



Development Description *sweetgreen* – Addison 04/15/2022

The Site

Sweetgreen is proposing to lease approximately 3,200 square feet of Floor Area, located at 5280 Beltline Road. The premises is currently operating as single restaurant within 8,746 square feet, Meso Maya, that will be vacating the building. The Landlord, Northwood Retail, will be subdividing the building to allow for 3,200 square feet for *sweetgreen* on the east side and the remaining 5,546 square feet for an adjacent tenant on the west side. *Sweetgreen* will fit seamlessly into the current retail fabric by offering fast, healthy food choices for the visitors to this diverse and heavily frequented area for shopping and commerce. *Sweetgreen* is requesting a Special Use Permit to operate their restaurant at this location and following is information provided in support of the request.

The Exterior

Sweetgreen is proposing to enhance the exterior of the building with their brand image. The intent is to paint the existing brick masonry walls on the north, east and south faces with a white color. The existing canopy structure and columns covering the landscaped area on the east side will be removed and openings within the existing walls will be constructed to allow for an open air, but covered roof “patio” area. A new storefront wall will be constructed on the interior to separate the interior space from the covered roof exterior “patio” area. Fabric awnings will be added to the new east and south openings as well as the existing entry openings on the east and north facades. All the masonry openings will be trimmed in stained cedar. New black sconces will flank the east and north entry openings.

An internally illuminated channel letter “*sweetgreen*” sign is proposed for over the front entry wall openings at both the north and east facades. The channel letters will be faced with a day/night vinyl to read as dark green in daylight and white in the evening. The existing pylon sign area will be divided into two spaces with *sweetgreen* having the lower space and the adjacent tenant the upper space. The pylon panel will be dark green with white copy. To encourage patron enjoyment of the covered “patio” area, *sweetgreen* proposes the addition of new stylized, durable outdoor furniture, string lighting, and ceiling fans all part of an enhanced customer experience. The planting areas along the east façade and to which the covered patio area will be open to will be refreshed with new plantings to help enhance and update the exterior experience.

The parking field currently consists of 87 parking stalls and was previously approved on a parking ratio of 1 space per 100 square feet for the previous restaurant tenant. Per staff, we have reconfigured the front parking along Belt Line Road to add a fourth accessible parking stall to maintain compliance with the TAS accessible parking ratio based on total number of provided stalls. This reconfiguration reduces the parking stall count to 86 parking stalls, with a new requested ratio applied here of 1 space per 102 square feet. The building footprint is unchanged and we are not adding any new impervious area for patio space. The covered patio is created and carved out from the existing building area.

The Company

Conceived to bridge the gap between healthy eating and convenience, *sweetgreen* is a fast-casual restaurant serving regionally and locally sourced fresh ingredients that make up their specialty salads and “warm bowls”. Every morning, *Sweetgreen* stores receive deliveries of fresh whole vegetables, fruits and grains, all of which are transformed into healthy, fresh menu items by their employee teams. *Sweetgreen* also offers a variety of beverages, but does not serve alcohol.

Sweetgreen is passionate about building relationships with each community, supporting and partnering with small and mid-size farmers, and also volunteering with local non-profits.

Sweetgreen is committed to sustainability, as evidenced in their food packaging design and waste management practices. All *sweetgreen* stores have compost services and pick-up, averaging diverting 60% of waste from landfills, composting 75% of food scraps.

Operations

The following information represents the most frequently asked questions regarding *sweetgreen*’s store operations.

- Employees:
 - Approximately thirteen (13) employees are anticipated at peak shift, including full and part-time staff. No more than twenty-five (25) people within the facility at any given time during a shift change.

- Days/Hours of Operation (typical):
 - Monday through Saturday, 6:00 a.m. to 11:00 p.m.
 - Sunday 7:00 a.m. to 7:30 p.m.
- Days/Hours Open to the Public (typical):
 - Monday through Saturday, 10:30 a.m. to 10:30 p.m.
 - Sunday, 11:00 a.m. to 6:00 p.m.
- Covered Outdoor Dining:
 - *Sweetgreen's* proposed covered outdoor seating area is an amenity for the convenience of customers and it provides a critical opportunity for enhanced place-making.
 - Hours of operation to be determined and/or as allowed per code - Monday through Saturday until 10:30 pm, Sunday until 6:00 pm.
- Days/Hours for Delivery:
 - Rear loading area deliveries anticipated (6) times per week, typically between the hours of 7:00 a.m. and 9:00 a.m.
 - Small deliveries via USPS/UPS/FedEx or similar, anticipated via front door during normal business hours.
- Food Ordering Method
 - Customer to order on-line or park and place an order in-store with two seating options: In-store or in the designated covered outdoor dining space or may leave directly after.
- Trash/Compost/Recycling:
 - Existing trash, composting, and recycling areas are located at the rear of the building, near the loading/service area.
 - Regularly scheduled pick-ups to occur (6) to (7) days per week.
 - Hours of pick-up to be determined and as allowed per code.