



***Sunland-Tujunga Community Plan: Purpose***

Improving the function, design and economic vitality of the commercial corridors.<sup>2</sup>

***Sunland-Tujunga Community Plan: Objective 2-1***

To conserve and strengthen viable commercial development in the community and to provide additional opportunities for new commercial development and services.<sup>3</sup>

***Foothill Boulevard Corridor Specific Plan***

To create a vibrant commercial environment along Foothill Boulevard and Commerce Avenue by encouraging appropriate uses<sup>4</sup>

Restaurant uses are permitted within the plan’s designation of land uses and the [Q] C2-4D-O-CDO zone classification. Furthermore the request will directly conform to the intent and purpose of both the General Plan and Community Plan in addition to the area’s Specific Plan. The approval of this grant will allow the subject restaurant to become an integral part of the developing community. A variety of commercial and retail uses in the area will assist in strengthening the city’s economy and enhance the specialized development of the local area. It will promote and support small business owners while also attracting additional activity to the Foothill Boulevard Corridor.

**The proposed use will not adversely affect the welfare of the pertinent community.**

The approval of the proposed use will not adversely affect the welfare of the pertinent community, since the request includes a continuation of a previously permitted use. The character of the restaurant will enhance the overall experience and create a complete dining option that is currently not available in the community. The establishment’s primary use is a restaurant with a full menu offered at all times during operating hours. The proposed use is requested as a secondary feature in order to have a complete menu available to the dining guests. Overall, the proposed use will positively contribute to the financial health of the property, the growth of the community and the targeted goals of the city.

**ADDITIONAL CUB FINDINGS**

**The granting of the application will not result in an undue concentration of premises for the sale or dispensing for consideration of alcoholic beverages, including beer and wine, in the area of the City involved, giving consideration to applicable State laws and to the California Department of Alcoholic Beverage Control’s guidelines for undue concentration; and also giving consideration to the number**

<sup>2</sup> Sunland-Tujunga Community Plan, Chapter II, Function of the Community Plan, Purpose, II-3

<sup>3</sup> Sunland-Tujunga Community Plan, Chapter III, Land Use Plan Policies and Programs, Commercial, III-7

<sup>4</sup> Foothill Boulevard Corridor Specific Plan, Section 2, Purpose, 1



**and proximity of these establishments within a 1,000-foot radius of the site, the crime rate in the area (especially those crimes involving public drunkenness, the illegal sale or use of narcotics, drugs or alcohol, disturbing the peace and disorderly conduct), and whether revocation or nuisance proceedings have been initiated for any use in the area.**

According to the California State Department of Alcoholic Beverage Control licensing criteria, 4 on-site and 2 off-site licenses are allocated to the subject Census Tract No. 1013.00. There are currently 0 on-site and 5 off-site active licenses within this census tract. The total number of active licenses does not exceed the permitted number allotted for in the area. The granting of this permit will not result in an overconcentration in the area. The applicant is currently applying for an on-site beer and wine license concurrently with the Department of Alcoholic Beverage Control. With an enriched mixed use environment, it will help encourage group activity for residents and also attract visitors to the area. Any operational conditions placed on the request will ensure the use is beneficial to the community and further contribute to its growth and development.

**The proposed use will not detrimentally affect nearby residentially zoned communities in the area of the City involved, after giving consideration to the distance of the proposed use from residential buildings, churches, schools, hospitals, public playgrounds and other similar uses, and other establishments dispensing, for sale or other consideration, alcoholic beverages, including beer and wine.**

The project is consistent with the zoning guidelines and is compatible with other commercial uses in the area. It will not introduce a new use to the area and will provide a public convenience by preserving the dining experience. Currently, local residents do not have an option for a complete dining experience like the one proposed in this grant. As a member of the community, the applicant is aware of the neighborhood's character and is committed to uphold its integrity through responsible service of alcoholic beverages. The restaurant's entrance and traffic flow faces opposite and to the south side of the nearest residential area eliminating potential noise to carry into the neighborhood. No outdoor dining is proposed which will further help mitigate potential disturbance to those residing in the area. The hours of operation also supports a positive environment for nearby residents and consideration points in the area. Therefore, the approval of the proposed use will not detrimentally affect residentially zoned communities or any other sensitive uses in the area.



COUNTY CLERK'S USE

**CITY OF LOS ANGELES**  
 OFFICE OF THE CITY CLERK  
 200 NORTH SPRING STREET, ROOM 395  
 LOS ANGELES, CALIFORNIA 90012  
**CALIFORNIA ENVIRONMENTAL QUALITY ACT**  
**NOTICE OF EXEMPTION**  
 (PRC Section 21152; CEQA Guidelines Section 15062)

Filing of this form is optional. If filed, the form shall be filed with the County Clerk, 12400 E. Imperial Highway, Norwalk, CA 90650, pursuant to Public Resources Code Section 21152(b) and CEQA Guidelines Section 15062. Pursuant to Public Resources Code Section 21167 (d), the posting of this notice starts a 35-day statute of limitations on court challenges to reliance on an exemption for the project. Failure to file this notice as provided above, results in the statute of limitations being extended to 180 days.

PARENT CASE NUMBER(S) / REQUESTED ENTITLEMENTS

LEAD CITY AGENCY <b>City of Los Angeles (Department of City Planning)</b>	CASE NUMBER ENV-
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PROJECT TITLE Lichis Authentic Mexican Grill	COUNCIL DISTRICT CD-7
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PROJECT LOCATION (Street Address and Cross Streets and/or Attached Map) 6231 W Foothill Blvd Los Angeles CA 91042	<input type="checkbox"/> Map attached.
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PROJECT DESCRIPTION: Restaurant is applying for a Conditional Use Permit to allow the sale, dispensing and on-site consumption of beer and wine in an existing 1,750 square foot restaurant.	<input type="checkbox"/> Additional page(s) attached.
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NAME OF APPLICANT / OWNER:  
Lichi's Mex LLC

CONTACT PERSON (If different from Applicant/Owner above) Krista Garritano	(AREA CODE) TELEPHONE NUMBER 310-975-8588	EXT.
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EXEMPT STATUS: (Check all boxes, and include all exemptions, that apply and provide relevant citations.)

STATE CEQA STATUTE & GUIDELINES

STATUTORY EXEMPTION(S)  
Public Resources Code Section(s) \_\_\_\_\_

CATEGORICAL EXEMPTION(S) (State CEQA Guidelines Sec. 15301-15333 / Class 1-Class 33)  
CEQA Guideline Section(s) / Class(es) Section 15301, Class 1

OTHER BASIS FOR EXEMPTION (E.g., CEQA Guidelines Section 15061(b)(3) or (b)(4) or Section 15378(b) )  
\_\_\_\_\_

JUSTIFICATION FOR PROJECT EXEMPTION:  Additional page(s) attached

Operation, repair, maintenance, permitting, leasing, licensing, or minor alteration of existing public or private structures, facilities, mechanical equipment, or topographical features, involving negligible or no expansion of use beyond that existing at the time of the lead agency's determination.

None of the exceptions in CEQA Guidelines Section 15300.2 to the categorical exemption(s) apply to the Project.  
 The project is identified in one or more of the list of activities in the City of Los Angeles CEQA Guidelines as cited in the justification.

IF FILED BY APPLICANT, ATTACH CERTIFIED DOCUMENT ISSUED BY THE CITY PLANNING DEPARTMENT STATING THAT THE DEPARTMENT HAS FOUND THE PROJECT TO BE EXEMPT.  
 If different from the applicant, the identity of the person undertaking the project.

**CITY STAFF USE ONLY:**

CITY STAFF NAME AND SIGNATURE	STAFF TITLE
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ENTITLEMENTS APPROVED

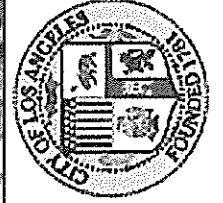
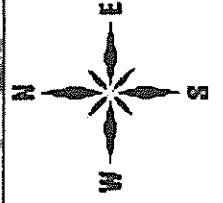
FEE:	RECEIPT NO.	REC'D. BY (DCP DSC STAFF NAME)
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ZIMAS PUBLIC

LARIAC5 2017 Color-Ortho

07/02/2020

City of Los Angeles  
Department of City Planning



Address: 6231 W FOOTHILL BLVD

APN: 2571006024

PIN #: 198B205 202

Tract: TR 19399

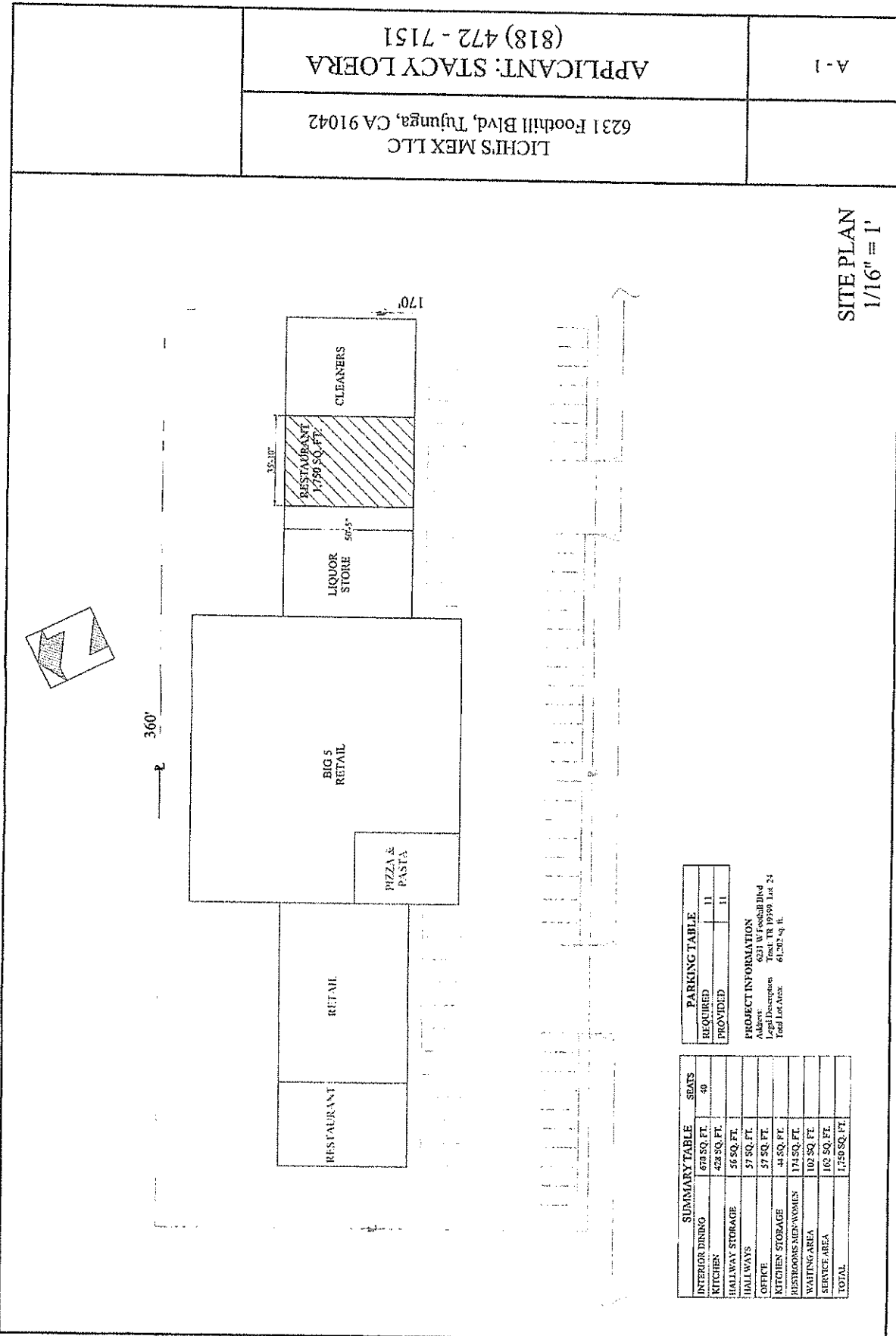
Block: None

Lot: 24

Arb: None

Zoning: C2-1VL

General Plan: General Commercial



SITE PLAN  
1/16" = 1'

LICHS MEX LLC  
6231 Foothill Blvd, Tujunga, CA 91042  
APPLICANT: STACY LOERA  
(818) 472 - 7151

A-1

SUMMARY TABLE		SEATS
INTERIOR DINING	678 SQ. FT.	40
KITCHEN	423 SQ. FT.	
HALLWAY STORAGE	56 SQ. FT.	
HALLWAYS	57 SQ. FT.	
OFFICE	57 SQ. FT.	
KITCHEN STORAGE	44 SQ. FT.	
RESTROOMS/MEN/WOMEN	114 SQ. FT.	
WAITING AREA	102 SQ. FT.	
SERVICE AREA	162 SQ. FT.	
TOTAL	1,759 SQ. FT.	

PARKING TABLE	
REQUIRED	11
PROVIDED	11

PROJECT INFORMATION  
 Address: 6231 W. Foothill Blvd  
 Legal Description: Tract 18 19359 Lot 24  
 Total Lot Area: 61,202 sq. ft.

# Lichis Authentic Mexican Grill

6231 W Foothill Blvd, CA 91042

# Photo Key

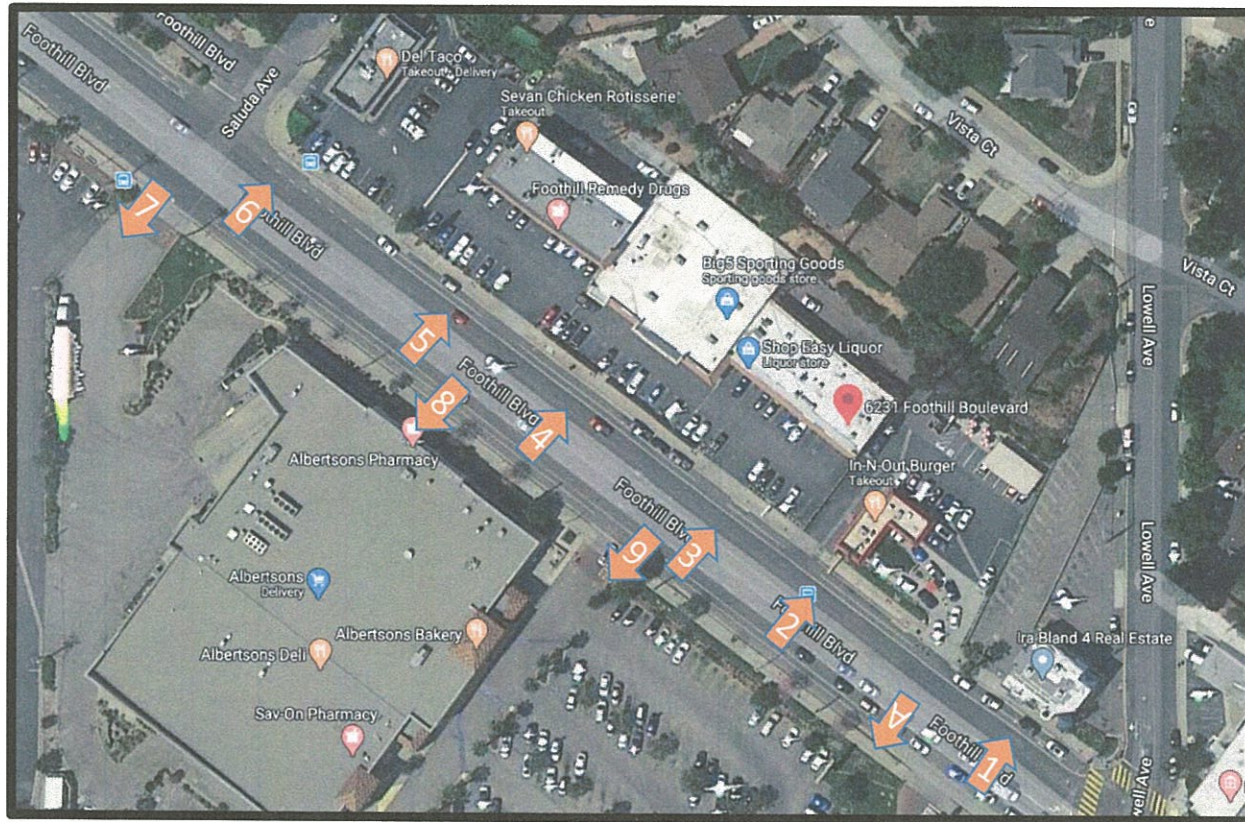




Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8



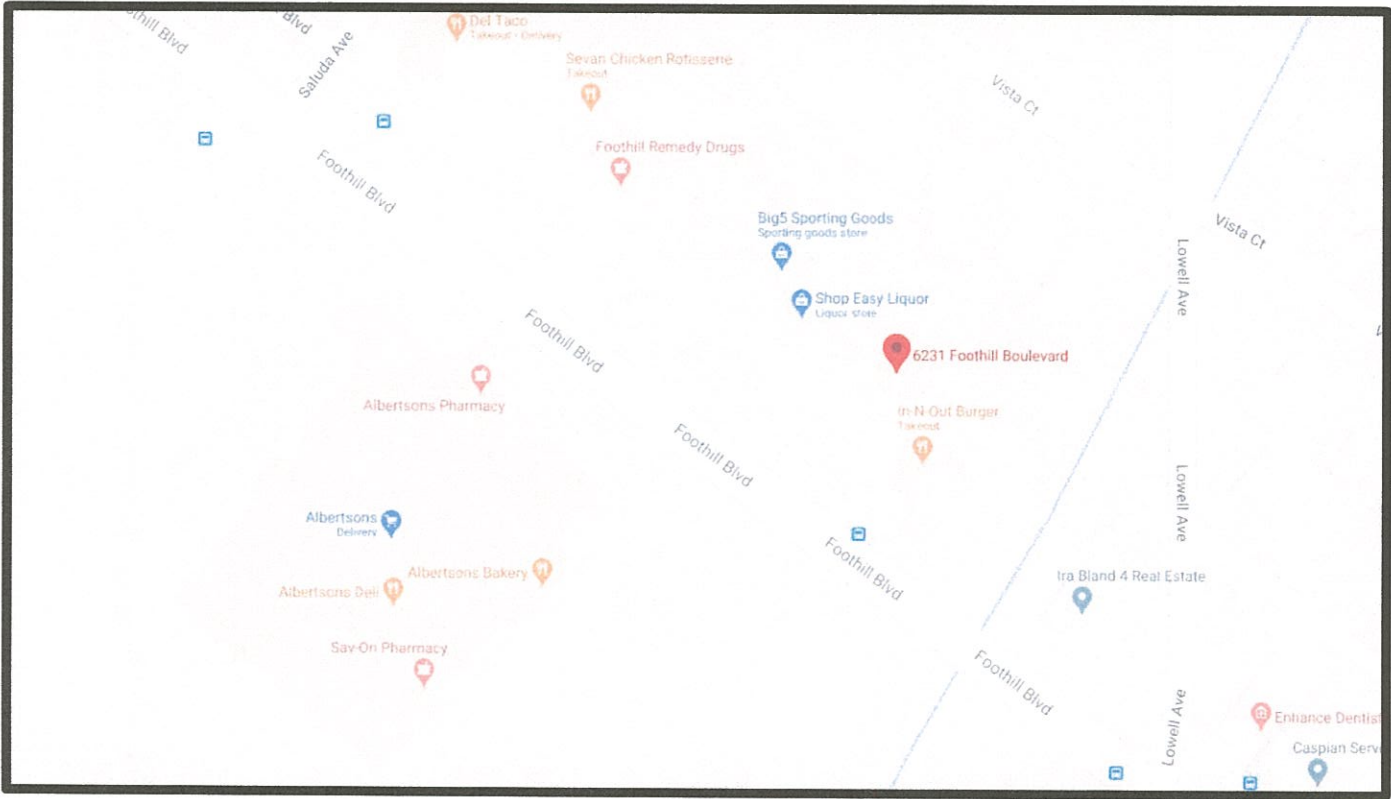
Photo 9



Photo A



# Vicinity Map



# LICHI'S MEX

## 818-405-1028

# Menu

## BREAKFAST

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### BREAKFAST BURRITO

Choice of Meat: Bacon, Chorizo, Ham  
Two eggs, potatoes, cheese w/ guacamole & pico on the side.

### CHORIZO HASH

Two eggs, chorizo mixed with potatoes, topped w/ cilantro, queso fresco and avocado. Served w/ rice & beans.

### THE CLASSIC

Two eggs, potatoes, avocado. Served w/ rice and beans. Add meat: \$2.00

### CHILAQUILES

Two eggs, lightly fried corn tortillas cooked in green or red salsa, topped with cheese, onions, and sour cream. Served w/ freshly made refried beans.

### HUEVOS RANCHEROS

Two eggs, lightly fried tortillas, topped w/ house salsa, sliced avocado, cilantro & queso fresco. Served w/ rice & beans.

### WAFFLE

Fresh belgian waffle topped with strawberries, bananas, nutella and powdered sugar.

## PLATES

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### CHILES RELLENOS

Stuffed & fried poblano pepper topped w house salsa, cilantro and queso fresco. Served w/ rice & beans. 2-\$13.49

### ENCHILADAS

Choice of: Chicken, Cheese, or Both  
Two stuffed corn tortillas topped with red or green salsa, lettuce, sour cream and queso fresco. Served w/ rice & beans.

### FLAUTAS

Three rolled crispy tacos topped w/ lettuce, sour cream, and queso fresco. Served w/ rice & beans.

### FIESTA BOWL

Rice and beans base, topped with lettuce, choice of protein, guacamole, pico de gallo, corn and queso fresco.

Add crispy tortilla shell \$1.75

## FAVORITES

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PROTEIN: ASADA, AL PASTOR, CHICKEN, CARNITAS, CHORIZO FISH & SHRIMP

### TACOS

REGULAR (meat only)- 2.59ea

LICHI'S STYLE(red pickled onions, avocado, cilantro, and queso fresco) - 2.95ea

HARD SHELL (lettuce and queso fresco)- 2.65ea

### BURRITO

Choice of protein with rice, beans and cheese. Guacamole and pico de gallo on the side.

### TORTA

Telera bread with mayo and beans spread, protein, lettuce, avocado, tomatoes, and red pickled onions. Jalapeños on the side.

### QUESADILLA

Cheese only with guacamole and pico de gallo on the side. Add protein \$2.00.

### NACHOS

Tortillas chips topped with beans, cheese, guacamole, pico de gallo and protein.

### FISH OR SHRIMP TACOS

Choice of grilled or fried, topped with colored cabbage, pico de gallo, and cilantro sauce.

## SIDES & DRINKS

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GUACAMOLE 4.99      AGUA FRESCA 3.50

STREET CORN 4.59      COFFEE 1.95

## DESSERT

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### FLAN

A slice of our signature caramelized flan.

### FRESH FRUIT BOWL

Cucumber, jicama, & mango with tajin & lime.

### BIONICO BOWL

Papaya, cantaloupe, strawberries, and pineapple with granola, & honey.

9.19

9.50

7.50

9.50

9.50

8.50

10.19

11.19

11.19

9.19

9.19

9.19

7.19

9.19

4.29

3.59

6.79

6.79