

Parking Exception Application

110 San Leandro Blvd, San Leandro, CA, 94577

Executive Summary:

The following document and accompanying architectural plans are provided to the City of San Leandro, Planning department as part of the formal parking exception application process for the property: 110 San Leandro Blvd, San Leandro, CA, 94577.

Property Purchase & Context:

An offer to purchase the property has been made by Mr. Yohan Sharma (prospective owner) and accepted by Skyy Properties, LLC (property owner). The parking exception process is being undertaken as part of the purchase due diligence and is a fundamental aspect related to the prospective owner being able to utilize the property for purposes intended under the property's current zoning (community commercial). In consultative conversations with the City of San Leandro - Planning, Mr. Richard Herman of Herman Architects has shared the concept of developing the property into a small-scale commercial kitchen.

Commercial Kitchen - Operation plan:

'Pacific Spice' (the proposed business) is a Fiji Indian catering company that serves the local communities of San Leandro, Oakland and Hayward. Pacific Spice offers locally sourced, organic food options with a pacific island twist as well as traditional indian standbys. The service offerings are quite a change relative to the existing indian catering market which is quite stagnant, and includes; Keto, Paleo and child friendly options. Pacific Spice will primarily cater for:

- Local businesses – lunches, employee events, corporate dinners
- Family events – birthdays, religious holidays, weddings
- Local sporting initiatives – providing healthy lunch options for teams who play weekend sport such as within the Northern California Cricket Association (NCCA) & Northern California Rugby Football Union (NCRFU)

The businesses proposed operating hours are; Monday – Sunday: 10 am to 9 pm. Total staff will equal 4 with no more than 2-3 employees being on-site for any given shift.

Trip Generation:

- delivery of fresh produce, dry goods and kitchen supplies – once a week
- catering deliveries to be made by the business during lunch periods – forecast: one - two times per day
- catering deliveries to be made by the business during dinner periods – forecast: one – two times per day
- catering deliveries for events outside of lunch and dinner i.e. afternoon tea, brunch, company happy hours – forecast: once a day

Difficulty or Undue Hardship:

- There is no parking allocated to the property, to date street parking on San Leandro Blvd and Apricot St has been utilized.
- As part of the pending property purchase, the prospective owner would like to convert the property to its intended use under its current zoning: community commercial.
- Project proposes property to be developed into a small-scale commercial kitchen.
- Under commercial kitchen guidelines assigned parking is necessary, similar for all building usage options under community commercial zoning. Applying for an exception allowing usage of allocated street parking for delivery of produce, dry goods, kitchen supplies as well as loading of catered food

Alternative parking measures:

The proposed business would have a maximum of 2-3 employees on site at any time. The employee base demographically is based in neighboring suburbs: Hayward, Oakland, Berkley and San Francisco. Public transit utilizing San Leandro BART station and the nearby AC Transit bus stop at E 14th St & Bellevue Dr, San Leandro, would be utilized by the workforce in traveling to and from work. Employer issued Clipper Card would subsidize public transit travel and be provided to all employees.

Photo from Google Maps – February 2020 timestamp – San Leandro Blvd View



Photo from Listing Agent – February 2020 – Apricot St View

