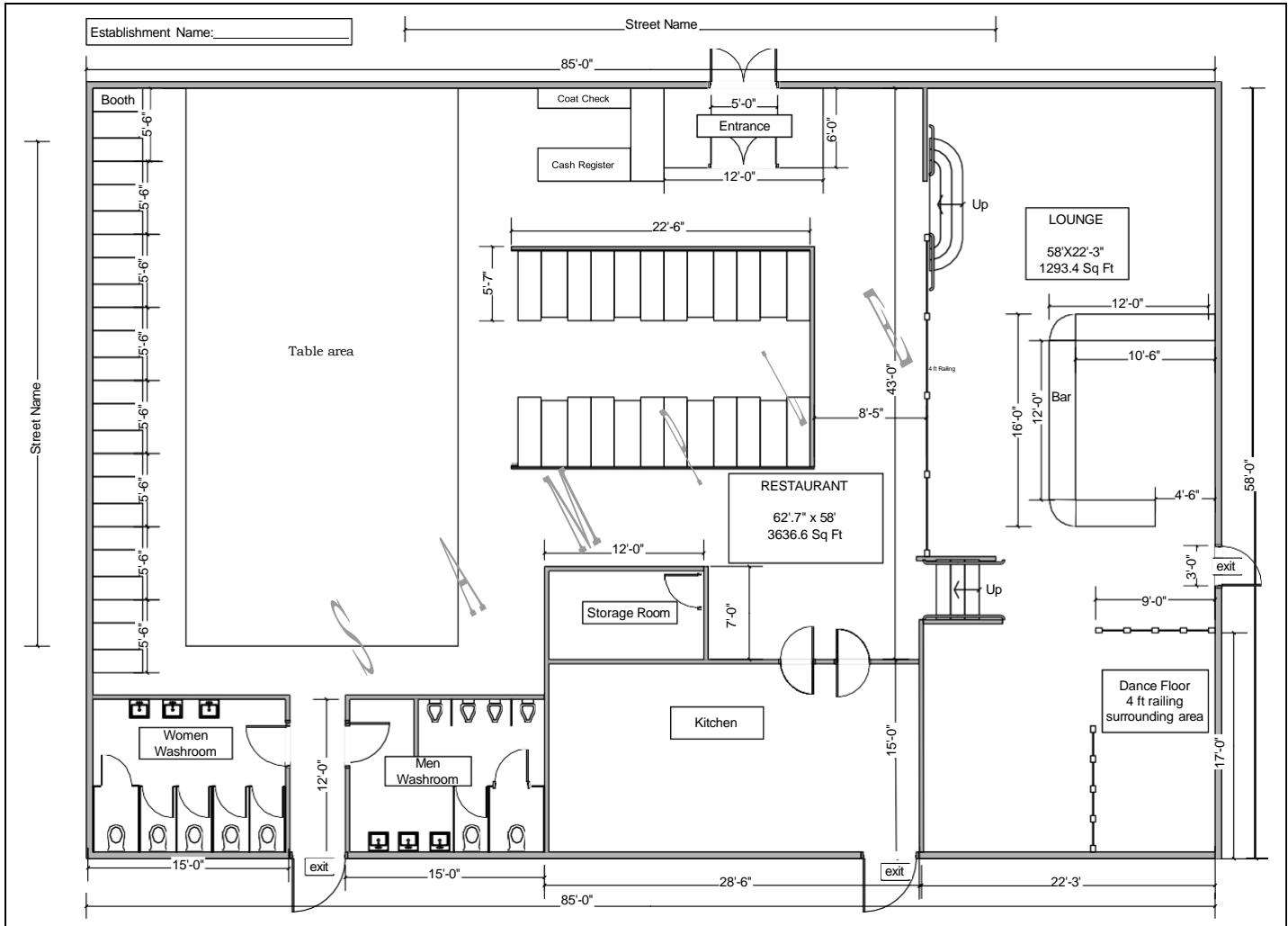


Floor Plan Guide

A floor plan is to provide a “bird’s eye view” of the premises. The plan is to show the scaled dimensions of the premises and the various areas in the premises, the fixed furnishings, and other significant items. A floor plan must be submitted with the liquor permit application.

SAMPLE FLOOR PLAN



Floor Plan Requirements:

- | | |
|--|---|
| <ol style="list-style-type: none"> 1. Name of Premises 2. Address – street names 3. Scale – same for all areas of the plan 4. Dimensions (metres or feet) 5. Washrooms – location/access 6. Bar(s) – location and dimensions 7. Please include: entries and exits; kitchen(s) or food preparation area(s); areas restricted to employees; stairwells; hallways; liquor storage area(s); and other areas. All areas to be clearly labeled. | <ol style="list-style-type: none"> 8. Endorsement areas requested (examples) <ul style="list-style-type: none"> <input type="checkbox"/> Patio (include location, type, and height of enclosure) <input type="checkbox"/> Banquet Rooms <input type="checkbox"/> Golf Course <input type="checkbox"/> Lounge (must be 100% or less of the floor area of the restaurant, with the separation clearly marked, typically by a permanent partition that is at least 1.22 metres or 4 ft in height) 9. The separation between permitted and unpermitted areas must be clearly marked, typically by a permanent partition that is at least 1.88 metres or 6 ft in height. 10. If the establishment currently has VLTs installed, please include them in the drawing along with the Automated Banking Machine and the site controller. |
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