



CITY OF SAN PABLO
City of New Directions

PLANNING DIVISION
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San Pablo, CA 94806
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Permit No: _____
Application Fee: _____
Application Date: _____
Hearing Date: _____

PLANNING APPLICATION FORM

ADU/SB9	Subdivision/Parcel Map
Design Review (Minor/Major)	Temporary Use Permit
General Plan/Specific Plan Amendment	Use Permit (Conditional/Administrative)
Home Occupation Permit	Variance/Minor Adjustment
Lot Line Adjustment/Parcel Map	Zoning Amendment (map/text)
Sign Review	Not sure/Other: _____

PROPERTY INFORMATION

Street Address: _____
Assessor's Parcel No(s): _____ Zoning: _____
Present Use of Property: _____
Lot Size: _____ General Plan Designation: _____
Reason for filling this application: _____

APPLICANT INFORMATION

Applicant/Authorized Agent: _____
Mailing Address: _____
Daytime Telephone: _____
Email Address: _____

Property Owner (s): _____
Mailing Address: _____
Daytime Telephone: _____
Email Address: _____

I HEREBY CERTIFY THE TRUTH OF THIS APPLICATION AND ACKNOWLEDGE THAT ANY INACCURACIES IN IT SHALL, AT THE CITY'S OPTION, RESULT IN AUTOMATIC INVALIDATION OF THE ACTION BASED THEREON AND THAT FINAL APPROVAL IS DEPENDENT UPON COMPLIANCE WITH CITY REQUIREMENTS.

Xian Li Zeng

Signature of Applicant

Date

12/9/24

Signature of Property Owner

Date

Project Proposal Narrative: Conversion of Vacant Warehouse to Central Kitchen

Introduction:

This proposal outlines the plan to convert a currently vacant warehouse into a central kitchen facility for Taqueria La Cocina. The central kitchen will support the food preparation needs of the business, including operations for small satellite retail storefronts.

Scope and Details:

1. Warehouse Conversion:

- The vacant warehouse will be repurposed as a fully equipped central kitchen to handle food preparation, storage, and distribution. This facility will serve as the hub for catering, and support small retail outlets.

2. Small Outbuilding Expansion:

- The small outbuilding on the property is being expanded to retain the existing bathroom facilities and to avoid relocating the gas and electric meters. This approach minimizes disruption, reduces project costs, and ensures compliance with utility infrastructure requirements.

Objective and Benefits:

- **Support Business Growth:** The central kitchen will enable Taqueria La Cocina to scale its operations, improve efficiency, and maintain high standards for food quality.
- **Efficient Use of Space:** Converting the warehouse and utilizing existing parking lots will maximize the functionality of the property.
- **Cost-Effective Utility Management:** Retaining the current bathroom and utility meters avoids significant infrastructure relocation costs, streamlining the project timeline.

Conclusion:

This project represents a strategic investment in Taqueria La Cocina's expansion, creating a centralized hub for food production and logistics. By optimizing the use of existing spaces and minimizing infrastructure changes, the project supports both operational efficiency and long-term growth.

Responses to Questions:

Shared Parking Agreements and Ownership

The parcels at 1927 and 1935 23rd Street, along with 2229 Dover Street, are confirmed to be under the same ownership, held by Eric Tu. A key feature of this arrangement is the provision of shared parking spaces to support local businesses, particularly the Thai restaurant located at 2229 Dover Street. This restaurant benefits from eight dedicated parking spaces situated on the parcel at 1927 23rd Street, enhancing accessibility and convenience for restaurant patrons and supporting business operations effectively.

Utilization of Warehouse and Storage Spaces

The existing warehouse and storage facilities on these parcels are currently in use, primarily serving as storage spaces. This active use highlights the utility of these facilities in supporting operational needs and emphasizes their continued relevance in the proposed development plan.

Expansion of the Outbuilding at 1927 23rd Street

The decision to expand the small outbuilding at 1927 23rd Street, rather than demolish it, is driven by strategic and economic considerations. The expansion aims to repurpose the building into a small grab-and-go restaurant, enhancing the building's utility and contributing to the local economy. This development is not only cost-effective, as it avoids the expenses associated with demolishing and relocating utilities, but also significantly enhances the curb appeal along 23rd Street. The introduction of a new dining option will attract more visitors and improve the aesthetic and economic vibrancy of the area.

Conclusion

The project is meticulously planned to optimize resource utilization and enhance the functionality of the existing properties. By maintaining a unified ownership and leveraging the existing structures through strategic development choices, the proposal aims to support and enhance the commercial activities at these locations. The commitment to maintaining essential services like parking and storage, along with thoughtful infrastructure management, underscores the project's potential to contribute positively to the local business landscape. The expansion of the outbuilding into a new restaurant aligns with our objectives to enhance community engagement and economic activity on 23rd Street.