



# City of Clearlake

14050 Olympic Drive, Clearlake, California 95422  
(707) 994-8201 Fax (707) 995-2653

## Planning Application

# CONDITIONAL USE PERMIT CEQA Categorical Exemption

OFFICE USE ONLY	INITIAL FEES
Administrative Use Permit Fee	\$2,200.00
Categorical Exemption (CE) Fee	\$150.00
General Plan Maintenance Fee	\$25.00
Technology Fee (2%)	\$47.50
<b>Subtotal</b>	<b>\$2,422.50</b>
County of Lake Filing Fee for CE	\$50.00
<b>3% CC/DC Processing Fee (Add \$72.68 to sub total)</b>	
<b>Total</b>	<b>\$2,472.50</b>
Received By:	
Date:	
Receipt Number:	
File Number:	CUP 20 --

### APPLICANT

NAME: Everardo Chavez P.  
 MAILING ADDRESS: 14280 Olympic Dr  
 CITY: Clearlake  
 STATE: CA ZIP CODE: 95422  
 PRIMARY PHONE: (707)486-4936  
 EMAIL: ecp.ecdocks@outlook.com  
 SIGNATURE: *E. Chavez*

I declare under penalty of perjury that I am the owner of said property or have written authority from the property owner to file this application. I certify that all the submitted information is true and correct to the best of my knowledge and belief. I understand that any misrepresentation of submitted data may invalidate any approval of this application.

### PROPERTY OWNER (IF NOT APPLICANT)

NAME: Louis Iacovino  
 MAILING ADDRESS: 14530 Lakeshore Dr  
 CITY: Clearlake  
 STATE: CA ZIP CODE: 95422  
 PRIMARY PHONE: 347-982-5090  
 EMAIL: louprocon@gmail.com  
 SIGNATURE: See Agent Authorization Form Attached\*\*

I declare under penalty of perjury that I am the owner of said property or have written authority from the property owner to file this application. I certify that all the submitted information is true and correct to the best of my knowledge and belief. I understand that any misrepresentation of submitted data may invalidate any approval of this application.

### PROJECT LOCATION

ADDRESS: 14530 Lakeshore Dr  
 ASSESSOR PARCEL NUMBERS: 040-182-35  
 PRESENT USE OF LAND: Formerly a food park  
 WATER SUPPLY:  PUBLIC  GROUNDWATER WELL  
 SANITATION:  PUBLIC SEWER  SEPTIC SYSTEM  
 FLOOD ZONE: 0.2 CPT Annual Chance Flood Hazard

### OFFICE USE ONLY

ZONING DISTRICT: \_\_\_\_\_  
 GENERAL PLAN DESIGNATION: \_\_\_\_\_  
 RELATED FILE NUMBERS: \_\_\_\_\_  
 NOTES: \_\_\_\_\_  
 APPROVED: \_\_\_\_\_ DATE: \_\_\_\_\_

### DESCRIPTION OF PROJECT

See attached Project Description\*\*

## Supplemental Data for Use Permit

Please answer the following questions as thoroughly as possible. If questions do not apply to your project, please provide an explanation of why. Use separate sheets of paper if necessary. **IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT THE CITY OF CLEARLAKE - PLANNING DIVISION.**

Description of objective of project and its operational characteristics:

Type of Business: Food Truck Park

Product or service provided: Food to be sold out of licensed & registered food truck vendors

Hours of operation: 11am-10pm

Days of operation: Mon-Sun

Number of shifts (normal): single shift

Number of shifts (peak): two overlapping shifts

Employees per shift (normal): 2-3 per vendor

Employees per shift (peak): 2-4 per vendor

Number of deliveries per day: 2

Number of customer per day: 100-150

Number of pick-ups per day: 2

Lot size: 0.66 ac

Number and type of company Vehicles: 8

\*Mobile food facilities (MFFs)\*

Type of loading facilities: 20-ft Sliding Gate and paved driveway

Floor area of existing structures: See below

Proposed building floor area: 0

Number of existing parking spaces: 13

Number of proposed parking spaces: 0

Number of floors: NA

Additional relevant information: \_\_\_\_\_

Floor area of existing structures: 960 sq-ft combined for existing shed(10x16) and shade structure(20x40)\*\*

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## Supplemental Data Continued)

When do you anticipate starting construction?

As soon as the project is approved.

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How long will construction take?

2-3 weeks

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What days/times will construction occur?

Mon-Sat

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8am-5pm, 1 hr lunch break.

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What type of construction equipment will be used?

No heavy equipment will be used for construction/ improvements, power tools & utility work trucks.

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How many truck/vehicle trips will be necessary for construction?

3-5 trips per day

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Will equipment be idling during construction?

No equipment to be idling during construction. Pg&e electricity and water available on site.

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Where will construction equipment be staged/stored?

Construction equipment to be staged in existing parking lot or within the site.

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No equipment to be stored onsite overnight.

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Will any trees or vegetation be removed? If yes, please provide type and amounts.

No trees or vegetation to be removed

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## Supplemental Data (Continued)

How much grading is anticipated to occur and where?

No grading activities proposed.

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Will soil be imported or exported to/from the site? If so from where and what amount?

No soil will be imported or exported from the site.

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Is trenching required? If yes, please provide location, dimensions and cubic yards.

Trenching is not proposed.

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How much water will be used for construction, operation and maintenance? What is the water source?

Water use for construction ranges from 500-1000 gallons

Normal operations: ~260–500 gallons/day total.

Peak operations: up to ~520–900 gallons/day total.

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There is an existing water hookup with a newly installed backflow preventer onsite.  
(Highlands Water Company -Service Area)

Describe how scenic views or vistas are impacted by the cultivation site.

No cultivation onsite.

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What lighting is proposed for the project? Will areas be lit at night?

Decorative lighting will be used to advertise and showcase the site. The lights will illuminate seating areas.

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What type of hazardous materials may and/or will occur on site? How will the hazardous material be disposed of?

All food trucks are self-contained units regulated under County Environmental Health permits and are required to store, handle, and dispose of these materials in accordance with applicable fire, health, and hazardous waste regulations. No large-volume storage, transfer, or disposal of hazardous substances will occur on site.

## Supplemental Data for (Continued)

Will this project result in the loss of forest land? If so, describe how many acres and what type of trees.

The existing lot is zoned commercial and is not within or close to forest land.

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How will dust, ash, smoke, fumes or odors generated by the cultivation site be managed?

Dust, Smoke, and Odor Management: Minor emissions from food preparation will be controlled through proper equipment maintenance and sanitation. Dust during construction will be managed with light water spraying. Trash and grease will be contained and removed regularly. No significant smoke, fumes, or odors are expected.

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Are there any water features (drainages, streams, creeks, lakes, rivers, vernal pools, wetlands, etc.) on-site or immediately adjacent to the project? If yes, will any work take place in or near them?

Clear Lake is approximately 325-ft away from the site, divided by Lakeshore Dr and other commercial lots.

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Will there be a loss of any wetland or streamside vegetation? If yes, describe where, total area, and type of vegetation lost.

No loss of wetland or streamside vegetation.

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Describe and site or buildings have any archaeological or historical significance.

There are no sites or historical buildings on site.

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What are the slopes on project site?

Site is relatively flat

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## Supplemental Data (Continued)

Describe the soils found at the site and their potential for landslides, erosion, lateral spreading, subsidence, liquefaction, or collapse.

Site has existing of concrete pads and gravel, no potential for landslide or erosion expected.

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Describe methods to be taken to reduce greenhouse gases.

The proposed Lakeshore Food Park is a low-impact commercial use that will generate minimal greenhouse gas emissions compared to typical permanent restaurant facilities.

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Will solid waste be produced? If yes, how will it be disposed of?

Waste generated by the project will primarily consist of food wrappers, paper products, plastic containers, aluminum cans, and food scraps typical of food service operations. To manage this waste responsibly, clearly labeled recycling and trash containers will be provided throughout the site for use by both vendors and customers.

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Will hazardous waste be produced? If yes, how will it be disposed of?

This project does not involve the use, storage, or generation of hazardous materials beyond those typical of food service operations. Used cooking oil or grease, which will be collected and properly disposed of off-site at approved facilities by each operator.

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How will vegetative waste be managed?

The project site will generate minimal vegetative waste, limited primarily to routine landscaping maintenance, such as trimming of small trees, shrubs, or weeds around the perimeter of the property. Minimal existing vegetation on site.

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How will growth medium waste be managed?

All removed or spent grow media will be collected, contained, and transported to an approved green-waste or composting facility through the City's solid-waste provider (C&S Waste Solutions) or another authorized hauler/ hired landscaper that will dispose of the generated waste.

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Will any material be taken to a landfill? If yes, which one and how much material is anticipated?

Trash enclosures will be available onsite.

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## Supplemental Data (Continued)

Describe risk of an explosion or release of hazardous substances in case of an accident.

Minimal. Only small propane tanks and cooking oils typical of food truck operations will be present. All vendors comply with Fire Code and Environmental Health standards. No bulk fuel or hazardous material storage on site.

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Do portions of the cultivation site periodically flood?

No cultivation onsite.

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Describe the existing drainage patterns on the site and how they may be alternated and to what degree as a result of this project.

The site is not fully paved, while the majority of the area is gravel and runoff is not expected.

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What Best Management Practices (BMP's) or measures will be implemented in order to prevent erosion and impacts to water quality?

The site will maintain clean paved and gravel surfaces to prevent sediment or oil from entering nearby storm drains.

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Is wastewater treatment required for the project? If yes, what is the source?

No waste water treatment is proposed or required at this time. The property has a sewer connection. It is not active at this time which is the reason for the portable toilets.

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Describe how this project is consistent with the City's General Plan and Zoning Ordinance.

The General Plan designates the Lakeshore Drive corridor as a Commercial and Mixed-Use Activity Area, intended to promote small business development, local services, and community gathering spaces.

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The subject property is zoned "C" (Commercial) under the Clearlake Zoning Ordinance, which allows for retail, food service, and outdoor commercial uses subject to a use permit.

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Describe the level and frequency of noise or vibration that will be generated from this project.

Low to moderate noise typical of small commercial uses. Sources include customers, vehicles, and limited generator use during the hours of operation. No significant vibration or loud equipment.

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## Supplemental Data for Initial Study (Continued)

Describe what measures have been taken to maintain or improve level of service for the appropriate emergency services (Fire, Police, etc.).

(1) 20-ft wide gate will be installed and will be maintained clear for vendors to enter and exit, and can be used by emergency vehicles in the case of an emergency.

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How is the site accessed?

The site will be primarily accessed through Lakeshore Dr. There will be a pedestrian gate and a sliding gate for emergency vehicles and food trucks to enter and exit.

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Describe the amount of traffic the project will generate.

100 daily vehicle trips under normal conditions and up to 300 during peak weekends or events.

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Are there any road improvements that would be required? If yes, please provide specs (type of materials and dimensions).

No road improvements proposed at this time.

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Describe if this project will result increased traffic hazards to motor vehicles, bicyclists, or pedestrians?

The project will generate minor additional traffic from customers and food trucks using existing parking and access. Impacts are comparable to other nearby commercial uses and will not adversely affect circulation or safety.

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Are greenhouses or other accessory structures proposed? If yes, what are the dimensions of the structures and materials/colors they will be constructed out of?

No greenhouses or other accessory structures proposed.

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What sources of energy will be used?

PG&E utility service on site, with vendor-supplied onboard power as needed.  
Any generators must meet Environmental Health/CARB and City noise standards; propane used only within trucks per Fire Code.

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**City of Clearlake**  
 14050 Olympic Drive, Clearlake, California 95422  
 Phone: (707) 994-8201 Fax: (707) 995-2653

<i>For office use only</i>
Permit No.:
Received by:
Date:

## Agent Authorization Form to Act on Property

BEFORE A BUILDING PERMIT CAN BE ISSUED, THIS FORM MUST BE COMPLETED AND SIGNED BY THE PROPERTY OWNER AND RETURNED TO THE CITY OF CLEARLAKE BUILDING DEPARTMENT. A COPY OF THE PROPERTY OWNER'S DRIVER'S LICENSE OR OTHER VERIFICATION ACCEPTABLE TO THE AGENCY IS REQUIRED TO BE PRESENTED WHEN THE PERMIT IS ISSUED TO VERIFY THE PROPERTY OWNERS' SIGNATURE.

AN AGENT AUTHORIZATION IS REQUIRED FOR EACH PERMIT THAT IS SUBMITTED. IF YOU HAVE ALREADY SUBMITTED THIS FORM WITH A PREVIOUS PERMIT, A NEW FORM IS STILL REQUIRED TO BE COMPLETED WITH EACH NEW PERMIT.

PROJECT ADDRESS: 14530 Lakeshore Dr., CLEARLAKE, CA 95422

OWNER'S NAME: <u>Louis Iacovino</u>
PHONE #: <u>347 982 5090</u> EMAIL ADDRESS: <u>louprocon@gmail.com</u>

AUTHORIZED AGENT NAME: <u>Everardo Chavez</u>
RELATIONSHIP TO OWNER: <u>Agent</u>
PHONE #: <u>(707) 486-4936</u> EMAIL ADDRESS: <u>ecp.ecdocks@outlook.com</u>

Excluding the Notice to Property Owner, the execution of which I understand is my personal responsibility, I hereby authorize the following person(s) to act as my agent(s) to apply for, sign, and file the documents necessary to obtain an Owner-Builder Permit for this permit only project.

I declare under penalty of perjury that I am the property owner for the address listed above and I personally filled out the above information and certify its accuracy.

Property Owner's Name: Louis Iacovino  
 Property Owner's Signature: [Signature]  
 Date: 10/16/2025

## **Project Description – Lakeshore Food Park**

**Address:** 14530 Lakeshore Drive, Clearlake, CA 95422

APN: 040-182-35

The proposed Lakeshore Food Park project will utilize the site as a community-oriented outdoor food park designed to accommodate up to eight (8) mobile food vendors. The intent of the project is to create a safe, accessible, and visually appealing public gathering space in the heart of Clearlake's Lakeshore Business District.

The site layout includes four (4) food trucks positioned along each side property line, oriented toward a central shaded seating area. The seating area will be covered by an existing shade structure and furnished with tables and benches to provide comfortable outdoor dining for patrons.

Supporting amenities include portable restroom facilities, with at least one (1) ADA-compliant unit, and a trash enclosure for proper waste collection and disposal during hours of operation.

Food Truck Vehicle access to the site will be provided through a 20-foot-wide sliding metal gate located along Lakeshore Drive. Pedestrian access will be available via a 4-foot-wide pedestrian gate at Lakeshore Drive and another 4-foot pedestrian gate at Emory Avenue. A 4-foot-wide accessible pathway will lead from the parking lot through the main pedestrian entry to the centralized seating area.

The property includes 13 existing parking spaces, of which two (2) are designated for ADA accessibility. A small onsite storage shed will remain for operational and maintenance storage.

The Lakeshore Food Park will operate Monday through Sunday from 10:00 AM to 10:00 PM.

Each food truck will employ approximately 2–3 employees during normal daily operations and 2–4 employees during peak periods or weekends.

Deliveries to the site will be made by standard pickup trucks or light-duty service vehicles, typically occurring during morning hours before opening to minimize customer interference.

The project is expected to serve an average of 100–150 customers per day during normal operations, with attendance increasing to approximately 250–300 customers per day during weekends or special events.

All activity, including setup and cleanup, will occur within the designated operating hours, and the site will comply with all City of Clearlake commercial zoning and Environmental Health requirements.

Overall, the Lakeshore Food Park aims to provide a vibrant community hub where residents and visitors can enjoy a variety of local food options in one centralized, walkable location. The project enhances the character of the Lakeshore Drive corridor by promoting local entrepreneurship, community engagement, and the revitalization of a key commercial area in Clearlake.

**LAKESHORE FOOD PARK: SITE PLAN**  
 14530 Lakeshore Dr, Clearlake, CA 95422  
 APN:040-182-35











