

Use this worksheet to determine if a potential restaurant location meets your needs.
 Note areas where time or cost will be required for the location to comply with regulatory requirements.

Define your needs...	Check out a location...	This location is...		
1. Land Use and Zoning		OK	Maybe	NO
What Seattle use category/categories will my restaurant need? Restaurant Drinking establishment Food processing/catering Outdoor seating	Does this location have the zoning and use permit that my restaurant will need? • Will the zoning allow my restaurant? Yes No • <i>If no</i> , consider finding a different location.	Notes:		
	• Does the permitted use match what I need? Yes No • <i>If no</i> , could I apply for a Conditional Use or a Change of Use Permit? Yes No			
	• <i>If no</i> , can I apply to change the permitted occupancy? Caution: Changing the permitted occupancy may also require safety or building improvements. Yes No			
	• <i>If no</i> , could I apply for a Conditional Use or a Change of Use Permit? Yes No			
2. Occupancy		OK	Maybe	NO
How much seating will I need? Occupancy under 100 Occupancy 100+ Occupancy 300+	Does this location's established occupancy meet my needs? Does the type of business and maximum occupancy specified on this location's Certificate of Occupancy meet my needs? Yes No • <i>If no</i> , can I apply to change the permitted occupancy? Caution: Changing the permitted occupancy may also require safety or building improvements. Yes No	Notes:		
	• <i>If no</i> , can I apply to change the permitted occupancy? Caution: Changing the permitted occupancy may also require safety or building improvements. Yes No			
	• <i>If no</i> , could I apply for a Conditional Use or a Change of Use Permit? Yes No			
3. Fire Suppression		OK	Maybe	NO
Will I need a sprinkler system? Yes No Not sure Sprinklers are typically required for restaurants with occupancy 100+ and/or 5,000+ square feet, locations other than on the ground floor, and all establishments with areas for dancing or viewing performers.	Is the sprinkler system in this location adequate? Yes No Not sure N/A • <i>If no</i> , is it feasible to install or upgrade the sprinkler system? Yes No	Notes:		
	• <i>If no</i> , is it feasible to install or upgrade the fire alarm system? Yes No			
Will I need fire alarms? Yes No Not sure Occupancy over 300 typically requires a sprinkler system and fire alarms.	Is the fire alarm system in this location adequate? Yes No Not sure N/A • <i>If no</i> , is it feasible to install or upgrade the fire alarm system? Yes No	Notes:		
	• <i>If no</i> , is it feasible to install or upgrade the fire alarm system? Yes No			

Define your needs...			Check out a location...				This location is...		
4. <u>Parking</u>							OK	Maybe	NO
What types of parking facilities might be needed for my restaurant?			Is the existing parking adequate to meet my business needs and city requirements?				Yes	No	Notes:
Public parking	Street parking		<ul style="list-style-type: none"> If this location requires a change in permitted use to allow my restaurant, will the change of use require additional parking? If yes, is it feasible to add parking? 				Yes	No	
Private parking	Valet						Yes	No	
Not sure							Yes	No	
5. <u>Waterfront</u>							OK	Maybe	NO
Will I consider locations that are on or near water?			Is this location within 200 feet of a shoreline?				Yes	No	Notes:
Yes	No	Not sure	<ul style="list-style-type: none"> If yes, will I be able to meet the shoreline-related requirements? 				Yes	No	
6. <u>Historic Locations</u>							OK	Maybe	NO
Will I consider locations in historic buildings or districts?			Is this a landmark building or in a historic district?				Yes	No	Notes:
Yes	No	Not sure	<ul style="list-style-type: none"> If yes, will I be able to meet the landmark and/or historic requirements? 				Yes	No	
7. <u>Outdoor Seating</u>							OK	Maybe	NO
Will I have outdoor seating?			Does this location's zoning allow outdoor seating?				Yes	No	Notes:
Tables and chairs open to the public			<ul style="list-style-type: none"> If yes, Is there enough room to meet the set back and clearance requirements? 				Yes	No	
Sidewalk café with table service							Yes	No	
None									
8. <u>Serving Alcohol</u>							OK	Maybe	NO
Will my restaurant serve alcohol?			Can this location meet the criteria for obtaining a Liquor License?						Notes:
Yes	No	Not sure	Yes	No	Not sure	N/A			
Serving alcohol requires Liquor License; 60-90 days for approval and both the location and applicant must meet the criteria for obtaining a Liquor License.									

Define your needs...	Check out a location...	This location is...		
9. “Substantial” Renovations and Barrier-free Accessibility		OK	Maybe	NO
How much renovating am I willing to do? Very little, such as paint/decor Simple remodel Major remodel Not sure	Could my renovations to this location be classified as “Substantial” renovations (costing more than 60% of the building’s value)? Yes No Not sure <ul style="list-style-type: none"> If yes and the renovation is determined to be substantial, I may also need to: <ul style="list-style-type: none"> Meet safety and fire codes. Seismically update the building’s structure. Meet all accessibility barrier-free requirements (ADA). If not substantial, and you still need a building permit, then 20% of alteration expenses must go toward improving accessibility. 	Notes:		
10. Kitchen Exhaust System		OK	Maybe	NO
Will my menu require kitchen exhaust hoods? No hoods Type I hood(s): grease and smoke. Type II hood(s): steam, heat, and odor.	Does this location have the Type I exhaust hood(s) I need? Yes No N/A <ul style="list-style-type: none"> If no, ensure that a Type I hood vent can be installed through the roof. Does this location have the Type II exhaust hood(s) I need? Yes No N/A	Notes:		
11. Grease Treatment		OK	Maybe	NO
What level of grease treatment will I need based on my menu and volume of food service? Grease trap(s) Large grease interceptor Not Sure	Does this location have appropriate grease traps or interceptors? Yes No Not sure <ul style="list-style-type: none"> If no, I will have to install: <ul style="list-style-type: none"> Grease trap(s) Large grease interceptor Caution: ensure there is space for installation.	Notes:		

Define your needs...	Check out a location...	This location is...		
12. Noise		OK	Maybe	NO
Am I planning to add any major noise generators? Mechanical units (HVAC, refrigeration, other) Outdoor seating near residential locations	Does the equipment/seating I plan on adding meet the noise code for this location? Yes No Not sure • <i>If no</i> , will I be able to mitigate the noise to meet the noise code? <div style="text-align: right;">Yes No</div>			
Notes:				
13. Signs and Awnings		OK	Maybe	NO
Am I planning to install (or alter) signs or awnings? Sign(s) Awning(s)	Will I have to install, alter, or repair a sign or awning in this location? Yes No Not sure • <i>If yes</i> , I may also need an Electrical Permit, Street Use Permit, and/or Department of Neighborhoods Certificate of Approval in addition to a Sign Permit.			
Notes:				
14. Adequate Utility Services		OK	Maybe	NO
Will I need equipment or systems that will require large amounts of electricity, gas and/or water (i.e., a sprinkler system)? Electricity Gas Water	Are the electric, water, and gas capacities sufficient at this location for all the equipment I need? Electricity Gas Water • <i>If no</i> , can the utility service be expanded at this location to meet my needs? <div style="text-align: right;">Yes No</div>			
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.				