

- **Business Description (list all activities conducted at your business):**

CANAIMA BAKERY is a Venezuelan-style bakery located at 4474–4476 North University Drive in Lauderhill, Florida. The business specializes in the preparation and sale of traditional baked goods including breads, pastries, and desserts. All items are oven-baked; no frying or smoke-producing equipment is used on site, ensuring a clean and low-impact operation within the commercial space.

- **Date the business is expected to open:**

October, 2025 (pending permits, etc)

- **Days and Hours of Operation for the Business (include the estimated number of employees on duty per day):**

Monday thru Sundays from 7AM to 6PM with an estimated 2 employees per shift.

- **Estimated number of persons that the business will employ:**

4/5 employees.

- **List the job titles and approximate salaries for the proposed employees:**

1) Pastry / Dessert Chef: Aprox \$1,000 weekly

2) Breads Chef: Aprox \$750 weekly

3) 2 Assistants: Aprox \$350 weekly each (half time / shifts)

- **Size of the building area that the business will occupy:**

Two adjacent spaces: aprox 1,500 SqF

- **Describe how your business will affect the residents who live close by:**

Canaima Bakery will bring cultural and culinary value to the Lauderhill community by offering freshly baked Venezuelan breads, pastries, and desserts made with traditional recipes. By celebrating Venezuelan flavors in a clean, modern environment, Canaima Bakery will contribute to the area's cultural diversity and support the growth of small businesses in the city.

- **Describe how this business/ use will affect neighboring businesses:**

Canaima Bakery is expected to have a positive impact on neighboring businesses by increasing local foot traffic and attracting new customers to the area. As a clean, low-impact operation with no smoke or fried foods, the bakery will not produce odors or noise that could disrupt adjacent tenants. Instead, it will complement nearby businesses by offering an inviting and convenient food option that encourages repeat visits and strengthens the overall commercial appeal of the plaza.

- **Explain what site characteristics make this location suitable for your business/ use:**

Second-generation kitchen space that was a vegan pastry and cakes bakery.

- **Explain how this business/ use will affect the community economically:**

The bakery will create local jobs, and offer an affordable, family-friendly option for breakfast and snacks.

- **Describe any fire hazards associated with the business/ use:**

Canaima Bakery presents minimal fire hazard risk. The business does not use open flames, fryers, or smoke-producing equipment. All baked goods are prepared using electric ovens compliant with commercial kitchen safety standards, and the bakery will follow all required fire safety protocols, including proper ventilation, equipment maintenance, and the installation of fire extinguishers as required by code.

- **Describe what security measures the business/ use will require:**

We will implement basic commercial security measures to ensure the safety of the premises, staff, and customers. This includes installing a monitored alarm system, security cameras at entrances and key interior areas, and proper lighting in and around the storefront. The business will also keep all cash-handling areas secured and follow standard opening and closing procedures to minimize risk.

- **Describe any chemicals, fluids, gases or potentially hazardous substances that the business/ use requires or stores on-site:**
We will not use any chemicals, fluids, gases or potentially hazardous substances for our operation.
- **Describe the water demand that the business/ use may require (above “normal” bathroom needs for employees and customers to use toilets and washing):**
We will have minimal additional water demand beyond standard restroom use. The bakery’s primary water usage will come from handwashing, light dishwashing, and cleaning surfaces in the preparation of baked goods. No dishwashing equipment or processes requiring large volumes of water (such as food processing, steaming, or heavy cooking operations) will be used, making overall water demand only slightly above typical retail use.
- **Describe any activity the proposed business/ use will utilize city park facilities:**
Not Apply.
- **Describe any activity the proposed business/ use will generate noise, light or vibrations:**
Not Apply.
- **Describe transit, automobile or pedestrian traffic that the proposed business/ use will create in the area:**
Not Apply.
- **Describe any activity of the proposed business/ use may engage in related to alcohol, music or live entertainment:**
Not Apply.

- **Describe any other aspects of the business/ use that may be relevant to the City's review not requested:**

Canaima Bakery will operate as a low-impact, specialty retail food establishment with no on-site dining and no heavy cooking operations. The business will comply with all building, fire, health, and ADA accessibility requirements. Deliveries will be minimal and scheduled during regular business hours, with no overnight operations or noise-generating activity. The bakery's design promotes a clean, efficient layout that supports employee safety and public health compliance.