

**CITY OF TEMPE
DEVELOPMENT REVIEW COMMISSION**

**Meeting Date: 3/23/2021
Agenda Item: 5**

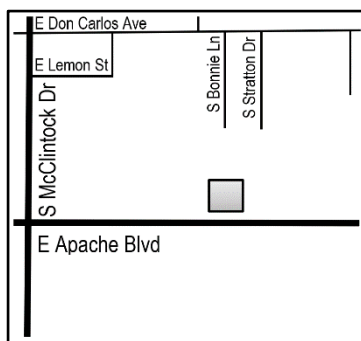
ACTION: Request a Use Permit to allow temporary outdoor vending (ghost kitchen) for REEF KITCHENS, located at 1858 East Apache Boulevard. The applicant is REEF Kitchens.

FISCAL IMPACT: N/A

RECOMMENDATION: Staff – Approve, subject to conditions

BACKGROUND INFORMATION: REEF KITCHENS (PL210020) comprises of two (2) ghost kitchen vessels proposed on a drive-through liquor store site that consists of two (2) parcels, located east of South McClintock Drive on the northside of East Apache Boulevard in the CSS, Commercial Shopping and Services District, and within the TOD, Transportation Overlay District. REEF KITCHENS operate in food trailers/vessels in parking lots across the country with a primary focus for third party delivery services (i.e., DoorDash, UberEATS, Postmates, etc.). The vessels, measuring 8 feet in width and 24 feet in length, will be staged within two (2) angled parking stalls located on the east side of the liquor store. The hours of operation will be daily from 11 a.m. to 2 a.m. There will be two (2) employees in each vessel at any given time. The Development Review Commission conditionally approved a previous Use Permit request by REEF KITCHENS (PL200253) on December 8, 2020. The site is located at 830 West Broadway Road and is currently open for business and is in good standing with Code Compliance. The request includes the following:

ZUP210014 Use Permit to allow temporary outdoor vending (ghost kitchen).



Property Owner	Asad M. Jada
Applicant	Kelly Milligan, REEF Kitchens
Zoning District	CSS (TOD)
Site Area	29,015 s.f.
Building Area	2,274 s.f.
Lot Coverage	8% (50% max. required)
Building Setbacks	55' front, 0' west side, 108' east side, 58' rear (0', 0', 10' min. required)
Vessel Setbacks	50' front, 70' east side, 70' rear
Vehicle Parking	25 spaces (7 min. required)
Bicycle Parking	0 spaces (4 min. required)
Hours of Operation	11 a.m. to 2 a.m., Daily

ATTACHMENTS: Development Project File

STAFF CONTACT(S): Lee Jimenez, Senior Planner (480) 350-8486

Department Director: Shelly Seyler, Interim Community Development Director
Legal review by: N/A
Prepared by: Lee Jimenez, Senior Planner
Reviewed by: Steve Abrahamson, Principal Planner

COMMENTS

REEF KITCHENS (PL210020) is under contract with local commissary/preparation kitchens which allows the storage of goods, necessary preparations, and delivery to such vessels in refrigerated vans. If necessary, REEF Kitchens contracts with vendors to provide services such as used oil removal and refuse services.

PUBLIC INPUT

Staff has not received any public comments as of the publishing of this staff summary report.

USE PERMIT

The proposed use requires a Use Permit to allow temporary outdoor vending (ghost kitchen) in the CSS zoning district.

Section 6-308(E) Approval criteria for Use Permit (*in italics*):

1. *Any significant increase in vehicular or pedestrian traffic*; both vehicular and pedestrian traffic will increase, but not at a significant enough level that would cause a detriment to the surrounding area.
2. *Nuisance arising from the emission of odor, dust, gas, noise, vibration, smoke, heat or glare at a level exceeding that of ambient conditions*; the proposed use will emit odors and smoke as a result from cooking food, but not at a level exceeding ambient conditions. These emissions are not considered noxious and are consistent with ambient conditions of the surrounding area. Furthermore, idling food trucks and electric generators will be minimized as electrical hook-up will be provided on-site.
3. *Contribution to the deterioration of the neighborhood or to the downgrading of property values, which is in conflict with the goals, objectives or policies for rehabilitation, redevelopment or conservation as set forth in the city's adopted plans or General Plan*; the proposed use is expected to benefit the local community by providing new jobs and dining options.
4. *Compatibility with existing surrounding structures and uses*; no structural changes are anticipated to the existing building nor are any site modifications other than the restriping of the existing drive-through lane that is used for the liquor store. Furthermore, the use is compatible with the surrounding area and is setback sufficiently from the mobile home park located on the neighboring property to the north.
5. *Adequate control of disruptive behavior both inside and outside the premises which may create a nuisance to the surrounding area or general public*; the nature of the use is not expected to cause disruptive behavior.

REASONS FOR APPROVAL:

Based on the information provided by the applicant and the above analysis, staff supports the requested Use Permit. This request meets the required criteria and will conform to the conditions.

SHOULD AN AFFIRMATIVE ACTION BE TAKEN ON THIS REQUEST, THE FOLLOWING NUMBERED CONDITIONS OF APPROVAL SHALL APPLY, BUT MAY BE AMENDED BY THE DECISION-MAKING BODY.

CONDITION(S) OF APPROVAL: (Non-standard conditions are identified in bold)

EACH NUMBERED ITEM IS A CONDITION OF APPROVAL. THE DECISION-MAKING BODY MAY MODIFY, DELETE OR ADD TO THESE CONDITIONS.

1. The Use Permit is valid only after a Building Permit has been obtained, the required inspections have been completed and a Final Inspection has been passed. As part of the Building Permit process, on-site storm water retention may be required to be verified or accomplished on this Site.
2. The Use Permit is valid for the plans as submitted within this application. Any additions or modifications may be submitted for review during the building plan check process.
3. Hours of operation to end no later than two o'clock in the morning (2:00 a.m.), daily.

4. The existing striped drive-through lane shall be restriped to accommodate the two (2) vessels staged in the angled parking stall located to the east of the retail store.
5. This project shall follow requirements of ZDC Part 4, Chapter 8, Lighting, unless otherwise conditioned.
6. The use shall conform to the temporary outdoor vending general regulations of the Zoning & Development Code.
7. At no time shall the vessel block drive aisles, driveways, refuse enclosures, and fire lanes.
8. The use shall conform to lighting standards of the of the Zoning & Development Code. Specifically, all food truck order and pick-up windows and doors shall be illuminated to a minimum-security lighting level from dusk to dawn with five (5) foot-candles of light at finish grade, during hours of operation.
9. Provide a minimum of four (4) bicycle parking spaces per City of Tempe bicycle rack detail T-578 standard or equivalent design prior to the Use Permit becoming effective.

CODE/ORDINANCE REQUIREMENTS:

THE BULLETED ITEMS REFER TO EXISTING CODE OR ORDINANCES THAT PLANNING STAFF OBSERVES ARE PERTINENT TO THIS CASE. THE BULLET ITEMS ARE INCLUDED TO ALERT THE DESIGN TEAM AND ASSIST IN OBTAINING A BUILDING PERMIT AND ARE NOT AN EXHAUSTIVE LIST.

USE PERMIT:

- The Use Permit is valid for REEF Kitchens and may be transferable to successors in interest through an administrative review with the Community Development Director, or designee.
- The use permit approval shall be void if the use is not commenced or if an application for a building permit has not been submitted, whichever is applicable, within twelve (12) months after the use permit is granted or within the time stipulated by the decision-making body.
- The decision-making body, upon finding that the applicant has not taken corrective actions to resolve issues related to the permit/approval and that a continuation of the permit/approval is not in the interest of the public health, safety and general welfare, can revoke the permit/approval after providing written notice of its intentions to the holder of the permit.
- Specific requirements of the **Zoning and Development Code (ZDC)** are not listed as a condition of approval but will apply to any application. To avoid unnecessary review time and reduce the potential for multiple plan check submittals, become familiar with the ZDC. Access the ZDC through <http://www.tempe.gov/zoning> or purchase from Development Services.
- **SITE PLAN REVIEW:** Verify all comments by all departments on each Preliminary Site Plan Review. If questions arise related to specific comments, they should be directed to the appropriate department, and any necessary modifications coordinated with all concerned parties, prior to application for building permit. Construction Documents submitted to the Building Safety Division will be reviewed by planning staff to ensure consistency with this Design Review approval prior to issuance of building permits
- All business signs shall receive a Sign Permit. Contact sign staff at 480-350-8435.
- Any intensification or expansion of use shall require a new Use Permit.
- All required permits and clearances shall be obtained from the Audit and Licensing Division of the City of Tempe prior to the Use Permit becoming effective.
- All required Federal, State, County, and Municipal permits, licenses, and clearances shall be obtained, or the Use Permit is void.

HISTORY & FACTS:

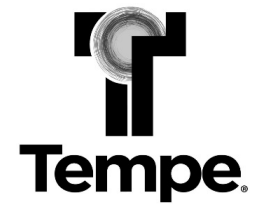
- February 27, 1959 Building Safety Department issued final certificate of occupancy for a restaurant building located at 1858 East Apache Boulevard in the C-2, General Commercial District.
- August 12, 1974 Board of Adjustment approved a Use Permit to allow a bar/sandwich shop for INSTANT REPLAY, located at 1858 East Apache Boulevard in the C-2, General Commercial District. (A-74-8.7)
- July 18, 2000 Board of Adjustment approved a Use Permit to allow temporary outdoor vending (hot dog cart) for LOS UNICOS HOT DOGS, located at 1858 East Apache Boulevard in the C-2, General Commercial District. (PL000321)

ZONING AND DEVELOPMENT CODE REFERENCE:

[Section 3-417, Outdoor Retailing](#)

[Section 3-202, Permitted Uses in Commercial and Mixed-Use Districts](#)

[Section 6-308, Use Permit](#)



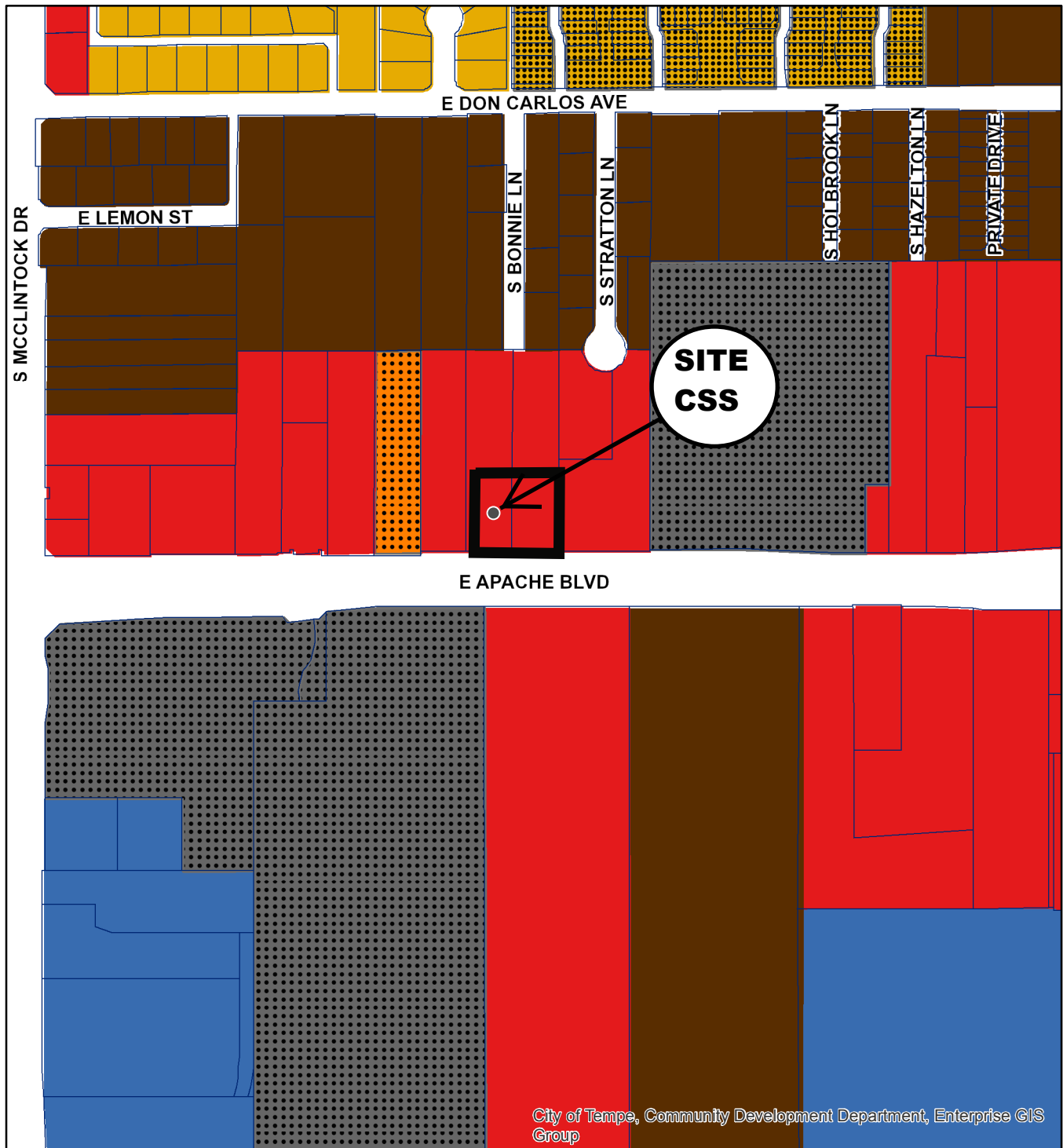
DEVELOPMENT PROJECT FILE
for
REEF KITCHENS
(PL200253)



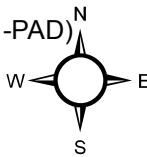





ATTACHMENTS:

1. Location Map
2. Aerial
3. Letter of Explanation
- 4-6. Scope of Menus
- 7-9. Site Plan
10. Site Photos
11. Photos of REEF Kitchen Operation at 830 W Broadway Rd
- 12-13. REEF Kitchens Information Brochure

REEF KITCHENS

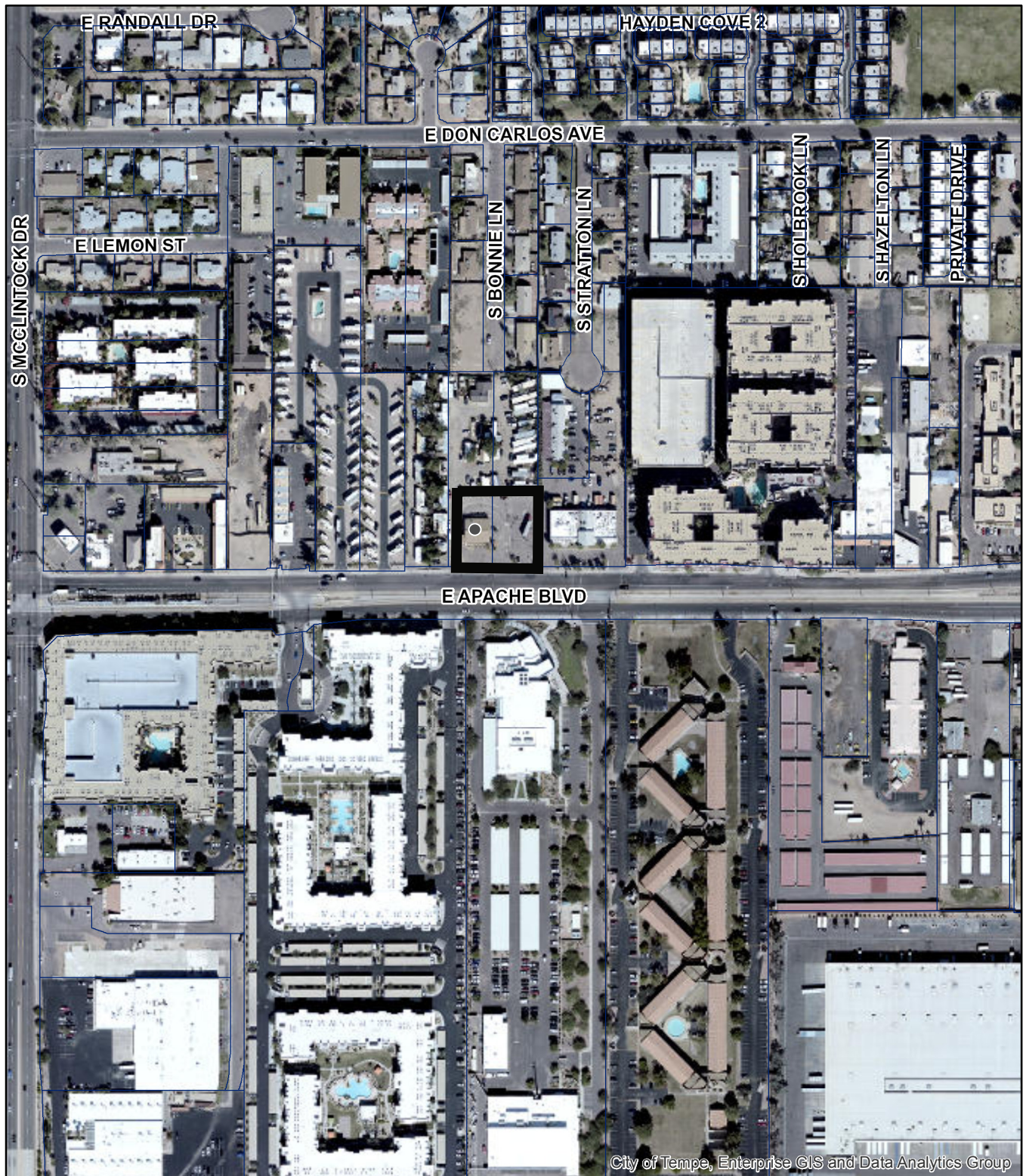
PL210014



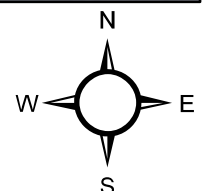
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|  | General Industrial District (GID) |  | Single-Family Residential Planned Area Dev (R1-PAD) |  |
|  | Mixed Use High (MU-4) |  | Multi-Family Residential General (R-4) | |
|  | Commercial Shopping and Services (CSS) |  | Trailer Park (TP) | |
|  | Single-Family Residential (R1-6) | | | |

REEF KITCHENS

PL210014



Aerial Map



REEF

Project Goals and Objectives: The goal is to enable the site with sufficient power, water, and drainage to support up to (2) Mobile Food Establishments. The objective is to enable the site to prevent the need for a generator and multiple fresh and gray water trips.

Proposed Land Use:

Existing Site Data: The address of the proposed location is 1858 E Apache Blvd. Tempe, AZ 85281. The business located at this address is Devil's Liquor and contains a large adjacent parking lot. For specific site information, dimensions, and vessel/equipment placement, please refer to the included sitemap.

Operation Summary: REEF Kitchens operates food trucks/trailers (aka vessels) measuring approx. 8'x24' in parking lots throughout the country. REEFs focus is serving meals via 3rd party delivery applications (DoorDash, UberEATS, Postmates, etc.). To support this, REEF enables each site with power and water to allow for the vessel to remain on site permanently. Because each vessel is permitted as a Mobile Food Establishment, REEF is under contract with a local commissary/prep kitchen. The prep kitchen allows REEF to store food stuffs and dry goods, make the necessary preparations, and deliver all goods via refrigerated vans. In addition, REEF contracts with vendors to provide ancillary services such as used oil removal, trash/recycling pickup, and toilet services (if necessary). Additional information can be provided upon request.

Hours of Operation: Hours of operations is estimated to be daily 11:00am-2:00am.

Number of Employees: Each vessel will have minimum 2 employees at any given time, and can employ 15-18 overall for each vessel.

Potential Effect on Surrounding Area: There should be little or no impact on the surrounding area. There are several nearby restaurants (The Hudson, Haji-Baba, Mucha Lucha, etc.) and we hope to complement them with our proposed menu.

Proposed Menu: Refer to the included menu items for REEF's (3) planned internal brands (American Eclectic, Wings & Things, and Burger Bytes). As we expand into the Phoenix area we are looking to partner with external brands as well.

Zoning and Development Code:

- a. The existing site contains a liquor store with a drive-thru and a large parking lot. REEF, in cooperation with delivery partners, will not adversely impact the existing operations of the site's use. Based on observations, the site is lightly trafficked and could benefit from REEF's occupancy.
- b. No added dust, gas, vibration, heat, or glare occur during normal operation of a vessel. As responsible neighbors, REEF will make every effort to keep all added noise to a minimum especially during nighttime hours. Vessels are equipped with filtration hoods that prevent any smoke from being released.
- c. REEF commits to maintaining all sites in a way to add value to the surrounding neighborhood. All improvements to the site will benefit the land and property owner directly, increasing value directly.
- d. A Reef Kitchens vessel complements the nearby structure by providing freshly prepped and cooked meals to the surrounding community.
- e. At no time will REEF accept any disruptive behavior from staff or delivery partners. Operational plans are in place to ensure our staff can address on-site issues or disruptions.

Scope of Menu - American Eclectic

REEF Kitchens

Item #	Category	Item	Item Description
1	Value Meal	Date Night In	Your choice of two burgers and two fries or coleslaw and two drinks
2	Burgers	Classic Hamburger	Two 3oz. ground beef patties topped with AEB sauce, lettuce
3	Burgers	Cheeseburger	Two 3oz. ground beef patties topped with choice of cheese, AEB sauce and lettuce
4	Burgers	Bacon Cheeseburger	Two 3oz. ground beef patties topped with bacon, cheese, AEB sauce and sauce
5	Burgers	BBQ Bacon Cheeseburger	Two 3oz. ground beef patties topped with bacon, an onion ring, sherry onions, AEB sauce, tomato, and cheddar
6	Burgers	Beyond Burger	Plant-based Beyond Burger patty, topped with AEB sauce and lettuce
7	Burgers	Pork Belly Burger	Two 3oz. patties topped with two pieces of pork belly with a savory glaze, romaine lettuce and AEB sauce
8	Burgers	Truffle Burger	Two 3oz. ground beef patties with cured Applewood bacon, truffle mayo, cheddar cheese, lettuce, and sherry onions served on a toasted brioche
9	Burgers	Fried Chicken Burger	Crisp chicken breast, chipotle mayonnaise, lettuce, white onions, and dill pickle served on a brioche bun
10	Tenders	Chicken Tenders	Chicken tenders cooked golden-brown and crispy; served with a side of fries and blue cheese or ranch dressing
11	Tenders	Asian Chicken Tenders	Chicken tenders cooked golden-brown and crispy tossed in a sweet & spicy Sriracha glaze; served with a side of fries
12	Tenders	Buffalo Chicken Tenders	Chicken tenders cooked golden-brown and crispy, tossed in a medium buffalo sauce, and served with fries and a side of blue cheese or ranch dressing
13	Wings	Buffalo Wings	Ten deep-fried crispy wings tossed in medium buffalo sauce. Served with celery sticks and a side of blue cheese or ranch dressing
14	Wings	Spicy Wings	Ten deep-fried crispy wings tossed in a sweet & spicy Sriracha glaze and served with spicy mayo
15	Sides	Caesar Side Salad	Crisp romaine topped with a four-cheese blend and croutons, served with a side of rich creamy Caesar dressing
16	Sides	House Side Salad	Fresh mixed greens, cucumbers, carrots, tomatoes, and onions, served with croutons and a side of your favorite dressing
17	Sides	Crispy Seasoned Fries	Generous side of fries
18	Sides	Onion Rings	Crisp, golden-brown onion rings
26	Ice Cream	Ben & Jerry's Half Baked	A delectable dance of Chocolate Chip Cookie Dough and Chocolate Fudge Brownie. Vanilla ice cream and chocolate ice cream with chunks of cookie dough and fudge brownies—it's hard to imagine a better combination. 16oz
27	Ice Cream	Ben & Jerry's Chocolate Chip Cookie Dough	Big delicious chunks of chocolate chip cookie dough surrounded by creamy vanilla ice cream. 16oz
28	Ice Cream	Ben & Jerry's Strawberry Cheesecake	Strawberry cheesecake ice cream with strawberries and a graham cracker swirl. 16oz
29	Ice Cream	Ben & Jerry's Netflix & Chill'd	Peanut Butter ice cream with sweet and salty pretzel swirls and fudge brownie pieces. 16 oz.
30	Ice Cream	Talenti Caramel Cookie Crunch	Slow cooked sweet cream gelato with chocolate cookie crumbles and ribbons of dulce de leche. 1 pint
31	Ice Cream	Breyers Oreo	Breyers vanilla and heaps of Oreo® cookies? Yes please! 16 oz.
25	Snacks & Sweets	Cronuts	Dusted with cinnamon maple sugar and served with a side of Canadian Maple dipping sauce
45	Snacks & Sweets	Black Cherry Ricotta Cheesecake	
46	Snacks & Sweets	Triple Chocolate Mousse Cake	
47	Snacks & Sweets	Snickers Candy Bar	The world's best-selling candy bar. Crammed with peanuts, caramel and nougat then coated with milk chocolate -1.86 oz
48	Snacks & Sweets	M&M's Peanut	1 Bag of M&M's Peanut Chocolate Candy - 1.74 oz
49	Snacks & Sweets	M&M's Plain Chocolate	1 Bag of M&M's Plain Chocolate Candy - 1.69 oz
50	Snacks & Sweets	Skittles	1 Bag of Original Flavored Skittles - 2.16 oz
51	Snacks & Sweets	Twix	2 TWIX CARAMEL COOKIE BARS - crunchy flavorful cookie, delicious chewy caramel, and smooth creamy chocolate - 1.79 oz
52	Snacks & Sweets	Kit Kat (King Size)	Classic bars of crispy wafers coated in smooth milk chocolate. - 3oz
53	Snacks & Sweets	Lays Classic Potato Chips	1 bag of Lays Classic Potato Chips - 1 oz
54	Snacks & Sweets	Baked Lays Sour Cream & Onion Chips	1 bag of Baked Lays Sour Cream & Onion Chips - 1.125 oz
55	Drinks	Coca-Cola Can	
56	Drinks	Diet Coke Can	
57	Drinks	Sprite Can	
58	Drinks	Dasani Bottled Water	
60	Drinks	Minute Maid Bottled Orange Juice	
61	Drinks	Vitaminwater, XXX Bottle	Acai - Blueberry - Pomegranate
63	Drinks	Red Bull Energy	The most popular energy drink in the world PROVIDING WINGS WHENEVER YOU NEED THEM. - 8.4 oz can
64	Drinks	Red Bull Sugar-Free Energy	The most popular energy drink in the world PROVIDING SUGAR-FREE WINGS WHENEVER YOU NEED THEM. - 8.4 oz can

Scope of Menu - Wings & Things

REEF Kitchens

Item #	Category	Item	Item Description
1	Value Meal	Wings & Things Pack	20 wings + mozzarella sticks + 2 fries
2	Chicken Tenders	Chicken Tenders	5 chicken tenders tossed in your choice of sauce with fries on the side and choose of drink
3	Wings	Jumbo Wings (5-pc Appetizer Pack)	5 crisp fried golden-brown wings tossed in the sauce of your choice
4	Wings	Jumbo Wings (10-pc Regular Pack)	10 crisp fried golden-brown wings tossed in the sauce of your choice
5	Wings	Jumbo Wings (15-pc Large Pack)	15 crisp fried golden-brown wings tossed in the sauce of your choice
6	Wings	Jumbo Wings (20-pc Party Pack)	20 crisp fried golden-brown wings tossed in the sauce of your choice
7	Wings	Jumbo Wings (40-pc Football Pack)	40 crisp fried golden-brown wings tossed in the sauce of your choice
8	Boneless Wings	Boneless Wings (10-pc Regular Pack)	10 boneless chicken wings tossed in your choice of sauce
9	Boneless Wings	Boneless Wings (15-pc Large Pack)	15 boneless chicken wings tossed in your choice of sauce
10	Boneless Wings	Boneless Wings (20-pc Party Pack)	20 boneless chicken wings tossed in your choice of sauce
11	Boneless Wings	Boneless Wings (40-pc Football Pack)	40 boneless chicken wings tossed in your choice of sauce
12	& Things	Mozzarella Sticks	Crisp breaded mozzarella sticks served with your choice of dipping sauce
13	& Things	Seasoned French Fries	Generous side of fries
14	& Things	Onion Rings	Crisp, golden-brown onion rings
15	Salads	Caesar Side Salad	Crisp romaine topped with shaved parmesan and croutons, served with a side of rich creamy Caesar dressing
16	Salads	House Side Salad	Fresh mixed greens, cucumbers, carrots, tomatoes, and red onions, served with croutons and a side of your favorite dressing
17	Ice Cream	Ben & Jerry's Half Baked	A delectable dance of Chocolate Chip Cookie Dough and Chocolate Fudge Brownie. Vanilla ice cream and chocolate ice cream with chunks of cookie dough and fudge brownies—it's hard to imagine a better combination. 16oz
18	Ice Cream	Ben & Jerry's Chocolate Chip Cookie Dough	Big delicious chunks of chocolate chip cookie dough surrounded by creamy vanilla ice cream. 16oz
19	Ice Cream	Ben & Jerry's Strawberry Cheesecake	Strawberry cheesecake ice cream with strawberries and a graham cracker swirl. 16oz
20	Ice Cream	Ben & Jerry's Netflix & Chill'd	Peanut Butter ice cream with sweet and salty pretzel swirls and fudge brownie pieces. 16 oz.
21	Ice Cream	Talenti Caramel Cookie Crunch	Slow cooked sweet cream gelato with chocolate cookie crumbles and ribbons of dulce de leche. 1 pint
22	Ice Cream	Breyers Oreo	Breyers vanilla and heaps of Oreo® cookies? Yes please! 16 oz.
23	Snacks & Sweets	Cronuts	Dusted with cinnamon maple sugar and served with a side of Canadian Maple dipping sauce.
24	Snacks & Sweets	Black Cherry Ricotta Cheesecake	
25	Snacks & Sweets	Triple Chocolate Mousse Cake	
26	Snacks & Sweets	Snickers Candy Bar	The world's best-selling candy bar. Crammed with peanuts, caramel and nougat then coated with milk chocolate -1.86 oz
27	Snacks & Sweets	M&M's Peanut	1 Bag of M&M's Peanut Chocolate Candy - 1.74 oz
28	Snacks & Sweets	M&M's Plain Chocolate	1 Bag of M&M's Plain Chocolate Candy - 1.69 oz
29	Snacks & Sweets	Skittles	1 Bag of Original Flavored Skittles - 2.16 oz
30	Snacks & Sweets	Twix	2 TWIX® CARAMEL COOKIE BARS - crunchy flavorful cookie, delicious chewy caramel, and smooth creamy chocolate - 1.79 oz
31	Snacks & Sweets	Kit Kat (King Size)	Classic bars of crispy wafers coated in smooth milk chocolate. - 3oz
32	Snacks & Sweets	Lays Classic Potato Chips	1 bag of Lays Classic Potato Chips - 1 oz
33	Snacks & Sweets	Baked Lays Sour Cream & Onion Chips	1 bag of Baked Lays Sour Cream & Onion Chips - 1.125 oz
34	Drinks	Coca-Cola Can	
35	Drinks	Diet Coke Can	
36	Drinks	Sprite Can	
37	Drinks	Dasani Bottled Water	
38	Drinks	Minute Maid Bottled Orange Juice	
39	Drinks	Vitaminwater, XXX Bottle	Acai - Blueberry - Pomegranate
40	Drinks	Red Bull Energy	The most popular energy drink in the world PROVIDING WINGS WHENEVER YOU NEED THEM. - 8.4 oz can
41	Drinks	Red Bull Sugar-Free Energy	The most popular energy drink in the world PROVIDING SUGAR-FREE WINGS WHENEVER YOU NEED THEM. - 8.4 oz can

Scope of Menu - Burger Bytes

REEF Kitchens

Item #	Category	Item	Item Description
1	Value Meals	Burger Bytes Meal	Your choice of burger, fries or onion rings, and a drink
2	Value Meals	Burger + Greens Meal	Your choice of burger, side salad and a drink
3	Value Meals	Family Burger Night	Feed the fam: your choice of four burgers, four orders of fries or onion rings, and four drinks
4	Burgers	Classic Hamburger	Two fresh burger patties grilled to perfection served on a toasted bun. Choose your toppings - keep it plain or pile it up!
5	Burgers	Cheeseburger	American cheese melted between a pair of fresh burger patties grilled to perfection and served on a toasted bun. Choose your toppings
6	Burgers	Bacon Burger	Two burger patties grilled to perfection, topped with two strips of crispy bacon, and served on a toasted bun. Choose your toppings
7	Burgers	Bacon Cheeseburger	Two burger patties grilled to perfection, topped with two slices of American cheese and two strips of crispy bacon, served on a toasted bun. Choose your toppings
8	Burgers	Beyond Burger	Plant-based Beyond Burger patty on a toasted brioche bun- keep it plain or pile it up!
9	Hot Dogs	Jumbo Hot Dog	1/4 pound all-beef hot dog served on a warm bun with choice of toppings
10	Hot Dogs	Jumbo Cheese Dog	1/4 pound all-beef hot dog topped with American cheese served on a warm bun with choice of toppings
11	Hot Dogs	Jumbo Bacon Hotdog	1/4 pound all-beef hot dog topped with bacon served with choice of toppings
12	Hot Dogs	Jumbo Bacon Cheese Dog	1/4 pound all-beef hot dog topped with American cheese and bacon served on a warm bun with choice of toppings
13	Sides	Caesar Side Salad	Crisp romaine topped with shaved parmesan and croutons, served with a side of rich creamy Caesar dressing
14	Sides	House Side Salad	Fresh mixed greens, cucumbers, carrots, tomatoes, and red onions, served with croutons and a side of your favorite dressing
15	Sides	Crispy Seasoned Fries	Generous side of fries
16	Sides	Mozzarella Sticks	Crisp breaded mozzarella sticks served with your choice of dipping sauce
17	Sides	Onion Rings	Crisp, golden-brown onion rings with your choice of sauce
18	Ice Cream	Ben & Jerry's Half Baked	A delectable dance of Chocolate Chip Cookie Dough and Chocolate Fudge Brownie. Vanilla ice cream and chocolate ice cream with chunks of cookie dough and fudge brownies—it's hard to imagine a better combination. 16oz
19	Ice Cream	Ben & Jerry's Chocolate Chip Cookie Dough	Big delicious chunks of chocolate chip cookie dough surrounded by creamy vanilla ice cream. 16oz
20	Ice Cream	Ben & Jerry's Strawberry Cheesecake	Strawberry cheesecake ice cream with strawberries and a graham cracker swirl. 16oz
21	Ice Cream	Ben & Jerry's Netflix & Chill'd	Peanut Butter ice cream with sweet and salty pretzel swirls and fudge brownie pieces. 16 oz.
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21	Snacks & Sweets	M&M's Peanut	1 Bag of M&M's Peanut Chocolate Candy - 1.74 oz
22	Snacks & Sweets	M&M's Plain Chocolate	1 Bag of M&M's Plain Chocolate Candy - 1.69 oz
23	Snacks & Sweets	Skittles	1 Bag of Original Flavored Skittles - 2.16 oz
24	Snacks & Sweets	Twix	2 TWIX CARAMEL COOKIE BARS - crunchy flavorful cookie, delicious chewy caramel, and smooth creamy chocolate - 1.79 oz
25	Snacks & Sweets	Kit Kat (King Size)	King Size Kit Kat Bars - classic bars of crispy wafers coated in smooth milk chocolate. - 3oz
26	Snacks & Sweets	Lays Classic Potato Chips	1 Bag of Lays Classic Potato Chips - 1 oz
27	Snacks & Sweets	Baked Lays Sour Cream & Onion Chips	1 Bag of Baked Lays Sour Cream & Onion Chips - 1.125 oz
28	Drinks	Coca-Cola Can	
29	Drinks	Diet Coke Can	
30	Drinks	Sprite Can	
31	Drinks	Dasani Bottled Water	
32	Drinks	Dasani Sparkling Water, Lime	
33	Drinks	Minute Maid Bottled Orange Juice	
34	Drinks	Vitaminwater, XXX Bottle	Acai - Blueberry - Pomegranate
35	Drinks	Coffee	16 oz Hot coffee served with cream and sugar on the side
36	Drinks	Red Bull Energy	The most popular energy drink in the world PROVIDING WINGS WHENEVER YOU NEED THEM. - 8.4 oz can
37	Drinks	Red Bull Sugar-Free Energy	The most popular energy drink in the world PROVIDING SUGAR-FREE WINGS WHENEVER YOU NEED THEM. - 8.4 oz can

Project Title: Reef Kitchens Mobile Food Establishment Site Enablement

Site Address: 1858 E Apache Blvd. Tempe, AZ 85281

Assessor Parcel Number: 132-66-017D, 132-66-018C

Existing Zoning: CSS – no proposed change in zoning

Contact Name: Kelly Milligan

Address: 233 Peachtree St. NE, Harris Tower Suite 2600 Atlanta, GA 30303

Phone: 253-439-8174

Email: Kelly.milligan@reefkitchens.com

Existing Land Use: Liquor Store/Parking Lot

Proposed Land Use: Addition of up to (2) Mobile Food Establishments to existing land use.
Addition of (2) 200amp electrical services and (2) freshwater services (hose bibs).

PHX – 003 – 1858 E Apache Blvd. Tempe, AZ 85281

CONFIDENTIAL



Original approved site plan did not provide for the existing drive-thru lane length (see following slide). If angled parking is approved by DRC, drive-thru striping will be removed to reduce encroachment.

 North	 enter  exit	 Non-vessel use case	 Vessel Typical Size 24'x8'	 Power	 Water	 Grey Water Tank	 Dumpster	 Bathroom	 Grease Tank
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Last Updated: 12/28/2020
 By: Kelly Milligan



First Operating Location – 1418 E Apache Blvd. Tempe, AZ 85281

Our proposed second operating location is located at 1858 E Apache Blvd. We are proposing to place up to two (2) vessels directly to the east of the Devil’s Liquor building (refer to included site map showing vessels adjacent and off-set from one another). On site measurements have determined that two (2) vessels can fit in the 3+ parking stalls in the photos below – approx. 60’ x 25’.



Image 1 – Exterior view facing Northwest



Image 2 – Exterior view facing Southwest



Image 3 – Exterior view facing West

First Operating Location – 830 W Broadway Rd. Tempe, AZ 85282

Our first operating location at 830 W Broadway Rd. officially went live on January 15th, 2021. Operations have gone smoothly since go-live and driver traffic has not impacted the Friendly Market’s operations at all. Overall, we consider our first venture into the Phoenix metro area a success! Below are some interior/exterior pictures of the site from February 19th, 2021.



Image 1 – Exterior view facing Southeast



Image 2 – Exterior view facing Northwest



Image 3 – Exterior view facing Northeast



Image 4 – Interior view 1of2



Image 5 – Interior view 2of2

INTRODUCING:

REEF KITCHENS

REEF KITCHENS
is a turnkey operation
providing delivery-only
meal production
services



Our commercial-grade kitchens occupy compact outdoor spaces with little utility requirement, zero up-front or operational cost to landlords.

Here's how it works:



Order

Customer places order
via meal delivery app



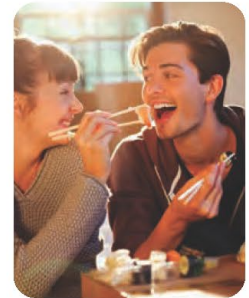
Cook

REEF KITCHENS accepts
and cooks the order



Collect & Deliver

Driver comes to collect
and deliver the order



Enjoy

Customer receives the
delivery and enjoys the meal

Our partners:

UberEats



POSTMATES



DOORDASH

GRUBHUB™

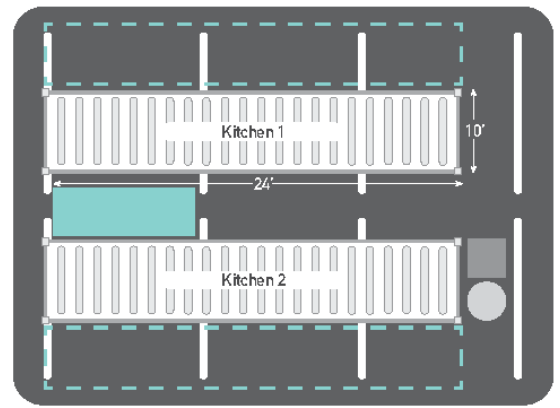
Basic Site Requirements:

6-8 parking spaces per kitchen

Utilities access (electricity, water, drainage)

10.5 ft+ height clearance or no restrictions

Access for delivery drivers



Site Survey

1 day



Sign Contract

5-7 days



Kitchen Deployment

5 weeks



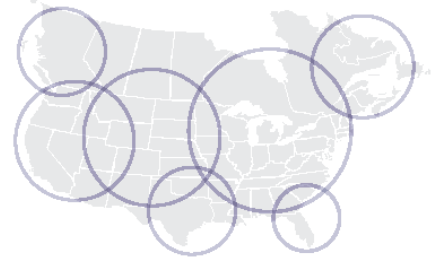
Kitchen Go Live

1-2 weeks

We conducted geospatial analysis across 50 top markets in the U.S. and Canada to identify the most promising locations for deployment.

Our analysis considered several factors, including:

- Estimated market volume ✓
- Market feasibility criteria ✓
- Strategic considerations ✓



Frequently asked questions



Do I need to worry about permits?

No - REEF KITCHENS will take care of everything. The landlord will not need to get involved or be responsible for permits.

Will this interrupt my existing parking operation?

There will be minimal impact to the landlord's existing parking operations. REEF KITCHENS' experience will ensure a smooth installation of the units and the kitchen operation will be contained within a designated area.

How do I communicate with REEF KITCHENS and keep informed?

A REEF KITCHENS representative will be assigned and serve as a point of contact.

FIND OUT IF THIS IS THE RIGHT OPPORTUNITY FOR YOUR PROPERTY!

www.reeftechnology.com



**REEF
KITCHENS**