



**AGENDA**  
CITY OF SEASIDE  
WATER ALLOCATION  
COMMITTEE

SPECIAL MEETING  
VIRTUAL ONLY  
Thursday, July 6, 2023  
9:00 AM

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**1. CALL TO ORDER**

**2. ROLL CALL - WATER ALLOCATION COMMITTEE**

Jaime Fontes City Manager  
Andrew Myrick Community & Economic Development Planning Manager  
Leslie Llantero Associate Engineer

**3. PUBLIC COMMENT**

Members of the public wishing to address the Committee on matters within the jurisdiction of the City of Seaside, but not on this agenda, may do so during the Public Comment period for up to three (3) minutes. Public Comments for "Presentations" on this agenda are also taken at this time; comments on specific agenda items are heard under that item. For the public record, please state your name.

**4. STAFF COMMUNICATION**

**5. BUSINESS ITEMS**

- A. WATER ALLOCATION COMMITTEE APPLICATION NO. WAC-23-01. APPLICANT THEA KUN AND PROPERTY OWNER VERDUCCI ENTERPRISES REQUEST AN ALLOCATION OF 0.119 ACRE FEET OF WATER (WAC-23-01) FOR A CAFE LOCATED AT 800 BROADWAY AVENUE (APN 011-297-001) IN THE COMMERCIAL MIXED USE ZONE (CMX). THE WATER ALLOCATION IS CATEGORICALLY EXEMPT, CLASS 1, SECTION 15301 FROM THE CALIFORNIA ENVIRONMENTAL QUALITY ACT**

**6. ADJOURNMENT**

Next Regularly Scheduled Meeting:  
TBD

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**CITY OF SEASIDE  
STAFF REPORT**

**Item No.: 5.A.**

**TO:** Water Allocation Committee

**BY:** Eric Azriel, Assistant Planner

**DATE:** July 6, 2023

**SUBJECT: WATER ALLOCATION COMMITTEE APPLICATION NO. WAC-23-01. APPLICANT THEA KUN AND PROPERTY OWNER VERDUCCI ENTERPRISES REQUEST AN ALLOCATION OF 0.119 ACRE FEET OF WATER (WAC-23-01) FOR A CAFE LOCATED AT 800 BROADWAY AVENUE (APN 011-297-001) IN THE COMMERCIAL MIXED USE ZONE (CMX). THE WATER ALLOCATION IS CATEGORICALLY EXEMPT, CLASS 1, SECTION 15301 FROM THE CALIFORNIA ENVIRONMENTAL QUALITY ACT.**

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**PURPOSE & RECOMMENDATION**

The project proposes a counter service cafe at 800 Broadway Suite A. It would be considered a counter service restaurant, which can be permitted through a Use Permit. The applicants expect to apply for the Use Permit after receiving the water allocation.

Staff recommends the Water Allocation Committee consider the requested points and submitted documentation.

**BACKGROUND**

The prior use at 800 Broadway Suite A was a salon with 4 stations. Per Monterey Peninsula Water Management District (MPWMD), 0.0567 acre feet of water is allocated for each beauty shop station. Thus, 0.227 acre feet of water is already allocated for this property.

Creating a cafe uses 0.0002 acre feet of water per sf. as a Group II use. Because the floor area is 1,731 sf., the proposed cafe needs a total of 0.3462 acre feet of water, an additional allocation of 0.119 acre feet (Attachment 2 Non-Residential Water Release Permit Application).

Seaside Municipal Code (SMC) section 13.24 describes the process whereby the Water

Allocation Committee allocates water. Applications are scored via a point system described by SMC 13.24.025. Projects receiving 20 points are allocated water by the Water Allocation Committee with the Committee also deciding how much of the water request to allocate (SMC 13.24.023).

Per the Planning Water Allocation Tracking, approximately 4.261 acre feet of water remains available for allocation to small commercial projects.

**ANALYSIS**

The proposed project would create a cafe called "Congo Go" that would serve boba drinks and small servings of food. The menu and aesthetic design is included in Attachment 3 The Congo-Go Business Portfolio. The financial information in the portfolio was superseded by the applicant's proposal in Attachment 4 Projections and Operating Costs.

The applicant requests 21 points as follows:

- \$1,550,000 in annual sales,
- Creation of 1-9 part-time jobs and 1-9 full-time jobs,
- The location of the project on Broadway Avenue, and
- Remodeling a vacant space.

A detailed breakdown is given below in Table 1. Points Requested, as specified by SMC 13.24.025.

**TABLE 1. Points Requested**

| <b>Commercial Project Criteria</b>   | <b>Applicant's Request</b>  | <b>Points Requested</b> |
|--|---|-------------------------|
| <p><b><u>Revenue Generation</u></b><br/>                     Up to \$5,000 = 1 point<br/>                     \$5,001-\$10,000 = 3 points<br/>                     \$10,001-\$15,000 = 5 points<br/>                     \$15,001 or more = 7 points</p> | <p>Projection of \$1,550,000 in sales<br/>                     At 1% of sales, the City's revenue is \$15,500</p> | 7 points                |
| <p><b><u>Jobs Creation</u></b><br/>                     1-9 part time = 1 point<br/>                     10 or more part time = 3 points<br/>                     1-9 full time = 5 points<br/>                     10 or more full time = 7 points</p>  | <p>Create 1-9 part-time jobs (1 point)<br/>                     Create 1-9 full-time jobs (5 points)</p>          | 6 points                |
| <p><b><u>Projects on Major Thoroughfares</u></b></p>   | <p>The project is</p>   | 5 points                |

|  |   |           |
|--|---|-----------|
| All other commercial areas = 1 point<br>Fremont, Broadway, Del Monte = 5 points  | located on Broadway Avenue.                           |           |
| <b><u>Removal of Blight</u></b><br>Occupied Bldg, remodel existing structure = 1 pt<br>Vacant Bldg, remodel of existing structure = 3 pts<br>Occupied Bldg, full demo & redevelopment = 5 pts<br>Vacant Property, complete redevelopment = 7 pts | The project would remodel a vacant existing structure | 3 points  |
| <b><u>Business Retention</u></b><br>Seven (7) points will be awarded for projects which, if not approved, would result in the loss of an existing business which generates revenue for the City and/or significant employment.                   |   |           |
| <b>Total</b>   |   | 21 Points |

## **ATTACHMENTS**

1. Attachment 1 Proposed Resolution
  2. Attachment 2 Non-Residential Water Release Permit Application
  3. Attachment 3 The Congo-Go Business Portfolio
  4. Attachment 4 Projections
  5. Attachment 5 Floor Plan
  6. Attachment 6 WAC-23-01 Application
-

## RESOLUTION NO. 23-01

### **A RESOLUTION OF THE WATER ALLOCATION COMMITTEE OF THE CITY OF SEASIDE, STATE OF CALIFORNIA, APPROVING AN ALLOCATION OF 0.119 ACRE FEET OF WATER FOR A CAFE AT 800 BROADWAY AVENUE SUITE A1 (APN 011-297-001-000) ZONED COMMERCIAL MIXED USE.**

**WHEREAS**, the Water Allocation Committee is tasked with prioritizing applications for water allocations by Seaside Municipal Code (SMC) 13.24.023,

**WHEREAS**, the Water Allocation Committee must allocate water if the project scores 20 points or more and the Project scored 21 points,

**WHEREAS**, the Water Allocation Committee decides how much of the water request to allocate,

**WHEREAS**, the Applicant requests 0.119 acre feet of water to create a café at 800 Broadway Suite A in a now-vacant tenant space,

**WHEREAS**, the water allocation is categorically exempt, class 1 Section 15301 from the California Environmental Quality Act,

**NOW, THEREFORE, BE IT RESOLVED**, that the Water Allocation Committee approves allocating 0.119 acre feet of water to the Applicant for use as a café, subject to the following conditions:

#### **Project Specific**

##### ***Planning***

1. The water allocation is valid only for the implementation of the 1,731 square foot café. Any change in the land use at this site prior to a Certificate of Occupancy shall cause the water permit to become null and void.
2. Applicant must secure a Certificate of Occupancy for the improvements within 12 months of the Water Allocation being issued.

##### ***Standard***

1. Applicant must submit a complete application for the appropriate development permit associated with their project within sixty days of the issuance of the water release permit. Time extensions for application

submittal may be granted by the Zoning Administrator upon showing of good cause.

2. The applicant must complete all work within twelve months of the date of issuance of a building permit, or for those projects which do not require a building permit, within twelve months of the date of issuance of a permit from the city or other governmental agency with permits the project to commence construction. A request for a time extension, due to a delay in the completion of the project, shall be submitted to the committee in writing for consideration. Failure of an applicant to adhere within the prescribed time limits listed above may result in the water release permit being declared void. Water allocations for voided permits will be returned to the city's overall allocation for redistribution to other applicants.
3. Proposed changes to the approved application(s) must receive approval from the Zoning Administrator.
4. The applicant agrees as a condition and in consideration of the approval of this discretionary permit that it will defend, indemnify and hold harmless the City of Seaside or its agents, officers and employees from any claim, action or proceeding against the City or its agents, officers or employees to attack, set aside, void or annul this approval. The applicant will reimburse the City for any court costs and attorney's fees, which the City may be required by a court to pay as a result of such action. City may, at its sole discretion, participate in the defense of such action; but such participation shall not relieve applicant of his obligations under this condition. The City shall promptly notify the applicant of any such claim, action, or proceeding, and the City shall cooperate fully in the defense thereof.
5. The project shall be responsible for all applicable local and/or regional development and/or impact fees including, but not limited to, sewer, water, and traffic fees, which shall be paid prior to building permit issuance.
6. The proposed project shall comply with the applicable requirements of the Monterey Peninsula Water Management District for the installation of new water fixtures and landscape irrigation equipment.
7. The issuance of building permits involving the installation of new water shall be subject to the availability of an adequate supply of water and sewer capacity to serve the project.
8. Water conservation fixtures shall be provided in the proposed project.

MONTEREY PENINSULA WATER MANAGEMENT DISTRICT
NON-RESIDENTIAL WATER RELEASE FORM AND WATER PERMIT APPLICATION

NOTE: When approved and signed by the Jurisdiction this form must be submitted with final and complete Construction Plans to:

Monterey Peninsula Water Management District Permit Office
5 Harris Court, Bldg. G ~ Monterey, CA 93940 ~ (831) 658-5601 ~ www.mpwmd.net ~ Fax (831) 644-9558
Completing the Water Release Form & Water Permit Application does not guarantee issuance of a Water Permit.

ALL SPACES BELOW MUST BE COMPLETED OR THE APPLICATION MAY NOT BE PROCESSED. (Please print firmly)

1. OWNERSHIP INFORMATION:

Name: Verducci Enterprises LP (For Thea Kun Tenant)
Daytime telephone: 650 303-5588
Mailing Address: 2050 Fairmont Drive, San Mateo CA 94402
E-Mail Address: jackverducci@att.net

2. AGENT/REPRESENTATIVE INFORMATION:

Name: Thea Kun
Daytime telephone: 209-479-5407
Mailing Address: 15117 Breckinridge Ave Marina CA 93933
E-Mail Address: Bunthea@att.net

3. PROPERTY INFORMATION:

Year building was constructed? 2007 Existing Square-footage 1,731 Proposed Square-footage 1,731
Address: 800 Broadway Ave - Suite A1 - Seaside CA 93955 Assessor Parcel Number 011 - 297 - 001 - 000

Water company serving parcel: California American Is a water meter needed? (Circle one) YES/ NO (How Many )
NOTE: Separate water meters are required for each User.

4. Type of Non-Residential Use: Cafe

5. Project Description (Be thorough and detailed): Change of use from Salon to Cafe/Bakery. Adding in new kitchen equipment, new service counter, new type #1 hood, adding new coffee and tea bar.

Any change in Use/Expansion of Use requires a Water Permit. Deed Restriction Required for all Water Permits. Mandatory Retrofit Upon Expansion of Use.

Table No. 1

Existing Group I (All Uses before project)

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists various building uses like Auto Uses, Bank, Convenience Store, etc.

Table No. 2

Post Project Group I (All Uses after project)

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists various building uses like Auto Uses, Bank, Convenience Store, etc.

Existing Group II (All Uses before project)

Users in this category prepare and sell food or beverages that are served on disposable tableware.

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists food service uses like Bakery, Bar, Catering, etc.

Post Project Group II (All Uses after project)

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists food service uses like Bakery, Bar, Catering, etc.

Existing Group III (All Uses before project)

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists various building uses like Assisted Living, Beauty Shop, Laundromat, etc.

Post Project Group III (All Uses after project)

Table with 4 columns: Type of Use, Quantity, Factor, Use/AF. Lists various building uses like Assisted Living, Beauty Shop, Laundromat, etc.

Group IV - Modified Uses

Reduced water Capacity from types of uses listed in Groups I-III and have received a Water Use Credit for modifications

New Connections - Refer to District Rule 24-B-2 "Exterior Non-Residential Water Demand Calculations"

PROPOSED WATER USAGE (DIFFERENCE BETWEEN EXISTING USE -POST PROJECT USE)

(Jurisdiction must authorize water for positive result)

In completing this Water Release Form, the undersigned (as owner or as agent for the property owner) acknowledges that any discrepancy or mistake may cause rejection or delay in processing of the application.

I certify, under penalty of perjury, that the information provided on this Water Release Form & Permit Application is to my knowledge correct, and the information accurately reflects the changes presently planned for this property.

Signature of Owner/Agent: Jack Verducci

Date: 5/8/2023

AUTHORIZATION FOR WATER PERMIT - JURISDICTION USE ONLY

Notes: AF Paralta Allocation AF Public Credits AF Pre-Paralta Credits WDS (Private Well) No water needed Entitlement
Authorized by: Date:

This form expires on the same date as any discretionary or building permit issued for this Project by the Jurisdiction

# The Congo - Go

## 5 Year Sales Projections

|  |                   |                                |                        |                       |
|--|-------------------|--------------------------------|------------------------|-----------------------|
| Check Average Per Person:                            |                   | \$10.00 - \$25.00              |                        |                       |
| Calculated Hourly Revenue:                           |                   | \$450.00                       |                        |                       |
| Business Operation Hours:                            |                   |                                |                        |                       |
| Monday - Sunday 10:00AM - 8:00PM (70 Hours Per Week) |                   |                                |                        |                       |
|  |                   |                                |                        |                       |
|  |                   |                                |                        |                       |
| <b>AVERAGE REVENUE</b>                               | <b>\$</b>         |                                |                        |                       |
| Per Day:   | \$4,500           |                                |                        |                       |
| Per Week:  | \$31,500          |                                |                        |                       |
| Per Month:   | \$126,000         |                                |                        |                       |
| Per Year:  | \$1,512,000       |                                |                        |                       |
|  |                   |                                |                        |                       |
| Annual Revenue:                                      |                   |                                |                        |                       |
|  |                   |                                |                        |                       |
|  |                   |                                |                        |                       |
| <b>Year 1:</b>                                       | <b>% Increase</b> | <b>Total Revenue Increase:</b> | <b>Evaluation of %</b> | <b>TOTAL REVENUE:</b> |
| \$1,512,000  |                   | \$0                            | 20%                    | \$1,512,000           |
|  |                   |                                |                        |                       |
| <b>Year 2:</b>                                       | <b>% Increase</b> | <b>Total Revenue Increase:</b> | <b>Evaluation of %</b> | <b>TOTAL REVENUE:</b> |
| \$1,512,000  | 30%               | \$453,600                      | 20%                    | \$1,965,600           |
|  |                   |                                |                        |                       |
| <b>Year 3:</b>                                       | <b>% Increase</b> | <b>Total Revenue Increase:</b> | <b>Evaluation of %</b> | <b>TOTAL REVENUE:</b> |
| \$1,965,600  | 50%               | \$982,800                      | 30%                    | \$2,948,401           |
|  |                   |                                |                        |                       |
| <b>Year 4:</b>                                       | <b>% Increase</b> | <b>Total Revenue Increase:</b> | <b>Evaluation of %</b> | <b>TOTAL REVENUE:</b> |
| \$2,948,401  | 55%               | \$1,621,621                    | 30%                    | \$4,570,022           |
|  |                   |                                |                        |                       |
| <b>Year 5:</b>                                       | <b>% Increase</b> | <b>Total Revenue Increase:</b> | <b>Evaluation of %</b> | <b>TOTAL REVENUE:</b> |
| \$4,570,022  | 65%               | \$2,970,514                    | 30%                    | \$7,540,537           |

# The Congo- Go

## Sales Projection Worksheet - Typical Week

|                    |                                   | Table |        | Daily Sales By Category |          |          | Total          | % of   |
|--------------------|-----------------------------------|-------|--------|-------------------------|----------|----------|----------------|--------|
|                    |                                   | Turns | Covers | Food & Beverage         |          |          |                | Week   |
| Monday             | 10AM-8PM                          | 19    | 100    | 2,500                   | 0        | 0        | 2,500          |        |
|                    | Day Totals                        |       |        | 2,500                   | 0        | 0        |                |        |
| Tuesday            | 10AM-8PM                          | 19    | 120    | 3,000                   | 0        | 0        | 3,000          |        |
|                    | Day Totals                        |       |        | 3,000                   | 0        | 0        | 3,000          | 9.50%  |
| Wednesday          | 10AM-8PM                          | 19    | 150    | 3,750                   | 0        | 0        | 3,750          |        |
|                    | Day Totals                        |       |        | 3,750                   | 0        | 0        | 3,750          | 11.90% |
| Thursday           | 10AM-8PM                          | 19    | 180    | 4,500                   | 0        | 0        | 4,500          |        |
|                    | Day Totals                        |       |        | 4,500                   | 0        | 0        | 4,500          | 14.30% |
| Friday             | 10AM-8PM                          | 20    | 250    | 6,250                   | 0        | 0        | 6,250          |        |
|                    | Day Totals                        |       |        | 6,250                   | 0        | 0        | 6,250          | 19.80% |
| Saturday           | 10AM-8PM                          | 19    | 280    | 7,000                   | 0        | 0        | 7,000          |        |
|                    | Day Totals                        |       |        | 7,000                   | 0        | 0        | 7,000          | 22.20% |
| Sunday             | 10AM-8PM                          | 19    | 280    | 7,000                   | 0        | 0        | 7,000          |        |
|                    | Day Totals                        |       |        | 7,000                   | 0        | 0        | 7,000          | 22.20% |
| <b>WEEK TOTALS</b> | <b>Totals in \$</b>               |       |        | <b>34,000</b>           | <b>0</b> | <b>0</b> | <b>31,500</b>  |        |
|                    | Ave. # of Banquets, Parties/ Week |       |        | <b>0</b>                |          |          |                |        |
|                    | Ave. # of Guests                  |       |        | <b>195</b>              |          |          |                |        |
|                    | Per Person Average \$             |       |        | <b>\$25.00</b>          |          |          |                |        |
|                    | <b>Totals in \$</b>               |       |        | <b>34,000</b>           | <b>0</b> | <b>0</b> | <b>31,500</b>  |        |
|                    |                                   |       |        |                         |          |          | <b>100.00%</b> |        |

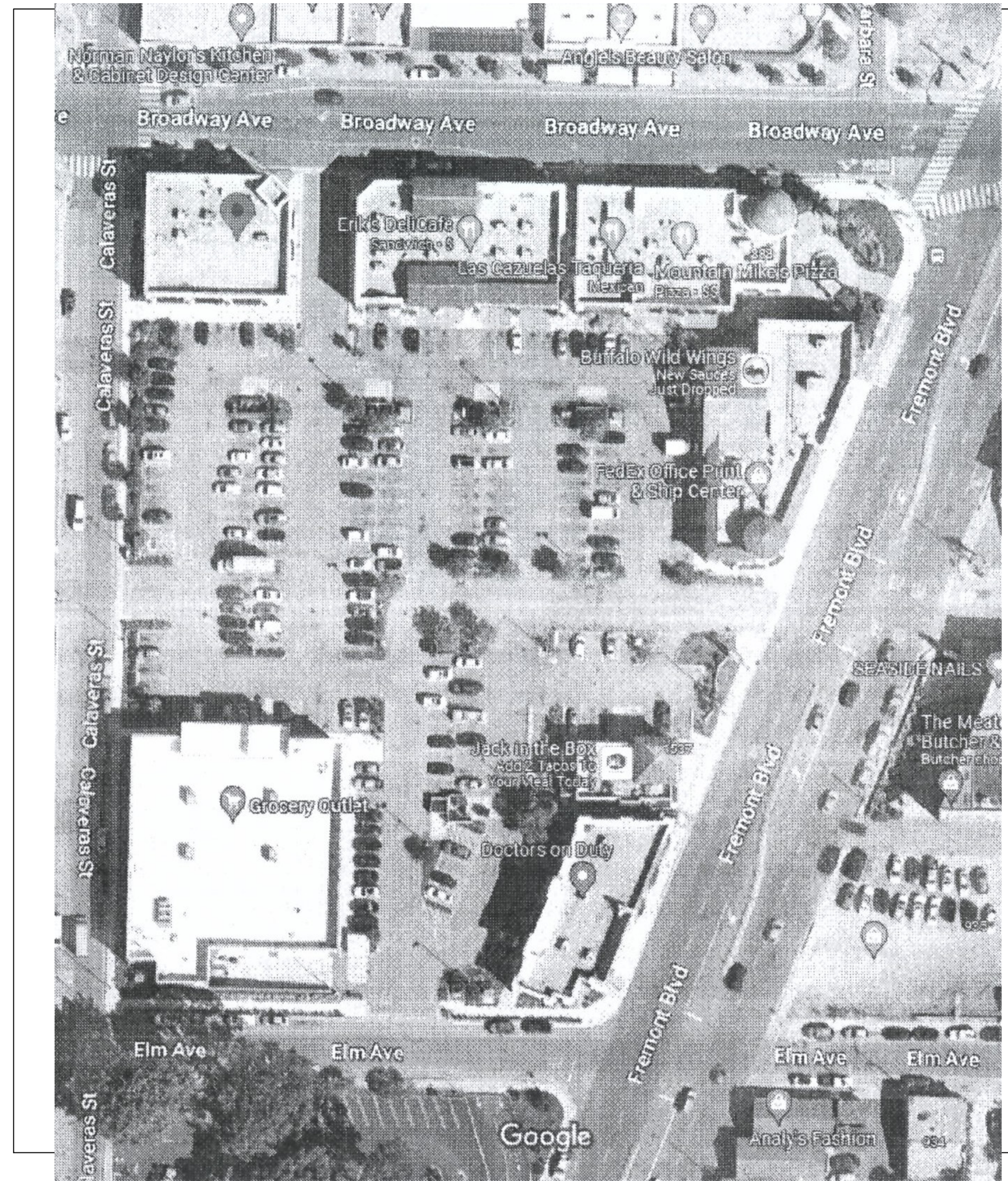
|                                  |                         |                    |                    |                     |                |  |  |  |  |
|----------------------------------|-------------------------|--------------------|--------------------|---------------------|----------------|--|--|--|--|
| <b>RECAP: Key Sales Numbers:</b> |                         |                    |                    |                     |                |  |  |  |  |
| <b>Annual Sales</b>              |                         | <b>\$1,512,000</b> |                    |                     |                |  |  |  |  |
| <b>Average Monthly Sales</b>     |                         | <b>\$126,000</b>   |                    |                     |                |  |  |  |  |
| <b>Operation Hours:</b>          |                         |                    |                    |                     |                |  |  |  |  |
| <b>10AM - 8PM</b>                | <b>Ave. Price Point</b> | <b>% Ordered</b>   | <b># of Orders</b> | <b>Ave. CK Food</b> | <b>Ave CK</b>  |  |  |  |  |
| <b>Food -</b>                    |                         |                    |                    |                     |                |  |  |  |  |
| Small Bites                      | \$5.00                  | 2%                 | 50                 | \$5.00              |                |  |  |  |  |
| Baked Goods                      | \$3.00                  | 1%                 | 50                 | \$1.50              |                |  |  |  |  |
| Dessert                          | \$2.00                  | 1%                 | 50                 | \$1.00              |                |  |  |  |  |
| <b>Beverages -</b>               |                         |                    |                    |                     |                |  |  |  |  |
| Tea                              | \$7.00                  | 5%                 | 50                 | \$17.50             |                |  |  |  |  |
| Milk Tea                         | \$6.00                  | 5%                 | 50                 |                     |                |  |  |  |  |
| Coffee                           | \$3.50                  | 3%                 | 10                 |                     |                |  |  |  |  |
|                                  | 0                       | 0%                 | 0                  |                     |                |  |  |  |  |
|                                  | 0                       | 0%                 | 0                  |                     |                |  |  |  |  |
| <b>TOTALS</b>                    |                         | <b>FALSE</b>       |                    | <b>\$25.00</b>      | <b>\$25.00</b> |  |  |  |  |

# Tenant Improvement Plans

# Congo Go!

## Boba + Small Bites + Sweets

### 500A Broadway Seaside, CA 93955



**SITE PLAN**

**SHEET INDEX**

|                            |    |
|----------------------------|----|
| <b>ARCHITECTURAL</b>       |    |
| COVER SHEET / SITE PLAN    | A1 |
| MAIN FLOOR PLAN            | A2 |
| DETAILS                    | A3 |
| ACCESSIBILITY DETAILS      | A4 |
| PLUMBING PLAN              | P1 |
| MECHANICAL / LIGHTING PLAN | M1 |
| ELECTRICAL PLAN            |    |
| CAPTIVE AIRE HOOD          | H1 |
| CAPTIVE AIRE HOOD          | H2 |

**BUILDING DATA**

**OWNER**  
Thea Kun  
15117 Brackinridge Ave  
Marina CA 93833  
(209) 479-5407

**PROJECT DATA**  
Address: 500A Broadway Seaside, CA  
APN: 011-297-003  
Construction Type: V-B  
Occupancy: A-2  
Sprinklered: Yes  
Proposed Leased Area: 1,651 s.f.  
Proposed Remodel Area: 1,651 s.f.  
Sprinklered: Yes  
Occupancy Load:  
Dining: 1 per 15 sf 577 / 15 = 38.46  
Kitchen, Office: 1 per 200 sf 1074 / 200 = 5.37  
Total Occupancy Load: 43.83  
Seating: 38 seats

**CODE COMPLIANCE**

2023 CBC, CMC, CPC, CFC, CA ELECT CODE, CAL GREEN, CA ENERGY CODE, CITY OF MONTEREY AMENDMENTS AND STATE REGULATORY REQUIREMENTS

**SCOPE OF WORK**

Tenant Improvement:  
New kitchen equipment, non bearing walls and counters.  
Reroute electrical outlets and plumbing lines  
Existing Lighting, Mechanical, and Fire Sprinklers

**GENERAL NOTES**

- DO NOT SCALE PLAN. DESIGNER ASSUMES NO RESPONSIBILITY FOR DISCREPANCIES BETWEEN DRAWINGS AND ACTUAL FIELD DIMENSIONS. DISCREPANCIES SHALL BE REPORTED IMMEDIATELY TO DESIGNER FOR RESOLUTION. FIELD VERIFY ALL DIMENSIONS.
- CONTRACTOR IS RESPONSIBLE TO FIELD VERIFY AND INVESTIGATE ALL EXISTING FIELD CONDITIONS WHICH MAY AFFECT THEIR WORK IN ANY WAY.
- ALL MATERIALS, LABOR, INSTALLATION, FABRICATION, CONSTRUCTION, ETC. SHALL CONFORM TO 2019 CALIFORNIA BUILDING CODE (BASED ON THE 2018 INTERNATIONAL BUILDING CODE (IBC)).
- UNLESS OTHERWISE NOTED, SHOWN, DETAILED, AND/OR SPECIFIED HEREIN, ALL MATERIALS, INSTALLATION, FABRICATION, CONSTRUCTION AND/OR LABOR SHALL BE "BUILDING STANDARD" OR BETTER.
- CONTRACTORS SHALL FURNISH GUARANTEES OF ONE YEAR FOR WORK AND EQUIPMENT FURNISHED OR AS PER REQUEST OF OWNER.
- DUPLEX OUTLETS SHALL NOT BE PLACED BACK-TO-BACK ON ANY WALL.
- PROVIDE ILLUMINATED EXIT SIGNS AS REQUIRED BY THE 2019 CALIFORNIA BUILDING CODE.
- PROVIDE FIRE EXTINGUISHERS AS REQUIRED BY LOCAL GOVERNING AUTHORITIES.
- WALLS:
  - PROVIDE THERMAL INSULATION (R-11 FIBERGLASS BATTS) AS DESIGNATED ON THE FLOOR PLAN.
  - STEEL STUDS SHALL BE METAL CHANNEL TYPE 25 GAUGE SET IN METAL TRACK TOP AND BOTTOM.
  - TRACK FASTENERS: POWER-DRIVEN TYPE TO WITHSTAND 190 LBS. SHEAR AND BEARING.
  - PROVIDE ALL NECESSARY BLOCKING, BACKING, AND FRAMING FOR LIGHT FIXTURES, ELECTRICAL UNITS, HVAC EQUIPMENT, DRAPERY OR CEILING TRACKS AND ALL OTHER ITEMS REQUIRING SAME. ANY ROUGH LUMBER USED SHALL BE FIRE RESISTIVE.
  - GYP. BOARD SHALL BE 1/2" TAPERED EDGE, FASTENING PER UBC, JOINTS SHALL BE TAPED AND MUDDED AND SMOOTH FINISHED.
  - METAL EDGE TRIM TO OCCUR AT ALL CORNERS AND WALL ENDS UNLESS NOTED OTHERWISE.
- CABINETS:
  - VERIFY DRAWING DIMENSIONS WITH FIELD DIMENSIONS.
  - ALL LAMINATE TOPS AND SPLASHES SHALL BE SELF-EDGED.
  - ALL SHELF-SUPPORT STANDARDS SHALL BE LET-IN TO CABINETRY, UNLESS NOTED OTHERWISE.
  - ALL VENEER PLYWOOD SHALL RECEIVE EDGE-BANDING WHERE EXPOSED.
- FIRE SPRINKLER SYSTEM: CONTRACTOR SHALL MAKE ALL NECESSARY MODIFICATIONS TO EXISTING CONDITIONS IN ORDER TO MEET CODES AND/OR REGULATIONS, AND SHALL BE UNDER SEPARATE PERMIT WITH THE CITY OF MONTEREY FIRE DEPARTMENT.
- ALL HAND ACTIVATED DOOR OPENING HARDWARE REQUIRED FOR EXITING SHALL BE LEVER-TYPE AND CONFORM TO CURRENT STATE BUILDING CODE, UNLESS OTHERWISE NOTED.
- ALL DOORS TO BE OPENABLE FROM INSIDE WITHOUT KEY. MAXIMUM EFFORT TO OPERATE DOORS FOR THE INTERIOR SHALL NOT EXCEED 5 POUNDS OF PRESSURE.

**FIRE NOTES**

- AN APPROVED AUTOMATIC FIRE EXTINGUISHING SYSTEM SHALL BE PROVIDED FOR THE PROTECTION OF ALL COMMERCIAL COOKING OPERATIONS. THE SYSTEM SHALL PROTECT VENTILATION HOOD/DUCT SYSTEMS, AND INCLUDE APPLIANCES. ALL COOKING SHALL FIT UNDER THE HOOD WITH A MINIMUM CLEARANCE ON EACH SIDE OF 6 INCHES. THE SYSTEM SHALL MEET UL 300 STANDARD  
  
THE CONTRACTOR SHALL BE LICENSED AND SUBMIT PLANS DETAILING INSTALLATION INFORMATION, CUT SHEETS OF SYSTEM COMPONENTS AND ALL OTHER IMPORTANT INFORMATION CONCERNING THE PROPER INSTALLATION OF THE FIRE EXTINGUISHING SYSTEM TO MONTEREY DEPARTMENT FOR REVIEW AND APPROVAL PRIOR TO INSTALLATION
- AIR BALANCE REPORT TO BE SUBMITTED PRIOR TO FINAL
- ALL DOOR HARDWARE SHALL NOT REQUIRE SPECIAL KNOWLEDGE TO OPERATE

**ABBREVIATIONS**

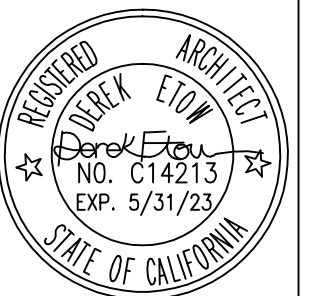
|       |                      |       |                          |        |                   |
|-------|----------------------|-------|--------------------------|--------|-------------------|
| ABV   | ABOVE                | FOM   | FACE OF MASONRY          | MFR    | MANUFACTURER      |
| AFF   | ABOVE FINISHED FLOOR | FOS   | FACE OF STUD             | MAS    | MASONRY           |
| A/C   | AIR CONDITIONING     | FT    | FEET/FOOT                | MAT    | MATERIAL          |
| AB    | ANCHOR BOLT          | FFE   | FINISHED FLOOR ELEVATION | MISC   | MISCELLANEOUS     |
| ARCH  | ARCHITECT(URAL)      | FFL   | FINISHED FLOOR LINE      | (N)    | NEW               |
| BM    | BEAM                 | FP    | FIREPROOF                | NTS    | NOT TO SCALE      |
| BLK   | BLOCK                | FD    | FLOOR DRAIN              | OC     | ON CENTER         |
| BLKG  | BLOCKING             | FLUOR | FLUORESCENT              | PNL    | PANEL             |
| BD    | BOARD                | FTG   | FOOTING                  | PLWD   | PLYWOOD           |
| BLDG  | BUILDING             | FDN   | FOUNDATION               | RAD    | RADIUS            |
| CAB   | CABINET              | FRMG  | FRAMING                  | REF    | REFERENCE         |
| CI    | CAST-IRON            | GA    | GAUGE                    | REQ    | REQUIRED          |
| CLR   | CLEAR                | GV    | GALVANIZED               | SHTG   | SHEATHING         |
| CLO   | CLOSET               | GC    | GENERAL CONTRACTOR       | SHT    | SHEET             |
| CONC  | CONCRETE             | GYP   | GYP SUM                  | SC     | SOLID CORE        |
| CONST | CONSTRUCTION         | HDR   | HEADER                   | STL    | STEEL             |
| d     | PENNY                | HT    | HEIGHT                   | STRUCT | STRUCTURAL        |
| DBL   | DOUBLE               | HC    | HOLLOW CORE              | SUSP   | SUSPENDED         |
| DIM   | DIMENSION            | HB    | HOSE BIBB                | THK    | THICK(NESS)       |
| DN    | DOWN                 | HR    | HOUR                     | T&G    | TONGUE AND GROOVE |
| DWG   | DRAWING              | INSUL | INSULATION               | T&B    | TOP AND BOTTOM    |
| EA    | EACH                 | INT   | INTERIOR                 | TOC    | TOP OF CONCRETE   |
| ELEC  | ELECTRICAL           | JT    | JOINT                    | TOW    | TOP OF WALL       |
| ELEV  | ELEVATION            | JST   | JOIST                    | TYP    | TYPICAL           |
| EQ    | EQUAL                | KIT   | KITCHEN                  | VERT   | VERTICAL          |
| (E)   | EXISTING             | LBL   | LABEL                    | WC     | WATER CLOSET      |
| EXT   | EXTERIOR             | LBS   | POUNDS                   | WP     | WATERPROOF        |
| FOC   | FACE OF CONCRETE     | LAM   | LAMINATE                 | W/     | WITH              |
| FOF   | FACE OF FINISH       | LVR   | LOUVER                   | W/O    | WITHOUT           |

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**ETOW ARCHITECTS**  
P.O. BOX 1482 SEASIDE, CA 93955  
(831) 277-3433



**MONTEREY RESTAURANT EQUIPMENT CONTRACTOR**  
GENERAL CONTRACTOR  
CLASS B 237510

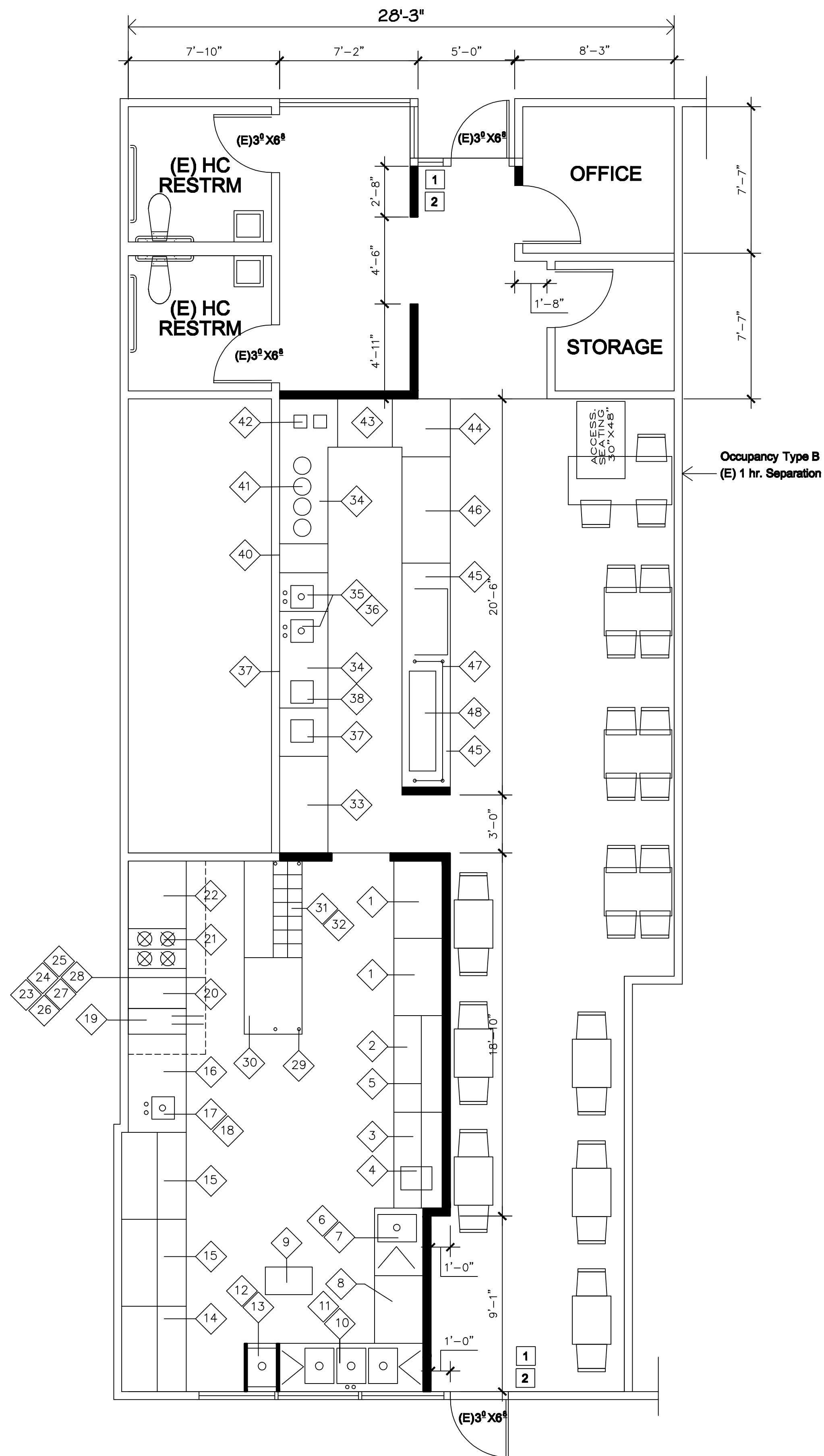
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Boba + Small Bites + Sweets  
500A BROADWAY  
SEASIDE, CA

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| Df     | Sheets    |
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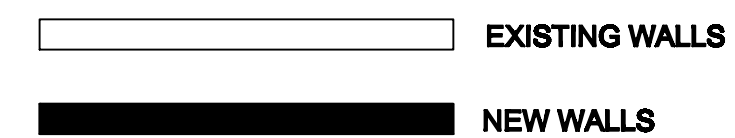
| EQUIPMENT LIST |                               |    |                                   |
|----------------|-------------------------------|----|-----------------------------------|
| 1              | STORAGE SHELF                 | 26 | STAINLESS STEEL WALL LINING       |
| 2              | STAINLESS STEEL TABLE         | 27 | CAPTIVE AIR FIRE SYSTEM           |
| 3              | STAINLESS STEEL TABLE         | 28 | CAPTIVE AIR ELECTRICAL SYSTEM     |
| 4              | BAKERY MIXER                  | 29 | STAINLESS STEEL DOUBLE OVER SHELF |
| 5              | STAINLESS STEEL WALL SHELF    | 30 | WORK TOP COOLER                   |
| 6              | PREP SINK                     | 31 | COLD MAKEUP TABLE                 |
| 7              | PREP SINK FAUCET              | 32 | HEAT LAMP                         |
| 8              | CLEAN DISH TABLE              | 33 | 2 DOOR GLASS DOOR BEVERAGE COOLER |
| 9              | GREASE INTERCEPTOR            | 34 | CABINETY                          |
| 10             | 3 COMP SINK                   | 35 | 2-HAND SINK                       |
| 11             | 3 COMP SINK FAUCET            | 36 | 2-HAND SINK FAUCET                |
| 12             | MOP SINK                      | 37 | COFFEE MAKER                      |
| 13             | MOP SINK FAUCET               | 38 | ICE TEA MAKER                     |
| 14             | 2 DOOR FREEZER                | 39 | REFRIGERATED WORKTOP COOLER       |
| 15             | 2 DOOR COOLER                 | 40 | ICE MAKER                         |
| 16             | STAINLESS STEEL TABLE         | 41 | ICE TEA DISPENSER                 |
| 17             | PREP SINK                     | 42 | VITAMIX BLENDER                   |
| 18             | PREP SINK FAUCET              | 43 | ICE CREAM FREEZER                 |
| 19             | DEEP FAT FRYER                | 44 | CABINETY                          |
| 20             | GRIDDLE                       | 45 | CABINETY                          |
| 21             | 4 BURNER WITH OVEN            | 46 | BAKERY DELI DISPLAY               |
| 22             | SINGLE CONVECTION OVEN        | 47 | SNEEZE GUARD                      |
| 23             | 10' CAPTIVE AIR HOOD          | 48 | DROP IN STEAM TABLE               |
| 24             | CAPTIVE AIR EXHAUST SYSTEM    | 49 | BOBA CUP SEALER                   |
| 25             | CAPTIVE AIR RETURN AIR SYSTEM | 50 |                                   |

| FINISH SCHEDULE |       |                 |           |         |          |        |         |     |                 |         |
|-----------------|-------|-----------------|-----------|---------|----------|--------|---------|-----|-----------------|---------|
| ROOM            | FLOOR |                 |           | WALL    |          |        | CEILING |     |                 | REMARKS |
|                 | mat.  | base            | fn.       | mat.    | ht.      | fn.    | mat.    | ht. | fn.             |         |
| DINING          | tile  | conc.           | slip res. | gyp.    | 12'      | smooth | gyp     | 12' | acoustic        |         |
| KITCHEN / PREP  | tile  | epoxy coated    | slip res. | frp     | 12'      | smooth | gyp     | 12" | smooth washable |         |
| RESTRM.         | tile  | (E) tile coated | slip res. | frp gyp | 4' above | smooth | gyp     | 8'  | smooth washable |         |



FLOOR PLAN

1/4" = 1'-0"

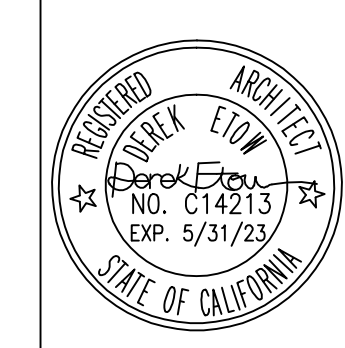


KEY NOTES

- 1 OCCUPANT LOAD SIGNAGE  
MAX. 43 OCCUPANTS
- 2 SIGNAGE 1" LETTERS  
ON CONTRASTING BACKGROUND  
THIS DOOR TO REMAIN UNLOCKED  
WHEN BUILDING OCCUPIED

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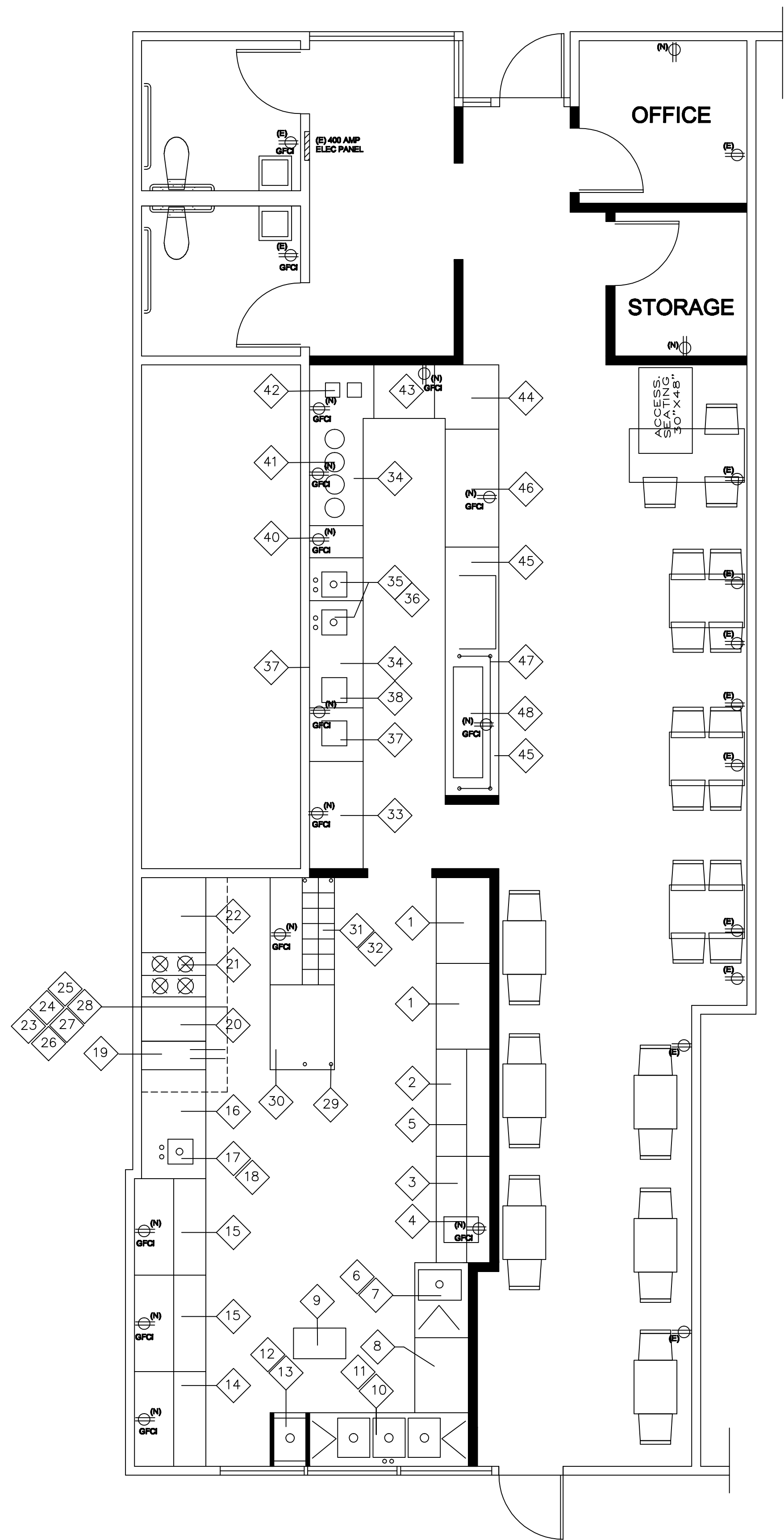
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EQUIPMENT  
GENERAL CONTRACTOR  
CLASS B 237510

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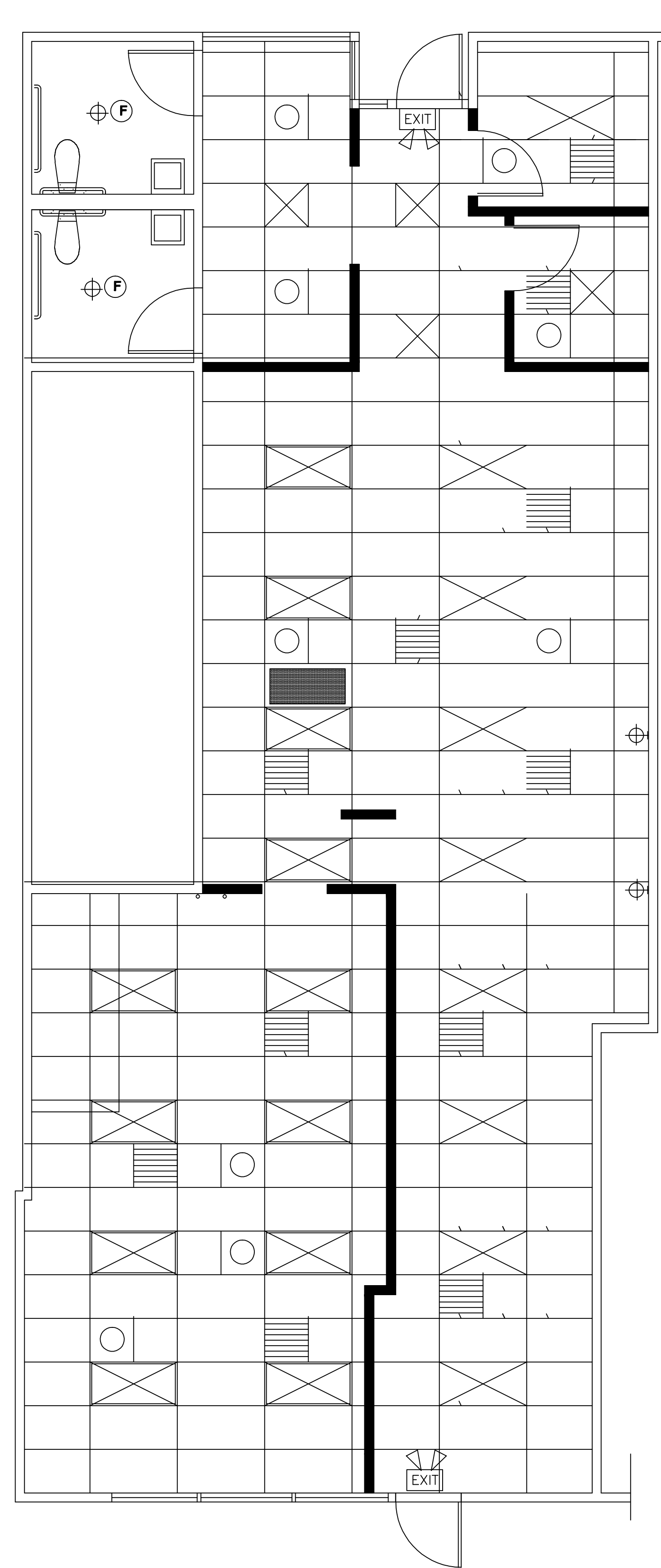
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**ELECTRICAL PLAN**

1/4" = 1'-0"



**EXISTING LIGHTING / MECHANICAL PLAN**

1/4" = 1'-0"

 (E) 4 TON HVAC UNIT ON ROOF

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Of Sheets  
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## City of Seaside Water Allocation Application

Due to limited availability of water allocated to Seaside, it is necessary to establish procedures for the allocation of water credits for commercial and institutional projects. The Seaside City Council has established criteria to clearly evaluate application for new water allocated. The entire criteria in Ordinance No. 892 are attached (Exhibit "A").

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### General Information:

Project Address or Location: 800 Broadway Ave - Suite A1 Seaside CA 93955  
Assessor's Parcel Number(s): 011-297-001-000 Zoning District CMX  
Site Description (Is building or property occupied or vacant?): Vacant  
Project Description (Provide conceptual site plan showing all buildings with internal layout, parking, and landscape areas):  
Change of use from Salon to Cafe  
Is a Conditional Use Permit and/or Variance Required? No  
Date of Submitted Application: \_\_\_\_\_  
Water Allocation Request (Refer to Exhibit "B" and complete the Monterey Peninsula Water Management District Water Release Form): \_\_\_\_\_ Acre Feet

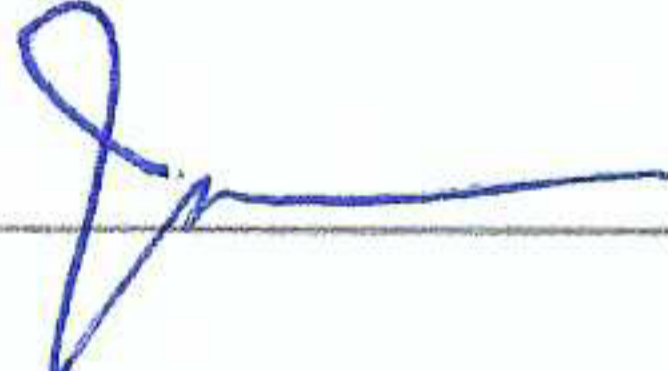
### Applicant Information:

Name: (For Thea Kun - Tenant)  
Mailing Address: 15117 Breckinridge Ave - Marina, CA 93933  
Telephone Number(s): 209 - 479 - 5407 Signature: Thea Kun

### Property Owner Information:

Name: Jack Verducci Enterprise  
Mailing Address: 2050 Fairmont Dr - San Mateo, CA 94402  
Telephone Number(s): 650-303-5588 Signature: \_\_\_\_\_

Property Owner's Statement: "By my signature, I hereby state that I am the legal owner of record of the property identified in this application and that all data, information, plans and evidence submitted as part of this application is true and correct to the best of my knowledge."

Signature and Date:  5/8/2023

## POINT SYSTEM CRITERIA

---

**A. Revenue Generation Points Requested: 7 Points**

Applicant's Taxable Sales (Previous Year or Projection): 1,550,000

If Taxable Sales is Unknown, Gross Receipts (Previous Year or Projections) 1,550,000

City's Share of Sales Tax Revenue (1% of Taxable Sales): 15,550.00

Assessed Value of Property: \_\_\_\_\_ Assessed Value of Structure: \_\_\_\_\_

If structure is proposed, provide Building Type: \_\_\_\_\_

Date of Assessed Value Information: \_\_\_\_\_

City's Share of Property Taxes (Approximately 0.18% of Combined Assessed Value):  
\_\_\_\_\_

Other Sources of Revenue: \_\_\_\_\_

**B. Jobs Creation Points Requested: 6 Points**

Number of New Part-Time Jobs Created: 1 Points (1-9 Part time)

Number of New Full-Time Jobs Created: 5 Points (1-9 Full Time)

**C. Project in Major Thoroughfare Points Requested: 5 points (Broadway)**

**D. Removal of Blight Points Requested: 3 Points**

**E. Business Retention Points Requested: \_\_\_\_\_**

If necessary, please attach any additional information that describes your application. Include any additional information that provides clarification and/or justification for your water allocation request. Ordinance No. 892 does not authorize the Water Allocation Committee to consider additional benefits your project offers to Seaside and/or Seaside residents. This information could, however be considered by the Seaside City Council for projects that do not fully meet the 20 point requirement.

Note: Once the Water Allocation Committee grants the water allocation request, per Ordinance No. 892, the applicant has sixty (60) days from that time to submit the appropriate development permit applications associated with their project to the Planning Division. The applicant must complete all work within 12 months of the date of issuance of a building permit, or, for those projects that do not require a building permit, within 12 months of the date of issuance of a permit from the City of Seaside or other governmental agency which permits the project to commence construction.