



February 2, 2015

Julia Chapman
Zoning Board of Adjustment
1515 Arch St., 18th Floor
Philadelphia, PA 19102

Re: **Little Caesar's**
Appeal No. 24349
Application No. 581766
Address: 2400 West Passyunk Avenue

Dear Ms. Chapman,

The applicant, Mr. El Roueihb, and his attorney appeared before the Girard Estate Neighbors Association (GENA) Zoning Committee on January 14, 2015. This application is for a take-out pizza restaurant in a shopping center. Since the space is zoned industrial (I-2), the applicant requires a variance.

After careful consideration of this application, with particular focus on the problem of trash and litter in the neighborhood, **GENA supports this application subject to the following provisos:**

1. The franchisee will comply with the attached trash and maintenance plan.
2. There will be no "dining in" at this location.
3. There will be no delivery from this location.
4. No circulars will be distributed door-to-door in the neighborhood.
5. Dumpsters will be enclosed and locked within a fence that is at least 7 feet high.
6. No slices or personal pies will be sold.
7. There will be no change in the parking lot design. The franchisee will re-stripe the current configuration and install additional lighting.

Subject to these provisos, GENA believes that this business will be a positive addition to the neighborhood and looks forward to collaborating with Mr. El Roueihb on future cleaning, greening, and safety initiatives.

Sincerely,

Toki Rehder
Co-Chair of the GENA Zoning Committee

cc: Brett Feldman, Esq. (BFeldman@klehr.com)
Steve Cobb (steve.cobb@phila.gov)

**2400 WEST PASSYUNK AVENUE
LITTLE CAESARS RESTAURANT
ZBA CALENDAR NUMBER 24349
EXTERIOR MAINTENANCE AND REFUSE DISPOSAL
PLAN**

Zoning Applicant Little Caesars Pizza "Little Caesars" submits this Exterior Maintenance and Refuse Disposal Plan for 2400 West Passyunk Avenue (the "subject" property). As previously discussed, Little Caesars primarily offers take-out pizza and beverages for off-premises consumption. Pizza is sold by the full size pie only with no slices offered. It is believed that Little Caesars will not negatively impact the surrounding area due to this Exterior Maintenance and Refuse Disposal Plan and the protocols contained within.

PROPERTY LITTER CLEAN UP

A perimeter sweep of the property will be conducted three (3) times daily. Specifically, as required by the franchise operator at all of his locations, the first exterior sweep is to take place before restaurant opening (by 11 AM)(See Exhibit A- Opening Sheet"). A second exterior sweep is then required to take place by 4 PM before dinner hours (See Exhibit A). A third and final sweep is required before closing (See Exhibit B- "Closing Sheet"). Little Caesars Corporate also requires exterior perimeter sweep of trash on a daily constant basis. (See Exhibit C- Photos of Property/Equipment Maintenance Schedules posted within Little Caesars's stores)

TRASH STORAGE CONTAINERS AND DISPOSAL SCHEDULE

Trash storage will be in an enclosed area that is in the rear of the building out of sight from public view. Access to the storage area will be locked and the disposal

containers/dumpster will be locked as well (See Exhibit B). Little Caesars will contract with a trash hauler that will dispose of the trash multiple times per week. Access to the locked trash enclosure and dumpster will be limited to Little Caesars employees and the trash hauler.

Opening Sheet

Stat: End:	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Drawer one							
Drawer two							
Drawer three							
Total Racks of (18 oz) Dough to make	<u>2.5</u>	<u>2.50</u>	<u>2.50</u>	<u>4.00</u>	<u>4.50</u>	<u>4.00</u>	<u>2.5</u>
Total Racks of (10 oz) to make	<u>1/2</u>	<u>1/2</u>	<u>1/2</u>	<u>3/4</u>	<u>1.00</u>	<u>3/4</u>	<u>1/2</u>
Total Sauce to make	<u>(6)</u>	<u>(6)</u>	<u>(6)</u>	<u>(11)</u>	<u>(12)</u>	<u>(11)</u>	<u>(6)</u>
Sauce cups to make	<u>(2)</u>	<u>(2)</u>	<u>(2)</u>	<u>(3)</u>	<u>(4)</u>	<u>(4)</u>	<u>(2)</u>
Deep Dish To Make	<u>(100)</u>	<u>(120)</u>	<u>(120)</u>	<u>(140)</u>	<u>(160)</u>	<u>(160)</u>	<u>(100)</u>
Sweep outside/empty trash 11am							
Sweep outside/empty trash/4pm							
Prep table Temperature	Under 41	Under 41	Under 41	Under 41	Under 41	Under 41	Under 41
Computer reports							
Open sign							
Lobby floor clean							
Crazy bread warmer clean							
Counter and computers clean							
Manager							

Exhibit A

Closing Sheet

Stat Date: End Date:	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
1-Bathroom: Toilet ,sink, Garbage ,soap, Towels							
2-Oven Clean							
3-Walking cooler CLEAN (door, floor,rotated,covered)							
4-Hand sink clean & Towels not empty							
5-Lobby floor clean							
6-parking lot clean?/salt?							
7-dumpsters locked?							
8-Prep table full							
9-Behind Sheet outs							
10-Sheet outs pans							
11-Sink (empty /clean)							
12-Area around sink							
13-Saucer table							
14-TABLES (UP &DOWN)							
15-Landing station							
16- Green pepper onions &mushroom inside							
17-Pepsi cooler full							
18-% LABOUR							
19- AC (SET to right temperature)							
20-Mop empty & floor mopped right							
21- Warmer empty <u>off / special order</u> <u>warmer</u>							
22-Oven off / Hood off							
Manager							

- Exhibit B

KEY

After Use
Daily
Weekly
Monthly

All items listed below are to be washed, rinsed & sanitized as needed & the times designated below.

FREQUENCY

Monthly

	After Use	Daily	Weekly	Monthly
OVEN				
Clean Conveyor Catch Tray		✓		
Clean Oven Exterior			✓	
Check Conveyor Tension			✓	
Clean Oven Gears & Conveyor			✓	
Clean Oven Hood Filters			✓	
Clean Oven Control Center Fan			✓	✓
Clean Oven Hood				✓
Clean Oven Blower Motor				✓
Check Conveyor Speed				
PIZZA RETARDER				
Clean Exterior		✓		
Clean and Defrost Top Rail		✓		
Clean Gaskets		✓		
Clean Condenser			✓	
ORES COR				
Clean Interior and Exterior		✓		
Clean Gaskets		✓		
Verify Temperature is Accurate			✓	
FREEZER				
Clean Exterior		✓		
Clean Gaskets		✓		
Defrost Freezer				✓
WALK-IN				
Clean Gaskets, Door and Handle		✓		
Clean Condenser			✓	
Clean Fan Covers			✓	
Check Defrost Timers				✓
VCM				
Clean Motor Vent (bottom of VCM)		✓		
Check Safety Switches				✓
SHEETER				
Check Safety Switches				✓
HVAC				
Vent and Ceiling Tiles				✓
FIRE EXTINGUISHER				
Recharge				
GREASE TRAP				
Empty and clean (performed by a licensed professional)*				✓
LIGHTING				
Check for burnt out signage & exterior lighting				
Check interior lighting				
Adjust light timers				
EXTERIOR MAINTENANCE				
Clean parking lot and sidewalks		✓		
Scrub entrance walks				✓

Exhibit C