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## Exception to Distance Requirements

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