

# JOHN M DUNGAN

A R C H I T E C T

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Town of Yucca Valley  
Community Development Department  
58928 Business Center Drive  
Yucca Valley, CA 92284

RE: Chipotle Mexican Grill CUP  
57590 Twentynine Palms Highway

## **Project Description – Narrative:**

Chipotle Mexican Grill is requesting take out service, high turnover eating and drinking establishment use permit with an outdoor dining patio that is to be located at 57590 Twentynine Palms Highway directly in front of the Vons Grocery. The project currently has an approved site plan with adequate parking for all existing uses and more. The proposed Chipotle Mexican Grill is compliant with the approved parking plan and the outdoor dining patio does not result in a reduction of existing parking spaces. Chipotle Mexican Grill will operate Monday through Sunday from 11:00 AM to 10:00 PM.

This property is currently zoned (C-N). The immediate site area is part of the overall asphalt parking lot and access way. Chipotle Mexican Grill is proposing 42 indoor dining seats and 26 accessory outdoor dining seats on the patio.

Chipotle Mexican Grill will be operated and maintained consistent with the General plan and the purpose of the district and is in accordance with the objectives of city code. Chipotle Mexican Grill's operation will not be detrimental to the public health, safety, peace, morals, comfort, or welfare of persons residing or working in or adjacent to the neighborhood, and will not be detrimental to the properties or improvements in the vicinity or to the general welfare of the city.

Chipotle Mexican Grill is a fast casual dining establishment in the business to serve good food. Chipotle aims to do a few things and do them exceptionally well. Chipotle's goal is to serve high quality, delicious food quickly with an experience that is not only exceeded, but has redefined the fast food experience. To that end, Chipotle focuses on sourcing the best possible ingredients, serving the tastiest food, and growing the most capable team they can.

Good food IS good business.

It means serving the very best sustainably raised food possible with an eye to great taste, great nutrition and great value. It means that we support and sustain family farmers who respect the land and the animals in their care. It means that whenever possible we use meat from animals raised without the use of antibiotics or added hormones.

And it means that we source organic and local produce when practical. And that we use dairy from cows raised without the use of synthetic hormones.

Food With Integrity is a journey that started more than a decade ago and one that will never end.

Additionally Chipotle's pick up lane (Chipotlane) is a turn to the future of the drive through. This is a mobile order pickup only option where diners need to order and pay for food on their phone app or on a computer via a website and then pickup food at the pickup window. There is no order board for ordering, no speakers in the drive aisle, no preparation of food or cash transactions at the pickup window. All food is prepared ahead of the customer's pickup time - which they choose a minimum of 15 minutes before pickup. The food is held on a shelf at the pickup window and then handed to the customer when they pull up to the window using their name. This saves on all the time associated with placing an order, preparation of food and payment transaction making us 3 times faster than the national average service time.

### **Menu**

Chipotle's menu consists of five items: burritos, fajita burritos, burrito bowls, tacos, and salads, with a choice of chicken, pork carnitas, barbacoa, steak, or vegetarian (with guacamole). The price of the items is based on the type of meat chosen. Additional toppings include rice, beans, four types of salsa, sour cream, cheese, or lettuce. There are over 65,000 possible combinations of ingredients.

Most restaurants sell beer and margaritas in addition to soft drinks and fruit drinks.

Quesadillas are made on request, though they are not listed on the menu.

### **Nutrition**

Chipotle has also received praise – Health.com included the restaurant in its list of the "Healthiest Fast Food Restaurants".

Chipotle has a number of vegetarian options, including rice, black beans, fajita vegetables, salsa, guacamole, and cheese, although the pinto beans contain bacon.[44] All items other than the meats, pinto beans, cheese, sour cream, and honey vinaigrette dressing are vegan. The cheese is processed with vegetable-based rennet in order to be suitable for vegetarians. In April 2010, Chipotle began testing a vegan "Garden Blend" option, which is a plant-based meat alternative marinated in chipotle adobo, at six locations in the U.S. The flour tortillas used for the burritos and soft tacos contain gluten, and the chips and hard taco shells could contain gluten.

### **Food sourcing**

In 2001, Chipotle released a mission statement called Food With Integrity, which highlighted Chipotle's efforts to increase their use of naturally raised meat, organic produce, and dairy without added hormones. All of Chipotle's pork is naturally raised – defined by the company as open-range, antibiotic free, and with a vegetarian diet – as well as 80% of its chicken and 85% of the beef (100% of the barbacoa served is from naturally-raised beef). The company formerly served 100% natural chicken, but demand exceeded supply. Approximately 40% of the beans are organically grown. In 2009, Chipotle planned to serve over 60 million pounds (27 million kilograms) of naturally raised meat, more than any other restaurant company, and plans to use 75 million pounds in 2010. The company pledges to use more local produce when possible, using 35 percent of at least one of its produce items for every restaurant sourced from small and midsize local farms throughout the growing season" in 2009, and increasing to 50% in 2010. Chipotle advertises its support of family farms, such as Niman Ranch, a California "natural" meat producer that contracts with farms in the Midwest to raise pork and other livestock. All of the cheese and sour cream comes from cows that do not receive recombinant bovine growth hormone (rBGH), and 30% of the dairy comes from open pasture cows. Founder Steve Ells has testified before Congress in support of the Preservation of Antibiotics for Medical Treatment Act, which aims to reduce the amount of hormones given to farm animals.

Sincerely

A handwritten signature in black ink, appearing to read 'John Dungan', with a stylized flourish at the end.

John Dungan,

cc: DDG File