

**PLEASANT PRAIRIE PLAN COMMISSION MEETING
VILLAGE HALL AUDITORIUM
9915 39TH AVENUE
PLEASANT PRAIRIE, WISCONSIN
6:00 P.M.
November 12, 2012**

A regular meeting for the Pleasant Prairie Plan Commission convened at 6:00 p.m. on November 12, 2012. Those in attendance were Thomas Terwall; Michael Serpe; Donald Hackbarth; Wayne Koessler; Andrea Rode (Alternate #2); Jim Bandura; John Braig; Larry Zarletti and Judy Juliana (Alternate #1). Also in attendance were Mike Pollocoff, Village Administrator; Tom Shircel, Assistant Village Administrator; Jean Werbie-Harris, Community Development Director; and Peggy Herrick, Assistant Zoning Administrator.

- 1. CALL TO ORDER.**
- 2. ROLL CALL.**
- 3. CONSIDER THE MINUTES OF THE OCTOBER 8 AND OCTOBER 15, 2012 PLAN COMMISSION MEETINGS.**

Jim Bandura:

Move for approval.

Wayne Koessler:

Second.

Tom Terwall:

IT'S BEEN MOVED BY JIM BANDURA AND SECONDED BY WAYNE KOESSL TO APPROVE THE MINUTES OF OCTOBER 8 AND OCTOBER 15, 2012 AS PRESENTED IN WRITTEN FORM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? Motion carried.

- 4. CORRESPONDENCE.**

Jean Werbie-Harris:

I have none this evening.

5. CITIZEN COMMENTS.

Tom Terwall:

If you're here for an item that appears for a public hearing, we would ask that you hold your comments until that hearing is held so they can be incorporated as part of the official record. However, if you're here for an item that is not a matter for public hearing, or wish to raise a question or comment on any other issue, now would be your opportunity to do so. I would ask you to step to the microphone and begin by giving us your name and address. Is there anybody wishing to speak under citizens' comments?

6. OLD BUSINESS

Tom Terwall:

Is there a motion, guys?

Jean Werbie-Harris:

Mr. Chairman, I would recommend that Items A, B, C and D be tabled until Monday, next week Monday. The staff spent a considerable amount of time working with the petitioner as well as their attorneys this afternoon, this morning into this afternoon, and we've just started to get a number of documents, many of which have been submitted to the staff late this afternoon. The staff has not had yet an opportunity to review all of these documents and to verify things. Their contractors were trying to reach us to get us a number of things. We have not had a chance to take a look at them. So we are asking that all four of these items be tabled until Monday of next week which is Monday, November 19th and the meeting to start at 5:00.

Michael Serpe:

So moved.

John Braig:

Second.

Tom Terwall:

IT'S BEEN MOVED BY MIKE SERPE AND SECONDED BY JOHN BRAIG TO TABLE ITEMS 6A THROUGH 6D UNTIL 5 P.M. ONE WEEK FROM TODAY. JOHN?

John Braig:

Question. How is it that you just received these documents today? This has been going on for months.

Jean Werbie-Harris:

It has indeed. In fact we had a deadline of Tuesday about a week ago to receive all these documents. And apparently it wasn't clear as to all the things that we needed to have. And some of the information unfortunately they believe that contractors and others had submitted maps, plans, documents and some of the information to the staff, and none of the staff had the information. They had submitted it amongst themselves but, unfortunately, not to the staff for us to get that opportunity to review all the documents. We've just, like I said, started receiving some of those documents. We have I think negotiated our settlement agreement, and I know our attorney was busy working to try to finalize that this afternoon based on our meeting this morning, this afternoon. It's just we have not had a chance to finalize things. And I think that there's a more clear understanding now with the petitioner as to what they need to do, who needs to submit it, who's responsible, what work needs to come in as well as the answers to the questions that we need to have before we can make a recommendation.

John Braig:

Does our attorney support your recommendation?

Jean Werbie-Harris:

Yes, he does, and he's here this evening with us.

John Braig:

Thank you.

Tom Terwall:

ANY OTHER COMMENTS? IF NOT, THERE'S BEEN A MOTION BY MIKE SERPE AND A SECOND BY JOHN BRAIG TO TABLE ITEMS 6A THROUGH 6D UNTIL ONE WEEK FROM TODAY AT 5 P.M. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered.

7. NEW BUSINESS

A. PUBLIC HEARING AND CONSIDERATION OF A ZONING TEXT AMENDMENT to amend Section 420-48 L of the Village Zoning Ordinance related to parking area setbacks.

Jean Werbie-Harris:

We have a public hearing first to amend Section 420-48 L of the Village zoning ordinance related to parking area setbacks.

On October 15, 2012 the Board adopted a Resolution #12-36 to initiate some amendments to the Village ordinance as it relates to parking area setbacks. The following amendments are being proposed to section 420-48 L:

- L. Setback for parking areas which includes parking spaces, maneuvering lanes and fire lanes shall meet the following setbacks. And here is where we made some of the modifications.
 - (1) 20 feet from all adjoining street rights-of-way, private roadways and lot lines, except as provided below:
 - (2) 50 feet from any railroad right-of-way, excluding railroad spurs and parking areas in the manufacturing districts whereby the parking setback may be reduced to zero. Again, currently we have a setback of 20 feet from any parking area -- no, excuse me, 50 feet from the parking area to the railway right of way. And we are proposing specifically where there is parking areas, dock areas, loading areas that butt right up to the rail spur and right up to the railroad that that parking setback be reduced to zero. It doesn't make sense to have a strip of grass or a strip of landscaping in between a loading dock and a railway spur. And this also comes with the recommendation and support of the Fire Chief, that he'd rather not see that strip of land. Again, this is typically backs of buildings or sides of buildings in the corporate park adjacent to the railroads.
 - (3) 25 feet from any wetlands on the said property.

And then the other exceptions we just cleaned up the working a little bit with respect to how it reads. And this is shown on the overhead and you have it before you. This is a matter for public hearing. And, again, this is something that we've had considerable staff discussion with some of the businesses in the corporate park and amongst the staff that this helps to alleviate any hardships or requests for variances that businesses would be looking for in the future just because, again, that setback to the railroad and the railroad spurs.

Tom Terwall:

This is a matter for public hearing. Is there anybody wishing to speak on this matter? Anybody wishing to speak? Anybody wishing to speak? Hearing none, I'm going to open it up to comments and questions from Commissioners and staff.

Michael Serpe:

I have a comment.

Tom Terwall:

Go ahead, Mike.

Michael Serpe:

I'll support this, Jean, but I think we also should look at other businesses that may be affected adversely by some of the green space that we force to put in place or that we allow to be put in place that may cause some problems. And I can take that up at another time and discuss it in your office at another time. But I'll support this and move approval.

Wayne Koessl:

I'll second, Chairman.

Tom Terwall:

ANY COMMENTS OR QUESTIONS? IF NONE, THERE'S A MOTION BY MIKE SERPE AND A SECOND BY WAYNE KOESSL TO SEND A FAVORABLE RECOMMENDATION TO THE VILLAGE BOARD TO APPROVE THE ZONING ORDINANCE AMENDMENT. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed?

Larry Zarletti:

No.

Tom Terwall:

One opposition, one opposed.

B. Consider the request of Daniel Pratt of ARCO/Murray National Construction Company, Inc. for Good Foods Group LLC, an all-natural food manufacturer focusing on preservative free dips, sides, and salads, for approval of Site and Operational Plans to occupy the building located at 10100 88th Avenue in LakeView Corporate Park.

Jean Werbie-Harris:

Mr. Chairman, members of the Plan Commission and the audience, this is a request of Daniel Pratt of ARCO/Murray National Construction Company, Inc., for Good Foods Group LLC, an all-natural food manufacturer focusing on preservative free dips, sides, and salads, for approval of site and operational plans to occupy the building located at 10100 88th Avenue in LakeView Corporate Park.

Specifically, the petitioner is requesting approval of site and operational plans to occupy the entire 56,335 square foot building with a 10,000 square foot area mezzanine located at 10110 88th Avenue in LakeView Corporate Park. The building was formerly occupied by Rolf's Patisserie.

Good Foods Group, LLC is an all-natural food manufacturer focusing on preservative free dips, sides, and salads. And I'll prefer to them as GFG. GFG is a regulated food plant under the supervision of the Wisconsin Dairy Authority. The majority of their business is mixing/blending ingredients and packaging those for both retail and food service accounts. The company has been operating successfully in Chicago for three years. The growth experienced at the Chicago plant has led the company to seek additional production capacity.

The company's manufacturing process involves the following stages.

1. Raw material procurement: They receive raw materials such as fresh produce, Greek yogurt, individually quick frozen vegetables, etc. Their top ten raw materials, at this time are Greek yogurt, spinach, raw avocado, kale, canned tomatoes, deli cups, cardboard boxes, water chestnuts, raw celery and garbanzo beans. These will be received via truck shipments, refrigerated as applicable. In order to ensure freshness of ingredients, raw materials are delivered on a daily basis.
2. Store Raw Materials: Due to good manufacturing practice considerations, the company processing occurs at 33°F -35°F. Raw materials are stored in ingredients refrigerator, awaiting processing.
3. Batch/Mix: Raw materials are combined and mixed into large batching and mixing machines, according to pre-determined recipes. The method of manufacture is very similar to a large scale assembly line style kitchen. Avocados are skinned and de-pitted by hand. Avocado meats are placed into one bin for processing. Skins and pits are placed in another bin for removal from the processing area. Other ingredients are batched and placed into stainless steel mixers for processing.
4. Package: Finished material is dispensed cold into packaging materials. This may include deli cups for retail customers or large food service bags for institutional customers.
5. Pasteurize: Food product is pasteurized on site utilizing high pressure pasteurization, no heat.
6. Packaging: Pasteurized products are placed into boxes and identified with blue shrink wrap. Pasteurized material is stored in raw ingredients refrigerator until it is shipped out.

The top three finished products are spinach dip, guacamole and humus. These three products make up for over 75 percent of their anticipated production.

The company intends to purchase the property allowing their business to expand from their current Chicago location. The existing building would be enhanced to meet the specific needs of the food processing activities as mentioned above.

Pursuant to the application their occupancy type factory F-2 Group, moderate hazard. However, the plans indicate occupancy type factory F-1, so we just have to clarify that one point.

The following alterations are proposed for the building and site and these are highlighted in red on the screen. They intend to:

- Provide a new, interior cooler with panel walls for a fresh ingredients cooler as well as enhancements to the existing cooling systems.
- Construct a new chickpea cooking room, compressor room, and maintenance room to house the process support systems.
- Upgrades and improvements will be made to the existing office facilities to support the employees including an employee break room, restrooms, office area, and test kitchen..

The existing parking lot appears to be a little bit closer than 20 feet to the west property line to the railroad tracks, but because of the proposed amendment that was approved this evening, that would not be an issue for this company because it would be a legal conforming parking lot once that is approved by the Village Board. And this is one of the many sites in the corporate park that this new ordinance that we talked about would benefit.

The facility is proposed to operate Monday through Friday. 5:00 a.m. to 7:00 p.m. encompassing two shifts of employees. Deliveries and shipments will come and go between 7:00 a.m. and 7:00 p.m. At start up, this facility is anticipated to have 50 to 75 total employees including 5 to 10 office staff in management, accounting, shipping and receiving and 45 to 70 production employees. Two shifts are planned at this point. They anticipate 75 employees per shift, including their staff. This would be within five years of opening the facility and assuming aggressive growth for them.

And assuming that this aggressive growth continues, they could serve -- or excuse me, the facility could have as many as 150 employees at once during the shift change. The site currently has 193 parking spaces in addition to six handicapped accessible parking spaces. So they have more than adequate parking for the site. As you can see on the slide, this is the building on the west side of 88th Avenue, and the slides show that there is adequate parking and shipping, and there are adequate landscaped areas on this particular site.

They use a variety of batch style food processing equipment including blenders, mixers, scales, stainless steel bowls, stainless steel work tables. Packaging equipment will be used to dispense finished product into containers. High pressure pasteurization will be utilized for their process.

Compressed air is used for packing equipment and nitrogen is used to package food products into an inert gas increasing shelf life.

Solid waste will come in the form of spent food product, such as avocado skins and pits. Currently, this material is sent to a landfill via a dumpster. And I found this to be interesting information is that they are always looking at innovative ways to continue minimizing their food waste. And one example is to use spent product and sending it to pig farmers. Avocado skins and pits are a valuable source of nutrients for pigs, and they can be used as a viable food source for them.

They will installing an alarm system as part of their building modifications including closed circuit cameras for site security. The site will be maintained. Again, as it's been adequately landscaped they will continue to maintain that landscaping.

With us this evening we have Kurt Penn from Good Foods, and he would like to make a formal presentation about the company and what they do and how their process works. And we actually have a PowerPoint. We don't have the PowerPoint? Alright, well, then I'm going to have to introduce Kurt, and he can just speak briefly about his company, what brings them to Pleasant Prairie, what they were looking for and how they've grown and some things like that about the company.

Tom Terwall:

Welcome, sir. Please begin by giving us your name and address.

Kurt Penn:

Good evening. My name is Kurt Penn from 6851 West Irving Park Road in Chicago. Again, Kurt Penn. I'm the founder and CEO of Good Foods, so thank you for having me here tonight to present our company and potential move to Pleasant Prairie. Do we have a PowerPoint?

Jean Werbie-Harris:

We can go through it once we get it up. There we go.

Kurt Penn:

Oh, there we go. So a little background on Good Foods. I started it four years ago with the idea of making all natural dips, spreads, salads and sides, selling them to some of the retailers who appreciate these types of products and consumers who are looking for these types of clean products. We do, as you've already pointed out, very specifically guacamole, Greek yogurt dips, some salads, humuses, etc. And we started with just a few employees four years ago, and today we are close to 100 employees. We have a great customer base both on the retail side with companies like Whole Foods and Trader Joe's, Costco Wholesale, BJ's Wholesale Club. And on the food service side we sell to companies like Potbelly's and [inaudible], and we do ship from coast to coast.

And so as we have grown we have been looking for a facility that can accommodate our future plans and our future growth. And a couple months ago we ran across the facility at 10100 88th Avenue, and it is a very nice facility in a really nice community. We are very excited to call this our home. And so if you have any questions or concerns I'd be more than happy to try to address them. I'd be happy to go through some more about our company and the philosophy. I've already said we do all natural products so we don't use preservatives. We don't use any kind of chemicals in the food we process.

We are like a large commissary, so the description of stainless steel bowls and mixtures and a lot of hand craftsmanship is exactly how we go about putting our products together. And what actually makes our whole process work and what makes our products ultimately very safe and work for the consumers and our customers is this high pressure pasteurization. It's an old technology but only recently has been applied to the food industry. So it's essentially instead of using heat to pasteurize food products we're actually using ultra high pressure. And this is something that a couple companies like Hormel and Tyson and Fresh Rise Foods which makes a product called Wholly Guacamole have really kind of pioneered over the last 15 years.

And the idea behind Good Foods was, in fact, this exact technology but applying it not only to those types of products but to some of the other products that are on trend today like low fat Greek yogurt dips and other products that seem to be healthy and on trend. And so that's kind of the concept behind Good Foods and where we've been. Can I get the next slide please? So, as I said, it was started about four and a half years ago. And we have grown to almost 100 employees now. And we are a facility in Chicago, and we're FDA and a USDA facility there under federal regulations. And today we are completely out of space. Hence the reason I'm here.

Can I get the next slide please? So this is a picture of our plant back in Chicago so you can actually see some of the equipment. And this is very similar to what is currently inside the building at 10100 88th is food style floors and panels. We're actually planning on dropping some new refrigeration in there as well as new HPP machines. They're pretty significant in terms of both size, scope and investment. Each system is about two to two and a half million dollars. And so we plan on having three to four of these in that facility in Pleasant Prairie.

So, as I said, here's some of our customer base. So I would say out business is about 60/40 to retail the food service. As you can see, I think some of you will recognize these companies, and they're really on the cutting edge of both food products, quality, nutrition, and that's really what our company is all about and what we intend to continue to do is really push the envelope on clean, good for you products.

Here's just some of the different types of products we make. I'm hoping everybody ate dinner and you won't get too hungry looking at the slides. We're not only doing the food service pouches as Jean pointed out, but we also are getting into the single serve convenience business. So we do little two ounce portions of guacamole or humus or four ounce portions of good for you chicken salads and so on and so forth. So it's pretty exciting times for us.

Some of the things that are nice about our product line and our whole process, this HPP process, is that we don't have to use heat to kill pathogens which, in turn, doesn't kill the nutrients that you can actually find in products in their natural state. But when they go through the heat process, for instance ultra high temperatures, it kills nutrients, etc. So this process is pretty neat

because it also extends shelf life. It guarantees food safety and keeps the nutritional value of the food products themselves in its natural state.

And here's just some of the people behind our business. We have a very seasoned staff of food professionals. John Fitzgerald is our president, and he takes care of all the operations. He's a graduate of Johns Hopkins and the Northwestern Business School. He's just moved back from London after being in the finance business for 11 years. Steven Babbington is our head chef, and he's also our head of food safety and quality assurance. He's been in the food service side of business for 25 plus years. Went to the culinary institute in New York and actually worked with Emeril down in New Orleans for many years which is always good for some good stories. We do actually have someone from Wisconsin who works for us. Danielle O'Connor is one of our sales people. She's actually here supporting our move here to Wisconsin hopefully. And then just some of the rest of the teams. Matter of fact, the gal on the bottom right, Alyse and I have worked together since 1999 selling products into the retail world.

So we definitely have a very seasoned staff. This is my second startup. And so I'm really excited about the future of Good Foods and hopefully a move to Pleasant Prairie. So I thank you for your time. If you have any questions I'd be happy to answer them.

Tom Terwall:

Approximately what PSI are you using on the food rather than heat?

Kurt Penn:

87,000 pounds of pressure per square inch. It's the equivalent of going to the bottom of the very deepest part of the ocean and then going five times deeper. So this equipment it looks very much like a submarine. And what happens is we take our packaged food products, and they're flexible in nature, whether they're bags or plastic containers. They're hermetically sealed so there's a good tight seal on them. They're put into this vessel and it's filled with cold water. It closes, and that's when the pumps turn on and actually create this massive pressure.

And the magic behind it is that if there's any bacteria or pathogens, which are the very bad things in the food industry that can naturally hurt or even kill people, are actually mitigated through the system because they can't withstand that type of pressure. And this is a federally recognized system. The USDA recognizes this process as an intervention step for pathogens.

Tom Terwall:

Are there any safety precautions required?

Kurt Penn:

There is. We have to register our equipment with your state. I believe it's the Boiler Commission, some boiler policy basically saying, hey, we have this equipment. They'll probably come out and inspect it from what I've been told once a year.

Tom Terwall:

Never blown through the wall or the ceiling yet?

Kurt Penn:

No, sir.

Tom Terwall:

Good.

John Braig:

The Village has a significant composting facility. It strikes me that rather than taking your spent food products and putting them in the landfill they might be better served going through that composting site. I don't know. Do you know anything about that, Mike?

Mike Pollocoff:

[Inaudible].

Kurt Penn:

Well, it sounds like there could be --

John Braig:

Either way I think we could avoid the landfill.

Kurt Penn:

I think so, too. Matter of fact, what's interesting is we were the first company in the United States to actually figure out how to use plastic containers that were made out of corn plastic. It's called PLA. I don't know what that exactly stands for, but I know it's a corn-based plastic. And if it reaches the right facility, composting facility with the right type of temperatures, these containers do, in fact, decompose.

Don Hackbarth:

So if you have an employee that's kind of difficult you slide him in that vessel for about ten minutes?

Kurt Penn:

This is a public hearing, isn't it? No.

Michael Serpe:

How big is the facility in Chicago, Kurt?

Kurt Penn:

It is approximately 10,000 square feet, but we are running 24 hours a day, seven days a week. And we are running basically two and a half shifts. And we have rented some temporary space in another facility that's about five or ten miles away from our current facility.

Michael Serpe:

Is anything going to be changed from Illinois to Wisconsin as far as employees?

Kurt Penn:

We are going to shift it feels like about 75 percent of our production to Pleasant Prairie from the Chicago facility. Our initial plan is to keep our USDA business in Chicago and then move our FDA products which are more of the guacamoles and the Greek yogurt dips to Pleasant Prairie and then figure it out from there. Over time we may decide to keep that facility open so we have duplicity, or potentially shut that facility down and make an entire move here. So in the beginning our plan is we have some employees who have worked for me for years and years, and I feel a sense of loyalty to them. So we are going to try to move them up here initially with some transportation that we'll provide. But we will be encouraging them to look in the area for a new residence and a new start.

John Braig:

With the tax picture in Illinois or what it's going to be I think they'd find it very nice up here in Wisconsin.

Kurt Penn:

Does that mean I have to become a Packer fan?

--:

As of last night that shouldn't be hard.

Michael Serpe:

How'd the Bears do last night?

Kurt Penn:

Not very well, yes.

Tom Terwall:

If there's nothing further, gentlemen, what's your pleasure?

John Braig:

Move approval of the site and operational plan.

Don Hackbarth:

Second.

Tom Terwall:

IT'S BEEN MOVED BY JOHN BRAIG AND SECONDED BY DON HACKBARTH TO APPROVE THE SITE AND OPERATIONAL PLANS SUBJECT TO THE TERMS AND CONDITIONS OUTLINED IN THE STAFF MEMORANDUM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered. Welcome aboard.

Kurt Penn:

Very good, thank you.

Tom Terwall:

What's your tentative time frame?

Kurt Penn:

We would like to be with some permit approval processes to just clear we look to start construction within the next 30 days hopefully. We would like to be entirely in -- I think we potentially are looking to get an early occupancy for a few very simple processes. And then ultimately we'd like to be up and operating by the middle of February.

Tom Terwall:

Great, welcome.

Kurt Penn:

Thank you. Thank you for having me here tonight, and I look forward to being a part of your community in the future. So thank you.

- C. Consider the request of Adam Smith of Foremark Real Estate Services, Ltd., agent for Cheddar's Casual Café for approval of Site and Operational Plans to construct a Cheddar's Casual Café restaurant and associated site improvements within the Prairie Ridge West Commercial Development located at the southeast corner of STH 50 and 104th Avenue.**

Jean Werbie-Harris:

Mr. Chairman and members of the Plan Commission and the audience, this is the request of Adam Smith of Foremark Real Estate Services, agent for Cheddar's Casual Café for approval of site and operational plans to construct Cheddar's Casual Café restaurant and associated site improvements within the Prairie Ridge West Commercial Development located at the southeast corner of Highway 50 and 104th Avenue. And Good Foods folks, if you want to stay you might be able to service this new restaurant. The petitioner is requesting approval of site and operational plans to construct an 8,566 square foot restaurant, Cheddar's Casual Café, on a 2.4 acre property within the Prairie Ridge Commercial West Development

Cheddar's Casual Café is proposing a casual or sit down restaurant in Pleasant Prairie, the first one in Wisconsin. The property is zoned B-2 (PUD), Community Business Zoning District with a Planned Unit Development Overlay Zoning District. The B-2 District allows for the restaurant to serve alcohol, provided the proper Village liquor license is obtained. Specifically, a Class B Fermented Malt Beverage Liquor License and a Class B Regular Intoxicating Liquor License will be required to serve alcohol. Cheddar's does not heavily rely on alcohol sales, however. It's typically only 12 to 18 percent of their overall sales. Compared to other industry competitors, Cheddar's alcohol sales ratio is below average or low. A permit from and an inspection by the Kenosha County Health Department is also required for the preparation and serving of food.

Under the conceptual plan for the Prairie Ridge West Commercial Development, on August 20, 2012 the Village Board conditionally approved a conceptual plan for the development of Prairie Ridge West area and adopted the Prairie Ridge West PUD that specifically identifies and allows for cross-access for the lots as well as specific signage requirements for the monument signs for each individual lot and the for two shared signs for Lots 1 through 3 within the Prairie Ridge West. As you can see on the slide, in the very far right side is the Olive Garden location, and then there is another lot to the west of Olive Garden, and then Cheddar's is just to the far west at the corner of 104th Avenue and Highway 50. And then there's some wetlands and there's two other potential sites for this particular location.

John Braig:

Jean, there's a monument sign right in that area, isn't there?

Jean Werbie-Harris:

There is, in fact. And Peg's going to show you where it is. There's a monument sign that is actually the monument sign for the entire Shoppes of Prairie Ridge Center which is actually south of this. So specially on that sign there's probably a logo for Target as well as J.C. Penney's, I think those are the two. Maybe Dick's as well, Sporting Goods. But it's a monument sign identifying Prairie Ridge Shopping Center with those two. That monument sign will remain. And, in fact, as we learned at a previous meeting, a certified survey map will need to expand the easement area because the sign was not placed entirely within that area. so the Cheddar site really had to work around that particular location for that monument sign.

At the very north end of the site directly north of the Cheddar's building there's actually a monument sign that they are proposing at that location. And just real quickly, the two arrows, one off of 104th Avenue and one off of 77th Street, there will also be a secondary monument sign at each of those two locations that will identify Cheddar's and then at least those two other buildings as more of a directional-type secondary monument sign.

As I was about to say, the primary site access provided to this area for Cheddar's is a right in/right out access only at about the 7600 block of 104th Avenue. And then through a private roadway or interconnected parking lot system there's access down to 77th Street. And then also there's cross-access through the lot immediately to the east and then through the Olive Garden property. And then actually a shared access then is connected to 77th, again, between Famous Dave's and Olive Garden. So there's actually two or three good ways to get in and around this particular site so that you can in and out to the property.

The wetlands within the Prairie Ridge West are identified on this site as common pen space access and maintenance easement areas. Again, there is intended to be a sub-association that's created. And these four lots that are being created as part of this west area they'll all have maintenance responsibilities, including Cheddar's, for these particular wetland areas.

Lots 1, 2 and 3 will be served by public sanitary sewer, private water and private storm sewer mains which will all connect to municipal facilities in 77th Street. Again, Lots 1 and 2 are the two that are on the north end west of Olive Garden. And then 3 is adjacent to 77th Street, and Lot 4 is that individual lot at the very northeast corner of 104th and 77th. There happens to be a single family house at that location that's intended to be razed before the end of the year.

On August 13th the Plan Commission approved preliminary site and operational plans to allow for the mass grading and installation of the public and private infrastructure improvements for this Prairie Ridge West commercial area. On August 20th of this year the Board approved the development agreement for the installation of the required public improvements to serve this area.

As I mentioned, each lot is proposing to have a primary monument sign similar to the other signs in Prairie Ridge. In addition, two secondary monument signs are being proposed. Also, there is an overall Prairie Ridge Commercial Owners Association which this development area will be responsible for complying with all of those regulations and restrictive covenants. But these four lots in particular will be part of a sub-association as well. And that sub-association will have shared responsibilities for the infrastructure as well as the wetlands and a DSIS, the digital security imaging system, that is required to service this particular area.

Getting back to Cheddar's now, Cheddar's intends to operate this restaurant from 10:30 a.m. to 11:00 p.m. Sunday through Thursday, and from 10:30 a.m. to 12:00 a.m. Friday and Saturday. Deliveries to Cheddar's restaurants are typically be made between 6 and 10 in the morning or 2 and 5 in the afternoon. Cheddar's anticipates creating 210 new jobs at this location in Pleasant Prairie. There would be approximately 105 full-time employees and 105 part-time employees. Employees would be organized into 14 shifts per week, with an average of roughly 50 employees per shift. The anticipated maximum number of employees on the site at any time of the day might be 70 employees. Cheddar's anticipates guest volume per day to be approximately 1,000 guests.

With respect to site access and parking, as noted there is no direct access to Highway 50 to this development. There is none along all of Highway 50. The arrows indicate the specific directions coming north from 77th, east/west from the Olive Garden and from that other Lot 3 site, and then also the site accessing to 104th eventually with the right in/right out at that location.

Pursuant to the PUD 12-29 shared cross-access driveways are being allowed and may cross property lines. There must be a minimum of 20 feet between the side and rear property lines within the development areas, and driveways must be a minimum of five feet from any wetlands on the property. Again, this plan follows all of those regulations that we established by that previous PUD. In addition, parking lot areas including maneuvering lanes must be set back a minimum of 10 feet from the adjoining Highway 50 right of way, and parking lot areas must be a minimum of 5 feet from the wetlands in Prairie Ridge West.

Again, there's a couple of tight areas on the south end of their parking lot and the west end. And as you may know, the DOT is requesting some additional right of way at that northwest quadrant, well north and I should say just west of Cheddar's but at the southwest quadrant of that intersection. And it looks like a large portion of those wetlands may be taken by the DOT when they reconstruct Highway 50. But at this time they'll be preserved.

The Village zoning ordinance requires all restaurant to have a minimum of one space for every 100 square feet of floor area, plus one space for every two employees on the largest work shift, plus required handicapped accessible parking space. According to the Village's code they're required to have 121 parking spaces. They know better with respect to their use and their restaurant. So they are proposing a minimum here of 170 parking spaces plus 6 handicapped accessible parking spaces.

And one of the things I'm not sure if you remember from the original conceptual plan, but there is a proposed additional parking lot that could be located just to the west of that main entrance and just north of 77th. That's like an overflow lot that if, in fact, there becomes still a problem once this area starts to develop out, there's an additional 25 or so parking spaces that they can add at that location in order to accommodate the growth and the business that we hope that they anticipate at this location.

The anticipated truck trips per day is typically two trucks per day with a maximum expected of five trips per day. Using the average daily trips and based on the manual, Cheddar's will likely have about 1,430 daily trips based on the 296 seats on this restaurant.

Cheddar's lot is 2.4 acres. They have almost 23 percent open space on their site. The restaurant building meets the minimum setbacks as set forth in the PUD for this site. The building materials, and I think I've presented those to you, consist of Old Chicago brick with limestone tower elements and accents. The main roofing material would be wood shake with standing seam copper roof overhangs and bronze standing seam metal roof accents. But the main roof structure would be that wood shake.

Exterior signage, these are presentations of the tower element signage and the Casual Café signage as well as the monument signage. One of the things that I talked to Adam about today is that the other restaurants and other users on Highway 50 were given PUD modifications by the Village and variances to the covenants to allow the main monument signs along Highway 50 to be ten feet in height instead of six feet. And although theirs is designed at six, I've told them that this doesn't have the address on it, and they may want to just raise it up a little bit, about another four feet, so it's comparable to the other monument signs along Highway 50.

With respect to security, again, I mentioned that there is going to be a DSIS system. This is going to be an interconnected system that's going to serve these four lots including Cheddar's as well as Olive Garden. There will be one central DSIS room that's going to be in the lot to the east of Cheddar's. And they will have one DVR system. But, again, it's going to be an interconnected system. At this location it's going to be a system that the Village is going to own and operate, but they are going to pay for, construct it and have it inspected. And they'll be paying for the ongoing maintenance. And it will be tied into the system of the Village no different than the Shoppes at Prairie Ridge.

With respect to site and building maintenance, Cheddar's understands that the Village desires a high quality design and high quality maintenance. This lines up perfect with Cheddar's key tenants for providing customers a wonderful experience when they visit one of Cheddar's restaurants. The first key tenant for Cheddar's is to ensure that the customer is thoroughly impressed with its site design, building design and the condition of both of these items over time. Without proper maintenance the high quality design employed can be completely negated and instead provide negative connotations. And they always want to have a very positive experience for the customer.

Cheddar's has an in-house janitorial team that cares for the day-to-day cleanliness of its buildings and properties. Cheddar's also partners with professional providers for quality upkeep of its landscaping, plants, aquariums and carpets. In addition, a corporate specialist arranges for preventative maintenance of all equipment, and this specialist also assists in maintaining the physical structure and plants in tiptop condition.

Do you have the menus and those types of things? Adam is going to be handing out the restaurants and some information about Cheddar's. And then he will be doing a brief PowerPoint presentation to introduce us to Cheddar's. Again, this is the first one in Wisconsin. And you'll see that they are located in many states throughout the United States. And we're really pleased that he has chosen and they have chosen that the first one should be in Pleasant Prairie. So Adam Smith from Foremark is going to make a presentation to us. If you just do this Peggy can click.

Adam Smith:

Well, hello everybody. Thanks for being here tonight. I appreciate it.

Tom Terwall:

Give us your name and address just for the record.

Adam Smith:

Oh, sure, no problem. My name is Adam Smith. And address-wise it's 6550 Shady Brook Lane, #1321, Dallas, Texas, 75206. As I said before I'm here on behalf of Cheddar's Casual Café. And I wanted to introduce the concept to all of you all in this presentation. Okay, this slide right here is a very good representation of what exactly this restaurant will look like once it's built. The reason I say that as you can see here there is all brick on the front side in line with the Pleasant Prairie standards. Stucco and EIFS is not allowed on the first floor. So this building will be an all brick building. The rest of these items we're going to break into as we get into the presentation, but I want you all to hold this image in your mind as we go throughout this. And just keep it there in the back of your head and we'll keep going.

Cheddar's started out in 1979. It was founded by Arthur Good or Aubrey Good and Doug Rogers. And the first location was in Arlington, Texas. And as it started off the main focuses were value and a quality menu and customer service. And if you're in the restaurant business customer service is a must have. But where Cheddar's really exceeds is definitely the value aspect of its restaurant. And as you can see from the menu that you all have look at the prices on there. They're typically about 20 to 30 percent less than the competitors out there such as Chili's, Applebee's and many others as well. And it's a main focus of Cheddar's in addition to a high quality design and standards throughout the building that really brings it all together. It's something that's very, very important to Cheddar's in all aspects of its operations.

Alright, this is a national breakdown from 2011 of all the stores that exist in the United States in terms of Cheddar's Casual Café. As you can see, we were founded in Texas. And as such we have our largest base there. And, obviously, Jean already mentioned that Wisconsin is our first -- or this will be our first Wisconsin store. And we're really excited about it. As you all know, Cheddar's and Wisconsin cheese really go well together so we're really excited about it. And obviously, as you can see, the total amount of stores open here as of 2011 was 106. And you can see the ramp up in growth really has come through the corporate owned stores. Franchisee stores have really remained kind of steady, although they are expected to increase by actually ten stores in the coming 2012 year. And we're already at 117 restaurants as of June 24, 2012. That number is just steadily going up more and more as we keep going on.

This is just a quick breakdown of three key metrics in the restaurant industry. It's the average check, the daily traffic and then the average unit volumes. Average check as you can see for Cheddar's compared to a lot of its competitors is the lowest. That's something, as I said before, value is what we pride ourselves on, and it's something we maintain and are obviously hitting. In addition to the foot traffic that we typically have on a daily basis, as you can see, it's pretty high. And that translates to our average unit volumes of about \$4.45 million per store. And it's

something that we pride ourselves on and obviously try to maintain as we continue to open up new stores.

This is a quick survey here from 2009 and 2012. It shows a few key metrics that restaurants, casual sit down restaurants, are rated on. And, again, you can see the focal points for us. Value is clearly the number one aspect that we focus on and pride ourselves on. We continue to maintain even in the tough economic conditions that we faced over the past few years. Funny enough, even still with the value aspect that we focus on there are other things that are important in the restaurant industry. And, clearly, try to improving on those is something that they've really focused on over these past few years. As you can see some of them have improved vastly from the original 2009 survey.

Alright, there are four, as mentioned before, tenants or key principles that Cheddar's prides itself on, and we'll get to them on the next slide. Alright, handmade quality food, polished atmosphere, real relationships and explicit value pricing. As I told you before the two key focuses here I feel like that really separate Cheddar's apart from its competitors is definitely the value pricing, but it's also the polished atmosphere. When you go inside a Cheddar's Casual Café it feels like a Cheesecake Factory, a P.F. Chang's, that high quality design. In addition, the fact that you're paying for food that's around seven to eight bucks, and it tastes great. It's unbelievable. And it goes just a long way, I mean all the way to the bathrooms to just the little things that go into each restaurant. You will notice it immediately. And those are what really sets I think Cheddar's apart from others that are out there. And also why I think it's going to sit very well in the Village of Pleasant Prairie.

In addition to that, obviously, customer service here in the restaurant you have to focus on. If you don't do that you're not going to be operating very long. In addition to the handmade quality food as I spoke to before. It tastes great. I've eaten at over 10 to 20 Cheddar's Casual Cafés across the country. They're all pretty amazing. I have really had no complaints, and I think you'll all feel the same once this one opens.

A little bit of breakdown here. I want you to ignore the first five slides here and focus right here, right here. This is unbelievably tasty. This is called the Cheddar's Monster Cookie Sundae. My gosh, it is so good, I can't even describe it in words.

Don Hackbarth:

A sample?

Adam Smith:

Seriously I wish I had one. It's so cold outside it might have actually preserved itself. But it really is fantastic. Kids love it, adults love it, everyone loves it. Try it, it's fantastic. The ribs are great as well. Obviously the chicken tenders you can't go wrong there as well. But really the focus here is this cookie monster right here. It's amazing, amazing.

We also have drinks as well, mixed drinks, margaritas, little Texas thank goodness coming up here it's always nice to see that. But there's other drinks as well. But as I said before, and Jean pointed out in her introduction, really is not a focus of Cheddar's at all. This is more of an after

though, and the food is where the focus is at. But there are still options in case you feel like you want to have a drink with your dinner, lunch, and it's always there.

Alright, a little more focus. And if you see a pattern here feel free to speak out and tell me what it is but it's pretty obvious. It's the front of the building which is obviously the most important aspect of every Cheddar's Casual Café. As you can see, a lot of time was spent thinking about how to make this the focal part of the restaurant. It starts off with the front entrance, the copper awning that you can see right up here. And then the wall sign and then the lettering on the frame right there on the entrance. In addition to the two gas lamps as well, or gas powered lamps on the front entrance, and the Austin Chalk limestone as well. All of that goes into a very inviting environment and a very nice entrance once you see it in person. And I think some of those elevations that we had sent in actually our architect hasn't quite his elevations to match what the building actually looks like. As you can see this building looks a lot nicer than what was shown on those elevations.

As I mentioned before and Jean also touched on we have real wood cedar shakes that we put on our roof, and it's a very nice look to the building. It's kind of hard to tell in that photo. Once you actually see it in person, though, you understand why the decision was made to go with that roofing, that roofing shingle. It really look nice. And as I mentioned before there's natural gas lamps at the front entrance. We also, as mentioned by Jean, have exposed Chicago-style brick inside the building as well as outside. In the bar area you can kind of see it here, there's a fresh water aquarium which is also focused on in the bottom left slide. It's a really nice feature of the bar area. It really sets it apart I think from the others. And it's a wonderful feature of each Cheddar's Casual Café restaurant. And it's something that I think you all would enjoy, too.

And then also one focus as well is in the center dining room area there's a nice large skylight with paddle ceiling fans. It's also a nice touch. It doesn't have really a theme to it. It just feels nice and inviting and warm in that center dining area. And definitely asked to be seated there when it is open as you'll see what I'm saying when you sit there.

Some more shots here of the interior of Cheddar's, again, emphasizing the high quality of the design that Cheddar's prides itself on to make sure that the customer experience is very, very unique and very welcoming and warming. And it's something that will leave an impression on you once you've been side one. To kind of close up here I wanted to give you a few things that I think the Village of Pleasant Prairie would love to see. Obviously 210 employees at startup. It basically comes out to about roughly 105 full-time and about 105 part-time employees. This is typical in almost every restaurant that we open. In addition, too, our typical largest shift is about 70 employees in any given shift on any given day.

But in addition to all that, obviously, security seems like it's a pretty important aspect of the Village. In addition to the DSIS system we have other security measures that we've already put in place on every restaurant that we open. The first one is the reduced landscaping at the back of the building. It's very important. It seems minor but it actually does matter. Being able to see as you come out that rear entrance door allows you to feel a little bit more comfortable even at nighttime when some employees are leaving. It really does give you better visibility, and it makes you feel, again, more safe.

In addition to that we have four light poles that we typically like to keep on a little bit later until all the employees have left the building. That allows for additional safety feeling and additional lighting at night. Another thing as well is how we have the employees typically leave the building. Usually with two others, and then also if you're the last one out you're typically escorted as well with two other people. You can't leave until that's possible. There are also some other things as well as you can down at the bottom here. But basically we do not open that rear entrance door after 5 p.m. as typically all our deliveries are done for the day. So that's another thing that we typically like to do. The last slide is any questions that you all may have I'd be glad to answer them.

Tom Terwall:

Is this site going to be a franchise or is this going to be company owned?

Adam Smith:

This is going to be a company owned store.

Tom Terwall:

And that will stay that way? Is that the plan?

Adam Smith:

It will stay that way, yes.

Michael Serpe:

Out of all your employees that are going to be working here how many are you bringing in from other Cheddar's that are going to be permanent employees?

Adam Smith:

That's a great question. Specifically on the operations on that side of the training I actually really can't speak to that right now. I can definitely get you an answer for that. But I do know they have a training staff that typically goes to each store when it's about ready to be opened. And they work with whomever they're hiring locally new employee-wise to get them up to the Cheddar standard of customer service. I do not know the exact size of the team, but I do know it's a decently sized team that comes to each store and gets everyone on board for the service that we expect.

Michael Serpe:

So the vast majority would be all local employees?

Adam Smith:

I believe so, yes.

Don Hackbarth:

The name Cheddar's how did that come about?

Adam Smith:

That's a great question. I actually do not know the answer to that so I'll have to find that out. Obviously it was founded before I was even born.

Don Hackbarth:

Is it Mr. Cheddar?

Adam Smith:

I'll have to get back to you on that one.

Larry Zarletti:

I see it was founded by Mr. Good. Maybe that and Good Foods can get together and it will all be good. My comment has to do with parking. You wouldn't know this not being from here, but this is probably more so staff. Every restaurant in that area is the most ridiculous parking situation I've ever seen. We've seen them all come in here with a presentation like you have that we're going to have plenty of parking and staff works it out with you, and it's according to the Village ordinance and all that is wonderful. It doesn't work. So I was thrilled to see that you have this optional 25 spaces until I did a little math. Now I'm a little concerned about that as well. So if there's 300 people approximately that you can fit into this restaurant, and I know your hopes are to have it full, and knowing our area, we all like to eat, it's going to be full. People are going to like a new restaurant and, of course, if the product is good and I see the style of this with the way it is inside people are going to love it, okay. So if it works out the way you want on any given day you could have 300 people eating there. You said you could have as many as 70 employees working there at the same time.

So here's how the math works in my mind anyway. I mean sometimes people come two in a car, sometimes they come one in a car, sometimes they come four in a car. So even if we use an average of three in a car, so now three people come in a car, you're going to have 100 cars parked out there just for the people filling the restaurant, and if 70 employees come there's not a real good chance they're going to car pool. So we could have 170 cars there like day one and day two and day three and so on.

So I'm not throwing a red flag, but the yellow flag that I'm throwing for you to bring back to your company, and I say this to staff as well, is I think sooner than later the 25 parking places, in a perfect world I'd like to see it part of the plan originally and tell 25 of the employees to park over there. But I'm just letting you know in advance the history in that strip. If you're a good restaurant and people are going to continue to come and you're going to attain the type of business that you want, you will have a parking problem and none of us will like it.

Adam Smith:

I totally understand, Larry. You bring up a good, good point. One thing I wanted to ask actually, Jean, I couldn't remember off the top of my head, is this whole development is it cross-parked or shared parking allowed? I could not remember that off the top of my head.

Jean Werbie-Harris:

It is. There is cross-parking shared and allowed. However, each tenant out there has to have the minimum of the parking that they've identified. So Cheddar's needs to have a minimum of 170. And so everyone has their own minimums.

Adam Smith:

My point is that originally it was contemplated to the east of us that it was going to be a Bob Evans. It is no longer going to be a Bob Evans. It's actually going to be I believe a strip retail. And to my knowledge it's about around 10,000 to 12,000 square feet of that strip retail which is going to be a less intensive parking use and should additionally allow Cheddar's, if there is some overflow parking, to be accommodated by that.

And it's one thing honestly, I talked to Jean about it earlier today, 170 stalls is our bare minimum. Actually we typically like to try to have more stalls onsite. But as you saw that site plan there we're constricted by wetlands on the west side, and try to accommodate that by reaching the 170 stalls that we got to. Ideally that's the optimal 170 where we do see the sales volumes meet what we're kind of ideally looking for. But, again, that's why I asked the cross parking question. Now if there's a less intensive use to the east of us there might be the opportunity to have additional stalls over there.

Larry Zarletti:

But, again, that's my point. If we know this 25 is available for the future, what I'm recommending is you bring it back to your bosses and you let them know what we're going to run up against here. I mean getting ahead of that I just don't see that as being a bad investment.

Adam Smith:

I wholeheartedly agree, I wholeheartedly agree.

Don Hackbarth:

In regard to parking, too, that southern parking lot how are the people going to -- let's say it's winter, okay? How are they going to get from that parking lot to the restaurant itself? Is there going to be a sidewalk because they really shouldn't be walking in the driveways.

Adam Smith:

I agree, and being from Texas you don't really have to worry about snow like you do up here. But, obviously, yes I do believe there is a sidewalk if I'm not mistaken --

Jean Werbie-Harris:

Yes, there is on both sides.

Adam Smith:

-- that would be required along the access from 77th.

Don Hackbarth:

Okay.

John Braig:

Is there any onsite outdoor storage permitted in a facility like this?

Jean Werbie-Harris:

No.

John Braig:

Does that apply to all those facilities there? There is a large outdoor storage unit behind J.C. Penney now.

Jean Werbie-Harris:

I saw that this weekend, and I need to talk to Inland about that. I did see it this weekend.

John Braig:

Thank you.

Tom Terwall:

Thank you. Any other comments?

Don Hackbarth:

Move approval.

Tom Terwall:

Is there a second?

Larry Zarletti:

Second.

Tom Terwall:

IT'S BEEN MOVED BY DON HACKBARTH AND SECONDED BY LARRY ZARLETTI TO APPROVE THE SITE AND OPERATIONAL PLAN SUBJECT TO THE TERMS AND CONDITIONS OUTLINED IN THE STAFF MEMORANDUM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered. Welcome. When do you plan to break ground?

Adam Smith:

That's a great, great question. I think a lot of that's going to be determined upon the overall developer as part of the infrastructure that they're going to be required to install in addition to bringing out side up to the conditions that were agreed upon. But our ideal open is actually in August 2013 is our planned opening. So I'm going to have to make sure we hit that, and our construction team has got to make sure we hit that. So we're going to try out best.

Tom Terwall:

Welcome, welcome aboard.

Adam Smith:

Thank you so much everyone.

D. Consider the request of William and Catherine Wamboldt for a Lot Line Adjustment between 11934 28th Avenue and 11904 28th Avenue.

Jean Werbie-Harris:

Members of the Plan Commission and the audience, this is the request of William and Catherine Wamboldt for a Lot Line Adjustment between 11934 28th Avenue and 11904 28th Avenue.

The petitioners are requesting to adjust the lot lines between 11934 28th Avenue, part of Tax Parcel Number 92-4-122-361-0305, owned by William and Catherine Wamboldt and 11904 28th Avenue referred to as Tax Parcel Number 92-4-122-362-0012, owned by Erika H. Willkomm Revocable Trust. The proposed Lot Line Adjustment is to adjust the common lot line, the north side of 11934 28th Avenue by adding 73,686 square feet to the property at 11904 28th Avenue.

The property at 11934 28th Avenue is zoned R-4 and will be over 3.5 acres, and the wooded property at 11904 28th Avenue is zoned C-2, Lowland Resource Conservancy District, and will be over 9.5 acres. Both lots after the lot line adjustment, exceed the minimum lot area requirements of the zoning districts in which they are located.

The existing buildings on the properties will remain conforming with the proposed lot line adjustment and comply with the requirements set forth in the Village Zoning Ordinance and Land Division and Development Control Ordinance. The Village staff recommends approval of the lot line adjustment subject to the petitioner recording the proper transfer documents with the plat of survey for the lot line adjustment as an exhibit with the Kenosha County Register of Deed's office, and within 30 days providing a recorded copy to the Village.

John Braig:

Move approval.

Wayne Koessler:

Second.

Tom Terwall:

IT'S BEEN MOVED BY JOHN BRAIG AND SECONDED BY WAYNE KOESSL TO SEND A FAVORABLE RECOMMENDATION TO THE VILLAGE BOARD TO APPROVE THE LOT LINE ADJUSTMENT SUBJECT TO THE TERMS AND CONDITIONS OUTLINED IN THE STAFF MEMORANDUM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered.

E. Consider the request of Fair Oaks Farms and Central Storage Warehouse located at 7600 and 7800 95th Street, respectively, for approval of the Certified Survey Map to adjust the lot lines and dedicated a share fire lane access easement.

Jean Werbie-Harris:

Members of the Plan Commission and the audience, this is a request of Fair Oaks Farms and Central Storage Warehouse located at 7600 and 7800 95th Street, respectively, for approval of the certified survey map to adjust the lot lines and dedicated a share fire lane access easement between the two.

Specifically, the petitioner is proposing to amend the lot lines between Fair Oaks Farms located at 7600 95th Street and Central Storage Warehouse located at 7800 95th Street in the LakeView Corporate Park. The purpose of the CSM is to reflect the Fair Oaks Farms purchase of 95 feet of land from Central Storage Warehouse property.

The CSM, as shown on the overhead, shows both the existing and proposed easements and restrictions on the properties. The two new easements are for shared cross-access on the south side of the properties parallel to 95th Street between the parking lots of the businesses and a shared fire lane proposed along the new common lot line. The north/south fire lane will be constructed as part of a building addition proposed to be constructed by Central Storage Warehouse. That project for Central Storage was conditionally approved by the Plan Commission on October 8, 2012. This will connect to the existing fire lane on the Central Storage Warehouse property. The fire lane access connecting the existing parking areas on Fair Oaks Farms property to the new north/south fire lane will be constructed at such time of the Fair Oaks Farms expands.

Both owners have agreed to record an agreement which defines the shared financial responsibilities pertaining to the construction and maintenance of the 30 foot' wide, paved private access fire lane which will benefit each of the properties, including the associated snow plowing related activities and adjacent landscaping improvements within the 40 foot wide easement area.

The proposed CSM complies with the Village's Land Division and Development Control Ordinance, Zoning Ordinance and the Comprehensive Plan. The staff does recommend approval of the certified survey map for this lot line adjustment subject to the comments as outlined. And we do have representatives here from Fair Oaks Farms that are seeking this approval this evening. And if you have any questions for them they'd be happy to answer those questions as well.

Michael Serpe:

Just one, Jean. Where did the name Ferguson Drive come from?

Mike Pollocoff:

When RustOleum first came it was home of the Ferguson family. And in the list of [inaudible].

Wayne Koessl:

Mr. Chairman, if there aren't any questions I would move approval.

Jim Bandura:

Second.

Tom Terwall:

IT'S BEEN MOVED BY WAYNE KOESSL AND SECONDED BY JIM BANDURA TO SEND A FAVORABLE RECOMMENDATION TO THE VILLAGE BOARD TO APPROVE THE CERTIFIED SURVEY MAP SUBJECT TO THE TERMS AND CONDITIONS OUTLINED IN THE STAFF MEMORANDUM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered.

8. ADJOURN.

John Braig:

So moved.

Michael Serpe:

Second.

Tom Terwall:

All in favor signify by saying aye.

Voices:

Aye.

Tom Terwall:

We stand adjourned.

Meeting Adjourned at: 7:13 p.m.