

**CITY OF NEWPORT BEACH
STAFF ACTION REPORT**

TO: CITY COUNCIL, CITY MANAGER, AND PLANNING COMMISSION

FROM: Planning Department
Javier Garcia, Zoning Administrator
jgarcia@city.newport-beach.ca.us

SUBJECT: Report of actions taken by Planning Department Staff for the week ending May 9, 2008

Item 1: Jeff Fisher on behalf of property owners Beverly and Mike Evans – Planning Director's Use Permit No. UP2008-006 (PA2008-048)
3333 East Coast Highway

The Planning Director approved the applicant's request to allow the conversion of commercial retail space from a furniture store to a yogurt shop (eating and drinking establishment, limited). The proposed hours of operation are 10 a.m. to 10 p.m. (staff has limited the hours to 8 a.m. to 11 p.m.), daily, with up to three employees and patron seating for a maximum of six persons. The tenant space is approximately 690 square feet. The property is located in the RSC (Retail Service Commercial) District.

Approved – May 9, 2008

Council District 6

Prepared and submitted by:



Javier S. Garcia, Zoning Administrator

APPEAL:

The decision of the Planning Director may be appealed to the Planning Commission within 14 days of the action date. A \$600.00 filing fee shall accompany any appeal filed. No building permits may be issued until the appeal period has expired.

cc: David Lepo, Planning Director (e-mail)
Sharon Wood, Assistant City Manager (e-mail)
David Keely, Public Works Senior Civil Engineer (e-mail)
Kay Sims, Assistant Planner (e-mail)
Sgt. Ron Vallercamp, Vice/Narcotics (e-mail)
Code Enforcement Division (e-mail)
Ruby Garciamay, Department Assistant (e-mail)



USE PERMIT NO. UP2008-006

(PA2008-048)

PLANNING DEPARTMENT
3300 NEWPORT BOULEVARD
NEWPORT BEACH, CA 92663
(949) 644-3200 FAX (949) 644-3229

Staff Person: Javier S. Garcia, 644-3206
Appeal Period: 14 days after approval date

Application: Planning Director's Use Permit No. UP2008-006 (PA2008-048)

Applicant: Jeff Fisher

Site Address: 3333 East Coast Highway

Legal Description: Parcel 1 of NBLLA 95-09

Request as Approved:

To allow the conversion of commercial retail space from a furniture store to a yogurt shop (eating and drinking establishment, limited). The proposed hours of operation are 10 a.m. to 10 p.m. (staff has limited the hours to 8 a.m. to 11 p.m.), daily, with up to three employees and patron seating for a maximum of six persons. The tenant space is approximately 690 square feet. The property is located in the RSC (Retail Service Commercial) District.

DIRECTOR'S ACTION

APPROVED MAY 9, 2008

Application Request

The request is to allow the establishment of a 690 square foot, take-out service, limited eating and drinking facility (specializing in the yogurt/frozen dessert products and other assorted items). In approving this application, the Planning Director analyzed issues with regard to Zoning Code use compliance and the parking requirements. The Planning Director determined in this case that the proposal would not be detrimental to persons, property, or improvements in the neighborhood. The Planning Director's Use Permit, as approved, would be consistent with the legislative intent of Title 20 of the Newport Beach Municipal Code based on the following findings:

FINDINGS

1. The proposed take-out service, limited eating and drinking establishment is retail in nature, serving mainly persons residing or working in the neighborhood. It is not a destination point. It is anticipated that the use, based on its limited menu, will have the parking demand characteristics similar to a general retail use.
2. The property is designated for "Commercial Corridor" use by the Land Use Element of the General Plan. The proposed use is consistent with that designation.

3. This project has been reviewed, and it has been determined that it is categorically exempt from the requirements of the California Environmental Quality Act under Class 1 (Existing Facilities).
4. The design of the proposed improvements will not conflict with any easements acquired by the public at large for access through or use of property within the proposed development.
5. Public improvements may be required of a developer per Section 20.91.040 of the Newport Beach Municipal Code.
6. The Planning Director's approval of **Use Permit No. UP2008-006 (PA2008-048)** will not, under the circumstances of this case, be detrimental to the health, safety, peace, morals, comfort, and general welfare of the city for the following reasons:
 - The parking demand should be similar to a general retail use and can be accommodated by the proximity of the on-street municipal parking spaces, which would provide adequate parking opportunities.
 - The parking demand is not anticipated to adversely impact the parking needs of the other uses in the area, since seating for on-site dining is restricted to 6 seats.
 - The 108 square feet of interior net public area (exclusive of the cueing area of the self-serve area) will accommodate the proposed seating and the customer waiting needs. In addition, it is consistent with the intent of the net public area limitations that apply to the take-out, limited food service use.
7. The proposed take-out service, limited food establishment is consistent with the legislative intent of Title 20 of the Newport Beach Municipal Code based on the following findings:
 - The proposed use is a support use serving the commercial and residential uses in the area and is not a destination point, since seating for on-site dining is incidental.
 - Because of the location and method of operation (mostly take-out) of the facility, it is anticipated that the proposed use will have the parking demand characteristics similar to or less than a general retail use.
 - The limited menu and restriction on the number of seats makes the proposed use unlikely to cause adverse impacts to traffic or the parking demand of the surrounding commercial uses.
 - The operator of the food service use, as a condition of this approval, is required to maintain a practical program for monitoring and implementing the clean-up of the site and adjacent areas.

May 9, 2008

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CONDITIONS

1. Development shall be in substantial conformance with the approved site plan and floor plan, except as noted in the following conditions.
2. The maximum seating and/or stand-up counter space shall total no more than 6 customers inside or outside the subject eating and drinking establishment. Any increase in the number of seats and/or stand-up counter space for customers shall be subject to the approval of an amendment to this use permit. Any exclusive patron seating or stand-up counter space located outside of the facility on the subject property or on public property (including sidewalks, streets and/or park property) is prohibited.
3. The "net public area" shall be limited to a maximum of 108 square feet (exclusive of the customer cueing area immediately adjacent to the yogurt machines, topping/condiment table area, and retail service area).
4. Prior to implementation of the additional seating authorized by this approval, access to the restroom facilities shall be provided in accordance with the Building Department requirements. Construction plans shall be submitted for review and tenant improvements required by the Building Department shall be approved prior to implementation of the interior seating.
5. The hours of operation shall be limited to between the hours of 8:00 a.m. and 11:00 p.m., daily; and any increase in the hours of operation shall be subject to the approval of an amendment to this use permit and may be subject to approval of the Planning Commission.
6. The area outside of the food establishment, including the public sidewalks or walkways or common walkways, shall be maintained in a clean and orderly manner.
7. 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.
8. Employees shall park on-site or in the nearby municipal parking areas at all times and not on the residential streets in the vicinity.
9. Storage outside the building in the front or at the rear of the property shall be prohibited, with the exception of the required trash container enclosure.
10. Trash receptacles for patrons shall be conveniently located both inside and outside of the proposed facility; however, they shall not be located on or within any public property or right-of-way.

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11. The area outside of the food establishment, including the public sidewalks or walkways or common walkways, shall be maintained in a clean and orderly manner. The operator of the food service establishment shall be responsible for the clean-up of all on-site and off-site trash, garbage, and litter generated by the use as outlined in the practical program for the monitoring and implementation of clean-up included in this application as conditioned as follows:
 - The proprietor shall direct his employees to actively monitor and police the public sidewalk and street immediately adjacent to the subject food use facility in addition to the nearby parking lot for any trash or litter.
 - All trash or litter generated by the subject establishment shall be picked up on a regular basis and during the summer months may require hourly policing of the area outside of the building.
12. The applicant shall maintain the trash dumpsters or receptacles so as to control odors, which may include the provision of fully self-contained dumpsters or may include periodic steam cleaning of the dumpsters, if deemed necessary by the Planning Department. Trash generated by the establishment shall be adequately contained in sealed plastic bags (double bagged, if necessary) to control odors prior to placement in the trash dumpster.
13. Use of the facility's back door, including deliveries and refuse collection for the facility, shall be prohibited between the daily hours of 10:00 p.m. and 8:00 a.m., unless otherwise approved by the Planning Director in conjunction with an established delivery schedule. Except during the end of the business day, the back door may be utilized to access the trash enclosure for disposing the remaining refuse accumulated by the facility.
14. All trash shall be stored within the building or within public dumpsters provided for the convenience of businesses in the area or otherwise screened from view of neighboring properties, except when placed for pick-up by refuse collection agencies. The trash dumpsters shall have a top, which shall remain closed at all times, except when being loaded or while being collected by the refuse collection agency.
15. No outside paging or sound system shall be utilized in conjunction with this food service establishment.
16. No on-sale alcoholic beverage service shall be permitted on the premises.
17. No live entertainment or dancing shall be permitted in conjunction with the permitted use.
18. No temporary "sandwich" signs, balloons, or similar temporary signs shall be permitted, either on-site or off-site, to advertise the proposed food establishment,

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unless specifically permitted in accordance with the Sign Ordinance of the Municipal Code. Temporary signs shall be prohibited in the public right-of-way, unless otherwise approved by the Public Works Department in conjunction with the issuance of an encroachment permit or encroachment agreement.

19. The kitchen exhaust fan and hood system, if later installed, shall include a charcoal filtering system for the control of odors and for the capture/removal of grease. The system shall be installed in accordance with the Uniform Mechanical Code approved by the Building Department and the Planning Director (manufacturer's specifications shall be submitted for Planning Director's approval prior to issuance of the building permit) and shall be maintained in good working order. The applicant shall maintain a record of the maintenance of the exhaust fan and hood vent systems, which may be requested by the Planning Department at any time to verify compliance with this condition. Should complaints arise with regard to odors emanating from the kitchen exhaust fan and hood vent system, then at the Planning Director's discretion, the applicant shall be required to provide for monthly cleaning and maintenance of the hood vents, ducts, and filters to remedy the problem.
20. A covered wash-out area (36 inch wide by 36 inch deep by 6 feet high) for refuse containers and kitchen equipment shall be provided and shall drain directly into the sewer system, unless otherwise approved by the Building Director, Planning Department, and Public Works Director in conjunction with the approval of an alternative drainage plan. The washout area shall be specifically shown on the construction drawings submitted for building permits.
21. Should this business be sold or otherwise come under different ownership, any future owners or assignees shall be notified of the conditions of this approval by either the current business owner or the leasing company.

STANDARD CITY REQUIREMENTS

1. All signs shall conform to the provisions of Chapter 20.67 of the Municipal Code or any applicable comprehensive sign program that is in force or subsequently approved for the subject property.
2. The facility shall comply with the provisions of Chapter 14.30 of the Newport Beach Municipal Code for commercial kitchen grease disposal, as determined by the Building Department and the Utilities Department.
3. The facility shall be designed to meet exiting and fire protection requirements as specified by the Uniform Building Code and shall be subject to review and approval by the Building Department.

4. All mechanical equipment shall be screened from view of adjacent properties and adjacent public streets and shall be sound attenuated in accordance with Chapter 10.26 of the Newport Beach Municipal Code, Community Noise Control.
5. The project shall comply with State Disabled Access requirements.
6. The Planning Director or the Planning Commission may add to or modify conditions to this approval, or revoke this approval upon a finding of failure to comply with the conditions set forth in Chapter 20.82 of the Municipal Code or other applicable conditions and regulations governing the food establishment.
7. This approval shall expire unless exercised within 24 months from the end of the appeal period, in accordance with Section 20.91.050 of the Newport Beach Municipal Code.

APPEAL PERIOD

The decision of the Planning Director may be appealed by the applicant or any interested party to the Planning Commission within 14 days of the decision date. Any appeal filed shall be accompanied by a filing fee of \$600.00.

On behalf of Planning Director David Lepo,



Zoning Administrator Javier S. Garcia, AICP

Attachments: Appendix
Vicinity Map
Site Plan/Parking Plan and Floor Plan

APPENDIX

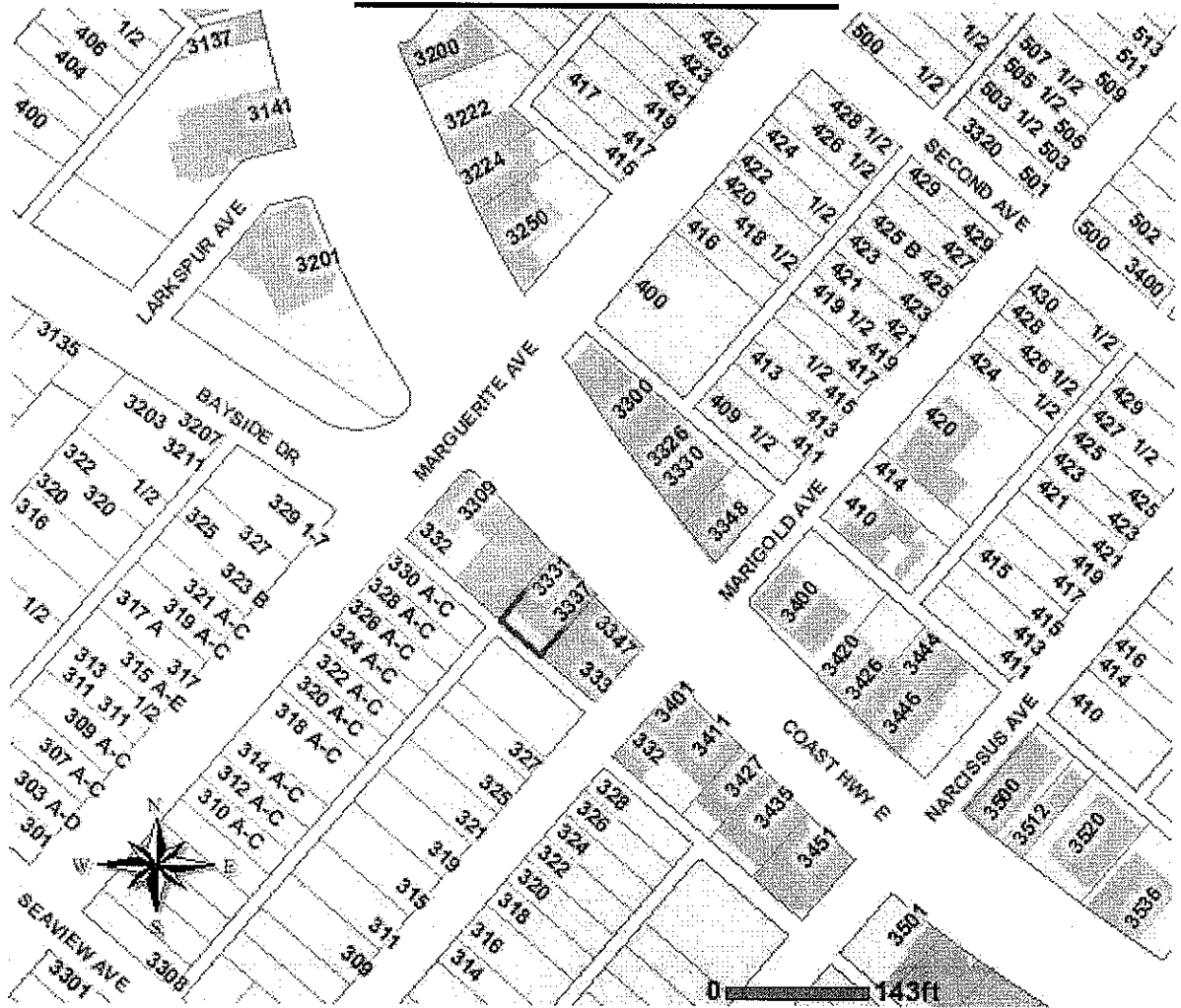
Parking Requirement

In accordance with the provisions of Chapter 20.66 of the Municipal Code, parking for a take-out, limited food service use is the same as a general retail commercial use, which is based on one space for each 422 square feet, or 3 parking spaces. Staff believes that the proposed use will not increase the morning peak parking demand of the building since the peak demand is more of a regular food use with peaks at lunch and dinner time. Therefore, based on the recommended restrictions (no seating or stand-up counter space) and the parking characteristics of the use, adequate parking is provided on-site to serve all uses in the building. There is also municipal parking immediately adjacent to the property.

Restroom Facilities

The facility as proposed provides no restroom for patrons. Any addition of interior seating will require the provision of public sanitation facilities as required by the Newport Beach Municipal Code and in compliance with the provisions of the Orange County Health Code.

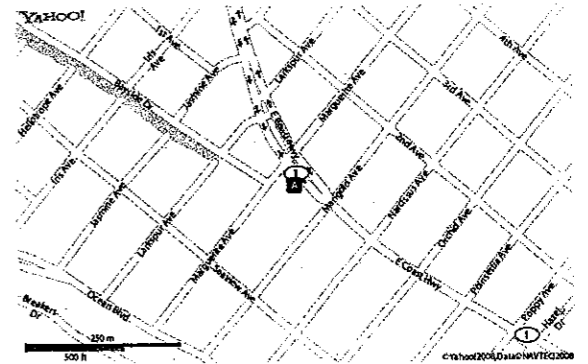
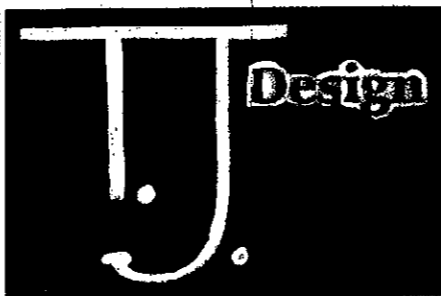
VICINITY MAP



Planning Director's Use Permit UP2008-006
Project No. PA2008-048

3333 East Coast Highway

1. IN THE CASE OF EMERGENCY, CALL _____ AT WORK PHONE # 100-100-1000, OR HOME PHONE # 100-100-1000.
2. SEDIMENT FROM AREAS DISTURBED BY CONSTRUCTION SHALL BE RETAINED ON SITE USING STRUCTURAL CONTROLS TO THE MAXIMUM EXTENT PRACTICABLE.
3. STOCKPILES OF SOIL SHALL BE PROPERLY CONTAINED TO MINIMIZE SEDIMENT TRANSPORT FROM THE SITE TO STREETS, DRAINAGE FACILITIES OR ADJACENT PROPERTIES VIA RUNOFF, VEHICLE TRACKING, OR WIND.
4. APPROPRIATE BMP'S FOR CONSTRUCTION-RELATED MATERIALS, WASTES, SPILLS SHALL BE IMPLEMENTED TO MINIMIZE TRANSPORT FROM THE SITE TO STREETS, DRAINAGE FACILITIES, OR ADJOINING PROPERTIES BY WIND OR RUNOFF.
5. RUNOFF FROM EQUIPMENT AND VEHICLE WASHING SHALL BE CONTAINED AT CONSTRUCTION SITES UNLESS TREATED TO REDUCE OR REMOVE SEDIMENT AND OTHER POLLUTANTS.
6. ALL CONSTRUCTION CONTRACTOR AND SUBCONTRACTOR PERSONNEL ARE TO BE MADE AWARE OF THE REQUIRED BEST MANAGEMENT PRACTICES AND GOOD HOUSEKEEPING MEASURES FOR THE PROJECT SITE AND ANY ASSOCIATED CONSTRUCTION STAGING AREAS.
7. AT THE END OF EACH DAY OF CONSTRUCTION ACTIVITY ALL CONSTRUCTION DEBRIS AND WASTE MATERIALS SHALL BE COLLECTED AND PROPERLY DISPOSED IN TRASH OR RECYCLE BINS.
8. CONSTRUCTION SITES SHALL BE MAINTAINED IN SUCH A CONDITION THAT AN ANTICIPATED STORM DOES NOT CARRY WASTES OR POLLUTANTS OFF THE SITE. DISCHARGES OF MATERIAL OTHER THAN STORMWATER ONLY WHEN NECESSARY FOR PERFORMANCE AND COMPLETION OF CONSTRUCTION PRACTICES AND WHERE THEY DO NOT CAUSE OR CONTRIBUTE TO A VIOLATION OF ANY WATER QUALITY STANDARD; CAUSE OR THREATEN TO CAUSE POLLUTION, CONTAMINATION, OR NUISANCE; OR CONTAIN A HAZARDOUS SUBSTANCE IN A QUANTITY REPORTABLE UNDER FEDERAL REGULATIONS 40 CFR PARTS 117 AND 302.
9. POTENTIAL POLLUTANTS INCLUDE BUT ARE NOT LIMITED TO: SOLID OR LIQUID CHEMICAL SPILLS; WASTES FROM PAINTS, STAINS, SEALANTS, GLUES, LIMES, PESTICIDES, HERBICIDES, WOOD PRESERVATIVES AND SOLVENTS; ASBESTOS FIBERS, PAINT FLAKES OR STUCCO FRAGMENTS; FUELS, OILS, LUBRICANTS, AND HYDRAULIC FLUIDS; RADIATOR OR BATTERY FLUIDS; FERTILIZERS, VEHICLE/EQUIPMENT WASH WATER AND CONCRETE WASH WATER; CONCRETE, DETERGENT OR FLOATABLE WASTES; WASTES FROM ANY ENGINE/EQUIPMENT STEAM CLEANING OR CHEMICAL DEGREASING AND SUPERCHLORINATED POTABLE WATER LINE FLUSHING.
10. DURING CONSTRUCTION, PERMITTEE SHALL DISPOSE OF SUCH MATERIALS IN A SPECIFIED AND CONTROLLED TEMPORARY AREA ON-SITE, PHYSICALLY SEPARATED FROM POTENTIAL STORMWATER RUNOFF, WITH ULTIMATE DISPOSAL IN ACCORDANCE WITH LOCAL, STATE AND FEDERAL REQUIREMENTS.
11. DEWATERING OF CONTAMINATED GROUNDWATER OR DISCHARGING CONTAMINATED SOILS VIA SURFACE EROSION IS PROHIBITED. DEWATERING OF NON-CONTAMINATED GROUNDWATER REQUIRES A NATIONAL POLLUTANT DISCHARGE ELIMINATION SYSTEM PERMIT FROM THE RESPECTIVE STATE REGIONAL WATER QUALITY CONTROL BOARD.
12. GRADED AREAS ON THE PERMITTED AREA PERIMETER MUST DRAIN AWAY FROM THE FACE OF SLOPES AT THE CONCLUSION OF EACH WORKING DAY. DRAINAGE IS TO BE DIRECTED TOWARD DESILTING FACILITIES.
13. THE PERMITTEE AND CONTRACTOR SHALL BE RESPONSIBLE AND SHALL TAKE NECESSARY PRECAUTIONS TO PREVENT PUBLIC TRESPASS ONTO AREAS WHERE IMPOUNDED WATER CREATES A HAZARDOUS CONDITION.
14. THE PERMITTEE AND CONTRACTOR SHALL INSPECT THE EROSION CONTROL WORK AND INSURE THAT THE WORK IS IN ACCORDANCE WITH THE APPROVED PLANS.
15. THE PERMITTEE SHALL NOTIFY ALL GENERAL CONTRACTORS, SUBCONTRACTORS, MATERIAL SUPPLIERS, LESSEES, AND PROPERTY OWNERS THAT DUMPING OF CHEMICALS INTO THE STORM DRAIN SYSTEM OR THE WATERSHED IS PROHIBITED.
16. EQUIPMENT AND WORKERS FOR EMERGENCY WORK SHALL BE MADE AVAILABLE AT ALL TIMES DURING THE RAINY SEASON. NECESSARY MATERIALS SHALL BE AVAILABLE ON SITE AND STOCKPILED AT CONVENIENT LOCATIONS TO FACILITATE RAPID CONSTRUCTION OF TEMPORARY DEVICES WHEN RAIN IS IMMINENT.
17. ALL REMOVABLE EROSION PROTECTIVE DEVICES SHALL BE IN PLACE AT THE END OF EACH WORKING DAY WHEN THE 5-DAY RAIN PROBABILITY FORECAST EXCEEDS 40%.
18. SEDIMENTS FROM AREAS DISTURBED BY CONSTRUCTION SHALL BE RETAINED ON SITE USING AN EFFECTIVE COMBINATION OF EROSION AND SEDIMENT CONTROLS TO THE MAXIMUM EXTENT PRACTICABLE, AND STOCKPILES OF SOIL SHALL BE PROPERLY CONTAINED TO MINIMIZE SEDIMENT TRANSPORT FROM THE SITE TO STREETS, DRAINAGE FACILITIES OR ADJACENT PROPERTIES VIA RUNOFF, VEHICLE TRACKING, OR WIND.
19. APPROPRIATE BMP'S FOR CONSTRUCTION-RELATED MATERIALS, WASTES, SPILLS OR RESIDUES SHALL BE IMPLEMENTED AND RETAINED ON SITE TO MINIMIZE TRANSPORT FROM THE SITE TO STREETS, DRAINAGE FACILITIES, OR ADJOINING PROPERTY BY WIND OR RUNOFF.



VICINITY MAP

GENERAL REQUIREMENTS

HOLES IN STUD WALLS: 60 % IN NON-BEARING WALLS AND 40 % IN BEARING WALLS. NOTCHES MAXIMUM 25 % OF STUD FOR BEARING WALLS & 40 % IN NON-BEARING WALLS. NOTCHES NOT TO EXCEED 1/4 JOIST DEPTH, NOT ALLOWED IN MIDDLE OF 1/3 OF SPAN. HOLES 2" MIN. FROM TOP & BOTTOM OF JOIST NOT TO EXCEED 1/3 OF JOIST DEPTH. NAIL DRYWALL 7" O.C. AT CEILING & 8" O.C. AT WALLS, SCREWS 12" O.C.

ELECTRICAL REQUIREMENTS

PROTECT ELECTRICAL WIRING WHERE LESS THAN 1 1/4" FROM FACE OF STUD. NO EXPOSED NON-METALLIC SHEATHED CABLE (NM) STAPLE ROMEX WIRING 6" FROM BOXES WITHOUT AN INTERNAL CONNECTOR AND 12" FROM BOXES WITH AN INTERNAL CONNECTOR AND 4" ALONG THE RUN. PROVIDE A LISTED CONNECTION WHEN ATTACHING COPPER WIRE TO ALUMINUM. ANTI-OXIDANTS LIKE NO-LOX & STD. WIRE NUTS IS NOT AN APPROVED METHOD. BATTERY POWERED SMOKE DETECTORS REQUIRED IN EXISTING HALLS AND SLEEPING ROOMS WHEN VALUATION OF WORK EXCEEDS \$1,000.00. ALL ELECTRICAL BOXES MUST REMAIN ACCESSIBLE. IRC RATED CAN LIGHTS REQUIRED IN INSULATED CEILING, DO NOT HOLD BACK INSULATION FROM I.C. CAN LIGHTS. GROUND ALL METAL ELECTRICAL BOXES. MINIMUM 6" FREE CONDUCTOR OUT OF ELECTRICAL BOXES.

METER PANEL REQUIREMENTS

USE 2/0 AWG-COPPER TYPE THHN, THHN WIRE FOR 200 AMP SERVICE ENTRANCE CONDUCTORS IF OVERHEAD, LEAVE 18" MIN. FREE CONDUCTOR FOR ATTACHMENT TO SERVICE DROP 18" MIN. CLEARANCE FROM ROOF TO INSULATOR RACK AND 12" MIN. CLEARANCE FROM RACK TO WEATHERHEAD. SERVICE RACEWAY SHALL BE SECURED WITHIN 18" OF SERVICE HEAD AND WITHIN 36" OF BOX NOT TO EXCEED 10' INTERVALS. USE 2" RIGID CONDUIT FOR SERVICE RACEWAY FROM NEW METER PANEL TO WEATHERHEAD. PLACE METER SOCKET @ 4' MIN. AND 5' MAX. HEIGHT. USE NO. 4 SOLID COPPER GROUND WIRE TO #1 COPPER GROUND ROD AND COLD WATER SUPPLY LINE. BOND NEUTRAL AND GROUND CONDUIT TO ENCLOSURE WALLS. BOND NEUTRAL AND GROUND CONDUIT TO ENCLOSURE WALLS OR BONDING JUNCTIONS. USE APPROVED ACCESSIBLE GROUNDING CLAMP. PROTECT WITH ARMOR IF NEEDED.

BATHROOM REQUIREMENTS

PROVIDE TEMPERED GLASS AT TUB/SHOWER DOORS & WINDOWS LESS THAN 60" FROM TUB/SHOWER DRAIN. UBC 308.4 PROVIDE A 20 AMP GFCI ELECTRICAL OUTLET ADJACENT TO EACH BATHROOM BASIN. BATHROOM OUTLETS ARE REQUIRED TO BE ON A SEPARATE CIRCUIT 20 AMP COPPER WIRE MINIMUM. NEC 210.25(d) TOILETS TO BE 1.6 GALLON FLUSH MAXIMUM. SHOWER 1024 SQ. INCHES MIN 30" CIRCLE. STALL DOOR TO OPEN OUT. MINIMUM 22" WIDE OPENING. UPC 408.6 ALL HOT WATER FAUCETS TO BE ON LEFT. UPC 416 BATHROOM FAN TO VENT TO OUTDOORS IN AN APPROVED DUCT W/ BACKDRAFT AND TERMINATE 3" FROM AN OPENING OR PROPERTY LINE. UMC 504 PROVIDE SOLID LENS AT RECESSED LIGHT @ TUB OR SHOWER. NEC 210.8

PLUMBING REQUIREMENTS

SHOWER 2" DRAIN, 1 1/2" VENT, 5" MAXIMUM TRAP ARM ON 2" LINE SHOWERS SHALL BE FINISHED 70" ABOVE DRAIN W/ MATERIALS NOT ADVERSELY AFFECTED BY MOISTURE. WATER RESISTANT GYPSUM BACKING BOARD TO BE USED AS A BASE FOR TILE OR WALL PANELS FOR THE TUB OR SHOWER ENCLOSURES OR WATER CLOSET COMPARTMENT WALLS. OR 3/4" MIN. MORTAR "FLOAT" OVER "AQUACREAR" 18" STYLE PAPER & METAL LATH. USE ANTI-SCALDING VALVE AT SHOWER & TUB/SHOWER. TOILET 3" DRAIN, 1 1/2" VENT, 6" MAX TRAP ARM ON 3" LINE. TUB 1 1/2" DRAIN, 1 1/2" VENT, 42" MAX TRAP ARM ON 1 1/2" LINE. PROVIDE CLEANOUT AT NEW TOILET LOCATION AND AT WASTE LINE TIE-IN POINT. DO NOT USE VENT FITTINGS FOR DRAINAGE. DRAINAGE FITTINGS MAY BE USED FOR A VENT. VENT PLUMBING FIXTURE DOWN STREAM OF THE DRAIN INLET. WASTE MUST PASS BY THE VENT. VENTS SHOULD EXTEND VERTICALLY 6" ABOVE FLOOD LEVEL OF A FIXTURE BEFORE BREAKING HORIZONTALLY OR VENT NEEDS TO RUN IN DRAINAGE FITTINGS AND SLOPE 1/4" PER FOOT MIN. TO DRAIN. EXTEND VENTS 6" MIN. ABOVE ROOF. PROTECT PLUMBING FROM NAILS WITH PLATES. WHERE TOP PLATES OR SOLE PLATES ARE CUT FOR PIPES, A METAL TIE MINIMUM 0.0625" THICK AND 1 1/2" WIDE SHALL BE FASTENED TO EACH PLATE ACROSS AND TO EACH SIDE OF THE OPENING WITH NOT LESS THAN 6" 16d NAILS. SUPPORT ABS EVERY 4' & COPPER EVERY 6'. GAS TEST: 100% FOR 15 MINUTES. PROVIDE LISTED "P" TRAPS AND ANGLE STOP SHUT OFFS AT ALL SINKS. MECHANICAL VENTILATION FOR WATER CLOSET COMPARTMENTS, BATHROOMS AND LAUNDRY ROOMS SHALL BE CAPABLE OF PROVIDING 5 AIR CHANGES PER HOUR PER SECTION 12033.

BUILDING MATERIALS SPECIFICATIONS

1. WOOD - LIGHT FRAMING LUMBER
 - A. SPECIES-DOUGLAS FIR-LARCH (SOLID SAWN) GRADE. HORIZONTAL JOISTS & RAFTERS: No 2 OR BETTER. BEAMS: No 2 (N.O.) POSTS: ALL BEARING POSTS TO BE No 1. 6x AND THICKER: No 1.
 - B. MANUFACTURED BEAMS PARALLAMS (PARALLEL STRAND LUMBER) MANUFACTURED BY TRUS JOIST MacMILLAN 2, CE PSL.
2. PLYWOOD & ORIENTED STRAND BOARD (OSB)
 - A. PLYWOOD MANUFACTURED IN CONFORMANCE TO STANDARD P.S. 1-98.
 - B. OSB MANUFACTURED IN CONFORMANCE TO STANDARD P.S. 2-92 AND NER-108.
 - C. SHEAR WALL PANELS-STRUCTURAL I OR OX. 1/2" THICK PLYWOOD (4-PLY MINIMUM) OR 3/8" OSB, ALL EDGES BLOCKED.
 - D. PANEL SPAN RATING FOR ROOF: SPAN RATING OF 24/0 (1/2" MINIMUM THICKNESS).
3. CONCRETE
 - A. PORTLAND CEMENT PER ASTM C150. TYPES: TYPE V - HIGH SULFATE RESISTANCE.
 - B. AGGREGATE
 1. SAND PER ASTM C144 (FOR MORTAR) AND ASTM C404 (FOR GROUT)
 2. ROCK AND GRAVEL PER ASTM C33
 - C. STANDARD CONCRETE STRENGTH $f_c = 2500$ PSI AT 28 DAYS (NO SPECIAL INSPECTION). TYPICAL MIX: 1 PART CEMENT, 1 1/2 PARTS SAND, 3 1/2 PARTS GRAVEL (MINIMUM OF 5 SACKS OF CEMENT PER CUBIC YARD) WITH 7 1/2 GALLONS OF WATER (MAXIMUM) PER SACK OF CEMENT.
 - D. TRANSIT MIX CONCRETE PER ASTM C94.
4. REINFORCEMENT (FOR CONCRETE AND MASONRY)
 - A. REBAR (ROUND AND DEFORMED (EXCEPT #2)) PER ASTM A615
 - B. GRADE (FOR #2, #3, #4 AND #5): GRADE 40 KSI, #6 & LARGER: GRADE 60 KSI
 - C. WELDED WIRE MESH PER ASTM A188.
5. METAL CONNECTORS
 - A. HANGERS, STRAPS, HOLD DOWNS, FRAMING CLIPS, MANUFACTURES SHEAR PANELS, ETC. FOR WOOD-FRAME CONSTRUCTION SHALL BE MANUFACTURED BY SIMPSON STRONG-TIE.
 - B. EACH ANCHOR BOLT (PER ASTM A307) SHALL BE 5/8 INCH DIAMETER EMBEDDED AT LEAST 7 INCHES INTO CONCRETE WITH A PLATE WASHER AT LEAST 2 INCHES SQUARE BY 3/16 INCH THICK. THERE SHALL BE AT LEAST TWO BOLTS PER PLATE LOCATED NOT MORE THAN 12 INCHES NOR LESS THAN 4 3/8 INCHES ON CENTER.
 - C. STUD-TYPE ADHESIVE ANCHOR BOLT SHALL BE ALL-THREADED STAINLESS STEEL RODS, COMPLYING WITH ASTM F993 GRADE 304, 5/8 INCH IN DIAMETER AND EMBEDDED A MINIMUM OF 8 INCHES. ADHESIVE SHALL BE EPOXY SET PER ISO #5279, DUAL CARTRIDGES WITH STATIC MIXING NOZZLE, SUPPLIED BY SIMPSON STRONG-TIE.

ABBREVIATIONS

| | | | |
|-------|---------------|--------|--|
| AB | ANCHOR BOLT | GA | GLAZE |
| BD | BOARD | GYP BD | GYPSUM WALL BOARD |
| BLDG. | BUILDING | HBR | HEADER |
| BLK | BLOCK | HNGR | HANGER |
| BLKG | BLOCKING | HT | HEIGHT |
| BM | BEAM | HVAC | HEATING VENTILATION & AIR CONDITIONING |
| B.N. | BOUNDARY NAIL | MIN. | MINIMUM |
| CT. | CEILING JOIST | M.S.B. | MULTIPLE STUD BEARING |
| C.L. | CENTER LINE | N | NEW |
| CLF | CEILING | O.C. | ON CENTER |
| CLOST | CLOSET | O.S. | OUTSIDE |
| CONC | CONCRETE | PLYWD. | PLYWOOD |
| DBL | DOUBLE | RFTR | RAFTER |
| (E) | EXISTING | R.O. | ROUGH OPENING |
| EA | EACH | RR | ROUGH RAFTER |
| ELEC. | ELECTRICAL | Sq FT | SQUARE FOOT |
| EQ | EQUAL | STRUC | STRUCTURAL |
| E/W | EACH WAY | TYP | TYPICAL |
| FF | FINISH FLOOR | UN.O. | UNLESS NOTED OTHERWISE |
| FF | FLOOR JOIST | VLY | VALLEY |
| FLR | FLOOR | | |
| FTG | FOOTING | | |

SQUARE FOOTAGES:

(E) SPACE 670 sq ft
(E) LOT 1306.6 sq ft

LEGAL OWNER:

JEFF FISHER
TEL. 714/203-6687

PROJECT SHALL COMPLY WITH 2007 CALIFORNIA CODES:

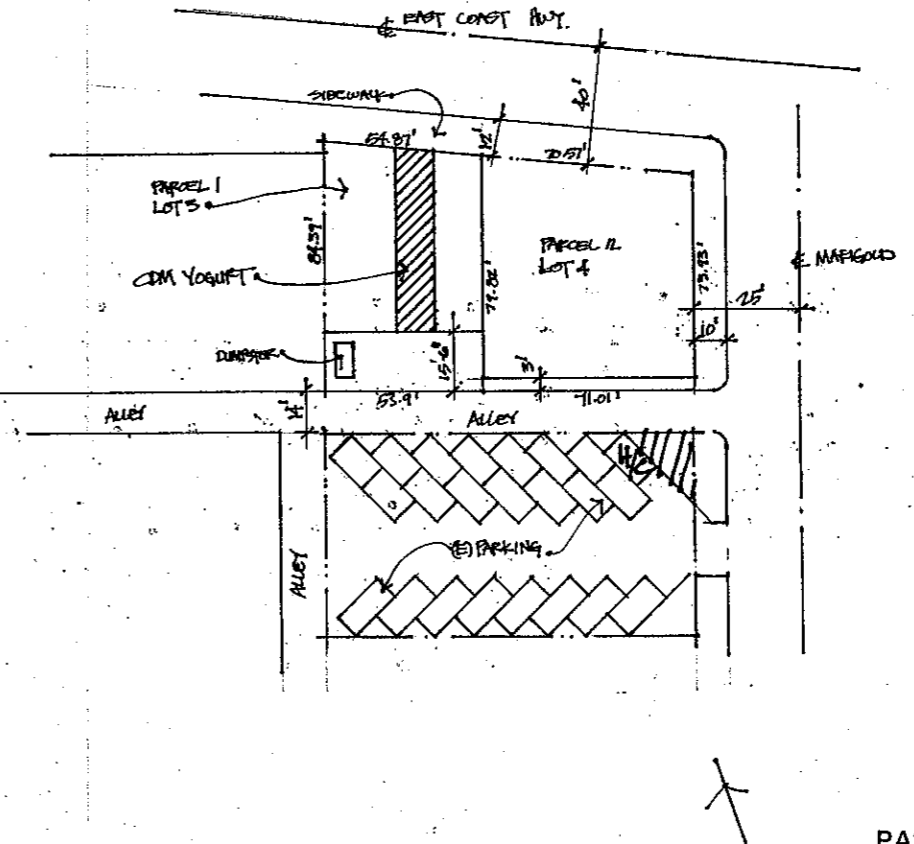
- 2007 CALIFORNIA BUILDING CODE (CBC)
- 2007 CALIFORNIA PLUMBING CODE (CPC)
- 2007 CALIFORNIA MECHANICAL CODE (CMC)
- 2007 CALIFORNIA ELECTRICAL CODE (CEC)
- 2007 CALIFORNIA ENERGY CODE

LEGAL DESCRIPTION:

APN # 409-201-03
TRACT 223
BLOCK
LOT 2

PROJECT DESCRIPTION:

OCCUPANCY RESIDENTIAL



SITE PLAN

1"=20'-0"

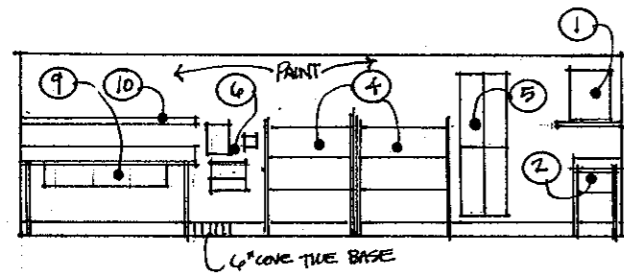
| REVISIONS | BY |
|-----------|----|
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |
| | |

T.J. DESIGN
5215 RIVER AVE.
NEWPORT BEACH CA 92663
(949)515-3713

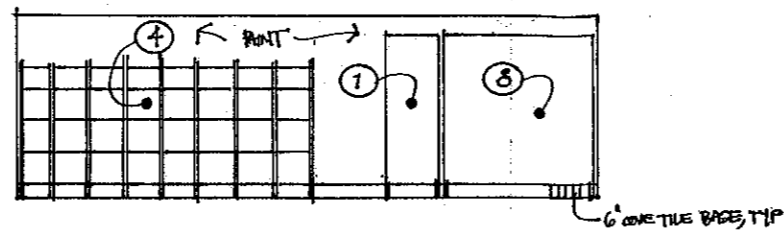
C.D.M. YOGURT
3333 E. PACIFIC COAST HIGHWAY
CORONA DEL MAR, CA.
92663

| | |
|---------|----------|
| DRAWN | K.M. |
| CHECKED | |
| DATE | 3/17/08 |
| SCALE | AS SHOWN |
| JOB NO. | |
| SHEET | |

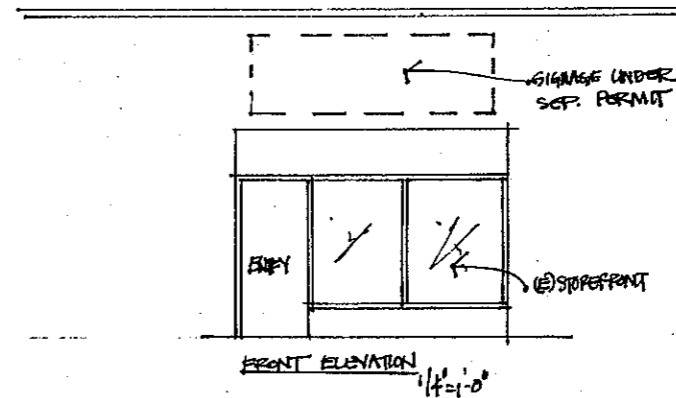
PA2008-048 for UP2008-006
3333 EAST COAST HIGHWAY
Jeff Fisher



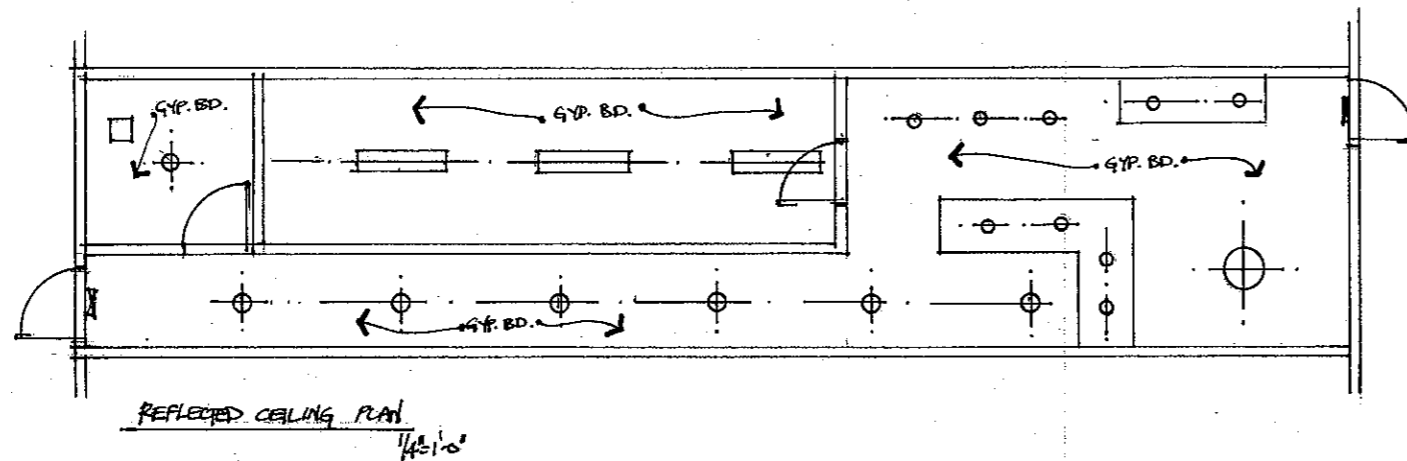
ELEVATION 1
1/4" = 1'-0"



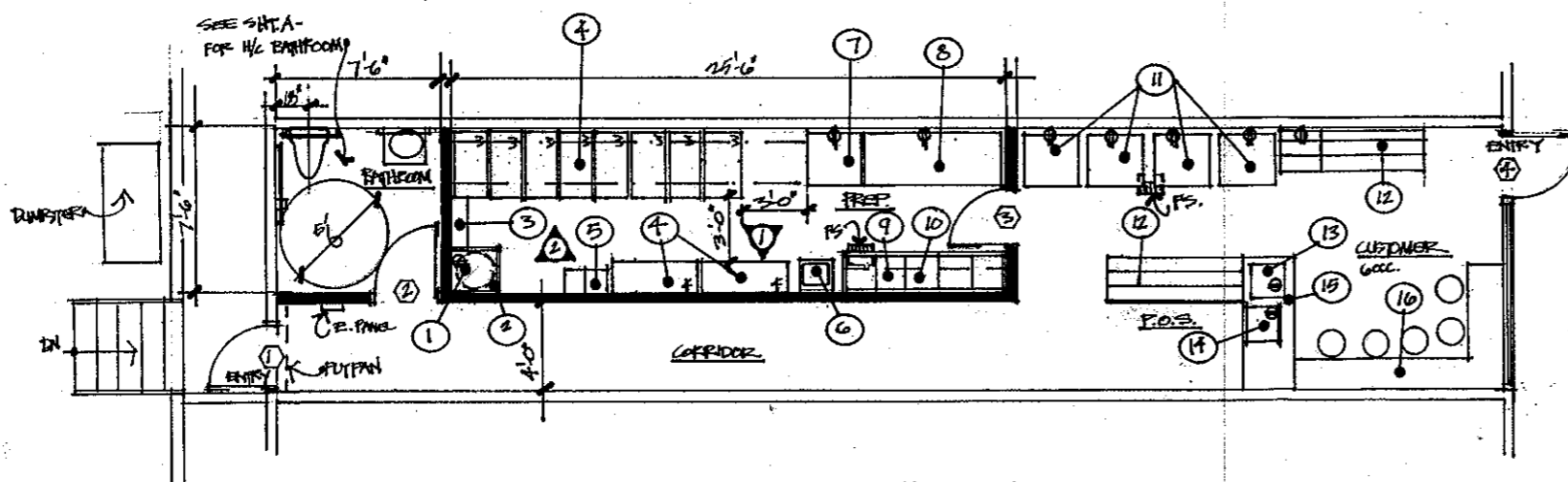
ELEVATION 2
1/4" = 1'-0"



FRONT ELEVATION
1/4" = 1'-0"



REFLECTED CEILING PLAN
1/4" = 1'-0"



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

==== (E) TO REMAIN
 (D) 2X4E 16' OC. w/ 1/2" GYP. BD. ON SIDE
 * BUILDING IS COOLED BY
 FRPq. AIR CONDITIONING *
 ALL EQUIP. - NSF

Finish Schedule

| Room | Floor | Base | Walls | Ceiling |
|-----------|-------|-----------|-----------|---------|
| Bathroom | Tile | Tile Cove | FRP | Paint |
| Corridor | Tile | Tile Cove | Paint | Paint |
| Prep Area | Tile | Tile Cove | Paint/FRP | Paint |
| POS | Tile | Tile Cove | Paint | Paint |
| Customer | Tile | Tile Cove | Paint | Paint |

- Notes
1. Floor Tile - Quarry Tile
 2. Tile Base - Quarry Tile w/ 5/8" cove
 3. FRP - white
 4. Paint - white, semi-gloss enamel

Equipment Schedule

| No | Item | Mfr. | Elec. | Plumb. |
|----|-------------------------|-----------------|------------------|--------------|
| 1 | Hot Water Heater | Rel. SKU-534013 | 2-4500w, 20 gph | C |
| 2 | Mop Sink | 24 x 24 | | H&C direct |
| 3 | Lockable Chem Cabinet | By owner | | |
| 4 | Dry Storage Shelving | Metro | | |
| 5 | 12 x 18 Lockers X36 | By owner | | |
| 6 | Hand Sink, soap & towel | Aero HSF2S | | H&C direct |
| 7 | Single Door Reach-in | True T-23 | 7.6 a, 115/60/1 | |
| 8 | Three Door Reach-in | True T-72F | 8.8 a, 115/208/1 | |
| 9 | Three Comp. Sink | 18" | | H&C indirect |
| 10 | S/S Oversheif | Custom | | |
| 11 | Yogurt Dispenser | Taylor #7094 | 208-230/60 19/15 | C indirect |
| 12 | Topping Display | Custom, APW | RTR-4, 120v, 3a | |
| 13 | Scale | Globe #G8130 | 115v, .05a | |
| 14 | Register | By owner | | |
| 15 | 34" h. Counter | Custom | | |
| 16 | 18" w. Counter | Custom | | |

REVISIONS

TJ Design
 5215 River Ave.
 Alameda, Calif. 94 02463

C.D.M. YOGURT
 3333 E. PACIFIC COAST HIGHWAY
 CORONA DEL MAR, CA

DRAWN
 CHECKED
 DATE
 3/16
 SCALE
 1/4" = 1'-0"
 JOB NO.
 SHEET

A-