

CITY OF SHEBOYGAN

APPLICATION FOR CONDITIONAL USE

Fee;	\$250.00					
Review Date:						
Zonlı	ng:					

Read all instructions before completing. If additional space is needed, attach additional pages.

SECTION 1: Applicant/ Permittee Infor	rmation	A STATE OF THE STA					
Applicant Name (Ind., Org. pr Entity)	Authorized Representative		Title				
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Mailing Address	City		State		ZIP Code		
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Email Address		Phone Number (in	ci, area cod	e)			
SECTION 2: Landowner Information (complete these fields when project site owner is different than applicant)							
Applicant Name (Ind., Org. or Entity)	Contact Person	a when project site t					
PARDEEP S RAGI		317-427-3507		Title OWNER			
Mailing Address	City SHEBO	VG AN	State		ZIP Code		
2019 S. Businers Drive	SILEBO		WISCO		53081		
Sakesvoines Egmail. Com Phone Number (Incl. area code) 920-226-3023							
SECTION 3: Project or Site Location				- WARTY			
Project Address/Description	h 0		Parcel No	•			
2019 South Business Drive							
SECTION 4: Proposed Conditional Use	and the sectors						
Name of Proposed/Existing Business:	JAKES	LIQUOR	WALL CONTRACTOR OF THE PARTY OF	در و ۱۳۵۲ کارون و استان و در			
Existing Zoning:		4-M	······································				
Present Use of Parcel:			The first the state of the stat				
Proposed Use of Parcel:	0×21177	A STATE OF THE STA		* CI A	nadistripado triugistas d i progressionis prosessionis de describidad estinado de consecuencio de co		
Present Use of Adjacent Properties:					A AXABEME		
SECTION 5: Certification and Permission							
Certification: I hereby certify that I am							
the subject of this Permit Application. I							
accurate. I certify that the project will be in compliance with all permit conditions. I understand that failure to comply							
with any or all of the provisions of the permit may result in permit revocation and a fine and/or forfeiture under the							
provisions of applicable laws.							
Permission: I hereby give the City permission to enter and inspect the property at reasonable times, to evaluate this							
notice and application, and to determine compliance with any resulting permit coverage.							
Name of Owner/Authorized Representa	Title Phone Number						
PARDEEP RAGI	OWNER	-	317-	427-3507			
Signature of Applicant		Date Sign	ed				
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Complete application is to be filed with the Department of City Development, 828 Center Avenue, Suite 208. To be placed on the agenda of the City Plan Commission, application must be filed three weeks prior to date of meeting — check with City Development on application submittal deadline date. Applications will not be processed if all required attachments and filing fee of \$250 (payable to the City of Sheboygan) are not submitted along with a complete and legible application. Application filing fee is non-refundable.

PUNTO GRILL - PROJECT DESCRIPTION

Description of Existing Use

The site is currently an open parking area with sufficient space for customer access and vehicle circulation. There are no existing permanent structures used for commercial purposes on the property.

Description of Proposed Use

Punto Grill is a mobile food truck business proposing to operate primarily outdoors. The business offers freshly prepared Latin-American fusion cuisine, inspired by Venezuelan and Latin flavors combined with American-style dishes. The goal is to bring a unique and exciting culinary concept to the Sheboygan community — introducing bold Latin flavors through a modern food truck experience. This site was selected due to its excellent visibility, accessibility, and available parking, allowing safe and convenient service for customers without disrupting nearby properties or traffic flow.

All Services and Products Provided

Punto Grill specializes in freshly made, high-quality food items, including: Arepas (grilled cornmeal sandwiches filled with meats, cheese, and vegetables), Empanadas (crispy stuffed turnovers), Gourmet burgers (American-style with Latin sauces and spices), Bowls (grilled meats, rice, vegetables, and Latin-inspired toppings), and non-alcoholic beverages such as soda, juice, and bottled water. All items are prepared and cooked inside a fully equipped, licensed, and inspected food truck that complies with all city and state health regulations.

Projected Number of Employees and Customers

Employees: 2–3 per shift. Daily Customers: Approximately 50–100, depending on day and weather. Residents: None (no dwelling units proposed).

Site and Building Description

Food truck size: approximately 12 feet long (about 144 sq. ft.). Parking area: approx. 0.10 acre (4,356 sq. ft.). Customer area: small outdoor space in front of the truck for ordering and waiting. Permanent buildings: none. Ingress/Egress: existing driveways will be used for safe access. Storm Drainage: no modifications to existing systems. Lighting: provided by the truck for safe evening and night operations. Dumpster: enclosed or shared with property owner per city standards. Screening: the setup will be neat, clean, and visually appealing at all times.

Design and Appearance

The Punto Grill food truck features a modern, colorful, and professional design that represents its Latin-American fusion identity. Colors: Red, black, and silver. Materials: Metal body with a professional

vinyl wrap and branded graphics. Orientation: Positioned for visibility, safe vehicle circulation, and easy customer access. The truck's visual presentation is stylish and vibrant, adding a cultural and energetic touch that fits perfectly within the surrounding commercial context.

Renovations

No permanent interior or exterior site renovations are proposed. Only portable items such as a menu board, sandwich board sign, and trash receptacles will be placed during business hours.

Access and Parking

The site provides adequate off-street parking for both customers and employees, with sufficient circulation space for vehicles. Operations will not obstruct driveways or interfere with nearby businesses.

Proposed Signage

Main truck graphics with Punto Grill branding. Menu board near the service window. Portable sandwich board sign displayed during operating hours. All signage will comply with city regulations.

Project Timeline and Estimated Value

Start of Operation: Immediately upon approval and issuance of final licensing. Estimated Project Value: Approximately \$60,000, including truck, equipment, and full setup.

Compatibility with Surrounding Properties

The proposed use is fully compatible with nearby commercial and mixed-use properties. Punto Grill adds cultural and economic value to the area by introducing a Venezuelan-Latin fusion dining concept that complements existing food options while enhancing the diversity and appeal of Sheboygan's local food scene.

Hours of Operation

Daily: 8:00 AM – 2:00 AM. These extended hours will allow Punto Grill to serve both daytime and late-night customers, including workers, residents, and visitors, while ensuring orderly and respectful operations during evening hours.

Prevention of Nuisance

Punto Grill is committed to maintaining a clean, safe, and respectful environment: Proper waste management and daily cleanup. No loud music or disruptive activity. Organized parking and traffic

control. Compliance with all health and safety standards. Respectful operations during late-night hours.

Other Pertinent Information

Punto Grill's mission is to bring authentic Latin-American and Venezuelan fusion cuisine to Sheboygan in a modern and professional food truck setting. The business will operate responsibly, maintain strict cleanliness and customer service standards, and contribute to the city's growing cultural and culinary diversity.

