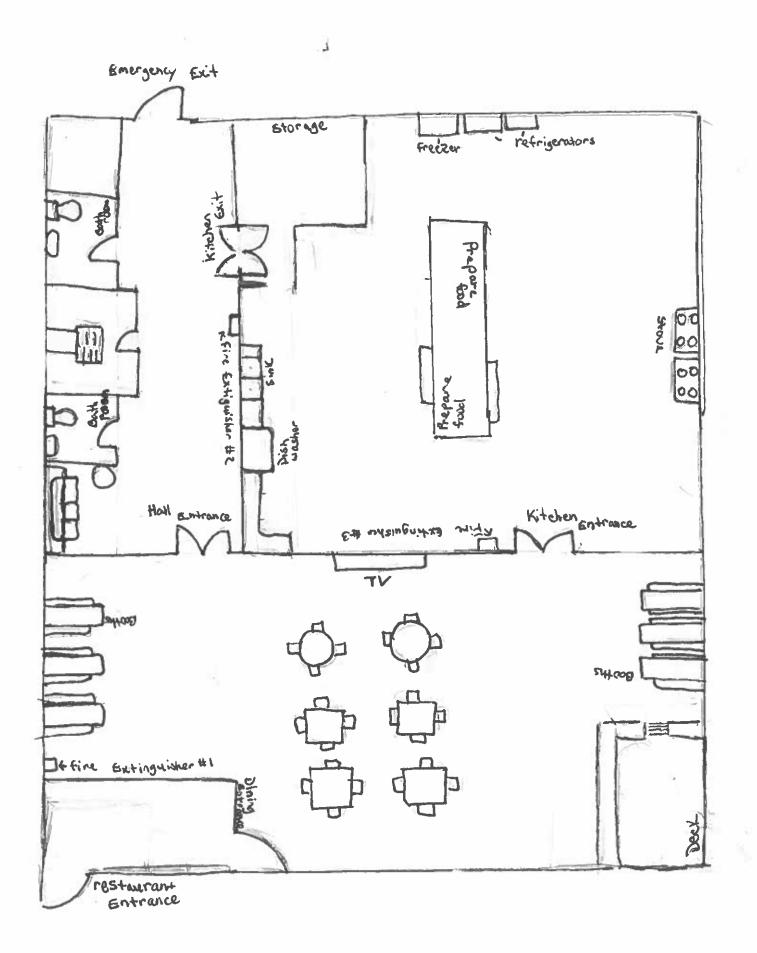


CITY OF WILLOWICK PLAN REVIEW BOARD APPLICATION FOR PERMIT TO OCCUPY FOR BUSINESS, COMMERCIAL, INDUSTRIAL, ETC. YOU MUST FILL OUT ENTIRE APPLICATION 440-516-2000

PERMIT PEE: \$60.00
Loration of Occupancy: 28898 Lates Consiness Name: Ruth Soul Cood
Business Owner's Name & Address: LENNEY POONE
OTYSTATE/DIP. WICKLISCE OHIO MY 095
Telephone Number QUOUS 1978 Number Federal ID Number
OWNER OF PROPERTY/NAME/ADDRESS/TELEPHONE NUMBER: VICENT NO.
2003 (Sage Cliff DR Eurlis, chio 44/2)
SUBMIT NEW DETAILED FLOOR PLAN : SQ. FT. HABITABLE FLOOR AREA FOR OCCUPANCY: 2 1000
Building Size: 75 X 28 Total Number Of Employees:
Intended Number of Occupants: 50 Yotal Number of Seating: 50
Site Plan With Humber of Paved Parking Spaces HS Hours Of Operation: 10 Am 10 PM
Letter of Intent: Proposed the Proposed the Proposed the Proposed the
NAME OF PRINCIPAL OR CONTACT PERSON FOR NEW BUSINESS: LENNETH + Odel 15000
Hame Address/City/Zip 371 80st 0704h Telephone Number 216 309-8490
I hereby certify that the above questions have been answered correctly by me and that the premises will be used for the purpose stated above. Any change in the purpose of occupancy will not be made without approval from take County Building, Willowick Fire & Willowick Zoning Department. Afinal pagroval by The Willowick Building Dept. (440)516-3000 or a representative thereof, must be compiled with before opening of business. I do hereby further agree to maintain the above premises in compliance with the ardinances of the City of Willowick.
Applicant's Signature: Odll Social Date July 19, 2024
Applicant's Signature: Colly Social Date Jaly 19, 2009
Office use only
Zoning District: Authorized Occupants:
TEMPORARY APPROVED BY: Date:
Zoning Dept. Inspected by: DATE:
Zoning Permit # Zoning Permit Fee \$
Rire Dept. Inspected By: Date :

CITY OF WILLOWICK-APPLICATION FOR COMMERCIAL ESTABLISHMENT LICENSE REQUIRED AFTER APPROVAL.

Note® A separate permit is required for all new signs from the Willowick Building Department.



28898 Lakesha

Kenneth Boone, Odell Boone, Roosevelt Boone

Business Proposal Ruth Soul Food I would like to open up a Soul Food Restaurant that will utilize my acquire skills as a Chef. Ruth Soul Food will accommodate up to 65 patrons, that will include (ADA) American Disability Act. I intend to provide quality and healthy food. I will provide a safe environment. So that Ruth Soul food will be productive in the community.

Why the need for a restaurant?

I will have the chance to become my own boss. I will have the chance to utilize my skill that I have learned over the many years that I have worked in the restaurant business/industry. teamwork, customer service, and management are some of the benefits for future goals.

Working in the restaurant industry is what I love to do working with other chefs and learning about culinary is my passion I get the chance to showcase what I have learned as a chef at Ruth soul food restaurant

I will be providing a place where people will feel free, comfortable and safe. I will also be able to provide jobs for the community and resident in the area,

I plan on opening up our own soul food restaurant with the goal of creating a safe and home like setting which people would feel safe to come in to eat and socialize with family and friends.

Peoples are choosing to go out too restaurant because of their busy lifestyles it's just easier to go out to eat, and not have to worried about what to cook or who's going to be preparing the food, Ruth soul food will offer a virality of different quality dishes that will be healthy for the whole family

I will also offer senior discounts and special offer for the community.

Business Goal

First Year Goal

- 1) Make profit
- 2) Have community relation
- 3) Committed employee
- 4) Good customer service

Long-Term Goals

We would like to make Ruth Soul Food a successful business. Upgrading the dinning area and the kitchen and making a profit in the next five years of \$500,000,00

Strength	Weakness
 Devoted hard working management Highly educated in the business Family ties to community location 	 Small suburban community Small business No advertisement Community acceptance
Opportunities	Threats
 Have good customer relationship serve quality soul food affordable prices social interaction 	 competition with other restaurants decrease income

Analysis for the Restaurant

Management

- General manager Kenneth Boone 30yrs experience
- General Manager Odell Boone 30yrs experience
- Manger Roosevelt Boone 10yrs experience in management

Organization char

The cost to up-grade the restaurant

- ❖ Chandeliers for the dining room and wall fixture \$5,000
- Remodel kitchen with up-grade appliance \$10,000
- ❖ Woman and Men rest room up-grade vanities and toilets \$2,000
- Wall painting and carpet \$1,500
- ❖ Window shades \$500
- New doors \$700

All these changes will be made to the restaurant before the doors open to serve the public.

Social interacting with other starts here



The kitchen will have all up-dated appliance's all cabinets will be reachable so the workers will have access chefs will prepare the meals with the help off the staff



Mission statement

We will provide the community with good food low prices, and a home like setting to showcase our commitment to the community. We will give donation to local charities and accommodate the law enforcement.

Kenneth Boone

CHUCH DOW

Odell Boone

Roosevelt Boone

DOWN

Roosevelt Boone