



# Public Notice

Planning and Zoning

From: Planning and Development Services Staff  
Subject: Upcoming Applications for the Board of Zoning Appeals  
Date: March 25, 2026

## **Meeting Information**

The City of Greenville Board of Zoning Appeals will hold an in-person Public Hearing for the following items on **Thursday, April 9, 2026, at 4:00 PM** at Greenville City Hall, Council Chambers, 10<sup>th</sup> Floor at **206 South Main Street**. Those wishing to provide comment on an item may either provide written comment to staff or attend the in-person meeting.

The public may also view the meeting through Webex by going to <https://www.greenvillesc.gov/bza>. The Webex link is located on the meeting's media tab. The password is: meetnow.

The City of Greenville Board of Zoning Appeals will hold a Public Hearing on **Thursday, April 9, 2026, at 4:00 PM**, for the purpose of considering the following Applications:

## **NEW BUSINESS**

### **A. S 26-179**

Application by Parker Poe Adams & Bernstein, LLP (Megan Stevens) on behalf of Raising Canes Restaurants, LLC (Adam Caracci) for a **SPECIAL EXCEPTION** to operate a 'general food and beverage (up to 6,000 SF)' with accessory 'drive-thru' and 'outdoor dining' use after midnight in a BH, Business Heavy district at **1136 WOODRUFF RD** (TM# 054702-01-03100)

Documents relating to these applications are available for review online at [www.greenvillesc.gov/bza](http://www.greenvillesc.gov/bza). You may contact the Planning and Development Services office at (864) 467-4476 for more information.

You will have the opportunity to voice your comments at the public hearing. Each speaker is limited to three (3) minutes. Repetitive statements should be avoided; individuals sharing similar concerns are encouraged to appoint a spokesperson to represent their group. Written comments may be mailed to Planning Department, PO Box 2207, Greenville, SC 29602 or emailed to [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov).

Written comments should be received by 5:00 p.m. on the Monday before the hearing to allow the Board reasonable time to review. Comments will continue to be forwarded to the Board until 5:00 p.m. on the Wednesday before the hearing. Comments after that time should be made at the public hearing. Please reference the application number and include your name and address on all correspondence. All written comments will be made part of the public record.

The criteria for the Board's decision are established in the Greenville Development Code (Chapter 19 of the City Code). A staff report will provide an analysis of the Applicant's request with regard to its context, any related City plans and ordinances, and the specific decision criteria. Staff will present its conclusion to the Board on whether the request satisfies the criteria and may recommend stipulations to the Board for its consideration in granting the request. The criteria for granting Special Exceptions and Variances is found in Greenville Development Code Section 19-6.2.15.D.

The Board will usually vote to grant or deny an application immediately after it considers the evidence

(Continue to next page)

and public testimony; however, it may decide to continue the hearing or postpone deliberation to a future date. After the Board votes to grant or deny an application, Staff will prepare a written decision for mailing to the Applicant. Anyone having a substantial interest affected by the decision may appeal to the Greenville County Circuit Court within thirty (30) days of the mailing of the decision.



**APPLICATION FOR SPECIAL EXCEPTION**

Contact Planning & Development (864) 467-4476 or [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov)

**APPLICANT/OWNER INFORMATION**

**\*Indicates Required Field**

APPLICANT

PROPERTY OWNER

*Name:	<b>Contact City of Greenville Planning for applicant and owner information</b>
*Title:	
*Address:	
*State:	
*Zip:	
*Phone:	
*Email:	

APPLICANT'S AGENT <sup>\*</sup> :

Name	Title / Organization
Phone	Email

*\* Optional Field- includes project architects, engineers, attorneys, representatives, etc.)*

**PROPERTY INFORMATION**

STREET ADDRESS: 1140 Woodruff Rd, Greenville, SC 29607

TAX PARCEL #: 0547020103100      ACREAGE: 1.329\*      ZONING DESIGNATION: Business Heavy (BH)

\*This request applies to a portion of the current tax parcel, and a subdivision plat is currently under review by the City and is attached for reference.

**\*Pursuant to S.C. Code Ann. § 6-29-1145, I hereby attest that the tract or parcel of land subject to this application IS NOT restricted by any recorded covenant that is contrary to, conflicts with, or prohibits the requested activity.**

Initial: [REDACTED]

**REQUEST**

*Refer to Article 19-3, Use Regulations, of the [Greenville Development Code](#)*

PROPOSED LAND USE: General food and beverage (up to 6,000 SF)

DESCRIPTION OF PROPOSED USE:

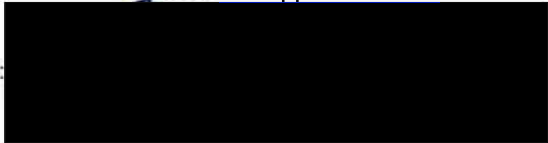
The proposed use consists of a restaurant with on-site dining as well as a drive-through service component. This proposed special exception to permit outdoor seating to be open during hours of operation after midnight pursuant to Section 19-3.4.6.A.6.

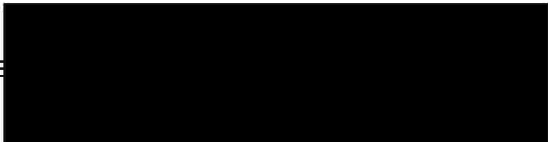
**INSTRUCTIONS**

1. Refer to the application timeline on Page 4 of this application for a detailed overview of this process.
2. Prior to submitting this application, an Applicant must schedule a pre-application conference with the Administrator to discuss the procedures, standards, and regulations required for approval. Contact the Planning and Zoning Division to schedule a pre-application conference. The email address is [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov) and the phone number is **864-467-4476**.
3. The questions on Page 3 of this application are the criteria that the Board will use to evaluate an application. Ensure answers demonstrate how and why the application meets the requirements for the granting of a special exception permit. See **Section 19-6.2.15.D.2** for additional information. An Applicant must attach a separate sheet addressing these questions. To find the Comprehensive Plan and the Greenville Development Code use standards, visit [www.greenvillesc.gov/planningzoning](http://www.greenvillesc.gov/planningzoning).
4. Supplemental information will need to be included with this application as well. A floor plan and/or a site plan showing the existing and proposed conditions associated with the application is generally necessary. A zoning compliance application for any business selling alcohol is required for some special exception applications.  
  
For site plans, attach a scaled drawing of the property that reflects, at a minimum, the following:
  - (a) property lines, existing buildings, and other relevant site improvements;
  - (b) the nature (and dimensions) of the proposed development (activity);
  - (c) existing buildings and other relevant site improvements on adjacent properties; and,
  - (d) topographic, natural features, etc. relevant to the requested special exception.
5. The application must be received by the Planning and Development Department no later than 2:00 p.m. of the date reflected on the Board of Zoning Appeals meeting schedule. The application can be emailed to [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov).
6. The Administrator will acknowledge receipt of the application and will provide instructions on application fee payment. The required application fee is \$250.00.
7. The Administrator will review the application for "completeness" pursuant to **Section 19-6.2.1.B.3 Completeness Determination**, prior to proceeding with public notice. If the application is determined to be "incomplete," the Administrator will contact the Applicant to request that the applicant resolve the deficiencies.
8. The Applicant must post the subject property at least 15 calendar days (but not more than 18 days) prior to the scheduled hearing date. Additionally, unless otherwise agreed to by the City, the Applicant is responsible for preparing and mailing the written notice at least 15 calendar days prior to the public hearing. Posted and mailed notice instructions will be provided to the Applicant by the Administrator after application is determined to be complete.

Please read carefully: The Applicant and Property Owner affirm that all information submitted with this application; including any/all supplemental information is true and correct to the best of their knowledge and they have provided full disclosure of the relevant facts.

If the Planning and Development Department by separate inquiry determines that such a restriction exists, it shall notify the Applicant. If the Applicant does not withdraw or modify the application in a timely manner, or act to have the restriction terminated or waived, then the Administrator will indicate in its report to the Board of Zoning Appeals that granting the requested change would not likely result in the benefit the Applicant seeks.

APPLICANT / AGENT SIGNATURE:  DATE: 3/2/26

PROPERTY OWNER SIGNATURE  DATE: 2-27-26

**APPLICANT RESPONSE TO**

**SECTION 19- 6.2.15.D.2 - SPECIAL EXCEPTION PERMIT**

The following questions are the criteria that the Board will use to judge an application. Ensure answers thoroughly demonstrate how and why the application meets the requirements for the granting of a special exception.

**Please attach a separate sheet that addresses each of the following questions:**

1. DESCRIBE THE WAYS IN WHICH THE PROPOSED SPECIAL EXCEPTION IS CONSISTENT WITH THE COMPREHENSIVE PLAN.
  
2. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL COMPLY WITH THE STANDARDS IN **SECTION 19-3.4, USE STANDARDS.**
  
3. DESCRIBE THE WAYS IN WHICH THE REQUEST IS APPROPRIATE FOR ITS LOCATION AND IS COMPATIBLE WITH THE CHARACTER OF EXISTING AND PERMITTED USES OF SURROUNDING LANDS AND WILL NOT REDUCE THE PROPERTY VALUES THEREOF.
  
4. DESCRIBE THE WAYS IN WHICH THE REQUEST WILL MINIMIZE ADVERSE EFFECTS ON ADJACENT LANDS INCLUDING:
  - A. VISUAL IMPACTS;
  - B. SERVICE DELIVERY;
  - C. PARKING AND LOADING;
  - D. ODORS;
  - E. NOISE;
  - F. GLARE;
  - G. AND, VIBRATION.

**Section 6.2.15(B) Application Requirements**  
**Application Timeline**



Applicant Response To  
*Section 19- 6.2.15.D.2 - Special Exception Permit*

1. *Describe the ways in which the proposed special exception is consistent with the Comprehensive Plan.*

The proposed special exception is to permit hours of operation after midnight pursuant to Section 19-3.2.1.B.2. and Section 19-3.4.4.C.1.a. The Future Land Use Map designates this property as Corridor Mixed Use. The Comprehensive Plan describes this designation as “. . .major streets that connect nodes to each other, to Greenville’s traditional neighborhoods, and to established nodes such as downtown Greenville. They are designed to safely support a range of travel options and are lined with buildings that engage the street at a scale and density similar to the Urban Nodes. The Corridors accommodate a blend of vertical and horizontal mix of land uses including commercial, retail, and residential. It is generally expected that all properties fronting the street will be included in this category and density and building heights will step up near Urban Nodes. Adjacent neighborhoods should be buffered where needed.” Comp. Plan p. 66.

The proposed special exception to permit hours of operation after 12:00 a.m. is consistent with the Comprehensive Plan’s intent for Corridors to function as active, connected commercial environments serving the broader community. As major thoroughfares linking established nodes, Corridors are designed to accommodate higher-intensity uses. Late-night operating hours allow the business to serve residents, employees, and travelers who rely on Corridor locations for convenient services outside traditional business hours. Given the Corridor’s role, traffic capacity, and commercial character, after-midnight operations are compatible with the area’s planned function and do not conflict with the Comprehensive Plan’s goals for mixed-use, accessible, and economically vibrant corridors.

2. *Describe the ways in which the request will comply with the standards in Section 19-3.4, Use Standards.*

Section 19-3.4.4.C.1. permits “General Food and Beverage” uses to operate after 12:00 a.m. in the BH district with a special exception permit. Section 19-3.4.6.A outlines the use standards for hours of operations between 12:00 a.m. and 5:00 a.m. Each use standard and an accompanying description of how the proposed special exception will comply is below.

1. *On-site traffic must be directed away from abutting residential uses and residential districts between the hours of 12:00 a.m. (midnight) and 5:00 a.m.*

The proposed property does not abut any residential uses or residential districts. On-site traffic will be directed to Carolina Point Parkway and then onto Woodruff Road.

Applicant Response To  
*Section 19- 6.2.15.D.2 - Special Exception Permit*

2. *Loitering, solicitation, and disorderly conduct is prohibited at all times; rules consistent with the provisions of the Greenville Code of Ordinances must be posted in conspicuous locations and enforced by the proprietors.*

Rules consistent with these provisions of the Greenville Code of Ordinances will be displayed in a conspicuous location on the property and enforced.

3. *Exterior sound amplification is prohibited between the hours of 12:00 a.m. (midnight) and 5:00 a.m.*

Exterior sound amplification will not occur during these times on the property.

4. *Interior sound amplification may be permitted but must be directed away from the principal entrance or directed toward the interior of the building. Sound baffling or other mitigations may be required.*

Any interior sound amplifications will be directed away from the principal entrance or directed toward the interior of the building.

5. *Except to provide ingress and egress, exterior doors and windows must remain closed between the hours of 12:00 a.m. (midnight) and 5:00 a.m.*

Exterior doors and windows will remain closed during these times except for ingress and egress.

6. *Outdoor dining and seating areas must be closed between the hours of 12:00 a.m. (midnight) and 5:00 a.m., unless otherwise modified by the Board of Zoning Appeals based on the criteria of Sec. 6.2.15.D.2.*

The applicant respectfully requests that the Board of Zoning Appeals permit outdoor dining and seating areas to remain open during the late night hours between midnight and 5:00 a.m. While the applicant does not anticipate significant use of outdoor seating during these hours they wish to retain the flexibility to do so. During these hours the applicant will monitor the outdoor dining area and parking lot to ensure that any noise or loitering is mitigated.

7. *Rooftop dining and seating areas must be closed between the hours of 12:00 a.m. (midnight) and 5:00 a.m., unless otherwise modified by the Board of Zoning Appeals based on the criteria of Sec. 6.2.15.D.2.*

The proposed use will not include any rooftop dining or seating areas.

8. *Establishments serving alcoholic beverages between the hours of 12:00 a.m. and 5:00 a.m. must retain at least one security person during those hours. The number of security persons may be increased by the Board of Zoning Appeals. The security persons must possess a security officer registration certificate*

Applicant Response To  
*Section 19- 6.2.15.D.2 - Special Exception Permit*

*pursuant to South Carolina Code 1976, title 40, chapter 18, or, as an alternative, may be an off-duty sworn law enforcement officer. No other employee may serve in the capacity of a security person unless so certified. The Board of Zoning Appeals may modify or waive the security requirement after the use has operated for at least six (6) months.*

The proposed use will not serve alcoholic beverages.

9. *The Board of Zoning Appeals may require that an Applicant have a follow-up meeting with the Administrator 6-months after commencement of operation to verify that the Applicant is adequately addressing adverse impacts of the use.*

Noted. The Applicant acknowledges that the proposed use will not negatively affect surrounding properties. Should the Board deem a follow-up meeting necessary, the Applicant is prepared to attend and engage with the Administrator accordingly.

10. *The Board of Zoning Appeals may attach additional conditions which will protect nearby uses from any adverse impacts reasonably expected to occur as a result of the operation of the use during these hours. The Board may modify or add conditions that apply beyond 12:00 a.m. (midnight) and 5:00 a.m.*

Noted.

3. *Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.*

The Woodruff corridor is characterized by a mix of commercial and retail establishments, with food and beverage businesses prominently situated along the frontage of Woodruff and larger commercial and retail uses positioned behind. An indoor and drive-through fast food restaurant is well-suited to this environment, as it complements the existing food and beverage offerings and aligns with the commercial activity prevalent in the area. This type of use integrates seamlessly with the established pattern of development, providing convenient service to customers without detracting from the character of surrounding properties. Furthermore, the presence of such a restaurant is unlikely to negatively impact property values, as it supports the vitality of the corridor and is consistent with the uses already permitted and operating in the vicinity.

4. Describe the ways in which the request will minimize adverse effects on adjacent lands including:
  - a. Visual Impacts;

Applicant Response To  
*Section 19- 6.2.15.D.2 - Special Exception Permit*

- b. Service Delivery;
- c. Parking and Loading;
- d. Odors;
- e. Noise;
- f. Glare;
- g. And, Vibration.

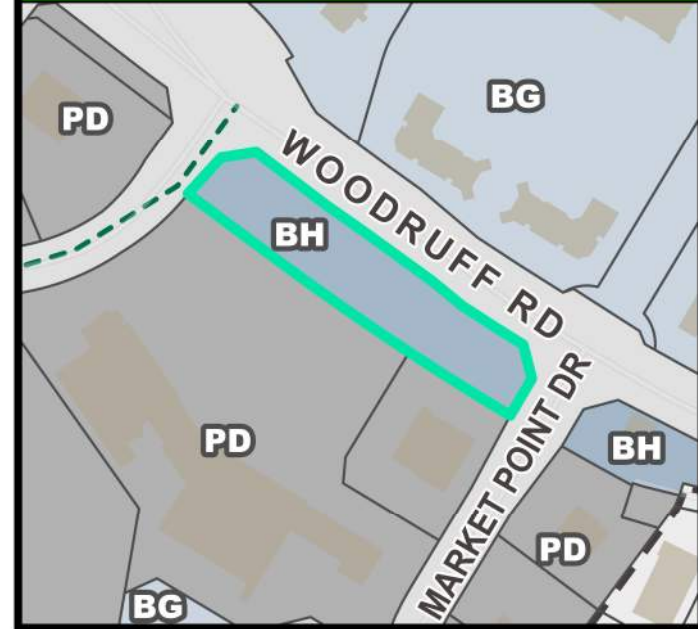
The proposed restaurant will minimize impacts on neighboring properties by using landscaping, managing traffic and parking, controlling odors and noise, and designing lighting to reduce glare.

S 26-179 • WOODRUFF RD

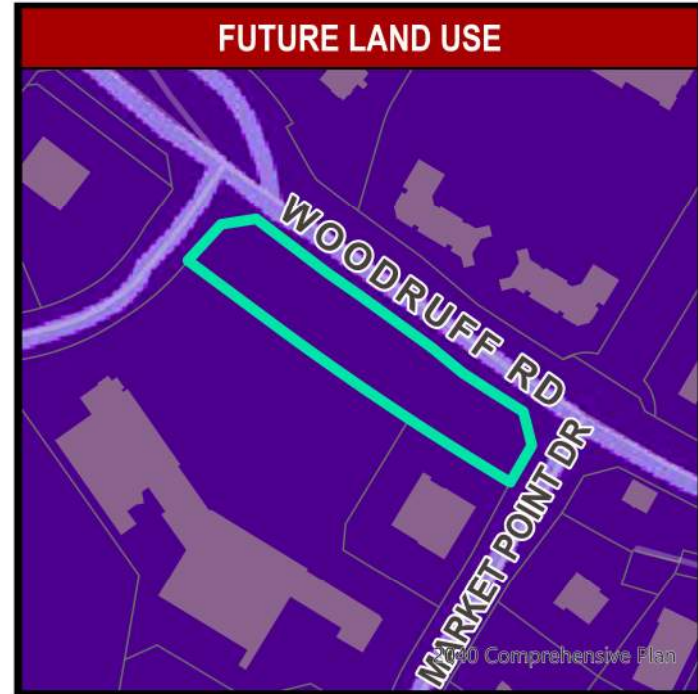
AERIAL VIEW



CURRENT ZONING



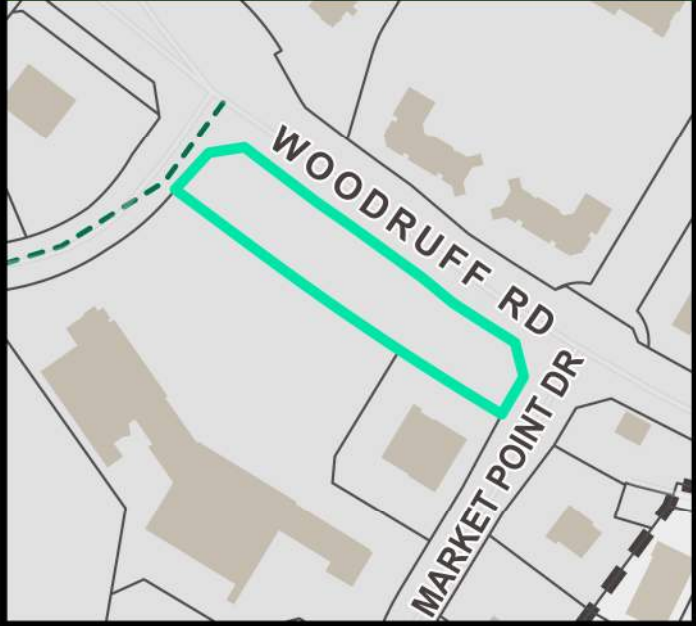
FUTURE LAND USE



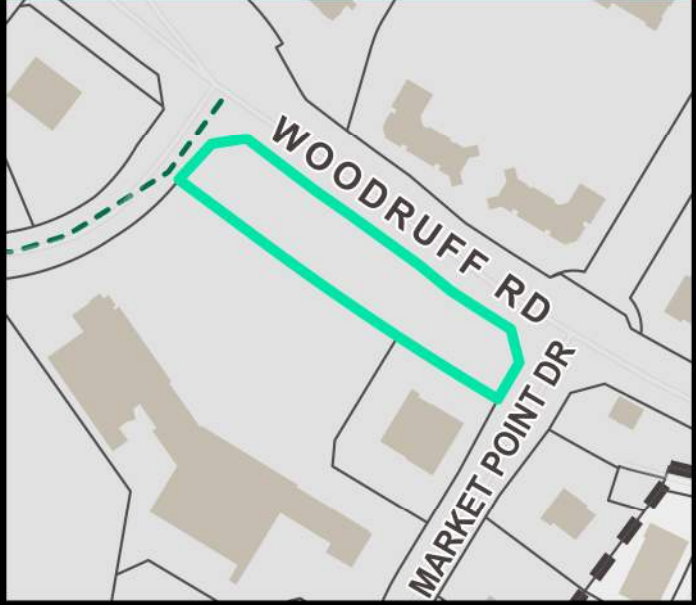
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS





## APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW

Contact Planning & Development (864) 467-4476 or [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov)

### APPLICANT/OWNER INFORMATION

**\*Indicates Required Field**

	APPLICANT	PROPERTY OWNER
*Name:	Contact City of Greenville Planning for applicant and owner information	
*Title:		
*Address:		
*State:		
*Zip:		
*Phone:		
*Email:		

### PROPERTY INFORMATION

\*STREET ADDRESS: \_\_\_\_\_

\*TAX MAP #(S): \_\_\_\_\_

\*CURRENT ZONING DESIGNATION: \_\_\_\_\_

### **Description of Proposed Use**

Provide details for each of the following, as applicable, on a separate sheet:

#### Operating Plan

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
2. Days and Hours of Operation
3. Staffing Schedule
4. Kitchen Equipment Schedule
5. Menu and Hours of Food Service
6. Parking for Customers and Employees
7. Designated Smoking Area
8. Type of Entertainment and Duration
9. Closing / "Last Call" Procedures

#### Seating Plan

1. Provide a floor plan and life safety plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.

#### Business Plan

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals
2. Projected Revenue: % Alcohol vs. Food Sales
3. Fees For Entry / Membership / Entertainment
4. Status of City Business License Application
5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable
6. Status of Abl-901 Application to SC Department of Revenue
7. Provide Documentation That SLED Requirements Have Been Met

#### Security Procedures

1. Number and Type of Designated Security Staff
2. Training / Certification of Staff
3. Specific Duties / Responsibilities of Staff
4. Entry / Exit / Re-Entry Procedures
5. Crowd Management



**Provide a response for each of the following:**

1. Describe the ways in which the request is appropriate for its location and is compatible with the character of existing and permitted uses of surrounding lands and will not reduce the property values thereof.
  
2. Describe the ways in which the request will minimize adverse effects on adjacent lands including: visual impacts; service delivery; parking and loading; odors; noise; glare; and, vibration. Describe the ways in which the request will not create a nuisance.

**Meeting With the Technical Advisory Committee**

Applications will be reviewed by the Technical Advisory Committee (TAC), a City Staff committee comprised of representatives from the following City Departments/Divisions and appointed by the City Manager:

Building Codes and Inspections  
City Attorney  
Economic Development  
Fire Prevention

Planning and Zoning  
Police  
Revenue (Business License)  
Tourism and Events

The Technical Advisory Committee generally convenes once-a-month to meet with Applicants and review applications. The purpose of these meetings is to develop a more comprehensive understanding of the Applicant's proposal by the Committee, which in turn conveys a more comprehensive understanding of the City's operating requirements and expectations for Applicants. This Committee will form recommendations for the Zoning Administrator and Board of Zoning Appeals as applicable.

**The Applicant and Business Owner are required to attend a TAC meeting to discuss the application.** The Property Owner, Architect, and anyone involved in management of the business' operations may also attend. The meeting date, time, and exact location will be confirmed upon submittal of this application to [planning@greenvillesc.gov](mailto:planning@greenvillesc.gov).

Description of Proposed Use  
TAC Application

**Operating Plan**

1. Type of Use (Restaurant, Nightclub, Event Venue, Etc.)
  - a. Restaurant with on-site dining as well as a drive-through service component
2. Days and Hours of Operation
  - a. Seven days and requested hours of operation are 9:00 am to 3:00 am
3. Staffing Schedule
  - a. Generally, Raising Cane's has 10-12 crewmembers on staff at any given time, which peaks at up to 18 crewmembers during shift changes.
4. Kitchen Equipment Schedule
  - a. The preliminary Equipment Key Plan is attached hereto as Exhibit A, and the preliminary Equipment Schedule is attached hereto as Exhibit B.
5. Menu and Hours of Food Service
  - a. A Raising Cane's sample menu is attached as Exhibit C.
6. Parking for Customers and Employees
  - a. On-site parking will be provided. A preliminary design is shown on the SUP Site Plan attached hereto as Exhibit D.
7. Designated Smoking Area
  - a. Smoking will not be permitted on-site.
8. Type of Entertainment and Duration
  - a. No on-site entertainment uses are currently proposed.
9. Closing / "Last Call" Procedures
  - a. Raising Cane's operates over 900 locations nationwide and has established comprehensive procedures and protocols to ensure consistent operations across all its restaurants.

**Security Procedures**

1. Number and Type of Designated Security Staff
  - a. Generally, Raising Cane's restaurants' security procedures include equipping security cameras throughout the site, imposing crew safety measures when exiting

the building, and implementing preventative landscaping and sight lighting as a deterrent. Security guards and off-duty policemen may be hired on an as-needed basis.

2. Training / Certification of Staff

- a. Raising Cane's operates over 900 locations nationwide and has an established training program for all crewmembers that consists of Restaurant procedures, Raising Cane's policies, and Food Handling and Safety Instructions to ensure consistent operations across all its restaurants.

3. Specific Duties / Responsibilities of Staff

- a. Specific duties and responsibilities of staff are those that are generally seen and expected with the operation of a restaurant with on-site seating and drive-through.

4. Entry / Exit / Re-Entry Procedures

- a. Customers will be able to enter and exit indoors as shown on the Egress Plan & Exit Calculations attached hereto as Exhibit E and through the drive-through, as shown on the SUP Site Plan attached hereto as Exhibit D.

5. Crowd Management

- a. Crowd management will be what is generally seen and expected with the operation of a restaurant with on-site seating and drive-through.

**Seating Plan**

1. Provide a floor plan and life safety plan, drawn to scale, by a registered South Carolina architect. The plan must demonstrate the proposed occupancy with calculations based on the current adopted building code.

- a. A preliminary egress plan with life safety and egress calculations is attached hereto as Exhibit E. A preliminary floor plan is attached hereto as Exhibit F.

**Business Plan**

1. Business Plan Summary: Target Audience, Theme, Objectives / Goals

- a. The business plan summary, target audience, theme, objectives, and goals are still being developed. Raising Cane's operates over 900 locations nationwide and has established comprehensive procedures and protocols to ensure consistent operations across all its restaurants.

2. Projected Revenue: % Alcohol vs. Food Sales

- a. No alcohol sales are proposed.

3. Fees For Entry / Membership / Entertainment
  - a. There are no fees for entry to the establishment.
4. Status of City Business License Application
  - a. A Business License will be obtained prior to the beginning of operations, if such is required.
5. Status of SCDHEC 'Retail Food Establishment' Permit, If Applicable
  - a. A Retail Food Establishment Permit will be obtained from the South Carolina Department of Agriculture prior to the beginning of operations, if such is required.
6. Status of Abl-901 Application to SC Department of Revenue
  - a. No alcohol sales are proposed.
7. Provide Documentation That SLED Requirements Have Been Met
  - a. We are unaware of any SLED requirements associated with this proposed use or special exception.



# EQUIPMENT SCHEDULE

QTY.	TAG	DESCRIPTION	MANUFACTURER	MODEL	FURNISH/INSTALL	ELECTRICAL	WATER	WASTE	GAS	REMARKS	
					FURNISHED BY INSTALLED BY	FLAMPS FVW HP	VOLTS PHASE DIRECT POLAR	PIPE/ROD	COLD HOT DIRECT INDIRECT	SIZE METH	
<b>A</b> Cooking/Baking/Warming Equipment											
4	A02-0C	S/S Custom Fabricated, Fryer Divider Cap(To/Fryer/used)	Kitchen Provider	Custom Fabricated	Owner	Owner					
3	A02-0S	S/S Custom Fabricated, Fryer Divider Strip(To/Fryer/used)	Kitchen Provider	Custom Fabricated	Owner	Owner					
4	A02-P	Fryer Battery (2) With Filter, Side Splash, & S/S Covers	Kitchen Provider	2-SH75 or FQ60T	Owner	See MFG				See Mfg	See Mfg
4	A03	Quick Disconnect/Valve Safety Fitting (1" Dia., 48" Long)	Owner	16100R-48	Owner	Owner					Quick Gas Disconnect
1	A36-E	Griddle, 36" Electric, W/Stand	Acu-Stream	EG0203A3600-S2	Owner	40.00		208.00	3.00	X	NEW L15-SP Plug
2	A40-ZB	110 Volt Indirect Drain (Drip Station)	Marshall Air Systems, Inc.	C23X-2BACRC - Table	Owner	Owner		208	1	X	NEW L6-ZDP Cord/Plug
<b>B</b> Refrigeration Equipment											
1	B30-54	Order Assembly Table 54"(Refrigerated)	Kitchen Provider	Custom Fabricated	Owner	Owner		1/3	120	1	X
1	B30-54R	Order Assembly Table 54"(Refrigerated) Flipped Version of B30-54, Where Compressor Is On Right Side	Kitchen Provider	Custom Fabricated	Owner	Owner		1/3	120	1	X
1	B30-72R	Order Assembly Table 72"(Refrigerated) Flipped Version of B30-72, Where Compressor Is On Right Side	Kitchen Provider	Custom Fabricated	Owner	Owner		1/3	120	1	X
1	B40	Chicken Breeding Station 50.75"(Refrigerated)	Kitchen Provider	Custom Fabricated	Owner	Owner		1/3	120	1	X
1	B10D-T	Walk-In Cooler/Freezer Misc S/S Trim	Canes Specifications	Canes Specifications	Owner	Owner					1'
1	B104	Walk-In Cooler/Freezer (4) Lights/Exhaustors/Condensers) Prototype 4	Kolpak Walk-ins	Canes Specifications	Owner	(See MFR)					(Verify all information with MFR)
1	B11FW	Freezer, Reach-In, (1)Section,Half-Doors, 3 Plate Casters Extra Wide, Specify Door Swing	Victory	FS1-10-57-EW	Owner	Owner		1/2	115	1	X
2	B21R	Refrigerator-Under Counter (Single Door) Specify Door Swing	Beverage-Air	UCR27A	Owner	Owner		1/6	115	1	X
1	B22R	Refrigerator-Under Counter (Double Door)	Beverage-Air	UCR48A	Owner	Owner		1/5	115	1	X
1	B25R	Refrigerator-Under Counter (Single Glass Door) Color, RAL5010-Centian-Blue, Specify Door Swing	True	TUC-27G-ADA-HC-FGD01	Owner	Owner		1/6	115.00	1.00	X
<b>C</b> Food Prep and Related Equipment											
2	C10-1	Portion Cup Dispenser	San Jamar	C201C	Owner	Owner					3.75" Dia. Cutout (16" Tube Length) Powered by CO2 line
1	C10-5	Ketchup Dispensing System (16x18 Shelf Mounted Unit) Verify Type	Perfection Equipment	UC191PPT-18	Owner	Owner					
1	C15-1	Ingredient Bin, 1.5 Cu. Ft.	Rubbermaid	3402	Owner	Owner					
1	C15-2	Ingredient Bin, 4.125 Cu. Ft.	Rubbermaid	3403	Owner	Owner					
1	C21	Condiment Organizer-Stacked (3 High, 2 Wide, 6 Bin Unit, Black)	Cambro	6R56	Owner	Owner					
1	C22	Condiment Organizer	Dispense-Rite	NLD-CTVL	Owner	Owner					
3	C35	Tray Liner/Tissue Paper Holder (12.5 x 12.5 x 3)	Kitchen Provider	Custom Fabricated	Owner	Owner					
4	C41	Napkin Dispenser, Countertop	Kitchen Provider	Custom Fabricated	Owner	Owner					
<b>D</b> Shelving and Storage Equipment											
1	D1-30	Shelving, Wall Mounted, 1-Tier, 18"W x 30"L, Solid Shelf Mat	Metro Shelving	MX1830F_M9997-4	Owner	Owner					
2	D1-36	Shelving, Wall Mounted, 1-Tier, 18"W x 36"L, Solid Shelf Mat	Metro Shelving	MX1836F_M9997-4	Owner	Owner					
2	D1-42	Shelving, Wall Mounted, 1-Tier, 18"W x 42"L, Solid Shelf Mat	Metro Shelving	MX1842F_M9997-4	Owner	Owner					
4	D1-48	Shelving, Wall Mounted, 1-Tier, 18"W x 48"L, Solid Shelf Mat	Metro Shelving	MX1848F_M9997-4	Owner	Owner					
6	D1-60	Shelving, Wall Mounted, 1-Tier, 18"W x 60"L, Solid Shelf Mat	Metro Shelving	MX1860F_M9997-4	Owner	Owner					
15	D1-C	Shelving, Wall Mounted, 1-Tier, 18"W x 60"L, Solid Shelf Mat	Metro Shelving	M9997-0003RN	Owner	Owner					
15	D1-E	Shelving, Wall Mounted, 1-Tier, End Direct Mount	Metro Shelving	1W018E	Owner	Owner					
7	D1-M	Shelving, Wall Mounted, 1-Tier, Middle Direct Mount	Metro Shelving	2W018M	Owner	Owner					
1	D10-108	SmartWall Storage System, 108" Long, Plus Accessories Used above E12-108, 3-Comp. Sink	Metro Shelving	RC50108	Owner	Owner					
1	D12-30	Shelving, Wall Mounted, 2-Tier, 18"W x 30"L	ISS Shelving	WST1192E	Owner	Owner					
7	D14-30	Dunnage Rack, Plastic, 22X30	Metro Shelving	HP2230PMB	Owner	Owner					
5	D14-36	Dunnage Rack, Plastic, 22X36	Metro Shelving	HP2236PMB	Owner	Owner					
1	D15-36	Dunnage Rack, Aluminum, 18X36	ISS Shelving	AAL361812	Owner	Owner					
1	D18-30	Shelving, Free Standing, 5-Tier, 18"W x 30"L, Casters	ISS Shelving	WST1201E	Owner	Owner					
1	D20-6	Hooks, Wall Mounted, 2 1/2" Long, 6" Hook	ISS Shelving	H00K248R2E	Owner	Owner					
1	D20-F	Hook, Wall Mounted, Oil Hose hook, 6" Hook	Kitchen Provider	F861-54	Owner	Owner					
3	D22-24	Shelving, Under Counter, 2-Tier, 18"W x 24"L, Casters	Metro Shelving	U413PS,(2)1824MS,(4)SM	Owner	Owner					
1	D23-3C	Shelving, Under Counter, 2-Tier, 24"W x 30"L, Under 3-Comp System One	Metro Shelving	RC52430	Owner	Owner					
1	D24-1	Wall Grid Systems, 24x96, Plus Accessories System One	Metro Shelving	WST491E	Owner	Owner					Accessories:(1)KSL1404E(2)G83420E(1)H00K12E (9)PHKZ
1	D24-2	Wall Grid Systems, 24x96, Plus Accessories System Two	Metro Shelving	WST492E	Owner	Owner					Accessories:(3)KSL1404E(2)G83420E(6)PHKZ
2	D24-30	Shelving, Free Standing, 5-Tier, 24"W x 30"L, Casters Dry Storage Shelving	Metro Shelving	WST1207E	Owner	Owner					
2	D24-36	Shelving, Free Standing, 5-Tier, 24"W x 36"L, Casters Dry Storage Shelving	Metro Shelving	WST1170E	Owner	Owner					
3	D24-42	Shelving, Free Standing, 5-Tier, 24"W x 42"L, Casters Dry Storage Shelving	Metro Shelving	WST1175E	Owner	Owner					
5	D24-48	Shelving, Free Standing, 5-Tier, 24"W x 48"L, Casters Dry Storage Shelving	Metro Shelving	WST1174E	Owner	Owner					
1	D24-8F	Shelving, Free Standing, 5-Tier, 24"W x 48"L, Casters Open Based Floor Storage Shelving	Metro Shelving	RC7C248	Owner	Owner					
1	D25-30C	Shelving, Free Standing, 4-Tier, 24"W x 30", (S/S @Cooler)	Metro Shelving	U417PS,(4)2430MS	Owner	Owner					
1	D25-36C	Shelving, Free Standing, 4-Tier, 24"W x 36", (S/S @Cooler)	Metro Shelving	U417PS,(4)2436MS	Owner	Owner					
1	D25-42C	Shelving, Free Standing, 4-Tier, 24"W x 42", (S/S @Cooler)	Metro Shelving	U417PS,(4)2442MS	Owner	Owner					
2	D26-48	Shelving, Free Standing, 4-Tier, 30"W x 48", (S/S @Cooler)	Metro Shelving	U417PS,(4)3048MS	Owner	Owner					
1	D26-48C	Shelving, Cantilever, 4-Tier, Overall 34"Dx2'L (Cooler) (3) Lower Dunnage Shelves, (1)Slipper Wire Shelf	Metro Shelving	RC53524	Owner	Owner					
2	D26-60C	Shelving, Cantilever, 4-Tier, Overall 34"Dx2'L (Cooler) (3) Lower Dunnage Shelves, (1)Slipper Wire Shelf	Metro Shelving	RC53644	Owner	Owner					
2	D32-07	Shelving/Top, Solid S/S, Pass-Over Top, 22" x 8" x 58" Sq End	Kitchen Provider	Custom Fabricated	Owner	Owner					
1	D34-16	Shelving, 1-Tier Wood, With Steel Piping Support (12"x12")	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D34-17	Shelving, 2 Wood Cubbies With Steel Piping, Above Board(s)	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D34-18	Shelving, 1-Tier Wood, With Steel Piping Support 72" AFF(6M)	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D34-20	Shelving, 1 Wood Cubbies With Steel Piping, Above D/T Bev(LG)	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D34-24	Back, Utensil Drying, Wall Mounted, 24"W x 36"L	Metro Shelving	RC3W40	Owner	Owner					
1	D50-36	48" Mounting Rail	KelMax	APR1018-6	Owner	Owner					
5	D51-10	Rack, Full Tray, 10 Capacity	ISS Shelving	WST1377E	Owner	Owner					
1	D55-30	Rack, Linen Storage, 24x30	ISS Shelving	WST600E	Owner	Owner					
1	D56	Rack, Chemical, Wall Mounted, 18x24 (WST600E)	ISS Shelving	WST600E	Owner	Owner					
1	D70-02	Canes Gear Wall Mounted Unit 28"W x 51" 25H O.C. At Supports	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D80-1	Office, Custom Hook Top, (Black Richline)	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D81	Office, Custom Shelving Over Work Top	Millwork Provider	Custom Fabricated	Owner	Owner					
1	D81-55	Office, S/S 11" Switch Shelf Mounted Under Office Shelf	Verify Provider	Custom Fabricated	Owner	Owner					
1	D84	Office, File Storage Cabinet, 36"Wx19.25"Dx71"H Lockable, In Black	HON	885L-P	Owner	Owner					
1	D84-1	Office, S/S Stand for DB4	Kitchen Provider	Custom Fabricated	Owner	Owner					
1	D93	Lockers, 16-20 person locker unit, 72x18x78"	Kitchen Provider	Hallowall USV91788	Owner	Owner					
<b>E</b> Sinks											
5	E1-1	Drain, Twist Lever Waste, 3.5" Sink Opening, 2" Drain w/ 1.5" Adapter	T&S Brass	B3950S	Owner	GC					
5	E1-2	Drain, Copper Waste Adapter for Twist Lever(s)	Westwater	W0721 DWV	Owner	GC					
2	E23-LG	Sink, Hand, Restroom, Wall Mounted, 1-Hole (S/S) Rectangular S/S 33.5"W x 19"D, include S/S drain	Custom Fabricated	Custom Fabricated	Owner	Verify			1-1/2"		Include Drain
1	E23-SA	Sink, Hand, Restroom, Wall Mounted, 1-Hole (S/S) Rectangular S/S 33.5"W x 19"D, include S/S drain	Custom Fabricated	Custom Fabricated	Owner	Verify			1-1/2"		
2	E25-1	Sink, Hand, Wall Mounted With Knee Bump Valve, Hands-Free	Advance Tabco	7-PS-43	Owner	Owner		1/2"	1/2"	1-1/2"	Includes Gooseneck Faucet & Knee Bump Valve
1	E25-5	Sink, Hand, Hand Sink, 27"Wx20"D, 1-1/2"HT Splashes	Custom Fabricated	Custom Fabricated	Owner	Verify		1/2"	1/2"	1-1/2"	
1	E25-6	Sink, Hand, Hand Sink w/Knee Bump, 27"Wx20"D, 1-1/2"HT Splashes	Custom Fabricated	Custom Fabricated	Owner	Verify		1/2"	1/2"	1-1/2"	Includes Knee Pedal Valve Gooseneck Faucet
1	E40-14	Sink, Faucet, Knee Valves (Hot/Cold), To Be Used W/E40-1	T&S Brass	B-0509	Owner	GC					
1	E40-15	Sink, Faucet, Spout Only, To Be Used W/E40-14	T&S Brass	B-0546	Owner	GC					
1	E50	Faucet, Pre-Rinse W/Overhead Spring Action Gooseneck	Millwork Provider	B-0133-CR-B084A - B-0156(3056A)	Owner	GC		1/2"	1/2"		
1	E56	Faucet, Pot/Bowl Fill, 6" Nozzle, 4" Wrist Blade	T&S Brass	B-0214-B-WH4-C	Owner	GC				1/2"	
1	E70	Dishwasher, Overhead Type Dishwashing Machine	Champion	DH600T-WHR	Owner	GC				3/4"	Provide corner splash shield
1	E70-11	Dishwasher Drying table, 24", left side	Kitchen Provider	Custom Fabricated	Owner	Owner					
1	E70-21	DW sink, 3-Compartment, 1-10/11-20" Drainboards) Dirty dish drain board on the right	Kitchen Provider	Custom Fabricated	Owner	Owner					2'
4	E70-50	Pre-rinse baskets with slide bars inset into sink basins.	Kitchen Provider	Custom Fabricated	Owner	Owner					Size based on sink basin size
4	E90-B	Dispenser, Towel, Wall Mounted, Hands-Free Requires (59478A,24V AC Conversion Kit - (2) 54019 Brackets)	Georgia-Pacific (GP-PR0)	59488A (Black)	GC	GC		24V	X		
4	E96-B	Dispenser, Soap, Wall Mounted, Hands-Free	Georgia-Pacific (GP-PR0)	52057 (Black)	GC	GC					(4)D-Cell
<b>F</b> POS and Related Equipment											
7	F10	Cash Register	(See Owner)	(See Owner)	Owner	Owner					
1	F20	Cash Receipt Printer	(See Owner)	(See Owner)	Owner	Owner					
3	F30	Cash Register Stand	Kitchen Provider	Custom Fabricated	Owner	Owner					
5	F30-1	Cash Register Drawer	(See Owner)	(See Owner)	Owner	Owner					
1	F40	Safe, 216BS, 30.75" x 19.75" x 24.03"D	Tirol	Series 4 Smart Safe	Owner	Owner		120.00	1.00	X	
1	F40-1	Safe Stand	Kitchen Provider	Custom Fabricated	Owner	Owner					

QTY.	TAG	DESCRIPTION	MANUFACTURER	MODEL	FURNISH/INSTALL	ELECTRICAL	WATER	WASTE	GAS	REMARKS	
					FURNISHED BY INSTALLED BY	FLAMPS FVW HP	VOLTS PHASE DIRECT POLAR	PIPE/ROD	COLD HOT DIRECT INDIRECT	SIZE METH	
<b>G</b> Building Components											
1	G10	S/S Wall Panels (Specify Amount Of Wall To Cover)	Kitchen Provider	Custom Fabricated	Owner	GC					
2	G10-55	S/S Trim, Misc	Kitchen Provider	Custom Fabricated	Owner	Verify					
1	G20-4	Corner Guard, S/S, Wall End Cap (4.5" wall)	Kitchen Provider	Custom Fabricated	Owner	Owner					
13	G20-6	Corner Guard, S/S, Wall End Cap (6.5" wall)	Kitchen Provider	Custom Fabricated	Owner	Owner					
3	G20-61	S/S D/T 8" BOH Window Sill(Verify Amount Needed)	Kitchen Provider	Custom Fabricated	Owner	Owner					
10	G20-90	Corner Guard, S/S, 90 Degree Corner	Kitchen Provider	Custom Fabricated	Owner	Owner					
2	G20-1C	Corner Guard, S/S, Swirl/Flare Finish, Inside Corner	Kitchen Provider	Custom Fabricated	Owner	Owner					
4	G40-48	Kick Plate, S/S, Swirl/Flare Finish, 42"W x 36"H	Kitchen Provider	Custom Fabricated	Owner	GC					
1	G41	Kick Plate,									

# Exhibit C

## COMBOS

Coleslaw, fries and toast can be substituted for one another, or an extra Cane's Sauce. \*Extra charge for lemonade with any combo.



### THE BOX COMBO

**4 Chicken Fingers**  
Crinkle-Cut Fries,  
1 Cane's Sauce, Texas Toast,  
Coleslaw, 22oz Fountain  
Drink / Tea



### THE 3 FINGER COMBO

**3 Chicken Fingers**  
Crinkle-Cut Fries,  
1 Cane's Sauce,  
Texas Toast, 22oz  
Fountain Drink / Tea



### THE CANIAC COMBO

**6 Chicken Fingers**  
Crinkle-Cut Fries,  
2 Cane's Sauces,  
Texas Toast, Coleslaw,  
32oz Fountain Drink / Tea



### THE SANDWICH COMBO

**3 Chicken Fingers**  
Cane's Sauce, Lettuce,  
Toasted Bun,  
Crinkle-Cut Fries,  
22oz Fountain Drink / Tea



### THE KIDS COMBO

**2 Chicken Fingers**  
Crinkle-Cut Fries, 1 Cane's Sauce,  
Kids Drink (12oz Fountain Drink,  
Horizon® Organic Milk or Honest Kids®  
Organic Apple Juice Drink),  
with Activity



### EXTRAS

Chicken Finger 130 CAL  
Cane's Sauce 190 CAL  
Crinkle-Cut Fries 400 CAL  
Texas Toast 150 CAL  
Coleslaw 100 CAL

## DRINKS

Freshly-squeezed Lemonade,  
freshly-brewed Sweet & Unsweet  
tea, and fountain drinks available.  
If you're feeling extra thirsty, take  
a JUG home!



DRINKS	KIDS 12 OZ	REGULAR 22 OZ	LARGE 32 OZ	JUG 1 GAL
LEMONADE	160 CAL	290 CAL	420 CAL	106 CAL/8 OZ
SWEET TEA	130 CAL	230 CAL	340 CAL	85 CAL/8 OZ
UNSWEET TEA	0 CAL	0 CAL	0 CAL	0 CAL/8 OZ
<b>FOUNTAIN DRINKS</b>				
	140 - 160 CAL	260 - 300 CAL	380 - 430 CAL	0 CAL
	0 CAL	0 CAL	0 CAL	

## TAILGATES

Feed the Crew with 25, 50, 75 & 100 chicken finger Tailgate  
trays. Cane's Sauce is included with each Tailgate order!

25 FINGERS

50 FINGERS

75 FINGERS

100 FINGERS

190 CAL/1.5 OZ SAUCE  
130 CAL/CHICKEN FINGER

Nutritional information available upon  
request. 2000 calories a day is used for  
general nutrition advice, but calorie  
needs vary.

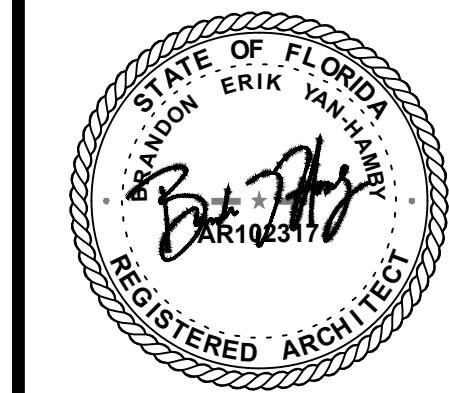
One Love, The Box Combo, The 3  
Finger Combo, Caniac, and Cane's  
Sauce are federally registered  
trademarks of Raising Cane's USA, LLC.





# Exhibit E

SEAL:



CONSULTANT:

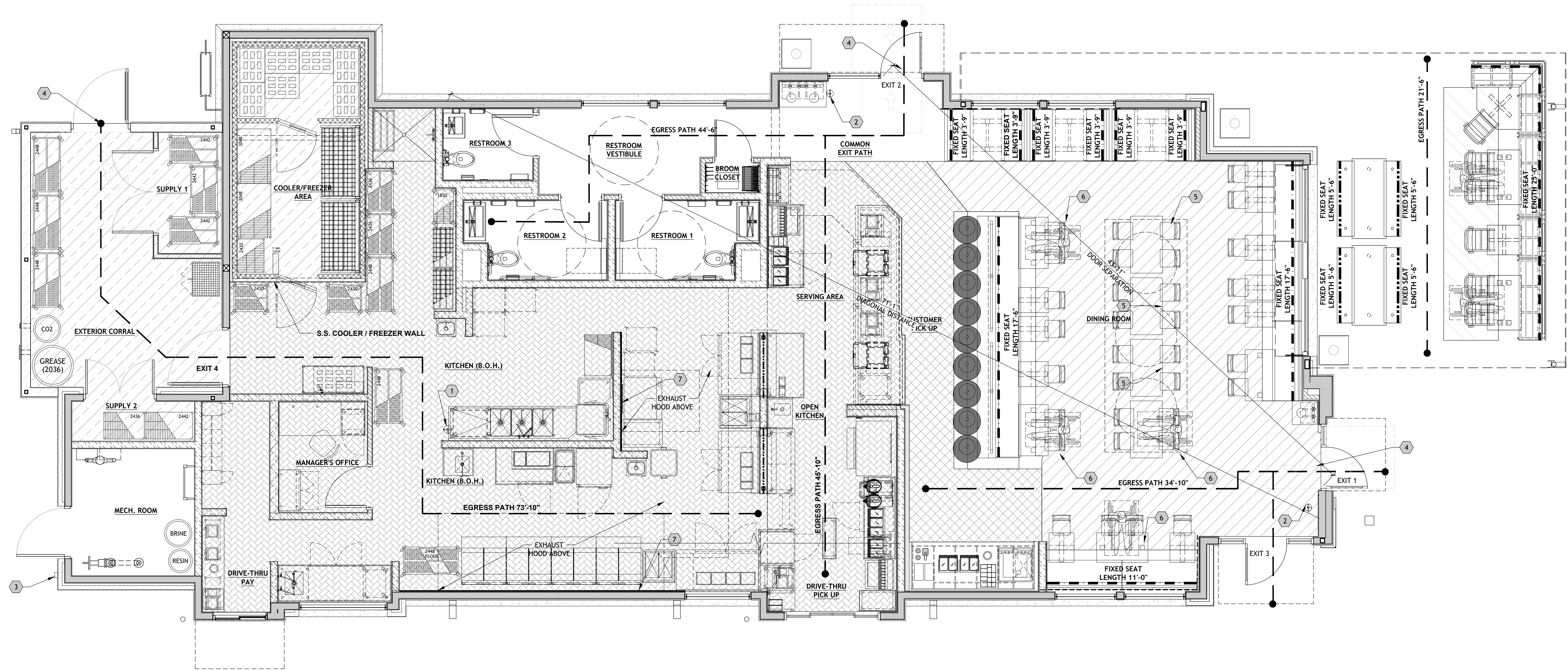


**RAISING CANE'S**  
RESTAURANT NO.: #C1384  
1140 WOODRUFF RD  
GREENVILLE, SC 29607

PROTOTYPE P4E-AV  
SCHEME A of B  
VERSION 2025-1.0

DRAWN BY: TN  
CHECKED BY: XX  
ARCH. PROJECT NO.: P4E-AV  
SHEET NAME: EGRESS PLAN & EXIT CALCULATIONS  
SHEET NUMBER: GO.20

XXX



## EGRESS PLAN

1/4" = 1'-0" 1

KEYED NOTES	
1.	PROVIDE 6 LB. 40 BC CLASS "K" HAND OPERATED FIRE EXTINGUISHER. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
2.	PROVIDE 5 LB. 2A10 BC HAND OPERATED FIRE EXTINGUISHER. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
3.	PROVIDE KNOX BOX. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
4.	ACCESSIBLE ENTRY / EGRESS POINT.
5.	STANDARD FIXED DINING SURFACE.
6.	ACCESSIBLE FIXED DINING SURFACE. RE: 1/GO.32 AND 2/GO.32.
7.	1" NON-COMBUSTIBLE WALL PANEL AT HOOD. REFER TO FOOD SERVICE EQUIPMENT AND VENDORS DRAWINGS.

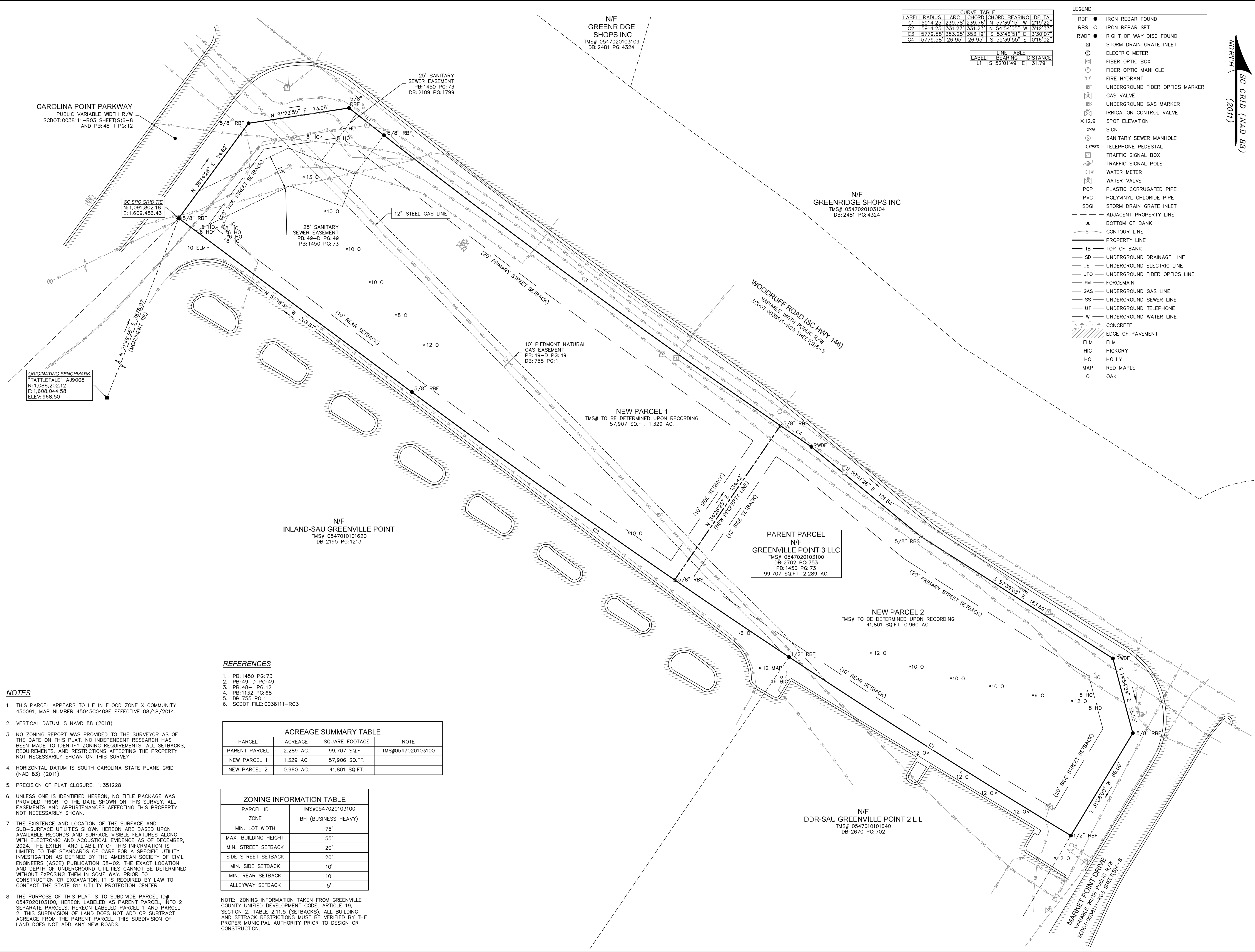
CODE INFORMATION	
<b>BUILDING SUMMARY</b>	V-B
CONSTRUCTION TYPE:	V-B
TOTAL BUILDING FOOTPRINT:	3,517 S.F.
GROSS BUILDING AREA:	3,052 S.F.
	INCLUDES CORRAL & COOLER EXCLUDES CORRAL & COOLER
BUILDING HEIGHT:	22'-0" (TOP OF PARAPET)
NUMBER OF STORIES:	1
OCCUPANCY GROUPS:	A2 (ASSEMBLY)
BUILDING OCCUPANT LOAD:	SEE IBC OCCUP. LOAD TABLE
SPRINKLERED:	YES, FULLY SPRINKLERED

LIFE SAFETY & EGRESS CALCS.				
IBC OCCUPANT LOAD				
	FUNCTION	AREA	AREA PER OCCUPANT	OCCUPANT LOAD
	ASSEMBLY (TABLES & CHAIRS)	528 NET S.F.	15 S.F. / OCCUPANT	36
	ASSEMBLY (BENCH SEAT COUNT)	0' L.F.	18' L.F. / OCCUPANT	0
	ASSEMBLY (BOOTH SEAT COUNT)	68'-6" L.F.	2'-0" L.F. / OCCUPANT	35
	ASSEMBLY (SEAT COUNT)	N/A	FIXED SEAT	9
	ASSEMBLY (STANDING)	159 NET S.F.	5 S.F. / OCCUPANT	32
	KITCHEN (KITCHEN & OFFICE)	1,300 GROSS S.F.	200 S.F. / OCCUPANT 300 S.F. / OCCUPANT	7
	WALK-IN (STORAGE)	470 GROSS S.F.		2
	<b>INT. TOTALS</b>		<b>OCCUPANTS</b>	<b>121</b>
	PATIO ASSEMBLY (TABLES & CHAIRS)	74 S.F.	15 S.F. / OCCUPANT	5
	PATIO ASSEMBLY (BENCH SEAT COUNT)	0' L.F.	18' L.F. / OCCUPANT	0
	PATIO ASSEMBLY (BOOTH SEAT COUNT)	47'-0" L.F.	2'-0" L.F. / OCCUPANT	24
	PATIO ASSEMBLY (SEAT COUNT)		FIXED SEATS	0
	<b>PATIO OCCUPANTS</b>			<b>29</b>
	<b>TOTAL OCCUPANTS</b>			<b>150</b>

EXIT CALCULATIONS						
NUMBER OF EXITS						
NUMBER OF EXITS REQUIRED		OCCUPANCY LOAD	EXITS REQUIRED	TOTAL PROVIDED		
PER IBC TABLE 1006.3.1: OCCUPANCY LOAD 1-500 = 2 OCCUPANCY LOAD 501-1,000 = 3 OCCUPANCY LOAD MORE THAN 1,000 = 4		150	2	4		
OVERALL EXIT WIDTH CALCULATIONS						
AREA	AREA OCC. LOAD	EXIT NUMBER	OCC. LOAD PER EXIT	MIN. WIDTH REQUIRED	WIDTH PROVIDED	MAX. LOAD ALLOWED
DINING AREA	106	EXIT 1	53	53 x 0.15' = 7.95' CLEAR	34" CLEAR	34' / .15 = 226
		EXIT 2	53	53 x 0.15' = 7.95' CLEAR	34" CLEAR	34' / .15 = 226
		EXIT 3	53	53 x 0.15' = 7.95' CLEAR	34" CLEAR	34' / .15 = 226
BACK OF HOUSE	9	EXIT 4	9	9 x 0.15' = 1.35' CLEAR	46" CLEAR	46" / .15 = 306
		N/A	N/A	N/A	N/A	N/A
NOTE: EXIT DOOR WIDTH NEVER TO BE LESS THAN 32" AS MANDATED EXIT DOOR WIDTH CALCULATED WITH BUILDING BEING SPRINKLERED						

PLUMBING FIXTURE CALCS.	
TOTAL FIXTURE LOAD	
MEN: 150 / 2 = 75 OCCUPANTS	WOMEN: 150 / 2 = 75 OCCUPANTS
REQUIRED WATER CLOSET: 75 / 75 = 1	REQUIRED WATER CLOSET: 75 / 75 = 1
TOTAL REQUIRED WATER CLOSETS = 2.00	TOTAL PROVIDED WATER CLOSETS = 3
TOTAL REQUIRED LAVATORIES = 2 (1:200)	TOTAL PROVIDED LAVATORIES = 3





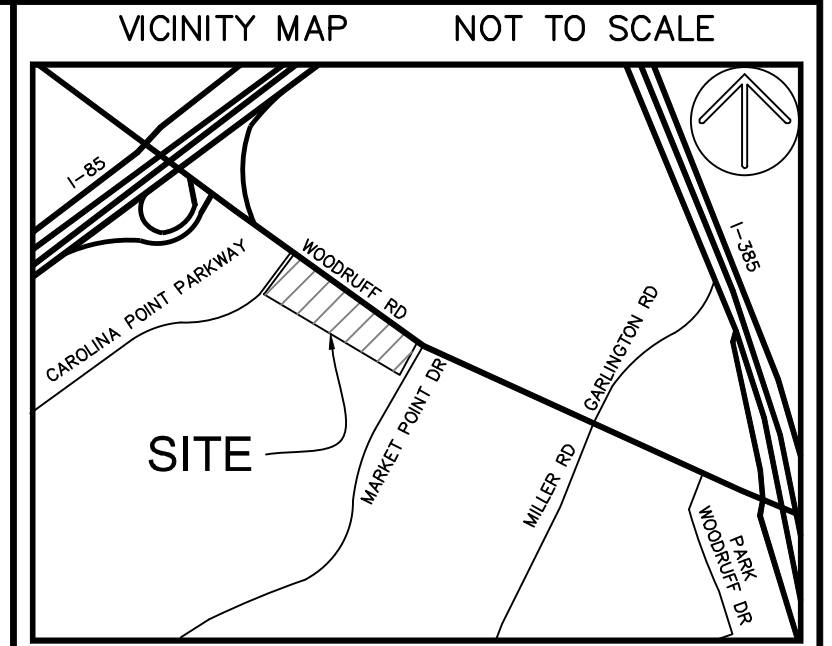
**CURVE TABLE**

LABEL	RADIUS	ARC	CHORD	CHORD BEARING	DELTA
C1	5914.25	239.78	239.76	N 57°39'15" W	219.22'
C2	5914.25	331.27	331.23	N 54°54'55" W	317.23'
C3	5779.58	353.29	353.19	S 53°46'51" E	3°30'07"
C4	5779.58	26.95	26.95	S 55°39'55" E	10°16'02"

**LINE TABLE**

LABEL	BEARING	DISTANCE
L1	S 52°01'49" E	31.79'

- LEGEND**
- RFB ● IRON REBAR FOUND
  - RBS ○ IRON REBAR SET
  - RWDF ● RIGHT OF WAY DISC FOUND
  - ⊗ STORM DRAIN GRATE INLET
  - ⊕ ELECTRIC METER
  - ⊕ FIBER OPTIC BOX
  - ⊕ FIBER OPTIC MANHOLE
  - ⊕ FIRE HYDRANT
  - ⊕ UNDERGROUND FIBER OPTICS MARKER
  - ⊕ GAS VALVE
  - ⊕ UNDERGROUND GAS MARKER
  - ⊕ IRRIGATION CONTROL VALVE
  - ⊕ SPOT ELEVATION
  - ⊕ SIGN
  - ⊕ SANITARY SEWER MANHOLE
  - ⊕ TELEPHONE PEDESTAL
  - ⊕ TRAFFIC SIGNAL BOX
  - ⊕ TRAFFIC SIGNAL POLE
  - ⊕ WATER METER
  - ⊕ WATER VALVE
  - ⊕ PLASTIC CORRUGATED PIPE
  - ⊕ PVC POLYVINYL CHLORIDE PIPE
  - ⊕ SDGI STORM DRAIN GRATE INLET
  - ADJACENT PROPERTY LINE
  - BOTTOM OF BANK
  - CONTOUR LINE
  - PROPERTY LINE
  - TB TOP OF BANK
  - SD UNDERGROUND DRAINAGE LINE
  - UE UNDERGROUND ELECTRIC LINE
  - UFO UNDERGROUND FIBER OPTICS LINE
  - FM FORCEMAIN
  - GAS UNDERGROUND GAS LINE
  - SS UNDERGROUND SEWER LINE
  - UT UNDERGROUND TELEPHONE
  - W UNDERGROUND WATER LINE
  - CONCRETE
  - EDGE OF PAVEMENT
  - ELM ○ ELM
  - HIC ○ HICKORY
  - HO ○ HOLLY
  - MAP ○ RED MAPLE
  - O ○ OAK



**SUMMARY PLAT**

**CERTIFICATE OF OWNERSHIP AND DEDICATION**

THE UNDERSIGNED HEREBY ACKNOWLEDGES THAT I AM (WE ARE) THE OWNER(S) OF THE PROPERTY SHOWN AND DESCRIBED HEREON AND THAT I (WE) HEREBY ADOPT THIS PLAN OF SUBDIVISION WITH MY (OUR) FREE CONSENT AND THAT I (WE) ESTABLISH THE MINIMUM BUILDING RESTRICTION LINES AND HEREBY DEDICATE TO PUBLIC USE AS ROADS, STREETS, AND EASEMENTS FOREVER ALL AREAS AS SHOWN OR INDICATED ON SAID PLAN.

DATE \_\_\_/\_\_\_/\_\_\_ SIGNED \_\_\_\_\_

DATE \_\_\_/\_\_\_/\_\_\_ SIGNED \_\_\_\_\_

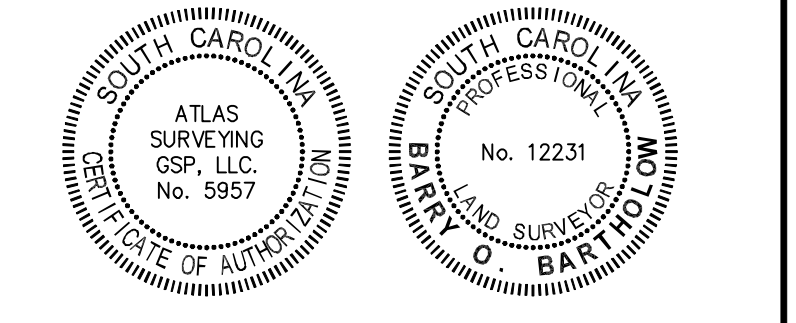
DATE \_\_\_/\_\_\_/\_\_\_ SIGNED \_\_\_\_\_

**CERTIFICATE OF ACCURACY**

I HEREBY STATE THAT TO THE BEST OF MY PROFESSIONAL KNOWLEDGE, INFORMATION, AND BELIEF, THE SURVEY SHOWN HEREIN WAS MADE IN ACCORDANCE WITH THE REQUIREMENTS OF THE STANDARDS OF PRACTICE MANUAL FOR SURVEYING IN SOUTH CAROLINA, AND MEETS OR EXCEEDS THE REQUIREMENTS FOR A CLASS "A" SURVEY AS SPECIFIED THEREIN; ALSO THERE ARE NO VISIBLE ENCROACHMENTS OR PROJECTIONS OTHER THAN SHOWN.

**FOR REVIEW ONLY**

DATE \_\_\_\_\_ PROFESSIONAL LAND SURVEYOR  
S.C. REGISTRATION NO. \_\_\_\_\_



**CERTIFICATE OF APPROVAL FOR RECORDING**

I HEREBY CERTIFY THAT THE SUBDIVISION PLAN SHOWN HEREON HAS BEEN FOUND TO COMPLY WITH THE SUBDIVISION REGULATIONS FOR THE CITY OF GREENVILLE, WITH THE EXCEPTION OF SUCH VARIANCES, IF ANY, AS NOTED IN THE MINUTES OF THE CITY OF GREENVILLE PLANNING COMMISSION OF GREENVILLE COUNTY, SOUTH CAROLINA, AND THAT IT HAS BEEN APPROVED FOR RECORDING IN THE OFFICE OF GREENVILLE COUNTY REGISTER OF DEEDS.

DATE \_\_\_\_\_ CITY ENGINEER - CITY OF GREENVILLE  
OR DESIGNATED REPRESENTATIVE

**FILE NUMBER**  
**SSD 25-1086**

**THE POINT SHOPPING MALL**

OWNER \_\_\_\_\_ SURVEYOR \_\_\_\_\_

NO. OF ACRES: 2.289 ACRES  
NO. OF LOTS: 2  
MILES OF NEW ROAD: 0  
DATE: 02/04/2026  
ZONED: BH (BUSINESS HEAVY)

30 15 0 30 60  
GRAPHIC SCALE (1"=30')

- NOTES**
- THIS PARCEL APPEARS TO LIE IN FLOOD ZONE X COMMUNITY 450091, MAP NUMBER 45045C0408E EFFECTIVE 08/18/2014.
  - VERTICAL DATUM IS NAVD 88 (2018)
  - NO ZONING REPORT WAS PROVIDED TO THE SURVEYOR AS OF THE DATE ON THIS PLAT. NO INDEPENDENT RESEARCH HAS BEEN MADE TO IDENTIFY ZONING REQUIREMENTS, ALL SETBACKS, REQUIREMENTS, AND RESTRICTIONS AFFECTING THE PROPERTY NOT NECESSARILY SHOWN ON THIS SURVEY.
  - HORIZONTAL DATUM IS SOUTH CAROLINA STATE PLANE GRID (NAD 83) (2011)
  - PRECISION OF PLAT CLOSURE: 1:351228
  - UNLESS ONE IS IDENTIFIED HEREON, NO TITLE PACKAGE WAS PROVIDED PRIOR TO THE DATE SHOWN ON THIS SURVEY. ALL EASEMENTS AND APPURTENANCES AFFECTING THIS PROPERTY NOT NECESSARILY SHOWN.
  - THE EXISTENCE AND LOCATION OF THE SURFACE AND SUB-SURFACE UTILITIES SHOWN HEREON ARE BASED UPON AVAILABLE RECORDS AND SURFACE VISIBLE FEATURES ALONG WITH ELECTRONIC AND ACOUSTICAL EVIDENCE AS OF DECEMBER, 2024. THE EXTENT AND LIABILITY OF THIS INFORMATION IS LIMITED TO THE STANDARDS OF CARE FOR A SPECIFIC UTILITY INVESTIGATION AS DEFINED BY THE AMERICAN SOCIETY OF CIVIL ENGINEERS (ASCE) PUBLICATION 38-02. THE EXACT LOCATION AND DEPTH OF UNDERGROUND UTILITIES CANNOT BE DETERMINED WITHOUT EXPOSING THEM IN SOME WAY. PRIOR TO CONSTRUCTION OR EXCAVATION, IT IS REQUIRED BY LAW TO CONTACT THE STATE 811 UTILITY PROTECTION CENTER.
  - THE PURPOSE OF THIS PLAT IS TO SUBDIVIDE PARCEL ID# 0547020103100, HEREON LABELED AS PARENT PARCEL, INTO 2 SEPARATE PARCELS, HEREON LABELED PARCEL 1 AND PARCEL 2. THIS SUBDIVISION OF LAND DOES NOT ADD OR SUBTRACT ACREAGE FROM THE PARENT PARCEL. THIS SUBDIVISION OF LAND DOES NOT ADD ANY NEW ROADS.

- REFERENCES**
- PB:1450 PG:73
  - PB:49-D PG:49
  - PB:48-1 PG:12
  - PB:1132 PG:68
  - DB:755 PG:1
  - SCDOT FILE:0038111-RO3

**ACREAGE SUMMARY TABLE**

PARCEL	ACREAGE	SQUARE FOOTAGE	NOTE
PARENT PARCEL	2.289 AC.	99,707 SQ.FT.	TMS#0547020103100
NEW PARCEL 1	1.329 AC.	57,906 SQ.FT.	
NEW PARCEL 2	0.960 AC.	41,801 SQ.FT.	

**ZONING INFORMATION TABLE**

PARCEL ID	TMS#0547020103100
ZONE	BH (BUSINESS HEAVY)
MIN. LOT WIDTH	75'
MAX. BUILDING HEIGHT	55'
MIN. STREET SETBACK	20'
SIDE STREET SETBACK	20'
MIN. SIDE SETBACK	10'
MIN. REAR SETBACK	10'
ALLEYWAY SETBACK	5'

NOTE: ZONING INFORMATION TAKEN FROM GREENVILLE COUNTY UNIFIED DEVELOPMENT CODE, ARTICLE 19, SECTION 2, TABLE 2.11.5 (SETBACKS). ALL BUILDING AND SETBACK RESTRICTIONS MUST BE VERIFIED BY THE PROPER MUNICIPAL AUTHORITY PRIOR TO DESIGN OR CONSTRUCTION.

