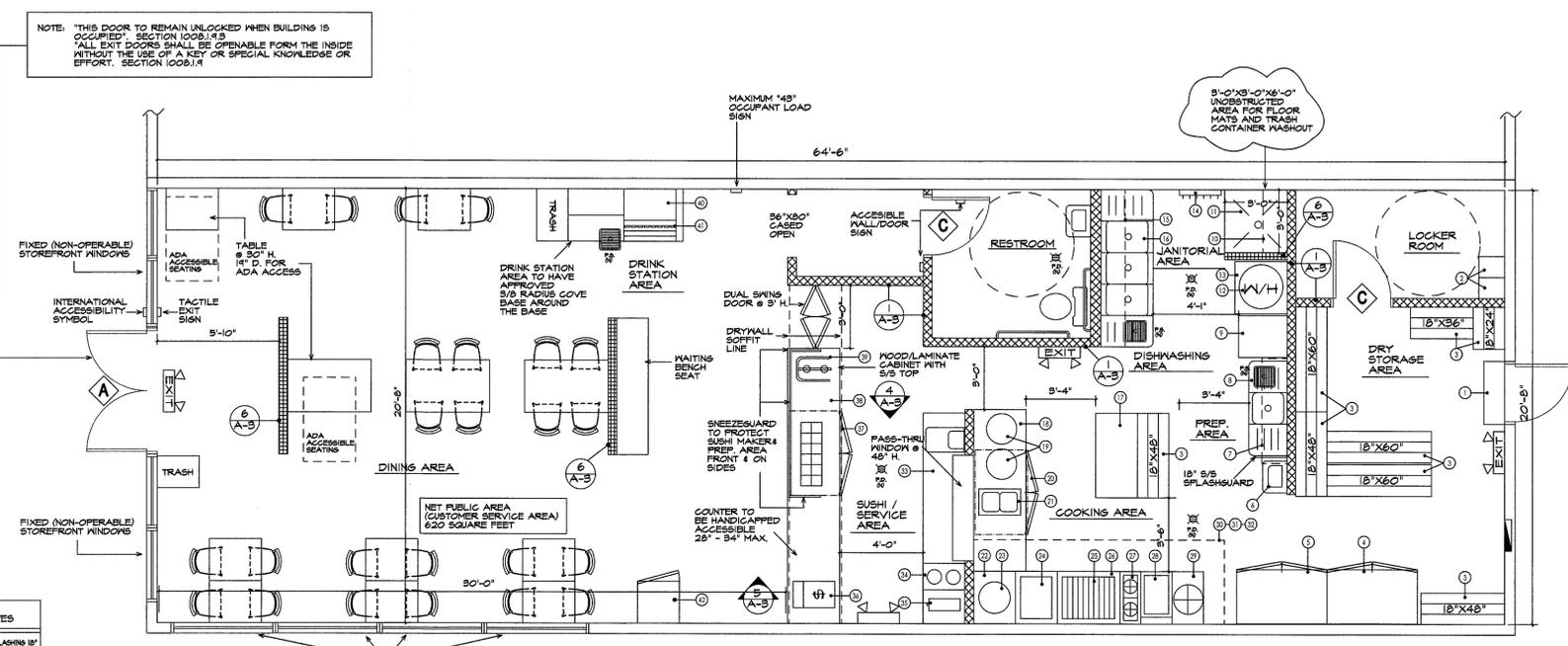
### FINISH SCHEDULE

ROOM	FLOOR	BASE	WALLS	CEILING	NOTES
COOKING AREA	6"x6" QUARRY TILE	6" QUARRY COVE BASE 1/4" RADIUS	LIGHT COLOR SEMI-GLOSS ENAMEL PAINT OVER GYP. BD.	T-BAR CEILING WITH SMOOTH WASHABLE TILE US6 9120	5/8" WALL FLASHING 18" BEYOND HOOD LINE 1/2" H. & ON SIDE OF HOOD WALL
SUSHI / SERVICE AREA					WHITE FRP 4" HIGH ON GYP.BD. WALLS
PREP AREA					8" HIGH 5/8" FLASHING OVER GYP. BD. BEHIND SINKS
DISHWASHING AREA					
JANITORIAL AREA					
DRY STORAGE AREA					WHITE FRP 4" HIGH ON GYP.BD. WALLS
LOCKER ROOM					
DRINK STATION AREA					
DINING AREA				T-BAR CEILING WITH PAINTED CEILING TILES	
RESTROOM	6"x6" CERAMIC TILE	6"x6" CERAMIC TILE COVE BASE 1/4" RADIUS	6"x6" CERAMIC WALL TILE WHITE COLOR	T-BAR CEILING WITH SMOOTH WASHABLE TILE US6 9120	

NOTE: LIGHT COLOR PAINT TO HAVE AT LEAST 70% LIGHT REFLECTING VALUE

### ABBREVIATIONS

CLR. - CLEAR	SFI - GROUND FAULT INTERRUPTOR (CIRCUIT)
EA. - EACH	MAX. - MAXIMUM
(E) - EXISTING	MIN. - MINIMUM
F.D. - FLOOR DRAIN	(N) - NEW
F.S. - FLOOR SINK	O.C. - ON CENTER
FRP - FIBER REINFORCED PANEL	N.T.S. - NOT TO SCALE
G - GAS LINE	S/S - STAINLESS STEEL
GA - GAUGE	TYP. - TYPICAL
STL. - STEEL	PLY. - PLYWOOD



TENANT FLOOR AREA - 1,417 SQUARE FEET  
NET PUBLIC FLOOR AREA - 620 SQUARE FEET  
TOTAL NUMBER OF SEATS - 26 SEATS

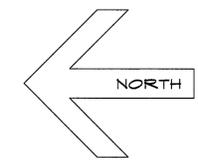
#### ROLL-IT SUSHI AND TERIYAKI-PARKING CALCULATION

LAND USE	SUITE	TENANT	SQ. FOOTAGE**	PARKING CODE*	REQUIRED SPACES
BANK	A-1	VACANT	4,000	1/250 SF GROSS	16
24-HR. CONVENIENCE MARKET	B-1	7-11	2,358	1/250 SF GROSS	10
FOOD SERVICE 2	B-2	CAPRIOTTI'S	1,834 (578)	1/40 SF NET PUBLIC AREA	15
DENTAL OFFICE	B-3	DR. CHARLES ZAHEDI	1,326	1/200 SF GROSS	7
RETAIL	B-4	VACANT	1,416	1/200 SF NET	8
FOOD SERVICE 1	B-5	ROLL-IT SUSHI	1,417 (620)	1/40 SF NET PUBLIC AREA	16
TOTALS			12,264		72

\* PURSUANT TO SECTION III (GENERAL DEVELOPMENT STANDARDS FOR COMMERCE) OF THE NEWPORT PLACE PLANNED COMMUNITY TEXT  
\*\* CALCULATED AS GROSS SQUARE FOOTAGE TO PROVIDE A CONSERVATIVE REQUIREMENT. FLOOR AREA CALCULATIONS PROVIDED PER PLAN CHECK NO. 0112-21 BUILDING B (12,261 SQ. FT. ENTITLED)

## FLOOR PLAN

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



### LEGEND

[Symbol]	EXISTING WALL
[Symbol]	NEW NON-BEARING WALL PARTITION
[Symbol]	NEW LOW PARTITION
[Symbol]	FLOOR SINK
[Symbol]	FLOOR DRAIN
[Symbol]	EXIT SIGN WITH EMERGENCY LIGHT
[Symbol]	EMERGENCY LIGHT ONLY

#### FLOOR PLAN NOTES:

- RESTROOM VENTS TO BE LIGHT SWITCH ACTIVATED.
- AIR DOOR TO BE MICRO SWITCH ACTIVATED.
- RESTROOM SHALL BE PROVIDED WITH LOW CONSUMPTION WATER CLOSETS.
- EXIT SIGNS ARE TO BE ILLUMINATED AT ALL TIMES.
- A MINIMUM 36" AISLES TO BE PROVIDED.
- EXISTING A/C SYSTEM TO BE USED.

Revisions	
2/1/13	PLANNING DEPT. CORRECTIONS

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Sheet Title	Issued for Bid	Date	By
FLOOR PLAN			

Project Name  
**ROLL-IT SUSHI**  
4221 MACARTHUR BLVD.  
SUITE B-5  
NEWPORT BEACH, CA 92660

Drawn K.N.  
Date 1/22/13  
Proj No R-1302  
Sheet No.

A-1.1