

# CLAREMONT PLANNING COMMISSION

## MEETING AGENDA

*"We are a vibrant, livable, and inclusive community dedicated to quality services, safety, financial strength, sustainability, preservation, and progress with equal representation for our community."*

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City Council Chamber  
225 Second Street  
Claremont, CA 91711



Tuesday  
September 16, 2025  
7:00 PM

### COMMISSIONERS

ISAAC RAHMIM  
CHAIR

MEGAN CALLAWAY      JOHN DAVIS

RICHARD ROSENBLUTH      K.M. WILLIAMSON      JASON WONG

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Meetings are open to the public for in-person attendance. The meeting will be live streamed via Zoom, technology permitting. Members of the public will not be able to provide public comment via Zoom. To watch the meeting via Zoom, use the following link: <https://zoom.us/j/93823869306>. To listen via telephone dial (213)338-8477, Webinar ID: 938 2386 9306. The recorded meeting will be uploaded to the City website and archived.

### OPTIONS FOR PUBLIC COMMENT:

Public comment may be provided by one of the following methods. Each speaker will be given up to three (3) minutes to provide their comment.

### IN-PERSON LIVE COMMENTS

When the item you wish to speak to is announced, please proceed to the speaker's podium one by one.

### E-MAIL/MAIL

Written comments sent to the Planning Commission will be distributed to the Commission and imaged into the record of the meeting. Email: [natienza@claremontca.gov](mailto:natienza@claremontca.gov). Mail: PO Box 880, Claremont, CA 91711. Written comments submitted after publication of the agenda will be made available in the document archive system on the City website as soon as possible - [www.claremontca.gov](http://www.claremontca.gov).

**For assistance, comments, or more information please contact Nhi Atienza, Commission Secretary, (909)399-5484.**

## CALL TO ORDER THE MEETING OF THE PLANNING COMMISSION

## PLEDGE OF ALLEGIANCE

## ROLL CALL

## CEREMONIAL MATTERS, PRESENTATIONS, AND ANNOUNCEMENTS

### PUBLIC COMMENT

The Commission has set aside this time for persons who wish to comment on items that are not listed on the agenda, but are within the jurisdiction of the Planning Commission. Members of the public will have the opportunity to address the Commission regarding all items on the agenda at the time the Commission considers those items.

General public comment will be taken for 30 minutes and will resume later in the meeting if there are speakers who did not get an opportunity to speak because of the 30-minute time limit.

The Brown Act prohibits the Commission from taking action on oral requests relating to items that are not on the agenda. The Commission may engage in a brief discussion, refer the matter to staff, and/or schedule requests for consideration at a subsequent meeting.

### CONSENT CALENDAR

All matters listed on the Consent Calendar are considered routine. The Commission may act on these items by one motion following public comment. Only Commissioners may pull an item from the Consent Calendar for discussion.

#### 1. PLANNING COMMISSION MEETING MINUTES OF SEPTEMBER 2, 2025

**Recommendation:** Staff recommends the Planning Commission approve and file the Planning Commission meeting minutes of September 2, 2025.

**Attachment(s):** Planning Commission Meeting Minutes of September 2, 2025

### PUBLIC HEARINGS

#### 2. REQUEST FOR A CONDITIONAL USE PERMIT (FILE #25-C01) FOR THE SALE OF BEER AND WINE (DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL TYPE-41 LICENSE) IN CONJUNCTION WITH AN EXISTING BONA-FIDE EATING ESTABLISHMENT AT 701 SOUTH INDIAN HILL BOULEVARD. APPLICANT – THE CORNER GRILL AND BAKERY

**Recommendation:** Staff recommends the Planning Commission:

- A. Adopt a RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA APPROVING CONDITIONAL USE PERMIT #25-C01, A REQUEST FOR THE SALE OF BEER AND WINE (DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL TYPE-41 LICENSE) IN CONJUNCTION WITH AN EXISTING BONA-FIDE EATING ESTABLISHMENT, LOCATED AT 701 SOUTH INDIAN HILL BOULEVARD. APPLICANT - THE CORNER GRILL AND BAKERY; and
- B. Find this item is exempt from environmental review under the California Quality Act (CEQA)

**Attachment(s):** Draft Resolution  
Business Description and Menu  
Floor Plan and Interior Seating Plan

3. REQUEST FOR A CONDITIONAL USE PERMIT AMENDMENT (FILE #99-C09AMD) TO AMEND THE APPROVED FLOOR PLAN AND ADD ENTERTAINMENT USES AT AN EXISTING ABC LICENSED BONA-FIDE EATING ESTABLISHMENT IN AN EXISTING RESTAURANT SPACE, WALTER'S RESTAURANT, LOCATED AT 310 YALE AVENUE. APPLICANT – NANGYALAI GHAFARSHAD

**Recommendation:** Staff recommends the Planning Commission:  
A. Adopt a RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA, APPROVING A REQUEST FOR A CONDITIONAL USE PERMIT AMENDMENT FILE #99-C09AMD TO AMEND THE FLOOR PLAN AND ADD ENTERTAINMENT USES AT AN EXISTING ABC LICENSED BONA-FIDE EATING ESTABLISHMENT IN AN EXISTING RESTAURANT SPACE, WALTER'S RESTAURANT, LOCATED AT 310 YALE AVENUE. APPLICANT - NANGYALAI GHAFARSHAD; and  
B. Find this item is exempt from environmental review under the California Environmental Quality Act (CEQA).

**Attachment(s):** Draft Resolution  
Proposed Plan Set  
Justification Statement  
Walter's Food and Beverage Menu  
Resolution No. 99-17  
File #06-MP11  
Resolution No. 09-07

## **ADMINISTRATIVE ITEMS - None**

## **CONTINUED PUBLIC COMMENT**

This time is reserved for those persons who were unable to speak earlier in the agenda because of the 30-minute time restriction.

## **REPORTS**

***Staff***

***Commission/Committee***

## **ADJOURNMENT**

THE NEXT REGULAR MEETING OF THE CLAREMONT PLANNING COMMISSION WILL BE HELD ON, OCTOBER 7, 2025, AT 7:00 PM, IN THE CLAREMONT COUNCIL CHAMBER, 225 WEST SECOND STREET.

IN COMPLIANCE WITH THE AMERICANS WITH DISABILITIES ACT OF 1990, THIS AGENDA WILL BE MADE AVAILABLE IN APPROPRIATE ALTERNATIVE FORMATS TO PERSONS WITH DISABILITIES. ANY PERSON WITH A DISABILITY WHO REQUIRES A MODIFICATION OR ACCOMMODATION IN ORDER TO PARTICIPATE IN A CITY MEETING SHOULD CONTACT THE CITY CLERK AT 909-399-5461 "VOICE" OR 1-800-735-2929 "TT/TTY" AT LEAST THREE (3) WORKING DAYS PRIOR TO THE MEETING, IF POSSIBLE.

I, NHI ATIENZA, SENIOR ADMINISTRATIVE ASSISTANT OF THE CITY OF CLAREMONT, CALIFORNIA, HEREBY CERTIFY UNDER PENALTY OF PERJURY THAT THE FOREGOING AGENDA WAS POSTED AT CLAREMONT CITY HALL, 207 HARVARD AVENUE, ON SEPTEMBER 11, 2025, PURSUANT TO GOVERNMENT CODE SECTION 54954.2.

POST THROUGH: SEPTEMBER 17, 2025



# Claremont Planning Commission

## Agenda Report

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**File #:** 5695

**Item No:** 1.

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**TO:** PLANNING COMMISSION

**FROM:** BRAD JOHNSON, COMMUNITY DEVELOPMENT DIRECTOR

**DATE:** SEPTEMBER 16, 2025

**SUBJECT:**

**PLANNING COMMISSION MEETING MINUTES OF SEPTEMBER 2, 2025**

**RECOMMENDATION**

Staff recommends the Planning Commission approve and file the Planning Commission meeting minutes of September 2, 2025.

**PUBLIC NOTICE PROCESS**

The agenda and staff report for this item have been posted on the City website and distributed to interested parties. If you desire a copy, please contact Nhi Atienza at [natienza@claremontca.gov](mailto:natienza@claremontca.gov).

Submitted by:

Prepared by:

Brad Johnson  
Community Development Director

Nhi Atienza  
Senior Administrative Assistant

**Attachment:**

Planning Commission Meeting Minutes of September 2, 2025

**PLANNING COMMISSION  
REGULAR MEETING MINUTES**

Tuesday, September 2, 2025 – 7:00 PM

Video Recording is Archived on the City Website

<https://www.claremontca.gov/Government/City-Council/Watch-a-Meeting>

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**CALL TO ORDER**

Vice Chair Rahmim called the meeting to order at 7:00 PM.

**PLEDGE OF ALLEGIANCE**

**ROLL CALL**

**PRESENT**

COMMISSIONER: CALLAWAY, DAVIS, RAHMIM, ROSENBLUTH, WILLIAMSON, WONG

**ABSENT**

COMMISSIONER: NONE

**ALSO PRESENT**

Brad Johnson, Community Development Director; Alisha Patterson, City Attorney; Jordan Goose, Assistant Planner; Nhi Atienza, Senior Administrative Assistant

**CEREMONIAL MATTERS, PRESENTATIONS, AND ANNOUNCEMENTS**

This item starts at 0:00:56 in the archived video.

1. **Selection of Chair and Vice Chair**

Director Johnson called for nominations for the position of Chair.

Commissioner Wong nominated Vice Chair Rahmim as Chair of the Planning Commission.

Director Johnson invited public comment.

There were no requests to speak.

Director Johnson closed public comment.

***Commissioner Davis moved to appoint Vice Chair Rahmim as Chair of the Planning Commission; seconded by Commissioner Wong, there were no objections; and carried on by roll call vote as follows:***

**AYES:** Commissioner - Callaway, Davis, Rahmim, Rosenbluth, Williamson, Wong

**NOES:** Commissioner - None

Chair Rahmim called for nominations for the position of Vice Chair.

Commissioner Williamson nominated Commissioner Rosenbluth as Vice Chair of the Planning Commission.

Commissioner Davis nominated Commissioner Wong as Vice Chair of the Planning Commission.

Commissioner Williamson moved to appoint Commissioner Rosenbluth as Vice Chair of the Planning Commission; seconded by Commissioner Callaway, there were no objections; and carried on by roll call vote as follows:

AYES: Commissioner - Callaway, Rosenbluth, Williamson  
NOES: Commissioner - Davis, Rahmim, Wong

Motion failed.

***Commissioner Davis moved to appoint Commissioner Wong as Vice Chair of the Planning Commission; seconded by Chair Rahmim, there were no objections; and carried on by roll call vote as follows:***

**AYES: Commissioner - Callaway, Davis, Rahmim, Rosenbluth, Williamson, Wong**  
**NOES: Commissioner - None**

2. Annual Training on Open Meeting Laws, Public Records Act, Conflict of Interest Rules, and Claremont's Elected and Appointed Officials' Handbook. Presented By Alisha Patterson, City Attorney.  
Approved and filed.

This item starts at 0:07:03 in the archived video.

City Attorney Patterson presented a PowerPoint presentation and addressed Commissioners' inquiries regarding Brown Act violations pertaining to the number of Commissioners meeting and the standardized majority number, personal fines, speaking on only agenda items, staff responding to public comment, public record requests, public record retention and what constitutes public record, and gift value.

## **PUBLIC COMMENT**

This item starts at 0:52:10 in the archived video.

Chair Rahmim invited public comment.

Douglas Lyon stated that our state legislators are exempt from the requirements of the Brown Act.

There were no other requests to speak.

Chair Rahmim closed public comment.

## **CONSENT CALENDAR**

This item starts at 0:55:23 in the archived video.

Chair Rahmim invited public comment.

There were no requests to speak.

Chair Rahmim closed public comment.

Vice Chair Wong pulled Item No. 3 from the Consent Calendar.

4. Update on City Council Priorities and 2022-24 Objectives  
Received and File.

***Commissioner Rosenbluth moved to approve Item No. 4 of the Consent Calendar, seconded by Commissioner Williamson; and carried on by roll call vote as follows:***

**AYES:** Commissioner - Callaway, Davis, Rahmim, Rosenbluth, Williamson, Wong

**NOES:** Commissioner - None

**Item Removed from the Consent Calendar**

This item starts at 0:57:45 in the archived video.

***Vice Chair Wong moved to approve Item No. 3 of the Consent Calendar, seconded by Commissioner Rosenbluth; and carried on by roll call vote as follows:***

**AYES:** Commissioner - Davis, Rahmim, Rosenbluth, Williamson, Wong

**NOES:** Commissioner - None

**ABSTENTION:** Commissioner - Callaway

3. Planning Commission Meeting Minutes of June 3, 2025  
Approved and filed.

The Commission recessed at 7:59 PM and resumed at 8:04 PM.

**PUBLIC HEARING**

This item starts at 0:05:02 in the archived video.

5. Conditional Use Permit File #24-C06, Review of a Request to Allow Development of a New Three-Story Mixed-Use Residential Building in the Claremont Village Located at 115 Harvard Place – Applicant – The Tucker Schoeman Venture.

Assistant Planner Goose presented a PowerPoint presentation and addressed Commissioners' inquiries regarding bicycle parking, commercial and residential usage on the first floor, commercial and building square footage, expected rent, municipal code regarding mixed-use, public comment from Cal HDF, ground floor residential entry point, and City's floor area ratio requirement.

While waiting for the applicant's arrival, Chair Rahmim invited public comment.

Douglas Lyon stated that the exterior design is horrible and not consistent with the municipal code or the Village Design Plan. He urged the Commission to deny the project based on non-compliance with code 16.060.040.

There are no other requests to speak. Chair Rahmim closed public comment.

Commission Secretary Atienza announced that one written public comment was received.

Commissioner Callaway finds the small commercial space interesting and inquired if there are any concerns with the residential units on the first floor.

Commissioner Rosenbluth stated that this is a mixed-use project with about 20% commercial space. There are a few mixed-use projects in the Village with residences on the first floor. The design maintains the village's massing and pace. He does not favor the design, but that's not the Commission's purview. This project works well, as it provides for residential and commercial space and will benefit from no parking requirements. He suggested adding bicycle parking.

Mark Schoeman, applicant, thanked the Commission for its patience. The owner is interested in creating housing for the college students. His responses to the Commission's inquiries are as follows: this is a viable space for a small office, there are no more security concerns than any other area in the Village, students with cars will park at school or the metro parking, tenant for the commercial space will park on the existing Village parking, he will look into bicycle parking, the rent for a studio will be approximately \$1,250 and for the other units, approximately \$1,000/bed, and he is not able to answer if the owner will increase the commercial space, but this is a viable mixed-use.

Commissioner Callaway stated that the project makes sense.

Commissioner Rosenbluth supports the project, as it fits in with the Village Design Plan without overwhelming the Village. It's a good use of space and a good use of the CUP process to increase residential use.

Commissioner Davis is concerned about the viability of the commercial and residential units on the first floor, but it's not the Commissioner's purview. Based on the CUP process, he is in favor of the project.

Commissioner Williamson is supportive of these residential infill projects. It will be a positive addition to the Village.

Vice Chair Wong is prepared to vote against, as this project does not meet the mixed-use terminology. With the potential of 26 occupants, it's too dense for the area.

Chair Rahmim is happy to see this type of project in the Village. It's a good use of a small property and meets the spirit of mixed-use.

Commissioner Rosenbluth reviewed that the findings can be made for the project.

***Commissioner Rosenbluth moved to adopt Resolution No. 2025-10, A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA, APPROVING CONDITIONAL USE PERMIT #24-C06, TO ALLOW DEVELOPMENT OF A NEW THREE-STORY MIXED-USE RESIDENTIAL BUILDING IN THE CLAREMONT VILLAGE LOCATED AT 115 HARVARD PLACE – APPLICANT – THE TUCKER SCHOEMAN VENTURE; and find this item is exempt from environmental review under the California Environmental Quality Act (CEQA). Seconded by Commissioner Williamson; and carried on a roll call vote as follows:***

**AYES:**            *Commissioner - Callaway, Davis, Rahmim, Rosenbluth, Williamson*  
**NOES:**           *Commissioner - Wong*

Chair Rahmim announced this decision can be appealed within ten calendar days.

**ADMINISTRATIVE ITEMS** – None

**REPORTS**

This item starts at 2:11:30 in the archived video.

**Staff**

Director Johnson reported on items of interest from the previous City Council meeting and described future items coming before the Commission.

Director Johnson introduced and welcomed Commission Callaway to the Commission.

**Commission/Committee**

There were no comments.

**ADJOURNMENT**

Chair Rahmim adjourned the meeting at 9:14 PM.

\_\_\_\_\_  
Chair

ATTEST:

\_\_\_\_\_  
Administrative Assistant



# Claremont Planning Commission

## Agenda Report

**File #:** 5704

**Item No:** 2.

**TO:** PLANNING COMMISSION

**FROM:** BRAD JOHNSON, COMMUNITY DEVELOPMENT DIRECTOR

**DATE:** SEPTEMBER 16, 2025

**SUBJECT:**

**REQUEST FOR A CONDITIONAL USE PERMIT (FILE #25-C01) FOR THE SALE OF BEER AND WINE (DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL TYPE-41 LICENSE) IN CONJUNCTION WITH AN EXISTING BONA-FIDE EATING ESTABLISHMENT AT 701 SOUTH INDIAN HILL BOULEVARD. APPLICANT - THE CORNER GRILL AND BAKERY**

**SUMMARY**

The Corner Grill and Bakery has submitted an application for a Conditional Use Permit (CUP) to allow for the sale and service of beer and wine for onsite consumption (with a California Department of Alcoholic Beverage Control Type-41 license) in conjunction with an existing bona-fide eating establishment. The existing American diner-style restaurant will operate seven days a week from 6:00 AM to 9:00 PM at 701 South Indian Hill Boulevard.

Staff believes that all the required CUP findings can be met by the project and that the new restaurant with alcohol service will positively contribute to the SP12 zoning district.

**RECOMMENDATION**

Staff recommends the Planning Commission:

- A. Adopt a RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA APPROVING CONDITIONAL USE PERMIT #25-C01, A REQUEST FOR THE SALE OF BEER AND WINE (DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL TYPE-41 LICENSE) IN CONJUNCTION WITH AN EXISTING BONA-FIDE EATING ESTABLISHMENT, LOCATED AT 701 SOUTH INDIAN HILL BOULEVARD. APPLICANT - THE CORNER GRILL AND BAKERY; and
- B. Find this item is exempt from environmental review under the California Quality Act (CEQA)

## **ALTERNATIVES TO RECOMMENDATION**

In addition to staff's recommendation, the following alternatives have been identified:

- A. Continue the item for additional information.
- B. Approve the project with additional or revised Conditions of Approval.
- C. Express an intent to deny CUP #25-C01 in its entirety, specifically identifying the findings of Section 16.303.040 of the CMC that cannot be met, and continue the item to October 7, 2025 for adoption of a denial resolution.

## **FINANCIAL REVIEW**

Costs associated with the review of this application have been borne by the applicant.

## **ANALYSIS**

### **Background**

The project site is a commercial property located on the southwest corner of West San Jose Avenue and South Indian Hill Boulevard. The property has a zoning designation of Specific Plan 12 (SP12), which adheres to the standards of the Southwest San Jose Specific Plan which was adopted in September 2016 and amended in February 2023. Located north of the I-10 freeway, uses adjacent to the subject site include restaurants with and without alcohol service, retail food businesses, medical offices, and the Claremont Lodge motel. The existing restaurant building is part of a larger development site that is currently under construction with the 120-room Residence Inn Hotel.

This location has hosted various tenants since the 1970s, all of which have been restaurant uses. The site initially hosted Howard Johnson's Restaurant, which operated in conjunction with the Howard Johnson's motel. Since then, the site has hosted casual-dining chain Carrows in the 1990s, BC Café in the 2010s, and most recently Sammy's Café in 2022.

The Claremont Municipal Code (CMC) requires that restaurants obtain approval of a CUP for on-site sales of alcoholic beverages in connection with food service, pursuant to CMC Section 16.051.020. Such eating places should always make meals available to patrons when serving alcoholic beverages. Prior to the sale of alcohol at the site, approvals are required from the City of Claremont, the Department of Alcoholic Beverage Control (ABC), and the Los Angeles County Department of Health.

The applicant is not proposing any entertainment use at this time. If the applicant submits for entertainment activities in the future, all City departments will carefully review that application and require an amendment to the CUP.

### **Project Description**

The Corner Grill and Bakery is an established American diner-style restaurant in a 5,600-square-foot tenant space, of which approximately 2,700 square feet is for dining. The interior will feature thirty-eight tables for a total of 152 seats.

The existing restaurant also includes an outdoor dining patio located near the front entrance. The patio is 25 feet by 12 feet and is 300 square feet. It accommodates three tables and 12 seats.

The Corner Grill and Bakery seeks to serve beer and wine on the outdoor dining patio, in addition to the indoor dining area. The outdoor dining patio is enclosed by existing metal fencing.

The applicant's business description and proposed menu are provided as Attachment B, and the floor plan and interior seating plan are provided as Attachment C. The current restaurant tenant has created a desirable and popular restaurant for the neighborhood and surrounding community with high quality menu items.

The proposed hours of operation are:

- Sunday - Saturday: 6:00 AM to 9:00 PM

## **Parking**

Restaurants within SP12 are required to provide one parking space for every 100 square feet of gross floor area and one space for each 175 square feet of gross outdoor dining, which amounts to 58 spaces for this project. Although this standard is not met by the existing on-site parking, which hosts 45 total spaces, 43 of which are available during the construction of the nearby Residence Inn, the restaurant may continue to operate under a legal nonconforming status, considering the proposal will not cause an expansion of space. Staff does not anticipate new alcohol service at the existing business to cause significant parking challenges due to the availability of on-site parking spaces, which has proven to be adequate in the past.

## **Basis for Recommendation**

The approval of a CUP requires that the Planning Commission make certain findings as set forth in Section 16.303.040. Staff believes that all the findings can be made regarding the new restaurant with beer and wine service at this location, as identified in the draft resolution (Attachment A). Staff believes that the new beer and wine service will be a positive addition to SP12, in that it will be convenient and complete dining service for patrons of the nearby motel.

The project's conditions of approval, listed in the resolution, also give the City of Claremont the authority to revoke the subject CUP if it is discovered that the operators of the use are violating regulations or any condition(s) of approval. Furthermore, the proposed use is subject to the operating conditions set by the California Department of Alcoholic Beverage Control (ABC), which regulates and monitors the manner in which alcoholic beverages are sold. The Claremont Police Department reviewed this request and has no concerns with the issuance of an ABC license for the sale of beer and wine at this location.

## **CEQA REVIEW**

The Community Development Director has determined that the project under review is categorically exempt from the provisions of the California Environmental Quality Act (CEQA) pursuant to Section 15301 (Class 1) for existing facilities, in that the project entails the continued use of an existing tenant space involving a negligible expansion of use beyond that which currently exists. Therefore, no further environmental review is necessary.

## **PUBLIC NOTICE PROCESS**

The agenda and staff report for this item have been posted on the City website and distributed to interested parties. If you desire a paper copy, please contact Nhi Atienza at [natienza@claremontca.gov](mailto:natienza@claremontca.gov).

On Tuesday, September 2, 2025, the property was posted and written notices were mailed to property owners within 300 feet of the boundaries of the site. Copies of this staff report have been sent to the applicant and other interested parties.

Submitted by:

Brad Johnson  
Community Development Director

Prepared by:

Raquel De Leon  
Planning Intern

### **Attachments:**

- A - Draft Resolution
- B - Business Description and Menu
- C - Floor Plan and Interior Seating Plan

**RESOLUTION NO. 2025-**

**A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA, APPROVING CONDITIONAL USE PERMIT #25-C01, A REQUEST FOR THE SALE OF BEER AND WINE (DEPARTMENT OF ALCOHOLIC BEVERAGE CONTROL TYPE-41 LICENSE) IN CONJUNCTION WITH AN EXISTING BONA-FIDE EATING ESTABLISHMENT, LOCATED AT 701 SOUTH INDIAN HILL BOULEVARD. APPLICANT – THE CORNER GRILL AND BAKERY**

**WHEREAS**, on January 21, 2025, the applicant submitted an application for Conditional Use Permit File #25-C01 to allow the sale of beer and wine for on-site consumption for an existing eating establishment, The Corner Grill and Bakery, in the Specific Plan 12 (SP12) area at 701 South Indian Hill Boulevard; and

**WHEREAS**, the restaurant is located within the General Plan designation of Specific Plan 12 (SP12) and the Southwest San Jose Specific Plan, where on-site alcohol sale and consumption in conjunction with a restaurant is subject to the approval of a Conditional Use Permit (CUP); and

**WHEREAS**, notice of a public hearing was duly given and the above-mentioned site was posted on September 2, 2025; and

**WHEREAS**, the Planning Commission held a public hearing on September 16, 2025, at which time all persons wishing to testify in connection with said proposal were heard and said proposal was fully studied.

**NOW, THEREFORE, THE CLAREMONT PLANNING COMMISSION DOES HEREBY RESOLVE:**

**SECTION 1.** The Planning Commission has determined that the proposed on-site sales and service of beer and wine is categorically exempt from the provisions of the California Environmental Quality Act pursuant to Section 15301 (Class 1) for existing facilities, in that the project entails the continued use of an existing tenant space involving a negligible expansion of use beyond that which currently exists. Therefore, no further environmental review is necessary.

**SECTION 2.** The Planning Commission makes the following findings in regard to the amendment to the existing CUP for the above-described project:

- A. The Corner Grill and Bakery will occupy a tenant space of approximately 5,600 square feet, of which approximately 2,700 square feet is for interior dining. This is adequate in size and shape to accommodate a restaurant use with on-site sales of beer and wine, with the proposed hours of operation. Specific Plan 12 was designed for a variety of retail, restaurant, and service-related businesses, and the proposed hours of operation will not have an adverse impact on the surrounding environment as it will be located in an

existing tenant space with no additional square footage added to the building footprint.

- B. The proposed restaurant with alcohol sales and service relates to streets and highways in that it can be directly accessed from roadways sufficiently sized to accommodate the mix of uses in the Specific Plan 12 (SP12) area. Approval of this requested CUP is not anticipated to generate a significant increase in traffic that will not properly relate to the streets serving the site.
- C. The proposed restaurant with alcohol sales and service will not impair the integrity and character of the zone in which it is located or otherwise have an adverse effect on adjacent property or the permitted use thereof. The business hours of operation will cease at 9:00 PM each night to eliminate adverse effects such as excessive noise.
- D. The proposed hours of operation are not contrary to the General Plan. Rather, approval of the requested CUP will support the goals of the General Plan to encourage economic and social activity in commercial and mixed-use areas of the City. Specifically, approval of the CUP for an existing restaurant with beer and wine supports General Plan Goal 3-1, to “Maintain a strong, diversified economic base,” and General Plan Policy 3-1.1 to “Encourage a variety of businesses to locate in Claremont, including...restaurants/entertainment, to promote the development of a diversified local economy.”
- E. The proposed restaurant with alcohol sales and service will not endanger or otherwise constitute a menace to public health, safety, or general welfare as it will allow for an additional restaurant with alcohol within the Village Square to operate in an established area intended for such uses. Conditions of approval included in the resolution give the City of Claremont the authority to revoke the CUP if it is discovered that the restaurant operator is violating state regulations or any condition(s) of this approval. Moreover, the use continues to be subject to the operating conditions imposed by the California Department of Alcoholic Beverage Control (ABC), which regulates and monitors the manner in which alcoholic beverages are sold in the State.

**SECTION 3.** The Planning Commission hereby approves CUP #25-C01, based on the findings of Section 16.303.040 of the Claremont Municipal Code (CMC) outlined in Section 2 above, and subject to the following conditions:

- A. This CUP approval allows for the on-site sales and service of beer and wine (California Department of Alcoholic Beverage Control Type-41 License) in conjunction with a bona-fide restaurant at 701 South Indian Hill Boulevard.
- B. The approved hours of operation are Sunday through Saturday (seven days a week) from 6:00 AM to 9:00 PM

- C. Noncompliance with any condition of approval shall constitute a violation of the CMC. Violations may be enforced in accordance with the provisions of Title 16 and/or the administrative fines program of Title 1 of the CMC.
- D. The restaurant shall operate as a bona-fide restaurant use as defined in the State Business and Professions Code Section 23038 and serve meals at all times that alcohol is served for consumption on the premises.
- E. The approved floor plan, furniture type, and layout shall not be modified without prior approval of the Community Development Director or designee.
- F. The dining area shall be continuously supervised by management or employees of the business.
- G. Prior to final Building permit issuance, the proposed project shall be in compliance with the City's Fats, Oils, and Grease (FOG) ordinance and the requirements of the Claremont Municipal Code Chapter 5.05.000. The type and capacity of the grease control device necessary to maintain compliance is required by Section 1014.0 of the California Plumbing Code. Grease control devices require City review and approval. Consultant review may be required. If so, all associated fees for consultant review and approval will be billed to the applicant.

If there is an existing grease control device, the model, capacity, and design specification must be submitted to the City for review and approval. Upgrades to the existing system may be required. Upgrades to the system will require permits from the Building and Engineering Division.

- H. Noise sources associated with this restaurant use shall not exceed the noise levels of 60 dBA from 10:00 PM to 7:00 AM, and 65 dBA from 7:00 AM to 10:00 PM, as set forth in Chapter 16.154 of the Claremont Municipal Code.
- I. No entertainment shall occur on-site as defined in CMC Chapter 5.45 without City authorization and permit as outlined in Chapter 5.45. An amendment to this CUP through a public hearing process is required for any entertainment.
- J. No signage shall be installed on the building exterior or windows prior to approval of a sign permit.
- K. No signs advertising the sale of beer, wine, or other products shall be installed on the exterior of the premises, or within the interior of the premises directed and intended to be visible toward the exterior of the premises in accordance with the provisions of the Claremont Municipal Code.
- L. If the use for which this CUP was granted (beer and wine service for on-site consumption) is discontinued for a period of 12 months or more, such use shall not be re-established, and the matter shall be referred to the Planning

Commission to initiate the proceedings for the revocation of this Conditional Use Permit.

- M. Prior to commencing the service of a full line of alcoholic beverages on the premises, the applicant shall obtain the appropriate license from the Department of Alcoholic Beverage Control (ABC), comply with the licensing requirements, and provide evidence of said license to the Planning Division. In the event that there is a conflict between the conditions imposed by the City as part of this CUP approval and those imposed by ABC, the more restrictive provisions shall apply.
- N. The applicant and successors shall operate the subject premises in a safe and sanitary manner at all times, including compliance with curfew and daytime loitering regulations pursuant to the provisions of Title 16 and/or the administrative fines program of Title 9 of the CMC. Continued or repeated violations of any municipal or health code, or other violation, as determined by the City of Claremont, Los Angeles Health Services Department, Department of Alcoholic Beverage Control, or County of Los Angeles Fire Department, may be grounds for initiation of proceedings for the revocation of this CUP.
- O. The applicant/owner shall defend, indemnify, and hold harmless the City of Claremont and its agents, officers, and employees from and against any claim, action, or proceeding against the City agency or its agents, officers, or employees relating to this discretionary approval, including without limitation, a claim, action, or proceeding to attack, set aside, void, or annul this approval, and/or an action by an advisory agency, appeal board, or legislative body concerning this approval. This defense and indemnification shall include the payment of all legal costs incurred on behalf of the City in connection with the application, and the defense of any claim, action, or proceeding challenging the approval. The City will promptly notify the applicant/owner of any claim, action, or proceeding and will cooperate fully in the defense. In the event a legal challenge to the discretionary approval is successful, and an award of attorney fees is made to the challenger, the applicant/owner shall be responsible to pay the full amount of such an award.
- P. Failure to comply with any of the conditions set forth above, or as subsequently amended in writing by the City, may result in failure to obtain a building final and/or a Certificate of Occupancy until full compliance is reached. The City's requirement for full compliance may require minor corrections and/or complete demolition of a non-compliant improvement regardless of costs incurred where the project does not comply with design requirements and approvals that the applicant agreed to when permits were pulled to construct the project.

**SECTION 4.** The Planning Commission Chair shall sign this Resolution and the Commission Secretary shall attest and certify to the passage and adoption thereof.

**PASSED, APPROVED, AND ADOPTED** this 16<sup>th</sup> day of September, 2025.

\_\_\_\_\_  
Planning Commission Chair

ATTEST:

\_\_\_\_\_  
Planning Commission Secretary

## Proposed Alcohol Menu

### Beer

- Imported (Modelo, Heineken, etc.)
- Domestic
- Local Craft

### Wine

- Red
- White
- Champagne
- Flavored mimosas

To Whom it may concern,

The Corner Grill and Bakery is located in a prime, well-suited area for alcohol service, offering a spacious environment that accommodates both our dining guests and the surrounding community. We are committed to providing an enjoyable experience for our patrons while being mindful of our neighbors' peace and comfort. We fully recognize that the introduction of alcohol service may raise concerns related to noise, disturbance, or disruptions, particularly for nearby businesses and residences. However, we believe that our thoughtfully designed built environment, combined with our responsible alcohol service policies, will mitigate these concerns and ensure that the surrounding area is not negatively impacted.

Our property is generously sized, both in terms of building square footage and the surrounding land area. The building itself encompasses 5,900 square feet, providing ample room for both patrons and staff while maintaining a comfortable, welcoming atmosphere. The land surrounding the restaurant is larger than 64,000 square feet, and this larger-than-average space allows us to create a clear, defined boundary between the restaurant and surrounding properties.

This extra space is particularly advantageous in managing noise levels and patron traffic, as it provides ample room for seating arrangements that naturally keep the noise contained to our premises. We also have multiple points of entry and exit to avoid crowding in any single area, helping to control the flow of customers and minimize any potential disturbances to neighboring businesses and residences.

A key feature of our site that will help maintain harmony with neighboring properties is our intentional use of setbacks, fences, and landscaping. These elements have been strategically designed to provide a physical and visual barrier between the restaurant and the surrounding area:

1. **Setbacks:** Our building is situated with generous setbacks from neighboring properties. This distance reduces the likelihood of any noise or disturbances impacting nearby businesses or residences, as well as providing additional space for patrons to enjoy their meals in a more private and tranquil environment.
2. **Landscaping:** Our landscaping efforts not only enhance the aesthetic appeal of the property but also serve as a natural sound buffer. The carefully planned placement of shrubs, trees, and other plantings helps to absorb excess sound and minimize visual impact, creating a more peaceful environment around the perimeter of the restaurant. Our landscaping also helps to guide foot traffic in a controlled manner, further reducing the likelihood of patrons wandering into neighboring areas.

While The Corner Grill and Bakery offers outdoor seating for patrons who wish to enjoy their meals in an open-air setting, we have taken deliberate steps to ensure that this space does not negatively affect the surrounding area. The outdoor dining area is positioned away from any the surrounding residential area. We have also implemented the following measures to further mitigate noise:

- Sound barriers: In addition to facing away from any homes, we are exploring the installation of low-height sound barriers (such as decorative walls or hedgerows) to further dampen any potential noise.
- Seating arrangements: Outdoor seating areas are carefully arranged so that larger groups or gatherings are not placed in close proximity to property lines. This allows for a quieter, more relaxed experience for our guests while ensuring minimal noise spillover.

The size of our restaurant, combined with the spacious layout of the property, gives us the ability to comfortably accommodate additional patrons. The [X] square feet of land surrounding the building allows for clear delineation between public and private spaces, as well as ample room for seating, parking, and outdoor dining areas.

Moreover, our capacity for additional patrons will be managed in a manner that ensures both customer comfort and neighborly consideration. We will carefully monitor our occupancy limits to avoid overcrowding and ensure that our alcohol service does not lead to excessive noise or other disturbances.

The Corner Grill and Bakery has proudly served our community for over the last year, building a reputation as a welcoming, family-friendly establishment known for high-quality food, excellent service, and a strong commitment to the safety and enjoyment of all our patrons. As part of our ongoing commitment to providing an exceptional dining experience, we are excited to introduce an alcohol service option to our menu, enhancing our offerings while maintaining the values that have made us a beloved local business.

We understand that the introduction of alcohol service may raise concerns regarding increased intoxication, noise, and illicit activities. We take these concerns seriously and want to assure our guests, neighbors, and the local community that Corner Grill and Bakery remains fully dedicated to upholding the highest standards of conduct. To that end, we have implemented several proactive measures to mitigate any potential issues, ensuring that our establishment remains a safe, enjoyable, and reputable place for everyone.

#### Responsible Alcohol Service and Patron Conduct

##### 1. Staff Training and Education

We are committed to training our staff to handle alcohol service responsibly. All employees involved in alcohol service will undergo comprehensive training, including:

- TIPS (Training for Intervention Procedures) certification or equivalent programs, focusing on responsible alcohol service, recognizing signs of intoxication, and managing difficult situations.
- Customer Service Excellence: Our staff is trained to engage with customers in a professional and friendly manner, addressing any concerns and maintaining a positive, safe environment.
- De-escalation Techniques: In the event that a situation begins to escalate, our staff is equipped with strategies to de-escalate conflicts and manage patrons who may be behaving inappropriately.

## 2. Alcohol Service Guidelines

To maintain a safe and pleasant atmosphere, we have instituted the following guidelines:

- Drink Limits: Our bartenders and servers will adhere to a strict policy on the number of drinks served per guest and will not serve alcohol to individuals who are visibly intoxicated.
- Closing Time: Alcohol service will end promptly 30 minutes before closing to allow a smooth and responsible transition toward the restaurant's end of service.
- Monitoring and Security: We will continue to monitor the premises carefully and, if necessary, employ additional security staff during peak hours or busy weekends to ensure the safety of our patrons and staff.

## 3. Noise Management and Mitigating Disruption

As Corner Grill and Bakery is located near a freeway, we are particularly aware of the potential for noise to affect our neighbors. We have established the following protocols to reduce noise and prevent disturbances:

- Soundproofing: We have made enhancements to our interior design, including soundproofing measures to minimize noise from within the restaurant.
- Exterior Design: Our patio seating is designed to reduce sound spillover to neighboring areas, and we encourage quieter conversation on our outdoor space, especially during evening hours.
- Entertainment: We will ensure that any live music or other entertainment does not exceed acceptable noise levels and that all events are scheduled at appropriate hours.

## 4. Preventing Illicit Activity

Corner Grill and Bakery has always maintained a zero-tolerance policy for illicit activities. Our team is trained to recognize and respond to any inappropriate behavior,

ensuring that our restaurant remains a safe and enjoyable environment. We also take the following measures:

- ID Checks: We will continue to check IDs for all alcohol purchases to prevent underage drinking and comply with all relevant regulations.
- Security Cameras: We have installed security cameras in all common areas, providing an added layer of safety and helping to deter any illegal activity.
- Collaboration with Local Authorities: We maintain an open line of communication with local law enforcement and work closely with them to ensure that any concerns or issues can be swiftly addressed.

The Corner Grill and Bakery has always prided itself on being a safe, welcoming, and family-friendly establishment. Since opening our doors in 2024, we have consistently demonstrated professionalism, integrity, and community-minded operations. Our restaurant has built a strong reputation for providing excellent service, quality food, and a comfortable environment, and we are committed to maintaining these standards as we expand into responsible alcohol service.

We recognize the concerns that often accompany the introduction of alcohol service, including potential intoxication, noise, and illicit activity. To proactively address these concerns, Corner Grill and Bakery has developed strict policies and training guidelines for all staff, including:

- Responsible Beverage Service Training: All staff serving alcohol will undergo state-certified alcohol service training (e.g., ServSafe or equivalent) to ensure compliance with legal requirements and best practices.
- Consumption Monitoring: Staff will be trained to recognize signs of overconsumption and are empowered to refuse service when necessary.
- Noise & Conduct Management: We will enforce policies to maintain a family-friendly atmosphere, including controlling music levels, ensuring orderly patron conduct, and maintaining a clean and safe environment both inside and outside the restaurant.
- Security & Supervision: Management will oversee floor operations during all hours of alcohol service to quickly and effectively address any misconduct.
- Community Considerations: Given our proximity to the freeway, we are particularly mindful of the risks of impaired driving. Our staff will encourage responsible transportation options, including ride-share services, for any patron who may be unfit to drive.

The Corner Grill and Bakery's strong track record further demonstrates our reputability. We have successfully operated at 701 S. Indian Hill Blvd. consistently receiving positive reviews from both customers and regulatory agencies.

We are confident that by maintaining our high standards, adhering to strict staff training protocols, and continuing to prioritize the safety and satisfaction of our guests, Corner Grill and Bakery will remain a valued and responsible part of the community.

Corner Grill and Bakery has become a trusted gathering place in the community, serving not only as a restaurant but also as a contributor to the vitality and character of the surrounding area. Our restaurant currently supports the neighborhood by creating jobs, sourcing ingredients from local vendors when possible, and providing a safe, family-friendly dining experience that attracts both residents and visitors. In doing so, we actively contribute to the economic health and social fabric of the community.

The proposed addition of alcohol service is designed to complement—not alter—this positive role. Alcohol service will be implemented responsibly, in a manner consistent with our reputation for professionalism and community care. Our goal is to enhance the dining experience for guests, offering them a wider range of options without changing the welcoming, family-oriented atmosphere for which we are known.

This expansion is fully compatible with the zoning, surrounding uses, and the City's broader vision. According to the City's General Plan, priorities include supporting local business vitality, enhancing neighborhood-serving amenities, and encouraging safe, community-focused gathering spaces. Corner Grill and Bakery embodies these values:

- **Economic Development:** By responsibly expanding our offerings, we strengthen our ability to remain a successful, locally operated business that provides jobs and contributes to the tax base.
- **Community Vitality:** Our restaurant already serves as a social hub in the area; limited alcohol service will expand the options for local residents without introducing disruptive or incompatible uses.
- **Safety & Quality of Life:** Through strict staff training and operational policies, we will ensure alcohol service is conducted responsibly, preserving the quiet enjoyment of the area while maintaining our positive relationship with nearby businesses and residents.

In short, Corner Grill and Bakery's proposed alcohol service is consistent with the City's vision for safe, vibrant, and economically sustainable communities. We are confident that this addition will only strengthen our contribution to the area, while preserving the values of safety, respect, and community connection that we have upheld since our founding.

The Corner Grill and Bakery is committed to upholding the highest standards of public health and safety. We recognize that the introduction of alcohol service must comply with both the City's General Plan Safety Element and all applicable County Health Department guidelines, and we have developed a plan that ensures full compliance while safeguarding the surrounding community.

#### Compliance with General Plan Safety Policies

The Safety Element of the City's General Plan emphasizes the importance of protecting residents from risks to health, welfare, and quality of life. Our alcohol service policies are designed to uphold these principles by:

- Preventing excessive consumption through staff monitoring and intervention.
- Reducing risks associated with impaired driving, particularly given the site's proximity to the freeway, by promoting ride-share and designated driver options.
- Maintaining a safe and orderly environment for both patrons and nearby properties.

#### Compliance with Health Department Guidelines

The Corner Grill and Bakery will follow all County Health Department standards for food and beverage service, including:

- Ensuring that all alcohol is stored, handled, and served in compliance with sanitation and safety regulations.
- Serving alcohol only alongside food to encourage responsible consumption.
- Training all staff in health and safety practices, including proper handling of beverages and prevention of cross-contamination.

#### Mitigation Strategies for Responsible Service

To minimize potential impacts from alcohol service, we have adopted the following operational measures:

- **Responsible Beverage Service Training:** All alcohol-serving staff will complete state-certified training (e.g., ServSafe Alcohol or equivalent) to identify intoxication and prevent over-service.
- **Monitoring & Intervention:** Staff will monitor guests, limit service as necessary, and refuse service when required to prevent overconsumption.
- **Noise & Property Management:** Music and patron activity will be regulated to avoid disturbance to neighboring businesses and residences.

- Managerial Oversight: A trained manager will be on-site at all times during alcohol service to enforce policies and respond promptly to any issues.
- Safe Transportation Encouragement: Guests will be encouraged to use ride-share services, taxis, or designated drivers if they are unfit to drive.

By aligning our operations with the City's General Plan Safety Element and adhering strictly to Health Department regulations, Corner Grill and Bakery will ensure that alcohol service is conducted responsibly and without adverse impacts to the community. Through staff training, proactive monitoring, and community-conscious policies, we will maintain a safe, welcoming environment that continues to enhance the quality of life in the surrounding area.

On behalf of Corner Grill and Bakery, we would like to sincerely thank the Committee for its time, attention, and careful consideration of our application for a conditional use permit. We greatly value the opportunity to present our plans and demonstrate our ongoing commitment to responsible operations, community safety, and alignment with the City's goals.

We are confident that the addition of alcohol service will further enhance our contribution to the community, and we look forward to the possibility of continuing to serve our guests in a safe, welcoming, and responsible manner.

Thank you again for your thoughtful review and for the important work you do on behalf of our City and its residents.

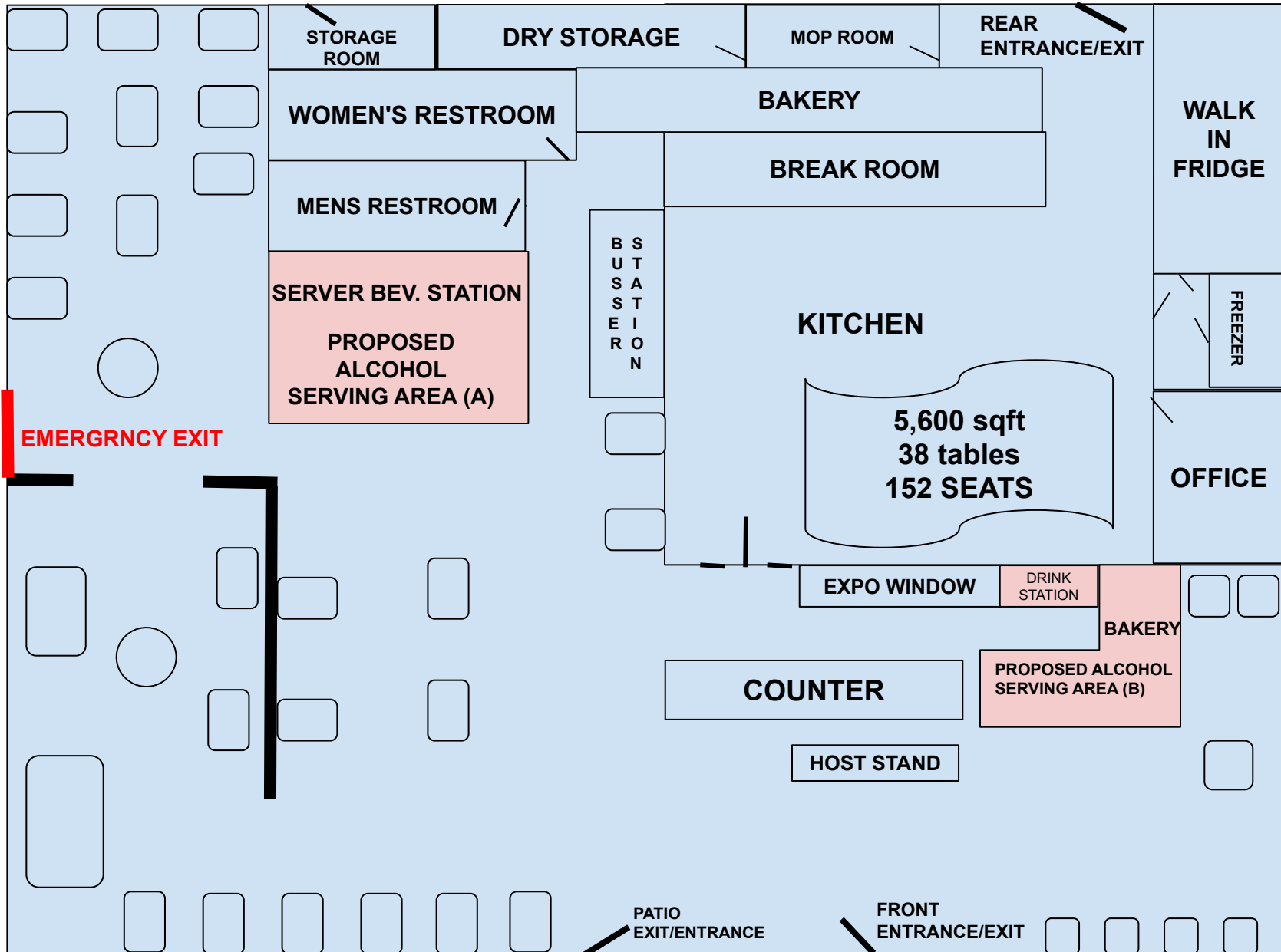
Thank you,

The Corner Grill & Bakery

## PARKING LOT

10 Frwy

San Jose st.



Indian Hill Blvd



# Claremont Planning Commission

## Agenda Report

**File #:** 5703

**Item No:** 3.

**TO:** PLANNING COMMISSION

**FROM:** BRAD JOHNSON, COMMUNITY DEVELOPMENT DIRECTOR

**DATE:** SEPTEMBER 16, 2025

**SUBJECT:**

**REQUEST FOR A CONDITIONAL USE PERMIT AMENDMENT (FILE #99-C09AMD) TO AMEND THE APPROVED FLOOR PLAN AND ADD ENTERTAINMENT USES AT AN EXISTING ABC LICENSED BONA-FIDE EATING ESTABLISHMENT IN AN EXISTING RESTAURANT SPACE, WALTER'S RESTAURANT, LOCATED AT 310 YALE AVENUE. APPLICANT - NANGYALAI GHAFARSHAD**

**SUMMARY**

Nangyalai ("Nangy") Ghafarshad, the applicant, has applied to amend an existing Conditional Use Permit (CUP) to allow for a modified floor plan (bar expansion) and entertainment uses in conjunction with an existing bona-fide eating establishment. The existing CUP, approved in 1999, allowed for the sale and service of a full line of alcoholic beverages, including beer, wine, and distilled spirits, within the restaurant and outdoor seating area.

Walter's Restaurant is a locally owned continental fusion restaurant with long-standing roots in Claremont Village. It has operated out of the existing building at 310 Yale Avenue since 1973. The restaurant has significantly expanded over time to encompass the adjoining historic bungalow-style structures, creating a courtyard dining space and adding features such as a wine cellar, bakery, and outdoor seating area.

Staff believes that all the required CUP findings can be met by the project and that the existing restaurant will continue to contribute to the dynamic mix of uses in the Claremont Village.

**RECOMMENDATION**

Staff recommends the Planning Commission:

- A. Adopt a RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA, APPROVING A REQUEST FOR A CONDITIONAL USE PERMIT AMENDMENT FILE #99-C09AMD TO AMEND THE FLOOR PLAN AND ADD ENTERTAINMENT USES AT AN EXISTING ABC LICENSED BONA-FIDE EATING ESTABLISHMENT IN AN EXISTING

RESTAURANT SPACE, WALTER'S RESTAURANT, LOCATED AT 310 YALE AVENUE.  
APPLICANT - NANGYALAI GHAFARSHAD; and

- B. Find this item is exempt from environmental review under the California Environmental Quality Act (CEQA).

## **ALTERNATIVES TO RECOMMENDATION**

In addition to staff's recommendation, there are the following alternatives:

- A. Continue the item for additional information;
- B. Approve the proposal with revisions or revised Conditions of Approval; or
- C. Express an intent to deny CUP #99-C09AMD in its entirety, specifically identifying the findings of Sections 16.060.030.B and 16.303.040 of the CMC that cannot be met and continue the item to October 7, 2025 for adoption of a denial resolution.

## **FINANCIAL REVIEW**

Costs associated with the review of this application have been borne by the applicant.

## **ANALYSIS**

### **Background**

The project site is a rectangular property of approximately 27,000-square feet located at the northeast corner of North Yale Avenue and West Bonita Avenue. The subject site is located in the Claremont Village (CV) zoning district, which is intended to encourage a complementary mix of small-scale retail stores, commercial services, restaurants, offices, and civic uses within a small-town, pedestrian-oriented district. The property has a corresponding General Plan designation of Claremont Village. Located in the heart of the Village, uses surrounding the subject property include Norema Café and 4 C's Finecraft Jeweler to the west, residential use and parking to the north, Bert & Rocky's to the south, and residential uses to the east.

The subject property has a long history of restaurant use. Walter's Coffee Shop was established in 1957 by Walter Boldig. The original restaurant served just 35 persons and shared the building with Hendricks Pharmacy. The mid-century modern building was designed by renowned local architect Foster Rhodes Jackson. In 1973, the business was purchased by Nangy and Fahima Ghafarshad. In the 52 years of ownership by the Ghafarshads, the restaurant has evolved into *Walter's Restaurant*, a full-service dining establishment offering continental fusion cuisine with Afghan influences. This expansion included encompassing four of six historic bungalow structures into the fabric of the restaurant. These bungalows were associated with addresses 314, 316, 322, and 324 Yale Avenue and are listed on the Register of Structures of Historic or Architectural Merit in Claremont (The Claremont Register). The restaurant has historically offered breakfast, brunch, lunch, dinner, late-night dining, and desserts.

Following a major fire in 1987, the restaurant was rebuilt and expanded to include a lounge, courtyard dining areas, and amenities such as a wine cellar, bakery, and outdoor seating. Most recently, a roof fire in August 2024 resulted in the current temporary business closure. The owners are currently working with the City to complete required inspections and repairs to enable reopening.

The Claremont Municipal Code (CMC) permits the on-site sale of alcoholic beverages in conjunction with a bona-fide public eating place, as defined in the State Business and Professions Code Section 23038 and with the approval of a CUP, pursuant to Chapter 16.303 in the Claremont Municipal Code. Such eating places should always make meals available to patrons when serving alcoholic beverages. The term “meals” refers to the usual assortment of food commonly ordered at various hours of the day; the service of such food and victuals only as sandwiches or salads shall not be deemed in compliance with this requirement.

Walter’s Restaurant currently operates under a CUP from the City and holds a Type 47 license from the California Department of Alcoholic Beverage Control (ABC), authorizing the sale of beer, wine, and distilled spirits for on-site consumption, “Eating Establishment”. In conjunction with rebuilding efforts following the 2024 fire, the owners propose to expand the bar area. This request requires an amendment to the existing CUP, providing an opportunity to reassess the restaurant’s alcohol service operations since its last CUP approval in 1999.

The project site has a history of CUP approvals related to alcohol service:

- 1975 (CUP #1166): Approved on-site sale of beer and wine.
- 1978 (CUP #78-C010): Approved outdoor seating in conjunction with beer and wine service.
- 1999 (CUP #99-C09): Approved the sale and service of a full line of alcoholic beverages (Type 47 license) for on-site consumption in conjunction with a bona-fide eating establishment. The associated resolution is included as Attachment E.

Prior to resuming operations, approvals are required from the City of Claremont, Department of Alcoholic Beverage Control (ABC), and the Los Angeles County Department of Health. The approvals required include modifying the existing floor plan to enlarge the main bar area, which currently occupies the footprint of the original coffee shop counter, into the center of the bistro room of the restaurant.

### **Project Description**

The existing restaurant offers a diverse menu and accommodates a wide range of events in addition to the traditional restaurant traffic, including wedding brunches, receptions, bar/bat mitzvahs, birthday celebrations, and business seminars. Walter’s Restaurant current food and drink menu is provided as Attachment D.

The bullet points below summarize Walter’s Restaurant proposal for 310 Yale Avenue:

- The continued sale and service of a full line of alcoholic beverages for on-site consumption in conjunction with a bona-fide restaurant and bar expansion having a full-service kitchen at all times alcohol is being served.
- Hours of operation:
  - Monday through Wednesday: 9:00 AM - 10:00 PM
  - Thursday through Sunday: 9:00 AM - 12:00 AM
- Event Types Requested:
  - Live Bands and Performers
  - DJs & Dancing
  - Comedy Nights

- New Years Eve Party
- College Nights
- Easter Champagne Brunch Buffet
- Televised Sporting Events
- Watch Parties
- Private Parties including birthdays and wedding receptions
- Number of Employees:
  - Weekdays: 12 employees
  - Weekends, Holidays, Large Events: 20 Employees

## **Floor Plan Description**

As part of this proposal the bar area of the restaurant is proposed to be expanded in tandem with the fire restoration work being done on the property. The bar expansion includes the addition of approximately nine additional seats around the bar area, doubling the size of the existing bar. The bar will now encompass a large portion of what was the bistro area at the entrance of the restaurant. Additionally, the entry way to the restaurant is proposed to be relocated to the historic entrance closer to West Bonita Avenue to the south as indicated on the floor plans provided in Attachment B.

## **Entertainment**

In May of 2006, the Staff denied an Entertainment Permit (File #06-MP11) for Walter's Restaurant based on the nature of the entertainment, which was similar to a dance club accompanied by loud music (i.e., the bass line). In addition, the hours of operation were proposed to conclude at 1:00 AM, which was determined to be incompatible with the adjoining neighbors (single-family residential uses) directly to the east of the restaurant. This document has been provided as Attachment F.

Then, in 2008, the applicant requested approval for up to 25 special events per year, such as receptions and private parties. The events were not anticipated to adversely affect adjacent properties, parking, or traffic, and hours of operation were extended by one hour to 10:00 PM Sunday-Thursday and 11:00 PM Friday-Saturday. The owner agreed to limit entertainment noise to 75 decibels at the property line and notify surrounding properties, the City, and the Police Chief at least 48 hours before the start of each event. The Police Department expressed no opposition, provided all conditions were met, and the City retained authority to revoke the permit if necessary. This Entertainment Permit was valid until January 13, 2010 after which annual renewal would be required. To Staff's knowledge no subsequent renewal submittals following the expiration of this permit were submitted. The City Council Resolution has been provided as Attachment G.

The applicant is currently requesting to host special events and to extend the hours of the restaurant to 10:00 PM Monday-Wednesday and 12:00 AM Thursday-Sunday. The scheduled event would include occasions such as wedding brunches, receptions, bar/bat mitzvahs, birthday celebrations, and business seminars. In this application, the applicant did not specify which areas of the restaurant would be used for events but historically the events have been held in the patio dining area, the cottage dining rooms, and the bistro and bar area.

## **Parking**

The subject property is allocated a parking credit of forty-three spaces. In 1978, Walter's Restaurant purchased six parking spaces. Then, in 1984, it purchased an additional twenty-nine "in-lieu" parking spaces, and the then property owner, Herbert Hafif, purchased two spaces that same year. In 1996,

the former Claremont Redevelopment Agency allocated four parking credits to Walter's Restaurant and agreed to pay for two additional in-lieu parking credits.

Pursuant to CMC Section 16.060.030.A, the parking requirement for restaurants in the Claremont Village Overlay (CVO) District is one parking space for each 150 square feet of net indoor dining area. With a total dining area of approximately 6,223 square feet, which includes the formal dining area, bar, and courtyard, there is a parking requirement of forty-two spaces. Additionally, the parking requirement for outdoor seating areas in the Claremont Village (CV) District is one parking space for each 200 square feet of net outdoor dining area. With a semi-outdoor dining area of approximately 956 square feet, there is a parking requirement of five spaces. In total, there are forty-six parking spaces required for the site. CMC 16.060.030.C also allows for the reduction of parking requirements for any commercial use up to 100 percent for its operations after 5:30 PM with the approval of the Community Development Director.

With that, AB 2097, a state law that went into effect on January 1, 2023, prohibits jurisdictions from enforcing minimum parking requirements for projects located within a ½-mile of a major transit stop, such as the Claremont Metrolink station. In either case, Walter's Restaurant customers and employees must rely on public parking resources to maintain available parking for Walter's Restaurant customers and other patrons of Village businesses.

### **BASIS FOR RECOMMENDATION**

The approval of a CUP requires that the Planning Commission make certain findings as set forth in Section 16.303.040 of the CMC. Staff has determined that all the findings can be made to allow the continued on-site sale of alcohol for Walter's Restaurant as identified in the draft resolution (Attachment A). As a long-standing business in the Claremont Village community, Staff believes that Walter's Restaurant will continue to be a welcoming addition to the vibrant mix of uses found in the Village. The location provides a family-friendly environment for patrons and the request for full beverage service at the expanded bar area and throughout the restaurant will not result in any detrimental changes to the existing premises or location. The operation of a restaurant in the Claremont Village is consistent with the General plan and applicable zoning. The Claremont Police Department has also confirmed that there have been no issues with the existing site. Nonetheless, Staff has reservations regarding the requested hours of operation by the applicant as they are similar to those hours stated as a reason for denial of the Entertainment Permit in 2006; as they were deemed incompatible with the surrounding residential uses. Staff's position on this matter has not changed and encourages the Commission to consider this matter further. Notwithstanding, the project's conditions of approval listed in the resolution give the City of Claremont the authority to revoke the subject CUP if it is discovered that the operators of the existing use are violating state regulations or any condition(s) of approval. Moreover, the proposed use is subject to the operating conditions imposed by the California Department of Alcoholic Beverage Control (ABC), which regulates and monitors the manner in which alcoholic beverages are sold.

### **CEQA REVIEW**

The Community Development Director has determined that the proposed project is categorically exempt from the provisions of the California Environmental Quality Act pursuant to CEQA Guidelines Section 15301 (Class 1) for existing facilities, in that the project entails the continuation and minor expansion of a previously existing use within a private structure involving a negligible expansion of use beyond that which currently exists. Therefore, no further environmental review is necessary.

## **PUBLIC NOTICE PROCESS**

The agenda and staff report for this item have been posted on the City website and distributed to interested parties. If you desire a copy, please contact Nhi Atienza [natienza@claremontca.gov](mailto:natienza@claremontca.gov).

On September 4, 2025, the property was posted and written notices were mailed to property owners within 300 feet of the boundaries of the site. Notice of the Planning Commission hearing was also published in the September 5, 2025 edition of the Claremont Courier. Copies of this staff report have been sent to the applicant and other interested parties. Additionally, copies of the submitted plans are being held at the Public Counter at City Hall for review.

Submitted by:

Brad Johnson  
Community Development Director

Prepared by:

Jordan Goose  
Assistant Planner

### **Attachments:**

- A - Draft Resolution
- B - Proposed Plan Set
- C - Justification Statement
- D - Walter's Restaurant Food and Beverage Menu
- E - Resolution No. 99-17
- F - File #06-MP11
- G - Resolution No. 09-07

**RESOLUTION NO. 2025-**

**A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT, CALIFORNIA, APPROVING A REQUEST FOR A CONDITIONAL USE PERMIT AMENDMENT FILE #99-C09AMD TO AMEND THE FLOOR PLAN AND ADD ENTERTAINMENT USES AT AN EXISTING ABC LICENSED BONA-FIDE EATING ESTABLISHMENT IN AN EXISTING RESTAURANT SPACE, WALTER'S RESTAURANT, LOCATED AT 310 YALE AVENUE. APPLICANT – NANGYALAI GHAFARSHAD**

**WHEREAS**, on June 25, 2025, the applicant submitted an application for an amendment to the existing Conditional Use Permit (File #99-C09) to amend the floor plan and add entertainment uses at an existing ABC licensed bona-fide eating establishment in an existing restaurant space, Walter's Restaurant, located at 310 Yale Avenue; and

**WHEREAS**, the existing restaurant is within the Claremont Village (CV) zoning district, where on-site full alcohol consumption and outdoor seating areas of this nature are allowed with the approval of a Conditional Use Permit (CUP); and

**WHEREAS**, notice of a public hearing was duly given and the above-mentioned site was posted on September 4, 2025; and

**WHEREAS**, notice of the public hearing was published in the edition of the Claremont Courier on September 5, 2025; and

**WHEREAS**, the Planning Commission held a public hearing on September 16, 2025, at which time all persons wishing to testify in connection with said proposal were heard and said proposal was fully studied.

**NOW, THEREFORE, THE CLAREMONT PLANNING COMMISSION DOES HEREBY RESOLVE:**

**SECTION 1.** The Planning Commission has determined that the proposed project is categorically exempt from the provisions of the California Environmental Quality Act pursuant to CEQA Guidelines Section 15301 (Class 1) for existing facilities, in that the project entails the continuation and minor expansion of a previously existing use within a private structure involving a negligible expansion of use beyond that which currently exists. Therefore, no further environmental review is necessary.

**SECTION 2.** The Planning Commission makes the following findings in regard to the Conditional Use Permit for the above-described project:

- A. The existing restaurant is adequate in size and shape to accommodate the bar expansion and continued operation of the existing restaurant. The subject property is allocated a parking credit of forty-three spaces through the purchase or parking credits and in-lieu fees throughout the years. Though the total required parking spaces amount to forty-six parking spaces, AB 2097, a state law that went into effect on January 1, 2023, prohibits jurisdictions from enforcing minimum parking requirements for projects located within a ½-mile of a major transit stop, such as the Claremont Metrolink station. In either case, Walter's Restaurant

customers and employees must rely on public parking resources to maintain available parking for Walter's Restaurant customers and other patrons of Village businesses.

- B. The site for the proposed use relates to streets and highways properly in that the adjacent streets will be able to accommodate the amount of traffic generated by the existing restaurant use. The proposed bar expansion and event hosting represents a relatively minor expansion of an existing use and will not detrimentally impact the amount of traffic generated in and around the Village.
- C. The proposed use will not impair the integrity and character of the zoning in which it is located or otherwise have an adverse effect on adjacent property or the permitted use thereof, in that the on-site sale of a full line of alcoholic beverages and the operation of a full-service restaurant with a bar is appropriate, as long as such sales occur in conjunction with the food menu and food service hours as required by the Claremont Municipal Code. Proposed accessory entertainment uses will be regulated per the conditions described in the resolution below. There are other restaurant uses in the Village, many of which serve an array of alcoholic beverages in conjunction with a bar area and minor entertainment uses, and have done so without incident. The Claremont Police Department has reported no alcohol-related incidents at the property within the last several years. Additionally, the restaurant will serve meals at all times during which full alcoholic beverages are served for consumption at the subject site.
- D. The proposed bar expansion and continued dining and alcohol sales (full line of alcoholic beverages) are consistent with the 'Claremont Village' land use designation placed on the site by the General Plan. The proposed use is consistent with Goal 2-3 of the General Plan, which encourages the accommodation of a range of land uses that meet the needs of the City. In addition, the use is consistent with Policy 3-1.4 of the General Plan, which encourages the City to pursue businesses that add to the City's economic base, particularly those that generate sales tax and property tax increment revenue. The restaurant hosts a number of jobs in the local community, and its ability to provide a unique dining experience in the Claremont Village adds to the diverse mix of commercial uses that currently exist within the Claremont Village (CV) zoning district and helps the City to maintain competitiveness in potentially recruiting additional business to the Claremont Village area.
- E. The proposed use will not endanger or otherwise constitute a menace to the public health, safety, or welfare in that the sale of alcohol is provided as an ancillary use to the primary use as a restaurant establishment, as opposed to a stand-alone bar where the sale of alcohol for on-site consumption may raise compatibility and enforcement concerns.

Once again, the Claremont Police Department has confirmed that the property has not had any recent alcohol-related problems or calls for service. The conditions of approval included as part of this resolution also aim to reduce the

impact and intensity of the requested entertainment events by setting noise limitations and requiring proper notice and event description information to be distributed to the public and the City in a timely manner prior to each and every event. Additionally, conditions of approval give the City of Claremont the authority to revoke the subject Conditional Use Permit if it is discovered that the operators of the proposed use are violating state regulations or any condition(s) of this approval. Moreover, the proposed use is subject to the operating conditions imposed by the California Department of Alcoholic Beverage Control (ABC), which regulates and monitors the manner in which alcoholic beverages are sold.

**SECTION 3.** The Planning Commission hereby approves Conditional Use Permit (File #99-C09AMD) based on the findings of Section 16.303.040 Claremont Municipal Code outlined in Section B above, and subject to the following conditions:

- A. This approval is for a Conditional Use Permit Amendment (File #99-C09AMD) to amend the floor plan and add entertainment uses at an existing ABC licensed bona-fide eating establishment in an existing restaurant space, Walter's Restaurant, located at 310 Yale Avenue. The project area shall be consistent as to the conditions described in the staff report and depicted on the approved floor plan.
- B. The approval shall be valid for two (2) years from the date of the Planning Commission action. If an Alcoholic Beverage Control (ABC) license is not secured within that time frame or an extension is not granted, then this approval shall automatically expire without further action by the City.
- C. The business hours for alcohol sales shall be limited to:
  - Monday through Wednesday: 9:00 AM - 10:00 PM
  - Thursday through Sunday: 9:00 AM - 12:00 AM
- D. Prior to the issuance of a building permit, the applicant shall comply with the following:
  - Pay any and all outstanding review fees related to the Conditional Use Permit (File #99-C09AMD).
  - Work with City staff to resolve any and all unpermitted work on-site related to the stucco wall added to the east side of the open-air central dining area, parkway landscaping, and any other relevant items. All necessary permits or improvements shall be obtained or resolved within six months of the approval of this CUP.
- E. Prior to commencing the service of a full line of alcoholic beverages on the premises, the applicant shall obtain the appropriate license from the Department of Alcoholic Beverage Control (ABC), comply with the licensing requirements, and provide evidence of said license to the Planning Division. In the event that there

is a conflict between the conditions imposed by the City as part of this CUP approval and those imposed by ABC, the more restrictive provisions shall apply.

- F. At all times that alcohol is served, the applicant and subsequent successors in interest shall offer full menu service in compliance with the State Business and Professions Code for a bona-fide public eating establishment. Failure to do so will be grounds for revocation of this CUP.

All persons selling beer, wine, and distilled spirits shall be 18 years of age or older, and shall be supervised by another person over 21 years of age and duly permitted to sell alcoholic beverages pursuant to ABC regulations. A supervisor shall be present in the same area as point of sale for alcoholic beverages.

- G. Three or more verified sales of beer, wine, or distilled spirits to minors within a one-year time interval, measured from the time of the first such violation, as verified by the Claremont Police Department and/or the California Department Alcoholic Beverage Control, shall be grounds for initiation of proceedings for the revocation of this CUP.

- H. Prior to the commencement of any entertainment events, the applicant shall submit for review and approval by the City the following information and materials:

- A detailed description of all proposed event types, including respective floor plans demonstrating seating arrangements, food service areas, and alcohol service areas for each event type.
- A written notice procedure for informing surrounding property owners and tenants of upcoming events, including timelines and notice methods.
- An annual projection of the anticipated number of events, the type of each event, and the expected attendance for each event for the calendar year.
- Noise control measures to ensure compliance with the City's Noise Ordinance, including the placement of amplified sound equipment, maximum decibel levels, and methods to minimize off-site noise impacts. Specifically, the amplified music shall not exceed a noise level of 75 decibels as measured from the property line and the speakers shall be directed away from the residential uses to the east and placed at heights no taller than the six-foot high wall when located along the east side of the subject property. The speaker placement and specification shall be shown on a plan subject to staff approval. In addition, staff may monitor noise levels at any time to determine reasonable compliance.

- I. The permitted entertainment events shall remain consistent with the operation of the premises as a bona-fide restaurant with a Type 47 alcohol license. At no time shall the use of any space on the property be operated as a stand-alone bar, nightclub, dance club, or similar use, including after regular dining hours. All entertainment and special events shall be accessory to the restaurant use, with full food service provided at all times in accordance with the requirements of a bona-fide eating establishment. Private events may be permitted provided they

are well-documented, pre-arranged, and maintain continuous food service consistent with restaurant standards.

- J. The applicant and successors shall operate the subject premises in a safe and sanitary manner at all times, including compliance with curfew and daytime loitering regulations pursuant to the provision of Section 9.80 of the Claremont Municipal Code (CMC). Continued or repeated violations of any municipal, Health Code, or other violations, as determined by the City of Claremont, Los Angeles County Health Services Department, Department of Alcoholic Beverage Control (ABC), or Los Angeles County Fire Department, may be grounds for the initiation of proceedings for the revocation of this CUP.
- K. The maximum number of patrons and staff allowed in the establishment shall not exceed the maximum occupancy for the site as set by the Building Official.
- L. No signs advertising the sale of beer, wine, distilled spirits, or other products shall be installed on the exterior of the premises or within the interior of the premises directed and intended to be visible toward the exterior of the premises in accordance with the provisions of the Claremont Municipal Code.
- M. No signage is approved in association with this Conditional Use Permit. Any proposed signage must be reviewed by the City separately.
- N. If the use for which this CUP was granted (full line of alcoholic beverage service for on-site consumption and outdoor dining) is discontinued for a period of 12 months or more, such use shall not be re-established, and the matter shall be referred to the Planning Commission to initiate the proceedings for the revocation of this Conditional Use Permit.
- O. All employees of the business are required to park their vehicles in all-day parking spaces on the outskirts of the Village.
- P. Noncompliance with any condition of approval shall constitute a violation of the City's Municipal Code. Violations may be enforced in accordance with the provisions of the Claremont Municipal Code and/or the administrative fines program of Chapter 1.14.
- Q. The applicant/owner, by utilizing the benefits of this approval, shall thereby agree to defend at its sole expense any action against the City, its agents, officers, and employees because of the issues of such approval. In addition, the applicant/owner shall reimburse the City et al for any court costs and attorney fees that the City et al may be required to pay as a result of such action. The City may, at its sole discretion, participate at its own expense in the defense of any such action, but such participation shall not relieve the applicant/owner of its obligation hereunder.
- R. Failure to comply with any of the conditions set forth above or as subsequently amended in writing by the City may result in failure to obtain a building final and/or

a Certificate of Occupancy until full compliance is reached. The City's requirement for full compliance may require minor corrections and/or complete demolition of a non-compliant improvement, regardless of costs incurred, where the project does not comply with design requirements and approvals that the applicant agreed to when permits were pulled to construct the project.

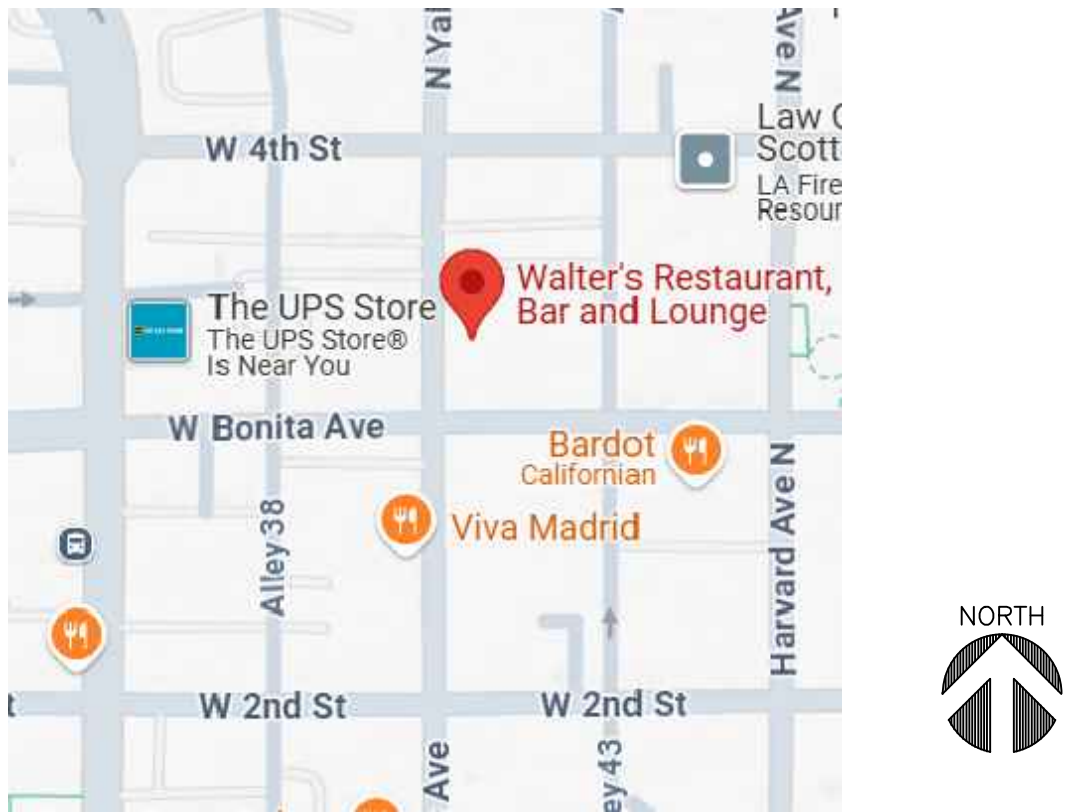
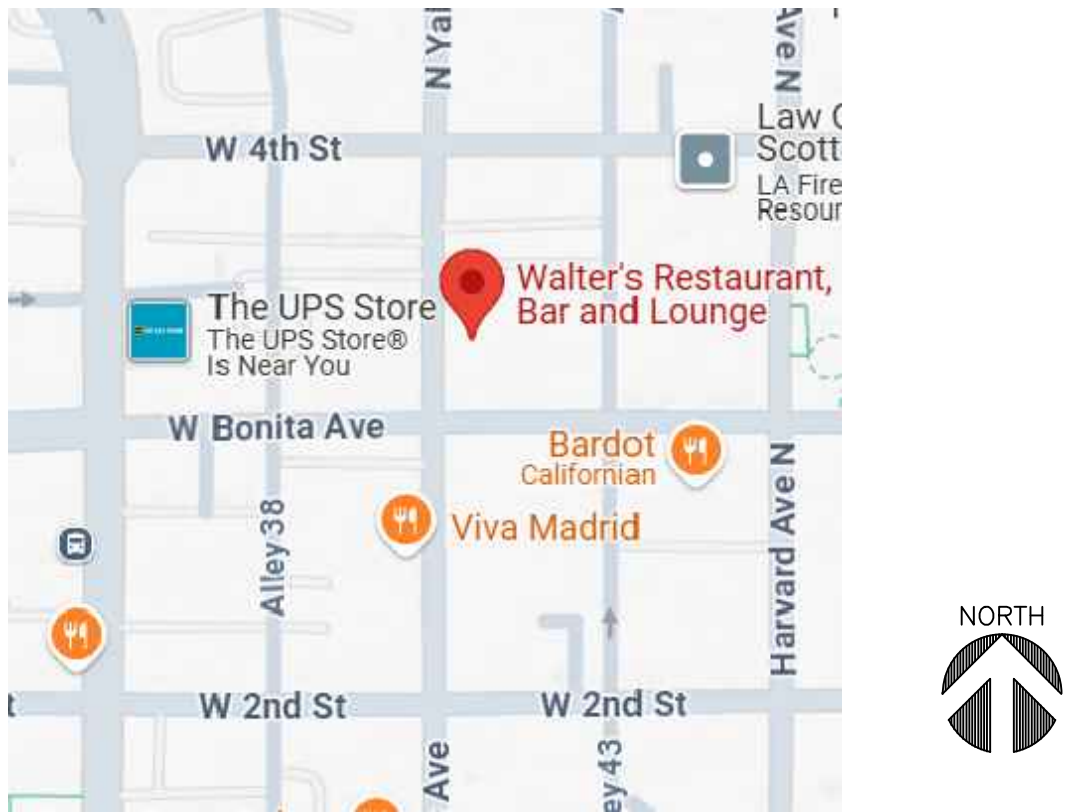
**SECTION 4.** The Planning Commission Chair shall sign this Resolution and the Commission Secretary shall attest and certify to the passage and adoption thereof.

**PASSED, APPROVED, AND ADOPTED** this 16<sup>th</sup> day of September, 2025.

\_\_\_\_\_  
Planning Commission Chair

ATTEST:

\_\_\_\_\_  
Planning Commission Secretary

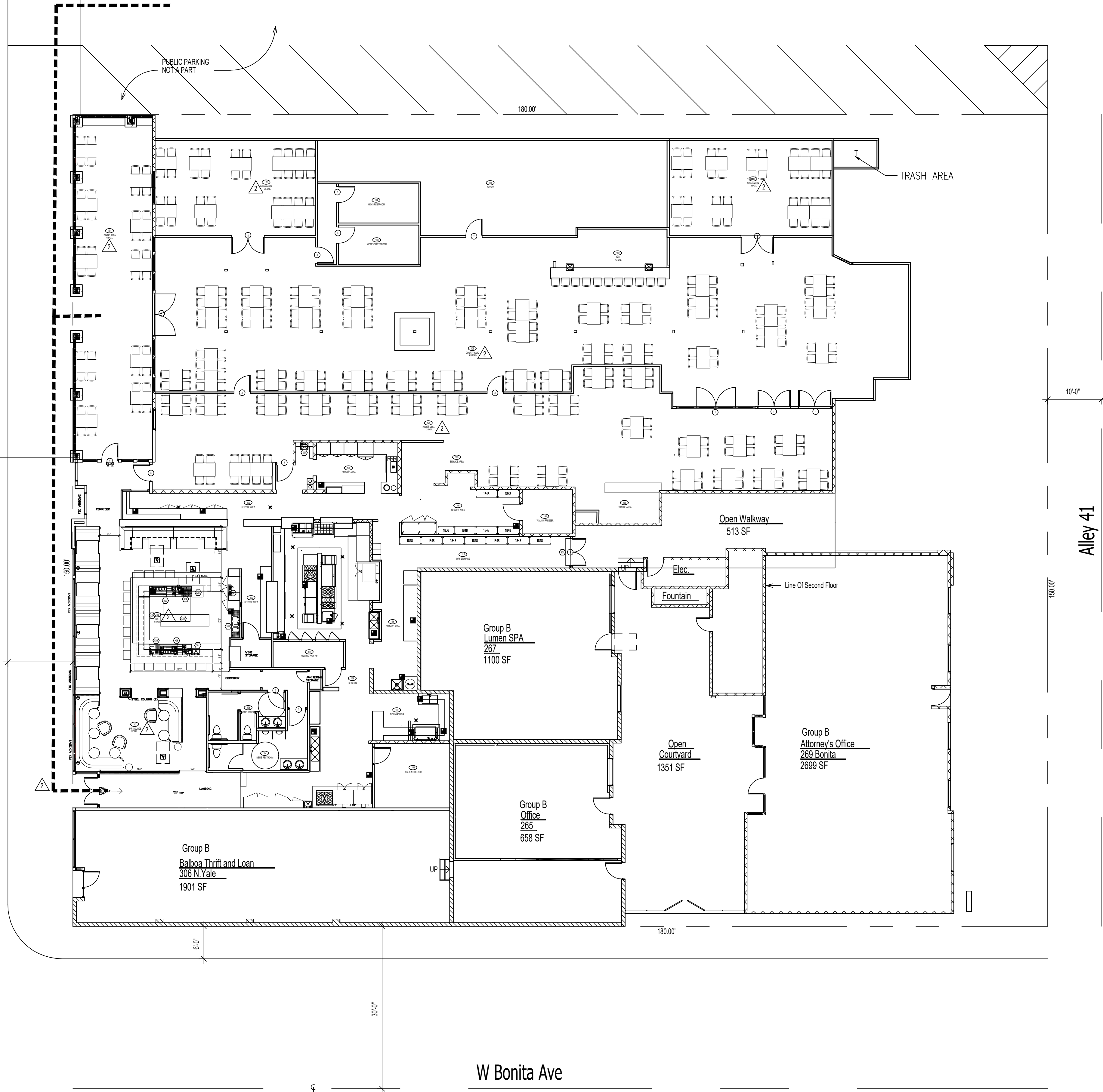
<div>GENERAL NOTES</div> <div><div><div>1. CONTRACTOR TO FURNISH AND MAINTAIN TEMPORARY SANITARY FACILITIES AS REQUIRED DURING CONSTRUCTION.</div><div>2. ALL REQUIRED WORK AND ALL REPAIR OF DAMAGES ON AND OFF PUBLIC PROPERTY (SIDEWALK, CURB, STREET, ETC.) OCCURRING AS RESULT OF CONSTRUCTION PROCEDURE, ETC., SHALL BE DONE ACCORDING TO GOVERNING REGULATIONS, SPECIFICATIONS, ETC., MATCH AND PATCH THIS WORK TO BE CONSISTENT WITH SAID ADJOINING CONDITIONS AT NO EXTRA COST.</div><div>3. PROVIDE AND COORDINATE SITE PLUMBING, DRAINAGE, ELECTRICAL, TELEPHONE, ETC., WORK TO PROVIDE COMPLETE OPERATING SYSTEMS. ALL NECESSARY WORK INVOLVING EXISTING CURBS, STREETS, SIDEWALKS, ETC., TRENCHING, BACK FILLING, REPAIRING, ETC., INSIDE AND OUTSIDE OF PROPERTY LINES SHALL BE PROVIDED.</div><div>4. FOR UTILITIES, SEE PLUMBING AND ELECTRICAL DRAWINGS FOR BUILDING WORK. SEE CIVIL AND ELECTRICAL DRAWINGS FOR SITEWORK.</div><div>5. ALL ROOF DRAINS DISCHARGING RAIN WATER WITHIN 25 FEET OF PROPERTY LINES AT STREETS, SHALL BE CONDUCTED TO DRAINAGE WITHOUT SHEET FLOW OVER SIDEWALKS. SEE BUILDING, PLUMBING AND CIVIL DRAWINGS.</div><div>6. PROVIDE PEDESTRIAN PROTECTION BARRICADES AND / OR CANOPIES AS REQUIRED BY THE LOCAL AUTHORITIES, OR AS NECESSARY FOR PEDESTRIANS SAFETY.</div><div>7. ALL WORK MATERIALS, METHODS, ETC., SHALL CONFORM TO ALL GOVERNING CODES, REGULATIONS AND AGENCIES.</div><div>8. GOVERNING CODES AND FIRE DEPARTMENT FIELD INSPECTOR SHALL DICTATE SIZE, TYPE, QUANTITY AND LOCATIONS OF REQUIRED PORTABLE FIRE EXTINGUISHERS. (NIC)</div><div>9. GLASS AND GLAZING TO COMPLY WITH 16 CFR PART 2101 OF CONSUMER PRODUCT SAFETY COMMISSION.</div><div>10. CONTRACTOR SHALL VISIT THE JOBSITE AND VERIFY ALL DIMENSIONS AND CONDITIONS THEREON BEFORE COMMENCING WORK. REPORT ANY DISCREPANCIES AND / OR POTENTIAL PROBLEMS TO THE ARCHITECT IN WRITING.</div><div>11. DURING CONSTRUCTION, CONTRACTOR SHALL PROVIDE AND MAINTAIN FIRE EXTINGUISHERS AS REQUIRED BY THE FIRE DEPARTMENT FIELD INSPECTOR.</div><div>12. CONTRACTOR SHALL PROVIDE ALL CEILING OR WALL ACCESS PANELS (OR ACCESS DOORS) AS REQUIRED BY THE AIR CONDITIONING, PLUMBING AND ELECTRICAL SYSTEMS.</div><div>13. ALL DIMENSIONS SHOWN ARE TO CENTER LINE OF COLUMNS AND BEAMS, FACE OF STUDS UNLESS OTHERWISE NOTED.</div><div>14. ALL OCCUPIABLE AREAS OF THE BUILDING SHALL BE MECHANICALLY VENTILATED. THE VERY MINIMUM AIR CHANGE PER HOUR SHALL NOT BE LESS THAN TWO PER HOUR. SEE MECHANICAL.</div><div>15. ALL TOILET ROOMS SHALL BE VENTILATED WITH 5 MINUTE AIR CHANGE BY MECHANICAL MEANS. SEE MECHANICAL DRAWINGS.</div><div>16. SIGN CONTRACTOR TO OBTAIN SEPARATE PERMITS FROM BUILDING DEPARTMENT FOR INSTALLATION OF ALL SIGNS AS REQUIRED BY LOCAL CODE.</div><div>17. THESE DOCUMENTS WILL INDICATE THE GENERAL SCOPE OF THE PROJECT IN TERMS OF ARCHITECTURAL DESIGN CONCEPT, THE DIMENSIONS, MAJOR ARCHITECTURAL ELEMENTS AND THE TYPE OF STRUCTURAL, MECHANICAL AND ELECTRICAL SYSTEMS, AS SCOPE DOCUMENTS, THE DRAWINGS DO NOT NECESSARILY INDICATE OR DESCRIBE ALL WORK REQUIRED FOR FULL PERFORMANCE AND COMPLETION OF THE PROJECT. ON THE BASIS OF THE GENERAL SCOPE DESCRIBED, ANY WORK OR MATERIALS NOT DIRECTLY NOTED IN THE CONTRACT DOCUMENTS, BUT NECESSARY FOR THE INTENT THEREOF, ARE IMPLIED AND ARE TO BE PROVIDED FOR AS IF SPECIFICALLY DESCRIBED.</div></div></div> <td data-cs="2" data-kind="parent"><div>VICINITY MAP</div><div></div></td> <td><div>REVISIONS</div><div><div><div></div><div>07/23/2025</div></div><div><div></div><div>08/15/2025</div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div></div><div><div><div></div><div></div></div><div><div></div><div></div></div></div><div>RDCS INC Space Planning. Interior Design. 626-581-5585 www.rdcsservice.com</div></td>	<div>VICINITY MAP</div> <div></div>	<div>REVISIONS</div> <div><div><div></div><div>07/23/2025</div></div><div><div></div><div>08/15/2025</div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div><div><div></div><div></div></div><div><div></div><div></div></div></div> <div>RDCS INC Space Planning. Interior Design. 626-581-5585 www.rdcsservice.com</div>	
<div>CONTRACTOR NOTES</div> <div><div><div>1. BEFORE SUBMITTING THE BID, THE CONTRACTOR SHALL CAREFULLY EXAMINE THE PLANS PERTAINING TO THIS WORK. CONTRACTOR SHALL VISIT THE SITE AND FULLY INFORM HIMSELF AS TO ALL CONDITIONS AND LIMITATIONS APPLYING TO THIS WORK HE SHALL ESTIMATE AND INCLUDE IN HIS BID A SUM SUFFICIENT TO COVER THE COST OF ALL LABOR AND MATERIALS TO ACCOMPLISH THE INTENT OF THESE PLANS, AND NO SUBSEQUENT ALLOWANCE WILL BE MADE TO THIS CONTRACTOR BECAUSE OF HIS NEGLIGENCE IN COMPLYING WITH THESE REQUIREMENTS.</div><div>2. THE CONTRACTOR SHALL OBTAIN PERMITS AS REQUIRED BY THE GOVERNING AUTHORITIES FOR CONSTRUCTION.</div><div>3. ELECTRICAL, MECHANICAL AND PLUMBING SYSTEMS SHALL BE DONE BY THE CONTRACTOR. THE CONTRACTOR SHALL PREPARE AND SUBMIT PLANS, AND OBTAIN PERMITS AS REQUIRED BY THE GOVERNING AUTHORITIES FOR PLAN CHECK AND CONSTRUCTION.</div><div>4. THE CONTRACTOR SHALL PROCURE IN THE OWNER'S NAME, AND CHARGES FOR INSTALLATION OF THE WATER AND GAS METERS AND ALL PIPING FROM MAIN TO SAID METERS.</div><div>5. THE CONTRACTOR SHALL SENT PROPER NOTICES, MAKE ALL NECESSARY ARRANGEMENTS AND PERFORM ALL SERVICES REQUIRED IN THE MAINTENANCE OF ALL PUBLIC UTILITIES.</div><div>6. THE CONTRACTOR SHALL REQUIRE SUCH COOPERATION OF THE VARIOUS TRADES AS WILL BE NECESSARY TO COMPLETE EACH AND EVERY PART OF THE WORK, EVEN THOUGH NOT SPECIFICALLY INDICATED, NOTED OR DETAILED ON THE DRAWINGS OR SPECIFICATIONS.</div><div>7. DIMENSIONS AND CONDITIONS AT THE JOBSITE SHALL BE VERIFIED BY THE CONTRACTORS. DISCREPANCIES IN THE DRAWINGS OR BETWEEN THE DRAWINGS AND ACTUAL FIELD CONDITIONS OR CODE REQUIREMENTS SHALL BE REPORTED TO THE ARCHITECT. CORRECTED DRAWINGS OR INSTRUCTIONS SHALL BE ISSUED BY THE ARCHITECT PRIOR TO THE INSTALLATION OF ANY WORK.</div><div>8. IT IS THE RESPONSIBILITY OF THE CONTRACTOR TO ADHERE TO ALL APPLICABLE REQUIREMENTS OF CAL-OHSA PERTAINING TO CONSTRUCTION SAFETY.</div><div>9. THE CONTRACTOR SHALL PROTECT ALL PUBLIC PAVING, STREETS AND SIDEWALKS, AND SHALL MAKE ALL NECESSARY REPAIRS AT HIS OWN EXPENSE.</div><div>10. THE CONTRACTOR SHALL PROTECT ALL PRIVATE PROPERTY, ROADS AND WALLS, AND SHALL MAINTAIN THEM DURING THE COURSE OF THE WORK, AND SHALL REPAIR ALL DAMAGES TO THE WORK, AND SHALL REPAIR ALL DAMAGES AT HIS OWN EXPENSE.</div><div>11. THE CONTRACTOR SHALL, AND HEREBY DOES, WARRANT ALL WORK PERFORMED BY HIM FOR THE PERIOD OF ONE YEAR FROM THE TIME OF FINAL OCCUPANCY. WORK SHALL INCLUDE ALL MATERIALS, FIXTURES, EQUIPMENT AND LABOR.</div><div>12. DAMAGE (HOLES, OPENINGS, SCRATCHES ETC.) RESULTING FROM DEMOLITION OR CONSTRUCTION ACTIVITIES REQUIRED FOR THIS PROJECT SHALL BE REPAIRED (PATCHED / REPLACED) TO MATCH AND BE UNNOTICABLE FROM THE EXISTING ADJACENT SURFACE.</div><div>13. CONTRACTOR SHALL PROVIDE ENOUGH SHORINGS AND BRACINGS TO SUPPORT ALL CONSTRUCTION LOADS.</div><div>14. SHOP DRAWINGS AND DETAILS SHALL BE APPROVED PRIOR TO INSTALLATION.</div><div>15. CONTRACTOR TO PROVIDE COMPLETE APPROVED WATER PROOFING SYSTEM AND MEMBRANES IN ALL KITCHEN AREA, WATER STATION, BAR AREA, SERVICE AREA, RESTROOM AREA AND ANY OTHER AREA SUBJECT TO ROUTINE MAINTENANCE, WASHING AND CLEANING WORKS. FLOOR SURFACE SHALL BE GRADED TO PROVIDE MIN. SLOPE AS REQUIRED BY CODES TOWARD FLOOR DRAINING.</div></div></div> <td data-cs="2" data-kind="parent"><div>FIRE DEPARTMENT NOTES</div><div><div><div>1. FIRE SUPPRESSION SYSTEM (ANSUL) CONTRACTOR SHALL SUBMIT PLAN, OBTAIN PERMIT PRIOR TO THE COMMENCEMENT OF WORK FROM FIRE DEPARTMENT.</div><div>2. LOCATION &amp; CLASSIFICATION OF FIRE EXTINGUISHERS SHALL BE IN ACCORDANCE WITH C.F.C. STANDARDS AND PLACEMENT IS SUBJECT TO APPROVAL OF FIRE INSPECTOR.</div><div>3. STORAGE, DISPENSING, OR USE OF ANY FLAMMABLE AND COMBUSTIBLE LIQUIDS, FLAMMABLE, AND COMPRESSED GASES, AND OTHER HAZARDOUS MATERIAL SHALL COMPLY WITH CALIFORNIA FIRE CODE REGULATIONS. THE STORAGE AND USE OF HAZARDOUS MATERIALS SHALL BE APPROVED BY THE FIRE AUTHORITY PRIOR TO ANY MATERIALS BEING STORED OR USED ON SITE. A SEPARATE PLAN SUBMITTAL IS REQUIRED PRIOR TO THE STORAGE AND USE OF HAZARDOUS MATERIALS.</div><div>4. BUILDING(S) NOT APPROVED FOR HIGH-PILED STOCK (MATERIAL IN CLOSELY PACKED PILES OR ON PALLETS, OR IN RACKS WHERE THE TOP OF STORAGE EXCEEDS 12'-0" IN HEIGHT, AND 6'-0" FOR GROUP-A PLASTIC AND CERTAIN OTHER HIGH HAZARD COMMODITIES). HIGH-PILES STOCK SHALL BE APPROVED BY THE FIRE DEPARTMENT PRIOR TO MATERIAL BEING STORED ON SITE. A SEPARATE PLAN SUBMITTAL IS REQUIRED FOR HIGH STORAGE IN ACCORDANCE.</div><div>5. ALL WEATHER ACCESS ROAD SHALL BE APPROVED BY THE GOVERNING FIRE DEPARTMENT AND IN PLACE BEFORE ANY COMBUSTIBLE MATERIALS ARE PLACED ON SITE. ACCESS ROADS SHALL BE CLEAR OF OBSTRUCTIONS;</div><div>6. ACCESS GATES SHALL BE IN COMPLIANCE WITH CALIFORNIA FIRE CODE 2016 AND LOCAL GOVERNING FIRE DEPARTMENT GUIDELINES. A SEPARATE PLAN SUBMITTAL AND APPROVAL BY FIRE DEPARTMENT.</div><div>7. PLANS OF NEW OR MODIFICATIONS TO EXISTING FIRE PROTECTION, DETECTION, ALARM, OR MONITORING SYSTEM(S) SHALL BE APPROVED BY THE FIRE DEPARTMENT PRIOR TO INSTALLATION. A SEPARATE PLAN SUBMITTAL AND APPROVAL BY FIRED DEPARTMENT IS REQUIRED PRIOR TO TO THE COMMENCEMENT OF ANY WORK.</div><div>8. A LETTER OF INTENDED USE FOR THE STRUCTURE(S) MAY BE REQUIRED BY THE FIRE INSPECTOR.</div><div>9. WHEN THE PROJECT INVOLVES THE CONSTRUCTION OF A NEW STRUCTURE OR AN ADDITION TO AN EXISTING STRUCTURE, PLAN AND DOCUMENTATION FOR THE FIRE DEPARTMENT ACCESS, HYDRANT LOCATION, WATER AVAILABILITY AND FIRE LANE MARKINGS SHALL BE SUBMITTED TO AND APPROVED BY THE FIRE DEPARTMENT PRIOR TO THE APPROVAL OF ARCHITECTURAL PLAN. FIRE DEPARTMENT APPROVED SITE PLAN SHALL BE SUBMITTED WITH THE ARCHITECTURAL PLANS.</div><div>10. IN STRUCTURES OF UNDETERMINED USE, THE MINIMUM FIRE SPRINKLER DESIGN DENSITY REQUIRED SHALL BE ORDINARY HAZARD GROUP 2 WITH A DESIGN AREA OF 3,000 SQUARE FEET.</div><div>11. AN AUTOMATIC EXTINGUISHING SYSTEM SHALL BE PROVIDED TO PROTECT COMMERCIAL TYPE FOOD HEAT PROCESSING EQUIPMENT THAT PRODUCES GREASE-LADEN VAPORS. A SEPARATE PLAN SUBMITTAL IS REQUIRED FOR THE INSTALLATION OF THE SYSTEM AND SHALL BE IN ACCORDANCE WITH C.F.C.</div><div>12. ALTERATIONS TO FIRE SPRINKLERS WERE NOT CONSIDERED IN THIS REVIEW, ARE PERMITTED SEPARATELY AND WILL REQUIRE A SEPARATE SUBMITTAL.</div><div>13. MIN. 6 INCHES SUITE NUMBERS SHALL BE PROVIDED ON FRONT AND REAR DOORS.</div></div></div></td> <td data-cs="2" data-kind="parent"><div>NOTES</div><div><div><div>1. RESTROOMS SHALL BE MADE AVAILABLE FOR BOTH CUSTOMERS AND EMPLOYEES. (422.4 CPC)</div><div>2. MODIFIED FIRE SPRINKLER PLANS AND FIRE-LIFE-SAFETY PLANS SHALL BE SUBMITTED FOR REVIEW, APPROVAL AND PERMIT ISSUANCE. CBC 107.2.2)</div><div>3. NO FRAMING OR T-BAR APPROVALS WILL BE GRANTED WITHOUT THE FIRE DEPARTMENT APPROVAL FOR THE FIRE SPRINKLERS.</div><div>4. EXIT DOORS AND GRILLES SHALL BE OPENABLE FROM WITHIN WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT WHEN THE SPACE IS OCCUPIED. (CBC 1008.1.4.4 &amp; 1008.19.3 #2)</div><div>5. LIGHTING AND MECHANICAL FIXTURES MUST BE SUPPORTED BY ADDITIONAL INDEPENDENT NO. 12 GAGE WIRES ATTACHED TO EACH CORNER OF FIXTURE (ASCE 7 SECTION 13.5.6.2.2, CISCA)</div><div>6. EXISTING SITE, ACCESSIBLE PARKING STALLS, RESTROOMS, ETC. SHALL FULLY COMPLY WITH CURRENT DISABLED ACCESS DESIGN REQUIREMENTS; AND SUBJECT TO FIELD VERIFICATION &amp; APPROVAL. (CBC 11B-202)</div></div><div><div><div></div><div>NOTE: SIGNAGE, FIRE SPRINKLER, FIRE SUPPRESSION ARE UNDER SEPARATE PERMIT</div></div><div><div></div><div>FOOD FACILITY WILL OPEN AFTER FINAL INSPECTION AND APPROVAL FROM THIS DEPARTMENT. ALL FOODS AND FOOD CONTACT SURFACES WILL BE PROTECTED FROM CONTAMINATION DURING REMODELING. INDICATE COMMENCEMENT AND ENDING DATES OF THE PROPOSED REMODEL.</div></div><div><div></div><div>CONSTRUCTION HOURS ARE FROM 7:00 A.M. UNTIL 8:00 P.M., MONDAY THROUGH SATURDAY. NO WORK IS TO OCCUR ON SUNDAY OR HOLIDAYS</div></div><div><div></div><div>THE CITY OF CLAREMONT REQUIRES A CASP REPORT WITH NO DEFICIENCIES FOR WORK PERFORMED AT FINAL.</div></div></div></div></td> <td data-cs="2" data-kind="parent"><div>PROJECT NAME: &amp; ADDRESS</div><div>WALTER'S RESTAURANT 310 N YALE AVE. CLAREMONT, CA 91711</div><div>APN</div><div>8313-016-031</div><div>TENANT NAME: &amp; ADDRESS</div><div>WALTER'S RESTAURANT 310 N YALE AVE. CLAREMONT, CA 91711</div><div>PROPERTY OWNER / MANAGER CONTACT INFORMATION</div><div>CLAREMONT PROFESSIONAL BUILDING CREG HARTIG ghartif@half.com</div><div>DESIGNER:</div><div>RDCS SERVICE INC / L J CONSTRUCTION 15902 HALLIBURTON RD., #182 HACIENDA HEIGHTS, CA 9174 626-581-5885 LIC. #799342</div><div>SCOPE OF WORK:</div><div>CONSTRUCTION NEW BAR, CONSTRUCTION NEW SUB-FLOOR, NEW ADA RAMP. NO MECHANICAL WORK (ALL EXISTING)</div><div>TYPE OF CONSTRUCTION:</div><div>TYPE VB , NO FIRE SPRINKLER</div><div>OCCUPANCY GROUP:</div><div>A2</div><div>USAGE:</div><div>RESTAURANT</div><div>STORIES</div><div>1</div><div><div></div><div>BUILDING OVERALL HEIGHT</div></div><div>20 FT</div><div><div></div><div>NOTE: NO CHANGE IN MECHANICAL SYSTEM</div></div></td>	<div>FIRE DEPARTMENT NOTES</div> <div><div><div>1. FIRE SUPPRESSION SYSTEM (ANSUL) CONTRACTOR SHALL SUBMIT PLAN, OBTAIN PERMIT PRIOR TO THE COMMENCEMENT OF WORK FROM FIRE DEPARTMENT.</div><div>2. LOCATION &amp; CLASSIFICATION OF FIRE EXTINGUISHERS SHALL BE IN ACCORDANCE WITH C.F.C. STANDARDS AND PLACEMENT IS SUBJECT TO APPROVAL OF FIRE INSPECTOR.</div><div>3. STORAGE, DISPENSING, OR USE OF ANY FLAMMABLE AND COMBUSTIBLE LIQUIDS, FLAMMABLE, AND COMPRESSED GASES, AND OTHER HAZARDOUS MATERIAL SHALL COMPLY WITH CALIFORNIA FIRE CODE REGULATIONS. THE STORAGE AND USE OF HAZARDOUS MATERIALS SHALL BE APPROVED BY THE FIRE AUTHORITY PRIOR TO ANY MATERIALS BEING STORED OR USED ON SITE. A SEPARATE PLAN SUBMITTAL IS REQUIRED PRIOR TO THE STORAGE AND USE OF HAZARDOUS MATERIALS.</div><div>4. BUILDING(S) NOT APPROVED FOR HIGH-PILED STOCK (MATERIAL IN CLOSELY PACKED PILES OR ON PALLETS, OR IN RACKS WHERE THE TOP OF STORAGE EXCEEDS 12'-0" IN HEIGHT, AND 6'-0" FOR GROUP-A PLASTIC AND CERTAIN OTHER HIGH HAZARD COMMODITIES). HIGH-PILES STOCK SHALL BE APPROVED BY THE FIRE DEPARTMENT PRIOR TO MATERIAL BEING STORED ON SITE. A SEPARATE PLAN SUBMITTAL IS REQUIRED FOR HIGH STORAGE IN ACCORDANCE.</div><div>5. ALL WEATHER ACCESS ROAD SHALL BE APPROVED BY THE GOVERNING FIRE DEPARTMENT AND IN PLACE BEFORE ANY COMBUSTIBLE MATERIALS ARE PLACED ON SITE. ACCESS ROADS SHALL BE CLEAR OF OBSTRUCTIONS;</div><div>6. ACCESS GATES SHALL BE IN COMPLIANCE WITH CALIFORNIA FIRE CODE 2016 AND LOCAL GOVERNING FIRE DEPARTMENT GUIDELINES. A SEPARATE PLAN SUBMITTAL AND APPROVAL BY FIRE DEPARTMENT.</div><div>7. PLANS OF NEW OR MODIFICATIONS TO EXISTING FIRE PROTECTION, DETECTION, ALARM, OR MONITORING SYSTEM(S) SHALL BE APPROVED BY THE FIRE DEPARTMENT PRIOR TO INSTALLATION. A SEPARATE PLAN SUBMITTAL AND APPROVAL BY FIRED DEPARTMENT IS REQUIRED PRIOR TO TO THE COMMENCEMENT OF ANY WORK.</div><div>8. A LETTER OF INTENDED USE FOR THE STRUCTURE(S) MAY BE REQUIRED BY THE FIRE INSPECTOR.</div><div>9. WHEN THE PROJECT INVOLVES THE CONSTRUCTION OF A NEW STRUCTURE OR AN ADDITION TO AN EXISTING STRUCTURE, PLAN AND DOCUMENTATION FOR THE FIRE DEPARTMENT ACCESS, HYDRANT LOCATION, WATER AVAILABILITY AND FIRE LANE MARKINGS SHALL BE SUBMITTED TO AND APPROVED BY THE FIRE DEPARTMENT PRIOR TO THE APPROVAL OF ARCHITECTURAL PLAN. FIRE DEPARTMENT APPROVED SITE PLAN SHALL BE SUBMITTED WITH THE ARCHITECTURAL PLANS.</div><div>10. IN STRUCTURES OF UNDETERMINED USE, THE MINIMUM FIRE SPRINKLER DESIGN DENSITY REQUIRED SHALL BE ORDINARY HAZARD GROUP 2 WITH A DESIGN AREA OF 3,000 SQUARE FEET.</div><div>11. AN AUTOMATIC EXTINGUISHING SYSTEM SHALL BE PROVIDED TO PROTECT COMMERCIAL TYPE FOOD HEAT PROCESSING EQUIPMENT THAT PRODUCES GREASE-LADEN VAPORS. A SEPARATE PLAN SUBMITTAL IS REQUIRED FOR THE INSTALLATION OF THE SYSTEM AND SHALL BE IN ACCORDANCE WITH C.F.C.</div><div>12. ALTERATIONS TO FIRE SPRINKLERS WERE NOT CONSIDERED IN THIS REVIEW, ARE PERMITTED SEPARATELY AND WILL REQUIRE A SEPARATE SUBMITTAL.</div><div>13. MIN. 6 INCHES SUITE NUMBERS SHALL BE PROVIDED ON FRONT AND REAR DOORS.</div></div></div>	<div>NOTES</div> <div><div><div>1. RESTROOMS SHALL BE MADE AVAILABLE FOR BOTH CUSTOMERS AND EMPLOYEES. (422.4 CPC)</div><div>2. MODIFIED FIRE SPRINKLER PLANS AND FIRE-LIFE-SAFETY PLANS SHALL BE SUBMITTED FOR REVIEW, APPROVAL AND PERMIT ISSUANCE. CBC 107.2.2)</div><div>3. NO FRAMING OR T-BAR APPROVALS WILL BE GRANTED WITHOUT THE FIRE DEPARTMENT APPROVAL FOR THE FIRE SPRINKLERS.</div><div>4. EXIT DOORS AND GRILLES SHALL BE OPENABLE FROM WITHIN WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT WHEN THE SPACE IS OCCUPIED. (CBC 1008.1.4.4 &amp; 1008.19.3 #2)</div><div>5. LIGHTING AND MECHANICAL FIXTURES MUST BE SUPPORTED BY ADDITIONAL INDEPENDENT NO. 12 GAGE WIRES ATTACHED TO EACH CORNER OF FIXTURE (ASCE 7 SECTION 13.5.6.2.2, CISCA)</div><div>6. EXISTING SITE, ACCESSIBLE PARKING STALLS, RESTROOMS, ETC. SHALL FULLY COMPLY WITH CURRENT DISABLED ACCESS DESIGN REQUIREMENTS; AND SUBJECT TO FIELD VERIFICATION &amp; APPROVAL. (CBC 11B-202)</div></div><div><div><div></div><div>NOTE: SIGNAGE, FIRE SPRINKLER, FIRE SUPPRESSION ARE UNDER SEPARATE PERMIT</div></div><div><div></div><div>FOOD FACILITY WILL OPEN AFTER FINAL INSPECTION AND APPROVAL FROM THIS DEPARTMENT. ALL FOODS AND FOOD CONTACT SURFACES WILL BE PROTECTED FROM CONTAMINATION DURING REMODELING. INDICATE COMMENCEMENT AND ENDING DATES OF THE PROPOSED REMODEL.</div></div><div><div></div><div>CONSTRUCTION HOURS ARE FROM 7:00 A.M. UNTIL 8:00 P.M., MONDAY THROUGH SATURDAY. NO WORK IS TO OCCUR ON SUNDAY OR HOLIDAYS</div></div><div><div></div><div>THE CITY OF CLAREMONT REQUIRES A CASP REPORT WITH NO DEFICIENCIES FOR WORK PERFORMED AT FINAL.</div></div></div></div>	<div>PROJECT NAME: &amp; ADDRESS</div> <div>WALTER'S RESTAURANT 310 N YALE AVE. CLAREMONT, CA 91711</div> <div>APN</div> <div>8313-016-031</div> <div>TENANT NAME: &amp; ADDRESS</div> <div>WALTER'S RESTAURANT 310 N YALE AVE. CLAREMONT, CA 91711</div> <div>PROPERTY OWNER / MANAGER CONTACT INFORMATION</div> <div>CLAREMONT PROFESSIONAL BUILDING CREG HARTIG ghartif@half.com</div> <div>DESIGNER:</div> <div>RDCS SERVICE INC / L J CONSTRUCTION 15902 HALLIBURTON RD., #182 HACIENDA HEIGHTS, CA 9174 626-581-5885 LIC. #799342</div> <div>SCOPE OF WORK:</div> <div>CONSTRUCTION NEW BAR, CONSTRUCTION NEW SUB-FLOOR, NEW ADA RAMP. NO MECHANICAL WORK (ALL EXISTING)</div> <div>TYPE OF CONSTRUCTION:</div> <div>TYPE VB , NO FIRE SPRINKLER</div> <div>OCCUPANCY GROUP:</div> <div>A2</div> <div>USAGE:</div> <div>RESTAURANT</div> <div>STORIES</div> <div>1</div> <div><div></div><div>BUILDING OVERALL HEIGHT</div></div> <div>20 FT</div> <div><div></div><div>NOTE: NO CHANGE IN MECHANICAL SYSTEM</div></div>
<div>ADDITIONAL NOTES</div> <div><div><div>1. PLUMBING DRAIN WASTE AND VENT AND/OR MECHANICAL DUCTING AND/OR ELECTRICAL WIRING DIAGRAMS OR DRAWINGS MAY BE REQUIRED BY THE FIELD INSPECTOR AND WILL BE PROVIDED UPON REQUEST. ELECTRICAL LOAD CALCULATIONS MAY BE REQUIRED BY THE FIELD INSPECTOR AND WILL BE PROVIDED UPON REQUEST.</div><div>2. THE FOLLOWING A &amp; B, SHALL BE PROVIDED TO THE BUILDING FIELD INSPECTOR BEFORE ANY FOUNDATION INSPECTION WILL BE PERFORMED. ITEM C SHALL BE PROVIDED BEFORE THE SHEAR AND ROOF INSPECTION. ITEM D SHALL BE PROVIDED BEFORE A FRAME INSPECTION WILL BE PERFORMED.<div><div>2.1. BUILDING SETBACKS TO PROPERTY LINES AND PAD ELEVATION(S) MUST BE VERIFIED BY A SURVEYOR. THIS MUST BE IN THE FORM OF A PROFESSIONAL REPORT, STAMPED AND SIGNED BY THE RESPONSIBLE PARTY. THE REPORT MUST STATE THAT THE BUILDING IS IN SUBSTANTIAL COMPLIANCE TO THE APPROVED PLANS. THIS REPORT MUST BE SUBMITTED TO THE FIELD INSPECTOR AT TIME OF FOUNDATION INSPECTION.</div><div>2.2. PAD COMPACTION MUST BE VERIFIED BY A SOILS ENGINEER. THIS MUST BE IN THE FORM OF A PROFESSIONAL REPORT, STAMPED AND SIGNED BY THE RESPONSIBLE PARTY. THE REPORT MUST STATE THAT THE BUILDING IS IN SUBSTANTIAL COMPLIANCE TO THE APPROVED SOILS REPORT. THIS REPORT MUST BE SUBMITTED TO THE FIELD INSPECTOR AT TIME OF FOUNDATION INSPECTION.</div><div>2.3. FINISH FLOOR ELEVATIONS MUST BE VERIFIED BY A SURVEYOR. THIS MUST BE IN THE FORM OF A PROFESSIONAL REPORT, STAMPED AND SIGNED BY THE RESPONSIBLE PARTY. THIS REPORT MUST STATE THAT THE BUILDING IS IN SUBSTANTIAL COMPLIANCE TO THE APPROVED PLANS.</div><div>2.4. ELEVATION OF HIGHEST POINT OF ANY ROOF RIDGE OR ROOF PROJECTION MUST BE VERIFIED BY A SURVEYOR (CUSTOM HOMES ONLY). THIS MUST BE IN THE FORM OF A PROFESSIONAL REPORT, STAMPED AND SIGNED BY THE RESPONSIBLE PARTY. THE REPORT MUST STATE THAT THE BUILDING IS IN SUBSTANTIAL COMPLIANCE TO THE APPROVED PLANS.</div></div></div><div>3. ALL HOLD DOWN AND ANCHOR BOLTS TO BE IN PLACE AT TIME OF INSPECTION.</div><div>4. A SEPARATE CIRCUIT FOR A GARBAGE DISP. AND DISHWASHER.</div><div>5. WHERE PENETRATIONS OCCUR THAT THEY COMPLY W/ 2320.11.7.11.9.11.1012.4, CUTTING, NOTCHING AND BORED HOLES.</div></div></div> <td data-cs="2" data-kind="parent"><div>BUILDING NOTES</div><div><div><div>ALL CONSTRUCTION TO COMPLY W/ LOCAL CODES &amp; ORDINANCES &amp; THE FOLLOWING:  APPLICABLE BUILDING CODES:  2022 CALIFORNIA BUILDING CODE (CBC)  2022 CALIFORNIA MECHANICAL CODE (CMC)  2022 CALIFORNIA PLUMBING CODE (CPC)  2022 CALIFORNIA ELECTRICAL CODE (CEC)  2022 CALIFORNIA FIRE CODE (CFC)  2022 CALIFORNIA ENERGY CODE</div></div></div></td> <td data-cs="2" data-kind="parent"><div>SHEET INDEX</div><div><div><div>T-1.0 COVER SHEET / NOTE</div><div>T-2.0 SITE PLAN</div><div>T-3.0 DEMOLITION PLAN</div><div>T-3.1 FLOOR PLAN</div><div>T-3.2 EGRESS ROUT</div><div>T-3.3 PROPOSED BAR PLAN / REFLECTED CEILING PLAN</div><div>T-4.0 SCHEDULE / DETAIL</div><div>T-5.0 DETAIL</div><div>T-5.1 DETAIL</div><div>T-6.0 CALGREEN</div><div>T-6.1 CALGREEN</div><div>T-6.2 CALGREEN</div></div><div><div>E-1.0 NOTE</div><div>E-1.1 SINGLE LINE / PANEL SCHEDULE</div><div>E-2.0 POWER / LIGHTING PLAN</div><div>E-2.1 EMERGENCY LIGHTING &amp; PHOTOMETRICS</div><div>E-2.2 LIGHT FIXTURE CUT SHEET</div><div>E-2.3 LIGHT FIXTURE CUT SHEET</div><div>E-3.0 TITLE 24</div><div>E-3.1 TITLE 24</div><div>P-1.0 NOTES</div><div>P-2.0 PLUMBING DETAIL</div><div>P-3.0 H &amp; C WATER</div><div>P-3.1 WASTE PIPE</div></div></div></td>	<div>BUILDING NOTES</div> <div><div><div>ALL CONSTRUCTION TO COMPLY W/ LOCAL CODES &amp; ORDINANCES &amp; THE FOLLOWING:  APPLICABLE BUILDING CODES:  2022 CALIFORNIA BUILDING CODE (CBC)  2022 CALIFORNIA MECHANICAL CODE (CMC)  2022 CALIFORNIA PLUMBING CODE (CPC)  2022 CALIFORNIA ELECTRICAL CODE (CEC)  2022 CALIFORNIA FIRE CODE (CFC)  2022 CALIFORNIA ENERGY CODE</div></div></div>	<div>SHEET INDEX</div> <div><div><div>T-1.0 COVER SHEET / NOTE</div><div>T-2.0 SITE PLAN</div><div>T-3.0 DEMOLITION PLAN</div><div>T-3.1 FLOOR PLAN</div><div>T-3.2 EGRESS ROUT</div><div>T-3.3 PROPOSED BAR PLAN / REFLECTED CEILING PLAN</div><div>T-4.0 SCHEDULE / DETAIL</div><div>T-5.0 DETAIL</div><div>T-5.1 DETAIL</div><div>T-6.0 CALGREEN</div><div>T-6.1 CALGREEN</div><div>T-6.2 CALGREEN</div></div><div><div>E-1.0 NOTE</div><div>E-1.1 SINGLE LINE / PANEL SCHEDULE</div><div>E-2.0 POWER / LIGHTING PLAN</div><div>E-2.1 EMERGENCY LIGHTING &amp; PHOTOMETRICS</div><div>E-2.2 LIGHT FIXTURE CUT SHEET</div><div>E-2.3 LIGHT FIXTURE CUT SHEET</div><div>E-3.0 TITLE 24</div><div>E-3.1 TITLE 24</div><div>P-1.0 NOTES</div><div>P-2.0 PLUMBING DETAIL</div><div>P-3.0 H &amp; C WATER</div><div>P-3.1 WASTE PIPE</div></div></div>	

NOTE: NO ABRUPT CHANGES IN ELEVATION ALONG THE PATH OF TRAVEL SHOWN. THE SLOPE AND CROSS-SLOPE ALONG THE PATH OF TRAVEL SHALL NOT EXCEED 5% AND 2% RESPECTIVELY. INSPECTOR TO VERIFY.

LEGEND

----- PATH OF TRAVEL

N Yale Ave



W Bonita Ave

Alley 41

SITE PLAN

SCALE: 3/32"=1'-0"



REVISIONS

△	07/23/2025
△	08/15/2025
△	
△	
△	
△	



SITE PLAN

WALTER'S RESTAURANT

310 N. YALE AVE. CLAREMONT CA 91711

Date: 02/25/2025

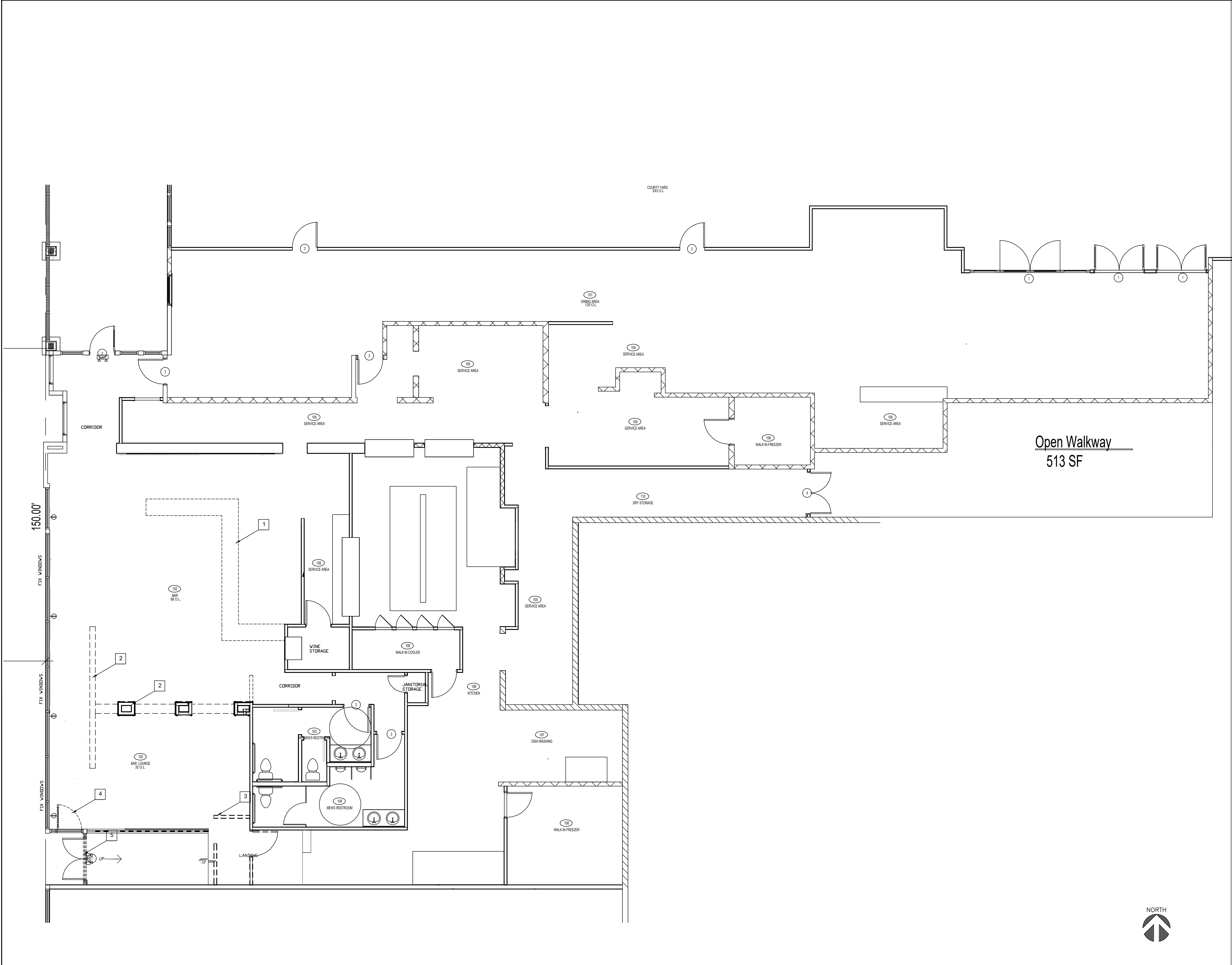
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Job:

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T-2.0

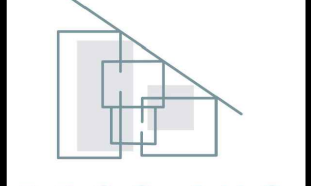


KEY NOTE

- |   |                                  |
|---|----------------------------------|
| 1 | REMOVE EXISTING BAR              |
| 2 | REMOVE LOW NONE BEARING WALL     |
| 3 | REMOVE NONE BEARING WALL         |
| 4 | REMOVE EXISTING DOOR             |
| 5 | REMOVE EXISTING STOREFRONT GLASS |

REVISIONS

1	07/23/2025
2	08/15/2025
3	
4	
5	
6	



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DEMOLITION PLAN

WALTER'S RESTAURANT

310 N. YALE AVE. CLAREMONT CA 91711

Date: 02/25/2025

Scale: AS SHOWN

Drawn: JC

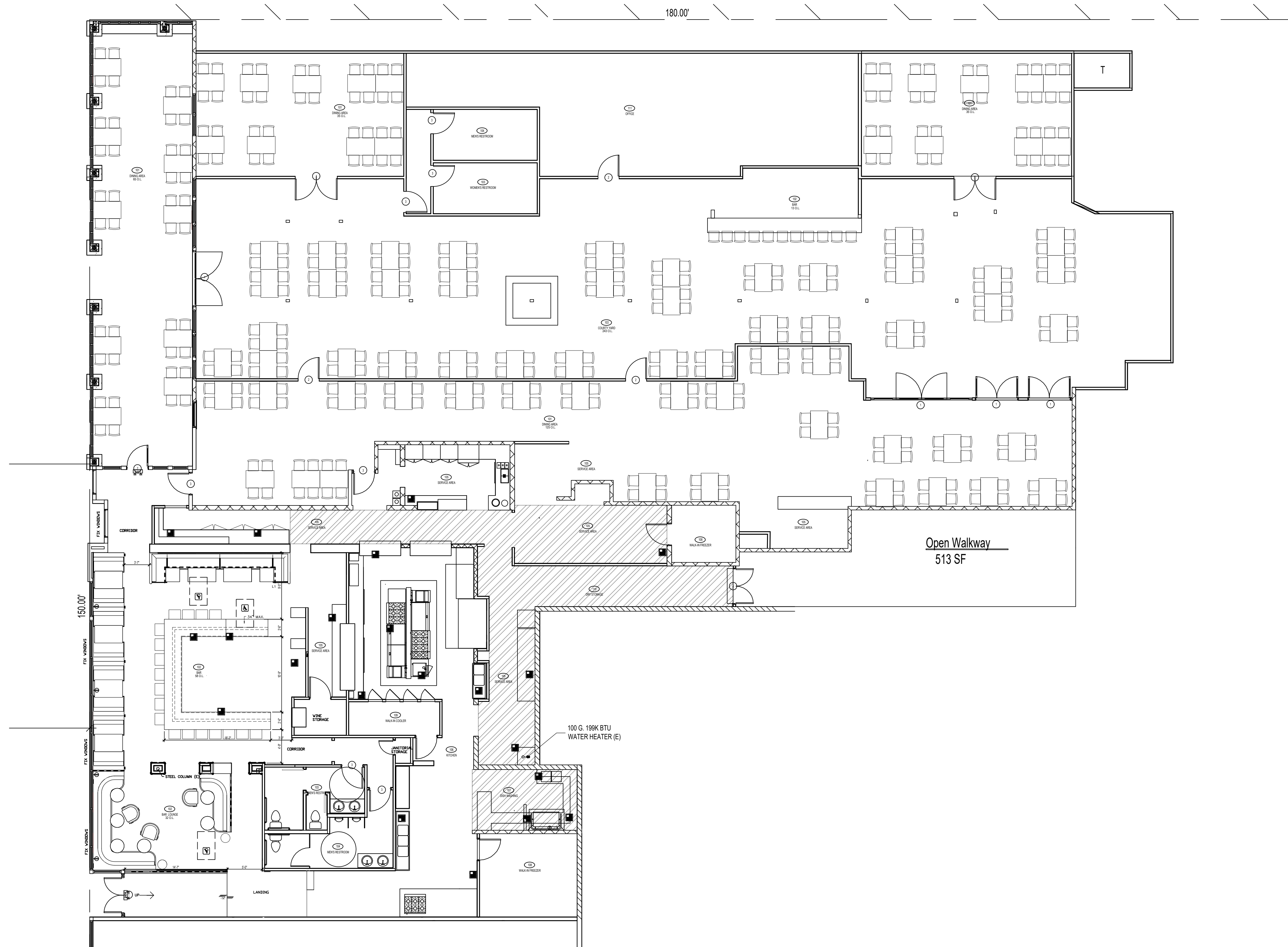
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T-3.0

DEMOLITION PLAN

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



## LEGEND

	2x4 STUD WALL (EXISTING)
	2x6 STUD WALL (EXISTING)
	CMU WALL (EXISTING)
	STORE FRONT (FIXED)
	EXIT LIGHT WITH BATTERY BACKUP
	EXIT LIGHT W/ EMERGENCY LIGHT W/BATTERY BACKUP EMERGENCY POWER
	DOOR NUMBER
	WINDOW NUMBER
	EQUIPMENT NUMBER
	ROOM OR SPACE NUMBER
	EXISTING
	NEW
	RELOCATED
	ELECTRICAL PANEL
	DEPLEX RECEPTACLE OUTLET
	JUNCTION BOX
	ELECTRICAL SWITCH
	EXHAUST FAN
	4" RECESSED LED LIGHT
	6" RECESSED LED LIGHT
	LED PENDANT LIGHT
	WALL SCONCE
	2x4 PANEL LED LIGHT
	FIRE REPAIR AREA



FLOOR PLAN

SCALE: 1/8"=1'-0"

1

## REVISIONS

1	07/23/2025
2	08/15/2025
3	
4	
5	
6	



FLOOR PLAN

WALTER'S RESTAURANT

310 N. YALE AVE. CLAREMONT CA 91711

Date: 02/25/2025

Scale: AS SHOWN

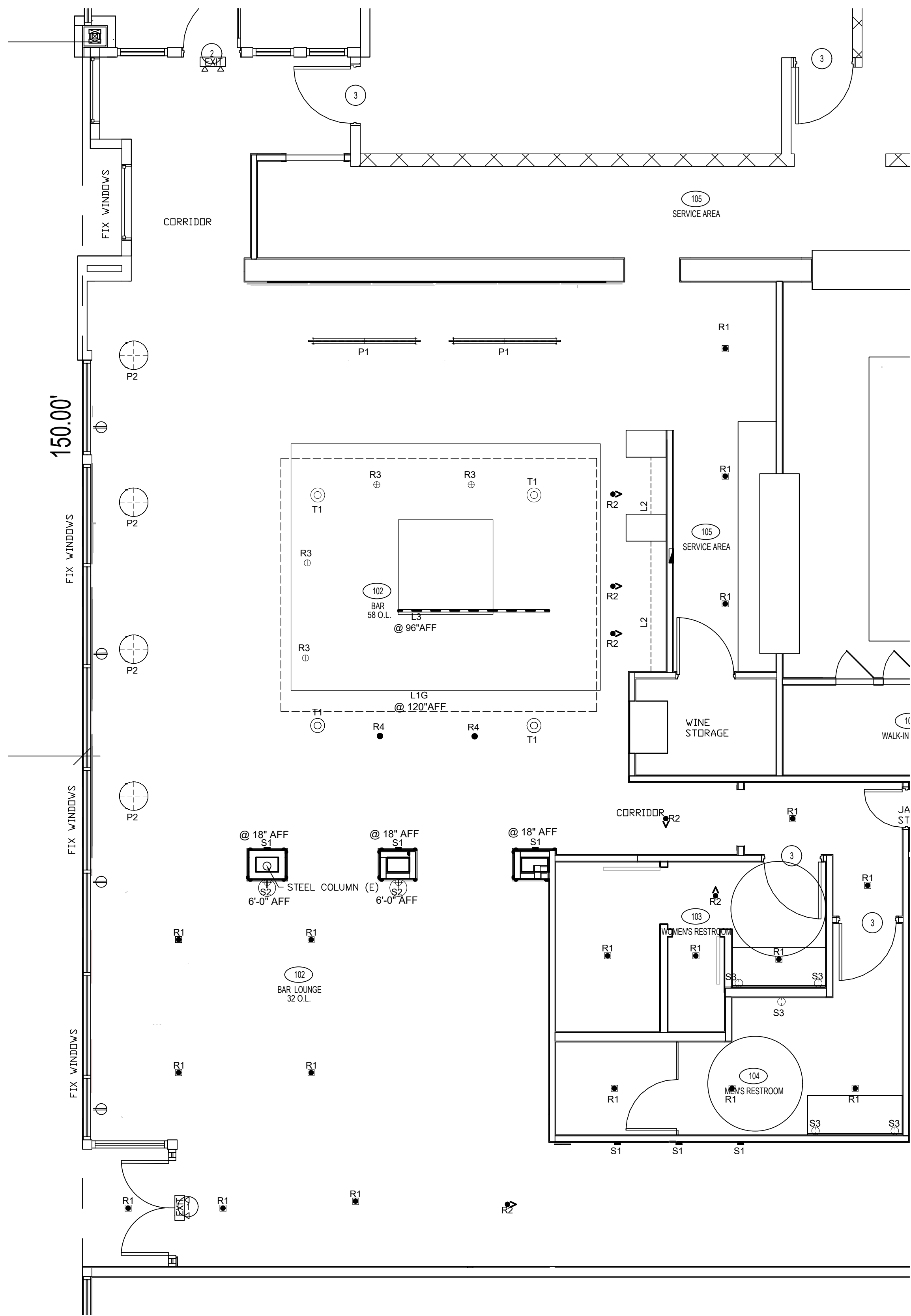
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Job:

Sheet

T-3.1

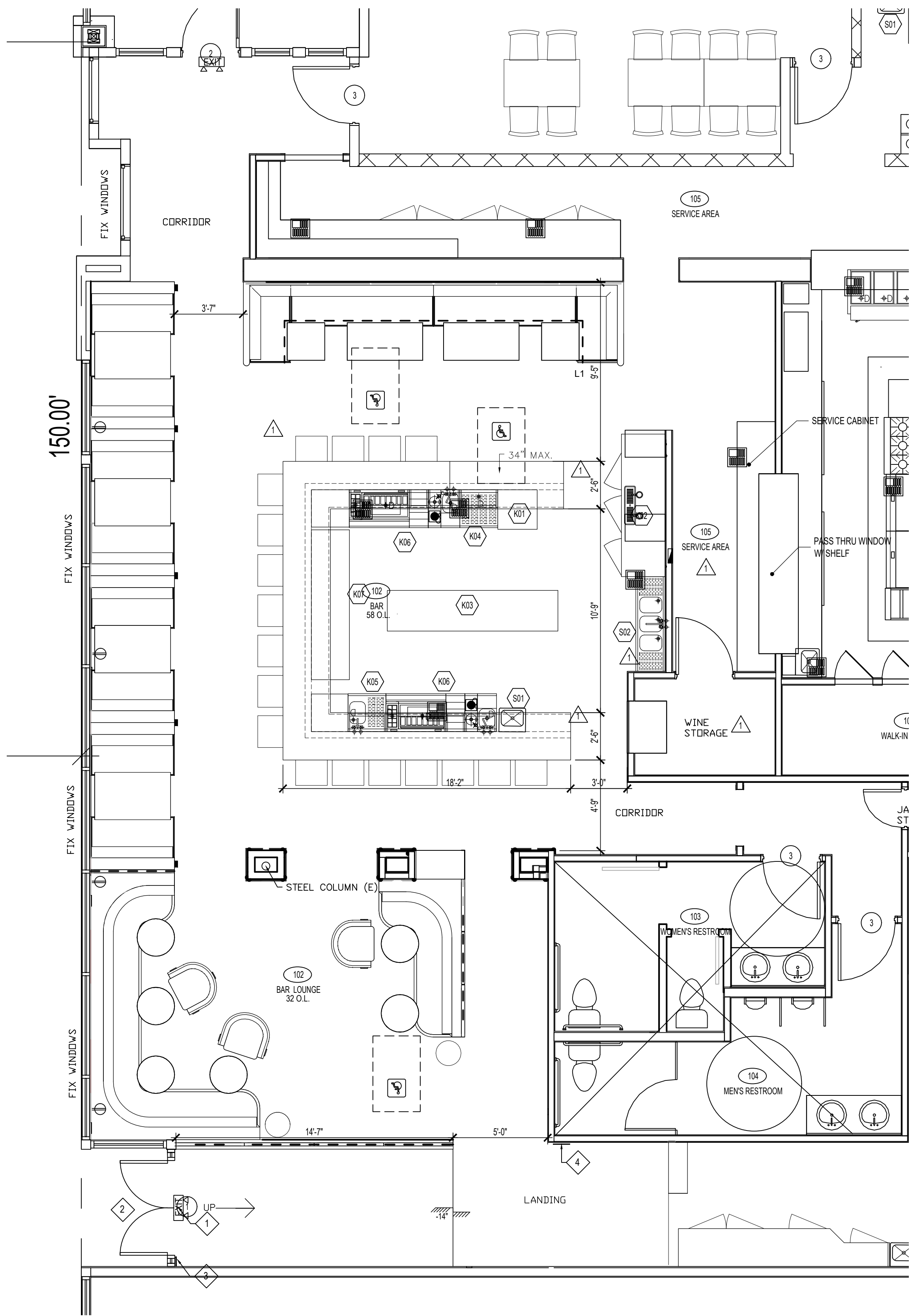




REFELCTED CEILING PLAN

SCALE: 1/4"=1'-0"

2



PROPOSED BAR PLAN

SCALE: 1/4"=1'-0"

1

LEGEND

- WALL TO BE REMOVE
- 42" LOW WALL NON BEARING WALL
- STORE FRONT (FIXED)
- EXIT LIGHT WITH BATTERY BACKUP
- EXIT LIGHT W/ EMERGENCY LIGHT W/ BATTERY BACKUP EMERGENCY POWER
- DOOR NUMBER
- WINDOW NUMBER
- EQUIPMENT NUMBER
- ROOM OR SPACE NUMBER
- EXISTING
- NEW
- RELOCATED
- ELECTRICAL PANEL
- DEPLEX RECEPTACLE OUTLET
- JUNCTION BOX
- ELECTRICAL SWITCH
- EXHAUST FAN
- 4" RECESSED LED LIGHT
- 6" RECESSED LED LIGHT
- LED PENDANT LIGHT
- WALL SCONCE
- 2X4 PANEL LED LIGHT

- THE CONTRACTOR SHALL INSTALL A SIGN ABOVE THE DOOR STATING "THIS DOOR TO REMAIN UNLOCKED WHEN THIS SPACE IS OCCUPIED" PER CBC REQUIREMENTS. (SEC. 1010.1.9.3) THIS KEY NOTE IS APPLICABLE TO MAIN EXIT ONLY, ALL OTHER EXIT DOORS SHALL BE OPERABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT.
- H/CAP ACCESSIBLE WHEELCHAIR CLEARANCE AREA 60" MIN. CLR. LEVEL LANDING TO EXTERIOR 48" MIN. CLR. LEVEL LANDING TO INTERIOR
- PROVIDE INTERNATIONAL ACCESS SIGNS SEE DETAILS 8/T-5.1 AND TACTILE EXIT SIGNAGE AT MAIN ENTRANCE AND ALL EXITS PER CBC 11B-703 AND CBC 1011.3 & 1117B.5.1. REQUIRED DETAIL ON SHT. 13/T-5.1
- OCCUPANT LOAD SIGN



REVISIONS

1	07/23/2025
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3	
4	
5	
6	

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PROPOSED BAR PLAN /  
REFLECTED CEILING PLAN

WALTER'S RESTAURANT

310 N. YALE AVE. CLAREMONT CA 91711

Date: 02/25/2025

Scale: AS SHOWN

Drawn: JC

Job:

Sheet

T-3.3

DOOR SCHEDULE																													
DOORS											FRAMES				HARDWARE										REMARKS				
ITEM	TYPE	WIDTH	HEIGHT	THICKNESS	MATERIAL	HOLLO CORE	SOLID CORE	SWING	FIRE RATING	FACTORY FINISH	MATERIAL	HOLLOW CORE	SOLID CORE	DETAIL			PIVOT HINGE	KEY	BUTTS	WALL / FLOOR STOP	△ SELF CLOSER	△ PANIC HARDWARE	PUSH & KICK PLATE	LEVER TYPE HANDLE		TIGHT FITTING	DOUBLE ACTING HINGE		
														SILL	JAMB	HEAD													
①	A	5'-0"	7'-0"	1 3/4"	TEMPER GLASS	○		○		○	ALUM			2	1	1	○	○				○	○						
②	B	3'-0"	7'-0"	1 3/4"	TEMPER GLASS	○		○		○	ALUM			-	-	-	○	○				○	○						(EXISTING)
③	C	3'-0"	6'-8"	1 3/4"	WOOD	○		○		○	METAL	○		1	1	1	○				○			○					(EXISTING)
④	D	5'-0"	7'-0"	1 3/4"	METAL	○		○		○	METAL	○		2	1	1	○	○				○	○		○				(EXISTING)

NOTES:

1. ALL DOORS SHALL BE PROVIDED WITH LEVER TYPE HARDWARE.

2. ALL DOOR HARDWARE & RESISTANT PRESSURE MUST COMPLY WITH A.D.A. AND TILE 24 STANDARDS.

3. ALL RATED DOORS SHALL HAVE AN "S" LABEL.

4. PROVIDE PANIC HARDWARE FOR ALL EXIT DOORS AND COMPLY WITH USC STANDARD 10-4.

5. PROVIDE SELF-CLOSING EXTERIOR AND RESTROOMS DOORS.

6. MAX. OPERATING PRESSURE 5# INTERIOR & EXTERIOR DOORS.

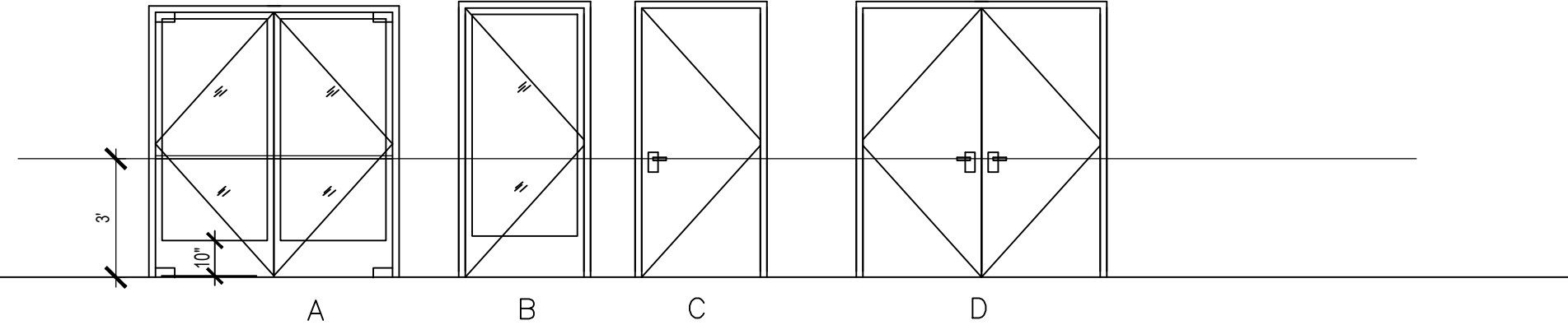
7. DOORS IN THE MOVE SYSTEM TO BE OPENABLE FROM INSIDE WITHOUT ANY USE OF A KEY OR SPECIAL KNOWLEDGE OR EFFORT (SEC. 1003.3.1.8).

8. EXIT DOORS WILL BE A MINIMUM OF 3 FEET BY 6'-8" WITH A MINIMUM DOOR SWING OF 90 DEGREES.

9. HAND ACTIVATED DOOR OPENING HARDWARE SHALL BE CENTERED BETWEEN 34" AND 44" ABOVE THE FLOOR. (SEC11B-404.2.10)

10. THE BOTTOM 10 INCHES OF ALL DOORS, SHALL HAVE A SMOOTH, UNINTERRUPTED SURFACE. CBC 11B-404.2.10

11. ROLL UP DOORS SHALL BE PROPERLY RODENT PROOF ON THE SIDES, TOP & BOTTOM AREAS OF DOORS



EQUIPMENT SCHEDULE															
EQUIPMENT					ELECTRICAL			PLUMBING		REMARK					
	QTY	DESCRIPTION	MFG. & MODEL	VOLT	PH	AMP	W	1000 BTU							
S1	1	WALL MOUNT HAND SINK W/ SOAP & PAPER TOWEL DISPENSER	TURBO AIR TSS-1-H OR EQ.				1-1/2"		6" SPLASH GUARD ON EACH SIDE						
S2	1	BAR 3 COMP SINK	KROWNE 18-53C OR EQ.				1-1/2"								
K1	1	DISH WASHER	ECOLAB OMEGA 5E OR EQ	115	1	16	F/S								
K2	1	KEGERATOR	DD94HC-1-B-ALT-072 OR EQ	115	1	5.5	F/S								
K3	1	BACK BAR REFRIGERATOR	BB72HC-1-F-GS-B OR EQ	115	1	3.1									
K4	2	GLASS STORAGE CABINET	KROWNE KR24-GSB1 OR EQ												
K5	2	GLASS STORAGE WITH SINK	KROWNE KR24-24SC OR EQ				F/S								
K6	2	COCKTAIL STATION WITH COLD PALTE	KROWNE KR24-MX70-10 OR EQ				F/S								
K7	1	BACK BAR REFRIGERATOR	BB72HC-1-PT-B 72 OR EQ	115	1	3.1									

## Sample Land Use Application Justification Statement

**Project Title:** Community Resource Center – Conditional Use Permit Request

**Address of Site:** 310 North Yale Avenue Claremont, CA 91711

**Applicant:** JM Prime Construction Inc

---

To Whom It May Concern,

The proposed site includes a leasable area of approximately 4,529 square feet. The property offers adequate space to meet all required setbacks, ADA-compliant access routes, and landscaped buffer zones in accordance with Chapter 16.303 of the Municipal Code. Planned improvements to the site include the expansion of the existing bar area and an increase in seating capacity within that space.

The proposed use remains consistent with its historical function, as the premises have operated as a bar and restaurant for many years. This continued use is compatible with surrounding infrastructure and is appropriately situated along streets and highways designed to accommodate the type and volume of traffic typically associated with such an establishment.

The expansion will not compromise the integrity or character of the zoning district in which the property is located. Nor will it result in adverse impacts to adjacent properties. As previously stated, the restaurant and bar use is long-standing, and this proposal represents a natural enhancement of the current operation rather than a change in use.

The proposed improvements are in harmony with the City's General Plan and do not represent a deviation from the property's current use. Furthermore, the project does not pose a threat to public health, safety, or general welfare. The business employs trained staff to monitor and manage patrons appropriately, ensuring a safe and responsible environment. The expansion of the bar area will be carefully managed to ensure that it does not negatively impact any of the aforementioned considerations.

## 1. Restaurant Narrative

Walter's Restaurant is a long-established dining institution located in the heart of Claremont, serving the community for several decades. We specialize in continental fusion cuisine and offer a diverse menu covering breakfast, brunch, lunch, dinner, and late-night dining. The restaurant also features a full bar, after-dinner drinks, and dessert offerings.

Our clientele includes multi-generational families, Claremont Colleges faculty and students, local professionals, and visitors seeking an upscale yet approachable dining experience. We are known not only for our food but for providing a warm and welcoming atmosphere that accommodates a wide range of smaller-scale private events, including wedding brunches, receptions, bar mitzvahs, birthday celebrations, and business seminars.

Walter's branding reflects an upscale-casual tone, rooted in community heritage, global flavors, and a commitment to consistency and quality.

A complete food and beverage menu is attached to this submission.

## 2. Operational Details

### a. Proposed Hours of Operation

Sunday through Wednesday: 9:00 AM – 10:00 PM

Thursday through Saturday: 9:00 AM – Midnight (or up to 2:00 AM, depending on demand)

### b. Proposed Hours of Alcohol Service

Same as hours of operation listed above.

### c. Number of Employees

Typical staffing: approximately 12 employees

Peak periods (weekends, holidays, and large events): up to 20 employees

d. Food and Beverage Deliveries

Deliveries occur between the hours of 8:00 AM and 5:00 PM and are made via the alley behind the restaurant, minimizing street congestion and ensuring discretion for nearby residents.

e. Large-Scale Events and Noise Management

Walter's has not had any reported issues related to noise or parking since 2017 (over 8 years). Nevertheless, we continue to prioritize being good neighbors. We proactively monitor the back alley during events to minimize noise and ensure vendors and staff are respectful of residential proximity. Additionally, staff are trained to observe parking lot behavior to make sure departing guests do so in a respectful and orderly manner. We remain committed to maintaining a peaceful environment for our neighbors while responsibly hosting events.

# WALTER’S SIGNATURE DRINKS

-16 each-

• **Walter’s Mai Tai** •

The iconic cocktail made fruity and funky, the way we love it. Copalli rum blanco, orgeat, pineapple, lime, and your choice of Herbstura or dark rum.

• **Walter’s Manhattan** •

The whiskey classic made perfect, and then some. Rye, Meletti Amaro, Carpano Dry vermouth, and Angostura bitters.

• **Walter’s Margarita** •

The classic cocktail, refined. Fresh lime juice, Magdala orange liqueur, and your choice of Lunazul tequila blanco or Los Cuerudos mezcal.

• **Walter’s Old Fashioned** •

Made the way only we can make it. House blended whiskeys, turbinado, Angostura and cardamom bitters.

• **Walter’s Vesper** •

Shaken, not stirred. Gunpowder gin, vodka, and Carpano Bianco.

• **Negroni Noir** •

Gunpowder gin, Cynar, Campari, and Carpano Classico. Perfect for any time and any occasion.

• **Bitter Angel** •

For the people who inspire us, a drink to keep you going.. Elijah Craig Straight Rye, Cynar, lavender, lemon, and Aperol.

• **Brown Flower** •

A juicy and succulent Claremont classic. Figenza fig vodka, lemon, lavender, and Zucca Rabarbaro amaro.

• **Dancing Bear** •

Copalli rum blanco, mezcal, lemon, and lavender. Dangerously delicious or deliciously dangerous: you decide.

• **Flowers for Fiona** •

A floral sipper to brighten your day...or night. Gunpowder gin, Zucca Rabarbaro, lemon, lavender, and Combiar rose liqueur.

• **The Pickleball** •

Spicy, pickly, and silky. Gin, vodka, pickle juice, olive juice, lemon, and Walter’s housemade red chutney, all milk-washed.

• **Feliz Davidad** •

La Luna Cupreata mezcal, Alma Tepec chile liqueur, lemon, and honey, topped with sparkling wine. Add some spicy to your bubbles.

• **Red Sangria** •  
(13.5/gls)

Bodega Sangria Tradicional mixed with brandy and fresh fruit purée

## SEASONAL COCKTAILS

VODKA

“Peach, Please”

A fruity refresher and a clap back at the haters. Neft vodka, Combiar Pêche de Vigne liqueur, lemon, honey, and cucumber bitters, topped with sparkling wine.

14.5

RUM

“Broomstick”

Take a flight of fancy on something new. Gustoso 98 proof Oaxacan rum, Strega Liquore, Kleos mastiha liquor, and lemon.

15.5

WHISKEY

“Pink Street”

A summertime aperitivo for the sophisticated boulevardier. Powers rye whiskey, Carpano Botanic Bitter, Kleos mastiha liqueur, and plum bitters.

14.5

GIN

“Pastèque Pastiche”

This refreshing watermelon mashup is the perfect way to end the workday and start the night. Hendrick’s Gin, Combiar Liqueur de Pastèque, lemon, honey, and cucumber bitters.

14.5

TEQUILA

“Smoky Glen”

A cool and mysterious herbal sipper made with Ojo de Tigre mezcal, basil liqueur, lemon, honey, and celery bitters

14.5

ALCOHOL FREE COCKTAIL

“Sunset Spritzer”

Get all the flavor and fun of a summer cocktail without any of the alcohol. Lyre’s Aperitivo Rosso N/A spirit, lemon, honey, and muddled basil leaves, topped with Fever Tree Blood Orange Ginger Beer.

12.5

# FOOD MENU

## STARTERS

### Hummus bi Tahini 14

Our homemade blend of hummus bi tahini and garbanzo beans topped with fresh basil, finely chopped roma tomatoes and thin avocado slices. **Add veggies \$3**  
**Add steak \$9 Add Chicken \$5**

### Crab Tacos 18.5

Two soft corn tortillas filled with snow crab, crispy lettuce, fresh guacamole, and our spicy salsa.

### Asparagus Fries 11.5

Coated in parmesan and deep fried.

### Afghan Fries 12

Potato rounds dipped in a beer batter and deep fried.  
Served with Walter's green chutney.

### Tandoori Wings 13.5

Bone-in wings tossed in smoky tandoori masala.

### Bolawnies 13.5

Sauteed ground beef and onions with potatoes stuffed in a thin dough and deep fried. Served with garlic yogurt and Walter's green chutney.

### Gandana Bolawnies 13.5

Mild onions and potatoes wrapped in thin dough, deep fried with garlic yogurt and green chutney.

### Steak Tacos 23.5

Thinly sliced choice steak with grilled onions in olive oil grilled tortillas. Topped with crispy lettuce, cilantro, avocado, and our spicy salsa.

### Combination Platter 19.5

Bolawnies, gandana bolawnies, dolma and Afghan naan served with grilled eggplant, hummus, cilantro yogurt and Walter's green chutney.

### Nachos Especial 15.5

Crispy tortilla chips, refried or black beans and jalapenos with diced green onions and tomatoes and our spicy salsa. **Add Chicken \$5 Add Steak slices \$9.5**  
**Add Guacamole \$2.5**

## SALADS

### Arugula Salad 13.5

Arugula tossed in lemon and olive oil and coated with toasted almonds and shredded parmesan.

### Dinner Salad 11.5

Mixed greens, garbanzo & kidney beans, and finely chopped tomatoes with choice of dressing.

### Corn and Feta Salad 17.5

Assorted greens, roasted bell peppers, corn and feta cheese tossed in balsamic vinaigrette.

### Ahi Tuna Salad 25.5

A bed of mixed greens tossed with bell peppers and tossed in raspberry vinaigrette and topped with slices of seared Ahi.

### Caesar Salad 15.5

Romaine or kale tossed in our Caesar dressing with French baguette croutons.

### Cobb Salad 19.5

Mixed greens, bacon, finely chopped tomatoes, avocado slices, crumbled blue cheese, scallions, hardboiled egg, shredded chicken breast and your choice of dressing.

### Lentil Salad 15.5

Lentil and lima beans with chopped bell peppers and red onions tossed

### Ceviche 16.5

White shrimp and Atlantic salmon combined with finely diced onions, roma tomatoes and cilantro tossed in our spicy salsa. Served over two mini tostada shells.

### Veggie Eggrolls 11.5

Baby bok choy, shredded carrots, napa cabbage, mushrooms, water chestnut, bamboo shoots and bean sprouts rolled in a wonton and deep-fried with a sesame and green onion plum sauce.

### Chicken Salad 18.5

Shredded, boiled breast of chicken mixed with whole grain mustard mayonnaise and capers over a bed of lettuce with a julienne of carrots and tomatoes with tarragon vinaigrette.

d in lime vinaigrette and coated with fresh dill.

### Gorgonzola

### Salad 17.5

Gorgonzola cheese, romaine lettuce, walnuts, French green beans, chopped red onions and

mushrooms tossed in balsamic vinaigrette.

### Greek Salad 17.5

Crisp romaine, feta cheese, finely chopped tomatoes, black olives, red onions, and cucumbers tossed in lime vinaigrette.

### Nicoise Salad 18.5

Fresh tuna, red onions, potatoes, olives, and egg tossed in balsamic vinaigrette over romaine.

### Beet Salad 18.5

Mixed greens with goat cheese and French green beans tossed in raspberry vinaigrette and coated with walnuts.

### Salata 18.5

Diced tomatoes, red onions, cucumbers and cilantro tossed in lime vinaigrette and topped with diced chicken breast.

### Wedge Salad 13

Wedge of romaine or iceberg with teardrop tomatoes, bacon, blue cheese crumbles and your choice of dressing.

## SOUPS

**Aash Soup 12.5** Angel hair, garbanzo and kidney beans and ground beef in yogurt broth with mint.

**Turkey Vegetable Soup 13.5** Carrots, cauliflower, cabbage, broccoli, and turkey in a tomato-based broth.

STEAK

**New York Steak 43.5**  
8-10oz prime New York topped with cabernet sauce and served with shoestring fries.

**Ribeye Steak 49.5**  
8-10oz tender ribeye steak topped with red wine sauce and served with mashed potatoes.

**Beef Short Ribs 36.5**  
Boneless, slow-cooked ribs with creamy mashed potatoes and grilled onions.

**Steak Tacos 23.5**  
Three tacos made of thinly sliced choice steak, cilantro, avocado, lime and our fresh spicy salsa.

**Beef Stroganoff 25.5**  
Thinly cut strips of beef cooked with onions and sour cream. Served with long grain basmati rice.

LAMB

**Lamb Burrito 22.5**  
Chunks of tender lamb cooked with refried beans and a three-cheese blend inside a flour tortilla topped with sour cream served with Afghan fries.

**Lamb Chops 40.5**  
Frenched lollipop lamb chops seasoned and served with rice pilaf or mashed potatoes.

**Kabuli Pilaf 25.5**  
Bite sized portions of lamb with sauce topped with rice pilaf, carrots and raisins and sided by grilled eggplant and tomato topped with garlic yogurt and fresh mint.

**Lamb Stew 22.5**  
Diced, boneless leg of lamb potatoes, peas, and carrots.

**Lamb Shank 31.5**  
Oven roasted shank with garlic, tomato and onions over boiled potatoes and sauteed spinach.

**Sabzee Chalau 24.5**  
New Zealand lamb slow cooked with caramelized onions, braised spinach and served with basmati rice.

**Roast e Barra 26.5**  
Roast leg of lamb topped with rice pilaf, carrots, and raisins sided by grilled vegetables.

**Lamb Fajita 22.5**  
Roast lamb sauteed with bell peppers and onions. Served with black beans, sour cream, guacamole and our spicy salsa with fresh flour or corn tortillas.

SEAFOOD

**Fresh Fried Branzino 30.5**  
Mediterranean whole fried fish with sliced boiled potatoes, fresh herbs and lemon caper sauce.

**Grilled Fresh Salmon 31.5**  
Fresh salmon filet grilled with olive oil. Served with rice pilaf or mashed potatoes.

**Seared Ahi Tuna 42.5**  
Fresh Ahi seared rare with scallions, fresh ginger and soy sauce. Served with Basmati rice.

**Tandoori Salmon 34.5**  
Broiled salmon filet in tandoori masala sided with peach chutney, mint yogurt and basmati rice.

**Shrimp Tandoori 30.5**  
Thailand shrimp marinated in tandoori masala and grilled with assorted bell peppers, tomatoes, mushrooms and onions. Served with Basmati rice.

POULTRY

**Chicken Fajita 22.5**  
Chicken breast tenderloins sauteed with bell peppers and onions and served with black beans, sour cream, guacamole and our spicy salsa with fresh tortillas.

**Lemon Chicken 26.5**  
Half of organic free-range chicken roasted with lemon & parsley with rice pilaf or mashed potatoes.

**Chicken Picatta 23.5**  
Bell peppers, poached eggs, salsa, onions, and chicken breast tenderloins on a bed of corn tortillas.

**Lawand Morgh 24.5**  
Boneless free range chicken breast cooked with onions, turmeric, mushrooms and infused in garlic yogurt and served with basmati rice.

**Chicken with Ginger 24.5**  
Boneless, organic chicken breast medallions boiled with ginger, soy sauce, scallions & served with basmati rice.

**Narenj Pilaf 24.5**  
Chicken on bone cooked with tomatoes, cardamom and onion sauce and topped with Basmati rice, caramelized orange peel, slivered almonds and pistachios.

**Chicken Kabob 28.5**  
Boneless, skinless chicken breast broiled and marinated, then topped with sauteed mushrooms, grilled onions, tomatoes, and Basmati rice.

**Fried Chicken 23.5**  
Bone-in fried chicken served with mashed potatoes, homemade gravy, and grilled vegetables.

## KABOBS

### Ashraf Kabob 24.5

Chunks of turkey breast marinated in lemon juice, coriander, garlic, soy sauce and chicken stock. Served over Afghan Naan.

### Lamb Kabob 31.5

Choice marinated boneless lamb grilled on a skewer with grilled tomatoes and onions. Served over basmati rice.

### Chicken Kabob 28.5

Boneless, skinless chicken breast broiled and marinated, then topped with sauteed mushrooms, grilled onions, tomatoes, and Basmati rice.

### Shish Kabob 31.5

Marinated, choice meat, broiled and served over rice pilaf then topped with grilled onions and tomatoes.

### Lola Kabob 25.5

Lean ground beef mixed with green peppers, onions and spices and topped with grilled onions and tomatoes over rice pilaf.

### Combo Kabob Platter 33.5

Your choice of two half kabobs – Lamb; Shish; Chicken. Served with grilled onions and tomatoes over rice pilaf.

## VEGETARIAN

(These are vegetarian items that are not already listed in other categories)

### Walter's Vegetarian 15.5

Rice pilaf, black beans and salata (chopped cucumbers, tomatoes, and onions in lime vinaigrette). (V)

### Badenjan Boranie 17.5

Eggplant topped with tomato, yogurt sauce and dried mint atop rice pilaf with cooked carrots and raisins. (V)

### Veggie Chili 15.5

Beans, peppers, corn, rice, tomatoes, and spices served with homemade corn bread. (V)

## PASTA AND PIZZA

### Spicy Pasta 27.5

Strips of stir-fried chicken breast with chili peppers, ginger, soy sauce scallions with fettucine pasta.

### Wild Mushroom Fettucine 22.5

Wild mushroom essence, asparagus, touch of cream. (V)

### Angel Hair Pasta 17.5

With fresh garlic, basil, tomatoes, and olive oil. (V)

### Vegetarian Pasta 18.5 (V)

Shiitake mushrooms, sun-dried tomatoes, zucchini, and penne noodles in pesto cream sauce.

### Fettucine with Shrimp 29.5

Large shrimp steamed with asparagus and fettucine in light cream sauce.

### Goat Cheese Pizza 19.5

Topped with sun-dried tomatoes and pesto sauce. (V)

### Tandoori Chicken Pizza 23.5

Shredded chicken, cilantro and onions marinated in tandoori masala.

### Gravlax Pizza 23.5

Cured salmon, crème fraiche, onions, and capers.

### Margherita Pizza 17.5

Fresh basil, tomatoes, and olive oil. (V)

### Combination Burger 23.5

Half-pound of fresh lean ground beef topped with sauteed mushrooms, melted jack cheese and avocado with Afghan fries.

### Afghan Burger 17.5

Lean ground beef patty mixed with green onions & Afghan fries.

### Chicken Breast Burger 22.5

Sun-dried tomatoes, fresh spinach, and pesto mayo with French fries.

### Tandoori Lamb Burger 20.5

Ground lamb patty with garlic, onions, tandoori masala with spicy coleslaw and sweet potato fries.

### The Stuffed Burger 20.5

Double beef patty stuffed with sauteed mushrooms and jack cheese on a brioche bun with lettuce, tomatoes, and onions. Served with tandoori fries.

### Classic Burger Plate 16.5

With French fries. Add cheese \$1.

## BURGERS

## SANDWICHES

### Tuna Melt Sandwich 18.5

Tuna salad cheddar cheese on sourdough with French fries.

### Tuna Salad Sandwich 17.5

Fresh tuna salad with your choice of soup or salad.

### BLT 15.5

Bacon, lettuce, tomato on your choice of bread with fries.

### Hot Turkey Sandwich 19.5

Hot turkey with mashed potatoes and chicken gravy served on white bread with cranberry sauce.

### Club Sandwich 19.5

Choice of turkey, burger patty, roast lamb or chicken breast with bacon, lettuce, tomato, and mayo with French fries.

### Quiche Lorraine \$18.5

Made with bacon, cheese, onion, sour cream and eggs. Served with soup or dinner salad.

### Spinach and Cheese Quiche 18.5

Cooked spinach mixed with melted cheddar cheese. Served with a soup or dinner salad. (V)

### Veggie Chili 15.5

Beans, peppers, corn, rice, tomatoes and assorted spices. Served with our homemade cornbread. (V)

### Chili and Beans 13.5

Homemade chili and beans topped with shredded cheddar and served with our homemade cornbread.

## CHILIS AND QUICHES

COMBINATION BREAKFASTS

**Eggs Benedict 21.5**  
Canadian bacon, poached eggs, and fresh hollandaise sauce on a toasted English muffin. Served with hashbrowns, pancakes or Afghan fries.

**Eggs Benedict w/ Gravlax 23.5**  
With your choice of fresh or cooked spinach. Served with hashbrowns, pancakes or Afghan fries.

**Breakfast Burrito 16.5**  
Scrambled eggs, refried beans, scallions, and cheese rolled in a flour tortilla. Served with sour cream and our spicy salsa.

**Huevos Rancheros 14.5**  
Two eggs sunny side up on corn tortillas topped with Mexican tomato sauce, avocado, and sour cream.

**Gravlax Breakfast 22.5**  
Home cured salmon, red onions, fresh dill, and capers. Served with Naan and hard-boiled eggs.

**Lamb Sausage & Eggs 19.5**  
Served with hash browns, pancakes, or Afghan fries.

**Chicken Sausage & Eggs 18.5**  
Served with hash browns, pancakes, or Afghan fries.

**Sausage and Eggs 18.5**  
Served with hashbrowns, pancakes or Afghan fries.

**Afghan Patty & Eggs 18.5**  
Lean Ground beef mixed with bell peppers and green onions. Served with hashbrowns, pancakes, or Afghan fries.

**Bacon & Eggs 16.5**  
Served with hashbrowns, pancakes or Afghan fries.

**One Egg Breakfast 11.5**  
With hashbrowns, bread, butter, and jelly.

**Two Egg Breakfast 13.5**  
With hashbrowns, bread, butter, and jelly.

**Oatmeal 11.5**  
Served with a mixture of raisins, nuts, spices, brown sugar, alongside homemade coffee cake.

**Fresh Fruit Plate 12.5**  
Served with low-fat yogurt and French bread.

**Currant Scone 7.5**  
Served with cream cheese and jelly.

**Corncake & Black Beans 13.5**  
Homemade corn cake topped with two poached eggs and a side of spicy salsa.

**Fried Chicken & Waffles 25.5**  
Belgian Waffles topped with fried chicken.

**Steak and Eggs 34.5**  
New York Steak served with hash browns, pancakes, or Afghan fries.

**Substitute Fresh Fruit 3.5**  
Swap out hashbrowns for fruit

OMELETS

All omelets served with your choice of hashbrowns, pancakes, Afghan fries or fruit (\$3.5 extra)

**Avocado and Swiss 16.5**

**Fresh Garden 16.5**  
Mixed vegetables (broccoli, cauliflower, green beans, and carrots), avocado and fresh spinach. Choose yogurt or sour cream.

**Claremont Omelet 16.5**  
Onions, green peppers, mushrooms, and tomatoes.

**Spinach Omelet 17.5**  
Cooked spinach with sauteed mushrooms or lamb.

**Special Omelet 17.5**  
Three cheese and fresh mushrooms.

**Sun-Dried Tomato & Goat Chs 18.5**  
Fresh spinach, mushrooms, green bell peppers and onions mixed with sundried tomatoes and goat cheese.

**Mexican Omelet 15.5**  
Chicken, mozzarella cheese, and red Mexican sauce.

**Feta Cheese Omelet 16.5**  
Served with eggplant or lamb.

**Ratatouille Omelet 17.5**  
Italian sausage, fresh mushrooms, bell peppers and onions with pomodoro and mozzarella cheese.

WAFFLES, PANCAKES & FRENCH TOAST

**Belgian Waffle 12.5**  
**French Toast 13.5**

**French Toast Combo 16.5**  
Served with two slices of bacon and one egg.

**Pancake Sandwich 15.5**  
3 Pancakes, two bacon strips and one egg.

Saturdays and Sundays until 2pm - \$25 UNLIMITED MIMOSAS

**Classic Mimosa** – orange, grapefruit or pineapple juice and champagne  
**Peach, Strawberry, or Mango Mimosa** - fruit puree and champagne  
**Cherry Bomb Mimosa** – pineapple juice, maraschino cherry juice and champagne

KIDS MENU

**Grilled Cheese** – with French fries  
**Kids Pasta** – Fettucine, penne or Angel hair noodles with pan butter

**Cheese Pizza**  
**Cheese Burger** – with French Fries  
**Cheese Quesadilla**

**Chocolate Chip Pancakes**  
**Chicken Tenders** – with French fries



NON-ALCOHOLIC BEVERAGES  
COFFEE

Coffee 5.5

Peet’s

Shot of Espresso 5  
Café Latte 7.5  
Café Americano 7.5  
Café Mocha 7.5  
Cappuccino 7.5

Milk  
Almond / Soy / Oat / Coconut

FLAVORED SYRUPS  
Hazelnut  
Caramel  
Vanilla  
All Come in sugar free as well

TEA

Iced Tea 5.5  
Passion Fruit  
Arnold Palmer \$5.5

Black Tea 5.5  
Earl Grey / English Breakfast  
Green Tea 5.5

Herbal Tea 5.5  
Lemon Ginger / Peppermint /  
Chamomile

JUICE

Orange Juice 8  
Fresh Squeezed

Apple Juice 6  
Cranberry Juice 6

Pineapple Juice 6  
Tomato Juice 6

SODA

Coke 5.5  
Diet Coke 5.5  
Sprite 5.5  
Rootbeer 5.5

Ginger Beer 5.75  
Gingerale 5.5  
Shirley Temple 5.5  
Strawberry Lemonade 7.25

WATER

Fiji Bottled Water 7.25  
1 Liter

San Pelligreno Sparkling 7.25  
1 Liter

MILK

Whole Milk 5.25  
Almond Milk 6.25  
Oat Milk 6.25

Soy Milk 6.25  
Chocolate Milk 5.25

## RESOLUTION NO. 99-17

**A RESOLUTION OF THE PLANNING COMMISSION OF THE CITY OF CLAREMONT APPROVING CONDITIONAL USE PERMIT #99-C09, TO UPGRADE AN EXISTING BEER AND WINE LICENSE TO ALLOW FULL ALCOHOL (BEER, WINE AND DISTILLED SPIRITS) FOR ON-SITE CONSUMPTION IN CONJUNCTION WITH A BONA FIDE RESTAURANT LOCATED AT 310 YALE AVENUE. APPLICANT- NANGYALAI GHAFARSHAD.**

WHEREAS, Nangyalai Ghafarshad submitted a proposal on July 28, 1999, to upgrade an existing beer and wine license to allow full alcohol (beer, wine and distilled spirits) for on-site consumption in conjunction with a bona fide restaurant located at 310 Yale Avenue, and;

WHEREAS, current zoning designation for the property is CVO; and

WHEREAS, the proposed license is categorically exempt from the provisions of the California Environmental Quality Act (CEQA) under Section 15301; and

WHEREAS, notice of public hearing was duly given and published; and

WHEREAS, the Planning Commission held a public hearing on October 5, 1999, at which time all persons wishing to testify in connection with said proposal were heard and said proposal was fully studied.

NOW, THEREFORE, BE IT RESOLVED, by the Planning Commission of the City of Claremont as follows:

Section A. The Planning Commission finds:

1. The site for the proposed sale of beer, wine, and distilled spirits is adequate in size and shape to accommodate the proposed use in that it is a fully improved restaurant specifically designed for the preparation and serving of food and beverages. Moreover, the off-street parking requirements specified in the Claremont Land Use and Development Code are based solely on the underlying use of the facility as a restaurant, so the proposed addition of full alcohol service will bear no direct burden on the availability of off-street parking.
2. The site for the proposed use relates to streets and highways properly designed to carry the type and quantity of traffic generated by the subject use. The sale of alcoholic beverages (including distilled spirits) for on-site consumption in conjunction with food service will not significantly increase vehicle traffic beyond that of a restaurant without such sales. In addition, the upgraded alcoholic beverage license specifically will not generate traffic volumes beyond the capacity of streets serving the subject property.

3. The proposed use will not impair the integrity and character of the Claremont Village zone or otherwise have an adverse effect on adjacent property. The sale of alcoholic beverages for on-site consumption is a common component of restaurant establishments and is consistent with other similar restaurant uses in the Village.
4. The proposed use is not contrary to the General Plan, in that the policies of the General Plan encourage a variety of uses within the City that it will help to broaden the local tax base, create employment, and provide additional options for social activities.
5. The proposed use will not endanger or otherwise constitute a menace to the public health, safety or welfare in that alcohol service is provided in conjunction with a bona fide eating establishment, as opposed to a stand-alone bar or entertainment use where the sale of alcohol for on-site consumption would raise compatibility and enforcement concerns. Moreover, the proposed use is subject to the operating conditions imposed by the California Department of Alcoholic Beverage Control (ABC), which regulates and monitors the manner in which alcoholic beverages are sold.

Section B. The Planning Commission hereby approves Conditional Use Permit #99-C09 based on the findings of Section 624 of the Land Use and Development Code, and subject to the following conditions:

1. This approval shall be valid for one year from the date of Planning Commission action. If an ABC Type 47 license is not issued within that time frame or an extension is not granted, then this approval shall automatically expire without further action by the City.
2. Prior to the serving of alcohol, the applicant shall obtain the appropriate license from the Department of Alcoholic Beverage Control (ABC), and shall thereafter comply with all conditions applicable thereto. In the event that there is a conflict between the conditions imposed by the City as part of this CUP approval and those imposed by ABC, the more restrictive provisions shall apply.
3. The restaurant shall maintain a full service (bona fide) eating establishment, serving meals during all times alcohol is served for consumption on the premises.
4. No off-site consumption of alcohol is authorized. All alcoholic beverages served at the premises shall be consumed on-site within restaurant buildings and in outdoor dining areas specifically approved.
5. All persons selling alcoholic beverages shall be 18 years of age or older and shall be supervised by someone 21 years of age or older. A supervisor shall be present in the same area as point of sale.
6. Prior to the construction of any bar area at the subject site, the applicant shall observe the following requirements:

- a. Locate the bar area within an enclosed building approved for use as a restaurant;
  - b. Ascertain and comply with all applicable Building Division and Department of Alcoholic Beverage Control (ABC) requirements, including the issuance of building permits.
7. Any violations of the Claremont Municipal Code, Claremont Land Use and Development Code or conditions of approval of this conditional use permit shall be grounds for initiation of revocation proceedings for this conditional use permit.
8. The above conditions shall run with the land and shall be binding upon all future owners, operators, or successors thereto of the restaurant.
9. The applicant/owner by utilizing the benefits of this approval shall thereby agree to defend at its sole expense any action against the City, its agents, officers and employees because of the issues of such approval. In addition, the applicant/owner shall reimburse the City et al for any court costs and attorney fees which the City et al may be required to pay as a result of any such action. The City may at its sole discretion participate at its own expense in the defense of any such action, but such participation shall not relieve the applicant/owner of its obligation hereunder.

Section C. The Planning Commission Chair shall sign this Resolution and the Secretary shall attest to the adoption thereof.

Passed, approved, and adopted this 5th day of October, 1999.

  
SHARON HIGHTOWER, Chair  
Planning Commission

ATTEST:

  
CARRIE RICHARDSON, Secretary

**Claremont City Council  
Agenda Report**

TO: JEFFREY C. PARKER, CITY MANAGER

FROM: ANTHONY WITT, DIRECTOR OF COMMUNITY DEVELOPMENT

DATE: JANUARY 13, 2009

**SUBJECT: ENTERTAINMENT PERMIT (FILE #08-E02) LOCATED AT 310 YALE AVENUE  
(WALTER'S RESTAURANT). APPLICANT – NANGYALAI GHAFARSHAD.**

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**SUMMARY**

The applicant is requesting approval of an Entertainment Permit to allow music at special occasions (i.e., weddings, wedding receptions, graduation parties, etc.) held at Walter's Restaurant. The applicant has received several inquiries to host such functions but the music portion (i.e., live Disc Jockey, live band, etc.) would only be permitted with the approval of an Entertainment Permit. The owner of Walter's Restaurant is proposing that such functions would conclude at 11:00 p.m. on Fridays and Saturdays and by 10:00 p.m. on Sundays, and would limit the number of events to no more than 25 special occasions annually.

Decisions on Entertainment Permits are within the purview of the Community Development Director or his authorized representatives; however, the Community Development Director has requested the City Council review this application as his authorized representative due to the controversial nature of the previous Entertainment Permit request for Walter's Restaurant, which was denied in 2006.

Staff finds the currently proposed Entertainment Permit to be entirely different in nature and within the parameters of the City's regulations, and will be consistent with the City's noise standards.

**Staff Recommendation**

Staff recommends that the City Council adopt the attached resolution (Attachment A) approving the proposed Entertainment Permit, based on the review criteria of Chapter 5.45 of the Municipal Code, and subject to the conditions.

**ANALYSIS**

**Background**

- Walter's Restaurant has a General Plan designation of Claremont Village as well as a zoning designation of Claremont Village (CV). This is the same land use designation for all of the adjacent properties, including the residential buildings/uses to the east of the site.
- The subject restaurant is located within the Claremont Professional building, which is an approximate 12,100 square-foot building. The restaurant occupies approximately 7,500 square feet of the existing building.



- In May of 2006, staff denied an Entertainment Permit for Walter's Restaurant based on the nature of the entertainment, which was similar to a dance club accompanied by loud music (i.e., the bass line). In addition, the hours of operation were proposed to conclude at 1:00 a.m., which was determined to be incompatible with the adjoining neighbors (residential uses) directly to the east of the restaurant (east of the public alley). This document has been provided as Attachment B.

### **Project Description**

The Entertainment Permit is proposed to allow for various special occasions at the subject location. These special occasions could include weddings, wedding receptions, private parties, graduation parties, charitable events, etc. These functions would typically commence at approximately 7:00 p.m. and conclude at 11:00 p.m. on Fridays and Saturdays. Functions held on Sunday would conclude at 10:00 p.m. The applicant would limit the number of events to no more than 25 special occasions annually.

The speakers, for such functions, will be pointed west (away from the residential uses adjacent to the restaurant) to minimize spillover noise generated by the special occasions discussed above. There are three potential locations within Walter's Restaurant for the special occasions. One potential area for the music would be located at the rear (east side) of the restaurant within the patio area. A second location would also be to the rear (east side) of the restaurant within the cottage dining rooms. A third area would be towards the front of Walter's Restaurant within the bistro and bar. A copy of the floor plan outlining the three potential music areas is Attachment C.

An aerial map illustrating the location of the restaurant has been provided (Attachment D). In addition, two letters from the applicant further discussing the request have been included (Attachment E).

### **Basis for Staff Recommendation**

Staff finds the following reasons to approve the requested Entertainment Permit:

- Walter's Restaurant maintains a working relationship with the City in regard to local ordinances and codes, and is in compliance with all applicable state and federal laws, ordinances, and codes. In addition, the applicant did not make false statements in the application for the subject Entertainment Permit.
- The City supports the economic viability of all businesses. The City's willingness to work with businesses to ensure their continued success, yet meet the local rules and regulations of the City, effectively increases their chance for survival. This is further identified as General Plan Policy 3-1.2, which states:  
*"Support existing businesses in the City, and work to retain the small, independent business character of the City".*
- The specific occasions proposed include, but are not limited to, wedding receptions, graduation parties, private company parties, etc. The events would not have an adverse effect on adjacent property or other uses in the vicinity of the premises at which the events

are to be located. In addition, the events will not result in noise levels exceeding the City's noise standards, inadequate and/or spill over parking into adjacent commercial/residential neighborhoods, hours of operation incompatible with adjacent uses, significant new traffic in adjacent neighborhoods, or an increase in criminal activity.

- The Claremont Village (CV) zoning district is assigned Noise Zone 2, which limits the exterior noise levels to 60 decibels from 10:00 p.m. to 7:00 a.m., and 65 decibels from 7:00 a.m. to 10:00 p.m. seven days a week. Although Walter's Restaurant is not required to meet the noise standards of Chapter 16.154 with the approval of an Entertainment Permit (Section 16.154.020.F.2), the business owner will work with the City to ensure the entertainment proposed does not exceed 75 decibels as measures from the adjacent property line. In addition, the business owner will be allowed up to 25 special occasions annually, which is approximately 2 events per month.
- The existing hours of operation for the restaurant are 7:00 a.m. to 9:00 p.m., Sunday – Thursday and 8:00 a.m. to 10:00 p.m., Fridays and Saturdays. The special events would extend the hours of operation to 10:00 p.m. Sunday–Thursday (one hour increase) and 11:00 p.m. Fridays and Saturdays (one hour increase).
- Although an Entertainment Permit was denied in 2006 for this restaurant, the type of entertainment proposed at that time was significantly different from what is being proposed by this specific application. The entertainment permit proposed previously was denied based on the nature of the entertainment, which was similar in nature to a dance club accompanied by loud music. In addition, the hours of operation were proposed to conclude at 1:00 a.m., which was determined to be incompatible with the adjoining neighbors (residential uses) directly to the east of the restaurant (east of the public alley).
- The Police Department indicates no opposition to the issuance of the Entertainment Permit, provided the operators of the restaurant comply with all legal requirements and observes all conditions of approval. To date, the owner of Walter's Restaurant has not been cited for selling alcoholic beverages to minors. The City of Claremont has the authority to revoke the subject Entertainment Permit if it is discovered that the operators of the establishment are violating any conditions of this approval and/or there is an extraordinary result in increased demand of police services.

### **LEGAL REVIEW**

The city attorney has reviewed the subject Entertainment Permit request and signed the attached resolution.

### **CEQA REVIEW**

The City has determined that this proposal is exempt from the California Environmental Quality Act (CEQA) in accordance with Section 3.03(b)(17) of Claremont's Local Guidelines for Implementing CEQA and is categorically exempt pursuant to CEQA guidelines Section 15301(e)(1) (Class 1) (additions to existing structures not resulting in an increase of more than 50 percent of the floor area); therefore, no further environmental review is necessary.

## **FINANCIAL REVIEW**

The applicant has paid the \$200 fixed fee for an Entertainment Permit. All staff costs above this fee have been, and will continue to be, borne by the City.

## **PUBLIC NOTICE PROCESS**

This item was noticed through the regular agenda notification process. Copies of this report are available at the City Hall public counter, Alexander Hughes Community Center, the Youth Activity Center, the Claremont Public Library, and the City website.

In addition, written notice of this meeting was sent to adjacent residents and property owners on December 18, 2008. As of January 7, 2009, no comments have been received. Copies of this report have been sent to the applicant as noted below.

## **ALTERNATIVES TO THE STAFF RECOMMENDATION**

In addition to the staff recommendation, there are the following alternatives:

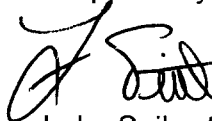
1. Continue the item for additional information for the proposed project elements.
2. Approve the proposal, with modifications to the conditions of approval.
3. Deny the proposal, specifically identifying how the project is inconsistent with the review criteria of Chapter 5.45 of the Municipal Code, as all of the necessary findings cannot be met.

Submitted by:



Anthony Witt  
Director of Community Development

Prepared by:



Luke Seibert  
Associate Planner

Attachments:   A – Resolution Approving Entertainment Permit #08-E02  
                      B – Denied Entertainment Permit For Walter's Restaurant dated May 12, 2006  
                      C – Walter's Restaurant Floor Plan  
                      D – Site Plan  
                      E – Letters From Applicant Regarding Entertainment Permit

c:       Nangyalai Ghafarshad, Walter's Restaurant

LSEIBERT\ENTERTAINMENT PERMITS\08-E02\CC REPORT



## RESOLUTION NO. 2009-\_\_\_\_

**A RESOLUTION OF THE CITY OF CLAREMONT APPROVING AN ENTERTAINMENT PERMIT (FILE #08-E02) FOR WALTER'S RESTAURANT LOCATED AT 310 YALE AVENUE. APPLICANT – NANGYALAI GHAFARSHAD**

**WHEREAS**, on July 31, 2008, Nangyalai Ghafarshad, owner of Walter's Restaurant at 310 Yale Avenue, submitted an application for an Entertainment Permit; and

**WHEREAS**, the above mentioned property is zoned Claremont Village (CV) with a General Plan designation of Claremont Village; and

**WHEREAS**, the City Council held a hearing on January 13, 2009, to consider the proposal; and

**WHEREAS**, the approval of this Entertainment Permit exempts Walter's Restaurant from the noise standards set forth in Chapter 16.154 pursuant to Section 16.154.020(F)(2) of Claremont's Municipal Code; and

**WHEREAS**, Claremont Municipal Code Section 5.45.010(B) and Section 5.45.060(A) gives the Community Development Director or his authorizes representatives authority to act on Entertainment Permits.

**WHEREAS**, the Community Development Director authorizes City Council to act as a representative to take action on this Entertainment Permit.

**NOW, THEREFORE**, the City Council of the City of Claremont, County of Los Angeles, State of California, does hereby resolve:

**Section 1.** The City has determined that this proposal is exempt from the California Environmental Quality Act (CEQA) in accordance with Section 3.03(b)(17) of Claremont's Local Guidelines for Implementing CEQA and is categorically exempt pursuant to CEQA guidelines Section 15301(e)(1) (Class 1) (additions to existing structures not resulting in an increase of more than 50 percent of the floor area); therefore, no further environmental review is necessary.

**Section 2.** In accordance with Section 5.45 of the Claremont Municipal Code, the City Council makes the following findings in regard to the Entertainment Permit for the above-described project:

1. Walter's Restaurant maintains a working relationship with the City in regard to local ordinances and codes, and is in compliance with all applicable state and federal laws, ordinances, and codes. In addition, the applicant did not make false statements in the application for the subject Entertainment Permit.
2. The City supports the economic viability of all businesses. The City's willingness to work with businesses to ensure their continued success, yet meet the local rules and regulations of the City, effectively increases their chance for survival. This is further identified as General Plan Policy 3-1.2, which states:

*"Support existing businesses in the City, and work to retain the small, independent business character of the City".*

3. The specific occasions proposed include, but are not limited to, wedding receptions, graduation parties, private company parties, etc. The events would not have an adverse effect on adjacent property or other uses in the vicinity of the premises at which the events are to be located. In addition, the events will not result in inadequate and/or spill over parking into adjacent commercial/residential neighborhoods, hours of operation incompatible with adjacent uses, significant new traffic in adjacent neighborhoods, or an increase in criminal activity.
4. The Claremont Village (CV) zoning district is assigned Noise Zone 2, which limits the exterior noise levels to 60 decibels from 10:00 p.m. to 7:00 a.m., and 65 decibels from 7:00 a.m. to 10:00 p.m. seven days a week. Although Walter's Restaurant is not required to meet the noise standards of Chapter 16.154 with the approval of an Entertainment Permit (Section 16.154.020.F.2), the business owner will work with the City to ensure the entertainment proposed does not exceed 75 decibels as measures from the adjacent property line. In addition, the business owner will be allowed up to 25 special occasions annually, which is approximately 2 events per month.
5. The existing hours of operation for the restaurant are 7:00 a.m. to 9:00 p.m., Sunday – Thursday and 8:00 a.m. to 10:00 p.m. Fridays and Saturdays. The special events would extend the hours of operation to 10:00 p.m. Sunday–Thursday (one hour increase) and 11:00 p.m. Fridays and Saturdays (one hour increase).
6. Although an Entertainment Permit was denied in 2006 for this restaurant, the type of entertainment proposed at that time was significantly different from what is being proposed by this specific application. The entertainment permit proposed previously was denied based on the nature of the entertainment, which was similar in nature to a dance club accompanied by loud music. In addition, the hours of operation were proposed to conclude at 1:00 a.m., which was determined to be incompatible with the adjoining neighbors (residential uses) directly to the east of the restaurant (east of the public alley).
7. The Police Department indicates no opposition to the issuance of the Entertainment Permit, provided the operators of the restaurant comply with all legal requirements and observes all conditions of approval. To date, the owner of Walter's Restaurant has not been cited for selling alcoholic beverages to minors. The City of Claremont has the authority to revoke the subject Entertainment Permit if it is discovered that the operators of the establishment are violating any conditions of this approval and/or there is an extra ordinary result in increased demand of police services.

**Section 3.** The City Council hereby approves Entertainment Permit #08-E02 pursuant to Section 5.45.060 and based on the findings outlined in Sections 1 and 2 above, subject to the following conditions of approval:

1. This approval is for the establishment of the entertainment uses generally described as special occasions with music including, but not limited to, weddings, wedding receptions, graduations parties, etc., located within designated areas at 310 Yale Avenue (Walter's Restaurant). This approval shall ONLY be for the activities

described and contained within the building and patio area located at the above-mentioned address.

2. The hours for the entertainment shall not exceed 11:00 p.m. on Fridays and Saturdays, and 10:00 p.m. Sunday–Thursday. No more than 25 special events with music shall occur on the premises annually. To ensure compliance, Walter's Restaurant shall present the City with written confirmation for each special occasion accompanied by the date and type of event.
3. This Entertainment Permit is valid until January 13, 2009. Subsequent Entertainment Permits will be for one year and may be renewed annually thereafter. The City Council may modify or impose additional conditions to ensure the harmonious use of the business with adjacent businesses/residences and may include shorter hours/earlier closing times. If no documented violations of the subject Entertainment Permit occur during the first year of entitlement, then annual renewals of such permit will be conducted at staff level; otherwise they shall be subject to City Council review. Applications for renewal shall be filed with the Community Development Department no later than 30 calendar days prior to the permit expiration date and shall be accompanied by the applicable fee.
4. Forty-eight (48) hours prior to the commencement of each special occasion, Walter's Restaurant shall send notice to adjacent neighbors.
5. The areas of entertainment shall be limited to three specific areas within Walter's Restaurant as illustrated in Exhibit 1 to this resolution.
6. The amplified music in the outdoor seating area shall be limited to a maximum of two speakers and shall not exceed a noise level of 75 decibels as measured from the adjacent property line. The speakers shall be directed away from the residential uses to the east, and placed at heights no taller than the six-foot high wall located along the east side of the subject property. The speaker placement and specification shall be shown on a plan subject to staff approval. In addition, staff may monitor noise levels at any time to determine reasonable compliance.
7. Entertainment shall comply with the Claremont Municipal Code (CMC), and all applicable laws, ordinances, and codes.
8. The applicant and successors shall operate the subject premises in a safe and orderly manner at all times, including compliance with curfew and daytime loitering regulations pursuant to the provision of Section 9.80 of the CMC. Continued/repeated violations of any municipal, Health Code, or other violations, as determined by the City of Claremont, Los Angeles County Health Services Department, Department of Alcoholic Beverage Control (ABC), or Los Angeles County Fire Department, may be grounds for initiation of proceedings for the revocation of this entertainment permit.
9. The maximum number of patrons and staff allowed in the establishment shall not exceed the maximum occupancy for the site as set by the Building Official.

10. Management or employees of the business to which they are connected must continuously supervise all entertainment performances. If at any time in the future the City believes that security is needed, the applicant is required to submit a security plan to the Director of Community Development for review/approval.
11. All entrances and emergency exits shall be kept clear.
12. No signs are approved in connection with this permit.
13. Violations of any of the above conditions shall be cause for revocation of this permit.
14. Noncompliance with any condition of approval shall constitute a violation of the Claremont Municipal Code. Violations may be enforced in accordance with the provisions of the administrative fines program of Chapter 1.14 of the Municipal Code.
15. The applicant/owner, by utilizing the benefits of this approval, shall thereby agree to defend at its sole expense any action against the City, its agents, officers, and employees because of the issues of such approval. In addition, the applicant/owner shall reimburse the City et al for any court costs and attorney fees that the City et al may be required to pay as a result of such action. The City may, at its sole discretion, participate at its own expense in the defense of any such action, but such participation shall not relieve the applicant/owner of its obligation hereunder.

**Section 4.** The Mayor shall sign and the City Clerk shall attest to the passage of this resolution.

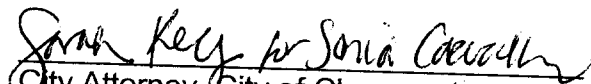
**PASSED, APPROVED, AND ADOPTED** this 13<sup>th</sup> day of January, 2009.

\_\_\_\_\_  
Mayor, City of Claremont

ATTEST:

\_\_\_\_\_  
City Clerk, City of Claremont

APPROVED AS TO FORM:

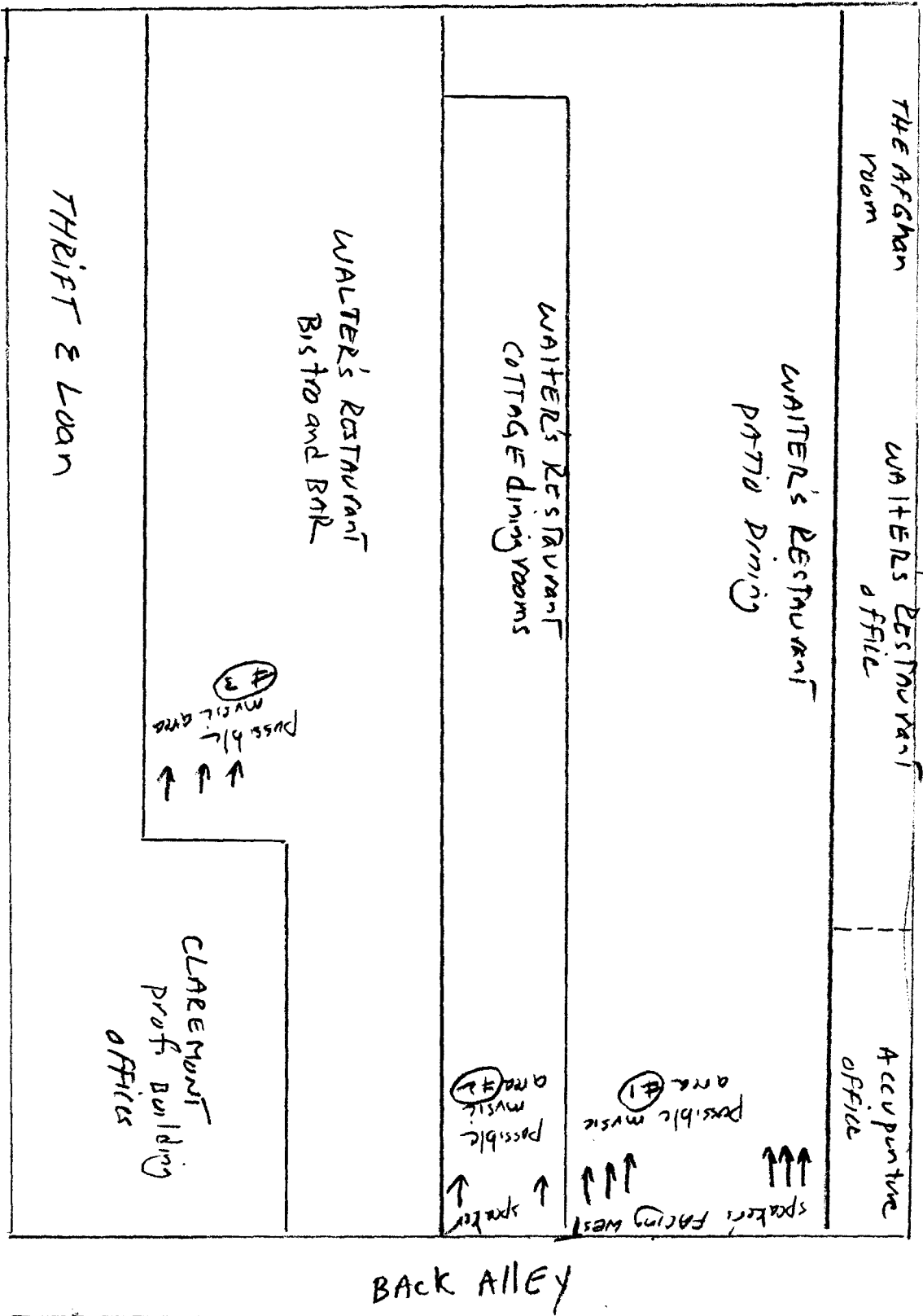
  
City Attorney, City of Claremont

1

EXHIBIT 1

YALE AVE

PARKING LOT



BACK ALLEY

BONITA AVE



## CITY OF CLAREMONT

ATTACHMENT B

Community Development Department

City Hall  
207 Harvard Avenue  
P.O. Box 880  
Claremont, CA 91711-0880  
FAX (909) 399-5327

Building • (909) 399-5471  
Planning • (909) 399-5470  
Engineering • (909) 399-5465  
Community Improvement • (909) 399-5467  
Economic Development • (909) 399-5341

May 12, 2006

April 12, 2006

Nangyalai and Dawoud Ghafarshad  
Walters Restaurant  
308 and 310 Yale Avenue  
Claremont, CA 91711

Dear Messrs. Ghafarshad:

### **Denial of Entertainment Permit Application #06-MP11 for Walters Restaurant at 310 Yale Avenue**

The Planning Division has reviewed your application for an Entertainment Permit to allow a DJ with dancing inside the bistro and bar area until 1:00 a.m. on Friday nights, and outside occasionally on the patio area at the above-referenced address. While we support your successful Village business, we are unable to approve your requested entertainment permit.

Therefore pursuant to Chapter 5.45.60 B 1 and 3 (a), (c) (e) and (f) of Claremont Municipal Code, your application is hereby denied based on the following reasons:

1. The premise at which the entertainment permit is proposed is not in compliance with all applicable City ordinances and codes. Work has been undertaken on the patio area within benefit of any City review and/or permits. In addition, it appears that the seating at the restaurant has been expanded beyond that which had been approved in the past. Further, the business has been providing amplified music with dancing on weekends during the past few months without benefit of an Entertainment Permit. This activity has been ongoing even after being apprised of the need for an Entertainment Permit to allow this activity.
3. The activity for which the permit is requested would have and has had an adverse effect on the adjacent residential uses. There have been reports of noise levels that have awoken adjacent residents from loud music (i.e. particularly the bass line) emanating from the establishment and from patrons loitering in the parking lot after the establishment has closed. The hours of operation until 1 a.m. and outside patio activities are incompatible with the immediately adjacent residential properties.

FILE COPY

FILE COPY

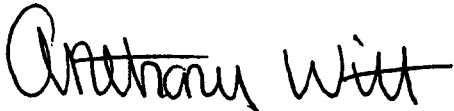
There has been an increase in calls for police service as a result of the entertainment activity for excessive noise and unruly patron behavior that has disturbed the neighbors' peace. Although the Village has a mixed- use character, this proposed activity is creating nuisance issues for the adjacent residential uses.

Staff does not make any findings regarding Sections B2 and B3 (b) and (d) of Municipal Code Section 5.45.60.

In accordance with Section 5.20.130 of the Claremont Municipal Code, any person may appeal this decision to the City Council by filing a written appeal with \$100.00 appeal fee within ten (10) calendar days of the date of this letter (May 12, 2006).

If I can answer any further questions, please call me at (909) 399-5341 or Associate Planner Mark Carnahan at 909-399-5470.

Sincerely,



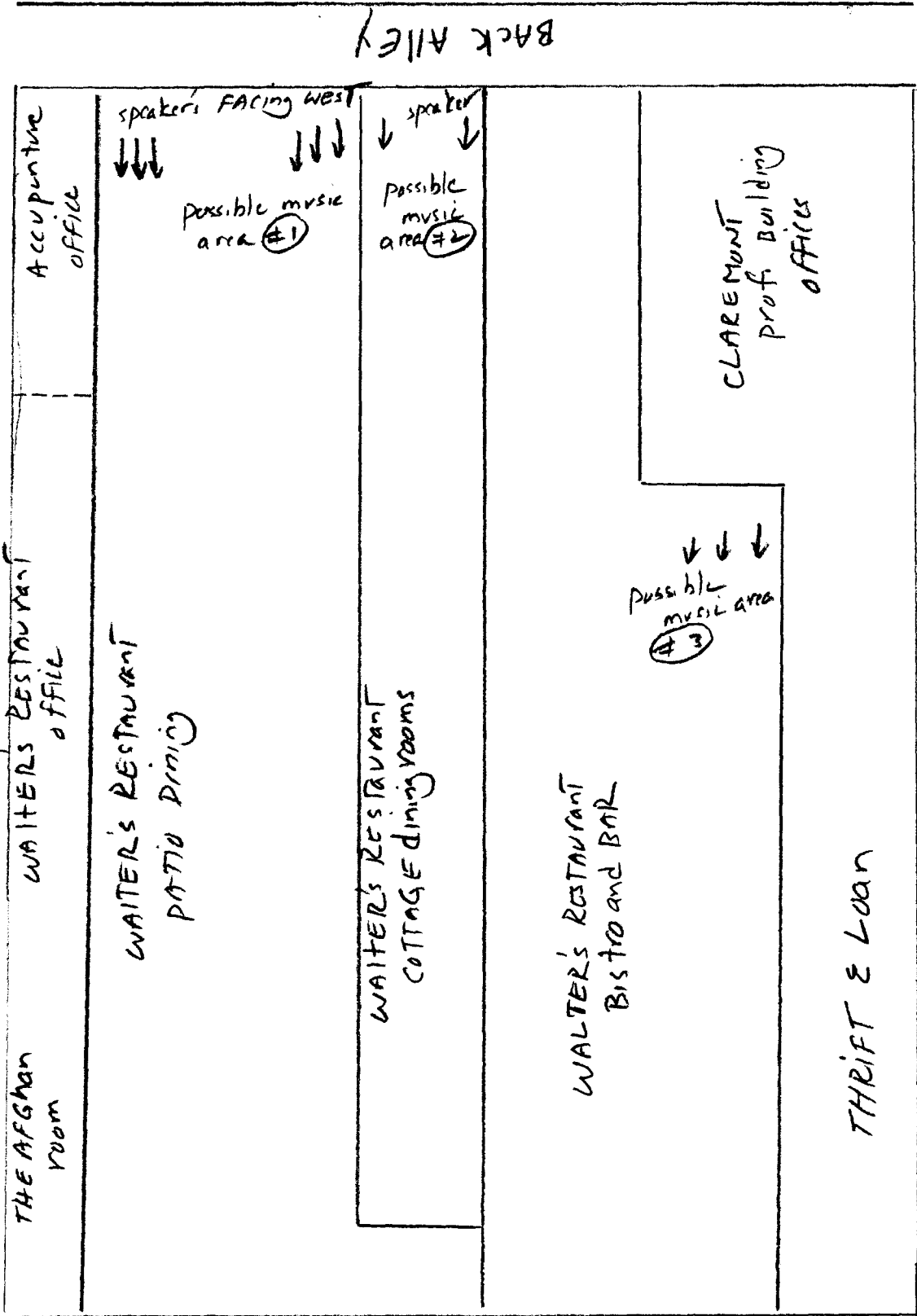
Anthony Witt  
Community Development Director

c: City Council  
Jeffrey C. Parker, City Manager  
Paul Cooper, Police Captain  
Lisa Prasse, City Planner  
Mark Carnahan, Associate Planner  
Herbert Hafif, Property Owner  
Adjacent residents

1

YALE AVE

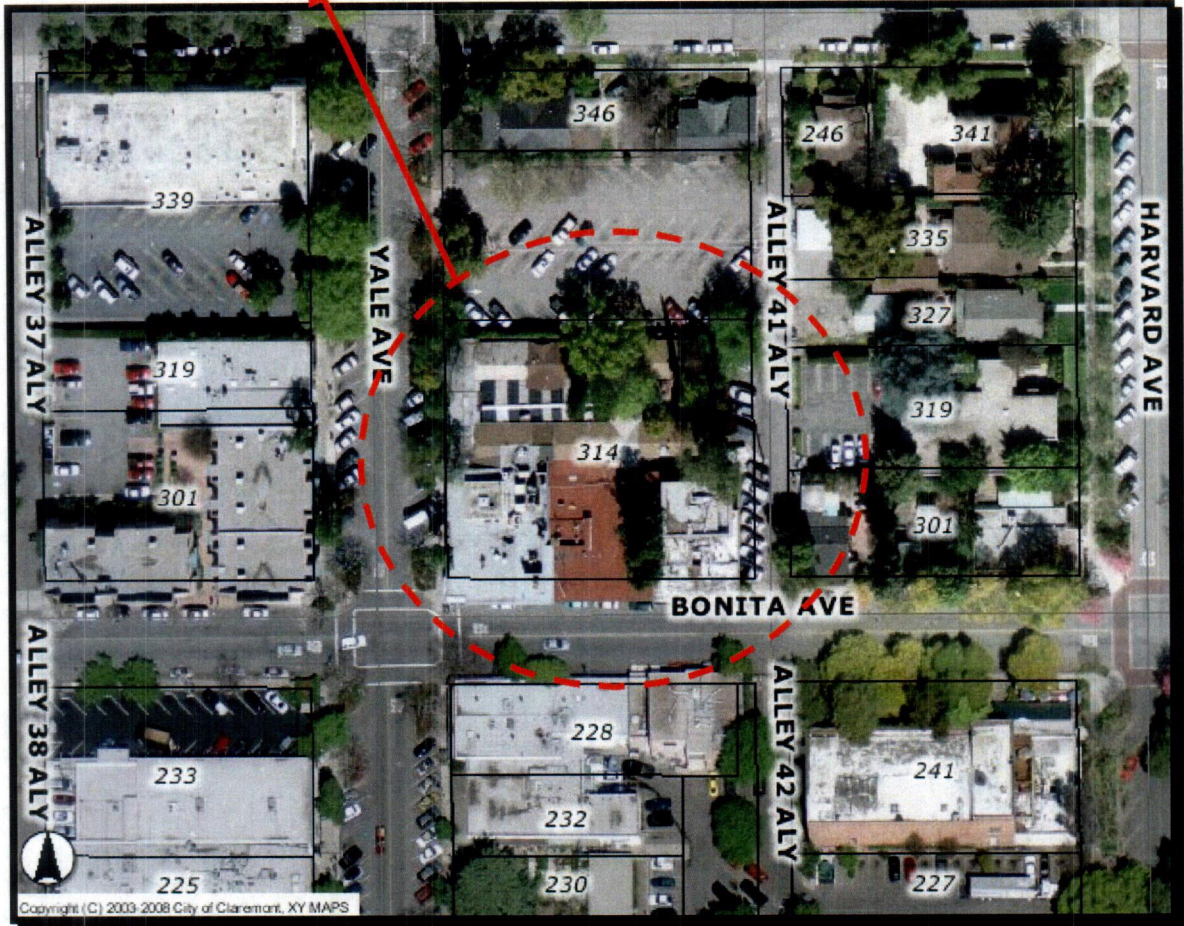
PARKING LOT



BACK ALLEY

BONITA AVE

Location of Walter's Restaurant





310 N. Yale Ave. Claremont, Ca 91711  
909 624-2779 -909-624-4914  
Fax 909-624-4364  
[www.waltersrestaurant.biz](http://www.waltersrestaurant.biz)

Thursday, July 31, 2008

City of Claremont, Community development department  
207 Harvard Ave. Claremont, Ca 91711

Dear Sir/Madam:

I would like to make this letter a part of my application for the entertainment permit. As you all are aware that the economy is not what it has used to be. The merchants in the village are facing three different challenges: 1- The economy is slow overall, 2- summer vacations and 3- Village expansion.

The restaurant business is about 20% lower than last year  
Thousands of students and faculty are not in town.

The number of eating establishment in the village has more than doubled.

I have always been a supporter of the village expansion, I believe that in the long run it will benefit our village and our businesses. What I do not understand is that most promotions are done in the west side and by the train station. The north side of town does not get any, and that worries me. If the west side is promoted at the expense of the historical village that is a loss to everyone. This is another reason I am applying for the entertainment permit so I could bring some excitement to the north side of the village. I do not know who is paying for several entertainment bands in west side of the village, if it's paid by the city I hope you consider to do that in the north side as well.

I have lost a couple of wedding receptions because I could not allow music at the patio after 9.00 p.m. At times like this where economy is so bad I can not afford to loose that.

At the end of this letter I would like to mention that at 35 years that I have been in business and resident in the village I have never worked with any local government as cooperative and understanding as the current one and I like to thank all of you for that.

Sincerely

  
Nangy ghafarshad



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310 N. YALE AVE. CLAREMONT, CA 91711 –  
(909) 624-2779 - FAX (909) 624-4364  
WALTERSRESTAURANT.BIZ

Lisa Prossi  
City of Claremont

*Dear Lisa:*

*As you know the number of eating establishment in the village is almost doubled compared to last year, the village eating establishments provides more services Now than did ever before. One of these services is catering banquets, weddings And other functions.*

*I have invested a lot of money to renovate the outside patio and make it attractive For such functions. Walter's outside dining has received many recognitions.*

*In order to survive and pay for the investments I have done for the outside patio, The patio has to be used.*

*I am getting calls for weddings and other functions on the patio which includes some sort of music and if I refuse the music part they will go to some other place.*

*These functions are not much, out of 360 days a year that we are open maybe we get 25 catering requests and most of them are Friday or Saturday night, I do charity functions Which is on Sunday nights, most of these functions(about 75%) happens in the summer and fall seasons.*

*What I am requesting is to have permission to have music on the patio till 11.00 p.m. On Friday and Saturday nights and till 10.00p.m. the rest of the week and this is only For around 25 nights out of 360 nights.*

*I thank you in advance and appreciate your cooperation.*

*Sincerely*

*Nangy Ghafarshad*

**RESOLUTION NO. 2009-07****A RESOLUTION OF THE CITY OF CLAREMONT APPROVING AN ENTERTAINMENT PERMIT (FILE #08-E02) FOR WALTER'S RESTAURANT LOCATED AT 310 YALE AVENUE. APPLICANT - NANGYALAI GHAFARSHAD**

**WHEREAS**, on July 31, 2008, Nangyalai Ghafarshad, owner of Walter's Restaurant at 310 Yale Avenue, submitted an application for an Entertainment Permit; and

**WHEREAS**, the above mentioned property is zoned Claremont Village (CV) with a General Plan designation of Claremont Village; and

**WHEREAS**, the City Council held a hearing on January 13, 2009, to consider the proposal; and

**WHEREAS**, the approval of this Entertainment Permit exempts Walter's Restaurant from the noise standards set forth in Chapter 16.154 pursuant to Section 16.154.020(F)(2) of Claremont's Municipal Code; and

**WHEREAS**, Claremont Municipal Code Section 5.45.010(B) and Section 5.45.060(A) gives the Community Development Director or his authorizes representatives authority to act on Entertainment Permits.

**WHEREAS**, the Community Development Director authorizes City Council to act as a representative to take action on this Entertainment Permit.

**NOW, THEREFORE**, the City Council of the City of Claremont, County of Los Angeles, State of California, does hereby resolve:

**Section 1.** The City has determined that this proposal is exempt from the California Environmental Quality Act (CEQA) in accordance with Section 3.03(b)(17) of Claremont's Local Guidelines for Implementing CEQA and is categorically exempt pursuant to CEQA guidelines Section 15301(e)(1) (Class 1) (additions to existing structures not resulting in an increase of more than 50 percent of the floor area); therefore, no further environmental review is necessary.

**Section 2.** In accordance with Section 5.45 of the Claremont Municipal Code, the City Council makes the following findings in regard to the Entertainment Permit for the above-described project:

1. Walter's Restaurant maintains a working relationship with the City in regard to local ordinances and codes, and is in compliance with all applicable state and federal laws, ordinances, and codes. In addition, the applicant did not make false statements in the application for the subject Entertainment Permit.
2. The City supports the economic viability of all businesses. The City's willingness to work with businesses to ensure their continued success, yet meet the local rules and regulations of the City, effectively increases their chance for survival. This is further identified as General Plan Policy 3-1.2, which states:

*"Support existing businesses in the City, and work to retain the small, independent business character of the City".*

3. The specific occasions proposed include, but are not limited to, wedding receptions, graduation parties, private company parties, etc. The events would not have an adverse effect on adjacent property or other uses in the vicinity of the premises at which the events are to be located. In addition, the events will not result in inadequate and/or spill over parking into adjacent commercial/residential neighborhoods, hours of operation incompatible with adjacent uses, significant new traffic in adjacent neighborhoods, or an increase in criminal activity.
4. The Claremont Village (CV) zoning district is assigned Noise Zone 2, which limits the exterior noise levels to 60 decibels from 10:00 p.m. to 7:00 a.m., and 65 decibels from 7:00 a.m. to 10:00 p.m. seven days a week. Although Walter's Restaurant is not required to meet the noise standards of Chapter 16.154 with the approval of an Entertainment Permit (Section 16.154.020.F.2), the business owner will work with the City to ensure the entertainment proposed does not exceed 75 decibels as measures from the adjacent property line. In addition, the business owner will be allowed up to 25 special occasions annually, which is approximately 2 events per month.
5. The existing hours of operation for the restaurant are 7:00 a.m. to 9:00 p.m., Sunday – Thursday and 8:00 a.m. to 10:00 p.m. Fridays and Saturdays. The special events would extend the hours of operation to 10:00 p.m. Sunday–Thursday (one hour increase) and 11:00 p.m. Fridays and Saturdays (one hour increase).
6. Although an Entertainment Permit was denied in 2006 for this restaurant, the type of entertainment proposed at that time was significantly different from what is being proposed by this specific application. The entertainment permit proposed previously was denied based on the nature of the entertainment, which was similar in nature to a dance club accompanied by loud music. In addition, the hours of operation were proposed to conclude at 1:00 a.m., which was determined to be incompatible with the adjoining neighbors (residential uses) directly to the east of the restaurant (east of the public alley).
7. The Police Department indicates no opposition to the issuance of the Entertainment Permit, provided the operators of the restaurant comply with all legal requirements and observes all conditions of approval. To date, the owner of Walter's Restaurant has not been cited for selling alcoholic beverages to minors. The City of Claremont has the authority to revoke the subject Entertainment Permit if it is discovered that the operators of the establishment are violating any conditions of this approval and/or there is an extra ordinary result in increased demand of police services.

**Section 3.** The City Council hereby approves Entertainment Permit #08-E02 pursuant to Section 5.45.060 and based on the findings outlined in Sections 1 and 2 above, subject to the following conditions of approval:

1. This approval is for the establishment of the entertainment uses generally described as special occasions with music including, but not limited to, weddings, wedding receptions, graduations parties, etc., located within designated areas at 310 Yale Avenue (Walter's Restaurant). This approval shall only be for the activities

described and contained within the building and patio area located at the above-mentioned address.

2. The hours for the entertainment shall not exceed 11:00 p.m. on Fridays and Saturdays, and 10:00 p.m. Sunday–Thursday. No more than 25 special events with music shall occur on the premises annually. To ensure compliance, Walter's Restaurant shall present the City with written confirmation for each special occasion accompanied by the date, hours and type of event.
3. This Entertainment Permit is valid until January 13, 2010. Subsequent Entertainment Permits will be for one year and may be renewed annually thereafter by the City Council. The City Council may modify or impose additional conditions to ensure the harmonious use of the business with adjacent businesses/residences and may include shorter hours/earlier closing times. Applications for renewal shall be filed with the Community Development Department no later than 30 calendar days prior to the permit expiration date and shall be accompanied by the applicable fee.
4. Forty-eight (48) hours prior to the commencement of each special occasion, Walter's Restaurant shall send notice to adjacent neighbors and to the Police Chief.
5. The areas of entertainment shall be limited to three specific areas within Walter's Restaurant as illustrated in Exhibit 1 to this resolution.
6. The amplified music in the outdoor seating area provided in conjunction with special events shall be limited to a maximum of two speakers and shall not exceed a noise level of 75 decibels as measured from the adjacent property line. The speakers shall be directed away from the residential uses to the east, and placed at heights no taller than the six-foot high wall located along the east side of the subject property. The speaker placement and specification shall be shown on a plan subject to staff approval. In addition, staff may monitor noise levels at any time to determine reasonable compliance.
7. Entertainment shall comply with the Claremont Municipal Code (CMC), and all applicable laws, ordinances, and codes.
8. The applicant and successors shall operate the subject premises in a safe and orderly manner at all times, including compliance with curfew and daytime loitering regulations pursuant to the provision of Section 9.80 of the CMC. Continued/repeated violations of any municipal, Health Code, or other violations, as determined by the City of Claremont, Los Angeles County Health Services Department, Department of Alcoholic Beverage Control (ABC), or Los Angeles County Fire Department, may be grounds for initiation of proceedings for the revocation of this entertainment permit.
9. The maximum number of patrons and staff allowed in the establishment shall not exceed the maximum occupancy for the site as set by the Building Official.
10. Management or employees of the business to which they are connected must continuously supervise all entertainment performances. If at any time in the future the

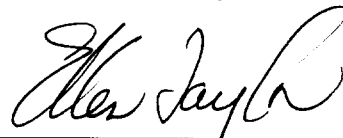
City believes that security is needed, the applicant is required to submit a security plan to the Director of Community Development for review/approval.

11. All entrances and emergency exits shall be kept clear.
12. No signs are approved in connection with this permit.
13. Violations of any of the above conditions shall be cause for revocation of this permit.
14. Noncompliance with any condition of approval shall constitute a violation of the Claremont Municipal Code. Violations may be enforced in accordance with the provisions of the administrative fines program of Chapter 1.14 of the Municipal Code.
15. The applicant/owner, by utilizing the benefits of this approval, shall thereby agree to defend at its sole expense any action against the City, its agents, officers, and employees because of the issues of such approval. In addition, the applicant/owner shall reimburse the City et al for any court costs and attorney fees that the City et al may be required to pay as a result of such action. The City may, at its sole discretion, participate at its own expense in the defense of any such action, but such participation shall not relieve the applicant/owner of its obligation hereunder.

**Section 4.** The Council encourages the applicant to identify, secure necessary city approvals and install noise-attenuating measures to minimize the spill over noise from special events scheduled for the patio area.

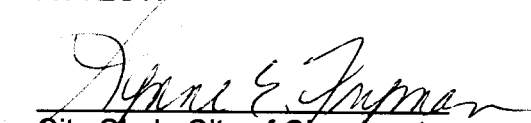
**Section 5.** The Mayor shall sign and the City Clerk shall attest to the passage of this resolution.

**PASSED, APPROVED, AND ADOPTED** this 13<sup>th</sup> day of January, 2009.

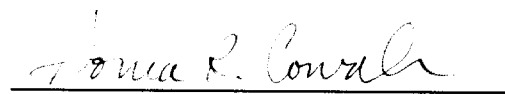


Mayor, City of Claremont

ATTEST:

  
City Clerk, City of Claremont

APPROVED AS TO FORM:

  
City Attorney, City of Claremont

STATE OF CALIFORNIA                    )  
COUNTY OF LOS ANGELES            )ss.  
CITY OF CLAREMONT                    )

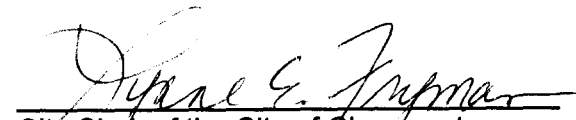
I, Lynne E. Fryman, City Clerk of the City of Claremont, County of Los Angeles, State of California, hereby certify that the foregoing Resolution No. 2009-07 was regularly adopted by the City Council of said City of Claremont at a regular meeting of said council held on the 13<sup>th</sup> day of January, 2009, by the following vote:

AYES:                   Councilmembers:       Pedroza, Yao, Elderkin, Calaycay, Mayor Taylor

NOES:                   Councilmembers:       None

ABSTENSIONS:       Councilmembers:       None

ABSENT:               Councilmembers:       None

  
\_\_\_\_\_  
City Clerk of the City of Claremont