

4690 N STATE ROAD 7 COCONUT CREEK "VILLAGE SHOPPES"

CHICK-FIL-A'S REQUEST

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



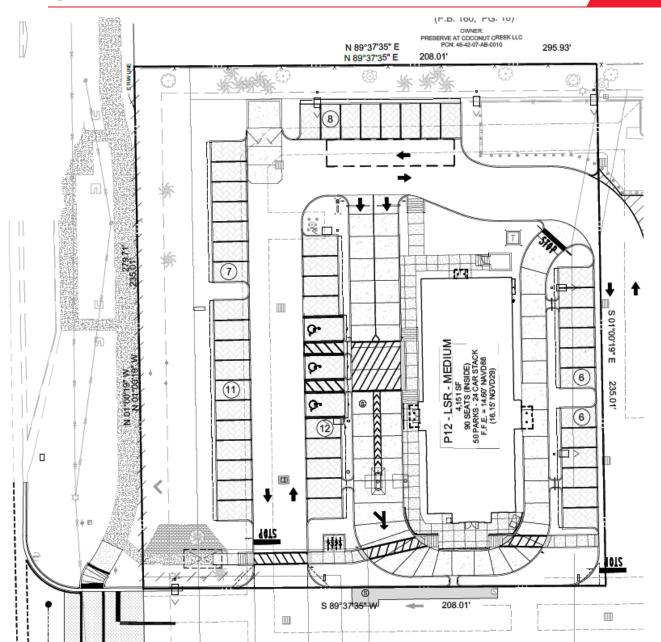
AERIAL MAP

♥ Chick-fil-A site: 1.09 acres

- **✓** FLU: Commercial
- ✓ Zoning: PCD Planned Commerce District

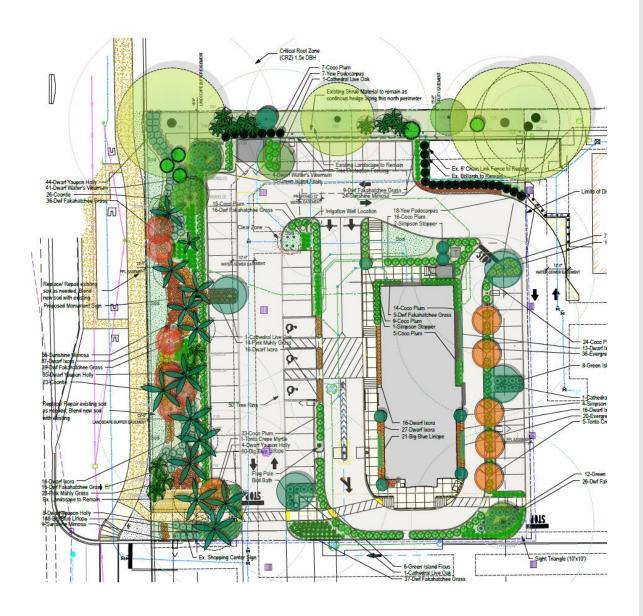


SITE PLAN



- 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

- 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

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



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 75-85
Team Trades
Members (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 OOBE 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.

