



MILPITAS PLANNING COMMISSION AGENDA REPORT

PUBLIC HEARING

Meeting Date: August 11, 2010

APPLICATION: Conditional Use Permit No. UP10-0011, Kamadehenu Foods

APPLICATION
SUMMARY:

A request to operate a 1,750 square foot restaurant and commercial bakery within an existing 30,813 square foot industrial tenant space.

LOCATION:
APPLICANT:

556 S. Milpitas Boulevard (APN 86-38-003)
Pavan Nichenametla, Kamadehenu Foods, 40923 Durillo Drive, Fremont, CA 94539

OWNER:

JSGH Limited Partnership, 624 Shetland Court, Milpitas, CA 95035

RECOMMENDATION:

Staff recommends that the Planning Commission:
1. Adopt Resolution No. 10-033 approving the project subject to conditions of approval.

PROJECT DATA:

General Plan/
Zoning Designation:
Overlay District:
Specific Plan:

Manufacturing and Warehousing (MW)/Heavy Industrial (M2)
Site and Architectural Overlay
N/A

Site Area:
Parking Required:
Parking Provided:

3.99 Acres

190

CEQA Determination:

Categorically Exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the California Environmental Quality Act (CEQA).

PLANNER:

Cindy Hom, Assistant Planner

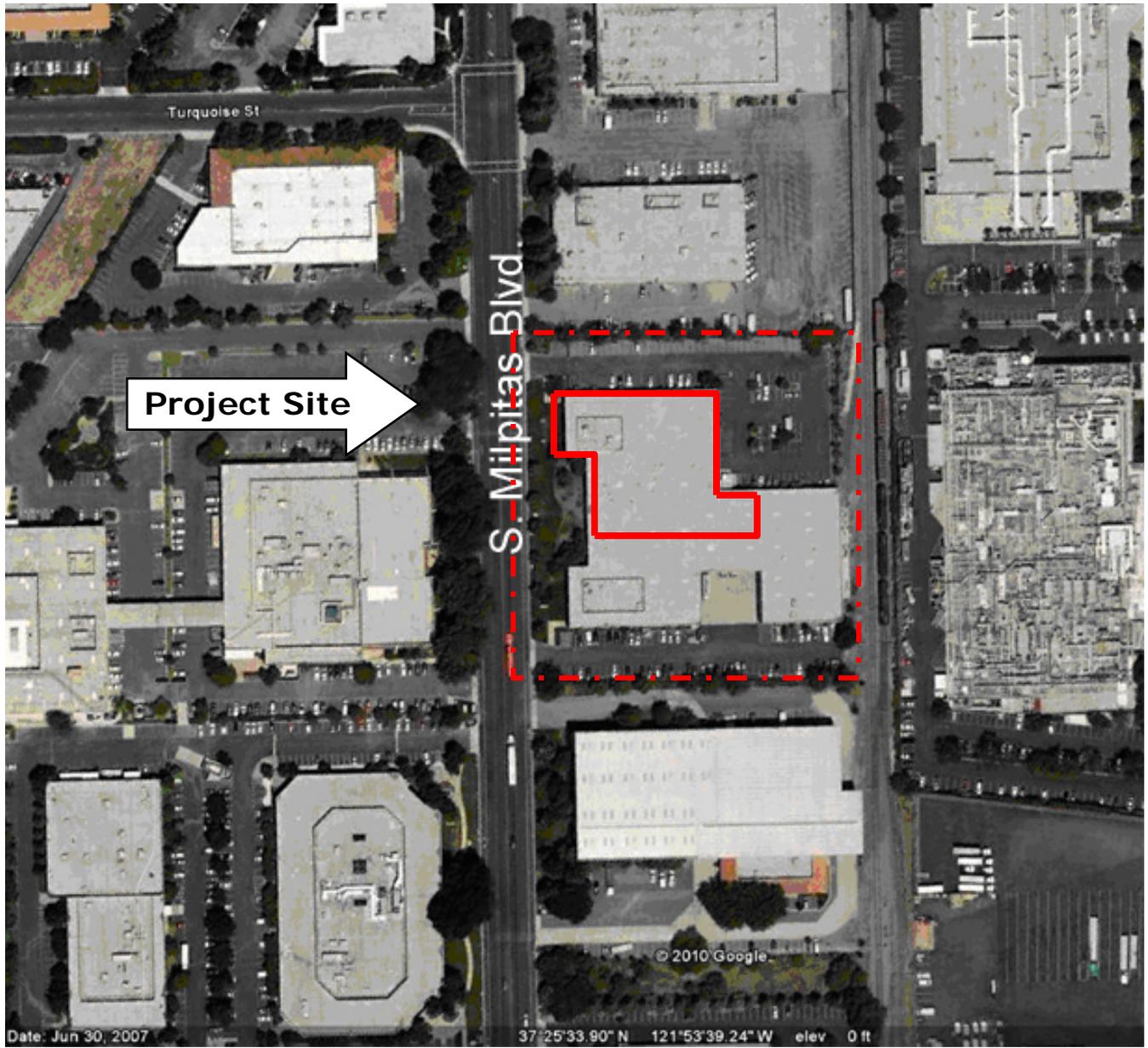
PJ:

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ATTACHMENTS:

- A. Resolution No. 10-033
- B. Project Plans
- C. Project Description

LOCATION MAP



No scale

BACKGROUND

The Planning Commission granted site and architectural approval in March 1979 for the construction of a multi-tenant industrial building formerly occupied by Jatou Electronics. Subsequent approvals included installation of a new five foot monument sign in December 1996.

On June 9, 2010, Pavan Nichenametla of Kamadehenu Foods submitted an application to occupy approximately 30,813 square foot portion of an industrial building to operate a 1,750 square foot restaurant and commercial bakery. The application is submitted pursuant to Milpitas Municipal Code XI-10-7.02-1 (9) which requires Planning Commission approval of a conditional use permit for restaurants with or without alcohol within Industrial zoning districts.

PROJECT DESCRIPTION

The project proposes a 1,750 square foot Indian buffet restaurant with commercial bakery and 21,000 square foot warehouse. Kamadehenu Foods manufactures Indian cookies, breads, tortillas and snacks that are distributed to various supermarket chains around the Bay Area. The applicant proposes to operate seven days a week during the below hours:

- Restaurant: 11AM to 2PM and 6PM to 9PM
- Warehouse: 6AM to 2PM
- Office: 9AM to 6PM

The project site is located at the southeast quadrant, near the intersection at South Milpitas Boulevard and Turquoise Street. The site is improved with a 71,475 square foot two story building, surface parking, and mature landscaping. The project site is zoned Heavy Industrial and surrounded by other industrial buildings. A vicinity map of the subject site location is included on the previous page.

The site is accessed via two, two-way driveways located off of South Milpitas Boulevard. Internal circulation consists of drive aisles and private sidewalks that flank the north and south side of the building.

Parking

Parking areas are located on the north, northeast, and south portions of the parcel. The site provides 190 parking spaces. Based on the below parking analysis, the project complies with the Milpitas Parking Ordinance requirements

Table 1
Parking Requirements for Proposed Uses

Use	Parking Ratio	Parking Required
Office (4,550 sq. ft.)	1/350 sq. ft.	13
Warehouse (21,000 sq. ft.)	1/1,500 sq. ft.	14
Dining (1,750 sq. ft.)	1/39 sq. ft.	45
Utility (3,563 sq. ft.)	1/350 sq. ft.	10
Total		82

Table 2
Total On-site Parking Required

Suite	Area	Use	Parking Required
556	30,813	Restaurant/Warehousing/Manufacturing	82
562	27,350	Computer Sales/Office/Distribution	73
568	13,312	Storage and Distribution	35
Total Required			190
Total Provided			190

Development Standards

There are no proposed changes to the site or building. The site maintains compliance with the Heavy Industrial Zoning development standards and Milpitas parking requirements.

ADOPTED PLANS AND ORDINANCES CONSISTENCY

General Plan

The table below outlines the project’s consistency with applicable General Plan Guiding Principles and Implementing Policies:

Table 3
General Plan Consistency

Policy	Consistency Finding
<p><i>2.a-I-3: Encourage economic pursuits which will strengthen and promote development through stability and balance.</i></p>	<p>Consistent. The project encourages economic pursuits in that it is removing a vacancy with a new use that entails manufacturing operations of a commercial bakery and commercial activity with the restaurant which can cater to neighboring businesses.</p>
<p><i>2.a-I-7 Provide opportunities to expand employment, participate in partnerships with local businesses to facilitate communication, and promote business retention.</i></p>	<p>Consistent. The project would provide for new employment opportunities.</p>

Zoning Ordinance

The proposed project is located in the Heavy Industrial zoning district and is conditionally permitted with a Conditional Use Permit. The project does not propose any building or site modifications that impact development standards for setback, height, FAR, landscaping, and parking. The use is consistent with the proposed and intent of the Heavy Industrial district and provides a restaurant use that would serve adjacent uses including neighboring residents. The project will not be detrimental or

injurious to property, improvements, public health and safety, in that the proposed use is compatible and serves the surrounding industrial uses. The proposed restaurant does not include sale of alcoholic beverages.

ENVIRONMENTAL REVIEW

The Planning Division conducted an initial environmental assessment of the project in accordance with the California Environmental Quality Act (CEQA). Staff determined that the project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the California Environmental Quality Act. The proposed commercial bakery and restaurant activity is considered a negligible expansion beyond the existing office and general manufacturing use.

PUBLIC COMMENT/OUTREACH

Staff publicly noticed the application in accordance with City and State law. As of the time of writing this report, there have been no inquiries from the public.

CONCLUSION

The proposed restaurant and commercial bakery is consistent with the Milpitas General Plan in that it encourages economic pursuits and employment opportunities. The project conforms to the Heavy Industrial Zoning in terms of land use and development standards. As conditioned, the project will not be detrimental to property, improvements, or public health, safety, and general welfare. The project does not propose sale of alcohol with its restaurant operations.

RECOMMENDATION

STAFF RECOMMENDS THAT the Planning Commission close the public hearing and adopt Resolution No. 10-033 approving Conditional Use Permit No. UP10-0011, Kamadhenu Foods, subject to the attached Conditions of Approval.

Attachments:

- A. Resolution No. 10-033
- B. Plans
- C. Project Description

RESOLUTION NO. 10-033

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF MILPITAS, CALIFORNIA, APPROVING CONDITIONAL USE PERMIT NO. UP10-0011, A REQUEST TO OPERATE A 1,750 SQUARE FOOT RESTAURANT AND COMMERCIAL BAKERY AT 556 SOUTH MILPITAS BOULEVARD.

WHEREAS, on June 9, 2010, an application was submitted by Pavan Nichenametla, Kamadehenu Foods, 40923 Durillo Drive, Fremont, CA 94539, to operate a 1,750 square foot restaurant and commercial bakery within an existing 30,813 square foot industrial tenant space located at 556 South Milpitas Boulevard (APN 86-38-003); and

WHEREAS, the Planning Division completed an environmental assessment for the project in accordance with the California Environmental Quality Act (CEQA), and recommends that the Planning Commission determine this project is categorical exempt from further environmental review; and

WHEREAS, on August 11, 2010 the Planning Commission held a duly noticed public hearing on the subject application, and considered evidence presented by City staff, the applicant, and other interested parties.

NOW THEREFORE, the Planning Commission of the City of Milpitas hereby finds, determines and resolves as follows:

Section 1: The recitals set forth above are true and correct and incorporated herein by reference.

Section 2: The Planning Division conducted an initial environmental assessment of the project in accordance with the California Environmental Quality Act (CEQA). Staff determined that the project is categorically exempt from further environmental review pursuant to Class 1, Section 15301 (Existing Facilities) of the California Environmental Quality Act in that the proposed commercial bakery and restaurant activity is considered a negligible expansion beyond the office and general manufacturing use.

Section 3: The project is consistent with the General Plan in that it encourages economic pursuits and employment opportunities by removing an industrial vacancy with a new use that entails manufacturing operations of commercial bakery and commercial activity with the restaurant which can cater to neighboring businesses.

Section 4: The project conforms to the Heavy Industrial zoning district in terms and land use and compliance with development standards. The proposed restaurant and commercial bakery is a conditionally permitted with a Conditional Use Permit. The project does not propose any building or site modifications that impact development standards for setback, height, FAR, landscaping, and parking. The use will not be detrimental or injurious to property, improvements, public health, safety, and general welfare in that it does not propose sale of alcohol beverages and compatible with surrounding uses.

Section 5: The proposed use, at the proposed location will not be detrimental or injurious to property or improvements in the vicinity nor to the public health, safety, and general welfare in that the proposed restaurant and commercial bakery would be a compatible use with the surrounding businesses in that it provides for food destination to employment centers. The project does not propose any architectural changes and maintains the original architectural character of the building.

Section 5: The Planning Commission of the City of Milpitas hereby approves Conditional Use Permit No. UP10-0011, Kamadehenu Foods, subject to the above Findings, and Conditions of Approval attached hereto as Exhibit 1.

PASSED AND ADOPTED at a regular meeting of the Planning Commission of the City of Milpitas on August 11, 2010.

Chair

TO WIT:

I HEREBY CERTIFY that the following resolution was duly adopted at a regular meeting of the Planning Commission of the City of Milpitas on August 11, 2010, and carried by the following roll call vote:

COMMISSIONER	AYES	NOES	ABSENT	ABSTAIN
Cliff Williams				
Lawrence Ciardella				
Sudhir Mandal				
Gurdev Sandhu				
Steve Tao				
Noella Tabladillo				
Mark Tiernan				

EXHIBIT 1

CONDITIONS OF APPROVAL
Conditional Use Permit No. UP10-0011

A request to operate a 1,750 square foot restaurant and commercial bakery
556 S. Milpitas Boulevard (APN 86-38-003)

General Conditions

1. The owner or designee shall develop the approved project in conformance with the approved plans approved by the Planning Commission on August 11, 2010, in accordance with these Conditions of Approval.

Any deviation from the approved site plan, floor plans, or other approved submittal shall require that, prior to the issuance of building permits, the owner or designee shall submit modified plans and any other applicable materials as required by the City for review and obtain the approval of the Planning Director or Designee. If the Planning Director or designee determines that the deviation is significant, the owner or designee shall be required to apply for review and obtain approval of the Planning Commission, in accordance with the Zoning Ordinance. **(P)**

Conditional Use Permit No. UP10-0011 shall become null and void if the project is not commenced within two (2) years from the date of approval. Pursuant to Section 64.06(B) of the Zoning Ordinance of the City of Milpitas:

- a. Completes a foundation associated with the project; or
 - b. Dedicates any land or easement as required from the zoning action; or
 - c. Complies with all legal requirements necessary to commence the use, or obtains an occupancy permit, whichever is sooner.
2. Pursuant to Section 64.06(1), the owner or designee shall have the right to request an extension of Conditional Use Permit No. UP10-0011 if said request is made, filed and approved by the Planning Commission prior to expiration dates set forth herein. **(P)**
 3. Prior to the issuance of building permits, the owner or designee shall include within the four first pages of the working drawings for a plan check, a list of all conditions of approval imposed by the final approval of the project. **(P)**
 4. Private Job Account - If at the time of application for building permit there is a project job account balance due to the City for recovery of review fees, review of permits will not be initiated until the balance is paid in full. **(P)**
 5. The proposed project shall be conducted in compliance with all applicable federal, state, and local regulations. **(P)**

6. The business owner shall hold training sessions to instruct their employees on the proper procedures in the handling and disposal of food items; the general maintenance and use of the compactor and any other procedures that would assist the business in complying with all state and local health and sanitation standards (refer to the County of Santa Clara Department of Environmental Health at (408) 729-5155 for their guidelines). (P)
7. Prior to issuance of a certificate of occupancy, the business owner shall post signs (in English, Vietnamese, Chinese, Filipino and Spanish) inside the premises for all employees, which identify procedures for the food delivery and disposing of garbage. (P)
8. The preparation and storage of food is not permitted outside of the establishment. (P)
9. Washing of containers, equipment, and floor mats shall be conducted in the kitchen area so that wash water may drain into the sanitary sewer in perpetuity. (E)
10. Business owner shall comply with best management practices for the handling and disposal of solid and food wastes, as permitted by and in compliance with local and state solid waste disposal regulations. (P)
11. Prior to issuance of a certificate of occupancy, the business owner shall a submit report detailing a program assigning restaurant staff perpetual responsibility to:
 - a. Keep garbage dumpsters clean inside and out; replace dirty or leaking dumpsters with new, clean ones.
 - b. Double or triple bag waste to prevent leaking.
 - c. Place, do not drop or throw, waste-filled bags, to prevent leaking.
 - d. Keep the ground under and around the garbage dumpsters swept.
 - e. Sprinkle the ground lightly after sweeping with a mixture of water and a little bleach. (P)

(P) = Planning
(B) = Building
(E) = Engineering
(F) = Fire Prevention



Project:
TI for Restaurant and Bakery
KAMADHENU FOODS, INC.
556 S. MILPITAS AVE.
MILPITAS, CA 95035

Applicant/Owner:
PAVAN NICHENAMETLA
556 S. MILPITAS AVE
MILPITAS, CA
Tel. 510.402.9717
Tel. 408.230.0499

Architect:
STUDIO 61 ARCHITECTS, Inc.
12480 Saratoga Ave.
Saratoga, CA 95070
T: (408) 892.5020
F: (408) 871.6923
Email: FRANKLHO@YAHOO.COM



KAMADHENU FOODS INC.

MILPITAS, CALIFORNIA

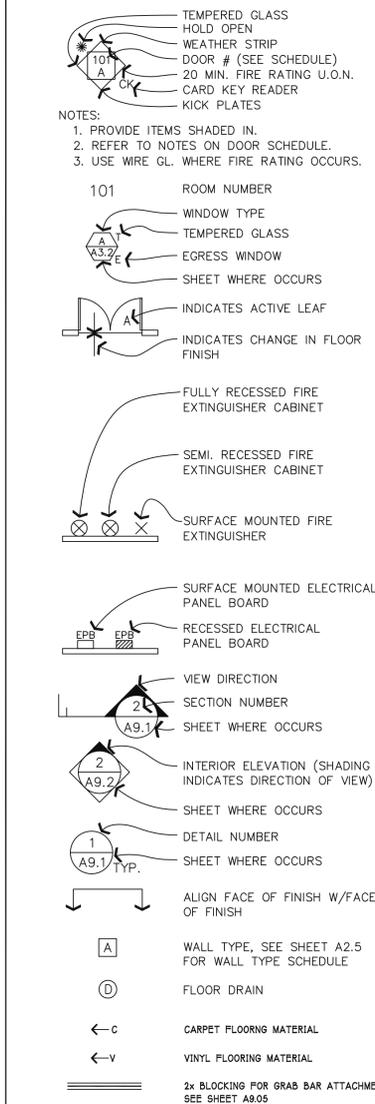
GENERAL NOTES

- SAFETY**
IN ACCORDANCE WITH GENERALLY ACCEPTED CONSTRUCTION PRACTICES, THE CONTRACTOR WILL BE SOLELY AND COMPLETELY RESPONSIBLE FOR CONDITIONS OF THE JOB SITE INCLUDING SAFETY OF ALL PERSONS AND PROPERTY DURING PERFORMANCE OF THE WORK. THIS REQUIREMENT WILL APPLY CONTINUOUSLY AND NOT BE LIMITED TO NORMAL WORKING HOURS.
- CONTRACTOR'S EQUIPMENT**
COORDINATE WITH OWNER LOCATION OF CONTRACTOR'S BUILDING ENTRANCE AND LOCATION OF CONTRACTOR'S EQUIPMENT AND MATERIAL STORAGE AREA.
- CONSTRUCTION SCHEDULING**
CONTRACTOR SHALL COORDINATE HIS CONSTRUCTION OPERATIONS WITH OWNER PRIOR TO SCHEDULING AND START OF THE WORK - CONTRACTOR SHALL PROVIDE PROTECTION TO ALL EXISTING SPACES AND SYSTEMS WHICH ARE IN USE AND ARE ADJOINING THE WORK AND ARE NOT PART OF THE WORK.
- ALL UNSPECIFIED DETAILS, MATERIALS, AND EQUIPMENT SHALL BE AS APPROVED BY THE OWNER. WORK DONE WITHOUT SAID APPROVAL MAY BE SUBJECT TO REPLACEMENT AT THE CONTRACTOR'S EXPENSE.
- THE CONTRACTOR SHALL CONFINE HIS OPERATIONS WITHIN LIMITS OF WORK LINE. THE JOB SITE SHALL BE MAINTAINED IN A CLEAN, ORDERLY CONDITION. EACH CONTRACTOR IMMEDIATELY UPON COMPLETION FOR EACH PHASE OF HIS WORK, SHALL REMOVE ALL TRASH AND DEBRIS AS A RESULT OF HIS OPERATION.
- HAZARDOUS MATERIALS**
CONTRACTOR SHALL REVIEW EXISTING CONDITIONS PRIOR TO START OF WORK AND DURING CONSTRUCTION TO DETERMINE THE PRESENCE, IF ANY, OF ASBESTOS OR OTHER HAZARDOUS MATERIALS. IF DISCOVERED, THE CONTRACTOR SHALL PROMPTLY NOTIFY THE OWNER AND TAKE APPROPRIATE PRECAUTIONARY MEASURES TO CONTAIN HAZARDOUS MATERIALS UNTIL THE OWNER CAN DEVELOP AN APPROPRIATE DISPOSITION PLAN.
- BUILDER SET DEFINITION**
THESE PLANS ARE A "BUILDER'S SET" THEY CONTAIN INFORMATION FOR GENERAL CONSTRUCTION AND BUILDING PERMIT PURPOSES ONLY. THEY ARE NOT EXTENSIVELY DETAILED NOR ARE FULL SPECIFICATIONS PROVIDED. THEY HAVE BEEN PRODUCED SOLELY FOR THE USE OF A KNOWLEDGEABLE AND EXPERIENCED CONTRACTOR, ANY OR PART OF ALL SYSTEMS, MATERIALS, CONNECTIONS, COORDINATION, AND DETAILS NOT SPECIFICALLY PROVIDED IN THESE PLANS ARE THE SOLE AND COMPLETE RESPONSIBILITY OF THE CONTRACTOR TO PROPERLY VERIFY AND INSTALL.
- DO NOT SCALE DRAWINGS. WRITTEN DIMENSIONS GOVERN ALL PARTITION LOCATIONS. ALL DOOR AND OPENING LOCATIONS SHALL BE SHOWN ON FLOOR PLAN. IN CASE OF CONFLICT, NOTIFY THE ARCHITECT. FLOOR PLAN BY ARCHITECT SUPERSEDES OTHER PLANS. ALL DIMENSIONS MARKED "CLEAR" SHALL MAINTAINED AND SHALL ALLOW FOR THICKNESS OF ALL FINISHES INCLUDING CARPET, PAD, TILE, SHEET VINYL, WAINSCOT, ETC.
- "TYP" - REPEAT WHEREVER THIS CONDITION OCCURS.
- "SIM" - REPEAT & MODIFY AS REQUIRED TO SUIT CONDITION.
- ALL DOORS ADJACENT TO WALLS ARE GIVEN AS 6" FROM FACE OF JAMB TO F.O.F. OF ADJACENT WALL U.O.N.
- 2A10B-C, FIRE EXTINGUISHERS SHALL BE LOCATED WITHIN A MAXIMUM AREA OF 3,000 SQ. FT. OF COVERAGE AND WITH A TRAVEL DISTANCE OF 75'-0" TO EXTINGUISHER. 4A80B-C, FIRE EXTINGUISHERS SHALL BE LOCATED WITHIN A MAXIMUM AREA OF 1,000 SQ. FT. OF COVERAGE AND WITH A TRAVEL DISTANCE OF 50'-0" TO EXTINGUISHER. ALL SHALL COMPLY WITH LIVERMORE ORDINANCE # 1592.110.
- ALL DIMENSIONS GIVEN TO FACE OF FINISH, U.O.N.
- PROVIDE EXIT SIGNS PER UBC 1003.2.8.
- PARTITION ASSEMBLIES SHALL CONFORM TO MINIMUM STANDARDS DESCRIBED IN C.B.C. TABLE 7B ITEM 16-1.1. SUSPENDED CEILING ASSEMBLIES SHALL CONFORM TO MINIMUM STANDARDS IN ICBO REPORT NO. 2244
- REFER TO SHEETS A1.1, A2.1, A2.2, A6.1 AND A6.2 FOR DRAWING SYMBOLS USED WITHIN THE DOCUMENT SET.
- DATUM ELEVATION 0'-0" IS GIVEN AS BENCHMARK TO TOP OF CONCRETE SLAB.

ABBREVIATIONS

CL	CENTERLINE	JAN.	JANITOR
Ø	DIAMETER OR ROUND	J.T.	KITCHEN
∠	ANGLE	KIT.	LABORATORY
ACOUS.	ACOUSTICAL	LAB.	LAMINATE
ADJ.	ADJUSTABLE	LAM.	LAVATORY
AGG.	AGGREGATE	LAV.	MATERIAL
AL	ALUMINUM	MAT.	MAXIMUM
APPROX.	APPROXIMATE	M.C.	MEDICINE CABINET
ARCH.	ARCHITECTURAL	M.C.	MECHANICAL
A.P.L.	ASSUMED PROPERTY LINE	MEMB.	MEMBRANE
A.F.F.	ABOVE FINISH FLOOR	MTL	METAL
ADD'L	ADDITIONAL	MFR.	MANUFACTURER
BD.	BOARD	MIN.	MINIMUM
BITUM.	BITUMINOUS	M	MIRROR (FRAMED)
BLDG.	BUILDING	MISC	MISCELLANEOUS
BLKG.	BLOCKING	M.O.	MASONRY OPENING
BNL	BEAM	MTD.	MOUNTED
BOT.	BOTTOM	MUL.	MULLION
CAB.	CABINET	MG	MEDICAL GAS PANEL
C.B.	CATCH BASIN	M.B.	MACHINE BOLT
C.T.	CERAMIC TILE	MK	MARKER BOARD
C.C.T.	CUBICLE CURTAIN TRACK	MBH	MOP AND BROOM HOLDER
C.I.	CAST IRON	(N)	NEW
CLG.	CEILING	N.I.C.	NOT IN CONTRACT
CLR.	CLEAR	NO. or #	NUMBER
COL.	COLUMN	NOM.	NOMINAL
CONC.	CONCRETE	N.T.S.	NOT TO SCALE
CONT.	CONTINUOUS	O.A.	OVERALL
CORR.	CORRIDOR	O.C.	ON CENTER
CTSK.	COUNTERSUNK	O.D.	OUTSIDE DIAMETER
C.M.U.	CONCRETE MASONRY	OPP.	OPPOSITE
C.D.U.	COMBINATION DISPENSING UNIT	O.F.D.	OVERFLOW DRAIN
DBL.	DOUBLE	PEN.	PENETRATION(S)
DEPT.	DEPARTMENT	PL.	PLATE
D.F.	DRINKING FOUNTAIN	P.LAM.	PLASTIC LAMINATE
DET.	DETAIL	PLYWD.	PLYWOOD
DIA.	DIAMETER	PR.	PAIR
DIM.	DIMENSION	PTD	PAPER TOWEL DISPENSER
DISP.	DISPENSER	P.A.D.	POWER ACTUATED DEVICE
DN.	DOWN	P.I.P.	POURED-IN-PLACE
DR.	DOOR	P.T.	PRESSURE TREATED
DS.	DOWNSPOUT	Q.T.	QUARRY TILE
DWG.	DRAWING	R.	RISER
D.D.	DECK DRAIN	RAD.	RADIUS
D.F.	DOUGLAS FIR	R.D.	ROOF DRAIN
(E)	EXISTING	REF.	REFERENCE
EA.	EACH	REFR.	REFRIGERATOR
E.J.	EXPANSION JOINT	REINF.	REINFORCED
EL.	ELEVATION	REQD.	REQUIRED
ELEC.	ELECTRICAL	RESIL.	RESILIENT
ELEV.	ELEVATOR	R.H.	ROBE HOOK
EMERG.	EMERGENCY	RM.	ROOM
ENCL.	ENCLOSURE	R.O.	ROUGH OPENING
EQ.	EQUAL	RT	RESILIENT TILE
EQPT.	EQUIPMENT	RWD.	REDWOOD
E.W.C.	ELECTRIC WATER COOLER	R.W.L.	RAIN WATER LEADER
EXP.	EXPANSION	S.C.	SOLID CORE
EXT.	EXTERIOR	SCD	SEAT COVER DISPENSER
F.A.	FIRE ALARM	SCHED.	SCHEDULE
F.C.O.	FLOOR CLEAN OUT	SD	SOAP DISPENSER
F.D.	FLOOR DRAIN	SECT.	SECTION
FDN.	FOUNDATION	SH.	SHELF
F.E.	FIRE EXTINGUISHER	SHWR.	SHOWER
F.E.C.	FIRE EXTINGUISHER CAB.	SHT.	SHEET
F.H.C.	FIRE HOSE CABINET	SIM.	SIMILAR
FIN.	FINISH	S.J.	SCORE JOINTS
FL.	FLOOR	S.M.S.	SHEET METAL SCREW
FLUOR.	FLUORESCENT	STD.	STANDARD
F.O.C.	FACE OF CONCRETE	STL.	STEEL
F.O.F.	FACE OF FINISH	STOR.	STORAGE
F.O.S.	FACE OF STUDS	STRL.	STRUCTURAL
F.O.S.	FACE OF STUDS	SUSP.	SUSPENDED
F.S.S.	FOLDING SHOWER SEAT	T.D.	TRENCH DRAIN
FT.	FOOT OR FEET	TRD.	TREAD
FTG.	FOOTING	T.B.	TOWEL BAR
FURR.	FURRING	T.O.C.	TOP OF CURB/CONCRETE
F.H.S.	FLAT HEAD SCREW	T.O.S.	TOP OF STEEL
F.R.	FIRE RETARDANT	T.O.W.	TOP OF WALL
GA.	GAGE	U.O.N.	UNLESS OTHERWISE NOTED
GALV.	GALVANIZED	VCT	VINYL COMPOSITION TILE
G.S.M.	GALVANIZED SHEET MTL.	VDB	VISUAL DISPLAY BOARD
G.C.	GENERAL CONTRACTOR	VERT.	VERTICAL
GL.	GLASS	VEST.	VESTIBULE
GND.	GROUND	W/	WITH
GYP.	GYP-SUM	W.C.	WATER CLOSET
G.W.B.	GYP-SUM WALL BOARD	WD.	WOOD
GEN.	GENERAL	W/O	WITHOUT
H.B.	HOSE BIBB	WP.	WATERPROOF
H.C.	HOLLOW CORE	WR	WASTE RECEPTACLE
HCA	HANDICAP ACCESSIBLE	WT.	WEIGHT
H.M.	HOLLOW METAL		
HORIZ.	HORIZONTAL		
HR.	HOUR		
HDWR.	HARDWARE		
I.D.	INSIDE DIAMETER		
INSUL.	INSULATION		
INT.	INTERIOR		
IVT.	INTRAVENOUS TRACK		

LEGEND



APPLICABLE CODES

- 2007 CALIFORNIA BUILDING CODE (CBC)
- 2007 UNIFORM MECHANICAL CODE (UMC)
- 2007 UNIFORM PLUMBING CODE (UPC)
- 2007 NATIONAL ELECTRICAL CODE (NEC)
- 2008 CALIFORNIA ENERGY CODE AKA ENERGY EFFICIENCY STANDARD (EES)

PROJECT DATA

BUILDING TABULATIONS:

BUILDING OCCUPANCY	B, M AND S-1
OCCUPANCY SEPARATION	NON
CONSTRUCTION TYPE	III-B
NO. OF STORIES	2 STORIES
ZONING	M-2 (HEAVY INDUSTRIAL)
FIRE SPRINKLER	YES
LOT AREA	174,150 SQ. FT. (4 ACRES)
TOTAL FLOOR AREA	71,475 SQ. FT.

PROPOSE TENANT IMPROVEMENT:

OFFICE	4,550 (NO IMPROVEMENT)
WAREHOUSE	21,000 SF
DINNING	1,750 SF
UTILITY	3,563 SF
TOTAL TENANT IMPROVEMENT AREA: 30,813 SF.	

PARKING ANALYSIS:

SPACE	AREA/SF	PARKING PROVIDE
OFFICE	4,550 SF	4,550/350 = 13 SPACES
WAREHOUSE	21,000 SF	21,000/1,500 = 14 SPACES
DINNING	1,750 SF	1,750/39 = 45 SPACES
UTILITY/MISC	3,563 SF	10 SPACES

PARKING RATIO: 30,813 SF / 376 = 82 SPACES
 TOTAL REQUIRE PARKING 82 SPACES
 TOTAL PROVIDE FOR KAMADHENU 82 SPACES
 (62 SPACES AVAILABLE ANYTIME, 20 SPACES AVAILABLE DAILY BETWEEN 11:00AM AND 2:00PM)
 EXISTING PARKING OF ENTIRE BUILDING 190 PARKING SPACES (WITH 5 ADA PARKING)

TOTAL ON SITE PARKING DISTRIBUTION:

SUITE	AREA/SF	USE	PARKING PROVIDE
#556	30,813 SF	MANUF./ WAREHOUSE RESTAURANT	82 SPACES
#562	27,350 SF	COMPUTER SALE/ OFFICE/ DISTRIBUTION	73 SPACES
#568	13,312 SF	STORAGE BOX SUPPLY/ DISTRIBUTION	35 SPACES

PROJECT SCOPE

- PROPOSE TENANT IMPROVEMENT WITH 4,550SF OFFICE AREA, WAREHOUSE AREA 21,000SF AND DINNING AREA OF 1,750SF.
- PARKING PROVIDE FOR KAMDHENU FOODS, INC IS 62 SPACE AVAILABLE ANY TIME, 15 SPACES AVAILABLE DAILY BETWEEN 11:00AM AND 2:00PM
- PROPOSE CONVERT 3 STANDARD PARKING INTO 2 ADA PARKING. TOTAL NORMAL PARKING WILL BE 190 SPACES AND TOTAL ADA PARKING WILL BE 6 SPACES.

FIRE PROTECTION

- ALL FIRE SPRINKLER WORK SHALL COMPLY WITH NFPA #13, LATEST EDITION.
- FIRE SPRINKLER CONTRACTOR TO PROVIDE AT LEAST 3 COPIES OF SHOP QUALITY DRAWINGS, HYDRAULIC CALCULATIONS (IF OF HYDRAULIC DESIGN). PERMIT APPLICATION AND FEES TO CITY FIRE DEPARTMENT FOR REVIEW.
- SHOP DRAWINGS SHALL BE SUBMITTED TO OWNER INSURANCE CARRIER AND APPROVED PRIOR TO ISSUANCE OF PERMIT AND ANY INSTALLATION WORK. SHOP DRAWINGS SHALL BE APPROVED PRIOR TO INSTALLATION.
- A SYSTEM TEST ON NEW OR MODIFIED FIRE SPRINKLERS SHALL BE WITNESSED BY THE CITY FIRE PREVENTION DEPARTMENT PRIOR TO ANY PORTION BEING CONCEALED. GIVE AT LEAST 48 HOURS NOTICE FOR INSPECTION.
- CONTRACTOR SHALL HAVE WORKERS COMPENSATION INSURANCE CERTIFICATE ON FILE W/ CITY BUILDING DEPARTMENT PRIOR TO ISSUANCE OF ANY PERMIT.
- A LICENSED FIRE PROTECTION CONTRACTOR SHALL PERFORM ALL DESIGNS, PROVIDE ALL MATERIALS AND LABOR TO MODIFY EXISTING, AND ADD NEW SYSTEM TO ACCOMMODATE NEW AREA MODIFICATIONS.
- THE QUANTITIES, LOCATION, AND SIZES OF PROPOSED NEW AND RELOCATED HEADS, PIPING AND FIRE HOSE CABINETS (IF SHOWN) ARE FOR REFERENCE ONLY. THE LICENSED FIRE PROTECTION CONTRACTOR IS RESPONSIBLE FOR FIELD-MEASURING EXISTING SYSTEM AND DETERMINING EXACT QUANTITIES LOCATIONS, AND SIZES OF COMPLETE NEW AND MODIFIED SPRINKLER SYSTEM OVER THE AFFECTED AREA, I.E. HEADS, PIPING, ETC.
- FIRE SPRINKLER SYSTEM SHALL BE A WET-PIPE, ORDINARY HAZARD, CALCULATED SYSTEM OR PIPE SCHEDULED SYSTEM.
- SPRINKLERS SHALL BE INSTALLED ABOVE AND BELOW CEILINGS, UNDER CANOPIES AND OVERHANGS, AND ALL OTHER AREAS AS REQUIRED BY CODE AND THE LOCAL ADOPTIVE ORDINANCE.
- ALL SPRINKLER HEADS SHALL BE PROVIDED BY CONTRACTOR. ALL HEADS SHALL BE SEMI-RECESSED U.O.N.
- FINAL LOCATIONS OF ALL SPRINKLER HEADS IN CEILINGS TO BE COORDINATED WITH AND APPROVED BY ARCHITECT.
- PROVISIONS SHALL BE MADE TO PROTECT FIRE SPRINKLER PIPING AGAINST DAMAGE SUBJECT TO EARTHQUAKES AS ITERATED IN NATIONAL FIRE CODES 21987 DIV. 13, CHAPT. 3, SECT. 3-10.03 BUILDING AREAS.
- ALL NEW WORK TO BE BLACK IRON PIPE.

PROJECT DIRECTORY

OWNER:
KAMADHENU FOODS, INC
556 MILPITAS BLVD
MILPITAS, CA

ARCHITECT:
STUDIO 61 ARCHITECTS
12480 SARATOGA AVE.
SARATOGA, CA 95070
TEL: 408.375.0041 OR 408.892.5020
FAX: 408.459.0988

APN NO: 086-38-003
EXISTING USE: OFFICE WAREHOUSE
PROPOSED USE: RESTAURANT, BAKERY AND WAREHOUSE

LOCATION MAP



NO. Revision Date

Drawn By: Date:

File:

Issue:

Date: 06.01.2010

Sheet Title:
TITLE SHEET, LOCATION MAP, PROJECT DATA, SHEET INDEX

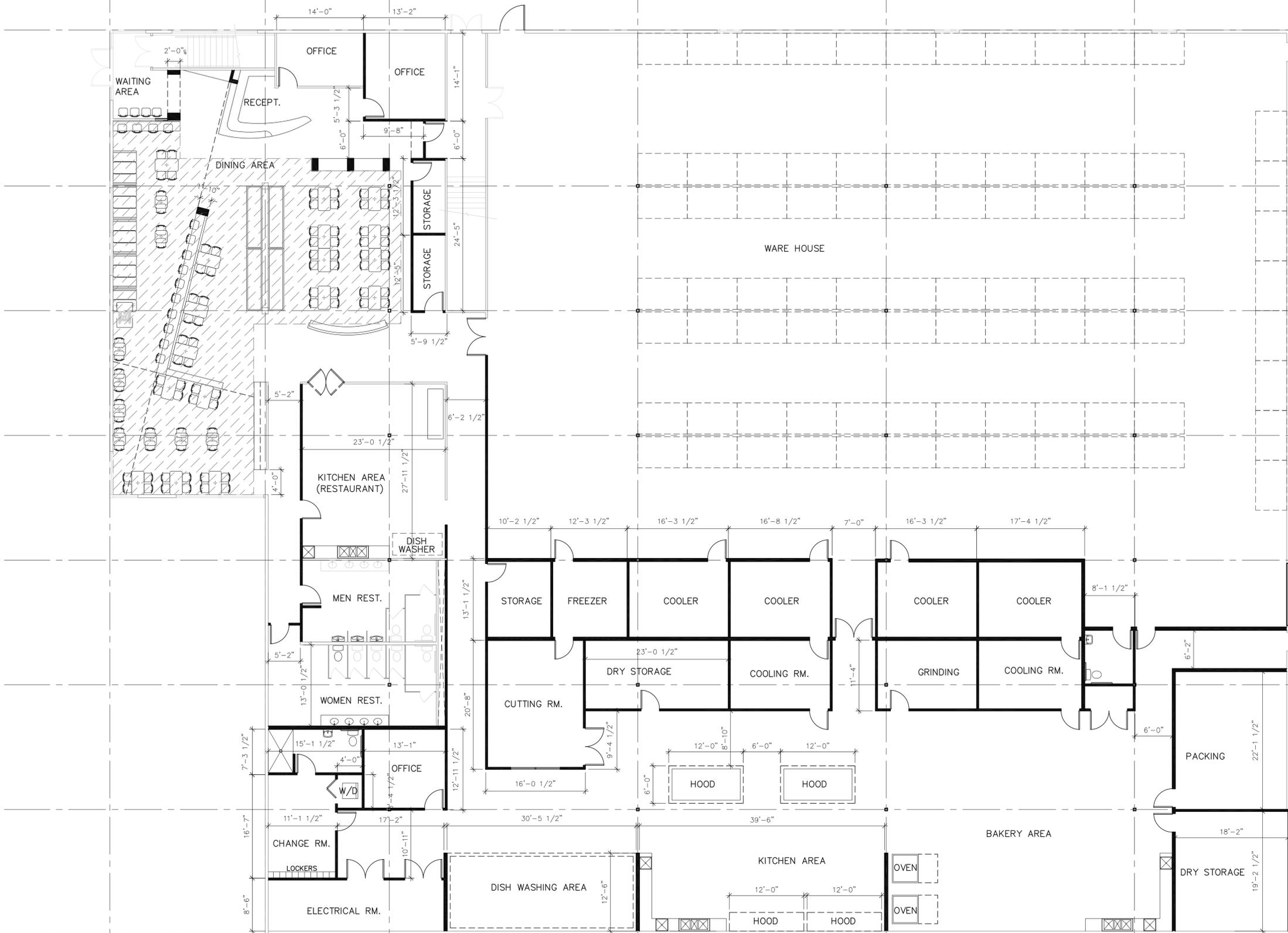
Sheet No.:

A0.0

Project:
 TI for Restaurant and Bakery
 KAMADHENU FOODS, INC.
 556 S. MILPITAS AVE.
 MILPITAS, CA 95035

Applicant/Owner:
 PAVAN NICHENAMETLA
 556 S. MILPITAS AVE
 MILPITAS, CA
 Tel. 510.402.9717
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NO.	Revision	Date

Drawn By: _____ Date: _____

File: _____

Issue: _____

Date: 06.01.2010

Sheet Title: **FLOOR PLAN**

Sheet No.: _____

A FLOOR PLAN
RESTAURANT/ BAKERY AND WAREHOUSE

SCALE: 1/8" = 1'-0"

LEGEND

- (N) WALL
- (E) WALL



A2.1

Project Description

Kamadehenu Foods Inc.

556 S. Milpitas Blvd.

Milpitas, Ca

July 10, 2010

Ms. Cindy Hom

City of Milpitas

Planning department

RECEIVED

JUL 14 2010

**CITY OF MILPITAS
PLANNING DIVISION**

Dear Ms. Hom

Please see below is our Project Description Proposal. Would you have any questions or request any additional information, please contact us.

Project Proposal:

Our scope of work is including 30,813 sqft. of warehouse, bakery and restaurant in existing previously used building shell.

Project Description:

Kamadehenu Foods Inc. manufactures Indian cookies, breads, tortillas and snacks and will be distributed to our super market chains around the bay area. This facility shall include a 21,000 square feet warehouse to store our dried food supply and we also propose of small scale Indian buffet cuisine to service local business area.

Currently, onsite parking is total of 190 spaces and 82 spaces are designated to Kamadehenu Foods Inc. Our designated parking spaces are including 62 parking spaces available anytime of the day and 20 spaces are available from 11am to 2pm which mainly additional use for restaurant peak hours.

Project Analysis:

	Area	Parking
Office area:	4,550 sf.	13 parking spaces
Warehouse area:	21,000 sf.	14 parking spaces
Dining area:	1,750 sf.	45 parking spaces
Utility/ Misc.:	3,563 sf.	10 parking spaces
Total:	30,813 sf.	82 parking spaces

