## **City of Spokane Restaurant Location Selection Worksheet**



Use this worksheet to help evaluate a potential location <u>before</u> you sign a lease.

Address:				Spokane	
Note areas where time or cost will be required for this location to comply with regul	atory re	quireme	nts.		
1. Zoning			Rating:		
Identify the type of City of Spokane land use category/categories my restaurant wi	ill be ass	signed.	ОК	Maybe	No
☐ Restaurant			Notes		
☐ Sidewalk Cafe					
☐ Drive-Through					
□ Cafe					
☐ Drinking Establishment					
Does this location's zoning allow my type of restaurant?	☐ Yes	□ No			
If no, consider a different location.					
Requesting zoning changes can be very expensive and take several months to a year.					
Does the permitted use match my need?	☐ Yes	□ No			
If no, a Conditional Use Permit may be required.					
A Conditional Use Permit will require extra time and expense; consult with the Development Services Center to determine the appropriate process.					
Does this location have any existing land use restrictions?	☐ Yes	□No			
If yes, can my restaurant meet all of the conditions listed on the current					
permit?	☐ Yes	□ No			
2. Occupancy			Rating:		
Does the type of business and maximum occupancy specified on this location's	☐ Yes	□ No	ОК	Maybe	No
Certificate of Occupancy meet my needs?			Notes		
<ul> <li>If no, a change in occupancy may be required.</li> </ul>					
Changing the permitted occupancy may also require life safety, exiting and building improvements.					
3. Parking			Rating:		
Does the parking area need to be modified to meet city codes and accessibility	☐ Yes	□ No	ОК	Maybe	No
requirements?			Notes		
If yes, additional permits are required to complete parking modifications.					
4. Waterfront			Rating:		
Is this location within 200 feet of a shoreline (edge of Spokane River or Latah	☐ Yes	□ No	ОК	Maybe	No
Creek)?			Notes		
• If yes, a Shoreline Substantial Development Permit or Conditional Use Permit					
may be required before a Building Permit will be issued.					
5. <u>Historic Locations</u>			Rating:		
Is this building listed on the Spokane Register of Historic Places or in a historic	☐ Yes	□ No	OK	Maybe	No
district?					
<ul> <li>If yes, certain design standards for exterior changes may apply.</li> </ul>			Notes		

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6. Outdoor Seating			Rating:		
Can this location accommodate outdoor seating?	☐ Yes	□ No	OK	Maybe	No
Outdoor seating requires a Sidewalk Café Permit; the outdoor space must meet all setback and clearance requirements.			Notes		
7. <u>Serving Alcohol</u>			Rating:		
Can this location meet the criteria for obtaining a state liquor license?	☐ Yes	□ No	OK	Maybe	No
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.			Notes		
8. <u>Fire Safety</u>			Rating:		
What will the maximum occupancy be in this location after renovations (if any)?			OK	Maybe	No
☐ Occupancy under 49 ☐ Occupancy 100+			Notes		
☐ Occupancy under 100 ☐ Occupancy 300+					
Occupant load and group classification is determined by the plans examiners in the Development Service based on the type of business, the size of the space that the business will use/occupy, and how many pube in the space.					
Does this location have enough exits?	☐ Yes	□ No			
Occupancy of 49+ requires two exits from the space.					
Will I need a fire sprinkler system?	☐ Yes	□ No			
Sprinklers are typically required for restaurants with occupancy of 100+ and/or 5,000+ $\rm ft^2$ , locations above the ground floor, and all establishments with 350+ $\rm ft^2$ for dancing or viewing performers.					
Is the sprinkler system in this location adequate?	☐ Yes	□ No			
• If no, is it feasible to install or upgrade the fire sprinkler system?	□ Yes	□ No			
Will I need a fire alarm system?	☐ Yes	□ No			
Occupancy over 300 requires a fire alarm system.					
Is the fire alarm system in this location adequate?	☐ Yes	□ No			
<ul> <li>If no, is it feasible to install or upgrade the fire alarm system?</li> </ul>	□ Yes	□ No			
9. <u>Alterations &amp; Renovations</u>		_	Rating:		
Will I need to do any work on this building?	☐ Yes	□ No	OK	Maybe	No
<ul> <li>If yes, renovations and remodels require various permits.</li> </ul>			Notes		
All alterations must meet safety and fire codes, and barrier-free requirements. Some projects may require seismic upgrades to the building structure.					
Will renovations involve structural changes or exceed 50% of the total floor area?	☐ Yes	□ No			
<ul> <li>If yes, it may be necessary to bring the building up to new construction standards.</li> </ul>					
Will this location require site improvements?	☐ Yes	□ No			
Site improvements (landscaping, sidewalk, curb, gutter, curb ramps, driveway/alley approach, or street/alley right-of-way) are typically required for:					
☐ New buildings					
$\hfill \square$ Alterations and additions of more than 40% of the assessed value of the site					
$\ \square$ When repairs/replacements are needed to any existing site					
Will impact fees be assessed?  Transportation impact fees are based on the number of <i>new</i> p.m. peak-hour trips a project will generate, the type and size of restaurant, and the location of the restaurant.	☐ Yes	□ No			

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10. <u>Kitchen Exhaust System</u>			Rating:		
Will my menu require kitchen exhaust hoods?	☐ Yes	□ No	OK	Maybe	No
□ No hood(s)			Notes		
☐ Type I hood(s) with fire suppression: grease and smoke					
☐ Type II hood(s): steam, heat, and odor					
Does this location have the Type I exhaust hood(s) with fire suppression I need?	☐ Yes	□ No			
<ul> <li>If no, ensure that a Type I hood vent can be installed to code.</li> </ul>					
Does this location have the Type II exhaust hood(s) I need?	☐ Yes	□ No			
11. <u>Noise</u>			Rating:		
Will I be able to mitigate noise issues to meet code due to the following:	☐ Yes	□ No	ОК	Maybe	No
☐ Mechanical units (HVAC, refrigeration, etc.)			Notes		
☐ Outdoor seating					
☐ Music near residential locations					
12. Grease Treatment			Rating:		
Does this location have the necessary grease treatment equipment for my menu	☐ Yes	□ No	ОК	Maybe	No
and volume of food service?			Notes		
• If no, is installation feasible?					
A grease removal device is required in all new or remodeled restaurants that require a plumbing permit.					
13. Signs and Awnings			Rating:		
Will I need to install, alter or repair a sign or awning in this location?	☐ Yes	□ No	OK	Maybe	No
<ul> <li>If yes, I may also need a sign permit, electrical permit, and, if in a historic location, a Certificate of Appropriateness.</li> </ul>			Notes		
14. Adequate Utility Services			Rating:		
Are utility capacities sufficient at this location (especially if adding new equipment	or		ОК	Maybe	No
sprinklers)?			Notes		
☐ Electricity ☐ Gas ☐ Water ☐ Sanitary Sewer					
Check with utility providers for more information.					
Notes					