

13502 Hamburger Lane
Baldwin Park, Ca 91706-5885
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Project Description Proposed In-N-Out Burgers Restaurant 2532 Santa Rosa Avenue

In 1948, Harry and Esther Snyder opened the first In-N-Out Burger with its' innovative 2-way ordering speaker and drive-through. The restaurant served the freshest burgers, coolest shakes and the hottest fries in a friendly, sparkling clean atmosphere. Times have not changed at In-N-Out; the menu is still the same basic menu our guests have enjoyed since 1948. And, we've been serving everything up the same exact way - hot, made to order food, using only the highest quality fresh ingredients.

In-N-Out Burgers proposes to develop a new In-N-Out Burger restaurant with a drive-through at 2532 Santa Rosa Avenue, Santa Rosa, CA.

The proposed In-N-out restaurant will be 3,867 square feet with indoor seating for 76 guests, and outdoor seating for 76 guests. The site will be well landscaped and will include an approx. 300 square foot covered trash building, a drive-through with dedicated onsite queuing for 30 cars, onsite parking for 73 guest cars, excellent vehicle circulation onsite with no "dead-end" parking aisles, and access to both Santa Rosa Avenue and Yolanda Avenues.

The proposed building is single-story, Spanish-Mediterranean in style with exterior stucco and terra-cotta tiled hip-roofed towers. The maximum height of the building is 28 feet tall.

Construction for the restaurant will be done in a single phase and take approximately 6 months, with a typical progression of construction activities. These activities, some of which would run concurrently, include site preparation and limited grading of about 4 to 6 weeks, building construction of about 4 months, paving and striping of about 3 weeks, and landscaping of about 2 weeks.

The restaurant will operate 7 days a week, from 10:00 AM to 1:00 AM Sunday through Thursday, and from 10:00 AM to 1:30 AM on Friday and Saturday. The restaurant, drive-thru, and parking lot, as with all In-N-Out Burgers restaurants, will be well-lit and meticulously maintained. The restaurant will be staffed by approximately 10 to 12 Associates per shift, with 3 shifts per day.

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In-N-Out cooks all of its burgers and fries to order – nothing is pre-cooked and there are no cooked food holding bins. This restaurant will be equipped with three burger grills. Two grills will operate at all times, and activation of the third grill will be done in response to high dine-in or, more typically, high drive-through demand as activating the third grill significantly increases the speed at which drive-through orders are delivered to customer vehicles. In addition, standard store operating procedure dictates that as soon as the drive-through queue reaches the 8th car (where the menu board/order speaker is located) In-N-Out Associates are deployed outside to take orders using hand-held ordering tablets. The use of these tablets puts orders into the kitchen faster than ordering at the menu board, and, when combined with increased production from the third grill, the result is extremely fast and efficient food production with the shortest possible food wait times, and therefore the shortest possible drive-through vehicle queues.

Awareness of the queue reaching the 8th car is enhanced with outdoor cameras and indoor monitors. There will be between 4 and 6 outdoor cameras on this site, with 3 or 4 of them specifically viewing the drive-through lane. These cameras display on multiple monitors located inside the restaurant including at the manager's office, above the grills, and at both the pay and pickup windows.

There is no delivery dock or designated delivery parking bay required on the premises as deliveries are made only by In-N-Out owned and operated vehicles, after the restaurant is closed to the public, between the hours of 2 AM and 9 AM.

No alcoholic beverages will be served.