

OPERATIONAL STATEMENT  
PROPOSED POPEYE'S CHICKEN RESTAURANT  
7820 N. Brentwood Blvd.  
February 2024

**NATURE OF OPERATION**

The proposed use is a 2,735 sq. ft. Popeye's Chicken restaurant with an approximate 40 seat dining room and drive thru. The restaurant will prepare food for consumption on site and to be taken away. In addition, the restaurant will serve hot and cold beverages. No alcoholic beverage service is proposed.

The proposed restaurant will be generally located at the northeast quadrant of Brentwood Blvd. and Village Dr.

**OPERATIONAL TIME LIMITS**

The proposed Popeye's Chicken restaurant will operate 7 days a week year-round. No special activities are proposed in association with the Popeye's restaurant.

The restaurant will operate from 10:00 AM to Midnight. Total hours of operation per day will be 14.

Employees will arrive approximately one hour before the restaurant opens begins operations and will stay approximately one hour after the restaurant ends operations.

**NUMBER OF CUSTOMERS OR VISITORS**

The number of customers per day will vary depending on the time of year and weather conditions. The average number of customers per day will be 300-500. The customers will utilize both the drive thru lane and dining room to order and consume their food.

Customers will be onsite during the operational hours of 10:00 AM to Midnight.

**PEDESTRIAN ACCESS**

The project proposes two direct pedestrian access points from the public Right of Way to the proposed Popeye's Restaurant. One is from Brentwood Blvd, while the other is from Village Dr. Pedestrian crossings shall be indicated in such a way that will be clearly marked and well-lit to ensure maximum visibility and safety for all users. Adequate pedestrian crosswalks, curb ramps, and pedestrian signals will be provided to ensure safe and easy access for customers and visitors. As shown in our proposed site plans, there is ample space for pedestrians to walk and maneuver, as well as seating areas for rest, will further enhance the convenience and safety of the customer and visitor experience.

Creating a welcoming environment for all customers is a top priority, though it should be noted that based on customer trends it is the priority of the design to ensure that access is granted in such a way as to not create inconvenience for the community as a whole. Below are sales averages based on type of access to the store, you will note that dine-in and non-drive-thru take-out make up only 27% of the total sales, of which a smaller percentage would be from walk-in customers. As such the site, while providing convenience and safe access for walk-up customers does need to have a focus on vehicular access to ensure that all customers are served in a timely manner without causing any unnecessary concerns for vehicular access for both on and off-site traffic.

Dine in - 3%

Take out/ web takeout - 24%

Drive thru - 55%

Delivery Apps - 18%

### **NUMBER OF EMPLOYEES**

The employees work various shifts. There will be between 12-15 full time employees and 15-20 part time employees. However, there will typically be a maximum of 6 employees on site at any given time. However, during peak holiday hours there may be additional employees during a shift. No future change in the number of employees is anticipated.

No employees will live on site.

### **SERVICE AND DELIVERY VEHICLES**

All food products, beverages, paper goods and supplies are delivered to the site in a single semi-truck and trailer. Deliveries are typically done twice week. Deliveries are typically done when the restaurant is closed and typically take less than an hour to be completed. The delivery drivers have access to the restaurant through the use of a lockbox. Therefore, no employees need to be onsite when deliveries are made.

### **ACCESS TO THE SITE**

Access to the restaurant will come from the existing driveways located along Village Dr. via shared access within the commercial development.

### **PARKING AREA**

The proposed parking area will be paved and provide 12 parking spaces, 14 are required. It is agreed that along with the intended future parcel map, separating the Popeyes into its own parcel, a reciprocal parking and access agreement will be enacted and recorded to the title. Additional parking analysis is provided below showing how the Center as a whole will remain fully parked.

### **GOODS SOLD ON-SITE**

As noted above, the restaurant will sell food and beverages. All goods are delivered to the site and prepared at the site.

### **EQUIPMENT USED**

The proposed restaurant will utilize typical restaurant equipment. These include, but are not necessarily limited to, fryers, steam tables, microwave ovens, flat grills and drink dispensers. Cleaning equipment consists of mops, buckets, brooms and window squeegees.

### **SUPPLIES AND MATERIALS**

The restaurant will store its food products in either a walk-in cooler or on storage racks inside the restaurant. Cleaning supplies will also be stored in the restaurant, in an area separate from the food products.

### **PROJECT IMPACTS**

The restaurant will operate in a typical restaurant manner. All cooking equipment will be equipped with exhaust hoods that have cleanable filters to reduce environment impact. Minor noise may be generated from the drive-thru speaker. However, as noted above, this is a commercial interchange and no residential properties are located directly adjacent to the proposed project site.

### **LIQUID AND SOLID WASTE**

#### **Liquid Waste**

The proposed restaurant has sanitary sewer service provided by City of Brentwood. It is estimated that the proposed restaurant will generate 1,000 gallons of liquid waste per day. A minimum 1,000 gallon, in ground, grease interceptor will be installed on the site with regular maintenance to remove any grease waste from the municipal waste systems.

#### **Solid Waste**

It is anticipated the proposed restaurant will generate approximately .75 cubic yards (cyds) of solid waste per day. The solid waste material will be stored in bins within a masonry trash enclosure on the property. The solid waste will be picked up on a regular basis by a solid waste hauler authorized to provide such services. The solid waste materials will either be disposed of in an approved land fill facility or be recycled. Typically, the solid waste will be picked up 1 or 2 times a week.

#### **Used Cooking Oil**

Used cooking oil grease will be stored separately from the solid waste and will be picked up by a hauler approved for the disposal of such material.

### **PROPOSED BUILDING**

The proposed Popeye's restaurant will be a new 2,735 sq. ft. building with approximately 40 seats and a drive thru. The building exterior will be a combination of brick aesthetic panels, wood and metal. Awnings will be provided over the windows and doors for shade and to protect the public during weather events. Specific color information is reflected on the attached elevations.

The main portion of the building will be 20' +/- high and have an accent tower that is integrated into the building design. The accent tower will have an approximate height of 25'.

### **BUILDING OPERATIONS**

As noted above, the proposed Popeye's development will consist of a 2,735 sq. ft. restaurant and a trash corral. The restaurant will be used for the storage, preparation and consumption of food and beverages prepared on the site. The trash corral will be used to hold the trash bins.

### **OUTDOOR LIGHTING AND SOUND AMPLIFICATION**

Site lighting will be provided. The lighting will be a combination of lights mounted on the building and parking lot lights. There will be a drive thru speaker. This speaker is used for the placement and confirmation of orders. This is a commercial interchange. There are no residential uses that may be impacted by the drive thru speaker.

### **LANDSCAPING AND FENCING**

Street frontages will be landscaped with a combination of trees and drought tolerant plantings to compliment the surrounding commercial and right of way landscaping.

The remainder of the site will be landscaped to meet both local and state requirements for plant type and water efficiency standards.