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Department of Planning and Community Development
Village of Arlington Heights
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November 4, 2021

**RE: MJK Southpoint Chipotle Outlot Development (PC 21-018, Round 1)
Staff & Department Comments
600 e. Rand Road
Arlington Heights, IL 60004
Soos Project Number: 21-047 MJ**

Please note this letter corresponds to Staff & Department Comments sent and received on September 22, 2021.

Building & Fire Safety Review – Deb Pierce

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 Conservations Code with state amendments
 - f. 2018 Illinois Accessibility Code
 - g. 2017 National Electrical Code with amendments
 - h. 2014 Illinois Plumbing Code with amendments

Response: Acknowledged.

2. Overhead utility and power lines shall not be located over the aerial fire apparatus road or between the aerial fire apparatus road and the building. Other obstruction shall be permitted to be placed with the approval of the *fire code official*.

Response: Acknowledged. Additionally, the proposed retail development does not propose any overhead utility lines.

3. Fire department connections shall be located on the street side of building, 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*.

Response: Acknowledged. The Fire Department Connection will be located as outlined. Recently requested Design Commission updates to the exterior elevations will not allow the FDC near the main front doors. The proposed FDC will be located at the secondary door along the west elevation. The Fire Hydrant will be located at the southwest corner of the site (west of the Trash Corral).

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4. A complete NFPA compliant fire suppression system is required.

Response: Acknowledged. A compliant fire sprinkler system will be provided.

5. Fire protection equipment and service rooms shall be identified in an approved manner.

Response: Acknowledged. Compliant labeling of fire protection equipment service rooms will be provided.

6. Approved access shall be provided and maintained for all fire protection equipment to permit immediate safe operation and maintenance of such equipment.

Response: Acknowledged. Adequate clearances surrounding fire protection equipment will be provided.

7. Buildings shall have approved radio coverage for emergency responders within the building.

Response: Acknowledged.

8. A fully functional fire alarm shall be installed per NFPA 72. The alarm annunciator panel shall be located at the front entrance.

Response: Acknowledged. We're proposing to locate the fire alarm annunciator panel near the secondary door along the west elevation. This location will coincide with the FDC.

9. The fire alarm shall be capable of sending a wireless signal and shall be monitored by the Northwest Central Dispatch. Ince accepted, fire alarm system shall not be placed out of service unless approved by the Village.

Response: Acknowledged.

10. A visible exterior weatherproof alarm notification device, emitting a white color flash when activated, shall be located within closet proximity to the front main entrance of the building or tenant space as approved by the Fire Code Official.

Response: Acknowledged. We're proposing to locate the fire alarm notification device near the secondary door along the west elevation. This location will coincide with the FDC & the Fire Alarm Annunciator Panel.

11. Separate permits are required for fire suppression and fire alarm systems.

Response: Acknowledged.

12. A zoning indicator panel and the associated controls, or fire alarm control panel shall be located within the closet proximity to the front main entrance.

Response: Acknowledged. We're proposing to locate the zoning indicator panel near the secondary door along the west elevation.

13. A key box (Knox Box) shall be provided and contain keys to gain necessary access as required by the fire code official.

Response: Acknowledged. A Knox Box will be located near the secondary door along the west elevation.

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.

Response: Acknowledged.

ENGINEERING – Michael Pagones, P.E., Village Engineer

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 provide upon submittal of plans for a building permit. The petitioner shall acknowledge that they accept this understanding.

Response: Acknowledged.

12. Final engineering plans shall be georeferenced by using State Plane Coordinate System – Illinois East. Below are detail about project:

Projected Coordinate System: NAD_1983_StatePlane_Illionois_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

Response: Drawings have been created using the State-Plan coordinate system and NAV1988. Benchmarks are shown on the cover sheet.

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.

Response: Design of the detention and volume control facilities is ongoing.

- b) If an underground detention storage system under the pavement us needed, it must be designed to AASHTO HS-25 loading standard.

Response: Design of the detention and volume control facilities is ongoing.

- c) Provide additional information for the volume control facilities.

Response: Design of the detention and volume control facilities is ongoing.

- 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

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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.

Response: The existing parking lot detention has been added to Exhibit C – Proposed Drainage Exhibit. The drainage report has been updated to include language that this detention will remain undisturbed.

- e) The Preliminary Engineering shall be revised to show the modification to the existing detention facility, volume control, and any other detention facilities that may be required.

Response: Design of the detention and volume control facilities is ongoing.

- f) Detention calculations should include existing conditions, proposed conditions, pervious and impervious areas.

Response: Design of the detention and volume control facilities is ongoing.

- 14. An MWRD permit is required.

Response: Acknowledged.

- 15. The facilities will be a private system and as such will not be the Village's responsibility to maintain. An Onsite Maintenance Agreement must be executed prior to final engineering approval. Please contact the Village Engineer for an editable version of the OUMA.

Response: Acknowledged.

- 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.

Response: Fixture cutsheets have been provided. Please refer to attachments.

- 17. The proposed modification 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.

Response: Drive aisles have been aligned. Please refer to updated Civil Drawings.

- b) Provide an overall plan of the parking lot to show the modification for both sites and the areas of the parking lot that will remain.

Response: An overall plan of the parking lot to show disturbed versus undisturbed areas can be found in the Parking Exhibit has been provided. Please refer to updated Civil Drawings.

c) Provide an exhibit showing how the trash enclosure will be accessed.

Response: A Refuse Truck Exhibit has been provided.

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.

Response: Driveway in questions has been omitted. Please refer to updated Civil Drawings.

e) Vehicles wanting to turn south from the second QSR exit aisle will have difficulty making a turn.

Response: The future building and its D/T aisle is schematic in nature. Once a tenant is known a formal submittal addressing this concern will be provided at that time.

18. The east/west crosswalk from site one is curved and should be a straight alignment. This can be addressed at final engineering.

Response: Crosswalk has been revised. Please refer to updated Civil Drawings.

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.

Response: The site layout has been revised to provide additional clearance for the fire truck to make the turns. See the Fire Truck Turning Exhibit.

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.

Response: A fire truck turning exhibit will be provided by the Credit Union petitioner. The anticipated Consumers Credit Union site plan has been accounted for in the stormsewer design/alterations.

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, and 4" CA-6 Stone Subbase. Concrete driveway apron to be 8" thick.

Response: Please refer to updated Civil drawings.

22. A permit from the Illinois Department of Transportation is required for all work within the right-of-way of Palatine Rd, including the utility connections.

Response: Acknowledged. An IDOT Right of way permit will be secured.

Public Works:

23. A meter pit must be installed on any connections to the Village water mains.

Response: The callout for the water connection to be in a meter pit has been added to the Utility Plans.

24. For site one, end the water main at the second water service connection to avoid a dead-end loop.

Response: The water main at Site One has been revised to avoid the dead-end loop, see Utility Plan - 1. Please refer to updated Civil Drawings.

25. For site one, only make one water connection off of Rand Rd.

Response: The utility plan for Site Two has been revised to only show one water main connection on Rand Road, see Utility Plan - 2.

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.

Response: The future building and its D/T aisle is schematic in nature. Once a tenant is known a formal submittal addressing this concern will be provided at that 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.

Response: Chipotle's Pickup operation is Mobile Order Pickup only. There are no typical Drive Through components (Menu Board/Order Station, Speaker Post, etc.) Pickup's will be sequenced using their mobile app thus minimizing car stacking. Please refer to updated Traffic Report.

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.

Response: The proposed Rand Road curb-cut has been accounted for in the traffic report. Please refer to updated traffic study.

Arlington Heights Fire Department – LT. Mark Aleckson

1. Building is to be sprinkled per code.

Response: Acknowledged.

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.

Response: The Fire Department Connection will be located as outlined. Recently requested Design Commission updates to the exterior elevations will not allow the FDC near the main front doors. The proposed FDC will be located at the secondary door along the west elevation. The Fire Hydrant will be located at the southwest corner of the site (west of the Trash Corral).

3. A Knox Box shall be located at the main front entrance of each building.

Response: Acknowledged. For the Chipotle building, a Knox Box will be located near the secondary door along the west elevation.

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

Response: Acknowledged. We're proposing to locate the fire alarm annunciator panel near the secondary door along the west elevation. This location will coincide with the FDC.

Arlington Heights Police Department – Alexandra Ovington

1. Character of use:

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

Response: Acknowledged.

2. Are lighting requirements adequate?

Lighting should be up to Village of Arlington Heights code. The exterior 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.

Response: Acknowledged. Adequate light levels are provided.

3. Present traffic problems?

There are no traffic problems at this location.

Response: Acknowledged.

4. Traffic accidents at particular location?

This is not a problem are in relation to traffic accidents.

Response: Acknowledged.

5. Traffic problems that may be created by the development.

This development should not create any additional traffic problems.

Response: Acknowledged.

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.

Response: Acknowledged. The Emergency Information/Contact Card will be provided.

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

Response: Acknowledged.

- 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.

Response: Acknowledged.

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HEALTH SERVICES DEPARTMENT- Sean Freres & James McCalister

NOTE:

FOR REFERENCE, ATTACHED ARE CHIPOTLE PREPARED DRAWING EXHIBITS. ALL FOOD SERVICE & RESTAURANT OPERATION COMMENTS WILL BE ADDRESSED BY CHIPOTLE, UNDER SEPARATE PERMIT SUBMITTAL AT PLAN REVIEW FOR THE INTERIOR BUILDOUT.

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.)

Response: Please refer to tenant provided Floor Plan for requested information.

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.

Response: Please refer to tenant provided Floor Plan & Equipment Schedules for requested information. Additionally, tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

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.

Response: Please refer to tenant provided Floor Plan & Equipment Schedules for information. Additionally, tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

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 drawings and sinks must 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 may not drain through the grease trap. All ice machines must be air cooled.

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Response: An exterior Grease Interceptor is being provided. Please refer to Civil Engineering drawings. Additionally, tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

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.

Response: Acknowledged. tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

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.

Response: Acknowledged. tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

7. **Floors, Walls, and ceilings.** The surface 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 the 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.

Response: Acknowledged. tenant will provide comprehensive food service criteria at plan review for the interior buildout under separate submittal.

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.

Response: Acknowledged. tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

9. **Dry Storage Areas.** A minimum of 25% of the food preparation area must be set aside for dry storage. Provide calculation showing how the dry storage requirement is met. Show dimensions and number of tiers for each shelving unit. All shelving must be at

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least 6 inches above the floor, and 18 inches below the ceiling. Remember that carry-out operations require more storage space for disposable containers.

Response: Acknowledged. Tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

- 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.

Response: Acknowledged. Tenant will provide comprehensive food service criteria at plan review for the interior buildout under separate submittal.

- 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 accumulation of liquids. Visual screening for the area must be provided.

Response: A dedicated exterior trash area/enclosure is provided. Please refer to Architectural attachments.

- 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.

Response. Acknowledged. Tenant will provide comprehensive food service equipment criteria at plan review for the interior buildout under separate submittal.

- 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.

Response: Acknowledged. Tenant will provide comprehensive food service criteria at plan review for the interior buildout under separate submittal.

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

Response: Acknowledged. Tenant will provide under separate submittal.

- 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.

Response: Acknowledged. Tenant will provide under separate submittal.

- 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.

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Response: Acknowledged. Tenant will provide under separate submittal.

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.

Response: Acknowledged. Tenant will provide comprehensive food service criteria at plan review for the interior buildout under separate submittal.

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 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 Office 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 847/368-5730 or by fax at 847/368-5980.

Response: Acknowledged. Tenant will provide comprehensive food service operations criteria at plan review for the interior buildout under separate submittal.

Plan Review – David Robb, Disability Services Coordinator
Sheet A-06

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

Response: A dedicated path leading from the public sidewalk to the building's main entrance has been provided. Please refer to updated drawings.

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Planning & Community Development Dept. Review- Sam Hubbard

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.

Response: Acknowledged. Clarification regarding the proposed Chipotle building: its square footage has been increased to accommodate a dedicated Fire Sprinkler Room. The new area is 2,385 square feet. Regarding the future building, this layout is schematic in nature. Once a tenant is known a fully developed site plan will be provided for Staff's review.

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??

Response: Anticipated hours of restaurant operation are 10:45 AM to 10:00PM. Alcohol is offered and it is to be consumed on the premises. It will not be served via the drive-through. Additionally, tenant will provide comprehensive restaurant operations criteria at plan review for the interior buildout under separate submittal.

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.

Response: Acknowledged. See tenant provided Patio floor plan. Additionally, tenant will provide outdoor eating criteria at plan review for the interior buildout under separate submittal.

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).

Response: An update Floor & Décor Plat of Survey has been provided. Please refer to attachments.

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 the owners within the PUD for the newly proposed parking area in the "triangle" and associated changes to the drive aisles in that location?

Response: The REA has been provided. Please refer to attachments.

12. The 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

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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 development is at the developers own risk.

Response: Acknowledged.

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.

Response: Acknowledged.

14. Please ensure that any plans, documents, or studies to be submitted as a result of these Round 1 review comments include a revision date.

Response: Acknowledged.

15. Please provide the resubmittal in both paper format as well as within a USB flash drive.

Response: Acknowledged.

Floor Plan:

16. Please reevaluate the outdoor seating area and incorporate enhancements to this site elements.

Response: Please refer to Chipotle Floor Plan for outdoor seating information.

17. Please work with your tenant to provide a more detailed floor plan showing interior seating areas. Floor plan 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.

Response: Please refer to Chipotle provided interior floor plan layout. The outdoor seating is approximately 280 square feet.

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.

Response: The identified future building layout is schematic in nature. Once a tenant is known a fully developed site plan will be provided for Staff's review.

19. Please provide a detail for the fence around the outdoor eating area.

Response: Please refer to Chipotle Floor Plan for outdoor seating information.

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.

Response: The new north/south drive aisle has been reconfigured to align with the drive aisle to the south. Please refer to attachments. Please refer to updated drawings.

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.

Response: Pavement markings will be provided and/or paver patterned asphalt concrete painted brick red with pavement marking paint.

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 stripping. The proposed 45-degree parking stalls do not appear to conform to this regulation.

Response: Diagonal parking has been revised. Please refer to updated drawings.

23. Please provide aisle widths and parking stall dimensions for the new "triangle" parking lot.

Response: Requested dimensions have been provided. Please refer to updated drawings.

24. Trash enclosure should be located within an interior trash room, where feasible. If on the exterior of the site, should be approximately 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.

Response: The Trash Enclosure has been reconfigured to limit site lines into the T/E by vehicles circulating the site. The small opening between the swing gate and the curb will allow Chipotle associates to access the enclosure without having to operate a gate.

25. Other than the proposed transformer, is there any other exterior mechanical equipment (ground mounted AC condensers, utility pedestals, generator, etc.) proposed?

Response: All the anticipated ground mounted utility equipment has been identified on the drawings.

26. Please revise the photometric plan to include the new parking area in the "triangle" at the south of the Chipotle outlet. Will new fixtures be proposed in this area?

Response: Site lighting has been provided within the new parking field to the south. Existing poles will be relocated within that area. Please refer to attachments.

27. Two light poles do not appear to meet the spacing standards of Section 10.2-12.3.c.3.

Response: Site lights have been revised. Please refer to revised Site Lighting Plan.

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 development concept for the site that is no longer under consideration. The study and analysis must be corrected to reflect the current proposal.

Response: Traffic and Parking study has been revised.

29. Does the Westmont Chipotle include a drive-thru?? When were the observations done on the Westmont Chipotle?

Response: Please refer to updated Traffic and Parking study.

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 confirm Bif furniture is re-occupied by another furniture store for traffic/parking projections and please incorporate the proposed credit union into the traffic projections.

Response: Please refer to updated Traffic and Parking study.

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.

Response: Chipotle's D/T window is limited to as a Mobile Order Pickup only. There are no onsite ordering devices which will affect D/T stacking. Additionally, please refer to updated Traffic and Parking study.

- 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.

Response: The future building and its D/T aisle is schematic in nature. Once a tenant is known a formal submittal addressing this concern will be provided at that time.

32. Revised study and analysis should take into consideration the proposed parking lot within the “triangle” area.

Response: Please refer to updated Traffic and Parking study.

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33. Would parking for Chili's and Olive Garden on the subject property be restricted in any way?

Response: Please refer to updated Traffic and Parking study. Newly created parking stalls within the south 'triangle' parking field will accommodate spillover patrons from Chili's & Olive Garden.

34. Where will delivery vehicles park?

Response: All deliveries will be scheduled during off hours.

35. Eight bicycle spaces are required. Please show location of these spaces on the site plan.

Response: Bicycle racks have been added. Please refer to updated drawings.

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??

Response: Please refer to updated Traffic and Parking study. Preliminary discussions have taken place with Southpoint owners. Initial feedback has been positive.

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.

Response: Shade trees have been updated. Please refer to updated Landscape Drawings.

- 2) It is recommended that shrubs or ornamental grasses be provided in the west island between the drive aisle and parking area.

Response: Ornamental Grasses have been added/ Please refer to updated Landscape Drawings.

- 3) Provide foundation plantings adjacent to the phase one building on the north, west and south elevation where space permits.

Response: Foundation landscaping has been provided along the west building elevation. Please refer to updated Landscape Drawings.

- 4) Adjacent to the trash enclosure it is recommended that the Hydrangea, Sumac and Yews be replaced with Upright Juniper or Arborvitae.

Response: Plantings adjacent to the trash enclosure have been updated. Please refer to updated Landscape Drawings.

- 5) Please evaluate the overall pedestrian circulation. For the crosswalks at the 'T' intersection incorporate specialty pavement such as stamped concrete.

Response: Pavement markings will be provided and/or paver patterned asphalt concrete painted brick red with pavement marking paint.

- 6) If there are any utility meters or mechanical units, they must be screened with landscaping or another appropriate method of screening.

Response: Acknowledged. Please refer to updated Landscape Drawings.

- 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.

Response: Acknowledged. A landscape compliance bond and tree fee will be provided.

Please contact me directly with any additional comments or questions.

Thank you,

Orlando Vivacqua
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