



CITY OF LOMA LINDA
PLANNING COMMISSION AGENDA

Wednesday, June 5, 2024, 7:00 PM
Council Chambers
25541 Barton Road
Loma Linda, CA 92354

1: Call to Order

- 1A. Call to Order
- 1B. Roll Call
- 1C. Pledge of Allegiance
- 1D. Items to be Added or Deleted
- 1E. Conflict of Interest Disclosure

2: Public Comments on Non-Agenda Items (LIMITED TO 30 MINUTES; 3 MINUTES ALLOTTED FOR EACH SPEAKER)

2A. Public Comments

This portion of the agenda provides an opportunity to speak on an item that is NOT on the agenda. Pursuant to the Brown Act, the Planning Commission can take no action at this time; however, the Commission may refer your comments/concerns to staff, or request the item be placed on a future agenda.

3: Scheduled Items

- 3A. Reorganization of Chairperson and Vice-Chairperson
- Elect Chairman by Commissioners
 - Elect Vice-Chairman by Commissioners

4: Public Hearing Items

4A. Public Hearing - Council Bill No. O-2024-04, an Ordinance of the City Council of the City of Loma Linda repealing Ordinance 712, which will remove Chapter 17.105 Formula-Based Fast Food Restaurants of the Loma Linda Municipal Code in its entirety

Staff recommends that the Planning Commission make the following recommendations to the City Council:

1. DETERMINE that Development Code Amendment is not subject to CEQA requirements per §15378, as it does not commit to any specific project with potential environmental impacts. Additionally, the ordinances are exempt under §15061(b)(3), the common sense rule, which states these actions have no environmental effect; and,
2. ADOPT Council Bill No. O-2024-04, an Ordinance of the City Council of the City of Loma Linda repealing Ordinance 712, which will remove Chapter 17.105 Formula-Based Fast Food Restaurants of the Loma Linda Municipal Code in its entirety, and amending Chapter 17.40 Commercial and Industrial Zones (BP, CO, C-1, C-2, and CM) to allow Fast Food Restaurant With Drive-Through in the BP, C-1, C-2, and CM Zones subject to a Conditional Use Permit and specific use regulations, and amending applicable definitions in Chapter 17.02 Introduction and Definitions for consistency purposes throughout the Development Code.

4B. Public Hearing - Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining

Staff recommends the Planning Commission take the following actions:

1. DETERMINE that the project qualifies for a Categorical Exemption from the California Environmental Quality Act (CEQA) under Section 15301, Class 1 of the CEQA Guidelines. This exemption applies to licensing requests and minor alterations characterized by negligible expansion of the existing use, provided that all necessary public services are readily available, and;

2. APPROVE Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining, enabling the sale of beer, wine, and distilled spirits in conjunction with a bona fide restaurant within the previously approved Courtyard Hotel site located at 10354 Richardson Street within the General Commercial Land Use Designation and Zone. The recommended approvals are based on the Findings contained in the Staff Report and subject to the Conditions of Approval.

5: Approval of Minutes

5A. Approval of Minutes 05-02-2024

6: Reports

6A. Commissioners' Reports

6B. Director's Reports

7: Adjournment

7A. Adjournment

Reports and documents relating to each agenda item are on file in the Department of Community Development and are available for public inspection during normal business hours, Monday through Thursday, 7:00 a.m. to 5:30 p.m.

Notice to the Public:

Reports and documents relating to each agenda item are on file with the Community Development Department and are available for public inspection during normal business hours, Monday through Thursday, 7:00 a.m. to 5:30 p.m.

In compliance with the Americans with Disabilities Act, if you need special assistance to participate in this meeting, please contact the City Clerk at (909) 799-2819. Notification 48 hours prior to the meeting will enable the City to make reasonable arrangements to ensure accessibility to this meeting. Later requests will be accommodated to the extent feasible.



Sara Garcia-Barrera

Sara Garcia-Barrera, Administrative Assistant II

City of Loma Linda, California

Date Posted: May 30, 2024



Reorganization of Chairperson and Vice-Chairperson

- Elect Chairman by Commissioners
- Elect Vice-Chairman by Commissioners

Meeting	Agenda Group
Wednesday, June 5, 2024, 7:00 PM	Scheduled Items Item: 3A
From	
Lorena Matarrita, Community Development Director	

[§ 2.24.080. Chairperson and vice-chairperson.](#)

The planning commission shall annually meet in June and elect a chairperson from among its appointed members to serve for a term of one year. It shall also select a vice-chairperson who shall be chosen from the membership of the commission. The vice-chairperson shall serve for a term of one year.
(Ord. 470 § 1, 1992)



Public Hearing - Council Bill No. O-2024-04, an Ordinance of the City Council of the City of Loma Linda repealing Ordinance 712, which will remove Chapter 17.105 Formula-Based Fast Food Restaurants of the Loma Linda Municipal Code in its entirety

Staff recommends that the Planning Commission make the following recommendations to the City Council:

1. DETERMINE that Development Code Amendment is not subject to CEQA requirements per §15378, as it does not commit to any specific project with potential environmental impacts. Additionally, the ordinances are exempt under §15061(b)(3), the common sense rule, which states these actions have no environmental effect; and,
2. ADOPT Council Bill No. O-2024-04, an Ordinance of the City Council of the City of Loma Linda repealing Ordinance 712, which will remove Chapter 17.105 Formula-Based Fast Food Restaurants of the Loma Linda Municipal Code in its entirety, and amending Chapter 17.40 Commercial and Industrial Zones (BP, CO, C-1, C-2, and CM) to allow Fast Food Restaurant With Drive-Through in the BP, C-1, C-2, and CM Zones subject to a Conditional Use Permit and specific use regulations, and amending applicable definitions in Chapter 17.02 Introduction and Definitions for consistency purposes throughout the Development Code.

Meeting	Agenda Group
Wednesday, June 5, 2024, 7:00 PM	Public Hearing Items Item: 4A
To	From
Planning Commission	Lorena Matarrita, Community Development Director
Via	
T Jarb Thaipejr, City Manager	

RECOMMENDATION:

Staff recommends that the Planning Commission make the following recommendations to the City Council:

1. **DETERMINE** that Development Code Amendment is not subject to CEQA requirements per §15378, as it does not commit to any specific project with potential environmental impacts. Additionally, the ordinances are exempt under §15061(b)(3), the common sense rule, which states these actions have no environmental effect; and,
2. **ADOPT** Council Bill No. O-2024-04, an Ordinance of the City Council of the City of Loma Linda repealing Ordinance 712, which will remove Chapter 17.105 Formula-Based Fast Food Restaurants of the Loma Linda Municipal Code in its entirety, and amending Chapter 17.40 Commercial and Industrial Zones (BP, CO, C-1, C-2, and CM) to allow Fast Food Restaurant With Drive-Through in the BP, C-1, C-2, and CM Zones subject to a Conditional Use Permit and specific use regulations, and amending applicable definitions in Chapter 17.02 Introduction and Definitions for consistency purposes throughout the Development Code.

BACKGROUND:

In 2013, City Council adopted an ordinance to regulate and prohibit formula-based fast-food restaurants with drive-through services across all zoning districts. The decision to ban drive-through facilities stemmed from community engagements and workshops aimed at promoting a healthier food environment. The community group leading the charge for the prohibition argued that drive-throughs compromised the city's distinct small-town professional ambiance. Discussions also touched on traffic, pollution, and noise concerns.

Despite Loma Linda's relatively small population of 25,000 residents, its daytime population grows to 70,000 with the addition of commuters that frequent the University and other medical-related institutions. Discussions during the recent budget workshop on March 13, 2024 highlighted this need for drive-through facilities to accommodate these commuters and residents alike. Community members emphasized the importance of quick turn-around times during short lunch breaks, late-night dining options typically provided by drive-through facilities, and the convenience of eating in one's car while on the go especially for people with accessibility needs.

It should be noted that over the past two years, the City Council has addressed the topic of drive-through restaurants on seven (7) different occasions, typically raised during the public comment period. However, most recently, City Council agendaized discussions on April 9 and April 23, 2024, where they explored the possibility of allowing drive-through establishments again within commercial zones. Council raised concerns about the City's limitations hindering economic growth and the outward flow of daytime population to neighboring cities for lunch breaks. On April 23, the City Council voted to initiate the repeal process of Chapter 17.105 Formula-based Fast Food Restaurants and to start allowing the use in Loma Linda.

ANALYSIS:

According to Chapter 17.02 "Introductions and Definitions" of the Loma Linda Municipal Code, a "fast food restaurant with drive-through" is defined as a restaurant supplying food and beverages primarily in disposable containers, characterized by high automobile accessibility, self-service, and short customer stays. A "formula-based restaurant" is similar but is identified by its use of standardized trademarks, logos, merchandise, decor, color schemes, business methods, architecture, layout, uniforms, and signage. These restaurants serve food directly to customers in their vehicles, offer a standardized menu ensuring uniform products, and require payment before consumption. As part of this amendment application, the Code's definitions section will be streamlined to include a single, unified definition. The "formula-based restaurant" definition will be removed, and Chapter 17.105, Formula-Based Fast Food Restaurants, will be repealed in its entirety.

Additionally, the proposed ordinance includes updates to the allowable uses table of commercial zones to permit a Fast Food Restaurant With Drive-Through with a Conditional Use Permit (CUP). A CUP is a discretionary review process ensuring compatibility with site conditions and considering nearby uses. It involves public participation and requires satisfaction of specific requirements. Special use regulations have also been drafted to address concerns like stacking lane requirements and site design.

See Attachment A to see all proposed changes in the Development Code. Amendments are shown in red colored font. The proposed additions are in red underline and deletions are in red strike-through.

OTHER DATA:

Currently, there are eight drive-through restaurants in Loma Linda, including McDonald's, Carl's Jr, Del Taco, Waba Grill, Starbucks, KFC, Bakers, and Farmer Boys, all of which are grandfathered in and are considered legal, non-conforming uses. Despite the prohibition, fast-food establishments with drive-through services continue to express interest in locating within our city, including Dunkin' Donuts, Dutch Bros Coffee, Jack in the Box, and Chipotle. It is evident that Loma Linda meets their business profile needs and demographic preferences, suggesting a conducive environment for successful operations.

The necessity for drive-through facilities became increasingly evident during the Covid-19 pandemic. According to the National Restaurant Association's 2023 white paper, they found a shift in consumer habits towards off-premises dining options, citing that 66% of adults were more likely to purchase take out and use a drive-through than before the pandemic. According to their study, 74% of commuters and 72% of parents utilize drive-throughs at least once per week, with many visiting multiple times weekly. Additionally, drive-through facilities provide essential convenience for individuals with disabilities who face challenges leaving their vehicles.

Analysis of mobile placement data from Placer.ai on May 2, 2024, reveals that a significant proportion of visitors to Loma Linda University and Hospital within the census tract opt for restaurants with drive-through facilities over sit-down options. The top four restaurants frequented include In and Out on Hospitality Lane in San Bernardino, Raising Cane's off Hospitality Lane in San Bernardino, McDonald's on Barton Road in Loma Linda, and In-N-Out in northern San Bernardino.

ENVIRONMENTAL IMPACT:

The ordinance is not defined as a project under the California Environmental Quality Act (CEQA). Pursuant to Section 15378 of CEQA, the amendment and repealing of development code ordinances do not involve any commitment to any specific project which may result in a potentially significant physical impacts on the environment. In addition, ordinances are exempt from CEQA pursuant to Section 15061(b)(3) which states that under the general common sense rule that these types of actions can be seen with certainty to have no effect on the environment.

PUBLIC NOTICING:

The public notice for this project was duly posted on May 23, 2024, in San Bernardino's "The Sun" newspaper in compliance with State law requirements. Additionally, notices were posted in three public locations: City Hall, the library, and the post office.

Given the potential positive impact of the ordinance on the blind, aged, and disabled communities due to its relation to drive-through facilities, staff took proactive measures. Direct emails were sent to residents who have previously requested special accommodations during meetings. A hearing notice was prominently placed at the senior center, and notifications were provided to local organizations specializing in supporting individuals with permanent physical disabilities. Furthermore, the notice was made accessible on the City's official website.

As of the date of this report, no written or oral opposition to this development code amendment has been received. However, staff did receive oral comments from the Starbucks Government Affairs office, represented by Mrs. Mary Rosas, on May 29, 2024. Mrs. Rosas expressed strong support for the proposed change, noting it as a potential growth opportunity for her stores and a means to bring new jobs to the local community. She highlighted the benefits provided to Starbucks employees, including a 401k plan, tuition assistance for any degree, and support for career advancement and home ownership. Mrs. Rosas concluded by stating that this initiative aligns with her expectations from Loma Linda's leadership.

FINANCIAL IMPACT:

This ordinance changes have no impact upon current revenue or expenditure levels. It should be noted, however, that the eight (8) drive-through facilities generate approximately \$10,000.00 per year in sales tax revenue. The 29 sit-in restaurants without drive-through service generate approximately \$6,200.00 per year. Additional drive-through facilities will generate more sales tax revenue for the city as well as job opportunities for the residents.

ATTACHMENTS:

A. Ordinance and Exhibit A

Attachments

[Attachment A - Council Bill O-2024-01 Ordinance and Exhibit A.pdf](#)

ORDINANCE NO. _____

COUNCIL BILL NO. O-2024-04, AN ORDINANCE OF THE CITY COUNCIL OF THE CITY OF LOMA LINDA REPEALING ORDINANCE 712, WHICH WILL REMOVE CHAPTER 17.105 FORMULA-BASED FAST FOOD RESTAURANTS OF THE LOMA LINDA MUNICIPAL CODE IN ITS ENTIRETY, AND AMENDING CHAPTER 17.40 COMMERCIAL AND INDUSTRIAL ZONES (BP, CO, C-1, C-2, AND CM) TO ALLOW FAST FOOD RESTAURANT WITH DRIVE-THROUGH IN THE BP, C-1, C-2, AND CM ZONES SUBJECT TO A CONDITIONAL USE PERMIT AND SPECIFIC USE REGULATIONS, AND AMENDING APPLICABLE DEFINITIONS IN CHAPTER 17.02 INTRODUCTION AND DEFINITIONS FOR CONSISTENCY PURPOSES THROUGHOUT THE DEVELOPMENT CODE

WHEREAS, the City of Loma Linda aspires to enhance the public welfare and economic growth of the city by revising land use regulations; and,

WHEREAS, allowing fast food drive-through restaurants can increase revenue, job opportunities, and dining amenities in Loma Linda; and,

WHEREAS, the City Council initiated the repeal process of Chapter 17.105 Formula-Based Fast Food Restaurants to remove the prohibition of drive-through restaurants on April 23, 2024; and

WHEREAS, the City intends to repeal Chapter 17.105 in its entirety and amend Chapter 17.40 of the Loma Linda Municipal Code to allow a Fast Food Restaurant with Drive-through in most commercial zones, subject to a Conditional Use Permit and specific use regulations, in addition to allowing a Drive-in and Drive-through Business within the Business Park Zone, as set forth in Exhibit A; and,

WHEREAS, the City also intends to amend Chapter 17.02 Introduction and Definitions to create a single unified definition for consistency purposes throughout the Development Code, as set forth in Exhibit A; and

WHEREAS, on June, 5, 2024, the Planning Commission held a duly noticed public hearing on the development code amendment and Ordinance, at which an oral and written presentation was made and comments received, and the Planning Commission made a recommendation to City Council to adopt the ordinance; and,

WHEREAS, on June 11, 2024, the City Council conducted the first reading of the Ordinance development code amendment and the second reading on _____, 2024 where it adopted the Ordinance, approving Development Code Amendment No. 2024-0002; and,

WHEREAS, the Planning Commission and City Council have reviewed the proposed amendments and find that Development Code Amendment No. 2024-0002 is consistent with the Loma Linda General Plan, is not detrimental to the public health, safety, and general welfare, and is in conformity with good land use practice.

NOW THEREFORE, THE CITY COUNCIL OF THE CITY OF LOMA LINDA DOES RESOLVE, DETERMINE, AND ORDER AS FOLLOWS:

Section 1. The City Council hereby finds that all of the facts set forth in the recitals of this ordinance are true and correct.

Section 2. Environmental Exemption. The Planning Commission recommends that the City Council determines that the Development Code Amendment is exempt from the requirements of the State of California Environmental Quality Act (“CEQA”) pursuant to Section 15061(b)(3) of the CEQA Guidelines where CEQA only applies to projects that have the potential for causing a significant effect on the environment, and there is no possibility that the proposed Development Code Amendment may have a significant effect on the environment.

Section 3. Approval. The Planning Commission recommended adoption and City Council hereby adopts the Ordinance approving Development Code Amendment No. 2024-0002, which amends Title 17 (Zoning) of the Loma Linda Municipal Code as indicated in “Exhibit A” and as referenced herein.

Section 4. Severability. If any section, subsection, subdivision, paragraph, sentence, clause, or phrase of this Ordinance or any part thereof is for any reason held to be unconstitutional, such decision shall not affect this validity of the remaining portion of this Ordinance or any part thereof. The City Council hereby declares that it would have passed each section, subsection, subdivision, paragraph, sentence, clause, or phrase thereof, irrespective of the fact that any one or more sections, subsection, subdivisions, paragraphs, sentences, clauses, or phrases be declared unconstitutional.

Section 5. Certification. The City Clerk shall certify to the passage of this Ordinance and shall cause the same to be posted within fifteen (15) days from its passage pursuant to Government Code section 36933.

Section 6. Effective Date. This Ordinance shall be in full force and effective a minimum of thirty (30) days after passage.

This Ordinance was introduced at the regular meeting of the City Council of the City of Loma Linda, California, held on the 11th day of June, 2024 and was adopted on the _____ day of _____ 2024 by the following vote to wit:

Ayes:

Noes:

Absent:

Abstain:

Phil Dupper, Mayor

Attest:

Lynette Arreola, City Clerk

Exhibit A
Development Code Amendment No. 2024-0002
Modifications to Title 17 Zoning

Municipal Code Title 17 Zoning
Chapter 17.105 FORMULA-BASED FAST FOOD RESTAURANTS

Repeal ordinance (ordinance 712) in its entirety.

Chapter 17.40 COMMERCIAL AND INDUSTRIAL ZONES (BP, CO, C-1, C-1, AND CM)
§ 17.40.020 Land use regulations and allowable uses.

<p>Table 2-5 Allowed Uses and Permit Requirements for Commercial and Industrial Zones</p>		P							
		CUP	MUP	—	B-P	CO	C-1	C-2	CM
Land Use		B-P	CO	C-1	C-2	CM			
Retail Trade Uses									
Drive-In and Drive-Through Businesses		<u>CUP</u>	CUP	CUP	CUP	CUP			
Eating and Drinking Establishments									
Bars, Lounges, Nightclubs, and Taverns		—	—	—	CUP	—			
Catering Services		—	—	P	P	P			
Fast Food Restaurant with No Drive-Through (no late-night hours)		P	P	P	P	P			
Fast Food Restaurant with No Drive-Through (with late-night hours)		CUP	CUP	CUP	CUP	CUP			
Fast Food Restaurant with Drive-Through		<u>CUP</u>	—	<u>CUP</u>	<u>CUP</u>	<u>CUP</u>	See 17.40.030 Specific Use Regulations		
Restaurant – Outdoor Dining		MUP	MUP	MUP	MUP	MUP	See note 1		
Restaurant – Sit-Down (no late hours)		P	P	P	P	P	See note 1		

§ 17.40.030 Specific use regulations.

C. Fast Food Restaurant with Drive-Through. A Fast Food Restaurants with Drive-Through is subject to a conditional use permit, provided that it complies with the following standards:

1. Findings. Prior to approval of a request for a conditional use permit for a drive-through restaurant, the decision-maker, in addition to the findings required by Chapter 17.30, shall make the following additional findings:
 - a. The design and location of the drive-through restaurant will not contribute to increased congestion on public or private streets or alleys adjacent to the subject property or drive aisles.
 - b. The design and location of the drive-through restaurant will not impede access to or from the parking lot serving the business, impair normal circulation within the parking lot, or impede pedestrian pathways to the building.
2. Development standards. The drive-through restaurant shall comply with the following development standards:
 - a. The drive-through lane shall be long enough to accommodate the necessary stacking of vehicles and address queuing. The stacking distance and requirements shall be determined through a parking/queuing study.
 - a. In the event that the number of vehicles waiting at the service window exceeds the length of the stacking lane(s), personnel from the drive-through establishment shall manage the queue to ensure that all vehicles do not block or interfere with on-site vehicular and pedestrian circulation and parking areas.
 - b. No drive-through aisles shall exit directly onto a public right-of-way.
 - c. Entrances to drive-through lanes shall be at least 25 feet from driveways entering a public or private street or alley.
 - d. Drive-through aisles shall have a minimum 11-foot width on curves and a minimum 11-foot width on straight sections. The entrance to the lane and the direction of traffic flow shall be clearly designated by signs and pavement marking or raised curb.
 - e. A drive-through restaurant shall be subject to all parking requirements applicable to the use and not be considered as justification for reducing the number of required parking spaces. The drive-through restaurant shall comply with the eating and drinking places requirement in the parking regulations: for all floor area; one parking space for each two hundred fifty square feet of floor area.
 - f. Landscaping is required on all street frontages and adjacent to customer entrances to the building. Interior landscaping must also be incorporated to effectively screen the drive through aisle and menu board signs from street view.

- g. Menu boards shall be a maximum of 30 square feet, with a maximum height of seven feet, and shall face away from the street and be screened from public view.
- h. All service areas, restrooms, and ground and roof mounted mechanical equipment shall be screened from public view.
- i. The decision-maker may impose restrictions on the permitted hours of operation if deemed necessary or desirable to protect nearby properties or ensure public safety and welfare. These restrictions can be established as a condition at the time of original approval or at any time thereafter.
- j. Operation of the drive-through restaurant service facility is restricted to the hours between 7:00 a.m. and 10:00 p.m. when the site is contiguous to residentially zoned or used property, unless the decision-maker approves different hours of operation as a condition of approval of the conditional use permit.

3. Guidelines. The guidelines in this subsection shall be used in analyzing the adequacy of the design of the drive-through restaurant. The decision-maker may require redesign of a drive-through restaurant to comply with these guidelines.

- a. Public address speakers, on-site lighting, and drive-through lanes shall be designed and located such that noise, exhaust fumes, and vehicle headlights shall not unreasonably impact adjacent properties.
- b. Placement of a canopy over the pick-up window is desirable to protect the customer from inclement weather.
- c. It is suggested that drive-through restaurants within an integrated shopping center have an architectural style consistent with the theme established in the center. The architecture of any drive-through restaurant must provide compatibility with surrounding uses in form, materials, colors, scale, etc. Structure plans shall have a variation in depth and angle to create variety and interest in its basic form and silhouette. Articulation of structure surface should be encouraged through the use of openings and recesses which create texture and shadow patterns. Structure entrances should be well articulated and project a formal entrance through variation of architectural plane, pavement surface treatment, and landscape plaza.
- d. Building must be integrated by site plan with the center to encourage pedestrian use (e.g. additional hardscape features, traffic or pedestrian flow, or orientation of buildings).
- e. Intersection of pedestrian walkways drive-through drive aisles should be avoided, but where they cannot be avoided, they shall have clear visibility, and they must be emphasized by enriched paving or striping.

Chapter 17.02 INTRODUCTION AND DEFINITIONS

§ 17.40.202 Land use definitions.

F. "F" Definitions.

Fast Food Restaurant. A restaurant which supplies food and beverages primarily in disposable containers and which is characterized by high automobile accessibility, self-service and short stays by customers.

- 1. Fast Food Restaurant with No Drive-In or Drive-Through (no late-night hours).** A fast food restaurant as defined above, that does not provide drive-in or drive-through or late-night hour services. See "Late-Night Hour Services."
- 2. Fast Food Restaurant with No Drive-In or Drive-Through (with late-night hours).** A fast food restaurant as defined above, that does provide late-night hour services, but does not provide drive-in or drive-through services. See "Late-Night Hour Services."
- 3. Fast Food Restaurant with Drive-In or Drive-Through (no late-night hours).** A fast food restaurant as defined above, that does provide drive-in or drive-through services, ~~but does not provide late-night hour services. See "Late-Night Hour Services."~~
- 4. Outdoor Dining.** A dining area with seats and/or tables located outdoors of a fast food, sit-down restaurant, or other food service establishment. Outdoor dining is located entirely outside the walls of the contiguous structure or enclosed on one or two sides by the walls of the structure with or without a solid roof cover.
 - a. Limited.** Outdoor dining area encompassing up to eight hundred square feet of area, inclusive.
 - b. General.** Outdoor dining area encompassing more than eight hundred square feet of area.

~~5. Fast Food Restaurant—Formula-Based-~~

~~A food service establishment that uses a trademark, logo, service mark or other mutually identifying name or symbol, which maintains any standardized array of merchandise, or standard services, decor, color scheme, business methods, architecture, layout, uniform apparel, signage or similar, standardized features; and is dedicated to food service where food is consumed on or off the site and that exhibits three or more of the following characteristics:~~

- ~~▪ Standardized menus, ingredients, and food preparation methods are dictated by a franchise agreement or other contractual controls that prohibit the restaurant owner/entrepreneur from deviating from the "formula," to ensure a uniform "product" that will meet the expectations of consumers at other formula-based fast food restaurants under the same trademark or logo, (regardless of location or ownership), for such uniformity;~~
- ~~▪ Food orders are typically served in seven minutes or less from time of order to delivery;~~
- ~~▪ Food is often pre-made and wrapped before the customers place their orders;~~
- ~~▪ Food is served in disposable containers and wrappers, with disposable tableware;~~
- ~~▪ Food consumed on the premises is ordered from a wall menu while customers are standing at a service counter;~~
- ~~▪ Payment is made by customers before food is consumed; and/or~~
- ~~▪ The service counter is closer to an entry/exit than is the seating/dining area.~~



Planning Commission Staff Report

Public Hearing - Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining

Staff recommends the Planning Commission take the following actions:

1. DETERMINE that the project qualifies for a Categorical Exemption from the California Environmental Quality Act (CEQA) under Section 15301, Class 1 of the CEQA Guidelines. This exemption applies to licensing requests and minor alterations characterized by negligible expansion of the existing use, provided that all necessary public services are readily available, and;
2. APPROVE Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining, enabling the sale of beer, wine, and distilled spirits in conjunction with a bona fide restaurant within the previously approved Courtyard Hotel site located at 10354 Richardson Street within the General Commercial Land Use Designation and Zone. The recommended approvals are based on the Findings contained in the Staff Report and subject to the Conditions of Approval.

Meeting	Agenda Group
Wednesday, June 5, 2024, 7:00 PM	Public Hearing Items Item: 4B
From	
Lorena Matarrita, Community Development Director	

RECOMMENDATION

Staff recommends the Planning Commission take the following action:

1. **DETERMINE** that the project qualifies for a Categorical Exemption from the California Environmental Quality Act (CEQA) under Section 15301, Class 1 of the CEQA Guidelines. This exemption applies to licensing requests and minor alterations characterized by negligible expansion of the existing use, provided that all necessary public services are readily available, and;
2. **APPROVE** Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining, enabling the sale of beer, wine, and distilled spirits in conjunction with a bona fide restaurant within the previously approved Courtyard Hotel site located at 10354 Richardson Street within the General Commercial Land Use Designation and Zone. The recommended approvals are based on the Findings contained in the Staff Report and subject to the Conditions of Approval.

PERTINENT DATA

Planning Case No's.: MDA-2024-0006/CUP-2024-0001
Applicant/Owner: Hiral Patel/LL Hospitality LLC
Governing Document: Loma Linda Municipal Code
Assessor Parcel Number: 0281-162-53
General Plan Land Use: Commercial/General Commercial
Zoning: Commercial/General Commercial
Site/Topography: 1.42-acre parcel that is generally flat
Vegetation: In construction, new landscaping

BACKGROUND AND SUMMARY

On February 20, 2024, an application for a Conditional Use Permit (CUP) was submitted to allow the sale and consumption of alcohol on-site and in conjunction with a bona fide restaurant located within Courtyard Hotel. With this CUP, the applicant would be permitted to sell beer, wine, and liquor at the restaurant. Furthermore, the application encompasses a request to allow outdoor dining within the enclosed patio space.

The site underwent thorough review during the processing of Conditional Use Permit No. P19-219, which pertained to the establishment of the four-story 'Courtyard Hotel by Marriott.' During this evaluation, provisions for a restaurant space and an enclosed outdoor patio within the floor plans were explicitly outlined by the applicant. With the addition of the proposed on-sale alcohol, the site remains fully compliant with all prescribed development standards. The ongoing construction of the current structure is geared towards facilitating a hotel operation with an integrated restaurant component. It is expected to be completed by January 2025. This latest request does not alter any of the original plans.

Per the Loma Linda Municipal Code, a Conditional Use Permit for on-sale alcohol consumption requires review and approval by the Planning Commission. The Outdoor Dining use is typically approved administratively, however, its inclusion within this Conditional Use Permit aims to provide the Planning Commission with a complete idea of the project's scope and intentions.

ANALYSIS

Project Description

The application is for a Conditional Use Permit to permit Alcohol Sales (on-sale) – Liquor and Outdoor Dining at “The Bistro” restaurant within the Courtyard Hotel. This permit will enable the applicant to apply for a Type 47 License from the State’s Alcohol and Beverage Control (ABC) Department, allowing the sale and consumption of beer, wine, and distilled spirits within a bona fide eating place.

Existing Setting

The 1.42-acre parcel at 10354 Richardson Street is situated south of Interstate 10, north of Redlands Boulevard, and west of Richardson Street. It falls within the General Commercial (C-2) zoning district. There are two access points off Richardson Street and one off Redlands Boulevard.

The restaurant with Alcohol Sales (on-sale) – Liquor and Outdoor Dining will be located within the four-story Courtyard Hotel site, the fourth hotel in the "Hotel Square" area, all owned and managed by the same owner. The restaurant will include a 1,580 square-foot dining area, a 330 square-foot bar area, and a 1,947 square-foot enclosed patio for outdoor dining. The patio will consist of a water feature and fire place. Detailed layouts and operational procedures are provided in the attached Floor Plan (Attachment B) and Operation Plan (Attachment C).

As shown in Attachment A, Vicinity Map, the project site is surrounded by commercial properties on all sides. The Alcohol Sales (on-sale) – Liquor use and Outdoor Dining is compatible with both existing and future land uses in the area. The neighboring TownePlace Suites previously served beer and wine under a Conditional Use Permit granted in 2015, but has since closed their restaurant and no longer serve alcohol. On Hospitality Lane, just north of the freeway, there are several establishments offering similar services. However, apart from Taylor’s Bar on Barton Road, there are no other restaurant establishments within the City of Loma Linda that serve liquor to their guests. Thus, this specific request represents the first of its kind to come before the Planning Commission. Approving the On-sale Alcohol – Liquor use at this site will provide a convenient local option and enhance the hospitality offerings for both residents and visitors in Loma Linda.

Existing Land Use Designations

	<u>General Plan and Zoning District</u>	<u>Existing Land Use</u>
Site:	General Commercial (C-2)	Hotel with Restaurant (in construction)
North:	General Commercial (C-2)	Hotel; I-10 Freeway
South:	General Commercial (C-2)	Hotel drive aisle; truck service center

East:	General Commercial (C-)	Richardson St.; vacant Lot
West:	General Commercial (C-2)	Hotel

Operational Characteristics

As specified in the Operations Plan (Attachment C), the applicant proposes to operate the restaurant from 6:30 AM to 10:00 PM on weekdays and until 11:00pm on weekend nights. It is anticipated that alcohol sales will primarily occur during dinner service hours. At any given time, up to four staff members will be working. There are no plans for live entertainment. Security will be managed by the operational staff, consistent with all Courtyard Hotels nationwide.

The restaurant will strictly adhere to all relevant regulations from the California Department of Alcoholic Beverage Control (ABC) regarding alcohol storage and handling. All alcoholic beverages will be securely stored, and staff will be trained to serve alcohol responsibly, ensuring compliance with local laws to maintain a safe and enjoyable environment for patrons.

Consistency with the Development Code

Loma Linda Municipal Code, Section 17.40, allows Alcohol Sales (on-sale) – Liquor and Outdoor Dining in the General Commercial (C-2) zone. The Code stipulates that alcohol sales must be in conjunction with a bona fide restaurant and subject to the issuance of a CUP. The proposed project will be contained within an existing bona fide restaurant space named ‘The Bistro’, found within the hotel. No physical changes are being requested in terms of the site. The development standards that were reviewed during the hotel entitlement will remain as originally approved. The project continues to be consistent with the Development Code.

Additionally, a Type 47 License from ABC will be required. The applicant will be obtaining all appropriate licenses and be expected to follow all state law as it pertains to serving alcohol.

Consistency with the General Plan

Staff has reviewed the proposed project and evaluated its consistency with applicable General Plan policies and has found that the project supports the following goals and policies of the General Plan:

Land Use Element 2.2.4.1 Commercial/Office Guiding Policy

“Attract new, and maintain existing, commercial and office uses to better serve the retail and service needs of the community, to keep the sales tax revenues from purchases by the Loma Linda community from going elsewhere, to reduce the length of trips necessary to meet retail and service needs, and to expand employment opportunities within the community.”

Implementing Policies:

“Encourage commercial uses that are currently underrepresented within Loma Linda.”

“Encourage pedestrian-oriented development and small-scale development that feature specialty stores and boutiques to create vibrant areas for people to gather and socialize and to better serve the community by providing a greater range of commercial uses.”

“Encourage more commercial leisure activities.”

FINDINGS

Conditional Use Permit Findings

In an effort to ensure that the foregoing project is consistent with the General Plan, compliant with the zoning and other City requirements, compatible with the surrounding area, and appropriate for the site, findings have been made to support the approval of the application as required in LLMC §17.30.070. The findings are as follows:

<p>Finding No. 1:</p>	<p>The proposed use is allowed within the applicable zone and complies with all other applicable provisions of the municipal code, the general plan, and any applicable specific plan.</p>
<p>Finding of Fact:</p>	<p>The proposed Alcohol Sales (on-sale) – Liquor use is a permitted use within the General Commercial (C-2) zone subject to a Conditional Use Permit. The Outdoor Dining use is typically approved administratively subject to a Minor Use Permit, however, its inclusion within this Conditional Use Permit aims to provide a complete idea of the project's scope and intentions. The project is consistent with the goals of the commercial designation of the General Plan and was designed in accordance with the guidelines and standards set forth in the Loma Linda Municipal Code. The Code states that on-site consumption of alcoholic beverages is permitted in conjunction with a bona fide public eating place upon approval of a Conditional Use Permit. It stipulates that food should be served as a matter of complete table service at the site. The Operational Plan and Floor Plan demonstrate that the on-site alcohol sales will be conducted within a bona fide restaurant, namely “The Bistro.”</p>
<p>Finding No. 2:</p>	<p>The subject site is physically suitable for the type, density, and intensity of the proposed use including access, utilities, and services.</p>
<p>Finding of Fact:</p>	<p>The site underwent thorough review during the processing of Conditional Use Permit No. P19-219, which pertained to the establishment of the 'Courtyard Hotel by Marriott.' During this evaluation, the applicant explicitly outlined provisions for a restaurant space within the floor plans. With the addition of the proposed on-site alcohol sales and outdoor dining, the site remains fully compliant with all prescribed development standards. The ongoing construction of the current structure is geared towards facilitating a hotel operation with an integrated restaurant component. Importantly, this fundamental configuration remains unaltered. As such, the type, density, and intensity of activities on-site will persist at their existing levels, inclusive of access methods, utility provisions, and service accommodations. This continuity underscores the site's inherent suitability for accommodating the proposed on-site alcohol sales.</p>
<p>Finding No. 3:</p>	<p>The design, location, size, and operating characteristics of the proposed activity are compatible with the existing and future land uses in the vicinity.</p>

<p>Finding of Fact:</p>	<p>The restaurant's design incorporates aesthetic elements and architectural features that are in harmony with the surrounding commercial structures. The interior layout includes designated dining and bar areas that facilitate a controlled environment for alcohol consumption, minimizing any potential disruption to the surrounding area.</p> <p>The restaurant is situated in a commercial zone where the Alcohol Sales (on-sale) – Liquor and Outdoor Dining use are allowed activities upon approval of a CUP. The restaurant will be accessible to guests and hotel patrons while being sufficiently distant from sensitive land uses such as schools, churches, and residential neighborhoods. The site is well-served by existing infrastructure, including roads, public transportation, and parking facilities, ensuring that the introduction of on-site alcohol sales will not strain local resources or create traffic congestion.</p> <p>The alcohol service will be confined to the hotel's restaurant areas, which is divided into a 1,580 square-foot dining area, a 330 square-foot bar area, and a 1,947 square-foot outdoor dining/patio area. Detailed layouts and operational procedures are provided in the attached floor plan (Attachment B) and Operation Plan (Attachment C). The size of the restaurant is appropriate for its intended use, providing ample space for dining and alcohol service without overburdening the site or the surrounding area. Capacity limits are established to ensure that the number of patrons at any given time does not exceed what can be comfortably and safely accommodated, thereby maintaining a pleasant atmosphere for both customers and neighboring properties.</p> <p>The operational hours of the restaurant, including the on-site sale and consumption of alcohol, align with the standard business hours of the surrounding commercial area. Strict adherence to responsible alcohol service practices, including employee training and age verification procedures, ensures that the sale of alcohol is conducted in a safe and controlled manner. The restaurant will implement noise control measures and maintain a clean and orderly premises, contributing to the overall quality of the neighborhood.</p>
<p>Finding No. 4:</p>	<p>Granting the permit would not be detrimental to the public interest, health, safety, convenience, or welfare, or materially injurious to persons, property, or improvements in the vicinity and zoning district in which the property is located.</p>
<p>Finding of Fact:</p>	<p>The public health, safety and general welfare will be protected with the implementation of the Conditions of Approval for this new Conditional Use Permit. In addition, the Sheriff's Department reviewed this application and has determined no further conditions are necessary. The restaurant is required to comply with the requirements ABC. The project blends with the neighborhood's character and contributes to the growth of the City.</p>

ENVIRONMENTAL DETERMINATION

The project qualifies for a Categorical Exemption from the California Environmental Quality Act (CEQA) under Section 15301, Class 1 of the CEQA Guidelines. This exemption applies to licensing requests and minor alterations characterized by negligible expansion of existing use, as long as all necessary public services are readily available.

The restaurant is not undergoing any physical expansion or changes, and the sale of alcohol is simply an addition to the menu, not an expansion of the site. Furthermore, the project site is not listed on any hazardous materials sites compiled pursuant to Section 65962.5 of the Government Code. A notice of exemption for this latest request is expected to be filed with the County and State Clearinghouse/OPR.

Moreover, a Mitigated Negative Declaration for the entire site was reviewed by the Planning Commission on November 3, 2021 and adopted by Council on December 14, 2021. The Initial Study evaluated the potential impacts of the overall project and site. It identified appropriate mitigation measures. All of the potential impacts that were identified in the Initial Study could be mitigated to below a level of significance. The mitigation measures were included as project Conditions of Approval for the original hotel project that included the restaurant space. Therefore, no further environmental review is warranted.

MEASURE V COMPLIANCE

The request for on-site alcohol sales and outdoor dining does not constitute a project under Measure V, as it does not involve new construction at the previously approved hotel and restaurant space. Consequently, there is no requirement for an additional traffic study as part of this application process.

PUBLIC NOTICING AND COMMENTS

Public hearing notices for this project were mailed to property owners within 300 feet of the project site on May 24, 2024. In accordance with the Brown Act, the notice for this project and meeting date was also posted at three public locations throughout the City (City Hall, Post Office, Library) as well as on the City website and at the subject project site. As of the date of this report, the City has not received any written or oral comments in favor or opposition of the project.

FINANCIAL IMPACT

At this time, taking any action with this application has no impact on the City's General Fund. Once the restaurant is in operation, however, the local economy will be positively impacted in terms of job creation and sales tax revenue for the City.

CONCLUSION

Based on the information in the staff report, staff recommends that the Planning Commission determine that request is exempt from the requirements of CEQA and approve the application subject to the attached findings and conditions of approval.

ATTACHMENTS

- A. Vicinity Map
- B. Project Plan
- C. Operational Plan
- D. Conditions of Approval
- E. Renderings

Attachments

[Attachment A - Vicinity Map.pdf](#)

[Attachment B - Floor Plan.pdf](#)

[Attachment C - Operational Plan.pdf](#)

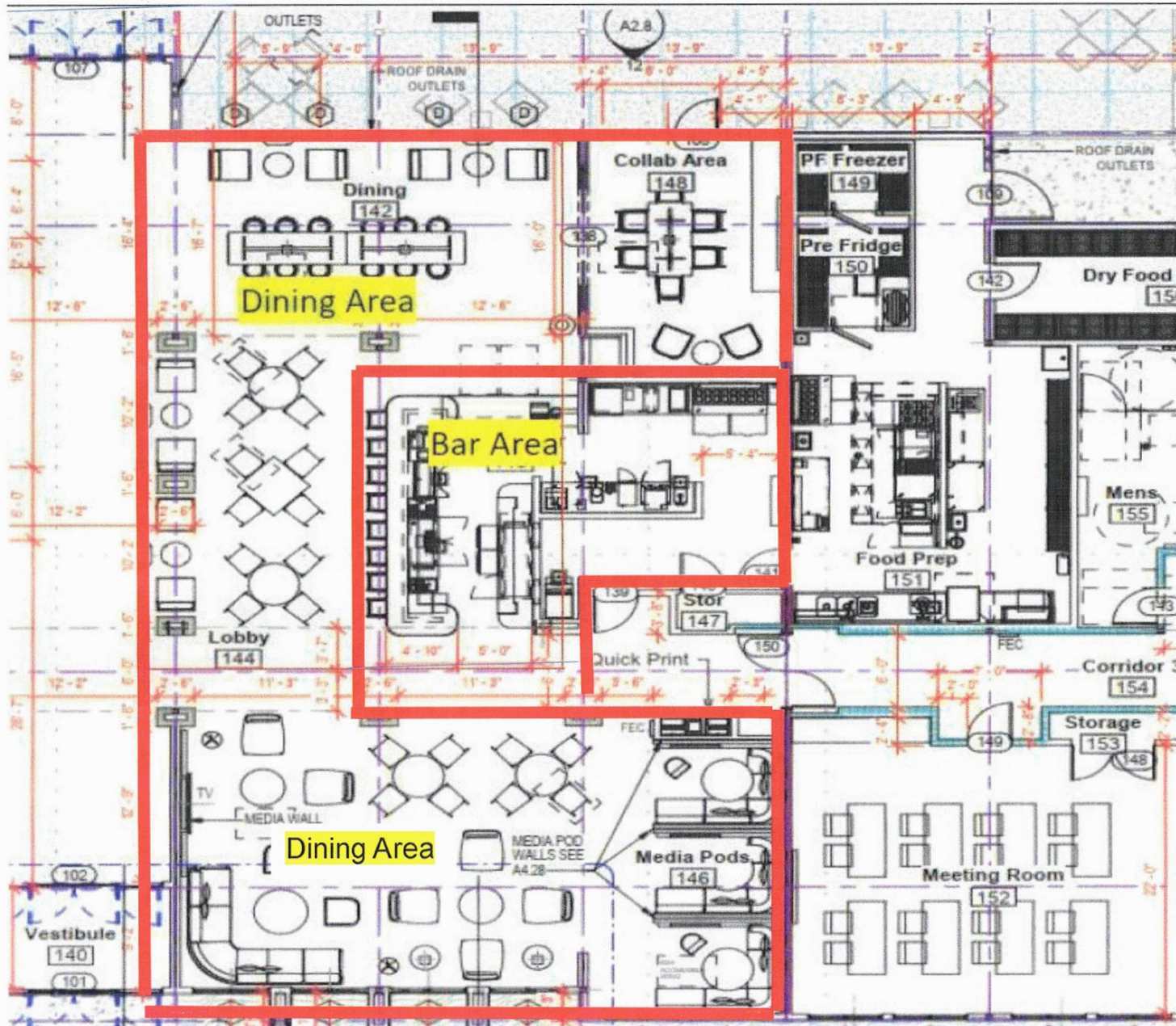
[Attachment D - Conditions of Approval.pdf](#)

[Attachmet E - Renderings.pdf](#)

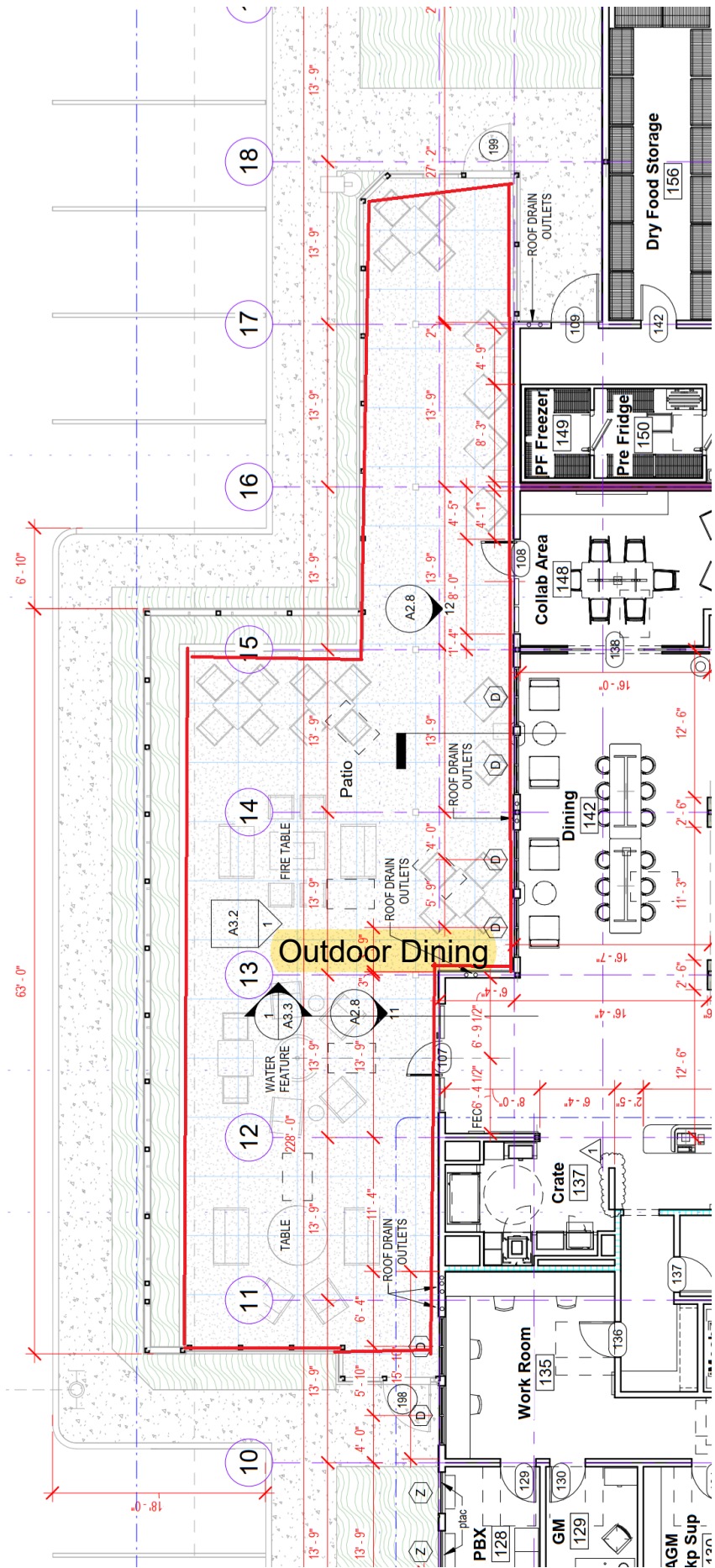
Vicinity Map



Bistro at Courtyard Hotel Floor Plan



Dining: 1580 SF
Bar Area: 330 SF
Outdoor Patio: 1947 SF



BISTRO OPERATIONAL PLAN

- 1. Operational Hours – The Bistro will serve breakfast starting at 6:30AM and typically ending 9:30AM and dinner starting at 5:00PM to 10:00PM on weekdays and 11:00PM on weekends. Currently there are no plans to offer room service.**
- 2. Alcohol Service Hours – Alcohol will be served during restaurant hours, with the majority of sales expected during dinner service.**
- 3. Seating Capacity – The previously approved Courtyard Hotel project plan has 54 seats inside the Bistro Restaurant floor area. The outdoor patio seats approximately 40 people.**
- 4. Staffing – The restaurant will have 1-4 persons staffing it at any given time.**
- 5. Entertainment – There are no plans for any entertainment to be provided.**
- 6. Take-out food – The Courtyard by Marriott breakfast program allows for grab and go items. Dinner is planned to be sit down table service and there are no plans take out for food or drinks.**
- 7. Menu – See attached for an example menu.**
- 8. Security Plan – Security is handled by our operational staff and is consistent with this type of operations and hundreds of Courtyard Hotels across the country. There is no car service offered, table service only.**
- 9. Drinks – Bistro will offer beer including local craft beers, wine and mix drinks.**
- 10. Name – Bistro is the name of the restaurant outlet inside all Courtyard by Marriott hotels.**

Sample Menu

BI MORNING

FRUITS & GRAINS

CLASSIC FRUIT & YOGURT CUP | 240 CAL *chobani yogurt, fresh berries, granola & honey* 00.0

STEEL CUT CLASSIC OATMEAL | 350 CAL *veganmont maple syrup, blueberries* 00.0

FRUIT & BERRY CUP | 80 CAL *vegan* 00.0

SMOOTHIE OF THE DAY 00.0

BREAKFAST QUESADILLA 00.0
Scrambled cage-free eggs, bacon, green chiles, jack and aged white cheddar cheeses, garlic aioli, green onions, tomato salsa and avocado mash

GRIDDLED

FRENCH TOAST WITH STRAWBERRIES | 540 CAL 00.0
dipped in cinnamon-vanilla custard & griddled, topped with powdered sugar, fresh strawberries, vermont maple syrup

BREAKFAST FLATBREAD 00.0
scrambled cage-free eggs, herbed cream cheese, cheddar cheese, green onions, bacon, avocado mash, salsa

BREAKFAST BOARDS

AVOCADO TOAST | 520 CAL 00.0
multigrain toast with roasted tomatoes, hard-cooked egg & lemon-dressed arugula

BAGEL: PLAIN OR EVERYTHING | 360-480 CAL *vegan* 00.0
choice of plain cream cheese & jelly or herbed cream cheese

VEGETARIAN **GLUTEN-FRIENDLY**

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BI MORNING

EGGS

EGGS YOUR WAY* | 400-1550 CAL 00.0
choice of whole cage-free eggs/whites, applewood-smoked bacon, pork or Beyond Meat sausage with breakfast potatoes or tomatoes & artisan or multigrain toast

FARM STAND BREAKFAST BOWL* | 610 CAL 00.0
choice of quinoa & brown rice blend or breakfast potatoes, oven roasted tomatoes, seasoned baby kale, avocado mash, topped with two cage-free eggs your way & parmesan cheese

BISTRO BREAKFAST SANDWICH | 520 CAL 00.0
cage-free fried egg, applewood-smoked bacon, aged white cheddar, arugula & avocado mash on a brioche bun

BREAKFAST BURRITO | 920 CAL 00.0
cage-free scrambled eggs, applewood-smoked bacon, green onions, breakfast potatoes & cheddar in a tortilla with tomato salsa & avocado mash

FRITTATA 00.0
Choice of whole cage-free eggs/whites, monterey jack cheese, lightly dressed arugula, tom basil, cucumber, grape tomatoes and avocado mash

In consuming our gluten-friendly items, be aware that there still may be a chance of cross-contact so we cannot guarantee these products for those with celiac disease or a food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements.

STARBUCKS®

TALL | GRANDE | VENTI

CAFFE LATTE | 150-240 CAL 00.0 | 00.0 | 00.0

CAPPUCCINO | 90-150 CAL 00.0 | 00.0 | 00.0

CAFFE MOCHA | 300-460 CAL 00.0 | 00.0 | 00.0

CARAMEL MACCHIATO | 190-310 CAL 00.0 | 00.0 | 00.0

CAFFE AMERICANO | 10-25 CAL 00.0 | 00.0 | 00.0

COFFEE OF THE DAY | 5-10 CAL 00.0 | 00.0 | 00.0

WHITE CHOCOLATE MOCHA | 320-500 CAL 00.0 | 00.0 | 00.0

COLD BREW | 5 CAL 00.0

limited daily availability

TAZO® CHAI

TEA LATTE | 100-230 CAL 00.0 | 00.0 | 00.0

TAZO® TEAS | 60-120 CAL 00.0 | 00.0 | 00.0

ESPRESSO | 5-10 CAL 00.0 | 00.0 | 00.0

solo | doppio

COCKTAILS

FRESH MARGARITA | 210 CAL 00.0
patron silver® tequila | lime | cane sugar

BLACK CHERRY OLD-FASHIONED | 220 CAL 00.0
maker's mark® bourbon | demerara sugar | cherry bitters

PALOMA | 170 CAL 00.0
jose cuervo tradicional® tequila | fever-tree sparkling grapefruit

NEW YORK SOUR | 260 CAL 00.0
bulleit bourbon | lemon | cane sugar | red wine float

ESPRESSO MARTINI | 220 CAL 00.0
grey goose® vodka | kahula | cane sugar | espresso

B BOLD BLOODY MARY | 130 CAL 00.0
svedka vodka | filthy bloody mary mix

TROPICAL BREEZE | 0 CAL 00.0
cocunut water | cranberry | pineapple

NON-ALCOHOLIC

BISTRO

CRAFTED CLASSICS

WEST REGION SAMPLE MENU

HOURS OF OPERATION

MORNINGS	AFTERNOON/EVENING
WEEKDAYS WEEKENDS	6:00AM - 5:00PM 7:00AM - 5:00PM
	WEEKDAYS WEEKENDS
	6:00PM - 10:00PM 7:00PM - 11:00PM

STARBUCKS® Ask about Seasonal Starbucks

BI AFTERNOON/EVENING

SOCIAL SNACKS

HUMMUS | 700 CAL 00.0
oven roasted tomatoes, crisp vegetables, flatbread

FRENCH FRIES & DIP DUO | 990 CAL 00.0
garlic aioli & green goddess ranch

SKILLET MEATBALLS | 690 CAL 00.0
tomato sauce & parmesan, artisan toast

GRILLED CHICKEN & BACON QUESADILLA | 850 CAL 00.0
tomato salsa, avocado mash

CLASSIC CHICKEN WINGS | 1080-1090 CAL 00.0
traditional, with blue cheese dressing | 1090 cal

CHILI-LIME, with green goddess dressing | 1090 CAL 00.0

LOADED TOT-CHO | 660 CAL 00.0
tater tots, jack cheese, chili lime seasoning, buffalo ranch & green goddess dressing, green chili, green onions, bacon

MARGHERITA FLATBREAD | 610 CAL 00.0
roasted tomatoes, basil & cheese

BEYOND MEAT SAUSAGE FLATBREAD 00.0
banana peppers, parmesan cheese, evoo

CHEESE & CHARCUTERIE BOARD 00.0
served with candied nuts, Dijon mustard & artisan toast

VEGETARIAN **GLUTEN-FRIENDLY**

*consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

BI AFTERNOON/EVENING

GREENS & GRAINS

CAESAR | 790 CAL *half | full* 00.0 | 00.0
parmesan, olive oil toasted breadcrumbs & creamy caesar

MEDITERRANEAN GRAIN BOWL | 750 CAL 00.0
quinoa & brown rice blend, baby kale, arugula, oven roasted tomatoes, parmesan cheese & lemon vinaigrette

MODERN COBB SALAD | 750 CAL 00.0
grilled chicken, applewood-smoked bacon, hard-cooked egg, grape tomatoes, avocado mash, gorgonzola & green goddess dressing

add chicken to any salad | 110 CAL 00.0

BEYOND MEAT SAUSAGE FLATBREAD 00.0
babu kale, romaine, goat cheese, apples, oranges, granola, lemon maple vinaigrette

SWEETS

DARK CHOCOLATE & SEA SALT COOKIE | 380 CAL 00.0

SALTED CARAMEL CHEESECAKE | 450 CAL 00.0

We proudly serve sustainably raised pork

In consuming our gluten-friendly items, be aware that there still may be a chance of cross-contact so we cannot guarantee these products for those with celiac disease or a food allergy. Guests are advised to consider this information as it relates to their individual dietary needs and requirements.

BI AFTERNOON/EVENING

BISTRO CLASSICS

THE BISTRO BURGER | 810-1180 CAL 00.0
aged white cheddar, lettuce, tomato & garlic aioli on a brioche roll, with french fries or arugula salad

Beyond Meat® burger | 850-1230 CAL 00.0

B.R.T. | 650-1120 CAL 00.0
applewood-smoked bacon, romaine hearts, tomato, garlic parmesan spread on texas toast, french fries or arugula salad

THREE-CHEESE GRILLED CHEESE & TOMATO SOUP | 840 CAL 00.0
white cheddar, jack cheese & parmesan on artisan bread, classic tomato soup

HOT HONEY GARLIC FRIED CHICKEN SANDWICH 00.0
sweet and spicy on a brioche roll served with French fries or arugula salad

SAUSAGE RICATONI 00.0
Beyond Meat sausage, ricatoni pasta, roasted garlic, arugula, basil, parmesan cheese, garlic breadcrumbs and evoo

WINE

130-200 CAL 6oz | 8oz | 8TL

SPARKLING

mionetto prosecco d.o.c. brut nv, terviso, italy (187 ml only) 00.0

ROSE

charles & charles, columbia valley, wa 00.0 | 00.0 | 00.0

WHITE

simi' sonoma' chardonnay, sonoma county, ca 00.0 | 00.0 | 00.0

frenzy sauvignon blanc, marlborough, new zealand 00.0 | 00.0 | 00.0

clean slate riesling, mosel, germany 00.0 | 00.0 | 00.0

tommasi 'le rosse' pinot grigio, valpolicella, italy 00.0 | 00.0 | 00.0

RED

kenwood vineyards pinot noir, sonoma county, ca 00.0 | 00.0 | 00.0

19 crimes red blend, clos du bois merlot, ca 00.0 | 00.0 | 00.0

sonoma eastern, australia 00.0 | 00.0 | 00.0

decoy by duckhorn red blend, sonoma county, ca 00.0 | 00.0 | 00.0

merf cabernet sauvignon, columbia valley, wa 00.0 | 00.0 | 00.0

BEER, SELTZER & CIDER

50-200 CAL

REGIONAL BEERS

ask for what's available

ALWAYS AVAILABLE

corona extra | heineken | heineken 0.0 00.0

stella artois | samuel adams boston lager 00.0

budweiser | bud light | coors light | michelob ultra | miller lite 00.0

truly hard seltzer 00.0

angry orchard hard cider 00.0

2,000 calories a day is used for general nutrition advice, but calorie needs vary additional nutritional information is available upon request



City of Loma Linda

25541 Barton Road, Loma Linda, CA 92354 ☎ (909) 799-2830 📠 (909) 799-2894
Community Development Department

CONDITIONS OF APPROVAL

PROJECT DESCRIPTION: Conditional Use Permit No. 2024-0001 to allow Alcohol Sales (on-sale) – Liquor and Outdoor Dining, enabling the sale of beer, wine, and distilled spirits in conjunction with a bona fide restaurant within the previously approved Courtyard Hotel site located at 10354 Richardson Street within the General Commercial Land Use Designation and Zone. (Type 47 ABC License)

COMMUNITY DEVELOPMENT DEPARTMENT (909)799-2839

1. Within two (2) years of this approval, the permit shall be exercised by obtaining the appropriate Type 47 ABC License and initiating alcohol service at the subject site or this approval shall become null and void.

PROJECT

MDA-2024-0006/CUP-2024-0001

EXPIRATION DATE

June 5, 2026

2. Within 48 hours of this approval of the subject project, the Applicant shall deliver a payment of \$50.00 and (check should be made out to the **Clerk of the Board of Supervisors**) to enable the City to file the Notice of Exemption. If within such 48-hour period the payment has not been delivered to the Community Development Department the above-noted check, the statute of limitations for any interested party to challenge the environmental determination under the provisions of the California Environmental Quality Act could be significantly lengthened.
3. The review authority may, upon application being filed 30 days prior to the expiration date and for good cause, grant a one-time extension not to exceed 12 months. The review authority shall ensure that the project complies with all current Development Code provisions.
4. The Applicant shall indemnify, protect, defend, and hold harmless the City, and any agency or instrumentality thereof, and officers, officials, employees, or agents thereof, from any and all claims, actions, suits, proceedings, or judgments against the City, or any agency or instrumentality thereof, and any officers, officials, employees, or agents thereof to attack, set aside, void, or annul, an approval of the City, or any agency or instrumentality thereof, advisory agency, appeal board, or legislative body, including actions approved by the voters of the City, concerning the project and the approvals granted herein. Furthermore, the Applicant shall indemnify, protect, defend, and hold harmless the City, or any agency or instrumentality thereof, against any and all claims, actions, suits, proceedings, or judgments against another governmental entity in which the Applicant's project is subject to that other governmental entity's approval and a condition of such approval is that the City indemnify and defend such governmental entity.
5. In the event that this approval is legally challenged, the City will promptly notify the Applicant of any claim or action and will cooperate fully in the defense of the matter. Once notified, the Applicant agrees to defend, indemnify, and hold harmless the City, their affiliate's officers, agents and employees from any claim, action or proceeding against the City of Loma Linda. The Applicant further agrees to reimburse the City of any costs and attorneys' fees, which the City may be required by a court to pay as a result of such action, but such participation shall not relieve the Applicant of his or her obligation under this condition.

6. The project shall be in substantial conformance with the plan(s) approved by the Planning Commission. Minor modification to the plan(s) shall be subject to approval by the Director through a minor administrative variation process. Any modification that exceeds 10% of the following allowable measurable design/site considerations shall require the refiling of the original application and a subsequent hearing by the appropriate hearing review authority if applicable:
 - a. On-site circulation and parking, loading and landscaping;
 - b. Placement and/or height of walls, fences and structures;
 - c. Reconfiguration of architectural features, including colors and modification of finished materials that do not alter or compromise the previously approved theme; and
 - d. A reduction in density or intensity of the project.
7. No vacant, relocated, altered, repaired or hereafter erected structure shall be occupied or no change of use of land or structure(s) shall be inaugurated, or no new business commenced as authorized by this permit until a Certificate of Occupancy has been issued by the Building Division. A Temporary Certificate of Occupancy may be issued by the Building Division subject to the conditions imposed on the use, provided that a deposit is filed with the Community Development Department prior to the issuance of the Certificate, if necessary. The deposit or security shall guarantee the faithful performance and completion of all terms, conditions and performance standards imposed on the intended use by this permit.
8. This permit or approval is subject to all the applicable provisions of the Loma Linda Municipal Code in effect at the time of approval.
9. The project shall comply with Chapter 9.20 "Noise Regulations" of the Loma Linda Municipal Code. Amplified prerecorded music may be permitted; however, the sound emitted from the premises shall not be audible outside the walls of the business establishment.
10. Live entertainment shall be prohibited on the alcoholic beverage manufacturer's licensed premises at any time without issuance of proper permits. Karaoke, DJs, live musical acts, and other similar forms of entertainment are considered live entertainment. Any future request for live entertainment shall require a separate conditional use permit as required by the Loma Linda Municipal Code.
11. The property shall be developed substantially in conformance with the floor plan received, and approved by the Planning Commission and as conditioned by the requirements contained the approval. Any deviation from said plans shall first be reviewed by the planning department to determine whether proposed modifications are within the scope of the approval.
12. The Applicant must conform to all Business License regulations and maintain a current city license at all times.
13. The Applicant must obtain and maintain a Type 47 License by ABC (Alcohol and Beverage Control) and abide by all local, state, and federal regulations prior to operation of the business. Full compliance with ABC and City regulations is mandatory and constitutes a condition of approval. Non-compliance constitutes sufficient cause for revoking the conditional use permit. Any action affecting the Alcoholic Beverage License, including surrender, lapse, termination, or suspension, or payment of a fine instead of suspension/termination, may lead to conditional use permit revocation.

14. The hours of the operation for the restaurant and alcohol sales shall be between 6:30 am to 10:00 pm on weekdays, and until 11:00pm on weekends.
15. The on-site sales and consumption of beer, wine and distilled spirits are restricted to the restaurant and enclosed patio area. Alcohol consumption is not allowed outside these areas.
16. The number of persons shall not exceed the maximum occupancy load as determined by the Fire Department. Signs indicating the occupant load shall be posted in a conspicuous place on the approved sign near the main exit from the room.
17. The Applicant shall post a prominent, permanent sign or signs stating, "No person under 21 will be served alcoholic beverages" and "Valid ID is required to purchase alcoholic beverages."
18. The site shall be maintained in a clean and orderly fashion, including upkeep of all landscaping. Parking lots shall be routinely patrolled to ensure all trash is properly disposed of and that no nuisance activities are occurring, including vandalism, vagrancy, and loitering.
19. The Applicant shall be responsible for maintaining premises free of graffiti and area adjacent to the premises over which the applicant has control. Graffiti shall be removed within 72 hours of its appearance or upon notice of its appearance.
20. Pursuant to State law AB 827, all businesses are required to have indoor and outdoor trash containers in all common areas such as the lobby, front entrance, pool area, convention room, dining room, kitchen, recreation room, courtyard, parking lot, etc. There needs to be proper labeling for Trash, Organic and Recycle. Three (3) containers are required at each location.
21. The Applicant shall provide sufficient exterior lighting to the site that illuminates otherwise dark corridors which may compromise public safety.
22. Signs are not approved as a part of this permit. Prior to establishing any new signs, the Applicant shall submit an application, and receive approval, for a sign permit from the Planning Division and Building and Safety Division pursuant to Chapter 17.18 of the Municipal Code.

END OF CONDITIONS

Applicant Statement

I have read and accept responsibility for the Conditions of Approval. I agree to abide by and conform to the Conditions of Approval and the provisions of the Loma Linda Municipal Code pertaining to the project.

Printed Name of Applicant

Signature of Applicant

Date







City of Loma Linda

Planning Commission Staff Report

Approval of Minutes 05-02-2024

Meeting	Agenda Group
Wednesday, June 5, 2024, 7:00 PM	Approval of Minutes Item: 5A

Approval of Minutes for Planning Commission held on 05-02-2024

Attachments

[Planning Commission-05-02-2024-minutesDraft.pdf](#)

**** The following document is a draft of the minutes and the not the official approved minutes ****

Minutes for the Planning Commission

25541 Barton Road, Loma Linda, CA 92354

May 1, 2024, 7:05 PM - May 1, 2024, 7:48 PM

1. Call to Order

1A. Call to Order- 7:05 PM

1B. Roll Call- 7:05 PM

Commissioners Present:

John Nichols, Chairman

Ryan Gallant, Vice-Chairman

Jay Nelson

Doree Morgan

Larry Karpenko

Staff Present:

Lorena Matarrita, Community Development Director

Nicole Campbell, Associate Planner

Sara Garcia-Barrera, Administrative Specialist II

Diane E. Robbins, City Attorney

Applicants:

Ajay Patel, Applicant

Pete Volbeda, Architect

1C. Pledge of Allegiance- 7:05 PM

1D. Items to be Added or Deleted- 7:05 PM

1E. Conflict of Interest Disclosure- 7:05 PM

2. Public Comments on Non-Agenda Items (LIMITED TO 30 MINUTES; 3 MINUTES ALLOTTED FOR EACH SPEAKER)

2A. Public Comments- 7:05 PM

3. Public Hearing Items

3A. Precise Plan of Design No. P20-138 - A request to develop a three-story, 8,997 square-foot motel to include 25 rooms on a vacant lot of .41 acres located at 24850 Redlands Boulevard

(APN: 0281-091-41). The site is located within the General Commercial (C-2) General Land Use designation and Zoning District.- 7:05 PM

Chairman Nichols opened the public hearing.

Nicole Campbell, Associate Planner, presented the staff report.

Commissioner Nelson sought clarification on the setback on the roof design, initiating a discussion between the commissioners.

Architect, Pete Volbeda provided further explanation, emphasizing his adherence to the planning commission's recommendations.

Vice-Chairman Gallant and Commissioner Karpenko inquired about the landscape plan. Pete Volbeda clarified that the plan was in the original submission and he plans to work with staff to ensure compliance with the relevant codes.

Chairman Nichols closed the public hearing.

Chairman Nichols raised questions about the hotel sign. Lorena Matarrita, explained that the sign permit is handled over the counter. The current sign depicted on the plans were temporary and to be determination at a later stage.

Vice-Chairman Gallant commended the design or the architect.

Motion was made by Commissioner Karpenko, seconded by Vice-Chairman Gallant, to adopt the Project's Environmental Consistency Analysis and to approve Precise Plan of Design No. P20-138 to develop a three-story, 8,997 square-foot motel that will include 25 rooms on a lot located at 24850 Redlands Boulevard (APN 0281-091-41), based on the findings and subject to the Conditions of Approval.

Motion by Commissioner Larry Karpenko, seconded by Ryan Gallant and passing by a vote of 5-0-0-0 To Approve

4. Approval of Minutes

Motion by Commissioner Doree Morgan, seconded by Jay Nelson and passing by a vote of 5-0-0-0 To Approve

4A. Approval of Minutes 03-06-2024- 7:21 PM

5. Reports

5A. Commissioners' Reports- 7:22 PM

Commissioner Karpenko inquired about the status of the landscaping in Beaumont. Lorena Matarrita, the Community Development Director, provided clarification, mentioning ongoing construction of new pipes and landscaping projects.

Chairman Nichols and Commissioner Karpenko provided updates on the recent Planning Commission training held in Riverside. Chairman Nichols expressed a desire to receive project information ahead of public hearings. In response, Ms. Matarrita explained that the monthly activity reports she has been providing were intended to address this need. Acknowledging his past requests for more thorough information, she noted that staff planned to present two upcoming projects during the current meeting, next on the agenda, to meet the commission's expectations for early project information.

5B. Director's Reports- 7:29 PM

Lorena Matarrita, Community Development Director, presented the Activity Report for May 1st, 2024. She highlighted future projects in the pipeline and discussed ongoing policy initiatives being undertaken by the staff.

5C. Environmental Justice Element Presentation- 7:33 PM

Nicole Campbell, Associate Planner, delivered the presentation and invited questions from the Planning Commission. A discussion followed between Ms. Campbell and the Planning Commission.

5D. Loma Linda University Pediatric Medical Office Presentation- 7:42 PM

Nicole Campbell, Associate Planner, presented the presentation and opened the floor to questions. A discussion ensued between Ms. Campbell and the Planning Commissioners. The Commission inquired about any potential conflict of interest related to voting on Loma Linda University projects. Chairman Nichols asked the commissioners, and they confirmed they no longer have a conflict of interest. Staff agreed to work with the City Attorney to determine the process and next steps for transferring responsibilities from the Council to the Commission.

6. Adjournment

6A. Adjournment- 7:48 PM

The next regularly scheduled Planning Commission meeting is June 5, 2024, at 7:00 pm.