

### Quick-Service Restaurant (QSR) Use - Zoning & Regulatory Overview

#### City of Winter Haven, Florida

This document is provided for informational purposes to assist prospective tenants in evaluating whether this property may be suitable for use as a **Quick-Service / Food-Service Restaurant**, such as a donut shop. The information below summarizes guidance received from the City of Winter Haven and outlines general zoning and regulatory considerations.

#### 1. Zoning & Permitted Use

The property is zoned Commercial Highway (C-3).

Under the current zoning designation, a **food-service / quick-service restaurant** is a **permitted use by right**.

No special use permit or variance is required to operate a quick-service restaurant at this location.

#### **Important Note:**

While the use is permitted, the business will still be subject to **site-specific requirements**, primarily related to **parking**, **building configuration**, **and operational layout**.

#### 2. Parking & Site Considerations

- Parking requirements depend on the **number of seats** proposed.
- If the establishment is primarily **take-out / pickup** with **10 or fewer seats**, the required parking ratio is:
  - o 4 parking spaces per 1,000 square feet
- Based on a first-floor area of approximately **1,800 square feet**, the minimum required parking is **7 spaces**, which the property currently meets.

### **Additional considerations:**

If more than 10 seats are proposed, additional parking will be required.

- In such case, the **second floor may only be used for storage or administrative offices** related to the restaurant.
- The second floor cannot be used as a standalone office due to parking limitations.

A **minor site plan** may be required to verify parking compliance and to show the location of any inground grease trap.

## 3. Health, Fire & Building Requirements

Because food-service requirements vary based on the business model and existing building conditions, there is **no single standardized checklist**. Requirements will depend on:

- Existing plumbing and utilities
- Kitchen layout and equipment
- Prior use of the building

# Key agencies involved include:

# • Health Department:

The tenant must contact the local Health Department directly to confirm all food-service regulations.

#### Fire Marshal:

- Installation of an approved vent hood and fire suppression system will be required.
- o Coordination with the City Fire Marshal is mandatory.

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## Building Department:

- Ventilation systems
- Grease trap requirements
- General building code compliance

# 4. Drive-Thru, Signage & Operational Elements

#### Drive-Thru:

- o Drive-thru service is allowed; however, it requires an **updated site plan**.
- The plan must show:

- Required vehicle stacking lane (120 feet)
- By-pass lane
- Due to site constraints, adding a drive-thru at this location may be challenging.

# Signage:

- All signage must comply with the City of Winter Haven commercial sign code.
- Standard sign regulations apply.
- o Reference: City of Winter Haven Sign Code (Municode)

## 5. Business Licensing & Occupancy

To operate legally, the tenant must obtain:

- Polk County Business Tax Receipt
- City of Winter Haven Business Tax Receipt
- Appropriate State of Florida licenses, including:
  - o Department of Business and Professional Regulation (DBPR)
  - More information: MyFloridaLicense.com

## 6. Recommended Next Steps

The City strongly recommends that prospective tenants **contact the Planning Department directly** to review their specific business concept.

A pre-application meeting (Development Review Committee – DRC) is encouraged to:

- Clarify requirements early
- Identify potential improvements
- Avoid delays during permitting

Tenants may request a meeting or visit City offices in person to review the process step by step.

# **Important Disclaimer**

This document is intended as a **general informational summary** and does not replace direct coordination with the City of Winter Haven or other regulatory agencies. Final approvals are subject to formal review, submitted plans, and compliance with all applicable codes and regulations.