



## AGENDA

### ZONING ADMINISTRATOR MEETING

Garden Grove Community Meeting Center  
11300 Stanford Avenue

Thursday, June 27, 2024

9:00 a.m.

**Members of the public who wish to comment on matters before the Zoning Administrator, in lieu of doing so in person, may submit comments by emailing [public-comment@ggcity.org](mailto:public-comment@ggcity.org) no later than 3:00 p.m. the day prior to the meeting. The comments will be provided to the Zoning Administrator as part of the meeting record.**

Members of the public desiring to speak on any item of public interest, including any item on the agenda except public hearings, must do so during Comments by the Public. Each speaker shall be limited to three (3) minutes. Members of the public wishing to address public hearing items shall do so at the time of the public hearing.

Meeting Assistance: Any person requiring auxiliary aids and services, due to a disability, should contact the Community Development Department at (714) 741-5312 or email [planning@ggcity.org](mailto:planning@ggcity.org) 72 hours prior to the meeting to arrange for special accommodations. (Government Code §5494.3.2).

All revised or additional documents and writings related to any items on the agenda, which are distributed to the Zoning Administrator within 72 hours of a meeting, shall be available for public inspection (1) at the Planning Services Division during normal business hours; and (2) at the Community Meeting Center at the time of the meeting.

Agenda item descriptions are intended to give a brief, general description of the item to advise the public of the item's general nature. The Zoning Administrator may take legislative action deemed appropriate with respect to the item and is not limited to the recommended action indicated in staff reports or the agenda.

1. PUBLIC HEARING ITEM(S):

a. [CONDITIONAL USE PERMIT NO. CUP-262-2024](#)

APPLICANT: BWTC, LLC  
LOCATION: 5939 Chapman Avenue

REQUEST: A request for Conditional Use Permit approval to allow a new restaurant to operate with a new original State Alcoholic Beverage Control (ABC) Type "47" (On-Sale,

General, Eating Place) License. The site is in the C-2 (Community Commercial) zone. In conjunction with the request, the Zoning Administrator will also consider a determination that the project is categorically exempt from the California Environmental Quality Act (CEQA).

2. COMMENTS BY THE PUBLIC
3. ADJOURNMENT

# COMMUNITY DEVELOPMENT DEPARTMENT PLANNING STAFF REPORT

<b>AGENDA ITEM NO.:</b> 1.a.	<b>SITE LOCATION:</b> Northwest corner of Valley View Street and Chapman Avenue, at 5939 Chapman Avenue
<b>HEARING DATE:</b> June 27, 2024	<b>GENERAL PLAN:</b> Residential/Commercial Mixed Use 2 (RC2)
<b>CASE NO.:</b> Conditional Use Permit No. CUP-262-2024	<b>ZONE:</b> C-2 (Community Commercial)
<b>APPLICANT:</b> BWTC, LLC	<b>CEQA DETERMINATION:</b> Exempt – Section 15301 – Existing Facilities
<b>PROPERTY OWNER:</b> Domain Corporation	<b>APN:</b> 224-222-12

**REQUEST:**

A request for Conditional Use Permit approval to allow a new restaurant to operate with a new original State Alcoholic Beverage Control (ABC) Type "47" (On-Sale, General, Eating Place) License.

**BACKGROUND:**

The subject site is an approximately 13.7-acre commercial plaza, Eastgate Plaza, located on the northwest corner of Valley View Street and Chapman Avenue. The plaza consists of an in-line multi-tenant commercial building, and one pad building. The subject shopping center is currently occupied by a variety of uses, including restaurants, retail, and personal service businesses. The site can be accessed from both Valley View Street and Chapman Avenue.

The subject property has a General Plan Land Use Designation of Residential/Commercial Mixed Use (RC2), and is zoned C-2 (Community Commercial). The subject shopping center is adjacent to R-3 (Multiple-Family Residential) zoned properties to the north and west, separated by a public alley, C-1 (Neighborhood Commercial) and C-2 zoned properties to the east, across Valley View Street, and C-2 and PUD-104-73 (Planned Unit Development) zoned properties, to the south, across Chapman Avenue. Surrounding uses include residential uses to the north and west, commercial uses to the east, across Valley View Street, and a mix of commercial and residential uses to the south, across Chapman Avenue.

The subject tenant space is an existing approximately 8,300 square foot restaurant pad building. According to business tax and license records, the restaurant was previously occupied by Souplantation from 1984 to 2021. After Souplantation ceased its operation, the building remained vacant.

The applicant became the lessee of subject tenant space in September 2023 and proposes to operate the space as a restaurant under the name of "Thirsty Cow". The applicant is experienced in the food industry, and currently operates the original Thirsty Cow located in the City of Industry. The subject tenant space will be the applicant's second Thirsty Cow restaurant location.

In May 2, 2024, the City issued building permit No. 2024-02060 allowing a tenant improvement, which included an approximately 160 square foot building addition to the existing restaurant, along with other associated interior improvements such as a storage area, a reconfigured dining area, and installation of new appliances. The applicant anticipates the restaurant's grand opening in November 2024.

The applicant is requesting Conditional Use Permit approval to allow the new restaurant to operate with a new original State ABC Type "47" (On-Sale, General, Eating Place) License. Garden Grove Municipal Code Section 9.16.020.080 requires approval of a Conditional Use Permit for the addition of a new original ABC License to a restaurant.

### **DISCUSSION:**

The gross floor area of the new restaurant, Thirsty Cow, will be approximately 8,400 square feet. The tenant space will consist of an open dining area, a private dining room, a kitchen, a bar, multiple service stations, storage areas, and women's and men's restrooms. The private dining room is designed with full-height glass walls to provide visibility into the space from the main dining area.

Thirsty Cow will be a full-service dine-in restaurant that specializes in Korean barbeque. The operational hours of the restaurant will be as follows:

- Monday to Thursday: 4:00 p.m. – 10:00 p.m.
- Friday: 4:00 p.m. – 11:30 p.m.
- Saturday: 11:00 a.m. – 11:30 p.m.
- Sunday: 11:00 a.m. – 10:30 p.m.
- 

These hours are consistent with the City's standard hours of operation for an ABC Type "47" restaurant establishments (8:00 a.m. to 11:00 p.m., Sunday through Thursday, and 8:00 a.m. to 12:30 a.m., Friday to Saturday). The restaurant will employ approximately fifty (50) part- and full-time employees. The Police Department is supportive of the restaurant's operating hours. In the event problems arise concerning the operation of this business, the hours of operation may be reduced by order of the Police Department.

The subject property is located in a low-crime district, and in an area with an under-concentration of Alcoholic Beverage Control on-sale licenses. Therefore, a Finding of Public Convenience or Necessity is not required. Approval of this Conditional Use Permit will establish conditions of approval to regulate the operation of the restaurant to minimize potential impacts to the community due to the sale of alcohol.

The Community Development Department and the Police Department have reviewed the request and are supporting the proposal. All standard conditions of approval for an ABC Type "47" License will apply.

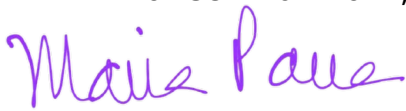
**CALIFORNIA ENVIRONMENTAL QUALITY ACT (CEQA):**

CEQA's Class 1 exemption applies to the operation, repair, maintenance, permitting, leasing, licensing, and minor alterations of existing facilities, with negligible or no expansion of use (CEQA Guidelines §15301). The subject establishment is an existing restaurant pad building. A restaurant with alcohol sales is conditionally permitted in the C-2 zone. The addition of the ABC license does not involve the intensification or expansion of said use. Provided the conditions of approval are adhered to for the life of the project, the use will be compatible with other adjacent uses. Therefore, the proposed project is exempt from CEQA.

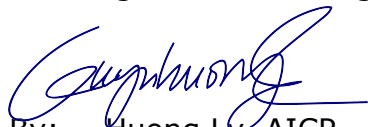
**RECOMMENDATION:**

Staff recommends that the Zoning Administrator take the following action:

1. Adopt Decision No. 1852-24, approving Conditional Use Permit No. CUP-262-2024, subject to the recommended Conditions of Approval.



MARIA PARRA  
Planning Services Manager

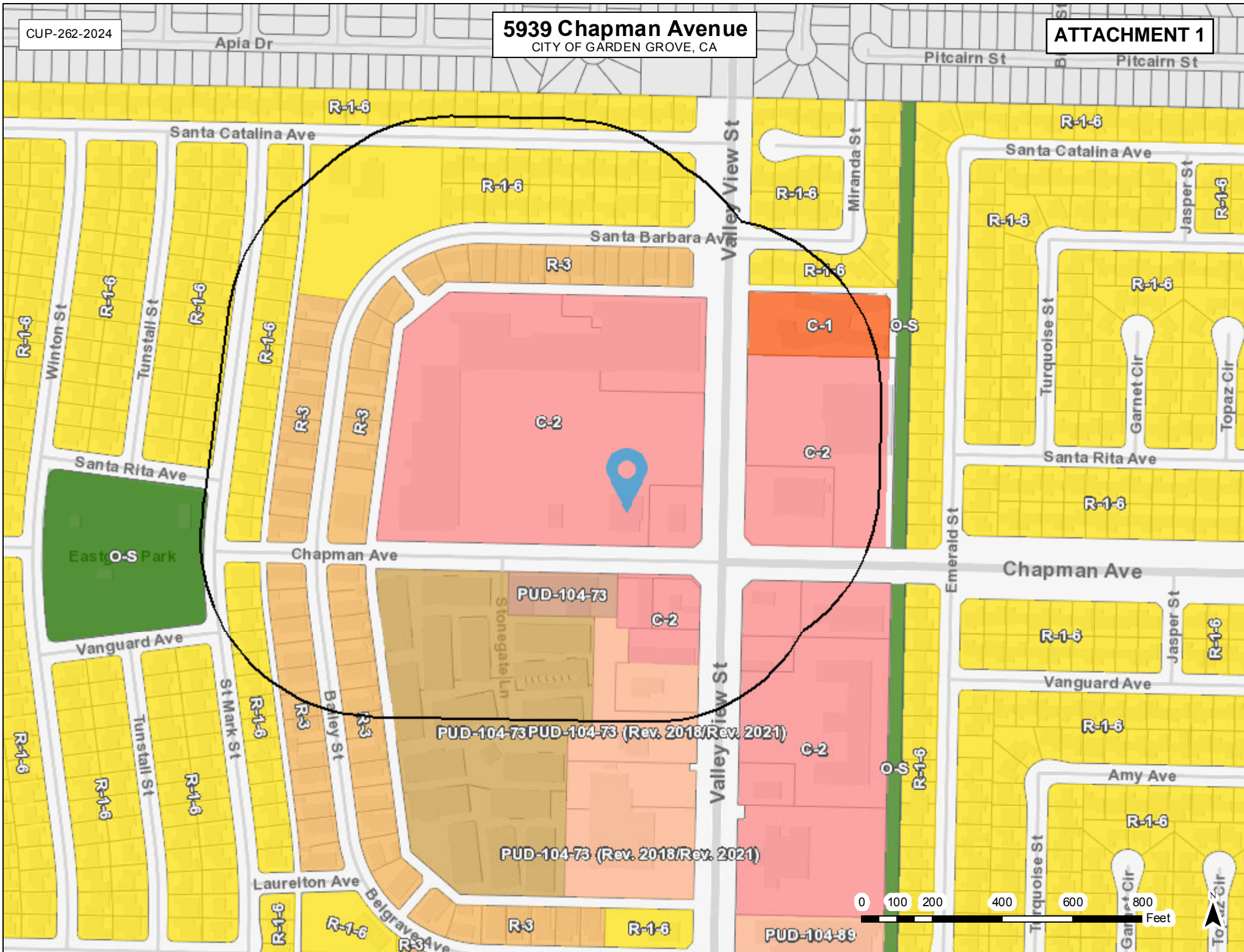


By: Huong Ly, AICP  
Associate Planner

Attachment 1: Vicinity Map

Attachment 2: Plans

Attachment 3: Decision No. 1852-24 for Conditional Use Permit No. CUP-262-2024 with Exhibit "A" - Conditions of Approval



GENERAL NOTES

- 1. THE WORK SHALL CONFORM TO THE APPLICABLE BUILDING CODE, AND OTHER ORDINANCES, CODES AND REGULATIONS LISTED IN THE PROJECT MANUAL OR ON THE DRAWINGS, AND REQUIRED BY LOCAL BUILDING AUTHORITIES. THE GOVERNING CODES, RULES AND REGULATIONS ARE COLLECTIVELY REFERRED TO AS "THE CODE". THE CONTRACTOR SHALL REPORT ANY INCONSISTENCIES, CONFLICTS OR OMISSIONS HE MAY DISCOVER TO THE ARCHITECT FOR INTERPRETATION PRIOR TO PERFORMING THE WORK.
2. THE CONTRACTOR SHALL ASSUME SOLE AND COMPLETE RESPONSIBILITY FOR JOB SITE CONDITIONS DURING THE COURSE OF CONSTRUCTION OF THIS PROJECT INCLUDING SAFETY OF ALL PERSONS AND PROPERTY. THIS REQUIREMENT SHALL APPLY CONTINUOUSLY AND NOT BE LIMITED TO NORMAL WORKING HOURS. THE CONTRACTOR SHALL PROVIDE PUBLIC PROTECTION AS NECESSARY AND REQUIRED BY GOVERNING CITY AGENCIES.
3. THE GENERAL CONTRACTOR IS RESPONSIBLE TO COORDINATE WORK OF ALL OF OWNER'S SUB-CONTRACTORS AND SHALL PERFORM SUCH MISCELLANEOUS WORK AS MAY BE NECESSARY FOR THEM TO COMPLETE THEIR WORK.
4. THE GENERAL CONTRACTOR SHALL VERIFY ALL CONDITIONS AND DIMENSIONS ON THE JOB SITE AND REPORT ANY AND ALL DISCREPANCIES AND/OR UNUSUAL CONDITIONS TO THE ARCHITECT PRIOR TO FINALIZING BIDS OR COMMENCEMENT OF ANY CONSTRUCTION.
5. THE CLIENT, ARCHITECT, CONSULTANTS AND ALL INSPECTORS FROM PERTINENT AGENCIES SHALL BE PERMITTED ACCESS TO THE JOB SITE AT ALL TIMES DURING NORMAL WORKING HOURS.
6. THE CONTRACTOR SHALL OBTAIN AND PAY FOR ALL PERMITS AND VERIFY GOVERNING AUTHORITIES' REQUIREMENTS FOR CONSTRUCTION.
7. THE CONTRACTOR SHALL BE RESPONSIBLE FOR ALL COSTS FOR INSPECTIONS AND/OR TESTS, UNLESS NOTED OTHERWISE.
8. DO NOT SCALE THESE DRAWINGS, SHOULD ANY DIMENSIONAL DISCREPANCIES BE ENCOUNTERED, CLARIFICATIONS SHALL BE OBTAINED FROM THE ARCHITECT.
9. DETAILS ARE INTENDED TO SHOW THE INTENT OF THE DESIGN. MINOR MODIFICATIONS MAY BE REQUIRED TO SUIT THE FIELD DIMENSIONS OR CONDITIONS AND SUCH MODIFICATIONS SHALL BE INCLUDED AS PART OF THE WORK OF THE CONTRACT.
10. UNLESS OTHERWISE NOTED ON THESE DRAWINGS OR IN THE SPECIFICATIONS AS BEING NIC. OR EXISTING, ALL ITEMS, MATERIALS, ETC., AND THE INSTALLATIONS OF SAME ARE A PART OF THE CONTRACT DEFINED BY THESE DRAWINGS AND SPECIFICATIONS.
11. THE CONTRACTOR SHALL PROVIDE SOLID BLOCKING, UNLESS NOTED OTHERWISE AS REQUIRED FOR NAILING OF ALL INTERIOR AND EXTERIOR TRIMS, FINISHES, AND SHALL PROVIDE FOR ALL THE NECESSARY FRAMING AND BRACING FOR THE INSTALLATIONS OF NIC. MATERIAL EXQUIPMENT INDICATED.
12. ALL BUILDING ENTRANCES SHALL BE ACCESSIBLE TO AND USABLE BY PERSONS WITH DISABILITIES AND SHALL BE IDENTIFIED WITH A STANDARD SIGN (DECAL) DISPLAYING THE INTERNATIONAL SYMBOL OF ACCESSIBILITY. THE SYMBOL SHALL CONSIST OF A WHITE FIGURE ON A BLUE BACKGROUND. THE BLUE SHALL BE EQUAL TO COLOR NO.15090 IN FEDERAL STANDARD 599B.
13. EXIT DOORS SHALL BE OPERABLE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT. OR, IN GROUP A-3 B, F, M,S OR A OCCUPANCIES, KEY-LOCKING HARDWARE MAY BE USED ON THE MAIN EXIT DOOR (S) IF THERE IS A READILY VISIBLE, DURABLE SIGN ATTACHED ON OR ADJACENT TO EACH DOOR STATING. "THIS DOOR TO REMAIN UN-LOCKED WHEN THIS SPACE IS OCCUPIED." THE SIGN SHALL BE IN 1" HIGH LETTERS ON A CONTRASTING BACKGROUND. WHEN UNLOCKED, THE DOOR (S) MUST BE FREE TO SWING WITHOUT THE OPERATION OF ANY LATCHING DEVICE. (LE, PUSH-PULL),(CBC 1010.1.9.3]
14. PROVIDE EXIT SIGNS AT ALL LEGAL EXITS AS REQUIRED BY CODE. EXIT SIGNS, WHERE INDICATED ON PLANS, SHALL BE ILLUMINATED AND READ "EXIT" IN 6 INCH HIGH LETTERS. EXIT SIGNS SHALL BE ON SEPARATE CIRCUIT AND INDEPENDENTLY CONTROLLED. REFER TO ELECTRICAL DRAWINGS.
15. EXITS SHALL BE ILLUMINATED WITH A LIGHT INTENSITY OF ONE FOOTCANDLE AT FLOOR LEVEL MINIMUM. PROVIDE SEPARATE SOURCES OF POWER (GENERATOR OR BATTERIES) FOR EXIT ILLUMINATION WHEN THE OCC. LOAD EXCEEDS 100.
16. ANY SPACE WITH AN OCCUPANT LOAD EXCEEDING 50 SHALL HAVE AN OCCUPANT LOAD SIGN POSTED OVER THE MAIN EXIT WITH 1" HIGH LETTERS ON A CONTRASTING BACKGROUND, AND INTERNALLY ILLUMINATED EXIT SIGNS WITH A FACE LUMINANCE OF 5.0 FOOTCANDLES POSTED AT ALL EXITS.
17. ALL EXTERIOR OR INTERIOR WALL DIMENSIONS ARE TO FACE OF STUD OR MASONRY, UNLESS OTHERWISE NOTED.
18. PROVIDE VENTILATION FOR ALL ELECTRICAL AND TELEPHONE EQUIPMENT ROOMS.
19. THE BUILDING SHALL BE MECHANICALLY VENTILATED. THE SYSTEM SHALL BE CAPABLE OF SUPPLYING A MINIMUM OF 15 CUBIC FEET PER MINUTE OF OUTSIDE AIR PER OCCUPANT IN ALL PORTIONS OF THE BUILDING. TOILET ROOMS SHALL BE PROVIDED WITH A MECHANICALLY OPERATED EXHAUST SYSTEM CAPABLE OF PROVIDING A COMPLETE AIR CHANGE EVERY 15 MINUTES. REFER TO MECHANICAL DRAWINGS.
20. SET DOORJAMB 2" FROM THE NEAREST FACE OF WALL, U.N.O. THRESHOLDS SHALL HAVE A MAXIMUM HEIGHT OF 3/4" WITH A MAXIMUM VERTICAL CHANGE OF 3/8" TYPICAL.
21. BUILDING ADDRESS NUMBERS SHALL BE PROVIDED ON THE FRONT OF THE BUILDING, SHALL BE VISIBLE AND LEGIBLE FROM THE STREET FRONTING THE PROPERTY, AND SHALL CONTRAST WITH THEIR BACKGROUND.
22. SEPARATE APPROVAL FOR TEMPORARY OR PERMANENT SIGNAGE IS REQUIRED FROM THE CITY.
23. THE CONTRACTOR SHALL VERIFY LOCATION AND SIZE OF ALL FLOOR, ROOF, AND WALL OPENINGS WITH ALL APPLICABLE DRAWINGS. THE CONTRACTOR SHALL VERIFY INSERTS AND EMBEDDED ITEMS WITH ALL APPLICABLE DRAWINGS PRIOR TO POURING CONCRETE.
24. KEEP DUCT, PIPING, CONDUITS, ETC. AS CLOSE TO WALLS AND AS HIGH TO UNDERSIDE OF ROOF FRAMING AS POSSIBLE EXPOSED WORK IN FINISHED AREAS WILL NOT BE ACCEPTED. U.N.O.
25. WHERE LARGER STUDS OR FURRING ARE REQUIRED TO COVER DUCTS, PIPING CONDUIT, ETC. THE LARGER STUD OR FURRING SHALL EXTEND THE FULL LENGTH OF THE SURFACE INVOLVED, U.N.O.
26. PROVIDE METAL TRIM OR CASING AT ALL EDGES OF PLASTER OR DRYWALL WHERE IT TERMINATES OR MEETS ANY OTHER MATERIAL, EXCEPT FLOORS.
27. PRIOR TO REQUESTING A FOUNDATION INSPECTION, THE CONTRACTOR SHALL HAVE A REGISTERED ENGINEER FIELD VERIFY THE BUILDING PAD HEIGHT AND SUBMIT A LETTER TO THE CITY ENGINEER, OWNER & ARCHITECT, CERTIFYING THE BUILDING PAD HEIGHT AS COMPLYING WITH THE APPROVED GRADING PLAN.
28. ALL EXTERIOR EXPOSED METAL (TRIMS, AILING, FRAMES, NUTS, BOLTS, FASTENERS, MOULDINGS, ETC.) SHALL BE PAINTED, UNLESS NOTED OTHERWISE.
29. PROVIDE ISOLATION OF ALL DISSIMILAR METALS (ALUMINUM, COPPER, STEEL, ETC.) FROM EACH OTHER.
30. ALL EXTERIOR WALL OPENINGS, FLASHINGS, COPINGS AND EXPANSIONS JOINTS SHALL BE WEATHERPROOF.
31. SIZES OF MECHANICAL EQUIPMENT PADS, BASES, ROOF EQUIPMENT PADS, AND OPENINGS ARE A BASIS FOR DESIGN ONLY. CONTRACTOR SHALL VERIFY ALL DIMENSIONS MANUFACTURERS. MECHANICAL CONTRACTOR SHALL VERIFY ALL SIZES AND LOCATIONS OF DUCT OPENINGS.
32. IF THERE ARE ANY TRENCHES OR EXCAVATIONS FIVE FEET OR MORE IN DEPTH INTO WHICH A PERSON IS REQUIRED TO DESCEND, THE CONTRACTOR SHALL OBTAIN THE NECESSARY PERMIT FROM THE CALIFORNIA STATE DIVISION OF INDUSTRIAL SAFETY. THE CONTRACTOR SHALL PROVIDE TEMPORARY SHORING AS NECESSARY TO PROTECT ADJACENT STRUCTURES, PROPERTIES, OR PUBLIC WAYS. MAINTAIN A MINIMUM OF 1" CLEARANCE BETWEEN PROPERTY LINES AND ANY NEW CONSTRUCTION SUCH AS WALLS, FOOTINGS, ETC.
33. SUSPENDED ACOUSTICAL CEILING SYSTEMS SHALL COMPLY WITH 2019 CBC SEC 808
34. PROVIDE PIPING INSULATION AND AIR HANDLING DUCT INSULATION IN ACCORDANCE WITH THE STANDARDS OF THE CALIFORNIA ENERGY COMMISSION. DUCTWORK SHALL BE CONSTRUCTED, ERECTED, AND TESTED IN ACCORDANCE WITH THE PROCEDURES DETAILED IN THE ASHRAE HANDBOOK OF FUNDAMENTALS OR APPLICABLE SMACNA STANDARDS. PROVIDE MASTIC OR DUCT TAPE SEALER AT ALL DUCTS.
35. THE CONTRACTOR SHALL POST, ADJACENT TO THE BUILDING PERMIT, INSTALLATION CERTIFICATES FOR MANUFACTURED DEVICES REGULATED BY THE CALIFORNIA APPLIANCE EFFICIENCY STANDARDS INDICATING FEATURES REQUIRED TO VERIFY COMPLIANCE, A STATEMENT THAT INSTALLED DEVICES CONFORM WITH THE STANDARDS, REQUIREMENTS FOR SUCH DEVICES IN THE APPROVED PLANS AND SPECIFICATIONS, AND THE PERMIT NUMBER.
36. THE CONTRACTOR SHALL PROVIDE THE OWNER WITH A LIST OF THE HEATING, COOLING, WATER HEATING, LIGHTING, AND CONSERVATION SYSTEMS, FEATURES, MATERIALS, COMPONENTS, AND DEVICES INSTALLED IN THE BUILDING AND INSTRUCTIONS ON HOW TO USE THEM; LABELS ON MANUFACTURED DEVICES CLEARLY STATING ROUTINE MAINTENANCE ACTION; AND A DESCRIPTION OF THE QUANTITIES OF OUTDOOR AND RECIRCULATED AIR THAT THE VENTILATION SYSTEM IS DESIGNED TO PROVIDE EACH AREA.
37. NO ALCOHOLIC BEVERAGE SALES ARE PERMITTED. CONDITIONAL USE PERMIT IS REQUIRED.
38. PROVIDE A LEVEL LANDING (DEFINED AS A 2% MAXIMUM SLOPE IN ANY DIRECTION) EXTENDING 5 FEET IN FRONT OF ALL DOORS. ALL WALKING SURFACES SHALL BE SLIP-RESISTANT.
39. LOCATE ALL MANUALLY OPERATED SWITCHES CENTERED 40" ABOVE SLAB FLOOR TYPICAL, BETWEEN 36" AND 48" A.F.F. LOCATE CONVENIENCE OUTLETS CENTERED 16" ABOVE SLAB FLOOR TYPICAL 15" ABOVE FINISH FLOOR MINIMUM.
40. A CERTIFICATE OF WORKMAN'S COMPENSATION INSURANCE MUST BE PRESENTED TO THE BUILDING & SAFETY OFFICE BEFORE A PERMIT CAN BE ISSUED.

ABBREVIATIONS

Table with 4 columns: Abbreviation, Description, Abbreviation, Description. Includes entries for A.C. ASPHALTIC CONCRETE, A/C AIR CONDITIONING, A.F.F. ABOVE FINISHED FLOOR, etc.

APPLICABLE BUILDING CODES

Table with 3 columns: Code Name, Code Description, Year. Includes California Code of Regulations Title 24, California Energy Code, California Building Code, etc.

TENANT IMPROVEMENT FOR 'THIRSTY COW' KOREAN BBQ RESTAURANT

5939 CHAPMAN AVE. GARDEN GROVE, CA 92845

BUILDING ANALYSIS

PROJECT DESCRIPTION : TENANT IMPROVEMENT FOR 'THIRSTY COW' KOREAN BBQ RESTAURANT
ADDRESS : 5939 CHAPMAN AVE. GARDEN GROVE, CA 92845
EXISTING TOTAL FLOOR AREA : 7,962 SQ.FT.
PROPOSED TOTAL FLOOR AREA : 7,962 SQ.FT.
TYPE OF CONSTRUCTION : TYPE V-B, FULLY FIRE SPRINKLER SYSTEM
SITE LOCATION: GROUND FLOOR LEVEL ( 1 STORY BUILDING )
EXISTING USE : RESTAURANT
PROPOSED USE: RESTAURANT
EXISTING OCCUPANCY GROUP : A-2
PROPOSED OCCUPANCY GROUP : A-2
PROPOSED WORK : THE WORK INCLUDES NEW FINISHES, CABINETS, ELECTRICAL WORK, EXHAUST SYSTEM OF NEW HOOD FOR DINING TABLE & KITCHEN, HVAC, PLUMBING WORKS.

Table with 4 columns: ROOM, AREA, F.A./OCC, OCC. LOAD. Includes Dining Area, Kitchen, Service Station, Bar Kitchen, Restroom, Office/Employee Rm, W.I.C & W.I.F, Storage.

- \*\*\* NOTE : 1. IN THE SCOPE OF WORK MECHANICAL, PLUMBING, ELECTRICAL PLANS ARE INCLUDED IN THE PLAN SET FOR REVIEW
2. EXTERIOR SIGNAGE REQUIRES SEPARATE APPROVAL & SEPARATE PERMIT
3. FIRE SPRINKLER AND AUTOMATIC FIRE SUPPRESSION SYSTEMS FOR HOOD SYSTEM REQUIRE SEPARATE APPROVAL AND SEPARATE PERMIT
\*\*\* PLANNING DEPT. NOTE : ALCOHAL MAY NOT BE SERVED UNTIL CUP OR AUP IS APPROVED BY THE CITY AND AN ALCOHOL LICENSE IS ISSUED BY THE DEPARTMENT OF ALCOHOL BEVERAGE CONTROL.

FIRE DEPT. NOTES :

- 1. ALTERATION OF THE FIRE SPRINKLER SYSTEM IS REQUIRED, UNDER SEPARATE SUBMITTAL & PERMIT
2. ALTERATION OF THE FIRE ALARM SYSTEM IS REQUIRED, UNDER SEPARATE SUBMITTAL & PERMIT
3. PROVIDE FIRE EXTINGUISHER AT OR NEAR THE EXIT
4. "A KNOX KEY VAULT IS REQUIRED FOR THE BUILDING. CONTACT THE FIRE DEPT. FOR DETAILS. FIRE DEPT. APPROVAL IS REQUIRED PRIOR TO FINAL BUILDING INSPECTION."
5. " PROVIDE A "TYPE K" FIRE EXTINGUISHER WITHIN 30 FEET OF COOKING."
6. " PROVIDE A "TYPE K" OR 2A20BC FIRE EXTINGUISHER WITHIN 30 FEET OF ALL TABLETOP COOKING."

PLUMBING FIXTURE ANALYSIS

(2022 CALIFORNIA PLUMBING CODE TABLE 422.1)

Table with 5 columns: EACH OCC. LOAD : 37, FIXTURE, MEN, WOMEN, DRINKING FOUNTAIN. Includes rows for Total Area, Required, and Provided.

TOTAL AREA : DINE 2,180 SF / 30 = 72.6 OCC.
OCC. LOAD : 73 OCC. / 2 = 37 OCC. /EACH REST ROOM

PROJECT NOTES

VERIFY EXISTING DIMENSIONS AND CONDITIONS IN THE FIELD BEFORE PROCEEDING WITH FABRICATION OR INSTALLATION. THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND COORDINATE SCOPE OF WORK WITH EXISTING SITE CONDITIONS. THOROUGHLY EXAMINE THE JOB SITE AND BASE PRICE ON EXISTING CONDITIONS.
DIMENSIONS ARE FINISHED FACE TO FINISHED FACE, UNO, CONTRACTOR SHALL USE WRITTEN DIMENSIONS ONLY, DO NOT SCALE DRAWINGS.
HEIGHTS ARE DIMENSIONED FROM TOP OF FINISHED FLOOR. DIMENSIONS ARE NOT ADJUSTABLE WITHOUT PRIOR ACCEPTANCE BY THE ARCHITECT.
ADJUST TOLERANCES SHALL BE WITHIN 1/8" IN 10'-0" ALONG FULL HEIGHT AND LENGTH OF PARTITIONS. GENERAL CONTRACTOR SHALL NOT ADJUST DIMENSIONS MARKED "CLEAR" OR "CLR" WITHOUT ACCEPTANCE FROM THE ARCHITECT.
NEW PARTITIONS TO BE LOCATED ON CENTERLINE OF MULLION, CENTERLINE OF CEILING GRID OR ALIGNED WITH COLUMN OR WALL, UNO.
NOTIFY ARCHITECT OF ANY CONFLICTS BETWEEN FIELD CONDITIONS AND DRAWINGS BEFORE PROCEEDING WITH WORK. ALLOW SUFFICIENT TIME FOR RESOLUTION WITHOUT DELAYING THE WORK.
THE SCOPE OF THE WORK AS INDICATED ON DRAWINGS IS FOR TENANT INTERIOR IMPROVEMENTS ONLY. OTHER BASE BUILDING SPACES AND CONSTRUCTION ARE NOT IN THIS CONTRACT AND ARE SHOWN FOR REFERENCE ONLY (I.E. STRUCTURAL WORK, EXIT STAIRS, ELEVATORS, TOILET ROOMS, TELEPHONE AND ELECTRICAL ENCLOSURES, ETC. HAVE BEEN CONSTRUCTED UNDER A SEPARATE PERMIT.)

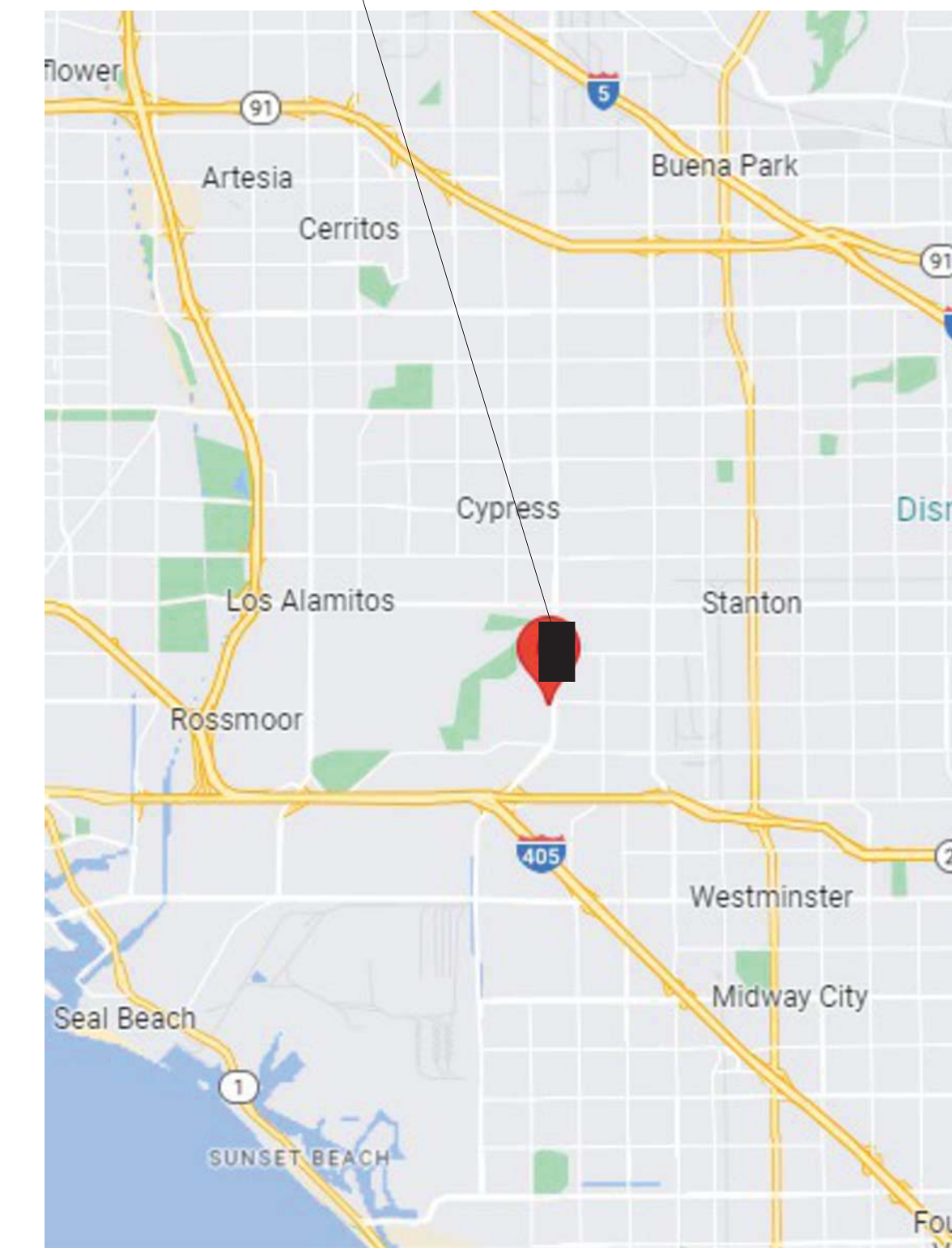
PROJECT DIRECTORY

ARCHITECT: AHK ARCHITECTURE (C-31817)
Address: 13005 MESA VERDE WAY, SYLMAR, CA 91342
T:213-880-0452
Contact: ANDREW KIL
Email : andrewk@ahkarchitecture.com

SHEET INDEX

Table with 3 columns: ARCHITECTURAL, STRUCTURAL, MECHANICAL, PLUMBING, ELECTRICAL. Lists sheet numbers and titles for each discipline.

PROJECT SITE



VICINITY MAP 01 Scale: NTS

ahkarchitecture architecture/planning/interior
13005 mesa verde way, sylmar, california 91342
email: contact@ahkarchitecture.com



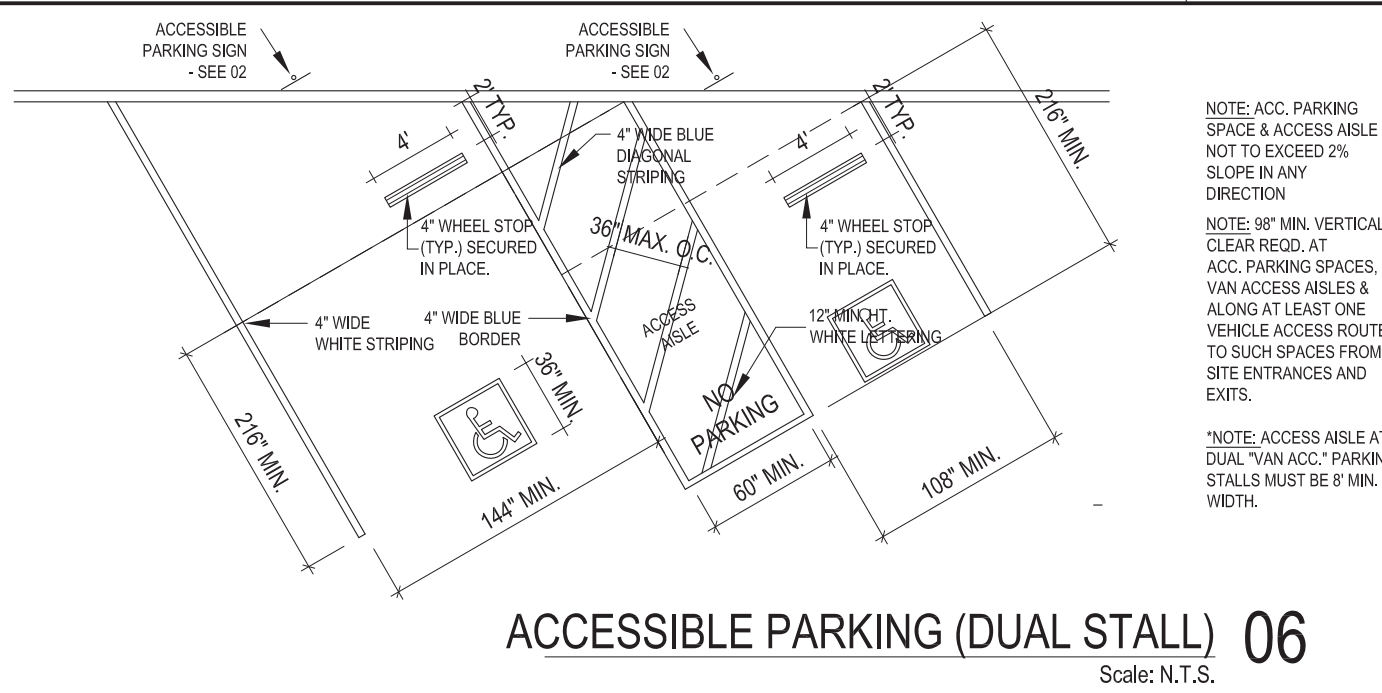
TENANT IMPROVEMENT PROJECT
THIRSTY COW KOREAN BBQ
5939 CHAPMAN AVE. GARDEN GROVE, CA 92845

COVER SHEET
SCALE: N/A
DATE:
DRAWN BY:
CHECKED BY:
JOB NO.

35db INTERIOR DESIGN

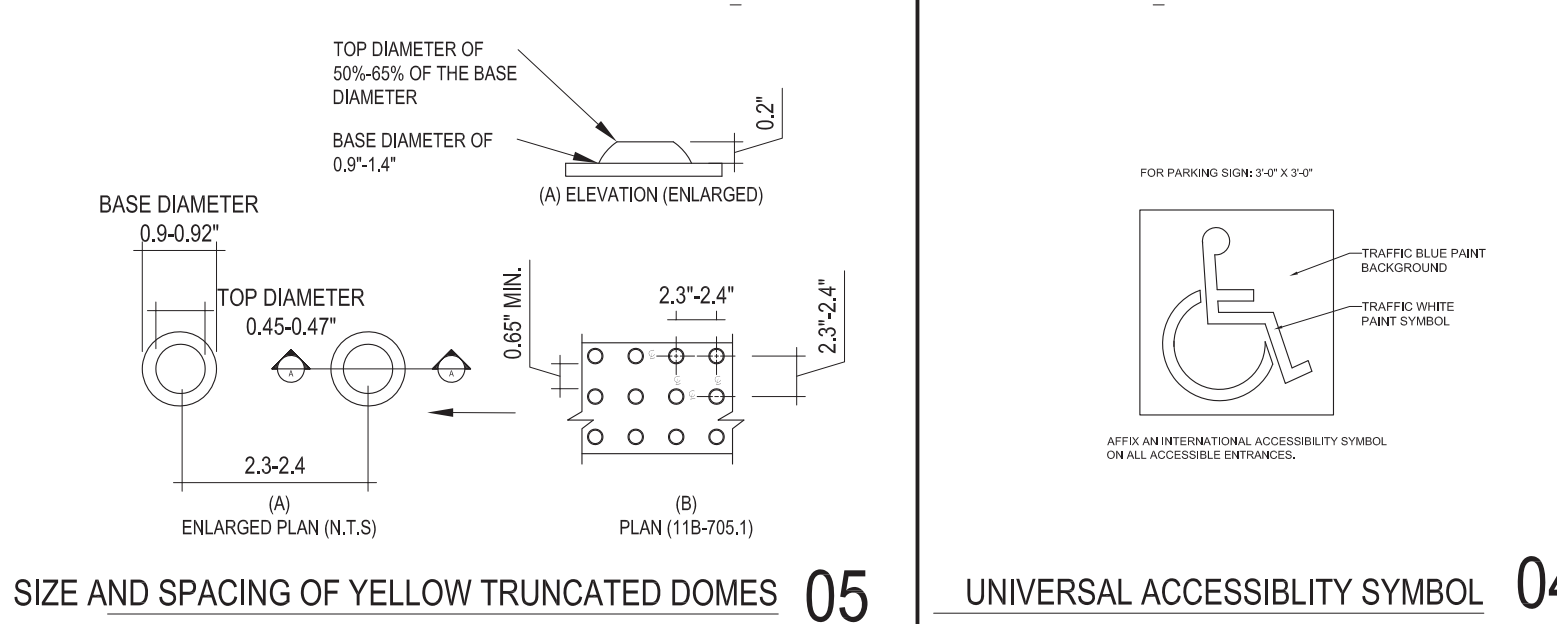
A0.0 PERMIT SUBMITTAL SET

USE OF THESE PLANS AND SPECIFICATIONS SHALL BE RESTRICTED TO THE ORIGINAL SITE FOR WHICH THEY WERE PREPARED AND PUBLICATION THEREOF IS EXPRESSLY LIMITED TO SUCH USE. REUSE, REPRODUCTION OR PRODUCTION BY ANY METHOD IN WHOLE OR IN PART IS PROHIBITED. TITLE TO THE PLANS AND SPECIFICATIONS REMAINS WITH AHK ARCHITECTURE WITHOUT PREJUDICE TO THE ACCEPTANCE OF THE RESTRICTIONS.

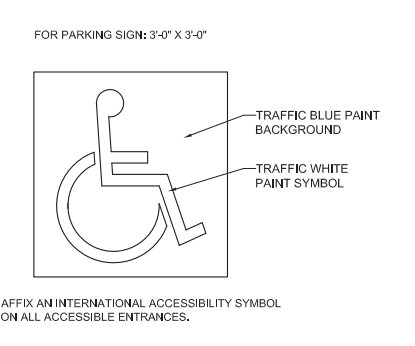


ACCESSIBLE PARKING (DUAL STALL) 06  
Scale: N.T.S.

NOTE: ACC. PARKING SPACE & ACCESSIBLE NOT TO EXCEED 2% SLOPE IN ANY DIRECTION.  
NOTE: 96" MIN. VERTICAL CLEARANCE AT ACC. PARKING SPACES. VAN ACCESSIBLES & ALONG AT LEAST ONE VEHICLE ACCESS ROUTE TO SUCH SPACES FROM SITE ENTRANCES AND EXITS.  
NOTE: ACCESSIBLE AT DUAL "VAN ACC." PARKING STALLS MUST BE 8' MIN. WIDTH.



SIZE AND SPACING OF YELLOW TRUNCATED DOMES 05



UNIVERSAL ACCESSIBILITY SYMBOL 04

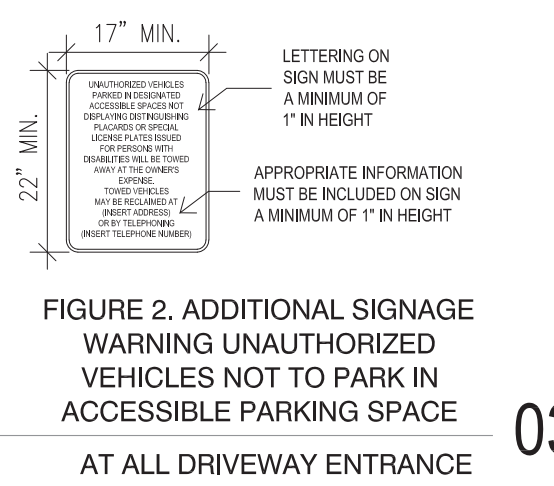


FIGURE 2. ADDITIONAL SIGNAGE WARNING UNAUTHORIZED VEHICLES NOT TO PARK IN ACCESSIBLE PARKING SPACE AT ALL DRIVEWAY ENTRANCE 03

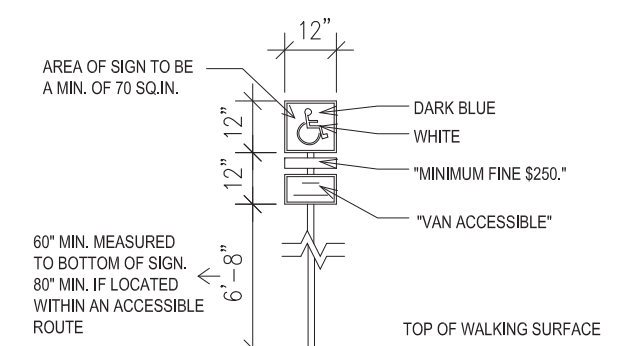
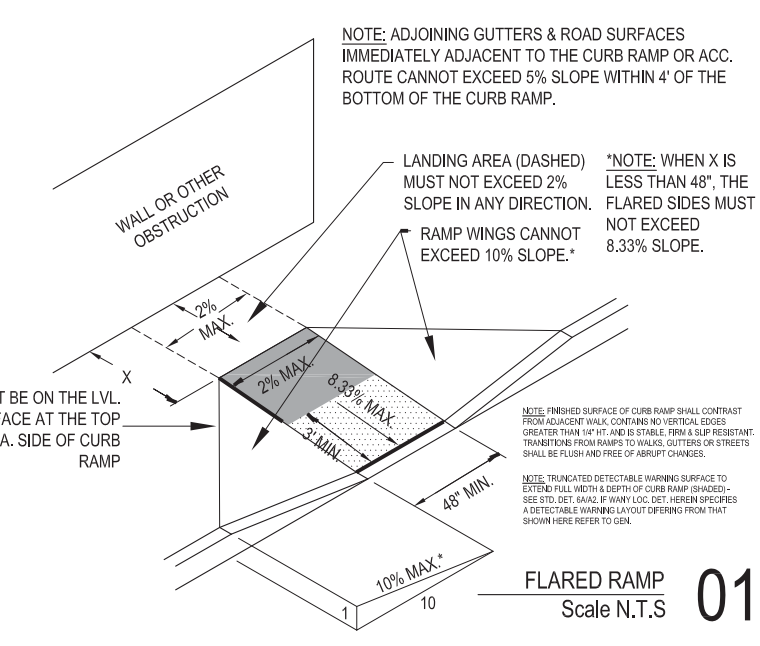


FIGURE-1. ACCESSIBILITY SIGNAGE @ PARKING 02



FLARED RAMP 01

**WATER ENGINEERING NOTES**

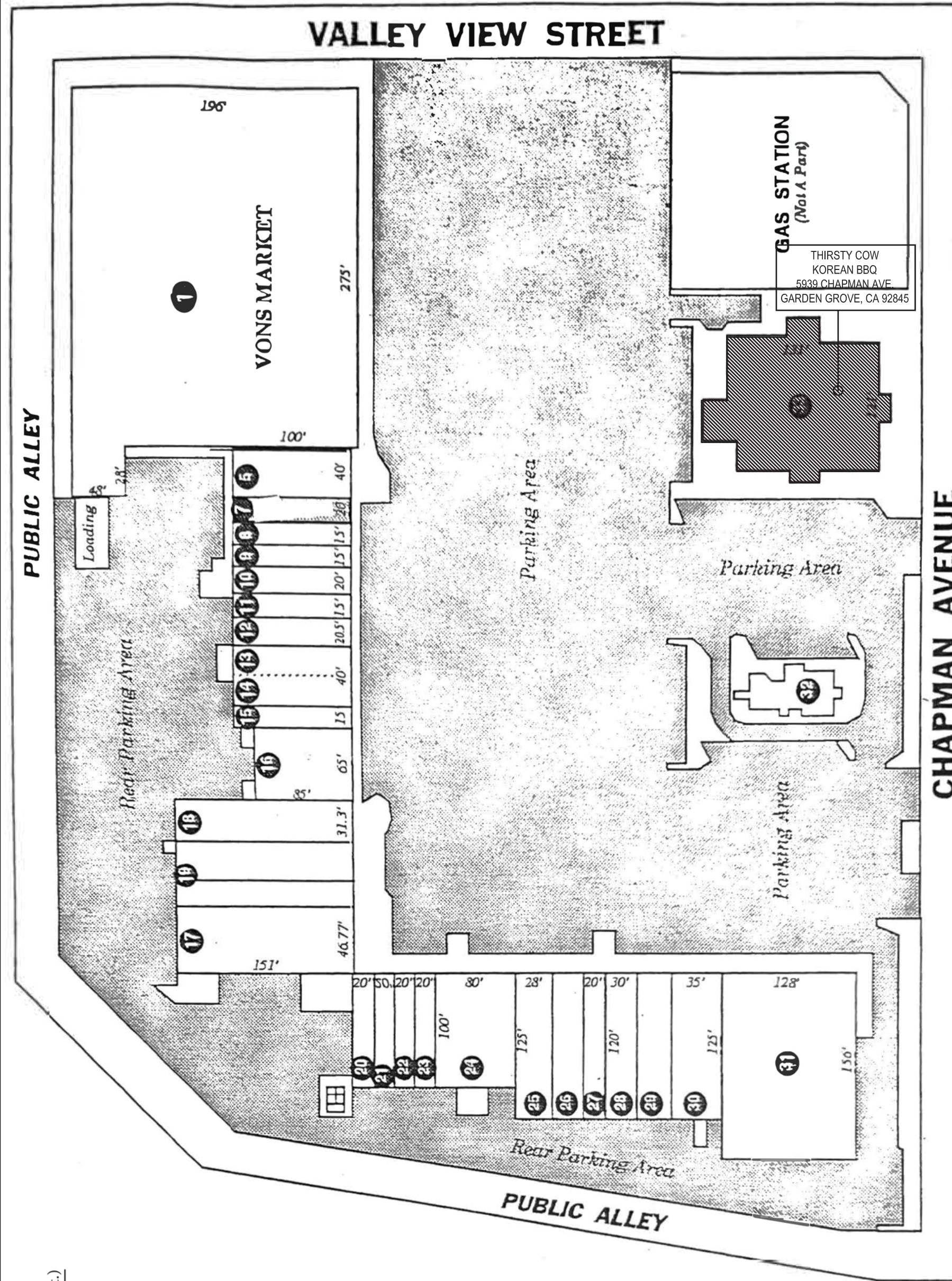
1. THERE IS AN EXISTING SINGLE CHECK FIRE SERVICE IN VAULT HERE THAT WILL BE REQUIRED TO BE UPGRADED TO BE AN ABOVE GROUND DCDA (DOUBLE CHECK DETECTOR ASSEMBLY) FIRE SERVICE\*  
\*SEPARATE DEFERRED PLAN SUBMITTAL FOR THE FIRE SERVICE WILL NEED TO BE SUBMITTED ON THE GG READY PORTAL UNDER "COMMERCIAL BUILDING PERMIT" AND WORK TYPE "UNDERGROUND (FIRE SERVICE)" FOR REVIEW.
2. CUSTOMER NEEDS TO HAVE ALL DEVICES TESTED BY AN ORANGE COUNTY CERTIFIED BACKFLOW TESTER AT THE TIME OF INSTALLATION AND ON AN ANNUAL BASIS THEREAFTER. ALL EXISTING BACKFLOW DEVICES NEED TO HAVE CURRENT CERTIFICATION

REMOVE EXISTING BACFLOW PREVENTER IN VAULT. INTERCONNECT EXISTING FIRE MAIN TO EXISTING BUILDING FIRE MAIN. FILL VAULT CAVITY COMPACT SOIL TO 90% POUR CONCRETE TO MATCH EXISTING SIDEWALK AS REQUIRED BY CITY OF GARDEN GROVE REQUIREMENTS

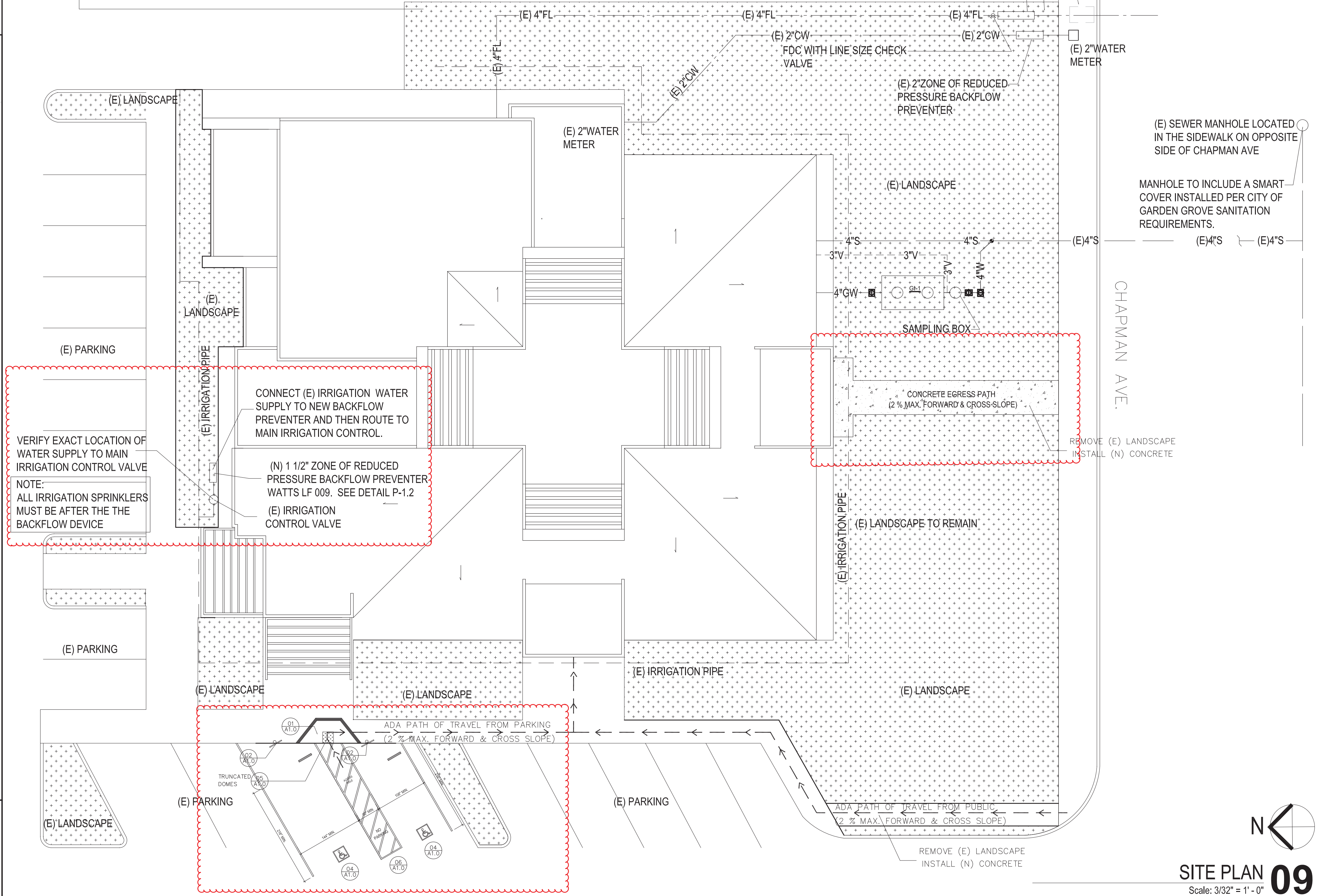
REMOVE EXISTING POST INDICATOR VALVE AND FIRE DEPARTMENT WATER CONNECTION  
4" WATTS 709DCDA DOUBLE CHECK BACKFLOW PREVENTER WITH BYPASS METER. OS&Y VALVES FOR FIRE SHALL BE PROVIDED WITH FIRE LOCKS

**(E)SEWER LINE CALCULATION**

NOTE: (E)4" SEWER LINE CAPACITY PER CPC CHAPTER 7 TABLE 703.2 WITH SLOPE OF 1/4" PER FOOT = 216 FIXTURE UNITS.  
RESTAURANT RETROFIT = 80.5 FIXTURE UNIT USE. SEWER CAPACITY = 216 - 80.5 = 135.5 FIXTURE UNIT SPARE CAPACITY PER CPC TABLE SEE P-1.2 SITE PLAN



SITE PLAN 08  
Scale: N/A



SITE PLAN 09  
Scale: 3/32" = 1' - 0"

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SITE PLAN  
SCALE: N/A

35db  
INTERIOR DESIGN

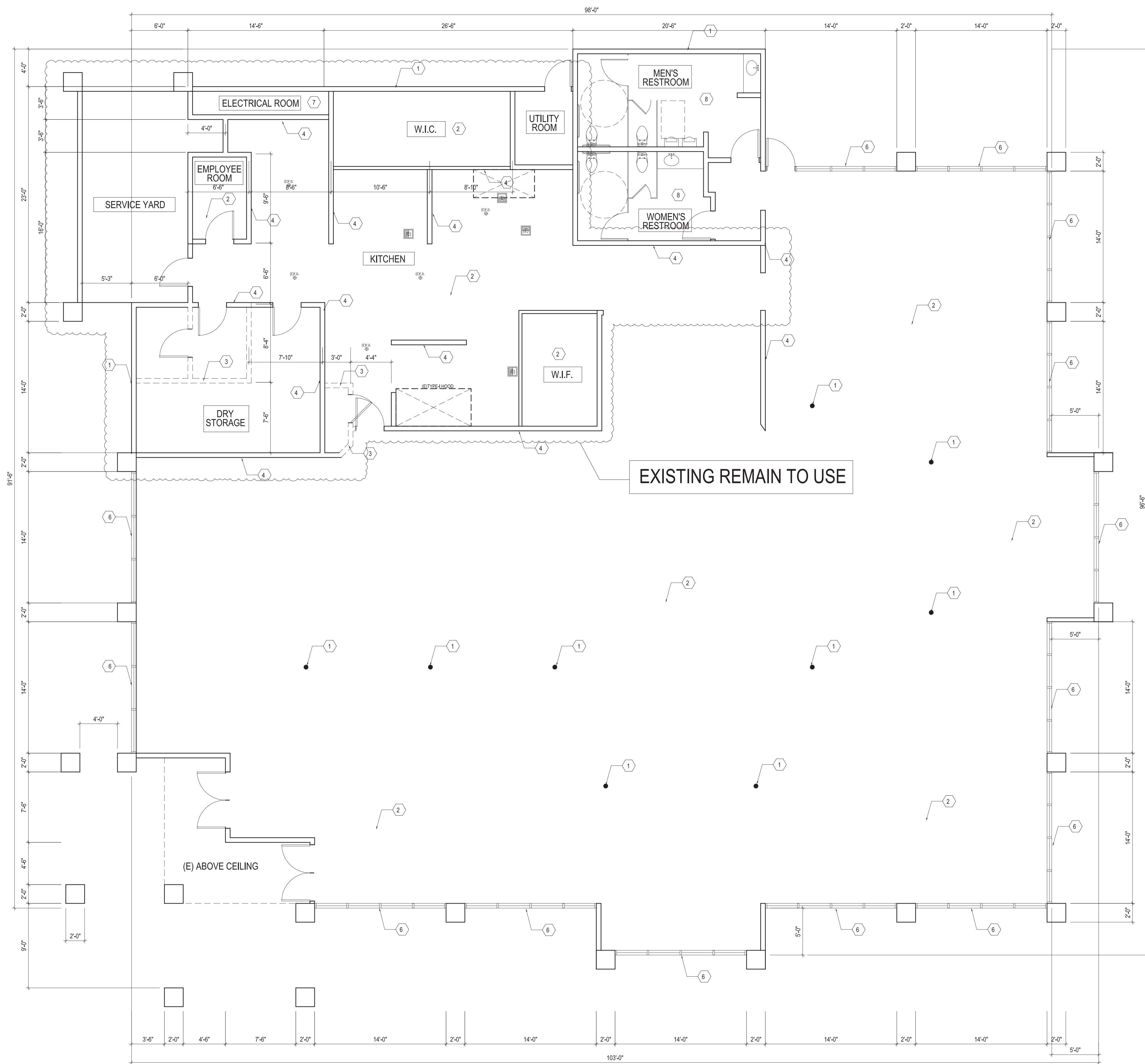
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JOB NO. \_\_\_\_\_

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- LEGEND**
- EXISTING DEMISING WALL TO REMAIN OR REPAIR
  - EXISTING WALL & FIXTURE TO REMOVE
- DEMOLITION KEY NOTES**
- 1 EXISTING STRUCTURE WALL & COLUMNS TO REMAIN
  - 2 REMAIN & REPAIR ALL EXISTING FLOOR FINISHES
  - 3 REMOVE ALL WALL BASE, WALL COVERING OR WALL FINISHES, EXISTING WALL TO REMOVE
  - 4 REMOVE ALL WALL BASE, WALL COVERING OR WALL FINISHES, EXISTING WALL TO REMAIN
  - 5 EXISTING UNUSED PLUMBING SEWER AND DRAIN LINE SHALL BE TERMINATED PER CODE.
  - 6 EXISTING STOREFRONT SYSTEM TO REMAIN, REPAIR
  - 7 EXISTING ELECTRICAL PANEL TO BE REMAIN, REPAIR
  - 8 REPAIR ALL EXISTING RESTROOM FIXTURE, FINISHES

**EXISTING FLOOR PLAN 01**  
Scale: 3/16" = 1'-0"

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**35db**  
INTERIOR DESIGN

**EXISTING FLOOR PLAN**  
SCALE: 3/16" = 1'-0"

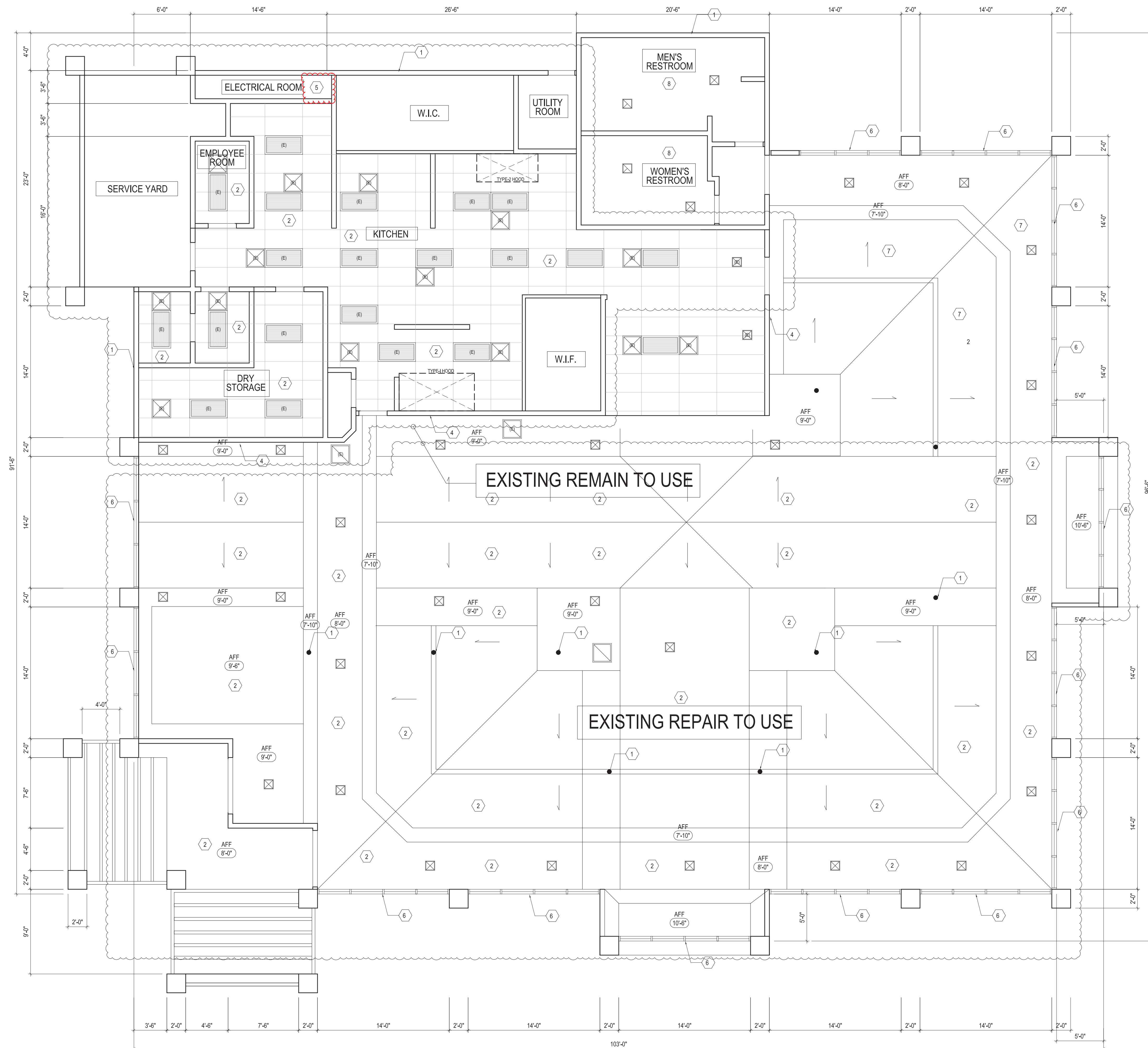
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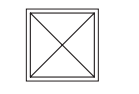
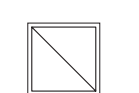
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**DEMOLITION KEY NOTES**

- 1 EXISTING STRUCTURE WALL & COLUMNS TO REMAIN
  - 2 REMAIN & REPAIR CEILING  
REMAIN & REPAIR ALL LIGHTING FIXTURE
  - 3 REMOVE ALL WALL BASE, WALL COVERING OR WALL FINISHES, EXISTING WALL TO REMOVE
  - 4 REMOVE ALL WALL BASE, WALL COVERING OR WALL FINISHES, EXISTING WALL TO REMAIN
  - 5 EXISTING ELECTRICAL PANEL TO BE REMAIN
  - 6 EXISTING STOREFRONT SYSTEM TO REMAIN
  - 7 REMOVE ALL CEILING, TILE & T-BAR  
REMOVE ALL LIGHTING FIXTURE
  - 8 REPAIR ALL EXISTING RESTROOM CEILING FINISHES
-  SQUARE SUPPLY AIR DIFFUSER  
 SQUARE RETURN AIR DIFFUSER

**EXISTING CEILING PLAN 01**  
Scale: 3/16" = 1'-0"

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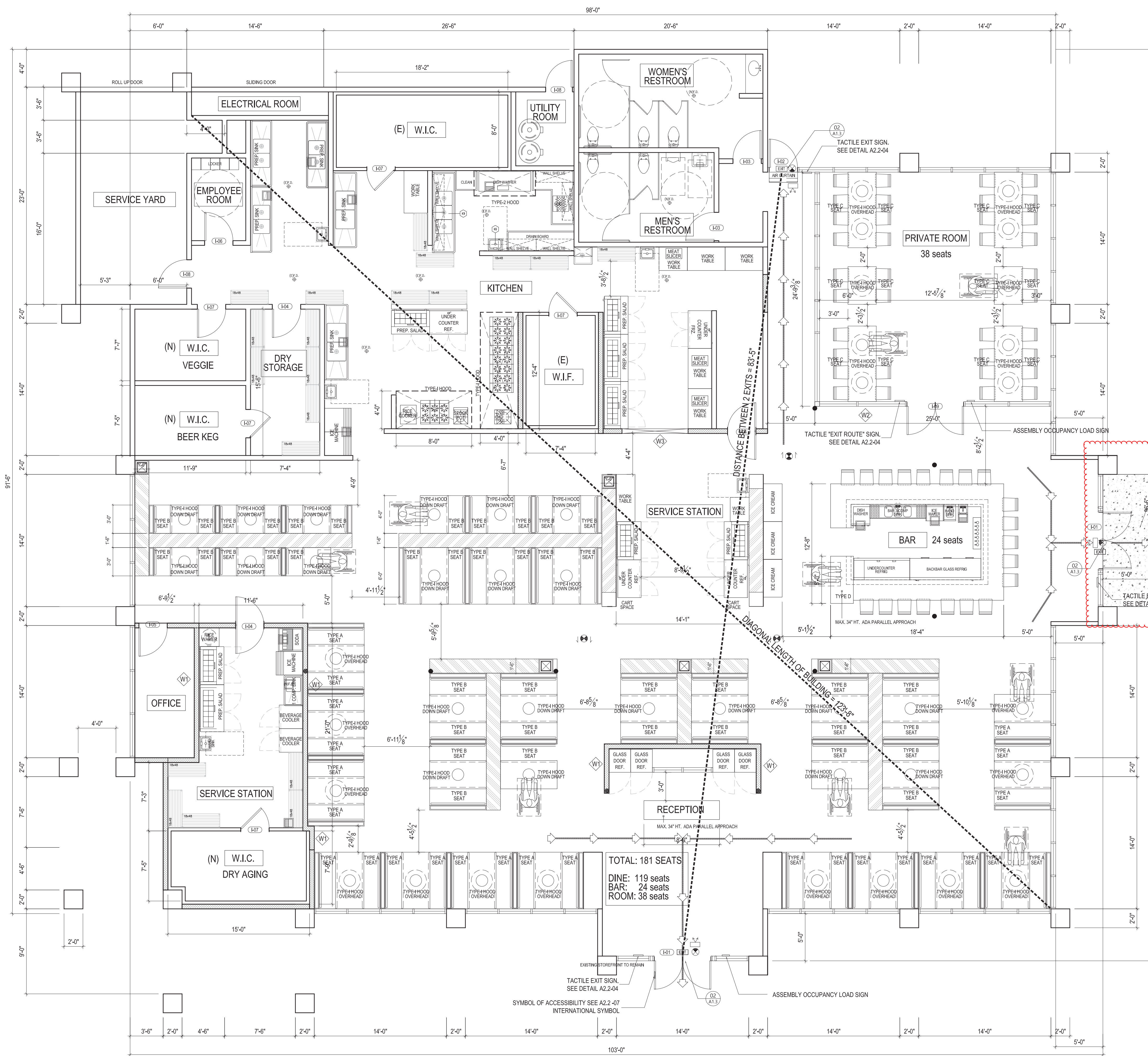
**35db**  
INTERIOR DESIGN

**EXISTING CEILING PLAN**  
SCALE: 3/16" = 1'-0"

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**A1.2**

PERMIT SUBMITTAL SET



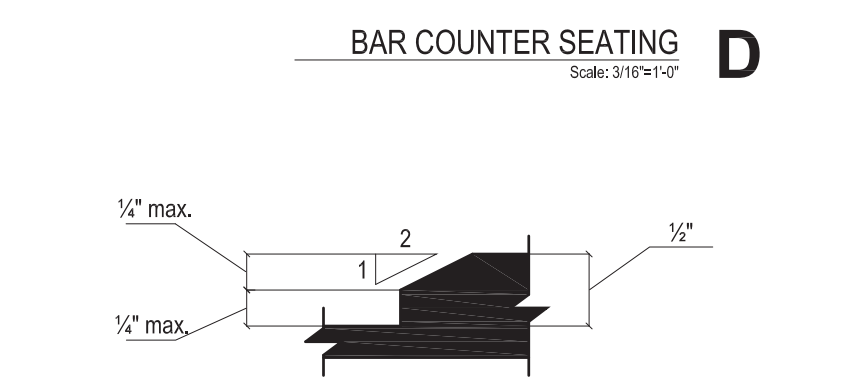
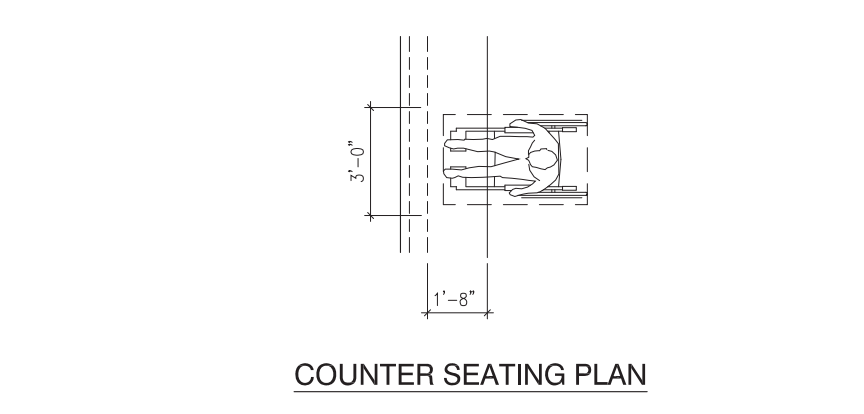
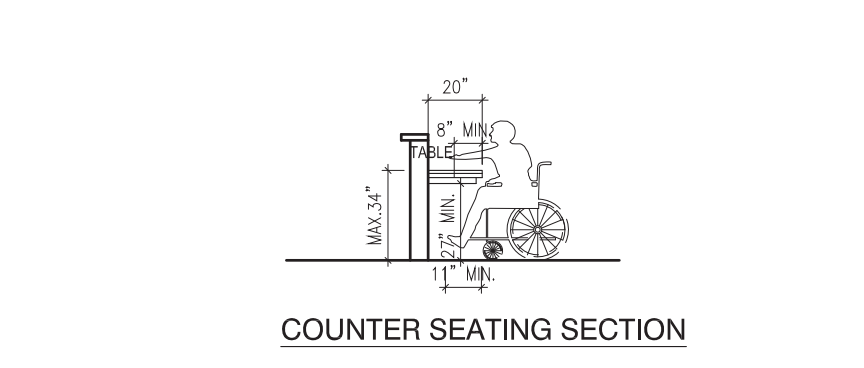
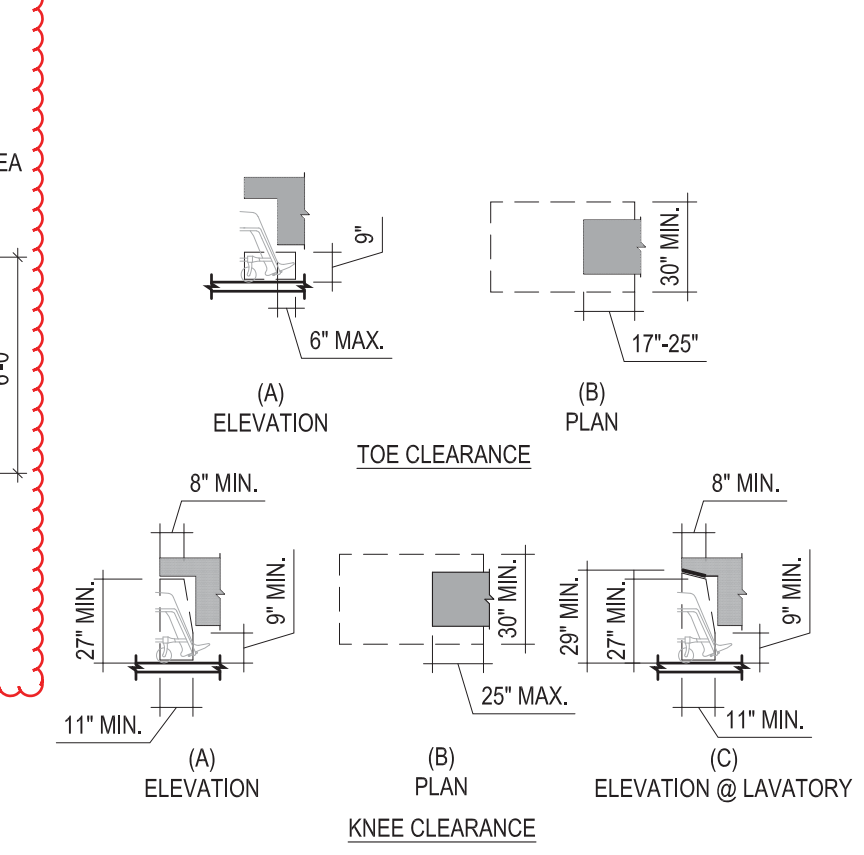
**LEGEND**

- EXISTING 1HR. FIRE RATED WALL TO REMAIN
- NEW FULL HEIGHT WALL

**NOTE**

- TOTAL AREA IN SCOPE = 8,431 S.F.
- TOTAL OCCUPANCY = 210 OCC.
- 2 EXIT REQUIRED (OCC. 1-500, PER 2019 CBC.1006.2.1)
- DISTANCE BETWEEN EXITS = 123'-8"
- > 1/3 LENGTH OF DIAGONAL OF THE AREA SERVED = 41'-3"
- (2019 CBC. 1007.1.1. EXCEPTION 1, THE EXIT SEPARATION DISTANCE SHALL NOT BE LESS THAN 1/3 THE OVERALL DIAGONAL.)
- 83'-5" > 41' - 3"
- EXIT ACCESS TRAVEL DISTANCE < 250' MAX. (A-2 W/ SPRINKLER SYSTEM, PER CBC. TABLE 1017.2)
- REQUIRED EGRESS WIDTH = 42"
- 210 x 0.2 (W/ SPRINKLER SYSTEM)
- PROVIDED WIDTH : 108"
- NOTE : "EXISTING SITE FULLY COMPLY WITH T-24 AND SUBJECT TO FIELD VERIFICATION".
- ACCESSIBLE SEAT PROVIDED: TOTAL 170 SEATS X 5% = 8.5 SEATS
- PROVIDED 9 SEATS

TACTILE EXIT SIGNAGE [CBC SEC. 1013.4 AND SEC.11B-703]



THRESHOLDS DETAIL(BEVELED CHANGE IN LEVEL) 02  
FIGURE 11B-303.3

**EXIT PLAN 01**  
Scale: 3/16" = 1'-0"

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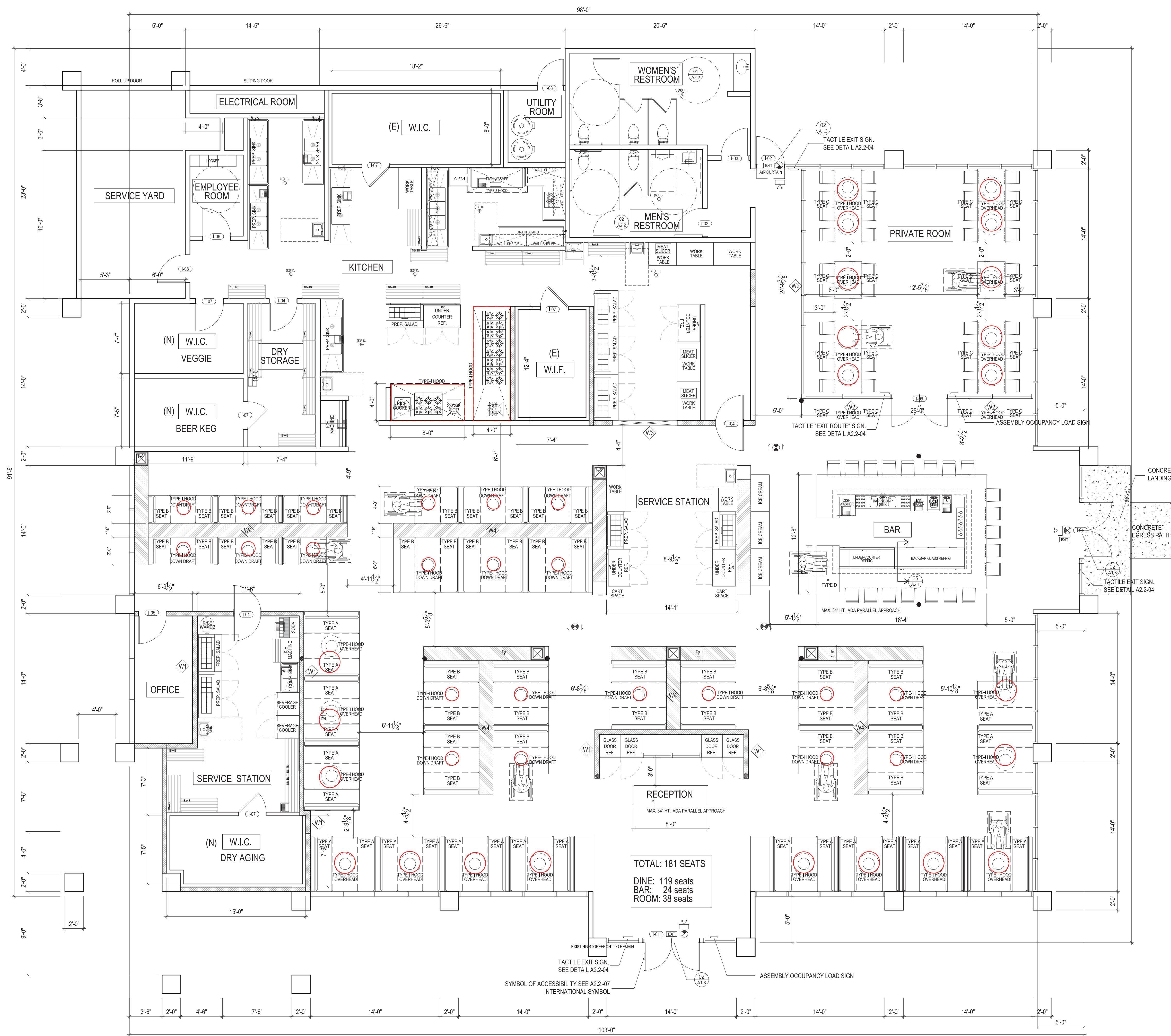
**35db**  
INTERIOR DESIGN

**EXIT PLAN**  
SCALE: 3/16" = 1'-0"

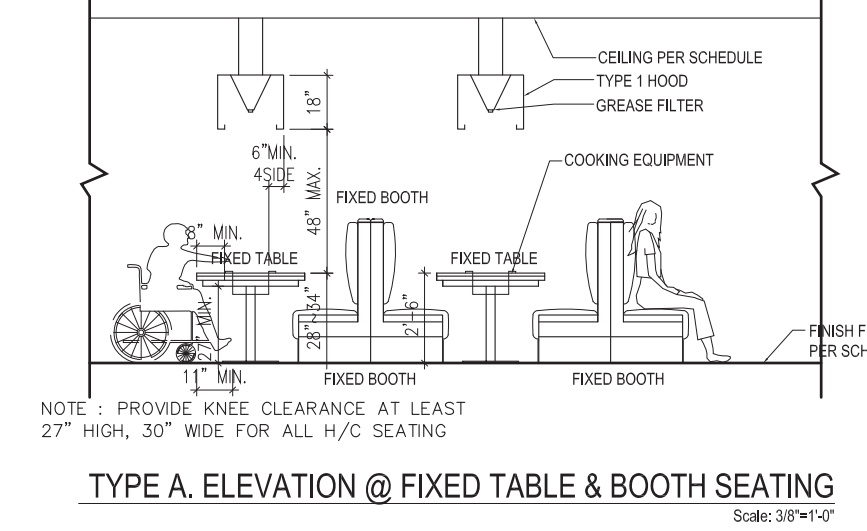
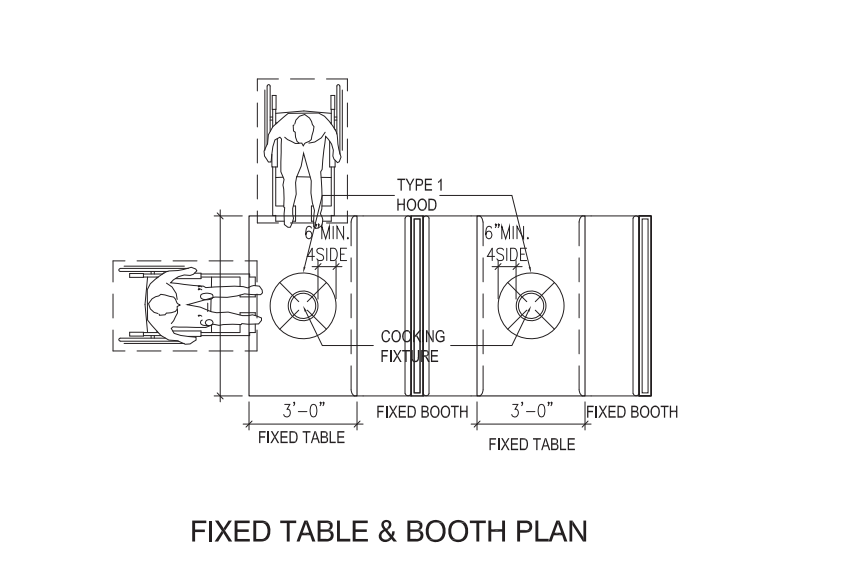
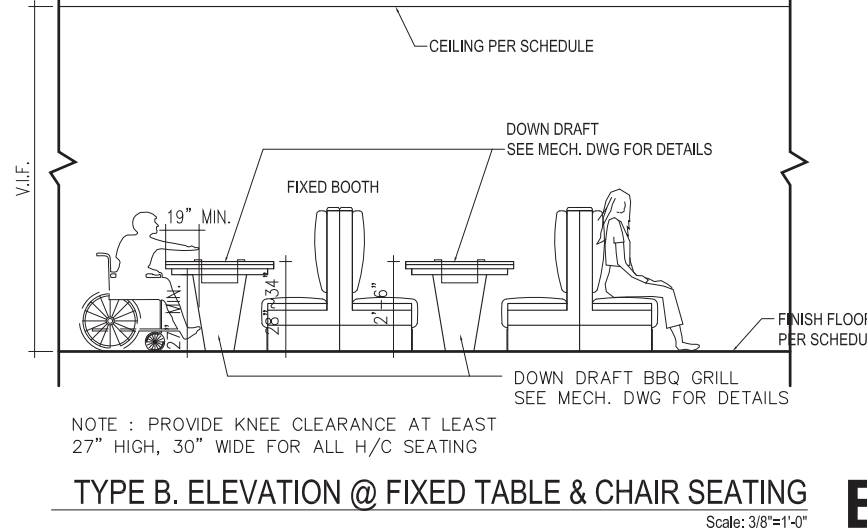
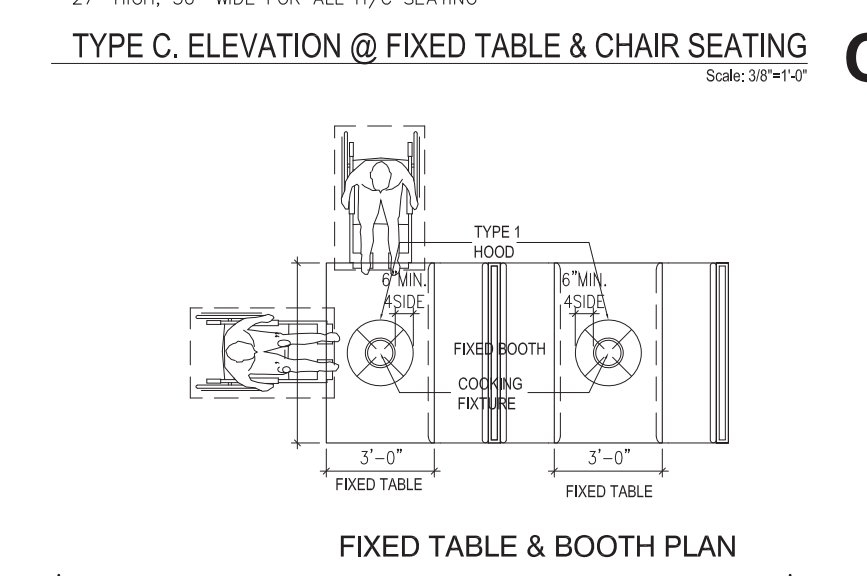
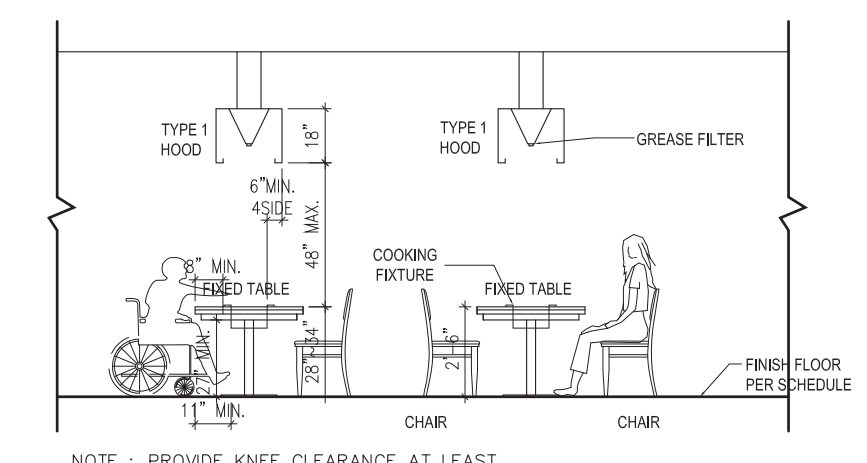
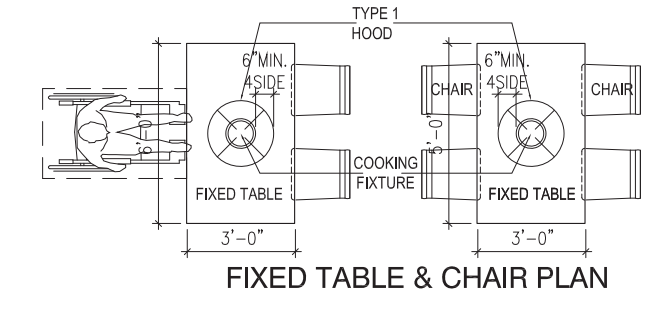
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**A1.3**

PERMIT SUBMITTAL SET



- LEGEND**
- EXISTING 1HR. FIRE RATED WALL TO REMAIN
  - W1 NEW FULL HEIGHT WALL (01 A2.3)
  - W2 NEW FULL HEIGHT GLASS WALL (02 A2.3)
  - W3 NEW FULL HEIGHT GLASS WALL (03 A2.3)
  - W4 LOW DUCT WALL (04 A2.3)



**TOTAL: 181 SEATS**  
 DINE: 119 seats  
 BAR: 24 seats  
 ROOM: 38 seats

**FLOOR PLAN 01**  
 Scale: 3/16" = 1'-0"

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**35db**  
 INTERIOR DESIGN

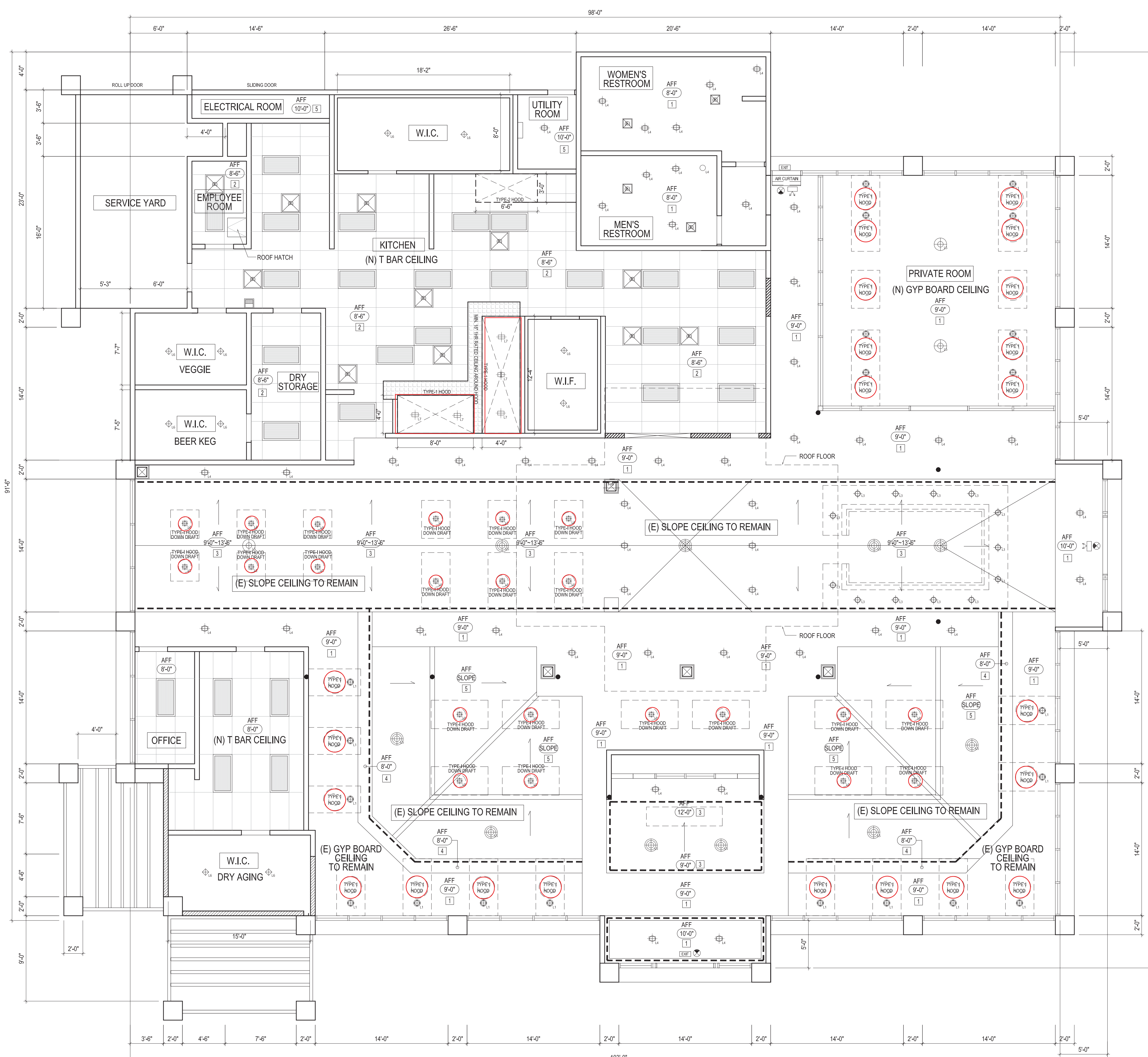
FLOOR PLAN  
 SCALE: 3/16" = 1'-0"

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**A1.4**

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- LIGHTING LEGEND**
- L1 6" PENDANT LED LIGHTING
  - L2 6" PENDANT LED LIGHTING
  - L3 6" PENDANT LED LIGHTING
  - L4 6" RECESSED DOWN LED LIGHTING
  - L5 6" PENDANT LED LIGHTING
  - L6 W.I.C. & F. LIGHTING (PROVIDE BY MANUFACTURE)
  - L7 HOOD LIGHTING (PROVIDE BY MANUFACTURE)
- 2X4 LED LIGHTING
  - LED STRIP LIGHTING
  - POWER OUTLET AT FLOOR
  - EMERGENCY LIGHT WITH 90MIN. BATTERY BACKUP
  - EXIT SIGN WITH 90MIN. BATTERY BACKUP

- CEILING FINISH LEGEND**
- 1 GYP BOARD W/WHITE PAINT SEMI-GLOSS, WASHABLE FINISH
  - 2 LAY-IN SUSPENDED ACOUSTIC CEILING TILE SEMI-GLOSS, WASHABLE FINISH
  - 3 SLOPE CEILING W/ WOOD FINISH
  - 4 WOOD FINISH
  - 5 PAINT FINISH

**REFLECT CEILING PLAN 01**  
Scale: 3/16" = 1'-0"

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REFLECT CEILING PLAN  
SCALE: 3/16" = 1'-0"

35db  
INTERIOR DESIGN

DATE: \_\_\_\_\_

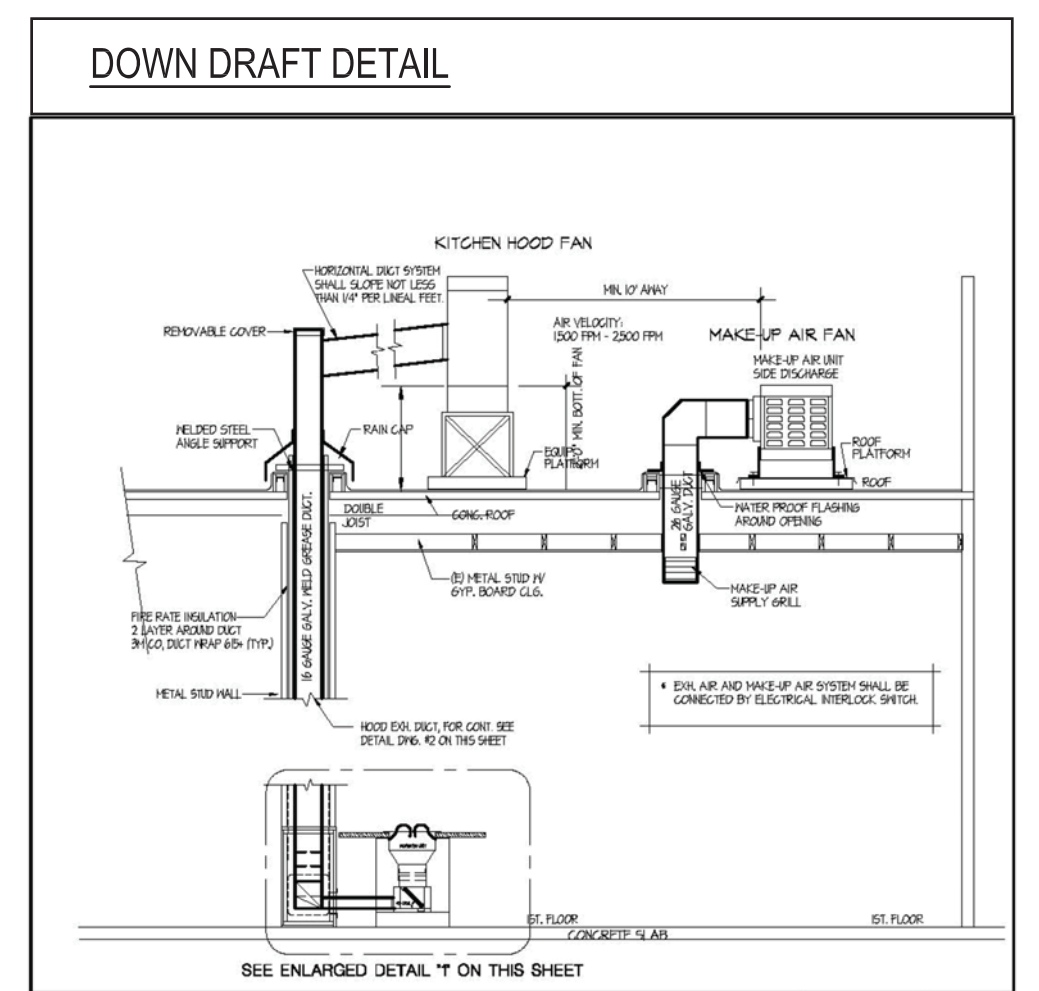
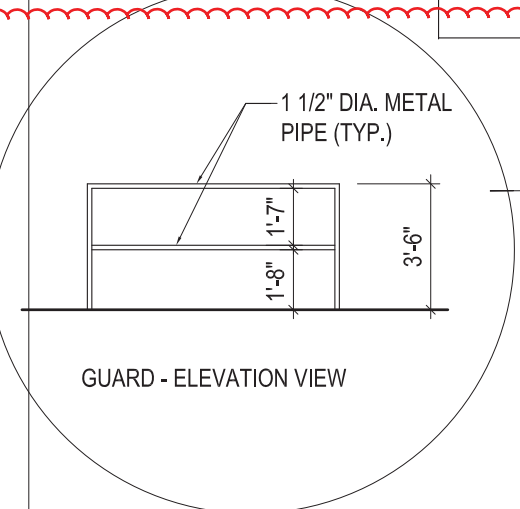
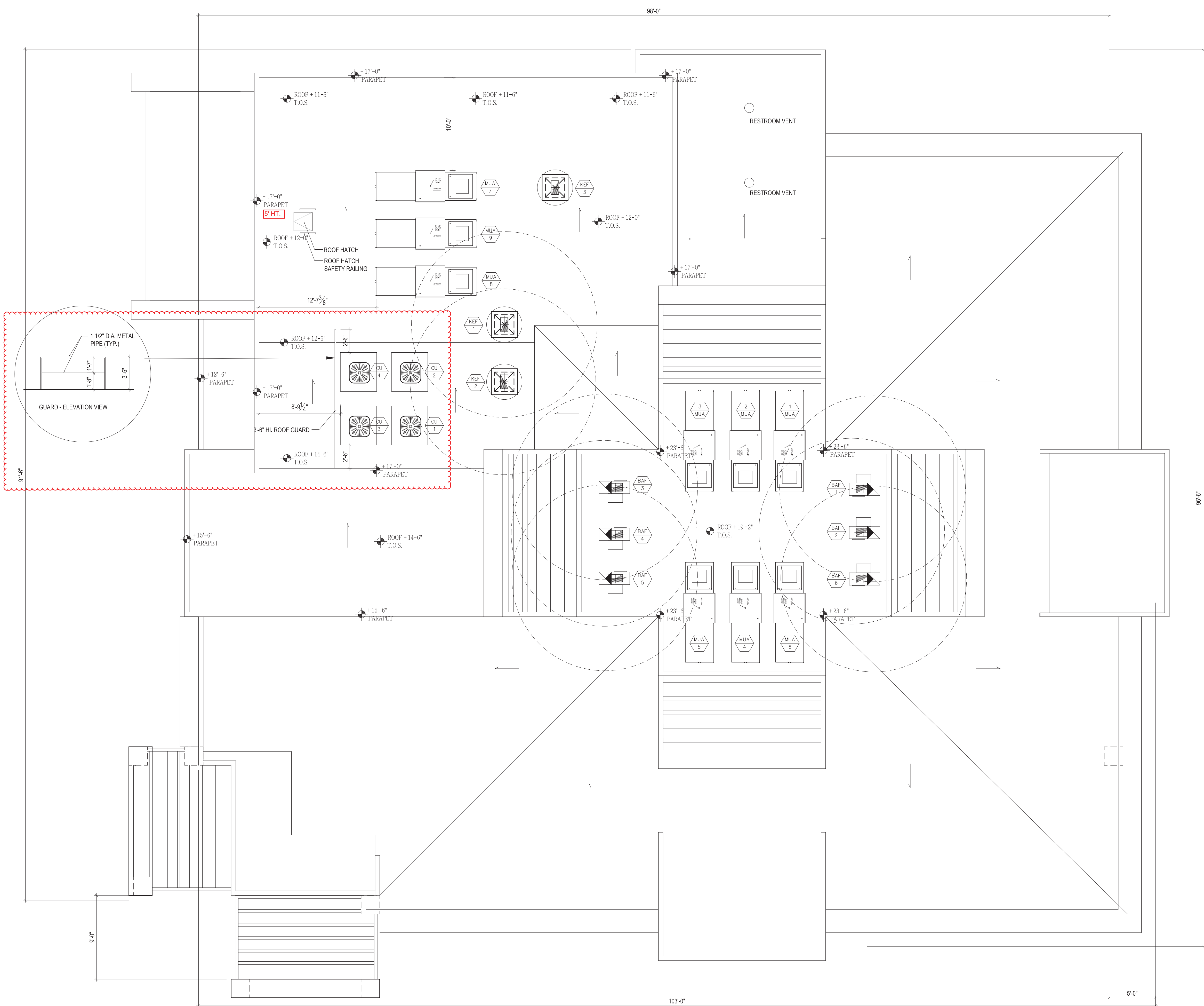
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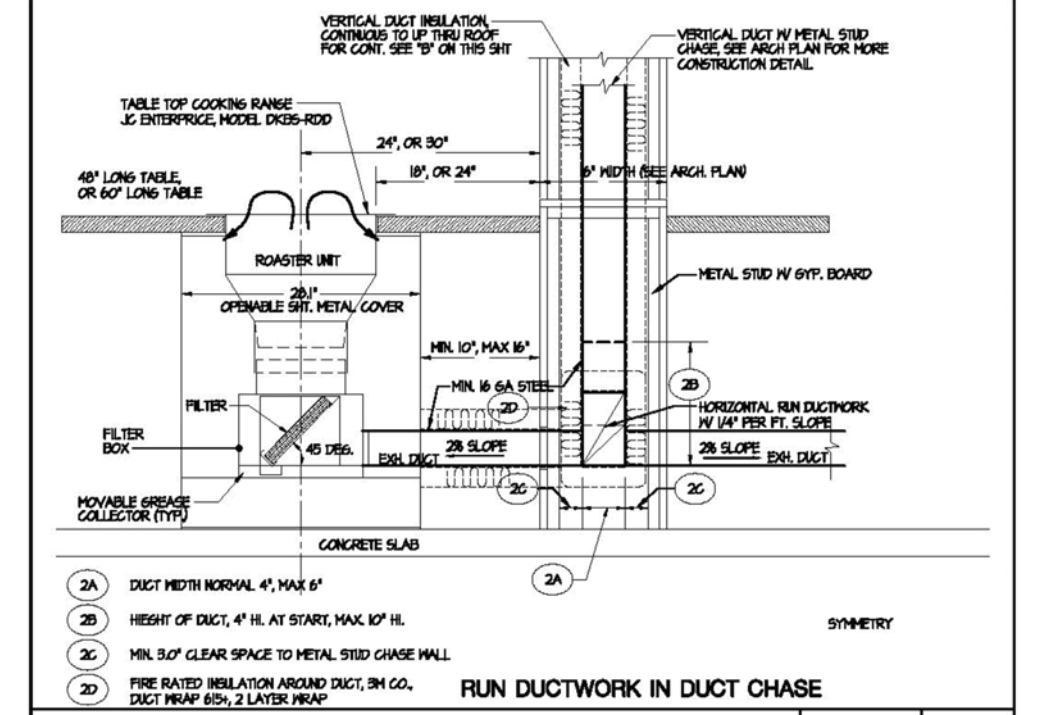
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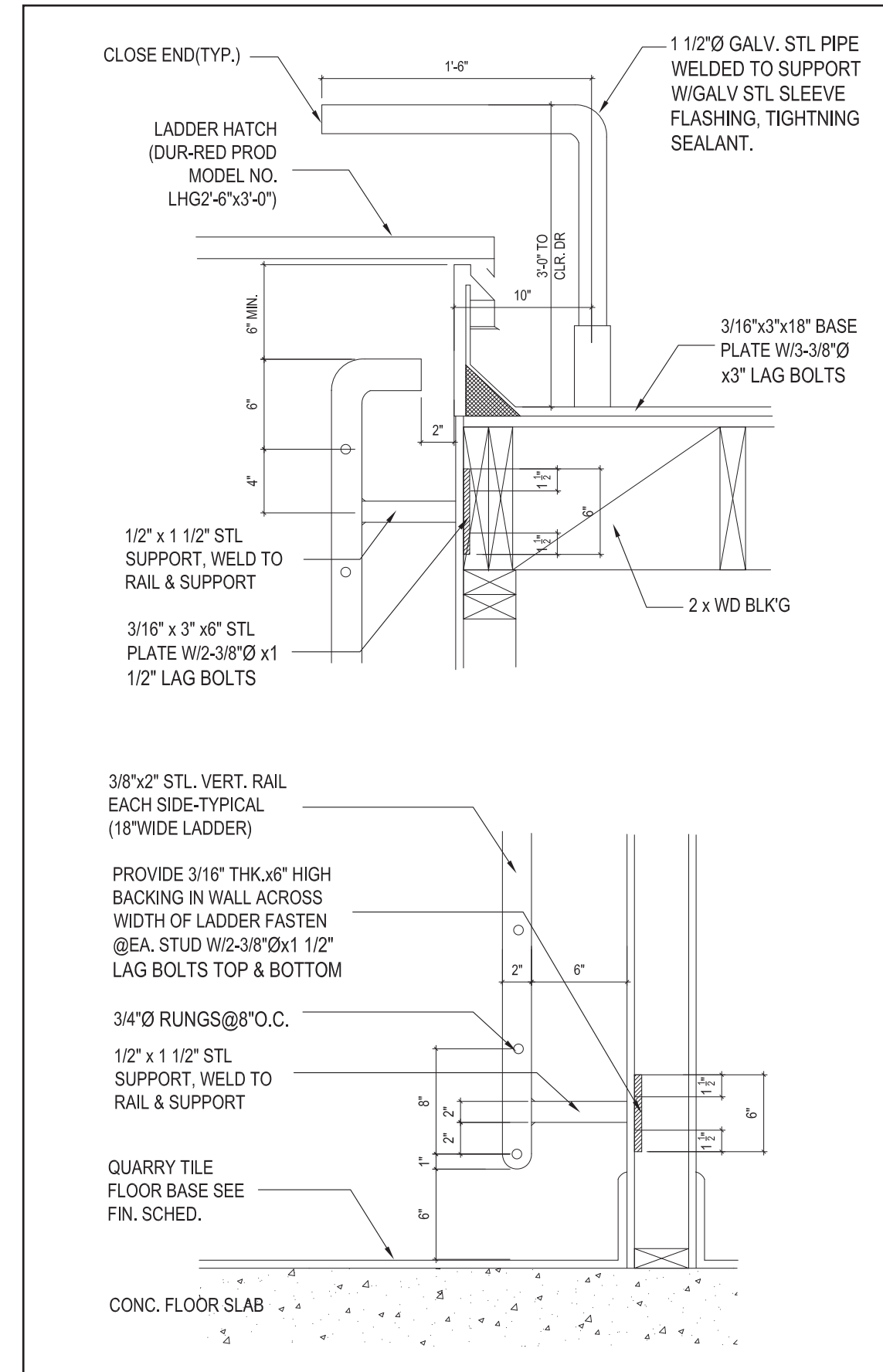
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SECTION OF EXHAUST HOOD, DUCT BLOWER & MAKE-UP SYSTEM SCALE: NONE B



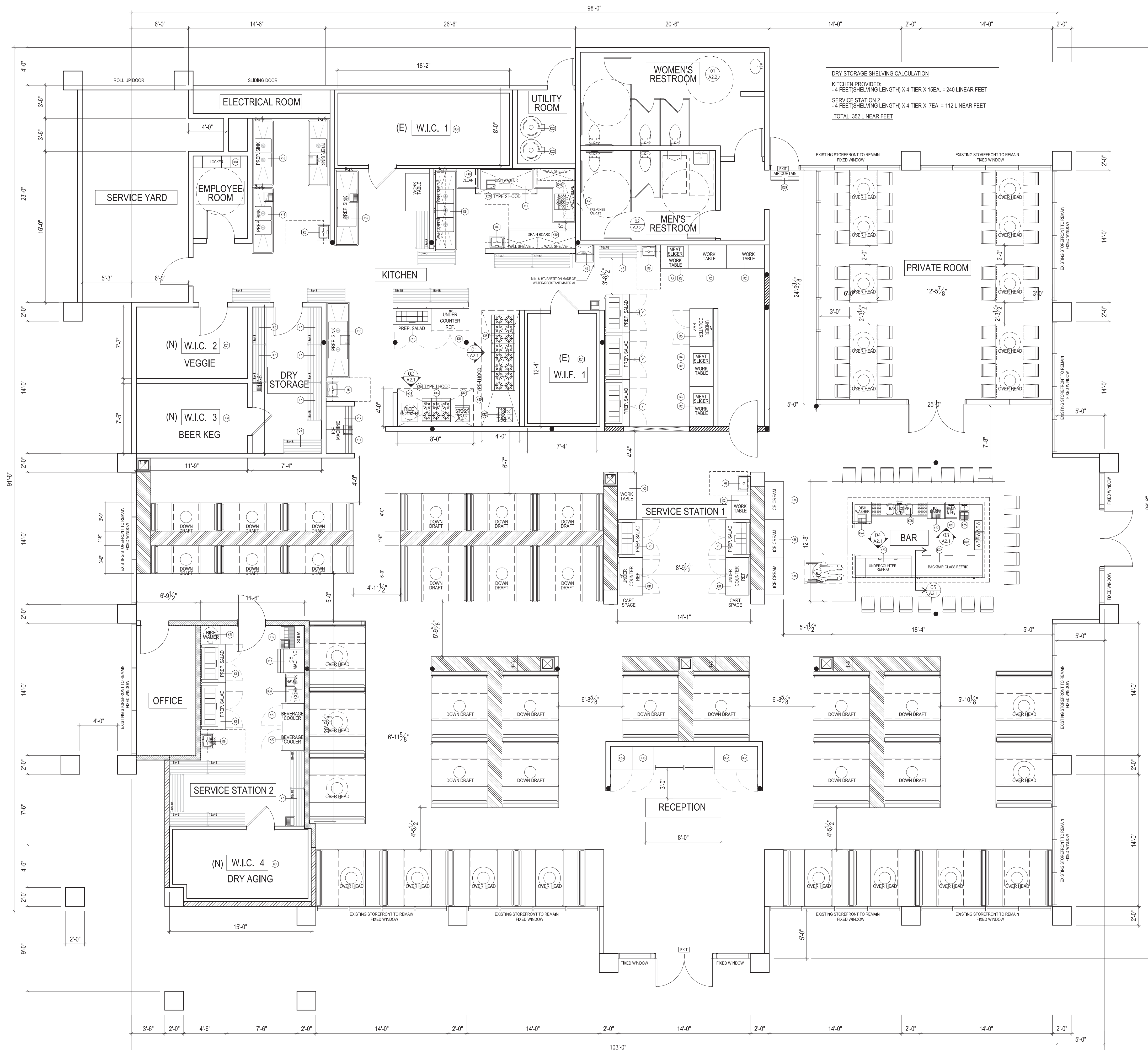
HOODLESS ROASTER TABLES EXHAUST DETAIL SCALE: NONE 1



ROOF HATCH & LADDER DETAIL

ROOF PLAN 01 Scale: 3/16" = 1'-0"

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**KITCHEN EQUIPMENT PLAN 01**  
 Scale: 3/16" = 1'-0"

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 INTERIOR DESIGN  
**KITCHEN EQUIPMENT PLAN**  
 SCALE: 3/16" = 1'-0"

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**A2.0**

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FINISH SCHEDULE.

AREA	FLOOR	BASE	WALL	CEILING	REMARKS.
DINNING AREA	F1	F2	F3	F4	* DRYWALL WITH SEALED AND TAPED JOINTS AND ALL WALLS SHALL BE SEALED WITH GLOSS OR SEMI-GLOSS LIGHT COLOR ENAMEL PAINT, L.R.V. >70% FOR REST RM. per WALL & CEILING
KITCHEN	F5	F6	F7, F9	F8	
SERVICE STATION 1	F1	F13	-	F15	
SERVICE STATION 2	F5	F6	F7	F8	
REST ROOM	F5	F6	F3	F10	
BAR	F5	F6	F7	F14	
DRY STORAGE	F5	F6	F7	F8	
EMPLOYEE ROOM	F5	F6	F7	F8	
UTILITY ROOM	F1	F2	F3	F10	
OFFICE ROOM	F5	F6	F7	F8	
WALK-IN COOLER, FREEZER	F5, F11	F12	F11	F11	
F1	SMOOTH CONCRETE AND SEALED ('ROYAL-SHEEN' BY PAUL WOLFF COMPANY)				
F2	SMOOTH, WASHABLE BASE TILE				
F3	GYP. BOARD WALL SEMI-GLASS WASHABLE SMOOTH FINISH LIGHT COLOR PAINT				
F4	EXPOSED CEILING (SMOOTH, WASHABLE PAINT FINISH)				
F5	QUARRY TILE				
F6	6" HIGH QUARRY TILE COVERED BASE W/ 3/8" RADIUS				
F7	SMOOTH, WASHABLE F.R.P PANEL				
F8	WASHABLE, SMOOTH FINISH SUSPENDED CEILING TILE (GOLD BOND BRAND)				
F9	SMOOTH, WASHABLE STAINLESS STEEL BRUSHED FINISH				
F10	GYP. BOARD WASHABLE CEILING W/ SEMI GLOSS SMOOTH PAINT.				
F11	GALV. METAL SMOOTH FINISH				
F12	GALV. METAL 6"(H) COVE BASE W/ 3/8" RADIUS				
F13	SANITARY CERAMIC TILE COVE (TOPSET/SLIM FOOT DALTILE #S3619T)				
F14	SMOOTH, WASHABLE CLEAR PLASTIC SHEET				
F15	SMOOTH, WASHABLE CLEAR LACQUER FINISH ON EXISTING WOOD				

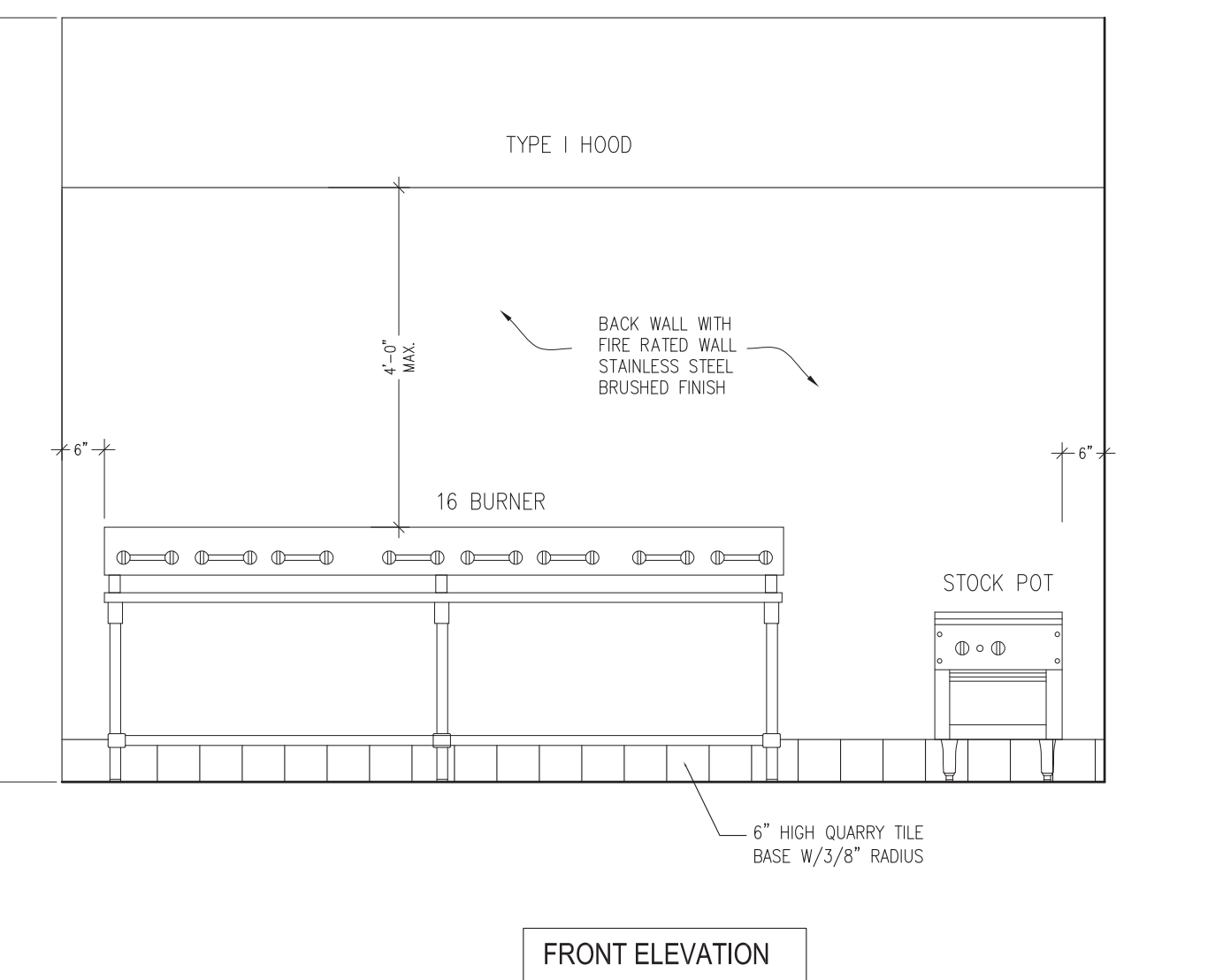
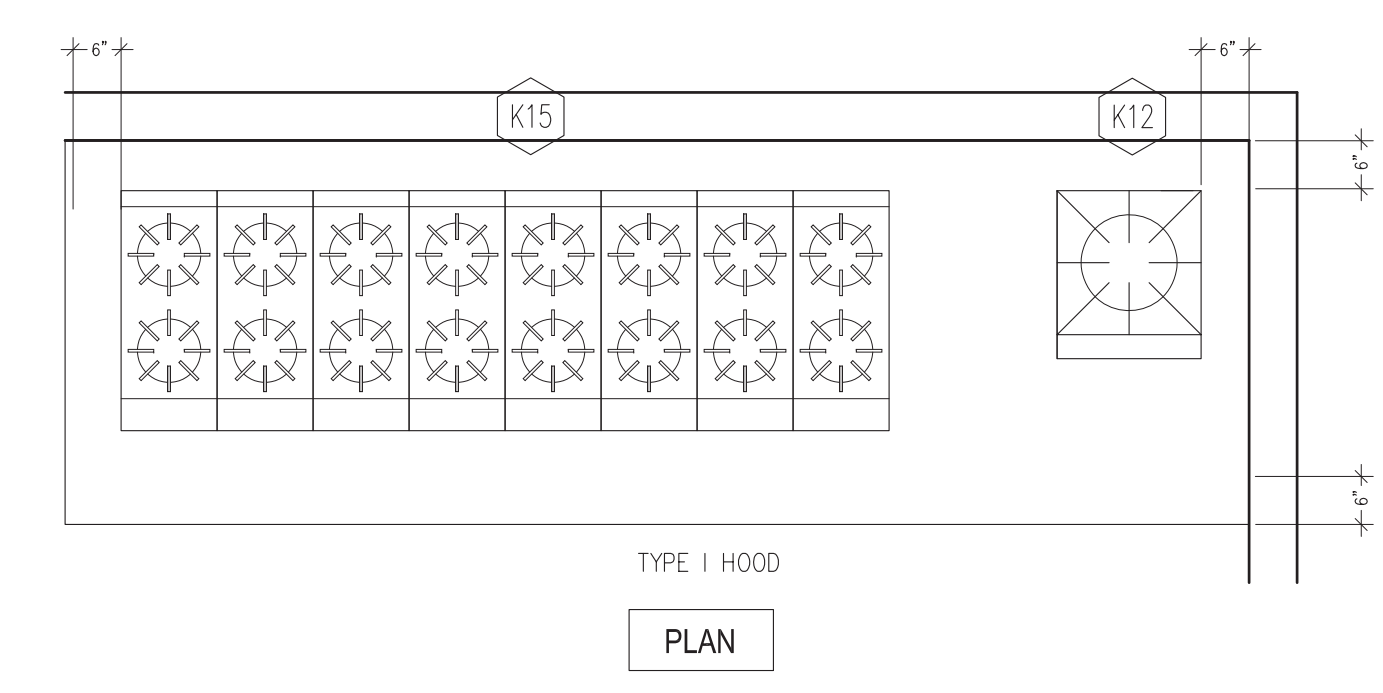
HEALTH DEPARTMENT NOTES:

- ALL EQUIPMENT SHALL MEET NATIONAL SANITATION STANDARD FOUNDATION DESIGN & INSTALLATION REQUIREMENTS OR IT'S EQUIVALENT, (INCLUDING ALL SHELVING AND COUNTERTOP EQUIPMENT SUCH AS SUSHI CASE, ESPRESSO MACHINES, MICROWAVE OVENS, COFFEE MAKERS, etc.)
- LIGHTING FIXTURES IN FOOD PREPARATION, OPEN FOOD STORAGE, AND UTENSIL WASHING AREAS ARE TO BE PROTECTED AGAINST BREAKING THROUGH THE USE OF PLASTIC SLEEVES, SHATTERPROOF SHEILDS, AND/OR OTHER APPROVED DEVICES.
- EXTERIOR DOORS SHALL BE SELF-CLOSING AND FIT TO A MAXIMUM OF 1/4" AT THE BASE AND SIDES.
- TOILET ROOM AND EMPLOYEE CHANGE ROOM DOORS SHALL BE SELF-CLOSING.
- ALL SINKS SHALL BE PROVIDED WITH HOT & COLD RUNNING WATER THROUGH A MIXING FAUCET.
- PROVIDE PERMANENTLY MOUNTED SINGLE SERVICE SOAP & TOWEL DISPENSERS AT ALL HAND WASH SINKS.
- SEAL ALL CRACKS & CREVICES IN COUNTERS, CABINETS, AROUND METAL FLASHING, SINK BACK FLASHERS, & AROUND PIPES AND CONDUITS WITH NON-HARDENING SILICONE SEALANT.
- PROVIDE AN AREA OR CABINET, AWAY FROM FOOD PREPARATION, UTENSIL WASHING, AND FOOD STORAGE AREAS, FOR THE STORAGE OF CLEANING EQUIPMENT AND SUPPLIES.
- ALL PLUMBING, ELECTRICAL, AND GAS LINES SHALL BE CONCEALED WITHIN THE WALL TO AS GREAT AN EXTENT AS POSSIBLE WHERE IT IS NOT POSSIBLE, ALL RUNS SHOULD BE AT LEAST 1/2" AWAY FROM THE WALLS OR CEILING AND 6" OFF THE FLOOR. CONDUIT OR PIPE LINES SHALL NOT BE INSTALLED ACROSS ANY AISLE, TRAFFIC AREA OR DOOR OPENING. MULTIPLE RUNS OR CLUSTERS OF CONDUIT OR PIPE LINES SHALL BE FURRED IN, ENCASED IN AN APPROVED RUNWAY OR OTHER DEPARTMENT APPROVED SEALED ENCLOSURE.
- ALL WET STEAM TABLES, REFRIGERATORS (INCLUDING WALK-IN BOXES), STEAM KETTLES, ICE MACHINES, AND SIMILAR TYPES OF EQUIPMENT SHALL DRAIN INTO FLOOR SINKS. FLOOR SINKS SHALL BE INSTALLED FLUSH WITH THE FLOOR SURFACE. ALL CONDENSE AND SIMILAR LIQUID WASTE SHALL BE DRAINED BY MEANS OF INDIRECT WASTE LINES INTO AN OPEN FLOOR SINK. HORIZONTAL RUNS OF DRAIN LINES SHALL BE 6" OFF THE FLOOR, SLOPE 1/4" PER FOOT AND SHALL TERMINATE AT LEAST 1" ABOVE THE OVERFLOW RIM OF THE FLOOR SINK. FLOOR SINKS SHALL BE LOCATED SO THAT THEY ARE READILY ACCESSIBLE FOR INSPECTION, CLEANING AND REPAIR. WASTE LINES SHALL NOT CROSS ANY AISLE, TRAFFIC AREA OR DOOR OPENING. FLOOR SINKS ARE NOT PERMITTED INSIDE WALK-IN REFRIGERATORS.
- IN EVERY ROOM & AREA IN WHICH FOOD IS PREPARED, PROCESSED OR PACKAGED, OR IN WHICH UTENSILS ARE CLEANED, LIGHTING SHALL BE PROVIDED TO PRODUCE THE FOLLOWING LIGHT INTENSITY WHILE AREA IS IN USE:
  - AT LEAST 10-FOOT CANDLES AT A DISTANCE 30 INCHES ABOVE THE FLOOR IN WALK-IN REFRIGERATOR UNITS & DRY STORAGE AREAS.
  - AT LEAST 20-FOOT CANDLES WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE; WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION; INSIDE EQUIPMENT SUCH AS REACH-IN AND UNDER COUNTER REFRIGERATORS; HANDWASHING AREAS; WAREWASHING AREAS EQUIPMENT AND UTENSIL STORAGE AREAS; AND IN TOILET ROOMS.
  - AT LEAST 50 FOOT CANDLES AT SURFACES WHERE A FOOD EMPLOYEE IS WORKING WITH FOOD OR WITH UTENSILS, EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR; AND IN OTHER ROOMS DURING PERIODS OF CLEANING.

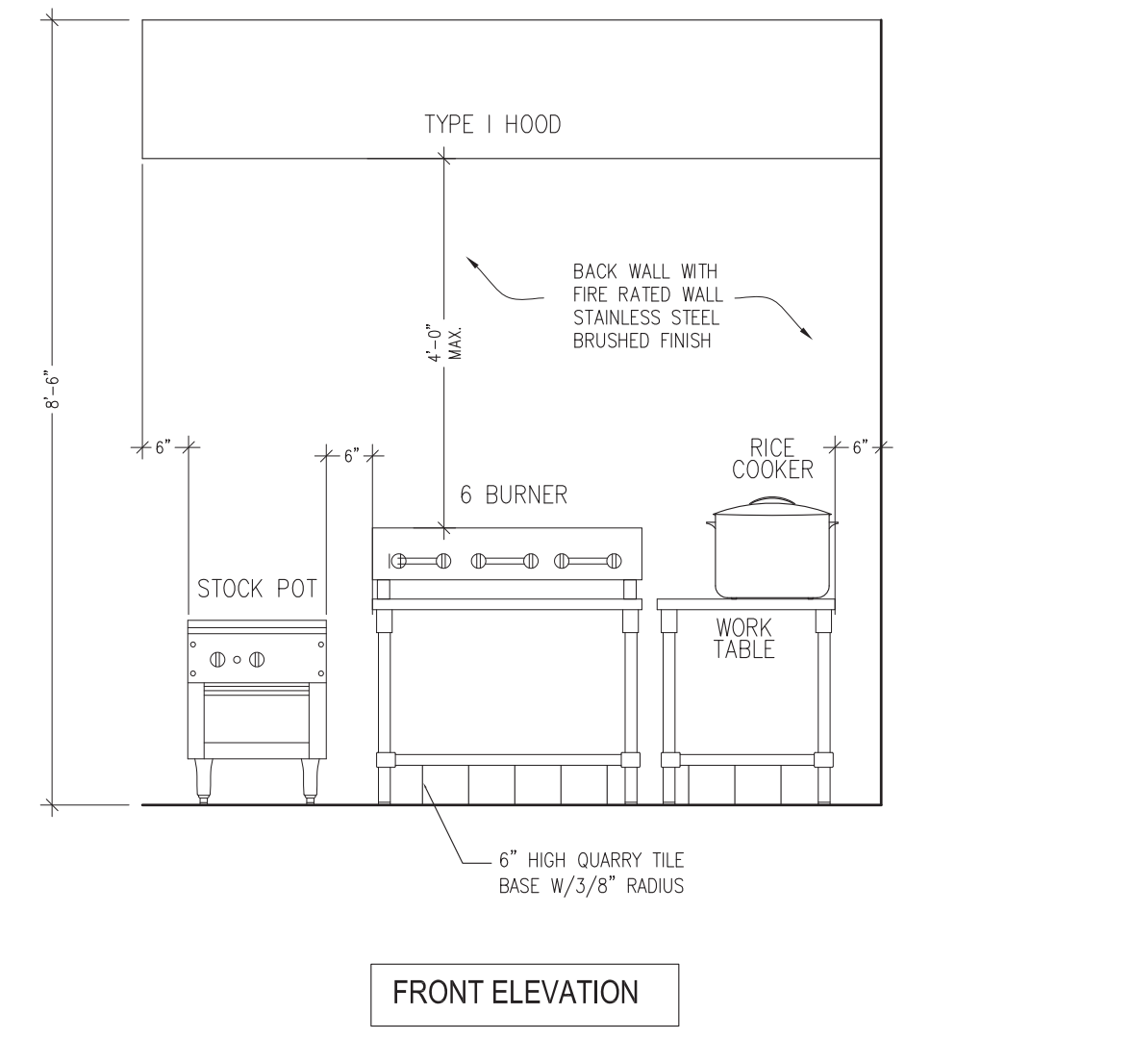
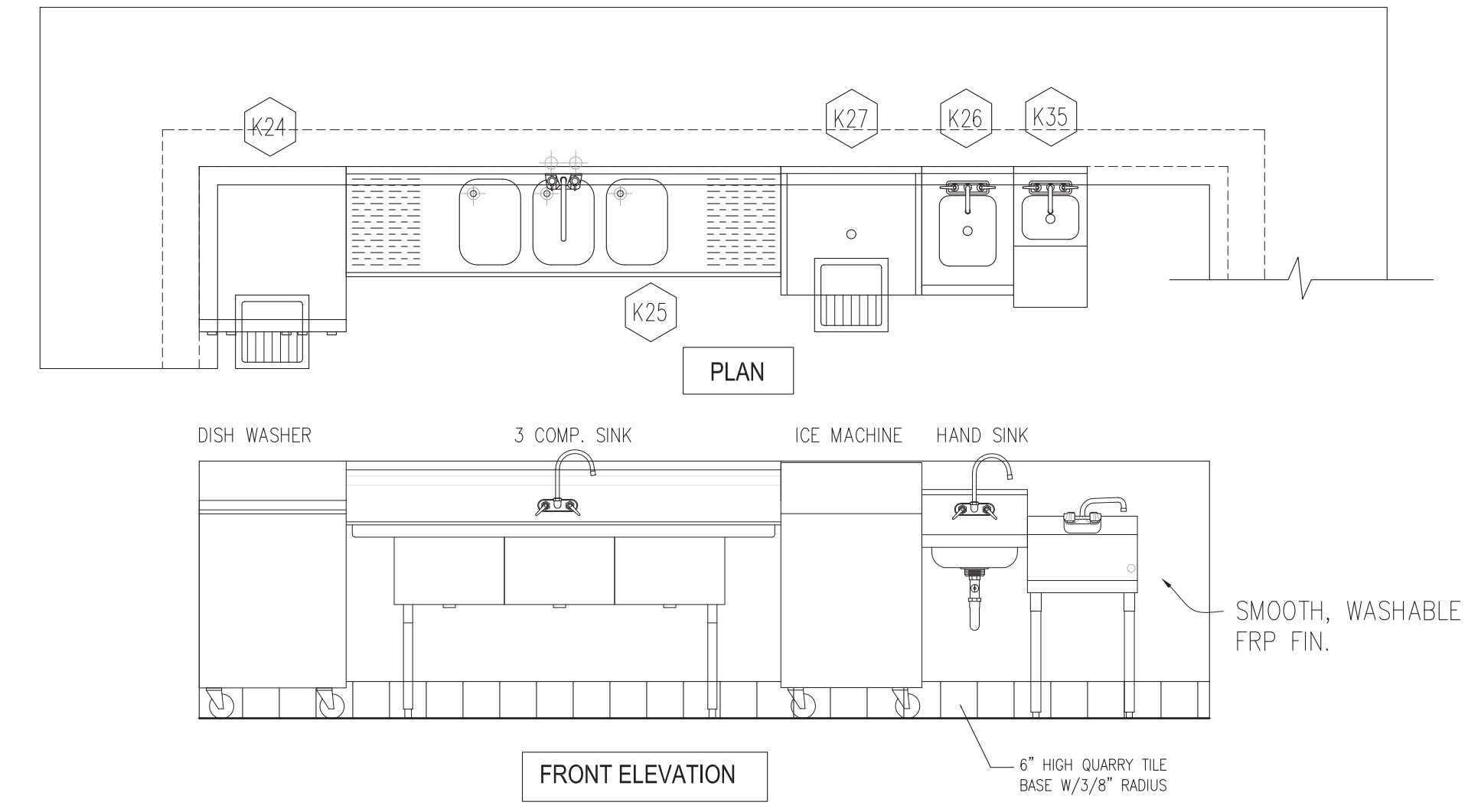
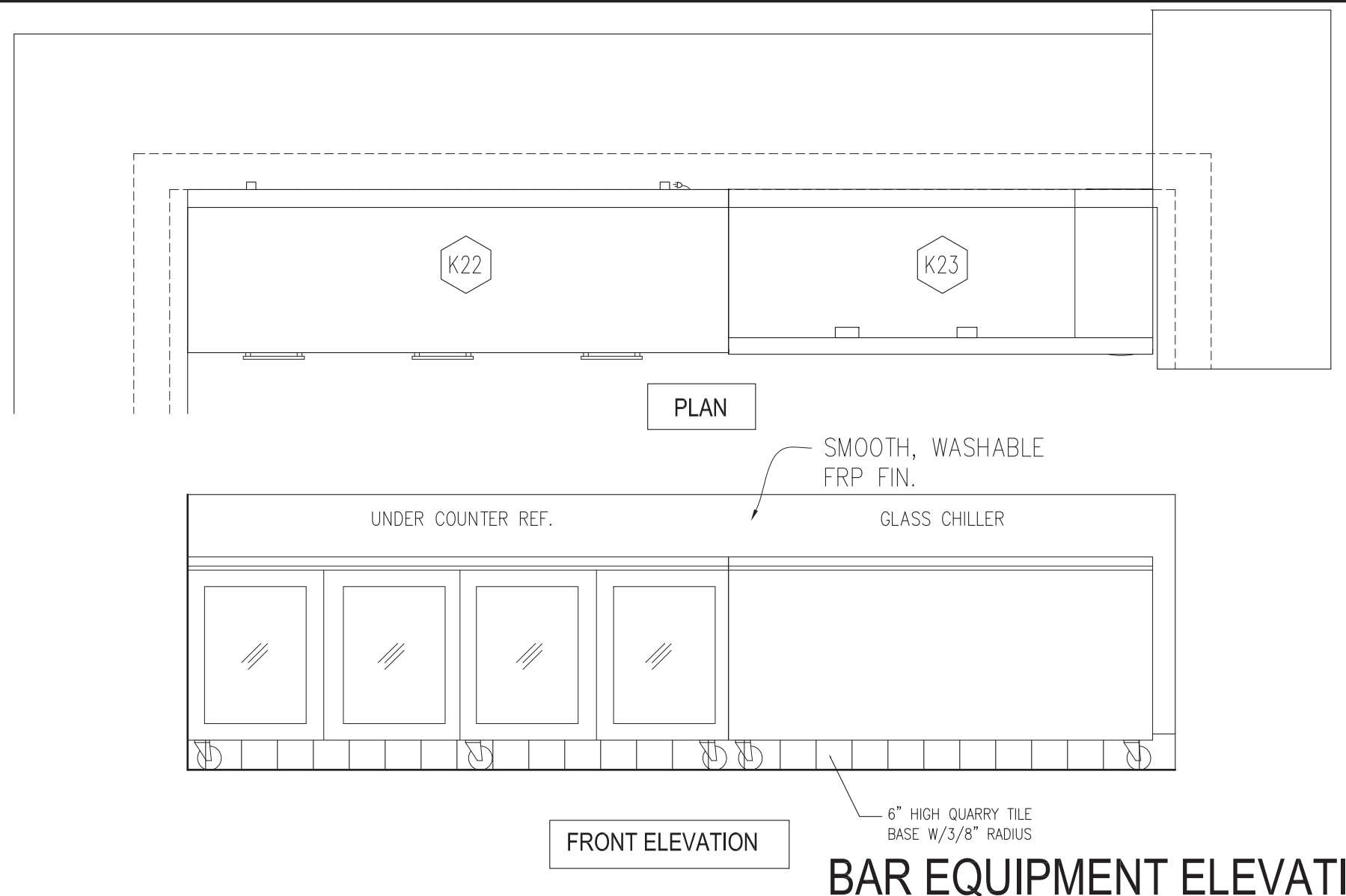
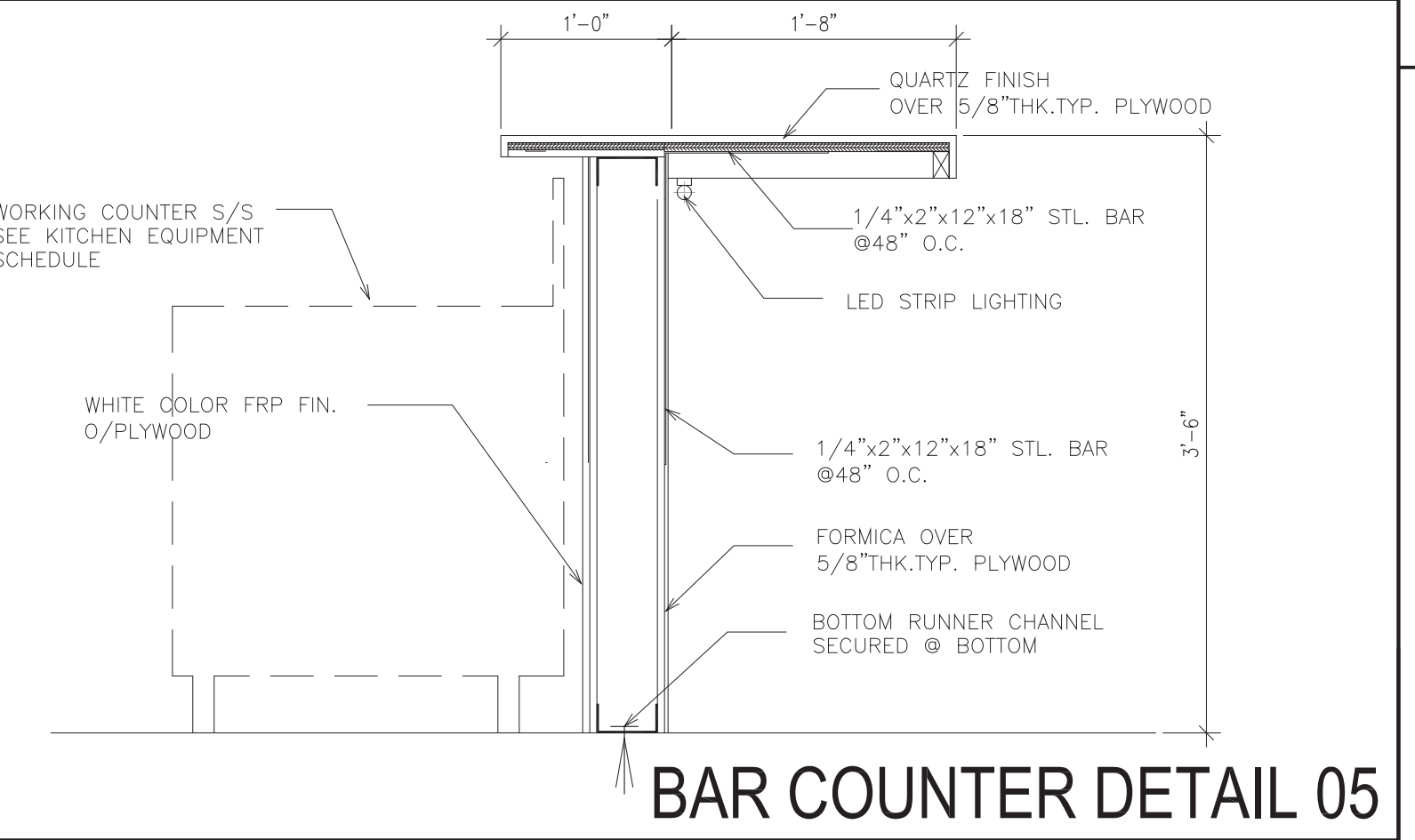
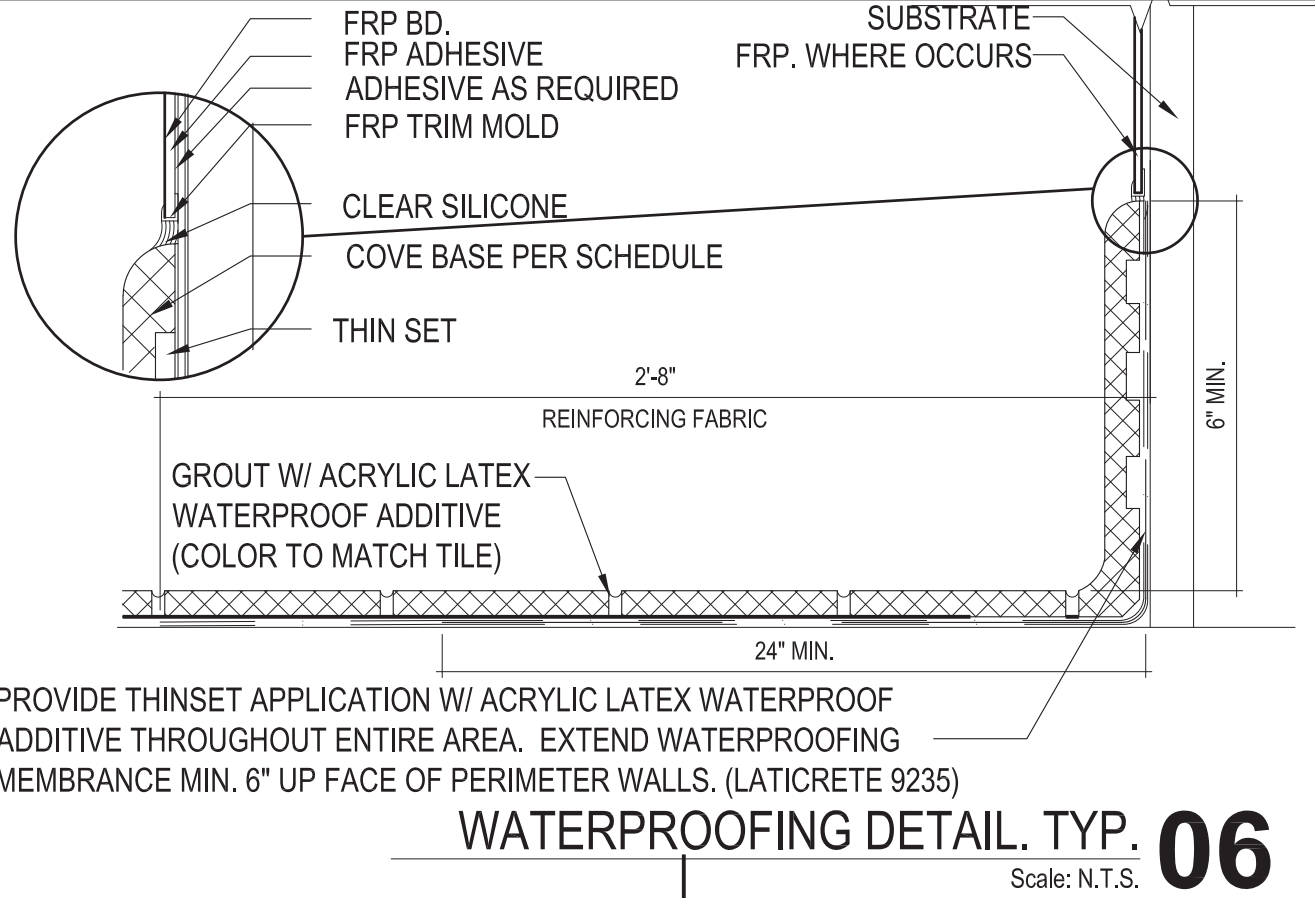
EQUIPMENT SCHEDULE.

EQUIPMENT	DESCRIPTION	MFG.	MODEL	DIMENSION (WXDXH)	LISTING	BASE	REMARKS	PLUMBING			ELECTRICAL		
								WATER C	WASTE H	GAS (MBTU/HR)			
K1	SALAD PREP. REFRIGERATOR	1	TURBO AIR	MST-48-18-N	48 1/4"x33 3/4"x39"	ETL	5" CASTER				SELF CONTAINED	115V-4.4A, 1/3HP	
K2	WORK TABLE		TURBO-AIR	TSW-3048SS	48"x30"x34"	UL	6" LEG	SEE DRAWING FOR SIZE					
K3	AUTOMATIC SLICER	1	GLOBE	G12	10"x8.25"x10.5"	ETL					SELF CONTAINED	115V-3A, 1/2HP	
K4	AUTOMATIC SLICER	1	GLOBE	G12A	10"x8.25"x10.5"	ETL					SELF CONTAINED	115V-3A, 1/2HP	
K5	2DR UNDERCOUNTER FREEZER	1	TURBO AIR	MUF-48-N	48 1/4"x30"x30"	ETL					SELF CONTAINED	115V-2.8A, 1/3HP	
K6	HAND SINK	3	ADVANCED TABCO	D1-1-10SP	10"x14"x10"	NSF		W/ SOAP/TOWEL DISP. IN SINK SPLASH GUARD SIDE, REAR	1/2"	1/2"			
K7	WIRE SHELVES	7	METRO	1848 BR/1836BR	48"x18"x72"/36"x18"x72"	NSF		5 TIES - 18" DEPTH					
K8	MOP SINK	1	GSW	SE 2424 FM	24"x24"x12"	ETL		CHEMICAL SHELVES & MOP RACK	1/2"	1/2"		BACK FLOW PREVENT TYPE FAUCET	
K9	3 COMP. SINK (BOWL SIZE 24X24X14)	1	ADVANCED TABCO	FC-3-2424-24RL	127"x30"x43"	NSF	6" LEG	DRAIN BOARD 24"	1/2"	1/2"	DIRECT		
K10	DISHWASHER	1	OMA	EST-66 EXT	66"x34.5"x73.75"	NSF		DRAIN BOARD MIN. 24" X 24"				208V/60/1	
K11	2DR UNDERCOUNTER REFRIGERATOR	1	TURBO AIR	MUR-48-N	48 1/4"x30"x30"	ETL					SELF CONTAINED	115V-2.5A, 1/5HP	
K12	STOCK POT	1	RADIANCE	TASP-18	18"x21"x24"	ETL		W/ ROUND METAL LEG			79,000		
K13	6 BURNER	1	TURBO AIR	TAHP-36-6	36"x30"x10"	NSF		W/ ST. STL TABLE			192,000		
K14	GAS RICE COOKER	1	RINNAI	PER-55AS	23 7/16"x19"x18"	NSF/CSA		W/ ST. STL TABLE			35,000		
K15	GAS OPEN BURNER	1	VULCAN	VHP848U	48"x31"x16 5/8"	NSF		W/ ST. STL TABLE			240,000		
K16	PREP. SINK	1	ADVANCED TABCO	FS-2-2424-24RL	96"x24"x37"	NSF			1/2"	1/2"	INDIRECT	FLOOR SINK	
K17	ICE MAKER W/ICE BIN	1	HOSHIZAKI	KM-1100MAJ	50"x26.5"x33.25"	UL/NSF	6" LEG	WASTE 3/4"	1/2"	1/2"	INDIRECT	FLOOR SINK	120V, 1.7A, 1/3HP
K18	LOCKER	1	GSW	EL-5DR, 2DR	12"x20"x77"	NSF		W/ 6"HT. METAL LEG					
K19	SODA MACHINE	1	COCA COLA	6V	23"x23"x54.50"	NSF						FLOOR SINK	115V-20A
K20	BEVERAGE COOLER	2	TURBO AIR	TGM-22RVB-N6	28 3/4"x27 5/8"x79 7/8"	ETL						SELF CONTAINED	115V-2.2A, 1/5HP
K21	RICE WARMER	1	OMCAN	43423	18.9"x15"x15"	ETL		S/S WORK TABLE					110V- 103W
K22	BAR UNDERCOUNTER REFRIGERATOR	1	TRUE	TBB-4G-HC-LD	90 3/8"x27 3/4"x37"	ETL						SELF CONTAINED	115V-2.8A, 1/4HP
K23	BAR GLASS CHILLER	1	AVANTCO	GF50-HC	50"x28"x34"	ETL						SELF CONTAINED	115V-1.91A, 1/2HP
K24	BAR DISHWASHER	1	AUTO CHLOR	U34	20"x28 3/4"x34"	NSF							115V-20A
K25	BAR 3 COMP. SINK	1	KROWNE	CS-1860	60"x18 1/2"x34"	NSF		20" LEGS	1/2"	1/2"	INDIRECT	FLOOR SINK	
K26	BAR HAND SINK	1	ADVANCED TABCO	SC-12-TS-S	12"x21"x33"	NSF		W/ METAL LEG	1/2"	1/2"			
K27	BAR ICE MAKER	1	SCOTSMAN	CU50	20"x28 3/4"x34"	NSF							115V-15A
K28	DRAFT BEER CHILLER	1	MICRO MATIC	MMPP4301-4PKG	20"x17"x27.75"	NSF							115V-17.7A, 1/3HP
K29	AIR CURTAIN	1	MARS	NH-236-1U-TS	36"x16"x14"	ETL							115V-9A
K30	EXHAUST HOOD	2	CAPTIVE AIR	SEE M DRAWING		UL/NSF							
K31	WALK IN COOLER & FREEZER	2	AIR COOLER INC										
K32	GAS WATER HEATER	2	A.O SMITH	BTH-250(A)	SEE P DRAWING								
K33	DRY AGED REFRIGERATOR	4	DRYAGER	UX 1500 PRO	27.56"x29.21X64.96"	ETL						SELF CONTAINED	115V-2A
K34	ROASTER BBQ	1	PROSMOKER	100SS	45"x26"x62"	ETL						SELF CONTAINED	115V-5A
K35	DUMP SINK	1	ADVANCED TABCO	SL-RS-12	12"x23"x33"	NSF		20" LEGS	1/2"	1/2"			
K36	ICE CREAM	1	OMCAN	FR-CN-0282	45"x25"x33.2"	ETL		2 CASTER	1/2"	1/2"		SELF CONTAINED	115V-2.2A
K37	1 COMP. SINK	1	ADVANCED TABCO	FS-1-1818-1BR	38 1/2"x24"x37"	NSF			1/2"	1/2"			
K38	PRE-RINSE UNIT	1	GSW	AA-944G		NSF			1/2"	1/2"			
K39	DISH WASHER HOOD	1	CAPTIVE AIR	SEE M DRAWING									
K40	DISH WASHER DRAIN TABLE	3	GSW	DT60S-L		ETL							

C: COLD WATER  
H: HOT WATER



KITCHEN EQUIPMENT ELEVATION 01  
Scale: 1/2" = 1'-0"



**ahkarchitecture**  
architecture/planning/interior

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email: contact@ahkarchitecture.com

LICENSED ARCHITECT  
ANDREW H. KIM  
C-31817  
STATE OF CALIFORNIA

TENANT IMPROVEMENT PROJECT  
THIRSTY COW KOREAN BBQ  
5939 CHAPMAN AVE. GARDEN GROVE, CA 92845

35db  
INTERIOR DESIGN

KITCHEN EQUIPMENT ELEVATION  
SCALE: 1/4" = 1'-0"

DATE: \_\_\_\_\_  
DRAWN BY: \_\_\_\_\_  
CHECKED BY: \_\_\_\_\_  
JOB NO. \_\_\_\_\_

A2.1  
PERMIT SUBMITTAL SET



DECISION NO. 1852-24

A DECISION OF THE ZONING ADMINISTRATOR OF THE CITY OF GARDEN GROVE APPROVING CONDITIONAL USE PERMIT NO. CUP-262-2024, FOR A PROPERTY LOCATED AT 5939 CHAPMAN AVENUE, ASSESSOR'S PARCEL NO. 224-222-12.

BE IT RESOLVED that the Zoning Administrator of the City of Garden Grove does hereby approve Conditional Use Permit No. CUP-262-2024, for property located on the northwest corner of Valley View Street and Chapman Avenue, at 5939 Chapman Avenue, Assessor's Parcel No. 224-222-12.

BE IT FURTHER RESOLVED in the matter of Conditional Use Permit No. CUP-262-2024, the Zoning Administrator of the City of Garden Grove does hereby report as follows:

1. The subject case was initiated by BWTC, LLC., with the authorization of the property owner, Domain Corporation.
2. The applicant is requesting approval of a Conditional Use Permit to allow a new restaurant to operate with a new original State Alcoholic Beverage Control (ABC) Type "47" (On-Sale, General, Eating Place) License.
3. Pursuant to the California Environmental Quality Act ("CEQA"), the Zoning Administrator hereby determines that the proposed project is categorically exempt from the CEQA pursuant to Section 15301, Existing Facilities, of the CEQA Guidelines (14 Cal. Code Regs., Section §15301).
4. The site is improved with a commercial center, comprised of an in-line multi-tenant building, and one pad building.
5. Existing land use, zoning, and General Plan designation of property within the vicinity of the subject property have been reviewed.
6. Report submitted by City Staff was reviewed.
7. Pursuant to a legal notice, a public hearing was held on June 27, 2024, and all interested persons were given an opportunity to be heard.
8. The Zoning Administrator gave due and careful consideration to the matter during its meeting of June 27, 2024, and

BE IT FURTHER RESOLVED, FOUND AND DETERMINED that the facts and reasons supporting the conclusion of the Zoning Administrator, as required under Municipal Code Section 9.32.030 (Conditional Use Permits), are as follows:

FACTS:

The subject site is an approximately 13.7-acre commercial plaza, Eastgate Plaza, located on the northwest corner of Valley View Street and Chapman Avenue. The plaza consists of an in-line multi-tenant commercial building, and one pad building. The subject shopping center is currently occupied by a variety of uses, including restaurants, retail, and personal service businesses. The site can be accessed from both Valley View Street and Chapman Avenue.

The subject property has a General Plan Land Use Designation of Residential/Commercial Mixed Use (RC2), and is zoned C-2 (Community Commercial). The subject shopping center is adjacent to R-3 (Multiple-Family Residential) zoned properties to the north and west, separated by a public alley, C-1 (Neighborhood Commercial) and C-2 zoned properties to the east, across Valley View Street, and C-2 and PUD-104-73 (Planned Unit Development) zoned properties, to the south, across Chapman Avenue. Surrounding uses include residential uses to the north and west, commercial uses to the east, across Valley View Street, and a mix of commercial and residential uses to the south, across Chapman Avenue.

The subject tenant space is an existing approximately 8,300 square foot restaurant pad building. According to business tax and license records, the restaurant was previously occupied by Souplantation from 1984 to 2021. After Souplantation ceased its operation, the building remained vacant.

The applicant became the lessee of subject tenant space in September 2023 and proposes to operate the space as a restaurant under the name of "Thirsty Cow". The applicant is experienced in the food industry, and currently operates the original Thirsty Cow located in the City of Industry. The subject tenant space will be the applicant's second Thirsty Cow restaurant location.

In May 2, 2024, the City issued building permit No. 2024-02060 allowing a tenant improvement, which included an approximately 160 square foot building addition to the existing restaurant, along with other associated interior improvements such as a storage area, a reconfigured dining area, and installation of new appliances. The applicant anticipates the restaurant's grand opening in November 2024.

The applicant is requesting Conditional Use Permit approval to allow the new restaurant to operate with a new original State ABC Type "47" (On-Sale, General, Eating Place) License. Garden Grove Municipal Code Section 9.16.020.080 requires approval of a Conditional Use Permit for the addition of a new original ABC License to a restaurant.

Thirsty Cow will be a full-service dine-in restaurant that is specialized in Korean barbeque. The operational hours of the restaurant will be as follows:

- Monday to Thursday: 4:00 p.m. – 10:00 p.m.
- Friday: 4:00 p.m. – 11:30 p.m.
- Saturday: 11:00 a.m. – 11:30 p.m.
- Sunday: 11:00 a.m. – 10:30 p.m.

These hours are consistent with the City's standard hours of operation for an ABC Type "47" restaurant establishments (8:00 a.m. to 11:00 p.m., Sunday through Thursday, and 8:00 a.m. to 12:30 a.m., Friday to Saturday). The restaurant will employ approximately fifty (50) employees including part-time and full-time. The Police Department is supportive of the restaurant's operating hours. In the event problems arise concerning the operation of this business, the hours of operation may be reduced by order of the Police Department.

The restaurant is located in a low-crime district, and in an area with an under-concentration of Alcoholic Beverage Control "On-Sale" Licenses. A summary of the district is as follows:

- The subject site is located in Crime Reporting District No. 12.
- The crime count for the District is 38.
- Average crime count per district in the City is 70.
- A District is considered high when it exceeds the Citywide average by 20%.
- The subject District has a crime count of 45% below the Citywide average; therefore, it is considered a low-crime area.
- The subject site is located in Alcoholic Beverage Control Census Report District No. 1100.01.
- ABC Census Reporting District No. 1100.01 allows for five (5) on-sale licenses within the District. Currently, there are two (2) on-sale licenses in the District. The approval of this CUP will add a new ABC Type "47" (On-Sale, General, Eating Place) License. The approval of this Conditional Use Permit will increase the number of on-sale ABC Licenses in the District by one (1), and the total number of on-sale licenses in the District will be three (3).

A finding for public convenience or necessity is not required for this request since the restaurant is not located in a district with a high-crime rate or in an area with an undue concentration of ABC licenses.

The Community Development Department and the Police Department have reviewed the request and are supporting the proposal. All standard Conditions of Approval for a Type "47" License will apply.

#### FINDINGS AND REASONS:

1. That the proposed use will be consistent with the City's adopted General Plan and redevelopment plan.

The subject property has a General Plan Land Use Designation of

Residential/Commercial Mixed Use 2 (RC2), and is zoned C-2 (Community Commercial). The RC2 designation is intended to provide for a mix of residential and commercial uses mostly around older underutilized, multi-tenant commercial developments. In particular, the subject proposal is consistent with the following General Plan Goals, Policies, and Implementation Measures:

*Policy LU-1.4 Encourage a wide variety of retail and commercial services, such as restaurants and cultural arts / entertainment, in appropriate locations.* The subject restaurant is located on Chapman Avenue, within a commercial plaza that consists of retail, and other commercial services. The addition of alcohol sales to the restaurant will add an additional amenity to the restaurant that enhances the customer dining experience and maintains the intent of being a business serving the local community.

*Goal LU-4 Uses compatible with one another.* The request is to serve alcohol at a new restaurant. The location of the restaurant is within an existing multi-tenant commercial center with a variety of commercial uses. Directly adjacent to the subject use are similar restaurant and retail uses. Sale of alcohol uses are compatible with these uses, and other lighter commercial uses. Furthermore, provided the Conditions of Approval are adhered to for the life of the project, the use will be compatible with other commercial uses, and will be harmonious with the persons who work and live in the area.

*Goal LU-5 Economically viable, vital, and attractive commercial centers throughout the City that serve the needs of the community.* Restaurant uses, in a variety of different cuisines and services, can enhance the vitality of the City's commercial centers. The proposed Conditional Use Permit would allow for the service of alcohol at a new restaurant. The service of alcohol is intended to enhance the dining experience at the restaurant. This enhances the community, by providing another unique dining opportunity.

*Policy LU-6.2 Encourage a mix of retail and commercial services along the major corridors and in centers to meet the community's needs.* The subject request for a Conditional Use Permit to allow the service of alcohol at the new restaurant would add an additional amenity that enhances the customer dining experience and maintains the intent of being a business serving the local community, while also contributing to the mix of retail, personal and commercial services along a major commercial corridor. The area surrounding the subject restaurant features a wide variety of existing commercial uses. With the subject request, the proposed use will further enhance the variety of commercial uses in the area, and the Chapman Avenue and Valley View Street commercial corridors will become more resilient to any future demands.

*Goal ED-2 The City must attract new businesses, while supporting and assisting those already located within Garden Grove.* The proposed Conditional

Use Permit is intended to enhance the dining experience at a new restaurant. Approval of the Conditional Use Permit would provide the restaurant with additional resources to be successful.

*SAF-IMP-2C Involve law enforcement agencies in the design and planning phases of ABC licensed establishments to reduce design elements that conceal or encourage criminal activity.* The Garden Grove Police Department has reviewed all relevant data pertaining to the proposed Conditional Use Permit. The intent of their review is to reduce the number of alcohol-related crimes, and promote the safe operation of the restaurant. No concerns were raised by the Police Department regarding the addition of an ABC License to the restaurant. Standard Conditions of Approval for ABC Type "47" (On-Sale, General, Eating Place) licensed establishments have been incorporated, which in part, address hours of operation, loitering, on-site security, the sale of alcoholic beverages for off-site consumption, parking lot lighting, and graffiti abatement. The Police Department has reviewed the request and is supportive of the proposal.

2. That the requested use at the location proposed will not: adversely affect the health, peace, comfort, or welfare of the persons residing or working in the surrounding area, or unreasonably interfere with the use, enjoyment, or valuation of the property of other persons located in the vicinity of the site, or jeopardize, endanger, or otherwise constitute a menace to public health, safety, or general welfare.

The use will not adversely affect the health, peace, comfort or welfare of persons residing or working in the surrounding area. The Conditions of Approval will minimize potential impacts to the adjoining area. Hours of operation will be limited to the City's standard hours of operation for ABC Type "47" restaurant establishments (8:00 a.m. to 11:00 p.m., Sunday through Thursday, and 8:00 a.m. to 12:30 a.m., Friday to Saturday). Limitations on the hours of alcohol sales can limit any impacts on the surrounding area.

The use will not unreasonably interfere with the use, enjoyment, or valuation of other property located within the vicinity of the site, provided the Conditions of Approval are adhered to for the life of the project. By operating as a full service restaurant, with ancillary beer and wine sales for on-site consumption only, the use will be compatible with the surrounding uses.

3. That the proposed site is adequate in size and shape to accommodate the yards, walls, fences, parking and loading facilities, landscaping and other development features prescribed in this title or as is otherwise required in order to integrate such use with the uses in the surrounding area.

The site, with the existing site improvements, is of adequate size to accommodate the proposed use within the surrounding area. No modifications

are required to any of the existing site development features on site, which includes any buildings, yards, walls, fences, parking and loading facilities, and landscaping.

4. That the proposed site is adequately served: by highways or streets or sufficient width and improved as necessary to carry the kind and quantity of traffic such as to be generated, and by other public or private service facilities as required.

The subject site is located on the north side of Chapman Avenue, which is classified as a Primary Arterial Roadway with a 100'-0" ultimate right-of-way and is improved with curbs, gutters, and sidewalks. The commercial center is adequately accessed by driveways along Chapman Avenue and Valley View Street. On-site circulation is adequate to serve all the uses in the commercial center. The site is also sufficiently served by public service facilities, such as public utilities: gas, electric, water, and sewer facilities. As a part of this request, no changes are proposed for the design and function of the subject restaurant or shopping center. Therefore, the site will continue to be adequately served by all existing highways, streets, and other public and private service facilities.

#### INCORPORATION OF FACTS AND REASONS SET FORTH IN THE STAFF REPORT

In addition to the foregoing, the Zoning Administrator incorporates herein by this reference, the facts and reasons set forth in the staff report.

BE IT FURTHER RESOLVED that the Zoning Administrator does conclude:

1. The Conditional Use Permit does possess characteristics that would indicate justification of the request in accordance with Municipal Code Section 9.32.030 (Conditional Use Permits).
2. In order to fulfill the purpose and intent of the Municipal Code and thereby promote the health, safety, and general welfare, the following Conditions of Approval, attached as Exhibit "A", shall apply to Conditional Use Permit No. CUP-262-2024.

Dated: June 27, 2024

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DAVID DENT  
ZONING ADMINISTRATOR

**EXHIBIT "A"**  
**Conditional Use Permit No. CUP-262-2024**

5939 Chapman Avenue  
(APN: 224-222-12)

**CONDITIONS OF APPROVAL**

**General Conditions**

1. Each owner of the property shall execute, and the applicant shall record against the property, a "Notice of Discretionary Permit Approval and Agreement with Conditions of Approval," as prepared by the City Attorney's Office, within 30 days of approval. This Conditional Use Permit runs with the land and is binding upon the property owner, his/her/its heirs, assigns, and successors in interest.
2. All Conditions of Approval set forth herein shall be binding on and enforceable against each of the following, and whenever used herein, the term "applicant" shall mean and refer to each of the following: the project applicant, BWTC, LLC, the developer of the project, the owner(s) and tenants(s) of the property, and each of their respective successors and assigns. The applicant and subsequent owner/operators of such business shall adhere to the conditions of approval for the life of the project, regardless of property ownership. Any changes of the conditions of approval require approval by the applicable City hearing body, except as otherwise provided herein.
3. Approval of this Conditional Use Permit shall not be construed to mean any waiver of applicable and appropriate zoning and other regulations; and wherein not otherwise specified, all requirements of the City of Garden Grove Municipal Code shall apply.
4. This Conditional Use Permit only authorizes an 8,300 square foot restaurant to operate with an Alcoholic Beverage Control Type "47" (On-Sale, General, Eating Place) License as identified, and depicted, on the plans submitted by the applicant and made part of the record of the June 27, 2024 Zoning Administrator proceedings. Approval of this Conditional Use Permit shall not be construed to mean any waiver of applicable and appropriate zoning and other regulations; and wherein not otherwise specified, all requirements of the City of Garden Grove Municipal Code shall apply. Modifications, which do not change the intent of the project, may be approved by the Community Development Director.
5. Minor modifications to the approved site plan, floor plan, and/or these Conditions of Approval may be approved by the Community Development Director, in his or her discretion. Proposed modifications to the approved floor plan, site plan, or Conditions of Approval that would result in the

intensification of the project or create impacts that have not been previously addressed, and which are determined by the Community Development Director not to be minor in nature shall be subject to approval of new and/or amended land use entitlements by the applicable City hearing body.

6. All conditions of approval shall be implemented at the applicant's expense, except where specified in the individual condition.

### **Orange County Fire Authority**

7. The applicant shall comply with all applicable Orange County Fire Authority requirements, including, but not limited to the Fire Master Plan.

### **Public Works Environmental Services Division**

8. The restaurant shall be operated in accordance with Ordinance No. 6 of the Garden Grove Sanitary District Code of Regulations.
9. The applicant shall install a Grease Control Device per the requirements of the Environmental Services Division, if such a device is not already installed.
10. Trash enclosure areas shall be of appropriate size and number in order to accommodate three (3) separate recycling containers according to the State recycling regulations of Assembly Bill (AB) 939, AB 341, AB 1826, and Senate Bill (SB) 1383.

### **Police Department**

11. There shall be no gaming tables or gaming machines, as outlined in City Code Sections 8.20.010 and 8.20.050, on the premises at any time.
12. Hours of operation shall be permitted only between the City's standard hours of operation for ABC Type "47" restaurant establishments (8:00 a.m. to 11:00 p.m., Sunday through Thursday, and 8:00 a.m. to 12:30 a.m., Friday to Saturday). The City of Garden Grove reserves the right to reduce hours of operation, by order of the Chief of the Police Department, in the event problems arise due to noise, disturbances or other problems that may be resolved by modifying the hours of operation.
13. There shall be no customers or patrons in or about the premises when the establishment is closed.



14. In the event security problems occur, and at the request of the Police Department, the permittee, at his own expense, shall provide a California licensed, uniformed security guard(s) on the premises during such hours as requested by the Police Department.
15. The sale of alcoholic beverages for consumption off of the premises is prohibited.
16. The sale or service of alcohol shall cease thirty (30) minutes prior to the required closing time.
17. There shall be no enclosed booths on the premises at any time. Walls and/or partitions exceeding thirty-six (36) inches in height, which partially enclose or separate booths, shall be of a clear and transparent material. No item shall be placed in the area of the booths that would limit or decrease the visibility of the interior of the business from any location within the business.
18. The private dining room shall maintain clear and unobstructed glass walls to provide visibility into the room from the main dining area at all times.
19. The applicant shall maintain a level of lighting in the establishment sufficient to ensure that individuals inside the restaurant can be clearly seen and identified by an observer at all times. Low-level lighting that does not enable an observer to clearly see and identify individuals inside the restaurant is prohibited.
20. No payment (entrance fee/cover charge) shall be charged to gain access to the business at any time.
21. No "B-girl" or "hostess" activity (as defined in Penal Code Section 303) shall occur within the establishment at any time.
22. No employee or agent shall, be permitted to accept money or any other thing of value from a customer for the purpose of sitting or otherwise spending time with customers while in the establishment, nor shall the business provide or permit, or make available either gratuitous or for compensation, male or female persons who act as escorts, companions, or guests of and for the customers.
23. No employee or agent shall solicit or accept any alcoholic or nonalcoholic beverage from any customer while in the business.

24. The business shall show proof to the Police Department that all members of the business staff have completed the LEAD training (Licensee Education on Alcohol and Drugs) through Alcoholic Beverage Control (ABC) or an ABC approved "Responsible Beverage Service (RBS) Training" program.
25. In the event that the Alcoholic Beverage Control (ABC) License is suspended for any period of time and/or fined for any ABC violation as a result of disciplinary action, the Conditional Use Permit shall be presented to the Planning Commission for review or further consideration.
26. Any violations or noncompliance with the conditions of approval may result in the issuance of an Administrative Citation of up to \$1,000 pursuant to GGMC 1.22.010(a).

### **Community Development Department**

27. The establishment shall be operated as a "Bona Fide Eating Place" as defined by the Department of Alcoholic Beverage Control (ABC). The restaurant shall contain sufficient space and equipment to accommodate a full restaurant kitchen, and the kitchen shall be open and preparing food during all hours the establishment is open. The establishment shall provide an assortment of foods normally offered in restaurants. The service of only appetizers, sandwiches and/or salads shall not be deemed in compliance with this requirement.
28. At all times when the establishment is open for business, the sale of alcoholic beverages shall be incidental to the sale of food. The quarterly gross sales of alcoholic beverages shall not exceed 35% of the quarterly gross sales of food.
29. Food service shall be provided during all hours the restaurant is open, and shall also be available at all times when alcoholic beverages are being served.
30. The applicant shall, upon request, provide the City of Garden Grove with an audited report of sales ratio of food to alcoholic beverages.
31. No outdoor storage or display shall be permitted outside of the building, including, but not limited to, storage and display of merchandise, cardboard, pallets, or boxes.
32. A prominent, permanent sign stating "NO LOITERING IS ALLOWED ON OR IN FRONT OF THE PREMISES" shall be posted in a place that is clearly visible to patrons of the licensee. The sign lettering shall be four (4) to six (6) inches

high with black letters on a white background. The sign shall be displayed near or at the entrance, and shall also be visible to the public.

33. There shall be no amusement devices permitted on the premises at any time.
34. There shall be no live entertainment, dancing, karaoke, or disc jockey (DJ) entertainment permitted on the premises at any time. Amplified background music emitted from a jukebox or other amplified stereo system may be permitted to enhance the dining experience, but the sound emitted from the premises shall not be audible outside of the establishment.
35. There shall be no raised platform, stage or dance floor allowed on the premises at any time.
36. There shall be no uses or activities permitted of an adult-oriented nature as outlined in City Code Section 9.08.070.
37. There shall be no deliveries to or from the premises between the hours of 10:00 p.m. and 7:00 a.m., seven (7) days a week.
38. All rear doors shall be kept closed at all times, except to permit employee ingress and egress, and in emergencies.
39. Litter shall be removed daily from the premises, including adjacent public sidewalks, and from all parking areas under the control of the licensee. These areas shall be swept or cleaned, either mechanically or manually, on a weekly basis, to control debris.
40. All trash bins shall be kept inside the trash enclosure, and gates closed at all times, except during disposal and pick-up. Trash pick-up shall be at least three (3) times a week.
41. The applicant/property owner shall maintain all existing landscaped areas in a neat and healthy condition. Landscaping maintenance shall include pruning or removal of overgrown weeds and vegetation.
42. The applicant/property owner shall abate all graffiti vandalism within the premises. The applicant/property owner shall implement best management practices to prevent and abate graffiti vandalism within the premises throughout the life of the project, including, but not limited to, timely removal of all graffiti, the use of graffiti resistant coatings and surfaces, the installation of vegetation screening of frequent graffiti sites, and the installation of signage, lighting, and/or security cameras, as necessary.

Graffiti shall be removed/eliminated by the applicant/property owner as soon as reasonably possible after it is discovered, but not later than 72 hours after discovery.

43. The applicant is advised that the establishment is subject to the provisions of State Labor Code Section 6404.5 (ref: State Law AB 13), which prohibits smoking inside the establishment as of January 1, 1995.
44. No roof-mounted mechanical equipment shall be permitted unless a method of screening complementary to the architecture of the building is approved by the Community Development Department, Planning Services Division. Said screening shall block visibility of any roof-mounted mechanical equipment from view of public streets and surrounding properties.
45. The applicant shall be responsible for providing adequate parking area lighting in compliance with City regulations. Lighting in the parking area shall be directed, positioned, or shielded in such a manner so as not to unreasonably illuminate adjacent properties.
46. No satellite dish antennas shall be installed on said premises unless, and until, plans have been submitted to, and approved by, the Community Development Department, Planning Division. No advertising material shall be placed thereon.
47. There shall be no outdoor activities conducted on the premises without approval of a Special Event Permit or Community Event Permit.
48. Permits from the City of Garden Grove shall be obtained prior to displaying any temporary advertising (i.e., banners).
49. Signs shall comply with the City of Garden Grove sign requirements. No more than 15% of the total window area and clear doors shall bear advertising or signs of any sort. No signs advertising alcoholic beverages shall be placed on the windows. Any opaque material applied to the store front, such as window tint, shall count toward the maximum window coverage area.
50. Any modifications to existing signs or the installation of new signs shall require approval by the Community Development Department, Planning Services Division prior to issuance of a building permit.

Conditional Use Permit No. CUP-262-2024  
Conditions of Approval

51. A copy of the decision and the conditions of approval for Conditional Use Permit No. CUP-262-2024 shall be kept on the premises at all times.
52. The permittee shall submit a signed letter acknowledging receipt of the decision approving Conditional Use Permit No. CUP-262-2024 and his/her agreement with all conditions of the approval.
53. The Conditional Use Permit may be called for review by City staff, the City Council, or Planning Commission, if noise or other complaints are filed and verified as valid by the Code Enforcement office or other City department concerning the violation of approved conditions, the Garden Grove Municipal Code, or any other applicable provisions of law.
54. If deemed necessary by the Community Development Director, the Conditional Use Permit may be reviewed within one year from the date of this approval, and every three (3) years thereafter, in order to determine if the business is operating in compliance.
55. The applicant shall, as a condition of project approval, at its sole expense, defend, indemnify and hold harmless the City, its officers, employees, agents and consultants from any claim, action, or proceeding against the City, its officers, agents, employees and/or consultants, which action seeks to set aside, void, annul or otherwise challenge any approval by the City Council, Planning Commission, or other City decision-making body, or City staff action concerning Conditional Use Permit No. CUP-262-2024. The applicant shall pay the City's defense costs, including attorney fees and all other litigation related expenses, and shall reimburse the City for court costs, which the City may be required to pay as a result of such defense. The applicant shall further pay any adverse financial award, which may issue against the City including, but not limited to, any award of attorney fees to a party challenging such project approval. The City shall retain the right to select its counsel of choice in any action referred to herein.
56. Unless a time extension is granted pursuant to Section 9.32.030.D.9 of Title 9 of the Municipal Code, the use authorized by this approval of Conditional Use Permit No. CUP-262-2024 shall become null and void if the subject use or construction necessary and incidental thereto is not commenced within one (1) year of the expiration of the appeal period and thereafter diligently advanced until completion of the project.
57. The applicant is advised that if the use of the establishment ceases to operate for more than 90 days, then the existing Conditional Use Permit will become null and void and the new applicant shall be required to apply for a

new Conditional Use Permit subject to the approval by the Community Development Department, Planning Services Division. In the event the use(s) authorized by the CUP cease and the property owner no longer desires to continue such use(s) on the property, property owner may voluntarily terminate the CUP and all rights and obligations thereunder by executing and recording a request for voluntary revocation and termination of the CUP in a form acceptable to the City.

58. No alcoholic beverages shall be sold until all conditions of approval have been met, as determined by the Planning Services Division, and the State Alcoholic Beverage Control Board (ABC) has approved the release of the ABC License.