



# AGENDA

## Planning Commission

October 03, 2022

7:00 PM Regular Session

Anna Pehoushek  
Assistant Community  
Development Director

Mary Binning  
Sr. Assistant City Attorney

Jessica Garcia  
Administrative Assistant

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

DAVID VAZQUEZ  
Chair

ERNEST GLASGOW  
Vice Chair

DAVE SIMPSON  
Commissioner

RICK MARTINEZ  
Commissioner

JONATHAN TRAPESONIAN  
Commissioner

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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 7:00 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](http://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 and address, and identifying 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.

*(Continued on page 2)*

**2) Written Public Comments via e-mail or eComment**

Members of the public can submit their written comments electronically for the Planning Commission's consideration by emailing them to [PCpubliccomment@cityoforange.org](mailto:PCpubliccomment@cityoforange.org) with the subject line "Public Comment Item #(insert the corresponding item number)" or "Public Comment Non-agenda Item" for general public comments. The public can also submit written comments on the City's eComment page by visiting the City's website and clicking on the eComment link for this meeting. To ensure distribution to the Planning Commission prior to consideration of the agenda, we encourage the public to submit comments by 3:00 p.m. the day of the meeting. All public comments received for this agenda will be provided to the Commissioners, posted on the City's website, and compiled as part of the record.

**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. ASSISTANT COMMUNITY DEVELOPMENT DIRECTOR REPORTS****4. COMMISSION BUSINESS****5. NEW HEARINGS****5.1. Public Hearing: Conditional Use Permit No. 3156-22, Sauced BBQ and Spirits Axe Throwing, 1535 West Katella Avenue.**

**NOTE: Applicant has requested Item 5.1 be continued to the November 7, 2022, Planning Commission Meeting.**

**Recommended Action:**

Adopt Planning Commission Resolution No. 25-22 entitled:

A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3156-22 for an accessory 596 square foot commercial recreational facility use, axe throwing, in association with the operation of a 7,681 square foot full-service restaurant located at 1535 West Katella Avenue.

**Attachments:**

[Staff Report](#)

[Attachment 1 Planning Commission Resolution No. 25-22](#)

[Attachment 2 Vicinity Map](#)

[Attachment 3 Axe Coach Guide](#)

[Attachment 4 Letter of Explanation](#)

[Attachment 5 Plans](#)

[Attachment 6 Letter of Surrender for CUP No. 2959-14](#)

**6. ADJOURNMENT**

The next Regular Planning Commission Meeting will be held on Monday, October 17, 2022 at 7:00 p.m., in the Council Chamber.

I, Jennifer Scudellari, Executive 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](http://www.cityoforange.org).

Date posted: September 29, 2022





# Agenda Item

## Planning Commission

Item #: 5.1.

10/3/2022

File #: 22-0520

**TO:** Chair and Members of the Planning Commission

**THRU:** Anna Pehoushek, Assistant Community Development Director

**FROM:** Tiffany Chhan, Assistant Planner

### 1. SUBJECT

**Public Hearing:** Conditional Use Permit No. 3156-22, Sauced BBQ and Spirits Axe Throwing, 1535 West Katella Avenue.

NOTE: Applicant has requested Item 5.1 be continued to the November 7, 2022, Planning Commission Meeting.

### 2. SUMMARY

The applicant proposes to allow a commercial recreational facility use for axe throwing within an existing full-service restaurant.

### 3. RECOMMENDED ACTION

Adopt Planning Commission Resolution No. 25-22 entitled:

A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3156-22 for an accessory 596 square foot commercial recreational facility use, axe throwing, in association with the operation of a 7,681 square foot full-service restaurant located at 1535 West Katella Avenue.

### 4. AUTHORIZING GUIDELINES

Orange Municipal Code (OMC) Section 17.10.030.C and 17.13.030.C authorizes the Planning Commission to review and take action on Conditional Use Permits for commercial recreational facilities.

### 5. PROJECT BACKGROUND

<i>Applicant:</i>	Sauced BBQ and Spirits Orange LP
<i>Property Owner</i>	Stadium Promenade LLC
<i>Property Location</i>	1535 West Katella Avenue
<i>Existing General Plan Land Use Element Designation</i>	Urban Mixed Use (UMIX)

<i>Existing Zoning Classification</i>	Urban Mixed Use (UMU)
<i>Old Towne</i>	N/A
<i>Specific Plan/PC</i>	N/A
<i>Site Size</i>	25.5 acre site
<i>Circulation</i>	The building is a standalone outbuilding located in the Stadium Promenade center and is accessed via Katella Avenue, which is considered a Smart Street and Main Street, which is a Primary Arterial.
<i>Existing Conditions</i>	The existing restaurant is part of the larger Stadium Promenade center. The restaurant occupies 7,681 square feet of tenant space with a 1,932 square foot patio, and uses existing on-site parking facilities, which are shared by all the tenants at the center.
<i>Surrounding Land Uses and Zoning</i>	Development surrounding the Stadium Promenade center is comprised of a mix of commercial and industrial uses with UMU zoning district designations.
<i>Previous Applications/Entitlements</i>	On April 13, 1989, the Zoning Administrator approved CUP No. 1753-89 to allow an Alcoholic Beverage Control (ABC) License Type 41 on-sale license of beer and wine. On July 19, 1999, the Planning Commission approved CUP No. 2295-99 to allow an ABC License Type 47 (On-sale General for Bona Fide Public Eating Place). On March 16, 2015, the Planning Commission approved CUP No. 2959-14 to allow live entertainment in association with an existing restaurant with accessory alcohol sales.

## 6. PROJECT DESCRIPTION

The applicant, Sauced BBQ and Spirits, has been operating at this location since 2020 serving alcohol for on-site consumption in conjunction with a bona fide restaurant. The applicant is requesting to have the opportunity to incorporate an accessory commercial recreational facility into their floor plan and to offer a unique environment to customers. The commercial recreational facility would allow for customers to participate in recreational axe throwing in conjunction with a meal and consumption of alcoholic beverages. The axe throwing cages are located within the confines of the existing restaurant and take up approximately 596 square feet of the existing 7,681 square foot building. The applicant offers similar commercial recreation services at their other restaurant locations in the state. Axe throwing offers this restaurant a way to stand out among other restaurants at the Stadium Promenade and creates a distinct atmosphere for customers.

## 7. ANALYSIS AND STATEMENT OF THE ISSUES

### Issue 1: Compatibility with Surrounding Development

The existing restaurant is located within the Stadium Promenade, a large retail center located within the Katella Avenue Corridor Land Use Focus Area, as identified within the City's General Plan. The Stadium Promenade consists of multiple restaurants and a large movie theater. This focus area functions as a solid commercial district for the City and can support high density mixed use developments. Due to its proximity to surrounding regional attractions, the area provides a large variety of retail and recreational uses. The applicant's request to incorporate an accessory commercial recreation facility supports the UMU zoning district and the Katella Avenue Corridor Focus Area by encouraging expanded entertainment uses.

### Issue 2: Operation and Safety

Generally, customers who partake in the axe throwing activity do so in a group setting. Groups are between four and 12 participants and an axe throwing session can typically last between one and two hours. The group is seated at a table adjacent to the axe throwing cages and an axe throwing lane coach is assigned to participants. The coach will review how to throw an axe and go through safety protocols. Axe throwing lane coaches are trained by the restaurant and a guide for coaches is provided as Attachment 3 to this report. The axe throwing area is divided into five separate lanes which will contain at maximum one participant per lane. While the axe throwing lanes are in use, the rest of the party will wait for their turn at their table where customers are able to eat and drink. Participants who do not follow safety protocols are asked by management to leave. The applicant states that the operator has never had any incidents or any calls for service in relation to their axe throwing facilities at any of their three restaurant locations.

### Issue 3: Issued Conditional Use Permits

Over the years, this location has been the home of various restaurants with different focuses and themes. As part of the changes in ownership, the site has amassed three CUPs (CUP No. 1753-89, CUP No. 2295-99, and CUP No. 2959-14.) Since all the CUPs are active, staff has suggested the applicant review the previous CUPs and allow staff to consolidate Conditions of Approval from the previous CUPs into the current CUP request. This is in an effort to ensure clarity for future operations. As part of this consolidation, the applicant has requested to surrender CUP No. 2959-14, which allowed for live entertainment. Surrendering CUP No. 2959-14 would allow them to fully operate their commercial recreation facility since the location of the live entertainment use would take place where the axe throwing cages are to be located. A letter requesting the CUP surrender from the applicant and ownership is attached to this report (Attachment 6).

## **8. PUBLIC NOTICE**

On September 23, 2022, the City sent a Public Hearing Notice to a total of 68 property owners/tenants within a 400-foot radius of the project site and persons specifically requesting notice. The project site has been posted in three locations with the notification on that same date.

## **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 15301 (Class 1 - Existing Facilities) because the proposal consists of the operation and permitting of commercial recreational activity within an existing restaurant building and includes no expansion of the existing use. No

public review is required.

No public comments have been received.

## **10. ADVISORY BOARD ACTION**

### **Staff Review Committee:**

The Staff Review Committee reviewed the project on February 23, 2022 and recommended approval to the Planning Commission.

## **11. ATTACHMENTS**

- Attachment 1 Planning Commission Resolution No. 25-22
- Attachment 2 Vicinity Map
- Attachment 3 Axe Coach Guide
- Attachment 4 Letter of Explanation
- Attachment 5 Plans
- Attachment 6 Letter of Surrender for CUP No. 2959-14



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**THRU:** Anna Pehoushek, Assistant Community Development Director

**FROM:** Tiffany Chhan, Assistant Planner

### 1. SUBJECT

**Public Hearing:** Conditional Use Permit No. 3156-22, Sauced BBQ and Spirits Axe Throwing, 1535 West Katella Avenue

NOTE: Applicant is requesting to continue the item to November 7, 2022.

### 2. SUMMARY

The applicant proposes to allow a commercial recreational facility use for axe throwing within an existing full-service restaurant.

### 3. RECOMMENDED ACTION

Adopt Planning Commission Resolution No. 25-22 entitled:

A Resolution of the Planning Commission of the City of Orange approving Conditional Use Permit No. 3156-22 for an accessory 596 square foot commercial recreational facility use, axe throwing, in association with the operation of a 7,681 square foot full-service restaurant located at 1535 West Katella Avenue.

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<i>Applicant:</i>	Sauced BBQ and Spirits Orange LP
<i>Property Owner</i>	Stadium Promenade LLC
<i>Property Location</i>	1535 West Katella Avenue
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<i>Old Towne</i>	N/A
<i>Specific Plan/PC</i>	N/A
<i>Site Size</i>	25.5 acre site
<i>Circulation</i>	The building is a standalone outbuilding located in the Stadium Promenade center and is accessed via Katella Avenue, which is considered a Smart Street and Main Street, which is a Primary Arterial.
<i>Existing Conditions</i>	The existing restaurant is part of the larger Stadium Promenade center. The restaurant occupies 7,681 square feet of tenant space with a 1,932 square foot patio, and uses existing on-site parking facilities, which are shared by all the tenants at the center.
<i>Surrounding Land Uses and Zoning</i>	Development surrounding the Stadium Promenade center is comprised of a mix of commercial and industrial uses with UMU zoning district designations.
<i>Previous Applications/Entitlements</i>	On April 13, 1989, the Zoning Administrator approved CUP No. 1753-89 to allow an Alcoholic Beverage Control (ABC) License Type 41 on-sale license of beer and wine. On July 19, 1999, the Planning Commission approved CUP No. 2295-99 to allow an ABC License Type 47 (On-sale General for Bona Fide Public Eating Place). On March 16, 2015, the Planning Commission approved CUP No. 2959-14 to allow live entertainment in association with an existing restaurant with accessory alcohol sales.

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Over the years, this location has been the home of various restaurants with different focuses and themes. As part of the changes in ownership, the site has amassed three CUPs (CUP No. 1753-89, CUP No. 2295-99, and CUP No. 2959-14.) Since all the CUPs are active, staff has suggested the applicant review the previous CUPs and allow staff to consolidate Conditions of Approval from the previous CUPs into the current CUP request. This is in an effort to ensure clarity for future operations. As part of this consolidation, the applicant has requested to surrender CUP No. 2959-14, which allowed for live entertainment. Surrendering CUP No. 2959-14 would allow them to fully operate their commercial recreation facility since the location of the live entertainment use would take place where the axe throwing cages are to be located. A letter requesting the CUP surrender from the applicant and ownership is attached to this report (Attachment 6).

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On September 23, 2022, the City sent a Public Hearing Notice to a total of 68 property owners/tenants within a 400-foot radius of the project site and persons specifically requesting notice. The project site has been posted in three locations with the notification on that same date.

## **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 15301 (Class 1 - Existing Facilities) because the proposal consists of the operation and permitting of commercial recreational activity within an existing restaurant building and includes no expansion of the existing use. No public review is required.

No public comments have been received.

## **10. ADVISORY BOARD ACTION**

### **Staff Review Committee:**

The Staff Review Committee reviewed the project on February 23, 2022 and recommended approval to the Planning Commission.

## **11. ATTACHMENTS**

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**CONDITIONAL USE PERMIT 3156-22**

**RESOLUTION NO. PC 24-20**

**A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF ORANGE APPROVING CONDITIONAL USE PERMIT 3156-22 FOR AN ACCESSORY 596 SQUARE FOOT COMMERCIAL RECREATION FACILITY USE, AXE THROWING, IN ASSOCIATION WITH THE OPERATION OF A 7,681 SQUARE FOOT FULL-SERVICE RESTAURANT LOCATED AT 1535 WEST KATELLA AVENUE**

**APPLICANT: SAUCED BBQ AND SPIRITS ORANGE LP**

Moved by Commissioner \_\_\_\_\_ and seconded by Commissioner \_\_\_\_\_ that the following Resolution be adopted:

**WHEREAS**, the Planning Commission has authority per Orange Municipal Code (OMC) Section 17.10.030 to make a final determination on an application for a Conditional Use Permit; and

**WHEREAS**, OMC Table 17.13.030 identifies commercial recreation facilities as Conditionally Permitted uses in specified zones, including the Urban Mixed Use zone; and

**WHEREAS**, the application for Conditional Use Permit 3156-22 was processed in the time and manner prescribed by state and local law; and

**WHEREAS**, Conditional Use Permit No. 3156-22 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**, Sauced BBQ and Spirits Orange LP is requesting a commercial recreation facility use to allow for an accessory axe throwing area at an existing full-service restaurant; and

**WHEREAS**, the Planning Commission conducted a duly advertised public hearing on October 3, 2022 at which time interested persons had an opportunity to testify either in support of or opposition to a commercial recreation facility use at a property described as follows:

### **LEGAL DESCRIPTION**

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

That portion of Lots 2 and 3 of the Travis Tract, in the City of Orange, County of Orange, State of California, as shown on a Map recorded in Book 5, Page 120 of Miscellaneous Records of Los Angeles, County, California, together with that portion of Lot W of the Van De Graaff Tract, as shown on a Map recorded in Book 4, Page 440 of said Miscellaneous Records, being more particularly described as follows:

Parcel 1 of Lot Line Adjustment No. LL 2000-07, recorded December 5, 2000 as instrument No. 00- 660226 of Official Records of said Orange County, California.

Excepting from a portion of said land all oil, gas and other hydrocarbon substances that may be produced, saved and sold, as excepted and reserved by Bertha Bargsten, Doris Prothero and Edna Bargsten, in deed recorded October 27, 1938 in Book 951, Page 561 of Official Records of said Orange County, California.

APN's: 375-301-16 and 375-311-25

(End of Legal Description)

**NOW, THEREFORE, BE IT RESOLVED** that the Planning Commission approves Conditional Use Permit 3156-22 to allow the applicant to operate an accessory commercial recreation facility use in conjunction with a full-service restaurant, based on the following findings:

#### **SECTION 1 – FINDINGS**

##### ***General Plan Findings:***

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 within the City's General Plan. This use is part of an existing restaurant use that seeks to add a commercial recreation facility use as an accessory component to its business operations. As conditioned, the use will operate in a manner that will ensure that there are no impacts to the surrounding businesses. As such, the proposed use is consistent with Land Use Goal 3.0 in that it provides a solid economic base and contributes to building vibrant commercial districts within the City of Orange. Furthermore, the proposed project is consistent with Economic Development goals 1.0 and 2.0 in that it sustains a diversified economic base and strong fiscal stability within the City by helping the business attract new clientele and helps retain an existing restaurant by expanding provided services. The subject business will continue to function as a restaurant, but will add the commercial recreational facility use in an effort to increase business and attract new patrons.

***Conditional Use Permit Required Findings:***

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

The request is granted upon sound principles of land use and in response to services required by the immediate and surrounding community, in that Sauced BBQ and Spirits is an existing restaurant offering an atmosphere and cuisine experience that may benefit by having a commercial recreation facility use. Additionally, the proposed use will not result in any exterior modifications to the property and the operator will be conditioned such that there will be preventative measures taken to ensure that the use will operate harmoniously with the surrounding businesses. Therefore, the proposed commercial recreation facility use will be similar to other uses permitted within the urban mixed use zone and will directly serve the needs of the business by delivering an entertaining and recreational use that is desired by patrons.

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 proposed accessory recreational facility will be within an existing restaurant with a Type 47 alcohol license and will not cause an expansion of use. Therefore, the current provided parking is sufficient for the proposed use. Furthermore, the proposed conditions of approval and nature of commercial recreation facility will ensure that there are no issues regarding security and land use compatibility. The proposed use will not result in a deterioration of surrounding land uses or create special problems for the area in which it is located.

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 proposed commercial recreation facility was considered in relationship to its effects on the community and neighborhood plan and surrounding businesses. The subject property is zoned as Urban Mixed Use (UMU) and is within the commercial center known as The Stadium Promenade. This commercial center is comprised of multiple restaurants, retail establishments, a movie theater, and hotel. Due to the proximity of this location to the sports stadiums within the City of Anaheim, this location is part of a vibrant gateway and commercial district which supports various regional attractions. This is recognized in the City's General Plan as the subject location and surrounding area is part of the Katella Avenue Corridor Focus Area. As such, the proposed commercial recreation facility supports the community and the focus area it is located in.

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 project is subject to conditions to ensure the operation of the facility will not have an adverse impact on the general welfare. Conditions below reference providing adequate security measures and parking.

## **SECTION 2 – ENVIRONMENTAL REVIEW**

**Categorical Exemption:** This project is categorically exempt from the provisions of the California Environmental Quality Act (CEQA) per CEQA Guidelines Section 15301 (Class 1, Existing Facilities) because the project consists of a new use at an existing restaurant with no expansion of the existing restaurant or intensification of use. There is no public review required.

## **SECTION 3 – CONDITIONS OF APPROVAL**

BE IT FURTHER RESOLVED that the following conditions are to be imposed with approval:

1. The project shall conform in substance and be maintained in general conformance with plans and exhibits date labeled August 18, 2022, including any modifications required by conditions of approval, and as approved by the Planning Commission. Any future expansion in area or in the nature and operation of the use approved by Conditional Use Permit No. 3156-22 shall require an application for a new or amended Conditional Use Permit.
2. In conjunction with the operation of the business, any proposed increase in nature and operation of the use approved by Conditional Use Permit No. 3156-22 shall require an application for a new or amended Conditional Use Permit.
3. The maximum square footage of the commercial recreation facility use is limited to 596 square feet within the existing restaurant space.
4. No amplified sound shall be allowed to be used inside the tenant suite that is audible from the outside of the suite.
5. 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.
6. In conjunction with the operation of the business, should parking issues arise on the site or the surrounding neighborhood, the applicant shall work with the Community Development Department to resolve any issues. If such issues are not resolved to the City's satisfaction, the Conditional Use Permit shall be presented to the Planning Commission for their consideration of further conditions, modifications or revocation.
7. 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 permits, save and except that caused by the City's active negligence. The City shall promptly notify the applicant of any such claim, action, or proceedings and shall cooperate fully in the defense.

8. 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.
9. Prior to issuance of business license, the applicant shall ensure compliance with the California Fire Code to the satisfaction of the City of Orange Fire Department.
10. Conditional Use Permit 3156-22 shall become void if not vested within two years from the date of approval. Time extensions may be granted for up to one year, pursuant to OMC Section 17.08.060.
11. These conditions shall be reprinted on the second page of the construction documents when submitted to the Building Division for the plan check process.
12. The applicant shall comply with all federal, state and local laws, including all City regulations. Violation of any of those laws in connection with the use will be cause for revocation of this permit.
13. Prior to the issuance of building permits, the applicant shall pay all applicable development fees including but not limited to: City sewer connection, Orange County Sanitation District Connection Fee, Transportation System Improvement Program, Fire Facility, Police Facility, Park Acquisition, Sanitation District, and School District, as required.
14. Except as otherwise provided herein, this project is approved as a precise plan. After any application has been approved, if changes are proposed regarding the location or alteration of any use or structure, a changed plan may be submitted to the Community Development Director for approval. 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 plan, the Community Development Director may approve the changed plan without requiring a new public hearing.
15. Construction permits shall be obtained for all construction work, as required by the City of Orange Building Division and Public Works Grading Division. Failure to obtain the required building permits will be cause for revocation of this permit.
16. Conditional Use Permit No. 2959-14 shall be surrendered upon approval of this Conditional Use Permit, CUP No. 3156-22.
17. In addition to the above conditions, the applicant shall comply with prior conditions of approval for CUP No. 1753-89 and CUP No. 2295-99 contained in Attachment A to this Resolution.

I hereby certify that the foregoing Resolution was adopted on October 3, 2022 by the Planning Commission of the City of Orange by the following vote:

AYES:

NOES:

ABSTAIN:

ABSENT:

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Dave Vazquez, Planning Commission Chair

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Date

**ATTACHMENT A**  
**CUP NO. 1753-89 AND CUP NO. 2295-99 APPLICABLE CONDITIONS OF APPROVAL**

**Planning:**

1. In conjunction with the operation of the restaurant the property owner, or designated operator, shall be responsible to maintain the property to a level deemed adequate by the Community Development. This includes, but is not limited to, the buildings, carports, landscape on-site, recreational facilities, trash areas, signage, utilities, property walls, and gates.
2. No display of signs or devices advertising the availability of alcoholic beverages shall be visible from the outside of the restaurant.
3. All alcoholic beverages shall be consumed within the restaurant and patio areas.
4. Compliance with all ABC requirements.
5. The outdoor dining area will be delineated by a permanent barricade of not less than 36 inches, constructed of wrought iron or masonry. Wood or chain link materials are not permitted. Exclusive access to the patio will be provided and supervised through the restaurant's interior. Any secondary egress gate will be marked and alarmed, "Emergency Exit Only." The design of the patio enclosure may be subject to other requirements of the State Alcoholic Control Board and commercial entertainment center management.
6. The use of the building is considered to be a restaurant, with an accessory commercial recreation facility use, and interior construction will remain consistent with plans submitted for review by the Planning Commission. None of the floor area will be designated for dancing or live entertainment unless a subsequent CUP is approved by the Planning Commission.
7. Sales, service, and consumption of alcoholic beverages shall not commence before 11:00 AM and must cease one hour prior to closing time.
8. Approval of this Conditional Use Permit request is also based upon the Alcohol Management and Education Program that was submitted by the applicant and approved by the Police Chief on June 1, 1999. This agreement may be amended from time to time with written approval by the Police Chief.







# HOW TO BE AN AXE THROWING COACH

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## ALL THE INFORMATION YOU NEED TO BE AN AXE COACH AND GROW THIS PORTION OF OUR BUSINESS

Axe throwing is likely the hottest new adult bar game to appear on the scene. It continues to grow rapidly across the country. That said, ensuring the guests safety and the amount of fun they will have is heavily dependent upon the lane coach. All fun goes out the window if there is an injury. And obviously it is more fun to stick an axe than it is to brick one off the wood. Safety while improving and developing the guest's axe throwing skills is what a good lane coach is about. The more axes a guest gets to stick, likely the more fun they will have. In return, you will likely make more money.

Being a great axe coach isn't about being the best at throwing an axe or how many bullseyes you can throw. It's about teaching others how to enjoy the game and celebrating with them as they progress into better players. If it takes a guest 15 throws to finally stick their first one, we need to celebrate that with them. The look on their face when they finally stick an axe is one of pure joy. When they throw their first bullseye, it's even better. How do we duplicate that feeling and continue to provide our axe-throwing guests with the best possible experience? It is completely up to the axe coach to figure out what those guests' needs are and how to make their experience more enjoyable.

With this being a brand new revenue stream for us, it also becomes another service that we provide. Just as the rest of the restaurant, guests will certainly be grading us on this new service. We always pay attention to our consumer reviews and what our guests are saying about us in every aspect of our business. If our coaches do not provide a great guest experience, this axe throwing venture will never be fruitful. With better reviews comes more hours for our coaches and more money. If guests feel like it's a waste of money and they didn't stick any axes, they won't recommend it to others.

Requirements to be an Axe Coach:

- Must be upbeat and personable
- Must communicate at a high level
- Must be reliable and punctual
- Must be detailed oriented
- Must enjoy helping/coaching people and celebrating their success
- Flexible- Available on weekends
- Approachable
- Punctual
- Organized
- Mature
- Patient
- Upbeat personality
- Attention to safety standards
- Able to lift 25 lbs
- Able/willing to use power tools (training provided)
- Did we mention that you must be upbeat?!!

### Responsibilities:

- Coach and instruct all guests.
- Explaining and upholding all safety rules and guidelines
- Monitoring intoxication levels of guests who are playing
- Changing out targets as needed
- Making new targets as needed
- Ensuring we have enough scorecards for each lane each day
- Cleaning and maintaining axe lanes

### What's in it for you:

- You get to build your own business. Engaging guests and providing a memorable experience will make you more money. It will create regulars and those guests will tell their friends to come in for a great experience.
- You keep the tips you earn. No tip share and nobody to tip out.
- You get to train other axe coaches.
- Tell me what job has more fun than throwing axes every day.

The key to being a good coach is obviously being upbeat, but you must possess a lot of patience. Some people will pick up axe throwing very quickly, while others might never get the hang of it. Coaches cannot show frustration with guests who take longer to get it. Guests who struggle to stick axes already feel inadequate and possibly embarrassed, so showing frustration or laughing will not help the situation. If we don't show patience with those guests, they will never improve their throwing. It will also hurt the guest's experience and eventually our reputation. However, if we have patience with them and work with them, they will recommend us to numerous people because we cared about their experience and hopefully improved their axe throwing skills.

We have created some informative videos about how to throw axes that you will find in this curriculum. Below will be the basics of how axes should travel through the air and how to coach when the axes hit the target at certain angles. It is important to know how to move guests forwards and backwards to accommodate the way their axe hits the target. **When coaching guests on technique, never ever touch them. It is acceptable to touch the axe to get their axe in the correct position but never touch the guest.**

For an axe to stick in the target properly it must travel through the air vertically with one full rotation and stick at a 45-degree angle. For that to happen the axe cannot flutter through the air towards the board. Some things need to happen to keep the axe flying vertically straight.



**Proper Rotation**



**Incorrect Rotation**



**Perfect 45 degree stick**

Revised 9/3/19

The best way to accomplish this is to keep your shoulders parallel to the target, take the axe back directly over your throwing shoulder like the Brave's "tomahawk chop", step towards the target with the opposite foot from your throwing shoulder and release the axe towards the bullseye.

If the axe starts to flutter, hit the board sideways, hit the board with the top of the axe or hit the board with the butt of the axe, there are some things you can do to help guests get back on track. If the axe is fluttering, make sure the guest isn't flaring their elbow out and they're keeping their elbow in while releasing the axe towards the target. They could also be stepping with their foot that is on the same side as their throwing arm. This will change the angle of their shoulders.

If the axe is hitting the target on top of the head like the picture below, this means that the axe has over rotated. We either need to get the axe to rotate slower or the axe has too much time in the air. There are several things you can do to get that axe to hit at a 45-degree angle. First thing you can do is, get the guest to stand closer to the target. If they are already as close as they can get, you can give them a longer axe or if there is room to grip the axe they currently have a little lower, they can do that.



The main reason axes are hitting on their head is because the guest is too far away, or they have choked up too far on the axe. The further up the axe handle you grip, the faster it will rotate. The further down the axe handle you grip the slower the axe will rotate.

If the axe is hitting the end of the handle, or butt, like the picture below, this means that the axe has under rotated. We either need to get the axe to rotate faster or we need to give the axe more time in the air so it can rotate another half rotation. There are several things you can do to get that axe to hit at a 45-degree angle. You can have the guest stand further away from the target, give them a shorter axe to throw or have them move their grip up the axe handle.



Although this axe hasn't hit on the end of the handle, it still hasn't rotated enough to stick at a 45-degree angle. It needs a quarter rotation more to be perfect.

### **Maintaining the Axes**

The axes are obviously the most dangerous part of axe throwing and they will break down over time. When the axes don't hit the board correctly they will put stress on the wooden handles. Enough incorrect hits with the axes will eventually chip, split or break the handles. We use Kobalt axes because they have a lifetime warranty and can be exchanged for brand new ones. There should be a bucket or box labeled "Needs to be Returned" in the office or another designated area. This box or bucket will be used for axes that are beyond repair. Management should be exchanging these axes once every few weeks to maintain our par.

The most common injuries with axe throwing are from splinters and both the above scenarios can be a major culprit. Just because handles have chipped or split doesn't mean we cannot use the axes. You can tape these handles up tightly with the white duct tape and continue to use them. Once taped up, you should continue to monitor the axe to ensure that the damage does not get worse and potentially injure a guest. Obviously, broken handles like the one in the picture below need to be removed and put into the "Needs to be Returned" bucket.

Please inform management when the bucket is getting full or if you have gone through more axes than normal on a given shift.

## Making Boards

As stated above, you will have to make target boards on a weekly basis. The bullseye board (center board) will need to be changed more often (probably 5-7 times a week) because it gets hit more often. The kill shot boards will be changed out a little less frequently (2-3 times a week) and the outside board at most will be changed once a week. It's important to have these boards pre-made, so if a board needs to be changed in the middle of the shift, it can be done in a matter of minutes.

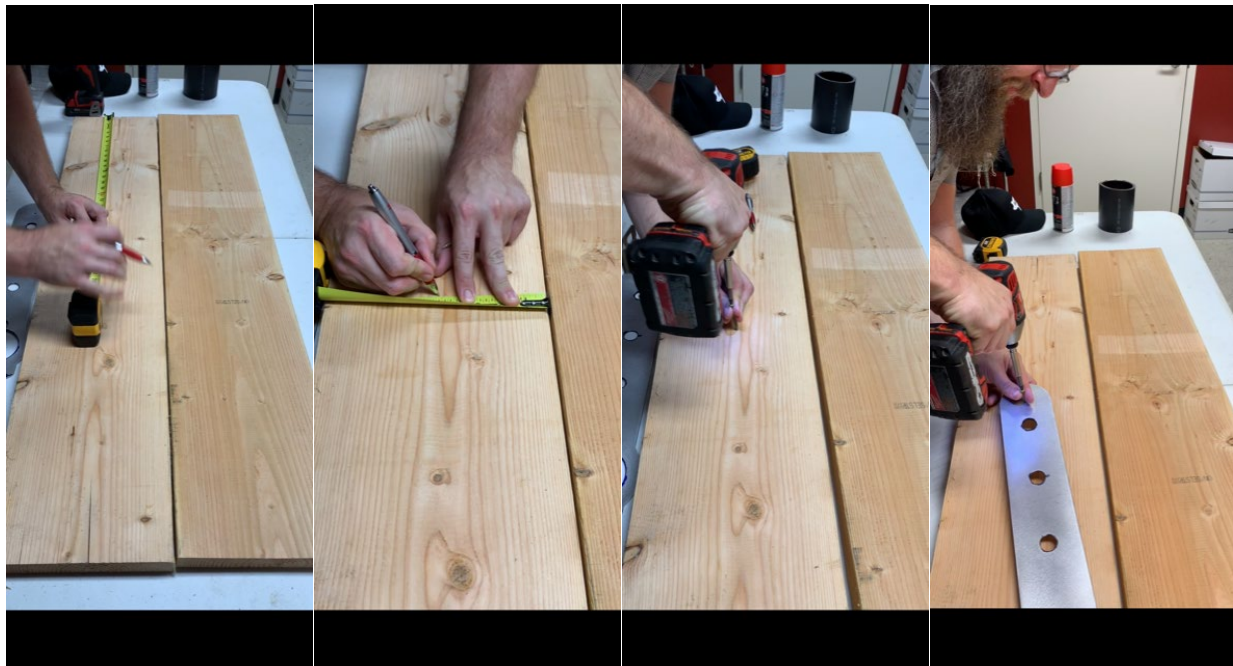
The best way to make boards is on a flat surface like a foldable table and if you're organized, this will take about 1-2 hours to make all your boards for the week.

**Step 1-** Start with the middle board. Measure 24 inches from the bottom of the board and make a mark with a pen. **Note- When choosing bullseye boards (center boards), you want to make sure that there are no knots in the board where the bullseye will be drawn. Knots are the hardest part of the board and axes will not stick in the board. If you find knots in the center of the board, put those aside for outside boards.**

**Step 2-** Measure 4 5/8 inches in from the side of the middle board as shown in the second picture. Where these 2 markings intersect will be the center of the board. Make an "X" where they intersect.

**Step 3-** Now you want to take the drill and a screw. You will want to drill the screw into the wood just enough to hold the stencil in place, maybe 1/8<sup>th</sup> of an inch. Unscrew the screw and grab your stencil with the 5 small holes and the large hole between the 4<sup>th</sup> & 5<sup>th</sup> hole.

**Step 4-** Grab the same screw, stick it through the smallest hole at the end of the stencil and screw it back into the same hole you just created.

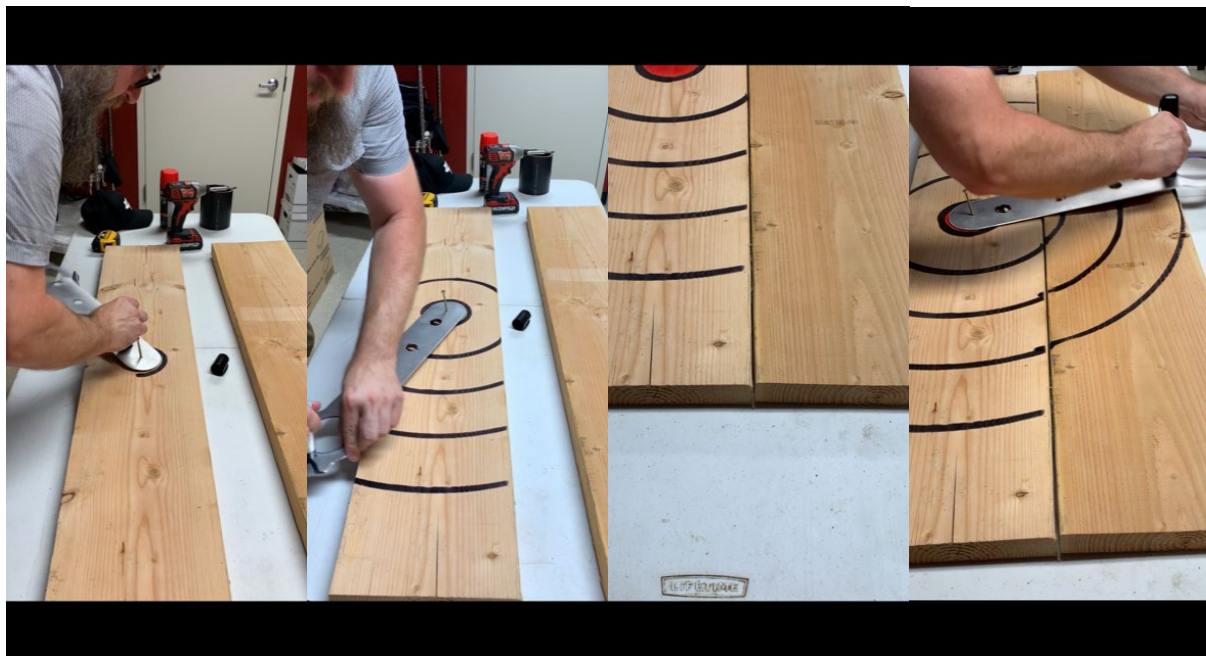




**Step 5-** Now that the screw and stencil are in place, grab your magnum black Sharpie. The end of the Sharpie should fit perfectly in the 5 small holes. Stick the pen through the first hole, located closest to the screw, and move the stencil in a circle creating the circle around the bullseye.

**Step 6-** Once the bullseye circle is drawn, move to the next hole on the stencil and draw the next circle. You will do this until you have completed all 5 circles as shown in the 2<sup>nd</sup> picture below.

**Step 7-** In the 2<sup>nd</sup> picture, we are creating bullseye (middle) boards. You will need to create all the boards, which should be easy to figure out at this point. To do this, lineup the kill shot boards on both sides of the bullseye board while the stencil is still in place. Continue to draw the circles onto the kill shot boards, as shown in the 4<sup>th</sup> picture below. You will continue to do this with both kill shot boards until targets are complete. If outer boards are needed just add the outer boards onto the outside of the kill shot boards and continue the process.



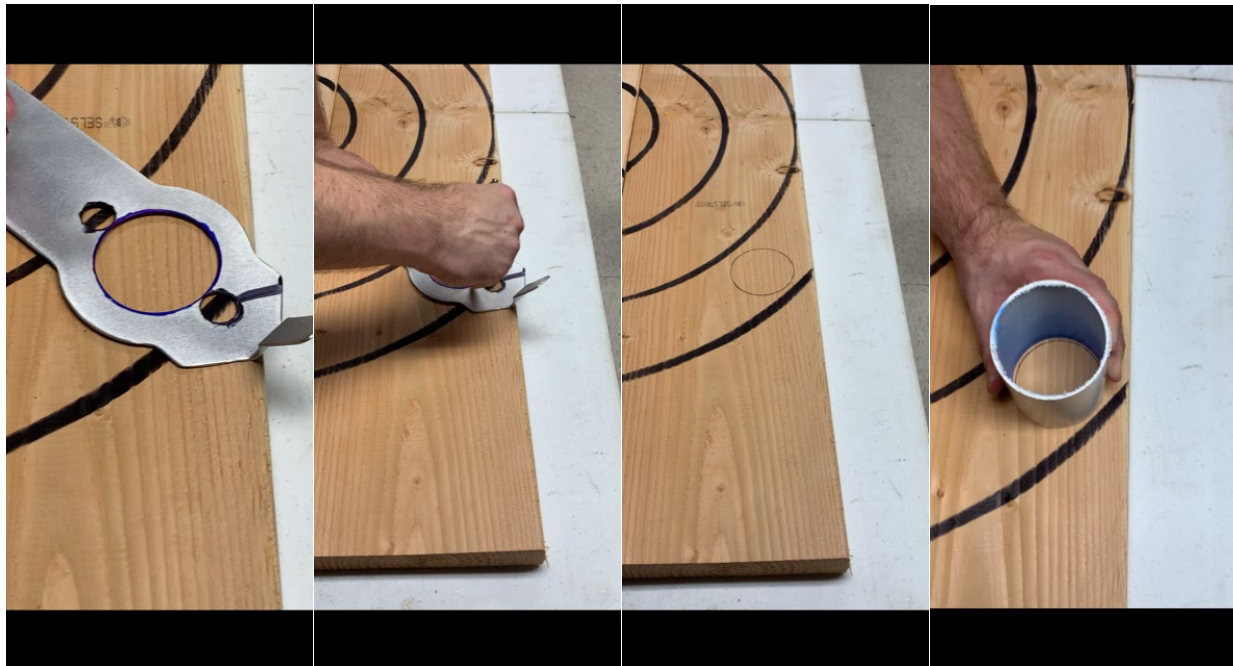
**Step 8-** Once all the circles are drawn, we now need to create the actual kill shots. Move the stencil to the outer part of the kill shot board where the bend of the large circle straightens out to the end of the stencil, as shown in the first picture below.

**Step 9-** With the stencil in that position, take out a pen and draw an outline of the kill shot circle, as shown in pictures 2 & 3 below.

**Step 10-** Grab your 3-inch white PVC pipe and blue spray-paint. Put the PVC pipe over the kill shot circle (shown in picture 4 below) and lightly spray the blue paint in the pipe. You do not need to spray much, just 3-4 pulses with the spray-paint can should do.

**Step 11-** You should also have a black 4-inch PVC pipe and a red spray-paint can. The black PVC pipe should fit right over the bullseye circle and you can repeat Step 10 but with red spray paint over the bullseye.

**\*\*\*\*Note-** *When changing boards, you do not need to use new boards every time. Every board has 2 sides, so you might be able to get use out of the outside boards by turning them around and re-marking them to maximize the life of each board.*



### During the shift:

Depending on how busy we are on certain shifts, you could have to change boards or redo the bullseye and the kill shot. If the boards are still acceptable to throw at, you can easily take either PVC pipe, put it over the bullseye or kill shot, and lightly spray the paint on the appropriate target. This will make the target more visible again and guests can resume throwing axes.

There will be times where you need to change the boards in the middle of the shift. If boards are pre-made, this should be quick and easy. Deciding on when to change the boards can be tough because boards could look pretty beat up but could still be in great condition. When boards are chewed up the axes will stick better than when they are brand-new, so knowing when to change them is important. We want our guests to have the best possible experience and we also don't want to waste money by putting up new boards when they're not needed.

The board below looks pretty beat up but is actually in perfect condition to keep playing. The center board just needs a quick bullseye upgrade with the PVC and red spray-paint. It should last for a few more games depending on the types of players on the lane. If the players on the lane are throwing softly, the board should hold up for a while. If you have some big strong throwers, you might have to change it sooner.



The time to change boards is when there are large chunks missing from a board or guests are hitting the boards behind the target boards. You can also determine if the chunk missing isn't in a high-volume target area. If not, it shouldn't impact the game if it's far enough away from the center. The goal is to maximize the life of each board without negatively impacting the game or experience. It is a best practice to change questionable boards at the end of the night when there are no guests in the building so we do not disturb their dining experience. When you change out a new board, you want to use the sprayer to lightly water the board. You only need to do this on new boards, and it is only necessary to do it once.





To remove the boards (see above photos) you will need the supplied impact drill and Torx (star) 25 power bit. Simply remove two top and two bottom screws, saving the screws to install the next round of boards. If your screw is stripped or damaged for any reason please discard. \*\* Due to swelling, when replacing just the center board you might need to remove a board to the left or right of it for the board to come loose. There might be times that the new center board isn't as wide as the board you just took out. This will leave too large of a gap between boards so you might need to unscrew the 2 boards on either side to ensure the boards are together tightly.

### **Running the Lanes:**

Guests will check in at the host stand where the hosts will either put them on a waitlist or send them directly over to the coach(es) at the lanes. The maximum amount of people to a lane is 6. This allows people to learn how to throw and get in a few games if they stay on track. Below are some likely scenarios that you will have and how to handle them.

No matter how large the group, you will always ensure all guests have on closed-toed shoes. Have all guests sign a waiver and pay for the axe throwing. After they have paid and signed their waiver, distribute wristbands to each guest. You will then seat/assign them the appropriate lane in the Open Table app. This will allow you to track their time in the lane and also quote other parties who want to wait. Once guests have done all of that, you will bring them into the lanes and give a safety briefing and point out the posted rules. The following 3 things you will need to verbally describe to each group before they are allowed to throw axes:

1. Should the axe come back towards you at any point, do not attempt to catch the axe with your hands or stop it with your feet. Move out of the way and let the axe come to a rest on its own.

2. When retrieving your axe, do not put your hands on the target to try and gain leverage. Simply move the axe up and down until it becomes loose enough to pull out of the board. Putting your hands on the target or board could result in splinters.
3. There is a one axe at a time rule, which means that you throw an axe, retrieve it and repeat. You do not throw 2 axes at a time, nor do you throw an axe and then throw another axe before retrieving the previous axe.

For the following scenarios, let's assume that the coach has gone over all of these steps. Every time a group buys time on a lane, they will get an hour and 15 minutes to ensure a safety briefing happens along with throwing instruction. This will ensure we don't take time away from them while they learn to throw.

**One party (2-6 people) Not on a Wait-** Bring all guests into the same lane and go over proper throwing techniques. Give each guest a chance to throw a few axes while coaching any opportunities. Once all guest have thrown get them involved in a game. If there are any guests who are still struggling, politely recommend moving to another lane (if available) so you can help them get down the throwing technique. Once their throwing becomes consistent get them back with the group and involved in the game. If the lane they were practicing in is still open, allow the group to use both lanes so they can get more throws in. Make sure they know that they will have to reduce to one lane should more guests come in and require the empty lane.

**One party (2-6 people) On a Wait-** Bring all guests into the same lane and go over proper throwing techniques. Give each guest a chance to throw a few axes while coaching any opportunities. Once all guest have thrown get them involved in a game. As each person rotates through, pay attention to the guests who are still struggling to get the axes to stick and continue to coach. Most of their group will probably want to see them succeed and give them more throws. However, don't let that guest monopolize the lane while the other guests sit out.

**Two parties (3-6 people per party) Not on a Wait-** If the 2 lanes both parties are occupying are next to each other, bring both parties inside the lanes if possible. If not, allow some of the party to listen from outside of the lanes but ensure they are paying attention. Go over proper throwing technique with both groups and then allow individual guests to practice throwing while you observe both parties. If the lanes aren't next to each other allow one group to go first in their lane while the other waits outside of their lane. They can get started with drinks and food with their server while they wait. Once the first group is set up, get the group that waited going on their lane. Make sure that you don't start their time until you begin your instruction. If a lane opens up next to one of the parties during their time, allow both parties to share that lane for practicing.

**Large Party Buyout (15+ guests)-** For large party buyouts there should be at least 2 coaches scheduled for the whole event. You want to choose which coach will do the safety briefing if you're in Walnut Creek. In Sacramento, you could split the group into 2 and have both coaches do their own safety briefing. Depending on the size of the groups, give everyone details on how to throw and have people rotate through for coaching. As people get the hang of it, get them involved in some games. If there is a large number of people who are struggling, you might recommend that group move to one lane for more coaching while others get started. Once more coaching has taken place and everyone has the hang of it, the group can figure out on their own how they want to work the lanes. Coaches must stay engaged with the group for any rule clarifications, safety concerns or extra coaching needed by guests.

**At the End of the Shift:**

Once your shift is done, you will need to make sure your side work is done. Here is what your task list at the end of each shift will look like:

- Change any boards that will not last through one more game. We want to make sure that we do not have to change a board in the middle of our first guest's experience the next day.
- Re-paint any bullseyes or kill shots that have been destroyed but where the boards are still usable.
- Assess each axe making sure that each one is in good condition. If one needs to be sharpened, please do so. If one needs some duct tape to cover up any chips, apply the tape. If one is beyond repair, put it in the return bucket for exchange.
- Ensure all axes are put away safely and no axes have been left inside of the lanes.
- Sweep all of the wood chips in each lane, leaving each lane clean for the next day.
- Do a detailed walkthrough of each lane ensuring there are no safety concerns or any repairs that need to be done. If there are, please involve a manager and assess.
- Clock out and go home.

**Conclusion:**

Axe throwing is a huge venture for Sourced and gives our guest a chance to do something different during a dining experience. This part of our business will not be fruitful without great people driving it. We are relying on a group of hospitable, kind, caring, energetic, engaging, and fun people to drive this portion of our business. How well we do in this area is solely on the experience you provide to them.

We hope you have fun in this exciting position and welcome to the Sourced Team!

Sauced BBQ & Spirits Orange  
1535 W Katella Ave, Orange, Ca  
Restaurant/Entertainment  
Sun-Thu 11AM-10PM  
Fri-Sat 11AM-11PM

To whom it may concern:

Sauced BBQ & Spirits locations are full-service restaurant specializing in BBQ, southern-inspired cocktails, large screen TVs, and axe throwing. We currently have 2 other locations which offer axe throwing. They are as follow:

1410 Locust Ave, Walnut Creek, Ca 94596 (925)433-5957

1028 7<sup>th</sup> Street, Sacramento, Ca 95128 (916)400-4341

The structure was an existing large restaurant we took over called Old Crow Smokehouse with around 7600 sq ft inside and a 1200 sq ft patio. The surrounding area is mixed use commercial made of almost exclusively of several other restaurants and a movie theater.

We are applying for a conditional use permit to allow the axe throwing as a Commercial Recreation Facility.” The axe throwing helps us create a unique environment inside the restaurant which helps us stand out from the competition and allows our guests another great experience that isn’t found anywhere in the areas inside full-service food-centric restaurants.

#### **Operation of the Axe Lanes:**

We do not contract a third party. We run these ourselves. Reservations are not required.

There are 5 lanes, each protected by a cage along the aisle to make sure axes stay within the designated area. Customers must wear closed toed shoes, must not be inebriated, and cannot order shots or double drunks before or during axe throwing. The axe throwers are trained inside the axe throwing cage one at a time, by the axe coach(es)

There is only 1 person per lane at a time and there are always at least one assigned axe coach to the area. On the weekends we have 2 staff members assigned as coaches. The hours of operation are Mon-Thu 3PM-10PM, and Fri-Sun 12:00PM to 10:00PM. Customers are allowed to eat and drink outside of the axe cages before, during, and after, but not inside.

When the axe throwers come in, they are seated at one of the tables in the restaurant close to the axe throwing which is their home base during throwing. The people who are not currently throwing sit at the table waiting for their turn. They are not allowed to eat or drink in the axe cage so this happens at the table. They are using the same space as was previously allotted for the public as they take up one of our tables. The amount of people who throw axes and eat or drink at the establishment is near 100%. In the rare case they are not eating or drinking they are occupying the same space as someone who would otherwise.

Access to the building is mainly through the front door. Our crowds are not rowdy, so we do not require specific security personnel. Our managers are trained to handle any guest issues. There have been no incidents or calls for service at any locations.

The axes are stored near the axe cages (to the left), in an area accessed by Sourced employees. The axes are stored and locked up in a tool box that requires a key by an employee. Customers do not bring in their own axes. If a customer does not comply with the rules, a manager on duty will approach them, as we do in all areas of the restaurant, and give them a chance to follow the rules or ask them to leave.

Thank you,

Barrett Gomes



# ABBREVIATIONS

A/C	AIR CONDITIONING	FLR	FLOOR				
ABV	ABOVE	FND	FOUNDATION			R	RISER
ADJ	ADJUSTABLE	FRW	FIRE RETARDANT TREATED			RAD	RADIUS
A.F.F.	ABOVE FINISH FLOOR		WOOD			R.A.G.	RETURN AIR GRILLE
AL	ALUMINUM	FT	FOOT OR FEET			R.D.	ROOF DRAIN
ALT	ALTERNATE	FTG	FOOTING			R.O	ROUGH OPENING
ARCH.	ARCHITECT	FX	FIXED			RECP.T.	RECEPTACLE
ASSY.	ASSEMBLY					REF.	REFRIGERATOR
AUTO	AUTOMATIC	G.F.I	GROUND FAULT INTERRUPTER			REG.	REGISTER
		G.I.	GALVANIZED IRON			REINF.	REINFORCEMENT
B.D	BOARD	G.L.B.	GLULAM BEAM			REQ.	REQUIRED
BEDRM	BEDROOM		GAUGE			ROOM	ROOM
BLDG.	BUILDING	GLV.	GALVANIZED			S.A.	SUPPLY AIR
BLK	BLOCK	GL	GLASS			S.C	SOLID CORE
BLKG.S	BLOCKING	GRD	GROUND			S.D	SMOKE DETECTOR
BM.	BEAM	GR	GRADE			S.H	SINGLE HUNG
		GYP. BD.	GYPSUM WALLBOARD			S.I.	SECTION
CPT.	CARPET					S.F.	SQUARE FEET
C.J.	CONTROL JOINT	H.B.	HOSE BIB			S.H.	SHELF
CAB.	CABINET	H.C.R	HOLLOW CORE			SHT	SHEET
C.C	CONT. CLOSET	H.D.	HEADER			SHTG	SHOOTING
CER.	CERAMIC	HT.	HEIGHT			SHWR.	SHOWER
CHG.	CHANGE	HR	HIGH			SM	SIMILAR
CL	CENTERLINE	H.R.	HORIZONTAL			SL	SLIDER
CLG.	CEILING	HVAC	HEATING, VENTILATION, AIR CONDITIONING			SPEC.	SPECIFICATION
COL.	COLUMN					STD.	STANDARD
COMP	COMPOSITION					STL	STEEL
CONC.	CONCRETE	I.D.	INSIDE DIAMETER			STOR.	STORAGE
CONST	CONSTRUCTION	IN	INCH			STRUCT.	STRUCTURAL
CONT.	CONTINUOUS	INSUL.	INSULATION				
CTR.	CENTER	INT.	INTERIOR			T	TREAD
C.O.	CASED OPENING					T&G	TONGUE AND GROOVE
		JST.	JOIST			T.B.	TOWEL BAR
D	DRIVER	JT.	JOINT			T.O.P	TOP OF
D.F	DOUGLAS FIR					T.O.C	TOP OF CONCRETE
DBL	DOUBLE	KIT.	KITCHEN			T.O.M	TOP OF MASONRY
DET.	DETAIL	LAV.	LAVATORY			T.O.P	TOP OF PLATE
DIA.	DIAMETER					T.O. SHTG.	TOP OF SHEATHING
DIAG.	DIAGONAL					T.O.W.	TOP OF WALL
DIM.	DIMENSION	MAS.	MASONRY			TEMP.	TEMPERED
DISP.	DISPOSAL	MAT	MATERIAL			TH	THICK
DN.	DOWN	MAX.	MAXIMUM			TR	TRANSOM
DR	DOOR	MECH.	MECHANICAL			TRANS.	TRANSFORMER
DS	DOWNSPOUT	MEMB.	MEMBRANE			TYP.	TYPICAL
DW.	DISHWASHER	MFR	MANUFACTURER				
DWG.	DRAWING	MIN	MINIMUM			U.B.C.	UNIFORM BUILDING CODE
		MIR.	MIRROR			U.L.	UNDERWRITERS LABORATORY
EJ.	EXPANSION JOINT	MISC.	MISCELLANEOUS			U.N.O.	UNLESS NOTED OTHERWISE
EA.	EACH	MTD	MOUNTED				
ELEC.	ELECTRIC	MT	METAL THRESHOLD			V.T.R	VENT THROUGH ROOF
ELEV.	ELEVATION	MTL	METAL			VENT.	VENTILATION
ENCL	ENCLOSURE					VERT.	VERTICAL
E.P.S.	EXPANDED POLYSTYRENE	N.I.C.	NOT IN CONTRACT			VESTIBULE	VESTIBULE
EQ.	EQUAL	N.T.S.	NOT TO SCALE			VOL.	VOLUME
EQUIP	EQUIPMENT	N/A	NOT APPLICABLE / AVAILABLE				
EX	EXHAUST	NAT.	NATURAL			W.	WEST / WIDE / WIDTH / WASHER
EXP	EXPOSED	NO.	NUMBER			W.H.	WATER HEATER
EXIST.	EXISTING					W.I.	WROUGHT IRON
EXT.	EXTERIOR	O.C	ON CENTER			W.I.C.	WALL IN SET
		O.D.	OUTSIDE DIAMETER			W.R.	WATER RESISTANT
F.A.U.	FORCED AIR UNIT	O	OVER			W	WITH
FDC	FIRE DEPT. CONNECTION	Obs	OBSERVE			WOOD	WOOD
FEC	FIRE EXTINGUISHER CABINET	OFF.	OFFICE			WP.	WATERPROOF
F.F	FINISH FLOOR	OPNG.	OPENING			WT.	WEIGHT
F.G.	FINISH GRADE	OPP.	OPPOSITE				
FGL	FIBERGLASS						
F.O.C	FACE OF CONCRETE	P.	PANTRY / POLE				
F.O.F	FACE OF FINISH	P. LAM.	PLASTIC LAMINATE				
F.O.M.	FACE OF MASONRY	P.T.	PRESSURE TREATED				
F.O.S	FACE OF STUD	PERIM.	PERIMETER				
FIN	FINISH	PERP.	PERPENDICULAR				
FX	FIXTURE	PH.	PHONE				
FL	FLUORESCENT	PL	PLATE / PROPERTY LINE				
FLASH	FLASHING	PLUMB.	PLUMBING				
		PLYWD.	PLYWOOD				
		PR.	PAIR				

## GRAPHIC SYMBOLS

	ELEVATION CALLOUT		RIGID INSULATION
			WOOD FINISH
			MASONRY
	GRID LINE		CONCRETE
	DETAIL NUMBER SHEET NUMBER		METAL
	DOOR NUMBER		PLYWOOD
	WINDOW NUMBER		EXISTING WOOD / METAL STUD WALLS
	KEYNOTE		CONCRETE WALLS
	RAILING NUMBER		NEW WOOD/METAL STUD WALLS
	WALL TYPE		1-HR FIRE RATED WALLS
	MATERIAL/COLOR CALLOUT		2-HR FIRE RATED EXTERIOR WALLS
			3-HR FIRE WALL - INTERIOR PARTY WALL
			STOREFRONT & CURTAIN WALLS
			LOUVERED SCREEN WALL

## GOVERNING CODES

2019 CALIFORNIA BUILDING CODE (CBC) 2019 CALIFORNIA EXISTING BUILDINGS CODE (CEBC) 2019 CALIFORNIA GREEN CODE (CGC) 2019 CALIFORNIA MECHANICAL CODE (CMC) 2019 CALIFORNIA ELECTRICAL CODE (CEC) 2019 CALIFORNIA PLUMBING CODE (CPC) 2019 CALIFORNIA FIRE CODE (CFC)	

# GENERAL NOTES

CITY OF ORANGE  
PUBLIC WORKS DEPARTMENT  
ENGINEERING DIVISION

10/08

**EROSION CONTROL, SEDIMENT CONTROL,  
AND WATER QUALITY NOTES**

**EROSION CONTROL, SEDIMENT CONTROL, AND WATER QUALITY NOTES:**

1. In case of emergency, call \_\_\_\_\_ at \_\_\_\_\_ during business hours, and \_\_\_\_\_ at all other times.

2. A stand-by crew for emergency work shall be available at all times. Necessary materials shall be available on site and stockpiled at convenient locations to facilitate rapid construction of temporary devices when rain is imminent.

3. The civil engineer or other responsible individual shall submit plans for review by the City Engineer detailing the placing of erosion control facilities to protect areas subject to storm damage. All devices must be in place and working at all times. Failure to provide these devices will be cause to revoke permits or approvals by the City Engineer and/or Building Official.

4. Devices shall not be moved or modified without the approval of the City Inspector.

5. Except as otherwise approved by the City Inspector, removable protective devices shall be in place at the end of each working day or on weekends when rain is forecasted; the daily rain probability forecast exceeds 40%.

6. The placement of additional devices to reduce erosion damage within the site is left to the discretion of the field engineer.

7. Desailing basins may not be removed or made inoperable without prior approval of the City Inspector.

8. Erosion control devices shall be modified as needed as the project progresses, and plans of these changes submitted for approval as required.

9. Insure that all existing drainage courses and culverts are maintained in working condition and free of silt & debris.

10. Sediment from areas disturbed by construction shall be retained on site using structural controls to the Maximum Extent Practicable.

11. All loose soil and debris which could create a potential hazard to offsite property shall be removed by the contractor at the site as directed by the Inspector.

12. After a rainstorm, all silt and debris shall be removed from check basins and desailing basins and binned properly.

13. Stockpiles of soil shall be properly contained to minimize sediment transport from the site to streets, drainage facilities or adjacent properties via runoff, vehicle tracking, or wind.

14. Appropriate BMP's for construction-related materials, wastes, spills or residues shall be implemented to minimize transport from the site to streets, drainage facilities, or adjoining property by equipment, vehicles, or personnel.

15. Runoff from equipment and vehicle washing shall be contained at construction sites unless treated by one of the sediment and oil pollutants.

16. All construction contractor and subcontractor personnel are to be made aware of the required Best Management Practices and good housekeeping measures for the project site and any associated construction staging areas.

17. At the end of each day of construction activity all construction debris and waste materials shall be collected and properly disposed in trash or recycle bins.

18. Fill slopes at the site perimeter must drain away from the top of slope at the conclusion of each working day.

19. A guard shall be posted on the site whenever the depth of water in any device exceeds two (2) feet.

20. Construction sites shall be maintained in such a condition that an anticipated storm will not carry washed sediments or pollutants off the site. Discharges of material other than stormwater are allowed only when necessary for performance and completion of construction practices and where they do not: cause or contribute to a violation of any water quality standards; cause or threaten to cause pollution, contamination or nuisance; or contain a hazardous substance in a quantity reportable under federal regulations 40 CFR parts 117 and 302.

21. Potential pollutants include but are not limited to: solid or liquid chemical spillage; wastes from paints, stains, sealants, glues, lime, pesticides, herbicides, wood preservatives and solvents, asbestos fibers, paint balles or sludge fragments; fuels, oils, lubricants, and hydraulic, radiator or battery fluids; concrete, detergent or flammable wastes; wastes from any engine/equipment steam cleaning or chemical degreasing; and superconcentrated potable water line flushings.

22. During construction, disposal of such materials should occur in a specified and controlled manner and shall be physically separated from potential stormwater runoff, with ultimate disposal in accordance with local, state and federal requirements.

23. Dewatering of contaminated groundwater, or discharging contaminated soils via surface erosion is prohibited. Dewatering of non-contaminated groundwater requires a National Pollution Discharge Elimination System (NPDES) permit from the respective state regional water quality control board.

24. Take necessary precautions to insure that adjacent private property does not damage due to debris, mud, or inundation caused by grading activities within permitted area.

25. Place erosion protection around all outlets of downdrains that are not fully connected to the ultimate drainage device.

26. Place erosion protection around all ultimate intakes while the possibility of siltation exists prior to ultimate slope planning becoming effective.

27. Restore all vegetation and planting on the existing slope to original condition.

MOLD AND MILDEW NOTES

1. NOTES TO CONTRACTORS REGARDING MOLD AND MILDEW  
CONSTRUCTION PROJECTS.  
  
2. IN THE EVENT THE CONTRACTOR DISCOVERS, AT ANYTIME DURING DEMOLITION CONSTRUCTION, AND/OR REMODELING OPERATIONS, EXISTING CONDITIONS THAT INCLUDE THE PRESENCE OF MOLD AND/OR MILDEW, THE CONTRACTOR SHALL IMMEDIATELY NOTIFY THE OWNERS REPRESENTATIVE AND THE ARCHITECT ENGINEER OF RECORD, IN WRITING, OF THE CONCERNS AND/OR SUSPICIONS.  
  
3. CONCURRENTLY, THE CONTRACTOR SHALL BE RESPONSIBLE TO RETAIN A MOLD AND MILDEW CERTIFIED TESTING AGENCY TO PERFORM AN INVESTIGATION AND REPORT ON ALL CONCERNS TO THE NATURE AND EXTENT OF THE PROBLEM. IF THE TESTING AGENCY CONFIRMS HAZARDS, THE CONTRACTOR SHALL BE RESPONSIBLE TO OBTAIN A MINIMUM OF TWO (2) BIDS FROM COMPANIES QUALIFIED AND LICENSED TO PERFORM ALL NECESSARY REMEDIATION WORK COMING WITH ALL LOCAL, STATE, AND FEDERAL ENVIRONMENTAL REGULATIONS, CODES, AND STATUTES.  
  
4. ONCE DISCOVERY OR SUSPICION OF MOLD AND/OR MILDEW IS MADE, THE CONTRACTOR SHALL TAKE ALL REASONABLE AND PRACTICAL PRECAUTIONS TO PROTECT ALL CONSTRUCTION PERSONNEL AND THE PUBLIC FROM EXPOSURE TO MOLD AND/OR MILDEW, AND SUCH PRECAUTIONS SHALL REMAIN IN PLACE UNTIL THE TIME AS THE "OWNED OR HEALTH AUTHORITY DIRECTS OTHERWISE." CONSTRUCTION OPERATIONS SHALL NOT BE STOPPED OR CURTAILED, EXCEPT IN THE AREA OF MOLDMILDEW CONCERN, DUE TO THESE REQUIRED PRECAUTIONS.  
  
5. THE CONTRACTOR SHALL MAKE ALL REASONABLE EFFORTS TO AVOID CONDITIONS FAVORABLE TO THE DEVELOPMENT OF MOLD AND MILDEW, ESPECIALLY IN VOIDS WHICH WILL BE CONCEALED AND NOT VENTILATED IN ALL CASES. INTERIOR SPACES AND INTERIOR FINISHED CONSTRUCTION SHALL BE MAINTAINED IN DRY AND WELL-VENTILATED CONDITIONS.  
  
6. THE CONTRACTOR SHALL COMPLY WITH FEDERAL ENVIRONMENTAL AND OSHA REGULATIONS AND HEALTH DEPARTMENT REQUIREMENTS AND RECOMMENDATIONS REGARDING MOLDMOLD AND MILDEW.  
  
7. ALL PENETRATIONS SHALL BE SEALED WATERTIGHT TO PREVENT MOISTURE MIGRATION FROM ENTERING THE BUILDING OR WALL CAVITIES.  
  
8. ALL CONDENSATE DRAIN PANS SHALL BE CLEANED AND KEPT FREE FROM DEBRIS UNTIL AND WHEN THE FACILITY IS TURNED OVER TO THE OWNER OR TENANT ENSURE POSITIVE DRAINAGE AT ALL DRAIN PANS. ENSURE THAT ALL "COOL SURFACES ARE INSULATED TO REMOVE THE HEAT GAIN BY A FULLY SEALED AND CONTINUOUS VAPOR BARRIER." ("COLD" SURFACES INCLUDING, BUT ARE NOT LIMITED TO, OUTDOOR COLD-WATER RIGGING, CHILLED WATER PIPING, INTERIOR RADIATORS, DOMESTIC AIR INT ON parking and access areas shall be marked, i.e., "No Ice Ground with vertical profile lines")  
  
9. ENSURE THAT THERE ARE NO WATER LEAKS IN CONCEALED PLUMBING CHASES, RETURN AIR PATHS AND PLENUMS SHALL BE KEPT DRY. ALL EXISTING SUPPLY AIR PATHS AND ALL EXISTING OUTDOORWORK TO BE RE-USED SHALL BE CLEANED AND TREATED AS REQUIRED TO REMOVE ALL MOLD AND MILDEW. ALL EXISTING MILDEW AND DAMP AREAS SHALL BE DRIED THOROUGHLY PRIOR TO ENCLOSURE.

POLICE SECURITY NOTES

CITY OF ORANGE POLICE SECURITY NOTES FOR PLANS\_COMMERCIAL\_2016

Orange Police Commercial Requirements

The City of Orange Municipal Code section 11.22 requires that all building within the city meet specific security standards (ordinance # 779). The following items shall be required on any new or remodeled commercial buildings:  
  
Slake plate - 16 gauge. Screws - 3" in wood framed joints Aluminum . jmbh reinforced  
Non-removable hinge pins (NRP) on all swinging doors  
Operable window/blindings on all windows facing the street  
Exterior doors - 16 gauge hollow metal or solid core wood  
Operable hardware and cores shall be replaced with City of Orange Approved Products List  
One motion lever handle, deadbolt function required on all exterior doors (unless panic required)  
Solid steel cylinder guard/pole-end lockout required  
Exterior pair of doors require automatic 54" metal flame bolts at least 8 threshold  
Double doors with panic hardware require full length astragal approved by the police department  
Other setbacks in multiple story buildings to be reviewed by the City of Orange Fire Department  
Skylights shall be protected by rated burglarproof film, or approved burglar bars  
All exterior lighting shall be hardwired to the main service panel with any switches in accessible location  
Building address numbers shall be illuminated, contrast and between 6 and 12 inches in height  
Lighting at exterior doorways shall be maintained minimum 1 foot 6 inch at ground with vertical profile lines  
AIR INT on parking and access areas shall be marked, i.e., "No Ice Ground with vertical profile lines"  
ANY EXTERIOR CHANGES TO EXISTING BUILDING SILL MUST MEET SECURITY ORDINANCE CHAPTER 11.22

CRIME PREVENTION BUREAU (714) 774-7327 (714) 744-7464

1. CONTRACTOR SHALL COMPLY WITH ALL LOCAL, STATE AND FEDERAL BUILDING CODES. PERMIT SHALL BE POSTED ON A VISIBLE PLACE AT ALL TIMES. ALL PERMITS, UTILITY AND METER CONNECTION FEES SHALL BE OBTAINED AND PAID FOR BY THE CONTRACTOR.

2. ALL WORK, MATERIALS AND EQUIPMENT UTILIZED IN THIS PROJECT SHALL BE INSTALLED IN STRICT ACCORDANCE WITH THE MANUFACTURERS' RECOMMENDATIONS AND SPECIFICATIONS.

3. ALL WORK FOR THIS PROJECT SHALL CONFORM TO STANDARDS PUBLISHED BY RECOGNIZED PROFESSIONAL AND INDUSTRY ORGANIZATIONS.

4. CONTRACTOR SHALL BE RESPONSIBLE FOR VISITING THE SITE PRIOR TO BIDDING AND FAMILIARIZING HIMSELF WITH ALL EXISTING CONDITIONS AFFECTING THE WORK, INCLUDING BUT NOT LIMITED TO PRIVATE AND PUBLIC UTILITIES ABOVE AND ON OFF SITE, ACCESS ROADS AND OTHER SUPPORT FACILITIES.

5. CONTRACTOR TO REMOVE, RELOCATE OR RE-ROUTE AS NECESSARY ELECTRICAL, WATER, GAS, OR ANY OTHER UTILITY LINES ENCOUNTERED AND SHALL COORDINATE THIS WORK WITH ALL LOCAL UTILITY COMPANIES.

6. CONTRACTOR MUST NOTIFY ARCHITECT IMMEDIATELY OF ANY UNEXPECTED OR UNKNOWN CONDITIONS, DISCREPANCIES IN THE DRAWINGS AND CONTRACT DOCUMENTS, ANY ERRORS OR OMISSIONS ON THE DRAWINGS IN THE FIELD PRIOR TO PROCEEDING WITH WORK OR SHOP FABRICATIONS.

7. CONTRACTOR TO OBTAIN WRITTEN APPROVAL FROM OWNER AND ARCHITECT PRIOR TO ANY CHANGES OR DEVIATION FROM CONTRACT DOCUMENTS.

8. CONTRACTOR SHALL PREPARE AND MAINTAIN ALL CONSTRUCTION AREAS, AS WELL AS SURROUNDING AREAS FREE OF DEBRIS OR HAZARDOUS EQUIPMENT AT ALL TIMES.

9. CONTRACTOR SHALL BE RESPONSIBLE FOR THE REPAIR AND/OR THE REPLACEMENT OF ANY ITEMS DAMAGED DURING CONSTRUCTION OR CLEAN UP. CONSTRUCTION PERSONNEL SHALL BE CONFINED TO THE LIMITS OF THE CONSTRUCTION AREA. ALL OSHA REGULATIONS FOR CONSTRUCTION AREAS SHALL BE STRICTLY FOLLOWED.

10. ALL DIMENSIONS ARE BASED ON NOMINAL SIZES OF MEMBERS AND ARE GIVEN TO THE OUTER FACE OF SUCH MEMBERS, NOT TO FACE OF FINISH MATERIALS UNLESS OTHERWISE NOTED ON DRAWINGS.

11. DISCREPANCIES A) IN DISCREPANCIES OR CONFLICTS IN THE CONTRACT DOCUMENTS, THE STRICTER REQUIREMENTS WILL APPLY. B) THE CONTRACTOR SHALL HAVE ALL ITEMS OR DETAILS CLARIFIED WITH THE ARCHITECT PRIOR TO SUBMITTING A BID. OTHERWISE THE ARCHITECT'S INTERPRETATION SHALL BE FINAL. C) ON-SITE VERIFICATION OF ALL DIMENSIONS AND CONDITIONS SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR. ANY DISCREPANCIES SHALL BE REPORTED TO THE ARCHITECT AT THE END BEFORE PROCEEDING. DRAWINGS ARE NOT TO BE SCALED. DIMENSIONS SHALL BE FOLLOWED.

12. ALL THE CONTRACTORS SHALL BE AWARE THAT SPECIFIC FIRE RATED SEPARATION WITHIN THE BUILDING'S CONSTRUCTION ARE REQUIRED BY CODE. THE USE OF SPECIFIC MATERIALS AND COMBINATIONS OF MATERIALS WITHIN FIRE RATED SEPARATION ARE NOTED FOR ON THE DRAWINGS AND SPECIFICATIONS ARE FOR THE PURPOSE OF ACHIEVING THOSE REQUIRED FIRE SEPARATION. IT SHALL BE THE CONTRACTOR'S RESPONSIBILITY TO VERIFY THAT CHANGE IN MATERIAL THAT ARE SPECIFIED BY OR FOR THE CONTRACTOR, CONTRACTORS, AGENTS, AND CONTRACTORS, FROM THOSE MATERIALS DRAWN OR SPECIED, DOES NOT IN ANYWAY AFFECT OR LESSEN THE REQUIRED FIRE RATED CONSTRUCTION ASSEMBLY.

13. ALL WOOD FRAMING, INCLUDING PLYWOOD, WHICH IS CONCEALED WITHIN WALLS OR CEILINGS OR USED FOR SUPPORT OF WALLS AND CEILINGS SHALL MEET CODE REQUIREMENTS. PRESSURE TREATED WOOD SHALL BE USED WHERE IN CONTACT WITH CONCRETE OR MASONRY OR IN CONTACT WITH THE ELEMENTS (EXTERIOR).

14. CONTRACTOR TO FURNISH AND INSTALL ALL METAL AND WOOD BLOCKING REQUIRED FOR WALL MOUNTED OR BRACED FIXTURES, MILLWORK, SHELVES, BATHROOM FIXTURES, AND ACCESSORIES OR BY OTHER ITEMS DESCRIBED IN INTERIOR DESIGN AND ARCHITECTURAL DRAWINGS.

15. IN ADDITION TO WALL TYPES SHOWN ON PLANS THE CONTRACTOR SHALL REFER TO THE INTERIOR ELEVATIONS AND DETAILS FOR ADDITIONAL INFORMATION REGARDING FINISHES.

16. CONTRACTOR SHALL COORDINATE WITH MECHANICAL AND ELECTRICAL CONTRACTORS THE LOCATION OF ALL ACCESS PANELS SO AS TO ALLOW FOR PROPER EQUIPMENT ACCESSIBILITY, MAINTENANCE AND/OR OPERATION OF THE BUILDING SYSTEMS. THE OMISSIONS OF ANY OR ALL ACCESS PANELS DO NOT RELIEVE THE CONTRACTOR OF THE RESPONSIBILITY FROM PROVIDING AND INSTALLING SUCH PANELS AND DOORS.

17. CONTRACTOR SHALL PAINT ALL VISIBLE SURFACES OF FACTORY PRIMED OR FACTORY PAINT FINISHED EQUIPMENT, A.C. GRIDS OR REGISTERS, COVERS, ETC. UNLESS SPECIFICALLY NOTED OTHERWISE VERIFY AND COORDINATE COLORS WITH INTERIOR DESIGNER AND ARCHITECT.

18. ALL INTERIOR AND EXTERIOR JOINTS BETWEEN DIFFERENT MATERIALS OR FINISHES SHALL RECEIVE A BEAD OF CAULKING TO MATCH COLOR OF ADJACENT SURFACE. COORDINATE COLORS WITH ARCHITECT.

19. CONTRACTOR SHALL BE RESPONSIBLE FOR REMOVING ALL DEBRIS AND CONSTRUCTION MATERIAL FROM THE SITE CONTRACTOR SHALL ALSO BE RESPONSIBLE FOR PROPERLY CLEANING ALL AREAS PRIOR TO FINAL ACCEPTANCE BY THE OWNER INCLUDING BUT NOT LIMITED TO WINDOWS, STUFFERFRONT, FLOORS, CARPETS, WALLS, DOORS, ETC.

20. UPON COMPLETION OF THIS PROJECT, THE CONTRACTOR SHALL GIVE THE OWNER A COMPLETE SET OF AS-BUILT ARCHITECTURAL, MECHANICAL AND ELECTRICAL DRAWINGS ALONG WITH THE WRITTEN GUARANTEES, OPERATION AND MAINTENANCE MANUALS OF ALL EQUIPMENT AND FINISHES INSTALLED. THE CONTRACTOR SHALL MAINTAIN A CURRENT SET OF AS-BUILT DRAWINGS. INFORMATION SHALL BE RECORDED BY CONTRACTOR AS CONSTRUCTION PROGRESSES.

21. CONTRACTOR SHALL PROVIDE PROPER SAFE GUARD IN COMPLIANCE WITH CODES DURING ALL PHASES OF CONSTRUCTION.

22. ALL NEW WALL IN FILLS SHALL BE MADE TO MATCH

[illegible]

SHEET INDEX	
A-0.1	COVER SHEET & INDEX
A-2.1	FLOOR PLAN & FURNITURE PLAN LAYOUT
A-2.2	AXE THROWING CAGE FLOOR PLAN
A-2.3	EGRESS PLAN
S-1	GENERAL NOTES
S-2	PLANS & ELEVATIONS
S-3	DETAILS

**PROJECT NAME & LOCATION:**

**SAUCED BB & Spirits**  
1535 W. KATELLA AVENUE  
ORANGE, CA 92867

**Parcel No. APN:** 375-481-06

**LEGAL DESCRIPTION:**  
PARCEL 1 OF LOT LINE ADJUSTMENT #96-12  
RECORDED 2-3-1997 AS INSTRUMENT # 19970051192

**ZONING:** COMMERCIAL-RECREATION C-R ZONE

**SITE AREA:** 25.50 AC. (COMMERCIAL CENTER SITE)

**OCCUPANCY:** ASSEMBLY A-2

**CONSTRUCTION TYPE:** Type III

**SPRINKLERS:** YES

**BUILDING AREA:** 7,681 SF (GROSS BUILDING AREA)

**ALLOWABLE HEIGHT/STORIES:** 30' /1 STORY

**PARKING REQUIRED:**  
APPROVED MAJOR SITE PLAN REFERENCE #9-96

**CODES:** 2019 California Building Code;  
2019 California Green Code  
2019 California Existing Building Code

**BUILDING NOTES**

DESCRIPTION	OCCUPANCY CLASSIFICATION	AREA	LOAD FACTOR	OCCUPANT LOAD
DINING	A-2	3,937 S.F.	15/S.F.	262
KITCHEN	F-1	1,245 S.F.	200/S.F.	6
BAR	B-1	121 S.F.	50/S.F.	2
STORAGE	S-2	365 S.F.	300/S.F.	1
RESTROOMS	B-1	493 S.F.	100/S.F.	5
AXE CAGE	A-5	596 S.F.	100/S.F.	5
CORRIDORS	B-1	323 S.F.	100/S.F.	3
TOTAL NET AREA		7,080 S.F.		284
OUTDOOR PATIO	A-2	1,932 S.F.	15/SF	128

1535 W. KETELLA AVENUE ORANGE CA 928867

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**SAUCED BBQ & Spirits**  
1535 W. KETELLA AVENUE ORANGE CA 928867

Koch+Andres Disclaimer:

## REVISIONS

[illegible]

Designer:	Designer
Reviewed by:	Checker
Design Approval:	Approver

SCALE:	As indicated
JOB NUMBER:	<b>2021002</b>
SHEET NAME:	
<b>FLOOR PLAN &amp; FURNITURE PLAN LAYOUT</b>	

ISSUE DATE: 7/21/2022	SHEET: <b>A-2.1</b>
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### FLOOR PLAN GENERAL NOTES

1. WHERE PROTECTED AND UNPROTECTED OPENINGS OCCUR IN THE EXTERIOR WALL IN ANY STORY THE TOTAL AREA SHALL COMPLY WITH TABLE 705.8
2. ALL EXIT DOORS SHALL BE EQUIPPED WITH PANIC HADAMORE APPROVED BY THE STATE FIRE MARSHAL.
3. REFER TO DOOR SCHEDULE FOR ADDITIONAL INFORMATION.
4. APPROVED BUILDING ADDRESS NUMBERS SHALL BE PROVIDED AND MAINTAINED SO AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET FRONTING THE PROPERTY. THE NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND, BE PLAIN, UNLIT, AND BE IN PLAIN CAPITAL LETTERS, AND BE MINIMUM OF 4 INCHES HIGH WITH A MINIMUM STROKE WIDTH OF 0.5 INCH. CFC CHAPTER 5, SECTION 505.1.
5. PORTABLE FIRE EXTINGUISHER SHALL BE INSTALLED AT SUCH LOCATIONS AS REQUIRED BY CFC CHAPTER 9, SECTION 906.
6. THE FINAL NUMBER AND LOCATION OF ALL FIRE EXTINGUISHERS SHALL BE DETERMINED BY THE LOCAL FIRE INSPECTOR.
7. THE MEANS OF EGRESS TRAVEL, INCLUDING THE EXIT DISCHARGE, SHALL BE ILLUMINATED AT ALL TIMES THE BUILDING SPACE SERVED BY THE MEANS OF EGRESS IS OCCUPIED WITH A LIGHT INTENSITY OF NOT LESS THAN 1 FOOT-CANDLE AT THE WALKING SURFACE AS REQUIRED BY CALIFORNIA BUILDING CODE CHAPTER 10, SECTION 1008.1 & 1008.2. PROVIDE.
8. IN THE EVENT OF POWER SUPPLY FAILURE AN EMERGENCY ELECTRICAL SYSTEM SHALL ILLUMINATE THE MEANS OF EGRESS SYSTEM FOR A DURATION OF NOT LESS THAN 90 MINUTES AS REQUIRED BY CALIFORNIA BUILDING CODE CHAPTER 10, SECTION 1008.3 & 1008.3.1.
9. APPROVED EXIT SIGNS SHALL BE LOCATED AS NECESSARY TO CLEARLY INDICATE THE DIRECTION OF EGRESS TRAVEL AS REQUIRED BY CALIFORNIA BUILDING CODE 1011.1; AND SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED AS REQUIRED BY SECTION 1011.3 IN ACCORDANCE WITH THE PROVISIONS SET FORTH IN SECTIONS 1013.1, 1013.5 AND 1013.6. NOTE: ADDITIONAL EXIT SIGNS MAY BE REQUIRED AT TIME OF FIELD INSPECTION.
10. IN THE EVENT OF POWER FAILURE AN EMERGENCY ELECTRICAL SYSTEM SHALL ILLUMINATE EXIT SIGNS FOR A DURATION OF NOT LESS THAN 90 MINUTES IN ACCORDANCE WITH THE PROVISIONS SET FORTH IN CALIFORNIA BUILDING CODE 1013.6.3.

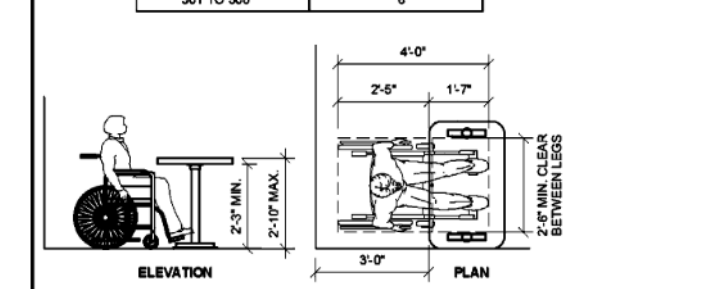
OCCUPANCY CALCULATION				
DESCRIPTION	OCCUPANCY CLASSIFICATION	AREA	LOAD FACTOR	OCCUPANT LOAD
DINING	A-2	3,897 S.F.	15/S.F.	262
KITCHEN	F-1	1,245 S.F.	200/S.F.	6
BAR	B-1	121 S.F.	50/S.F.	2
STORAGE	S-2	365 S.F.	300/S.F.	1
RESTROOMS	B-1	493 S.F.	100/S.F.	5
AXE CAGE	A-5	596 S.F.	100/S.F.	5
CORRIDORS	B-1	323 S.F.	100/S.F.	3
TOTAL NET AREA		7,080 S.F.		284
OUTDOOR PATIO	A-2	1,932 S.F.	15/SF	128

#### GENERAL NOTES

1. MINIMUM AXLE WIDTH BETWEEN FUEL TANKS SHALL BE 36". MINIMUM AXLE AXLE WIDTH SHALL BE 48".
2. ALL FUEL TANKS TO BE FURNISHED BY CLIENTS FUEL TANK VENDOR. GC'S RESPONSIBILITY TO COORDINATE FUEL TANK DELIVERY/INSTALLATION WITH FUEL TANK VENDOR.
3. FUEL TANKS INSTALLED TO BE UNDER SEPARATE PERMIT WHERE REQUIRED BY LOCAL JURISDICTION. FUEL TANK MANUFACTURER'S SPECIFIC REQUIREMENTS AND TO PROVIDE DRAWINGS AND ENGINEERING IF REQUIRED.
4. GC TO RETAIN ALL INDOOR AND OUTDOOR SEATING AND TO BE RE-USED PER NEW LAYOUT.
5. GC TO RE-DEFINE EXISTING BOOTH TABLE TOP. SPECIFICATION TO BE SELECT BY CLIENTS EXTERIOR DESIGNER.
6. FIXED OR BUILT IN SEATING, TABLE & COUNTER SHALL HAVE CLEAR FLOOR SPACE TO OVERLAP KITCHEN SPACE 2'7" HIGH, 30" WIDE, AND 11" DEEP (CNS-1128).
7. (SEE ITEM 8) ALL SEATING SHALL PROVIDE MIN ACCESSIBLE SEAT PER SCHEDULE INDICATED BELOW.
8. PROPOSED SHELVES, FUEL TANKS ETC SHALL BE LOWER THAN 6'-6". OTHERWISE, STRUCTURAL CALCULATION IS REQUIRED.

**ACCESSIBLE SEATING**

CAPACITY OF SEATING IN ASSEMBLY AREAS	MIN. REQUIRED WHEELCHAIR SPACE
4 TO 25	1
26 TO 50	2
51 TO 100	4
101 TO 300	5
301 TO 600	8



PROVIDE ACCESSIBLE SEATING IN ALL SEATING TYPE (TABLE, BOOTH AND BAR SEATING). PROVIDE COMPANION SEATING SPACE FOR BAR SEATING AND OUTDOOR SEATING.

## EXISTING FLOOR PLAN WITH NEW FURNITURE LAYOUT

SCALE: 3/16" = 1'-0"

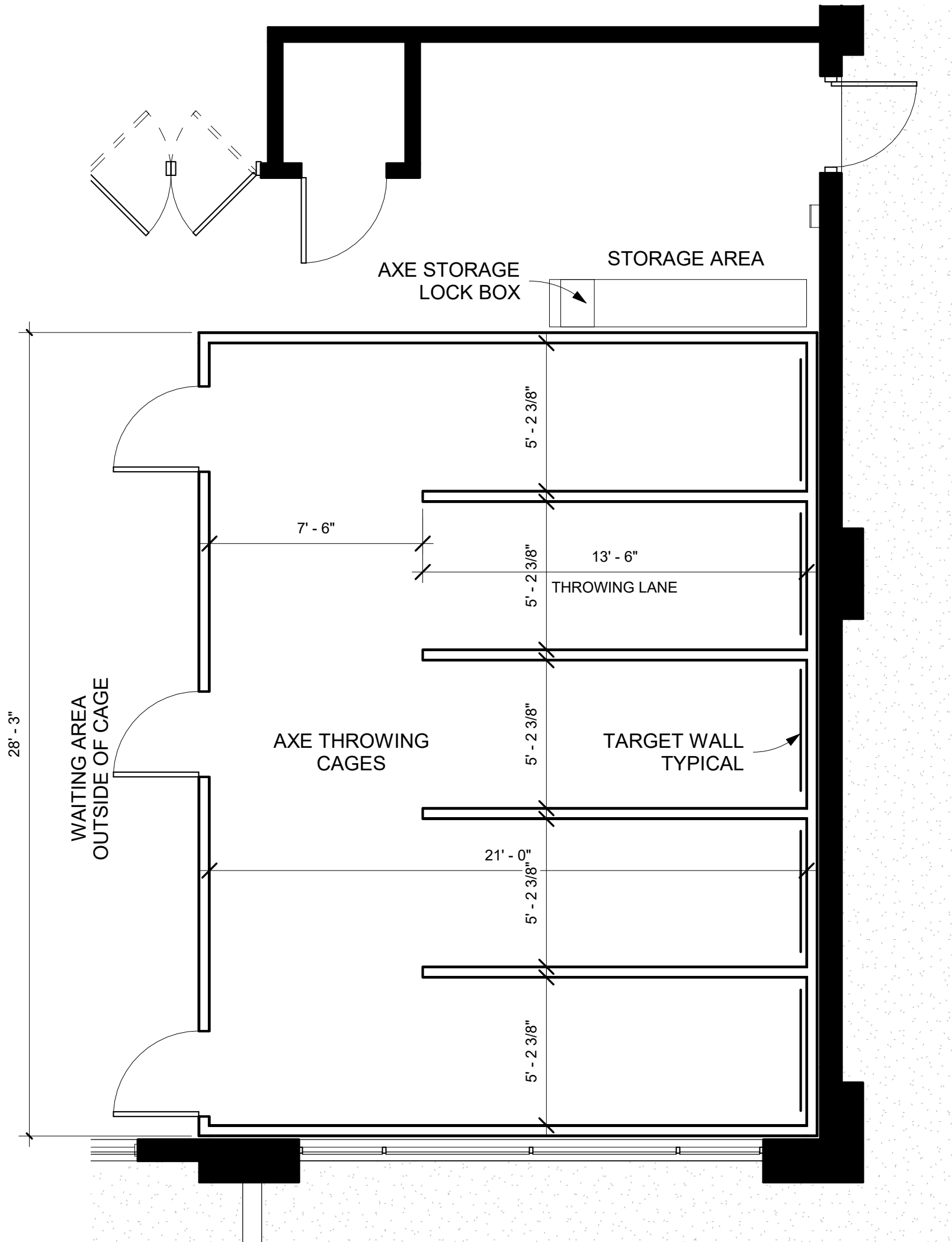




**SAUCED BBQ & Spirits**  
1535 W. KETELLA AVENUE ORANGE CA 928867

[illegible]

1. WHERE PROTECTED AND UNPROTECTED OPENINGS OCCUR IN THE EXTERIOR WALL IN ANY STORY THE TOTAL AREA SHALL COMPLY WITH TABLE 705.8
2. ALL EXIT DOORS SHALL BE EQUIPPED WITH PANIC HARDWARE APPROVED BY THE STATE FIRE MARSHAL.
3. REFER TO DOOR SCHEDULE FOR ADDITIONAL INFORMATION.
4. APPROVED BUILDING ADDRESS NUMBERS SHALL BE PROVIDED AND MAINTAINED SO AS TO BE PLAINLY VISIBLE AND LEGIBLE FROM THE STREET FRONTING THE PROPERTY. THE NUMBERS SHALL CONTRAST WITH THEIR BACKGROUND, BE ARABIC NUMERALS OR ALPHABET LETTERS, AND BE MINIMUM OF 4 INCHES HIGH WITH A MINIMUM STROKE WIDTH OF 0.5 INCH. CFC CHAPTER 5, SECTION 505.1.
5. PORTABLE FIRE EXTINGUISHER SHALL BE INSTALLED AT SUCH LOCATIONS AS REQUIRED BY CFC CHAPTER 9, SECTION 906.
6. THE FINAL NUMBER AND LOCATION OF ALL FIRE EXTINGUISHERS SHALL BE DETERMINED BY THE LOCAL FIRE INSPECTOR.
7. THE MEANS OF EGRESS TRAVEL, INCLUDING THE EXIT DISCHARGE, SHALL BE ILLUMINATED AT ALL TIMES THE BUILDING SPACE SERVED BY THE MEANS OF EGRESS IS OCCUPIED WITH A LIGHT INTENSITY OF NOT LESS THAN 1 FOOT-CANDLE AT THE WALKING SURFACE AS REQUIRED BY CALIFORNIA BUILDING CODE CHAPTER 10, SECTION 1008.1 & 1008.2, PROVIDE.
8. IN THE EVENT OF POWER SUPPLY FAILURE AN EMERGENCY ELECTRICAL SYSTEM SHALL ILLUMINATE THE EGRESS SYSTEM FOR A DURATION OF NOT LESS 90 MINUTES IN ACCORDANCE WITH THE PROVISIONS SET FORTH IN CALIFORNIA BUILDING CODE CHAPTER 10, SECTION 1008.3 & 1008.3.1.
9. APPROVED EXIT SIGNS SHALL BE LOCATED AS NECESSARY TO CLEARLY INDICATED THE DIRECTION OF EGRESS TRAVEL AS REQUIRED BY CALIFORNIA BUILDING CODE, 1001.1, AND SHALL BE INTERNALLY OR EXTERNALLY ILLUMINATED AS REQUIRED BY SECTION 1013.1 IN ACCORDANCE WITH THE PROVISIONS SET FORTH IN SECTIONS 1013.1, 1013.5 AND 1013.6. NOTE: ADDITIONAL EXIT SIGNS MAY BE REQUIRED AT TIME OF FIELD INSPECTION.
10. IN THE EVENT OF POWER FAILURE AN EMERGENCY ELECTRICAL SYSTEM SHALL ILLUMINATE EXIT SIGNS FOR A DURATION OF NOT LESS THAN 90 MINUTES IN ACCORDANCE WITH THE PROVISIONS SET FORTH IN CALIFORNIA BUILDING CODE 1001.6.3.

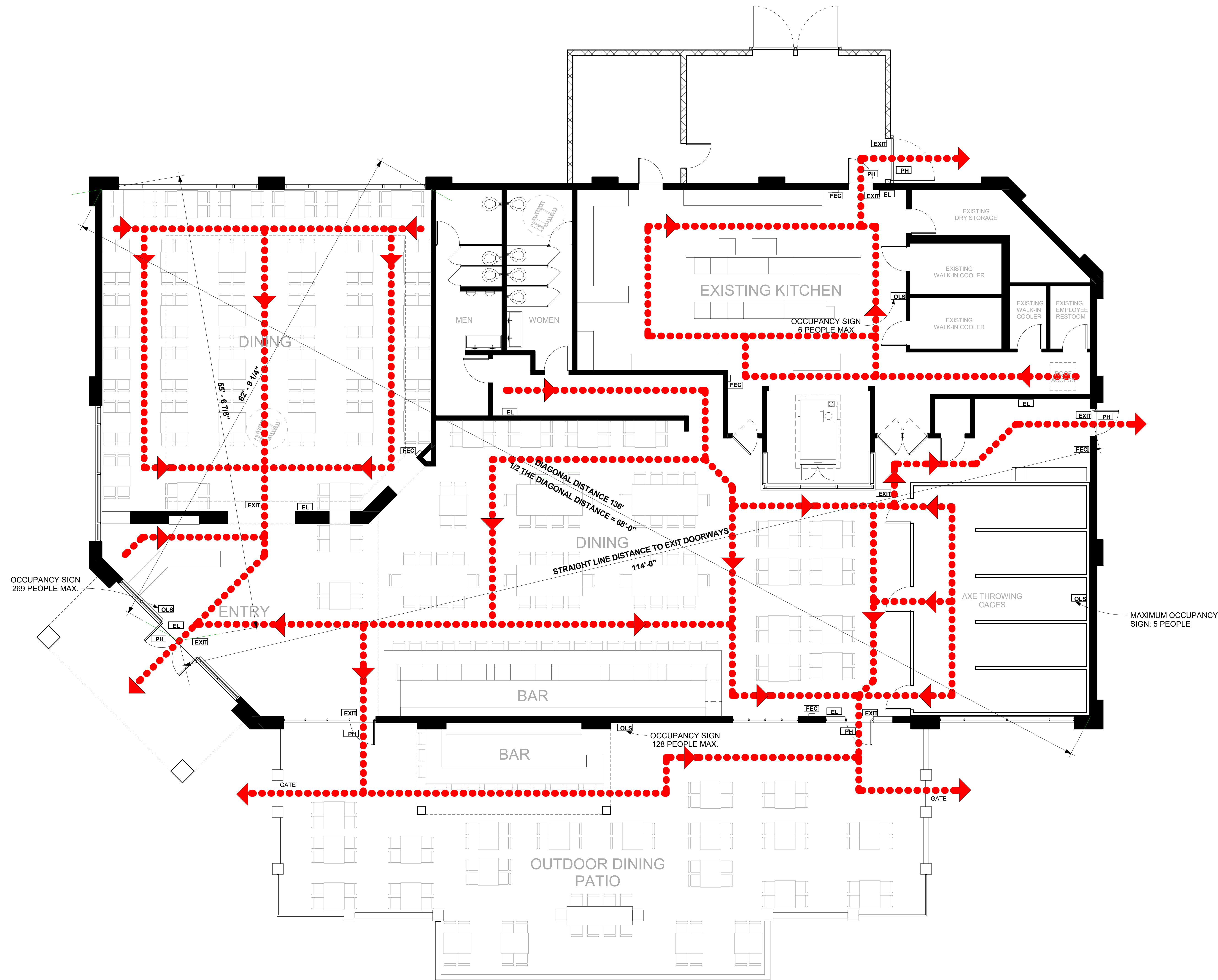
$$1/4'' = 1'-0''$$


① FLOOR PLAN-AXE CAGES  
1/4" = 1'-0"

DESCRIPTION	OCCUPANCY CLASSIFICATION	AREA	LOAD FACTOR	OCCUPANT LOAD
DINING	A-2	3,937 S.F.	15/5/F	262
KITCHEN	F-1	1,245 S.F.	200/S.F.	6
BAR	B-1	121 S.F.	50/S.F.	2
STORAGE	S-2	365 S.F.	300/S.F.	1
RESTROOMS	B-1	493 S.F.	100/S.F.	5
AXE CAGE	A-5	596 S.F.	100/S.F.	5
CORRIDORS	B-1	323 S.F.	100/S.F.	3
TOTAL NET AREA		7,080 S.F.		284
OUTDOOR PATIO	A-2	1,932 S.F.	15/SF	128

$$1/4'' = 1'-0''$$





EGRESS NOTES

1. EXIT WIDTH SHALL BE NOT LESS THAN PERMITTED BY CBC 1005.1. THE TOTAL WIDTH OF MEANS OF EGRESS IN INCHES SHALL NOT BE LESS THAN THE TOTAL OCCUPANT LOAD SERVED BY THE MEANS OF EGRESS MULTIPLIED BY 0.3 INCHES PER OCCUPANT FOR STAIRWAYS AND BY 0.2 INCHES PER OCCUPANT FOR OTHER EGRESS COMPONENTS.  
FOR PROPOSED PROJECT OCCUPANT LOAD IS 284 X 0.2 INCHES = 57 INCHES MIN. EGRESS WIDTH REQUIRED, EGRESS WIDTH PROVIDED IS 180 INCHES TOTAL FOR EXITING FROM INTERIOR SPACE TO EXTERIOR SPACE.  
EXTERIOR PATIO DINING OCCUPANTS 106 X 0.2 INCHES = 22 INCHES REQ'D; TOTAL OF 72" EGRESS WIDTH PROVIDED.
2. DOOR SERVING AN OCCUPANT LOAD OF 50 OR MORE OR HAZARDOUS ROOMS OR AREAS SHALL SWING IN THE DIRECTION OF EXIT TRAVEL CBC 1010.1.2.1.
3. ALL EXIT DOORS SHALL BE PROVIDED WITH PANIC HARDWARE PER CBC 1010.1.10
4. GC TO PROVIDE OCCUPANT LOAD SIGN AT EVERY ASSEMBLY AREA IN A CONSPICUOUS PLACE NEAR THE MAIN EXIT OF THE ROOM. CBC. 1004.9
5. PROVIDE TACTILE EXIT SIGNAGE PER CBC 1013.4.
6. IN A SINGLE-STORY BUILDING TWO EXITS OR MORE ARE REQUIRED WHEN OCCUPANT LOAD EXCEEDS 49 OR, A COMMON PATH OF EGRESS TRAVEL EXCEEDS 75 FEET. CBC TABLE 1006.2.1.
7. ALL ROOM AND SPACES WITH OCCUPANT LOAD OF 50 OR MORE SHALL HAVE ACCESS TO TWO EXITS.
8. THE NUMBER OF EXITS SHALL COMPLY WITH CBC TABLE 1006.3.2
9. WHEN TWO EXITS ARE REQUIRED FROM A BUILDING OR AREA, THEY SHALL BE SEPARATED BY (ONE-HALF/ONE-THIRD IF SPRINKLERED THROUGH OUT) THE DIAGONAL DIMENSION OF THE BUILDING OR AREA SERVED. CBC105.2.1.
10. EACH LEAF OF DOOR IN THE MEANS OF EGRESS SHALL PROVIDE 32 INCHES CLEAR OPENING AND A MINIMUM HEIGHT OF 6'-8", BUT IN NO CASE, SHALL ANY SINGLE DOOR LEAF EXCEED 48 INCHES. CBC 1010.1.1.
11. EXIT WAYS SHALL BE ILLUMINATED WITH AT LEAST ONE FOOT CANDLE AT THE FLOOR LEVEL. CBC SECTION 1008
12. PROVIDE A SEPARATE SOURCE OF POWER FOR EXIT ILLUMINATION. CBC 1008.3.1.
13. EXIT SIGNS ARE REQUIRED WHEN 2 OR MORE EXITS ARE REQUIRED. REFER TO PLAN FOR SIGN LOCATIONS.
14. PROVIDE TWO SOURCES OF POWER FOR EXIT SIGNS. CBC 1008.3.
15. PROVIDE EMERGENCY LIGHTING AND NIGHT LIGHTS. REFER TO FLOOR PLAN FOR LOCATIONS.

EGRESS PLAN LEGEND

- INDICATES EGRESS PATH OF TRAVEL & DIRECTION
- INDICATES FIRE EXTINGUISHER LOCATION
- INDICATES LIGHTED EXIT SIGN LOCATION
- INDICATES EMERGENCY LIGHTING LOCATION
- INDICATES OCCUPANT LOAD SIGN LOCATION
- INDICATES DOOR WITH PANIC HARDWARE

OCCUPANCY CALCULATION				
DESCRIPTION	OCCUPANCY CLASSIFICATION	AREA	LOAD FACTOR	OCCUPANT LOAD
DINING	A-2	3,937 S.F.	15/S.F.	262
KITCHEN	F-1	1,245 S.F.	200/S.F.	6
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TOTAL NET AREA		7,080 S.F.		284
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4651 Scenario Drive  
Huntington Beach, CA 92649  
chris@ka-architecture.org  
chris 714.434.6594  
albert@ka-architecture.org  
albert 714.383.0371

SAUCED BBQ & Spirits  
1535 W. KETELLA AVENUE ORANGE CA 92867

Koch+Andres Disclaimer:

REVISIONS		
NO.	Date	Description

Designer:	Designer
Reviewed by:	Checker
Design Approval:	Approver
SCALE:	As indicated
JOB NUMBER:	2021002
SHEET NAME:	EGRESS PLAN
ISSUE DATE:	SHEET:
7/21/2022	A-2.3

1 EGRESS PLAN

SCALE: 3/16" = 1'-0"



GENERAL

1. ALL WORK SHALL CONFORM TO THE FOLLOWING CODES, STANDARDS AND REGULATIONS :

CALIFORNIA BUILDING CODE (CBC) 2019 EDITION,  
ASCE/SEI 7-16 MINIMUM DESIGN LOADS FOR BUILDINGS AND OTHER STRUCTURES, AND ANY OTHER REGULATING AGENCIES WHICH HAVE AUTHORITY OVER ANY PORTION OF THE WORK, INCLUDING THE STATE OF CALIFORNIA DEPARTMENT OF INDUSTRIAL RELATIONS DIVISION OF OCCUPATIONAL SAFETY AND HEALTH (DIRDOSH) AND THOSE CODES AND STANDARDS LISTED IN THE DRAWINGS.

2. THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO CONSTRUCTION. THE ENGINEER SHALL BE NOTIFIED OF ANY DISCREPANCIES OR INCONSISTENCIES.

3. MANUFACTURED MATERIALS SHALL BE APPROVED BY THE CHECKING AGENCY PRIOR TO THEIR USE. ALL REQUIREMENT OF THOSE APPROVALS SHALL BE FOLLOWED.

4. THE CONTRACT DOCUMENTS REPRESENT THE FINISHED STRUCTURE. THEY DO NOT INDICATE THE METHOD OF CONSTRUCTION. THE CONTRACTOR SHALL PROVIDE ALL MEASURES NECESSARY TO PROTECT THE STRUCTURE DURING CONSTRUCTION. SUCH MEASURES SHALL INCLUDE, BUT NOT BE LIMITED TO: BRACING SHORING FOR LOADS DUE TO CONSTRUCTION EQUIPMENT, ETC. OBSERVATION VISITS TO THE SITE BY THE ENGINEER SHALL NOT INCLUDE INSPECTION OF THE ABOVE ITEMS.

5. SPECIFICATIONS, CODES, AND STANDARDS NOTED IN THE CONTRACT DOCUMENTS SHALL BE OF THE LATEST APPROVED ISSUE, INCLUDING SUPPLEMENTS, UNLESS OTHERWISE NOTED. MATERIAL SPECIFICATIONS ARE ASTM LATEST EDITION.

6. THE LATERAL SYSTEM OF STRUCTURE IS DESIGNED WITH LATERAL RESTRAINT AT THE GROUND FLOOR. STRUCTURAL FRAMES ARE NOT Laterally SELF SUPPORTING UNTIL THE ENTIRE DESIGN LATERAL RESTRAINT FLOORS AND STRUCTURAL WALLS ARE IN FULLY CONNECTED AND IN PLACE.

7. STANDARD DESIGN LOADING CRITERIA IS BASED ON ASCE/SEI 7-16 MINIMUM DESIGN LOADS FOR BUILDING AND OTHER STRUCTURES. DESIGN OF STRUCTURAL MEMBERS WERE BASED USING THE ALLOWABLE STRESS DESIGN (ASD) METHOD, UNLESS NOTED OTHERWISE.

8. STANDARD DESIGN LATERAL LOADING CRITERIA IS BASED ON ASCE/SEI 7-16 MINIMUM DESIGN LOADS FOR BUILDING AND OTHER STRUCTURES.

LATERAL FORCE LOAD FOR AXE THROWING GALLERY STRUCTURE  
THE GALLERY FRAMING STRUCTURE SHALL BE DESIGNED TO RESIST A SINGLE CONCENTRATED LOAD OF 200 LB APPLIED IN ANY DIRECTION AT ANY POINT ON THE CAGE FRAME TO PRODUCE THE MAXIMUM LOAD EFFECT ON THE ELEMENT BEING CONSIDERED AND TO TRANSFER THIS LOAD THROUGH THE SUPPORTS TO THE STRUCTURE. THE GALLERY CAGE MEMBERS SHALL BE DESIGNED TO RESIST A LOAD OF 50 LB/FT APPLIED IN ANY DIRECTION ALONG THE MEMBER . THE LOAD NEED NOT BE ASSUMED TO ACT CONCURRENTLY WITH THE 200 LB LOAD SPECIFIED IN THE PRECEEDING PARAGRAPH.

WIND DESIGN DATA

BASIC WIND SPEED	110
WIND EXPOSURE	B
I = WIND IMPORTANCE FACTOR	1

SEISMIC DESIGN DATA

I = SEISMIC IMPORTANCE FACTOR	1
OCCUPANCY CATEGORY	II
MAPPED SPECTRAL RESPONSE ACCELERATIONS: S <sub>s</sub> = S <sub>1</sub> =	1.419 0.503
SITE CLASS	D
SPECTRAL RESPONSE COEFFICIENTS: SDS= SD1=	1.135 0.503
SEISMIC DESIGN CATEGORY	D
BASIC SEISMIC FORCE RESISTING SYSTEM: . N/S SYSTEM E/W SYSTEM	PER ASCE 7-10 TABLE 12.2.1. A.15 A.15
DESIGN BASE SHEAR V KIPS (SD); V N/S = V E/W =	XX XX
SEISMIC RESPONSE COEFFICIENT CS: CS N/S = CS E/W=	0.378 0.378
RESPONSE MODIFICATION FACTOR R: R N/S= R E/W =	3 3
ANALYSIS PROCEDURE USED: N/S= E/W =	ELFP ELFP

FOUNDATION NOTES:

1. FOUNDATION DESIGN BASED ON ALLOWABLE FOUNDATION AND LATERAL PRESSURE VALUES IN ACCORDANCE WITH CHAPTER 18 OF THE CALIFORNIA BUILDING CODE - TABLE 1804.

2. SLAB AND FOOTING DESIGN BASED ON ALLOWABLE SOIL PRESSURE OF 1500 PSF. BOTTOM OF FOOTINGS TO BE MAINTAINED A MINIMUM OF 2 FEET BELOW ADJACENT FINISHED FLOOR OR GRADE.

3. EXCAVATION AND COMPACTION WERE REQUIRED SHALL BE PERFORMED IN A ACCORDANCE WITH CHAPTER 18 OF THE CALIFORNIA BUILDING CODE AS APPROVED BY THE CITY OF LONG BEACH. ALL EXCAVATIONS SHALL BE PROPERLY BACKFILLED AND MECHANICALLY COMPACTED IN LAYERS.

4. ALL EARTHWORK SHALL BE DONE IN ACCORDANCE WITH THE CALIFORNIA BUILDING CODE, CITY OF LONG BEACH CODE REQUIREMENTS AND GOVERNING REGULATIONS.

5. ALL ABANDONED FOOTINGS, UTILITIES, ETC. THAT INTERFERES WITH NEW CONSTRUCTION SHALL BE REMOVED. FLOODING OF EXCAVATED FOOTINGS SHALL NOT BE PERMITTED.

CONSTRUCTION

1. THE CONTRACTOR SHALL FILED VERIFY ALL FIELD CONDITIONS AND DIMENSIONS PRIOR TO START OF CONSTRUCTION. THE ENGINEER SHALL BE NOTIFIED OF ANY DISCREPANCIES OR INCONSISTENCIES PRIOR TO START OF WORK.

2. DEMOLITION

- ALL DEMOLITION SHALL BE CARRIED ON IN SUCH A WAY AS NOT TO DAMAGE EXISTING ELEMENTS WHICH ARE TO BE IN THE FINISHED BUILDING.

- ALL ELEMENTS OF THE STRUCTURE WHICH ARE TO REMAIN AND WHICH ARE DAMAGED DURING DEMOLITION WORK SHALL BE REPLACED AT NO ADDED COST. EXISTING ELEMENTS SHALL BE PROTECTED TO THE FULLEST EXTENT POSSIBLE TO REDUCE SUCH DAMAGE TO A MINIMUM.

3. A MINIMUM OF 50 % OF THE NON-HAZARDOUS CONSTRUCTION AND DEMOLITION (C&D) WASTE SHALL BE HANDLED BY A CERTIFIED HAULER AND. THE NON-HAZARDOUS CONSTRUCTION AND DEMOLITION WASTE SHALL BE RECYCLED AND/OR SALVAGE FOR REUSE IN ACCORDANCE WITH THE CALIFORNIA BUILDING STANDARDS CODE AND CITY OF LONG BEACH MUNICIPAL CODE CHAPTER 8.20 - SOLID WASTE AND RECYCLABLE COLLECTION AND DISPOSAL.

4. (N) INDICATES NEW CONSTRUCTION, I.E. MEMBERS, CONNECTIONS, ETC.  
(E) INDICATES EXISTING CONSTRUCTION, INFORMATION SHOWN ON DRAWINGS ARE TYPICALLY EXISTING CONSTRUCTION, UNLESS NOTED OR SHOWN OTHERWISE.

5. FOR DIMENSIONS, FINISH FLOOR ELEVATIONS, SLOPES, DRAINS, DEPRESSED SLABS, SEE EXISTING ARCHITECTURAL DRAWINGS. DIMENSIONS SHOWN ON STRUCTURAL DRAWINGS ARE FOR STRUCTURAL MEMBERS AND CONNECTION LOCATIONS.

6. ANCHOR BOLTS SHALL BE 5/8" DIAMETER WITH 10 INCH MINIMUM EMBEDMENT INTO CONCRETE AND SPACED NOT MORE THAN 72 INCH ON CENTER, UNLESS NOTED OTHERWISE. THERE SHALL BE A MINIMUM OF TWO (2) BOLTS PER SILL PLATE PIECE WITH ONE (1) BOLT LOCATED WITHIN 12 INCH OF EACH END OF EACH PLATE, TYPICAL WHERE OCCURS OR REQUIRED

7. THE FOUNDATION PLATE SHALL BE PRESSURE TREATED WOOD OR FOUNDATION GRADE REDWOOD WHERE OCCURS OR REQUIRED.

8. EXTERIOR STUD WALL FRAMING SHALL BE 2 X 6 @ 16" OC, TYPICAL, WHERE OCCURS OR REQUIRED.

9. WOOD SIDE PLATES ON ALL EXTERIOR WALLS AND BRACED WALL PANELS SHALL BE ANCHORED TO THE FOUNDATION WITH BOLTS A MAXIMUM OF 6 FT ON CENTER AND WITHIN 12 INCHES , BUT NOT LESS THAN SEVEN BOLT DIAMETERS, FROM THE ENDS OF EACH PLATE SECTION WHERE OCCURS OR REQUIRED.

10. FOUNDATION ANCHOR BOLTS SHALL BE AT LEAST 1/2 INCH DIAMETER AND SHALL EXTEND A MINIMUM OF 7 INCHES INTO THE CONCRETE. A NUT AND WASHER SHALL BE TIGHTENED ON EACH ANCHOR BOLT WHERE OCCURS OR REQUIRED.

11. INTERIOR BEARING WALL SOLE PLATES THAT ARE NOT PART OF A BRACED WALL SHALL BE POSITIVELY ANCHORED WITH APPROVED FASTENERS.

SPECIAL INSPECTION

1. SPECIAL INSPECTION BY A REGISTERED DEPUTY BUILDING INSPECTOR APPROVED BY THE ENGINEER AND THE LOS ANGELES COUNTY DEPARTMENT OF BUILDING AND SAFETY SHALL BE REQUIRED FOR THE FOLLOWING TYPES OF WORK:

SPECIAL INSPECTION SHALL NOT BE REQUIRED WHEN THE WORK IS DONE ON THE PREMISES OF A FABRICATOR REGISTERED AND APPROVED BY THE LOS ANGELES COUNTY DEPARTMENT OF BUILDING AND SAFETY TO PERFORM SUCH A WORK WITHOUT SPECIAL INSPECTION.

NO.	SPECIAL INSPECTION PROGRAM REQUIRED BY REGISTERED DEPUTY INSPECTOR	TYPE OF INSPECTION
1	CONSTRUCTION OF SHEAR WALLS WITH EDGE NAILING SPACING 4" OR LESS	PERIODIC
2	BASE COMPACTION FOR GRADE SLABS, GRADE BEAMS AND FOUNDATIONS	CONTINUOUS
3	INSTALLATION OF DRILL-IN EXPANSION ANCHORS	CONTINUOUS
4	INSTALLATION OF DRILLED-IN REINFORCEMENT OR DOWELS IN EXISTING CONCRETE OR MASONRY USING EPOXY	CONTINUOUS
5	EPOXY INJECTION, PRESSURE GROUTING, OR OTHER STRUCTURAL REPAIR OF DAMAGED STRUCTURAL CONCRETE	CONTINUOUS

WOOD

1. FRAMING LUMBER SHALL BE DOUGLAS FIR NO. 1 GRADE, UNLESS NOTED OTHERWISE. STUDS SHALL BE DOUGLAS FIR NO. 2 GRADE, UNLESS NOTED OTHERWISE. MAXIMUM ALLOWABLE MOISTURE SHALL BE 19%.

2. ALL PLYWOOD SHALL BE STRUCTURAL I CONFORMING TO PRODUCT PS1. USE PLYWOOD NAILS SAME GAUGE OR LARGER AS COMMON WIRE NAILS, WITH LENGTHS AT LEAST EQUAL TO 1/2 THE LENGTH OF COMMON NAIL REQUIRED PLUS PLYWOOD THICKNESS.

3. BOLT HOLES SHALL BE 1/32 TO 1/16 INCH MAXIMUM LARGER THAN THE BOLT SIZE. RE-TIGHTEN ALL NUTS PRIOR TO CLOSING IN.

4. STANDARD CUT WASHERS SHALL BE USED UNDER BOLT HEADS AND NUTS AGAINST WOOD. USE HEAVY PLATE OR MALLEABLE IRON WASHERS FOR ALL BOLTS WHERE SHOWN ON CONSTRUCTION DOCUMENTS.

5. ALL SILLS OR PLATES BEARING ON CONCRETE OR MASONRY SHALL BE PRESSURE TREATED DOUGLAS FIR AND SHALL HAVE FULL CONTINUOUS BEARING ON THE CONCRETE OR MASONRY SURFACE.

6. ALL STUD PARTITIONS OR WALLS OVER 10 FEET HIGH SHALL HAVE 2 X BRIDGING, SAME WIDTH AS THE STUD, PREFERABLE AT MID-HEIGHT BUT NOT TO EXCEED INTERVALS OF 8 FEET.

7. DO NOT NOTCH OR DRILL WOOD MEMBERS EXCEPT WHERE SHOWN IN DETAILS. OBTAIN ENGINEER'S APPROVAL FOR ANY HOLES OR NOTECHES NOT DETAILED.

8. APPROVED CROSS-BRIDGING OR SOLID BLOCKING SHALL BE SPACED FOR FLOOR JOISTS MORE THAN 4 INCHES IN DEPTH, AT 8 FEET MAXIMUM ON-CENTER SPACING

9. ALL FRAMING MEMBERS SHALL BE ERECTED WITH NATURAL OR BUILT-IN CAMBER UP UNLESS NOTED OTHERWISE.

10. NAILED CONNECTIONS SHALL CONFORM TO "NAILING SCHEDULE" TABLE IN THE GOVERNING BUILDING CODE USING COMMON NAILS, UNLESS NOTED OTHERWISE.

11. USE TIMBER CONNECTORS AS MANUFACTURED BY "SIMPSON" WITH APPROVED EVALUATION SERVICE REPORT (ESR) CODE LIST NOS. PER INTERNATIONAL CODE COUNCIL - EVALUATION SERVICE (ICC-ER) OR APPROVED EQUAL.

12. MACHINE APPLIED NAILING IS SUBJECT TO A SATISFACTORY DEMONSTRATION AND THE APPROVAL OF THE CHECKING AGENCY AND ENGINEER. NAIL HEADS SHALL NOT PENETRATE THE OUTER PLY MORE THAN WOULD BE NORMAL FOR A HAND HAMMER. EDGE DISTANCES SHALL BE MAINTAINED. SHINERS SHALL BE REPLACED. THE APPROVAL IS SUBJECT TO CONTINUED SATISFACTORY PERFORMANCE. MACHINE APPLIED NAILING ONLY ON PLYWOOD GREATER THAN 5/16".

STRUCTURAL STEEL AND MISCELLANEOUS METAL

1. STRUCTURAL STEEL SHALL BE DETAILED, FABRICATED AND ERECTED IN ACCORDANCE WITH THE AISC SPECIFICATION FOR THE DESIGN, FABRICATION AND ERECTION OF STRUCTURAL STEEL FOR BUILDINGS (LATEST EDITION AND SUPPLEMENTS).

2. STRUCTURAL SHAPES AND ASTM SPECIFICATIONS:

STRUCTURAL SHAPES	ASTM SPECIFICATION	FY MIN YIELD (KSI)
W - SHAPES	ASTM A 992	50
M, S, & HP SHAPES	A 36	36
CHANNELS	A 36	36
ANGLES	A 36	36
STEEL PIPE	A 53 GRADE B	35
ROUND HSS	A 500 GRADE B	42
SQUARE & RECTANGULAR HSS	A 500 GRADE B	46
ALL OTHER STRUCTURAL SECTIONS	A 572	50

3. BOLTS SHALL BE ASTM A 307, UNLESS NOTED OTHERWISE.

4. HIGH STRENGTH BOLTS SHALL BE ASTM A 325, UNLESS NOTED OTHERWISE.

5. ANCHOR BOLTS SHALL BE ASTM A 36 OR ASTM A 588, WHERE INDICATED ON PLANS.

6. THE STRUCTURAL STEEL FABRICATION SHOP SHALL BE CERTIFIED PER AMERICAN INSTITUTE OF STEEL CONSTRUCTION (AISC).

7. THE STRUCTURAL STEEL FABRICATOR SHALL FURNISH SHOP DRAWINGS FOR THE ENGINEER'S REVIEW PRIOR TO FABRICATION.

8. BOLT HOLES IN STEEL SHALL BE 1/16 INCH LARGER IN DIAMETER THAN THE NOMINAL SIZE OF BOLT USED, UNLESS NOTED OTHERWISE.

9. ALL WELD SHALL BE PREQUALIFIED IN CONFORMITY WITH THE CODE FOR WELDING BUILDING CONSTRUCTION (AWS D1.1) OF THE AMERICAN WELDING SOCIETY. ELECTRODES TO BE E70 SERIES. COMPLETE JOINT PENETRATION WELDS BETWEEN BEAM/GIRDER AND COLUMNS SHALL BE MADE WITH SHIELDED METAL ARC WELDING.

10. BUTT WELDS, COMPLETE JOINT PENETRATION OR PARTIAL JOINT PENETRATION WELDS ARE INDICATED AS C.J.P OR P.J.P, RESPECTIVELY.

11. WELD LENGTHS CALLED FOR ON PLANS ARE THE NET EFFECTIVE LENGTH REQUIRED. WELD SIZE SHALL BE AISC MINIMUM UNLESS A LARGER SIZE IS NOTED.

12. ALL WELDING SHALL BE PERFORMED BY WELDERS WHO ARE CERTIFIED WITH THE CITY OF LOS ANGELES.

13. ALL STRUCTURAL STEEL AND MISCELLANEOUS METAL EXPOSED TO WEATHER SHALL BE HOT DIP GALVANIZED AFTER FABRICATION.



4651 Scenario Drive  
Huntington Beach, CA 92649  
chris@ka-architecture.org  
chris 714.434.6594  
albert@ka-architecture.org  
albert 714.383.0371

CIVIL ENGINEER:

JOHN POSADAS, PE  
CA RCE C 30786  
1152 VIA VERDE, #213  
SAN DIMAS, CA 91773



**SAUCED BBQ & Spirits**  
AXE THROWING GALLERY  
  
1535 W. KATELLA AVE  
ORANGE, CA 92867

OWNER:

BARRETT GOMEZ  
2300 FIRST STREET SUITE 220  
LIVERMORE, CA 94550

REVISIONS

N0.	Date	Description

Designer: JGP

Reviewed by:

Design Approval: JGP

JOB NUMBER: 21A2

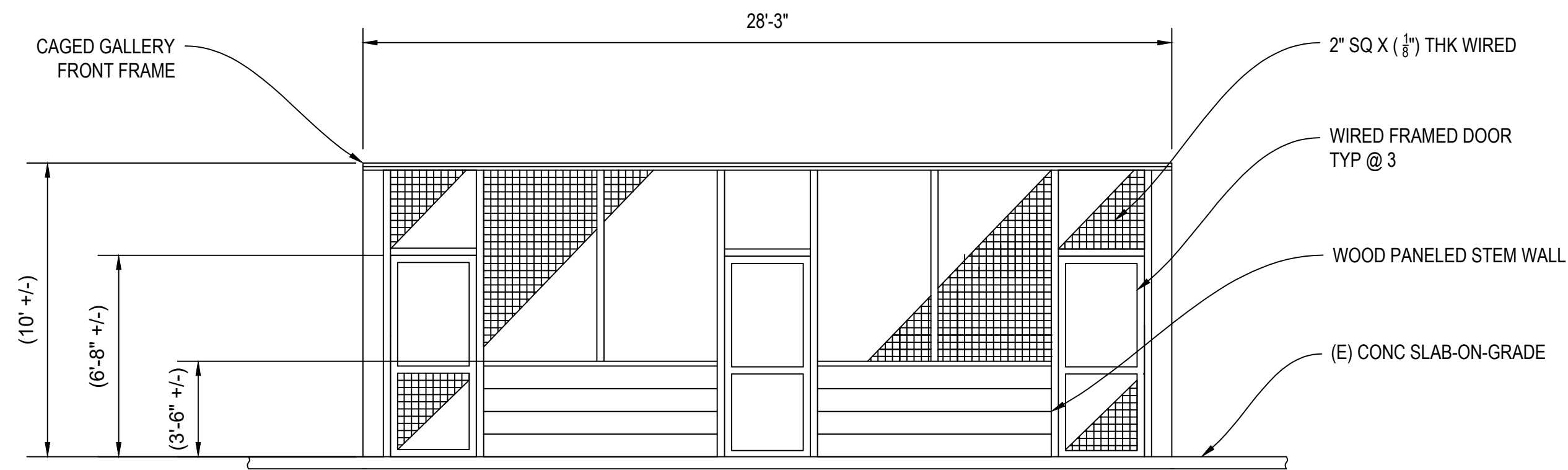
GENERAL NOTES

ISSUE DATE:  
05 MAY 2021

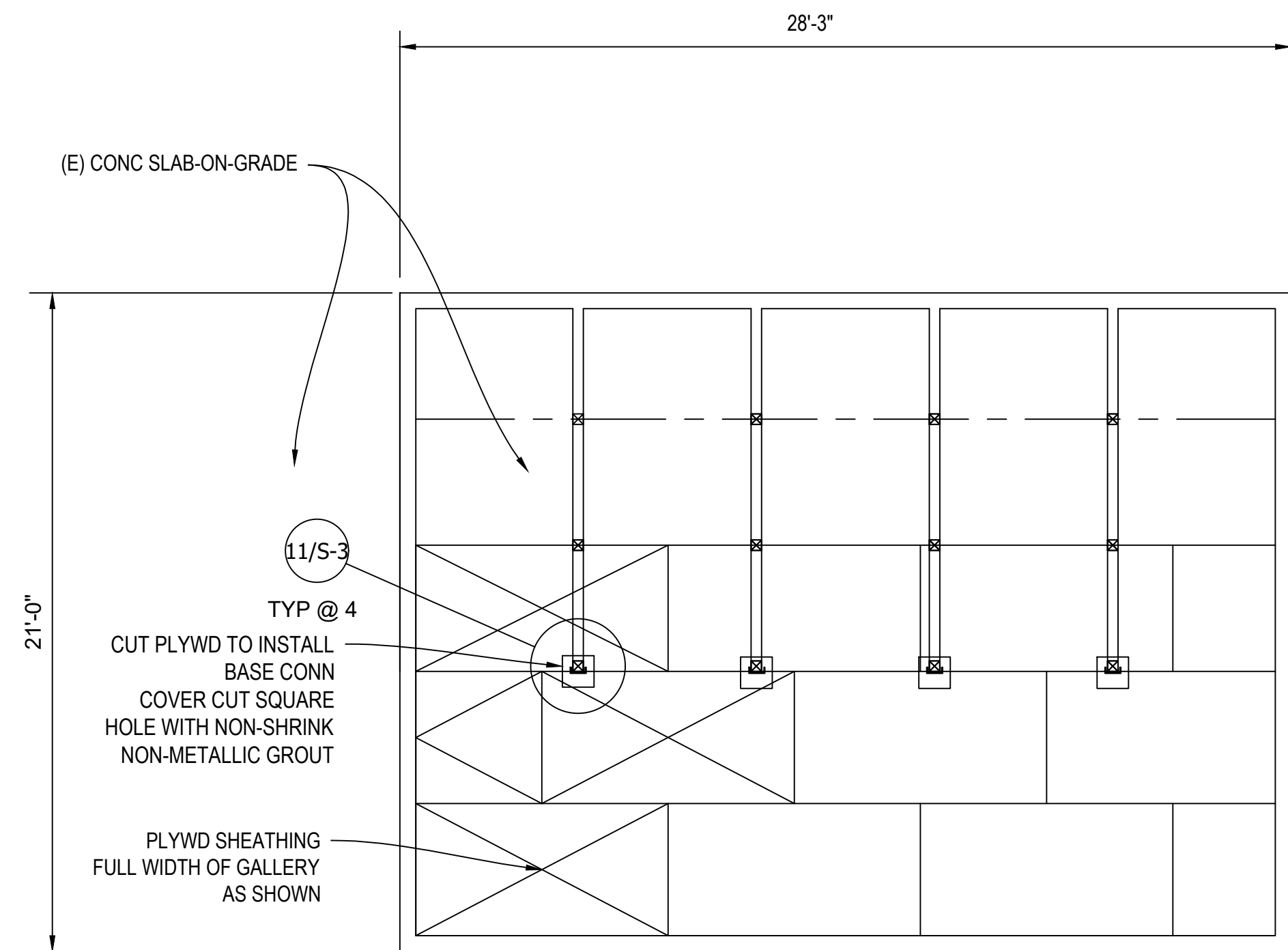
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**S-1**



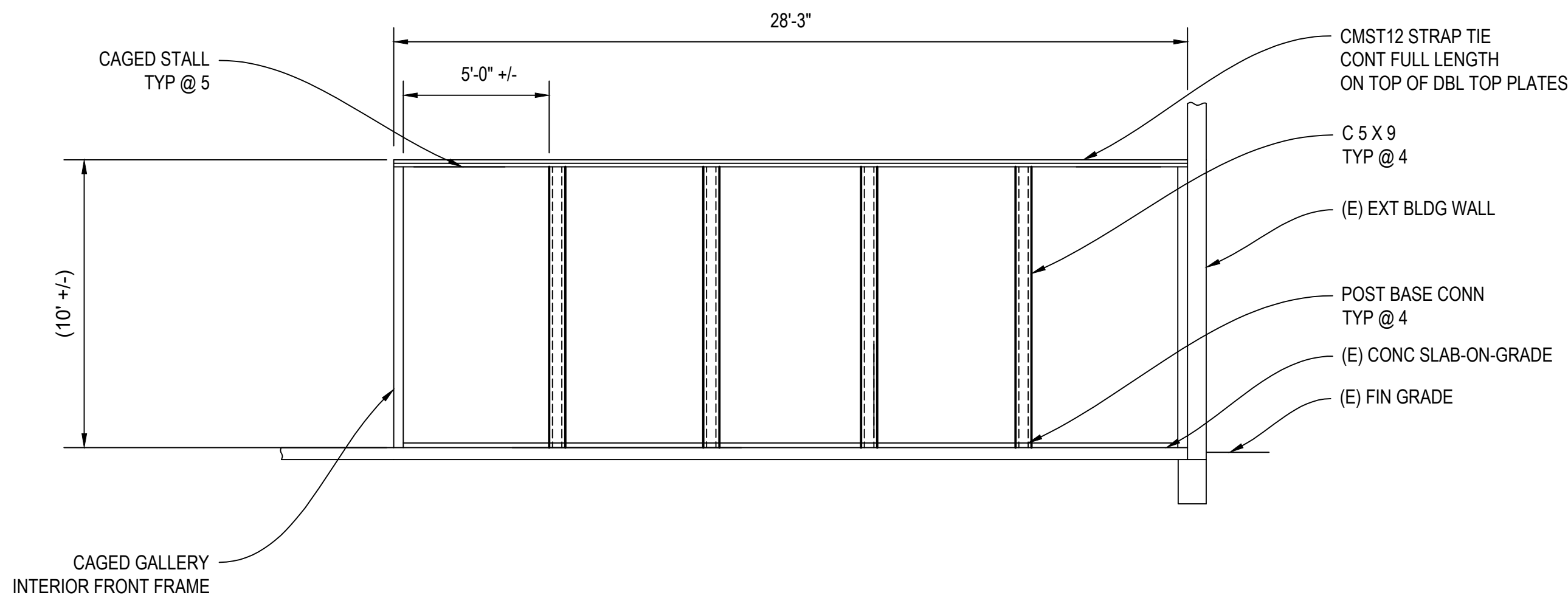
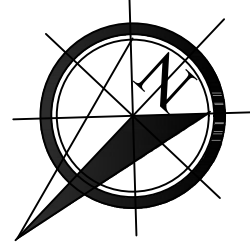


**A FRONT ELEVATION**  
SCALE: 1/4" = 1'-0"

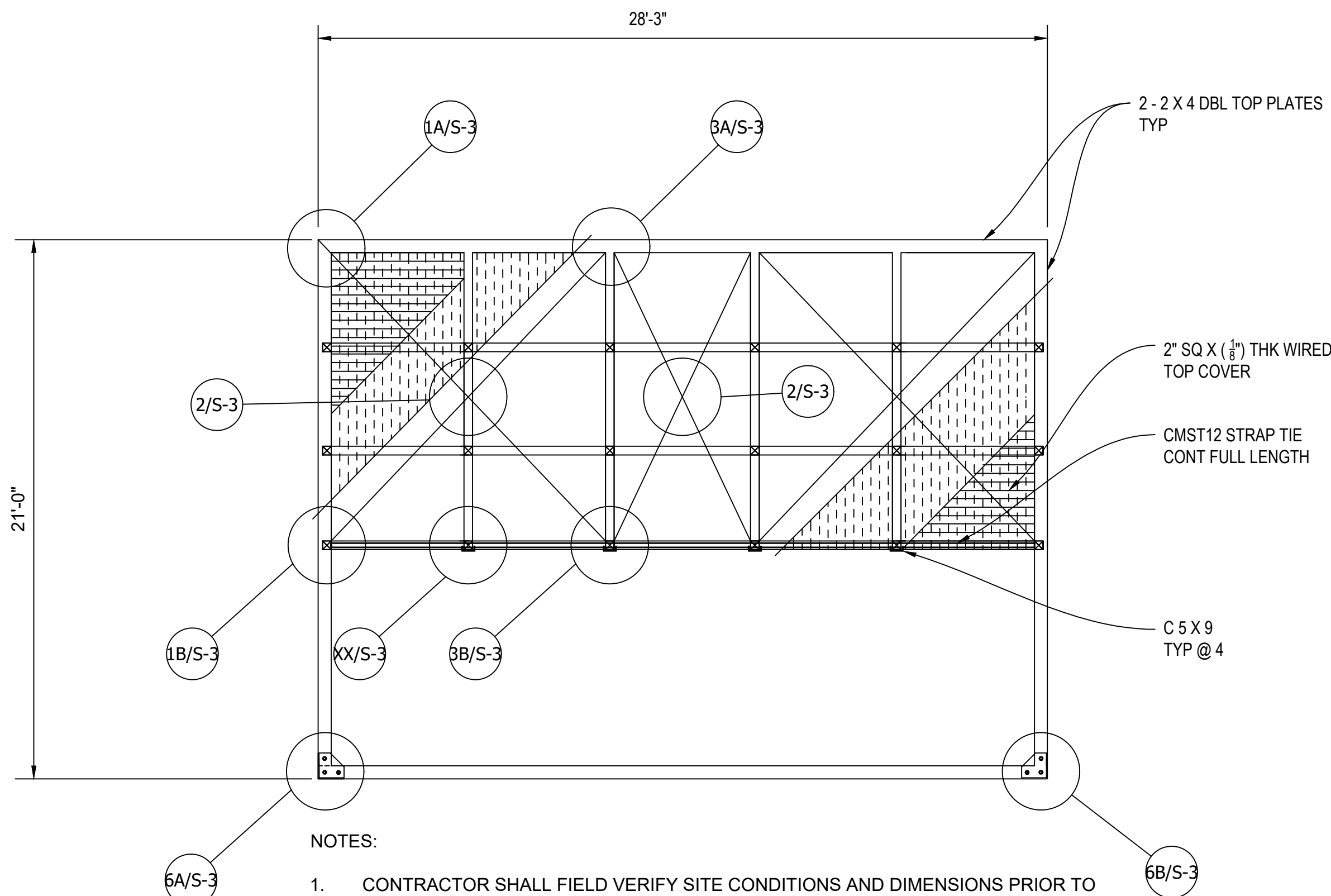


- NOTES:
1. CONTRACTOR SHALL FIELD VERIFY SITE CONDITIONS PRIOR TO CONSTRUCTION.
  2. CONTRACTOR SHALL VERIFY ALL CONTROLLING AND FIELD DIMENSIONS PRIOR TO ORDERING OR FABRICATING ANY MATERIAL.
  3. INFORMATION SHOWN ON PLANS IS NEW (N), UNLESS NOTED OTHERWISE AS EXISTING (E).

**1 FLOORING BASE PLAN**  
SCALE: 1/4" = 1'-0"



**B INSIDE FRAME ELEVATION**  
SCALE: 1/4" = 1'-0"



- NOTES:
1. CONTRACTOR SHALL FIELD VERIFY SITE CONDITIONS AND DIMENSIONS PRIOR TO CONSTRUCTION.
  2. CONTRACTOR SHALL VERIFY ALL CONTROLLING AND FIELD DIMENSIONS PRIOR TO ORDERING OR FABRICATING ANY MATERIAL.
  3. INFORMATION SHOWN ON PLANS IS NEW (N) UNLESS NOTED OTHERWISE AS EXISTING (E).
  4. LATERAL FORCE LOAD FOR AXE THROWING GALLERY STRUCTURE THE GALLERY FRAMING STRUCTURE SHALL BE DESIGNED TO RESIST A SINGLE CONCENTRATED LOAD OF 200 LB APPLIED IN ANY DIRECTION AT ANY POINT ON THE CAGE FRAME TO PRODUCE THE MAXIMUM LOAD EFFECT ON THE ELEMENT BEING CONSIDERED AND TO TRANSFER THIS LOAD THROUGH THE SUPPORTS TO THE STRUCTURE. THE GALLERY CAGE MEMBERS SHALL BE DESIGNED TO RESIST A LOAD OF 50 LB/FT APPLIED IN ANY DIRECTION ALONG THE MEMBER THE LOAD NEED NOT BE ASSUMED TO ACT CONCURRENTLY WITH THE 200 LB LOAD SPECIFIED IN THE PRECEEDING PARAGRAPH.

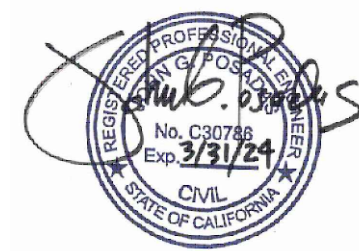
**2 TOP FRAMING PLAN**  
SCALE: 1/4" = 1'-0"



4651 Scenario Drive  
Huntington Beach, CA 92649  
chris@ka-architecture.org  
chris 714.434.6594  
albert@ka-architecture.org  
albert 714.383.0371

CIVIL ENGINEER:

JOHN POSADAS, PE  
CA RCE C 30786  
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REVISIONS		
N0.	Date	Description

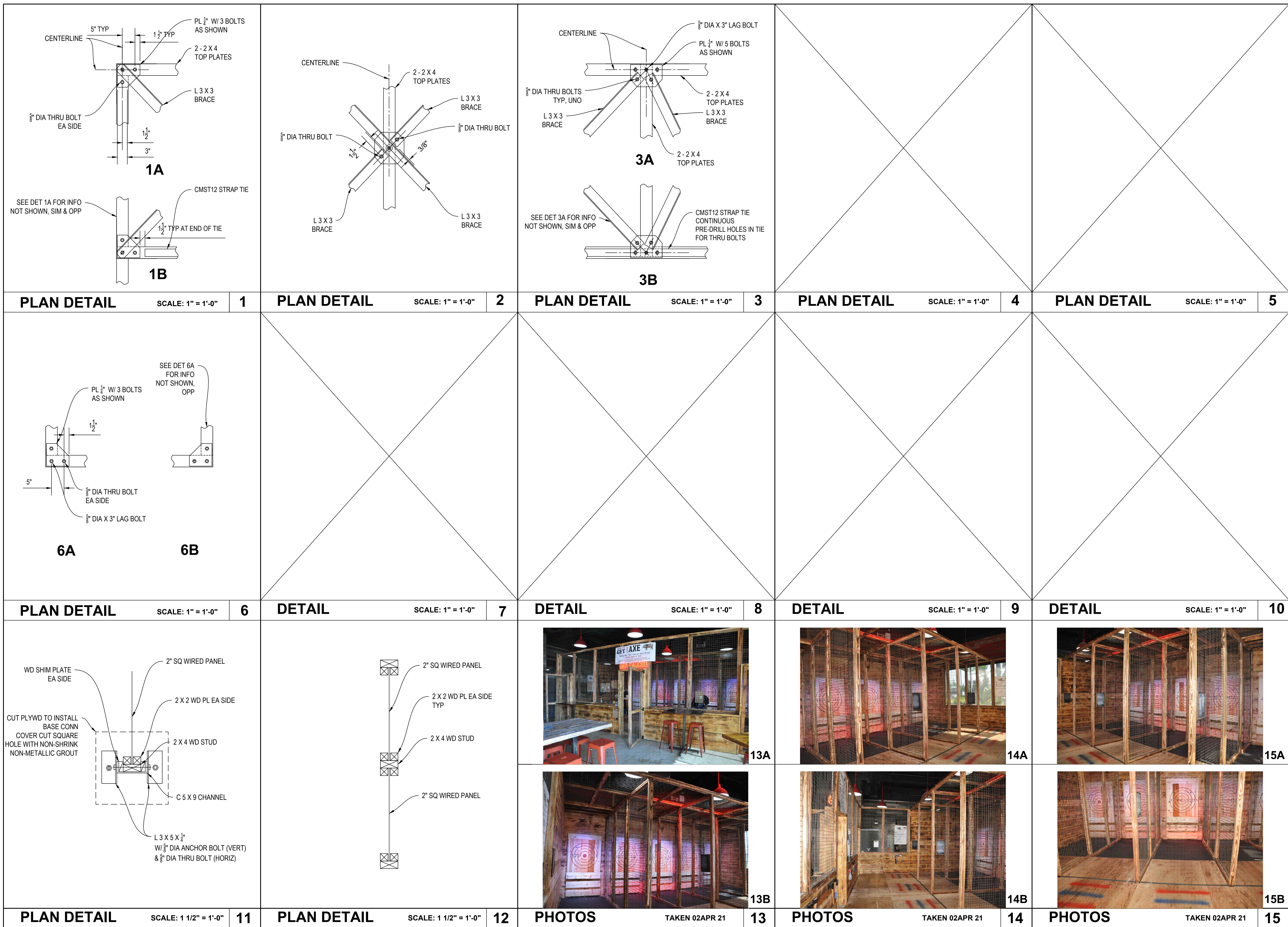
Designer: JGP  
Reviewed by:   
Design Approval: JGP  
JOB NUMBER: 21A2

**PLANS & ELEVATIONS**

ISSUE DATE: 05 MAY 2021 SHT:

**S-2**





# SAUCED BBQ & Spirits

# AXE THROWING GALLERY

**1535 W. KATELLA AVE  
ORANGE, CA 92867**

OWNER:

BARRETT GOMEZ  
2300 FIRST STREET SUITE 220  
LIVERMORE, CA 94550

<b>REVISIONS</b>		
<b>N0.</b>	<b>Date</b>	<b>Description</b>

Designer: JGP

Reviewed by: \_\_\_\_\_

Design Approval: JGP

JOB NUMBER: 21A

## DETAILS

ISSUE DATE:	SHT:
05 MAY 2021	

SHT:



Date: July 27<sup>th</sup>, 2022

Sauced BBQ & Spirits  
1535 W Katella Ave  
Orange, Ca 92867

To the Community Development Department, Planning Division:

Over time, 1535 West Katella Avenue has been the home of several restaurants over the years with varying focuses. As part of these operations, the location has amassed three previous Conditional Use Permits (CUP), CUP No. 1753-89, CUP No. 2295-99, and CUP No. 2959-14.

As part of our application for a new CUP, the property owner, Stadium Promenade, LLC would like to surrender CUP No. 1753-89 and CUP No. 2295-99 and consolidate the Conditions of Approvals (COA) for CUP No. 1753-89 and CUP No. 2295-99.

Pertaining specifically to CUP No. 2959-14, which specifically allowed the use of live entertainment in the exact same location that the axe throwing cages are located, Sauced BBQ & Spirits will not be utilizing a live entertainment use. As part of this application, Sauced BBQ & Spirits would be willing to surrender the live entertainment use of CUP No. 2959-14.

Thank you,

Barrett Gomes



Elizabeth Braunstein



Director of Property Management

SyWest Development

Agent for Owner, Stadium Promenade, LLC