



Get an idea of possible permitting and regulatory considerations for a new seafood grill in a location that wasn't a restaurant before.

The seafood grill will open in a vacant commercial space that used to be a retail store. The operator plans for a major remodel, including adding a new kitchen. The new full-service restaurant will feature steaks, seafood, and a full bar.

- Previously a retail store
- New menu and equipment
- Major remodel
- Full-service restaurant
- Maximum occupancy: 225
- Outside sidewalk food service
- Beer, wine, and spirits

On the List	For this Scenario	Variables	Cost/Time
Permitted Use*	<p>The owner should check with the Seattle Department of Construction and Inspections to confirm the permitted use is up-to-date and allowed.</p> <p><i>Because this full-service restaurant location was a retail store, the owner will need a permit to change the use of the location.</i></p>	<p>If the use is allowable, but is different from the established use, then a change of use permit can be processed along with construction permits.</p> <p>If the desired use is not allowable, then prior to construction permits the owner must apply for Conditional Use Approval – but there's no guarantee they'll get it.</p>	<p>A Conditional Use Approval, before construction permitting, can take 5-7 months for a decision – this varies case by case.</p> <p>More info...</p>
Historic District or Building*	<p>The owner should check with Seattle Department of Neighborhoods to see if their site has special requirements.</p> <p><i>This full-service restaurant location is not in a historic neighborhood or landmark building.</i></p>	<p>If the location is in a historic neighborhood or landmark building, any improvements (such as a new sign) would require a Certificate of Approval.</p>	<p>Certificates of Approval can take 4-6 weeks for a decision.</p> <p>More info...</p>
Permitted Occupancy*	<p>The owner should check the location's Certificate of Occupancy to see if it meets their needs for the new restaurant.</p> <p><i>Because this location was most recently a retail store and is undergoing a major remodel, they'll need a new Certificate of Occupancy. Because the occupancy is more than 100, they'll also need to install a sprinkler system and obtain an annual Assembly Permit.</i></p>	<ul style="list-style-type: none"> • Occupancy of over 300 also requires a fire alarm. • Increasing the rated occupancy can require additional exits, strengthening of floors, etc 	<p>Certificate of Occupancy is issued at the end of the construction period by the Seattle Department of Construction and Inspections. The owner should apply for Assembly Permit through the Seattle Fire Department.</p> <p>More info...</p>

	On the list	For this Scenario	Variables	Cost/Time
Kitchen	Grease Traps and Interceptors	All restaurants must have a grease trap or interceptor. <i>This full-service restaurant will prepare a significant amount of food and do a lot of dishwashing; a large grease interceptor may be most appropriate.</i>	The types and amounts of food served and amount of dishwashing will determine the size and type of grease trap or interceptor the restaurant needs. The owner should check the fats, oils, and grease (FOG) program with Seattle Public Utilities for more information on FOG requirements for restaurants and businesses.	Costs depend on the type of interceptor and difficulty of installation. After a plumbing plan review approval, the owner can get a Plumbing Permit from King County to install grease trap or interceptor same day. More info...
	Type I Hood	<i>This full-service restaurant will require a Type I Hood with fire suppression because the menu includes grilling and frying.</i>	<ul style="list-style-type: none"> Hood venting must exit through the roof of the building; if not, the owner may need to change the equipment and menu. For solid-fuel cooking, separate venting will be required. All mechanical equipment must meet the Noise Code. 	Mechanical permit for the hood can take 5-9 weeks and is obtained from the Seattle Department of Construction and Inspections. Hood venting and fire suppression equipment requires Fire Department inspection and testing. More Info...
Permits	Health Department Restaurant Plan Review*	The owner should schedule a pre-submittal conference with Public Health-Seattle & King County to determine level of plan review required. <i>Because the full-service restaurant is adding equipment and changing the menu, the restaurant will need a full plan review.</i>	If the location was previously a restaurant, the owner would need a less comprehensive Remodel Plan Review.	The plan review costs \$430-\$860 depending on level of review required. More Info...
	Annual Food Service Business Permit*	The owner must get a Food Service Business Permit before the Public Health-Seattle & King County pre-opening inspection. It then needs to be renewed every year. <i>Because this full-service restaurant includes preparing and cooking raw meat on-site, it will be classified as Risk Level 3.</i>	There are 3 categories of risk. The Food Service Business Permit annual fee is based on the risk category of the foods served and seating capacity.	Risk Level 3 Food Service Business Permits cost \$819-\$1,158 annually depending on seating capacity. More Info...
	Construction and Remodeling	<i>Because this full-service restaurant is planning a major remodel, the owner will need plan-reviewed construction and trade permits.</i>	If renovation costs total more than 60% of the building's value OR increase the building's useful or economic life, then accessibility requirements (ADA) and safety and fire codes must be met; the building structure must also be seismically updated.	Construction and trade permits can take 5-9 weeks or longer and costs are based on project value or number of fixtures. More Info...



	On the list	For this Scenario	Variables	Cost/Time
Registration	Fire Sprinklers	<i>Because the occupancy of this full-service restaurant is more than 100, the building needs fire sprinklers.</i>	<p>Sprinklers are typically required for:</p> <ul style="list-style-type: none"> • Restaurants, bars, and banquet halls more than 5,000 square feet, or with occupancy of more than 100. • All nightclubs, establishments not located on the ground floor, and establishments with more than 350 square feet for dancing or viewing performers. 	<p>Sprinkler plan review and permits from the Seattle Fire Department can take 4 weeks per cycle of review.</p> <p>More Info...</p>
	New Sign Permit	<i>Because this full-service restaurant will have a new sign, it'll need a sign permit</i>	<p>Sign permits can require additional permitting, including:</p> <ul style="list-style-type: none"> • Electrical Permit for lighted signs. • Street Use Permit if over the right-of-way. • Department of Neighborhoods approval, if applicable. 	<p>Each permit has a separate application and fees.</p> <p>More Info...</p>
	Outside Seating	<i>Because this full-service restaurant will have an outdoor café area, a permit and plan review is required.</i>	<p>Outside seating requires 1 of 2 types of permits from the Seattle Department of Transportation:</p> <ul style="list-style-type: none"> • Sidewalk Café (allows more permanent seating area with table service, and, if licensed by LCB, alcoholic beverages) • Tables and Chairs (allows tables and chairs that are open for use by the general public — no table service allowed) 	<p>Sidewalk Café Permit: \$516 plan review, annual fee of \$146 plus square footage charge, takes up to eight weeks.</p> <p>Tables and Chairs Permit: \$172 for plan review, \$146 for permit, and \$140 annual renewal fee.</p> <p>More Info...</p>
	Business Registration*	All businesses must register with the City of Seattle, the state Business Licensing Service, and the IRS.	State specialty licenses are also required for serving liquor, selling tobacco, and gaming and lottery activities.	<p>Most registrations take 1-2 days if done online or 14 days by mail; various fees apply.</p> <p>Specialty licenses have various timelines and fees.</p> <p>More Info...</p>
	Alcohol	<i>Because this full-service restaurant will serve beer, wine, and spirits, the owner will need a liquor license.</i>	<p>Not serving alcohol? No liquor license required!</p>	<p>A liquor license takes 60-90 days, and must be renewed annually. The cost varies by type of service and applicable endorsements.</p> <p>More Info...</p>

*Required of all restaurants regardless of size or location

Hypothetical restaurant scenarios are for demonstration purposes only. Your situation may differ significantly, which may affect licensing and other regulatory requirements. While the information and estimated fees are accurate as of May 2013, always consult the appropriate department or agency for the most current information.