

Exhibit 11

From: [Ben Song](#)
Sent: Friday, August 16, 2024 9:23 AM
To: [Akili Bivins](#)
Subject: RE: McK and Jack Home Occupation Request

See you on Monday at 9am.

Thank you,
Ben

Ben Song

Community Development Director | City of Johns Creek, GA | 678-512-3277 | www.JohnsCreekGA.gov
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From: Akili Bivins <agbivins@gmail.com>
Sent: Thursday, August 15, 2024 5:41 PM
To: Ben Song <Ben.Song@johnscreekga.gov>
Subject: Re: McK and Jack Home Occupation Request

Hello Ben. 9 am Monday will work great for me.

Akili Bivins

On Thu, Aug 15, 2024, 5:33 PM Ben Song <Ben.Song@johnscreekga.gov> wrote:

Mr. Bivins,

My apologies for the delay in responding to you last email. I have reviewed all the information you have provided and I believe an in person meeting is in order to finalize the details and for a final decision to be provided to you. If possible, I would like to meet with you at City Hall on Monday, 8/19 at 9am or 11am. If the proposed times do not work for you, please provide me with alternative dates and times that best works with your schedule.

Thank you,
Ben

Ben Song

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From: Akili Bivins <agbivins@gmail.com>
Sent: Friday, August 9, 2024 9:09 AM
To: Ben Song <Ben.Song@johnscreekgga.gov>
Subject: Re: McK and Jack Home Occupation Request

Friday, August 9, 2024

Dear Mr. Ben Song,

Hello. Happy Friday. I would like to start by emphasizing that this venture is less about physically making and selling lemonade and much more about teaching our 6-year-old and 3-year-old kids, at an early age, to use their creativity and imagination to leverage the Digital Era and Information Age. Our goal is to help them build a legacy and accumulate wealth, not just for their generation, but for future generations of children as well. Our business is loosely modeled after successful family YouTubers, one of whom has a lemonade video with over 93 million views. Their family's channel has accumulated over 5 billion total video views.

Our plan is to use social media to create a virtual space where products and ideas can be sold without the need for direct physical involvement. We are teaching our kids to inspire other children to harness the power of the Information Age, transforming simple ideas into significant, long-term goals.

A major point of emphasis is we have a mobile lemonade stand, which is a concession trailer, not a food truck. A food truck is defined as a vehicle equipped with facilities for "cooking" and selling food. Our mobile lemonade stand complies with the Georgia Department of Public Health specifications. Initially, we started with a traditional lemonade stand, but it did not meet the required codes. To become licensed and compliant, our mobile unit had to be equipped with a three-compartment sink, a handwashing sink with hot and cold water, and other necessary features.

The second book in our children's series will revolve around their grandfather building the original lemonade stand, only for the kids to face sanctions from code enforcement. They then come up with a plan to legitimize their business by creating a mobile lemonade stand and a base of operations to obtain the necessary licenses. While the code enforcement scenario is fictional, it adds depth to the story by illustrating how setbacks can lead to recovery and success.

The mobile unit serves as an extension of our base of operations and functions as a film studio. It's used to teach our kids how to inspire other children to turn their dreams and ideas into reality. Our journey began with a lemonade stand that did not meet code requirements, which led us to research and find a way to expand our ideas legally.

In addition to being a functional business, the mobile unit doubles as a studio for creating content. It promotes our social media presence, book series, workbooks, coloring books, digital courses, and one-on-one sessions with parents. The mobile unit is also utilized to film the kids as they operate their business, inspiring other children around the world to transform their dreams into more than they ever imagined. When the kids are in the mobile unit, they will sell products as part of demonstrating how to operate a business, emphasizing that earning money is a vital aspect of entrepreneurship.

The lemonade will not be produced on-site at the base of operations. Instead, the mobile unit is equipped with slush machines, drink dispensers, and a floor blender that prepares the product on an as-needed basis at the customer location. Our main product is basil lemonade, made with fresh basil. The only preparation required at the base of operations is rinsing and cutting the fresh basil. To do this, a dedicated prep sink is needed, which is only available at the base of operations and not in the mobile unit. The mobile unit is fully equipped to prepare the product at the customer location. In our case, the base of operations, as required by the Georgia Department of Health, is used for "prep" and the disposal of grey water.

Wendy, my wife, and I married in 2019. I have attached our marriage certificate and a copy of my driver's license to verify that I am the homeowner and a resident at this address.

The base of operations addition is being built with 60 square feet of space, measuring 10' x 6'. The total garage area is 340 square feet, and the basement office is 100 square feet. This brings the total area used for the business to 500 square feet.

The total square footage of the house, including the finished basement, is 2,965 square feet, according to Zillow. I have included the link for reference. Without the basement included, we are below the 566 square feet allowed for a Home Occupation in a 2,265 square foot home. [Zillow Home Details](#)

If you have any further questions or concerns, please feel free to reach out to me.

Sincerely,

Akili Bivins

[220 Poplar View Court](#)

[Johns Creek, GA 30097](#)

404.552.9838

On Thu, Aug 8, 2024 at 3:37 PM Ben Song <Ben.Song@johnscreekga.gov> wrote:

Mr. Bivins,

Thank you for providing me the details of the proposed business. I have reviewed both emails you sent and I few more questions that I would like for you to answer.

1. From discussions with my staff, you had previously mentioned to both Sal Gaeta and Alan Guerra of a food truck, which there is no mention of this in the emails you provided. Please explain the relationship of the food truck to this business venture.
2. Will the lemonade that is produced on-site be distributed for sale?
3. For clarification, I see that the Fulton County property records show the owner of the property as Wendy T. Banks. To confirm, is this your wife? Do you own the property? This confirmation of ownership is needed as I acknowledge that updates to real estate information by Fulton County can be delayed at times and I might not have the most accurate information available to me based on the resources currently available.
4. What is the square footage for the addition?
5. It is mentioned in your email that the garage will be used for filming as well. If you were to add up the square footage of all areas of the home to be used for the business, what is the total square footage?
6. What is the total square footage of the home? Per Fulton County details, it appears that the home is 2,265 square feet. Please confirm. If you have a different square footage for the home, please provide that information and what source you used to determine the square footage.

Thank you,
Ben

Ben Song

Community Development Director | City of Johns Creek | 678.512.3277 | www.JohnsCreekGA.gov

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From: Akili Bivins <agbivins@gmail.com>
Sent: Tuesday, August 6, 2024 9:26 AM
To: Ben Song <Ben.Song@johnscreekgov.gov>
Subject: MCK and Jack Home Occupation Request

Dear Mr. Ben Song,

I hope this message finds you well. My name is Akili Bivins, and my family and I are residents of Johns Creek. I am writing to seek approval for my home-based business, which involves creating a home occupation that will serve as a virtual workspace and film studio in my garage.

This studio will be a fully equipped kitchen built to specifications and compliant with the Georgia Department of Public Health. It will feature LED lighting and cameras to ensure optimal lighting and views for generating high-quality 4K video and sound for social media sites.

I have reviewed the City of Johns Creek Code of Ordinances (Ord. No. 2015-12-42, Exh. A, 1-25-2016) with Allen Alan Guerra regarding home occupations. He explained how my business would comply with these regulations and meet all requirements for approval. On the same day, I met with Chief Building Official Mr. Sal Gaeta and Building Inspector Shelby Nguyen to discuss the necessary steps to ensure compliance. Additionally, I obtained authorization from Clint Ghahraman of Fulton County Pre-treatment Services to tap into the county sewer lines to dispose of the grey water from the mop sink, which is a requirement of the Georgia Department of Health.

Based on these consultations, I hired an architect to design the plans and a general contractor. I signed a \$26,000 contract and paid one-third as a deposit to build this compliant space in my garage. I also purchased sink fixtures for an additional \$1,700. I made these financial commitments based on the guidance I received from the Johns Creek Office of Community Development. We believe we fall within the guidelines because:

- The dwelling unit and its operation will only be used by our family members who are residents.
- The office is smaller than 750 square feet.
- There are no accessory buildings or structures.
- There will be no signs or structures used for our home occupation.
- We are not any of the exclusions, including a restaurant. A restaurant is defined as a place where people pay to sit and eat meals that are cooked and served on the premises.
- We will not generate any traffic, sound, smell, vibration, light, or dust that is offensive.
- No clients will ever be allowed on our premises.
- Vehicles kept on-site are used only by the residents.
- We will not have instruments or machines that emit sounds detectable beyond the unit.
- We will not create or cause a nuisance.

My 6-year-old daughter, McKenzie, and 3-year-old son, Jackson, inspired our business idea. A year ago, we came up with the idea to help them learn to count money. Their grandfather built them a lemonade stand, which was a great success. We decided to start a business shooting social media content featuring this dynamic brother-sister duo, showcasing our family's entrepreneurial spirit. McKenzie has even started a book series to share their journey.

Our business will involve filming content, publishing books, coloring books, workbooks, and digital classes to inspire other kids and their families to turn their ideas into businesses. We are teaching McKenzie how to help other kids turn their ideas and creativity into reality. The books will be distributed by Amazon and Ingram Book Company. My wife Wendy and I will also offer one-on-one sessions with other parents seeking advice on how to start their own journeys.

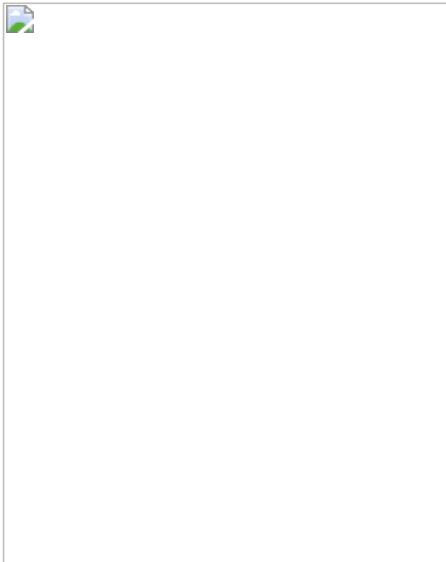
Our content involves my wife and me teaching McKenzie and Jackson how to follow all rules and guidelines. For instance, we were filming the process of having the original lemonade stand and learned that it did not fall under the Georgia Department of Health's rules. Once we learned that, we went through the process of coming into compliance. This involved building a kitchen base of operations and obtaining the necessary permits and licenses. Within this base of operations, we will film content of McKenzie and Jackson preparing lemonade, properly cleaning up, and having their license to demonstrate that we are a legitimate business operating in full compliance with all rules and regulations while at the same time we are a media company that is assisting other kids and families globally.

If there are any further questions regarding specifics and clarifications of the business or floor plans, please feel free to reach out to me. I am attaching the contract with the general contractor, the architectural drawings and floor plans, and pictures of McKenzie's first book, "A Seat at The Table."

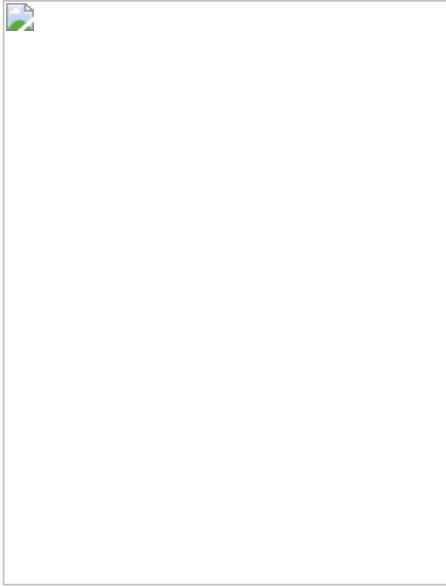
Thank you for your time and consideration. I look forward to your response to our home occupation request.

Best regards,

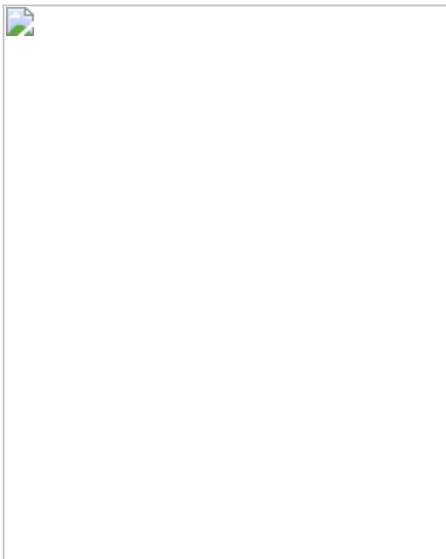
Akili Bivins
[220 Poplar View Court](#)
[Johns Creek, GA 30097](#)
404.552.9838
agbivins@gmail.com



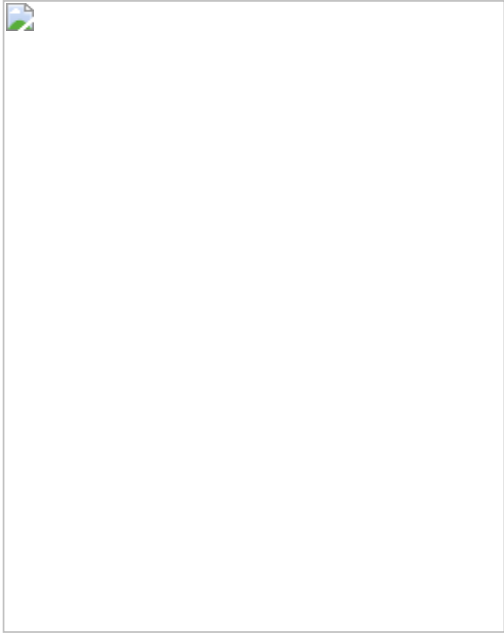
McK and Jack Lemonade Stand



McKenzie's Book Cover



McKenzie's book Scene



McKenzie and Jackson Brother and Sister DUO

From: [Akili Bivins](#)
Sent: Wednesday, August 7, 2024 1:48 PM
To: [Ben Song](#)
Subject: Home Occupation Additional Conversation

August 7, 2024

Dear Mr. Song,

Hello. Yesterday, I sent an email regarding the McK and Jack Home Occupation. I spent some time trying to be as clear and concise as possible. Our in-person meeting seemed challenging for me, given the complexity and layered nature of our family business goals. As we discussed matters further, it became apparent from your perspective, our story seemed to evolve. This is because what we are doing is indeed complex and layered. It was impossible to convey what we are doing verbatim on the spot.

When I visited the Georgia State Department of Public Health, I was provided with a plan review and application outlining requirements for our base of operations. These requirements include a 3-compartment sink, a mop sink, a prep sink, and a grease trap.

We are “only” mixing lemonade. The lemonade juice is already squeezed and bottled by the farmers' market. We then add water, sugar, and fresh basil. Despite this simplicity, we are required to have the specified sinks and grease traps. Even if we use a single container, it must be rinsed, washed, and sanitized, necessitating dedicated sinks for each function. Adding fresh basil requires a dedicated prep sink for cleaning the basil. Additionally, clean water used for mopping or sanitizing becomes grey water and must be disposed of in a dedicated mop sink filtered through a grease trap. This ensures that sludge does not enter the county's sewer system. Fulton County has approved the usage and provided us with the sizing requirements for installation at our home. Compliance with the grease trap usage is a non-issue.

We will be teaching and filming our children as they follow these rules and guidelines. I am providing this detailed explanation to convey that the scale of our operations does not eliminate the necessity of these requirements. If you would like to discuss this further, please feel free to reach out to me. With this better overview of our activities, I believe our conversation can be more productive and better understood.

Thank you,

Akili Bivins
220 Poplar View Court
Johns Creek, GA 30097
404.552.9838

From: [Akili Bivins](#)
Sent: Monday, August 19, 2024 1:27 PM
To: [Ben Song](#); [Sal Gaeta](#)
Subject: Requested Additional information.
Attachments: [EnvHealthFoodDesignManauSectionG.pdf](#)

Hello Sal,

This is the section that Sal requested. This came from the attached file EnvHealthFoodDesignManauSectionT Chapter 511-6-1 which I have attached. The base of operations is a requirement.

4. The **base of operation** or fixed food service establishment used as a base of operation for mobile food units and extended food service units shall be constructed and **operated in conjunction** with the mobile food service unit or extended food service unit under the active managerial control of a single permit holder to be in compliance with the requirements of this Chapter.

This is the person I spoke with in regard to the grease trap. I also included the email.
Fulton County Grease Trap specs

Clint Ghahramani (404-612-9425 or clint.ghahramani@fultoncountyga.gov)

Here is the conversation I had with Clint in regard to the grease trap being installed at my home.

Grease Trap Sizing

Akili Bivins <agbivins@gmail.com>

Thu, Jun 13, 7:29 PM

----- Forwarded message -----

From: **Ghahramani, Clint** <Clint.Ghahramani@fultoncountyga.gov>
Date: Fri, May 3, 2024, 4:20 PM
Subject: RE: Grease Trap Sizing
To: Akili Bivins <agbivins@gmail.com>
Cc: Allen, Douglas <Douglas.Allen@fultoncountyga.gov>, Morris, Alleen <Alleen.Morris@fultoncountyga.gov>

If you are operating your business from your home then that would be okay.

From: Akili Bivins <agbivins@gmail.com>
Sent: Friday, May 3, 2024 4:09 PM
To: Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov>
Subject: Re: Grease Trap Sizing

Is it okay to have at my home?

On Fri, May 3, 2024, 3:37 PM Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov> wrote:
Greetings,

Since you will be operating a food trailer you will need to have minimum one 70 LBS (35 GPM) PDI approved interior grease trap.

Best regards,

MC Ghahramani – MASCE
Pretreatment Manager
Department of Public Works, Water Reclamation & Wastewater Division
404-612-9425 (office)
Email: clint.ghahramani@fultoncountyga.gov

From: Akili Bivins <agbivins@gmail.com>
Sent: Friday, May 3, 2024 11:58 AM
To: Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov>
Subject: Grease Trap Sizing

Hello Clint,

I am trying to build out a base ops for a food trailer. I only do lemonade. I have a 25 gallon grey water tank. Is a grease trap necessary? If so, what size would it require and could the grease trap be housed in my trailer. If not, I would like to install it at my base operations which is at my house. My address is [220 Poplar View Court Johns Creek, GA 30097](#). I have contacted a general contractor who directed me to contact you as a first step.

Akili Bivins,
404.552.9838
agbivins@gmail.com

From: [Akili Bivins](#)
Sent: Thursday, August 22, 2024 3:47 PM
To: [Ben Song](#)
Subject: Fwd: Grease Trap Sizing

Hello Ben,

I wanted to update you on some recent developments regarding my permit requests. During our meeting, it seemed that the grease trap was a major concern. I spoke with Brandon Leftwich, the Health Director of Fulton County Environmental Health, who informed me that if Fulton County Pre-Treatment does not require a grease trap, then his agency—the Fulton County Department of Health—will also *not* require it.

I understand that this is a significant departure from what was initially communicated. A supervisor initially relayed one thing, but after a second review, the director is now saying he will adhere to the code. He also mentioned that he has granted licenses in similar situations for others in Fulton County.

Following this, I contacted Clint Ghahramani, the manager at Fulton County Pre-Treatment. Clint confirmed that "if there is no cooking, grilling, or frying taking place in your trailer, then there is no need to install a grease trap." I've forwarded you the email correspondence with Clint.. Please also note that Clint has copied two of his employees in his response for increased visibility.

We are now several months behind schedule, and everyone involved is in a holding pattern. We have consistently responded in a timely manner and would like to proceed with our project. Based on assurances from Allan in your department that we would be able to obtain our license, we have invested over \$50K. We are now asking you to make a favorable decision on our request so that we can move forward.

Please consider our position—how would you feel in our situation? Could you remain patient under these circumstances? We've been put on hold after making a significant investment, and this doesn't seem fair.

Here is what Brandon sent me to reference the code that they will follow...

Appendix-O entitled, "Grease Traps", is an excerpt originating from Section D – Pretreatment found within the Manual for On-Site Sewage Management Systems referenced within Rules of Department of Public Health Chapter 511-3-1 On-Site Sewage Management Systems. It is provided as a reference in the design and installation of grease traps to service food service establishments with either septic tank/drain field, or public sewer method of sewage disposal. **However, if sewage disposal will be provided by a public sewer system, applicable local codes of the city or county government having jurisdiction over the food service establishment will prevail.**

----- Forwarded message -----

From: Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov>
Date: Thu, Aug 22, 2024 at 8:32 AM
Subject: RE: Greese Trap Sizing
To: Akili Bivins <agbivins@gmail.com>
Cc: Allen, Douglas <Douglas.Allen@fultoncountyga.gov>, Morris, Alleen <Alleen.Morris@fultoncountyga.gov>

Greetings,

If there is no cooking, grilling or frying taking place at your trailer then there is no need to install a grease trap.



Best regards,

M Clint Ghahramani – MASCE
Commercial Pretreatment Manager
Department of Public Works, Water Reclamation & Wastewater Division
404-612-9425 (office)
Email: clint.ghahramani@fultoncountyga.gov
Connect with Fulton County:
[Website](#) | [Facebook](#) | [Twitter](#) | [Instagram](#) | [FGTV](#) | [#OneFulton E-News](#)

From: Akili Bivins <agbivins@gmail.com>
Sent: Wednesday, August 21, 2024 2:33 PM
To: Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov>
Subject: Re: Greese Trap Sizing

Hello Clint,

Sorry to continue bothering you. I am in a crunch to obtain the requested information. Please try to respond to me.

Thank you,
Akili

On Tue, Aug 20, 2024, 9:42 PM Akili Bivins <agbivins@gmail.com> wrote:

Subject: Clarification on Mobile Lemonade Stand and Grease Trap Requirements

Hello Clint,

[This is a re-send because I want to highlight the code pertaining to what I am referencing].

I hope this message finds you well. I wanted to clarify a previous communication where I mistakenly mentioned owning a food truck. In reality, I have a trailer that has been converted into a mobile lemonade stand. This trailer is equipped with a 3-compartment sink and a hand wash sink. We will only be preparing basil lemonade in this unit—there will be no cooking, grilling, open flames, or frying.

The Georgia Department of Public Health advised me to inquire about the necessity of a grease trap under these circumstances. Since we won't be generating grease—only disposing of grey water from the trailer into the base of operations mop sink, which is solely used for washing vegetables, containers, and hands—I want to confirm whether a grease trap is required.

According to the Georgia Department of Health code, if the Fulton County Pre-treatment code does not mandate a grease trap, then one wouldn't be required by them either. As Fulton County has jurisdiction over the sewer, could you please direct me to the specific code or regulation that outlines whether a grease trap is necessary or not in this scenario?

I've attached the appendix referencing the Georgia Department of Public Health's code on this matter for your reference.

Thank you for your assistance.

Best regards,
Akili Bivins
agbivins@gmail.com
404.552.9838

Appendix-O entitled, "Grease Traps", is an excerpt originating from Section D – Pretreatment found within the Manual for On-Site Sewage Management Systems referenced within Rules of Department of Public Health Chapter 511-3-1 On-Site Sewage Management Systems. It is provided as a reference in the design

and installation of grease traps to service food service establishments with either septic tank/drainfield, or public sewer method of sewage disposal. **However, if sewage disposal will be provided by a public sewer system, applicable local codes of the city or county government having jurisdiction over the food service establishment will prevail.**

On Fri, May 3, 2024 at 3:37 PM Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov> wrote:

Greetings,

Since you will be operating a food truck you will need to have minimum one 70 LBS (35 GPM) PDI approved interior grease trap.



Best regards,

MC Ghahramani – MASCE
Commercial Pretreatment Manager
Department of Public Works, Water Reclamation & Wastewater
Division
404-612-9425 (office)
Email: clint.ghahramani@fultoncountyga.gov
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From: Akili Bivins <agbivins@gmail.com>
Sent: Friday, May 3, 2024 11:58 AM
To: Ghahramani, Clint <Clint.Ghahramani@fultoncountyga.gov>
Subject: Greese Trap Sizing

Hello Clint,

I am trying to build out a base ops for a food truck. I only do lemonade. I have a 25 gallon grey water tank. Is a grease trap necessary? If so, what size would it require and could the grease trap be housed in my food truck trailer. If not, I would like to install it at my base operations which is at my house. My address is 220 Poplar View Court Johns Creek, GA 30097. I have contacted a general contractor who directed me to contact you as a first step.

Akili Bivins,
404.552.9838
agbivins@gmail.com

From: [Akili Bivins](#)
Sent: Friday, August 23, 2024 5:57 PM
To: [Ben Song](#)
Subject: Re: Final Decision Correspondence - McK and Jack Home Occupation

Thank you for your response. I will have my lawyer to file an appeal and a lawsuit if necessary. I am going to build the space and part of the relief I will be requesting you to be terminated from your job. Expect that Sir!!! I recorded the in person meetings. I have a recording from Allen telling me I could do this and I moved forward based on that. I will have your jobs. I can promise you. The trailer being parked at my residence is not an issue. You didn't do your homework and I am going to make you be held accountable for this decision.

On Fri, Aug 23, 2024 at 5:24 PM Ben Song <Ben.Song@johnscreekga.gov> wrote:

Mr. Bivins:

Thank you for your patience while awaiting the final decision regarding the location of your business at your home located at 220 Poplar View Court.

All requests for new businesses in the City are given careful consideration and reviewed with diligence to ensure that the proposed business conforms to the City's Zoning Ordinance and applicable zoning conditions. I am grateful for your cooperation and willingness to provide all requested information and meeting with us to speak more in-depth of your overall business model.

As I had shared in our meeting from Monday (8/19), the primary concern related to the business is not associated with the publishing of kid's books or recording of social media content at your home, but that of the need to establish a "base of operation" for your mobile food unit (lemonade trailer). Reviewing the Georgia Department of Public Health's (DPH) rules related to food service, the need for a "base of operation" would not be required if it was not for the mobile food unit component, and although DPH regulates for the food service, the City of Johns Creek regulates zoning – governing how real property can and cannot be used based on zoning districts.

The subject property at 220 Poplar View Court is currently zoned R-4, which is a single-family residential zoning district. This means that the primary use of the property is limited to residential use. And because the property is limited to residential use, the City has a provision in the Zoning Ordinance that could allow certain commercial uses as an accessory use of a dwelling, also referred to as a "Home Occupation," with specific limitations (Section 4.12 – Home Occupation). Related to your proposed business, there are two issues that arise related to the Home Occupation limitation as follows:

1. For home occupations, it states that there be no signs identifying the home occupation, **nor shall there be any storage, display or activity associated with the home occupation visible outside the structure.**
 - The issue here is the storage of the mobile food unit on the property, which is not permitted (Section 4.12.C.), as it is associated with the proposed business.
2. Also, the section of the code also states that said uses are excluded: auto repair, maintenance or similar operations, auto sales, restaurants, keeping of animals, funeral

homes, retail or wholesale shops, motel type establishments, taxi services, **or any other occupation found incompatible with the intent of this ordinance** (Section 4.12.D.).

- The need for a “base of operation” comes from the requirement of DPH for you to operate a mobile food unit, and in the past, the City has not allowed for similar businesses such as catering to be operated as a home occupation, as it brings a more intensive commercial element to a residential neighborhood. With a commercial kitchen setup as you have proposed, it can allow for a business such as yours to be scaled up for production, which would be found to be incompatible with the intent of the Zoning Ordinance, where again the primary use of the property is associated with a residential use. The prominent commercial nature of a mobile food unit cannot be overlooked as a key aspect of your business and the primary reason for a need to establish a “base of operation.”

Based on the factors outlined above, your proposed business does not qualify as a home occupation, and a commercial business cannot be operated out of your home as an accessory use. An alternative would be for you to consider finding a commercially zoned property for business operation.

If you would like to appeal this decision, you are welcome to apply for a “Secondary Variance” wherein the Board of Zoning Appeals would consider your appeal of my decision. If you would like to move forward with an appeal, you must follow the variance application process by filing the appeal with the city. You can contact Ruchi Agarwal, Planning & Zoning Manager, copied to this email, to receive direction and guidance to start the process.

Respectfully,
Ben Song

Ben Song

Community Development Director | City of Johns Creek, GA | 678-512-3277 | www.JohnsCreekGA.gov

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