



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"*

Limited Outdoor Seating No Outdoor Speakers Operational Business Hours 7AM - 3 PM
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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

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 <sup>1</sup>	Specialty Restaurant authorized as a Neighborhood Commercial Establishment <sup>2</sup>
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	7 AM	3 PM
Monday	7 AM	3 PM
Tuesday	7 AM	3 PM
Wednesday	7 AM	3 PM
Thursday	7 AM	3 PM
Friday	7 AM	3 PM
Saturday	7 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:

N/A
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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.

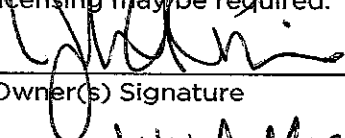
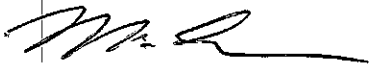
Holding bars are subject to the following:

- 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.

		
JOHN A. MIRE	Miles Landrum	

Date 6/30/22

## **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 a numbered table stand corresponding with food order and a beverage cup (if applicable).

Upon completion, servers will deliver food to the corresponding table number. Server will assist guests with any need requested and bus and reset tables.

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

Tables will be routinely cleaned and sanitized by staff members.

