



Paraiso Restaurant: Written Project Plan

Take-out License:

Why are we applying?

- Our customer base made it clear that they would like take-out and delivery services. This allows the customer an easier access to food and comfort.
- Customers who don't have time for a sit-down meal can still enjoy quality food to go.

Plans if we receive the take-out license:

- Take-out services would operate during normal business hours.
- Our restaurant will plan on hiring additional staff to allow us to deliver during business hours.
- We will have zero tolerance for take-out customers that litter on our exterior premises.

Live Entertainment License:

Why are we applying?

- The entertainment license will allow us to take full advantage of the restaurant's potential including our spacious and beautiful interior, free parking, patio seating, and convenient location.

Hours of Entertainment Use:

- The entertainment license will allow us to host events Thursday – Saturday from 10:30PM – 1:00AM.

Restaurant Set-Up:

- The smaller seating area on the right side of the restaurant as you walk through the entrance will be converted in our entertainment area.
- The entertainment will be located immediately to the right of the entryway wall, making the entertainment visible from the street.
- The tables in the right side of the restaurant will be packed into our basement to open up a small dancing area while still leaving booths for those who would like to sit or dine.

Event Size:

- The capacity of the restaurant is 86, which will be strictly enforced.
- Our initial events will be confined to the smaller right section of the restaurant and will be initially smaller events (20-40 people).
- Depending on how these smaller events unfold and as we gain experience, we could partially expand to larger events that would expand into the left section of the restaurant.

Types of Events:

- Events will be targeted toward an older, more mature audience and feature local bands.
- Genres may include Mariachi, Bachata, Salsa, Merengue, and/or Jazz

Safety:

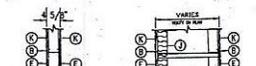
- There will be ZERO tolerance for violence, drug use, alcohol abuse, or any other misbehavior.
- To follow this policy, we will hire certified security guards to oversee the premises while also notifying local law enforcements about any events we have happening at the restaurant in order to police the immediate area as well as allow us to contact them with any unruly customers or loiterers.
- Our closing time is at 1AM, and we will make sure that everyone leaves the premises in a safe manner by 1:30 AM.

Community Input/Support:

- This restaurant strives to be a community-oriented establishment that helps to improve the surrounding neighborhood.
- We have received letters of support for our entertainment and take-out license from Upham's Corner Main Street and Groom/Humphrey Neighborhood Association
- We also participated in a neighborhood meeting to answer questions and concerns people had with our application.
- Based on the feedback of one resident, we have agreed to a written commitment to maintain the cleanliness of the exterior of our business.

MATERIALS LIST

- Ⓐ - CONCRETE MASONRY UNITS EXISTING OR NEW
- Ⓑ - METAL STUDS
- Ⓒ - 7/8" METAL FURNING CHANNELS
- Ⓓ - 2x4 WOOD STUDS
- Ⓚ - 1/2" SIPR BOARD (GIBBS RESISTANT @ 16" SPACING)
- Ⓛ - 5/8" SIPR BOARD (GIBBS RESISTANT @ 16" SPACING)
- Ⓜ - 1" x 2" SURVEY WIRE (ONE BOX ONLY)
- Ⓝ - CONCRETE BLOCK BACKERBOARD
- Ⓟ - 2" FIBRO BATT INSULATION
- Ⓠ - FRESH



⚠ - USE FIRE CODE QIP. NO. FOR STEEL & SIPR. NO. TO CHECK ABOVE 3 HOOR RATED - U.L. DESIGN # 1412

⚠ - CHASE WALL # 3 SIPR (22 GAL) MOIST RESISTANT GIBBS-BOARDING @ 16" O.C. w/ 1/2" RA. SIPR. NO. TO CHECK ABOVE FIRE CLAS.



⚠ - USE FIRE CODE QIP. NO. FOR STEEL & SIPR. NO. TO CHECK ABOVE 3 HOOR RATED - U.L. DESIGN # 1412

WALL TYPES

SCALE: 3/4" = 1'-0"

EQUIPMENT SCHEDULE

1. CASH REGISTER
2. PIZZA DISPLAY UNIT
3. SALAD DISPLAY UNIT
4. CASH REGISTER
5. SOFT ICE CREAM
6. INFORMATION UNIT
7. STAINLESS STEEL TABLE
8. SALAD BART
9. SALAD PREP UNIT
10. STAINLESS STEEL TABLE
11. TOASTER
12. PIZZA PREP UNIT
13. CHANGING PIZZA OVEN
14. STAINLESS STEEL HOOD
15. BLENDER
16. STAINLESS STEEL HOOD
17. SINK
18. DRINK
19. 1. FRYOLATORS
20. FREEZER UNIT
21. WASH SINK
22. STAINLESS STEEL TABLE
23. MOP
24. WASH SINK
25. 1 COMP. STAINLESS STEEL SINK
26. 40 B. GREASE TRAP
27. HOT SINK
28. MASH-ON REFRIGERATOR
29. WALK-IN FREEZER
30. SHELVING

07-3153 2nd floor set out of 750-750 150 sq ft

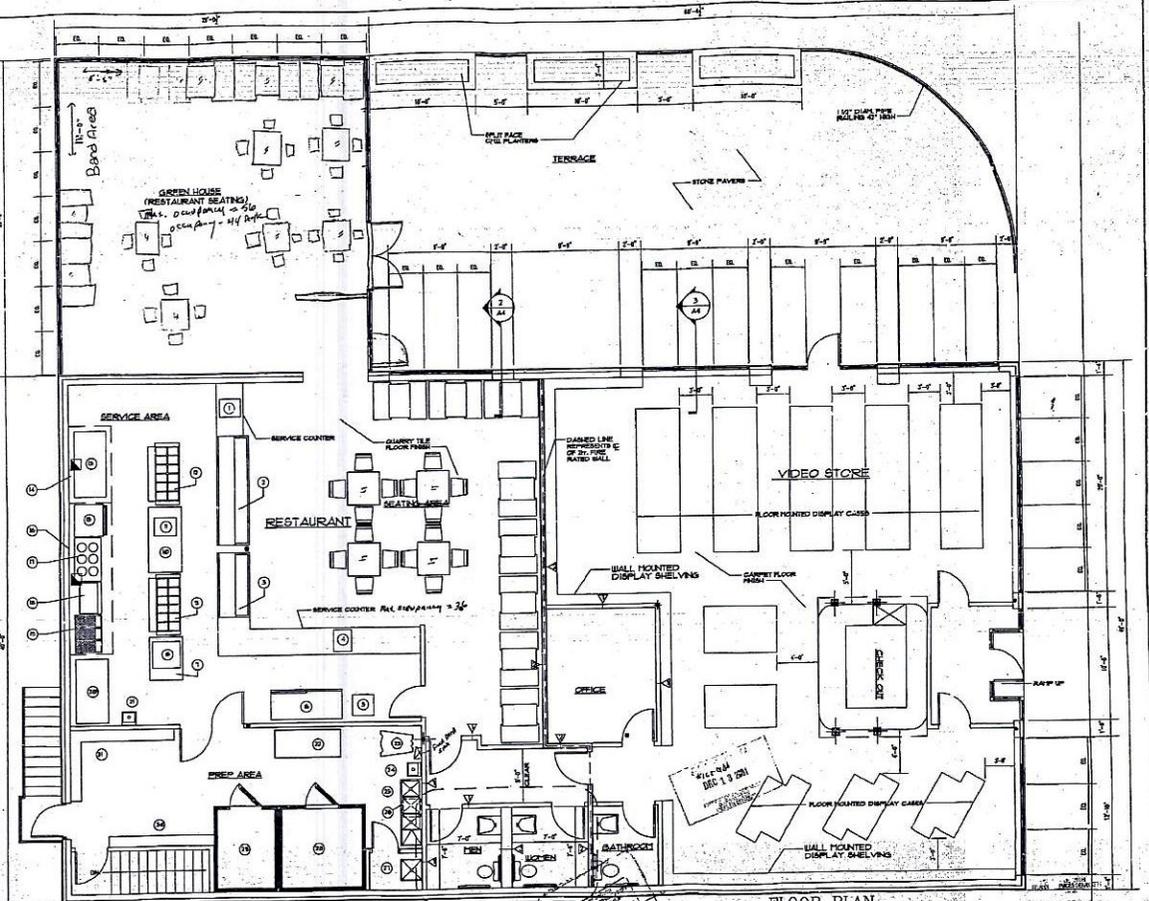
SUBMITTALS

3153 07 07
CITY OF DORCHESTER
REVISION

REVISION	APPROVED	INITIALS
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These plans are approved by the Department of Services Department subject to their compliance with all applicable codes, regulations and applicable City Ordinances and regulations.

Plan approved by *[Signature]*
DATE: 11/19/07



FLOOR PLAN

1/8" = 1'-0"

HELLAS VIDEO
756 DUDLEY STREET
DORCHESTER, MA.

1	REVISION 1/1/08
2	REVISION 27 NOVEMBER 2007

NUNER-TRABUCCO ARCHITECTS
1415 Bedford Avenue
Boston, MA 02118
TEL: 617-552-6100



DATE	11/19/07
SCALE	AS SHOWN
PROJECT	HELLAS VIDEO
DATE	11/19/07

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