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**SUBJECT: CITY COUNCIL POLICY ESTABLISHING DRIVE-THROUGH  
RESTAURANT POLICY**

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**PURPOSE:**

To provide guidelines for the development of establishments with drive-through restaurants within the City of Union City.

**STANDARDS:**

1. **TRAFFIC**

- A. Primary ingress and egress to drive-through type use parking lots should be from at least a four-lane major street.
- B. The drive-through stacking lane shall be situated so that any overflow from the stacking lane shall not spill out onto public streets or major circulation aisles of any parking lot.
- C. There should be a minimum distance of 150 feet from the public right-of-way to the menu board.
- D. The drive-through stacking lane shall be separated physically from the user's parking lot and shall have a capacity of 8 cars, based on a 20 foot car length.
- E. Pedestrian crossing of the drive-through lane shall not be allowed.
- F. Ingress and egress points shall not conflict with turning movements of street intersections.
- G. Pedestrian crossings shall not be through the drive through lane to gain access to the restaurant.

2. **NOISE**

- A. Drive-through speakers shall not be audible from adjacent residentially used, zoned, or General Planned properties.

- B. Use of sound attenuation walls shall be encouraged.

3. **EMISSION CONTROL**

It is recognized that automobile emissions are particularly, objectionable where idling vehicles are in close proximity to concentrations of people.

- A. Applicants shall take positive steps to protect employees of the drive-through facility from emissions caused by idling cars.
- B. Drive-through lanes shall not be located adjacent to patios and other pedestrian use areas, other than walkways.

4. **URBAN DESIGN**

- A. The architecture of drive-through uses shall be attractively designed and shall be compatible and harmonize with the shopping center motif or immediate neighborhood in terms of building color, materials, mass, scale, and form. Standardized, "corporate" building designs shall be discouraged.
- B. Drive-through lanes shall be buffered from adjacent properties by means of dense landscaping and sound attenuating uses where appropriate and necessary.
- C. Drive-through restaurants shall provide a minimum of 60 seats within the restaurant; attractively designed outdoor seating areas shall be encouraged.
- D. A minimum of 20% of the site shall be landscaped, designed in a manner to enhance the architecture and to screen the drive-through service facilities.
- E. Freestanding signs shall be limited to one monument sign for the site not to exceed 4 feet in height and 40 square feet per face.

5. **LIGHTING**

- A. All provisions for lighting shall be arranged and shielded so that light will be reflected away from residential uses and so that there will be no glare which will cause unreasonable annoyance to occupants of properties in residential districts, or otherwise interfere with the public health, safety or welfare. Lighting in the parking lot shall be maintained at a minimum of .5 candlepower.

6. **LOCATION**

- A. Drive-through restaurants shall be located 200 feet or more from any residentially used, zoned or General Planned property. This measurement shall be calculated from the perimeter of the building or the outside perimeter of the drive-through service lane to the closest property line of the residential use.

- B. Drive-through restaurants shall be located with a minimum separation of 500 feet from any other drive through restaurant. This criteria shall not apply if the restaurant is located on the opposite side of a four (4) lane median-divided roadway.

7. **PERFORMANCE STANDARDS**

- A. The premises shall be kept clean, and the operator shall make all reasonable efforts to see that no trash or litter originating from the use is deposited on adjacent properties. Adequate trash containers, as determined by the Community Development Director, shall be required and employees shall be required daily to pick up trash or litter originating from the site upon the site and within 300 feet of the perimeter of the property.
- B. Hours of operation, including deliveries to the site, shall be compatible with the needs and character of the surrounding neighborhood.
- C. Odors shall not be detectable from off the site. State-of-the-art-air filtration systems shall be used.
- D. The on-site manager of the use shall take whatever steps are deemed necessary to assure the orderly conduct of employees, patrons, and visitors on the premises.
- E. A copy of these performance standards and all conditional use permit conditions of approval shall be posted alongside the necessary business licenses and be visible at all times to employees.

8. **DEVELOPMENT REVIEW PROCESS**

On and off-site circulation, traffic safety, number or proximity of driveways, speed bumps, architectural design, landscaping, and other site development factors shall be evaluated on a site-by-site basis.

9. **MODIFICATIONS TO EXISTING SITES:**

Applications which request permission to modify existing restaurants to establish drive-through service shall comply with the above criteria.

In instances where compliance to a specific standard is found by the Planning Commission to be impractical in terms of site constraints or excessive cost, the Commission may waive or modify such standards for retrofits. The Commission's finding shall be based on documentation provided by the applicant that compliance is impractical and that the public health, safety, and general welfare would not be adversely impacted.