Restaurants

Why is this amendment being proposed?

- The definitions need to be revised to eliminate outdated operational characteristics, and create more generic definitions to accommodate current and future trends
- The use limitations should be clarified and simplified to remove unnecessary impediments and improve permitting

The **current** definitions are based on detailed operational characteristics:

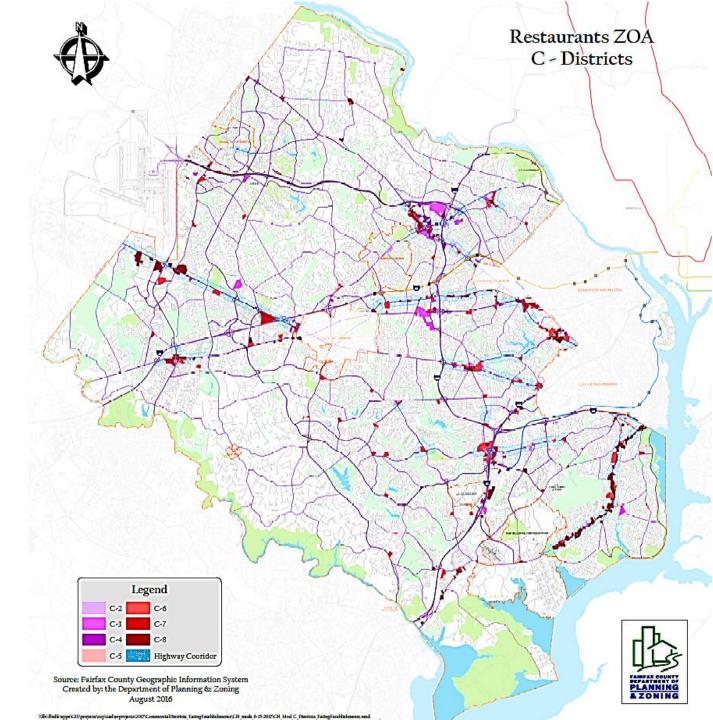
Use	Minimum Criteria	YES	NO
Eating	Individual menus for customers		
Establishment	Served by restaurant employee		
	Non-disposable plates, containers, utensils		
	Tables cleared by employees		
Fast Food	Disposable plates, containers, utensils		
Restaurant	Over the counter service		
	Tables cleared by customers		
	At least 45% of g.f.a. devoted to food preparation, storage and related activities and not accessible to the public		
	Drive-thru window service		
Quick-Service	Less than 5,000 s.f. of net floor area		
Food Store	Retail sale of food and other items		

The **proposed** definitions would classify restaurants as:

- Restaurant
- Restaurant with Drivethrough, or
- Carryout Restaurant

Restaurant types have evolved and many, such as the popular fast-casual establishments, blur the previous distinctions. Future changes in operational practices are likely to continue this trend.

Restaurants are permitted by right or by special exception in commercial, planned and industrial districts.



Outdoor Dining Opportunity?









Why don't we see more outdoor dining?





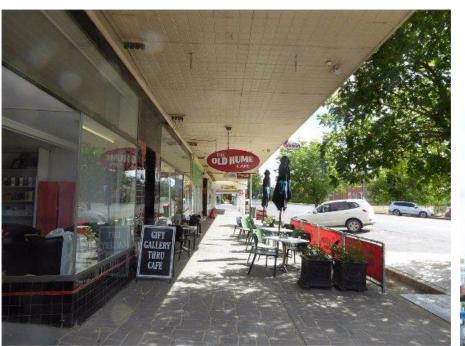


- Timing of development regulations and/or trends
- Proffers or conditions of property
- Parking regulations tied to seating
- Complexity
- Time
- Cost

Benefits

- Economic Vitality
- Placemaking





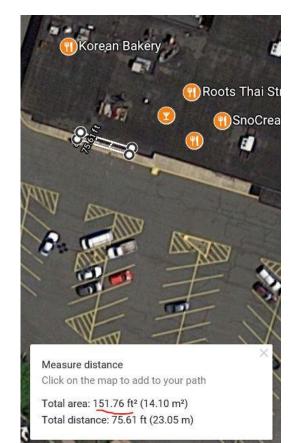






Example – The Block





Example - Silverados



Measure distance Click on the map to add to your path

Total area: 240.10 ft² (22.31 m²) Total distance: 86.59 ft (26.39 m)