

STAFF DEVELOPMENT COMMITTEE REPORT

To: Plan Commission
 Prepared By: Latika Bhide, Development Planner
 Meeting Date: October 8, 2014
 Date Prepared: October 2 2014
 Project Title: I Cubed Enterprises (Food Commissary)
 Address: 2910 N. Arlington Heights Road

BACKGROUND INFORMATION

Petitioner: Dominic J. Buttitta, Jr.
 Address: 117 South Cook Street, 2nd Floor
 Barrington, IL 60010

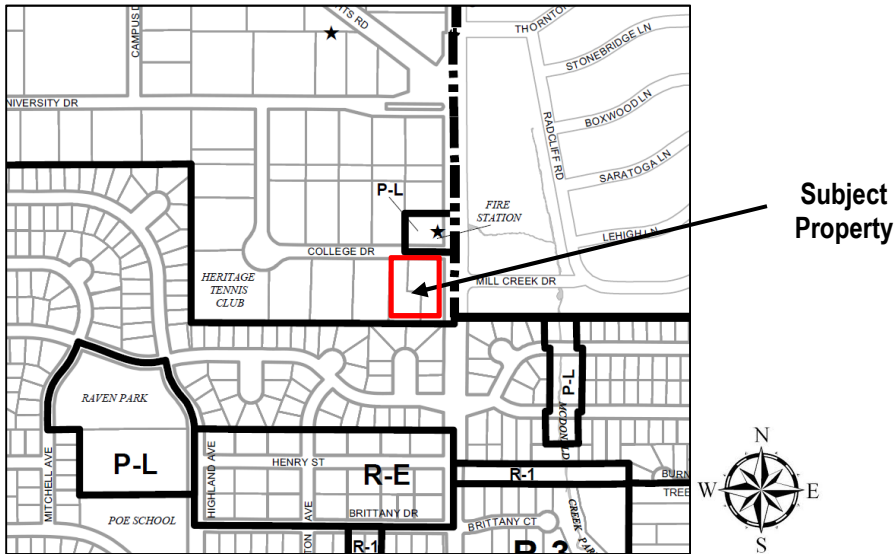
Existing Zoning: M-1, Research, Development, and Light Manufacturing District

Requested Action:

- A Land Use Variation to allow “Bakery Products, Wholesale and Production” in the M-1 district.

Variations Identified:

- Chapter 28, Section 6.12-1(3) *Traffic Engineering Approval*, to waive the requirement for a traffic and parking analysis from a Certified Traffic Engineer.



Surrounding Properties

Direction	Existing Zoning	Existing Use	Comprehensive Plan
North	P-L, Public Land	Fire Station No. 4, Church	Government, Commercial
South	R-3, One-Family Dwelling District	Single Family Residential	Single Family Detached
East	Village of Buffalo Grove		
West	M-1, Research, Development, and Light Manufacturing District	Industrial Building (Vacant)	R&D, Mfg., Warehouse

Summary

The subject property is approximately 2 acres in area with a free-standing building totaling just over 25,000 square feet in tenant space that is divided equally among office and warehouse space. I-Cubed Enterprises (Food Commissary) will occupy an approximately 6,270 square feet tenant space at this location. The other tenants at this location are Astrotech International

(5,500 SF), a Hong Kong based electronics manufacturing company with 2 employees and Vimex International Corporation (13,500 SF) a circuit board components manufacturer with 8 employees. The existing parking lot is located along the perimeter of the building on the east, south and west sides and has 58 parking spaces that are accessible via two driveways along Arlington Heights Road and College Dr.

I-Cubed Enterprises manages and operates Savory Salads, which is a quick, casual, restaurant specializing in Panini's and salads. Savory Salads currently has one location in Barrington and are seeking a Special Use Permit to open a second location in Arlington Heights. Approximately 4,220 square feet (or 67%) of the tenant space at this location will be used as a Food Commissary. Deliveries will be received at this location and prepped for distribution to Savory Salads locations. Food prep would include chopping of lettuce, produce, etc. as well as cooking of roast beef and chicken. Once prepared and packaged, the items would be distributed to Savory Salads locations. This use is classified as "Bakery Products, Wholesale and Production" and is permitted only in the M-2, Limited Heavy Manufacturing district. The petitioner was informed that a land use variation would be necessary to allow this use to operate at this location.

Zoning and Comprehensive Plan

The site is currently zoned M-1 Research, Development, & Light Manufacturing District. Because the use is not permitted in the M-1 district; therefore the petitioner must submit a written justification based on the following hardship criteria:

- **The property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations in that zone; and**
- **The plight of the owner is due to unique circumstances; and**
- **The variation, if granted, will not alter the essential character of the locality.**

The Village's Comprehensive Plan designates this property as 'R&D, Mfg., Warehouse'.

The applicant has indicated that items to be prepared in the Food Commissary will include chopping of produce, roast meats and freshly baked bread. It is their contention that due to the nature of the products, none of these items would produce odors that would tend to linger nor be significantly noticeable during preparation. Additionally, ventilation systems will be installed in the commissary to dissipate the large majority of any odors. They have also indicated that there will be an increase in the frequency of trash pick-up/removal at the property immediately upon commencement of food preparation. Any odors produced by the food prep operations and the potential for attracting animals are concerns for the co-tenants and the single-family residences are located immediately to the south of this property. If both these are adequately addressed, then the use can be compatible with the co-tenants and surrounding properties.

Plat and Subdivision Committee

On September 17, 2014, the Plat and Sub Committee met to discuss the project. The subcommittee felt that this was a good location for this use and was overall supportive of the use, but that the petitioner needed to address any potential odors and trash disposal.

Building and Site Related Issues

The Petitioner is not proposing any exterior modifications therefore Design review is not required. With respect to the interior improvements, all applicable Code requirements such as fire separation, required bathroom facilities, etc. must be met. The Petitioner will be required to comply with all applicable accessibility, building, health, odor and life safety code requirements.

Single-Family residences are located immediately to the south of the property in question. The distance between the building at 2910 N. Arlington Heights Road and residence to the south (118 E. Burr Oak Dr.) is approximately 125 feet. Within their tenant space, the food prep area is located to the north, further away from the residences. The applicant has indicated that items to be prepared in the Food Commissary will include chopping of produce, roast meats and freshly baked bread. It is their contention that due to the nature of the products, none of these items would produce odors that would tend to linger nor be significantly noticeable during preparation. The applicant has indicated that as they are awaiting decision on this Petition prior to investing in material for the commissary, at this time the make, model, or specifications of the ventilation systems that would be installed in the commissary are unknown. However, they have indicated that the ventilation system ultimately installed would be commercial grade and would provide more than the required amount of ventilation to dissipate odors and to alleviate

any concerns. With regards to trash pick-up, the petitioner has indicated that they intend to increase the frequency of trash pick-up/removal at the property immediately upon commencement of food preparation. As opposed to standard once (1) a week trash pick-up, it is their intention, depending on demand and the days food preparation is actually occurring at the location, to have trash pick-up two to three times a week. Therefore, refuse will not grossly accumulate at any time at the location, nor will it linger in the receptacle while waiting for pick-up. They have estimated that any trash placed in the receptacle would typically be removed within a twenty-four period, with a maximum in receptacle to removal time not to exceed forty-eight (48) hours.

Staff would advise the Petitioner that it shall be unlawful to cause or to knowingly permit the emission of objectionable odors in quantities so as to be readily detectable by an observer at any point on the boundary line of any premises or beyond. If the Village determines that the proposed use does not comply with the aforementioned code requirement, then the Petitioner will need to incorporate addition measures and/or improvements that will address the odor issue.

Traffic & Parking Related Issues

Per the Zoning Code, Warehouses and Storage require one space for each two employees plus one space for each vehicle used in the conduct of the enterprise. At this time, the applicant has indicated that the Commissary would employ 3-4 employees. There would also be a vehicle used to deliver the prepped food to the restaurant locations. Therefore, the Commissary would therefore require three (3) parking spaces. The office component is required to provide 1 parking space per 300 SF of gross floor area. Therefore, 7 parking spaces are required for the office portion of the use. Exhibit A attached to this report lists the total parking requirement for this site. Including I-Cubed Enterprises/Food Commissary, the total parking demand for this center is 17 spaces, creating a surplus of 41 spaces.

Per the Zoning Ordinance, a Traffic and Parking analysis is required for projects seeking a Land Use Variation 5,000 square feet or more in floor area and located along a major or secondary arterial street.

The applicant has indicated that the proposed commissary would initially receive no more than two (2) deliveries per week: one (1) from Cisco and one (1) from Lee's Produce. At no point in time would deliveries exceed four (4) deliveries total, and that would only be if additional Savory Salads are opened and a need exists. Both Cisco and Lee's Produce deliver their products in standard small "box-type" trucks, not semi-trucks. All deliveries would be scheduled to occur on the same day around the same time during the week, resulting in actual deliveries occurring either once or twice a week. If multiple deliveries are required, delivery days would be staggered so as not to have deliveries occur on back-to-back days.

Once prepared and packaged, said items would then be distributed to the Savory Salads location via car or standard pick-up truck. Distribution of prepped product from the Commissary to each Savory Salad store would occur either once a day or once every two (2) days, depending upon demand.

The following variations are requested:

- **Chapter 28, Section 6.12-1(3) Traffic Engineering Approval, to waive the requirement for a traffic and parking analysis from a Certified Traffic Engineer.**

Based on the surplus of parking spaces, the delivery schedule outlined by the applicant and the availability of the existing loading dock, staff supports the requested variation.

Recommendation

The Staff Development Committee recommends approval of a Land Use Variation to allow "Bakery Products, Wholesale and Production" in the M-1 district along with a variation from Chapter 28, Section 6.12-1(3) Traffic Engineering Approval, to waive the requirement for a traffic and parking analysis from a Certified Traffic Engineer. This approval shall be subject to the following conditions:

1. The Land Use Variation is limited to I-Cubed Enterprises/ Food Commissary only and food prep shall be limited to Savory Salads.
2. The trash dumpster on the site will be screened from public ways and surrounding uses and secured with fencing.

3. If the Village determines that the proposed use results in the emission of objectionable odors in quantities so as to be readily detectable by an observer at any point on the boundary line of any premises or beyond, then the Petitioner will need to incorporate additional measures and/or improvements that will address the odor issue.
4. Once the food preparation schedule is determined, the frequency of the trash pick-up will be increased so that trash placed in the receptacle will not remain in the receptacle for more than 48 hours.
5. The Petitioner shall comply with all Federal, State, and Village codes, regulations, and policies.

_____ October 2, 2014

Bill Enright, Deputy Director of Planning and Community Development

C: Diana Mikula, Interim Village Manager
All Department Heads

Exhibit A
Parking Analysis for Astrotech Center
2906-2920 N. Arlington Heights Road

Space	Use	CODE USE	SF	PARKING CALC (SF)	PARKING RATIO (1:X)	PARKING REQUIRED
2906 N. Arlington Heights Road	Astrotech International (Electronics Manufacturing)	Establishments Engaged in Production, Processing, Cleaning, Servicing, Testing or Repair of Materials, Goods or Products, or Engaged in Research and Development	5,500 (2 employees, 1 vehicle)	5,500	½ employees + 1/vehicles used for the business	2
2910 N. Arlington Heights Road	Food Commissary	Warehouses and Storage	4,220 (4 employees, 1 vehicle)	4,220	½ employees + 1/vehicles used for the business	3
	I-Cubed Office	Office	2,050	2,050	300	7
2920 N. Arlington Heights Road	Vimex (Circuit Board Components)	Establishments Engaged in Production, Processing, Cleaning, Servicing, Testing or Repair of Materials, Goods or Products, or Engaged in Research and Development	13,500 (8 employees, 1 vehicle)	13,500	½ employees + 1/vehicles used for the business	5
	Total		25,270			17
	<i>Total Provided</i>					58
	Surplus / (Deficit)					41