

## **ADDENDUM TO DEVELOPMENT APPLICATION FOR CONDITIONAL LAND USE AND SITE PLAN APPROVAL**

### **3178 & 3200 South Rochester Road Chick-fil-A Drive-Thru Restaurant & Retail Building**

Alrig USA (“**Applicant**”) is pleased to submit a development plan to the City to bring a highly desirable Chick-fil-A restaurant to the Rochester Hills community. Chick-fil-A will provide a popular dining option to City residents in a properly zoned Rochester Road commercial area of the City. A small retail building is proposed to be developed on the opposite side of the property in the future. The proposed development would replace the existing Alex’ Restaurant, a vacant building and vacant land, with access from Rochester Road at a traffic signal. The Applicant will also install substantial landscape vegetation along the west side of the property to screen the residential neighbors on Hickory Lawn from the proposed uses.

The property is comprised of 3 parcels:

- The 0.87 acre Alex Restaurant parcel (“**North Parcel**”) is zoned B-2;
- The southern 1.56 acre parcel (“**South Parcel**”) is primarily zoned B-2, with a small section to the west, adjacent to Hickory Lawn, zoned R-3; and
- The 0.33 acre residential parcel on Hickory Lawn (“**Residential Parcel**”) is zoned R-3.

#### **Chick-fil-A Benefits Its Communities**

Chick-fil-A (“**CFA**”) will be a responsible, contributing corporate citizen to the Rochester Hills community, as it has a track record of providing benefits and giving back to the community in several ways. For example whenever a franchised CFA restaurant opens, CFA donates \$25,000 to a local food bank. Many CFA restaurants donate surplus food to local shelters and charities. CFA also awards grants to local nonprofits in the areas of education, hunger and environmental stewardship. Please see the brochure attached at **Exhibit A** for an insightful summary of the CFA local business model, its dedication to high quality food, its employment opportunities and its contributions to local communities.

CFA anticipates being open a maximum time of 6:30am to 10:00pm (closed on Sunday), and intends to hire 120 – 140 local team members (15 – 20 per shift).

#### **Landscape Buffer Screening**

The Applicant will substantially exceed ordinance requirements with respect to screening the residential properties across Hickory Lawn from any adverse effects of the project. There is currently a screening wall between the North Parcel and the Residential Parcel, which wall will be extended across the South Parcel. The commercially zoned property will be located east of that screening wall, with the residentially zoned property west of the wall. The Applicant is purchasing the Residential Parcel for the sole purpose of screening the neighbors. The house and garage will be demolished. As shown on the Landscape Plan, existing trees will be retained, and several

deciduous and evergreen trees and shrubs will be installed to achieve the buffer to screen the residents across the street. The residents will be screened from the commercial site by the distance across both the Residential Parcel across Hickory Lawn, as well as the dense existing and new landscaping.

A substantial number of trees and shrubs will also be installed adjacent to the drive-thru area and along the Rochester Road frontage as shown on the Landscape Plan. At the corner of Rochester Road and Hickory Lawn, a very visible perennial garden with hydrangea, lilac and other perennials will be featured as a focal point.

### **Vehicle Stacking Plan**

All vehicles using the drive-thru will be stacked on-site. CFA has a reputation for quick service to move vehicles through the drive-thru at a rapid rate. The drive-thru lanes on the Site Plan will accommodate 34 vehicles. During the opening phase of a CFA restaurant, the number of vehicles that will be in a queue to utilize the drive-thru is expected to exceed the stacking spaces provided in the drive-thru itself. The Applicant has proposed a Stacking Plan, attached at **Exhibit B**, to accommodate on-site stacking needs during the opening phase, with a total capacity for stacking 74 vehicles on site.

During its opening phase, and as needed thereafter, CFA will have employees stationed in the parking areas and the drive-thru lanes to direct customers, take and fill orders. This personal touch helps to ensure that customers know where to line up for the drive-thru, and how to progress through in an orderly manner. In the unforeseen event that there would be more than 74 vehicles lined up for the drive-thru, CFA employees would direct additional stacking in the drive aisles, and potentially restrict entry to the site so that traffic does not back up on Rochester Road. Safety is of key importance, so CFA will work with local authorities if necessary during the grand opening phase to promote the safe operation of the restaurant.

Based upon other experiences of CFA with the opening phase for its restaurants in Michigan and elsewhere, we believe 74 stacking spaces (34 drive-thru lane and 40 elsewhere on-site) will be sufficient to accommodate CFA's drive-thru customers.

Attached at **Exhibit C** please find a Trip Generation and Drive-Through Queue Analysis for CFA prepared by Rowe Professional Services Company dated September 9, 2021 ("Queue Analysis"). The Queue Analysis is based upon three (3) comparable Michigan CFA restaurants:

- Grand Rapids South (opened 1/11/17)
- Kalamazoo (opened 1/13/21)
- Okemos (opened 3/29/17)

The above restaurants offer good comparisons to the proposed site, because they operate as stand-alone restaurants, not part of shopping centers. CFA entered western Michigan before the Detroit Metropolitan Area, so more data exists to show performance outcomes. The Grand Rapids South and Kalamazoo CFA restaurants are adjacent to single-family residential neighborhoods. The Okemos CFA restaurant is one of the busiest CFA restaurants in Michigan. At peak times, the

maximum drive-thru stacking at these locations was 41 vehicles, which can be easily accommodated with the 74 stacking spaces provided on-site. It should also be noted that these counts occurred during a global pandemic, when inside dining was either closed or limited, which increased traffic at the drive-thru windows. As indoor dining increases, there should be less demand for drive-thru service.

Please note that restaurant opening traffic volume is managed by CFA through alternative stacking arrangements, directional signage and employee assistance. Such volume decreases within a reasonable period of time after the grand opening. See the February 12, 2020 email from Russ Henckel, Assistant Director of Public Works/Engineering, attached at **Exhibit D**, addressing the traffic volume decrease from the grand opening of the Wyoming, MI CFA restaurant. It has a drive-thru stacking capacity of 31, but can accommodate a total of 46 cars on-site, without impacting any public roads. Kalamazoo has a drive-thru capacity of 28 cars, with a total capacity of 41 cars before impacting the adjacent public roads.

It should also be noted that as more CFA restaurants are opened in the area, the demand for each location, and the stacking requirements, will decrease as a result. Another CFA restaurant has been proposed for Rochester Road in Troy, just north of Big Beaver Road. This project is going through the site plan approval process at this time. Mr. Henckel also makes this observation in his attached email.

### **Retail Building Timing**

Since the initial overflow stacking spaces for the CFS drive-thru are located where the retail building is proposed for the site, the Applicant recognizes that the retail building cannot be constructed until the need for this overflow stacking area no longer exists. Therefore, the Applicant proposes a condition of approval that construction of the retail building not commence until the Applicant provides reasonable evidence to the City Planning Department that the CFA drive-thru area is able to accommodate all of the drive-thru stacking required for the site, which evidence shall include periodic counts of no more than 40 cars stacking for a period of 30 consecutive days taken between the hours of 12:00pm and 6:00pm, certified by the Applicant, CFA or its operator. When the Applicant provides such reasonable certified evidence to the City, this contingency shall be deemed satisfied, the City will issue permits (provided all normal permit requirements have been satisfied) and the Applicant may construct, open and operate the retail building.

### **Traffic Analysis**

The Traffic Impact Study submitted for the project by Rowe Professional Services Company, dated June 28, 2021 (“TIS”) reveals a busy Rochester Road corridor that can accommodate the proposed development. While the CFA restaurant will generate additional traffic, since the site is currently not developed except for the Alex Restaurant. It should be noted that 30% to 40% of such traffic will be pass-by traffic that is already on Rochester Road. The TIS also recommends the installation of a deceleration taper lane and adjustments to the phasing of the traffic signal at the entrance to the site by adding a left-turn phase, which the Applicant will have completed at its expense.

## **Conditional Land Use Approval Criteria**

The proposed project satisfies the requirements for approval of a conditional land use request specified in the City's Zoning Ordinance at Section 138-2.302, as follows:

### **A. Promote the intent and purpose of this ordinance.**

**RESPONSE:** The City welcomes the opportunity to provide its residents and others with a variety of shopping and dining options through its business zoning districts. The addition of a CFA restaurant would provide a popular, desirable, new dining option to the community. Drive-thru restaurants are usually located in the City in the General Business District (B-2), which the subject property is zoned. The General Business District is designed to service a larger consumer population than the local community business district, which the CFA restaurant will do. Drive-thru restaurants are typically located on commercial corridors, near commercial intersections throughout the City to accommodate the dining needs of City residents and others driving through such areas, primarily in areas zoned B-2, like the subject property. Rochester Road is a major arterial that would be appropriate to accommodate the CFA restaurant. Being located on Rochester Road, near M-59, best facilitates the orderly access to and from the subject property. Many other fast-food or quick-service dining establishments are located in this area, which facilitates choice and convenience for diners.

### **B. Be designed, constructed, operated, maintained and managed so as to be compatible, harmonious and appropriate in appearance with the existing or planned character of the general vicinity, adjacent uses of land, the natural environment, the capacity of public services and facilities affected by the land use, and the community as a whole.**

**RESPONSE:** The CFA restaurant will be an appealing restaurant, similar in appearance to other drive-thru restaurants in the general vicinity, such as Culver's and Taco Bell. The site is zoned and master planned for such use, and is consistent with the other business and commercial uses along Rochester Road in this area. Landscaping will be added to the periphery of the site to enhance its appearance, including the perennial garden area on the southeast corner. A substantial landscape buffer is being provided to screen the residential neighbors on Hickory Lawn from the site, so they will be shielded with the screening wall and the residential property which will be densely covered with existing and new deciduous and evergreen trees, bushes and other plantings. CFA has a reputation of operating its restaurants in a clean and orderly manner, so as not to burden adjacent properties. For example, the CFA restaurant will be operated during reasonable hours, with maximum hours being from 6:30am to 10:00pm, and closed on Sunday.

### **C. Be served adequately by essential public facilities and services, such as highways, streets, police and fire protection, drainageways, refuse disposal, or that the persons or agencies responsible for the establishment of the land use or activity shall be able to provide adequately any such service.**

**RESPONSE:** Public utility service capacity is available for the site. The site is also positioned to facilitate traffic entering and exiting the site. It is located on a commercial corridor, and the

entrance drive is located at the existing traffic signal, to ensure the safe ingress and egress to and from the site. Underground drainage facilities and refuse disposal will be accommodated in accordance with the City's requirements so as not to negatively impact any adjacent properties. As discussed above, Rochester Road, with a protected traffic signal, is a major arterial intended to service businesses such as the proposed CFA restaurant.

**D. Not be detrimental, hazardous, or disturbing to existing or future neighboring uses, persons, property or the public welfare.**

**RESPONSE:** As discussed above, the site is located within the B-2 zoning district, along a major arterial road, which are both designed for such restaurant and retail uses, and therefore is compatible with the existing uses along this corridor. The Applicant's purchase of the residential parcel to the west of the site to demolish the house and garage and install a dense landscape buffer, in addition to the having Hickory Lawn itself as a buffer, provide the distance and screening to protect the residential neighbors across Hickory Lawn from any potential adverse impacts from the proposed use.

**E. Not create additional requirements at public cost for public facilities and services that will be detrimental to the economic welfare of the community.**

**RESPONSE:** The Applicant and CFA will only enhance the economic welfare of the community, by employing approximately 120 - 140 area employees for the restaurant, and others for the retail building in the future, and by adding to the tax base of the City. The development will not require the City to incur any cost for public facilities. Additional public services will likewise not be necessary, because CFA personal will control traffic and stacking on-site in an orderly fashion.



# Hello!

...

PLEASED TO MEET YOU





## Who we are

**Chick-fil-A® is in the business of serving our guests great food and remarkable service.**

Family-owned and privately-held, our company, along with our local independent franchised Operators, are devoted to serving the local communities in which we operate, while offering great-tasting food made with high-quality ingredients – including the Original Chick-fil-A® Chicken Sandwich.

As the saying goes, we didn't invent the chicken, but Chick-fil-A founder S. Truett Cathy did invent the original Chick-fil-A Chicken Sandwich – all the way back in 1964.

More than 50 years later, the Chick-fil-A® Chicken Sandwich remains a classic, and our commitment to use top-quality ingredients remains emphatically the same. It's actually in our name: Truett's commitment to "grade A,

top-quality" chicken is why Truett named the company Chick-fil-A.

Truett built our brand on a core set of principles that ensure we pursue more than profit. It's why we close on Sundays, a tradition that Truett honored as a day of rest. It's also why our restaurants partner with local nonprofits to improve the lives of people in our communities who need help most. As Truett Cathy always maintained – we're not just in the chicken business, we're in the people business.

Chick-fil-A restaurants serve great tasting food to millions of guests every year, in more than 2,600 locations in 47 states, Washington D.C. and Canada.

# Our food

**“Food is essential to life; therefore, make it good.”  
– S. Truett Cathy (1921–2014)**

Every day, Chick-fil-A Team Members prepare high-quality ingredients for our customers.

Our chicken, made with no antibiotics ever, is hand-breaded and pressure-cooked in 100% refined peanut oil and served hot. You can taste the crispness of the vegetables in our salads and wraps, which are prepared daily right in restaurant kitchens. Team Members even brew our delicious Iced Tea in the restaurant, and our regular Chick-fil-A® Lemonade is made using three simple ingredients – lemon juice, sugar and water.

At Chick-fil-A, we want our guests to feel good about what they eat, which is why our culinary team is constantly refining our menu to ensure we provide a delicious, relevant menu of choice for our guests along with efficient service. From the timeless classics our guests have grown to love to healthier options when you’re looking for balance, we have something on the menu to fuel your day – all made with quality ingredients.

**Our “secret ingredients” are no secret – we just serve great-tasting food with quality ingredients.**





# Local ownership

## Our business model is built on local owners...

who come from a variety of backgrounds and work experiences and care about the impact of their restaurant, their employees and the community they serve. Most Chick-fil-A franchise owners have only one restaurant, and they live in the community where their restaurant is located.

## The Chick-fil-A Team Member experience

Members with diverse viewpoints, backgrounds and beliefs serve as employees of independent Chick-fil-A restaurant owners and represent the Chick-fil-A brand every day while providing remarkable customer service to our guests.

Working at Chick-fil-A restaurant means flexible work hours and leadership growth opportunities, competitive wages and benefits, hands-on training and mentoring and the chance to apply for scholarships to support their continuing education.

Since 1970, Chick-fil-A, Inc. has awarded more than \$110 million in scholarships to more than 66,000 Team Members.



# Giving back

## Food Donation

Each time a franchised Chick-fil-A restaurant opens, Chick-fil-A, Inc. donates \$25,000 to a local food bank. In addition, through its Shared Table program, participating Chick-fil-A restaurants donate their surplus food to local shelters, soup kitchens and charities. In just the last few years, our Operators have donated approximately ten million meals.

## Community and People

Through the True Inspiration Awards™ program, Chick-fil-A, Inc. awards grants to local nonprofit organizations working in the areas of education, hunger and environmental stewardship. Many winning organizations are nominated by a local Chick-fil-A restaurant Operator. Since the program began in 2015, \$12 million has been awarded to 171 community organizations.



# Recognition

**Best Fast Food Customer Service in America**  
Newsweek: America's Best Customer Service 2020 report

**2020 Culture Champion**  
Culture 500

**"Top 100 Best Places to Work in 2020"**  
Glassdoor

**The Most-Respected Quick-Service Brand  
and Best Brand for Overall Experience**  
QSR Magazine: 2019 Reader's Choice Awards



# Our history



**1946** ● S. Truett Cathy opens his original diner, the Dwarf Grill, in the Atlanta suburb of Hapeville (later renamed Dwarf House®).



**1964** ● Truett creates the original Chick-fil-A® Chicken Sandwich with two pickles on a toasted butter bun.



**1967** ● First Chick-fil-A® restaurant opens in Atlanta at Greenbriar Mall.



**1986** ● Chick-fil-A opens its first stand-alone restaurant on North Druid Hills Road in Atlanta.



**1995** ● The first advertising campaign featuring Holstein cows with the message “Eat Mor Chikin®” launches.



**1996** ● Chick-fil-A announces title sponsorship of the Chick-fil-A Peach Bowl™.



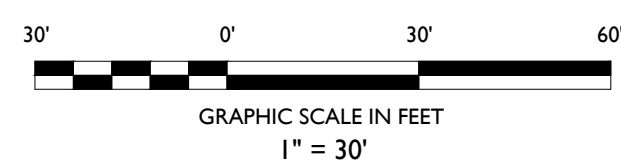
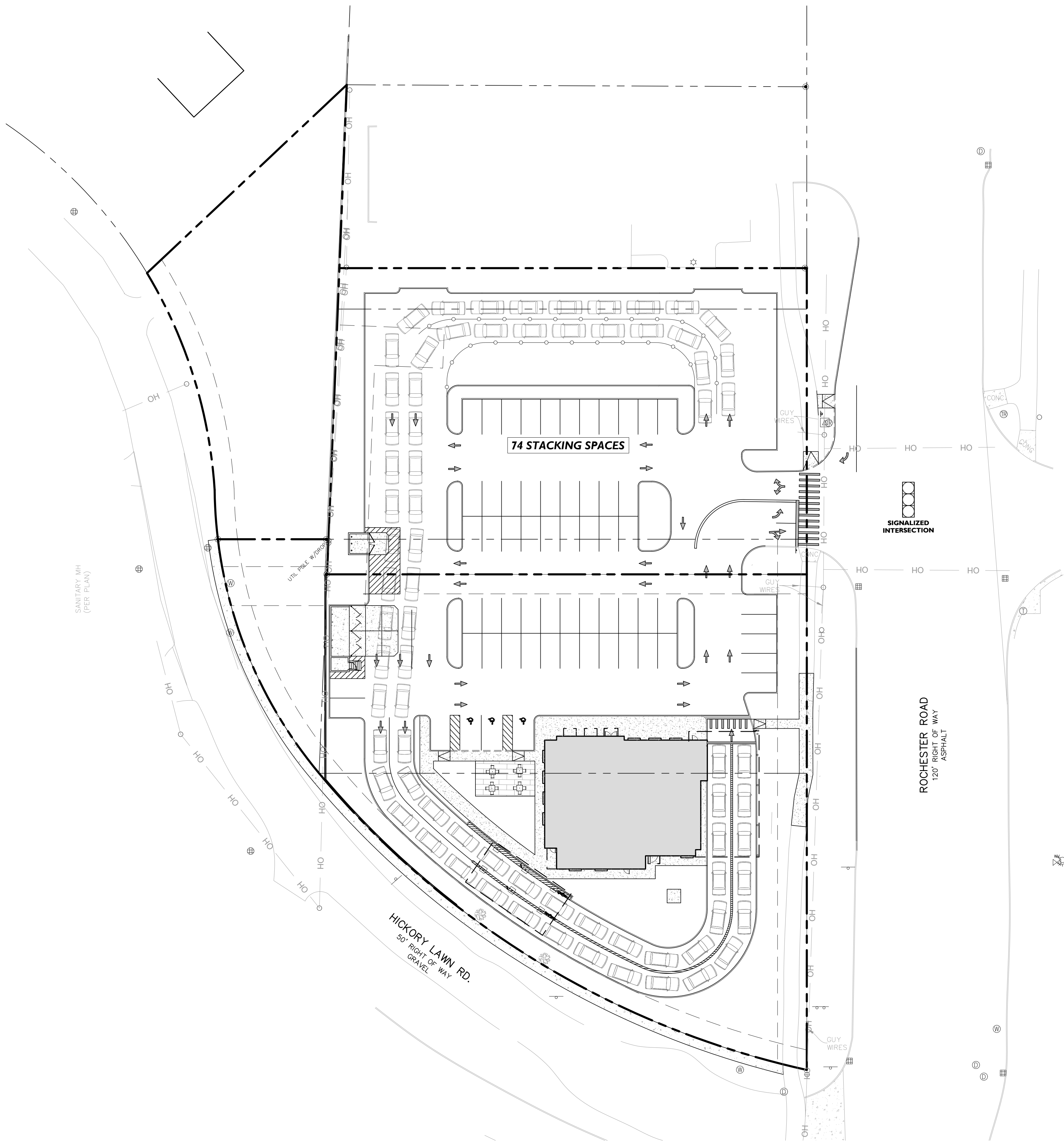
**2007** ● Advertising Week honors the Chick-fil-A “Eat Mor Chikin®” Cows on New York’s Madison Avenue Advertising’s Walk of Fame.

**2014** ● S. Truett Cathy passes away at 93.

**2019** ● Chick-fil-A heads north and opens its first international restaurant in Toronto, Canada.



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NOT APPROVED FOR CONSTRUCTION

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**EXHIBIT**

**3178 & 3200 SOUTH ROCHESTER ROAD**  
**PROPOSED COMMERCIAL DEVELOPMENT**

PARCEL IDS: 15-34-227-017, 15-34-227-039, & 15-34-227-040  
3178 & 3200 SOUTH ROCHESTER ROAD  
CITY OF ROCHESTER HILLS  
OAKLAND COUNTY, MICHIGAN

MICHIGAN LICENSE No. 6201069428  
LICENSED PROFESSIONAL ENGINEER

**STONEFIELD**  
engineering & design

SCALE: 1" = 30' PROJECT ID: DET-200166

TITLE:  
**INITIAL CAR STACKING EXHIBIT**

DRAWING:  
**EX-1**

ISSUE	DATE	BY	DESCRIPTION
1	03/22/2012	MPH	SUBMISSION FOR SITE PLAN APPROVAL



# Memorandum

To: Mr. Brandon Schram

From: Jill M. Bauer, PE, PTOE and Jeffery A. Morden, PE, PTOE

Date: September 9, 2021

RE: Trip Generation and Drive-Through Queue Analysis for Chick-Fil-A

ROWE Professional Services Company has completed a trip generation analysis and a drive-through queue length analysis to determine the absolute maximum and average maximum vehicle queue length for Chick-Fil-A developments in Michigan.

ROWE collected vehicle entrance/exit data and vehicle queue data on Thursday, August 26, 2021 during the weekday AM (7 a.m. to 9 a.m.) and PM (4 p.m. to 6 p.m.) peak hours and Saturday, August 28, 2021 for the Midday (12 p.m. to 2 p.m.) and PM (5 p.m. to 7 p.m.) peak hours at the following three (3) Chick-Fil-A sites located in Caledonia, Kalamazoo, and Okemos, MI:

1. M-6 and Kalamazoo Avenue (Caledonia, MI)
2. Main Street and Drake Road (Kalamazoo, MI)
3. Grand River Road (Okemos, MI)

## Trip Generation Analysis

The peak hour trip generation analysis was conducted for the weekday AM and PM peak hours, and Saturday Midday and PM peak hours. The number of vehicles entering and exiting the restaurant at the driveways were counted in 15-minute intervals throughout the analysis periods. Table 1 presents the site locations peak hours and size for each location.

**Table 1: Site Location Peak Hours and Size**

Location	Weekday		Weekend		Size (SF)
	AM Peak	PM Peak	MD Peak	PM Peak	
Caledonia	7:30-8:30 a.m.	5:00-6:00 p.m.	12:45-1:45 p.m.	5:45-6:45 p.m.	4,877
Kalamazoo	8:00-9:00 a.m.	5:00-6:00 p.m.	12:45-1:45 p.m.	5:30-6:30 p.m.	4,996
Okemos	8:00-9:00 a.m.	5:00-6:00 p.m.	12:45-1:45 p.m.	5:00-6:00 p.m.	4,730

The average number of total trips for the weekday AM peak hour is 106 trips (53 in, 53 out). The average number of total trips for weekday PM peak hour is 315 trips (158 in, 157 out). The average number of total trips for the Saturday Midday peak hour is 376 trips (186 in, and 190 out). The average number of total trips for the Saturday PM peak hour is 304 trips (152 in, 152 out). Table 2 presents the trip generation for the three site locations. The highlighted row presents the peak

trip generation numbers for the peak hour. The full results of the trip generation analysis are included with this memorandum.

**Table 2: Trip Generation**

		Caledonia			Kalamazoo <sup>1</sup>			Okemos			Average <sup>2</sup>		
		In	Out	Total	In	Out	Total	In	Out	Total	In	Out	Total
Weekday (8-26-21)	7a-8a	76	68	144	18	7	25	37	35	72	44	37	80
	8a-9a	79	77	156	34	28	62	40	45	85	51	50	101
	<b>AM Peak</b>	<b>84</b>	<b>87</b>	<b>171</b>	<b>34</b>	<b>28</b>	<b>62</b>	<b>40</b>	<b>45</b>	<b>85</b>	<b>53</b>	<b>53</b>	<b>106</b>
	4p-5p	121	122	243	136	127	263	125	144	269	127	131	258
	5p-6p	163	148	311	142	146	288	170	177	347	158	157	315
	<b>PM Peak</b>	<b>163</b>	<b>148</b>	<b>311</b>	<b>142</b>	<b>146</b>	<b>288</b>	<b>170</b>	<b>177</b>	<b>347</b>	<b>158</b>	<b>157</b>	<b>315</b>
Weekend (8-28-21)	12p-1p	157	157	314	170	157	327	197	202	399	175	172	347
	1p-2p	164	171	335	164	169	333	215	219	434	181	186	367
	<b>Midday Peak</b>	<b>171</b>	<b>168</b>	<b>339</b>	<b>168</b>	<b>173</b>	<b>341</b>	<b>218</b>	<b>229</b>	<b>447</b>	<b>186</b>	<b>190</b>	<b>376</b>
	5p-6p	106	100	206	125	139	264	200	201	401	144	147	290
	6p-7p	109	108	217	121	135	256	178	200	378	136	148	284
	<b>PM Peak</b>	<b>118</b>	<b>115</b>	<b>233</b>	<b>138</b>	<b>140</b>	<b>278</b>	<b>200</b>	<b>201</b>	<b>401</b>	<b>152</b>	<b>152</b>	<b>304</b>

<sup>1</sup> Location does not open until 8:00 a.m.

<sup>2</sup> Straight Average

The results of this analysis support previously observed trip generation at Chick-fil-A locations in neighboring states.

### Drive-Through Queue Analysis

The peak hour drive-through queue analysis was conducted for the weekday AM and PM peak hours, and Saturday Midday and PM peak hours. The number of vehicles in the drive-through queue were counted throughout the analysis periods. The peak hour times and size of the study locations based on trip generation can be found in Table 1. The results of the queue analysis revealed, for weekday AM peak hour, the absolute maximum queue was 12 vehicles with an average queue of 8 vehicles. For the weekday PM peak hour, the absolute maximum queue was 41 with an average queue of 30 vehicles. For the Saturday Midday peak hour, the absolute maximum queue was 41 with an average queue of 31. For the Saturday PM peak hour, the absolute maximum queue was 38 vehicles with an average queue of 32 vehicle. The full results of the queue length analysis are shown in Table 4.

**Table 4: Maximum Vehicle Queue (Vehicles)**

		Caledonia	Kalamazoo <sup>1</sup>	Okemos	Average <sup>2</sup>
Weekday (8-26-21)	7:00-8:00 a.m.	8	4	7	6
	8:00-9:00 a.m.	12	7	5	8
	<b>AM Peak</b>	<b>12</b>	<b>7</b>	<b>5</b>	<b>8</b>
	4:00-5:00 p.m.	14	36	24	25
	5:00-6:00 p.m.	30	41	19	30
	<b>PM Peak</b>	<b>30</b>	<b>41</b>	<b>19</b>	<b>30</b>
Weekend (8-28-21)	12:00-1:00 p.m.	25	37	28	30
	1:00-2:00 p.m.	23	41	27	30
	<b>MD Peak</b>	<b>25</b>	<b>41</b>	<b>27</b>	<b>31</b>
	5:00-6:00 p.m.	12	32	26	23
	6:00-7:00 p.m.	32	38	25	32
	<b>PM Peak</b>	<b>32</b>	<b>38</b>	<b>26</b>	<b>32</b>

<sup>1</sup> Location does not open until 8:00 a.m.

<sup>2</sup> Straight Average

Based on these results, it is recommended the proposed Chick-Fil-A restaurant should be able to accommodate 32 vehicles in the main drive-through queue area and should have an overflow area that can accommodate at least 9 additional vehicles without impeding operations of the parking lot.



## Savola, Hailey

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**From:** Henckel, Russ <HenckelR@wyomingmi.gov>  
**Sent:** Wednesday, February 12, 2020 12:28 PM  
**To:** Savola, Hailey  
**Cc:** Morgan, Jesse  
**Subject:** RE: City of Wyoming Chick-fil-A Traffic Observations

Hey Hailey,

You are absolutely correct. The initial volumes are extreme on opening day. But then the volumes reduce fairly quickly back to regular drive thru volumes. The opening day was very significant and special planning was required. But even though we planned for the "extreme" volumes through the weekend, they did not materialize. They were still significant through the weekend but not unreasonable. After the opening weekend, volumes were still high but did not require any additional planning for additional traffic control to accommodate the stacked vehicles. I believe your estimate of 6 month to achieve normality is probably conservatively long.

I feel that now that there is a local presence, the peaks and extremes are far less than once experienced. Why get in a 200 car line when you can drive 10 minutes and get to another existing Chic Fil A. Just my opinion.

Hope that helps,

Russ

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**From:** Savona, Hailey <HSavola@hrcengr.com>  
**Sent:** Wednesday, February 12, 2020 10:48 AM  
**To:** Henckel, Russ <HenckelR@wyomingmi.gov>  
**Cc:** Morgan, Jesse <JMorgan@hrcengr.com>  
**Subject:** City of Wyoming Chick-fil-A Traffic Observations  
**Importance:** High

Good Morning Russ,

As I mentioned in my voicemail, we spoke back in May or June on the development in Wyoming and the trip generation you had noticed. I know that there was a traffic impact study completed but you noted that you had seen the volumes pretty high in the beginning once CFA opened and then they appeared to drop 6months to a year after back to normal drive-thru volumes.

I am wondering if you can confirm this with an email back to me? We are working with a developer in Walker and the City of Walker is looking for us to provide statements from the adjacent local municipalities that have observed this. I understand if you are not comfortable giving that statement officially so please let me know and I appreciate your time helping us out on this matter.

Thank you,

### Hailey R. Savola

TRANSPORTATION PRACTICE LEAD

**HUBBELL, ROTH & CLARK, INC.**

Grand Rapids · Kalamazoo · Bloomfield Hills · Lansing · Delhi Twp · Jackson · Howell · Detroit

**Direct:** (616) 430-8658 · **E-mail:** [hsavola@hrcengr.com](mailto:hsavola@hrcengr.com) · **Website:** [www.hrcengr.com](http://www.hrcengr.com)