

TRANSPORTATION IMPACTS SUMMARY

Lacey Food Bank Customer Service Center Parcel No. 11815121800

Project Description:

The proposed Lacey Food Bank Customer Service Center includes a 1,953 square feet (s.f.) Farm Stand (fresh produce market), a 5,797 s.f. Pantry (general grocery), and a 20,000 sf Veterans Garden. The Farm Stand is a remodel of the existing Colonial Meat building. The remodeled building will be roughly half the size of the current structure. The Pantry will be a new Type IIb non-combustible structure that replaces an existing commercial structure. The new Pantry will add 1,100 sf to the footprint. In total the project will reduce the overall building square footage by about 880 s.f. The project will be built in two phases, with Farm Stand operations starting by end of 2018 and the Pantry opening in 2019.

Project Location:

The site is addressed at 7027 Martin Way E and is currently accessed from two exiting driveways. Both driveways will be used in the renovated project due to the narrow width of the parcel. Directions: east on Martin Way from I-5 roughly 1.2 miles to site on right.

Proposed Use:

The Customer Service Center provides a Lacey-area outlet for Thurston County Food Bank, whose mission is to decrease barriers to food access. The service center essentially will operate as both a produce market (with seasonal emphasis) and a general grocery.

Proposed Use	ITE Code
Farm Stand (fresh produce market)	1,953 ft ² – Supermarket (850)
The Pantry (general grocery)	5,797 ft ² – Supermarket (850)

The facility will have limited hours of operation during the week. The Pantry will be open to the public on Tuesdays and Thursdays and the Farm Stand open Saturdays between the hours of 11am and 3pm. As such, the entirety of customer trips will occur during off-peak hours. The Olympia Service Center receives an average of 200 customers each week to the general store with same hours of operation. Farm Stand traffic is anticipated to be slightly less on a daily basis, with estimated customer vehicle trips of 75 per day.

Food Bank has collected detailed data that indicates 66% of their customer traffic uses their site via automobiles; the remainder use other means such as transit and bicycle. For trip estimation we will use a base of 70% vehicular mode, as data indicates vehicle trip percentage is increasing. At 200 customers per week this equates to 140 trips per week or an average of 47 vehicle trips per day.

Other trips to the site include staff & volunteer traffic and delivery trips. On days of operation the facility will be staffed with six people at the Farm Stand plus twelve at the Pantry who mostly arrive during the AM peak hour period. Most volunteers depart before the PM peak hour (4pm), and staff would depart during the PM peak. On weekdays when the store is not open to the public there will still be 1 to 2 staff at the facility, arriving during AM/PM peak hours. This results in an average of four staff that would impact PM peak hour trips.

Deliveries consist of a single commercial box truck which arrives between 8-10am.

Trips by individuals using the Veteran's Garden are estimated to be mostly off-peak hour and limited to 2-4 ingress/egress trips per day. This estimate assumes one PM peak hour trip.

Trip Generation:

The estimated PM peak hour trips, from 4pm to 6pm is based on the proposed hours of operation and the proposed number of on-site staff & volunteers during the week days.

Proposed Use	Estimated Trip Generation (Average Daily Trip Ends)	Estimated Trip Generation (PM Peak Hour Trips)
Farm Stand	75 ADT (Saturdays)	2 PMPH (Saturdays)
Pantry	47 ADT (Tuesdays and Thursdays)	2 PMPH (Tuesdays and Thursdays)
Garden	2 ADT (weekdays)	1 PMPH (weekdays)
TOTAL	47 ADT (peak average weekday trips per day)	2 PMPH (peak PM peak hour weekday trips)

Existing Trips:

The existing buildings on site most recently used by Colonial Meats as a wholesale/retail butcher shop, with on-site storage (Specialty Retail, ITE Code 814). The larger commercial structure has had different tenants and uses, predominantly being used as storage or distribution (Warehouse- ITE Code 150). These former uses represent credits against new traffic impacts and mitigation.

TIME PERIOD	TRIP RATE (ITE Code)	TOTAL
Average Weekday	T = 1.6 X (814)	71
	T = 5.5 X (150)	27
		98
PM Peak Hour	T = 1.6 X (814)	8
	T = 5.5 X (150)	3
		11

X = 1,000 ft² gross floor area

T = Trips

Summary:

Based on the proposed hours of operation, adjusted for existing commercial trips from commercial uses already on the site, the Lacey Food Bank will not generate any additional PM Peak Hour Trips. No mitigation should be required.

Executive Summary

A. Purpose

The purpose of this report is to present and evaluate the results of the 2017 Thurston County Food Bank Client Survey. This report will also compare and contrast survey results in 2017 with those of previous years.

B. Who Surveyed and When

TCFB clients were surveyed during regular distribution hours during the months of September and October 2017. Surveys were also distributed to clients using the satellite food bank system. Clients accessing services more than once during that time were not asked to complete additional surveys. The sample size of 1054 households is large enough to ensure statistical accuracy and represents a 36% response rate.

C. Client Profile

The average TCFB client is a head of household with children

45% of our clients have some form of disability

8% of Households are Hispanic, 7% African American, 6% Native American and 4 % Asian

44% of clients have special dietary needs (17% diabetic, 12% gluten free, 10% vegan)

32% have some type of employment, a total decrease of 2% from 2015 (14% part-time, 12 % full time, 5% seasonal/temp)

54% receive Basic Food benefits down 1% from 2015 (6% WIC, 11% School Meals)

64% use multiple food Programs/resources (up 1% from 2015)

64% of clients are food insecure at least once a month, 57% skip meals routinely

48% visit two or more times a month a increase of 12% from 2015

18% walk, 23% ride the bus, 8% carpool, and 2% use a combination of the three

6% bike, 1% use Dial a Lift, 66% also drive to the Food Bank up 11% from 2015.

D. Review of Key Findings

- 57% of clients access food bank services monthly (7% increase) 15% of clients now come weekly (4% increase from 2015), 12% 1 - 4 times a year, 14% 5-8 times per year
 - 40% have not used the satellite, but are aware of them, a decrease of 1%
 - 78% feel the hours (including satellites) are convenient up 8%
 - clients rated food quality of:
 - non-perishables good 52% , 34% as excellent (no change)
 - protein good 49%, 33% as excellent (up 3%)
 - produce good 49%, 31% as excellent (up 5% & down 7%)
 - dairy good 49%, 30% as excellent (up 2%)
- all categories increased 3 to 7% from 2017 responses of food quality and selection. Responses seeking to prioritize improvements were more evenly distributed, layout was generally a lower priority and more frozen foods scored higher.

E. Recommendations based on Client Profile and Key Findings

1. Continue to improve quality and selection of all foods, with focus on frozen foods.
2. Crowding continues to be an access barrier and noise levels also scored high. Consider adding an "express" option that includes fresh protein, produce, bread and pastries. Continue to promote satellite and other service options.
3. Continue three tiered service model as tool to improve choice and offer more visits.
4. Continue outreach efforts to increase participation of target populations.
5. Produce questions did not score as well as expected, consider additional services.
6. Upgrade exterior to promote accessibility, sidewalks, cross walks and ramps...
7. Work with transit to explore options to increase services such as "Dial a Lift".

G. Next Steps

After review of the survey results by the Board of Directors (Personnel Committee) and staff, client input will be solicited through a consumer panel. This process will mirror the 2015 Survey. A complete list of recommendations as part of the staff's Executive Summary of the survey will be presented to the Personnel Committee of the Board of Directors. The Board will develop a list of recommendations. After review and prioritization, an action plan will be developed by Executive Director for implementation.