The Gray Special use permit for existing well and septic for restaurant use

Zoned Commercial C-1

Project Proposal

Public need or benefit;

I am proposing to use 3015 Louisa Rd. (The Gray) as both a retail wine/beer, chocolate, gift shop and wine café, serving food requiring minimal preparation to accompany wine and beer by the glass. I hope to serve simple food that pairs well with wine and beer, including meat and cheese plates, toasted flatbread pizzas and sandwiches. The location does not have a hood vent, so the kitchen is a limited one. This means there is no stove and will operate without a grease trap and will not serve greasy foods. Just already prepared items to be toasted and a soup cauldron to heat already prepared soups, so minimal water usage compared to a full-service kitchen. The dish washer I have is a low energy CMA Mizer that uses only 1.13 gallons of water per cycle.

The addition of food service at this establishment enables me to pour more than the Virginia ABC gourmet shop license of 5oz of wine per person per day or 12oz of beer per person per day. This increased flexibility would allow me to focus on promoting wine and beer education in the form of structured tastings and classes. I teach fermentation science for the Commercial Craft Brewing program at Piedmont Virginia Community College and am passionate about promoting understanding and education of fermented products.

Another benefit is the shops' location in the heart of the Virginia Monticello Wine AVA and at the beginning of the 231 wine/beer/cider tourism trail. The location is ideal for both educational and local tourism promotion. I have already been contacted by some local wineries and breweries interested in working with The Gray to promote their products. I fully intend to work with local wineries, breweries, cideries and meaderies to increase exposure of the area. With the restaurant license I will be able to do Virgnia wine and beer flights and pour by the glass, as well as carrying their retail products.

I am a firm believer in working with my local community to benefit all. The Gray would provide access to goods and services that are not currently available in the area, while also acting as a promotional hub for the region.

Consistency with Comprehensive plan

As the location has been used for years as a retail wine shop, and I believe was built as a restaurant initially, the alteration of the space is minimal. I have just added a seating area and refrigeration, with no alteration to the footprint of the building or need of additional power. The health department has inspected the kitchen area and approved the space for

32 seats. As for traffic impact, I do not believe it will be that much greater than the previous business usage. The previous retail shop did tastings on Friday with no detrimental impact to traffic. The hours of operation are 11:30am-7pm and open until 8pm on Friday and Saturday, so I do not anticipate bottlenecking, just a steady flow of customer use. Also, the visibility and road access of entry/exit to the location are excellent. I have included a VDOT map showing traffic volume.

Impacts on environmental features.

There will be no alteration to the existing structure or landscaping. The only addition would be a small seating area in front of the building as indicated on the floor plan and a sign hung on the building.

I**mpacts of the proposed development on public transportation facilities, public safety facilities, public school facilities, and public parks.**

To my knowledge there are no public facilities within the vicinity that would be impacted or influenced in any way by the establishment.

One or more maps showing the proposed project's regional context and existing natural and manmade physical conditions;

I have included Albemarle County GIS maps showing the area's zoning, elevation and comp plan and use, as well as the plat.

Parking envelopes; if any changes are proposed

There are 87 existing spaces with 5 disabled parking space and an overflow parking lot currently on the property. The American Legion Post 74 (landlord) is happy to engage in a shared parking agreement to provide my establishment with the required parking. The amendment to the lease for shared parking is provided below.

Other special studies or documentation, if applicable, and any other information identified as necessary by the county on the pre-application comment form.

-Water consumption data

Currently 3015 Lousia Rd. is not in operation so I can only estimate what the water usage might be. Because my kitchen is limited, using food that is mostly already prepared with no real actual cooking and I have a very efficient dishwasher I would estimate 25 gallons per customer. My max seating is 32 so that gives me, if the space is at max capacity and everyone is using the restroom within the same hour, 800 gallons per hour which is on the extreme side. The well recovers at a rate of 20 gallons per minute and the at max usage

would be 13.33 gallons needed per minute. Let us say on average the 15 customers per hour giving me a usage of 375 gallons.

Below is the American Legion's well and septic information provided by George Shadman, an executive member of the American Legion Post 74.

Email: shadman148@comcast.net

· Septic information: We have three septic tanks with a capacity of 1200 gallons each and they are tied into a 1500 gallon tank.

· Water capacity: Our well is a Class IIB and the pump has a capacity of 15 gals per minute. The well recovery is 20 gals per minute. The water is pumped into two 47 gallons Pentair pressure tanks, piped in series.

· The water usage for the calendar year 2023 as reported to the Department of Health was an average of 3,907.5 gals per month.

· I reported to the Dept of Health that our average population served per day for the calendar year 2023 was 32.9.

· To break it down, on Sunday afternoon Bingo we served average of 80-90 in calendar year 2023. On weekdays we only serve 2-4 office people. Our monthly membership meeting has about 40 once a month, and the other meetings held once a month may have only a dozen or less, including the Executive Committee, Disabled American Veterans, Marine Corps League, Legion Auxiliary, Legion Riders and the Sons of American Legion. Our once a month dances serve an average of 40-50 people.

· We have not had any violations with the Dept. of Health in our water testing for the past four years, including Coliform, E-coli, Nitrate/Nitrites, and Bac-T.

-Parking analysis

For the American Legion the current parking usage is heaviest on Sunday for bingo which is held from 1pm-5pm with an average of 80-90 people in attendance. The next is a once-a-month dance of 40-50 people, followed by a membership meeting of around 40, again once a month.

As far as my hours of operation, I would be willing to be closed during bingo if needed. The amended lease provides 87 spaces, plus 14 for overflow and 5 disabled, for both the American Legion and The Gray to comfortably share.

Sec. 4.12.10 - Shared parking.

Shared parking allows parking spaces to be shared among two or more uses that typically experience peak parking demands at different times and is located on the same lot or on nearby lots. Because parking spaces are shared, the total number of parking spaces that would otherwise be required may be reduced. In addition to all other applicable requirements of this section, the following requirements shall apply to shared parking:

a. Authority to reduce aggregate number of parking spaces. The zoning administrator may reduce the aggregate minimum number of required parking spaces, provided that each use participating in the shared parking experiences peak parking demands at different times. The zoning administrator shall base this decision on the particular circumstances of the application.

b. Parking study. Before making the decision to allow shared parking and to reduce the aggregate number of parking spaces, the zoning administrator may require the applicant to submit a parking study to determine the peak parking demand periods or other information needed to determine the viability of shared parking under the particular circumstances of the application.

c. Effect of reserved parking spaces. Parking spaces reserved for specific individuals or classes of individuals shall not be counted toward the parking spaces that could be shared, except for those spaces designated and marked for use only by handicapped persons.

d . Maximum reduction. The aggregate number of parking spaces required for all uses participating in the shared parking shall not be reduced by more than 35 percent.

COMMONWEALTH OF VIRGINIA
VIRGINIA DEPARTMENT OF HEALTH
Blue Ridge Health District

In accordance with the regulations of the Board of Health of the Commonwealth of Virginia this certifies that

NIKG, LLC

is hereby granted a permit/license by the ***Albemarle County Health Department*** *to operate a*
Full-service Restaurant

Trading as:
THE GRAY

Located at:
3015 Louisa Road
Keswick, VA 22947

Mailing Address:
7 Elliewood Avenue
Charlottesville, VA 22903

Conditions (if applicable):

Maximum Seating Capacity: 20 Inside; 12 Outside

Date of Expiration
March 31, 2025

Anna-Marie Thibodeaux, EHS,
Environmental Health Specialist Sr.

THIS PERMIT IS NOT TRANSFERABLE FROM ONE INDIVIDUAL OR LOCATION TO ANOTHER
New owners are required to make written application for a permit.

Please Direct Questions or Concerns to the
Albemarle Country Health Department
Environmental Health Services
1138 Rose Hill Drive,
Charlottesville, VA 22903
434-972-6219

EST/EST-EXT

Chemical Sanitizing
Single Rack
Dishwashers



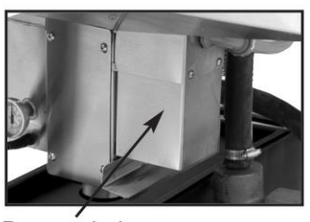
MODEL EST-AH



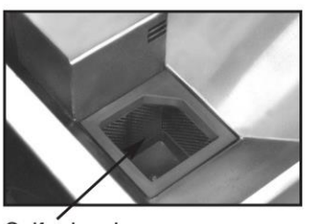
MODEL EST-AH-EXT
(Tall)
(20-1/2" DISH
CLEARANCE)



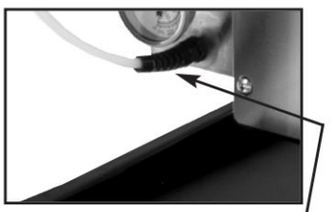
OPTIONAL 3 DOOR
MODEL AVAILABLE FOR
STRAIGHT AND
CORNER OPERATION



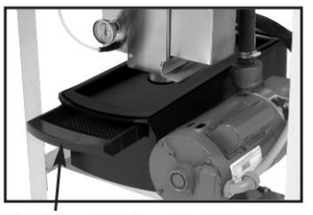
Power drain saves space, eliminates noisy solenoid and external sump. Drains quickly.



Self cleaning pump screen eliminates operator error. Saves service calls.



Unique sanitizing system sanitizer injector is located close to pump, allowing sanitizing to take place immediately. Strategic location eliminates chlorine damage to the machine.



Built-in "Poly Pro"™ scrap accumulator.

FEATURES:

- **ENERGY STAR® Approved.**
- 40 racks / 160 covers per hour.
- Economical to operate. Uses only **1.13** gallons of water per cycle.
- All Stainless Steel construction assures long life and years of trouble free operation.
- Top mounted controls include built-in chemical pumps and deliming system that assures proper chemical usage.
- Power drain saves space, eliminates noisy solenoid and external sump. Drains quickly.
- Available for straight or corner applications.
- Integrated scrap tray prevents food soil from entering drain system.
- Auto start/stop makes operation safe and easy.
- Unique sanitizing system provides instant sanitation and eliminates chlorine damage to the machine.
- Stainless Steel impeller offers extended life.
- Stainless Steel scrap tray, long lasting.
- Water inlet comes with built-in strainer, prevents debris from clogging the water valve.
- Dishmachine comes with 2 dishracks.

CONVERTIBLE CORNER TO STRAIGHT AND STRAIGHT TO CORNER.

Available Options

- Solid/Powder Dual Bowl Dispenser
  Alternative cycle times
  72 Seonds
  2 Minutes
  3 Minutes
- The "TEMP-SURE" requires a seperate 208-240v 3 phase 40 amp power supply.
- Sanitizer Alarm
- Stainless Steel Dishtables
- Alternative Cycle Times
- Alternative Electrical Available
- Stainless Steel Scrap Trap in lieu of Poly Pro
- Slant shelf 21"X42"
- Extended height

CMA Energy Mizer® Registered Trademark

Intertek 3090590

c UL us LISTED COMMERCIAL DISHWASHER 864T

ENERGY STAR

CMA Dishmachines 12700 Knott Street Garden Grove, CA 92841• 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

CMA reserves the right to modify specifications or discontinue models without prior notification.

PN: 10122.50

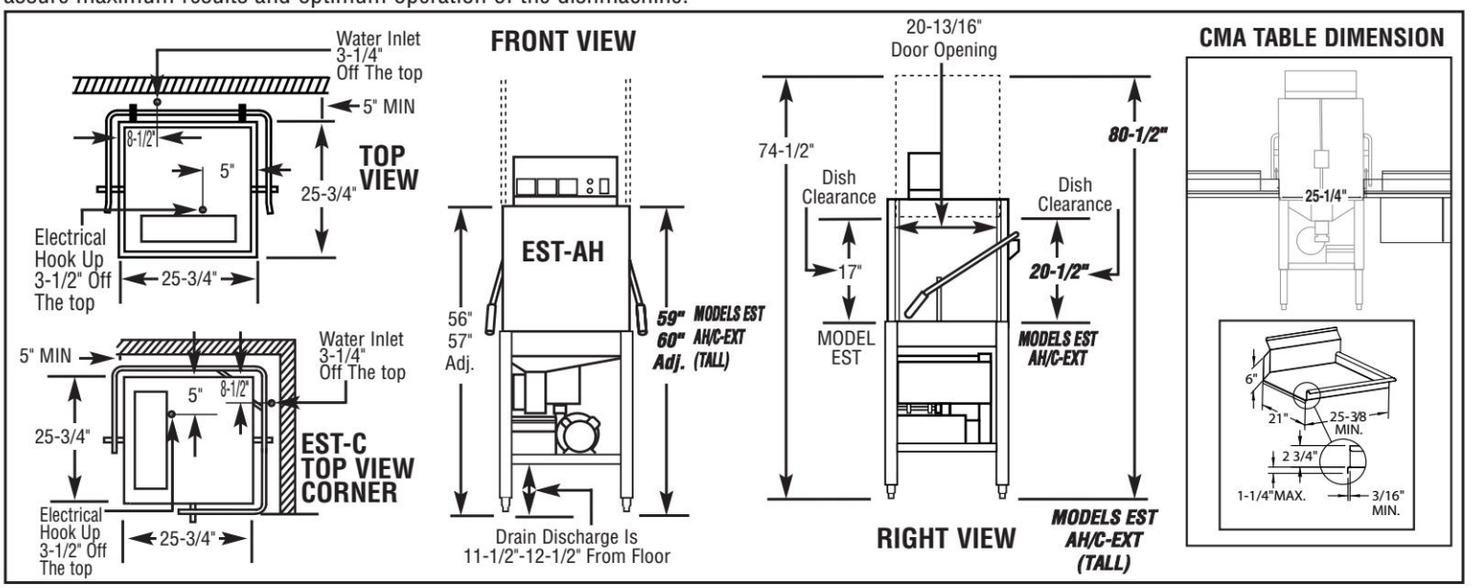
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EST/EST-EXT

Chemical Sanitizing
Single Rack
Dishwasher

WARNINGS:

- Plumbing connections must be made by a qualified service company who will comply with all available Federal, State, and Local Health, Plumbing and Safety codes.
- CMA recommends utilizing a water softening system to maintain water hardness measurements of 3.5 gpg (grains per gallon) or less. This will assure maximum results and optimum operation of the dishmachine.



Specifications:

MODEL EST	USA	METRIC
WATER CONSUMPTION		
PER RACK	1.13 GAL.	(4.28L)
PER HOUR	41.74 GPH	(158 L)
WATER INLET	1/2"	(1.27cm)
DRAIN	2"	(5.1cm)
OPERATING CYCLE		
WASH TIME - SEC.	53	53
RINSE TIME - SEC.	15	15
DWELL	22	22
TOTAL CYCLE	90	90
OPERATING CAPACITY		
RACKS PER HOUR	37	37
WASH TANK CAPACITY	1.09 GAL.	(4.12 L)
PUMP CAPACITY	52 GPM	(197 LPM)
OPERATING TEMPERATURE		
REQUIRED	120°F	(49°C)
RECOMMENDED	140°F	(60°C)

	USA	METRIC
FRAME DIMENSIONS		
DEPTH	25-3/4"	(65.4cm)
WIDTH	25-3/4"	(65.4cm)
TOTAL HEIGHT WITH DOORS OPEN	74-1/2"	(189cm)
TOTAL HEIGHT WITH DOORS OPEN (EXT)	80-1/2"	(204cm)
STANDARD TABLE HEIGHT	34"	(86cm)
EST MAXIMUM CLEARANCE HEIGHT FOR DISHES	17"	(43.2cm)
EST-EXT MAXIMUM CLEARANCE HEIGHT FOR DISHES	20-1/2"	(51.4cm)
STANDARD DISHRACK	1	1
DIMENSIONS	19-3/4"X19-3/4"	(50X50cm)
WASH PUMP MOTOR HP	1	1
ELECTRICAL RATING	**VOLTS**	**AMPS**
	115	16
APPROXIMATE SHIPPING WEIGHT	249#	(112.9 kg)
APPROXIMATE SHIPPING WEIGHT (EXT)	265#	(120 kg)
SHIPPING DIMENSIONS	PALLET & BOX @ 41" X41" X 66"	
SHIPPING DIMENSIONS (EXT)	PALLET & BOX @ 41" X41" X 80"	

Summary Specifications: Models EST/EST-EXT
The Energy Mizer model EST low temperature, chemical sanitizing commercial dishwasher meets UL Electrical and ETL Sanitation (NSF Standard 3) standards WITHOUT the use of BOOSTER or TANK HEATERS. Model EST is constructed entirely of stainless steel. Each unit automatically washes, rinses and sanitizes food service utensils in standard 20" x 20" racks. Unit comes with upper and lower stainless steel wash arms. **Note: This machine does not have built-in heaters, therefore produces no steam.**

Available Models: ■ EST-AH Straight (17" Maximum clearance height for dishes) ■ EST-C Corner (17" Maximum clearance height for dishes) ■ EST-AH-EXT (Straight Extended Height) (20-1/2" Maximum clearance height for dishes) ■ EST-C-EXT (Corner Extended Height) (20-1/2" Maximum clearance height for dishes)

Advisory: CMA does NOT endorse "Tankless On-Demand" water heaters for use on CMA Dishmachine products. CMA DOES endorse, and highly recommends, the standard "tank" style water heaters, sized properly to handle each particular facility with their water heating requirements.

Intertek 3090590 · c UL us LISTED COMMERCIAL DISHWASHER 864T · ENERGY STAR · CMA Energy MIZER® Registered Trademark

CMA Dishmachines 12700 Knott Street, Garden Grove CA 92841• 800-854-6417 • 714-898-8781 • Fax: 714-895-2141 • www.cmadishmachines.com

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PN: 10122.50

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an Ali Group Company
The Spirit of Excellence

11′
7′
Hot Water Heater
Located Under 1st Floor
Toilet
Hand Sink
Hand Sink
7′
Toilet
11′
8′
8′
Closet
Office
5.5′
6′
Delivery Entrance & Emergency Exit
6′
Wait Station
Kegerator
Hand Sink
16′
Display Area
Avantco Fridge
Wall Mounted Wine Racks
Free Standing Wine Racks
Free Standing Wine Racks
13.5′
Avantco Fridge
Display Area
23.5′
Display Area
4′
Utility Sink
4′
Drain Lines
Dish Drying Rack
Vegtable Sink
Refrigerator with work top
Meat Slicer
Soup Kettle Warmer
Hand Sink
Freezer with work top
Microwave
2 Toaster Ovens
Low Temp Dishwasher
Drain with Air Gap for sinks and dishwasher
3 Bin Sink
Hand Sink
20.5′
14.5′
Stailess Work Top
Chemical Storage Cabinet
Wine Fridge
Avantco Fridge
Chest Freezer
19′
19.5′
31.5′
Dry Storage
13′
Garbage Can with Lid
Dry Storage
3′
8.5′
4′
Wine Display Room
Dry Storage
8.5′
5.5′
Table & Chairs
Table & Chairs
Free Standing Bar
13.5′
Table & Chairs
4.5′
Table & Chairs
Table & Chairs
Table & Chairs
11′
Table & Chairs
6.5′
5.5′
3′
23.5′
Front Entrance & Emergency Exit
8′
9′
Table & Chairs
Table & Chairs
Table & Chairs
Outdoor Seating
Outside Spigot for Mat and Garbage Washing


THE GRAY
WINE · BEER
CHOCOLATE
GOURMET + GIFTS
RESERVED
PARKING
WINE SHOP
NOTICE