

**BIRMINGHAM CITY COMMISSION /
PLANNING BOARD JOINT WORKSHOP SESSION
OCTOBER 11, 2021
7:30 PM
851 S. ETON, BIRMINGHAM
MEETING ID: 655 079 760**

WORKSHOP SESSION

This will be considered a workshop session. No formal decisions will be made. The purpose of this workshop format is to focus on problem definition and desired outcomes. Each commissioner will have an opportunity to share their perspective and thoughts on problems and possible solutions and engage the Planning Board for input. **Citizens will have an opportunity to make public comment at the end of each new business item.**

I. CALL TO ORDER AND PLEDGE OF ALLEGIANCE

Pierre Boutros, Mayor

II. ROLL CALL

Alexandria Bingham, City Clerk

III. NEW BUSINESS

- A. Food Trucks
 - i. Public Comment
- B. Outdoor Dining
 - i. Public Comment
- C. 2040 Master Plan Update
 - i. Public Comment

IV. PUBLIC COMMENT

The City of Birmingham welcomes public comment limited at the Mayor's discretion to allow for an efficient meeting. The Commission will not participate in a question and answer session and will take no action on any item not appearing on the posted agenda. The public can also speak to agenda items as they occur when the presiding officer opens the floor to the public. When recognized by the presiding officer, state your name for the record, and direct all comments or questions to the presiding officer.

V. ADJOURN

NOTICE: Should you wish to participate in this meeting, you are invited to attend the meeting in person or virtually through ZOOM: <https://zoom.us/j/655079760> Meeting ID: 655 079 760

You may also present your written statement to the City Commission, City of Birmingham, 151 Martin Street, P.O. Box 3001, Birmingham, Michigan 48012-3001 prior to the hearing.

Individuals requiring accommodations, such as mobility, visual, hearing, interpreter or other assistance, for effective participation in meeting should contact the City Clerk's Office at (248) 530-1880 (voice), or (248) 644-5115 (TDD) at least one day in advance to request mobility, visual, hearing or

Las personas que requieren alojamiento, tales como servicios de interpretación, la participación efectiva en esta reunión deben ponerse en contacto con la Oficina del Secretario Municipal al [\(248\) 530-1880](tel:2485301880) por lo menos el día antes de la reunión pública. (Title VI of the Civil Rights Act of 1964).



MEMORANDUM

Planning Division

DATE: October 6th, 2021

TO: Thomas Markus, City Manager

FROM: Nicholas Dupuis, Planning Director

SUBJECT: Joint Meeting Discussion

1) Food Trucks

Back in 2011, the City Commission approved amendments to Chapter 26, Businesses, of the City Code to amend Section IV, Vendors and Peddlers, to clarify requirements for approved vendors and peddlers as defined in the ordinance (which did not include food trucks).

At the same time, the City Commission considered permitting the operation of food trucks in the City, potentially at specified locations to activate City parks, vias and other public spaces. Research was conducted on potential ordinance amendments to allow food trucks, possible locations throughout the City, and input was solicited from several City boards. Many residents and brick and mortar business owners spoke in opposition to the proposal to allow food trucks, and ultimately the City Commission did not support amending the Vendors and Peddlers section of Chapter 26, Businesses, to allow food trucks to operate in the City.

On June 28th, 2021, the City Commission discussed the topic of food trucks and the potential to allow expanded operation of such within the City of Birmingham. On September 22nd, 2021, City Staff opened up a survey on Engage Birmingham requesting input on the topic of food trucks from residents of the City. Please see attached results from the food truck survey, which show many divergent opinions on allowing food trucks to operate in one or more areas of the City. In order to permit the use of food trucks within the City, ordinance amendments would be required to both the Zoning Ordinance (Chapter 126 of the City Code) and the Business Ordinance (Chapter 26 of the City Code) at a minimum.

Discussion:

Does the City Commission wish to send the food truck concept to the Planning Board for further study?

2) Outdoor Dining

As a result of the temporary COVID-19 outdoor dining expansion resolution and continuing issues with outdoor dining patios encroaching onto required clear paths, adding unapproved equipment/fixtures, heaters, and structures, the City Commission directed a review of outdoor

dining requirements to evaluate potential changes that may clarify and/or enhance the outdoor dining environment within the City.

Accordingly, in December 2020, the City Commission discussed amending the Zoning Ordinance to consider allowing the enclosure of outdoor dining areas during the winter months. The City Commission asked the Planning Board to consider this issue, and any regulations they may recommend should outdoor dining enclosures be permitted.

On June 21st, 2021, the City Commission and Planning Board met at a joint meeting to further discuss outdoor dining, and to get a clear direction as to what elements of outdoor dining should be addressed. In general, the City Commission and Planning Board discussed several topics spanning from enclosures to private vs. public space, but ultimately the Planning Board was directed to take a comprehensive look at the entire outdoor dining ordinance.

On June 23rd, 2021, the Planning Board discussed outdoor dining in further detail based on the joint meeting two days prior. The Planning Board settled on the following list of goals that they would like to focus on in the ordinance review process:

- Incentivize outdoor off-season dining;
- Review the placement of decks and enclosures;
- Ensure that additional outdoor off-season dining does not become an extension of the indoor space;
- Solicit feedback from restaurateurs of all types in the City;
- Seek possible ideas from local, national and international examples;
- Review the current ordinance for issues;
- Review tickets that were given out to temporary outdoor dining operations;
- Review photos of the variety of temporary outdoor dining structures that were used around the City;
- Explore options for maintaining permanent aspects of outdoor dining structures even if the parts of the structures come down in different seasons;
- Discuss potential differences in policy for outdoor dining on public versus private property;
- Solicit feedback from Public Services and the BSD;
- Review agreements from temporary outdoor dining standards to see if any of the temporary policies might be worth integrating into the permanent regulations;
- Consider aspects like sidewalk widths and snow clearing in writing the policy;
- Maintain the current seating allowances for differently-sized establishments and maintain the differences for establishments holding different kinds of licenses for alcoholic beverage service; and,
- Recommend a permanent solution so that restaurateurs do not have to continue to adapt to changing policies.

Numerous study sessions have since been conducted by the Planning Board to discuss outdoor dining, both in season (summer) and off season (winter). A survey was posted on Engage Birmingham to obtain public input, and research was conducted to compare outdoor dining standards in other communities and to review best practices (see attached). The discussion started at a high level, and the Planning Board has been fine tuning their deliberations to ensure all issues are discussed. However, several provisions have been discussed that may require additional discussion with and/or direction from the City Commission.

Discussion:

What types of coverings does the City Commission wish to permit for outdoor dining establishments (ie. tents, umbrellas, roll-up awnings, permanent coverings etc.)?

Does the City Commission wish to consider the use of windbreaks for comfort against the wind/weather?

Does the City Commission wish to consider a trial period for any outdoor dining ordinance updates?

3) The Birmingham Master Plan 2040 Update

In April 2021, the City Commission directed the DPZ team to prepare the second draft of the 2040 Plan, including all of the Planning Board's recommendations for changes as outlined in a letter from DPZ dated April 13th, 2021 (attached), and to include the Commission's comments from their April 19th, 2021 meeting.

DPZ has now completed the second draft of the 2040 Plan, and the Planning Board will be discussing the second draft at the October 13th, 2021 meeting. Due to the time required to read and digest the large document, the Planning Board will not be doing a full review of the second draft at that time. Rather, the Planning Board will use the opportunity to lay out a schedule for a detailed review of the second draft, and outline the changes that have occurred from the first draft. This will provide the public ample time to review the second draft. It is anticipated that the Planning Board will hold a total of 4 meetings to review the second draft, focusing on strategic issues, themes and key objectives, and that the City Commission will then finalize recommendations for changes to the second draft and authorize distribution of a third and final draft 2040 Plan for review by entities required by State planning law. A formal public hearing on the final draft will be held by the City Commission after all required review periods have ended.

*****Please note: The second draft of the 2040 Master Plan will be available on October 8, 2021 and will be sent out as a separate packet to all City Commissioners and will be posted on both the City's website and the project website on the same date. *****

FOOD TRUCKS

Should food trucks be allowed on public property in Birmingham?

SURVEY RESPONSE REPORT

06 September 2021 - 05 October 2021

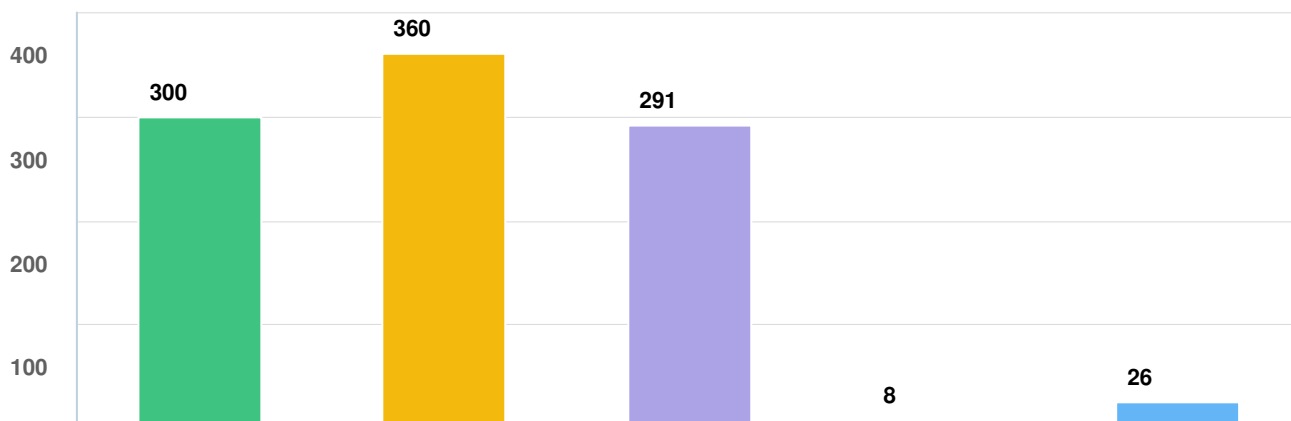
PROJECT NAME:

Food Trucks in Birmingham



SURVEY QUESTIONS

Q1 What do you like about food trucks? Select all that apply.



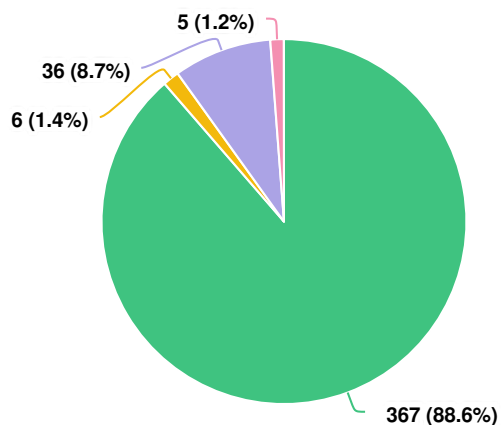
Question options

- Enhances sense of community.
- Offers an easy way to experience cuisine from different ethnicities and cultures.
- Offers a quick and inexpensive meal when I'm on the go.
- I don't like them.
- Other (please specify)

Optional question (412 response(s), 2 skipped)

Question type: Checkbox Question

Q2 Would you patronize food trucks in Birmingham?



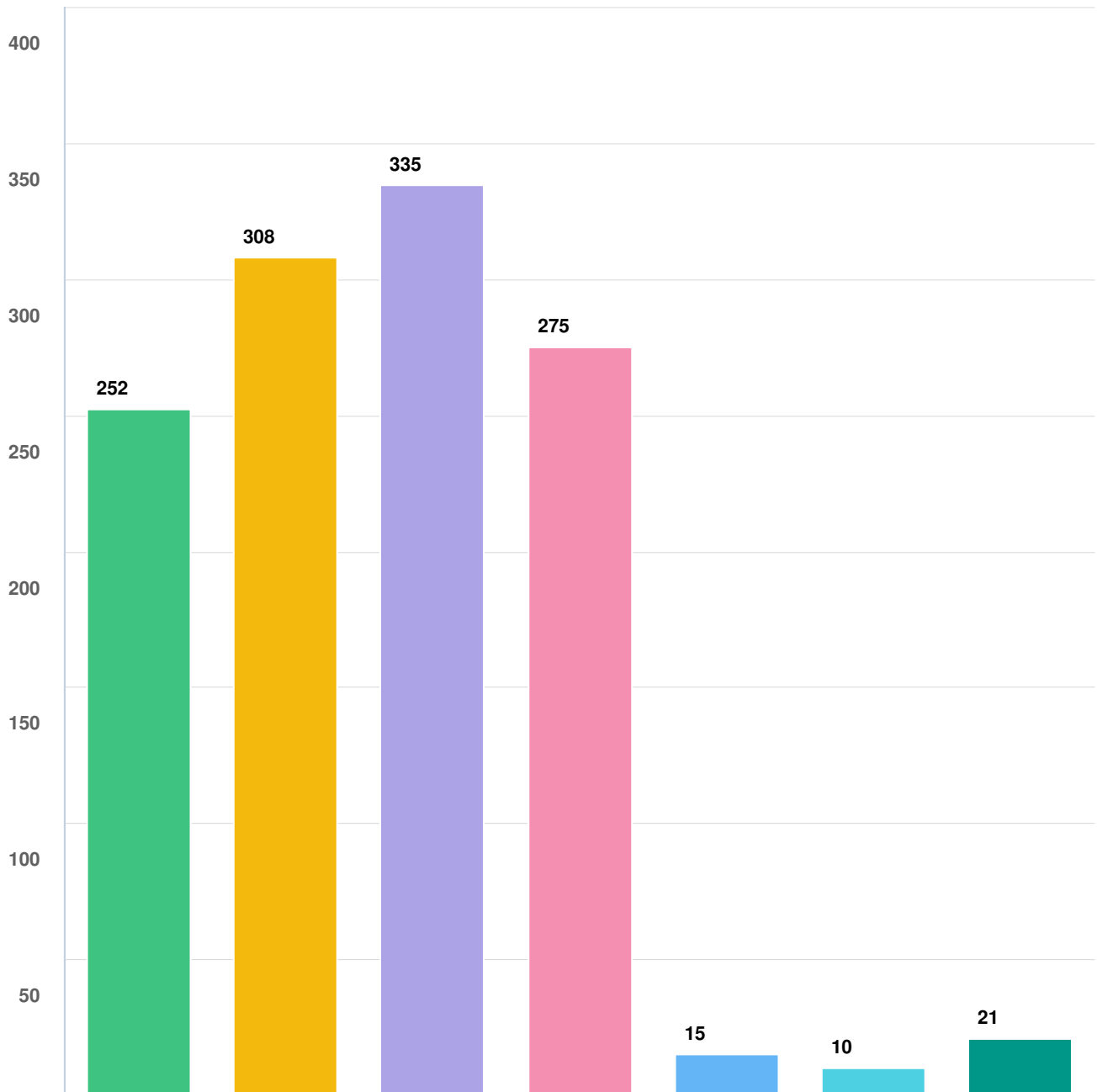
Question options

- Yes, I like food trucks!
- No, I don't like food trucks.
- Not sure.
- Other (please specify)

Optional question (414 response(s), 0 skipped)

Question type: Radio Button Question

Q3 Which of the following statements do you agree with pertaining to food trucks on public property?

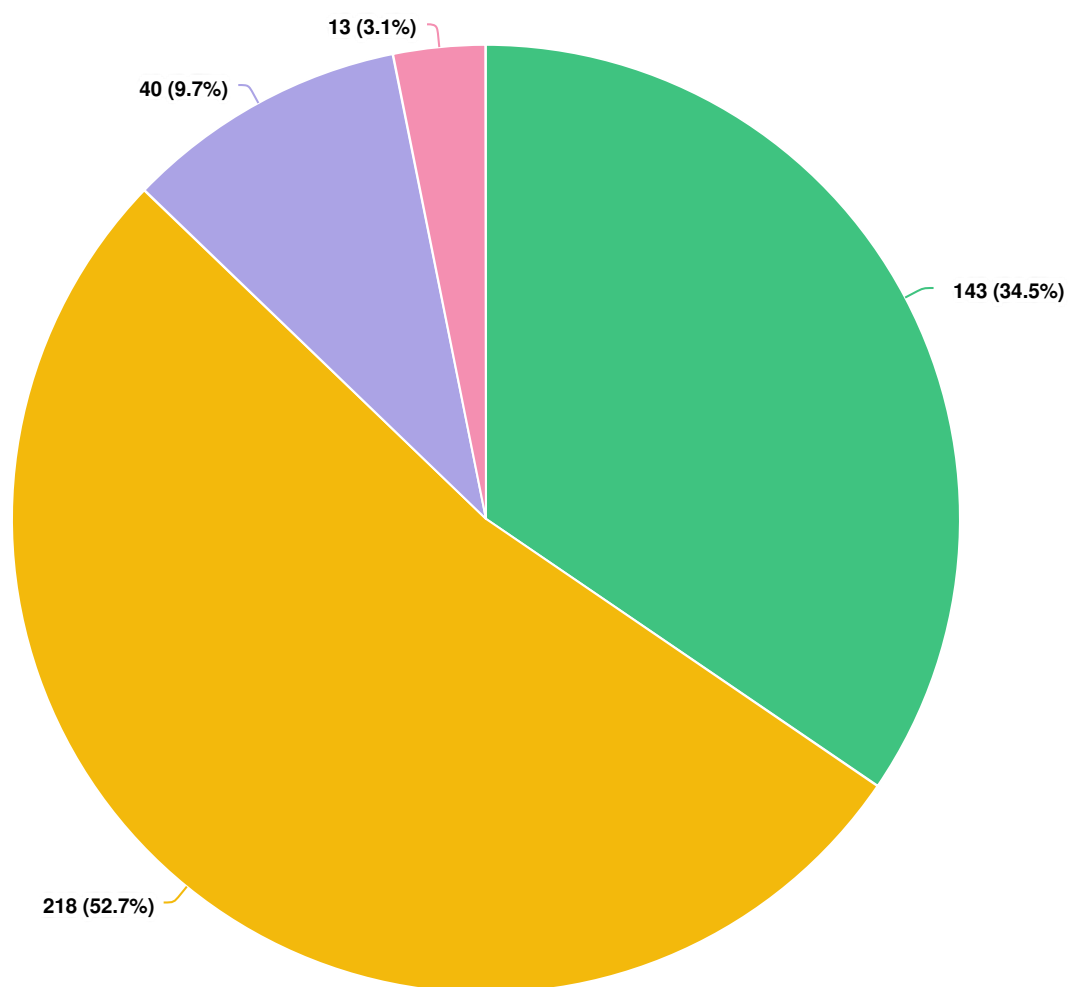


Question options

- Food trucks will attract people to the city.
- Food trucks will benefit people looking for a quick, affordable meal on the go who are not interested in a sit-down dining experience.
- Food trucks should be allowed in parks and will enhance the park experience for residents and visitors.
- Food trucks add to the ambiance of the city.
- Food trucks are messy and should not be on public property.
- Food trucks generate crowds and should not be on public property.
- Other (please specify)

Optional question (412 response(s), 2 skipped)
Question type: Checkbox Question

Q4 | Do you feel the opportunity to operate a food truck on public property should be offered to current Birmingham brick and mortar restaurants first?

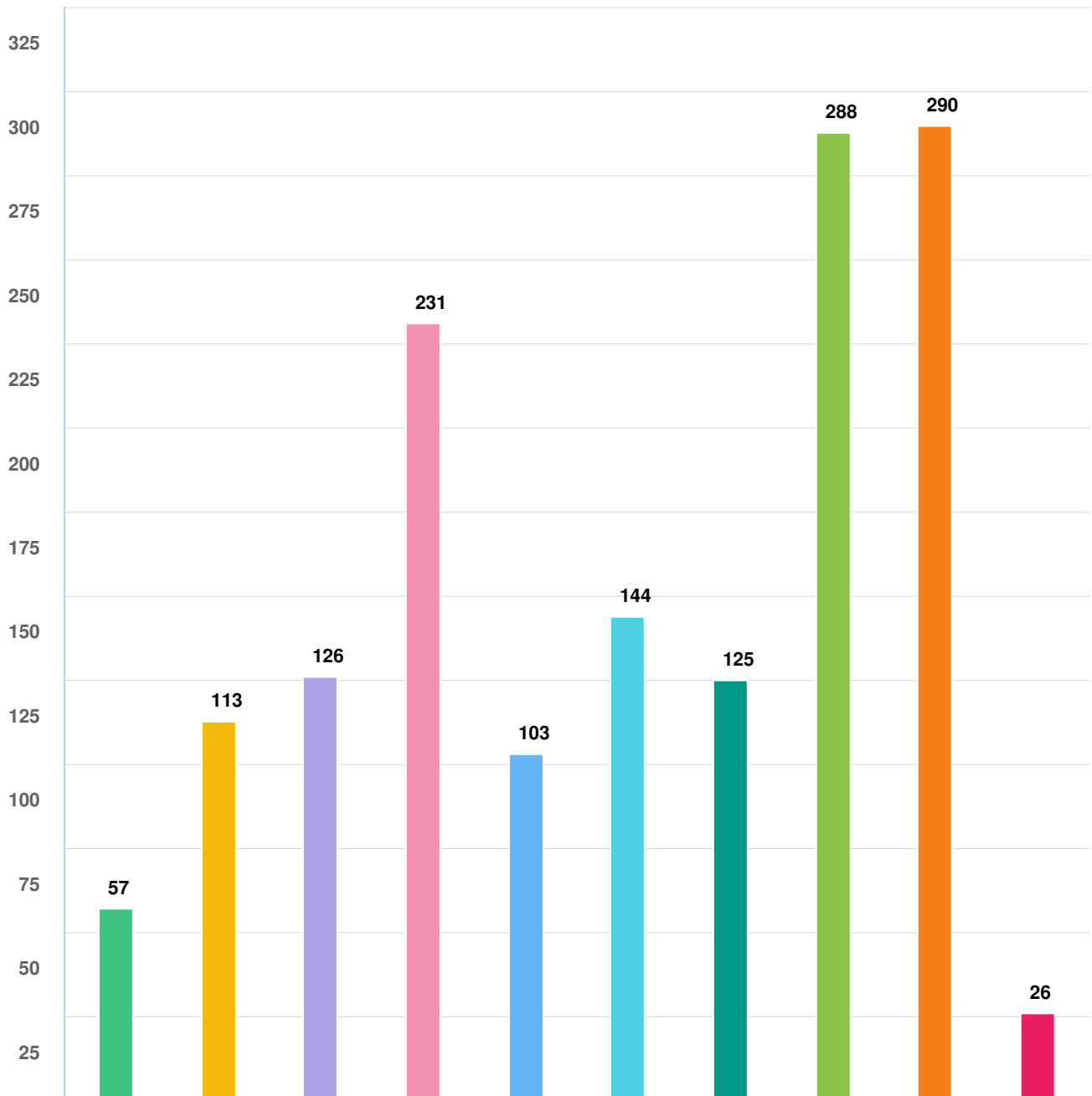


Question options

- ☒ Yes, offer the opportunity to Birmingham restaurants first so they can capitalize on their existing brands while expanding their local reach.
- ☐ No, it should be open to anyone.
- ☐ Not sure.
- ☐ Other (please specify)

Optional question (414 response(s), 0 skipped)
Question type: Radio Button Question

Q5 If the City allows food trucks on public property in Birmingham, where should they be located? Select all that apply.

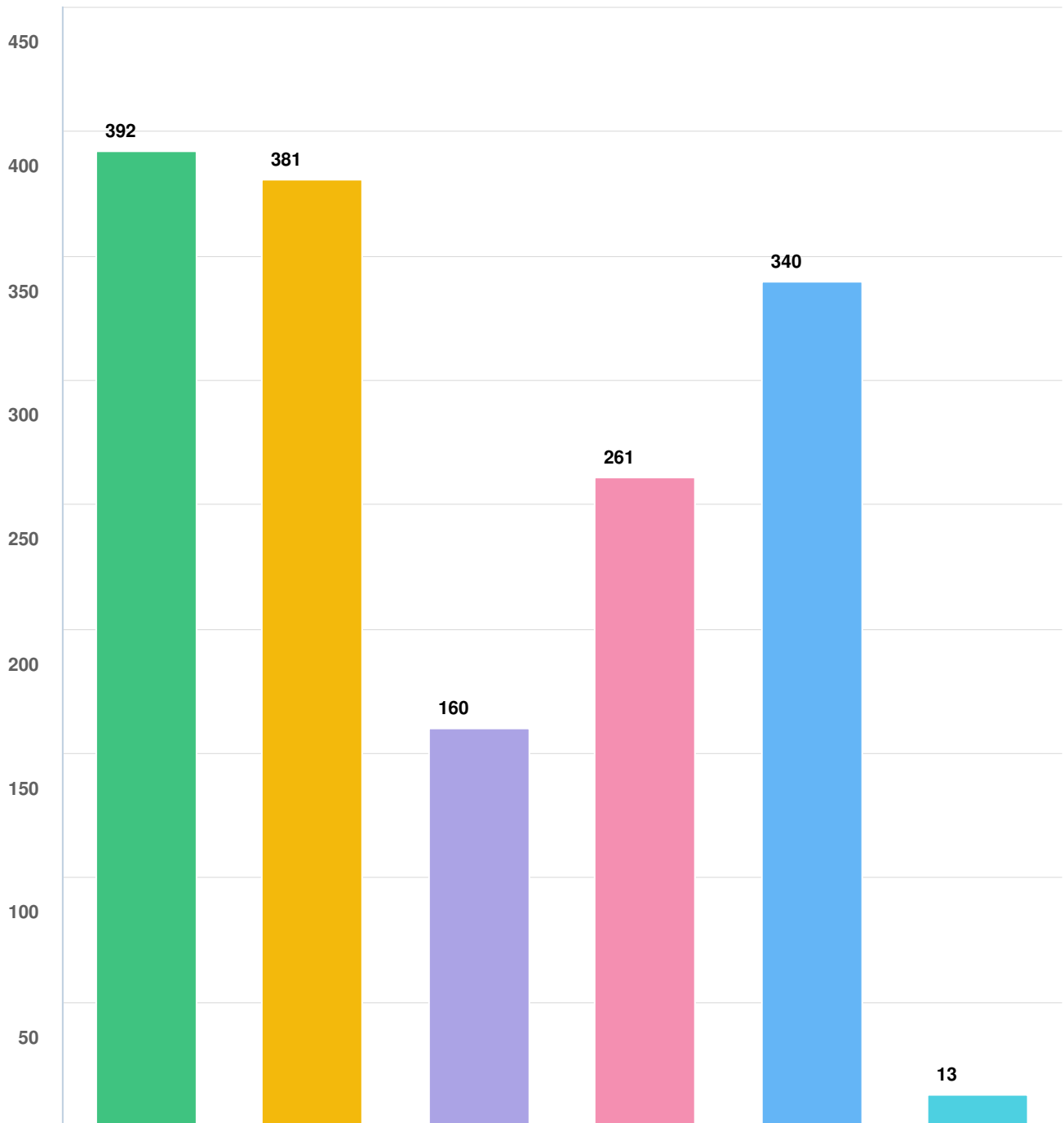


Question options

- No change to the current regulations - only on private property or on public property during approved special events such as the Farmers Market, Village Fair, etc.
- Neighborhoods, but only during block parties.
- Neighborhoods, any time.
- All Parks
- Only high activity parks that have playgrounds and/or a ball field.
- Alleys and pedestrian passages
- Street Corners
- City owned parking lots.
- Public Plazas
- Other (please specify)

Optional question (413 response(s), 1 skipped)
Question type: Checkbox Question

Q6 If food trucks are permitted on public property, what regulations should the city impose?
Select all that apply. Food vendors must:

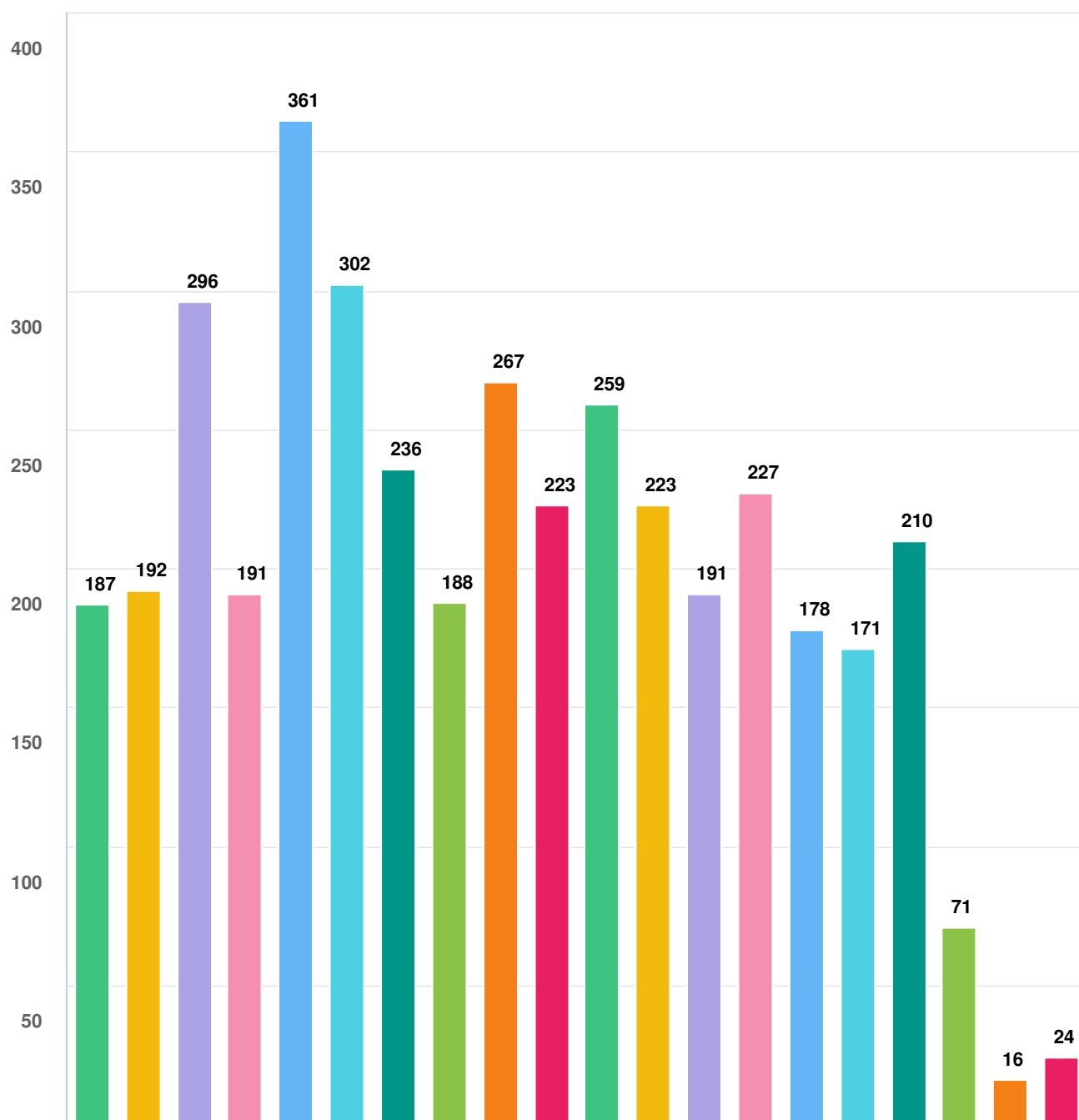


Question options

- Have all necessary permits and food handler's licenses.
- Meet all Oakland County Health Department requirements.
- Prepare food in the truck itself (no commercial kitchen required).
- Pass a city inspection.
- Bring their own trash receptacles and keep the area clean.
- Other (please specify)

Optional question (411 response(s), 3 skipped)
Question type: Checkbox Question

Q7 What would you like to see at food trucks in Birmingham? Select all that apply.



Question options

- Hot Dogs & Hamburgers Pizza BBQ Cajun Mexican Mediterranean Italian
- Japanese/Sushi Greek Chinese Thai Indian French Spanish Vegan
- Hawaiian Ice Cream Elephant Ears Nothing. I don't want food trucks on public property in Birmingham.
- Other (please specify)

Optional question (407 response(s), 7 skipped)
Question type: Checkbox Question

Q8 Please share other feedback you may have regarding food trucks in Birmingham.

GVM9

9/23/2021 05:24 PM

Let's make this happen, countless cities with Birmingham's ambiance around the country embrace food trucks and community gatherings

dhiemstra

9/24/2021 12:18 PM

Consider a weekly food truck night during spring-fall at a consistent location (farmers market parking lot or a large park) and with a beer tent or something similar.

Detroitrealist

9/24/2021 12:18 PM

They should not be allowed within 1000 feet of existing, tax-paying restaurants.

newres

9/24/2021 12:19 PM

I think food trucks at the downtown and larger parks could be a great way to bring people out to eat and picnic at the parks

Finateri

9/24/2021 12:24 PM

Allow this!

CM20

9/24/2021 12:24 PM

The idea sounds very interesting to me. Many other cities (traverse city comes to mind) that offer this experience. I don't think they are daily and they are in designated areas. I don't know the right thing to do to manage these, but something like this could be great but could also get out of control If some guidelines aren't set. General neighborhood settings (outside of a block party setting), I'd be against. No one wants food smells migrating into their home on a regular basis. There has to be a way to make this nice for all to enjoy. Cool idea!

gutty

9/24/2021 12:28 PM

I think this is a great opportunity to open up the city of birmingham to some of the well established food trucks already in the area and an avenue for new businesses to develop as the birmingham market allows for a great opportunity for them

dkcvoom

9/24/2021 12:29 PM

looking forward to at least pilot testing food trucks!

FuzzyV

My family and I Often go to other cities to enjoy their food trucks.

9/24/2021 12:30 PM

I'd rather the food trucks be in my own city.

Eweiner

9/24/2021 12:30 PM

Food trucks are a great complement to the city's offerings. Don't let over-regulation or restaurants prevent them from being successful.

doodah

9/24/2021 12:31 PM

See how food trucks in other places add to, not subtract, from local business. and community.

HAKM

9/24/2021 12:32 PM

I would not want any more vacant downtown rental space, so we should help the existing businesses stay in tact and successful without adding cheap competition into their high-rent areas.

begumakay

9/24/2021 12:34 PM

Great idea! This would really be great for our city.

Glenlakegal

9/24/2021 12:35 PM

Let's get with it Birmingham!!

LB Home for Life

9/24/2021 12:35 PM

I like the opportunity with food trucks. I think they should be in various locations throughout the city on various days. Except the farmer's market, I think the food trucks should rotate/alternate. It should not be the same truck in the same location. They should have to buy a small fee permit for the day/location.

dp

9/24/2021 12:36 PM

Our family has thought about this for YEARS!!! I was born and raised here and am raising my family here now. This would be a lovely and welcome addition to the food scene! Coffee/ beverage food trucks in the parks, at least at Booth and Shain, would be amazing. So would ice cream trucks.

aadzem

9/24/2021 12:39 PM

It would offer different options for residents. Also, drive additional crowd to Birmingham. I don't think existing businesses should be worried. Additional crowd/people will make up for it and drive their business.

kwoodward

9/24/2021 12:42 PM

Some of the best food in detroit metro comes out of food trucks and it's an absolute shame that we don't have the opportunity to enjoy their offerings in town. Also they aren't competing with all that many of the upscale, dinner focused dining options in downtown

Birmingham.

grrapson

9/24/2021 12:44 PM

Great idea. Love them in Traverse City. They have an area set aside for about six of them all the time. Usually musicians play there. And they are elsewhere in the city.

Merrillman

9/24/2021 12:46 PM

There should be guidelines and licensing with clear and rules and regulations

Sunnykimmer

9/24/2021 12:47 PM

Birmingham has developed to become an upscale, quiet community. Food trucks do not enhance that image. Food trucks as the city states offers cheap food quick. Year round Outside dining need to be offered to all sit down restaurants in town. It's amazing the outside structures had to be taken down but yet food trucks are being considered. Seems like the city is okay with people walking around eating throughout town - having food and beverages spill and trash on the ground but sitting outside at a nice restaurant is disapproved of. Bring back outside seating year round and don't allow food trucks. Encourage and approve more liquor licenses and more brick and mortar restaurants to open. Those with a truck can open an actual restaurant there is plenty of available space in town to do that. No food trucks. Bring back outside dining year round.

Joshw90

9/24/2021 12:49 PM

LE T IN THE FOODT RUCKS!

MSullivan7

9/24/2021 12:50 PM

Special permitted beverage trucks too, including alcohol for special events, should be considered.

Peg777gy

9/24/2021 12:53 PM

I am not as savvy about what is happening in the food truck world, but I know it is fun and popular. I would do a brief study of what other communities in Michigan and elsewhere are doing that has been successful (or problematic) and base decisions moving forward on the lessons learned from those that are thriving.

natalisalayah

9/24/2021 12:54 PM

Food trucks are amazing and so fun, i hope to see them become a part of our community

C

There aren't a lot of quick and low-cost food options in Birmingham,

9/24/2021 12:57 PM

and food trucks would help round out the city's offerings. Plus everyone loves a good food truck; they'll attract people. Just please be sure to select those that have vegan options, for the exploding number of people choosing not to eat animals (especially since the pandemic).

Rachel.smith

9/24/2021 01:04 PM

Food trucks are great! We have them in Poppleton Park occasionally and it's been a great way to keep in touch with neighbors and saves us time on making dinner.

Citizen K

9/24/2021 01:09 PM

I love the idea of food trucks! Would there be a way for residents to be aware of what food trucks would be located at which location ahead of time? Maybe a Food Truck calendar. This might be helpful for people planning other events/activities at parks. For example, if you knew there was going to be a food truck, you wouldn't need to pack a picnic lunch. Also, I hate to always bring this up but if the idea is that people will be sitting, eating, and drinking water/soda for hours at the park, we must also consider where they will go to the bathroom. Bathrooms are currently lacking at parks as it is....without adding food and beverage offerings into the mix.

bhamfinest

9/24/2021 01:13 PM

If implemented right, food trucks would be great for Birmingham.

Birmingham Pro

9/24/2021 01:15 PM

ALL FOR FOOD TRUCKS. THE MORE PEOPLE IN THE CITY...THE BETTER!

SLev1

9/24/2021 01:18 PM

Honestly I used to live in Ferndale and the food trucks were awesome. It was nice to try new things and enjoy the cities public spaces. Birmingham allows food trucks at the farmers market so why not expand to other areas of the city?

achristine

9/24/2021 01:19 PM

Food truck events and events with food trucks as a dining option are fun. Food trucks around all the time are a nuisance.

Lrothweil

9/24/2021 01:21 PM

Sounds Fun!

Wnsmom24

I'd like to see an easy permit process, like for block parties, where

9/24/2021 01:24 PM

residents or neighborhoods can schedule food trucks on public property.

Carole Tardie

9/24/2021 01:29 PM

I think food trucks are a great idea to bring people together in the community. Especially since so many restaurants are closing.

TheBigTrees

9/24/2021 01:30 PM

Please ask every Birmingham restaurant owner about this question. They're already struggling. Let's not make their hard job even more difficult. What would Birmingham be without out fine restaurants? I'd LOVE to enjoy food trucks from the likes of Greek Islands, Elie's, and more.

Imisra

9/24/2021 01:30 PM

I think it would add fun and bring young people into the community

ksbirm

9/24/2021 01:31 PM

I would love food trucks that offer food options that we don't have in town -- i.e., Mexican, Spanish, BBQ, Cajun, Hawaiian, etc. For example, we now have four sushi restaurants, so we really don't need a sushi food truck. This would offer the variety that local restaurants are not offering. I also love the idea of food trucks because at times our local restaurants get very busy and it can be difficult to get a table to grab a quick bite to eat.

Mike Steinberger

9/24/2021 01:32 PM

I don't think they are a fit for the neighborhood parks, but perhaps would be a fit for more urban (i.e. Shain) parks

Jack48009

9/24/2021 01:33 PM

Don't the B'ham restaurants have enough problems attracting customers without creating another source of competition? Jack Burns

jqseedy

9/24/2021 01:38 PM

biggest concern is garbage. They need to clean up after themselves. Otherwise will be great

PaulReagan

9/24/2021 01:39 PM

It's simple - after the election and Nakita is gone, there will be food trucks. No survey is necessary, but thanks anyway.

Skagagnon

9/24/2021 01:42 PM

Moving here form an area with lots of food trucks (Destin, Fl and 30a, FL,) I never saw any issues or disturbances with the food truck business. They established a great business model and the

locals would follow them to different locations. Their food was typically delicious at a much better price point than the restaurants which drove the restaurants to creat better food. It really brought the overall city experience higher and brought money into the area.

stickneyp

9/24/2021 01:44 PM

let's get some food trucks !!!

MichCon

9/24/2021 01:50 PM

Food trucks are fun!

zacharykay

9/24/2021 01:52 PM

Food trucks would give those looking to eat quickly more options. Many visitors to town do no want to sit down for a long meal with their kids or have brought pets and cannot sit inside with them. Restaurant wait time is often very long at peak times and food trucks would be an alternative for those not looking to wait. Allowing food trucks would also attract more visitors to Birmingham that could potentially patron other businesses such as retail or services.

Salkatib

9/24/2021 01:55 PM

I visited a nice casual dinning point in Petosky MI called the back lot beer garden. It is a collection of trucks with a central food court. It was a very unique and enjoyable experience. I believe a similar setup would be successful in Birmingham and increase commerce. thebacklotpetoskey.com

Davidson

9/24/2021 02:02 PM

Food trucks would enhance any event in town. Holding regular food truck rallies a.certain day of the month would promote regular visitors, especially when shops are open. These are a positive thing.

Steve Nickoloff

9/24/2021 02:23 PM

Will make Bham more hip

KB

9/24/2021 02:41 PM

spread them around the city no only in one area. Have a published schedule with place/times. If available a link to the food truck webpage. Would like to see 2 or more in one spot at a time. Should not be allowed everyday but rather designated days possibly. Concern about traffic and safety in parks with children as there may be increased traffic to get food

Krosenberg

9/24/2021 02:44 PM

Very excited at this possibility. I grew up in Birmingham and my husband and I now live in poppleton park!

jtome

9/24/2021 03:06 PM

It would warm the ambiance of the city and would bring people to the streets

Lspilkin

9/24/2021 03:08 PM

Great idea. Will add a bit of excitement to a great walkable city

StephanieB

9/24/2021 03:28 PM

There was a time Birmingham had food trucks in the parking lot across from the adams fire station. That was a great spot!

Jeffingham

9/24/2021 03:45 PM

Please!

Susan

9/24/2021 04:06 PM

I like the idea of food trucks around the city. Not really a fan of the trucks being in the parks but city owned parking lots, alley's, etc. While I would like to see all food trucks have a chance I would like to know what our local restaurants think and possibly offer to them first.

k84res

9/24/2021 04:19 PM

We have a a restaurant available every 200 feet in Birmingham. Why in the world would you want to have food trucks. They bring rodents and trash. They are not inspected or regulated. They will cost the City money to inspect and oversee. We do not need food trucks.

Jdcramer

9/24/2021 04:48 PM

I love food trucks! I would enthusiastically support more food trucks in Birmingham!

nlbishai

9/24/2021 05:05 PM

Need to have specifics around when they can come. Anytime in the neighborhoods. Every Wednesday weather permitting etc.....

calibanga

9/24/2021 05:45 PM

I would love to see more food trucks in the neighborhoods, at parks and around town. I think that food trucks are a great way to encourage locals to meet other neighbors and get a quick bit. I think that utilizing the school parking lots are also a great idea for weekend food trucks or during the week in the summer months.

Kbartz

9/24/2021 05:49 PM

Let's go for it, we need variety,

kevinb0127

9/24/2021 06:09 PM

Let's do it!

marinkoj

9/24/2021 06:16 PM

Bring the food trucks back! Adds such a fun experience for families and will bring the community together.

StephenD

9/24/2021 06:40 PM

Food Trucks please. I have caregiving responsibilities at home and can't get away to sit in a restaurant for two hours anymore. But beyond that, the food truck experience is fun. And how extra fun to take my grandkids to the park and feed them there. Remembering now when I visited the High Mile in NYC a number of years ago, when I came down from the park I was tired. And hungry. I remember the Thai food truck I chose from a dozen sitting there as much as I remember the High Mile itself..

HDTOGT

9/24/2021 06:48 PM

Bring on more food trucks!

terrym2442

9/24/2021 08:44 PM

I think it would be a GREAT idea to have trucks in public areas. One of my biggest gripes about restaurants in the area is that there are few family oriented ones- and most of those are Coneys. This would offer more options besides the fancy steak houses and such.

fourtimesurvivor

9/24/2021 09:29 PM

Please, please don't bring any more food trucks to the Farmers Market. It's ridiculously crowded. And, if you are serving food anywhere, take into consideration these folks who insist on bringing their dogs (who poop in our neighborhood near the market) and don't clean it up. Please, do NOT bring the trucks near the park on Old Woodward and Harmon. It is so congested, cars speeding up and down Old Woodward, there's bound to be someone hit and killed there. You cannot see if a car is coming until you are out in the crosswalk. That area is just too congested.

woodman95

9/25/2021 04:23 AM

Let's float a trial balloon and see how it goes

Justaresident

The city has grown but it is difficult to get around now I do not

9/25/2021 04:31 AM

want food trucks placed in the city to add to the traffic and lack of parking

rzS

9/25/2021 04:38 AM

I think food trucks are a nice way to bring people in the community together. Once a month during summer months seems sufficient.

KathleenTigheKriel

9/25/2021 04:45 AM

I love the food truck scene when I visited the Venice Beach neighborhood. They are surely strict with requirements and it's hugely successful and delicious. May I suggest looking into their protocol.

Staygreenbham

9/25/2021 05:23 AM

Food trucks would greatly enhance the downtown experience in Birmingham. Quick, easy, and affordable food options fill a void which has existed for far too long in our already overpriced town. High quality food truck offerings help to create a more vibrant social experience for all ages. Local restaurant owners have successfully kept food trucks out of Birmingham for far too long, which is a shame. Fine dining will always have a home in an upscale neighborhood such as Birmingham, but we need to more welcoming and inclusive to residents and visitors of all income levels. Ensuring there are adequate waste receptacles available alongside the food truck areas will go a long way in keeping Birmingham beautiful.

BirmMom

9/25/2021 05:31 AM

Loved when Adams Square had food trucks once a week. I would spend more time at Shain Park if I knew food trucks were there to grab a bite and enjoy the park.

Dm

9/25/2021 05:38 AM

Around Shain Park and along Old Woodward south of Brown could be ideal locations?

Nextdoor

9/25/2021 05:39 AM

It would be nice to test this in a limited fashion

Hksiegel

9/25/2021 05:40 AM

Think they're a great add to the community

DJO

9/25/2021 05:44 AM

Only one or two trucks around town per day or week.

ddxthompson

9/25/2021 06:07 AM

There is already an overflow in trash containers on Sunday. The city needs to supply an abundance of new trash containers surrounding the trucks. No food trucks are allowed on Sundays. because of crowds and trash.

JMH

9/25/2021 06:50 AM

We generally support the addition of food trucks at parks and public places and hope that the city will approve this. Clearly there should be regulations and limits to how many there are and when they can be there, but I trust the city can regulate them while also providing residents and visitors with the option to enjoy them.

wmarkley

9/25/2021 07:06 AM

If allowed on public property, they should not be allowed to operate after sundown. Late-night food trucks will simply attract/support inebriated visitors to Birmingham or those cruising Woodward looking for a place to hang out.

morulm

9/25/2021 07:28 AM

Food trucks have the potential of bringing the community out side and mingling. They expose people to ethnic foods and give people a way for restaurants to create a way of extra income.

Karen Mucha

9/25/2021 07:48 AM

Think if properly regulated can be nice addition to city food scene which is pretty limited right now.

SteveL

9/25/2021 08:22 AM

Need to balance the fun of food trucks with the city's dignity and prestige

Rich Fiori

9/25/2021 09:30 AM

No brainer with some kind of proper reasonable rules

Peggy

9/25/2021 09:39 AM

Food trucks add vitality, diversity, community, and affordable food to ALL the residents of Birmingham.

Leew

9/25/2021 10:06 AM

I don't think we need them! Currently, we have great eating facilities downtown and I think it is unfair to current restaurants and bars that support the city and pay taxes. Also, they don't enhance the environment and crowds may negatively impact others in the area. The can also create other problems for the city, garbage, insects, legal issues, etc. Americans already have a health and weight problem...I don't think we need to add to the availability of food on every corner! I don't think residents will starve if we don't

approve food trucks!!

Peter & Stephhanie Ruseckas

9/25/2021 12:00 PM

Food trucks need to be allowed but their number at any particular time needs to be regulated. Such as: fewer on weekdays than weekends and holidays. Also, the trucks should not all be constrained to a single, small area

MarciH

9/25/2021 04:19 PM

Would love to see food trucks at concerts and movies in the park.

CB

9/25/2021 08:44 PM

I love this idea, please make it happen

peter

9/26/2021 05:33 AM

Birmingham is a great dining destination. Let us not do anything to screw that up.

SPJ

9/26/2021 07:44 AM

There is a win-win in food trucks/residents/current restaurants, we just need to find it.

michael

9/26/2021 08:09 AM

Use food trucks to activate underutilized areas of the city

DMW1

9/26/2021 09:39 AM

I see it as positive with little risk. Don't impose too much bureaucracy. Let the residents have fun with it. Used to enjoy food trucks at Eaton Square.

JM480

9/26/2021 10:44 AM

I think it will bring unwanted mess to wherever they are located. Shane park is full of cups, pizza boxes, ect. Left behind by messy people every weekend. Would need more city staff to keep up with the mess and probably more out houses too, in order to accommodate additional people coming to eat outdoors. Leave food trucks for special events such as Wednesday night concerts and movie night.

purduemark

9/26/2021 12:14 PM

Like these surveys

Msc139

9/26/2021 01:01 PM

I am not sure these would benefit the City and I am afraid they would detract from the restaurants.

jreedmonty

9/26/2021 01:24 PM

If food trucks are allowed, and I am not sure they should be, they should be located in one area - such as Traverse City

mhorowitz

9/26/2021 02:22 PM

Very exciting

RRicelliScheidt

9/26/2021 07:25 PM

I think the city should start with a few Food Trucks in locations like Shain Park (or the adjacent parking lot where there are tables & chairs. Try lunch time and Thursday & Friday evenings, for example. And definitely during special events. Neighborhoods should be able to contract FT anytime they wish.

Dan_Nye

9/27/2021 06:30 AM

I am concerned with young kids about these policies. Please proceed with extreme caution.

annelipp

9/27/2021 07:30 AM

It would be really nice to have some more lunch options in downtown Birmingham.

Jeffreyatto

9/27/2021 08:23 AM

It's a great idea to have food trucks. Thank you for engaging the community in this manner.

Blenkel

9/27/2021 08:35 AM

It's very expensive to operate a restaurant in Birmingham, which limits the types of restaurants that are successful. We don't have many establishments that generate "buzz" quite honestly. Food trucks are a much lower barrier to entry and can be a great way to diversify the food options in the city.

gabrielazanfir

9/27/2021 08:43 AM

Bring back the extended patios and push for more rooftops! We only have one rooftop in Birmingham, what a shame. There is so much space opportunity on top of the buildings downtown, it could be great to have more rooftops.

SarahHursleyTaylor

9/27/2021 08:55 AM

Yes to food trucks in Bham!!!

Jkpb

9/27/2021 09:04 AM

Please allow food trucks!!!

JCS77

9/27/2021 09:14 AM

We loved having the opportunity for food trucks to pull into the garage at McCann (the old Jacobsons bldg) 360 W. Maple

annie

9/27/2021 09:17 AM

Food trucks should be located where the Farmers Market takes place. That way it doesn't crowd the parks and creates an additional hub for people to gather.

Xkwol99

9/27/2021 09:45 AM

Bring on the food trucks

kbidlake

9/27/2021 10:05 AM

Our neighborhood hosts food trucks on private property to support local business and create a sense of community. You need to make it easier for residents to host and hold neighborhood get-togethers. Your current rules are antiquated.

Kulpacabana1

9/27/2021 10:13 AM

I would love to see a quarterly food truck rally in Birmingham. Great way to get people to town. Day in the town would be a good day as well as during Christmas Market

LocalFamily

9/27/2021 10:13 AM

We enjoyed when they parked at Adams Square and feel they add to community.

SPvM

9/27/2021 10:31 AM

Contrary to your statement of food trucks "gaining popularity", they've been popular for well over a decade in places like Detroit, Royal Oak, Berkley and other areas. Birmingham continues to be behind the 8 ball and it lacks tremendous sense of community. Food trucks bring streets and neighbors together. I hope the old guard of Birmingham stands back and allows for a better sense of community than I've experienced since moving here 13 years ago. Let the food trucks in!

KDeck

9/27/2021 10:42 AM

Coming from Chicago, the food trucks were such a big hit! There really aren't any restaurants around Birmingham that cater to children so this would be such a great option for parents!

AndyKopietz

9/27/2021 10:58 AM

Food trucks are a great idea and one I believe many young families, visitors, and residents would welcome!

Juliediff

9/27/2021 11:11 AM

One idea is to set up a trial of small scale and duration. For example, the first Friday of every month, one food truck can set up at Booth park. Booth park is an optimal spot as having an easy meal nearby can extend play time at the park into evening hours, and local family friendly restaurants often have a long wait.

Carl

9/27/2021 04:21 PM

We have eliminated most all low cost brick and mortar lunch food alternatives by ongoing high end development (with high end rents). So we have made the city more vibrant but have lost almost every affordable lunch spot in town. In addition many higher priced restaurants are not open for lunch. I live in town but end up driving somewhere to eat lunch when we go out. It was not that long ago that my wife and I could walk to a dozen or more casual lunch spots in town. Now I can count those destinations on one hand.

Chhenderson

9/27/2021 05:13 PM

We think Quarton Lake would be an awesome spot for food trucks. A large space with plenty of room to picnic.

Lizzy11

9/27/2021 06:04 PM

Having moved to Birmingham/Bloomfield area from Ferndale, we miss the ease of going for a walk around the neighborhood and grabbing tacos or falafel/kebabs from a nearby truck. Especially with COVID, we aren't dining indoors with our kids and it would be a great way to get out for a family meal without indoor/seated dining. Thank you for considering food trucks in Birmingham!

Buddyholly

9/27/2021 09:29 PM

Food trucks should be allowed. Birmingham should also allow restaurants to have extended patios as allowed during COVID as well.

Austin

9/27/2021 11:25 PM

I think it makes being a pedestrian in Birmingham more fun. I think the trucks should be made to rotate regularly, so that they are always surprising and fun. There should be a few different places in the city where you can find the trucks. Spread out to share the foot traffic

Stana

9/28/2021 04:04 AM

I think food trucks are a fine extra perk for our residents, but only used occasionally. Let's support our brick and mortars, and give them more outside dining options. We are empty nester early sixty years olds and we love the increase in outside dining options available now.

3milio07

9/28/2021 09:10 AM

I would love to have food trucks in birmingham downtown, it would allow for a good experience while making use of the park to enjoy the goodies.

mdiclaudio

9/28/2021 09:42 AM

I love this idea and think it will add great opportunities to our community

TMajors

9/29/2021 11:34 AM

I love food trucks. They are a lot of fun when it comes to trying new things or finding excellent food. However, it is a concern in regards to litter and maintaining a clean environment. If this can be controlled I would welcome food trucks to a certain location on a schedule.

mreddy

9/29/2021 12:28 PM

Food trucks are a fun way for people to get a good meal and engage with others. I think it brings a spirited vibe to a community. I would concentrate on foods that are not readily available in the restaurants, giving our local establishments first crack at the opportunity.

nick3nicolay

9/29/2021 02:42 PM

This should be done on a trial basis to start. Trucks should only be allowed for special events such as Concerts in the Park, Farmer's Market. Not looking to bring more people into the city, but feel our residents could support their success.

delaney

9/29/2021 07:16 PM

" The more street food we have, the more it's embraced by every income strata. the better world we have,"- Anthony Bourdain

matthewjs

9/29/2021 07:32 PM

This is a great idea! Some cities have a designated food truck parking lot that attracts a lot of visitors and some have allow alcohol to be served if they are in an enclosed area.

Bhamgolfer

10/01/2021 09:28 AM

Should be allowed on a some what limited basis, not an every week-end or everyday occurrence. Existing restaurant owners have a significant investment and there should be some protections.

LaurenL

10/01/2021 02:51 PM

I think it is fantastic that Birmingham is exploring this idea and gaining input from the community. Thank you!

rhaglund

10/04/2021 02:29 AM

Possibly Little Fleet in Traverse City, sort of a food truck corral,
could be a model.

Optional question (132 response(s), 282 skipped)

Question type: Essay Question

Food Trucks
City Commission Meeting Minutes
June 28th, 2021

PD Ecker introduced the topic.

It was noted during discussion that:

- Current ordinance would allow food trucks to operate currently in Birmingham as long as they are on private property;
- Current Birmingham restaurants could participate in operating food trucks as long as they follow ordinances if they desired;
- Ordinances would have to be changed if food trucks were to operate on public property;
- Ordinances relating to frozen confection vendors would also require changes if ordinances relating to food trucks change; and,
- A “trial period” would not be possible without amending ordinance.

Three Commissioners spoke in favor of exploring and implementing food trucks. CM Markus said he was also supportive of the idea if done appropriately.

CA Kucharek said she was unsure about the potential legality of limiting food truck operations to restaurants already operating brick-and-mortar establishments in Birmingham.

CM Markus said updating special event regulations might be an appropriate way to allow food trucks on a trial basis.

Some Commissioners expressed concern that food trucks would provide competition for existing Birmingham restaurants. Other Commissioners said that food trucks offer a sufficient enough difference from sit-down restaurants that they would be unlikely to be in competition.

Some concern was expressed as to whether there would be enough demand to attract and retain food trucks.

Some concern was expressed about pursuing allowing food trucks when restaurants are still recovering from the financial impacts of the Covid-19 pandemic. A few Commissioners recommended delaying the consideration a bit longer in order to avoid putting additional pressure on currently operating restaurants.

After Commission discussion, there was consensus to solicit resident feedback regarding food trucks via Engage Birmingham/Bang the Table.

Some Commissioners supported this item returning more formally after feedback is gathered from Engage Birmingham/Bang the Table. Others said it would be more appropriate to have another preliminary discussion of feedback gathered and potentially required legislative changes once that information is available.

Public Comment

Paul Reagan advocated for a swift change to the ordinances in order to allow food trucks in the neighborhoods. He said that if there was a reliable schedule of when food trucks would be present, it would promote neighborhood cohesion.

OUTDOOR DINING

Year-Round Enclosed Outdoor Dining

SURVEY RESPONSE REPORT

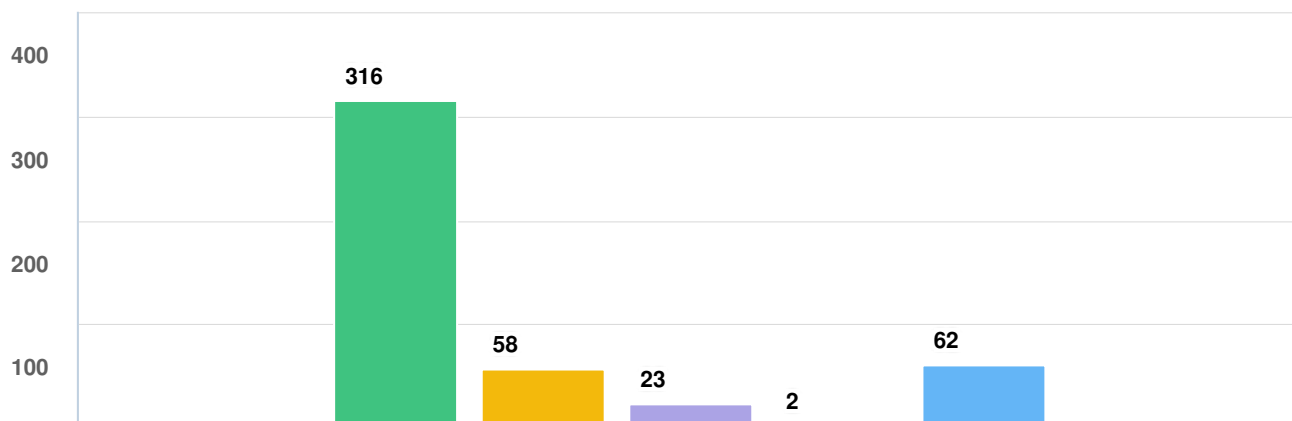
13 July 2021 - 07 September 2021

PROJECT NAME:

Year-Round Enclosed Outdoor Dining

REGISTRATION QUESTIONS

Q1 What best describes you? (check all that apply)



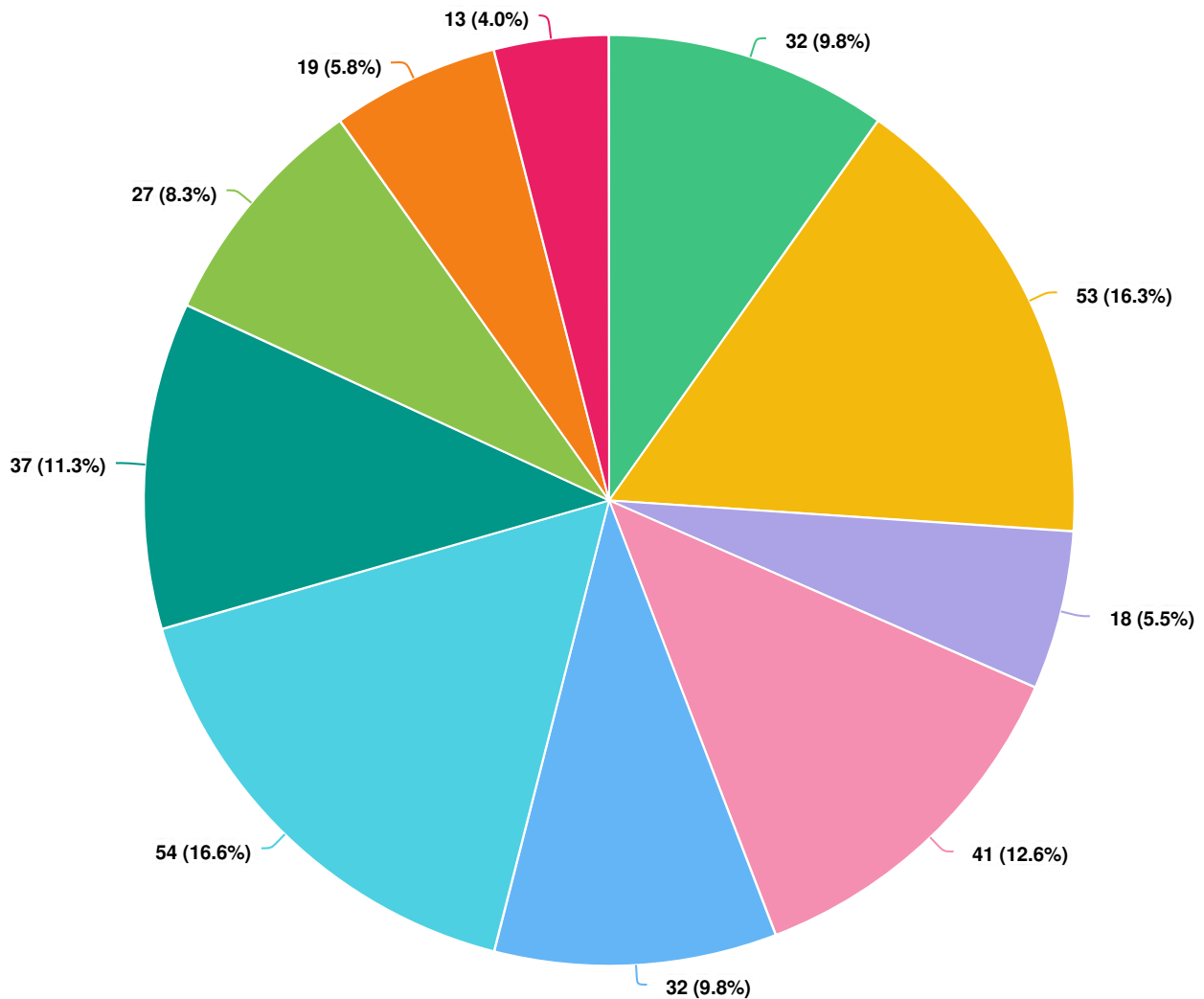
Question options

- I live in Birmingham.
- I work in Birmingham.
- I own a business in Birmingham.
- I am a student in Birmingham.
- I am a frequent visitor to Birmingham.

Mandatory Question (351 response(s))

Question type: Checkbox Question

Q2 Which section of Birmingham do you live in?



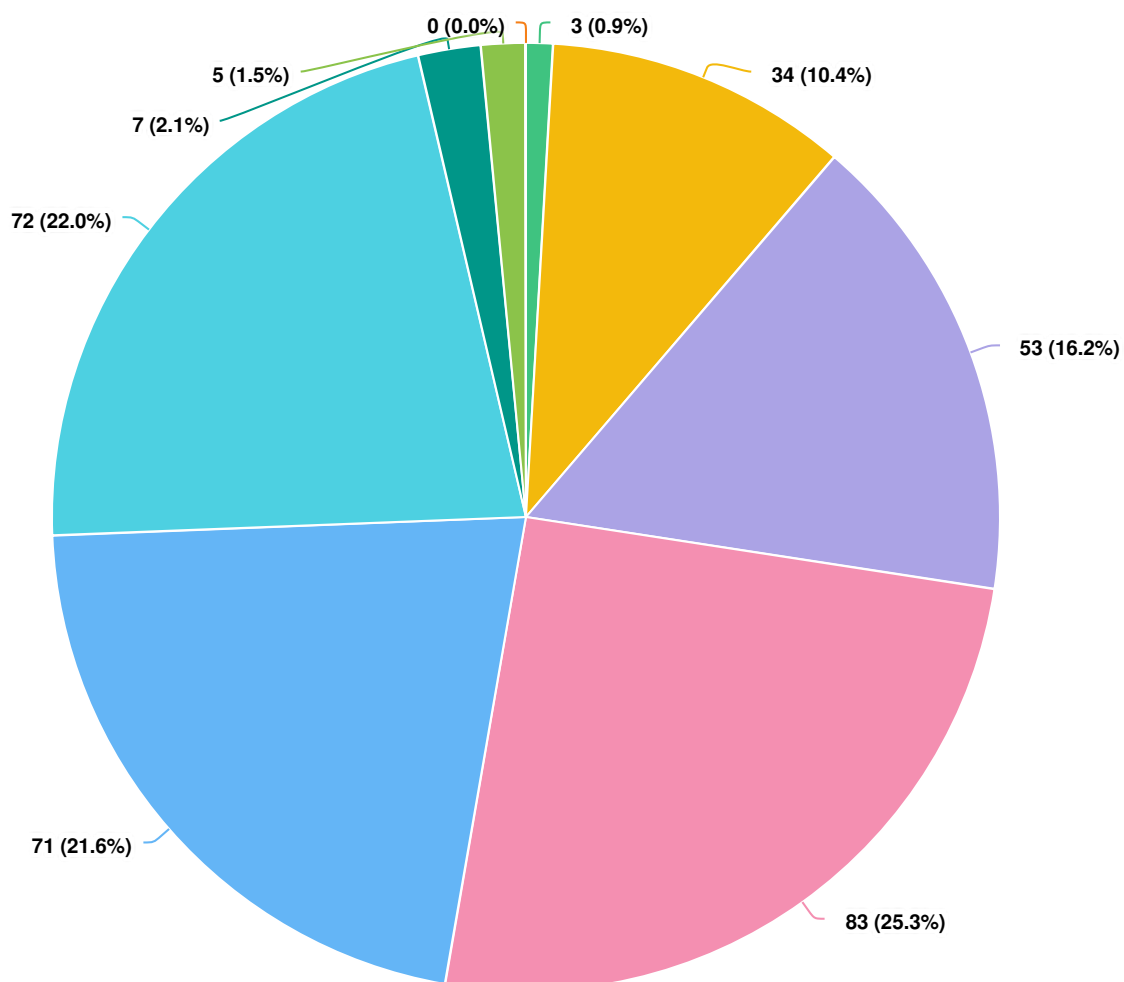
Question options

1 2 3 4 5 6 7 8 9 N/A

Optional question (326 response(s), 25 skipped)

Question type: Dropdown Question

Q3 In which decade were you born?



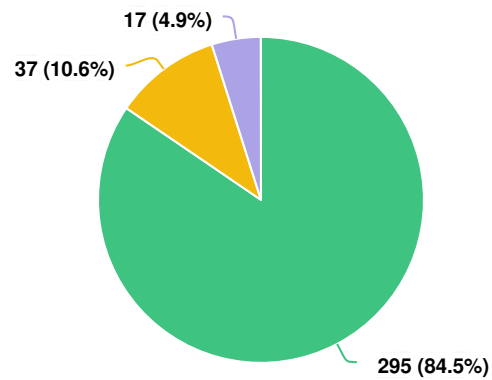
Question options

● 1931-1940
 ● 1941-1950
 ● 1951-1960
 ● 1961-1970
 ● 1971-1980
 ● 1981-1990
 ● 1991-2000
 ● After 2000
 ● Before 1931

Optional question (328 response(s), 23 skipped)
Question type: Dropdown Question

SURVEY QUESTIONS

Q1 Do you think restaurants should be allowed to expand their dining platforms?



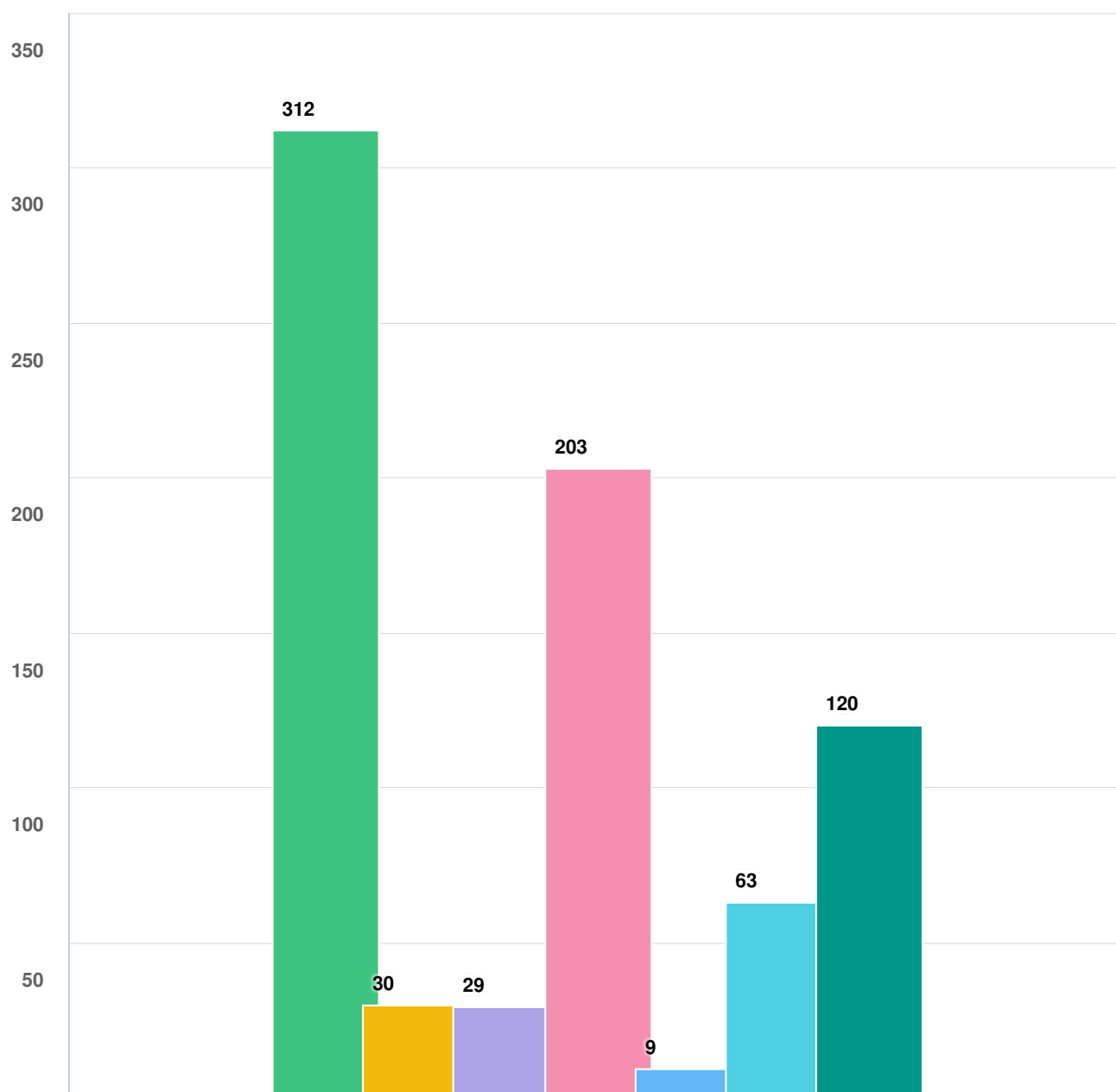
Question options

- ☒ Yes, the City should allow expanded year-round platforms.
- ☐ Yes, the City should allow expanded platforms from April through November.
- ☐ No, the City should not allow expanded platforms.

Optional question (349 response(s), 2 skipped)

Question type: Radio Button Question

Q2 Which of these statements do you agree with?



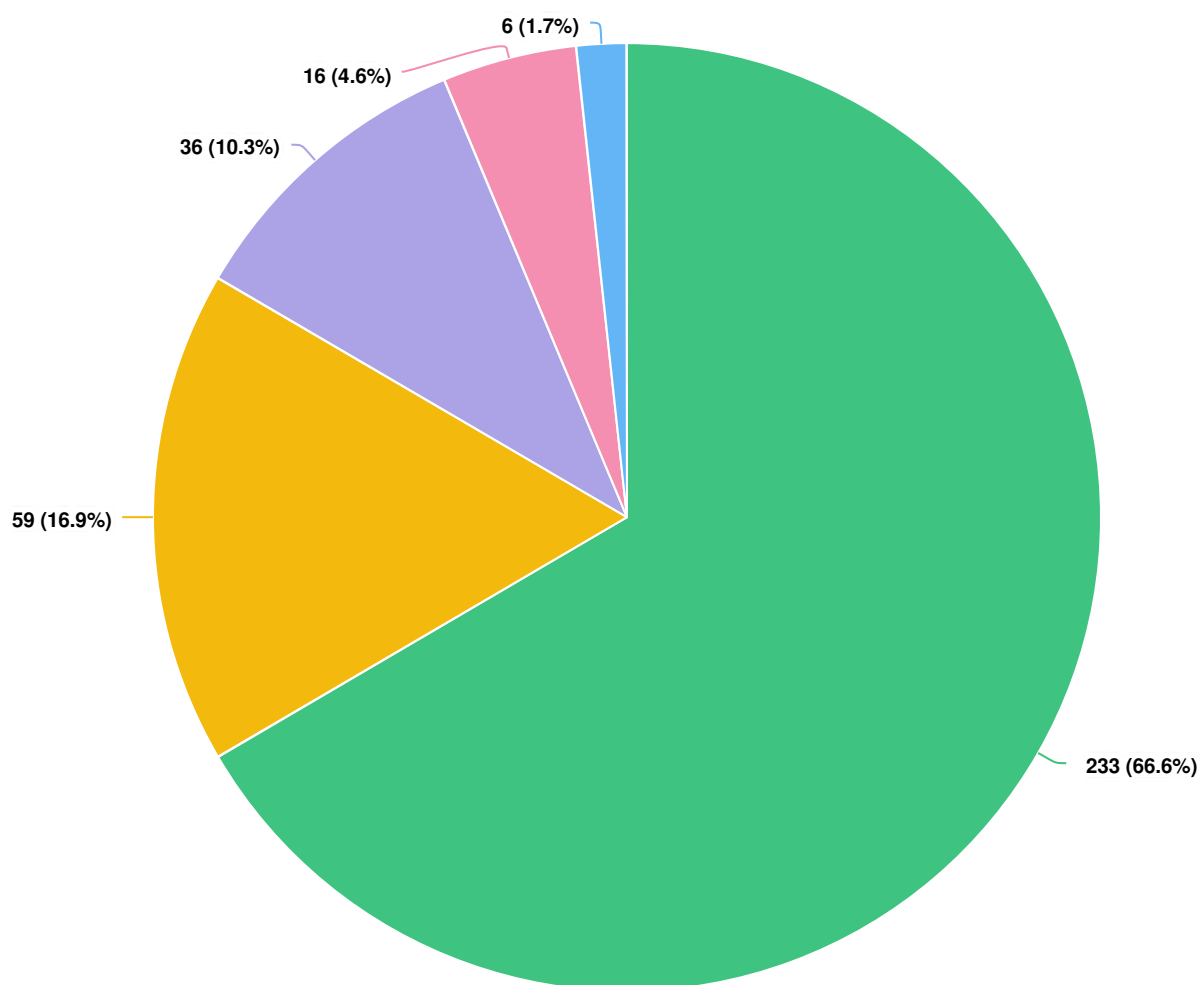
Question options

- ☒ I enjoyed the expanded dining platforms and wish for them to become a permanent part of Birmingham.
- ☐ I am concerned that outdoor dining platforms occupy needed street parking spaces.
- ☐ I do not like to use the sidewalk in between restaurants and their dining platforms.
- ☐ Birmingham's dining platforms are attractive and pleasant.
- ☐ I feel unsafe eating on dining platforms adjacent to the road.
- ☐ I feel that other merchants should be allowed to expand their sidewalk sales if restaurants expand their outdoor dining.
- ☐ There is adequate street parking in Birmingham.

Optional question (349 response(s), 2 skipped)

Question type: Checkbox Question

Q3 What are your thoughts about outdoor dining spaces that are heated but not fully enclosed?

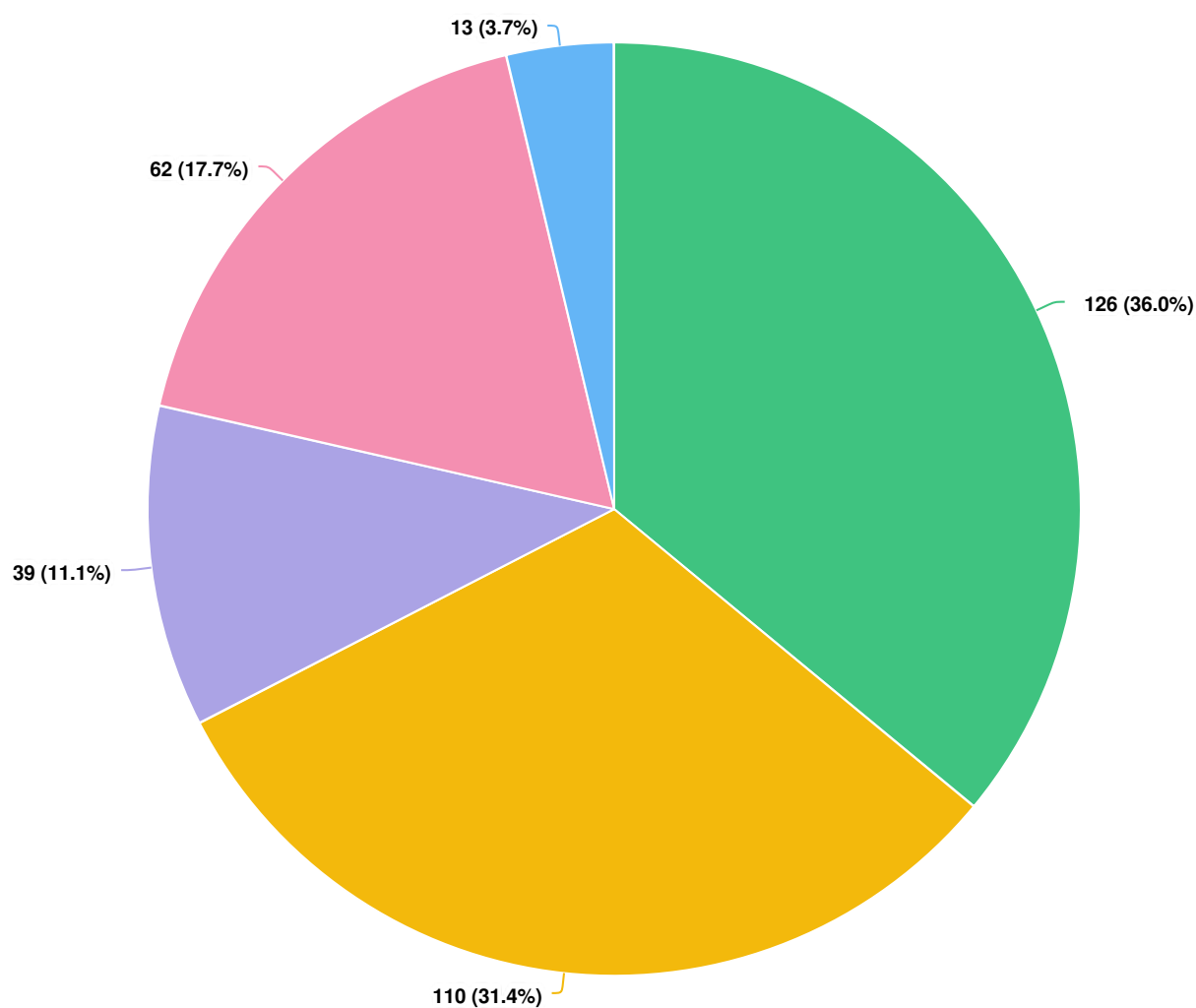


Question options

- I love them and would visit them year-round.
- I love the enclosures but would not use them in the winter.
- Neutral
- I do not wish to see this type of enclosure in Birmingham.
- Other (please specify)

Optional question (350 response(s), 1 skipped)
Question type: Radio Button Question

Q4 What are your thoughts about private, fully enclosed dining spaces such as igloos and greenhouses?

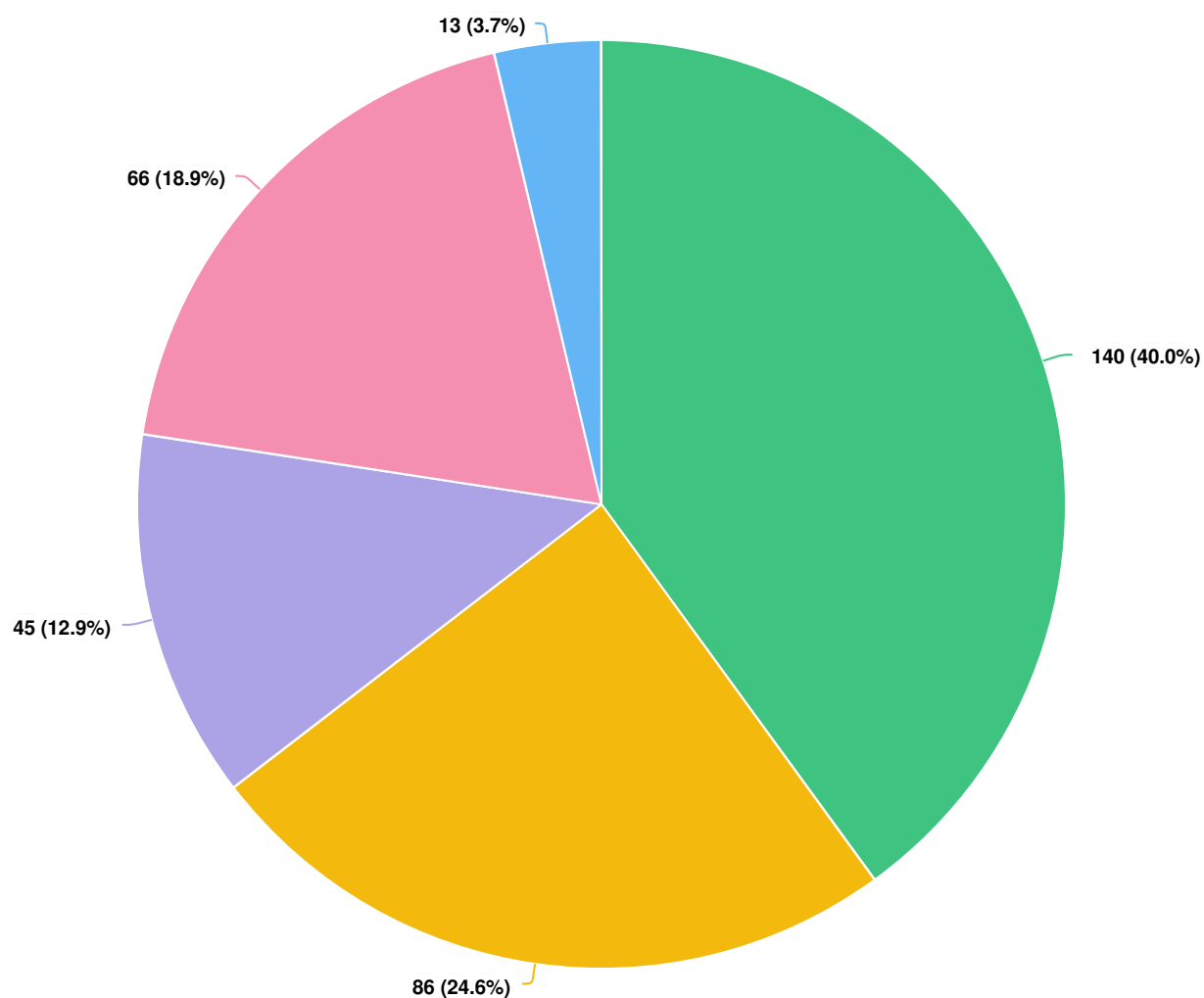


Question options

- I love them and would visit them year-round.
- I love the enclosures but would not visit them in warm months.
- Neutral
- I do not wish to see this type of enclosure in Birmingham.
- Other (please specify)

Optional question (350 response(s), 1 skipped)
Question type: Radio Button Question

Q5 What are your thoughts about fully enclosed dining tents?

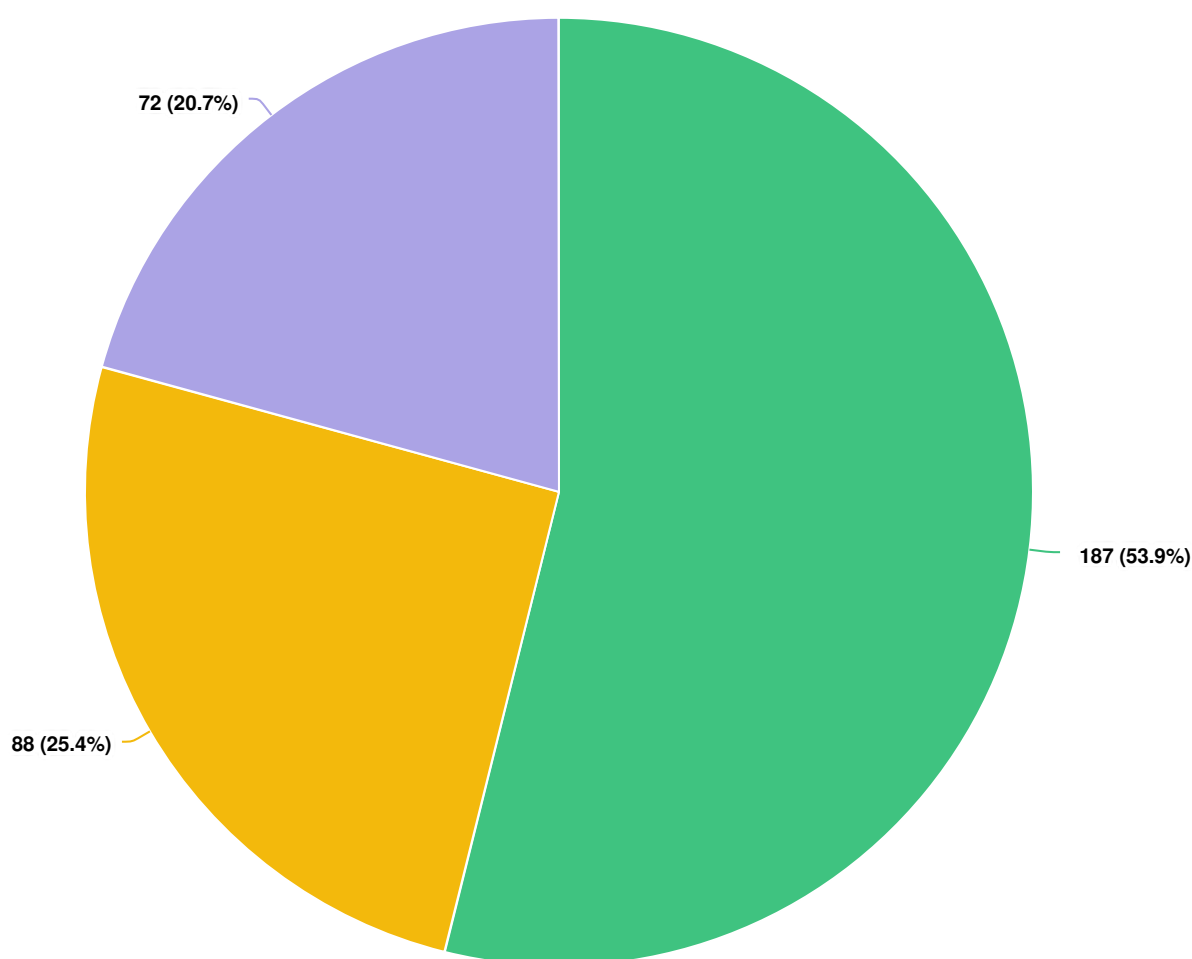


Question options

- I love them and would visit them year-round.
 ● I love the enclosures but would not visit them in warm months.
 ● Neutral
- I do not wish to see this type of enclosure in Birmingham.
 ● Other (please specify)

Optional question (350 response(s), 1 skipped)
Question type: Radio Button Question

Q6 Under the current ordinance, chairs and tables must be brought in each evening so that sidewalks may be cleared of snow and ice. Should a future ordinance include the same language?



Question options

☒ Yes
 ☐ No
 ☐ Other (please specify)

Optional question (347 response(s), 4 skipped)
Question type: Radio Button Question

Q7 | Please share any additional thoughts about expanded outdoor dining in Birmingham.

Screen Name Redacted

7/13/2021 01:14 PM

I like the idea of providing creative dining options to the City to increase traffic; however, it needs to be intentional and thoughtful.

Screen Name Redacted

7/13/2021 01:15 PM

I prefer we expand the outdoor dining and shopping opportunities, and have no problem with limiting downtown driving and parking. Less traffic, more walkability.

Screen Name Redacted

7/13/2021 01:17 PM

We should absolutely have outdoor dining expanded in the winter, so we can enjoy the city year round. Especially if we utilize areas that are "dead space" on the sidewalks.

Screen Name Redacted

7/13/2021 01:17 PM

The expanded outdoor dining brought a positive energy and definitely enhanced the surrounding communities and businesses. I

fully support making expanded outdoor dining a permanent right.

Screen Name Redacted

7/13/2021 01:19 PM

Eating outside isn't just about having more space, it's more fun. It's attractive to the city when driving and walking through. It makes it looks bustling and fun. I don't like the full enclosed tents as the can be large, but the cute and smaller ones like Bella Piatti are flattering to see. These spaces also give restaurants more flexibility and they need it. I feel that these spaces don't take up too much parking on the streets, and that's what we've garages for..

Screen Name Redacted

7/13/2021 01:19 PM

The restaurants were here for us and got very creative during the shut down. They spent a lot of money and it increases the opportunity to dine at these establishments and I'm sure it increases revenue. They look very cute in the city.

Screen Name Redacted

7/13/2021 01:20 PM

I love the additional outdoor dining. I have not been inside a restaurant in Birmingham since the start of COVID but I have been to outdoor dining and really would like to see it stay in place even once COVID is past us.

Screen Name Redacted

7/13/2021 01:21 PM

Good for the summer months. Pushing it into the spring and fall is just okay. Does not make sense for the winter months.

Screen Name Redacted

7/13/2021 01:22 PM

More seating at all restaurants will help Birmingham thrive.

Screen Name Redacted

7/13/2021 01:23 PM

None

Screen Name Redacted

7/13/2021 01:24 PM

Outdoor dining is available in numerous cities thru out the country including the colder climates! I believe they have drawn more people to Birmingham to eat and shop. Its' GREAT that you can sit outside for up to 6 months and enjoy the Michigan weather. I know quite a few people who told me they made specific trips to have lunch or dinner in Birmingham because of the outdoor dining. It reminded them of Chicago, New York, Miami, South Beach etc and they LOVED it!! Bring this back!

Screen Name Redacted

7/13/2021 01:25 PM

Keep it, it's great

Screen Name Redacted

7/13/2021 01:26 PM

We don't want to be a city of the 1950's! Other wonderful forward thinking cities offer this. This is a new era we are living in. The answer is a slam dunk yes! Yes we should move ahead and offer this option!!!

Screen Name Redacted

7/13/2021 01:26 PM

Outdoor dining should be allowed year round. This is a city of activity and community. We ordered faithfully from local restaurants during the pandemic. We want business/restaurants to be successful so our city thrives.

Screen Name Redacted

7/13/2021 01:27 PM

I love the outdoor dining! I have always wished there was more outdoor dining, especially in the summer, but year around as well. This was the one good thing that came of Covid – having a lot more outdoor dining in Michigan. Please allow restaurants to continue outdoor dining, and allow heated, enclosed dining areas in the winter..

Screen Name Redacted

7/13/2021 01:28 PM

The City Commissioners and City Manager are too late as we should have had the additional seating through the summer post pandemic. They chose not to listen to its residents. Consideration from April through November should be considered. Most people will NOT want to eat outdoors in the colder weather/winter. (except for Mark Nakita).

Screen Name Redacted

7/13/2021 01:28 PM

We moved to Birmingham from Seattle in 2020. I absolutely loved all of the outdoor dining options. It made the city feel energized (even with COVID) and reminded me of Europe where people sit on the sidewalk enjoying the evenings. I think there should be some rules as to how things look, but generally I am in favor of a covered patio style so restaurants can still honor reservations when it rains. I liked the ones that had removable plexiglass side panels. I definitely like things to be more open air in the summer.

Screen Name Redacted

7/13/2021 01:28 PM

I think the expanded outdoor dining has been a great addition. I am sure it will help attract more people to Birmingham that will frequent local businesses. I would go even further and suggest to close off parts of Old Woodward, e.g., between Maple and Brown and turn it into a pedestrian area.

Screen Name Redacted

Outdoor dining adds a welcoming street vibe that indoor dining

7/13/2021 01:29 PM

cannot provide ; Europeans would laugh at this survey.

Screen Name Redacted

7/13/2021 01:30 PM

Its a huge investment and they should be able to use them outside year-round.

Screen Name Redacted

7/13/2021 01:31 PM

Expanded outdoor dining has been a huge, unintended benefit of COVID. I hate to see us lose this opportunity to keep these seats available. There is plenty of parking in garages all over town - let's keep the town more "walker friendly" and keep the outside for pedestrians, shoppers & diners. I love the outdoor dining!

Screen Name Redacted

7/13/2021 01:32 PM

Love the outdoor dining.

Screen Name Redacted

7/13/2021 01:32 PM

I am so disappointed that Birmingham chose to remove the additional outdoor seating areas. I would like to see it come back in some format

Screen Name Redacted

7/13/2021 01:34 PM

So uplifting! Made it much more enjoyable to walk around downtown

Screen Name Redacted

7/13/2021 01:37 PM

The charm and appeal of Birmingham is that of a small town. Since these structures have been added to the DT area it has become so congested, busy and chaotic that we don't enjoy walking or driving into town anymore (we live in the Crestbrook neighborhood). The sidewalks are so crowded with spillover diners from restaurants that the DT has lost its charm and instead now feels like that of a very busy but small city. Although it's great that Birmingham has become a destination for dining, it can still be that without the addition of ugly, large structures that block the view of other businesses and the natural beauty of the buildings. There are plenty of dining/seating options in DT we don't need to any more seating options especially when they're intrusive of other businesses. Most importantly they're dangerous for drivers and pedestrians! Numerous times I've been almost hit or witnessed pedestrians or strollers almost being hit because these structures are blocking the view of the street/corners. Drivers seem so distracted as they search for parking they aren't even looking for pedestrians and these dining structures just bring in more vehicle traffic and distracted drivers. I strongly encourage the city council to keep the current rules in place and not allow the DT area to lose its charm.

Screen Name Redacted

7/13/2021 01:37 PM

COVID-19 is far from over so outdoor seating is a must for the business owners and patrons.

Screen Name Redacted

7/13/2021 01:39 PM

Many restaurant have invested in expanded platforms and eating areas during Covid, and from my perspective, it has been a huge success. Why make them tear down these structures when they obviously are bringing people into Birmingham and people enjoy the opportunity to sit outside. There is so little street parking in the downtown area, a few less spaces won't make a big difference. (People can easily use the first-2-hour free parking structures.) Aslo, some of the more permanent structures seem very nice. Why make the restaurant owners tear these down in the winter. Snow and ice can be removed around them. Put the onus on the owner to ensure the pavement is clean and safe.

Screen Name Redacted

7/13/2021 01:42 PM

I have loved the outdoor dining, especially in our better weather months. It's very european and creates a nice new flair to the same old. People love to be outside, Please keep them.

Screen Name Redacted

7/13/2021 01:43 PM

Please keep outdoor dining!!

Screen Name Redacted

7/13/2021 01:44 PM

Outdoor dining DEFINITELY makes Birmingham a better city and makes it more enjoyable. I live here because of its beautiful downtown and this makes it better. PLEASE consider making it EVEN BETTER by experimenting with closing off a few streets to vehicles 1 or 2 Saturdays a month in summer and creating a european style walking zone (fussganger zone). Cannot realistically do it to many streets and some will consider it a hassle, but this is what makes Germany and other places in Europe great in the summer. Expanded outdoor dining and no vehicles nearby. Possibly pick a block, close it off for one Saturday a month and call in Fussganger zone day with the following options: A) Allow expansion of dining/shopping of those businesses on that block into street and people to walk, eat and drink within that zone B) Allow expansion of dining/shopping of those businesses on that block into street and people to walk, eat and drink within that zone and allow other Bham restaurants to set up stands and tables in the street. C) Get some variety and invite food trucks to set up in road along with the restaurants and stores on that street to expand dining/shopping into street and people to walk, eat and drink within that zone . The naysayers will think its an inconvenience but it

leverages one of our best attributes in Bham which is a beautiful vibrant downtown area

Screen Name Redacted

7/13/2021 01:44 PM

I loved the increased outdoors experiences and I think they add a beautiful touch to the city appearance.

Screen Name Redacted

7/13/2021 01:46 PM

They create a wonderful atmosphere and a vibrancy to town we need to maintain

Screen Name Redacted

7/13/2021 01:51 PM

Expanded dining options bring people and liveliness to Birmingham streets and create more shopping opportunities for merchants.

Screen Name Redacted

7/13/2021 01:52 PM

Close the streets at night to vehicle traffic and allow the restaurants to use the street. It happens in many cities including European city centers and Birmingham would be perfect for that situation, in warm months.

Screen Name Redacted

7/13/2021 01:54 PM

Let's encourage more dining and shopping in Birmingham by giving people dining options year round.

Screen Name Redacted

7/13/2021 01:58 PM

Year around enclosures serve their purpose in warm weather if it's raining and they add lots of life to the city in the winter with their hubbub and hanging lights. I'm in favor! There aren't enough pedestrians to be concerned with sidewalk encroachments they might pose. No problem walking through them. Strongly in favor! European cities have outdoor cafes all year long. It's at least worth another trial year now that covid is "over" to see if people are still interested in year round outdoor dining. I'm also in favor of more food trucks around but that's another topic.

Screen Name Redacted

7/13/2021 01:59 PM

As longtime Birmingham residents who frequent many restaurants in town, my wife and I were very disappointed by the seemingly sudden decision to pull-back expanded outdoor dining. Summer had just started. Restaurants had gone through a great deal, just to survive through the C-19 crisis. It was a very short-sighted, non-business like decision. Many cities are closing their key streets to vehicles and making streets walkable. That would be much preferable to restricting restaurants, for a few parking spots. Also, this would cut down on the ridiculous speeding by vehicles, in the restaurant district. Thank you. Don Warwick

Screen Name Redacted

7/13/2021 02:00 PM

The loss of street parking really effects the non restaurant business and should be strongly considered.

Screen Name Redacted

7/13/2021 02:01 PM

I think food trucks should be allowed in the parks .

Screen Name Redacted

7/13/2021 02:02 PM

I feel outdoor dining is important to the look and feel of Birmingham. Much like similar cities in Michigan, the US, and Europe, this is a great idea for bringing people into Birmingham to enjoy the downtown area.

Screen Name Redacted

7/13/2021 02:04 PM

Increased business to our local businesses is good for Birmingham. Our city leaders should be more proactive working with owners to develop solutions to the challenge of new positive changes for our city.

Screen Name Redacted

7/13/2021 02:04 PM

Outside dinning year round provides both customers a good experience especially on those wonderful late fall and now and then nice winter days. For those establishments who want to participate this gives them the ability to increase their revenue and provide guests a unique experience.

Screen Name Redacted

7/13/2021 02:06 PM

I have absolutely loved it! It brings such an incredible energy to the city and will attract people to downtown Birmingham all year round. I love that it expands dining capacity and also helps restaurants that have struggled the last year to make up that income. Please continue to allow this.

Screen Name Redacted

7/13/2021 02:06 PM

Times have changed and changes should be made with Birmingham dining.

Screen Name Redacted

7/13/2021 02:09 PM

Most were tasteful but that huge enclosure on Townsend was over the top ugly.

Screen Name Redacted

7/13/2021 02:12 PM

The pandemic showed all of us how wonderful it was to be able to be outside, warm or cold, and enjoy our restaurants. I think it is a shame that the platform dining area at Bistro Joe's had to be removed.

Screen Name Redacted

7/13/2021 02:13 PM

I appreciate and applaud the restaurants that were able to stay open during the pandemic. If they are willing, they should be allowed to maintain their expanded outdoor seating areas.

Screen Name Redacted

7/13/2021 02:14 PM

In general, I am fine with expanded outdoor dining, as long as its done right. I don't have a problem with outdoor dining taking over a few parking spaces or an alleyway - to me, the loss of parking spaces is a minimal side effect and people can walk from the decks. However, I do feel that the sidewalks are still necessary and do not support restaurants turning the sidewalk into their own (outdoor) dining room. I walk my dog regularly and also am a runner and utilize the sidewalks for walking/running. When restaurants turn the sidewalk into a dining room, it essentially pushes the pedestrian traffic into the street. This is not safe! Example: Luxe Grill and Sal's made the sidewalk their dining room over the last year+. It was not possible to walk through that area with a dog or go for a run through there as the added tables, waitstaff, people standing around, strollers sticking out, etc, made it not easy to walk/run through there. I often had to walk out into the street (behind the angle parked cars that could easily back into me) not to mention the traffic traveling on the street. I had that issue multiple times. It simply was NOT SAFE and I am surprised there was not more complaints or concerns for pedestrian safety.

Screen Name Redacted

7/13/2021 02:15 PM

It would be great for the restaurants to continue their expanded seating, both for summer and winter.

Screen Name Redacted

7/13/2021 02:16 PM

I wish there were more family-friendly restaurants in B'ham. I know that isn't your question here but thought I'd offer my opinion. Too many steakhouses and fancy, costly restaurants and not enough family restaurants other than all the Coneys.

Screen Name Redacted

7/13/2021 02:18 PM

Birmingham is such a nice city downtown so keeping it not over too much with outdoor seating is important. Winter walking and sidewalk cleaning is critical if we want to have a clean and safe winter environment.

Screen Name Redacted

7/13/2021 02:22 PM

I believe a lesson from the covid experience and even more broadly what makes a city like Birmingham vibrant and adds to its character is its walkability, shops and most importantly the outdoor

cafes/restaurants/bistros that bring the streets to life! It creates a healthy commercial environment where all the stake holders benefit.

Screen Name Redacted

7/13/2021 02:29 PM

It is great in the summer to eat outdoors, but I'm not a fan in the winter.

Screen Name Redacted

7/13/2021 02:35 PM

I love the outdoor options and would like to see actual dining districts in summer and winter. To me, it makes downtown feel festive and vibrant year-round. I wouldn't mind seeing one of the streets blocked off for outdoor seating. I thought that our restaurants handled the outdoor expansion in a tasteful and fun+eclectic manner. Much like our residential streets, we saw a little bit of everything, and the sum of the parts was very appealing. This is one of the remnants of the pandemic that I hope remains: a great outdoor dining scene 365 days/year!

Screen Name Redacted

7/13/2021 02:39 PM

I felt the enclosures were a way for restaurants to maintain their business during covid especially in winter. Like outdoor seating weather permitting but would opt for indoor seating when covid is gone.

Screen Name Redacted

7/13/2021 02:39 PM

Many of these restaurants have made a large investment to create an outdoor dining experience for their customers during this pandemic. I think it is unfair for the city to not allow the outdoor dining to continue just because this pandemic is coming to an end. As a result of the pandemic we now have a whole new way to vote (that all you liberals out there LOVE because it got you Biden)), so now we have a whole new way to dine as a result of the pandemic. You can not have it both ways.

Screen Name Redacted

7/13/2021 02:40 PM

The platforms erected during the covid pandemic were attractive (with exception of 220 Merrill's additional platform) and a great asset to the city's dining scene in my opinion. I believe they should be allowed to continue as long as there is some sort of review process to make sure they are not garish.

Screen Name Redacted

7/13/2021 02:43 PM

Please keep the outdoor dining i believe they make Birmingham more vibrant and interesting..

Screen Name Redacted 7/13/2021 02:44 PM	Expanded and year round outdoor dining is necessary for our town and to help support our bar/restaurant owners
Screen Name Redacted 7/13/2021 02:50 PM	I like the type of outdoor eating area Bella Piatti & the Townsend provided during the pandemic. Somewhat open, friendly, and not private. Everyone seems so concerned about street parking but the downtown is surrounded by parking structures and when was the last time all the structures were filled?
Screen Name Redacted 7/13/2021 02:59 PM	Once covid is over, outdoor dining during the winter will end. No one wants to eat out in the cold. Since you cannot control the type of structure used for outdoor dining, you will see some very unattractive structures and it will completely change the look of our streets.
Screen Name Redacted 7/13/2021 02:59 PM	The pandemic taught us we need to allow businesses to do what they can to survive.
Screen Name Redacted 7/13/2021 02:59 PM	We really enjoyed the back alley set up at dick o dows especially with the heaters and table top fire pits. This was amazing and allowed us to go out with our daughter safely.
Screen Name Redacted 7/13/2021 03:11 PM	This is a no brainer . Expanded all year dining is a must.
Screen Name Redacted 7/13/2021 03:24 PM	I think the outdoor dining enclosures are a nice addition to the downtown Birmingham experience. I enjoy eating on the outdoor patios but would not want to be indoors in the summer months. I hope the city will allow restaurants to have the option to continue using these outdoor arenas. I believe that our lives, since covid have been forever altered. I don't feel safe with people sneezing and coughing all around me (which may be the case if I were at an indoor restaurant venue). I prefer eating outdoors where there is natural air circulation. There is so much uncertainty. Even though a person may be vaccinated, there is no evidence how long protection from the vaccine will last. The person sitting at the table next to me may be a carrier of the virus but have no symptoms. As far as I'm concerned, there is still a lot to be concerned about. I feel privileged to be able to go out and be social. However, let's not press our luck. We should continue to make outdoor dining available year round, for now.

Screen Name Redacted

7/13/2021 03:24 PM

Would also like to see restaurants allowed to serve alcoholic beverages to go and patrons be allowed to take them to a nearby park or while walking through town.

Screen Name Redacted

7/13/2021 03:35 PM

Outdoor dining has been a bright spot during the pandemic, and we should continue to encourage it. I would also consider permanently or temporarily closing streets to further enhance outdoor dining/entertainment possibilities downtown.

Screen Name Redacted

7/13/2021 03:38 PM

the questions are biased against allowing year long outside dinning
If the folks who made the survey disagree they do not understand how to word questions to be truly neutral

Screen Name Redacted

7/13/2021 03:44 PM

In bringing in the chairs for snow and ice, only if it there aren't tents or part enclosures. The restaurant should then just be responsible for clearing it before they open.

Screen Name Redacted

7/13/2021 03:55 PM

Love it... was SO impressed with what NORTHVILLE did this year. We should have a "festival" one night mid-winter like they did. Just promoting outdoor winter dining options.

Screen Name Redacted

7/13/2021 04:04 PM

This whole concept must be very carefully controlled - in some instances what's being erected is close to "state fair" quality - very cheap and temporary looking. Most of the decks - to date - are first class - but the outdoor areas enclosed in plastic sheeting are downright cheap looking.

Screen Name Redacted

7/13/2021 04:11 PM

Additional dining options, i.e. outdoors is fun.

Screen Name Redacted

7/13/2021 04:20 PM

I love it! It makes the city feel more European. It enhances community and nightlife.

Screen Name Redacted

7/13/2021 04:25 PM

Birmingham has a charming European feel with the outdoor dining. Please keep it going/bigger!

Screen Name Redacted

I would love to see the continued use of outdoor dining in

7/13/2021 04:28 PM

Birmingham. Although I might not use them in very cold or hot days, there are people who may do so. I love seeing people out dining and supporting our restaurants. This activity also brings more people to the retailers in town.

Screen Name Redacted

7/13/2021 04:34 PM

Winter stinks in Michigan. Let's try and make it a better experience.

Screen Name Redacted

7/13/2021 04:37 PM

I totally support this

Screen Name Redacted

7/13/2021 04:52 PM

Sidewalks for pedestrians need to be a priority

Screen Name Redacted

7/13/2021 05:10 PM

The current administration is tone deaf to the residents. Taking down the outdoor structures is senseless. Residents enjoy the added space and enjoy the outdoor atmosphere

Screen Name Redacted

7/13/2021 05:18 PM

We need to go even further we should take cars off the streets in the core of the downtown and make some walking areas with cobblestone streets like Europe. We should make pierce between merrill and maple and Martin between pierce and Henrietta all car free and use that space as a central gathering. I feel like we are leaving so much potential on the table for downtown bham. We should look to small downtown like cologne Germany where they have parts that are car free it would be so much nicer.

Screen Name Redacted

7/13/2021 05:26 PM

Create more parking spaces for quick pick up etc and market those properly. Then allow the restaurants to purchase the spaces from the city. There is ample valet and parking structures. There is no guarantee covid will not return this winter and businesses have already suffered enough. Allow them to expand if they wish.

Screen Name Redacted

7/13/2021 05:40 PM

They bring extra business to the city...it does impact parking! As long as it works I don't object. If it becomes a problem then the ordinance can be changed!

Screen Name Redacted

7/13/2021 05:44 PM

It is not fair to the other businesses in town to allow restaurants to take up much needed parking space on the street or allow them to block or cover the frontage of other businesses with their outdoor seating. Restaurants have returned to full capacity and should not

be permitted to have more space.

Screen Name Redacted

7/13/2021 05:45 PM

I've been a resident of Birmingham since 2012 and have always wondered why we didn't have more outdoor dining options throughout all seasons. Many other cities that I have traveled to - with similar climates - seem to have more options than we do. I have enjoyed dining at expanded outdoor establishments over the past year and also have enjoyed experiencing how vibrant the city feels with more people on the streets.

Screen Name Redacted

7/13/2021 06:07 PM

Anything we can do to help restaurants navigate the situation as well as create safe seating is a positive.

Screen Name Redacted

7/13/2021 06:20 PM

Make/keep (I love walking distance I don't use it sorry!) valet easy, convenient, and CHEAP, keep the garages reasonably priced, and keep/get the good restaurants with good outdoor atmospheres and lots of seating available and people will come with or without those parking spots, but they won't come if they can't get in to eat anywhere and/or there's nowhere to sit outside on a beautiful night. Keep Birmingham pedestrian friendly and encourage ride share use with discount codes or some other promotion to offset any parking issues!

Screen Name Redacted

7/13/2021 06:34 PM

Overall , I think outdoor dining all year round creates a small town, friendly, welcoming atmosphere.

Screen Name Redacted

7/13/2021 07:19 PM

Consider making police station and adjacent park blocks walking only. Allow take out and picnics in the park with open containers. Examples like Vail & Beaver creek do this with great success and furthers bham's walkability model.

Screen Name Redacted

7/13/2021 07:25 PM

We should enable organic growth of businesses year around, and this includes innovation around dining during winter months.

Screen Name Redacted

7/13/2021 07:38 PM

Shut these super spreaders down entirely.

Screen Name Redacted

7/13/2021 07:48 PM

I prefer the sacrifice the small amount of parking, to add to the great outdoor dining experience that happened during 2020-2021

Screen Name Redacted

7/13/2021 08:01 PM

Since Covid I think outdoor is important. Even though I am vaccinated I still safer eating outdoors.

Screen Name Redacted

7/13/2021 08:07 PM

Outdoor seating is great! It adds charm to Birmingham. Other cities who will continue to have outdoor seating with pull customers from Birmingham if we don't offer it to customers.

Screen Name Redacted

7/13/2021 09:12 PM

We really enjoyed the option to dine outside in the cold months, and took advantage of it a few times (would have been more if not for covid and a baby). We liked the "apres ski" feel of the outdoor winter spaces and would really enjoy tasteful options for outdoor dining in the winter. That said, some structures/tents can be an eyesore. An "architectural" standard would be great

Screen Name Redacted

7/13/2021 10:26 PM

Due to covid 19, the outdoor expanded restaurants have been a god send for those of us who are concerned about eating in crowded restaurants. Love the outdoor eating with heaters!!

Screen Name Redacted

7/14/2021 03:17 AM

Outdoor dining benefits both restaurants and their employees, while giving patrons an opportunity to open air ans safer dining. In winter, igloos are more scenic and allow for private dining.

Screen Name Redacted

7/14/2021 04:21 AM

this is a no brainer not sure why the restaurants had to take them down this summer they were busy and everybody enjoyed them. This also helped the restaurants increase their income and after 2020 it was a win win for all

Screen Name Redacted

7/14/2021 04:58 AM

I live in Birmingham and there are many of our restaurants that I can't even go to on a Friday or Saturday night unless I make a reservation far in advance -- e.g., Casa Perno, Tallulah, Adachi, 220, Bella Piatti, Townhouse, etc. So, I am all for expanded dining in any form that allows for more seating at these restaurants, that might allow me to actually have dinner at one of my local restaurants.

Screen Name Redacted

7/14/2021 05:00 AM

I believe that ther should be an option for resruarants to expand their dining to outdoor, and since Michigan is so cold, there must be an option for those businesses to heat their space if they would like to. Why not expand the dininig in birmingham? And help these

businesses out? I think that igloos are a thing of the past, and are unsanitary, but if a busniess wants them, they shouldbe able to. Sidewalks still need to be accessible and should not be blocked under any circumstances.

Screen Name Redacted

7/14/2021 05:16 AM

Since Michigan has such a short outdoor dining season, enclosed or heating outdoor seating really makes the dining experience enjoyable all year round. It has been a fun experience for my family and I.

Screen Name Redacted

7/14/2021 05:29 AM

It's great for the restaurant and a great experience for the diner.

Screen Name Redacted

7/14/2021 05:35 AM

I loved the outdoor dining!

Screen Name Redacted

7/14/2021 05:35 AM

Restaurants are THE most important part of downtown Birmingham. Defer to them to keep their businesses flourishing!!

Screen Name Redacted

7/14/2021 06:01 AM

Having outdoor seating adds so much vibrancy to the downtown. While expanding will present challenges, I hope the City approaches expansion with a "can do " attitude and works with the merchants to address issues that may arise.

Screen Name Redacted

7/14/2021 06:03 AM

People generally want to be outdoors in warm weather. Restaurants should be able to utilize their space for patrons. I do not want to have to go to other surrounding cities for outdoor eating. This should be as accommodating as the shopping we encourage.

Screen Name Redacted

7/14/2021 06:18 AM

This is an important topic... we love the outdoor component and feel as though sacrificing a few parking spaces is a small give for this huge amenity!

Screen Name Redacted

7/14/2021 07:21 AM

Outdoor dining is one of the best things the city has to offer to get people to come to town in my opinion.

Screen Name Redacted

7/14/2021 09:14 AM

Just want to confirm that the strategies in other northern city climates are being reviewed to enable Birmingham to select best

practices going forward for consumers, retailers and restaurateurs

Screen Name Redacted

7/14/2021 10:09 AM

Your survey wording is confusing and inadequately descriptive. Should the DATES allowing outdoor dining be expanded or date limits eliminated entirely? -YES Should the SPACE for current individual restaurant's space outdoor dining be expanded-NO Should more restaurants have option for year-round heated or not/partially enclosed outdoor dining?-YES Should tables and chairs be removed for snow and ice? -YES But every night? -NO (if they do not remove for snow or ice once, then outdoor dining privilege revoked--zero tolerance) Tents and "Igloos" in alleys -YES if no objections from neighbors. NOT on street sidewalks or streets platforms.

Screen Name Redacted

7/14/2021 10:09 AM

Restaurants have been very busy and still recuperating from Covid revenue losses. Let's give them an opportunity to recoup; however, only in front of their respective restaurants. The dining igloos, etc. should not be in front of other businesses, like the restaurant across from the Townsend Hotel had all winter. That is unfair to the other business owners .

Screen Name Redacted

7/14/2021 11:19 AM

Please made outdoor expanded dining permanent! It enhances Birmingham's reputation as a destination city and adds much needed spirit to our town.

Screen Name Redacted

7/14/2021 03:09 PM

As a frequenter of restaurants in bham, I would be absolutely dismayed if this is not amended. People LOVED the outdoor patios: Umbrellas do not do the same thing as an enclosed area. Restaurants barely made it out of the pandemic if they did so at all, and this was the one positive thing you allowed them to do, and now you're stripping it away immediately before they've even been able to get back on their feet. Many people, myself included, feel far more comfortable eating outside, but would love to do so in the shade, which this clearly anti-business measure makes way harder. Why can't people eat outside in the winter if they want to? Where's the harm? Frankly anybody who voted for this should be embarrassed of their vote-restaurants got crushed this pandemic, many of them invested a LOT of money to adjust to the times, and the cities decision to make them get rid of everything as soon as restrictions are lifted is foolish and cruel.

Screen Name Redacted

The city manager and planning director, in coordination with city

7/14/2021 04:25 PM

commissioners, should study and discuss the feasibility of closing two blocks of Pierce Street between Maple and Merrill to vehicles from 11 a.m. to 10 p.m. daily (or Friday-Sunday as a pilot) for a dining/pedestrian promenade. Retractable bollards can be used to allow emergency access, and deliveries/trash pickup can be restricted to 7-11 a.m.

Screen Name Redacted

Makes sense 9 months a year but not Jan-March.

7/14/2021 04:32 PM

Screen Name Redacted

Also allow outdoor fireplaces. We need the smell of burning wood in the air in fall and winter.

7/15/2021 04:50 AM

Screen Name Redacted

Birmingham is losing a lot of customers to downtown Detroit restaurants and other hotspots. Year-round outdoor dining would keep more customers in Birmingham and add to the ambiance of the city on the winter.

7/15/2021 07:16 AM

Screen Name Redacted

I believe that year round outdoor dinning gives Birmingham a more cosmopolitan feel. In all of Europe people dine outdoors year round and I believe it would not take long for people to not only get used to it but seek it out. This would help all types of businesses in birmingham by drawing more people to visit here.

7/15/2021 07:29 AM

Screen Name Redacted

year round outdoor dining is great! it's a fun experience, makes Birmingham even more attractive (like a resort town), helps restaurants by allowing them more space. My family love it and I are totally in favor of keeping it going!

7/15/2021 08:05 AM

Screen Name Redacted

The city is dramatically more vibrant with the outdoor dining. Many of us are not comfortable returning to indoor dining for the foreseeable future and would like a way to enjoy Birmingham's restaurants (take our just isn't the same). Please bring this back!

7/15/2021 02:21 PM

Screen Name Redacted

Outdoor dinning year round is unique and enjoyable by all! Highly recommend you keep year round outdoor dinning.

7/16/2021 06:30 AM

Screen Name Redacted

If any expanded seating options are to be considered the following is necessary: Any parking spaces occupied must be paid at full occupancy cost to the city parking fund for the entire period

7/16/2021 06:52 AM

occupied at the meter rate. Any seating number above the original number permitted in the original licence application for any establishment must trigger a review of the licence criteria and a PAD parking review to include the cumulative loss of parking spots occupied by all outdoor structures. Any net loss of parking spaces by the establishment must be subtracted from their licensed occupancy numbers and if it reduces net seating, their licenced occupancy must go down accordingly. Any Bistro that exceeds the bistro limit must either limit to the Bistro ordinance or submit for a restaurant licence to gain higher seating numbers, the increased number only to be allowed if the restaurant licence is granted. A 3 strikes and out type concept is needed for legal compliance complaints. More than 3 then the seating must be removed and a cooling off period enforced of minimum 1 year. Zero tolerance of encroachment onto non structure permitted parking, ADA access, pedestrian walkways etc.

Screen Name Redacted

7/16/2021 07:59 AM

Dining venues should be allowed to add rooftop patios/dining if appropriate and feasible.

Screen Name Redacted

7/16/2021 10:03 AM

If you change this ordinance then there should be a total ban on complaining about parking. Contrary to what everyone _says_, people don't want to take advantage of the North Old Woodward and Chester garages when they eat at various spots downtown. And on-street parking - many is the time I've seen people block Old Woodward to try and snag a spot by one of the restaurants when there are 10-20 open spots merely a block away in either direction (never mind the open spots in Lot 6 for those on N Old Woodward!). Reminds me of the days when the Jacobson customers of the Maple/Chester store (now McCann Detroit) would idle in the eastbound lane of Willits/Oakland waiting for a spot to open up in the parking lot (they'd do this for 30 minutes-1 hour at a time!). Maybe run the season March - November? We're having warmer springs now and it could be a compromise that might placate some. However, snow removal remains the absolute #1 reason for not allowing these from December to February/March. I can't help but think this will make it much harder on both the drivers and those restaurant employees who have to shovel. Has DPS had a say in this? What happens when the snow plows damage a platform? The platform on Ravine was problematic because it was almost impossible to squeeze two cars through - it's bad enough when there are cars parked there, but it's somehow easier for drivers to gauge how close to get to those than how close to get to a structure with walls, ha ha. However, with snow, it quickly becomes one wide lane rather than two. It's a street and we still

need to use it for cars! What about liability for both employees and patrons when it's icy out? I think expanding this ordinance just increases the total seating of all of the applicable places - and runs afoul of the Bistro licenses in particular. I wonder if places like Townhouse want this because their regular seating is limited _by a design they created & submitted and which was approved as is_. As far as roof/no sides - the patrons who think this is a great idea now will really want to sit under a cupola in January with driving snow? FYI, when they pull up platforms such as those by Bella Piatti there are clear signs of rats and other vermin living under them (and why wouldn't they take advantage of such a great shelter with a food source?!). Permanent structures, I fear, would lead to an increase in pest problems in the streets - I've already seen rats in the streets in the early morning (and a dead one on the sidewalk) and I don't really want to be like NYC or New Orleans or Tokyo (all places I've spent considerable time) where it is commonplace to see them every day/night. Tables and chairs are enough. Maybe the Commission can set some guidelines for those that will make it both more comfortable for patrons and easier for the employees who haul them in/put them away.

Screen Name Redacted

7/16/2021 02:59 PM

I love the outdoor dining - it is such a PLUS for our community!

Screen Name Redacted

7/16/2021 04:00 PM

The outdoor dining was a big draw for us during the colder months

Screen Name Redacted

7/16/2021 04:08 PM

Please study Royal Oak's Social District to permit walking with alcoholic beverages withing a defined perimeter(s).

Screen Name Redacted

7/16/2021 07:16 PM

N/a

Screen Name Redacted

7/17/2021 02:57 AM

As Birmingham residents you are forcing us to go to other communities by shutting down outdoor dining.

Screen Name Redacted

7/17/2021 09:34 AM

There is no reason for Birmingham not to allow year-round outdoor dining. It brings additional people to down town for all the other businesses

Screen Name Redacted

7/17/2021 02:17 PM

In cooler seasons, many European restaurants with outdoor dining provide and drape a rug/ blanket over the back of dining chairs for

use when it gets chilly. It's a nice hospitality touch. I support expanded outdoor dining so long as the facility, when built, isn't actually and simply an indoor dining room space extension; Outdoor dining needs to be differentiated from indoor dining. If there is glass, or similar, for windows, the square footage should be extensive so you can see out and watch the falling snow! Outdoor spaces don't always need to be 100% enclosed - otherwise it is not outdoor dining. Some 'outdoor' dining areas in the City last winter were 100% enclosed, therefore not really outdoor dining. Thank you.

Screen Name Redacted

7/18/2021 06:32 AM

EVERY "beautiful city" in the USA, Europe and the Middle East has outdoor dining, enclosed, open, glass, plastic! Makes for a beautiful community and communal space. Which cities in Michigan are a destination for residents and better real estate values? Roseville or Northville? Plymouth or Warren? Grosse Pointe or Gibraltar? Rochester or Romeo. Holland or Ecorse? Instead of faux downtowns like the strip mall porn all over our burbs (see: Waterford, Canton, Troy and their soulless "major retailer" concrete pads w/chairs). Take care of our boutique establishments. It's not about parking lanes. It's about community. Channel the same "politico" fervor for a restoration hardware big box... for what's best for LOCAL businesses. "The one thing about common sense, it's uncommon" -JD Andary "New resident from Oakland Twp"

Screen Name Redacted

7/18/2021 11:41 AM

We can walk to Birmingham from our house located in the Birmingham Estates neighborhood. Make frequent visits to outdoor areas like Ellies, Phoenicia, Salvatore, Luxe, Streetside, Tallulah and so many others. Right now we are not eating inside at any restaurants even though we are vaccinated. Still think the risk is too high with so many unvaccinated and the variants growing stronger. Please bring back outdoor to help our restaurants succeed.

Screen Name Redacted

7/18/2021 07:18 PM

I loved the way outdoor dining enlivened the streets of Birmingham's downtown. My husband and I are strong advocates to continue to allow and promote outdoor dining.

Screen Name Redacted

7/19/2021 10:02 AM

We loved the style Birmingham followed this last year and hope to see it again in the future.

Screen Name Redacted

7/19/2021 11:37 AM

Hey! We moved here from California where most of our favorite small businesses went under due to very strict covid measures.

Birmingham has literally and figuratively been a breath of fresh air for us, and I would LOVE to see more outdoor dining and retail options in the winter again. It gave our town a european vibe that I truly loved and added so much to the character of our fine city. Please help small businesses to keep thriving here and please keep the permit process open for these types of structures... we don't know what the future holds in terms of this epidemic, but even if it ended magically tomorrow, eating outdoors in the winter is SO FUN!!!

Screen Name Redacted

7/19/2021 01:45 PM

It would greatly benefit our city in promoting social engagement and financial gains.

Screen Name Redacted

7/19/2021 03:29 PM

I like the outdoor dining! It is a great enhancement for Birmingham. But, during normal times, we NEED more parking! That should be accomplished with additions to existing parking garages or building new ones. Way past time for the city to make this happen. The city owes it to the merchants and residents.

Screen Name Redacted

7/19/2021 03:52 PM

Fully support expanded outdoor dining and so do our friends and neighbors who may not take this survey. Go for it!!!!

Screen Name Redacted

7/20/2021 04:09 AM

I think it would be a major mistake for the city to not embrace the year round outdoor dinning. It has been a positive game changer for Birmingham.

Screen Name Redacted

7/21/2021 02:28 PM

It would be detrimental to the retail stores. Additionally some restaurants have have expanded their outdoor dining areas to the point the sidewalk areas are difficult to navigate.

Screen Name Redacted

7/21/2021 03:26 PM

I love it, more outdoor dining, the better

Screen Name Redacted

7/23/2021 03:07 PM

Should be year round with a compromise for business owners feeling blocked from the street....

Screen Name Redacted

7/23/2021 06:22 PM

Expanded outdoor dining throughout the year makes me love living in Birmingham even more. It would be fantastic to be able to have this post-pandemic too. Reminds me of Europe very much, I also think it encourages community spirit.

Screen Name Redacted

7/23/2021 07:58 PM

I love the idea of keeping expanded outdoor dining year around. I do recognize challenges during winter months and would want sidewalks to be cleared and safe. If there is a way to accomplish both that round be great.

Screen Name Redacted

7/26/2021 12:14 PM

Over head structures (awnings or roofs should be considered to allow guests to dine outdoors even when the weather looks uncertain

Screen Name Redacted

7/28/2021 09:34 AM

The availability of increased outdoor dining may be the only upside of the Covid epidemic. I believe that people overwhelmingly prefer it to indoor dining. I understand that there are a number of codes that can make its permanent establishment difficult. But we should find a way to make it work, even selectively, to the locations where it makes the most sense.

Screen Name Redacted

7/28/2021 11:19 AM

I would love to see year round outdoor dining in birmingham. I already thing there is a limit to how much outdoor dining there is available in birmingham and would love to see even more, especially in the summer month! I do not want to sit inside restaurants at the current moment and having additional outdoor seating would be extremely welcomed! I think offering year round outdoor seating would be beneficial to restaurants as well!

Screen Name Redacted

7/28/2021 01:48 PM

Love outdoor dining. Wonderful option for residents and visitord

Screen Name Redacted

7/28/2021 03:13 PM

I think the outdoor dining during COVID has been one of the few bright spots It gives a vibrant, European feel to the city. If done with care and taste outdoor dining perfectly suits the upscale town. This winter and spring birmingham was as lively as possible. I enjoy outdoor dining so much now! I plan on putting on a parka and heading to the outdoor restaurants frequently even in winter. If I had a choice I would rarely go inside now that I see how much fun it is. Please consider at least one more year like last year while you evaluate the best permanent plan and details going forward for a permanent solution .

Screen Name Redacted

7/28/2021 05:41 PM

I love the ambiance and feel of the expanded outdoor dining

Screen Name Redacted

7/28/2021 05:41 PM

I found the expanded dining options to be attractive and added life to the city even during colder winter months. Igloos are too isolating and service in them was generally compromised.

Screen Name Redacted

7/28/2021 06:06 PM

My physician husband has had a kidney transplant and has zero antibody after vaccination. I am 67 and an asthmatic. We cannot and will not be able to eat indoors until the variants are under control. We cannot go into crowded spots with unmasked individuals. We only eat outdoors and frequent the outdoor dining. We were disappointed with the removal of the platforms. We cannot eat in inclosed tents with other people - that is the same as eating indoors. Thankyou

Screen Name Redacted

7/28/2021 06:32 PM

Keep outdoor dining open so those of us taking Covid seriously can still support our local businesses through in person dining vs just carry out!

Screen Name Redacted

7/28/2021 06:37 PM

Please include dining with dogs. Love to walk into town and eat

Screen Name Redacted

7/28/2021 07:07 PM

Expanded dining is great when it supports the restaurants needs and does not interfere with foot and vehicular traffic. However Townhouse either was given too much space towards the road or took too much, but the tents/seating was right on the curb of Martin and it creates a blind spot. Heading south on Pierce and turning west on Martin I have encountered pedestrians (walking east in my lane) head on. You can't see who or what is in the road from Pierce. There was no place for the pedestrians to go. The wall of Townhouse tents on Martin, trapped the people in the street. They were passed the parking spots/sidewalk entrance on the north side of the street. Cars were backed up eastward to turn onto Pierce and then I turned from Pierce straight into them. However the outdoor space is allocated to each restaurant , visible permanent markings should be made on the ground so it is obvious where a planter or wall should be placed and then enforce it! I can't believe the Townhouse setup was sanctioned by the city that close to/ or on the road.

Screen Name Redacted

7/28/2021 10:20 PM

I love the year round outdoor dining and believe that it encourages more people to eat out in winter months.

Screen Name Redacted

7/29/2021 05:43 AM

All the Other Cities around us Royal Oak Ferndale Northville Plymouth Detroit have mad Outdoor Dining work....Why does the City of Birmingham think they are different or that this option is not a positive thing for the City? Strong resturant business increases foot traffic in the city and the Small Businesses will profit. But maybe Birmingham would rather only have Large Corporate Business in the city?

Screen Name Redacted

7/29/2021 06:58 AM

Absolutely loved this. Was sad to see them removed this summer- the covers allowed for additional outdoor seating even if it was raining out. Loved the option of sitting outside instead of being crammed in next to others.

Screen Name Redacted

7/29/2021 07:28 AM

If restaurants choose to not clear sidewalks of chairs/tables - they should be required to shovel the snow themselves and clear the path without putting snow on other areas of the sidewalk. Or something like that.

Screen Name Redacted

7/29/2021 10:34 AM

The outdoor spaces let us enjoy the outside year round. It makes Bham a 12 month destination. Thanks to Covid we have learned what to wear to eat outside in all weather. It is so enjoyable! Please work with the restaurants.

Screen Name Redacted

7/29/2021 10:48 AM

Outdoor dining year round is charming way to expand seating. I love it in the winter as well as long as it's heated. Very festive!

Screen Name Redacted

7/29/2021 12:32 PM

In these uncertain times outdoor is desirable and the only option for safety and health benefits.

Screen Name Redacted

7/29/2021 01:42 PM

Outdoor street dining is a must for Birmingham. It is better for the town, the businesses, and the old world charm it adds to the city.

Screen Name Redacted

7/30/2021 04:17 AM

Expanded outdoor dining in Birmingham is definitely the way to go! It is more enjoyable and safer than dining in an enclosed area.

Screen Name Redacted

7/30/2021 04:35 AM

I would like to Pierce and Martin Street (the area around city Hall) pedestrianised in the summer months

<p>Screen Name Redacted</p> <p>7/30/2021 02:42 PM</p>	<p>Why did B'ham administration move so quickly to RE-restrict outdoor dining options without public opinion? Most cities are embracing this Covid creation for further future design, but B'ham is still the known dinosaur. The Planning Board & the City Commission rule with iron fists in a vacuum. I've lived in the City for 30 years & it's becoming a place I no longer recognize, with self-serving administrators.</p>
<p>Screen Name Redacted</p> <p>7/30/2021 06:50 PM</p>	<p>Look at what Northville is doing.</p>
<p>Screen Name Redacted</p> <p>7/30/2021 07:18 PM</p>	<p>I think we should support our shops and restaurants and allow them to continue outdoor service year round!!!</p>
<p>Screen Name Redacted</p> <p>7/30/2021 07:25 PM</p>	<p>Some restaurants abused the space . With the new and "improved" Maple and Old Woodward--enough parking was taken away, platforms are not used enough in decent weather during the week--and don't even start thinking about closing streets on weekends to expand dining as in Northville and Ann Arbor</p>
<p>Screen Name Redacted</p> <p>7/30/2021 09:03 PM</p>	<p>Outdoor dining is so enjoyable for our family. Through covid we have learned to adapt to colder outdoor dining and have decided we will continue to patronize these options post-covid if available. However, we feel that FULLY enclosed single or group "outdoor" experiences are only suitable post-covid.</p>
<p>Screen Name Redacted</p> <p>7/31/2021 05:09 AM</p>	<p>I think expanded outdoor "open air" dining is needed in Birmingham. Even in the winter. It would have a European vibe and help business reach more customers all year. I will not dine indoors at the moment due to covid and the Delta variant but enjoy using the patios. I would love the option of winter dining outdoors.</p>
<p>Screen Name Redacted</p> <p>8/01/2021 09:08 AM</p>	<p>Dining outdoors adds much to our beautiful downtown area and contributes to a sense of community. All in favor!</p>
<p>Screen Name Redacted</p> <p>8/01/2021 09:22 AM</p>	<p>After all of the difficulties restaurants have endured over the last 18 months, to require them to remove their dining platforms in the middle of the season where they may make up for at least some lost revenue was simply unconscionable. They badly needed this break. Apparently the costs involved in the erection of these platforms, some quite costly, was ignored when the decision was</p>

made. The outdoor dining scene in downtown, as lively and attractive as it was, has diminished dramatically. I can only say "shame on those who voted to remove the platforms". I hope residents remember this in the next election.

Screen Name Redacted

8/01/2021 12:51 PM

Outdoor dining has been a boon to those of us not comfortable eating inside and they are a lifeline for restauranteurs. I wouldn't want to see these structures up all year and don't think they should creep into neighborhoods.

Screen Name Redacted

8/02/2021 07:15 AM

Recommend closing certain streets to increase foot, rather than car, traffic. Preserve green spaces.

Screen Name Redacted

8/02/2021 09:09 AM

I live right downtown, and love the vitality of outdoor dining all year round. The city needs to figure out a way to make it work. I've visited nearly every downtown in our area. Northville, Fenton, Plymouth etc. All of them have something to teach us, and none of them have loud revving/screeching vehicles and motorcycles taking away from a nice night outdoors. Expanding our patios will help make Birmingham a more enjoyable place to live and visit. Losing those parking spots is a trade worth making.

Screen Name Redacted

8/02/2021 04:46 PM

Expanded outdoor dining provides a pleasant atmosphere and should be embraced. I have never had an issue finding parking in downtown Birmingham thanks to the parking structures, and losing a small number of street parking spots should not be a concern. If you think about what makes so many European cities enjoyable, pedestrian friendly streets and outdoor dining are a huge part of it. Birmingham should look at the great features and atmosphere that set it apart. People can go to Troy if they want large parking lots and no pedestrians.

Screen Name Redacted

8/02/2021 07:00 PM

I really have enjoyed the opportunity for outside dining in Birmingham in all seasons, including the winter. Please allow this to continue, and allow the establishments to utilize the expanded outside dining areas that they had last year - the reductions implemented at the beginning of July were disappointing. Thanks!

Screen Name Redacted

8/02/2021 07:07 PM

2020 was an exceptional year. If reviews/survey results are mixed on continuing outdoor dining in winter months going forward, then I would suggest a trial period of another year or two, for two

reasons: allow restaurants an opportunity to recoup some of their losses from 2020-2021, and also as a real-world test of proposed rules to see if expanded outdoor dining going forward will be workable for B'ham.

Screen Name Redacted

8/03/2021 11:47 AM

Having traveled abroad extensively, I'm surprised that it took Covid for al fresco dining to be embraced as it has. And with vaccinations helping to curtail the spread of Covid, you want to enforce the ordinance(s) and further punish these already suffering businesses! There was nothing unsightly about the "temporary" sidewalk cafes. If you want to charge the businesses for permits, then do so but not at the expense of having fewer options and less dining space! Why would you want to discourage people from dining in Birmingham by limiting space? Just don't keep changing your mind about what you're going to enforce and make the owners have to constantly make arrangements to remove and reinstall the tables, tents, and chairs during the same season. It's ludicrous.

Screen Name Redacted

8/03/2021 12:24 PM

The current outdoor structures that any restaurant in Bham has set up are all very pleasant to look at and extremely practical. The structures are welcoming and encourage diners to sit outside when they may have stayed home to be able to eat out on a back patio instead. Everyone I have spoken with feels the structures should all stay up to make outdoor dining available - outdoor dining is such a pleasant experience.

Screen Name Redacted

8/06/2021 10:36 AM

We would eat outdoors all year round and would like bigger outdoor dining areas especially in the summer months.

Screen Name Redacted

8/06/2021 10:41 AM

We want to eat outside all year

Screen Name Redacted

8/08/2021 09:48 AM

The pandemic is not over. Outside dining should return. I have yet to eat inside a restaurant since the pandemic began. Fully enclosed, public spaces seem to defeat the purpose, but open air facilities provide a safer alternative. If we want to support our local businesses, they need to have an outside dining option to offer. It is ridiculous that restaurants were bullied into removing such facilities in the middle of the summer by the city. It makes no sense.

Screen Name Redacted

Love the outside dining now in place in downtown and would be

8/12/2021 10:30 AM

very, very disappointed if City Planning takes it all away. The City restaurants have financially been so damaged from this pandemic and have taken such a hit I respect their ingenuity and forward thinking. My husband and I love the European flair of eating outside even if a wee bit chilly. It is also much safer. We also like the idea of closing the streets to parking and traffic. Love the pedestrian aspect and respecting Birmingham's motto as "A Walkable Community". I look forward to the results of this survey and fingers crossed Birmingham is able to keep unique flair.

Screen Name Redacted

8/17/2021 05:16 AM

There is plenty of parking in lots, and residents can walk too so there should be no complaints from those living near downtown. It is good for restaurants who are coming off a tough time with COVID and good for the city at large by increasing activity.

Screen Name Redacted

8/17/2021 05:31 AM

I feel that we should be supporting our restaurants in any way we can. The efforts made to provide outdoor dining options were immense and expensive. To prohibit these spaces while we are still in the midst of a pandemic is ridiculous and inappropriate. There is currently no end in sight regarding COVID and providing safer eating options gives residents/visitors some safer options than just staying home.

Screen Name Redacted

8/17/2021 06:13 AM

There is plenty of parking in the city. It is a walking community. If merchants are concerned about parking spots and sales it has nothing to do with accessibility of parking. If people are coming to eat they will shop if the merchants change their hours of operation and stay open during the dinner rush.

Screen Name Redacted

8/17/2021 07:38 AM

It should be allowed all year round! It was a fun option to be outside especially when when we tend to be stuck inside more in winter. It gives people who are still weary about eating indoors due to COVID an opportunity to still dine out in a way they are comfortable with. It gives restaurants additional seating and opportunity for increased revenue which I'm sure all restaurants could benefit from due to COVID. Other city's in metro detroit were creative in how they approached outdoor dining and I think Birmingham could be a little more creative when discussing this option. I think overall it will allow more residents and non-residents to dine in Birmingham but will also benefit the other businesses by bringing people into our downtown area.

Screen Name Redacted

8/17/2021 09:46 AM

I loved being able to dine outside last winter and would definitely do so again next winter if the option was available. Outdoor dining also allows all of the restaurants to expand their capacity, which makes for shorter wait times and better experiences overall. Given all of the pandemic-related uncertainty, I think it's best to give the restaurants the most options we can.

Screen Name Redacted

8/17/2021 10:53 AM

Don't take our year-round outdoor dining away...we love it!!

Screen Name Redacted

8/17/2021 11:22 AM

I have lived in and around Birmingham my entire life except for the 7 years I lived in Manhattan, during which time I grew to appreciate the inextricable link between restaurants and the fabric and spirit of a town/city. The continued success of Birmingham depends on its ability to accommodate its restaurant owners and patrons. Not only is outdoor dining going to be necessary again this winter to keep patrons coming in due to the surge of the COVID, it's necessary for those restaurants to have extended seating to recoup the disastrous losses of income from the last year. What's more, it's proven that Michiganders enjoyed the spirit around outdoor dining (or "arctic dining" at its coldest) last year and if given the ability to get creative, patrons would continue to be all in. The Europeans and the New Yorkers figured this out a long time ago, we can too.

Screen Name Redacted

8/17/2021 11:41 AM

I froze my a** off trying to support my favorite restaurants during the lockdown and you should be doing all you can to help them. This is a no brainer.

Screen Name Redacted

8/17/2021 06:34 PM

I dined outdoors throughout this past winter and loved it! It allows businesses to serve more people throughout the year, creates a pleasant space for dining, and a safer space during covid surges.

Screen Name Redacted

8/22/2021 07:13 AM

Please make it all year round! My family and I love it!

Screen Name Redacted

8/23/2021 05:57 AM

Restaurants should be accounted to clean (really clean sidewalks by the time they will close at night. What I use to see is garbage and dirty sidewalk in the block "some restaurants" are using the sidewalk. I refer specially to STARBUCKS. the sidewalk is always dirty and should be water pressure washed frequently by Starbucks, besides the garbage on the bins that they do not remove. I remember that the cups on the bins and on the sidewalk

and a huge source of virus. Starbucks is dirtiest place in our town and we should have a better service from them.

Screen Name Redacted

8/29/2021 09:39 AM

We lived in Germany for several years and really enjoyed the outdoor dining in European city centers. It seemed to bring a really nice community feel walking through places like Frankfurt, Paris, or Vienna. In the colder months, it was common to see each chair with a blanket and heatlamps near the tables. And people always used them - winter or summer. I realize that there are some challenges here in Birmingham, but it would be nice to see if we can bring some of that outdoor dining culture and flavor to our streets. I feel this could be an opportunity to make Birmingham unique and stand out among our peer communities.

Screen Name Redacted

8/30/2021 12:40 PM

I think that during times of limited seating due to covid such structures are necessary to sustain our restaurants. However leaving them up when there are no restrictions leave a very gray space,,,,can start to look junky etc

Screen Name Redacted

8/31/2021 07:37 AM

Sidewalks are for safe walking. Not blocking pedestrians. I would file a lawsuit against the business and the city if anyone gets injured in this situation. This land belongs to the city, not the business community.

Screen Name Redacted

8/31/2021 05:45 PM

Properties like Griffens Claw where iglos in cold weather are within the fencing of the property are fine in cold weather..Those in parking lots or intersected by sidewalks should not be allowed unless health department restrictions reduce indoor seating.

Screen Name Redacted

8/31/2021 08:22 PM

I would be interested in studying the potential of a pedestrian-only street span to encourage shopping and outdoor dining.
<https://www.afar.com/magazine/the-10-best-pedestrian-streets-around-the-world>

Screen Name Redacted

9/06/2021 06:06 PM

I'm not really interested in cold weather 'outdoor' dining. It's great to dine outside in town in the summer but the enclosures are so big and still cold inside I'd rather get a carry out. Time to move on from last winter's restrictions about indoor dining. Maybe extend until after Christmas for a few restaurants but I'd rather not see them or eat in the tents, etc.

Optional question (202 response(s), 149 skipped)

Question type: Essay Question

RESEARCH FROM OTHER COMMUNITIES

Village of Elmwood Park, IL
Wednesday, October 6, 2021

Chapter Z. Zoning

SECTION 1408. OFF-STREET PARKING AND OFF-STREET LOADING

1408.06. Off-Street Parking.

[Ord. 2019-60, 12-2-2019]

Off street parking facilities for motor vehicles shall be provided in accordance with additional regulations set forth hereinafter:

- A. Use. Off street parking facilities required as accessory to uses listed herein shall be solely for the parking of automobiles of patrons, occupants or employees. When bus transportation is provided for patrons, occupants or employees of a specific establishment, additional open or enclosed off street parking spaces for each bus to be parked on the premises shall be provided.

No tow truck or other second division vehicle, as defined in Section 1-217 of the Illinois Vehicle Code^[1] shall be parked or stored in any front or side yard in any residential district, except that one vehicle per lot, with a B license plate (except tow trucks) shall be permitted to be parked in a side yard of a residence; or may be parked in the front yard of a residence, provided: 1) there is no parking area located in the side yard or rear yard of such residential lot, and 2) such vehicle is used daily on regular working days and is the owner's principal means of transportation to and from his/her place of employment; and further provided that tow trucks shall not be permitted to be parked or stored in the open on any lot in a residential district, but such tow trucks shall be permitted to be parked within an enclosed garage or other accessory building located within any such residential zoning district, provided the doorway through which such vehicle entered into such garage or accessory building remains closed while such tow truck is parked therein.

[1] *Editor's Note: See 625 ILCS 5/1-100 et seq.*

- B. Exemption. When the application of the off street parking regulations specified hereinafter results in a requirement of not more than three spaces on a single lot for a nonresidential use in the B-1, B-2, MU-1, C-1, or COS-1 districts, such parking spaces need not be provided. However, where two or more uses are located on a single lot, only one of these uses shall be eligible for the above exemption. This exemption shall not apply to dwelling units.
- C. Computation. When determination of the number of off street parking spaces required by this ordinance results in a requirement of a fractional space, any fraction of less than 1/2 may be disregarded while a fraction of 1/2 or more shall be counted as one parking space.
- D. Collective Provision. Off street parking facilities for separate uses may be provided collectively if the total number of spaces so provided is not less than the sum of the separate requirements for each such use and provided that all regulations governing location of accessory parking spaces, in relation to the use served, are adhered to. Further, no parking spaces or portion thereof shall serve as a required space for more than one use unless otherwise authorized by the board of appeals.
- E. Size of Parking Spaces and Aisle Widths. Each parking space and aisle width shall conform to the following chart:

Parking Angle	Stall Width ¹	Stall Length ²	Stall Height	One-Way Aisle Width	Two-Way Aisle Width
Parallel	9 feet	23 feet	8 feet	14 feet	24 feet
45°	8.5 feet	18 feet	8 feet	14 feet	24 feet
60°	8.5 feet	18 feet	8 feet	16 feet	24 feet
75°	8.5 feet	18 feet	8 feet	22 feet	n/a
90°	8.5 feet	18 feet	8 feet	24 feet	24 feet

Notes:

1. Handicapped spaces shall be a minimum of 16 feet in width.
2. Stall length dimensions for nonparallel stalls on the perimeter of a parking lot may be reduced to 18 feet to allow two feet of overhang into abutting landscaped areas; provided that such reduction does not reduce the size of any required yard below the requirements of the applicable district.

F. Access. Each required off street parking space shall open directly upon an aisle or driveway of a width and design in accordance with Elmwood Park standards of design. All off street parking facilities shall be provided with appropriate means of vehicular access to a street or alley.

G. In Yards. Paved, off street parking spaces, open to the sky, may be located in any yard, except a front yard or side yard adjoining a street in a residential district; except parking may be permitted in a side yard adjoining a street in a residential district, if such side yard has a minimum width of 20 feet, but no vehicle shall be permitted to be parked in the portion of the side yard required by this zoning ordinance; further provided that in residential districts, no parking space, whether open or enclosed, shall be located within three feet of a rear lot line.

H. Design and Maintenance:

1. Open and Enclosed Parking Spaces. Accessory off street parking spaces located on the same lot as occupied by the use served may be open to the sky or enclosed in a building. Accessory off street parking spaces located elsewhere than on the same lot occupied by the use shall be open to the sky.
2. Surfacing. All open off street parking areas shall be improved with a compacted macadam base, or equal, not less than four inches thick and surfaced with asphaltic concrete or comparable hard surfaced, all weather, dustless material as approved by the Village Engineer.
 - a. All open off street parking areas for all business or commercial uses and for all residential uses except open off street parking areas located in rear yards in residential areas, shall be improved with a compacted macadam base, or equal, not less than four inches thick and surfaced with asphaltic concrete or comparable hard surfaced, all weather, dustless material as approved by the Village Engineer.
 - b. All open off street parking areas for residential uses which are located in rear yards of residential areas shall be improved either in compliance with subsection H2a of this section, or with a compacted eight-inch base of no. six stone and must be edged with either treated timbers or a steel border.
3. Screening and Landscaping. All open off street parking areas containing more than four parking spaces shall be effectively screened on each side adjoining or fronting on any residence district by a wall or fence not less than five feet high or more than six feet high, or a densely planted, compact hedge not less than five feet in height; and wheelstops of masonry, steel or heavy timber shall be placed not nearer than five feet from the street line in districts where a front yard is not required or from side lot of lines.
4. Lighting. Illumination of an off-street parking area shall be arranged so as to reflect direct rays of light into adjacent residential districts and streets. All lighting shall be extinguished no later

than 30 minutes after the close of business of the use being served except as may otherwise be authorized by the Village Engineer.

5. **Repair and Service.** No motor vehicle repair of any kind shall be permitted in off-street parking areas. No gasoline or motor oil shall be sold in conjunction with any accessory parking facilities unless such facilities are located within a completely enclosed building in which case gasoline and motor oil may be sold within such building to the users of such facilities, provided further that all pumps shall be effectively screened from view of the street.
- I. **Location.** All parking spaces required to serve residential buildings or uses, erected or established in residence districts after the effective date of this Ordinance, shall be located on the same lot as the building or use served.

Other buildings or uses may be served by parking facilities located on land other than the lot on which the building or use served is located, provided such facilities are within 600 feet of said building, and located in a district where off-street parking areas or storage garages are a permitted or special use and where there is compliance with requirements herein set forth in 1408.05 of this section.
- J. **Employee Parking.** Parking spaces required on any employee basis shall be based on the maximum number of employees on duty or residing, or both, on the premises at any one time.
- K. **Required Spaces.** The minimum number of off-street parking spaces accessory to designated uses shall be provided as follows:

1. **Dwelling Uses.**

- a. **Hotels and motels:** one parking space for each room or suite of rooms comprising a lodging unit. Secondary facilities such as restaurants, lounges, etc., shall have spaces provided in accordance with the standards herein, if such use was free standing.
- b. **Multiple-family dwelling:** 1 1/4 parking space per dwelling unit.
- c. **Single-family dwelling:** two parking spaces but not more than four parking spaces.
- d. **Two-family detached and three-family detached dwellings:** 1 1/4 parking spaces for each dwelling unit.

2. **Schools, Institutions and Auditoriums or Other Places of Assembly.**

- a. **Auditoriums and auditoriums as accessory to churches, schools and other institutional establishments:** one parking space for each five seats or for each 90 linear inches of seating space in the main auditorium or assembly hall.
- b. **Colleges, junior colleges and universities:** one parking space for each seven students, based upon the maximum number of students that can be accommodated in accordance with design capacity.
- c. **Gymnasiums, stadiums, grandstands, meeting halls, convention halls and exhibition halls:** one parking space for each five seats or for each 90 linear inches of seating space. When such facilities for public assembly are accessory to a school, and when approved by the Plan, Zoning and Development Commission, the required number of parking spaces may be reduced by the number of spaces provided, as required herein for the applicable school.
- d. **Hospitals:** one parking space per bed for 100 beds or lesser size; 1.1 parking spaces per bed for 101 to 300 beds; 1.2 parking spaces per bed for 301 to 500 beds; and 1.3 parking spaces per bed for over 500 beds.
- e. **Libraries, museums, art galleries and aquariums:** one parking space for each 1,000 square feet of floor area.

- f. Nursing homes and similar types of establishments: one parking space for each five beds, one space for each two lodging accommodations and one space for each full time employee.
 - g. Private clubs and lodges: one parking space for each lodging room and one parking space for each five seats in accordance with design seating capacity of the main meeting room.
 - h. Schools: When the number of parking spaces as required herein is provided for an auditorium or other places of public assembly accessory to a school, and when approved by the Plan, Zoning and Development Commission, additional parking spaces need not be provided when the number of parking spaces for such auditorium or other places of public assembly is equal to or in excess of the applicable requirements set forth in subsection K2h(1), K2h(2) or K2h(3) of this section:
 - (1) Commercial or trade, music, dance, or business: one parking space for each two employees, plus one space for each seven students, based on the maximum number of students that can be accommodated in accordance with design capacity.
 - (2) High-public or private: one parking space for each seven students based on the maximum number of students that can be accommodated in accordance with design capacity.
 - (3) Nursery, elementary, or junior high-public or private: one parking space for each faculty member and each other full time employee.
3. Recreation Uses — Commercial or Noncommercial.
- a. Bowling alleys: seven parking spaces for each lane plus such additional spaces as may be required herein for affiliated uses such as restaurants and the like.
 - b. Swimming pools, skating rinks, and dance halls, commercial: one parking space for each three persons, based upon the maximum number of persons that can be accommodated at the same time in accordance with such design capacity, and one parking space for each two employees.
 - c. Parks, recreation areas, and community centers: one parking space for each two employees, plus spaces in adequate number as determined by the Plan, Zoning and Development Commission to serve the visiting public.
4. Business, Commercial and Industrial Uses.
- a. High-Volume Commercial Uses. The following business establishments having a relatively high volume of customer activity relative to their area shall provide one off street parking space for each 200 square feet of sales floor area:
 - (1) Adult Use Cannabis Dispensing Organization.
 - (2) Automobile accessory stores.
 - (3) Bakeries-retail sales only.
 - (4) Battery and tire sales and service establishments.
 - (5) Candy and ice cream stores.
 - (6) Cleaning and dyeing establishments-clothes pressing only.
 - (7) Cleaning and dyeing establishments-receiving only.
 - (8) Cleaning and dyeing establishments-retail, including accessory processing.
 - (9) Clothing stores.

- (10) Drugstores.
- (11) Department stores.
- (12) Dry goods stores.
- (13) Food stores.
- (14) Gift and souvenir stores.
- (15) Haberdashery stores.
- (16) Hobby shops.
- (17) Jewelry stores.
- (18) Launderettes.
- (19) Liquor stores, package.
- (20) Meat markets.
- (21) Motorcycle sales and service establishments.
- (22) Music stores, phonographs, records and sheet music.
- (23) Notions shops.
- (24) Optical Sales, retail.
- (25) Shoe Stores and Shoe Repair Shops.
- (26) Sporting Goods Stores.
- (27) Variety Stores.

b. Moderate-Volume Commercial Uses. The following business establishments having a relatively moderate volume of customer activity relative to their area shall provide one off-street parking space for each 400 square feet of sales floor area:

- (1) Art and School Supply Stores.
- (2) Automobile Sales, New Cars.
- (3) Automobile Sales, New and Used Cars.
- (4) Bicycle Sales, Rental and Repair- not including motor-driven vehicles.
- (5) Books, Stationery and School Supply Stores.
- (6) Camera and Photographic Supply Stores.
- (7) Carpet and Rug Stores.
- (8) Electrical and Gas Appliance Stores.
- (9) Flower Shop.
- (10) Furniture Stores, including Accessory upholstery.
- (11) Furrier Shops.
- (12) Garden Supply Stores.
- (13) Hardware Stores.
- (14) Household Appliances-Retail Sales and Accessory.

- (15) Leather Goods and Luggage Stores.
 - (16) Millinery Shops.
 - (17) Office Supply Stores.
 - (18) Paint and Wallpaper Stores.
 - (19) Pet Shops.
 - (20) Travel Agencies.
- c. Low-Volume Commercial Uses. The following business establishments having a relatively low volume of customer activity related to their area shall provide one off-street parking space for each 600 square feet of sales floor area:
- (1) Antique Shops.
 - (2) Blueprinting and Photostating Establishments.
 - (3) Business Machine Sales and Service.
 - (4) Cabinet Sales.
 - (5) Clothing and Costume Rental.
 - (6) Coin and Philatelic Sales.
 - (7) Custom Dressmaking.
 - (8) Exterminating Shops.
 - (9) Greenhouses, retail and wholesale sales.
 - (10) Glass Sales and Repair Shops.
 - (11) Interior Decorating Shops.
 - (12) Locksmith Shops.
 - (13) Machinery and Equipment Sales Establishments.
 - (14) Musical Instruments, sales and repair.
 - (15) Orthopedic and Medical Appliance Sales.
 - (16) Photography Studio.
 - (17) Real Estate and Insurance.
 - (18) Tailor Shops.
 - (19) Taxidermists.
- d. Employment-Based Commercial Uses. The following business establishments shall provide one off-street parking space for two employees-based upon the maximum number of employees on the premises at any time:
- (1) Bottling and Distribution Plans.
 - (2) Catering Establishments (food preparation only).
 - (3) Contractor's Offices and Shops- including plumbing shops and similar service facilities.
 - (4) Employment Agencies.

- (5) Heating and Air-Conditioning Shops.
- (6) Job Printing Shops.
- (7) Laboratories-medical, dental and optical.
- (8) Laundries.
- (9) Linen, Towel and Diaper Service Establishments.
- (10) Loan Offices.
- (11) Machine, Sheet Metal and Welding Shops, employing less than five persons.
- (12) Mail Order Houses.
- (13) Manufacturing Establishments, employing less than five persons.
- (14) Model Homes or Garages-display and sales.
- (15) Monument Sales.
- (16) Newspaper Offices-including printing.
- (17) Newspaper Distribution Establishments.
- (18) Printing, Publishing or Lithography Establishments.
- (19) Radio and Television Studios.
- (20) Recording Studios.
- (21) Wholesale, Jobbing, and Warehousing Establishments.
- e. Other Business, Commercial and Industrial Uses.
 - (1) Animal Hospitals and Veterinarian Offices: one parking space for each employee and one for each 30 square feet of waiting room area.
 - (2) Auction Rooms: one parking space for each four seats of seating capacity.
 - (3) Automobile Laundries: one parking space for each 1.5 employees, and in addition, reservoir standing spaces to accommodate automobiles awaiting entrance to the automobile laundry equal in number to five times the maximum capacity of the automobile laundry. Maximum capacity, in this instance, shall mean the greatest possible number of automobiles undergoing some phase of laundering at the same time.
 - (4) Automobile Service Stations: one parking space for each island of gasoline pumps, plus two for each service stall.
 - (5) Automobile Garages: one parking space for each two employees and three for each automobile repair bay.
 - (6) Bakeries-Retail Sales with processing for on-premises sale only: one parking space for each 200 square feet of sales area plus one for each employee.
 - (7) Banks: one parking space for each 300 square feet of floor area. In the case of drive-in facilities they will be considered a special use which must meet condition number two for special uses as provided in Section 1407.04 hereof.
 - (8) Barber Shops and Beauty Parlors: one parking space for each employee.
 - (9) Building Material Sales: one parking space for each employee plus one for each 1,000 square feet of sales area of showroom.

- (10) Business, Professional And Public Administration Or Service Office Building: one parking space for each 300 square feet of floor area.
 - (11) Cartage, Express And Parcel Delivery Establishments, Scavenger Services, Taxi And Bus Companies: one parking space for each vehicle used in the business.
 - (12) Exhibition Halls: as determined by the Plan, Zoning and Development Commission.
 - (13) Manufacturing, Fabricating, Cleaning, Testing, Assembling, Repairing Or Servicing Establishments As Permitted In The Manufacturing Districts: one parking space for each two employees based upon maximum number of employees that can be accommodated in accordance with building code regulation.
 - (14) Medical And Dental Clinics: one parking space for each 50 square feet of floor area contained within the waiting or reception room plus 1 1/2 spaces for each treatment room, each examination room and each doctor's office.
 - (15) Meeting Halls: as determined by the Plan, Zoning and Development Commission.
 - (16) Mobile Homes And Trailer Sales And Rental: one parking space for each employee plus three additional spaces.
 - (17) Physical Culture, Health Services And Health Salons: one parking space per employee plus one for each two patrons based upon the capacity of the establishment.
 - (18) Restaurants, Not Including Drive- In Establishments, And Banquet Halls: one parking space per 100 square feet of floor area excluding kitchen and storage areas, or one parking space per each four seats including those seats in bars, cocktail lounges, and waiting areas, whichever is greater, plus two spaces per each three employees using the maximum number of employees working at any given time.
 - (19) Restaurants.
 - (a) Where a substantial portion of the business involves the sale of food in disposable containers for consumption off of the premises in addition to sit down facilities on the premises: the greater of one parking space for every two seats or 3.5 parking spaces per 100 square feet of indoor and outdoor dining area.
 - (20) Taverns: one parking space for each four spaces of seating capacity.
 - (21) Theaters: one parking space for each four seats up to 400 seats, plus one parking space for each six seats over 400 seats.
 - (22) Theaters-Automobile Drive-Ins: reservoir standing spaces equal in number to 10% of the vehicle capacity of such theaters.
 - (23) Undertaking Establishments And Funeral Parlors: one parking space for each 100 square feet of parlor floor area.
 - (24) Public Utility And Public Service Uses: one parking space for each two employees.
5. Other Uses: Parking spaces for other permitted uses not listed above shall be provided in accordance with requirements designated by the Plan, Zoning and Development Commission.^[2]

[2] *Editor's Note: See 625 ILCS 5/1-100 et seq.*

Sec. 93.305. - Private use of public streets; subsurface or overhead occupancy.

- (A) It shall be and is hereby declared unlawful for any person, firm or corporation to construct, erect, maintain or permit to exist upon the surface of any street, alley, public thoroughfare or public lands of the City any building, fence, stairwell, porch, steps, fuel or gasoline pump or loading installation, sign, stand or other obstruction whatsoever, provided, however, that where any such building, fence, stairwell, porch, steps, fuel or gasoline pump or loading installation, sign, stand or other obstruction shall now exist or is presently maintained upon the surface of any such street, alley, public thoroughfare or public grounds, whether pursuant to license issued therefor or otherwise, then the person, firm or corporation so using such street, alley, public thoroughfare or public land shall vacate and remove the same on or prior to the first day of January, 1951.
- (B) It shall be and is hereby declared unlawful for any person, firm or corporation to use, occupy or permit to be occupied for private use or by the installation of tanks, conduits, or otherwise, any lands underlying the surface of any street, alley, public right-of-way or public lands within the City without having first obtained a license therefor issued by the City Manager. Such license for subsurface occupancy shall be issued nonexclusively and only upon written application to the City Manager. In addition, the City Manager is authorized to issue licenses for the occupation (hereinafter referred to as "Encroachment") of any area on or above any street, alley, public right-of-way or public land within the City to an adjacent property owner for the purpose of utilizing such area for the outdoor sale of seasonal items or for outdoor dining, subject to the following terms and conditions:
- (1) Payment by the applicant of a \$50.00 fee for application and administrative costs;
 - (2) That any equipment or improvements made in connection with the Encroachment shall be installed and maintained at the sole cost and expense of the licensee in a good and workmanlike manner, satisfactory to the Building Division of the City;
 - (3) That upon completion of the work of installation, operation, maintenance, repair and/or removal of the Encroachment, the licensee shall leave the licensed area and all adjacent land in a neat, clean, and orderly condition;
 - (4) That the licensee shall at all times and under all circumstances, indemnify, protect, and save harmless the City, its grantees, licensees, agents, lessees and invitees from and against any and all damages, losses, claims, demands, actions and causes of action whatsoever (including any reasonable costs, expenses and attorneys' fees which may be incurred in connection therewith) whether or not the claim, demand, or action asserted be meritorious, and which results from or is alleged to arise out of or in connection with, the installation, construction, reconstruction, operation, maintenance, alteration, repair, replacement, removal or existence of the Encroachment, or the existence of the license granted such licensee; provided, however, in the event any such claim, damage, loss, demand, action, or cause of action is asserted against the City, or its agents, the City shall furnish such licensee with written

notification thereof and such licensee shall conduct the defense thereof before any court, board, commission or other governmental body exercising jurisdiction therein. No settlement or compromise of any such claim, damage, loss, demand, action or cause of action against the City shall be made unless first agreed to by the City;

- (5) That the licensee shall agree to pay the City, its grantees, licensees, agents, lessees and invitees for any and all damage or injury (including death) to persons or property or any expense which they, or any of them, may sustain resulting from or arising out of or in connection with, the installation, construction, reconstruction, operation, maintenance, alteration, repair, replacement, removal, or existence of the Encroachment upon the licensee's area, or the existence of the license granted licensee hereunder;
- (6) That the licensee shall indemnify, hold harmless, and defend the City and the City shall not be liable to such licensee, its grantees, licensees, agents, lessees or invitees for any damage or injuries (including death) to any persons or to any of their properties except to the extent that injuries or damages are caused by the negligent, willful or malicious misconduct of the City;
- (7) That any notice herein provided to be given shall be deemed properly given if in writing and delivered personally or mailed to the City c/o City Manager, 1707 St. Johns Avenue, Highland Park, Illinois 60035, or to the licensee at an address supplied by such licensee upon application, or to such other person or address as such licensee or the City may from time to time designate upon written notice;
- (8) That, in addition to the above and foregoing conditions, when the special license is for the purpose of providing outdoor dining facilities, the licensee shall:
 - (a) Limit the outdoor dining area to that number of tables and chairs specified in writing by the City Manager;
 - (b) Maintain an unobstructed path of at least five feet (5') in width for pedestrian access along the entire length of the licensed area abutting the public street;
 - (c) Establish a temporary barrier at the perimeter and around the licensed area to prevent moving tables and/or chairs within the dining area further into the public right-of-way, and which, when liquor is served upon the licensed premises, shall not permit access to the licensed area except from within an adjacent building or through one passageway controlled by the licensee and/or its employees; and
 - (d) Remove the tables and chairs aforesaid each night and store them inside the licensee's premises, and replace them each morning upon the licensed area; and
 - (e) In addition, in the event such license is issued to the holder of an existing liquor license for premises immediately adjacent to the area of public right-of-way for which a license is sought hereunder, such liquor licensee may serve alcoholic beverages within the area of public right-of-way licensed hereunder, conditioned upon such liquor licensee first having

provided the Mayor with a copy of its dram shop insurance which includes coverage for the service of alcoholic beverages upon the area of public right-of-way so licensed hereunder; and

- (9) That failure of the licensee to comply continuously with the foregoing terms and conditions automatically and without notice shall terminate the aforesaid license and notwithstanding the foregoing in any event this license may be terminated by the City at any time without notice. Upon such termination, at the sole option of the City but at the sole cost and expense of the licensee, within 30 days of his receipt of written notice from the City to do so the licensee shall remove the Encroachment and cease the use granted hereby; and upon the failure of the licensee to remove same, the City may undertake or cause the removal of said Encroachment and charge the cost of such removal to the licensee;
 - (10) That the provisions of this license shall inure to the benefit of and be binding upon the parties hereto; and
 - (11) All such licenses for use of any such public right-of-way shall be terminable by the terms thereof, or, in the event no termination provision exists therein, by action of the City Manager and/or the City Council, which action may take effect immediately and without further notice. Such license shall be issued only upon the condition that the licensee shall provide such adequate assurances as the City Manager shall determine; and that said license shall indemnify, hold harmless, and defend the City of Highland Park, its officers, agents, representatives, independent contractors and employees against any and all claims which may be made or liabilities which may be incurred for or by reason of the issuance of such license. In any event, no such license shall be issued where the interests of the public will be prejudiced, and such license shall be subject to such other conditions as the City Manager shall deem necessary in order to serve the best interests of the public.
- (C) The provisions of Subsections (A) and (B) of Section 93.235 and Subsections (A) and (B) of this Section 93.305 shall not be applicable in the case of the surface and/or subsurface use of parkways and/or other public rights-of-way for the construction and maintenance of exposed aggregate concrete and/or concrete/brick paver residential driveway approaches and/or lawn sprinkler systems (hereinafter such driveway approaches and sprinkler systems are referred to generically as "Facilities") when a license therefore has been obtained from the Coordinator of the Building Division. The applicant therefor shall submit evidence of title for the premises adjacent to the proposed location of the Facilities and legally described on the face of the application, such application shall be accompanied by specific drawings, plans, and specifications for the Facilities to be constructed upon the public right-of-way involved and shall be signed by the person or persons shown to be the legal owners of said premises, and said signatures shall be properly acknowledged. Upon approval of the aforesaid application the applicant and the Coordinator of the Building Division shall execute a license agreement in form approved by the Corporation Counsel setting forth the legal description of the land, shall clearly indicate that the

licensee will have no possessory interest or estate in the land so described and shall terminate at the pleasure of the City of Highland Park. In addition the license agreement shall contain the following terms and conditions, the failure to comply with any of which automatically and without notice shall terminate any such license:

- (1) That the licensee will defend, protect, indemnify and save harmless the City of Highland Park, its officers, agents, and employees from any and all liability arising in any manner out of the use, construction, maintenance, operation, or existence of said use of the portion of the public right-of-way covered by such license;
- (2) That any work to be performed pursuant to any such license shall be constructed and maintained at the sole cost and expense of the licensee in a good and workmanlike manner, satisfactory to the Director of Public Works of the City of Highland Park;
- (3) That the existence of the licensee's Facilities shall not in any way interfere with the right of the City or any franchisee thereof to excavate or utilize the public right-of-way for any purpose, nor with the right of the City to otherwise maintain, clean, plow, repair, construct or reconstruct thereon any systems or operations of the City and the City shall not be required to maintain or replace any of such Facilities as may be damaged by any such work or by any street or other public utility maintenance, cleaning, plowing, repair, construction or reconstruction operation;
- (4) That the licensee shall indemnify and hold harmless the City of Highland Park, its officials, officers, independent contractors, agents, employees, successors and assigns from and against any loss, damage, cause of action, fine or judgment, including all costs connected therewith (such as reasonable attorneys' and witness fees, filing fees and any other expenses incident thereto) which may arise out of or in connection with this license;
- (5) That this license may be terminated by the City at any time without notice of such termination. Upon such termination, at the sole option of the City of Highland Park but at the sole cost and expense of the licensee, within 30 days of his receipt of written notice from the City to do so the licensee shall remove the Facilities and cease the use granted hereby; and upon the failure of the licensee to remove same, the City of Highland Park may undertake or cause the removal of said Facilities and charge the cost of such removal to the licensee.

(Ord. 63-70, J. 8, p. 167, passed 8/24/70; Ord. 45-84, J. 15, p. 709, passed 10/15/84; Ord. 46-89, J. 18, p. 086, passed 7/24/89; Ord. 5-92, J. 19, p. 005, passed 3/23/92; Ord. 30-93, J. 20, p. 098-099, passed 6/14/93; Ord. 66-96, J. 23, p. 531-534, passed 11/12/96)

13-10-4: OUTDOOR DINING AREAS:

A. For the purposes of this section, "outdoor dining areas" are defined as the use of an adjacent, outside area by a restaurant for the same eating and drinking activities that occur within the restaurant.

B. The following regulations shall apply to outdoor dining areas:

1. The location of any outdoor dining area comply with all setback requirements in the applicable zoning district and shall not obstruct pedestrian or vehicular traffic. A minimum of five feet (5') of sidewalk clearance shall be maintained at all times for pedestrian travel;

2. Any outdoor dining area be under the direct supervision and control of the principal restaurant, and such dining area be enclosed by a fence or other protective safety barrier which shall be constructed to clearly delineate the boundaries of the area and to protect the health and safety of restaurant patrons and the general public;

3. The hours of operation of any outdoor dining area be within the normal operating hours of the principal restaurant;

4. There shall be no live entertainment in the outdoor dining area;

5. Plans shall be provided delineating the location of the outdoor dining area, and such location be approved by the Building Official as part of a building permit. The outdoor dining area shall be maintained in compliance with the approved plans;

6. The principal restaurant and outdoor dining area shall be in compliance with all the requirements of this code and all other applicable rules and regulations of any other governing agency including the DuPage County Health Department regarding restaurant and outdoor dining areas. (Ord. g-1163, 4-24-2020)

For purposes of this chapter:

- (A) "Business" means a sole proprietorship, partnership, association, joint venture, corporation, or any limited liability form of any of the foregoing, or any other entity formed for profit-making purposes, including retail establishments where goods or services are sold as well as professional corporations and other entities where legal, medical, dental, engineering, architectural, financial, counseling or other professional or consumer services are provided.
- (B) "Employee" means a person who is employed by an employer, or who contracts with an employer or who contracts with a third person to perform services for an employer, or who otherwise performs services for an employer in consideration for direct or indirect monetary wages or profit, or any person who volunteers his or her services to such employer for no monetary compensation.
- (C) "Employer" means an individual person, business, partnership, association, corporation, including a municipal corporation, trust, or any non-profit entity that accepts the provision of services from one or more employees.
- (D) "Enclosed area" means all space closed in by a roof or other overhead covering of any kind and walls or other side coverings of any kind on at least three sides with appropriate openings for ingress and egress.
- (E) "Place of employment" means an enclosed area under the control of a public or private employer that employees normally frequent during the course of employment, including but not limited to, private offices, work areas, employee lounges, restrooms, conference rooms, meeting rooms, classrooms, employee cafeterias, employee gymnasiums, auditoriums, libraries, storage rooms, file rooms, mailrooms, employee medical facilities, rooms or areas containing photocopying or other office equipment used in common by employees, elevators, stairways, hallways, factories, warehouses, garages, laboratories, taxies, limousines, and company-owned vehicles used for a business purpose. An enclosed area as described herein is a "Place of Employment" without regard to time of day or actual presence of employees. "Place of employment" only includes private residences, whether single or multifamily, if used as a child care, adult day care, or health care facility, or if a person uses a private residence in any way otherwise qualifying that person as an employer with respect to the use of that private residence; provided, however, that private residences are exempt from this chapter to the extent that the person providing the services is providing housecleaning, home maintenance or personal care services in the private residence.
- (F) "Proprietor" means the owner, manager, operator, liquor permit holder, or other person in charge or control of a public place or place of employment.
- (G) "Public place" means an enclosed area to which the public is invited or in which the public is permitted and includes service lines. A private residence is not a "public place" unless it is

used as a child care, adult day care, or health care facility.

- (H) "Service line" means an indoor line in which one or more persons are waiting for or receiving service of any kind, whether or not the service involves the exchange of money.
- (I) "Smoking" means inhaling, exhaling, burning, or carrying any lighted cigar, cigarette, pipe, weed, plant, or other smoking equipment in any manner or in any form. "Smoking" does not include the burning or carrying of incense in a religious ceremony.
- (J) "Smoking materials" means any cigar, cigarette, pipe, weed, plant or other smoking equipment in any form.
- (K) "Work area" means any room, desk, station or other area normally occupied by an employee while carrying out his or her primary work function.
- (L) "Retail tobacco store" means a retail store used primarily for the sale of smoking materials and smoking accessories and in which the sale of other products is incidental. "Retail tobacco store" does not include a tobacco department of a larger commercial establishment such as a department store, discount store, or bar.
- (M) "Outdoor patio" means an outdoor area, open to the air at all times, that is either: enclosed by a roof or other overhead covering and not more than two walls or other side coverings; or has no roof or other overhead covering at all regardless of the number of walls or other side coverings.
- (N) "Private club" means a club as that term is defined in R.C. 4301.01(B)(13) and that is organized as not for profit.

(Ord. 1095-04 § 1 (part).)

Sec. 4-9-13. - **Patio.**

- (a) The issuance of an "on-sale liquor," "special club intoxicating liquor," "on-sale wine," or "on-sale 3.2 percent malt liquor" license pursuant to this Code will be limited to the sale and consumption of alcoholic beverages inside of a structure on the licensed premises, unless the licensee applies for and receives approval from the city council for a patio to allow the sale and consumption outside of a structure on the licensed premises.
- (b) Definition. "Patio" means any outdoor area located on the premises used for serving food or alcohol but does not include a golf course.
- (c) Regulations:
 - (1) The patio shall not be enclosed in such a manner that the space becomes an indoor area as defined by Minn. Stats. § 144.413.
 - (2) The patio shall be clearly delineated by an approved fence at least 36 inches in height or some other approved structure or barrier that has designated openings for ingress or egress, to prevent the ingress or egress of persons to and from the patio except by way of the designated openings for ingress or egress. Such patios shall be considered compact and contiguous.
 - (3) Patio screening may be required if the premises is adjacent to a residential district, consistent with the fencing/screening/landscaping provisions of this Code.
 - (4) The premises shall be in compliance with the parking provisions of this Code.
 - (5) The patio shall have sufficient vehicle barriers installed to reduce the entry of vehicles into the patio if it is in direct contact with or immediately adjacent to a vehicle parking area or street.
 - (6) The patio shall be in compliance with the noise amplification, lighting, sign, and sidewalk cafe requirements of this Code.
- (d) Application; site plan. The application shall contain a detailed description and site plan of the entire premises including the following: size and seating capacity of the licensed building; proposed patio size and seating capacity including table, chair, and aisle arrangements; and fence or landscape barrier type and height.

(Ord. No. 2015-20, § 1, 10-20-2015, eff. 1-1-2016)

Fishers, IN

Outdoor Dining for Eating Establishments

Outdoor dining areas shall be adjacent to their tenant space.

Outdoor dining shall be accessed through the primary tenant space.

The dining area shall be enclosed by a fence or wall enclosure that is complementary to the architecture of the primary structure and shall be no less than 30 inches and no more than four (4) feet tall.

To maintain a six-foot (6') wide sidewalk in accordance with Article 6.12. Pedestrian Accessibility Standards, a wider sidewalk shall be installed to meet that development standard.

Sec. 24-2. - Obstructing streets and sidewalks; sidewalk cafes.

Any person who shall deposit, place, paint, write, erect or maintain any structure, material, article, substance, decoration or thing on, in or above any street, curb, gutter, park, parkway, sidewalk or public place of the city, except as specifically authorized by the city council by resolution, or as otherwise provided for by ordinance or this Code, shall be deemed guilty of a misdemeanor; provided, however:

- (a) *Sidewalk cafe.* That a person owning or operating a restaurant, coffee shop or other business serving food and beverages may provide tables, chairs, plants or seating accommodations for its customers on the sidewalks adjacent to the business subject to the following conditions:
 - (1) *Plan required.* It shall be unlawful for any person to operate a sidewalk cafe without first filing a plan with the director of public works.
 - (2) *Plan contents.* An applicant for a sidewalk cafe permit shall submit a plan therefor to the city and shall furnish such information and make such affidavits as the director shall require. At a minimum, the application shall contain the following:
 - a. Name of business;
 - b. Business address;
 - c. Name of all individuals with an ownership interest in the business;
 - d. Name of current business manager;
 - e. Name of the property owner upon whose property the business is located;
 - f. A diagram, drawn to scale, that delineates the space to be occupied by tables, chairs and barrier or delineator. Such diagram shall include any existing light poles, sidewalk grates, parking meters, or other facilities located in the right-of-way, including temporary signage intended to be utilized by the applicant, between the street curb and the building;
 - g. A statement affirming that any tables, chairs and barriers or delineators will be stored when not in use;
 - h. A statement that the sidewalk cafe operator acknowledges and will comply with the duties of the operator as stated in this section;
 - i. Signature of the authorized business owner; and
 - j. Contact information for the business owner and, if applicable, authorized agent of the business owner.
 - (3) *Plan revisions.* The operator of a sidewalk cafe shall submit a revised plan to the director of public works in the event any changes are made to the sidewalk cafe layout or location. The revised plan shall be a written statement upon forms provided by the director.
 - (4) *Duties of operator.* Every sidewalk cafe operator under this section shall:
 - a. *Permit inspection.* Permit all reasonable inspections of the business by the director of

public works, or the director's designee;

- b. *Accessibility.* Ensure an unobstructed pathway in compliance with the Americans with Disabilities Act at least sixty (60) inches wide be maintained on the sidewalk along the entire length of the sidewalk used by the business, which pathway shall be plainly visible from one end to the other and shall not require sharp turning movements to maneuver;
 - c. *Portable facilities.* That any tables, chairs, posts, cordons or other furniture be portable and not fastened or affixed to or over the public sidewalk unless the owner has obtained right-of-use approval from the city council;
 - d. *Advertising materials.* That no advertising material other than simple identification of the business establishment or "sandwich sign" otherwise permitted by this code shall be included within the public sidewalk including the sidewalk cafe;
 - e. *Alcoholic beverages.* That alcoholic beverages may be served and consumed only in an area enclosed by a decorative barrier and in compliance with all other city code requirements related to the licensing and sale of alcoholic beverages. In the event the business serves alcoholic beverages, a barrier shall be placed which consists of either bollards connected by chains or ornamental picket-style fencing. Bollards, including the base, must be made of black, powder coated steel or similar material and neutral color. The chains must be made of black metal or similar material and neutral color. Fencing, including the base, must be made of black, powder coated steel or similar material and neutral color. Spacing between pickets must be no wider than four (4) inches. Barriers must be no less than thirty-six (36) inches nor more than forty-three (43) inches high and shall not be anchored in the sidewalk. When barriers are placed for businesses not serving alcoholic beverages they must comply with these standards. A permittee shall not keep barriers on the sidewalk during any time of the year when the permittee does not serve food or alcoholic beverages outdoors;
 - f. *Comply with governing law.* Ascertain and at all times comply with all laws and regulations applicable to such permitted business; and
 - g. *Operate properly.* Avoid fraud, misrepresentation and false statements made in the course of carrying on the business; avoid conducting the business in an unlawful manner; avoid conducting the business in such a manner as to constitute a nuisance or in such a manner as to constitute a breach of the peace, or to constitute a menace to the health, safety or general welfare of the public.
- (5) *Enforcement.* In addition to any other penalty authorized by law, the operator of a sidewalk cafe may be cited for code violations if the sidewalk cafe operator violates any law or ordinance affecting the conduct of a sidewalk cafe within the city.
- (6) *Right of use permit required for attachment of any fixtures or structures.* A sidewalk cafe

which seeks to utilize any barriers or equipment which is not portable or which is attached in any way to any portion of the sidewalk must obtain a right of use permit from the city council prior to the issuance of a sidewalk cafe permit by the director. In such event, the contents of any such right of use permit shall supersede the provisions of this section in the event of a conflict. A right of use permit for a sidewalk cafe installation shall require an accurate site plan, elevation, rendering, or such graphic representations as the city council may require to become exhibits to the permit. The director shall ensure the conditions set forth in the right of use permit issued by the city council are complied with by the applicant. Nothing contained herein shall prevent the city council from revoking any right of use permit issued for operation of a sidewalk cafe when the council determines in its sole discretion that the continued grant of the right of use permit is not in the best interest of the public.

- (b) *Package delivery.* That nothing in this section shall be construed to prevent any merchant or tradesman from placing any packages of merchandise, which the merchant or tradesman may be receiving or sending away, upon any sidewalk if the packages do not occupy more than one-fourth ($\frac{1}{4}$) of the width of the sidewalk, or remain on the sidewalk for more than two (2) hours; and
- (c) *Balconies.* That a building permit for the construction of a balcony extending over the public right-of-way in zoning district C-2 or M-DT shall be issued only if the city council has granted a right of use permit for the balcony and the proposed construction complies with section 29-4.2(d)(8) of this Code and with the "encroachments into the public right-of-way" provisions of the Building Code of Columbia, Missouri, adopted in chapter 6 of this Code.

(Code 1964, § 14.010; Ord. No. 18063, § 1, 4-19-04; Ord. No. 20284, § 2, 6-1-09; Ord. No. 23117, § 6, 3-20-17; Ord. No. 23770, § 2, 2-4-19; Ord. No. 24094, § 2, 11-18-19)

5-1-6-3. - Outdoor storage, retail display, and outdoor dining areas.

A. *Generally.* Outdoor storage, outdoor retail display, and outdoor dining areas are subject to the standards of this Section.

B. *Location.*

1. Outdoor storage areas are not allowed in Olde Town zoning district.
2. Outdoor storage areas shall not be located within 300 feet of a RA or RN zoning district, except within the area south of West 60th Avenue and east of Lamar Street.
3. Outdoor retail display and outdoor dining areas shall not be located within 100 feet of a RA or RN zoning district.
4. No outdoor retail display may be located on a required parking area except for approved temporary outdoor sales.
5. No outdoor retail may be located on a required landscape area.

C. *Setbacks.*

1. *Outdoor Retail Display and Outdoor Dining.* Outdoor retail display and outdoor dining areas are allowed and shall be set back as required for the principal building, except that within the Olde Town zoning district, such areas may be extended onto the adjacent sidewalk or plaza if the City approves such extension using a revocable right-of-way license.

18.40.830 - Public space guidelines.

- (1) *Public space design.* Public spaces are outdoor areas, whether on publicly or privately owned land, that are open and accessible to the general public.
 - (a) Place publicly accessible spaces in a central location in the "Area of Change," and not in a remote corner.
 - (b) Public spaces should be easily visible and accessible from the street and sidewalk, and ideally at a crossroads, where walking paths intersect (Figure 5).
 - (c) Size the public space to the scale of the surrounding structures (resist making it too large) in order to provide a more intimate environment for people to congregate.
 - (d) Place public spaces in plain view of sidewalks, streets and windows to provide "eyes on the street" to enhance safety.
 - (e) Use a variety of materials for pavement, which can include: pavers, brick, colored and patterned concrete and stone. Any public plaza area should have a distinguishing appearance from the remainder of the commercial area. (Figure 6).
 - (f) Consider a water feature, whether it is interactive or passive, to help activate the site (Figure 8).
 - (g) Provide versatile benches and/or chairs in small groupings that allow users to gather informally. Use a variety of options for different functions and visual interest (Figure 6).
 - (h) Provide small café tables that are not fixed in place as amenities that help to create inviting spaces for people to gather. Tables and chairs should be maintained by the property owner (Figure 7).
 - (i) Install informal seating, such as low planter walls and broad steps that face public space to provide casual seating.
 - (j) Permanent outdoor seating is recommended in and along all publicly-accessible pathways and spaces.
 - (k) Portable seating, movable chairs, tables for cafes and other furniture should be of substantial materials; preferably metal or wood rather than plastic. Tables used for outdoor dining within the public right-of-way (i.e. in sidewalk areas) shall be a maximum of three feet in diameter if round and three feet along the longest side if rectilinear (Figures 6 and 7).
 - (l) Fountains and small water features are recommended in open courtyards, plazas and other spaces to serve as a focal point and provide a recreational activity for children (Figure 6).
 - (m) Public art, such as sculpture, wall murals and other paintings, lighting displays and special public open spaces are encouraged.
 1. Location of public art should be in highly visible places specifically designed or modified for the purpose of accommodating it; public art should not be located in semi-private areas such as the rear of buildings or in courtyards (Figure 9).

2. Public art that relates to and represents the rich history of Golden is encouraged.

- (n) Surface parking lots should include elements such as arcades, trellises, columns, walls and railings, stairs and ramps, trees, climbing vines, arbors, and hedges to provide screening and visual interest; use of these elements should be consistent with the principal building and other site features.



Figure 7: Examples of Moveable Chairs and Tables



(Ord. 1942, exh. B, 2013)



MEMORANDUM

Building Department

DATE: August 4, 2021
TO: Nicholas J. Dupuis
FROM: Bruce R. Johnson, Building Official
SUBJECT: Outdoor Dining Thoughts

Dining platforms in the street:

- Must be constructed in accordance with the Michigan Building Code including accessibility (ADA) regulations.
- While not required by the building code, a 42-inch tall guardrail should be installed on the platform adjacent to vehicle drive lanes.

Enclosures/coverings:

- Must be constructed in accordance with the Michigan Building Code.
- Must not block or conceal any exits from the platform.

Sidewalk patios:

- Tend to creep into the required sidewalk width when they are not clearly defined by barriers such as rails/fencing. Especially when there is seating along both the building and the curb with the public walk between the two areas.

Heating elements:

- Must be UL listed for the proposed use and installed and utilized in accordance with manufactures recommendations

Full Enclosures/year-round dining:

- Would need to be constructed in accordance with the Michigan Building Code.
- A permanent power source will need to be installed for all electrical needs – lighting, emergency lighting, exit signs, etc.
- An approved heating system should be utilized rather than temporary portable heaters.

Weather protection:

Umbrellas, tent and awnings tend to define the dining areas and should not be allowed to encroach at any height into the clear path of sidewalk for public use.

General Comments:

- The Michigan Plumbing Code now requires that outdoor dining seats be included in the total number of occupants for the establishment when calculating the total number toilet room fixtures required.

- Barriers that define the approved limits of the outdoor dining areas work well in keeping the public portion of the sidewalk free and clear for pedestrians. A perfect example of this is Churchills.
- Designs should be such that servers do not have to utilize the pedestrian flow portion of the sidewalk while taking orders or serving patrons. We have received complaints about this.
- The current enforcement protocol is to inspect per the approved outdoor dining plan. Compliance for the number and type of tables and chairs, layout, barriers and planters, umbrellas, awnings, number of portable heaters, etc. are all checked. Anything not on the approved plan is a violation. Applicants should be encouraged to show on their plan all the items they intend to utilize during the various seasons.



Nicholas Dupuis <ndupuis@bhamgov.org>

DPS Issues with Outdoor Dining

Carrie Laird <Claird@bhamgov.org>

Fri, Jul 23, 2021 at 1:24 PM

To: Nicholas Dupuis <ndupuis@bhamgov.org>

Cc: Lauren Wood <Lwood@bhamgov.org>, Brendan McGaughey <bmcgaughey@bhamgov.org>, Shon Jones <sjones@bhamgov.org>

Hi Nick,

Thank you for asking! We do have feedback on year-round dining platform decks and structures, as follows:

In the winter months especially, we have safety concerns. Snow plowing is challenging around these structures when they are located in the parking spots. Often, the street cannot be cleared properly in order to avoid hitting the platform deck, resulting in accumulating snow and ice that has to be salted more often than if we could eliminate it to begin with. In other words, we have to return to these locations with salt until the snow melts completely. Another safety concern is how narrow some of the roadways are in which the platforms are located. Visibility is decreased substantially in the snow, and it's frankly amazing that we haven't had an accident yet with a snow plow. In addition, if snow and/or ice must be removed from the platform, it's the business owner's responsibility to clear it, and it winds up back in the street or on the sidewalk, creating the same situation I explained above with several visits to the same area.

Further, we need access to the trees. Often the structure/platforms envelope the trees just by the nature of the sidewalk/building setting, and we are unable to perform preventative maintenance of our trees (routine pruning, elevating). Additionally, if a broken branch or dead tree becomes an issue or hazard, it is difficult or impossible to remove with the surrounding obstacles. We've also had an instance of illegal pruning by others of City trees in order to make a seating area on a deck more accommodating for their customers. Our holiday lights program is also affected by no access to the city trees, resulting sometimes in lack of decoration or inability to fix outages.

We haven't encountered any issues with access to the landscape boxes as of yet, however that could be a possibility in the future. We have had to relocate or eliminate hanging baskets due to the decks/structures because of inability to access by our watering trucks. This results sometimes in an off-pattern but we haven't had any complaints of "missing" baskets to my knowledge.

DPS would prefer a window from mid-December through March, but at minimum 3 month window in the winter months, i.e. Jan-March, to avoid most snow and ice issues and it would also allow for preventative care and maintenance of our trees downtown. We typically have all of the holiday lights downtown on by Thanksgiving, so this suggestion does not solve the decorating issues, nor the hanging baskets/landscape boxes concerns, but we are trying to be flexible because we understand the desire for the extended or year round season for outdoor dining.

Thanks again and if you have any further questions, please let me know!

[Quoted text hidden]

--

Carrie A. Laird
Parks & Recreation Manager

851 S. Eton
Birmingham, MI 48009
248-530-1714

[Quoted text hidden]

Outdoor Dining Study

Jim Surhigh <cityengineer@bhamgov.org>
To: Nicholas Dupuis <ndupuis@bhamgov.org>
Cc: Scott Zielinski <szielinski@bhamgov.org>

Tue, Aug 3, 2021 at 10:59 AM

Nick,

Following are potential issues related to outdoor dining that the Engineering Dept would normally review when one is proposed:

- do not block, interrupt or redirect surface drainage
- do not cover or obstruct the access to underground infrastructure elements, such as manholes, gate wells and catch basins
- do not obstruct fire hydrants
- understand if constructed over sewers or water mains, that provisions are in place to remove features if emergency repairs are needed
- review with respect to upcoming city construction projects in area and possibly prohibit or restrict period of time that outdoor dining would be allowed to accommodate City projects
- consider placement with respect to traffic lanes, and providing adequate offsets for safe passage of all vehicles that use street, including emergency and DPS vehicles, buses, and delivery trucks.
- consider placement with respect to available sight-distance for vehicles and pedestrians at street intersections and crosswalks
- consider placement with respect to public sidewalk space (5-ft minimum clear distance required)
- consider impact to street parking, possibly prohibit if utilizing high-demand spaces, or spaces allocated or leased to neighboring businesses.

Scott - if you have anything to add, please do so.

Thanks,
Jim

[Quoted text hidden]



Nicholas Dupuis <ndupuis@bhamgov.org>

Outdoor Dining Study

Scott Zielinski <szielinski@bhamgov.org>
To: Jim Surhigh <cityengineer@bhamgov.org>
Cc: Nicholas Dupuis <ndupuis@bhamgov.org>

Wed, Aug 4, 2021 at 8:37 AM

I would be tempted to prohibit enclosures near drive entrances, Alleys and intersections due to potential visual obstructions.

If they are using the space next to the curb at a parking location a minimum distance from the curb should be considered 12" minimum. TO prevent issues with parking and help limit issues with car doors.

On Tue, Aug 3, 2021 at 10:58 AM Jim Surhigh <cityengineer@bhamgov.org> wrote:

[Quoted text hidden]

--

Scott D. Zielinski, PE
Assistant City Engineer
City of Birmingham
Tel: 248-530-1838



CITY OF BIRMINGHAM FIRE DEPARTMENT

572 SOUTH ADAMS • BIRMINGHAM, MICHIGAN 48009 • 248.530.1900 FAX 248.530.1950

Outdoor Dining Survey

Dining platforms in the street: These structures and the footprint shall be clear of the right of way for traffic and emergency vehicles. No open flame devices on combustible structures (Fire pits on wood, vinyl, composite platforms, etc.).

Enclosures/Coverings: Tents have a use period of 180 days in a 12 month period, IFC '15 sec. 3103.5.

Year-round outdoor dining:

Sidewalk Patios:

- Proper clearance from fire department connections FDC: 36 inches wide, 36 inches in depth and 78 inches in height.
- Proper clearance around fire hydrants, 3 feet in circumference and no obstructions from the street.
- Clear path of egress from buildings (do not setup dining in path of egress).

Heating Elements:

Clearance: Heating devices shall meet the proper clearance from combustible material at all times. Sec. 603.4.2.1.2 **Clearance to buildings** Portable outdoor gas-fired heating appliances shall be located not less than 5 feet from buildings.

603.4.2.1.3 Clearance to combustible materials. Portable outdoor gas-fired heating appliances shall not be located beneath, or closer than 5 feet to combustible decorations and combustible overhangs, awnings, sunshades or similar combustible attachments to buildings (regardless of a flame retardant rating certificate).

603.4.2.1.4 Proximity to exits. Portable outdoor gas -fired heating appliances shall not be located within 5 feet of exits or exit discharge.

Carbon monoxide detection: Shall be installed for enclosed or semi-enclosed structures regardless of heating device used.

Fire extinguisher mounting: Shall be installed in enclosed or semi-enclosed structures. AHJ to determine size, type and location(s) of devices.

Storage of LP gas: Storage of fuel cannot be inside of a building. LP gas must be stored in a cage. Cage must be a minimum of 10 feet from any type of building opening.



CITY OF BIRMINGHAM FIRE DEPARTMENT

572 SOUTH ADAMS • BIRMINGHAM, MICHIGAN 48009 • 248.530.1900 FAX 248.530.1950

Storage cannot be on the streetside of an establishment. Storage must be in a "cage" protected from vehicle strikes. This may mean that the cage may have to be protected by bollards. A permit would be required to install bollards.

Only 20 lbs. or smaller tanks would be approved.

Electric heaters in an enclosure or other assembly use would require clearance and carbon monoxide detection in an enclosed space and must meet proper clearance guidelines from combustibile material at all times.

Full enclosures:

Weather protection (umbrellas, tents, awnings): Must provide a flame retardant certificate to the AHJ regardless of using outdoor heating or not. These items must meet the clearance of heating devices. Must meet clearance of portable heating devices.

Structures attached to buildings: Full fire suppression for structures attached to buildings with existing fire suppression is required on additions such as awnings, tents, sun rooms etc.

In some cases an assembly occupancy that currently does not have fire suppression required could be required to suppress the whole building with the addition of an attached outdoor structure depending on occupant load, layout and other aspects of design.

Anything else: My understanding is that rules were eased due to COVID dining rules. I would not want to continue the use of fuel supplied heating device clearances that were allowed during COVID. The clearance requirements were allowed to be less than what is required (5 feet) during COVID. Gas storage and use was a large part of target hazards and the issuance of citations during outdoor COVID dining. Some establishments would not be able to store fuel on their property due to location specifics.

Jack D. Pesha

Fire Marshal

Birmingham Fire Department

OD

Scott Grewe <Sgrewe@bhamgov.org>
To: Nicholas Dupuis <ndupuis@bhamgov.org>

Fri, Jul 30, 2021 at 8:44 AM

Really we have had no issues with the decks at the PD level. They pay for the metered spaces to put their decks up so there is no loss of revenue but we do obviously lose the spaces which has not been an issue.

--

Scott Grewe
Operations Commander
Birmingham Police Department
[151 Martin St.](#)
[Birmingham, MI. 48009](#)
(248)530-1867



Important Note to Residents

Let's connect! Join the Citywide Email System to receive important City updates and critical information specific to your neighborhood at www.bhamgov.org/citywideemail.

Outdoor Dining in Birmingham





2020 was a year unlike any other for the foodservice industry. It tested the limits of operator innovation, accelerated trends, and confirmed that customers miss their restaurant experiences.

The following food and menu trends didn't offset the industry's devastation; it's down nearly \$240 billion in sales and nearly 2.5 million employees are still out of work. But they do show restaurateurs' resiliency, innovation and commitment. The following were the top operating means by which restaurants survived 2020, from a survey of 6,000 operators and consumer preferences from a survey of 1,000 adults.

2021 TOP RESTAURANT TRENDS

Read more in our 2021 STATE OF THE RESTAURANT INDUSTRY

1. Streamlined menus

Fullservice operators got lean fast, reducing inventories and developing menu items they could make well with a smaller staff. These items had to travel well and be what customers craved. Expect menus to stay trimmed in coming months.

2. Off-premises takes precedence

Prior to the pandemic, 80% of fullservice restaurant traffic was on-premises. Then in March 2020, most restaurants were forced to shut down on-premises dining. In what's likely the fastest pivot in industry history, focus quickly shifted to off-premises, via takeout and delivery.

3. Blended meals, a team effort

Homebound, customers like to mix up meals—maybe

make the main dish but order appetizers, sides or dessert from a restaurant. Millennials are especially big fans of the blended meal.

4. Bundled meals? Considered deals!

Why do any cooking? Customers' restaurant choices can be influenced by the offer of a bundled meal that perhaps includes an appetizer, entrée and dessert in either family packs or for individual meals.

5. Meal kits make cooking fun

More than half of adults surveyed say they'd likely purchase a meal kit if it was offered by one of their favorite restaurants. That percentage rises to 75% for both millennials and Gen Z adults. Kits package pre-measured ingredients and

instructions to make the restaurant meal at home.

6. Meal subscriptions

Customers sign up to get meals during the month for pickup or delivery—at a discounted price. More than half of consumers surveyed say they'd sign up if their favorite places offered this option.

7. Selling groceries

Seems like anything that saves a trip gets a thumbs up. More than half of consumers surveyed would buy groceries (fresh, uncooked food items such as meat, produce, dairy, bread or pasta) if restaurants offered them.

8. Alcohol to go

A third of off-premises customers (ages 21+) say they included an alcoholic beverage

with a takeout or delivery order since the beginning of the COVID-19 outbreak, and they'll continue to in the future.

9. Comfort foods

Consumers say menus that offer a good selection of comfort foods influence their restaurant choice. From haute to homey, a third of fine dining operators surveyed are adding more comfort items—think burgers, pot pies, lasagna, soups, curries, sandwiches, pizza and noodle dishes.

10. Healthy and diet-specific food

To the same degree the availability of comfort foods influences restaurant choice, so do healthful menu options. Diet-specific items (gluten-free, vegan, etc.) however, are less important right now.



What Customers Crave. Each year, the National Restaurant Association publishes its annual What's Hot Culinary Forecast to identify the menu trends to watch in the coming year, as identified in a survey of American Culinary Federation chefs.

This year, to identify what's *truly selling best* during the pandemic, we asked restaurant operators for their single most popular menu item right now.

The vast majority say their current top-selling food and beverage items were already on menus prior to the coronavirus outbreak.

2020 TOP MENU SELLERS

Read more in our 2021 STATE OF THE RESTAURANT INDUSTRY

Top Sellers: Fullservice

(Fine Dining, Family Dining, Casual Dining)

1. Burgers
2. Seafood items
3. Pizza
4. Steak
5. Chicken items (excl. wings)
6. Breakfast items
7. Pasta
8. Mexican food
9. Sandwiches / Subs / Wraps
10. Chicken wings

Top Sellers: Limited Service

(Quickservice, Fast Casual, Coffee & Snack)

1. Sandwiches / Subs / Wraps
2. Pizza
3. Burgers
4. Chicken items (excl. wings)
5. Ice cream / cookies / cakes
6. Baked goods
7. Breakfast items
8. Mexican food
9. BBQ items
10. Seafood items

METHODOLOGY

National Household Survey, 2020: The National Restaurant Association commissioned Engine to conduct an online survey of 1,000 adults in December 2020, asking questions about their personal finances and interaction with restaurants.

Restaurant Trends Survey, 2020: The National Restaurant Association conducted an online survey of 6,000 restaurant owners and operators in November-December 2020, asking questions about their business and operating environments.



RESTAURANT INDUSTRY

2030

ACTIONABLE INSIGHTS FOR THE FUTURE

IN PARTNERSHIP WITH



ABOUT THIS REPORT

This report was prepared by the National Restaurant Association Research and Knowledge Group.

Hudson Riehle, Senior Vice President, Research and Knowledge Group
Bruce Grindy, Chief Economist and Vice President, Research
Denise Roach, Beth Lorenzini, Editors
Daniela Smith, Brand and Creative Director

In partnership with



The National Restaurant Association would like to thank our partners American Express and Nestlé Professional for their support for the Restaurant Industry 2030 report.

About American Express

American Express is a globally integrated payments company, providing customers with access to products, insights and experiences that enrich lives and build business success.

Learn more at americanexpress.com and connect with us on:

Facebook.com/americanexpress

Instagram — @americanexpress

LinkedIn.com/company/american-express

Twitter — @americanexpress

Youtube.com/americanexpress

About Nestlé Professional

Nestlé Professional is dedicated to being an inspiring growth partner that delivers creative, branded food and beverage solutions, enabling foodservice operators to delight their consumers. From Minor's®, Stouffer's®, Chef-Mate® and Trio® on-trend culinary items to innovative beverage systems under Nescafé® and Coffee-Mate® brands, Nestlé Professional meets the needs of foodservice operators while satisfying the tastes of the out-of-home consumer. Nestlé Professional is part of Nestlé S.A. in Vevey, Switzerland—the world's largest food company—with sales of over \$98 billion. For foodservice product news and information, visit www.nestleprofessional.com.

Instagram — @chefsinitiative

Twitter — @NestleProUSA

LinkedIn.com/company/nestleprofessional-northamerica/

ISBN

Print: 978-0-9978029-6-2 • Digital: 978-0-9978029-5-5



2055 L Street NW, Suite 700
Washington, DC 20036
(800) 424-5156
Restaurant.org



JOIN THE CONVERSATION
#RESTAURANTS2030

NOVEMBER 2019 • RESTAURANT.ORG/RESTAURANTS2030



TABLE OF CONTENTS

Introduction: Looking to the Future	02	2030: The Disruptors: Think Ahead.	30
2030: The Landscape	05	1. The Intelligent Restaurant	31
Economic Roadmap to 2030	06	2. Virtual Restaurants & Ghost Kitchens	32
The Workforce in 2030	08	3. Apps Challenge Your Brand	33
Consumers in 2030	12	4. Autonomous Vehicles	34
2030: Pulse Check	16	5. Big Tech Bundles Food	35
Industry Structure	17	6. The Bionic Restaurant	36
Facilities & Operations	18	7. Third-Space Restaurants	37
Profitability & Income	19	8. Weather Volatility	38
Financing	20	9. Culinary AI	39
Technology & Data	21	10. Medical Meals	40
Workforce	22	Appendix	41
Training & Development	23		
Marketing	24		
Food Safety & Security	25		
Government	26		
Food & Menu	27		
Health & Nutrition	28		
Sustainability	29		



INTRODUCTION:

LOOKING TO THE FUTURE

RESTAURANTS HAVE BECOME A NOW INDUSTRY.

The only constant as we look toward 2030 will be the speed of change and the hyper-competition the restaurant and foodservice industry will face.

Succeeding in the restaurant industry will always be about great food and great service. In 2030, however, it's going to be about technology and data, too. For a long time now, restaurants have known that they need to get more innovative ... and fast. Technology and data allow for quicker consumer response, and restaurants will need to be nimble. Restaurants will need to embrace new ways of using data and information to keep up — or get left behind.

Ordinary won't cut it in 2030. What constitutes a restaurant is rapidly changing. The off-premises market — carryout, delivery, drive-thru and mobile units — is where the majority of industry growth is going to come from over the next 10 years. But the only reason that growth can occur is that the technology is now in place to support it. Data-driven decisions will expand beyond sales and staffing applications to guest services, supply-chain logistics, and menu development, allowing restaurants to

adapt what to sell in real time as demand dictates.

The other side of the off-premises coin is on-premises, which won't diminish but will likely change. The natural privacy that accompanies dining off-site could lead to an even more heightened demand for restaurants as community hubs delivering myriad new and shared social experiences.

When the National Restaurant Association began tracking industry sales in 1970, sales were \$40 billion. Sales in 2019 are expected to reach \$863 billion and by 2030, the Association projects the industry's sales will top \$1.2 trillion. The industry's workforce, now 15.3 million, is likely to exceed 17 million by 2030.

We are at a crossroads in how people dine. Restaurants are swiftly adapting both the front- and back-of-the-house to meet the needs of guests — serving them wherever they want to be served. As the industry approaches its next decade, this report uncovers what may be around the corner.

WHAT'S INSIDE:

- **2030 Landscape**

A look at where the economy, workforce and consumer demographics are headed in 2030.

- **2030 Pulse Check**

Industry experts weigh in on the most and least likely developments by 2030.

- **2030 Disruptors**

Some possible outliers and disruptors, driven by factors outside the restaurant industry.



10 SURE THINGS IN 2030

AS RESTAURANTS SHIFT AWAY FROM THE TRADITIONAL, OPERATORS MUST BE NIMBLE.

The world is changing fast, and business leaders will have to adapt with speed and agility. Constant innovation and speed-to-market will help restaurants thrive as they serve guests where and when they want to be served.

1. The definition of “restaurant” will change. The digital world and evolving consumer preferences are resulting in an array of restaurant models aimed at giving customers what they want, when and where they want it. Some restaurants will morph into a hybrid model, offering counter service, full service, takeout and delivery, and meal kits. The delivery-only restaurant is on the rise through virtual restaurants and “ghost kitchens.” New food halls feature retail and restaurant pairings to make it easy for people both to eat and to shop for food they can take home.

2. Off-premises opportunities will drive industry growth. The increasing demand for off-premises meals is transforming the restaurant industry and operators will need to find ways to tap into this new revenue channel. Delivery orders are booming, and business models are shifting fast to find ways to serve that customer base. The shift affects everything from restaurant design to marketing, tech investment, operations, and site selection.

3. Margin pressures will continue. Labor costs, real-estate costs, and increasing investments in delivery and technology will continue to put pressure on the restaurant P&L. There will be a strong motivation to automate routine back-of-house tasks in restaurant kitchens and bars, as well as escalate the use of kiosks and digital ordering.

4. Data is king. Restaurants will see new opportunities to apply data analytics to predict and capitalize on consumer demand and optimize supply economics.

5. Restaurants will serve — and employ — a different demographic. The U.S. population and labor force will be the most diverse it's ever been, and the workforce will include more older Americans. Restaurant operators will need to accommodate both the dining preferences and work styles of an increasingly diverse American public.

6. Recruitment, retention and training will remain top priorities. The skills and talent restaurants seek in their workforce will evolve to support a new technology ecosystem. Restaurants will compete with other industries for tech talent. Benefits will be critical to recruiting and retaining employees. Technology-based training, certifications, and internal career paths will be increasingly important tools to retain valuable employees.

7. Technology will drive tremendous advances in food safety, food sourcing, and sustainability. As the supply chain grows increasingly complex, operators will leverage blockchain and other new traceability technologies, ingredient and sourcing data, automated food safety management systems, and advances in utility and waste management to become more efficient, transparent organizations.

8. Government will be a greater factor in everything operators do. In addition to the federal government, state and local governments may continue to add to the legislation, taxation and regulation affecting restaurant operators.

9. Sustainability isn't just a buzzword. It's an important way to drive costs down as well as showcase the industry's efforts to attract and serve the growing number of guests who are interested in everything about sustainability — from restaurant packaging to food sourcing.

10. Restaurants will continue to bring people together. Hospitality, excellence in service, and engagement in local communities will remain the hallmark of the restaurant industry. That strong commitment to guests and consumers of every type will be core to the industry's identity in 2030 as operators innovate and thrive in an age of increasing technology.

2030

BY THE NUMBERS



**1.2
MILLION**

fewer 16- to 24-
year-olds
in the labor force
by 2028.



0.5%

Anticipated
U.S. average
annual
labor force
growth,
2018 to
2028.



RESTAURANT
INDUSTRY
PROJECTED SALES
IN 2030:

**\$1.2
TRILLION**

RESTAURANT
& FOODSERVICE
JOBS IN 2030:

**17.2
MILLION**



**6.1
MILLION**

Number of
additional adults 65
and older who are
expected to be in
the labor force
by 2028.



**74.8
MILLION**

Projected
Hispanic-
American
population
in the U.S.
in 2030.



3%

Teens as an
expected share
of the U.S. labor
force in 2028.



2030: THE LANDSCAPE

GROWTH IN THE RESTAURANT INDUSTRY FOR THE PAST SEVERAL DECADES HAS BEEN DRIVEN BY CONSUMERS' DESIRE FOR CONVENIENCE, SOCIALIZATION, AND HIGH-QUALITY FOOD AND SERVICE.

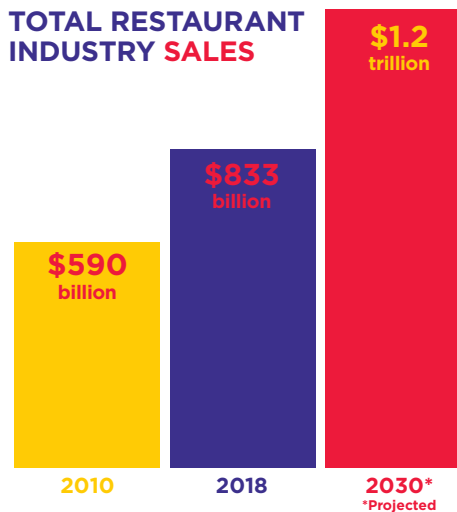
These same drivers will be the catalysts for expansion well into the future, as the restaurant industry continues to innovate and adapt to the ever-changing tastes and preferences of consumers.

By 2030, the National Restaurant Association expects total restaurant industry sales to top **\$1.2 trillion**, and provide employment opportunities for **more than 17 million** individuals.

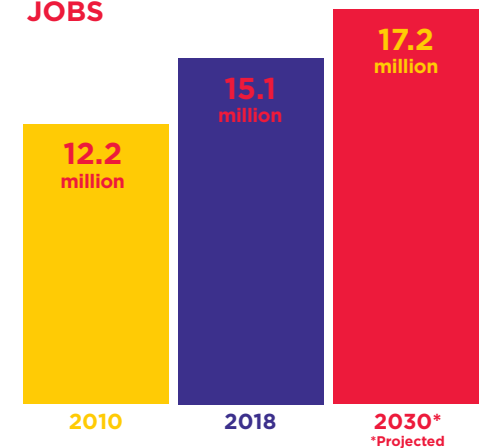
This section looks at some key drivers for the industry's success over the next decade, including the U.S. economic outlook, workforce changes, and the continued evolution of the American consumer.

RESTAURANT INDUSTRY SNAPSHOT IN 2030

**TOTAL RESTAURANT
INDUSTRY SALES**



**TOTAL RESTAURANT
AND FOODSERVICE
JOBS**





2030: THE LANDSCAPE

ECONOMIC ROADMAP TO 2030

AT A GLANCE

The U.S. economy is expected to expand at a more moderate pace over the next decade, due in large part to slower growth of the population and labor force. Trends won't be uniform across the country. Opportunities for restaurant industry expansion will likely be much more significant in areas with faster-growing economies.



WHERE WE ARE NOW

As of September 2019, the U.S. economy had added jobs in 108 consecutive months, making for the longest uninterrupted streak of job growth on record, with the addition of more than 21 million jobs. But even with these steady gains, the economy during that time posted job growth of more than 2% in just one year: 2015. As a result, the decade that began in 2010 is on pace to be the second-weakest for job growth since the 1930s, in percentage terms. The projected 1.7% average annual employment growth between 2010 and 2020 would outpace only the 2000 to 2010 period — a decade that included two recessions.



WHERE WE'RE HEADED

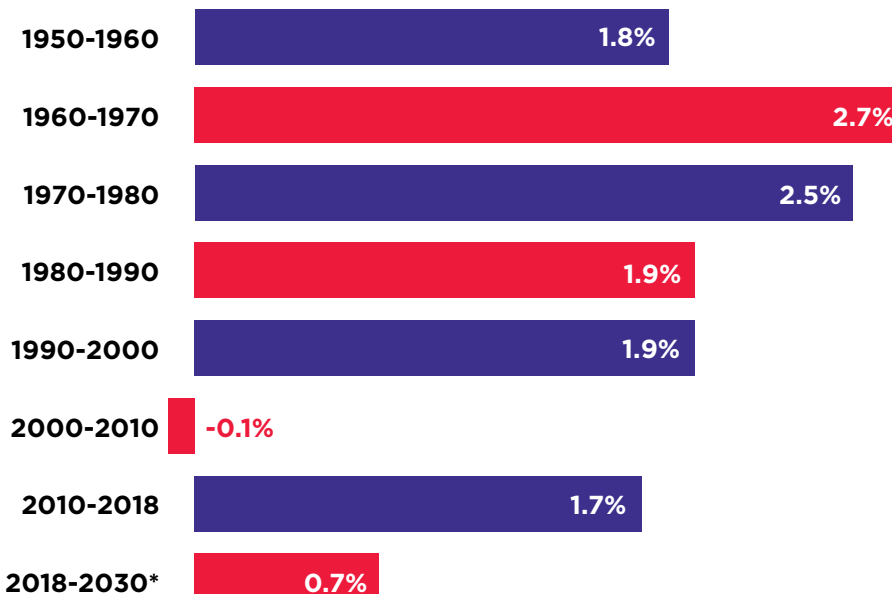
Employment growth is projected to slow even further over the next decade. The National Restaurant Association expects total U.S. employment to increase at a 0.7% average annual rate between 2018 and 2030. The 2018 to 2030 period is likely to feature stretches of stronger growth, as well as at least one recession.

JOB GROWTH IS PROJECTED TO BE MODEST DURING THE NEXT DECADE

AVERAGE ANNUAL GROWTH IN TOTAL U.S. EMPLOYMENT

Job growth is expected to average 0.7% a year from 2018 to 2030.

Source: Bureau of Labor Statistics, National Restaurant Association projections



* Projected



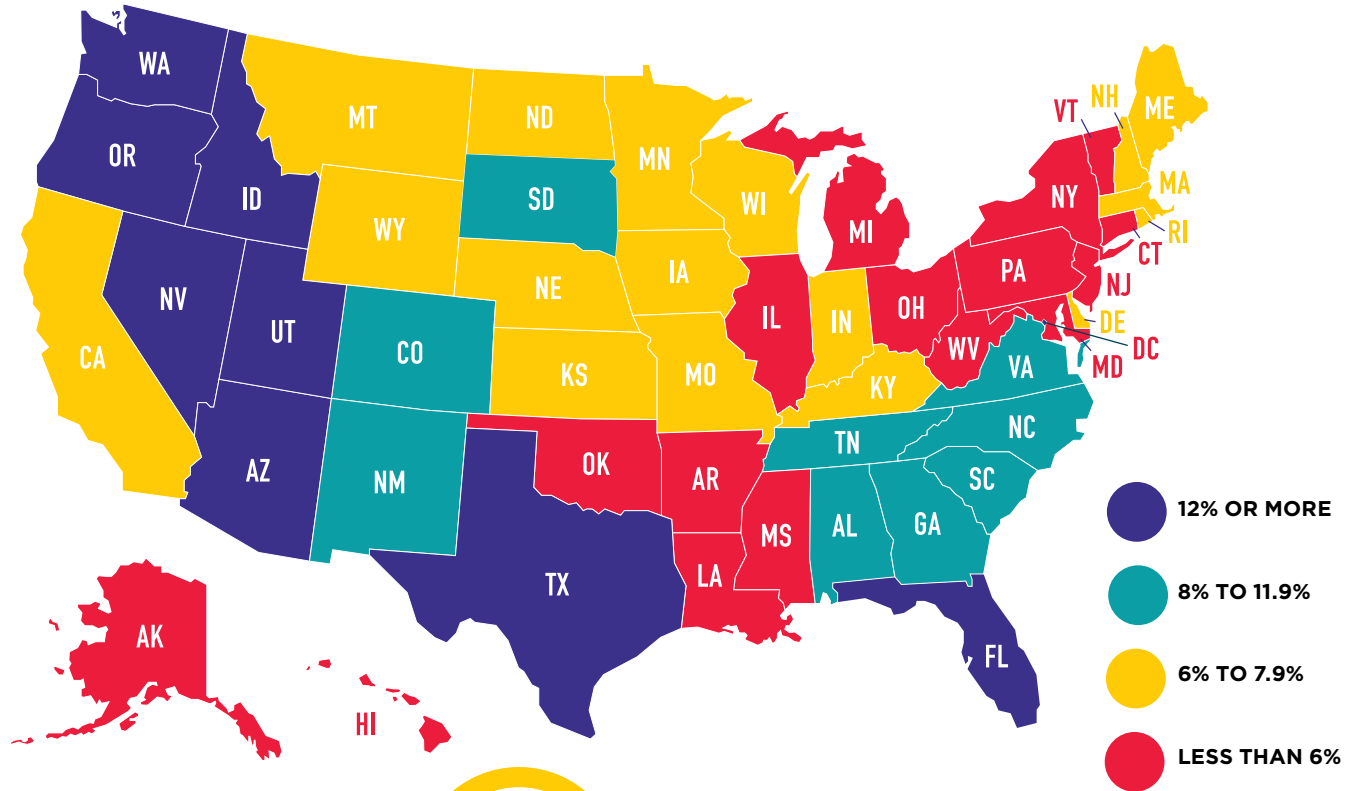
2030: THE LANDSCAPE ECONOMIC ROADMAP TO 2030

MAPPING THE STATE JOB MARKET

PROJECTED GROWTH IN TOTAL STATE EMPLOYMENT, 2018 TO 2030

Southern and western states are expected to post the strongest job growth.

Source: National Restaurant Association projections



MAKE A NOTE ...

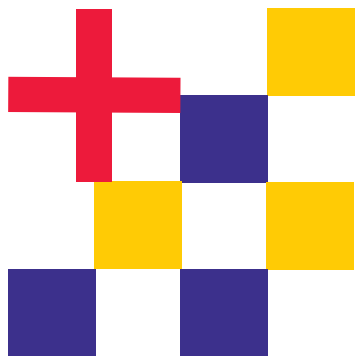


Job growth will be highest in the South and West.

The National Restaurant Association is projecting job growth of 8.5% for the U.S. overall between 2018 and 2030, but some states — particularly in the southern and western regions — will see higher growth.

Texas and Nevada are expected to lead the way.

Both states are expected to expand their workforces by more than 17% between 2018 and 2030, according to National Restaurant Association projections. Arizona, Oregon, Utah, Florida, Idaho and Washington are also expected to register job growth well above the national average during the next decade.



2030: THE LANDSCAPE

THE WORKFORCE IN 2030

AT A GLANCE

Growth in the U.S. labor force is projected to slow over the next decade, which would make the upcoming decade the fifth consecutive decade of decelerating growth. Trends in labor force participation will vary by age group. Older adults are expected to register the largest inflows to the labor force over the next decade. While older adult workers should become more prevalent, the number of teenage workers will likely dwindle and by 2028, their numbers are expected to decline to their lowest level in 65 years.



WHERE WE ARE NOW

U.S. job growth has been somewhat tempered during the recent economic expansion. One reason for this is the relatively slow growth in the U.S. labor force. The total U.S. civilian labor force increased at an average annual rate of 0.6% between 2010 and 2018, according to data from the Bureau of Labor Statistics. If this trend continues, the current decade will be the slowest decade of labor force expansion on record.



WHERE WE'RE HEADED

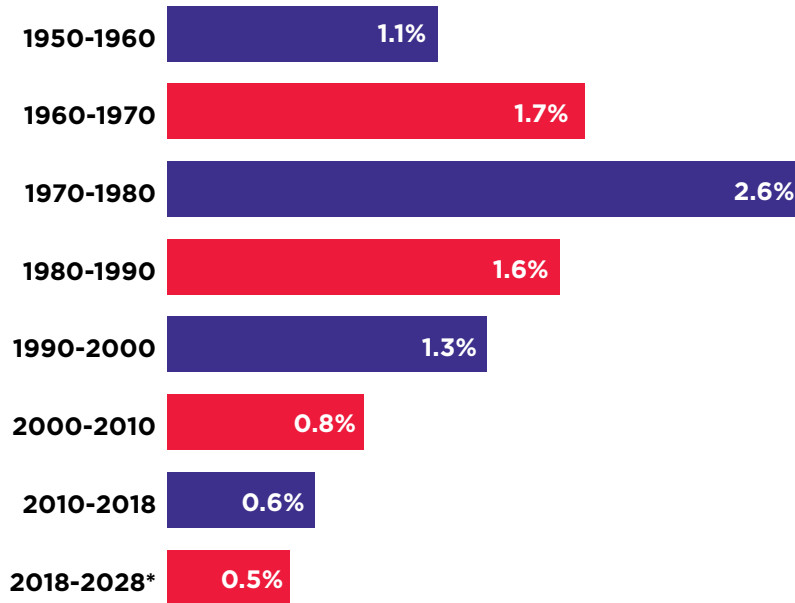
Labor force growth is expected to remain modest. The U.S. civilian labor force will grow at an average annual rate of just 0.5% between 2018 and 2028, according to BLS projections. Slower population growth and changing demographics are largely responsible for the dampened labor force growth.

PUTTING ON THE BRAKES

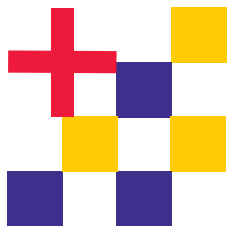
AVERAGE ANNUAL GROWTH IN THE TOTAL U.S. CIVILIAN LABOR FORCE

Labor-force growth is expected to average 0.5% a year over the next decade.

Source: Bureau of Labor Statistics, National Restaurant Association



* Projected



2030: THE LANDSCAPE THE WORKFORCE IN 2030

CHARTING A NEW COURSE WITH AN OLDER WORKFORCE



WHERE WE ARE NOW

There were 9.7 million teenagers in the U.S. labor force in 1978, which is the highest number ever recorded. At that time, there were 3.1 million adults age 65 and older in the labor force. The dynamics shifted over the next three decades. Teen representation in the labor force slumped, while more older adults remained in the workforce beyond the typical retirement age. By 2008, the U.S. labor force included 6.9 million teenagers and 6.2 million adults age 65 and older. That was the last year teenagers outnumbered their older counterparts in the labor force. The divergent trends accelerated during the next decade, and by 2018 older adults outnumbered teenagers by more than 4 million.



WHERE WE'RE HEADED

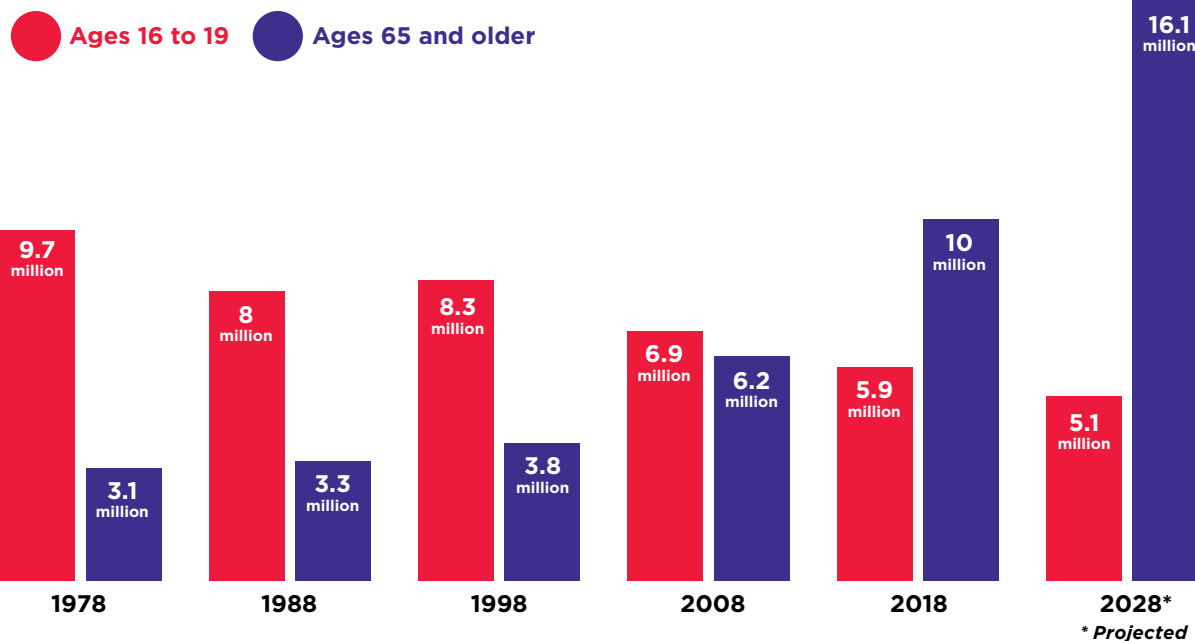
The Bureau of Labor Statistics expects this trend to continue over the next decade. By 2028, there are projected to be 16.1 million adults age 65 and older in the labor force — a record high. In contrast, BLS expects there to be only 5.1 million teenagers in the labor force in 2028, which would be the fewest number of teenagers in the labor force since 1963.

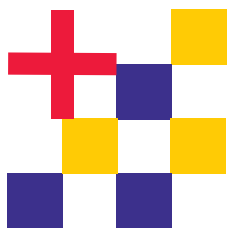
MORE OLDER WORKERS, FEWER YOUNGER WORKERS

NUMBER OF PEOPLE IN THE LABOR FORCE: TEENAGERS AND ADULTS AGE 65 AND OLDER

By 2028, workers age 65 and older will outnumber teenage workers by 11 million.

Source: Bureau of Labor Statistics, National Restaurant Association





2030: THE LANDSCAPE

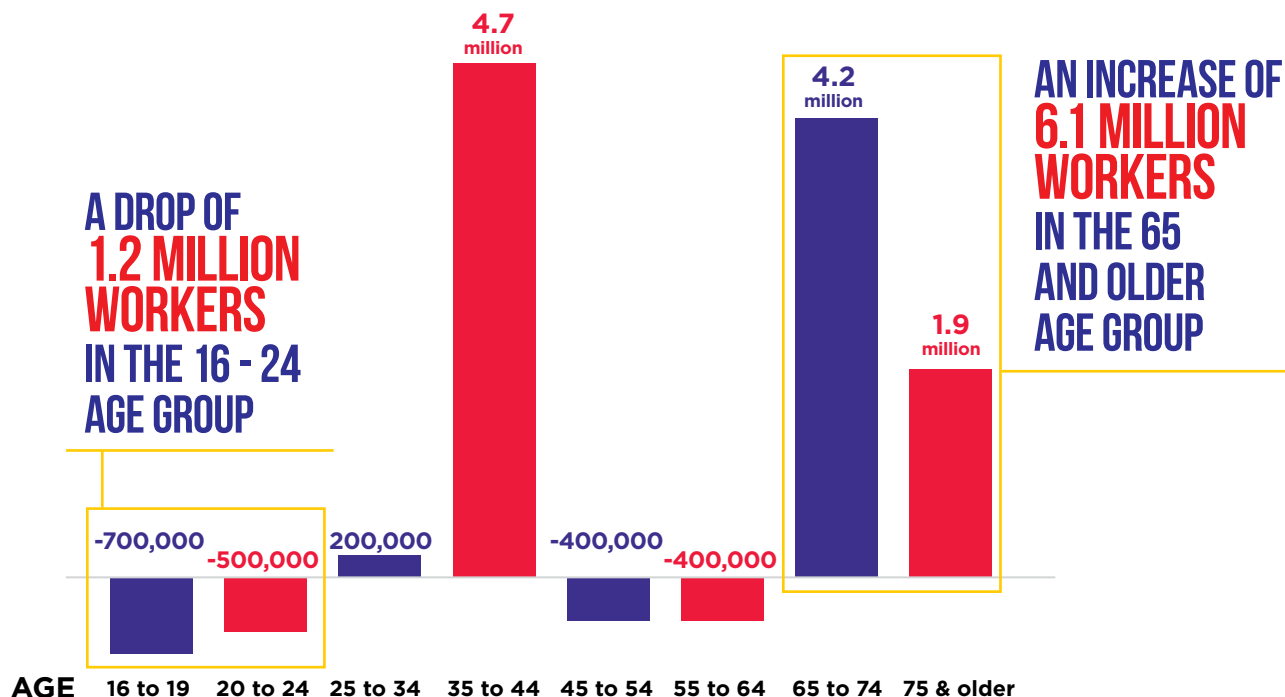
THE WORKFORCE IN 2030

OLDER ADULTS ARE A GROWING PROPORTION OF THE LABOR FORCE

PROJECTED CHANGE IN THE U.S. LABOR FORCE BY AGE, 2018 TO 2028

The number of 16- to 24-year-olds in the labor force is expected to drop by 1.2 million by 2028.

Source: Bureau of Labor Statistics, National Restaurant Association



MAKE A NOTE ...

Older Americans will increase their presence in the workforce.

The number of 65- to 74-year-olds in the labor force is projected to rise by 4.2 million during the next decade, and the number of workers age 75 and older is expected to increase by 1.9 million.



The number of working teens and young adults will shrink.

This will be particularly important for restaurants. Nearly 40% of today's restaurant workforce is made up of 16- to 24-year-olds, much higher than this group's 12% representation in the U.S. workforce overall. The number of 16- to 24-year-olds in the labor force is expected to drop by 1.2 million by 2028, according to BLS projections.



2030: THE LANDSCAPE

THE WORKFORCE IN 2030

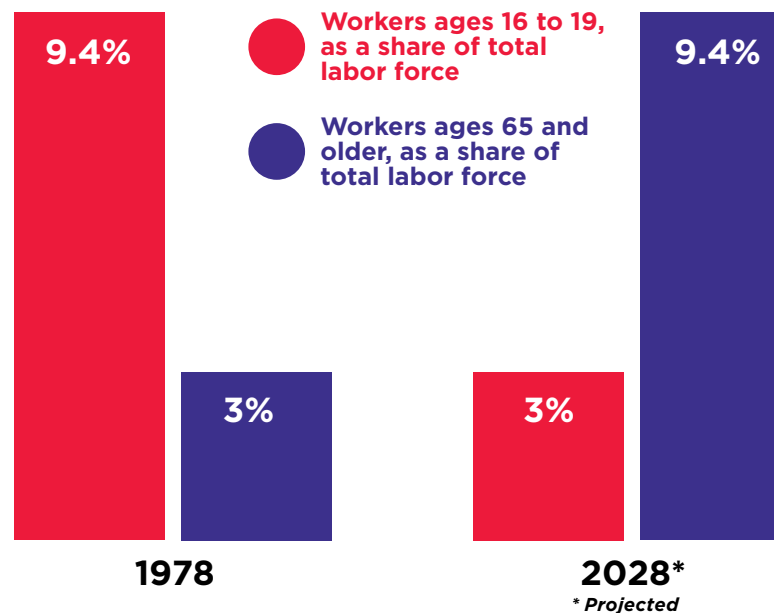


SHARP TURN COMING UP

SHARE OF THE U.S. LABOR FORCE: TEENAGERS VS. ADULTS AGE 65 AND OLDER

What a difference a half-century makes: Teens made up 9.4% of the total U.S. labor force in 1978, and adults 65 and older made up 3%. Fast forward 50 years, and the numbers are expected to flip: According to BLS projections, adults 65 and older are expected to represent 9.4% of the labor force in 2028; teens are expected to make up only 3%.

Source: Bureau of Labor Statistics, National Restaurant Association





2030: THE LANDSCAPE CONSUMERS IN 2030

AT A GLANCE

Population growth is a key driver of restaurant industry expansion. Any slowdown in U.S. population growth has a far-reaching impact on restaurants because it effectively constrains expansion in the economy, the workforce and the industry's customer base. **Population growth is projected to remain modest in the next decade**, and the U.S. population is expected to become older and more diverse.



WHERE WE ARE NOW

Population growth in the U.S. slowed in recent years. Total U.S. population increased at an average annual rate of 0.7% between 2010 and 2018, according to the U.S. Census Bureau. If the trend continues, the decade that began in 2010 will represent the slowest population growth since the 1940s.



WHERE WE'RE HEADED

The U.S. population is expected to continue growing at a modest pace. **Total U.S. population will grow at an average annual rate of 0.7%** between 2018 and 2030, according to projections by the U.S. Census Bureau.

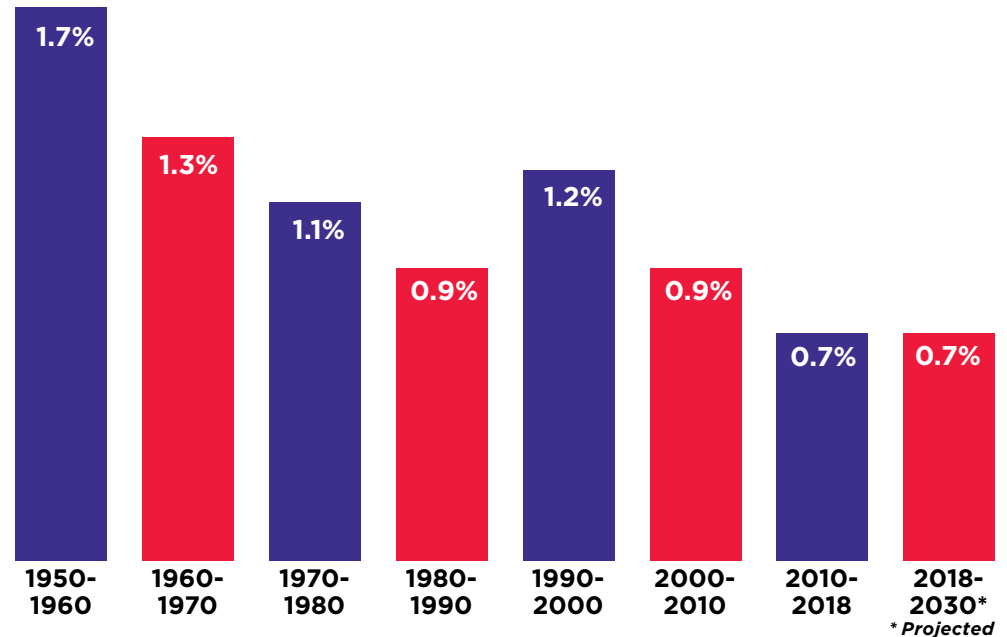
U.S. POPULATION GROWTH IS EXPECTED TO REMAIN MODEST



AVERAGE ANNUAL GROWTH IN TOTAL U.S. RESIDENT POPULATION

The U.S. population is expected to grow at an average annual rate of 0.7% between 2018 and 2030.

Source: U.S. Census Bureau, National Restaurant Association

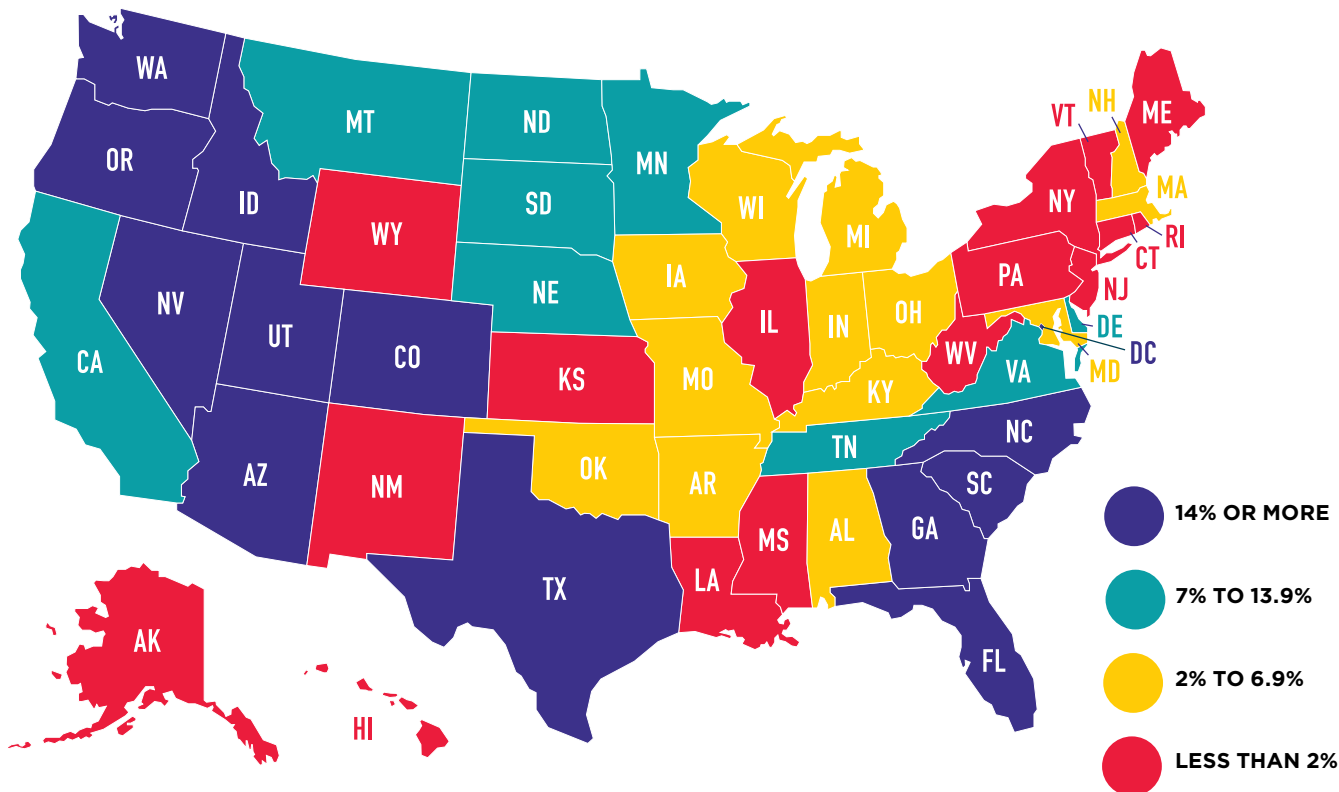


SET YOUR GPS FOR WEST AND SOUTH

PROJECTED GROWTH IN TOTAL STATE POPULATION, 2018 TO 2030

Source: National Restaurant Association projections

**U.S. TOTAL:
8.5%
POPULATION GROWTH**



MAKE A NOTE ...



Mountain states among the fastest-growing

Over the next decade, the top three states in terms of projected population gains are the Mountain-region states of Nevada, Utah and Idaho. States in the southeast and Pacific Northwest are also expected to see population growth well above the national average in the years ahead.



SNAPSHOT OF THE U.S. POPULATION IN 2030

WE'LL BE OLDER ...

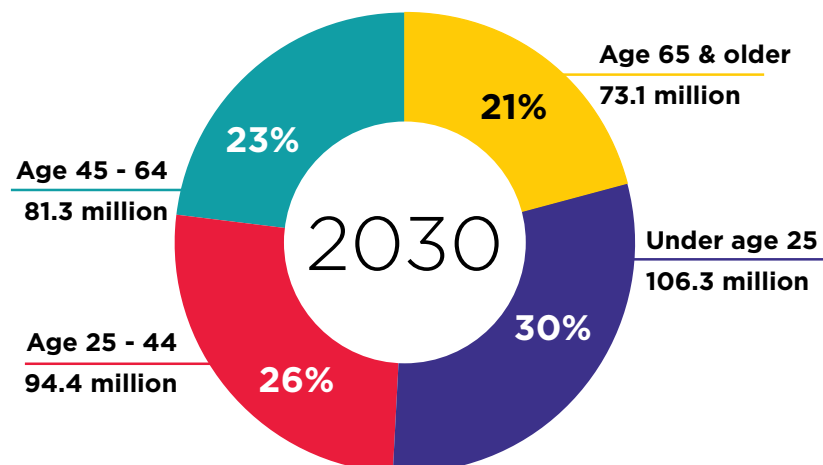
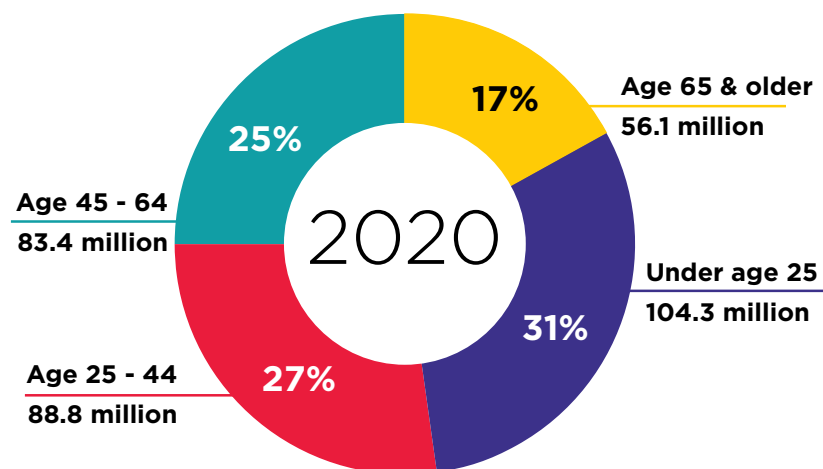
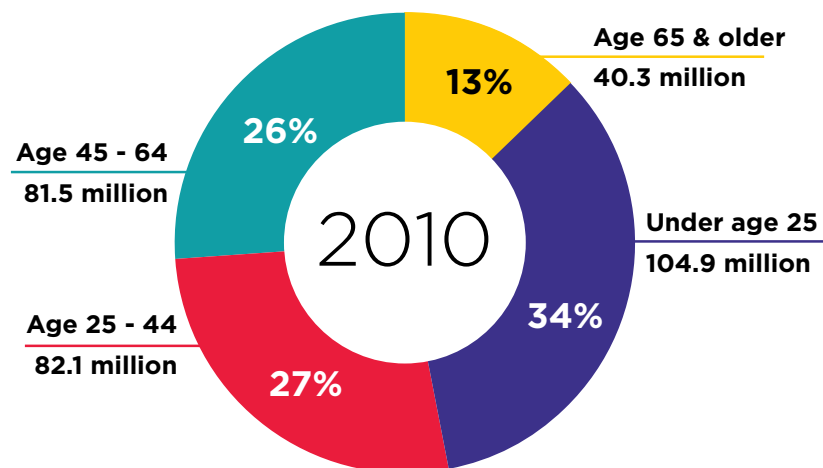
Older adults are expected to make up a larger proportion of the U.S. population over the next decade. According to projections from the U.S. Census Bureau, **there will be 73.1 million adults age 65 and older in the U.S. in 2030, comprising 21% of the total population.** This age group represented just 13% of the population in 2010, at 40.3 million people.

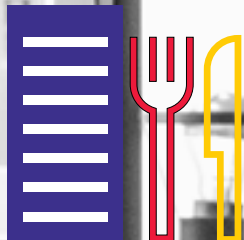
OLDER ADULTS CLAIM BIGGER SLICE OF THE PIE

DISTRIBUTION OF U.S. POPULATION BY AGE GROUP, 2010 TO 2030

Americans age 65+ are expected to make up 21% of the U.S. population by 2030.

Source: U.S. Census Bureau, National Restaurant Association





2030: THE LANDSCAPE CONSUMERS IN 2030

... AND MORE DIVERSE

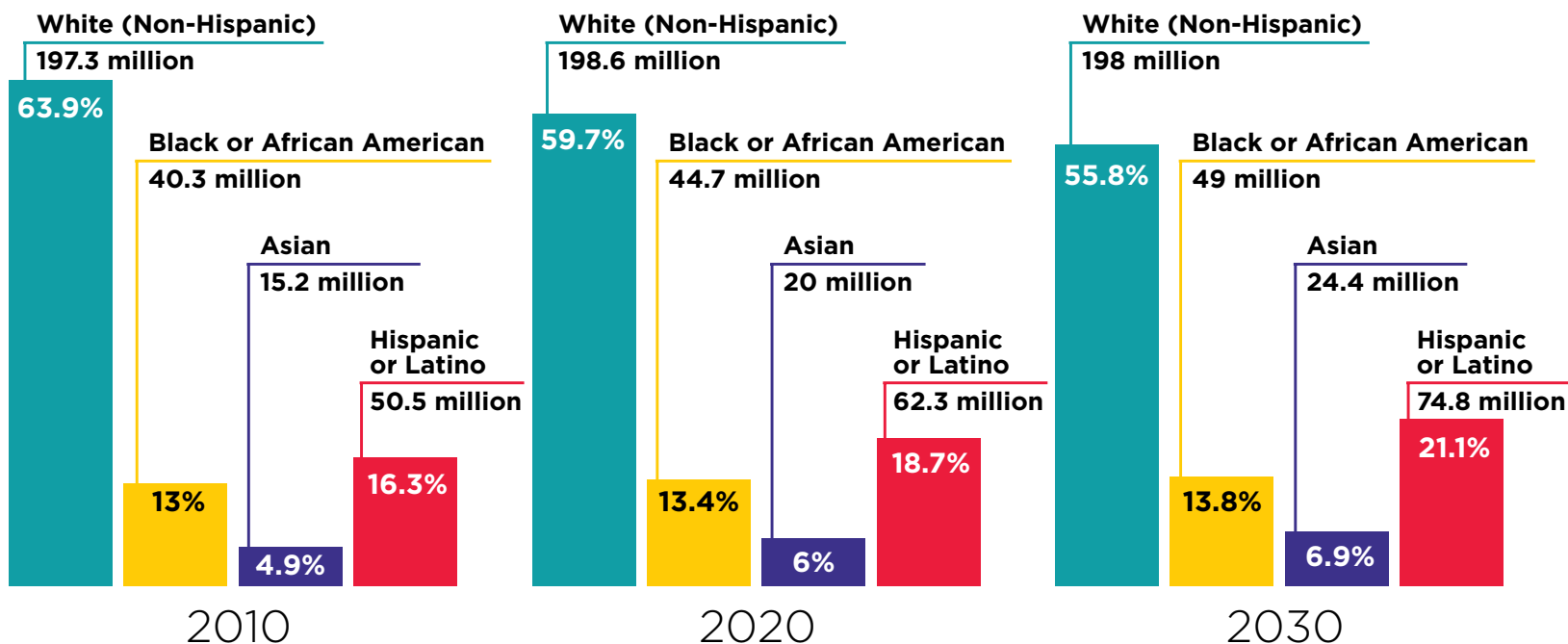
The Census Bureau projects that the **number of Hispanic-Americans will increase to 74.8 million by 2030, accounting for 21% of the U.S. population.** Asian and black or African-American residents are also expected to increase their share in the U.S. population.

DIVERSITY ON THE MENU FOR 2030

DISTRIBUTION OF U.S. POPULATION BY RACE AND ETHNICITY, 2010 TO 2030

Hispanics are expected to represent 21% of the U.S. population by 2030.

Source: U.S. Census Bureau, National Restaurant Association





2030: PULSE CHECK

THE NATIONAL RESTAURANT ASSOCIATION CONSULTED INDUSTRY EXPERTS TO GET THEIR TAKE ON THE MOST AND LEAST LIKELY DEVELOPMENTS FOR THE RESTAURANT INDUSTRY BY 2030, IN ABOUT A DOZEN CATEGORIES.

We used a Delphi approach for this part of our Restaurant Industry 2030 report, relying on a panel of industry thought leaders to identify issues and rank them in order of likelihood. This research method, originated by the Rand Corporation in the 1960s, has been found to work well when a topic lends itself more to subjective judgments than precise analytical techniques. (See “Delphi Methodology” in appendix for details.)

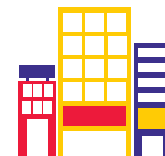
THE DELPHI PANEL'S PREDICTIONS FOR 2030

Industry experts were asked about the issues, events and developments that will shape the restaurant industry in the year 2030. Panelists rated 180 statements on a scale from +3 to -3, from “very likely to occur” to “very unlikely to occur.” According to the panelists, these are the 25 most likely developments for 2030. A full ranking is available in the appendix.

25

MOST LIKELY DEVELOPMENTS BY 2030

1. Competition for customers will intensify.
2. It will be commonplace for restaurants to accept mobile payments.
3. Handheld payment terminals that allow for pay-at-the-table will be commonplace.
4. The vast majority of takeout and delivery orders will be placed digitally.
5. Packaging designed exclusively for delivery and carryout will be more sophisticated and effective.
6. Regardless of the nutritional content of the food, consumers will still want comfort foods.
7. Convenience stores and grocery stores will expand their foodservice offerings.
8. More restaurant layouts will include areas dedicated to delivery and carryout.
9. State and local governments will increase restaurant industry regulation.
10. Total employee compensation costs will increase as a percent of sales.
11. More training will be provided online and on smartphones.
12. The restaurant industry will continue to be a breeding ground for entrepreneurialism.
13. Equipment used in restaurants will be more energy-efficient.
14. The use of kiosks in limited-service restaurants will be commonplace.
15. There will be increased regulation around third-party delivery.
16. More employees will be certified in safe food handling through ServSafe products.
17. Video menu boards in limited-service restaurants will be commonplace.
18. More restaurants will be designed to reduce use of energy and water and minimize waste.
19. Turning point-of-sale (POS) data into actionable knowledge for operators will become easier.
20. Restaurant operators will be more likely to implement more local, targeted and customized promotions.
21. Technology will be more effectively used to control costs and enhance management efficiency.
22. Women will hold a larger proportion of upper management jobs in the restaurant industry.
23. Restaurants will offer more healthy options on their menus.
24. Restaurant inspection results will be readily available to the public.
25. The federal government will enact more data-privacy rules to regulate how businesses handle customer data.



Come In
WE'RE
OPEN

2030: PULSE CHECK

INDUSTRY STRUCTURE

**THE RESTAURANT INDUSTRY
IN 2030 WILL BE LIKE
NOTHING YOU HAVE EVER
SEEN BEFORE ... AND THAT'S
EXACTLY HOW OPERATORS
WILL THRIVE.**

At the same time, the industry will continue to be the industry of the American dream, where low barriers to entry offer entrepreneurial opportunities in every community.

Our Delphi panelists believe that competition will intensify, and that the restaurant industry of the future will be a hybrid model. Convenience will be a huge priority and consumers will appreciate all the options offered by restaurants ... but they won't always be eating at the restaurant. Dining away from the restaurant will grow in importance. This could mean takeout, delivery and perhaps styles that haven't developed yet. Third-party delivery firms, virtual restaurants, and other models will enable new formats to appeal to guests.

When guests dine in the restaurant, the experience may be as important as the meal. Restaurant entrepreneurs will focus on a premium customer experience, whether that's inside or outside the restaurant.

“

Off-premises traffic will post stronger growth than on-premises traffic.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Competition for customers will intensify.
- ✓ Convenience stores and grocery stores will expand their foodservice offerings.
- ✓ The restaurant industry will continue to be a breeding ground for entrepreneurialism.
- ✓ There will be more delivery options in smaller markets.
- ✓ Virtual or “ghost” restaurants that only offer delivery will be more common.
- ✓ Off-premises traffic will post stronger growth than on-premises traffic.
- ✓ Consolidation in food manufacturing and distribution will intensify.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Independent operators will be the primary innovators and new product developers.
- ✓ A larger number of American restaurant companies will expand internationally.

See appendix for full survey results.

2030

RESTAURANT INDUSTRY 2030 • NATIONAL RESTAURANT ASSOCIATION



“

Restaurant physical spaces will be smaller, requiring less square footage due to the increase in delivery and takeout.”

— Delphi panelist

2030: PULSE CHECK

FACILITIES & OPERATIONS

OFF-PREMISES IS WHERE MUCH OF THE FUTURE GROWTH WILL LIKELY BE.

That trend will accelerate thanks to technology and it will necessitate long-term changes in the design, flow and speed of service in restaurants.

The restaurant of the future will likely be smaller and more efficient. Smaller restaurants, as predicted by the Delphi panel, should mean more automated kitchen equipment and a change in how the typical kitchen lays out.

With delivery and takeout being key drivers of the industry's growth, the focus will be on preparing foods that travel safely with quality intact. Expect an intensified focus on delivery packaging and look for kitchen spaces configured for takeout and delivery.

The on-premises occasion is also predicted to change as well, with more self-service options and perhaps a heightened desire for dining “experiences” when and where customers gather.

“

Design will become more experiential.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Packaging designed exclusively for delivery and carryout will be more sophisticated and effective.
- ✓ More restaurant layouts will include areas dedicated to delivery and carryout.
- ✓ More restaurants will be designed to reduce use of energy and water and minimize waste.
- ✓ The typical restaurant footprint will be smaller.
- ✓ Computerized cooking equipment will become more common in restaurant kitchens.
- ✓ Restaurant space utilization will be more flexible.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurants will increase their hours of operation.
- ✓ Restaurants will include more retail space.

See appendix for full survey results.



Tighter margins are the new norm. How do we run even leaner? Simple, good menus are the future.

— Delphi panelist

2030: PULSE CHECK

PROFITABILITY & INCOME

MARGIN PRESSURES WILL REMAIN INTENSE FOR RESTAURANTS OF ALL TYPES AND SIZES, MAKING COST MANAGEMENT MORE ESSENTIAL THAN EVER.

The restaurant of the future will see escalating expenses for employee compensation and real estate, our Delphi panel says. Tech costs are likely to become a standard line item on the restaurant P&L, as even smaller operators will access integrated data systems that increase their profitability.

Panelists were in strong agreement: Food and beverage costs as a percent of sales aren't likely to go down, and restaurant profit margins aren't likely to increase.

MOST LIKELY DEVELOPMENTS BY 2030



- ✓ Total employee compensation costs will increase as a percent of sales.
- ✓ Real estate costs will escalate more rapidly as competition for prime sites increases.
- ✓ Smaller operators will have greater access to fully integrated software systems — from scheduling to ordering supplies to tracking sales/traffic metrics — which will increase their profitability.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurant profit margins will increase.
- ✓ Food and beverage costs will decrease as a percent of sales.
- ✓ Operations with lower-check-per-person averages will have higher profit margins than higher-check operations.

See appendix for full survey results.



FINANCING



“
I love
crowdfunding
and hope it
expands. ESOPs
[employee stock
ownership plans]
and employee
ownership are also
attractive.”

— Delphi panelist

2030: PULSE CHECK

FINANCING



FINANCING MAY CONTINUE TO BE CHALLENGING FOR RESTAURANTS.

According to the Delphi panel, profit margins and stockholder demands will likely continue to deter the risk-averse, which means many in the restaurant industry will still turn to private investors in 2030 and beyond.

At the same time, panelists do not expect the restaurant industry overall to become more attractive to investors.

Panelists also do not see it getting any easier in 2030 for restaurants to access credit or for operators to find financing, including through local independent banks.

“

More predatory lending
will leave owners high
and dry.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Private financing of restaurant operations will be more common than public financing.
- ✓ Meeting the demands of stockholders will force more public restaurant companies to go private.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Accessing credit will become easier for restaurant operators.
- ✓ Local independent banks will be more willing to finance restaurants.
- ✓ More funding will come from tax incentives offered to small businesses for job creation.
- ✓ The restaurant industry will be more attractive to investors.
- ✓ Suppliers will be more likely to invest in new restaurants and concepts.

See appendix for full survey results.

2030

RESTAURANT INDUSTRY 2030 • NATIONAL RESTAURANT ASSOCIATION

“

POS systems will need to become even more sophisticated, but training will be imperative. It is shocking how few of the functions restaurateurs learn how to use.”

— Delphi panelist

2030: PULSE CHECK

TECHNOLOGY & DATA

TECHNOLOGY AND DATA ARE GOING TO PLAY THE BIGGEST ROLE YET IN THIS FUTURE STATE OF THE INDUSTRY.

Most restaurants are already living it now. We're moving rapidly toward a restaurant industry that will fully adopt technology by 2030.

Guests of the future will demand technology. If you're not doing business through a phone or tablet — whether it's delivery, online ordering or even your tableside POS — you could find your business struggling, our panel suggests. Today's customers are interacting with restaurants digitally — to order takeout and delivery, pay, rate the experience, provide preferences in advance — and they expect the restaurant industry to keep up.

Technology will automate traditional tasks. Everything from inventory management to scheduling, payroll, taxes, and bill reconciliation will be more automated in the restaurant of the future. This means more need for tech support, cybersecurity, and restaurant managers and staff who are tech-savvy.

Innovation in many areas will drive productivity. Big data will have applications for restaurants of all sizes, and the Internet of Things (IoT) will allow data to be collected in even more ways. Making data-driven decisions will expand into every area of the operation — although panelists do not see it as highly likely that customers will embrace data collection.



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ It will be commonplace for restaurants to accept mobile payments.
- ✓ Handheld payment terminals that allow for pay-at-the-table will be commonplace.
- ✓ The vast majority of takeout and delivery orders will be placed digitally.
- ✓ The use of kiosks in limited-service restaurants will be commonplace.
- ✓ Video menu boards in limited-service restaurants will be commonplace.
- ✓ Turning point-of-sale (POS) data into actionable knowledge for operators will become easier.
- ✓ Technology will be more effectively used to control costs and enhance management efficiency.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Customers will embrace data collection in their everyday restaurant experiences, with their permission.
- ✓ Drones, self-driving vehicles and robots will play a larger role in delivery.

See appendix for full survey results.

2030: PULSE CHECK

WORKFORCE

RESTAURANTS ALREADY EMPLOY MORE WOMEN AND MINORITY MANAGERS THAN ANY OTHER PRIVATE-SECTOR INDUSTRY.

Our Delphi panel expects that to become even more so by 2030. The restaurant industry of the future will continue to grow its ranks of women and minority leaders as it remains one of America's most diverse sectors.

The Delphi panel agrees that there will be continued competition for employees in the restaurant industry, and that the average number of employees per restaurant is likely to decline. Employers are likely to use compensation and benefits to attract new talent. Technology skills will be needed to ensure the staff is able to deal with automation and robotics, data analytics and more. Yet even with enhanced use of technology to drive productivity, panelists expect the industry to remain very labor-intensive.

With demographic trends pointing to continued dips in the number of working teens, panelists predicted an increase in the restaurant industry's reliance on older workers.

“Culture is the only way to keep staff.”

— Delphi panelist

“To reach its 2030 potential, the restaurant industry needs to enhance its status as a good career choice.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Women will hold a larger proportion of upper management jobs in the restaurant industry.
- ✓ Minorities will hold a larger proportion of upper management jobs in the restaurant industry.
- ✓ The average number of employees per restaurant location will decline.
- ✓ The restaurant industry workforce will become more diverse.
- ✓ The restaurant industry will remain very labor-intensive despite technological developments.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ The average tenure in the industry for a typical employee will increase.
- ✓ Younger workers will make up a larger proportion of the restaurant workforce.

See appendix for full survey results.

2030: PULSE CHECK

TRAINING & DEVELOPMENT



2030

RESTAURANT INDUSTRY 2030 • NATIONAL RESTAURANT ASSOCIATION

“More developed career paths will create more lifetime employees in the industry.”

— Delphi panelist

THE FUNDAMENTALS WILL ALWAYS BE ESSENTIAL WHEN IT COMES TO TRAINING IN THE RESTAURANT INDUSTRY: HOSPITALITY, MANAGING RISK, AND OPERATING EFFICIENTLY.

Here's one thing that will be different about the restaurant of the future and training: Technology will be a skillset that requires training — and technology will also be the way restaurants train. Online and smartphone training will be common. And even as more tasks are automated or done digitally, restaurants will become more career-focused, the Delphi panelists said. Restaurants will increase their focus on internal career-pathing to retain employees and work more closely with schools and universities to recruit employees.



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ More training will be provided online and on smartphones.
- ✓ More employees will be certified in safe food handling through ServSafe products.
- ✓ Allergen training for employees will be mandatory.
- ✓ Independents will have greater access to professional training online.
- ✓ More restaurants will develop and promote internal career ladders to help retain employees.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ The typical restaurant employee will be more highly trained and educated.
- ✓ Video games designed for restaurant-employee training will be more popular.

See appendix for full survey results.

2030: PULSE CHECK

MARKETING

SAY GOODBYE TO
TRADITIONAL MARKETING.

Savvy operators have known for a while that social-media marketing connects well with consumers, but marketing will get more personal and localized in the restaurant of the future as the industry strives to deliver a customized experience at every touchpoint.

The Delphi panel believes that mastering personalization and targeted marketing will be the hallmarks of successful operations as we head toward 2030. That includes using technology to change menu offerings and prices depending on demand, and leveraging loyalty programs for online marketing.

The bottom line: Give consumers what they want when they want it ... even if it means you have to use facial recognition technology to figure it out.

“

We will see more apps, digital ads and geo-tracking of customers.”

— Delphi panelist

“

Data budgets will likely surpass today's marketing budgets for most restaurants.”

— Delphi panelist

MOST LIKELY
DEVELOPMENTS
BY 2030

- ✓ Restaurant operators will be more likely to implement more local, targeted and customized promotions.
- ✓ Restaurants will be more likely to incorporate technology to allow menu offerings and prices to change depending on the time of day or day of the week.
- ✓ Frequent-diner databases and loyalty programs will be used more frequently for online advertising and promotion.
- ✓ Videos — both in-store and in digital marketing — will be used more frequently to market restaurants.
- ✓ Restaurants will be more susceptible to negative social media.

LEAST LIKELY
DEVELOPMENTS
BY 2030

- ✓ Discounting will be less common in restaurants.
- ✓ Customer loyalty at restaurants will decline.

See appendix for full survey results.

2030: PULSE CHECK

FOOD SAFETY & SECURITY

FOOD SAFETY WILL CONTINUE TO BE A MISSION-CRITICAL AREA FOR RESTAURANTS.

The growing interest in on-demand food is likely to up the game, to ensure no reputational risks as delivery and takeout foods increase.

Technology will be a game-changer in food safety, the Delphi panel says. As consumers increasingly expect transparency, restaurant inspection reports are likely to be publicly available. Food-safety certification and comprehensive food safety management systems will be critical components of enhancing food safety. Supply-chain technologies such as bar coding and blockchain will help create digital records of a product's journey from farm to table. The dramatic increase in data from across the supply chain will quickly identify the source of foodborne-illness outbreaks and remove potentially contaminated foods.

“More automation, robotics and AI should improve food safety and security.”

— Delphi panelist

“

Food safety knowledge will increase as consumers become more educated.

”

— Delphi panelist

MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurant inspection results will be readily available to the public.
- ✓ A majority of cases shipped in the supply chain will be equipped with universal bar codes or transponders.
- ✓ More of the handling of food products in the supply chain will be done by machines, rather than people.
- ✓ More food safety certification for hourly and management employees will enhance restaurant food safety.
- ✓ Technologies such as blockchain will improve traceability in the restaurant supply chain.
- ✓ More restaurants will implement comprehensive food safety management systems.
- ✓ Food-chain security and “food defense” will receive greater attention to prevent intentional food contamination.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ The complexity of traceability will be an increased barrier to the local-foods movement.
- ✓ Restaurants will spend a larger proportion of their budget on food safety.

See appendix for full survey results.



2030: PULSE CHECK

GOVERNMENT



OUR PANEL OF EXPERTS FORESEES MORE RESTAURANT REGULATIONS AHEAD.

This includes regulations in emerging areas such as third-party delivery, data privacy, environmental rules, and packaging. The trend will be even more pronounced at the local and state levels, our panel predicts.

Some see more mandates coming on employee benefits, and more taxes on alcoholic beverages and foodservice-focused taxes.

The recommendation: Get on top of it now. And stay engaged with your lawmakers around issues and regulations that are key to the industry's success.

Despite concerns about new regulations, panelists say the industry's entrepreneurial spirit will be going strong in 2030.



The industry will employ more lobbyists at city halls than at the state and federal levels, combined.”

— Delphi panelist



The industry is always entrepreneurial and will always survive. That is the nature of the individuals that go into the hospitality business.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ State and local governments will increase restaurant industry regulation.
- ✓ There will be increased regulation around third-party delivery.
- ✓ The federal government will enact more data-privacy rules to regulate how businesses handle customer data.
- ✓ New environmental regulations will increase operating expenses.
- ✓ There will be more government regulation of restaurant takeout and single-use packaging.

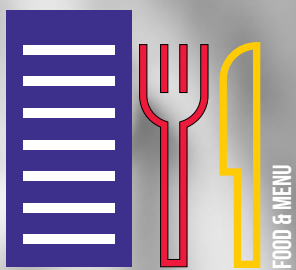
LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Government will increasingly regulate portion sizes of menu items.
- ✓ Restaurateurs will become more involved in donating to political candidates and causes.

See appendix for full survey results.

2030

RESTAURANT INDUSTRY 2030 • NATIONAL RESTAURANT ASSOCIATION

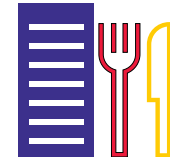


Menus will continue to be innovative and fresh; this is what the consumer demands.”

— Delphi panelist

2030: PULSE CHECK

FOOD & MENU



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurants will offer more healthy options on their menus.
- ✓ Plant-based protein (vegetarian) food products will grow in popularity.
- ✓ Consumers will increasingly ask for allergen information.
- ✓ Consumers' palates will be more sophisticated.
- ✓ Global-cuisine-themed restaurants will grow in popularity.
- ✓ Restaurants will offer more fresh produce options on their menus.
- ✓ Consumers' interest in food sourcing will increase.
- ✓ Local food sourcing will become more commonplace.

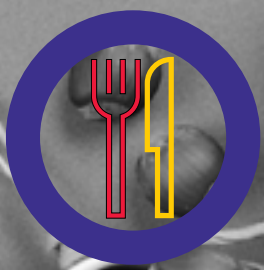
LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurants will be less likely to offer paper menus.
- ✓ Restaurant menus in general will offer fewer choices.

IF YOUR MENU HAS THE WORDS “SUSTAINABLY SOURCED,” YOUR INGREDIENTS ARE CONSIDERED “CLEAN” AND YOU’RE PREPARED TO TELL THE STORIES BEHIND THE FOOD YOU’RE SERVING, THEN YOU’RE ALREADY LIVING IN THE RESTAURANT OF THE FUTURE.

It’s not surprising that the Delphi panel predicts that the years ahead are going to focus increasingly on healthy options, sourcing, local foods, and a product’s journey from farm to table. Look for increased demand for plant-based proteins and global cuisines.

See appendix for full survey results.



HEALTH & NUTRITION

2030: PULSE CHECK

HEALTH & NUTRITION

IF EATING AT A RESTAURANT IS AN EXPERIENCE, THEN THE EXPERIENCE YOUR DINERS WANT WHEN IT COMES TO HEALTH AND NUTRITION IS A FLAVOR AND DISH THEY CAN'T GET AT HOME.

Sometimes that means “comfort food,” regardless of the food’s nutrition content, say our Delphi panelists.

The restaurant of the future is going to be expected to be creative and innovative about the healthy dishes it offers, including for children. The Delphi panel expects that more consumers will have dietary restrictions — and that operators will offer more options to satisfy specific diets. Many see a focus on reducing added sugars in menu items.

“

Fresh, fresh, fresh.”

— Delphi panelist

“

Anyone serving food will have to be transparent about the health information of the product.”

— Delphi panelist

”



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Regardless of the nutritional content of the food, consumers will still want comfort foods.
- ✓ Restaurants will offer more healthy food and beverage options for children.
- ✓ Restaurants will be more creative and innovative in making dishes more healthful.
- ✓ Restaurants will offer more options to satisfy specific diets.
- ✓ A larger proportion of consumers will have dietary restrictions.
- ✓ Restaurants will offer more food and beverage items that are lower in added sugars.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ Restaurants will be more likely to retain the services of a registered dietitian, whether on staff or as a consultant.
- ✓ There will be restrictions on advertising “unhealthy” foods.

See appendix for full survey results.

2030

RESTAURANT INDUSTRY 2030 • NATIONAL RESTAURANT ASSOCIATION

“

Waste is a huge challenge, yet to be adequately addressed.”

— Delphi panelist

2030: PULSE CHECK

SUSTAINABILITY

SUSTAINABILITY WILL BE INTEGRATED INTO EVERY ASPECT OF RESTAURANT OPERATIONS IN 2030.

Environmentally friendly practices have been increasing over the last decade and our panelists expect them to increase even faster in the next one as innovative restaurants lead the way in sustainable operations. Look for more energy-efficient equipment, recycling programs, sustainably sourced menu items, and environmentally friendly restaurant design. With a surge in delivery, packaging considerations will become more important.

As sustainability becomes more top-of-mind for guests as they make restaurant decisions, promoting sustainability practices will become increasingly part of a restaurant's marketing efforts, panelists say.

“

Packaging regulations will increase. This is a tremendous opportunity to be proactive.”

— Delphi panelist



MOST LIKELY DEVELOPMENTS BY 2030

- ✓ Equipment used in restaurants will be more energy-efficient.
- ✓ More restaurant operators will promote their sustainability practices and efforts in marketing to consumers.
- ✓ More restaurants will implement recycling programs.
- ✓ Restaurants will offer more menu items that are sustainably sourced.
- ✓ There will be a decline in single-use restaurant packaging.
- ✓ Eco-friendly restaurant designs will be more common.

LEAST LIKELY DEVELOPMENTS BY 2030

- ✓ A larger proportion of restaurant energy will be supplied by nuclear power.
- ✓ Restaurant utility costs will decrease as a proportion of total operating costs.

See appendix for full survey results.



2030: THE DISRUPTORS THINK AHEAD

WHILE DEVELOPING THE SCOPE OF THE RESTAURANT INDUSTRY 2030 REPORT, THE ASSOCIATION COLLABORATED WITH A TEAM OF FUTURISTS.

Foresight Alliance's team of futurists apply science and research to help companies build business plans that withstand, respond to, and even capitalize on developments that may arise in the coming decades.

The team excels in consequential thinking, and bringing in non-restaurant trends, to consider:

WHAT ARE THE POTENTIAL RAMIFICATIONS OF TODAY'S WAY OF LIFE ON TOMORROW'S WAY OF LIFE?

The firm maintains a list of "disruptors," developments and trends that have the potential to affect lifestyles and businesses. Each disruptor is a "space to watch." These are not predictions, nor even expected futures — but they are possible futures, based on external factors such as demographic trends and artificial intelligence.

Disruptors are opportunities, too. They can help us look ahead to spaces where there's a need, spaces where people aren't working in them yet. The trick is to get as many people working in them as possible, thinking about the future together.

We've selected a few we think could have a particular impact on the restaurant space. Of the 10, perhaps only three or four will happen, or maybe they'll happen in different ways with effects we didn't see coming.

1. THE INTELLIGENT RESTAURANT

KEEP AN EYE OUT FOR ...

- A sufficiently intelligent restaurant may be able to do more of its own supply chain management.



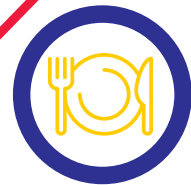
2030: THE DISRUPTORS

INFORMATION TECHNOLOGY WILL PERMEATE RESTAURANTS.

This will enable restaurants to interact in real time with an evolving digital ecosystem of apps, services and personal AI assistants (apps such as Siri (Apple) or Alexa (Amazon) that understand natural-language voice commands, complete tasks for the user, and over time “learn” their owners’ preferences). All will deeply integrate into consumers’ everyday decisions. It will be increasingly important for restaurants to provide accessible, detailed and accurate data. Restaurants will be able to use new data capabilities to develop dynamic menus with real-time pricing that can respond to supply-and-demand changes. Relevant data about restaurant operations will include details on nutrition, preparation methods, ingredients and supply-chain authentication.

WHY THIS COULD HAPPEN

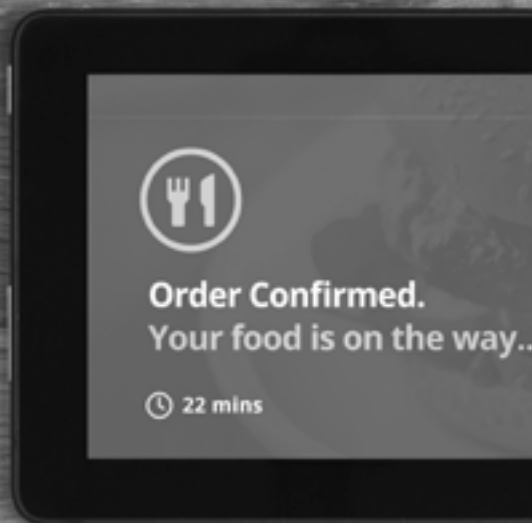
- ✓ Near-universal smartphone adoption.
- ✓ AI as personal assistant and gatekeeper between a brand and consumer.
- ✓ The spread of the Internet of Things (IoT), physical objects embedded with electronics, software, sensors and network connectivity that enable the objects to collect, send and receive data.
- ✓ Growth of voice search, which allows users to search the Internet by verbally asking a question via smartphone, smart device or a computer.
- ✓ Growing demand for personalized diets (e.g., allergies, weight, religion, ethics).
- ✓ Consumer choices as an expression of social and political values.



WHY THIS MATTERS FOR RESTAURANTS

- ✓ A growing information ecosystem will require upgrades and integration of restaurant data collection and IT systems.
- ✓ Brands will market directly on virtual-assistant platforms and may find the platforms’ algorithms to be highly responsive to small tweaks in restaurant pricing or other data.
- ✓ All aspects of restaurant operations will be more transparent, such as health inspections, safety training, staff certifications and food sourcing.
- ✓ Effective management of food allergens will grow in importance as consumers expect documentation of food preparation, ingredients and practices.

2. VIRTUAL RESTAURANTS & CLOUD KITCHENS



KEEP AN EYE OUT FOR ...

- In some cases, owners of virtual restaurants could discover opportunities to open permanent physical restaurants based on their precise knowledge of local tastes.
- Data mining could enable hyperlocal, rapidly created virtual restaurants to serve the demonstrated tastes of a market.



2030: THE DISRUPTORS



WHY THIS MATTERS FOR RESTAURANTS

- ✓ The rise of “placeless” restaurants will challenge and redefine the concept of what a restaurant is.
- ✓ Like other industries that have moved online, virtual restaurants would likely see a relative lowering of costs (such as staff and rent) and of other barriers to entry in launching a restaurant.
- ✓ Virtual restaurants could substantially alter the franchising model.
- ✓ The expansion of centralized kitchens for meal prep will support the ongoing growth of app-based meal delivery services.
- ✓ A shift to cloud kitchens would likely affect municipal real estate markets as well as local commercial and retail areas that serve the customers of physical restaurants.
- ✓ Surprise pop-up versions of these online-only restaurants could bring the experience of these restaurants to the real world and build exclusivity.

ACCELERATING TRENDS IN TECHNOLOGY AND CONSUMER DEMAND WILL LEAD TO MORE “CLOUD KITCHENS” AND “VIRTUAL RESTAURANTS” —

restaurants that exist only online or via an app. Growth will be fueled by the expansion of central kitchens for food prep, and social media marketing that showcases menus, philosophies and chefs. New chains could quickly emerge regionally or nationally.

WHY THIS COULD HAPPEN

- ✓ Proliferation of centralized kitchens serving delivery.
- ✓ Expansion of online delivery brands.
- ✓ Rising real estate and labor costs.
- ✓ Time-pressed consumers who don't want to cook.
- ✓ Expanded role of social media in brand marketing.
- ✓ Increasing demand for convenience.
- ✓ Lifestyles of “digital natives,” those who have grown up in the digital age.
- ✓ Food-preparation robotics and new delivery options.

3. APPS CHALLENGE YOUR BRAND



KEEP AN EYE OUT FOR ...

- Food halls could merge with — or could sometimes be cobranded with — large food delivery apps.
- Data collection/consumer profiles could lead to food delivery apps dictating menus to restaurants, including which restaurants are “allowed” to make certain kinds of food.



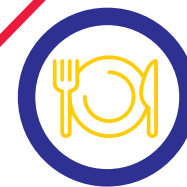
2030: THE DISRUPTORS

CONSUMERS MAY GROW INCREASINGLY LOYAL TO THIRD-PARTY DELIVERY APPS, ECLIPSING LOYALTY TO INDIVIDUAL RESTAURANTS.

Third-party delivery apps are emerging as a key gatekeeper between consumers and restaurants, able to capture consumers' business with convenient, frictionless ordering. With a growing number of consumers using third-party apps as their primary interface with restaurants, app companies could build on these relationships by creating private-label brands, similar to what many big-box and grocery stores have done. By contracting with local restaurants to offer app-associated “house-brand” meals, app companies could further sever a direct connection between restaurant and consumers.

WHY THIS COULD HAPPEN

- ✓ Rapid rise of food delivery and other off-premises options.
- ✓ Consumer expectations of seamless convenience.
- ✓ Consolidation among food-delivery apps.
- ✓ Success of private labeling in retail.
- ✓ Apps lock in customers through a “network effect” — the more users who use the apps, the more valuable the apps.
- ✓ Delivery services' acquisition of “shadow” restaurant URL domains.



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Start-up independent restaurants could find opportunities in wholesaling to delivery apps.
- ✓ An industry-financed delivery app could preserve restaurants' direct brand relationships with consumers.
- ✓ Restaurants can use specialized, unique menu items to defend against brand disintermediation.
- ✓ Food-delivery packaging becomes an increasingly important touchpoint for brand interaction with consumers.

4. AUTONOMOUS VEHICLES

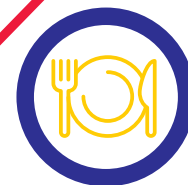


KEEP AN EYE OUT FOR ...

- More restaurants may need drive-thrus, in effect — but geared toward online and automated interactions.
- Some automated food trucks could become automats on wheels, circulating with selections from a group of restaurants, or their own preparations.



2030: THE DISRUPTORS



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Restaurants that engage early with AVs will get practice in processes that are likely to become common in the future.
- ✓ Software, including AI assistants that recognize voice commands and complete tasks for users, will increasingly choose destinations and will eventually interface with cars directly. Having a strong and clear marketing presence in all relevant channels — including screens in AVs — will grow more important for restaurants.
- ✓ Autonomous delivery vehicles may be feasible sooner than fully self-driving passenger cars and could change the economics of delivery.
- ✓ Restaurant layouts and drive-thrus will need to accommodate interactions with self-driving vehicles.
- ✓ Cars that are increasingly hands-free will mean different kinds of foods can be consumed in cars.

AUTONOMOUS VEHICLES (AVS) PROMISE TO CHANGE HOW PEOPLE ON THE ROAD GET THEIR FOOD, AND WHAT THEY EAT AND DRINK IN CARS.

People will have more time to eat, with both hands, in their vehicles. Longer travel times will be possible, making it useful to carry and reheat food while on the road. Restaurants can geo-target their marketing. Eventually, driverless cars will go through drive-thrus.

WHY THIS COULD HAPPEN

- ✓ Artificial intelligence advances.
- ✓ Autonomous vehicle development.
- ✓ Consumer convenience expectations.
- ✓ Expanding online ordering and delivery infrastructure.
- ✓ Patterns of automobile and truck use.
- ✓ Advanced safety technology.
- ✓ Declining tolerance for risk.

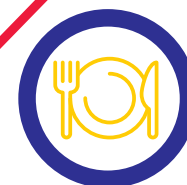
5. BIG TECH BUNDLES FOOD

KEEP AN EYE OUT FOR ...

- Food ordering could become directly integrated with ordering media content.



2030: THE DISRUPTORS



WHY THIS MATTERS FOR RESTAURANTS

✓ **Well-funded, non-traditional businesses could stake out positions within the restaurant industry and disrupt the status quo.**

✓ **Non-traditional operators will bring new ideas and new approaches to the restaurant industry.**

✓ **There will be opportunities for existing operators to partner with the new entrants.**

✓ **The scale, reach, and commitment to years-long losses to capture market of some online retailers will test competitors.**

✓ **There will likely be greater integration of industry segments — wholesalers, grocers, supply companies — as new-entrant companies use logistics experience to maximize efficiency and minimize costs.**

NON-FOOD COMPANIES COULD ADD FOOD AND PREPARED MEALS TO THEIR OFFERINGS AS AN ADDED SERVICE.

For example, a media-streaming service could buy or pair with existing meal delivery services to create an all-in-one dinner and entertainment experience. Or an online retailer could leverage one-click ordering, logistics and delivery expertise to add meals to their subscriptions. Restaurants could move beyond current loyalty or rewards programs and offer flat-rate monthly subscription plans to customers.

WHY THIS COULD HAPPEN

✓ **Growth in third-party delivery apps.**

✓ **More online retail options.**

✓ **Low-friction buying options (e.g., one-click purchases).**

✓ **Expectations and lifestyles of digital natives.**

✓ **Dominance of “big tech” companies with expertise in logistics and last-mile delivery.**

✓ **Proliferating delivery models and services.**

6. THE BIONIC RESTAURANT



KEEP AN EYE OUT FOR ...

- Food engineer could be a job category that spreads into the restaurant industry.



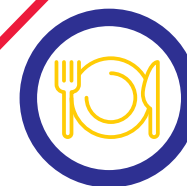
2030: THE DISRUPTORS

AUTOMATION AND ROBOTICS WILL BEGIN TO PLAY A GREATER ROLE IN FOOD PREPARATION AND THE KITCHEN LINE.

Automation technologies such as touchscreen ordering kiosks are already spreading in front-of-house restaurant operations. Back-of-house operations will become more fully automated as costs fall and flexible, reprogrammable robot systems grow more sophisticated. This will allow automation of more of the repetitive elements of food preparation and even permit motion-capture replication of the movements of chefs. Chefs will work in collaboration with these systems, using their physical senses and expert judgment.

WHY THIS COULD HAPPEN

- ✓ Machine-learning advances (machines learn from data, identify patterns and make decisions with minimal human intervention).
- ✓ Development of flexible, reprogrammable robots.
- ✓ AI services provided by Google, Amazon, Microsoft, and others.
- ✓ Growth in data analytics.



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Higher automation-backed kitchen productivity can reduce staffing needs and alter compensation patterns.
- ✓ Using robotic equipment will become part of the kitchen staff skillset, and part of restaurant kitchen workflows.
- ✓ Robotics will enhance food-quality consistency.
- ✓ Operations will have higher capital costs, and potentially lower labor costs.

7. THIRD SPACE RESTAURANTS



2030: THE DISRUPTORS

THE DECLINE OF SHOPPING MALLS AND “BRICKS-AND-MORTAR” RETAIL WILL LEAD TO RESTAURANTS BECOMING EVEN MORE IMPORTANT FOR PUBLIC OUTINGS, COMMUNITY ENGAGEMENT AND SOCIALIZING.

With their expanded and versatile seating options, gastropubs and full-bar fast-casual restaurants could evolve into American versions of German biergartens, with less emphasis on table turnover and more emphasis on facilitating repeat socializing by customers. Café seating and local independent restaurants could help transform food courts in the direction of food halls and bustling Asian street-food markets.

WHY THIS COULD HAPPEN

- ✓ Rise of ecommerce and decline of shopping malls.
- ✓ Need for social space as more people work remotely or at home.
- ✓ Aging of baby boomers.
- ✓ Retailers co-locating restaurants with stores.
- ✓ Rise of delivery, keeping people at home, or in offices.
- ✓ Mainstreaming of ‘foodie’ culture.
- ✓ Expansion of outdoor restaurant seating areas.
- ✓ Growth and popularity of coffee bars, craft breweries and food halls.



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Growth in takeout and food delivery will increase the importance of the face-to-face restaurant experience.
- ✓ The need for more socializing space will change restaurant layouts and space allocation. Zoning laws could interfere with outdoor seating allowances.
- ✓ Embracing the social aspects of global food cultures can add an experiential component to restaurant visits and expand the appeal of international food offerings.

KEEP AN EYE OUT FOR ...

- Third-space restaurants could become an arena in which people actively try to undo some of the polarizations that can divide American society.



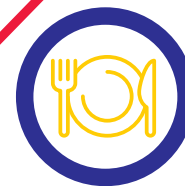
8 WEATHER VOLATILITY

KEEP AN EYE OUT FOR ...

- Food waste could be targeted, requiring adjustments in how food is sourced, prepared, served, and disposed of.



2030: THE DISRUPTORS



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Disrupted weather patterns may cause spikes and volatility in food prices even before food costs reach a relatively higher level.
- ✓ A sustained higher proportion of food costs would change the basic economics of restaurant operations.
- ✓ More consumers will have grown up with weather-related information and be more responsive to its effects in restaurants, such as the carbon footprint of foods and the impact of packaging.
- ✓ Weather-change issues may spur the perfection of alternative “meats” (for example, plant-based and lab-grown/cell-based meats) and consumer enthusiasm for them.
- ✓ Weather-related public policy could affect other operational costs for restaurants, such as transportation, energy expenses and packaging.

WEATHER VOLATILITY COULD DRIVE UP FOOD COSTS BY CAUSING DISRUPTIONS IN AGRICULTURE AND THE FOOD DISTRIBUTION SYSTEM.

This would reverse the long-term trend of falling household food costs in developed countries. The issue: growing patterns of both staple and specialty crops may be disturbed as weather change affects agriculture, including shifts in water availability. Secondary factors may drive up food costs as well, such as carbon taxes on energy used in food production and transportation, or direct taxes on carbon-intensive foods.

WHY THIS COULD HAPPEN

- ✓ Rising global temperature volatility.
- ✓ Weather-based shifts in agricultural seasons and growing areas.
- ✓ Weather-induced disasters such as floods and drought.
- ✓ Weather-conscious consumers ready to act on the impact of specific foods' carbon footprints.
- ✓ Global growth of middle classes, driving food demand.
- ✓ Development of vegetable-based meat alternatives.

9. CULINARY AI

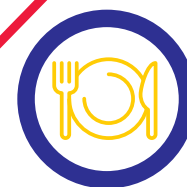


KEEP AN EYE OUT FOR ...

- There may be attempts to patent recipes not as ingredient lists but as technological processes.
- The software and recipes to support automated cooking could be valuable digital intellectual property in need of security.



2030: THE DISRUPTORS



WHY THIS MATTERS FOR RESTAURANTS

✓ AI chefs and recipe builders could create entirely new categories of cuisine and beverages, which could lead to new kinds of restaurants.

✓ Because they “live” in software, AI chefs are placeless and thus could be run at many locations simultaneously.

✓ More facets of cooking will be organized to be readable by artificial intelligence.

✓ If provided with medicinal and health information, AI chefs driven by algorithms could be programmed to maximize the health benefits of recipes and foods.

✓ Backlash against automation of all kinds could create a “return to artisanal” movement — predicated on humans being the center of all parts of the food and beverage process.

ARTIFICIAL INTELLIGENCES WITH KNOWLEDGE OF COOKING TECHNIQUES, FOOD CHEMISTRY, RECIPES, AND ALCOHOL WILL PRODUCE UNEXPECTED NEW CULINARY AND BEVERAGE EXPERIENCES.

An AI with the algorithmic ability to analyze and synthesize inhuman amounts of data and information about foods, beverages, ingredients, chemical compounds, and tastes will result in the creation of recipes, dishes and beverages beyond, and unlike, what humans would produce. Some AIs will become as well-known as human chefs, baristas and bartenders.

WHY THIS COULD HAPPEN

✓ Rapid advances in artificial intelligence.

✓ AI-derived new discoveries.

✓ AI-designed recipes.

✓ Algorithmic eating guidance.

✓ Machine-readable data (ingredients, processes, etc.).

✓ Popularization of AI chefs, baristas and bartenders in the media.

10. MEDICAL MEALS



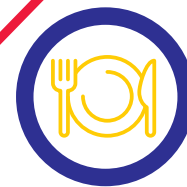
2030: THE DISRUPTORS

AN AGING U.S. POPULATION, ADVANCED GENETIC KNOWLEDGE, AND THE RISING INCIDENCE OF LIFESTYLE DISEASES SUCH AS HEART DISEASE, OBESITY AND TYPE 2 DIABETES WILL CREATE GROWING DEMAND FOR MEALS THAT PROVIDE SPECIFIC HEALTH BENEFITS TO DINERS, ON AN INCREASINGLY PERSONALIZED LEVEL.

In some cases, these meals may be prescribed by doctors or as part of coverage by insurance companies. For restaurants, costs for providing these meals could be offset by relationships with health care and insurance providers, which would direct patients to eateries with the proper medical meal and portion for their condition.

WHY THIS COULD HAPPEN

- ✓ Rise in health care spending, including prescription drugs.
- ✓ Aging populations.
- ✓ Efforts in preventative care.
- ✓ Menu personalization for diet and health.
- ✓ Ingredient restrictions for diet and health.
- ✓ Faster, cheaper, more accessible human-genome testing for personal health care data.



WHY THIS MATTERS FOR RESTAURANTS

- ✓ Prescription meals will be more precisely targetable with a growing understanding of how food can impact gut microbes or activate gene traits.
- ✓ People like to eat good food, even if they have medical restrictions. The growing recognition of chronic conditions that are helped or hindered by eating appropriate foods could make prescription meals an important new category of prepared foods.
- ✓ Restaurants will need to provide clearer, more thorough information about ingredients in dishes so that customers can make better-informed decisions about choosing a meal based on health.



KEEP AN EYE OUT FOR ...

- Personal digital assistants could manage people's diets with nudges, information-shaping "filter bubbles," and "choice architecture" to manage health, weight, etc.
- Insurance companies could begin to require information about what and how their customers are eating.



APPENDIX

Delphi Methodology

One of the most important aspects of a Delphi study is selecting the panel of experts who will lend their judgments to the topic being researched. For this study, Delphi was able to rely on an already-assembled group of experts — the National Restaurant Association Board of Directors. Based on their industry experience, these individuals are able to offer predictions on industry conditions in 2030. A variety of other experts were invited to join the panel, including the National Restaurant Association Educational Foundation Board of Trustees, state restaurant association leadership, suppliers, manufacturers, distributors and consultants.

Delphi Process

The research's first phase began in 2018 with an open-ended questionnaire that allowed panelists to raise any and all issues they believed would be important to the industry in 2030. Based on responses generated in the open-ended questionnaire, a second questionnaire was developed, asking respondents to rate 180 statements about possible developments in the industry on a scale from +3 to -3, where +3 equals "very likely to occur" and -3 equals "very unlikely to occur." All 180 statements are listed here. The Restaurant Industry 2030 research initiative was based on responses from more than 100 industry experts.

Detailed Survey Responses

Survey responses below are ranked according to the average rating they received on the +3 to -3 scale.

STATEMENTS RANKED BY CATEGORY

INDUSTRY STRUCTURE		AVERAGE
1	Competition for customers will intensify.	2.8
2	Convenience stores and grocery stores will expand their foodservice offerings.	2.4
3	The restaurant industry will continue to be a breeding ground for entrepreneurialism.	2.3
4	There will be more delivery options in smaller markets.	2.0
5	Virtual or "ghost" restaurants that only offer delivery will be more common.	2.0
6	Off-premises traffic will post stronger growth than on-premises traffic.	2.0
7	Consolidation in food manufacturing and distribution will intensify.	2.0
8	The limited-service segment (quick-service, fast casual, coffee and snack) will post stronger growth than the table-service segment.	1.8
9	The table-service segment will place a greater emphasis on growing off-premises traffic.	1.8
10	Chain unit growth will be driven more by franchising than adding company-owned stores.	1.8
11	There will be a greater emphasis on experiential restaurants to drive on-premise traffic.	1.6
12	The restaurant and foodservice industry will capture a larger share of consumers' food dollar.	1.6
13	Tipping in table-service restaurants will still be commonplace.	1.4
14	Suppliers will become increasingly like partners with restaurant operators.	1.3
15	The number of restaurant and foodservice locations will continue to grow.	1.3
16	Chef-driven restaurant concepts will be more common.	1.1
17	Restaurant industry sales growth in the upcoming decade will be more moderate than in the prior decade.	1.0
18	A larger number of American restaurant companies will expand internationally.	0.9
19	Independent operators will be the primary innovators and new product developers.	0.8

RESTAURANT FACILITIES & OPERATIONS		AVERAGE
1	Packaging designed exclusively for delivery and carryout will be more sophisticated and effective.	2.4
2	More restaurant layouts will include areas dedicated to delivery and carryout.	2.3
3	More restaurants will be designed to reduce use of energy and water and minimize waste.	2.2
4	The typical restaurant footprint will be smaller.	2.0
5	Computerized cooking equipment will become more common in restaurant kitchens.	2.0
6	Restaurant space utilization will be more flexible.	1.9
7	Restaurants will be more likely to offer self-service options for customers.	1.7
8	Restaurant design will become more experiential.	1.5
9	More restaurants will have open-kitchen designs for display cooking.	1.1
10	Mobile foodservice (food trucks) will account for a larger share of sales and traffic.	0.5
11	Restaurants will include more retail space.	0.0
12	Restaurants will increase their hours of operation.	-0.3



APPENDIX

PROFITABILITY & INCOME		AVERAGE
1	Total employee compensation costs will increase as a percent of sales.	2.3
2	Real estate costs will escalate more rapidly as competition for prime sites increases.	1.6
3	Smaller operators will have greater access to fully integrated software systems — from scheduling to ordering supplies to tracking sales/traffic metrics — which will increase their profitability.	1.5
4	Investments in technology will increase restaurant profitability.	1.3
5	Operators will be more likely to invest in training to increase productivity.	1.1
6	Alcohol sales will increase as ride-sharing apps and self-driving vehicles reduce the risks of drunk driving.	0.9
7	Growth in alcohol delivery will increase profit margins for restaurants.	0.8
8	A higher proportion of restaurants will stop accepting cash.	0.8
9	Traditional brick and mortar restaurants will be more likely to create “pop-up” concepts as an additional source of revenue.	0.7
10	Restaurants will share a larger percentage of profits with third-party delivery firms.	0.6
11	Operations with lower-check-per-person averages will have higher profit margins than higher-check operations.	0.1
12	Food and beverage costs will decrease as a percent of sales.	-1.0
13	Restaurant profit margins will increase.	-1.2
FINANCING THE BUSINESS		AVERAGE
1	Private financing of restaurant operations will be more common than public financing.	1.4
2	Meeting the demands of stockholders will force more public restaurant companies to go private.	1.1
3	Financing for independents will be harder to obtain.	0.8
4	A greater foreign presence in restaurant financing will occur.	0.6
5	Crowd-sourcing of funds will become more important for niche foodservice concepts.	0.6
6	Suppliers will be more likely to invest in new restaurants and concepts.	0.0
7	The restaurant industry will be more attractive to investors.	-0.1
8	More funding will come from tax incentives offered to small businesses for job creation.	-0.2
9	Local independent banks will be more willing to finance restaurants.	-0.5
10	Accessing credit will become easier for restaurant operators.	-0.8



APPENDIX

TECHNOLOGY & DATA		AVERAGE
1	It will be commonplace for restaurants to accept mobile payments.	2.5
2	Handheld payment terminals that allow for pay-at-the-table will be commonplace.	2.5
3	The vast majority of takeout and delivery orders will be placed digitally.	2.4
4	The use of kiosks in limited-service restaurants will be commonplace.	2.2
5	Video menu boards in limited-service restaurants will be commonplace.	2.2
6	Turning point-of-sale (POS) data into actionable knowledge for operators will become easier.	2.1
7	Technology will be more effectively used to control costs and enhance management efficiency.	2.1
8	Artificial intelligence (AI) will be used in more ways, such as optimizing menu prices or having an app or tablet verbally suggest menu items for consumers.	1.9
9	Restaurant inventories will be calculated and transmitted automatically as product is removed from inventory.	1.8
10	Restaurants will provide more tools for customers to give real-time feedback electronically.	1.8
11	Restaurants will rely more on third parties for data hosting.	1.8
12	Handheld tablet menus in tableservice restaurants will be commonplace.	1.6
13	Restaurants will invest more in cybersecurity to protect consumer data.	1.6
14	Increased usage of virtual assistants by consumers to place voice orders as well as to initiate general restaurant and menu item searches will be an important productivity and sales driver.	1.4
15	Customers will be less forgiving when data breaches occur.	1.3
16	Drones, self-driving vehicles and robots will play a larger role in delivery.	1.2
17	Customers will embrace data collection in their everyday restaurant experiences, with their permission.	1.1
WORKFORCE		AVERAGE
1	Women will hold a larger proportion of upper management jobs in the restaurant industry.	2.1
2	Minorities will hold a larger proportion of upper management jobs in the restaurant industry.	2.0
3	The average number of employees per restaurant location will decline.	2.0
4	The restaurant industry workforce will become more diverse.	1.9
5	The restaurant industry will remain very labor-intensive despite technological developments.	1.8
6	The restaurant industry will increase compensation and benefit levels to attract and retain employees.	1.6
7	Immigrants will make up a larger proportion of the restaurant workforce.	1.5
8	Tech skills will be more highly valued in restaurant employees.	1.5
9	Older workers will make up a larger proportion of the restaurant workforce.	1.4
10	Restaurant operators will rely more on gig workers.	1.2
11	An increase in the use of automation and robotics will ease labor challenges for the restaurant industry.	1.1
12	Apprenticeship programs will become more popular in the restaurant industry.	1.1
13	Younger workers will make up a larger proportion of the restaurant workforce.	0.3
14	The average tenure in the industry for a typical employee will increase.	0.0

TRAINING & DEVELOPMENT		AVERAGE
1	More training will be provided online and on smartphones.	2.3
2	More employees will be certified in safe food handling through ServSafe products.	2.2
3	Allergen training for employees will be mandatory.	1.9
4	Independents will have greater access to professional training online.	1.9
5	More restaurants will develop and promote internal career ladders to help retain employees.	1.8
6	More restaurant operators will partner with schools and universities to recruit staff.	1.7
7	Multi-lingual employees will be in higher demand by restaurant operators.	1.6
8	Virtual-reality technology will be used in employee training experiences.	1.5
9	Restaurants will place greater emphasis on internal training and development.	1.4
10	Employers will increasingly value certifications that show proof of employees' restaurant operational skills.	1.1
11	Video games designed for restaurant-employee training will be more popular.	0.9
12	The typical restaurant employee will be more highly trained and educated.	0.7
MARKETING		AVERAGE
1	Restaurant operators will be more likely to implement more local, targeted and customized promotions.	2.1
2	Restaurants will be more likely to incorporate technology to allow menu offerings and prices to change depending on the time of day or day of the week.	2.0
3	Frequent-diner databases and loyalty programs will be used more frequently for online advertising and promotion.	1.9
4	Videos — both in-store and in digital marketing — will be used more frequently to market restaurants.	1.8
5	Restaurants will be more susceptible to negative social media.	1.7
6	Digital marketing will offer the best operator ROI among marketing/advertising channels.	1.6
7	Consumers will be more value-conscious.	1.6
8	Tourism spending in restaurants will rise, due in part to operators marketing directly to tourists.	1.3
9	More restaurant companies will offer their branded retail products for sale in the restaurant and stores.	1.1
10	Biometrics/facial recognition will be more widely available as part of identity authentication in loyalty programs.	1.1
11	More restaurants will sell meal kits or "prepare at home" options.	0.7
12	Customer loyalty at restaurants will decline.	-0.1
13	Discounting will be less common in restaurants.	-0.7

FOOD SAFETY & SECURITY		AVERAGE
1	Restaurant inspection results will be readily available to the public.	2.0
2	A majority of cases shipped in the supply chain will be equipped with universal bar codes or transponders.	1.8
3	More of the handling of food products in the supply chain will be done by machines, rather than people.	1.8
4	More food safety certification for hourly and management employees will enhance restaurant food safety.	1.7
5	Technologies such as blockchain will improve traceability in the restaurant supply chain.	1.6
6	More restaurants will implement comprehensive food safety management systems.	1.6
7	Food-chain security and "food defense" will receive greater attention to prevent intentional food contamination.	1.6
8	Background verifications of employees and suppliers will be more common.	1.5
9	The restaurant industry will develop a more comprehensive response to food security incidents.	1.5
10	There will be a greater push for global food safety standards.	1.5
11	Consumers will show an increasing awareness and interest in food safety.	1.5
12	The restaurant industry will develop a more comprehensive response to food safety incidents.	1.4
13	There will be greater oversight of foreign-grown food products.	1.3
14	Restaurants will spend a larger proportion of their budget on food safety.	0.8
15	The complexity of traceability will be an increased barrier to the local-foods movement.	0.5
GOVERNMENT		AVERAGE
1	State and local governments will increase restaurant industry regulation.	2.3
2	There will be increased regulation around third-party delivery.	2.2
3	The federal government will enact more data-privacy rules to regulate how businesses handle customer data.	2.0
4	New environmental regulations will increase operating expenses.	2.0
5	There will be more government regulation of restaurant takeout and single-use packaging.	2.0
6	The federal government will increase restaurant industry regulation.	1.9
7	The level of required benefits for employees will increase.	1.9
8	Alcoholic beverages will be more heavily taxed.	1.5
9	Taxes focused on foodservice will grow at all levels of government.	1.5
10	Providing nutrition information for food and beverage items will be mandatory, regardless of restaurant size.	1.1
11	The federal government will mandate food safety training for all restaurant employees.	0.9
12	Restaurateurs will become more involved in donating to political candidates and causes.	0.6
13	Government will increasingly regulate portion sizes of menu items.	0.3



APPENDIX

FOOD & MENU		AVERAGE
1	Restaurants will offer more healthy options on their menus.	2.0
2	Plant-based protein (vegetarian) food products will grow in popularity.	2.0
3	Consumers will increasingly ask for allergen information.	1.9
4	Consumers' palates will be more sophisticated.	1.9
5	Global cuisine-themed restaurants will grow in popularity.	1.7
6	Restaurants will offer more fresh produce options on their menus.	1.7
7	Consumers' interest in food sourcing will increase.	1.6
8	Local food sourcing will become more commonplace.	1.6
9	Portion sizes in general will be smaller.	1.3
10	Restaurants will be more likely to offer CBD-infused options on their menus.	1.0
11	More food-and-beverage suppliers will have their products "branded" on menus.	1.0
12	Restaurant menus in general will offer fewer choices.	0.9
13	Restaurants will be less likely to offer paper menus.	0.8
HEALTH & NUTRITION		AVERAGE
1	Regardless of the nutritional content of the food, consumers will still want comfort foods.	2.4
2	Restaurants will offer more healthy food and beverage options for children.	1.8
3	Restaurants will be more creative and innovative in making dishes more healthful.	1.8
4	Restaurants will offer more options to satisfy specific diets.	1.7
5	A larger proportion of consumers will have dietary restrictions.	1.6
6	Restaurants will offer more food and beverage items that are lower in added sugars.	1.6
7	Items that are lower in fat, calories, and sodium will become commonplace on menus.	1.3
8	There will be increased synchronization between POS systems and consumers' personal health-monitoring devices/apps.	1.0
9	Restaurants will be more likely to offer smaller portions at lower prices.	0.8
10	There will be restrictions on advertising "unhealthy" foods.	0.5
11	Restaurants will be more likely to retain the services of a registered dietitian, whether on staff or as a consultant.	0.3



APPENDIX

SUSTAINABILITY		AVERAGE
1	Equipment used in restaurants will be more energy-efficient.	2.3
2	More restaurant operators will promote their sustainability practices and efforts in marketing to consumers.	1.8
3	More restaurants will implement recycling programs.	1.8
4	Restaurants will offer more menu items that are sustainably sourced.	1.7
5	There will be a decline in single-use restaurant packaging.	1.7
6	Eco-friendly restaurant designs will be more common.	1.7
7	Restaurants will be more likely to take steps toward reducing their environmental impact.	1.6
8	A larger proportion of operators will purchase products made from recycled materials.	1.6
9	More restaurants will track food waste.	1.3
10	Consumers will be more likely to patronize restaurants with robust sustainability programs.	1.3
11	A larger proportion of restaurant energy will be supplied by natural gas.	0.9
12	A smaller proportion of restaurant energy will be supplied by oil.	0.9
13	More restaurants will implement composting programs.	0.7
14	More restaurants will use their sourcing policies and practices to set higher animal-welfare standards.	0.7
15	A larger proportion of restaurant energy will be supplied on-site by solar power.	0.3
16	A larger proportion of restaurant energy will be supplied by wind power.	0.1
17	Restaurant utility costs will decrease as a proportion of total operating costs.	-0.5
18	A larger proportion of restaurant energy will be supplied by nuclear power.	-0.8



IN PARTNERSHIP WITH



JOIN THE CONVERSATION
#RESTAURANTS2030

NOVEMBER 2019 • RESTAURANT.ORG/RESTAURANTS2030



Help Protect 435,500 Michigan Jobs By Investing in Michigan's Restaurant and Bar Community

Future of Michigan's 16,543 restaurants and bars locations depend on refilling the Restaurant Revitalization Fund

Leisure and Hospitality Industry Has Accounted for 29.0% of All Jobs Lost in Michigan

Independent Restaurants and Bars Eligible for At Least \$168 Billion in Relief; Only \$28.6 Billion Appropriated to Date

Independent restaurants and bars accumulated 16 months of losses and need relief to pay down their debts. They will not be "back to normal" anytime soon.

- **The COVID-19 pandemic has cost restaurants and bars over \$280 billion in sales.¹**
- **One point of sale system estimates that restaurants and bars are eligible for at least \$168 billion in RRF grants.**
- **Costs necessary for running a restaurant are rising.** The price of beef and veal (41.4%), grains (93.8%), and shortening and cooking oil (34.8%) have surged over the past year.²
- **36% of diners will not resume their regular dining behavior until at least after September 2021.³** Consumer hesitancy will continue to hamper restaurants' and bars' revenue generating abilities.
- After accumulating 16 months of debt, restaurants and bars cannot simply fix their balance sheets with a few weeks of near-capacity business operations afforded by loosened restrictions and summer outdoor dining. **Approximately 90,000 restaurants and bars have closed during the pandemic.⁴**

Investing in restaurants and bars protects Michigan's \$17.9 Billion industry⁵

- The RRF would galvanize Michigan's tourism industry, encouraging travelers to eat in Michigan's establishments and spend money on lodging, other tourist attractions and retail.
- Refilling the RRF would support Michigan's vast restaurant supply chain, protecting the state's bakers, fisherman butchers and 41,550 small farms.⁶
- Since the beginning of March 2020, the **leisure and hospitality industry has accounted for 29.0% of all jobs lost in Michigan**; keeping many of Michigan's 435,500 leisure and hospitality workers employed would save the state millions in unemployment benefits and insurance taxes.⁷

¹ [US Census](#).

² [Bureau of Labor Statistics, Producer Price Index](#), June 2021.

³ [OpenTable Diner Q1 Insights](#).

⁴ [National Restaurant Association](#).

⁵ [National Restaurant Association](#), Michigan at a Glance.

⁶ [Independent Restaurants are a Nexus of Small Business in the United States and Drive Billions of Dollars of Economic Activity that is at risk of Being lost Due to the COVID-19 Pandemic](#), 11.

⁷ [Bureau of Labor Statistics](#), Michigan at a glance.



Refilling the RRF is a long term plan to return to full employment and growth.

- **Restaurant and bar employment is down 1.2 million from its pre-pandemic levels, stopping a decade of rapid job growth:** employment for restaurants and bars increased over 33% in the last decade. The third fastest growth of any industry.⁸ Restaurants and bars account for one in five jobs lost during the pandemic.⁹
- **Until the pandemic, restaurants added middle class jobs at a rate over three times faster than the rest of the economy.**¹⁰
- 60% of all chefs are minorities. Restaurants also employ more minority employee-managers than any other industry.¹¹ **Failing to provide support for this beleaguered industry will cause an employment crisis disproportionately affecting women, people of color, immigrants, young people, the formerly incarcerated and single mothers.**
- Restaurants are uniquely hurting – providing relief to America’s restaurants and bars will allow these businesses to pay down debt and keep their doors open, protecting the 11 million workers they employ nationwide and the more than 5 million others who work in the industry’s vast supply chain.

The Restaurant Revitalization Fund provides restaurants and bars with the grant relief they need to keep their doors open.

- The RRF is modeled after the \$120 billion RESTAURANTS Act, which independent restaurant and bar operators from the IRC specifically designed so their industry could access the relief they need.
- The RRF provides debt-free support in the amount of annual revenue lost from 2019 and 2020, with special provisions for businesses that opened in 2020 and 2019. Grants can only be used on eligible expenses: payroll, rent, mortgage, maintenance, outdoor seating constructions, supplies, protective equipment, food, beverage, operational expenses, and principal business payments for business debt.
- The RRF has a track record of success: within the first three weeks of opening the application portal, over 372,000 restaurants, bars, and other eligible businesses have applied, requesting over \$76 billion in funds.¹²
- Businesses unable to access other federal relief programs, like PPP, applied in droves: over half of applicants came from women (over 122,000 applications), Veterans (over 14,000 applications), and socially and economically disadvantaged businesses (over 71,000 applications).¹³
- This relief fund allows struggling small businesses a chance to survive the pandemic and caters to vulnerable businesses: grants cannot exceed \$10,000,000 per restaurant group (which cannot have more than 20 entities) and \$5,000,000 per business.

⁸ [Bureau of Labor Statistics, B - Tables, Food Service and Drinking Places; Independent Restaurants are a Nexus of Small Business in the United States and Drive Billions of Dollars of Economic Activity that is at risk of Being lost Due to the COVID-19 Pandemic](#), 18.

⁹ [Bureau of Labor Statistics, B - Tables](#).

¹⁰ [National Restaurant Association](#).

¹¹ [Independent Restaurants are a Nexus of Small Business in the United States and Drive Billions of Dollars of Economic Activity that is at risk of Being lost Due to the COVID-19 Pandemic](#), 9; *ibid*.

¹² [House Small Business Committee](#), An Examination of the SBA’s COVID-19 Programs, Isabella Casillas Guzman.

¹³ [Small Business Administration](#), please note this data came from May 18, when 303,000 applications had been submitted. While the administrator disclosed an updated application amount during a May 26 House Small Business Committee Testimony, the SBA has not released a more specific breakdown.

Outdoor Dining
City Commission Meeting Minutes
June 21st, 2021

PD Ecker introduced the item.

Chair Clein said it would be most helpful to know whether the Commission wanted the Planning Board to conduct a broad review of the outdoor dining ordinances or whether the Commission wanted the Board to focus on discussion enclosures. Discussion generated a number of items for the Board to consider, including:

- What issues City departments encountered while the temporary outdoor dining standards were in place;
- Whether encroachment upon neighbors' properties might be permissible with the consent of the neighbors;
- How to ensure that potential year-round outdoor dining does not become de facto indoor dining;
- How to deal with matters of capacity, sidewalk clearance, ADA compliance, excessive uses of public space including public parking, summer versus winter regulations, public versus private regulations;
- How other municipalities, nationally and internationally, address outdoor dining;
- How expanded outdoor dining would impact the City's various mixed-use districts;
- How to make sure that the ordinance is enforceable;
- How to approach differences between bistro, Class C, economic development licenses, theater/hotel/onsite brewing, and non-alcoholic outdoor dining;
- Whether platforms are consistently necessary for outdoor dining;
- How to deal with snow and street sweeping;
- Whether minimizing covered space in the public right-of-way would be appropriate;
- How to ensure that outdoor dining is held to similarly consistent and high standards as buildings are in Birmingham;
- Whether all outdoor dining structures have to have roofs or walls year-round; and
- How climate control might be used to mitigate colder weather without requiring complete enclosures. The consensus was that the Board should review the outdoor dining ordinance overall and that their focus should not be limited to enclosures.

Public Comment

Blake George, restaurant owner, stated that the popularity of outdoor dining in the last year was often due to indoor dining being unavailable. He said it would be harder to persuade diners to dine outside in the colder months without a roof or partial protection from the wind. He stated that changing restrictions are hard on the restaurant owners and employees. He asked the Commission and Board to note that one size would not fit all in making these regulations, since restaurants operate in a variety of circumstances.

Joe Bongiovanni, restaurant owner, asked the Commission to consider maintaining the current temporary outdoor dining standards. He said the discussion was an encouraging one, and said that Summer 2020, despite the many difficulties, was the best summer for outdoor dining in the City thus far.

2040 MASTER PLAN



April 13, 2021

City Commission Members, Planning Board Members
City of Birmingham
151 Martin St.
Birmingham, MI 48012

1st Draft Master Plan Recommendations, April 19, 2021 Joint City Commission and Planning Board Meeting

Dear City Commission and Planning Board Members,

Following-up upon the brief discussion held during the March 22nd City Commission meeting, this memo provides some additional information concerning the Planning Board's recommendations for changes to the Master Plan First Draft. During the March 22nd City Commission meeting, more detail was desired concerning the recommendations of the Planning Board, both explanatory in nature and recounting the degree to which the recommendation reflects primarily Planning Board direction, primarily public direction, or a combination thereof. The explanatory detail provided below remains brief and can be expanded upon by the consultants as necessary during the upcoming joint meeting.

In addition to the expanded details, a general summary of public input received is included as a separate memo from McKenna.

Further detail concerning the high-level direction from the Planning Board follows, retaining the order and numbering of the prior memo for ease of discussion.

General Direction

These items are not specifically related to a physical location or area of the city and are therefore considered more general in nature.

1. The length of the Master Plan should be significantly reduced.
 - Source: City Commission, Planning Board, and public comment
 - Detail: This item requires no additional explanatory detail.

2. The Master Plan should provide clear prioritization of recommendations, including the Themes created during the review process.
 - Source: Planning Board direction concerning the Themes. Prioritization as direction came from the City Commission, Planning Board, and public comment, specifically in October of 2019.
 - Detail: Further details concerning the direction is not necessary as it is general and clear. However please note that this was discussed as an original goal for the Second Draft by the consultant when presenting the First Draft in 2019. The consultant considers this a step in the process. The First Draft collects and explains all of the recommendations assembled through the Charrette process, to be accepted, rejected, or augmented. The Second Draft organizes and prioritizes the recommendations and timelines.
3. Language should be as plain as possible, where technical language is required, it should be clearly defined. This extends to terms that can be vague like sustainability.
 - Source: City Commission, Planning Board, and public comment
 - Detail: This item is a distillation of comments from the Commission and Board, as well as public comment. It was not presented as a single recommendation originally, rather this is inferred direction across many comments which has been validated by the Planning Board.
4. Adjust and clarify the correction to growth projections (2,000 people not 2,000 units).
 - Source: Consultant, supported by Planning Board and public comment
 - Detail: During the course of review the consultant identified that the growth projection as stated in the First Draft was incorrect. During Planning Board review, the consultant corrected this information publicly. Some public comment specifically referred to the growth projection numbers. That comment in some instances is related to following items concerning the form and location of growth, and other comments sought clarity.

5. Infrastructure should be addressed (the details of this request require discussion).
 - Source: Public comment
 - Detail: This item was brought up through public comment, specifically relating to stormwater, unimproved streets, and sewer capacity. It is identified as requiring further discussion (clarity) by the consultants. At the beginning of this contract the consultants asked for clarity concerning how infrastructure was to be addressed in the Master Plan. The City Manager at the time stated that infrastructure included only the surface, principally the details of streets, and did not include sub-surface infrastructure.
6. Increase the focus on sustainability.
 - Source: Planning Board principally, with some public comment
 - Detail: This item is general in nature as it appears in a few places within the First Draft, along with in the introduction, and touches on natural areas like the Rouge, on streets and stormwater, on public buildings and grounds, on practices like recycling and composting, and on energy use and pollution. These points are spread-out in the First Draft. Some items like reduction of greenhouse gasses from vehicles were not discussed as they are inherent in the physical form of Birmingham inviting walking, and should be discussed along with other stated items in a collected goal of greater sustainability.
7. Acknowledge Covid-19, including a prologue to ground the document in the current condition (occurred after the Master Plan First Draft).
 - Source: Planning Board principally, with some public comment
 - Detail: Concerning the source, Planning Board members discussed physical attributes and concerns in the city related to Covid-19, social distancing, and workplace dynamics. Initially this was brought up through public comment and revisited more than once by the Planning Board. While the current protocols surrounding Covid-19 are temporary there are a number of real items to discuss going forward. Concerning the disease, while it is expected that Covid-19 can be successfully mitigated, infectious diseases of this type

are anticipated to increase in frequency and severity in the future. A number of other recent diseases like H1N1 in 2009 luckily did not reach pandemic levels, but they have come close. Trends indicate that infectious disease has been steadily on the rise. A number of prior pandemics have led to changes in the built environment, including the Spanish Flu, Cholera, and Plague. The statement to acknowledge Covid-19 comes in part that preparing a 20 year plan without at least acknowledging such a significant event is considered a mistake but also that there are serious considerations which Covid-19 brings to a number of Master Plan recommendations. There is a general consensus that office space demand will be reduced going forward, and a greater demand for spaces to work some of the time within the home. Today's response may be an overreaction, with many tech companies abandoning or significantly reducing office space. However the technology available to work and meet more effectively in a remote manner has become well established in the workplace. Some change is anticipated, which may result in office space that should be converted to housing. In Downtown, this further supports the recommendation to allow residential permit parking in garages. In homes it may mean that definitions of home occupation should be revisited. That is one example of many, including allowances for dining decks, shared streets that provide more pedestrian space, and a demand for more seating opportunities in parks. Most of these items are included within the First Draft to some extent, but warrant revisiting the recommendations in consideration of recent experiences. Luckily Birmingham is a good location to weather Covid-19, and for many of the reasons that Birmingham is a great place to live generally.

8. Focus on the bold moves, like Haynes Square and perhaps more aggressive fixes for Woodward, so the plan is forward-looking.

- Source: Planning Board
- Detail: This item is both organizational and directing content. From an organizational perspective, a focus on bold moves can garner support. Recommendations can be organized in many ways - by location (as current), by theme, by goal, by department, by change versus stability, etc. Along with the comment on prioritization, this comment is about making the document motivating. The second piece is being more aggressive on some of the key

items, Woodward in particular. For Woodward, some detail was lost in the large document as comments made by the Board were already covered in the First Draft. But Woodward would also benefit from additional crossing improvements and focus on speeds as was discussed extensively. Other areas like Haynes Square are similar.

9. Schools should be more prominently featured in the plan expressing a shared vision between the City and the School District.

- Source: Planning Board principally, with some public comment
- Detail: Schools came up numerous times in discussion. It was recommended that the consultants coordinate with the School District concerning their future plans, including any considerations needed ahead of potential changes, closures, or expansions. Additionally, aspects of the plan had addressed schools with relation to population diversity and housing options, however the schools were a bullet point within those discussions instead of being the other way around. Schools may be better addressed in a goal-oriented organizational format.

10. The senior center proposal should be more prominently featured in the plan.

- Source: Planning Board
- Detail: The plan included direction to establish a more prominent senior center, as had been discussed at length during the Charrette. As with some other items, this had become a side note to the plan, addressed presently on pages 65 and 66.

11. Further address connections to surrounding communities.

- Source: Planning Board
- Detail: This item requires no additional explanatory detail.

12. Include recommendations for new historic districts and strengthening of existing districts.

- Source: Planning Board, Historic District Commission, and a few public comments

- Detail: This item requires no additional explanatory detail.
13. Ensure all considerations for walkability address older adults and people of varying abilities.
- Source: Planning Board
 - Detail: Aspects of walkability are discussed throughout the First Draft. While aimed at multiple users, they may not clearly address how multiple users should be considered.
14. Growth should be focused in Downtown, the Triangle District, and a small amount in the Rail District.
- Source: Planning Board and public comment
 - Detail: Aspects of this will re-appear later concerning Seams. This was a growth strategy that was discussed across numerous meetings and in reaction to public comment. The recommendation could be stated in the opposite manner, recommending that growth not be focused within or between neighborhoods.
15. More outdoor gathering spaces are needed in light of Covid-19, including covered outdoor spaces in parks.
- Source: Planning Board
 - Detail: Details surrounding this item were covered previously.
16. Increase the focus on connecting across Big Woodward and pedestrian safety.
- Source: Planning Board, and public comment
 - Detail: This item was addressed above concerning bold moves. It is listed separately as it was a common area of concern and discussion among Board members and the public.
17. Big Woodward north of Maple should be further investigated for traffic calming, in addition to the portion between 14 and Maple.
- Source: Planning Board

- Detail: In Board discussions concerning traffic calming on Big Woodward, the higher-speed condition of Big Woodward north of Maple was identified as a condition that requires specific consideration.
18. Retain the reduction of parking regulation complexity, but recommend that it be further studied by committee rather than proposing the solution.
- Source: Planning Board
 - Detail: The general idea of simplifying on-street parking regulation was supported but the Board believes it should be studied by a committee rather than providing a specific solution within the Master Plan. The Master Plan would retain the problem statement and recommend a committee be established to carry on the work.
19. More broadly address the Rouge natural area, including bank restoration, removal of invasive species, improving the natural condition, and trail modifications to increase accessibility without detracting from the natural environment.
- Source: Planning Board principally, with some public comment
 - Detail: The item is clear but note that the character of the trail is an area of conflict. Some members of the public feel that the trail should remain as it is with wood chips. Other members of the public, and the Board, feel that the trail should be accessible to users of all abilities. The direction as stated is to improve the trail but recommend strategies to limit the impact that such improvements would have to the existing natural character.
20. Consider the future of the public golf courses.
- Source: Planning Board
 - Detail: There is no specific direction to this item. The golf courses were not addressed in the First Draft and the recommendation is to consider their potential to remain as is, to improve, or to be used in some other manner.

Direction Related to Mixed-use Districts

1. Generally

1. Consider more shared streets and pedestrian-only areas, including Worth Park as a potential piazza.
 - Source: Planning Board
 - Detail: The First Draft included some shared streets and the Board recommended that the concept be expanded beyond the areas identified in the First Draft. The recommendation also identifies that Worth Park is an opportunity to provide greater variety in open space types by recommending a plaza instead of a green.
2. Consider dining decks in light of Covid-19.
 - Source: Planning Board
 - Detail: This item was discussed previously.
3. EV charging and other similar sustainable strategies should be considered in mixed-use districts.
 - Source: Planning Board
 - Detail: This item is related to a previous discussion point on increasing the focus on sustainability.

2. Downtown

1. Bates Street should be included in recommendations.
 - Source: Planning Board
 - Detail: At the beginning of the Master Plan process, a proposal for the Bates Street extension was going through public review. As such it was not included in the Master Plan. The recommendation is to include a proposal in the Master Plan since the prior measure was rejected.

2. Revisit the pilot parking program for downtown housing in light of Covid-19 changing business demand and potential future office space demand.

- Source: Planning Board
- Detail: This item was discussed previously.

3. Retail district standards (redline) should be lightened on side streets.

- Source: Planning Board
- Detail: The area of very high standards for ground floor uses within Downtown extends to most street frontages. The First Draft recommended that two sets of standards be created, one of higher and one of slightly lower specificity. This recommendation is to expand the slightly lower standards to side streets like Hamilton and Willits.

3. Haynes Square / Triangle District

1. Adams Square should be included in recommendations.

- Source: Planning Board
- Detail: This item requires no additional explanatory detail.

2. Consider live-work buildings.

- Source: Planning Board
- Detail: Live-work buildings are like a townhome with a small business space on the front. They are typically service uses like attorneys. Live-work buildings are common in historic towns and in some newly built neighborhoods but often not allowed in zoning. The recommendation is to consider where, if anywhere, live-work buildings should be allowed or encouraged. The most likely outcome is consideration for the type within the Triangle District and the Adams Square shopping center, in addition to the Rail District where they are currently allowed.

3. Add a pedestrian or vehicular connection from Worth to Bowers.
 - Source: Planning Board
 - Detail: This item requires no additional explanatory detail, however the consultant strongly supports the recommendation.
4. Address how the abandoned portion of Old Woodward south of Haynes should transfer ownership with concern for the existing property owners with frontage on Old Woodward. Also address the City's ability to vacate property by ordinance.
 - Source: Planning Board
 - Detail: This is a process-related detail of the recommendation to terminate Old Woodward at Haynes in order to improve traffic safety and increase the viability of commercial properties south of Haynes.
5. Focus Missing Middle housing principally in Haynes Square and Adams Square.
 - Source: Planning Board
 - Detail: This is related to allowing more townhomes, duplexes, and small multi-family housing units. The recommendation is to encourage these types of housing in limited areas rather than along most Seams.
6. Look more closely at the Haynes / Adams traffic situation with respect to the proposed modifications.
 - Source: Planning Board
 - Detail: The First Draft recommends that southbound Adams traffic be diverted onto Haynes to meet Big Woodward in order to both improve traffic safety and increase the viability of the Triangle District. The recommendation is to add further detail for this condition to ensure that it is viable from a traffic management standpoint.

4. South Woodward Gateway

1. Study the housing proposals along the South Woodward alleys more closely and consider other effective means of noise buffering.
 - Source: Planning Board
 - Detail: The First Draft recommended townhouse-like housing be located along alleys in the South Woodward Gateway area. The alley proposal is aimed at activating alleys which provide a more comfortable means of walking along Big Woodward than the discontinuous sidewalks. Activating the alleys would increase noise which could affect adjacent homes. The First Draft recommended that housing be used to buffer noise as housing is very effective and doing so. These would be located along the alley where houses have previously been removed for additional parking area. The recommendation is to consider options in addition to housing, and to clarify or reconsider the housing recommendation.

Direction Related to Neighborhoods

1. Revise to define sub-areas of the City as “planning districts” and remove all recommendations related to neighborhood associations.
 - Source: Planning Board and public comment
 - Detail: There are two items here. The first is to use the term “planning district” rather than neighborhood to refer to the boundaries identified on Page 30. The second is straightforward, to remove any of the remaining details concerning neighborhood associations.
2. Seams should be significantly reduced in location, intensity, and building types allowed, and be thoughtfully located in the limited areas where they may be appropriate.
 - Source: Planning Board and significant public comment
 - Detail: The recommendations concerning Seams brought significant public pushback. This began early in the review process but

accelerated towards the end of the process as both information and misinformation about the Seams proposal spread throughout the community. Despite attempts at clarifying the concept, the public reaction was strong and emotional. Throughout the Planning Board review sessions, the subject had come up numerous times and the Board's recommendation was to reduce the intensity of Seams and limit the types of housing allowed within them, targeting growth in the mixed-use areas. Towards the end of the review sessions, public comment increased. While some residents welcomed the recommendation, the majority did not. The Board re-affirmed their prior position and strengthened it. The concept of Seams as presented may be applicable in a few limited locations but the addition of housing type diversity along the edge of most planning districts should not be allowed.

3. Accessory Dwelling Units need to be revisited and should be severely limited should they be permitted anywhere.

- Source: Planning Board and public comment
- Detail: Both the Board and public shared concern about accessory dwelling units. Public comment varied from those with specific concerns, such as privacy where existing properties are small, to those with wished to not allow accessory units anywhere. The Board echoed the specific concerns, remaining open to consider conditions that accessory units may be allowed but generally skeptical. The recommendation is to have the consultant consider this input and revise where and to what extent accessory units might be allowed.

4. New neighborhood commercial destination locations should be reduced and thoughtfully considered while existing destinations strengthened; include more clarity on the uses that should be permitted.

- Source: Planning Board
- Detail: Neighborhood commercial destinations were proposed in the First Draft in some areas that merit removal, like at Lincoln and

Southfield. The recommendation is to retain the concept and remove some instances mapped in the First Draft. Additionally, the Board would like additional detail concerning the types of uses that should be allowed, and other regulatory considerations.

5. Torry requires more amenities.

- Source: Planning Board
- Detail: This item requires no additional explanatory detail.

6. Include stronger reference to the Unimproved Streets Committee recommendations (completed after the Master Plan First Draft).

- Source: Planning Board
- Detail: The committee work on unimproved streets paralleled the Master Plan process. The First Draft references the committee which has now completed its study and recommendations. The direction is to include this within the Second Draft. While public comment isn't mentioned in the source, the topic of unimproved streets was brought up by the public multiple times.

7. Completing sidewalks requires more focus and prioritization, could be handled similarly to the committee on Unimproved Streets.

- Source: Planning Board
- Detail: The first draft recommends completing missing sidewalks. The Board feels that it may be lost in other recommendations and wishes to highlight the importance and priority.

8. Provide more detail on green infrastructure opportunities.

- Source: Planning Board
- Detail: Green infrastructure (bio-swales) was briefly addressed in the First Draft. The recommendation is to include more specificity on green infrastructure in the Second Draft.

9. Clarify the neighborhood loop, bicycle boulevards, and protected bike paths by including street sections and greater detail addressing different user types.

- Source: Planning Board
- Detail: This item requests further information concerning street design where new approaches and types are included. The neighborhood loop is one instance where the specific implications on street design are not clear to the Board. Some of the other questions come from items in the multi-modal plan that were included in the Master Plan within maps but detailed street sections were not included in the Master Plan.

10. Clarify the Kenning Park path recommendations concerning both pedestrians and cyclists.

- Source: Planning Board
- Detail: Within the First Draft there is a paved bike path mapped in Kenning Park which was envisioned to be pedestrian and bicycle use but could be read as bicycle only. The Board suggested that it include pedestrian accommodations. This item is a clarification of the First Draft.

11. Increase aggressiveness of tree preservation and replacement recommendations.

- Source: Planning Board
- Detail: Tree preservation and replacement is briefly addressed in the First Draft. This item recommends that the process be prioritized and accelerated, particularly around preservation in consideration of new construction.

12. Provide more detail on non-financial incentives for renovation of homes over new construction and provide greater ability to add 1st floor master bedrooms. This topic is likely to differ between planning districts.

- Source: Planning Board

- Detail: The First Draft recommends incentives be established to encourage home renovations instead of tear-downs. The Board is concerned that this will be construed as financial incentives and recommends that additional detail be provided concerning potential incentives that are not financial.

13. Review lot coverage standards and consider adjustments by lot size.

- Source: Planning Board and public comment
- Detail: Public comment brought up concerns about drainage in new construction and illuminated a concern about impervious lot coverage. The First Draft doesn't address lot coverage in residential districts aside from a note related to incentives mentioned in the previous item.

14. Provide more detail on design controls that may be considered.

- Source: Planning Board
- Detail: The First Draft recommends an approvals process for exterior design and materials for homes, along with a discussion suggesting objective and simple design controls that avoid stylistic restrictions. This item requests more information concerning the types of simple design controls referenced. Note that while the source states only the Planning Board that this was also discussed in the October 2019 joint meeting with the City Commission.

15. Remove lot combination areas but review the existing ordinance to provide better direction.

- Source: Planning Board
- Detail: The lot combination areas were a source of confusion initially because they were mapped along with the Seams. These are areas where lot combinations would be allowed rather than relying on the more subjective process in place today. This item recommends that specific areas for lot combinations be removed and that the existing ordinance be reviewed to produce better outcomes.



We look forward to a discussion of this direction and to revising the Draft Master Plan; thank you.

Regards,

A handwritten signature in black ink, appearing to read "Matthew Lambert". The signature is stylized with a large, sweeping "M" and a long horizontal stroke at the end.

Matthew Lambert

Cc: Jana Ecker, Planning Director; Bob Gibbs, Gibbs Planning Group; Sarah Traxler, McKenna

2040 Master Plan
City Commission Meeting Minutes
April 19th, 2021

PD Ecker provided background regarding the master planning process.

Mayor Boutros asked about seams, saying most concerns from residents were regarding the topic.

Mr. Lambert reviewed the first draft's original proposals regarding seams, and the public and Planning Board feedback received thus far that would be integrated into the second draft.

Commissioner Baller said illustrations and descriptions of different types of multifamily housing would be helpful to include in the second draft for clarity. He opined that SEMCOG's projection of population growth held no relevance to Birmingham, saying that the City's area plans already address how population growth should occur throughout the City. He said his preference would be that the second draft focus on the recommendations of the area plans. He also said he did not believe that the second draft should recommend where multifamily properties might be most appropriately located. He said he would rather that a developer come to the City and say they want a parcel rezoned instead of rezoning areas preemptively.

Commissioner Host said he believed that Birmingham residents were against increasing density as a rule.

Commissioner Nickita said types of seams where commercial and residential are more mixed have been in use for at least a century in Birmingham. He stated that the second draft must recommend where multifamily properties might be located in the future since the entire goal of a master plan is setting out land planning recommendations.

Chair Scott Klein, of the Planning Board, stated that Birmingham is obligated to understand growth projections and the population growth pressures likely to occur in surrounding communities. He said it is the Commission's job to decide how to react to those pressures, but cannot disregard the existence of those pressures. He continued that not taking that information into account would negatively impact every aspect of Birmingham and its ability to attract and retain residents. He said that promoting density in appropriate areas of the City would increase the population diversity of the City, which he said is essential to maintaining a healthy community. Chair Klein also concurred with Commissioner Nickita's comments.

Public Comment

Brandon Best concurred with Chair Klein's comments regarding population diversity being essential to maintaining a healthy community. He ventured that Birmingham residents who understood the importance of a diverse population participated in the charettes and initial surveys, which efforts to promote diversity were included in the first draft. He said he was deeply concerned that there were efforts to walk those recommendations back in advance of the second draft. He stated that the United States has an 'ugly' history of planning and zoning to maintain segregation, and said Birmingham was missing the opportunity to not follow in those footsteps by keeping the seams as recommended in the first draft. He asked the Commission and Planning Board to reconsider.

Patrick Duerr said he was against government-mandated population diversity. He said he was also against low-income subsidized housing being available in Birmingham. He speculated that the Plan was part of a surreptitious effort by the Commission and the Planning Board to provide low-income

subsidized housing.

Mayor Boutros corrected Mr. Duerr, stating that promoting low-income subsidized housing was not part of the Plan's purview.

Michael Horowitz said that in 40 years of developing properties in multiple communities, the worst case scenario for a development proposal is going to a municipality to request a property be permitted in a zoning area that does not provide for it. He said the City must zone areas as appropriate to promote the kind of growth it wants, especially since spot zoning is verboten. Mr. Horowitz then warned the Commission that they seemed to be putting too much stock in the ad hoc feedback offered by the public at these meetings. He noted that most often individuals opposing a proposal speak at public meetings, leading to a disproportionate focus on their perspectives versus the greater majority of people who are satisfied with a proposal. He reminded those present that the master planning team was methodical in soliciting feedback from Birmingham residents and that their recommendations stemmed from that process. He entreated the Commission to understand that they were elected to make these decisions based on the bulk of the data provided rather than on ad hoc comments. Mr. Horowitz then concluded his comments by noting that multifamily developments have been the most expensive real estate in Birmingham in the last few years. He stated that only a concerted effort on the City's part to have multifamily developments that are affordable to the 'missing middle' would cause the developments to be less expensive.

Paul Reagan said he wanted the second draft to focus more on connecting the east and west sides of the City.

Andrew Haig stated that the City's 1921 Plan did not require zoning for multi-families. He said that the City has been successful since then and consequently asked why that aspect should change. His question did not address the fact that Birmingham has had a number of multifamily developments in the interim.

Ed Shulak stated that a significant minority of housing in Birmingham is already multifamily. He noted that the population of Birmingham has decreased from its peak, and said that as a result Birmingham likely did not need more multifamily to accommodate potential population growth. He also said he was concerned about the impact of Covid-19 on the master planning process, and said it would be better to hold off on solidifying plans until the long-term impacts of Covid-19 on the City are more clear.

Seeing no further public comment, Mayor Boutros returned the conversation to the Board.

Commissioners Baller and Host spoke in favor of the potential of accessory dwelling units (ADUs) if the City could determine a good way to regulate their use.

Commissioner Nickita noted that second-floor garages have been permitted in the City for many years, and that allowing ADUs would be part of the next evolution of Birmingham's housing stock. He said that ADUs would not change single-family to multifamily, but rather would provide a space for a family's older or younger generations.

Mayor Pro Tem Longe specified that only non-residential second-floor garages are currently permitted. She said the City would have to determine whether they wanted these units to be residential, and how they would be regulated. She said she did not dismiss the idea of ADUs outright. Mr. Lambert commented that ADUs would usually accommodate only one or two people. He agreed

with the Commissioners' other comments.

Public Comment

Messrs. Reagan and Haig expressed concerns about having elderly family members living in a residential unit only accessible by stairs.

Mr. Reagan said he would be fine with ADUs if they were used to house generations of one family, like Commissioner Nickita proposed, but not if they were rented out to other people.

Mr. Reagan, Pam Burkhart, Norm Cohen, Jonathan Hoffley and Lisa Hoffman all expressed concern regarding potential regulatory and enforcement issues regarding ADUs.

Elaine McClain stated that she has lived in three neighborhoods in Birmingham in her 62 years of residency, and said the City should plan towards the future. She clarified that would mean being more inclusive in planning and would mean promoting reasonable growth. She cautioned the Commission against basing its planning on today's standards.

Larry Bertollini said it might be unfair to only permit ADUs on lots of a certain minimum size or above.

Seeing no further public comment, Mayor Boutros returned the discussion to the Commission.

Commissioner Hoff said she had mixed feelings about the first draft's recommendation to use more committees to determine policy. She said she was also concerned about the master planning team's understanding of Birmingham, given how many recommendations from the first draft they were being asked to walk back in advance of the second draft. She said the idea was to refine Birmingham's planning, not to re-do it.

Commissioner Nickita recommended the master planning team hew its second draft more closely to the requests put forth in the RFP for the Plan. He said the second draft should also be less specific, stating that specific roads, for example, should not be named in recommendations. As far as the 'bold moves' mentioned, he suggested those more specific suggestions be included as an appendix to the Plan for reference. He listed the proposals for Haynes Square, Bates, S. Old Woodward gateway, and Adams Square as potential appendix items.

Mr. Lambert clarified that specific roads or paths were only mentioned in an effort to integrate the different sub-area plans, which was one of the RFP's main requests.

Commissioner Baller said the second draft need not provide an actual proposal for Bates, but should instead recommend a process for determining next steps. He encouraged the master planning team to be creative in terms of recommendations regarding the golf courses. He said the master planning team should ensure that recommendations included in the Plan would be feasible, citing the traffic circle at Maple and Woodward and the alleys between 14 and Lincoln as two proposals he was not yet convinced would be possible.

Bryan Williams, of the Planning Board, and Commissioner Host stated that parking needed to be a topic on the next joint Commission-Planning Board agenda.

Commissioners Baller and Sherman said the second draft should prioritize ways of non-financially incentivizing home renovations. Commissioner Sherman cautioned that tax incentives would be

considered a financial incentive, which the City is not looking to implement. He recommended that the second draft either list types of non-financial incentives available or recommends that the matter be studied.

Ms. Traxler said one of the aims of the second draft is to maintain consistency across the draft in the level of detail provided.

Commissioner Baller and Mayor Pro Tem Longe asked the master planning team whether there were specific matters on which they were seeking more input on.

Mr. Lambert asked how the topic of infrastructure should be addressed, given that the guidance from former City Manager Valentine was that the topic was to largely be left to the AHUSSC.

Chair Clein said that while infrastructure issues did not need to be solved by the master plan, a general statement about the value of infrastructure to the success of the community and land use over the next 20 years should be made. He noted combined sewers and flooding, stormwater management, unimproved streets and the general condition of the surface infrastructure in Birmingham were some aspects worth mentioning. He said it would be most useful if the second draft provided some guidance as to where the City should be heading in regards to those topics, but did not need to include a specific answer or details.

Mayor Pro Tem Longe agreed with Chair Clein.

Commissioner Host said he was looking forward to seeing a shorter second draft, with a focus on bridging the east-west divide in the City and strategies for tempering Woodward's negative impacts on the surrounding neighborhoods.

MOTION: Motion by Commissioner Hoff, seconded by Commissioner Sherman:

To direct the DPZ team to prepare the second draft of the 2040 Plan, to include the Planning Board's recommendations for changes as outlined in the letter from DPZ dated April 13, 2021, and to include the Commission's comments from their April 19, 2021 meeting.

Commissioners Baller and Host noted that some of the preferences coming from the public, the Planning Board, and the Commission were at odds, and expressed their hope that the master planning team could find effective ways to reconcile those differences in the second draft.

Public Comment

Mr. Reagan said there was scope creep in the first draft relative to the initial RFP. He said he was also skeptical that the master planning team gained any additional clarity from the evening's discussion.

David Bloom reiterated Mr. Horowitz's previous comment that multifamily housing in Birmingham would be unlikely to fill in the 'missing middle' unless the City administration took a heavy hand towards promoting it.

Proposed drafts review

Draft 2

Robust review:

1. **Planning Board meetings.** 4 meetings focused on strategic issues concerning themes and key objectives.
2. **City Commission / Planning Board joint meeting.** 1 meeting to finalize 2nd draft and authorize distribution of plan for review by entities required by state planning law.

OPTION: Conduct additional public engagement, as authorized by Commission in December.

Outcome:

Complete draft with substantial and broad support, consultant team able to make final revisions

Proposed drafts review



Draft 3 (final)

Adoption actions:

1. **Planning Board public hearing.** 1 meeting to conduct public hearing and adopt plan.
2. **City Commission public hearing.** 1 meeting to conduct public hearing and adopt plan.

Outcome:

Adopted,
implementation-ready
Master Plan