

Business
License

Date _____

Tracking Number _____

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)

a) Permanent menu board from which to select and order food?	Yes	No
b) Standardized floor plan, architecture and/or sign design over several locations?	Yes	No
c) Do customers pay for food before consuming food?	Yes	No
d) Does the restaurant provide a self-service condiment bar?	Yes	No
e) Does the restaurant provide trash receptacles for self-service bussing?	Yes	No
f) Does the restaurant provide a stationary seating arrangement?	Yes	No
g) Does the restaurant offer drive-through service?	Yes	No
h) Is food prepackaged rather than made to order?	Yes	No
i) Is the primary function to take orders and serve food?	Yes	No
j) Serves alcoholic beverages in conjunction with meals.	Yes	No
k) Serves food on all days of operation.	Yes	No
l) Maintains separate sales figures for alcoholic beverages.	Yes	No
m) 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
n) 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

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:

a) 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.

b) The holding bar shall only be open to the public while food is being served in the restaurant's dining room.

7. Are you requesting permission to sell alcohol?

Yes No

If YES, initial below to acknowledge the limitations:

INITIALS

- An ABO Manager licensed by the city is required to be onsite during open hours. The ABO Manager license application is a separate application and is renewed annually. _____
- All alcohol licenses expire annually on May 31st and must be applied for no later than April 1st. _____
- Late fees and fines will apply to any ABO renewal application submitted after April 5th. _____



RESTAURANT CLASSIFICATION FORM
& Restaurant Use Standard

(continued from Page 1)

8. Do you plan to have an outdoor component (e.g. seating, walk-up window, etc.)?	Yes	No
9. If yes, is the outdoor seating on private or public property?	On Public Property	On Private Property
10. Does the restaurant contain a brewing or distilling facility on-site?	Yes	No
11. Is musical accompaniment provided?	Yes	No
If YES, initial below to acknowledge the limitations:		<u>INITIALS</u>
• All doors & windows will remain closed.	_____	
• 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.	_____	
12. 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
13. 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		
Monday		
Tuesday		
Wednesday		
Thursday		
Friday		
Saturday		

Restaurant Hours of Operation Regulations			
Hours of Operation	Standard or Specialty with ABO service in all other zoning districts	Specialty or Standard in an RDO District	Specialty as a Neighborhood Commercial Establishment
Sunday - Wednesday	6am - 10pm Expanded hours can be approved via a conditional use	6am - 10pm Expanded hours can be approved via a conditional use	6am - 10pm Expanded hours can be approved via a conditional use
Thursday - Saturday	6am - 12am Expanded hours can be approved via a conditional use	6am - 10pm Expanded hours can be approved via a conditional use	6am - 10pm Expanded hours 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.

Owner Signature _____

Printed Name _____ Date _____