



AGENDA 09/25/14

PLANNING COMMISSION

Meeting

MEETING DATE:	Thursday, September 25, 2014
MEETING TIME:	5:30 p.m.
MEETING PLACE:	City Council Chambers, City Hall 350 Main Street El Segundo, California 90245-0989
VIDEO:	El Segundo Cable Channel 3 (Live). Replayed on Friday following Thursday's Meeting at: 1:00 p.m. and 7:00 p.m., Channel 3.

The Planning Commission, with certain statutory exceptions, can only take action upon properly posted and listed agenda items.

Unless otherwise noted in the Agenda, the public can only comment on City-related business that is within the subject-matter jurisdiction of the Planning Commission and items listed on the Agenda during the **Public Communications** portion of the meeting. Additionally, the public can comment on any public hearing item on the Agenda during the public hearing portion of such item. The time limit for comments is generally limited to five minutes per person.

Members of the public may request that items be placed on the Agenda by submitting a **Written Request** to the Planning and Building Safety Director at least ten days before the Planning Commission Meeting (by 10:00 a.m. the Monday of the prior week). The request must include a brief general description of the business to be transacted or discussed at the meeting. Playing of video tapes or use of visual aids may be permitted during meetings if they are submitted to the Planning and Building Safety Director a minimum of two working days before the meeting and they do not exceed five minutes in length. Written materials distributed to the Planning Commission within 72 hours of the Planning Commission meeting are available for public inspection immediately upon distribution in the City Clerk's office.

In compliance with the Americans with Disabilities Act, if you need assistance to participate in this meeting, please contact City Clerk, (310) 524-2307. Notification 48 hours prior to the meeting will enable the City to make reasonable arrangements to ensure accessibility to this meeting.

- A. Call to Order
- B. Pledge of Allegiance
- C. Roll Call
- D. **Public Communications (Related to City Business only and for which the Planning Commission is responsible – 5 minutes per person; 30 minutes total).** *Individuals who received value of \$50 or more to communicate to the Planning Commission on another's behalf, and employees speaking on their employer's behalf, must so identify themselves before addressing the Commission. Failure to do so is a misdemeanor. While all comments are welcome, the Brown Act does not allow the Commission to take action on any item not on the agenda. The Commission may respond to comments after public communications is closed.*

Consent Calendar

All items are to be adopted by one motion without discussion and passed unanimously. If a request for discussion of an item is made, the item(s) should be considered individually under the next Agenda heading.

- 1. **Director Decisions for Administrative Use Permits**
 - A. **Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09**

Address: 810 South Douglas Street
Applicant: Hyatt House Hotel c/o Steve Rawlings
Property Owner: Grand Prix El Segundo, LLC

The applicant is requesting an Administrative Use Permit to allow the sale of beer, wine, and distilled spirits for on-site consumption (Type 47 Alcoholic Beverage Control license) at a new restaurant (H BAR Sip + Savor), and the sale of beer and wine for off-site consumption at an existing guest market within a hotel (Hyatt House Hotel). The project site is in the Urban Mixed Use South (MU-S) Zone.

The site is currently developed with five buildings, a 122-room hotel, two meeting rooms, food service at a buffet counter, a guest market, three outdoor seating areas with a barbecuing grill adjacent to a swimming pool, a tennis court, and a surface parking lot with 127 spaces.

The proposed project includes a change in use of the existing food service from a buffet to a restaurant. The project also includes a modification to the existing alcohol service onsite. The existing service includes: a) the sale of beer, wine, and distilled spirits for consumption offsite at the existing hotel market with a Type 20 ABC License; and b) the service of beer, wine, and distilled spirits at the hotel bar during a "complimentary" happy hour with a Type 70 ABC License. The proposed alcohol service includes: a) the sale of beer, wine, and distilled spirits for on-site consumption in conjunction with the food service within the new restaurant containing 61 seats, the hotel lobby, all of the guest rooms, two meeting rooms, and the three outdoor seating areas adjacent to the swimming pool; and b) the sale of beer and wine for off-site consumption at the existing hotel guest market. The proposed food and alcohol service will remain accessory to the hotel use and cater primarily to hotel guests.

The proposed hours of operation for food service at the restaurant are from 6:00 a.m. to 9:30 a.m. and 5:00 p.m. to 10:00 p.m. daily. The proposed hours for alcohol sales at the restaurant are from 5:00 p.m. to 10:00 p.m. daily. The proposed hours for alcohol sales at the guest market for off-site consumption are from 6:00 a.m. to 12:00 a.m. daily. No live entertainment is proposed.

The project is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) pursuant to 14 California Code of Regulations § 15301 as a Class 1 categorical exemption (Existing Facilities). The project involves modifications to the existing food and alcohol service at an existing hotel. The property is in an urbanized and developed area where it has adequate access and all public services and facilities are available. Therefore, the project is not anticipated to have any significant impacts with regard to traffic, noise, air quality or water quality.

RECOMMENDED ACTION: That the Planning Commission: (1) Receive and File the Director of Planning and Building Safety's approval of Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP13-09; and (2) discuss and take any other action related to this item.

F. Call Items from Consent Calendar

G. Written Communications (other than what is included in Agenda packets)

None.

H. New Business – Public Hearing

None.

I. Continued Business – Public Hearing

None.

J. Report from Planning and Building Safety Director or designee

K. Planning Commissioners' Comments

L. Other Business

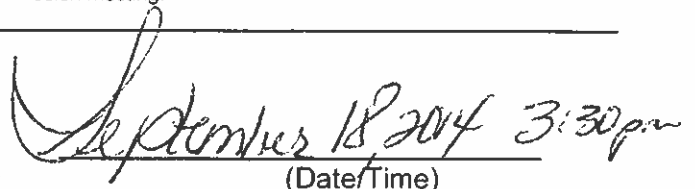
None.

M. Adjournment – next meeting scheduled for October 9, 2014, 5:30 p.m.

NOTE: The related files are available for public review in the Planning Division, Monday through Thursday between 7:00 a.m. to 6:00 p.m. City Hall is closed every Friday. Agenda packets, including Staff Reports, are also available in the Planning Division beginning at 5:00 p.m. Thursday of the week prior to the Planning Commission meeting.

POSTED:


(Signature)


(Date/Time)

CITY OF EL SEGUNDO

PLANNING COMMISSION STAFF REPORT

PLANNING COMMISSION:

MEETING: September 25, 2014

SUBJECT: Administrative Use Permits by the Director of Planning and Building Safety

REQUEST: Receive and File Director of Planning and Building Safety Decision.

**APPLICATION(S)/
ADDRESS(ES):** 1) Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09

I. INTRODUCTION

The Director of Planning and Building Safety issued the following decision:

- 1) **Approved - Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09**
Administrative Use Permit by the Director of Planning and Building Safety regarding a Type 47 Alcoholic Beverage Control (ABC) License for a new restaurant and existing guest market at a hotel (Hyatt House Hotel).

Address: 810 South Douglas Street
Applicant: Hyatt House Hotel c/o Steve Rawlings
Property Owner: Grand Prix El Segundo LLC

The project site currently has an active Type 70 Alcoholic Beverage Control (ABC) license (On-sale General – Restrictive Service) for the hotel and a Type 20 ABC license (Off-sale Beer and Wine – Package Store) for the existing guest market.

The applicant proposes to surrender the two active ABC licenses and obtain a Type 47 ABC license (On-sale General - Eating Place), which would allow the sale of beer, wine, and distilled spirits for on-site consumption at a new restaurant, and the sale of beer and wine for off-site consumption at a guest market within an existing hotel (Hyatt House Hotel). The project site is in the

Urban Mixed Use South (MU-S) Zone.

On-site consumption of alcohol is proposed within the new restaurant containing 61 seats, all of the guest rooms, the hotel lobby, two meeting rooms, and the three outdoor seating areas adjacent to the swimming pool. The sale of alcohol for off-site consumption is proposed at an existing guest market.

The proposed hours of operation for food service at the restaurant are 6:00 a.m. to 9:30 a.m. and 5:00 p.m. to 10:00 p.m. daily. The sale of alcohol at the restaurant for on-site consumption is proposed from 5:00 p.m. to 10:00 pm. daily. The sale of alcohol at the guest market for off-site consumption is proposed from 6:00 a.m. to 12:00 a.m. daily.

II. RECOMMENDATION

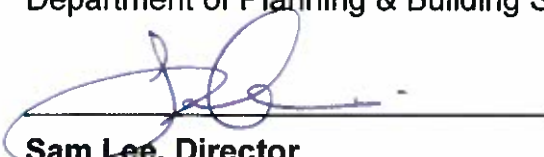
Receive and File.

III. EXHIBITS

A. Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09 Decision Letter dated September 18, 2014



Paul Samaras, Principal Planner
Department of Planning & Building Safety



Sam Lee, Director
Department of Planning & Building Safety



City of El Segundo

Elected Officials:

Suzanne Fuentes,
Mayor
Carl Jacobson,
Mayor Pro Tem
Dave Atkinson,
Council Member
Marle Felthauer,
Council Member
Michael Dugan,
Council Member
Tracy Weaver,
City Clerk
Crista Binder,
City Treasurer

Appointed Officials:

Greg Carpenter,
City Manager
Mark D. Hensley,
City Attorney

Department Directors:

Deborah Cullen,
Finance
Kevin Smith,
Fire Chief
Martha Dijkstra,
Human Resources
Debra Brighton,
Library Services
Sam Lee,
Planning and
Building Safety
Mitch Tavera,
Police Chief
Stephanie Katsouleas,
Public Works
Meredith Pell,
Recreation & Parks

www.elsegundo.org

September 18, 2014

Steve Rawlings
Alcoholic Beverage Consulting
26023 Jefferson Avenue, Suite D
Murrieta, CA 92562

RE: Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09

Sale of beer, wine, and distilled spirits for on-site consumption (Type 47 Alcoholic Beverage Control License) in conjunction with the operation of a new restaurant (H BAR Sip + Savor), and the sale of beer and wine for off-site consumption at an existing guest market at a hotel (Hyatt House Hotel).

Address: 810 South Douglas Street

Dear Mr. Rawlings:

The purpose of this letter is to inform you that, in accordance with El Segundo Municipal Code ("ESMC") Chapter 15-22, the Planning Division reviewed your application for the above-referenced project and the Director of Planning and Building Safety **APPROVED** Environmental Assessment No. EA-1050 and Administrative Use Permit No. AUP 13-09 for the sale of beer, wine, and distilled spirits for on-site consumption at a new restaurant and the sale of beer and wine for off-site consumption at an existing guest market at a hotel (Hyatt House Hotel). The Director did not identify a reason to oppose the proposed Type 47 license by the California Department of Alcoholic Beverage Control (ABC) for the new restaurant and the continued sale of alcohol for off-site consumption at an existing guest market located at 810 South Douglas Street. The following are the facts in support of each finding for this decision:

EXHIBIT A

FINDINGS AND FACTS IN SUPPORT OF FINDINGS:

Environmental Assessment No. EA-1050

Finding 1

- The proposed project is exempt from the requirements of the California Environmental Quality Act (CEQA) pursuant to 14 California Code of Regulations § 15301 as a Class 1 categorical exemption (Existing Facilities).

Facts in Support of Finding 1

1. The applicant is requesting the City allow the sale of beer, wine and distilled spirits for on-site consumption at a new restaurant and the sale of beer and wine for off-site consumption at an existing guest market at the hotel.
2. The site is currently developed with five buildings, a 122-room hotel, two meeting rooms, food service at a buffet counter, a guest market, three outdoor dining areas adjacent to a swimming pool that includes a barbequing grill, tennis court, and a surface parking lot with 127 spaces.
3. The site currently has an active Type 70 ABC license (On-sale General – Restrictive Service) for the hotel and a Type 20 ABC license (Off-sale Beer and Wine - Package Store) for the existing guest market. The applicant proposes to surrender the two existing, active ABC licenses and obtain a Type 47 ABC license (On-sale General - Eating Place) for the new restaurant and the existing guest market.
4. The applicant has recently made interior improvements to an existing buffet counter and dining area at the hotel. The newly remodeled dining area is approximately 1,681 square feet in area and contains 61 seats.
5. On-site consumption of alcohol is proposed within the new restaurant containing 61 seats, the hotel lobby, all of the guest rooms, two meeting rooms, and the three outdoor dining areas adjacent to the swimming pool. The sale of alcohol for off-site consumption is proposed at the existing guest market.
6. The food service at the new restaurant is currently open to hotel guests from 6:00 a.m. to 9:30 a.m. and 5:00 p.m. to 10:00 p.m. daily. No changes in the hours are proposed for the food service. The sale of alcohol for on-site consumption at the new restaurant is proposed from 5:00 p.m. to 10:00 p.m. daily. The sale of alcohol at the guest market for off-site consumption is proposed from 6:00 a.m. to 12:00 a.m. daily.
7. The proposed alcohol service for a new restaurant and an existing guest market, results in a minor alteration to the operation of an existing building. Additionally,

the alcohol service is intended primarily for hotel guests and not necessarily for the general public, as no exterior signage or advertising of the restaurant is proposed onsite.

8. The site is not located in an area that is environmentally sensitive. The property is in an urbanized and developed area with adequate access. There are adequate utilities and public services to serve the project. Therefore, the project is not anticipated to have any significant impacts with regard to traffic, noise, air quality or water quality.

Administrative Use Permit 13-09

Finding 1

- There is compatibility of the particular use on the particular site in relationship to other existing and potential uses within the general area in which the use is proposed to be located.

Facts in Support of Finding 1

1. Hotels, retail and restaurants are permitted uses in the Urban Mixed Use South (MU-S) Zone (ESMC §§ 15-5F-2(E), 15-5F-2 (I) and 15-5F-2 (J)).
2. The proposed alcohol service in conjunction with the operation of a new restaurant and existing market will be compatible with the hotel and other surrounding uses in the area. The new restaurant contains 61 seats. No physical changes are proposed to the existing 80 square-foot guest market and the alcoholic beverages will be on display in a lockable refrigerator or cabinet that can be secured. The minimum number of required parking spaces for the 122-room hotel, lobby, meeting rooms, guest market and new restaurant is 127 parking stalls, which are provided on-site.
3. The General Plan land use designation for the site is Urban Mixed-Use South. The Urban Mixed-Use South land use designation permits a mixture of office, research and development, retail, and hotel uses.
4. The surrounding land uses include: industrial and manufacturing uses to the north; commercial office (The Atrium at Continental Park) and restaurant (Flemings Steakhouse) uses to the south; a parking structure and the Metro Green Line rail station to the east; and an advertising agency, a private gym (Spectrum Athletic Club) and multimedia related offices (Source Interlink and Motor Trend Magazine) to the west. The proposed sale of alcohol at an existing market and new restaurant at an existing hotel is consistent with the land use designation of the site. The restaurant is similar and compatible with the existing surrounding uses. The proposed new restaurant is an ancillary use for the hotel

and intended primarily to serve its guests, as no exterior advertising or new signage for the restaurant will be permitted onsite.

5. Retail uses (excluding the sale of alcohol) are permitted in the Urban Mixed Use South (MU-S) Zone in accordance with ESMC §15-5F-2(J) and the sale of alcohol for off-site consumption at retail establishments is permitted with the approval of an Administrative Use Permit (AUP) in accordance with ESMC §§ 15-5F-4(B) and 15-22-5(B).
6. Restaurants are permitted uses in the Urban Mixed Use South (MU-S) Zone in accordance with ESMC §15-5F-2(I) and the sale of alcohol for on-site consumption is permitted with the approval of an AUP in accordance with ESMC §§15-5F-4(C) and 15-22-5(B).
7. The purpose of the Urban Mixed-Use South (MU-S) Zone is to provide a mixture of compatible commercial, office, research and development, retail and hotel uses in a single building, or multiple buildings containing different uses within each building. The proposed alcohol service and restaurant would provide a service to hotel patrons within a single building at the hotel site.
8. The hotel must obtain the appropriate required ABC license for the sale of alcohol for on-site consumption at a new restaurant, and for the sale of alcohol for off-site consumption at a guest market (ESMC §15-22-5(B)).

Finding 2

- The proposed use is consistent and compatible with the purpose of the zone in which the site is located.

Facts in Support of Finding 2

1. The General Plan Land Use designation for the site is Urban Mixed Use South.
2. The zoning for the site is Urban Mixed Use South (MU-S). Restaurants are a permitted use in this Zoning District in accordance with ESMC §15-5F-2(I). The proposed use (on-site sale and consumption of alcohol at a new restaurant) requires an Administrative Use Permit in accordance with ESMC §§15-5F-4(C) and 15-22-5(B). Retail uses (excluding the sale of alcohol) are permitted in the Urban Mixed Use South (MU-S) Zone in accordance with ESMC §15-5F-2(J) and the sale of alcohol for off-site consumption at retail establishments is permitted with the approval of an AUP in accordance with ESMC §§ 15-5F-4(B) and 15-22-5(B).
3. The purpose of the Urban Mixed Use South (MU-S) Zone is to provide areas where a mixture of compatible office, commercial, retail, hotel and food serving uses can locate and develop in a mutually beneficial manner. It is the intent of

the Urban Mixed Use South (MU-S) Zone to have several types of uses within a single building. The project is consistent with the intent of the MU-S Zone. The project consists of the operation of a restaurant, a small retail market and the sale of alcohol within an existing hotel building.

4. The surrounding land uses include: industrial, manufacturing, commercial office, restaurant, parking, a metro rail station, advertising agency, private gym and multimedia related office uses. The proposed sale of alcohol for on-site consumption at a new restaurant and the sale of alcohol for off-site consumption at an existing retail establishment will be compatible with the surrounding land uses, because the proposed food and alcohol sales are primarily intended for hotel guests and their invitees.

Finding 3

- The proposed location and use and the conditions under which the use would be operated or maintained will not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.

Facts in Support of Finding 3

1. The project site currently has an active Type 70 Alcoholic Beverage Control (ABC) license (On-sale General – Restrictive Service) for the hotel and a Type 20 ABC license (Off-sale Beer and Wine – Package Store) for the existing 80 square-foot guest market. The applicant proposes to surrender the two active ABC licenses and obtain a Type 47 ABC license (On-sale General - Eating Place), which would allow the sale of beer, wine, and distilled spirits for on-site consumption at a new restaurant, and the sale of beer and wine for off-site consumption at the existing guest market.
2. The new restaurant and existing guest market are not visible from street view or intended to be open to the public. The restaurant and guest market are located inside an existing hotel (Hyatt House Hotel) in the Urban Mixed Use South (MU-S) Zone. The zoning district allows the sale and on-site consumption of alcohol at a new restaurant and the sale of alcohol for off-site consumption at an existing guest market, subject to an administrative use permit. The hotel, restaurant and guest market meet all of the minimum required development standards of the MU-S Zone.
3. The sale of alcohol within the recently remodeled 1,681 square-foot dining area of a new 1,950 square-foot restaurant, and the existing 80 square-foot guest market is primarily intended for the hotel guests. No new signage is proposed or permitted to advertise the new restaurant, the existing guest market, or the sale and service of alcohol at the hotel. As a result, there will be no increase in pedestrian activity, vehicular traffic, or demand for parking in the area or the site. A sufficient number of off-street parking spaces (127) will continue to be provided

in compliance with ESMC Chapter 15-15 for the hotel, new restaurant and guest market.

4. During the review of the subject request, the Police Department raised concerns about the unrestricted access to all five buildings onsite from the rear parking area and the lack of a single controlled entry access point for hotel guests and visitors. The existing hotel design and location of all five buildings with the rear open parking lot has facilitated an increase in criminal activity and calls for service at the site. In addition, the Police Department expressed a concern regarding the lack of a secure storage area for alcohol containers at the guest market. In order to address these concerns, the hotel will be required to have a second security guard to monitor and control the behavior of visitors or hotel guests within all five buildings and the rear parking lot area on Fridays and Saturdays from 10 p.m. to 4 a.m. Currently, only one security guard is on the premises from 10 p.m. to 4 a.m. daily. In addition, the hotel will be required to secure all alcohol containers at the guest market in a lockable refrigerator or cabinet.
5. The proposed hours of operation for food service at the new restaurant are limited from 6:00 a.m. to 9:30 a.m. and 5:00 p.m. to 10:00 p.m. daily. The sale of alcohol service for on-site consumption at the new restaurant is proposed from 5:00 p.m. to 10:00 p.m. daily. The sale of beer and wine at the guest market for off-site consumption is proposed from 6:00 a.m. to 12:00 a.m. daily. No live entertainment is proposed and no live entertainment is allowed under this AUP. Therefore, the proposed hours of operation for the new restaurant and hours for alcohol service for the restaurant will not be detrimental to the public health, safety and welfare of surrounding uses. The new restaurant and existing guest market are located in a commercial district in the City and are surrounded by non-residential uses.

Finding 4

- Potential impacts that could be generated by the proposed use, such as noise, smoke, dust, fumes, vibration, odors, traffic, and hazards have been recognized and mitigated.

Facts in Support of Finding 4

1. The sale of alcohol will not create any new impacts that would not be normally associated with the operation of a restaurant and guest market within a hotel. The hotel currently has alcohol service at the site. The site has an active Type 20 ABC License for the existing 80 square-foot guest market and a Type 70 ABC License for the 122 guest rooms of the hotel. The hotel currently provides complimentary alcoholic beverages for its guests at the buffet counter. No additional parking demand is anticipated at the hotel since there is currently food service at the buffet counter and alcohol sales at the guest market. Additionally,

no new exterior signage will be permitted to ensure there is no increase in pedestrian activity vehicular traffic, or demand for parking in the vicinity. The proposed food service and sale of alcohol for on-site and off-site consumption will be accommodated with the existing 127 off-street parking spaces available at the site.

2. The proposed hours of operation for food service at the restaurant is 6:00 a.m. to 9:30 a.m. and 5:00 p.m. to 10:00 p.m. daily. The proposed hours for the sale of alcohol service at the restaurant is 5:00 p.m. to 10:00 p.m. daily. The sale of alcohol at the guest market for off-site consumption is proposed from 6:00 a.m. to 12:00 a.m. daily. No live entertainment is proposed or will be allowed under this AUP.
3. The proposed hours of operation for alcohol sales and the location of the restaurant and guest market inside the hotel where they are not visible for the exterior will help minimize impacts to surrounding uses in the vicinity of the site. The restaurant and guest market are located in a predominantly commercial part of the City and they are not adjacent to any residential uses, which will help to minimize noise impacts on sensitive uses. As a result, the restaurant operations and the sale of alcohol for on-site and off-site consumption will not increase noise, fumes, vibration, odors, traffic or hazards that would be normally associated with a hotel, restaurant or market.
4. In addition to complying with the requirements of the City of El Segundo and the State of California Department of ABC the restaurant and guest market are subject to County Health Department regulations that address and monitor impacts of fumes and odors.

Finding 5

- The State Department of Alcoholic Beverage Control has issued or will issue a license to sell alcohol to the applicant.

Facts in Support of Finding 5

1. The applicant is expected to obtain and maintain a Type 47 license from ABC.

DIRECTOR OF PLANNING AND BUILDING SAFETY DEPARTMENT ACTION

Based on these findings and facts in support of these findings, the Director of Planning and Building Safety **APPROVES** the proposed project, subject to the following conditions:

1. The proposed hours of operation for the restaurant are limited to: Monday through Sunday from 5:00 a.m. to 10:00 p.m. Bona fide food service must be available in the indoor dining area of the restaurant, hotel lobby, two meeting

rooms, and three outdoor dining areas during the hours of alcohol sales for onsite consumption. The proposed hours of alcohol sales for onsite consumption at the restaurant are 5:00 p.m. to 10:00 p.m. daily. The sale of alcohol at the guest market for off-site consumption is limited to: Monday through Sunday from 6:00 a.m. to 12:00 a.m. Any change to the hours of operation or the hours that alcohol may be served is subject to review and approval by the Director of Planning and Building Safety.

2. The seating within the restaurant must be limited to 61 indoor seats.
3. The applicant must submit detailed and dimensioned plans of the outdoor dining areas adjacent to the pool to the City for review and approval within 90 days from the date of this letter or before the issuance of an ABC License, whichever is sooner. The submitted plans must indicate the location of the outdoor fire feature, trellis, and outdoor seating configuration. The submitted plans must comply with the following:
 - a. The outdoor dining areas must comply with ESMC §15-2-16 and with California Building Code (CBC) Chapters 11A and 11B accessibility requirements.
 - b. A barrier around the fire feature to prevent accidental access into the fire feature.
 - c. The distance between the fire feature and combustible material and furnishings must meet the fire feature's specifications and manufacturer's requirements.
 - d. If the fire feature's protective barrier exceeds ambient temperatures, all exit paths and occupant seating must be a minimum distance of 36 inches from the fire feature.
4. Alcohol service for on-site consumption is limited to the following areas: restaurant dining area, the hotel lobby, two meeting rooms, and three outdoor dining areas immediately adjacent to the pool.
5. Any subsequent modification to the project as approved, including the floor plan and areas where alcohol will be served, and/or the conditions of approval, must be referred to the Director of the Planning and Building Safety or designee for a determination regarding the need for Planning Commission review and approval of the proposed modification.
6. The applicant must surrender both existing active (Type 70 and Type 20 ABC) licenses before the new Type 47 ABC license is issued.
7. The Planning and Building Safety Director must review the Administrative Use Permit (AUP 13-09) within 12 months from the date of this letter to verify compliance with all of the conditions of approval.

8. The restaurant and alcohol sales and service at the site must be accessory to the hotel use and cater primarily to hotel guests and their invitees. No new signage that is visible offsite is permitted for advertising the restaurant or the alcohol sales and service onsite.
9. The alcoholic beverages sold at the guest market must be displayed in a lockable refrigerator or cabinet that can be secured. All alcohol at the guest market must be locked and inaccessible to the public during the following hours: Monday through Sunday from 12 a.m. to 6:00 a.m. Only beer and wine may be sold at the guest market.
10. The applicant must have a minimum of two staff members (security guards and/or other staff) on duty and present in the restaurant and guest market area at all times alcohol is sold.
11. The applicant must have readily identifiable personnel to monitor and control the behavior of customers within all five buildings at the premises. Staff must monitor activity outside in the parking lot and any adjacent property under the establishment's control to ensure the areas are generally free of people that are not guests at the hotel. One security guard must be on duty every night from 10 p.m. to 4 a.m. A second security guard must be on duty from 10 p.m. to 4 a.m. on Friday and Saturday evenings.
12. Taxicab phone numbers must be posted in a conspicuous location at all times in the area(s) where alcohol is served to customers.
13. The premises must be maintained in a litter and graffiti-free manner. Any graffiti that should appear on the premises must be removed within 48 hours.
14. The applicant must obtain and maintain all licenses required by the Alcoholic Beverage Control Act (Business & Professions Code §§ 23300 *et seq.*). The applicant must obtain and maintain a Type 47 license.
15. The restaurant and guest market operations must comply with ESMC §§ 7-2-1, *et seq.* regulating noise and vibration.
16. The Planning and Building Safety Department and the Police Department must be notified of any change of ownership of the approved use in writing within 10 days of the completion of the change of ownership. A change in project ownership may be cause to schedule a hearing before the Planning Commission regarding the status of the Administrative Use Permit.
17. The applicant must comply with all regulations of the Alcoholic Beverage Control Act and the regulations promulgated by the Alcoholic Beverage Control Board including, without limitation, the regulations set forth in 4 Cal. Code of Regs. §§ 55, *et seq.*

18. The applicant must post at least one sign in a clear and conspicuous location listing a phone number at which a responsible party may be contacted during all open hours of the establishment to address any concerns of the community regarding noise, trash bin debris, debris in the restaurant, debris in the guest market, debris in the pool area, debris in the barbeque area, debris at or near the tennis court, or debris in the parking lot. Said contact's name and phone number must also be available through the hotel, restaurant and guest market staff at all times.
19. The applicant must, at all times, display at least one *Designated Driver* sign of at least ten inches by ten inches (10" X 10") in the bar and restaurant dining areas at eye level. The sign must be worded in a way that reminds patrons who are consuming alcohol to designate a *non-drinking* driver.
20. There cannot be any advertising on the exterior of the premises of any kind or type, including advertising directed to the exterior from within, promoting or indicating the availability of alcoholic beverages. Interior displays of alcoholic beverages which are clearly visible from the exterior of the premises constitute a violation of this condition.
21. The licensee and employees selling alcoholic beverages to patrons must complete a training program offered by the California Department of Alcoholic Beverage Control (ABC) on alcohol responsibility and the law. The training must be offered to new employees on a *quarterly basis*.
22. Any and all employees hired to sell alcoholic beverages must provide evidence that they have either:
 - a. Completed training from the ABC Long Beach/Lakewood District Office administered *Licensee Education on Alcohol and Drugs (LEAD)* Program; or,
 - b. Completed an approved equivalent to the LEAD training program administered by the ABC, Long Beach/Lakewood District Office to ensure proper distribution of alcoholic beverages safely, responsibly and to adults of legal age. Any future employee designated to sell alcoholic beverages on behalf of the licensee or applicant must obtain a certificate proving completion of the LEAD training; and
 - c. The licensee or applicant must confirm with the Planning and Building Safety Director, or designee, within fifteen (15) days of the Director's decision as to the approval of the application, or by final project approval, that a date certain has been scheduled with the local ABC Office to complete the LEAD training program.

- d. Within thirty (30) days of taking said course, the employees, or responsible employer must deliver each required certificate showing completion to the Police Department.
23. If complaints are received regarding excessive noise, parking availability, lighting, building access, and the like associated with the restaurant, the City may, in its discretion, take action to review the Administrative Use Permit, including without limitation, adding conditions or revoking the permit.
 24. The applicant must install a safe within the restaurant and guest market that is anchored to the concrete and must be noted on the plans to the satisfaction of the Police Chief, or designee.
 25. The applicant must install security cameras for monitoring and recording activity, which include, without limitation: cash handling/counting areas, the manager's office, the safe, all access doors, and any other areas deemed necessary by the Police Department. Monitoring and recording equipment must be stored in a secure area (e.g., manager's office).
 26. A schematic plan of the camera system must be submitted and approved by the Police Chief, or designee. The camera specification notes must be included on the schematic plan.
 27. The required schematic plan must address the minimum camera requirements, including the following:
 - a. All security surveillance cameras must be installed to record video in color.
 - b. Security cameras, especially those viewing customers as they enter the business or stand at cash registers, must capture the individual from the waist to the top of the head, straight on.
 - c. Security surveillance cameras must be positioned low enough so that caps/hats or other disguises (typically used when committing a crime) will not obstruct the view of the individual's face. This will provide the best possible picture for the identification of the individual during the investigation process.
 - d. The maximum mounting height is 8 feet.
 - e. The recording equipment must capture video digitally and must record a minimum of 21 days for each security surveillance camera. Security surveillance camera recordings must be made available to law enforcement agencies for investigation purposes upon request.
 - f. A schematic plan of the proposed camera locations must be submitted and approved by the Police Chief, or designee.
 - g. The "Camera Specification Notes" must be included on the schematic plan page.
 - h. A security surveillance camera plan must provide the following minimum items: (1) One camera facing each point of sale station; (2) one camera

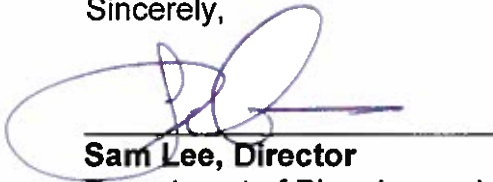
facing the safe (it may be possible to cover the safe and the point of sale station closest to it); and (3) one camera at the main entry door capturing customers as they exit.

28. The five buildings at the site must not be occupied by more persons than allowed by the California Building and Fire Code, as adopted by the ESMC.
29. The five buildings at the site must comply with the applicable requirements of the California Building and Fire Code requirements, as adopted by the ESMC.
30. The applicant must maintain grease interceptors for the restaurant subject to approval by the Fire Department.
31. The Applicant agrees to indemnify and hold the City harmless from and against any claim, action, damages, costs (including, without limitation, attorney's fees), injuries, or liability, arising from the City's approval of Environmental Assessment No. 1050 and Administrative Use Permit No. 13-09. Should the City be named in any suit, or should any claim be brought against it by suit or otherwise, whether the same be groundless or not, arising out of the City's approval of EA-1050 or AUP 13-09, the Applicant agrees to defend the City (at the City's request and with counsel satisfactory to the City) and will indemnify the City for any judgment rendered against it or any sums paid out in settlement or otherwise. For purposes of this section "the City" includes the City of El Segundo's elected officials, appointed officials, officers, and employees.

PLANNING COMMISSION

Please be advised that the issuance of this letter **does not** conclude the review process. Pursuant to ESMC §15-22-7, no decision of the Director of Planning and Building Safety is final until the decision is received and filed, or acted upon by the Planning Commission, or upheld on appeal. This determination will be transmitted to the Planning Commission at its September 25, 2014 meeting with the recommendation that the Planning Commission Receive and File the determination. The City Council will determine whether or not to protest the proposed Type 47 ABC License at its meeting on October 7, 2014. Should you have any questions regarding this permit, please contact project planner Maria Baldenegro at (310) 524-2341.

Sincerely,



Sam Lee, Director
Department of Planning and Building Safety

By signing this document, Steve Rawlings, Roger Pollak and Eric Kentoff certify that they read, understood, and agree to the Project Conditions listed in this document.

Steve Rawlings, Applicant's Representative
Alcoholic Beverage Consulting

Roger Pollak, Secretary Treasurer (Applicant)
Island Hospitality Management, Inc.

Eric Kentoff, Property Owner
Grand Prix El Segundo, LLC

{If Corporation or similar entity, needs two officer signatures or evidence that one signature binds the company}