**RESTAURANT CLASSIFICATION FORM & Restaurant Use Standard**

**(Article 20, Section 20.3.ZZ of the CZo & Chapter 10 of City Code)**

Business Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Zoning Designation: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Business Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_DBA\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Does your restaurant include any of the following? (Check all boxes that are applicable)
   1. Permanent menu board from which to select and order food?  Yes  No
   2. Standardized floor plan, architecture and/or sign design over several locations?  Yes  No
   3. Do customers pay for food before consuming food?  Yes  No
   4. Does the restaurant provide a self-service condiment bar?  Yes  No
   5. Does the restaurant provide trash receptacles for self-service bussing?  Yes  No
   6. Does the restaurant provide a stationary seating arrangement?  Yes  No
   7. Does the restaurant offer drive-through service?  Yes  No
   8. Is food prepackaged rather than made to order?  Yes  No
   9. Is the primary function to take orders and serve food?  Yes  No
   10. Serves alcoholic beverages in conjunction with meals.  Yes No
   11. Serves food on all days of operation.  Yes  No
   12. Maintains separate sales figures for alcoholic beverages.  Yes No Operates a fully equipped kitchen used for the preparation of uncooked foods for service and consumption of such foods on the premises of the establishment.  Yes  No
   13. At least 50 % of monthly revenue from the sale of food & nonalcoholic beverages  Yes  No
2. Does your operational plan include full table service for customers?  Yes  No
3. Will food sold be consumed on the premises?  Yes  No
4. Is a drive-through window proposed?  Yes  No
5. If yes, has a conditional use been secured?  Yes  No
6. Is a Holding Bar proposed?  Yes  No
7. Holding bars are only allowed at full-service restaurant and is defined as the place where alcoholic beverages are prepared.

Holding bars are subject to the following:

* 1. A holding bar is limited to 15% of the total seating area, up to a maximum area of 300 square feet. The holding bar area shall be calculated from the back wall to the front of the bar. The City Council may grant a variance to increase in the square footage of the holding bar area via the Conditional Use approval of up to twenty-five percent (25%) of the seating area.
  2. The holding bar shall only be open to the public while food is being served in the restaurant's dining room.

1. Do you plan to have an outdoor component (e.g. seating, walk-up window, etc.)?  Yes  No
2. If yes, is the outdoor seating on private or public property?  On Private Property  On Public Property
3. Does the restaurant contain a brewing or distilling facility on-site?  Yes  No
4. Musical accompaniment provided? If yes, initial below to acknowledge the limitations:  Yes  No

\_\_\_\_\_All doors & windows will remain closed

\_\_\_\_\_No cover charge for admission

\_\_\_\_\_Full Food service will continue during all hours of operation

\_\_\_\_\_No more than ten percent (10%) of a restaurant's seating is dedicated to any musical accompaniment.

\_\_\_\_\_No restaurant seating will be removed during the performance.

\_\_\_\_\_Musical accompaniment will cease at 10:00 p.m. Sunday-Wednesday & 12:00 a.m. Thursday-Saturday.

\_\_\_\_\_Musical accompaniment will only be performed on the interior of a restaurant.

\_\_\_\_\_A Separate Live Entertainment permit is required and renewable annually.

1. Are you requesting permission to sell alcohol?  Yes  No
2. Is this located within a 300-foot radius from any playground, place of worship, public library, or school? If yes, provide name and address of the establishment on a separate sheet.  Yes  No
3. What are your planned hours of operation? (refer to the table below to determine any limitations per the CZO)

|  |  |  |
| --- | --- | --- |
| Day of the week | Opening Time | Closing Time |
| Sunday | Click or tap here to enter text. | Click or tap here to enter text. |
| Monday | Click or tap here to enter text. | Click or tap here to enter text. |
| Tuesday | Click or tap here to enter text. | Click or tap here to enter text. |
| Wednesday | Click or tap here to enter text. | Click or tap here to enter text. |
| Thursday | Click or tap here to enter text. | Click or tap here to enter text. |
| Friday | Click or tap here to enter text. | Click or tap here to enter text. |
| Saturday | Click or tap here to enter text. | Click or tap here to enter text. |

\*\*Hours of operation shall be posted on or near the restaurant entrance and visible to the public.

|  |  |  |  |
| --- | --- | --- | --- |
| **Restaurant Hours of Operation Regulations** | | | |
| Hours of Operation | **Standard or Specialty with ABO service in all other base zoning districts** | **Specialty or Standard authorized by an RDO District** | **Specialty authorized as a Neighborhood Commercial Establishment** |
| Sunday – Wednesday | 6am – 10pm; Extended can be approved via a conditional use | 6am – 10pm; Extended can be approved via a conditional use | 6am – 10pm; Extended can be approved via a conditional use |
| Thursday - Saturday | 6am – 12am; Extended can be approved via a conditional use | 6am – 10pm; Extended can be approved via a conditional use | 6am – 10pm; Extended can be approved via a conditional use |
| **\*No restricted hours of operation for standard or specialty restaurants in the following districts: VCC-1, VCC-2, VCE, VCE-1, VCS, VCS-1, CBD-1, CBD-2, CBD-3, CBD-4, CBD-6, CBD-7, C-1, C-2, C-3, LI, HI, MI, BIP, MU-2, EC, MC, and LS Districts**  **\*No restricted hours of operation for restaurants that do not sell alcohol except for Neighborhood Commercial Establishments.** | | | |

I confirm that I have received, read, and understand this document. By signing below, I agree to run the restaurant according to its rules and conditions. I also confirm that the information I provided is true and accurate to the best of my knowledge. I understand that the City of New Orleans can suspend or cancel a permit or license if it was issued by mistake, based on false or incorrect information, or if it violates any laws or codes. Fines may apply if I give false information. I also understand that if there are any changes to how the business operates, I must inform the Department of Safety and Permits, and further approvals may be needed.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Click or tap to enter a date.

Owner Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date

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Printed Name