

VILLAGE OF BARTLETT

COMMITTEE AGENDA

JULY 19, 2022

BUILDING & ZONING, CHAIRMAN HOPKINS

1277 Keim Trail Variations

COMMUNITY & ECONOMIC DEV. CHAIRMAN GANDSEY

Rebecca's Cakes by Design BEDA Application

EXECUTIVE SESSION

To Discuss Pending, Probable or Imminent Litigation
Pursuant to Section 2(c)11 of the Open Meetings Act



Agenda Item Executive Summary

Item Name 1277 Keim Trail

Committee
or Board Committee

BUDGET IMPACT

Amount: N/A

Budgeted N/A

List what
fund N/A

EXECUTIVE SUMMARY

The petitioner is requesting **variations** from the 30-foot building separation requirement to allow for the construction of a new single-family home to be located 24.82 feet from the home to the east (1281 Keim Trail) and 27.35 feet from the home to the west (1273 Keim Trail).

The proposed residence would be located 16.8 feet from the east property line and 17.33 feet from the west property line.

The **Planning & Zoning Commission** reviewed the petitioner's request and conducted the required public hearing at their meeting on July 7, 2022. The Planning & Zoning Commission recommended **approval** of the request subject to the conditions and findings of fact outlined in the staff report.

ATTACHMENTS (PLEASE LIST)

PDS memo, minutes of the Planning & Zoning Commission meeting, cover letter, application, location map, site plan, floor plans and elevations

ACTION REQUESTED

- For Discussion Only - *To review and forward to the Village Board for a final vote.*
- Resolution
- Ordinance
- Motion

Staff: Kristy Stone, Interim Planning and Development Services
Director

Date: 7/11/2022

PLANNING AND DEVELOPMENT SERVICES MEMORANDUM

22-59

DATE: July 11, 2022
TO: Paula Schumacher, Village Administrator
FROM: Kristy Stone, Interim Planning and Development Services Director *KS*
RE: **(#22-10) 1277 Keim Trl**

PETITIONER

Joseph Class

SUBJECT SITE

1277 Keim Trl.

REQUEST

Variations – to reduce the required 30-foot building separation

ZONING HISTORY

The property was annexed into the Village in 1973 by Ordinance #1973-09 and was subsequently zoned A-3 Multiple Planned Development. The property was rezoned to the SR-4 Single Family Residence District as a part of the 1978 comprehensive rezoning of the Village. The property was rezoned to the ER-2 PUD zoning district by Ordinance #1984-29, and later to the ER-3 PUD zoning district by Ordinance #1988-96. Ordinance #1989-08 approved a final planned unit development for 55 single family homes with side-yard setback of 7.5 feet and a minimum distance of 30 feet between buildings. The property is located within the Durwood Forest Subdivision which was recorded in 1989.

DISCUSSION

1. The subject property is zoned ER-3 PUD (Estate Residence – Single Family).
2. The petitioner has applied for a building permit to construct a new single-family home on a vacant lot in the Durwood Forest Subdivision.
3. The petitioner is requesting **variations** from the 30-foot building separation requirement to allow for the construction of a new single-family home to be

located 24.82 feet from the home to the east (1281 Keim Trail) and 27.35 feet from the home to the west (1273 Keim Trail).

4. The proposed residence would be located 16.8 feet from the east property line and 17.33 feet from the west property line.
5. The proposed improvements would cover 20% of the lot with impervious surface. Lots of this size are allowed up to 30% impervious surface coverage.
6. If the variations are approved, the building permit could be issued for the proposed single-family home.

RECOMMENDATION

1. The **Planning & Zoning Commission** reviewed the Petitioner's variation requests, conducted the public hearing and recommended **approval** at their July 7, 2022 meeting based upon the following Findings of Fact:
 - A. That the particular physical surroundings, shape or topographical condition of the specific property involved would result in a particular hardship upon the owner, as distinguished from a mere inconvenience, if the strict letter of the regulations were carried out.
 - B. That conditions upon which the petition for variations are based are unique to the property for which the variation is sought and are not applicable, generally, to other property within the same zoning classifications.
 - C. That the purpose of the variations is not based exclusively upon a desire to make money out of the property.
 - D. That the alleged difficulty or hardship is caused by the provision of this Title and has not been created by any person presently having an interest in the property.
 - E. That the granting of the variations will not be detrimental to the public welfare or injurious to other property or improvements in the neighborhoods in which the property is located.
 - F. That the proposed variations will not impair an adequate supply of light and air to adjacent property, or substantially increase the congestion in the public streets, or increase the danger of fire, or endanger the public safety, or substantially diminish or impair property values within the adjacent neighborhood.

- G. That the granting of the variances requested will not confer on the applicant any special privilege that is denied by the provisions of this Title to other lands, structures or buildings in the same district.

The minutes from the Planning & Zoning Commission meeting and background information are attached for your review and consideration.

dk/attachments

X:\Comdev\Memos 2022\059_1277 Keim_variance_vbc.docx



Village of Bartlett
Planning and Zoning Commission
July 7, 2022

**(#22-10) 1277 Keim Trail
PUBLIC HEARING**

The following exhibits were presented:

Exhibit A – Picture of Sign

Exhibit B – Mail Affidavit

Exhibit C – Notification of Publication

The petitioners, **Kristen Wolf of 118 Waterbury Circle, Schaumburg** and **Tom Class** came forward and were sworn in by the chairman, **M. Werden**. **T. Class** stated that they are asking for a variance from the 30-foot building separation requirement. To get the area that we are looking for, we would have to push the house back 15 feet and would be in the retention area. **K. Wolf** the front of the proposed house would match the other houses on the street. **K. Stone** this lot is located in the Durwood Forest subdivision, which is zoned ER-3 PUD. If it was zoned ER-3 the minimum setback would be 15 feet for each lot. The original developer wanted to have flexibility and now the minimum setback is 7-1/2 feet, but there needs to be 30-feet between the houses. **T. Class** we are asking for the variance for the side yards because the two neighbors on each side built so close to our lot lines. **M. Hopkins** were you aware of these restrictions when you bought the lot? **T. Class** no. **M. Hopkins** how did you come to understand the restrictions? **K. Wolf** when we started the permitting process and had our architectural drawings done. **T. Class** the value of the proposed home would be equal to or greater than the homes around it. It will not be over built or under built. **M. Hopkins** has anyone contacted staff about this? **D. Kamperschroer** two neighbors stopped in to ask about the variation and spoke against it. **K. Wolf** I guess the alternative is for the neighbors to stare at an empty lot. **J. Miaso** where is the retention area? **T. Class** it is in the back of the property and there is an easement. **D. Kamperschroer** there is a 35-foot utility drainage detention easement along the back of the property. **K. Wolf** there is also a house right behind this lot so pushing it back will push it right up to that house. **M. Hopkins** is this a home owner's association covenant restriction or part of the PUD. **K. Stone** this is with the PUD. If it was simply with the covenants it would not come before this commission. The Village does not enforce private covenants. The Village does enforce the setbacks and the separation requirements that are part of the PUD. **M. Werden** is this the only property that has requested a variation like this in this subdivision? **K. Stone** yes, it is. **G. Koziol** what would be the distance from the wall of the proposed garage to the property line and the house next door? **D. Kamperschroer** the distance is 17-1/3 feet from the garage to the lot line and 27-1/3 feet to the neighboring home. **M. Hopkins** if you had know about this requirement you could have had your architect design a narrower home. **K. Wolf** yes, possibly or push the house back further, but we are worried about water. **M. Hopkins** are the neighbors for or against this? **K. Wolf** we personally spoke with the neighbors on the left side. **K. Stone** the residents that I spoke with at the counter were not directly abutting the site. They just said they lived in the neighborhood. **K. Wolf** I do wonder if some of the neighbors do not want a house built there because of the construction noise and it is not really about the square footage between the houses. **J. Miaso** the builder built that house as close to the lot line as possible to keep the neighboring lot vacant. **C. Deveaux** does the PUD require 30 feet between houses? **K. Stone** yes, the Planned Unit Development changed the setbacks. Instead of both lots requiring a minimum of 15 feet, one lot could have a minimum of 7-1/2 feet provided there was still 30 feet between structures. **K. Wolf** since the house to the left of our lot is at 7-1/2 feet we are now expected to make up for that. **D. Kamperschroer** the



Village of Bartlett
Planning and Zoning Commission
July 7, 2022

house on left, 1273 Keim Trail is about 8-1/2 feet from the lot line and the house on the right, 1281 Keim Trail is 7-1/2 feet from the lot line. **K. Stone** both of the neighboring properties met the 7-1/2-foot requirement. **J. Miaso** that lot was purchased by the original owner to stay vacant and that is why the house next to that lot is 7-1/2 feet from the lot line. **G. Koziol** if the garage is built, from the garage wall to the house wall to the left when facing the front is 27.35 feet, which is the 2-1/2-foot difference. There is still a reasonable amount of space there. **B. Bucaro** the other side would be 24.8 feet, which is about 5-1/4 feet. Being the last house obviously the two houses on each side were built with the minimum required distances.

M. Werden opened the public hearing portion of the meeting.

Jay Monaghan, 1266 Keim Trail asked, what is being requested? Does the petitioner want to build a house that is bigger than the other houses and is it going to be closer than the other houses? Is that the issue? **M. Werden** they said they want to build it similar to the other house, which would be about 3,000 square feet. **J. Monaghan** what are they requesting that they are closer to the houses next to them? **M. Werden** they have to have 7-1/2 feet to the lot line and 30-feet between the building, but because the other houses were there first there is no room to have 30-feet between the two buildings with this proposal. **J. Monaghan** I do not think it makes sense to allow someone to build a home that is going to be too close to the homes next to it. That would lower the value. I do not understand what the issue is. **D. Kamperschroer** it would be about 25 feet on one side and about 27 feet on the other side. **J. Miaso** the house at 1275 Keim Trail was built 7-1/2 feet from the property line and you have to have 30-feet between the buildings and petitioner is asking to have 27-feet and 24-feet of separation. **J. Monaghan** it would be almost 30 feet. I do not understand what the issue is. **M. Hopkins** the issue is, instead of the required 30 feet, the petitioner is requesting a distance of about 25 feet on one side and 27 on the other side. **Rosaura Realengeno, 1273 Keim Trail** our concern is noise from the construction and having privacy when that is happening. It would help if it was 30 feet. We do not mind a little bit less, but if those requirements are there why are they planning this if they know it does not meet the requirements? **M. Hopkins** the petitioners are stating that it was a surprise to them after they bought the property and it is a unique situation. **M. Werden** the people on either side of the empty lot did not allow 15 feet on their side presuming that they would have 15 feet. They took advantage of having an empty lot there and so now being the last lot, the petitioner is trying to build a house that would fit in with the neighborhood. **K. Wolf** when we were designing the house, we designed it to have the garage on the left side of the house so that we were not looking into the neighbor's family room for their privacy and for our privacy. **G. Koziol** the houses on each side of this lot took full advantage when building. I think this is a reasonable request to want to fit this home here because it is not the petitioner's fault that the space has already been used up by the existing homes. **B. Bucaro** I think this is a unique situation that the new owner is having to deal with. Based on the findings of fact, this is a small variance request to be able to utilize the lot to build a house of similar design and size to the other houses in the neighborhood. I do not have a problem with that. **M. Werden** I agree. I think the neighbors on each side took advantage of having that empty lot there. We should give some type of relief for a house to be built there.



Village of Bartlett
Planning and Zoning Commission
July 7, 2022

G. Koziol made a motion to pass along **a positive recommendation** to the Village Board to approve case **(#22-10) 1277 Keim Trail Variations to reduce the required 30-foot building separation** subject to the findings of fact outlined in the staff report.

Motioned by: G. Koziol
Seconded by: J. Miaso

M. Werden closed the public hearing portion of the meeting.

Roll Call

Ayes: B. Bucaro, C. Deveaux, M. Hopkins, J. Kapadoukakis, G. Koziol, J. Miaso, M. Werden
Nays: None

The motion carried.

VILLAGE OF BARTLETT

President and Board of Trustees

Letter of Intent for Zoning Variance for:

1277 Keim Trail
Bartlett, Illinois 60103

Dear Village President and Board of Trustees:

We are requesting a variance for the above address to seek relief of the required 30' setback from each of the neighboring homes, per the final PUD plan.

- The neighboring home to the West is currently a 27.35' setback.
- The neighboring home to the East is currently a 24.82' setback.

Our proposed home cannot be reasonably moved to create 30' of separation from the neighboring homes without making our home smaller (which may violate Durwood Forest's Restrictive Covenants) or moving it back several feet (15+/-), which would use up a significant portion of our lot. Part of the issue is the proximity to the sideline that the existing homes are setback. For a 30-foot separation each home should be about 15 feet off the line to equally share in the separation responsibility. The northern home is at 7.5' off the line and the southern is 8.5' off the line. This puts most of the responsibility of the 30' separation on our lot which is not fair.

- Granting the variance will not be materially detrimental to the public welfare or injurious to the property or improvements in the zoning district in which the subject property is located.
- The granting of the variance would have no effect on any adjoining properties. This zoning relief requested will not cause any detriment to the common good, as the literal interpretation and strict application of the applicable zoning requirements would cause substantial undue and unnecessary hardship to the current property owner not just a casual/discretionary inconvenience to the property owner.

Thank you for your consideration.

Sincerely,

Joseph Class and Kristen Wolf

Property Owners



VILLAGE OF BARTLETT VARIATION APPLICATION

For Office Use Only
Case # 2022-10
RECEIVED
PLANNING & DEVELOPMENT
JUN 07 2022
VILLAGE OF
BARTLETT

PETITIONER INFORMATION (PRIMARY CONTACT)

Name: Joseph Class

Street Address: 118 Waterbury Circle

City, State: Schaumburg, IL

Zip Code: 60193

Email Address: jrclass12@gmail.com

Phone Number: 6302174135

Preferred Method to be contacted Email

PROPERTY OWNER INFORMATION

Name: Joseph Class and Kristen Wolf

Street Address: 118 Waterbury Circle

City, State: Schaumburg, IL

Zip Code: 60193

Phone Number: 6302174135

OWNER'S SIGNATURE: _____ Date: _____

(OWNER'S SIGNATURE IS REQUIRED or A LETTER AUTHORIZING THE PETITION SUBMITTAL.)

DESCRIPTION OF VARIATION REQUEST (i.e. setback, fence height) including SIZE OF REQUEST

(i.e. 5ft., 10 ft.)

Setback variation of less than 3 ft to the west and just over 5 ft to the east.

PROPERTY INFORMATION

Common Address/General Location of Property: 1277 Keim Trail

Property Index Number ("Tax PIN"/"Parcel ID"): 01-10-416-002

Acreage: .50

Zoning: See Dropdown (Refer to Official Zoning Map)

APPLICANT'S EXPERTS (If applicable, including name, address, phone and email)

Attorney _____

Surveyor Spies & Associates, Inc. - Civil Engineers and Land Surveyors

Other _____

FINDINGS OF FACT FOR VARIATIONS

Both the Planning & Zoning Commission and the Village Board must decide if the requested variation is in harmony with the general purpose and intent of the Zoning Ordinance and if there is a practical difficulty or hardship in carrying out the strict letter of the regulations of the Zoning Ordinance. The Planning & Zoning Commission shall make findings based upon evidence presented on the following standards:

(Please respond to each of these standards in writing below as it relates to your case. It is important that you write legibly or type your responses as this application will be included with the staff report for the Planning & Zoning Commission and Village Board to review.)

1. That the particular physical surroundings, shape or topographical condition of the specific property involved would result in a particular hardship upon the owner, as distinguished from a mere inconvenience, if the strict letter of the regulations were carried out.

Home would have to be reduced in size (from what is already drawn). Restrictive covenants for Durwood Forest have minimum square footage requirements for two story homes. Alternatively, the home would have to be moved +/- 15 feet to accomodate the regulation, which would severely decrease the usable size of the lot (due to easements and other minimum setbacks to the front and back)

2. That conditions upon which the petition for a variation is based are unique to the property for which the variation is sought and are not applicable, generally, to other property within the same zoning classifications.

These conditions are unique to this property in that the current neighboring homes are both VERY close to the sidelines which puts a disproportionate amount of the setback burden on our home exclusively. We already are spaced 16+ feet from the sideline as opposed to each neighbor who are spaced 7.5' and 8.5' respectively from the sideline.

3. That the purpose of the variation is not based exclusively upon a desire to make more money out of the property.

This is a single family home that will become our primary residence. It is not a rental property opportunity or spec home.

4. That the alleged difficulty or hardship is caused by the provisions of this Title and has not been created by any person presently having an interest in the property.

My wife and I purchased this lot outright during the winter with the intent of building a single family home. The existing neighboring homes were built when Durwood Forest was originally developed.

5. That the granting of the variation will not be detrimental to the public welfare or injurious to other property or improvements in the neighborhoods in which the property is located.

The variance we are seeking is very small and we are already taking on the majority of the spacing burden, as-drawn. The neighbor's views will not be obstructed.

6. That the proposed variation will not impair an adequate supply of light and air to adjacent property, or substantially increase the congestion in the public streets, or increase the danger of fire, or endanger the public safety, or substantially diminish or impair property values within the adjacent neighborhood.

That is correct. We intend to build a home that fits well within Durwood Forest and our neighboring homes. Ideally our home will increase the property value of others.

7. That the granting of the variance requested will not confer on the applicant any special privilege that is denied by the provisions of this Title to other lands, structures or buildings in the same district.

Confirmed.

ACKNOWLEDGEMENT

I understand that by signing this form, that the property in question may be visited by village staff and Board/Commission members throughout the petition process and that the petitioner listed above will be the primary contact for all correspondence issued by the village.

I certify that the information and exhibits submitted are true and correct to the best of my knowledge and that I am to file this application and act on behalf of the above signatures.

Any late, incomplete or non-conforming application submittal will not be processed until ALL materials and fees have been submitted.

SIGNATURE OF PETITIONER: Joseph R. Class

PRINT NAME: Joseph Class

DATE: 06/07/2022

REIMBURSEMENT OF CONSULTANT FEES AGREEMENT

The undersigned hereby acknowledges his/her obligation to reimburse the Village of Bartlett for all necessary and reasonable expenses incurred by the Village for review and processing of the application. Further, the undersigned acknowledges that he/she understands that these expenses will be billed on an ongoing basis as they are incurred and will be due within thirty days. All reviews of the petition will be discontinued if the expenses have not been paid within that period. Such expenses may include, but are not limited to: attorney's fees, engineer fees, public advertising expenses, and recording fees. Please complete the information below and sign.

NAME OF PERSON TO BE BILLED: Joseph Class

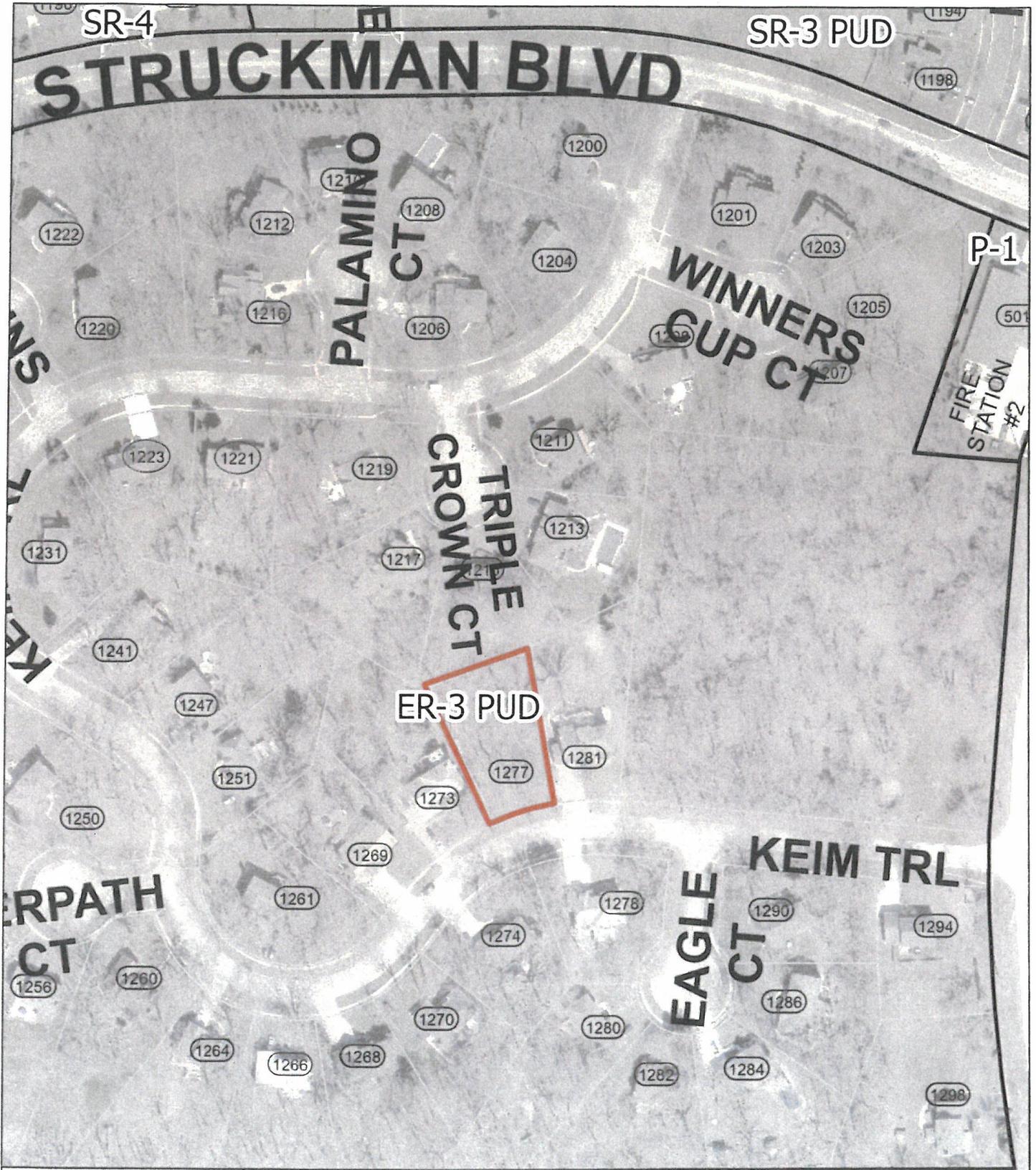
ADDRESS: 118 Waterbury Cir
Schaumburg, IL 60193

PHONE NUMBER: 6302174135

EMAIL: jrclass12@gmail.com

SIGNATURE: Joseph R. Class

DATE: 06/07/2022



Location Map

Case # 2022-10
1277 Keim Trl.

2022



LOT 10 IN DUNWOD FOREST, BEING A SUBDIVISION OF PART OF THE SOUTHEAST 1/4 OF SECTION 10, TOWNSHIP 40 NORTH, RANGE 9 EAST OF THE THIRD PRINCIPAL MERIDIAN, ACCORDING TO THE PLAT THEREOF RECORDED AUGUST 2, 1989 AS DOCUMENT 889-093019 AND CERTIFICATE OF CORRECTION, RECORDED OCTOBER 17, 1989 AS DOCUMENT 889-130070 IN DUPAGE COUNTY, ILLINOIS.

COMMONLY KNOWN AS 1275 KEIM TRAIL, BARTLETT, ILLINOIS.

SCALE 1"=10'
 PIN 01-10-416-002



- CONG. ENTR.
- TREE PROTECTION
- REMOVE TREE
- EXIST. ELEV.
- EXIST. CONTOUR
- PROPOSED FINISH GRADE
- SILT FENCE
- DOWNSPOUT AND DIRECTION

TO THE BEST OF MY KNOWLEDGE AND BELIEF, THE DAMAGE OF THE SURFACE MATERIALS WILL NOT BE CAUSED BY THE CONSTRUCTION OF THIS SITE OR ANY PART THEREOF, OR THAT IF SUCH SURFACE WATER DAMAGE WILL BE CAUSED, REASONABLE PROVISIONS HAVE BEEN MADE FOR THE COLLECTION AND DIVERSION OF SUCH WATERS AND PUBLIC AREAS OR SUCH WATERS WILL BE PLANNED FOR IN ACCORDANCE WITH GENERALLY ACCEPTED ENGINEERING PRACTICES SO AS TO REDUCE THE LIKELIHOOD OF DAMAGE TO THE ADJACENT PROPERTY BECAUSE OF THE CONSTRUCTION OF THIS SITE.

DATED THIS 07 DAY OF MAY, 2022
 [Signature]
 ENGINEER



SPIES & ASSOCIATES, INC.
 Civil Engineers - Land Surveyors
 514 WEST CAMPUS DRIVE
 ARLINGTON HEIGHTS, ILLINOIS 60004
 PH: 847.577.8808 FAX: 847.577.0229

REVISIONS

DRAWN BY: TJS
 DESIGNED BY: TJS
 CHECKED BY: TJS

JOB NO: 5316
 SCALE: 1"=10'
 DATE: 03-07-22

SITE PLAN
1275 KEIM TRAIL

SHEET NO.
1
 OF 2 SHEETS

NOTE FOR SHEET: SEE SHEET FOR OPENING
SEE SCHEDULE: 3

ITEM	DESCRIPTION	QTY	UNIT
1	CONCRETE		
2	FORMWORK		
3	REINFORCEMENT		
4	PAINT		
5	ROOFING		
6	MECHANICAL		
7	ELECTRICAL		
8	CARPENTRY		
9	GLASS		
10	FINISHES		

CONCRETE:

1. ALL CONCRETE SHALL BE 4000 PSI STRENGTH CONCRETE.
2. ALL CONCRETE SHALL BE 4" MIN. THICK UNLESS OTHERWISE NOTED.
3. ALL CONCRETE SHALL BE CAST IN PLACE.
4. ALL CONCRETE SHALL BE CURVED TO MATCH ADJACENT SURFACES.
5. ALL CONCRETE SHALL BE FINISHED TO MATCH ADJACENT SURFACES.
6. ALL CONCRETE SHALL BE REINFORCED WITH #4 BARS AT 12" ON CENTER.
7. ALL CONCRETE SHALL BE PROTECTED FROM WEATHER AND DAMAGE.
8. ALL CONCRETE SHALL BE CLEANED AND REPAIRED AS NECESSARY.
9. ALL CONCRETE SHALL BE TESTED AS REQUIRED BY THE SPECIFICATIONS.
10. ALL CONCRETE SHALL BE PLACED AND COMPACTED PROPERLY.
11. ALL CONCRETE SHALL BE CURED PROPERLY.
12. ALL CONCRETE SHALL BE FINISHED TO MATCH ADJACENT SURFACES.
13. ALL CONCRETE SHALL BE REINFORCED WITH #4 BARS AT 12" ON CENTER.
14. ALL CONCRETE SHALL BE PROTECTED FROM WEATHER AND DAMAGE.
15. ALL CONCRETE SHALL BE CLEANED AND REPAIRED AS NECESSARY.
16. ALL CONCRETE SHALL BE TESTED AS REQUIRED BY THE SPECIFICATIONS.
17. ALL CONCRETE SHALL BE PLACED AND COMPACTED PROPERLY.
18. ALL CONCRETE SHALL BE CURED PROPERLY.
19. ALL CONCRETE SHALL BE FINISHED TO MATCH ADJACENT SURFACES.
20. ALL CONCRETE SHALL BE REINFORCED WITH #4 BARS AT 12" ON CENTER.

ELECTRICAL:

1. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND ALL LOCAL CODES.
2. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS.
3. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
4. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
5. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT BUDGET.
6. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT QUALITY.
7. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SAFETY.
8. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT ENVIRONMENT.
9. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT ACCESSIBILITY.
10. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT DURABILITY.
11. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT AESTHETICS.
12. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT FUNCTIONALITY.
13. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT COMFORT.
14. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT HEALTH.
15. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT WELL-BEING.

MECHANICAL:

1. ALL MECHANICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
2. ALL MECHANICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
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12. ALL MECHANICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT HEALTH.
13. ALL MECHANICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT WELL-BEING.

GLASS & GLAZING:

1. ALL GLASS AND GLAZING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
2. ALL GLASS AND GLAZING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
3. ALL GLASS AND GLAZING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT BUDGET.
4. ALL GLASS AND GLAZING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT QUALITY.
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13. ALL GLASS AND GLAZING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT WELL-BEING.

PAINT:

1. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
2. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
3. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT BUDGET.
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10. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT FUNCTIONALITY.
11. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT COMFORT.
12. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT HEALTH.
13. ALL PAINT SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT WELL-BEING.

ROOFING:

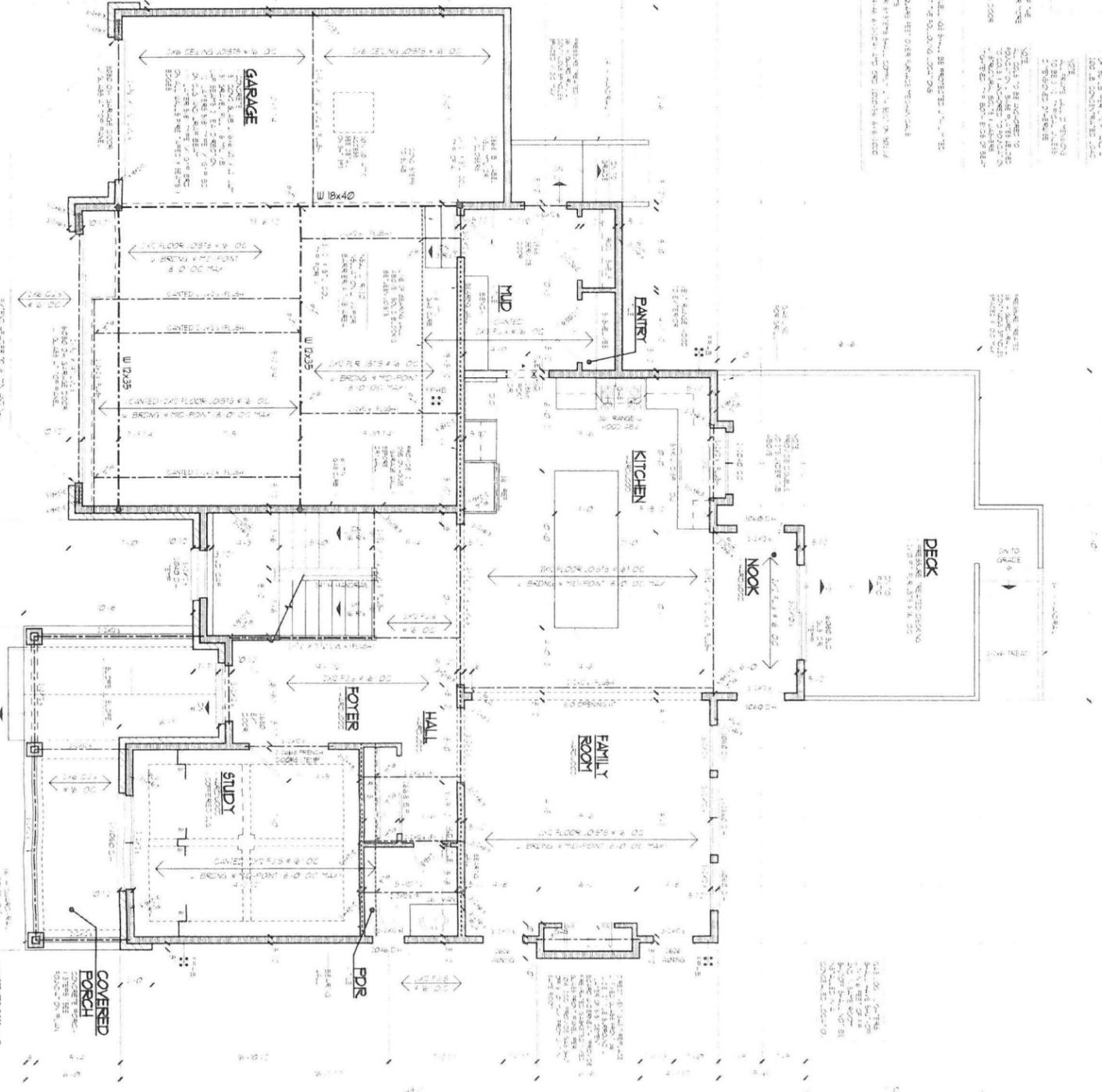
1. ALL ROOFING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
2. ALL ROOFING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
3. ALL ROOFING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT BUDGET.
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5. ALL ROOFING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SAFETY.
6. ALL ROOFING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT ENVIRONMENT.
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FINISHES:

1. ALL FINISHES SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SPECIFICATIONS.
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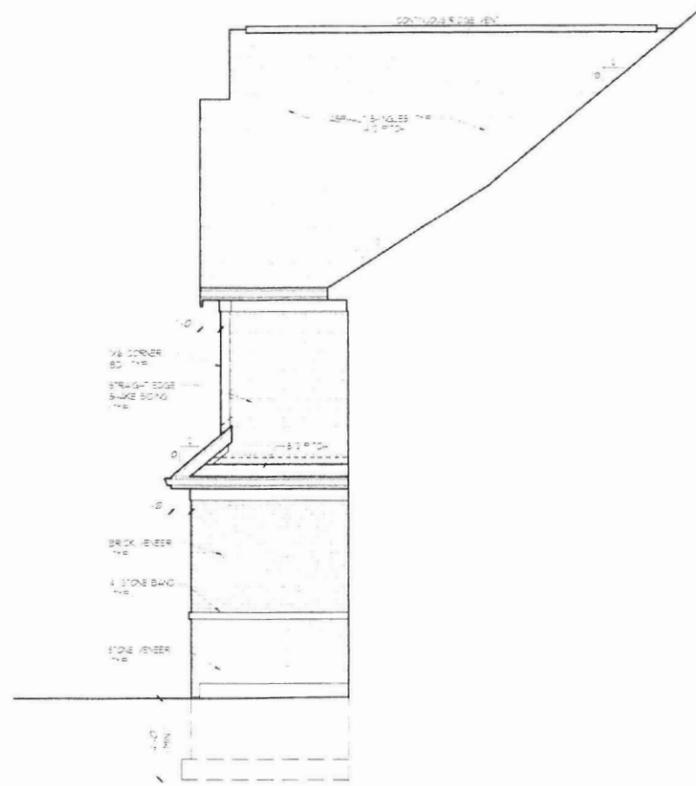
FIRESTOPPING:

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2. ALL FIRESTOPPING SHALL BE INSTALLED IN ACCORDANCE WITH THE PROJECT SCHEDULE.
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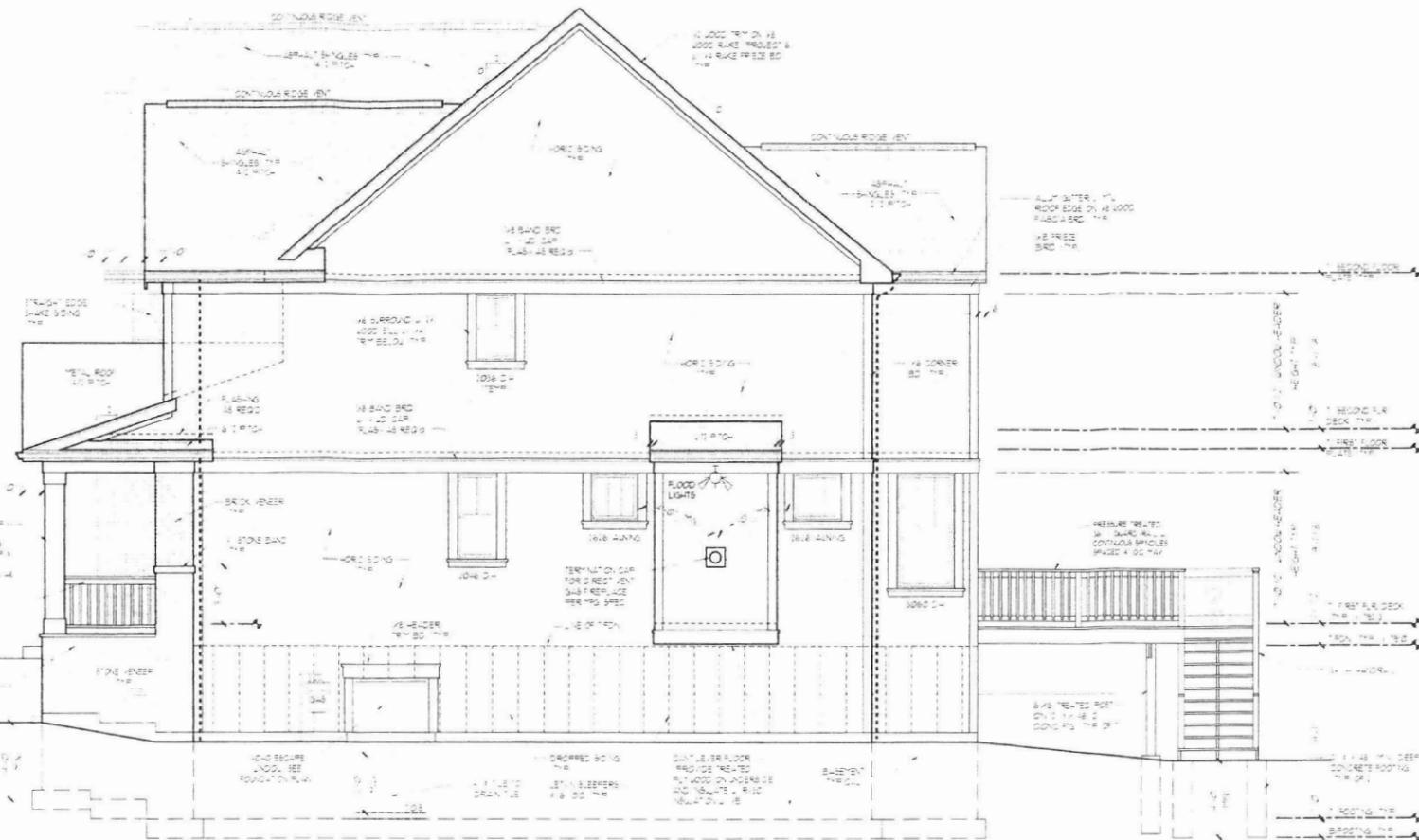
FIRST FLOOR PLAN
SCALE: 1/8" = 1'-0"
© JMB ARCHITECTS LTD.

<p>DATE: 07/20/2021 DRAWN BY: JMB CHECKED BY: JMB PROJECT NO.: 2021-001 SHEET NO.: A2</p>		<p>NEW RESIDENCE FOR: MJ+B CONTRACTORS 1277 KEIM TRAIL BARTLETT, IL. 60103</p>		<p>John Michael Belcher A.L.A. N.C.A.R.B. 180 W. Park, Suite #10 Elmhurst, Illinois 60126 JMB ARCHITECTS, LTD. E-Mail: jmbarch@comcast.net Phone: 630.279.8228</p>		<p>© 2021 Copyright JMB Architects, Ltd. All rights reserved. This drawing, specifications, floor plan, and elevations are the work of JMB Architects, Ltd. (JMB) and are not to be used for any other project without the prior written permission of JMB. You may not create derivative works based on these Architectural Plans. These Architectural Plans were prepared for use on the specific site and are not to be used for any other site without the prior written permission of JMB. You may not create derivative works based on these Architectural Plans. These Architectural Plans were prepared for use on the specific site and are not to be used for any other site without the prior written permission of JMB. You may not create derivative works based on these Architectural Plans.</p>	
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HIDDEN ELEVATION

SCALE: 1/4" = 1'-0" © JMB ARCHITECTS LTD.



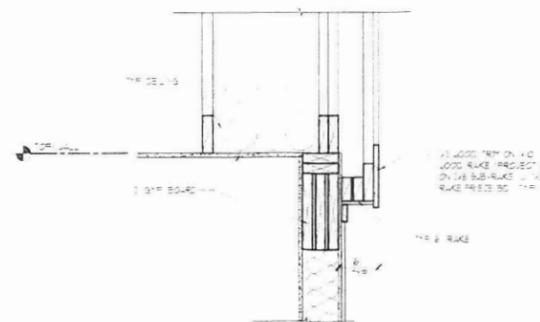
RIGHT SIDE ELEVATION

SCALE: 1/4" = 1'-0" © JMB ARCHITECTS LTD.



REAR ELEVATION

SCALE: 1/4" = 1'-0" © JMB ARCHITECTS LTD.



TYP. 6" RAKE DETAIL

SCALE: 1/4" = 1'-0" © JMB ARCHITECTS LTD.

- NOTE: STONE SILL UNDER JOIST AS REQ'D. 1/2" OF 2 DEGREES.
- NOTE: 2" MIN. OVERHANG.
- NOTE: 2" MIN. OVERHANG.
- NOTE: 2" MIN. OVERHANG.

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John Michael Belcher A.L.A. N.C.A.R.B.
JMB ARCHITECTS LTD.
 180 W. Park, Suite #10
 Elmhurst, Illinois 60120
 E-Mail: jmbarch@comcast.net Phone: 630.279.8228

NEW RESIDENCE FOR:
MJB CONTRACTORS
 1277 KEIM TRAIL
 BARTLETT, IL. 60103

DATE:	01-09-2022
DRAWN BY:	GT
CHECKED BY:	MB
PERMIT:	
REVISION:	04-03-22
REVISION:	
PROJECT NO.:	
SEAL DATE:	
EXPIRES DATE:	10-01-22

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A7
 SHEET:



Agenda Item Executive Summary

Item Name Rebecca's Cakes by Design BEDA Application Committee or Board Committee

BUDGET IMPACT			
Amount:	\$23,480.12	Budgeted	Yes
List what fund	Incentives		
EXECUTIVE SUMMARY			
<p>For the past two years, Rebecca's Cakes by Design has been located in a rear-facing unit in Main Street Plaza. The owner and baker, Rebecca Lesmeister, had previously operated a home-based business prior to expanding into that small commercial location.</p> <p>As Rebecca's bakery has continued gaining in popularity and her business has increased, she and her husband, John, worked with economic development staff to identify a larger and more prominent space to operate out of. With staff's encouragement, Rebecca's Cakes by Design has relocated and expanded into Bartlett Town Center at 225 S. Main Street.</p> <p>This project entailed converting a former crepe restaurant lacking the infrastructure to support a bakery into a modern, Code-compliant unit. The Lesmeisters' investment in the project amounts to \$46,960.25 in improvements including new equipment, plumbing improvements, electrical improvements, drywall, a water purifier and new exterior sign.</p> <p>Staff recommended that Rebecca's Cakes receive a maximum fifty percent grant amounting to \$23,480.12. The Economic Development Commission reviewed the application at its June 27th meeting, at which time they unanimously recommended in favor of that amount.</p>			
ATTACHMENTS (PLEASE LIST)			
Staff Memo, BEDA application from Rebecca's Cakes by Design, Draft minutes from the June 27, 2022 Economic Development Commission meeting			

ACTION REQUESTED

- To forward this request for a \$23,480.12 BEDA grant for Rebecca's Cakes by Design for a final vote at an upcoming Village Board meeting.

Staff: Tony Fradin, Economic Development
 Coordinator

Date: July 11, 2022

ECONOMIC DEVELOPMENT MEMORANDUM

DATE: July 11, 2022
TO: Paula Schumacher, Village Administrator
FROM: Tony Fradin, Economic Development Coordinator *TF*
RE: Rebecca's Cakes by Design BEDA application

APPLICANT: Rebecca Lesmeister

BACKGROUND: Attracting a bakery to town had long been one of the village's targeted businesses for over ten years.

When Sorella's Bakery closed in Devon-Prospect Plaza in 2009, bakery items had primarily been available for sale only at Jewel and through home-based businesses.

One such home-based business was Rebecca's Cakes by Design, owned and operated by Rebecca Lesmeister. Eventually, her business grew to the point where she expanded from a home-based business to a small commercial space in Downtown Bartlett two years ago.

Located on the south portion of Main Street Plaza (Krueger portion) in a rear-facing unit, Ms. Lesmeister built out a small vacant space into the village's first bakery in several years. When she opened the small location, she expressed the hope to be able to expand into a larger storefront at the conclusion of her two-year lease.

Over the past two years, Rebecca's Cakes by Design has been well-received by the community and has grown in popularity to the point where Ms. Lesmeister is ready to expand her bakery into a larger, more prominent storefront in a space that is easier to access and provides an attractive outdoor area for customers to enjoy baked goods.

Staff worked closely with Rebecca and her husband John in pursuing the space at 225 S. Main Street where they are currently working on converting the former crepe restaurant into a modern, Code-compliant bakery that will also offer coffee, Espresso and breakfast items in addition to delicious treats hand crafted daily.

BEDA APPLICATION:

Ms. Lesmeister has submitted the attached application, which includes a detailed business plan along with quotes totaling \$46,960.25 in improvements.

This includes full buildout of the space, which will be reconfigured from its current state to a bakery and includes all facets including electrical, plumbing, general construction, bakery equipment, drywall, a water purifier and an exterior sign.

Bakery equipment comprises the largest line item at \$22,100, followed by \$8,000 in plumbing improvements, \$6,900 for painting, and a sign for \$5,010.

Her business plan details her expertise in baking as well as her vast experience in the field. Ms. Lesmeister is continuing her passion for baking to serve a community need by providing baked goods that are not only delicious and safe but a work of art.

Ms. Lesmeister's BEDA application further includes a detailed marketing plan, which she has demonstrated the ability to carry through on over the past two years, participating in and sponsoring many local events and organizations.

She is well-aware of the demand for allergy-friendly baked goods and fills this need by ensuring safety in all ingredients and consulting with food experts to ensure integrity in their offerings.

Ms. Lesmeister is present at her bakery from open to close most days, and her business has grown from a one-woman shop to one with five part-time employees and two full-time employees. She anticipates hiring two additional full-time employees and two additional part-time, possibly a third, within twelve months of opening this new location.

RECOMMENDATION:

Having previously worked with our village's downtown bakery for the past two years, we are eager to continue supporting Rebecca's Cakes by Design with its expansion and relocation into Bartlett Town Center.

In continuing the "shop local" movement and encouraging entrepreneurial residents like Ms. Lesmeister to take the next major step from a small commercial location in the rear lower level of an older center to a prominent location in the middle of Bartlett Town Center, staff is strongly supportive of this endeavor.

Please note that the Village previously approved a BEDA grant at her former location, making Ms. Lesmeister the first two-time applicant as she continues to grow her business, demonstrating her and her family's enormous commitment to successfully running a bakery in downtown Bartlett.

Due to the desirability for a successful downtown bakery and the applicant's commitment to keeping her business in downtown, staff recommends the maximum fifty percent threshold for this BEDA grant in the amount of **\$23,480.12**.

May 1st began a new fiscal year and the unpaid BEDA funds committed at present include \$50,000 for Banbury Fair, \$1,992.50 for Geek Inc. Comics, and \$2,021 for The Dogfather.

JUNE 27TH ECONOMIC DEVELOPMENT COMMISSION MEETING:

The EDC reviewed Ms. Lesmeister's BEDA application at its June 27th meeting.

Following the staff report and a question and answer session of the applicant, the EDC recommended in favor of a fifty percent BEDA grant amounting to **\$23,480.12**.

Village of Bartlett Economic Development Assistance Application

Applicant Information:

Applicant(s) Name Rebecca Lesmeister
Applicant(s) Address: 210 N. Hickory Ave Bartlett
E-Mail Address: Rebeccacakesbydesign@gmail.com
Primary Contact for Project: John Lesmeister
Cell Phone Number and/or Home Number: 630-
Applicant is or will be (check all that apply) Tenant Property Owner
Number of Years in Business: 2 Number of Years in Bartlett: 9

Contact Name and Information for Applicant's Agent or Architect (if any):

John Lesmeister (630)
(Note: if applicant is a tenant, attach a letter from the property owner granting permission for project)

Property Information:

Project Property Location/Address: 225 S. Main St.
This Property is (check all that apply): Retail Restaurant Office
Other (explain) Bakery/Coffee Shop
Number of Businesses on Site: 10-12
Names of Other Businesses on Site: Two Tots, Marcos, Townliquor
Size of Building (dimensions or total square feet) _____
Stories in building: 2 Parking spaces on property: _____
Last Real Estate Taxes Paid: _____
Property Tax Index Number(s) (PIN): _____
County: Cook DuPage Kane

Project Information:

Total Anticipated Project Cost: \$ 46,960.25

Project Scope: Describe and identify all exterior/interior improvements proposed (Use additional paper if necessary to fully describe proposed project)

New exterior Business Sign, Remodel current Restaurant for our Bakery needs including new electrical, plumbing, cabinets & counter tops.

If approved, estimated project completion date: _____

Business Plan: For new business ventures, please include a two- to five-page business plan. Contact Tony Fradin with questions about the seven elements of a strong plan.

Please Attach: Contractor Estimates, Receipts; Copies of both sides of cancelled checks, credit card statements or bank accounts from which materials were purchased and contractors paid; Waivers of Lien

Application Statement (Read and Sign Below)

I hereby make application to participate in the Bartlett Economic Development Assistance (BEDA) program. In making this application I understand that the purpose of BEDA is to help encourage and leverage private investment in the Village's business community and help my business bring an underperforming property into more productive use.

I understand that prior to commencing any work, the Village must first approve both my participation and proposed scope of work for the project. Applicants must meet with Economic Development staff prior to paying for improvements in order to review how much, if any, the Village may reimburse for the project.

I understand that all improvements made through the help of BEDA must be in accordance with all Village plans and codes. Moreover, as a condition of approval, I understand the Village may require changes to the scope of work I am proposing. I further understand that any work started or completed prior to approval of the project and my participation in the BEDA program is not eligible for reimbursement.

In making this application, I understand that the BEDA program is competitive, funds are limited and selection for participation is at the sole discretion of the Village of Bartlett. I understand that the Village will review my application and at the Village's discretion may reject or approve my participation in the program. I recognize that a project that enhances the Village's business climate by returning an underutilized property into economic productivity, increases local employment opportunities and includes a larger percentage of private investment than public stands a greater chance of being funded by the Village.

I also understand that if selected for this program, the Village will establish a maximum grant award for the project

I further acknowledge that BEDA operates as a rebate program and, therefore, if selected for participation, Village funds will be disbursed to me at the conclusion of the work, after submittals by me of copies of all bills and satisfactory evidence of their payment, either by lien waivers or bills stamped "Paid" by all contractors. I understand that the actual rebate amount will be calculated at some percentage as recommended by staff in relation to the documented actual costs by me for eligible expenses to complete the agreed upon improvements, up to the maximum grant amount awarded by the Village for the project.

By signing this application, I hereby acknowledge that I have read the above statement and understand these important features about the BEDA Program.

[Handwritten Signature]

Applicant Signature

06/04/22

Date



Return this completed application with attachments to:

Tony Fradin, Economic Development Coordinator

Village of Bartlett

228 S. Main Street

Bartlett, IL 60103

Rebecca's
Cakes By Design



Business Plan

Company Overview:

Rebecca's Cakes by Design is a Sole-Member LLC formed in Illinois on August 19, 2020. The sole member and owner is Rebecca Lesmeister, an expert baker and Bartlett resident. As a mom of a small child with a tree nut allergy Rebecca wanted to take her passion for baking to serve a community need by providing custom baked goods that are not only delicious and safe but also a work of art. Rebecca started out in an ice cream shop 13 years ago, where she instantly fell in love with baking and decorating cakes. After working in several bakeries over the years she craved the freedom to experiment with recipes and design techniques on her own – and so Rebecca's Cakes by Design was formed as a home-based specialty bakery. Within a short period of time her customer base outgrew her oven's capacity and so it was time to open a brick-and-mortar location with a commercial kitchen in Bartlett. One and a half years later Rebecca's is ready to be more visible in Town Center. With this new Buildout we will be offering more options, Coffee, Espresso, Breakfast items and as always, the delicious treats hand crafted daily in the bakery!

Product / Services Description:

Allergy friendly baked goods is a niche market where it is often difficult to find truly tree nut and peanut free options that are superior in taste and design to that of standard bakeries. Rebecca's Cakes by Design fills this need by ensuring safety in all ingredients and consulting with a health department food expert to ensure integrity in their offerings. Rebecca's Cakes by Design pricing will not be marked up to account for this niche offering and thereby appeal to both traditional and allergy sensitive customers. Offerings will include custom designed cakes, cupcakes, pies, cookies, home cookie kits limited only by her customer's imagination as Rebecca prides herself on bringing to life her customer's wildest creations. Additionally, Rebecca will offer baking and decorating classes, decorating parties, with plans to partner with local business for resale opportunities. Examples of her recent work as follows:



Financial Plan:

New Location Buildout				
Rebecca's Cakes by Design				June 1st, 2022
COST ITEMS	MONTHS	COST/ MONTH	ONE-TIME COST	TOTAL COST
Advertising/Marketing	12	\$500		\$6,000
Rent/Lease Payments/Utilities	12	\$2600		\$31,200
Insurance	12	\$90		\$1,080
Supplies – baking ingredients/ materials	12	\$4000		\$48,000
Equipment			\$22,100	\$22,100
Furniture & Fixtures			\$4,200	\$4,200
Leasehold Improvements – Build-Out			\$15,000	\$15,000
Security Deposit(s)			\$5,000	\$5,000
Business Licenses/Permits/Fees			\$800	\$800
Professional Services - Legal, Accounting	12	\$390		\$4,680
Miscellaneous			\$3000	\$3,000
ESTIMATED START-UP BUDGET				\$141,060

2021 Gross Sales \$231,876

- 2-5% wholesale, Rebecca's Cakes by Design will partner with local businesses to offer reselling of goods
- 35% sales to existing customers, Rebecca's has a strong following from their home baking and current location offering driving repeat sales
- 15-25% of sales to come from new product offerings such as decorating parties & classes, home decorating kits, and holiday specialty items such as cocoa bombs
- 30-40% of sales to come from new customers based on brick-and-mortar location visibility and online and print marketing

Item Description	Category	Contractor	Proposed Amount	Final Amount	Payment Status
Electrical	Build-Out	Cottage Telecom	1,500.00		
Plumbing	Build-Out	John C Lesmeister Contractors	2,000.00		
General construc	Build-Out	John C Lesmeister Contractors	8,000.00		
Bakery Equipmen	Equipment	Webstaurants	22,100.00		
Mark Your Space	Build-Out	Exterior Sign	5,010.25		
Drywall painting 1	Build-Out	3NG painting and Coating	6900		
Water purifier	build-Out	Johnsons Water Conditioning	1450		
		Total	\$46,960.25		

Rebecca's Cakes by Design

<p>Identity</p> <p>Rebecca's Cakes by Design is specialty bakery offering custom order cakes, cookies, cupcakes, and pies in a nut free environment along with decorating classes.</p>	<p>Problem</p> <p>With the increase in nut allergies customers find themselves in the need of custom cake and bakery items which look beautiful, taste exceptional, and most importantly safely address nut free allergy needs.</p>
<p>Our solution</p> <p>Our bakery products are custom order and made in a nut free environment meeting all requirements for food safety yet still look and taste exceptionally well.</p>	<p>Target market</p> <p>Our target customer base will be local consumers within the Bartlett and surrounding areas in need of bakery orders for special events. In addition, we hope to partner with local business to provide baked goods for resale</p>
<p>The competition</p> <p>Custom bakeries specializing in nut free options are part of a niche market with companies of all sizes.</p>	<p>Revenue streams</p> <p>Rebecca's Cakes by Design will sell directly to customers and local businesses & restaurants for resale.</p>
<p>Marketing activities</p> <p>As Chamber members we plan to be a part of the Bartlett community by participating in all local events such as heritage days, summer fest, Bartlett arts festival and 4th of July. We will be running ads in the Bartlett Examiner along with Facebook targeted at local community groups. Moreover, we will run a free resident birthday cupcake promotion and hold monthly parking lot tent sales to connect with the community.</p>	<p>Expenses</p> <ul style="list-style-type: none"> • Startup costs for store/kitchen buildout, and commercial appliances. • Baking ingredients such as eggs, flour, sugar etc • Community event costs, advertising costs, and Chamber fees
<p>Team and key roles</p> <p>Currently, the only team member is the owner, Rebecca Lesmeister. We will expect to hire 1 FTE within 6 month of opening and a second FTE within a year.</p>	<p>Milestones</p> <p>As business grows, we expect to move to a commercial building within Bartlett that will provide more walk-in sales opportunities and consider a purchase of the property.</p>

ESTIMATE

3NG Painting and Coating

3ngcoating@gmail.com
M: 8477697753

Bill To: **Becca's Bakery**

Estimate No.: Becca Bakery 05112022

Estimate Date: 2022/05/11

DESCRIPTION	UNIT PRICE	Unit Type	QTY	DISCOUNT	TOTAL
Painting ceiling paint 300sqft	\$1,000.00		1.00	\$0.00	\$1,000.00
Painting wall prime/ paint	\$3,500.00		1.00	\$0.00	\$3,500.00
Drywall Mudding 12 sheets	\$500.00		1.00	\$0.00	\$500.00
Register Countertop metallic	\$600.00		1.00	\$0.00	\$600.00
Bistro Countertop Bistro set price not included	\$325.00		4.00	\$0.00	\$1,300.00
				Subtotal	\$6,900.00
				Tax	\$0.00
			Total		\$6,900.00

Terms & Notes

Thanks for your business!

On Wed, Apr 13, 2022 at 10:17 AM john lesmeister <tricksofrades@gmail.com> wrote:

JOHN C. LESMEISTER CONTRACTING

3602 DAISY LANE

ELGIN, IL 60124

rpzjohn@gmail.com

630-270-0692

PROPOSAL

March 23, 2022

Rebeccas Cakes by Design
210 N. Hickory
Bartlett, IL 60103

FOR THE AMOUNT OF \$10,000.00
Payable upon completion.

We propose to supply all labor as needed for the following;

1. Remove existing half walls and sales counter.
2. Build partition wall behind new sales counter area approximately 7' tall.
3. Install three compartment and hand sinks at existing plumbed locations.
4. Install one new hand sink and connect to existing plumbing in wall.
5. Add dedicated electrical outlets for bakery case and walk in cooler.
6. Install oven from bakery shop located at 338 S. Main st. to this building using existing gas piping and B type vent.

All materials and fixtures to be supplied by owner.

All work to be inspected by Village of Bartlett building dept.


Approved and accepted

Date 4/4/2022


JOHN C. LESMEISTER CONTRACTING

Date 4/4/2022

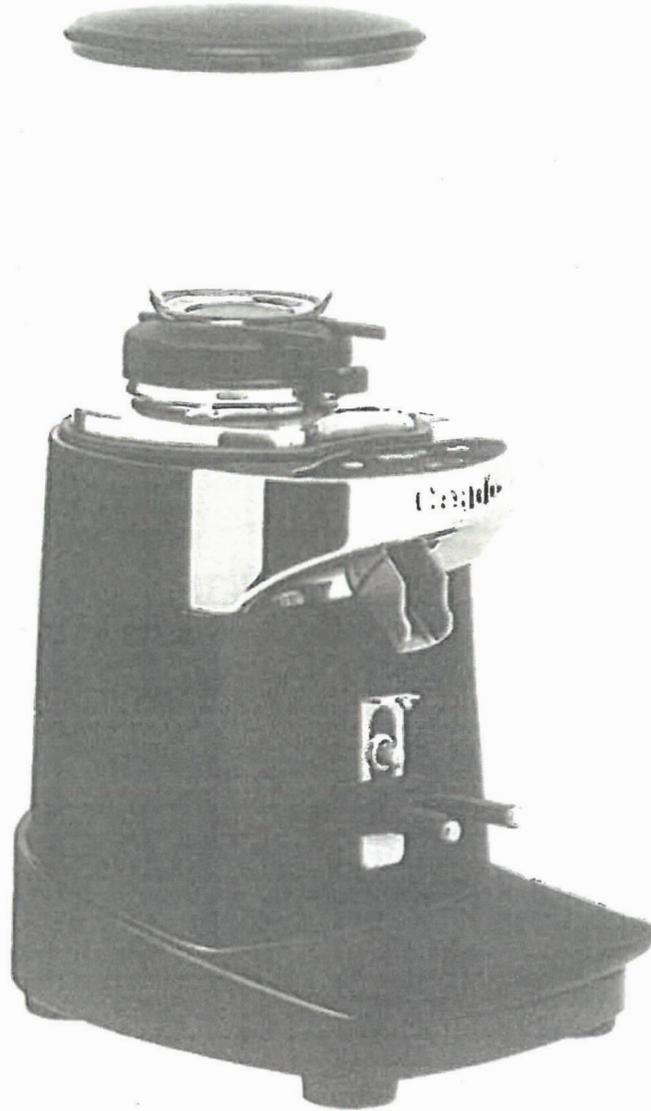


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Commercial Coffee Grinders

Ceado CDE37J On-Demand 1.3 lb. Espresso Grinder - 110V

Item #: 385CDE37J MFR #: CDE37J



You last purchased this on
Apr 09 2022 at 09:49AM EST



Member Price
\$1,039.00/Each

Retail Price
\$1,126.25

Ships free with

What We Offer



Protect Your Product
 Coverage starting at \$41.40

Add Protection



Add to Cart



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 with a Webstaurant Rewards Visa® Credit Card

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Rapid Reorder

- ✓ Stepless infinitesimal grind control adjustment gives optimal control over grind settings
- ✓ Multi-function touch screen display for ease of use
- ✓ 1.3 lb. bean hopper capacity
- ✓ Steady lock grinder allows for perfect grinding consistency on every setting
- ✓ Ideal for coffee shops and restaurants; 110V, 300W

UPC Code:

400014110441

Shipping:

Usually Ships in 5-7 Business Days



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Turbo Air
 Refrigeration
 30227M3600
\$19.20/Each

Ceado CDE7A
 Automatic Doser
 3.5 lb. Medium
\$1,122.00/Each

Ceado CDE6X *plus*
 Timer Doser 3.5 lb.
 Espresso Grinder -
\$792.00/Each



Search 360,000+ products

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< Commercial Coffee Makers / Brewers, Automatic

Bunn 12950.0212 CWTF15-3 12 Cup Automatic Coffee Brewer with 3 Lower Warmers and Hot Water Faucet - 120V

★★★★★ Item #: 234129500212 MFR #: 12950.0212



You last purchased this on
Apr 09 2022 at 09:49AM EST

Custom Quote for Rebecca's Cakes By Design

\$779.00/Each

Ships free with

Notify me when this product is back in stock

<input type="text" value="Rebeccascakesbydesign@gmail.com"/>	<input type="button" value="Send"/>
--	-------------------------------------

You will only be emailed once the product becomes available. We won't add you to our email list or share your data.



Earn up to \$23.37 back (2,337 points) with a Webstaurant Rewards Visa® Credit Card

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- ✓ All stainless steel construction
- ✓ Three lower warmers
- ✓ Built-in pourover feature
- ✓ Separate hot water faucet for soups & other hot drinks
- ✓ Integrated SplashGard funnel prevents burns
- ✓ Ideal for casual restaurants and diners
- ✓ 120V

UPC Code:

12950.0212

Shipping:

Usually Ships In 1 Business Day



[View all Bunn Commercial Coffee Makers / Brewers, Automatic](#)

You May Also Need

[View All Items](#)

WebstaurantStore
Logo 6.4 oz. Glass
Coffee Decanter
\$7.19/Each

Bunn 20583.0002 *plus*
Translucent
Funnel for Coffee
\$15.49/Each

9 3/4" x 4 1/2"
Unbleached
Natural Coffee
\$14.49/Case

WebstaurantStore

Sales Invoice

Order Number

73913355

User ID

20879641

Date Ordered

4/9/22 at 9:49 AM

Bill To

Rebecca Lesmeister
Rebecca's Cakes By Design
210 N Hickory ave
Bartlett, IL 60103

Ship To

Rebeccas cakes by design
Rebecca's cakes by design
338 south Main Street
Bartlett, IL 60103-4423

Shipping Method

Ground

Your Contact

help@webstaurantstore.com

Customer PO

Customer Phone

(630) 962-9784

Item Number	Description	Unit Price	QTY	Tax	Total
124BARS5	American Metalcraft BARS5 Stainless Steel Satin Finish Bar / Coffee Caddy	\$27.32	1	\$2.73	\$27.32
234129500212	Bunn 12950.0212 CWTF15-3 12 Cup Automatic Coffee Brewer with 3 Lower Warmers and Hot Water Faucet - 120V	\$669.00	1	\$66.90	\$669.00
24510105CB	10" x 10" x 5" White Cake / Bakery Box - 100/Bundle	\$51.49	1	\$5.14	\$51.49
245885CB	8" x 8" x 5" White Cake / Bakery Box - 100/Bundle	\$36.49	1	\$3.65	\$36.49
385CDE37J	Ceado CDE37J On-Demand 1.3 lb. Espresso Grinder - 110V	\$1,039.00	1	\$103.90	\$1,039.00
442BOXCUBE12	Lavex Packaging 12" x 12" x 12" Kraft Corrugated RSC Shipping Box - 25/Bundle	\$18.49	1	\$1.84	\$18.49
2111425396	Cal-Mil 1425-3-96 Midnight Bamboo 3-Cylinder Horizontal Flatware / Condiment Display	\$24.49	2	\$4.89	\$48.98
272FDSPWB30W	30 oz. White Bulk Foam Hand Soap and Sanitizer Dispenser (IMP 9335) - 4 1/2" x 4" x 6 1/4"	\$14.49	2	\$2.89	\$28.98
712PTD200	Lavex Janitorial Stainless Steel 200 C-Fold or 275 Multifold Surface-Mounted Paper Towel Dispenser	\$40.49	2	\$8.09	\$80.98

SubTotal: \$2,000.73

Tax: \$200.03

Shipping & Handling: \$0.00

Total (USD): \$2,200.76

Payment Method: Mastercard - XXXX0560

Thank you for your business!

WebstaurantStore

42 Industrial Circle Attn: Returns
Department, Door #21
Lancaster, PA 17601
717-392-7472

WebstaurantStore

Sales Invoice

Order Number

74253862

User ID

20879641

Date Ordered

4/21/22 at 8:55 AM

Bill To

Rebecca Lesmeister
Rebecca's Cakes By Design
210 N Hickory ave
Bartlett, IL 60103

Ship To

Rebeccas cakes by design
Rebecca's cakes by design
338 south Main Street
Bartlett, IL 60103-4423

Shipping Method

Ground

Your Contact

help@webstaurantstore.com

Customer PO

Customer Phone

(630) 962-9784

Item Number	Description	Unit Price	QTY	Tax	Total
234424010101	Bunn 64 oz. Glass Decanter with Orange Handle 42401.0101	\$9.19	1	\$0.92	\$9.19
245T160B65	Enjay 2" x 3 1/4" Dark Brown Mariposa Print Tulip Baking Cup - 1000/Case	\$60.99	1	\$6.09	\$60.99
32644305	Chicago Metallic 44305 6 Cup 10.5 oz. Glazed Aluminized Steel Mini Cake / Jumbo Muffin Pan - 11 1/8" x 15 3/4"	\$28.99	1	\$2.89	\$28.99
99991088	Solut 10 oz. Kraft Paper Baking Cup with Flange and Quick Release Coating - 50/Pack	\$9.99	1	\$0.99	\$9.99
234424000101	Bunn 64 oz. Glass Decanter with Black Handle 42400.0101	\$9.19	2	\$1.83	\$18.38
176FLTWRCYL	Choice Perforated Stainless Steel Flatware Holder Cylinder	\$2.89	5	\$1.44	\$14.45

SubTotal: \$141.99

Tax: \$14.16

Shipping & Handling: \$0.00

Total (USD): \$156.15

Payment Method: Mastercard - XXXX0560

Thank you for your business!

WebstaurantStore

42 Industrial Circle Attn: Returns
Department, Door #21
Lancaster, PA 17601
717-392-7472



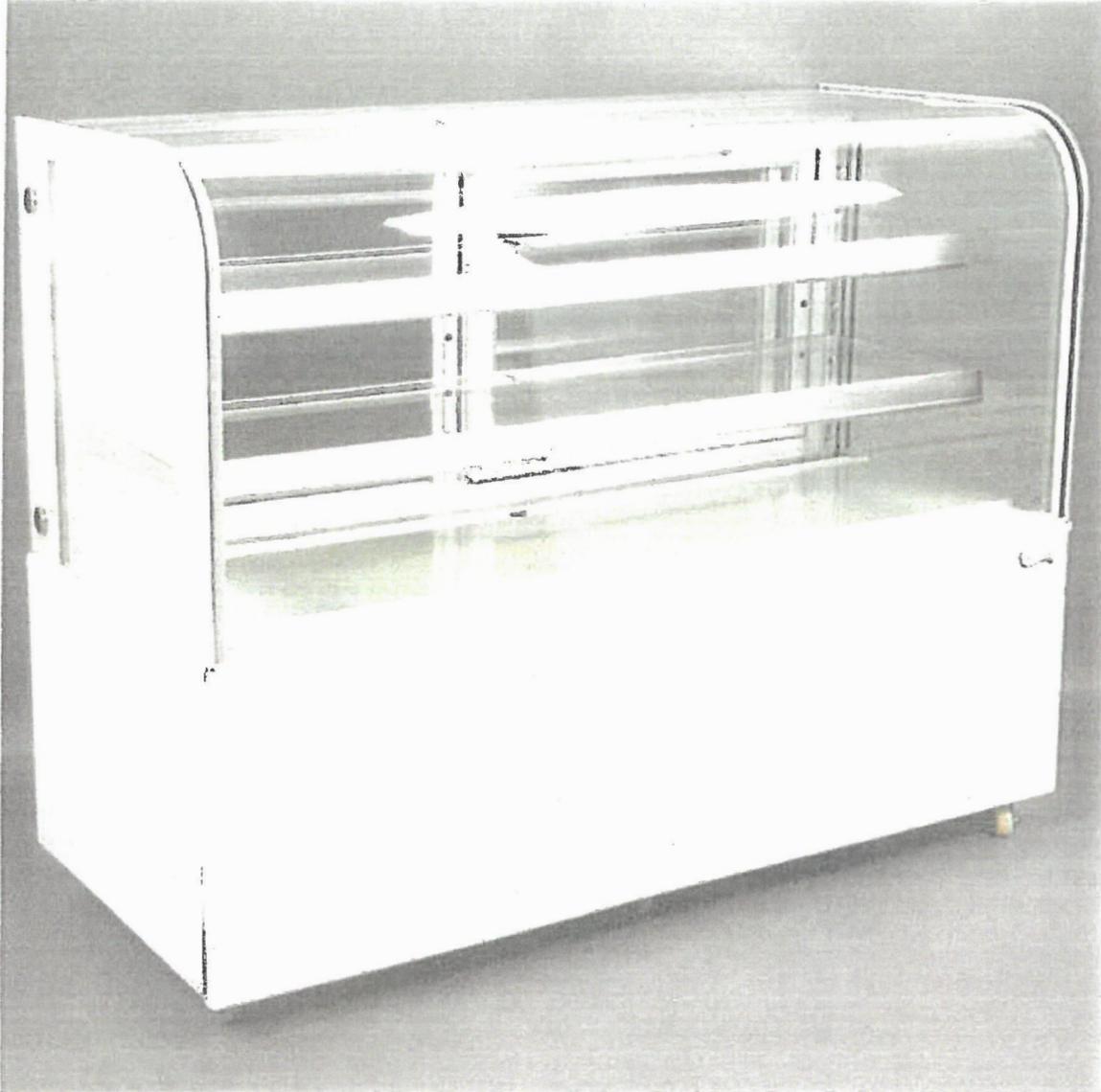
Search 360,000+ products

Search

< White Dry and Refrigerated Bakery Cases

Avantco BC-60-HC 60" Curved Glass White Refrigerated Bakery Display Case

★★★★★ Item #: 193BC60HCW



You last purchased this on
Mar 25 2022 at 05:41PM EST



Only

\$2,499.00/Each

Ships free with

What We Offer



Protect Your Product

Coverage starting at \$130.65

[Add Protection](#)



Avantco

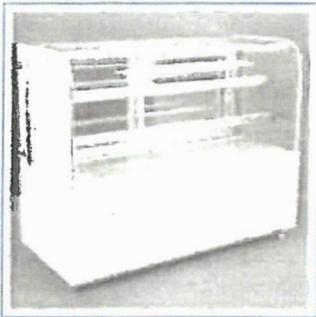


Earn up to \$74.97 back (7,497 points)
with a [Webstaurant Rewards Visa® Credit Card](#)

[Wish List](#)

[Rapid Reorder](#)

Other Available Colors:



Installation Services

We're expanding our network! Let us know if you're interested in installation services for your area. [Get In Touch >](#)

Product Overview

- ✓ Bright, cool LED lighting shows of your food products
- ✓ Features a curved double pane glass design for maximum product visibility
- ✓ Adjustable glass shelves with 44 lb. weight capacity; includes price tag holders
- ✓ Sliding glass doors for easy access
- ✓ Easy-to-use digital controls; R-290 refrigerant; 1/4 hp, 115V

UPC Code:

400012846779



Quick Shipping

Usually ships in **1 business day**

Search 360,000+ products

Enter

< White Dry and Refrigerated Bakery Cases

Avantco BCD-60 60" Curved Glass White Dry Bakery Display Case

★★★★★ Item #: 193BCD60W



You last purchased this on
Mar 25 2022 at 05:41PM EST



Only

\$2,499.00 /Each

Ships free with

What We Offer



Protect Your Product
Coverage starting at \$130.65

Add Section

1

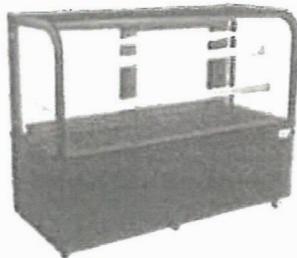
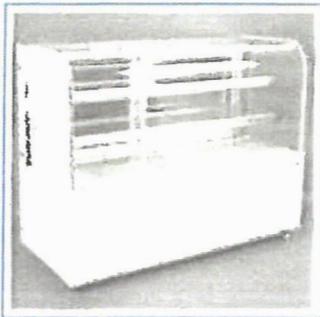


Earn up to **\$74.97** back (7,497 points)
with a **Webstaurant Rewards Visa®** Credit Card

Wish List ▾

Rapid Reorder

Other Available Colors:



- ✓ Unrefrigerated design with bright, cool LED lighting for displaying un-chilled bakery items
- ✓ Features a curved double pane glass design for maximum product visibility
- ✓ Adjustable glass shelves with 44 lb. weight capacity; includes price tag holders
- ✓ Sliding glass doors for easy access without blocking walking areas
- ✓ Easy-to-use digital controls; 115V

UPC Code:

400012846809



Quick Shipping

Usually ships in **1 business day**

WebstaurantStore

Sales Invoice

Order Number	User ID	Date Ordered
73489495	20879641	3/25/22 at 5:41 PM

Bill To

Rebecca Lesmeister
 Rebecca's Cakes By Design
 210 N Hickory ave
 Bartlett, IL 60103

Ship To

Rebecca Lesmeister
 Rebeccas cakes by design
 225 S Main Street
 Bartlett, IL 60103-4456

Shipping Method

Common Carrier

Your Contact

help@webstaurantstore.com

Customer PO

Customer Phone

(630) 962-9784

Item Number	Description	Unit Price	QTY	Tax	Total
193BC60HCW	Avantco BC-60-HC 60" Curved Glass White Refrigerated Bakery Display Case	\$2,699.00	1	\$269.90	\$2,699.00
193BCD60W	Avantco BCD-60 60" Curved Glass White Dry Bakery Display Case	\$2,399.00	1	\$239.90	\$2,399.00
				SubTotal:	\$5,098.00
				Tax:	\$514.27
				Shipping & Handling:	\$0.00
				Liftgate:	\$45.00
				Call Before Delivery Requested	
				Total (USD):	\$5,657.27

Payment Method: Mastercard - XXXX0560

Thank you for your business!

WebstaurantStore
 42 Industrial Circle Attn: Returns
 Department, Door #21
 Lancaster, PA 17601
 717-392-7472

Need help with a quote or special order? Email sales@chefstoy.com (<mailto:sales@chefstoy.com>)



(tel:
(714)
665-
2433)

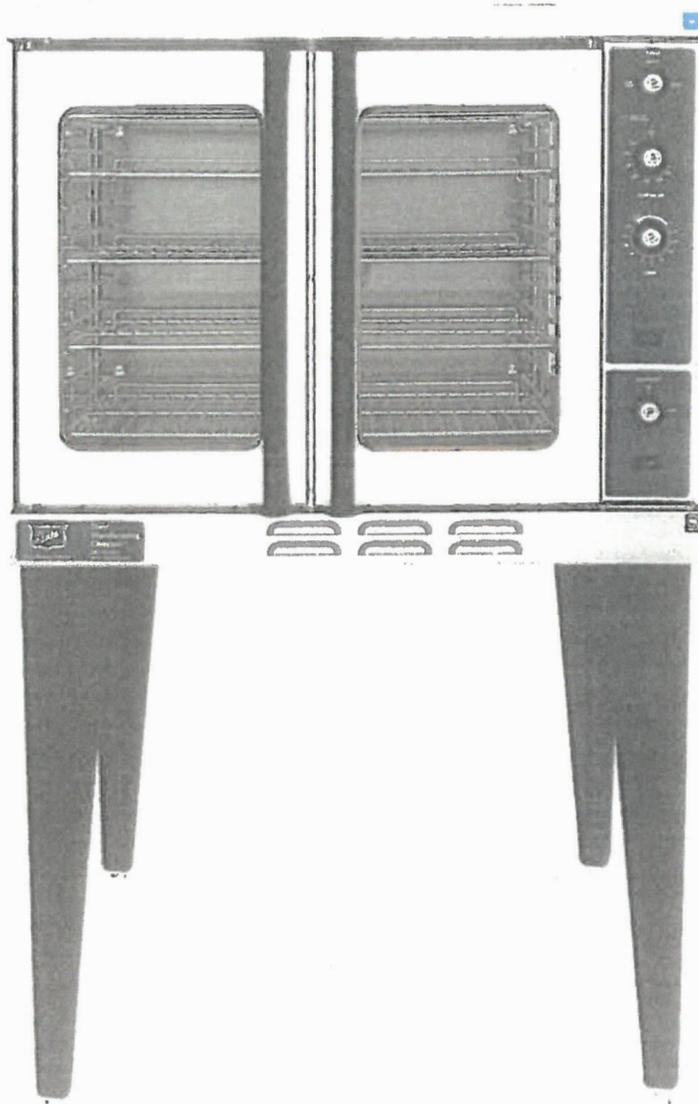
(/my_account)

(/)

Search



Home / Commercial Restaurant Equipment / Restaurant Equipment / Commercial Cooking Equipment / Restaurant Equipment / Cooking Equipment / Free Delivery on most orders \$50 & up. [Request a quote](#) / [Commercial ovens](#) / Commercial Convection Ovens (/list.php?id=25) / **Duke E101G Convection Oven, Natural Gas, 1 Deck**



Feedback

Duke E101G Convection Oven, Natural Gas, 1 Deck

SKU #: 20948 MPN #: E101-G nat

\$3,246.99/ea



Pick up unavailable for current zip code

1

STORE PICKUP

Store pickup (California only)

Deliver to 60103

1

DELIVER IT

Usually ships in 2-3 business days

Shipping restrictions apply.

Feedback

ADD TO SHOPPING LIST

- Stainless steel exterior
- 6 adjustable racks
- Interior lights for convenient cooking monitoring
- Double pane glass doors
- Dial type thermostat

OVERVIEW

With the Duke E101G single-deck natural gas convection oven, you will get the solid performance and durability your production demands. Each unit includes 5 racks with 13 rack positions for precise cooking. Full size with porcelain cavity. Stainless steel front, painted top and sides. Independent doors. 26" high legs. standard depth cavity. Power off / cook switch, dial type thermostat with 200F- 500F, 1 hour timer with electric buzzer. ETL, NSF. ENERGY STAR®, 60" H x 38" W x 39 1/2" D



SPECS



Rebecca Lesmeister <rebeccascakesbydesign@gmail.com>

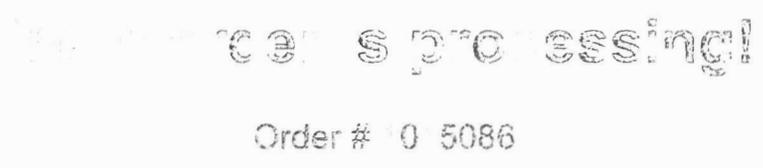
Your Chefs' Toys Order 1015086 is being processed!

1 message

Chefs' Toys <noreply@chefstoys.com>
Reply-To: Chefs' Toys <customerservice@chefstoys.com>
To: John Lesmeister <rebeccascakesbydesign@gmail.com>

Wed, Jun 1, 2022 at 12:41 PM

Restaurant Equipment | Food Prep | Kitchen Supplies | Tabletop



Order placed: 6/1/22

Confirmation # 82400

Hi John Lesmeister ,

We're working on your order!

Order # 1015086

Shipping

Contact: John Lesmeister
Phone: 630-273-1963
Email: rebeccascakesbydesign@gmail.com
Shipping Address: Rebecca's cakes by design
225 S MAIN ST
BARTLETT, IL 60103
Address Type: Business

Billing

Payment Method: PayPal
Paypal Name: Rebecca Lesmeister

ITEM	QTY	UNIT PRICE	TOTAL
Duke E101G Convection Oven, Natural Gas, 1 Deck SKU: 20948	1	\$3,246.99	\$3,246.99
SUBTOTAL			\$3,246.99
SHIPPING			\$507.21
TAX			\$234.64
GRAND TOTAL			\$3,988.84

If you have questions about your order, you can email us at
CustomerSupport@chefstoys.com or by phone 714-665-2433.
Hours: Monday-Saturday from 9:00am-5:00pm (PST), excluding holidays.

CONNECT WITH US



chefstoys | #mychefstoys

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Search 360,000+ products

< Undercounter Ice Machines

Avantco Ice UC-F-120-A 19" Air Cooled Undercounter Full Cube Ice Machine - 129 lb.

Item #: 194UCF120A



Only

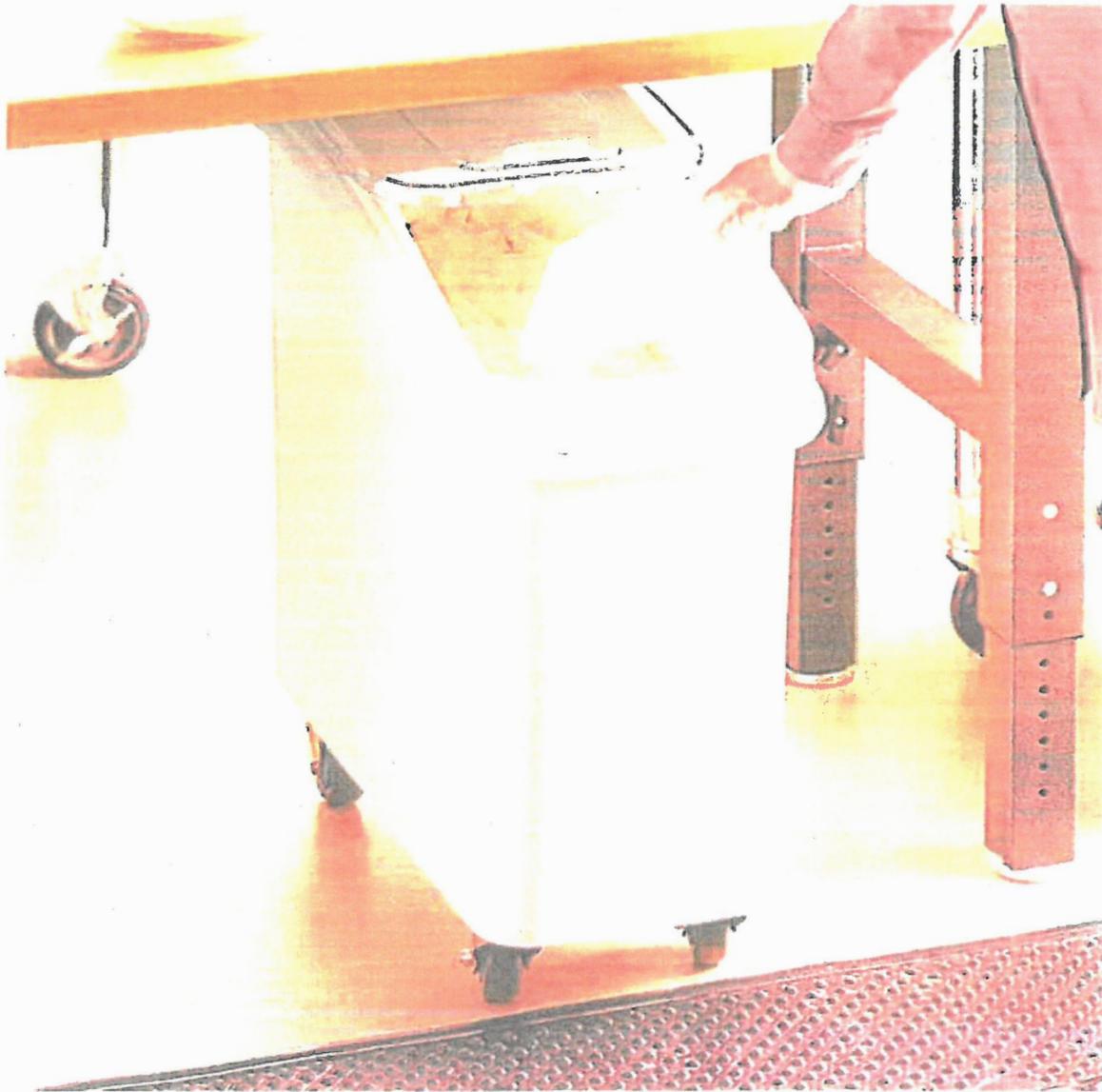
\$1,899.00/Each

Search 360,000+ products

< Ingredient Bins

Baker's Mark 21 Gallon / 335 Cup White Slant Top Mobile Ingredient Storage Bin with Sliding Lid & Scoop

★★★★★ Item #: 176BIN21GL



Only

\$139.99/Each

Ships free with

5 x 139.99
699.95

Wish List ▾

Rapid Reorder

Other Available Sizes:

21 Gallons (335 Cups)

27 Gallons (430 Cups)

- ✓ Holds approximately 101 lb. of flour or 149 lb. of sugar
- ✓ Includes 2 fixed and 2 swivel 3" non-marking casters
- ✓ Clear window for product identification and inventory management
- ✓ Sliding lid allows for one-handed access and locks in place when open
- ✓ 4 cup / 32 oz. measuring scoop neatly stores inside the bin to prevent cross contamination

UPC Code:

400012292149



Quick Shipping

Usually ships in **1 business day** Ⓞ

BAKER'S MARK

Bakery and Confectionary Products

[View all Baker's Mark Ingredient Bins](#)

Products Suggested For You Ⓞ



Rubbermaid
FG360088WHT
ProSave 20.5
\$229.99/Each

1 [View Product](#)



Continental 9321
21 Gallon / 335
Cup White Slant
\$182.99/Each

1 [View Product](#)



**Baker's Mark 18" x
60" Ingredient Bin
Shelving Kit with**
\$889.00/Each

1 [View Product](#)



1 [View Product](#)

You May Also Need Ⓞ

[View All Items](#)

Baker's Mark White Mobile Ingredient Storage Bin (21 Gal.)

2

COLOR
White

LID TYPE
Sliding

-

MATERIAL
Polypropylene

NSF LISTED
Yes

STYLE
Mobile

TYPE
Ingredient Bins

2

COLOR
White

LID TYPE
Flip Top

MADE IN AMERICA
Yes

MATERIAL
Heavy Duty Plastic

NSF LISTED
Yes

STYLE
Mobile

TYPE
Ingredient Bins

-

COLOR
White

LID TYPE
Sliding

MADE IN AMERICA
Yes

MATERIAL
Heavy Duty Plastic

NSF LISTED
Yes

STYLE
Mobile

TYPE
Ingredient Bins

Overall Dimensions:

Length: 29 Inches

Width: 13 Inches

Height (without lid): 28 Inches

Height (with lid): 29 1/4 Inches

Capacity: 21 Gallons

⚠ Attention CA Residents: Prop 65 Warning >

Other Products from this Line



SPECS	
Quantity	1/Each
Length	29 Inches
Width	13 Inches
Height	29 1/4 Inches
Capacity	101 lb. flour
	149 lb. sugar
	21 Gallons
Caster Style	2
	2 Locking / Fixed
Color	White
Lid Material	Polycarbonate
Lid Type	Sliding
Material	Polypropylene
NSF Listed	Yes
Scoop Capacity	32 oz.
	4 Cups
Shape	Rectangle
Style	Mobile
Type	Ingredient Bins

Related Items

[Ingredient Bins](#)

[Cutting Boards](#)

[Baking Ingredients](#)

[Portion Scales](#)

[Commercial](#)

114 Products

373 Products

31 Categories

234 Products

83 Products

Search 360,000+ products

< Countertop Hot Food Display Warmers

Avantco HDC-36 36" Self/Full Service 3 Shelf Countertop Heated Display Case with Sliding Doors - 120V, 1500W

★★★★★ Item #: 177HDC36



Only

\$649.00/Each

What We Offer



Protect Your Product
Coverage starting at \$38.99

Protection

1

Add to Cart



Earn up to **\$19.47 back** (1,947 points)
with a Webstaurant Rewards Visa® Credit Card

Wish List

Rapid Reorder

Other Available Sizes:

36" – Self/Full Service, 1289 Sq In.

13" – Self/Full Service, 422 Sq In.

26" – Self/Full Service, 796 Sq In.

48" – Self/Full Service, 1762 Sq In.

- ✓ Front and rear sliding doors for convenient self service and easy refilling by staff
- ✓ Thermostatic temperature controls adjust from 85 to 185 degrees Fahrenheit
- ✓ Fast pre-heat time; reaches 120 degrees Fahrenheit in 10 minutes
- ✓ Durable stainless steel body and racks with a sleek black finish
- ✓ Independent light switch; 2 interior lamps to illuminate wrapped food

UPC Code:

400011711092

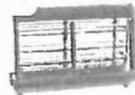
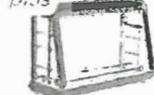


Quick Shipping
Usually ships in **1 business day**

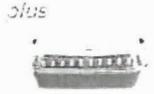


View all Avantco Equipment Countertop Hot Food Display Warmers

Products Suggested For You

 <p>Avantco HDC-26 26" Self/Full Service 3 Shelf \$499.00/Each</p> <p>1 Add to Cart</p>	<p><i>plus</i></p>  <p>Avantco HDC-48 48" Self/Full Service 3 Shelf \$849.00/Each</p> <p>1 Add to Cart</p>	 <p>Avantco BCC-28-HC 27 1/2" Black Refrigerated \$799.00/Each</p> <p>1 Add to Cart</p>	 <p>Avantco BCC-28 27 1/2" Black Refrigerated \$799.00/Each</p> <p>1 Add to Cart</p>
--	---	---	---

You May Also Need

<p><i>plus</i></p>  <p>Avantco 177PHDCUPGD3 16" Vertical Rack \$16.99/Each</p> <p>1 Add to Cart</p>	<p><i>plus</i></p>  <p>Choice 24 oz. Black 8" x 5 1/4" x 2" Rectangular \$32.49/Case</p> <p>1 Add to Cart</p>	<p><i>plus</i></p>  <p>EcoChoice 9" x 9" x 3" Compostable Sugarcane / \$45.49/Case</p> <p>1 Add to Cart</p>	<p><i>plus</i></p>  <p>EcoChoice 9" x 9" x 3" Compostable Sugarcane / \$45.49/Case</p> <p>1 Add to Cart</p>
--	--	--	---

This Avantco HDC-36 self service countertop heated display warmer maximizes your display to increase sales.

Perfect for convenience stores, snack shacks, concession stands, hotel breakfast bars, and all your other pre-made hot food display needs, this warmer offers 1500W of heating power that keeps your wrapped foods hot and fresh. It also makes it easy for your customers to serve themselves and for staff to keep the shelves fully stocked.



5-15P
This unit comes with a NEMA 5-15P plug.



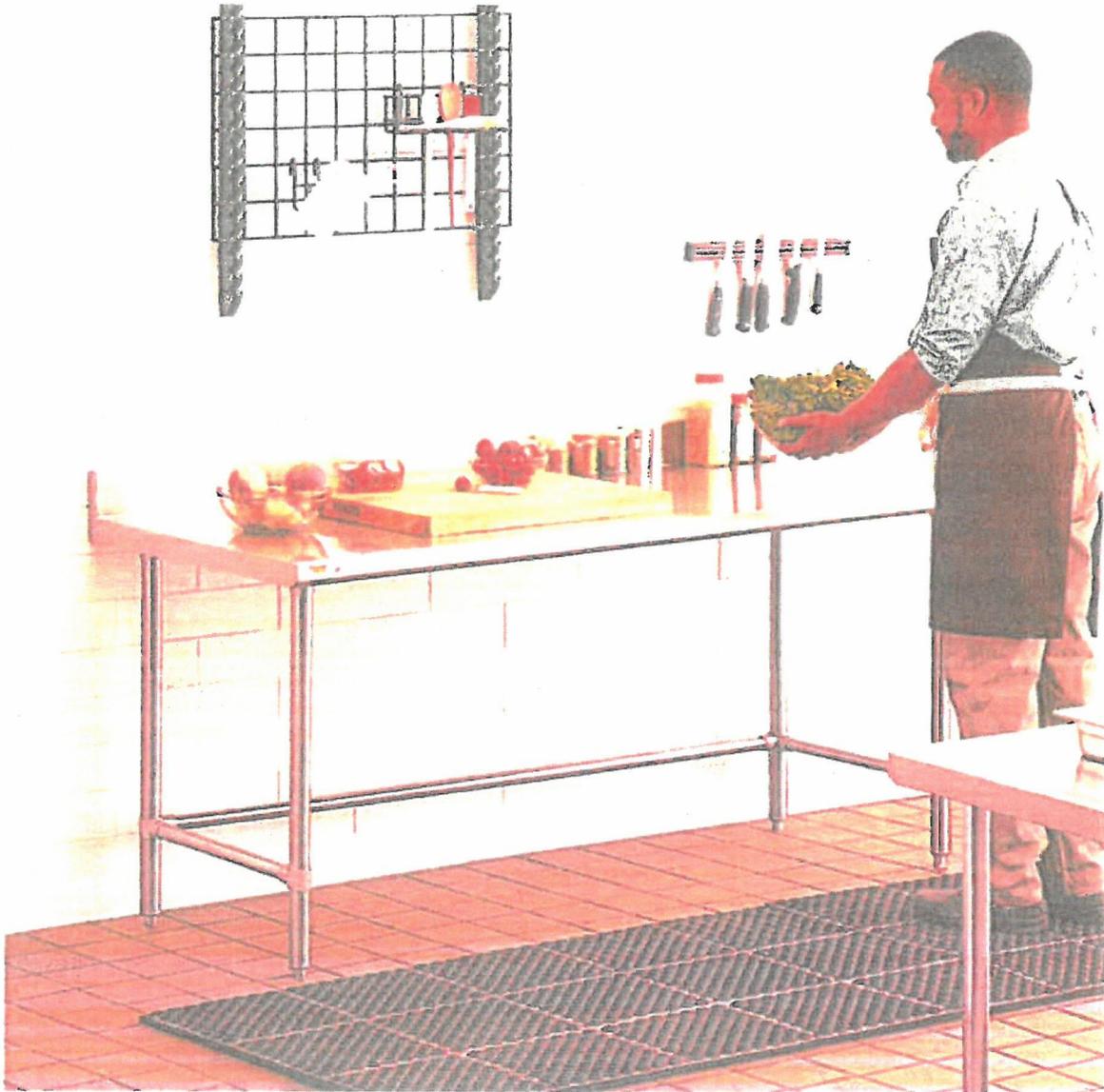
CE Listed
This item complies with the standards imposed by the Conformance European (CE), a division of the Intertek group.

Search 360,000+ products

< 30" x 96" Stainless Steel Open Base Work Tables

Regency 30" x 96" 14-Gauge 304 Stainless Steel Commercial Open Base Work Table with 4" Backsplash

Item #: 600WTS30X96B



Buy 5 or more

\$719.00/Each

Discounted shipping with

Buy 1 - 4

\$799.00/Each

1



Earn up to **\$23.97** back (2,397 points) with a Webstaurant Rewards Visa Credit Card

Wish List ▾

Rapid Reorder

Other Available Sizes:

30"

36"

48"

60"

72"

84"

108"

120"

- ✓ 14-gauge type 304 stainless steel top offers greater durability and corrosion-resistance than type 430
- ✓ 4" backsplash contains spills and keeps items from falling off the back
- ✓ 1 5/8" 18 gauge stainless steel legs with adjustable stainless steel bullet feet
- ✓ Large table is perfect for multiple workers and a variety of prep tasks
- ✓ Open base allows for additional storage space and adjustable feet provide stability

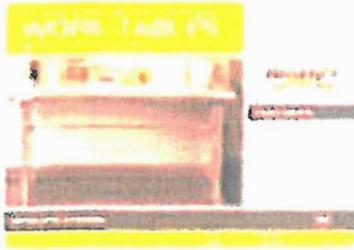
UPC Code:

400013716354



Quick Shipping

Usually ships in **1 business day** 🚚



Specsheet



Instructions

Warranty

A PDF viewer is required to view this product's information. [Download Adobe Acrobat software](#)

Resources

-  [NSF International](#)
-  [How to Clean Stainless Steel](#)
-  [Commercial Work Table Guide](#)

SPECS

Quantity	1/Each
Length	96 Inches
Width	30 Inches
Height	38 Inches
Backsplash Height	4 Inches
Work Surface Height	34 Inches
Backsplash	Yes
Base Style	Open
Configuration	Straight
Features	ADA Compliant
Gauge	14 Gauge
Leg Construction	Stainless Steel
NSF Listed	Yes

6/6/22, 4:04 PM

Regency 30" x 96" 14-Gauge 304 Stainless Steel Commercial Open Base Work Table with 4" Backsplash

30" x 96"

24" x 96"

30" x 96"

TOP CAPACITY

TOP CAPACITY

TOP CAPACITY

930 lb.

650 lb.

680 lb.

-

UNDERSHELF CAPACITY

450 lb.

UNDERSHELF CAPACITY

480 lb.

-

UNDERSHELF CONSTRUCTION

Galvanized Steel

UNDERSHELF CONSTRUCTION

Galvanized Steel

USAGE

Heavy Duty

USAGE

Light Duty

USAGE

Light Duty

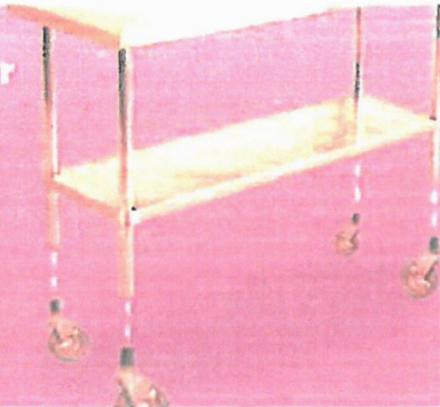
This item ships via Common Carrier. For more information and tips to help your delivery go smoothly, click [here](#).

⚠ Attention CA Residents: Prop 65 Warning ⚠

Customize Your Table Height

Add casters and modify leg height to fit your needs.

Customize



Resources and Downloads

Client: <u>Rebecca's Cakes by Design</u>	Project: <u>Exterior Sign</u>	Revision: <u>4</u>	Date: <u>03/30/2022</u>
Address: <u>225 S Main St. Bartlett, IL 60103</u>			



Dimensions
 Allowance: 1 SF / Linear Front
 Overall Size: 167.25"W x 36"H
 Rebecca's Cakes : 130"W x 22"H
 Cupcake : 24.75"W x 36"H

Front Lit Channel Letters
 Raceway: 3" TBD Match
 Trim Cap: 1" White
 Return: 3" White
 Face Color: Raspberry 3630-133

**Front Lit Cupcake Cloud Sign w/
 Front Lit Channel Letter Sprinkles**
 Raceway: —
 Trim Cap: 1" White
 Return: 3" White
 Face Color: Translucent Print

Additional Info
 Electrical within 5ft? Yes
 Site Modifications? No
 Remove Existing: No
 LED Color: White
 UL Listed Parts: Yes 
 Access to Rear of Sign: Yes
 Notes: Front Lit

 **MARK YOUR SPACE**
 1235 Humbrecht Circle
 Unit J
 Bartlett, IL 60103
 (630) 289-7082

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1235 Humbracht Circle
 Bartlett, IL 60103
 (630) 289-7082

ESTIMATE

EST-8273

www.MarkYourSpaceInc.com

Payment Terms: Cash Customer

Created Date: 4/5/2022

DESCRIPTION: Exterior LED Cloud Sign - Overall Size 96" x 30" - UL Listed Parts - INSTALLED

Bill To: Rebecca's Cake by Design
 225 S Main St
 Bartlett, IL 60103
 US

Installed: Rebecca's Cake by Design
 225 S Main St
 Bartlett, IL 60103
 US

Requested By: John Lesmeister
 Email: rebeccacakesbydesign@gmail.com
 Work Phone: (630) 273-1963

Salesperson: House Main Location

NO.	Product Summary	QTY	UNIT PRICE	AMOUNT
1	Exterior LED Cloud Sign - Overall Size 96" x 30" - UL Listed Parts - INSTALLED	1	\$4,593.75	\$4,593.75
2	Permit Acquisition - Optional	1	\$175.00	\$175.00
3	Actual Permit Fees/Bonds/Licenses - TBD	1	\$0.00	\$0.00

Subtotal:	\$4,768.75
Taxes:	\$241.50
Grand Total:	\$5,010.25

You are welcome to accept this estimate and submit your 50% deposit via the Customer Portal. If you have any questions please don't hesitate to contact us.

The balance of your invoice will be due upon completion of your order. I agree to pay a finance charge of 1.5% per month (18% per annum), or \$2.00 minimum per month, whichever is greater, on the unpaid balance over 30 days. In the event of default of any or all of the agreed upon credit terms as set forth, the undersigned agrees to pay such additional sum as and for collection agency fees of 35%, attorney's fees and court costs as the same are incurred in collecting the undersigned's past due amount.

Warranty includes 2 yrs Parts and Labor.

Price EXCLUDES permit application, bonds and licensing fees and other out-of-pocket fees.

Power MUST be located within five (5) feet of the sign AND have easy access.

Any sign(s) being removed will be disposed of unless other direction is provided in writing from the client 48 hours prior to removal.

Pricing assumes a single install visit. Authorized customer representatives MUST be available at the beginning and completion of installation to review the project scope prior to work and inspect/approve upon completion. Additional site visits to be charged @ \$100/hour PLUS travel.

PAYMENT TERMS 50% DEPOSIT; BALANCE DUE AT INSTALLATION.

Price is based on Mark Your Space, Inc. marking electrical hook-up ONLY. Electrical connection MUST be in place at time of installation.

Installation price to be adjusted IF the site conditions prevent easy access to the sign area OR are otherwise not found to be as described when the order is placed.

TIMER FOR SIGN NOT INCLUDED

DOES NOT INCLUDE ANY ENGINEERING OR ELECTRICAL DRAWINGS

Quote valid for 30 days.

Signature: _____ Date: _____



Johnson Water Conditioning
 220 W Saint Charles Rd
 Villa Park, Illinois 60181
 (630) 832-9393

Estimate 133437382
 Job 133087302
 Estimate Date 5/17/2022
 Customer PO

Billing Address
 Rebecca's Cake by Design
 225 South Main Street
 Bartlett, IL 60103 USA

Job Address
 Rebecca's Cake by Design
 225 South Main Street
 Bartlett, IL 60103 USA

Estimate Details

Reverse osmosis w/ RO Mate 14 Storage tank purchase: Install to be determined when construction is complete. Feeding coffee machines. Additional storage and delivery pump added to this estimate may not be needed.

Task #	Description	Quantity	Your Price	Your Total
E75TFC-4 AQUAFLO	RO MATE 14 & POLISH	1.00	\$950.00	\$950.00

Materials

Material	Description	Quantity	Your Price	Your Total
Z/FMF58521E13J574	DELIVERY PUMP	1.00	\$300.00	\$300.00
C/C2003F	RO MATE 14	1.00	\$200.00	\$200.00

Sub-Total \$1,450.00
Tax \$0.00
Total \$1,450.00

Thank you for choosing Johnson Water Conditioning

THIS IS AN ESTIMATE, NOT A CONTRACT FOR SERVICES. The summary above is furnished by Johnson Water Conditioning as a good faith estimate of the work to be performed at the location described above and is based on our agreed upon evaluation and is valid for a period of 30 days. I understand that the final cost of the work may differ from the estimate if I, the customer, asks Johnson Water Conditioning to do additional work that is not included in this estimate. I agree and authorize the work as summarized on this estimate, and I agree to pay the full amount for the summarized work.

WARRANTY AND MAINTENANCE OVERVIEW

WATER SOFTENERS

- LIFETIME PARTS WARRANTY ON ENTIRE SYSTEM (INCLUDES SOFTENING RESIN)
- 1 YEAR FREE SERVICE LABOR
- NO ANNUAL MAINTENANCE NEEDED
- CUSTOMER IS RESPONSIBLE FOR PURCHASING AND ADDING SALT TO BRINE TANK
- DO NOT USE SALT BLOCKS. WE RECOMMEND SOLAR SALT (BLUE BAG) PELLETS OR CRYSTALS
- RENTAL WATER SOFTENERS ARE SWAPPED OUT EVERY 7 YEARS

IRON BUSTER SYSTEMS

- LIFETIME PARTS WARRANTY ON VALVE AND TANK (DOES NOT INCLUDE FILTERING MEDIA)
- 1 YEAR FREE SERVICE LABOR
- ANNUAL SERVICE DEPENDS ON WATER QUALITY. SERVICE NEEDS TO BE REQUESTED BY CUSTOMER
- FILTERING MEDIA IN THESE SYSTEMS LAST APPROXIMATELY 4-6 YEARS
- RENTAL IRON BUSTER SYSTEMS ARE SWAPPED OUT EVERY 4 YEARS

METERED BACKWASHING CARBON FILTERS

- LIFETIME PARTS WARRANTY ON VALVE AND TANK (DOES NOT INCLUDE FILTERING MEDIA)
- 1 YEAR FREE SERVICE LABOR
- NO ANNUAL MAINTENANCE NEEDED
- FILTERING MEDIA IN THESE SYSTEMS LAST APPROXIMATELY 4 YEARS
- RENTAL BACKWASHING CARBON FILTERS ARE SWAPPED OUT EVERY 3 YEARS

REVERSE OSMOSIS SYSTEMS

- LIFETIME PARTS WARRANTY ON FILTERING BRACKET, FITTINGS, AND CANISTERS (UNLESS BROKEN BY CUSTOMER)
- 3 YEAR MANUFACTURER'S WARRANTY ON PRESSURE TANK
- 1 YEAR MANUFACTURER'S WARRANTY ON FAUCET
- FILTERS DO NOT CARRY ANY WARRANTY
- 1 YEAR FREE SERVICE (DOES NOT INCLUDE FILTER CHANGES)
- FILTER PRICES AND REPLACEMENT FREQUENCY:
 - 2 CARBON AND 1 SEDIMENT FILTERS (VERTICAL CANISTERS)
 - \$60 PLUS TAX (WHEN BUNDLED TOGETHER)
 - CHANGE EVERY 9-12 MONTHS
 - MEMBRANE (HORIZONTAL CANISTER)
 - \$75 PLUS TAX (WHEN BUNDLED W/ FILTERS)
 - CHANGE EVERY 2-3 YEARS
 - SERVICE CHARGE \$120 TO CHANGE FILTERS

CHLORINE INJECTION/HYDROGEN PEROXIDE SYSTEMS

- **METERED CARBON/CENTAUR FILTER**
 - LIFETIME PARTS WARRANTY ON VALVE AND TANK (DOES NOT INCLUDE FILTERING MEDIA)
 - NO ANNUAL SERVICE NEEDED
 - FILTERING MEDIA IN THESE SYSTEMS LAST APPROXIMATELY 2-4 YEARS
 - RENTAL CARBON/CENTAUR FILTERS ARE SWAPPED OUT EVERY 2 YEARS
- **METERED STENNER PUMP KIT**
 - 1 YEAR MANUFACTURER'S WARRANTY IF PURCHASED
 - PERIODIC MAINTENANCE MAY BE NEEDED. SERVICE NEEDS TO BE REQUESTED BY CUSTOMER
 - ADJUSTMENT OF PUMP IS TO BE DONE BY CUSTOMER
- **MIXING TANK**
 - 5 YEAR MANUFACTURER WARRANTY IF PURCHASED
 - NO ANNUAL SERVICE NEEDED
 - CUSTOMER TO FLUSH OUT THE MIXING TANK EVERY MONTH
- **SOLUTION TANK**
 - 5 YEAR MANUFACTURER WARRANTY IF PURCHASED
 - NO ANNUAL SERVICE NEEDED
 - ADDING SOLUTION TO TANK TO BE DONE BY CUSTOMER
 - HYDROGEN PEROXIDE AVAILABLE FOR PURCHASE. MINIMUM OF 4 CONTAINERS NEEDED FOR DELIVERY.

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FROM DRAFT OF June 27, 2022 EDC MINUTES:

REBECCA'S CAKES BY DESIGN BEDA APPLICATION

Mr. Fradin stated that attracting a bakery to town had long been one of the village's targeted businesses for over ten years.

When Sorella's Bakery closed in Devon-Prospect Plaza in 2009, bakery items had primarily been available for sale only at Jewel and through home-based businesses.

One such home-based business was Rebecca's Cakes by Design, owned and operated by Rebecca Lesmeister. Eventually, her business grew to the point where she moved from a home-based business to a small commercial space in Downtown Bartlett two years ago.

Located on the south portion of Main Street Plaza (Krueger portion) in a rear-facing unit, Ms. Lesmeister built out a small vacant space into the village's first bakery in several years.

When she opened the small location, she expressed the hope to be able to expand into a larger storefront at the conclusion of her two-year lease.

Over the past two years, Rebecca's Cakes by Design has been well-received by the community and has continued to grow in popularity to the point where Ms. Lesmeister is ready to expand her bakery into a larger, more prominent storefront in a space that is easier to access and provides an attractive outdoor area for customers to enjoy baked goods.

Staff worked closely with Rebecca and her husband John in pursuing the space at 225 S. Main Street where they are currently working on converting the former crepe restaurant into a modern, code-compliant bakery that will also offer coffee, espresso and breakfast items in addition to delicious treats hand crafted daily.

Ms. Lesmeister has submitted the attached application, which includes a detailed business plan along with quotes totaling \$46,960.25 in improvements.

This includes full buildout of the space, which will be reconfigured from its current state to a bakery and includes all facets including electrical, plumbing, general construction, bakery equipment, drywall, a water purifier and an exterior sign.

Bakery equipment comprises the largest line item at \$22,100, followed by \$8,000 in plumbing improvements, \$6,900 for painting, and a sign for \$5,010.

Her business plan details her expertise in baking as well as her vast experience in the field. Ms. Lesmeister is continuing her passion for baking to serve a community need by providing baked goods that are not only delicious and safe but a work of art.

Ms. Lesmeister's BEDA application further includes a detailed marketing plan, which she has demonstrated the ability to carry through on over the past two years, participating in and sponsoring many local events and organizations.

She is well-aware of the demand for allergy-friendly baked goods and fills this need by ensuring safety in all ingredients and consulting with food experts to ensure integrity in their offerings.

Ms. Lesmeister is present at her bakery from open to close most days, and her business has grown from a one-woman shop to one with five part-time employees and two full-time employees. She anticipates hiring two additional full-time employees and two additional part-time, possibly a third, within twelve months of opening this new location.

Having previously worked with our village's downtown bakery for the past two years, we are eager to continue supporting Rebecca's Cakes by Design with its expansion and relocation into Bartlett Town Center.

In continuing the "shop local" movement and encouraging entrepreneurial residents like Ms. Lesmeister to take the next major step from a small commercial location in the rear lower level of an older center to a prominent location in the middle of Bartlett Town Center, staff is strongly supportive of this endeavor.

Please note that the Village previously approved a BEDA grant at her soon-to-be former location, making Ms. Lesmeister the first two-time applicant as she continues to grow her business, demonstrating her and her family's enormous commitment to successfully running a bakery in downtown Bartlett.

Due to the desirability for a successful downtown bakery and the applicant's commitment to keeping her business in downtown, staff recommends the maximum fifty percent threshold for this BEDA grant in the amount of \$23,480.12.

May 1st began a new fiscal year and the unpaid BEDA funds committed at present include \$50,000 for Banbury Fair, \$1,992.50 for Geek Inc. Comics, and \$2,021 for The Dogfather.

Commissioner Erickson asked for clarification on which fiscal year the unpaid BEDA grants will come from. She added that she thinks it is good that every year the line item has grown, showing more growth and development of local businesses in the community.

Mr. Fradin clarified by stating that they will come out of the budget year that they are paid out in. He added that the further into the fiscal year they are, commissioners should keep in mind that BEDA grants brought before the commission would be paid out in the upcoming fiscal year. He added that staff uses this program to leverage private investment.

Commissioner Gorski asked the petitioner if she is keeping the equipment from her old location.

Ms. Lesmeister stated that they are bringing almost all of the equipment from the old location. She added that they are buying more equipment as well as completing a buildout to accommodate the growth that they have seen. This includes adding an additional oven and increasing the size of her bakery cases. Everything we are buying is to enhance what we are already doing.

Commissioner Smodilla asked what the previous BEDA Grant amounted in. She also complimented the petitioner on her detailed budget included in the packet, and asked about what she anticipates in gross sales for 2022. She also asked about the tax benefit to the village.

Mr. Fradin stated that they received a grant that was about \$7,000 and it was close to 30% of the project. He added that the Village receives 2% sales tax between the 1% sales tax and an additional 1% for the villages home rule sales tax.

Ms. Lesmeister stated that they are already ahead of their 2021 sales, and anticipates a 25-50% increase for gross revenue sales in 2022. In regards to the tax benefit, she added that they try to keep as much of their purchasing in Bartlett as possible, as well as hiring Bartlett residents as employees.

Mr. Skrycki stated that beyond the tax benefit, he added that throughout obtaining resident feedback, time and again a forward-facing bakery has been brought up, and incorporated into the strategic plan. Every stakeholder meeting, bakeries are hot topics. I don't like to get too emotional in a professional setting, but I can say that I have never been more proud of a BEDA recommendation, and the work Tony has done with Rebecca. You can look at the analytics and data, but when it comes to "sweat equity", which you are not going to see in ROI and a data driven document, but I have never met a small business owner with more sweat equity than Rebecca. Every staff recommendation, she has been one step ahead when it comes to joining the chamber, entering in community events, marketing tips, every single suggestion she implements before it is even suggested. Beyond some of the analytics, it is important that the EDC know that when we recommend these things, we look beyond the analytics. When we first sat down with Rebecca at her initial location, I wasn't too crazy about it, but I was wrong. That slow, mature, methodical growth is economic gardening 101. Starts from her home, moves into a location that is "OK", makes sure she can handle the business and the growth, and then makes the move to a location that is front and center, the geographical center of town, and out of all of the BEDA's that staff has recommended, we are so proud of this business, and it is right on main street.

Commissioner Erickson agreed with Mr. Skrycki, stating how great this business is for the community, and how great it will be for that location and the overall benefit for the center. She stated they have proven themselves, networked and grown, adding that this is the perfect time and place.

Commissioner Gudenkauf agreed and stated that they have done a great job, they are so involved and expressed excitement going forward. Plus, there are so many fitness centers in town, someone has to make sure they have business.

Commissioner LaPorte asked about the current lease terms, and where they see the business going. He also asked how steady the wholesale business is, with retail being sometimes fickle.

Ms. Lesmeister stated that this is a five-year lease, and hope to either renew at that time or potentially purchasing a new place that they hope to be their final move, would be freestanding, and renovate to their needs. We wanted to be sure that we did this in steps, and we didn't overdo ourselves. She also said there are options to expand in surrounding units in the shopping center, and there are lots of options.

She added that they currently working with 120 Live. We are definitely looking to expand wholesale, and are looking for the right fit. There are certain products that lend themselves to being mass produced, and we are currently in the stepping stones of providing some desserts to some larger businesses. Adding wholesale is a goal to increase the predictable week to week sales, but the primary business is the custom cakes, and that the front sales are just the icing on the cake.

Commissioner Smodilla asked what the average ticket price is on a custom cake.

Ms. Lesmeister stated that they average \$200+, but they do vary. We are usually doing 30-40 cakes a week, and sometimes they are \$60 cakes, and some are \$500 plus an entire dessert table.

Mr. Skrycki added that 10% of their sales are out of town based on credit card sales, and noted how impressive that is, and only sees it improving with a new and improved location.

Commissioner Erickson moved to recommend a BEDA grant reimbursement of fifty percent of the buildout, which amounts to \$23,480.12 to Rebecca's Cakes by Design, Seconded by Commissioner Smodilla.

ROLL CALL VOTE

AYES: Commissioners Erickson, Gorski, Gudenkauf, Kubaszko, LaPorte, Smodilla

NAYS: None

ABSENT: Commissioners Hughes, Lewensky, Perri

MOTION CARRIED