



PUBLIC ADVISORY:
THE CITY COUNCIL CHAMBER WILL NOT BE OPEN TO THE PUBLIC

Pursuant to Section 3 of Executive Order N-29-20, issued by Governor Newsom on March 17, 2020, the meeting of the Planning Commission will be conducted electronically through Zoom and broadcast live through Granicus on the City's website which can be located on the [Streaming Media](#) page. If you do not have internet access, the meeting will also be available to the public in a listening-only mode via telephone call-in line. To listen to the meeting, dial 1 (669) 900-6833. When prompted, dial in the Webinar ID, 889 4180 2753 and Password 086252.

Please be advised that pursuant to the Executive Order, and to ensure the health and safety of the public by limiting human contact that could spread the COVID-19 virus, the Council Chamber will not be open for the meeting. Planning Commissioners will be participating electronically and will not be physically present in the Council Chamber.

As of January 26, 2021, Planning Commission Meeting, live comments will be allowed by members of the public via teleconferencing during Zoom meetings and emailed comments will no longer be read aloud by staff. To be placed in a queue to comment, please adhere to the following instructions.

To Participate in Public Comment During the Meeting:

- Notify the City Clerk's Office via email by 3:00 p.m. on the meeting date that you would like to be placed in the queue for general Public Comments, or comments on a specific agenda item. Requests received after 3:00 p.m. on the date of the meeting will not be able to comment.
- Email your name and telephone number to meetingcomments@ci.pittsburg.ca.us. We need both identifications to pair you with the item you wish to speak on. You must also be sure that you call in using the number you have provided, or we may not be able to identify you as a speaker.
- Your email must include the words **"FOR PUBLIC COMMENT"** in the subject line and specify the **Agenda Item number or non-Agenda** as appropriate.
- You will receive an email confirmation with instructions to log in.
- Once the meeting starts (check the Streaming Media link on our website – www.ci.pittsburg.ca.us) you can phone in to Zoom. If you log in before the event has started, you may be disconnected.
- You will be added to the meeting as an attendee and will be called upon by staff for phone-in comments.
- Speakers will be muted until their opportunity to provide public comment.
- All comments will be subject to the three-minute time limitation (approximately 350 words).
- Begin your comment by providing your name and city of residence for the record – although providing this is not required for participation.
- Just as in a live meeting inside the Council Chamber, only one comment per agenda item per person is allowed.

The City of Pittsburg thanks you in advance for taking all precautions to prevent the spread of the COVID 19 virus.



City of Pittsburg Planning Commission Agenda

August 10, 2021

**City Hall Council Chamber
65 Civic Avenue, Pittsburg, CA 94565**

**Regular Meeting
7:00 P.M.**

Planning Commission Members

Christopher Moreno, Chair

James Coniglio, Vice-Chair

Elissa Robinson, Commissioner

Heliodoro Moreno Jr., Commissioner

Henry Perkins, Commissioner

Ivelina Popova, Commissioner

Sarah Foster, Commissioner

A decision by the Planning Commission is not final until the appeal period expires 10 calendar days after the date the decision occurred. The applicant, City Council member(s), City Manager, or any affected person may appeal the denial, approval, recommendation, or any condition of approval of an item within the 10-day appeal period. A completed appeal form and the applicable filing fee must be filed with the City Planner, 65 Civic Avenue, Pittsburg. The appeal form must include the name and address of the appellant and state the reasons for the appeal. The appeal will be set for City Council consideration and appropriate public notification given.

The Commission requests that you refrain from disruptive conduct during the meeting and that you observe the order and decorum of the Council Chamber. Please turn off or set to vibrate all cellular phones, and refrain from making personal, impertinent, or slanderous remarks. Boisterous or disruptive behavior while the Commission is in session, is considered counterproductive and will not be tolerated.

CALL TO ORDER

ROLL CALL

PLEDGE OF ALLEGIANCE

DELETIONS, WITHDRAWALS OR CONTINUANCES

COMMENTS FROM THE AUDIENCE

COMMISSION CONSIDERATIONS

1. Consideration of a Resolution Approving a Use Permit for Harbor Food Mart, AP-20-1546 (UP)

This is a public hearing on a request for approval of a use permit to establish a self-service restaurant within an existing 1,087 square foot commercial space located at 1996 Harbor Street. The property is within the CO (Office Commercial) District. Assessor's Parcel Number: 086-211-024.

STAFF COMMUNICATIONS

COMMITTEE REPORTS / COMMISSIONER COMMENTS

ADJOURNMENT OF PLANNING COMMISSION MEETING

NOTICE TO PUBLIC

NOTICE TO THE DISABLED AND VISUALLY OR HEARING IMPAIRED

In compliance with the Americans with Disabilities Act, the city of Pittsburg will provide special assistance for disabled citizens. Upon request, an agenda for any meeting shall be made available in appropriate alternative formats. The Council Chamber is equipped with sound amplifier units for use by the hearing impaired. The units operate in conjunction with the Chamber's sound system. You may request the sound amplifier from the City Clerk for personal use during Commission meetings. If you need special assistance to participate in this meeting, or are requesting a specially formatted agenda, please contact the City Clerk at 925-252-4850. Notification 48 hours prior to the meeting will enable the city to make reasonable arrangements to ensure accessibility to this meeting or provide the requested agenda format. (28 CFR 35.102-35.104 ADA Title II)

GENERAL INFORMATION

Copies of the open session agenda packets that are distributed to the Planning Commission are on file in the office of the Planning Department, 65 Civic Avenue, Pittsburg, California, and are available for public inspection, beginning no fewer than 72 hours in advance of the meeting, during normal business hours (8:00 a.m. – 5:00 p.m., Monday through Friday, except city holidays). Additionally, if any reports or documents that are public records are distributed to the Planning Commission fewer than 72 hours before the meeting, those reports and documents will also be available for public inspection in the city's Planning Department and at the Commission meeting. The Pittsburg Library is also provided a full agenda packet for your convenience. As a courtesy, the agenda is also located on the city's website at www.ci.pittsburg.ca.us.

**CITY OF PITTSBURG
PLANNING COMMISSION
STAFF REPORT
August 10, 2021**

ITEM: Consideration of a Resolution Approving a Use Permit for Harbor Food Mart, AP-20-1546 (UP)

ORIGINATED BY: Dina Shurrab, 890 7th Street, San Francisco, CA 94549

SUBJECT: This is a public hearing on a request for approval of a use permit to establish a self-service restaurant within an existing 1,087 square foot commercial space located at 1996 Harbor Street. The property is within the CO (Office Commercial) District. Assessor's Parcel Number: 086-211-024.

RECOMMENDATION: Staff recommends that the Planning Commission adopt Resolution No. 10172, approving Use Permit Application No. 20-1546, subject to conditions.

BACKGROUND: The commercial building the subject tenant space is located within was constructed in 1943, and has hosted personal service, retail and restaurant uses. The proposed restaurant would occupy a tenant space that previously housed "Botanica Angel," a retail establishment with herbal and religious items, and "All-Stars Tamales & Deli," a self-service restaurant.

On December 2, 2020, the applicant filed Use Permit Application No. 20-1546 to establish the proposed use.

PROJECT DESCRIPTION:

Existing Conditions: The subject property is an approximately 7,377 square-foot parcel located at the northwest corner of Army Street and Harbor Street. The parcel contains two, two-story, multi-tenant commercial buildings and a shared parking lot for up to 19 vehicles, with one existing handicapped accessible parking spot. The proposed restaurant would be comprised of portions of two existing vacant ground-floor spaces within the larger multi-tenant commercial building, which runs along the north and east boundaries of the parcel. The main entrance would be located along the east side of the building, fronting on Harbor Street. There are also two rear doors along the west side of the tenant space with access a courtyard leading to the parking lot.

Other current tenants of the commercial structure include "Harbor Beauty Salon" and "Angelo's Pizza & Wings & Mini Market" in adjacent tenant spaces

See Attachment 3 for photographs showing existing site conditions.

Surrounding Land Uses:

North: Pittsburg High School (25 feet)

West: Parking lot; single-family residential (120 feet)

South: Harbor Beauty Salon (adjacent); Army Street (50 feet); Peoples Market & Liquor (100 feet); single-family residential (120 feet)
East: Harbor Street; single-family residential (130 feet)

See Attachment 4 for a map of surrounding uses.

Proposed Project: The applicant is requesting approval of a use permit to establish a self-service restaurant. The restaurant would serve fried chicken, pizza, french fries, salads, and sandwiches. In addition, the proposed store would sell ice cream, coffee, juice, soda, candy, and potato chips. The proposed store would not sell alcohol. The applicant has requested operating hours of 10:00 a.m. to 10:00 p.m., daily. The use would employ 3 persons on site.

The proposed project location would include an existing 794 square-foot vacant tenant space that would be expanded by 274 square feet (s.f.) from the adjacent unit to the north, totaling approximately 1,087 square feet. The proposed restaurant would include an approximately 201 s.f. dining area, with seating for up to seven occupants, a 274 s.f. grocery/retail area, and a 240 s.f. kitchen prep area.

A separate application for administrative design review is being processed by staff for alterations to the exterior colors for the proposed business. Planning staff has been made aware that the colors applied to the front façade of the tenant space have been altered prior to the business receiving approval for these changes. In order to move the application forward and support occupancy of a vacant tenant space along one of the City's major thoroughfares, staff has determined the best course of action is to process these applications individually, but are recommending a condition be included requiring exterior colors be returned to their previous shades, or the applicant obtain approval of an administrative design review application with revised colors prior to issuance of a building permit or opening for business.

GENERAL PLAN/CODE COMPLIANCE:

General Plan: The project site is located in the 'East Central Subarea' of the General Plan, and has a land use designation of *Community Commercial*. This land use designation is intended to provide shopping areas (primarily in shopping centers) containing a wide variety of businesses, including eating establishments.

Zoning: The subject site is zoned CO (Commercial Office) District. The CO District is intended to provide a landscaped environment for institutional, administrative, and professional office development of residential scale, including hospitals, related medical facilities and limited retail and commercial service uses, that are protected from the more intense levels of activity associated with community and neighborhood-serving, retail commercial development.

A use permit is required prior to operating a self-service restaurant establishment in the CO District (PMC section 18.52.010).

Development Standards: The project site was originally developed in 1943 and complied with all the site development standards in effect at the time. The proposed use would utilize the existing facilities and no building expansion or major site improvements are proposed that would trigger the application of development standards such as setbacks, building height, lot coverage, floor-to-area ratio, and landscape coverage.

Off-Street Parking: Per the schedule in PMC section 18.78.040(F), a self-service restaurant requires the greater of one off-street parking space per two seats or per 50 square feet of seating area. The proposed self-service restaurant would have seven seats and a seating service area of 82.5 square feet, which would yield four and two required off-street parking spaces, respectively. Per the proposed project plans there will be 18 off-street parking spaces on the project site to serve all the tenants within the building. The applicant has stated the property owner has not assigned parking to any of the existing tenants. The adjacent tenants contain an approximately 1,100 square-foot beauty salon and an approximately 1,300 square-foot convenience store, which would require four and seven off-street parking spaces, respectively, per the PMC (a total of 11 spaces). Subtracting 11 spaces for the existing uses would leave seven spaces remaining to serve the proposed use.

Required Findings: In accordance with PMC section 18.16.040, a use permit may be granted only if the Planning Commission can make findings that the proposed use:

1. is in accord with the objective of the Zoning Ordinance, the purposes of the land use district in which it is located and is appropriate to the specific location;
2. is not detrimental to the health, safety, and general welfare of the City;
3. will not adversely affect the orderly development of property within the City;
4. will not adversely affect the preservation of property values and the protection of the tax base and other substantial revenue sources within the City;
5. is consistent with the objectives, policies, general land uses and programs specified in the general plan and applicable specific plan;
6. will not create a nuisance or enforcement problem within the neighborhood;
7. will not encourage marginal development within the neighborhood;
8. will not create a demand for public services within the City beyond that of the ability of the City to meet in light of taxation and spending restraints imposed by law; and
9. is consistent with the City's approved funding priorities.

Environmental: This proposal is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) under Class 1, 'Existing Facilities' of the state CEQA Guidelines, section 15301.

Public Notice: On or prior to July 31, 2021, notice of the August 10, 2021, public hearing for this project was posted at City Hall and at or near the proposed project site; and on the 'Public Notices' section of the city's website and was mailed via first class or electronic mail to the applicant, to the property owner, to owners of property located within 300 feet of the project site, to local service agencies expected to provide services to the site, and to individuals who had previously filed written request for such notice. The notice was also posted on www.nextdoor.com ("Nextdoor") and was sent directly to all subscribed residents in the "El Pueblo", "Harbor & School Street", "Navy Street", "Stone Harbour" neighborhoods.

ANALYSIS:

Staff believes the Commission can make the required findings to approve the requested use permit for a self-service restaurant, if key conditions of approval are incorporated into the attached resolution. Key conditions of approval would require that:

- prior to the commencement of operations, the business owner shall modify the exterior colors of the tenant space to either exactly match those of the rest of the structure, or obtain approval of the an administrative design review application with revised colors prior to issuance of a building permit or opening for business;
- the hours of operation for the business shall be limited to 10:00 a.m. to 10:00 p.m., daily;
- the sale of beer, wine, and/or any other alcoholic beverages shall be prohibited;
- the business operator shall make all reasonable efforts ensure that there is no loitering on the sidewalks, rear or side yards, or streets surrounding the business tenant space, or within the nearby parking lots, during operating hours and within one (1) hour of business closing. If the business operator observes loitering, the Pittsburg Police Department shall be notified immediately;
- the business operator shall install security cameras focused to all doorways to observe and capture video of all patrons and employees entering and exiting the business. Cameras shall maintain recorded video for a minimum of 24 hours, and all recordings shall be available for inspection by the Pittsburg Police Department upon reasonable notice; and
- the business owner shall obtain appropriate permits and approvals from the Contra Costa Health Services Department prior to issuance of a business license for the proposed business.

With the incorporation of the conditions identified above, the use would not be detrimental to the health, safety, and general welfare of the City. The project would help promote the general welfare of residents by occupying a site that would otherwise be vacant, and by providing a new commercial business that would have a positive impact on the City's tax base.

RECOMMENDATION:

Move to adopt Resolution No. 10172, approving use permit application No. 20-1546, subject to conditions.

ATTACHMENTS:

1. Proposed Resolution No. 10172
2. Site and Floor Plans
3. Existing Condition Photos
4. Surrounding Uses Map
5. Public Hearing Notice

Prepared by: John Dacey, AICP, Assistant Planner

BEFORE THE PLANNING COMMISSION OF THE CITY OF PITTSBURG

In the Matter of:

Approving a Use Permit to Establish a	)	
Self-Service Restaurant located at 1996	)	
Harbor Street, for "Harbor Food Mart, AP-	)	Resolution No. 10172
20-1546 (UP)."	)	

The Planning Commission DOES RESOLVE as follows:

Section 1. Background

- A. On December 2, 2020, Dina Shurrab filed Planning Application No. AP-20-1546, requesting approval of a use permit to establish a 1,087.60 square-foot, self-service restaurant in an existing multi-tenant commercial building located at 1996 Harbor Street. The property is within the CO (Commercial Office) District. Assessor's Parcel Number: 086-211-024.
- B. The project is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) under Class 1, "Existing Facilities," of the CEQA Guidelines, section 15301.
- C. On or prior to July 31, 2021, notice of the August 10, 2021, public hearing was posted at City Hall, near the proposed project site, and on the "Public Notices" section of the city's website; was delivered for posting at the Pittsburg Library; and was mailed via first class or electronic mail to the applicant, to the property owner, to owners of property located within 300 feet of the proposed project site, to local service agencies expected to provide services to the building, and to individuals who had previously filed written request for such notice, in accordance with PMC section 18.14.010 and Government Code section 65091.
- D. PMC section 18.16.040 specifies that the following findings must be made before approval of a use permit. The Planning Commission may grant approval of a use permit if the proposed use:
 - 1. is in accord with the objective of this title, the purposes of the land use district in which it is located and is appropriate to the specific location;
 - 2. is not detrimental to the health, safety, and general welfare of the City;
 - 3. will not adversely affect the orderly development of property within the City;
 - 4. will not adversely affect the preservation of property values and the protection of the tax base and other substantial revenue sources within the City;
 - 5. is consistent with the objectives, policies, general land uses and programs specified in the general plan and applicable specific plan;

6. will not create a nuisance or enforcement problem within the neighborhood;
 7. will not encourage marginal development within the neighborhood;
 8. will not create a demand for public services within the city beyond that of the ability of the city to meet in the light of taxation and spending restraints imposed by law; and
 9. is consistent with the city's approved funding priorities.
- E. On August 10, 2021, the Planning Commission held a public hearing on Planning Application No. 20-1546, at which time oral and/or written testimony was considered.

Section 2. Findings

- A. Based on the Planning Commission Staff Report entitled, "Consideration of a Resolution Approving a Use Permit for Harbor Food Mart, AP-20-1546 (UP)," dated August 10, 2021, and based on all the information contained in the Planning Division files on the project, incorporated herein by reference and available for review in the Planning Division located at 65 Civic Avenue in Pittsburg, and based on all written and oral testimony presented at the meeting, the Planning Commission finds that:
1. All recitals above are true and correct and are incorporated herein by reference.
 2. The project is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) under Class 1, "Existing Facilities," of the CEQA Guidelines, section 15301.
 3. The proposed self-service restaurant use will:
 - a) be in accordance with the objectives of the Zoning Ordinance, the purposes of the land use district in which it is located, and will be appropriate to the specific location in that a self-service restaurant is a conditionally permitted use in the CO Zoning District.
 - b) not be detrimental to the health, safety, and general welfare of the City, if conditions are added to require: 1) the sale of beer, wine, and/or any other alcoholic beverages at the restaurant shall be prohibited; 2) the site and adjacent street and sidewalk shall be kept clean and free of all litter, debris, and refuse that may be generated from the operation of the business, at all times; 3) the business operator install security cameras focused to all doorways to observe and capture video of all patrons and employees entering and exiting the business, that the cameras maintain recorded video for a minimum of 24 hours, and that all recordings shall be available for inspection by the Pittsburg Police Department upon reasonable notice; and 4) the business operator make all reasonable efforts to ensure that there is no loitering on the sidewalks, rear or side yards, or streets surrounding the business tenant space, or within the

nearby parking lots, during operating hours and within one (1) hour of business closing, and if the business operator observes loitering, the Pittsburg Police Department shall be notified immediately.

- c) not adversely affect the orderly development of property within the City, in that the self-service restaurant will be occupying existing commercial spaces, and the applicant is proposing no exterior building expansions or parking lot changes that would otherwise conflict with the City's goals, policies, and development standards.
- d) not adversely affect the preservation of property values and the protection of the tax base and other substantial revenue sources within the City, as the continued occupancy of empty tenant spaces throughout town will increase property values as well as the City's tax base, and a condition has been added to require that prior to the issuance of a building permit or commencement of operations, the business owner shall either: 1) return the exterior colors of the tenant space to those of the remainder of the building; or 2) modify the exterior colors of the structure to colors as permitted by approval of the an application for administrative design review.
- e) be consistent with the General Plan. The project site is located in the 'East Central Subarea' of the General Plan, and has a land use designation of *Community Commercial*. This land use designation is intended to provide shopping areas (primarily in shopping centers) containing a wide variety of businesses, including eating establishments.
- f) not create a nuisance or enforcement problem, if conditions as required to ensure: 1) the applicant completes all work required by the Contra Costa County Fire Protection District and the City's Building Division before occupancy; 2) all appropriate approvals to operate the restaurant are obtained from Contra Costa Health Services; and 3) that prior to the issuance of a building permit or commencement of operations, the business owner shall either: 1) return the exterior colors of the tenant space to those of the remainder of the building; or 2) modify the exterior colors of the structure to colors as permitted by approval of the an application for administrative design review.
- g) not encourage marginal development within the neighborhood, in that the business will occupy a space located within an existing commercial shopping center, and does not involve construction of a new building or building addition.
- h) not create a demand for public services within the City beyond that of the ability of the City to meet in the light of taxation and spending restraints, in that the proposed use will be a tax-generating commercial use in an existing vacant space.
- i) not be inconsistent with the City's approved funding priorities, in that the use does not include any City funding.

- B. The Staff Report entitled, "Consideration of a Resolution Approving a Use Permit for Harbor Food Mart, AP-20-1546 (UP)," dated August 10, 2021, is referenced hereto as additional support for findings.

Section 3. Decision

Based on the findings set forth above, the Planning Commission hereby approves Planning Application No. 20-1546, subject to the following conditions:

1. **Conformity with Project Plans:** The approved use shall be operated in substantial conformity with the project plans dated May 20, 2021, except as may be hereinafter modified. Any major changes to the project plans shall be subject to review and approval by the Planning Commission at the City Planner's discretion.
2. **Design Review:** Prior to the issuance of a building permit or commencement of operations, the business owner shall either: 1) return the exterior colors of the tenant space to those of the remainder of the building; or 2) modify the exterior colors of the structure to colors permitted by approval of an application for administrative design review.
3. **Hours of Operation:** The hours of operation for the business shall be limited to 10:00 a.m. to 10:00 p.m., daily.
4. **Outdoor Dining Permits:** Outdoor dining is not permitted with this resolution. Prior to operation of outdoor dining, the applicant or business operators shall submit an application to the Planning Division which shall include, at a minimum, images of proposed outdoor furniture, the proposed locations of outdoor dining, identification of where outdoor furniture will be stored during non-operating hours, and verification that the number of parking spaces available meet any increased demand. An outdoor dining permit shall be subject to review and approval by the Community Development Department prior to installation and use.
5. **Alcohol Sale Prohibition:** The sale or consumption of beer, wine, and/or any other alcoholic beverages shall be prohibited.
6. **Tobacco Sale Prohibition:** The sale or use of tobacco products and paraphernalia shall be prohibited.
7. **Window Visibility:** The business owner shall ensure that front windows are not screened, tinted, or otherwise obscured, and allow for visibility into the business.
8. **Loitering:** The business owner shall make all reasonable efforts to ensure that there is no loitering on the sidewalks, rear or side yards, or streets surrounding the business tenant space, or within the nearby parking lots, during operating hours and within one (1) hour of business closing. If the business operator observes loitering, the Pittsburg Police Department shall be notified immediately.

9. Security Cameras: The business operator shall install security cameras focused to all doorways to observe and capture video of all patrons and employees entering and exiting the business. Cameras shall maintain recorded video for a minimum of 24 hours, and all recordings shall be available for inspection by the Pittsburgh Police Department upon reasonable notice
10. Peace and Order: The business owner shall be responsible for maintaining the peace and order on the premises. All necessary steps shall be taken to ensure that the customers refrain from incidents of violence that adversely impact the safety of the community. Should the business operator fail to control loitering, noise, public disturbances or incidents of violence, and in the event that the business necessitates an increased police presence, the Chief of Police may require the business owners to provide additional public safety measures, including but not limited to, additional video cameras, additional exterior lighting, hiring licensed and bonded security guards approved by the Police Department, or such other measures as determined necessary by the Chief of Police. Any such required additional measures shall be at the business owner's/operator's sole expense.
11. Site Maintenance: The site and adjacent street and sidewalk shall be kept clean and free of all litter, debris, and refuse that may be generated from the operation of the business, at all times. There shall be no outside storage of materials, supplies, bins, or other equipment related to the business operation.
12. Signs Permits: Building signage is not approved with this resolution. The applicant or business operators shall submit proposed signs as part of separate sign permit applications, which shall be subject to review and approval by the Community Development Department prior to installation.
13. Outdoor Storage Prohibition: There shall be no outside storage of garbage, recycling, materials, supplies, bins, pallets, containers or other equipment related to the restaurant or any other use on the site.
14. Health Permits: The business owner shall obtain appropriate permits and approvals from the Contra Costa Health Services Department prior to issuance of a business license for the proposed business.

Maintenance and Best Management Practices:

15. Waste: The business owner shall ensure that employees bag and seal food waste prior to placing it into the dumpsters.
16. Tallow Bins: The business owner shall ensure that lids are kept closed on all tallow bins, and that they are maintained so as to avoid spillage, leaking, and/or overflowing.
17. Sanitary Sewer: The business owner shall ensure that all floor drains inside the restaurant are connected to the sanitary sewer.

18. Dry Clean-up Methods: The business owner shall practice dry clean-up methods for outdoor sidewalk and patio surface areas, in accordance with the guidelines established by the Bay Area Stormwater Management Agencies Association (BASMAA).
19. Disposal of Liquids: The business owner shall ensure that employees clean equipment, collect water and cleaning liquids, and dispose of water and cleaning liquids to the sanitary sewer, not to the exterior storm drain system or to any storm drain inlets/catch basins.
20. Floor Mat Cleaning: The business owner shall not allow floor mats to be cleaned or rinsed outdoors unless in a mop sink or bermed area draining to the sanitary sewer.
21. Detergents and Degreasers: The applicant shall ensure that detergents/degreasers are never used in the process of outdoor cleaning.
22. Grease Disposal: The business owner to install grease interceptor and dispose of grease appropriately by contracting with a service to pick up used oil.
23. The property owner shall ensure that trash and recycling facilities are properly maintained and provide adequate storage and pickup for all businesses utilizing the enclosure. Trash enclosure gates shall remain closed at all times, and bins shall not be left outside of the enclosure. The City Engineer reserves the right to require additional measures be taken to ensure proper maintenance of the refuse facility, including but not limited to requiring larger bins, an increased number of bins, and additional pickups to the maximum amount provided by the City-contracted refuse collection company.

General Conditions:

24. Grounds for Revocation: Operation in a manner inconsistent with that described in the report, violation of a zoning regulation or condition of this resolution, existence of a public nuisance, or conviction of a federal or state law or city ordinance in connection with the operation of the use shall be grounds for revocation of the use permit (PMC section 18.28.100).
25. Standard Conditions of Development: The Standard Conditions of Development as adopted by the Pittsburg Planning Commission by Resolution No. 8931 shall apply as conditions of approval for this project as applicable. Where there is a conflict between the Standard Conditions of Development and the project-specific conditions identified in this resolution, the specific conditions of this resolution shall govern.
26. Other Agency Requirements: The business owner shall comply with all the requirements of the City's Community Development Department, Contra Costa County Fire Protection District, the Environmental Health Division of Contra Costa Health Services, and all other applicable local, state and federal agencies. It is the responsibility of the business owner to contact each local, state, or federal agency

for requirements that may pertain to this project.

27. Indemnification: Business owner agrees to indemnify, defend, and hold harmless the City, its officials, officers, employees, agents and consultants from any and all administrative, legal or equitable actions or other proceedings instituted by any person challenging the validity of this project approval, subsequent project approval, or other action arising out of, or in connection with, this project approval. The parties shall cooperate in defending such action or proceeding. The parties shall use reasonable efforts to select mutually agreeable defense counsel but, if the parties cannot reach agreement, City may select its own legal counsel at applicant's sole cost and expense. Business owner may select its own legal counsel to represent business owner's interests at business owner's sole cost and expense. Business owner shall pay for City's costs of defense, whether directly or by timely reimbursement to City on a monthly basis. Such costs shall include, but not be limited to, all court costs and attorneys' fees expended by City in defense of any such action or other proceeding, plus staff and City Attorney time spent responding to and defending the claim, action or proceeding.
28. Expiration of Approval: This use permit will expire on August 10, 2022, unless the use has been legally established prior to the expiration date, or a written request for an extension is filed with the Planning Division prior to the expiration date and subsequently approved by the Planning Commission.

Section 4. Effective Date

This resolution shall take effect immediately upon its adoption.

On motion by Commissioner _____, seconded by Commissioner _____, the foregoing resolution was passed and adopted the 10th day of August 2021, by the Planning Commission of the City of Pittsburg, California by the following vote:

AYES:

NAYES:

ABSTAIN:

ABSENT:

I hereby certify that the above Resolution No. 10172 was adopted by the Planning Commission of the City of Pittsburg on August 10, 2021.

JORDAN DAVIS, AICP, SECRETARY
PITTSBURG PLANNING COMMISSION

- CONTRACTOR SHALL ADHERE TO ALL CODES, RULES, AND REGULATIONS GOVERNING CONSTRUCTION, BUILDING ACCESS AND THE USE OF FACILITIES AS SET BY LOCAL BUILDING DEPARTMENT AGENCY AND THE BUILDING OWNERS. TITLE 24 C.A.C ESPECIALLY THOSE ABSTRACTS DEALING WITH ENERGY AND HANDICAPPED ACCESS REQUIREMENTS. ANYTHING SHOWN ON THESE DRAWINGS, NOT IN ACCORDANCE WITH THESE RULES AND REGULATIONS, SHALL BE BROUGHT TO THE ATTENTION OF THE DESIGNER BEFORE PROCEEDING WITH ANY WORK.
2. DRAWINGS SHALL NOT BE SCALED FOR DIMENSIONAL INFORMATION.
3. THE CONTRACTOR AND SUBCONTRACTORS SHALL VERIFY ALL CONDITIONS AND DIMENSIONS IN THE FIELD. IT SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR TO NOTIFY THE DESIGNER OF ANY CONFLICTS HEREIN, EITHER APPARENT OR OBVIOUS PRIOR TO START OF WORK ON THAT ITEM OR BEAR THE RESPONSIBILITY OF CORRECTING SUCH WORK AS DIRECTED BY THE ARCHITECT.
4. ALL WORK SHALL BE DONE IN A FIRST CLASS WORKMANLIKE MANNER BY MECHANICS SKILLED IN THEIR RESPECTIVE TRADES.
5. THE CONTRACTOR SHALL REVIEW PLANS AND THE AREA OF CONSTRUCTION CAREFULLY TO INSURE FULL UNDERSTANDING OF EXACT SCOPE OF WORK. THE ARCHITECT WILL BE AVAILABLE TO REVIEW ALL WORK ON SITE AND RESOLVE ANY UNCLEAR ITEMS
6. THE CONTRACTOR SHALL CONTACT THE BUILDING MANAGEMENT TO BE ADVISED OF THE RULES OF THE BUILDING WITH RESPECT TO CONSTRUCTION, WHEN AND HOW DELIVERIES AND/OR REMOVALS CAN BE DONE ON REGULAR OR OVERTIME AND IN GENERAL, ANY BUILDING REQUIREMENTS WHICH WILL AFFECT THEIR WORK.
7. THE CONTRACTOR SHALL SUBMIT TO THE ARCHITECT ALL FABRICATION SHOP DWGS. AND FIXTURE CUTS FOR APPROVAL AFTER HAVING CHECKED AND APPROVED THEM FIRST, WHERE APPLICABLE
8. THE CONTRACTOR SHALL FURNISH A SYSTEM OF TEMPORARY LIGHTS AND WATER THROUGHOUT THE SPACE UNDER CONSTRUCTION, IF REQUIRED.
9. THE CONTRACTOR SHALL REMOVE FROM THE BUILDING ALL RUBBISH AND WASTE MATERIALS, FOR HIS OWN SUBCONTRACTING. IF REQUIRED.
10. NO WORK DEPENDING ON PARTITION LOCATIONS SHALL BE DONE UNTIL THE CONTRACTOR HAS MARKED PARTITION LOCATIONS ON THE FLOOR SLAB IN THE FIELD AND THE ARCHITECT HAS APPROVED THEM.
11. THE CONTRACTOR SHALL LEAVE THE PREMISES IN A CLEAN AND ORDERLY MANNER.
12. THE CONTRACTOR'S PRICE IS TO BE COMPLETE IN ALL WAYS INCLUDING TAXES, OVER-TIME, SHIPPING, ETC.
13. ALL MATERIALS AND INSTALLATIONS SHALL BE IN ACCORDANCE WITH MANUFACTURER'S LATEST PRINTED SPECIFICATIONS AND WITH CODE REQUIREMENTS.
14. THE WORK INCLUDED UNDER THIS CONTRACT SHALL BE DONE IN ACCORDANCE WITH AIA GENERAL CONDITIONS DOCUMENT A-201, 1991 EDITION.
15. CONTRACTORS, SUBCONTRACTORS AND SUPPLIERS SHALL GUARANTEE THAT THE WORK IS FREE FROM ANY DEFECTS IN WORKMANSHIP AND MATERIALS FOR A PERIOD OF ONE YEAR FROM DATE OF COMPLETION AND BE RESPONSIBLE FOR REPAIR OR REPLACEMENT AT NO ADDITIONAL CHARGE.
16. CONTRACTORS TO CARRY EMPLOYER'S LIABILITY INSURANCE OF NOT LESS THAN \$1,000,000 PER OCCURRENCE, AND COMPREHENSIVE GENERAL LIABILITY OF AT LEAST \$2,000,000 COMBINED SINGLE LIMIT FOR BODILY INJURY, DEATH, OR PROPERTY DAMAGE THE POLICIES TO ALSO COVER LANDLORD AND TENANT AS ADDITIONAL INSURED.

- 2019 CALIFORNIA BUILDING CODE
- 2019 CALIFORNIA ELECTRIC CODE
- 2019 CALIFORNIA MECHANICAL CODE
- 2019 CALIFORNIA PLUMBING CODE
- 2019 CALIFORNIA FIRE CODE
- 2019 CALIFORNIA ENERGY CODE
- 2019 PITTSBURG MUNICIPAL CODE

	SECTION DRAWING SHEET NUMBER		EQUIPMENT SYMBOL EQUIPMENT TYPE EQUIPMENT GROUP
	ELEVATION DRAWING SHEET NUMBER		REVISION
	DETAIL DRAWING SHEET NUMBER		WALL TYPE
	INTERIOR ELEVATION DRAWING NUMBER		FINISH SYMBOL
			MATCH LINE SHADED PORTION IS SIDE CONSIDERED
			DATUM POINT
	DOOR NUMBER		WINDOW NUMBER

City of Pittsburg
 Community Development - Building Division
 65 Civic Ave, Pittsburg CA 94565
 Phone: (925) 252-4910 Fax: (925) 252-4814

Project Address: 1996 HARBOR STREET	Permit Number: BP-20-0982
Owner: TALAT ALNAJJAR	Phone: 415-909-8726
Applicant: DINA SHURRAB	Phone: 951-414-7734
Existing Use: VACANT - PERMITTED AS A RESTAURANT	Proposed Use: RESTAURANT - FOOD MART
Existing Occupancy: A-2	Proposed Occupancy: A-2 NO CHANGE
Project Description: EXISTING RESTAURANT TO BE MODIFIED AND EXPANDED. NEW 1-HR FIRE RATED DEMISING WALL. NEW TYP-1 HOOD APPROVED UNDER PERMIT # 2020-04753	

The 2020 adjusted Valuation Threshold in California is **\$170,466.00** (based on January 2020 "ENR US20 Cities" Average Construction Cost Index as determined by the Division of the State Architect). The cost of alterations to the path of travel elements **shall not** be included in the adjustment construction cost.

When the total construction cost of alterations, structural repairs or additions on the path of travel within the past three years exceeds the current Valuation Threshold amount and it is determined that the cost of full compliance with Section 11B-202.4 is an unreasonable hardship, compliance shall be provided by equivalent facilitation or to the greatest extent possible without creating an unreasonable hardship. In no case, shall the cost of compliance be less than 20 percent of the cost of alterations, structural repairs or additions.

Page 1 of 2

BUILDING DESCRIPTION:	EXISTING: 3 STORIES TYPE V - B PROPOSED: 3 STORIES - NO CHANGE
ENTIRE BUILDING :	7,377 SQ. FT. - NO CHANGE
EXISTING TENANT :	794 SQ. FT.
PROPOSED TENANT :	1,087.60 SQ. FT.
PROPOSED ADDITION :	240 SQ. FT.
(E) OCCUPANCY CLASS.:	B & M AT GROUND FLOOR/ TENANT SPACE
PROPOSED OCCUP. CLASS.:	NO CHANGE

EXISTING RESTAURANT TO BE MODIFIED AND EXPANDED.
NEW 1-HR FIRE RATED DEMISING WALL. NEW ADA TOILET.
NO ELECTRICAL, PLUMBING OR ELECTRICAL WORK TO BE DONE.

NEW TYPE-1 HOOD WITH SUPPRESSION SYSTEM APPROVED
UNDER PERMIT # 2020-04753

BUILDING NOT FIRE SPRINKLERED

I attest that the cost/valuation estimates in this request are reasonable, accurate and true. I also agree to allocate the necessary expenditures to construct all accessible features as described in this project.

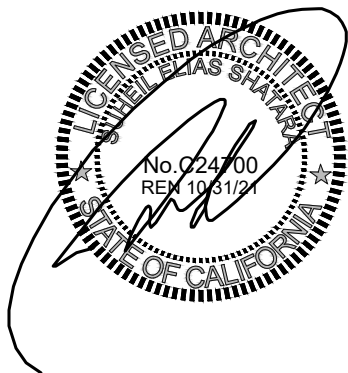
Suheil Shatara	Digitally signed by Suheil Shatara DN: cn=Suhail Shatara, o=Shatara International, Inc, email=suhail@shatara.com, c=US date=2021.12.20 20:51:40Z	11/23/2020
Signature		Date
SUHEIL SHATARA		ARCHITECT
Print Name		Title

DISCLAIMER:

A SPACE IN TIME AND ITS ASSOCIATES DO NOT REPRESENT THEMSELVES AS ARCHITECTS, CONTRACTORS OR ENGINEERS. THESE DRAWINGS ARE PROVIDED FOR THE CONVENIENCE OF THE ARCHITECT, ENGINEER, CONTRACTOR, AND/OR SUBCONTRACTORS TO SHOW THE GENERAL PLACEMENT OF EQUIPMENT, FIXTURES, FURNISHINGS AND/OR MATERIALS AND WERE MADE FROM AVAILABLE INFORMATION AT THE TIME THEY WERE DRAWN.

190 7TH STREET
SAN FRANCISCO, CA 94107
TEL: 415-512-7566
CONTACT: SUHEIL SHATAR

BUILDING	07.15.2020
BUILDING	11.18.2020
BUILDING	05.20.2021



A0.0

FLOORS
EXCEPT IN SALES AND DINING AREAS, FLOORS IN AREAS WHERE FOOD IS PREPARED, PACKAGED, OR STORED, WHERE UTENSILS ARE WASHED, WHERE REFUSE OR GARBAGE IS STORED, AT JANITORIAL AREAS, IN TOILET AND HAND WASH AREAS AND IN EMPLOYEES CHANGE AND STORAGE AREAS SHALL BE SMOOTH, DURABLE, NONABSORBENT AND EASILY CLEANABLE. THESE FLOORS SHALL BE COVED AT THE JUNCTURE OF THE FLOOR AND WALL OR TOE-KICK WITH A 3/8 INCH MINIMUM RADIUS INTEGRAL COVING AND THE FLOOR SURFACE SHALL EXTEND UP THE WALL OR TOE-KICK AT LEAST 4 INCHES EXCEPT WHERE FOOD IS STORED ONLY IN UNOPENED ORIGINAL SHIPPING CONTAINERS. APPROVED ANTI-SLIP FLOOR FINISHES ARE ALLOWED WHERE NECESSARY FOR SAFETY. FLOOR DRAINS SHALL BE INSTALLED AS FOLLOWS: (1) IN FLOORS THAT ARE WATER-FLUSHED FOR CLEANING. (2) IN AREAS WHERE PRESSURE SPRAY METHODS FOR CLEANING EQUIPMENT ARE USED. FLOOR SURFACES IN AREAS WITH REQUIRED FLOOR DRAINS SHALL BE SLOPED 1:50 TO THE FLOOR DRAINS.

WALLS & CEILINGS
WALLS AND CEILINGS OF ALL ROOMS SHALL BE DURABLE, SMOOTH (NOT TEXTURED OR ROUGH), NONABSORBENT, WASHABLE AND LIGHT COLORED. THE ABOVE WALL AND CLG. FINISH REQUIREMENTS DO NOT APPLY TO THE FOLLOWING AREAS: (1) BAR AREAS IN WHICH ALCOHOLIC BEVERAGES ARE SOLD OR SERVED DIRECTLY TO PATRONS, EXCEPT WALL AREAS ADJACENT TO BAR SINKS AND AREAS WHERE FOOD IS PREPARED. (2) AREAS WHERE FOOD IS STORED ONLINE IN UNOPENED ORIGINAL SHIPPING CONTAINERS. (3) DINING AND SALES AREA. (4) OFFICES. (5) RESTROOMS USED EXCLUSIVELY BY PATRONS; PROVIDED THAT THE WALLS AND CEILINGS SHALL BE NONABSORBENT AND WASHABLE. WALLS BEHIND SINKS AND DISH TABLES SHOULD HAVE DURABLE WATERPROOF MATERIAL, EXTENDING FROM THE TOP OF THE COVED BASE TO AT LEAST 12 INCHES ABOVE THE BACKSPLASH. PROVIDE APPROVED NON CORRODIBLE AND NONFLAMMABLE WALL SURFACES AT COOK LINES. CONDUITS OF ALL TYPES SHALL BE INSTALLED WITHIN WALLS AS PRACTICABLE; WHEN OTHERWISE INSTALLED, THEY SHALL BE MOUNTED OR ENCLOSED TO FACILITATE CLEANING AT LEAST ¼ INCH FROM WALLS AND AT LEAST 6 INCHES ABOVE FLOORS. MULTIPLE RUNS OR CLUSTERS OR CONDUITS OR PIPES SHALL BE INSTALLED WITHIN WALLS OR ENCASED. HOLES AND GAPS MUST BE SEALED, WHERE REQUIRED.

REFUSE DISPOSAL FACILITIES
GARBAGE AND WASTE GREASE SHALL BE DISPOSED INTO LEAK-PROOF, RODENT-PROOF CONTAINERS WITH CLOSE-FITTING LIDS AND THERE SHALL BE AN APPROVED AREA FOR THERE STORAGE.

REFUSE CONTAINER WASHING FACILITIES
REFUSE CONTAINER WASHING FACILITIES MAY BE REQUIRED AT SOME ESTABLISHMENTS. WHERE REQUIRED WASHING FACILITIES MUST INCLUDE HOT AND COLD WATER FROM A MIXING VALVE PROTECTED WITH AN APPROVED BACKFLOW PROTECTION DEVICE AND AN APPROVED FLOOR SURFACE SLOPED TO A DRAIN CONNECTED TO THE SANITARY SEWER.

VERMIN CONTROL
EXTERIOR DOORS AND WINDOWS SHALL BE TIGHT-FITTING. ALL OPEN ABLE WINDOWS SHALL HAVE AT LEAST #16 MESH SCREENS. EXTERIOR DOORS SHALL BE SELF-CLOSING WHERE REQUIRED. LARGE CARGO TYPE DOORS SHALL NOT OPEN INTO A FOOD PREPARATION AREA. WHERE USED, PASS-THROUGH WINDOWS TO THE OUTDOORS (18 INCHES MINIMUM BETWEEN WINDOWS) SHOULD NOT EXCEED 432 SQ. INCHES, SHOULD HAVE A SELF-CLOSING SCREEN OR WINDOW OR AUTOMATICALLY ACTIVATED AIR CURTAIN THAT PRODUCES AN AIR FLOW 8" THICK AT THE DISCHARGE OPENING AND AN AIR VELOCITY OF AT LEAST 600 FEET PER MINUTE ACROSS THE ENTIRE OPENING AT A PINT 3 FT. BELOW THE AIR CURTAIN.

LIGHTING
TWENTY (20) FOOT-CANDLES OF LIGHT (30 INCHES ABOVE FLOOR) IS REQUIRED WHERE FOOD IS PREPARED, MANUFACTURED, PROCESSED OR PACKAGED, AND WHERE UTENSILS ARE CLEANED. FOOD AND UTENSIL STORAGE ROOMS, REFRIGERATION STORAGE, AND TOILET AND DRESSING ROOMS SHALL HAVE AT LEAST 10 FOOT-CANDLES OF LIGHT. TWENTY (20) FOOT-CANDLES (30) INCHES ABOVE FLOOR) IS REQUIRED DURING GENERAL CLEANING. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR OPENED FOOD IS STORED OR WHERE UTENSILS ARE CLEANED SHALL BE OF SHATTERPROOF CONSTRUCTION OR HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE.

VENTILATION
ALL AREAS SHALL HAVE SUFFICIENT VENTILATION FOR REASONABLE WORKER COMFORT AND TO FACILITATE PROPER FOOD STORAGE. TOILET ROOMS SHALL BE VENTED TO OUTSIDE AIR BY AN OPEN ABLE SCREENED WINDOW, AIR SHAFT, OR A LIGHT-SWITCH-ACTIVATED EXHAUST FAN, CONSISTENT WITH REQUIREMENTS OF LOCAL BUILDING CODES. A MECHANICAL EXHAUST VENTILATION SYSTEM IS NEEDED AT OR ABOVE COOKING EQUIPMENT AND SOME DISH WASHING MACHINES, AS REQUIRED.

TOILET FACILITIES
IN EACH FOOD ESTABLISHMENT THERE SHALL BE TOILET FACILITIES FOR EMPLOYEES. THE NUMBER OF TOILET FACILITIES SHALL BE AS PER LOCAL BUILDING AND PLUMBING ORDINANCES. TOILET FACILITIES PROVIDED FOR PATRONS SHALL BE SO SITUATED THAT PATRONS DO NOT PASS THROUGH FOOD PREPARATION, FOOD STORAGE OR UTENSIL WASHING AREAS. TOILET ROOMS SHALL BE SEPARATED BY SELF-CLOSING DOORS. AMUSEMENT PARKS, STADIUMS, ARENAS, RETAIL SHOPPING CENTERS AND SIMILAR PREMISES WHICH INCLUDE FOOD AND TOILET FACILITIES IN THERE BOUNDARIES ARE NOT REQUIRED TO PROVIDE TOILET FACILITIES FOR EMPLOYEES IN EACH FOOD ESTABLISHMENT IF APPROVED TOILER FACILITIES ARE WITHIN 300 FT. OF EACH FOOD ESTABLISHMENT AND ARE READILY AVAILABLE TO EMPLOYEES.

HAND WASH FACILITIES
HAND WASHING SINKS SHALL BE IN OR ADJACENT TO TOILET ROOMS, HAVE HOT AND COLD WATER FROM A COMBINATION OR PREMIXING FAUCET AND PERMANENT SOAP AND TOWEL (OR HOT-AIR BLOWERS) DISPENSERS. SINKS EXCLUSIVELY FOR HAND WASHING ARE REQUIRED IN EACH FOOD PREPARATION AREA; THE SINKS MUST BE SUFFICIENT IN NUMBER, CONVENIENTLY LOCATED AND LOCATED SO AS NOT TO CONTAMINATE FOOD, UTENSILS OR EQUIPMENT.

DRESSING ROOMS OR AREAS
A ROOM, ENCLOSURE, OR DESIGNED AREA, SEPARATED FROM TOILETS. FOOD STORAGE, FOOD PREPARATION AREA, AND UTENSIL WASHING AREAS, SHALL BE PROVIDED WHERE EMPLOYEES MAY CHANGE AND STORE CLOTHES.

WATER
AN ADEQUATE APPROVED SUPPLY OF HOT (120 DEGREES F. MINIMUM) AND COLD WATER SHALL BE PROVIDED. HOT AND COLD WATER SHALL BE PROVIDED THROUGH A MIXING VALVE TO EACH SINK COMPARTMENT.

DRAINAGE
EQUIPMENT (SUCH AS UTENSIL SINKS, ICE MACHINES AND BINS, STEAM TABLES, DISPLAY CASES, DIPPER WELLS, REFRIGERATOR AND OTHER SIMILAR EQUIPMENT) THAT DISCHARGE LIQUID WASTE SHALL BE INDIRECTLY CONNECTED THROUGH A 1 INCH MIN. AIR GAP TO AN APPROVED SEWAGE SYSTEM. REFRIGERATOR CONDENSATE MAY BE DRAINED TO AN EVAPORATOR. FLOOR SINKS OR OTHER INDIRECT WASTE RECEPTORS SHALL BE READILY ACCESSIBLE FOR CLEANING, OVERFLOW FROM INDIRECT WASTE RECEPTORS SHALL BE PREVENTED FROM FLOWING INTO INACCESSIBLE AREA. DISHWASHING MACHINES MAY BE CONNECTED DIRECTLY TO THE SEWER IMMEDIATELY DOWNSTREAM FORM A FLOOR DRAIN OR FLOOR SINK OR THEY MAY BE DRAINED THROUGH AN APPROVED INDIRECT CONNECTION, SUCH AS TO A MINIMUM 12 INCH BY 12 INCH FLOOR SINK.

EQUIPMENT
FOOD RELATED AND UTENSIL RELATED EQUIPMENT AND FOOD PREPARATION SURFACES SHALL MEET OR BE EQUIVALENT TO APPROVED APPLICABLE SANITATION STANDARDS. EQUIPMENT OR UTENSILS USED IN THE PREPARATION, SALE, SERVICE, AND DISPLAY OF FOOD SHALL BE MADE OF NONTOXIC, NON-CORROSIVE MATERIALS AND SHALL BE CONSTRUCTED AND INSTALLED TO BE EASILY CLEANED. DO NOT USE RESIDENTIAL TYPE EQUIPMENT. EQUIPMENT SHALL BE INSTALLED TO FACILITATE CLEANING UNDER AND AROUND EQUIPMENT, AND OF ALL ADJACENT SURFACES. EQUIPMENT SHOULD BE SEALED TO ADJACENT WALLS AND EQUIPMENT OR SHOULD BE SPACED AWAY FROM ADJACENT WALLS AND EQUIPMENT AT LEAST 6" FOR EVERY 4 LINEAR FEET OF EQUIPMENT. FLOOR MOUNTED EQUIPMENT SHALL BE ON 6" MINIMUM APPROVED LEGS OR BE SEALED IN POSITION ONTO AT LEAST A 4" HIGH COVED BASE OR COVED CONCRETE CURB, OR BE ON APPROVED CASTERS (SOME COOKING EQUIPMENT MAY BE PROHIBITED FROM HAVING CASTERS BY THE LOCAL FIRE DEPARTMENT OR FIRE DISTRICT). COUNTERS AND CABINETS MUST HAVE AN APPROVED EASILY CLEANABLE FINISH ON TOPS AND OTHER EXTERIOR SURFACES, INTERIOR SURFACES AND SHELVES (E.G. STAINLESS STEEL, PLASTIC LAMINATE, ETC.)

MOP BASIN OR SINK AND CLEANING EQUIPMENT
ONE OF THE FOLLOWING, TO BE USED EXCLUSIVELY FOR GEN. CLEANING AND THE DISPOSAL OF MOP BUCKET WASTE AND OTHER LIQUID WASTES, REQ'D: (1) A NONPOROUS JANITOR SINK. (2) A SLAB, BASIN, OR FLOOR OF CONCRETE OR EQUIVALENT MATERIAL, CURBED AND SLOPED TO A DRAIN. SUCH FACILITIES SHALL BE CONNECTED TO APPROVED SEWERAGE AND SHALL HAVE HOT AND COLD WATER FROM A MIXING VALVE PROTECTED WITH AN APPROVED BACKFLOW PROTECTION DEVICE. THE BASIN OR SINK SHALL BE LOCATED SO AS NOT TO CONTAMINATE FOOD, UTENSILS OR EQUIPMENT. IT MUST BE AN APPROVED JANITOR BASIN OR SINK, NOT AN UNAPPROVED UTILITY SINK. A ROOM, AREA OR CABINET SEPARATE FROM ANY FOOD PREPARATION STORAGE AREA, OR UTENSIL WASHING OR STORAGE AREA SHALL BE PROVIDED FOR STORAGE OF CLEANING EQUIPMENT SUPPLIES AND POISONOUS SUBSTANCES.

STORAGE
ADEQUATE AND SUITABLE SPACE SHALL BE PROVIDED FOR FOOD, BEVERAGE AND UTENSIL STORAGE, FOR SMALL FOOD SERVICE ESTABLISHMENTS, 144 SQ. FT. OF APPROVED DRY FOOD STORAGE SHELVING MAY BE ADEQUATE (MORE SHELVING MAY BE REQUIRED FOR LARGER ESTABLISHMENTS) SHELVES IN REFRIGERATORS OR FREEZERS MUST BE APPROVED NON-CORRODIBLE TYPE (WOOD IS NOT ACCEPTABLE). EXCEPT FOR LARGE OR BULKY FOOD CONTAINERS, ALL FOOD SHALL BE STORED AT LEAST 6" OFF THE FLOOR OR UNDER OTHER CONDITIONS WHICH ARE APPROVED. CONTAINERS MAY BE STORED ON DOLLIES, RACKS OR PALLETS NOT MEETING THIS HEIGHT REQUIREMENT, IF THESE ITEMS ARE EASILY MOVABLE. ADEQUATE AND SUITABLE SPACE SHALL BE PROVIDED FOR THE SEPARATE STORAGE OF CLEAN AND SOILED LINENS, WHERE REQUIRED.

FOOD PROTECTION
FOOD SHALL BE PREPARED, STORED, DISPLAYED, DISPENSED, PLACED, TRANSPORTED, SOLD, AND SERVED AS TO BE PROTECTED FROM DIRT, VERMIN, UNNECESSARY HANDLING, DROPLET CONTAMINATION, OVERHEAD LEAKAGE, AND OTHER CONTAMINATION. ALL MATERIALS USED IN THE PACKAGING OF FOOD SHALL BE PROTECTED FROM CONTAMINATION.

UTENSIL WASHING SINKS
ESTABLISHMENTS IN WHICH FOOD IS PREPARED OR IN WHICH MULTI-SERVICE KITCHEN UTENSILS ARE USED SHALL HAVE AT LEAST A 3 COMPARTMENT STAINLESS STEEL SINK WITH 2 INTEGRAL STAINLESS STEEL DRAIN-BOARDS. ADDITIONAL DRAINAGE SPACE MAY BE PROVIDED WHICH IS NOT NECESSARILY ATTACHED TO THE SINK. A 3 COMPARTMENT UTENSIL SINK MAY BE REQUIRED IN EACH SEPARATE SECTION OF A LARGE ESTABLISHMENT. SINK COMPARTMENTS AND DRAINAGE FACILITIES SHALL BE LARGE ENOUGH TO ACCOMMODATE THE LARGEST ITEM CLEANED THEREIN.

UTENSIL WASHING MACHINES
UTENSIL WASHING MACHINES ARE RECOMMENDED WHERE A LARGE VOLUME OF MULTI-SERVICE CONSUMER UTENSILS ARE USED. MACHINES DESIGNED FOR HOT WATER SANITIZING SHALL BE PROVIDED WITH A BOOSTER HEATER OR OTHER ACCEPTABLE SOURCE OF 180 DEGREE F. MIN. FINAL RINSE WATER. MACHINES THAT UTILIZE THE WATER SUPPLY LINE PRESSURE FOR THE FINAL RINSE SHALL BE SUPPLIED BY A WATER LINE WITH ADEQUATE FLOW PRESSURE (USUALLY 15 TO 25 PSI) WITH A PERMANENT PRESSURE GAUGE INSTALLED IMMEDIATELY ADJACENT TO THE SUPPLY SIDE OF FINAL RINSE SOLENOID VALVE (LOCATE LINE STRAINER AHEAD OF THE SOLENOID VALVE AND THE PRESSURE GAUGE); IN MOST CASES A PRESSURE REGULATOR WILL BE NEEDED. ALL MACHINES SHALL HAVE PROPERLY SIZED WATER SUPPLY AND WASTE LINES. UTENSIL WASHING MACHINES (EXCEPT UNDER-COUNTER MODELS) SHALL BE PROVIDED WITH 2 ADEQUATE INTEGRAL METAL DRAIN-BOARDS. WHERE AN ENDER-COUNTER MACHINE IS USED, THERE SHALL BE 2 METAL DRAIN-BOARDS, SLOPPED TO AN APPROVED WASTE RECEPTOR, NEXT TO THE MACHINE (THIS REQUIREMENT MAY BE SATISFIED BY USING THE DRAIN-BOARDS OF A UTENSIL SINK IF SUCH SINK IS NEXT TO THE MACHINE).

FOOD PREPARATION SINK
ESTABLISHMENTS WHERE A SINK IS USED FOR FOOD PREPARATION (SUCH AS, BUT NOT LIMITED TO FOOD THAWING, WASHING OR SOAKING) SHALL HAVE A SEPARATE APPROVED STAINLESS STEEL FOOD PREPARATION SINK THAT DRAINS INDIRECTLY TO THE SEWER (SUCH AS TO A MIN. 12" BY 12 INCH FLOOR SINK).

FOOD PREPARATION SINKS MUST BE COMPLETELY SEPARATE FROM UTENSIL SINKS. STAINLESS STEEL SINK 1 COMPARTMENT SINKS WITH 1 INTEGRAL STAINLESS STEEL DRAIN-BOARD OR WORK TABLE WASH-SINKS (STAINLESS STEEL TABLE WITH AN INTEGRAL STAINLESS STEEL SINK) OF ADEQUATE SIZE THAT MEET SANITATION STANDARDS ARE ACCEPTABLE FOR USE AS FOOD PREPARATION SINKS. ESTABLISHMENTS THAT ENGAGE IN FOOD PREPARATION THAT DO NOT HAVE OR PROPOSE A SEPARATE APPROVED FOOD PREPARATION SINK AND WILL NOT ENGAGE IN ANY OPERATION THAT REQUIRES THAT A SEPARATE FOOD PREPARATION SINK BE PROVIDED (FOR EXAMPLE, IF THE ONLY FOOD USED THAT MAY REQUIRE THAT A FOOD PREPARATION SINK BE USED IS VEGETABLES, AND IF ALL VEGETABLES WILL BE DELIVERED TO THE ESTABLISHMENT IN A PRE-WASHED, PRE-PACKED, PRE-PROCESSED AND READY TO EAT CONDITION) WILL HAVE TO SUBMIT WRITTEN STATEMENT TO THIS EFFECT, SIGNED AND DATED BY THE OWNER (OR OWNER'S AUTHORIZED REPRESENTATIVE) OF THE BUSINESS.

SANITATION NOTES

- 1.ALL FOOD SERVICE AND RELATED EQUIPMENT SHALL BE NATIONAL SANITATION FOUNDATION (NSF) APPROVED AND IN CONFORMITY WITH LOCAL HEALTH REGULATIONS. INSTALLATION OF EQUIPMENT SHALL MEET SAME REQUIREMENTS.
 - 2. ALL ADJOINING EQUIPMENT AND COUNTER SHALL BE SEALED TOGETHER TO PREVENT THE ENTRANCE OF MOISTURE, SPLASH, GREASE, INSECTS, ETC. ALL EQUIPMENT, INCLUDING SHELVING, SHALL BE SMOOTHLY SEALED TO THE WALL TO PREVENT THE ENTRANCE OF SPLASH AND DEBRIS. ALL PORTABLE OR FREE STANDING UNITS SHALL BE MOVABLE AND EASILY ACCESSIBLE FOR CLEANING.
 - 3. ALL WORKING SURFACES SHALL BE SMOOTH, IMPERVIOUS AND EASILY CLEANABLE.
 - 4. ALL REFRIGERATION EQUIPMENT AND EQUIPMENT FOR HOT STORAGE SHALL HAVE THERMOMETERS WHICH ARE EASILY READABLE IN PROPER WORKING CONDITION.
 - 5. STORAGE SHELVING MUST BE SPECIFIED AS HAVING A SMOOTH, NON-ABSORBENT FINISH. THE LOWEST SHELF SHOULD BE 6 INCHES ABOVE THE FLOOR.
 - 6. ATLEAST ONE SEPARATE, SINGLE COMPARTMENT SINK SHALL BE AVAILABLE FOR FOOD PREPARATION. FOOD PREPARATION SINKS SHALL HAVE AN INDIRECT SEWER CONNECTION, I.E., FIXED IN-LINE AIR CAP DRAIN OR TO A FLOOR SINK THROUGH AN APPROVED AIR GAP.
 - 7. A SEPARATE WALL-MOUNTED HANDWASH SINK IS REQUIRED WITHIN OR ADJACENT TO THE FOOD PREPARATION AND PACKAGING AREA. PROVIDE PERMANENTLY MOUNTED SINGLE-SERVICE SOAP AND PAPER TOWEL DISPENSERS.
 - 8. ALL SINKS TO BE PROVIDED WITH ADEQUATE HOT AND COLD WATER FROM MIXING FAUCETS.
 - 9. ALL CONDUIT, PLUMBING, ETC. TO BE RUN THROUGH WALLS; ANY EXPOSED CONDUIT, PLUMBING, ETC. MUST BE INSTALLED AT LEAST 6 INCHES ABOVE THE FLOOR AND 1/2 INCH AWAY FROM WALLS . ALL EXPOSED FLEX CONDUIT IS TO BE SEALTIGHT OR EQUIVALENT.
 - 10. THE JUNCTURE AT THE FLOOR AND WALL, IN FOOD PREPARATION, COOKING AND SERVICE AREAS, MUST HAVE A COVED BASE WITH AT LEAST A 3/8" RADIUS AND EXTENDING AT LEAST 6 INCHES UP THE WALL. IF TOP SET COVING IS USED, IT MUST BE ADEQUATELY SEALED AT THE FLOOR WITH SILICONE SEALANT OR EQUIVALENT TO FORM A WATERPROOF SEAL.
 - 11. TWENTY FOOT CANDLES OF LIGHT SHALL BE PROVIDED FOR ALL FOOD PREPARATION AREAS. MINIMUM OF FIVE FOOT CANDLES OF LIGHT IN STORAGE AREAS. ADEQUATE LIGHTING SHALL BE USED OVER BAR SINKS AND AVAILABLE FOR CLEANUP OF GENERAL PREMISES.
 - 12. LIGHT FIXTURES IN AREAS WHERE FOOD IS PREPARED OR WHERE OPEN FOOD IS STORED OR WHERE UTENSILS ARE CLEANED MUST HAVE SHATTERPROOF SHIELDS AND SHALL BE READILY CLEANABLE.
 - 13. PROVIDE AUTOMATIC DOOR CLOSURES ON ALL ENTRY AND DELIVERY ROOM DOORS.
 - 14. BUILDINGS SHALL BE INSECT AND RODENT PROOF, INCLUDING EXTERIOR DOOR WHICH MUST COME WITHIN 1/4 INCH OF FLOOR. ALL VENTS AND OTHER OPENINGS TO OUTSIDE NEED TO BE SEALED OR SCREENED.
 - 15. REFUSE CONTAINERS SHALL BE MOISTURE AND VERMIN PROOF WITH TIGHT FITTING LIDS.
 - 16. ANY TRASH AND GARBAGE STORAGE AREA RECEIVING FOOD WASTE OR FOOD CONTAINERS, WILL HAVE A WATER BIB TO FACILITATE CLEANING. FLOOR, WALL AND CEILING WILL BE SMOOTH AND CLEANABLE, RECOMMEND HOT AND COLD WATER BIBS BE AVAILABLE FOR CLEANING. WASTE WATER FROM SUCH CLEANING OPERATIONS MUST BE DISPOSED OF AS SEWAGE THROUGH A FLOOR DRAIN IN THE TRASH ENCLOSURE OR THE EQUIVALENT.
- SEE ADDITIONAL NOTES PER PLANS

PROJECT
TENANT IMPROVEMENT

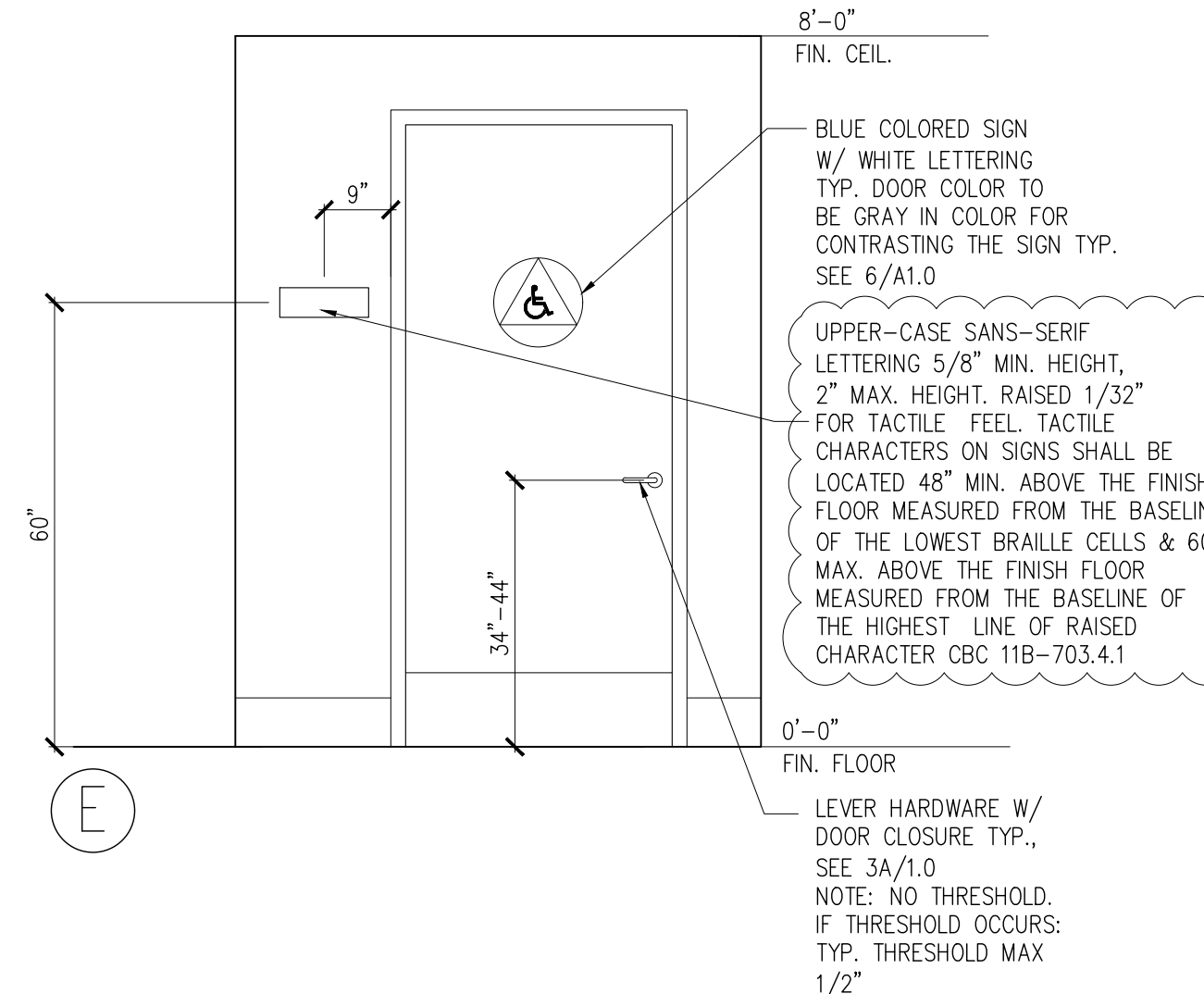
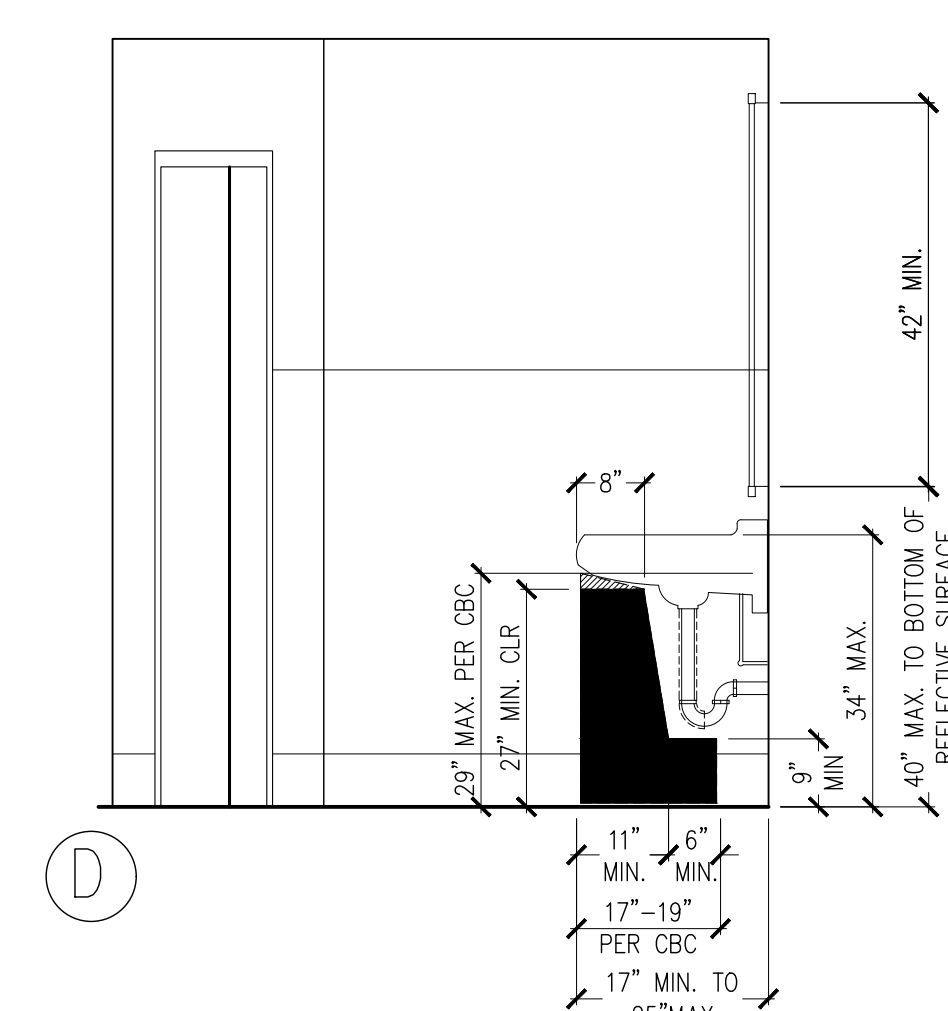
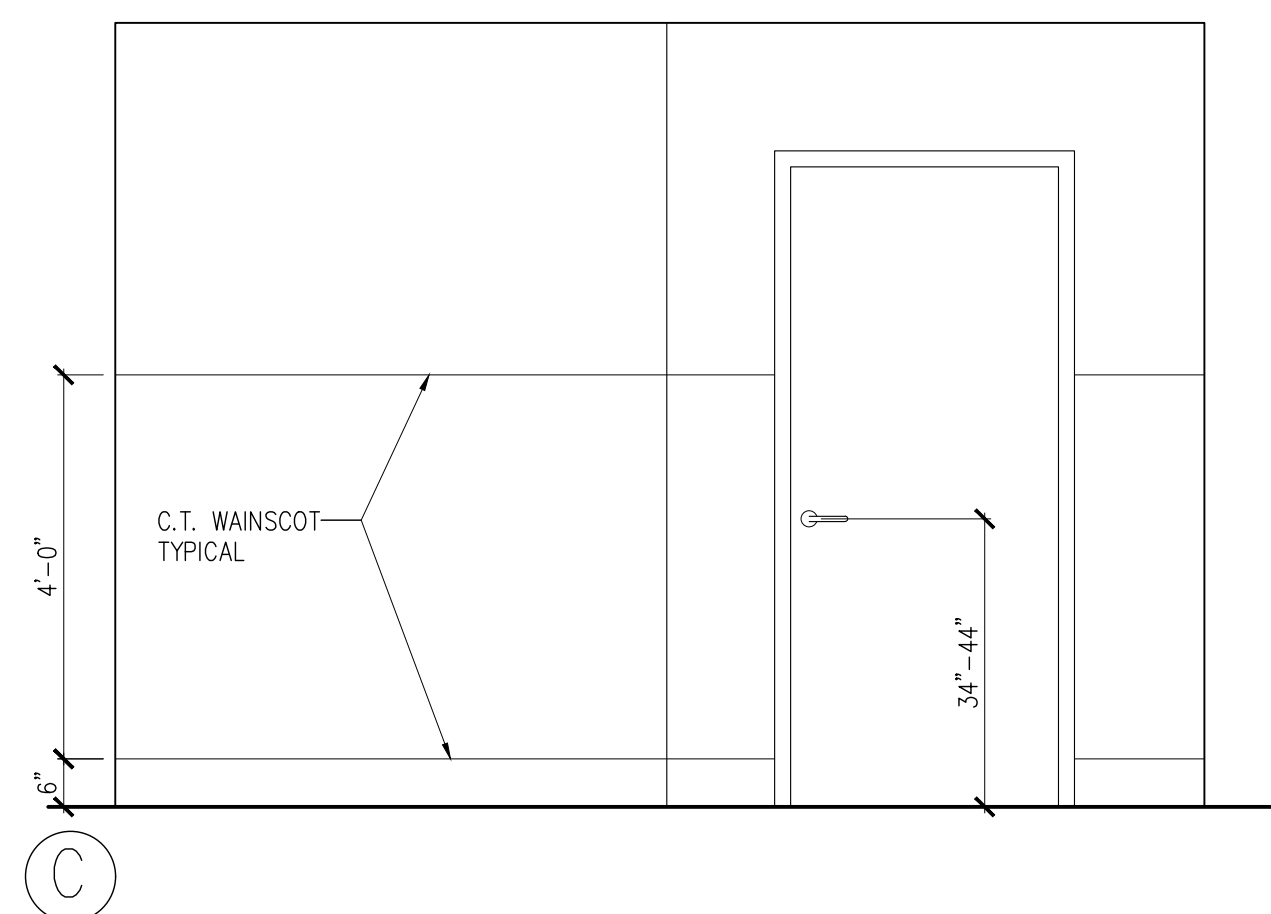
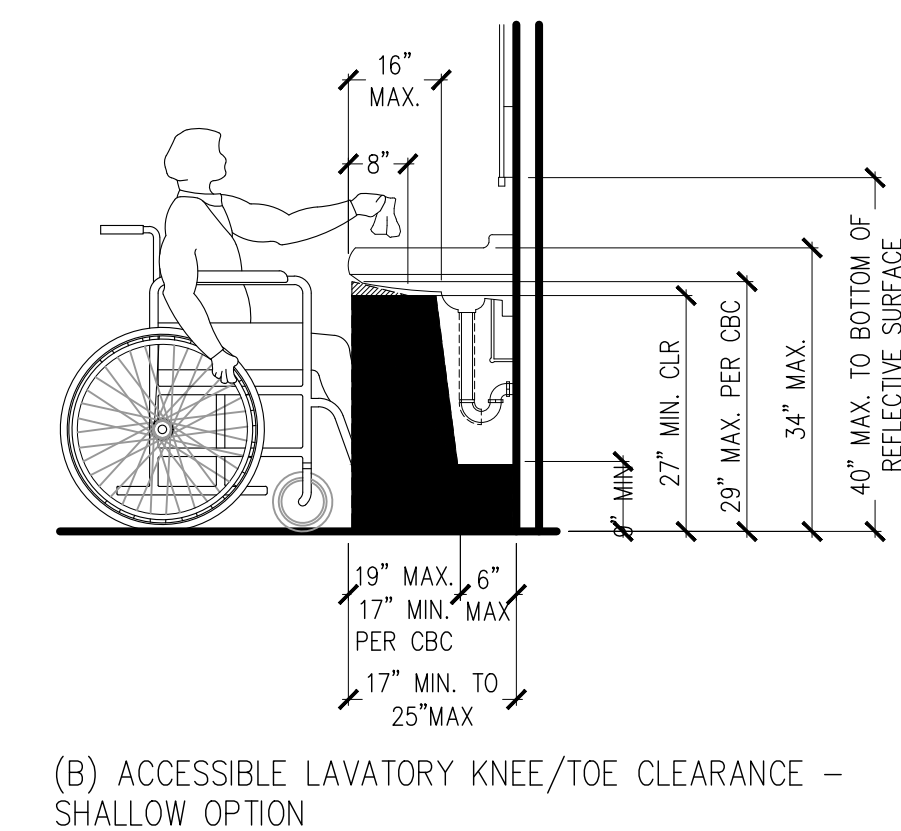
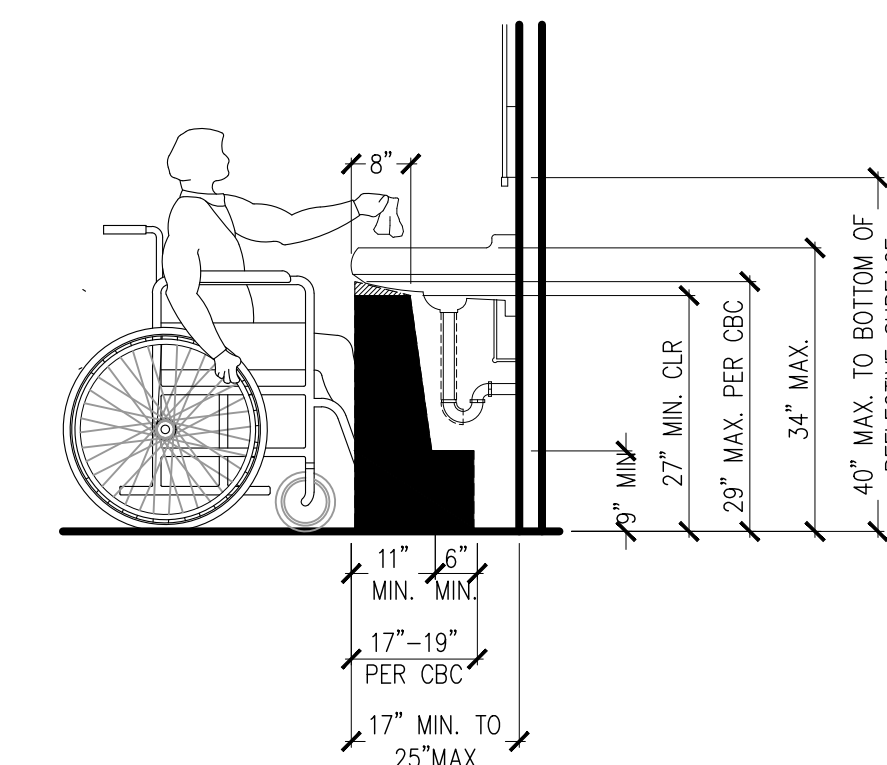
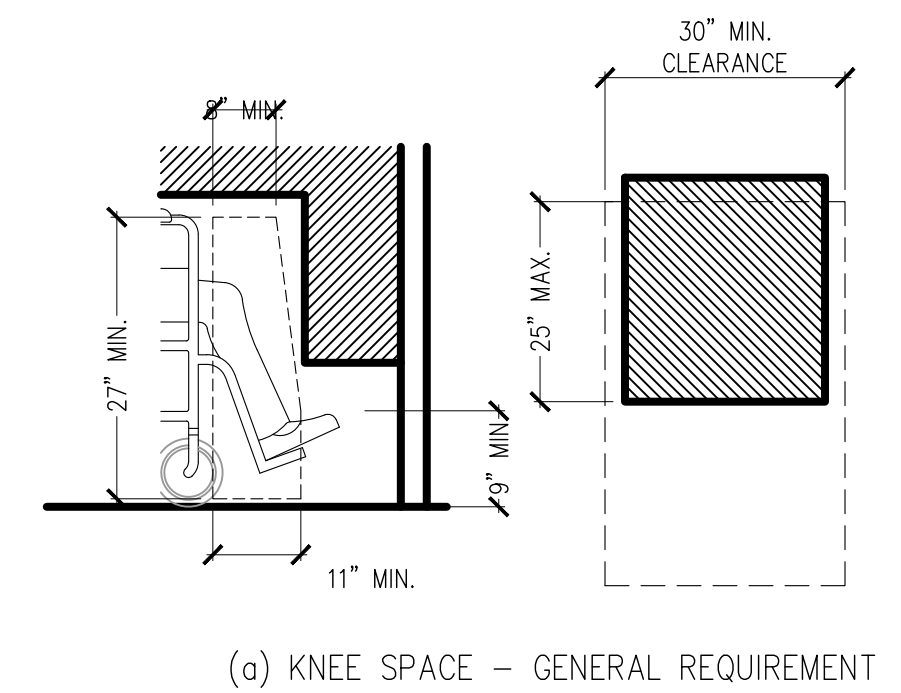
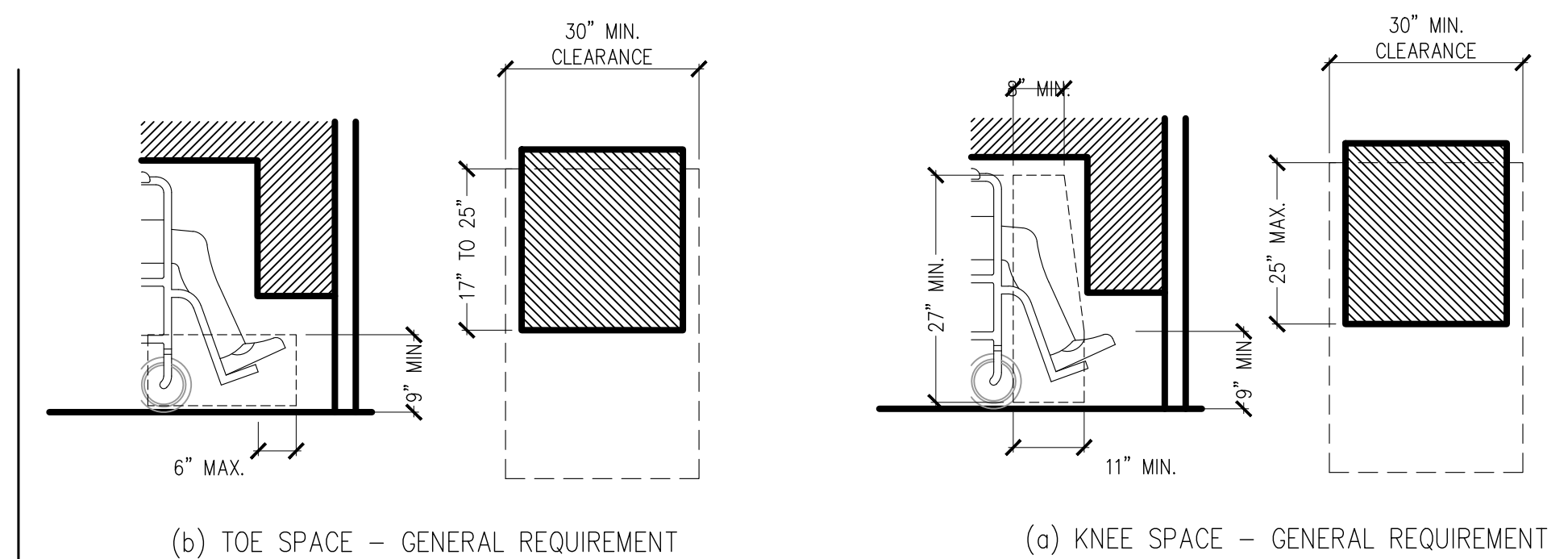
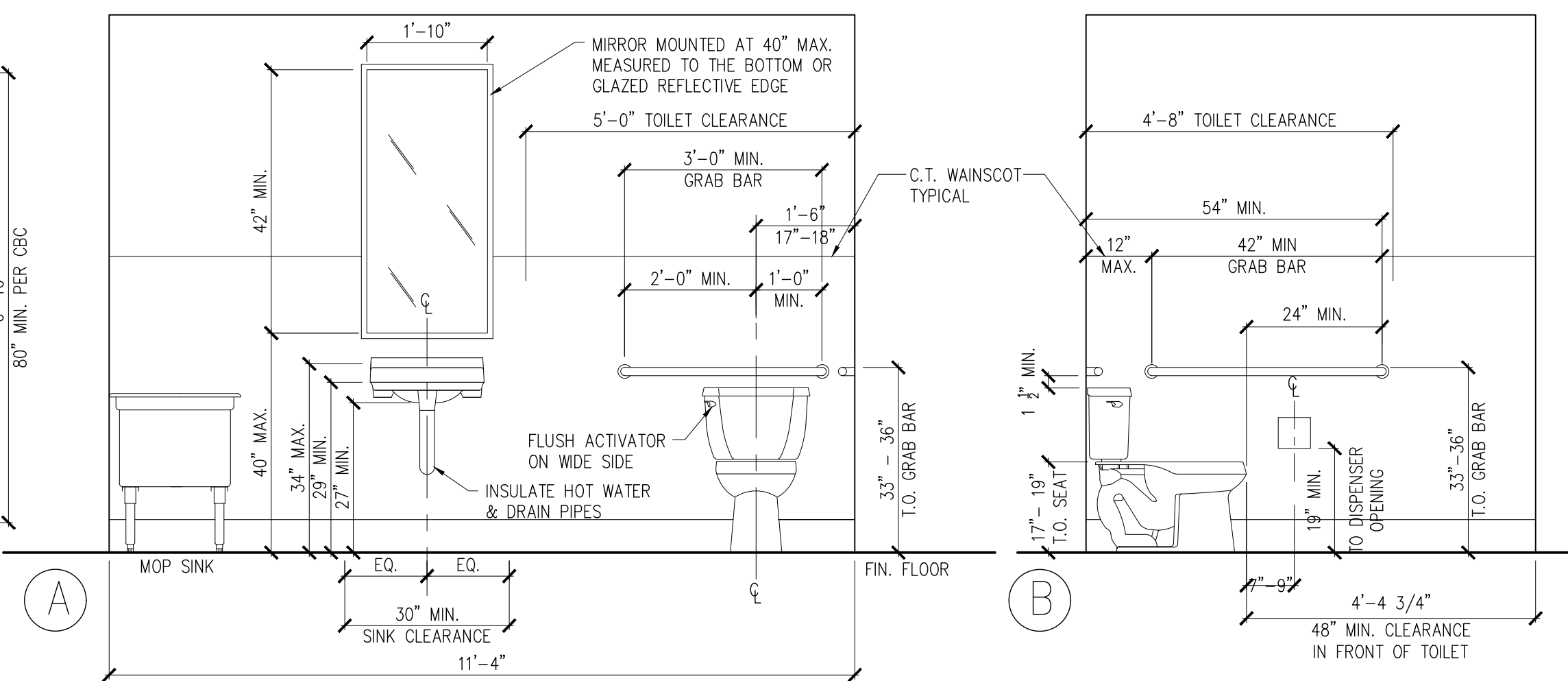
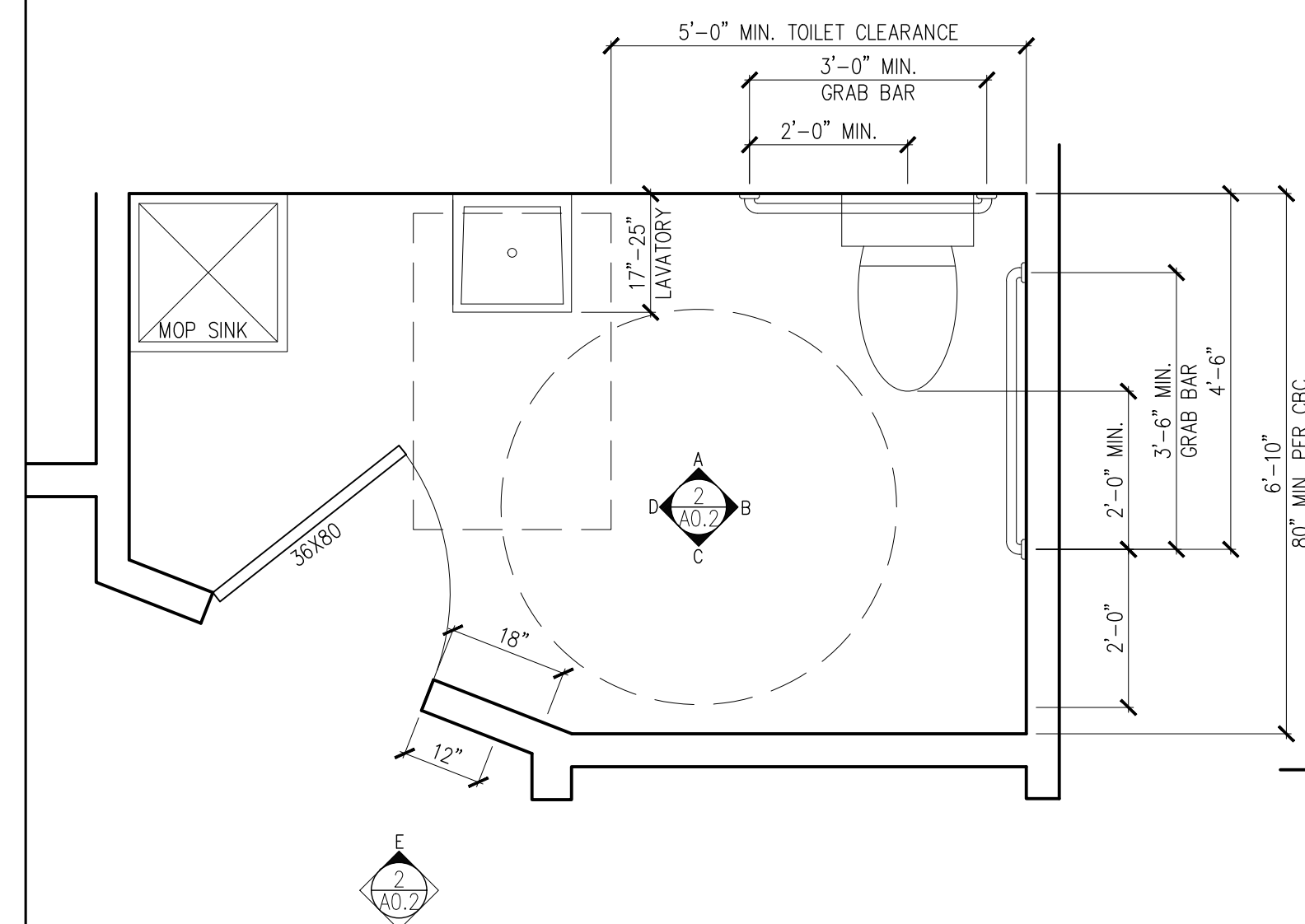
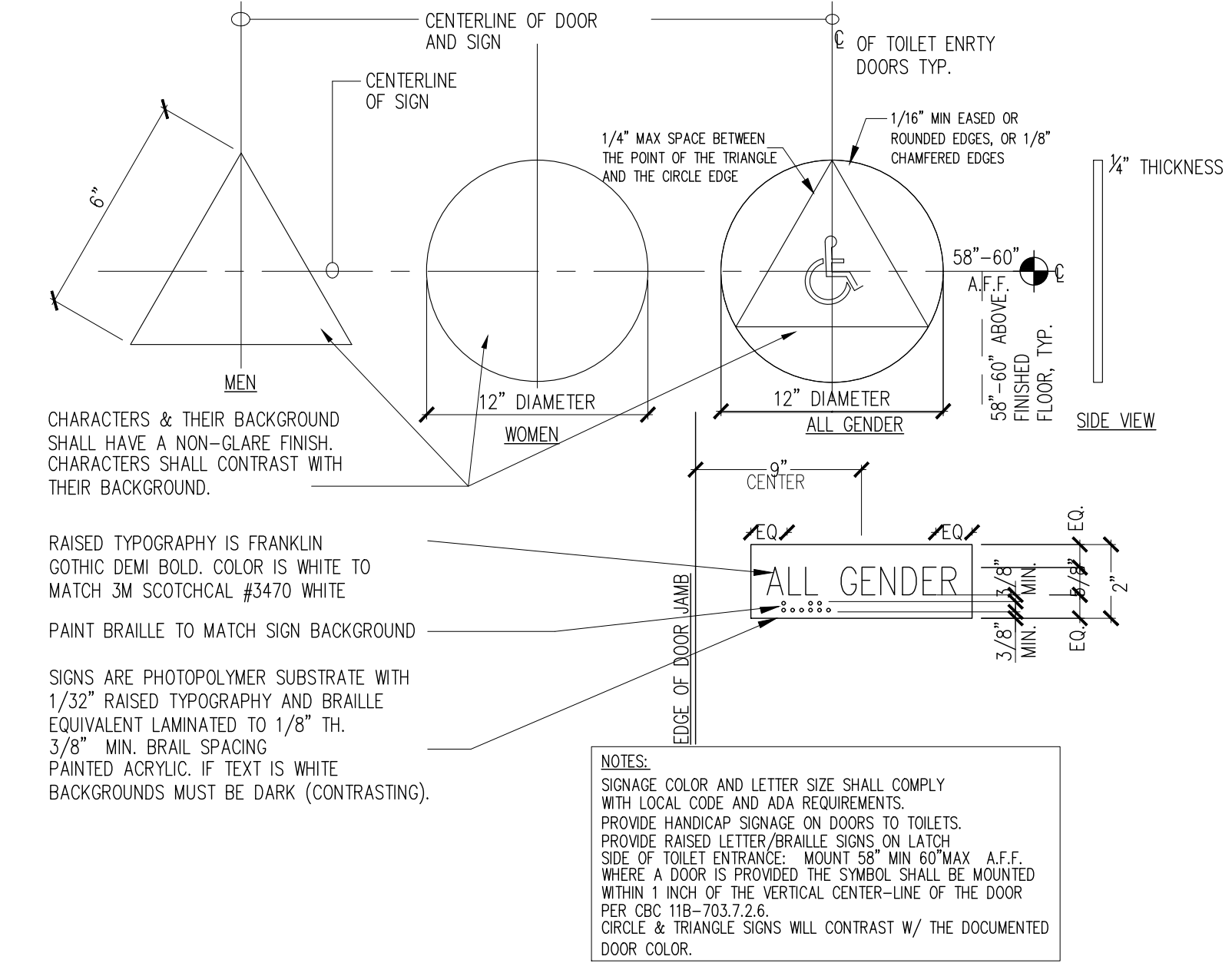
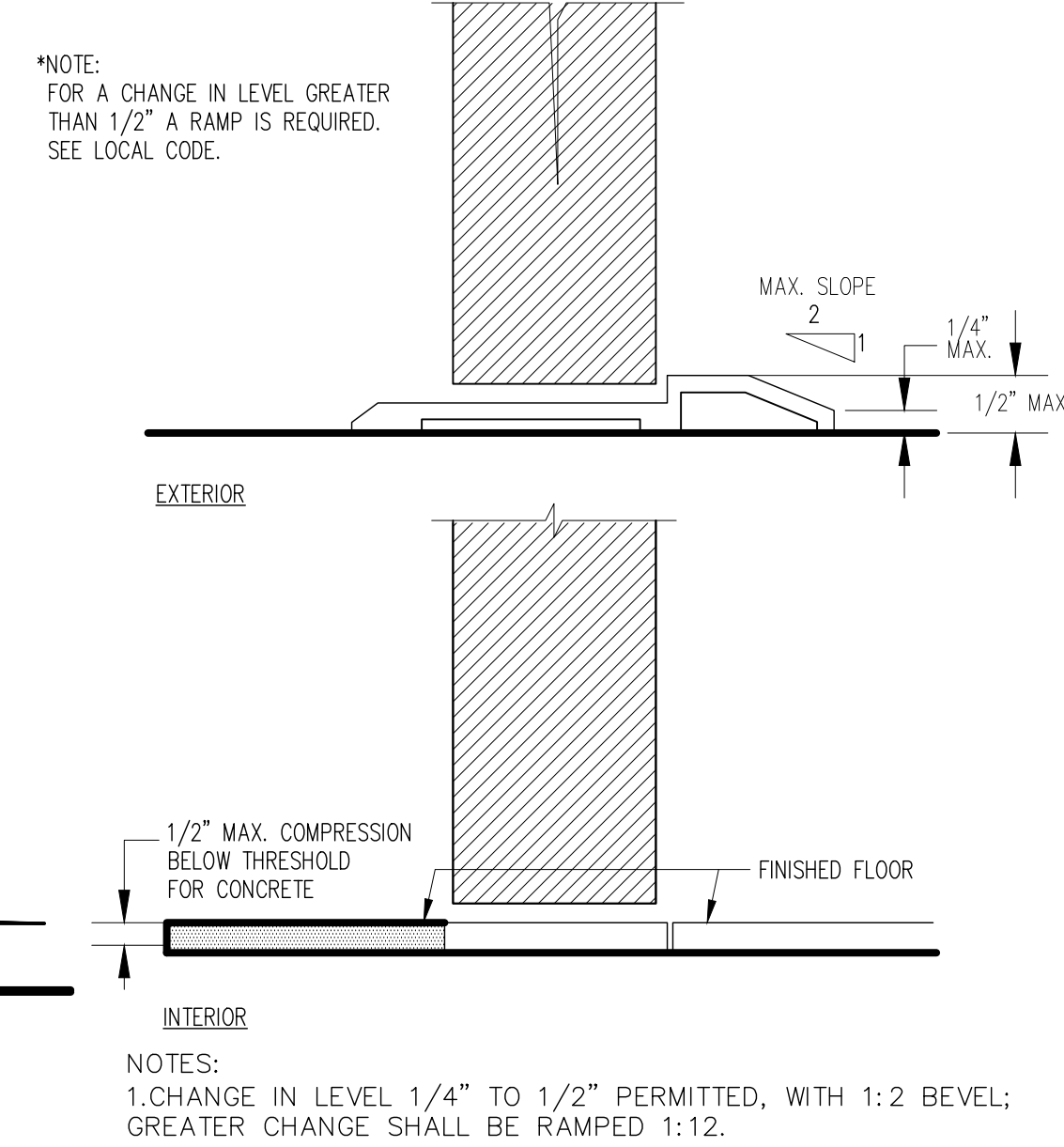
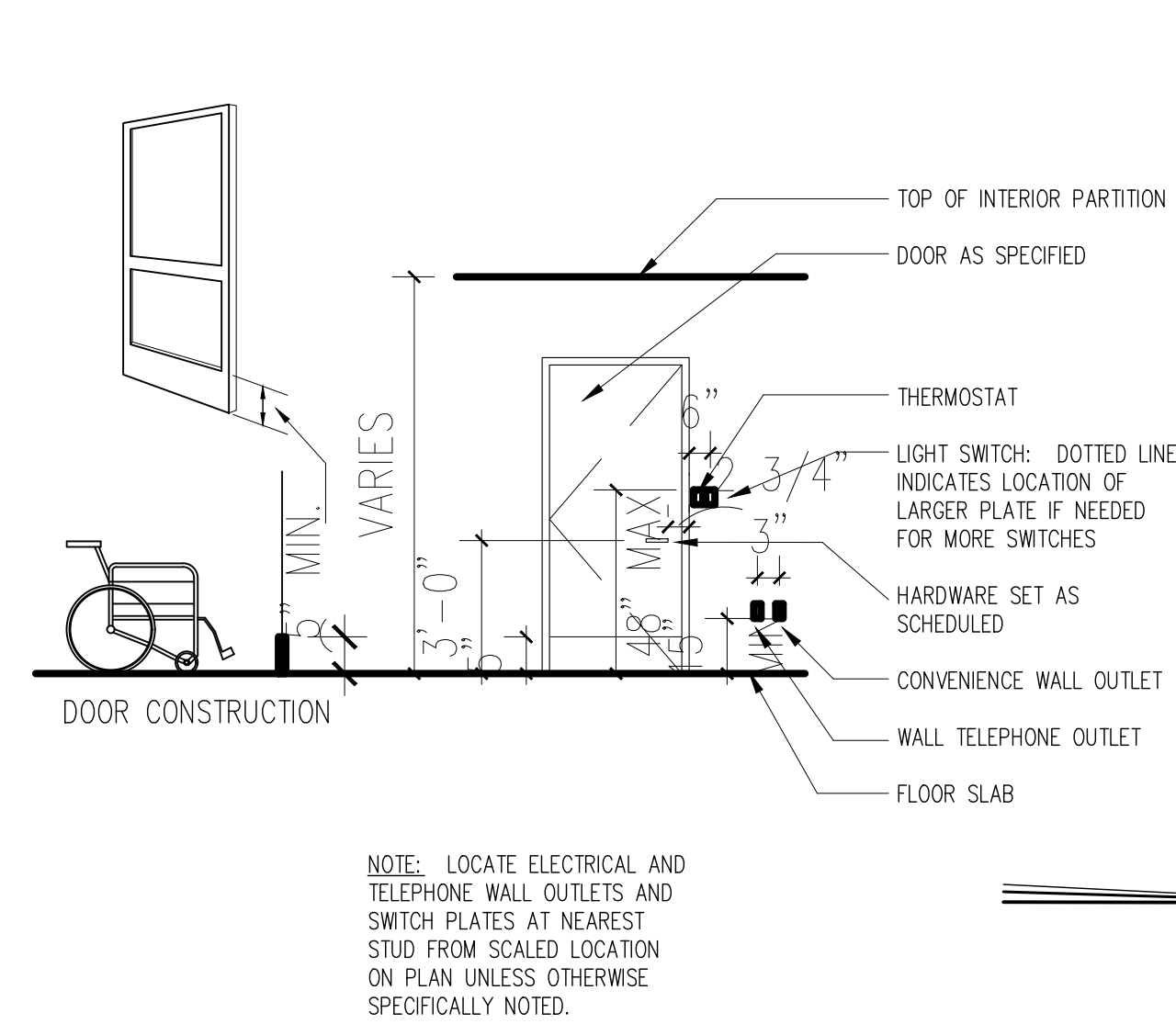
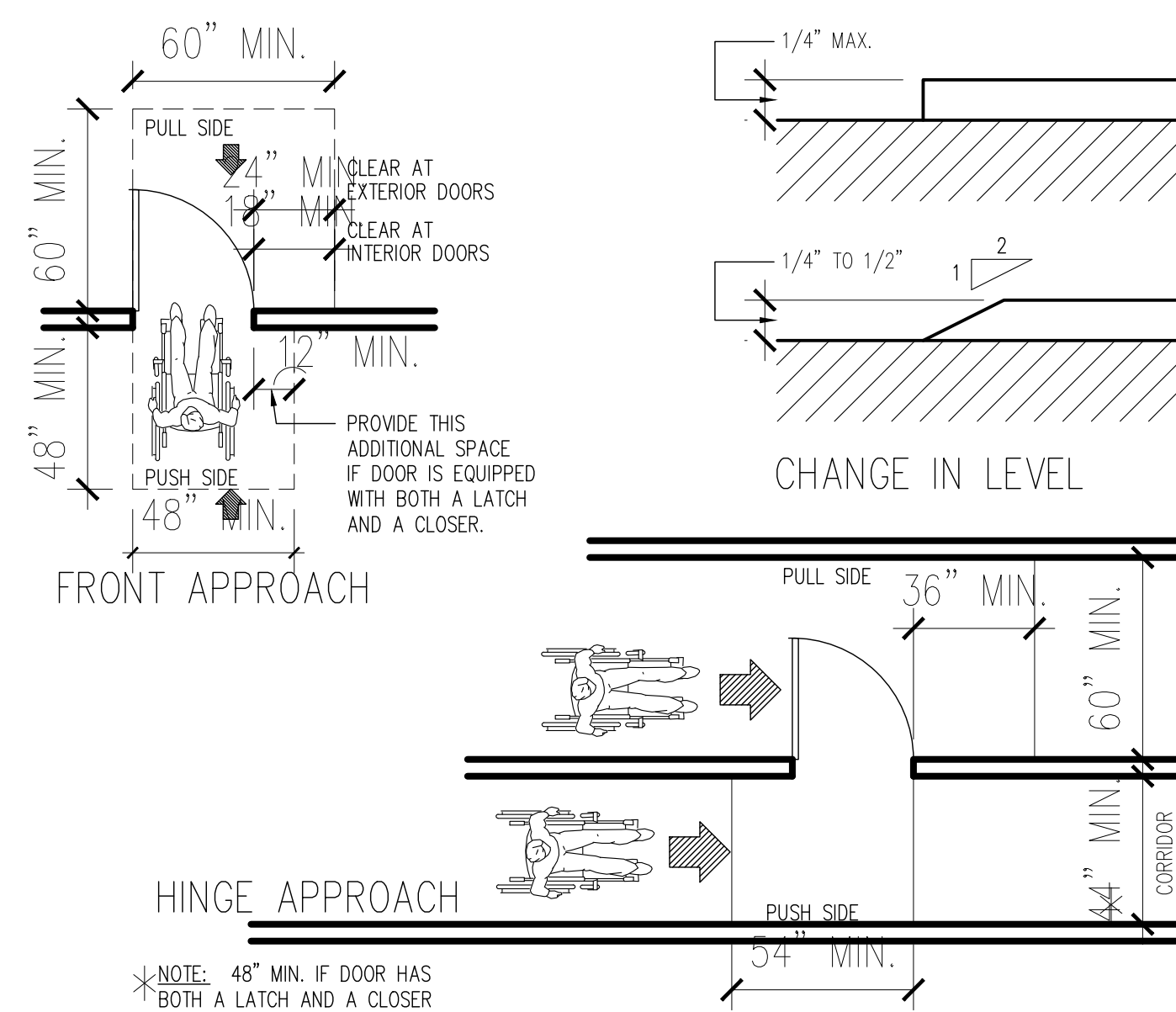
ADDRESS
1996 HARBOR ST.
PITTSBURG, CA

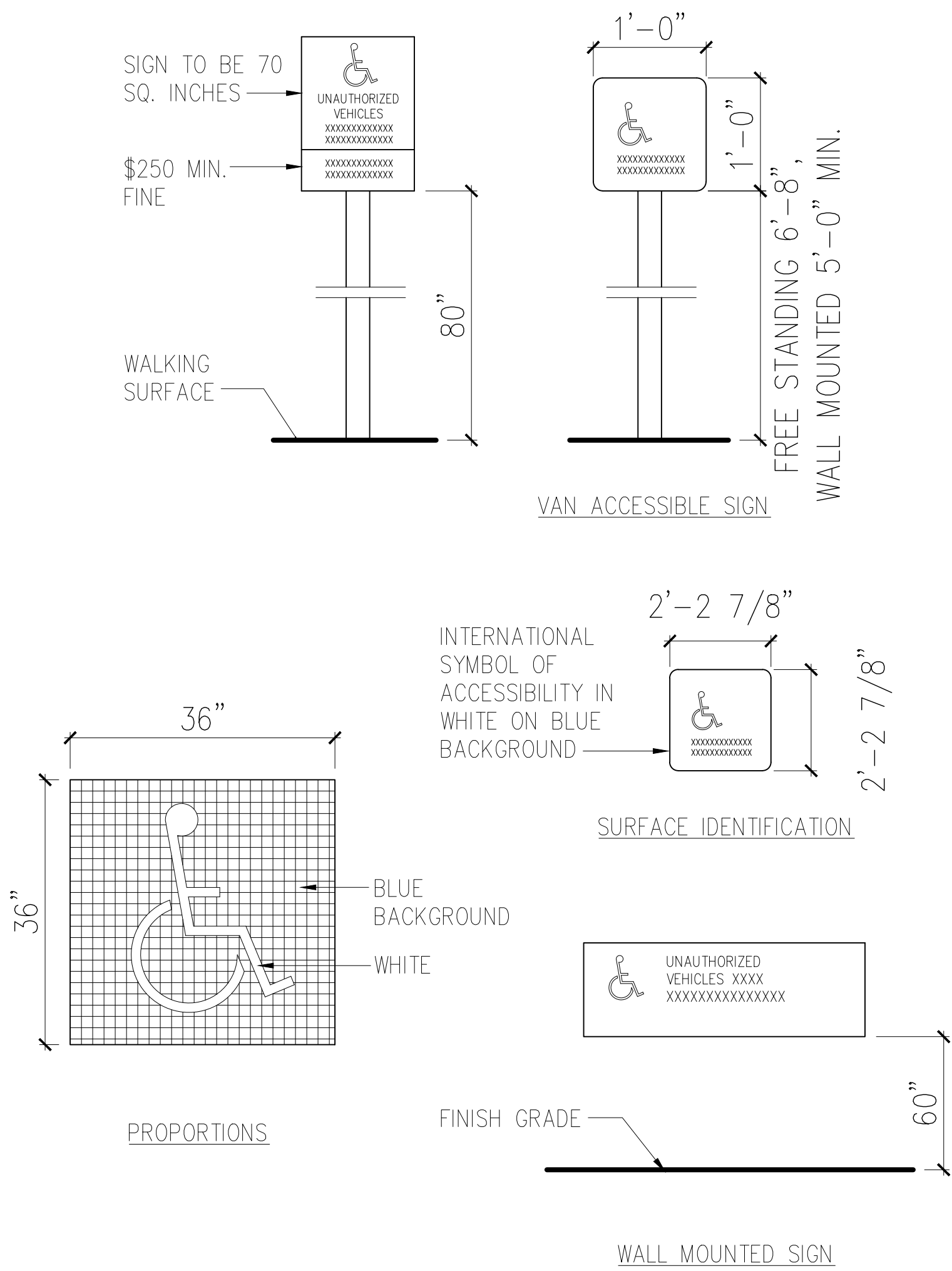
APN: 086-211-024

BUILDING	07.15.2020
BUILDING	11.18.2020
BUILDING	05.20.2021

SHEET DESCRIPTION
HEALTH
DEPARTMENT
& SANITATION
NOTES

A0.1

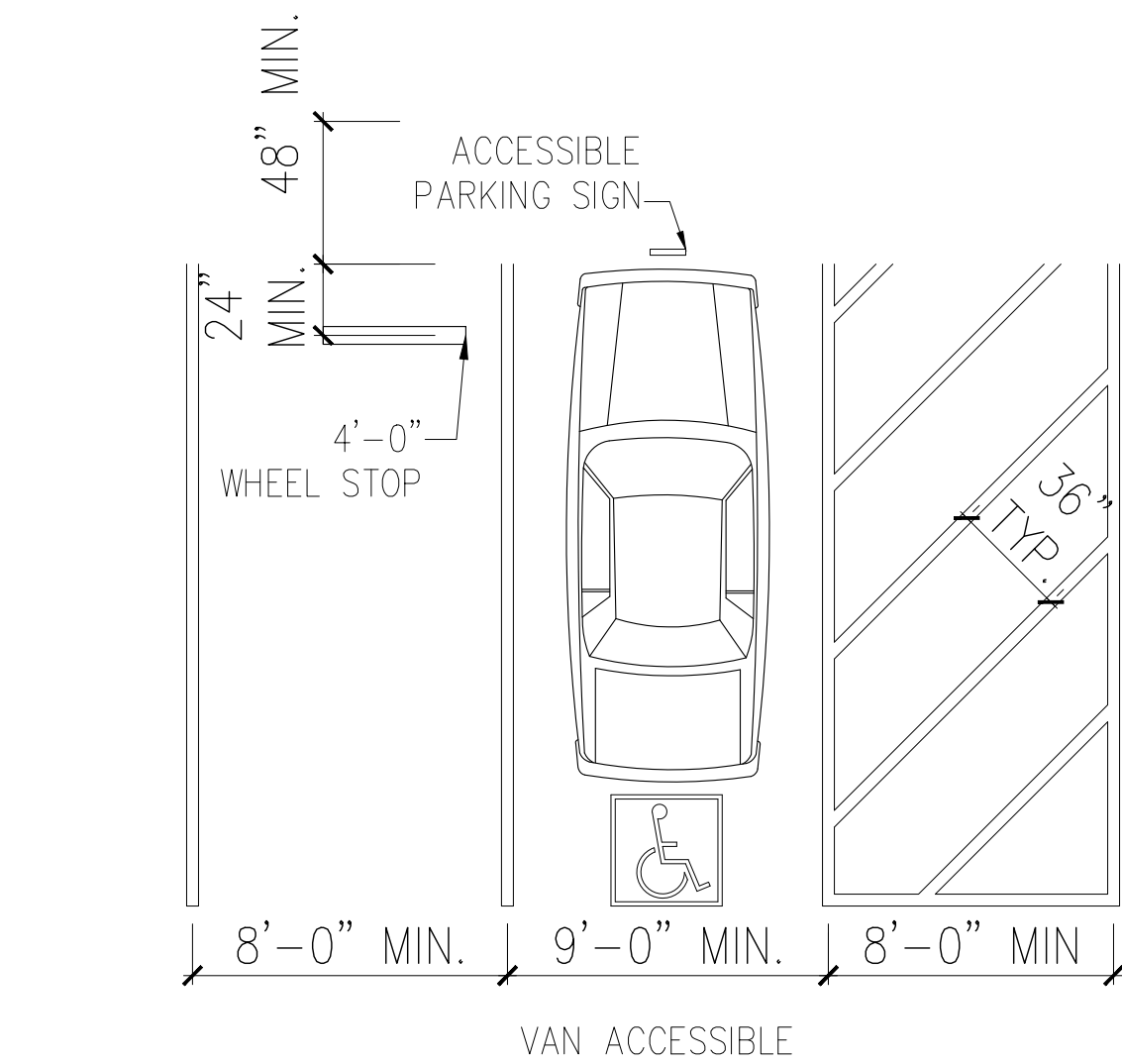




- NOTES:
1. EACH ACCESSIBLE PARKING SPACE TO HAVE PERMANENT (70 SQ. IN.) REFLECTORIZED PORCELAIN ENAMELED STEEL SIGN. FREE STANDING SIGNS LOCATED IN A PATH OF TRAVEL SHALL BE MOUNTED A MIN. OF 80" ABOVE WALKING SURFACE. WAL MOUNTED SIGNS LOCATED AT INTERIOR END OF PARKING SPACE SHALL BE MOUNTED A MINIMUM OF 36" ABOVE FINISH GRADE.
 2. OFF-STREET PARKING FACILITIES TO HAVE SIGN AT EACH ENTRANCE OR IMMEDIATELY ADJACENT TO OR VISIBLE FROM EACH STALL OR SPACE NOT LESS THAN 17"x22" IN SIZE. SIGN TEXT TO BE BEADED (OR EQUAL).
 3. SIGN TEXT TO STATE THE FOLLOWING: "UNAUTHORIZED VEHICLES PARKED IN DESIGNATED ACCESSIBLE SPACES NOT DISPLAYING DISTINGUISHING PLACARDS OR SPECIAL LICENSE PLATES ISSUED FOR PERSONS WITH DISABILITIES WILL BE TOWED AWAY AT THE OWNER'S EXPENSE. TOWED VEHICLES MAY BE RECLAIMED AT: _____ OR BY TELEPHONING _____. " FILL IN BLANK SPACES WITH APPROPRIATE INFORMATION AS A PERMANENT PART OF THE SIGN. CONTACT LOCAL JURISDICTION FOR APPROPRIATE INFORMATION.
 4. PROVIDE SURFACE IDENTIFICATION OF SPACES.

PARKING SIGNAGE

SCALE: N.T.S.



- NOTES:
1. ACCESSIBLE SPACE MUST PERMIT USE OF EITHER CAR DOOR.
 2. WHEEL STOPS ARE REQUIRED WHEN NO CURB OR BARRIER IS PROVIDED WHICH PREVENTS ENCROACHMENT OF CAR OVER REQUIRED WIDTH OF WALKWAYS.
 3. USERS MUST NOT BE FORCED TO TRAVEL BEHIND PARKED CARS OTHER THAN THEIR OWN.
 4. SURFACE SLOPES OF PARKING AREAS FOR THE DISABLED ARE NOT TO EXCEED 2% IN ANY DIRECTION.
 5. CURB RAMP REQUIRED WHEN WALK IS AT DIFFERENT LEVEL THAN PARKING ELEVATION. MAX. SLOPE IS 1:12. RAMP MAY NOT LIMIT ACCESS OR EGRESS TO VEHICLE OR LOADING ZONE.
 6. HANDICAPPED SPACE SHALL BE NEAR ACCESSIBLE PRIMARY ENTRANCE OF BUILDING.
 7. 2 SPACES CAN SHARE AN ACCESS AISLE.

PARKING STALLS

SCALE: 1/8"=1'-0"

SHATARA ARCHITECTURE INC.

890 7TH ST.
SAN FRANCISCO
CA 94107

TEL (415) 512-7566
suhel@shataraarch.com

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PROJECT
TENANT IMPROVEMENT

ADDRESS
**1996 HARBOR ST.
PITTSBURG, CA**

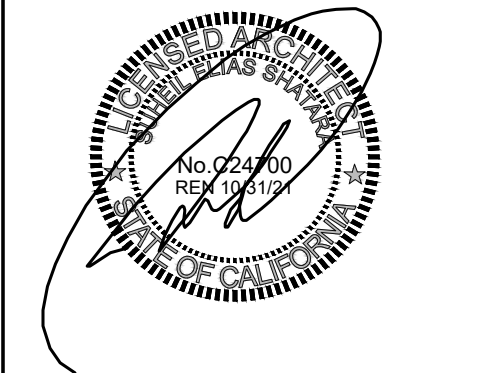
APN: **086-211-024**

PROJECT DIRECTORY

ARCHITECT
SHATARA ARCHITECTURE INC.

890 7TH STREET
SAN FRANCISCO, CA 94107
TEL: 415-512-7566
CONTACT: SUHEIL SHATARA

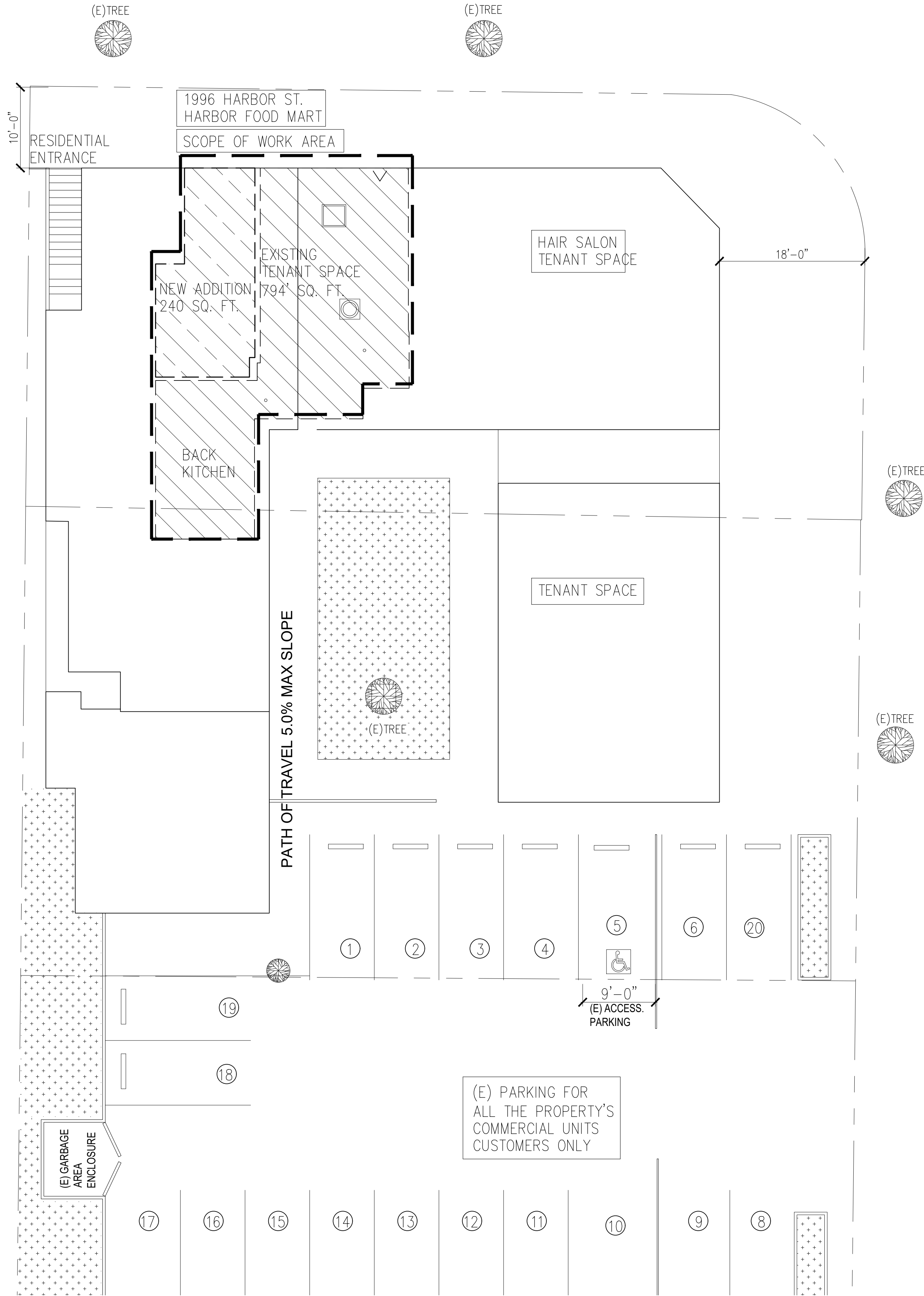
BUILDING	07.15.2020
BUILDING	11.18.2020
BUILDING	05.20.2021



SHEET DESCRIPTION
**ACCESSIBILITY
REQUIREMENTS**

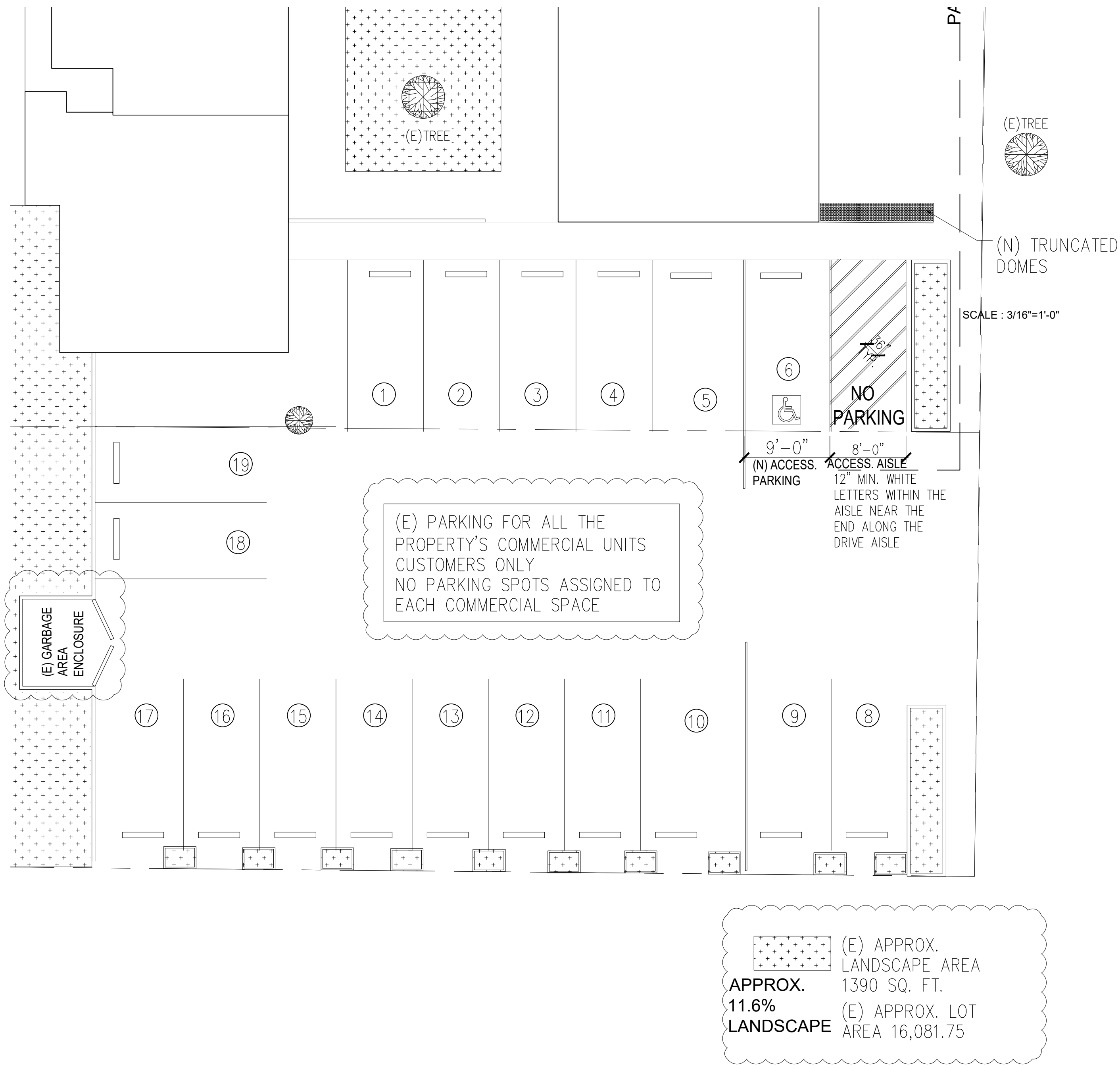
A0.3

HARBOR ST.



1 EXISTING SITE PLAN - NO CHANGE ONLY PARKING AREA - SEE DWG 2 FOR DETAILS
SCALE : 3/16"=1'-0"

ARMY ST.



1 PROPOSED PARKING AREA
SCALE : 3/16"=1'-0"

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PROJECT TENANT IMPROVEMENT

ADDRESS

1996 HARBOR ST.
PITTSBURG, CA

APN: 086-211-024

PROJECT DIRECTORY

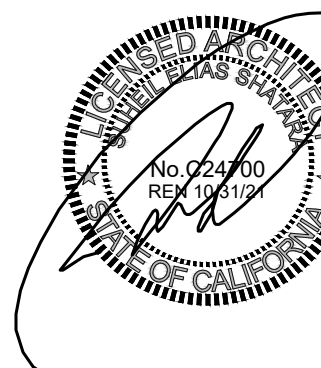
ARCHITECT
SHATARA ARCHITECTURE INC.

890 7TH STREET
SAN FRANCISCO, CA 94107
TEL: 415-512-7566
CONTACT: SUHEIL SHATARA

BUILDING 07.15.2020

BUILDING 11.18.2020

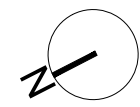
BUILDING 05.20.2021



SHEET DESCRIPTION

EXISTING /
PROPOSED SITE
PLANS

A1.0



SHATARA
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INC.

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SAN FRANCISCO
CA 94107

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PROJECT
TENANT IMPROVEMENT

ADDRESS
**1996 HARBOR ST.
PITTSBURG, CA**

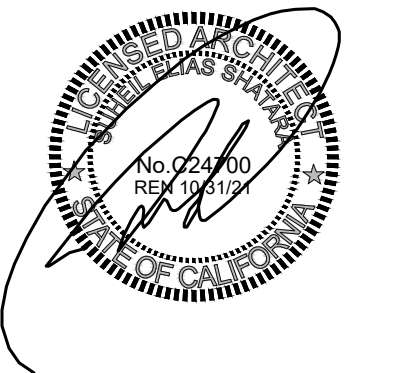
APN: 086-211-024

PROJECT DIRECTORY

ARCHITECT
SHATARA ARCHITECTURE INC.

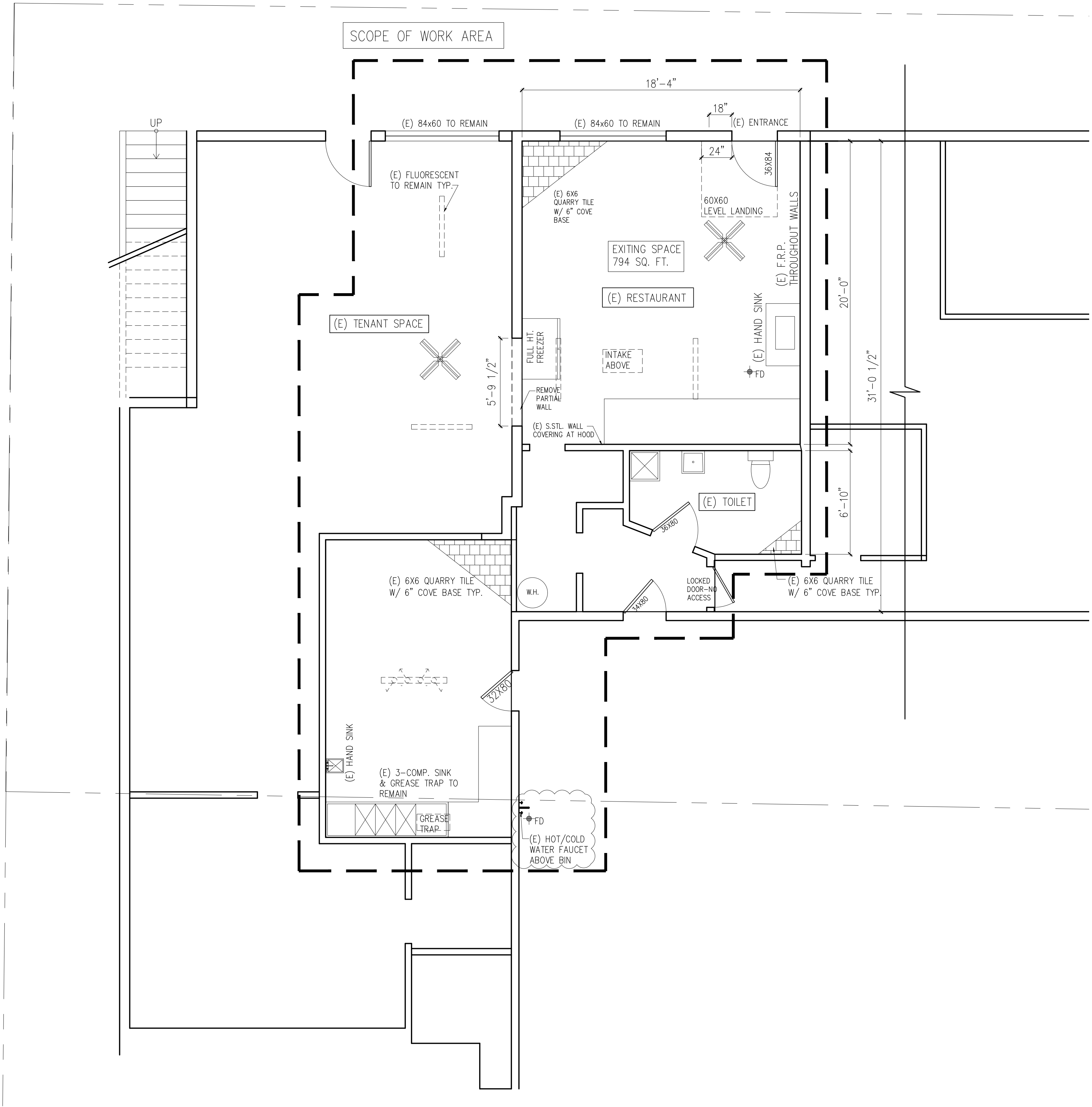
890 7TH STREET
SAN FRANCISCO, CA 94107
TEL: 415-512-7566
CONTACT: SUHEIL SHATARA

BUILDING	07.15.2020
BUILDING	11.18.2020
BUILDING	05.20.2021



SHEET DESCRIPTION
**EXISTING
PLANS**

A1.1



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

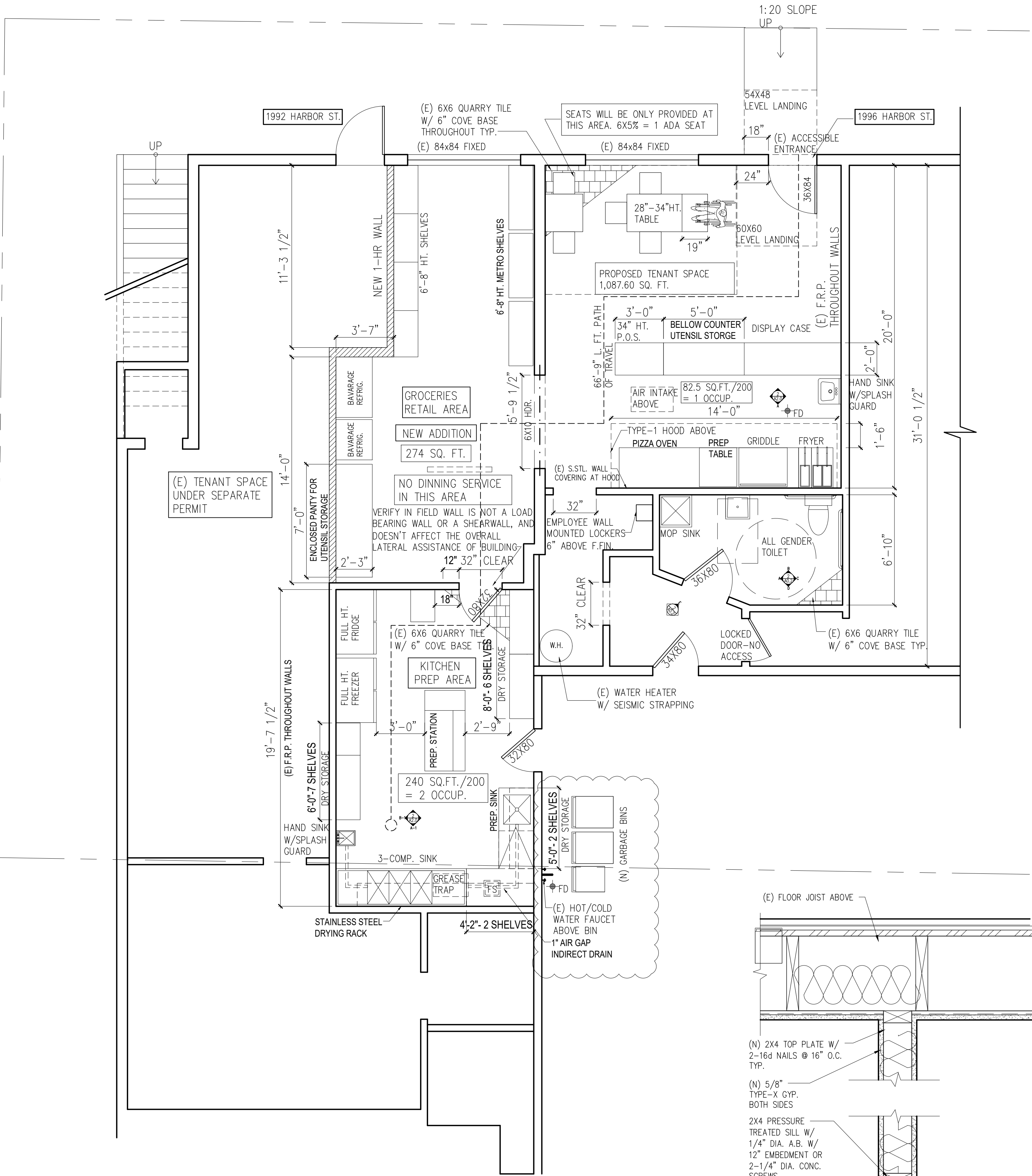
OCCUPANT LOAD CALCULATIONS: (PER CBC 1004)	
DINNING : (95 SQ.FT.)/15	= 06 OCCUPANTS
SERVICE AREA: 82.5 SQ.FT./200	= 01 OCCUPANTS
GROCERY/NEW ADDITION: 274 SQ.FT./60	= 05 OCCUPANTS
PREPARATION AREA: 240 SQ. FT. /200	= 02 OCCUPANTS
TOTAL NUMBER OF OCCUPANTS	= 10 OCCUPANTS

OCCUPANCY LOAD CALCS

FINISH SCHEDULE

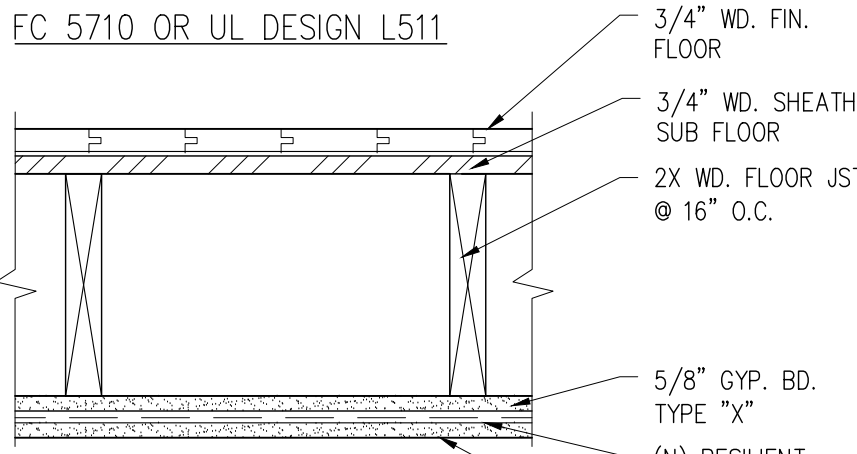
ROOM NAME	FLOOR	BASE	WALL	CEILING
DINING AREA	6X6 QUARRY	3/8" QUARRY COVE BASE	SEMI-GLOSS PAINT	GYP. BD. SEMI-GLOSS PAINTED IN ALL FOOD RELATED AREAS
GROCERY / NEW ADDITION	6X6 QUARRY	3/8" QUARRY COVE BASE	SEMI-GLOSS PAINT	ALL LIGHTING OR EXPOSED BULBS HAVE A PROTECTIVE COVER
KITCHEN	6X6 QUARRY	3/8" QUARRY COVE BASE	FIBER REINFORCED PLASTIC (F.R.P.) 8' HT.	
SERVICE AREA	6X6 QUARRY	3/8" QUARRY COVE BASE	STAINLESS STEEL	
TOILET	CERAMIC TILE	CERAMIC COVE BASE	CERAMIC TILE WAINSCOT 48" HT.	
EMPLOYEES LOCKER	6X6 QUARRY	3/8" QUARRY COVE BASE	SEMI-GLOSS PAINT	

FINISHES SCHEDULE

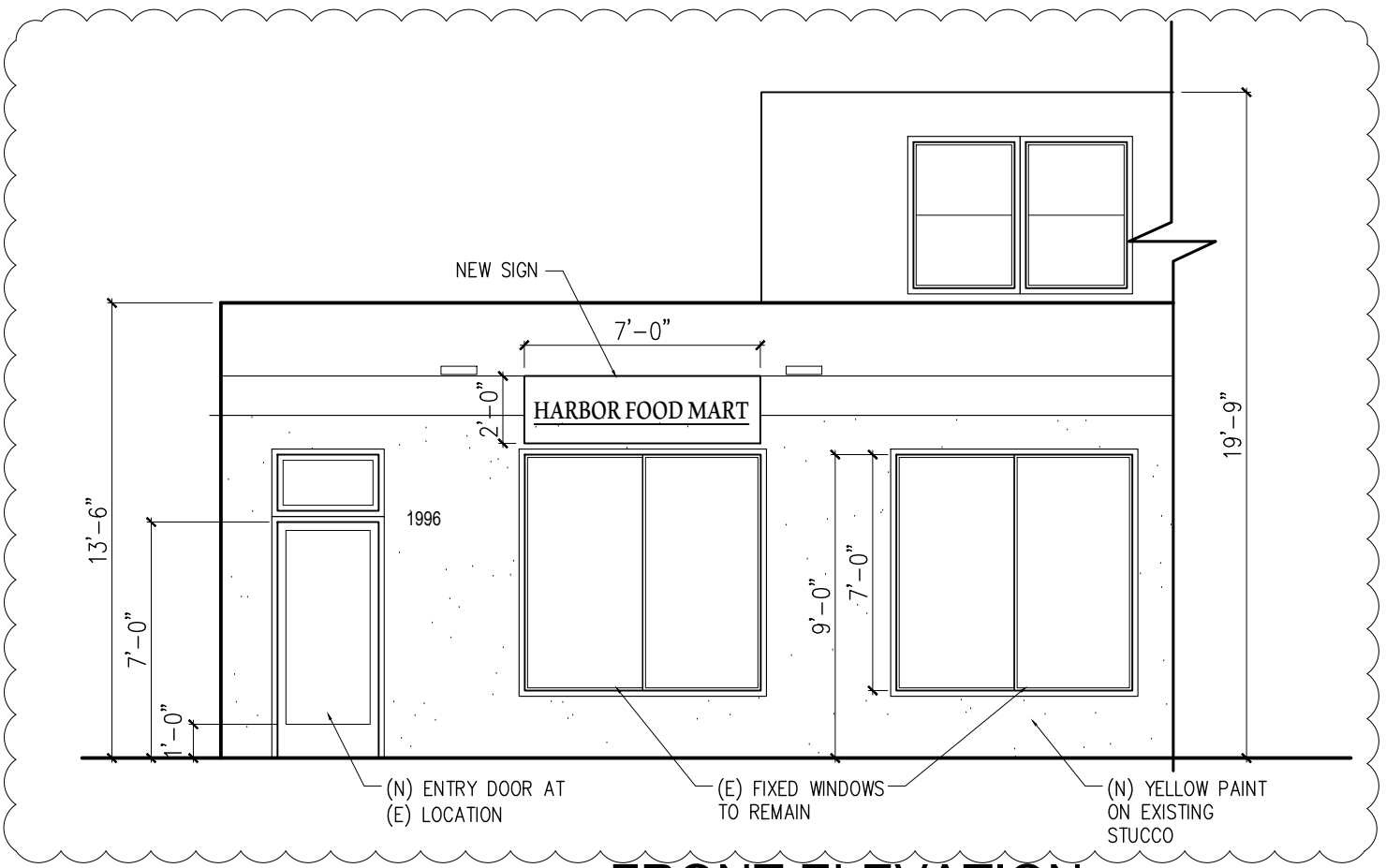


1 PROPOSED FIRST FLOOR PLAN
SCALE : 1/4"=1'-0"

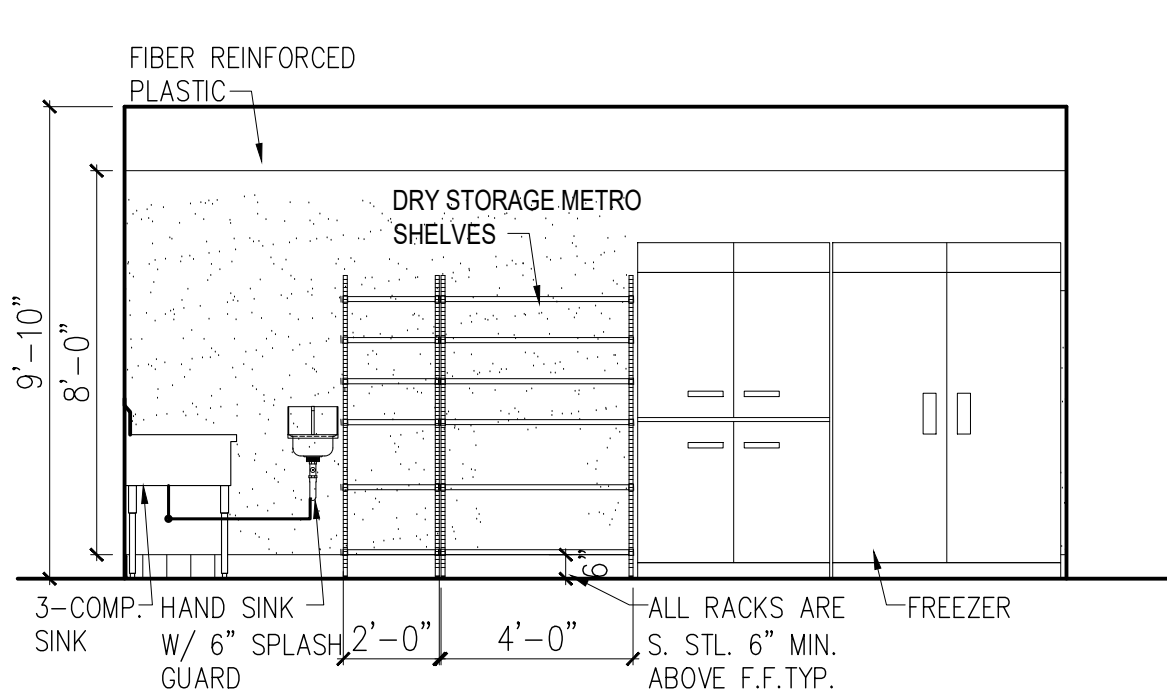
2 NEW 1-HR RATED DEMISING WALL
SCALE : 1'-1/2"=1'-0"



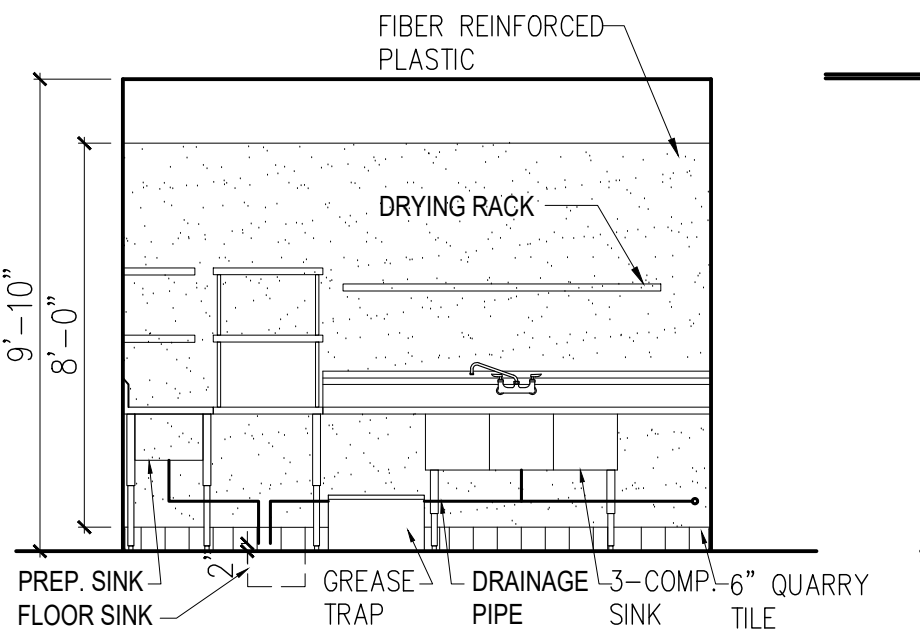
2-HR RATED FLOOR/CEILING ASSEMBLY @ NEW ADDITION



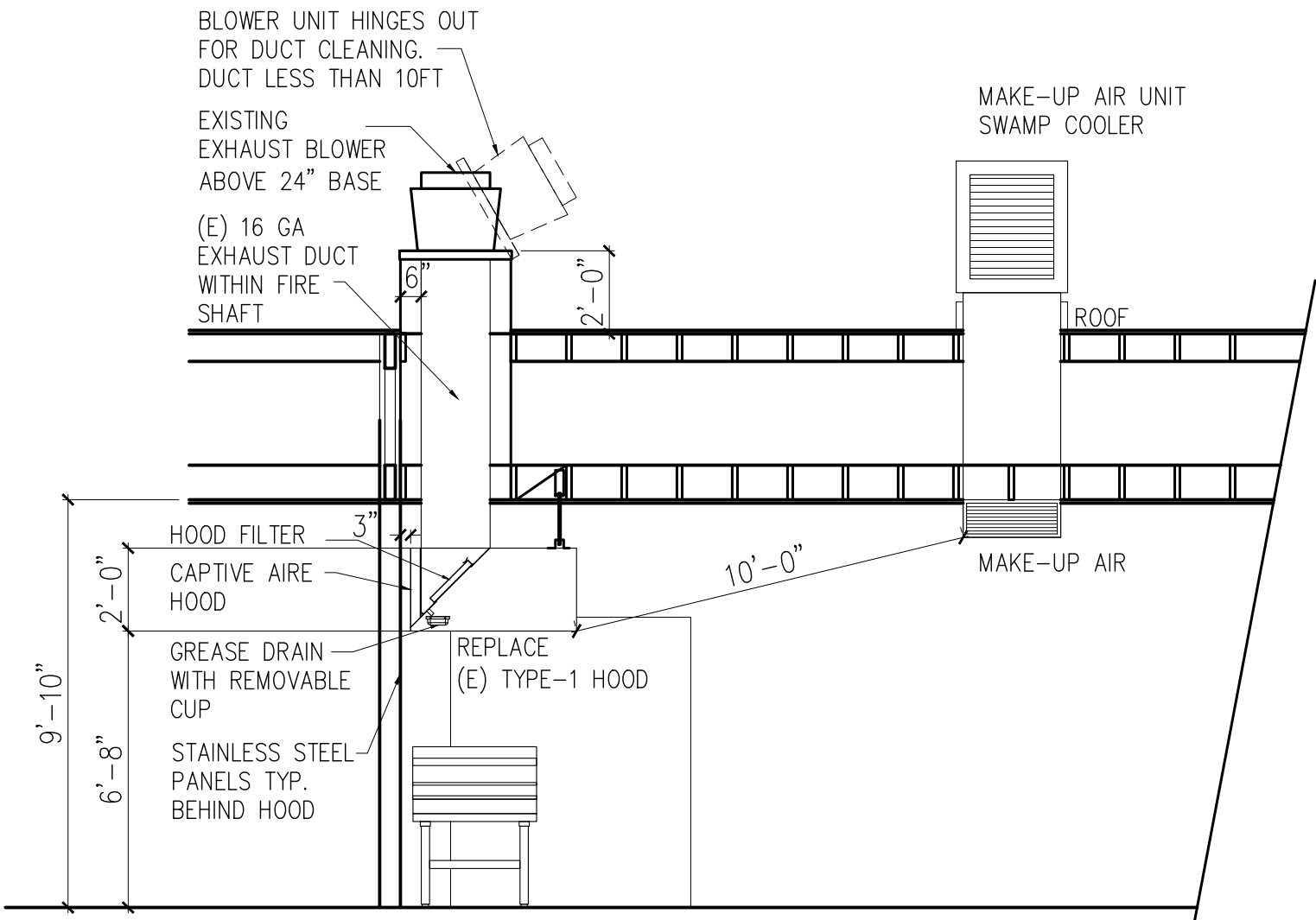
FRONT ELEVATION
SCALE : 3/16"=1'-0"



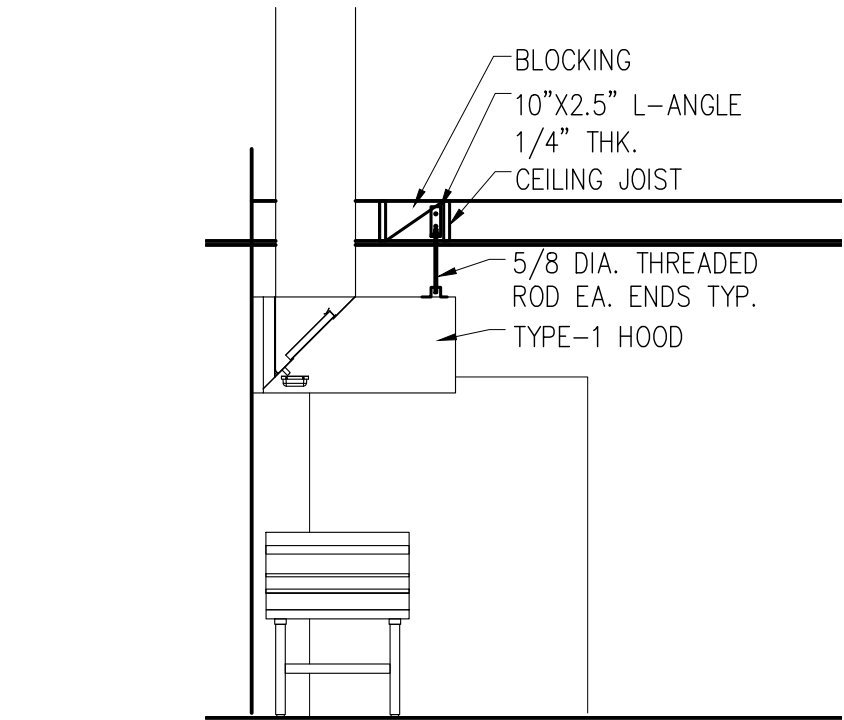
B-1 ELEVATION
SCALE : 1/4"=1'-0"



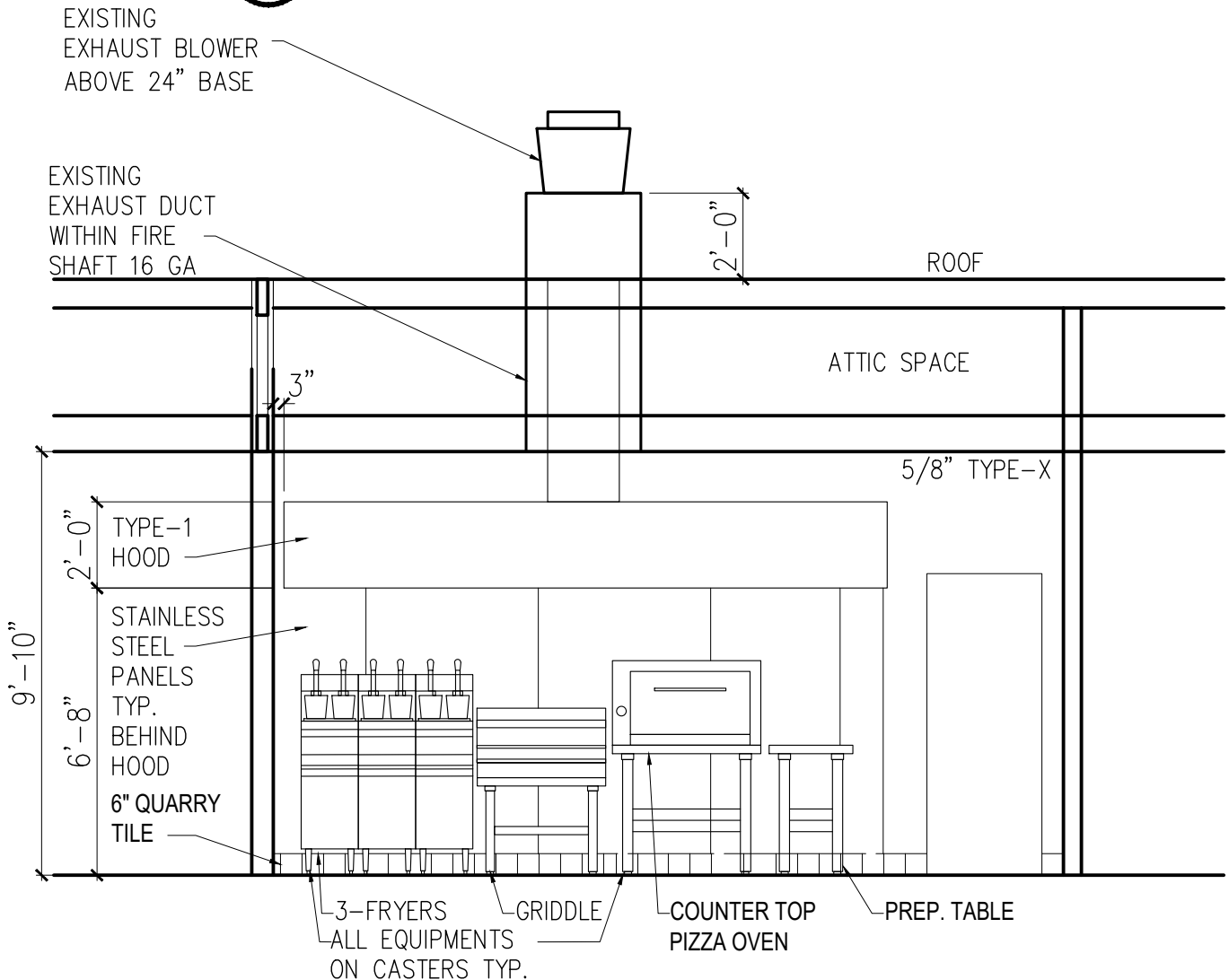
A-1 ELEVATION
SCALE : 1/4"=1'-0"



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



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



A ELEVATION/SECTION
SCALE : 1/4"=1'-0"

SHATARA
ARCHITECTURE
INC.

890 7TH ST.
SAN FRANCISCO
CA 94107

TEL (415) 512-7566
suhel@shataraarch.com

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PROJECT
TENANT IMPROVEMENT

ADDRESS
1996 HARBOR ST.
PITTSBURG, CA

APN: 086-211-024

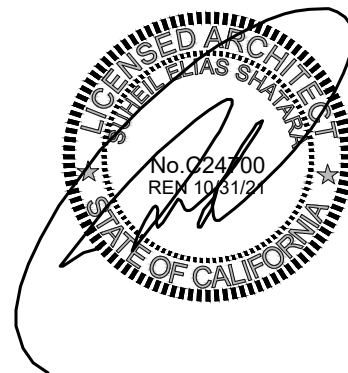
PROJECT DIRECTORY

ARCHITECT
SHATARA ARCHITECTURE INC.
890 7TH STREET
SAN FRANCISCO, CA 94107
TEL: 415-512-7566
CONTACT: SUHEIL SHATARA

BUILDING 07.15.2020

BUILDING 11.18.2020

BUILDING 05.20.2021



SHEET DESCRIPTION

PROPOSED
PLANS &
ELEVATIONS

A2.0



1 PROPOSED REFLECTED CEILING PLAN

1 PROPOSED ROOF PLAN
SCALE : 1/4"=1'-0"

Existing Condition Photos



Harbor Street Frontage



Army Street



Parking Lot



Parking Lot/Rear View

Surrounding Land Uses





City of Pittsburg

Community Development Department – Planning Division

65 Civic Avenue, Pittsburg, CA 94565 | Tel: (925) 252-4920 | Fax: (925) 252-4814

NOTICE OF PUBLIC HEARING

NOTICE IS HEREBY GIVEN that the **PLANNING COMMISSION** of the City of Pittsburg will conduct an online public meeting on:

DATE: August 10, 2021

TIME: 7:00 p.m.

PLACE: Zoom Teleconference via Streaming Media on the City's homepage,
www.ci.pittsburg.ca.us (see public advisory on last page)

Concerning the following matter:

Harbor Food Mart, AP-20-1546 (UP)

This is a public hearing on a request for approval of a use permit to establish a self-service restaurant within an existing 1,087 square foot commercial space located at 1996 Harbor Street. The property is within the CO (Office Commercial) District. Assessor's Parcel Number: 086-211-024.

PROJECT PLANNER: John Dacey, (925) 252-4824 or jdacey@ci.pittsburg.ca.us

Why am I receiving this notice?

You are receiving this notice because you have either previously requested notifications from the Planning Division, or a project has been proposed in your neighborhood and all property owners within a minimum 300-foot radius of the project site are required to be notified under the Pittsburg Municipal Code.

Where can I get more information about this project?

The complete file for this project is available for public inspection; please contact the project planner listed above to make necessary arrangements.

What can I do if I have comments on the project?

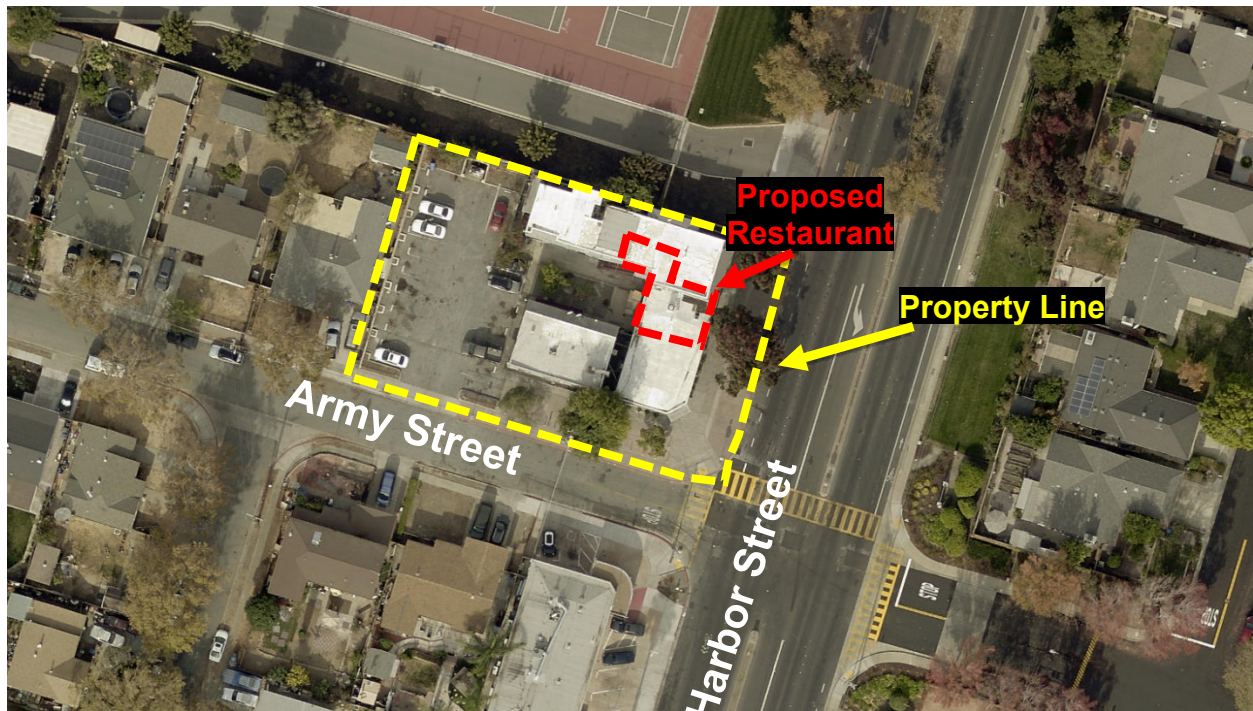
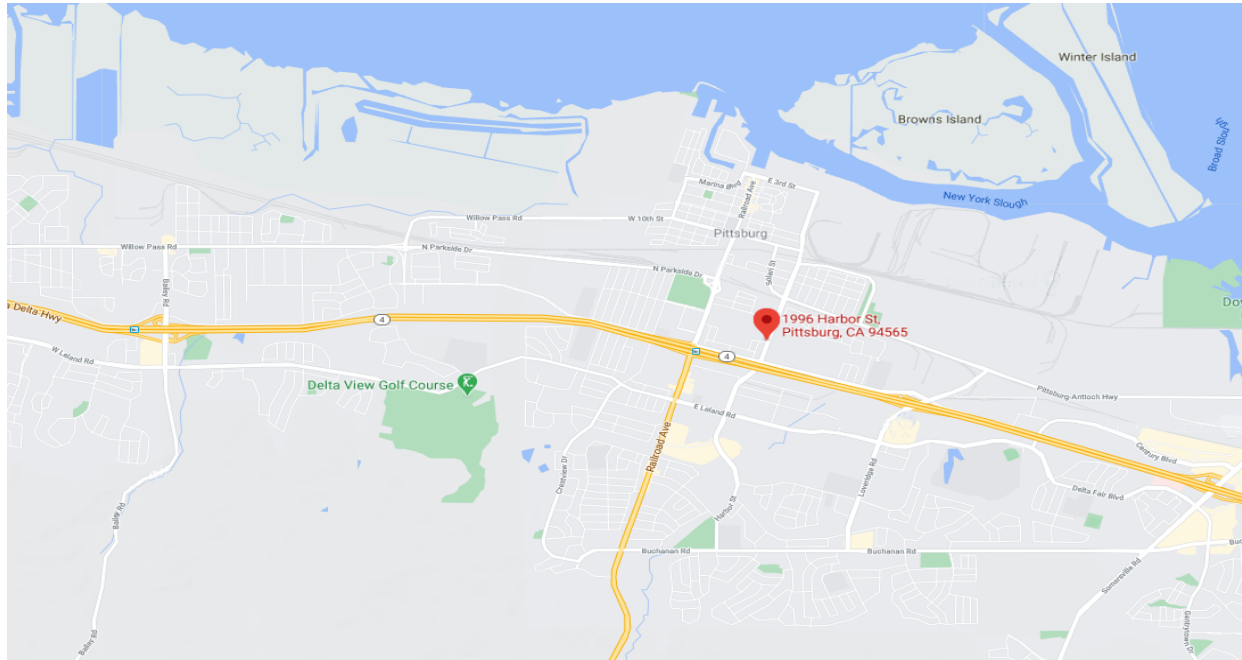
Comments or objections to the project can be made by writing or through e-mailed testimony during the meeting. Written comments citing the project name may be emailed to the project planner listed above or may be mailed or delivered to Pittsburg Planning Division, 65 Civic Avenue, Pittsburg, CA 94565.

Comments during the meeting can be submitted via email to meetingcomments@ci.pittsburg.ca.us.

Pursuant to Section 65009 of the California Government Code, if you challenge this matter in court, you may be limited to those issues you or someone else raised at the public hearing described in this notice, or in written correspondence on the matter delivered to this agency at, or prior to the public hearing. Any written correspondence delivered to the Planning Division before the hearing body's action on the matter will become a part of the administrative record.

JORDAN DAVIS, ACTING SECRETARY
PITTSBURG PLANNING COMMISSION

Project Title: Harbor Food Mart, AP-20-1546 (UP)
Location: 1996 Harbor Street, APN 086-211-024



PUBLIC ADVISORY:
THE CITY COUNCIL CHAMBER WILL NOT BE OPEN TO THE PUBLIC

Pursuant to Section 3 of Executive Order N-29-20, issued by Governor Newsom on March 17, 2020, the meeting of the Planning Commission will be conducted electronically through Zoom and broadcast live through Granicus on the City's website. Please be advised that pursuant to the Executive Order, and to ensure the health and safety of the public by limiting human contact that could spread the COVID-19 virus, the Council Chamber will not be open for the meeting. Planning Commissioners will be participating electronically and will not be physically present in the Council Chamber.

Live comments will be allowed by members of the public via teleconferencing during Zoom meetings and written comments received after 3:00 p.m. on the day of the meeting will be read aloud by staff. To be placed in a queue to comment, please adhere to the following instructions.

To Participate in Public Comment During the Meeting:

- Notify the City Clerk's Office via email by 3:00 p.m. on the meeting date that you would like to be placed in the queue for general Public Comments, or comments on a specific agenda item. Requests received after 3:00 p.m. on the date of the meeting will not be able to comment.
- Email your name and telephone number to meetingcomments@ci.pittsburg.ca.us. We need both identifications to pair you with the item you wish to speak on. You must also be sure that you call in using the number you have provided or we may not be able to identify you as a speaker.
- Your email must include the words **"FOR PUBLIC COMMENT"** in the subject line and specify the **Agenda Item number or Non-Agenda** as appropriate.
- You will receive an email confirmation with instructions to log in.
- Once the meeting starts (check the "Agendas & Live Meetings" link on the City's website at www.pittsburgca.gov) you can phone in to Zoom. If you log in before the event has started you may be disconnected.
- You will be added to the meeting as an attendee and will be called upon by staff for phone-in comments.
- Speakers will be muted until their opportunity to provide public comment.
- All comments will be subject to the three-minute time limitation (approximately 350 words).
- The City requests speakers begin their comments by providing their name and city of residence for the record – although providing this is not required for participation.
- Just as in a live meeting inside the Council Chamber, only one comment per agenda item per person is allowed.

The City of Pittsburg thanks you in advance for taking all precautions to prevent the spread of the COVID 19 virus.