



AGENDA

Planning Commission November 06, 2023

5:30 PM Regular Session

Anna Pehoushek
Assistant Community
Development Director

Melissa Crosthwaite
Sr. Assistant City Attorney

Jessica Garcia
Administrative Assistant

City Council Chamber
300 E. Chapman Avenue
Orange, CA 92866

DAVID VAZQUEZ
Chair

RICK MARTINEZ
Vice Chair

DAVE SIMPSON
Commissioner

RUBY MALDONADO
Commissioner

ALISON VEJAR
Commissioner

SHANNON TUCKER
Commissioner

TIM McCORMACK
Commissioner

Welcome to the Planning Commission meeting. Regular meetings of the City of Orange Planning Commission are held the first and third Monday of each month at 5:30 p.m.

Agenda Information

The agenda contains a brief general description of each item to be considered. Written materials relating to an item on the agenda that are provided to the Planning Commission after agenda packet distribution and within 72 hours before it is to consider the item will be made available for public inspection in the City Clerk's Office located at 300 E. Chapman Avenue, Orange, during normal business hours; at the Planning Commission meeting; and made available on the City's website.

Public Participation

Planning Commission meetings may be viewed on Spectrum Cable Channel 3 and AT&T U-verse Channel 99 or streamed live and on-demand on the City's website at www.cityoforange.org.

Pursuant to Government Code Section 54954.3, members of the public may address the Planning Commission on any agenda items or matters within the jurisdiction of the governing body by using any of the following methods:

1) In-person

To speak on an item on the agenda, complete a speaker card indicating your name, address, and identify the agenda item number or subject matter you wish to address. The card should be given to City staff prior to the start of the meeting. General comments are made during the "Public Comments" section at the beginning of the meeting. Public Comments are limited to three (3) minutes per speaker unless a different time limit is announced. It is requested that you state your name for the record, then proceed to address the Commission. All speakers shall observe civility, decorum, and good behavior.

2) Written Public Comments via eComment

Members of the public can submit their written comments electronically for Planning Commission consideration by using the eComment feature on the Agenda page of the City's website at www.cityoforange.org. To ensure distribution to the Planning Commission prior to consideration of the agenda, we encourage the public to submit written comments by 3:00 p.m. the day of the meeting. All written comments will be provided to the Commissioners for consideration and posted on the City's website after the meeting.

3) Public Comments via recorded voicemail message

Finally, the public can record their comments by calling (714) 744-7271 no later than 4:00 p.m. the day of the meeting. Recorded messages will not be played at the meeting, but will be provided to the Planning Commission and the caller's position will be summarized in the minutes.

Please contact the City Clerk's Office at (714) 744-5500 with any questions.

ADA Requirements: In compliance with the Americans with Disabilities Act, if you need accommodations to participate in this meeting, contact the Clerk's office at (714) 744-5500. Notification at least 48 hours in advance of meeting will enable the City to make arrangements to assure accessibility to this meeting.

REMINDER: Please silence all electronic devices while Planning Commission is in session.

APPEAL PROCEDURE

Any final determination by the Planning Commission may be appealed, and such appeal must be filed within 15 calendar days after the Planning Commission action. This appeal shall be made in written form to the Community Development Department, accompanied by an initial appeal deposit of \$1,000.00.

The City Clerk, upon filing of said appeal, will set petition for public hearing before the City Council at the earliest date. All owners of property located within 300 feet of the project site will be notified by the City Clerk of said hearing. For additional information, please call (714) 744-7220.

If you challenge any City of Orange decision in court, you may be limited to raising only those issues you or someone else raised at the public hearing described on this agenda or in written correspondence delivered to the Planning Commission at, or prior to, the public hearing.

1. OPENING/CALL TO ORDER**1.1 PLEDGE OF ALLEGIANCE****1.2 ROLL CALL****2. PUBLIC COMMENTS**

At this time, members of the public may address the Commission on matters not listed on the Agenda which are within the subject matter jurisdiction of the Commission, provided that NO action may be taken on off-agenda items unless authorized by law. Public Comments are limited to three (3) minutes per speaker.

3. CONSENT CALENDAR

All matters listed under the Consent Calendar are considered to be routine by the Planning Commission and will be enacted by one motion. There will be no separate discussion of said items unless members of the Planning Commission, staff or the public request specific items removed from the Consent Calendar for separate action.

3.1. Approval of meeting minutes of the City of Orange Planning Commission Regular Meeting held on October 16, 2023.**Recommended Action:**

Approve minutes as presented.

Attachments: [Staff Report](#)
 [October 16, 2023, Regular Meeting minutes](#)

4. NEW BUSINESS**4.1. Public Hearing to consider on-site restaurant consumption of beer and wine at Centro Orange, 208 E. Chapman Avenue (Conditional Use Permit No. 3202-23) and finding of CEQA Exemption.****Recommended Action:**

Adopt Planning Commission Resolution No. PC 19-23 entitled:

A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3202-23, allowing beer and wine sales for on-site consumption in conjunction with a duplicate State of California Department of Alcoholic Beverage Control (ABC) Type 23 license (small beer manufacturer) at a proposed restaurant at an existing commercial building located at 208 E. Chapman Avenue

Attachments: [Staff Report](#)
 [Attachment 1 Vicinity Map](#)
 [Attachment 2 Planning Commission Resolution No. PC 19-23](#)
 [Attachment 3 Site Photographs](#)
 [Attachment 4 Letter of Explanation](#)
 [Attachment 5 Menu](#)
 [Attachment 6 Orange Police Department Memorandum](#)
 [Attachment 7 Planning Commission Evaluation Map DRAFT](#)
 [Attachment 8 - Project Plans](#)

5. ADJOURNMENT

The next Regular Planning Commission Meeting will be held on Monday, November 20, 2023 at 5:30 p.m., in the Council Chamber.

I, Jessica Garcia, Administrative Assistant for the City of Orange, hereby declare, under penalty of perjury, that a full and correct copy of this agenda was posted pursuant to Government Code Section 54950 et. seq., at the following locations: Orange Civic Center kiosk and Orange City Clerk's Office at 300 E. Chapman Avenue, Police facility at 1107 N. Batavia, Orange Main Public Library at 407 E. Chapman Avenue, and uploaded to the City's website www.cityoforange.org.

Date posted: 11/2/2023



Agenda Item

Planning Commission

Item #: 3.1.

11/6/2023

File #: 23-0743

TO: Chair and Members of the Planning Commission

THRU: Anna Pehoushek, Assistant Community Development Director

FROM: Jessica Garcia, Administrative Assistant

1. SUBJECT

Approval of meeting minutes of the City of Orange Planning Commission Regular Meeting held on October 16, 2023.

2. SUMMARY

Submitted for your consideration and approval are the minutes of the above meeting.

3. RECOMMENDED ACTION

Approve minutes as presented.

4. ATTACHMENTS

- October 16, 2023 Regular Meeting minutes



Agenda Item

Planning Commission

Item #: 3.1.

11/6/2023

File #: 23-0743

TO: Chair and Members of the Planning Commission

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FROM: Jessica Garcia, Administrative Assistant

1. SUBJECT

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2. SUMMARY

Submitted for your consideration and approval are the minutes of the above meeting.

3. RECOMMENDED ACTION

Approve minutes as presented.

4. ATTACHMENTS

- October 16, 2023 Regular Meeting minutes

MINUTES - DRAFT

City of Orange

Planning Commission

October 16, 2023

The Planning Commission of the City of Orange, California convened on Monday, October 16, 2023, at 5:30 p.m. in a Regular Meeting in the Council Chamber, 300 E. Chapman Avenue, Orange, California.

1. OPENING/CALL TO ORDER

Chair Vazquez called the meeting to order at 5:31 p.m.

1.1 PLEDGE OF ALLEGIANCE

Commissioner Tucker led the flag salute.

1.2 ROLL CALL

Present: Martinez, Simpson, Vejar, Maldonado, Tucker, McCormack, and Vazquez

Absent: None

2. PUBLIC COMMENTS

None.

3. CONSENT CALENDAR

3.1. Approval of meeting minutes of the City of Orange Planning Commission Regular Meeting held on October 2, 2023.

ACTION: Approved minutes as presented.

Approval of the Consent Calendar

Note: Chair Vazquez abstained from voting on the October 2, 2023 minutes, as he was not present at that meeting.

A motion was made by Vice Chair Martinez, seconded by Commissioner McCormack to approve the Consent Calendar as presented. The motion carried by the following vote:

Ayes: Martinez, Simpson, Vejar, Maldonado, Tucker, and McCormack

Noes: None

Absent: None

Abstain: Vazquez

4. NEW BUSINESS

- 4.1. Public Hearing to consider a request by M Orange, Inc. (Robert Tien) to serve beer and wine for on-site consumption at an existing restaurant located at 1952 N. Tustin Street and finding of CEQA Exemption (Conditional Use Permit No. 3204-23).**

Chair Vazquez opened the public hearing.

Public Speakers:

The following spoke on behalf of the project:

Robert Tien, Owner.

Chair Vazquez closed the public hearing.

A motion was made by Commissioner Tucker, seconded by Commissioner Simpson, to adopt Planning Commission Resolution No. PC 17-23.

Resolution No. PC 17-23. A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3204-23, allowing beer and wine sales for on-site consumption in conjunction with a new State of California Department of Alcoholic Beverage Control (ABC) Type 41 license (On-Sale Beer and Wine - Eating Place) at an existing restaurant located at 1952 N. Tustin Street.

The motion carried by the following vote:

Ayes: Martinez, Simpson, Vejar, Maldonado, Tucker, McCormack, and Vazquez

Noes: None

Absent: None

- 4.2. Public Hearing to consider City of Orange 2021-2029 Housing Element Update and finding of CEQA exemption (General Plan Amendment No. 2022-0001).**

Chair Vazquez opened the public hearing

Public Speakers:

Lirio Sanchez spoke in opposition to adopting the resolution.

Chair Vazquez closed the public hearing.

A motion was made by Chair Vazquez, seconded by Vice Chair Martinez, to adopt Planning Commission Resolution No. 18-23.

Resolution No. PC 18-23. A Resolution of the Planning Commission of the City of Orange recommending that the City Council approve General Plan Amendment No. 2022-0001 adopting the City of Orange 2021-2029 Housing Element.

The motion carried by the following vote:

Ayes: Martinez, Simpson, Vejar, Maldonado, Tucker, McCormack, and Vazquez

Noes: None

Absent: None

5. ADJOURNMENT

There being no further business, the meeting was adjourned at 5:57 p.m.

The next Regular Planning Commission meeting will be held on November 6, 2023 at 5:30 p.m., in the Council Chamber, 300 E. Chapman Avenue, Orange California 92866.

Anna Pehoushek
Assistant Community Development Director

Draft



Agenda Item

Planning Commission

Item #: 4.1.

11/6/2023

File #: 23-0697

TO: Chair and Members of the Planning Commission

THRU: Anna Pehoushek, Assistant Community Development Director

FROM: Ani Mnatsakanyan, Associate Planner - Historic Preservation

1. SUBJECT

Public Hearing to consider on-site restaurant consumption of beer and wine at Centro Orange, 208 E. Chapman Avenue (Conditional Use Permit No. 3202-23) and finding of CEQA Exemption.

2. SUMMARY

The applicant proposes to serve beer and wine for on-site consumption with a State of California Department of Alcoholic Beverage Control Type 23 License (Small Beer Manufacturer) at a proposed restaurant in an existing commercial building located at 208 E. Chapman Avenue, in the Old Towne Orange Historic District

3. RECOMMENDED ACTION

Adopt Planning Commission Resolution No. PC 19-23 entitled:

A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3202-23, allowing beer and wine sales for on-site consumption in conjunction with a duplicate State of California Department of Alcoholic Beverage Control (ABC) Type 23 license (small beer manufacturer) at a proposed restaurant at an existing commercial building located at 208 E. Chapman Avenue

4. AUTHORIZING GUIDELINES

Orange Municipal Code (OMC) Section 17.08.020 and Section 17.10.030.C and 17.30.030 authorize the Planning Commission to review and take action on Conditional Use Permits. A Conditional Use Permit (CUP) is also required for the sale of alcoholic beverages at a restaurant in the Old Towne Mixed Use-15S zone, per Section 17.13.030.

5. PROJECT BACKGROUND

<i>Applicant:</i>	Pozzuoli Winery, Inc. Enrico Pozzuoli
<i>Property Owner</i>	Ricci Family Trust
<i>Property Location</i>	208 E. Chapman Avenue

<i>Existing General Plan Land Use Element Designation</i>	Old Towne Mixed Use (OTMIX)
<i>Existing Zoning Classification</i>	Old Towne Mixed Use-15S (OTMU-15S)
<i>Old Towne</i>	Yes
<i>Specific Plan/PC</i>	None
<i>Site Size</i>	3,041 square feet
<i>Circulation</i>	Pedestrian and vehicular access from E. Chapman Avenue. The 200 block of E. Chapman is classified as a 2-lane undivided collector street. Vehicular access is also provided from the rear City owned parking lot that is accessed by vehicles from S. Orange Street and S. Grant Street.
<i>Existing Conditions</i>	A single-story contributing commercial building.
<i>Surrounding Land Uses and Zoning</i>	Surrounding properties are 1 and 2 story commercial buildings. The surrounding zoning is Old Towne Mixed Use-15S. The parcel on the southeast corner of E. Chapman Avenue and Grand Street is C-1.
<i>Previous Applications/Entitlements</i>	None.

6. PROJECT DESCRIPTION

The applicant proposes to serve beer and wine at a proposed restaurant, Centro Orange, in an existing commercial building at 208 E. Chapman Avenue, with a State of California Department of Alcoholic Beverage Control (ABC) Type 23 License (Small Beer Manufacturer). While the primary use of the business is a restaurant and not a brewery, because the applicant holds a Type 23 license given his brewery and winery business activities, the proposed restaurant is able to be licensed by ABC under that license. A Type 23 License operates as a brewery and a bona fide eating place. A Type 23 can have up to 8 Bona Fide eating places operating under the single license. The applicant does not need to have production at this location in order to operate under a duplicate Type 23 license.

The proposed restaurant will have 48 seats within an existing 3,248 square foot interior dining area (basement and first floor), a 307 rear covered patio area with 22 seats, a 473 square foot uncovered patio area with 9 seats, and a basement tasting room with 18 seats.

The requested hours of operation are Monday through Sunday, 11:00 a.m. to 10:00 p.m. Planning staff supports these hours of operation and does not believe that serving beer and wine during these hours will negatively impact crime statistics. The restaurant will have 6-8 employees during the lunch hours and up to 14 employees in the evening. Review of exterior building alterations occurred separately by the Design Review Committee on October 18, 2023.

7. ANALYSIS AND STATEMENT OF THE ISSUES

Issue 1: Existing Licenses within 600 feet of the site

For information purposes, staff identified the following facilities selling alcoholic beverages that are located within a 600-foot proximity to the restaurant's entrance (see Attachment 6, Planning Commission Evaluation Map).

Existing Licenses

Establishment Name	License Type	Address
<i>Urth Caffè</i>	41	100 W. Chapman Avenue
<i>Francoli Gourmet</i>	21/47/58	100-108 S. Glassell Street
<i>Blaze Pizza</i>	41	109 S. Glassell Street
<i>O Sea</i>	41	109 S. Glassell Street
<i>Tabu Shabu</i>	41	111 S. Glassell Street
<i>Café Zocalo</i>	41	136 S. Glassell Street
<i>Gabbi's Mexican Kitchen</i>	47/58	141 S. Glassell Street
<i>K&B Market</i>	21	481 S. Glassell Street
<i>American Legion Post 132</i>	52/58	143-145 S. Lemon Street
<i>Butaton</i>	41	10 Plaza Square
<i>Felix Continental Café</i>	41	36 Plaza Square
<i>Avila's El Ranchito Mexican Restaurant</i>	47	182 S. Orange Street
<i>Hector's on the Circle</i>	47/68	116-120 E. Chapman Avenue
<i>Pandor</i>	41	106 N. Glassell Street
<i>Brewery 1886</i>	75	114 N. Glassell Street
<i>Citrus City Grille</i>	47	122 N. Glassell Street
<i>Smoqued BBQ</i>	41	128 N. Glassell Street
<i>Elks Lodge Orange (#1475)</i>	57, 58	211 E. Chapman Avenue
<i>Renata's Caffè Italiano</i>	41	227 E. Chapman Avenue
<i>Grand Street Center (Grand Gimeno)</i>	47	146 N. Grand Street

Issue 2: Sensitive Receptors

The OMC requires a CUP for the sale of alcoholic beverages to ensure there will be no adverse impact on surrounding land uses or availability of alcoholic beverages to minors. When reviewing alcohol permits, the Zoning Ordinance details specific land uses that are sensitive to alcohol activities but does not establish any specific distances required for these uses. The ABC investigation requires applicants to identify the sensitive land uses within 600 feet of the site. The following sensitive receptors are in the vicinity of the subject property:

Sensitive Receptors

Establishment Name	Address	Distance to Project Site
<i>First United Methodist Church and Preschool</i>	161 S. Orange Street	208 feet
<i>Senior Housing</i>	126 S. Grand Street	271 feet
<i>Single Family and Multi-Family Residences</i>	127-147 N. Grand Street	345-450 feet
<i>Orange Public Library</i>	408 E. Chapman	550 feet

While there are sensitive land uses within 600 feet of the site, they do not have direct access to the property and the sale of alcohol would be accessory to the sale of food within the full-service restaurant. Approval of the CUP is unlikely to directly impact these nearby receptors.

Issue 3: Census Tract Alcohol and Crime Statistics Information

The OPD Vice Unit reviewed the request and provided research and a statistical analysis given the census tract and reporting district (refer to Attachment 6). The proposed restaurant is located in Census tract 759.02, which is considered over concentrated with On-Sale licenses and is not over concentrated with Off-Sale Licenses.

Alcohol Licenses

	Existing	Allowed
<i>On-Sale Licenses</i>	23	8
<i>Off-Sale Licenses</i>	3	3

Census tracts are defined as small geographic areas established by local committees and approved by the Census Bureau, which contain a population segment with relatively uniform economic and social characteristics and clearly identifiable boundaries averaging approximately 1,200 households.

The ABC establishes an over-concentration of alcohol licenses based on the average number of licenses versus the population of a given census tract. However, the ABC and the City recognize that licenses should be reviewed on a case-by-case basis to ensure that alcohol sales will not adversely affect surrounding residents, businesses, and institutions and to ensure that any such use operates in a manner compatible with existing and future adjacent uses. This site is located in a mixed-use historic district, intended to be a shopping and dining destination for residents and visitors where an over-concentration of on-sale licenses is expected.

OPD also reports that the property is within Reporting District 13N with the following reported crimes.

Crime Statistics

Reporting District	Reported Crimes	Citywide Average Arrests	Percent Difference
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13N	82	72	14% above average
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During 2022, there were 82 reported crimes in Reporting District 13N. High crime is considered 20 percent above average reported crime within all reporting districts in the city per Business and Professions Code Section 23958.4. Reporting District 13N is 14% above average for reported crimes and is ranked 27th out of 91 districts in the City of Orange for reported crimes.

In 2022, there were 47 arrests in the Reporting District, of which 15 were alcohol-related arrests. 11 were for Driving Under the Influence of Alcohol, two were for Drinking Alcohol in Public, one was for Possessing Alcoholic Beverages in Park, and one was for Drunk in Public.

The applicant currently has three ABC licenses; two in Tustin - "Centro Storico" (ABC 47 and 58) and "Archaic Craft Brewery and Centro" (ABC 23) and one in San Miguel - "Pozzuoli Winery" (ABC 02). These license types reflect the operation of a restaurant serving alcohol, the applicant's beer and wine production business activities, and catering services. An Alcoholic Beverage Control record check of the other locations showed no current or history of disciplinary actions. According to information provided by ABC, a type 23 license is the appropriate license type for the sale of applicant-produced beer and wine in conjunction with the restaurant operation of Centro Orange.

The sale of alcohol is not expected to contribute to crime statistics in the area or create an undue burden on public safety resources. Including consideration of the investigation and research prepared by OPD, staff supports the request and does not anticipate that the use will create a negative impact on neighboring land uses, because the restaurant is compatible with the mix of uses in the Plaza, has limited hours, adequate staffing, and the primary use would remain for food service. Should the Planning Commission approve the CUP, the standard conditions for the safe operation of the restaurant with alcohol services have been provided.

8. PUBLIC NOTICE

On October 24, 2023, the City sent a Public Hearing Notice to a total of 141 property owners/tenants within a 400-foot radius of the project site and persons specifically requesting notice. On October 24, 2023 a public notice was posted at the project site.

9. ENVIRONMENTAL REVIEW

Categorical Exemption: The proposed project is categorically exempt from the provisions of the California Environmental Quality Act (CEQA) per State CEQA Guidelines Section 15301 (Class 1 - Existing Facilities) because the request consists of licensing the sale of beer and wine within an existing commercial building and results in no expansion of use beyond that existing at the time of the City's determination.

10. ADVISORY BOARD ACTION

Staff Review Committee:

The Staff Review Committee reviewed the project on June 14, 2023 and recommended approval with conditions.

Design Review Committee:

The Design Review Committee reviewed the exterior building alterations associated with the subject proposal at its October 18, 2023 meeting and approved with conditions the façade improvements and

rear patio and covered outdoor seating.

11. ATTACHMENTS

- Attachment 1 - Vicinity Map
- Attachment 2 - Planning Commission Resolution No. PC 19-23
- Attachment 3 - Site Photographs
- Attachment 4 - Applicant Narrative Letter
- Attachment 5 - Menu
- Attachment 6 - Orange Police Department Memorandum, dated April 4, 2023
- Attachment 7 - Planning Commission Evaluation Map
- Attachment 8 - Restaurant Floor Plan



Agenda Item

Planning Commission

Item #: 4.1.

11/6/2023

File #: 23-0697

TO: Chair and Members of the Planning Commission

THRU: Anna Pehoushek, Assistant Community Development Director

FROM: Ani Mnatsakanyan, Associate Planner - Historic Preservation

1. SUBJECT

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Issue 2: Sensitive Receptors

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13N	82	72	14% above average
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During 2022, there were 82 reported crimes in Reporting District 13N. High crime is considered 20 percent above average reported crime within all reporting districts in the city per Business and Professions Code Section 23958.4. Reporting District 13N is 14% above average for reported crimes and is ranked 27th out of 91 districts in the City of Orange for reported crimes.

In 2022, there were 47 arrests in the Reporting District, of which 15 were alcohol-related arrests. 11 were for Driving Under the Influence of Alcohol, two were for Drinking Alcohol in Public, one was for Possessing Alcoholic Beverages in Park, and one was for Drunk in Public.

The applicant currently has three ABC licenses; two in Tustin - "Centro Storico" (ABC 47 and 58) and "Archaic Craft Brewery and Centro" (ABC 23) and one in San Miguel - "Pozzuoli Winery" (ABC 02). These license types reflect the operation of a restaurant serving alcohol, the applicant's beer and wine production business activities, and catering services. An Alcoholic Beverage Control record check of the other locations showed no current or history of disciplinary actions. According to information provided by ABC, a type 23 license is the appropriate license type for the sale of applicant-produced beer and wine in conjunction with the restaurant operation of Centro Orange.

The sale of alcohol is not expected to contribute to crime statistics in the area or create an undue burden on public safety resources. Including consideration of the investigation and research prepared by OPD, staff supports the request and does not anticipate that the use will create a negative impact on neighboring land uses, because the restaurant is compatible with the mix of uses in the Plaza, has limited hours, adequate staffing, and the primary use would remain for food service. Should the Planning Commission approve the CUP, the standard conditions for the safe operation of the restaurant with alcohol services have been provided.

8. PUBLIC NOTICE

On October 24, 2023, the City sent a Public Hearing Notice to a total of 141 property owners/tenants within a 400-foot radius of the project site and persons specifically requesting notice. On October 24, 2023 a public notice was posted at the project site.

9. ENVIRONMENTAL REVIEW

Categorical Exemption: The proposed project is categorically exempt from the provisions of the California Environmental Quality Act (CEQA) per State CEQA Guidelines Section 15301 (Class 1 - Existing Facilities) because the request consists of licensing the sale of beer and wine within an existing commercial building and results in no expansion of use beyond that existing at the time of the City's determination.

10. ADVISORY BOARD ACTION

Staff Review Committee:

The Staff Review Committee reviewed the project on June 14, 2023 and recommended approval with conditions.

Design Review Committee:

The Design Review Committee reviewed the exterior building alterations associated with the subject proposal at its October 18, 2023 meeting and approved with conditions the façade improvements and

rear patio and covered outdoor seating.

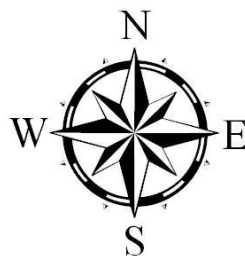
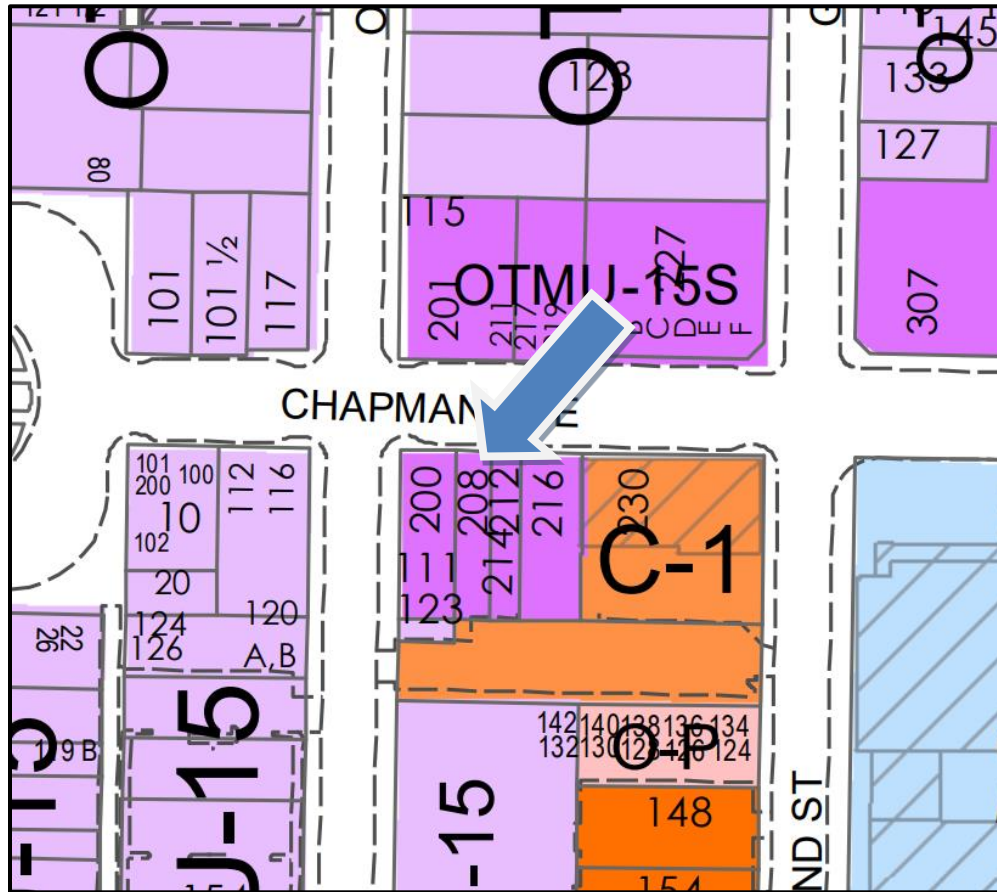
11. ATTACHMENTS

- Attachment 1 - Vicinity Map
- Attachment 2 - Planning Commission Resolution No. PC 19-23
- Attachment 3 - Site Photographs
- Attachment 4 - Applicant Narrative Letter
- Attachment 5 - Menu
- Attachment 6 - Orange Police Department Memorandum, dated April 4, 2023
- Attachment 7 - Planning Commission Evaluation Map
- Attachment 8 - Restaurant Floor Plan

Vicinity Map

208 E. Chapman Avenue

CUP No. 3202-23



City of Orange

Community Development Department

CONDITIONAL USE PERMIT NO. 3202-23

RESOLUTION NO. PC 19-23

A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF ORANGE APPROVING CONDITIONAL USE PERMIT NO. 3202-23, ALLOWING BEER AND WINE SALES FOR ON-SITE CONSUMPTION AT A PROPOSED RESTAURANT IN CONJUNCTION WITH AN EXISTING STATE OF CALIFORNIA DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL (ABC) TYPE 23 LICENSE (SMALL BEER MANUFACTURER) LOCATED AT 208 E. CHAPMAN AVENUE

APPLICANT: POZZUOLI WINERY, INC. ENRICO POZZUOLI

WHEREAS, the Planning Commission has authority pursuant to Orange Municipal Code (OMC) Table 17.08.020 and Sections 17.10.030.C and 17.30.030 to take action on Conditional Use Permit No. 3202-23, allowing beer and wine sales for on-site consumption at a proposed restaurant in conjunction with an existing State of California Department of Alcoholic Beverage Control (ABC) Type 23 license (Small Beer Manufacturer) at a proposed restaurant, located at 208 E. Chapman Avenue, upon property described in Exhibit A attached and incorporated herein by this reference (Project); and

WHEREAS, Conditional Use Permit No. 3202-23 was filed by the applicant in accordance with the provisions of the OMC; and

WHEREAS, Conditional Use Permit No. 3202-23 was processed in the time and manner prescribed by State and local law; and

WHEREAS, Conditional Use Permit No. 3202-23 is Categorically Exempt from the provisions of the California Environmental Quality Act (CEQA) per State CEQA Guidelines Section 15301 (Class 1 – Existing Facilities); and

WHEREAS, the Planning Commission conducted one duly advertised public hearing on November 6, 2023, at which time interested persons had an opportunity to testify either in support of or opposition to Conditional Use Permit No. 3202-23.

NOW, THEREFORE, BE IT RESOLVED that the Planning Commission wishes to approve Conditional Use Permit No. 3202-23 for an ABC Type 23 License (Small Beer Manufacturer) at a proposed 48 seat restaurant with an existing 3,248 square foot interior dining area (basement and first floor), a 307 rear covered patio area with 22 seats, a 473 square foot uncovered patio area with 9 seats, and a basement tasting room with 18 seats, located at 208 E. Chapman Avenue based on the following findings:

SECTION 1 – FINDINGS

General Plan Finding:

1. *The project must be consistent with the goals and policies stated within the City's General Plan.*

The Project is consistent with the goals and policies stated in the City's General Plan Land Use and Economic Development Elements in that alcohol service for on-site consumption in a restaurant promotes commercial enterprise, supports a revenue-generating business, and implements the creation of a successful mixed-use district in the Plaza Historic District. One goal of the General Plan Land Use Element is to "maintain and enhance the vibrant, transit-accessible, pedestrian-friendly, and livable character of Old Towne's neighborhoods and commercial core." Permitting the existing restaurant to serve alcohol in conjunction with meals allows the establishment to be competitive with other restaurants in the area that are already permitted to sell alcoholic beverages. Authorizing alcohol service for an existing restaurant may help to retain the restaurant, thereby maintaining economic activity in the Historic District and demonstrating economic vitality in the area.

Conditional Use Permit Findings:

1. *A Conditional Use Permit shall be granted upon sound principles of land use and in response to services required by the community.*

Consideration has been given as to whether the proposed use will detrimentally affect adjacent land uses. The proposed use provides an opportunity to those customers desiring to purchase alcohol with food at a restaurant. It will occur on a site that has been zoned for a mix of uses, and the subject property is adjacent to similar uses around the Plaza, a commercial destination that serves City residents as well as visitors. The sale of alcohol is accessory to the proposed restaurant and will occur only when a complete restaurant menu is available. This is a service typically expected by the public in association with a restaurant.

Strong consideration was given to the manner in which the business will operate under the provisions of this Conditional Use Permit. As conditioned, its operation should not create a nuisance to the community or a burden on police services. Consideration was given to the over-concentration of on-sale licenses and crime rate in the Reporting District, and conditions have been placed on the project to compensate for potential detrimental effects that could be caused by alcohol consumption. As conditioned, alcohol service should not contribute to the crime rate in the Reporting District.

2. *A Conditional Use Permit shall not be granted if it will cause deterioration of bordering land uses or create special problems for the area in which it is located.*

The request to serve alcohol with food at the proposed restaurant is not anticipated to have adverse impacts on surrounding land uses or create a special problem, because the site is located in proximity to the Plaza, which is intended to function as a commercial and mixed-

use center. While there are sensitive land uses within 600 feet of the site, these properties do not have direct access to the subject property and the sale of alcohol would be accessory to the primary function of the restaurant. Specific project features combined with project conditions compensate for detrimental effects that could be caused by alcohol service and an over-concentration of alcohol licenses within the Reporting District and census tract including:

- Project conditions require food service with alcohol service at all times, restrict areas of consumption, limit alcoholic beverage promotions, restrict certain methods of dispensing alcoholic beverages, address graffiti and litter removal, and require employee training.
- Potential undesired side effects of overconsumption of alcohol are not anticipated to occur at a restaurant where food service is the primary function.

3. *A Conditional Use Permit must be considered in relationship to its effect on the community or neighborhood plan for the area in which it is located.*

The location is within the Plaza Historic District, a mixed-use zone where shopping and dining establishments are expected to be concentrated. The City's General Plan and Historic Preservation Design Standards for Old Towne encourage the development of mixed use, pedestrian-oriented projects. The proposed accessory alcohol service at a restaurant will support the success of the restaurant and the continuation of a vibrant mixed-use district. The use is not anticipated to have an adverse impact on neighboring land uses and the community because granting an additional on-sale license with appropriate conditions would not affect sensitive land uses in the immediate area.

4. *A Conditional Use Permit, if granted, shall be made subject to those conditions necessary to preserve the general welfare, not the individual welfare of any particular applicant.*

The conditions for the Conditional Use Permit are put forth with the purpose of preserving the general welfare of the community. The Orange Police Department conditions include a review of the proposed restaurant operation and police records for excessive calls one year after the beginning of the sale of alcoholic beverages. If the Police Department finds that the restaurant is not operating as required, or if there is a history of criminal or nuisance behavior, the Department will recommend that the Planning Commission reconsider this application. Other conditions have been placed on the project to reduce crime-inducing activities by requiring food service with alcohol service at all times, prohibiting alcoholic beverage promotions, restraining certain methods of dispensing alcoholic beverages, addressing graffiti and litter removal, and requiring employee training.

SECTION 2 – ENVIRONMENTAL REVIEW

The proposed Project is categorically exempt from the provisions of CEQA per State CEQA Guidelines 15301 (Class 1 – Existing Facilities) because the project consists of the operation and licensing of a restaurant in an existing commercial building, consistent with the property's zoning and General Plan designation. There is no public review required.

SECTION 4 – APPROVAL AND CONDITIONS OF APPROVAL

Planning Commission hereby approves Conditional Use Permit No. 3202-23, with the following conditions:

Operational Conditions:

1. Except as otherwise provided herein, this Project is approved as a precise plan. Any future change in the nature and operation of the use approved by Conditional Use Permit No. 3202-23 shall require an application for a new or amended Conditional Use Permit. If the Community Development Director determines that the proposed change complies with the provisions and the spirit and intent of the approval action, and that the action would have been the same for the changed plan as for the approved plot plan, the Community Development Director may approve the changed plan administratively.
2. The permittee shall comply with all federal, state, and local laws, including all City regulations. Violations of any of those laws in connection with the use may be cause for revocation of this permit.
3. Prior to the operation of the business, the applicant shall file for, or if applicable, amend a business license with the Business License Division. Failure to obtain the required business license will be cause for revocation of this approval.
4. In conjunction with the ongoing operation of the business, the premises shall comply with all requirements placed upon it by the State Alcoholic Beverage Control (ABC) Board.
5. This CUP shall be reviewed one year from the date of approval and may be reviewed each year thereafter. The review shall be conducted jointly by the Community Development Director and Police Chief or designees. The purpose of this review shall be to identify criminal activity resulting from approval of the CUP. If such issues are identified, the CUP shall be presented to the Planning Commission for its consideration of conditions, modifications, or revocation.
6. The activity level of the business shall be monitored by the Orange Police Department to establish the level of police services used for the business. Should the level of police services demonstrate that the permittee has not controlled excessive or unnecessary activity resulting in high use of police services, then this CUP shall be reviewed for consideration of additional conditions, modifications, or revocation.

7. The quarterly gross sales of alcoholic beverages shall be no more than 60% of the total gross sales of the business from the beginning of *September 2023 to the end of August 2024*. The quarterly gross sales of the on-site alcoholic beverages shall be no more than 45% of the total gross sales of the business from the beginning of September 2024 to the end of August 2025. After August 2025, the quarterly gross sales of on-site alcoholic beverages shall be no more than 35% of the total gross sales of the business. The licensee shall at all times maintain records which reflect separately the gross sales of on-site and off-site gross sales of alcoholic beverages of the licensed business. Said records shall be kept no less frequently than on a quarterly basis and shall be made available upon request.
8. The premise shall be maintained as a small beer manufacturer/restaurant and interior construction will remain consistent with plans submitted for review by the Planning Commission. No changes to the floor plans will occur unless a permit is issued by the Community Development Department.
9. No person in the establishment shall appear in such a manner that the genitals, public hair, pubic hair region, buttocks, anus, natal cleft, anal region, nipple or areola is exposed to public view or is not covered by an opaque covering.
10. The subject ABC license shall not be exchanged for a public premises type license nor operated as a public premise.
11. No alcoholic beverages shall be consumed on any property adjacent to the licensed premises under the control of the permittee.
12. All on-sale alcohol shall be consumed on the subject site, within the defined dining areas. Signs shall be posted on all exits of the premises, which prohibit alcoholic beverages from leaving the confines of the premises. Alcohol for off-sale consumption shall be sold in sealed containers.
13. The premises shall be maintained as a small beer manufacturer/bona fide restaurant and shall provide a menu containing an assortment of foods sold.
14. The business is requesting to operate Monday through Sunday, 11 am until 10 pm. These hours do not restrict employees from being on the premises before opening for preparations and deliveries or after close for clean-up. Clean-up may not be conducted by patrons.
15. At no time shall there be a fee for entrance/admittance into the premises.
16. Employees and/or contract security personnel shall not consume any alcoholic beverages prior to or during their work shift. Any and all security officers provided shall comply with all state and local ordinances regulating their services, including, without limitation, Chapter 11.5 of Division 3 of the California Business and Profession Code.

17. The applicant agrees, as a condition of City's approval of CUP 3202-23, to indemnify, defend, and hold harmless, at applicant's expense, the City, its officers, agents, and employees (City) from and against any claim, action or proceeding brought against the City, including, but not limited to, any claim, action or proceeding commenced within the time period provided in Government Code Section 66499.37 to attack, review, set aside, void or annul the City's approval, to challenge the determination made by the City under the California Environmental Quality Act (CEQA) or to challenge the reasonableness, legality or validity of any condition attached hereto. City shall promptly notify applicant of any such claim, action or proceeding to which the City receives notice and to cooperate fully with the applicant in the defense thereof. Applicant shall reimburse the City for any and all costs and expenses, including, but not limited to, court costs and attorney's fees that the City may be required to pay, including any expenses ordered by a court or expenses incurred through the Office of the City Attorney in connection with said claim, action or proceeding. City may, in its sole discretion, participate in the defense of any claim, action or proceeding but such participation shall not relieve applicant of the obligations of this condition. In the event the applicant is required to defend City in connection with such claim, action or proceeding, City shall have the right to approve counsel to so defend the City, approve all significant decisions concerning the manner in which the defense is conducted and approve any all settlements, which approval(s) shall not be unreasonably withheld. The obligations set forth herein remain in full force and effect throughout all stages of litigation including any and all appeals of any lower court judgment rendered in the proceeding. Further, applicant agrees to indemnify, defend and hold harmless the City for all costs and expenses incurred in enforcing this provision.

Alcohol and Food Service Conditions:

18. At all times when the premises is open for business, the sale and service of alcoholic beverages shall be made only in conjunction with the sale of food.
19. Food service, with an available menu, shall be made available until closing time on each day of operation.
20. Alcoholic beverages shall be served by a waiter/waitress only, and only to seated patrons at permitted tables.
21. Alcoholic beverages shall be sold and served in containers, which are distinguishable from other non-alcoholic beverages sold at the premises.
22. There shall be no bar or lounge area upon the licensed premises maintained for the purpose of the sale, service, or consumption of alcoholic beverages directly to patrons for consumption.
23. Alcoholic "samplers" served for on-site consumption will be served in the following quantities: samplers will consist of no more than 5 glasses containing either 2 or 3 ounces

depending on the alcohol content (ac). For a beer with more than 13% ac, the pour would be 2 ounces, and for beer with less than 13% ac, the pour would be 3 ounces.

24. Alcoholic “tasters” served for on-site consumption will be served in the following quantities depending on the alcohol content (ac). For a beer with more than 13% ac the pour would be 4 ounces. For a beer with 8% to 13% ac the pour would be 8 ounces. For a beer with less than 8% ac the pour would be 14 ounces.
25. There shall be no “Happy Hours” when only alcoholic beverages are offered at a reduced rate. The Orange Police Department does not oppose to “Centro Orange” hosting a “happy Hour” that will offer alcoholic beverages in combination with non-alcoholic beverages and food items a reduced price Monday thru Thursday from 4pm to 6pm.
26. There should be no time when alcoholic beverages are sold at a ratio of “two-for-one”; no “stacking” of beverages, which means the serving of two alcoholic beverages at one time to the same customer; and no sales to an “empty chair”, which means that each customer must be physically present at the time of the order of any alcoholic beverage.
27. There shall be no promotions encouraging intoxication or drinking contests.
28. There shall be no requirement to purchase a minimum number of drinks.
29. No alcoholic beverages shall be sold from any temporary locations on the premises such as ice tubs, barrels, or any other such containers.
30. The petitioner shall not employ or permit any persons to solicit or encourage others, directly or indirectly, to buy them drinks in the licensed premises under any commission percentage salary or other profit.
31. No wine shall be sold with an alcohol content greater than 15% by volume.
32. No sale of alcoholic beverage shall be made from a drive-up window.

Outdoor Dining Conditions:

33. The outdoor patio area shall be enclosed and any gates located on the patio shall remain closed during business hours. Signs shall be posted on patio gates indicated “No alcohol beyond this point.” Sign shall be posted on the patio gate indicating “Emergency Exit Only.”
34. The petitioner shall not employ or permit any persons to solicit or encourage others, directly or indirectly, to buy them drinks in the licensed premises under any commission percentage salary or other profit.
35. Patrons on the patio shall be seated by a host/hostess only, with no self-seating permitted.

36. Any music or amplified sound in the outdoor patio area shall not be audible beyond the premises, in such a manner as to disturb the peace, quiet, and comfort of neighboring occupants, or any reasonable person residing or working in the area.
37. An employee shall visually monitor the outdoor patio area at all times to monitor alcohol consumption.

Special Events:

38. No portion of the premises shall be deemed to be “private” for the purposes of dispensing alcoholic beverages to selected patrons, where the permittee recognizes any form of membership cards, keys, or passes which would entitle the holder entry or preferential admittance or exclusive use of any portion of the mentioned premises.
39. The use of a promoter (such as a night-club operator) or sub-leasing the premises to be used in conjunction with dancing and/or live entertainment is prohibited.
40. There shall be no live entertainment (including karaoke), disc jockey, or dancing permitted on the premises at any time. Amplified music over a built-in system designated for background music shall be permitted so long as the music is not audible outside when the doors are open.
41. There shall be no special promotional events held on the property, unless a written request for such is received and approved by the Community Development Director and the Police Department’s Special Investigation Unit at least one week in advance of the event.

Coin Operated Machines:

42. There shall be no pool tables or coin-operated games maintained on the premises at any time.

Security and Exterior:

43. The parking lot of the premises shall be equipped with lighting of sufficient power to illuminate and make easily discernible the appearance and conduct of all persons on or about the parking lot.
44. Lighting in the parking area of the premises shall be directed, positioned, and shielded in such a manner so as not to unreasonably illuminate the window area of nearby residences.
45. The permittee shall install and maintain a closed-circuit television system capable of readily identifying facial features, and stature of all patrons entering the establishment during hours of operation and monitoring the rear of the premises. The camera system

shall keep a minimum 30-day library of events, which shall be available for downloading and inspection by Orange Police Department.

46. Any music of amplified sound from the interior of the business shall not be audible beyond the premises, in such a manner as to disturb the peace, quiet, and comfort of neighboring occupants, or any reasonable person residing or working in the area.
47. The permittee shall be responsible for maintaining free of litter the area adjacent to the premises over which they have control.
48. There shall be no exterior advertising of any kind or type. This includes advertising directly to the exterior from within, promoting or indicating the availability of alcoholic beverages. Interior displays of alcoholic beverages that are clearly visible to the exterior shall constitute a violation of this condition.
49. Exterior doors and windows, as well as the interior of the business, shall be protected by an approved alarm system, which shall detect an attempted entry or presence of people within the business during closing hours.
50. Uniformed security will be provided by the permittee on days/nights when special event broadcast(s) are being promoted. One security guard per 100 customers shall be present during these broadcasts/events.
51. The premises shall be provided with an interior night light to illuminate the interior and an unobstructed view shall be maintained through storefront windows to provide police patrol officers the ability to observe unlawful activity within the business.
52. The permittee shall maintain on the premises a written security policy and procedures manual addressing at a minimum the following items: handling obviously intoxicated persons; establishing a reasonable ratio of employees to patrons, based upon activity level, in order to monitor alcoholic beverage sales and patron behavior; handling patrons involved in fighting or arguing; handling loitering about the building and in the immediate adjacent area that is owned, leased, rented, or used under agreement by the permittee(s); verifying age/checking identification of patrons; warning patrons of reaching their drinking limit/potential intoxication and refusing to serve; calling the police regarding observed or reported criminal activity.
53. Permittee shall comply with all federal, state, municipal laws and/or ordinances. Any violations of these laws in connection with this use may be a cause for revocation of this permit.

Training:

54. All employees of the permittee who sell or serve alcoholic beverage products shall be required to complete a training program in alcoholic beverage compliance, crime prevention techniques, and the handling of violence. For new employees, such training

program must be completed within 30 days of the date of hire. The permittee shall maintain an active list of the employees who have completed the training. The list shall be furnished, upon request, to any sworn police officer or member of the Community Development Department. The employees must provide the Orange Police Department a copy of the completed Alcohol Management Program certificate.

Miscellaneous:

55. Graffiti shall be removed from the exterior walls, doors, windows, and any additional part of the property (including signage, etc.) within 72 hours of discovery.

ADOPTED this 6th day of November 2023.

David Vazquez, Planning Commission Chair

I hereby certify that the foregoing Resolution was adopted by the Planning Commission of the City of Orange at a regular meeting thereof held on the 6th day of November 2023, by the following vote:

AYES:

NOES:

RECUSED:

ABSENT:

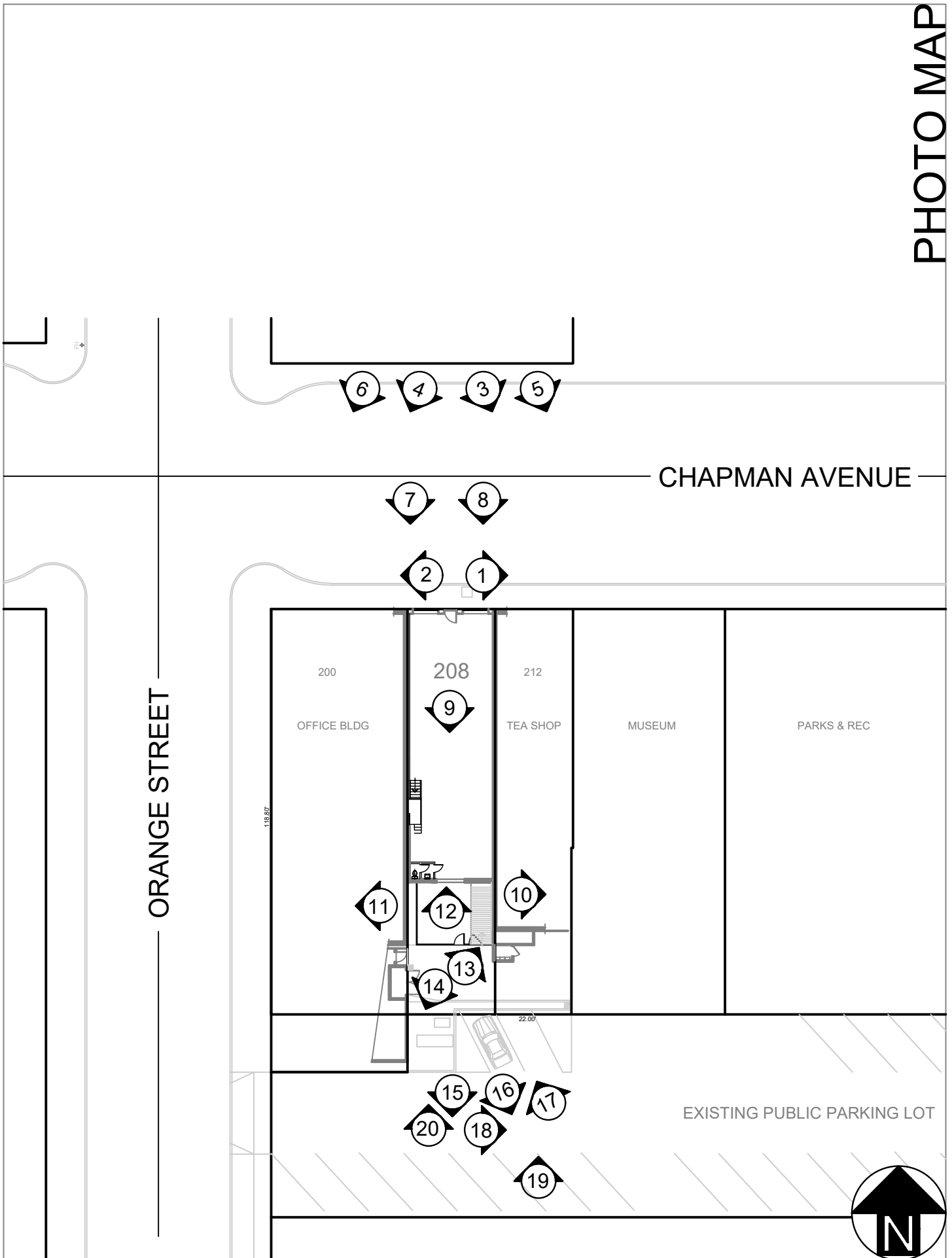
Anna Pehoushek
Assistant Community Development Director

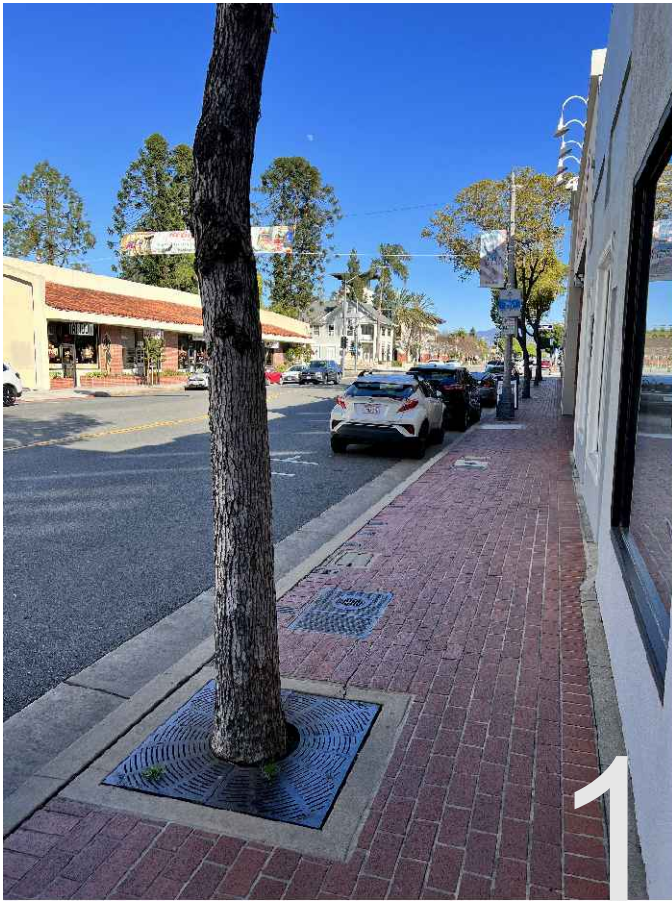
Exhibit A
Legal Description

The land referred to herein below is situated in the City of Orange, in the County of Orange, State of California, and is described as follows:

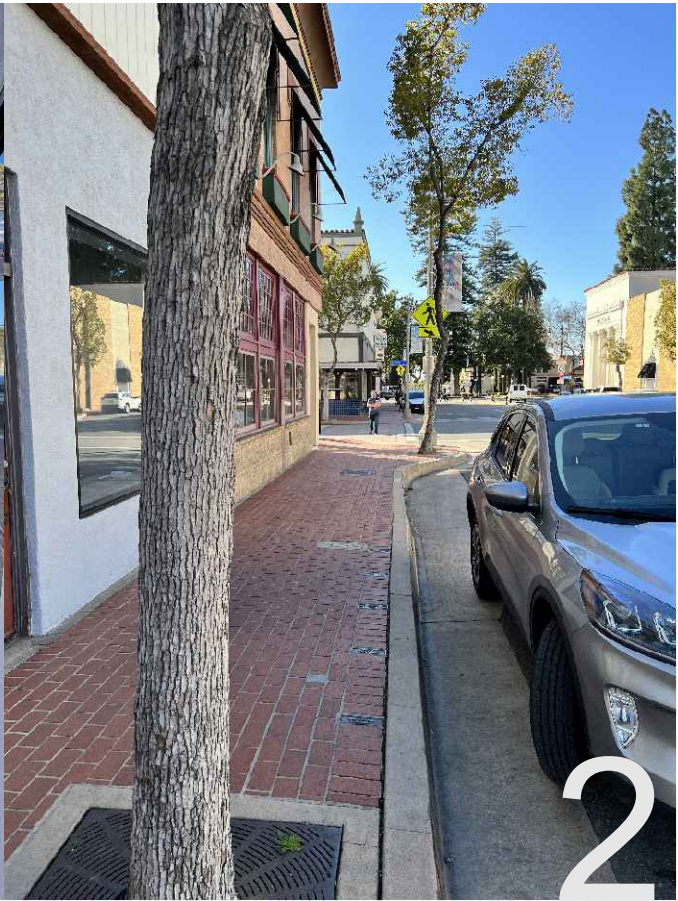
Lot 12 in Block "E" of the Town of Orange, State of California, as shown on a map thereof recorded in Book 2, Pages 630 and 631, Miscellaneous Records of Orange County, California, except the West 40.4 feet of said Lot.

Assessor's Parcel Number: 390-382-02





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208 E. CHAPMAN AVE



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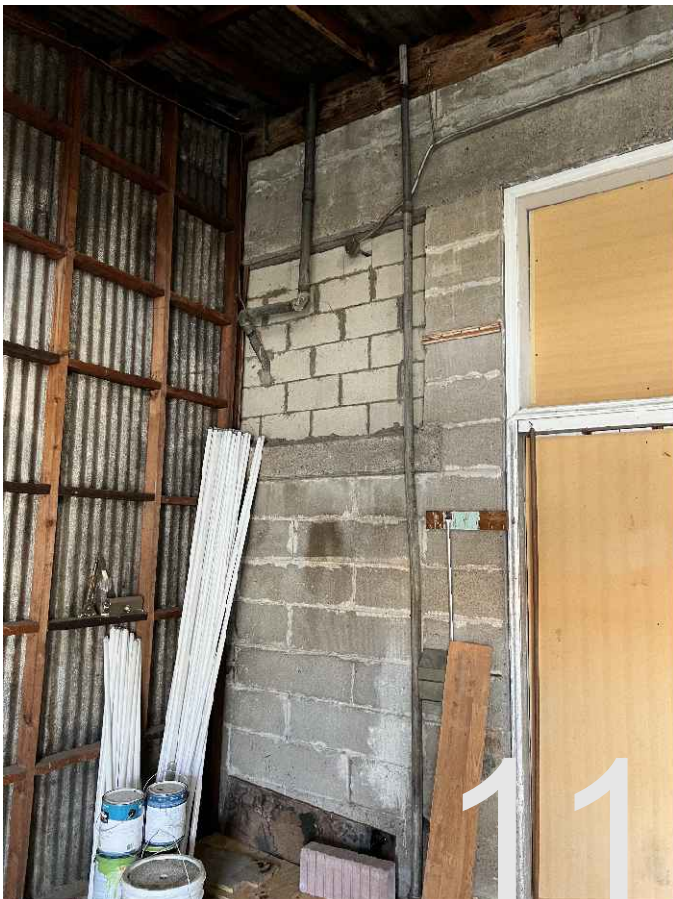
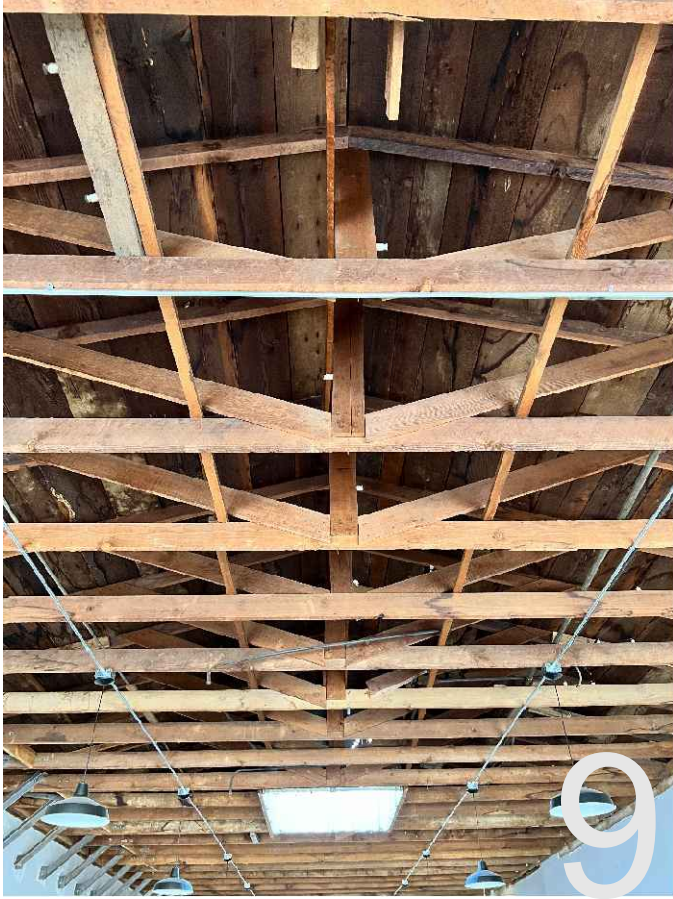


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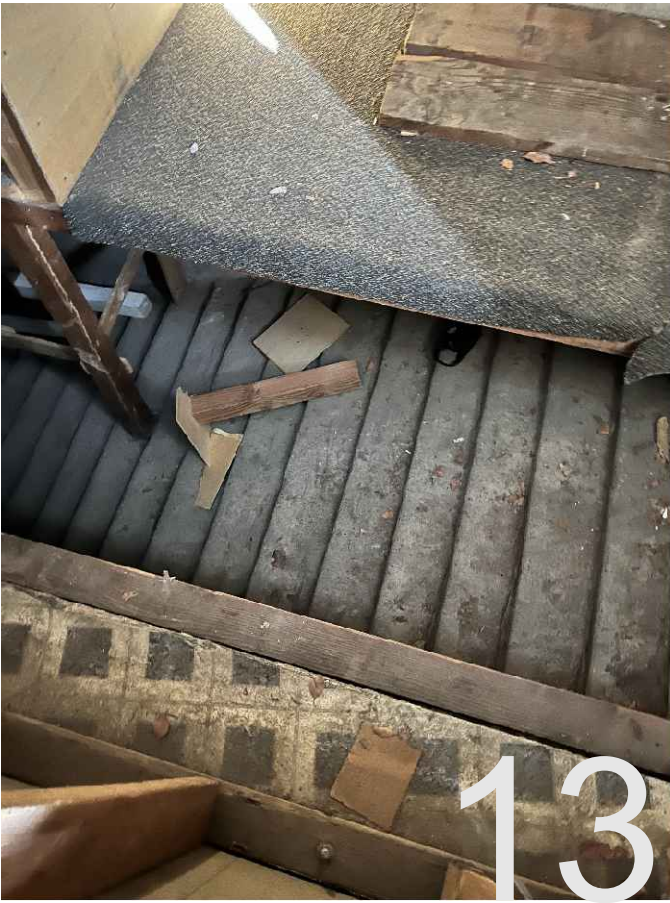


208 E. CHAPMAN AVE

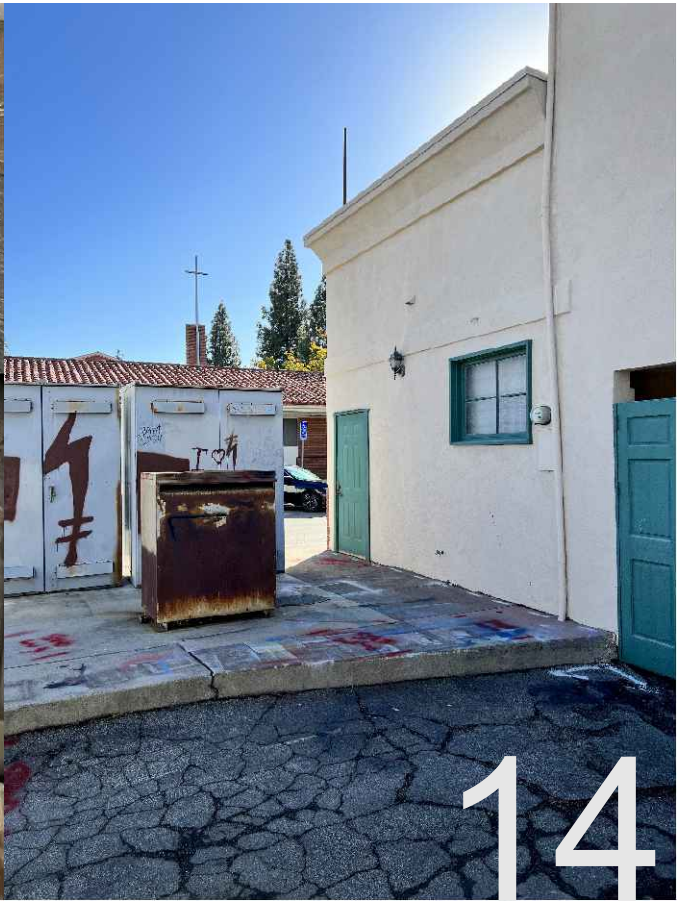




208 E. CHAPMAN AVE



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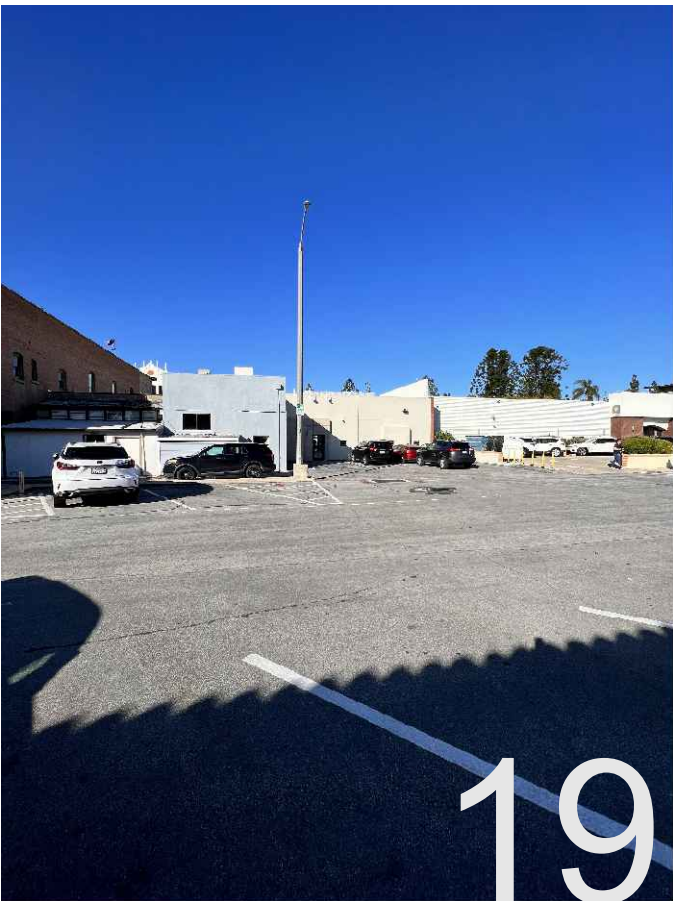


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208 E. CHAPMAN AVE



208 E. CHAPMAN AVE

Pozzuoli Winery, Inc.

City of Orange

Community Development Department - Planning Division

Re: 208 E. Chapman Avenue, City of Orange, CA 92866 (APN: 390-382-02)

LETTER of EXPLANATION / JUSTIFICATION

February 6, 2023

To Whom it May Concern,

Pozzuoli Winery is a family business which started in Tustin, CA when we first introduced our wines from our Paso Robles vineyard back in 2011. We aged and bottled our wines in Tustin in an industrial building and offered wine tasting and sales to the public for many years. In fact, one of our first venues at the time was at the weekly Farmers Market in downtown Orange!

In 2015, we expanded our family business to include a new micro brewery called “Centro - Archaic Craft Brewery” in Old Town Tustin, CA. Our son, Alessandro, had a big interest in beer, and he spearheaded the production of our craft beers. The Centro project was in a building built in 1926 with rustic masonry walls and tall spaces with beautiful wood framing and old tin ceilings. As part of our approvals from the City and ABC, we were required to be a Bona-Fide eating establishment. We had little experience in running a restaurant, but we had a lot of experience in food - good Italian food! My wife and I are both Italian, and we created a menu that could be prepared in a small kitchen with a small wood-fired pizza oven. The menu is family friendly and we have been serving our loyal customers for nearly 8 years now.

In 2020, we expanded with another restaurant right next to Centro in Old Town Tustin called “Storico” which means “Historic” in Italian. This building was also relatively old, being built in 1940. At this restaurant we specialize in fresh pasta dishes & grilled meats and also have a full service Cafe with Italian Gelato. The Cafe was the creation and passion of our daughter Marissa who gained a lot of experience in Coffee during her college years in Oregon.

A little background on me... I spent the first 20 years of my adult life practicing Architecture, and was engaged in both commercial retail and residential projects throughout California. I have always had a passion for Old Towns... My first Architectural office was in Old Town Torrance back in 1993. I share this because I have an appreciation for Architecture, especially Historic Architecture, which I believe is essential to preserve. In our modern world, many people are drawn to History and how people lived and where they conducted business in the past. We see this everyday in Old Town Tustin and look forward to being a part of it in Old Town Orange.

The design theme for both of our Tustin restaurants was to emphasize and respect the old by preserving the materials and utilizing them as integral parts of our restaurant. We peeled away the drywall & paint and exposed the old wood timbers and masonry walls. Our improvements were built upon what was there and we integrated it. We created an old world ambience that you can only find in limited places in Southern California.

Our vision for 208 E Chapman Avenue is to bring back the old with some minor improvements/restorations to the front and rear facades. The existing storefront on 208 E Chapman presently has no elements that distinguish it as a 1905 Historical building. The majority of the original elements have been built over or demolished over time. Aluminum storefront mullions and 1970's style plaster is what is there now. The only elements left are the entry door and glass block, which should and will be preserved.

We are proposing to add back the original transom glass above the storefront and install (2) new wood windows, large pane double-hung style, that can flip up and inside to provide depth to the exterior and provide a new indoor/outdoor seating area for the public. This creates the ambience and outdoor activity that is visible to people driving or walking by and is critical for a successful restaurant.

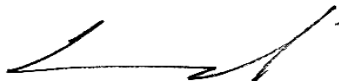
Through some exploratory demolition, we found that the existing front wall contains no masonry but has a structural steel frame which was probably added as part of the seismic retrofit. The original transom glass along the entire storefront will need to be limited to just over the existing openings due to the structural steel in the existing walls. We are also proposing to remove the large wood frame sign which old historic photos show did not exist in the past. Another detail we are proposing was inspired by one of the old photographs, which showed a recessed area below the storefront sills and supported by decorative wood braces. We are adding this to our proposed window base to enhance the storefront glazing and bring back some of that old charm.

Our plans are also proposing to remove the existing wood & metal structure at the rear of the building on the south side. This was an add-on structure and is in poor condition visually and structurally. We are proposing to replace this with a similar but open structure to provide a new outdoor seating area. By removing this structure we will also expose the masonry wall & windows on the building to the west. This again will create an ambience and expose the old materials & details. We want to create two entrances to the building and take advantage of the public parking lot to the south. The basement can also be accessed from the rear through a new proposed stairwell built over the existing historic cattle ramp. We are also proposing signage to the rear on a new plaster wall facing south. The building to the west of us currently houses its trash in an enclosure which directly faces the alley and our proposed restaurant. This is not a pleasant configuration especially where people will be dining. We are proposing to relocate this to a new trash enclosure to serve us and the adjacent tenant as shown on our plans. There is also an exit door from the west building into the alley way and the occupants will be able to use our enclosed patio for entry/exit.

The theme of our new restaurant in Orange will be a hybrid of our two restaurants in Tustin. We will have a full service Cafe, Italian Pizzeria and an Italian Restaurant occupying the same space. The Cafe will offer handmade coffee and espresso drinks, Italian Gelato and serve fresh pastries daily. The restaurant will be authentic Italian with a variety of fresh pasta dishes, Neapolitan style pizza and grilled meat dishes. There will be counter seating for our Cafe visitors and flexible table seating for our Restaurant guests.

We often get compliments from our customers about how our family works together everyday. We love it and would not have it any other way. All four of our children work in our family business and each contribute to its success. We are a passionate family when it comes to food, service & people. We give everything 100% and treat all of our employees and customers like a part of our family. We are very excited about this new venture and feel very fortunate to have found this beautiful space and the very nice and gracious owner Mr. Al Ricci. We look very much forward to being a part of Old Town Orange.

Sincerely,



Enrico Pozzuoli & Daniela Pozzuoli

Owners

Response to Checklist Items:

1. **Pozzuoli Winery, Inc.**

405 El Camino Real Tustin, CA 92780

-Business Type: Wine & Beer Manufacturer + Full Service Restaurants

We produce wine & beer for our restaurants only. Small Production.

-Hours: CAFE - 9am - 9pm Daily | RESTAURANT - 11:30am - 2pm + 4pm - 9pm Daily

-Company Vehicles: 2

-No. of Employees: 40

-Materials Handled: Food products (dry and perishable)

-History of Company: Producing wines since 2009 and in the restaurant business since 2015

2. The building occupies the southside of East Chapman Ave. and is an inline structure that occupies the entire property except for a 16'-0" alley easement on the South side. The front facade is plain with two large aluminum frame window openings that are not part of the original architecture. There is a red-painted entry door with a glass block transom which appears to be original. On the south side of the building there is a dilapidated metal & wood shed structure that projects out to the edge of the alley. The structure is in poor condition and does not appear to be part of the original structure. The interior roof structure appears to be original and in very good condition. The building is one-story and has a full-footprint basement with access from the interior and also from a unique cattle ramp on the south side.

Our proposal is to enhance the front facade by adding new (wood framed) storefront glazing and transom glass above. The entry door and transom will remain. We will add a new colorful awning to further enhance the entrance. The plaster will be re-textured with a semi-smooth Santa Barbara finish and be painted an off-white color to enhance the window frames, lighting & signage.

Our proposal to the rear is to remove the existing shed roof and replace it with a new code-compliant wood & metal roof structure much like what is there now. We are enhancing the new shed with a truss-like beam across which is reminiscent of the interior wood trusses.

We are also proposing to utilize the alley easement area as an outdoor patio with some seating and a fire pit for our customers. This would primarily be used for waiting or hanging out. The area would have a 6'-0" wood-slatted wall for privacy, wind, and also meet the ABC requirements. This would entail relocating the adjacent building trash area and refinishing the surface area.

3. The building is surrounded by commercial properties and has a public parking lot to the south. We plan to take advantage of the parking and have two entrances to the proposed space.
4. The most unique aspects of the building are the beautiful interior roof trusses which we plan to expose and the concrete cattle ramp which takes you down from the alley to the basement. Our new design will leave the cattle ramp as is and build a new wood stair above it keeping it exposed and lit at night.
5. No special phasing is proposed.
6. We will serve Beer & Wine from 9am - 9pm daily. There will be approx 6-8 employees during the lunch hours and up to 14 employees in the evening. We will have 47 seats inside and 26 seats outside.

PANINI NEW! TOSCANI

CENTRO
STORICO

All Panini's are Prepared with House-made Freshly Baked Schiacciata Bread.

1. POMODORO 10.

Tomato Slices, Fresh Mozzarella Cheese, EVOO & Fresh Basil Leaves

2. TACCHINO 10.

Thin-Sliced Turkey, Fresh Mozzarella Cheese, Wild Arugula, Tomato Slices, Red Onion, EVOO & House-made Basil Pesto

3. SALAME TOSCANO 11.

Italian Toscano Salame (Imported), Shaved Parmigiano Reggiano & House-made Artichoke Pesto

4. TONNO 14.

Albacore Tuna (Imported), Red Onion Slices, Italian Parsley, EVOO & House-made Mayonnaise

5. PARMA 15.

Prosciutto di Parma (Imported), Burrata Cheese, Wild Arugula & EVOO

6. SALSICCIA 15. (HOT)

Oven-Roasted Italian Sausage & Stracchino Cheese, Black Pepper & Rosemary

7. PORCHETTA 16. (HOT)

Thin-Sliced Seasoned Italian Pork (Imported), Grilled Onions & Parmigiano Cheese

8. FRITTATA 18. (HOT)

Cage-Free Eggs, Breadcrumbs, Chopped Italian Parsley, Sausage, Red Onion, Mushrooms, Bell Pepper & Parmigiano Cheese. (20 min Prep Time)



*We Recommend Eating our
Panini the way they are Served.
We will Politely Decline any
Modifications/Customizations.*

CENTRO & STORICO SPAGHETERIA
Old Town Tustin, CA 92780 | 714-258-8817
www.pozzuoliwinery.com



LUNCH SPECIAL

11:30am - 2pm (Tu - Thurs) **\$12**

SMALL SALAD + PANINI

(or Patate Fritte - Storico Only)

Panini Choice:

Salame • Pomodoro • Tonno • Tacchino
Prosciutto +3.

ANTIPASTI

- ANTIPASTO 28.
Board with Italian Deli Meats, Olives, Artichoke Hearts, Artisan Cheese & Toasted Ciabatta
- CROSTINI 18. BRUSCHETTA 15. (4 Pieces w/House Bruschetta Mix)
Grilled Ciabatta w/Prosciutto di Parma, Red Pepper Pesto, Bruschetta, Olive Oil & Fresh Garlic
- CALAMARI FRITTI 18.
Fried Calamari (Lightly Floured) w/Salsa di Pomodoro Piccante & Lemon Wedge
- POLENTA e RAGU 16.
Board with Seasoned Polenta Squares and a Side of our Family Meat Sauce
- COCCOLI con PROSCIUTTO e STRACCHINO 18.
Thin-Sliced Prosciutto & Italian Stracchino Cheese Served with Fried Dough Dumplings
- ARANCINI 15.
Italian Arborio Rice, Tomato & Mozzarella Cheese Polpette w/Salsa di Pomodoro Piccante
- VERDURE FRITTE 14. **NEW!**
Fried Seasonal Vegetables in "Pastella" Batter (Add Fried Shrimp 12.)

INSALATE

Half & Full Sizes

- CHOPPED 13. / 16. | Lemon or Italian Vinaigrette
Chopped Romaine, Radicchio, Fennel, Red Onion, Ceci Beans, Tomato & Shaved Parmigiano
- INSALATA MISTA 10. / 13. | Gorgonzola, Lemon or Italian Vinaigrette
Romaine Lettuce, Frisée, Carrots, Radicchio, Fennel, & Heirloom Tomatoes
- CAPRESE 18. BURRATA 20. (w/Sliced Tomato & Fresh Basil Leaves)
Bocconcini Mozzarella, Chopped Fresh Basil, Heirloom Tomatoes, Olive Oil & Balsamic Glaze
- PERE e GORGONZOLA 14. / 17. | Lemon or Italian Vinaigrette
Romaine & Arugula, Topped with Pear Slices, Walnuts & Crumbled Gorgonzola Cheese
- CESARE 12. / 15. | Add Toasted Italian Prosciutto Bits 3.
Romaine Lettuce, House Croutons, Parmigiano Cheese, Cesare Dressing & White Anchovy
- PANE della CASA 2. | House Focaccia Bread w/Olive Oil & Balsamic

CONDIMENTI per Insalate
Salame or Ham 4. | Prosciutto 7. | Grilled Chicken 8. | Tonno 9. | Grilled Salmon 12.

Half & Full Sizes | Gluten Free Pasta (Penne) 2.
 Protein Sides for Specific Pasta Dishes:
 Grilled Chicken or Sausage 8. | Salmon or Shrimp 12.

PASTA

 Pasta Made Fresh In-House Daily
Ingredients: Semolina Flour, Water & Salt - No Dairy Products
No Modifications / Substitutions - Please

- AGLIONE (Bucatini) 12. / 17.  
San Marzano Style Tomatoes & Fresh Garlic
- ARRABIATA (Penne) 13. / 18. 
San Marzano Style Tomatoes, Calabrian Red Chili Peppers & Fresh Garlic (SPICY)
- CACIO e PEPE (Bucatini) 17. / 22. 
Imported Pecorino Romano Cheese & Freshly-Crushed Black Peppercorns
- RAGU di CARNE (Fettuccine) 19. / 24. 
San Marzano Style Tomatoes, Pork, Beef, Veal, Carrots, Celery, Garlic & Red Onion
- RAGU BIANCO (Paccheri) 18. / 23.  **NEW!**
Seasoned Pork, Beef, Carrots, Celery, Garlic w/White Wine & Red Onion
- AGLIO e OLIO (Spaghetti) 12. / 17.  
Fresh Garlic, Anchovy, Red Chili Flakes & Olive Oil
- CAPPERI e OLIVE (Casarecce) 13. / 18. 
San Marzano Style Tomatoes, Anchovy, Capers, Kalamata Olives, Garlic, & Onion
- GAMBERI e PROSCIUTTO (Pappardelle) 20. / 25. 
Fresh Shrimp, Shallots, White Wine, Prosciutto, Tomato & Lite Cream
- PASTA del GIORNO (Ask Your Server) 21. - 36.
Pasta Special of the Day

- CARBONARA (Spaghetti) 17. / 22. 
Pancetta, Parmigiano Cheese, Cooked Egg & Lite Cream
- VODKA (Penne) 16. / 21. | (Add Pancetta 4.)
San Marzano Style Tomatoes, White Onion, Fresh Garlic, Cream & Vodka
- VONGOLE (Linguine) 21. / 26. | Red or White Sauce 
Fresh Clams, Shallots, White Wine, Parsley & Fresh Garlic
- SALSICCIA (Rigatoni) 18. / 23. 
Italian Sausage, Tomato, Fresh Garlic, Oregano & Lite Cream
- TONNO (Farfalle) 17. / 22. 
San Marzano Style Tomatoes, Shallots, Parsley, Imported Tuna & Olive Oil
- PESTO (Fusilli) 14. / 19. | Pesto without Pine Nuts Available  
Fresh Basil, Parmigiano Cheese, Fresh Garlic, Pine Nuts & Olive Oil (House Made)
- RAPE e SALSICCIA (Orecchiette) 18. / 23.
Broccoli Rape, Italian Sausage, Garlic, Heirloom Tomatoes, Anchovy & Olive Oil
- PACCHERI alla PANNA (Paccheri) 17. / 22. 
Italian Cotto Ham, Mushrooms, Onion, Parmigiano & Peas in a Lite Cream Sauce
- ZITI alla GENOVESE (Ziti) 19. / 24.  **NEW!**
Slow-Braised Beef with White Onion and Herbs

— We Recommend Eating our Pasta Dishes the way they are Served. We Politely Decline any Modifications. —

SECONDI

Served with Fresh Arugula & Lemon Wedge

- GRIGLIATA di CARNE 45. | Mixed Grilled Meats | Two Person
- POLLO alla GRIGLIA 18. | 10oz Grilled Flattened Chicken Breast
- SALMONE 25. | 8oz Scottish Salmon Fillet - Skin Removed - Grilled
- BISTECCA di MAIALE 24. | Grilled 12oz Pork Chop
- VITELLO LIMONE e CAPPERI 23. | Lightly-Floured Veal Cutlet w/Lemon & Capers
- COTOLETTA alla MILANESE 23. | Breaded 10oz Flattened Chicken Breast
- PARMIGIANA di MELANZANE 16. | Breaded Egg Plant w/Tomato & Parmigiano
- ADD SIDE of VEGGIES or ASPARAGUS 4.

RISOTTO

Add Crumbled Sausage 8. | Shrimp 12.

- MILANESE 23. | Arborio Rice, Parmigiano, Onion, Vegetable Stock & Saffron
- PORCINI 27. | Arborio Rice, Parmigiano, Onion, Chicken Stock & Porcini Mushrooms
- ASPARAGI 23. | Arborio Rice, Parmigiano, Onion, Vegetable Stock & Asparagus

ZUPPE

Served w/Grilled Ciabatta Bread

- PASTA e FAGIOLI 12. | Pasta Shells, Salsiccia, Cannellini Beans & Tomato Broth
- MINISTRONE 12. | Seasonal Vegetables w/Parmigiano, Croutons & Olive Oil **NEW!**

CONTORNI

- PATATE ARROSTO 9. | Fresh Oven Roasted Potatoes w/Fresh Rosemary & Garlic
- SPINACI 10. | Sautéed Fresh Spinach, Garlic & Olive Oil
- PATATE FRITTE 7. | Fresh Fried Kennebec Potatoes
- VERDURE GRIGLiate 17. | Grilled Red Pepper, Egg Plant, Zucchini & Red Onion
- POLPETTE di CARNE 15. | 4- Pozzuoli Family Style Meatballs w/Sauce & Parmigiano
- SALSICCIA alla GRIGLIA 12. | 2 Grilled Italian Sausages

Checks Split 4-ways Maximum 20% Auto Gratuity will Apply to Groups 8+

CENTRO STORICO | 405 El Camino Real | Tustin, CA 92780
714.258.8817 | www.storicotustin.com

Paso Robles, CA	POZZUOLI FAMILY WINES	6.5oz Glass/Bottle
TASTING		
WINE SAMPLER 15. (We Choose - (4) 2oz Samples)		
WINE TASTER 18. (You Choose - (3) 3oz Samples)		
DESSERT		
DOLCE 12. / 36. Late Harvest - Head Trained Zinfandel (375mL)		
Tustin, CA	ARCHAIC CRAFT BREWERY	16oz Pints (Draft)
HONEY CREAM ALE 7. (Blonde Ale 25 6%)		
GOLDEN HAZE IPA 9. (West Coast IPA 75 8%)		

VINI

WHITES

6.5oz Glass / 750mL Bottle

PINOT GRIGIO | Campagnola | Veneto 10. / 24.

SOAVE | Piero Pan | Veneto 13. / 45.

CHARDONNAY | Lagaria | Trentino Alto Adige 13. / 45.

SAUVIGNON BLANC | Venica & Venica | Friuli 16. / 57.

VERMENTINO | Santadi Villa Solais | Toscana 13. / 45.

FALANGHINA | Cantine Astroni | Campania 13. / 45.

ARNEIS | Carbone/Monchiero Roero | Piemonte 14. / 50.

ROSÉ e SPARKLING

6.5oz Glass / 750mL Bottle

FRENCH ROSÉ | Domaine de Cala | Provence 13. / 40.

ITALIAN ROSÉ | Pietradolce | Sicilia 13. / 40.

RED SANGRIA | With Cranberry & Club Soda | Spagna 12. / 24.

PROSECCO | Canella | Valdobbiadene (187mL) 10. / 27.

MOSCATO | Saracco | Castiglione Tinella 12. / 36.

VINI OTTIMI

750mL Bottle

WHITE & RED WINES | Ask Your Server | Italia 125. - 350.

REDS

6.5oz Glass / 750mL Bottle

CHIANTI | Toscolo | Toscana 11. / 32.

PINOT NOIR | J Vineyards | Monterey County 14. / 45.

MERLOT | Lagaria | Sicilia 12. / 36.

SANGIOVESE | ParolVini | Marche 14. / 45.

BARBERA | Torti | Lombardia 13. / 40.

NERO D'AVOLA | Zabu | Sicilia 14. / 45.

750mL Bottle

CHIANTI FLASK | Poggio Basso | 750mL | Toscana 25.

CHIANTI SUPERIORE | Burchino | Toscana 45.

CHIANTI CLASSICO RISERVA | il Molino / Castellani | Toscana 56.

ROSSO di MONTALCINO | Innocenti | Toscana 45.

BRUNELLO di MONTALCINO | Innocenti / Argiano | Toscana 96.

BARBARESCO | Villadoria | Piemonte 65.

NEBBIOLO | Ratti | Piemonte 48.

BAROLO | Ratti | Piemonte 65.

AMARONE | Allegrini | Veneto 110.

PRIMITIVO | 12 e Mezzo | Puglia 45.

GUEST BEERS & CIDER			16oz Draft
PILSNER 8.	IPA 9.	STOUT 9.	
PERONI 10.	MENABREA BIONDA / AMBER 8.5		
SAISON DuPont 750mL 16.	WEIZENBOCK 500mL 8.		
HEFE WEIZEN Erdinger Weissbrau 500mL 9.			
APPLE CIDER 8. (12oz Can/Bottle)			
TEAS, WATER & SODAS			
BLACK (Unsweetened) GREEN PEACH BLACK LEMONADE 3.5			
ITALIAN WATER (750mL): San Pellegrino San Benedetto Panna 6.			
COKE DIET COKE SPRITE ROOTBEER 3.			
SAN PELLEGRINO SODAS: Arancia Rossa Limonata 3.			
ITALIAN SODAS: Sparkling Water + Torani Syrup 4.			

ANTIPASTI | STARTERS

MISTO 34.

Ciabatta Bread, Prosciutto di Parma, Two Artisan Salami's & Three Artisan Cheeses. Served with Fresh Grapes, Fig Jam & Castelvetro Olives. 2 Person.

TAGLIERE 28./40. (15-20 min Prep Time)

Thinly-Sliced Prosciutto di Parma, Italian Cotto Ham, Mortadella, Porchetta & Salame. Served w/basket of Ciabatta Bread, Pecorino Cheese, Artichokes & Red Pepper Jam. 2-4 Person.

FORMAGGIO 23./29.

Ciabatta Bread, French Brie, Goat Cheese, Aged Cheddar & an additional Artisan Cheese. Served with Fresh Grapes, Fig Jam & Castelvetro Olives. 2 Person.

PROSCIUTTO 20.

Thinly-Sliced Prosciutto di Parma, Parmigiano Reggiano Cheese, Fresh Arugula, Radicchio & Balsamic.

FAGIOLI TOSCANA 18.

Imported Italian Cannellini Beans, Tomato, Garlic, Fresh Sage & Olive Oil. Served Hot with Toasted Ciabatta Bread. 2 Person. (Add Italian Sausage 4.)

BRUSCHETTA 10./15.

Ciabatta Bread Toasted and Topped with Freshly Chopped Roma Tomato, Garlic & Basil w/EVOO and Fig Balsamic Dressing.

CROSTINI 16.

Toasted Ciabatta Bread Slices Topped with Bruschetta, Olive Oil & Garlic, Roasted Bell Peppers & Olive Tapenade.

HUMMUS 14.

Hummus with Freshly Chopped Roma Tomato, Garlic & Basil. Served with Focaccia Pizza Pieces. (Add Cut Veggies 2.0)

PANE e OLIO 3.

Fresh Ciabatta Bread Toasted with House Special Oil & Balsamic Dressing for Dipping. (Extra Ciabatta 1.)

INSALATE | SALADS

ARUGULA 10./13.

Fresh Arugula Leaves with Shaved Parmigiano Cheese, French Nicoise Olives & Cranraisins Tossed with EVOO & Fig Balsamic.

DELLA CASA 13./16.

Fresh Mixed Greens, Radicchio, Fennel, Red Onion, Carrots, Blue Cheese, French Nicoise Olives & Walnuts Tossed with EVOO & Raspberry Balsamic.

MEDITERRANEA 14./17.

Chopped Fresh Tomato, Cucumber, Mixed Greens, Red Onion, Feta Cheese, Kalamata Olives, Oregano w/EVOO & Fig Balsamic.

CESARE 12./15.

Fresh Whole Romaine Lettuce, Homemade Croutons, Cesare Dressing topped with Fresh Shaved Parmigiano Reggiano & White Anchovy. (Chopped or Whole) (Add Prosciutto Bits 3.)

ARUGULA LIMONE 9./12.

Fresh Arugula Leaves, Shaved Parmigiano Cheese, Fresh Lemon & EVOO. (Add Imported Tuna 6.) (Add Croutons 2.)

CECI 12./15. (Bean Salad)

Imported Italian Garbanzo Beans, Fresh Arugula Leaves, French Nicoise Olives, Sliced Red Onion & Freshly Chopped Roma Tomato Tossed with EVOO & Fig Balsamic. (Choice of Chopped Romaine or Arugula)

CAPRESE 18.

Fresh Mozzarella Cheese, Tomato, Fresh Basil Leaves, French Nicoise Olives, Topped with EVOO & Fig Balsamic. (Add Prosciutto 5.) (Sub Bufala Mozzarella/Burrata 4.5)

TONNO e FAGIOLI 18.

Imported Italian Cannellini Beans, Imported Italian Tuna, Chopped Italian Parsley & Sliced Red Onion Tossed with EVOO.

CENTRO

1/2 Sizes Available on Various Pizzas & Salads

PIZZE | NEAPOLITAN-STYLE

BIANCA 12. (No Cheese)

Plain Pizza with EVOO, Fresh Rosemary-Salt & Pepper.

MARGHERITA 12./16.

Italian Tomatoes, Fresh Basil & Fresh Mozzarella Cheese. (Add D.O.P. Mozzarella for an Authentic Italian Pizza! 4.)

VEGETARIANA 13./17.

Italian Tomatoes, Mushrooms, Red Onion, Fresh Basil, Olives, Garlic, Bell Peppers, Arugula & Fresh Mozzarella Cheese.

BURRATA 18.

Plain Pizza with Fresh Burrata Cheese & Cherry or Heirloom Tomatoes. Topped with EVOO. (Add Extra Burrata 4.)

SALAME 12./16.

Italian Tomatoes, SPICY Italian Calabrese Salame & Fresh Mozzarella Cheese.

NAPOLETANA 11./15.

Italian Tomatoes, Imported Anchovies, Capers & Fresh Mozzarella Cheese.

MELANZANE 11./15.

Italian Tomatoes, Sliced Egg Plant, Fresh Basil, Garlic Oil & Fresh Mozzarella Cheese.

COTTO e CARCIOFI 13./17.

Italian Tomatoes, Italian Ham, Artichokes, Olives & Fresh Mozzarella Cheese.

FUNGHI 12./16.

Italian Tomatoes, Mushrooms, Italian Cotto Ham & Fresh Mozzarella Cheese.

QUATTRO STAGIONI 18.

Italian Tomatoes, Mushrooms, Artichokes, Olives, Italian Ham & Fresh Mozzarella Cheese. Seasoned with Oregano. (4 Separate Sections - Not Mixed)

PATATE 10./14.

Pizza Bianca w/Fresh Mozzarella Cheese, Sliced Potatoes, Fresh Rosemary & Thinly Sliced Pancetta.

SCAMORZA 11./15.

Pizza Bianca w/Smoked Mozzarella Cheese, Fresh Rosemary & Thinly-Sliced Pancetta or Speck.

SALSICCIA 14./18.

Italian Tomatoes, Italian Sausage, Fresh Basil & Fresh Mozzarella Cheese. (Add Garlic Roasted Bell Peppers 3.)

PROSCIUTTO 16./20.

Italian Tomatoes & Fresh Mozzarella Cheese. Topped with Fresh Arugula & Italian Prosciutto di Parma Ham.

CAPRICCIOSA 15./19.

Italian Tomatoes, Italian Ham, Artichokes, Olives, Spicy Salame, Mushrooms & Fresh Mozzarella Cheese.

CALZONE 18.

Fresh Mozzarella Cheese, Ricotta Cheese, Parmigiano Cheese, Choice of Italian Ham or Salame wrapped in Pizza Dough, Topped with Tomatoes & Basil and Cooked in the Oven.

SUB Mozzarella di Bufala D.O.P. On Any Pizza 4.

DOLCI | DESSERTS

PIZZA NUTELLA 10./14.

A Wood Fired Pizza filled with Nutella & Dusted with Powdered Sugar. Delicious! (Add a Scoop of Gelato for 3.)

BOMBA 9.

Italian Gelato in a Chocolate Covered Shell. Spumoni, Dreamor Vanilla.

GELATO 4./6.

Italian Gelato - Ask Server for Available Flavors.

AFFOGATO 9.

Vanilla Gelato "Drowned" with Italian Espresso Coffee and Topped with Hazelnut Syrup.

TIRAMISU 11.

Espresso Soaked Savoiardi, Mascarpone Cream & Cocoa Powder. (House Made)

STRACCIATELLA 8.

Chocolate Chip Gelato with Chocolate Syrup, Cocoa Powder and Hazelnuts.

BAMBINI | KIDS

Age 12 & Under

PIZZA FORMAGGIO 7.

Cheese Pizza

PIZZA PEPPERONI 8.

Cheese Pizza w/Pepperoni

PANINO GRIGLIATO 7.

Grilled Cheese

GELATO 3. (Single Scoop - Vanilla)



LUNCH SPECIAL

11:30am - 2pm
Thursday - Sunday

\$12

SMALL SALAD + 1/2 PIZZA

Pizza Choice:

Margherita | Salame | Salsiccia
Vegetariana | Funghi



www.pozzuoliwinery.com

CENTRO - Tustin

140 E. Main Street | Tustin, CA 92780

20% Auto Gratuity will Apply to Groups 8+
Additional Charges for Menu Customization

("City Center" in Italian - pronounced: "CHen-tro")

CENTRO
WINERY | MICRO BREWERY | EATERY

CHARCUTERIE
ITALIAN
THE BEST IN TOWN
GOURMET
HOMEMADE PIZZA
100% Fresh
ORIGINAL TASTE
HAND MADE
MADE WITH LOVE
WELCOME! Buon Appetito

CHEESE
100% Fresh
THIN 10 inch WOOD FIRED
ITALIAN FLOUR
100% natural INGREDIENTS
FRESH DAILY INGREDIENTS
DATE NIGHT
WINE
TUSTIN
ORGANIC
BEER
NATURAL FRESH
DINNER
DAILY FRESH
LUNCH
LOCALS
ARTISAN
AUTHENTIC ITALIAN RECIPES
PIZZA WINE
GRENACHE
SYRAH
MOURVEDRE
TANNAT
SANGIOVESE
MERLOT
CABERNET SAUVIGNON
PETIT SIRAH
ROSÉ
CHARDONNAY
PINOT GRIGIO
PINOT NOIR
SAUV. BLANC
SOAVE
CAMPAGNOLA
VENICO
VENICA
LAGARIA
CANELLA
PAROLVINI
J VINEYARDS
ZABU
SARACCO
ALLEGRI
AMARONE
NERO D'AVOLA
CHIANTI
TOSCOLO
MOSCATO
PROSECCO
RED SANGRIA
ITALIAN ROSÉ
FRENCH ROSÉ
GOLDEN HAZE IPA
HONEY CREAM ALE
ROSSE
RED BLEND
HOUSE RED
SANGIOVESE
ROSSO
WINE TASTER
WINE SAMPLER
BEER TASTER
BEER SAMPLER
ARCHAIC CRAFT BEWERY
ARCHAIC HOUSE BEERS
GUEST WINES
GUEST BEERS
TEA, WATER & SODA

We are a family-run business and have lived in Tustin for over twenty years. We produce our own Wines from our vineyard in Paso Robles, CA & our Craft Beer is produced right here on-site. We are a large family with a passion for good Italian food and hope to bring a true taste of Italy to Tustin. Enjoy a Beer or glass of Wine with some of our favorite Italian recipes! Grazie.

POZZUOLI Wines & Tasting

WINE TASTING

Wine Sampler 15.

[We Choose] (4) 2oz Wine Samples - (White, Rose & Reds)

Wine Taster 18.

[You Choose] (3) 3oz Wine Samples - (Any Wine by the Glass)

REDS (Estate Grown)

House Red 16. / 32.

Red Blend | 0.5L or 1.0L
Carafe

Sangiovese 14. / 45.

Sangiovese & Merlot

Rosso 14. / 45.

Cabernet Sauvignon

Syrah 14. / 45.

Petit Sirah | Estate Grown

GSMT 14. / 45.

Grenache, Syrah, Mourvedre
& Tannat

Grenache 13. / 36.

Grenache & Syrah

ARCHAIC Craft Brewery

BEER TASTING

Beer Sampler 11.

(4) 5oz Beer Samples (Any Beer on Tap)

Beer Teaser 3.

(1) 5oz Beer Sample

ARCHAIC House Beers (Brewed on Premises)

Honey Cream Ale 7.

Blonde Ale | 25 | 6.0%
16oz Can Togo 7.

Golden Haze IPA 9.

IPA | 75 | 8.0%
16oz Can Togo 9.

GUEST Wines

WHITES & ROSÉ

Pinot Grigio 10. / 24.

Campagnola | Veneto - Italy

Soave 13. / 45.

Piero Pan | Veneto - Italy

Sauv. Blanc 16. / 57.

Venica & Venica | Friuli - Italy

Chardonnay 12. / 40.

Lagaria | Alto Adige - Italy

French Rosé 13. / 40.

Domaine de Cala |
Provence - France

Italian Rosé 13. / 40.

Cantina Zaccagnini | Abruzzi -
Italy

Red Sangria 12. / 24.

Red Skirt | Spain

SPARKLING

Prosecco 10.

Canella | Valdobbiadene -
Italy (187mL Bottle)

Moscato 12. / 36.

Saracco | Castiglione Tinella -
Italy

REDS

Chianti 11. / 32.

Toscolo | Toscana - Italy

Sangiovese 14. / 45.

Parolvin | Marche - Italy

Pinot Noir 14. / 45.

J Vineyards | Monterey

Nero D'Avola 13. / 45.

Zabu | Sicilia - Italy

Merlot 12. / 36.

Lagaria | Sicilia - Italy

Amarone 110.

Allegri | Veneto - Italy

GUEST Beers

Menabrea (Bionda or Rossa)

Guest IPA

Guest Amber Ale

Guest Stout / Porter

TEA, Water & Soda

H & S Teas 3.5

(Green, Peach, Black & Lemonade)

Coke, & Sprite 2.5

Water

San Pellegrino (750mL) 6.

Pozzuoli Winery dba Centro Orange, 208 E Chapman, Orange, CA 92867

"23" Small Beer Manufacturer

CUP: 3202-23

Prepared by: Christopher Moten, Sergeant

Date: August 22, 2023

I received the above referenced CUP application for the use of a current ABC Type 23 license (Small Beer Manufacturer). My investigation showed the following statistics:

Figures supplied by the State Department of Alcohol Beverage Control (ABC) for the location in Census Tract #: 759.02 shows:

The number of ON-SALE licenses allowed are: **8**
The number of ON-SALE licenses existing are: **23**

The number of OFF-SALE licenses allowed are: **3**
The number of OFF-SALE licenses existing are: **3**

Crime Statistics and Activity:

This location is in Reporting District **13N**. The crime statistics for Reporting District **13N** in 2022 shows crimes at **82**. The average number of reported crimes per reporting district is **72**. Additionally, Reporting District **13N** is ranked **27** out of **91** districts in the City of Orange, and is **14%** above the average of reported crimes. (High crime is considered 20% above the average reported crime within all reporting districts in the city per BP Code 23958.4).

In 2022, there were approximately 47 arrests in Reporting District 13N. 15 of those arrests were related to alcohol use. These offenses included: 11 arrests for CVC 23152-Driving Under the Influence of Alcohol, 2 arrests for Orange Municipal Code 9.16.020-Drinking Alcohol in Public, 1 arrest for Orange Municipal Code 12.48.030-Possess Alcoholic Beverage in Park, and 1 arrest for PC 647(f)-Drunk in Public.

Evaluation:

The applicant currently has three ABC licenses; two in Tustin - "Centro Storico" (ABC 47 & 58), and "Archaic Craft Brewery & Centro" (ABC 23) and one in San Miguel - "Pozzuoli Winery" (ABC 02). An Alcoholic Beverage Control record check of these three locations showed no history of disciplinary actions. According to information provided by ABC, a type 23 license would cover the operation of Centro-Orange.

Conclusion:

ON-SALE IS OVER CONCENTRATED

OFF-SALE IS NOT OVER CONCENTRATED

NOT A HIGH CRIME AREA

Forward to Planning for review.

ORANGE POLICE DEPARTMENT

CUP CONDITIONS

OPERATIONAL CONDITIONS:

1. ☒ In conjunction with the ongoing operation of the business, the premises shall comply with all requirements placed upon it by the State Alcoholic Beverage Control (ABC) Board.
2. ☒ This Conditional Use Permit (CUP) shall be reviewed one year from the date of approval and may be reviewed each year thereafter. The review shall be conducted jointly by the Community Development Director and Police Chief or designees. The purpose of this review shall be to identify uniquely adverse issues such as curfew, loitering, vandalism, criminal activity, noise, or nuisance resulting from approval of the CUP. If such issues are identified, the CUP shall be presented to the Planning Commission for their consideration of conditions, modifications or revocation.
3. ☒ The activity level of the business shall be monitored by the Police Department to establish the level of police services used for the business. Should the level of police services demonstrate that the applicant has not controlled excessive, or unnecessary activity resulting in high use of police services then this Conditional Use Permit shall be reviewed for consideration of further conditions, modifications or revocation.
4. ☒ The quarterly gross sales of on-site alcoholic beverages shall be no more than 60% of the total gross sales of the business from the beginning of *September 2023 to the end of August 2024*. The quarterly gross sales of the on-site alcoholic beverages shall be no more than 45% of the total gross sales of the business from the beginning of September 2024 to the end of August 2025. After August 2025, the quarterly gross sales of on-site alcoholic beverages shall be no more than 35% of the total gross sales of the business. The licensee shall at all times maintain records which reflect separately the gross sales of on-site and off-site gross sales of alcoholic beverages of the licensed business. Said records shall be kept no less frequently than on a quarterly basis and shall be made available upon request.
5. ☒ The premises shall be maintained as a small beer manufacturer/restaurant and interior construction will remain consistent with plans submitted for review by the Planning Commission. No changes to the floor plans will occur unless a permit is issued by the Community Development Department.
6. ☒ No person in the establishment shall appear in such a manner that the genitals, pubic hair, pubic hair region, buttocks, anus, natal cleft, anal region, nipple or areola is exposed to public view or is not covered by an opaque covering.
7. ☒ The subject alcoholic beverage license shall not be exchanged for a public premises type license nor operated as a public premise.

8. ☐ The sale of beer and/or wine for consumption off the premises shall be prohibited.
9. ☒ No alcoholic beverages shall be consumed on any property adjacent to the licensed premises under the control of the license.
10. ☒ All on-sale alcohol shall be consumed on the subject site, within the defined dining areas. Signs shall be posted on all exits of the premises, which prohibit alcoholic beverages from leaving the confines of the premises. Alcohol for off-sale consumption shall be sold in sealed containers.
11. ☒ The premises shall be maintained as a small beer manufacturer/bona fide restaurant and shall provide a menu containing an assortment of foods sold.
12. ☒ The hours of operation shall be Monday – Sunday 11:00 am until 10:00 pm. These hours do not restrict employees from being on the premises before opening for preparations and deliveries or after close for clean-up. Clean-up may not be conducted by patrons.
13. ☒ At no time shall there be a fee for entrance/admittance into the premises.
14. ☒ Employees and/or contract security personnel shall not consume any alcoholic beverages prior to or during their work shift. Any and all security officers provided shall comply with all state and local ordinances regulating their services, including, without limitation, Chapter 11.5 of Division 3 of the California Business and Profession Code.
15. ☒ The applicant agrees to indemnify, hold harmless, and defend the City, its officers, agents, and employees from any and all liability or claims that may be brought against the City arising out of its approval of this permit, save and except that caused by City's active negligence.

ALCOHOL & FOOD SERVICE CONDITIONS:

16. ☒ At all times when the premises are open for business, the sale and service of alcoholic beverages shall be made only in conjunction with the sale of food.
17. ☒ Food service, with an available menu, shall be available until closing time on each day of operation.
18. ☒ Alcoholic beverages served for on-site consumption shall be served by a waiter/waitress only, and only to seated patrons at permitted tables or seating areas.
19. ☒ Alcoholic beverages shall be sold and served in containers, which are distinguishable from other non-alcoholic beverages sold at the premise or other establishment sharing the patio.
20. ☒ There shall be no bar or lounge area upon the licensed premises maintained for the sole purpose of the sale, service, or consumption of alcoholic beverages directly to patrons for consumption.
21. ☒ Alcoholic "samplers" served for on-site consumption will be served in the following quantities: samplers will consist of no more than 5 glasses containing either 2 or 3 ounces depending on alcohol content (ac). For a beer with more than 13% ac. the pour would be 2 ounces, and for beer with less than 13% ac. the pour would be 3 ounces.

22. ☒ Alcoholic "tasters" served for on-site consumption will be served in the following quantities depending on alcohol content (ac): For a beer with more than 13% ac. the pour would be 4 ounces. For a beer with 8% to 13% ac. the pour would be 8 ounces. For a beer with less than 8% ac. the pour would be 14 ounces.
23. ☒ There shall be no "Happy Hours" when alcoholic beverages are offered at a reduced rate. The Orange Police Department does not oppose to "Centro Orange" hosting a "Happy Hour," but will accommodate and allow the business to offer alcoholic beverages in combination with non-alcoholic beverages and food items at a reduced price Monday thru Thursday from 4pm to 6pm.
24. ☒ There should be no time when alcoholic beverages are sold at a ratio of two for one; no "stacking" of beverages, which means the serving of two alcoholic beverages at one time to the same customer; and no sales to an "empty chair", which means that each customer must be physically present at the time of the order of any alcoholic beverage.
25. ☒ There shall be no promotions encouraging intoxication or drinking contests.
26. ☒ There shall be no requirement to purchase a minimum number of drinks.
27. ☒ No alcoholic beverages shall be sold from any temporary locations on the premises such as ice tubs, barrels, or any other containers.
28. ☒ The petitioner shall not employ or permit any persons to solicit or encourage others, directly or indirectly, to buy them drinks in the licensed premises under any commission percentage salary or other profit.
29. ☐ The sale of beer or malt beverages in quantities of quarts, 22 ounces, 32 ounces, 40 ounces, or similar size containers is prohibited. Beer, malt beverages, and wine coolers in containers of 16 ounces or less cannot be sold by single containers, but must be sold in manufacturer pre-packaged multi-unit quantities.
30. ☐ The sale of beer and wine for off-site consumption shall be incidental to the operation of the store. No more than 15% of the gross floor area shall be dedicated to the sale of beer and wine.
31. ☒ No wine shall be sold with an alcoholic content greater than 15% by volume.
32. ☐ No wine coolers shall be sold in less than a four-pack quantity.
33. ☒ No sale of alcoholic beverage shall be made from a drive-up window.
34. ☐ No beer or wine advertising shall be located on motor fuel islands and no advertising for beer or wine shall be visible from outside the building.

PATIO CONDITIONS:

- 35. ☒ The patio shall be enclosed and any gates located on the patio shall remain closed during business hours. Signs shall be posted on patio gates indicating "No alcohol beyond this point". Sign shall be posted on the patio gate indicating "Emergency Exit Only".
- 36. ☒ The petitioner shall not employ or permit any persons to solicit or encourage others, directly or indirectly, to buy them drinks in the licensed premises under any commission percentage salary or other profit.
- 37. ☒ Patrons on the patio shall be seated by a host/hostess only, with no self-seating permitted.
- 38. ☒ Any music or amplified sound in the outdoor patio area shall not be audible beyond the premises, in such a manner as to disturb the peace, quiet, and comfort of neighboring occupants, or any reasonable person residing or working in the area.
- 39. ☒ An employee shall visually monitor the patio at all times to monitor alcohol.

SPECIAL EVENTS:

- 40. ☒ No portion of the premises shall be deemed to be "private" for the purposes of dispensing alcoholic beverages to selected patrons, where the licensee recognizes any form of membership cards, keys or passes which would entitle the holder entry or preferential admittance or exclusive use of any portion of the mentioned premises.
- 41. ☒ The use of a promoter (such as a night-club operator) or sub-leasing the premises to be used in conjunction with dancing and/or live entertainment is prohibited.
- 42. ☒ There shall be no live entertainment (including karaoke), disc jockey, amplified music, or dancing permitted on the premises at any time. Amplified music over a built-in system designed for background music shall be permitted so long as the music is not audible outside when doors are open.
- 43. ☒ There shall be no special promotional events held on the property, unless a written request for such is received and approved by the City of Orange Community Development Director and the Police Department's Vice Unit at least one week in advance of the event.

COIN OPERATED MACHINES:

- 44. ☒ There shall be no pool tables or coin-operated games maintained upon the premises at any time.
- 45. ☐ The business may utilize a token coin system to reduce the likelihood of theft and burglaries for U.S. currency in coin operated machines. Should the token system be implemented, the requirements for a burglary alarm system may be waived.

46. ☐ All coin change machines, dollar bill change machines, or token machines that accept and retain U.S. currency shall meet the following:

- A.) The machine is to be designed and constructed to be resistant to unauthorized forced entry attempts from any accessible side of the machine.
- B.) The machine is to be installed and secured to prevent its removal from the point of installation within the business.

SECURITY & EXTERIOR:

- 47. ☒ The parking lot of the premises shall be equipped with lighting of sufficient power to illuminate and make easily discernible the appearance and conduct of all persons on or about the parking lot.
- 48. ☒ Lighting in the parking area of the premises shall be directed, positioned and shielded in such a manner so as not to unreasonably illuminate the window area of nearby residences.
- 49. ☒ The owner shall install and maintain a closed circuit television system capable of readily identifying facial features, and stature of all patrons entering the establishment during hours of operation and monitoring the rear of the premises. The camera system shall keep a minimum 30 day library of events, which shall be available for downloading and inspection by the Orange Police Department.
- 50. ☒ Any music or amplified sound shall not be audible beyond the premises, in such as manner as to disturb the peace, quiet, and comfort of neighboring occupants, or any reasonable person residing or working in the area.
- 51. ☒ The petitioner(s) shall be responsible for maintaining free of litter the area adjacent to the premises over which he/she has control.
- 52. ☒ There shall be no exterior advertising of any kind or type, including advertising directed to the exterior from within, promoting or indicating the availability of alcoholic beverages. Interior displays of alcoholic beverages that are clearly visible to the exterior shall constitute a violation of this condition.
- 53. ☒ Exterior doors and windows, as well as the interior of the business, shall be protected by an approved alarm system, which shall detect an attempted entry or presence of people within the business during closing hours.
- 54. ☒ Uniformed security will be provided by the applicant on days/nights when special event broadcast(s) are being promoted. One security guard per 100 customers shall be present during these broadcasts/events.
- 55. ☒ Provide an interior night light to illuminate the interior, and maintain an unobstructed view through storefront windows to provide police patrol officers the ability to observe unlawful activity within the business.
- 56. ☒ The owner or manager of the licensed premises shall maintain on the premises a written security policy and procedures manual addressing at a minimum the following items: Handling

obviously intoxicated persons; establishing a reasonable ratio of employees to patrons, based upon activity level, in order to monitor beverage sales and patron behavior; handling patrons involved in fighting or arguing; handling loitering about the building and in the immediate adjacent area that is owned, leased, rented or used under agreement by the Licensee(s); verifying age/checking identification of patrons; warning patrons of reaching their drinking limit/potential intoxication and refusing to serve; calling the police regarding observed or reported criminal activity.


57. ☒ The applicant shall comply with all federal, state, municipal laws and / or ordinances. Any violations of these laws in connection with this use may be a cause for revocation of this permit.

TRAINING:

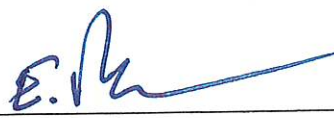
58. ☒ All employees of petitioner who sell or serve alcoholic beverage products shall be required to complete a training program in alcoholic beverage compliance, crime prevention techniques and the handling of violence. For new employees of petitioner, such training program must be completed within 30 days of the date of hire. The employees must provide the City of Orange Police Department, Vice Unit, a copy of completed Alcohol Management Program (AMP) certificate.

MISCELLANEOUS:

59. ☐ The business shall prohibit the admission of, or allow any person under the age to 18 years to remain upon the premises after the hour of 10:00 PM, unless accompanied by an adult.
60. ☒ Graffiti shall be removed from the exterior walls and windows of the premises within 72 hours of discovery
61. ☐ The business shall prohibit the admission of, or allow any person under the age of 18 years to remain upon the premise between the hours of 8:00 a.m. and 3:00 p.m. Monday and Friday, when Orange Unified School District (OUSD) has school in session, unless that person is accompanied by a parent or legal guardian. This condition shall apply to all school students, including those who attend schools other than those in OUSD.



Dan Adams
Chief of Police



Eric Rosauer
Captain, Investigative Services



Scott Trausch
Lieutenant,
Invest. Services



Chris Moten
Sergeant

BUSINESS ESTABLISHMENT ALCOHOL MANAGEMENT AND EDUCATION PROGRAM AGREEMENT

This Business Establishment Alcohol Management and Education Program Agreement (the "Agreement") is made and entered into as of Tuesday, **February 7th, 2023**, by and between the CITY OF ORANGE, a municipal corporation (the "City"), and **Pozzuoli Winery, Inc.**, a S-Type corporation (herein referred to as "Owner"), with reference to the following:

- A. Owner is the owner and operator of, or intends to own and operate, that certain alcohol retail establishment (as those terms are defined in Chapter 5.49 of the Orange Municipal Code) commonly known as **Centro Orange**, and located, or to be located, at **208 E. Chapman Avenue** (the "Premises") in the City of Orange, County of Orange, State of California.
- B. Owner has applied, or intends to apply, to the Department of Alcoholic Beverage Control of the State of California ("ABC") for a "Retailer's on-sale license" (as that term is defined under Chapter 1 of Division 9 of the Business and Professions Code of the State of California) to operate an alcohol retail establishment at the Premises; and
- C. The Owner has applied, or intends to apply, to the City for a conditional use permit under and pursuant to Section 17.30.030 of the Orange Municipal Code to authorize the sale of alcoholic beverage at the Premises; and
- D. No conditional use permit may be issued under and pursuant to Section 17.30.030 of the Orange Municipal Code to a person who applies to ABC for a Retailer's on-sale for an alcohol retail establishment without each such person having first sought and obtained from the City an approved Business Establishment Alcohol Management and Education Program pursuant to the provisions of Chapter 5.49 of the Orange Municipal Code; and
- E. Owner desires to ensure that the Premises are used or maintained in such a way as to encourage safe and responsible alcohol practice by consumers and to reduce alcohol-related problems and, accordingly, to enter into this Agreement in fulfillment of the requirement of Section 17.30.030 and Chapter 5.49 of the Orange Municipal Code;

NOW, THEREFORE, the parties hereby agree as follows:

1. Covenants, Conditions, and Restrictions. For favorable action on, and approval of, the Owner's application for a conditional use permit for the Premises, Owner hereby covenants that the Premises shall be used, occupied, and maintained subject to the following covenants, conditions, and restrictions, all of which are for the purpose of enhancing the attractiveness, usefulness, value, and desirability of the Premises, the surrounding property, and the public at large, and to minimize possible adverse effects on the public health, safety, peace, and general welfare.
 - a. Controls shall be established to maintain occupancy levels allowed by the City's Fire Department, and these Fire Department approved levels will not be exceeded.
 - b. Except in case of an emergency, the Owner shall not permit its patrons to enter or exit the Premises through any entrance/exit other than the primary entrance/exit, excluding entrances/exits from patio areas. Steps shall be taken by the Owner to discourage unauthorized exiting.
 - c. Aisles and hallways shall be kept clear in order to allow patrons to move freely about the Premises.
 - d. All patrons who appear under the age of thirty (30) shall be required to show some form of identification or they will not be served an alcoholic beverage. A sign indicating this policy shall be prominently posted in a place that is clearly visible to patrons. The size, format, form, placement, and language of the sign shall be determined by the Chief of Police (or designee). Only the following forms of identification will be acceptable:
 - Valid driver's license
 - Valid State identification card
 - Valid passport
 - Current military identification
 - US Government immigrant identification card

All forms of out-of-state identification shall be checked by the authorized representative of the Owner of the Premises in the Driver's License Guide. Upon presentment to the authorized representative of the Owner of the Premises, the patron's form of identification shall be removed from the patron's wallet or any plastic holder and inspected for any alterations through a closed visual inspection and/or use of a flashlight or "Retro-reflective viewer".

- e. Persons who appear obviously intoxicated shall not be admitted into the Premises.
- f. Patrons who appear obviously intoxicated shall not be served.
- g. There shall be no requirement to purchase a minimum number of alcoholic beverages to participate in any promotional activity or gain admittance to the Premises.
- h. There shall be no "stacking" of drinks by or for a single patron.
- i. When serving pitchers exceeding twenty-four (24) ounces of an alcoholic beverage, all patrons receiving such pitcher, as well as all patrons who will be consuming all or any portion of such pitcher, shall present an ID to the server if appearing to be under the age of thirty (30), if not previously checked at the entrance to the Premises.
- j. Oversized containers or pitchers containing in excess of twenty-four (24) ounces of an alcoholic drink will not be sold to a single patron for their sole consumption.
- k. Any patron who (1) fights or challenges another person to fight, (2) maliciously and willfully disturbs another person by loud or unreasoned noise, or (3) uses offensive words, which are inherently likely to provoke an immediate violent reaction, shall not be tolerated.
- l. An incident log shall be maintained at the Premises on a continual basis with at least one year of entries and be readily available for inspection by a police officer. The log is for recording any physical altercations, injuries, and objectionable conditions that constitute a nuisance occurring in, on, or at the Premises, including the immediately adjacent area that is owned, leased, or rented by the Owner. The log will indicate date, time, description of incident, and action taken. "Objectionable conditions that constitute a nuisance" means disturbance of the peace, public drunkenness, drinking in public, harassment of passersby, gambling, prostitution, loitering, public urination, lewd conduct, drug trafficking, or excessive loud noise.

- m. If contract security personnel are utilized in, on, or at the Premises they shall be properly licensed by the State of California, bureau of Security and Investigative Services.
- n. Security personnel required by the conditional use permit issued for the Premises shall be in a uniform or clothing, which is readily identifiable as a security person. They shall maintain order and enforce the establishment's no loitering policy, and shall take "reasonable steps" (as that term is defined in subparagraph (3) of Section 24200 of the California Business and Professions Code) to correct objectionable conditions that constitute a nuisance.
- o. Employees and contract security personnel shall not consume any alcoholic beverages during their work shift.
- p. Contract security services, proprietary security personnel, or personnel assuming the functions typically associated with security shall be familiar with establishment's written policy and procedures on ejecting patrons for cause.
- q. The Owner or manager of the Premises shall notify the Chief of Police (or designee) at least three (3) days in advance of a special promotion or special event scheduled at the Premises.
- r. The Owner or manager of the Premises shall not employ or use any person in the sale or service of alcoholic beverages in or upon the Premises while such person is unclothed pursuant to Section 143.2 and 143.3 of Title 4 of the California Code of Regulations.
- s. The Owner or manager of an alcohol retail establishment shall maintain at the Premises a file containing the names and dates of employment of every person who serves alcoholic beverages for consumption by patrons on the Premises and every manager, which file shall also include a copy of each such person's certificate of completion of a Responsible Beverage Service Training course. Upon request, said file shall be made available for review to a representative of the Police Department of the City of Orange.

- t. All management, supervisors, and lead personnel shall be familiar with the Business Establishment Alcohol Management and Education Program, as set forth in this Agreement, dating and signing the acknowledgment page in the program indicating they have read and understand the program.
- u. Handling obviously intoxicated patrons.
-Offer non-alcoholic drinks like water / coffee and offer something to eat. Do not serve alcohol to any intoxicated patron.
- v. Establishing a reasonable ratio of employees to patrons, based activity level in order to monitor beverage sales and patron behavior.
-1 employee to 10 patrons on an average business night. -2 employees to 10 patrons on busy nights.
- w. Establishing what types of containers, glassware, or similar method will be used to distinguish alcoholic beverages from non-alcoholic drinks.
-Wine will be served in stemless or stem glasses-Beer will be served in pints-Water & Non-Alcoholic Drinks will be served in tumbler style glasses.
- x. Handling patrons involved in fighting or arguing.
-Patrons that are physically fighting should be escorted out of the restaurant and the Police Dept. notified. Patrons in an argument should be told to take it outside so as to not disrupt other customers. If they refuse, the Police Dept. should be notified.
- y. Establishing procedures to handle loitering about the building and in the immediately adjacent area that is owned, leased, rented, or used under agreement by the Owner.
-Post a sign that states "No Loitering"-Notify someone loitering to politely move to another location-Notify Police Dept. If they refuse to stop loitering.
- z. Establishing hours of operation and hours in which alcoholic beverages may be served.

CAFE: 9am - 9pm Daily

RESTAURANT: 11:30am - 2pm + 4pm-9pm Daily (10pm on Weekends)

Alcohol served from 10am -- 9/10pm Daily

2. Conflict or Inconsistency

- a. To the extent that there is any conflict or inconsistency between the terms and conditions of the conditional use permit issued, or to be issued, for the Premises and the terms and conditions imposed by ABC for a Retailer's on-sale license for the Premises, the terms and conditions imposed by the City under the conditional use permit shall control and govern the rights and obligations of the Owner; provided, however, that nothing contained herein is intended to or shall operate to preempt any ABC rule or regulation and to the extent it is determined by an authorized representative of ABC that an ABC rule or regulation conflicts with a term or condition of the conditional use permit, the ABC rule or regulation in question shall govern and control.
 - b. Nothing contained in this Agreement shall be construed so as to require Owner to perform any act contrary to law, and whenever there is any conflict between any provision of this Agreement and any present or future statute, law, ordinance or regulation contrary to which the parties shall have no legal right to contract, the latter shall prevail, but in such event the provisions of this Agreement affected shall be curtailed and limited only to the extent necessary to bring it within the requirements of the law.
3. Amendment. The Owner may petition the City's Chief of Police not more frequently than once each year, commencing on the first anniversary of the approval of the conditional use permit, for modification, supplement or amendment to one or more of the policies and procedures established under and pursuant to this Agreement. The City's Chief of Police may, in his/her sole discretion, authorize and approve any modification, supplement, or amendment to the policies and procedures in response to said petition, which approval shall be in writing in the form of an amendment to this Agreement. Subsequent petitions for modifications, supplements, or amendments shall be filed, if at all, upon the anniversary of the date of the approval/disapproval from the City's Chief of Police of the Owner's petition.
- a. Governing Law. This Agreement shall be governed by the laws of the State of California.

IN WITNESS WHEREOF, the parties have executed this Agreement as of the day and year first set forth hereinabove.

"OWNER"

Pozzuoli Winery, Inc., A S-Type corporation

By: 

Printed Name: **Enrico David Pozzuoli**

Title: **President**

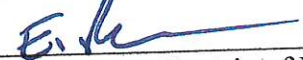
By: 


Printed Name: **Daniela Monica Pozzuoli**

Title: **Secretary**

"CITY"

CITY OF ORANGE, a municipal corporation

By:  8-23-23
Eric Rosauer, Captain of Investigations


SGT of Vice Unit
(Initial)

APPROVED AS TO FORM:

Senior Assistant City Attorney

Please fill out and provide the following information reference your application for a modification / new license.

Business Name: **Pozzuoli Winery Inc dba "Centro Orange"**

Business Location: **208 E Chapman Ave, Orange, CA 92866**

Date: **02-08-2023**

1. Names & DOB of all principals / owners.

Enrico D Pozzuoli 06-01-1963

Daniela M Pozzuoli 04-30-1965

2. Names of all managers:

Enrico D Pozzuoli

Daniela M Pozzuoli

Federica A Fierro

Alessandro E Pozzuoli

Marissa L Pozzuoli

Giulio D Pozzuoli

3. Name of business owner:

Enrico & Daniela Pozzuoli

4. Length of lease:

10yrs

5. Proposed days & hours of operation.

Café: 9am - 9pm Daily

Restaurant: 11:30am - 2pm + 4pm - 9pm Daily

6. Are you planning on having any live entertainment?

It would be limited to a single musician on a special event basis.

7. Do you plan on using a DJ, live band or karaoke?

No.

8. Do you plan on having any dancing?

No.

9. Do you plan on having any coin operated games? If so, how many?

No.

10. How is alcohol served? (For example: Sold at point of sale or served by wait staff? Please explain)

Alcohol (Beer & Wine) will be served primarily by trained waitstaff. We will sell our Canned Beer & Growlers for offsite sales as permitted by a 23 duplicate license at the point of sale.

11. How are patrons to be seated?

We will have a seat yourself area for the Café along the counter we are proposing, and the restaurant patrons will be seated either by a server or host.

12. Are you planning on having "happy hour"? (Drink or food offered at reduced prices or free)

Yes. We will have a Happy Hour Monday – Thursday from 4-6pm. We will discount appetizers & beer / wine by 15%.

13. Do you plan on hosting a special events at this location? If so, what type of events?
We will host family events up to 25 persons on a reservation basis only.

14. Do you plan on renting out or leasing this business to any third party or agents?
No.

15. Are you planning on having any private or V.I.P. rooms?
We would like to use the wine cellar in the basement as a proposed VIP room for up to 25 people on a reservation basis only. Based on Building Dept. Approval / Exiting requirements.

16. What other businesses that hold an ABC license are you involved with? If yes, please provide the names and addresses of these businesses.

Pozzuoli Winery Inc Holds Multiple Licenses:

-Pozzuoli Winery (02) 513173

-Archaic Craft Brewery and Centro (23) 546173

-Centro Storico (47)(58) 612782

-All in Good Standing

17. Do you plan on charging admission?
No.

18. Does the business have a patio area? If yes, are you planning on serving any alcoholic beverage on this patio?

The proposed location will have outdoor patios and we are planning on serving alcohol at those locations.

19. How are patrons seated and served alcohol on patio?
At tables & chairs by waitstaff only.

20. Will there be any amplified systems: television, sound, music, or paging system used in the patio area? (Explain in detail)

We will have some music speakers and 2-3 televisions mounted on the ceiling. We are a family restaurant...we will not blast loud music.

21. List all businesses and their addresses you have been connected to in the last five years as well as co-owners and co-workers.

Pozzuoli Winery Inc (Enrico & Daniela Pozzuoli – 100% owners)

405 El Camino Real, Tustin, CA 92780

Centro-Archaic Craft Brewery (Enrico & Daniela Pozzuoli – 100% owners)

140 E Main Street, Tustin, CA 92780

Storico Spaghetteria (Enrico & Daniela Pozzuoli – 100% owners)

405 El Camino Real, Tustin, CA 92780

City of Orange

2022 Part I Crime & Part II Arrest

Average # for all RD's - 66

RD	PART 1 Crime	PART 2 Arrests	TOTAL	% of Avg
61	164	281	445	574%
12	151	226	377	471%
51	78	253	331	402%
032E	73	203	276	318%
99	11	185	196	197%
077S	120	73	193	192%
035E	65	124	189	186%
013S	26	110	136	106%
071W	126	7	133	102%
045E	92	39	131	98%
022E	78	51	129	95%
022W	42	77	119	80%
43	76	41	117	77%
021W	71	37	108	64%
041E	79	24	103	56%
71	77	21	98	48%
87	55	43	98	48%
24	47	50	97	47%
33	48	49	97	47%
065E	41	51	92	39%
31	40	48	88	33%
044N	33	55	88	33%
11	50	38	88	33%
023W	38	49	87	32%
15	37	45	82	24%
041W	64	18	82	24%
027E	45	34	79	20%
017E	47	31	78	18%
045W	60	17	77	17%
077N	40	35	75	14%
013N	35	38	73	11%
032W	29	44	73	11%
016E	41	30	71	8%
047E	43	25	68	3%
036S	33	34	67	2%
057S	26	40	66	0%

023E	31	32	63	-5%
055E	28	35	63	-5%
055W	30	33	63	-5%
76	26	33	59	-11%
016W	38	18	56	-15%
054W	39	17	56	-15%
025E	28	25	53	-20%
46	35	16	51	-23%
065W	21	30	51	-23%
026S	23	27	50	-24%
035W	18	32	50	-24%
56	32	17	49	-26%
047W	34	13	47	-29%
034N	31	15	46	-30%
164	29	15	44	-33%
017W	26	18	44	-33%
026N	24	19	43	-35%
037E	25	14	39	-41%
025W	25	11	36	-45%
067N	15	18	33	-50%
117W	17	14	31	-53%
071E	20	10	30	-55%
067S	21	5	26	-61%
054E	13	11	24	-64%
036N	12	11	23	-65%
044S	10	13	23	-65%
127S	17	6	23	-65%
027W	15	7	22	-67%
134	17	4	21	-68%
137	18	3	21	-68%
66	11	9	20	-70%
084S	12	6	18	-73%
14	13	4	17	-74%
074S	13	4	17	-74%
117E	14	3	17	-74%
147	14	2	16	-76%
117N	6	10	16	-76%
064S	9	5	14	-79%
057N	10	3	13	-80%
174	11	0	11	-83%
071S	11	0	11	-83%
144	7	3	10	-85%
084N	8	1	9	-86%

97	7	1	8	-88%
124	7	1	8	-88%
034S	7	1	8	-88%
184	3	4	7	-89%
021E	5	2	7	-89%
94	4	2	6	-91%
114	4	2	6	-91%
127N	5	1	6	-91%
074N	3	2	5	-92%
38	1	3	4	-94%
064N	3	1	4	-94%
18	1	1	2	-97%
154	2	0	2	-97%
157	2	0	2	-97%
071N	1	1	2	-97%

RD 13N - ARRESTS

DR #	Violation	DATE	ADDRESS	RD
22-01-0521	23152 (A) DUI ALCOHOL	1/16/2022	1 Plaza Square	013N
22-05-0042	OMC 12.48.030(A) - Alcohol in Park	5/2/2022	1 Plaza Square	013N
22-07-0003	23152(B) DUI ALCOHOL/0.08 PERCENT	7/1/2022	1 PLAZA SQUARE	013N
22-07-0067	647 (F) DISORDERLY CONDUCT:ALCOHOL	7/3/2022	1 Plaza Square	013N
22-10-0901	11364(A) POSSESS UNLAWFUL PARAPHERNALIA	10/26/2022	101 S. Glassell Street	013N
22-10-0743	23152(B) DUI ALCOHOL/0.08 PERCENT	10/20/2022	130 N Lemon St	013N
22-08-0789	11350(A) POSSESS NARCOTIC CONTROLLED SUBSTANCE	8/25/2022	137 S. Glassell St	013N
22-09-0096	3056 VIOLATION PAROLE:FELONY	9/4/2022	161 S Orange St	013N
22-01-0991	647 (E) DISORDERLY CONDUCT:LODGE WITHOUT OWNERS	1/31/2022	161 S Orange St	013N
22-02-0532	11364 (A) POSSESS UNLAWFUL PARAPHERNALIA	2/18/2022	161 S Orange St	013N
22-03-0584	594(B)(1) VANDALISM (\$400 OR MORE)	3/16/2022	161 S Orange St	013N
22-02-0043	11550 (A) USE/UNDER INFLUENCE OF CONTROLLED SUBSTANCE	2/2/2022	161 S. Orange St.	013N
22-08-0747	369I(A) TRESPASS:RAILROAD PROPERTY	8/23/2022	194 N Atchison St	013N
22-04-0172	647(E) DISORDERLY CONDUCT:LODGE WITHOUT OWNERS	4/6/2022	20 Plaza Sq	013N
22-05-0885	647(E) DISORDERLY CONDUCT:LODGE WITHOUT OWNERS	5/27/2022	20 Plaza Sq	013N
22-04-0052	11377(A) POSSESS CONTROLLED SUBSTANCE	2/2/2022	205 S Glassell St	013N
22-01-0342	OMC 9.16.020 - Drinking in Public	1/11/2022	22 PLAZA SQUARE	013N
22-05-0618	3056 VIOLATION PAROLE:FELONY	5/18/2022	22 Plaza Square	013N
22-04-0175	602(M) TRESPASS:OCCUPY PROPERTY WITHOUT CONSENT	4/6/2022	291 S Shaffer St	013N
22-09-0174	148.9(A) GIVE FALSE ID TO PO	12/3/4533	300 E Chapman Ave	013N
22-05-0156	647(A) SOLICIT LEWD ACT IN PUBLIC	5/5/2022	304 E. ALMOND	013N
22-10-0695	166(C)(1) CONTEMPT OF COURT:VIOLATE PROTECTIVE ORDER/ETC	10/19/2022	365 S Grand St	013N
22-01-0400	422 THREATEN CRIME W/INTENT TO TERRORIZE	1/13/2022	378 S Orange St	013N
22-05-0075	11377(A) POSSESS CONTROLLED SUBSTANCE	5/3/2022	436 S Orange St	013N
22-08-0894	11377(A) POSSESS CONTROLLED SUBSTANCE	8/28/2022	481 S Glassell St	013N
22-08-0754	69(A) OBSTRUCT/RESIST EXEC OFCR	8/23/2022	481 S. Glassell St	013N
22-01-0329	11350 (A) POSSESS NARCOTIC CONTROLLED SUBSTANCE	1/11/2022	546 E. Chalyrn Cir	013N

ABC Licenses - Census 759.02

License Number	Status	License Type	Orig. Iss. Date	Expir. Date	Premises Addr.	Business Name
15975	ACTIVE	58	8/18/1960	5/31/2024	143 & 145 S LEMON ST, ORANGE, CA 92666-6214 Census Tract: 0759.02	AMERICAN LEGION POST 132
15975	ACTIVE	52	8/18/1960	5/31/2024	143 & 145 S LEMON ST, ORANGE, CA 92666-6214 Census Tract: 0759.02	AMERICAN LEGION POST 132
194636	ACTIVE	41	11/21/1986	6/30/2024	36 PLAZA SQ, ORANGE, CA 92866 Census Tract: 0759.02	FELIX CONTINENTAL CAFE
431169	ACTIVE	58	7/3/2006	6/30/2024	141 S GLASSELL ST, ORANGE, CA 92866-1421 Census Tract: 0759.02	GABBIS MEXICAN KITCHEN
431169	ACTIVE	47	7/3/2006	6/30/2024	141 S GLASSELL ST, ORANGE, CA 92866-1421 Census Tract: 0759.02	GABBIS MEXICAN KITCHEN
470049	ACTIVE	21	1/1/1994	10/31/2023	481 S GLASSELL ST, ORANGE, CA 92866-1905 Census Tract: 0759.02	K & B MARKET

480590	ACTIVE	58	2/18/2010	9/30/2024	100-108 S GLASSELL ST, ORANGE, CA 92866-1422Census Tract: 0759.02	FRANCOLI GOURMET
480590	ACTIVE	21	2/18/2010	2/29/2024	100-108 S GLASSELL ST, ORANGE, CA 92866-1422Census Tract: 0759.02	FRANCOLI GOURMET
480590	ACTIVE	47	2/18/2010	9/30/2024	100-108 S GLASSELL ST, ORANGE, CA 92866-1422Census Tract: 0759.02	FRANCOLI GOURMET

482597	ACTIVE	58	11/3/2009	10/31/2023	190 S GLASSELL ST, STE C&D, ORANGE, CA 92866-1479Census Tract: 0759.02	HAVEN CRAFT KITCHEN & BAR
482597	ACTIVE	47	11/3/2009	10/31/2023	190 S GLASSELL ST, STE C&D, ORANGE, CA 92866-1479Census Tract: 0759.02	HAVEN CRAFT KITCHEN & BAR

509836	ACTIVE	47	6/7/2011	5/31/2024	182 S ORANGE ST, ORANGE, CA 92866-1424Census Tract: 0759.02	AVILAS EL RANCHITO MEXICAN RESTAURANT
513703	ACTIVE	47	2/2/2012	5/31/2024	234 W CHAPMAN AVE, ORANGE, CA 92866-1304Census Tract: 0759.02	WAHOOS FISH TACO

556012	ACTIVE	41	8/3/2015	7/31/2023	101 S GLASSELL ST, ORANGE, CA 92866- 1421 Census Tract: 0759.02	BLAZE PIZZA
579451	ACTIVE	41	5/24/2017	4/30/2024	2757 N GRAND AVE, SANTA ANA, CA 92705-8751 Census Tract: 0759.02	BUCCANEER PIZZA
589265	ACTIVE	41	2/28/2019	1/31/2024	240 W CHAPMAN AVE, STE 100, ORANGE, CA 92866-1304 Census Tract: 0759.02	TACO STAND 100% MEXICAN GRILL, THE
591459	ACTIVE	47	1/16/2019	12/31/2023	240 W CHAPMAN AVE, STE 101, ORANGE, CA 92866-1304 Census Tract: 0759.02	SNOOZE AN AM EATERY
593961	ACTIVE	41	12/21/2018	11/30/2023	100 W CHAPMAN AVE, ORANGE, CA 92866-1405 Census Tract: 0759.02	URTH CAFE
610562	ACTIVE	41	8/12/2020	7/31/2024	10 PLAZA SQ, STE 101, ORANGE, CA 92866-1411 Census Tract: 0759.02	BUTATON
615035	ACTIVE	41	5/24/2021	4/30/2024	111 S GLASSELL ST, ORANGE, CA 92866 Census Tract: 0759.02	TABU SHABU
615452	ACTIVE	20	4/17/2020	3/31/2024	684 S GLASSELL ST, ORANGE, CA 92866- 3019 Census Tract: 0759.02	CADMART

615495	ACTIVE	41	5/10/2021	4/30/2024	109 S GLASSELL ST, ORANGE, CA 92866- 1421 Census Tract: 0759.02	O SEA
622360	ACTIVE	41	1/19/2021	12/31/2023	136 S GLASSELL ST, ORANGE, CA 92866- 1422 Census Tract: 0759.02	CAFE ZOCALO LLC
623232	ACTIVE	47	3/24/2021	2/29/2024	118 W CHAPMAN AVE, ORANGE, CA 92866-1405 Census Tract: 0759.02	BOSSCAT KITCHEN
628725	ACTIVE	41	9/23/2021	8/31/2024	240 W CHAPMAN AVE, STE 102, ORANGE, CA 92866-1316 Census Tract: 0759.02	WAZABI SUSHI

639447	ACTIVE	47	9/19/2022	8/31/2023	116-120 E CHAPMAN AVE, ORANGE, CA 92866-1402 Census Tract: 0759.02	HECTORS ON THE CIRCLE
639447	ACTIVE	68	9/19/2022	8/31/2023	116-120 E CHAPMAN AVE, ORANGE, CA 92866-1402 Census Tract: 0759.02	HECTORS ON THE CIRCLE
639899	ACTIVE	41	10/6/2022	9/30/2023	238 W CHAPMAN AVE, STE 100, ORANGE, CA 92866-1304 Census Tract: 0759.02	OJAI BURGER
644135	ACTIVE	47	3/28/2023	2/29/2024	204 W CHAPMAN AVE, ORANGE, CA 92866-1304 Census Tract: 0759.02	FINNEYS CRAFTHOUSE & KITCHEN



- Active
- ▲ Pending
- ★ Proposed

TABULATIONS

areas existing / proposed	
EXISTING GROUND FLOOR AREA	2,002.00 S.F.
PROPOSED GROUND FLOOR AREA (excluding openings)	1,892.00 S.F.
EXISTING BASEMENT FLOOR AREA	1,833.00 S.F.
PROPOSED BASEMENT FLOOR AREA	1,356.00 S.F.
TOTAL EXISTING FLOOR AREA	3,835.00 S.F.
TOTAL PROPOSED FLOOR AREA (ground flr & basement)	3,248.00 S.F.

PROPOSED REAR COVERED PATIO AREA	307.00 S.F.
PROPOSED UNCOVERED PATIO AREA	473.00 S.F.
USABLE GROUND FLOOR AREA	1,805.00 S.F.
USABLE BASEMENT FLOOR AREA	1,298.00 S.F.

minimum plumbing facilities / fixtures (Table 422.1 CPC)			
USE	USABLE SIZE	OCCUPANCY LOAD FACTOR	OCCUPANTS
SEATING AREA (1st flr + outdoor)	665.0 S.F.	30	22.1
SEATING AREA (basement)	279.0 S.F.	30	9.3
PUBLIC / MISC AREA	700.0 S.F.	200	3.5
KITCHEN AREA	658.0 S.F.	50	13.1
STORAGE AREA	277.0 S.F.	5000	0.1
TOTAL APPLICABLE AREAS	2579.0 S.F.		48.1
EXCLUDED AREAS (stairs, halls, toilet rooms, fixed equip & mech areas)(CPC 22 / table A)	724.0 S.F.		
TOTAL AREA / OCCUPANTS	3,303.0 S.F.		48.1

A-2 OCCUPANCY			
TOTAL FIXTURES REQUIRED	TOILET	LAVATORY	URINAL
MEN 1-50 OCCUPANTS	1	1	1
WOMEN 26-50 OCCUPANTS	2	1	N/A
TOTAL	3	2	1
TOTAL FIXTURES PROVIDED	3	3	1
(< 50 OCCUPANTS - (3) Unisex Single-Accommodations Provided w/ 1 Urinal)			

VICINITY MAP



SHEET INDEX

cover sheet / existing	
CS.1	PROJECT INFORMATION / OVERALL SITE PLAN
CS.2	OCCUPANCY ANALYSIS / EXITING PLANS
EX1.0	EXISTING SITE PLAN
EX2.0	EXISTING GROUND FLOOR & BASEMENT FLOOR PLANS
EX2.1	EXISTING STORAGE PLAN / ROOF PLAN / EXT. ELEVATIONS
architectural	
A1.0	ENLARGED SITE PLAN / HANDICAP ACCESS / DRAINAGE
A1.1	DEMOLITION FLOOR PLAN
A2.0	GROUND FLOOR PLAN / BASEMENT FLOOR PLAN
A2.1	NEW PATIO FLOOR PLAN / NEW ROOF PLAN
A2.2	REFLECTED CEILING PLAN / LIGHTING LAYOUT
A2.3	REFLECTED CEILING PLAN / LIGHTING LAYOUT (PATIO)
A3.0	EXTERIOR STOREFRONT ELEVATIONS / SIGNAGE
A3.1	BUILDING SECTIONS / INTERIOR ELEVATIONS
A4.0	GROUND / BASEMENT FLOOR EQUIPMENT PLANS / LEGEND
A4.1	GROUND / BASEMENT FLOOR FINISH PLANS / SCHEDULES
A4.2	INTERIOR ELEVATIONS (GROUND FLOOR)
A4.3	INTERIOR ELEVATIONS (BASEMENT)
A4.4	ACCESSIBLE RESTROOMS ELEVATIONS & DETAILS
A5.0	ARCHITECTURAL DETAILS
A5.1	ARCHITECTURAL DETAILS CONT.
A5.2	PROJECT IMAGERY

CONSULTANTS

architect	structural engineer
ENRICO POZZUOLI	YAGHI ENGINEERS
11633 McDougall	112 E. CHAPMAN AVE
TUSTIN, CA 92782	ORANGE, CA 92866
(714) 915-7450	(714) 270-4397
CONTACT: ENRICO POZZUOLI	CONTACT: CHUCK YAGHI
MEP engineering	
FOSTER DESIGN GROUP	
14471 CHAMBERS RD #104	
TUSTIN, CA 92780	
(949) 253-9636	
CONTACT:	

SCOPE OF WORK

- REVITALIZE FRONT & BACK STOREFRONT FACADES
- REMOVE DILAPIDATED SHED ROOF & CONSTRUCTION ON SOUTH SIDE
- NEW RESTAURANT / CAFE TENANT IMPROVEMENT
- NEW WOOD FRAME OPERABLE WINDOWS AT EXISTING STOREFRONT
- NEW COVERED OUTDOOR DINING AREA ON SOUTH SIDE
- NEW OPEN PATIO AREA & GAS FIRE PIT WITHIN 16' EASEMENT AREA
- NEW ADA ACCESSIBLE RESTROOMS & ENTRY ACCESS
- NEW WINE & BEER TASTING ROOM IN BASEMENT
- ACCESSIBILITY TO BASEMENT

OPERATIONS

- WILL OPERATE UNDER A 23-DUPLICATE LICENSE (MICRO BREWERY)
- FULL SERVICE RESTAURANT & CAFE (FAMILY-FRIENDLY ENVIRONMENT)
- ON-SITE BEER TASTING + CAN & GROWLER SALES (OFF-SITE)
- ON-SITE BEER & WINE AS PERMITTED ON A 23 ABC LICENSE

HOURS
CAFE 8am - 9pm DAILY
RESTAURANT 11:30am - 2pm + 4pm - 9/10pm DAILY

PROJECT INFO.

project tenant	land owner
POZZUOLI WINERY, INC. dba Centro Orange 405 EL CAMINO REAL TUSTIN, CA 92780 714.915.7450 enrico@pozzuoliwinery.com CONTACT: ENRICO POZZUOLI	THE RICCI FAMILY TRUST 606 E CHAPMAN AVENUE STE 100 ORANGE, CA 92866 714.633.3600 CONTACT: AL RICCI
project address	lot area
208 E CHAPMAN AVENUE ORANGE, CA 92866	3,041 s.f.
legal description	APN: 390 - 382 - 02
LOT 12 IN BLOCK "E" OF THE TOWN OF ORANGE, COUNTY OF ORANGE, STATE OF CALIFORNIA ON MAP IN BOOK 2, PAGES 630 AND 631.	
governing code	
THIS PROJECT SHALL COMPLY WITH THE 2022 CBC, 2022 CMC, 2022 CPC, 2022 CEC & 2022 CALIFORNIA ENERGY CODE, CITY MUNICIPAL CODE, 2022 CHBC.	
zoning	
OTMU-15S (HISTORICAL DISTRICT)	
occupancy & use	
GROUP A-2 (RESTAURANT <100 OCCUPANTS) (FIRST FLOOR & BASEMENT)	
construction type / # of stories	
TYPE V-B (SPRINKLERED) / (ONE STORY w/ BASEMENT)	

design review



22002 JOB NUMBER



CENTRO OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

PROJECT TENANT
Pozzuoli Winery Inc.
405 El Camino Real
Tustin, CA 92780
714-915-7450
Contact: Enrico Pozzuoli
APN: 390-382-02

SUBMITTALS
02-07-23 design review
06-01-23 staff review
11-18-23 design review hearing
11-06-23 CUP hearing

REVISIONS

ALL IDEAS, DESIGNS, AND PLANS REPRESENTED BY THIS DRAWING ARE THE EXCLUSIVE PROPERTY OF ENRICO DAVID POZZUOLI ARCHITECT, AND SHALL NOT BE REPRODUCED IN WHOLE OR IN PART WITHOUT THE EXPRESS PRIOR WRITTEN PERMISSION OF SAID ARCHITECT. ANY UNAUTHORIZED REUSE OF THESE PLANS OTHER THAN THE PROJECT AND LOCATION SHOWN IS PROHIBITED.

SCALE DRAWN BY

edp

SHEET TITLE

cover sheet
project information
overall site plan

SHEET NUMBER

CS.1

DATE

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.

SEE SHEET A1.0 FOR DETAILED SITE PLAN

1/16" = 1'-0"

[illegible]

The image displays two architectural floor plans of a restaurant, oriented vertically. The left plan shows a layout with a large greyed-out area at the top, a bar area, and various seating zones. Dimensions 13'-4" and 55'-2" are indicated. The right plan shows a more detailed layout with a long bar, multiple seating areas, and a staircase. Both plans include 'EXIT' signs and dashed lines indicating circulation paths.

Architectural floor plan of the second floor, showing two main sections with various rooms and dimensions.

Left Section:

- non-habitable
- underfloor space
- 23'-7"
- 7'-2"
- 16'-5"
- 19'-0"
- 9'-7 1/2"
- 10'-0"
- STORAGE 167.0
- FOOD PREP 161.0
- 8'-7"
- COLD 86.0
- WINE/BEER 59.0
- TASTING 279.0
- OFFICE
- RESTROOM
- MECH 55.0
- LIFT 55.0
- 7'-2"
- 9'-6"
- 66'-6" L.F. TRAVEL DISTANCE FOR FIRE DEPT.

Right Section:

- 10'-0"
- 10'-1"
- ENTRY
- SEATING 63.0
- 1'-11 1/2"
- 3'-11"
- 2'-8"
- 0'-4"
- 4'-7"
- 11'-2"
- 6'-5"
- 18'-9"
- 12'-2 1/2"
- 12'-11"
- 6'-11"
- SEATING 447.0
- 0'-3"
- 1'-0"
- OPEN TO B/LW
- 9'-8 1/2"
- KITCHEN 118.0
- 1'-5"
- 11'-6 1/2"
- KITCHEN 540.0
- RESTROOM
- RESTROOM
- ENTRY
- LIFT
- STORAGE 500.0
- OUTDOOR SEATING 157.0

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.



Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

PROJECT TENANT
Pozzuoli Winery Inc.
405 El Camino Real
Tustin, CA 92780
714-915-7450
Contact: Enrico Pozzuoli
APN: 390-382-02

SUBMITTALS	
02-07-23	design review
06-01-23	staff review
11-18-23	design review hearing
11-06-23	CUP hearing

REVISIONS		
1		
2		
3		
4		
5		
6		

ALL IDEAS, DESIGNS, AND PLANS REPRESENTED BY THIS
DRAWING ARE THE EXCLUSIVE PROPERTY OF ENRICO
DAVID POZZUOLI ARCHITECT, AND SHALL NOT BE REPRODUCED
IN WHOLE OR IN PART WITHOUT THE EXPRESS PRIOR
WRITTEN PERMISSION OF SAID ARCHITECT, ANY UN-
AUTHORIZED REUSE OF THESE PLANS OTHER THAN
THE PROJECT AND LOCATION SHOWN IS PROHIBITED.

SCALE _____ DRAWN BY _____

edp

SHEET TITLE

cover sheet
occupancy analysis
exiting plan

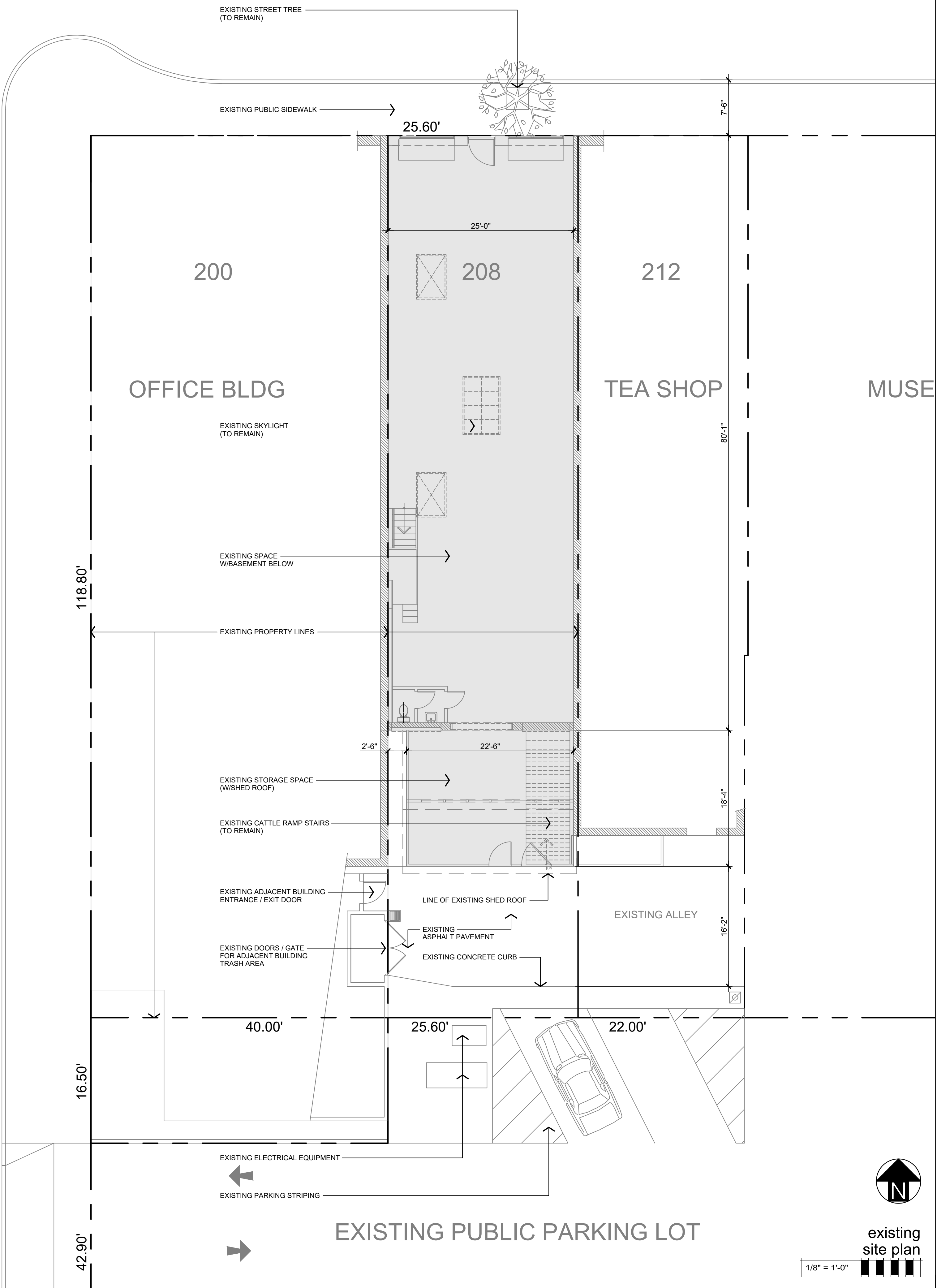
SHEET NUMBER

CS.2

DATE _____

CHAPMAN AVENUE

ORANGE STREET



ecda

STUDIO

405 El Camino Real
Tustin, CA 92780
Voice 714.730.5450
www.edpastudio.com

LICENSED ARCHITECT

ENRICO DAVID POZZUOLI

No. C 22734

06-30-25

RENEWAL DATE

STATE OF CALIFORNIA

22002

JOB NUMBER



CENTRO

OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

+

PROJECT TENANT

Pozzuoli Winery Inc.

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714-915-7450
Contact: Enrico Pozzuoli
APN: 390-382-02

SUBMITTALS		
02-07-23		design review
06-01-23		staff review
11-18-23		design review hearing
11-06-23		CUP hearing

REVISIONS		
1		
2		
3		
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6		

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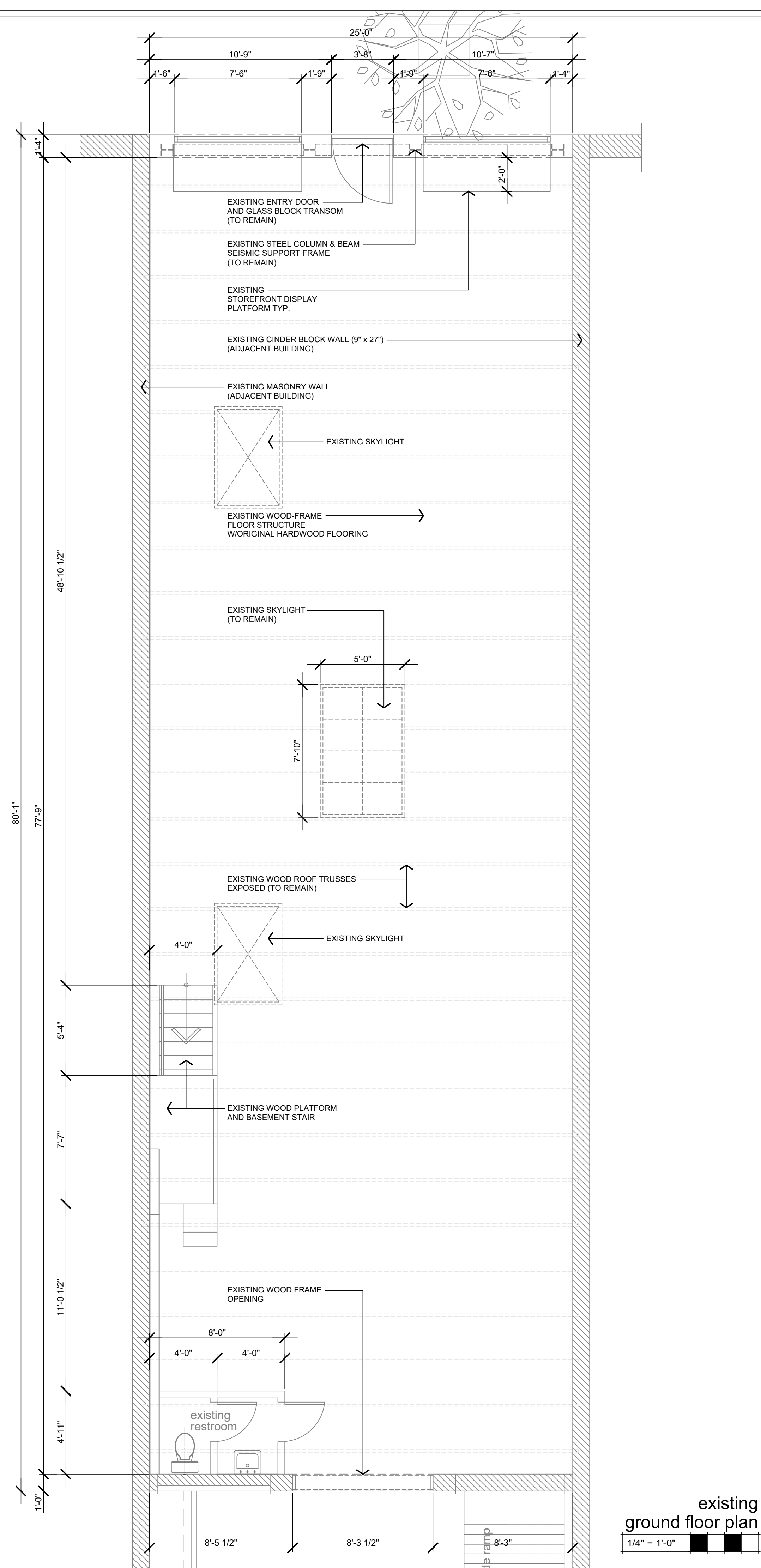
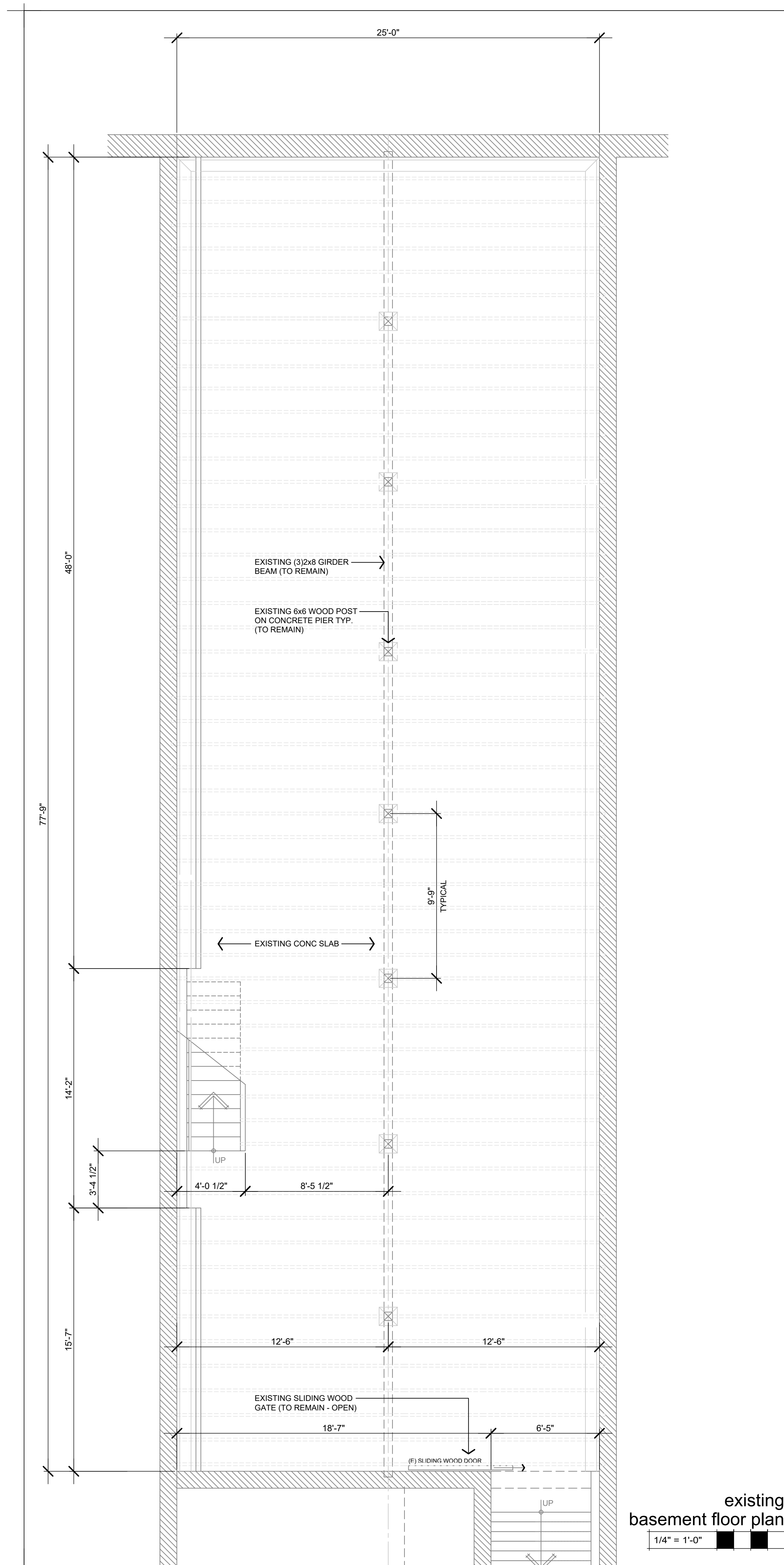
SCALE	DRAWN BY
	edp
SHEET TITLE	
EXISTING site plan	
SHEET NUMBER	
EX1.0	
DATE	

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.

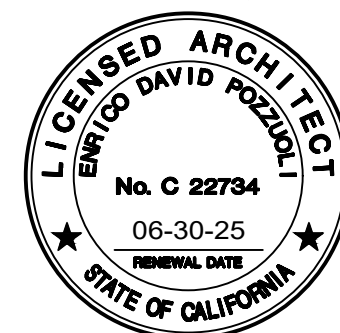


existing
site plan

1/8" = 1'-0"

[illegible]

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22002

JOB NUMBER



CENTRO
OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

PROJECT TENANT

Pozzuoli Winery Inc.

405 El Camino Real

Tustin, CA 92780

714-915--7450

Contact: Enrico Pozzuoli

APN: 390-382-02

SUBMITTALS	
02-07-23	design review
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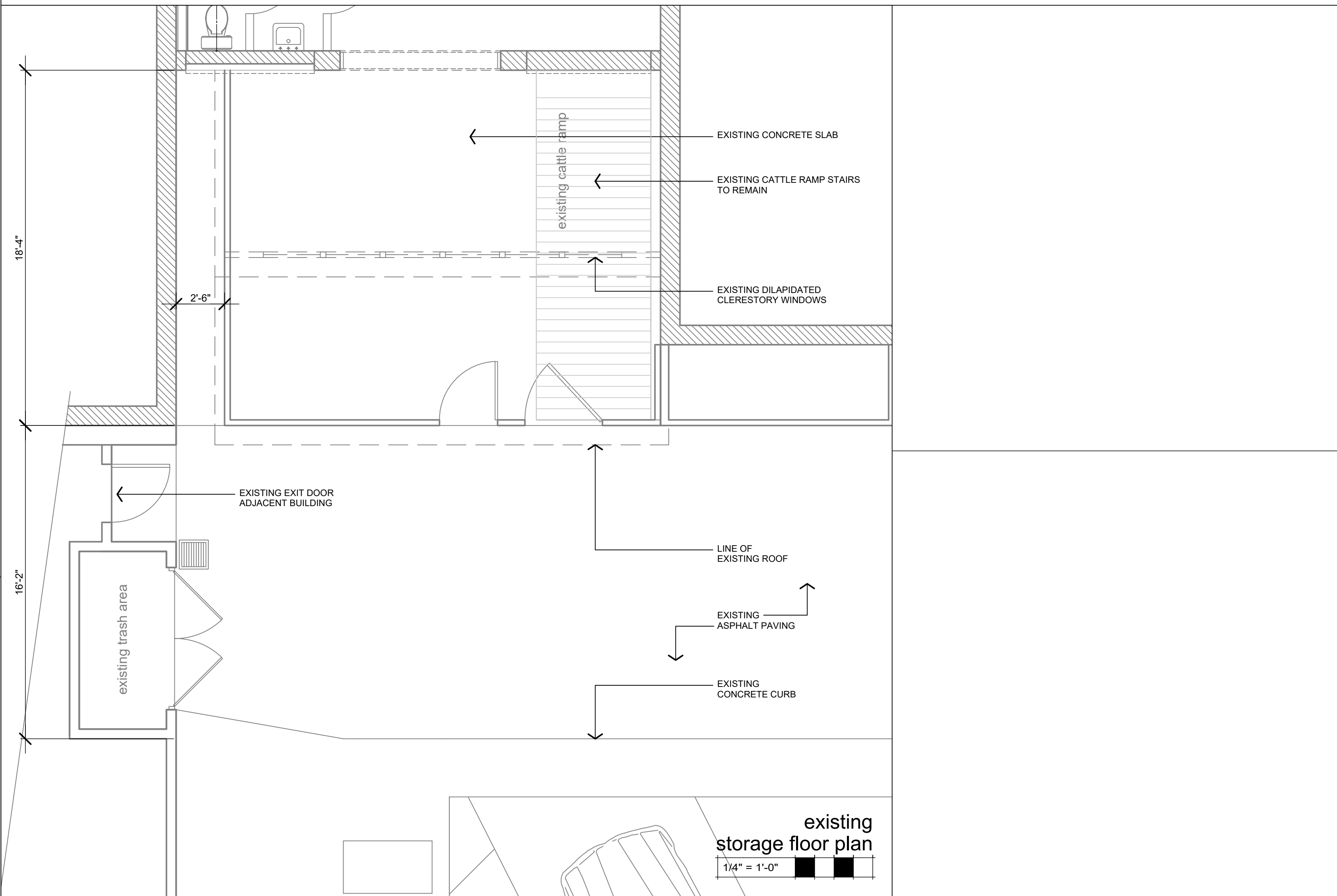
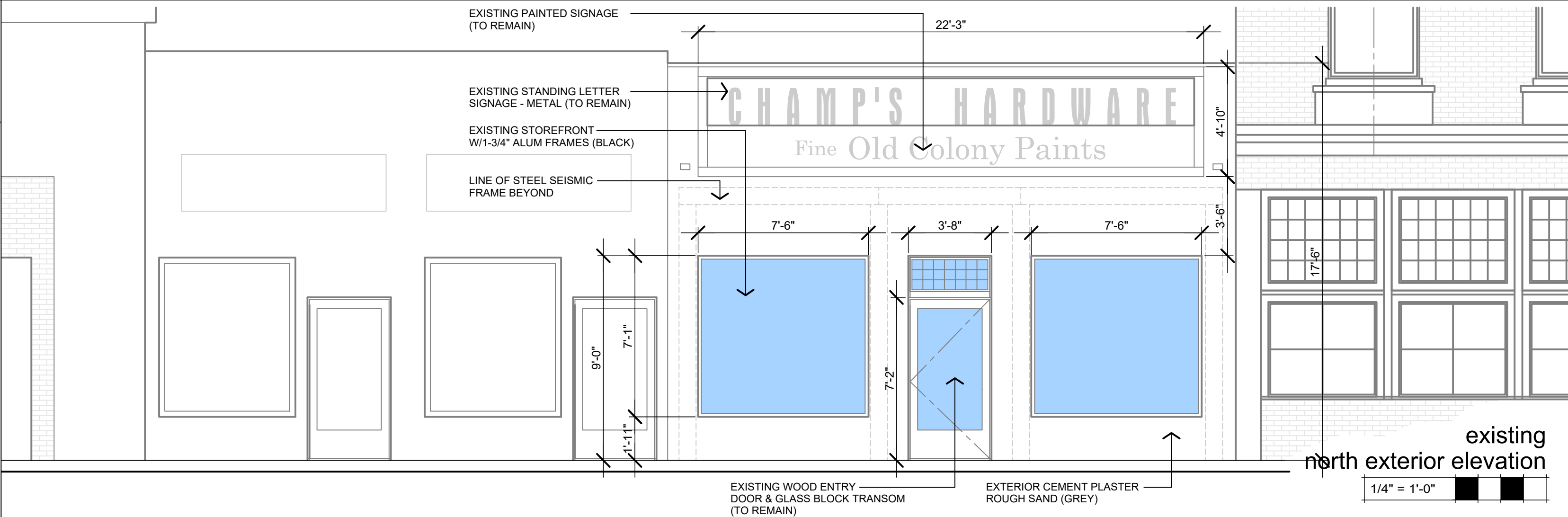
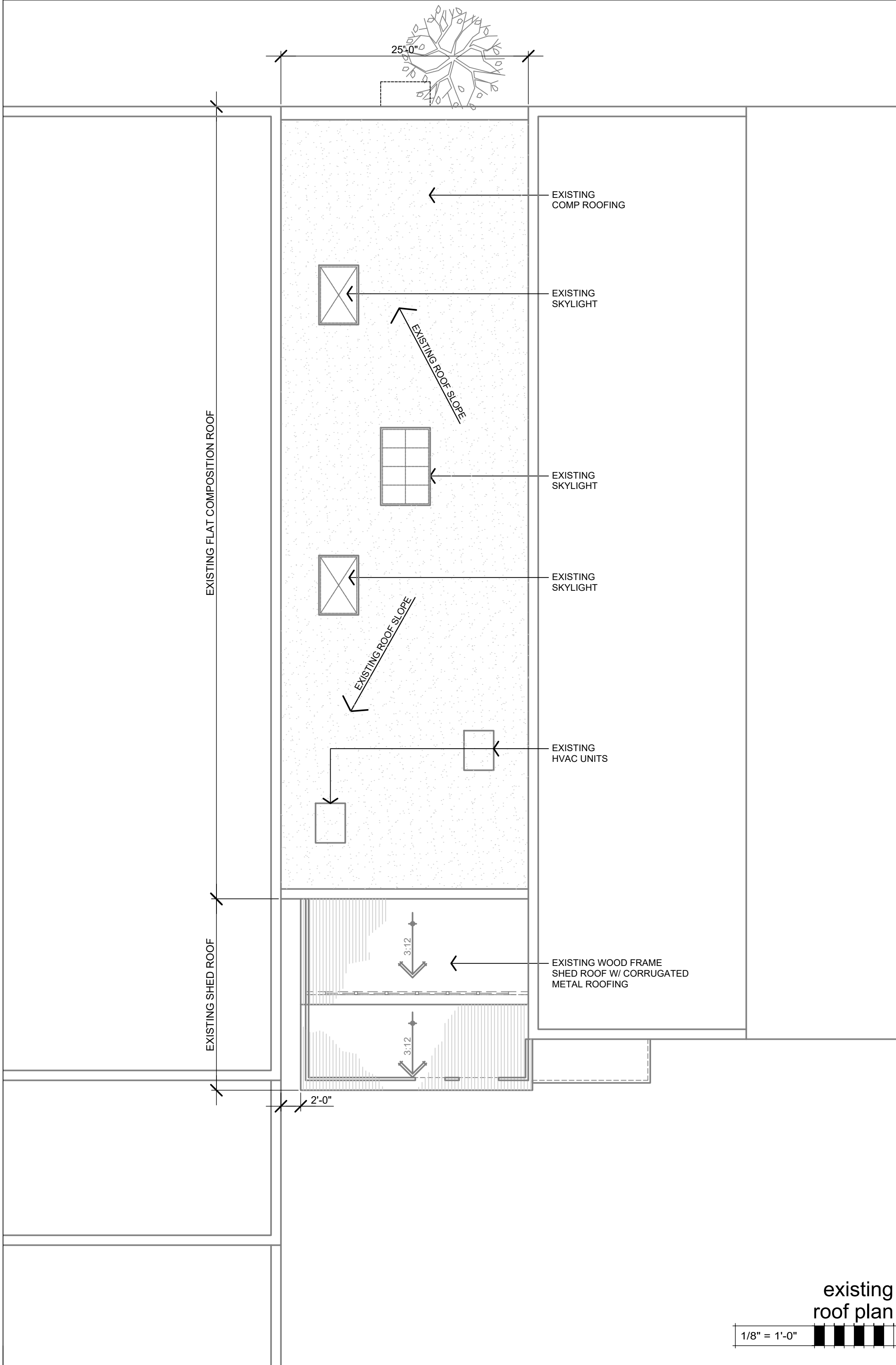
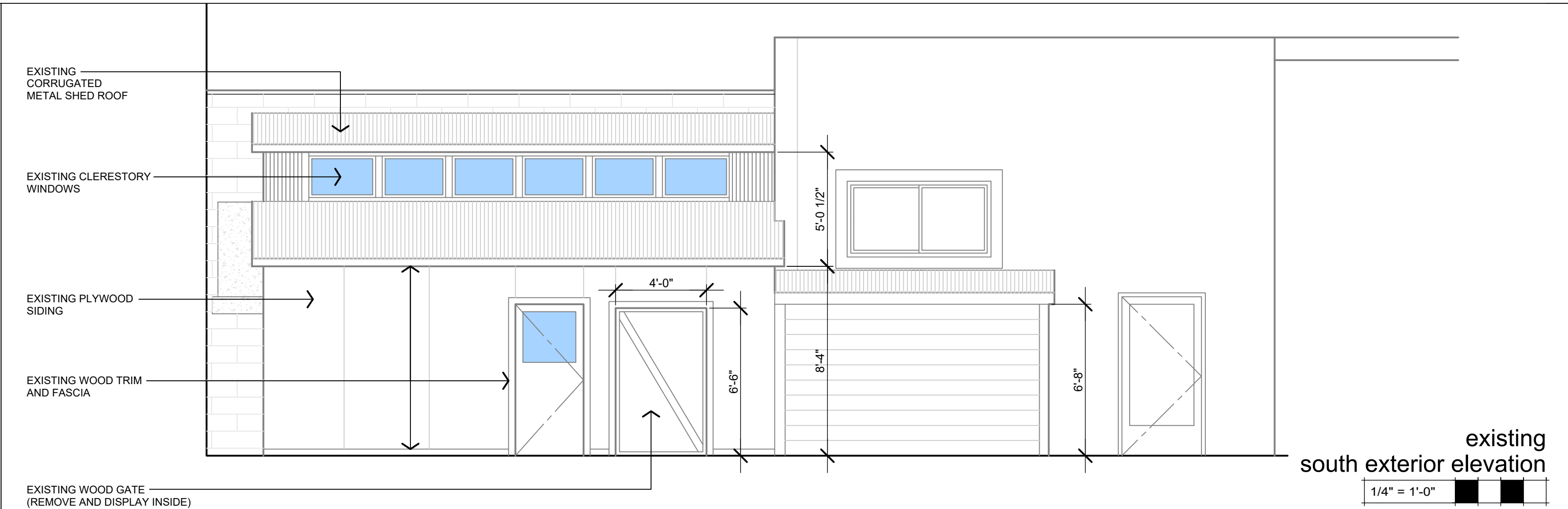
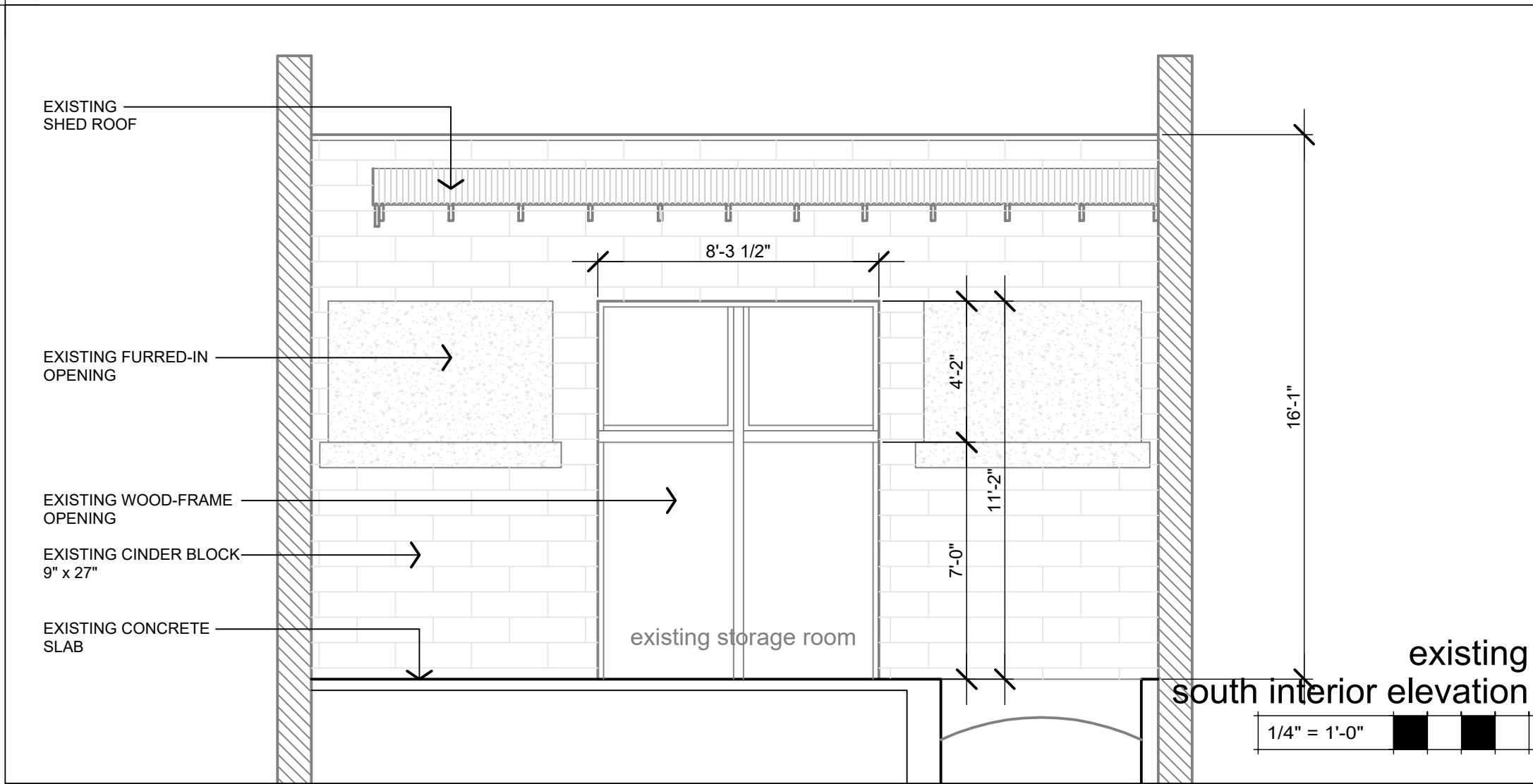
SHEET TITLE

EXISTING
ground floor plan
basement floor plan

SHEET NUMBER

EX2.0

DATE _____



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SCALE

DRAWN BY

edp

SHEET TITLE

EXISTING storage floor plan roof plan exterior elevations

SHEET NUMBER

EX2.1

DATE

CHAPMAN AVENUE

PROJECT SITE

200

208

OFFICE BLDG

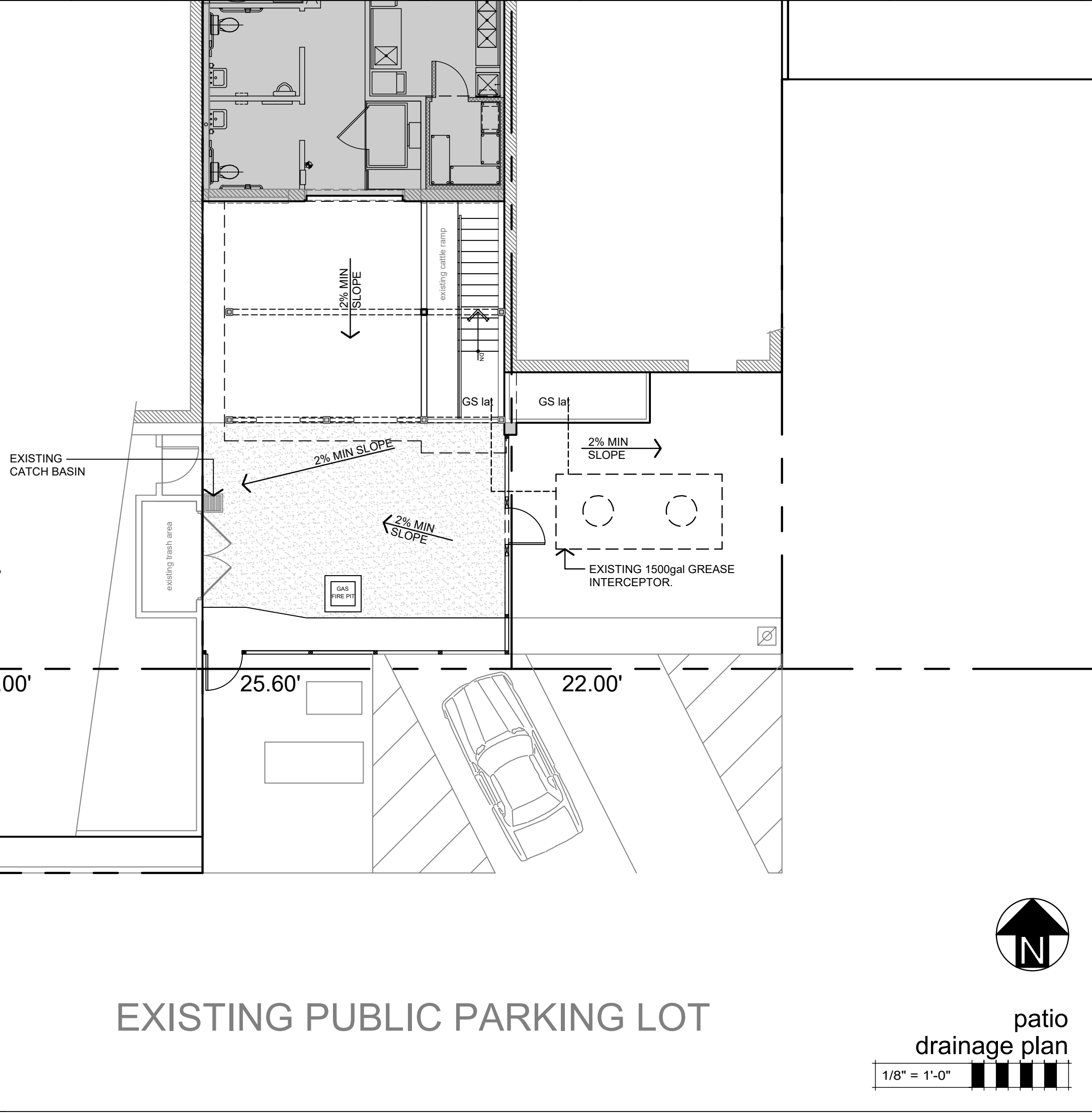
REET

119'

25.60'

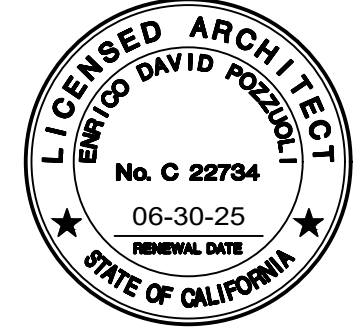
(E) FIRE HYDRANT

N



Architectural site plan for a building renovation project. The plan shows a central building labeled "CENTRO" with various interior spaces like "OFFICE BLDG", "TEA SHOP", and "MUSE". It includes dimensions for the building and surrounding areas, such as "25.60'" and "118.80'". Key features include a "NEW OUTDOOR PATIO", "RESTAURANT ENTRY / EXIT", "EXISTING PARKING STALLS TO REMAIN", and "EXISTING PUBLIC PARKING LOT". A north arrow and a scale bar (1/8" = 1'-0") are located in the bottom right corner.

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SCALE _____ DRAWN BY _____

edp

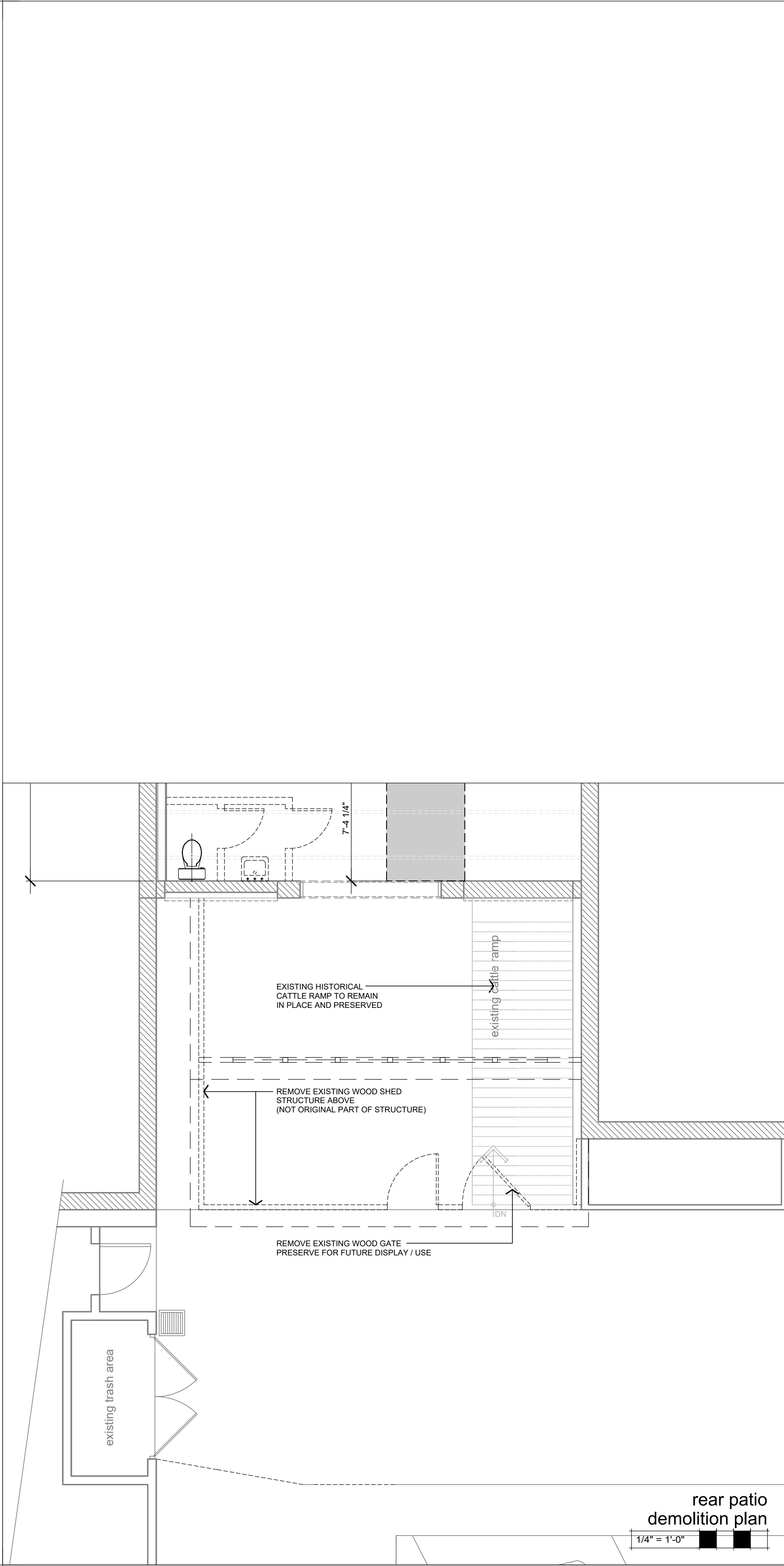
SHEET TITLE

enlarged site plan
handicap access plan
patio drainage plan

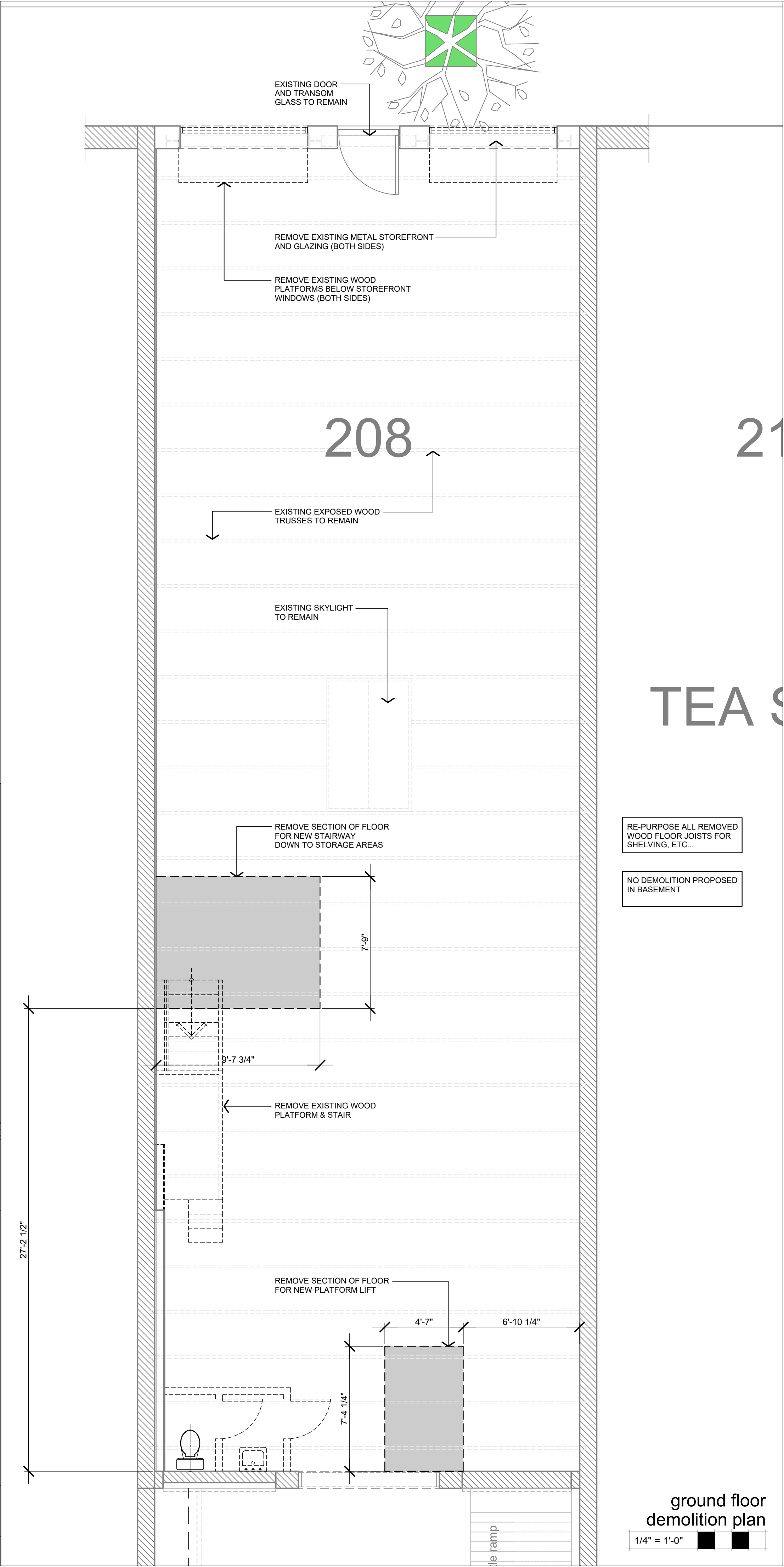
SHEET NUMBER

A1.0

DATE _____




rear patio
demolition plan



ground floor
demolition plan


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22002



ICON

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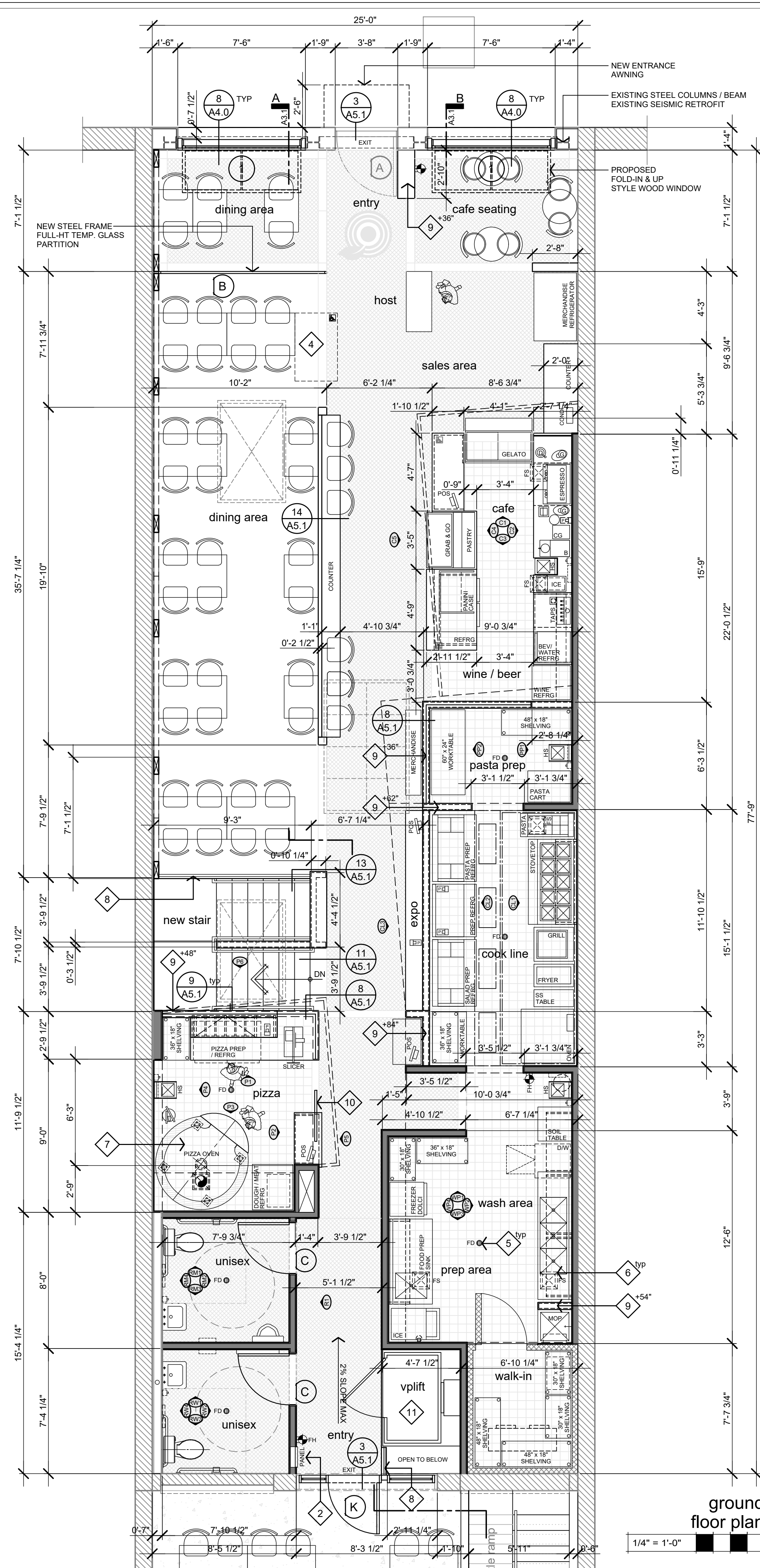
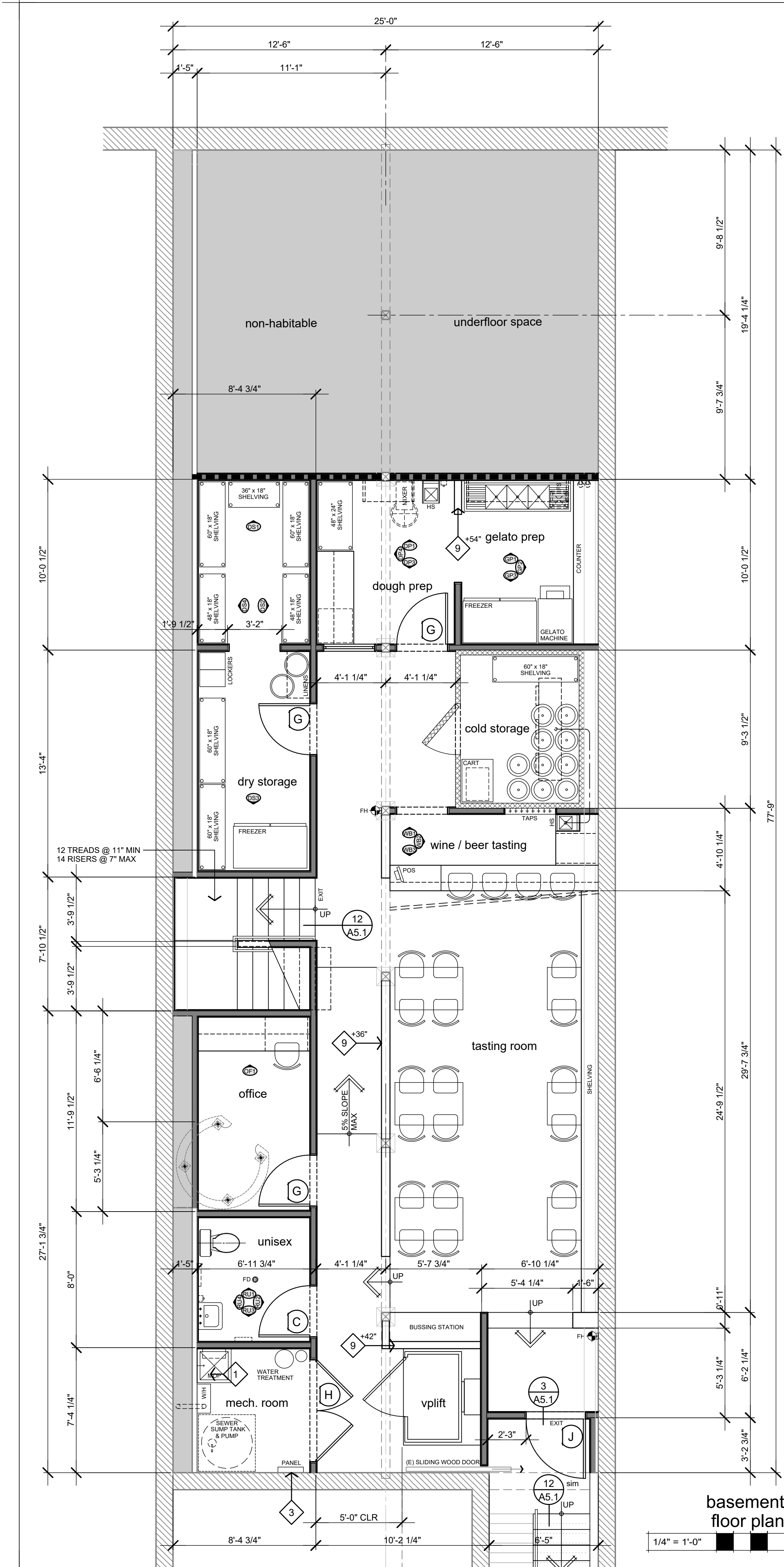
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SCALE	DRAWN BY
	edp

SHEET TITLE
demolition plan

SHEET NUMBER
A1.1

DATE



WALL LEGEND

EXISTING WALLS TO REMAIN	
EXISTING MASONRY WALL TO REMAIN	
NEW INTERIOR WALL	
-2x4 D.F. STUDS @ 16" O.C.	
-5/8" TYPE 'X' GYP BOARD BOTH SIDES	
NEW 1-HR FIRE-RATED WALL	
-2x4 D.F. STUDS @ 16" O.C. W/1 LAYER	
-5/8" TYPE 'X' GYP BOARD BOTH SIDES	

DOOR SCHEDULE

A	EXISTING ENTRY DOOR SIZE: 3'-6" x 7'-0" TYPE: SINGLE LITE DOOR (TEMP GLAZING) HARDWARE: PULL HANDLES / DEADBOLT FRAME: WOOD / WEATHERSTRIPPING	1
B	NEW FULL-HT GLASS PARTITION (FIXED) SIZE: 9'-8" x 12'-0" TYPE: STL FRAME W/TEMP GLAZING	1
C	NEW RESTROOM DOOR SIZE: 3'-0" x 6'-8" x 1'-1/2" THK TYPE: HC WOOD PANEL DOOR HARDWARE: PULL HANDLES / DEADBOLT (W/VACANCY LABEL) FRAME: WOOD W/SELF CLOSER / LEVER HANDLE	3
D	NEW REAR ENTRY DOOR W/SIDE LITES & TRANSOM (see elevs) SIZE: 3'-0" x 7'-0" TYPE: SINGLE LITE DOOR (TEMP GLAZING) HARDWARE: PULL HANDLES / DEADBOLT FRAME: WOOD / WEATHERSTRIPPING / SELF CLOSER	1
E	NEW WOOD SLIDING GATE @ BASEMENT STAIR SIZE: 7'-0" x 6'-9" TYPE: WOOD FRAME GATE W/DIAG BRACE HARDWARE: LATCH W/CANE PIN + BARN GATE HARDWARE	1
F		1
G	INTERIOR DOORS SIZE: 3'-0" x 6'-8" TYPE: SINGLE LITE DOOR (TEMP GLAZING) HARDWARE: LOCKSET / LEVER HANDLE	3
H	PAIR SC WOOD DOORS @ MECHANICAL ROOM SIZE: 3'-0" x 6'-8" TYPE: SC WOOD SLAB HARDWARE: LOCKSET / LEVER HANDLE	1
J	NEW EXTERIOR BASEMENT ENTRY/EXIT DOOR SIZE: 3'-0" x 6'-8" TYPE: SINGLE LITE DOOR (TEMP GLAZING) HARDWARE: LOCKSET / DEADBOLT / LEVER HANDLE	1
K	NEW REAR ENTRY/EXIT DOOR SIZE: 3'-0" x 7'-0" TYPE: SINGLE LITE DOOR (TEMP GLAZING) W/TRANSOM HARDWARE: LOCKSET / DEADBOLT / LEVER HANDLE SEE ELEVATIONS FOR SIDE LITES & TRANSOM CONFIG.	1

DOOR NOTES
1. DOOR HANDLES SHALL BE LEVER TYPE, PUSH/PULL EQUIVALENT. MAXIMUM EFFORT TO OPERATE DOORS SHALL NOT EXCEED 5 lbs PER CBC 11B 404.2.9
2. LATCHING AND LOCKING OF DOORS SHALL BE BY LEVER-TYPE HARDWARE MOUNTED 34"-44" ABV FLOOR, (CBC 11B 404.2.7)

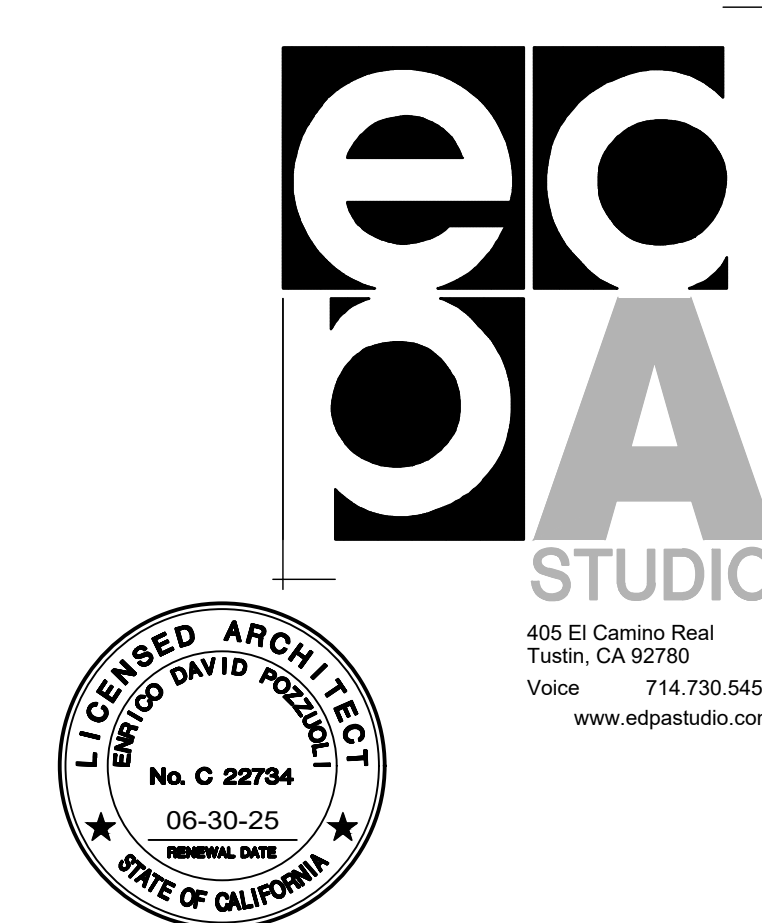
WINDOW SCHEDULE

1	SIZE: 7'-0" x 7'-0" FOLD-IN & UP DBL HUNG WINDOW MANUF: FOLDUP / 5000 SERIES COLOR / FRAME: SPANISH CEDAR FRAME GLASS: TEMPERED / DBL GLAZED CLEAR	2
2	SIZE: 3'-0" x 3'-6" FIXED GLASS PANEL WOOD FRAME + TEMPERED GLAZING	

KEY NOTES

- NEW TANKLESS WATER HEATER
- EXISTING 200amp SUB PANEL
- EXISTING 100amp SUB PANEL
- 30" x 48" CLEAR SPACE FOR ACCESSIBLE SEATING
- NEW FLOOR DRAIN(S)
- NEW 12" SQ FLOOR SINK
-INDIRECT CONNECTION W/2" AIR GAP FOR THE FOLLOWING EQUIPMENT:
-3-COMP SINK, HAND SINKS, ICE MACHINE, ESPRESSO, DIPPER WELL, FOOD PREP SINK, PASTA BOILER, BEER DRAIN.
- NEW WOOD-BURNING PIZZA OVEN
-WITH FIRE SUPPRESSION DOOR
-NO SPRINKLERS / ANSUL SYSTEM REQUIRED
-DOUBLE FLUE (UL LISTED) DIRECT THROUGH ROOF
-PIZZA FLUE EXHAUST FAN AT ROOFTOP
- NEW 42" HI W.I. GUARDRAIL
- NEW PARTIAL HEIGHT WALL
-SEE INTERIOR ELEVATIONS FOR HEIGHT
- SLIDING POCKET DOOR
-36" WIDE x 32" HI (SLIDES INTO COUNTER AREA)
- NEW ADA ACCESSIBLE VERTICAL PLATFORM LIFT
-36" x 72" PLATFORM
-MANUF: ARROW LIFT

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22002



CENTRO OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
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Orange, CA 92866

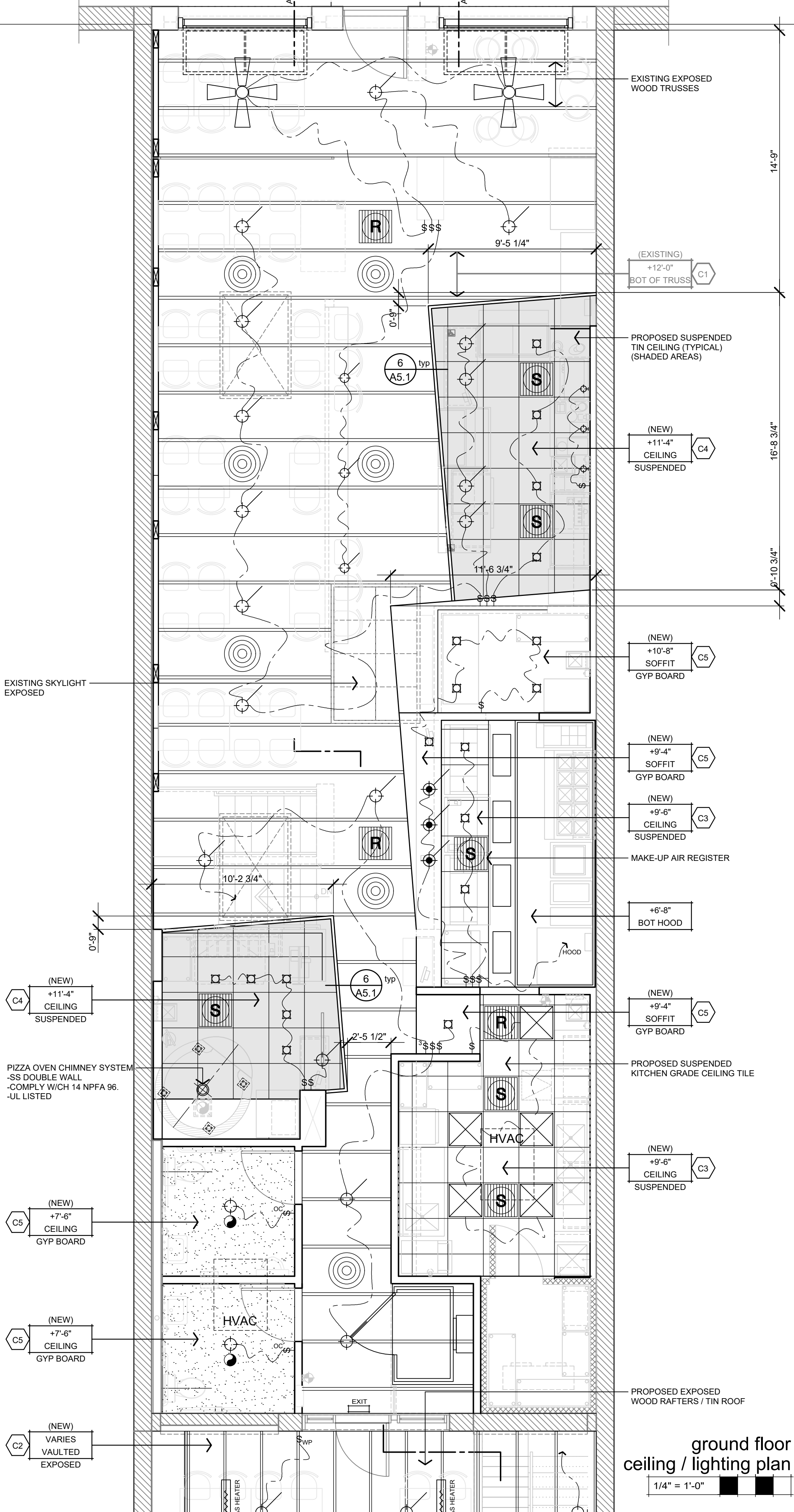
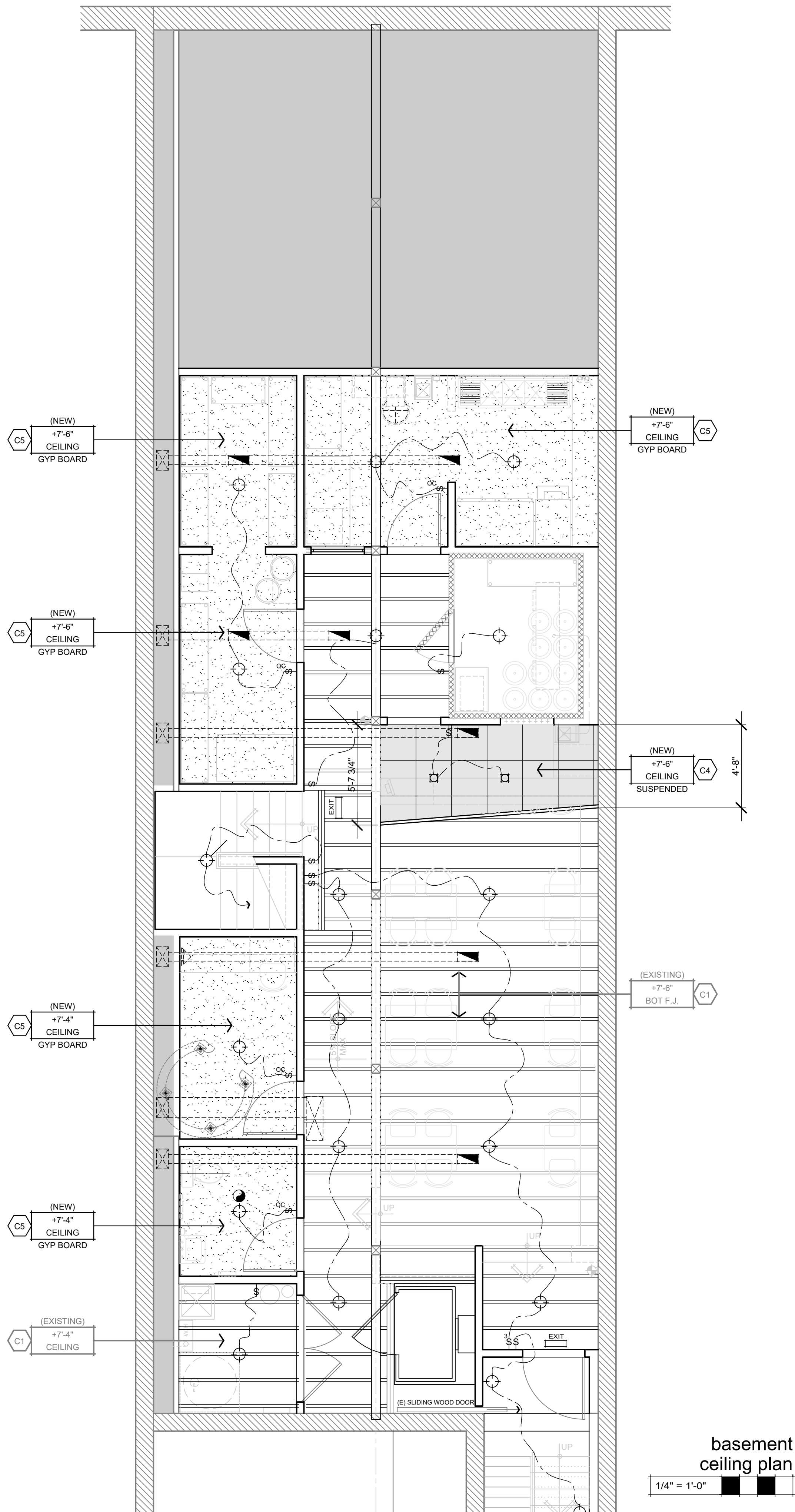
PROJECT TEAM	
Pozzuoli Winery Inc.	
405 El Camino Real	
Tustin, CA 92780	
714-915-7450	
Contact: Enrico Pozzuoli	
APN: 390-382-02	

SUBMITTALS	
02-07-23	design review
06-01-23	staff review
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REVISIONS	

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SCALE	DRAWN BY
	edp
SHEET TITLE	
ground floor plan	
basement floor plan	
power layout	
SHEET NUMBER	
A2.0	
DATE	



FIXTURE LEGEND

DESCRIPTION	SYMBOL
SURFACE MOUNT FIXTURE	
-2 BULB x 4'-0"	
-SURFACE MOUNT	
-HIGH EFFICACY	
RECESSED CAN FIXTURE (4")	
-CENTER IN CEILING TILES	
-HIGH EFFICACY	
CEILING MOUNT FIXTURE	
-HIGH EFFICACY	
CEILING HUNG FIXTURE	
-HIGH EFFICACY	
WALL MOUNT FIXTURE	
-HIGH EFFICACY	
CEILING FAN W/LIGHT FIXTURE	
-HIGH EFFICACY	
SWITCH	
SWITCH W/OCCUPANCY SENSOR	
SWITCH W/DIMMER	
SWITCH 3-WAY	
HVAC - SUPPLY REGISTER	
-SEE MECH DRAWINGS	
HVAC - RETURN REGISTER	
-SEE MECH DRAWINGS	
HVAC - CEILING REGISTER W/BAFFLES	
-SEE MECH DRAWINGS	
HVAC - CEILING REGISTER	
-SEE MECH DRAWINGS	
HVAC - WALL REGISTER	
-SEE MECH DRAWINGS	
EXHAUST FAN	
-SEE MECH DRAWINGS	


CEILING LEGEND

DESCRIPTION	SYMBOL
C3 SUSPENDED ACOUSTIC TILE CEILING	
-ARMSTRONG "KITCHEN ZONE" (OR EQUAL)	
-VINYL-COATED GYPSUM PANELS	
-(2' x 2' x 5/8") CEILING PANELS	
-ICC# ESR-1308 (HEAVY DUTY)	
-USE ARMSTRONG/PRELUDE XL (15/16")	
-SMOOTH AND WASHABLE SURFACE	
C5 PAINTED GYPSUM WALL BOARD CEILING	
-SEE FINISH SCHEDULES	
C4 SUSPENDED TIN CEILING	
-AMERICAN TIN COMPANY #102/ANTIQUE NIKEL	
-(2' x 2') CEILING PANELS	
-SMOOTH AND WASHABLE SURFACE	
C1 EXPOSED WOOD ROOF TRUSSES	
-	
C2 EXPOSED WOOD RAFTERS & TIN ROOF	
-	


NOTES

-SUSPENDED CEILINGS SHALL BE SUBJECT TO PERIODIC SPECIAL INSPECTION REQUIREMENTS. THE INSPECTION ENTAILS MANUFACTURER CERTIFICATION OF COMPONENT PERFORMANCE AND PERIODIC INSPECTION OF THE SUSPENDED CEILING SYSTEM ANCHORAGE SYSTEM.


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22002



ICON

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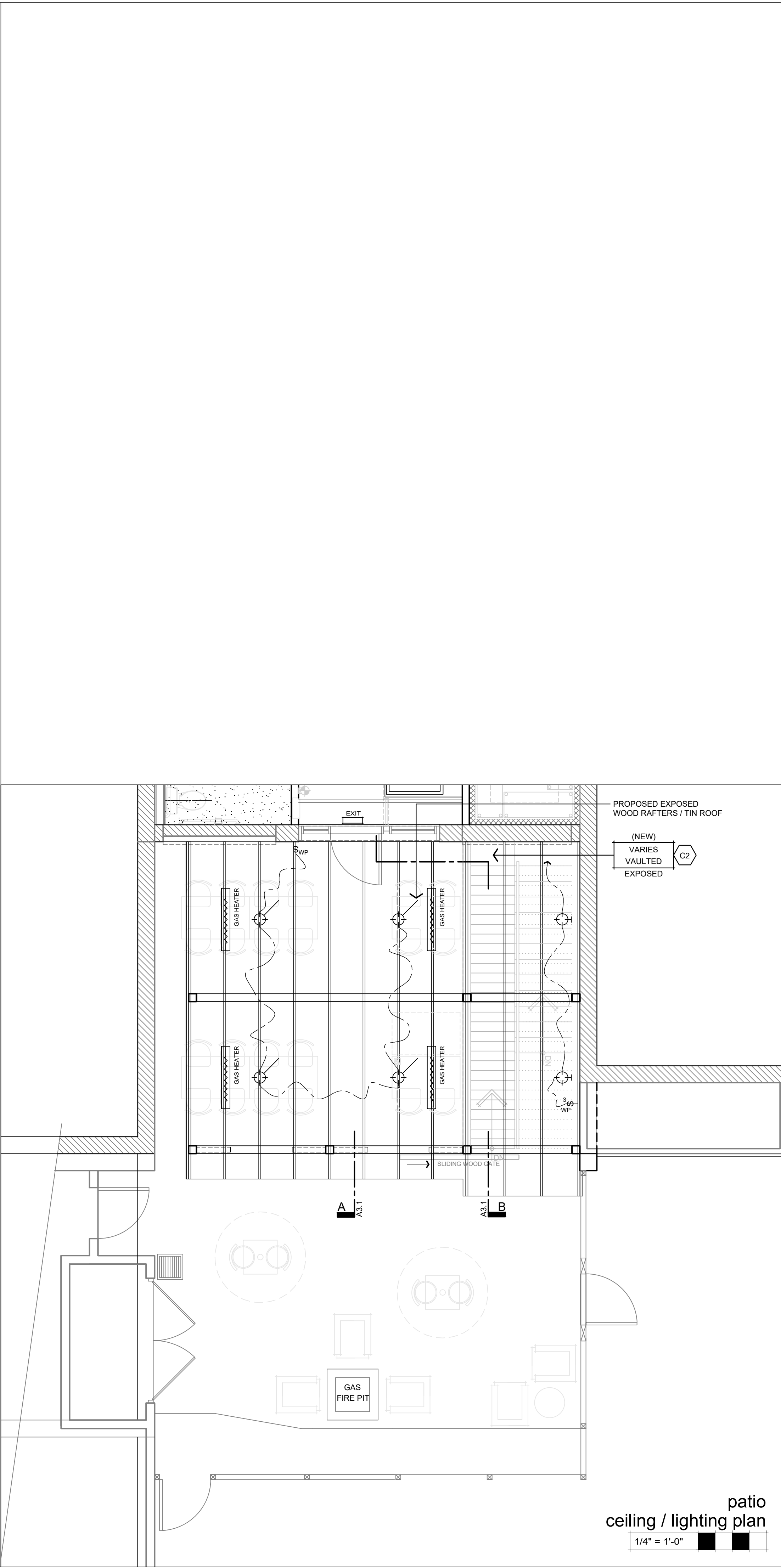
SHEET TITLE

reflected ceiling plan
lighting layout

SHEET NUMBER

A2.2

DATE



FIXTURE LEGEND

DESCRIPTION	SYMBOL
SURFACE MOUNT FIXTURE	
-2 BULB x 4'-0"	
-SURFACE MOUNT	
-HIGH EFFICACY	
RECESSED CAN FIXTURE (4")	
-CENTER IN CEILING TILES	
-HIGH EFFICACY	
CEILING MOUNT FIXTURE	
-HIGH EFFICACY	
CEILING HUNG FIXTURE	
-HIGH EFFICACY	
WALL MOUNT FIXTURE	
-HIGH EFFICACY	
CEILING FAN W/LIGHT FIXTURE	
-HIGH EFFICACY	
SWITCH	
SWITCH W/OCCUPANCY SENSOR	
SWITCH W/DIMMER	
SWITCH 3-WAY	
HVAC - SUPPLY REGISTER	
-SEE MECH DRAWINGS	
HVAC - RETURN REGISTER	
-SEE MECH DRAWINGS	
HVAC - CEILING REGISTER W/BAFFLES	
-SEE MECH DRAWINGS	
HVAC - CEILING REGISTER	
-SEE MECH DRAWINGS	
HVAC - WALL REGISTER	
-SEE MECH DRAWINGS	
EXHAUST FAN	
-SEE MECH DRAWINGS	

CEILING LEGEND

DESCRIPTION	SYMBOL
C3 SUSPENDED ACOUSTIC TILE CEILING -ARMSTRONG "KITCHEN ZONE" (OR EQUAL) -VINYL-COATED GYPSUM PANELS -(2' x 2' x 5/8") CEILING PANELS -ICC# ESR-1308 (HEAVY DUTY) -USE ARMSTRONG/PRELUDE XL (15/16") -SMOOTH AND WASHABLE SURFACE	
C5 PAINTED GYPSUM WALL BOARD CEILING -SEE FINISH SCHEDULES	
C4 SUSPENDED TIN CEILING -AMERICAN TIN COMPANY #102/ANTIQUE NIKEL -(2' x 2') CEILING PANELS -SMOOTH AND WASHABLE SURFACE	
C1 EXPOSED WOOD ROOF TRUSSES -	
C2 EXPOSED WOOD RAFTERS & TIN ROOF -	

NOTES

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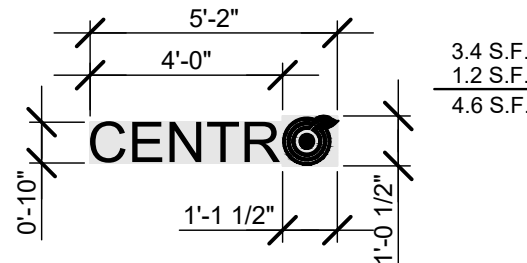
reflected ceiling plan
lighting layout

SHEET NUMBER

A2.3

DATE

SIGNAGE CALC



NEW 10" HIGH METAL LETTER SIGN
NEW HEAVY TIMBER ENTRY FRAME
NEW WOOD-SLAT FENCE

FUTURE TRASH ENCLOSURE

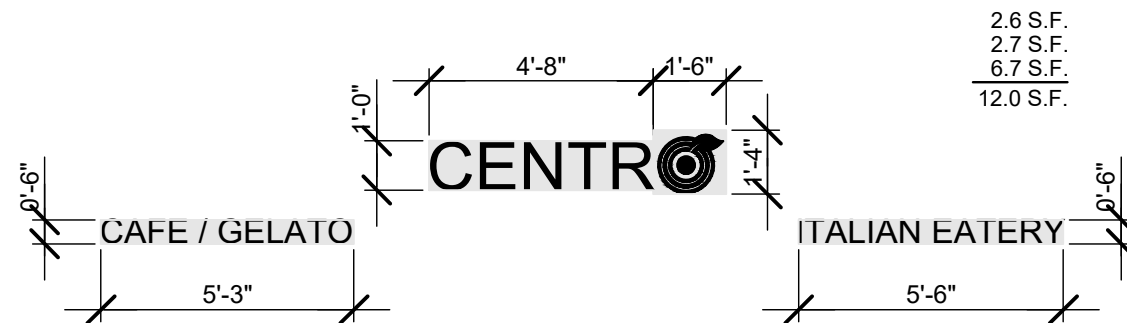
NEW WOOD GATE

exterior
east elevation

1/4" = 1'-0"



SIGNAGE CALC



NEW RAISED METAL LETTER SIGNAGE
EXISTING STANDING LETTER SIGNAGE (TO REMAIN)
NEW EXTERIOR CEMENT PLASTER (WHITE-SMOOTH)
NEW SIGNAGE LIGHTING (DK BROWN)
PAINTED WOOD TRIM (TYP) -SIMILAR TO REAR STOREFRONT
NEW WOOD FRAME FLIP-IN & UP WINDOWS DOUBLE-HUNG STYLE

PROPOSED STOREFRONT BASE -HISTORICAL PHOTOS SHOWED A RECESSED STOREFRONT BASE WITH SOME SORT OF WOOD SUPPORTS

PROPOSED AWNING -HISTORICAL PHOTOS SHOWED A SIMILAR AWNING OVER ENTRANCE

ENTRY DOOR / GLASS TRANSOM -TO REMAIN

north
storefront elevation

1/4" = 1'-0"



EXISTING EXPOSED CINDER BLOCK

NEW GLAZING INSIDE EXISTING WOOD FRAME

WOOD TRIM AT PERIMETER (TO REMAIN)

NEW WOOD FRAME SINGLE-LITE DOOR

EXISTING CONCRETE SLAB

outdoor patio

south
storefront elevation

1/4" = 1'-0"



CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.



405 El Camino Real
Tustin, CA 92780
Voice 714.730.5450
www.edpastudio.com



22002

JOB NUMBER



CENTRO
OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

PROJECT TENANT

Pozzuoli Winery Inc.
405 El Camino Real
Tustin, CA 92780
714-915-7450
Contact: Enrico Pozzuoli
APN: 390-382-02

SUBMITTALS

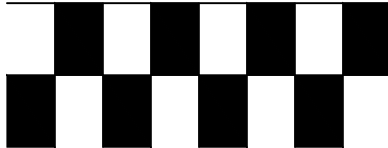
02-07-23	design review
06-01-23	staff review
11-18-23	design review hearing
11-06-23	CUP hearing

REVISIONS

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SCALE

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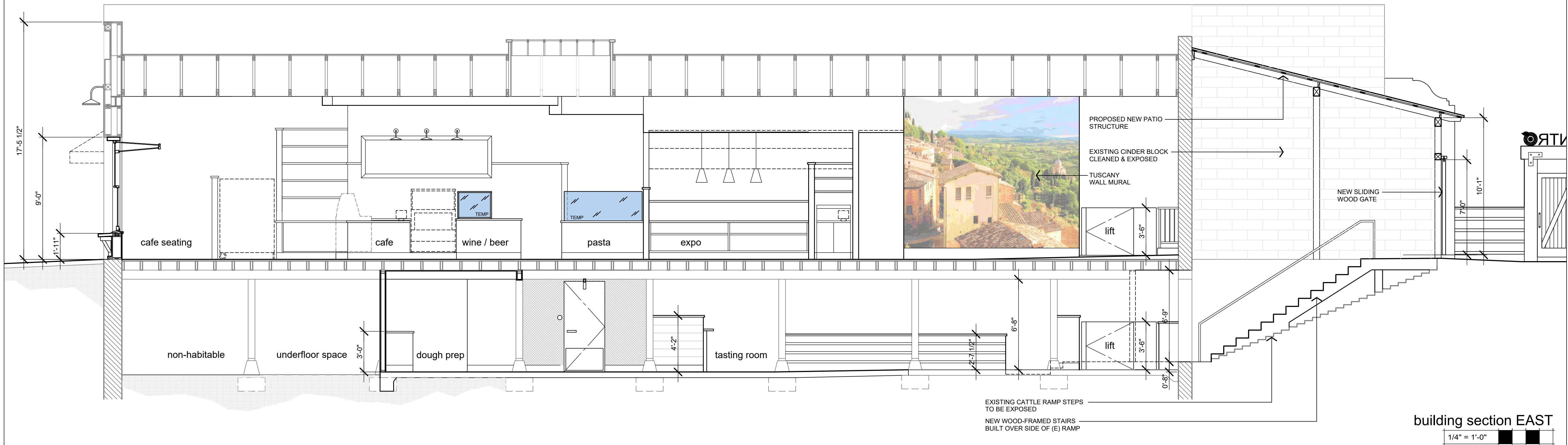
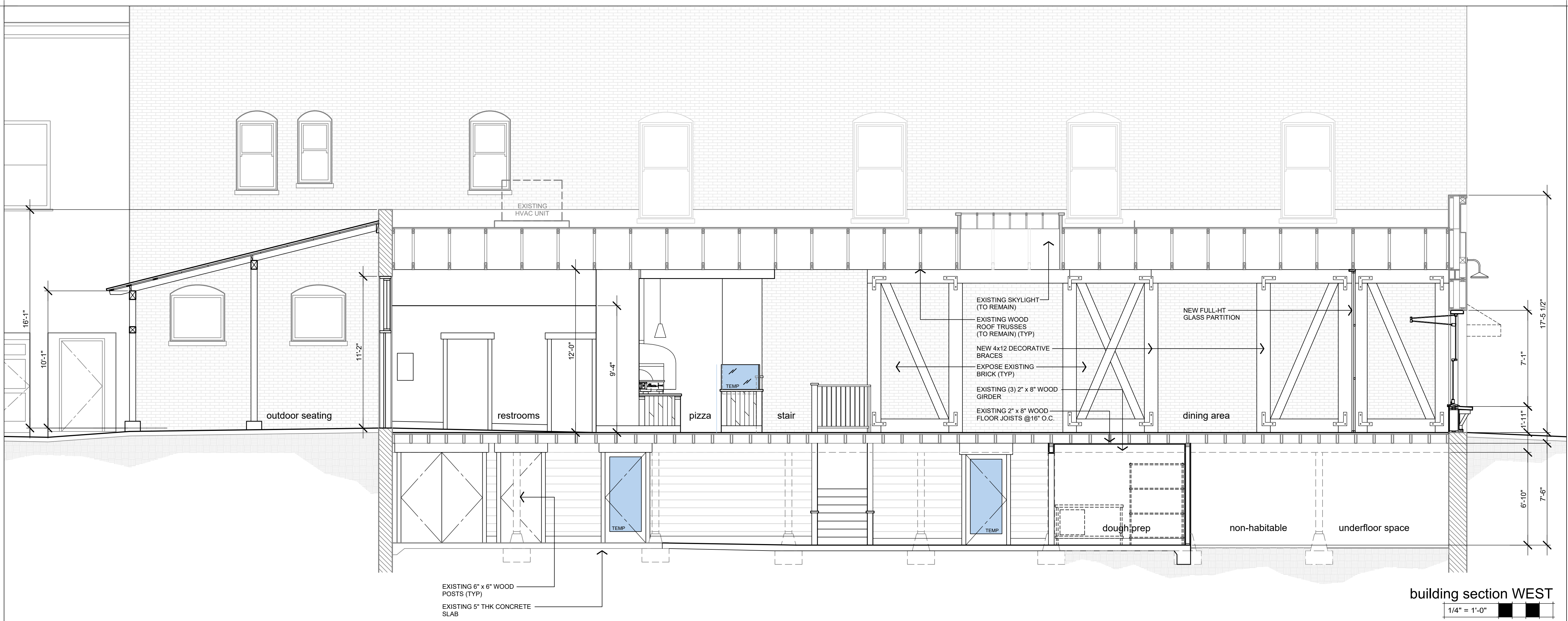
SHEET TITLE

exterior elevations

SHEET NUMBER

A3.0

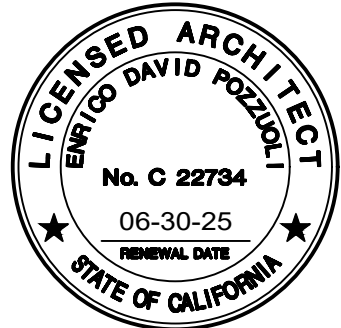
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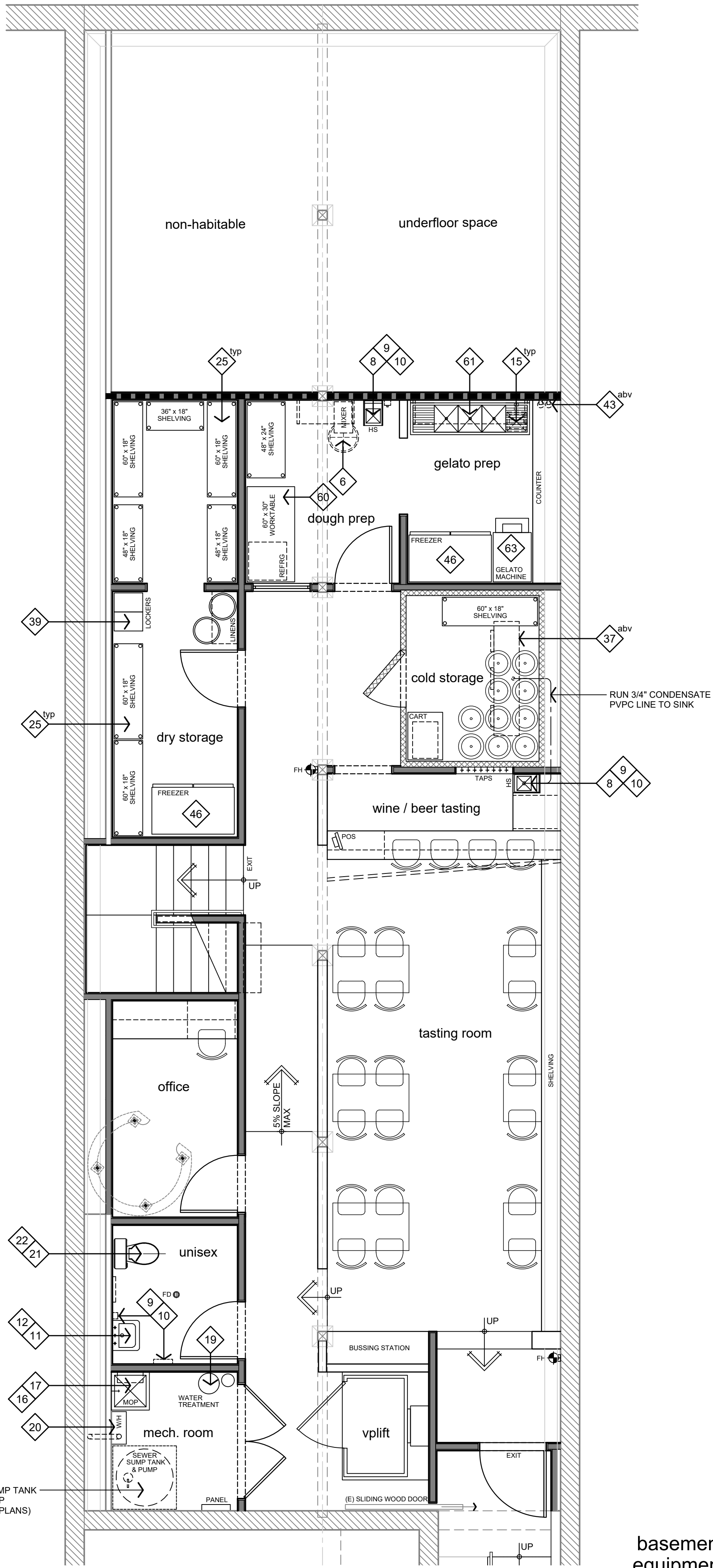
1/4" = 1'-0" SCALE
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SHEET TITLE
building sections
interior elevations

SHEET NUMBER

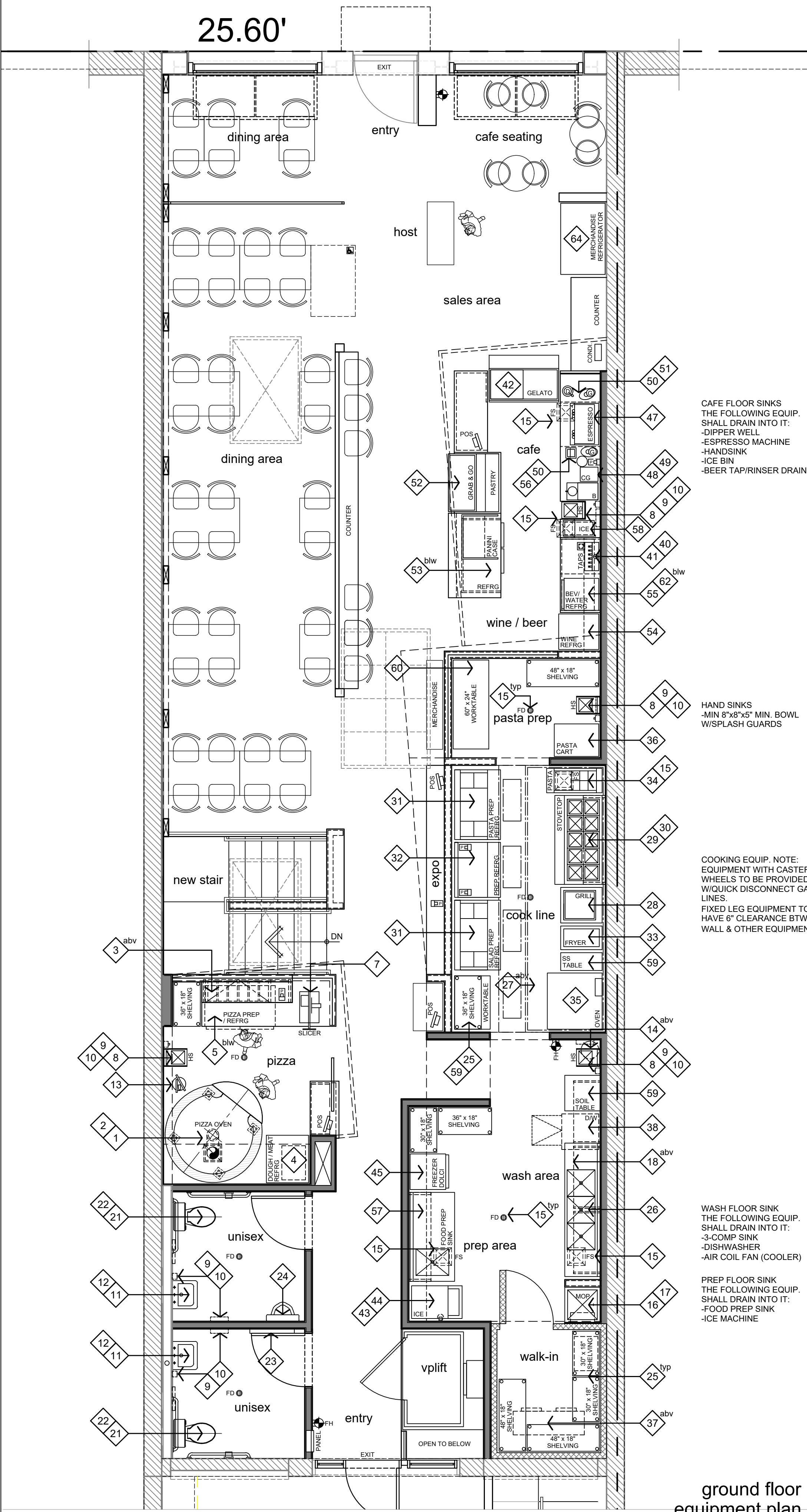
A3.1

DATE



basement floor
equipment plan

SEE SHEET A4.1 FOR FINISH SCHEDULES 1/4" = 1'-0"



ground floor
equipment plan

SEE SHEET A4.1 FOR FINISH SCHEDULES 1/4" = 1'-0"

EQUIPMENT

ITEM	SUPPLIED BY	ELECT. / PLUMBING
1 WOOD-BURNING PIZZA OVEN MARRA FORNI - NP 130WG	TENANT	120v / 60hz / 1ph 12amps / 1 3/4" NG
2 PIZZA OVEN EXHAUST FAN ENERVEX - GSV 008-016	TENANT	120v / 60hz / 1ph 0.6amps
3 PIZZA PREP RAIL / REFRIGERATOR AVANTCO - CPT-60	TENANT	115v / 60hz / 1ph 1.6amps
4 PIZZA DOUGH REFRIGERATOR AVANTCO - A-23R-G-HC 29	TENANT	115v / 60hz / 1ph 1.37amps
5 PIZZA PREP REFRIGERATOR AVANTCO - SS-UC-48R-HC 48	TENANT	115v / 60hz / 1ph 1.33amps
6 PIZZA DOUGH MIXER ROSITO BISANI - IM-38 MUS	TENANT	208-230v / 60hz / 1ph 15amps
7 MEAT SLICER VOLANO - MS-IT-0250-M	TENANT	-
8 HANDWASHING SINK W/SIDES STEELTON - S22HS1216S	TENANT	1-1/2" DRAIN, 1/2" HW & CW
9 FOAM SOAP DISPENSER NOBLE 712SF9NOVTBK SM	TENANT	-
10 PAPER TOWEL DISPENSER LAVEX 712PTD400	TENANT	-
11 WALL-HUNG ADA LAVATORY GLACIER BAY 13-0010-ADA	TENANT	1-1/2" DRAIN 1/2" HW & CW
12 LAVATORY FAUCET GLACIER BAY F5121054CP	TENANT	-
13 PIZZA TOOL STAND (HOLDER) MARRA FORNI	TENANT	-
14 HOOD EXTINGUISHER SYSTEM SEE EXHAUST HOOD SPECS	TENANT	-
15 1" FLOOR DRAINS 12" x 12" FLOOR SINKS	TENANT TENANT	2" W/ITRAP 2" W/ITRAP
16 MOP SINK (24"x24") ZURN Z1996-24	TENANT	3" W/ITRAP
17 CHEMICAL STORAGE SHELF 6" WIRE SHELF W/MOP RACK	TENANT	-
18 GLASS RACKS (42" wide) REGENCY 600STR42KD	TENANT	-
19 WATER SOFTENER SYSEM SALTFREE - CHARCOAL FILTER	TENANT	1" CW
20 NEW TANKLESS WATER HEATER NORITZ / NCC-300DV	TENANT	120v / 3/4" NG / 3/4" CW 300,000btu / 11.6gpm (50 F)
21 HC ACCESSIBLE TOILET AS 747AA107SC.0202 ADA CHAMPION	EXISTING	3" DRAIN 1/2" CW
22 GRAB BARS 36" & 48" LENGTHS	EXISTING	PROVIDE BACKING
23 CHANGING STATION (FOLD-DOWN) LAVEX 475BCSHCRM	EXISTING	PROVIDE BACKING
24 URINAL (ADA) TOTO UT104E#01	EXISTING	2" DRAIN 1/2" CW
25 DRY STORAGE SHELVING REGENCY / 18" DEEP (4 TIERS)	TENANT	-
26 3-COMP UTILITY SINK (103" LENGTH) GAGLE S14-20-3-18-SL	TENANT	1-1/2" DRAIN - TO G-F.S. 1/2" HW & CW
27 COOKING EXHAUST HOOD CAPTIVE-AIRE (15'-0" x 4'-6")	-	-
28 CHARBROILER CPG CL-CPG-24-NL	TENANT	80,000 btu NG Total
29 STOVETOPS (36" + 24") AVANTCO CAG-R-6-36+24	TENANT	250,000 btu NG Total
30 EQUIPMENT STAND (60") REGENCY 60UES3072GC	TENANT	-
31 SALAD/PASTA PREP REFRIGERATOR AVANTCO SS-PT-48M-HC 48	TENANT	115v / 60 / 1 2.4amps
32 WORKTOP REFRIGERATOR AVANTCO SS-WT-36R-HC 36	TENANT	115v / 60 / 1 1.1amps
33 FRYER FRYMASTER / GF14	TENANT	100,000 btu NG
34 PASTA COOKER AXIS / AX-GPC-2	TENANT	50,000 btu NG 1/2" CW / 1" DRAIN
35 CONVECTION OVEN BLODGETT ZEPHAIRE-200-G	TENANT	60,000 btu NG (3/4") 115v / 60 / 1 6.0amps
36 SHEET PAN RACK STEELTON ZOPAN	TENANT	-
37 WALK-IN REFRIGERATOR FAN-COIL UNIT + RT CONDENSER	TENANT	208-230v 30amp 115v Fan Coil Unit
38 UNDERCOUNTER WAREWASHER NOBLE / UL30 (w/CASTERS)	TENANT	115v / 60 / 1 3/4" HW / 2" DRAIN
39 EMPLOYEE LOCKERS (12) 12" w x 12" d x 12" h	TENANT	-
40 BEER GLASS RINSER MICROMATIC / MM-5821	TENANT	1/2" CW 3/4" WASTE TO F.SINK
41 6-TAP BEER TOWER MICRO MATIC DS-356-PSS	TENANT	3/4" WASTE TO F.SINK
42 GELATO CASE EXCELLENCE HBG-9HC	TENANT	115v / 60 / 1 2amps
43 WATER FILTER WALL-MOUNT (ICE & COFFEE)	TENANT	3/8" CW
44 ICE MAKER SCOTSMAN C0322MA-1E	TENANT	115v / 60 / 1 - 12.7amps 1/2" CW 3/4" W TO F.SINK
45 REACH-IN FREEZER (1-door) BEVERAGE AIR FB12HC-1S 24	TENANT	120v / 60 / 1 5.0amps
46 REACH-IN FREEZER (2-door) BEVERAGE AIR FB49HC-1S 52	TENANT	120v / 60 / 1 11.0amps
47 ESPRESSO MACHINE (2-head) LA MARZOCCO / LINEA AV	TENANT	220v / 4600w - 30amps 3/8" CW
48 COFFEE BREWER (SHUTTLE) PETCO CBS-2141XTS E214171 XTS	TENANT	120v / 60 / 1ph 2400w 13.0amps
49 COFFEE GRINDER PETCO GR1-B G01013	TENANT	120v / 60 / 1ph 5.7amps
50 ESPRESSO GRINDER / DOSER NUOVA SIMONELLI MDXSA	TENANT	120v / 60 / 1ph 3.0amps
51 DIPPER WELL T&S B-2282-01	TENANT	1/4" CW / 1.5" DRAIN
52 REFRIGERATED DISPLAY CASE TURBO AIR TOM-W-40SB-N	TENANT	120v / 60 / 1ph 9.9amps
53 UNDERCOUNTER REFRIGERATOR BEVERAGE AIR UCR48AHC	TENANT	120v / 60 / 1ph 2.2amps
54 WINE REFRIGERATOR AVAVALLEY WRC-165-DZ	TENANT	120v / 60 / 1ph 2.8amps
55 BEVERAGE REFRIGERATOR HOSHIZAKI RM-7-HC	TENANT	120v / 60 / 1ph 3.3amps
56 COFFEE GRINDS KNOCK BOX CHOICE 6" Deep SS	TENANT	-
57 FOOD PREP TABLE + SINK SS REGENCY 60ST3060L	TENANT	1-1/2" DRAIN - TO F.S. 1/2" HW & CW
58 ICEBIN w/SLIDING LID ADVANCE TABCO D-24-IBL-7	TENANT	1" DRAIN - TO F.S.
59 WORKTABLES W/SHELF SS REGENCY	TENANT	-
60 WORKTABLE w/WOOD TOP ADVANCE TABCO H2G-245	TENANT	-
61 3-COMP UTILITY SINK (75" LENGTH) 15" x 17" x 14" BOWLS + (2) 15" DB	TENANT	1-1/2" DRAIN - TO G-F.S. 1/2" HW & CW
62 BAR BACK REFRIGERATOR BEVERAGE-AIR BB48HC-1-G-S-WINE	TENANT	120v / 60 / 1ph 2.5amps
63 GELATO MACHINE CARPIGIANI READY 502G	TENANT	208-230v / 60 / 3ph 55amps
64 MERCHANDISE REFRIGERATOR AVANTCO GDC-40-HC 48	TENANT	115v / 60 / 1 1.9amps

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22002



CENTRO OLD TOWN ORANGE

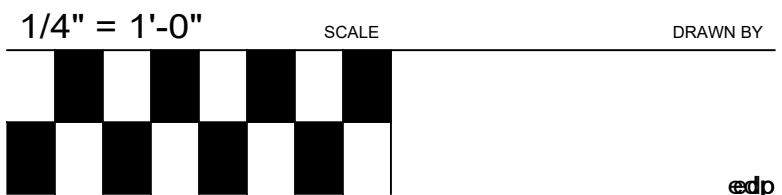
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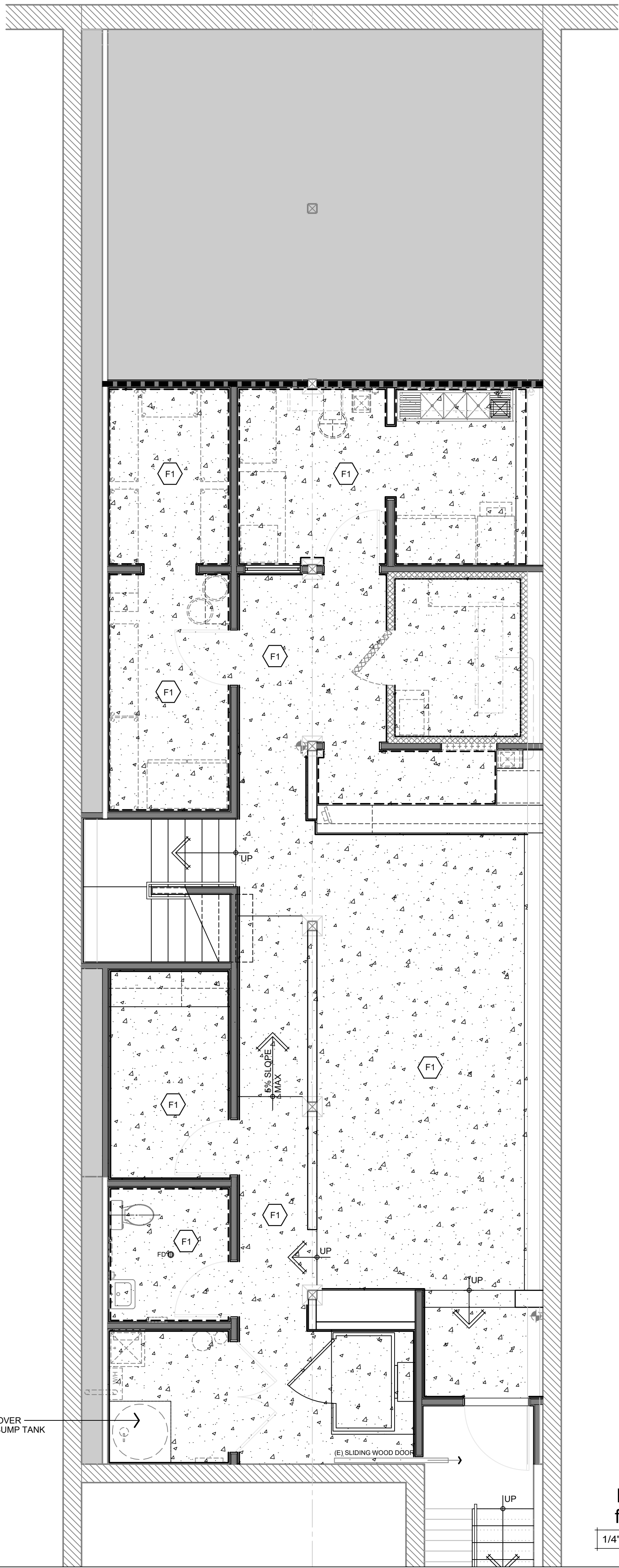
REVISIONS	
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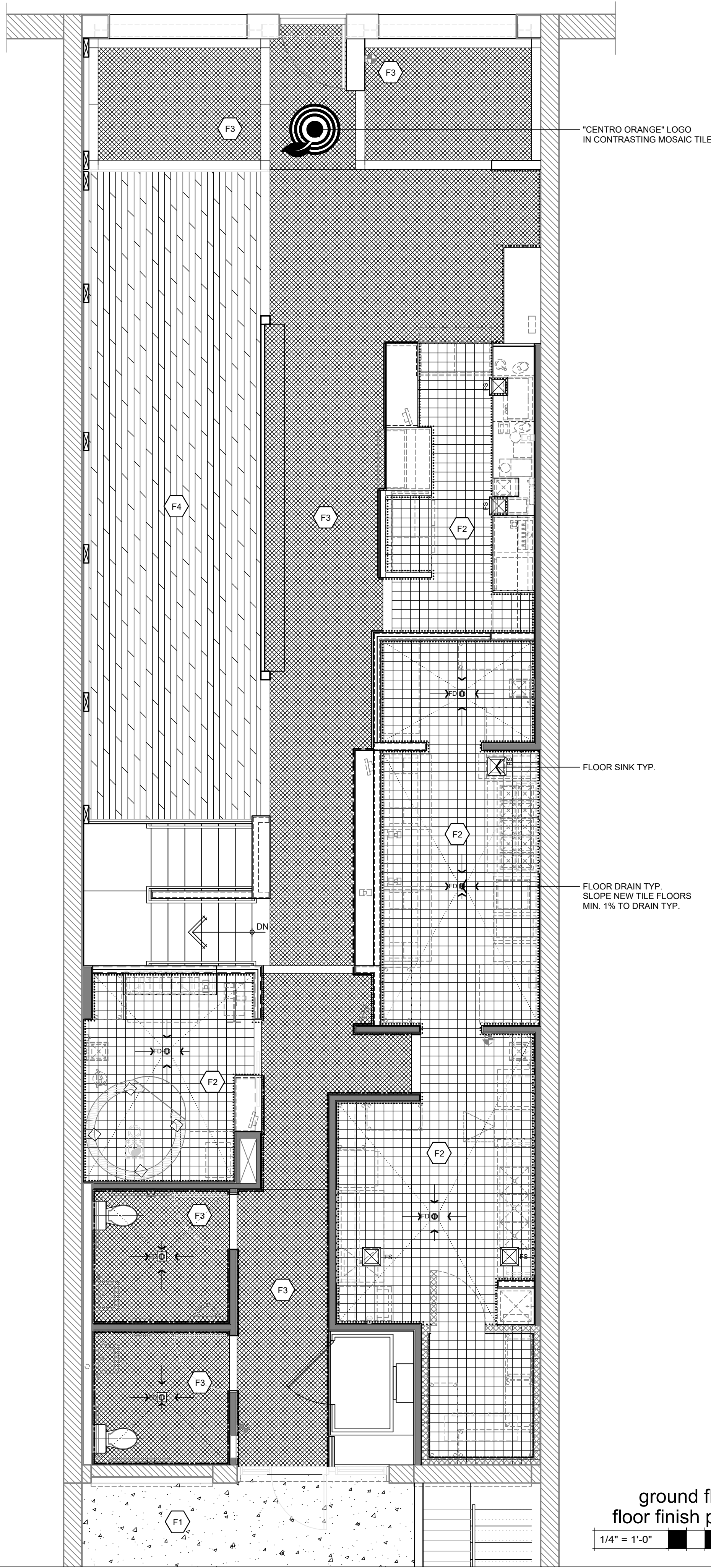


equipment plans
power layout

A4.0



basement floor
floor finish plan
1/4" = 1'-0"



ground floor
floor finish plan
1/4" = 1'-0"

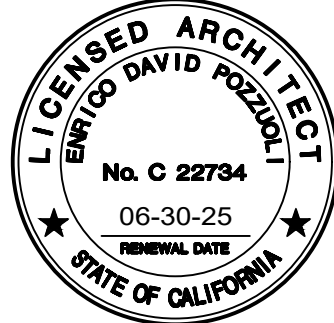
FINISH LEGEND

FLOORING				
	F1	- EXPOSED CONCRETE SLAB (SEALED)		
	F2	- CLEAR, PENETRATING, GREASE, OIL & ACID RESISTANT GLAZE N SEAL / MULTI-PURPOSE SEALER		
	F3	- 6" x 6" SQ. QUARRY TILE		
	F4	- SLIP RESISTANT		
	F5	- 12" x 12" SQ. PORCELAIN MOSAIC TILE		
	F6	- MEROLA TILE HEX MATTE WHITE		
	F7	- 6" WIDE MARBLE BORDER (WHITE) @ ENTRY AREA		
	F8	- 3/4" THICK EXISTING HARDWOOD FLOORING		
	F9	- SMOOTH CONCRETE SLAB		
	F10	- BROOM FINISH		
BASE				
	B1	- 6" CERAMIC TILE COVE BASE (SLIMFOOT)	1	A5.1
	B2	- 6" QUARRY TILE W/INTEGRAL BASE COVE (3/8")	2	A5.1
	B3	- TERRACOTTA COLOR / DARK GREY GROUT	2	A5.1
	B4	- 6" CERAMIC TILE W/INTEGRAL BASE COVE (3/8")	2	A5.1
	B5	- 6" GALV METAL TOPSET COVE BASE		
	B6	- 1 x 6 WOOD BASE (CLEAR SEALED)		A5.1
CEILING				
	C1	- EXPOSED WOOD TRUSS RAFTERS / JOIST		
	C2	- EXPOSED WOOD RAFTERS & METAL ROOF		
	C3	- SUSPENDED CEILING W/SMOOTH, NON-ABSORBENT, DURABLE & WASHABLE SURFACE (24" x 24")		
	C4	- SUSPENDED CEILING TIN TILE		
	C5	- NON-ABSORBENT WASHABLE SURACE (24" x 24")		
	C6	- GYPSUM WALL BOARD (SMOOTH & PAINTED)		
WALLS				
	W1	- GYPSUM WALLBOARD PAINTED		
	W2	- PORCELAIN TILE WAINSCOT		
	W3	- EXPOSED MASONRY / CONCRETE		
	W4	- WOOD SIDING (CLEAR SEALED)		
	W5	- 1 x 6 HORIZONTAL RANDOM COURSE		
	W6	- FRP (WHITE) OVER GYPSUM WALLBOARD		
PAINT				
	P1	- DUNN EDWARDS / SEMI-GLOSS / WHITE		
	P2	- DUNN EDWARDS / CLEAR SHEEN WOOD FINISH		
	P3	- DUNN EDWARDS / SEMI-GLOSS / EARTHTONE		
COUNTERS / TOPS				
	CT1	- QUARTZ COUNTERTOPS (SOLID SURFACE)		
	CT2	- WHITE MARBLE COLOR		
	CT3	- 2x HARDWOOD TOP / SHELF / TRIM (SMOOTH SURFACE)		
	CT4	- CLEAR-SEALED FOR WASHABLE SURFACE		
SNEEZE GUARDS				
	SG1	- 3/8" THK CLEAR TEMPERED GLASS		
	SG2	- 60" A.F.F (MIN.)		

FINISH/ROOM

ROOM NAME	PAINT	FLOOR	BASE	CLG	WALLS	NOTES
CAFE / WINE-BEER BAR	P1	F2	B2	C4	W1/W2	-
PASTA PREP	P1	F2	B2	C5	W1/W2	-
COOK LINE	P1	F2	B2	C3	W1/W2	-
WASH / PREP AREA	P1	F2	B2	C3	W1/W2	-
PIZZA PREP AREA	P1	F2	B2	C4	W1/W2	-
WALK-IN COOLERS	-	F1/F2	GALV BASE	GALV FINISH	GALV FINISH	SMOOTH & WASHABLE
RESTROOMS	P1	F3	B2	C5	W1/W2	54" HI TILE
SALES / DINING AREA	P1/P3	F4	B5	C1	W1/W3	-
COVERED PATIO (REAR)	P1/P3	F1	-	C2	W3	-
DRY STORAGE ROOMS	P1	F1	B1	C5	W1	-
OFFICE	P1/P3	F1	B5	C5	W1	-
GELATO-DOUGH PREP	P1	F1	B1	C5	W5	-
WINE-BEER TASTING	P1	F1	B1	C4	W1/W2	-
TASTING ROOM	P1/P3	F1	B5	C5	W3	-

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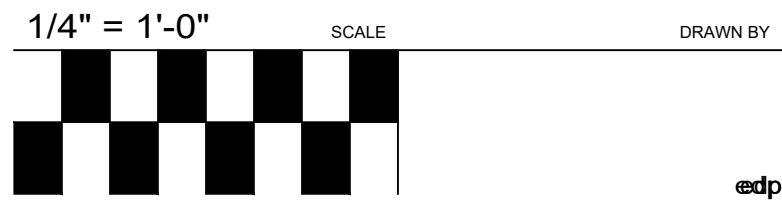
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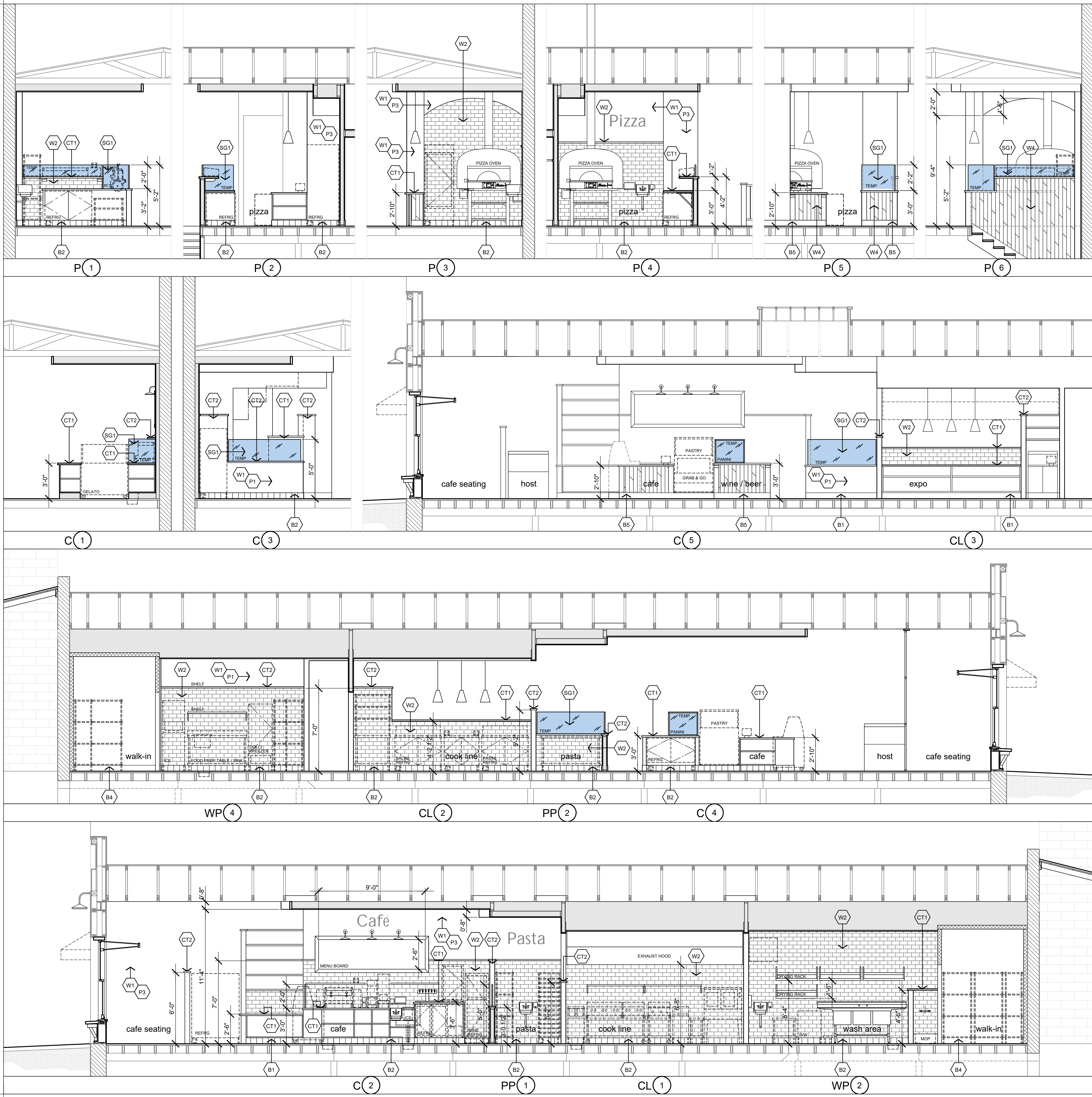


floor finish plans
flooring legend
finish specifications

SHEET NUMBER

A4.1

DATE



FINISH LEGEND

FLOORING		
	F1	- EXPOSED CONCRETE SLAB (SEALED)
	F2	- CLEAR, PENETRATING, GREASE, OIL & ACID RESISTANT GLAZE N SEAL / MULTI-PURPOSE SEALER
	F3	- 6" x 6" SQ. QUARRY TILE
	F4	- SLIP RESISTANT
	F5	- 12" x 12" SQ. PORCELAIN MOSAIC TILE
	F6	- MEROLA TILE HEX MATTE WHITE
	F7	- 6" WIDE MARBLE BORDER (WHITE) @ ENTRY AREA
	F8	- 3/4" THICK EXISTING HARDWOOD FLOORING
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	F10	- BROOM FINISH
BASE		
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CEILING		
	C1	- EXPOSED WOOD TRUSS RAFTERS / JOIST
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1/4" = 1'-0" SCALE

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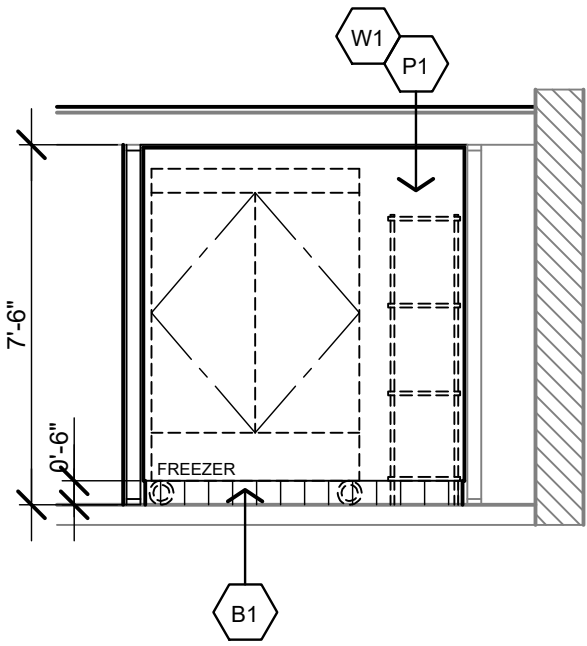
SHEET TITLE

GROUND FLOOR
interior elevations

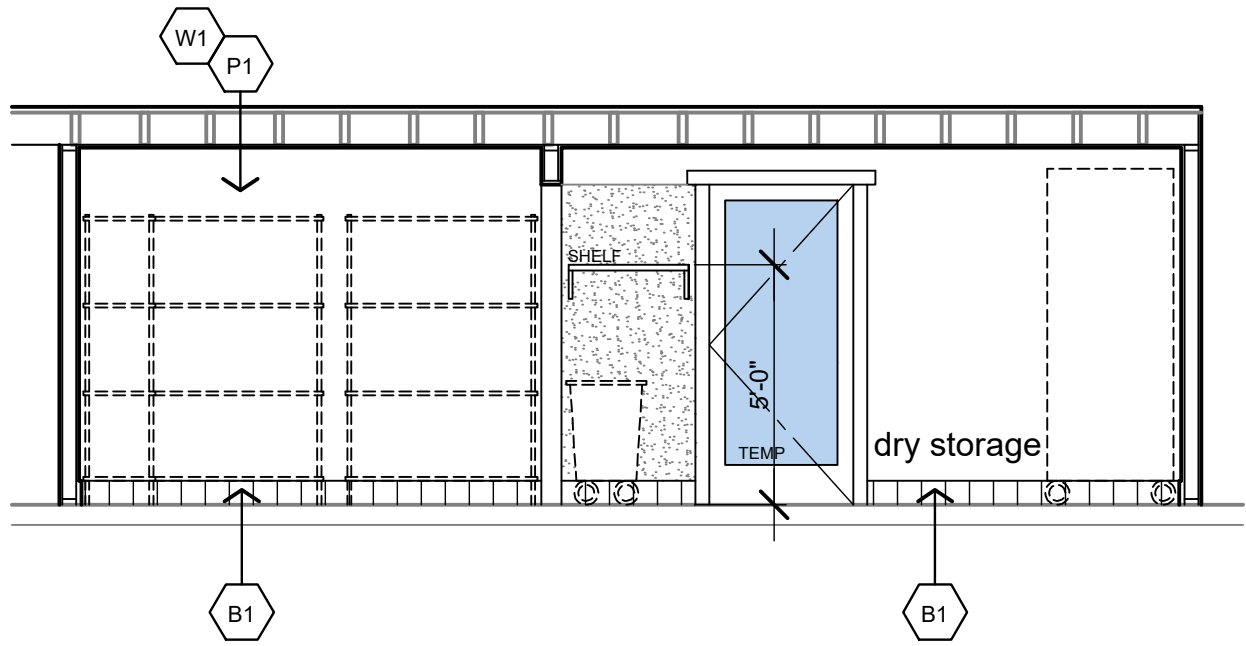
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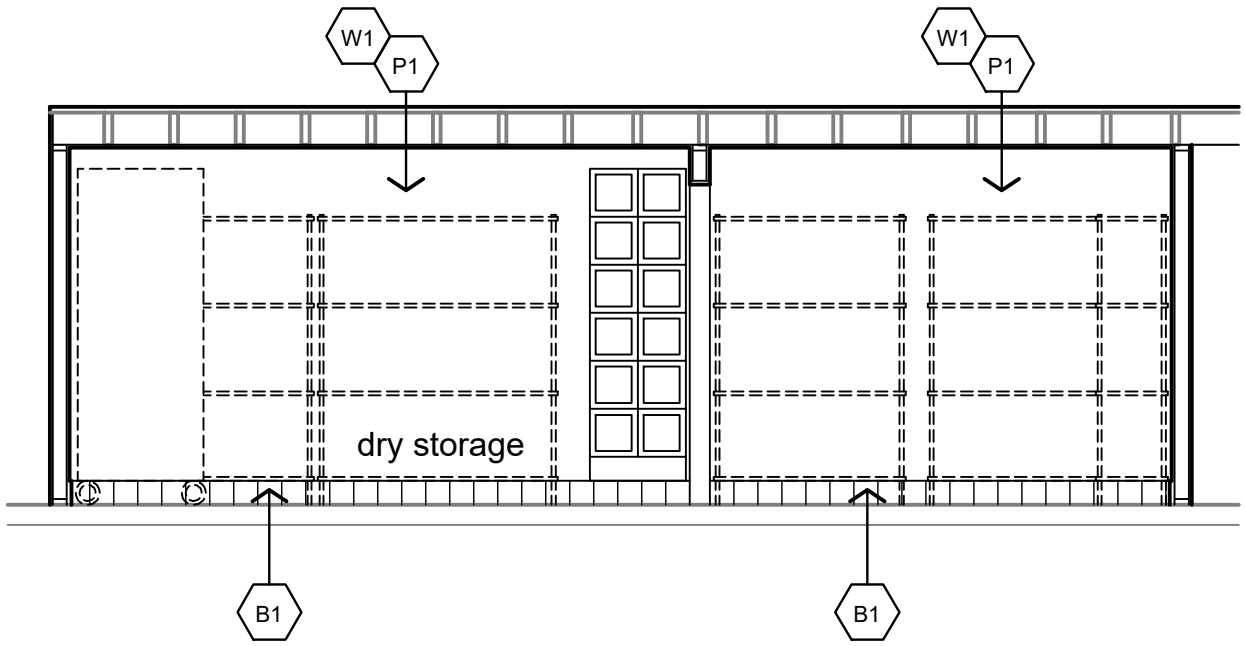
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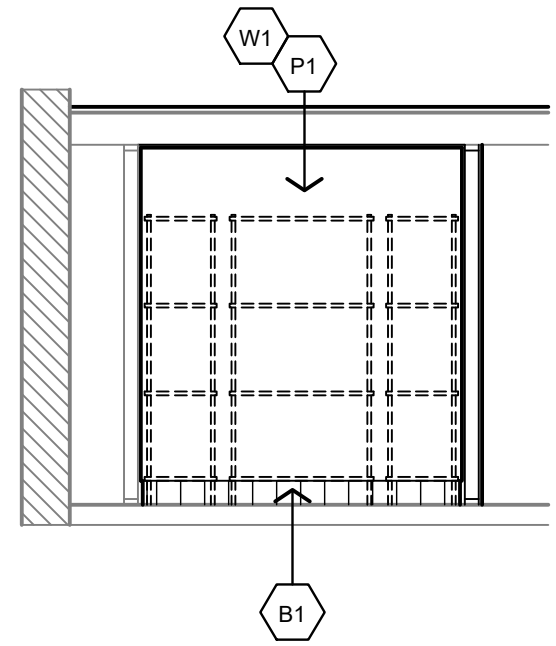
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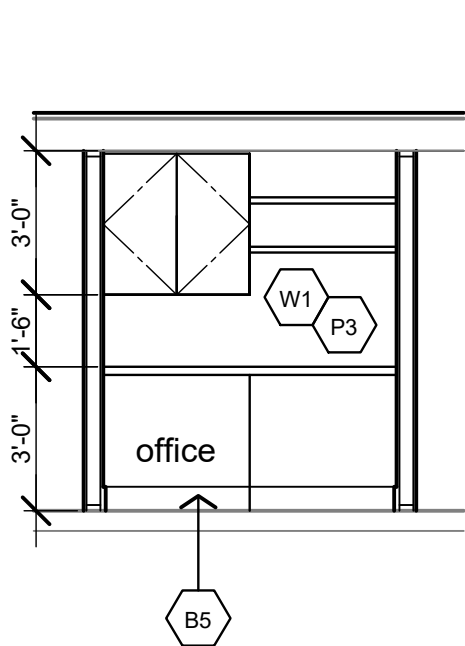
DS (2)



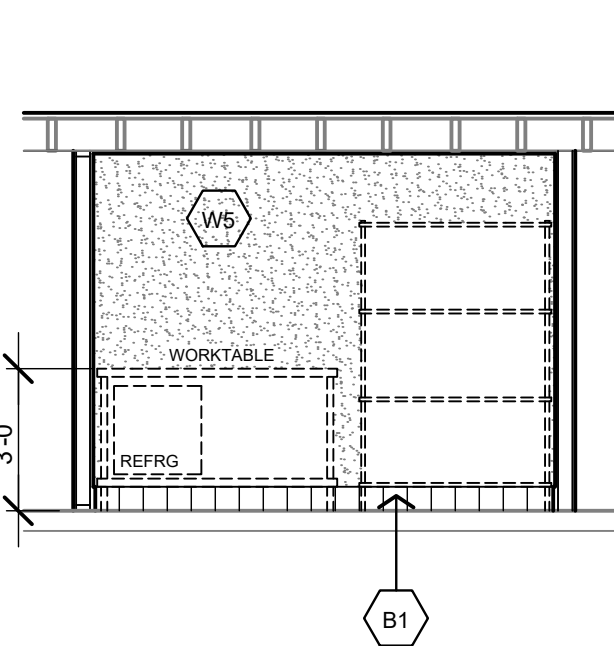
DS (4)



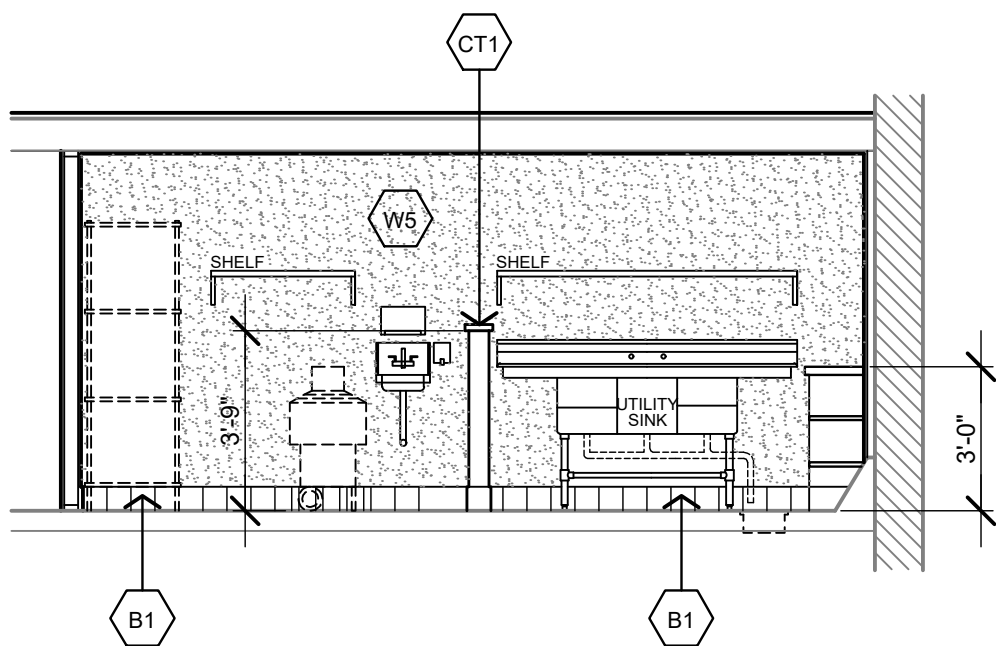
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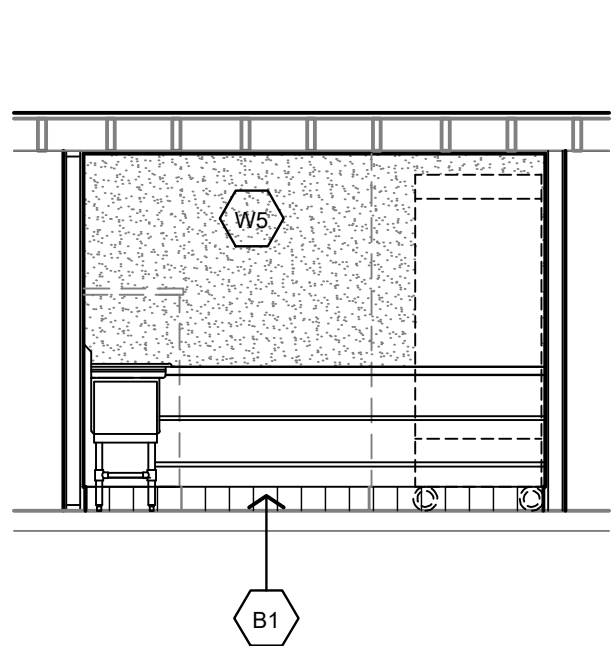
OF (1)



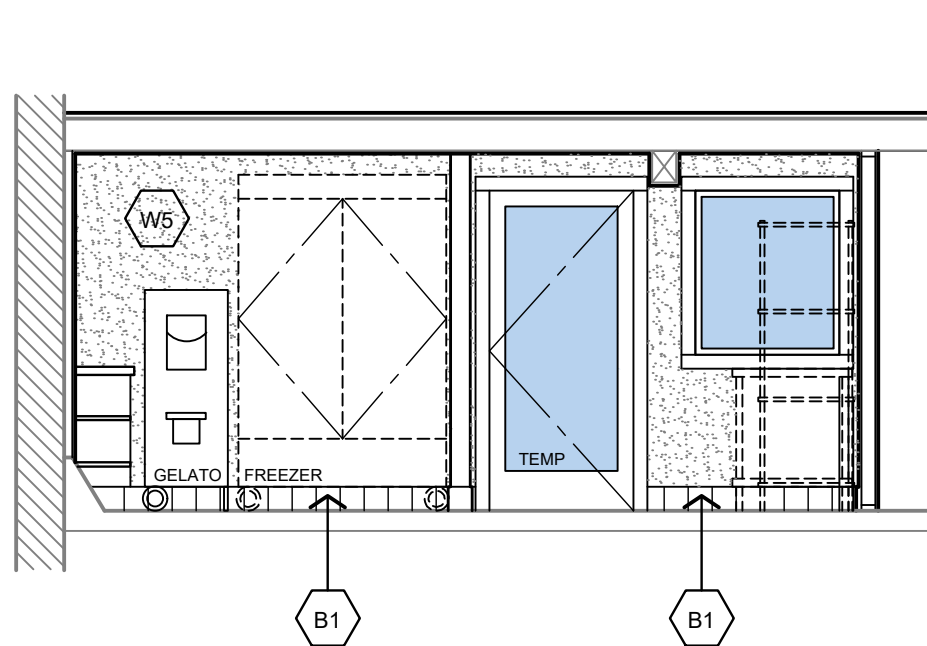
DP (4)



DP (1)



GP (1)



GP (3)

DP (3)

FINISH LEGEND

FLOORING

	F1	- EXPOSED CONCRETE SLAB (SEALED)
	F2	- CLEAR, PENETRATING, GREASE, OIL & ACID RESISTANT
	F3	- GLAZE N SEAL / MULTI-PURPOSE SEALER
	F4	- 6" x 6" SQ. QUARRY TILE
	F5	- SLIP RESISTANT
	F6	- 12" x 12" SQ. PORCELAIN MOSAIC TILE
	F7	- MEROLA TILE HEX MATTE WHITE
	F8	- 6" WIDE MARBLE BORDER (WHITE) @ ENTRY AREA
	F9	- 3/4" THICK EXISTING HARDWOOD FLOORING
	F10	- SMOOTH CONCRETE SLAB
	F11	- BROOM FINISH

BASE

	B1	- 6" CERAMIC TILE COVE BASE (SLIMFOOT)	1 A5.1
	B2	- 6" QUARRY TILE W/INTEGRAL BASE COVE (3/8")	2 A5.1
	B3	- TERRACOTTA COLOR / DARK GREY GROUT	2 A5.1
	B4	- 6" CERAMIC TILE W/INTEGRAL BASE COVE (3/8")	2 A5.1
	B5	- 6" GALV METAL TOPSET COVE BASE	
	B6	- 1 x 6 WOOD BASE (CLEAR SEALED)	. A5.1

CEILING

	C1	- EXPOSED WOOD TRUSS RAFTERS / JOIST
	C2	- EXPOSED WOOD RAFTERS & METAL ROOF
	C3	- SUSPENDED CEILING W/SMOOTH, NON-ABSORBENT, DURABLE & WASHABLE SURFACE (24" x 24")
	C4	- SUSPENDED CEILING TIN TILE
	C5	- NON-ABSORBENT WASHABLE SURACE (24" x 24")
	C6	- GYPSUM WALL BOARD (SMOOTH & PAINTED)

WALLS

	W1	- GYPSUM WALLBOARD PAINTED
	W2	- PORCELAIN TILE WAINSCOT
	W3	- EXPOSED MASONRY / CONCRETE
	W4	- WOOD SIDING (CLEAR SEALED)
	W5	- 1 x 6 HORIZONTAL RANDOM COURSE
	W6	- FRP (WHITE) OVER GYPSUM WALLBOARD

PAINT

	P1	- DUNN EDWARDS / SEMI-GLOSS / WHITE
	P2	- DUNN EDWARDS / CLEAR SHEEN WOOD FINISH
	P3	- DUNN EDWARDS / SEMI-GLOSS / EARTHTONE

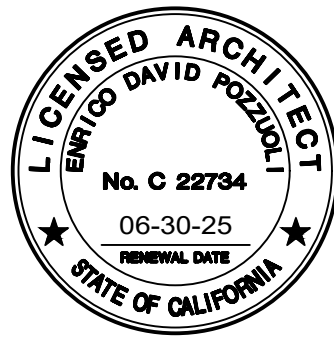
COUNTERS / TOPS

	CT1	- QUARTZ COUNTERTOPS (SOLID SURFACE)
	CT2	- WHITE MARBLE COLOR
	CT3	- 2x HARDWOOD TOP / SHELF / TRIM (SMOOTH SURFACE)
	CT4	- CLEAR-SEALED FOR WASHABLE SURFACE

SNEEZE GUARDS

	SG1	- 3/8" THK CLEAR TEMPERED GLASS
	SG2	- 60" A.F.F (MIN.)

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.



22002

JOB NUMBER



CENTRO OLD TOWN ORANGE

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

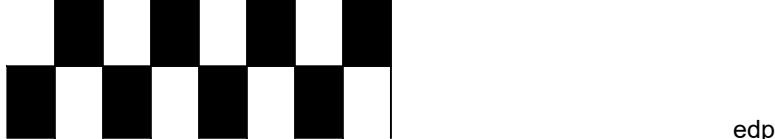
PROJECT TENANT	Pozzuoli Winery Inc.
405 El Camino Real	Tustin, CA 92780
714-915-7450	Contact: Enrico Pozzuoli
APN: 390-382-02	

02-07-23	design review
06-01-23	staff review
11-18-23	design review hearing
11-06-23	CUP hearing

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1/4" = 1'-0" SCALE



DRAWN BY

edp

SHEET TITLE

BASEMENT
interior elevations

SHEET NUMBER

A4.3

DATE

RM & RU ⁽¹⁾	RW ⁽¹⁾
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RW(1)

HC DOOR	3
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	GRAB BARS	1
--	-----------	---

RM & RW	2	RU (REVERSED)
---------	---	---------------

HC SYMBOLS	5
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WALL SIGNAGE

DOOR SYMBOLS

RM & RU	3	RU (NO URINAL)
---------	---	----------------

RW 3

RW(4)	RM & RU(4)
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RM & RU (4)

[illegible]

KEY NOTES	
1.	WATER CLOSET (18" MIN. HEIGHT FOR SEAT)
2.	LAVATORY (PROVIDE SAFETY COVER W/INSULATED LINER @ EXPOSED PIPING BELOW)
3.	GRAB BARS (1) 3'-0" AND (1) 4'-0" LONG BARS @ 33" - 36" A.F.F. TO CENTERLINE. (SEE ELEVATIONS) SEE DETAIL
4.	TOILET PAPER DISPENSER
5.	5'-0" DIA. CLEAR MANEUVERING SPACE FOR WHEEL CHAIR
6.	SOAP DISPENSER
7.	PAPER TOWEL DISPENSER
8.	1/4" PLATE GLASS MIRROR (24" x 36")
9.	INTERIOR WALL FINISH (SEE FINISH SCHEDULE)
10.	TILE COVE BASE - SEE FINISH SCHEDULE
11.	PROVIDE AN APPROVED, HARD, NONABSORBENT MATERIAL ON FLOOR, ALL WALLS ADJACENT TO AND WITHIN 2 FT. OF THE FRONT AND SIDES OF URINALS AND WATER CLOSETS. THIS MATERIAL SHALL BE APPLIED TO A HEIGHT OF 4 FT. ABOVE THE FINISHED FLOOR, AND WHEN APPLIED TO STUD WALLS MUST BE APPLIED OVER WATER RESISTANT GYPSUM BOARD OR CEMENT BOARDS. FLOOR FINISHES THROUGHOUT RESTROOM FACILITIES SHALL BE OF HARD NONABSORBENT MATERIALS
12.	TOILET SEAT COVER DISPENSER
13.	CHANGING STATION (WALL-MOUNT)
14.	WALL-MOUNT ACCESSIBLE URINAL

HC NOTES

SANITARY ROOM FIXTURE & ACCESSORIES
THERE SHALL BE SUFFICIENT SPACE IN THE ROOM FOR A WHEELCHAIR MEASURING 30" WIDE x 48" TO ENTER THE ROOM AND PERMIT THE DOOR TO CLOSE.

FLUSH CONTROLS SHALL BE HAND OPERATED OR AUTOMATIC. HAND OPERATED FLUSH CONTROLS SHALL COMPLY WITH SEC 11B-309 EXCEPT SHALL BE LOCATED 44" MAX A.F.F. FLUSH CONTROLS SHALL BE LOCATED ON THE OPEN SIDE OF THE WATER CLOSET EXCEPT IN AMBULATORY ACCESSIBLE COMPARTMENTS COMPLYING WITH SEC 11B-604.8.2

THE WATER CLOSET SHALL BE POSITIONED WITH A WALL OR PARTITION TO THE REAR AND TO ONE SIDE. THE CENTER-LINE OF THE WATER CLOSET SHALL BE 17" MIN. AND 18" MAX. FROM THE SIDE WALL OR PARTITION. WATER CLOSETS SHALL BE ARRANGED FOR A LEFT-HAND OR RIGHT HAND APPROACH. 11B-604.2

CLEARANCE AROUND A WATER CLOSET SHALL BE 60" MIN. MEASURED PERPENDICULAR FROM THE SIDE WALL AND 56" MIN. MEASURED PERPENDICULAR FROM THE REAR WALL. A MIN. 60" WIDE AND 48" DEEP MANUEVERING SPACE SHALL BE PROVIDED IN FRONT OF THE WATER CLOSET. 11B-604.3.1

THE REQUIRED CLEARANCE AROUND THE WATER CLOSET SHALL BE PERMITTED TO OVERLAP THE WATER CLOSET, ASSOCIATED GRAB BARS, DISPENSERS, SANITARY NAPKIN DISPOSAL UNITS, COAT HOOKS, SHELVES, ACCESSIBLE ROUTES, CLEAR FLOOR SPACE AND CLEARANCES REQUIRED AT OTHER FIXTURES, AND THE TURNING SPACE. NO OTHER FIXTURES OR OBSTRUCTIONS SHALL BE LOCATED WITHIN THE REQUIRED WATER CLOSET CLEARANCE. 11B-604.3.2

AT LAVATORY THE KNEE CLEARANCE SHALL BE 27" HIGH MIN. A.F.F. AT A DEPTH OF 8" MIN. A.F.F. AT THE FRONT EDGE OF A COUNTER WITH A BUILT-IN LAVATORY OR AT THE FRONT EDGE OF A WALL-MOUNTED LAVATORY FIXTURE. 11B-306.3.3

A CLEAR FLOOR SPACE 30" WIDE x 48" LONG SHALL BE PROVIDED IN FRONT OF THE LAVATORY. SUCH CLEAR FLOOR SPACE MAY ADJOIN OR OVERLAP AN ACCESSIBLE ROUTE AND EXTEND INTO KNEE AND TOE SPACE UNDERNEATH THE LAVATORY.

ACCESSIBLE LAVATORIES SHALL BE MOUNTED 18" TO CENTER LINE FROM A SIDE WALL AND 34" MAX. TO THE TOP OF THE LAVATORY BOWL.

HOT WATER SUPPLY AND DRAIN PIPES UNDER LAVATORIES SHALL BE INSULATED OR OTHERWISE COVERED. THERE SHALL BE NO SHARP OR ABRASIVE SURFACES. 11B.606.5

TOILET PAPER DISPENSERS SHALL BE 7" MIN. AND 9" MAX. IN FRONT OF THE WATER CLOSET MEASURED TO THE CENTERLINE OF THE DISPENSER. THE OUTLET OF THE DISPENSER SHALL BE 14" MIN. AND 19" MAX. A.F.F. THERE SHALL BE A CLEARANCE OF 1-1/2" MIN. BELOW THE GRAB BAR. DISPENSERS SHALL NOT BE OF A TYPE THAT CONTROLS DELIVERY OR THAT DOES NOT ALLOW CONTINUOUS PAPER FLOW. 11B-604.9.6

OPERABLE PARTS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVATE OPERABLE PARTS SHALL BE 5 LBS MAX. 11B-309.4

GRAB BARS FOR WATER CLOSETS SHALL COMPLY WITH SEC 11B-609. GRAB BARS SHALL BE PROVIDED ON THE SIDE WALL CLOSEST TO THE WATER CLOSET AND ON THE REAR WALL. 11B-604.5

THE SIDE WALL GRAB BAR SHALL BE 42" LONG MIN., LOCATED 12" MAX.

FROM THE REAR WALL AND EXTENDING 54" MIN. FROM THE REAR WALL WITH THE FRONT END POSITIONED 24" MIN. IN FRONT OF THE WATER CLOSET. 11B-604.5.1

THE REAR WALL GRAB BAR SHALL BE 36" LONG MIN. AND EXTEND FROM THE CENTERLINE OF THE WATER CLOSET 12" MIN. ON ONE SIDE AND 24" MIN. ON THE OTHER SIDE. 11B-604.5.2

GRAB BARS WITH CIRCULAR CROSS SECTIONS SHALL HAVE AN OUTSIDE DIAMETER OF 1-1/4" MIN. AND 2" MAX. 11B-609.2.1

THE SPACE BETWEEN THE WALL AND THE GRAB BAR SHALL BE 1-1/2". THE SPACE BETWEEN THE GRAB BAR AND PROJECTING OBJECTS BELOW AND AT THE ENDS SHALL BE 1-1/2" MIN. THE SPACE BETWEEN THE GRAB BAR AND PROJECTING OBJECTS ABOVE SHALL BE 12" MIN. 11B-609.3

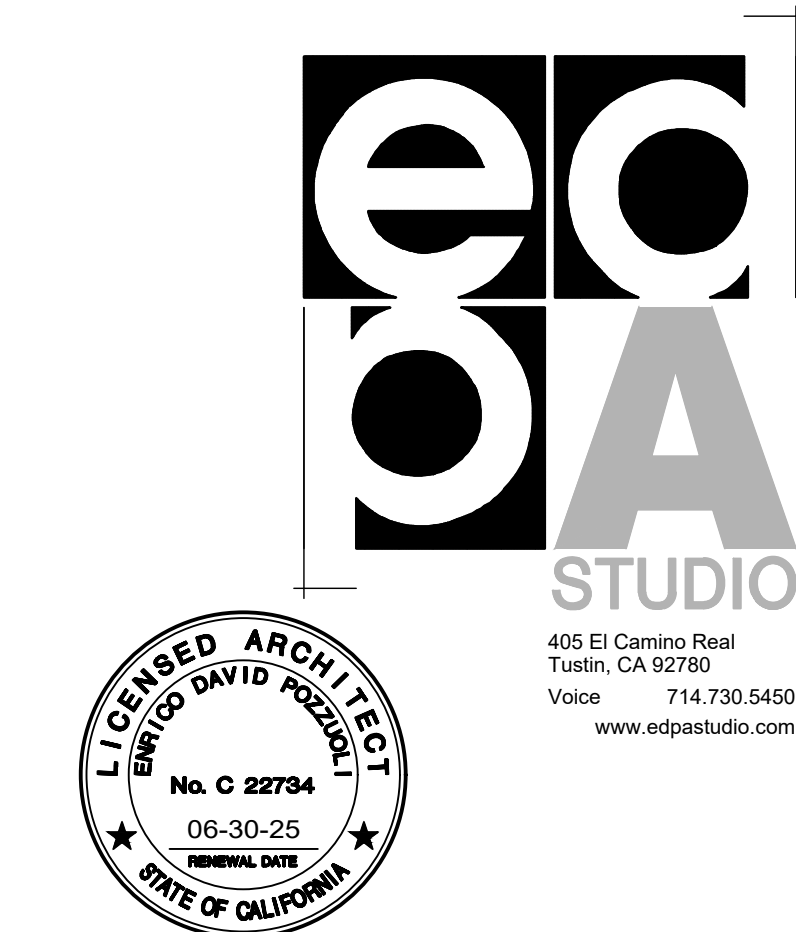
GRAB BARS AND ANY WALL OR OTHER SURFACES ADJACENT TO GRAB

<p>BARS SHALL BE FREE OF SHARP OR ABRASIVE ELEMENTS AND SHALL HAVE ROUNDED EDGES. 11B-609.5</p> <p>GRAB BARS SHALL NOT ROTATE WITHIN THEIR FITTINGS. 11B-609.6</p>	
--	--

GRAB BARS SHALL BE INSTALLED IN ANY MANNER THAT PROVIDES A GRIPPING SURFACE AT THE SPECIFIED LOCATION AND THAT DOES NOT OBSTRUCT THE REQUIRED CLEAR FLOOR SPACE. 11B-609.7

ALLOWABLE STRESSES SHALL NOT BE EXCEEDED FOR MATERIALS USED WHEN A VERTICAL OR HORIZONTAL FORCE OF 250 LBS IS APPLIED AT ANY POINT ON THE GRAB BAR, FATSENER, MOUNTING DEVISE, OR SUPPORTING STRUCTURE. 11B-609.8

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22002 JOB NUMBER



**CENTRO
OLD TOWN ORANGE**

Centro Eatery, Cafe & Brewery
208 E Chapman Avenue
Orange, CA 92866

	PROJECT TENANT
	Pozzuoli Winery Inc.
	405 El Camino Real
	Tustin, CA 92780
	714-915-7450
	Contact: Enrico Pozzuoli
	APN: 390-382-02

SUBMITTALS	
02-07-23	design review
06-01-23	staff review
11-18-23	design review hearing
11-06-23	CUP hearing

	REVISIONS
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SCALE _____ DRAWN BY _____

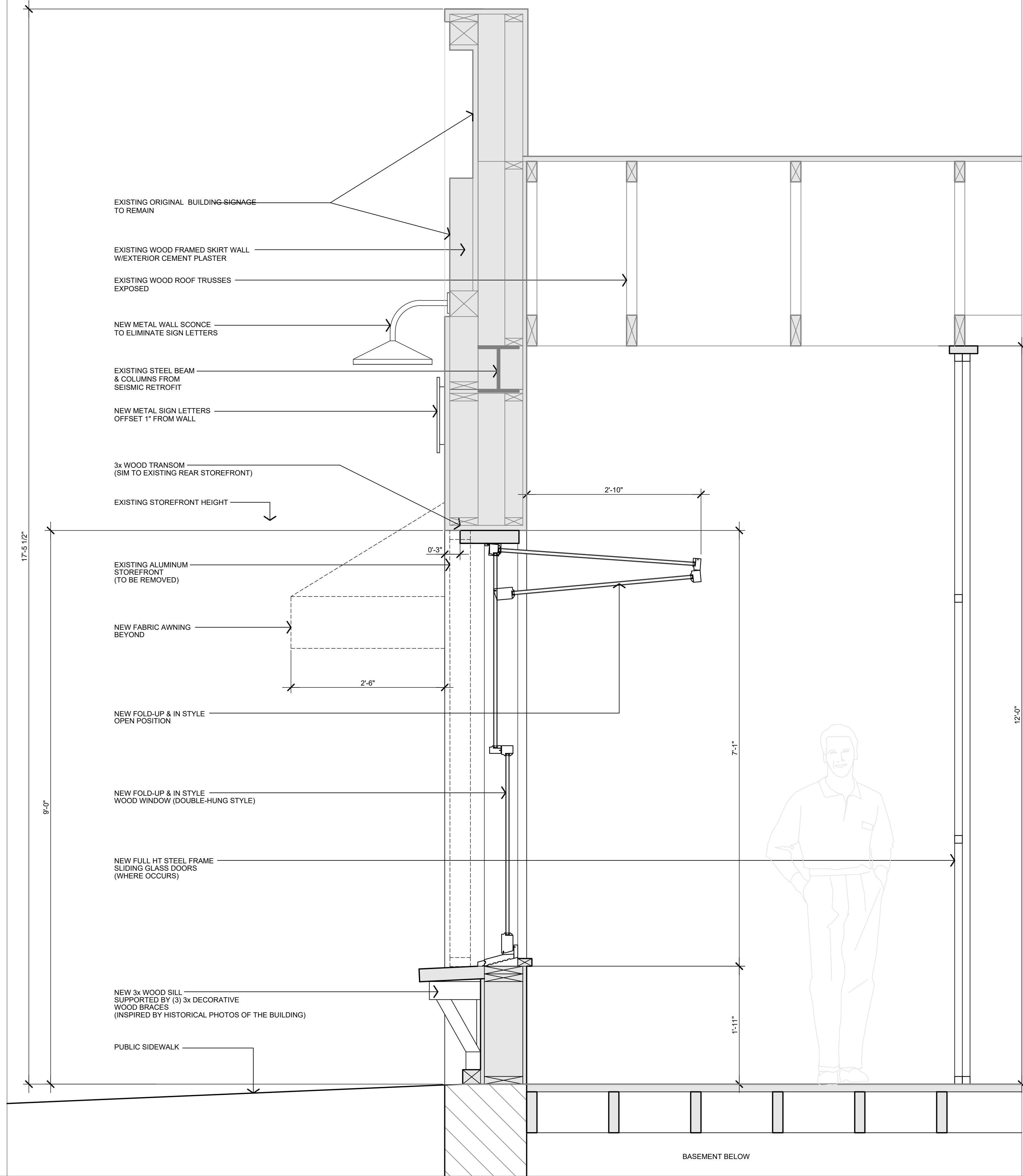
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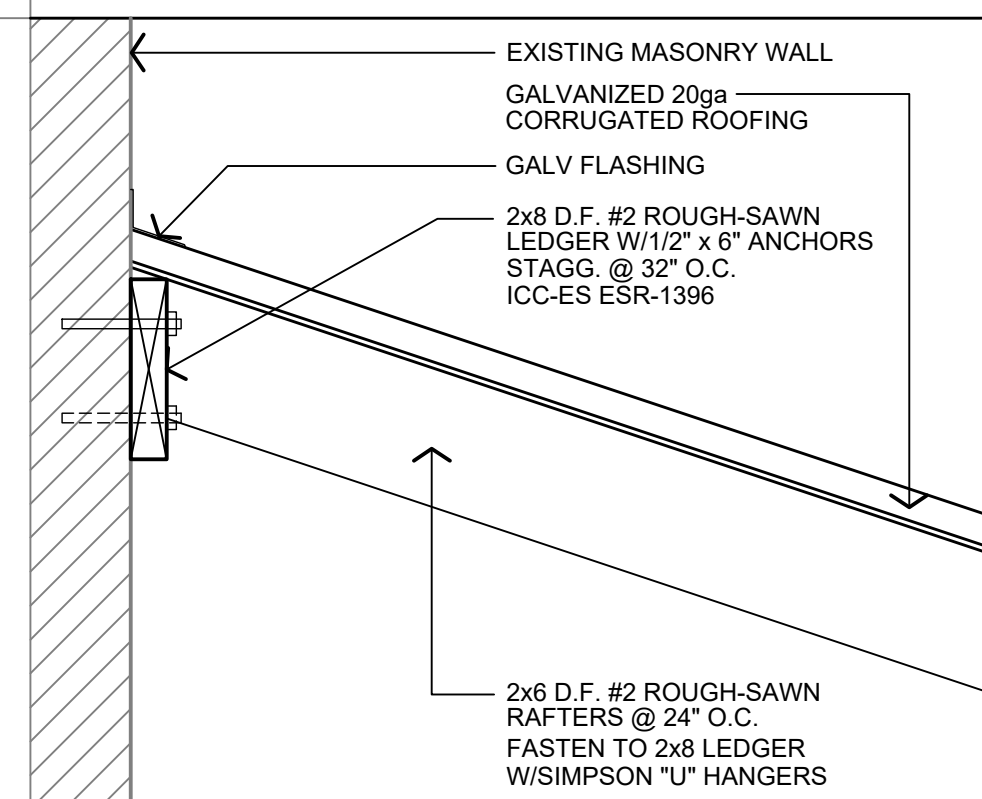
accessible restroom details

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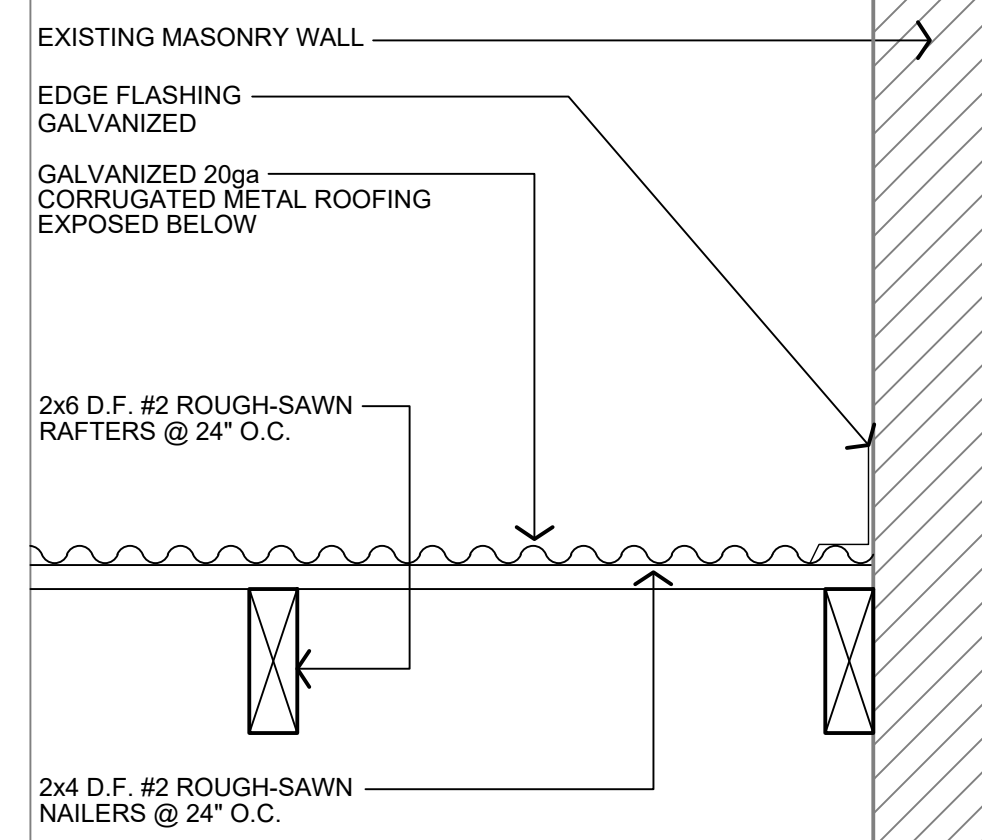
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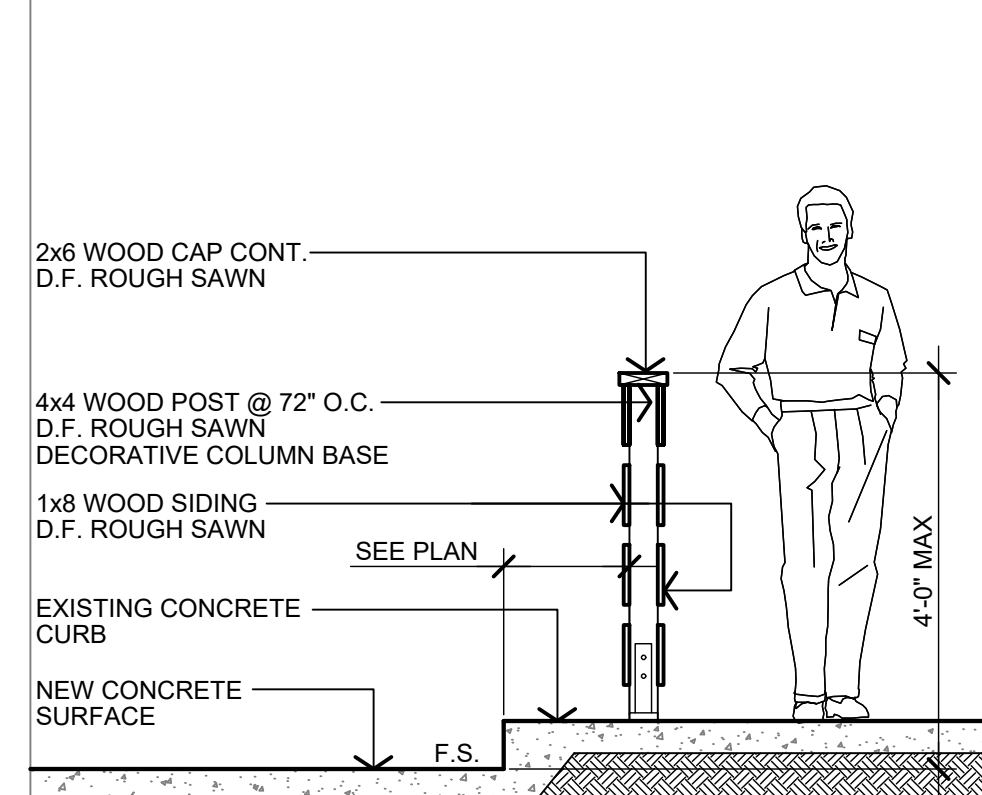
FRONT WALL SECTION



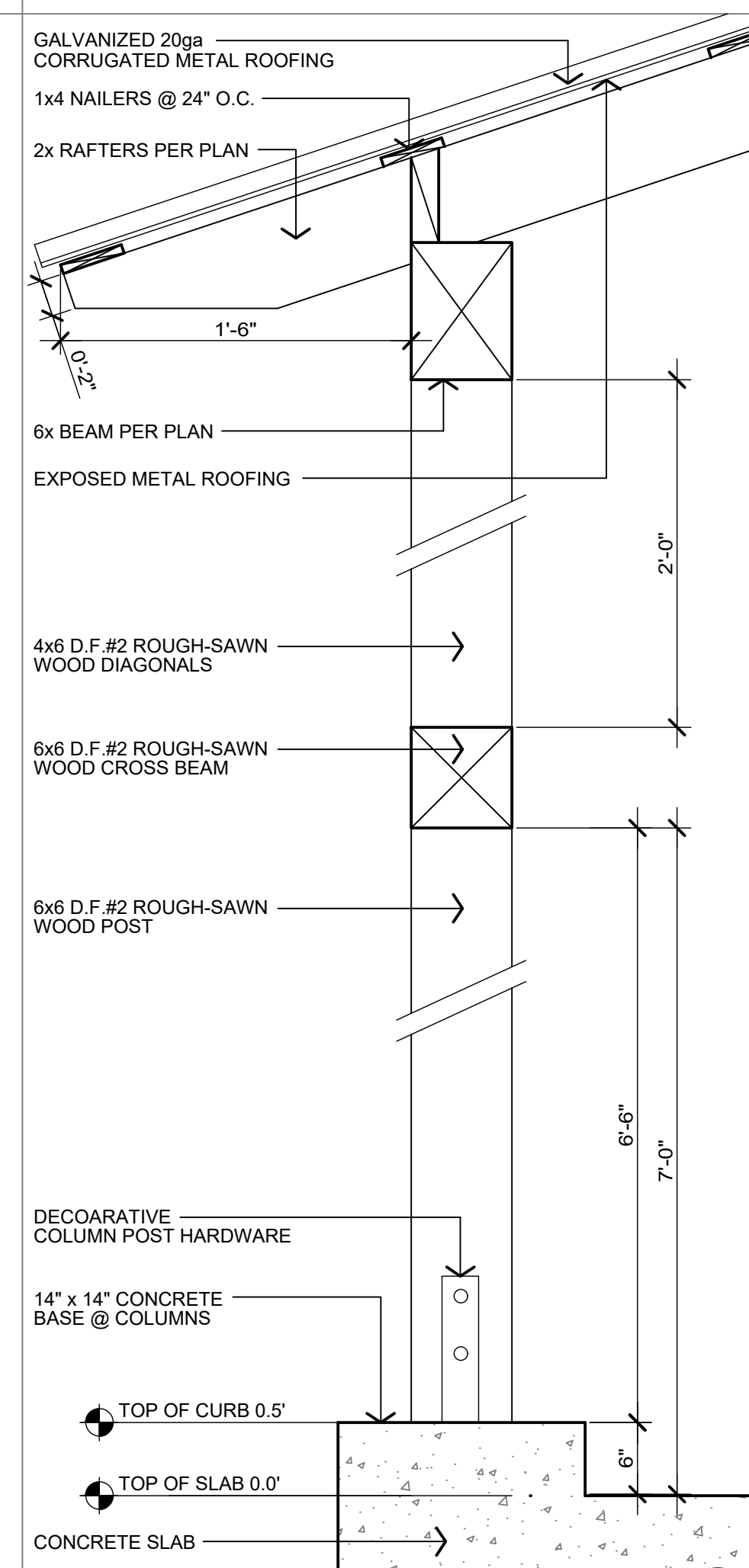
WALL LEDGER



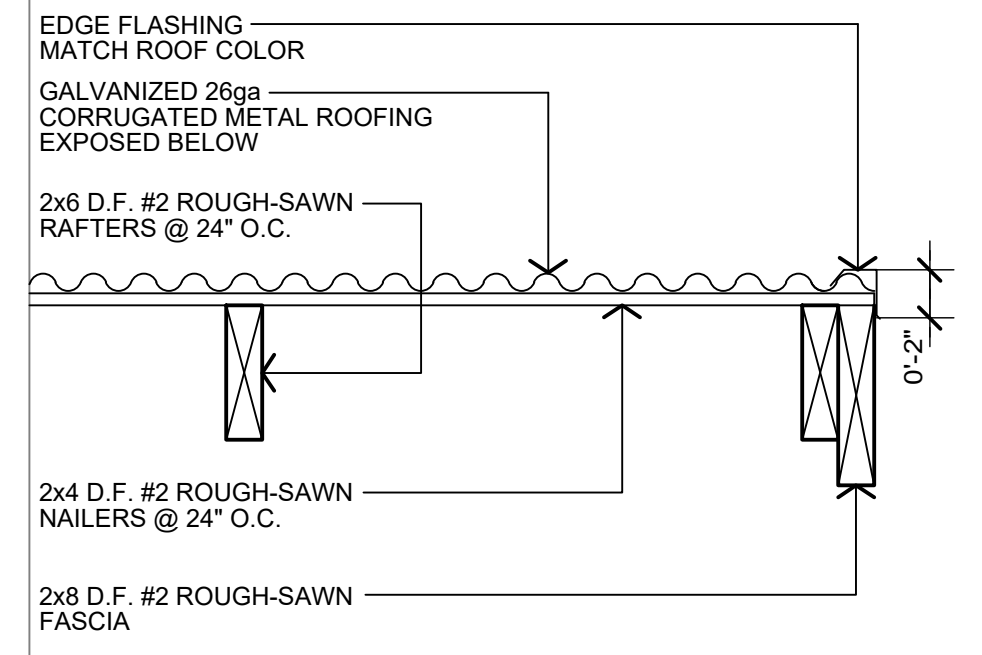
ROOF @ WALL



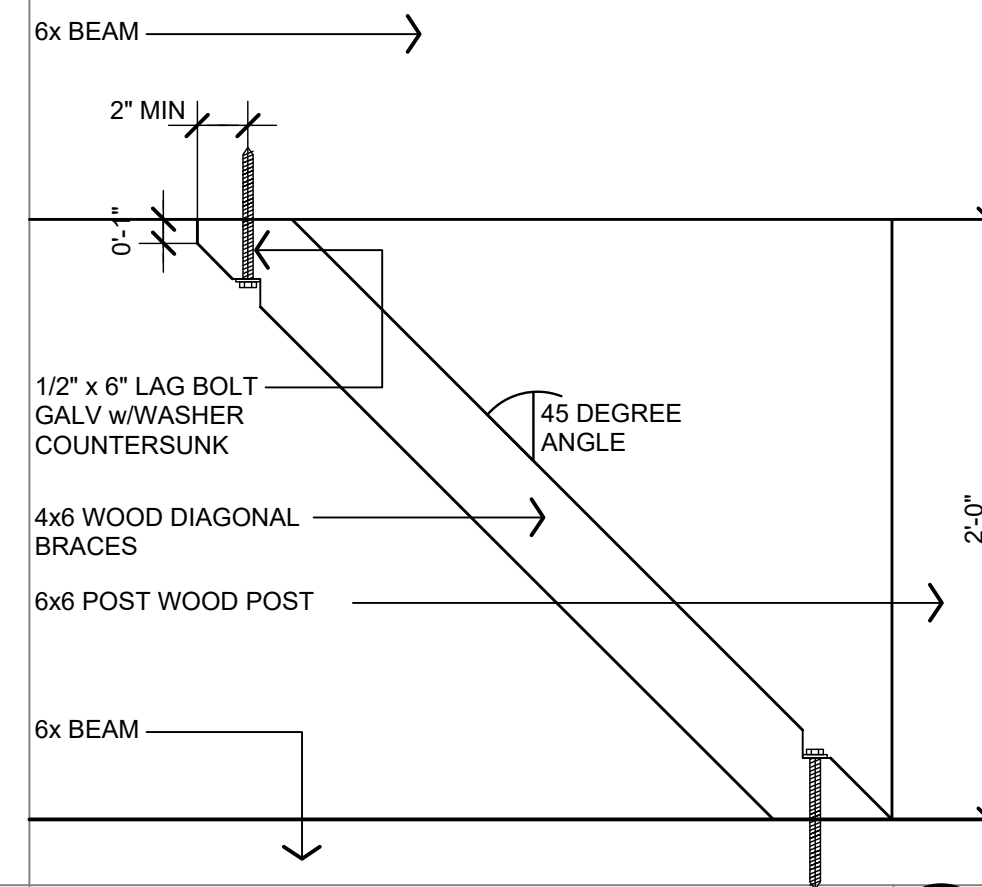
WOOD-SLAT FENCE



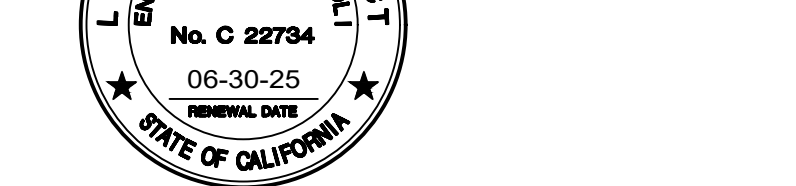
PATIO SECTION



RAKE



ANGLE BRACE



22002



CENTROL OLD TOWN ORANGE

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Orange, CA 92866

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405 El Camino Real	
Tustin, CA 92780	
714-915-7450	
Contact: Enrico Pozzuoli	
APN: 390-382-02	

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06-01-23	staff review
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SCALE

edp

SHEET TITLE

architectural details

SHEET NUMBER

A5.0

DATE

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.



FOLD-IN & UP WINDOWS



OUR FOOD



INTERIOR STEEL PARTITION GLASS WALL



FIRE PIT

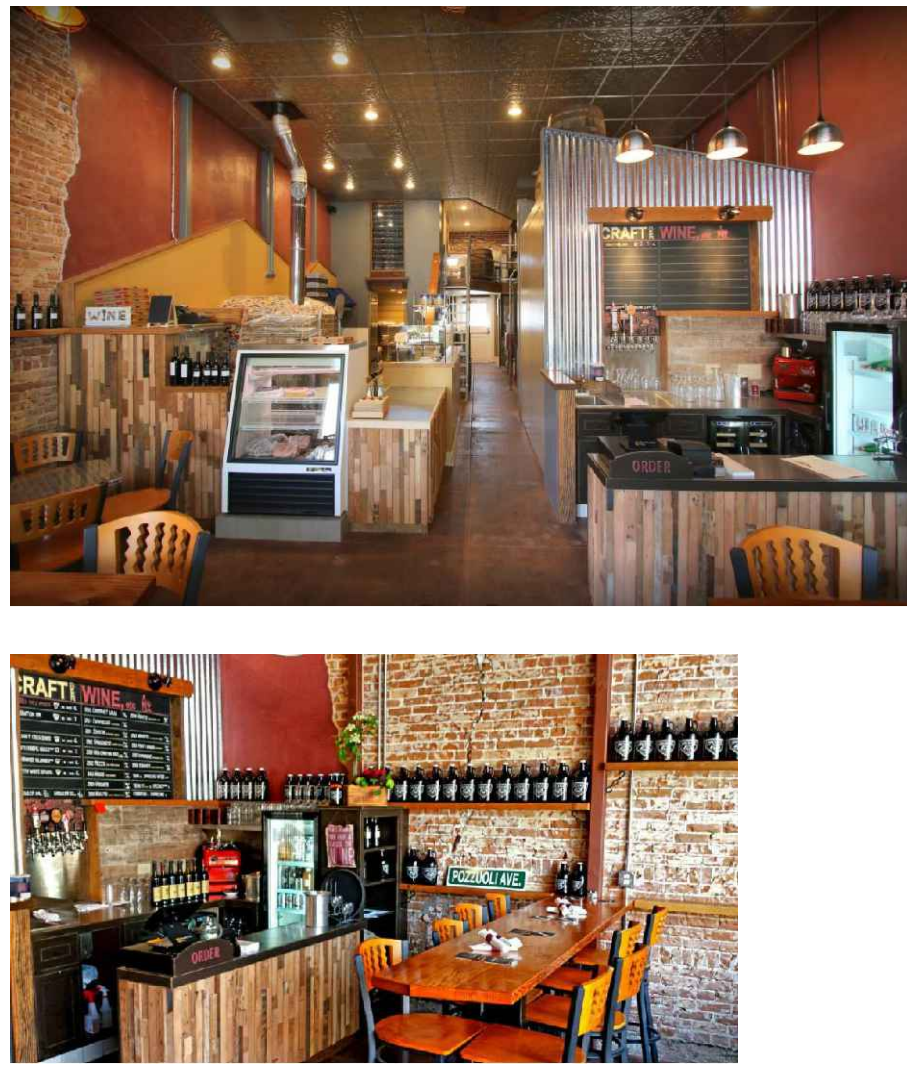


PIZZA OVEN

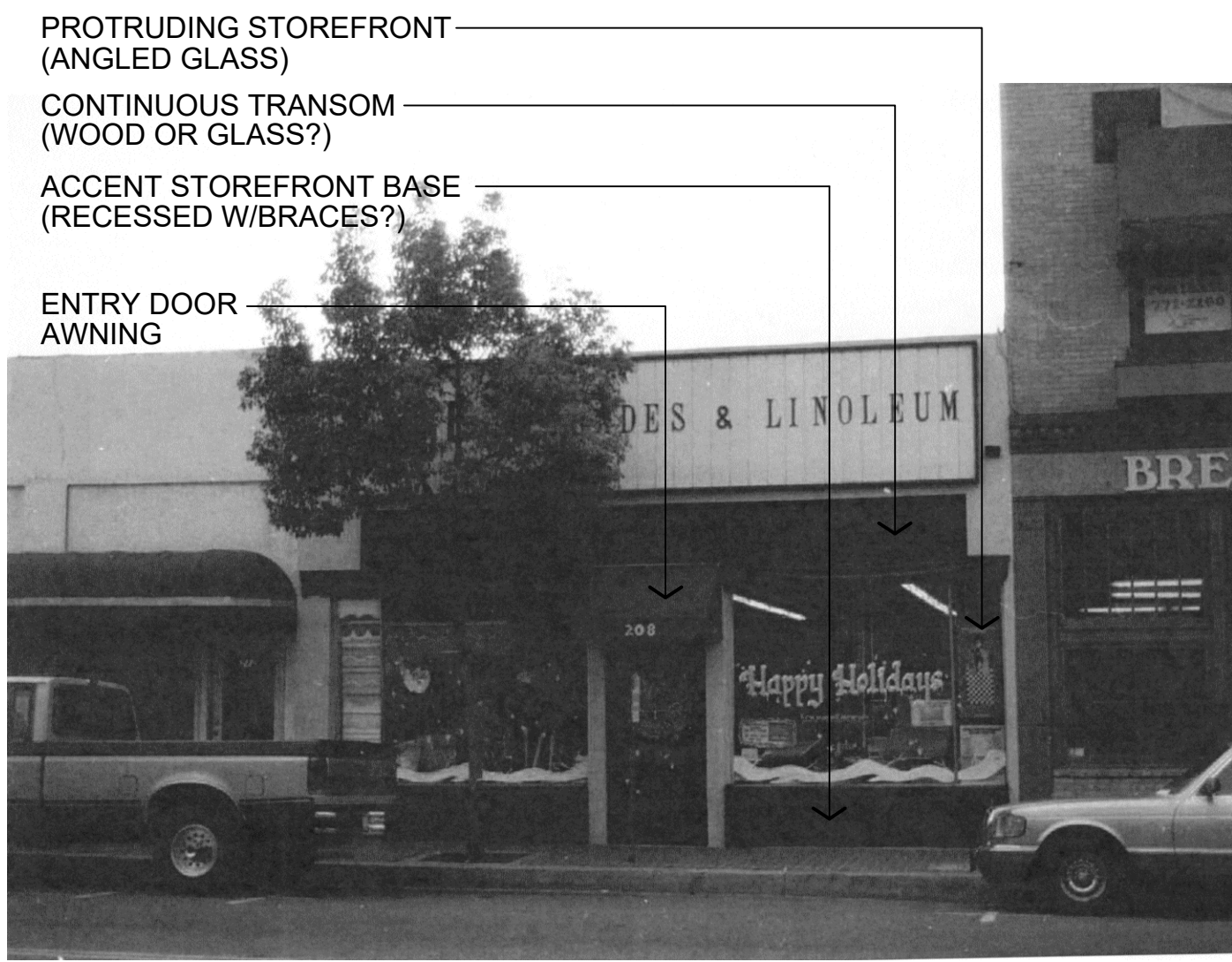
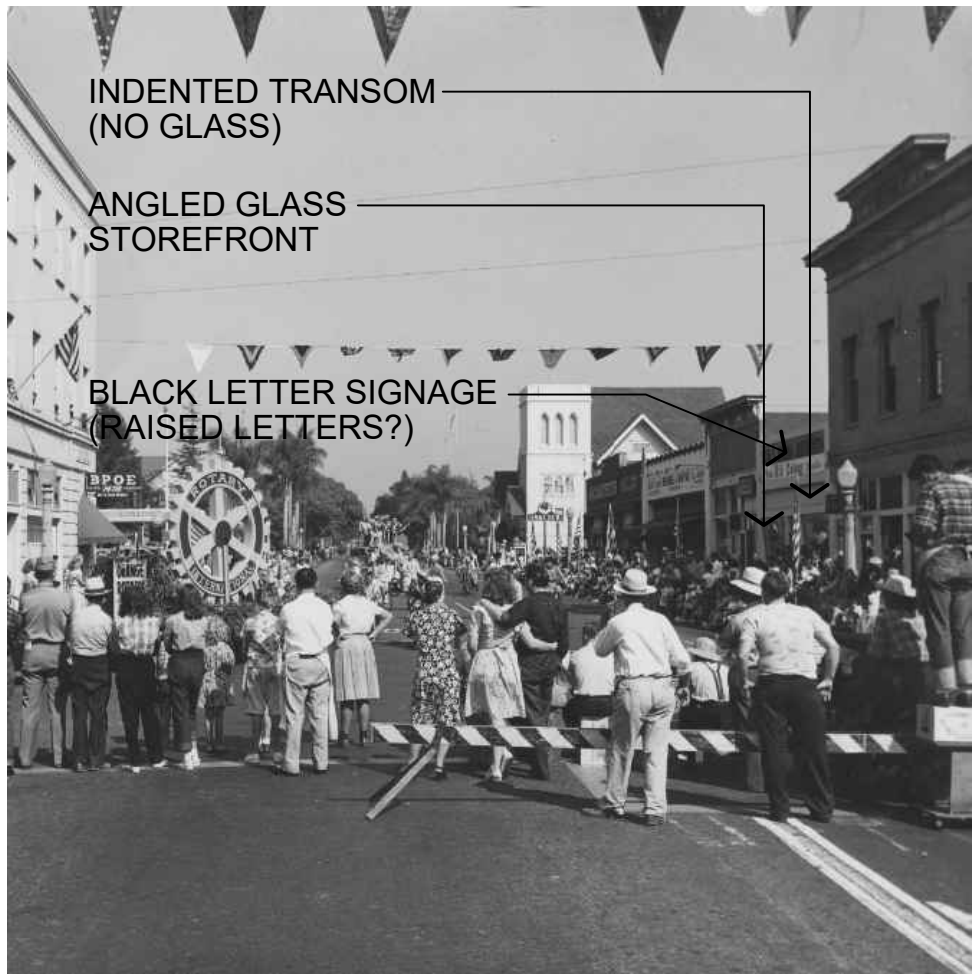
DETAILS



PATIO STRUCTURE



INTERIORS



PROTRUDING STOREFRONT (ANGLED GLASS)
CONTINUOUS TRANSOM (WOOD OR GLASS?)
ACCENT STOREFRONT BASE (RECESSED W/BRACES?)
ENTRY DOOR AWNING

HISTORICAL PHOTOS

imagery

CONDITIONAL USE PERMIT (CUP) FOR THE ALCOHOL LICENSE IS NOT A PART OF THIS DRC SUBMITTAL AND IS BEING REVIEWED UNDER A SEPARATE PERMIT.

405 El Camino Real
Tustin, CA 92780
Voice 714.730.5450
www.edpastudio.com

22002

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SCALE	DRAWN BY
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SHEET TITLE	
project imagery	

SHEET NUMBER	
A5.2	
DATE	