

Santa Lucia Café

German & Italian Kitchen

- **Family owned and operated since 1997**

- **Applied for a water use permit
Under group II which represents**

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- Coffee House/Delicatessen/Pizzeria/
Sandwich Shop and Bakery**

The outside patio with 20 seats and full table service was approved by the City Council in 2004 and ABC for a Beer & Wine license in 2007.



A European Café, Pizzeria & Delicatessen providing table service



We invested 30k in a wood burning brick oven to bake thin crust pizzas



Serving pizza on a wooden paddle to be environmental friendly



Serving sandwiches in baskets with paper lining so we don't use any china.



But also freshly baked German apple
pancake served with china



Or a cup of soup served with china



Placing the order at the counter or at the table is a customer's choice



Open visual kitchen with a heavy duty cooking range, an open flame grill and a griddle for pancakes



Group 2 Water Use

- **No additional equipment or fixtures which would use water were installed since we opened in 1997.**
- **Since we started we always provided table service and used china and glassware for customers staying in-house and only disposables for take-out meals. We sold mostly fresh prepared meals “a la cart” and only little from our meat and cheese selection out of deli cases.**
- **By signing the Water Permit we gave the authorization to the MPWMD staff to make on-site inspections as deemed necessary to insure the accuracy of the application and compliance with the permit.**
- **We NEVER received an inspection until last week and only because we asked for it.**

Here is our problem

- **Your staff wants us to change to group III to category “restaurant” with a higher water use. Today the City of Monterey has no water credits available for this property to change to group III and to keep the seating capacity as is.**
- **A 22 seating capacity under category III as proposed by your staff is not economical for a business of this size and would force us to go out of business.**
- **Today the Monterey Regional Waste Management District requires an "Interceptor" instead of a regular grease trap for new group III businesses which is cost prohibitive for businesses of our size.**

Business owners need better information !

- **Business owners need guidance from the MPWMD with their detailed regulations and limitations for their categories before any capital investment is made by business owners.**

The MPWMD regulations are not clear and difficult to follow since very little can be found in writing.

- **We made several public record requests for water use permits in the peninsula from businesses operating in a similar way we do. Your staff did not have any information on record for many of them.**

- **We see many group II water user in the peninsula using silverware, china and glassware. Are we different ?**
- **We believe that all your permit requirements must be in writing and easily available on a website and with each application form. This is essential to avoid a situation we currently face.**
- **We were never told that group II requires counter service and disposables nor do we see it anywhere in writing ! We could have looked for another location or applied for group III water use if we would have known otherwise. The City had plenty of water credits available in 97.**

- **In 2013 we tried to sell our business and advertised on-line with marketing websites promoting our business for sale.**
- **These websites have pre-set categories and from the food & beverage industry only one category as “Restaurants” is made available as a primary type. If you scroll down further to property description you will see that we offer our business as a Café/Pizzeria or Delicatessen. We are not trying to miss lead potential buyers.**

- **A “CAFÉ ” is what we represent today, which could also be called a “Pizzeria, Delicatessen, Bistro or Trattoria” which is not the same as a full service restaurant.**
- **Our interpretation of a “CAFÉ” is a more informal establishment with limited seats, table and/or counter service and a smaller menu than a restaurant would have.**
- **Your District Rule 20 does not apply in our case. We never changed in use, size, location, or relocation of a connection of water since we opened up in 1997.**
- **Historically we use significantly less water than the group 2 allocation allows us.**

Let us look at the numbers of water use !

- **The building provides only ONE water meter.**
- **According to the landlord the building has 7,990 sq ft**
Out of which retail/offices occupy 5,713 sq ft under group I
Out of which S. L. Café occupies.....2,277 sq ft under group II
The building is allocated 278,704 gallon/year.
- **From Cal-Am meter readings, 11/2010 through 12/2013 which little more than three years, the building used 4,123 units which comes to 99,881 gallon/year on average.**

Based on the total allocation for the building usage was less than 36 % for this period. We consider that low usage with substantial room for growth !

- **We request your authorization to let us operate with our service as we have done since 1997 under category II**
- **We request that any new business owner at this location will be exempt from your current restrictions, provided there will be no remodel with potential increase of water use and that the water use under group 2 does not exceed the given allocation for the building.**
- **Any remodel with installation of new water fixtures (i.e., other than replacing existing water fixtures), a change in water category or exceeding its allocation would revoke this exemption.**

It is all about water use and we are very sensitive to that !

- **We wish that the MPWMD would put emphasis on the usage of water. The mission should be to keep any eating establishment within its water allocation, not to manage how food is being served.**
- **Would this exemption set a precedent for other businesses in the same category ? We think not.**
- **It is unlikely that any group 2 business at our site would ever reach the maximum current water allocation. Our space has only 29 percent of the whole building which is just too small for that.**
- **If we are not allowed to operate as we currently do it would be a tremendous loss to the value of this small business and devastating to our family.**

We want to thank you for your time and the opportunity to present.