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JUN - 1 2016



MEMORANDUM **Planning Division – PZ Memo No. 16-037**

DATE: JUNE 1, 2016

TO: PLANNING AND ZONING COMMISSION

THRU: JEFF KURTZ, PLANNING ADMINISTRATOR *JK*
KEVIN MAYO, PLANNING MANAGER *PM*

FROM: SUSAN FIALA, CITY PLANNER *SF*

SUBJECT: LUP16-0010 FIRED PIE

Request: Liquor Use Permit approval to sell and serve spirituous liquor for on-premise consumption indoors and within a new outdoor patio as permitted under a Series 12 Restaurant License

Location: 1155 West Ocotillo Road, Suite 8, the southwest corner of Alma School and Ocotillo roads

Applicant: Theresa J. Morse, Avant Garde Alcohol Training and Education

RECOMMENDATION

Upon finding the request to be consistent with the General Plan, Planning Staff recommends approval subject to conditions.

BACKGROUND

The property is located at 1155 West Ocotillo Road, Suite 8, the southwest corner of Alma School and Ocotillo roads. The Ocotillo Village Health Center is south of the restaurant and the remainder of the development is under construction. The nearest single-family residential subdivisions are Embarcadero at Ocotillo to the west, across the lake, and Echelon at Ocotillo to the east, across Alma School Road.

The request is for Liquor Use Permit approval to sell and serve spirituous liquor for on-premise consumption indoors and within a new outdoor patio as permitted under a Series 12 Restaurant License. A Series 12 Restaurant License allows an establishment the on-site sale and serving of all types of spirituous liquor for on-premise consumption and requires at least 40% of gross revenue from the sale of food.

Suite 8 is approximately 2,126 square feet with an outdoor patio of approximately 792 square feet. Indoor seating provides 58 seats and 48 outdoor seats. Hours of operation are Sunday through Thursday from 11 a.m. until 9 p.m., and 11 a.m. until 10 p.m. on Friday and Saturday.

At the neighborhood meeting, a resident voiced a concern related to noise traveling across the lake into their backyard from customers seated in the outdoor patio. Planning Staff recommends a one-year time limit to address any potential noise from the outdoor patio due to the proximity of the suite to the single-family subdivision.

PUBLIC / NEIGHBORHOOD NOTIFICATION

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood meeting was held on May 12, 2016. The attendees included two residents, Ocotillo Community Association staff, two owners of the development, the owners of Fired Pie, and the applicant. The residents' concerns include: noise from the patio traveling across the lake to their backyard, serving alcohol on the patio, light reflection from the windows, and hours of trash collection.
- As of the writing of this memo, Planning Staff is not aware of any opposition to the request.

RECOMMENDED ACTION

Planning Staff recommends Planning Commission motion to recommend approval of LUP16-0010 FIRED PIE, subject to the following conditions:

1. Expansion or modification beyond the approved exhibits (Floor Plan, Patio Plan, and Narrative) shall void the Liquor Use Permit and require new Liquor Use Permit application and approval.
2. The Liquor Use Permit is granted for a Series 12 Restaurant license, and any change of license shall require reapplication and new Liquor Use Permit approval.
3. The Liquor Use Permit is non-transferable to any other location.
4. The site shall be maintained in a clean and orderly manner.
5. The patio shall be maintained in a clean and orderly manner.
6. Liquor Use Permit approval does not constitute Final Development Plan approval; compliance with the details required by all applicable codes and conditions of the City of Chandler and this Liquor Use Permit shall apply.
7. No noise shall be emitted from the patios so that it exceeds the general level of noise emitted by uses outside the premises of the business and further will not disturb adjacent businesses and residential areas.
8. The establishment shall provide a contact phone number of a responsible person (bar owner and/or manager) to interested neighbors to resolve noise complaints quickly and direct.

9. The Liquor Use Permit shall remain in effect for one (1) year from the date of City Council approval. Continuation of the Liquor Use Permit beyond the expiration date shall require re-application to and approval by the City of Chandler.

PROPOSED MOTION

Motion Planning Commission to recommend approval of Liquor Use Permit LUP16-0010 FIRED PIE, subject to the conditions as recommended by Planning Staff.

Attachments

1. Vicinity Maps
2. Site Plans
3. Floor and Patio Plan
4. Narrative
5. Menu

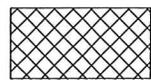
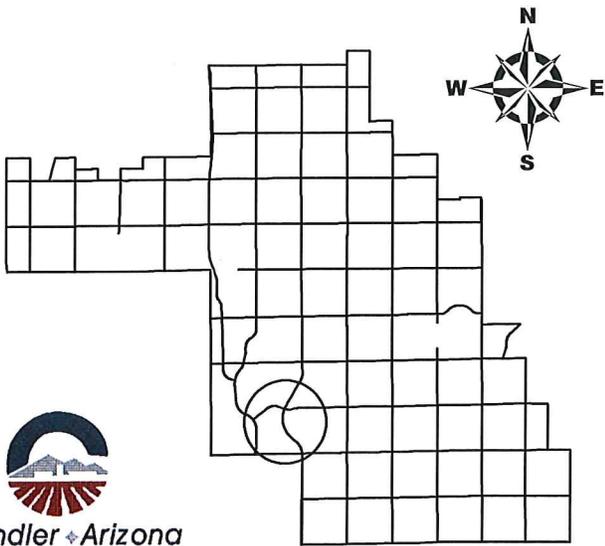


Project Site

Alma School Rd.

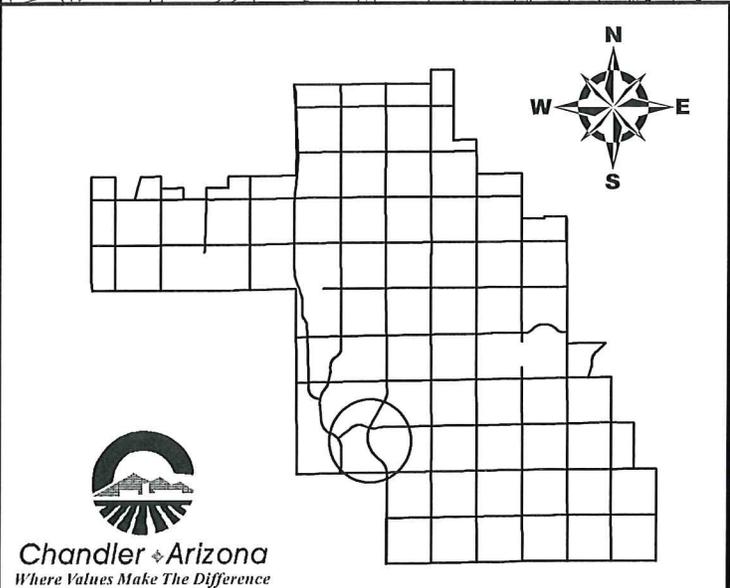
Ocotillo Rd.

Vicinity Map



LUP16-0010

**Fired Pie
Liquor Use Permit**



Vicinity Map

LUP16-0010

**Fired Pie
Liquor Use Permit**

CITY OF CHANDLER 3/5/2016



ARCHITECTURAL
SERVICES
ARCHITECTS
PLANNERS
INTERIORS
LANDSCAPE ARCHITECTS

VALLEY
ARCHITECTURE
ARCHITECTS
PLANNERS
INTERIORS
LANDSCAPE ARCHITECTS

PRELIMINARY
NOT FOR
CONSTRUCTION

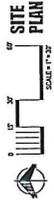
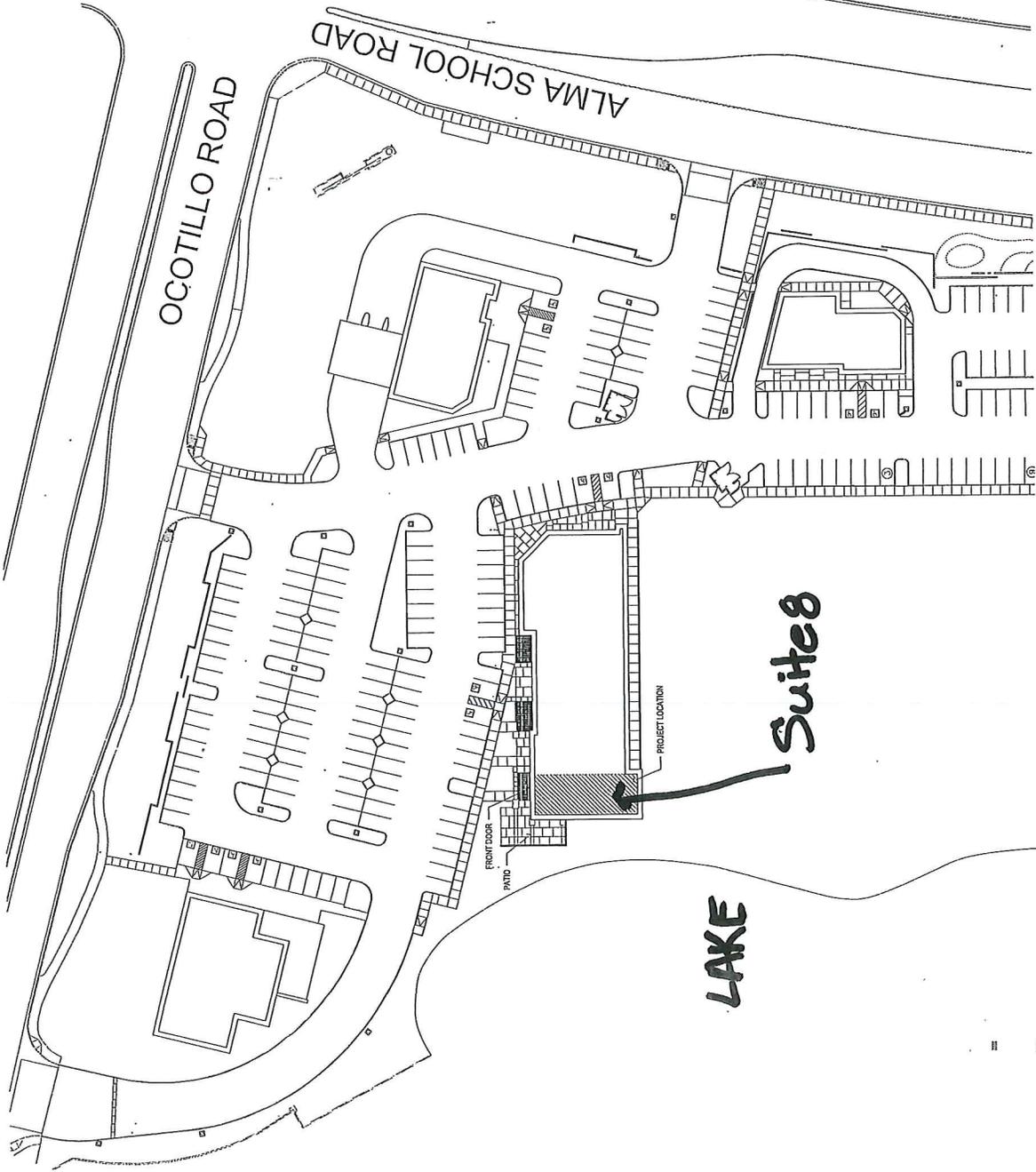
TENANT IMPROVEMENT FOR:
PIZZA RESTAURANT - OCOTILLO
1555 W. OCOTILLO RD., SUITE 8
CHANDLER, AZ 85226



PROJECT NO. 1505

DATE	02/15/17
SCALE	AS SHOWN
PROJECT	PIZZA RESTAURANT - OCOTILLO
SHEET NO.	A1.0

SITE PLAN



SITE PLAN

FIRE PIE

1155 W OCOTILLO ROAD SUITE 8 CHANDLER AZ 85248

PROJECT NARRATIVE

For its Project Narrative, in accordance with the requirements of the City of Chandler Liquor Use Permit Application, FPOT, LLC dba Fired Pie states as follows:

Fired Pie is submitting this Liquor Use Permit application to allow a series 12 Restaurant liquor license at 1155 W Ocotillo Road Suite 8 Chandler Arizona 85248 (the South West corner of Ocotillo Road and Alma School Road). A series 12 liquor license allows customers to consume any type of alcoholic beverages on the licensed premises. It is mandated by Arizona State law for restaurants to produce at least 40% of their gross revenue from the sales of food. Currently all of the existing Fired Pie restaurants are exceeding well over 70% in food sales. The owners currently have multiple restaurants open where alcoholic beverages are consumed on premise to compliment their menu and the owners and managers are knowledgeable in alcohol sales. The owners are requesting indoor and outdoor food and alcohol consumption on a fenced patio so customers may enjoy their meal in this upscale area of Chandler.

The building for Fired Pie is approximately 2,126 sq ft. not including the fenced outdoor patio which is 792 sq ft. This liquor license does not require the proposed establishment to be 300 feet from churches and schools. Additionally this type of liquor license does not allow any packaged alcoholic beverages to be removed from the licensed premises.

The proposed days of operation of Fired Pie will be Sunday through Thursday 11:00 am – 9:00 pm and 11:00 am – 10 pm on Friday and Saturday. There will not be any live entertainment or live music on the premises. There will be approximately 25 employees hired to work at this location. Trash pick-up will be scheduled on a daily basis surrounding the property. Trash will be disposed of between the hours 12:00 (noon) until 7:00 pm so as not to disturb the tranquility of neighboring residents.

Although Suite 8 is currently vacant; there are other proposed retail businesses within this upscale development. If additional landscape is required by the City of Chandler the applicant will comply with their request.

In conclusion, Fired Pie will not disrupt the existing balance of daytime and nighttime uses and will not negatively affect vehicular or pedestrian traffic in the adjacent parking lots as there is adequate parking and entrances/exits to the business and properties. Furthermore, the alcoholic beverages sold at this restaurant are to compliment the menu. Therefore, alcohol consumption on the licensed premises will not negatively impact residents and/or businesses within the surrounding area.

I respectfully request a Liquor Use Permit be granted for 1155 W Ocotillo Rd. Suite 8 Chandler AZ 85248 to include indoor and outdoor food and alcohol consumption on the fenced patio.

Respectfully,

Theresa J. Morse
Applicant/Representative
(480) 353-8035

I INVENT your own 11" custom pizza. **\$7.95**

- crust**
 - regular gluten free gluten free herb
- sauce**
 - tomato
 - bbq
 - pesto
 - alfredo
 - garlic & oil
 - buffalo
- meats**
 - pepperoni
 - sausage
 - spicy sausage
 - grilled chicken
 - buffalo chicken
 - steak
 - anchovies
 - salami
 - capicola
 - bacon
 - bbq chicken
 - meatball
 - canadian bacon
- cheese**
 - mozzarella
 - gorgonzola
 - parmesan
 - fresh mozzarella
 - fontina
 - feta
- veggies**
 - tomato
 - red onion
 - white onion
 - mushroom
 - black olive
 - kalamata olive
 - peperoncini
 - tortilla strip
 - sun dried tomatoes
 - roasted peppers
 - jalapeño
 - spinach
 - artichoke
 - crabsin
 - walnut
 - garlic
 - pineapple
 - apple
 - grape
 - croûton
- fresh herbs**
 - basil cilantro oregano

II USE one of our well-balanced pizza's. **\$7.95**

- tomato basil**
tomato sauce, mozzarella, fresh mozzarella, tomato, basil, garlic
- pesto chicken**
pesto sauce, mozzarella, fresh mozzarella, chicken, tomato, red onion
- hawaiian bbq**
bbq sauce, mozzarella, canadian bacon, pineapple, cilantro
- veggie**
tomato sauce, mozzarella, olives, tomato, mushroom, peppers, onion
- steak & blue**
oil & garlic, mozzarella, thin sliced steak, mushroom, peppers, onion, gorgonzola
- meaty italian**
tomato sauce, mozzarella, pepperoni, salami, capicola, sausage
- sauce & cheese *6**
enough said

try **YOUR PIE** (almost) **Gluten-free** for just **\$2.95**

III GREEN salads made your way or ours. **\$7.95**

- you build** choose your green, dressing and toppings (toppings listed above)
- field greens romaine mixed greens spinach
 - ranch caesar italian sweet balsamic chipotle ranch raspberry vinaigrette
- we build**
- field greens & roasted veggies**
field greens, roasted veggies, feta, sweet balsamic dressing
 - fired italian**
mixed greens, salami, capicola, pepperoni, peperoncini, tomato, mozzarella, italian dressing
 - steak & blue**
romaine, thin sliced steak, mushroom, onions, peppers, mozzarella, gorgonzola, sweet balsamic dressing
 - buffalo chicken caesar**
romaine, buffalo chicken, garlic croûtons, romano cheese, caesar dressing
 - spicy southwest**
mixed greens, chicken, tortilla chips, roasted peppers, onions, olives, jalapeño, cilantro, mozzarella, chipotle ranch dressing
 - valley field greens**
field greens, diced chicken, gorgonzola cheese, red grapes, apples, crabsins, candied walnuts
 - naked caesar *6**
romaine, garlic croûtons, romano cheese, caesar dressing

{fill} SALAD includes choice of lettuce, one cheese, and three veggies for **\$3.25**

PICK your PERKS

- dessert \$3**
fired pookie chocolate chip or macadamia nut cookie dough topped with vanilla bean ice cream.
- beverages** Reg / Lg

fresh brewed teas	\$1.95 / \$2.45	bottled water	\$1.50
fresh lemonade	\$1.95 / \$2.45	apple juice	\$1.25
soft drinks	\$1.95 / \$2.45	domestic / craft beer	\$3 / \$4
		wine	\$5

*Our gluten-free dough is made with gluten-free ingredients, but we cannot guarantee that our pizza is 100% free of gluten, allowing for the possibility of trace amounts crossing over from other kitchen areas and suppliers' ingredients changing.