

STEP 2 (of 8)

Select the property you wish to operate in

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- **Zoning** — When selecting a site, it is important to make sure the location is appropriate for your business. Among the factors to consider are the type of building, location, zoning and available parking. Contact the Planning Division in Community Development for zoning approval prior to signing a lease and prior to submitting building permits.

For more information, please contact:
planning@cityofwestminster.us | 303.658.2092

- **Grease Traps** — “FOGG retention devices” are required for every food serving establishment. The size, type, and location of the interceptor will depend on the number of seats your restaurant services as well as number of water fixtures. You will need City approval prior to installing your grease trap.

For more information, please contact:
Wastewater Field Operations, FOGG
fogg@cityofwestminster.us | 303.658.2537

- **Water Taps** — Restaurants use a lot of water by comparison to retail, and have more fixtures too. A tap up-size and/or additional water purchases may be required to provide adequate water service for a restaurant. Total construction and tap fee costs could be \$100,000+, some of which may be paid by the building owner. Please contact Public Works and Utilities prior to signing a lease to see if tap fees will be required.

For more information, please contact:
Drew Beckwith | dbeckwith@cityofwestminster.us | 303.658.2386

- **Building Code Compliance** — Please check with the building department to see if your occupancy type will be allowed in the existing building without making major renovations.

For more information, please contact:
permits@cityofwestminster.us | 303.658.2075