Zoning Code Excerpt §155.003 (Definitions)
Restaurants

Restaurant Type	Characteristics	Examples
Class I – Traditional 	• Full table service provided. • Customer orders food from printed menus. • Main food course is served and consumed while seated. • Formal or semi-formal decor and appointments. • Traditional or reusable food utensils, plates, cups and glasses.	• Applebee's • Vivo • Perkins • IHOP
Class I – Casual 	• Some table service may be provided by wait staff. • Food prepared after an order is placed by a customer. • Reusable dinnerware such as utensils, plates and cups are used. • Bussing of the tables is done by restaurant staff. • No drive-thru service is provided.	• Panera • Chipotle • BWIII • 5 Guys
Class II – Fast Food 	• Majority of customers order food and are served at a counter and then take their food to a table, counter, outdoor seating area or off the premises for consumption. • Food is either pre-prepared or quickly prepared • Served with non-reusable food packaging and non-reusable utensils, plates and cups. • Customers typically bus their own tables • 45% or more of the floor area is devoted to food preparation. • Includes drive-thru service.	• McDonald's • Wendy's • Culver's • White Castle

Class III – Neighborhood Rest.

	• Bagel shop, sandwich shop, coffee house, lunch counter, delicatessen, ice cream shop where all of the following exist:
	  ○ Less than 2,500 square feet in size.
	  ○ Hours limited to 6:00 a.m. to 11:00 p.m. daily.
	  ○ The restaurant does not serve foods which require the installation of a grease and smoke removing Type I ventilation hood (no deep-fried or grilled foods).
	  ○ Drive-thru may be allowed by CUP
		• Caribou Coffee
		• Dunn Bros. Coffee
		• Subway
		• Bruegger's Bagels