



**4690 N STATE ROAD 7  
COCONUT CREEK  
“VILLAGE SHOPPES”**

# CHICK-FIL-A'S REQUEST

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The Shopping Center is zoned PCD, Planned Commerce District, with an underlying Commercial land use.

**Chick-Fil-A is looking to lease a currently vacant pad** located within the boundaries of the Shopping Center to build the first state-of-the-art Chick-Fil-A restaurant in the City of Coconut Creek.

# CHICK-FIL-A'S REQUEST

## Rezoning (PCD amendment) Application

CFA parcel was previously designated for a bank with four (4) drive-through lanes and a bypass lane. CFA is now requesting to amend the PCD via rezoning to allow for the aforementioned development of a Chick-Fil-A restaurant with drive-through facility.

## Special Land Use Application

Pursuant to Section 13-355(c)(3)(i) – PCD, Planned Commerce District of the City's Land Development Code, **drive-through facilities** require special land use approval to ensure proper location and stacking capability.

## Site Plan Application

Chick-Fil-A, Inc. ("CFA") is currently proposing to develop a 4,151 square foot single-story Chick-Fil-A restaurant including drive through facilities on a +/- 1.09 acre pad.

# AERIAL MAP



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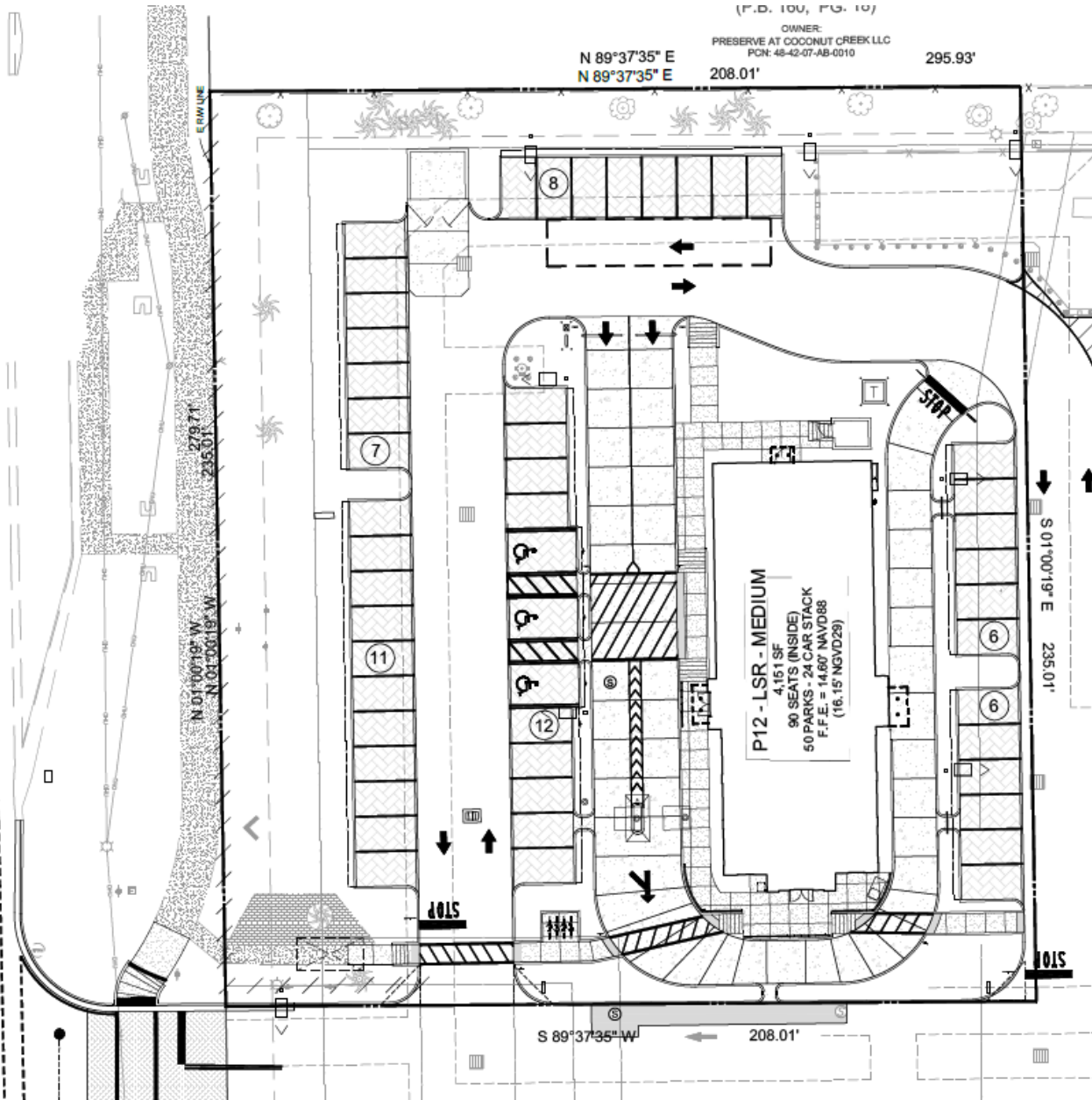
✓ Chick-fil-A site: 1.09 acres

✓ FLU: Commercial

✓ Zoning: PCD – Planned Commerce District

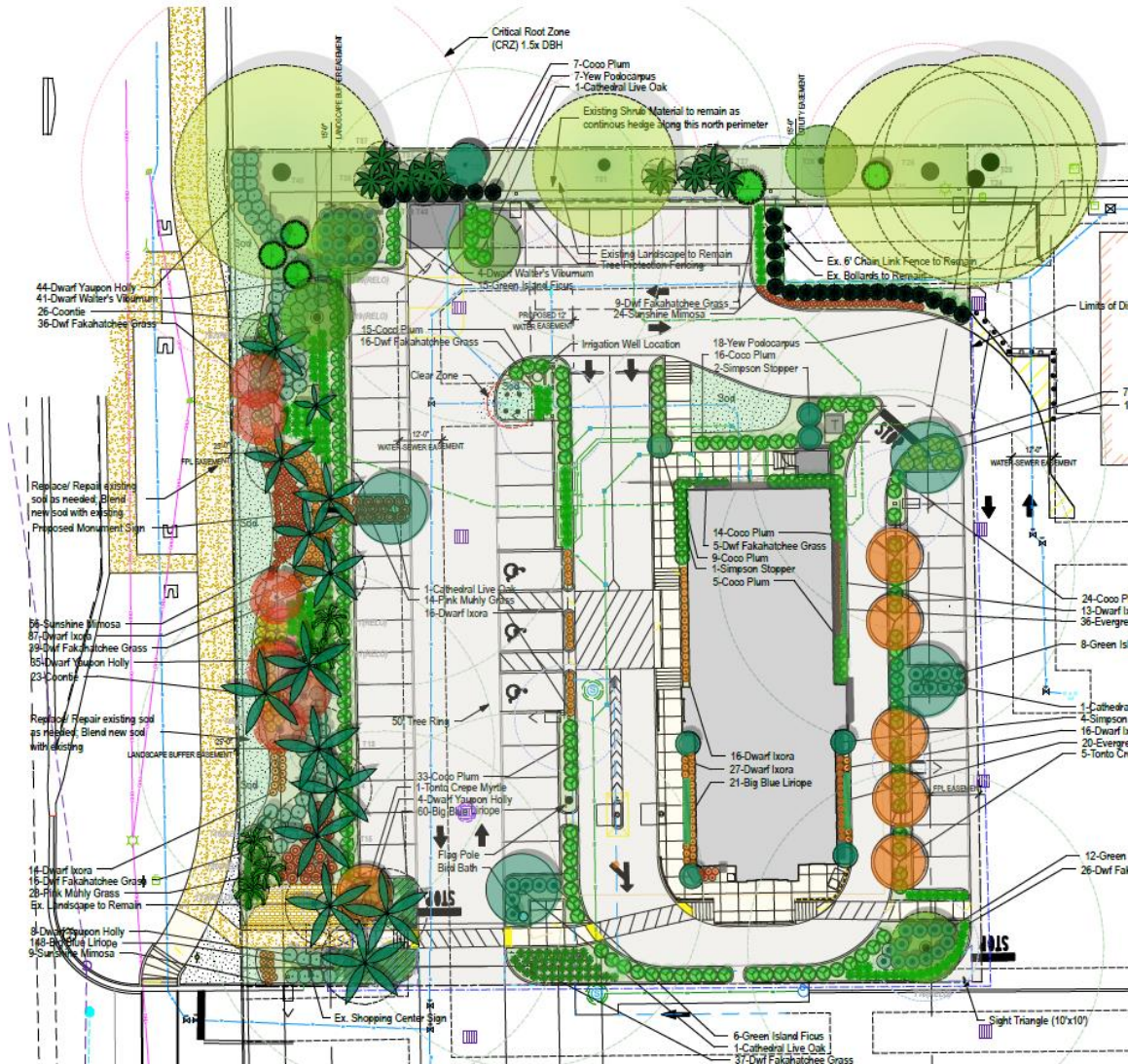


# SITE PLAN



- ✓ 4,151 SF building
- ✓ 50 parking spaces provided
- ✓ 90 indoor seats
- ✓ 24 car stacking
- ✓ Dual drive-thru
- ✓ 1 electric vehicle charging station

# LANDSCAPE PLAN



- ✓ 28.6% open space
- ✓ 55.07% native trees
- ✓ 54% native shrubs and groundcover
- ✓ 2,081 SF of interior VUA landscape provided (236 SF required)

# OFFSITE IMPROVEMENTS



- ✓ Modifying ingress and egress conditions
- ✓ Safer vehicular circulation
- ✓ Project reviewed and access approved by FDOT
- ✓ Access reviewed by Broward County at design stage
- ✓ The project will be constructed in coordination with FDOT's current multimodal improvements to SR7.



# OPERATIONAL IMPROVEMENTS

In the past few years, Chick-Fil-A has implemented numerous initiatives to improve and make the drive-thru operations more efficient:



## DUAL DRIVE-THRU

~60% of Chick-Fil-A operations take place at the drive-thru.

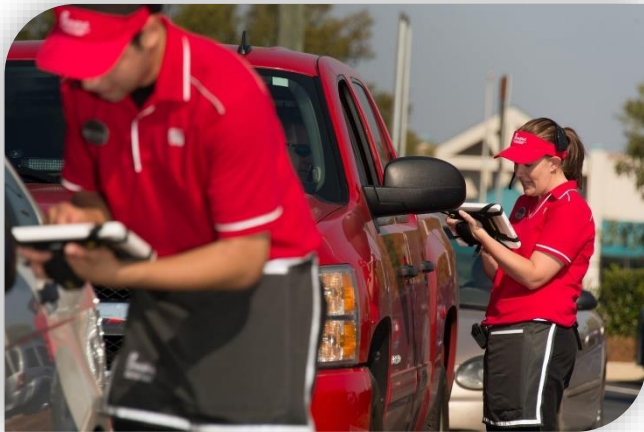
Chick-Fil-A was the first restaurant of this type to re-design the drive-thru with two lanes to accommodate more queueing capacity on site and avoid bottlenecks.

National average speed-of-service time is **45 seconds**.



# OPERATIONAL IMPROVEMENTS

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## FACE-TO-FACE ORDERING

Chick-fil-A has implemented the technology and training to deploy attendants to the drive-thru at peak hours to collect orders and payment with a tablet.

These attendants can also help deliver orders to help facilitate cars out of the drive-thru.



Attendants can also help direct traffic in and out of the drive thru at peak hours.

# OPERATIONAL IMPROVEMENTS

In the past few years, Chick-Fil-A has implemented numerous initiatives to improve and make the drive-thru operations more efficient:



## KITCHEN SIZE

The kitchen for the proposed Chick-fil-A in Coconut Creek is the same size of a large Chick-Fil-A building, but with a smaller footprint and number of seats.

More capacity + more chicken = **faster, more efficient drive-thru**



## TOP RANKING FAST FOOD CHAIN

Employees are the company's "**secret recipe**" and the drive-thru strategy is designed around people as much as it is technology and systems.

In 2018, Chick-Fil-A ranked #1 on the quality of its service due to order accuracy, eye contact with customers and unbeatable, pleasant demeanor.

Source: QSR Magazine

# THE CFA OPERATOR MODEL

Family owned and led, Chick-fil-A is the nation's largest quick-service chicken restaurant chain, with more than **2,300** restaurants in **47** states.



Chick-Fil-A has a unique Franchisee Operator model that reflects the company's entrepreneurial spirit:

- Independently operated small business
- Personally Engaged with the local community
- Operators are not passive investors
- Only one Chick-fil-A restaurant location

## COMMITMENT TO THE COMMUNITY

### JOB CREATION

**60-80**  
Team  
Members

**75-85**  
Trades  
(Construction)

### Community Investment

Approx. **40% of sales** are returned to the state and local community each year through wages, property taxes and giveaways.

### Commitment to employees

**\$32 million** given to help **30,000+** team members attend college. Another **\$4 million** donated to for scholarships and educational development.

# CHICK-FIL-A OVERVIEW

## ENVIRONMENTAL SUSTAINABILITY

### Plastic upcycling program

Eight years in the making:  
**clothing woven from plastic bottles.**

Chick-Fil-A partnered with OOBEE to produce a material create shirts made entirely from recycled materials sourced within the United States.

As of May 2017, **more than 5.3 million recycled plastic bottles** are clothing **100,000+** restaurant team members. Each red polo contains 19 plastic bottles.



### Alternative energy

Chick-Fil-A will be providing an electric vehicle charging station at its Coconut Creek site to contribute towards carbon footprint offset goals and towards enhancement of sustainable infrastructure within the City.



### Wildlife Federation Certification

The Chick-Fil-A design has been certified by the National Wildlife Federation as a haven for local wildlife by providing food, water, shelter at the site.

# BUILDING RENDERINGS

- ✓ Low-E, insulated high performance glazing to reduce solar heat gain
- ✓ LED interior lighting
- ✓ Specified EnergyStar appliances
- ✓ Min. 50% certified FSC accredited wood



# BUILDING RENDERINGS

- ✔ Heat island reduction (high albedo roofs, deciduous landscaping)
- ✔ Low-emission VOC flooring and paints
- ✔ On-site recycling
- ✔ Indoor 45% water use reduction (fixtures and process equipment)



# PUBLIC ENGAGEMENT

**The Chick-Fil-A team held a local community meeting to discuss the project with nearby residents.**

*Chick-Fil-A also mailed out notices to the nearby residents and businesses to collect their feedback on the site design and aesthetics.*



*“I visit the plaza often, and look forward to eating at the Chick-Fil-A with my grandchildren” – Gail Stennett, Windsor Bay Community*

*“I am always looking for a new place to eat” – Ricky Gordon, adjacent property owner.*



# Q&A

