

PLANNING DIVISION



2600 Hollywood Boulevard Room 315
Hollywood, FL 33022

File No. (internal use only): _____

GENERAL APPLICATION



Tel: (954) 921-3471

Fax: (954) 921-3347

This application must be completed in full and submitted with all documents to be placed on a Board or Committee's agenda.

The applicant is responsible for obtaining the appropriate checklist for each type of application.

Applicant(s) or their authorized legal agent must be present at all Board or Committee meetings.

At least one set of the submitted plans for each application must be signed and sealed (i.e. Architect or Engineer).

Documents and forms can be accessed on the City's website at

<http://www.hollywoodfl.org/DocumentCenter/Home/View/21>



APPLICATION TYPE (CHECK ONE):

- ☒ Technical Advisory Committee ☐ Historic Preservation Board
☐ City Commission ☒ Planning and Development Board

Date of Application: _____

Location Address: 2201 and 2207 Hayes St

Lot(s): _____ Block(s): _____ Subdivision: _____

Folio Number(s): 514209080020

Zoning Classification: DH-1 Land Use Classification: RAC

Existing Property Use: Warehouse Sq Ft/Number of Units: 7,946 GSF

Is the request the result of a violation notice? () Yes (x) No If yes, attach a copy of violation.

Has this property been presented to the City before? If yes, check all that apply and provide File Number(s) and Resolution(s): DR00-01A, V00-10

- ☐ Economic Roundtable ☐ Technical Advisory Committee ☐ Historic Preservation Board
☐ City Commission ☐ Planning and Development

Explanation of Request: Special exception for increased volume to meet federal law and standards.

Number of units/rooms: 13 Sq Ft: 8,598 sq. ft.

Value of Improvement: \$1,000,000 Estimated Date of Completion: December 2020

Will Project be Phased? () Yes (x) No If Phased, Estimated Completion of Each Phase

Name of Current Property Owner: Richard M & Kathy K Lesser Tr Lesser, Richard & Kathy TRSTEE

Address of Property Owner: 2201 Hayes St, Hollywood FL

Telephone: 305-389-3528 Fax: _____ Email Address: Michael@newurbanfarms.com

Name of Consultant Representative Tenant (circle one): Jeremy Shir

Address: 1 East Broward Blvd, Suite 1800, Fort Lauderdale Telephone: 954-364-6028

Fax: _____ Email Address: Jshir@beckerlawyers.com

Date of Purchase: 4/26/2001 Is there an option to purchase the Property? Yes () No (X)

If Yes, Attach Copy of the Contract.

List Anyone Else Who Should Receive Notice of the Hearing: _____

Address: _____

Email Address: _____

PLANNING DIVISION



File No. (internal use only): _____

2600 Hollywood Boulevard Room 315
Hollywood, FL 33022

GENERAL APPLICATION

CERTIFICATION OF COMPLIANCE WITH APPLICABLE REGULATIONS

The applicant/owner(s) signature certifies that he/she has been made aware of the criteria, regulations and guidelines applicable to the request. This information can be obtained in Room 315 of City Hall or on our website at www.hollywoodfl.org. The owner(s) further certifies that when required by applicable law, including but not limited to the City's Zoning and Land Development Regulations, they will post the site with a sign provided by the Office of Planning and Development Services. The owner(s) will photograph the sign the day of posting and submit photographs to the Office of Planning and Development Services as required by applicable law. Failure to post the sign will result in violation of State and Municipal Notification Requirements and Laws.

(I)(We) certify that (I) (we) understand and will comply with the provisions and regulations of the City's Zoning and Land Development Regulations, Design Guidelines, Design Guidelines for Historic Properties and City's Comprehensive Plan as they apply to this project. (I)(We) further certify that the above statements and drawings made on any paper or plans submitted herewith are true to the best of (my)(our) knowledge. (I)(We) understand that the application and attachments become part of the official public records of the City and are not returnable.

Signature of Current Owner: *Richard Lesser* Date: 5-21-20

PRINT NAME: RICHARD LESSER Date: 5-21-20

Signature of Consultant/Representative: _____ Date: _____

PRINT NAME: _____ Date: _____

Signature of Tenant: _____ Date: _____

PRINT NAME: _____ Date: _____

Current Owner Power of Attorney

I am the current owner of the described real property and that I am aware of the nature and effect the request for _____ to my property, which is hereby made by me or I am hereby authorizing _____ to be my legal representative before the _____ (Board and/or Committee) relative to all matters concerning this application.

Sworn to and subscribed before me
this 21 day of May

Richard Lesser
Signature of Current Owner

RICHARD LESSER
Print Name

Notary Public

State of Florida

My Commission Expires: 7/31/20 (Check One) ☐ Personally known to me; OR ☐ Produced Identification _____



Trudy D. Brown
NOTARY PUBLIC
STATE OF FLORIDA
Comm# FF994390
Expires 7/31/2020

Jeremy B. Shir, Esq.
Attorney at Law
Phone: (954) 364-6028 Fax: (954) 985-4176
jshir@beckerlawyers.com



Becker & Poliakoff
1 East Broward Blvd., Suite 1800
Ft. Lauderdale, FL 33301

July 14, 2020

Via Email: ldelmonte@hollywoodfl.org

Leslie A. Del Monte
Planning Manager
City of Hollywood
2600 Hollywood Blvd, Room 315
Hollywood, FL 33021

RE: Criteria Statement for 2201-2207 Hayes Street Special Exception Application

Dear Mrs. Del Monte:

Please allow this letter to serve as the Criteria Statement for the Special Exception application for 2201-2207 Hayes Street, located in the DH-1 Zoning District. Our application includes one request:

- Special Exception Legal Nonconforming use of a nonconforming building: The eastern portion of the existing building needs to be structurally altered to meet Federal law. The previous zoning was C-5 (commercial) under which the warehouse use was a permitted use; the neighborhood has since been rezoned to DH-1 in which multi-family and single-family residential are permitted uses.

The property has folio #514209080020 with one building on two addresses: 2201 Hayes Street ("2201") and 2207 Hayes Street ("2207"). 2201 Hayes is the western portion of the building which was previously approved and permitted for additional height in 2000. Hialeah Products, a nut packing and distribution company operates its business here along with the building it also owns directly to the south (2200 Hayes Street). There are two approvals on the site that are still in effect: DR 00-01A, which approved the addition to the warehouse and related improvements; and Resolution V 00-10, which granted a Regulatory Variance for: waiving 20 feet of the 25 foot required setback allowing the warehouse to be 5 feet from residentially zoned property (north property line), waiving two of the required six parking spaces in order to allow the provision of four standard parking spaces, waiving the requirement for a loading space, and allowing head-in/back out parking. At the time of approvals, the parcel was zoned C-5 (Commercial); it has thereafter been rezoned to DH-1. Pursuant to new FDA requirements on storage and refrigeration of nuts and dried goods, additional temperature control measures and equipment must be installed which can be accomplished only by rebuilding the 2207 building to the same height as the western

portion (2201). The total height will be 24'5", which is well under the maximum 35 feet/3 stories height limit in the DH-1 Zoning District. The footprint will remain exactly the same, as will the existing setbacks. The total # of parking spaces for 2201/2207 is 12 spaces, with 8 spaces allocated to 2207; the Code requires 1 space/1,000 sq.ft. of warehouse space. The new 2207 building will be 8,598 sq. ft. which rounding up will mean it requires 9 spaces (with 8 being provided, so 1 less). As the previous variance still in effect allowed for two fewer parking spaces, we are legal non-conforming under this provision as well and just lacking 1 required space. There are no customers or foot traffic, so the only vehicles that park in the spots are employees and we are very confident in the sufficiency of parking onsite.

Section 5.3G of the Hollywood Zoning and Land Development Regulations includes the standards for the granting of a Special Exception:

- a. The proposed use must be consistent with the principles of the City's Comprehensive Plan;
The very first Goal of the Land Use Element of the Comprehensive Plan is to promote a distribution of land uses that will enhance and improve the residential, business, resort and natural communities while allowing land owners to maximize the use of their property.

Policy 3.2.8 is to "Create a zoning overlay district along the Dixie Highway Corridor to promote economic redevelopment, attract new commercial... uses."

Objective 4 is to Promote... economic development.

- b. The proposed use must be compatible with the existing land use pattern and designated future uses and with the existing natural environment and other real properties within the vicinity;
The proposed use, while legal non-conforming, is compatible with the existing and future land uses. All the surrounding parcels are in the RAC Future Land use. The north, west and south parcels are all zoned DH-1, whereas the parcel to the east is zoned DH-3 (high intensity mixed use). The north parcel existing use is residential, whereas the parcels to the west, south and east are all commercial uses.
- c. That there will be provisions for safe traffic movement, both vehicular and pedestrian, both internal to the use and in the area which will serve the use;
Safety will be dramatically increased by this application, as the increased height, temperature control and advanced refrigeration equipment of the 2207 building will allow the vast majority of the storage to be run almost completely from 2207. This will significantly reduce, if not eliminate the need for forklifts and employees going back and forth between 2200 (south parcel) and 2201/2207.
- d. That there are setbacks, buffering, and general amenities in order to control any adverse effects of noise, light, dust and other potential nuisances;
The setbacks and landscaping on the northern boundary will remain the same in order to protect the residential area to the north.

- e. The proposed use, singularly or in combination with other Special Exceptions, must not be detrimental to the health, safety, or appearance of the neighborhood or other adjacent uses by reason of any one or more of the following: the number, area, location, height, orientation, intensity or relation to the neighborhood or other adjacent uses;
As stated above, the safety of the site will be dramatically improved with this application. A modern facility with improved aesthetics will improve the appearance and property values of the neighborhood as well.
- f. The subject parcel must be adequate in shape and size to accommodate the proposed use;
Per the site plan, the subject parcel is adequate in shape and size to accommodate the proposed use. The maximum FAR is 1.25, whereas the site plan provides .86 FAR.
- g. The proposed use will be consistent with the definition of a Special Exception and will meet the standards and criteria of the zoning classification in which such use is proposed to be located, and all other requirements for such particular use set forth elsewhere in the zoning code, or otherwise adopted by the City Commission.

In addition to the above standards, Section 3.12H lists the findings for the Planning & Development Board to rely upon in granting Special Exceptions for Non-Conformities. They are as follows:

- 1. The approval of the application is necessary for the preservation and enjoyment of substantial property rights of the applicant.
The approval of this application is necessary for the applicant to meet Federal law (Compliance with the Food Safety & Modernization Act or "FSMA"). Without it, the applicant would not be able to continue business operations at the site.
- 2. The approval will not, under any circumstances of the particular case, be detrimental to the health, safety and general welfare of persons working or residing within the vicinity.
The approval will be beneficial to the health, safety and general welfare of persons working or residing within the vicinity, as stated above.
- 3. The approval will not be detrimental or injurious to property and improvements in the vicinity or to the general welfare of the city.
The approval will be beneficial to property and improvements in the vicinity, and will increase the general welfare of the city by increasing property values, improving aesthetics, and employing/continuing to employ residents of the city on site.
- 4. The approval will, to the maximum extent possible, bring the use or building and the site upon which it is located into compliance with city regulations.
The site will continue to comply with previous approvals and mitigation conditions.

July 14, 2020
Page 4

Section I. includes a statement regarding Compliance With Regulations: Nothing in this section shall diminish the responsibility of an owner to maintain his use or structure in full compliance with all other city, county, state or federal regulations or licensing procedures.

The owner intends to comply with federal regulations regarding food safety measures.

We hope you agree that we meet the criteria for the granting of the Special Exception. We look forward to improving this site, this neighborhood, and providing jobs to Hollywood residents.

Sincerely,

A handwritten signature in blue ink, appearing to read "Jeremy Shir".

Jeremy Shir
For the Firm



4916 Waple Lane
Alexandria, Virginia 22304
Telephone 757-371-5832

December 17, 2019

RE: Hialeah Products and Compliance with FDA and FSMA

To Whom it May Concern,

My name is Cathy Crawford. I am the President of HACCP Consulting Group located in Alexandria, Virginia and work as an expert in food safety for clients throughout the United States. My expertise in food safety includes compliance with the federal law known as the Food Safety & Modernization Act ("FSMA") which is enforced by the Food and Drug Administration ("FDA"). As a Lead Instructor, I have taught courses internationally to food industry professionals on this and other food safety matters. My qualifications as an expert in food safety and compliance with FDA regulations are listed on the attached CV. I was engaged by Hialeah Products ("HP") after the FDA visited HP's two warehouses in November 2018 and issued a citation. The FDA, among other things, found that the 2207 building cannot comply with FSMA and therefore is not suitable for food processing or packing. After being engaged, I traveled to Hollywood, Florida to perform a site visit and analysis of HP's facilities and business operations and how both could be brought into compliance with FSMA.

After the present owners acquired HP more than 30 years ago there have been major changes affecting the snack food industry. One change was the wide adoption of Hazard Analysis Critical Control Point ("HACCP") Systems to analyze and control potential hazards throughout the food chain. This concept was further advanced with implementation of the Food Safety Modernization Act ("FSMA").

FSMA expanded upon HACCP concepts codifying mandatory compliance for the development and implementation of Preventive Controls within Food Safety Plans. To comply with FSMA and promote the reduction of potential food safety risks, HP's Food Safety Plan must address environmental controls to a greater extent than ever before.

HP are packers (*i.e.*, repacking large bulk cases into smaller case sizes), processors (*i.e.*, they mix or create product) and distributors of Ready to Eat ("RTE") food product consisting of nuts, candy, dried fruits, grains and seeds. HP operates out of two warehouses directly across the street from each other at 2200 and 2207 Hayes Street.

The 2207 building is the older facility. The interior congestion and configuration of this building hampers the segregation of allergens (*e.g.*, peanuts, tree nuts, soy, etc.) and control of human traffic flow to minimize risks of cross contact and environmental cross contamination.

Excellence In Food Safety Management





4916 Waple Lane
Alexandria, Virginia 22304
Telephone 757-371-5832

This building also lacks capacity for temperature-controlled storage, nor does it have the height needed to install coolers and freezers. Temperature controls are necessary to meet supplier specifications for product safety and quality. While incoming products are received as safe, temperature control is needed to reduce the risk of molds and development of toxins in certain products. At the time of my review of the facility, installation of appropriate temperature controls at this building was not possible.

The 2200 Building, across the street, is used to safely store materials but does not have drainage to allow appropriate sanitation as needed to handle exposed foods. Stored foods must be moved across the street to be processed and later returned for safe storage. This causes the frequent movement of forklifts and materials across the street, between buildings.

This increases risk to both food and personnel. Food safety hazards are increased when product is transported outdoors exposed to weather, birds, water, dust or other contaminants in the street. Personnel safety risks also arise due to street traffic and congestion.

In my opinion and based on my observations, the 2207 Building was not suitable for processing exposed ready-to-eat foods at the time of my visit. It is my understanding management has ceased such operations pending a solution to the congestion, traffic pattern, and potential cross contact and contamination risks described above.

In my opinion, HP has two options: (1) Rebuild the 2207 warehouse building to the same height as the western portion of that building (*i.e.*, the height of the most recent update performed approximately 20 years ago); or (2) move the entire business to another more appropriate facility. Neither building, in their current status can completely house HP's business operations while maximizing food safety and regulatory compliance.

If HP were to build out the entire 2207 Building to be same height as its western portion, it could design the interior of the building to better meet food safety requirements. I have been informed by HP's management that its day-to-day business could entirely be run out of the 2207 Building with such modifications. This would provide for enhanced temperature control and more critically significant, HP would not need to continually have forklifts run back and forth between buildings. The 2200 Building would be used only for long-term storage of product.

Thank you,

Cathy Crawford
Food Safety, FSMA and GFSI Consultant and Trainer
President, HACCP Consulting Group

Excellence In Food Safety Management



CATHERINE M. CRAWFORD
4916 Waple Lane
Alexandria VA 22310
Cell (757) 371-5832
E-Mail Address: cathy@haccpcg.com

SUMMARY OF QUALIFICATIONS

- Experienced food safety consultant and trainer across a broad spectrum including meat, poultry, fruits, vegetables, salads, nuts, baked goods, packaging and transportation
- Skilled in interpretation, implementation, training and auditing for regulatory and customer food safety / quality requirements including Global Food Safety Initiative
- Former registered SQF auditor, current SQF Trainer.
- Assisted clients in retail, food service, manufacturing, academic and regulatory environments ensuring regulatory and third-party audit compliance
- Broad experience in writing procedures and in implementation of quality systems
- Prior analytical laboratory work in food and environmental testing
- Specialized in food defense
- Excellent organizational and communication skills

EDUCATION

2007 M.S. Food Safety - Michigan State University
2007 Certificate, International Food Law – Michigan State Institute for Food Law & Regulations
1991 B.S. Biology, Arizona State University

OTHER SELECT TRAINING

2017 Foreign Supplier Verification Course
2016 Lead Instructor Training for FDA Preventive Controls for Human Foods Course
2009 Nut Handling and Processing for Confectioners and Small Nut Roasters- National Confectioners Association / American Peanut Council
2005 3-day course: Food Labeling – Prime Label Consultants
2002 Thermal Process Validation Workshop – University of Arkansas
1999 Procedures to Investigate Food borne Illnesses – International Assoc. for Food Protection
1997 ISO 9001 Auditor and Lead Auditor Training

CURRENT CERTIFICATIONS

- Lead Instructor, FDA Course on Preventive Controls for Human Food
- Certified Safe Quality Food (SQF) Trainer for Basic and Advanced SQF courses.
- HACCP trainer for International HACCP Alliance courses

CURRENT ACTIVITIES

- Member - Safe Quality Food Institute Technical Advisory Committee
- Member – National Restaurant Association Certification Governing Committee
- Member: Board of Governance Eagle Certification Group

PROFESSIONAL EXPERIENCE SUMMARY

March 2008 – Present

The HACCP Consulting Group (HCG), LLC - Fairfax, VA -President

Provide food safety, quality and regulatory compliance assistance specializing in system development for enhanced food safety including regulatory and Global Food Safety Initiative Requirements. Assist food service and manufacturing companies via on-site or off-site consultation, HACCP, food defense, internal auditing, and other food safety / regulatory training plus desk-top documentation reviews. Facilitate international food trade by providing training on U.S. Food Law to non-U.S. government agency and industry representatives. Provide direction and leadership for the HACCP Consulting Group, a company with 20+ years' experience providing food safety services in over 70 countries.

June 2009 – Present

Quality Support Group – Senior Food Safety Consultant

Provide food safety, quality and regulatory compliance assistance and training to food companies primarily through training and assistance to meet GFSI schemes.

June 2010 – February 2013

Contract Auditor – Safe Quality Foods (SQF)

Provide auditing services to assess certification compliance under the SQF Standard. 'High Risk' auditor for the meat and poultry and baking industries

June 2008 – December 2009

Culinary Institute of Virginia – Norfolk, VA -Adjunct Instructor

Provide training for culinary arts students specifically in beginning and advanced sanitation and food safety. Certified ServSafe® Instructor and Registered ServSafe Proctor for the National Restaurant Association Solutions (NRA Solutions).

January 1999 - March 2008

Advance Food Company - Enid, OK

Director Regulatory /Technical Services (4/05–4/08)

Advisor / developer of regulatory and food safety compliance strategies for a meat / poultry company of up to 9 production facilities in 5 states. Ensured compliance with USDA / FDA regulations through auditing facilities. Conducted activities as company recall coordinator. Responsible for accuracy of labels and maintenance of product recipes.

Regulatory Coordinator (5/00 -4/05)

Coordinated maintenance, implementation and training for facility regulatory programs such as HACCP, SSOP, Partial Quality Control Programs for Child Nutrition products and Export Verification Programs for beef, veal, and lamb products.

Laboratory Manager (01/99 – 5/00)

Responsible for management of corporate laboratory and oversight of smaller in-plant laboratories.

March 1997 - December 1998

Proto Circuit Inc. - Cuyahoga Falls, OH – Safety / Quality Assurance Coordinator

Developed, implemented and provided training for personnel safety programs for circuit board manufacturer. Successfully led the development and implementation of standards to meet ISO 9001 certification.

Jan 1996 – Aug 1996

Envirotech – Enid, OK - Staff Environmental Scientist

- Project manager for reclamation projects including underground storage tank repair or removal, soil mercury decontamination and development of spill prevention programs.

PROFESSIONAL SPEAKER / TRAINER – Select Items

2017

- Taught over a dozen FDA Preventive Controls courses for Human Food
- SQF Conference Speaker: FSMA Sanitary Transportation Rule.

2016

- Taught approximately 10 FDA Preventive Controls courses for Human Food
- SQF International Conference speaker: one-day workshop on verification, validation and risk assessment.
- Co-instructor for beta test of new SQFI course on HACCP-based quality systems.
- Webinar presenter for global insurance company underwriters on identifying risk in the food industry.
- Webinar: Understanding the FDA Sanitary Transportation Regulation

2015

- SQF International Conference speaker: one-day workshop on verification, validation and risk assessment and conference sessions on risk-based auditing.

2014

- SQF International Conference speaker: one-day workshop on verification, validation and risk assessment and conference sessions on the use of alternate controls.
- Trainer for the Polish Veterinary Inspectorate. 5-day course on FSIS regulations.

2012 - 2013

- SQF International Conference speaker on allergen control, internal auditing and supplier approval.

2011

- Webinar for ASQ Food Drug and Cosmetics Division - The Fundamentals of Developing and Implementing a HACCP-based Risk Management System: Hazard Analysis and Critical Control Point
- Trainer for the Polish Veterinary Inspectorate. 5-day course on FSIS regulations.
- Speaker: Implications of Risk Management based on the Food Safety Modernization Act
- Webinar: The Food Safety Modernization Act –What It Means and How to Prepare

2010

- November – Speaker - International Food Technologists Meeting, “Overview of GFSI and two Food Safety Certification Schemes”
- January – Facilitator – Catfish Food Defense Focus Group, Developing Food Defense Guidelines for the USDA Food Safety and Inspection Service (FSIS)

2009

- Presenter, 6 webinar outreach webinars for FSIS on record keeping and data trending, Washington, DC
- Facilitator, Focus Group meeting to develop food defense materials for FSIS with industry and trade association participation. Washington, DC
- Speaker, FSIS Workshops on Developing Food Defense Plans for Small and very Small Establishments. Completed in CA, GA, NY, IL and OH

EAST WAREHOUSE REPLACEMENT
HIALEAH PRODUCTS

2201 to 2217 HAYES STREET HOLLYWOOD, FLORIDA

MARCH 25, 2020
Commission #19106

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SPECIAL EXCEPTION
PLANNING SUBMITTAL

DRAWING INDEX

- G-1

INDEX, ZONING ANALYSIS, LEGAL DESCRIPTION, LOCATION MAP, SCOPE OF WORK
- G-2

SURVEY
- C-1

EXISTING SITE PLAN
- C-2

NEW SITE PLAN
- D-1

DEMOLITION PLAN
- A-1

NEW 1ST FLOOR PLAN, ELEVATIONS, SECTION
- A-2

NEW 2ND FLOOR PLAN
- A-3

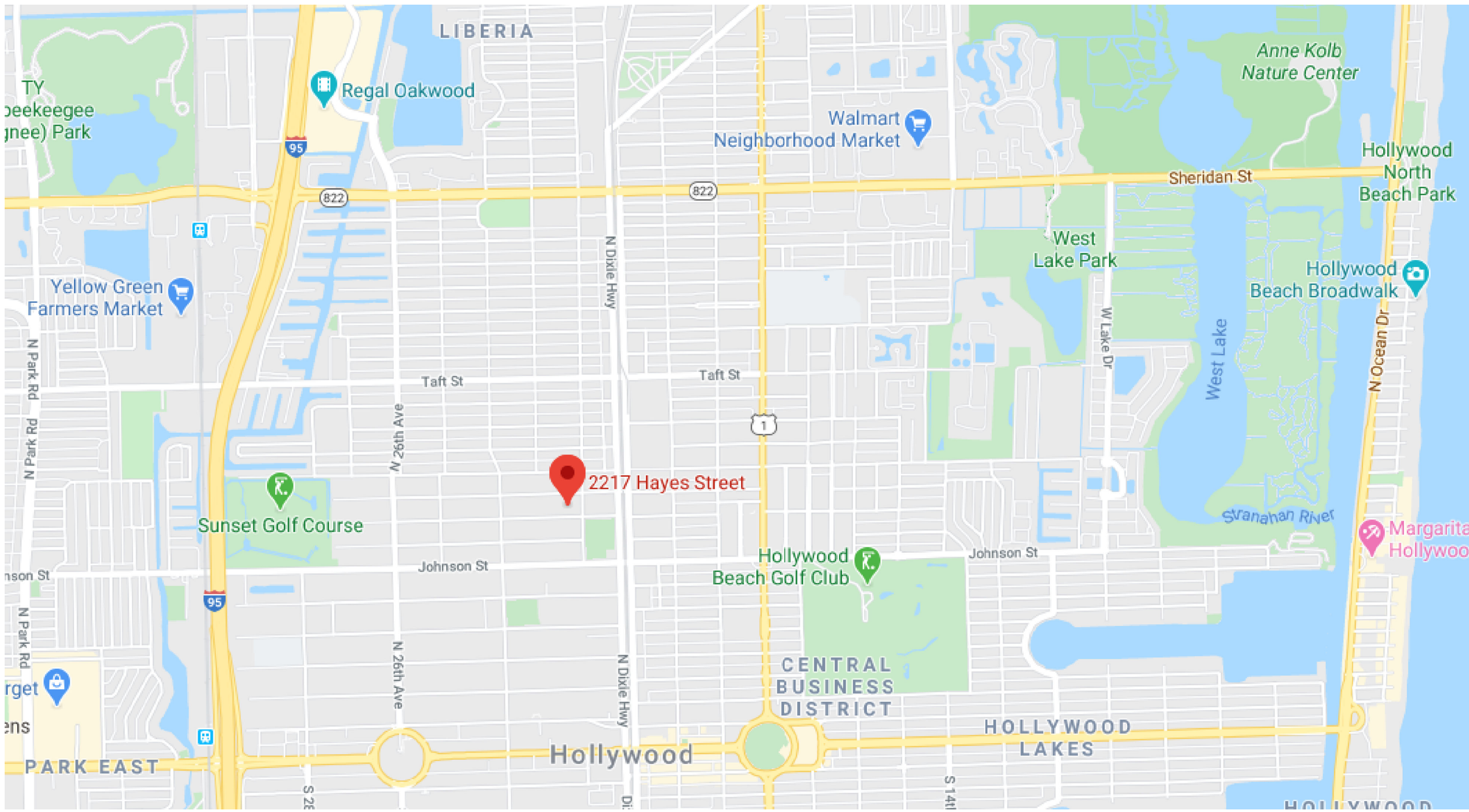
EXTERIOR PHOTOGRAPHS
- A-4

AERIAL PHOTOGRAPH

SCOPE OF WORK

MAIN SCOPE OF WORK: DEMOLISH AND REPLACE EXISTING WAREHOUSE BUILDING, USING SAME FOOTPRINT, SAME USE, APPROXIMATELY SAME SF, SAME DESIGN STYLE

PROJECT LOCATION



LEGAL DESCRIPTION

FOLIO #514209080050

OSBORN SUB 8-11 B LOTS 1 & 2 LESS E 10 FOR RD R/W
TOGETHER WITH DIXIE GARDENS2-42 B LOT 2 E 65 OF S 77,BLK 3

EXHIBIT "A"

LEGAL DESCRIPTION

PARCEL 1:

The East 118 feet of Lots 1 and 2, OSBORN SUBDIVISION, according to the Plat thereof, as recorded in Plat Book 8, Page 11 of the Public Records of Broward County, Florida, f/k/a The East 120 feet of Lots 1 and 2, OSBORN SUBDIVISION, according to the Plat thereof, as recorded in Plat Book 8, Page 11, of the Public Records of Broward County, Florida, less the East 10 feet thereof.

PARCEL 2:

All that part of Lot 2, Block 3, DIXIE GARDENS, according to the Plat thereof, as recorded in Plat Book 2, Page 42, of the Public Records of Broward County, Florida, described as follows: Beginning at the SE corner of said Lot 2 in Block 3, thence West 65 feet; thence North 77 feet; thence East 65 feet; thence South 77 feet to the Point of Beginning

AND

The West 15 feet of Lots 1 and 2, OSBORNE SUBDIVISION, according to the Plat thereof, as recorded in Plat Book 8, Page 11, of the Public Records of Broward County, Florida.

FLOOD ZONE CRITERIA:

FLOOD ZONE = X, 0.2%
BASE FLOOD ELEVATION = +11.4' NGVD
EXIST/REPLACEMENT 1ST FL ELEV = +11.4' NGVD
NOTE: REPLACEMENT SHALL MEET EXISTING FINISH FLOOR ELEVATION

OCCUPANCY TYPE:

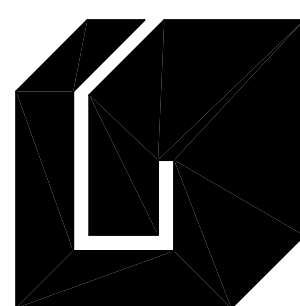
S-2, LOW HAZARD STORAGE

SPECIAL EXCEPTION
PLANNING SUBMITTAL

ZONING ANALYSIS

ZONING DISTRICT DH-1

	Zoning Item	Comments	Required/ Allowed	Provided/ Requested	Remarks
7.2.A.37	Parking	1 per 1,000			
	REPLACED SF	8,598.00			
	EXISTING SF	6,192.00			
	COMBINED SF	14,790.00	15	12	Existing to remain/replace
7.2.C	Loading Spaces	1 up to 20,000	1	1	Existing to remain
(i)	Allowable Use	Residential, Parking, Daycare, Warehouse Place of Worship, Meeting Hall			
(ii)	FAR - max 1.25	1.25 OF 17,11'	21,389	14,790	(.86 FAR IS PROVIDED)
(ii)	Height		35', 3 stories	24'-5"	
(ii)	Setbacks	Street (South)	20'	24'-2"	
		Avenue (East)	15'	0'-0"	
		Rear (North)	20'	5'-5"	
		Side (West)	n/a		Existing Side to remain
	Landscape	40% Req'd Combined Lots	6,845	1,514	



Giller & Giller, Inc.

7975 W. Broward Blvd.
Suite 100
Hollywood, FL 33340
Tel: (305) 539-5921
Fax: (305) 539-5921
giller72@aol.com

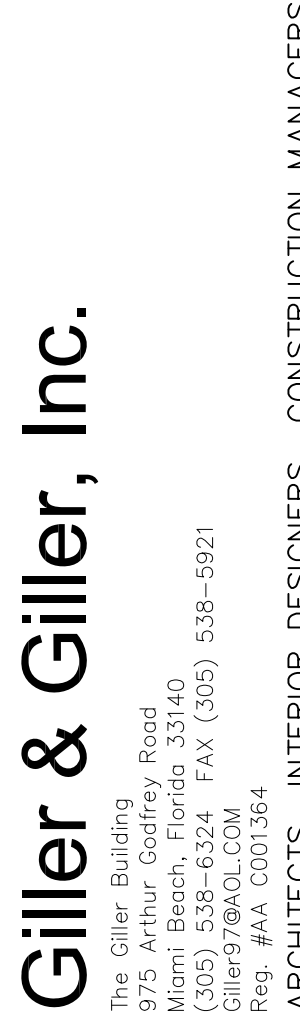
EAST WAREHOUSE REPLACEMENT
HIALEAH PRODUCTS

2201 to 2217 HAYES ST. HOLLYWOOD, FLORIDA

REVISION DESCRIPTION

INDEX, NOTES,
LOCATION MAP

G-1
19106



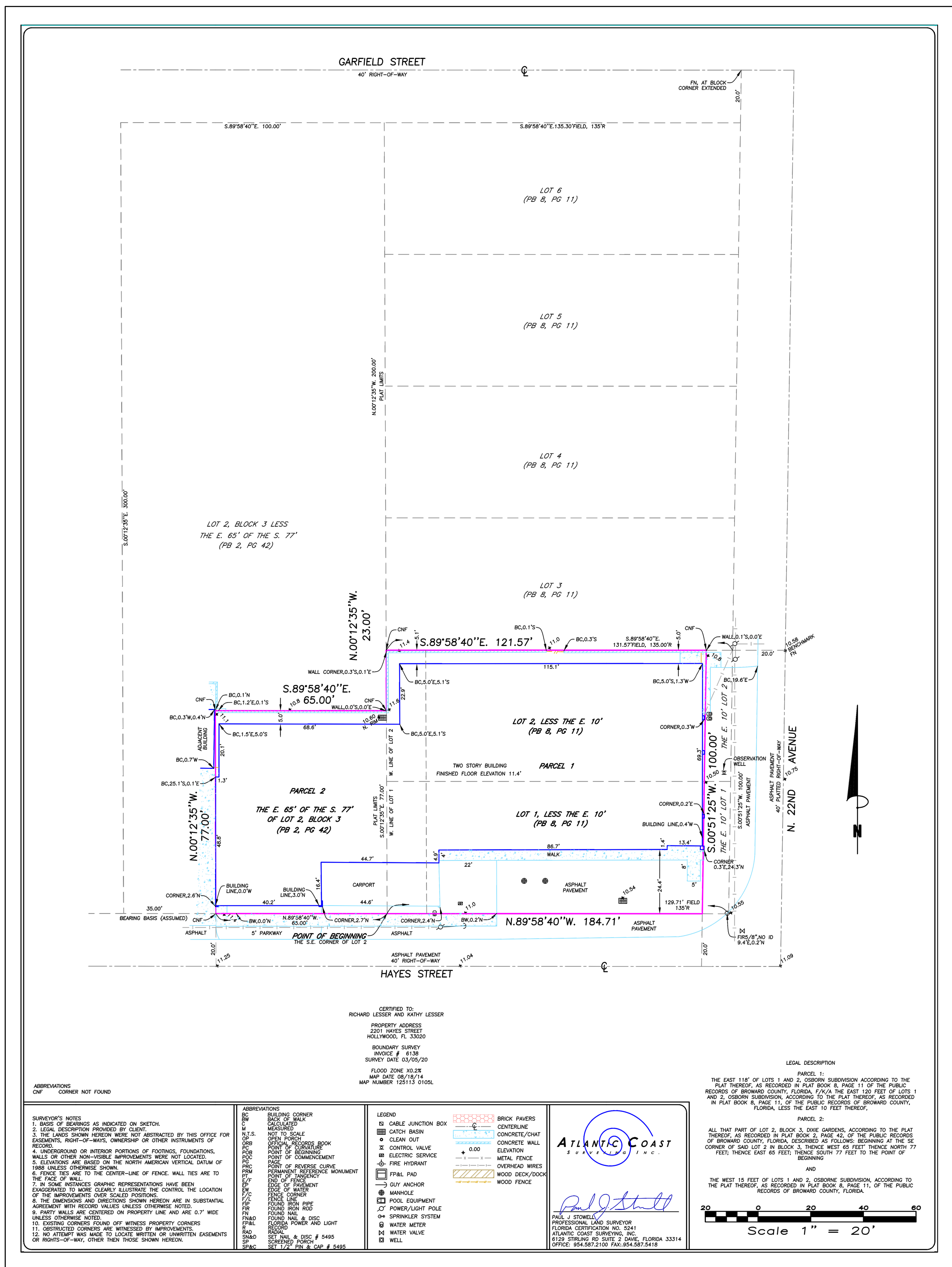
EAST WAREHOUSE REPLACEMENT
HIALEAH PRODUCTS

2201 to 2217 HAYES ST.
HOLLYWOOD, FLORIDA

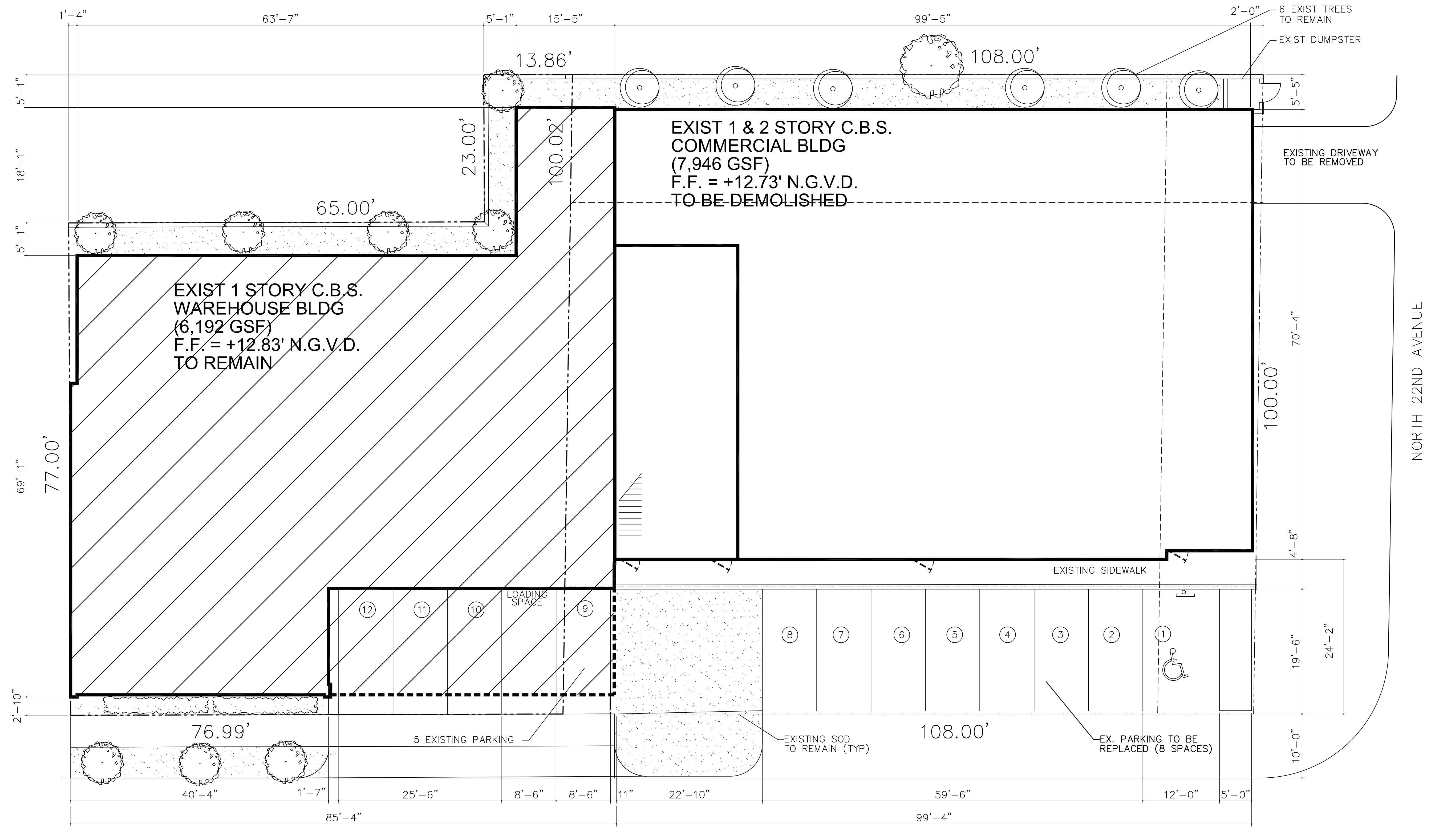
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DATE:	CHECKED BY:	APPROVED BY:
3/26/20	— —	— —

SHEET #
G-2
F TOTAL
ARCH COMM #
19106



*SPECIAL EXCEPTION
PLANNING SUBMITTAL*

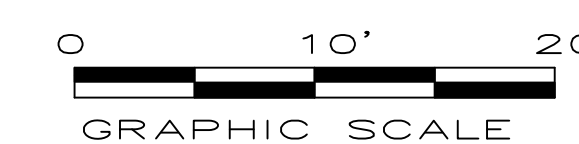


EXISTING SITE PLAN

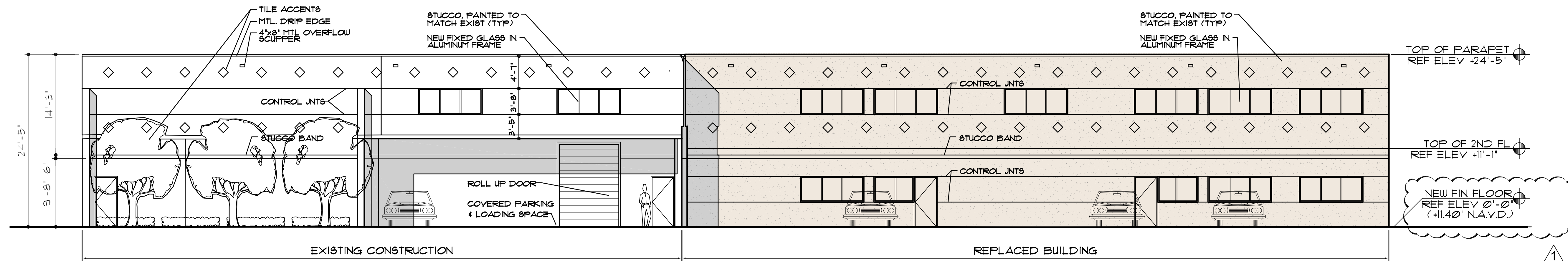
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HAYES STREET

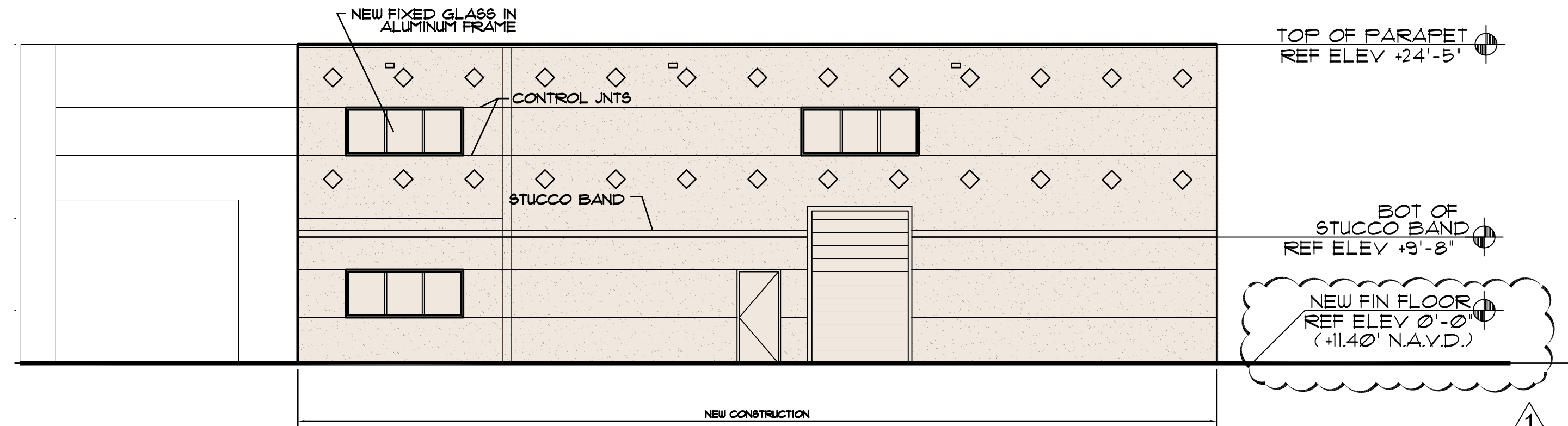


**SPECIAL EXCEPTION
PLANNING SUBMITTAL**



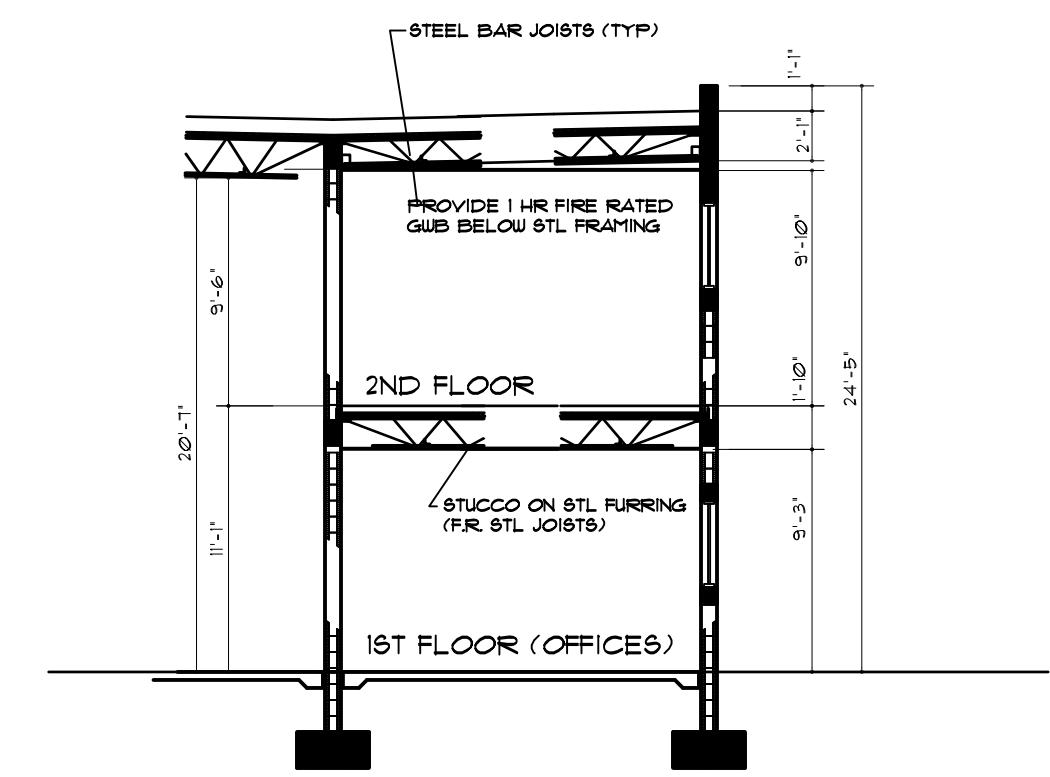
NEW FRONT (SOUTH) ELEVATION

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



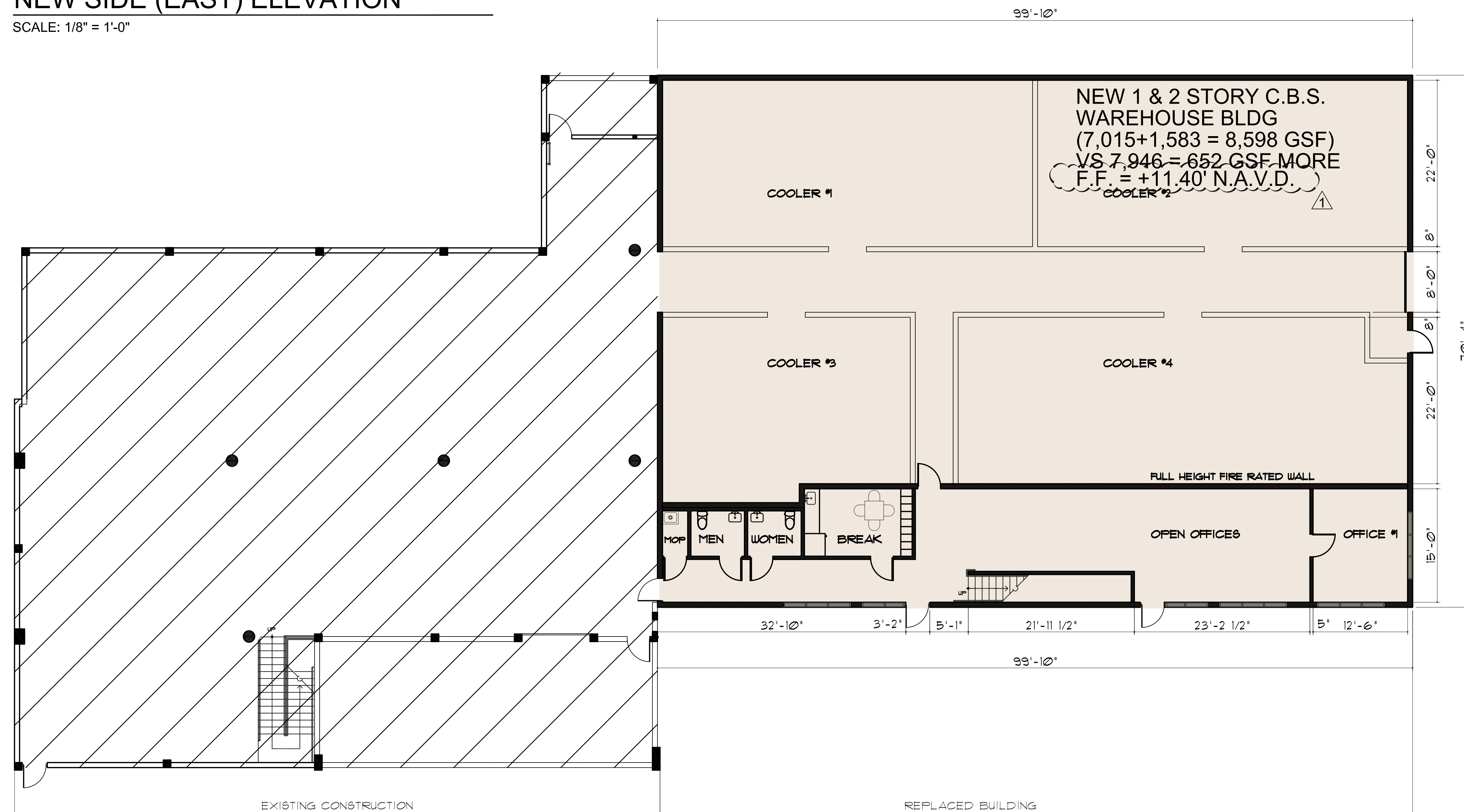
NEW SIDE (EAST) ELEVATION

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



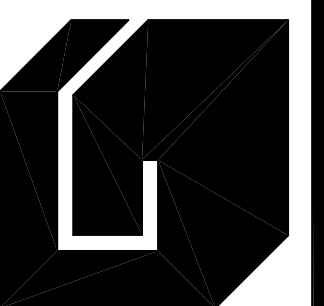
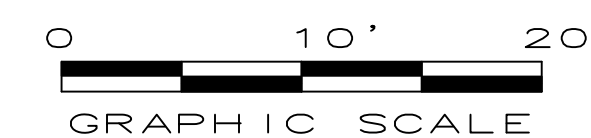
NEW SECTION

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



NEW 1ST FLOOR PLAN

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



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ARCHITECTS INTERIOR DESIGNERS CONSTRUCTION MANAGERS

EAST WAREHOUSE REPLACEMENT
HIALEAH PRODUCTS

2201 to 2217 HAYES ST. HOLLYWOOD, FLORIDA

DATE: 8/12/20
REVISION DESCRIPTION:
1 ADD FFE AT ELEVATIONS

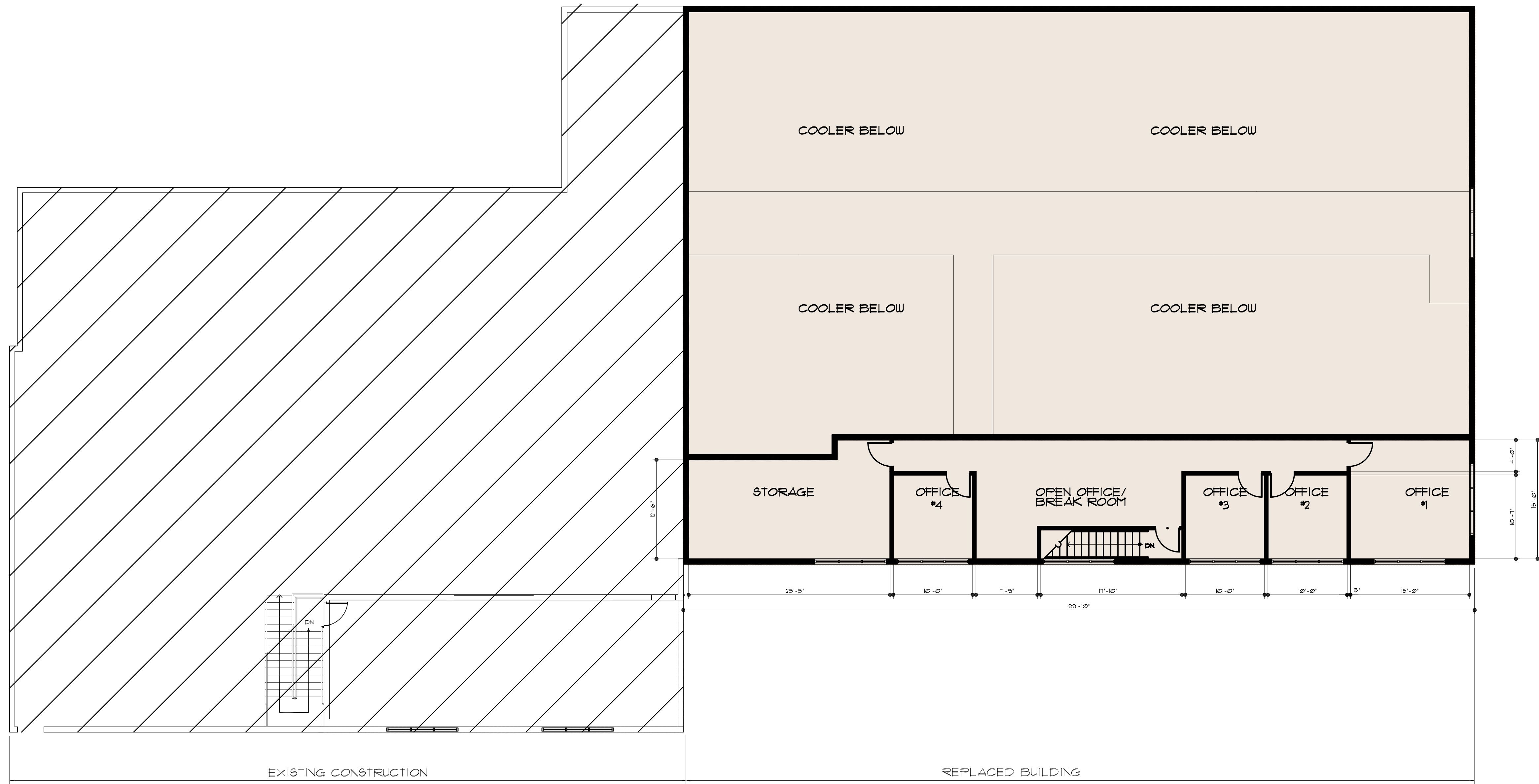
SHEET TITLE:
NEW 1ST FLOOR PLAN
& FRONT ELEVATION

DATE: 3/26/20
CHECKED BY:
APPROVED BY:

SHEET #
A-1
OF TOTAL
ARCH COMM #
19106

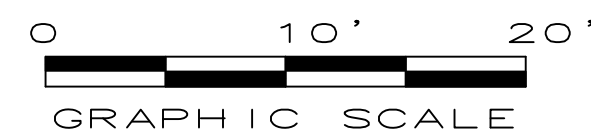
SPECIAL EXCEPTION
PLANNING SUBMITTAL

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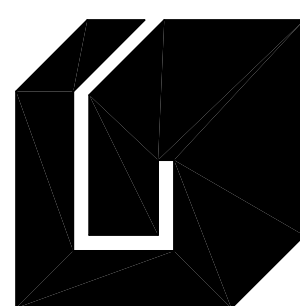


NEW 2ND FLOOR PLAN

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



*SPECIAL EXCEPTION
PLANNING SUBMITTAL*



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HIALEAH PRODUCTS**

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DATE	REVISION DESCRIPTION

SHEET TITLE:
NEW 2ND FLOOR PLAN

SHEET #
A-2

OF TOTAL
19106

DATE: 3/26/20
CHECKED BY:
APPROVED BY:
ARCH COM #

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By: D. Giller
Shawn G. Bennett

ARCHITECTS INTERIOR DESIGNERS CONSTRUCTION MANAGERS



*SPECIAL EXCEPTION
PLANNING SUBMITTAL*



AERIAL PHOTOGRAPH
NOT TO SCALE



SPECIAL EXCEPTION
PLANNING SUBMITTAL



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EAST WAREHOUSE REPLACEMENT
HIALEAH PRODUCTS

AERIAL PHOTOGRAPH

4-4

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4-4