

Typical Small Restaurant Requirements

This is just a guide for a small restaurant using fresh ingredients-typically with-cooking, cooling, reheating, hot holding occurring. Full requirements will be based on a full menu review which is conducted after the application is submitted.

Equipment needed for cooking/reheating foods-stove/oven, fryer, etc....

Hood vent is needed over any cooking equipment (gas, electric, induction, etc...)

Hot holding units or steam table (if any items are hot held)

Full sized 3-comp sink with drainboards (If there are no customer dishes. A 4 comp will be needed if customer dishes are used and there is no dishwasher)

Hand sink

Mop sink

Fruit/veg prep sink - with drainboard

Rinse/dump sink (If any beverages are prepared)

Restroom (if no seating the restroom may be employees only)

Minimum 7x9 walk-in cooler or 5-7 doors of refrigeration (7 if cooling with 2 door used for cooling to allow for proper air flow)

1 door full size prep cooler

Open top make table (2-5 doors) for toppings, ingredients, and cold sides

Dedicated raw meat cooler or grill drawers if cooking to order of raw meats

Raw breadening make table (for items like fried chicken pieces)

Upright freezer or prep freezer (usually needed)

Work top freezers or coolers as needed for access to cold and frozen products in work area

Small worktable - about 4 feet long

Storage area of 10x10 or equivalent metro shelving (usually 4-5 full size metro shelving)

If the storage area is disconnected from the kitchen, then at least one metro shelf must be located within the kitchen area.

Finishes: Durable commercial flooring – most often quarry tile with sanitary quarry cove or rubber sheets with integral cove.

FRP panels on walls in areas of sinks

Stainless steel panels in areas of cook equipment

Washable ceilings - paint or vinyl drop - no acoustical or exposed ceilings

Water heater- likely 10 KW or more-based on hot water using equipment

When designing the space be sure to allow 3 feet of worker aisle space. Consider space for doors, equipment placement, and corners. A to-scale drawing of the kitchen will be needed along with the application.