

# FINDING THE PERFECT LOCATION



## OUR TOP TIPS TO ENSURE YOUR NEW BUSINESS VENTURE HITS THE SPOT.

We design a lot of food concepts for our clients, and over the years we have learnt how little is understood about the tenancies they are considering to invest in. This article hopes to provide a few key points to consider when looking at prospective sites you are interested in setting-up your food business.

A good designer is not just looking at the overall aesthetics of the restaurant or shop. Designers are considering it's location and operation initially to ensure the foundation of a good project is in place. There are a myriad of design standards that must be complied with before your layout and design can be approved for construction by Local Authorities. If you are looking at a new tenancy and need some advice on it's feasibility, get in touch with us and let us help you identify some of these design issues. Armed with a more informed understanding of a site location you are in a much better position to negotiate with your landlord before you sign any lease.

- 1 Location, location, location is probably the most fundamental rule to site selection. If the site exists, spend a few days studying shoppers in the area. Consider your adjacent retail neighbours. Is it a good fit?
- 2 If you are selecting a tenancy 'off the plan' that has not been built yet, call your designer and ask them to help explain the space and the mall environment around your tenancy.
- 3 Check what use the tenancy currently has allocated to it by council. A change of use, will typically require a full Development Application (DA) which involves more time and money.
- 4 Is your tenancy capable of providing adequate water supply, trade waste, gas supply, electricity, fire services, air conditioning and kitchen exhaust?
- 5 Disabled access is required into all retail tenancies, so if you have a step or ramp up into your tenancy, this will probably require modification.
- 6 A disabled toilet is required if your restaurant seats more than 19 customers and does not have access to communal toilets nearby during your trading hours.
- 7 Rooms used to store food must be constructed to a kitchen standard, providing solid walls, impervious finishes, vinyl or tiled floors, cove junctions and drained to waste, with a flush set ceiling and lighting.
- 8 Corridor widths should not be less than 1m, and distances to exits should not exceed 20m in most cases.

