

## Central and Sycamore Project description

56. Upon submittal and to the degree possible provide an operational description of the project and uses, including, but not limited to;

- Types of Businesses; - The project consists of two pads containing the following:

1. A 6 Multiple Product Dispenser gas station with a 3,200 SF convenience store and a roll over car wash.

2. A drive through casual dining restaurant that will have a 3,800 SF structure which includes kitchen and indoor dining area. This pad also includes a covered outdoor dining area.

- General Activities preformed on-site/Operational characteristics (Identifying activities occurring both indoors and outdoors);

1. Sales of:

- o Gasoline (unleaded and diesel), E85, and possible propane sales
- o Convenience store items that include but are not limited to – Prep food items that will be subject to local ordinances related to direct serve to customers, tobacco limited to cigarettes and other tobacco related products, alcohol, packaged foods, packages beverages, hot/cold dispensed beverages, and frozen carbonated beverages.
- o carwash service.
- o Prepared food such as hot dogs, hamburgers and roller grill items

2. Sales of:

- o Food that is prepared onsite and fountain drinks

- Training and Management of Alcohol Sales;

1. Every employee is to attend a local ABC “LEAD” tobacco/ alcohol training. The site manager is to obtain a Serv Safe Certification. Employment files to address proper sales to customers and how to properly ask and verify ID for sales.

Number of Employees; and

1. The number of Employees is based on the volume of the mart. There will be no more than 10 employees for this specific location with no more than 5 working at any given time.

2. Up to 5 employees on site at once

- Hours of Operation.

1. 24 hours a day / 7 days a week

2. 24 hours a day / 7 days a week