

VILLAGE OF ORLAND PARK

*14700 Ravinia Avenue
Orland Park, IL 60462
www.orland-park.il.us*



Meeting Minutes

Tuesday, April 9, 2013

7:00 PM

Village Hall

Plan Commission

Louis Stephens, Chairman

*Commissioners: Judith Jacobs, Paul Aubin, Steve Dzierwa,
Nick Parisi, John J. Paul and Laura Murphy*

CALLED TO ORDER/ROLL CALL

Present: 7 - Chairman Stephens; Member Jacobs; Member Aubin; Member Dzierwa; Member Parisi; Member Paul, Member Murphy

APPROVAL OF MINUTES**2013-0225 Minutes of the March 26, 2013 Plan Commission Meeting**

A motion was made by Commissioner Paul, seconded by Commissioner Murphy to approve the minutes of the March 26, 2013 Plan Commission.

APPROVED

Aye: 6 - Chairman Stephens, Member Aubin, Member Dzierwa, Member Parisi, Member Paul and Member Murphy

Nay: 0

Abstain: 1 - Member Jacobs

PUBLIC HEARINGS**2013-0154 The Joy of Thai Restaurant - SU**

PITTOS: Staff presentation made in accordance with the written staff report dated April 9, 2013.

STEPHENS: Thank you, Mr. Pittos. The seating for 24 people, is that inside and outside?

PITTOS: That's just outside.

STEPHENS: Ok. Thank you. Does the petitioner have anything that he wishes to add to the presentation that Mr. Pittos just made? If you do, we need to swear you in.

AUBIN: Swore in Brian Gould, BR Design & Architecture, 17458 Sauk Drive, Lockport, Illinois.

GOULD: I think everything that Terry said was right on the money as far as the outdoor seating. The 25 seats out there is the max that the petitioner feels she would have. The interior is also pretty accurate as to the amount of seating the petitioner would have. We are looking to get them in and have another restaurant in your area.

STEPHENS: You're showing the seating in the front and no seating on the side.

GOULD: Correct.

STEPHENS: But there could be seating on the side?

GOULD: Yes, but she would prefer to have it in the front only given that the door is in the front and it would be easier access to go in and out for serving. There is a plan possibly for the future to put a door which would be on that farthest east elevation.

STEPHENS: But you're not looking to do that now?

GOULD: No.

STEPHENS: Ok, we are not going to discuss that now. We are just dealing with what is in this petition. Anything else?

GOULD: No, sir.

STEPHENS: This is a public hearing. Is there anyone in the audience that would like to comment on this petition?

AUBIN: Swore in Richard Dennison, 17931 Fountain Circle, Orland Park, Illinois.

DENNISON: I am actually the home that is right across the driveway from that. So unfortunately, the garbage and the exhaust is right below my two year old daughter's bedroom window. I definitely have a concern about some of the noise pollution and having more regularly scheduled garbage pickup that is at 6 o'clock in the morning. On a more regular basis we are going to have that coming through as opposed to our once a week schedule that we've become accustomed to. After I graduated college, I've run and opened twelve restaurants before I got into what I do today. There is a noise issue with back doors, dish rooms, that constant running later in the night at times when families are usually asleep. As a newer residential area, we now have four babies that live in that area within four hundred feet of that restaurant. I can really only speak for myself this evening but we put a petition together with some other residents that live along the block. They have these same concerns that I have. I understand as a very well enclosed garbage area, we have not really had any situations with it but when you expand the use of that, whether it is grease or things of that nature, I definitely have a concern about that as well. I know that this evening's hearing is not necessarily about outdoor seating but that is a 9' by 9' square patio and I am a little challenged by 25 seats and people sitting out there until 9 o'clock eating, smoking and drinking. There is just not enough distance between that restaurant and my sets of windows on that side of the home to even dissipate any of the exhaust that could be coming out so I have a pretty big concern that way as well. Not quite sure any questions that I could answer but that is my biggest concern: how they would exhaust it. By the looks of the design the dish room and the kitchen are going to be right against that back wall so it's only 100 feet from my home, my windows, and I'm a little bit worried that way. I lose the potential of using the outdoor space of my home, the

cleanliness of the side of my home from the exhaust and the grease fumes, things of that nature. Not to mention, If I ever decide to move in the next few years, what is the potential of selling it if there is a restaurant and if the restaurant isn't successful, then we're left with a vacant space that can really only be used as another restaurant. These are my concerns and I share them with a few of my neighbors as well. I would prefer anything you want except a restaurant in that particular location.

AUBIN: Swore in James Staunton, 14575 West Avenue, Orland Park, Illinois.

STAUNTON: I do have a petition here signed by 17 residents in the subdivision. Our concern is for the residents, like Mr. Dennison, who paid a lot of good money to live in these buildings. He explained all of the concerns he had and ours are the same. When we purchased this property, we were told by the developer that there wasn't going to be any restaurants and there was no food allowed. But when it comes down to it, nobody can find any paperwork to that so I can only assume that it never existed. Our biggest concern is that with the economy the way that it is, we have been working on this project since 2006. We are just about half way through it and it finally looks like it's about to come around and we are going to make it out the other end. The last thing that I think we need is a restaurant that nearby. Like I said, we've had a lot of money put into this.

STEPHENS: So you're concern is that the restaurant will inhibit the sales of your remaining units?

STAUNTON: Yes.

STEPHENS: Ok, thank you. Does anyone else wish to speak? So the concerns are grease from the exhaust? Up to the microphone if we're going to dialogue.

DENNISON: The food exhaust is from the grill, fryers, steamers, etc. All types of kitchen equipment are used and I understand that the exhaust has to go somewhere. I do understand that these are filtered but depending on the maintenance, the cleanliness of the filters, how often they are changed and the types of the filters that are going to be used. That is going to exhaust right out around my bedroom windows on that side of the property. The level of that roof comes in about 8-10 feet below our upstairs window and about equal distance above our downstairs windows. All of them open to that side. Another concern is also the noise pollution.

STEPHENS: I think most of our Commissioners have driven by and observed the situation.

DENNISON: I'm sure they have but I was just compelled. This could be a great restaurant and this could be unfounded concern or I could turn around a year from now and really regret that I live in the residence and it's not as well cared for as it

could be. That berm really only situates itself about 3-4 feet above the grade. It's really not a noise barrier there and there's definitely complete line of sight to the back door when you're standing on the ground as well. The garbage enclosure is a good enclosure but it's definitely in disrepair so I'm glad to see that they addressed that. I think something could be done to address it further but something needs to be done about the noise pollution.

STEPHENS: Ok, sir. Thank you. Mr. Pittos, I know that this is not the first instance of residents living in residences behind restaurants. We have them quite a bit throughout the town.

PITTOS: There are a number of places throughout the town where the commercial uses back up onto the residential uses. We do have ordinances in place to mitigate noise issues and other nuisances including the sound of people eating in outdoor patios. There are ordinances in place that deal with that. We also have building code regulations that require the interior filtration of the exhaust vents inside the kitchens of restaurants as well as the location requirements of rooftop mounted mechanical units.

STEPHENS: What about cleanliness with regard to the garbage dumpster and enclosure?

PITTOS: Those all fall under the health code.

STEPHENS: Are those monitored pretty well?

PITTOS: Yes, they are monitored both by the health inspector and the property maintenance inspector.

STEPHENS: Do those ordinances have any teeth in them if they are told they have to clean it up and they don't?

PITTOS: Absolutely. They are issued a citation warning and citation notices if they don't comply with Village ordinances. Most of the time they are complaint driven due to limited staff. They would have to notify the Village that there is a violation occurring and Village staff would visit the site and inspect in order to take proper action.

STEPHENS: So if it is unsightly or if there is a problem, the neighbors could just call up the Village and have somebody come out and take a look at it. Does that type of situation occur throughout the Village where restaurants back up to residential?

PITTOS: It is a common occurrence where we do field calls from the community asking for an inspector to visit a site due to various issues. We do respond to those calls.

STEPHENS: Ok. Thank you, Mr. Pittos. We will go to our Commissioners right now.

We have heard from the people in the audience. Commissioner Paul, do you have any comments?

PAUL: Yes, I do have some concerns on this project. Number four says that there will be no adverse effects on adjacent property values. I am not convinced that that is going to be the case. Why would we not have to worry about that? It sounds like a legitimate concern that would be an adverse effect on a property's value when you have a restaurant back up to your house and an open garbage can. Like you said, its complaint driven but when is the complaint made? When a rat is running across the yard? These matters are going to be taken care of and there are not going to be any adverse effects on anybody's property values. Especially in a new development, those people pay a lot of money to live in those things. I can't imagine if they lose 10% or 20% of their property value overnight because a restaurant moves in, how do I know that's not going to be the case?

GOULD: I think what we discussed is that there is going to be an implementation of refuse pickups on a more regular basis. In regards to the refuse area, it is in need of repair. The reason for that is this property if you recall, is almost vacant except for that dentist. There was a dry cleaner there which I can go into that a little bit later. Pretty much besides those two, this property was completely vacant. So that garbage refuse container was used by someone else besides the occupants of that property just because no one was back there. There was a lot of dumping back there. I do a lot of work with the property owner of this property and he has done a good job of turning this property around and getting more tenants in here. In regards to your question or comment about the adverse effects to the surrounding community, that's tough to answer because there are a lot of uses that could go in there that could be just as bad as a restaurant in regards to the noise and the refuse. The outdoor seating, putting that door to the front will help. We are trying to keep that more towards the curb to the north versus the residents to the east. I know a lot of the residents here are the ones that are behind the shopping center rather than to the east but we are keeping that in our thoughts as well. The refuse container, let's just go back to that. It is constructed well except for those front gates which we know don't last long between the garbage men and everything else. It's tough to keep those in good working order so we will be fixing those to code and that will help out as well as more regular refuse pick up.

PAUL: What if you move the garbage container to the west end, still behind the building but not right below that window?

GOULD: Well the problem that we have with that is 1. To rebuild a new enclosure there is a cost there. 2. I'm guessing you would want it in brick again so that's another cost. But most importantly, for garbage pickup etcetera, with the screening that is there for the residents it does help in case there is a pickup and

there is some garbage that gets out it will be caught by the bushes and trees that can be picked up. If it's on the west end, you're going to get a backup of a garbage truck taking in and out the garbage containers. I don't know if that would alleviate if there are rodents. There could be rodents in any garbage container whether there is a restaurant or not. It could be food from someone in the dentist office. We are going to do our best to do regular pickups to make sure that doesn't occur.

PAUL: I would feel more comfortable if that garbage enclosure was on the other side with brick and trees of some sort.

GOULD: I understand. Was that approved when this property was originally designed?

PITTOS: There are some design considerations associated with moving the garbage enclosure to the west. The enclosure would be visible then from what is supposed to be a public park in the Fountain Hills subdivision. As well if it were to be located at this end, it wouldn't be ideal particularly for a restaurant use to track the garbage all across the back side to the enclosures and also in terms of future units that would be built for Fountain Hills, similar buildings such as these over here would be on the west side and then it would be directly in front of the front doors. In terms of the smells and the noises, there are some design considerations that may be considered in the building permit process which may include regular filter cleaning on the inside to adjust some of the grease issues that Mr. Dennison raised. Also, a little bit more robust duct cleaning of the actual ventilation systems within the restaurant, itself. This, of course, would be checked by health inspectors and required on a more than annual basis, maybe every 6 months or more. There is the potential to locate the rooftop mechanicals farther away from the southern parapets more towards the north, aiming the exhaust vents at a 45 degree exhaust away from the residential to the south and then screening it with an enclosure on the rooftop to mitigate a bit of noise that would be generated by the rooftop equipment. Those would be some design considerations that we could consider once we get into the building permit review stage for the new restaurant.

STEPHENS: Mr. Pittos, could you point out currently where the garbage is and the unit that is in question here and where the outdoor seating is?

PITTOS: This would be the location of the outdoor seating. This is the masonry enclosure which is typically more difficult to move around than a wooden one. Then the unit in question is over here.

PAUL: How far is that?

PITTOS: From wall to wall it is about 100 feet.

PAUL: From the garbage enclosure?

PITTOS: From here to here is about 50 to 60 feet.

STEPHENS: From the back of the unit it's about 100 feet, I figured, when I was out there today. The garbage enclosure looks fine. It is pretty well buffered by trees and bushes. I don't think that's the problem. And move it? I don't think relocating it is a solution either. It's probably a lot more detrimental to the other buildings that would be going in. Where it's at, it is sitting behind a berm and it is probably sitting in the best location that it could be in. Thanks Mr. Pittos. Commissioner Paul, do you have anything else?

PAUL: No that's it.

STEPHENS: Ok, Commissioner Jacobs?

JACOBS: Thank you, Mr. Chairman. Mr. Dennison remarked that one of his concerns was exhaust and I see on the plan that the cooking area is on the inside wall. Is there any way to move that to the outside wall?

GOULD: The issue with moving that to the outside wall is that building regulations require you to be 10 feet from the edge of the building with any equipment. Also, with the plan if you can see, the hood and the equipment is sitting right here. The rooftop and exhaust we plan on having here which is the furthest northwest that we can put it without violating code requirements for turns and outside hood exhaust.

JACOBS: Could it be diverted though, a stream of air?

GOULD: Yes, the exhaust air could be diverted. We could look into that.

JACOBS: That way it wouldn't be blowing right at his house.

GOULD: Correct and also too we could do a screening up on the roof which would screen the mechanical units and obviously that would help in the look from the top story of his home and for exhaust we can look into getting a 45 degree angled exhaust system that would try to blow that closer to the north.

JACOBS: Ok, you can work with Mr. Pittos on that. One more thing, the patio area is that going to be used for anything or it's just going to be left open ?

GOULD: It's quite a large area like Mr. Pittos was saying. The east and the west were designed for outdoor seating for a restaurant. It is quite a large area. We don't have any plans to get big enough to even use that space.

JACOBS: So the area from the parking lot to the front door is 20 feet?

GOULD: Correct.

JACOBS: Ok. That's all.

STEPHENS: Thank you Commissioner Jacobs. Commissioner Murphy?

MURPHY: I actually just have a couple of questions as well. Joy of Thai, I'm not familiar with it. Is it just one restaurant or a chain of restaurants?

GOULD: It's just one restaurant. She has been in the restaurant business her entire life. Her family has other restaurants. I believe there is one in Downers Grove. She is basically a young girl that is opening up this restaurant and her family will be helping her to run this restaurant.

MURPHY: Ok, with all of these concerns that we have, it is obviously important that this is someone with experience.

GOULD: Absolutely. They have basically been in business their whole lives.

MURPHY: I agree with the other commissioners. I would feel better about this if we are able to divert the exhaust 45 degrees and screen RTU's on the roof. The other question I had was regarding the seating area. So is there any type of screening that you are providing?

GOULD: No. There is only a requirement for screening if there is alcohol being served and there will be no alcohol.

MURPHY: But in terms of just the noise concern and the appearance, is it something that she would consider? Maybe some sort of landscaping?

GOULD: We could look into it.

MURPHY: The other concern I have is again the enclosure. As far as enclosures go, it looks pretty good. But the regular schedule, when we talk about regular, will we work with the tenant on that to make sure that the regular schedule is something that is acceptable to the Village? Will it be picked up twice a week and monitor that? We don't know how much garbage she is going to have so we can't determine the perfect schedule at this point.

PITTOS: It would be difficult to monitor garbage pickup from a staff perspective but certainly an enclosure that is not well maintained usually we get calls on. At that point, is when we would probably assess the situation with the tenant or the occupant of the unit and determine what type of garbage schedule they have and how they need to basically fix the situation in terms of the amount of refuse they are collecting in that enclosure. Normally commercial pickup occurs more frequently than residential pickup and in some cases like along LaGrange Road, there is garbage pickup that occurs on a daily basis. So with that said,

commercial garbage is also a little more flexible. They can make their own deals with Waste Management to schedule a pickup at appropriate times.

MURPHY: Ok, I would just like to say from a personal standpoint, my home sits behind the BMW dealership which is here in the Village and of course it wasn't necessarily planned when I purchased the home. But I will tell you just as a resident, the Village has been outstanding working with us in terms of buffering and making sure things are maintained. We empathize but I have to say the Village is very good about that and everyone cares very much about your concerns as builders and homeowners. Thank you.

STEPHENS: Thank you Commissioner Murphy. Commissioner Parisi?

PARISI: Most of the other commissioners have covered my concerns but I do also empathize with the homeowners. I do understand where they're coming from. It is important that the architect here had indicated that they would be receptive to mitigate some of these issues like screening, diversion and maintenance. I would think we would be prepared to hold you to that in any resolution that we may make. But I do agree that the Village has been very good on holding people accountable. Also, it is not a bad thing to see a center that was 60% empty now going to be 80% occupied. I like to see the highest and the best use. The fact of the matter is that we have granted similar exceptions in other parts of the Village. Again, I would like to let you know that we are going to ask for some modifications and we are going to hold you to them. That's all I have Mr. Chairman.

STEPHENS: Thank you Commissioner Parisi. Commissioner Aubin?

AUBIN: Thank you Mr. Chairman. Just a couple of comments: code is 300 feet. So if you are beyond 300 feet, obviously you bought a piece of property that is up against a commercial piece and that's how it goes. If you are inside the 300 feet and you're asking for a special use and there are some considerations that the Board would want so that we can make it compatible for our residents and of course the business. As Commissioner Parisi said, this unit is about to become 80% full. It is in the best interest of the guy that owns the property to not put anything in there that will upset the neighbors who are going to call Orland Park every 20 minutes with a problem. So it is in his best interest to make sure that this restaurant is operating so that it doesn't offend you. I am going to add a fourth condition to this thing tonight that I think is going to satisfy you as far as control of exhaust and the noise that is sitting inside. It has to happen at the permit process so you may feel more comfortable when I read this fourth motion. It is going to put you in the position that you're going to have to go back to the owner and tell them when you have a problem instead of going back to the Village. Thank you Mr. Chairman.

STEPHENS: Thank you Commissioner Aubin. Commissioner Dzierwa?

DZIERWA: My fellow Commissioners covered a lot that I wanted to speak about so I will try to bring some new stuff to you. I guess my first question would be in a Thai restaurant, is there going to be any food preparation done at the tables? No. Ok. I guess I just think about that and I'm spoiled and I have Asian food cooked at the table. I can see how the exhaust hood would have to be at the back of the unit, there's no way around it. The seating is up front. I do like the fact that you decided to put the seating at the front of the restaurant and not on the side where basically the neighbors would have to look at it. I think that is a good thing to do and I think if you could eliminate the one on the side that would be even better. I assume that you are going to have fencing around there as required by code.

STEPHENS: No.

DZIERWA: Oh, you don't need fencing or concrete bollards or anything like that to protect the patrons?

PITTOS: Fencing is only required if liquor is served.

DZIERWA: I thought it was basically for the safety of the people sitting outside?

PITTOS: No. The zoning code only talks about fencing surrounding outdoor seating areas serving liquor.

DZIERWA: I understand why that exists too but people are still sitting outside and it's a parking lot.

STEPHENS: Ok, it's not in the code. Let's move on.

DZIERWA: As far as the parapet wall, how tall is that parapet wall on the back of the building?

PITTOS: On the back of the building? Usually parapets in the rear are the lowest.

DZIERWA: Well, I just noticed by looking at this that there is a change in height. I'm just curious what the difference between there and there is.

STEPHENS: It's minimal.

DZIERWA: It's very easy to see. Basically, just to let the neighbors who are here now know, you aren't the first that this has happened to. It has happened all over the Village. I think the key is the neighbors are probably the best monitors for the Village. If you see something that is going on that is not right, you make the call. It's a policing thing. But I also want you to remember, when you see a paper cup there rolling down the alley, don't be making a phone call over a paper cup. Don't just be calling for the sake of calling. Make sure it is legitimate. Basically that is the way that things are done. The Village doesn't have the chance to get out there and

make sure things are done. But I found out the neighbors are probably the best to keep people who are in business here in line to make sure they are doing what we gave them permission to do. That's all I have Mr. Chairman.

STEPHENS: Thank you. Mr. Gould, is this dine in only or is this carry out as well?

GOULD: It is both.

STEPHENS: Do you know what percentage of their business is take out versus dine in?

GOULD: I do not know that. I know that during the day it is probably more take out than dine in just going off the other restaurant I visited to get an idea of how she is going to run the business. During the evening hours after work, it is mostly dine in. Maybe a couple of people come in to carry out. During the day for lunches, it is mostly carry out. There is no delivery.

STEPHENS: Ok, thank you Mr. Gould. Mr. Dennison and Mr. Staunton, you both make very good points but as Mr. Pittos pointed out, there are an awful amount of restaurants in the town that back up to residential areas. We are not setting a precedent here and additionally and my thought here is that this building was originally built and designed to have a restaurant both on the east edge and on the west side, which is why the sidewalk is bigger for outdoor seating. So it was always thought that there would be a restaurant on either side there. The reason why it wasn't approved as a restaurant at the time was because there was no restaurant that came in that wanted to rent there. And that being the case, they based the parking on seating in a restaurant. Since there was no restaurant that was going to be there, they couldn't just arbitrarily approve parking in that shopping center with the two restaurants which is why at that time it didn't get approved for two restaurants, one at each end because they couldn't determine what the parking requirements would be without the seating capacity. So practically speaking, it could be an advantage to the people that live there because it is a restaurant that is coming in. It's close by and people might want to order take out and things like that. Their hours, 11 am to 9 pm, I don't think that really inhibits a baby from sleeping. I also don't know that this restaurant is going to bring about all kinds of noise. It just doesn't seem to me that there would be that great amount of noise that would emanate from this kind of restaurant and it closes at 9 pm and usually diners usually come in at 6 or 6:30 pm. By 8 pm they're gone and a 9 pm closing is not a real late situation. With regards to the petition, whatever we do here tonight, I want to make clear to you that we are a recommending body to the Village Board. We don't make the ultimate decision, we make a recommendation here and it goes on to the Committee and then it goes onto the Village Board. If you are not happy with the decision that we make here tonight, you can follow it to the Committee and follow it to the Village Board and take your case there as well. I don't see that this is a real problem. Your concerns are reasonable and so Mr. Aubin has drafted some language to kind of

address those concerns and I think all of the Commissioners here as well as myself empathize with the fact that there is going to be a restaurant there but we don't feel that is going to be so detrimental that it is going to create all sorts of problems as we are hearing here. So that is all I have to say with regards to this. I have to echo Commissioner Parisi's comments with regards to here we have a strip center that is only 60% leased and I don't know how long that end cap has been vacant. Mr. Pittos, has it been vacant since the building was built?

PITTOS: I'm not sure that it has been vacant since it was built. There have been some uses in and out of there but generally some of the shopping centers around 179th Street and Wolf Road have experienced prolonged vacancies.

STEPHENS: So we would rather see these stores have occupants in them rather than sitting empty. This is a good situation for the Village as well as the neighborhood. Those are the comments that I have to make and I echo my fellow commissioners as well. At this point we will entertain a motion.

AUBIN:

I move to accept as findings of fact of this Plan Commission the findings of fact set forth in this staff report, dated April 9, 2013.

And

I move to recommend to the Village Board to approve the site plan titled "Tenant Remodel Thai Restaurant Located at 11013 West 179th Street Orland Park Illinois 60467", prepared by BR Design and Architecture, dated 12/17/12, subject to the same conditions noted in the below motion for a special use permit.

And

I move to recommend to the Village Board to approve a Special Use Permit for The Joy of Thai Restaurant, located at 110013 179th Street, subject to the following conditions:

- 1) Repair the gates of the shared garbage enclosure.
- 2) Establish a regular schedule of garbage collection to mitigate the restaurant's impact on the share enclosure.
- 3) Keep the garbage enclosure in good working order.

RECOMMENDED FOR APPROVAL

Aye: 6 - Chairman Stephens, Member Jacobs, Member Aubin, Member Dzierwa, Member Parisi and Member Murphy

Nay: 1 - Member Paul

NON-PUBLIC HEARINGS

None.

OTHER BUSINESS**2013-0156 Memo: New Petitions & Appearance Review**

STEPHENS: We move into other business. Does anybody have any questions with regards to that memo? No questions there. In regard to House Hunting Demographics, Mr. Pittos, is there any idea how we would do any zoning changes or anything like that? Because the demographics of the country and Orland Park will be changing. Was this given to us because there will be some changes coming along?

PITTOS: No I don't think this is a precursor of any policy changes. I think this was just an interesting article found in the March 2013 planning magazine. It is some interesting reading and things to consider.

PARISI: I think we are ahead of the curve on it by reading this thing. Between Sheffield Square, Smith Senior Center, Thomas Place and apartments; I think we are addressing a lot of these different uses already. But I am curious if we did a lot of demographic studies when we put up this apartment about who the potential users would be. Do you have any updates on that? I would like to know what percentage is leased out and if the demographics were correct on whom they predicted to lease them out?

PITTOS: It is my understanding that the people leasing the 9750 apartments are meeting the demographic study but there is also a healthy amount of people that we weren't anticipating that have leased a majority of the leased units. I think more exact information you can get directly from the department because I don't work on that project.

STEPHENS: If you can get the information and maybe just send out an email blast to all of us. I think we are all curious.

PITTOS: Ok.

DZIERWA: A particular paragraph referenced an "ageless, master plan community" which is basically something that seems like its working. Chairman Stephens and I were talking about the types of people we like to hang out with. I think it's a good thing. Single people and young people bought into the Sheffield Square project right off the bat when it was planned for empty nesters. But I think if you build something that is attractive, it can be ageless.

PITTOS: From a planning perspective, a healthy community is one that includes everybody. A mix of demographics is good for everyone in general.

ADJOURNMENT

There being no further business before the Plan Commission, the Chairman

adjourned the meeting.

STEPHENS: This meeting is adjourned at 7:59 p.m.

Respectfully submitted,

Heather Rosignolo
Recording Secretary