

## Village of Arlington Heights Building & Life Safety Department

## Interoffice Memorandum

То:	Sam Hubbard, Development Planner, Planning and Community Development
From:	Deb Pierce, Plan Reviewer, Building & Life Safety Department
Subject:	Raising Canes – PUD Amendment and SUP for Restaurant with Drive-Thru
PC#:	19-006
Date:	May 3, 2019

General Comments:

The information provided is conceptual only and subject to a formal plan review.

Sam –

I do not have any objections or comments to the requests.





### Village of Arlington Heights, IL Building & Life Safety Department

## **Fire Safety Review**

Date: 4/24/2019	P.C. Number: 19-006 Round 1
Project Name:	Raising Canes
Project Location:	Rand and Palatine Rd.
Planning Departmen	Contact: Sam Hubbard, Planning and Community Development

### General Comments:

The information provided is conceptual only and subject to a formal plan review.

- 1. All currently adopted codes shall apply.
- 2. Fire department connections shall be located at an approved location, fully visible and within a maximum travel distance of 100 feet to the nearest fire hydrant and in accordance with the NFPA standard applicable to the system design.
- 3. A complete NFPA compliant fire suppression system is required. Supervised indicating control valves shall be provided at the point of connection to the riser on each floor.
- 4. An approved water supply capable of supplying the required fire flow for fire protection shall be provided.
- 5. Fire protection equipment and service rooms shall be identified in an approved manner.
- 6. A fully functional fire alarm shall be installed per NFPA 72. The alarm annunciator panel shall be located at the front entrance.
- 7. Shop drawings for fire alarm systems shall be submitted for review and approval prior to system installation.
- 8. Visible alarm notification appliances shall be provided in public areas and common areas. A visible exterior weatherproof alarm notification device shall be located within closest proximity to the front main entrance of the building or tenant space.
- 9. A zoning indicator panel and the associated controls, or, fire alarm control panel shall be located within the closest proximity to the front main entrance.
- 10. A key box (Know Box) shall be provided and contain keys to gain necessary access as required by the fire code official.

Rand and Palatine Rd. PC #19-006 Round 1 April 14, 2019 Page 2

04-24-19

- 11. Exit signs shall be illuminated at all times and have emergency power backup.
- 12. Buildings shall have approved address numbers.

Date

Reviewed By:

Fire Safety Supervisor/Fire Marshal



APR 2 5 2019 PLANNING & COMMUNITY DEVELOPMENT DEPARTMENT

## Memorandum

То:	Sam Hubbard, Planning & Community Development
From:	Cris Papierniak, Assistant Director of Public Works
Date:	May 13, 2019
Subject:	Raising Cane's, Arlington Heights & Palatine Roads P.C. #19-006

With regard to the proposed PUD addendum for Raising Cane's, I have the following comments:

- 1) The <sup>3</sup>⁄<sub>4</sub>" water connection must be deleted. Only one source for water per customer is allowed. The 6" connection must branch off inside the proposed building for fire and domestic use.
- 2) Approved RPZ devices must be installed for fire, domestic (and irrigation if installed).
- 3) RPZ devices will be sized after plumbing plans have been submitted.
- 4) Provide a detail for ST-1 and the restrictor within the structure.
- 5) Ensure proper separation for X3, X4, X5 and X6.
- 6) What is the plan for the referenced water main extension by "others"?
- 7) Provide a maintenance plan (utilized by owners) for bio-retention basins #1 & #2.
- 8) Verify the condition of the sidewalk fronting the property after the construction. If damage has occurred as a result of the construction, or drainage is not adequate (ponding), permittee must replace the affected squares.
- 9) The directory of contacts on the front page needs to be corrected. Replace Dave Nordin in the place of Kurt Caley

10) The grease trap need to be located in a more accessible/maintainable location.

Arlington Heights Public Works will make further comments after final engineering plans have been submitted.

If you have any questions, please feel free to contact me.

### **ENGINEERING DEPARTMENT**

## PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #:	P.C. 19-006
Petitioner:	Joseph Bibat, RA, ALA
	3632 N. Clairmont Avenue
	Chicago, IL 60618
Owner:	Town & Country Chicago Associates, LLC
	30050 Chagrin Blvd. Ste 360
	Pepper Pike, OH 44124
Contact Per	rson: Greg Barrow
Address:	30050 Chagrin Blvd. Ste. 360
	Pepper Pike, OH 44124
Phone #:	(216) 464-5550
Fax #:	(216) 464-7219
E-Mail:	gbarrow@visconsi.com

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	ington Heights	B-2 Proposed: B-2
Subdivision:		
# of Lots:	_Current:	Proposed:
		Amend. to PUD
		Rest. with Drive-thru
Land Use Variatio	n: F	or:
Land Use:	Curre	ent:
		osed:
Site Gross Area:_		
# of Units Total: _		
1BR:	2BR: 3BR	: 4BR:

(Petitioner: Please do not write below this line.)

1.	REQUIRED:	YES NO	COMMENTS
	a. Underground Utilities Water		
	Sanitary Sewer Storm Sewer	NO	
	b. Surface Improvement Pavement		
	Curb & Gutter Sidewalks	NO	
	C. Easements	$\overline{NO}$	
2.	Utility & Drainage Access PERMITS REQUIRED OTHER	N	
۷.	a. MWRDGC	b. IDOT d. IEPA	)T
	e. CCHD		YES NO COMMENTS
3. 4.	R.O.W. DEDICATIONS?		SEE COMMENTS
5. 6.	PRELIMINARY PLAT ACCEPT TRAFFIC STUDY ACCEPTABI	LE?	<u>X</u>
7. 8. 9.	STORM WATER DETENTION CONTRIBUTION ORDINANCE FLOOD PLAIN OR FLOODWA	EXISTING?	X #79-114 PD 5/1/1980
3. 10.	WETLAND EXISTING?		
	ERAL COMMENTS ATTACHE		al Trind data
PLAI DAT	NS PREPARED BY: KIML E OF PLANS: 4/12/19	EY FOR	Director Vinage Engrander Date

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## PLAN COMMISSION PC #19-006 Raising Canes Town and Country Mall (N Arlington Heights Rd & E Palatine Rd) PUD Amendment, SUP for restaurant with drive thru Round 1

- 11. The petitioner is notified that these comments are being provided to ensure that the project meets the requirements for submittal to the Plan Commission. Approval by the Plan Commission is not an endorsement or approval of these documents to obtain the required building permits, engineering approval, or permits required by other government or permitting agencies for construction. Detailed plan review with associated comments will be provided upon submittal of plans for a building permit. The petitioner shall acknowledge that they accept this understanding.
- 12. Final engineering plans shall be georeferenced by using State Plane Coordinate System Illinois East. Below are details about projection:

Projected Coordinate System:	NAD_1983_StatePlane_Illinois_East_FIPS_1201_Feet
Projection:	Transverse_Mercator
False_Easting:	984250.00000000
False Northing:	0.0000000
Central Meridian:	-88.33333333
Scale_Factor:	0.99997500
Latitude_Of_Origin:	36.66666667
Linear Unit:	Foot_US
Geographic Coordinate System:	GCS North American 1983
Datum:	D_North_American_1983
Prime Meridian:	Greenwich
Angular Unit:	Degree

- 13. The proposed bio-retention facilities will be a private system and as such will not be the Village's responsibility to maintain. An Onsite Utility Maintenance Agreement must be executed prior to final engineering approval. Please contact the Village Engineer for an editable version of the OUMA. If there is an existing OUMA for the complex, the OUMA should be updated to include the new facilities. Please contact the Village Engineer for an editable version of the OUMA.
- 14. Final approval will require final engineering plans including detention calculations showing HWL, storage required, storage provided, and restrictor sizing calculations. Provide sufficient information to show the proposed conditions compared to existing conditions and the increase or decrease in impervious area. If the proposed conditions increase the impervious area, the Village's allowable release rate is 0.18 cfs/Ac. Use C=0.50 for pervious areas, C=0.95 for impervious areas. Use Bulletin 70 rainfall data. Clearly show the overflow route for the site. Minimum restrictor size allowed, for maintenance reasons, is 2". Restrictors between 2" and 4" must be in a trap in a catch basin. Show the location and size of the restrictor. Provide a detail showing the restrictor catch basin. If the restrictor required to meet the allowable release rate is less than 2", calculate the amount of detention storage provided with a 2" restrictor. Subtract this amount from the required storage based on the allowable release rate to show the storage deficiency. This deficiency can be paid as money in lieu of detention at the rate of \$1.00 per cubic foot.

- 15. Provide an exhibit to engineering scale showing the turning path of the Fire Department's responding vehicle, in this case a Pierce Quantum Engine. Exhibit must show front and rear wheel paths and the extent of the front and rear overhangs, as provided in an "Autoturn" exhibit. The vehicle shall be shown maneuvering through the site in all possible directions of travel. Attached are the specifications for the tower apparatus.
- 16. Fire lanes adjacent to buildings must have a minimum pavement width as directed by the Fire Department to accommodate the tower truck's outriggers. Fire lanes require a heavy duty pavement section. Asphalt pavement section to consist of: 2" Surface, 2-1/4" N-50 Binder, 5" N-50 Binder, and 4" CA-6 Stone Subbase. Concrete driveway apron to be 8" thick.
- 17. Verify and show on the plans that the fire hose connection is within 100 ft of a fire hydrant. Show the Fire Department Connection on the plans. The Utility Keynote Legend on sheet C7.0 references item P, proposed fire hydrant. Show proposed fire hydrant on the plans.
- 18. Water Structure Table, Water Service W1 on sheet C7.0 references a <sup>3</sup>/<sub>4</sub>" water building connection, however; note N on the Utility Keynote Legend references a 2" domestic tap off the 6" water line. Clarify the size of the water service to the building.
- 19. Water Service W1 and shown on sheet C7.0 is less than 10 ft from the 8" PVC roof drain and shall be constructed in accordance with the water and sewer separation requirements in the Standard Specifications for Water & Sewer Construction in Illinois.
- 20. All work within the Palatine Rd right-of-way requires a permit from the Illinois Department of Transportation.
- 21. Provide a diagram to show how trucks will maneuver into and out of the trash collection area and how it will affect the drive through aisle and southbound exit aisle.

### TRAFFIC

- 22. The four angle parking stalls on the northwest corner of the parking lot should have wheel stops to prohibit cars parked in these stalls from projecting into the perpendicular stalls to the west.
- 23. The exit lane passing south of the trash corrals as it intersects the main mall drive lane must be posted with a 'One Way' sign so that traffic travelling east and west can see the limitations of this driveway in advance of arriving at the intersection.
- 24. The existing parking lot site lighting, and underground circuits, are not shown for modification or removal in the plans. Provide a description for what the site parking lot lighting plan will be. When on-site lighting is proposed, provide a site photometric lighting diagram indicating lighting intensities. Also provide the associated catalog cut sheets for lighting fixtures, poles, building mounted luminaries, and circuit wiring. All fixtures must be falt bottom, sharp cut-off, and no wall pack fixtures will be permitted.
- 25. The ability to provide less paved surface and more green area, with less detention volume could be realized by compressing the parking stall depths to 16.5 ft. with a 1.5 ft. overhang. This is achievable for the parking area east of the building and along the north property line.

- 26. The trip distribution percentages provided in Table 3.4 of the Traffic Impact Study do not seem to be accurately represented in Exhibits 3, 4, & 5. For example, if percentages of traffic are indicated coming from the north, Arlington Heights Road S.B. left turns should be contributing to the projected volumes.
- 27. The Traffic Impact Study states that the conservative values in Table 3.3 are comparable to the ITE projections in Table 3.2. However, it is not clear which values are being used for the tabulations of in/out traffic projections for the Exhibits.
- 28. The summary of values into and out of the site for site generated traffic volumes do not seem to sum correctly, (i.e. trips into Access 'C'), do not add up correctly if just E.B. Palatine Road with no contribution of right or left turns from Arlington Heights Road contribute to the projections.
- 29. Based upon the revisions mentioned, please revise affected Tables projecting Build/No Build Levels of Service.

Michael L. Pagones, P

Village Engineer

Attachments:

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Fire Apparatus Pierce Quantum Specifications

Received Fax

06/03/05 FRI 10:45 FAX 920 832 3280

TECH SERVICE

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ANTER STATIST

p.4

#### Turning Performance Analysis 6/3/2005 OSCO Parametera: Inside Cramp Angle: 40.00 ° Axle Truck: 82.92 in. Wheel Offset: 5.25 in, Additional Bumper Depth Tread Width: 17.40 in. Axle Track Chassis Overhang: 65.99 in. Wheel Offset Additional Bumper Depth: 22.00 in, Cramp Angle Chassis Overhang Front Overhang Tread Width 146.60 in. Wheelbase: 257.00 in. Calculated Turning Radil: Inside Turn: 24 ft. 4 in. Curb to Curb: 40 ft. 0 in. Wheelbase Wall to Wall: 47 ft. 6 in. Comments: Aerial Application JOB# 13807 FOR REFERANCE ONLY inside Turning Radius Components PRIDE # Description Front Axle Axle, Front, Oshkosh TAK-4, Non Drive, 24,000 lb, DLX/Qtm/AXT 0090913 Front Tires 0052978 Tires, Goodyear, 425/65R22.50 20 pJy G286 tread Chassis 0050220 Dash-2000 Chassis Front Bumper 0012246 Bumper, 22" extended - all chassis' Aerial Device 0022160 Aerial, 100' Pierce Platform Notes:

Actual Inside Cramp Angle may be less due to highly specialized options.

Curb to Curb turning radius calculated for a 9.00 inch curb.

Reduce turning radius by 33% if vehicle is equipped with all-wheel steer.

06/03/05 FRI 10:45 FAX 920 832 3260

TECH SERVICE

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Verce.

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**Turning Performance Analysis** 

6/3/2005

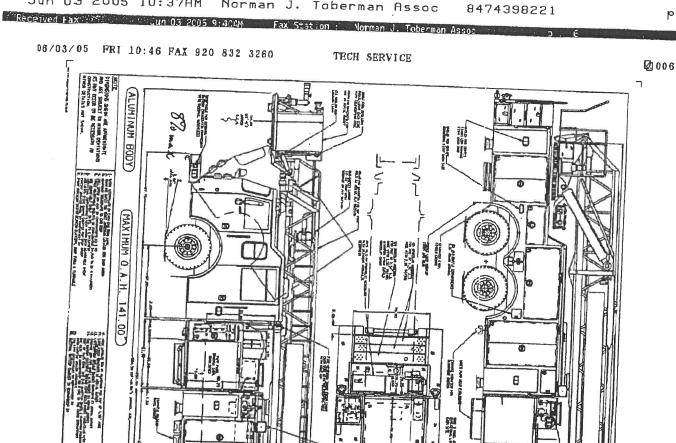
Definitions:	
Inside Cramp Angle	Maximum turning angle of the front inside tire.
Axle Track	King-pin to king-pin distance of the front axle.
Wheel Offset	Offset from the center-line of the wheel to the king-pin,
Tread Width	Width of the tire tread.
Chassis Overhang	Distance from the center-line of the front axle to the front edge of the cab. This does not include the bumper depth.
Additional Bumper Depth	Depth that the bumper assembly adds to the front overhang.
Wheelbase	Distance between the center lines of the vehicle's front and rear axles.
Inside Turning Radius	Radius of the smallest circle around which the vehicle can turn.
Curb to Curb Turning Radius	Radius of the smallest circle inside of which the vehicle's tires can turn. This measurement assumes a curb height of 9 inches.
Wall to Wall Turning Radius	Radius of the smallest circle inside of which the entire vehicle can turn. This measurement takes into account any front overhang due to the chassis, bumper extensions and/or aerial devices.

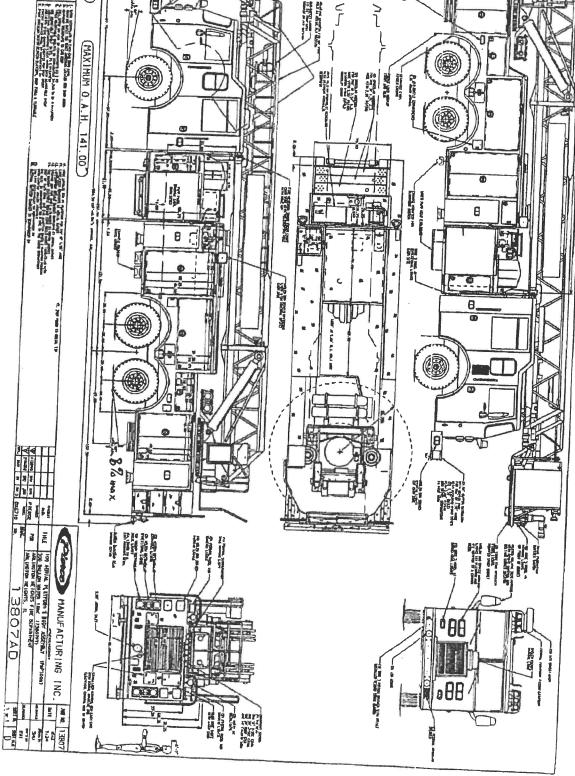
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# Arlington Heights Fire Department Plan Review Sheet

DEPTIN	P. C. Number	19-006
Project Name	Raising Canes	
Project Location	Town and Country Sho	opping Center
Planning Department Contact	Sam Hubbard	

## **General Comments**

Round 1 General Comments:

1 )Building is to be sprinkled per code.

2) The Fire Department Connection shall be located at the main front entrance. It shall be fully visible and accessible and within 100 feet of the nearest accessible fire hydrant capable of delivering the required flow.

3) A Knox Box shall be located at the main front entrance.

4) Install a fully operational annunciator panel or alarm panel at the main front entrance.

# NOTE: PLAN IS CONCEPTUAL ONLY SUBJECT TO DETAILED PLAN REVIEW

Date

April 23, 2019

Reviewed By:

LT. Mark Aleckson

# ARLINGTON HEIGHTS POLICE DEPARTMENT

## **Community Services Bureau**

## **DEPARTMENT PLAN REVIEW SUMMARY**

## Raising Canes Town and Country Shopping Center PUD Amendment, SUP for restaurant with drive-through

#### **Round 1 Review Comments**

04/23/2019

#### 1. Character of use:

The character of use is consistent with the area and is not a concern.

2. Are lighting requirements adequate?

Lighting should be up to Village of Arlington Heights code. The exterior of the building should be illuminated especially during nighttime hours for safety, to deter criminal activity and increase surveillance/visibility- potentially reducing theft, trespassing, vandalism, underage drinking, and other criminal activity.

## **3. Present traffic problems?** There are no traffic problems at this loss

There are no traffic problems at this location.

- 4. Traffic accidents at particular location? This is not a problem area in relation to traffic accidents.
- **5. Traffic problems that may be created by the development.** This development should not create any additional traffic problems.

#### 6. General comments:

- Please ensure that there is an emergency information/contact card on file with the Arlington Heights Police Department and that it is up-to-date. Agent contact information must be provided to the Arlington Heights Police Department during all construction phases. The form is attached. Please complete and return. This allows police department personnel to contact an agent during emergency situations or for suspicious/criminal activity on the property during all hours.

G. O1 #330

Alexandra Óvington, Crime Prevention Officer Community Services Bureau



PLANNING & COMMUNITY DEVELOPMENT DEPARTMENT Approved by:

Supervisor's Signature



# Memorandum

To: Sam Hubbard, Development Planner

From: Sean Freres, Environmental Health Officer

CC: James McCalister, Health & Human Services Director

**Date:** May 1, 2019

**Re:** PC# 19-006. Raising Cane's, Town & Country Shopping Center, Round 1

Building permit plans must comply with the attached Food Service Plan Review Requirements.

Openable windows must be protected against the entry of insects by screening. An alternative would be to meet the attached minimum requirements for "Open Air Dining".

The drive-thru window must be self-closing and equipped with a mechanical air curtain.

Provide an exterior hose bibb for cleaning of the outdoor dining area.

RECEIVE MAY 0 1 2019 PLANNING & COMMUNITY DEVELOPMENT DEPARTMENT



Village of Arlington Heights Health & Human Services Department 33 S. Arlington Heights Rd. Arlington Heights, IL 60005 (847) 368-5760

### Food Service Plan Review Requirements

The Village of Arlington Heights has adopted the Illinois Department of Public Health Food Service Sanitation Code. Copies may be obtained by visiting www.idph.state.il.us or calling 630/293-6800.

For a complete plan review, drawings to scale must be submitted containing the information noted below. This list, while not necessarily complete, highlights areas of concern and common reasons for plan rejection.

1. Floor Plan for Operation. Designation of various areas (service areas, food preparation, dry storage, numbers and locations of seats, restrooms, break areas, etc).

2. General Layout. Location of equipment fixtures (cross-reference to an equipment schedule) including distances above the floor, between other pieces of equipment, whether on legs or casters, etc.

**3.** Food Service Equipment. All equipment must be commercial and listed with NSF or equivalent in both construction and installation. Used equipment must be inspected for approval prior to installation. Equipment schedules must contain manufacturer and model numbers for each piece of food service equipment. Equipment spec sheets are required for all new equipment.

**4. Plumbing fixtures.** Location and type must be shown in overhead and schematic design. Include provisions for drainage from condensate for refrigerators and freezers, ice machines, soda or water stations, steam tables, etc. The location of all floor drains and sinks must also be shown. All 3 compartment sinks, dish machines, prep sinks, ice machines, steam tables, and condensate lines must have an air-gap (open-site drain) on the waste line. All hub drains, floor sinks, and floor drains must be located on the toe-edge of, or adjacent to, the equipment to facilitate cleaning. Facilities cooking or performing food prep must have a grease trap. Newly constructed facilities having cooking that produces grease or vapors, or where 3 compartment sinks or food prep sinks are located in two or more areas are required to have an exterior grease trap. Dish machines and garbage grinders may not drain through the grease trap. All ice machines must be air cooled.

5. Sinks. Sinks that are mandatory to be installed include:

- three compartment sink with integral drain boards
- mop/utility sink
- hand sink in preparation areas (including bars) and dish areas (more than one may be required)
- food prep sink (depending on type of operation)

Hot and cold running water are required at all sinks. The water must be tempered by means of a mixing valve. A metering faucet must provide at least 10 seconds of running water.

6. Ventilation Requirements. Adequate ventilation must be provided throughout the facility to remove excessive heat, steam, vapors, smoke, fumes, and noxious odors. Submit specifics on ventilation hoods for Fire Code review.

7. Floors, Walls, and Ceilings. The surfaces in all food preparation, dishwashing rooms, and toilet rooms must be smooth, light colored, non-porous, and easily cleanable. Ceiling tiles may not contain fissures, and must be vinyl coated above food prep areas. Cove base must be provided at all floor/wall junctures. Grouting for all floor tiles must be sealed to be non-porous. Non-slip finishes may only be installed in traffic areas, not under equipment.

8. Lighting. Artificial light sources must be installed to provide at least 20 footcandles of light in all food prep areas, dish areas, and wash rooms. All walk-in refrigeration/freezer units, dry storage areas, dining rooms during cleaning, and other areas must be provided with at least 10 footcandles of light. All light fixtures over, near, or within food preparation, display, or service areas, and dish areas, must be shielded to prevent broken glass from falling onto food. This includes heat lamps.

**9.** Dry Storage Areas. A minimum of 25% of the food preparation area must be set aside for dry storage. Provide calculations showing how the dry storage requirement is met. Show dimensions and numbers of tiers for each shelving unit. All shelving must be at least 6 inches above the floor, and 18 inches below the ceiling. Remember that carry-out operations require more storage space for disposable containers.

## Village of Arlington Heights Open Air Dining – Minimum Requirements

The Village of Arlington Heights will permit open air dining in approved restaurant establishments subject to submittal of detailed plans and specifications in accordance with the following requirements:

- An Air Curtain is required to be installed at the top of windows proposed to be open. Manufacturer specifications on the best and quietest model must be provided for review and approval by the Health Department. The Air Curtain must provide sufficient air flow to prevent entry of pests into the establishment.
- 2. The number of windows permitted to be open shall be pre-established and subject to approval by the Village.
- 3. Open Air windows shall not be allowed at grade level. A minimum 2 foot high knee wall must be provided. Window opening from top of knee wall to top of window shall be approximately 6 feet in height.
- 4. The Air Curtain must be on when windows/doors are open and must be accomplished via automatic switching.
- 5. Kitchen must be completely enclosed with walls and doors e.g. no open kitchen concept. The establishment must be pre wired to allow for easy installation of an air curtain at the kitchen doors should such installation become necessary in the future in order to prevent entry of pests.
- 6. Open food prep areas such as a Sushi bar need not be enclosed but shall have an enclosure to protect the food when food prep in not in progress.
- 7. Monthly pest control service is required by a licensed pest control company.
- 8. Other measures will be required by the Village if the air curtains are ineffective and pest control becomes a continuous problem.
- 9. No construction may begin without submitting detailed Building Permit Plans and Specifications and subject to receipt of an approved Building Permit.

As with all Building and Health Code requirements if the above measures are ineffective and other measures to prevent pests within the establishment are not taken, citations will be issued.

November 3, 2016

## **PLANNING & COMMUNITY DEVELOPMENT DEPARTMENT**

## PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

	P.I.N.#_03-20-101-016
Petition #: P.C. <u>\9 - 00 6</u>	Location: N. Arlington Heights Rd. at E. Palatine Rd.
Petitioner: Joseph Bibat, RA, ALA	Rezoning: Current: B-2 Proposed: B-2
3632 N. Clairmont Avenue	Subdivision:
Chicago, IL 60618	# of Lots: Current: Proposed:
Owner: Town & Country Chicago Associates, LLC	PUD: For:Amend. to PUD
30050 Chagrin Blvd, Ste 360	Special Use: For: <u></u> Rest. with Drive-thru
Pepper Pike, OH 44124	Land Use Variation: For:
Contact Person: Greg Barrow	
Address: 30050 Chagrin Blvd. Ste. 360	Land Use: Current:
Pepper Pike, OH 44124	Proposed:
Phone #:(216) 464-5550	Site Gross Area: 44,334 sq ft
Fax #:(216) 464-7219	# of Units Total:
E-Mail: gbarrow@visconsi.com	1BR: 2BR: 3BR: 4BR:
(Petitioner: Please of	lo not write below this line )

ier: Please do not write below this line.)

	<u>YES</u>	<u>NO</u>	
1. 2.	<u>×</u>		COMPLIES WITH COMPREHENSIVE PLAN? COMPLIES WITH THOROUGHFARE PLAN?
3.		_X	VARIATIONS NEEDED FROM ZONING REGULATIONS? (See below.)
4.		<u>×</u>	VARIATIONS NEEDED FROM SUBDIVISION REGULATIONS? (See below.)
5.		<u> </u>	SUBDIVISION REQUIRED?
6.		<u>×</u>	SCHOOL/PARK DISTRICT CONTRIBUTIONS REQUIRED? (See below.)

### Comments:

PLEASE SEE ATTACHED COMMENTS

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Date

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## Planning & Community Development Dept. Review

May 9, 2019



	REVIEW ROUND 1
Project:	225 E. Palatine Rd.
	Raising Canes
Case Number:	PC 19-006
<u>General:</u> 7. The Plan Cor	nmission must review and approve the following actions:

- a. Amendment to PUD Ordinances #74-49 and #01-026 to allow modifications to the approved development plans for construction of a new outlot building within the PUD.
- b. Special Use Permit to allow a restaurant with a drive-through.
- 8. A plat of survey for the overall PUD is required.
- 9. Please confirm that Raising Canes will be leasing the property (as opposed to purchasing).
- 10. Please revise the project description to include details on any proposed green/sustainable design features for the proposed development. If none are proposed, please state such.
- 11. Submission of a photometric plan is required if any new parking lot lighting is proposed.
- 12. A Design Commission application is required, and an appearance before the Design Commission shall be required prior to appearing before the Plan Commission.
- 13. Please ensure that all plans and/or studies to be resubmitted as a result of the Round 1 Department review comments include a revision date.

#### Site Plan/Landscaping:

- 14. The parking field on the eastern side of the site proposes 20' deep parking stalls on both sides of the 24' wide drive aisle. The minimum allowed depth for a 90° parking stall is 18', although code allows a minimum of 16.5' deep stalls, provided they include 1.5' of overhang space. Please consider revising these stalls to 16.5' with 1.5' of overhang, which would increase the amount of greenspace on the property. These stalls should be a maximum depth of 18'.
- 15. Please replace the striped asphalt areas on the western side of the site with curbed landscape islands (see red below):



- 16. Please revise the plans to include details on the proposed dumpster enclosure (height, materials, gates, etc.).
- 17. Please provide details on any fencing/seat walls proposed around the outdoor dining area.
- 18. Other than the proposed transformer in the southwest corner of the site, will there be any ground mounted mechanical equipment (AC units, generators, utility pedestals, switchgear, etc.)?
- 19. Please explore the construction of a pedestrian connection/route from the existing shopping center to the proposed outlot.

#### Signage:

- 20. Signage shall be reviewed as part of the Design Commission application. Please see preliminary signage comments below:
  - a. <u>Drive-Through Signage</u>. The basic layout appears to be code compliant. Detailed plans will be required for a complete review. Refer to Chapter 30, Section 30-208 for detailed requirements.
  - b. Wall Signs North Elevation:
    - i. Section 30-402, Number. One wall sign is allowed per street frontage. Two wall signs proposed. Variation required.
    - ii. Section 30-403, Dimensions. Signs shall be no larger than 25% of the signable wall area. Both signs exceed 25%. Variations required.
  - c. <u>Wall Signs West Elevation</u>:
    - i. Section 30-402, Number. One wall sign is allowed per street frontage. The west elevation does not have street frontage. Variation required for the proposed sign.
  - d. <u>Ground Sign</u>. Variation may be required for the proposed ground sign. Additional research will be needed.

#### Parking/Loading:

- 21. How was the net seating area calculated? Please provide an exhibit showing a dashed line around the seating areas (including the square footage within the dashed lines), both indoor and outdoor.
- 22. Where will loading occur? How often are deliveries expected per week and what time of day will they occur?
- 23. Please revise both the traffic and parking study to project for future conditions with a fully occupied shopping center. Parking study should project total parking demand with occupancy of the vacant spaces as retail (however, 35,000 sq. ft. of the vacant 50,041 sq. ft. space should be classified as a grocery use) using ULI projections for parking demand based on use. Total parking demand should be Raising Canes parking demand (based on Oak Lawn surveys) + Shopping Center demand (based on surveys) + vacant space demand (based on ULI parking rates). Similarly, the traffic study should be revised to project total future trips based on full occupancy of the shopping center (using ITE trip generation rates for the vacant spaces based on their future use as retail however 35,000 sq. ft. of the vacant 50,041 sq. ft. space should be classified as a grocery use). The capacity analysis should be adjusted accordingly.
- 24. Page 25 of the traffic study states that under future build conditions, the LOS for only one movement is different than under the no-build scenario. However, Table 3.7 appears to show more than one movement to be different under the future build scenario. Please address.
- 25. Does the westbound right-turn queue at Access B have capacity to handle the increase in queuing based on the future build scenario, or will the queue block access aisles?

Prepared by:

Raising Canes PC 19-006 May 2, 2019

#### Landscape Issues

- 1) Provide a detailed landscape plan that includes sizes, species and quantities for all proposed plant material.
- 2) Per Chapter 28, Section 6.15-1.2a, a three foot high screen must be provided in order to screen the parking/paved areas that are adjacent to the public way. Increase the size of the proposed shrubs along Palatine Road so that they are a minimum of 3 foot high at time of installation. The plant material must be salt and drought tolerant.
- 3) The ends of all parking rows must include a 4" caliper shade tree (Chapter 28, section 6.16-1.2b). Please provide a curbed island and a 4 inch caliper shade tree north of the refuse area at the end of the parking row.
- 4) For the parking row located along the eastern side of the site, reduce the depth of the stalls and incorporate shrubs within the median/green space. Code allows for 16.5 feet depth for parking stalls with 1.5 foot of overhang. Please evaluate the depth of the stalls and reduce if feasible to allow for additional green space. The parking stalls should not exceed a depth of 18 feet.
- 5) For the bio-retention facility that consists of low profile prairie mix, incorporate 2-3 feet of turf along the back of curb between the prairie mix and curb.
- 6) On sheet FS1 it appears that a fence is proposed along the perimeter of the outdoor eating area. Consider a seat wall that matches the building in place of the proposed fence. Please provide details for the proposed barrier. In addition, it is recommended that specialty pavement such as colored concrete be incorporated for the eating area and the walkways.
- 7) Provide details of the proposed site furnishings.
- 8) If there are any utility meters or mechanical units, they must be screened with landscaping or another appropriate method of screening. Evaluate the location of the transformer in the southwest corner and provide evergreens adjacent to the transformer in order to provide year round screening.
- A landscape compliance bond in the amount of 30% of the landscaping costs will be required at the time of building permit. In addition, a \$4 tree fee is required for each lineal foot of frontage.