

Job # 201605

April 15, 2016 Alvina Patterson P.O. Box 229 Tahoe Vista, CA 96148

Property Feasibility for Placer County APN 117-110-019 7276 North Lake Blvd. (Holiday House) Revised April 11, 2016

Dear Alvina,

Kaufman Planning is pleased to do a planning study for the above referenced property. It is our understanding that your immediate interest is for the feasibility, planning scope of work, and permitting that would be required to convert and "change the use" of the existing commercial Laundromat space into a full service restaurant open to the public.

This report addresses the following topics:

- Existing conditions/History of use;
- Zoning;
- Entitlements "Grandfathered" to the site;
- Status of sewer and water permits with the local utility companies (North Tahoe Public Utility District (NTPUD) and Tahoe Truckee Sanitation Agency (TTSA);
- North Tahoe Fire Department regulations and requirements;
- Site Development Standards;
- Permitting next steps, and scope with Placer County and TRPA for a "change of use" from Laundromat to Restaurant;
- Requirements for a ABC License for beer and wine;

We have researched Tahoe Regional Planning Agency (TRPA) files, spoken with Placer County planning staff, spoken with Engineering staff of the North Tahoe Public Utility District (NTPUD), staff of Tahoe Truckee Sanitation Agency (TTSA) as well as the Fire Marshall (Tim Alameda), with the North Tahoe Fire Protection District. A site visit was made on February 9, 2016 with the property owner and on March 2, 2016.

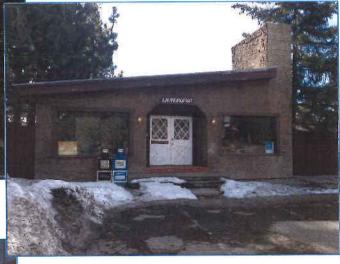
Note: While Kaufman Planning has over 33 years of experience on the North Shore, Placer County and TRPA are the ultimate authority regarding any planning issues for this property. Both scope and filing fees are subject to change.

Site Feasibility Analysis for Holiday House Restaurant

Kanfman Planning & Consulting 530-546-4402

Feasibility Study For the Holiday House 7276 North Lake Blvd. Tahoe Vista Placer County APN 117-110-019









Prepared by: Kaufman Planning P.O. Box 253 Carnelian Bay, Ca 96140 Ph./fax: (530)546-4402 kaufmanplanning@sbcglobal.net

Existing Conditions

The property is located at 7276 North Lake Blvd. in Tahoe Vista, Ca and contains:

- · Six lakefront lodging suites with kitchens;
- A two bedroom two bath, kitchen unit on the ground floor;
- · Owner's two bedroom two bath suite;
- Two car garage;
- 1,727 sf commercial coin operated Laundromat facility (approx. 22 machines) with Highway 28 frontage;
- Two legal mooring buoys;
- Multi-tiered private lakefront decks;
- · 100 linear feet of lake frontage;



The property is adjacent to the North Shore Marina to the east and a commercial office building to the west in the Tahoe Vista Community Plan Marina District. The Holiday House was built for the 1960 Squaw Valley Winter Olympic games. It is a lakefront property with expansive views of the south and east shore of Lake Tahoe.

(Please refer to "Attachment A"- Assessors' Parcel Map & Google Earth Photo).

In the 1980s, preliminary approvals were given to the property by the local agencies to convert to condominiums but at the decision of the current owner the property has been kept for lodging and the parcel map has since expired.

(Please refer to "Attachment B"- Tentative Parcel Map prepared for property).

Zoning

The property lies within the planning jurisdiction of both Placer County as well as the Tahoe Regional Planning Agency (TRPA). Both agencies have both zoned this parcel as being contained within Special Area #3 of the Tahoe Vista Community Plan (Marina Area) which allows Residential, Commercial, Tourist Accommodation, and Recreation uses. A restaurant is considered as "Eating and Drinking places" and is an "Allowable Use." (A) in this Plan Area.

(Please refer to "Attachment C"- Tahoe Vista Community Plan Special Area #3 Allowable Uses).

Both TRPA as well as Placer County will require permits for the "change of use" from Laundromat to Restaurant. (Please note that although both the existing as well as the proposed uses are considered commercial uses they are different <u>use types</u> and thus the "change of use" would apply.

The TRPA will require a full commercial application and Placer County will require a possible variance to parking standards and a Design Site Review submittal. Environmental Review will be a "Categorical Exemption" based on size under 2,500 sf. No "Use Permit" is required from the County as the "restaurant use" is allowable as per the zoning ordinance. (Email and personal conversation with Heather Beckman- Placer County Planning).

Tahoe Truckee Sanitation Agency (TTSA)

TTSA is the sewer collection agency as they treat sewage that is transported out of the basin. TTSA has kept detailed records since 1977.

TTSA records show billing for two residential units and six motel units with kitchens. The TTSA billing for the Laundromat shows 22 laundry machine units. The connection fees per machine are \$2,500 for a total value of \$55,000 in connection fees for the Laundromat. The two residential units sewer entitlements are worth \$5,000 for a total of \$10,000 in connection fees and the six motel units with kitchens are \$3,300 apiece for a total of \$19,800 in connection fees.

Note: The Laundromat connection fees of \$ 55,000 would translate into 110 restaurant seats which are valued at \$500 per seat.

North Tahoe Public Utility District (NTPUD)

The North Tahoe Public Utility District is the sewer and water provider for this parcel. They are currently billing for 18 commercial washing machines with a value of \$1,846 per machine, (\$33,338) and 12 business fixtures at \$364 per fixture (\$4,368), seven motel units with kitchens at \$3,698 per motel room (\$25,886) and one residential unit at \$3,698. Six additional washing machines are billed exclusively to the motel.

The Laundromat connection fees of \$33,338 would translate into 66 restaurant seats which are valued at \$364 per seat.

Water Meters: The property is currently served by two seperate water meters (Laundromat and motel) and two seperate water lines. Both meters are $1\,\%$ inch and the two separate water lines are also $1\,\%$ inch serving the motel.

Depending on fire department regulations (as per the future proposed use) regarding sprinklers, the NTPUD would require sprinkler tap fees and a separate water line for the sprinklers from the domestic water. The water line serving the Laundromat may be able to suffice for this requirement. A twelve inch water main is located in the Highway if a larger water line is needed for restaurant use.

Grease Trap requirements: The NTPUD will also require a gravity grease interceptor of a minimum size of 750 gallons for a full service restaurant. The menu, capacity, use, and equipment planned for the restaurant determine the ultimate size needed for the interceptor and can be negotiated on a "case by case" basis. In some cases smaller interceptors are allowed as they are new and have more modern technology.

Frying, grilling and griddles have more stringent requirements than establishments that offer reduced menus with an emphasis on drinks and snacks more than full service food. Due to the location adjacent to the Highway it would be good to meet on -site with the NTPUD staff to determine a location for the grease trap in relation to the property lines and determine if any hardships exist.

(Conversation with Suzi Gibbons-Engineering)

North Tahoe Fire District

The "Change of Use" in *Occupancy Class* from the Laundromat which is considered an "accessory use" to the (Motel R-1 Occupancy) to a (Group A - Occupancy full service Restaurant) will require a fire sprinkler system to be installed.

A Group A Occupancy restaurant will require a Standard 13 fire system which is a commercial fire system and anything else in the building that is connected <u>under the same roof</u> to the restaurant space will require a 13 R fire system, a fire alarm system, and a monitoring company. Additional requirements include possible fire rated separation walls between residential and commercial spaces, and a 300 UL commercial hood and duct cooking system to protect against grease fires which is inspected every six months etc.

(Please refer to "Attachment D"- North Tahoe Fire Protection District fire code regarding change in use to Group A)

The Fire Marshall wanted to also discuss the fact that occupancy of less than **49 people** would be considered a (Type "B" Business Occupancy or Assembly) which will have less stringent requirements for fire suppression systems. The fire department, and Placer County Building Department, have allowed several "Type B" facilities on the north shore (Martis Camp Beach Shack, Sunnyside Market, Global Café), to negotiate reduced levels of fire suppression without a requirement for sprinklers but with fire rated walls and alarms etc. A meeting with Tim Alameda the Fire Marshall on site is advised. (Conversation with Tim Alameda- Fire Marshall- North Tahoe Fire District).

Occupancy is determined by the Uniform Building Code (UBC). The formula used to determine Occupancy is based on the <u>overall</u> square footage space within the facility with several <u>reductions</u> as follows:

Note: The examples below are based on a rough <u>estimate</u> of how the available Laundromat space could be delineated for either a Group A Occupancy or a Type B Occupancy:

Example 1: 1,727 sf of useable space: "Group A" Occupancy (73 persons)

Bathrooms * 120 sf (deducted from floor area sf calculations)

Hallway
 Kitchen
 60 sf (deducted from floor area sf calculations)
 Kitchen
 500 sf/200 persons per sf = 2.5 persons occupancy

Dining Area/Bar 1,047sf/15 persons per sf = 70 persons occupancy

Total Occupancy: 73 persons

Example 2: 1,400 +/- sf of useable space: "Group B" Occupancy (49 persons)

Bathrooms * 200 sf (deducted from sf calculations)
 Hallway 60 sf (deducted from sf calculations)

• Kitchen 450 sf/200 persons per sf = 2 persons occupancy

Dining Area/Bar 700 sf/15 persons per sf = 47 persons occupancy

Total Occupancy: 49 persons

In Example 1 above, the space as delineated would have an Occupancy capacity of 73 people and would be considered a "Group A" Occupancy. This represents the entire square footage of the existing Laundromat. In Example 2 above, the useable space for the restaurant/dining/bar area would have to be smaller to be considered for a "Type B" Occupancy with a limit of 49 persons. In this example, the bathrooms are slightly larger and the kitchen is slightly smaller. The remaining Laundromat square footage could be considered as storage or any other use that does not generate an occupancy demand. In other words, any combination of space is possible using the Uniform Building Code (UBC) formula for persons/ per sf for the proposed use as delineated above.

Site Development Standards

Setbacks

Setbacks are set by Design Review and are based on what is typical for other properties in the area. The existing setbacks are "Grandfathered" and structures can be rebuilt to what currently exists.

Parking

Parking is based on the uses that are existing or that are proposed for the site. Placer County has adopted parking standards as part of the Tahoe Vista Community Plan which includes:

^{*(56} sf each for Mens and Womens bathrooms)

^{*(100} sf each for Mens and Womens bathrooms)

Existing Parking Requirement:

Type	Requirement	# Units	Spaces required
Tourist Accommodation	1 space per guest room & 1 space per full- time employee	7 motel units 1 full time employee	7 parking spaces 1 parking space
Residential	2 spaces per unit	1 residential	2 parking spaces
Laundromat	1 space per 150 sf of gross floor area	1,727 sf of floor area	12 parking spaces

Total Required Parking: 22 spaces

Proposed Parking Requirement:

Type	Requirement	# Units	Spaces required
Tourist Accommodation	1 space per guest room & 1 space per full time employee	7 motel units 1 full time employee	7 parking spaces 1 parking space
Residential	2 spaces per unit	1 residential	2 parking spaces
Eating & Drinking	1 space per 100 sf of gross floor area/or 1 space per four	1,727 sf of floor area 1400 sf of floor area	17 parking spaces 14 parking spaces
	seats**	49 persons/4 seats =	13 parking spaces

Total Required Parking: 23-27 spaces

There are approximately 16 existing striped parking spaces on site and an additional two spaces in the garage for a total of 18 on -site parking spaces. One handicap parking spot has been striped and marked as space #16. Five spaces are located in front of the existing Laundromat. One of the five spaces will also have to be handicap accessible parking to service the restaurant.

Please note that a variance to the required number of parking spaces may be necessary depending on how many restaurant seats are ultimately proposed as part of a future project. The current site does not meet the required parking demand but is "grandfathered" to the site. (A 49 seat restaurant may be able to utilize the existing parking on site without a variance).

(Please refer to "Attachment E"- Placer County Parking Standards).

Suggestions for a parking variance include: Valet or stacked parking, possible shared parking with neighbors (if feasible), varying hours of operation, patrons using the restaurant would also be using the lodging (shared use), and a walkable community where people would not use their cars, the bus stop in the vicinity of Pino Grande Ave, etc. Additionally, a traffic engineer could do a more precise parking analysis based on the actual demand.

^{**} Seat calculations are slightly lower than the gross floor area calculations.

Traffic

The Institute of Transportation Engineers Trip Table which is used by both TRPA and Placer County does not have a specific trip rate for Laundromats. In conversation with LSC Traffic Engineers they suggested using *Specialty Retail* trip rates.

Note: A more accurate analysis may be to count the trips to a typical Laundromat on a busy summer day.

TRPA and Placer County require that *additional* traffic trips as a result of any "change in use" are mitigated with a fee. TRPA figures traffic fees per trip and Placer County figures traffic fees based on the use.

According to the preliminary analysis (in this report), approximately 95 additional daily traffic trips will be generated by the conversion of Laundromat to Restaurant.

(Please refer to "Attachment F"- Traffic Trip Table Standards based on the Institute of Transportation Engineers Trip Table from 2004).

Existing Traffic Trips:

Туре	Requirement	# Units	Trips Generated
Tourist Accommodation	9.81 trips/unit 12.81 trips/employee	7 motel units 1 full time employee	68.67 12.81
Residential	10 trips/unit	1 residential	10.0
Laundromat	22 trips/ employee and 44.32/1,000 GFA (Specialty Retail)	1,727 sf of floor area 1 employee	39.0 22.0

Total Traffic Trips: 152.48 Trips

Proposed Traffic Trips:

Туре	Requirement	# Units	Trips Generated
Tourist	9.81 trips/unit	7 motel units	68.67
Accommodation	12.81 employee	1 full time employee	12.81
Residential	10 trips/unit	1 residential unit	10.0
Restaurant	89.95/1,000 gross floor area	1,727 sf of floor area	155.0

Total Trips Proposed: 247 Trips

BMP's

BMP's are Best Management Practices and include methods for infiltrating water from the 20 year one hour storm on site. In 1983, KB Foster Engineering prepared a complete BMP plan for the property. The improvements as per this plan, have been installed and include slotted drains leading to rock filled infiltration basins, gravel under roof eaves, roof gutters, and other

underground conveyance and treatment. Upon a preliminary visual site inspection, it appears that the BMP's are working to retain water on site. (TRPA may require a site visit during a storm event or proof from an engineer that the BMP's are up to current standards and then can issue a BMP certificate for the property).

Historic Determination

Records indicate that the improvements on the property were constructed sometime in the late 1950's and therefore the buildings would be over 50 years of age. TRPA and Placer County require that any remodeling first be cleared via a "Historic Determination" with the State Historic Preservation Office (SHPO) and via TRPA staff determination based on photographs and review of records. The determination requires including if anyone "famous or of significance" ever owned or was associated with the property. Photos are taken of all four sides of the structure for this application and Assessor Records are provided.

Community Plan Conformance

Scenic

All properties that are within 300 feet of the high water line of Lake Tahoe require scenic review and analysis associated with any proposed construction. The property is visible from Lake Tahoe as well as from Highway 28. The property is located within Shoreline Unit 21 which is in scenic attainment as well as Roadway Unit 20 A which is not in scenic attainment.

Projects located within scenic units that are <u>not</u> in attainment must show positive improvements from an aesthetic viewpoint including siding, paint, colors, and materials that blend in with the environment etc. The permit process triggers the scenic requirements.

The existing Laundromat may not be visible from the Lake so the TRPA could determine that a full scenic analysis is not required just mitigation measures as addressed above would be required. A full scenic analysis requires elevation drawings of the lakefront façade, roof planes, windows, any landscaping etc and is given a scenic score. To make a determination that a full scenic analysis would not be required, TRPA would need a series of photos from 300 feet out in the lake looking back towards the Highway and the proposed location of the restaurant. (If not visible TRPA will waive the analysis).

New exterior façade improvements are also reviewed as part of Placer County Design Review. The Design Review process includes the requirement for building elevations and floor plans, proposed colors, materials, any signage, lighting, landscaping, trash enclosure location and screening, parking, etc.

Street front Improvements

The Community Plan requires that projects fronting the Highway install sidewalks, street trees, lights and other improvements however Tahoe Vista does not have a master plan for the proposed improvements and due to topography and location, some of the improvements may not be possible to install. My suggestion is an on-site meeting with the Placer County Planning staff.

Other projects have been able to post a future bond for the improvements or work with the Department of Engineering/Surveying and Public Works, to delineate specific requirements on a case by case basis.

The Shorehouse for example, was able to stripe a proposed sidewalk in lieu of actually installing one. Some parcels are also not conducive to installing street trees or lights.

California Alcohol and Beverage Department (ABC License)- Sacramento branch office

The sale of beer and wine on- site for the Holiday House **does not** fit the parameters of an ABC liquor license through the California Alcohol and Beverage Department (ABC) Sacramento branch office. Normally, beer and wine licenses are governed by type of use (i.e. Bed and Breakfast, Guest rooms over 10 rooms, Restaurant facility, Store selling goods etc), the location of use (i.e. outside on a deck or inside in a facility), and if the facility serves food. Code Section 23396.1 of the ABC code.

The Holiday House is a hotel under 10 rooms, doesn't currently serve food, or have a store. In terms of location of service of the alcohol, I am assuming you would serve either on your deck or somewhere inside on the premises.

In order to qualify for a license under current circumstances the closest use would have to be a classification of Bed and Breakfast which would require a Type 67 license limited to serving only wine. The ABC filing fee is \$50 plus \$7 per room. A Bed and Breakfast facility typically involves some type of food service.

A license typically takes approximately 60- 75 days and involves payment of the filing fee, extensive application, fingerprinting of the applicant, and site visit by the ABC. The application also requires written notice to neighbors, posting in the window for the public, drawings detailing the location of where the alcohol will be served and information about the existing facility etc.

Summary:

The property has legal entitlements for commercial floor area (approx. 1,727 sf- Laundromat), one Residential Unit of Use (RUU) for the owner, and seven Tourist Accommodation Units (TAU's) or motel units/suites with kitchens. A formal land coverage, land capability, backshore buffer, and verification of uses and commercial floor area determination have not been done for the property by the Tahoe Regional Planning Agency (TRPA) (that we could find), but there are previous TRPA files for the conversion of the motel to a Planned Unit Development (PUD) that we found.

Additional improvements include two legal mooring buoys and several lakefront decks.

The "change of use" from Laundromat to Restaurant will require permits from both TRPA as well as Placer County. A scope of work, filing fees, and relative timing for the "change of use" from Laundromat to Restaurant is enclosed.

(Please refer to "Attachment G"- Scope of Work with TRPA). (Please refer to "Attachment H"- Scope of work with Placer County).

The TRPA application process involves review and approval of the scenic components of the project, land coverage and land capability delineation, backshore buffer determination, façade improvements, colors, materials, BMP's, use change, traffic, parking, etc. TRPA also has an expedited review procedure for roughly double the regular filing fee which can save substantial time as TRPA processing can take at least 180 days or more for permits.

Placer County will review and approve building plans, structural engineering and Title 24 documents plus will require a "categorical exemption" from CEQA, possible variance to number of required parking places, and Design Review approval from Planning. Other department review and sign offs include Environmental Health (kitchen), Engineering and Surveying, Public Works, Air Pollution, Building, etc. Environmental Health will play a large part in the permitting of the restaurant and will require floor drains, numerous sinks, detailed equipment lists, grease interceptor design, kitchen layout, etc that would best be provided by a professional kitchen designer.

Mitigation fees and "will serve" letters are required as part of final permits from the Fire Dept, School District, the North Tahoe Public Utility District and TTSA. Credit for the existing entitlements/use will be credited against the required fees.

The permitting can be done concurrently with both TRPA and Placer County and will require some basic first steps such as a updated topographic survey showing existing land coverage, and submittal to the TRPA for the land capability and backshore buffer determination. The KB Foster topo that you have in your files, appears at initial view to be a good starting point. Additionally, I would advise a formal "verification of existing uses" determination as well.

The second step will involve an initial "scoping meeting" with local jurisdictions including the fire department. The fire department regulations are crucial to the success of any future project. The North Tahoe Public Utility District (NTPUD) should also be consulted regarding grease trap requirements.

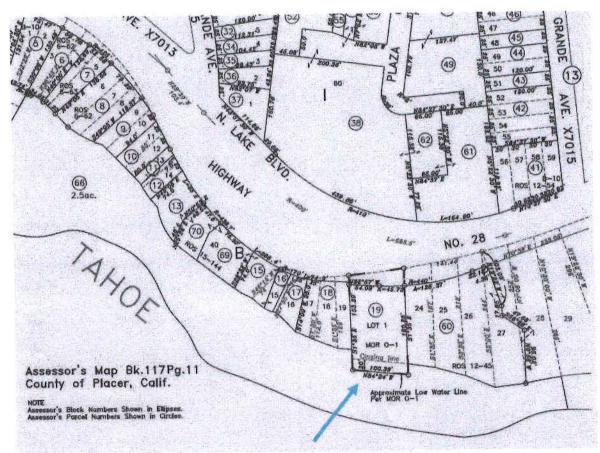
Please feel free to contact this office with any questions you might have upon review of this feasibility study. We can assist you with every step needed towards the successful permitting and completion of your project(s). As stated in the report a restaurant with occupancy of less than 49 persons would have far less restrictions and would be a great fit for the property.

Sincerely,

Leah Kaufman

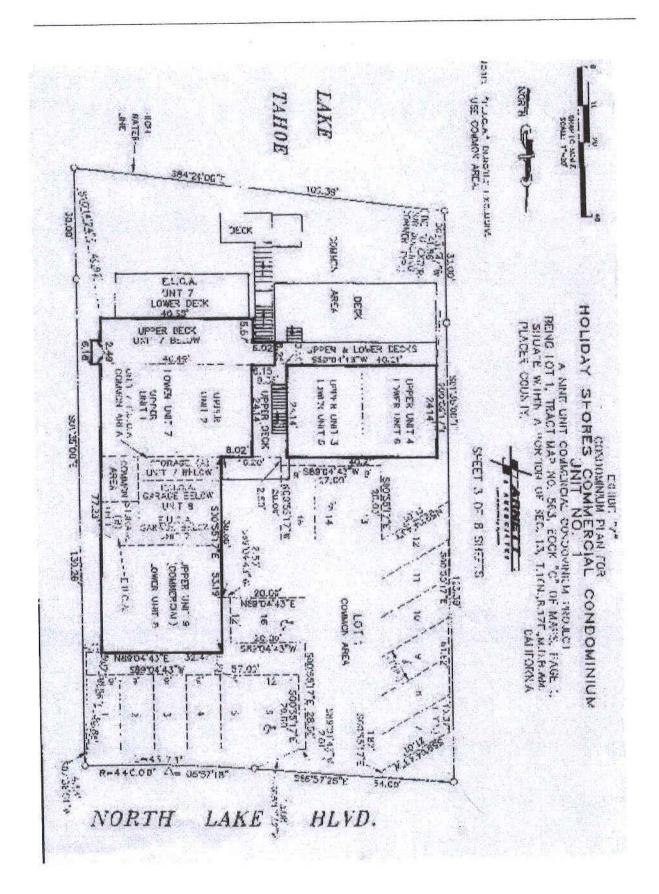
Principal Planner

Enc.









and entertainment (S), social service organizations (A), pipelines and power transmission (S), transit stations and terminals (S), transportation routes (S), and transmission and receiving facilities (S).

Recreation

Beach recreation (A), boat launching facilities (S), cross country ski courses (A), day use areas (A), marinas (S), outdoor recreation concessions (A), participant sports facilities (S), recreation centers (S), riding and hiking trails (S), rural sports (S), snowmobile courses (S), and visitor information centers (S).

Resource Management

Same as Special Area #1

Special Area #3 (Marina Area): The following list of permissible uses is applicable in Special Area #3.

Residential

Employee housing (S), multiple family dwelling (S), single family dwelling (S).

Tourist Accommodation

Bed and breakfast facilities (S), hotel, motel, and other transient dwelling units (S) (20 units or more, (S/CUP)), time sharing (hotel/motel design) (S). and time sharing (residential design) (S).

Commercial

Auto, mobile home and vehicle dealers (S), general merchandise stores (A), outdoor retail sales (S), eating and drinking places (A), food and beverage retail sales (A), amusements and recreation services (S), broadcasting studios (S), personal services (S), professional offices (S), secondary storage (S), small scale manufacturing (S), and vehicle storage and parking (S).

Public Service

Collection stations (A), cultural facilities (S), day case centers - pre-schools (A), local public health and safety facilities (S), pipelines and power transmission (S), transit stations and terminals (S), transportation routes (S/CUP), and transmission and receiving facilities (S).

Recreation

Beach recreation (A), boat launching facilities (A), day use areas (A), marinas (A), outdoor recreation concessions (A), and visitor information centers (S).

Attachment D

- 7. All fire hydrants installed must meet the height specifications heretofore: the lowest outlet must be a minimum of thirty (30) inches and a maximum of forty-two (42) inches from finished grade level at the base of the fire hydrant to the center line of the steamer outlet.
- 8. Any new hydrant or any hydrant which is repainted shall be painted Federal Safety Yellow or approved equivalent color. The District may at its option additionally require that each hydrant then be color coded as to flow per National Fire Protection Association standards. When installed any guard post or bollard shall be painted the same base color as the hydrant, which it protects.

Section 509.2

Fire Protection and Utility Equipment Identification and Access

- **509.2.1 Electrical Main Power Disconnect Switch.** Any new structure or remodel with a main power disconnect switch that is inaccessible to fire department personnel due to location or to climatic conditions, shall be required to install a remote electrical main power disconnect switch at a location approved by the Fire Chief.
- **509.2.2** Auxiliary Power Generator. Any new structure or remodel that has electrical power supplied by a secondary or auxiliary power unit with automatic start-up and/or automatic power transfer capabilities shall have an auxiliary power disconnect switch accessible to fire department personnel. The auxiliary power disconnect switch shall be located within three feet of the main power disconnect switch and identified with a permanently mounted, weather proof label marked "AUXILIARY POWER DISCONNECT".

Chapter 9

FIRE PROTECTION SYSTEMS

Section 901

General

901.4.7 Application to New and Existing Structures. The District assumes no responsibility for installation, maintenance, operation or monitoring of the system the same being solely that of the owner of the structure. The provisions of this Chapter, and, or those requirements in the California Fire Code relating to automatic sprinkler systems shall apply to a structure, and the

entire structure shall be made to comply with these provisions, under any of the following circumstances:

- When a building permit is issued for a new structure, or a new structure where no permit
 is required unless plans were previously approved by the District prior to the effective
 date of this chapter, or any structure found to have been constructed after the effective
 date of this chapter, without a permit when a permit would have been required; or
- 2. When there is a change in use in all, or a portion, of an existing structure which would cause occupancy classification to change to a Group A, E, H, I, R-1, R-2; or
- 3. When a building permit is issued to allow additions to be made to an existing structure so as to: (1) increase the Total Fire Area of the original structure greater than fifty percent (50%) and (2) the aggregate square footage of the existing building and the addition exceeds the square footage threshold in section 2.4 (a) of the North Tahoe Fire Prevention Code or 3600 square feet for R3 occupancies including attached garage.

901.11 Fire Alarms Required. All valves controlling the water supply for automatic sprinkler systems and water-flow switches on all sprinkler systems shall be electrically supervised. Valve supervision and water-flow alarm and trouble signals shall be distinctly different and shall be automatically transmitted to an approved central station, including R-3 occupancies when a sprinkler system of more than 100 heads is installed.

901.12 Fire Alarms Regulated. All fire alarm systems installed or maintained in the North Tahoe Fire Protection District shall be installed and maintained in accordance with the requirements of this article.

- All devices and equipment shall be constructed, installed and maintained in conformity
 with National Fire Protection Association Standard 72 for central station signaling
 systems. All smoke detectors as required in the California Building Code for residential
 structures shall be interconnected so as to sound an alarm throughout the entire structure
 should a single detector be activated.
- 2. When a fire alarm is required, shop drawings as required by NFPA 72 are required to be submitted for review prior to installation of such systems.
- 3. All fire alarm systems shall be supervised in a manner acceptable to the Fire Chief.
- 4. Upon recommendation of the Fire Chief, the Board of Directors may adopt by resolution such additional rules and regulations relating to the installation, maintenance, and use of fire alarm systems as are consistent with good practices.
- 5. Every required fire alarm system shall be maintained in good working order and shall be repaired and/or restored to such within twenty-four (24) hours after activation or failure.
- 6. Any building or complex of buildings with an automatic fire alarm system shall be provided with a Knox Box, mounted in an approved location, containing appropriate keys for fire department access. This section applies to all new installations and existing installations as required by the Fire Chief.

* **.

Attachment E

TRIP TABLE

Attachment A Page 7 of 8

LAND USE	TRIP RATE	
RETAIL		
Mobile Home Sales	tria.	
Mail Order and Vending	₩#	
Outdoor Retail Sales	**	
Drinking Places	205.36 / 1,000sf GFA 6.57 / seat	
Service Station and Repair	*	
Laundry and Dry Cleaning	**	
Video Tape Rental/Sales	204.0 / 1,000 af GFA	
Building Materials/Lumber	32.12 / employee 45.16 / 1,000sf GFA	
Specialty Retail Center	22.36 / employee 44.32 / 1,000sf GFA	
Discount Stores	28.54 / employee 56.02 / 1,000sf QFA	
Hardware/Paint Store	53.21 / employee 51.29 / 1,000 af GFA	
Nursery (Garden Center)	22.13 / employee 36.08 / 1,000sf GFA	
Shopping Center	42.94 / 1,000 of GLA	
Quality Restaurant (>1 hr. turnover)	89.95 / 1,000sf GFA 2.86 / seat	
High Turnover Sit-Down Rest.	127.15 / 1,000sf GFA	
(<1 hr. turnover)	4,83 / seat	
Fast Food Restaurant	716 / 1,000 sf GFA 42.12 / seat	
New Car Sales	21.14 / employee 33.34 / 1,000 af GFA	
Self Serve Car Wash	108.0 / stall	

Attachment F

1 space / 3 part-time employees; and

1 space / guest room or unit; and

1 space / 250 s.f. meeting/display area; and

1 space / 400 s.f. commerical-retail area

Time Sharing (Hotel / Motel Design)
Use Hotel / Motel Rate

Time Sharing (Residential Design)
Use Hotel / Motel Rate

III. COMMERCIAL

A. Retail

Auto, Mobile Home and Vehicle Dealers

1 space / employee; and

1 space / 500 s.f. gross sales area

Building Materials and Hardware

1 space / 300 s.f. GFA; and

1 space / 200 s.f. gross site area

Eating and Drinking Places

1 space / 100 s.f. GFA; or

1 space / 4 customers or seats

Food and Beverage Retail Sales

1 space / 150 s.f. GFA

Furniture, Home Furnishings and Equipment

Furniture

1 space / 500 s.f. non-storage area and

1 space / 1,000 s.f. storage area

Other

1 space / 300 s.f. GFA

General Merchandise Stores

Convenience Store 1 space / 150 s.f. GFA

Other

1 space / 300 s.f. GFA

Mail Order and Vending

1 space / 500 s.f. non-storage area; and

1 space / 1,000 s.f. storage area

Nursery

1 space / full-time employee; and

1 space / 300 s.f. GFA

Outdoor Retail Sales

1 space / employee; and

" Attachment G"

TRPA Planning Process, Timing and Scope March 2016

Step One:

Land Capability /Backshore buffer Verification, Land coverage

Determination , CFA, RUU, & TAU verification of use.

Materials needed:

Updated Topographic survey, Placer County Assessor and Building

records, photos, NTPUD/TTSA records etc

Filing Fee:

\$1,008.00

Timing: 30-45 days

Step Two

Preliminary meeting with TRPA staff to discuss project

Materials needed: Timing: 7 days

Site Plan, floor plan, Project Description, and photos from lake.

Step Three:

Historic Determination application

Timing: two weeks

Filing fee:

To be determined. (Free is property is not historic).

Step Four:

Fire Department Pre Application for Defensible Space

Filing Fee:

\$244.00

Materials needed:

Site plan with any tree driplines, or existing landscaping, around buildings, detailed project description, preliminary floor plans,

photographs of project site.

Timing 7-10 days

Step Four:

TRPA Commercial Application

Filing Fee:

\$ 3.00/sf for remodeled area plus \$488 shorezone review fee

(\$5,000 cap)

Materials needed:

Application to TRPA for "change in use" application, project description, Community Plan conformance, Environmental checklist, additional reports for traffic/ parking, noise, SHPO sign off for property over 50 years, photos from Highway, Scenic Mitigation measures, Land capability/Land Coverage/backshore

buffer verification, project findings, site plan, floor plans, elevations, BMP's, drainage report, scenic mitigation measures, color board, and other reports as required.

*Timing: 6 months plus non-expedited Review

*TRPA Expedited review can be requested for approximately double the filing fee.

Step Five:

Respond to requests for additional information once staff has had a chance to review the application for completeness and any additional needed reports/studies or information requests.

Note: Filing fees can be increased by the TRPA on a annual basis. Restaurant is an "allowed use" so can be done via staff review.

"Attachment H" Preliminary Placer County Planning Scope and Process MARCH 2016

Step One:

Variance

Filing Fee:

\$1,448 +/-

Materials needed:

Request for variance (parking etc.), site plan, elevation drawings and floor plans of the proposed restaurant space, project description, photos, detailed findings for requesting variance and proposed

mitigation.

Timing: 60 days:

Step Two:

Design Site Review Type D

Filing Fee:

\$801 +/-

Materials needed:

Site Plan showing parking and floor plans for the restaurant layout, restaurant elevations, colors and materials, location of dumpster or agreement with trash disposal for pick up, landscaping, fences, signage, lighting, SHPO clearance and other site improvements proposed.

Timing: 60 days

Design Review meets monthly in Tahoe City at the Planning Department. The committee will make recommendations to the County staff.

Other agency comments will be solicited during this review including Caltrans, Public Works, Environmental Health, Air Pollution, Planning, Building, NTPUD for water and sewer, TTSA, TRPA, North Tahoe Fire Dept, etc and will come up with conditions to serve the project.

Placer County Department of Engineering/ Surveying and Public Works will review the drainage report, snow storage easements, and other site civil design features of the project.

Step Three:

Building Dept Submittal

Filing Fee:

% of the cost of Construction

Materials Needed:

- Final Construction drawings,
- Structural Engineering
- Title 24
- ADA compliance worksheet
- Sign off from Other Placer County Departments
- Caltrans review and sign off
- Community Plan bond if required
- Environmental Health review for restaurant
- Sewer and Water additional utility hookups/processing etc.
- Fire Dept mitigation fees paid and sign off
- Sprinkler system calculations from a licensed installer
- School District sign off
- TRPA final approval

Final structural and building plans will be reviewed and approved prior to construction. The payment of fees will be due before the building department will release the plans. They will also require final sign off from all their own Placer County departments and other government agencies that have jurisdiction over the project. Caltrans will review and issue permits if any changes are proposed to the driveway or entrance to the building.

Timing: 45-60 days

Note: Tahoe Truckee Sanitation Agency (TTSA) and North Tahoe Public Utility District (NTPUD) credits will be used for business fixture units. Other mitigation fees such as school fees, fire dept, traffic fees, air quality fees, etc. will be credited against existing uses in relation to any required differences to be paid.

