

  
**CARPONELLI BUTTITTA**  
*A Limited Liability Company*  
**ATTORNEYS AT LAW**

**ROSS S. CARPONELLI**  
ATTORNEY

**DOMINIC J. BUTTITTA, JR.**  
ATTORNEY

117 SOUTH COOK STREET  
2<sup>nd</sup> FLOOR  
BARRINGTON, ILLINOIS, 60010  
TEL: 847.382.4000  
FAX: 847.382.4003

ADDITIONAL OFFICE LOCATIONS IN:  
CHICAGO, ILLINOIS  
&  
ROSELLE, ILLINOIS  
(BY APPOINTMENT ONLY)

October 15, 2014

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

**Re: Additional Information: Removal/Storage of Refuse & Catering Services  
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. with regards to the storage/removal of refuse as well as catering services pertaining to the above referenced application for Land Use Variation.

**Removal/Storage of Refuse**

It has come to the attention of Petitioner, I-Cubed, that all refuse generated pursuant to the operation of the food commissary can be stored indoors until the day garbage pick-up is scheduled. According to the Arlington Heights Health Department, refuse can be stored indoors if:

1. The refuse is stored away from the food prep area in a separate location.
2. All refuse is stored in rodent proof containers with tight fitting lids.

Hence, assuming the validity of this action as relayed by the Health Department, Petitioner, I-Cubed, hereby acknowledges the feasibility of storing refuse inside until it is scheduled to be removed by the garbage collection company. Furthermore, I-Cubed hereby agrees and fully intends to incorporate this mode of storing and removing refuse from the food commissary, and, in satisfying this concern, I-Cubed will conform with all

Village requirements, code requirements, and any requirements provided thru necessary permits or requests by the Village Health Department.

As an aside, it is pertinent to note that with refuse being able to be stored inside, all concerns voiced both by the Village, as well as neighboring constituents, concerning both the potential creation of refuse odors and the luring/increase of rodents being drawn to the area, is completely alleviated.

### **Catering Services**

Petitioner, I-Cubed, wishes to clarify any misunderstanding, questions, or concerns regarding catering services offered by Savory Salads. First, there is a misunderstanding that Savory Salads provides catering to the hotel industry. Originally, when Savory Salads first came into existence many years ago, Savory Salads had some hotel accounts, which required them to supply box lunches to hotels. However, as of today's date, Savory Salads does not currently have any hotel accounts, nor has not had any hotel accounts whatsoever over the past five (5) years. Hence, while at its inception Savory Salads accommodated hotel-catering requests, that course of business has long been non-existent in their business operations. Specifically, there are no margins which favor hotel-catering within Savory Salads business operations.

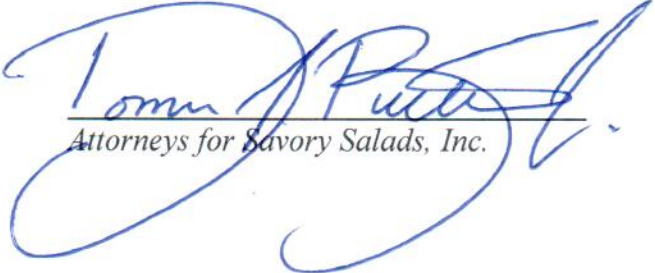
Next, any catering services are sourced out of the Savory Salad's retail locations, not the food commissary. The food commissary is used purely for the preparation those food items previously discussed. Again, once the food is prepped at the commissary, it is dispersed, via standard automobile/truck, to the Savory Salads retail stores. Any additional aspects of catering, including, mixing of ingredients, packaging, etc., is all to be done at the Savory Salads retail establishment, not the commissary. In order for Savory Salads achieve their goal of providing customers with the freshest and most quality food product available, sandwich and salad ingredients must be incorporated directly prior to delivery to the customer, which, by virtue of delivery location, must be done at the Savory Salads retail locations, not the commissary. Note that a sandwich/salad final prep area is not even going to be incorporated at the commissary, so the final building/completing of sandwiches and salads must be completed at the retail stores so Savory can accomplish their goal of providing fresh product. Furthermore, the fulfillment of catering orders is not going to be taken, completed, or delivered at or directly from the commissary. The commissary is purely for food prep for the retail stores, where the prepped product is brought to the retail store, followed by the retail store then selling directly to, finalizing food incorporation, and filling catering orders of the customer.

Finally, it is pertinent to note that, at the present time, catering services of Savory Salads have been minimal. The purpose the food commissary is not to accommodate their catering business, nor is it to increase their catering business, as catering has been far from Savory Salad's primary objective for many years. While

Savory Salads does offer catering to their customers as a courtesy, as most food establishments do, their primary focus is on offering fresh and quality food products at their retail locations, and the operation of a food commissary creates a more costs effective means of accomplishing this goal.

Respectfully Submitted,

**CARPONELLI & BUTTITTA, LLC**

  
Tommaso J. Butta  
*Attorneys for Savory Salads, Inc.*