



Village of Arlington Heights, IL Building & Life Safety Department

Building & Fire Safety Review

Date: 9/7/2021 P.C. Number: 21-018 Round 1

Project Name: Southpoint Outlot PUD Amendment – To allow a Two-Building Phased Development, Special Use Permit to allow a Drive-Thru

Project Location: Floor and Décor Outlot

Planning Department Contact: Sam Hubbard

Building & Life Safety Dept Contact: Deb Pierce

General Comments:

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

1. The following currently adopted codes shall apply:
 - a. 2018 International Building Code with amendments
 - b. 2018 International Fire Code with amendments
 - c. 2018 International Fuel Gas Code with amendments
 - d. 2018 International Mechanical Code with amendments
 - e. 2018 Illinois Energy Conservation Code with state amendments
 - f. 2018 Illinois Accessibility Code
 - g. 2017 National Electrical Code with amendments
 - h. 2014 Illinois Plumbing Code with amendments
2. Overhead utility and power lines shall not be located over the aerial fire apparatus access road or between the aerial fire apparatus road and the building. Other obstructions shall be permitted to be placed with the approval of the *fire code official*.
3. Fire department connections shall be located on the street side of buildings, fully visible and located at the main front entrance of the building 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. The location of fire department connections shall be approved by the *fire code official*.
4. A complete NFPA compliant fire suppression system is required.
5. Fire protection equipment and service rooms shall be identified in an approved manner.
6. Approved access shall be provided and maintained for all fire protection equipment to permit immediate safe operation and maintenance of such equipment.
7. Buildings shall have approved radio coverage for emergency responders within the building.
8. A fully functional fire alarm shall be installed per NFPA 72. The alarm annunciator panel shall be located at the front entrance.

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DEVELOPMENT DEPARTMENT

9. The fire alarm shall be capable of sending a wireless signal and shall be monitored by Northwest Central Dispatch. Once accepted, fire alarm system shall not be placed out of service unless approved by the Village.
10. A visible exterior weatherproof alarm notification device, emitting a white in color flashing light when activated, shall be located within closest proximity to the front main entrance of the building or tenant space as approved by the Fire Code Official.
11. Separate permits are required for fire suppression and fire alarm systems.
12. 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.
13. A key box (Knox Box) shall be provided and contain keys to gain necessary access as required by the fire code official.
14. Where provided, fire pump rooms and *automatic sprinkler system* riser rooms shall be designed with adequate space for all equipment necessary for the installation, as defined by the manufacturer, with sufficient working space around the stationary equipment. Clearances around equipment to elements of permanent construction, including other installed equipment and appliances, shall be sufficient to allow inspection, service, repair or replacement without removing such elements of permanent construction or disabling the function of a required fire-resistance-rated assembly.

PLAN COMMISSION PC #21-018
Southpoint Outlot PUD Amendment
600 W Rand Rd
Round 1 REVISED

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: | 0.00000000 |
| 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 preliminary drainage report plan of action is reasonable. A detailed drainage report shall be submitted including the following:

- a) The existing detention basin is deficient. Provide additional information to show how the pond will be modified to provide the deficient storage as well as the additional detention volume required by the development. If additional facilities are necessary to meet the required volume, such as an underground detention system, this shall be identified in the report and on the plan.
- b) If an underground detention storage system under pavement is needed, it must be designed to AASHTO HS-25 loading standard.
- c) Provide additional information for the volume control facilities.
- d) The existing system includes 0.76 ac-ft of parking lot detention. The location of this parking lot detention shall be shown on the plans. Indicate in the report and on the plan if any of this parking lot detention will be impacted by the proposed development of site one and/or site two.
- e) The Preliminary Engineering shall be revised to show the modifications to the existing detention facility, volume control, and any other detention facilities that may be required.
- f) Detention calculations should include existing conditions, proposed conditions, pervious and impervious areas.

14. An MWRD permit is required.

15. The 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.

16. Provide the associated catalog cuts for all roadway, parking lot, and building mounted luminaires. All fixtures must be flat bottom, sharp cut-off, and no wall pack style fixtures will be permitted. This can be addressed at final engineering.
17. The proposed modifications to the parking lot and interior drive aisles for both sites will alter the existing circulation for the entire complex. Please address the following comments:
 - a) Regarding site one, there is a shift in the drive aisle between the QSR site and the parking lot modification to the south. The drive aisles should be aligned.
 - b) Provide an overall plan of the parking lot to show the modifications for both sites and the areas of the parking lot that will remain.
 - c) Provide an exhibit showing how the trash enclosure will be accessed.
 - d) The right out for site one as currently designed would allow a vehicle to enter off of the service road. Revise the alignment to clearly define the right out movement.
 - e) Vehicles wanting to turn south from the second QSR exit aisle will have difficulty making the turn.
18. The east/west crosswalk from site one is curved and should be a straight alignment. This can be addressed at final engineering.
19. The fire truck turning exhibit for site one shows limited clearance at the southwest, northwest and northeast corners of the emergency access around. Provide additional clearance. The exhibit must also be revised to show both the wheel path and overhang of the truck.
20. Provide a fire truck turning exhibit for site two to verify the preliminary site plan to be included in the drainage calculations is sufficient to provide emergency access.
21. Provide the cross section for the heavy-duty pavement required for the fire lane. 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.
22. A permit from the Illinois Department of Transportation is required for all work within the right-of-way of Palatine Road, including the utility connections.

Public Works:

23. A meter pit must be installed on any connections to the Village water mains.
24. For site one, end the water main at the second water service connection to avoid a dead-end loop.
25. For site two, only make one water main connection off of Rand Rd.

Traffic:

26. Site one shows two QSR's with aisles adjacent to each other. Provide an example of an existing similar site to show how vehicles will be queued at the same time.
27. There is potential for the vehicles to stack up in the 17 ft exit aisle to the west of the restaurant. This could present an issue with vehicles wanting to exit the site and turn right to access Palatine Road.
28. The proposed new right-in / right-out on Rand Road as part of a separate project should be incorporated into the traffic report for the two QSR's.


Michael L. Pagonos, P.E. 10/5/21
Village Engineer Date



Arlington Heights Fire Department Plan Review Sheet

P. C. Number 21-018

Project Name Southpoint Outlot

Project Location Southpoint Shopping 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 entrances of each building. It shall be fully visible, 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 of each building.
- 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 September 2, 2021

Reviewed By: LT. Mark Aleckson

ARLINGTON HEIGHTS POLICE DEPARTMENT

Community Services Bureau

DEPARTMENT PLAN REVIEW SUMMARY

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PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT

Southpoint Outlot PUD Southpoint Shopping Center

Round 1 Review Comments

09/08/2021

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 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.

- Landscaping should provide open sightlines to increase natural surveillance and avoid creating ambush locations and havens for illegal activities- theft, trespassing, vandalism, underage drinking, drug use, etc.

- Consider posting no trespassing / loitering/ no un-authorized use signage. The Arlington Heights Police Dept. has and utilizes trespass warning forms under qualifying circumstances when requested by property management.

A.D. #330

Alexandra Ovington, Crime Prevention Officer
Community Services Bureau

Approved by:



Supervisor's Signature

Arlington Heights Police Department

Emergency Information Card

1. Fill in all information by tabbing to each field.
2. When completed, save the form and send as an attachment to: policemail@vah.com.

Arlington Heights Police Department
200 E. Sigwalt Street
Arlington Heights, IL 60005-1499
Phone: 847/368-5300

Completed forms may also be printed and submitted in the following manner:

By Mail: Arlington Heights Police Department
200 E. Sigwalt Street, Arlington Heights, IL. 60005
Attention: Police Administration

[Print Form \(To Mail\)](#)

By Fax: (847) 368-5970 - Attention: Police Administration

In Person: Dropped off at the Arlington Heights Police Department's front desk for forwarding to Police Administration.

Name (Firm or Residence)

Address/City

Telephone Number

Date Information Obtained

IN CASE OF EMERGENCY PLEASE CALL:

Contact #1

Name

Address/City

Telephone Number

Cell Number

Contact #2

Name

Address/City

Telephone Number

Cell Number

Alarm System

No

Yes

Phone number:

Alarm Company Name

HEALTH SERVICES DEPARTMENT

6

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #: P.C. 21-018
 Petitioner: Richard Silverman
MJK Real Estate Holding Company, LLC
 Owner: 600 Rand Rd, LLC an Illinois
limited liability company
 Contact Person: Richard Silverman
 Address: 1622 Willow Road, Suite 201
Northfield, IL 60093
 Phone #: 847-919-4804
 Fax #: _____
 E-Mail: rs@usanfsc.com

P.I.N.# 32-20-200-007-0000
 Location: 600 E Rand Road
 Rezoning: _____ Current: B-3 Proposed: N/A
 Subdivision: _____
 # of Lots: 1 Current: N/A Proposed: N/A
 PUD: For: Amendment
 Special Use: For: D/T - Restaurant
 Land Use Variation: _____ For: _____
 Land Use: _____ Current: Parking Field
 Proposed: Retail Building
 Site Gross Area: +/-53,590 SQ.FT.
 # of Units Total: 1
 1BR: 2BR: 3BR: 4BR:

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

1. GENERAL COMMENTS:

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

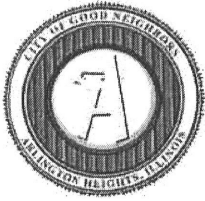
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PLANNING & COMMUNITY DEVELOPMENT

Sean Freres [Signature] 9/2/21
 Environmental Health Officer Date

James McCalister [Signature] 9/2/21
 Director Date



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 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.

10. Other Storage Areas. Provide storage for the following and indicate their locations: refrigerated and frozen storage, both clean and dirty dish storage, kitchen utensils, employee belongings and coats, and all cleaning supplies and toxic chemicals. Provide a mop and broom storage rack over the mop/utility sink.

11. Garbage and Refuse Disposal. An adequately sized solid waste storage site must be provided. The area must be paved, curbed, and graded to the front to prevent the accumulation of liquids. Visual screening for the area must be provided.

12. Outer Openings. No doors or windows may be left open and unscreened. All doors must be self-closing and tight-fitting. Provide screening of at least 16 mesh per inch for any windows to be opened. Air curtains and self-closing automatic windows must be installed on drive-through windows. Doors to outdoor dining areas must have operable air curtains installed above if outdoor wait staff are provided.

13. Other Concerns. All conduits and plumbing pipes must be installed inside the walls. If this is not possible, they must be at least 1 inch from the wall and 6 inches above the floor to facilitate cleaning.

14. Menu. A copy of the proposed menu must be submitted.

15. Smoking. No smoking is allowed in any enclosed space, including bars, private offices, or outdoor dining areas. Smoking is not allowed within 15 feet of any door, and ashtrays and other smoking materials may not be within 15 feet of the doors.

16. Certified Food Service Manager. At least one IDPH certified Food Service Manager must be present at all times foods are handled in high-risk establishments. Medium risk establishments need at least one certified Manager on staff.

Installation Standards for Food Service Equipment

Equipment must be mounted with a minimum of 6 inches of clear space underneath. In lieu of the clear space, equipment may be equipped with casters or placed on a raised solid masonry or sealed metal platform. The platform must be at least 2 inches high, sealed at all edges, and sealed to the floor. Necessary space for air intake must be provided for any units that need ventilation. If fresh air is provided, any air intake openings must be screened with a minimum of 16 mesh per inch screening.

Equipment that is not easily moveable must also be sealed to the wall, or meet the following minimum clearances to facilitate cleaning:

- When the distance to be cleaned is less than 2 feet in length, the width of the clear unobstructed space must not be less than 5 inches.
- When the distance to be cleaned is between 2 and 4 feet, the width of the clear unobstructed space must not be less than 8 inches.
- When the distance to be cleaned is greater than 4 feet, the width of the clear unobstructed space must not be less than 12 inches.

Other Considerations

A valid Business License is required to operate a food service facility in the Village of Arlington Heights. Contact the Licensing Coordinator in the Building Department at 847/368-5560.

A special use permit may be required for your location. Contact the Planning & Community Development Department at 847/368-5200 to inquire about the requirements.

No alcoholic beverages may be sold without first obtaining a Village Liquor License. Contact the Liquor License Officer at 847/368-5100.

Other licenses may be required as well. It is up to the owner and/or operator of each facility to obtain all of the required State and Local licenses prior to opening.

An early consultation between the Health & Human Services Department and the persons planning to build and/or operate a food service establishment can be beneficial. We may also be able to answer any questions you may have during the process. Contact the Health & Human Services Department at 847/368-5760 or by fax at 847/368-5980.

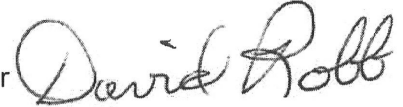
Plan Review

Address: Southpoint Out lot PUD Amendment
PUD Amendment to allow a Two Building Phased Development,
Special Use Permit to Permit a Drive Thru

P.C. #21-018 Round 1

Submitted to: Sam Hubbard, Development Planner

Submitted by: David Robb, Disability Services Coordinator
(847) 368-5793



Date: September 1, 2021

Re: Illinois Accessibility Code (IAC), Effective October 23, 2018
<https://www2.illinois.gov/cdb/business/codes/IllinoisAccessibilityCode/Documents/2018%20Illinois%20Accessibility%20Code.pdf>

Sheet A-06

Accessible Routes All sidewalks leading into the site from public sidewalks and pedestrian routes within the site from building to building shall be accessible per IAC Sections 206.1; 206.2.1 and 206.2.2. in accordance with Chapter 4.

PETITIONER'S APPLICATION - ARLINGTON HEIGHTS PLAN COMMISSION

Petition #: P.C. 21-018
 Petitioner: Richard Silverman
MJK Real Estate Holding Company, LLC
 Owner: 600 Rand Rd, LLC an Illinois
limited liability company
 Contact Person: Richard Silverman
 Address: 1622 Willow Road, Suite 201
Northfield, IL 60093
 Phone #: 847-919-4804
 Fax #: _____
 E-Mail: rs@usanfsc.com

P.I.N.# 02-20-200-007-0000
 Location: 600 E Rand Road
 Rezoning: _____ Current: B-3 Proposed: N/A
 Subdivision: _____
 # of Lots: 1 Current: N/A Proposed: N/A
 PUD: ✓ For: Amendment
 Special Use: ✓ For: D/T - Restaurant
 Land Use Variation: _____ For: _____
 Land Use: _____ Current: Parking Field
 Proposed: Retail Building
 Site Gross Area: +753,590 SQ FT
 # of Units Total: 1
 1BR: _____ 2BR: _____ 3BR: _____ 4BR: _____

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

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

Comments:

Please see attached comments

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PLANNING & COMMUNITY DEVELOPMENT DEPARTMENT

[Signature]

9/22/21
Date

Planning & Community Development Dept. Review

September 22, 2021



REVIEW ROUND 1

Project: Southpoint PUD Amendment - Chipotle
600 E. Rand Rd.

Case Number: PC 21-018

General:

7. The Plan Commission must review the following zoning actions:
 - a) **Amendment to PUD Ordinance #90-014 to modify the approved development plan to allow construction of two outlot buildings.**
 - b) **Special Use Permit approval for a 2,325 square foot restaurant with a drive-through, and Conceptual Special Use Permit for a 4,419 square foot future restaurant with a drive through.**
8. Please provide the hours of operation for Chipotle and the drive-through. Is alcohol served and would it be served via the drive-through?
9. Please verify that outdoor dining will comply with all "Outdoor Eating Café On Private Property" regulations as contained within Section 5.1-21 of the Zoning Code.
10. Please provide a current copy of the Floor & Décor Plat of Survey. As portions of this lot would be altered with the proposed improvements, a current copy of the legal description and Plat of Survey is needed. Legal description for Floor & Décor lot must be provided electronically (via email is acceptable).
11. Please provide a copy of the updated CCR's and REA for shared access and parking (via email is acceptable). Is permission needed from any other owners within the PUD for the newly proposed parking area in the "triangle" and associated changes to the drive aisles in that location?
12. These review comments have taken into consideration the proposed work by Floor and Décor; the proposed credit union was reviewed for stormwater impact only and the zoning implications of that development were not reviewed. A future PUD amendment shall be required for the proposed credit union and any potential approval of the Chipotle PUD amendment shall not be construed as an endorsement of the proposed credit union project. Proceeding with stormwater improvements as necessary to accommodate for the credit union development is at the developers own risk.
13. A future Special Use Permit application and Design Commission application will be needed for the 4,419 square foot building once a tenant has been identified and construction is ready to commence.
14. Please ensure that any plans, documents, or studies to be resubmitted as a result of these Round 1 review comments include a revision date.
15. Please provide the resubmittal in both paper format as well as within a USB flash drive.

Floor Plan:

16. Please reevaluate the outdoor seating area and incorporate enhancements to this site element.
17. Please work with your tenant to provide a more detailed floorplan showing interior seating areas. Floorplan must include a dashed line indicating indoor seating area location and square footage. How many square feet will the outdoor seating area be? Please add a note to the site plan indicating size of outdoor seating area.
18. Would future building include an outdoor seating area? There does not appear to be sufficient space for an outdoor seating area for the future building.
19. Please provide a detail for the fence around the outdoor eating area.

Site and Building:

20. The north/south driveway on the eastern side of the site shall be revised to align with the driveway to the south of the east/west entry drive to Floor & Décor from the Ring Road.
21. The pedestrian connections to the west should be enhanced. Please add an additional crosswalk on the north leg of the Floor & Décor access drive/the Ring Road intersection. Connections should be stamped concrete or be of a comparable decorative design.
22. Section 10.2-8 requires that all 45-degree parking stalls be 19' in depth as measured from face of curb to end of striping. The proposed 45-degree parking stalls do not appear to conform to this regulation.
23. Please provide aisle widths and parking stall dimensions for the new "triangle" parking lot.
24. Trash enclosure should be located within an interior trash room, where feasible. If on the exterior of the site, should be appropriately located towards the center of the site and away from viewing corridors. Please revise the location of the proposed dumpster enclosure and transformer. The enclosure area around the dumpster should provide a complete enclosure of the dumpster and shall not contain openings.
25. Other than the proposed transformer, is there any other exterior mechanical equipment (ground mounted AC condensers, utility pedestals, generators, etc.) proposed?
26. Please revise the photometric plan to include the new parking area in the "triangle" at the south of the Chipotle outlot. Will new fixtures be proposed in this area?
27. Two light poles do not appear to meet the spacing standards of Section 10.2-12.3.c.3.

Parking, Traffic, and Circulation:

28. The KLOA traffic and parking study is not acceptable. The study has "draft" watermarked on it, has incomplete text in certain areas, and was prepared under a previous 2020 development concept for the site that is no longer under consideration. The study and analysis must be corrected to reflect the current proposal.
29. Does the Westmont Chipotle include a drive-thru? When were the observations done on the Westmont Chipotle?
30. The Trip Generation/Current Vacancies and Planned Unit Development section needs to be updated. Please verify current vacancies in Southpoint. Vasa proposal has been withdrawn and is no longer under consideration. Please assume Bif furniture is re-occupied by another furniture store for traffic/parking projections and please incorporate the proposed credit union into the traffic projections.

31. The section of the report that evaluates internal circulation should discuss and analyze the following:
 - a) Stacking at Chipotle drive through, which could queue to block the 17' wide drive aisle.
 - b) Evaluation of the site design with areas that are 1-way and 2-way and the potential this creates for vehicle conflicts.
 - c) Evaluation of egress from the future building drive through lane, which would require a 180° turning movement to head southbound in the north/south drive aisle and would place vehicles into oncoming traffic. It is recommended that this configuration be revised to provide better circulation.
32. Revised study and analysis should take into consideration the proposed parking lot within the "triangle" area.
33. Would parking for Chili's and Olive Garden on the subject property be restricted in any way?
34. Where will delivery vehicles park?
35. Eight bicycle parking spaces are required. Please show location of these spaces on the site plan.
36. The KLOA study recommends assigning certain areas for employee parking. Have the other nearby property/business owners in Southpoint been contacted to discuss these policies and any concerns they have with the proposed work?

Prepared by:



Southpoint Outlot
PC #21-018
September 16, 2021

Landscape Comments

- 1) Per Chapter 28, Section 6.15, four-inch caliper shade trees are required at the ends of all parking rows. Incorporate shade trees within the islands (two per island for a double row) where the trees are absent. Please increase the size of the trees and provide the additional code required trees. In addition, a landscape island with a shade tree must be provided at the end of every 20 parking spaces. Provide an additional island along the north row of parking.
- 2) It is recommended that shrubs or ornamental grasses be provided in the west island between the drive aisle and parking area.
- 3) Provide foundation plantings adjacent to the phase one building on the north, west and south elevation where space permits.
- 4) Adjacent to the trash enclosure it is recommended that the Hydrangea, Sumac and Yews be replaced with Upright Juniper or Arborvitae.
- 5) Please evaluate the overall pedestrian circulation. For the crosswalks at the 'T' intersection incorporate specialty pavement such as stamped concrete.
- 6) If there are any utility meters or mechanical units, they must be screened with landscaping or another appropriate method of screening.
- 7) 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.