

March 7, 2017 7:02 p.m. Altadena Community Center

- 1. CALL TO ORDER: Diane Marcussen
- 2. Pledge of Allegiance: Pat reminded Diane to Lead the Pledge
- 3. Roll Call In attendance: Anne Chomyn; John White; Greg Middleton; Daryl Bilandzija; Tim Norman; Judy Matthews, Gloria Sanyika; Dean Cooper; Nestor de la Torre; Justin Robertson; Pat Sutherlen; Anne Lansing; Jennifer Lee; Diane Marcussen; Billy Malone; Absent: Sylvia Vega (Unexcused); Brent Musson (Excused).
- 4. Approve Meeting Agenda(s) Diane requested that the Chairmen's report come after the Market Place report John Motion to approve/Justin 2nd Approved unanimously. January Minutes Jennifer Motioned to approve/ Anne Lansing 2nd; Absent from the January meeting were Dean Cooper; Nestor de la Torre; Greg Middleton.
- **5. Approve Minutes** Ann Lansing made a motion to approve the February 7, 2017 minutes as written; Darryl Bilandzija 2nd Approved unanimously.
- 6. Presentation only Further discussion of CUP 2016-001849 –The Marketplace.

 Anne Chomyn provided a community update and Conditions of implementation.

Update Number 1, March 6, 2017

Other food halls and vendors as examples

The developer has shared with us another

marketplace: http://www.melrosemarketseattle.com/. I (Anne Chomyn) have recently heard of Eataly* (https://www.eataly.com/), now in Chicago, New York and Boston, and coming to LA. So these are two more marketplaces we can look at for clues as to how Altadena Marketplace could work.

From Peter Impala, Greenbridge has also provided a list of potential prospective tenants and/or type of anchor tenants that would be interested in the project:

Urbana (Anaheim Packing District) Ecco (Anaheim Packing District) Ticonderoga Club (Krog St Market Superica (Krog St Market) Acorn (The Source)

*Eataly is slightly different from the typical food hall because all the restaurants and markets (in the US, at least) are owned by the same group of owners (Lydia Bastianich, Mario Batali and others) Eataly in Chicago has five restaurants, each with its own theme and its own seating area, and at least a dozen food and beverage vendors, like a pastry shop, a bread shop, a chocolatier, and so on.



Concerns from community since Feb. 7 and responses from developer and planner.

Issues discussed in phone calls from two residents on Mariposa.

 Parking is inadequate for 200 people and overflow will go on to Mariposa which has few free spaces, typically, as it is. Also one of the residents has an easement through the Marketplace parking lot and fears she will be blocked in and be unable to exit from the rear of her property.

Marketplace is not required to provide one space for every 3 customers, the standard rule for new restaurants. Marketplace is a new use for an old building so its parking requirement is grandfathered. (The ratio now would be about one space for every 4 patrons.) Alice Wong is the planner reviewing the tenant improvement of this project and the parking reconfiguration. Her case is discretionary and there will be not public hearing on it.

Developer says they could use stacked parking. Also, according to Peter Impala, the number is somewhat less than 200 now, and the developers do not expect that all the seats will be taken at any one time. The developers want to offer a variety of seating – counter seating for individuals, communal seating for families and groups of friends, and banquette seating along the window for couples – and therefore not all the seats will be used at one time.

Planner says LUC can put a condition requiring valet parking to be available when parking lot is full. Developer is looking for other parking to be used for valet parking, such as the Parking lot of a business that would be closed in the evening.

Suggested Conditions:

- 1. Require valet parking when parking lot is full
- 2. Ensure easement is kept open for Mariposa resident
- 3. Require employees to park elsewhere than in the parking lot
- 2. Live music: one resident fears live music at Marketplace will compel Rancho to start up live music and Karaoke again. They were playing loud enough and with open doors so that patrons sitting outside could hear. So could residents half way down the next block.

Suggested Conditions:

- 1. Live music shall be acoustic and not be audible outside the building.
- 2. Live music shall stop at 10 pm.

3. What happened to the idea of several artisanal food stalls, like seller of artisanal cheese and such? That would not require as many parking spaces as 200 people sitting down to eat.

Developer: He does want artisanal food stalls but wants people to be able to eat at the location.

Suggested "condition"

- 1. Mention in letter to the developer that residents wish for fewer restaurants and more vendors of food to take home, like bread and cheese.
- 4. Hours: what about patrons leaving and standing in parking lot and talking loudly at 1 am? Amy's and El Portal close at 10 pm and they do not even butt up against residents. Marketplace has residents right behind the parking lot. One resident says closing at 10 or 11 pm would be more reasonable. Second resident goes to bed at 10 pm and doesn't want to be awakened by loud voices from the parking lot.

Developer: May go along with ending sale of alcohol at 10 pm on weekdays and Sunday. They are open to cutting off alcohol sales at 11:30 pm Saturday and Sunday, as long as hours are only restricting sale of alcohol and not operations and selling food. They would prefer midnight or even 1 or 2 am.

Suggested conditions:

- 1. Allow the sale of alcoholic beverages from 9 am to 10 pm Sunday to Thursday, and 9 am to 11 pm on Friday and Saturday.
- 5. Do not want a bar. (This is the wish of four "sensitive use" places as well.)

Planner says he can put in the conditions that bars be prohibited. Abc has a 50 % rule.

Suggested conditions:

1. Alcoholic beverages can only be sold in conjunction with food.

<u>Letters from Doug Colliflower and Gretchen Seager</u>

"I was in the audience on February 7th when the LUC had discussion and heard from the public regarding the proposed Altadena Marketplace. This concept has been successful in other communities and I believe it is viable and would be good for the Altadena community, especially the Lake Avenue corridor which I think we all agree, could use help in drawing additional customers to the area.



"I continue to be amazed at the level of opposition that this community has to alcohol service. I support and agree that the County needs to be and should be sensitive to the community when issuing a CUP for alcohol service. There seems to be a great amount of concern for the lack of oversight and enforcement on the County's part with respect to enforcement of the CUP. What I believe may not be fully understood is the role of the ABC (Alcoholic Beverage Control) in the license issuance and oversight. The ABC thoroughly vets all applicants prior to issuance of a license and then is responsible to ensure that the licensee adheres to all laws, regulations and conditions on the license, including conditions set forth in the CUP. Furthermore, they have the responsibility to ensure that all licensees and their employees practice safe alcohol service at all times.

"As a former restaurant/bar owner operator in Altadena I always did my best to follow the letter of the law, as having a liquor license was vital to my business and I wasn't willing to take any risks that would have resulted in a suspension of loss of my license. Trust me, I was much less concerned with the heavy hand of the County, than that of the ABC. For flagrant violations, the ABC can suspend a license almost immediately.

"The point I am trying to make here is that if community members are concerned that licensed entities are not in compliance with the conditions of their license, they should be alerting the ABC, not the County.

"As stated, I believe that the Altadena Marketplace would be a wonderful complement to our community and having alcohol available is necessary for this project to be successful. Most restaurateurs are responsible, care about the community in which they operate, and realize their livelihood depends on their operating lawfully.

"Please share this email with the LUC and feel free to contact me should you have any questions.

Kind regards,"

Doug Colliflower

"Doug -

I agree wholeheartedly. I would actually prefer that the Marketplace vendors be allowed to serve spirits as well as beer and wine. Craft cocktails have become so integral to many restaurants menus these days - would be nice to see that level of sophistication in our dining options up here."

Gretchen



Comments and questions from LUC member:

- 1. opposed to dedicated seating for vendors of alcoholic beverages, as it defeats the marketplace concept
- 2. supports hours to 10 pm Sunday to Thursday and to 12 midnight on Fridays and Saturdays
- 3. supports valet parking if it is well managed.
- 4. asks if the site will be plumbed for dishwashers, to encourage the use of reusable diningware

Developer says that the plumbing will be such that vendors will be able to install dishwashers if they wish.

Conditions

Conditions suggested at last LUC meeting, Feb. 7, 2017

Sale of alcoholic beverages limited to the hours 9AM-12PM

No private parties/events

Alcohol served in glassware in conjunction with food

Dedicated tenant seating for alcohol/food consumption

Live music restricted to small ensembles (3-4 musicians, subject to noise restrictions per County) cutoff 11PM, and not to be audible outside the building

On sale beer and wine only, no distilled spirits

Off sale limited to beer and wine, no distilled spirits

Right turn only restriction 9PM-1AM at Marcheta

Left turn only restriction 9PM-1AM at Mariposa

<u>Developer's responses to some of the previously proposed conditions (or expected conditions)</u>:

Condition to sell beer and wine only. This was proposed by a resident, and also a device to prevent the establishment of a bar.

The developer says that they cannot move forward if this condition is imposed. The developer wants vendors to be able to offer distilled spirits that "pair with the core cuisine identities." The planner has suggested a compromise that the developer has agreed to, and that is that the alcoholic beverage licenses will be limited to two Type 47 (beer,



wine, and distilled spirits) and four Type 41 (beer and wine), and the single Type 21 (off sale beer, wine, and distilled spirits).

Condition to prohibit shots.

The developer says that they will not agree to this if it means that the vendor cannot serve a whiskey on ice, for example.

Condition to require dedicated seating by vendors of alcoholic beverages.

Developer is opposed, as this defeats the purpose of a food hall.

Suggested conditions:

- 1. Six type 47 or type 41 licenses, no more than two of which shall be type 47, and one Type 21 license.
- 2. No shots. Drinks like whiskey on ice are permitted.

Conditions to be presented March 7, 2017

- Require valet parking when parking lot is full
- Ensure easement is kept open for Mariposa resident
- Require employees to park elsewhere than in the parking lot
- Live music shall be acoustic and not be audible outside the building.
- Live music shall stop at 11 pm. (or 10 pm?)
- Live music shall be acoustic, restricted to small ensembles (3 musicians), subject to noise restrictions per County, and not to be audible outside the building
- Mention in letter to the developer that residents wish for fewer restaurants and more vendors of food or ingredients to take home, like artisanal cheese.
- Allow the sale of alcoholic beverages from 9 am to 10 pm Sunday to Thursday, and 9 am to 11 pm on Friday and Saturday.
- Alcoholic beverages can only be sold in conjunction with food.
- Six Type 47 or Type 41 licenses, no more than two of which shall be type 47, and one Type 21 license.
- No shots. Drinks like whiskey on ice are permitted.
- No private parties/events
- Off sale limited to beer and wine, no distilled spirits
- Right turn only restriction 9PM-1AM at Marcheta



- Left turn only restriction 9PM-1AM at Mariposa
- 7. Chairman Report Diane Marcussen wanted to let us know that she was notified last Wednesday that the CSD was approved by Regional Planning and has to go to the Board of Supervisors. There have been complaints regarding Fences and Hedges. A 6 ft Block Wall in front up against the sidewalk and 6 feet tall hedges was going to get approved, but was stopped and delayed until the April Town Council meeting.

8. General Public Comment-

- **8.1.1.** Public Comment-Three persons spoke regarding this CUP 2016-001849. Cynthia Howard stated that the original concept had changed and that Valet parking was supposed to be off site and free. She also wanted to know if term limits apply to review CUP. How many drinks determine if a person is intoxicated. Would like the developer to provide designated parking for the employee because there are at least three business in the complex that will take up parking space.
- **8.2.** Helen Overstreet spoke regarding Valet Parking. She is requesting that Valet Parking to take place in front of the business. She is not in favor of people hanging around and she states that too many restaurants is a problem for the community the area cannot accommodate 200 people.
- **8.3.** Ed Myers states he supports the project.
- 9. Reports Census Tract Representatives None.
- **10. Adjournment** 9:39 p.m. A Motion to adjourn by Councilperson Anne Chomyn was 2nd by Councilperson Nestor De La Torre.