

ADMINISTRATIVE HEARING AGENDA REPORT

SUBJECT: Request to modify a bar/tavern use permit (USE-3598-2016) to extend hours of operation for the tasting room, revise conditions to allow a small-scale craft distillery, and remove parking conditions that no longer apply to the site.

PROJECT ADDRESS: 3427 Roberto Ct.

BY: Eva Wynn, Assistant Planner

Phone Number: (805) 781-7172

FILE NUMBER: MOD-0028-2026

Email: ewynn@slocity.org

APPLICANT: Randy Coates

REPRESENTATIVE: Ryan Brocket, Architect

RECOMMENDATION

Approve the request to modify an existing Minor Use Permit (USE-3598-2016), which established a bar/tavern use at 3427 Roberto Court in the Manufacturing (M) zone, to extend operating hours for alcohol tasting, revise the ABC license type allowed, and remove parking conditions related to previous site uses, based on the recommended findings and conditions of approval.

SITE DATA


Applicant	Randy Coates	
General Plan Land Use Designation	Service and Manufacturing (SM)	
Zone	Manufacturing (M)	
Site Area	~ 24,000 square feet	
Environmental Determination	Categorically exempt from environmental review under CEQA Guidelines Section 15301 (Existing Facilities)	

Figure 1 – Project Site

SUMMARY

Randy Coates (Applicant) has requested a Modification to a previously approved Minor Use Permit (MUP; USE-3598-2016) that allows the operation of a bar/tavern at 3427 Roberto Court in the Manufacturing (M) zone. The proposed modification includes a request to extend operating hours to 11:00 a.m. to 10:00 p.m. daily, revise the allowed ABC license type to Type 74/06 (Craft

Distiller), and remove parking conditions related to previous site uses (see Attachments A and B - *Project Description* and *Project Plans*). The original approval of the Minor Use Permit established the bar/tavern use as a cidery (production and tasting), and modifications to this use are subject to review and approval by the Community Development Director. To facilitate the change from cider tasting to a small-scale craft distillery tasting room, a building permit for the tenant improvements is required.

1.0 PROJECT BACKGROUND

1.1 Prior Minor Use Permit Review and Approvals

On January 11, 2016, the Administrative Hearing Officer reviewed and approved a Minor Use Permit (USE-3598-2016) to allow operation of a tasting room for a cider production facility (Two Broad Ciderworks) and a 10% parking reduction at 3427 Roberto Court (Attachment C – *USE-3598-2016 Approval Letter*). The building permit to establish the use was completed in 2019, establishing cider production and tasting operations in Suites 120-130.

In August of 2025, a building permit was issued for the tenant improvement for a new food preparation use in Suite 110, where an auto-shop was previously located. The tenant improvement included additional updates to the production and bar/tavern use in Suites 120-130. The proposed improvements were determined to be in substantial conformance with the existing use permit, and a modification was not required at that time. The proposed business operations have since changed, as described in this report, which require modification to the use permit (USE-3598-2026).

1.2 Site and Setting

The project site is a parcel at the edge of the Manufacturing (M) zone, on the northwestern side of Roberto Ct. The parcel is comprised of a single-story, 5,996 square foot structure, that includes alcohol production and the bar/tavern under modification review. Other uses in the structure include food preparation and office/storage space. Surrounding the project site, on the northeast and south, are a cider production and tasting room use, light manufacturing uses, and research and development uses that are also zoned for Manufacturing (M). Properties north of the project are residential, zoned as High-Density Residential (R-4-PD). The Alrita-Carla Creek provides a natural buffer between the Manufacturing and Residential zones.

Present Use & Development	Developed property with an existing multi-tenant building and site improvements such as access and parking.
Topography	Relatively flat with creek located along the northern property line
Access	Roberto Court
Zones & Surrounding Uses	North: R-4-PD; multi-unit residential uses South: M; business service, office, and wholesaling uses East: M; manufacturing, alcohol tasting, and office uses West: M; manufacturing and office uses

1.3 Project Description

The Applicant has applied for a Modification to the existing Minor Use Permit (USE-3598-2016) to request amended tasting room operations. The modifications requested include (a) removing

parking conditions that limit hours of operation due to outdated building operations, (b) amending the hours of operation for tasting between 11:00 a.m. to 10:00 p.m., and (c) revising conditions that limit business operations as a Type 2 (Winegrower). The updated project description requests to operate as a craft distillery with a Type 74 (Craft Distiller) and Type 6 (Still) ABC license (see Attachments A and B - *Project Description* and *Project Plans*).

Modification to Staggered Parking Conditions

When the original bar/tavern use was permitted in 2016, the site included an auto-repair shop in Suite 100-110, and the combined parking of the auto-shop and bar/tavern use would exceed the 11 available parking spaces on-site. To accommodate the two uses, Conditions No. 2-3 required that the auto-repair shop use and the bar/tavern use would not overlap hours, providing sufficient parking based on operational hours. A 10% parking reduction was granted under the same approval.

2. *The property owner shall ensure 11 parking spaces are available for the Two Broads Ciderworks use from 5 pm - 10 pm weekdays and from 12 pm -10 pm on the weekends.*
3. *The property owner shall ensure 8 parking spaces are available for the existing auto repair shop from 8 pm - 5 pm weekdays.*

The current uses on-site include food preparation, storage, and alcohol production and tasting. Based on the current uses, the 11 on-site parking spaces satisfy the parking requirement of 11.2 parking spaces, verified with the 2025 tenant improvement submittal (BLDG-1157-2025). The change in hours and license type do not change or intensify the parking requirement. As such, the applicants have requested to remove Conditions No. 2-3 from the existing use permit.

Modification to Previously Approved Hours of Operation

While the project would continue to operate seven (7) days a week, amended hours of operation for tasting are requested between 11:00 a.m. and 10:00 p.m., instead of between 5:00 p.m. - 10:00 p.m. on weekdays and 12:00 p.m. – 10:00 p.m. on weekends. (Attachment C – *Condition No. 8 of USE-3598-2016 Approval Letter*). The applicant is not requesting later evening hours beyond what was previously permitted (Attachment A – *Project Description*).

Modification to Bar/Tavern Use

The project requests to change the type of bar/tavern operation to allow for a new craft distillery tenant. USE-3598-2016 approved the use of a bar/tavern for ABC license designation “Winegrower” and stipulated that the license could not be exchanged for the “Public Premises” license type. To accommodate the new tenant, the applicant requests to revise Condition No. 12 to allow the “Craft Distiller” license type with a “Still”.

2.0 PROJECT ANALYSIS

Per [Table 2-1](#) (*Uses Allowed by Zone*), establishment of a bar/tavern (e.g., tasting room or area) requires approval of a Minor Use Permit in the Manufacturing (M) Zone. Approval of the Use Permit and any subsequent modifications are subject to requirements, outlined in [Section 17.110.060](#) (*Criteria for Approval*) and [Section 17.110.070](#) (*Required Findings*), for consistency with applicable standards and limitations of the General Plan and Zoning Regulations. Staff has evaluated the project against relevant standards and guidelines and found it to be in compliance as

discussed in the following analysis.

2.1 Consistency with the General Plan

The project is located in the Services and Manufacturing land use designation, which the [Land Use Element](#) (LUE) describes as intended for a wide range of service and manufacturing uses to meet the needs of the city and some demands of the region. Certain areas may be reserved through special zoning provisions for certain types of uses to assure compatibility among the wide range of potential uses, and to assure adequate land for certain types of uses (Table 1 – *General Plan Land Use Designations*). Zoning regulations in Chapter 17.10.020 (*Use Regulations*) conditionally allow bar/tavern uses, including craft distillery tasting rooms, that are consistent with Chapter 17.86.050 (*Alcoholic beverage sales—Bars and restaurants with late night alcohol service*) and City Policies within the M zone. The modifications requested by this application will not change the land use designation or accessory uses previously approved.

2.2 Consistency with Zoning Regulations

Parking for Prior Uses

At the time the use was permitted in 2016, the adjacent suite was an auto-shop which had a higher parking requirement. The auto-shop has since vacated and is now a food preparation facility, lowering the parking requirement to 1 parking space per 1,500 square feet for Suite 110. The combined parking requirement for the building is satisfied with the existing 11 parking spaces, and the conditions to stagger parking are no longer applicable to existing uses. No additional parking is required as no additional square footage is added compared to the previous cider production/tasting use. Staff recommends removing Condition No. 2-3 of USE-3598-2016 based on updated site conditions removing the need for staggered parking.

Hours of Operation

The applicant is requesting to extend their hours of operation for the bar/tavern use. This alteration to the existing hours of operation approved in 2016 is intended to provide additional operating hours while minimizing impacts on surrounding properties. The Police Department has reviewed the proposed request and does not have any concerns about the extended hours of operation. As such, staff recommends modifying Condition No. 8 of USE-3598-2016, adjusting the hours of operation to 11:00 AM to 10:00 PM daily (MOD-0028-2026, Condition No. 6). This will extend the hours of operation by one hour on weekends and six hours on weekdays to allow the bar/tavern use to open for lunch and afternoon service. Expansion of operating hours will not extend hours later than the hours originally permitted in 2016.

Bar/Tavern Use – Craft Distiller

The applicant is requesting to modify Condition No. 12 which approved the bar/tavern use for a Type 02 “Winegrower” license. The request for a Type 06 “Still” and Type 74 “Craft Distiller” license would allow the applicant or tenants of the bar/tavern space to distill alcohol on-site, sell distilled spirits wholesale, and sell limited amounts of distilled spirits to consumers at the licensed premises (MOD-0028-2026, Condition No. 10).

The project shall continue to comply with provisions outlined in [Section 17.86.050](#) (*Alcoholic Beverage Sales – Bars and Restaurants with Late Night Alcohol Service*), and the operational requirements apply, with the exception of Menu Service. The project is not required to provide full

meals and restaurant service as the request is limited to onsite tasting for an alcohol production facility. While menu service is not required by use permit, food service is not prohibited as an accessory use to the bar/tavern use.

Additional Staff Recommended Updates to Conditions (USE-3598-2016)

- *Planning Conditions.* Replace Condition No. 7 with updated language to clarify when Use Permits must be recommended for re-review with an Administrative Hearing. This is an update based on standard language for Use Permit conditions to allow the applicant an opportunity to resolve minor violations before being recommended for Administrative Hearing review (MOD-0028-2026, Condition No. 5).
- *Public Works Conditions.* Remove Conditions No. 25-29 which are code requirements and are not applicable to the proposed modifications, as determined by Community Development Engineering staff.
- *Utilities Conditions.* Remove Conditions No. 30, 31, and 34 which have been satisfied or are otherwise no longer applicable, as determined by the Utilities Department.
- *Utilities Conditions.* Include language regarding grease interceptor calculations to Condition No. 32 which applies if food preparation is included as part of the bar/tavern use (MOD-0028-2026, Condition No. 22).
- *Urban Forestry Conditions.* During review of the Modification request, Planning Division staff noted that Condition No. 35 of USE-3598-2016 required two native trees be planted at the top of bank to provide bank stabilization and screening of the patio as seen from adjacent residences to the north. The required trees do not appear to exist on the plans or site, and staff recommend the condition remain as a requirement of this modification. The draft conditions require the two native trees be planted prior to occupancy of the use and maintained to the satisfaction of the City Arborist. The condition includes maintenance standards and requires consistency with City tree planting standards (MOD-0028-2026, Condition No. 24).

3.0 ENVIRONMENTAL REVIEW

The project is categorically exempt under Class 1, Existing Facilities; Section 15301 of the State California Environmental Quality Act (CEQA) Guidelines, because the project consists of the modification of hours of operation for businesses within an existing building located within an urbanized area and will not have a significant effect on the environment.

4.0 ATTACHMENTS

- A - Project Description
- B - Project Plans
- C - USE-3598-2016 Decision Letter

ACTION

- Approve, based on findings and subject to conditions listed below
- Approve as modified, based on findings and subject to conditions listed below
- Deny

MOD-0028-2026

Administrative Hearing Report – April 13, 2026

Continue to: _____ to allow

Continue indefinitely to allow:

FINDINGS

1. The project is consistent with the General Plan and Zoning regulations because modifications to the bar/tavern is allowed when approved with a Use Permit. Additionally, the design, location, size, and operating characteristics of the project will be compatible with existing and future land uses in the vicinity because the proposed modifications would not provide additional accessory tasting area for an existing production use and is compatible with neighboring manufacturing, cider production and tasing, and residential uses.
2. The project is consistent with the Zoning Regulations and the 2012 Alcohol Outlet Regulations because required conditions of approval are included that have been identified to reduce public safety concerns associated with alcoholic beverage sales, and provide for properly maintained alcohol outlets so that negative impacts generated by these activities are not harmful to the surrounding environment.
3. As conditioned, the site is physically suitable in terms of (a) its design, location, shape, size, and operating characteristics of the proposed modifications, (b) traffic generation and provision of public and emergency vehicle (e.g., fire and medical) access, (c) public protection services (e.g., fire protection, police protection, etc.), and (d) the provision of utilities (e.g., potable water, schools, solid waste collection and disposal, storm drainage, wastewater collection, treatment, and disposal). The project site is surrounded by other developed properties, has access to the City's circulation system, and will be served by existing utility services. Additionally, the project is sufficiently served by both vehicle and bicycle parking onsite, will provide additional plantings along the top of bank, and does not include activities that generate service or utility demands beyond those anticipated with uses permitted in the vicinity.
4. As conditioned, the use will not harm the general health, safety, and welfare of people living or working at the site or in the vicinity because conditions will minimize potential impacts such as noise consistent with the limitations established under the City's Noise Ordinance as well as impacts to police resources and the community.
5. The proposed use is compatible with the project site and with existing uses in the vicinity which include offices, food preparation, cider tasting, and other light manufacturing uses. Conditions of approval have been adopted to minimize potential disturbances and criminal activities.
6. The existing 10% parking reduction is maintained because 5 additional bicycle parking spaces are provided on site in lieu of one vehicle parking space, consistent with San Luis Obispo Municipal Code Section 17.16.060.
7. The project is categorically exempt under Class 1, Existing Facilities; Section 15301 of the State California Environmental Quality Act (CEQA) Guidelines, because the project consists of the modification of hours of operation for businesses within an existing building located within an urbanized area and will not have a significant effect on the environment.

CONDITIONS

Planning Division

1. A building plan check submittal that is in full conformance with submitted project plans, and incorporating the following conditions of approval, shall be submitted for review and approval of the Community Development Department. A separate, full-size sheet shall be included in

working drawings submitted for a building permit that lists all conditions of project approval. Reference shall be made in the margin of listed items as to where in plans requirements are addressed.

2. The property owner shall ensure that any changes to Suites 100-120 will be compatible with the operation of the bar/tavern use and the approval of this use permit, including available on-site parking.
3. The proposed outdoor patio shall be no larger than 325 sf. due to parking limitations.
4. The proposed use shall operate in accordance with the submitted project description. The Use Permit shall be reviewed by the Community Development Director for compliance with conditions of approval, or to determine whether a modification of the Use Permit is necessary upon significant change to the business as represented in the applicant's submitted project application materials dated March 27, 2026, or in the event of a change in ownership which may result in deviation from the project description or approved plans.
5. If the City receives substantiated evidence supporting the conclusion that a violation of this Use Permit, or of City ordinances has occurred; and if the Community Development Director determines the violations have not been adequately resolved, the Use Permit shall be reviewed at an Administrative Hearing. At the time of the Use Permit review, to ensure on-going compatibility of the uses on the project site, conditions of approval may be added, deleted, modified, or the Use Permit may be revoked.
6. Hours of operation for the proposed Bar/tavern use may operate between the hours of 11:00 a.m. - 10:00 p.m. daily. The outdoor patio area shall be closed to all patrons no later than 10 p.m. nightly. Changes in the hours of operation shall require an amendment to this use permit or require an additional use permit as determined by the Community Development Director.
7. This Use Permit does not include the review of any exterior modifications, and is limited to the use of the project site. Any new exterior modifications shall be reviewed separately for consistency with the General Plan, Zoning Regulations, and Community Design Guidelines.
8. Tables, chairs, and the general floor plan layout shall remain consistent with approved plans and may not be removed or modified for late night operation or special events unless approved by the Community Development Director in advance, or if approved by separate permit.
9. Live or amplified entertainment that meets the definition of a Night Club shall not be allowed at this location without the approval of a Night Club Use Permit.
10. This use permit is approved for ABC alcohol license designation "Craft Distiller" and may not be exchanged for the "Public Premises" license type (Bar/Tavern).
11. The proposed use shall operate in conformance with the City Noise Ordinance (M.C. Chapter 9.12, Noise Control) to maintain compatibility with the nearby residences and businesses.
12. The site shall be maintained in a neat and orderly manner at all times, to the satisfaction of the Community Development Director.
13. The applicant shall not permit its patrons to leave the licensed premises with any alcoholic beverage or to consume alcoholic beverages on any property adjacent to the licensed premises under the control of the licensee(s).
14. To address complaints and minimize the need for police response to minor issues, an owner or manager shall be on premises at all times, and shall be available to be contacted by a City

representative and/or adjacent property owner or tenant. The applicant shall provide and regularly update contact information to the City's Police, Fire, and Community Development Departments and adjacent property owners and tenants, or any interested members of the public.

15. The applicant shall maintain and operate a video recording system that records activity at all entrances and exits during all business hours. The video shall be of a quality suitable for later identification of customers and staff. It will be recorded in a manner that may be retrieved and provided to the Police Department immediately upon demand. Video data shall be retained for a minimum of 72 hours or as otherwise required by law.
16. The applicant is responsible at all times for verifying the legal age of patrons, for monitoring patrons' on-site alcohol consumption, and for declining to serve alcohol to patrons who demonstrate signs of intoxication or impairment associated with alcohol consumption, based on training provided to all staff.
17. All employees shall attend ABC LEAD Training or equivalent training, to the satisfaction of the Police Chief.
18. The applicant shall be responsible for on-going security/safety training to accommodate changes in personnel.
19. Business shall be conducted in a manner that will not violate any provisions of the California Alcoholic Beverage Control Act, prohibiting the sale of alcohol to minors (§25658), maintaining the public health, morals, convenience, and safety (§25601); and taking reasonable steps to correct any objectionable conditions on the premises and immediately adjacent to the premises (§24200).
20. The maximum posted occupant load for each space shall not be exceeded at any time. This permit is strictly limited to allow only the occupant load for the premises as approved by the City of San Luis Obispo Fire Department. Occupant loads approved by the City of San Luis Obispo Fire Department shall be posted at all times.
21. Bar area shall be made accessible to persons with disabilities, subject to the approval of the Chief Building Official.

Utilities

22. If the proposed use includes food preparation, or any type of process discharge, a pre-treatment design shall be provided with the site plan, and a pre-treatment application shall be completed. The pre-treatment application will need to be coordinated with the building department, and the City's Industrial Waste Program Manager. Grease interceptor calculations must be provided on the building permit plans for review and approval.

Code Requirement(s)

23. The proposed utility infrastructure shall comply with the latest engineering design standards in effect during the time a building permit is obtained, and shall have reasonable alignments and clearances needed for maintenance.

Natural Resources/Urban Forestry

24. Prior to occupancy, two (2) new native riparian trees (*Platanus racemosa*, *Populus fremontii* or *Populus trichocarpa*) shall be sourced in accordance with the [Guideline Specifications for Nursery Tree Quality](#) and planted per the [City's Engineering Standards for Tree Planting](#) at

the top of the creek bank to the satisfaction of the City Arborist. Provide photographic evidence to the City Arborist (wgault@slocity.org) that trees have been planted. All required trees shall survive and any trees that do not survive or establish in good health, to the satisfaction of the City Arborist, shall be replanted.

INDEMNIFICATION

The applicant shall defend, indemnify and hold harmless the City and/or its agents, officers and employees from any claim, action or proceeding against the City and/or its agents, officers or employees to attack, set aside, void or annul, the approval by the City of this project, and all actions relating thereto, including but not limited to environmental review (“Indemnified Claims”). The City shall promptly notify the applicant of any Indemnified Claim upon being presented with the Indemnified Claim and City shall fully cooperate in the defense against an Indemnified Claim."

NOTICE OF OPPORTUNITY TO PROTEST

The applicant acknowledges and agrees that the project conditions of approval stated herein provide adequate and proper notice pursuant to Government Code 66020 of the applicant’s right to protest any requirement for fees, dedications, reservations, other exactions, and that any protest in compliance with Section 66020 must be made within ninety (90) days of the date that notice was given.

DISCLOSURE

The conditions of approval and additional information provided as code requirements and/or informational notes in this approval [letter / resolution] do not represent an exhaustive list of mandatory code requirements. The additional information provided is intended for the applicant’s reference for subsequent permitting steps and requirements. Once detailed construction documents for the building permit application are submitted, the project will be reviewed for code compliance, which may result in additional requirements that were not identified or reported in the planning review process.

Attachment A - Project Description

03/27/26

Minor Use Permit Modification

3427 Roberto Court, San Luis Obispo, CA

APN: 053-063-019

Project Description & Final Modification Goals:

The proposed tenant business in Suites 120 & 130 (alcohol production, storage & tasting room areas) will operate as a **small-scale craft distillery** under **Type 74/06** license, with **on-site manufacturing as the primary use** within a fully enclosed industrial building. A **secondary bar/tavern component**, consistent with existing use entitlements (USE-3598-2016) and Building Permit (BLDG-1157-2025), will allow on-site alcohol service within designated interior areas and a **shared outdoor patio space approved under the current building permit** and utilized by on-site tenants.

The operation is not intended to function as a stand-alone restaurant. Proposed hours of operation are **11:00 a.m. to 10:00 p.m. daily**. We are not requesting later evening hours beyond what was previously permitted. The overall intensity of use is comparable to or less than the previously approved manufacturing and tasting room use, and parking will continue to be accommodated through an existing **shared parking arrangement** among on-site tenants & uses in Suite 100 (storage) and Suite 110 (food prep & storage).

Seeking Modifications to previous USE-3598-2016 dated 1/11/17:

Planning #2 & #3, Request to remove conditions because different hours are no longer needed and all required parking is accounted for in parking calculations. No parking allocation is needed for an auto shop, as that use no longer exists on the property.

Planning #8, revise hours of operation as noted above

Planning #12, revise license type as required

Attachment B - Project Plans

3427 ROBERTO CT TI

3427 ROBERTO CT, SAN LUIS OBISPO, CA APN / 053-063-019

PERMIT SET REVISION 02/17/26

BROCKETT ARCHITECTS / INTERIORS

104 S. Main St., Unit B
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Studio: 855 400 3025
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BROCKETTURE.COM

THESE DOCUMENTS INCLUDE ORIGINAL WORK, INSTRUMENTS OF SERVICE, AND INTELLECTUAL PROPERTY OF RYAN BROCKETT ARCHITECT INC. THE DESIGN AND INFORMATION REPRESENTED IN THESE DRAWINGS ARE SOLELY FOR USE WITH THIS PROJECT, AND SHALL NOT BE TRANSFERRED OR REPRODUCED WITHOUT EXPRESS WRITTEN PERMISSION FROM THE ARCHITECT.



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 3427 ROBERTO CT, SAN LUIS OBISPO, CA 93401
 APN / 053-063-019

DATE	ISSUE
05.15.25	PERMIT
07.25.25	RESUBMIT 1
08.18.25	RESUBMIT 2
02.17.26	REVISION

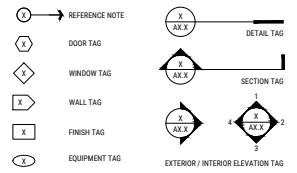
TITLE SHEET

T1.0

ABBREVIATIONS

AC	AIR CONDITIONER	HW	HOT WATER
ADJ	ADJACENT	INCL	INCLUDE
AFF	ABOVE FINISH FLOOR	INSL	INSULATION
ALGN	ALIGN	INT	INTERIOR
ALUM	ALUMINUM	JAN	JANITOR
ARCH	ARCHITECT/ARCHITECTURAL	KIT	KITCHEN
AVG	AVERAGE	LAV	LAVATORY
BD	BOARD	MAX	MAXIMUM
BLDG	BUILDING	MECH	MECHANICAL
BLKG	BLOCKING	MFR	MANUFACTURER
BM	BEAM	MICRO	MICROWAVE
BTM	BOTTOM	MIN	MINIMUM
BTWN	BETWEEN	MTD	MOULTED
CJ	CONTROL JOINT	MTL	METAL
CL	CENTLINE	N	NEW
CLKG	CAULKING	NG	NATURAL GRADE
CLG	CILING	NTS	NOT TO SCALE
CLR	CLEAR	O	OVER
CMG	CONCRETE MASONRY UNIT	OC	ON CENTER
COL	COLUMN	OH	OVERHEAD / OVERHANG
CONC	CONCRETE	OPN	OPENING
CNT	CONTINUOUS	OS	OCCUPANCY SENSOR
CT	CERAMIC TILE	PL	PROPERTY LINE / PLATE
CTR	CENTER	PLYWD	PLYWOOD
CW	COLD WATER	PS	PRESSURE TREATED
CY	CUBIC YARD	PTD	PAINTED
DBL	DOUBLE	PR	PAPER
DEG	DEGREE	R	RIBER
DN	DOWN	RCP	REFLECTED CEILING PLAN
DM	DIMENSION	REF	REFRIGERATOR
DN	DOWN	REQ	REQUIRED
DS	DOWNSPOUT	REV	REVISED / REVISION
DW	DOWNWARD	ROOM	ROOM
(E) EXIST	EXISTING	ROUGH	ROUGH OPENING
EA	EACH	SF	SQUARE FOOT
ELEC	ELECTRICAL	SHTG	SHOOTING
ELEV	ELEVATION / ELEVATOR	SM	SIMILAR
EQ	EQUAL	STO	STANDARD
EQUIP	EQUIPMENT	STL	STEEL
EXT	EXTERIOR	SUSP	SUSPENDED
FAU	FORCED AIR UNIT	T	TREAD / TEMPERED
FD	FLOOR DRAIN	T&G	TONGUE & GROOVE
FE	FIRE EXTINGUISHER	TOP	TOP OF
FF	FINISH FLOOR	TOP	TYPICAL
FIN	FINISH	UNDR	UNDER DRAIN
FG	FINISH GRADE	UNLESS	UNLESS OTHERWISE NOTED
F.O.	FACE OF	VP	VEHICLE PROTECTIVE
FP	FLASHING	VS	VACUUM SENSOR
FTG	FOOTING	W	WITH
G	GAS	WC	WATER CLOSET
GA	GAUGE	WD	WOOD
GALV	GALVANIZED	WH	WATER HEATER
GYP BD	GYPSSUM BOARD	WC	WALK IN CLOSET
HB	HOSE BIB	W/O	WITHOUT
HT	HIGHT	WT	WEIGHT

DRAWING SYMBOLS



APPLICABLE CODES

- ALL CONSTRUCTION, REGARDLESS OF THE DETAILS ON THE DRAWINGS, SHALL COMPLY WITH THE FOLLOWING CODES AND THEIR MOST RECENT AMENDMENTS:
- 2022 CALIFORNIA BUILDING CODE (CBC)
- 2022 CALIFORNIA ELECTRICAL CODE (NEC)
- 2022 CALIFORNIA MECHANICAL CODE (CMC)
- 2022 CALIFORNIA PLUMBING CODE (CPC)
- 2022 CALIFORNIA ENERGY CODE (EC)
- 2022 CALIFORNIA FIRE CODE (FC)
- 2022 CALIFORNIA GREEN BUILDING STANDARDS CODE (CALGREEN)
- CITY OF SAN LUIS OBISPO MUNICIPAL CODE, TITLE 15 BUILDINGS & REGULATIONS
- CITY OF SAN LUIS OBISPO MUNICIPAL CODE, TITLE 17 ZONING REGULATIONS

PROJECT NOTES

- ALL WORK PERFORMED SHALL COMPLY WITH THE CONTRACT DOCUMENTS, INCLUDING ALL ARCHITECTURAL AND CONSULTANT DRAWINGS, NOTES, SPECIFICATIONS AND SEPARATE DOCUMENTS, TO ACCOMPLISH A COMPLETE PROJECT. ANYTHING REASONABLY IMPLIED OR INTENDED SHALL BE INCLUDED. REVIEW ALL DOCUMENTS THOROUGHLY AND CLARIFY ALL AMBIGUITIES OR DISCREPANCIES WITH ARCHITECT PRIOR TO BIDDING OR COMMENCING CONSTRUCTION.
- ARCHITECTURAL DIMENSIONS, DETAILS AND NOTES TAKE PRECEDENCE OVER DRAWING SCALE. TYPICAL DETAILS AND NOTES APPLY IN SIMILAR CONDITIONS. DO NOT PERFORM ANY WORK THAT DOES NOT CONFORM TO THESE DIMENSIONS WITHOUT PRIOR APPROVAL.
- ALL PLAN, ELEVATION AND SECTION DIMENSIONS ARE TO FACE OF CONCRETE, FACE OF FRAMING, CENTERLINE OF DOOR, CENTERLINE OF WINDOW AND CENTERLINE OF PARTIAL, UNLESS OTHERWISE NOTED. DO NOT SCALE DRAWINGS. WRITTEN DIMENSIONS SHALL ALWAYS GOVERN. CONTACT ARCHITECT FOR ANY DIMENSIONS THAT ARE NOT NOTED PRIOR TO COMMENCING ANY WORK.
- THE CONTRACTOR SHALL BE RESPONSIBLE FOR JOB SITE SAFETY, CLEANLINESS AND SECURE SITE TO PREVENT UNAUTHORIZED ACCESS. PROTECT ALL EXISTING CONSTRUCTION TO REMAIN, INCLUDING PUBLIC IMPROVEMENTS AND ADJACENT STRUCTURES.
- ALL WORK IN ALL TRADES SHALL BE OF HIGHEST QUALITY AND BE INSTALLED TRUE, PLUMB, LEVEL, SQUARE, CLEAN, AND IN PROPER ALIGNMENT. CORRECT EXISTING FRAMING CONDITIONS TO REMAIN AS REQUIRED. INSTALL ALL FIXTURES, EQUIPMENT AND MATERIALS PER THEIR MANUFACTURER'S INSTRUCTIONS AND RECOMMENDATIONS. PROVIDE ALL NECESSARY BLOCKING, BRACING, HANGERS, AND/OR OTHER SUPPORTS FOR ALL EQUIPMENT, FIXTURES, MILLWORK, ETC. VERIFY CLEARANCES FOR ALL FINISHES, FIXTURES, FLUES, VENTS, CHASSES, SOFFITS, ETC. PRIOR TO COMMENCING ANY WORK.
- THE CONSTRUCTION AREA SHALL BE THOROUGHLY CLEANED, INCLUDING THE ENTIRE BUILDING AND SITE UPON COMPLETION. FINAL CLEANING SHALL INCLUDE REMOVAL OF ALL DEBRIS, TRASH, UNUSED AND UNWANTED MATERIALS, TOOLS, ETC. AS WELL AS THOROUGH CLEANING OF ALL SURFACES, FIXTURES, EQUIPMENT AND APPLIANCES. REMOVE ALL TEMPORARY STORAGE ON GLASS AND CLEAN BOTH SIDES OF ALL PANES. ALL EQUIPMENT, FIXTURES, APPLIANCES, DEVICES, DOORS, WINDOWS, HARDWARE, ETC. SHALL BE TESTED TO ENSURE THAT THEY ARE IN PROPER WORKING ORDER.

PROJECT DATA

PROJECT DESCRIPTION:
COMMERCIAL TENANT IMPROVEMENTS TO AN EXISTING METAL BUILDING WITH MULTIPLE EXISTING TENANTS. REMODELED TENANT SPACES INCLUDING ALCOHOL, TASTING, FOOD PREPARATION, AND STORAGE AREAS. EXISTING ADJACENT STORAGE AREAS TO REMAIN.

PROPOSED SCOPE OF WORK INCLUDES THE FOLLOWING:

- REMOVAL OF SUITE 100 (E) ALCOHOL, COOLER PRODUCTION, STORAGE & TASTING ROOM AREAS TO (N) ALCOHOL SPLIT PRODUCTION, STORAGE & TASTING ROOM AREAS UNDER A SMALL SCALE MANUFACTURING WITH A BABYTAVERN "TYPE 7A04 LICENSE"
- REMOVAL OF SUITE 110 (E) MOTOR VEHICLE REPAIR TO (N) FOOD PREPARATION & STORAGE AREA
- NO CHANGES TO SUITE 100 (E) BUSINESS OFFICE & STORAGE
- (E) OUTDOOR PATIO, LANDSCAPING, PARKING & TRASH AREAS TO REMAIN
- (E) ROOF, EXTERIOR STRUCTURAL FRAMING AND BUILDING UTILITIES TO REMAIN

(I) COMMERCIAL FIRE SPRINKLER MODIFICATIONS TO BE A DEFERRED SUBMITTAL.

PARCEL INFORMATION:
PROJECT ADDRESS: 3427 ROBERTO CT, SAN LUIS OBISPO, CA 93401
ASSESSOR'S PARCEL NUMBER: 053-063-019
ZONING: RM (MANUFACTURING)
PLANNING AREA: CITY OF SAN LUIS OBISPO
LOT SIZE: 0.55 ACRES ESTIMATED
AVG SLOPE: 2.7% OVERALL
YEAR BUILT: 1980

FIRE HAZARD SEVERITY ZONE: S
CLIMATE ZONE: 5
FLOOD ZONE: X
UTILITIES: MUNICIPAL WATER & SEWER, ELECTRIC & GAS

PROJECT INFORMATION:
OCCUPANCY GROUP, EXISTING: A-2, F-2, S-2 & S-1
OCCUPANCY GROUP, PROPOSED: 214, S-1

USE, EXISTING: COMMERCIAL MOTOR VEHICLE REPAIR & STORAGE
USE, PROPOSED: SPIRIT PRODUCTION & TASTING, FOOD PREP & STORAGE

CONSTRUCTION TYPE: VB
FIRE SEPARATION: NOT APPLICABLE, NOT REQ'D BETWEEN A-2 & S-2
FIRE SPRINKLERS: REQUIRED & EXISTING, TO BE MODIFIED
PHOTOVOLTAIC SYSTEM: NONE REQUIRED & NONE PROVIDED
OCCUPANCY SEPARATION: 1-HR

BUILDING AREAS: (NO OVERALL CHANGES PROPOSED)

EXISTING BUILDING	
(E) SUITE 100 STORAGE	1,300 SF
(E) SUITE 110 MOTOR VEHICLE REPAIR	1,679 SF
(E) SUITE 130 PRODUCTION, COOLER/TASTING & STORAGE	2,918 SF
OVERALL EXISTING BUILDING	5,900 SF

PROPOSED BUILDING

(E) SUITE 100 OFFICE & STORAGE	1,300 SF
(E) SUITE 110 FOOD PREP & STORAGE	1,679 SF
(E) SUITE 130 SPLIT PRODUCTION, TASTING & STORAGE	3,018 SF
OVERALL PROPOSED BUILDING	5,998 SF
TOTAL AREA OF PROPOSED TI	4,700 SF (78.5%)

SITE AREAS: (NO CHANGES PROPOSED)

(E) OVERALL SITE	23,668 SF (55 AC)
(E) LOT COVERAGE	5,998 SF (25%)
(E) IMPERVIOUS SURFACES	8,278 SF (35%)
(E) LANDSCAPING	9,594 SF

BUILDING DATA: (NO CHANGES PROPOSED)

NUMBER OF FLOORS: 1 OVERALL
EXISTING HEIGHT: 4+1/2' ABOVE AV. FINISH GRADE
ALLOWED HEIGHT: 35'-0"

EXISTING SETBACKS: 10' FRONT, 0' SIDE, 20' REAR

PARKING DATA: (NO CHANGES PROPOSED)

EXISTING PARKING: 10 STANDARD PARKING SPACES
1 ADA VAN ACCESSIBLE PARKING SPACES
8 SHORT TERM BIKE PARKING RACKS

PARKING CALCULATIONS: (NOT INCLUDING CIRCULATION & RESTROOMS)

BAR/TAVERN (1 PER 100 SF)	823 SF / 100 SF = 8.2
ADDITIONAL RETAIL (1 PER 300 SF)	253 SF / 300 = 0.8
FOOD PREP (1 PER 1,000 SF)	1,258 SF / 1,000 = 0.8
STORAGE (1 PER 1,000 SF)	2,091 SF / 1,000 = 1.4
TOTAL (11 SPACES EXISTING & REQUIRED)	11.2

ELECTRIC VEHICLE CHARGING: N/A; NO PROJECT ADDITION PROPOSED

PROJECT CALCULATIONS:
OCCUPANCY CALCS (SEE SHEET T-1): 87 OCCUPANTS TOTAL INDOOR, 110 OVERALL
PLUMBING CALCS (SEE SHEET T-1): 116 OCCUPANTS OVERALL

PROJECT DIRECTORY

CLIENT:
3427 ROBERTO LLC
189 COUNTY ROSS LN
SAN LUIS OBISPO, CA 93401
855 234 1200

R DOOBIE COATES
HIGHSTEL@GMAIL.COM

STRUCTURAL ENGINEER:
MURPHY STRUCTURAL ENGINEERS
1500 PALM ST. UNIT C
SAN LUIS OBISPO, CA 93401
855 / 748 3693
CHRIS@MURPHYSE.COM

MECHANICAL & PLUMBING ENGINEER:
3C ENGINEERING
1500 PALM STREET
SAN LUIS OBISPO, CA 93401
855/340-5558
BRAND STABRETT, PE
B5TABRETT@3CEM.COM

ARCHITECT:
RYAN BROCKETT ARCHITECT INC.
104 S MAIN ST. UNIT B
SAN LUIS OBISPO, CA 93405
855 / 400 3025

RYAN BROCKETT, AIA LEED AP
RYAN@BROCKETTURE.COM
CALIFORNIA LICENSE C-22384

ELECTRICAL ENGINEER:
POWER & COMMUNICATIONS ENGINEERING
1009 MORRO ST. SUITE 205
SAN LUIS OBISPO, CA 93401
855 / 541 9700

GREG NOTLEY, PE
GREG@POWERCOMMENGINEERING.COM

AGENCY DIRECTORY

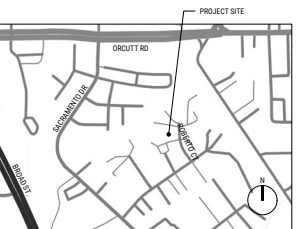
CITY OF SAN LUIS OBISPO / COMMUNITY DEVELOPMENT DEPT
919 PALM CT
SAN LUIS OBISPO, CA 93401
855 / 781 7180

CITY OF SAN LUIS OBISPO / PLANNING & BUILDING DIVISIONS
919 PALM CT
SAN LUIS OBISPO, CA 93401
855 / 781 7180

CITY OF SAN LUIS OBISPO / PUBLIC WORKS DEPT
919 PALM CT
SAN LUIS OBISPO, CA 93401
855 / 781 7200

SAN LUIS OBISPO CITY FIRE DEPT
2160 SANTA BARBARA AVE
SAN LUIS OBISPO, CA 93401
855 / 781 7360

VICINITY MAP



SHEET INDEX

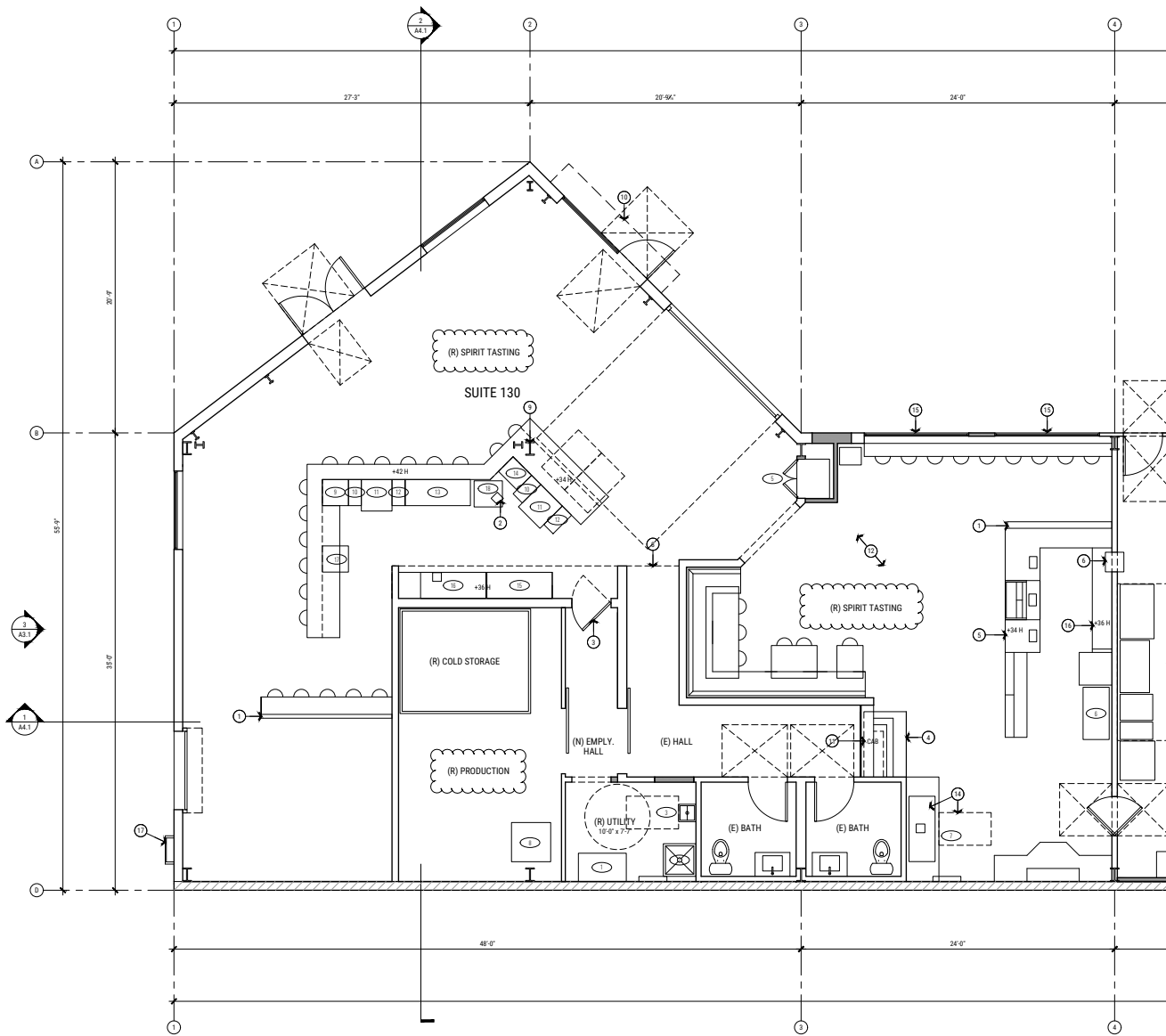
TITLE / GENERAL:	ARMCHAIR:	ARCHITECTURAL:	STRUCTURAL:	MECHANICAL:	PLUMBING:	ELECTRICAL:
T1.0 TITLE SHEET	A1.1 SITE PLAN	A1.1 EXISTING FLOOR PLAN	S1.1 GENERAL NOTES	M0.0 GENERAL	P0.0 GENERAL	E1.0 ELECTRICAL AND LIGHTING PLAN
T1.1 GENERAL NOTES	A2.1 OVERALL PROPOSED FLOOR PLAN	A2.2 OVERALL PROPOSED FLOOR PLAN WEST	S1.2 TYPICAL DETAILS	M0.1 SCHEDULES	P0.1 DETAILS	E1.1 ELECTRICAL DETAILS
T1.2 CALGREEN NON-RESIDENTIAL MANDATORY MEASURES	A2.3 PROPOSED FLOOR PLAN WEST	A2.4 REFLECTED CEILING PLAN	S2.1 FOUNDATION PLAN	M0.2 DETAILS	P1.0 OVERALL FLOOR PLAN	E1.2 ELECTRICAL DETAILS
T1.3 CALGREEN NON-RESIDENTIAL MANDATORY MEASURES	A2.5 ROOF PLAN	A2.6 EXTERIOR ELEVATIONS	S2.2 CEILING FRAMING PLAN	M0.3 KITCHEN HOOD DETAILS	P1.1 FLOOR PLAN - WASTE & VENT	E1.3 LIGHTING ENERGY FORMS
T1.4 CODE COMPLIANCE PLAN	A3.1 DETAIL BUILDING SECTIONS	A4.1 DETAILS	S2.3 ROOF FRAMING PLAN	M0.4 KITCHEN HOOD DETAILS	P1.2 FLOOR PLAN - WATER & GAS	
T1.5 HEALTH DEPARTMENT REQUIREMENTS	A7.1 DETAILS	A7.2 DETAILS	S2.4 ROOF FRAMING PLAN	M0.5 KITCHEN HOOD DETAILS	P1.3 FLOOR PLAN - WASTE & GAS	
T1.6 HEALTH DEPARTMENT REQUIREMENTS			S2.5 FOUNDATION PLAN	M0.6 KITCHEN HOOD DETAILS	P1.4 FLOOR PLAN - WATER & GAS	
			S2.6 CEILING FRAMING PLAN	M1.0 ZONING PLAN	P1.5 MEZZANINE PLAN	
			S2.7 ROOF FRAMING PLAN	M1.1 OVERALL FLOOR PLAN	P1.6 ROOF PLAN	
			S2.8 ROOF FRAMING PLAN	M1.2 ROOF PLAN		
			S2.9 DETAILS	M1.3 ENERGY COMPLIANCE DOCUMENTATION		
			S3.1 DETAILS	M1.4 ENERGY COMPLIANCE DOCUMENTATION		
			S4.1 ROOF EQUIPMENT DETAILS	M1.5 ENERGY COMPLIANCE DOCUMENTATION		
				M1.6 ENERGY COMPLIANCE DOCUMENTATION		

DEFERRED SUBMITTALS

- COMMERCIAL FIRE SPRINKLERS:** ANY CHANGES TO EXISTING FIRE SPRINKLER SYSTEM, FIRE ALARM SYSTEM & COMMERCIAL KITCHEN HOOD FIRE SUPPRESSION SYSTEM, SUBMIT PLANS & FINANCIAL CALCULATIONS
- FIRE SUPPRESSION SYSTEM FOR TYPE I KITCHEN HOOD:** PLANS & CALCS
- BAKING EQUIPMENT:** ROTATING SINGLE BACK BAKING OVEN WITH INTEGRATED TYPE II HOOD, SUBMIT SPECS, TESTING DOCUMENTATION AND OWNER REVIEW LETTER
- GREASE TRAP / GREASE LINES:** PLANS & CALCS FOR GREASE LINES TO REQUIRED FIXTURES, GREASE INTERCEPTOR SIZE

TITLE SHEET

T1.0



1 PROPOSED FLOOR PLAN / WEST

SCALE: 1/4" = 1'-0"

SHEET LEGEND

- (E) WALLS TO REMAIN
- (N) 2X WD FRAMED WALL
- (E) AREA NOT IN SCOPE

SHEET NOTES

1. REFER TO FLOOR PLAN GENERAL NOTES ON SHEET T.1
2. FLOOR PLAN DIMENSIONS ARE TO FACE OF FRAMING, CENTERLINE OF DOOR, WINDOW OR FIXTURE, UNLESS OTHERWISE NOTED.
3. CONTRACTOR TO VERIFY LAYOUT, ROUGH FRAMING AND FINISH DIMENSIONS WITH INTERIOR DOOR AND FINISH SELECTIONS.
4. PROVIDE ADEQUATE BLOCKING IN WALLS FOR CABINETS AND OTHER WALL MOUNTED ACCESSORIES INCLUDING BUT NOT LIMITED TO, HANDRAILS, SHELVING AND BATHROOM FIXTURES.
5. WHERE RECESSED FIXTURES OCCUR IN WALLS OR HORIZONTAL ASSEMBLIES, THE FIRE RATING OF THOSE ASSEMBLIES SHALL BE MAINTAINED.
6. AT ALL PENETRATIONS AND INTERSECTIONS OF FIRE-RATED PARTITIONS, PROVIDE FIRE SEALANT AND/OR FIRE STOPPING TO MAINTAIN CONTINUITY OF PARTITION RATING.
7. WHERE DOOR IS LOCATED WITHOUT DIMENSION AT THE CORNER OF A ROOM IT SHALL BE 4" FROM FACE OF FRAMING OF ADJACENT WALL TO ROUGH DOOR OPENING.
8. WHERE THRESHOLDS ARE REQUIRED, PROVIDE ACCESSIBLE THRESHOLDS WITH MAXIMUM 1/2" ELEVATION CHANGE.
9. REFER TO DETAILS ON A7.1 & A7.2 FOR ACCESSIBILITY DETAILS, REACH RANGES, AND CLEAR SPACE REQUIRED.
10. ALL EQUIPMENT ON CASTERS TO BE ATTACHED BACK TO THE STRUCTURE TO PREVENT MOVEMENT PER 918 & CMC.

EQUIPMENT LIST

- 1 COLAR GLASS WASHER, MODEL NO. ES4000
- 2 EXISTING MFP SINK
- 3 HAND SINK BY GSW USA, 15.34" x 15.14" x 13.08", MODEL NO. HS-18155
- 4 NOT USED
- 5 BEVERAGE REFRIGERATOR, 60" x 29 1/2" x 29 5/8" BY TRUE MODEL NO. GDM-494C-TS201
- 6 BEVERAGE REFRIGERATOR, 60" x 29 1/2" x 29 5/8" BY TRUE MODEL NO. GDM-494C-TS201
- 7 SODA MACHINE (OWNER SUPPLIED, SPEC TBD)
- 8 DISTILLING SYSTEM EQUIPMENT
- 9 FILLER & DRAINBOARD, MODEL NO. KR24-CR80
- 10 LIQUOR DISPLAY, MODEL NO. KR24-L2R0
- 11 UNDERBAR ICE BIN, MODEL NO. KR19-24-10
- 12 AMMOLOGY SINK, MODEL NO. KR24-MS12
- 13 3-COMPARTMENT SINK, MODEL NO. KR24-C3C-PE
- 14 FILLER & DRAINBOARD, MODEL NO. KR19-C24-PE
- 15 BACK BAR COOLER, MODEL NO. SD68L
- 16 BACK BAR COOLER, MODEL NO. SD68R
- 17 FROSTER/CHILLER, GLASS/MUG/PLATE, MODEL NO. FM24
- 18 ICE MACHINE, MODEL NO. F-320BA-C

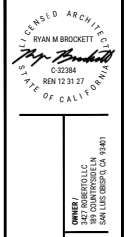
KEYNOTES

- 01 (N) PONY WALL TYP.
- 02 (E) FLOOR DRAIN
- 03 (N) 3'-0" X 6'-8" DOUBLE-SWINGING DOOR
- 04 (N) SHELVING
- 05 (N) 34" H LOWER CASEWORK & COUNTERTOP FOR EMPLOYEE AND CUSTOMER USE, PROVIDE MIN 30" X 48" CLEAR FLOOR SPACE FOR ADA APPROACH, SHOWN DASHED
- 06 (N) PASS-THRU WINDOW
- 07 (N) LINE OF SOFFIT ABOVE SHOWN DASHED, TYP.
- 08 (E) LINE OF SOFFIT ABOVE SHOWN DASHED, TYP.
- 09 (E) COLUMNS TO REMAIN, TYP.
- 10 (E) EXTERIOR AWNINGS TO REMAIN, TYP.
- 11 (N) BUILT-IN STORAGE CABINET
- 12 (E) CONCRETE FLOORING TO REMAIN THROUGHOUT, GRIND AND SEAL AS REQUIRED CONTRACTOR TO V.I.F.
- 13 (N) SELF-SERVE GLASS AND WATER BOTTLE FILL STATION; PROVIDE MIN 30" X 48" CLEAR FLOOR SPACE FOR ADA APPROACH SHOWN DASHED; SEE DETAIL 7/A7.2 FOR ACCESSIBLE REACH RANGES, VTY MIN 15" TO MAX 48" AFF
- 14 (N) SODA MACHINE; PROVIDE MIN 30" X 48" CLEAR FLOOR SPACE FOR ADA APPROACH SHOWN DASHED; SEE DETAIL 7/A7.2 FOR ACCESSIBLE REACH RANGES, VTY MIN 15" TO MAX 48" AFF
- 15 (N) 8" x 7'-2" AWNING WINDOW WITH FIXED PANES ABOVE, TYP.
- 16 (N) 30" H LOWER CASEWORK & COUNTERTOP WORKSTATION FOR EMPLOYEE USE ONLY
- 17 (N) EXTERIOR WALL MOUNTED COMPLIANT FIXED ROOF ACCESS LADDER W/ PLATFORM AND RAIL EXTENSIONS AS RECD; MIN. 16" CLR BETWEEN RAILS, MIN. 15" CLR FROM FIXED OBJECTS

BROCKETT ARCHITECTS / INTERIORS

104 S. Main St., Unit B
 Tempton, CA 93445
 Studio: 805.400.3025
 info@brockettarch.com
 LICENSED ARCHITECT CO22314
 BROCKETTCTURE.COM

THESE DOCUMENTS INCLUDE ORIGINAL, PHYSICAL INSTRUMENTS OF SERVICE, AND INTELLECTUAL PROPERTY OF BROS BROCKETT ARCHITECTURE, INC. THE DESIGN AND INFORMATION REPRESENTED IN THESE DRAWINGS ARE SOLELY FOR OUR CLIENT'S PROJECT AND SHALL NOT BE REPRODUCED OR OTHERWISE TRANSMITTED WITHOUT EXPRESS WRITTEN PERMISSION FROM THE ARCHITECT.



3427 ROBERTO CT / I

3427 ROBERTO CT, SAN LUIS OBISPO, CA 93401
 APN: 053-063-019

DATE	ISSUE
05.15.25	PERMIT
07.25.25	RESUBMIT 1
08.18.25	RESUBMIT 2
08.25.25	RESUBMIT 3
02.17.26	REVISION

PROPOSED FLOOR PLAN WEST

A2.3



Community Development

919 Palm Street, San Luis Obispo, CA 93401-3218
805.781.7170
slacity.org

January 11, 2017

Morgan Murphy
680 Morro Street, Unit B
San Luis Obispo, CA 93401

SUBJECT: USE-3598-2016 (3427 Roberto Court, Unit 130)
Request to establish a new Bar/Tavern use associated with a cider production facility in an existing building, which includes a 10% bicycle parking reduction in the Manufacturing (M) zone, with a categorical exemption from environmental review.

Dear Ms. Murphy:

On January 9, 2017, I reviewed your request for an Administrative Use permit to establish a new Bar/Tavern use associated with a cider production facility in an existing building, which includes a 10% bicycle parking reduction in the Manufacturing (M) zone, at 3427 Roberto Court. After careful consideration, I have approved this request, based on the following findings and subject to the following conditions:

Findings

1. As conditioned, the use will not harm the general health, safety, and welfare of people living or working at the site or in the vicinity because conditions will minimize noise impacts as well as impacts to police resources and the community.
2. The proposed use is compatible with the project site and with existing uses in the vicinity which include offices, auto part sales, restaurant and light manufacturing. Conditions of approval have been adopted to minimize potential disturbances and criminal activities.
3. As conditioned, the project is consistent with the Zoning Regulations and the 2012 Alcohol Outlet Regulations to reduce public safety issues associated with alcoholic beverage sales, and provide for properly maintained alcohol outlets so that negative impacts generated by these activities are not harmful to the surrounding environment.
4. There is no evidence to indicate that granting a 10% bicycle parking reduction will result in poor on-site circulation or adversely affect the surrounding neighborhood.

5. The proposed parking reduction complies with San Luis Obispo Municipal Code Section 17.16.060 because 5 additional bicycle parking spaces are provided on site in lieu of one vehicle parking space.
6. The project is categorically exempt from environmental review (Class 1, Section 15301, Existing Facilities, CEQA Guidelines), because the project incorporates the conversion of a tenant space within an existing structure from one use to another and will not have a significant effect on the environment.

Conditions

Planning Division

1. A building plan check submittal that is in full conformance with submitted project plans, and incorporating the following conditions of approval, shall be submitted for review and approval of the Community Development Department. A separate, full-size sheet shall be included in working drawings submitted for a building permit that lists all conditions of project approval. Reference shall be made in the margin of listed items as to where in plans requirements are addressed.
2. The property owner shall ensure 11 parking spaces are available for the Two Broads Ciderworks use from 5 pm - 10 pm weekdays and from 12 pm - 10 pm on the weekends.
3. The property owner shall ensure 8 parking spaces are available for the existing auto repair shop from 8 am - 5 pm weekdays.
4. The property owner shall ensure that any changes to suits 100-120 will be compatible with the operation of Two Broads Ciderworks and the approval of this use permit, including available on-site parking.
5. The proposed outdoor patio shall be no larger than 325 sf. due to parking limitations.
6. The proposed use shall operate in accordance with the submitted project description. The Use Permit shall be reviewed by the Community Development Director for compliance with conditions of approval, or to determine whether a modification of the Use Permit is necessary upon significant change to the business as represented in the applicant's submitted project application materials dated December 19, 2016, or in the event of a change in ownership which may result in deviation from the project description or approved plans.
7. This Use Permit shall be reviewed by the Administrative Hearing Officer if the City receives substantiated written complaints from any citizen, Code Enforcement Officer, or Police Department employee, which includes information and/or evidence supporting a conclusion that a violation of this Use Permit, or of City ordinances,

regulations or Police Department resources (calls for service) applicable to the property or the operation of the business, has occurred. At the time of the Use Permit review, to insure on-going compatibility of the uses on the project site, conditions of approval may be added, deleted, modified, or the Use Permit may be revoked.

8. Hours of operation for the proposed Bar/tavern use shall operate between the hours of 5:00 p.m. - 10:00 p.m. weekdays and 12:00 p.m. – 10:00 p.m. weekends. The outdoor patio area shall be closed to all patrons no later than 10 p.m. nightly. Changes in the hours of operation shall require an amendment to this use permit or require an additional use permit as determined by the Community Development Director.
9. This Use Permit does not include the review of any exterior modifications, and is limited to the use of the project site. Any new exterior modifications shall be reviewed separately for consistency with the General Plan, Zoning Regulations, Community Design Guidelines.
10. Tables, chairs, and the general floor plan layout shall remain consistent with approved plans and may not be removed or modified for late night operation or special events unless approved by the Community Development Director in advance, or if approved by separate permit.
11. Live or amplified entertainment that meets the definition of a Night Club shall not be allowed at this location without the approval of a Night Club Use Permit.
12. This use permit is approved for ABC alcohol license designation “Winegrower” and may not be exchanged for the “Public Premises” license type (Bar/Tavern).
13. The proposed use shall operate in conformance with the City Noise Ordinance (M.C. Chapter 9.12, Noise Control) to maintain compatibility with the nearby residences and businesses.
14. The site shall be maintained in a neat and orderly manner at all times, to the satisfaction of the Community Development Director.
15. The applicant shall not permit its patrons to leave the licensed premises with any alcoholic beverage or to consume alcoholic beverages on any property adjacent to the licensed premises under the control of the licensee(s).
16. To address complaints and minimize the need for police response to minor issues, an owner or manager shall be on premises at all times, and shall be available to be contacted by a City representative and/or adjacent property owner or tenant. The applicant shall provide and regularly update contact information to the City’s Police, Fire, and Community Development Departments and adjacent property owners and tenants, or any interested members of the public.

17. The applicant shall maintain and operate a video recording system that records activity at all entrances and exits during all business hours. The video shall be of a quality suitable for later identification of customers and staff. It will be recorded in a manner that may be retrieved and provided to the Police Department immediately upon demand. Video data shall be retained for a minimum of 72 hours or as otherwise required by law.
18. The applicant is responsible at all times for verifying the legal age of patrons, for monitoring patrons' on-site alcohol consumption, and for declining to serve alcohol to patrons who demonstrate signs of intoxication or impairment associated with alcohol consumption, based on training provided to all staff.
19. All employees shall attend ABC LEAD Training or equivalent training, to the satisfaction of the Police Chief.
20. The applicant shall be responsible for on-going security/safety training to accommodate changes in personnel.
21. Business shall be conducted in a manner that will not violate any provisions of the California Alcoholic Beverage Control Act, prohibiting the sale of alcohol to minors (§25658), maintaining the public health, morals, convenience, and safety (§25601); and taking reasonable steps to correct any objectionable conditions on the premises and immediately adjacent to the premises (§24200).
22. The maximum posted occupant load for each space shall not be exceeded at any time. This permit is strictly limited to allow only the occupant load for the premises as approved by the City of San Luis Obispo Fire Department. Occupant loads approved by the City of San Luis Obispo Fire Department shall be posted at all times.
23. Bar area shall be made accessible to persons with disabilities, subject to the approval of the Chief Building Official.
24. The applicant shall defend, indemnify and hold harmless the City and/or its agents, officers and employees from any claim, action or proceeding against the City and/or its agents, officers or employees to attack, set aside, void or annul, the approval by the City of this project, and all actions relating thereto, including but not limited to environmental review ("Indemnified Claims"). The City shall promptly notify the applicant of any Indemnified Claim upon being presented with the Indemnified Claim and City shall fully cooperate in the defense against an Indemnified Claim.

Public Works

25. A separate encroachment permit will be required from the Public Works Department for any work or construction staging in the public right-of-way.

26. The building plan submittal shall show and note the dimensions and bearings of all property lines and easements.
27. The building plan submittal shall show and note any sections of damaged or displaced curb, gutter, and sidewalk or driveway approach to be repaired or replaced to the satisfaction of the Public Works Department.
28. The building plan submittal shall include a complete site utility plan. All existing and proposed utilities along with utility company meters shall be shown. Existing underground services shall be shown along with any proposed alterations or upgrades. All work in the public right-of-way shall be shown or noted.
29. The building plan submittal shall include a grading, drainage and erosion control plan. The grading plan shall show existing structures and grades located within 15' of the property lines and/or building pad in accordance with the grading ordinance. The plan shall include all existing and proposed grades, finish floor elevations, and spot elevations to depict the site drainage. The plan shall include all existing and proposed drainage devices and systems.

Utilities

30. The property's existing sewer lateral to the point of connection at the City main must pass a pipeline video inspection (visual inspection of the interior of the pipeline), including repair or replacement, as part of the project. The pipeline video inspection shall be submitted during the Building Permit Review Process for review and approval by the Utilities Department prior to issuance of a Building Permit. Additional information is provided below related to this requirement:
 - The pipeline video inspection shall be submitted on USB drive and shall be in color.
 - The inspection shall be of adequate resolution in order to display pipe.
 - Material submitted shall include the project address and a scaled plan of the building and the lateral location to the connection at the City sewer main.
 - The inspection shall include tracking of the pipeline length (in feet) from the start of the inspection to the connection at the City sewer main.
 - It is optional to provide audio on the report to explain the location, date of inspection, and pipeline condition observations.
31. The project's commercial and residential uses shall be metered separately. All residential units are to be individually metered.
32. If the proposed use includes food preparation, or any type of process discharge, a pre-treatment design shall be provided with the site plan, and a pre-treatment application shall be completed. The pre-treatment application will need to be coordinated with the building department, and the City's Industrial Waste Program Manager.

Code Requirement(s)

33. The proposed utility infrastructure shall comply with the latest engineering design standards in effect during the time a building permit is obtained, and shall have reasonable alignments and clearances needed for maintenance.
34. A double detector check-valve assembly is required per engineering design standard 6420.

Natural Resources

35. Applicants shall plant two native riparian trees (sycamore or cottonwood) at the top of the creek bank to the satisfaction of the Natural Resources Manager.

My decision is final unless appealed. The applicant may appeal the determination of consistency with the code to the Architectural Review Commission within 10 days of the action. The fee for filing an appeal is \$281 and must accompany the appeal documentation. If you have any questions, or if you need additional information, please contact Januar Saptono at (805) 781-7573.

Sincerely,



Doug Davidson, AICP
Deputy Director
Development Review
Community Development

cc: Maggie Przybylski
680 Morro Street, Unit B
San Luis Obispo, CA 93401

Love Architecture
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474 Sandercock Street
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