



## City of Sebastopol Planning Commission Staff Report

Meeting Date: October 25, 2022  
Agenda Item: 5A  
To: Planning Commission  
From: John Jay, Associate Planner  
Subject: Alcohol Use Permit

Applicant/Owner: Daniel Looney  
File Number: 2022-064  
Address: 6770 McKinley Street #130  
CEQA Status: Exempt  
General Plan: Light Industrial (LI)  
Zoning: Commercial Industrial (CM)

### **Introduction:**

The project is proposed to occupy a 1,065 sq. ft. space to open a retail wine shop and tasting bar (the Punchdown Sebastopol) selling natural wines and food provisions. The Applicant has stated their goal is to provide a local establishment where adults can shop for, and enjoy, wine and food responsibly in a relaxed environment.

The project requires an Alcohol Conditional Use Permit as it plans to serve alcohol on-site as an “alcoholic beverage tasting establishment/bar”, as well as sell wine/alcohol off-sale in the retail area. As the facility does not have a bona fide kitchen on site, the permit review can not be done at a staff level and requires the approval from the Planning Commission.

### **Project Description:**

As mentioned above the project is for a retail wine shop with a tasting bar consisting of a small area for cafe seating as well as a small bar area for wine tasting. The proposed unit (#130) was one of four commercial units of a former Wine Production Facility, and the Punchdown would occupy one of the rear sections of the former facility in unit 130. The retail shop and tasting service would be comprised of an extensive selection of naturally and minimally processed wines, including local producers and producers overseas. The tasting bar would be comprised of a food selection of seafood conservas (preserves) and bread from the adjacent Red Bird Bakery. Other provisions will also be served which are produced by the owner’s commercial kitchen in Oakland, with items such as house made pâté, vegetable dips, tapenades, and other antipasti items for retail sale.

The proposed hours of operation are Sunday-Thursday 11am-8pm and Friday-Saturday 11am-9pm. Employees will be required to be trained and certified under the California Responsible Beverage Service (RBS) Training Certification as well as LEAD Training through the ABC and reserves the right to refuse service to any patron.

### **Project Location and Surrounding Land Uses:**

The project is located within the Barlow campus and is next to both Elsie Green at the Barlow and the Red Bird Bakery/Acre Pizza. The former use was The Nectary, which produced and sold beverage and food products as well as had consumption of these (non-alcoholic) goods on-site. The surrounding land uses are Commercial Industrial which also allows for bars and other alcoholic beverage tasting facilities with an approved use permit.

### **General Plan Consistency:**

The project is consistent with the following General Plan goals listed below:

- **Policy EV 1-11:** Work with and support local business organizations in order to promote a strong business base through joint business attraction and retention efforts that include marketing and outreach, technical assistance, workforce development, training, and welcome/orientation activities for new businesses.
- **Policy EV 1-13:** Assist efforts to attract new industries and businesses that develop new products and expand markets, particularly those that involve research and development of agricultural, sustainable, green, medical, and/or technological products.
- **Policy EV 2-3:** Develop a distinct image and brand for Sebastopol that reflects its unique identity and sets it apart from the region.
- **Policy EV 2-4:** Encourage businesses and programs that emphasize and promote shopping locally.
- **Policy EV 4-3:** Encourage amenities needed to support tourism, including hotels, bed-and-breakfasts, eco-lodging, and a variety of restaurants, shopping, and services.
- **Policy EV 4-4:** Encourage the development of civic amenities, entertainment venues, retail and restaurants, and services that increase visitation, spending, and tourism.

### **Zoning Ordinance Consistency:**

The project is located within the Commercial Industrial district, which is intended to encourage local production, innovation, and sales of local art, textile, food, beverage, and other tangible goods by allowing a range of complementary, community-oriented building types and spaces that accommodate small- and mid-size makers, fabricators, producers, and manufacturers, as well as specified commercial, residential, and other uses. Alcoholic beverage tasting establishment requires a Use Permit approved by the Planning Commission.

As the wine store and tasting room portion supports the sales of local wine, food, and other tangible goods, this use would be consistent with the Zoning Ordinance and CM district with the approval of a Use Permit.

### **Parking**

The CM Zone/Barlow is required to provide 1 parking space per 500 square feet of net floor

area per Table 17.110-2 in the Sebastopol Municipal Code (SMC). However, the intent of this is the Planning Commission can, as part of a Use Permit, may require additional parking be allocated to a use through the Use Permit process, per SMC 17.110.020.D.1:

Any particular use requires a parking capacity significantly greater or less than required, the Planning Director shall refer the matter to the Planning Commission for the imposition of an appropriate parking requirement. The Planning Commission may, by conditional use permit, require a number of parking spaces up to 20 percent more than required. The Planning Commission may, by conditional use permit, require fewer spaces than required if developer demonstrates a reduced parking need through a trip reduction or parking reduction program.

The Barlow campus provides overflow parking throughout the site, the 2.13 spaces required for this use would be accommodated by the 68 parking spaces still available to be allocated to various uses.

The Planning Commission can require additional parking as part of a Use Permit review (20% or, in this case, 0.4 spaces, which would round up the parking required to 3 spaces). While the intent of the 1 space per 500 SF parking requirement for the Barlow was intended to balance out the various uses (based on warehouses and industrial at 1/500 or 1/1000 SF) with more intensive uses like restaurants (1/125 SF) and retail (1/300). This Use Permit is a more intensive uses than the general industrial uses allowed by right. The wineshop and tasting room is proposing six (6) seats in its outdoor area and 15 seats in its interior area. Staff recommends 3 spaces be assigned to this use.

#### Signage

The proposed project's signage is not to be approved as part of this Alcohol Use Permit application. The application is subject to the following provisions of the Barlow Master Sign Program.

*“Signage at The Barlow needs to address the historical roots of the project site and embrace the up to the minute marketing sensibilities of the diverse tenant mix at the project. Signage should be a marriage of old and new: materials, graphic design, texture, color and character. Project signs for The Barlow are designed to complement the project's architectural character...Project signs are intended to reinforce the project brand and provide basic directional information to visitors.” (Barlow Master Sign Program, 2015 amended version, page 0.1).*

#### **Required Findings:**

As the project requires a use permit for the proposed use of a bar in this district it also requires a use permit to sell alcohol on site. With that, the required findings for both are below:

#### **Conditional Use Permit:**

- A. *The proposed use is consistent with the General Plan and all applicable provisions of this title.*
- B. *The establishment, maintenance, and operation of the use applied for will not, under the circumstances of the particular case (location, size, design, and operating characteristics), be detrimental to the health, safety, peace, morals, comfort, or general welfare of persons residing or working in the area of such use or be detrimental or injurious to property and improvements in the neighborhood or to the general welfare of the City.*

**Alcohol Use Permit:**

- A. *The City Council finds and determines that establishments engaged in the sale of alcoholic beverages may present problems that are encountered by residents, businesses, property owners, visitors and/or workers of Sebastopol, including, but not limited to, littering, obstruction of pedestrian traffic, vehicular traffic, parking, crime, interference with children on their way to school, interference with shoppers using the streets, defacement and damaging of structures, disturbing the peace, discouragement of more desirable and needed commercial uses and other similar problems connected primarily with the operation of establishments engaged in the sale of alcoholic beverages for consumption on or off the premises.*
  
- B. *The City Council also finds and determines that the existence of such problems creates serious impact on the peace, health, safety and welfare of residents of nearby areas, including fear for the safety of their children and of visitors to the area, as well as contributing to the deterioration of their neighborhoods, and concomitant devaluation of their property and destruction of their community values and quality of life.*
  
- C. *This chapter is intended and designed to deal with and ameliorate these problems and conditions by restricting the location of such uses in relation to one another, and their proximity to facilities primarily devoted to use by children and families and the general public, and through the denial of a conditional use permit or through the imposition of conditions on a case-by-case basis, thereby limiting the number of such uses in the City and preventing undue concentration and undesirable community impact of such uses by the imposition of reasonable conditions upon the operation of all such uses both existing and in the future.*

**Analysis:**

The applicant proposes that they will never feature loud or amplified music and will not have any on-site live entertainment features. However, The Punchdown will provide soft music playing in the background and will have the occasional wine class and winemaker events for education purposes.

**Criteria C “Over-concentration”**

Staff is also requesting that the Planning Commission consider the number and density of alcohol uses located within the Barlow in terms of over-concentration. The Barlow does already have a number of permitted tasting rooms, bars, and restaurants serving alcohol in a small area of the city. For instance, this proposed location is near several restaurants that serve alcohol (Blue Ridge Kitchen; Acre Pizza, Barrio Fresca Cocina Mexicana, Sushi Kosho, Oyster); a cheese maker recently approved to serve wine and cheese plates/appetizers; The Rewind bar/arcade, Fern Bar (bar only). There are also several breweries (Crooked Goat, Woodfour, Seismic) already located within the four block Barlow property, in addition to several wine and cider tasting operations (Region wine tasting, Golden State Cider). While the retail wine and tasting room aspect is becoming more popular within the Sonoma County region, there are many places within the Barlow where the alcohol permit serves to boost the operational value of the restaurant and provides an experience for customers to sample local wines or other alcoholic beverages.

Included in this report is a table of the current licenses and types within the City of Sebastopol. This information is made available through the Alcoholic Beverage Controls website when searching for jurisdictions. Of the 68 within city limits, 37 of them are Type 41 which is geared towards restaurants that serve alcohol in conjunction with a full meal. The project proposes to obtain a Type 42 license which would allow beer and wine consumption on or off premises where sold. No distilled spirits may be on premises and minors are not allowed to enter and remain.

Per the ABC website Type 41 and 42 operations are defined as;

- Type 41 “On-sale Beer & Wine – Eating Place (Restaurant) Authorizes the sale of beer and wine for consumption on or off the premises where sold. Distilled spirits may not be on the premises (except brandy, rum, or liqueurs for use solely for cooking purposes). Must operate and maintain the licensed premises as a bona fide eating place. Must maintain suitable kitchen facilities, and must make actual and substantial sales of meals for consumption on the premises. Minors are allowed on the premises.”
- Type 42 “On-sale Beer & Wine – Public Premises (Bar, Tavern) Authorizes the sale of beer and wine for consumption on or off the premises where sold. No distilled spirits may be on the premises. Minors are not allowed to enter and remain (see Section 25663.5 for exception, musicians). Food service is not required.”

**Environmental Review:**

The project is categorically exempt from the requirements of CEQA pursuant to Section 15301 Existing Facilities which includes interior or exterior alterations involving such things as interior partitions, plumbing, and electrical conveyances. The alcohol use permit would fit this exemption as it is for the use of a retail wine shop and tasting bar where a Tibetan Art Gallery and Studio and The Nectary formerly existed and will not create any new environmental impacts as it will be in an already developed area.

**City Departmental Comments:**

The project was routed out to the various city agencies, such as the City of Sebastopol Police, Building, Police, Public Works, and Fire Departments. The departments conditions have been added to the recommended conditions of approval.

**Public Comment:**

As prescribed by Section 17.460 of the Zoning Ordinance, the Planning Department completed the following: (1) Provided written notice to all property owners within 600 feet of the external boundaries of the subject property; (2) provided a written notice that was published in the Press Democrat; and (3) posted three written notices publicly on and within vicinity of the subject property.

No public comments have been received regarding this Alcohol Use Permit.

**Recommendation:**

Staff believes the proposed use is compatible with the site however, has concerns regarding over-concentration.

If it is the consensus of the Planning Commission that the proposed use is compatible with the site and surrounding uses, staff recommends that the application be approved based on the facts, findings, and analysis set forth in this staff report and as found in Exhibit A - Recommended Findings of Approval, and subject to the Recommended Conditions of Approval found in Exhibit B, and any additional or modified conditions the Planning Commission determines is appropriate.

Staff recommends the following key conditions:

- The applicant adhere to the City's responsible beverage service requirements.
- Three parking spaces be required for the use.

**Attachments:**

Exhibit A – Recommended Findings of Approval  
Exhibit B – Recommended Conditions of Approval  
Exhibit C – Standard Conditions of Approval  
Application materials  
Barlow site directory  
Current alcohol license in Sebastopol

**EXHIBIT A**  
**RECOMMENDED FINDINGS OF APPROVAL**

Alcohol Conditional Use Permit  
6770 McKinley Street #130  
004-750-031, 2022-064

Based on the evidence in the public record, the Planning Commission finds that:

1. The proposed use is categorically exempt from the requirements of CEQA under Section 15301 Existing Facilities, which exempts “interior or exterior alterations involving such things as interior partitions, plumbing, and electrical conveyances.” As the proposed use includes minor interior alterations to an existing building.
2. The project is consistent with the Sebastopol Municipal Code Zoning Ordinance, including the specific criteria of the following sections as described:
  - a) 17.350.020 Alcohol Use Permit
  - b) 17.415.030 Conditional Use Permit
3. The project is consistent SMC 17.350.020 Alcohol Use Permit
  - a) On and after the effective date of the ordinance codified in this chapter, no place wherein alcoholic beverages are sold, served, or given away for on-site or off-site consumption, shall be established without first obtaining a conditional use permit from the City. Further, no existing site which substantially changes its mode or character of operation shall continue to operate without first obtaining a conditional use permit.

*As conditioned this criterion will be met as the first step will be obtaining a use permit before operation and sale of alcohol begins.*

- b) A copy of the conditions of approval for the conditional use permit must be kept on the premises of the establishments and posted in a place where it may readily be viewed by any member of the general public.

*As conditioned this criterion will be met.*

- c) In making any of the findings required pursuant to this chapter, the Planning Commission, or the City Council on appeal, shall consider whether the proposed use will adversely affect the health, safety or welfare of area residents or will result in an undue concentration in the area of establishments dispensing, for sale or other consideration, alcoholic beverages, including beer and wine.

*As conditioned this criterion will be met. However, the Planning Commission might consider looking at limiting additional alcohol-based establishments.*

- d) In all determinations pursuant to this section, the applicant for the conditional use permit shall have the burden of proving by clear and convincing evidence that the proposed use will not adversely affect the health, safety or welfare, result in undue concentration of alcoholic beverage outlets, or detrimentally affect nearby communities.

*As conditioned this criterion will be met as the applicant and its staff will be required to complete the California Responsible Beverage Service (RBS) Training Certification as well as LEAD Training through the ABC.*

- e) The Planning Commission, or City Council on appeal, may impose any conditions on the applicant or proposed location reasonably related to the health, safety or welfare of the community.

*As conditioned this criterion will be met.*

- f) Except as set forth in SMC 17.350.070, applications for conditional use permits herein shall be made in accordance with Chapter 17.415 SMC, together with amendments thereto. The applicant shall submit a processing fee as specified in the most current Planning Department schedule of fees. Any costs for processing an application that exceed the conditional use permit fee paid by the applicant shall be deemed a debt to the City and shall be paid within 30 days of issuance of the conditional use permit or said permit shall be revoked.

*As conditioned this criterion will be met.*

4. The project is consistent with the requirements of SMC 17.415.030 Conditional Use Permit:

- a) The proposed use is consistent with the General Plan and all applicable provisions of this title.
  - i. In that the project is consistent with multiple sections of the Economic Vitality section of the General Plan in support of small business, local businesses, and attracting new industries and businesses that develop and expand markets.*
- b) The establishment, maintenance, and operation of the use applied for will not, under the circumstances of the particular case (location, size, design, and operating characteristics), be detrimental to the health, safety, peace, morals, comfort, or general welfare of persons residing or working in the area of such use or be detrimental or injurious to property and improvements in the neighborhood or to the general welfare of the City.
  - i. In that the use is consistent with the General Plan and Zoning Ordinance as there are similar uses of a restaurants, bars and/or tasting rooms already approved within a short distance of the project site.*



**EXHIBIT B**  
**RECOMMENDED CONDITIONS OF APPROVAL**

Alcohol Conditional Use  
Permit 6770 McKinley  
Street #130  
004-750-031, 2022-064

1. The Use shall be in substantial conformance with the proposed operations as described in the application materials prepared by Daniel Looney and plans were prepared by Daniel Looney and Northbay Restaurant Design for the Punchdown, and stamped received on July 7, 2022, and on file at the City of Sebastopol Planning Department, except as modified herein:
  - a) Hours of operation shall be open to the public, as stated in the application, Sunday-Thursday 11am-8pm and Friday-Saturday 11am-9pm.
2. The applicant shall obtain a Building Permit prior to the commencement of construction activities.
3. The use will require three parking spaces.
4. All persons serving or distributing alcoholic beverages are required to attend the Responsible Beverage Service training program or an equivalent, either in-person or online to the satisfaction of the Police Chief.
5. No sound may emanate from the building, which violates the Noise Ordinance or causes an undue disturbance to site neighbors.
6. The business owner shall ensure that employees are drug and alcohol free while on duty.
7. The establishment is not approved as an entertainment venue. Dancing and/or regular live music shall not be permitted on the premises without prior City approval. As an incidental use, recorded background music and occasional live acoustic music may be conducted inside the establishment only. All doors and windows shall be closed during any such activity. The Police Department or Planning Director may require termination or modification of such activity.
8. The business owner shall ensure that exterior areas, including the adjacent courtyard area and sidewalk, are free of trash and other debris that may be generated by patrons.
9. The business owner shall be responsible for removing any graffiti on the outside of the establishment.
10. A copy of the conditions of approval for the Alcohol Use Permit must be kept on the premises of the establishment and posted in a place where any member of the general public may readily view it.
11. Occupancy limitations shall be established by the Building Official and clearly posted prior to issuance of a Certificate of Occupancy for any building, including a use requiring a Use Permit.

12. All applicable permits shall be obtained from other approving agencies prior to commencement of this use, including, but not limited to Building and Safety Department, Department of Alcoholic Beverage Control, Fire Department, and County Health Department.
13. This approval does not include any signs. Any new signs that will identify the use of this property are subject to the prior approval of the Design Review Board or City staff, as appropriate.
14. The use permit shall be in effect unless it is abandoned or closed for 12 months or longer.

**EXHIBIT C**  
**STANDARD CONDITIONS OF APPROVAL**

Alcohol Conditional Use  
Permit 6770 McKinley  
Street #130  
004-750-031, 2022-064

1. All plans shall include a brief description of the project on the cover sheet.
2. All submitted building permit plan check sets shall include a plan sheet incorporating these conditions of approval.
3. Except as otherwise noted in these conditions of approval, the plans submitted to the Building Department for plan check shall be in substantial conformance to those approved by the review body. If any changes are made to submitted plans which were approved by the review body the applicant shall work with the Planning Department to determine if the changes are significant enough to once again be seen by the review body, or if staff can approve the changes. Any changes that have not been approved by Planning staff are not approved. Construction or demolition work that does not conform to the Planning approval is not valid and shall be subject to stop work orders and may require removal.
4. Site landscaping shall be generally consistent with the Landscape Plan included as part of "Exhibit A" on file with the Sebastopol Planning Department. The final landscape plan shall be stamped by a licensed landscape architect and filed with the Planning Department prior to occupancy. Plans for any irrigation of the site shall be incorporated into the landscape plan. All planting shown on the approved plan shall be installed prior to occupancy of the proposed project. Upon the request of an Applicant to receive a Temporary Certificate of Occupancy and at discretion of the Planning Director, landscape installation may be suitably guaranteed by posting a cash bond equal to 100% of the cost and installation of any landscape improvements.
5. Acceptance of the construction drawings and specifications does not release the applicant and owner from correction of mistakes, errors, or omissions contained therein. If, during the course of construction, the field conditions or other previously unknown conditions require a modification or a departure from the accepted plans, the applicant shall provide the modifications or departure and specify the correction of mistakes errors, or omissions in compliance with the CBC and City Standards.
6. The City of Sebastopol and its agents, officers and employees shall be defended, indemnified, and held harmless from any claim, action or proceedings against the City, or its agents, officers and employees to attach, set aside, void, or annul the approval of this application or the environmental determination which accompanies it, or which otherwise arises out of or in connection with the City's action on this application, including but not limited to, damages, costs, expenses, attorney's fees, or expert witness fees.
7. A Construction Management Plan (CMP) shall be submitted to the City as part of the Building Permit and/or Grading Permit and shall be incorporated into the plans, unless waived by staff. The City's CMP template, provided by the Planning Department, may be used for small, infill projects. Revisions to the CMP to increase or add on time to the construction timeline shall be coordinated with the Building Official and any additional requests will be at the applicant's responsibility.

This CMP shall be a binding document. Failure to adhere to the CMP may result in a "Stop Work Notice" being placed on the project. An electronic copy of the APPROVED CMP shall be submitted to the City, and may be posted to the city's website. The CMP shall be updated as project conditions warrant. Updates to the CMP shall be provided to the City for review and approval. The CMP shall include but not be limited to:

- a) Work schedule (start of construction date, road or lane closure intent/dates, important milestones and proposed final dates)
- b) Construction Hours
- c) Travel routes and turn-around locations with staff approval
  - Impact to state highways
- d) Road and/or lane closures (Applicant to provide information on how many anticipated road closures, and the reasons for each road closure).
- e) Worker auto parking space locations/construction parking
- f) Phasing (if applicable)
- g) If construction improvements are located in areas of slopes 15% or greater, the Contractor shall provide safe temporary hard surface stair access to the improvements, unless waived by the Building Official. This access shall be shown on the CMP.
- h) Projects that require a grading permit shall comply with the City's grading ordinance.

The CMP may be more stringent if the project is located close to schools or in impacted neighborhoods. A CMP may be required to be modified if a neighborhood becomes "impacted" during the course of the construction. Impacted neighborhoods are defined as areas in geographic proximity (i.e. using the same streets for access) with a significant number of simultaneous construction projects.

The hours of construction activity shall be limited 7:00 a.m. to 8:00 p.m., Monday through Friday, 8:00 a.m. to 5:00 p.m. on Saturdays with staff approval, depending on scope of work being done, or unless modified by a project's Specific Conditions of Approval.

A 24-inch by 36-inch weatherproof copy with items A-F posted on site. The remaining Construction Management Plan shall be made available on site. The Construction Management Plan shall be posted on the site as part of the job site signage and should include:

- a) Address of the project site.
  - b) Permitted hours of construction and of deliveries/off-haul.
  - c) Name, e-mail address and direct phone number of the General Contractor.
  - d) Name, e-mail address and direct phone number of the person responsible for managing the project.
  - e) Name and direct phone number of the party to call in case of an emergency.
  - f) City of Sebastopol Building Department (707-823-8597).
8. All construction materials, debris and equipment shall be stored on site. If that is not physically possible, an encroachment permit shall be obtained from the Public Works Department prior to placing any construction materials, debris, debris boxes or unlicensed equipment in the right-of-way. The fee for using the right-of-way for storage of construction materials or equipment is \$10.00 per day. A minimum of 11' passable auto traffic clearance (paved travel way) shall be maintained at all times along the roadway. The placing of portable restroom facilities in the City right-of-way will not be permitted.

9. All portions of the job site shall be maintained in an organized and professional condition. All trash, debris, construction scraps and broken/deteriorated machinery shall be removed from the site by the end of each week. If off loaded construction materials are not used within 2 weeks, they shall be screened from public view. All sidewalks, driveways and public/private roadways fronting the subject site shall be broom cleaned at the end of each business day.
10. A pre-construction meeting is required with city staff for projects that:
  - a) Require a City encroachment permit, a Caltrans encroachment permit, or a City grading permit; or
  - b) Have 5 dwelling units or more; or
  - c) Have a total of 5,000 square feet of building or more; or
  - d) Have a creek setback requirement; or
  - e) Are required to have a pre-construction meeting under a specific condition of approval.
11. All permits and/or inspection fees required shall be paid in full prior to final occupancy being granted unless otherwise stipulated by the City.
12. All required construction signage and any required tree-protection shall be posted and available for City inspection at the time of the Pre-construction meeting or, if no pre-construction meeting is required, prior to commencing construction. If these measures are not in place at the time of the pre-construction meeting, a re- inspection fee will be required, and issuance of building permit will be delayed.
13. The Planning Director shall interpret applicable requirements in the event of any redundancy or conflict in conditions of approval.

**Planning Department Standard Conditions of Approval:**

14. This approval is valid for a period of three (3) years during which time the rights granted must be exercised. However, the applicant may request one (1) one-year extension of this Use Permit from the Planning Director, pursuant to Zoning Ordinance §17.400.100.
15. The light source for all exterior lighting fixtures shall be shielded from adjacent properties. Cut sheets for all exterior lighting shall be submitted as part of the Design Review or other planning application.
16. For projects with new foundations or retaining walls less than 10' away from a required setback property lines shall be physically identified (string line or equal), and the applicant shall submit a letter or certificate from a licensed surveyor that confirms that the structure complies with the approved setbacks prior to placing the foundation. For any project that includes new foundations or retaining walls more than 10' away from a required setback, the applicant may apply for a waiver from this requirement from the City Engineer and Planning Department.
17. For any project that includes new structures within 2 feet of the allowed height limit, a letter or certificate from a surveyor confirming that the height of the roof complies with the approved plans shall be submitted to the Planning Department at the earliest point

possible.

18. All landscape and irrigation plans must be designed in accordance with the most current City of Sebastopol landscape requirements. Prior to providing water service for new landscape areas, or improved or modified landscape areas, the Planning Department must review and approve the project's working drawings for planting and irrigation systems. Any question regarding the City of Sebastopol current water conservation and Landscape Ordinance should be directed to the Planning Department.

New construction and rehabilitated (renovations or changes made to sites with an existing irrigation system) landscape projects will be affected by these requirements if the altered landscape area is greater than 500 square feet.

19. For any new housing unit development, the developer/owner shall submit the total amount of fees and exactions associated with the project prior to issuance of certificate of occupancy or final inspection.

#### **Engineering and Public Works Department Standard Conditions of Approval:**

20. All projects are subject to Impact Fees as adopted by the City Council, which are due at the time of issuance of the Building Permit unless otherwise stipulated by the City.
21. An Encroachment Permit is required from the Public Works Department for any and all work within the public right-of-way. If the work is within a CalTrans right-of way, an Encroachment Permit from CalTrans shall also be procured by the applicant. Encroachment Permit shall not be issued until the City Engineer approves the applicant's site improvement plans.
22. Construction within the public right-of-way is limited to that necessary to support the lot's use. This may include but is not limited to: driveways, sidewalks and any utility connections. For all improvements within the public right of way, the applicant shall submit plans to adequately describe the work. Plans shall include but not be limited to drainage details, cross-sections, driveway/roadway grades and utility locations as necessary.
23. The applicant shall prepare and submit site improvement plans for the construction of all improvements including water, sanitary sewer, storm drain, water quality facilities, roadway improvements, curbs, gutters, sidewalks, elevated or structural pedestrian walkways, landscaping, landscape irrigation, signing, striping, joint trench and streetlights. All design and construction shall conform to the latest edition of the City of Sebastopol Design and Construction Standards and other applicable codes, standards, guidelines and specifications. Public improvement drawings shall be drafted in the City-approved sheet format.
24. Once approved by the City Engineer, the applicant shall submit PDF files of the signed improvement plans. As-Built record drawings shall also be submitted as PDF files.
25. Deviations from City Standards and applicable Code requirements shall be approved by the City Engineer. The applicant's engineer shall request all design exceptions in writing.

26. Any improvements, public or private, damaged during construction shall be replaced, by the applicant, in-kind or with new improvements. All cracked, broken, or uplifted sidewalk, driveway and/or curb and gutter fronting the property shall be replaced. Applicant shall coordinate with the Public Works Department prior to the first submittal of project improvement plans to identify the extents and limits of replacement.
27. An erosion and sediment control plan are required as part of the building permit application. The plan shall be prepared by a certified erosion control specialist and in full compliance with CASQA standards, The plan is subject to review and approval by the Engineering Department prior to the issuance of the building or grading permit. No modifications to the approved plans shall be made without approval of the City Engineer.
28. Mailbox plans and locations shall be approved by the Sebastopol Postmaster prior to improvement plan approval. The developer shall provide a letter and exhibit showing mailbox locations from the Sebastopol Postmaster approving mailbox locations.
29. City Public Water and Sewer and Drainage utility easements as required by the City Engineer utility companies shall be provided within the development. Easement locations shall be subject to review and approval by the City Engineer.

***Roadway Improvements:***

30. The improvement plans for the first phase of development shall include and provide for the construction of all offsite improvements as required to support full project build-out. Each subsequent phase of development shall construct sufficient onsite roadway and utility improvements to support the cumulative development proposed to be constructed as approved by the City Engineer.
31. Road closures, if permitted by the Project Approval, will only be permitted with prior authorization from the Public Works Department consistent with the City's road closure policy. Signs containing details of the proposed closure must be posted 48 hours in advance. Coordinate road closures with the Sebastopol Public Works Department. Contact the Public Works Department at 707-823-5331 to obtain a road closure permit.
32. An emergency vehicle access, meeting the requirements of the Sebastopol Fire Department shall be constructed.
33. All private driveway areas less than 24-foot wide shall require the approval of the Sebastopol Fire Department.
34. Sidewalk warps shall be provided to allow a clear five-foot walkway at all locations, including areas where mailboxes, street furniture, streetlights, street signs and fire hydrants are to be installed, or as otherwise approved by the City Engineer.
35. The structural section of all public road improvements shall be designed using a soil investigation which provides the basement soils R-value and expansion pressure test results. A copy of Geotechnical report and structural section calculations shall be submitted with the first improvement plan check.
36. The structural section of the private on-site drive aisles and parking areas shall meet the requirements and recommendations of the geotechnical report for the project.
37. Retaining walls and retaining curbs may be required to protect damage to trees as

determined by a licensed Arborist. All retaining structures shall be designed and constructed to minimize damage to trees.

38. Pedestrian curb ramps, meeting City standards and current accessibility requirements, shall be provided at all intersections and crosswalks where sidewalks are proposed.

***Drainage Improvements:***

39. All project related flooding impacts shall be mitigated by the project developer. Drainage improvements shall be designed by a Civil Engineer registered in the State of California in accordance with the Sonoma County Water Agency's Flood Management Design Manual (FMDM). Public and private drainage improvements shall be shown on the improvement plans and the City Engineer may require the applicant to acquire the review and recommendations by the Sonoma County Water Agency (Sonoma Water) prior to approval by the City Engineer. Private storm drain easements will be required for any portions of the private storm drain not entirely located with the lot being served or for any portion of a private utility located on an adjacent parcel.
40. No lot-to-lot drainage will be allowed between the project site and any adjacent parcels. No concentrated drainage may discharge across sidewalks. All site drains must be connected to the public storm drain system or discharged through the face of curb or to an established waterway.
41. Plans and certifications shall demonstrate compliance of all improvements, including building finished floor elevations, with the City's Flood Ordinance, to the satisfaction of the Building Official and City Engineer. Building finished floor elevations shall be constructed at a minimum of 2 foot above the 100-year storm event water surface elevation as determined by the City and certified by the project engineer. The Engineer of Record shall provide a signed and stamped letter indicating the project meets the requirements of the Ordinance before plan approval.

***Stormwater Quality:***

42. Projects that create or replace 10,000 square feet or more of impervious surface area are subject to design and construction requirements of the most recent edition of City of Sebastopol Low Impact Development (LID) Technical Design Manual. Improvement plans with required LID design features shall be approved by the City Engineer.
43. Projects that will disturb 1.0 acre or more of developed or undeveloped land shall provide evidence that a Notice of Intent (NOI) has been submitted by the applicant and received by the State Water Resources Control Board for a General Construction Activity Storm Water Permit. Two copies of the project Storm Water Pollution Protection Plan (SWPPP) shall be provided to the City prior to issuing a grading permit, encroachment permit, or building permit.
44. For required LID features constructed on private property or on street frontage, the owner shall provide a Declaration Letter to the City Manager regarding the owner's commitment to ongoing maintenance of said LID features (LID Declaration) prior to occupancy.

***Grading:***



45. The improvement plans shall include a site-grading plan prepared by a Civil Engineer registered in the State of California as part of the required improvement drawings. Lots shall be generally designed to drain to public and private streets or parking areas, unless otherwise approved in the interest of tree preservation or other unusual circumstances.
46. The City of Sebastopol shall require a grading permit for projects that meet these requirements.
  - a) Cut or fill exceeding 50 cubic yards
  - b) Cut or fill greater than 3 feet in depth
  - c) Cut creating a cut slope greater than 5 feet in height and steeper than 2 units horizontal to 1 unit vertical
  - d) Fill intended to support a structure or surcharge greater than 1 foot in depth or placed on terrain with a natural slope steeper than 15 percent
47. When required by the Building Official the applicant shall submit to the City for review and approval, a detailed Geotechnical Report prepared by a Geotechnical Engineer registered in the State of California. The grading plan shall incorporate the recommendations of the approved Geotechnical Report.
48. Where soil or geologic conditions encountered during grading operations are different from those anticipated in the Geotechnical Report, or where such conditions warrant changes to the recommendations contained in the original soil investigation, a revised soil or geologic report shall be submitted for approval by the City Engineer. It shall be accompanied by an engineering and geological opinion as to the safety of the site from hazards of land slippage, erosion, settlement, and seismic activity.
49. Existing wells, septic tanks and/or underground fuel storage tanks that are defective or will no longer be in use shall be permanently destroyed or removed under permit and inspection by the Sonoma County Permit and Resource Management Department, Well and Septic Division and/or Sonoma County Environmental Health or other designated agency. Underground fuel storage tanks are subject to UST regulations of the State Water Resources Control Board.
50. The grading plan shall clearly show all existing survey monuments and property corners and shall state that they shall be protected and preserved. Should monuments be damaged or destroyed during construction, they shall be replaced by the developer.
51. Improvements plans shall include an erosion control (winterization) plan. The plan shall include an order of work and staging/scheduling component indicating when facilities must be installed and when they may be removed.
52. Sewer services and laterals shall be CCTV inspected to determine if the service needs to be removed and replaced. A copy of the CCTV report shall be provided to the City Engineer. A waiver for CCTV inspection may be waived by the City Engineer, if the sewer lateral has been replaced within ten years of the submittal of the improvement plans. A copy of the documentation evidencing such replacement shall be included in the submittal package.
53. If the proposed project is located in or adjacent to a waterway, within an area

designated as habitat for threatened or endangered species, or other special status area, it possibly falls under the jurisdiction of another agency such as the United States Army Corps of Engineers, the California Regional Water Quality Control, or the California Department of Fish & Wildlife, U. S. Fish & Wildlife Service, etc. These agencies shall be contacted to determine if the project lies within their respective jurisdictions. All necessary permits and/or approvals shall be obtained prior to the City issuing any permits. If permits are not required, a letter stating so shall be submitted to the City as part of the record.

54. Trees and vegetation shall be trimmed according to Section 8.12 of the Sebastopol Municipal Code. Trees and shrubs shall be kept trimmed so that the lowest branches projecting over public properties provide a clearance of not less than eight (8) feet over sidewalks and not less than twelve (12) feet over streets.

**Fire Department. Standard Conditions of Approval:**

55. The address shall be posted in accordance with requirements of the California Building Code and California Fire Code. The Fire Chief shall review and approve all requests for new addresses. Inspection and signoff of address posting shall be coordinated through Building Department.
56. Smoke and CO detectors shall be installed in accordance with the California Building Code. Final inspection and signoff of smoke detectors shall be coordinated through Building Department.
57. Noncombustible roofing shall be provided for:
  - a. All new roofs shall be non-combustible.
  - b. Roof Repairs or replacement:
    - i. Less than 25% - no requirement
    - ii. 25Hr to 50% - Class C minimum
    - iii. 50% or more — Non-Combustible
  - c. In no case shall the roofing material used to be less fire resistive than the existing roof.

NOTE: A "noncombustible" roof is a Class A roof (for other than Group R Occupancies, a Class A or Class A assembly) as defined in the California Building Code and approved by the Building Department.

58. Prior to occupancy, a spark arrester shall be installed on the chimney(s) 3/8" mesh minimum.

**Building Department Standard Conditions of Approval:**

59. All construction shall comply with all applicable Title 24 Codes in effect at the time of building permit submittal. It is the responsibility of the designer(s) to ensure that all applicable Title 24 codes, as well as any applicable Sebastopol Municipal Codes are incorporated into the design.
60. The project shall comply with the Green Building regulations contained in the Sebastopol Municipal Code that are in effect at the time of building permit submittal.

END OF STANDARD CONDITIONS OF APPROVAL



City of Sebastopol

Planning Department
7120 Bodega Avenue
Sebastopol, CA 95472
(707) 823-6167

MASTER PLANNING APPLICATION FORM

APPLICATION TYPE

- Administrative Permit Review
Alcohol Use Permit/ABC Transfer
Conditional Use Permit
Design Review
Lot Line Adjustment/Merger
Preapplication Conference
Preliminary Review
Sign Permit
Temporary Use Permit
Tree Removal Permit
Variance
Other

This application includes the checklist(s) or supplement form(s) for the type of permit requested: [X] Yes [ ] No

REVIEW/HEARING BODIES

- Staff/Admin
Design Review/Tree Board
[X] Planning Commission
City Council
Other

APPLICATION FOR

Street Address: 6770 McKinley Street #130, Sebastopol CA Assessor's Parcel No(s): 004-750-031-000

Present Use of Property: Mixed use Zoning/General Plan Designation: CM

APPLICANT INFORMATION

Property Owner Name: Yolanda Mathew for Barlow Star, LLC

Mailing Address: 6780 Depot Street #110 Phone: 707-806-9797

City/State/ZIP: Sebastopol, CA 95472 Email: yolanda@thebarlow.net

Signature: [Signature] Date: 08-03-22

Authorized Agent/Applicant Name: Daniel Looney for Pet Nat LLC dba The Punchdown Sebastopol

Mailing Address: 6770 McKinley Street #130 Phone: 815-529-5831

City/State/ZIP: Sebastopol, CA 95472 Email: dcloone@yahoo.com

Signature: [Signature] Date: 08/3/2022

Contact Name (If different from above): Jennifer Adametz Phone/Email: 707-824-5600, jennifer@thebarlow.net

PROJECT DESCRIPTION AND PERMITS REQUESTED (ATTACH ADDITIONAL PAGES IF NECESSARY)

Wine and food provision retail shop with seating and sales for on and off premise consumption.

CITY USE ONLY

Table with 3 columns: Fill out upon receipt, Action, Action Date. Rows include Application Date, Planning File #, Received By, Fee(s), Completeness Date, Staff/Admin, Planning Director, Design Review/Tree Board, Planning Commission, City Council.

# SITE DATA TABLE

If an item is not applicable to your project, please indicate "Not Applicable" or "N/A" in the appropriate box; do not leave cells blank.

SITE DATA TABLE	REQUIRED / ZONING STANDARD	EXISTING	PROPOSED
Zoning	N/A	CM	CM
Use	N/A		
Lot Size	N/A	N/A	N/A
Square Feet of Building/Structures (if multiple structures include all separately)	N/A		
Floor Area Ratio (F.A.R)	N / A FAR	N / A FAR	N / A FAR
Lot Coverage	N/A % of lot	N/A % of lot	N/A % of lot
	N/A sq. ft.	N/A sq. ft.	N/A sq. ft.
Parking	1 per 500sf	469	N/A
Building Height			N/A
Number of Stories	N/A		
<b>Building Setbacks – Primary</b>			
Front	N/A	N/A	N/A
Secondary Front Yard (corner lots)	N/A	N/A	N/A
Side – Interior	N/A	N/A	N/A
Rear	N/A	N/A	N/A
<b>Building Setbacks – Accessory</b>			
Front	N/A	N/A	N/A
Secondary Front Yard (corner lots)	N/A	N/A	N/A
Side – Interior	N/A	N/A	N/A
Rear	N/A	N/A	N/A
<b>Special Setbacks (if applicable)</b>			
Other ( N/A )	N/A	N/A	N/A
Number of Residential Units	N/A Dwelling Unit(s)	0 Dwelling Unit(s)	0 Dwelling Unit(s)
Residential Density	1 unit per N/A sq. ft.	1 unit per N/A sq. ft.	1 unit per N/A sq. ft.
Useable Open Space	N/A sq. ft.	N/A sq. ft.	N/A sq. ft.
Grading	Grading should be minimized to the extent feasible to reflect existing topography and protect significant site features, including trees.	N/A	Total: N/A cu. yds. Cut: N/A cu. yds. Fill: N/A cu. yds. Off-Haul: N/A cu. yds
Impervious Surface Area	N/A	N/A % of lot	N/A % of lot
		N/A sq. ft.	N/A sq. ft.
Pervious Surface Area	N/A	N/A % of lot	N/A % of lot
		N/A sq. ft.	N/A sq. ft.

## CONDITIONS OF APPLICATION

1. All Materials submitted in conjunction with this form shall be considered a part of this application.
2. This application will not be considered filed and processing may not be initiated until the Planning Department determines that the submittal is complete with all necessary information and is "accepted as complete." The City will notify the applicant of all application deficiencies no later than 30 days following application submittal.
3. The property owner authorizes the listed authorized agent(s)/contact(s) to appear before the City Council, Planning Commission, Design Review/Tree Board and Planning Director and to file applications, plans, and other information on the owner's behalf.
4. The Owner shall inform the Planning Department in writing of any changes.
5. **INDEMNIFICATION AGREEMENT:** As part of this application, applicant agrees to defend, indemnify, release and hold harmless the City, its agents, officers, attorneys, employees, boards, committees and commissions from any claim, action or proceeding brought against any of the foregoing individuals or entities, the purpose of which is to attack, set aside, void or annul the approval of this application or the adoption of the environmental document which accompanies it or otherwise arises out of or in connection with the City's action on this application. This indemnification shall include, but not be limited to, damages, costs, expenses, attorney fees or expert witness fees that may be asserted by any person or entity, including the applicant, arising out of or in connection with the City's action on this application, whether or not there is concurrent passive or active negligence on the part of the City.

If, for any reason, any portion of this indemnification agreement is held to be void or unenforceable by a court of competent jurisdiction, the remainder of the agreement shall remain in full force and effect.

**NOTE:** The purpose of the indemnification agreement is to allow the City to be held harmless in terms of potential legal costs and liabilities in conjunction with permit processing and approval.

6. **REPRODUCTION AND CIRCULATION OF PLANS:** I hereby authorize the Planning Department to reproduce plans and exhibits as necessary for the processing of this application. I understand that this may include circulating copies of the reduced plans for public inspection. Multiple signatures are required when plans are prepared by multiple professionals.
7. **NOTICE OF MAILING:** Email addresses will be used for sending out staff reports and agendas to applicants, their representatives, property owners, and others to be notified.
8. **DEPOSIT ACCOUNT INFORMATION:** Rather than flat fees, some applications require a 'Deposit'. The initial deposit amount is based on typical processing costs. However, each application is different and will experience different costs. The City staff and City consultant time, in addition to other permit processing costs, (i.e., legal advertisements and copying costs are charged against the application deposit). If charges exceed the initial deposit, the applicant will receive billing from the City's Finance department. If at the end of the application process, charges are less than the deposit, the City Finance department will refund the remaining monies. Deposit accounts will be held open for up to 90 days after action or withdrawal for the City to complete any miscellaneous clean up items and to account for all project related costs.
9. **NOTICE OF ORDINANCE/PLAN MODIFICATIONS:** Pursuant to Government Code Section 65945(a), please indicate, by checking the boxes below, if you would like to receive a notice from the City of any proposal to adopt or amend any of the following plans or ordinances if the City determines that the proposal is reasonably related to your request for a development permit:

A general plan

A specific plan

An ordinance affecting building permits or grading permits

A zoning ordinance

### Certification

*I, the undersigned owner of the subject property, have read this application for a development permit and agree with all of the above and certify that the information, drawings and specifications herewith submitted are true and correct to the best of my knowledge and belief and are submitted under penalty of perjury. I hereby grant members of the Planning Commission, Design Review Board and City Staff admittance to the subject property as necessary for processing of the project application.*

Property Owner's Signature: \_\_\_\_\_

Date: 08-03-22

*I, the undersigned applicant, have read this application for a development permit and agree with all of the above and certify that the information, drawings and specifications herewith submitted are true and correct to the best of my knowledge and belief and are submitted under penalty of perjury.*

Applicant's Signature: \_\_\_\_\_

Date: 08/3/22

**NOTE:** It is the responsibility of the applicant and their representatives to be aware of and abide by City laws and policies. City staff, Boards, Commissions, and the City Council will review applications as required by law; however, the applicant has responsibility for determining and following applicable regulations.

## Neighbor Notification

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In the interest of being a good neighbor, it is highly recommended that you contact those homes or businesses directly adjacent to, or within the area of your project. Please inform them of the proposed project, including construction activity and possible impacts such as noise, traffic interruptions, dust, larger structures, tree removals, etc.

Many projects in Sebastopol are remodel projects which when initiated bring concern to neighboring property owners, residents, and businesses. Construction activities can be disruptive, and additions or new buildings can affect privacy, sunlight, or landscaping. Some of these concerns can be alleviated by neighbor-to-neighbor contacts early in the design and construction process.

It is a "good neighbor policy" to inform your neighbors so that they understand your project. This will enable you to begin your construction with the understanding of your neighbors and will help promote good neighborhood relationships.

Many times, development projects can have an adverse effect on the tranquility of neighborhoods and tarnish relationships along the way. If you should have questions about who to contact or need property owner information in your immediate vicinity, please contact the Building and Safety Department for information at (707) 823-8597, or the Planning Department at (707) 823-6167.

I have informed site neighbors of my proposed project:  Yes  No

If yes, or if you will inform neighbors in the future, please describe outreach efforts:

The Barlow Management team has notified all Barlow tenants of the proposed use.

## Website Required for Major Projects

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Applicants for major development projects (which involves proposed development of **10,000 square feet of new floor area or greater, or 15 or more dwelling units/lots**), are required to create a project website in conjunction with submittal of an application for Planning approval (including but not limited to Subdivisions, Use Permits, Rezoning, and Design Review). Required information may be provided on an existing applicant web site.

The website address shall be provided as part of the application. The website shall be maintained and updated, as needed until final discretionary approvals are obtained for the project.

Such website shall include, at a minimum, the following information:

- ✓ Project description
- ✓ Contact information for the applicant, including address, phone number, and email address
- ✓ Map showing project location
- ✓ Photographs of project site
- ✓ Project plans and drawings



# City of Sebastopol

## Alcohol Use Permit – Application Supplement

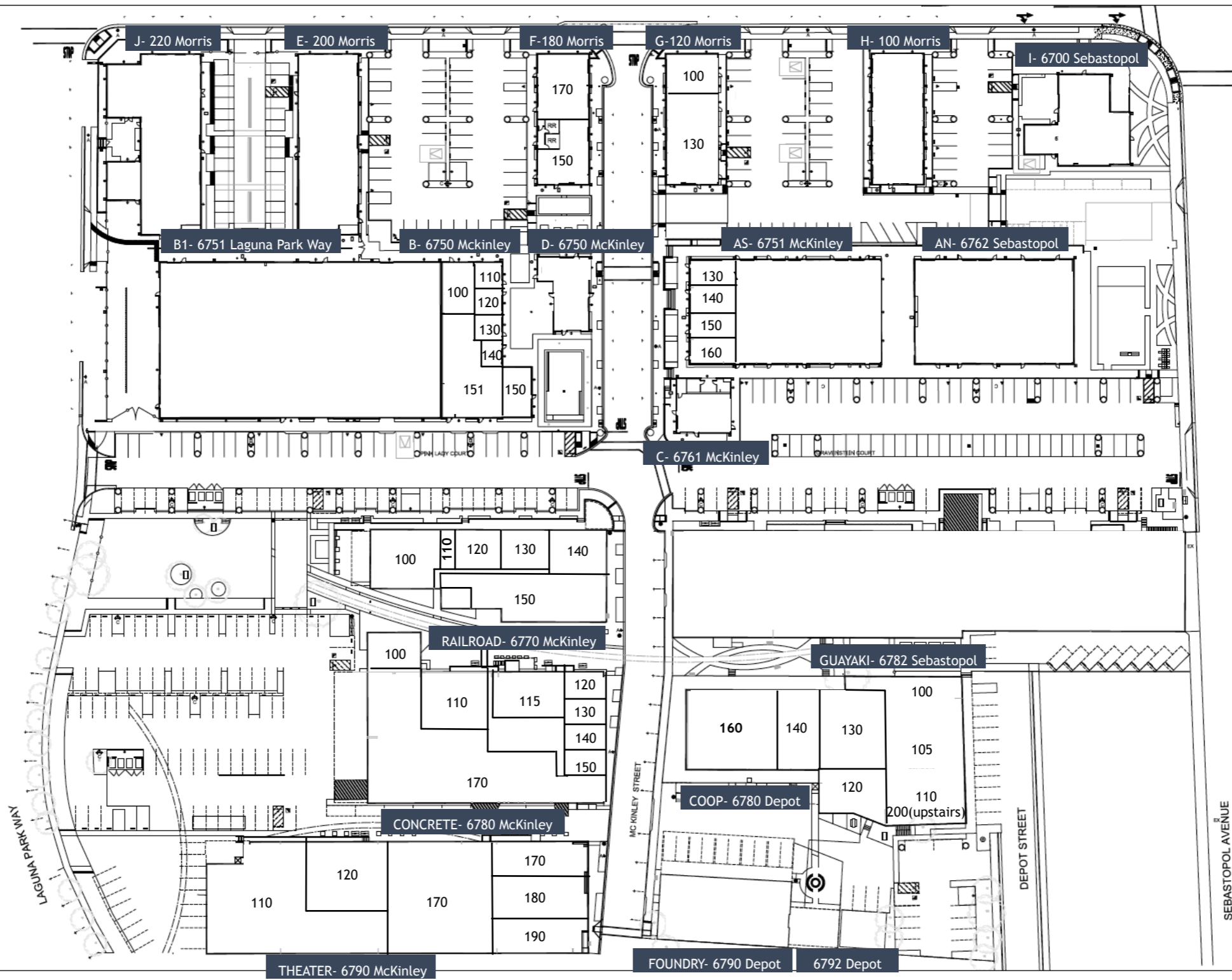
**Purpose:** This application supplement applies to any establishment that serves alcoholic beverages.

**Please answer yes or no to the following questions:**

1. The premises contain a kitchen or food-serving area in which a variety of food is prepared and cooked on the premises. Y  N  cold food only
2. The primary use of the premises is for sit-down service to patrons, and the establishment is not a drive-up, drive-through, or fast-food restaurant. Y  N
3. The establishment serves food to patrons during all hours the establishment is open for customers. Y  N
4. The establishment only serves alcohol in a dining area and not in an alcohol serving area that is separate from the dining area. Y  N
5. Adequate seating arrangements for sit-down patrons are provided on the premises, not to exceed a seating capacity of 50 persons. Y  N
6. Any take-out service is only incidental to the primary sit-down use and does not include the sale or dispensing for consideration of alcoholic beverage or beer or wine.  
Y  N  retail
7. No alcoholic beverages or beer or wine are sold or dispensed for consumption beyond the premises. Y  N  retail
8. No dancing or live entertainment is permitted on the premises except with approval by the Chief of Police and Planning Director, who may impose conditions controlling such activities. Y  N
9. An employee alcohol awareness training program and security plan is approved by the Chief of Police. (Ord. 1116 § 7, 2018; Ord. 1111, 2018) Y

**If yes to all of above and you're applying for an establishment with 50 or Less seats you are eligible for an Administrative Alcohol Permit:** The following information shall be provided to the Planning Department for an application to be deemed complete:

- Master Planning Application Form**
  - Completed and signed by the applicant and property owner.
- Written Statement:** *The written statement shall include the following information:*
  - *Description of Business*
  - *Food Service:* Please describe the type of food served at the establishment.
  - *Type of ABC License*
  - *Time of Operation:* Describe the days and times that the establishment will operate.
  - *Employee Training for Alcoholic Beverage Service:* Describe all alcohol service training that will be provided for employees.
  - *Operational Security Measures:* Describe security measures that will be implemented to ensure the safety of establishment employees and patrons.
  - *Entertainment Features:* Describe all entertainment features of the establishment. These may include but are not limited to live music, amplified music, dancing, bar games, and video games.



# SITE ADDRESSING - FULL SITE

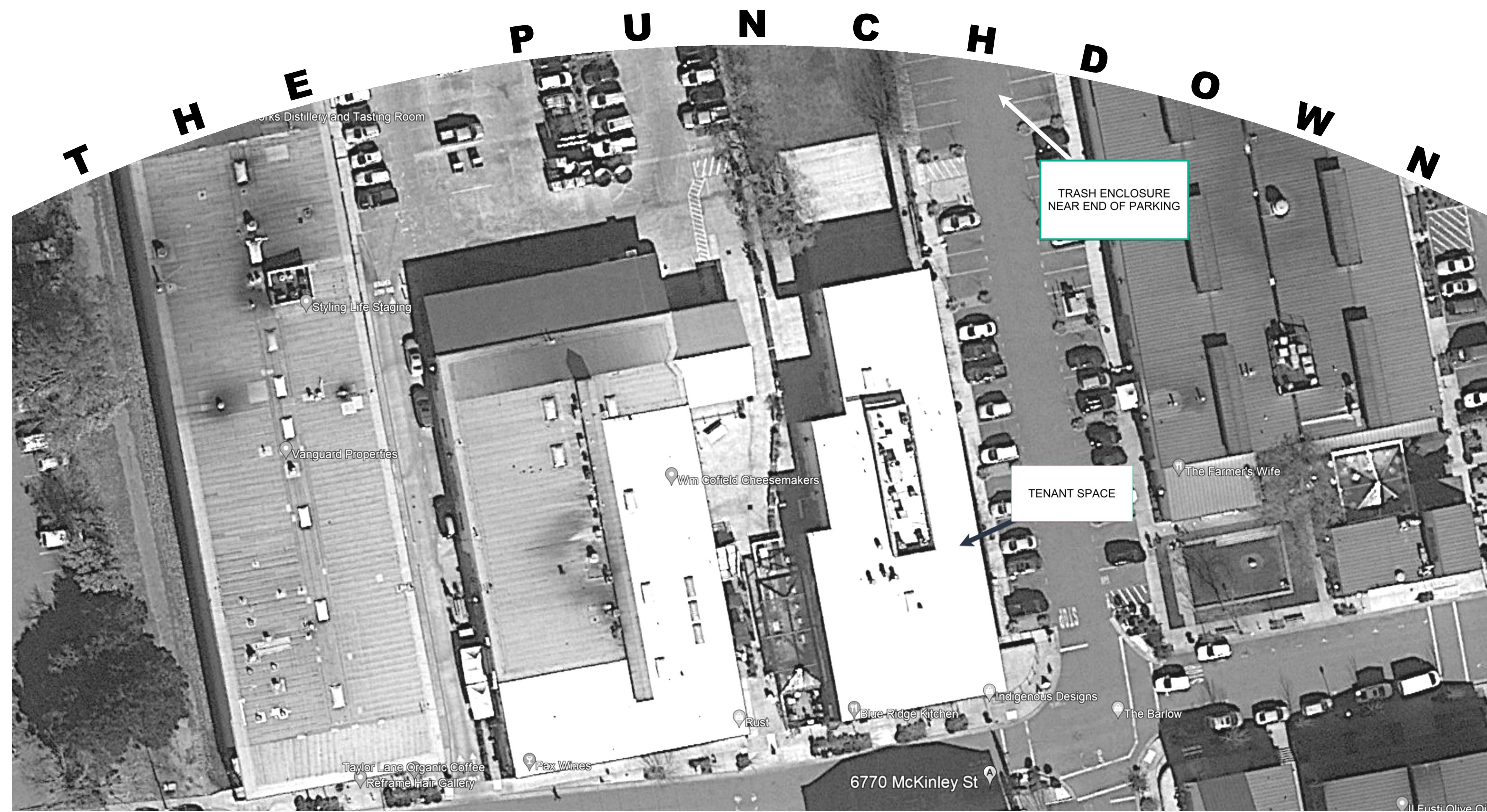
MAY 6, 2013

Not to scale



### TYPICAL KITCHEN EQUIPMENT NOTES

- THE FOLLOWING ITEMS AND/OR WORK ARE TO BE PERFORMED BY THE GENERAL CONTRACTOR AND/OR HIS SUBCONTRACTORS UNDER THEIR RESPONSIBILITY.
1. PROVIDE ALL PLUMBING AND ELECTRICAL ROUGH-INS AND FINAL CONNECTIONS TO ALL RESTAURANT FIXTURES AND EQUIPMENT AS SHOWN ON EQUIPMENT ELECTRICAL, PLUMBING, REFRIGERATION AND MECHANICAL PLANS.
  2. PROVIDE ALL EQUIPMENT CURBS AS SHOWN, SEE EQUIPMENT CURB DRAWINGS &/OR DETAILS (AS APPLIES TO JOB).
  3. PROVIDE AND INSTALL ALL NECESSARY BLOCKING IN WALLS AND CEILINGS TO SUPPORT FIXTURES, INCLUDING HOODS AND FIXTURE CANTILEVER SUPPORTS.
  4. PROVIDE AND INSTALL ALL TILE FOR FLOORS, BASES, WAINSCOTS, AND WALLS WHERE SHOWN ON THESE PLANS AND ARCHITECTURAL PLANS AND AS SPECIFIED BY ARCHITECT AND/OR DECORATOR.
  5. F.R.P. ON WALLS, TO BE INSTALLED PRIOR TO THE INSTALLATION OF THE EQUIPMENT.
  6. HVAC CONTRACTOR TO SUPPLY ALL OPENINGS THROUGH CEILING(S) AND ROOF(S), INCLUDING DUCTING, BLOWERS, MAKE-UP AIR UNITS, ETC.. KITCHEN EQUIPMENT CONTRACTOR (K.E.C.) TO SUPPLY EXHAUST HOOD ONLY.
  7. COORDINATE ALL PHASES OF CONSTRUCTION WITH FOOD SERVICE EQUIPMENT CONTRACTOR INCLUDING NOTIFICATION IN ADVANCE WHEN ROUGH AND FINISHED PLUMBING & ELECTRICAL WORK, CURB FORMS, ETC.. CAN BE CHECKED.
  8. DOUBLE SWINGING DOORS PROVIDED WITH WINDOWS WHICH SHALL BE 200 SQ. INCHES OR OF A SUBSTANTIALLY EQUIVALENT AREA. THE GLASS SHALL BE EITHER SHATTERPROOF (TEMPERED), AND THE BOTTOM OF THE WINDOWS SHOULD NOT BE MORE THAN 48" FROM ABOVE THE FINISHED FLOOR.
  9. IT IS THE RESPONSIBILITY OF THE OWNER AND/OR GENERAL CONTRACTOR TO INSURE THAT THE K.E.C., RECEIVES COPIES OF ALL ADDENDUMS, SPECIFICATIONS AND CHANGES TO BUILDING PLANS, WHICH ARE MADE PRIOR TO AND DURING CONSTRUCTION.
  10. G.C. SHALL BE RESPONSIBLE FOR ALL GENERAL CLEAN UP AND DISPOSAL OF ALL TRASH CARTONS, CRATES, DEBRIS, ETC., PRIOR TO FINAL INSTALLATION OF ALL EQUIPMENT.
  11. IT SHALL BE THE RESPONSIBILITY AND ACCOUNTABILITY OF THE GENERAL CONTRACTOR TO ASSURE THAT HIS SUBCONTRACTORS OBTAIN ALL NECESSARY PERMITS REQUIRED FOR THOSE SECTIONS OF THE WORK PRIOR TO THE COMMENCEMENT OF CONSTRUCTION.
  12. ALL EXTERIOR EXIT AND RESTROOM DOORS TO BE SELF-CLOSING WITH MECHANICAL VENTILATION PER CODE.
  13. SEAL ALL CRACKS AND CREVICES IN COUNTERS AND AROUND METAL FLASHING, SINK, BACK SPLASHES AND AROUND PIPES AND CONDUIT W/ NON-HARDENING SILICONE SEALANT.
  14. PROVIDE PERMANENT MOUNTED SOAP AND TOWEL DISPENSERS IN RESTROOM AND ABOVE HAND SINKS, PER CODE.
  15. ALL WORK TO BE DONE IN ACCORDANCE TO ALL LOCAL AND STATE BUILDING CODES. IT IS THE GENERAL CONTRACTORS' RESPONSIBILITY TO BE AWARE OF SAID CODES.
  16. ALL PAINT IN FOOD AREAS AND RESTROOMS TO BE "LIGHT COLORED" SEMI-GLOSS ENAMEL FINISHED SMOOTH (NO TEXTURE), PER HEALTH DEPARTMENTS' REQUIREMENTS.
  17. REFER TO EXHAUST HOOD DRAWINGS TO DETERMINE EXTENT OF MECHANICAL WORK TO BE COMPLETED BY THE GENERAL CONTRACTOR.
  18. CONTRACTOR(S) TO VERIFY ALL DIMENSIONS IN THE FIELD PRIOR TO CONSTRUCTION. ANY DISCREPANCIES ARE TO BE BROUGHT TO THE ATTENTION OF THE OWNER, ARCHITECT/DESIGNER AND NORTHBAY RESTAURANT DESIGN PRIOR TO ANY CONSTRUCTION OR EQUIPMENT ORDERING. NORTHBAY RESTAURANT ASSUMES NO LIABILITY FOR INCORRECT DIMENSIONS, OR EQUIPMENT NOT FITTING IN THE SPACE AS DESIGNED.
  19. CONTRACTOR(S) AND INSTALLERS ARE TO VERIFY ALL EQUIPMENT SPECIFICATIONS AS ORDERED BY THE OWNER OR OWNER'S REPRESENTATIVE. NORTHBAY HAS PROVIDED THE DESIGN SPECIFICATIONS AS A GUIDE ONLY NOT THE ACTUAL EQUIPMENT SPECIFICATIONS AS ORDERED. NORTHBAY IS NOT RESPONSIBLE FOR LAYOUT AND/OR CONNECTION ISSUES FOR ITEMS NOT SPECIFIED IN THE PLANS OR FOR MANUFACTURER CHANGES TO THE PRODUCTS SPECIFIED HEREIN.



NORTHBAY

# NB



RESTAURANT DESIGN

**STAN GARDINER**  
707-508-4625

Design1@NorthBayRestaurant.com

PROJECT

THE PUNCHDOWN  
6770 MCKINLEY ST #130  
SEBASTOPOL, CA 95472  
####

- FOOD SERVICE INDEX
- FS-0.0 GENERAL NOTES & INFORMATION
  - FS-1.0 NOT USED
  - FS-1.1 EQUIPMENT FLOOR PLAN
  - FS-2.0 EQUIPMENT ELECTRICAL PLAN
  - FS-3.0 EQUIPMENT PLUMBING PLAN
  - FS-4.0 NOT USED
  - FS-5.0 FOOD SERVICE DETAILS

### HEALTH DEPARTMENT NOTES

1. ALL FLOOR DRAINS AND FLOOR SINKS TO BE EASILY ACCESSIBLE FOR SERVICE AND CLEANING. FLOOR SINKS TO BE INSTALLED PER LOCAL HEALTH DEPARTMENT STANDARDS.
2. LIGHT FIXTURES IN ALL FOOD AREAS TO HAVE SHATTERPROOF SHIELDS. LIGHTING IN FOOD AREAS AND SCULLERY AND PER CAL CODE, SEE FS-ELECTRICAL PLAN.
3. RESTROOM LAVS TO HAVE HOT AND COLD WATER W/PERMANENT MOUNTED SOAP AND TOWEL DISPENSERS, OR APPROVED ELECTRIC HAND DRYERS.
4. ALL STAINLESS STEEL TABLES AND SINKS TO MEET NSF STANDARD #2.
5. HAND SINKS TO HAVE HOT AND COLD WATER THRU MIXING TYPE FAUCET W/PERMANENT MOUNTED SOAP AND TOWEL DISPENSERS.
6. MOP SINK TO HAVE HOT AND COLD WATER THRU MIXING TYPE FAUCET W/STORAGE CABINET/SHELF FOR CLEANING SUPPLIES, CHEMICALS, ETC.. MOP SINK TO HAVE BACKFLOW PREVENTION DEVICE AS REQUIRED.
7. THE FOOD FACILITY SHALL BE SO CONSTRUCTED, EQUIPPED AND MAINTAINED AS TO PREVENT ENTRANCE & HARBORAGE OF RODENTS AND INSECTS. ALL EXTERIOR DOORS TO HAVE SELF-CLOSING DEVICES AND A MAXIMUM OF 1/4" FROM BOTTOM OF DOOR TO FIN. FLOOR.
8. DISPOSAL BINS TO BE LOCATED IN A SECURE AREA WITH CLEANABLE FLOORS AND WALLS.
9. THERMOMETERS SHALL BE PROVIDED IN ALL REFRIGERATION UNITS CONTAINING PERISHABLE FOODS AND SUPPLY THERMOMETERS FOR HOT FOODS (PER CODE).
10. HOT WATER HEATER TO BE PROVIDED PER CALC SHEET ON THIS PLAN
11. SMOOTH DURABLE, EASILY CLEANABLE AND NON-ABSORBANT WALL AND CEILING FINISHES WILL BE REQUIRED IN THE FOLLOWING AREAS
  - 11.1. where food is prepared or packaged
  - 11.2. customer self service locations where open food of beverage is dispensed (e.g salad bars, buffets, condiment stations, beverage stations)
  - 11.3. where utensils are washed and stored
  - 11.4. janitorial areas
  - 11.5. restrooms (customer restrooms do not require light colored walls or ceiling finishes, though it is recommended)
  - 11.6. employee locker rooms or personal belonging storage areas
  - 11.7. walk-in refrigerators/freezers
  - 11.8. where food is not stored in the original unopened container
  - 11.9. garbage and refuse storage
  - 11.10. the floors in the above area must extend integrally up the walls and toe kicks at least 4" with a min 3/8" radius at the wall/floor and toe kick/floor junctures. top set coving is not allowed at these locations

### FIXTURE REFRIGERATION NOTES

1. E.C. TO RUN UNDER SLAB CONDUIT. CONDUIT TO BE SIZED AS INDICATED WITH A MINIMUM BENDING RADIUS OF 30", WHERE APPLICABLE.
2. E.C. TO SUPPLY AND INSTALL ALL CONDUIT AND PULL BOXES UNDER THE GENERAL CONTRACT FOR FIXTURE REFRIGERATION SYSTEM. ALL FULLY OR PARTIALLY EXPOSED PULL BOXES TO BE COMPLETE WITH STAINLESS STEEL COVER PLATES. SIZE OF CONDUIT TO BE AS NOTED
3. HEIGHT OF PULL BOXES ON WALLS IS GIVEN FROM FINISHED FLOOR TO CENTER LINE OF BOX
4. E.C. TO SUPPLY AND INSTALL CONDUIT FOR REMOTE CO2, SYRUP AND BEER LINES (AS APPLIES) FOR DISPENSING SYSTEMS. VERIFY ROUTING W/ CO2, SODA, BEER, ETC. SUPPLIERS.
5. ELECTRICAL CONTRACTOR TO SUPPLY POWER AT COMPRESSOR RACK AND CONNECT COMPRESSORS COMPLETE W/ DISCONNECT SWITCHES. VERIFY REQUIREMENTS PRIOR TO CONSTRUCTION.
6. REFRIGERATION CONTRACTOR TO SUPPLY & INSTALL ALL LINES, FITTINGS & VALVES FOR COMPLETE OPERATING FIXTURE REFRIGERATION SYSTEM.
7. G.C. TO PROVIDE 6" HIGH DECK(S) W/ GALVANIZED TOP AND WEATHER COVER FOR COMPRESSOR(S) IF NEEDED. COORDINATE SIZE REQ'S W/ REFRIGERATION CONTRACTOR.
8. REFRIGERATION CONTRACTOR TO SUPPLY AND INSTALL WELDED ANGLE IRON RACK AND PROTECTIVE HOUSING(S) TO HOLD ALL REMOTE COMPRESSORS AND CONDENSERS, IF NEEDED. AS OUTDOOR SYSTEM CONTRACTORS TO VERIFY LOCAL CLIMATE AND OUTFIT OUTSIDE REFRIGERATION EQUIPMENT ACCORDINGLY.

### GENERAL & MISCELLANEOUS NOTES

1. ALL EQUIPMENT SPECIFIED MEETS N.S.F. APPROVAL.
2. THE INTENDED USE OF THESE PLANS IS FOR ESTABLISHING A FOOD SERVICE OPERATION. NO STRUCTURAL RESPONSIBILITY IS INFERRED NOR INTENDED, NOR IS IT ASSUMED BY THE USERS OF THESE DOCUMENTS. THE PLUMBING & ELECTRICAL ROUGH-IN PLANS INDICATE EQUIPMENT, AND THE REQUIREMENTS OF THE SELECTED FOOD SERVICE EQUIPMENT AS SPECIFIED BY THE MANUFACTURER'S OF THAT EQUIPMENT AND ARE SO OFFERED AS A GUIDE TO THE ARCHITECT AND/OR ASSOCIATED ENGINEERS & CONTRACTORS. NORTHBAY RESTAURANT DESIGN MAKES EVERY EFFORT TO PRODUCE ACCURATE PLANS. DO NOTE SCALE PLANS. ACCURACY IS APPROX +/- 4". ALL DIMENSION MUST BE VERIFIED IN FIELD PRIOR TO CONSTRUCTION OR EQUIPMENT PURCHASE BY COMPETENT PERSON(S). NORTHBAY RESTAURANT DESIGN MUST BE NOTIFIED OF ANY MEASUREMENT DISCREPANCIES THAT EFFECT THE PLAN INTENTIONS PRIOR TO CONSTRUCTION AND/OR EQUIPMENT PURCHASES AND IS NOT RESPONSIBLE FOR MEASUREMENT ERRORS IN THE PLANS.
3. THESE DRAWINGS ARE SUBMITTED UNDER THE PROVISIONS OF CHAPTER #5538 DEPARTMENT CONSUMER AFFAIRS, BOARD OF ARCHITECTURAL EXAMINERS "LIMITATIONS AND REQUIREMENTS OF PRACTICE". UNDER THE CALIFORNIA ARCHITECTS ACT.

**FLOORS:** ALL FOOD PREP AREAS, RESTROOM(S), STORAGE AREA(S), COOKING AREA(S), BAR & SCULLERY IN ACCORDANCE WITH LOCAL HEALTH CODE, SEE FINISH SCHEDULE FOR SPECIFICATIONS.

**WALLS:** ALL FOOD PREP, COOKING AND MOP SINK AREA(S) - TO BE FINISHED WITH SMOOTH, LIGHT COLORED, WASHABLE/SCRUB-ABLE, SURFACE.

**CEILINGS:** SMOOTH W/ OFF-WHITE SEMI-GLOSS ENAMEL PAINT, WASHABLE AND SCRUBABLE. PAINTED OFF-WHITE, SMOOTH SHEETROCK, SEMI-GLOSS ENAMEL PAINT.

**GARBAGE:** ALL OUTSIDE CONTAINERS ARE ON OR ABOVE CONCRETE PAD.

**POISON:** ALL POISONS OR TOXIC MATERIALS TO BE STORED IN A SAFE, DISTANT AREA FROM KITCHEN & PREP AREAS.

**EQUIPMENT:** UNLESS SUFFICIENT SPACE IS PROVIDED FOR EASY CLEANING BETWEEN AND BEHIND EACH UNIT OF FLOOR MOUNTED EQUIPMENT, THE SPACE BETWEEN IT & ADJOINING EQUIPMENT UNITS AND BETWEEN IT & ADJACENT WALLS SHALL BE CLOSED OR, IF EXPOSED TO SEEPAGE, THE EQUIPMENT SHALL BE SEALED TO THE ADJOINING EQUIPMENT OR ADJACENT WALLS.

**TOILET ROOMS:** WALLS TO BE OF IMPERVIOUS MATERIAL UP TO 4'-0" OR LEVEL OF SPLASH.

**LIGHTING:** SURFACE MOUNTED SHATTERPROOF SHIELDED FLUORESCENT FIXTURES.

	"Height (INCH)" X	"Width (INCH)" X	"Depth (INCH)" X	"No of Gallons per compartment"	"No of compartments or units"	"GPH" PER UNIT	"Total GPH"	TANKLESS DEMAND GPM	
3-Compartment Sink	18	18	12	17	-	-	-	-	
*Pre-Rinse Unit for 3- comp sink	-	-	-	-	1	45	45	-	
Bar 3- Compartment Sink	11	14	10	7	3	-	21	6	
Hand Sink(s) including restrooms	-	-	-	-	1	5	5	1	
Prep. Sink w/ faucet and/or pre rinse	-	-	-	-	-	5	-	-	
Dishwasher #1	-	-	-	-	1	21	21	2	
Dishwasher #2	-	-	-	-	-	-	-	-	
Mop Sink w/ backflow faucet	-	-	-	-	-	15	-	-	
Pre- Rinse w/ scrap tray	-	-	-	-	-	45	-	-	
9-12 lb Washer	-	-	-	-	-	45	-	-	
16 LB Washer	-	-	-	-	-	60	-	-	
Employee Shower	-	-	-	-	-	20	-	-	
<b>* Compare the pre-rinse GPH to the GPH for the sink fixture, use the largest value. Note: Faucet spout still needed.</b>							<b>TOTAL</b>	<b>92</b>	<b>9</b>

**92** Total GPH X **80%** = **73** GPH Required

**Formula for Gas water heaters**

**73** GPH Required X 60 degree rise X 11 = **49,000** Total BTU input

**Formula for Electric water heaters**

**73** GPH Required X .149 = **11** Total KW input

#### SIZING REQUIREMENTS FOR STORAGE WATER HEATERS (not instantaneous water heaters)

Food facilities with multi service eating utensils, heavy use (serving 3 meals a day) -> 100% GPH required

Food facilities with multi service eating utensils, moderate use -> 90% GPH required

Food facilities with single-service eating utensils, or don't use utensils at all -> 80% GPH required

Food facilities that sell only prepackaged foods. A water heater with a minimum storage capacity of 10 gallons must be provided.

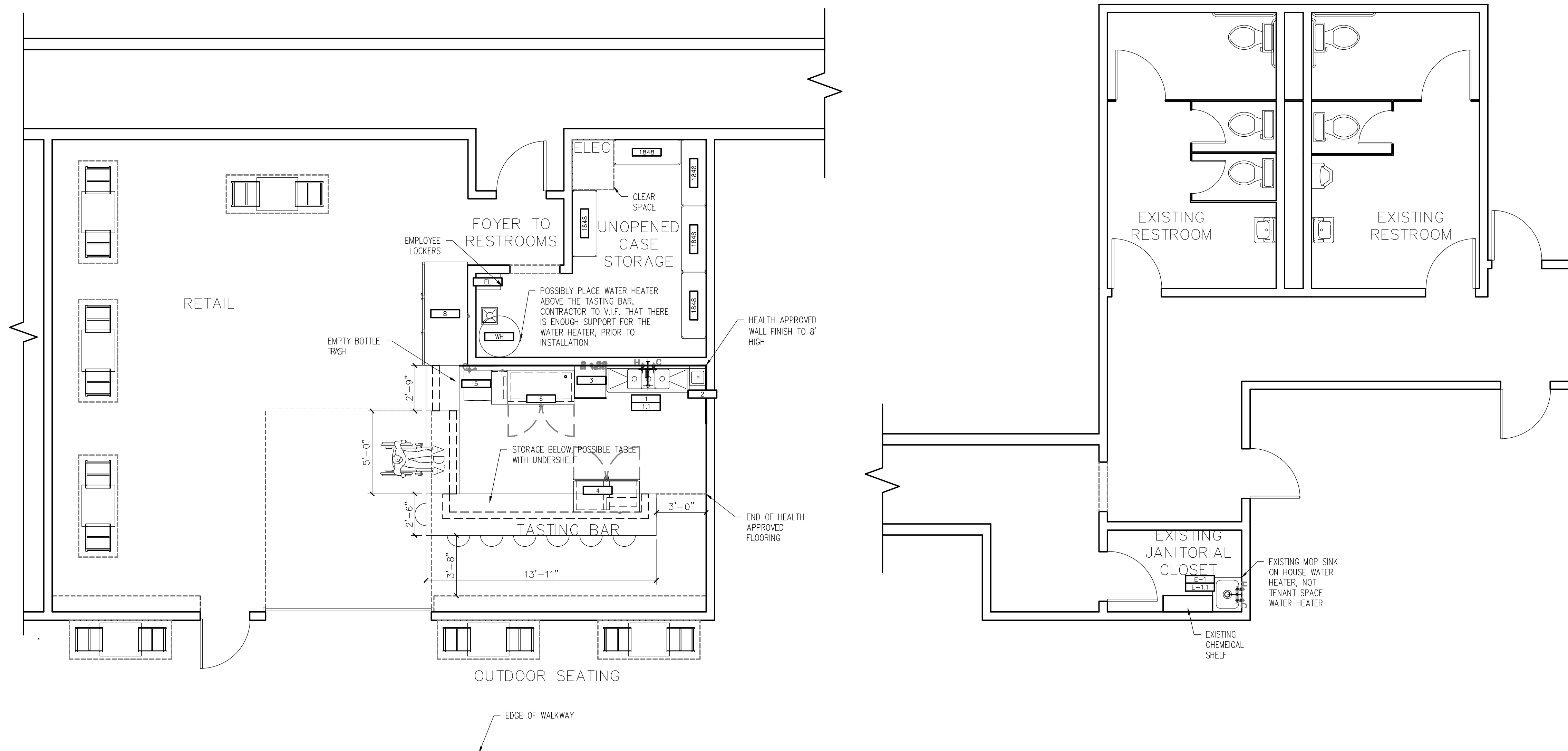
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GENERAL NOTES, SITE & INFORMATION

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FOOD SERVICE KEY NOTES  
& SCOPE OF WORK

- TOTAL SPACE IS 1065 SQ/FT
- TRASH: AT END OF BUILDING IN PARKING LOT
- SCOPE OF WORK:
  - INSTALL EQUIPMENT IN NEW TENANT SPACE PER PLAN FOR WINE TASTING BAR. SPACE WAS NOT PREVIOUSLY USED FOR FOOD SERVICE
- PROVIDE AUTOMATIC CLOSERS FOR ALL RESTROOM AND EXTERIOR DOORS
- PROVIDE WATER TIGHT SEAL BETWEEN WALL AND 3 COMPARTMENT SINK AND BETWEEN WALL AND PREP SINK
- RESTROOMS TO HAVE MECHANICAL EXHAUST VENTILATION, INTERLOCKED WITH LIGHT SWITCH
- ALL FLOOR MOUNTED EQUIPMENT SHALL BE PLACED ON CASTERS WHICH ARE NSF APPROVED, NSF APPROVED SIX (6) INCH HIGH LEGS OR COMPLETELY SEALED IN POSITION ON TOP OF A CURB AT LEAST FOUR (4) INCHES HIGH.



NORTHBAY RESTAURANT EQUIPMENT SCHEDULE

ITEM NO	QTY	MANUFACTURER	MODEL NUMBER	EQUIPMENT CATEGORY	NEW	EXISTING	OWNER	FUTURE	AMPS	KW	HP	VOLTS	PHASE	CYCLE	DIRECT	PLUG	NEMA	COLD WATER SIZE (IN)	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	EQUIPMENT REMARKS	ITEM NO
1	1	JOHN BOOS & CO.	E3S8-1014-10T15	SINK, SCULLERY, 3 COMPARTMENTS																					1
1.1	1	FISHER	34444	PRE-RINSE FAUCET, BACKSPASH MOUNT														9/11	9/11		1 3/4				1.1
2	1	JOHN BOOS & CO.	PBHS-W-0909-P-SSLR	SINK, HAND, WALL MOUNT														1	1		1 7/8				2
3	1	HOBART US FOODSERVICE	CUH-1	WAREWASHER, UNDERCOUNTER					24.2			208/240	1	60	X					3/4					3
4	1	PERLICK	HC4BRW W/GLASS DOORS	UNDERCOUNTER REFRIGERATION					2.8	1/6	115	1	60	X			5-15P								4
5	1	MANITOWOC ICE	UDE0065A	ICE MAKER W/ BIN					5.3	1/4	115	1	60	X			5-15P	3/4			1/2				5
6	1	PERLICK	BBS60**L	BACK BAR EQUIPMENT																					6
8	1	BEVERAGE-AIR	MMR72HC-1-B-WINE	REFRIGERATED, REACH-IN, GLASS DOOR					6.2	0.7	1/2	115	1	60	X		5-15P								8
1848	5	EAGLE GROUP/METAL MASTERS	1848C74	SHELVING UNIT, STARTER, METAL, WIRE																					1848
E-1	1	ADVANCE TABCO	9-OP-20	SINK, MOP		X														2"					E-1
E-1.1	1	FISHER	B261	FAUCET, UTILITY		X												1/2	1/2						E-1.1
EL	1	WINHOLT	WL 66/18	EMPLOYEE LOCKER																					EL
WH	1	STATE	SBS55-60	WATER HEATER																		60			WH

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EQUIPMENT PLAN

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

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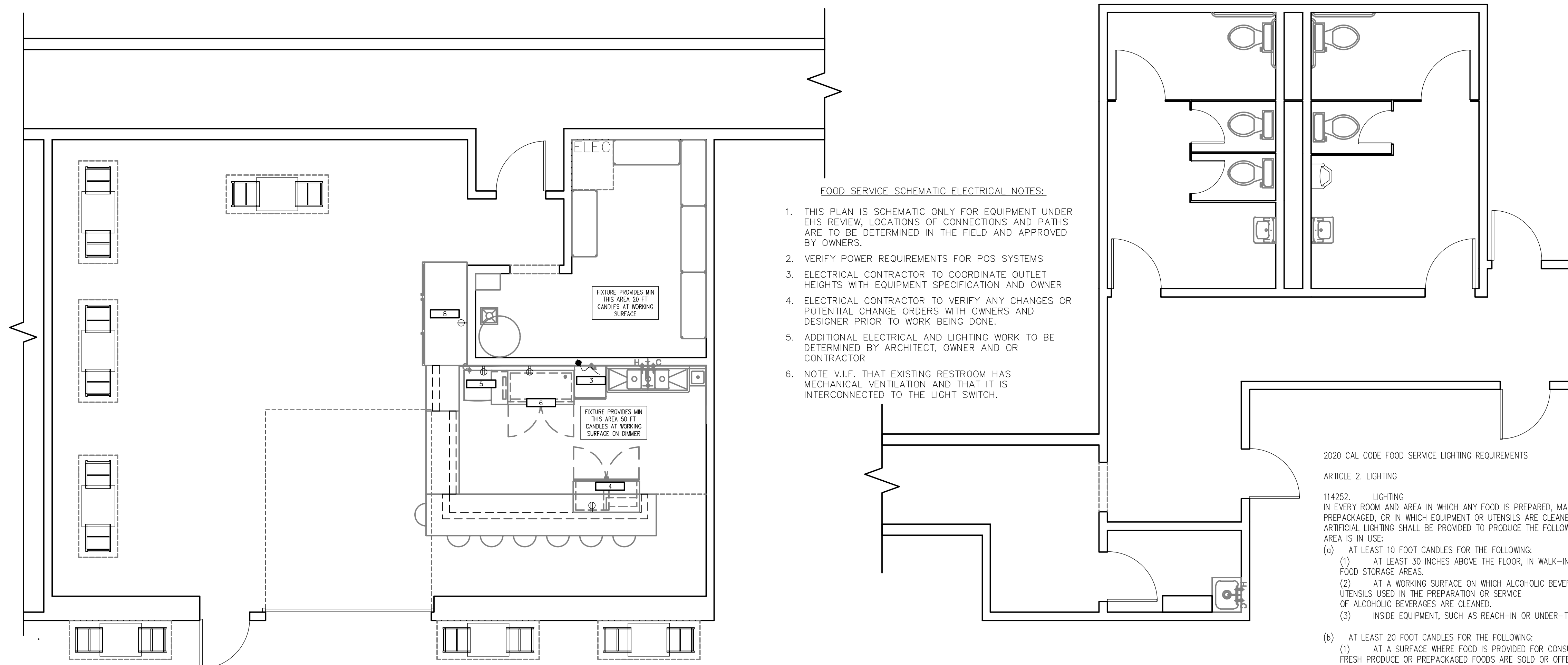


LEGEND & GENERAL NOTES

- OUTLET SEE EQUIPMENT SCHEDULE FOR VOLTAGE
- 4PLEX OUTLET SEE EQUIPMENT SCHEDULE
- DIRECT CONNECTION SEE EQUIPMENT SCHEDULE

ELECTRICAL CONTRACTOR NOTES AND RESPONSIBILITIES

1. VERIFY ALL EQUIPMENT OUTLET AND DIRECT CONNECTION LOCATIONS AND LOADS PER THE MOST CURRENT SPECIFICATIONS.
2. PROVIDE PENETRATIONS IN WALLS, EQUIPMENT BASES, CURBS, CABINETS, ETC. AND SEAL PENETRATIONS AS REQUIRED.
3. VERIFY ALL OWNER AND/OR VENDOR SUPPLIED EQUIPMENT SPECIFICATIONS, LOCATIONS AND CONNECTIONS WITH OWNER.
4. PROVIDE POWER FOR REMOTE REFRIGERATION COMPRESSORS AS NEEDED, VERIFY THE EXACT LOCATION OF REMOTE COMPRESSORS PRIOR TO PROCEEDING WITH CONSTRUCTION.
5. PROVIDE 115V, 1HP ROOF MOUNTED SERVICE OUTLET WITH-IN 15'-0" OF ALL ROOF MOUNTED EQUIPMENT PER CODE
6. IF HOOD IS TO BE INSTALLED, PROVIDE POWER ABOVE (E) CEILING FOR HOOD LIGHTING, SWITCHED AS SHOWN IN THE HOOD PLANS AND DETAILS
7. ALL WORK TO BE DONE IN ACCORDANCE WITH ALL APPLICABLE LOCAL AND STATE BUILDING, HEALTH & ELECTRICAL CODES AND THE U.E.C. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO BE AWARE OF SAID CODES
8. ANY AND ALL CHANGES OR DISCREPANCIES ARE TO BE BROUGHT TO THE OWNERS ATTENTION PRIOR TO PROCEEDING WITH CONSTRUCTION.



FOOD SERVICE SCHEMATIC ELECTRICAL NOTES:

1. THIS PLAN IS SCHEMATIC ONLY FOR EQUIPMENT UNDER EHS REVIEW, LOCATIONS OF CONNECTIONS AND PATHS ARE TO BE DETERMINED IN THE FIELD AND APPROVED BY OWNERS.
2. VERIFY POWER REQUIREMENTS FOR POS SYSTEMS
3. ELECTRICAL CONTRACTOR TO COORDINATE OUTLET HEIGHTS WITH EQUIPMENT SPECIFICATION AND OWNER
4. ELECTRICAL CONTRACTOR TO VERIFY ANY CHANGES OR POTENTIAL CHANGE ORDERS WITH OWNERS AND DESIGNER PRIOR TO WORK BEING DONE.
5. ADDITIONAL ELECTRICAL AND LIGHTING WORK TO BE DETERMINED BY ARCHITECT, OWNER AND OR CONTRACTOR
6. NOTE V.I.F. THAT EXISTING RESTROOM HAS MECHANICAL VENTILATION AND THAT IT IS INTERCONNECTED TO THE LIGHT SWITCH.

2020 CAL CODE FOOD SERVICE LIGHTING REQUIREMENTS

ARTICLE 2. LIGHTING

114252. LIGHTING IN EVERY ROOM AND AREA IN WHICH ANY FOOD IS PREPARED, MANUFACTURED, PROCESSED, OR PREPACKAGED, OR IN WHICH EQUIPMENT OR UTENSILS ARE CLEANED, SUFFICIENT NATURAL OR ARTIFICIAL LIGHTING SHALL BE PROVIDED TO PRODUCE THE FOLLOWING LIGHT INTENSITY, WHILE THE AREA IS IN USE:
- (a) AT LEAST 10 FOOT CANDLES FOR THE FOLLOWING:
    - (1) AT LEAST 30 INCHES ABOVE THE FLOOR, IN WALK-IN REFRIGERATION UNITS AND DRY FOOD STORAGE AREAS.
    - (2) AT A WORKING SURFACE ON WHICH ALCOHOLIC BEVERAGES ARE PREPARED OR WHERE UTENSILS USED IN THE PREPARATION OR SERVICE OF ALCOHOLIC BEVERAGES ARE CLEANED.
    - (3) INSIDE EQUIPMENT, SUCH AS REACH-IN OR UNDER-THE-COUNTER REFRIGERATORS.
  - (b) AT LEAST 20 FOOT CANDLES FOR THE FOLLOWING:
    - (1) AT A SURFACE WHERE FOOD IS PROVIDED FOR CONSUMER SELF-SERVICE OR WHERE FRESH PRODUCE OR PREPACKAGED FOODS ARE SOLD OR OFFERED FOR CONSUMPTION.
    - (2) IN SERVER STATIONS WHERE FOOD IS PREPARED.
    - (3) AT A DISTANCE OF 30 INCHES ABOVE THE FLOOR IN AREAS USED FOR HANDWASHING, WAREWASHING, AND EQUIPMENT AND UTENSIL STORAGE, AND IN TOILET ROOMS.
    - (4) IN ALL AREAS AND ROOMS DURING PERIODS OF CLEANING.
  - (c) EXCEPT IN SERVER STATIONS WHERE FOOD IS PREPARED, AT LEAST 50 FOOT CANDLES AT A SURFACE WHERE A FOOD EMPLOYEE IS WORKING WITH FOOD OR WORKING WITH UTENSILS AND EQUIPMENT SUCH AS KNIVES, SLICERS, GRINDERS, OR SAWS WHERE EMPLOYEE SAFETY IS A FACTOR.
- 114252.1. LIGHT BULBS, PROTECTIVE SHIELDING
- (a) EXCEPT AS SPECIFIED IN SUBDIVISION (B), LIGHT BULBS SHALL BE SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT IN AREAS WHERE THERE IS NONPREPACKAGED READY-TO-EAT FOOD, CLEAN EQUIPMENT, UTENSILS, AND LINENS, OR UNWRAPPED SINGLE-USE ARTICLES.
  - (b) SHIELDED, COATED, OR OTHERWISE SHATTER-RESISTANT BULBS NEED NOT BE USED IN AREAS USED ONLY FOR STORING PREPACKAGED FOOD IN UNOPENED PACKAGES, IF THE INTEGRITY OF THE PACKAGES CANNOT BE AFFECTED BY BROKEN GLASS FALLING ONTO THEM AND THE PACKAGES ARE CAPABLE OF BEING CLEANED OF DEBRIS FROM BROKEN BULBS BEFORE THE PACKAGES ARE OPENED.
  - (c) INFRARED AND OTHER HEAT LAMPS SHALL BE PROTECTED AGAINST BREAKAGE BY A SHIELD SURROUNDING AND EXTENDING BEYOND THE BULB SO THAT ONLY THE FACE OF THE BULB IS EXPOSED, OR BY USING APPROVED COATED SHATTER-RESISTANT BULBS.

NORTHBAY RESTAURANT EQUIPMENT SCHEDULE

ITEM NO	QTY	MANUFACTURER	MODEL NUMBER	EQUIPMENT CATEGORY	NEW	EXISTING	OWNER	FUTURE	AMPS	KW	HP	VOLTS	PHASE	CYCLE	DIRECT PLUG	NEMA	COLD WATER SIZE (IN)	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	EQUIPMENT REMARKS	ITEM NO
1	1	JOHN BOOS & CO.	E3SB-1014-10T15	SINK, SCULLERY, 3 COMPARTMENTS																				1
1.1	1	FISHER	34444	PRE-RINSE FAUCET, BACKSPASH MOUNT														9/11	9/11					1.1
2	1	JOHN BOOS & CO.	PBHS-W-0909-P-SSLR	SINK, HAND, WALL MOUNT														1						2
3	1	HOBART US FOODSERVICE	CUH-1	WAREWASHER, UNDERCOUNTER					24.2			208/240	1	60	X				3/4					3
4	1	PERLICK	HC48RW W/GLASS DOORS	UNDERCOUNTER REFRIGERATION					2.8		1/6	115	1	60	X			5-15P						4
5	1	MANITOWOC ICE	UDE0065A	ICE MAKER W/ BIN					5.3		1/4	115	1	60	X			3/4						5
6	1	PERLICK	BBS60**L	BACK BAR EQUIPMENT																				6
8	1	BEVERAGE-AIR	MMR72HC-1-B-WINE	REFRIGERATED, REACH-IN, GLASS DOOR					6.2	0.7	1/2	115	1	60	X			5-15P						8
184B	5	EAGLE GROUP/METAL MASTERS	184BC74	SHELVING UNIT, STARTER, METAL, WIRE																				184B
E-1	1	ADVANCE TABCO	9-OP-20	SINK, MOP		X																		E-1
E-1.1	1	FISHER	B261	FAUCET, UTILITY		X												1/2	1/2	2"				E-1.1
EL	1	WINHOLT	WL 66/18	EMPLOYEE LOCKER																				EL
WH	1	STATE	SBS55-60	WATER HEATER																		60		WH

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EQUIPMENT ELECTRICAL

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

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LEGEND & GENERAL NOTES

GAS CONNECTION	
HOT OR COLD WATER SUPPLY	
FLOOR SINK	
HOT & COLD 4" OC W/ VENT	
HOT & COLD 8" OC W/ VENT	
HOT & COLD 4" OC NO VENT	
HOT & COLD 8" OC NO VENT	
DRAIN TO FLOOR SINK	
NEW SANITARY LINE	
EXISTING SANITARY LINE	
FLOOR DRAIN	

**PLUMBING CONTRACTOR NOTES & RESPONSIBILITIES**

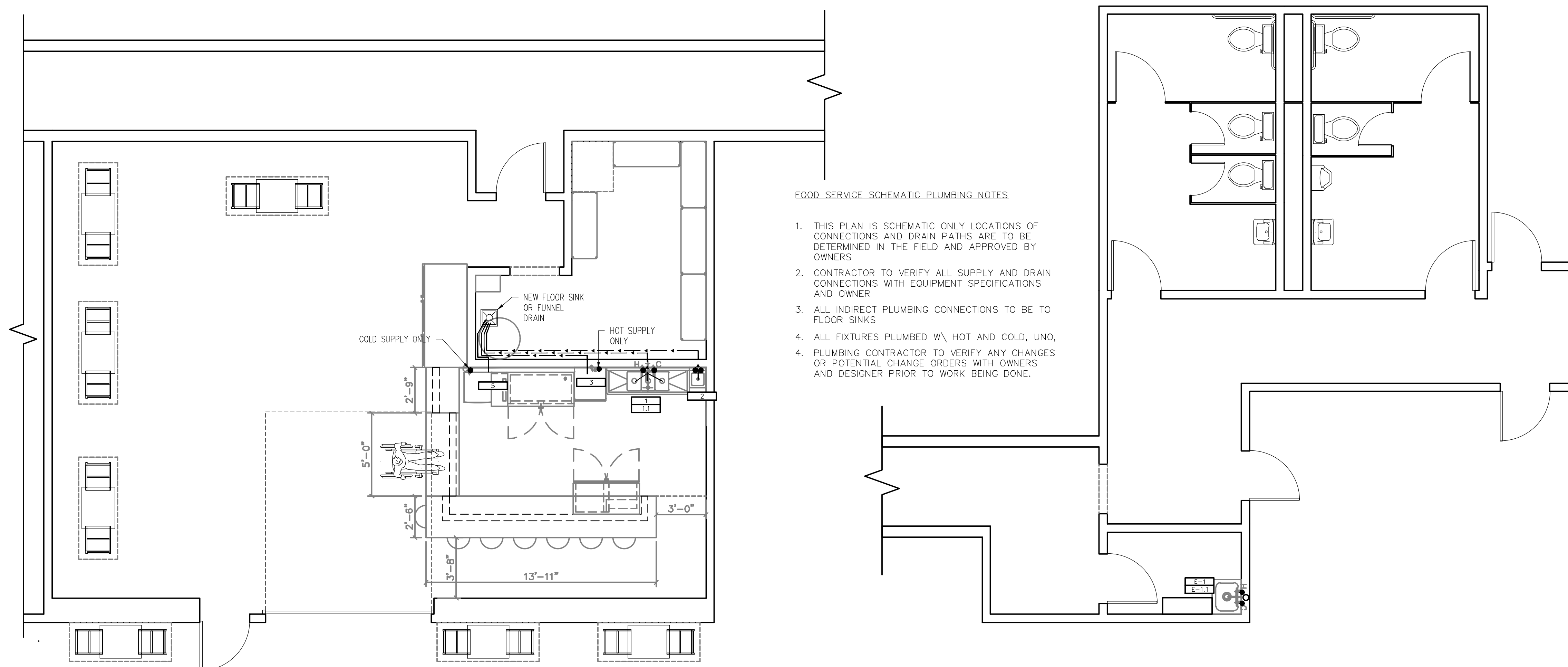
- 1) VERIFY & PROVIDE EQUIPMENT DRAIN LINES, AS REQUIRED, TO FLOOR SINKS.
- 2) PROVIDE PENETRATIONS IN WALLS, EQUIPMENT BASES, CURBS, CABINETS ETC. AND SEAL PENETRATIONS AS REQUIRED.
- 3) VERIFY ALL LOCATIONS AND CONNECTIONS OF ALL EQUIPMENT PER THE MOST CURRENT SPECIFICATIONS FOR THE PROJECT PRIOR TO CONSTRUCTION.
- 4) VERIFY ALL OWNER AND/OR VENDOR SUPPLIED EQUIPMENT SPECIFICATIONS, LOCATIONS AND CONNECTIONS WITH OWNER.
- 5) FLOOR SINKS TO BE INSTALLED PER LOCAL HEALTH DEPARTMENT REQUIREMENTS AND BE ACCESSIBLE FOR CLEANING. ALL CODES CONCERNING THE INSTALLATION, MOUNTING HEIGHTS, ETC. PRIOR TO CONSTRUCTION.
- 6) PROVIDE WATER LINES TO ROOF MOUNTED EQUIPMENT AS REQUIRED. DRAIN EQUIPMENT AS REQUIRED. VERIFY MANUFACTURERS REQUIREMENTS AND SPECIFICATIONS.
- 7) PROVIDE ALL REQUIRED INSTALLATION EQUIPMENT, EXTENSIONS, ETC. AS SPECIFIED AND REQUIRED BY THE MANUFACTURER.
- 8) ALL WORK TO BE DONE IN ACCORDANCE WITH ALL APPLICABLE LOCAL AND STATE BUILDING & PLUMBING CODES AND THE U.P.C. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO BE AWARE OF SAID CODES.
- 9) ANY AND ALL CHANGES OR DISCREPANCIES ARE TO BE BROUGHT TO THE OWNERS ATTENTION PRIOR TO PROCEEDING WITH WORK.

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EQUIPMENT PLUMBING

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

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FOOD SERVICE SCHEMATIC PLUMBING NOTES

1. THIS PLAN IS SCHEMATIC ONLY LOCATIONS OF CONNECTIONS AND DRAIN PATHS ARE TO BE DETERMINED IN THE FIELD AND APPROVED BY OWNERS
2. CONTRACTOR TO VERIFY ALL SUPPLY AND DRAIN CONNECTIONS WITH EQUIPMENT SPECIFICATIONS AND OWNER
3. ALL INDIRECT PLUMBING CONNECTIONS TO BE TO FLOOR SINKS
4. ALL FIXTURES PLUMBED W/ HOT AND COLD, UNO.
4. PLUMBING CONTRACTOR TO VERIFY ANY CHANGES OR POTENTIAL CHANGE ORDERS WITH OWNERS AND DESIGNER PRIOR TO WORK BEING DONE.

NORTHBAY RESTAURANT EQUIPMENT SCHEDULE

ITEM NO	QTY	MANUFACTURER	MODEL NUMBER	EQUIPMENT CATEGORY	NEW	EXISTING	OWNER	FUTURE	AMPS	KW	HP	VOLTS	PHASE	CYCLE	DIRECT PLUG	NEMA	COLD WATER SIZE (IN)	HOT WATER SIZE (IN)	DIRECT DRAIN SIZE (IN)	INDIR DRAIN SIZE (IN)	GAS SIZE (IN)	MBTUH	EQUIPMENT REMARKS	ITEM NO	
1	1	JOHN BOOS & CO.	E3SB-1014-10T15	SINK, SCULLERY, 3 COMPARTMENTS													9/11	9/11		1 3/4				1	
1.1	1	FISHER	34444	PRE-RINSE FAUCET, BACKSPASH MOUNT																					1.1
2	1	JOHN BOOS & CO.	PBHS-W-0909-P-SSLR	SINK, HAND, WALL MOUNT													1	1		1 7/8					2
3	1	HOBART US FOODSERVICE	CUH-1	WAREWASHER, UNDERCOUNTER					24.2			208/240	1	60	X			3/4							3
4	1	PERLICK	HC4BRW W/GLASS DOORS	UNDERCOUNTER REFRIGERATION					2.8	1/6	115	1	60	X		5-15P									4
5	1	MANITOWOC ICE	UDE0065A	ICE MAKER W/ BIN					5.3	1/4	115	1	60	X		5-15P	3/4			1/2					5
6	1	PERLICK	BBS60**L	BACK BAR EQUIPMENT																					6
8	1	BEVERAGE-AIR	MMR72HC-1-B-WINE	REFRIGERATED, REACH-IN, GLASS DOOR					6.2	0.7	1/2	115	1	60	X	5-15P									8
184B	5	EAGLE GROUP/METAL MASTERS	184BC74	SHELVING UNIT, STARTER, METAL, WIRE																					184B
E-1	1	ADVANCE TABCO	9-OP-20	SINK, MOP		X														2"					E-1
E-1.1	1	FISHER	B261	FAUCET, UTILITY		X											1/2	1/2							E-1.1
EL	1	WINHOLT	WL 66/18	EMPLOYEE LOCKER																					EL
WH	1	STATE	SBS55-60	WATER HEATER																		60			WH

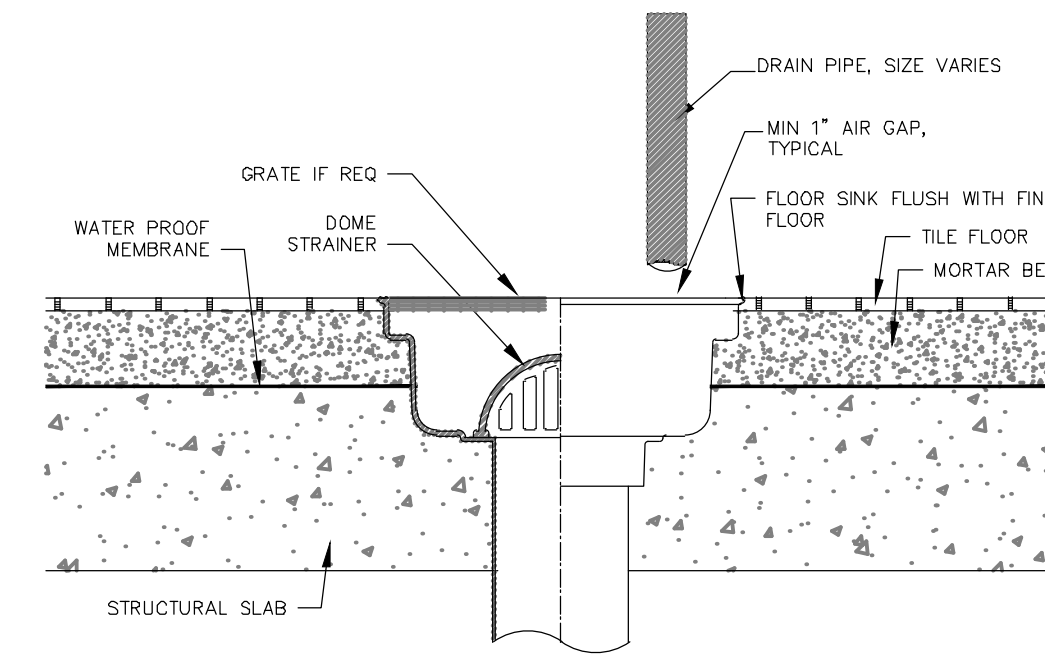
FOOD SERVICE FINISH SCHEDULE SEE FS-5.0 FOR DETAILS						
SITE EVALUATION NUMBER	ROOM NAME	FLOOR		CEILING		NOTES
		FINISH	BASE	MATL	FINISH	
NA	EXISTING RESTROOM(S)	CT	CT	CERAMIC TILE	GB PS	EXISTING, MEETS HEALTH CODE
NA	TASTING BAR & DISHWASHING AREA	QT	QT4	FRP ALL WALLS OR CERAMIC TILE, UNO	*	NOTE 2
NA	EXISTING JANITORIAL STATION	QT	QT4	FRP ALL WALLS, UNO	*	EXISTING
NA	DRY FOOD STORAGE	SLR	TOP SET	SMOOTH COMMERCIAL GRADE SEMI GLOSS PAINT	*	

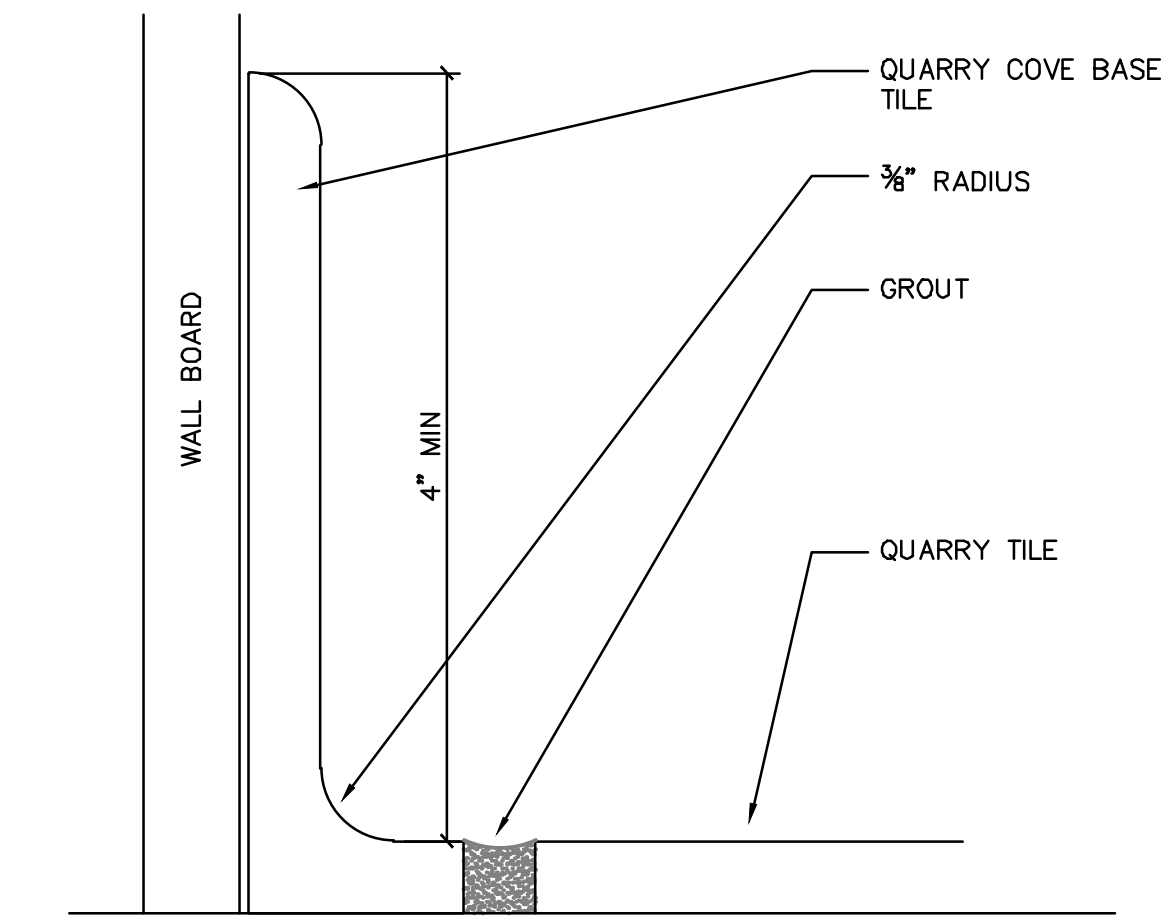
LEGEND:	
ABBREVIATION	MATERIALS AS USED FOR APPROVED FOOD SERVICE FINISHES
GB	GYPSUM BOARD
CMU	CONCRETE MASONRY BLOCK, TO BE COMPLETELY SEALED WITH EPOXY PAINT, WASHABLE SEMIGLOSS LIGHT COLOR
WIF	WALKIN FREEZER FLOOR BY VENDOR WITH INTEGRAL METAL COVERED BASE
WI	WALKIN WALLS AND CEILING METAL FINISH BY VENDOR
WI-F4	WALKIN METAL BASE COVERED FLASHING
SS	STAINLESS STEEL
QT4	4" QUARRY TILE COVERED BASE
QT	QUARRY TILE
CONC	CONCRETE
SV	RESILIENT COMMERCIAL SHEET VINYL WITH 4" INTEGRAL COVERED BASE & HEAT WELDED SEAMS PER LOCAL HEALTH DEPT.
CT	CERAMIC TILE
CT4	CERAMIC TILE COVERED BASE 4" HIGH
EF	FLUID APPLIED EPOXY FLOORING WITH INTEGRAL COVERED 4" HIGH BASE
USDA	USDA APPROVED 2 PART WATER BASED EPOXY CONCRETE FLOOR SEALER
SF	SLIM FOOT CERAMIC TILE BASE
SLR	CONCRETE SEALER
PS	PAINT SMOOTH WASHABLE, 70% REFLECTIVE LIGHT COLOR, SEMI GLOSS COMMERCIAL GRADE
FRP	SANITARY FRP PANEL
ACT-WP	DROP-IN PANEL W/ WASHABLE VINYL SURFACE

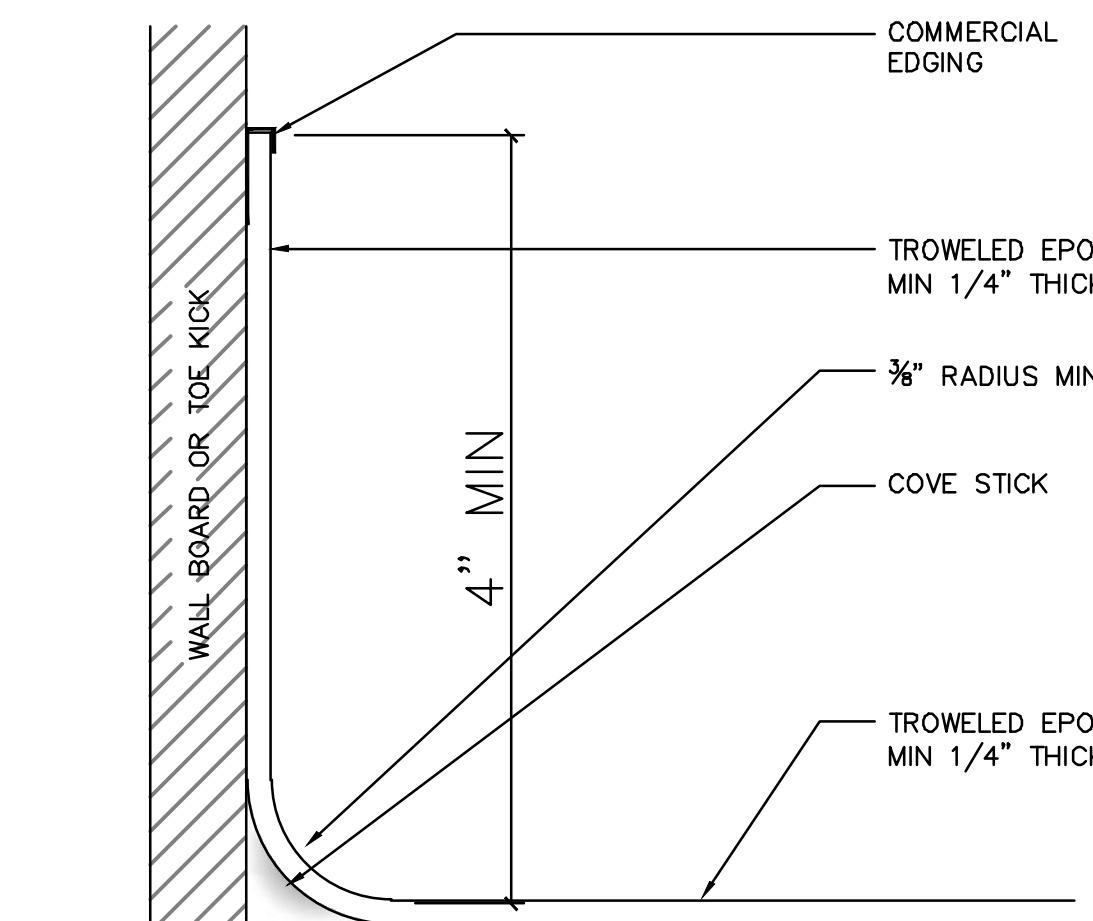
FINISH SCHEDULE NOTES:	
1	MOISTURE RESISTANT GYP BOARD & FRP 48" AFF & 24" BEYOND LAV, TOILET, MOP FIXTURES AND WET AREAS, ANY WALL AREA ABOVE FRP TO BE SMOOTH SEMI GLOSS PAINT FINISH
2	FRP TO 8 FEET HIGH, ANY WALL AREA ABOVE FRP TO BE SMOOTH SEMI GLOSS PAINT FINISH



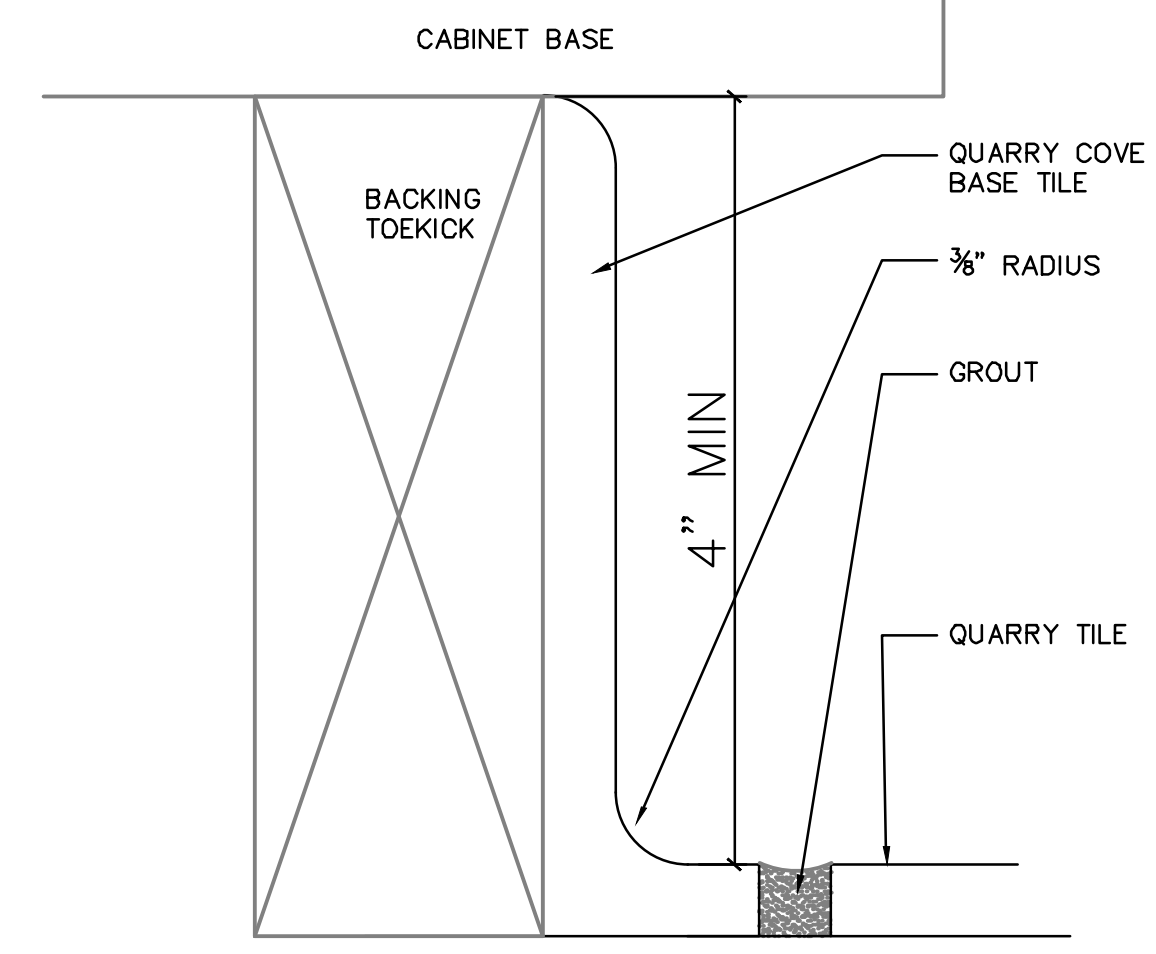
5 TYPICAL FLOOR SINK  
SCALE: NONE  
SEE PLUMBER



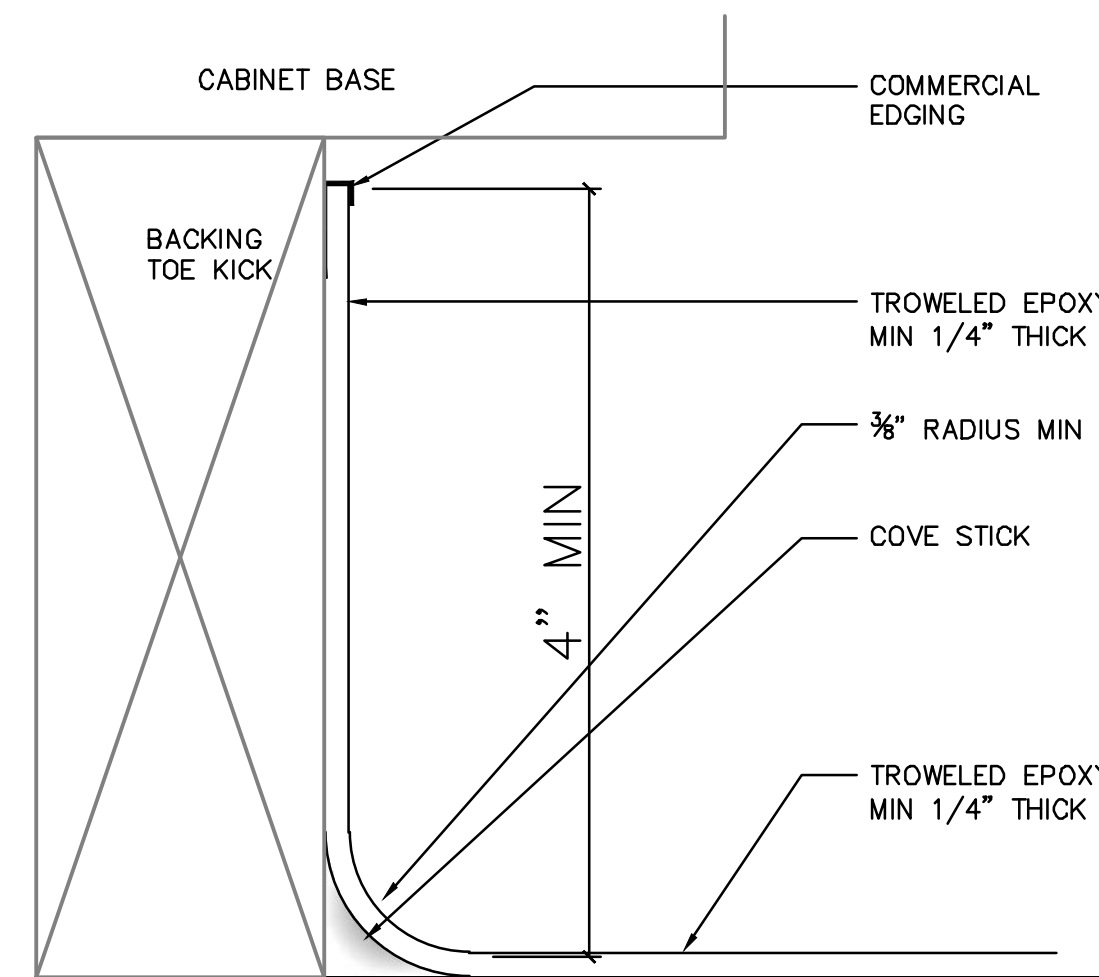
1 TILE: WALL  
SCALE: 1"=1"



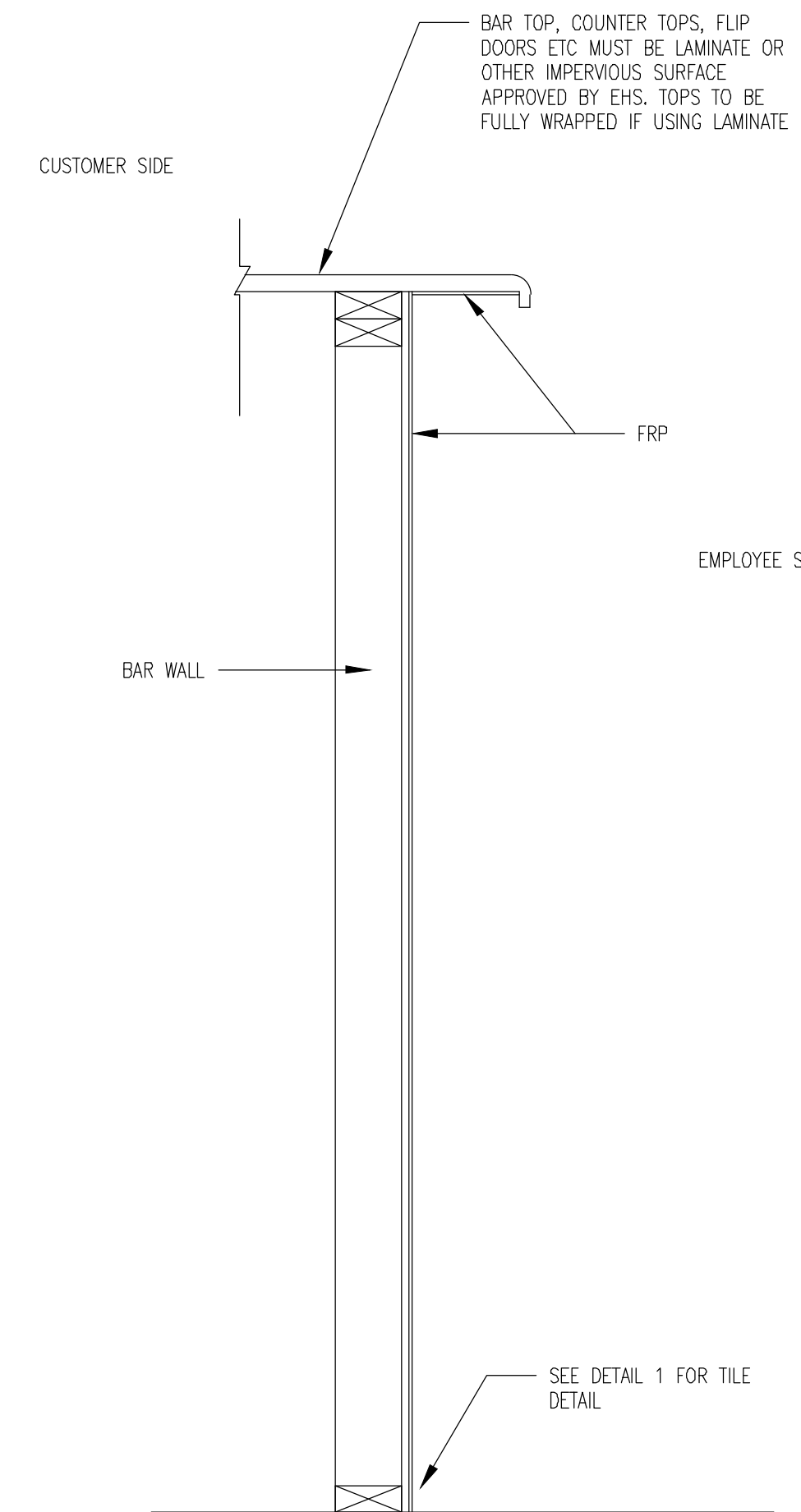
6 EPOXY: WALL  
SCALE: 1"=1"



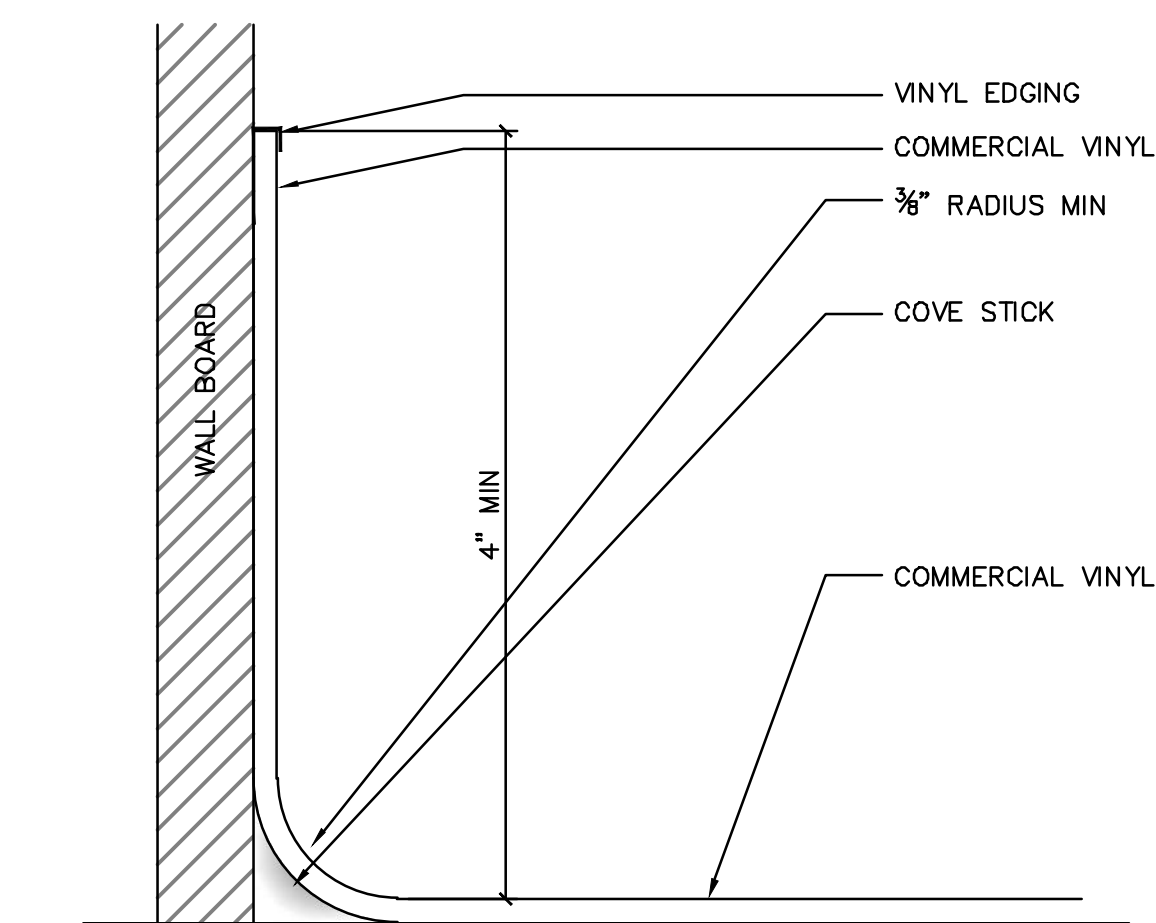
2 TILE: CABINET  
SCALE: 1"=1"



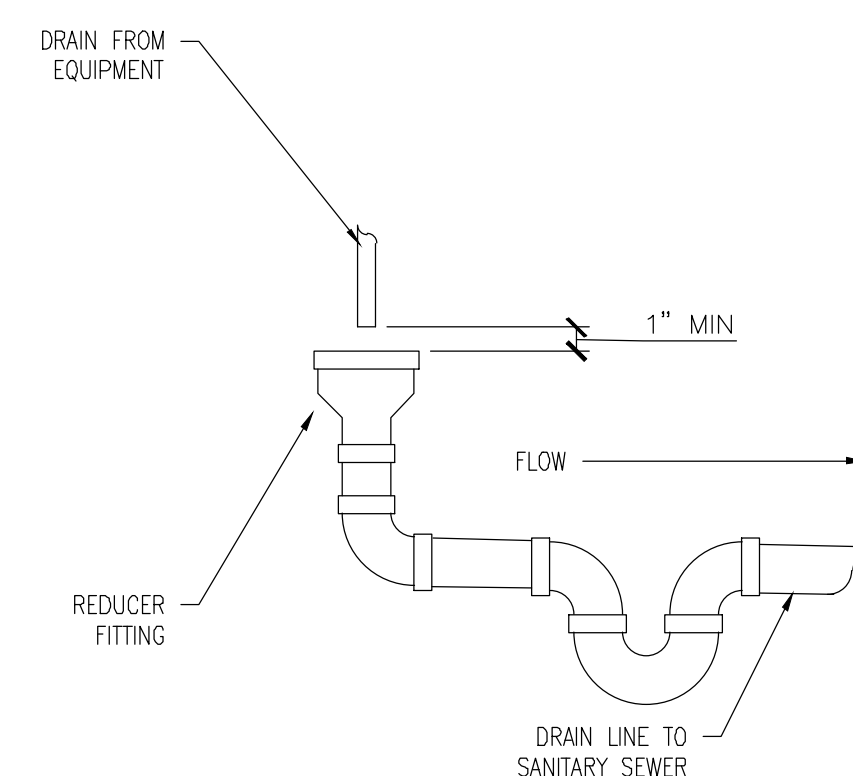
11 EPOXY: CABINET  
SCALE: 1"=1"



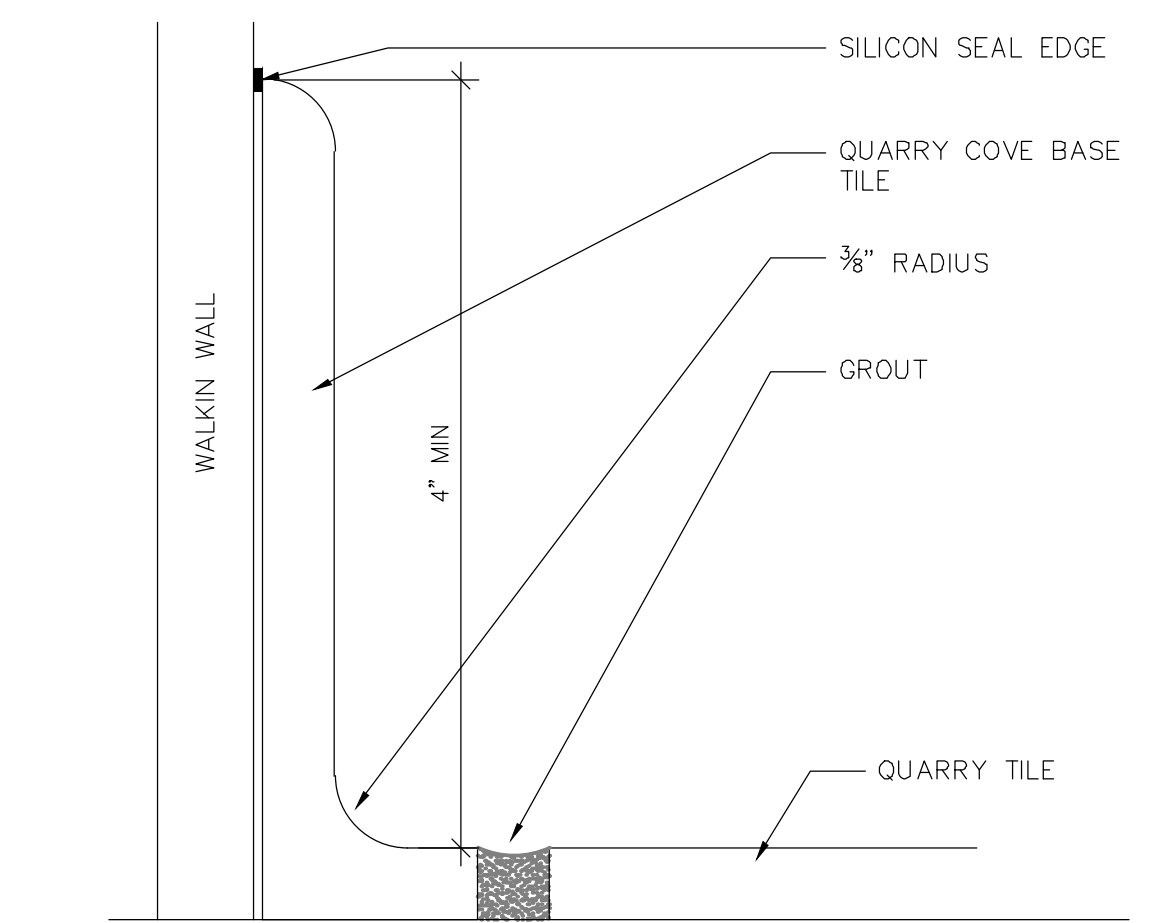
8 TYPICAL INSIDE BAR DETAIL  
SCALE: NONE  
SEE PLUMBER



3 VINYL: WALL  
SCALE: 1"=1"



12 FUNNEL DRAIN CONCEPT DETAIL  
SCALE: 1-1/2"=1'-0"  
NOTE: SIZE LINES AS NEEDED LARGER OR SMALLER



4 TILE: WALKIN  
SCALE: 1"=1"

NORTHBAY  
**NB**  
RESTAURANT DESIGN  
**STAN GARDINER**  
707-508-4625  
Design1@NorthBayRestaurant.com

PROJECT  
THE PUNCHDOWN  
6770 MCKINLEY ST #130  
SEBASTOPOL, CA 95472  
####

LEGEND & GENERAL NOTES

8/3/2022 11:51:46 AM  
TYPICAL FOOD SERVICE  
DETAILS

FS-5.0

Site Photographs  
Use Permit- Minor  
New Tenant





## **The Punchdown Written Statement**

### **Description of Business**

We are a retail wine shop and tasting bar selling natural wines and food provisions in a friendly and approachable setting. Our specialty is naturally made wines and our focus is on education and old-world hospitality. We strive to provide a place where adults can shop for and enjoy wine and food responsibly in a relaxed environment.

We, a husband and wife team, opened our first location in 2010 in Oakland, CA, and it is still thriving. We called it “The Punchdown” because we first met while working as interns during the 2007 harvest in a winery right up here in Sonoma County, getting to know each other while on punchdown duty together. We recently moved our little family (we have a 20 month old) up here to Sebastopol and love it. We are looking forward to becoming a part of this vibrant, outstanding community while raising our family here.

We are experts in the field of natural wine and have been at the forefront of the industry for the better part of the last 2 decades. Our uptown Oakland location was recently nominated for the 2022 James Beard Award for “Outstanding Wine Program” (we were the only establishment in California that made the list, a pretty special achievement). Our retail selection is extensive and is comprised of wines made in the most natural, minimally processed way possible, from our favorite local producers (including some made right in The Barlow) and from far-flung places around the world.

We have a small area for cafe seating as well as a small bar area for wine tasting.

### **Food**

We are known for our extensive selection of seafood conservas imported from Portugal, Spain, Italy, Canada, Norway and beyond. Fresh bread will be provided by Red Bird Bakery. Our commercial kitchen in Oakland also provides our Sebastopol location with house made pâté, vegetable dips, tapenades, and other antipasti items for retail sale. These provisions will be available to consume in house as well. We will take orders at the tables and give table service.

### **Type of ABC License**

We will have a Type 42 ABC License for consumption on or off the premises.

### **Time of Operation**

We will be open Sunday-Thursday 11am-8pm and Friday-Saturday 11am-9pm.



## **Employee Training for Alcoholic Beverage Service**

Our entire staff will have the California Responsible Beverage Service (RBS) Training Certification as well as LEAD Training through the ABC.

## **Operational Security Measures**

As part of our protocol, we provide an in-depth handbook for all of our staff that includes information in complying with all county, state, and federal laws. We will also have specific training in regards to workplace safety that protects our employees against any form of discrimination (including harassment, discrimination and retaliation) and discusses our “open door” policy where our staff is able to report directly to us (the managing members) with the safety of being protected and treated fairly.

Also, as part of this handbook, there is direct training in regards to workplace safety regarding our Covid protocols and training in what to do in the event of a flood. We have implemented an Injury and Illness Prevention Program, which we also provide to all members of our staff.

All of our staff must understand this policy and sign off on this after they receive and understand all of the rules put forth in the employee handbook.

## **Entertainment Features**

We do not have any live entertainment features. We will have soft music playing in the background and will have the occasional wine class or winemaker event for education purposes, but we will never feature loud or amplified music.

★ WHOLE FOODS

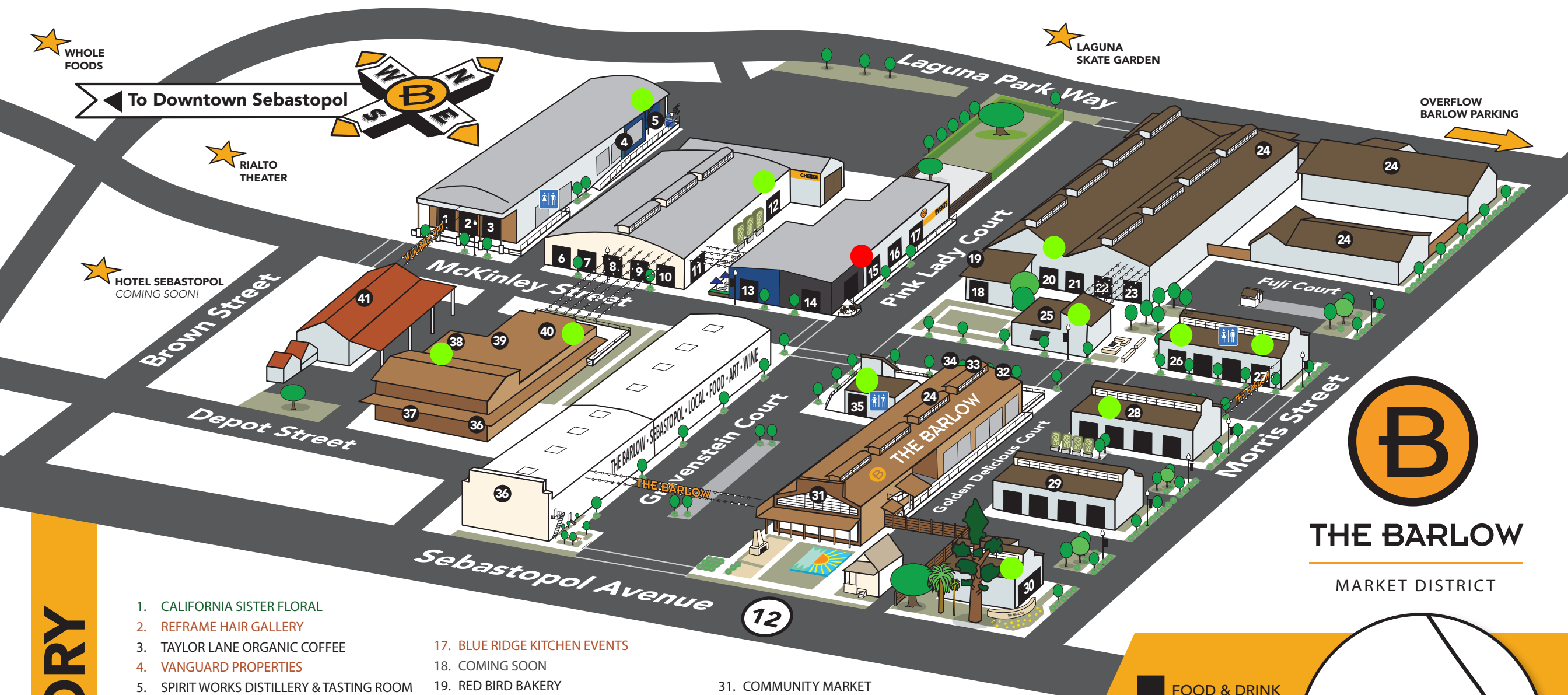
★ LAGUNA SKATE GARDEN

← To Downtown Sebastopol

★ RIALTO THEATER

★ HOTEL SEBASTOPOL COMING SOON!

OVERFLOW BARLOW PARKING



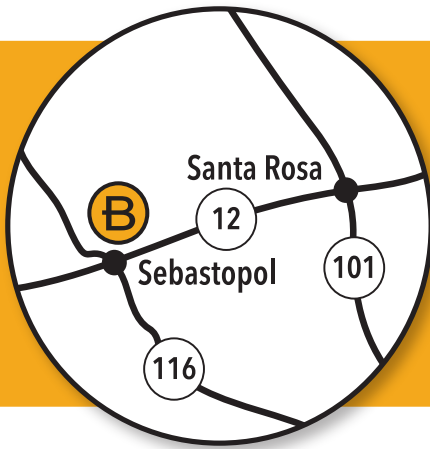
# THE BARLOW

MARKET DISTRICT

DIRECTORY

- |   |   |   |
|---|---|---|
| 1. CALIFORNIA SISTER FLORAL               | 17. BLUE RIDGE KITCHEN EVENTS             | 31. COMMUNITY MARKET                                      |
| 2. REFRAME HAIR GALLERY                   | 18. COMING SOON                           | 32. OYSTER*   |
| 3. TAYLOR LANE ORGANIC COFFEE             | 19. RED BIRD BAKERY                       | 33. IL FUSTI OLIVE OIL                                    |
| 4. VANGUARD PROPERTIES                    | 20. BARRIO FRESCA COCINA MEXICANA         | 34. ENDLESS ENERGY CRYSTALS                               |
| 5. SPIRIT WORKS DISTILLERY & TASTING ROOM | 21. COMING SOON                           | 35. ACRE PIZZA  |
| 6. PAX WINES                              | 22. THE FARMER'S WIFE                     | 36. GUAYAKI YERBA MATE (Not open to the public)           |
| 7. LORI AUSTIN GALLERY                    | 23. TWO DOG NIGHT CREAMERY                | 37. REDWOOD HILL FARM & CREAMERY (Not open to the public) |
| 8. BARGE NORTH COMPANY                    | 24. KOSTA BROWNE (Not open to the public) | 38. FERN BAR  |
| 9. GALLERY 300                            | 25. SUSHI KOSHŌ                           | 39. REWIIND BARCADE*                                      |
| 10. RUST BOUTIQUE                         | 26. GOLDEN STATE CIDER                    | 40. WOODFOUR BREWING                                      |
| 11. JG SWITZER                            | 27. REGION WINE                           | 41. COMING SOON   |
| 12. WM COFIELD CHEESEMAKERS               | 28. CROOKED GOAT BREWING                  |   |
| 13. BLUE RIDGE KITCHEN                    | 29. COMING SOON                           |   |
| 14. INDIGENOUS DESIGNS                    | 30. SEISMIC BREWING COMPANY               |   |
| 15. THE PUNCHDOWN WINE*                   |   |   |
| 16. DICKINSON GLASS STUDIO & SHOWROOM     |   |   |

- FOOD & DRINK
- SHOPS
- SERVICES
- ENTERTAINMENT



● Project location

\* Opening Soon!

● Current alcohol establishments

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**4905 - SEBASTOPOL**

<b>License Type</b>	<b>Number of Permits</b>
20	11
21	8
40	0
41	37
42	0
43	0
44	0
45	0
47	7
47*	2
48	2
48*	0
49	0
50	0
51	0
52	0
53	0
54	0
55	0
56	0
57	0
57*	0
59	0
60	0
61	0
62	0
63	0
64	0
67	0
69	0
70	0
71	0
72	0
75	1
76	0
78	0
80	0
83	0
85	0
86	0
87	0
Total	68