



AGENDA
CITY OF EL SEGUNDO
PLANNING COMMISSION
5:30 PM
CITY COUNCIL CHAMBER
350 MAIN STREET
EL SEGUNDO, CA 90245
JUNE 12, 2025

MEMBERS OF PLANNING COMMISSION

Kevin Maggay, Chairperson
Mario Inga, Vice Chairperson
Mark Christian
Melissa McCaverty
Steve Taylor

The Planning Commission, with certain statutory exceptions, can only take action upon properly posted and listed agenda items. Any writings or documents given to a majority of the Planning Commission, regarding any matter on this agenda, that the City received after issuing the agenda packet are available for public inspection in the Community Development Department, during normal business hours. Such documents may be posted on the City's website at www.elsegundo.org and additional copies will be available at the meeting.

Unless otherwise noted in the agenda, the public can only comment on city-related business that is within the jurisdiction of the Planning Commission and/or items listed on the agenda during the Public Communications portion of the Meeting. ***Additionally, members of 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 five (5) minutes per person. Before speaking to the Planning Commission, please fill out a speaker card located in the Chamber Lobby. It is not required to provide personal information in order to speak, except to the extent necessary to be called upon, properly record your name in meeting minutes and to provide contact information for later staff follow-up, if appropriate. Please respect the time limits.

REASONABLE ACCOMMODATIONS: In compliance with the Americans with Disabilities Act and Government Code Section 54953(g), the City Council has adopted a reasonable accommodation policy to swiftly resolve accommodation requests. The policy can also be found on the City's website at <https://www.elsegundo.org/government/departments/city-clerk>. Please contact the City Clerk's Office at (310) 524-2308 to make an accommodation request or to obtain a copy of the policy.

CALL TO ORDER/ROLL CALL

PLEDGE OF ALLEGIANCE

PUBLIC COMMUNICATION – (Related to City Business Only – 5-minute limit per person, 30-minute limit total) *Individuals who have received value of \$50 or more to communicate to the **Planning Commission** on behalf of another, and employees speaking on behalf of their employer, must so identify themselves prior to addressing the **Planning Commission**. Failure to do so shall be a misdemeanor and punishable by a fine of \$250. While all comments are welcome, the Brown Act does not allow action on any item not on the agenda.*

A. CONSENT

1. **Approve May 22, 2025 Planning Commission Meeting Minutes**

Recommendation -

1. Approve May 22, 2025 Planning Commission Meeting Minutes.
2. Alternatively, discuss and take other action related to this item.

2. **Administrative Use Permit Allowing the Sale of Beer and Wine for On-site Consumption at a New Restaurant at 720 Allied Way, Unit B. (Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03).**

Recommendation -

1. Receive and File the Community Development Director's approval of Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03.
2. Find that the 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).
3. Alternatively, discuss and take other action related to this item.

B. PUBLIC HEARINGS

C. NEW BUSINESS

3. **Three-Month Update for the Approved Axe-Throwing Activity at Brewport Tap House (EA-1166 Revision B and Administrative Use Permit No. AUP 16-11 Revision B)**

Recommendation -

1. Receive and file the Staff Presentation.

2. Alternatively, discuss and take other action related to this item.

D. UNFINISHED BUSINESS

E. REPORTS – COMMUNITY DEVELOPMENT DIRECTOR

F. REPORTS - COMMISSIONERS

G. REPORTS – CITY ATTORNEY

ADJOURNMENT

POSTED:

DATE: 6/5/2025

TIME: 5:00 P.M.

BY: Jazmin Farias, Assistant Planner



**MINUTES OF THE
EL SEGUNDO PLANNING COMMISSION
Regularly Scheduled Meeting**

May 22, 2025

CALL TO ORDER

Chair Maggay called the meeting to order at 5:30 p.m.

ROLL CALL

Present: Chair Maggay
Present: Vice Chair Inga
Present: Commissioner Christian
Present: Commissioner McCaverty
Present: Commissioner Taylor

Also present: Michael Allen, AICP, Community Development Director
Also present: Eduardo Schonborn, AICP, Planning Manager
Also present (via Zoom): Joaquin Vazquez, City Attorney
Also present: Paul Samaras, AICP, Principal Planner
Also present: Jazmin Farias, Assistant Planner

PLEDGE OF ALLEGIANCE

Chair Maggay led the pledge.

PUBLIC/WRITTEN COMMUNICATIONS

None.

A. CONSENT

Chair Maggay pulled Consent item A.2

1. Approval of Planning Commission Meeting Minutes:

- April 24, 2025

MOTION: Approve the minutes.

Moved by Vice Chair Inga, second by Commissioner McCaverty.

Motion carried, 5-0, by the following vote:

Ayes: Maggay, Inga, Christian, McCaverty, and Taylor

2. Administrative Use permit to Allow the Sale of Beer and Wine for On-site and Off-site Consumption at a New Wine Bar Operating at 203 West Grand Avenue (Environmental Use Permit No. EA-1385 and Administrative Use Permit No. AUP 25-02)

Assistant Planner Jazmin Farias presented a brief presentation regarding the request for an Administrative Use permit to allow the sale of beer and wine for on-site and off-site consumption at a new wine bar and artisan food shop. The applicant was present to answer any questions.

Chair Maggay opened public communications.

- Business Owners Adnen and Lenora provided a brief description of their proposed new wine bar, Barsha, and expressed how excited they are to join and serve the community.

Chair Maggay closed public communications.

MOTION: Receive and file Community Development Director approval of Environmental Use Permit No. EA-1385 and Administrative Use Permit No. AUP 25-02.

Moved by Commissioner Taylor, second by Vice Chair Inga.

Motion carried, 5-0, by the following vote:

Ayes: Maggay, Inga, Christian, McCaverty, and Taylor

B. NEW PUBLIC HEARINGS

None.

C. NEW BUSINESS

3. Selection of a Planning Commissioner to Serve as a Member of an Ad-Hoc Committee for Future LA County Special Events

Community Development Director Michael Allen provided a brief description of what the Ad-Hoc Committee for Future LA County Special Events would entail.

- Commissioner discussion ensued to determine who will serve on the forthcoming Ad-Hoc Committee.
- Commissioners provided consensus to appoint Commissioner McCaverty to serve on a forthcoming Ad-Hoc Committee regarding future regional special events in Los Angeles County.

D. UNFINISHED BUSINESS

4. Study Session on Incubator and Innovative Start-up Uses Within the Smoky Hollow Specific Plan Area.

Principal Planner Paul Samaras presented a brief presentation which summarized the facilitating of establishment and growth for small-scale, technology start-up businesses and the current barriers the Incubator and Innovative Start-up uses face within the Smoky Hollow Specific Plan.

- Commissioner discussion ensued regarding the flexibility in land use and parking requirement.
- Paul highlighted that staff is not recommending a reduction in parking.
- Commissioners provided consensus to apply the current parking requirement for Incubator and Innovative Start-up uses.
- Commissioner discussion ensued regarding environmental review, limits on manufacturing scale for such tech uses, and limits on raw/hazardous materials.
- City Attorney Joaquin Vazquez advised that state and local governments try as much as possible to validly use CEQA exemptions and there are more state legislatures to help facilitate development and real estate growth. He added that they are easier to defend compared to MND and EIR's.
- Commissioners provided consensus for staff to work with the Fire Department to propose a metrics with flexibility for limits on raw/hazardous materials.
- Commissioners requested for staff to inquire with the Fire Department how the handling and disposal of raw/hazardous materials looks like.
- Commissioner discussion ensued regarding the Incubator and Innovative Start-up use definition and if the use should be permitted by right or subject to a AUP or CUP.
- Commissioners provided consensus for Incubator and Innovative Start-up (light industrial) uses that utilize raw organic material and hazardous material to be permitted subject to an AUP.
- Commissioners requested for raw organic material and hazardous material to be defined.
- Commissioners requested examples of by right Incubator and Innovative Start-up (light industrial) uses at the next study session.

MOTION: No action required by the Planning Commission.

E. REPORTS – COMMUNITY DEVELOPMENT DIRECTOR OR DESIGNEE

None.

F. REPORTS – PLANNING COMMISSIONERS

None.

G. REPORTS – CITY ATTORNEY

None.

ADJOURNMENT — the meeting adjourned at 7:03pm.
The next meeting is scheduled for June 12, 2025 at 5:30 pm.

Michael Allen, Community Development Director

Kevin Maggay, Planning Commission Chair



Planning Commission Agenda Statement

Meeting Date: June 12, 2025

Agenda Heading: CONSENT

Item Number: A.2

TITLE:

Administrative Use Permit Allowing the Sale of Beer and Wine for On-site Consumption at a New Restaurant at 720 Allied Way, Unit B. (Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03).

RECOMMENDATION:

1. Receive and File the Community Development Director's approval of Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03.
2. Find that the 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).
3. Alternatively, discuss and take other action related to this item.

FISCAL IMPACT:

None.

BACKGROUND:

On March 25, 2025, the applicant George Fratkin applied for Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03 to allow the sale of beer and wine for on-site consumption (Type 41 ABC License) for a new restaurant ("Seabutter"). After the submittal of additional information, the Community Development Director conditionally approved the AUP on June 5, 2025.

DISCUSSION:

Site Description

The site is located within the Plaza El Segundo shopping center, developed with a total of 394,464 square feet of building area, containing a combined total of 1,910 parking

spaces shared among all uses at the shopping center. The site is developed with a variety of retail, restaurants, general office, recreational facilities, a learning center, and other commercial service uses that are contained within multiple buildings and parcels throughout the Plaza El Segundo. The subject restaurant occupies a 799 square-foot space within a 27,676 square-foot building located at the northeast corner of Plaza El Segundo. The shopping center is zoned Commercial Center (C-4), and is generally bounded by Hughes Way to the north, Pacific Coast Highway to the west, and Park Place to the south. The proposed new restaurant requires 11 parking spaces. The combined total of 1,910 parking spaces are provided for the required 1,616 parking spaces for this area of Plaza El Segundo. Vehicular access to the shopping center is provided from Pacific Coast Highway, Park Place, and Allied Way.

Project Description:

The proposed project includes an Administrative Use Permit to allow alcohol service for on-site consumption at a new 799 square foot restaurant.

Administrative Use Permit 25-03

An Administrative Use Permit is required to allow alcohol service in conjunction with a restaurant.

In the event the Planning Commission desires to review the Director's approval of the administrative use permit, the Planning Commission acts in its quasi-judicial capacity (i.e., applying established standards to applications to determine specific rights under existing law). Before an administrative use permit may be granted, the Director or the Commission must find the following findings are met as required by ESMC § 15-22-3:

- 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.*
- 2. The proposed use is consistent and compatible with the purpose of the zone in which the site is located.*
- 3. The proposed location and use and the conditions under which the use would be operated or maintained to not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.*
- 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 compensated for.*

The Director determined that the findings listed above can be made to support approval of an AUP, thereby allowing the onsite sale and consumption of beer and wine at the new restaurant.

The project site is in the Commercial Center (C-4) Zone within an existing shopping center known as Plaza El Segundo, developed with a large variety of retail, restaurant, general office, recreational facilities, and other commercial service uses. The proposed ancillary alcohol service for the restaurant is compatible with adjacent commercial uses in the immediate vicinity. The restaurant will obtain and operate with a Type 41 ABC license and food will be available when alcohol is sold.

The approval includes conditions intended to minimize impacts, and any subsequent modifications to the floor plan and areas where alcohol will be served and consumed is subject to review and approval by the Community Development Department Director. The required findings, conditions of approval, and environmental assessment are provided in the attached Director's Approval Letter dated June 5, 2025. The Director concluded that the project is appropriate for the location and will not operate in a manner that will create unwanted impacts. Staff recommends that the Planning Commission receive and file the Director's approval. In the alternative, any Planning Commissioner may request that this permit be discussed, and a decision be made by the Planning Commission instead of "received and filed."

Environmental Review

After considering the facts and findings below, the Director finds this 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) since the proposed project involves alcohol service for a new restaurant located at an existing commercial tenant space of an existing commercial shopping center.

CITY STRATEGIC PLAN COMPLIANCE:

Goal 5: Champion Economic Development and Fiscal Sustainability

Strategy C: Implement strategic initiatives to attract new businesses and foster business to business networking and collaboration to retain and grow existing businesses.

Strategy D: Implement community planning, land use, and enforcement policies that encourage growth while preserving El Segundo's quality of life and small-town character.

PREPARED BY:

Maria Baldenegro, Assistant Planner

REVIEWED BY:

Eduardo Schonborn, AICP, Planning Manager

APPROVED BY:

Michael Allen, AICP, Community Development Director

EA-1387 and AUP 25-03

June 12, 2025

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ATTACHED SUPPORTING DOCUMENTS:

1. EA 1387 AUP Approval Letter
2. SEABUTTER plans 05 09 2025



City of El Segundo

Community Development Department

June 5, 2025

Matthew Mello
327 East Second Street #222
Los Angeles, CA 90012

Subject: Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03

Address: 720 S. Allied Way, Unit B, El Segundo, CA 90245 (Seabutter Restaurant)

Dear Mr. Mello:

Your request for an Administrative Use Permit allowing the sale of beer and wine for on-site consumption (Type 41 ABC License) at Seabutter Restaurant is APPROVED in accordance with the El Segundo Municipal Code Section 15-22-3. The approved AUP allows alcohol sales for on-site consumption at the indoor dining area of a new 799 square-foot restaurant. The associated environmental determination and required findings supporting the decision approving the AUP are described in Exhibit A. The approval is subject to the conditions of approval contained in the attached Exhibit B.

This determination is scheduled to be "received and filed" by Planning Commission at the June 12, 2025, meeting. Any Planning Commissioner may request that this permit be discussed, and a decision be made by Planning Commission instead of "received and filed."

Should you have any questions, please contact Assistant Planner Maria Baldenegro at (310) 524-2341, or via email at mbaldenegro@elsegundo.org.

Reviewed by:

Eduardo Schonborn, AICP
Planning Manager

Approved by:

Michael Allen, AICP
Community Development Director

Exhibit A
Environmental Determination and Required Findings

Project Address: 720 S Allied Way, Unit B (Seabutter Restaurant).

Project Description: The proposed project is for the approval of an Administrative Use Permit to allow alcohol service for on-site consumption at a new 799 square-foot restaurant.

Environmental Assessment 1387:

After considering the facts and findings below, the Director finds this 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) since the proposed project involves alcohol service for a new restaurant located at an existing commercial tenant space of an existing commercial shopping center.

Administrative Use Permit 25-03:

As required by El Segundo Municipal Code Section 15-22-3, the following are the findings and facts in support of the decision:

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:

The project site is located in the Commercial Center (C-4) Zone within an existing shopping center known as Plaza El Segundo, which is developed with a variety of retail, restaurant, general office, recreational facilities, learning center, and other commercial service uses. The proposed new restaurant (Seabutter) is replacing a Food-to-go tenant (Oath Pizza). The C-4 Zone permits restaurants by right. The proposed alcohol service positively complements the meals provided at the new restaurant and will not detrimentally affect existing adjacent uses. Alcohol service for the restaurant will be ancillary to the main use and is compatible with the other commercial uses at the shopping center including the area. Vehicular access to the shopping center is available via Pacific Coast Highway, a major large volume traffic arterial for El Segundo, including Allied Way and Park Place. The site is sufficiently buffered from any residential or sensitive uses, as the area is developed with an oil refinery, self-storage facility, railroad track spurs, and a variety of commercial uses. The site is appropriate for the use and the use is compatible with adjacent industrial and commercial uses in the area.

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:

The project site is in the Commercial Center (C-4) Zone. The purpose of the C-4 Zone is to provide for developing commercial retail and services uses serving the City and surrounding area. In accordance with this purpose, the site is developed with a variety of retail, restaurants, general office, recreational facilities, learning center, and other commercial service uses. Further, the The C-4 Zone promotes the development of commercial establishments serving the City and surrounding area. The proposed alcohol service for a new restaurant operating with a Type 41 ABC License is consistent with the C-4 Zone, subject to the approval of an Administrative Use Permit. Other existing restaurants currently operating at Plaza El Segundo have AUP approvals for alcohol service. Thus, the proposed alcohol service will not introduce a new use that is not currently permitted in the zone, nor will it introduce a use that is incompatible with other uses in the zone. Furthermore, the proposed alcohol service for a new restaurant is consistent and compatible with the purpose of the Commercial Center (C-4) Zone.

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:

The proposed request is for alcohol service for a new tenant that will operate a restaurant at an existing shopping center (Plaza El Segundo). The proposed alcohol service is subject to conditions of approval and the restaurant is surrounded by commercial uses (no residential uses). Alcohol sales are proposed from 12:00 pm to 9:00 pm daily and will accompany meals and the sale for off-site consumption is not permitted. Thus, the consumption of alcohol for a new restaurant, as conditioned, is not anticipated to become a nuisance in the vicinity. Additionally, the Police Department staff did not protest the approval for the alcohol service for the restaurant. Therefore, the use will not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.

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:

The new restaurant will occupy a portion of an existing building at an existing commercial shopping center. The shopping center at Plaza El Segundo contains sufficient parking spaces for the various uses operating at the site and has adequate vehicular access from Pacific Coast Highway, Park Place and Allied Way, thereby eliminating possible traffic and hazardous issues arising with the operation of a new business. The proposal includes offering beer and wine for on-site consumption at a new restaurant. The proposed hours for alcohol sales will be the same hours as the restaurant. The on-site sale and consumption of alcohol for interior dining floor area of a new restaurant will not create any new impacts that would be normally associated with the operation of a restaurant. Therefore, the proposed alcohol service for a new restaurant is not anticipated to generate hazards that would require mitigation.

Finding 5:

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

Facts in Support of Finding 5:

The Applicant must maintain a license from the State of California Department of Alcoholic Beverage Control for the on-site sale and on-site consumption of beer and wine for a new restaurant (Type 41 ABC License). The applicant shall obtain the necessary approvals from the State of California Department of Alcoholic Beverage Control for the Type 41 ABC License prior to selling beer and wine. If the Applicant does not receive such approval from ABC by June 26, 2026, the City's approval shall be null and void.

Exhibit B
CONDITIONS OF APPROVAL

The Director of Community Development Department approved the indoor and outdoor dining layout/floor plan, per the plans submitted to the City on May 09, 2025. In addition to all applicable provisions of the El Segundo Municipal Code (“ESMC”), Matthew Mello representing George Fratkin for Seabutter Restaurant (“Applicant”) and any successor-in-interest agrees to comply with the following provisions as conditions for the City of El Segundo’s approval of Environmental Assessment No. EA-1387 and Administrative Use Permit No. AUP 25-03 (“Project Conditions”):

Planning

1. This approval allows for alcohol service at a 799 square-foot restaurant (“Seabutter”), which includes a 127 square-foot indoor dining area as illustrated in the approved plans dated March 25, 2025, that will operate with a Type 41 ABC License (sale of beer and wine for on-site consumption).
2. The sale of beer, and wine for on-site consumption at the restaurant is limited to 12 pm to 9 pm daily. Any change to the hours for the sale of alcoholic beverages is subject to review and approval of the Community Development Director.
3. Food must be available for the indoor dining area during the hours alcohol is sold, and the sale of beer and/or wine for off-site consumption shall not be allowed.
4. Any subsequent modification to the project as approved (including change of use and change of occupancy to the building) shall be referred to the Community Development Director for approval or a determination regarding the need for Planning Commission review of the proposed modification.
5. The Community Development 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 require that public hearing be scheduled before the Planning Commission regarding the status of the Administrative Use Permit.
6. The applicant shall obtain and maintain all licenses and comply with all regulations of the Alcoholic Beverage Control (ABC) Act (Business & Professions Code Section 23300) and the regulations promulgated by the Board, including the regulations set forth in 4 Cal. Code of Regs. §§ 55, *et seq.*
7. The applicant shall obtain the necessary approvals from the State of California Department of Alcoholic Beverage Control for the Type 41 ABC License prior to selling beer and wine. If the Applicant does not receive such approval from ABC by June 26, 2026, the City’s approval shall be null and void.
8. If complaints are received regarding excessive noise, or other nuisances associated with the sale of alcohol (beer and wine), the City may, in its discretion,

take action to review the Administrative Use Permit and add conditions or revoke the permit.

9. There shall be no exterior advertising of any kind or type indicating the availability of specific alcoholic beverage products inside the store.
10. The applicant shall obtain the necessary permits and approval from the City for any special events occurring on the premises.

Building

11. The indoor dining area for the restaurant shall not be occupied by more persons than allowed by the California Building Code, as adopted by the ESMC.

Fire

12. The indoor dining area for the restaurant shall comply with the California Building and Fire Code requirements, as adopted by the ESMC.

Police

13. The sale of beer and wine for on-site consumption must be limited to hours the restaurant is open and food is available. Any modifications to the hours of operation for the sale of beer and wine will require review and consideration by the Police Department and the Community Development Department Director.
14. The sale of beer and wine for on-site consumption shall be ancillary to the restaurant and subject to the California Department of Alcoholic Beverage Control regulations.
15. No external signs or window advertising for wine or its availability shall be displayed in such a manner as to be visible from the exterior of the building.
16. All patrons who appear under the age of 30 shall be required to show some form of identification. A sign indicating this policy shall be prominently posted in a place that is clearly visible to patrons. Only the following forms of identification will be acceptable:
 - a. Valid driver's license
 - b. Valid State identification card
 - c. Valid passport
 - d. Current military identification
 - e. U.S. Government immigrant identification card
17. All forms of out-of-state identification shall be checked by the authorized representative of the owner of the licensed premises in the Driver's License Guide. The authorized representative of the owner shall remove from the patron's wallet the identification card or any plastic holder to inspect it from any alterations made

to it through a close visual inspection and/or use of a flashlight or “Retro-reflective viewer” or ID scanning machine, or other electronic device as approved by the Police Department.

18. Glassware used for the service of alcoholic shall be of a shape and size uniquely different from that glassware used for non-alcoholic beverages. Alcoholic beverages shall not be permitted on the premises contained in any other non-alcoholic beverage glassware or container. This includes but is not limited to, teapots, teacups, water glasses and soft drink glasses.
19. Patrons who appear obviously intoxicated shall not be served any alcoholic beverages.
20. There shall be no "stacking" of drinks, i.e., more than one drink at a time, to a single patron.
21. When serving pitchers exceeding 25 ounces of an alcoholic beverage, all patrons receiving such pitcher, as well as all patrons who will be consuming all or any portion of such pitcher, shall present an ID to the server if they appear to be under the age of 30, if not previously checked at the entrance to the licensed premises.
22. Except for wine bottles, oversized containers or pitchers containing in excess of 25 ounces of an alcoholic beverage shall not be sold to a single patron for their sole consumption.
23. Any patron who (1) fights or challenges another person to fight, (2) maliciously and willfully disturbs another person by loud or unreasoned noise, or (3) uses offensive words which are inherently likely to provoke an immediate violent reaction shall be removed from the premises.
24. High-Definition color cameras shall be installed at all building entrances and select exterior locations as determined by the police department. Cameras shall be capable of clearly capturing a recognizable facial image of patrons and on the exterior areas required by the police department. Cameras at pedestrian entrances shall clearly capture the entire person and a face image. Camera images shall be digitally stored for at least 30 days. Viewing and access to the recording must be made available at any El Segundo Police Officer's request during normal business hours when conducting an investigation of a complaint or criminal activity.
25. Parking lot lights shall remain on during business hours.
26. Employees and contract security personnel shall not consume any alcoholic beverages during their work shift.
27. Conditions of approval under an Administrative Use Permit shall be visibly posted in an area accessible to the public along with the City of El Segundo business license.

28. The property owner and applicant (business owner) shall allow access on the premises at any time as deemed necessary by the El Segundo Police Department or Community Development Department personnel for the purpose of inspecting the premises to verify compliance with the Administrative Use Permit.
29. The Administrative Use Permit may be revoked if the business is convicted of selling alcoholic beverages to a minor.
30. The Administrative Use Permit may be modified or revoked by the City should it be determined that the proposed use or conditions under which it was permitted are detrimental to the public health, welfare, or materially injurious to property or improvements in the vicinity or if the use is maintained as to constitute a public nuisance.
31. George Fratkin representing Seabutter Restaurant ("Applicant") shall acknowledge receipt and acceptance of the project conditions by executing the acknowledgement below.
32. The Applicant George Fratkin representing Seabutter Restaurant 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 for Environmental Assessment No. EA-1387, and Administrative Use Permit No. AUP 25-03. 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 Revision A to Environmental Assessment No. EA-1387, and Administrative Use Permit No. AUP 25-03, 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.

By signing this document, George Fratkin representing "Seabutter" Restaurant certifies that he has read, understands and agrees to the Project Conditions listed in this document until superseded by another approval letter or rescinded.

George Fratkin, Applicant
Seabutter Restaurant

SEABUTTER TENANT IMPROVEMENT

720 S ALLIED WAY #B3.02A
EL SEGUNDO, CA 90245

HEALTH PERMIT SET

PROJECT NUMBER: 2208A_01

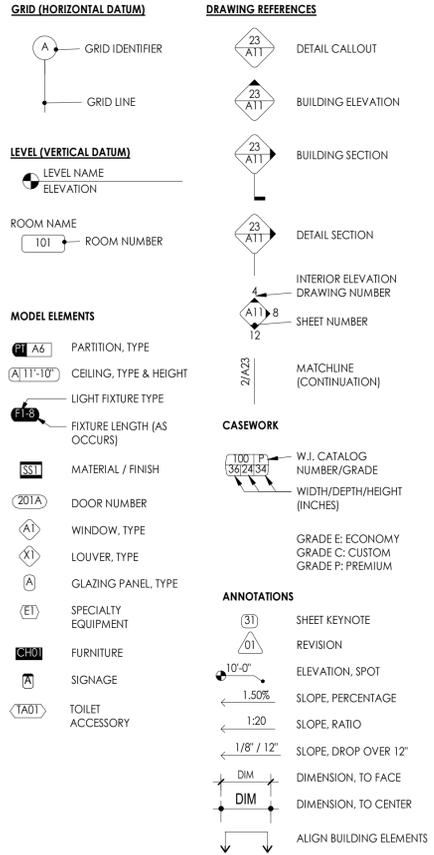


7748 CLEARFIELD AVE. PANORAMA CITY, CA 91402
818.792.3038 | ALVAREZ + STUDIO

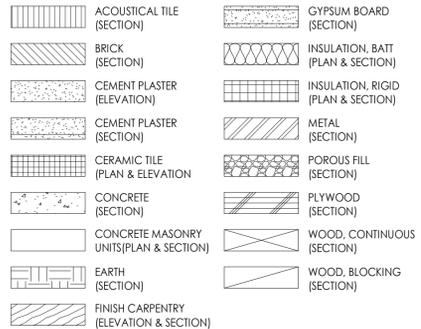
ABBREVIATIONS

(E)	EXISTING	ENCL	ENCLOSURE	NIC	NOT IN CONTRACT	TOP	TOP OF PLATE
(N)	NEW	EQUIV	EQUIVALENT	NOM	NOMINAL	TOW	TOP OF WALL
Ø	DIAMETER	EXCEP	EXCEPTION	NTS	NOT TO SCALE	TS	TUBE STEEL
<	ANGLE	EXP	EXPANSION	NIJSF	NET USABLE SQUARE FEET	TYP	TYPICAL
@	AT	EXP BT	EXPANSION BOLT	OC	ON CENTER	US	UNDERSIDE
AB	ANCHOR BOLT	EXPO	EXPOSURE	OCC	OCCUPANTS	UNF	UNFINISHED
AC	AIR CONDITIONING	EXT	EXTERIOR	OD	OUTSIDE DIAMETER	UON	UNLESS OTHERWISE NOTED
ACOUS	ACOUSTIC	FA	FIRE ALARM	OF	OVERFLOW	VCT	VINYL COMPOSITION TILE
ACT	ACOUSTIC TILE	FBO	FURNISHED BY OTHERS	OFCI	OWNER FURNISHED CONTRACTOR INSTALLED	VERT	VERTICAL
AD	AREA DRAIN	FD	FLOOR DRAIN	OFI	OWNER FURNISHED OWNER INSTALLED	VEST	VESTIBULE
AFSS	AUTOMATIC FIRE SUPPRESSOR SYSTEM	FE	FIRE EXTINGUISHER	OFIS	OUTSIDE FACE OF STUD	VIF	VERIFY IN FIELD
AGG	AGGREGATE	FEC	FIRE EXTINGUISHER CABINET	OPP	OPPOSITE	VT	VINYL TILE
AL	ALUMINUM	FF	FINISHED FLOOR	PCF	POUND PER CUBIC FOOT	VWC	VINYL WALL COVERING
ALT	ALTERNATE	FG	FINISHED GRADE	PERF	PERFORATED	W/	WITH
ARCH	ARCHITECT	FGL	FIBERGLASS	PL	PROPERTY LINE	W/O	WITHOUT
ASPH	ASPHALT	FH	FIRE HYDRANT	PLA	PLATE	WC	WATER CLOSET
BD	BOARD	FIN	FINISH	PLAM	PLASTIC LAMINATE	WD	WOOD
BITUM	BITUMINOUS	FIXT	FIXTURE	PLAS	PLASTIC	WDW	WINDOW
BLK	BLOCK	FJ	FLOOR JOIST	PLF	POUNDS PER LINEAR FOOT	WH	WATER HEATER
BLKG	BLOCKING	FL	FLOOR LEVEL	PLW	PLYWOOD	WP	WATER PROOF
BM	BEAM	FLASH	FLASHING	PR	PAIR	WR	WATER RESISTANT
BRG	BEARING	FLR	FLOOR	PROP	PROPERTY	WT	WEIGHT
BRK	BRICK	FOC	FACE OF CONCRETE	PSF	POUNDS PER SQUARE FOOT		
BRZ	BRONZE	FOF	FACE OF FINISH	PSI	POUNDS PER SQUARE INCH		
BTM	BOTTOM	FOS	FACE OF STUD	PT	POINT		
BUR	BUILT-UP ROOFING	FR	FIRE RETARDANT	PTN	PARTITION		
CAB	CABINET	FTG	FOOTING	RAD	RADIUS		
CARP	CARPET	GA	GAUGE	RB	RUBBER BASE		
CB	CATCH BASIN	GALV	GALVANIZED	RD	ROUGH OPENING		
CEM	CEMENT	GI	GALVANIZED IRON	REFR	REFRIGERATOR		
CER	CERAMIC	GL	GLASS	REIN	REINFORCING		
CERT	CERAMIC TILE	GLB	GLUE LAMINATED BEAM	RESIL	RESILIENT		
CFCI	CONTRACTOR FURNISHED CONTRACTOR INSTALLED	GRND	GROUND	RM	ROOM		
CFI	CONTRACTOR FURNISHED OWNER INSTALLED	GYP BD	GYPSUM BOARD	RO	ROUGH OPENING		
CI	CAST IRON	HB	HOSE BIBB	RWL	RUN WATER LEADER		
CIR	CIRCLE	HC	HOLLOW CORE	SAD	SEE ARCHITECTURAL DRAWINGS		
CJ	CONSTRUCTION JOINT	HDR	HEADER	SAFF	SELF ADHERED FLEXIBLE FLASHING		
CLG	CEILING	HDWD	HARDWOOD	SASM	SELF ADHERED SHEET MEMBRANE		
CLO	CLOSET	HDWR	HARDWARE	SC	SOLID CORE		
CLR	CLEAR	HGT	HEIGHT	SCD	SEE CIVIL DRAWINGS		
CLS	CLOSURE	HM	HOLLOW METAL	SD	STORM DRAIN		
CMU	CONCRETE MASONRY UNIT	HOUR	HOUR	SEAL	SEALANT		
CNTR	COUNTER	HSS	HOLLOW STRUCTURAL STEEL	SECT	SECTION		
CO	CLEAN OUT	HTG	HEATING	SED	SEE ELECTRICAL DRAWINGS		
COL	COLUMN	HVAC	HEATING, VENTILATION & AIR CONDITIONING	SF	SQUARE FEET		
COMB	COMBINATION	HW	HOT WATER	SHT	SHEET		
COMP	COMPOSITION	IDF	INTERMEDIATE DISTRIBUTION FRAME	SHTG	SHEATHING		
CONC	CONCRETE	INSUL	INSULATION	SIM	SIMILAR		
CONN	CONNECTION	INT	INTERIOR	SL	SLIDING		
CONT	CONTINUOUS	JAN	JANITOR	SLD	SEE LANDSCAPE DRAWINGS		
CR	CARD READER	JH	JOIST HANGAR	SMD	SEE MECHANICAL DRAWINGS		
CTR	CENTER	JST	JOIST	SPEC	SPECIFICATION		
CW	COLD WATER	JT	JOINT	SQ	SQUARE		
DET	DETAIL	KIT	KITCHEN	SS	SANITARY SEWER		
DF	DRINKING FOUNTAIN	LAM	LAMINATE	SSD	SEE STRUCTURAL DRAWINGS		
DIA	DIAMETER	LAV	LAVATORY	STD	STANDARD		
DIAG	DIAGONAL	LAG BOLT	LAG BOLT	STL	STEEL		
DIM	DIMENSION	LL	LIVE LOAD	STN	STATION		
DIV	DIVISION	LT	LIGHT	STRCT	STRUCTURAL		
DN	DOWN	MAT	MATERIAL	SQ	SQUARE		
DO	DOOR OPENING	MAX	MAXIMUM	SS	SANITARY SEWER		
DOUG.FIR	DOUGLAS FIR	MECH	MECHANICAL	SSD	SEE STRUCTURAL DRAWINGS		
DR	DRAWER	MED	MEDIUM	STD	STANDARD		
DS	DOWN SPOUT	MEMB	MEMBRANE	STL	STEEL		
DW	DISHWASHER	MFG	MANUFACTURER	STN	STATION		
DWR	DRAWER	MH	MANHOLE	STRCT	STRUCTURAL		
EA	EACH	MIR	MIRROR	SUSP	SUSPEND		
EA SD	EACH SIDE	MISC	MISCELLANEOUS	T&G	TONGUE AND GROOVE		
EA WY	EACH WAY	MOD	MODULAR	TB	TACKBOARD		
EE	EACH END	MR	MOISTURE RESISTANT	TEL	TELEPHONE		
EF	EXHAUST FAN	MTL	METAL	TEMP	TEMPERED		
EJ	EXPANSION JOINT	MULL	MULLION	TFI	TENANT FURNISHED CONTRACTOR INSTALLED		
ELEC	ELECTRICAL			THK	THICK		
ELEV	ELEVATION			TN	TOE NAIL		
				TOC	TOP OF CURB		

SYMBOLS



MATERIALS



PROJECT DATA

APH: 4138015045
BLOCK: NONE
LOT: FR 333
GENERAL PLAN: COMMERCIAL CENTER
ZONING: C-4
OCCUPANCY: B OCCUPANCY
CONSTRUCTION TYPE: TYPE V-A
BUILDING HEIGHT: 35'-0"
TENANT AREA: 799 SQ FT
AFSS: YES NFPA 13

PROJECT SUMMARY

TENANT IMPROVEMENT OF EXISTING RESTAURANT, PARTIAL CHANGE IN EQUIPMENT, & NEW COUNTERS, FINISHES IN KITCHEN TO REMAIN THE SAME
TENANT AREA: 799 SQ FT
OF EMPLOYEES PER SHIFT: 4 AT ANY GIVEN TIME

APPLICABLE CODES

2019 CALIFORNIA BUILDING STANDARDS ADMINISTRATIVE CODE
2019 CALIFORNIA BUILDING CODE
2019 CALIFORNIA RESIDENTIAL BUILDING CODE
2019 CALIFORNIA ELECTRICAL CODE
2019 CALIFORNIA MECHANICAL CODE
2019 CALIFORNIA PLUMBING CODE
2019 CALIFORNIA ENERGY CODE
2019 CALIFORNIA HISTORICAL BUILDING CODE
2019 CALIFORNIA FIRE CODE
2019 CALIFORNIA EXISTING BUILDING CODE
2019 CALIFORNIA GREEN BUILDING STANDARDS CODE
2019 CALIFORNIA REFERENCE STANDARDS CODE
2020 EL SEGUNDO MUNICIPAL CODE

PROJECT TEAM

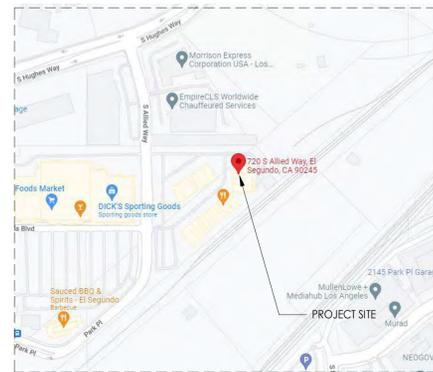
DESIGNER
ALVAREZ + STUDIO
20152 ERMINE ST
CANYON COUNTRY, CA 91351
CONTACT: ADAM ALVAREZ
PHONE: 818.792.3038

TENANT
SEABUTTER
CONTACT: GEORGE FRATKIN
PHONE: 310.894.6424
EMAIL: GEORGE@SEABUTTERLA.COM

BUILDING OWNER
ROSECRANS-SEPULVEDA PARTNERS, LLC
CONTACT: ADAM VAN DALE
321 12TH ST #200
MANHATTAN BEACH, CA 90266
PHONE: 310.546.5781

GENERAL CONTRACTOR
TBD

VICINITY MAP



EA-1387 & AUP 25-03 Submitted May 9, 2025

SEABUTTER
TENANT IMPROVEMENT
720 S ALLIED WAY #B3.02A
EL SEGUNDO, CA 90245

DATE ISSUE

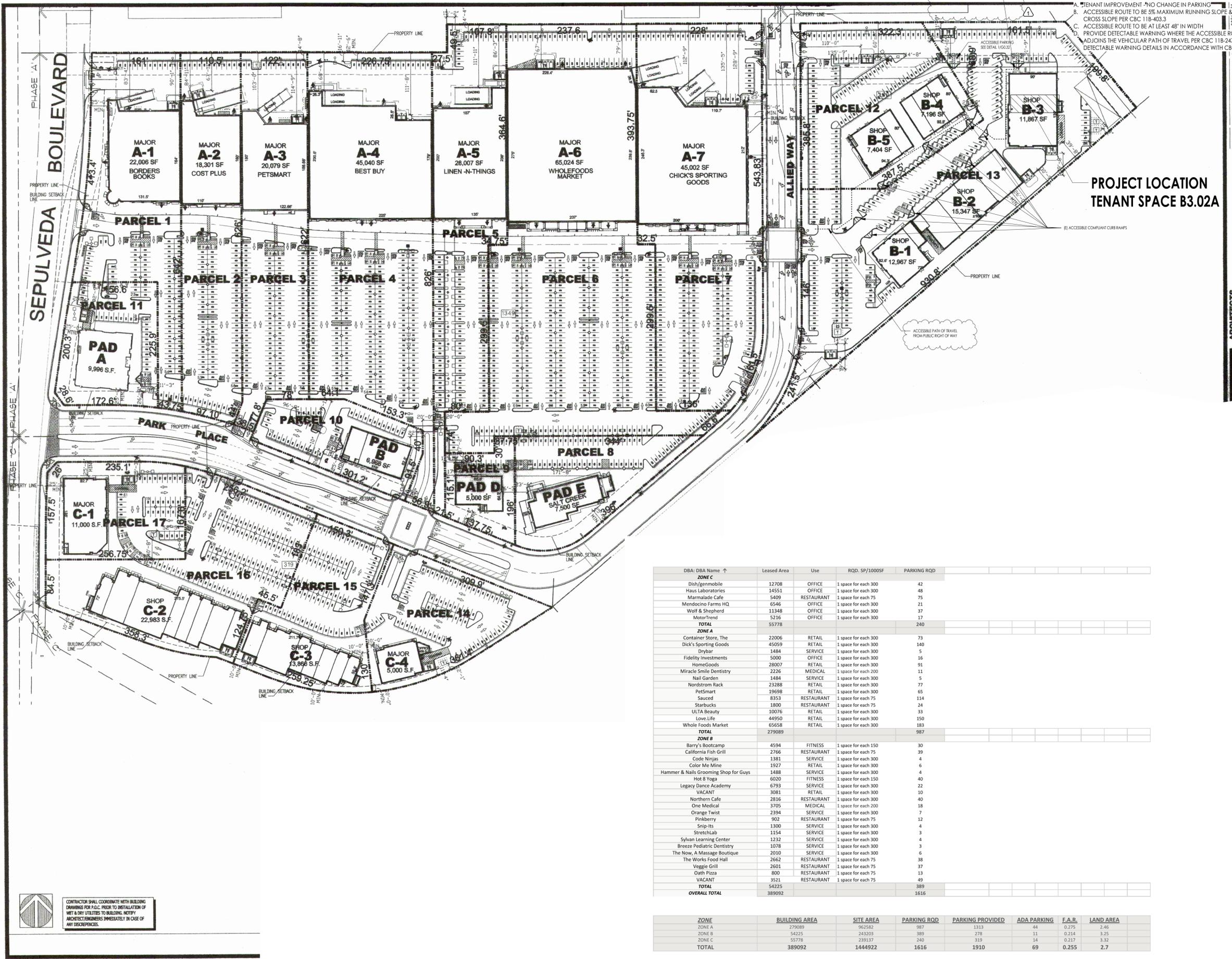
PROJECT NUMBER: 2208A_01
DRAWN BY: Author
CHECKED BY: Checker

HEALTH PERMIT SET

GENERAL PROJECT INFORMATION

G0.01

FOR REFERENCE ONLY



SITE PLAN GENERAL NOTES

- A. TENANT IMPROVEMENT - NO CHANGE IN PARKING
- B. ACCESSIBLE ROUTE TO BE 5% MAXIMUM RUNNING SLOPE & 2% MAXIMUM CROSS SLOPE PER CBC 11B-403.3
- C. ACCESSIBLE ROUTE TO BE AT LEAST 48" IN WIDTH
- D. PROVIDE DETECTABLE WARNING WHERE THE ACCESSIBLE ROUTE CROSSES OR ADJOINS THE VEHICULAR PATH OF TRAVEL PER CBC 11B-247.1.2.5. PROVIDE DETECTABLE WARNING DETAILS IN ACCORDANCE WITH CBC 11B-705.1.

PROJECT LOCATION
TENANT SPACE B3.02A



7748 CLEARFIELD AVE. PANORAMA CITY, CA 91402
818.792.3038 | ALVAREZ + STUDIO

SEABUTTER
TENANT IMPROVEMENT
720 S ALLIED WAY #B3.02A
EL SEGUNDO, CA 90245

DBA/ DBA Name	Leased Area	Use	RQD. SF/1000SF	PARKING RQD
ZONE C				
Dish/genmobile	12708	OFFICE	1 space for each 300	42
Haus Laboratories	14551	OFFICE	1 space for each 300	48
Marmalade Cafe	5409	RESTAURANT	1 space for each 75	75
Mendocino Farms HQ	6546	OFFICE	1 space for each 300	21
Wolf & Shepherd	11348	OFFICE	1 space for each 300	37
MotorTrend	5216	OFFICE	1 space for each 300	17
TOTAL	55778			240
ZONE A				
Container Store, The	22006	RETAIL	1 space for each 300	73
Dick's Sporting Goods	45059	RETAIL	1 space for each 300	140
Drybar	1484	SERVICE	1 space for each 300	5
Fidelity Investments	5000	OFFICE	1 space for each 300	16
HometGoods	28007	RETAIL	1 space for each 300	91
Miracle Smile Dentistry	2226	MEDICAL	1 space for each 200	11
Nail Garden	1484	SERVICE	1 space for each 300	5
Nordstrom Rack	23288	RETAIL	1 space for each 300	77
PetSmart	19698	RETAIL	1 space for each 300	65
Sauced	8553	RESTAURANT	1 space for each 75	114
Starbucks	1900	RESTAURANT	1 space for each 75	24
ULTA Beauty	10076	RETAIL	1 space for each 300	33
LoveLife	44950	RETAIL	1 space for each 300	150
Whole Foods Market	65658	RETAIL	1 space for each 300	183
TOTAL	279089			987
ZONE B				
Barry's Bootcamp	4594	FITNESS	1 space for each 150	30
California Fish Grill	2766	RESTAURANT	1 space for each 75	39
Code Ninjas	1381	SERVICE	1 space for each 300	4
Color Me Mine	1927	RETAIL	1 space for each 300	6
Hammer & Nails Grooming Shop for Guys	1488	SERVICE	1 space for each 300	4
Hot 8 Yoga	6020	FITNESS	1 space for each 150	40
Legacy Dance Academy	6793	SERVICE	1 space for each 300	22
VACANT	3081	RETAIL	1 space for each 300	10
Northern Cafe	2816	RESTAURANT	1 space for each 300	40
One Medical	3705	MEDICAL	1 space for each 200	18
Orange Twist	2394	SERVICE	1 space for each 300	7
Pinkberry	902	RESTAURANT	1 space for each 75	12
Snip-Its	1300	SERVICE	1 space for each 300	4
StretchLab	1154	SERVICE	1 space for each 300	4
Sylvan Learning Center	1232	SERVICE	1 space for each 300	4
Breeze Pediatric Dentistry	1078	SERVICE	1 space for each 300	3
The Now, A Massage Boutique	2010	SERVICE	1 space for each 300	6
The Works Food Hall	2662	RESTAURANT	1 space for each 75	38
Veggie Grill	2601	RESTAURANT	1 space for each 75	37
Oath Pizza	800	RESTAURANT	1 space for each 75	13
VACANT	3521	RESTAURANT	1 space for each 75	49
TOTAL	54225			389
OVERALL TOTAL	389092			1616

ZONE	BUILDING AREA	SITE AREA	PARKING RQD	PARKING PROVIDED	ADA PARKING	F.A.R.	LAND AREA
ZONE A	279089	962582	987	1313	44	0.275	2.46
ZONE B	54225	243203	389	278	11	0.214	3.25
ZONE C	55778	239137	240	319	14	0.217	3.32
TOTAL	389092	1444922	1616	1910	69	0.255	2.7

#	DATE	ISSUE
1	05.01.2025	PERMIT RESUBMITAL

PROJECT NUMBER: 2208A_01
DRAWN BY: AA
CHECKED BY: AA

PERMIT SET

SITE PLAN
G3.01

5/9/2025 11:35:51 PM THESE DRAWINGS ARE INSTRUMENTS OF SERVICE AND ARE THE SOLE PROPERTY OF ALVAREZ + STUDIO. ANY USE WITHOUT WRITTEN CONSENT IS PROHIBITED. DO NOT SCALE FROM THESE DRAWINGS.

CONTRACTOR SHALL COORDINATE WITH BUILDING DEPARTMENT FOR P.O.C. PRIOR TO INSTALLATION OF WET & DRY UTILITIES TO BUILDING. NOTIFY ARCHITECT/ENGINEERS IMMEDIATELY IN CASE OF ANY DISCREPANCIES.



7748 CLEARFIELD AVE. PANORAMA CITY, CA 91402
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SEABUTTER
TENANT IMPROVEMENT
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EL SEGUNDO, CA 90245

FINISHES							
CODE	LOCATION/APPLICATION	MANUFACTURER	STYLE/NAME & COLOR	GROUT/FINISH	CONTACT	COMMENTS	CLASS
ACT	ACOUSTIC CEILING TILES/ BOH	ARMSTRONG CEILINGS	CALLA 15/16" SQUARE LAY-IN/TEM#2820	WHITE	LISA NISBET LNISBET@ARMSTRONGCEILINGS.COM		
CG1	BLACK ALUMINUM CORNER GUARD	INPRO ARCHITECTURAL PRODUCTS	ALUMINUM ANODIZED BLACK CORNER GUARD - DW-AL11212-BLA	BLACK ALUMINUM	ELLEN O'BRIEN ELLENKOBRIEN@HOTMAIL.COM		
CP1	RATTAN CANE PANELS	FRANK SUPPLY OR EQUAL	W906 1" OPEN MESH 24" WIDTH OR EQUAL	NATURAL FINISH	ORDERS@FRCRS.COM P. 714.847.0707	STEAM RATTAN PRIOR TO INSTALL INTO FRAME. FOR PRODUCT TO EXPAND, CANING NEEDS TO BE UNDER TENTION BEFORE DRYING. REFER TO ELEVATION AND CEILING DETAIL F.M.I. GC TO PROVIDE SAMPLE TO ARCHITECT FOR APPROVAL. GC TO APPLY FLAMEOFF, FR CLEAR FIRE RETARDANT COATING TO FULL PANEL FRONT AND BACK PRIOR TO INSTALLATION.	
FA1a	BANQUETTE LEATHER	GARRETT LEATHER	NAT084 NATIVE MOHICAN	MOHICAN	AMY ORZECOWSKI AORZECOWSKI@GARRETTLEATHER.COM		
FA1b	BANQUETTE FAUX LEATHER	ERICA SHAMROCK	YOSEMITE COGNAC	COGNAC	ERICA SHAMROCK ES@ERICASHAMROCK.COM		
FRP	WALL FINISH/KITCHEN AND/OR BOH	CRANE COMPOSITES	GLASBORD / WHITE / 85	SMOOTH	BEST SOURCE		
FT1a	POLISHED CONCRETE FLOORS	BEST SOURCE	POLISHED CONCRETE	MEDIUM GLOSS	BEST SOURCE	REFER TO 03900 CONCRETE SPECIFICATION ON SHEET A002	
FT1b	FLOOR TILE/DINING ROOM /FOH	BEST TILE	LINK/12X24 RECTIFIED/ BOLT	LATICRETE #89 - SMOKED GRAY	JOHN DONAGHY JDONAGHY@BESTTILE.COM	GROUT LINES TO BE 1/8" OR LESS	
FT2	QUARRY FLOOR TILE/KITCHEN/BOH	METROPOLITAN CERAMICS	QUARRY BASICS/105 BUCKSKIN	LATICRETE #45 - RAVEN	JOHN DONAGHY JDONAGHY@BESTTILE.COM	GC TO PROVIDE Q3565 QUARRY BASE AT WALLS AND CABINetry. REFER TO FINISH PLAN AND DETAILS F.M.I.	
MT1	BLACK ANODIZED ALUMINUM METAL	BEST SOURCE MATCH SAMPLE BY ARCHITECT	BLACK MATTE FINISH METAL	N/A	BEST SOURCE		
PL1	PLASTIC LAMINATE	WILSONART OR EQUAL	WHITE MATTE	N/A	CHERYL ANDERSON CHERYL.ANDERSON@WILSONART.COM P. 339.927.6074		
PT1	PAINT	BENJAMIN MOORE	OC-19 SEA PEARL	REFER TO PAINT NOTES ON SHEET A003	MARION BEAULIEU MARION.BEAULIEU@BENJAMINMOORE.COM	REFER TO ELEVATIONS F.M.I. GC TO PROVIDE DRAW DOWN SAMPLES FOR ARCHITECTS APPROVAL.	
PT2	PAINT	BENJAMIN MOORE/HISTORICAL COLORS	689 RHINE RIVER	REFER TO PAINT NOTES ON SHEET A003	MARION BEAULIEU MARION.BEAULIEU@BENJAMINMOORE.COM	REFER TO ELEVATIONS F.M.I. GC TO PROVIDE DRAW DOWN SAMPLES FOR ARCHITECTS APPROVAL.	
PT3	PAINT	BENJAMIN MOORE	2061-20 CHAMPION COBALT	REFER TO PAINT NOTES ON SHEET A003	MARION BEAULIEU MARION.BEAULIEU@BENJAMINMOORE.COM	COMMENTS	
SS1a	SOLID SURFACE COUNTERTOP/ORDER COUNTER OPTION	CONCRETE COLLABORATIVE	PACIFICA SLAB/ALABASTER LMC+LYC+LBC	N/A	SAMANTHA ANDERSEN SAMANTHA@CONCRETE-COLLABORATIVE.COM P. 855.268.0800	GC TO PROVIDE A SAMPLE FOR ARCHITECTS APPROVAL	
SS1b	SOLID SURFACE COUNTERTOP/ORDER COUNTER OPTION	SILESTONE USA	LUSSO 908 110203 3CM EASED EDGE	N/A	STACEY WHITE STACEYW@COSENTINO.COM P.781.619.4696	GC TO PROVIDE A SAMPLE FOR ARCHITECTS APPROVAL	
SS2	SOLID SURFACE COUNTERTOP/BAR TOP, WHERE APPLICABLE	CAESARSTONE	ORGANIC WHITE 4600	N/A	YVONNE DUMAS YVONNE.DUMAS@CAESARSTONEUS.COM	GC TO PROVIDE A SAMPLE FOR ARCHITECTS APPROVAL	
TS1	BLACK METAL TRANSITION STRIP	SCHLUTER OR EQUAL	QUADEC TSDA- DARK ANTHRACITE	LATICRETE #45 - RAVEN	BRIAN HOLDEN B.HOLDEN@SCHLUTER.COM		
WB1	WOOD BASE	BEST SOURCE	WHITE OAK/NATURAL FINISH	NATURAL FINISH	BEST SOURCE	GC TO MATCH SAMPLE BY ARCHITECT. REFER TO ELEVATION AND CEILING DETAIL F.M.I. GC TO PROVIDE SAMPLE TO ARCHITECT FOR APPROVAL	
WD1	WOOD	BEST SOURCE	WHITE OAK/NATURAL FINISH	NATURAL FINISH	BEST SOURCE	GC TO MATCH SAMPLE BY ARCHITECT. REFER TO ELEVATION AND CEILING DETAIL F.M.I. GC TO PROVIDE SAMPLE TO ARCHITECT FOR APPROVAL	
WP1	3D FLUTED TILE	ARMOURCOAT	3D SCULPTURAL TILE/FLUTED FINISH: PT1	HIGH GLOSS	THOMAS LAUGHLIN TOM@USA.ARMOURCOAT.COM	GC TO FILL ALL SEAMS ND PREPARE FOR PAINT. REFER TO ELEVATIONS F.M.I.	
WT1	WALL TILE - 3" X 12"	WOW DESIGN	GRADIENT COLLECTION/BLUE MATT	LATICRETE #90 - LIGHT PEWTER	JOHN DONAGHY JDONAGHY@BESTTILE.COM	GROUT LINES TO BE 1/8". GC TO INSTALL HORIZONTAL STACK BOND. REFER TO ELEVATIONS F.M.I.	A
WT2	WALL TILE - 5" X 5"	NEMO TILE + STONE	CASABLANCA/ CLOUD	LATICRETE #45 - RAVEN	STEVEN WALLACE SWALLACE@NEMOTILE.COM	GROUT LINES TO BE 1/8". GC TO INSTALL HORIZONTAL STACK BOND. REFER TO ELEVATIONS F.M.I.	A

PLUMBING FIXTURE SCHEDULE

CODE	DESCRIPTION	MANUFACTURER	MODEL	COMMENTS	RESPONSIBILITY	
					FURNISHED	INSTALLED
ACCESSORIES						
A	B-2013 BOBRICK AUTOMATIC WALL MOUNTED FOAM SOAP DISPENSER - B-2013	BOBRICK WASHROOM EQUIPMENT, Inc.	B-2013	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
B	BOBRICK B-4288 CONTURA SERIES SURFACE MOUNTED MULTI-ROLL TOILET TISSUE DISPENSER	BOBRICK WASHROOM EQUIPMENT, Inc.	B-4288	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
C	BOBRICK B-5806X42 STRAIGHT GRAB BAR	BOBRICK WASHROOM EQUIPMENT, INC.	B-5806x42	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
D	WALL MOUNTED HAND DRYER	DYSON	AIRBLADE V AB12 WHITE	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I. GC TO PROVIDE POWER	GC	GC
E	BOBRICK HORIZONTAL BABY CHANGING STATION - KOALA KARE KB200-05SS	BOBRICK WASHROOM EQUIPMENT, Inc.	KB200-05SS	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
F	TOLSON OVAL PIVOT MIRROR - SURFACE MOUNTED FINISH: OIL RUBBED BRONZE SIZE: 23.75"W X 32"H	WWW.REJUVENATION.COM	C106998	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
G	MOP-BROOM HOLDER W/3 HOLDERS 24" W	BRADLEY CORPORATION	9953 BradEX	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
H	BOBRICK B-270 CONTURA SERIES SURFACE MOUNTED SANITARY NAPKIN DISPOSAL	BOBRICK WASHROOM EQUIPMENT, INC.	B-270	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
FIXTURE						
1	TOILET & TOILET SEAT COVER	KOHLER	KINGSTON K-84325-0 TOILET SEAT; LUSTRA K-4670-C	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
2	19" X 17" VITROUS CHINA WALL HUNG LAVATORY WITH SINGLE FAUCET HOLE. PROVIDED WITH HANGER PLATE	ZURN INDUSTRIES LLC.	Z5351	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
3	FLUSHOMETER	TOTO USA	TET1LA32#CP	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
4	MOPSINK, 24"X24"X10" DEEP, FLOOR MOUNTED, MOLDED STONE 'SMC' ONE PIECE HOMOGENEOUS PRODUCT, AND INTEGRAL DRAIN W. S.S. DOMED STRAINER & LINT BASKET 3" OUTLET	CRANE PLUMBING	MSB2424	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
5	JULY SINGLE-HANDLE BATHROOM SINK FAUCET	KOHLER	K-16027-4-G	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC
6	HERITAGE FAUCET, C.P.6" -10" ADJUSTABLE WALL MOUNTED C.C. SOLID CAST BRASS BODY, 1/4 TURN CERAMIC DISC CARTRIDGES, 19 LPM - 34LPM, BRASS LEVER HANDLES, VACUUM BREAKER, INTEGRALSTOPS, TOP BRACE & HOSE END	AMERICAN STANDARD	8354.112	REFER TO SHEET A031 FOR ADA MOUNTING REQUIREMENTS. REFER TO ENLARGED RESTROOM PLANS F.M.I.	GC	GC

LIGHT FIXTURE SCHEDULE

TYPE	MANUFACTURER	CATALOG #	LAMP TYPE	VOLTS	MOUNTING	CONTACT	COMMENTS	RESPONSIBILITY	
							FURNISHED	INSTALLED	
A1	3G LIGHTING	3G-PDL33RF-7H-30-H90-27K-40D-120-RDIM-WH-WI-WCN-WC-C120-SF60 -WHITE FINISH	31W LED 2700K	120V	PENDANT	LARA ROBERTSON LROBERTSON@BOSTONLIGHTSOURCE.COM	HEIGHT AFF: 12'-0" AFF. ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	GC	GC
A2	JUNO TRACK & HEAD	TRAC-MASTER ONE CIRCUIT TRAC STSTEM 4' TYP TRACK TRAC-LITES WHITE R620L-27K-90CRI-PDIM-VBS-BL-AHR620 BLCK	15W 2700K	120 VOLTS	RECESSED DOWNLIGHTS	LARA ROBERTSON: 678.877.0700 LROBERTSON@BOSTONLIGHTSOURCE.COM	HEIGHT AFF: 10'-6". G.C. IS RESPONSIBLE FOR FURNISHING ALL REQUIRED LAMPS. ALL LIGHTING TO BE ON DIMMERS(MUST DIM TO 1%)	GC	GC
B	3G LIGHTING	3G-DL33RF-30-H90-27K-40D-120-DIM-WT-WI-NCF-SF60	31W LED 2700K	120V	RECESSED	LARA ROBERTSON LROBERTSON@BOSTONLIGHTSOURCE.COM	ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	GC	GC
B1	3G LIGHTING	3G-DL33RF-30-H90-27K-40D-120-DIM-WT-WI-NCF-SF60	31W LED 2700K	120V	RECESSED	LARA ROBERTSON LROBERTSON@BOSTONLIGHTSOURCE.COM	ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	GC	GC
C	KNOLL, INC.	MUTTO UNFOLD PENDANT LAMP SKU: 14247 FINISH: WHITE	90+ LIGHTING A19 BULB 9W 2700K SKU: SE-350.089 ENGINEERS AND G.C. ELEC. CONTRACTOR TO VERIFY COMPATIBILITY OF BULB SPEC. TO FIXTURES.	120V	PENDANT	REBECCA ZEMAN REBECCAZEMAN@ORI.COM	HEIGHT AFF: 7'-0" AFF. ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	GC	GC
D	LITHONIA LIGHTING	CPANEL LED CPANEL 2X4 AL06 SWWW M2 00194995124916	55W LED 4000K 6000 LUMENS	120V/277V	RECESSED	LARA ROBERTSON LROBERTSON@BOSTONLIGHTSOURCE.COM		GC	GC
F	REJUVENATION	A6921 FINISH: OIL RUBBED BRONZE SHADE FINISH: OPAL SOCKET: E26	7.5W LED 2700K	120V	SURFACE	WWW.REJUVENATION.COM	REFER TO ELEVATIONS FOR HEIGHT AFF. ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	GC	GC

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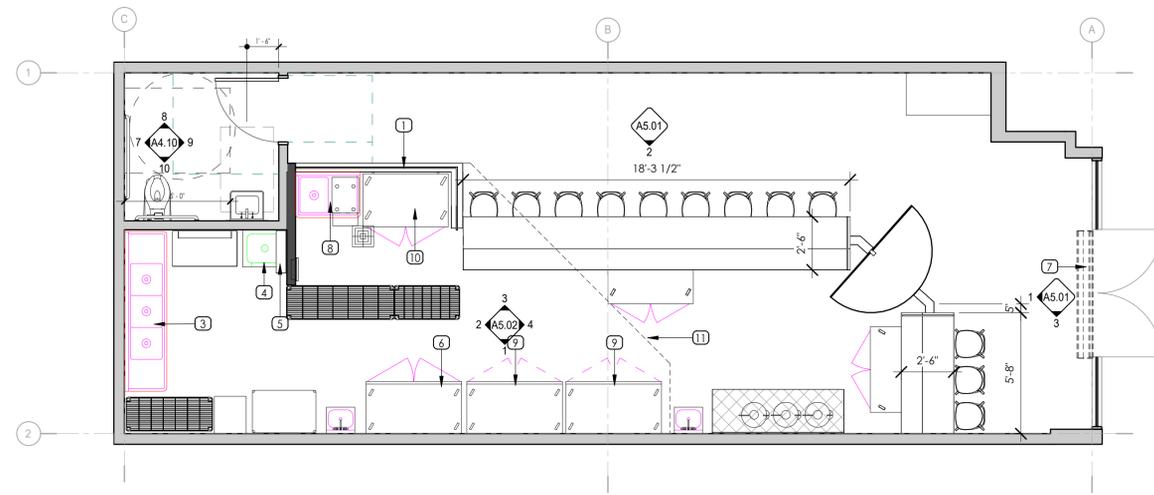
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SCHEDULES

G4.01

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FLOOR PLAN - LEVEL 1
A2.10 1/4" = 1'-0"

FLOOR PLAN GENERAL NOTES

- A. FLOOR PLAN WALL DIMENSIONS ARE TO FACE OF FINISH UNLESS OTHERWISE NOTED. DIMENSIONS TO CENTERLINES OF WALLS ARE TO CENTERLINE OF FRAMING.
- B. HINGE JAMB, TYP. 3" CLEARANCE TO THE WALL TO ACCOMMODATE DOOR HARDWARE.
- C. DOORS NOT TAGGED ARE (E) TO REMAIN. TAGGED DOORS ARE NEW UON.
- D. ALL INTERIOR PARTITIONS ARE TYPE A3, UON.
- E. APPLY ACOUSTIC SEALANT AT ALL (N) + (E) PARTITION LOCATIONS.
- F. ALL J-BOXES AND WALL PENETRATIONS TO BE ACOUSTICALLY SEALED.
- G. INFILL AT (E) PARTITIONS TO MATCH (E) FIRE RATING, IF REQUIRED.
- H. REMOVE ALL NON-CODE-REQUIRED LABELS FROM CONDUIT, PIPE, DUCTWORK, DEVICES AND SIMILAR ELEMENTS.
- I. GENERAL CONTRACTOR TO FURNISH AND INSTALL ALL CODE REQUIRED ROOM SIGNAGE, FACILE EXIT SIGNAGE AND EGRESS SIGNAGE.
- J. PROVIDE ACOUSTIC BATT INSULATION AT ALL NEW PARTITIONS, UON.
- K. REVIEW WALL MOUNTED TRANSFER GRILL LOCATIONS WITH ARCHITECT PRIOR TO INSTALLATION.
- L. WATERPROOFING MEMBRANE ON THE CONCRETE SLAB TURNED UP AT LEAST FOUR INCHES (4") ON ALL DEMISING WALLS THROUGHOUT THE ENTIRE PREMISES. WATERTIGHT SEALS MUST BE MADE AT ALL PENETRATIONS THROUGH THE MEMBRANE. DEMISING AND PARTITION WALLS IN WET AREAS ARE REQUIRED TO BE CONSTRUCTED OF A WONDERBOARD™ OR SIMILAR WATER PROOF WALL BOARD MATERIAL TO PREVENT MOISTURE FROM AFFECTING ADJACENT SPACES.
- M. FOR PARTITION DETAILS SEE SHEET A9.02

FLOOR PLAN SHEET NOTES

- 1 (N) 3/8" THICK QUICK TEMPERED GLASS SNEEZE GUARD. 5'-0" ABOVE FF
- 3 3-COMP SINK
- 4 MOP SINK
- 5 MOP HANGER W/ CHEMICAL SHELF
- 6 REACH IN FREEZER
- 7 AIR CURTAIN
- 8 PREP SINK
- 9 REACH-IN REFRIGERATOR
- 10 UNDERCOUNTER REFRIGERATOR
- 11 SOFFIT LINE ABOVE

PARTITION LEGEND

PLAN INDICATION

- INDICATES PARTITION TYPE
- INDICATES STUD / FURRING SIZE
- NEW (N) NON-RATED INTERIOR PARTITIONS AND FURRING WALLS
- EXISTING (E) NON-RATED INTERIOR PARTITIONS AND FURRING WALLS
- GLAZING
- NO WORK IN THIS AREA
- NEW MILLWORK

STUD / FURRING SIZE SCHEDULE

TAG	STUD SIZE (WOOD)
1	3/4"
2	1 1/2"
3	2 1/2"
4	3 1/2"
6	5 1/2"
8	7 1/4"
10	9 1/4"
12	11 1/4"



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FLOOR PLAN

A2.10





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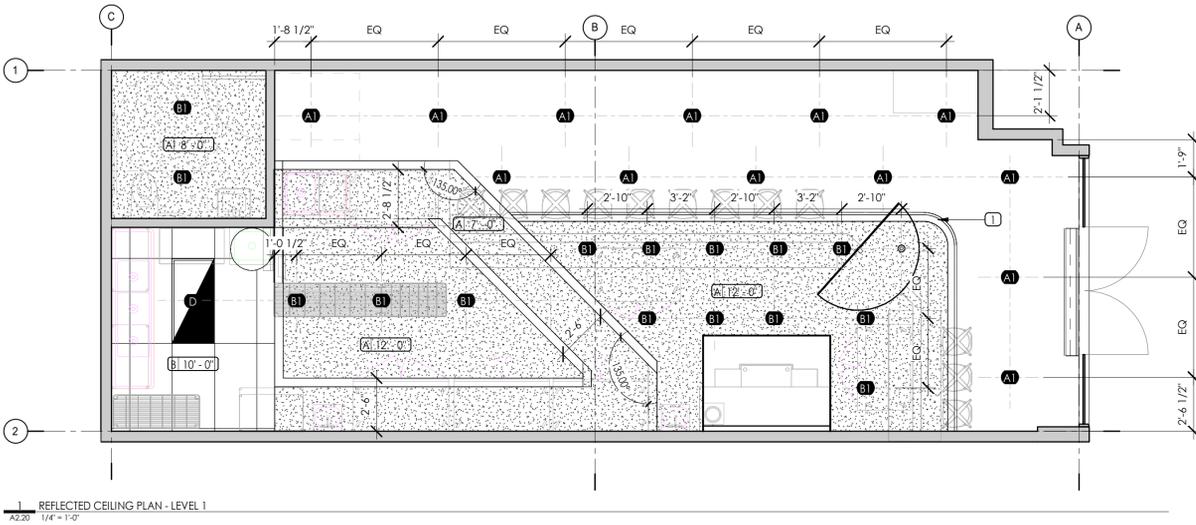
RCP GENERAL NOTES

- A. REFER TO A0.20 SERIES FOR LIGHT FIXTURE SCHEDULE.
- B. CEILING HEIGHT IS X'X" TYP. UON.
- C. LIGHTS NOT IDENTIFIED ARE (E) TO REMAIN
- D. FOR TYPICAL SUSPENDED CEILING DETAILS SEE SHEET A9.10
- E. FOR LIGHTING TYPES AND LAYOUT SEE ELECTRICAL DRAWINGS
- F. ALL GYPSUM BOARD CEILINGS PAINTED P-, UON
- G. ALL EXPOSED CEILING TO BE PAINTED P-, UON
- H. PAINT ALL EXPOSED CONDUITS, SPRINKLER PIPES, ETC. P-, UON. ALL EXPOSED DUCTWORK TO BE HARD SPIRAL DUCTS WITH EXPOSED UNPAINTED FINISH
- I. ALL RECESSED LIGHTING FIXTURES IN INSULATED SOFFITS TO BE **I.C. RATED**
- J. ALL PENDANT LIGHT LOCATIONS, ELEVATIONS AND MOUNTING HEIGHTS TO BE CONFIRMED BY ARCHITECT.
- K. ALL ACOUSTICAL CEILINGS ARE TO BE CENTERED IN ROOM, UON. INSTALL WITH GRID OR CEILING TILE CENTERED AS SHOWN ON THE RCP.
- L. CENTER LIGHT FIXTURES AND SPRINKLER HEADS IN CEILING TILES, UON.
- M. PROVIDE ACOUSTIC BOOTS AT ALL AIR TRANSFER LOCS AT FULL HT. WALLS AT MEETING RMS, OFFICES, AND PHONE RMS. LOCATE ABOVE CLG. TILES INSIDE ROOM. PROVIDE MIN 8" ACOUSTICALLY LINED FLEX DUCT AT ALL RETURN AIR GRILLES IN MEETING ROOMS.
- N. ALL SPRINKLER HEADS IN GYPSUM BOARD CEILINGS TO BE CONCEALED.
- O. LOCATION OF ALL NEW GYP BD CLG RELATED ITEMS INCLUDING, BUT NOT LIMITED TO, STROBES, SMOKE DETECTORS, SPRINKLERS, ACCESS PANELS, AIR GRILLES, LIGHT FIXTURES, ETC. TO BE REVIEWED AND APPROVED BY ARCH PRIOR TO BEGINNING OF WORK.
- P. REMOVE ALL NON-CODE REQUIRED LABELS / NON-SAFETY LABELS FROM CONDUIT, PIPE, DUCTWORK, SYSTEM DEVICES, AND NEW STRUCTURAL MEMBERS WHERE EXPOSED
- Q. PROVIDE TAPED IN 'SLOT' DIFFUSERS AT ALL GYP BD CEILING
- R. ALL EXTERIOR WINDOWS TO RECEIVE BUILDING STANDARD MANUAL ROLLER SHADES: (MANUFACTURER), (PRODUCT), (OPENNESS), (COLOR). SHADES TO BE RECESSED INTO CEILING WITH BLDG STANDARD SHADE POCKET ENCLOSURE. PROVIDE DUAL SHADES WHERE INDICATED BY SHEET NOTE.
- S. REVIEW FINAL SWITCHING, ZONING, AND CONTROLS OF LIGHTING WITH CLIENT, ARCHITECT, AND PM PRIOR TO START OF CONSTRUCTION
- T. PROVIDE AND INSTALL T24 LIGHTING CONTROL CONSISTENT WITH BUILDING STANDARD AND REVIEW WITH CLIENT, ARCHITECT, AND PM AS PART OF THE DESIGN-BUILD DRAWING PROCESS.
- U. AT EXPOSED CEILINGS, CONDUITS TO BE RUN TIGHT TO THE STRUCTURE. VERIFY PATHWAYS WITH ARCHITECT PRIOR TO INSTALLATION.
- V. NO CONDUITS, OR PIPES OF ANY TYPE SHALL BE EXPOSED ABOVE FOOD PREPARATION, FOOD STORAGE, AND UTENSIL WASHING AREAS

RCP SHEET NOTES

CEILING LEGEND & SCHEDULE

-  TYPE C:
NO CEILING (EXPOSED STRUCTURE)
-  EXISTING GYPSUM BOARD
-  TYPE A:
NEW GYPSUM BOARD
DETAIL 8/A9.10
-  TYPE B:
SUSPENDED T-BAR GRID CEILING SYSTEM
DETAIL 1/A9.10



LIGHTING FIXTURE SCHEDULE

LIGHTING INDICATED FOR ILLUSTRATIVE PURPOSES ONLY. FINAL LIGHTING TYPES, LOCATIONS, AND TITLE 24 ENERGY COMPLIANCE TO BE INDICATED ON ELECTRICAL DRAWINGS. ELECTRICAL DRAWINGS WILL BE PROVIDED UNDER SEPARATE PERMIT.

TYPE	DESCRIPTION	MANUFACTURER	MODEL	COMMENTS	COUNT
A1	PENDANT	3G-LIGHTING	3G-PDL33RF-7H-30-H90-27K-40D-120-RDIM-WH-WI-WCN-WC-C120-SF60	HEIGHT AFF: 12'-0" AFF. ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	13
B1	RECESSED	3G-LIGHTING	3G-DL33RF-30-H90-27K-40D-120-DIM-WI-WI-NCF-SF60	ALL LIGHTING TO BE ON DIMMERS (0-10V)(MUST DIM TO 1%)	16
D	RECESSED	LITHONIA LIGHTING	CPANL 2X4 AL06 SWW7 M2		1



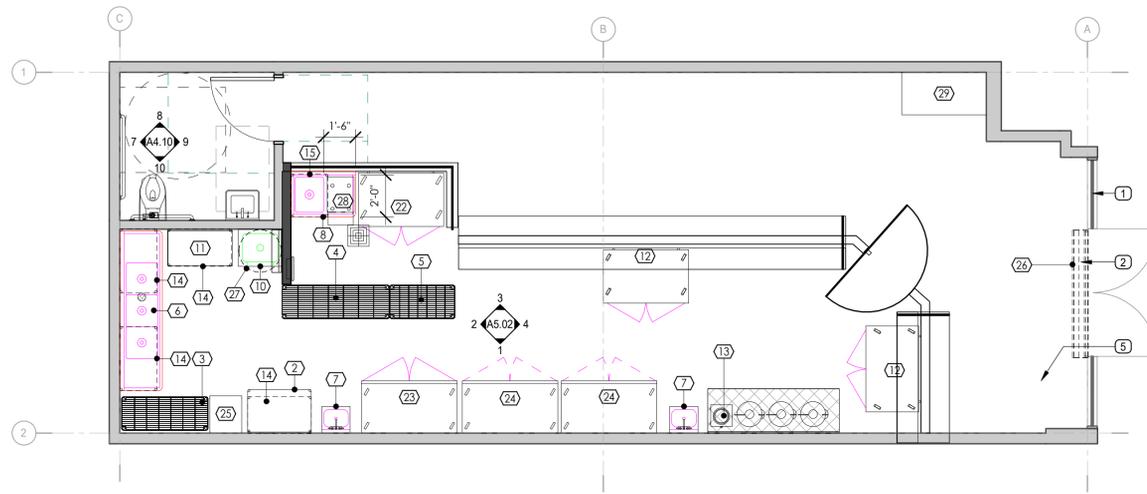
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REFLECTED CEILING PLAN

A2.20



1 EQUIPMENT PLAN - LEVEL 1
A2.30 1/4" = 1'-0"

EQUIPMENT GENERAL NOTES

- A. FOR GENERAL NOTES SEE A2.10
- B. NO CONDUITS, OR PIPES OF ANY TYPE SHALL BE EXPOSED ABOVE FOOD PREPARATION, FOOD STORAGE, AND UTENSIL WASHING AREAS
- C. ALL NEW AND REPLACEMENT FOOD-RELATED AND UTENSIL-RELATED EQUIPMENT SHALL BE CERTIFIED OR CLASSIFIED FOR SANITATION BY AN AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) ACCREDITED CERTIFICATION PROGRAM.
- D. ALL EQUIPMENT, INCLUDING SHELVING, MUST BE SUPPORTED BY SIX (6) INCH HIGH, EASILY CLEANABLE LEGS, COMMERCIAL CASTORS, OR COMPLETELY SEALED IN POSITION ON A FOUR (4) INCH HIGH CONTINUOUSLY COVERED BASE OR CONCRETE CURB TO FACILITATE EASE OF CLEANING.

DRYFOOD STORAGE CALCULATIONS

REQUIRED STORAGE AREA:

25% OF KITCHEN AREA = 337 SF x 0.25 = 84.25
84.25 x .96 = 80.88' REQUIRED

PROVIDED STORAGE AREA:

METAL SHELVING = (1.5x5) = 7.5'
(1.5x4) = 6.0'
(1.75x2.5) = 4.375'
(1.75x5) = 8.75'
7.5' x 4 TIERS = 30'
6.0' x 8 TIERS = 48'
4.375' x 3 TIERS = 13.125'
8.75' x 1 TIER = 8.75'

TOTAL: 99.875' PROVIDED > 80.88' REQUIRED

EQUIPMENT SHEET NOTES

- 1 ALL STOREFRONT WINDOWS ARE FIXED
- 2 EXTERIOR DOORS ARE SELF CLOSING
- 5 CONDIMENT STATION, TRASH AND RECYCLING CHUTES



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EQUIPMENT SCHEDULE

TYPE	DESCRIPTION	MANUFACTURER	MODEL	Count	ELECTRICAL								WATER		WASTE		GAS		COMMENTS		
					VOLTS	Hz	PHASE	FL AMPS	KW	HP	NEMA PLUG	R.I.H.	COLD	HOT	DIRECT	INDIRECT	SIZE	BTUH			
1	RICE COOKER	PROCTOR SILEX	37540	3																	
2	DUNNAGE RACK	NEW AGE	2008	1																	NEW
3	STORAGE SHELVING 18X48	CENTAUR	TBD	1																	EXISTING
4	STORAGE SHELVING 18X60	CENTAUR	TBD	2																	EXISTING
5	STORAGE SHELVING 18X36	CENTAUR	TBD	1																	EXISTING
6	3-COMPARTMENT SINK	ADVANCE TABCO	FC-3-1818-18RL-X	1																	EXISTING
7	WALL MOUNT HAND SINK	Krowne Metal	HS-30L	2																	EXISTING
8	PREP SINK	ADVANCE TABCO	FC-1-1420-18R	1																	EXISTING
9	MOP HANGER WITH CHEMICAL SHELF	TBD	TBD	1																	EXISTING
10	MOP SINK	GSW	SE2424FM	1																	EXISTING
11	CLEAN TANK	CXP-006	1																		EXISTING
12	UNDERCOUNTER REFRIGERATOR	DUKERS	DSP48-1252	2																	NEW
13	SOUP WARMER	NEMCO	6103A	1																	NEW
14	WALL GRID SHELVING UNIT	CENTAUR	C1430C	5																	EXISTING
15	WALL GRID SHELVING UNIT	CENTAUR	C1424C	2																	EXISTING
17	CONVEYOR OVEN ELEC	OVENTION	CONVEYOR C2000-3	1																	EXISTING
18	EXHAUST SYSTEM	CAPTIVEAIRE	DU50HFA	1																	EXISTING
19	SANDWICH SALAD UNIT	TRIMARK	KMST-48	1																	EXISTING
20	SPEED RAIL	TBD	TBD	1																	EXISTING
21	FRONT COUNTER	CUSTOM	CUSTOM	1																	EXISTING
22	UNDERCOUNTER REFRIGERATOR	TRUE	TUC-48-HC	1																	EXISTING
23	REACH IN FREEZER	KINTERA	KTM2F	2																	EXISTING
24	REACH IN REFRIGERATOR	KINTERA	K8M2R	2																	EXISTING
25	EMPLOYEE LOCKERS	Saltbury Industries	18-541.61	1																	EXISTING
26	AIR CURTAIN	CURTRON	TBD	1																	EXISTING
27	WATER HEATER	AOSMITH	DEL-40	1	240	60	3		12												EXISTING
28	Gourmet Series Undercounter Ice Maker	Ice O Matic	UCC060A	1																	EXISTING
29	STAINLESS STEEL WORKTABLE	Eagle Group	T2448B	1																	

ALL CUSTOM STAINLESS STEEL TO BE DONE BY A N.S.F. APPROVED FABRICATOR
 FS - INDIRECT WASTE TO FLOOR SINK
 DS - DIRECT WASTE TO SEWER LINE
 SC - SELF CONTAINED
 ACH - ABOVE COUNTER HEIGHT
 D - DIRECT CONNECTION
 C - CONVENIENCE OUTLET
 FLS - FLOOR STUB OUT
 DC - DROPPED CORD
 O - OWNER
 GC - GENERAL CONTRACTOR
 EC - ELECTRICAL CONTRACTOR
 R.I.H. - ROUGH IN HEIGHT
 A.C.H. - ABOVE COUNTER HEIGHT

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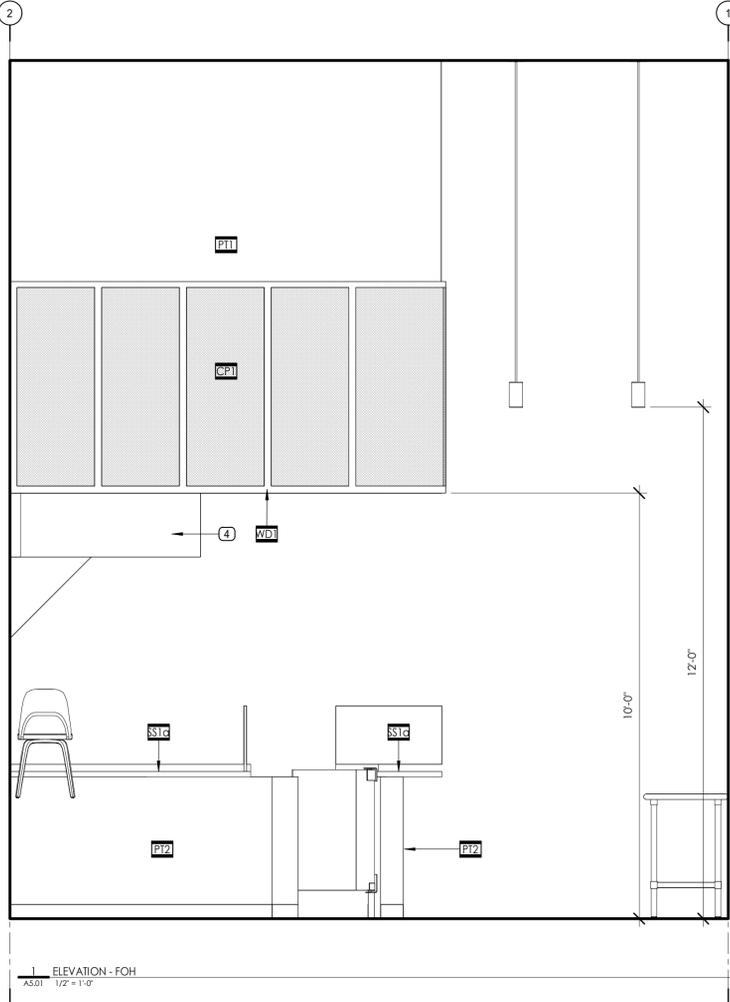
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EQUIPMENT PLAN

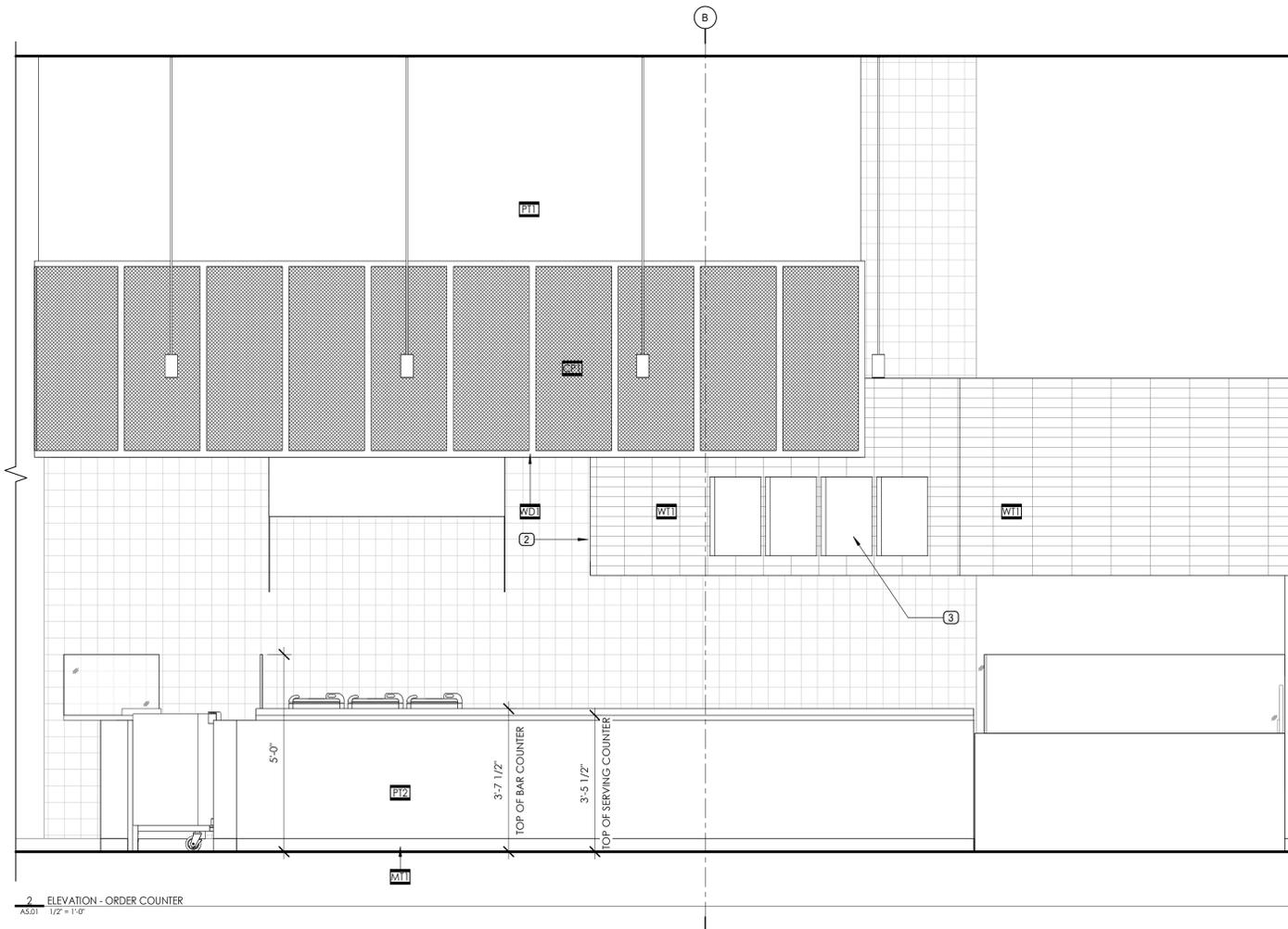
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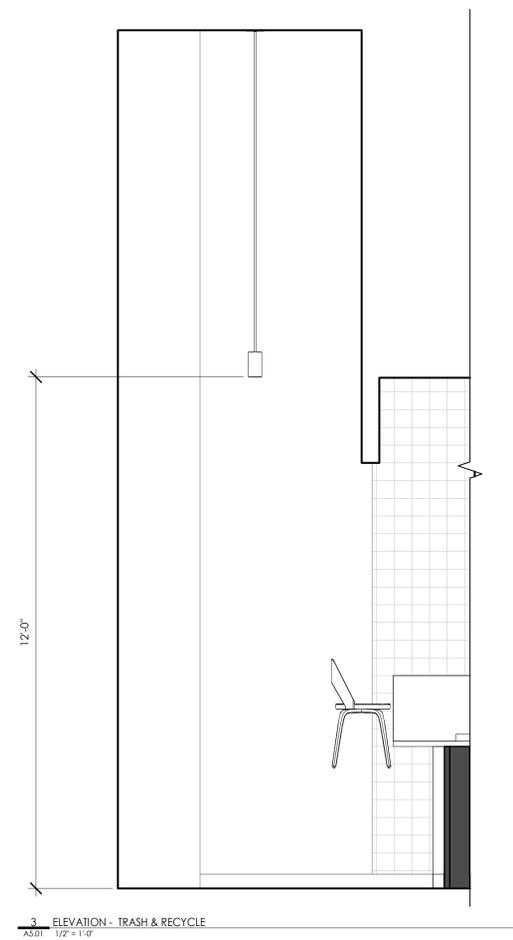
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1 ELEVATION - FOH
AS01 1/2" = 1'-0"



2 ELEVATION - ORDER COUNTER
AS01 1/2" = 1'-0"



3 ELEVATION - TRASH & RECYCLE
AS01 1/2" = 1'-0"

INTERIOR ELEVATIONS GENERAL NOTES

A. FOR FINISHES, SEE A10.01

INTERIOR ELEVATIONS SHEET KEYNOTES

- 2 WRAP TILE AROUND SOFFIT RETURN AT THIS LOCATION
- 3 COORDINATE MENU INSTALLATION WITH OWNER AND SIGNAGE VENDOR
- 4 PICK UP SIGN TO BE STEM MOUNTED FROM UNDERSIDE OF SOFFIT. GC TO PROVIDE BLOCKING AS REQUIRED



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INTERIOR ELEVATIONS

A5.01



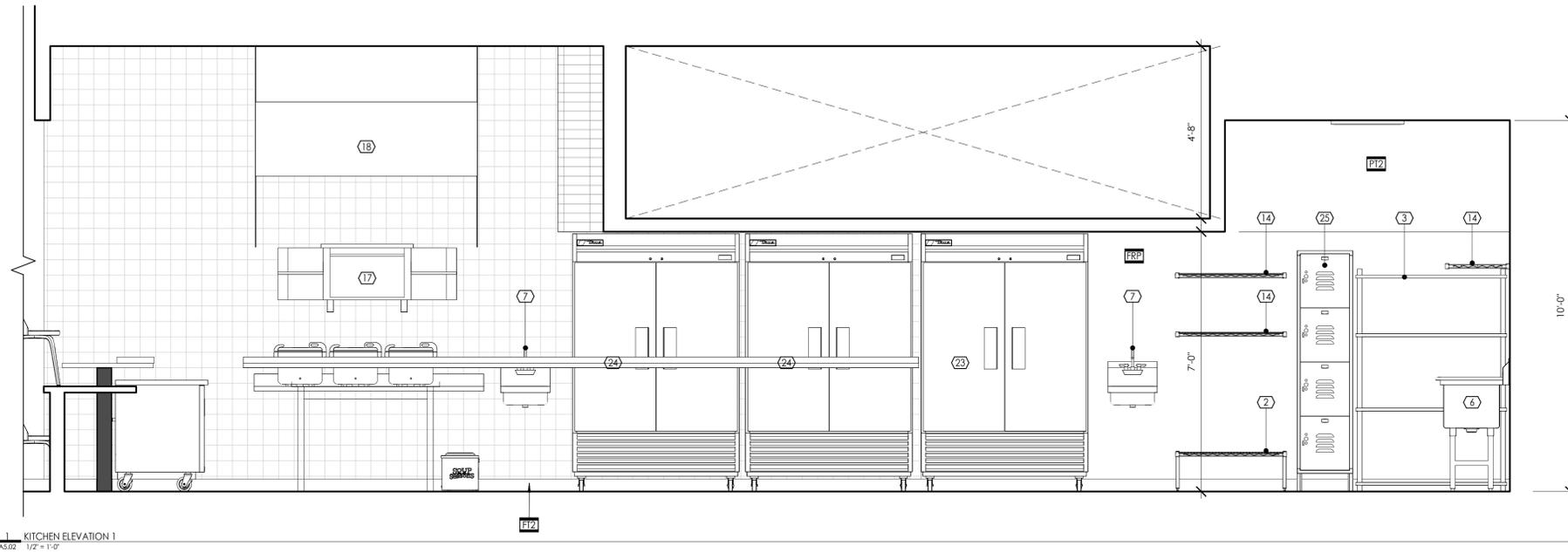
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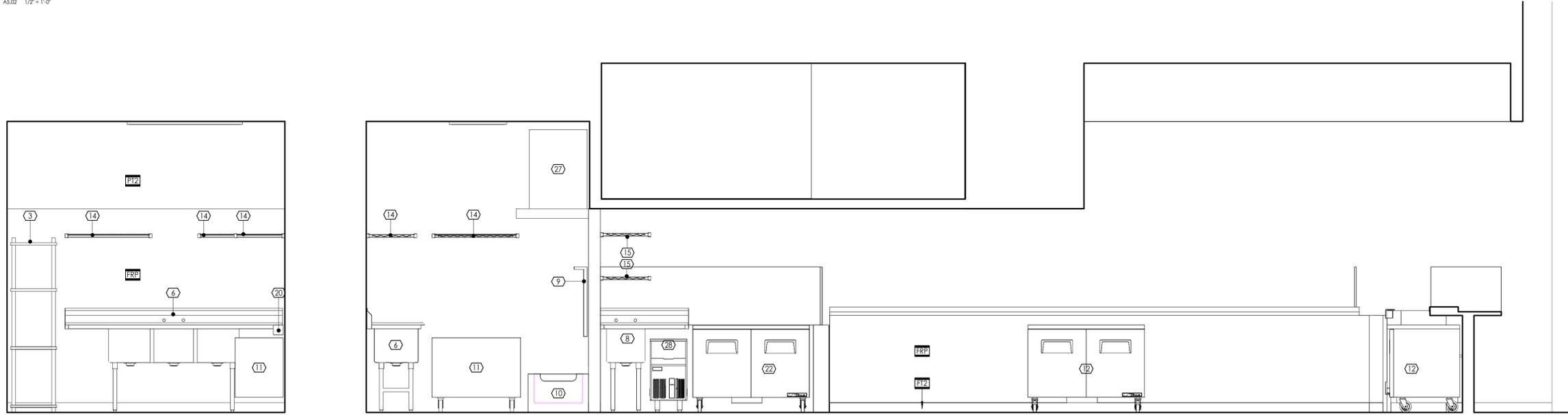
KITCHEN ELEVATIONS GENERAL NOTES

A. GENERAL NOTES

KITCHEN ELEVATIONS - SHEET KEY NOTES

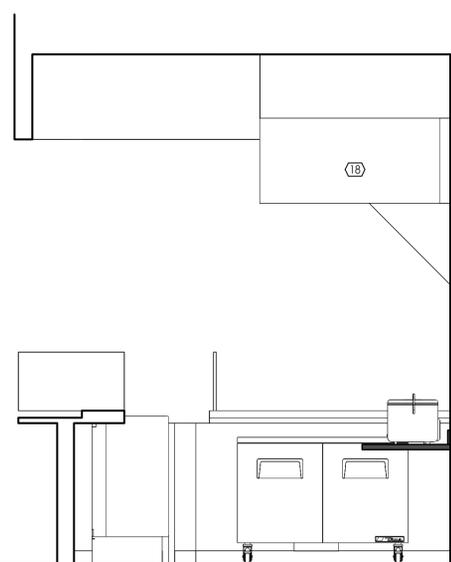


1 KITCHEN ELEVATION 1
A3.02 1/2" = 1'-0"



2 KITCHEN ELEVATION 2
A3.02 1/2" = 1'-0"

3 KITCHEN ELEVATION 3
A3.02 1/2" = 1'-0"



4 KITCHEN ELEVATION 4
A3.02 1/2" = 1'-0"

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KITCHEN ELEVATIONS

A5.02

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Planning Commission Agenda Statement

Meeting Date: June 12, 2025

Agenda Heading: NEW BUSINESS

Item Number: C.3

TITLE:

Three-Month Update for the Approved Axe-Throwing Activity at Brewport Tap House (EA-1166 Revision B and Administrative Use Permit No. AUP 16-11 Revision B)

RECOMMENDATION:

1. Receive and file the Staff Presentation.
2. Alternatively, discuss and take other action related to this item.

FISCAL IMPACT:

None.

BACKGROUND:

On January 7, 2025, Brewport Tap House restaurant submitted an application to revise existing approvals, specifically to expand the onsite sale and consumption of beer, wine, and distilled spirits into a 120 squared foot outdoor area and provide an outdoor axe-throwing cage at the rear (northeast) corner of the lot.

After considering the request, on February 20, 2025, the Community Development Director approved the Administrative Use Permit Revision, allowing the expansion of on-site sale and on-site consumption of beer, wine, and distilled spirits (Type 47 ABC License) in one new outdoor accessory area. On March 13, 2025, the Planning Commission received and filed the Community Development Director's approval of Environmental Assessment No. EA-1166 Revision B and Administrative Use Permit No. AUP 16-11 Revision B with modifications to the Conditions of Approval as captured in the Planning Commission Meeting Minutes dated March 13, 2025 (attached).

The Planning Commission directed the applicant to:

1. Install signage at the axe-throwing cage location advising customers to "be good neighbors" to the surrounding area by keeping their voices/screams/yells down.

Three-Month Update for Previously Approved EA-1166 Revision B and Administrative Use Permit No. AUP 16-11 Revision B
June 12, 2025
Page 2 of 3

The Planning Commission directed staff to:

1. Conduct noise readings from the surrounding areas, including residential properties if permitted entry by the tenants/property owners, during times when the axe-throwing activity is being conducted to obtain noise levels of axe-throwing activity.
2. Conduct unannounced noise readings during times when the axe-throwing activity is being conducted to obtain noise levels produced during the use of the area by customers while conducting axe-throwing activity.
3. Report back to the Planning Commission in 3 months from the date of approval to provide an update on the operation of the facility, their adherence to the Conditions of Approval, and include information on whether any Police Department calls are received after 8:00 P.M. regarding the accessory axe-throwing amenity.

DISCUSSION:

Between March and June 2025, Planning staff conducted unannounced noise readings during the axe-throwing activities (refer to table 1) and confirmed that signage was posted at the axe-throwing cage reminding customers to keep noise levels down.

Table 1

Date of Inspection	Time of Inspection	Location of Inspection	Conclusion
3/26/25	5:15 PM	200-204 Main Street (alley and nearby residential properties)	Noise levels below standard.
4/15/25	11:30 AM	200-204 Main Street (alley and nearby residential properties)	Signage was installed. Noise levels below standard.
4/16/25	6:30 PM	200-204 Main Street (alley)	Not in use.
5/17/25	3:30 PM	Inside apartment C at	Noise levels below standard.

**Three-Month Update for Previously Approved EA-1166 Revision B and
Administrative Use Permit No. AUP 16-11 Revision B
June 12, 2025
Page 3 of 3**

		205 Standard St	
5/17/25	4 PM	Inside apartment F at 205 Standard St	Noise levels below standard.

Staff will deliver a brief presentation on these findings at the June 12, 2025, Planning Commission Meeting.

CITY STRATEGIC PLAN COMPLIANCE:

Strategy D: Implement community planning, land use, and enforcement policies that encourage growth while preserving El Segundo's quality of life and small-town character.

PREPARED BY:

Jazmin Farias, Planning Technician

REVIEWED BY:

Eduardo Schonborn, AICP, Planning Manager

APPROVED BY:

Michael Allen, AICP, Community Development Director

ATTACHED SUPPORTING DOCUMENTS:

1. 2025 03-13 PC Meeting Minutes
2. Approval Letter with Signed Conditions of Approval



**MINUTES OF THE
EL SEGUNDO PLANNING COMMISSION
Regularly Scheduled Meeting**

March 13, 2025

CALL TO ORDER

Chair Maggay called the meeting to order at 5:32 p.m.

ROLL CALL

Present: Chair Maggay
Present: Vice Chair Inga
Present: Commissioner Christian

Also present: Michael Allen, AICP, Community Development Director
Also present: Eduardo Schonborn, AICP, Planning Manager
Also present: Joaquin Vazquez, City Attorney
Also present: Paul Samaras, AICP, Principal Planner
Also present: Maria Baldenegro, Assistant Planner
Also present: Jazmin Farias, Assistant Planner

PLEDGE OF ALLEGIANCE

Chair Maggay led the pledge.

PUBLIC/WRITTEN COMMUNICATIONS

None.

A. CONSENT

1. Approval of Planning Commission Meeting Minutes:

- February 13, 2025

MOTION: Approve the minutes.

Moved by Commissioner Inga, second by Commissioner Christian.

Motion carried, 3-0, by the following vote:

Ayes: Maggay, Inga, and Christian

Consent Item 2 and 3 pulled by the Planning Commission.

2. A Request to Expand the Areas of On-site Sale and Consumption of Beer,

Wine, and Distilled Spirits at an Existing Restaurant (Brewport Tap House). (Environmental Assessment No. EA-1166 and Administrative Use Permit No. AUP 16-11 Revision B). (JF)

Assistant Planner Jazmin Farias presented the staff report regarding the proposed request to expand onsite sale and consumption of beer, wine, and distilled spirits into one new outdoor accessory area comprised of a 120 square-foot outdoor axe throwing cage located at the rear northeast corner of the lot.

- Chair Maggay inquired where the noise readings were done and if they were doing while the axe throwing activity was occurring. Jazmin stated that they were done at the project site while axe throwing activity was occurring and not occurring.
- Commissioner Inga inquired if the accessory activity is a new amenity or existing. Jazmin stated that the activity would be a new area for alcohol consumption. Planning Manager Eduardo Schonborn stated that the amenity had been installed within the last couple of years as part as temporary outdoor dining during COVID and now that the outdoor dining area was removed, they are proposing a permanent accessory amenity.
- Commissioner Christian inquired if during the COVID temporary outdoor dining noise readings were done and if noise readings were done within the property boundaries of the nearby residents. Staff advised that no noise readings were conducted during the COVID temporary outdoor dining. Community Development Director Michael Allen added that Code Enforcement inquired if a noise reading could be done from a resident's home and access was not granted (via a code enforcement case/complaint).

Chair Maggay opened public communications.

- Applicant Kristian Krieger (restaurant owner) and Hatchet Hound (axe throwing owner) Matt McCullough explained that the axe throwing only occurs when the amenity is booked, and no walk-up service is available. They added that the amenity has been around for 4 years and is located in dead space area adjacent to the parking lot. Kristian stated that residents behind the restaurant have his direct phone number where they can report any issues. They also volunteered to reduce the hours of operation to 8pm for the axe throwing amenity to reduce noise. Other improvements have been made to the axe cage to mitigate noise to the surrounding uses.
- Commissioner Christina inquired the frequency of events as its driven by reservations and popular times for these reservations. Matt shared that it picks up during holiday season as they cater to corporate events; approximately 30 reservations a month and on slow months approximately 12 to 15 reservations. Popular times are earlier in the day from 12pm – 6pm.

- Chair Maggay inquired if the location of the amenity could be changed as the back of the cage faces the alley. Matt stated that another orientation will not work as the space is limited due to mechanicals that go to the building and the restaurant storage space.
- Chair Maggay inquired if there is signage up that says residents nearby, please keep it down. Matt stated that at the moment they do not have any but a coach is present at all times to take charge of the participants and concurred with adding signage as a form of mitigation.
- Resident Tony Martini who resides directly behind the Brewport parking lot expressed his concerns with the noise emitting from the project site; specifically the participants noise and not necessarily the axe throwing itself. He expressed his frustration with the situation as he is not able to relax in his home nor open the windows. He added that this amenity could be located inside the restaurant and played a video as an example of how loud the participants are.
- Resident John Vasak spoke on behalf of the residence adjacent to the restaurant and inquired if alcohol is allowed in the parking lot and believes that alcohol should not be permitted back there if indeed this is a parking lot. He also believes the amenity can be relocated inside or positioned elsewhere to reduce noise coming from the participants.
- Kristian advised that there is no room for the amenity inside the restaurant and added that alcohol would not be served only consumed in the axe throwing cage area.
- Matt stated that there would be no more than 20 people at a time within the axe throwing cage area as the area is not large enough to accommodate more.

Chair Maggay closed public communications.

Further communication from Planning Commission.

- Chair Maggay inquired if the axe throwing amenity itself needs a permit. Staff advised that it does not. Staff also shared that the area where the cage is located is dead space, it is not taking up parking spaces and clarified that the area itself is not part of the parking lot.
- Chair Maggay suggested to add a condition so that staff can monitor the activity at the site as he understands that a handful of approaches have been taken by the restaurant to mitigate sound and wants to ensure the Conditions of Approval are being adhered to. Staff advised that they could report back with findings.
- Commissioner Christian inquired if the permit could be revoked. City Attorney Joaquin Vazquez advise that any permit can be revoke upon due process and notice of a hearing.
- Staff inquired if the Planning Commission has operational standards that they consider important in terms of performance to give staff a threshold to determine if the site is in violation otherwise, we are limited to what the Conditions of Approval call out. Chair Maggay stated that he is

comfortable with the regular process and make it complaint driven; commissioner Inga concurred. Commissioner Christian stated he likes the concept of something more measurable as noise complaint calls can be manipulated. Staff suggested that a simple report back to Planning Commission can be done if consensus is not reached on operational standards.

- Planning Commissioners provided consensus to add the below additional conditions of approval:
 - Install signage at the axe throwing cage location advising customers to “be good neighbors” to the surrounding area by keeping their voice/screams/yells down.
 - Staff shall report back to the PC in 3 months to provide an update on the operation of the facility and their adherence to the Conditions of Approval. Chair Maggay is interested in knowing if any PD calls are received after the 8pm moving forward.
 - Staff shall conduct unannounced noise readings during times when the axe throwing activity is being conducted to obtain noise levels produced during the use of the area by customers while conducting axe throwing activity.
 - Staff shall attempt to conduct on-site noise readings from the surrounding residential properties (if permitted entry by the tenants/property owners) during times when the axe throwing activity is being conducted to obtain noise levels produced during the use of the area by customers while conducting axe throwing activity.

MOTION: Receive and file Community Development Director approval of Environmental Assessment No. EA-1166 Revision B and Administrative Use Permit No. AUP 16-11 Revision B with the modified conditions as stated above.

Moved by Commissioner Christian, second by Commissioner Inga.

Motion carried, 3-0, by the following vote:

Ayes: Maggay, Inga, and Christian

3. **Revision “A” to an Administrative Use Permit to Expand the Indoor and Outdoor Dining Areas and Allow the Sale of Beer, Wine, and Distilled Spirits for On-site Consumption at an Existing Restaurant (Environmental Assessment No. EA-1295, Revision A, Downtown Design Review No. DDR 24-01, and Administrative Use Permit No. AUP 20-03). (MB)**

Assistant Planner Maria Baldenegro presented the staff report regarding the proposed reconfiguration and expansion of the existing restaurant which triggers a modification to the existing AUP on file to capture the expansion of alcohol service for on-site consumption for both indoor and outdoor dining area expansions.

Chair Maggay opened public communications.

- Applicant representative Matthew Melo concurs with the findings and recommendations made by staff. He stated that the applicant is very excited to continue operating in El Segundo.

Chair Maggay closed public communications.

- Commissioner Inga inquired if the restaurant area that is increasing is a common area with the other tenants. Maria advised that the increased area is only for this restaurant and not the other tenants.

MOTION: Receive and file Community Development Director Approval of Revision A to Environmental Assessment No. EA-1295, Revision A, Downtown Design Review No. DDR 24-01, and Administrative Use Permit No. AUP 20-03.

Moved by Commissioner Inga, second by Commissioner Christian.

Motion carried, 3-0, by the following vote:

Ayes: Maggay, Inga, and Christian

B. NEW PUBLIC HEARINGS

None.

C. NEW BUSINESS

4. 2024 General Plan Implementation and Annual Housing Element Progress Reports. (PS)

Principal Planner Paul Samaras presented the staff report regarding updates related to the Community Development Department and a review of progress made in 2024 on each General Plan Element.

- Commissioner Christian inquired if the Code Violation cases had an increase or decrease compared to the last couple years. Paul advised that there was a slight decrease compared to the last couple years.
- Commissioners thanked staff for the update.

Chair Maggay opened public communications.

- None

Chair Maggay closed public communications.

MOTION: Not required.

D. UNFINISHED BUSINESS

None.

E. REPORTS – COMMUNITY DEVELOPMENT DIRECTOR OR DESIGNEE

Community Development Director Michael Allen shared that two planning commissioners have been selected by City Council and are expected to join the commissioners no later than the first meeting in April. He added that the contract with MIG was approved to proceed with the land use element update and the first meeting in April will be the appointment of a member of the Planning Commission to sit on the technical advisory committee.

Planning Manager Eduardo Schonborn shared that City Council continued the Zone Text Amendment regarding parking in the R-3 zone as they asked staff to do a couple modifications to that amendment.

F. REPORTS – PLANNING COMMISSIONERS

None.

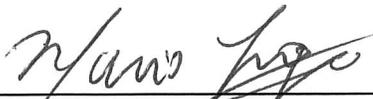
G. REPORTS – CITY ATTORNEY

None.

ADJOURNMENT — the meeting adjourned at 7:01pm.
The next meeting is scheduled for March 27, 2025, at 5:30 pm.



Michael Allen, Community Development Director



Kevin Maggay, Planning Commission Chair

MARIO INGA VICE CHAIR



City of El Segundo

Planning Division

March 17, 2025

Kristian Krieger
204 Main Street
El Segundo, CA 90245

Subject: Environmental Assessment No. EA-1166 and Administrative Use Permit
No. AUP 16-11 Revision B
Address: 200 – 204 Main Street, El Segundo, CA 90245

Dear Kristian Krieger:

On March 13, 2025 the Planning Commission received and filed the Community Development Director's approval with modified Conditions of Approval to the above referenced project, allowing the on-site consumption at a new outdoor accessory area comprised of a 120 square-foot outdoor axe throwing cage located along the rear northeast corner of the lot located at 200 – 204 Main Street. The approval is subject to the modified conditions in the attached Exhibit "A".

The decision is final unless you or another interested party appeals the decision to the City Council in writing with a filing fee of \$6,499.00 (additional fees applicable) within ten calendar days of the Commission's decision by March 23, 2025. Should no appeal be filed, the Planning Commission decision will be valid from the March 13, 2025, approval date.

If you have any questions regarding this matter, or need additional information, please feel free to call me at (310) 524-2342 or via email at jfarias@elsegundo.org.

Sincerely,

Jazmin Farias

Jazmin Farias
Assistant Planner

cc: Eduardo Schonborn, AICP, Planning Manager
P:\Planning & Building Safety\0 Planning\Projects\1151-1175\EA-1166 Revision B - Brewport AUP Amendment

Exhibit A
CONDITIONS OF APPROVAL

The Director of Community Development Department approved the proposed Revision B to the layout/floor plan, including the outdoor axe throwing cage, per the plans submitted to the City on January 7, 2025. In addition to all applicable provisions of the El Segundo Municipal Code (“ESMC”), Kristian Krieger representing Brewport Tap House (“Applicant”) and any successor-in-interest agrees to comply with the following provisions as conditions for the City of El Segundo’s approval of Administrative Use Permit No. AUP 16-11 Revision B (“Project Conditions”):

Planning

1. This approval authorizes the restaurant located at 200 – 204 Main Street (Brewport Tap House) to operate under a State of California Department of Alcoholic Beverage Control Type 47 (On-Sale General, Eating Place) license.
2. The restaurant dining and alcohol service hours are limited to Monday through Thursday, 11:00 A.M. to 12:00 A.M.; Friday, 11:00 A.M. to 1:00 A.M.; Saturday, 9:00 A.M. to 1:00 A.M.; and Sunday 9:00 A.M. to 12:00 A.M.
1. The rear outdoor accessory (axe throwing cage) area hours are limited to Monday – Sunday 11:00 A.M. to 8 P.M.
2. Food must be available for the indoor 1,943 square foot dining area, the 100 square foot outdoor dining area along the front of the restaurant and the 376 square foot outdoor dining area in the rear area abutting the restaurant building during the hours listed above. Any change to the hours is subject to review and approval by the Community Development Director.
3. Food service, dining tables, and seating shall not be available in the rear 120 square-foot outdoor accessory (axe throwing cage) area or the area between the axe throwing cage and the restaurant.
4. The applicant shall install signage at the axe throwing location advising customers to be “good neighbors” to the residents in the area by keeping their voice, screams, yells down. Wording and location installation is subject to review and approval by the Community Development Director withing 30 days of the AUP approval (completion by April 13, 2025).
5. In accordance with the plans submitted on May 2, 2019 and approved by the CDD on July 12, 2019, the restaurant shall consist of the one existing building, one rear outdoor existing dining area, one outdoor existing dining area at the front of the building (in the public right of way), and one new outdoor accessory area described as follows:

- Building 1: A 5,088 square-foot single story building located on 200-204 Main Street. Building 1 includes a 1,943 square-foot dining area and a 2,120 square-foot comprised of a kitchen, storage, and merchandise area.
- Front outdoor dining area: A 100 square-foot outdoor dining area encroaching 30-inches into the public-right-of-way located along the front of the building.
- Rear outdoor dining area: A 376 square-foot covered outdoor dining area located on the northeast rear side of the building.
- Rear outdoor accessory area: A 120 square-foot rear outdoor accessory area comprised of an axe throwing cage.
- Outdoor rear storage (shed) area: A detached 120 square-foot accessory storage shed located on the northeast rear side of the lot.

Any subsequent modification to the approved project (including the approved floor plan, outdoor dining area(s), areas where alcohol will be served and consumed) shall be referred to the Community Development Director for approval or a determination regarding the need for Planning Commission review of the proposed modification.

6. Any subsequent modification to the approved project (including the approved floor plan, outdoor dining area(s), areas where alcohol will be served and consumed) shall be to the Community Development Director for approval or a determination regarding the need for Planning Commission review of the proposed modification.
7. The Community Development 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 caused to schedule a hearing before the Planning Commission regarding the status of the administrative use permit.
8. A maximum encroachment of 30-inches into the public right-of-way is allowed. The front outdoor patio must comply with this requirement.
9. No entertainment or dancing is permitted without prior approval pursuant to Title 4, Chapter 8 of the ESMC.
10. The restaurant operations including any entertainment must comply with ESMC §§7-2 regulating noise and vibration. No amplified sound is permitted in the outdoor dining areas and in the rear accessory area.
11. The applicant must maintain a sound/screen wall at the rear outdoor patio. The screen wall must continue to incorporate clear glass, plexi-glass, or other solid material to off-set any potential noise impacts to the residential uses resulting from the use of the patio to the satisfaction of the Community Development Director.

12. The applicant must install ½" acoustic sound absorbing cement board throughout the entire back of the axe throwing cage located in the rear outdoor accessory area. The sides of the axe throwing cage extending 4-feet from the target are and the roof must also be closed and sound insulated with acoustic sound absorbing cement boards to absorb sound and to off-set any potential noise impacts to the residential uses resulting from the use of the accessory outdoor area to the satisfaction of the Community Development Director.
13. The applicant must install and cover the back of the axe throwing cage with loose hanging ¼" rubber matting to soften any axes that miss the target to off-set any potential noise impacts to the residential uses resulting from the use of the accessory outdoor area to the satisfaction of the Community Development Director.
14. The applicant must install and cover the sides of the axe throwing cage with loose hanging ¼" rubber matting to soften any axes that hit the sides to off-set any potential noise impacts to the residential uses resulting from the use of the accessory outdoor area to the satisfaction of the Community Development Director.
15. The applicant must install end-gran targets (soft-fiber wood) for the axe throwing cage to absorb sound and off-set any potential noise impacts to the residential uses resulting from the use of the accessory outdoor area to the satisfaction of the Community Development Director.
16. Axes must be reduced to 1.5lb axes to off-set any potential noise impacts to the residential uses resulting from the use of the accessory outdoor area to the satisfaction of the Community Development Director.
17. If complaints are received regarding excessive noise, parking availability, lighting, building access, or other nuisances associated with the sale of beer, wine, and distilled spirits the City may, in its discretion, take action to review the Administrative Use Permit and add conditions or revoke the permit.
18. Staff shall report back to the Planning Commission in 3 months from the date of the AUP approval to provide an update on the operation of the facility and their adherence to the Conditions of Approval.
19. Staff shall conduct unannounced noise readings during times when the axe throwing activity is being conducted to obtain noise levels produced during the use of the area by customers while conducting axe throwing activity.
20. Staff shall attempt to conduct on-site noise readings from the surrounding residential properties (if permitted entry by the tenants/property owners) during times when the axe throwing activity is being conducted to obtain noise levels produced during the use of the area by customers while conducting axe throwing activity.

21. There shall be no exterior advertising of any kind or type indicating the availability of specific alcoholic beverage products.
22. The applicant shall obtain and maintain all licenses and comply with all regulations of the Alcoholic Beverage Control (ABC) Act (Business & Professions Code Section 23300) and the regulations promulgated by the Board, including the regulations set forth in 4 Cal. Code of Regs. §§55, *et seq.*
23. The applicant shall obtain the necessary approvals from the State of California Department of Alcoholic Beverage Control (ABC) for the expansion of the service area of beer, wine, and distilled spirits for onsite consumption. If the Applicant does not receive such approval by March 13, 2026 the City's approval will be null.
24. All employees serving beer and wine to patrons must enroll in and complete a certified training program approved by the State Department of Alcoholic Beverage Control (ABC) for the responsible sales of alcohol. The training must be offered to new employees on not less than a quarterly basis.
25. The licensee must have readily identified personnel to monitor and control the behavior of customers inside the building 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.
26. The applicant must pay the parking in-lieu fee for three parking spaces noted before the City issues a Certificate of Occupancy, pursuant to Ordinance No. 1429 and City Council Resolution.
27. The Applicant agrees to indemnify and hold the City harmless from and against any claim, action, damages, costs (including, without limitation, attorney fees), injuries, or liability, arising from the City's approval of Environmental Assessment No. EA-1166 Revision B or Administrative Use Permit No. AUP 16-11 Revision B. 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 approval of Environmental Assessment No. EA-1166 Revision B or Administrative Use Permit No. AUP 16-11 Revision B, 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.
28. Kristian Krieger representing Brewport Tap House shall acknowledge receipt and acceptance of the project conditions by executing the acknowledgement below.

Building and Safety

29. The restaurant shall not be occupied by more persons than allowed by the California Building Code, as adopted by the El Segundo Municipal Code (ESMC).

30. The restaurant and the associated outdoor seating shall comply with the California Building and Fire Code requirements, as adopted by the ESMC.
31. No tables, chairs, umbrellas, etc., for outdoor dining may be placed in areas required for ingress and egress as required by the latest adopted California Building Code.

Fire

32. The project shall comply with all requirements set forth by the California Code of Regulations Title 24 Parts 1-12 respectively.
33. The adopted edition of the California Code of Regulations, Title 24, Parts 1 through 12, and the El Segundo Fire Department Municipal Code shall apply at the time any architectural plans are submitted for construction permits.
34. Fire department access to the building and paths of egress shall be maintained clear at all times.

Police

35. The following type of live entertainment is prohibited: topless entertainment, adult oriented fashion shows, and other entertainment as regulated by the El Segundo Municipal Code.
36. Licensee(s) shall not require an admission charge or a cover charge for general admittance. There shall be no requirement to purchase a minimum number of drinks.
37. Persons who appear obviously intoxicated shall not be admitted into the licensed premises.
38. Aisles and hallways shall be kept clear in order to allow patrons to move freely about the licensed premises.
39. The quarterly gross sales of alcoholic beverages shall not exceed the gross sales of food during the same period. The licensee shall, at all times, maintain records which reflect separately the gross sale of food and the gross sales of alcoholic beverages of the licensed business. Said records shall be kept no less frequently than on a quarterly basis and shall be made available to Alcohol Beverage Control on demand.
40. No booth or group seating shall be installed which completely prohibits observation of the occupants.
41. The restaurant operator shall retain full control of all events with the subject premises. No premises may be sublet to an independent promoter for any purpose.

42. All patrons who appear under the age of 30 shall not be served or allowed to consume alcoholic beverage unless they provide proof of age by providing one of the following forms of identification:

- Valid driver's license.
- Valid State identification card.
- Valid passport.
- Current military identification.
- U.S. Government immigrant identification card.

A sign indicating this policy shall be prominently posted in a place that is clearly visible to patrons.

All forms of out-of-state identification shall be checked by the authorized representative of the owner of the licensed premises in the Driver's License Guide. Upon presentment to the authorized representative of the owner of the licensed premises, the patron's form of identification shall be removed from the patron's wallet or any plastic holder and inspected for any alterations through a close visual inspection and/or use of a flashlight or "Retro-reflective viewer" or other electronic device as approved by the Police Department.

43. Patrons who appear obviously intoxicated shall not be served any alcoholic beverages.

44. There shall be no promotions encouraging intoxication or drinking contests or advertisements indicating "Buy one drink, get one free," "Two for the price of one," "All you can drink for ...," or similar language. *Condition added by the*

45. The licensee(s) or an employee of the licensee(s) will be always present in any patio and outdoor accessory area when alcoholic beverages are being served or consumed. An alternative is to have at least two (2) cameras monitoring the patio/outdoor accessory area and should be capable of distinguishing unauthorized persons in the patio and accessory area including underage persons consuming alcohol or alcohol being removed from the premises via the patio and accessory area. Monitoring of the cameras shall be in an active area where employees are always present and can easily view these cameras. Cameras must be approved by the Police Department.

46. There shall be no "stacking" of drinks, i.e., more than one drink at a time, to a single patron.

47. When serving pitchers exceeding 25 ounces of an alcoholic beverage, all patrons receiving such pitcher, as well as all patrons who will be consuming all or any portion of such pitcher, shall present an ID to the server if they appear to be under the age of 30, if not previously checked at the entrance to the licensed premises.

48. Except for wine bottles, oversized containers or pitchers containing in excess of 25 ounces of an alcoholic beverage shall not be sold to a single patron for their sole consumption.
49. The sale of alcoholic beverages for consumption off the premises is strictly prohibited.
50. Employees and contract security personnel shall not consume any alcoholic beverages during their work shift.
51. A file containing the names and dates of employment of every person who serves alcoholic beverages for consumption by patrons on the licensed premises and every manager, which file shall also include a copy of each person's certificate of completion of the Department of Alcohol Beverage Control L.E.A.D. course (Licensee Education on Alcohol and Drugs). Upon request, said file shall be made available for review to representative of the Police Department. New employees will have 60 days from date of employment to obtain L.E.A.D. certification, or a police department approved alternative training course meeting the objectives of L.E.A.D. training.
52. There shall be a Designated Driver Program, that provides an incentive to the person not drinking alcoholic beverages, who is in a group of three or more, to be the designated driver for that group of patrons.
53. There shall be a taxi or ride sharing ride program where the establishment will offer to call a ride for patrons when it seems appropriate.
54. Except in case of emergency, the licensee shall not permit its patrons to enter or exit the licensed premises through any entrance/exit other than the primary entrance/exit, excluding entrances/exits to/from patio areas. Steps shall be taken by the licensee to discourage unauthorized exiting such as special locking devices or staff at the doors.
55. Any patron who (1) fights or challenges another person to fight, (2) maliciously and willfully disturbs another person by loud or unreasoned noise, or (3) uses offensive words which are inherently likely to provoke an immediate violent reaction shall be removed from the premises.
56. An incident log shall be maintained at the licensed premises on a continual basis with at least one year of entries and be readily available for inspection by a police officer. The log is for recording any physical altercations, injuries, and objectionable conditions that constitute a nuisance occurring in, on, or at the licensed premises, including the immediately adjacent area that is owned, leased, or rented by the licensee. The log will indicate date, time, description of incident, and action taken. "Objectionable conditions that constitute a nuisance" means disturbance of the peace, public drunkenness, drinking in public, harassment of passersby, gambling, prostitution, loitering, public urination, lewd conduct, drug trafficking, or excessive loud noise.

57. The Chief of Police may require State of California licensed security guards to perform crowd control inside and outside of the establishment. The number of security guards and hours security shall be present shall be as determined by the Chief of Police and based upon the type of activities anticipated at the location or based upon prior history of activity at this establishment or other similar businesses.

- Security personnel required by the administrative use permit issued for the licensed premises shall be in a uniform or clothing which readily identifies them as a security person. They shall maintain order and enforce the establishment's no loitering policy, and shall take "reasonable steps" (as that term is defined in subparagraph (3) of Section 24200 of the California Business and Professions Code) to correct objectionable conditions that constitute a nuisance.
- Contract security services, proprietary security personnel, or personnel assuming the functions typically associated with security shall be familiar with the establishment's written security policy and procedures by reviewing them and signing they have read and understood them. The signed acknowledgement shall be kept in a file relating to the security manual.
- Prior to utilizing a contract security guard company, the establishment shall verify the security company has a current city business license.

58. The business owner shall install and maintain a closed-circuit television system capable of readily identifying facial features, and stature of all patrons entering the establishment. Cameras are to be color and record, including keeping a minimum 30-day library of events, which shall be available for downloading and inspection by the Police Department.

59. The owner or manager of the licensed premises shall notify the Chief of Police at least three (3) days in advance of a special promotion or special event scheduled at the licensed premises.

60. If an outside promoter is utilized for providing entertainment after midnight, the Chief of Police shall be notified at least three (3) days in advance of the promoter's name and proposed entertainment.

61. Lines to enter the establishment shall not encroach into any parking or driveway areas and are to be maintained in an orderly fashion. Persons are to not loiter about the exterior of the facility.

These Conditions are binding upon Kristian Krieger representing Brewport Tap House, and all successors and assigns to the property at 200 – 204 Main Street, El Segundo, CA 90245 until superseded by another approval letter or rescinded.



Kristian Krieger, Applicant

3/25/25