Village of Lincolnwood
Plan Commission

Meeting
Wednesday October 2, 2013
7:00 P.M.

in the
Council Chambers Room
Lincolnwood Village Hall - 6900 Lincoln Avenue

Amended Agenda

1. Call to Order/Roll Call

2. Pledge of Allegiance

3. Approval of Minutes
   September 11, 2013 Meeting Minutes

   (Continued from August 7, 2013, June 5, 2013, May 1, 2013,
   March 6, 2013 and February 6, 2013)
   Request: Text Amendment to Definition Section to consider Modifying and
   Adding Certain Definitions Including but Not Limited to Banquet
   Facility, Banquet Hall, Façade, Fence, Semi-Private or Semi-Private
   Fence, Restaurant and Restaurants, Fast-Food or Carryout

5. Other Business: Public Hearing Procedures

6. Next Meeting

7. Public Comment

8. Adjournment
MEMBERS PRESENT:
Chairman Paul Eisterhold
Irving Fishman
Don Sampen
Mark Yohanna
Patricia Goldfein

MEMBERS ABSENT:
Sue Auerbach
Steve Jakubowski

STAFF PRESENT:
Community Development Manager Aaron N. Cook, AICP

I. CALL TO ORDER
Chairman Eisterhold noted a quorum of five members present and called the meeting to order at 7:06 p.m. Chairman Eisterhold notified the public that Commissioner Jakubowski would not be present.

II. PLEDGE OF ALLEGIANCE

III. APPROVAL OF MINUTES
Motion to approve the August 7, 2013 Plan Commission minutes was made by Commissioner Fishman and Seconded by Commissioner Goldfein with minor grammatical changes. Motion approved 5-0.

IV. Public Hearing: 4007 West Touhy Avenue – Special Use and Zoning Variations
Chairman Eisterhold swore in petitioners present: Hal Franke, attorney for The PrivateBank; Kelly Stradinger, The PrivateBank; John Bradshaw, Camburas & Theodore; Luay Aboona, KLOA, Inc.; Bob Qualkenbush, Urban Associates, LLC.; and Marc Blum, Next Touhy, LLC.

Mr. Cook presented the Commission with a review of the requested Special Use for a drive-through and site plan variations. Mr. Cook indicated that the applicant requests a variation to permit parking in the front and corner side yard, a variation to permit less than the required perimeter landscape in one location along Crawford Avenue, less than the required interior landscape parking island in one location, and a stacking variation in
association with the requested drive-through. Mr. Cook identified the elimination of one requested variation from the building design requirements. Mr. Cook indicated that the applicant modified the building elevations to comply with the design standards of the Zoning Code. Chairman Eisterhold asked if staff had considered requiring maintenance agreement. Mr. Cook stated that with or without maintenance agreement, upon approval of a site plan the property owner is required to maintain the property in accordance with the site plan. Chairman Eisterhold indicated that the Village and Walgreens have previously had such an agreement.

Mr. Franke commented on the character of the property and the need for variations. Mr. Franke referred to the prior plan for the property and the variations sought in accordance with that project. Mr. Franke indicated that the Zoning Board of Appeals approved the requested variation in April 2013. Mr. Franke explained that after the approval, Next Touhy LLC was approved by The PrivateBank for new construction. Mr. Stradinger presented background information on their bank and the anticipated operation of the proposed facility. Mr. Bradshaw described the site plan, building design, and proposed signage.

Commissioner Goldfein asked for clarification on the canopy materials. Commissioner Goldfein asked if there will be glass around the entire canopy and if so, she expressed concern of light spillage onto adjoining properties. Mr. Bradshaw indicated that their intention would be to use spandrel glass or other material that would not allow light from the interior of the building to spill onto adjoining properties.

Commissioner Fishman asked about the change to the proposed building material from the rain-screen exterior to the brick veneer. Mr. Bradshaw explained that the material initially worked well with the design but upon further review and with the bank the conclusion was to shift to the proposed brick veneer. Commissioner Fishman asked if the windows would be tinted. Mr. Bradshaw showed the Commission a sample of the level of tinting. Commissioner Fishman stated his concern regarding glare onto the adjoining streets. Commissioner Fishman wondered if there would be line of site issues exiting onto Crawford Avenue. Mr. Bradshaw stated that Mr. Aboona would be best able to answer the question.

Commissioner Goldfein asked about other projects Mr. Bradshaw worked on in Lincolnwood. He indicated he was involved in the Walgreens project on Pratt Avenue and Lincoln Avenue. Commissioner Goldfein identified the use of a masonry wall on that project and that they are proposing a similar wall at The PrivateBank. Mr. Bradshaw and Mr. Cook concurred that the walls are similar. Commissioner Goldfein asked if there have been any issues with the wall at Walgreens. Mr. Cook indicated that there have not been any complaints regarding the wall as a buffer between residential and non-residential.

Commissioner Yohanna added that he has heard that people like the wall at Walgreens. Commissioner Yohanna stated that he was on the Commission at the time of the Walgreens approval and that he believes the wall is one of the best things the
Commission has required of a development. As a result, he indicated his pleasure that The PrivateBank proposes to install a similar wall. Commissioner Yohanna asked what is along the lot line to the west currently. Mr. Bradshaw stated there is a guardrail and a chain-link fence. Commissioner Yohanna asked if the fence is on the subject property or the neighbor’s property. Mr. Cook indicated that the fence is on the subject property.

Commissioner Goldfein asked if the subject property includes land once used for an alley. Mr. Cook stated that he is not certain that there was once an alley however it is reasonable to conclude that the existing alley to the west once connected through to Crawford Avenue. Therefore, if the alley did connect, it has been vacated and is now part of the subject property.

Commissioner Sampen asked staff to briefly list the four requested variations and accordingly staff reviewed the requests.

Commissioner Yohanna asked if the proposed 10 parking spaces complies the off-street parking requirements. Mr. Cook indicated that they are Zoning Code compliant at 10 parking spaces.

Mr. Franke reviewed the variations requested as part of the reuse proposal and the variations requested for the new construction of a bank with a drive-through. Mr. Franke stated that he believes the new proposal serves the Village better than the prior plan. Commissioner Fishman indicated that there is a significant difference as the prior plan had a retail/sales tax component which should be noted. Mr. Franke stated that part of that proposal was retail and agreed with the Commissioner’s statement.

Commissioner Fishman asked if they intend to use any automated teller stations that are becoming more common. Mr. Stradinger explained that they will have two teller stations with one serving both customers in the building and the drive-through window. Commissioner Fishman asked if there will stations that will be connected to a live person remotely. Mr. Stradinger indicated there are no plans for such a station. Commissioner Fishman asked if there will be any commercial or residential lending out of the branch. Mr. Stradinger stated that at this facility like most of their facilities, they will have rotating financial advisers that will be at the branch for appointments but not on-site full-time.

Commissioner Goldfein asked if the stated closing time of 6pm will also apply to the drive-through window and ATM. Mr. Stradinger indicated that the drive-through window will not have extended hours and that the ATM is open to the public 24 hours. Commissioner Goldfein asked when the average time of use for the ATM, will there be the need for a lot of stacking, and if the applicant feels that there is sufficient stacking proposed. Mr. Stradinger indicated that he did not know an answer but in his experience the transactions happen quickly. Mr. Stradinger indicated that he believes there is sufficient stacking proposed.
Mr. Aboona reviewed the methodology of conducting a traffic study as well as the results of the traffic study. Mr. Aboona reviewed the stacking at the Touhy Avenue and Crawford Avenue traffic light. Mr. Aboona stated that he believes there will be the ability to safely turn left from the site onto westbound Touhy Avenue. Mr. Aboona indicated that banks generate relatively low trip counts. Mr. Aboona answered an earlier question that there will be adequate site lines for vehicles exiting onto Crawford Avenue. Mr. Aboona indicated that they have studied bank drive-through stacking and typical maximum stacking is two vehicles. Commissioner Fishman asked if Mr. Aboona had observed that most exiting the Shell station prefer exiting onto Crawford Avenue and then turning onto Touhy Avenue rather than exiting and crossing Touhy Avenue. Mr. Aboona stated that those customers have that option but presents their own challenges.

Commissioner Yohanna asked for clarification on a portion of the data presented. Mr. Aboona provided an explanation and clarification. Commissioner Yohanna stated a concern over vehicles exiting the subject property to turn left onto Touhy Avenue. Commissioner Yohanna asked Mr. Stradinger and Mr. Aboona about their thoughts of the Village prohibiting left turn from the property onto Touhy Avenue. Commissioner Goldfein shared the concern but opined that such a limitation may result in vehicles make U-turns in close proximity to the site. Commissioner Goldfein added that in the area there are vehicles traveling at different speeds which complicates and crossing of Touhy Avenue. Mr. Aboona acknowledged the challenges and concerns and added that they are no different than any corner lot. Mr. Aboona reiterated that the bank use is a low traffic generator. Mr. Aboona added that the convenience for bank customers is important. Commissioner Fishman noted that the prior uses proposed would have generated higher traffic counts. Mr. Stradinger added that the convenience for the customer is extremely important. Mr. Stradinger indicated that a highly visible site but limited access would not be desired.

Commissioner Sampen wondered if the median on Crawford Avenue could be eliminated. Chairman Eisterhold indicated that Crawford Avenue is a Cook County Department of Transportation road and it is unlikely that they would approve a modification to the median.

Chairman Eisterhold asked about the photometric plan and if it was in compliant with the Zoning Code. Mr. Cook stated that the plan is in line with the code requirements and will be further confirmed during the building permit process. Chairman Eisterhold asked about rooftop units and if the architect has prepared any visual screening and/or sound screening. Mr. Bradshaw stated that they intend to screen the units but have not yet reviewed the Zoning Code requirements.

Commissioner Fishman asked if they were considering a back-up generator. Mr. Bradshaw and Mr. Stradinger stated that they are not intending a generator. Commissioner Fishman asked if they intend to have any safe deposit boxes. Mr. Stradinger indicated that they have surveyed the market and will not have safe deposit boxes.
Commissioner Yohanna expressed his support of the project. The Commission reviewed the requested Variations and Special Use.

Chairman Eisterhold identified that the applicant has submitted the standards for Variation and Special Use and the commission is in receipt.

Chairman Eisterhold asked if there was anyone in the audience who wanted to comment. There was none.

The Commission discussed the request for Special Use.

**Special Use for Drive-Through**

**Motion to Approve** by Commissioner Fishman and Seconded by Commissioner Yohanna subject to:

- Rooftop equipment shall be installed with screening from all sides with sound attenuating measures, in order to minimize visual and sound impact.
- A Site Management Agreement between the owner and Village shall be required in a form approved by the Village Attorney.
- The materials used on the south and west elevations shall prevent the escape/spillage of light onto adjoining properties.

Aye: Fishman, Yohanna, Sampen, Goldfein, and Eisterhold
Nay: None

Motion Carried 5-0.

**Variations for Parking in Front and Corner Side Yard, Perimeter Landscape, Interior Landscape, Drive-Through Stacking**

**Motion to Approve** by Commissioner Yohanna and Seconded by Commissioner Fishman subject to revoking Ordinance No. 2013-3048 which previously granted variations for the renovation of the existing building.

Aye: Yohanna, Fishman, Sampen, Goldfein, and Eisterhold
Nay: None

Motion Carried 5-0.

Chairman Eisterhold expressed his pleasure with the proposal as the site has been challenging. Chairman Eisterhold complimented the site design including the parking up to the building rather than out toward the street.

The Plan Commission recessed for five minutes.

Commissioner Yohanna left the meeting.

Chairman Eisterhold called the meeting back to order.

**V. PUBLIC HEARING:** Commercial Masonry Requirements – Zoning Code Text Amendment (Remanded by Village board and Committee on Ordinances, Rules, and Buildings)
Chairman Eisterhold commented on the Village action relative to this matter since the Plan Commission last considered the Text Amendment.

Ms. Shannon Armstrong, Brick Industry Association, stated that she is available to assist with the discussion and to answer questions.

Mr. Cook stated that both the Committee on Ordinances, Rules, and Buildings and Committee of the Whole are supportive of the bulk of the recommendation that the Plan Commission forwarded. Mr. Cook stated that there is a narrowed list of items that these bodies have sent back to the Plan Commission for review. Mr. Cook presented the four items for discussion: 1) review and enhance proposed definitions related to building materials, 2) review pre-cast stone to determine if it is an acceptable material, 3) review and possibly develop administrative process for approving other alternative “high quality materials” not identified in the Zoning Code, and 4) reconfirm the remaining elements of the Plan Commission’s recommendation made at the March 6, 2013 meeting.

Mr. Cook stated that the revised definitions have been presented to CORB and COTW and neither body had comments or objections. Mr. Cook noted that the revised definitions were the result of hard work by Ms. Armstrong. Mr. Cook explained that since the revised definitions differ from those previously recommended, it is best for the Plan Commission to receive the revised definitions and move to approve. Chairman Eisterhold expressed his support of the revised definitions. Chairman Eisterhold asked if it would be beneficial to require a water repellant application for manufactured stone. Ms. Armstrong stated that manufactured stone is a barrier system and requiring an application would benefit the longevity of the product. Commissioner Goldfein indicated that the moisture may be trapped behind the product.

Chairman Eisterhold stated that in his reading of the materials distributed by staff there are several deteriorating factors. Ms. Armstrong noted that in addition to weathering factors specifically de-icing salt has been discovered to eat away at the product. Ms. Armstrong explained that the color of the product is added and fading can occur.

Chairman Eisterhold noted several buildings in the community with manufactured stone. The Chair noted the locations: Whistlers, the study hall next to Dairy Star, MB Bank may have panels of manufactured stone, in the back of the building at the corner of Proesel and Devon Avenues, and the condominium buildings on Devon Avenue. Chairman Eisterhold explained the building at Proesel and Devon Avenues is constructed with tilt-up pre-cast panels.

Commissioner Goldfein wondered if the definitions have been enhanced well enough. Mr. Cook stated that he believes the definitions are sufficient but rather the discussion of manufactured stone is one of whether that material should be permitted as a high quality material.
Chairman Eisterhold asked if manufactured items are substandard. Ms. Armstrong stated that the cast stone/manufactured materials are not used structurally but rather as accents. Ms. Armstrong stated that many of the materials are glued on to a building.

Commissioner Fishman asked if the material would be a safety issue if it could pop off of a building.

Commissioner Goldfein commented that the pre-cast stone/manufactured stone probably is not appropriate as a high quality material.

Commissioner Fishman asked if there have been issues in administering the design requirements that caused this review. Mr. Cook explained that the Text Amendment has its origins in the Village’s consideration of Meatheads. Mr. Cook noted that the Village was highly supportive of the Meatheads design however; the materials used did not comply with the high quality material as found in the Zoning Code. Mr. Cook added that the section could be strengthened and that the review is appropriate. Mr. Cook noted that there are no known issues with the use of pre-cast stone in Lincolnwood.

The Commission discussed several scenarios in which simulated limestone and manufactured stone may be used.

Ms. Armstrong complimented the Village ordinance relative to design materials and indicated that she does not believe there will be many implementation issues. Ms. Armstrong clarified that pre-cast/manufactured/simulated stone are the same.

Mr. Cook reviewed the consensus from the discussion to remove pre-cast from the list of high quality materials and to allow it as a minor accent. Chairman Eisterhold referenced the material used in a structural manner and is decorative at Devon and Proesel Avenues. Mr. Cook stated that if that material is desired then the Plan Commission should identify what is unique about that product that sets it apart from pre-cast stone materials.

Chairman Eisterhold indicated that the panels are commonly used for industrial and recreational buildings.

Mr. Cook reviewed the third remanded item. Mr. Cook indicated that staff along with the assistance of Ms. Armstrong could not find any staff level administrative approval process. Mr. Cook stated that typically, communities authorize alternative materials by way of Design Review Boards. Mr. Cook concluded by stating that he would not be comfortable with a staff only administrative review process.

Chairman Eisterhold asked if Ms. Armstrong has observed other communities struggling with how to regulate certain materials. Ms. Armstrong stated that simulated stone is a common discussion in the area. Ms. Armstrong explained that the Brick Industry Association would likely categorize cementitious fiber board as a higher quality material. Ms. Armstrong stated that many communities have similar discussion with similar struggles. Ms. Armstrong complimented the Village for being proactive with the material discussion rather than reacting to a situation.
Chairman Eisterhold thanked Ms. Armstrong for her assistance and for attending the meeting to discuss.

**Motion to Continue** the matter to the November 6, 2013 regularly scheduled meeting by Commissioner Goldfein and Seconded by Commissioner Sampen.

**Aye:** Goldfein, Sampen, Fishman, and Eisterhold

**Nay:** None

**Motion Carried 4-0.**

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**Motion to Continue** the matter to the November 6, 2013 regularly scheduled meeting by Commissioner Sampen and Seconded by Commissioner Goldfein.

**Aye:** Sampen, Goldfein, Fishman, and Eisterhold

**Nay:** None

**Motion Carried 4-0.**

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**Motion to Continue** the matter to the December 4, 2013 regularly scheduled meeting by Commissioner Sampen and Seconded by Commissioner Fishman.

**Aye:** Sampen, Fishman, Goldfein, and Eisterhold

**Nay:** None

**Motion Carried 4-0.**

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Commissioner Sampen left the Plan Commission Meeting.

**VIII. PUBLIC HEARING: Lincoln Avenue Plan – Amendment to Comprehensive Plan**

Chairman Eisterhold stated that the Plan Commission should invite the members of the Lincoln Avenue Task Force who made recommendations in the adopted plan to attend a Plan Commission meeting. Commissioner Goldfein suggested the matter be continued to the October workshop date.

Mr. Cook clarified the staff report relative to the open item of adopting a moratorium on residential development along Lincoln Avenue. Chairman Eisterhold asked if there were any pending residential applications for residential on Lincoln Avenue. Mr. Cook stated that there are no applications in to the Village. Mr. Cook added that moratoriums should not be in place for long periods of time. Commissioner Fishman indicated that he is not in favor of imposing a moratorium. Commissioner Fishman stated a review of the various sites along Lincoln Avenue is appropriate rather than universally prohibiting residential along Lincoln Avenue.
Chairman Eisterhold stated that consensus of the Commission to not impose a moratorium.

Staff recommended the Plan Commission meet with the Task Force members at the earliest opportunity.

**Motion to Continue** the matter to the October 23, 2013 meeting by Commissioner Fishman and Seconded by Commissioner Goldfein.

**Aye:** Fishman, Goldfein, and Eisterhold  
**Nay:** None  
**Motion Carried 3-0.**

**IX. OTHER BUSINESS:**  
Public Hearing Procedures will discuss at a future meeting.

**X. NEXT MEETING**  
Staff reminded the Commission of a Workshop meeting scheduled for Tuesday September 24, 2013.

**XI. PUBLIC COMMENT**  
None.

**XII. ADJOURNMENT:**  
Hearing no further business, Motion to adjourn made by Commissioner Fishman and Seconded by Commissioner Goldfein. Motion approved unanimously 3-0. Meeting adjourned at 9:52 PM.

Respectfully submitted,

Aaron N. Cook, AICP  
Development Manager
Subject Property: N/A (Text Amendment)

Zoning District: Subject text amendment is applicable to all zoning districts

Requested Action: Text amendment to the Definitions Section Article II, Part A, 2.02, relative to Fence, Semi-Private, or Semi-Private Fence; Banquet Facility, Façade, and Restaurant/Restaurant, Fast-Food or Carryout

Nature of Request: Certain text amendments are proposed to eliminate unnecessary/confusing references and to clarify certain definitions.

Petitioner: Village Board

Summary
This matter was continued at the August 7, 2013 Plan Commission meeting. The focus of this staff summary is the Restaurant consideration. At the end of this report is the same information previously distributed relative to Banquet Halls and Semi-Private Fences.

Restaurant/Restaurant, Fast-Food or Carryout
At the August 7th meeting the Plan Commission requested additional information on how surrounding communities regulate/define restaurants. Attached to this report is the research with information on how communities categorize various restaurant types and the off-street parking standards.

Of the seven comparative communities surveyed, staff found a common trend of distinguishing between a full-service, or ‘sit-down’ restaurant, and a limited-service, or ‘carry-out’ restaurant. There was a notable difference, however, in the standards each community employs in defining a restaurant as either sit-down or carry-out. Similarly, communities typically distinguish between restaurant types in the off-street parking requirements. Like the definitions, there are no apparent standards for how the required off-street parking is calculated.
In conclusion, there is no pre-established standard in defining a restaurant for the Village’s neighboring and comparable communities, but most definitions are substantively comparable. This does not apply to off-street parking requirements, though, since some communities do not distinguish between requirements based upon the type of restaurant, whereas others have highly specific and technical standards.

**Banquet Facility, Banquet Hall:** Initially staff sought consideration of a potential issue of the Zoning Ordinance defining Banquet Facility, Banquet Hall which is not listed in the Land Use Table. Staff recommended clarifying that such uses are not permitted by eliminating the definition from the Zoning Ordinance. In further reviewing the matter staff recommends no action on this item.

**Fence, Semi-Private, Or Semi-Private Fence:** Section 2.02 of the Zoning Ordinance defines semi-private fence as:

> “FENCE, SEMI-PRIVATE, OR SEMI-PRIVATE FENCE: A Fence which is not a Solid Fence nor an Open Fence. These types of fences are restricted to board-on-board and shadow box types. The open space between vertical fence boards shall not exceed 85% of the width of the boards on the same side of the Fence.”

This definition refers to both board-on-board and shadow box as fence types. However, board-on-board and shadow box are the same type of fence. To clarify the definition the Plan Commission may consider removing one of the references.

**Façade**

The generally accepted definition of façade is, “Any side of a building facing a public way or space and finished accordingly.” For purposes of applying certain Zoning regulations, communities often narrow the definition to state that facades are any side of the building facing a street and/or public right-of-way. This definition is important because there are greater design standards that apply to facades than other building elevations. As a result, it is clear that the intent is to require higher quality design and materials on those portions of a building that will be most likely visible to the general public. Conversely, there is an acknowledgement that not all elevations are required to have the same high quality finishes.

Staff believes the definition adopted and found in the Zoning Ordinance can be unclear. It reads: **FAÇADE:** The exterior wall of a building that is exposed to public view.

The challenge with this definition is that all exterior walls of a building can be exposed to public view. Is it the intent of the Zoning Ordinance to require high quality materials on all building elevations or is it the intent to require high quality materials on those building elevations facing a
street. By defining façade as the Zoning Ordinance currently does there is very little
differentiation between building elevation and façade. As such,

Staff recommends the definition be clarified to read that a façade is that portion of a building that
faces a public street. This would align with the more commonly used definition of façade as well
as staff’s interpretation on the intent.

**Attachments**

1. Restaurant Research
Restaurant Research

Evanston

| Restaurant, Type 1: | An establishment in which the principal use is the service of prepared food and beverages for consumption on the premises. All service of prepared food and beverages for consumption on the premises shall require customers to order at a table, booth, or dining counter with service by a waiter or waitress at said table, booth, or dining counter and shall also require the use of reusable (nondisposable) flatware and dishware. Drive-through facilities are prohibited. |
| Restaurant, Type 2: | An establishment in which the principal use is the service of prepared food and/or beverages for consumption on and/or off the premises and that is not a "restaurant, type 1" as defined herein. This definition shall not include establishments where incidental prepared food and beverage service is accessory to a bakery, food establishment, convenience store, food store establishment, meat market, or similar principal use nor shall it include cafeterias that are accessory to hospitals, colleges, universities, schools or other similar principal uses. (Ord. 9-0-10) |

Evanston’s off-street parking requirements are the same for both types of restaurants:

| Restaurants, type 1 and type 2: | 4 spaces per 1,000 square feet gross floor area |

Skokie

| Restaurant, carryout: | Any establishment where the primary purpose of the operation is the preparation and service of food and/or beverages for immediate consumption off the premises; however, up to 5 seats may be provided for patrons. |
| Restaurant, limited service: | An establishment that provides food services (except carryout restaurants) where patrons order or select items and pay before eating, including cafeterias, which use cafeteria-style serving equipment, a refrigerated area, and self-service beverage dispensing equipment, and which display food and drink items in |
a continuous cafeteria line. Some establishments in this subcategory may provide food services in combination with selling alcoholic beverages.

| Restaurant, full-service: | An establishment that provides food services to patrons who order and are served while seated and pay after eating. They may provide this service in combination with selling alcoholic beverages, providing carryout services, or presenting live nontheatrical entertainment. Banquet halls with catering staff are considered a full-service restaurant for the purpose of this ordinance. |

- Also, there is a requirement that “Drive-through facilities are prohibited at carryout and full-service restaurants.”

**Skokie off-street parking requirements**

<table>
<thead>
<tr>
<th>Bars or Drinking Places:</th>
<th>1 parking space for each 100 ft² of net floor area.</th>
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<tbody>
<tr>
<td>Caterer:</td>
<td>1 parking space for each 300 ft² of net floor area, plus 1 parking space for each company owned, rented, or leased vehicle kept on site</td>
</tr>
<tr>
<td>Carryout restaurant:</td>
<td>1 parking space for each 300 ft² of net floor area.</td>
</tr>
<tr>
<td>Food establishments (all categories)</td>
<td>1 parking space for each 300 ft² of net floor area</td>
</tr>
<tr>
<td>Limited-service and full-service restaurants</td>
<td>1 parking space for each 100 ft² of net floor area.</td>
</tr>
</tbody>
</table>

**Glenview**

Glenview uses two distinct terms to distinguish between a ‘restaurant’ and a ‘carryout food and beverage establishment’:

<table>
<thead>
<tr>
<th>Restaurant:</th>
<th>A public eating place, where food is prepared and served to be consumed at a table or counter within the eating place, and served primarily in or on non-disposable containers by a waiter or waitress</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carryout food and beverage establishment</td>
<td>Any business principally engaged in the sale of food or beverages in a ready to consume state, sold in a disposable container principally for private consumption off the premises and which is not a drive-in food and beverage establishment as defined in this section.</td>
</tr>
</tbody>
</table>
Glenview Off-street parking requirements:

Establishments handling the sale and consumption, on the premises, of food, beverages and refreshments, one parking space for each three persons, based upon the maximum number of customers that can be accommodated at the same time in accordance with the designed capacity.

Not in code, but in first part of off-street parking standards: they have to provide adequate parking for all persons (employees), standard in case there’s a problem

Niles

| Full Service Restaurant Type A: | A public eating place or business establishment whose sole business is the preparation of food and beverages from a kitchen fully equipped for the preparation of meals by restaurant employees, where such food and beverages are sold, served and consumed only on the premises. Restaurant customers are normally provided with an individual menu and are seated at a table, booth or counter on the premises within the eating place, whether free-standing or part of a larger structure, which devotes no less than 50 percent of the total floor area of the business establishment to eating accommodations for not less than 75 patrons that are served on non-disposable or reusable dishes, containers and utensils, by a waiter or waitress and the incidental sale of ready-to-consume or prepared food in disposable containers for private consumption off the premises shall not exceed 25 percent of the gross sales of such business to maintain its restaurant classification. Upon petition of the owner of such restaurant, the president and Board of Trustees may grant a variance, on such terms and conditions as they deem appropriate, to permit the incidental sale of food items to be consumed off the premises up to 33 1/3 percent of gross sales and to grant a variance for seating accommodations. Live entertainment and dancing may also be permitted. |
| Drive-in Restaurant | A drive-in restaurant is any establishment where food, frozen dessert, or beverages are sold to the customer in a ready-to-eat state and where the customer consumes, or is permitted to |
consume, such food, frozen dessert or beverages in an automobile parked upon the premises or at other facilities which are provided for use of the customer for the purpose of consumption and which are located outside the building.

Niles off-street parking requirements:

<table>
<thead>
<tr>
<th>Restaurants (100 percent consumption on premises):</th>
<th>One and one-tenths parking spaces shall be provided for each two seats. The required parking shall be subject to review as a special use.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurants (combination consumption on premises and carry-out):</td>
<td>One and one-fourth parking spaces shall be provided for each two seats, but not less than one parking space for every 100 square feet of gross floor area. The required parking shall be subject to review as a special use.</td>
</tr>
<tr>
<td>Restaurants (carryout only):</td>
<td>One parking space shall be provided for each 100 square feet of floor area. The required parking shall be subject to review as a special use.</td>
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<tr>
<td>Restaurants (drive in and/or refreshment stand where food is consumed in a vehicle on the premises):</td>
<td>One parking space for each 20 square feet of gross floor area, but not less than ten spaces. The required parking shall be subject to review as a special use.</td>
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Wilmette

<table>
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<tr>
<th>Carry-out food service:</th>
<th>A service which is accessory to a full service restaurant or commercial retail establishment which sells food or beverages to the customer in a ready-to-consume state, and whose design or method of operation includes serving foods or beverages in edible containers or in paper, plastic, Styrofoam, or other disposable containers. This does not include temporary uses regulated by Article 6, Part 5 of this Chapter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Delivery, food service:</td>
<td>A service which is accessory to a full service restaurant or limited service restaurant which provides home delivery of food or beverages for immediate consumption and which has two (2) or more delivery vehicles.</td>
</tr>
</tbody>
</table>
| Restaurant, full service: | A business whose principal purpose is the sale and on-site consumption of food or beverages, where items are ordered from an individual menu and served by wait staff on non-disposable
Restaurant, limited service: A business whose principal purpose is the sale of food or beverages where the food or beverages which is paid for before consumption, or are ordered from a fixed menu board, or are served in paper, plastic, Styrofoam, or other disposable containers for immediate consumption on or off the premises.

Wilmette off-street parking requirements:

| Carry-out food service (accessory): | 3 per cashier station (in addition to other requirements) |
| Carry-out food service (accessory) in the "VC" Zoning District east of Green Bay Road: | 1.5 per cashier station (in addition to other requirements) |
| Food service delivery (accessory): | 1 for first 2 vehicles + 1 for each vehicle over 2 |
| Full Service Restaurants: | 1 per 3 seats |
| Full Service Restaurants in the "VC" Zoning District east of Green Bay Road: | 1 per 6 seats |

Highland Park

Restaurant: Any business, other than a boarding house, where food or meals are provided for compensation, for consumption on the premises, inside a building, including a cafe, cafeteria, coffee shop, dining room, lunchroom or tearoom, and including the serving of alcoholic beverages when served with and incidental to the serving of meals.

Restaurant, Drive-in: A fast food or carry-out restaurant where food (including frozen desserts) may be ordered from a motor vehicle, or where a specific motor vehicle parking area is provided on the premises for the consumption of food.

Restaurant, fast food or carry-out: Any business where the principal part of the business is providing food or meals for compensation in disposable wrappers or
Highland Park off-street parking requirements:

<table>
<thead>
<tr>
<th>Outdoor Restaurants:</th>
<th>Parking Spaces</th>
<th>Loading Spaces</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>20 spaces per 1,000 sq. ft. GFA</td>
<td>None for the first 10,000 sq. ft., then 1 per 30,000 sq. ft. up to 70,000 sq. ft. plus 1 per 80,000 sq. ft. thereafter</td>
</tr>
<tr>
<td>Restaurants, Fast-food or Carry-out parking space requirements:</td>
<td>20 spaces per 1,000 sq. ft. GFA for kitchen area, serving counter and waiting area, plus 0.5 spaces per seat</td>
<td>One with indoor seating area; none with no seating area provided</td>
</tr>
<tr>
<td>Restaurants, Excluding Dancing &amp; Entertainment:</td>
<td>15 spaces per 1,000 sq. ft. GFA</td>
<td></td>
</tr>
<tr>
<td>Restaurants, With Dancing &amp; Entertainment:</td>
<td>20 spaces per 1,000 sq. ft. GFA plus banquet room and meeting rooms</td>
<td></td>
</tr>
</tbody>
</table>

Morton Grove

<table>
<thead>
<tr>
<th>Restaurant:</th>
<th>An establishment where food is prepared, served and consumed.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant- Carryout:</td>
<td>A restaurant where the majority of the food or drink is prepared and served for consumption off the premises</td>
</tr>
<tr>
<td>Restaurants- Drive-in:</td>
<td>A restaurant where food or beverages may be ordered from a motor vehicle or where an automobile parking area is provided on the premises for the consumption of goods and beverages.</td>
</tr>
<tr>
<td>Restaurant- Sit down:</td>
<td>A restaurant which provides food service to patrons who order and are served while seated and pay after eating.</td>
</tr>
</tbody>
</table>

Morton Grove off-street parking requirements

<table>
<thead>
<tr>
<th>Restaurant:</th>
<th>1.0 space per 150 square feet of gross floor area</th>
</tr>
</thead>
<tbody>
<tr>
<td>Restaurant - drive-in or carryout</td>
<td>1.0 space per 100 square feet of gross floor area</td>
</tr>
</tbody>
</table>