Location Selection Check List

<u>Here are some things to consider when looking at potential locations</u>.
Check with the local city/town for guidance on the following items:

- Does the location have the zoning and use permit for the type of restaurant you want to operate?
- How much seating will I need?
- Does this location's established maximum occupancy meet my needs?
- Will I need a fire suppression system (sprinkler) system?
- Is the sprinkler system in this location adequate?
- Is the fire alarm system in this location adequate?
- Will my menu require kitchen exhaust hoods? If so, what type will I need?
- Can the space handle the type of ancillary/exhaust hood that may be needed and how much will it cost?
- What types of parking facilities might be needed for my restaurant?
- Is the existing parking adequate to meet my business needs and city/town requirements?
- Are there limits on parking, i.e. 1-hour parking limits or meters?
- Is this a landmark building or in a historic district? Are there any special requirements or restrictions?
- Will I have outdoor seating?
- Does this location's zoning allow outdoor seating?
- Will my restaurant serve alcohol?
- Can this location meet the criteria for obtaining a liquor license?
- Does the city or town have any liquor licenses available?
- How much renovating am I willing to do?
- What type of building permits will be needed?
- Does this location have appropriate grease traps or interceptors?
- What type of sewer or wastewater discharge permits will be needed?
- Are bathrooms adequate and do they meet ADA requirements?
- Is there adequate space for dining area, kitchen space, production area, prep areas, dishwashing area, hand sinks, storage, employee area/lockers, refrigeration, freezer, dry storage, office, bathroom areas?
- Is the location within 200 feet of a shoreline? (*If so, also check with Coastal Resource Management Council (CRMC) if permits from this agency will be required*).
- What type of wastewater system (sewer or onsite wastewater treatment system) is on the premises and does it meet legal requirements in order to operate your business type? *(Check with the Department of Environmental Management (DEM)).*
- What type of drinking water system is on the premises (public water system or well) and does it meet legal requirements in order to operate your business type? *(Check with the Department of Health (DOH), Office of Drinking Water Quality).*