

## Narrative for bb.q Chicken Franchise

### Overview of Business

bb.q Chicken is an international Korean fried chicken franchise concept specializing in dine-in, take-out, and delivery service. The proposed location will operate as a quick-service restaurant serving cooked-to-order chicken, sides, and beverages. No alcohol service is proposed unless otherwise approved under local regulations.

### Type of Use

The restaurant will function as a **food-service establishment** consistent with similar quick-service restaurants permitted within this zoning district. Operations involve on-site food preparation, frying, packaging, and customer pickup. No outdoor cooking or open flames will occur outside the building.

### Is this a Formula Business”?

The Applicant will have two (2) or more of a standardized menu, standardized merchandise, a standardized facade, a standardized decor or color scheme, a standardized employee uniform, a standardized sign or signage, or a trademark or a service mark at this location. The approved Somerville site would represent the Applicant’s ninth location.

### Hours of Operation

Typical hours are:

- **11:00 AM – 10:00 PM**, Sunday through Thursday
  - **11:00 AM – 11:00 PM**, Friday and Saturday
- Hours may be slightly adjusted to comply with local ordinances and community expectations.

### Employee Count

The location is expected to employ:

- **6-7 staff** (combination of part-time and full-time)

### Customer Traffic & Parking

bb.q Chicken restaurants typically generate moderate customer volume spread throughout the day, with peak times during lunch and dinner. The business anticipates:

- Primarily short-term visits with orders frequently called in ahead of pick-up.
  - A mix of dine-in and carry-out customers
  - Some third-party delivery driver pickups
- Traffic generation is comparable to similar small restaurant or café uses. The restaurant will utilize available on-site parking and will not require dedicated loading docks due to its small delivery volume.

### Deliveries & Waste Management

Supply deliveries are expected **2–3 times per week**, occurring during non-peak morning hours. Waste, including food scraps and packaging, will be stored in sealed containers and disposed of through

contracted waste removal following health and sanitation standards. No excessive noise or odor is anticipated.

**Interior Operations**

All food preparation—including frying—is conducted **indoors** using code-compliant kitchen equipment. Ventilation and grease-management systems will meet local building, fire, and health code requirements. Any required grease traps, hoods, fire suppression systems, and filtration equipment will be installed per regulatory standards.

**Franchise Structure**

This location will be owned and operated by an independent local franchisee. All procedures, equipment, and safety practices follow the bb.q Chicken corporate system, including:

- Food safety and handling standards
- Employee training
- Standardized operating procedures
- Maintenance of kitchen ventilation and grease-management systems

**Community Impact**

The business is expected to have positive local impact through job creation, activation of commercial space, and increased foot traffic. Noise, odor, and waste output remain within typical limits for a small restaurant, and no unusual external impacts are anticipated.

Respectfully submitted,

SOMERVILLE BBQ, INC.