DC ENGINEERS, INC.

Memorandum

To: Ms. Angela Gargin Living Water Construction

From: J. Suzanne Danielsen, P.E.

Date: January 29, 2019

Re: Popeye's Louisiana Kitchen - Margate, FL Trip Generation and Queuing Analysis

As requested, Danielsen Consulting Engineers, Inc. (DC Engineers, Inc.) has prepared a trip generation and queuing analysis specific to the proposed Popeye's Louisiana Kitchen to be constructed along the east side of SR 7 (US 441) immediately north of SW 8 Court within municipal limits of the City of Margate, Florida. This study addresses trip generation and drive-through lane queuing characteristics for the proposed restaurant.

TRIP GENERATION ANALYSIS

A current site plan, included as Attachment A, shows a 2,466 square foot fast food restaurant with two (2) drive-through lanes. Upon buildout of the proposed restaurant, access will be provided through three (3) driveways as follows: one (1), two (2)-way driveway along SW 8 Court, one (1) entrance only driveway along the west property line and one (1), two (2)-way cross access driveway along the north property line.

Trip Generation

A trip generation analysis has been completed for the proposed restaurant. The analysis was performed using rates and formulae published in the Institute of Transportation Engineer's (ITE) report *Trip Generation* (10th Edition). The trip generation analysis was undertaken for daily and PM peak hour conditions. An AM analysis has not been considered as the restaurant, opening at 10:30 AM, will not impact the AM peak hour of the adjacent roadway network. According to the referenced ITE report, the most appropriate land use category and corresponding rates for the proposed development are as follows:

Fast-Food Restaurant with Drive-Through Window - ITE Land Use #934

Daily Trips: T = 470.95(X) (50% inbound and 50% outbound) where T = number of trips and X = 1,000 square feet gross floor area

PM Peak Hour Trips T = 32.67(X) (52% inbound and 48% outbound)

The results of this effort are documented in Table 1 included as Attachment B. As shown in Table 1, the proposed restaurant is expected to produce 1,161 vehicle trips per day with 81 vehicle trips occurring during the PM peak hour (42 entering and 39 exiting).

Queuing Analysis

As shown in the site plan included as Attachment A, the proposed Popeye's Louisiana Kitchen includes a drive-through lane that widens to two (2) parallel lanes at the menu board and then merges back to one (1) lane prior to the pick-up window. This double menu board arrangement is intended to increase efficiency of the drive-through operation and to maximize the stacking capacity.

The length of queue anticipated within the drive-through lane(s) was determined using methodologies contained in ITE's *Transportation and Land Development*, Chapter 8 - Drive-In Facilities. For this analysis, the following input variables were used:

- Service Rate: The average window transaction time is estimated to be 60 seconds consistent with information provided in *Transportation and Land Development*.
- Demand Rate: Based on ITE's *Trip Generation* (10th Edition), the maximum inbound vehicular traffic flow anticipated at a 2,466 square foot fast food restaurant is 42 vehicles (refer to trip generation section above). Although ITE estimates that 45 percent of inbound vehicular traffic uses drive-through lanes, to provide a conservative analysis this queue analysis assumes 100 percent of inbound vehicles will use the drive-through lanes.

Using equation 8-9b and Table 8-11 of ITE's *Transportation and Land Development*, the maximum length of queue anticipated within the drive-through lane(s) is two (2) vehicles. Calculations are included as Attachment C. As the site plan provides in excess of 44 feet of stacking space (22 feet per vehicle queued), vehicular queuing outside of the stacking area proposed is not expected.

Conclusion

In summary, the Popeye's Louisiana Kitchen as proposed is expected to have adequate storage to accommodate peak inbound vehicular demands anticipated within the drive-through lane(s).

Of course, please do not hesitate to contact me directly with any questions you may have.

Sincerely,

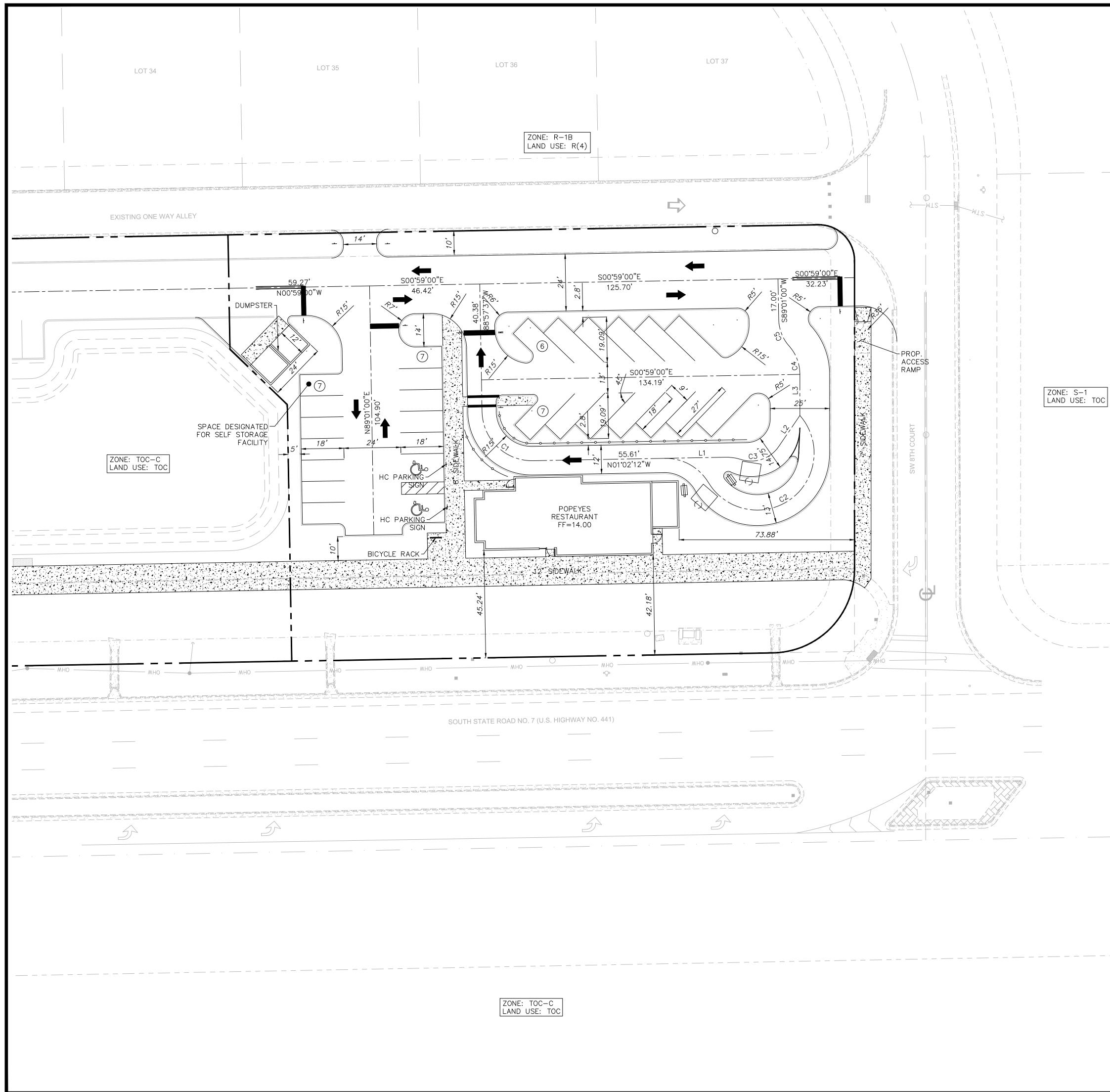
DC ENGINEERS, INC.

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J. Suzanne Danielsen, P.E. Senior Transportation Engineer



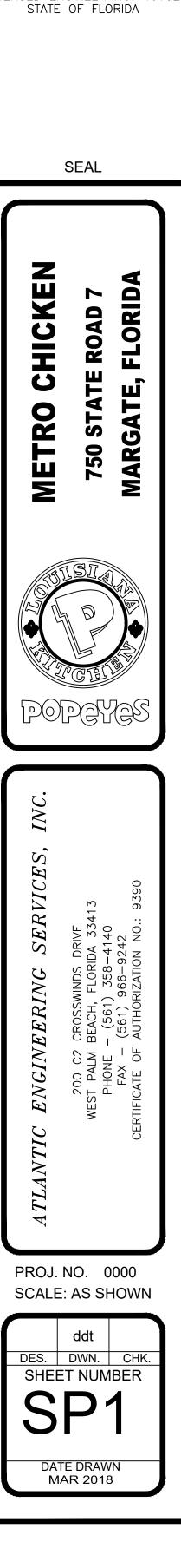
J. Suzanne Danielsen, P.E. Florida Registration Number 42533 Danielsen Consulting Engineers, Inc. 12743 NW 13th Court Coral Springs, FL 33071 CA # 3202 Attachment A Site Plan



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Z Graphic Scale				DESCRIPTION
20 40				5 5 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7
Scale: 1"=20'				
				IMTIAZ AHMED, P.E. LICENSED ENGINEER NO. 461 STATE OF FLORIDA
SITE DATA				
CURRENT USE: LAND USE DESIGNATION: ZONING DESIGNATION: WATER SERVICE PROVIDE WASTEWATER SERVICE PR		F MARGATE F MARGATE		
BUILDING HEIGHT: BUILDING LENGTH NUMBER OF STORIES: GROSS FLOOR AREA:	21'—4' 82' 1 STOR 2,137	γ		SEAL
	SF	ACRES	PERCENTAGE	
LAND AREA	44,085.50	1.01	100	
PROP. BLDG	2,466	0.06	5.59	CHICKEN FE ROAD 7 E, FLORIDA
ASPHALT	21,493	0.49	48.75	
SIDEWALK	3,877	0.09	8.79	
TOTAL IMPERVIOUS	27,836	0.64	63.14	RO CI STATE GATE, I
PERVIOUS	16,249.50	0.37	36.86	METRO (750 STAT MARGATE
PARKING REQUIRED				
1 SPACE PER 50 SF OF	GROSS FLOOR AF	PEA: 895 SI	F / 50 = 18 SPACES	
PARKING PROVIDED				
STANDARD	=	24 SPACES		CUT SILATA
SPACE DESIGNATED FOR	SELF STORAGE =	1 SPACE		
HANDICAP SPACES	=	2 SPACE		
TOTAL PROVIDED <u>NOTE:</u>	=	27 SPACES		TOTAL
ALL TRAFFIC CONTROL F	PAVEMENT MARKING	S WILL BE TH	ERMOPLASTIC.	POPeyes
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C3 17.920 14	4.000190.39174.000073.33677.500041.8511			VG SERVICES , NDS DRIVE -LORIDA 33413 358-4140 66-9242 ZATION NO.: 9390

Line Table						
Line #	Length	Direction				
L1	25.518	N01°02'11.61"W				
L2	15.852	N55°46'32.10"W				
L3	17.461	N90°00'00.00"E				

AN SITE



Attachment B

Trip Generation

Table 1: Trip Generation Summary Proposed Uses

			AM Peak Hour		PM Peak Hour			Daily			
Land Use	Scale	Units	Total Trips	Inbound	Outbound	Total Trips	Inbound	Outbound	Total Trips	Inbound	Outbound
Fast-Food Restaurant with Drive- Through Window (LUC 934)	2.466	ksf	NA	NA	NA	81	42	39	1161	581	580
Total			0	0	0	81	42	39	1,161	581	580

Source: ITE Trip Generation Manual (10th Edition)

T = 470.95(x)	50% in, 50% out	Daily
T = 32.67(x)	52% in, 48% out	PM Peak

Attachment C Queue Analysis

Popeye's Louisiana Kitchen – Margate – Drive-Through Operations Queuing Analysis based on ITE Procedures

q = 42 veh/hr (demand rate)
Q = 60 veh/hr (service rate)
p =
$$\frac{q}{NQ}$$
 = 0.350 (N = 2)

Using Acceptable Probability of 1% (99% Confidence Level)

$$M = \left(\frac{\text{Ln } (x > M) - \text{Ln } (Q_M)}{\text{Ln } (p)}\right) - 1$$
$$M = \left(\frac{\text{Ln}(0.01) - \text{Ln}(0.1836)}{\text{Ln}(0.350)}\right) - 1$$
$$M = \left(\frac{-4.605 - (-1.695)}{-1.0498}\right) - 1$$