

# APPENDIX A - EXCEPTION TO DISTANCE REQUIREMENTS

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1. Properties zoned **AC-3A/T**, shall provide the information listed below. (If your property is zoned anything other than AC-3A/T, please refer to the requirements under #2).
  - A detailed proposed menu
  - A detailed , to-scale floor plan which identifies the following:
    - Proposed kitchen, dining, bar and waiting areas within the restaurant.
    - Square feet of each area and the total square feet of the restaurant.
    - Seating arrangement and number of seats in the dining and bar areas.
    - A “typical” of each type of table, showing height, surface area and seating capacity referenced to its location in the seating arrangement.
  - Location of the equipment and facilities in the kitchen
  - Rated Patron Capacity (RPC) of the facility.
  - A notarized statement from a qualified restaurant owner/operator, or other qualified food service professional stating:
    - His/her qualifications
    - The specific equipment to be installed and maintained in the kitchen
    - A statement regarding whether the proposed kitchen meets the requirements of this Section.

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## 2. Properties **Outside** the AC-3A/T district shall provide the following information:

- A detailed proposed menu
- A detailed , to-scale floor plan which identifies the following:
  - Proposed kitchen, dining, bar and waiting areas within the restaurant.
  - Square footage of each area and the total square footage of the restaurant.
  - Seating arrangement and number of seats in the dining and bar areas.
  - A “typical” of each type of table, showing height, surface area and seating capacity referred to its location in the seating arrangement.
- Location of the equipment and facilities in the kitchen
- Rated Patron Capacity (RPC) of the facility.
- A notarized statement from a qualified restaurant owner/operator, or other qualified food service professional stating:
  - His/her qualifications
  - The anticipated percentage of revenues to be derived from food and non-alcoholic beverages based upon the anticipated operation of the restaurant facility and the above information;
  - Any other material that may provide insight into the total percentage of gross revenues the establishment expects to earn from sales of food and non-alcoholic beverages.