VILLAGE OF BARTLETT

COMMITTEE AGENDA

SEPTEMBER 18, 2018

COMMUNITY & ECONOMIC DEV, CHAIRMAN GABRENYA

Indian Express BEDA Application

FINANCE & GOLF, CHAIRMAN DEYNE

Health Insurance Discussion

POLICE & HEALTH, CHAIRMAN CARBONARO

Hanover Township Emergency Services Policy Discussion

EXECUTIVE SESSION

To Discuss Sale of Village Owned Property Pursuant to Section 2(c)6 of the Open Meetings Act



Agenda Item Executive Summary

Committee Item Name Indian Express BEDA Application or Board Committee

BUDGET IMPACT

Amount: \$25,000

List what fund **Economic Incentives**

EXECUTIVE SUMMARY

Ajay Tantuwaya has submitted the first application for a financial incentive via the Bartlett Economic Development Assistance (BEDA) program.

Mr. Tantuwaya's family has purchased the business condominium unit at 772 West Bartlett Road in the Westgate Commons shopping plaza. The unit was previously used as a hair salon, and Mr. Tantuwaya intends to rebuild the space as the Village's first Indian restaurant, which will be named Indian Express.

Mr. Tantuwaya has documented \$120,000 worth of buildout costs as well as an additional \$2,453 for a sign and has requested a grant in the amount of \$50,000. Due to the limited funding in the inaugural year of the BEDA program, staff recommends a grant in the amount of \$25,000. Several additional applications are expected in the coming months.

Mr. Tantuwaya appeared before the Economic Development Commission on July 9, 2018, at which time the commission recommended in favor of approving a \$25,000 BEDA grant.

He then appeared before the Committee of the Whole on August 21st, at which time the Committee directed Mr. Tantuwaya to prepare a business plan prior to returning before them for further consideration. He has since created and submitted the attached plan.

ATTACHMENTS (PLEASE LIST)

Staff Memo, Indian Express's Bartlett Economic Development Assistance application including supporting documents, Business Plan for Indian Express including proposed menu, One-, Three- and Five-mile demographics reports from 772 West Bartlett Road, updated contractors' estimates, minutes from the July 9, 2018 Economic Development Commission meeting

ACTION REQUESTED

- Ø To review the Petitioner's request and forward to the Village Board for a final vote.
- Resolution
- Ordinance
- Motion

Staff:

Tony Fradin, E.D. Coordinator

Date:

September 10, 2018

Yes

Budgeted

ECONOMIC DEVELOPMENT MEMORANDUM

RE:	Indian Express BEDA Application	
FROM:	Tony Fradin, Economic Development Coordinator	
TO:	Paula Schumacher, Village Administrator	
DATE:	September 10, 2018	

APPLICANT: Ajay Tantuwaya on behalf of Indian Express, 772 W. Bartlett Road

BACKGROUND: Staff has been working with the petitioner, Ajay Tantuwaya, since the beginning of this year in the hopes of attracting the Village's first Indian restaurant.

Through a partnership, his family has purchased the commercial condominium unit at 772 West Bartlett Road in the Westgate Commons shopping plaza. The space was the former home to Sorelle Salon, however the unit had fallen into foreclosure prior to being purchased for redevelopment by the applicant's family.

The Bartlett Economic Development Assistance, or BEDA, program was created and approved by the Village Board in May 2018 with the expressed intent to attract new sales tax producing businesses and to help existing ones expand.

The program provides matching funds for a number of business-related expenses including, but not limited to, interior build-outs and Code compliance items.

INDIAN EXPRESS:

Per the attached estimate dated July 13th by Shreeji Builders, Inc., Mr. Tantuwaya's project will cost approximately \$91,000. Kitchen equipment will be an additional \$30,000 and signage will be an additional \$2,453 bringing the total project cost to \$123,000.

Note that this is an increase of approximately \$4,000 of expenditures since the last submittal, as the petitioner has elected to install some higher-end furnishings.

The proposed floor plan includes the addition of a 320 square foot kitchen, a dining room with four tables, each seating four, and a waiting area in the front. Additionally, an additional bathroom must be installed to meet current Building Code.

Documentation of proposed improvements and their associated costs is attached.

As the Village's first applicant for the new BEDA program, Mr. Tantuwaya has requested a maximum available incentive of \$50,000, or approximately forty-two percent (42%) of build-out costs.

BUSINESS PLAN:

At the August 21st Committee of the Whole meeting, Mr. Tantuwaya was asked to provide a business plan so the committee could make a more informed decision. Because this is a new venture, he was asked to provide additional information on his background, projected sales and plan for starting a viable long-term business in the Village.

Mr. Tantuwaya has submitted the attached Business Plan, the highlights of which detail:

- He personally is a recent college graduate in 2015, a fourteen-year Village resident and has seven years of experience working in restaurants as a host, bartender and server.
- Indian Express becoming the first pure vegetarian Indian restaurant opening in the Village. The Tantuwaya family are Village residents only a mile away from the location at 772 West Bartlett Road in Westgate Commons. Mr. Tantuwaya's mother, Radha, will be the primary cook.
- The food will be Punjabi dishes, Gujarati and South Indian dishes.
- Indian Express will focus on catering.
- Population growth in the Indian community has increased to 15.3% and is projected to continue growing (per ESRI demographics).
- Westgate Commons is a bustling, vibrant center with other successful restaurants and office users.
- Mr. Tantuwaya will be spending \$123,000 on the build-out, converting a former salon into a sales tax generating restaurant.
- His first year sales goal is \$200,000 and he expects this number to increase in future years.
- Mr. Tantuwaya's goal is to open by Diwali, which starts November 7th this year.

Staff has additionally obtained the attached demographics reports for a one-, three- and five-mile radius around 772 West Bartlett Road in an effort to assist in the creation of the petitioner's business plan.

RECOMMENDATION:

Due to the finite amount of \$150,000 allocated to the first year of the BEDA program and the number of pending applications, Staff recommends a rebate in the amount of **\$25,000**, or twenty-one percent (21%) of total project costs.

This recommendation takes into consideration several additional likely applicants within the next several months in other vacant spaces and several existing businesses seeking to expand.

JULY 9th ECONOMIC DEVELOPMENT COMMISSION

Mr. Tantuwaya's request for a grant from the BEDA Program was reviewed by the Economic Development Commission at its July 9, 2018 meeting.

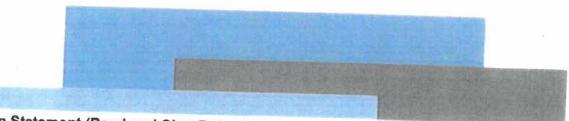
After reviewing the applicant's proposed business and request for economic development assistance, the EDC recommended in favor of granting a rebate in the amount of **\$25,000** by a unanimous vote.

Mr. Tantuwaya is currently working with the Building Department to secure necessary permits.

Funds would be released as a reimbursement following the expenditures and documentation of the funds being spent with all improvements made to Village Code.

	EN
JUL 2 2010	U
Village of Bartlett Economic Development Assistance Application	2
Applicant Information: Applicant(s) Name_Ajay Tantuwaya	A HELE
Applicant(s) Address: 1758 DYER OR	100
E-Mail Address: ajay 7458 Qamail. com	UNERS OF
Primary Contact for Project: Ajay Tanhuwana	
Cell Phone Number and/or Home Number: 630-618-1678	
Applicant is or will be (check all that apply)Tenant Property Owner	
Number of Years in Business: <u>New</u> Number of Years in Bartlett: <u>15</u> +	
Contact Name and Information for Applicant's Agent or Architect (if any):	
Mark Lindstrow 84'7-626-4091 (Note: if applicant is a tenant, attach a letter from the property owner granting permission for project)	
Project Property Location/Address: 772 W. Bartett IL	
This Property is (check all that apply): Retail X Restaurant Office	
Other (explain)	
Number of Businesses on Site: New Business	
Names of Other Businesses on Site: West Grate Commons	1. 1. 1. 1.
Size of Building (dimensions or total square feet) 1,370 Sq.ft	
Stories in building: Parking spaces on property:	
Last Real Estate Taxes Paid: 14, 907	
Property Tax Index Number(s) (PIN): 06-34-109-006-1012	
County: Cook DuPage Kane	
Project Information: Total Anticipated Project Cost: \$_115_000 Amount Requested from Village: \$_50_000	
Project Scope: Describe and identify all exterior/interior improvements proposed (Use addi- tional paper if necessary to fully describe proposed project) <u>Converting on existing Salon to a full establish</u> <u>running indian restaurant</u>	hment
If approved, estimated project completion date: Sectember 10, 2018	
Please Attach: 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 and this may be at a lower amount than requested or less than half of the anticipated cost of the project. I further understand 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 50% of 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.

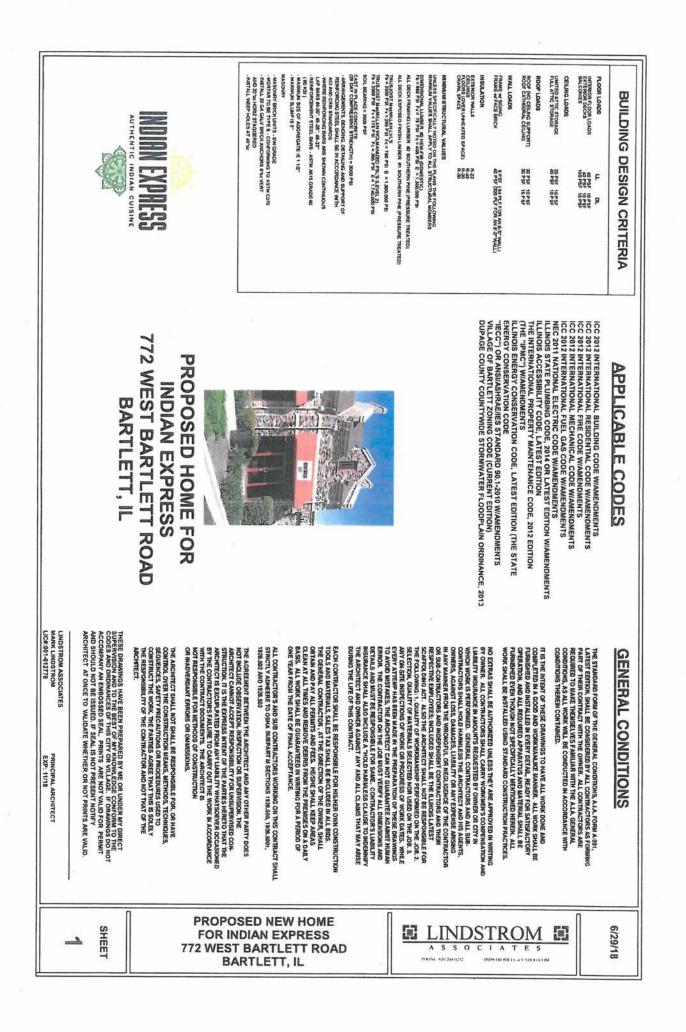
By signing this application, I hereby acknowledge that I have read the above statement and understand these important features about the BEDA Program.

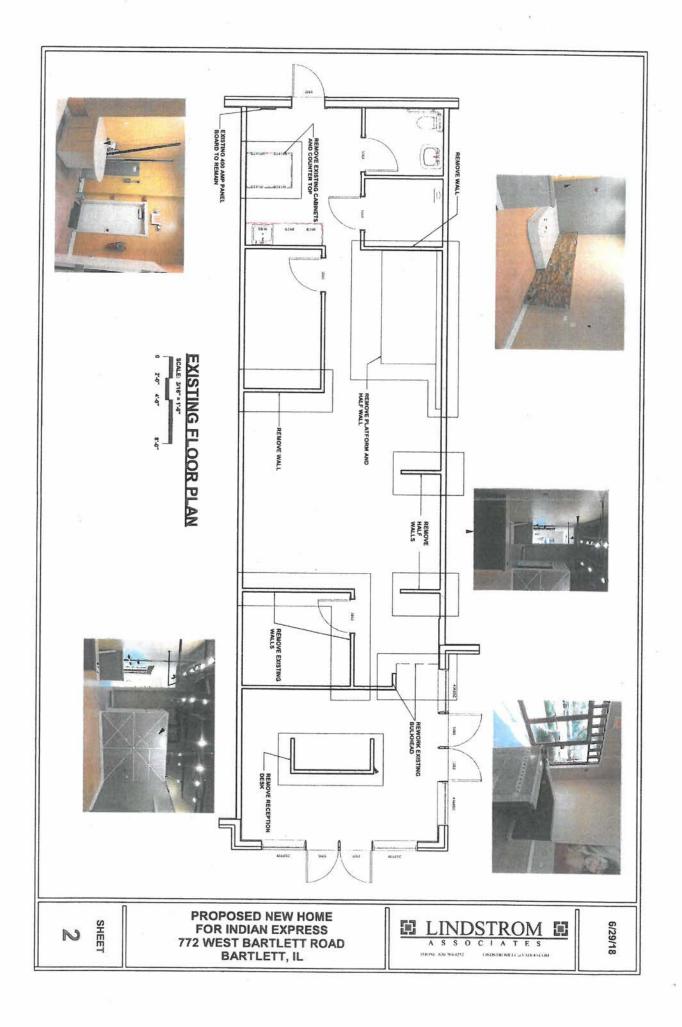
Applicant Signature

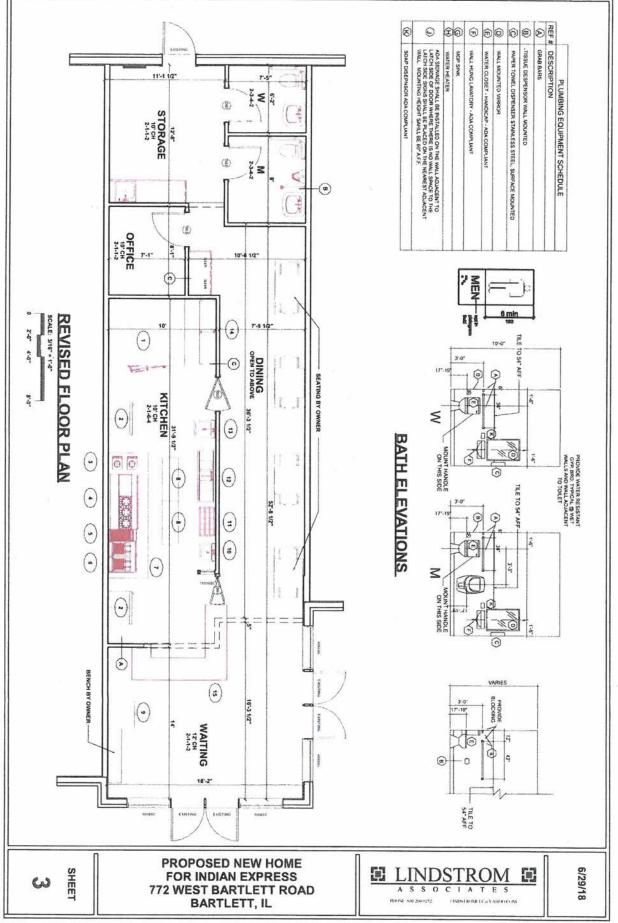
Date



Return this completed application with attachments to: Tony Fradin, Economic Development Coordinator Village of Bartlett 228 S. Main Street Bartlett, IL 60103







EQUIPMENTSCHEDULE GENERAL NOTES - ROOM FINISHES ARE INDICATED BY A NUM THE ROOM FINISHES ARE INDICATED BY A NUM FIRST DIGIT INDICATES THE FLOOR FINISHES ARE KEYED TO THE FIRST DIGIT INDICATES THE FLOOR FINISHES ARE KEYED TO THE FIRST DIGIT INDICATES THE FLOOR FINISHES ARE KEYED TO THE SALE SALED STALE BASE CONCRETE BASE VINUL TILE UNE SALE SALE SALED STALE CONCRETE BASE SALE SALE SALED STALE SALED STALE SALED STALES NONE UNITEGRAL COVED SALED SA											1			15 J POS	2	12 1 Sink Scale 13 1 Sink Scale			8 2 Stainless Steel Prep Table 9 2 Glass Berlinerator	-	6 2 Fryer, Deep Fat, Gas	5 1 Griddle, Gas	3 2 Broiler, Under-Fired/Ges	+	1 1 Walk-in Cooler	Item No Cty Equipment Category	
EQUIPMENT SCHEDULE New No New New New New	0	~	6	10	14	10	N	1-	5	77]									1				6	92		
D M E N T S C HE D U L E P M E N D S F N THE F COR FLANS - REFER TO P N N T W L COVERING A COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE <		QUA	CER	WOO	SEAL	OVE	EXP	VIN	OOR	DOM F	÷	٦	GEN	++	+	+	-	-	+	\square	-	+	+	-			
D M E N T S C HE D U L E P M E N D S F N THE F COR FLANS - REFER TO P N N T W L COVERING A COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE <		RRY TI	AMIC T	DLAM	ED	RWOCE	YXC	LILE		INISH 3	FIRST I	ROOM	ERAL				×		1/4					14	-		
D M E N T S C HE D U L E P M E N D S F N THE F COR FLANS - REFER TO P N N T W L COVERING A COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE P N N T W L COVERING A SCASSALTARY NHE <		E	ILE	INATE		MAT				SCHEDU	TED FIN DIGIT IN USE FIN	FINISH	NOT	120					1	120				115	120	Volts	Q
m m <thmmodelinterminintermininterminintermintermininterm< td=""><td>8</td><td>1</td><td>6</td><td>5</td><td>4</td><td>w</td><td>N</td><td>7</td><td>BAS</td><td>JLE</td><td>VISHES</td><td>AME AN</td><td>ES - F</td><td>-</td><td></td><td></td><td>1</td><td></td><td></td><td>-</td><td></td><td>-</td><td>÷</td><td>-</td><td></td><td></td><td>P</td></thmmodelinterminintermininterminintermintermininterm<>	8	1	6	5	4	w	N	7	BAS	JLE	VISHES	AME AN	ES - F	-			1			-		-	÷	-			P
Image: Second State (m) BD - FRP BD - FRP CELLING CONSTRUE State (m) NONE BD - FRP ONE PANTED State CELING CONE CONE CONE CONE CONE CONE CONE				NON	4" 0,	4" C	SHE	4" R	m		HE TH		loo		•	•	·	• ,	×		•			-	×		m
m m <thmmodelinterminintermininterminintermintermininterm< td=""><td>1</td><td></td><td></td><td>m</td><td>AK BA</td><td>ERAM</td><td>ET VIN</td><td>ESILIE</td><td></td><td></td><td>HE FLO</td><td>CATE</td><td>M FIN</td><td>5-15P</td><td>·</td><td>che</td><td>×</td><td></td><td>5160</td><td>•</td><td>•</td><td>• •</td><td>•</td><td>5-15p</td><td>5-15P</td><td>NEMA</td><td>-</td></thmmodelinterminintermininterminintermintermininterm<>	1			m	AK BA	ERAM	ET VIN	ESILIE			HE FLO	CATE	M FIN	5-15P	·	che	×		5160	•	•	• •	•	5-15p	5-15P	NEMA	-
Image: Second State (m) BD - FRP BD - FRP CELLING CONSTRUE State (m) NONE BD - FRP ONE PANTED State CELING CONE CONE CONE CONE CONE CONE CONE					SE	IC TILE	IYL	TN			D TO TH DOR FIN DIGIT INI CEILING	ONTH	IISH S	12	-	• •	·	• ;	5	108	•		·	12	106	Electrical AFF (in) 고 미	0
m m <thmmodelinterminintermininterminintermintermininterm< td=""><td>8</td><td>7</td><td>6</td><td>5</td><td>A</td><td>13</td><td>-</td><td>4</td><td>WA</td><td></td><td>HE ROO NISH. 1 DICATE</td><td>UMBE E FLOO</td><td>CHE</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>lectrical</td><td>m</td></thmmodelinterminintermininterminintermintermininterm<>	8	7	6	5	A	13	-	4	WA		HE ROO NISH. 1 DICATE	UMBE E FLOO	CHE													lectrical	m
VER V			GYPBD - FRP	CONCRETE - PAIN	WAINS 54" H.	VINYL WALL COVE	GYPBD. COVERIN	GYPBD PAINT	F		DM FINISH SHCEDU THE SECOND DIGIT ES THE WALL FINISI H:	R DESIGNATION BE DR PLANS - REFER	DULE			1/2		1/2					-			Cold Water	F
VER V	~		-	-		ERING	6F	-	0		H. TH	TO		·	•	12	•	12		•	•	• •	•	•		Cold Water	
VE V	7	7	N	P 24	<n N</n 	A24	A24	6	EILIN		E	ľ				12	·	12		¥,	•	•	125	•		Size (in)	
· · · · · · · · · · · · · · · · · · ·			ONE	X 48	LACT	20US	COUS	YPBD	G					H	+	12	•	12		-	+	-		•	-	AFF (in)	
· · · · · · · · · · · · · · · · · · ·			1017110	D GRI	ILE	FIOTIN	TIC TI	- PAI						-	+	1		-	-		-	-		*	_	Size (in)	
· · · · · · · · · · · · · · · · · · ·				0	~	۳-	<u>س</u>	¥1						H	+			-12	-	-	-	-			-	AFF (in)	
- · · · · · · · · · · · · · · · · · · ·		1																							-	Size (in) Size Plumbing	
· · · · · · · · · · · · · · · · · · ·																				•	3/4	3/4	3/4				
· · · · · · · · · · · · · · · · · · ·		54														-		-		-	-	-		-	-		
														·	• •	ŀ		•			8	30	30	•		Gas AFF (in)	

Industrial, Commercial & Residential Construction

500 S Hicks Rd, Palatine, Illinois 60067 Phone: (847) 259 3350 Fax: 847 870 0629

LICENSED, INSURED AND BONDED

July 13th, 2018

To, Indian Express Restaurant 772 West Bartlett Road Bartlett, IL 60103

Dear Sir,

I am writing this letter with regards to proposal for Interior Improvement Project of Indian Express Restaurant at 772 West Bartlett Road, Bartlett, IL 60103 as per Construction Bid Plans from Lindstrom Associates dated 06/29/2018.

Our proposal for Interior Improvement project will be Total: \$ 91,000.00 (Dollar Ninety One Thousand Hundred and No Cents)

Option: Fire Suppression System Total: **\$ 6,000.00 (Dollar Six Thousand and No Cents)** as described in detailed proposal herewith in Scope of Work.

In case of any queries or other information, please feel free to call Bhavesh Shah on 847-219-4142.

We hope to hear a positive reply from you soon.

Yours sincerely,

Bhavesh Shah **Bhavesh Shah**

Shreeji Builders Inc.

Accepted By: Indian Express Restaurant - Bartlett, IL

Encl: Project Scope Clarifications & Assumptions

Industrial, Commercial & Residential Construction

500 S Hicks Rd, Palatine, Illinois 60067 Phone: (847) 259 3350 Fax: 847 870 0629

LICENSED, INSURED AND BONDED

Indian Express Restaurant 772 West Bartlett Road Bartlett, IL 60103

Project Scope Clarifications & Assumptions

- 1. We assume that permits will be applied by an Architect to perform all or any work described in plans & attached proposal and obtain by Owner.
- 2. Our proposal is based on non-union rates.
- 3. Our proposal is based on the information, scope of work discussed during the site visit and construction bid plans from Lindstrom Associates dated 06/29/2018.
- 4. We assume no additional major hidden work involved, if any will be considered as additional cost and will be charged at T & M at Labor cost for \$ 100 Per Hour and material at to-cost.
- 5. Our Proposal is for the bundle price and it is not for individual trade.

Scope of work - INTERIOR IMPROVEMENT - Indian Express Restaurant - Bartlett, IL

Following work is included in the proposal including Labor & Material as mentioned below:

A. Electrical and Low Voltage

\$ 12,000.00

- Furnish and Install all Electrical as shown on approved plan sheet 6,11 and 12 dtd. 06/29/2018
- ~ Furnish and Install all Low Voltage with Cat-6 E Cable
- Existing Panel
- ~ Low Voltage equipment, Security system are not included
- ~ Furnish and Install Standard Light fixtures comparable to City Code

B. Mechanical

\$ 13,000.00

- ~ Furnish and Install all Mechanical as per plan sheet 6 and 8 dtd. 06/29/2018
- ~ Furnish and install following Accessories
 - * RTU Use Existing as per Plan
 - * Diffusers as per plans
 - * Returns as per plan
 - * Thermostat
 - * EFs in Bathrooms Not in Plan
- ~ Furnish and Install metal flashing to all NEW Roof Penetration
- ~ Install Owner supplied Kitchen Hood (Kitchen Hood System Supply by Owner)
- ~ Test and Balancing the system

Industrial, Commercial & Residential Construction

500 S Hicks Rd, Palatine, Illinois 60067 Phone: (847) 259 3350 Fax: 847 870 0629

LICENSED, INSURED AND BONDED

C. Plumbing

\$ 21,000.00

- ~ Furnish and Install Additional Sewer, Domestic Water lines
- ~ Floor Trench for underground Sewer, Refill with Concrete
- ~ Furnish and Install metal flashing to all NEW Roof Penetration
- ~ Furnish and Install following Plumbing Fixtures comparable to City Code
 - * Water Closet with Seat -2
 - * Urinal with manual Flush Valve 1
 - * Lavatory with Faucet 2
 - * Mop Basin with Faucet 1
 - * Grease Inspector 1
 - * 3 Compartment Sink with Faucet 1
 - * Hand Sinks with Faucet 1
 - * Utility (Soak) Sink with Faucet 1
 - * Water Heater with ET 1
 - * All Drains and Clean Outs CO,FD
 - * All Valves RPZ and other
 - * Toilet Accessories Grab Bars, Toilet Paper Dispenser, Paper Towel Dispenser, Soap Dispenser, Mirror
- ~ Food Equipment will be furnished by Owner and installed by GC
- ~ Cooler & Freezer will be supplied by Owner and Install by Owner

D. Interior Framing, Structural, Blocking & Sealing and Wall Covering \$13,000.00

- ~ Furnish and Install Metal interior Wall framing A,B,C,D, Bulk Heads
- Furnish and Install HSS
- ~ Furnish and Install necessary fire treated wood blocking as required
- ~ Furnish and Install sealing as required
- ∼ Furnish and Install 5/8" fire rated Single Gypsum board
- ~ Furnish and Install Sound, Batt Insulation per plan
- ~ Furnish and Install 1/2" Dura Rock Board as per plan
- ~ Furnish and Install FRP Panels as per plan

E. Ceiling

- \$ 7,000.00
- ~ Furnish and Install 2'x4' Acoustic Ceiling with Grid and Washable Ceiling Tiles in Kitchen comparable to City Code

F. Doors and Windows

- ~ Furnish and Install 3'x 7' SC Wood Door with Hollow Metal Frame 1
- ~ Furnish and Install Double Acting Doors 2
- ~ Furnish and Install necessary door hardware

\$ 2,500.00

Industrial, Commercial & Residential Construction

500 S Hicks Rd, Palatine, Illinois 60067 Phone: (847) 259 3350 Fax: 847 870 0629

LICENSED, INSURED AND BONDED

\$ 4,000.00

\$ 11,000.00

\$ 4,000.00

\$ 3,500.00

G. Stain or Paint

- ~ Furnish and Sand & Stain or Paint on Doors and Frames with Sherwin Williams
- ~ Furnish and Paint Open Ceiling with Sherwin Williams
- ~ Furnish and paint Gypsum boards with Sherwin Williams

H. Floor Cover

- ~ Furnish and Install Epoxy
- ~ Furnish and Install CT1 Wall Ceramic Tile Tile Allowance \$1.5/SF
- ~ Furnish and Install Wall Base as per plan
- Furnish and Install Thresholds as necessary

I. Millwork

- ~ Furnish and Install Wood Cabinets near Office
- ~ Furnish and Install Hard Surface Counter top at Reception Counter and Back Counter
- ~ Set up Owner Supplied Equipment including Shelves
- ~ Cooler and Freezer Supplied and Installed by Owner

J. Demolition, General Conditions, Equipment Mobilization

- ~ Furnish and Provide Licensing with Village hall
- ~ Furnish and Provide Insurance
- Provide Porta Potty as per OSHA requirement
- ~ Provide Roll Out Dumpsters
- ~ Provide Mobilization of necessary construction equipment
- ~ Provide necessary Construction Clean Ups
- Demolition as per plan

Total: \$ 93,000.00 (Dollar Ninety Three Thousands and No Cents)

Optional Price

K. Fire Suppression System

- ~ Revised and Retrofit Fire Sprinkler System as needed
- Revised and Retrofit Fire Alarm System as needed
- ~ Modify Control Panel
- Not Including any monitoring service

\$ 6,000.00

32

Industrial, Commercial & Residential Construction

500 S Hicks Rd, Palatine, Illinois 60067 Phone: (847) 259 3350 Fax: 847 870 0629

LICENSED, INSURED AND BONDED

Notes:

- 1. Proposal does not include any Permit. Permit must be obtained by the Owner.
- Proposal does not include Performance Bond. If Performance bond is required, separate price will be submitted.
- Proposal does not include any liquidation. If liquidation is required, separate price will be submitted.
- 4. Proposal includes all Construction Inspections. But does not include any Special Non Construction Inspection.
- 5. Proposal does not include supply of any Kitchen equipment/s, appliances.
- 6. Proposal does not include supply of Kitchen Hood System.
- 7. Proposal does not include supply and installation of cooler and freezer.

TIME PERIOD:

We estimate total time of approximately 10 to 12 weeks to complete this work. Daily working hours will be as per Village of Bartlett, IL regulations.

PAYMENT TERMS:

It will be discussed and mutually agreed at the time of signing the contract.

Yours sincerely,

Proposal accepted by:

Date: 07/13/2018

Date:

Bhavesh Shah Shreeji Builders Inc.

Indian Express Restaurant - Bartlett, IL

Quote

06/29/2018

		INDIAN EXPRESS N 772 W. BARTLETT ROAD JG BARTLETT , IL 60103 9 6 6	ddison, IL 30627303	erton Ave. 6010142	
Item	Qty	Job Reference Number: 720 Description		Sell	Sell Total
1	2 ea	GAS FLOOR FRYER Pitco Frialator Model No. 35C+S Fryer, gas, floor model, 35-40 lb. oil capacity, millivolt control, stainless steel tank, door & front, 90,000 BTU, CSA, NSF, CE		\$2,650.00	\$5,300.00
	2 ea	1 year parts and labor warranty from the date of installation up maximum of 15 months from the date of manufacture (with appropriate documentation), standard	o to a		
		Gas to be determined			
	2 ea	P6072145 Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-1/2 long handle, regular mesh (shipped std (n/c) with models "T" S SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batter shipped with (1) per fryer	G14,		
	2 st	B3901501 Casters, 6" swivel, (2) locking & (2) non-locking, for economy, food/fish, donut fryers, (set of 4)		\$500.00	\$1,000.00
			ITEM	TOTAL:	\$6,300.00
2	1 ea	RANGE, 36", 6 OPEN BURNERS Southbend Model No. S36D S-Series Restaurant Range, gas, 36", (6) 28,000 BTU open burne standard oven, snap action thermostat, removable cast iron gra & crumb drawer, hinged lower valve panel, includes (1) rack, s steel front, sides, shelf, 4" front rail & 6" adjustable legs, 203,00 CSA, NSF	ate tops tainless	\$2,550.00	\$2,550.00
	1 ea	Domestic Shipping, inside of North America			
		Standard one year limited warranty (range)			
		Gas type to be specified			
	1 ea	Casters, 2 locking & 2 standard, in lieu of legs	ITEM	\$285.00 TOTAL:	\$285.00 \$2,835.00
3	1 ea	GAS COUNTERTOP GRIDDLE		\$2,975.00	\$2,975.00
	The state	Southbend Model No. HDG-24 Griddle, countertop, gas, 24" W x 24" D cooking surface, 1" thicl polished steel plate, thermostatic controls, battery spark igniti stainless steel front, sides & 4" adjustable legs, 60,000 BTU, CS/ (Note: Qualifies for Southbend's Service First™ Program, see S First document for details)	on, A, NSF		
	1 ea	Domestic Shipping, inside of North America			
	1 ea	Standard one year limited warranty			

1 1	Lea Specify Gas Type Lea 400° thermostat control, standard	Sell	Sell Total
1	ea 400° thermostat control, standard		
1	thermostat control, standard	((*))	
	ea HDCS-24 Counterline Stand, 24", undershelf, stainless steel		
1	construction, adjustable bullet feet, CSA, NSF	\$775.00	\$775.00
	ea Casters (factory installed ONLY)		
		\$300.00	\$300.00
4 2	ea RANGE, STOCK POT, GAS	ITEM TOTAL:	\$4,050.00
COLUMN A	Comstock-Castle Model No. CCSP-1	\$450.00	\$900.00
E	Stock Pot Range, gas, 18" wide, (1) double burner section, cast iron	а. Ка	
V	burner, (2) manual controls, open front cabinet base cast iron ton		
10	Sanitation	6	
2	ea One year parts and labor warranty, standard		
2	ea Gas type to be specified		
		ITEM TOTAL:	\$900.00
i 1e	a REACH-IN FREEZER	\$5,200.00	
	True Manufacturing Co., Inc. Model No. TS-49F-HC	\$3,200.00	\$5,200.00
h	Freezer, Reach-in, two-section, -10°F. (2) stainless steel doors		
	stamess steel front/sides, stainless steel interior. (6) gray PVC cost	ted	
	whe shelves, interior lighting, 4" castors, R290 Hydrocarbon		
7.	refrigerant, 1 HP, 115v/60/1, 9.6 amps, NEMA 5-15P, cULus, CE, UL EP Classified, MADE IN USA, ENERGY STAR®	Η	
1 e	a Self-contained refrigeration standard		
1 e	Warranty - 5 year compressor (self-contained only), please visit		
	www.Truemfg.com for specifics		
1 ea	4" Swivel castors, standard (adds 5" to OA height)		
1 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics	r	
1 ea	Left door hinged left, right door hinged right standard		
		TEM TOTAL:	AF 200 00
1 ea	THREE (3) COMPARTMENT SINK	\$650.00	\$5,200.00
	BK Resources Model No. BKS-3-18-12-18T	JU.UC	\$650.00
C. T.	Sink, three compartment, 90"W x 23-13/16"D, 18/304 stainless steel		
12.1371	construction, 18" x 18" x 12" deep compartments 18" drainboards and		
1	ien & right, 9 H backsplash, 8" OC splash mount faucet holes 1.1/2"		
	rolled edges on front & sides, includes basket drains (BKDR-4), galvanized steel legs, adjustable bigh impact of the second steel legs, adjustable bigh impact of the second steel legs.		
	galvanized steel legs, adjustable high impact corrosion resistant feet, NSF	6	
K	ONE (1) COMPARTMENT SINK	EM TOTAL:	\$650.00
1 ea	BK Resources Model No. BK8BS-1-24-14	\$250.00	\$250.00
1 ea	1000 LINU BRODS-1-74-14		
1 ea	Budget Sink, one compartment 27"W x 27-1/2"D x 44"U to (see		
1 ea	Budget Sink, one compartment, 27"W x 27-1/2"D x 41"H, 18/430 stainless steel construction, 24" x 24" x 14" deep compartment 8"H		
1 ea	Budget Sink, one compartment, 27"W x 27-1/2"D x 41"H, 18/430 stainless steel construction, 24" x 24" x 14" deep compartment, 8"H backsplash, 8" OC splash mount faucet holes, 1-1/2" rolled edges on		
1 ea	Budget Sink, one compartment, 27"W x 27-1/2"D x 41"H, 18/430 stainless steel construction, 24" x 24" x 14" deep compartment, 8"H backsplash, 8" OC splash mount faucet holes, 1-1/2" rolled edges on front & sides, square corners, includes basket drains (BKDP-4)		
-	Budget Sink, one compartment, 27"W x 27-1/2"D x 41"H, 18/430 stainless steel construction, 24" x 24" x 14" deep compartment 8"H		

Initial: _____ Page 2 of 3

		March Equipment		06/29/201
Item	Qty	Description	Sell	Sell Total
8	1 ea	WALK IN COOLER, MODULAR, SELF-CONTAINED	\$10,750.00	\$10,750.00
		Nor-Lake Model No. KLB741010-C Kold Locker™, Indoor +35°F Cooler, 10' x 10' x 7'-4" H, floorless, 26 gauge embossed coated steel interior & exterior finish, self-closi door, locking deadbolt handle, Capsule-Pak™ ceiling mount, 1 HP, 230v/60/1-ph	ng	
	1 ea	Standard 26" door width		
	1 ea	Door hinged on right	ITEM TOTAL:	\$10,750.00
9	1 ea	HAND SINK	\$130.20	\$130.20
		BK Resources Model No. BKHS-D-SS-SS Space Saver Hand Sink, wall mount, 9" wide x 9" front-to-back x 5 deep bowl, 4" OC deck mount faucet holes, marine edge, side splashes on left & right, 7-1/2"H backsplash, includes basket drain wall mounting hardware, 304 stainless steel construction, NSF		
		wall mounting hardware, 504 stanless steel construction, no	ITEM TOTAL:	\$130.20
		Me	rchandise	\$31,065.20
		Fre	ight	\$500.00
		Tot	al	\$31,565.20
	Acceptar	Date:Date:	- k	
	Printed I			
	Project G	irand Total: \$31,565.20		

SIGN CONTRACT

FBS Signs & Prints, Inc. 2625 BUTTERFIELD RD #138S OAK BROOK, IL 60523 1-855- 222-1133 getyoursigns@gmail.com www.fbsprints.com

BILL TO AJAY TANTUWAYA INDIAN EXPRESS LLC 772 W. BARTLETT RD BARTLETT, Illinois 60103

ACTIVITY	QTY	RATE	AMOUNT	
Signage FABRICATING INDIVIDUAL CHANNEL LETTERS FOR "INDIAN EXPRESS" WITH WHITE FACES AND RED TRIMCAP WITH BRIGHT WHITE LEDS INSIDE SIZE 14" > 138"	1 X	0.00		
PERMITS CUSTOMER IS RESPONSIBLE FOR ALL PERMIT FEES WHICH WILL BE BILLED	1	0.00		
Signage installation INSTALLATION OF INDIVIDUAL CHANNEL LETTERS ON A RACEWAY INSTALLED ON THE FASCIA	1 N	0.00		
PACKAGE DEAL APPROVED PER MANAGEMENT	1	2,453.00	2,453.00	
THIS IS A CONTRACT. PLEASE SIGN, DATE AND EMAIL IT BACK				
STARTED AND REMAINING 50% PAYMENT IS DUE UPON INSTALLATION. IF ANY OTHER PROBLEMS OCCUR DURING THE INSTALLATION CUSTOMER IS RESPONSIBLE TO PAY ALL	SUBTOTAL TAX (7.75%) TOTAL BALANCE DUE		2,453.00 0.00 2,453.00 \$2,453.00	
ADDITIONAL CHARGE. 120 VLT NEEDS TO BE AVAILABLE TO			ψ2,400.00	

ALL SIGNAGE IS PROPERTY OF FBS SIGNS INC TILL PAID IN FULL

PRINT NAME:_____

CONNECT SIGNAGE. (Deposit is non-refundable).

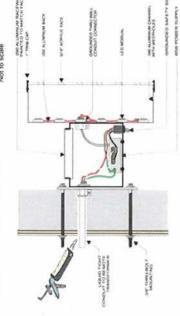
THANK YOU FOR YOUR BUSINESS!

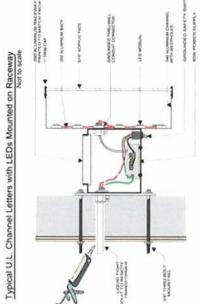
SIGNATURE:_____

DATE:



This design is the original and unpublished work of FBS SIGNS and the express writing from an authorized personnel of the company. Charges will apply if this print is misused. Electric voltage of 120 must be available to connect sign. If not a qualified electrition may not be reproduced, copied, or exhibited in any fashion with needs to be hired.







138"

CUSTOMER SIGNITURE

14"

Date:

Date

LANDLORD SIGNITURE

Indian Express LLC 772 W. Bartlett Rd Bartlett, IL 60103 Owner: Ajay Tantuwaya 630-618-1678



AUTHENTIC INDIAN CUISINE



My name is Ajay Tantuwaya the owner of Indian Express LLC restaurant that is coming into the Bartlett suburb. I am currently a resident of Bartlett for 14 plus years. I live on 1758 Dyer Dr, Bartlett IL which is in Lakewood Mill homes and it's only a mile away from my restaurant. Indian Express is putting together this business plan about my restaurant on the request of the BEDA application. I graduated from Benedictine University in 2015 with a bachelor's degree in business administration. I also have 7 plus years in restaurant experience. I worked at TGI Friday's in St. Charles as a host, bartender, server, food expo. Then I helped on the opening of Shakou restaurant in St. Charles and was a server at a local bar in Geneva named Flagstone. I then also was a part-time bartender at Medinah Country Club. I left the industry for a little to experience a corporate job with my degree, but I am coming back to the restaurant industry towards my passion.

Indian Express LLC will be the first pure vegetarian Indian restaurant opening in the Bartlett suburb. The square feet of my restaurant are 1,370. This will be a family orientated restaurant that my mother and I will be opening together. My mother will be the head chef and I will be running the rest of the business. I will have a total of 4 to 5 tables that I will have the seating capacity of 4 for each table. The overall focus of my store will be a fast food environment restaurant. I will be doing to-go food, catering, and sit – down tables.

The types of food I will have are Punjabi dishes, Gujarati, and a little of South Indian Dishes. I have attached a menu to be looked at as well. In our Indian community we enjoy hosting a lot of events with friends and families. Also, during our holidays we see each other a lot throughout the weeks and enjoy our time together. Having an Indian restaurant that focuses on catering for occasions lets the family spend more time together instead of being in the kitchen to cook all day for the gathering. Typically, an Indian family get together is about 30 plus people. When catering with us a full menu from appetizer, entrée, and dessert will cost between \$13-\$20 per person which helps families spend more time together. I have seen this number through personal experience as well with other friends and

family. To cook a full menu party for this many people will take up a lot of time of being in the kitchen cooking, which then takes away the valuable time of being together with the family. My mother who has a passion of cooking for her entire life always cooks for our family gathering and holidays. Everyone has mentioned that her meals are delicious and always has a great time eating at our house. We would like to serve our Bartlett community and surrounding suburbs with delicious tradition Indian food. She was born and raised in India and then migrated to Illinois around the nineteen-hundred's.

Being the first Indian restaurant in Bartlett will be great to attract different residents into our suburb. Having this restaurant in the middle of two biggest temples in Bartlett will be a great attraction. Right next to Jain Society of Metropolitan Chicago and BAPS Shri Swaminarayan Mandir. These two mandir in our suburb has brought over more Indian residents living in Bartlett. The Indian community has been growing over the past couple years because of these two mandir being in our suburb. From 2010- 12.4% of Indian community, 2018 at 15.3%, and projected for the year of 2023 at 17.4%. Also, the people that practice this mandir religiously typically don't eat food from the roots which is typically onion and garlic in their food. My mother knows how to cook delicious food for them which no other Indian restaurant has done so far. Indian express will set off a great environment for our community and surrounding suburbs to attract.

Having Indian Express over in West-Gate commons which attracts a lot of traffic throughout the day will help in getting my restaurant name around. This is a very popular area throughout the day because of Savoury, Wee-Dee's, and other office units. The heavy traffic goes fast throughout the day as I have been there consistently over this past summer since I got the unit in May 2018. This will be a great addition into adding to West-Gate Commons for evening traffic also as my restaurant will be open during that time. As this will be a family orientated restaurant I will also be providing employment opportunities in Bartlett for kitchen staff and front host. I have a total projection to be spent in building the restaurant of \$123,000 currently and I have requested \$50,000 of a rebate grant from the BEDA application. As this was a vacant unit that was purchased from the bank and was a salon before ownership. My construction has begun, and we are projecting to be open by this fall 2018. In my restaurant I will be putting a captiveaire hood that is the highly recommendable hood to be installed in a restaurant. I am taking this unit and completely turning it around to a wonderful restaurant.

As I am coming towards opening of the restaurant soon, I will be doing a lot of advertising of my restaurant. In the next couple of weeks, I will be putting a sign up letting the community know that an Indian restaurant is coming to this location. Having this sign up will help everyone know that drives around this area can help spread the word to other people that would like to try Indian food. There is a lot of traffic driving through W.Bartlett Rd, because of the train station and going into downtown Bartlett. I then also will work towards having mailers out the community and having another sign on Rt.59 if approved of my restaurant. Which will state Indian Express restaurant open now. Then a lot of other social advertisements will be going out such as Facebook, Instagram, and other social platforms. I have already started my Facebook business page form named Indian Express Cuisine. I am currently having tremendous feedback from the Facebook page and excitement with it.

Having the BEDA application approved for me will help towards my funding successfully for my restaurant feature. We are currently projecting sales between 10,000-20,000 typically a month. With the rebate from the BEDA application I will be able to cover any unexpected expenses and can put more work towards the restaurant for any other areas that can be grown within the first year and moving forward. By the end of the first year in business I have a goal to be around 200,000 in sales within my first year and increase moving forward. As this will be the first restaurant these are calculated figures that is being determined currently. I am currently banking with Fifth Third Bank for my restaurants accounts and credit card processing.

I am requesting from the BEDA application a total of \$50,000 of a reimbursement grant as I will be paying for all construction and development at this time. This will be a great funding request to my restaurant to increase the future of it. The first Indian restaurant in Bartlett will bring great attraction to the area and development. We are serving the community with the first pure vegetarian Indian concept and able to bring a taste of traditional Indian food to our community. I am very excited to work with Bartlett and the feature of my restaurant towards it. We are going to have great customer satisfaction, and make sure everyone gets a taste of authentic Indian food. In the future we would like to work on possibly expanding Indian Express within Bartlett. Indian express is very thrilled to bring the first pure vegetarian concept of Indian food into our growing community. My restaurant and team are working towards to be opening by Diwali which is the biggest festival in our community. This will be great news to share with everyone around this time.

Appetizers:

Samosa (2pcs) - \$2.50

• Homemade crispy Indian pastry stuffed with spiced green peas and potatoes. Served with green and red chutney.

Khasta Kachori - \$2.50

• A circle shape fried pastry stuffed with spicy moong dal mixture. Served with green and red chutney.

Idli -Sambar- \$4.99

 Steamed rice and lentil patties served with sambar and coconut chutney. Three pieces are included per plate.

Medhu Vadha - \$2.00

 Fried lentil donuts shape. Served with sambar and coconut chutney. Two pieces are included per plate.

Mixed Vegetables Pakoras - \$7.00

• Crispy vegetable fritters lightly dipped in a spicy pattered and then fried to a light golden-brown perfection.

Sandwich Dhokla - \$7.00

• A layer of white rava dhokla with a green chutney spread over it and a layer of yellow khaman dhokla. Topped with jalapenos, cilantro, and rye seeds.

Yellow Dhokla - \$7.00

• A layer of Khaman Dhokla. Topped with jalapenos, cilantro, and rye seeds.

Matar Kachori – 0.60 cents each

Golden and crispy brown balls filled with mashed peas and spices.

Batata Vada -\$1.00

 Deep – fried potato dumpling with spices and dipped in gram flour and fried to a light brown perfection.

Dabeli - \$1.29

Boiled potatoes smashed with spices and seasoning stuffed inside a burger bun.

Rice:

Jeera Rice - \$5.00

• Aromatic basmati rice boiled to perfection and topped with jeera.

Vegetable Biryani - \$6.99

 Basmati Rice cooked with green peas, carrot, bell pepper, cauliflower, and mixed with a variety of spices. Served with a side of rita.

White Rice - \$4.00

• Basmati Rice that is cooked to a boil perfection

Desserts:

Gulab Jamun - \$2.99

 Powdered milk, a pinch of all – purpose flour, baking powder, and butter. Then formed to a dough moulded into balls, deep fried and dropped into a simmering sugar syrup. Served with three pieces.

Gajar Ka Halwa - \$4.99

Grated carrots cooked in a thickened milk with assorted dry fruits.

Rasmalai - \$2.99

• Soft and spongy cottage cheese patties in dry fruit, steeped in sweet milk. Garnished with pistachio and almonds. Served with two pieces.

Bread

Naan - \$1 for 2 pieces

Garlic Naan - \$1 for 2 pieces

Roti - \$1 for 3 pieces

Plain Parata - \$1 for 2 pieces

Vegetable Entree

Mutter Paneer - \$6.99

• Cottage Cheese & Peas cooked in a tomato gravy with onion and spices.

Malai Kofta -\$7.99

 Homemade cottage cheese into vegetable balls cooked in a mildly spicy onion gravy with tomato sauce.

Palak Paneer-\$6.99

 Consisted of paneer in a thick paste made from pureed spinach and then seasoned with garlic, garam masala, and spices.

Chili Paneer - \$7.99

 A spicy and tangy stir-fried cottage cheese dish mixed with bell peppers, and then sautéed in an indo-chinese gravy.

Aloo Gobi - \$6.99

 Cauli-flower fryed with garlic, ginger, onion, tomato paste, green peas, and a variety of spices mixed with it.

Chole Saag - \$5.99

White chickpeas cooked with chana masala in a tomato gravy and a variety of spices.

Undhiyu Saag – \$6.99

Mixed vegetables cooked with a dry curry paste and a variety of spices.

Aloo Mutter – \$6.99

Potatoes and green peas cooked in a spicy creamy tomato-based sauce with spices.

Soup:

Dal Tadka- \$3.99

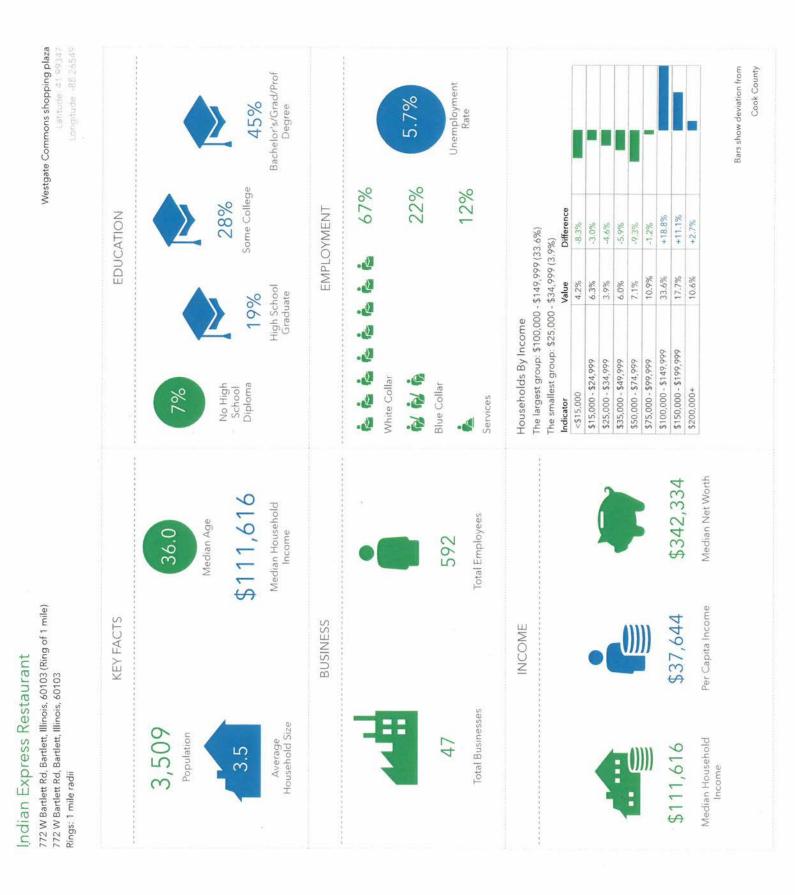
Cooked in a spicy onion tomato masala and slow cooked to perfection.

Gujarti Dal - \$3.99

• Toor Dal cooked to a sweet and sour taste and slow cooked to perfection.

Dal Makhani - \$4.99

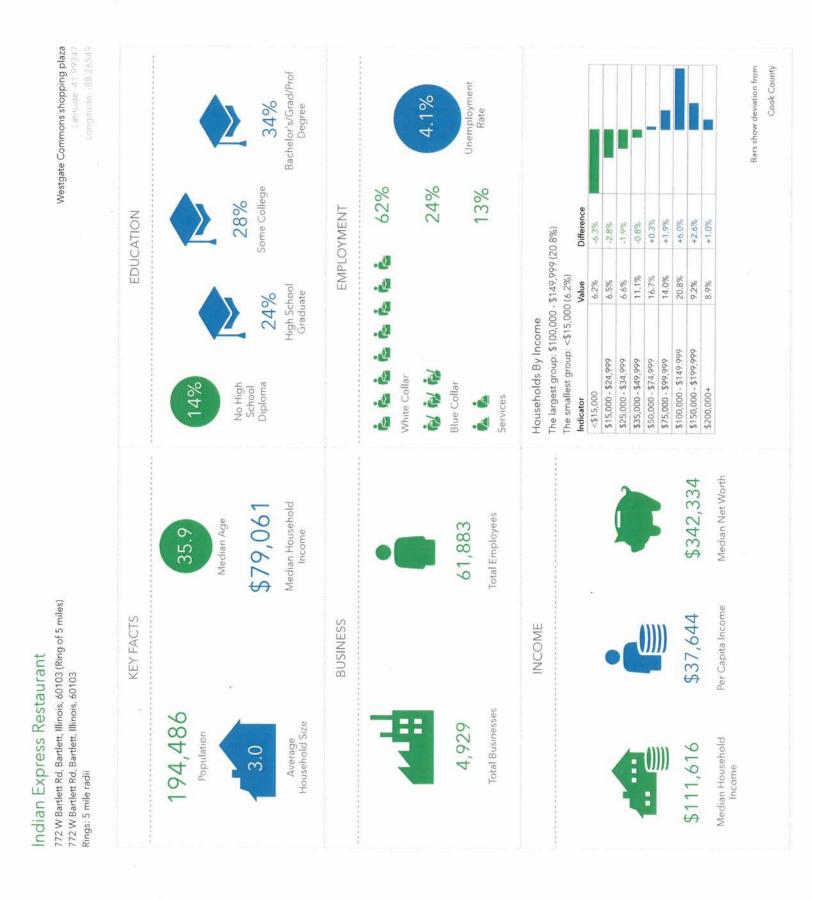
Black lentil Dal and Rajma cooked in spices to a slow cooked perfection.



772 W bartlett Rd, bartlett, Illinois, 60103 (King o 772 W Bartlett Rd, Bartlett, Illinois, 60103 Rings: 3 mile radii

Westgate Commons shopping plaza Latitude: 41.99347 Lonomore: -88.26549





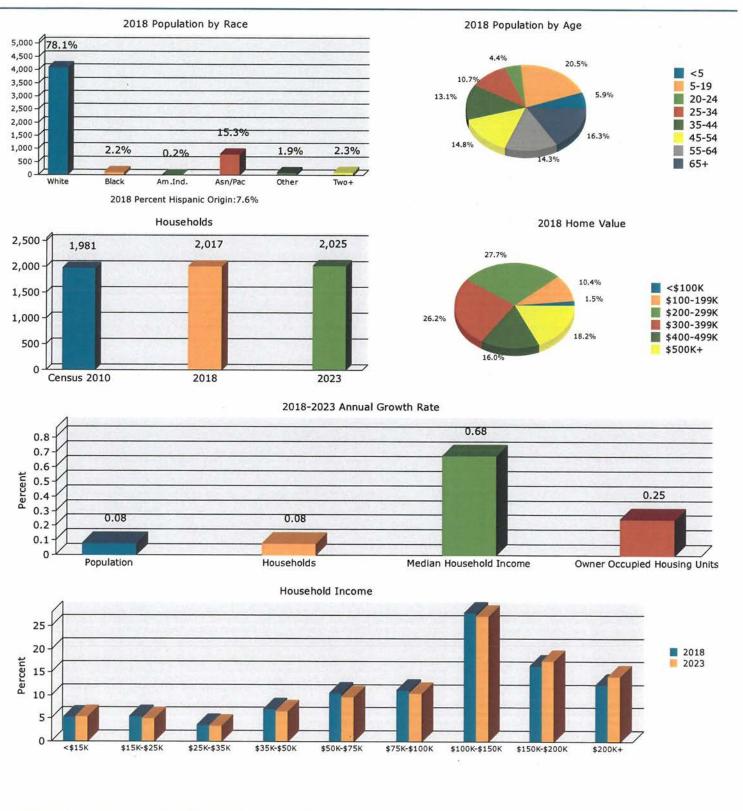


Graphic Profile

772 W Bartlett Rd, Bartlett, Illinois, 60103 Ring: 1 mile radius

Prepared by Esri

Latitude: 41.99476 Longitude: -88.20038



Source: U.S. Census Bureau, Census 2010 Summary File 1. Esri forecasts for 2018 and 2023.

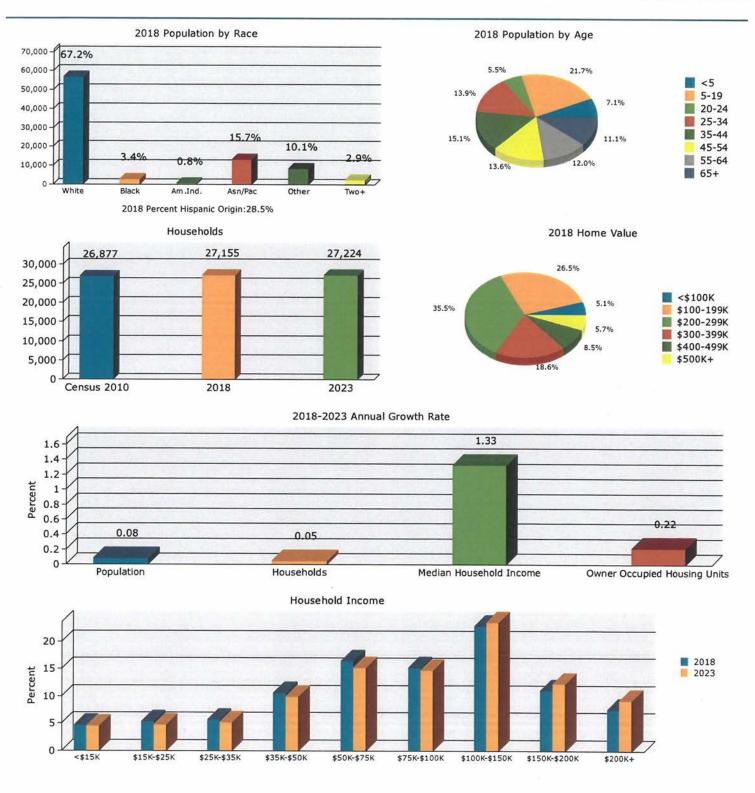


Graphic Profile

772 W Bartlett Rd, Bartlett, Illinois, 60103 Ring: 3 mile radius

Prepared by Esri

Latitude: 41.99476 Longitude: -88.20038



Source: U.S. Census Bureau, Census 2010 Summary File 1. Esri forecasts for 2018 and 2023.

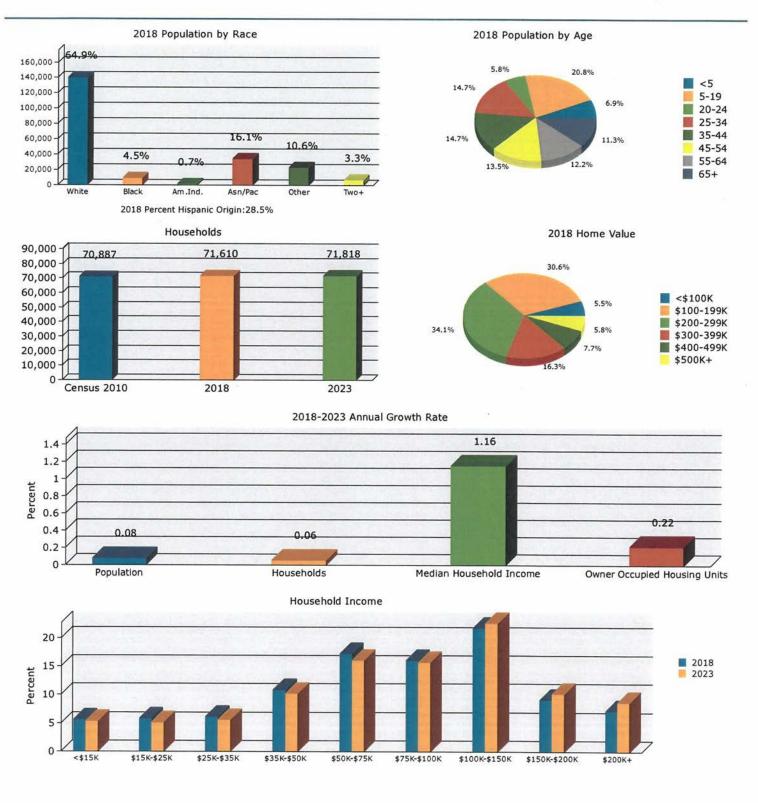


Graphic Profile

772 W Bartlett Rd, Bartlett, Illinois, 60103 Ring: 5 mile radius

Prepared by Esri

Latitude: 41.99476 Longitude: -88.20038



Source: U.S. Census Bureau, Census 2010 Summary File 1. Esri forecasts for 2018 and 2023.

Village of Bartlett Economic Development Commission July 9th, 2018

1) Call to Order

G. Kubaszko called the meeting to order at 7:02 pm

2) Roll Call

Present: S. Gandsey, Adam Lewensky, R. Miskiewicz (Chamber), T. Smodilla, J. LaPorte, G. Kubaszko,

Absent: R. Perri, C. Green, D. Gunsteen,

Also Present: T. Fradin, Economic Development Coordinator;

S. Skrycki, Assistant Village Administrator;

J. Dienberg, Administrative Intern;

Ajay Tantuwaya; BEDA Applicant

3) Approval of Minutes

4) BEDA Application: Indian Express 772 West Bartlett Rd

T. Fradin introduced the first BEDA applicant, Ajay Tantuwaya of Indian Express. He shared that Mr. Tantuwaya had applied for a \$50,000 grant in order to renovate his property in the Westgate Commons shopping center, to convert it from a previous salon into the Village's first Indian Restaurant. Mr. Fradin recapped the program as well as went through the petitioner's application. T. Fradin concluded that staff was recommending awarding the petitioner \$25,000, half of what was originally proposed by the petitioner. Mr. Fradin stated that staff is seeking a recommendation from the EDC to approve a BEDA grant to Indian Express at 772 West Bartlett Rd, in the amount of \$25,000 and opened the floor for questions for the petitioner.

A. Tantuwaya introduced himself and shared his vision of the restaurant. He shared that it would be a family restaurant, with him being the manager and the face up front, and his mother would be the chef in the back. He added that his mother has great experience amongst many areas of Indian cuisine, and is accommodating to the vegetarian community. He added that the restaurant will be well located in between the Jain Society Temple and the Shri Swaminarayan Mandir Temple, attracting many individuals from the Indian community to the area. He expressed that the restaurant will be mainly fastfood to-go, with a little bit of dine-in, and a little bit of catering. He anticipates being very busy during the summer time with many catering events.

T. Smodilla expressed excitement for the possibility of Bartlett's first Indian restaurant and opened up questioning to ask questions about the petitioners experience. She asked if the chef had much experience as a professional cook, about the petitioner's restaurant experience, and management experience. She also asked Mr. Tantuwaya what the average ticket price would be as well as if he intended to apply for a liquor license and subsequently if he intended to apply for a video gaming license.

Minutes

A. Tantuwaya shared that his mother does not have a culinary degree, but approaches her work with a professional attitude. Her food quality is great, and is well regarded amongst family and friends. He shared that this will be their families first time in the restaurant industry. Mr. Tantuwaya stated that he has a Bachelor's degree in Business Administration and that he currently works as an auditor. He is looking forward to managing the restaurant 24/7. His projected revenues are looking to be \$10,000-\$15,000 per month, with average tickets being \$20-\$25 per person. He added that he would be applying for a liquor license in the near future, with no immediate intention of applying for video gaming.

S. Gandsey asked if Mr. Tantuwaya did his own research for everything that he would need to start his business.

A. Tantuwaya shared that he did do his own research, and also shared that he worked in the industry throughout high school and college, showing that he had industry experience as to what he would need.

A. Lewensky asked if he received multiple quotes for the buildout, and if he looked for Bartlett businesses specifically.

A. Tantuwaya said that they found their contractor through family connections, sharing that they have had good references for that business.

S. Gandsey asked for clarification on when the restaurant would be open.

A Tantuwaya stated that the goal is to be open September 10th, but that date may be pushed back to October.

S. Gandsey asked Mr. Fradin when the business had to be open to receive the rebate.

T. Fradin stated that that stipulation isn't spelled out, and that it is covered through the building application process, which is usually one year.

T. Smodilla asked that the application be amended to include Mr. Tantuwaya's full last name throughout the entirety of the application, and to include Bartlett, IL to the applicant's address.

S. Gandsey asked if it would be counter service.

A. Tantuwaya stated that there would be counter service and that there would be a small dining area, but projects that most orders would be for carryout.

T. Smodilla asked for the restaurants hours.

A. Tantuwaya stated that the hours would be 11am-7:30 pm Tuesday thru Saturday, 11am-5pm on Sunday and closed on Monday.

T. Smodilla asked if closing at 7:30 is prudent for diners in the Bartlett Area.

A Tantuwaya stated that it would be based on his research. Adding that the Westgate Commons area slows down at that time.

J. LaPorte asked if there would be outdoor seating, and asked if 16 dine-in seats would be enough.

A. Tantuwaya stated that focus of the shop is carry-out and catering. He added that if there is a need for a higher volume of tables, that he would add them.

A. Lewensky asked Mr. Fradin if there was a verification process for the quotes, and more specifically if there is an opportunity for a Bartlett based company to match the quote.

T. Fradin stated that using Bartlett based businesses is recommended, but not required. As for verifications, that is done on the back-end, as it is a reimbursement.

S Skrycki added that the petitioner selected a Bartlett Chamber member for his sign build-out.

T. Smodilla asked if the building permit process has been completed.

T. Fradin stated that it had not and that it is in process.

A Lewensky made a motion to recommend awarding \$25,000 to Indian Express to the Village Board for approval.

Seconded by: S. Gandsey

Motion Carried



Agenda Item Executive Summary

	Discussion of changes to the Village of	Committee		
Item Name	Bartlett group health insurance plans.	or Board	Committee	

BUDGET IMPACT		
Amount: N/A	Budgeted	
List what fund General		
EXECUTIVE SUMMARY		

The Village Board requested additional time and an opportunity to review and discuss the employee group health insurance plan and costs.

The attached information provides details regarding recommendations for changes to the group health insurance plans, which provide for an overall cost reduction of \$205,603 to \$319,860, or 6.5% to 10% compared to last year's expenses.

ATTACHMENTS (PLEASE LIST)

Memo

ACTION REQUESTED

~	For Discussion Only
	Resolution
	Ordinance
	Motion:

Staff:Janelle Terrance, Human Resources DirectorDate:09/12/2018

Memorandum

To:	Paula Schumacher, Village Administrator
From:	Paula Schumacher, Village Administrator Janelle Terrance, Human Resources Director
Date:	September 10, 2018
Re:	Village Health Insurance Changes

The Village of Bartlett looks to continue to provide the highest quality health insurance programs at the best value available.

Meetings with representatives from Arachas Group were arranged to discuss many options for decreasing the overall costs for our group health insurance plans. There were many alternatives to consider, which included an increase in out of pocket expenses for the employees, involving increases in office visit co-pays, emergency room co-pays, maximum out of pocket limits and prescription drug co-pays, along with plan options for smaller networks and a telemedicine component. After much consideration and adhering to the Board's desire to decrease the health insurance costs, a recommendation for the plans moving forward for the next three years has been established.

IF NO CHANGES TO CURRENT PLAN

The Village was presented with an overall increase of 3.04% for this year's renewal for its health insurance plans through Blue Cross Blue Shield. Our HMO Plan experience was very good compared to trends and benchmarks, which offset the unusually large experience in PPO Plan usage.

RECOMMENDED PLAN DESGIN CHANGES

The recommendation from staff based on the advice of our brokers is to move the HMO and PPO Plans to Blue Cross Blue Shield "Standard Plans", which will cause the Village to lose our "grandfathered" status for our current plans, but will allow for an overall immediate savings of 5%.

THE HMO PLAN

We are recommending moving the HMO Plan from the HMO Illinois Network to the HMO Blue Advantage Network, resulting in a decrease in HMO premiums. This change to a smaller network within Blue Cross Blue Shield reduces the premium costs and based on a review of current providers used by our employees, will require only two of our employees and dependents to switch providers to be within the new network. Changing to an HMO plan with a smaller network would provide the Village with an overall savings in HMO Plan premium costs of \$84,484.51 per year.

THE PPO PLANS

We recommend offering two PPO Plan options. One option, will be a Hybrid PPO Option, Blue Choice, providing overall lower costs to the Village and the employees. The other option, Blue Print PPO, is a large network that will closely mirror our current plan with the same network. Employees that select this plan will be required to contribute more toward the premium. Making up the difference between the premium cost for this plan and the cost of the premium paid by the Village for the Blue Choice Plan. Approximately 12% of our employees on the PPO Plan would potentially be affected by the smaller network.

Offering the two PPO Plans would result in a range in savings from \$121,119.79 to \$235,376.32 (depending on enrollment numbers in each plan). These projections are based on current enrollment figures.

PRESCRIPTIONS

By changing from the current plans to the Blue Cross Blue Shield standard plans we would automatically change from a three-tier to a six-tier prescription drug co-pay plan. Prescription drug co-pay costs have been above benchmarks and this will allow for a more managed approach to cutting those costs, which in turn will affect future premium rate increases.

POSSIBLE ADDITIONS TO THE PROPOSED PLAN

One additional service under consideration is a Telemedicine component, which would allow employees to use telephone "appointments" instead of office visits for routine issues, such as allergies, sore throats, etc., therefore alleviating claims against the plan and would require no office visit co-pay for the employees. This would be a minimal cost to the Village, \$1.75/employee, but would create potential for overall savings based on educated consumerism.

EMPLOYEE EDUCATION

Providing clear information to our employees about their options and how to choose a plan that works best for them and their families is vital. Our broker has committed to assist us in these efforts and provide multiple workshops to ensure we reach all employees and retirees.

TOTAL COST SAVINGS OVER LAST YEAR

Under current enrollments, the annual cost to the Village for employee health insurance is \$3,166,083. Utilizing the new plan structure, the savings for the proposed HMO Plan (\$84,484) the proposed Blue Print PPO Plan (\$121,119) and the Blue Choice Plan (\$235,376) will put the Village health insurance costs between \$2,846,223 and \$2,960,480 depending upon PPO

plan enrollments. This new structure results in an overall cost reduction of \$205,603 to \$319,860 or 6.5% to 10% compared to last year.

OPTIONS TO EVALUATE IN YEAR TWO AND THREE

Future considerations include further plan design changes relative to out of pocket expenses, removing spouses that have coverage through their employers, evaluating a retiree "carve out" plan, and consideration of requiring new employees to enroll in HMO Plan coverage for the first year of employment (currently researching the ability to do this).



Agenda Item Executive Summary

Item Name	Policy Discussion On The Potential Use Of Hanover Township Emergency Services	Committee or Board	Committee
BUDGET IM	ІРАСТ		
Amount: N	J/A	Budgeted	N/A
List what fund	N/A		
EXECUTIVE	SUMMARY		
Township Em	g guidance from the Village Board on the creation of a ergency Services within the Village of Bartlett.		
	ENTS (PLEASE LIST)		
Police Depar	tment Memo OUESTED		
2004 2015 Date	ussion		
f: Pi	atrick Ullrich, Chief of Police	271 1 2	

POLICE DEPARTMENT MEMORANDUM 18-62

DATE:August 27, 2018TO:Paula Schumacher, Village AdministratorFROM:Patrick Ullrich, Chief of PoliceRE:Discussion on Use of Hanover Township Emergency Services

On May 3, 2018, the police department responded to a report of a missing autistic child. A large search for the child was coordinated, which included a mutual aid request for canine teams, helicopters, drones, search and rescue teams and all-terrain vehicles. As part of our large-scale search efforts, our staff questioned if Hanover Township Emergency Services should be requested to assist. This deliberation highlighted the need for a clear and consistent policy regarding if or when the police department should utilize Hanover Township Emergency Services.

If the Village Board authorizes us to utilize Hanover Township Emergency Services, we are in the opinion we should limit requests for their assistance to emergency situations. These requests would be considered mutual aid and could be for assistance with traffic control at serious crash or crime scenes, or assistance with searching for missing persons.

We would work with the Director of Hanover Township Emergency Services to ensure Hanover Township Emergency Services' volunteers can be differentiated from Bartlett Police officers.

Staff is seeking guidance from the Village Board on the potential use of Hanover Township Emergency Services within the Village of Bartlett, and a discussion at the Committee of the Whole.