



RESTAURANT CLASSIFICATION FORM AND ACKNOWLEDGEMENT OF RESTAURANT USE STANDARDS (20.3.ZZ)

The restaurant located at 930 POYDRAS ST, SUITE A (location) is located within a CBD-1 (basezone) zone and is requesting classification by Safety and Permits as a (choose one of the following):
 Standard Restaurant Specialty Restaurant Fast Food Restaurant Carryout Restaurant

Does your restaurant include any of the following? (Check all boxes that are applicable.)

- Permanent menu board from which to select and order food
- Standardized floor plan, architecture and/or sign design over several locations
- Customers pay for food before consuming it
- Restaurant provides a self-service condiment bar
- Restaurant provides trash receptacles for self-service bussing
- Restaurant intends to install hard-finished, stationary seating arrangements
- Restaurant offers drive-through service
- Most main course items are prepackaged rather than made to order

Does your operational plan include full table service for customers?

- Yes
- No

Will the food sold be consumed on the premises?

- Yes
- No

Please attach a planned menu for your restaurant.

Pursuant to Section 20.3.ZZ of the Comprehensive Zoning Ordinance, the following information, submittals and restrictions are required for restaurants operating in the City of New Orleans.

Please complete and sign this form, and attach all required information.

1. Security and Operation Plan:

Please indicate if or when outside security will be provided. (If additional space is needed, please attach the Security and Operation Plan). Note, Security and Operation plans may be revised by the property owner or their authorized agent, but shall be resubmitted and approved by the Department.

See attachment for operational plan.

- a. Do you plan to have an **outdoor component** (e.g. seating, walk-up window, etc.)? Yes No
 - i. If yes, is the outdoor seating on private or public property?
 - Private Public (e.g. sidewalk)

If yes, please describe how you will control the sale of alcoholic beverages to ensure consumption is limited to on the premises itself:

No alcohol beverages being sold

- b. Please attach a floor plan sketch indicating the location of all exterior security cameras. *Title this attachment "Exterior Security Camera Locations"*

2. **Noise Abatement Plan:** Please indicate how noise will be contained to the location (if additional space is needed, please attach the Noise Abatement Plan). *If attached, Title this attachment "Noise Abatement Plan"*

-No outdoor speakers
 -Limited outdoor seating
 -Operations during normal business hours 8 AM-3 PM

3. If considered a Standard Restaurant, please provide an attached summary of the number and location of places of worship, educational facilities, and parks and playgrounds within three-hundred (300) feet of the proposed location.

Name of Institution	Address
N/A	

4. Are you requesting **permission to sell alcohol** at this restaurant? Yes No

Based on the restaurant classification and the base zoning district, all restaurants that serve alcoholic beverages shall adhere to hours of operation indicated below. When hours of operation are imposed, no customers are permitted after the closing hour, and the restaurant shall be completely shut down, including not staff present on the premises, within two (2) hours of the closing time. Opening hour is for the first opening of business to customers. Hours of operation shall be posted on or near the restaurant entrance and visible to the public.

Restaurant Hours of Operation Regulations					
	Standard or Specialty Restaurants with alcoholic beverage service in the 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	Standard or Specialty Restaurants with alcoholic beverage service in all other base zoning districts	Standard, Specialty, Fast Food, or Carry-Out Restaurants without alcoholic beverage service in non-residential zoning districts	Specialty or Standard Restaurant authorized by an RDO District ¹	Specialty Restaurant authorized as a Neighborhood Commercial Establishment ²
Hours of Operation Sunday - Wednesday	None	6am - 10pm; other hours may be approved through the conditional use process	None	6am - 10pm; other hours may be approved through the conditional use process	6am - 10pm; other hours may be approved through the conditional use process
Hours of Operation Thursday - Saturday	None	6am - 12am; other hours may be approved through the conditional use process	None	6am - 10pm; other hours may be approved through the conditional use process	6am - 10pm; other hours may be approved through the conditional use process

Hours of operation beyond the above limitations require additional and separate legal approvals.

5. What are your planned hours of operation?

Day of the week	Opening Time	Closing Time
Sunday	8 AM	3 PM
Monday	8 AM	3 PM
Tuesday	8 AM	3 PM
Wednesday	8 AM	3 PM
Thursday	8 AM	3 PM
Friday	8 AM	3 PM
Saturday	8 AM	3 PM

6. Does the restaurant contain a **brewing or distilling** facility on-site? Yes No

If yes, please attach a floor plan indicating the area reserved for brewing or distilling and a description of the facility and capacity. *If attached, Title this attachment "Distilling Facility Floor Plan"*

7. Is **musical accompaniment** for restaurant patrons at the standard or specialty restaurant proposed?

Yes No

If yes, please describe the type musical accompaniment is proposed:

If yes, the following standards shall apply:

- a. During the performance of any musical accompaniment all doors and windows in the restaurant shall remain closed. Any amplification used in support of a musical accompaniment shall be directed towards the patrons of the restaurant, and not toward any door, window or outdoor space.
- b. No cover charge shall be charged for any performance of any musical accompaniment.
- c. Full restaurant service shall continue during the performance of any musical accompaniment.
- d. No more than ten percent (10%) of a restaurant's seating area may be dedicated to a staging area for any performance of musical accompaniment.
- e. Aside from the portion of the restaurant seating area dedicated to the staging of the musical accompaniment, no restaurant seating may be removed or relocated during the performance in order to accommodate an audience and/or dance area.
- f. Performance of the musical accompaniment shall not be permitted beyond 10:00p.m. on Sundays through Wednesdays, or beyond midnight on Thursdays through Saturdays.
- g. Musical accompaniment shall only be performed in the interior of a restaurant; outdoor musical accompaniment shall be subject to the general Live Entertainment Secondary Use regulations, as applicable.

NOTE: Any musical accompaniments beyond the above limitations require additional and separate legal approvals.

8. Is a **drive-through window** proposed? Yes No

NOTE: Drive-through facilities require additional and separate legal approvals.

9. Is a **Holding Bar** proposed? Yes No

The holding bar is only permissible in a standard restaurant, and is defined as the where alcoholic beverages are prepared and served at the bar.

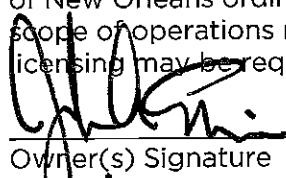
Holding bars are subject to the following:

- a. A holding bar cannot exceed fifteen percent (15%) of the floor area of the public seating area of the restaurant, up to a maximum area of three-hundred (300) square feet, including the service area behind the bar. The calculation of the total public seating area shall include the holding bar area in the calculation. If a portion of the holding bar is used to serve non-alcoholic beverages, such as coffee, that area is included as part of the holding bar area. The holding bar area shall be calculated from the back wall to the front of the bar. If the holding bar is not set against a wall, the area shall be calculated from one bar front to another.
- b. The holding bar shall only be open to the public while food is being served in the restaurant's dining room.
- c. Through the conditional use process, the City Council may grant a variance to increase in the square footage of the holding bar area. Such variance cannot exceed twenty-five percent (25%) of the public seating area of the restaurant.

NOTE: An increase of the square footage of the holding bar area beyond the above limitations require additional and separate legal approvals.

10. There shall be no cover charge to enter a restaurant.
11. Unless otherwise permitted by law, retail sales of packaged alcoholic beverages for consumption off the premises are prohibited.
12. If the restaurant plans an increase in intensity, such as an expansion of floor area or increase in permitted occupancy, the security and operation plans shall be updated and resubmitted to the Department for approval. The revised security and operation plan shall be approved prior to the issuance of any permits. New floor plans shall also be resubmitted for approval.

I hereby acknowledge that I have received, read, and understand the contents of this document, and by signing below I agree to operate the restaurant pursuant to the terms, conditions, and restrictions contained herein. I further certify that the above information is true and correct to the best of my knowledge. I understand that the City of New Orleans is authorized to suspend or revoke a permit or license issued under the provisions of its Municipal Code wherever a permit or license is issued in error or on the basis of incorrect, inaccurate or any false statement or misrepresentation, or in violation of any ordinance or regulation or any of the provisions of the City of New Orleans Municipal Code, the Comprehensive Zoning Ordinance, the International Construction Code or International Fire Code as adopted by the City of New Orleans. Fines and penalties for misrepresentation of material facts will be assessed in accordance with City of New Orleans ordinances and State of Louisiana Revised Statutes. I understand that any change in the scope of operations must be reported to the Department of Safety and Permits and additional reviews and licensing may be required.

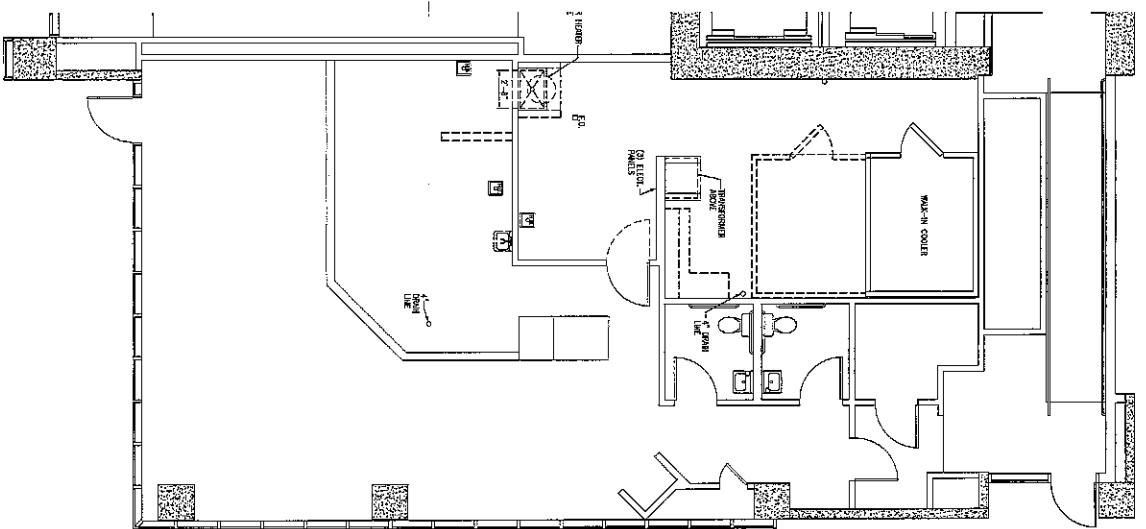

 Owner(s) Signature



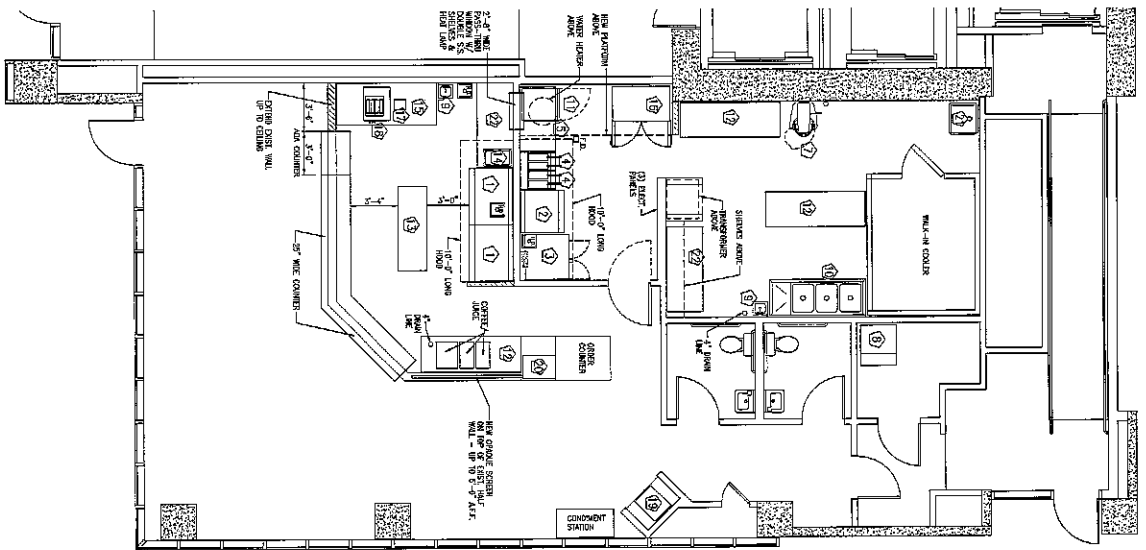
6/6/22
 Date

JOHN A. MIRE
 Printed name(s)

Miles Landren



1 DEMOLITION FLOOR PLAN
SCALE: 1/4"=1'-0"



2 NEW FLOOR PLAN/EQUIPMENT PLAN
SCALE: 1/4"=1'-0"

MARK	DESCRIPTION
1	4'-0" WIDE ISLAND
2	3'-0" WIDE ISLAND
3	DOUBLE ENDED CANTONER COONS
4	FRONT
5	4'-0" LONG x 2'-0" WIDE SWAINSONS STAIN. TABLE
6	BRUSHED STEEL COOK RAZOR
7	30 DL. FLOOR BAKER
8	FRUIT ICE MACHINE & STORAGE BIN
9	HAND SINK
10	3-COMPARTMENT SINK
11	CAMP OVEN
12	7'-0" LONG x 2'-0" WIDE SWAINSONS STAIN. TABLE
13	6'-0" LONG x 2'-0" WIDE SWAINSONS STAIN. TABLE
14	6'-0" LONG x 2'-0" WIDE SWAINSONS STAIN. TABLE
15	4'-0" LONG x 2'-0" WIDE SWAINSONS STAIN. TABLE
16	UNDESIGNED METAL SHOP PARTITION w/ REINFORCED CONCRETE FLOOR ABOVE
17	REINFORCED CONCRETE PARTITION
18	COOK-COOK TROUGH W/ DRAIN
19	REINFORCED CONCRETE FLOOR W/ DRAIN

RESTAURANT RENOVATION

900 Poydras St., New Orleans, LA

DATE: JAN. 27, 2022

SCALE: AS SHOWN

DESIGNER: STEVEN J. FINEGAN ARCHITECTS, LTD.
A PROFESSIONAL CORPORATION
1004 Poydras St., Suite 1700
New Orleans, LA 70119
Tel: 504.581-5744
www.stevenjfinegan.com
E-mail: stevenjfinegan@cox.net

NO.	DATE	REVISIONS

A1.0

SHOWBIRD ALL DAY MENU

Breakfast Sandwiches

Bacon + Egg + Cheese

Sausage + Egg + Cheese

“The Sanch”

Chorizo, migas, avocado, queso chihuahua

Chicken Sausage + Egg White + Arugula

Crispy Chicken Biscuit

Bacon jam

Scramble

Scrambled eggs, caramelized onion, cheddar cheese

Benedict Bowl

Open faced with over medium eggs, choice of protein, hollandaise

Grit Bowl

Any breakfast sandwich served over cheesy grits

Adios Burger

Single or double patty

American cheese, sliced red onion, pickles, jalapeno, chili garlic sauce

ShowBird

jalapeno slaw, brioche bun

Tenders

3 crispy fried tenders + fries

Sides

Hash Browns

Adobo Fries

Cheese Grits

Biscuit + Jelly

Drinks:

Fountain Sodas (self serve)

Coffee (behind counter)

Water

SHOWBIRD OPERATIONAL PLAN

Customers will enter the premises at the main front entrance, place their order and pay with a cashier at the counter.

Customers will be given a ticket number corresponding with food order and a beverage cup(if applicable).

Upon completion, customers will be notified the order is ready to be picked up at the counter. Customers will fill their own beverage at the self-serve soda fountain or water station.

Customers will seat themselves at any available indoor or outdoor table arrangement.

Customers will dispose of their own trash in one of the trash receptacles.

Tables will be routinely cleaned and sanitized by staff members.