



Number of Indoor Dining Seats: \_\_\_\_\_

Number of Outdoor Dining Seats \_\_\_\_\_

Number of Staff: \_\_\_\_\_

Maximun Meals to be Served:                      Breakfast     \_\_\_\_\_  
(Between Deliveries)                                  Lunch                \_\_\_\_\_  
   Dinner                \_\_\_\_\_

Projected Date for Start of Project: \_\_\_\_\_

Projected Date for Completion of Project: \_\_\_\_\_

Type of Service:                      Sit Down Meals     \_\_\_\_\_  
(check all that apply)                      Take Out                \_\_\_\_\_  
   Caterer                    \_\_\_\_\_  
   Single Use Utensils    \_\_\_\_\_  
   Multi-Use Utensils    \_\_\_\_\_  
   Other                     \_\_\_\_\_

Enclose the following documents:

- \_\_\_\_\_ Plan of food establishment drawn to scale showing location of equipment, plumbing, electrical and mechanical services. Include specifications (cut sheets) for all food service equipment.
- \_\_\_\_\_ Proposed Menu or complete list of food and beverages to be offered (including seasonal, offsite and banquet menus)
- \_\_\_\_\_ A finish schedule of walls, floors and ceilings in all food prep areas.
- \_\_\_\_\_ Equipment schedule including location, plumbing, drain and electrical connections.
- \_\_\_\_\_ Number of food managers currently certified in food protection.