



AGENDA

REGULAR MEETING OF BOARD OF ZONING APPEALS

THURSDAY, APRIL 9, 2026 - 4:00 PM

Greenville City Hall, Council Chambers, 10th Floor

206 S. Main Street

Greenville, South Carolina 29601

Citizens may access the meeting at the following web address:

<http://greenvillesc.gov/MeetingMedia>

1. Call to Order
2. Welcome and Opening Remarks from the Chair
3. Roll Call
4. Approval of Minutes
 - A. Approval of Minutes for meeting on March 12, 2026
5. Call for Public Notice Affidavit from Applicants
6. Acceptance of Agenda
7. Conflict of Interest Statement
8. OLD BUSINESS
9. 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)
10. OTHER BUSINESS
11. Adjournment



**Planning Staff Report to
Board of Zoning Appeals
April 6, 2026**
for the April 9, 2026 Public Hearing

Docket Number:	S 26-179
Applicant:	Raising Canes Restaurants, LLC (Adam Caracci)
Agent:	Parker Poe Adams & Bernstein, LLP (Megan Stevens)
Property Owner:	Greenville Point 3, LLC (Sam Latone)
Property Location:	1136 Woodruff Road (tentative address)
Tax Map Number:	054702-01-03100
Acreage:	1.825 acres
Zoning:	BH, Business Heavy
Proposal:	SPECIAL EXCEPTION to operate a ‘General food and beverage (up to 6,000 SF)’ with accessory ‘drive-thru’ and ‘outdoor dining’ use after midnight

Applicable Sections of the City of Greenville Code of Ordinances:

<i>Sec. 19-3.2.1.B.2.</i>	<i>Hours of Operation</i>
<i>Sec. 19-3.4.4.</i>	<i>Commercial Use Standards</i>
<i>Sec. 19-3.4.6.</i>	<i>Additional Use Standards</i>
<i>Sec. 19-3.5.2.</i>	<i>Specific Standards</i>
<i>Sec. 19-6.2.15.</i>	<i>Quasi-Judicial Review</i>

Staff Recommendation: Approve with conditions

The special exception request is to operate between the hours of 12:00 a.m. and 3:00 a.m. Staff conclude that the application *complies* with the standards to grant a Special Exception Permit for a **‘General food and beverage (up to 6,000 SF)’ with accessory ‘drive-thru’ use after midnight** in a BH district. If the Board decides to grant the Permit, Staff recommend the following conditions:

1. Operation of the facility shall be limited to a ‘general food and beverage’ use, as defined by this Code, and shall substantially conform to the statements of the Applicant and the content of the application. Modification of the facility's operation shall require the Applicant to seek a modification of the special exception permit.
2. The establishment shall be prohibited from selling or offering alcoholic beverages.
3. The Applicant shall maintain hours of operation that are substantially consistent with those stated in the application. The use shall close no later than 3:00 a.m.
4. The Applicant shall take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.

5. Loitering, solicitation, and disorderly conduct is prohibited at all times; rules consistent with the provisions of this Code must be posted in conspicuous locations on the building and throughout the parking lot and must be enforced by the proprietors.
6. At all times during its occupancy, the Applicant shall assign a manager on the premises who shall ensure compliance with the terms of the special exception permit, the Code, and the applicable S.C. Code of Laws and Regulations.
7. The drive-thru area shall install a frontage screen meeting the requirements of Section 19-4.8.3. of the Code.
8. The proposed menu boards shall incorporate a photo cell or similar technology that adjusts brightness of the sign relative to outdoor ambient light as required by Section 19-4.11.4.R. of the Code.
9. Devices for the transmission of voices used as part of the drive-thru operation must comply with Section 19-3.5.2.B.7. of the Code.
10. Outdoor dining and seating areas associated with the business shall be closed between the hours of 12:00 midnight and 3:00 a.m. The Applicant shall take appropriate measures, such as fencing and signage, to ensure the outdoor dining and seating area remains closed between those hours.
11. Indoor and outdoor entertainment shall be prohibited.
12. Interior sound amplification and exterior sound amplification, except for speakers playing ambient music, shall be prohibited.
13. Except to provide ingress and egress, exterior doors and windows shall remain closed between the hours of 12:00 midnight and 5:00 a.m.
14. No security is initially required for this location, however, City staff, including the City's Police Chief, at any time after opening the business and upon review of applicable objective data (i.e. documented police reports), and with review by the Applicant, may require one security person be on-duty from the hours of 12:00 midnight to 3:15 a.m. for a six-month period, as warranted by the data. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, 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 review period thereafter shall apply to each subsequent six-month period for which security is required by the City. Repeated incidents requiring calls for service from law enforcement (after a security requirement is imposed) may be grounds for revocation of the permit.
15. Operation and maintenance of the facility shall comply with the Noise Ordinance, Chapter 16, Article II, Division 3 of the City Code. A pattern of noise complaints related to the business shall be grounds to require another meeting with city staff. Repeated noise violations may be grounds for revocation of the permit.
16. The Applicant shall assign staff to monitor and minimize loitering within the parking lot between the hours of 12:00 midnight and 3:15 a.m.
17. A copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.

Staff Analysis:

The Applicant, Raising Canes Restaurants, LLC, requests special exception approval to operate a 'General food and beverage (up to 6,000 SF)' with accessory 'drive-thru' and 'outdoor dining' use after midnight at the corner of Woodruff Road and Carolina Point Parkway.

The subject property is zoned BH, Business Heavy. The BH zoning district is intended for more auto-oriented establishments with larger lots and larger buildings and accommodates heavy commercial activities including vehicle repair and car sales.

The proposed use of a restaurant is classified as 'general food and beverage (up to 6,000)' and is permitted by right in the BH zone. The accessory 'drive-thru' and 'outdoor dining' use is also permitted by right in the BH zoning district. However, per Greenville Development Code Section 19-3.2.1.B.2., "any use open to the public with hours of operation between 12:00 a.m. and 5:00 a.m. requires a Special Exception permit." As such, a special exception permit must be obtained in order for the use to operate during these hours. The scope of the special exception review is limited to these hours.

No other special exception or conditional use permits have previously applied to the subject property.

A Special Exception Permit shall be approved upon finding that the Applicant demonstrates that **all** the following are met:

Standard a: The Proposed Special Exception Is Consistent with the Comprehensive Plan.

The Future Land Use Map of the City's GVL 2040 Comprehensive Plan designates this property within the 'Regional Mixed-Use' classification.

The 'Regional Mixed-Use' classification is located adjacent to I-85 and I-385 and serves the greater Greenville area. It includes typical medium and large commercial developments with pockets of nearby multi-family and light-industrial uses.

The proposed restaurant is located near an interstate exit and is an outparcel of a large commercial shopping center known as The Point. Given the proximity to the interstate and limited nearby residential, a restaurant with late night hours would not be inconsistent with the Comprehensive Plan.

Staff finds that the proposed use is consistent with the Comprehensive Plan.

Standard b: The Proposed Special Exception Complies With All Use Standards in Div. 19-3.4.

Use standards for 'general food and beverage' uses are located below:

19-3.4.4. Commercial use standards

C. Food and Beverage

1. General Food and Beverage

a. In RNX- and RC- districts, hours of operation between 12:00 a.m. (midnight) and 5:00 a.m. are prohibited. Where permitted in all other districts, hours of operation between 12:00 a.m. (midnight) and 5:00 a.m. require a special exception permit in accordance with Sec. 3.2.1.B.2. and Sec. 3.4.6.

Use standards for uses operating after midnight are listed below:

19-3.4.4. Commercial use standards

A. Hours of Operation

Uses open to the public with hours of operation between 12:00 a.m. (midnight) and 5:00 a.m. must obtain a special exception permit per Sec. 3.2.1.B.2. and comply with the following:

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

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.*
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.*
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.*
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.*
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 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.*
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.*
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.*

Use standards for accessory 'drive-thru' and 'outdoor dining' uses are located below:

19-3.5.2. Specific Standards

B. Drive-thru

Allows for service provided directly to automobiles where the customer drives up to a window or mechanical device through or by which the customer is serviced without exiting the vehicle on the same lot as a permitted commercial use.

1. *Must meet the stacking requirements of Sec. 4.6.4.C.3*
2. *Vehicle stacking spaces must be illustrated on the site plan.*
3. *Buildings with drive-thrus must meet all dimensional standards for the zoning district, including setbacks and build-to requirements.*
4. *To minimize the visual impact when drive-thru facilities are visible from the street, drive-thru facilities must be incorporated into the overall building design with material selection and design details.*
5. *Drive-thru areas require the installation of a frontage screen meeting the requirements of Section 19-4.8.3.*
6. *Full details of all drive-thru equipment including signage, menu boards, canopies, directional markings, lighting, and other elements must be included on the site plan.*
7. *Devices for the transmission or broadcasting of voices or music must be so directed or muffled so as to minimize impacts to any adjacent residential properties and must comply with the City's noise ordinance. A sound attenuation study may be required by the Administrator if deemed necessary.*

8. In MX- and BG districts, drive-thrus must meet the following standards:

- a. Drive-thru windows and stacking lanes cannot be placed between the primary street and the building. Drive-thru windows, lanes, and drive aisles must be placed to the side or rear of the building.
- b. No drive-thru window or ordering area is permitted on the side of a building facing any RH- or RN- district.

F. Outdoor Dining

Allows for an accessory outdoor dining on the property of a permitted principal commercial use. Outdoor dining is an unenclosed area with tables, chairs, and other furnishings set up for the purpose of drinking or eating food and beverages.

1. Outdoor dining cannot encroach upon any public right-of-way, sidewalk or parking areas without an encroachment permit.
2. Outdoor dining cannot impair the ability of pedestrians or cyclist to use the sidewalk. There must be a minimum of 6 feet of clear distance of sidewalk at all times.

The Applicant has stated their intent to comply with the use standards within their application. A full analysis for zoning compliance will be completed during administrative plan review.

The subject property is zoned Business Heavy and is not located near any residential uses or districts.

The outdoor dining and seating area does not encroach and appears to account for necessary clearances. The Applicant is requesting to operate the outdoor dining and seating area after 12:00 a.m. Planning staff along with the Technical Advisory Committee recommend closing the outdoor dining and seating area by 12:00 a.m. as indoor dining is available.

No security persons are proposed during operating hours.

The proposed site plan accounts for the required drive-thru stacking spaces, building setbacks and build-to requirements.

Details on a frontage screen were not provided in the application, however based on the proposed site plan compliance will be feasible.

Woodruff Road is considered the primary street, and the building will be addressed accordingly. Although the proposed drive-thru window and stacking lanes are between the building and primary street, the property is not zoned in an MX- or BG district.

Additional information will be needed to ensure building design, frontage screen, drive-thru equipment and communication devices comply with the use standards.

Staff finds, with appropriate conditions, the use complies with the use standards of the Greenville Development Code.

Standard c: The Proposed Special Exception is Appropriate for its Location and Compatible with the Character of Surrounding Lands and the Uses Permitted in the Zoning Districts of Surrounding Lands, and Will Not Reduce Property Values of Surrounding Lands.

The zoning districts and land uses of adjacent property are as follows:

- East:** General food and beverage (BH, Business Heavy)
- North:** Shopping center (BG, Business General)
- West:** General food and beverage (PD, Planned Development)
- South:** Shopping center (PD)

The subject property is currently undeveloped and is zoned BH, Business Heavy. The subject property is an outparcel of The Point shopping center. Anchor tenants include Whole Foods Market and REI.

The property is proposed to be subdivided into two properties in the future. The proposed use will occupy the side abutting Carolina Point Parkway. The other proposed lot will abut Market Point Drive and is intended to be occupied by a bank with drive-thru operated by Bank of America.

Further to the east, across Market Point Drive, is CAVA, a general food and beverage with drive-thru use.

Across Woodruff Road, to the north, are The Shops at Greenridge, a shopping center with more than 45 shops and restaurants including Barnes and Noble, Best Buy, and Lowe's Home Improvement.

To the west, across Carolina Point Parkway, is a Cracker Barrel restaurant and Drury Inn & Suites hotel.

Businesses in the area operating after midnight include Fetch Specialty and Emergency Veterinary Center (open 24 hours), Whataburger (open 24 hours), and McDonald's (open 24 hours). There are no residential uses in the immediate area.

Staff finds, with appropriate conditions, the use is compatible with surrounding lands.

Standard d. The Design of the Proposed Special Exception Minimizes Adverse Effects, Including Visual Impacts of the Proposed Use on Adjacent Lands; Furthermore, the Proposed Special Exception Does Not Impose Significant Adverse Impact on Surrounding Lands Regarding Service Delivery, Parking and Loading, Odors, Noise, Glare, Vibration, and Does Not Create a Nuisance.

The proposed use would be in a new building. The drive-thru lanes will feature a menu board, which will be illuminated. Site lighting will also be provided. A photometric plan will be required during administrative plan review to ensure limited impact on surrounding properties. No substantial adverse glare or visual impacts are anticipated from the use.

Parking for the use is expected to come from an on-site parking lot. Cross connectivity will remain with The Point shopping center property. Should overflow parking be needed, patrons and employees should be able to use The Point shopping center's lot.

Loading/unloading will occur in the on-site parking lot. Trash collection for the use will occur on-site through an above-ground dumpster. The dumpster will be screened by an enclosure as required by code and located in an area of minimal impact. Delivery and trash servicing times would not be restricted for this location as the project is zoned BH and does not abut residential.

The City of Greenville's downtown public safety initiative remains in effect. The initiative is a cross-departmental action plan designed to proactively address late-night activity, reduce crime and disorder, and enhance the overall perception of safety downtown. This initiative balances public safety, business accountability, and community engagement while ensuring compliance with applicable laws, ordinances and due process requirements. Since the Applicant is seeking to operate the business after midnight, Planning staff consulted the city's Police Department for additional commentary to ensure the request will not be contrary to the initiative's efforts. The Police Department did not express notable concern given its location and lack of alcohol service. No substantial adverse impacts are anticipated regarding service delivery, parking, loading, and odors.

No live entertainment is proposed. Outdoor dining is proposed along the Carolina Point Parkway building elevation. As noted earlier, Planning staff recommend that the outdoor dining area be closed by midnight. An order box will be located along the drive-thru lane. The sound level from the order box is expected to be minimal. During the Technical Advisory Committee meeting, the Applicant indicated that restaurant management and staff will be responsible for monitoring the parking lot to ensure that no loitering occurs during late night hours of operation. No security persons will be hired for this location.

While traffic generation and driveway access are not listed as part of the design and adverse impact criteria, there may be questions regarding compliance. The proposed site layout will not feature any direct access to adjacent streets. Instead, access will be achieved by connecting to the shopping center site at the rear of the subject property. Traffic generation is expected to be minimal during late night hours. The city's Traffic Engineer was informed of the application and did not have any notable concerns. A full analysis of the site for compliance will be completed during administrative plan review.

Staff finds that the use and its design will not have substantial adverse impacts.

TAC Findings and Recommendation

FINDINGS OF THE COMMITTEE:

1. The application and all other documents submitted supplemental to the application as part of this case prior to the Technical Advisory Committee review, is hereby incorporated and made a part of the findings of this Committee.
2. The Applicant indicates the planned business will be a chain quick service restaurant known as Raising Cane's.
3. The Applicant indicates the business will be located on a shopping center outparcel along Woodruff Road and will occupy a newly constructed one-story, approximately 3,000 SF store.
4. The Applicant indicates that the business has been operating since 1996 and has over 900 locations. The closest location to Greenville is the store in Clemson.
5. The Applicant indicates the intent to operate as a restaurant with drive-thru and outdoor dining area. Hours of operation will be 9:00 a.m. to 3:00 a.m., 7 days a week.
 - a. In response to questioning by the Committee, the Applicant indicates that closure at 3:00 a.m. is typical for most stores.
6. The Applicant indicates that the space will feature a limited-service kitchen, and the submitted menu will be offered during all operating hours. The menu will not include the sale of alcoholic beverages
 - a. In response to questioning by the Committee, the Applicant indicates that the menu is very limited compared to other competitors, which leads to a very fast turn-around for orders. Time to get through the drive-thru is reportedly around 2 minutes, 28 seconds.
7. The Applicant indicates no security services will be retained. The on-duty manager will be responsible for monitoring the property to abate loitering and other issues.
 - a. In response to questioning by the Committee, the Applicant indicates very few stores require security. Most stores do not have issues warranting regular police response. Aside from physical security, restaurants have cameras and are regularly monitored by an off-site location. Locations are designed with CPTED principles in mind, resulting in mindful design decisions related to features like landscaping and lighting.
8. The Applicant, based on the proposed life safety plan, indicates that maximum occupancy of the premises will be 150 occupants.
9. The Applicant indicates that outdoor dining will be available for patrons during all operating hours, including after midnight.

- a. In response to questioning by the Committee, the Applicant indicates that other locations do not typically have issues with late night loitering. The Applicant preferred to have outdoor dining during all hours but indicated a willingness to consider closing off the outdoor dining earlier if deemed necessary.
10. The Applicant indicates that no live music/entertainment will occur inside or outside the business.
11. The Applicant indicates that no smoking will be permitted, and no designated smoking area has been identified/provided.
12. The Applicant indicates that all parking and loading/unloading will occur on site.
13. The Applicant indicates that trash will be located on-site within a dumpster enclosure.

RECOMMENDATIONS OF THE COMMITTEE:

1. This Committee recommends that the Board of Zoning Appeals **approve** the application.
2. In order to prevent and/or minimize any potential adverse effects from the Applicant's business on adjacent uses, this Committee recommends that the Board of Zoning Appeals make the following recommendations conditions of the special exception permit. These conditions are related in type and scale to the impact the proposed use would have on the public and surrounding land uses, and are in addition to the standard requirements outlined in the Greenville Development Code:
 - a. This Committee recommends the Applicant maintain hours of operation that are substantially consistent with those stated by the Applicant closing no later than 3:00 a.m.
 - b. This Committee recommends that the final life safety plan be in close keeping to the currently proposed occupancy count of 150 (121 inside, 29 outside).
 - c. This Committee recommends that the Applicant take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.
 - d. This Committee recommends that rules consistent with the provisions of the City Code must be posted in conspicuous locations on the building and throughout the parking lot (if applicable) and must be enforced by the proprietors.
 - e. This Committee recommends that at all times during its occupancy, the applicant shall assign a manager on the premises who shall ensure compliance with the terms of the special exception permit, this Code, and the applicable S.C. Code of Laws and Regulations.
 - f. This Committee recommends that the volume level on the drive-thru order box be reduced by half normal volume between the hours of 12:00 midnight and 3:00 a.m. to minimize noise impacts on neighboring properties.
 - g. This Committee recommends that the outdoor dining and seating areas close between the hours of 12:00 midnight and 3:00 a.m. and that the Applicant take appropriate measures, such as fencing and signage, to ensure the outdoor dining and seating area remains closed between 12:00 midnight and 3:00 a.m.

- h. This Committee recommends that indoor and outdoor entertainment be prohibited.
- i. This Committee recommends that, except to provide ingress and egress, exterior doors and windows must remain closed between the hours 12:00 midnight and 3:00 a.m.
- j. This Committee recommends that interior and exterior sound amplification (other than indoor PA system) be prohibited.
- k. This Committee does not recommend a requirement for trained security persons at this time, however if more than two incidents between the hours of 12:00 midnight and 3:00 a.m. involving a police response to the business occur within a six-month period, the City of Greenville can then require one security person be on-duty from the hours of 12:00 midnight and 3:15 a.m. The security person(s) must possess a "Security Officer Registration Certificate" pursuant to Chapter 18 of Title 40 of the SC Code of Laws, 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. Repeated incidents requiring calls for service from law enforcement may be grounds for revocation of the permit.
- l. This Committee recommends that operation and maintenance of the facility, regardless of the hours permitted to be open to the public, comply with the Noise Ordinance, Chapter 16, Article II, Division 3 of the City Code. A pattern of noise complaints related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.
- m. This Committee recommends that loading/unloading only occur in the parking lot or in a city designated loading/unloading zone. No loading/unloading shall occur on Woodruff Road or Carolina Point Parkway.
- n. This Committee recommends that a copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.
- o. This Committee recommends that repeated violations of the conditions of this permit shall be grounds for revocation of this permit.

Staff Comments and Conditions

City Engineer Conditions

Comments:

1. Application review approval is subject to the applicant satisfying all conditions and requirements of the engineering divisions.

Civil Engineer Comments

Comments:

No comments.

Environmental Engineer Conditions

Comments:

1) Wastewater – Wastewater service for the development will be subject to the following conditions:

a. There are existing City sewer mains available to serve this development. The developer must confirm that the existing sewer system/treatment plant has available flow from the City and ReWa by submitting a Sewer Capacity Request Form (Service Lateral Fillable Form aka PSSAR).

<https://survey123.arcgis.com/share/0277dbae6a974c5fab9b932b414d59bb>

b. The wastewater permitting and acceptance process shall meet those requirements set forth in the City of Greenville Design and Specifications Manual Chapter 8.

c. Each building shall have a separate and direct connection to the City's sanitary sewer main.

d. Prior to using an existing lateral, the existing lateral must be tested to ensure that it conforms to City of Greenville performance requirements. Provide a video documenting the condition of the existing service connection prior to its reuse. A new lateral will be required if the existing lateral is in poor condition. The final Certificate of Occupancy will not be issued until the lateral is shown to be in good condition or a new lateral is installed.

e. Each building shall require a new service fee through ReWa.

2) Stormwater Management – The development is considered a larger common plan and must be performed in conformance with the City's stormwater ordinance (Article 19-5.3: Stormwater Management). Specifically, you will need to have a Professional Engineer prepare a non-single family site plan for the development and it will be subject to the following conditions:

a. A stormwater plan is required to be submitted with the non-single family site plan permit. Submit the major or minor stormwater plan as appropriate.

b. At a minimum, a stormwater plan should include:

i. Proposed layout.

ii. Appropriate erosion control best management practice standard details.

iii. A construction entrance.

iv. A concrete washout.

v. Silt fence

c. The plan should also show any drainage details needed to ensure the development will not adversely impact adjacent properties and will adequately control runoff from offsite.

i. If the proposed development creates a new impervious surface greater than or equal to 0.25 acres, water quantity will be required for the 2, 10 & 25 year 24 hour storm event with no significant increase in the 100 year 24 hour storm event.

ii. Any stormwater drainage system conveying offsite water shall be designed in compliance with the Stormwater Ordinance.

iii. Water quality treatment is required when either:

The proposed development or Larger Common Plan will disturb more than 10,000 square feet.

The proposed development disturbs 50% or more of the parcel or larger common plan.

3) NOTE: Project appears to be extending storm drains from the adjacent development, previous design drawings did not account for this parcel in the detention pond drainage area. Additional

stormwater calculations will be needed to support this additional stormwater drainage routed to the previous development's detention ponds.

4) Floodplain – A portion of the subject property is not located in a FEMA floodplain as determined utilizing 2019 Flood Insurance Rate Maps.

Traffic Engineer Comments

Comments:

No comments.

Fire Department Conditions

Comments:

Access to this property for emergency response (vehicular) will be coming from a different lot. Allowed at this time since it is the same owner. However, consideration needs to be given if property ever sold (separated), the access needs to be conveyed so original access can be maintained. Otherwise, a new access point for emergency access to property will need to be established.

REPORT OF THE TECHNICAL ADVISORY COMMITTEE

to the

Board of Zoning Appeals

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)

Committee Meeting Date(s): March 19, 2026

Applicant attending meeting: Megan Stevens (Parker Poe, applicant legal counsel), Ryann Griffin (Parker Poe, applicant legal counsel), Sarah Holmes (Raising Cane's property development team, applicant representative)

Proposed Business: Raising Cane's

FINDINGS OF THE COMMITTEE:

1. The application and all other documents submitted supplemental to the application as part of this case prior to the Technical Advisory Committee review, is hereby incorporated and made a part of the findings of this Committee.
2. The Applicant indicates the planned business will be a chain quick service restaurant known as Raising Cane's.
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 - a. In response to questioning by the Committee, the Applicant indicates that closure at 3:00 a.m. is typical for most stores.

6. The Applicant indicates that the space will feature a limited-service kitchen, and the submitted menu will be offered during all operating hours. The menu will not include the sale of alcoholic beverages
 - a. In response to questioning by the Committee, the Applicant indicates that the menu is very limited compared to other competitors, which leads to a very fast turn-around for orders. Time to get through the drive-thru is reportedly around 2 minutes, 28 seconds.
7. The Applicant indicates no security services will be retained. The on-duty manager will be responsible for monitoring the property to abate loitering and other issues.
 - a. In response to questioning by the Committee, the Applicant indicates very few stores require security. Most stores do not have issues warranting regular police response. Aside from physical security, restaurants have cameras and are regularly monitored by an off-site location. Locations are designed with CPTED principles in mind, resulting in mindful design decisions related to features like landscaping and lighting.
8. The Applicant, based on the proposed life safety plan, indicates that maximum occupancy of the premises will be 150 occupants.
9. The Applicant indicates that outdoor dining will be available for patrons during all operating hours, including after midnight.
 - a. In response to questioning by the Committee, the Applicant indicates that other locations do not typically have issues with late night loitering. The Applicant preferred to have outdoor dining during all hours but indicated a willingness to consider closing off the outdoor dining earlier if deemed necessary.
10. The Applicant indicates that no live music/entertainment will occur inside or outside the business.
11. The Applicant indicates that no smoking will be permitted, and no designated smoking area has been identified/provided.
12. The Applicant indicates that all parking and loading/unloading will occur on site.
13. The Applicant indicates that trash will be located on-site within a dumpster enclosure.

RECOMMENDATIONS OF THE COMMITTEE:

1. This Committee recommends that the Board of Zoning Appeals *approve* the application.
2. In order to prevent and/or minimize any potential adverse effects from the Applicant's business on adjacent uses, this Committee recommends that the Board of Zoning Appeals make the following recommendations conditions of the special exception permit. These conditions are related in type and scale to the impact the proposed use would have on the public and surrounding land uses, and are in addition to the standard requirements outlined in the Greenville Development Code:
 - a. This Committee recommends the Applicant maintain hours of operation that are substantially consistent with those stated by the Applicant closing no later than 3:00 a.m.
 - b. This Committee recommends that the final life safety plan be in close keeping to the currently proposed occupancy count of 150 (121 inside, 29 outside).
 - c. This Committee recommends that the Applicant take reasonable measures to ensure that the business and its patrons comply with City ordinances and State laws intended to preserve the public peace, safety and order, including but not limited to: occupancy loads, prohibitions on disorderly conduct and public intoxication, prohibitions on noise in violation of the City's noise ordinance, prohibitions on smoking in violation of the City's smoking ordinance, adequate patron parking and applicable neighborhood parking restrictions.
 - d. This Committee recommends that rules consistent with the provisions of the City Code must be posted in conspicuous locations on the building and throughout the parking lot (if applicable) and must be enforced by the proprietors.
 - e. This Committee recommends that at all times during its occupancy, the applicant shall assign a manager on the premises who shall ensure compliance with the terms of the special exception permit, this Code, and the applicable S.C. Code of Laws and Regulations.

- f. This Committee recommends that the volume level on the drive-thru order box be reduced by half normal volume between the hours of 12:00 midnight and 3:00 a.m. to minimize noise impacts on neighboring properties.
- g. This Committee recommends that the outdoor dining and seating areas close between the hours of 12:00 midnight and 3:00 a.m. and that the Applicant take appropriate measures, such as fencing and signage, to ensure the outdoor dining and seating area remains closed between 12:00 midnight and 3:00 a.m.
- h. This Committee recommends that indoor and outdoor entertainment be prohibited.
- i. This Committee recommends that, except to provide ingress and egress, exterior doors and windows must remain closed between the hours 12:00 midnight and 3:00 a.m.
- j. This Committee recommends that interior and exterior sound amplification (other than indoor PA system) be prohibited.
- k. This Committee does not recommend a requirement for trained security persons at this time, however if more than two incidents between the hours of 12:00 midnight and 3:00 a.m. involving a police response to the business occur within a six-month period, the City of Greenville can then require one security person be on-duty from the hours of 12:00 midnight and 3:00 a.m. The security person(s) must possess a “Security Officer Registration Certificate” pursuant to Chapter 18 of Title 40 of the SC Code of Laws, 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. Repeated incidents requiring calls for service from law enforcement may be grounds for revocation of the permit.
- l. This Committee recommends that operation and maintenance of the facility, regardless of the hours permitted to be open to the public, comply with the Noise Ordinance, Chapter 16, Article II, Division 3 of the City Code. A pattern of noise complaints related to the business shall be grounds to require another meeting with the Technical Advisory Committee. Repeated noise violations may be grounds for revocation of the permit.

- m. This Committee recommends that loading/unloading only occur in the parking lot or in a city designated loading/unloading zone. No loading/unloading shall occur on Woodruff Road or Carolina Point Parkway.
- n. This Committee recommends that a copy of the special exception permit shall be maintained on the premises with other related inspection, licensing, and occupancy information.
- o. This Committee recommends that repeated violations of the conditions of this permit shall be grounds for revocation of this permit.

Respectfully Submitted,

John Hamlett
Technical Advisory Committee Chair



Ross Zelenske, AICP
Senior Development Planner and Liaison to the Board of Zoning Appeals



APPLICATION FOR SPECIAL EXCEPTION

Contact Planning & Development (864) 467-4476 or 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:	

APPLICANT'S AGENT ^{*} :

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.

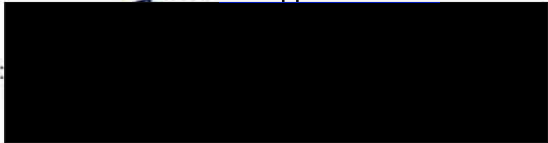
INSTRUCTIONS

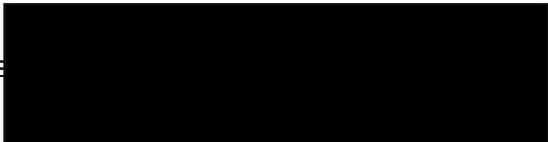
1. Refer to the application timeline on Page 4 of this application for a detailed overview of this process.
2. Prior to submitting this application, an Applicant must schedule a pre-application conference with the Administrator to discuss the procedures, standards, and regulations required for approval. Contact the Planning and Zoning Division to schedule a pre-application conference. The email address is planning@greenvillesc.gov 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.
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.
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.

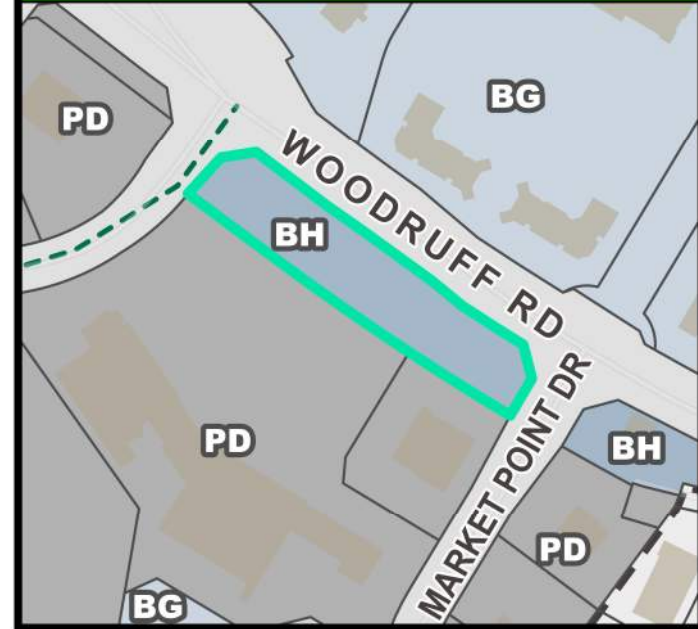
The proposed restaurant will minimize impacts on neighboring properties by using landscaping, managing traffic and parking, controlling odors and noise, and designing lighting to reduce glare.

S 26-179 • WOODRUFF RD

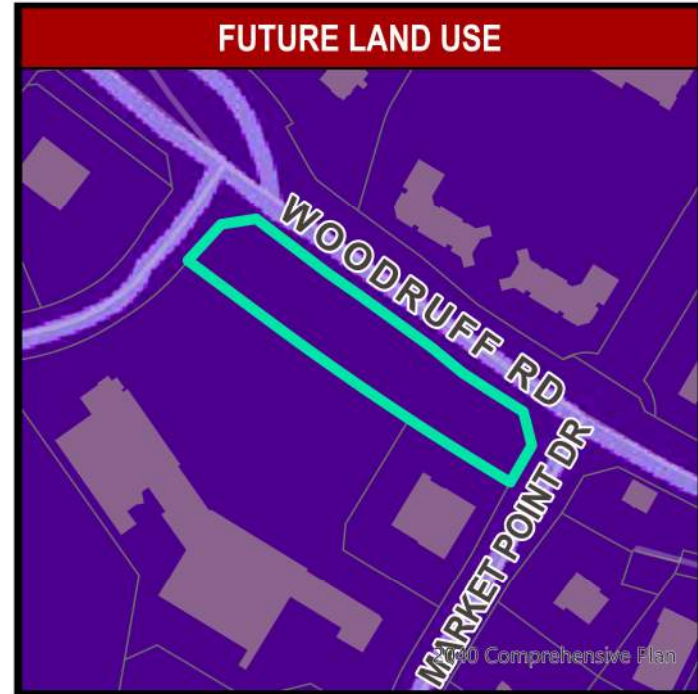
AERIAL VIEW



CURRENT ZONING



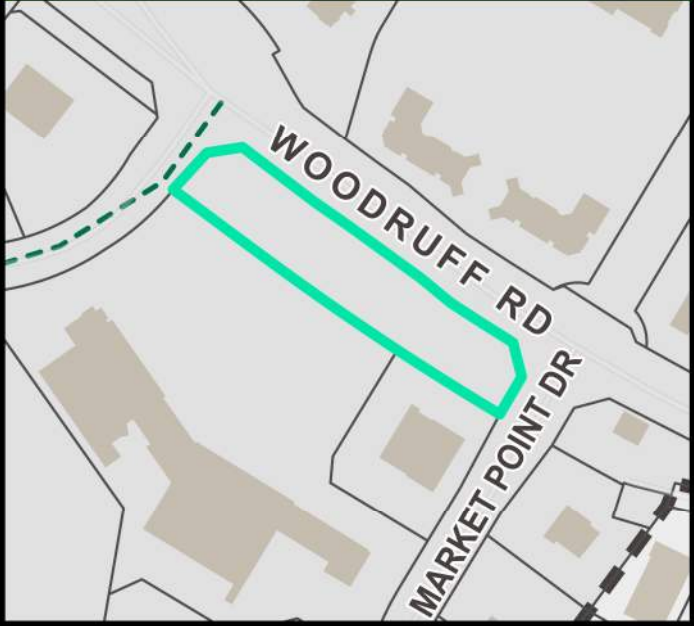
FUTURE LAND USE



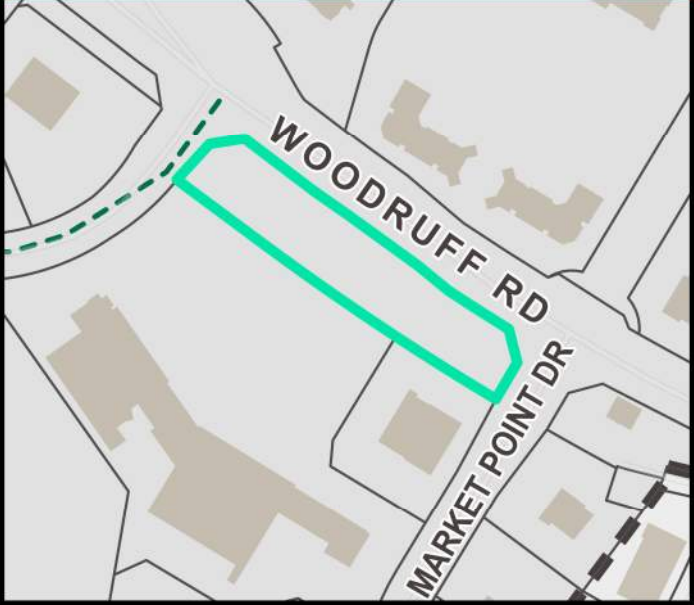
NATURAL / ENVIRONMENTAL FEATURES



SPECIAL EMPHASIS NEIGHBORHOODS



PRESERVATION OVERLAYS





APPLICATION FOR TECHNICAL ADVISORY COMMITTEE REVIEW

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

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

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

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



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.

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 SIZES	W/TH	
A 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	Quick Gas Disconnect
4	A03	Quick Disconnect/Valve Safety Fitting (1" Dia., 48" Long)	Owner	16100R-48	Owner	Owner				
1	A36-E	Griddle, 36" Electric, W/Stand	Acu-Stream	EG0203A3600-S2	Owner	40.00	208.00	3.00	X	NEW 115-50P Plug
2	A40-ZB	110 Volt Indirect Drain (Pump Station)	Marshall Air Systems, Inc.	C23X-2BACRC - Table	Owner	Owner	16.10	208	1	NEW 16-20P Cord/Plug
B Refrigeration Equipment										
1	B30-54	Order Assembly Table 54"(Refrigerated)	Kitchen Provider	Custom Fabricated	Owner	Owner	12.8		1/3	120
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	12.8		1/3	120
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	13.2		1/3	120
1	B40	Chicken Breeding Station 50.75"(Refrigerated)	Kitchen Provider	Custom Fabricated	Owner	Owner	13.4		1/3	120
1	B10D-T	Walk-In Cooler/Freezer Misc S/S Trim	Canes Specifications	Canes Specifications	Owner	Owner		1"		Position next to breeding sink
1	B104	Walk-In Cooler/Freezer (4) Lights/Exhaustors/Condensers) Prototype 4	KoPak 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	10.9		1/2	115
2	B21R	Refrigerator-Under Counter (Single Door) Specify Door Swing	Beverage-Air	UCR27A	Owner	Owner	4.0		1/6	115
1	B22R	Refrigerator-Under Counter (Double Door)	Beverage-Air	UCR48A	Owner	Owner	4.5		1/5	115
1	B25R	Refrigerator-Under Counter (Single Glass Door) Color, RAL5010-Centian-Blue, Specify Door Swing	True	TUC-27G-ADA-HC-FGD01	Owner	Owner	2.00		1/6	115.00
C Food Prep and Related Equipment										
2	C10-1	Porion 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 15 Foot Hook Dispensing Line, Cut To Fit in Field	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				
D 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 30"L, 18" x 30" x 18" (4)	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,4/5M	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)H00K1ZE (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 18" 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 Cubby 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	APR1018-4	Owner	Owner				
5	D51-10	Rack, Full Tray, 10 Capacity	KelMax	APR1018-4	Owner	Owner				
1	D55-30	Rack, Linen Storage, 24x30	ISS Shelving	WST1377E	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	D81-5S	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	Halowall USV91788	Owner	Owner				
E 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"
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"
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"
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 Gosneek	Millwork Provider	B-0133-CR-B084A - B-0156(3056A)	Owner	GC		1/2"	1/2"	
1	E56	Faucet, Pre-Rinse W/Overhead Spring Action Gosneek	T&S Brass	B-0214-B-WH4-C	Owner	GC				1/2"
1	E70-01	Faucet, 12" Add-On To Pre-Rinse Assembly	T&S Brass	B-0156 (3056A)	Owner	GC				
4	E52-01	Faucet, Restroom, Single Hole Mounting, Hands-Free (AC) Requires K-1348B-A (AC Single Power Supply)	Kohler	K-1346B-VS	Owner	GC		1/2"	1/2"	
1	E53-01	Faucet, Deck Mount, Gosneek, Single Hole, Hands-Free	T&S Brass	EC-3100-TMV	Owner	GC		1/2"	1/2"	Thermostatic Temp. Mixing Valve W/Check Valves
1	E60	Faucet, Mop Sink, Ceramic Cartridges W/Check Valves	T&S Brass	B-0665-CR-B5TR	Owner	GC		3/4"	3/4"	
2	E65	Faucet, Pot/Bowl Fill	T&S Brass	B-0592	Owner	GC				
1	E66	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"
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"
6	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 (9A79A,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
F 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" w x 24.03" d	Tirol	Series 4 Smart Safe	Owner	Owner			120.00	1.00
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 SIZES	W/TH	
G Building Components										
1	G10	S/S Wall Panels (Specify Amount Of Wall To Cover)	Kitchen Provider	Custom Fabricated	Owner	GC				
2	G10-5S	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 (Specify 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				

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
FOUNTAIN DRINKS				
	140 - 160 CAL	260 - 300 CAL	380 - 430 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

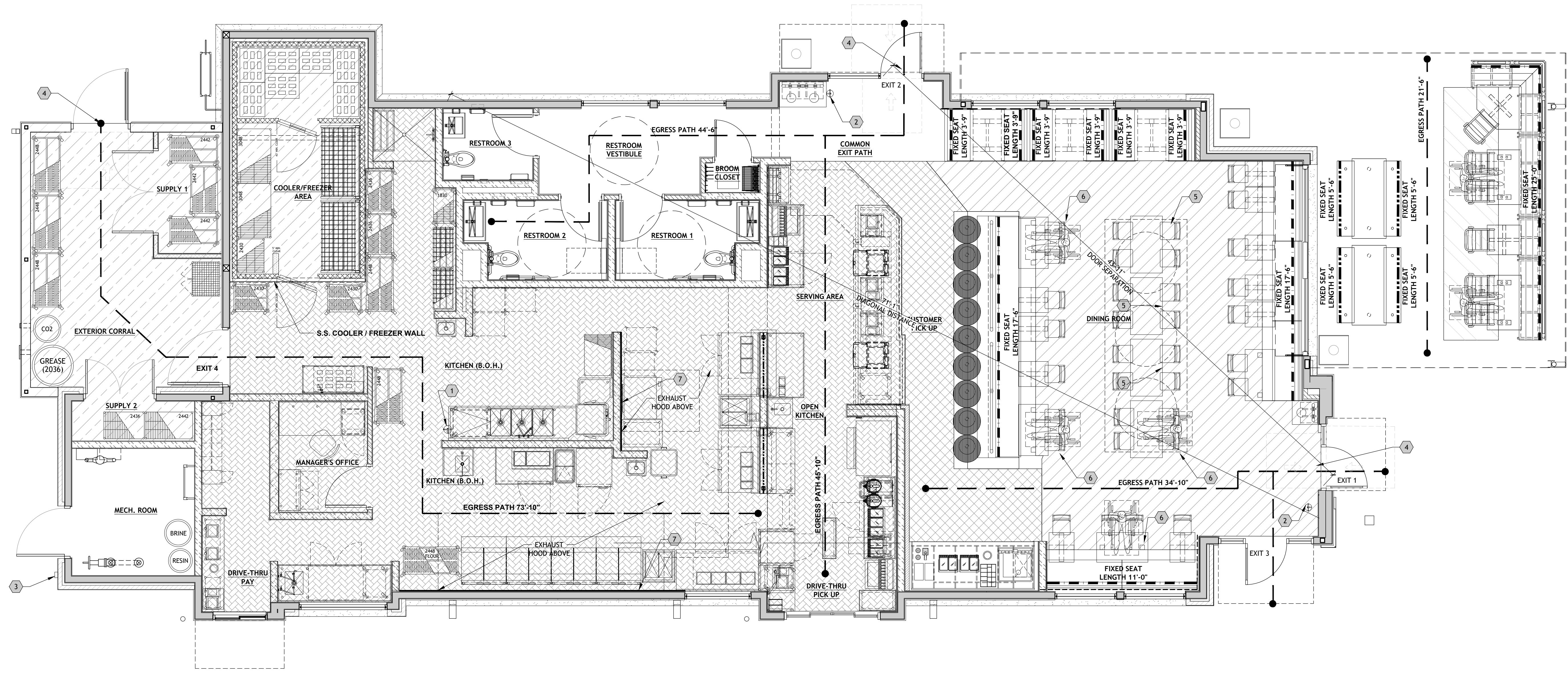
190 CAL/1.5 OZ SAUCE
130 CAL/CHICKEN FINGER

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



EGRESS PLAN

1/4" = 1'-0" 1

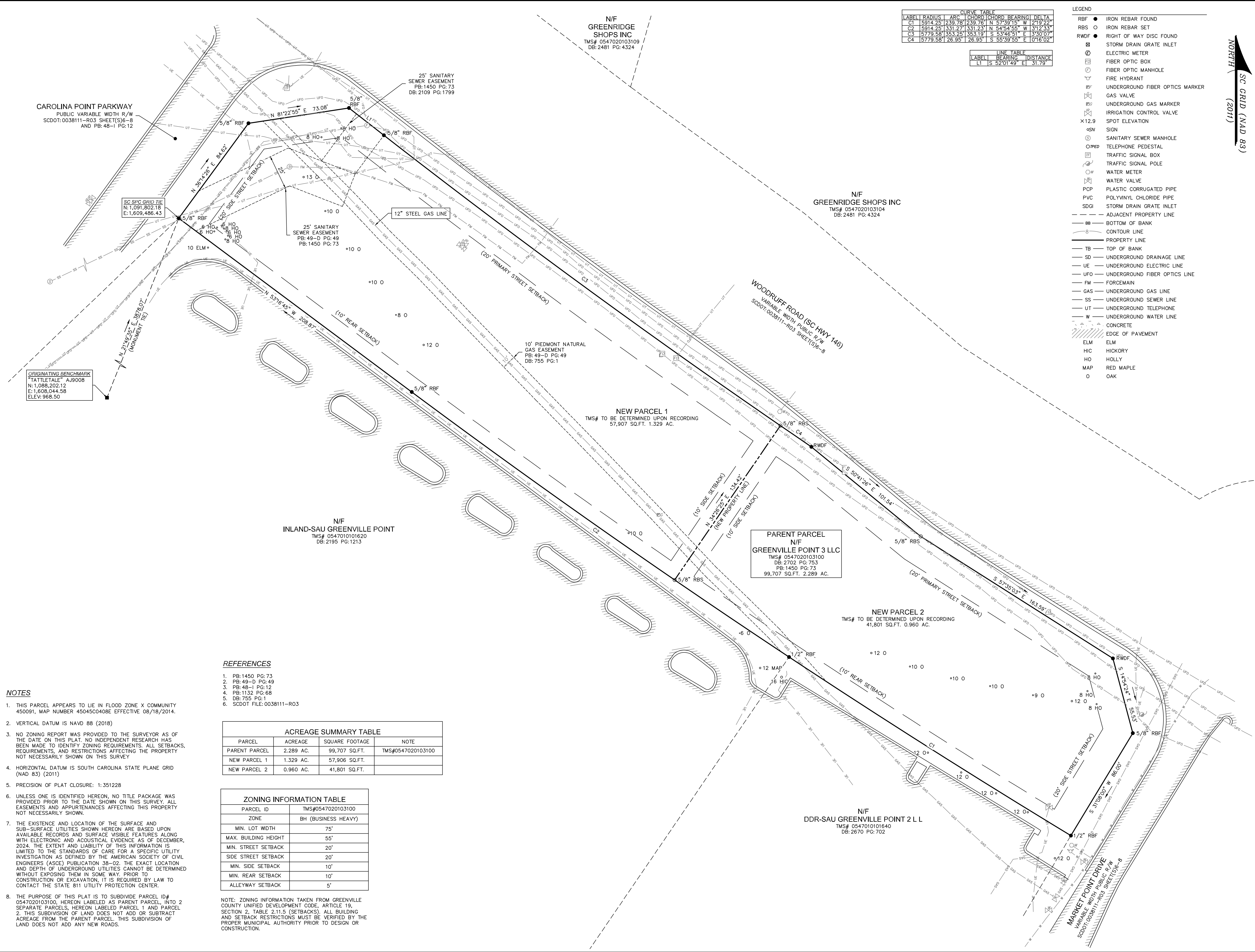
KEYED NOTES	
1.	PROVIDE 6 LB. 40 BC CLASS "K" HAND OPERATED FIRE EXTINGUISHER. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
2.	PROVIDE 5 LB. 2A10 BC HAND OPERATED FIRE EXTINGUISHER. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
3.	PROVIDE KNOX BOX. LOCATION SUBJECT TO FIRE MARSHAL APPROVAL.
4.	ACCESSIBLE 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	
BUILDING SUMMARY	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
	INT. TOTALS		OCCUPANTS	121
	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
	PATIO OCCUPANTS			29
	TOTAL OCCUPANTS			150

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		150	2	4		
OCCUPANCY LOAD MORE THAN 1,000 = 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	



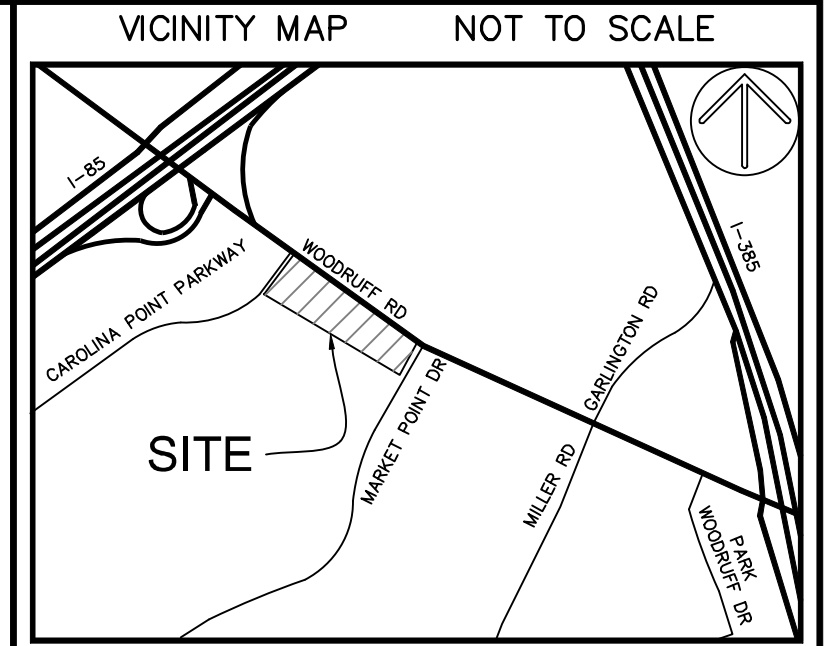
CURVE TABLE

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	171.23°
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**
- RBF ● 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
 - ⊖ STORM DRAIN GRATE INLET
 - ⊕ SDGI
 - 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.

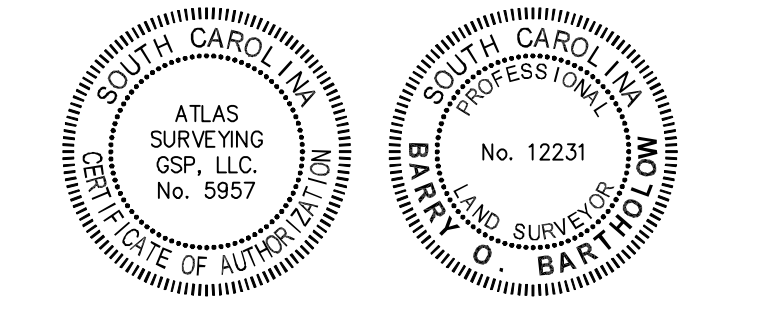
DATE ___/___/___ SIGNED _____
 DATE ___/___/___ SIGNED _____
 DATE ___/___/___ SIGNED _____

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)



- 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.

N/F GREENRIDGE SHOPS INC
 TMS# 0547020103109
 DB:2481 PG:4324

N/F GREENRIDGE SHOPS INC
 TMS# 0547020103104
 DB:2481 PG:4324

NEW PARCEL 1
 TMS# TO BE DETERMINED UPON RECORDING
 57,907 SQ.FT. 1.329 AC.

PARENT PARCEL
 N/F GREENVILLE POINT 3 LLC
 TMS# 0547020103100
 DB:2702 PG:753
 PB:1450 PG:73
 99,707 SQ.FT. 2.289 AC.

NEW PARCEL 2
 TMS# TO BE DETERMINED UPON RECORDING
 41,801 SQ.FT. 0.960 AC.

N/F DDR-SAU GREENVILLE POINT 2 L L
 TMS# 0547010101640
 DB:2670 PG:702

N/F INLAND-SAU GREENVILLE POINT
 TMS# 0547010101620
 DB:2195 PG:1213

CAROLINA POINT PARKWAY
 PUBLIC VARIABLE WIDTH R/W
 SCDOT:0038111-RO3 SHEET(S)6-8
 AND PB:48-1 PG:12

SC SFC GRID TIE
 N:1,091,802.18
 E:1,609,486.43

ORIGINATING BENCHMARK
 "TATTLETALE" AJ9008
 N:1,088,202.12
 E:1,608,044.58
 ELEV:968.50

