

Visit the [Restaurants and Food Service Tip Sheet \(G-105\)](#) for more information on each topic listed below.

Check out a location...	Rate this location			
3. Fire Suppression and Safety	Rating: OK Maybe NO			
<p>What will the <i>maximum occupancy</i> be in this location after renovations (if any)? Occupancy number is calculated based on size of the space, seating layout and use of each space within the building (seating areas, kitchen, storage, etc.).</p> <p style="text-align: center;">Occupancy under 100 Occupancy 100+ Occupancy 300+</p>				
<p>Does this location have enough exits? Occupancy of 50+ requires two exits from the space.</p> <p style="text-align: right;">Yes No</p>			Notes:	
<p>Will I need a fire sprinkler system? Sprinklers are typically required for restaurants with occupancy of 100+ and/or 5,000+ ft², locations other than on the ground floor, and all establishments with 350+ ft² for dancing or viewing performers.</p> <p>• Is the sprinkler system in this location adequate?</p> <p style="text-align: center;">Yes No Not sure N/A</p> <p>• <i>If no</i>, is it feasible to install or upgrade the fire sprinkler system?</p> <p style="text-align: right;">Yes No</p>				
<p>Will I need a fire alarm system? Occupancy over 300 requires a fire alarm system.</p> <p>• Is the fire alarm system in this location adequate?</p> <p style="text-align: center;">Yes No Not sure N/A</p> <p>• <i>If no</i>, is it feasible to install or upgrade the fire alarm system?</p> <p style="text-align: right;">Yes No</p>				
4. "Substantial" Renovations	Rating: OK Maybe NO			
<p>Will I need to do any work on this building? • <i>If yes</i>, renovations and remodels require permits. Depending on the level of renovations, I may also need to make upgrades related to fire and life safety, meet all off-site improvement requirements, and put 20% or more of the alteration expense toward improving accessibility.</p> <p>Will renovations involve <i>structural changes</i> or exceed 50% of the total floor area of the building?</p> <p style="text-align: center;">Yes No Not sure N/A</p> <p>• <i>If yes</i>, I may need to:</p> <ul style="list-style-type: none"> • Make upgrades related to fire and life safety. • Evaluate the building's structural system (provide a structural report). • Meet all accessibility barrier-free requirements (ADA). • Meet all off-site improvement requirements. 	Yes No			Notes:
5. Parking	Rating: OK Maybe NO			
<p>Does the parking need to be modified to meet city codes and meet parking area accessibility requirements?</p> <p>• <i>If yes</i>, modifications may include additional parking, re-striping, accessible parking space(s), and/or paving.</p>	Yes No		Notes:	



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6. Outdoor Seating	Rating: OK Maybe NO		
<p>Can this location accommodate outdoor seating?</p> <p>Yes No Not sure N/A</p> <p>Seating in the right-of-way may be allowed by permit with a minimum 5-foot wide pedestrian access path that does not include obstacles. Structures, such as decks, may need a street occupancy permit and some locations have additional limitations.</p>			
	Notes:		
7. Serving Alcohol	Rating: OK Maybe NO		
<p>Can this location meet the criteria for obtaining a state liquor license?</p> <p>Yes No Not sure N/A</p> <p>Serving alcohol requires a liquor license; both the location and applicant must meet the criteria for obtaining a liquor license; 60-90 days for approval.</p>			
	Notes:		
8. Kitchen Exhaust System	Rating: OK Maybe NO		
<p>Will my menu require kitchen exhaust hoods?</p> <p>No hoods</p> <p>Type I hood(s) with fire suppression: grease and smoke.</p> <p>Type II hood(s): steam, heat, and odor.</p> <p>Does this location have the Type I exhaust hood(s) with fire suppression I need?</p> <p>Yes No Not sure N/A</p> <p>• <i>If no</i>, ensure that a Type I hood vent can be installed to code.</p> <p>Does this location have the Type II exhaust hood(s) I need?</p> <p>Yes No Not sure N/A</p>			
	Notes:		
9. Grease Treatment	Rating: OK Maybe NO		
<p>Does this location have the necessary grease treatment equipment for my menu and volume of food service?</p> <p>Yes No Not sure</p> <p>• <i>If no</i>, I need to determine which grease treatment option(s) will meet discharge requirements and work best for this space.</p> <p>Grease trap(s)</p> <p>Large grease interceptor Caution: ensure there is enough space for installation.</p> <p>Dumpster pad with sanitary sewer connection Caution: required if cleaning cookware or appliances on the dumpster pad.</p>			
	Notes:		



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10. Noise and Smoke	Rating: OK Maybe NO		
<p>Will I be able to mitigate noise or air quality issues to meet code due to the following:</p> <p>Mechanical units (HVAC, refrigeration, etc)</p> <p>Outdoor seating or music near residential locations</p> <p>Smoke or other air output (coffee roasting, wood-fired ovens)</p>			
	Notes:		
11. Signs and Awnings	Rating: OK Maybe NO		
<p>Will I need to install, alter, or repair a sign or awning in this location?</p> <p>Yes No Not sure</p> <p>• <i>If yes, I may also need a sign permit, electrical permit, and/or street occupancy permit.</i></p>			
	Notes:		
12. Adequate Utility Services	Rating: OK Maybe NO		
<p>Are utility capacities sufficient at this location (especially if adding new equipment or sprinklers)?</p> <p>Electricity Gas Water Sanitary Sewer</p> <p>• Check with utility providers or refer to the tip sheet for more information.</p>			
	Notes:		
13. Off-Site Improvements	Rating: OK Maybe NO		
<p>Will this location require off-site improvements?</p> <p>Yes No Not sure</p> <p>Off-site improvements (sidewalk, curb, gutter, curb ramps, driveway/alley approach, or street/alley right-of-way) are required for new buildings; alterations of more than 50% of the building floor area; or when repairs/replacements are needed to any existing off-site improvements.</p>			
	Notes:		
Notes:			
Review your notes and determine the time and cost for any extra permits, equipment, or improvements that you would require at this location.			

