

**Indiana State Department of Health
Commercial On-Site Sewage System Pre-Application**

Name of Project Lakeside Restaurant County Marion

Applicant / Agent John Doe Phone (317) 555-1234

Email Address jdoe@gmail.com

All commercial applicants must complete the questions below and submit with the soil report.
Provide accurate information and estimate factoring in long term use of the site.

1. Specify the days and hours of operation of the facility: 10:00 AM to 9:00 PM 7 days per week

Seating capacity for 32 people _____

2. Number of employees at peak staffing: Full Time: 10 Seasonal: _____ Part Time: _____

Shifts / day (provide # of staff per shift): 1 shift / 7 days a week (10 employees)

3. Will food be prepared in this facility? Yes No

If yes, attach a typical menu (see example).

If no, will food be catered in and/or served in the facility? _____

4. Will there be a kitchen in the facility? Yes No

If yes, what type of kitchen will this be?

Full Warming

Will dishes and glasses be washed here?

Yes No

If yes, will there be a commercial dishwasher?

Yes No

5. Will there be shower(s) in the facility? Yes No

If yes, how many and describe shower use: _____

6. Will there be a washing machine(s) in the facility? Yes No

If yes, how many loads per day: Outsourced linen service for table clothes and napkins

7. Will there be floor drains in the facility? Yes No

If yes, where and how many (note location on attached floor plan)? : Kitchen

8. Is your facility located on/near an interstate highway? Yes No

9. For commercial facilities with bedrooms (i.e. apartment buildings), how many units and number of bedrooms (i.e. 5 1-bedroom, 10 2-bedroom and 3 3-bedroom units)? _____

10. Provide estimated peak customers per day and average length of stay: 64 customers, 30 minutes each

11. **Include a written business plan and floor plan of building(s) for your facility (see attached example). Include the type of facility and information related to the specific use of the facility. Some examples of types of facilities are: church, convenience store, event center, kennel, restaurant, winery, etc. If your facility has seats, provide the number of seats available for patrons. Email the completed pre-application, business plan and floor plan with the soils report to soil@isdh.in.gov**

E-mail questions to soil@isdh.in.gov or call (317) 223-7811

Restaurant Sample Business & Floor Plan

The Lakeside Restaurant will have seating capacity of 32 patrons. We will staff up to four wait staff, one hostess, three chefs, one bartender, and one dishwasher.

The kitchen equipment will include the following

- Commercial dish washer
- Eight top burner stove
- Convection oven
- Three bay sink
- Mop sink
- Floor drain
- Hand wash sink

Hours of operation:

10 am – 9pm

7 days per week

I've attached a copy of our preliminary floor plan and food menu for your review.

If you have any questions, please feel free to contact me.

John Doe

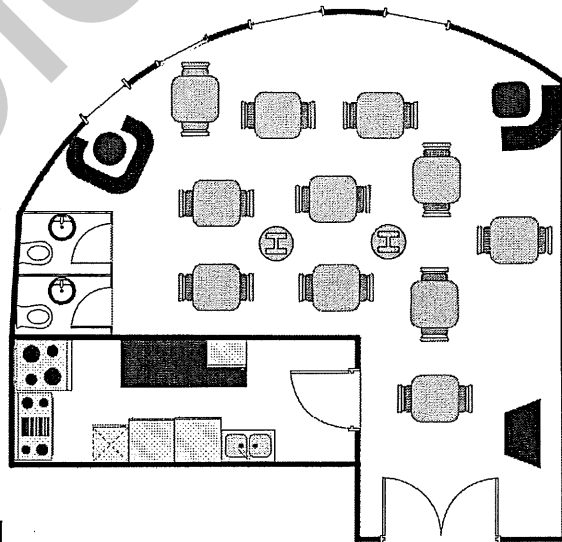
317-555-1234

1234 Main St.

Lake City, IN

| APPETIZER SPECIALS | |
|---|--------------------|
| | Lunch Dinner |
| CLAM CHOWDER New England or Manhattan | |
| BREAD BOWL 8 7, REGULAR BOWL 7 7, CUP 6 6 | |
| CAMERONS PAN FRIED CALAMARI | 8 9 |
| COLD SEAFOOD PLATTER | 13 13 |
| HOUSE APPETIZER PLATTER | 13 13 |
| DUNGENESE CRAB COCKTAIL | 10 10 |
| DUNGENESE CRAB CAKES | 13 13 |
| FRIED CLAMS | 8 8 |
| CAMERONS FISH TACOS | FULL ORDER 15 15 |
| JUMBO SHRIMP COCKTAIL | 11 11 |
| SHRIMP SAMPLER | 10 10 |
| CEVICHE | 8 8 |
| HOT OR COLD ARTICHOKE | 8 8 |
| CALIFORNIA ROLLS | 7 7 |
| STEAMED ASPARAGUS | 7 7 |
| SALADS | |
| | Lunch Dinner |
| CAMERONS HOUSE SALAD | 5 5 |
| WEDGE SALAD | 8 8 |
| CABBAGS SALAD | 11 11 |
| GRILLED SEAFOOD SALAD | 14 17 |
| JUMBO PRAWNS SALAD | 14 16 |
| SHRIMP LOUIS SALAD | 14 14 |
| GREEK SALAD WITH CAJUN SALMON | 14 17 |
| DUNGENESE CRAB SALAD | 15 17 |
| PAN CRUSTED & BAKED FISH | |
| | Lunch Dinner |
| MACADAMIA NUT CRUSTED HALIBUT | 18 23 |
| MACADAMIA NUT CRUSTED MAHI MAHI | 15 20 |
| BAKED PESTO ORANGE ROUGHY | 18 18 |
| PARMESAN CRUSTED SOLE | 14 18 |

| FROM THE OYSTER BAR | |
|---|--------------------------------------|
| | Lunch Dinner |
| SEAFOOD GAUTES | 19 19 |
| CRAB CIOPPINO | 22 22 |
| OYSTER STEW | 10 10 |
| SEAFOOD MARINARA | 18 19 |
| PASTA MARINARA | 10 10 |
| PASTA CON SHRIMP & SCALLOPS | 13 18 |
| LINGUINI AND CLAMS | 12 15 |
| BAKED IDAHO PICNIC | 13 15 |
| FRESH SHELLFISH OVER ICE | |
| | Lunch Dinner |
| BLUE POINT OYSTERS 1/2 DOZEN | 12 13 |
| LITTLENECK CLAMS 1/2 DOZEN | 9 10 |
| STEAMED CLAMS (BUCKET) | 12 12 |
| BAKED BLUE POINT OYSTERS | |
| OYSTERS ROCKEFELLER | 10 10 |
| OYSTERS GRAND FROMAGE | 10 10 |
| OYSTERS CAMERON | 10 10 |
| MEATS | |
| | Lunch Dinner |
| TOP BRLOIN | |
| WITH JACK DANIELS-PEPPERCORN SAUCE | 15 19 |
| NEW YORK STEAK | 17 23 |
| RIB EYE STEAK | 18 25 |
| HAWAIIAN CHICKEN KABOB | 13 16 |
| BBQ CHICKEN | 13 16 |
| CHICKEN PARMESAN | 13 16 |
| SIDE DISHES | |
| | All side dishes are priced at \$3.95 |
| BAKED POTATO - FRENCH FRIES - STEAK FRIES | |
| RICE PILAF - COLESLAW | |
| SLICE ROMA TOMATOES - FRESH FRUIT | |



**Indiana State Department of Health
Commercial On-Site Sewage System Pre-Application**

Name of Project Office Solutions County Marion

Applicant / Agent John Doe Phone (317) 555-1234

Email Address jdoe@gmail.com

All commercial applicants must complete the questions below and submit with the soil report.
Provide accurate information and estimate factoring in long term use of the site.

1. Specify the days and hours of operation of the facility: 8:00 AM to 5:00 PM

2. Number of employees at peak staffing: Full Time: 13 Seasonal: _____ Part Time: _____

Shifts / day (provide # of staff per shift): 1 shift / 13 employees

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Office Sample Business & Floor Plan

Office Solutions is a family based consulting firm for stream lining your business operations to help make your office run like a well-oiled machine.

Our staff will consist of eight sales people, four executives/managers, and one receptionist. The breakroom will consist of a refrigerator and microwave oven.

There will be no showers on-site, no full meals will be prepared for the staff, and a single men's and women's restrooms.

About 10 customers will visit the office per day, typically staying for 30 minutes.

Hours of operation will be 8:00 am to 5:00 pm Monday through Friday

If you have any questions, please feel free to contact me.

John Doe - CEO

317-555-1234

1234 Main St.

Lake City, IN

