



# SAN FRANCISCO PLANNING DEPARTMENT

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## Executive Summary Conditional Use

Consent Calendar  
HEARING DATE: April 7, 2016

1650 Mission St.  
Suite 400  
San Francisco,  
CA 94103-2479

Reception:  
**415.558.6378**

Fax:  
**415.558.6409**

Planning  
Information:  
**415.558.6377**

*Date:* March 31, 2016  
*Case No.:* **2015-005078CUA**  
*Project Address:* **713 CLAY STREET**  
*Zoning:* Chinatown Community Business District  
50-N Height and Bulk District  
*Block/Lot:* 0226/047  
*Project Sponsor:* Samuel Kwong  
61 Walter U Lum Place.  
San Francisco, CA 94108  
*Staff Contact:* Claudine Asbagh – (415) 575-9165  
[claudine.asbagh@sfgov.org](mailto:claudine.asbagh@sfgov.org)  
*Recommendation:* **Approval with Conditions**

### PROJECT DESCRIPTION

The project sponsor seeks a Conditional Use Authorization, pursuant to Planning Code Section 303 and 810.44 to change the use of an existing 1,980 square foot Limited Restaurant (d.b.a Sam Wo Restaurant and Bakery) into a Restaurant that will operate as a Bona Fide Eating Place in the ground floor commercial space.

Sam Wo Restaurant and Bakery has been operating at this location since October 2015, after relocating from Washington Street. The project sponsor is proposing to operate an eating and drinking establishment with ABC license type 41 allowing the sale of beer and wine for consumption on the premises. No exterior alterations are proposed. The proposed Restaurant is independently owned and operated and is not a formula retail use.

### SITE DESCRIPTION AND PRESENT USE

The project is located on the south side of Clay Street, between Kearny Street and Grant Avenue, Block 0226, Lot 047. The Project Site is occupied by a four-story over basement mixed-use building, with two ground floor commercial spaces and four dwelling units above. The subject commercial space was occupied by a limited restaurant (d.b.a. New Anna Bakery) and recently underwent tenant improvements to establish a new limited restaurant (d.b.a. Sam Wo Restaurant and Bakery). The adjacent commercial space in the building is occupied by a hair salon (d.b.a. Artiste). The subject property is a 1,950 square foot rectangular lot that measures approximately 30 feet by 65 feet.

## **SURROUNDING PROPERTIES AND NEIGHBORHOOD**

The project site is located in the Chinatown Community Business (CCB) District and within a 50-N height and bulk district.

Surrounding development includes a variety of residential, commercial and mixed use buildings, many of which feature residential uses above ground floor commercial uses. Commercial uses range from eating and drinking uses, personal services, grocery stores and other types of retailers.

## **ENVIRONMENTAL REVIEW**

This Project is exempt from the California Environmental Quality Act ("CEQA") as a Class 1 categorical exemption.

## **HEARING NOTIFICATION**

TYPE	REQUIRED PERIOD	REQUIRED NOTICE DATE	ACTUAL NOTICE DATE	ACTUAL PERIOD
Classified News Ad	20 days	March 18, 2016	March 18, 2016	20 days
Posted Notice	20 days	March 18, 2016	March 18, 2016	20 days
Mailed Notice	10 days	March 29, 2016	March 29, 2016	10 days

## **PUBLIC COMMENT**

- To date, the Department has received three letters of support for the project from the Chinatown Community Development Center, The Chinatown Neighborhood Association, and the owners of the Portsmouth Square Garage. The department has not received any correspondence in opposition to the project.

## **ISSUES AND OTHER CONSIDERATION**

- The existing limited restaurant currently operates as Sam Wo's Restaurant and Bakery. No additional tenant improvements will be required to implement the service of beer and wine.
- The establishment will be subject to the standard conditions of approval related to the sale of beer and wine with food service.

## **REQUIRED COMMISSION ACTION**

In order for the Project to proceed, the Commission must grant Conditional Use Authorization to allow a change of use from Limited Restaurant to a Restaurant pursuant to Planning Code Section 723.44.

## **BASIS FOR RECOMMENDATION**

- Sam Wo's would provide food and drink to restaurant patrons that live in the area as well visitors to Chinatown.

- The Project is desirable for, and compatible with the surrounding neighborhood as it would allow an existing establishment to provide additional amenities for patrons, thus expanding the range of services available to residents in the area.
- The Project sponsor has conducted substantial neighborhood outreach by communicating with neighboring businesses and engaging with members of neighborhood groups.
- The Project meets all applicable requirements of the Planning Code.
- The business is not a Formula Retail use and would serve the immediate neighborhood.

<b>RECOMMENDATION:      Approval with Conditions</b>
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**Attachments:**

Block Book Map

Sanborn Map

Aerial Photographs

Zoning Map

Site Photograph

Reduced Floor Plans

Project Sponsor Submittal

Public Correspondence

Attachment Checklist

- |                                                         |                                                                                            |
|---------------------------------------------------------|--------------------------------------------------------------------------------------------|
| <input checked="" type="checkbox"/> Executive Summary   | <input checked="" type="checkbox"/> Project sponsor submittal                              |
| <input checked="" type="checkbox"/> Draft Motion        | Drawings: <u>Existing Conditions</u>                                                       |
| <input type="checkbox"/> Environmental Determination    | <input checked="" type="checkbox"/> Check for legibility                                   |
| <input checked="" type="checkbox"/> Zoning District Map | Drawings: <u>Proposed Project</u>                                                          |
| <input type="checkbox"/> Height & Bulk Map              | <input checked="" type="checkbox"/> Check for legibility                                   |
| <input checked="" type="checkbox"/> Parcel Map          | 3-D Renderings (new construction or significant addition)                                  |
| <input checked="" type="checkbox"/> Sanborn Map         | <input type="checkbox"/> Check for legibility                                              |
| <input checked="" type="checkbox"/> Aerial Photo        | <input type="checkbox"/> Wireless Telecommunications Materials                             |
| <input type="checkbox"/> Context Photos                 | <input type="checkbox"/> Health Dept. review of RF levels                                  |
| <input checked="" type="checkbox"/> Site Photos         | <input type="checkbox"/> RF Report                                                         |
|                                                         | <input type="checkbox"/> Community Meeting Notice                                          |
|                                                         | <input type="checkbox"/> Housing Documents                                                 |
|                                                         | <input type="checkbox"/> Inclusionary Affordable Housing Program: Affidavit for Compliance |
|                                                         | <input type="checkbox"/> Residential Pipeline                                              |

Exhibits above marked with an "X" are included in this packet \_\_\_\_\_

Planner's Initials



# SAN FRANCISCO PLANNING DEPARTMENT

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*Subject to: (Select only if applicable)*

- |                                                                  |                                                            |
|------------------------------------------------------------------|------------------------------------------------------------|
| <input type="checkbox"/> Affordable Housing (Sec. 415)           | <input type="checkbox"/> First Source Hiring (Admin. Code) |
| <input type="checkbox"/> Jobs Housing Linkage Program (Sec. 413) | <input type="checkbox"/> Child Care Requirement (Sec. 414) |
| <input type="checkbox"/> Downtown Park Fee (Sec. 412)            | <input type="checkbox"/> Other                             |

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## Planning Commission Draft Motion CONSENT CALENDAR

HEARING DATE: APRIL 7, 2016

*Date:* April 7, 2016  
*Case No.:* **2015-005078CUA**  
*Project Address:* **713 CLAY STREET**  
*Zoning:* CCB (Chinatown Community Business)  
50-N Height and Bulk District  
*Block/Lot:* 0226/047  
*Project Sponsor:* Samuel Kwong  
61 Walter U Lum Place  
San Francisco, CA 94108  
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**ADOPTING FINDINGS RELATING TO THE APPROVAL OF CONDITIONAL USE AUTHORIZATION PURSUANT TO SECTIONS 303 AND 810.44 OF THE PLANNING CODE TO CHANGE THE USE OF AN EXISTING 1,980 SQUARE FOOT LIMITED RESTAURANT (D.B.A. SAM WO RESTAURANT AND BAKERY) INTO A RESTAURANT THAT WILL OPERATE AS A BONA FIDE EATING PLACE. THE PROPERTY IS LOCATED WITHIN THE CCB (CHINATOWN COMMUNITY BUSINESS) DISTRICT AND A 50-N HEIGHT AND BULK DISTRICT.**

### PREAMBLE

On April 22, 2014 Samuel Kwong (hereinafter "Project Sponsor") filed an application with the Planning Department (hereinafter "Department") for a Conditional Use Authorization under Planning Code Section(s) 303 and 810.44 to allow beer and wine service within a full-service restaurant (d.b.a. Sam Wo Restaurant and Bakery) within the CCB (Chinatown Community Business) District and a 50-N Height and Bulk District.

On April 7, 2015, the San Francisco Planning Commission (hereinafter "Commission") conducted a duly noticed public hearing at a regularly scheduled meeting on Conditional Use Application No. 2015-005078CUA.

The Project is exempt from the California Environmental Quality Act ("CEQA") as a Class 1 categorical exemption.

The Commission has heard and considered the testimony presented to it at the public hearing and has further considered written materials and oral testimony presented on behalf of the applicant, Department staff, and other interested parties.

**MOVED**, that the Commission hereby authorizes the Conditional Use requested in Application No. 2015-005078CUA, subject to the conditions contained in "EXHIBIT A" of this motion, based on the following findings:

## FINDINGS

Having reviewed the materials identified in the preamble above, and having heard all testimony and arguments, this Commission finds, concludes, and determines as follows:

1. The above recitals are accurate and constitute findings of this Commission.
2. **Site Description and Present Use.** The project is located on the southern side of Clay Street, between Kearny Street and Grant Avenue, Block 0226, Lot 047.

The Project Site is occupied by a four-story over basement mixed-use building, with two ground floor commercial spaces and four dwelling units above. The subject commercial space was occupied by a limited restaurant (d.b.a. New Anna Bakery) and recently underwent tenant improvements to establish a different limited restaurant (d.b.a. Sam Wo Restaurant and Bakery). The adjacent commercial space in the building is occupied by a hair salon (d.b.a. Artiste). The subject property is a 1,950 square foot rectangular lot that measures approximately 30 feet by 65 feet.

3. **Surrounding Properties and Neighborhood.** The project site is located in the Chinatown Community Business (CCB) District and within a 50-N height and bulk district.

Surrounding development includes a variety of residential, commercial and mixed use buildings, many of which feature residential uses above ground floor commercial uses. Commercial uses range from eating and drinking uses, personal services, grocery stores and other types of retailers.

4. **Project Description.** The project sponsor seeks a Conditional Use Authorization, pursuant to Planning Code Section 303 and 810.44 to change the use of an existing 1,980 square foot limited restaurant (d.b.a Sam Wo Restaurant and Bakery) to a Restaurant that will operate as a Bona Fide Eating Place in the ground floor commercial space.

Sam Wo Restaurant and Bakery has been operating at this location since October 2015, after relocating from Washington Street. The project sponsor proposes to operate an eating and

drinking establishment with ABC license type 41 allowing the sale of beer and wine for consumption on the premises. No exterior alterations are proposed. The proposed Restaurant is independently owned and operated and is not a formula retail use.

5. **Public Comment/Community Outreach.** To date, the Department has received three letters of support for the project from the Chinatown Community Development Center, The Chinatown Neighborhood Association, and the owners of the Portsmouth Square Garage.
6. **Planning Code Compliance:** The Commission finds that the Project is consistent with the relevant provisions of the Planning Code in the following manner:

- A. **Use.** Restaurants are conditionally permitted in the Chinatown Community Business District pursuant to Planning Code Section 810.44 and may only add ABC license types 41, 47, 49, 59 or 75 if the restaurant is operating as a bona fide eating place. A Restaurant is defined in Section 102 of the Planning Code as a retail eating or eating and drinking use which serves prepared, ready-to-eat cooked foods to customers for consumption on or off the premises and which has seating.

*The Project Sponsor is seeking Conditional Use authorization to establish a Restaurant and provide on-site beer and wine sales for drinking on the premises with an ABC license type 41. The proposed Restaurant will operate as a Bona Fide Eating Place as defined by Section 102.*

- B. **Use Size.** Section 810.21 establishes size limits on non-residential uses in the Chinatown Community Business District. Conditional Use authorization is required for any non-residential use that meets or exceeds 5,000 square feet. Non-residential uses up to 4,999 square feet are principally permitted

*At 1,980 square feet (gsf), the Project is within the principally permitted use size*

- C. **Hours of Operation.** Planning Code Section 810.27 states that there is no limit to hours of operation, as defined by Planning Code Section 890.48.

*Current operating hours are from 11:00 a.m. to 4:00 p.m. Monday and Tuesday, and 11:00 a.m. to midnight Wednesday through Saturday. The proposed operating hours are from 11:00 a.m. to 4:00 a.m. with alcohol service ending at 2:00 a.m. The Project will operate within the principally permitted hours of operation.*

- D. **Parking.** Planning Section 151 of the Planning Code requires off-street parking for every 200 square-feet of occupied floor area, where the occupied floor area exceeds 5,000 square-feet.

*The Subject Property contains approximately 1,980 square-feet of occupied floor area and thus does not require any off-street parking.*

- E. **Signage.** Sam Wo Restaurant and Bakery has been permitted to erect an electrified wall sign at the entry per building permit No. 2015.09.03.6054. The approved signage complies with

requirements described in Planning Code Section 607.2. The change of use from Limited Restaurant to Restaurant would not have an effect on the approved signage, and any newly proposed signage will be subject to review by the Planning Department.

7. **Planning Code Section 303** establishes criteria for the Planning Commission to consider when reviewing applications for Conditional Use approval. On balance, the project does comply with said criteria in that:

- A. The proposed new uses and building, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary or desirable, and compatible with, the neighborhood or the community.

*The proposed use would not increase the size or intensity of the existing commercial space, and there would be no exterior alterations to the building. The Project would convert the existing Limited Restaurant to a Restaurant that serves beer and wine with meals. Offering an expanded selection of food and drink for onsite consumption will strengthen the diversity of goods offered within the area and enhance to the economic vitality of the neighborhood.*

- B. The proposed project will not be detrimental to the health, safety, convenience or general welfare of persons residing or working in the vicinity. There are no features of the project that could be detrimental to the health, safety or convenience of those residing or working the area, in that:

- i. Nature of proposed site, including its size and shape, and the proposed size, shape and arrangement of structures;

*The size and shape of the Project Site is compatible with the patterns of development in the area. The Project does not involve any alterations to the exterior of the subject building and will not affect the building envelope.*

- ii. The accessibility and traffic patterns for persons and vehicles, the type and volume of such traffic, and the adequacy of proposed off-street parking and loading;

*The Planning Code does not require parking or loading for a 1,980 square-foot restaurant. The proposed use is designed to meet the needs of the immediate neighborhood and should not generate significant amounts of vehicular trips from the immediate neighborhood or citywide.*

- iii. The safeguards afforded to prevent noxious or offensive emissions such as noise, glare, dust and odor;

*The Project would not create substantial emissions and Conditions of Approval would require compliance with applicable City codes to control noise, dust and odor associated with food and beverage preparation activities.*



- iv. Treatment given, as appropriate, to such aspects as landscaping, screening, open spaces, parking and loading areas, service areas, lighting and signs;

*The Project does not require any additional landscaping or screening. One electrified wall sign was reviewed by staff and approved per building permit No. 2015.09.03.6054.*

- C. That the use as proposed will comply with the applicable provisions of the Planning Code and will not adversely affect the General Plan.

*The Project complies with all relevant requirements and standards of the Planning Code and is consistent with objectives and policies of the General Plan as detailed below.*

- D. That the use as proposed would provide development that is in conformity with the purpose of the applicable Use District.

*The Project would convert the existing Limited Restaurant into a Restaurant to allow the service of beer and wine with meals. The project is consistent with the Chinatown Community Business District in that the Restaurant will be able to offer an expanded selection of food and drink and thus strengthen the diversity of goods offered within the area. The neighborhood-serving use will contribute to a more active street frontage, and enhance to the economic vitality of the neighborhood.*

- 8. **General Plan Compliance.** The Project is, on balance, consistent with the following Objectives and Policies of the General Plan:

## NEIGHBORHOOD COMMERCE

### Objectives and Policies

#### OBJECTIVE 1:

MANAGE ECONOMIC GROWTH AND CHANGE TO ENSURE ENHANCEMENT OF THE TOTAL CITY LIVING AND WORKING ENVIRONMENT.

#### Policy 1.1:

Encourage development which provides substantial net benefits and minimizes undesirable consequences. Discourage development that has substantial undesirable consequences that cannot be mitigated.

#### Policy 1.2:

Assure that all commercial and industrial uses meet minimum, reasonable performance standards.

#### Policy 1.3:

Locate commercial and industrial activities according to a generalized commercial and industrial land use plan.

*The proposed development will provide desirable goods and services to the neighborhood and will provide resident employment opportunities to those in the community. Further, the Project Site is located within a Chinatown Community Business District and is thus consistent with activities in the commercial land use plan.*

**OBJECTIVE 2:**

MAINTAIN AND ENHANCE A SOUND AND DIVERSE ECONOMIC BASE AND FISCAL STRUCTURE FOR THE CITY.

**Policy 2.1:**

Seek to retain existing commercial and industrial activity and to attract new such activity to the City.

*The Project will retain an existing commercial activity with historic ties to the community and will enhance the diverse economic base of the City.*

9. **Planning Code Section 101.1(b)** establishes eight priority-planning policies and requires review of permits for consistency with said policies. On balance, the project does comply with said policies in that:

- A. That existing neighborhood-serving retail uses be preserved and enhanced and future opportunities for resident employment in and ownership of such businesses be enhanced.

*This Project enhances the neighborhood-serving retail by expanding the existing Limited Restaurant so as to include a selection of beer and wine. A Restaurant use compliments the existing surrounding retail uses, and would promote diversity of services available in the area. The Restaurant is locally owned and operated.*

- B. That existing housing and neighborhood character be conserved and protected in order to preserve the cultural and economic diversity of our neighborhoods.

*The existing units in the surrounding neighborhood would not be adversely affected. The project would convert a Limited Restaurant into a Restaurant and would help expand the types of goods and services provided to the neighborhood.*

- C. That the City's supply of affordable housing be preserved and enhanced,

*The project would not affect affordable housing.*

- D. That commuter traffic not impede MUNI transit service or overburden our streets or neighborhood parking.

*The Project includes a change of use for an existing commercial use that does not include any expansion and therefore would not result in a significant increase in any type of traffic or parking associated with the use. In addition, the site is well-served by MUNI.*

- E. That a diverse economic base be maintained by protecting our industrial and service sectors from displacement due to commercial office development, and that future opportunities for resident employment and ownership in these sectors be enhanced.

*This Project does not involve any commercial office development, and would have no effect on the industrial sector. The restaurant would continue to provide opportunities for employment in the food service sector.*

- F. That the City achieve the greatest possible preparedness to protect against injury and loss of life in an earthquake.

*The proposed change of use to a Restaurant does not include any exterior or structural alterations. The subject commercial space was occupied by a limited restaurant (d.b.a. New Anna Bakery) and recently underwent tenant improvements to establish a new limited restaurant (d.b.a. Sam Wo Restaurant and Bakery) under building permit No. 2015.05.12.6030 ensuring that the project conformed to the structural and seismic safety requirements of the City Building Code.*

- G. That landmarks and historic buildings be preserved.

*The proposed change of use to a Restaurant does not include any exterior or structural alterations. The subject property is an historic resource. Alterations that included changes to the storefront and entry were evaluated by a preservation planner under permit No. 2015.15.12.6030 that was approved in October of 2015.*

- H. That our parks and open space and their access to sunlight and vistas be protected from development.

*The Project does not include any changes to the existing building envelope and will have no negative impact on existing parks and open spaces.*

10. The Project is consistent with and would promote the general and specific purposes of the Code provided under Section 101.1(b) in that, as designed, the Project would contribute to the character and stability of the neighborhood and would constitute a beneficial development.
11. The Commission hereby finds that approval of the Conditional Use authorization would promote the health, safety and welfare of the City.

## DECISION

That based upon the Record, the submissions by the Applicant, the staff of the Department and other interested parties, the oral testimony presented to this Commission at the public hearings, and all other written materials submitted by all parties, the Commission hereby **APPROVES Conditional Use Application No. 2015-005078CUA** subject to the following conditions attached hereto as "EXHIBIT A" in general conformance with plans on file, dated March 24, 2016, and stamped "EXHIBIT B", which is incorporated herein by reference as though fully set forth.

**APPEAL AND EFFECTIVE DATE OF MOTION:** Any aggrieved person may appeal this Conditional Use Authorization to the Board of Supervisors within thirty (30) days after the date of this Motion No. XXXXX. The effective date of this Motion shall be the date of this Motion if not appealed (After the 30-day period has expired) OR the date of the decision of the Board of Supervisors if appealed to the Board of Supervisors. For further information, please contact the Board of Supervisors at (415) 554-5184, City Hall, Room 244, 1 Dr. Carlton B. Goodlett Place, San Francisco, CA 94102.

**Protest of Fee or Exaction:** You may protest any fee or exaction subject to Government Code Section 66000 that is imposed as a condition of approval by following the procedures set forth in Government Code Section 66020. The protest must satisfy the requirements of Government Code Section 66020(a) and must be filed within 90 days of the date of the first approval or conditional approval of the development referencing the challenged fee or exaction. For purposes of Government Code Section 66020, the date of imposition of the fee shall be the date of the earliest discretionary approval by the City of the subject development.

If the City has not previously given Notice of an earlier discretionary approval of the project, the Planning Commission's adoption of this Motion, Resolution, Discretionary Review Action or the Zoning Administrator's Variance Decision Letter constitutes the approval or conditional approval of the development and the City hereby gives **NOTICE** that the 90-day protest period under Government Code Section 66020 has begun. If the City has already given Notice that the 90-day approval period has begun for the subject development, then this document does not re-commence the 90-day approval period.

I hereby certify that the Planning Commission ADOPTED the foregoing Motion on April 7, 2016.

Jonas P. Ionin  
Commission Secretary

AYES:

NAYS:

ABSENT:

ADOPTED:

## EXHIBIT A

### AUTHORIZATION

This authorization is for a conditional use to allow a Restaurant (d.b.a. **Sam Wo Restaurant and Bakery**) located at 713 Clay Street, Lot 047 in Accessor's block 0226 pursuant to Planning Code Section(s) **303, AND 810.44** within the **Chinatown Community Business** District and a **50-N** Height and Bulk District; in general conformance with plans, dated **March 24, 2016**, and stamped "EXHIBIT B" included in the docket for Case No. **2015-005078CUA** and subject to conditions of approval reviewed and approved by the Commission on **April 7, 2016** under Motion No **XXXXXX**. This authorization and the conditions contained herein run with the property and not with a particular Project Sponsor, business, or operator.

### RECORDATION OF CONDITIONS OF APPROVAL

Prior to the issuance of the building permit or commencement of use for the Project the Zoning Administrator shall approve and order the recordation of a Notice in the Official Records of the Recorder of the City and County of San Francisco for the subject property. This Notice shall state that the project is subject to the conditions of approval contained herein and reviewed and approved by the Planning Commission on **April 7, 2016** under Motion No **XXXXXX**.

### PRINTING OF CONDITIONS OF APPROVAL ON PLANS

The conditions of approval under the 'Exhibit A' of this Planning Commission Motion No. **XXXXXX** shall be reproduced on the Index Sheet of construction plans submitted with the Site or Building permit application for the Project. The Index Sheet of the construction plans shall reference to the Conditional Use authorization and any subsequent amendments or modifications.

### SEVERABILITY

The Project shall comply with all applicable City codes and requirements. If any clause, sentence, section or any part of these conditions of approval is for any reason held to be invalid, such invalidity shall not affect or impair other remaining clauses, sentences, or sections of these conditions. This decision conveys no right to construct, or to receive a building permit. "Project Sponsor" shall include any subsequent responsible party.

### CHANGES AND MODIFICATIONS

Changes to the approved plans may be approved administratively by the Zoning Administrator. Significant changes and modifications of conditions shall require Planning Commission approval of a new Conditional Use authorization.

## Conditions of Approval, Compliance, Monitoring, and Reporting

### PERFORMANCE

1. **Validity.** The authorization and right vested by virtue of this action is valid for three (3) years from the effective date of the Motion. The Department of Building Inspection shall have issued a Building Permit or Site Permit to construct the project and/or commence the approved use within this three-year period.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

2. **Expiration and Renewal.** Should a Building or Site Permit be sought after the three (3) year period has lapsed, the project sponsor must seek a renewal of this Authorization by filing an application for an amendment to the original Authorization or a new application for Authorization. Should the project sponsor decline to so file, and decline to withdraw the permit application, the Commission shall conduct a public hearing in order to consider the revocation of the Authorization. Should the Commission not revoke the Authorization following the closure of the public hearing, the Commission shall determine the extension of time for the continued validity of the Authorization.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

3. **Diligent pursuit.** Once a site or Building Permit has been issued, construction must commence within the timeframe required by the Department of Building Inspection and be continued diligently to completion. Failure to do so shall be grounds for the Commission to consider revoking the approval if more than three (3) years have passed since this Authorization was approved.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

4. **Extension.** All time limits in the preceding three paragraphs may be extended at the discretion of the Zoning Administrator where implementation of the project is delayed by a public agency, an appeal or a legal challenge and only by the length of time for which such public agency, appeal or challenge has caused delay.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

5. **Conformity with Current Law.** No application for Building Permit, Site Permit, or other entitlement shall be approved unless it complies with all applicable provisions of City Codes in effect at the time of such approval.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

## MONITORING - AFTER ENTITLEMENT

6. **Enforcement.** Violation of any of the Planning Department conditions of approval contained in this Motion or of any other provisions of Planning Code applicable to this Project shall be subject to the enforcement procedures and administrative penalties set forth under Planning Code Section 176 or Section 176.1. The Planning Department may also refer the violation complaints to other city departments and agencies for appropriate enforcement action under their jurisdiction.  
*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*
7. **Revocation due to Violation of Conditions.** Should implementation of this Project result in complaints from interested property owners, residents, or commercial lessees which are not resolved by the Project Sponsor and found to be in violation of the Planning Code and/or the specific conditions of approval for the Project as set forth in Exhibit A of this Motion, the Zoning Administrator shall refer such complaints to the Commission, after which it may hold a public hearing on the matter to consider revocation of this authorization.  
*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

## OPERATION

8. **Garbage, Recycling, and Composting Receptacles.** Garbage, recycling, and compost containers shall be kept within the premises and hidden from public view, and placed outside only when being serviced by the disposal company. Trash shall be contained and disposed of pursuant to garbage and recycling receptacles guidelines set forth by the Department of Public Works.  
*For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works at 415-554-5810, <http://sfdpw.org>*
9. **Sidewalk Maintenance.** The Project Sponsor shall maintain the main entrance to the building and all sidewalks abutting the subject property in a clean and sanitary condition in compliance with the Department of Public Works Streets and Sidewalk Maintenance Standards.  
*For information about compliance, contact Bureau of Street Use and Mapping, Department of Public Works, 415-695-2017, <http://sfdpw.org>*
10. **Noise Control.** The premises shall be adequately soundproofed or insulated for noise and operated so that incidental noise shall not be audible beyond the premises or in other sections of the building and fixed-source equipment noise shall not exceed the decibel levels specified in the San Francisco Noise Control Ordinance.  
*For information about compliance with the fixed mechanical objects such as rooftop air conditioning, restaurant ventilation systems, and motors and compressors with acceptable noise levels, contact the Environmental Health Section, Department of Public Health at (415) 252-3800, [www.sfdph.org](http://www.sfdph.org)  
For information about compliance with the construction noise, contact the Department of Building Inspection, 415-558-6570, [www.sfdbi.org](http://www.sfdbi.org)*

*For information about compliance with the amplified sound including music and television contact the Police Department at 415-553-0123, [www.sf-police.org](http://www.sf-police.org)*

11. **Odor Control.** While it is inevitable that some low level of odor may be detectable to nearby residents and passersby, appropriate odor control equipment shall be installed in conformance with the approved plans and maintained to prevent any significant noxious or offensive odors from escaping the premises.

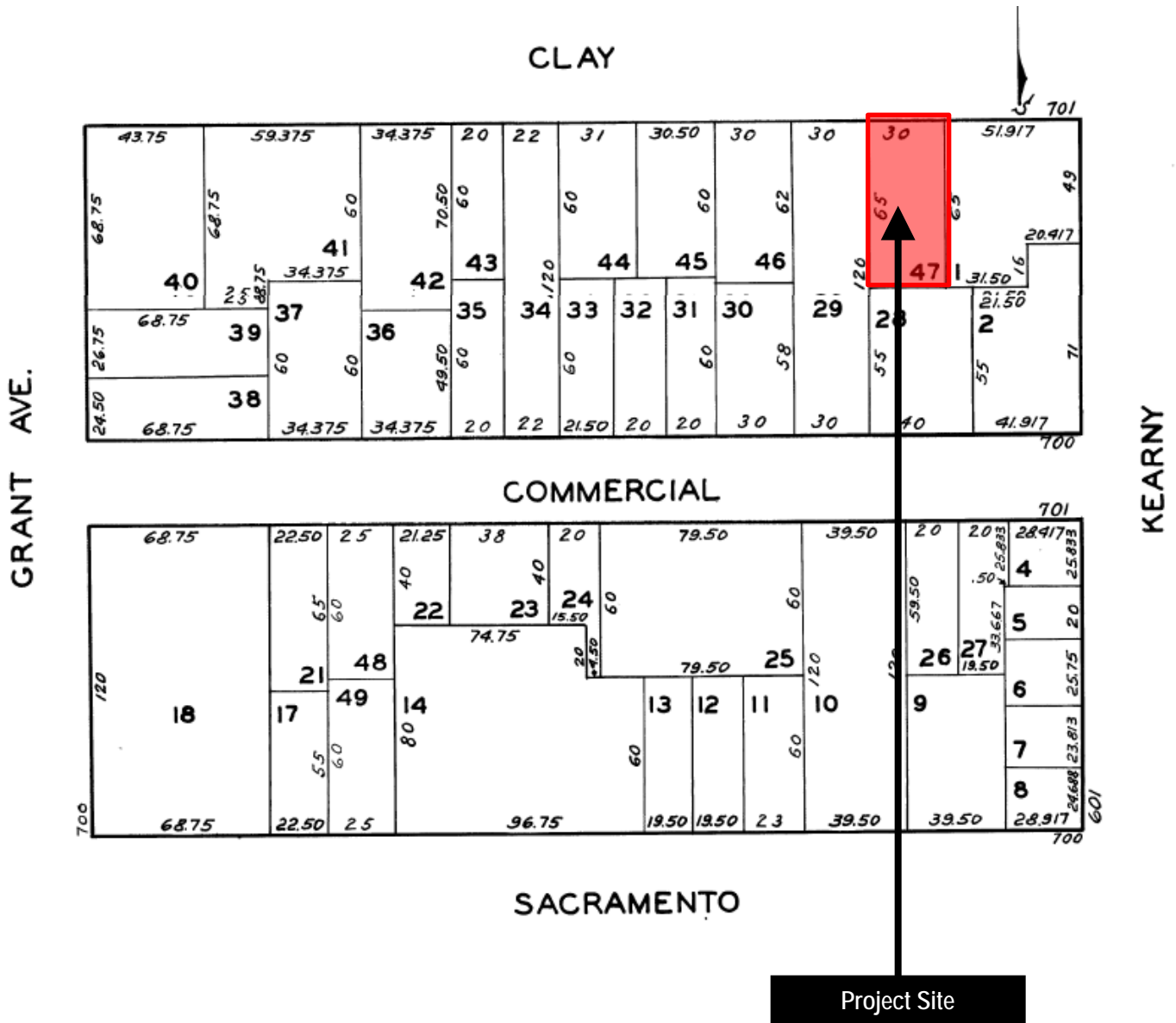
*For information about compliance with odor or other chemical air pollutants standards, contact the Bay Area Air Quality Management District, (BAAQMD), 1-800-334-ODOR (6367), [www.baaqmd.gov](http://www.baaqmd.gov) and Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

12. **Community Liaison.** Prior to issuance of a building permit to construct the project and implement the approved use, the Project Sponsor shall appoint a community liaison officer to deal with the issues of concern to owners and occupants of nearby properties. The Project Sponsor shall provide the Zoning Administrator with written notice of the name, business address, and telephone number of the community liaison. Should the contact information change, the Zoning Administrator shall be made aware of such change. The community liaison shall report to the Zoning Administrator what issues, if any, are of concern to the community and what issues have not been resolved by the Project Sponsor.

*For information about compliance, contact Code Enforcement, Planning Department at 415-575-6863, [www.sf-planning.org](http://www.sf-planning.org)*

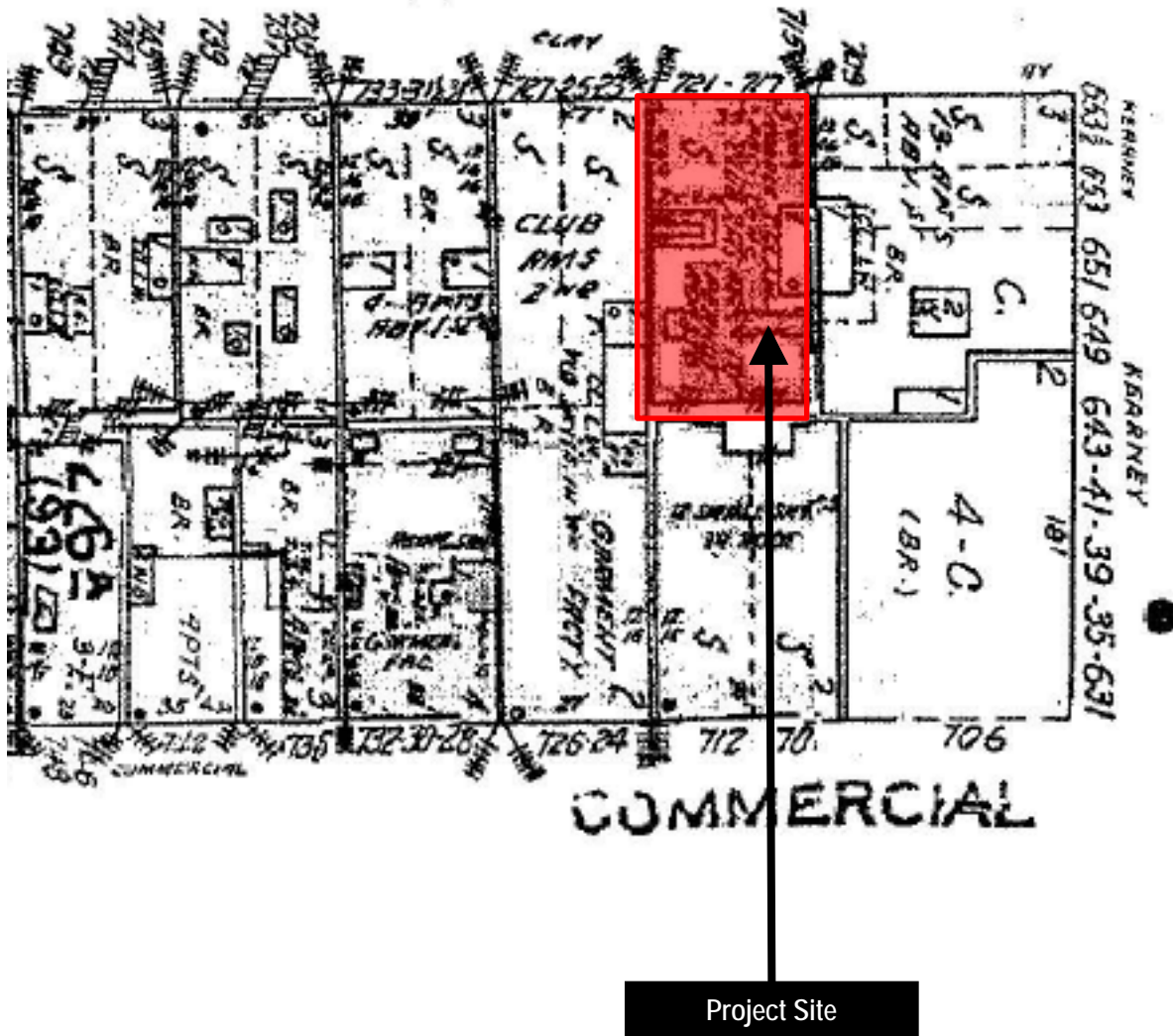


# Parcel Map



**Case No. 2015-005078CUA**  
713 Clay Street  
Conditional Use Authorization

# Sanborn Map\*



\*The Sanborn Maps in San Francisco have not been updated since 1998, and this map may not accurately reflect existing conditions.



# Aerial Photo

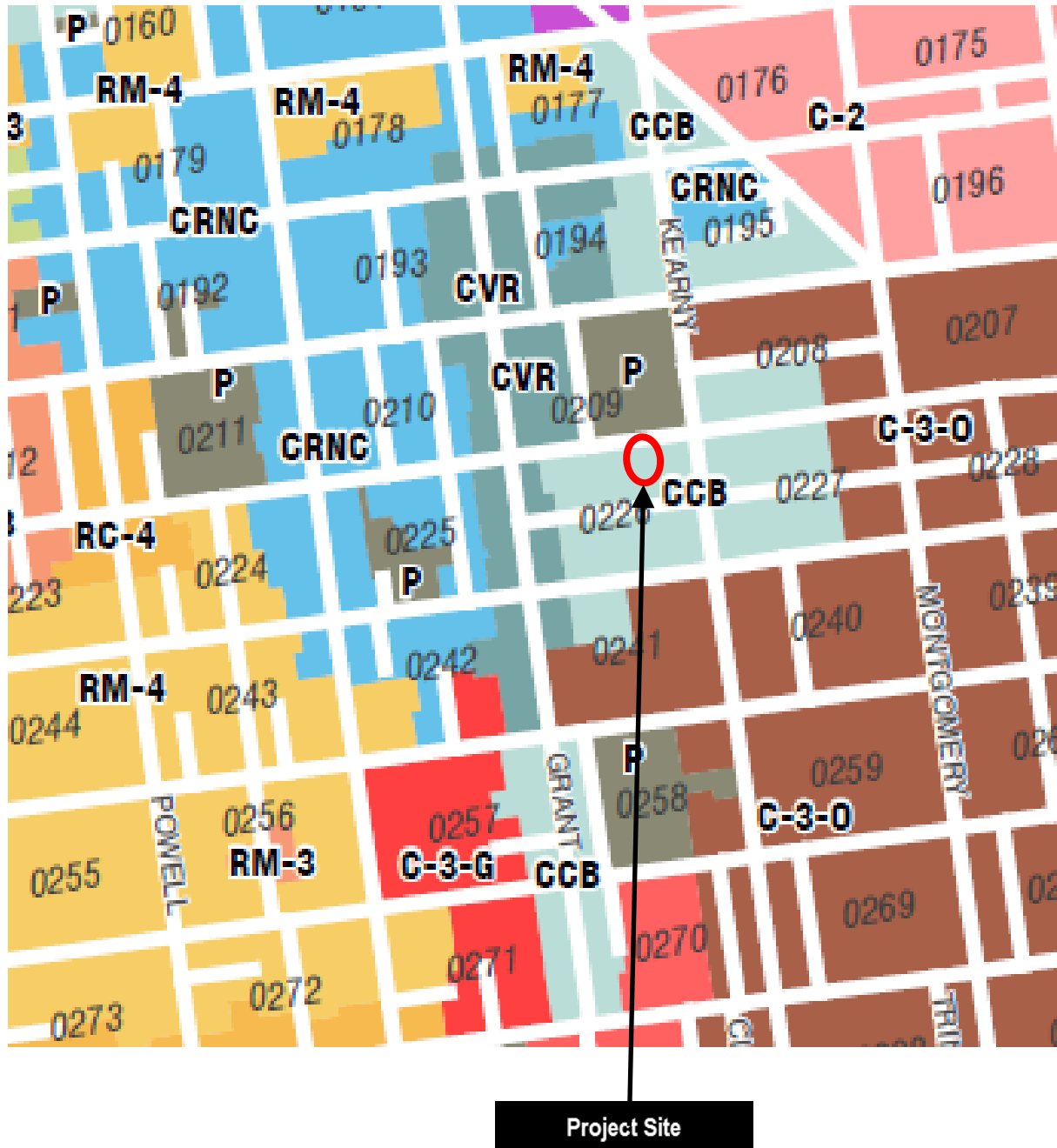


Project Site



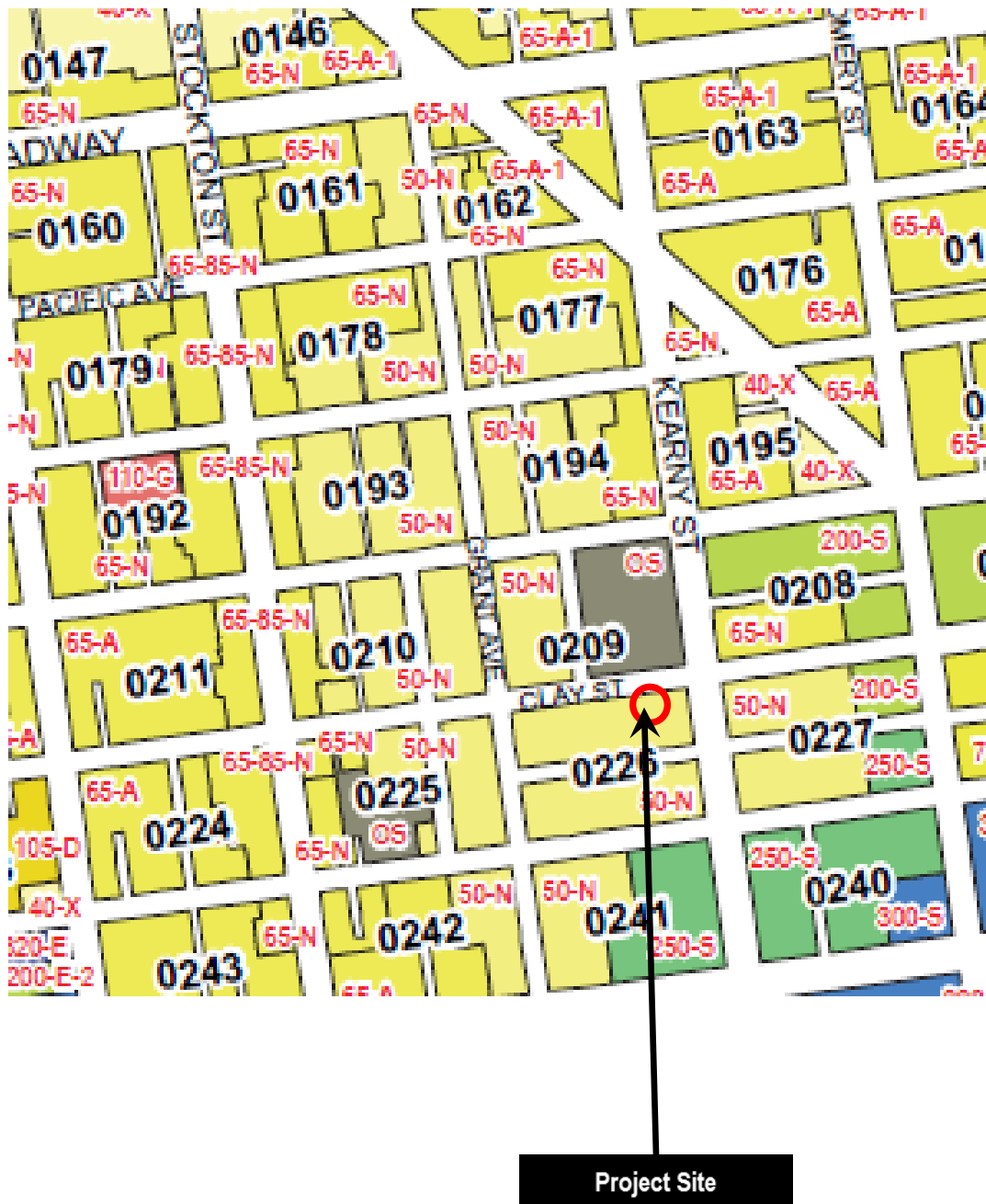
Case No. 2015-005078CUA  
713 Clay Street  
Conditional Use Authorization

# Zoning District Map



Case No. 2015-005078CUA  
713 Clay Street  
Conditional Use Authorization

# Height and Bulk Map



Project Site



Case No. 2015-005078CUA  
713 Clay Street  
Conditional Use Authorization

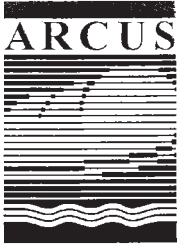


# Photo of Site



**Project Site**

Case No. 2015-005078CUA  
713 Clay Street  
Conditional Use Authorization



ARCHITECTURE  
+ PLANNING

61 Walter U. Lum  
Place, Third Floor  
San Francisco, CA  
94108-1801 USA  
(415) 391 - 3313  
(Fax) 391 - 3649

Date: April 22<sup>nd</sup> 2015

Business Name: Sam Wo Restaurant  
Address: 713 Clay Street  
San Francisco CA 94108  
Block: 0226 Lot: 047

## New Application Conditional Use Findings

### Project Background

The exiting restaurant space(Anna Bakery) at 713 Clay Street will undergo remodel and reopen as the new Sam Wo Restaurant. Sam Wo Restaurant is one of the old traditional Chinatown landmark on Washington Street that was closed because of issues with a landlord. The history of Sam Wo goes back to 1912 and its know for late night after-hours dining and more notably for the head waiter Edsel Fong Fong. Ed is a unique person and is a friend of many San Francisco celebrities and the Chronicles' Herb Caen visit Ed on occasions and their conversations would be printed in Herb's columns back in the days when people still read newspaper.(See Attached article on Edsel Ford Fong)

Sam Wo will remodel the Anna Bakery/Restaurant and create an open kitchen and accessible restroom on the 1<sup>st</sup> floor. The restaurant is located in the Chinatown Community Business District.

### Proposed Conditional Use

A Conditional Use is necessary for the following:

1. Beer and wine sale with ABC License 41
- ~~2. After-hour dining with entertainment~~

### Compatibility with surrounding Neighborhood and Project Justification

- 1) *The proposed project use or feature, at the size and intensity contemplated and at the proposed location, will provide a development that is necessary, or desirable for, and compatible with, the neighborhood or the community; and*

The size of the restaurant space remains the same, in fact because of additional cooking area and a larger restroom on the 1<sup>st</sup> floor, the actual dining area will be less. Since the Embarcadero Freeway was demolished, the late-light dining in Chinatown has gradually diminished and people have gone to other neighborhoods where there are more choices. In order to bring back the glory days of Chinatown, and with the historic Sam Wo late night dining institution willing to open late. This will bring in new and past customers into Chinatown again. Perhaps will make other businesses reconsider closing early and help revitalize Chinatown.

2) *That such use or feature as proposed will not be detrimental to the health, safety, convenience or general welfare of persons residing or working in the vicinity, or injurious to property, improvements or potential development in the vicinity, with respect to aspects including but not limited to the following:*

a) *Nature of proposed site, including its size and shape, and the proposed size, shape and arrangement of structures;*

There is no change and size of the restaurant.

b) *The accessibility and traffic patterns for persons and vehicles, the type and volume of such traffic, and the adequacy of proposed off-street parking and loading;*

The project will not adversely impact public transportation or over burden the existing supply of parking in the neighborhood. Portsmouth Square Parking Garage is directly across the street and is open 24/7. The restaurant is relatively small and this area is well served by MUNI public transit. Further, metered parking are conveniently located in front of the store and there are yellow zones for truck loading. We believe there is little impact on the traffic pattern.

c) *The safeguards afforded to prevent noxious or offensive emissions such as noise, glare, dust and odor;*

The restaurant will be adequately ventilated and the system will be cleaned and serviced.

d) *Treatment given, as appropriate, to such aspects as landscaping, screening, open spaces, parking and loading areas, service areas, lighting and signs;*

The project site is fully developed and the sidewalk are narrow making landscaping not practical.

3) *That such use or feature as proposed will comply with the applicable provisions of this Code and will not adversely affect the General Plan.*

The project in keeping with the General Plan to promote local small business and employment.

### **Priority General Plan Policies Findings**

1. *That existing neighborhood-serving retail uses be preserved and enhanced and future Opportunities for resident employment in and ownership of such business enhanced;*

The re-opening of Sam Wo Restaurant will preserve an historic dining institution in Chinatown and will offer employment opportunity for residents and allow small independent business ownership.

2. *That existing housing and neighborhood character be conserved and protected in order to preserve the cultural and economic diversity of the neighborhoods;*

The project has no affect on housing or will change the character of the existing neighborhood.

3. *That the City's supply of affordable housing be preserved and enhanced;*

The project has no affect on affordable housing.

4. *That commuter traffic not impede Muni transit service or overburden our streets or neighborhood parking;*

This area is well served by MUNI public transit. And due to the small scale of the restaurant, it has minimal impact on neighborhood parking. Metered parking is readily available in front.

5. *That a diverse economic base be maintained by protecting our industrial and service sectors from displacement due to commercial office development, and that future opportunities for resident employment and ownership in these sectors be enhanced;*



There is no office development and no displacement of industrial and additional sector work as the space was vacant. However this project will allow for small business ownership.

6. *That the City achieve the greatest possible preparedness to protect against injury and loss of life in an earthquake;*

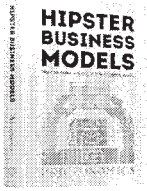
The project does not impact the existing building structure and will not weaken the structural integrity of the building.

7. *That landmark and historic building be preserved; and*

The project has no effect on any landmark or historic building as work will be interior in nature.

8. *That our parks and open space and their access to sunlight and vista be protected from development.*

There is no impact to adjacent open space or access or sunlight or vistas from the project.



## Hipster Business Models

A book by Priceonomics about making new things

[View on Amazon](#)

## The Worst Waiter in History

May 26, 2014 · 83,994 views

Share

Like

<2.4k

Tweet

<360



San Francisco in the late 1960s was a place for lovers, poets, and peace-makers. Positivity and goodwill were as omnipresent as the fog, and people were greeted with open arms and rosy cheeks. Unless, of course, you were on the second story of Sam Wo Restaurant in the heart of Chinatown.

Past steaming woks and chopping blocks and up a narrow, creaky staircase, Edsel Ford Fong -- the world's most insulting waiter -- greeted patrons with a "*sit down and shut up!*" Routinely, he cussed out his customers, sexually accosted female companions, and unapologetically spilled soup across laps. According to one diner, he was so malicious that he "made the Soup Nazi look like the Dalai Lama."

But Edsel's antics also made a legend: people would come to Sam Wo's just to experience his wrath. In 1982, *The Chronicle* even deemed the man "San Francisco's Worst Waiter." Through oral histories, we've recounted who this man was, what it was like to be served by him, and the legacy he left behind.

### The Edsel Ford Fong Experience



By the time it closed in 2012, Sam Wo Restaurant had been in business for nearly 100 years. In its prime, the dingy four-story Chinatown joint was legendary -- partly for its curry noodles, but more so for the antics of its wait staff. A regular who frequented Sam Wo's in the 60s recalls the ordeal just to get to the building's dining room:

*"You'd pass through clouds of steam rising from big soup and noodle cauldrons, climb a flight and a half of steep stairs and find a stool at one of the tables in the long, narrow dining room. It was more like the galley on a Liberian registered tramp freighter. No armchair dining here."*

It was a cultural hotspot: celebrities, gamblers, musicians, beatniks, and hippies mingled with Chinese immigrants, and those who didn't speak the language resorted to pointing to others' plates and nodding. Plastered on each table, the house rules spelled out the establishment's no-nonsense attitude -- "No Booze, No Jive, No Coffee, Milk, Soft Drinks, Fortune Cookies." Beside the authoritative words, a stern caricature of Edsel Ford Fong stared you in the eye with a look that negated everything about the restaurant's literal translation ("Three in peace," after the original founders).

Edsel, the son of Sam Wo's owner, began as a waiter and soon became the restaurant's coming attraction -- and for an unlikely reason: he was the rudest, most despotic waiter to ever walk the earth. At 6', 200 pounds, Edsel sported a military crew cut, a long, perennially-stained white apron, and an omnipresent scowl. When it came to insults, recalls one customer, "he took no prisoners:"

*"Mao said everybody eats from the same pot of soup but Edsel let you know he was an ardent supporter of Generalissimo Chiang Kai-Shek."*

*If there was a line and you weren't a regular, even if you were at the head of it, you'd have to wait. If you asked questions about the food, Edsel would point to menus tacked to the wall, all in chinese. He would slide your bowl across the table, not minding if some of it messed your pants or shirt along the way. He'd throw the chopsticks onto the table like they were a pair of dice. And to make matters worse, he'd laugh about it, right in*



*your face.*

David Chang recalls his first visit to Sam Wo in 1981 and, consequently, his first Edsel experience. "Sit down and shut up!" he was told upon entering. When he made the grave mistake of attempting to order sweet-and-sour pork and a diet coke, Edsel was not pleased:

*"You [stupid]? No coke!! Tea Only!! No sweet and sour!! You see on menu?!! You get house special chow fun...No fork, chopstick only...What you want, fat man?"*

Another customer, Lou Sideris, once tried to order the "fried shrimp," an item nearly double the price of anything else on the menu. "No! It's a rip-off!" yelled Edsel. Sideris and his friends would return many times over the years, each time attempting to order the shrimp, and each time being furiously denied by Edsel.

Even if someone did manage to place an order approved by the waiter, he'd often confuse it with another table's food, or write down a different item altogether. There was no complaining with Edsel -- you ate what you were given, regardless of whether or not it was what you wanted. If you took too long reading the menu, you'd receive a dose of Edsel's first-class abuse: *"What is this, a library?!"*

Unless you were a VIP, your meal would be over the second your spoon hit the bottom of the bowl: Edsel would come by with a broom and literally sweep you out. Only one diner -- who bought him a "weekly ration of free X-rated movie passes" -- was permitted to enjoy a post-meal cup of "Edsel's Special Tea" (pure ginseng extract). When another customer saw the drink and curiously inquired about it, he was kicked out. This wasn't unusual: often, Edsel would forcibly remove seated patrons in the middle of a meal, "just to remind them who was running the show."

For kicks, Edsel would parlay his waiting duties to unsuspecting guests. A first-timer in the mid-seventies learned the hard way. *"You want to sit and eat? You clean the plates from the table!"* Edsel yelled. For the next 15 minutes, the diner and his party stood at the sink rinsing dishes -- just in order to be served. Afterward, in the middle of the party's meal, Edsel demanded they give up their chairs for some regulars who'd just walked in. They obliged, and ate the rest of their meal standing up. "It was one of the best dining experiences of my life," recalls the diner. "If you went to Sam Wo's for anything other than this type of madness, then shame on you."

Gregory C. Ford, another patron in the late 70s, recalls similar treatment from Edsel:

*"Upon entering, Mr. Fong instantly made me wipe the table get water and even fill water for the other tables. Then, he threw the order ticket on the table and had me write down the orders. I handed back the tickets and he threw it down and said 'ADD IT UP!' When the food came up from the kitchen, Edsel ordered me to deliver it."*

At the end of your meal, you'd always receive Edsel's famous line: "small check, big tip!" If you left anything less than 20%, you'd be verbally berated. Edsel put on a show and expected to be compensated like a Hollywood star.







Edsel was also known for his crass “flirtation:” an entire wall at Sam Wo was dedicated to Polaroid photos of the waiter in various degrees of groping unsuspecting young females. “A charming first date destination if you never want to see your date again,” wrote one reviewer in the late 70s. “My ex-wife ended up on the wall. The groping part was the only time I ever saw Edsel smile. She was not amused.” (The pictures we’ve included in this article confirm Edsel’s perennial smile in the presence of ladies -- we don’t condone his behavior.)

On numerous occasions, Edsel attracted the attention of local authorities. James Flower, a diner in the late 60s, recalls one particular incident:

*“He was serving a tourist family, looked down the young teen daughter’s dress, and said, ‘Hmm, nice little apples!’ They stormed out, returned with a beat cop, who gave Eddie a stern talking to and assured the parents that whatever he was saying in Chinese meant, ‘I’m sorry,’ though he didn’t seem particularly contrite. Edsel was certainly not what you’d call politically correct.”*

At times, he’d even make physical contact. A guest in the 80s recounts his sister-in-law’s discomfort:

*“Once I was there with my sister-in-law, who is a very proper sort of person. Edsel could really tell when he was pushing someone’s buttons, and he really lit into her. It ended with him thrusting his sweaty, grizzled face right against hers while taunting her with, ‘Give me a kiss, baby!’ Needless to say, she didn’t relish her visit.”*

Yet another diner recalls a time Edsel kissed his mother, but brushes it off as an inherent part of the man’s character. “If you knew Edsel, he kissed everybody and even got in a few back during his nightly repertoire!”

## Legacy



Edsel passed away in 1984, at the age of 55 -- but not before securing an eternal space in San Francisco’s folklore.



Herb Caen, the Pulitzer Prize-winning San Francisco Chronicle writer, was a regular lunch customer at Sam Wo's throughout the 60s and would often publish Edsel's remarks in his columns. In turn, Edsel would proudly march around the dining room, pointing to his name in the paper; if strangers inquired, he'd "unleash a volley of expletives."

Edsel was also memorialized in Armistead Maupin's novel series *Tales of the City*, where he appears as a no-less-vicious fictional version of himself. In the book, the protagonist is berated by a waiter at a Chinese restaurant for not washing her hands after leaving the restroom: "*Hey, lady! Go wash yo' hands! You don't wash, you don't eat!*" Flustered, the protagonist returns to her table, where her seasoned companion lets her in on the waiter's secret: "*He specializes in being rude. It's a joke. War lord-turned-waiter. People come here for it.*"

"Gold Mountain," a San Francisco mural depicting Chinese contributions to American history, prominently featured Edsel (the mural has since been painted over). There is also a club-level Chinese bistro in The San Francisco Giants' AT&T Park that bears his namesake (though the service isn't nearly as disarming).



Time after time, Edsel's customers came back for more abuse: clearly, there was something about this man that transcended his awfulness.

On Saw Wo's (now defunct) Facebook page, fans leave behind their favorite memories of the restaurant. Jan Bielawski recalls an experience from the 60s that could only be linked to Edsel: "A guest asked to change an order...the waiter screamed 'You order it, you pay for it, you EAT it!'"

But when she returned in the early 80s, she recalled an Edsel quite removed from his usual bitterness: "I was leaving and for some reason I felt I had to turn around: there he was, at the back of the kitchen, smiling at me. Then, he bowed. I never knew if his anger was genuine or an act, but it was always an experience."

*This post was written by Zachary Crockett. Follow him on Twitter [here](#), or Google Plus [here](#).*

Share 2.4k Tweet 360 74

# AFFIDAVIT FOR Formula Retail Uses

## 1. Location and Classification

STREET ADDRESS OF PROJECT: <b>713 CLAY STREET S.F. CA 94108</b>		
ASSESSORS BLOCK/LOT: <b>0226 / 047</b>	ZONING DISTRICT: <b>CHINATOWN COMM.</b>	HEIGHT/BULK DISTRICT:

## 2. Proposed Use Description

PROPOSED USE (USE CATEGORY PER ARTICLE 7 OR 8): <b>RESTAURANT/BAKERY</b>	
PROPOSED BUSINESS NAME: <b>SAM WO RESTAURANT</b>	
DESCRIPTION OF BUSINESS, INCLUDING PRODUCTS AND/OR SERVICES: <b>RESTAURANT</b>	
BUILDING PERMIT APPLICATION NO.: (if applicable)	PLANNING DEPARTMENT CASE NO.: (if applicable)

## 3. Quantity of Retail Locations

		TOTAL
3.a	How many retail locations of this business are there worldwide? Please include any property for which a land use permit or entitlement has been granted.	<b>0</b>
3.b	How many of the above total locations are in San Francisco?	<b>1</b>

If the number entered on Line 3.a above is 11 or more, then the proposed use *may* be a Formula Retail Use. Continue to section 4 below.

If the number entered on Line 3.a above is 10 or fewer, no additional information is required. Proceed to section 5 on the next page and complete the Applicant's Affidavit.

## 4. Standardized Features

Will the proposed business use any of the following Standardized Features?

	FEATURES	YES	NO
A	Array of Merchandise	<input type="checkbox"/>	<input type="checkbox"/>
B	Trademark	<input type="checkbox"/>	<input type="checkbox"/>
C	Servicemark	<input type="checkbox"/>	<input type="checkbox"/>
D	Décor	<input type="checkbox"/>	<input type="checkbox"/>
E	Color Scheme	<input type="checkbox"/>	<input type="checkbox"/>
F	Façade	<input type="checkbox"/>	<input type="checkbox"/>
G	Uniform Apparel	<input type="checkbox"/>	<input type="checkbox"/>
H	Signage	<input type="checkbox"/>	<input type="checkbox"/>
	TOTAL		

Enter the total number of Yes/No answers above.

If the total YES responses are **two (2) or more**, then the proposed use is a Formula Retail Use.

NAME: <b>SAMUEL KWONG</b>		<input type="checkbox"/> Property Owner	<input checked="" type="checkbox"/> Authorized Agent
MAILING ADDRESS: (STREET ADDRESS, CITY, STATE, ZIP) <b>61 WALTER U. LUM PL. S.F. CA 94108</b>			
PHONE: <b>(415) 391-3313</b>		EMAIL: <b>Samkwong-arcuse@packed.net</b>	

Under penalty of perjury the following declarations are made:

- a: The undersigned is the owner or authorized agent of the owner of this property.
- b: The information presented is true and correct to the best of my knowledge.
- c: Other information or applications may be required.

Applicant's Signature: *Samuel Kwong* Date: 4/22/2015

PLANNING DEPARTMENT USE ONLY	
PLANNING CODE SECTION(S) APPLICABLE:	
HOW IS THE PROPOSED USE REGULATED AT THIS LOCATION?	
<input type="checkbox"/> Principally Permitted <input type="checkbox"/> Principally Permitted, Neighborhood Notice Required (Section 311/312) <input type="checkbox"/> Not Permitted <input type="checkbox"/> Conditional Use Authorization Required	
COMMENTS:	
VERIFIED BY:	
Signature: _____	Date: _____
Printed Name: _____	Phone: _____



**FOR MORE INFORMATION:**  
**Call or visit the San Francisco Planning Department**

**Central Reception**  
 1650 Mission Street, Suite 400  
 San Francisco CA 94103-2479

TEL: **415.558.6378**  
 FAX: **415.558-6409**  
 WEB: <http://www.sfplanning.org>

**Planning Information Center (PIC)**  
 1660 Mission Street, First Floor  
 San Francisco CA 94103-2479

TEL: **415.558.6377**

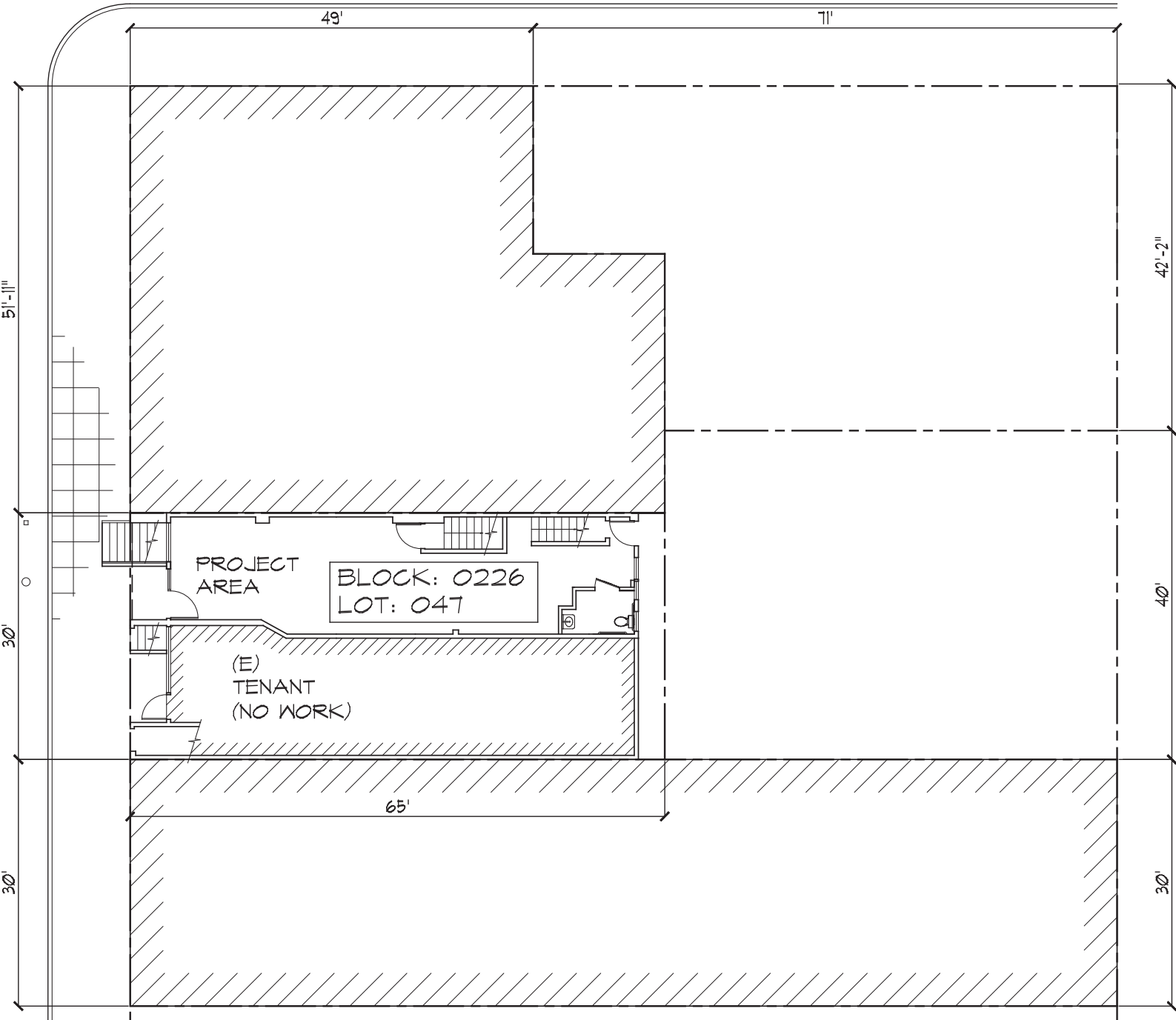
Planning staff are available by phone and at the PIC counter.  
 No appointment is necessary.





KEARNY ST

CLAY ST.



BUILDING INFORMATION

ADDRESS: 713 CLAY ST. SAN FRANCISCO  
BLOCK: 226 LOT: 47  
LOT AREA: 65' X 30' = 1950 SF  
FLOOR: BASEMENT, 1ST FLOOR AND MEZZANINE  
BUILDING TYPE: V-B

	OCCUPANCY CLASS- IFICATION	AREA (SQ.FT.)	LOAD FACTOR	OCCUPANT LOAD	SUB TOTAL OCCUPANT LOAD
BASEMENT FLOOR KITCHEN	F-1	897	200	5	BASEMENT OCCUPANT LOAD: 6
BASEMENT FLOOR STORAGE	S-2	280	300	1	
1ST FLOOR KITCHEN	F-1	219	200	2	1ST FLOOR OCCUPANT LOAD: 21
1ST FLOOR DINING	A-2	276	15	19	
MEZZANINE DINING	A-2	312	15	21	MEZZ. FLOOR OCCUPANT LOAD: 21
EXISTING TOTAL OCCUPANT LOAD =					48

TOTAL OCCUPANT LOAD < 50  
PER PLUMBING CODE 422.2,

SCOPE OF WORK

- I. BEER AND WINE SALES FOR EXISTING RESTAURANT

CODE INFORMATION

2013 CALIF. BLDG. CODE AND SAN FRANCISCO BUILDING CODE AMENDMENTS  
2013 CALIF. ELEC. CODE AND SAN FRANCISCO ELECTRICAL CODE AMENDMENTS  
2013 CALIF. PLUMBING CODE AND SAN FRANCISCO PLUMBING CODE AMENDMENTS  
2013 CALIF. MECH. CODE AND SAN FRANCISCO MECH. CODE AMENDMENTS  
2013 CALIF. GREEN BLDG. CODE AND SAN FRANCISCO  
GREEN BUILDING CODE AMENDMENTS  
2013 CALIFORNIA ENERGY CODE  
  
2013 SAN FRANCISCO BUILDING CODE AND AMENDMENTS  
2013 SAN FRANCISCO ELECT. CODE AND AMENDMENTS  
2013 SAN FRANCISCO PLUMBING CODE AND AMENDMENTS  
2013 SAN FRANCISCO MECHANICAL CODE AND AMENDMENTS

SCHEDULE OF DRAWINGS

T-1 BLDG. INF., CODE INF., SCOPE OF WORK, SCHEDULE OF DWGS. SITE PLAN  
A-1: EXISTING FLOOR PLANS



ARCHITECTURE  
+ PLANNING  
61 Walter U Lum Pl  
3/F San Francisco  
94108-1801 CA  
U S A  
(415) 391-3313  
(Fax) 391-3649

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Project Title:

SAM WO  
RESTAURANT  
BEER & WINE SALES  
713 CLAY ST.  
SAN FRANCISCO

Consultants:

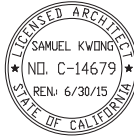
JOB NO. 2015-02

Date: 3/24/2016  
Checked By: SK  
Drawn By: YK

ISSUANCES & REVISIONS:

No.	Date	Description

Stamp:

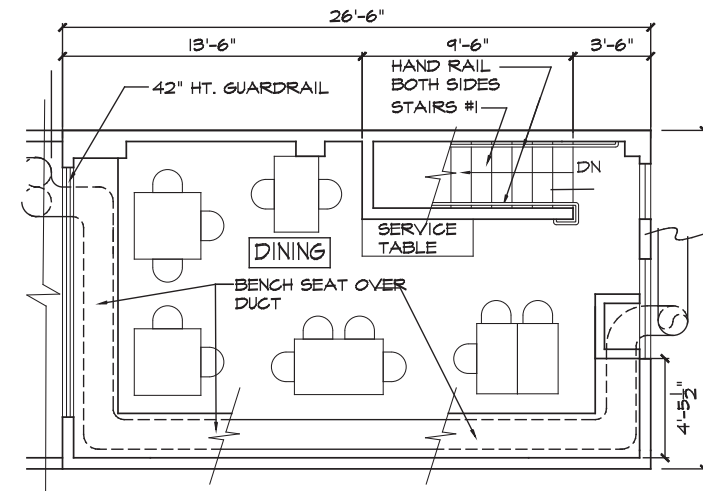
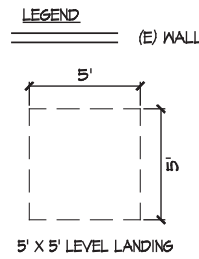


Sheet Title

BLDG. INF., CODE INF.,  
SCOPE OF WORK,  
SITE PLAN,  
SCHEDULE OF  
DRAWINGS

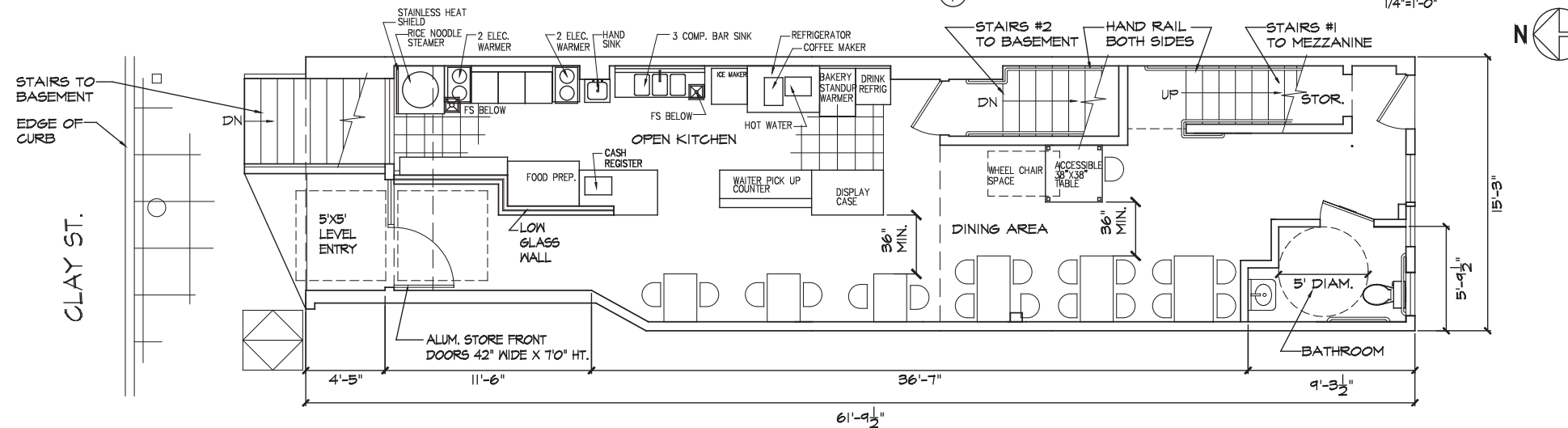
Sheet No.

T-1



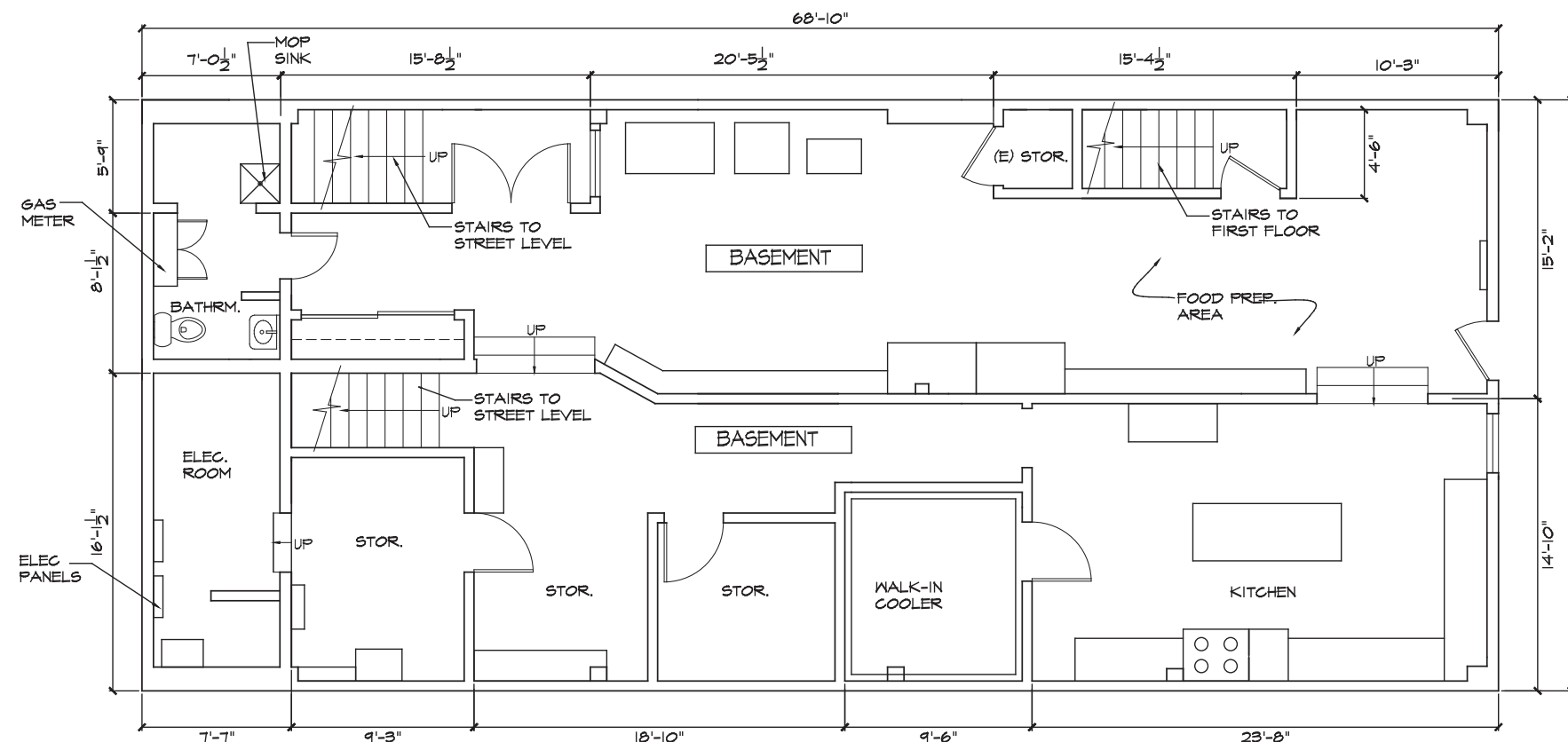
EXISTING MEZZANINE FLOOR PLAN

1/4"=1'-0"



EXISTING 1ST FLOOR PLAN

1/4"=1'-0"



EXISTING BASEMENT FLOOR PLAN

1/4"=1'-0"



ARCHITECTURE  
+ PLANNING  
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3/F San Francisco  
94108-1801 CA  
U S A  
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(Fax) 391-3649

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Project Title:

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713 CLAY ST.  
SAN FRANCISCO

Consultants:

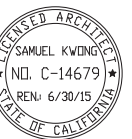
JOB NO. 2015-02

Date: 3/24/2016  
Checked By: SK  
Drawn By: YK

ISSUANCES & REVISIONS:

No.	Date	Description

Stamp:



Sheet Title  
**EXISTING FLOOR  
PLANS**

Sheet No.

**A-1**

November 25, 2015

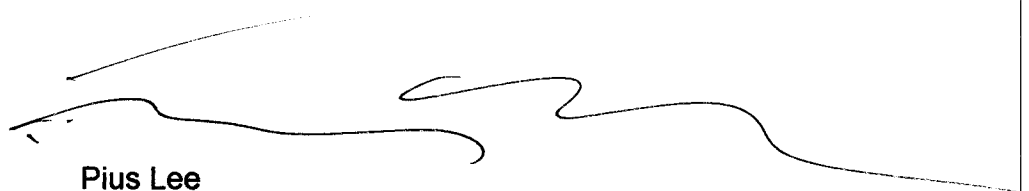
Ms. Claudine Asbagh  
San Francisco Planning Commission  
1650 Mission Street  
San Francisco CA 94103

Re: Conditional Use Application 2015-005078CUA  
Approval letter from a Limited Restaurant to a bonafide Restaurant  
With hours of operating for a Type 41 license from 9:00am to 2:00am daily

Dear Ms. Asbagh:

We are supplementing this letter to a previous support letter dated April 21 2015 to the Commission to emphasizes the necessity and convenience for the locals and tourists who venture into Chinatown neighborhood district to experience a legacy restaurant. We want to welcome everyone to experience a piece of Chinatown history.

Sincerely Yours,

A handwritten signature in black ink, appearing to read 'Pius Lee', with a long, sweeping horizontal line extending to the right.

Pius Lee  
Chair  
Chinatown Neighborhood Association



Chinatown Community  
Development Center

華協中心

1525 Grant Avenue  
San Francisco, CA 94133  
TEL 415.984.1450  
FAX 415.362.7992  
TTY 415.984.9910  
www.chinatowncdc.org

December 2, 2015

Ms. Claudine Asbagh  
San Francisco Planning Commission  
1650 Mission Street  
San Francisco CA 94103

Re: SAM WO RESTAURANT  
Conditional Use Application 2015-005078CUA

Approval letter from a Limited Restaurant to a Restaurant

With hours of operating for a Type 41 license from 9:00am to 2:00am daily

Dear Ms. Asbagh:

We are supplementing this letter to a previous support letter submitted to the Commission back in April 2015. The Chinatown Community Development Center is in full support of the applicant changing the conditional use of a Limited Restaurant to a Bonafide Restaurant establishment.

In today's challenging economy, it is important for small restaurants especially legacy business like Sam Wo in the Chinatown neighborhood to be able to offer expanded hours of operation. Most of Chinatown businesses including eateries close early in the evening, we hope this will help to bring a bit of night life positive activities back to Chinatown and hoping it can provide "eyes to the park" at Portsmouth Square.

It also enhances the local and tourist experiences who venture into Chinatown to experience a legacy restaurant.

Sincerely Yours,

Malcolm Yeung  
Chinatown Community Development Center

# **City of San Francisco Portsmouth Plaza Parking Corporation**

**733 Kearny Street San Francisco, CA 94108 (415)982-6353**

December 11, 2015

San Francisco Planning Commission  
1650 Mission Street  
San Francisco, CA 94103

Re: Sam Wo Restaurant, Clay Street, San Francisco, CA  
Conditional Use Application 2015-005078CUA  
Letter of Support

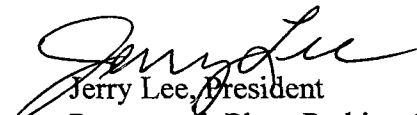
Dear Madam/Sir:

On behalf of our Board of Directors, this letter is to serve as an enthusiastic general support letter for the applicant, Sam Wo Restaurant, for a change in conditional use to a Bonafide Restaurant establishment.

The members of our Board of Directors continue to encourage and support small business establishments in the community, and especially businesses with a long and meaningful history in the core Chinatown area.

We feel that by allowing such small restaurants to offer expanded hours of operation, it will enhance the viability of positive night activities in the community that Portsmouth Square Garage supports. We hope that this will allow for an added convenience with important additional choices to our local community, and to the many tourists that visit this part of the City.

Very truly yours,



Jerry Lee, President  
Portsmouth Plaza Parking Corporation