



PLANNING COMMISSION AGENDA REVISED June 27, 2024

How Can Members of the Public Observe the Meeting?

The meeting may be viewed via Spectrum Channel 3 and 22, AT&T U-verse Channel 99, and/or El Segundo TV at YouTube.com.

How Can Members of the Public Participate in the Meeting and/or Provide Public Comments?

For Public Communications, members of the public may provide comments in the Lobby and/or Council Chamber. For in person comments, please fill out a Speaker Card located in the Chamber Lobby. *The time limit for comments is five (5) minutes per person. Before speaking to the Commission, please state: your name and residence or the organization you represent. Please respect the time limits.*

Members of the public may also provide comments electronically by sending an email to the following address prior to the start of the meeting: planning@elsegundo.org. ***Please include the meeting date and item number in the subject line.*** If you would like to request that your emailed comment be read into the record, please include that request at the top of your email, limit your comments to 150 words or less, and email your comments at least 30 minutes prior to the start of the meeting. Depending on the volume of communications, the emails may be read to Commission at the appropriate time. Please note that all emailed comments are public records subject to disclosure under the Public Records Act.

Additional Information:

Unless otherwise noted in the agenda, the public can only comment on City-related business that is within the jurisdiction of the Planning Commission and/or items listed on the agenda during the public communications portions of the meeting. Additionally, the public can comment on any public hearing item on the agenda during the public hearing portion of such item. The time limit for comments is five (5) minutes per person. *Before speaking to the Planning Commission, please state your name and residence and the organization you represent, if desired. Please respect the time limits.*

DATE:	Thursday, June 27, 2024
TIME:	5:30 p.m.
PLACE:	City Council Chamber, City Hall 350 Main Street, El Segundo, CA 90245
VIDEO:	El Segundo Cable Channel 3 (Live). Replayed Friday following Thursday's meeting at 1:00 pm and 7:00 pm on Channel 3. (Schedule subject to change)

All files related to this agenda are available for public review by appointment in the Planning Division office, Monday through Thursday 7:00 am to 5:00 pm and on Fridays until 4:00 pm, beginning at 7:00 am on the Monday prior to the Planning Commission meeting.

The Planning Commission, with certain statutory exceptions, can only discuss, deliberate, or take action upon properly posted and listed agenda items.

Unless otherwise noted in the agenda, the public can only comment on City-related business that is within the subject-matter jurisdiction of the Planning Commission and items listed on the Agenda during the public communications portion of the meeting. Additionally, the public can comment on any public hearing item on the agenda during the public hearing portion of such item. The time limit for comments is generally five minutes per person.

Playing of video or use of visual aids may be permitted during meetings if they are submitted to the Community Development Director a minimum of two working days before the meeting and they do not exceed five minutes in length. Written materials distributed to the Planning Commission within 72 hours of the Planning Commission meeting are available for public inspection immediately upon distribution in the Community Development Department and on the City's website, www.elsegundo.org.

REASONABLE ACCOMMODATIONS: In compliance with the Americans with Disabilities Act and Government Code Section 54953(g), the City Council has adopted a reasonable accommodation policy to swiftly resolve accommodation requests. The policy can also be found on the City's website at <https://www.elsegundo.org/government/departments/city-clerk>. Please contact the City Clerk's Office at (310) 524-2308 to make an accommodation request or to obtain a copy of the policy.

- A. **Call to Order**
- B. **Pledge of Allegiance**
- C. **Roll Call**
- D. **Public Communications** (Related to matters within the Planning Commission’s subject matter jurisdiction or items on the agenda only—5 minutes per person; 30 minutes total). Individuals who received value of \$50 or more to communicate to the Planning Commission on another’s behalf, and employees speaking on their employer’s behalf, must so identify themselves before addressing the Commission. Failure to do so is a misdemeanor. While all comments are welcome, the Brown Act does not allow the Commission to discuss, deliberate, or take action on any item not on the agenda. The Commission may respond to comments after public communications is closed.
- E. **Written Communications** (other than what is included in agenda packets)
- F. **Consent Calendar**
All items are to be adopted by one motion without discussion. If a request for discussion of an item is made, the items should be considered individually under the next agenda heading.

1. Approval of Planning Commission Meeting Minutes

- June 13, 2024

RECOMMENDED ACTION: Approve the minutes.

2. Alcohol Service at Tacomas Taqueria. (JF)

Applicant: Ivan Flores c/o Jason Kho

Project Description: Approval of an Administrative Use Permit allowing the sale of beer and wine for consumption (Type 41 ABC License) at an 1,800 square-foot restaurant with a 700 square-foot outdoor dining area (Tacomas Taqueria) located in Unit E of an existing multi-tenant building located at 2140 East El Segundo Boulevard (known as Chargers Commons). (Environmental Assessment No. EA-1366 and Administrative Use Permit No. AUP 24-04).

Environmental Determination: The project is categorically exempt from the requirements of the California Environmental Quality Act (Public Records Code §§ 21000, et seq., “CEQA”) as a Class 1 categorical exemption (Existing Facilities) because there is no expansion of a use beyond that previously existing, the primary use remains the same and there is no site disturbance.

RECOMMENDED ACTION: Receive and file the Community Development Director’s approval of Environmental Assessment No. EA-1366 and Administrative Use Permit No. AUP 24-04.

- G. **Continued Business**
- H. **New Public Hearings**

- I. **New Business**
 - 3. **Recognition of Commissioner Brenda Newman for her years of service on the Planning Commission.**
- J. **Report from Community Development Director or designee**
- K. **Report from the City Attorney's office**
- L. **Planning Commissioners' Comments**
- M. **Adjournment**—next regular scheduled meeting for July 11, 2024, at 5:30 p.m.

POSTED: *Jazmin Farias* 6/20/2024 2:06 p.m.
(Signature) (Date and time)



**MINUTES OF THE
EL SEGUNDO PLANNING COMMISSION
Regularly Scheduled Meeting**

June 13, 2024

A. Call to Order

Chair Keldorf called the meeting to order at 5:32 p.m.

B. Pledge of Allegiance

Chair Keldorf led the pledge.

C. Roll Call

Present: Chair Keldorf
Present: Commissioner Newman
Present: Commissioner Inga
Present: Commissioner Maggay
Absent: Vice Chair Hoeschler

Also present: Michael Allen, AICP, Community Development Director
Also present: Eduardo Schonborn, AICP, Planning Manager
Also present: Joaquin Vazquez, City Attorney
Also present: Maria Baldenegro, Assistant Planner
Also present: Venus, Wesson, Senior Administrator Specialist

D. Public Communications

None.

E. Written Communications (other than what is included in Agenda packets)

None.

F. Consent Calendar

Dais provided consensus to pull item F.2.

1. Approval of Planning Commission Meeting Minutes:

- May 23, 2024

MOTION: Approve the minutes.

**Moved by Commissioner Newman, second by Commissioner Inga.
Motion carried, 4-0, by the following vote:
Ayes:** Keldorf, Newman, Maggay, and Inga.

2. EA-1361 AUP for alcohol service at a new restaurant inside a pickleball club.

Assistant Planner, Maria Baldenegro, presented the staff report regarding a request for the sale of beer, wine, and distilled spirits for on-site consumption at a new restaurant operating at a membership-only Recreational Club (“California Smash Pickleball and Social Club”) at 811-815 North Nash Street. The applicant was present to answer any questions.

- Chair Keldorf inquired if a permit would be required for the DJ. Maria stated that an entertainment permit would be required.

Chair Keldorf opened public communication.

- Applicant Brett Drogmund stated that he is an independent developer and has studied this concept since 2019 and wants to introduce the concept to the South Bay.
- Chair Keldorf inquired about the membership component. Brett advised that there will be various membership types that include daily, weekly, monthly, and yearly memberships. They aim to be inclusive. The restaurant will be open to the public and the green areas (as shown in the floor plan) will be accessible to the public and allow them to walk through the facility.
- Commissioner Inga inquired about the parking space count provided on-site. Brett advised that there is 46 rear parking spaces, 3 front parking spaces, and are working with the landlord for off-site parking covenants at the adjacent facility which is owned by the same landlord.

Chair Keldorf closed public communication.

MOTION: Receive and file the Community Development Director’s approval of Environmental Assessment No. EA-1361 and Administrative Use Permits No. AUP 24-03.

**Moved by Commissioner Maggay, second by Commissioner Inga.
Motion carried, 4-0, by the following vote:
Ayes:** Keldorf, Newman, Maggay, and Inga.

G. Continued Business—Public Hearing

None.

H. New Public Hearings

None.

I. New Business

None.

J. Report from Community Development Director or designee

None.

K. Report from City Attorney’s Office

None.

L. Planning Commissioners’ Comments

- Commissioner Newman and Chair Keldorf welcomed new Planning Commissioner Mark Christian to the team starting July 2024.
- Chair Keldorf thanked Brenda Newman for her 15 years of service with Planning Commission.

M. Adjournment—the meeting adjourned at 5:51pm.
The next meeting is scheduled for June 27, 2024, at 5:30 pm.

Michael Allen, Community Development Director

Michelle Keldorf, Planning Commission Chair

TITLE:

Administrative Use Permit to Allow a Type 41 ABC License (Beer and Wine) at an 1,822 square-foot restaurant with a 700 square-foot outdoor dining area (Tacomasa Taqueria) located in Unit E of an existing multi-tenant building located at 2140 East El Segundo Boulevard, Unit E (known as Chargers Commons). (Environmental Assessment No. EA-1366 and Administrative Use Permit No. AUP 24-04).

Applicant: Ivan Flores c/o Jason Kho

RECOMMENDATION:

1. Staff recommends that the Planning Commission receive and file the Community Development Director's approval of Environmental Assessment No. EA-1366 and Administrative Use Permit No. AUP 24-04.

BACKGROUND:

On May 16, 2024, the applicant Jason Kho submitted an application requesting the on-site sale and on-site consumption of beer and wine at Tacomasa Taqueria, an 1,822 square-foot restaurant with a 700 square-foot outdoor dining area located at an existing multi-tenant building located at 2140 East El Segundo Boulevard, Unit E.

On June 20, 2024 the Community Development Director approved the Administrative Use Permit, allowing the on-site sale and on-site consumption of beer and wine (Type 41 ABC License) in the indoor dining area and outdoor dining patio, subject to conditions of approval outlined in Attachment 1.

TYPE OF ACTION (LEGISLATIVE; QUASI-JUDICIAL; OR ADVISORY)

Quasi-judicial

In the event the Planning Commission desires to review the Director's approval of the administrative use permit, the Planning Commission acts in its quasi-judicial capacity (*i.e.*, applying established standards to applications to determine specific rights under existing law). Before an administrative use permit may be granted, the Director or the Commission must find the following findings are met as required by ESMC § 15-22-5:

1. *There is compatibility of the particular use on the particular site in relationship to other existing and potential uses within the general area in which the use is proposed to be located.*
2. *The proposed use is consistent and compatible with the purpose of the*

zone in which the site is located.

3. *The proposed location and use and the conditions under which the use would be operated or maintained to not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.*
4. *Potential impacts that could be generated by the proposed use, such as noise, smoke, dust, fumes, vibration, odors, traffic and hazards have been recognized and compensated for.*
5. *The State Department of Alcohol Beverage Control has issued or will issue a license to sell alcohol to the applicant.*

Summarized below, the Director found that the proposed project satisfied these findings.

DISCUSSION:

The Director has determined that the findings listed above can be made to support approval of the AUP, allowing the onsite sale and consumption of beer and wine at an 825 square-foot indoor dining area and 700 square-foot outdoor dining area for a restaurant (Tacomasa Taqueria). The restaurant is in the El Segundo South Campus Specific Plan (ESSCSP) zone, specifically in the Commercial/Office Mixed Use (CMU) district, where restaurant uses are permitted by right. Tacomasa Taqueria is a new tenant within the existing multi-tenant building that serves the city and surrounding area with a mixture of medical office, community-serving retail, restaurant, and other commercial service uses in an integrated shopping center (known as Chargers Commons). The restaurant provides an indoor dining and outdoor dining opportunity and will operate with an ABC Type 41. The restaurant and proposed ancillary alcohol service are in proper relation to adjacent commercial uses within this area because restaurants are permitted by right, there is no change of use, the restaurant is seeking to expand their menu and is located in an existing commercial center that currently includes financial institutions, retail, medical office, restaurant, and drive thru restaurant uses. Furthermore, the ESSCSP zone and CMU district is developed with similar uses that provide this typical ancillary service.

The approval also includes conditions that protect the City and surrounding users from potentially negative impacts, and any subsequent modifications to the floor plan and areas where alcohol will be served and consumed is subjected to review and approval by the Community Development Director. The conditions, findings of approval, and environmental assessment are provided in Attachment 1. The Director concluded that the project is appropriate for the location and will not operate in a way that will create unwanted impacts. Therefore, staff recommends that the Planning Commission receive and file the Director's approval. In the alternative, any Planning Commissioner may request that this permit be discussed, and a decision be made by the Planning Commission instead of "received and filed."

ENVIRONMENTAL REVIEW

The project is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) as a Class 1 categorical exemption (Existing Facilities) because the proposed project consists of permitting the on-site sale and consumption of alcohol at an 1,822 square-foot restaurant with a 700 square-foot outdoor dining area located in Unit E of an existing multi-tenant building located at 2140 East El Segundo Boulevard (known as Chargers Commons). There is no expansion of a use beyond that previously existing, the primary use remains the same and there is no site disturbance.

PREPARED BY: Jazmin Farias, Planning Technician 
REVIEWED BY: Eduardo Schonborn, AICP, Planning Manager 
APPROVED BY: Michael Allen, AICP, Community Development Director 

ATTACHED SUPPORTING DOCUMENTS:

1. Approval letter dated June 20, 2024
2. Site plan and floor plan of restaurant



City of El Segundo

Community Development Department

June 20, 2024

Ivan Flores c/o Jason Kho
7245 Garden Grove Boulevard, Suite E
Garden Grove, CA 92841

Subject: Environmental Assessment No. EA-1366 and Administrative Use Permit
No. AUP 24-04

Address: 2140 East El Segundo Boulevard, Unit E, El Segundo, CA 90245

Dear Jason Kho:

Your request for an Administrative Use Permit allowing the sale of beer and wine for consumption on the premises (Type 41 ABC License) at Tacomasa Taqueria is APPROVED in accordance with the El Segundo Municipal Code Section 15-22-5, and subject to the conditions of approval contained in the attached Exhibit A. The approved AUP allows on-site beer and wine at an 1,822 square-foot restaurant with a 700 square-foot outdoor dining area located at an existing multi-tenant building located at 2140 East El Segundo Boulevard, Unit E (known as Chargers Commons). The associated environmental determination and findings supporting the decision are described in Exhibit B.

This determination is scheduled to be "received and filed" by Planning Commission at the June 27, 2024, meeting. Any Planning Commissioner may request that this permit be discussed, and a decision be made by Planning Commission instead of "received and filed."

Should you have any questions, please contact Planning Technician Jazmin Farias at (310) 524-2342, or via email at jfarias@elsegundo.org.

Prepared by:

Eduardo Schonborn, AICP
Planning Manager

Approved by:

Michael Allen, AICP
Community Development Director

Exhibit A
CONDITIONS OF APPROVAL

In addition to all applicable provisions of the El Segundo Municipal Code (“ESMC”), Jason Kho representing Ivan Flores (“Applicant”) and any successor-in-interest agrees to comply with the following provisions as conditions for the City of El Segundo’s approval of Administrative Use Permit No. AUP 24-04 (“Project Conditions”):

Planning

1. This approval allows the restaurant located at 2140 East El Segundo Boulevard, Unit E (Tacomasa Taqueria) to operate under a State of California Department of Alcoholic Beverage Control Type 41 (On-Sale Beer and Wine - Eating Place) license.
2. The restaurant shall consist of one tenant space described as follows:

Tenant Space (Unit E): A 1,822 gross square-foot tenant space located on the east side of a single-story commercial shopping center. Tenant Space (Unit E) includes a 825 square-foot indoor dining area, a 50 square-foot cashier area, 320 square-foot service area, 350 square-foot kitchen area, 100 square-foot walk-in cooler, 137 square-foot restroom area, 40 square-foot hall, and a 700 square-foot outdoor dining area.
3. The restaurant dining hours of operation, including the sale of beer and wine for on-site consumption, shall be limited to 10:00 a.m. to 12:00 a.m. (midnight), Monday – Sunday. Food must be available for the indoor and outdoor dining areas during the hours beer and wine are sold. Any change to the hours or size of dining area is subject to review and approval by the Community Development Director.
4. The on-site sale and on-site consumption of beer and wine is allowed within the interior space and outdoor dining area of Unit E as described above.
5. Any subsequent modification(s) to the approved project or subsequent modification(s) to the approved floor plan where beer and wine will be served shall be referred to the Community Development Director for approval or a determination regarding the need for Planning Commission review of the proposed modification.
6. The Community Development Department and the Police Department must be notified of any change of ownership of the approved use in writing within 10 days of the completion of the change of ownership. A change in project ownership may be caused to schedule a hearing before the Planning Commission regarding the status of the administrative use permit.

7. The applicant shall obtain and maintain all licenses and comply with all regulations of the Alcoholic Beverage Control (ABC) Act (Business & Professions Code Section 23300) and the regulations promulgated by the Board, including the regulations set forth in 4 Cal. Code of Regs. §§55, *et seq.*
8. The applicant shall obtain the necessary approvals from the State of California Department of Alcoholic Beverage Control for service area of beer and wine for onsite consumption. If the Applicant does not receive such approval by June 27, 2025, the City's approval shall be null since the sale of beer and wine is not permitted in the absence of a valid ABC license.
9. If complaints are received regarding excessive noise, or other nuisances associated with the sale of beer and wine, the City may, in its discretion, take action to review the Administrative Use Permit and add conditions or revoke the permit.
10. There shall be no exterior advertising of any kind or type indicating the availability of specific alcoholic beverage products.
11. The restaurant shall not be occupied by more persons than allowed by the California Building Code, as adopted by the ESMC.
12. The restaurant and the associated indoor and outdoor seating shall comply with the California Building and Fire Code requirements, as adopted by the ESMC.
13. The restaurant operations including entertainment must comply with El Segundo Municipal Code (ESMC) § 7-2 regulating noise and vibration.
14. The Applicant agrees to indemnify and hold the City harmless from and against any claim, action, damages, costs (including, without limitation, attorney fees), injuries, or liability, arising from the City's approval of Environmental Assessment No. EA-1366 or Administrative Use Permit No. AUP 24-04. Should the City be named in any suit, or should any claim be brought against it by suit or otherwise, whether the same be groundless or not, arising out of the City approval of Environmental Assessment No. EA-1366 or Administrative Use Permit No. AUP 24-04, the Applicant agrees to defend the City (at the City's request and with counsel satisfactory to the City) and will indemnify the City for any judgment rendered against it or any sums paid out in settlement or otherwise. For purposes of this section, "the City" includes the City of El Segundo's elected officials, appointed officials, officers, and employees.
15. Jason Kho representing Ivan Flores shall acknowledge receipt and acceptance of the project conditions by executing the acknowledgement below.

Police

16. The sale, furnishing or consumption of alcoholic beverages must be limited to hours determined by the City. Any modifications to these hours of operation will require review and consideration by the Police Department and the Planning Commission.
17. The sale of alcoholic beverages shall be incidental to the sale of food and shall be for on-site consumption only per ABC regulations.
18. No external signs or window advertising for alcoholic beverages or its availability shall be displayed in such a manner as to be visible from the exterior of the building.
19. There shall be no individual admission charge, individual cover charge, required donation, or minimum drink purchase requirement for admission to the premises at any time.
20. All patrons who appear under the age of 30 shall be required to show some form of identification or they will not be served an alcoholic beverage. A sign indicating this policy shall be prominently posted in a place that is clearly visible to patrons. Only the following forms of identification will be acceptable:
 - a. Valid driver's license
 - b. Valid State identification card
 - c. Valid passport
 - d. Current military identification
 - e. U.S. Government immigrant identification card
21. All forms of out-of-state identification shall be checked by the authorized representative of the owner of the licensed premises in the Driver's License Guide. Upon presentment the authorized representative of the owner of the licensed premises, the patron's form of identification shall be removed from the patron's wallet or any plastic holder and inspected for any alterations through a close visual inspection and/or use of a flashlight or "Retro-reflective viewer" or ID scanning machine, or other electronic device as approved by the Police Department.
22. Glassware used for the service of alcoholic shall be of a shape and size uniquely different from that glassware used for non-alcoholic beverages. Alcoholic beverages shall not be permitted on the premises contained in any other non-alcoholic beverage glassware or container. This includes but is not limited to, teapots, teacups, water glasses and soft drink glasses.
23. Patrons who appear obviously intoxicated shall not be served any alcoholic beverages.

24. There shall be no “stacking” of drinks, i.e., more than one drink at a time, to a single patron.
25. When serving pitchers exceeding 25 ounces of an alcoholic beverage, all patrons receiving such pitcher, as well as all patrons who will be consuming all or any portion of such pitcher, shall present an ID to the server if they appear to be under the age of 30, if not previously checked at the entrance to the licensed premises.
26. Except for wine bottles, oversized containers or pitchers containing in excess of 25 ounces of an alcoholic beverage shall not be sold to a single patron for their sole consumption.
27. If alcoholic beverages are served after 11:00 p.m., then a file containing the names and dates of employment of every person who serves alcoholic beverages for consumption by patrons on the licensed premises and every manager, which file shall also include a copy of each person’s certificate of completion of the Department of Alcohol Beverage Control Responsible Beverage Service (RBS) training. Upon request, said file shall be made available for review to representative of the Police Department. New employees will have 60 days from date of employment to obtain RBS certification.
28. Employees and contract security personnel shall not consume any alcoholic beverages during their work shift.
29. There shall be no dancing or live entertainment.
30. Any patron who (1) fights or challenges another person to fight, (2) maliciously and willfully disturbs another person by loud or unreasoned noise, or (3) uses offensive words which are inherently likely to provoke an immediate violent reaction shall be removed from the premises.
31. The quarterly gross sales of alcoholic beverages on the Premises shall not exceed 50% of the gross sales of food and services during the same period. The applicant shall at all times maintain current, accurate, and readily accessible records which separately reflect the gross sales amounts of food, service and alcoholic beverages on the Premises. Said records shall be kept current on no less than a quarterly basis (every three months) and shall be made available within 24 hours upon demand by the City.
32. The restaurant operator shall retain full control of all events within the subject premises. No part of the premises may be sublet to an independent promoter for any purpose.

33. Except in case of emergency, the licensee shall not permit its patrons to enter or exit the licensed premises through any entrance/exit other than the primary entrance/exit, excluding entrances/exits to/from patio areas. Steps shall be taken by the licensee to discourage unauthorized exiting such as special locking devices or staff at the doors.
34. Applicant shall not establish a formal bar designated for the consumption of alcoholic beverages.
35. High-Definition color cameras shall be installed at all building entrances and select exterior locations as determined by the police department. Cameras shall be capable of clearly capturing a recognizable facial image of patrons and on the exterior areas required by the police department. Cameras at pedestrian entrances shall clearly capture the entire person and a face image. Camera images shall be digitally stored for at least 30 days. Viewing and access to the recording must be made available at any El Segundo Police Officer's request during normal business hours when conducting an investigation of a complaint or criminal activity.
36. No booth or group seating shall be installed which completely prohibits observation of the occupants in the booth from a distance of 10 feet from the booth's exterior.
37. If the establishment is open after midnight, the parking lot shall be cleared of patrons in a timely manner at closing time.
38. Parking lot lights shall remain on for one hour after the close of business.
39. Patrons awaiting entrance as well as those leaving the establishment shall be monitored so as to not create a nuisance by obstructing walkways or driveways in the area of the business or adjacent properties or by being publicly inebriated, noisy, or rowdy.
40. State of California licensed security guards may be required, including additional guards beyond the current number, to perform crowd control inside and outside of the establishment, based upon the type of activities anticipated at the location or based upon prior history of activity at this establishment or other similar businesses. The business shall develop a security plan for the security guards to follow that includes policies on loitering, disruptive individuals, fighting, and other issues as identified from the history of calls for police services. An incident log shall be maintained on a continual basis with at least one year of entries and be readily available for inspection by a police officer. The log is for recording any physical altercations, injuries, and objectionable conditions that constitute a nuisance occurring at the premises.

41. Security personnel required by the Conditional or Administrative Use Permit shall be in a uniform or clothing which readily identifies them as a security person, but is not similar to El Segundo Police Department uniforms. They shall maintain order and enforce the establishment's no loitering policy and shall take "reasonable steps" (as that term is defined in subparagraph (3) of Section 24200 of the California Business and Professions Code) to correct objectionable conditions that constitute a nuisance.
42. Prior to utilizing a contract security guard company, the establishment shall verify the security company has a current City business license.
43. Conditions approved under a Conditional or Administrative Use Permit shall be visibly posted in an area accessible to the public along with the City of El Segundo business license.
44. The property owner and applicant (business owner) shall allow access on the premises at any time as deemed necessary by the El Segundo Police Department or Community Development Department personnel for the purpose of inspecting the premises to verify compliance with the Conditional or Administrative Use Permit.
45. The Conditional or Administrative Use Permit may be revoked if the business is convicted of selling an alcoholic beverage to a minor.
46. The Conditional or Administrative Use Permit may be modified or revoked by the City should it be determined that the proposed use or conditions under which it was permitted are detrimental to the public health, welfare, or materially injurious to property or improvements in the vicinity or if the use is maintained as to constitute a public nuisance.

These Conditions are binding upon Jason Kho representing Ivan Flores and all successors and assigns to the property at 2140 East El Segundo Boulevard, Unit E, El Segundo, CA 90245 until superseded by another approval letter or rescinded.

Jason Kho representing Ivan Flores ("Applicant")

Exhibit B
Environmental Determination and Required Findings

Environmental Assessment 1366:

After considering the facts and findings below, the Director finds this project is categorically exempt from the requirements of the California Environmental Quality Act (CEQA) pursuant to 14 California Code of Regulations §15301 as a Class 1 categorical exemption (Existing Facilities) because the proposed project consists of permitting the on-site sale and consumption of alcohol at an 1,822 square-foot restaurant with a 700 square-foot outdoor dining area located in Unit E of an existing multi-tenant building located at 2140 East El Segundo Boulevard (known as Chargers Commons). There is no expansion of a use beyond that previously existing, the primary use remain the same and there is no disturbance.

Administrative Use Permit 24-04:

As required by El Segundo Municipal Code Section 15-22-5, the following are the facts in support of each finding for this decision:

Finding 1:

There is compatibility of the particular use on the particular site in relationship to other existing and potential uses within the general area in which the use is proposed to be located.

Facts in Support of Finding 1:

The project is located within El Segundo South Campus Specific Plan (ESSCSP) zone, specifically the Commercial/Office Mixed Use (CMU) district where restaurants are permitted by right. The restaurant and proposed alcohol service are in proper relation to other adjacent commercial uses because restaurants are permitted by right, there is no change of use, and the restaurant unit is in an existing multi-tenant commercial center that includes a wide range of retail, medical office, drive-through restaurants, and other restaurant uses. The restaurant provides an indoor and outdoor dining opportunity with new alcohol service as an ancillary use to the restaurant, which is compatible with existing uses in the surrounding area because the ESSCSP zone is developed with other similar uses that provide this typical use and allow this ancillary service. No changes are proposed that will affect the abutting and surrounding land uses and the tenant space exists in conjunction with other compatible uses at the commercial center.

Finding 2:

The proposed use is consistent and compatible with the purpose of the Zone in which the site is located.

Facts in Support of Finding 2:

The property is in the El Segundo South Campus Specific Plan (ESSCSP) zone specifically the Commercial/Office Mixed Use (CMU) district, where the purpose and intent are to “provide a basis for a positive contribution to the maintenance and expansion of El Segundo’s economic base as development typically increases the City’s business license taxes, increases the City’s utility user taxes, increases the City’s property taxes, and increases the City’s sales taxes.” The restaurant is situated in an integrated shopping center with frontage on El Segundo Boulevard which is most appropriate for commercial land uses such as office, retail, fitness centers, and restaurants as it provides more visibility and potential to attract users. The proposed beer and wine is an ancillary new service that aligns with the existing permitted uses in the ESSCSP zone, such as retail, general office, medical office, and other restaurant uses. The proposed new alcohol service is an ancillary use to the restaurant, and it preserves the commercial retail-service environment by promoting economic growth and continues to serve the City and surrounding area with an amenity that is typical at restaurants and increases pedestrian circulation and access.

Finding 3:

The proposed location and use, and the conditions under which the use would be operated or maintained will not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.

Facts in Support of Finding 3:

The property is developed with a multi-tenant shopping center where various commercial uses operate. The sale of beer and wine will be within the indoor and outdoor dining areas of the restaurant (Tacomasa Taqueria) which occupies unit E.

The restaurant dining hours of operation and alcohol sales for on-site consumption are limited to 10:00 a.m. to 12:00 a.m. (midnight), Monday – Sunday. Food must be available for the indoor and outdoor dining areas during the hours beer and wine are sold. Furthermore, several conditions of approval are imposed on the operation of the restaurant to prevent potential impacts on neighboring uses. With the conditions of approval, the use will not be detrimental to the public health, safety, or welfare, or materially injurious to properties or improvements in the vicinity.

Finding 4:

Potential impacts that could be generated by the proposed use, such as noise, smoke, dust, fumes, vibration, odors, traffic, and hazards have been recognized and mitigated.

Facts in Support of Finding 4:

The ancillary on-site sale and consumption of beer and wine will not create any new impacts that would not be normally associated with the operation of a restaurant. Any potential impact will be mitigated through the enforcement of the conditions of approval. The restaurant dining hours of operation and alcohol sales for on-site consumption are limited to 10:00 a.m. to 12:00 a.m. (midnight), Monday – Sunday. Food is available for the indoor and outdoor dining areas during the hours beer and

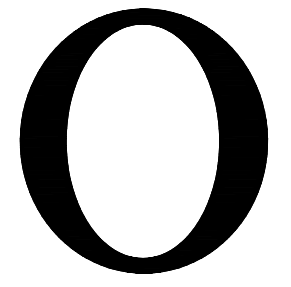
wine are sold. The proposed hours of operation for alcohol sales and the location of the proposed restaurant is located in a predominantly commercial and industrial zone that is not adjacent to any residential uses, which will help minimize impacts on surrounding uses. The minimum number of required parking spaces for the restaurant (based upon the proposed uses) is 14 stalls. A total of 58 parking spaces are provided onsite and off-site parking is not required, which will help minimize impacts on surrounding uses. In compliance with the requirements of the City of El Segundo and the State of California Department of Alcoholic Beverage Control the restaurant is subject to County Health Department regulations that address and monitor impacts of fumes and odors.

Finding 5:

The State Department of Alcoholic Beverage Control has issued or will issue a license to sell alcohol to the applicant.

Facts in Support of Finding 5:

The city expects the Applicant will obtain the necessary approvals from the State of California Department of Alcoholic Beverage Control (Type 41 ABC License) for the onsite sale and consumption of beer and wine. In the event the Applicant does not receive such approval by June 27, 2025 the City's approval will be null (Condition No. 10).



OPTIMA GROUP INC.
 COMMERCIAL / RESIDENTIAL
 DESIGN & GENERAL CONSTRUCTION
 1217 BUENA VISTA STREET, STE 102B
 QUARTE, CA 90245

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No.	Date	Revision
1	01/09/2024	HEALTH
2	01/19/2024	BUILDING
3	01/29/2024	PLANNING
4	01/30/2024	PLANNING
5		
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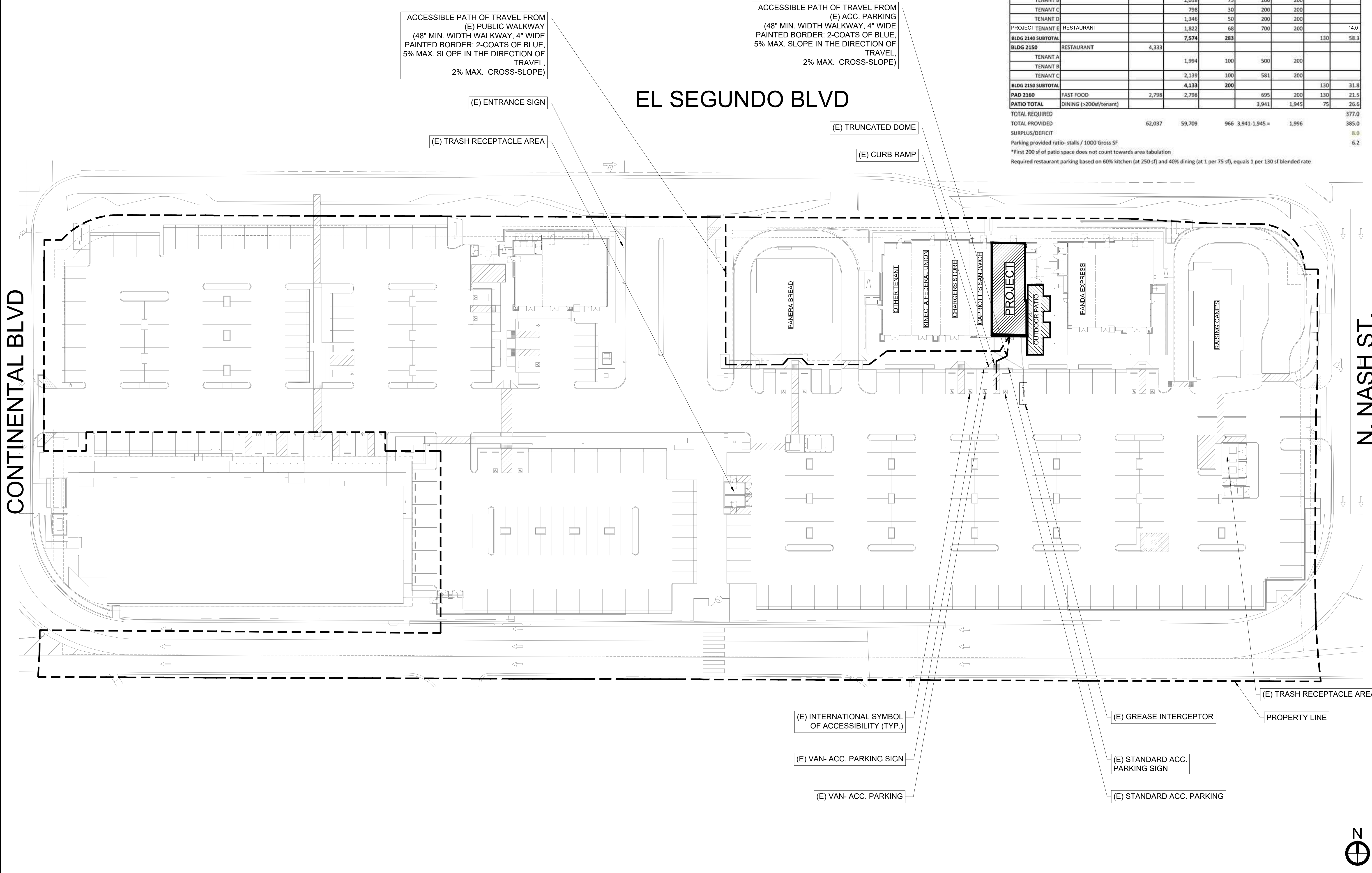
TACOMASA
 (CONDITIONAL USE PERMIT APPLICATION FOR BEER AND WINE LICENSE FOR A RESTAURANT)
 2140 E EL SEGUNDO BLVD. #E, EL SEGUNDO, CA 90245



Date:	05/13/2024
Dwg. No.:	.
Drawn By:	SL
Checked By:	MJ
Scale:	AS SHOWN

Title: **SITE PLAN**
 Sheet No. **A-0.01**

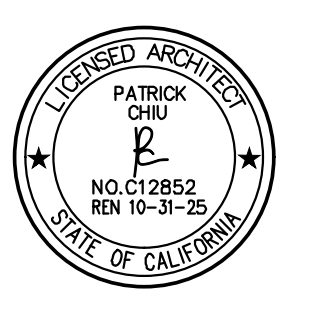
		GROSS		NET NON-USABLE SF	PROVIDED PATIO SF	*EXCLUDED PATIO SF	PARKING PER SF	STALLS REQUIRED
		BUILDING SF	BUILDING SF					
BLDG 2110	MEDICAL OFFICE (2 levels)	42,119	40,450				200	202.3
BLDG 2120	STARBUCKS	1,130	998		145	145	130	7.7
PAD 2130	FAST FOOD	3,800	3,756		370	200	130	28.9
BLDG 2140	RESTAURANT	7,857						
TENANT A			1,590	60	350	200		
TENANT B			2,018	75	200	200		
TENANT C			798	30	200	200		
TENANT D			1,346	50	200	200		
PROJECT TENANT E	RESTAURANT		1,822	68	700	200		14.0
BLDG 2140 SUBTOTAL			7,574	283			130	58.3
BLDG 2150	RESTAURANT	4,333						
TENANT A			1,994	100	500	200		
TENANT B			2,139	100	581	200		
BLDG 2150 SUBTOTAL			4,133	200			130	31.8
PAD 2160	FAST FOOD	2,798	2,798		695	200	130	21.5
PATIO TOTAL	DINING (>200sf/tenant)				3,941	1,945	75	26.6
TOTAL REQUIRED								377.0
TOTAL PROVIDED		62,037	59,709	966	3,941-1,945 =	1,996		385.0
SURPLUS/DEFICIT								8.0
Parking provided ratio- stalls / 1000 Gross SF								6.2
*First 200 sf of patio space does not count towards area tabulation								
Required restaurant parking based on 60% kitchen (at 250 sf) and 40% dining (at 1 per 75 sf), equals 1 per 130 sf blended rate								



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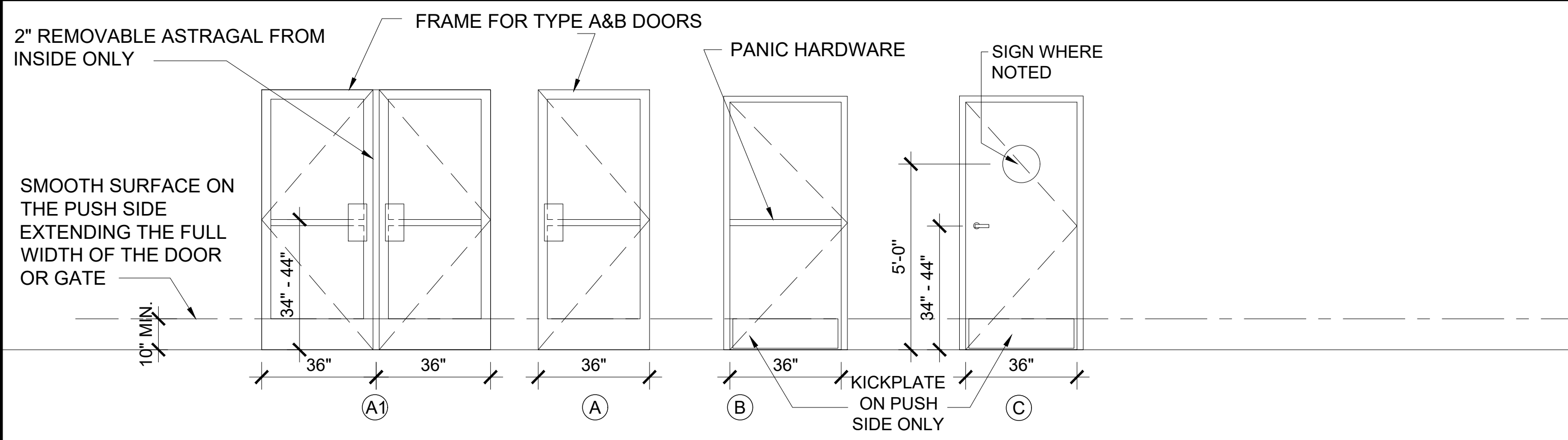
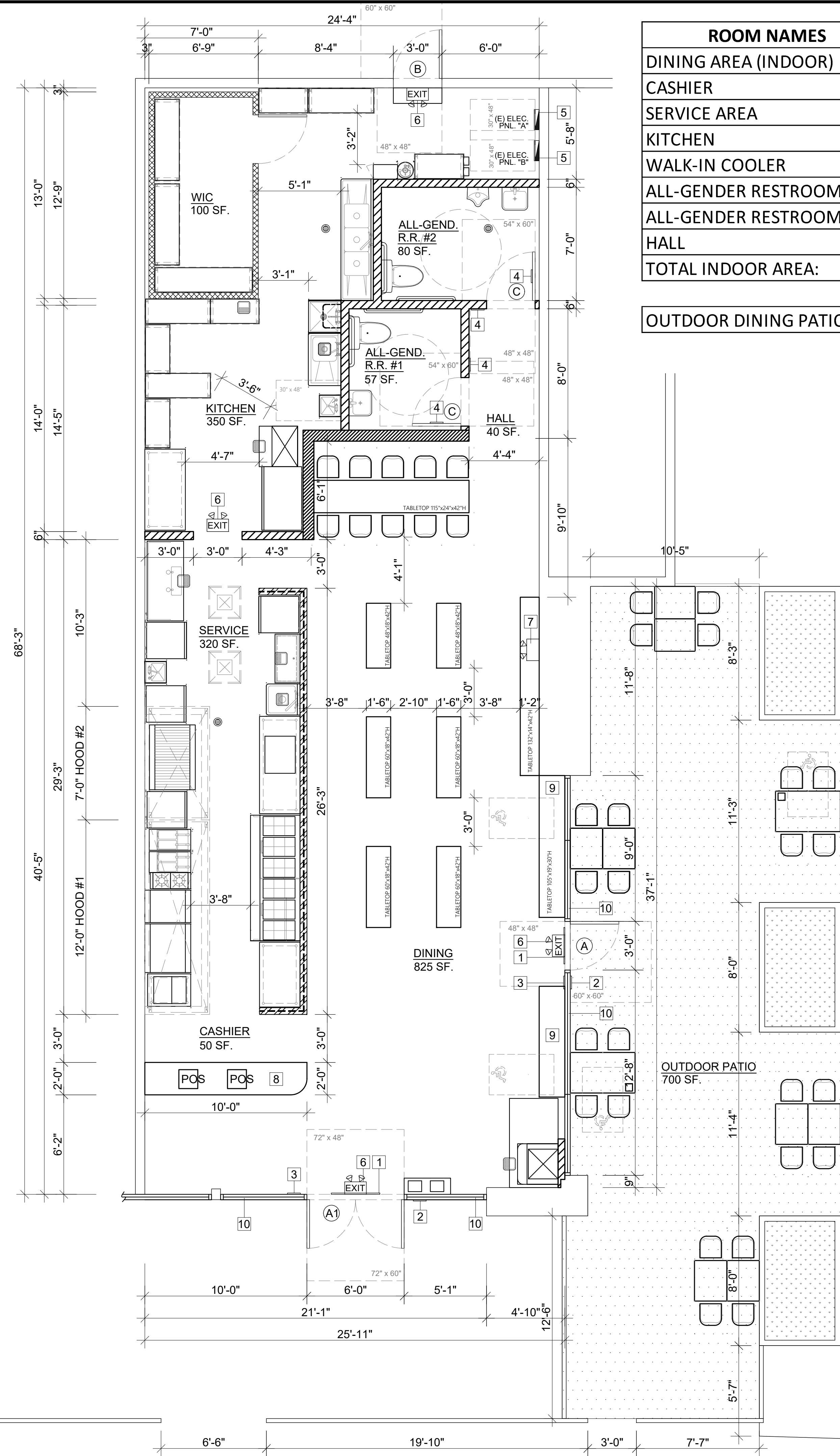
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Title:
PROPOSED FLOOR PLAN

Sheet No.
A-1.0

ROOM NAMES	AREA (SF)
DINING AREA (INDOOR)	825 SF
CASHIER	50 SF
SERVICE AREA	320 SF
KITCHEN	350 SF
WALK-IN COOLER	100 SF
ALL-GENDER RESTROOM #1	57 SF
ALL-GENDER RESTROOM #2	80 SF
HALL	40 SF
TOTAL INDOOR AREA:	1822 SF

OUTDOOR DINING PATIO	700 SF
-----------------------------	---------------



DOOR ELEVATIONS

NO.	SIZE	NO.	SIZE	NO.	SIZE	THK.	TYPE	MATERIAL	FINISH	HARDWARE	REMARK
1	SIGN ABOVE DOOR: "THIS/THESE DOOR(S) TO REMAIN UNLOCKED WHEN BUILDING IS OCCUPIED"	7	EMERGENCY LIGHT W/ 90 MIN. BATTERY BACKUP	A1	3'-0" x 7'-0" x 2	1-3/4"	SWINGING	ALUM. W/ TEMP. GLASS	PRE-FINISHED	PUSH-PULL	NOTES 1,2,3,6,8
2	SIGN OF INTERNATIONAL SYMBOL OF ACCESSIBILITY	8	ACCESSIBLE CASHIER COUNTER- 34"H., 36"W MIN.	A	3'-0" x 7'-0"	1-3/4"	SWINGING	ALUM. W/ TEMP. GLASS	PRE-FINISHED	PUSH-PULL	NOTES 1,2,3,6,8
3	TACTILE 'EXIT' SIGN	9	ACCESSIBLE DINING TABLE- 30"H. W/ MIN. 30"W, 27"H., 19"D KNEE CLEARANCE	B	3'-0" x 7'-0"	1-3/4"	SWINGING	METAL	PAINTED	PANIC HARDWARE	NOTES 1,3,6,8
4	ACCESSIBLE "ALL-GENDER RESTROOM SIGNAGE	10	ALL EXTERIOR WINDOWS ARE FIXED (TEMPERED GLASS)	C	3'-0" x 7'-0"	1-3/4"	SWINGING	WOOD	PAINTED	LEVER	NOTES 1,3,5,6,8

NOTES:
 1) MANUALLY OPERATED EDGE- OR SURFACE-MOUNTED FLUSH BOLTS AND SURFACE BOLTS ARE PROHIBITED.
 2) GLAZED PANELS AT LOCATIONS WITHIN 18" ABOVE WALKING SURFACE SUBJECT TO HUMAN IMPACT SHALL BE OF TEMPERED GLASS.
 3) SELF-CLOSING, TIGHT-FITTING DOOR ASSEMBLY.
 4) MANUFACTURER: ELIASON; MODEL NO: LWP-3
 5) DOOR WITH PRIVACY LOCK
 6) REFER TO 14/A-0.1
 7) KICK PLATE ON PUSH SIDE ONLY
 8) DOOR OPENINGS SHALL PROVIDE A CLEAR WIDTH OF 32 INCHES MINIMUM. OPENINGS MORE THAN 24 INCHES DEEP SHALL PROVIDE A CLEAR OPENING OF 36 INCHES MINIMUM.
 9) GLAZING IN DOORS SHALL COMPLY WITH SEC. 2406.4.1
 10) GLAZING ADJACENT TO DOORS SHALL COMPLY WITH SEC. 2406.4.2
 11) ALL EGRESS DOORS SHALL BE READILY OPENABLE FROM THE EGRESS SIDE WITHOUT THE USE OF A KEY, OR SPECIAL KNOWLEDGE, OR EFFORT. CBC 1010.2; THE LOCKING DEVICE IS READILY DISTINGUISHABLE AS LOCKED.
 12) A READILY VISIBLE DURABLE SIGN IS POSTED ON THE EGRESS SIDE ON OR ADJACENT TO THE EXIT DOOR STATING: THIS DOOR TO REMAIN UNLOCKED WHEN THE SPACE IS OCCUPIED. THE SIGN SHALL BE IN LETTERS 1" INCH HIGH ON A CONTRASTING BACKGROUND.
 13) FOR EXIT DOOR, THE USE OF THE KEY-OPERATED DEVICE IS REVOCABLE BY THE BUILDING OFFICIAL FOR DUE CAUSE CBC 1010.2
 14) THE HARDWARE SHALL BE UL LISTED IN ACCORDANCE WITH UL 305 AND UL10C/UL305, RESPECTIVELY.

KEYNOTES

	EXISTING WALLS TO REMAIN
	NEW INTERIOR WALLS (1B, A-4.0)
	NEW LOW WALLS (1C, A-4.0)
	NEW WALK-IN COOLER/FREEZER WALLS

KEYNOTES & WALL LEGEND

SCALE N.T.S. ③

DOOR SCHEDULE

SCALE N.T.S. ②

PROPOSED FLOOR PLAN

SCALE 1/4"=1'-0" ①

ROOM NAME	FLOOR	BASE	WALL	CEILING
DINING / HALL	3	3	1 2	6
ALL-GENDER RESTROOM #1, #2	3 8	2 8 9	1 4 2 8	1 4 7 8
SERVICE AREA	1 8	1 8 9	1 4 1 7 8	1 4 7 8
KITCHEN	1 8	1 8 9	3 8 9	3 7 8
WALK-IN COOLER	1 8	4 8 9	6 8	5 7

FLOOR	BASE	WALL	CEILING
1 6"X6" QUARRY TILES	1 6" QUARRY TILES	1 DRYWALL 2 PAINT	1 DRYWALL
2 PORCELAIN TILES	2 6" CERAMIC TILES (WHITE COLOR; TOPSET)	3 FRP ON WATER RESISTIVE DRYWALL (FULL HEIGHT)	2 2X2 OR 2X4 T-BAR CEILING TILES
3 SEALED CONCRETE	3 6" H CERAMIC / PORCELAIN TILES	4 4" x 10" WALL TILES (FULL HEIGHT)	3 2'X2' OR 2'X4' WASHABLE T-BAR CEILING VINYL TILES
4 GALVANIZED METAL	4 6" H GALVANIZED METAL	4.1 MINIMUM OF 4-FOOT HIGH 4" x 10" WALL TILES ABOVE THE COVE BASE.	4 PAINT
5 SHEET VINYL / VCT TILES	5 6" H WOOD BASE; PAINTED	4.2 MINIMUM OF 4-FOOT HIGH FRP ABOVE THE COVE BASE.	5 GALVANIZED METAL
6 CARPET OR WOOD	6 4" VINYL/RUBBER	5 GALVANIZED METAL (FULL HEIGHT)	6 OPEN
7 EPOXY	7 4" EPOXY	6 STAINLESS STEEL FLASHING (FULL HEIGHT)	7 LIGHT COLOR, SMOOTH, NON-ABSORBENT, EASILY CLEANABLE
8 SMOOTH FINISH	8 SMOOTH FINISH	7 LIGHT COLOR, SMOOTH, NON-ABSORBENT, EASILY CLEANABLE	8 SEMI GLOSS
	9 3/8" RADIUS COVED	8 SEMI GLOSS	

- FINISH SCHEDULE NOTES**
- 1) WALLS AND CEILING IN ALL AREAS EXCEPT OFFICE, DINING AREA SHALL BE DURABLE, SMOOTH, NONABSORBENT, AND EASILY WASHABLE WITH A LIGHT COLORED (LIGHT COLORED IS DEFINED AS HAVING A LIGHT REFLECTANCE VALUE OF 70% OR GREATER) FINISH.
 - 2) ALL COUNTER SURFACES INCLUDING UNDERSIDES SHALL BE DURABLE, SMOOTH, NONABSORBENT, EASILY WASHABLE FINISH (MAY REQUIRE STAINLESS STEEL OR HIGH PRESSURE LAMINATE).
 - 3) TILES IN RESTROOMS, SERVICE AREA AND KITCHEN SHALL BE DURABLE, SMOOTH, NONABSORBENT, EASILY WASHABLE FINISH.
 - 4) FLOORING UNDER EQUIPMENT AND AT THE BASE COVES SHALL BE COMPLETELY SMOOTH. FLOOR SURFACES WHICH CONTAIN SLIP-RESISTANT AGENTS SHALL BE RESTRICTED TO TRAFFIC AREAS ONLY.
 - 5) ALL EQUIPMENT SHALL BE EITHER EASILY MOVABLE (IE., ON CASTERS), ON MIN. 6 INCH ROUNDED METAL LEGS, OR SEALED TO MIN. 4 INCH SOLID MASONRY ISLAND WITH MIN. THREE-EIGHTHS INCH COVED RADIUS.
 - 6) CONCRETE FLOOR MUST USE TOP-SET TYPE CERAMIC COVED BASE.
 - 7) WATER RESISTANT WALLS (IE. FRP, STAINLESS STEEL, TILES) ARE REQUIRED BEHIND ALL SINKS AND DISHWASHERS. MATERIAL TO BE MIN. 4 FT. HIGH FOR LA COUNTY, MIN. 8 FT. HIGH FOR OTHER COUNTIES. ALL RESTROOM WALLS TO HAVE MOISTURE RESISTANT GYPSUM BOARD BACKING.
 - 8) A MIN. 50-FOOT CANDLES OF LIGHT MEASURED 30" A.F.F. IN PREP AREAS; A MIN. 20-FOOT CANDLES OF LIGHT IN SAKE BAR, HANDWASHING AREAS, UTENSIL WASHING AREA, & RESTROOMS; A MIN. 10-FOOT CANDLES OF LIGHT IN STORAGE, JANITORIAL AREA & WALK-IN COOLER.

MATERIAL NOTES:
 CEILING PANEL -- THE FOLLOWING CEILING PANELS ARE U.S.G #3270 VINYL ROCK OR NATIONAL GYPSUM GOLD BOND, GRIDSTONE GYPSUM CEILING PANELS. INTERIOR WALL AND CEILING FINISHES SHALL COMPLY WITH CBC 803.1, TABLE 803.13 AND TABLE 803.13
 FLOOR COVERING -- THE FOLLOWING ARE APPROVED. INTERIOR FLOOR FINISHES SHALL COMPLY WITH SECTION 804
 TILES -- DAL TILE OR EQUIVALENT.
 TOPSET (SLIM-FOOT) CERAMIC COVED BASE -- B&W TILE CO. #S-3619TN
 CONCRETE SEALER -- MONOCHEM AQUASEAL W20, AQUA MIX® SEALER'S CHOICE® GOLD.

FINISH SCHEDULE

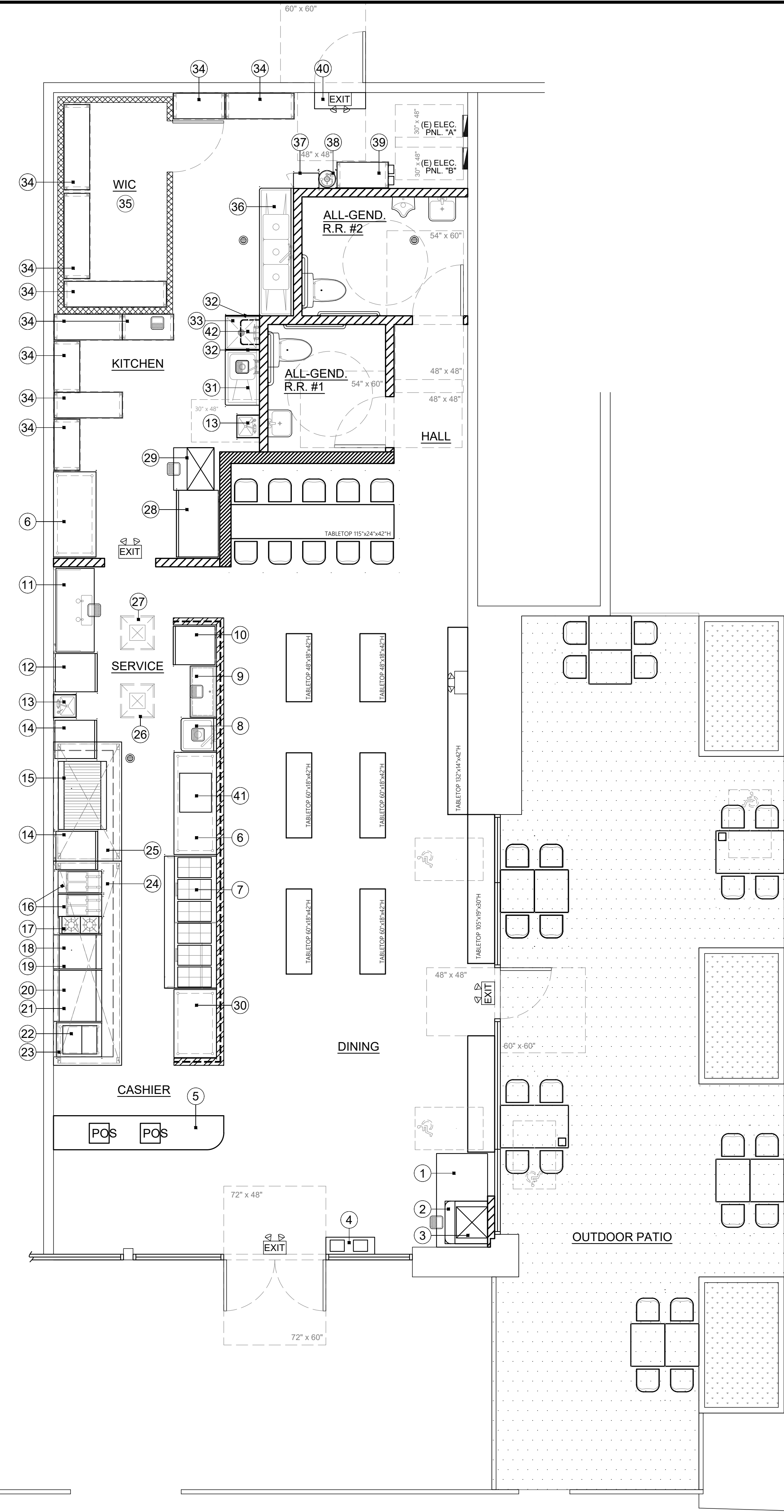
SCALE 1/16"=1'-0"
 N.T.S. 11

EXISTING G OR	ITEM	EQUIPMENT	MANUFACTURER	MODEL	QTY	ELECTRICAL				PLUMBING			DESCRIPTIONS	
						VOLT	PH	HP	WATTS	AMP	CW	HW		WST
N	1	S/S WORK TABLE	CUSTOM MADE		1								34"H	
N	2	SODA DISPENSER	LANGER	IBD4500-30	1	115	1		920	8	1/2"	F/S	INDIRECT DRAIN TO F/S; FILTERED WATER	
N	3	ICE MACHINE	MANITOWOC	IRT0500A	1	115	1		1725	15	1/2"	F/S	INDIRECT DRAIN TO F/S; FILTERED WATER	
N	4	TRASH RECEPTACLE	CUSTOM MADE		1								34"H	
N	5	ADA CASHIER COUNTER	CUSTOM MADE		1								34"H	
N	6	S/S WORK TABLE- 30"X60"	GSW	WT-E3072	2									
N	7	PIZZA TABLE	TRUE	TPP-AT-93-HC	1	115	1		816.5	7.1			93"W / SELF-CONTAINED	
N	8	BLENDER SINK	GSW	SE18181P	1						1/2"	1/2"	F/S	INDIRECT DRAIN TO F/S; (1)18"x18"x12" TUB
N	9	JOCKEY BOX WITH SODA GUN 36"	SEE DESCRIPTION	SEE DESCRIP.	1									24"x36" JOCKEY BOX; REGENCY / 600BB2436; SODA GUN: WUNDER-BAR / M4-10620KSM3
N	10	1-DR WT REF.	BLUEAIR	BLUR28-HC	1	115	1		414	3.6				SELF-CONTAINED
N	11	2-DR WORKTOP REFRIG.	EVEREST	EBD2-SS	1	115	1	1/4		3.5				
N	12	1-DR GLASS REFRIG. 27"	TRUE	FLM-27-TSL01	1	115	1	1/4	264.5	2.3				
N	13	HAND SINK- WALL-MOUNT	EAGLE	HSAN-10-F-LRS	2						1/2"	1/2"	2"	DIRECT DRAIN; W/ SOAP & PAPER TOWEL DISPENSERS; W/ 6"H S/S SPLASH GUARD
N	14	2-DRAWER WT REFRIG. 27"	TRUE	TUC-27D-2-ADA-HC	2	115	1	1/6	230	2				
N	15	MESQUITE BROILERS	AMERICAN RANGE	AMSQ-48	1									30,000
N	16	DEEP FRYER	IMPERIAL	IFS-40	1									105,000
N	17	2-BURNER HOT PLATE- 12"	AMERICAN RANGE	IHPA-2-12	1									64,000
N	18	GRIDDLE-24"	AMERICAN RANGE	ARMG-24	1					1800				60,000
N	19	EQUIPMENT STAND- 30"X24"	GSW	ES-S3024	1									
N	20	GRIDDLES-36"	AMERICAN RANGE	ARMG-36	1					2600				90,000
N	21	EQUIPMENT STAND 30"X36"	GSW	ES-S3036	1									S/S
N	22	VERTICAL BROILER	AMERICAN RANGE	AVB-2	1					1200				40,000
N	23	S/S WORK TABLE- 30"X24"	GSW	WT-E3024	1									S/S
N	24	HOOD #1 (TYPE I)	ECON-AIR	4824EX-2	1									INTERLOCKS W/ MAKE-UP AIR #1,2
N	25	HOOD #2 (TYPE I)	ECON-AIR	4824EX-2	1									INTERLOCKS W/ MAKE-UP AIR #1,2
N	26	MAKE UP AIR #1	CHAMPION	4001SD	1	115	1		1127	9.8				INTERLOCKS W/ HOOD #1,2
N	27	MAKE UP AIR #2	CHAMPION	4001SD	1	115	1		1127	9.8				INTERLOCKS W/ HOOD #1,2
N	28	2-DR FREEZER	TRUE	T-43F-HC	1	115	1	1	1104	9.6				SELF-CONTAINED
N	29	UNDER COUNTER ICE MAKER	MANITOWOC	URF-0310A	1	115	1		1150	10	1/2"	2"		INDIRECT DRAIN TO F/S; FILTERED WATER
N	30	S/S WORK TABLE- 30"X48"	GSW	WT-E3048	1									
N	31	PREP SINK	GSW	SE18181R	1						1/2"	1/2"	F/S	INDIRECT DRAIN TO F/S; (1)18"x18"x12" TUB W/ (1) 18" DRAIN BOARD
N	32	S/S SPLASH GUARD	CUSTOM MADE		2									6" H FOR MOP BASIN (MEASURED FROM FLOOR); 18" H FOR MOP SINK; 6" H FOR ALL OTHER SINKS;
N	33	MOP BASIN	GSW	SE2424FM	1						1/2"	1/2"	2"	DIRECT DRAIN; FAUCET W/ VACUUM BREAKER; CLEANING SUPPLY SHELF & MOP/BROOM HANGER
N	34	DRY STORAGE SHELVING	EAGLE		1LOT									4-TIER; 96 LF MIN.
N	35	WALK-IN-COOLER	AIRCooler	CUSTOM	1									INDIRECT DRAIN TO F/S
N	36	3-COMP. DW SINK	GSW	SE18183D	1						3/4"	3/4"	F/S	INDIRECT DRAIN TO F/S; (3)18"x18"x12" TUBS W/ (2) 18" DRAIN BOARDS
N	37	EMPLOYEE LOCKER	GSW	EL-6DR	1									W/ 6" HI. LEGS
N	38	CO2 TANK	COCA COLA		1									
N	39	SYRUP RACK	SODA DISPENSER DEPOT	71353	1									39" W x 17" D x 36" H
N	40	AIR CURTAIN	MARS	36NCH	1	115	1		586.5	5.1				W/ MICRO-SWITCH; 1600 FPM MIN.
N	41	TORTILLA WARMING PLATE	PROLUXE	EDGE SE TW2025E	1	208	1		2800	13.5				
N	42	TANKLESS WATER HEATER	NERITZ	NC380-SV-ASME	1									380,000 380,000 BTU/HR INPUT, 12.9 GPM @ 50 F TEMPERATURE RISE

* ALL EQUIPMENT SHALL BE APPROVED BY NSF, ETL, CSA, UL SANITATION OR BY APPROVED AGENCY; REFRIGERATOR SHALL MEET NEW NSF STANDARD 7
 * ALL EQUIPMENT, INCLUDING SHELVING, MUST BE SUPPORTED BY SIX (6) INCH HIGH EASILY CLEANABLE LEGS, COMMERCIAL CASTERS, OR COMPLETELY SEALED IN POSITION ON A FOUR (4) INCH HIGH CONTINUOUSLY COVED BASE OR CONCRETE CURB.

EQUIPMENT SCHEDULE

SCALE 1/16"=1'-0"
 N.T.S. 9



PROPOSED EQUIPMENT PLAN

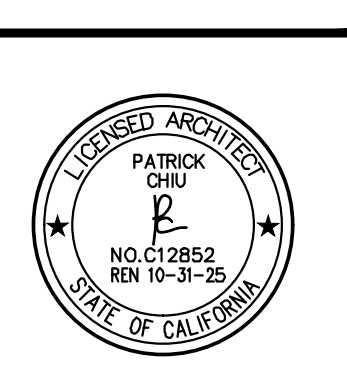
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 Dwg. No.:
 Drawn By: SL
 Checked By: MJ
 Scale: AS SHOWN

Title: EQUIPMENT PLAN & FINISH SCHEDULE
 Sheet No. A-2.0

Front



E. El Segundo

