

8 RESTAURANT STARTUP PROCEDURES

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1. CONTACT LOCAL OFFICIALS PRIOR TO LEASING OR PURCHASING A FACILITY.

Never assume because it was previously a restaurant that it meets current building, plumbing, electrical or local codes.



2. WHO SHOULD YOU CONTACT?

- 1.Environmental Health Department
- 2.Code Enforcement
- 3.Building Inspector
- 4.County or City Permitting Department
- 5.Utility Companies
- 6.Chamber of Commerce



3. THE ENVIRONMENTAL HEALTH DEPARTMENT

The Environmental Health Department is responsible for approving, permitting, and inspecting restaurants and food service venues to ensure compliance with all State and Local laws and regulations. This includes approving plans for new food services and remodels and conducting inspections prior to (re)opening before issuing a permit to operate. This ensures that all new or remodeled food services meet current code(s) based on the operational needs of the venue. This office should be contacted first to help determine the needs of the facility that will be used for the preparation and service of food.

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4. CODE ENFORCEMENT

Code Enforcement can be the local city or county depending on location and will determine if the facility meets all zoning ordinances for local, state and federal requirements. These will include zoning classification, occupancy requirements, parking requirements, signage requirements and disability requirements.



5. BUILDING INSPECTION

Building Inspection can be the local city or county depending on location and normally required with any renovations or new building. Includes inspections to meet local, state and federal building, plumbing, and electrical codes, as well as stormwater retention and run off requirements to meet Municipal Separate Storm Sewer System (MS4) regulations. Also ensures compliance with the American with Disabilities Act (ADA) and fire suppression and sprinkler requirements.

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6. PERMITS & LICENSES

County or City Permitting Departments are responsible for issuing all business and alcohol licenses.



7. UTILITIES

Utility Companies including water, sewer, natural gas, electric and telecommunications. Water and Sewer Utilities will determine if the facility has an adequate grease trap for the type of restaurant being proposed, as well as determining an adequate water meter and back flow sizes to meet the sprinkler and domestic water use requirements. Natural gas companies can determine the correct line and meter size to meet the flow requirements of the installed equipment. Electric companies can determine if any upgrades to the meter connection on the customer's side is required prior to reinstating service. Telecommunications often have multiple suppliers available depending on the location and would allow the customer to choose based on cost, speed, and reliability.



8. CONTACT THE CHAMBER!

The local Chamber of Commerce is a great resource and can help the new business with advertising, workforce recruitment and networking to help ensure a successful business startup.

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