

**CB**  
**CARPONELLI BUTTITA**  
*A Limited Liability Company*  
**ATTORNEYS AT LAW**

RECEIVED

DEC - 5 2014

PLANNING & COMMUNITY  
DEVELOPMENT DEPARTMENT

ROSS S. CARPONELLI  
ATTORNEY

117 SOUTH COOK STREET  
2<sup>ND</sup> FLOOR

ADDITIONAL OFFICE LOCATIONS IN:

CHICAGO, ILLINOIS

&

ROSELLE, ILLINOIS

(BY APPOINTMENT ONLY)

DOMINIC J. BUTTITA, JR.  
ATTORNEY

BARRINGTON, ILLINOIS, 60010

TEL: 847.382.4000

FAX: 847.382.4003

December 5, 2014

Village of Arlington Heights  
Department of Planning & Community Development  
33 South Arlington Heights Rd.  
Arlington Heights, Illinois 60005

Re: **Additional Information: Trash Area, Equipment & Kitchen Details, Hours of Operation**  
**Application for Land Use Variation**  
**I-Cubed Enterprises, Inc.**  
**2910 N. Arlington Heights Road, Arlington Heights, Illinois 60010**

Dear Department of Planning & Community Development,

Pursuant to your offices direction, the following represent additional information, submitted on behalf of I-Cubed Enterprises, Inc. pertaining to the above referenced application for Land Use Variation.

**Size/Specifications of Trash Area (Loading Area)**

As stated in previous correspondence, as well as during preliminary village meetings, the proposed area for refuse storage and removal is the indoor loading dock area located within the commissary space. *Exhibit A*, attached hereto, illustrates a complete floor plan of the food commissary, wherein the loading dock area is shown in black. The dimensions of the loading area measure fifty-six (56) feet in length by sixteen and one-half (16 ½) wide. The required dumpster to be located within this area measures six and a half (6 ½) feet in length by three and three-fourths (3 ¾) feet wide. An illustration showing the dimensions of the loading area along with the dimensions of the dumpster is attached hereto as *Exhibit B*. Additionally, photographs of the storage area, depicting the size and feasibility of storing refuse indoors prior to pick-up, are attached hereto as *Exhibits C, D, and E*.

**Size/Specifications of Equipment**

The current cooler at the Savory Salad's Barrington location measures approximately six (6) feet by seven (7) feet. These units are filled to capacity and Petitioner has to take deliveries of produce two (2) to three (3) times per week as the current cooler cannot accommodate any additional product. In order to illustrate this problem, photographs of Savory Salad's Barrington cooler, freezer, and package area are attached hereto as *Exhibits F, G, and H*, which illustrates ingredients that will be required to be kept on hand at the food commissary in order to support Savory Salad's current menu.

Furthermore, as the currently proposed food commissary is Petitioners response in attempting to remedy the delivery, storage, and operational efficiency issues of Savory Salad's, Petitioner intends to install coolers and freezers which can alleviate these concerns. Thus, the estimated size of the cooler to be installed in the commissary is eight (8) feet wide by twenty (20 ) feet in length, and the estimated size of the freezer is eight (8) feet wide by fourteen (14) feet in length. According to Petitioners research and history of operation, utilization of this size cooler and freezer is required and will remedy all present and future product storage concerns.

**Justification for Size and Amount of Equipment Required for Operation**

The Illinois Department of Public Health (hereinafter referred to as "IDPH") requires that meat and cheeses be stored separately from produce. Hence, installing ample size storage equipment (coolers/freezers) is required to abide by IDPH requirements. Additionally, a food operation having a lack of required space is often required to pay a premium due to lack of space, which is currently the situation at Savory Salad's Barrington location. With the ability to buy multiple cases at one time, there is a cost savings per unit. For example, 1 case of olive oil is \$63.60, if Petitioner were able to buy upwards of 5 cases the price falls to \$58.00 per case. Because we make large quantities of vinaigrettes, and go through at least 1 case of olive oil at our current store per week, Petitioner needs the ability to be able to store bulk amounts.

Further, the dimensions of a case of lettuce has a 30"x36" footprint. Currently, Savory Salad's Barrington, which is half the size of Savory Salad's Arlington Heights, goes through two (2) cases daily. By using this data to approximate the requirements of operating the additional Arlington Heights location, Petitioner could easily go through six (6) cases per day between the two stores in just lettuce for salads. This does not include space it takes to store lettuce that is chopped and washed before it is delivered to the different stores. Currently Savory Salad's Barrington has to take two (2) to three (3) deliveries per week solely due to the lack of space. Thus, by having the proposed additional space at the food commissary, Petitioner would be able to minimize the amount of deliveries because of available space as well as reduce labor costs incurred in

checking deliveries and constantly having to store produce.

Additionally, in the course of operation at Savory Salad's, Petitioner also proofs and bakes their croissants. Petitioner purchases their croissant inventory through the company Bakemark, which has a five-hundred dollar (\$500.00) minimum order. Each croissant case is 18"x39" and costs \$30.39. Therefore, just to fulfill a minimum order in croissants, which is one of the only items that Petitioner buys through that company but is a large staple of our business, it would require a total of sixteen (16) cases.

Finally, the mixers that Petitioner is proposing are floor mixers. Currently Petitioner has a table top mixer and has to mix panini bread dough, flat bread dough, chocolate chip cookies, and snicker doodle cookies daily. Operating in this manner requires huge amounts of labor because not only can only one person use the mixer at a time, but the current mixer will not support mixing more of each item. For this reason, Petitioner has allowed for two (2) mixers which are twice the size of our current mixer. Larger equipment reduces labor times and costs exponentially. If Petitioner can have one (1) person prepare eight (8) panini loaves at one (1) time versus four (4), then they will only have to mix once every two (2) days. At the same time, a larger revolving oven is necessary because there is a small window of time for fermenting and proofing prior to baking, and if the dough is mixed simultaneously it has to all fit into one (1) oven. The other combi-oven referenced on the drawings is to cook vegetables for our vegetarian sandwiches, our tortilla strips, croutons, roast beefs, hanger steaks, bacon and chicken.

In order to further justify Petitioners need for ample sized equipment and space in the commissary, photographs of Savory Salad's current cooler, freezer, and storage area at the Barrington Savory Salad's are attached hereto as *Exhibits F, G, and H*, respectively.

### **Function of Kitchen**

As far as how the commissary will function, deliveries will come in via the loading dock and will be immediately migrated into the dry storage area of the commissary, the freezer, or refrigerator.

The "mixing room" is contained because Petitioner has been advised that the mixers and dough rolling should be kept separate from the ovens and refrigeration equipment as it could have a very negative impact. The oven revolving deck is for cooking bread, flatbread doughs, the bread that comes with salads. The combi-oven is for vegetables and proteins as stated supra. The four (4) tables are referenced on the drawings because currently Petitioner uses one (1) table at Savory Salad's Barrington causing constant congestion which results in the requirement to sanitize and re-sanitize surfaces. It also is much safer to be able to spread out while chopping, or using knives. The four (4) compartment sink is for dishes, and the IDPH mandates that the sink be able to fit the largest pot or pan that needs to be washed in the facility. The three (3) 3 compartment sink is for

washing produce and meats. The soup kettles are referenced because cooking large pots of soup become a safety hazard because they can be incredibly heavy to lift. Finally, the soup kettle has a system in which the person making the soup can tip the kettle with a level to pour the soup out.

**Savory Salad's Product List**

Attached hereto are product lists, identified as Exhibit ? thru ?, which will be required during operation of the food commissary:

- *Exhibit I* – Meats
- *Exhibit J* – Dairy
- *Exhibit K* – Frozen Bread Products
- *Exhibit L* – Canned & Dry, Spices & Pickles
- *Exhibit M* – Packaging
- *Exhibit N* – Soap & Paper

**Amount of Employees at Commissary**

Do to the fact that the stores that we open solely dictates the amount of employees needed at the commissary, and costs of labor effects bottom line profitability, it is Petitioner's desire to keep this number as minimal as possible. This also illustrates another reason why Petitioner desires larger equipment at the commissary, so as to reduce the amount of employees needed to satisfy demand. For Petitioner's current two (2) stores, Barrington and Arlington Heights (pending), Petitioners business plan only allows for two (2) employees to be producing at the commissary. It is also pertinent to note that due to size of the commissary and space required for efficient operation, Petitioner estimates that at an absolute maximum, employees at the commissary would never exceed ten (10), and that would wholly depend on the demand of product the pending Arlington Heights location will require, which by current estimates appears as an impossibility.

**Days & Hours of Operation & Locations to Service**

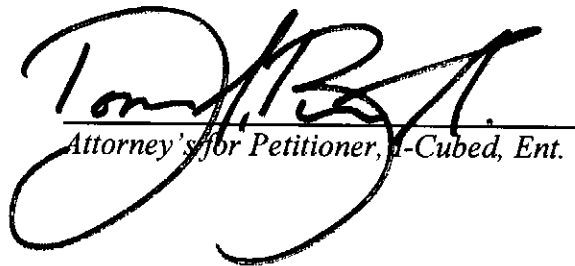
Petitioner currently manages all of the production of he food at Savory Salads. Petitioner prepares the prep lists and has to very closely monitor all of the food being produced to safeguard quality and consistency as well as food loss. Petitioner has no intention of running night shifts, and it is currently the policy of the

company to be closed on Sundays. Therefore, all prep work would have to be done Monday-Saturday during daytime hours.

In addition, do to the fact that Savory Salads is not a larger-scale production facility, and would only be using this facility for food preparations for the Barrington and pending Arlington Heights locations, Petitioner has absolutely no reason to be running nightshifts. Further, Petitioner does not currently, and will not in the future, ever serve as a food supplier for other independently owned and operated restaurants. The purpose of the commissary is to supply Savory Salads, and Savory Salads alone with their required food product.

Respectfully Submitted,

**CARPONELLI & BUTTITTA, LLC**

  
\_\_\_\_\_  
*Attorney's for Petitioner, I-Cubed, Ent.*

cc: (1) *David E. Zajicek*  
*Hinshaw & Culbertson, LLP*

(2) *I- Cubed, Enterprises*

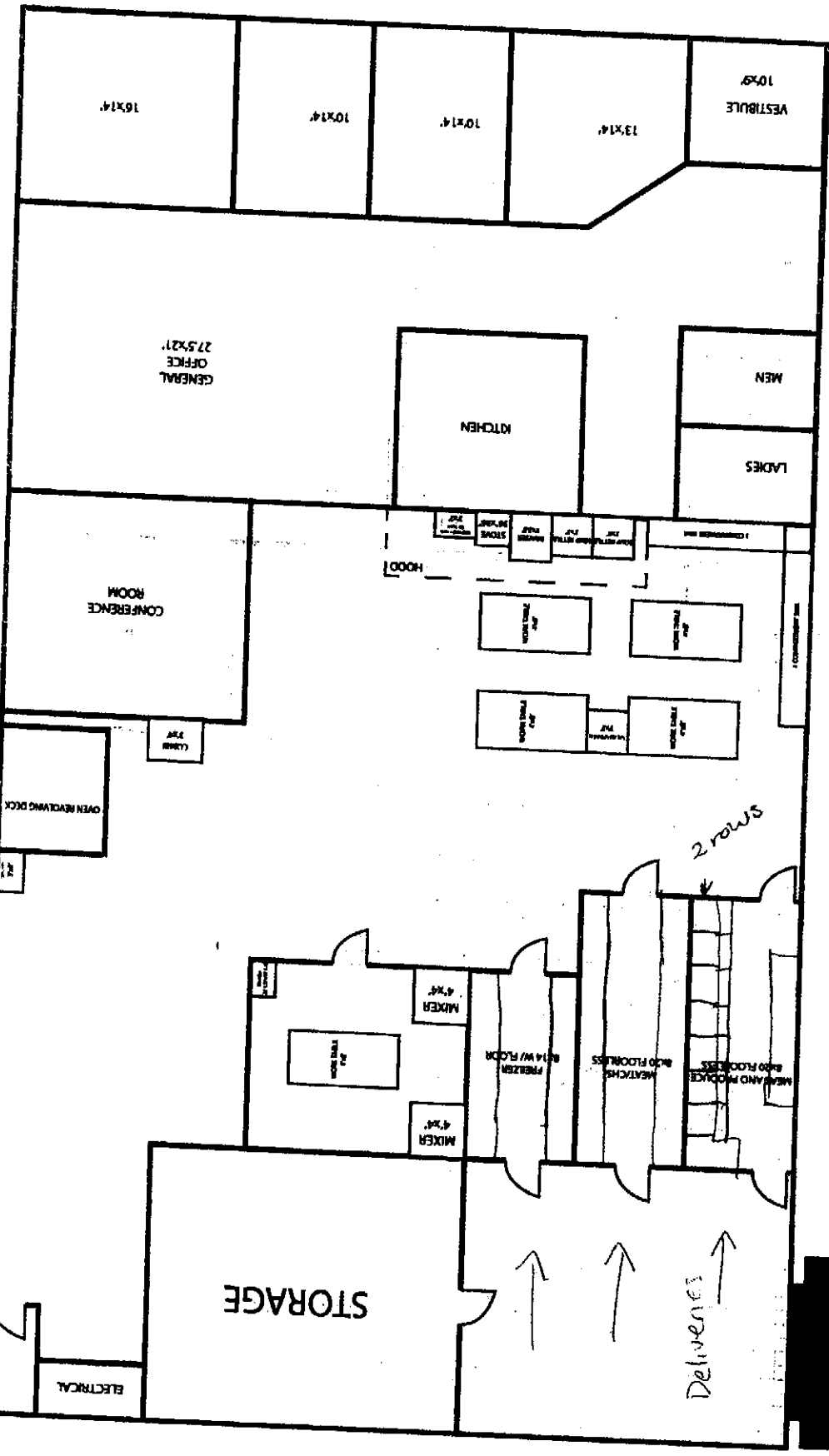


EXHIBIT  
A



16.5 feet

56 feet

3.75 feet

6.5 feet

**Trash Bin**

**Ramp**

**EXHIBIT**

B

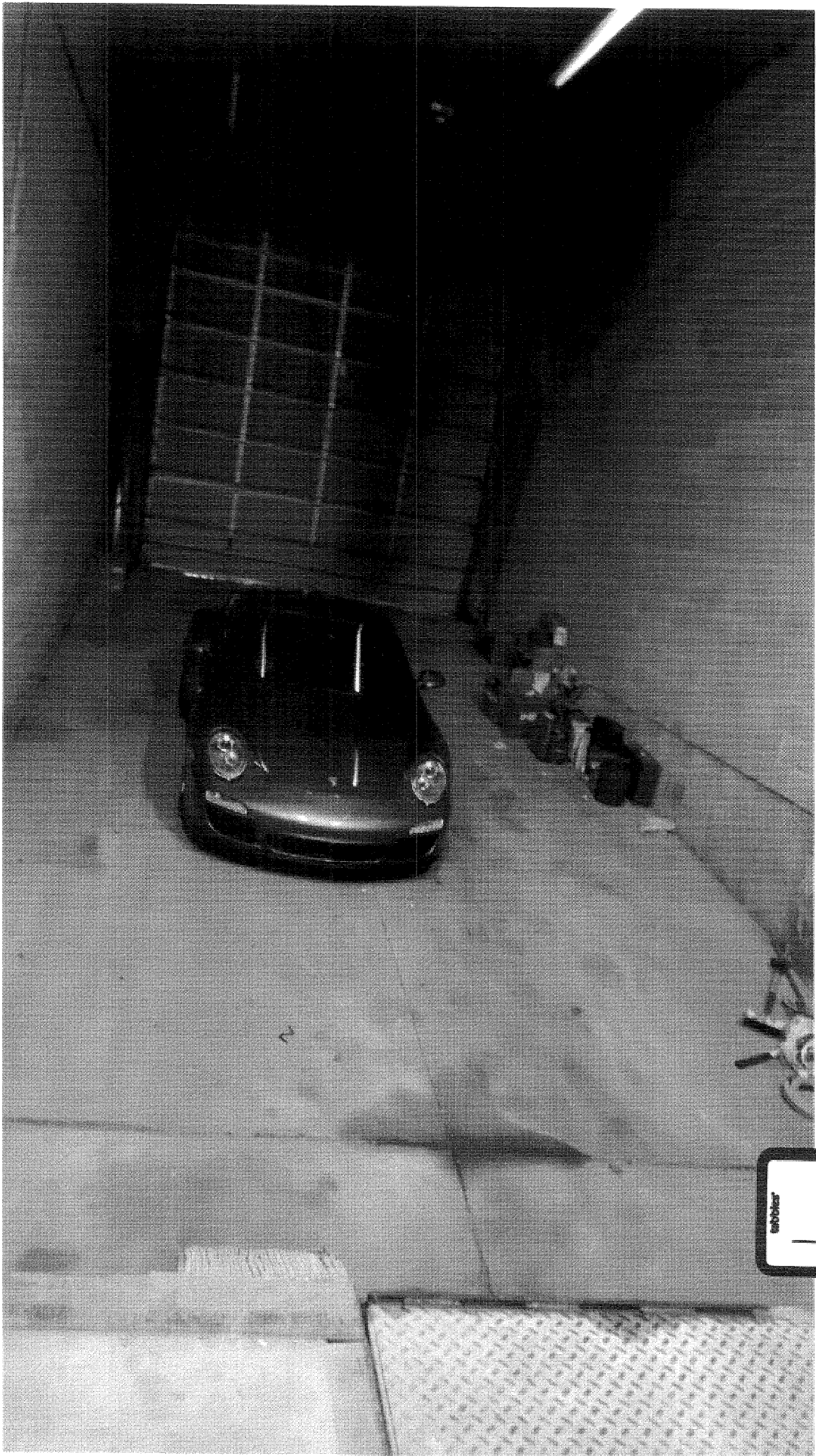


EXHIBIT  
C



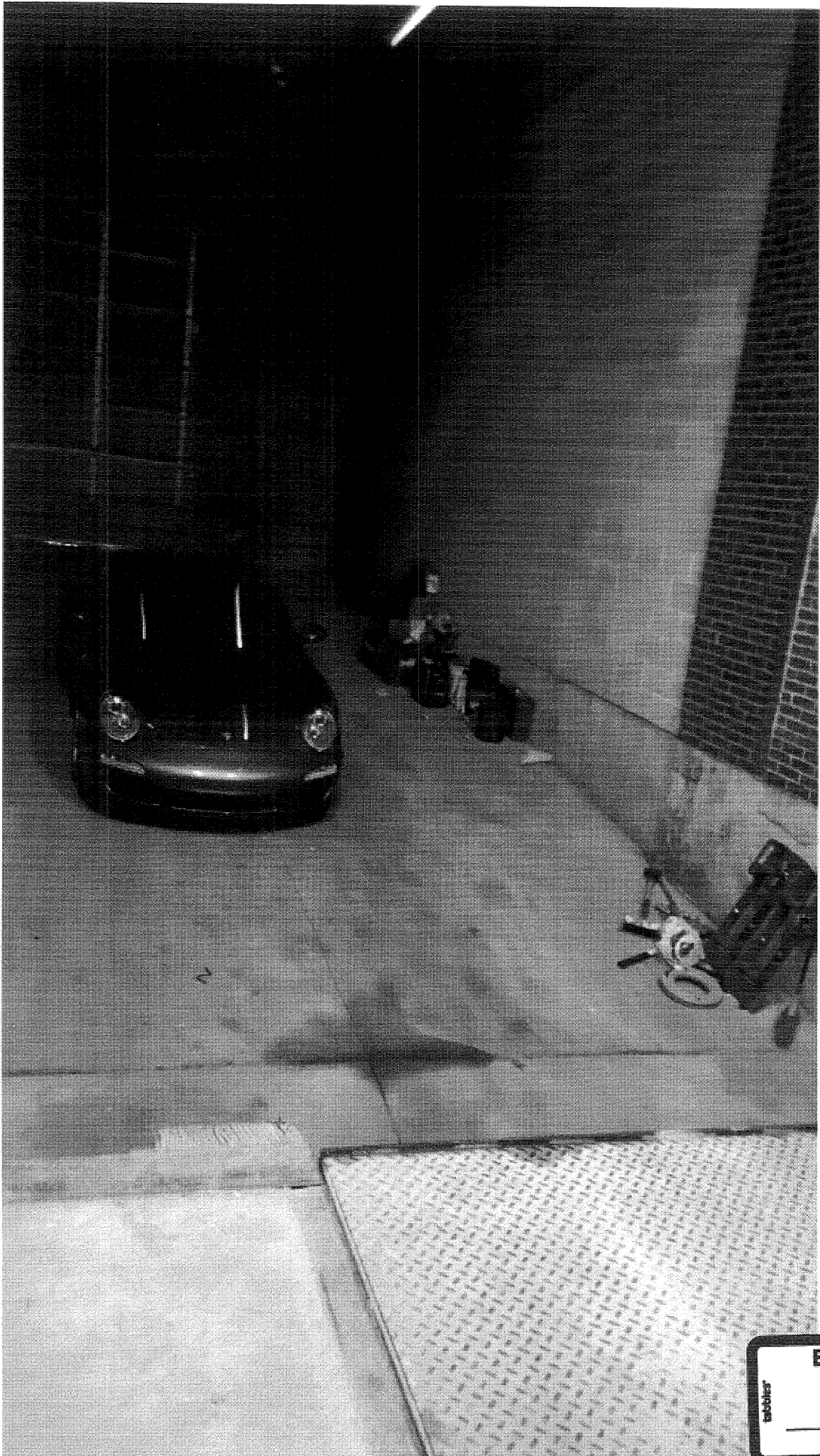


EXHIBIT  
D



EXHIBIT  
E





Lac-Rosier Fruit  
Lot#2221770461  
**ROYAL ROSE**  
ROYAL ROSE, LLC  
SALINAS, CA 95051  
PRODUCT OF U.S.A.

*Mariana*

**RIVER POINT FARMS**

Limited Edition Organic

FRESH SALAD

SISCO

Cloudy  
**SISCO**  
FRESH SALADS

LIMITED EDITION ORGANIC  
LIMITED EDITION ORGANIC

SISCO

Classic

**NDY**  
**NDY**  
LEAF LETTUCE

**MARIANA**  
PRODUCT OF U.S.A.

**EXHIBIT**  
**F**



EXHIBIT  
G





**EXHIBIT**  
H

Meats List

Bacon

Chicken Breast Boneless Skinless

Turkey Carolina (3 breast) Oven Roasted

Ham Black Forrest

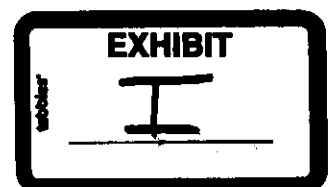
Prosciutto

Roast Beef Bottom Round Flat

Steak Hanging Tender

Sausage-Breakfast Sausage

Turkey Ground



## Dairy

American Cheese 160 slice  
Asiago  
Bleu Cheese  
Butter unsalted  
Butter Pats  
Buttermilk  
Cheddar Grated  
Cream Half & Half  
Cream Heavy Whipping  
Cream Cheese  
Gouda  
Eggs  
Feta  
Milk Vitamin D  
Mozzarella Ovolini  
Mozzarella Shredded Low Moisture  
Parmesan Grated  
Parmesan Shaved  
Pepper Jack  
Provolone  
Salad Cole Slaw  
Salad Pasta  
Salad Potato  
Spinach Artichoke Spread  
Swiss  
Tziaziki Sauce



Frozen Bread Products

- Baguette-Long 8-10 oz
- Baguette-Short 3-4 oz
- Croissants-Proof and bake 1 oz
- Croissants-Proof and bake 3.75 oz
- Danish Dough Slabs
- Pitas-6 in.
- Pretzel Bun-Burger Bun Size
- Pretzel Bun-Mini
- Tortilla Corn
- Tortillas Flour 13 Inch
- Tortilla Flour small
- Wraps- Spinach Flour
- Wraps- Tomato Flour





## Canned & Dry, Spices & Pickles

Anchovy Paste  
Base-Chicken Le Gout  
BBQ Sauce-Sweet Baby Rays  
Beverages-Coke Can  
Beverages-Crush Can  
Beverages-Diet Coke Can  
Beverages-Diet Dr. Pepper Regular Can  
Beverages-Diet Pepsi Regular Can  
Beverages-Dr Pepper Regular Can  
Beverages-Lacroix Can  
Beverages-Pepsi Regular Can  
Beverages-Pink Lemonade Country Time  
Beverages-Sprite Can  
Beverages-Water Bottled  
Beverages-Yellow Lemonade Country Time  
Brownie Mix  
Canned Corn  
Canned Crushed Tomatoes  
Canned Diced Tomatoes  
Canned Rotel Tomatoes  
Chocolate Chips-Bitter Sweet  
Chocolate Chips-Milk  
Chocolate Chips-Semi Sweet  
Cocoa  
Cornmeal  
Corn Starch  
Craisins  
Cream of Tartar  
Crisco  
Dijon Mustard Grey Poupon  
Flour Hi-Gluten  
Flour Patent  
Golden Raisins  
Honey  
Horseradish Prepared  
Jelly  
Ketchup  
Lays 1 oz chips



## Canned & Dry, Spices & Pickles

Olives Kalamata Pitted  
Olives Sliced  
Mayo Hellmann's Real  
Miss Vicky's BBQ  
Miss Vicky's Salt & Vinegar  
Miss Vicky's Sea Salt  
Miss Vicky's Jalapeño  
Molasses  
Muffin Mix  
Olive Oil Extra Virgin Pegasus  
Olive Oil Virgin  
Orzo  
Packets-Splenda  
Pan Spray  
Pasta Ditalini  
Pickles Deli- 275-325  
Salt Kosher  
Salt Table  
Spices-Baking Powder  
Spices-Baking Soda  
Spices-Black Pepper  
Spices-Cayenne Pepper  
Spices-Cinnamon Sticks  
Spices-Cracked Black Pepper  
Spices-Garlic Powder  
Spices-Granulated Garlic  
Spices-Italian  
Spices-Onion Powder  
Spices-Oregano  
Spices-Paprika  
Spices-Season Salt Lawrys  
Spices-Sesame  
Spices Taco Seasoning  
Sugar Brown  
Sugar Powdered  
Sugar White  
Syrups-Caramel  
Syrups-Dark Chocolate  
Syrups-Vanilla

Canned & Dry, Spices & Pickles

Syrups-White Chocolate

Vanilla for Cookies

Vegetable Oil (Wesson)

Walnuts

Worcestershire Lea Perrins

## Packaging List

#3 boxes-southern champion  
#1 boxes-southern champion  
3 lbs paper bags  
10 lbs paper bags  
18 inch trays black circular  
Aluminum-Aluminum Pan Full  
Aluminum-Aluminum Lid Full  
Aluminum-Aluminum Pan Half  
Aluminum-Aluminum Lid Half  
Aujus Cups  
Aujus Lids  
Bakery Boxes 14x10x4  
Bakery Boxes 7x7x4  
Coffee Cups-Hot Cups 12 oz  
Coffee Cups-Hot Cups 16 oz  
Coffee Stirrers  
Catering Bowl-160 oz Black Plastic  
Catering Bowl 320 oz Black Plastic  
Cups-Plastic 9 oz  
Cups-Plastic 12 oz  
Cups-Plastic 16 oz  
Cups-Plastic 20 oz  
Cutlery-Forks heavyweight  
Cutlery-fork/knife kits  
Cutlery-Knives medium heavyweight  
Cutlery-Soup Spoons-medium heavyweight  
Cutlery-Serving spoons for catering  
Cutlery-Serving forks for catering  
Cutlery-Plastic Tongs for catering  
Flatbread Boxes/Pizza Box 10x1 1/2 in.  
Java Jackets  
Lids-Plastic 662  
Lids-Plastic 626  
Lids-Coffee  
Menus  
Muffin Cups



## Packaging List

Napkins  
Packets-mayo  
Packets-mustard  
Packets-Domino Sugar  
Packets-Splenda  
Packets-Equal  
Packets-Sugar in the raw  
Receipt Paper- Non-Thermal 3 in.  
Receipt Paper-Thermal 3.13 in.  
Sandwich Paper 12x18 butcher paper  
Souffle cups-2 oz  
Souffle lids-for 2 oz cups  
Soup Cups-8 oz with lids  
Soup Cups 12 oz with lids  
Straws  
Tea-Organic 333-Intelligentsia  
Tea-earl grey-Intelligentsia  
Thank You Bags  
Wax Paper Junior Size- 8x10

## Soap & Paper-Production Products

Aluminum Foil  
Garbage Bags-40-45 Gallon  
Garbage Bags-smaller  
Gloves-Plastic  
Muffin Mit  
Paper-Paper Towels  
Paper-Toilet Paper  
Panliners  
Portioning Bags- 18x24in  
Portioning Bags- 4x2x12in  
Portioning Bags- 6.5x8in  
Seran Wrap  
Soap-Bleach  
Soap-Degreaser Oven  
Soap-Detergent  
Soap-Floor Cleaner  
Soap-Hand Soap  
Soap-Murphy's Oil  
Soap-Pinesol  
Soap-Sanitizer Tablets-Quaternary Ammonia  
Soap-Stainless Steel Cleaner  
Soap-Windex  
Sponge  
Stainless Steel Scrubbies  
Stickers-Mon-Fri

