

	Round 1 Review from Departments.	Feed Back
1	Interior remodel of space shall comply with the following adopted codes: a. 2018 International Building Code with amendments b. 2018 International Existing Building Code with amendments c. 2018 International Fire Code with amendments d. 2018 International Fuel Gas Code with amendments e. 2018 International Mechanical Code with amendments f. 2018 Illinois Energy Conservation Code with state amendments g. 2018 Illinois Accessibility Code h. 2014 Illinois Plumbing Code with amendments i. 2017 National Electrical Code with amendments	10/3: Yes, architect will be working on this project to fit the code with amendments.
2	Drawings produced by an Illinois licensed architect are required for permit submittal. The plans do not appear to conform to this requirement.	(See attachment)
3	Restroom shall provide adequate fixtures for the occupant load of the space. Unable to verify without an occupant load calculation. Please see attached State of Illinois Plumbing Code 2014 - Rest Room Requirements. The plans do not appear to conform to this requirement.	Permit Process: Will follow the coding
4	The height of transitions at the doors to the exterior cannot exceed 1/2-inch. In order to verify compliance, provide cross section of the door openings.	Permit Process: Will follow the coding
5	Provide documentation that the Interior wall and ceiling finish including sound panels shall have a flame spread index not greater than that specified in Table 803.3 for the group and location designated. Interior wall and ceiling finish materials tested in accordance with NFPA 28. The plans do not appear to conform to this requirement.	Permit Process: Will follow the coding
6	Means of egress sizing shall be based on the occupant load of the entire space. No details provided on door sizes.	Permit Process: Will follow the coding
7	Information on fire alarm and/or fire suppression systems not provided. If they exist and changes are required, separate permits are required.	Permit Process: Will follow the coding
8	Panic hardware shall be provided on required exit doors leading to the exterior of the building. The plans do not appear to conform to this requirement.	Permit Process: Will follow the coding

<b>9</b>	<p>If table and chairs are provided, a portion must be accessible. 5% of all tables (dining or bar), or at least 1 must be wheelchair accessible. All accessible dining tables must be provided at a height between 28 inches and 34 inches measured from the floor to the top of the dining surface. There should be a clear floor area of 30 inches by 48 inches provided at each accessible seating location. The plans do not appear to conform to this requirement.</p>	<p>Permit Process: Will follow the coding</p>
<b>10</b>	<p>Since game “Tee Boxes Mats” are provided, a portion must be accessible. 5% of all the gaming mats or at least 1 must be wheelchair accessible. All accessible gaming mats controls must be provided at a height between 28 inches and 34 inches measured from the floor to the top of the control surface. There should be a clear floor area of 30 inches by 48 inches provided at each accessible location. The plans do not appear to conform to this requirement.</p>	<p>Permit Process: Bay 1 will be set up to access the wheelchair. Will make sure to comply with coding.</p>
<b>11</b>	<p>Since PC controls and Console cases are provided, a portion must be accessible. 5% of all the PC controls and Console cases or at least 1 must be wheelchair accessible. All accessible PC controls and Console cases controls must be provided at a height between 28 inches and 34 inches measured from the floor to the top of the control surface. There should be a clear floor area of 30 inches by 48 inches provided at each accessible location. The plans do not appear to conform to this requirement.</p>	<p>Kiosk will be operated by the staffs mainly to set it up in the beginning.</p> <p>The PC controls are on the floor plate, where anyone will be able to access with clubs. Wireless keypads are given to each bay so they can control if they needed to.</p>
<b>12</b>	<p>Provide locations of exit signs and emergency lighting. The bottom of new egress markings shall be located at a vertical distance of not more than 6 ft 8 in. (2030 mm) above the top edge of the egress opening intended for designation by that marking. The plans do not appear to conform to this requirement.</p>	<p>Permit Process: Will follow the coding</p>
<b>13</b>	<p>Emergency illumination shall be provided for a minimum of 1 1/2 hours in the event of failure of normal lighting. Emergency lighting facilities shall be arranged to provide initial illumination that is not less than an average of 1 ft-candle (10.8 lux) and, at any point, not less than 0.1 ft-candle (1.1 lux), measured along the path of egress at floor level. The plans do not appear to conform to this requirement.</p>	<p>Permit Process: Will follow the coding</p>

14	As discussed earlier, please find attached the Illinois Accessibility Code (IAC) sections 203 & 206.2.3. which discuss General Exceptions to the IAC. Since, none of the referenced Exceptions apply to the Golf VX Corp project, the new Accessible stage / platform will be required to have permanent vertical accessibility via ramp or lift. The plans do not appear to conform to this requirement.	Permit Process: Will follow the coding
15	Fire Department: Provide updated keys to place in the Knox box (key box) for emergency access by the fire department.	Permit Process: Will follow the coding
16	<b>Fire Department:</b> Ensure that alarm and/or fire protection systems are tested and in working order.	Permit Process: Will follow the coding
17	<p><b>503.2.1 Dimensions. Fire department:</b></p> <p>Fire apparatus access roads shall have an unobstructed width of not less than 20 feet (6096 mm), exclusive of shoulders. Also, the “auto-turn” diagram with the proposed changes to the east access has overhangs as noted below.</p> <p>Finally, any response during school hours with the proposed access limitations, especially during drop-off or pick-up times, would be severely delayed and/or increase the risk of an incident.</p> <p>The School District’s original proposal to keep the access point open, but with some sort of “grass paving” and blocked off with a gate may be acceptable but we will need further information to evaluate.</p>	10/17-Fire department dropped this review. I just checked the Fire Department’s review, and please disregard the last two pages. They must have included comments from a previous project into your review, so you do not need to address the comment on the fire apparatus access roads.
18	<p><b>Engineer department:</b></p> <p>If an external grease trap is required for the kitchen, an MWRD permit will be required for any external grease traps. This can be addressed at permit.</p>	10/19:Fred, is in charge of grease trap evaluation. Waiting for his confirmation. Permit Process: Will follow the coding
19	<p><b>Health Department:</b></p> <p>The kitchen and bar must be built in compliance with the Food Service Plan Review Requirements (see attached). This will be reviewed at the permit stage</p>	10/19-Permit Process: Will follow the coding
	<b>1. Floor Plan for Operation.</b> Designation of various areas (service areas, food preparation, dry storage, numbers and locations of seats, restrooms, break areas, etc).	Permit Process: Will follow the coding
	<b>2. General Layout.</b> 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.	Permit Process: Will follow the coding

<p><b>3. Food Service Equipment.</b> 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.</p>	<p>10/19: See attachement</p>
<p><b>4. Plumbing fixtures.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>5. Sinks.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>6. Ventilation Requirements.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>

<p><b>7. Floors, Walls, and Ceilings.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>8. Lighting.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>9. Dry Storage Areas.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>10. Other Storage Areas.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>11. Garbage and Refuse Disposal.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>

<p><b>12. Outer Openings.</b> 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.</p>	<p>10/0: Permit Process: Will follow the coding. We do not have drive through windows. No outdoor dining.</p>
<p><b>13. Other Concerns.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>
<p><b>14. Menu.</b> A copy of the proposed menu must be submitted.</p>	<p>Permit Process: Will follow the coding. 10/18-See Attachment (This is just a rough draft )</p>
<p><b>15. Smoking.</b> 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.</p>	<p>No smoking sign will be posted.</p>
<p><b>16. Certified Food Service Manager.</b> 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.</p>	<p>Permit Process: Will follow the coding</p>

20	<p><b>Installation Standards for Food Service Equipment</b></p> <p>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.</p> <p>Equipment that is not easily moveable must also be sealed to the wall, or meet the following minimum clearances to facilitate cleaning:</p> <ol style="list-style-type: none"> <li>1-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.</li> <li>2-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.</li> <li>3-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.</li> </ol>	Permit Process: Will follow the coding
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	<p><b>Other Considerations</b></p> <p>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.</p> <p>A special use permit may be required for your location. Contact the Planning &amp; Community Development Department at 847/368-5200 to inquire about the requirements.</p> <p>No alcoholic beverages may be sold without first obtaining a</p> <p><b>21</b> Village Liquor License. Contact the Liquor License Officer at 847/368-5100.</p> <p>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.</p> <p>An early consultation between the Health &amp; 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 &amp; Human Services Department at 847/368-5760 or by fax at 847/368-5980.</p>	<p>Working on getting the application together for liquor/special permit for food/amusement facility. Planning to submit after public hearing.</p>
<b>22</b>	<p><b>PLANNING DEPARTMENT: The following approvals are required:</b></p> <p>a. Special Use Permit for a Restaurant in the B-3 District.</p> <p>b. Special Use Permit for an Amusement Facility, Large in the B-3 District.</p> <p>c. Variation to Chapter 28 of the Municipal Code, Section 6.12-1, to waive the requirement for a Traffic and Parking Study.</p>	<p>9/22: Application applied for this permits. Public hearing is scheduled on 11/08.</p>
<b>23</b>	<p>Please provide a sample menu to show the type of food and drink that will be offered.</p>	<p>10/18: Permit Process: Menus can be slightly alternate as we get the kitchen set up. (See attachment)</p>



24	<p>Please clarify the scope of exterior work/design changes to the storefront/façade. Depending on the extent of the work, a <a href="#">Design Commission application may be required</a> to be submitted for review.</p>	<p>10/19: The Landlord is already working on a design to replace the entire storefront for the proposed space. The new design will be a modern architectural feature for the gateway to this wonderful new business. Please see our renderings for this proposal</p>
25	<p>Signage will not be reviewed as part of the Plan Commission process. However, based on the conceptual elevations proposed, the signage does not comply with code. Please be aware of the following sign regulations:</p> <p>Wall Signs. Per code, only one sign is allowed per street frontage. This location has two street frontages, so a maximum of two wall signs are allowed. Each sign is limited in size to 25% of the wall area that it is mounted on. The proposed amount of wall signage is excessive and does not comply with code.</p> <p>Window Signs. Window signage is limited to 40% of each individual window pane. Window signs shall not be combined together to form larger signs. If needed, windows can be blacked out 100%, but the amount of signage on the blacked-out window is limited to 40% of each window.</p> <p>Refer to Chapter 30 of the municipal code for complete sign code requirements.</p>	<p>Permit Process: Will follow the coding</p>
26	<p>With your location next to Dogtopia, a dog boarding facility, a noise buffer should be provided to prevent excess noise from disturbing your customers and employees. Please outline how you plan to address the noise issue. The addition of sound attenuation equipment may be required.</p>	<p>10/18: Permit Process: Will follow the coding</p>
27	<p>The parking survey provided includes areas designated #1 and #2. Please provide clarification on the parking areas, including a map that designates the corresponding areas.</p>	<p>10/18: Permit Process: Will follow the coding</p>

<b>28</b>	Two bicycle parking spots must be provided. Please indicate where bicycle parking will be located on-site.	10/24: We can place it on the space between 622 E Rand building and Floor decor: See attachment for picture of the space. Architect will mark that on the final drawings, if it gets approved. (See attachment)
<b>29</b>	The parking lot adjacent to the unit is in disrepair, and needs to be repaved and restriped to account for the additional parking demand that will be created by your business. Please provide a timeline for when the parking lot will be improved with details on who is responsible for repairing the parking lot according to the Reciprocal Easement Agreement (REA) for the shopping center.	10/12: The parking lot will be repaved/restriped in the spring to bring it up to current safety standards.
<b>30</b>	Modify the existing ADA curb ramp to be oriented in-line with any required ADA parking adjacent to the building with the corresponding continental style crosswalk.	10/12: The parking lot is owned by Floor & Décor and they are responsible for maintenance to the property. They are not interested in adding a continental style crosswalk at this time.
<b>31</b>	Please explore incorporation of an entryway treatment/architectural enhancement at the corner of the building/main entrance that would serve as a gateway feature to the business.	10/12: The Landlord is already working on a design to replace the entire storefront for the proposed space. The new design will be a modern architectural feature for the gateway to this wonderful new business. (Just a suggestion)
<b>32</b>	Please provide a formal response to all Round 1 Department Review Comments in electronic format, either via a USB/flash drive or via email (if the files are small enough to email), along with one hard copy. Plans must be to-scale, full-size.	Finalized 10/25

## Question Number 2:



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For future reference, IDFPRI is now providing each person/business a unique identification number, 'Access ID', which may be used in lieu of a social security number, date of birth or FEIN number when contacting the IDFPRI. Your Access ID is: 4035474



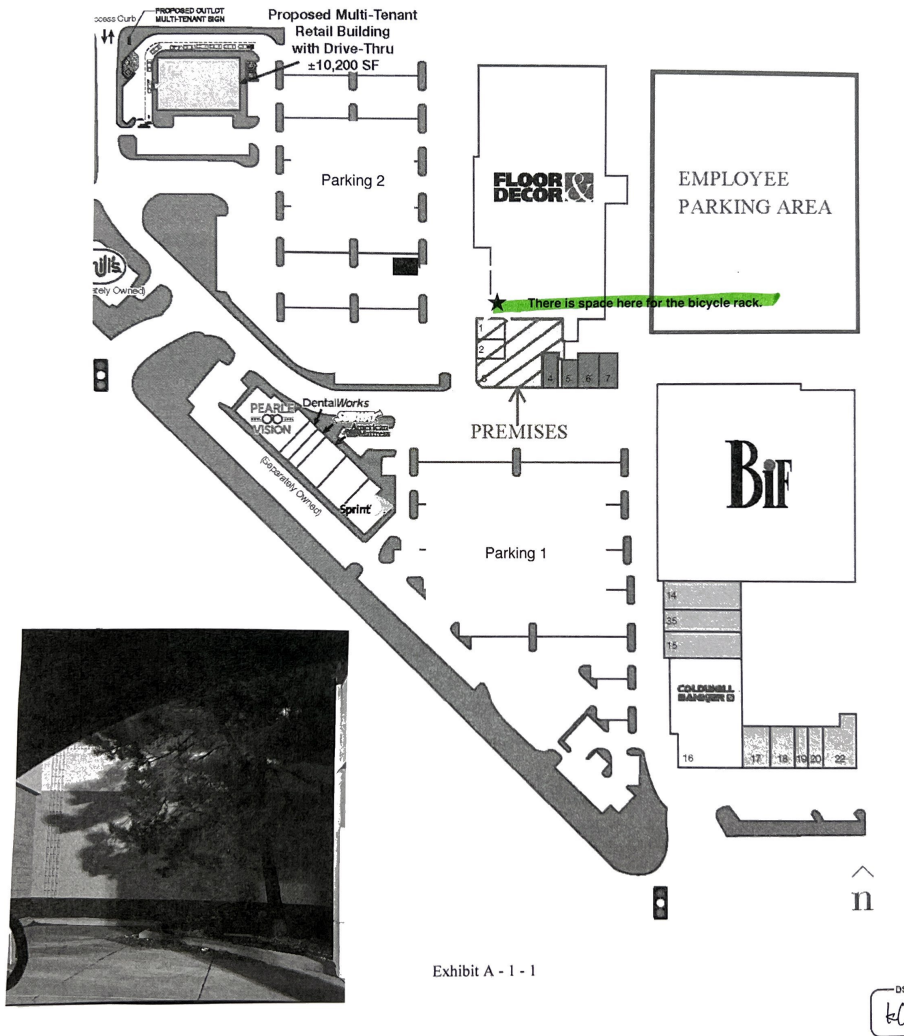
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Question:28

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**EXHIBIT A-1**

**PREMISES AND EMPLOYEE PARKING**



Question 19-3

Table 1			
		Vent Option	
Ventless Option		Item	Size
Item	Size	Fryer	W 21" x D 34 1/4" x H 47 1/8"
Power Fryer	17" x 27" x 30"	Combi Rational	W 42 1/4" x D 41" x H 41 7/8"
Turbo Chef	23" x 15 1/2" x 23"	Microwave	
Microwave		Stove	24" x 30 1/2" x 16 7/8"
Stove	Portable	Fryer Filter Machine	
Fryer Filter Machine		Air Fryer	
Air Fryer		3 Comp-Sink	L 91" x W 22 1/2" x H 44 3/4"
3 Comp-Sink	91 x 22 1/2 x 44 3/4	Mop Sink	L 24" x W 24" x H 10"
Mop Sink	24" x 24" x 10"	Water Boiler	W 20" x H 61.75"
Water Boiler	20" x 61.75"	Food Processor??	500-4000 Depends
Food Processor??	500-4000 Depends	Kinfe	
Kinfe		Cutting Board	
Cutting Board		Dishes	
Dishes		Silverware	
Silverware		Food Containers	
Food Containers		Glass	
Glass		Trays	Pack of 12
Trays	Pack of 12	Shelving + Post	24" x 60" x 80"
Shelving + Post	24" x 60" x 80"	Trash Bin	need 2 @ 59.99 each
Trash Bin	need 2 @ 59.99 each	Cooler	W 81" x D 32 1/4" x H 82 1/2"
Cooler	81" x 32 1/4" x 82 1/2"	Freezer	W 54" x D 32 1/4" x H 82 1/2"
Freezer	54" x 32 1/4" x 82 1/2"	Food Warmer	

## Question 14

### APPETIZERS

#### JUMBO PRETZEL 12

Jumbo Pretzel, Beer Cheese,  
Spicy Brown Mustard

#### KOREAN BBQ TACOS 12

Soft corn tortillas filled with  
your choice of Korean BBQ (beef,  
chicken, or pork), fresh slaw,  
and a sesame soy glaze

#### KIMCHI FRIES 12

Kimchi Powder Seasoning with  
sliced green onions

#### TTEOKBOKKI 12

Chewy rice cakes cooked in a  
spicy gochujang-based sauce

### DESSERTS

#### CHOCOLATE CAKE 5

Chocolate cake with ice cream  
and strawberry

#### STRAWBERRY CHEESECAKE 7

Strawberry cheesecake and  
vanilla ice cream

#### MATCHA GREEN TEA TIRAMISU 9

A Korean twist on the classic  
Italian dessert, featuring  
matcha green tea-soaked  
ladyfingers and mascarpone  
cheese

## MENU

### MAIN

#### BULGOGI SLIDERS 13

Miniature burgers featuring  
marinated bulgogi beef, lettuce,  
and a special gochujang mayo

#### BIBIMBAP SALAD 8

A deconstructed bibimbap  
featuring mixed greens, sautéed  
vegetables, choice of protein,  
and gochujang dressing

#### K-TOWN FRIED CHICKEN 18

Crispy Korean-style fried  
chicken served with a choice of  
sweet and spicy sauce, soy  
garlic sauce, or classic BBQ

#### BOGEY BEEF 14

Sweet or Hot Peppers

#### BIRDIE MACHINE 12

Roasted Turkey, Bacon, Roma  
Tomato, Lettuce,  
Cheddar Cheese, Mayo

#### BACON-WRAPPED PORK 12

Bacon-wrapped pork with  
spinach and peach sauce

### FLATBREADS

#### THREE CHEESE 10

Mozzarella Cheese, Cheddar  
Cheese, Parmesan Cheese

#### MARGHERITA 12

Fresh Mozzarella, Roma Tomato,  
Balsamic Reduction,  
Fresh Basil

#### PEPPERONI 14

Pepperoni, Mike's Hot Honey,  
Italian Seasoning

#### WINDY CITY 14

Italian Beef, Sweet Peppers, Hot  
Peppers

#### BBQ 14

BBQ Sauce, Cheddar Cheese,  
Mozzarella Bacon, Red Onion,  
Jalapenos

#### TOFU AND KIMCHI FLATBREAD 15

Flatbread with crispy tofu,  
sautéed kimchi, fresh cucumber,  
and a drizzle of vegan sesame  
sauce

**GOLF VX**