



City of Willowick
PLAN REVIEW BOARD
Thursday, July 25, 2024 at 3:00 PM
Willowick Building & Service Center

ADA NOTICE

In compliance with the Americans with Disabilities Act, individuals needing special accommodations (including auxiliary communicative aids and services) during this meeting should notify the City of Willowick at 440-585-3700 at least three working days before the meeting.

AGENDA

1. **Call meeting to order**
2. **Roll call**
3. **Approval of minutes**
 1. [Plan Review Board Minutes - July 11th, 2024](#)
4. **New business**
 1. [Ruth Soul Food - Located at 28898 Lakeshore](#)
5. **Public portion**
6. **Old business**
7. **Miscellaneous**
8. **Adjournment**



City of Willowick
PLAN REVIEW BOARD
 Thursday, July 11, 2024 at 3:00 PM
 Willowick Building & Service Center

ADA NOTICE

In compliance with the Americans with Disabilities Act, individuals needing special accommodations (including auxiliary communicative aids and services) during this meeting should notify the City of Willowick at 440-585-3700 at least three working days before the meeting.

MINUTES

1. Call meeting to order

Chairman Brennan called the July 11th, 2024, Plan Review Board meeting to order at 3:00pm.

Roll call

PRESENT

Chairman Brennan

Chief Malovrh Jr.

Mr. McLaughlin

Mr. Lazor

ABSENT

Chief Daubenmire

Approval of minutes

Plan Review Board minutes - June 13th, 2024

Motion made to approve the June 13th, 2024, Plan Review Board minutes by Mr. McLaughlin,
 Seconded by Mr. Lazor.

Voting Yea: Chairman Brennan, Chief Malovrh, Mr. McLaughlin, Mr. Lazor

New business

Yes it's Fresh Cuisine - Located at 31800 Vine Street

Devon was present representing Yes it's Fresh Cuisine - Located at 31800 Vine Street. Chairman Brennan asked what type of food this establishment will have, Devon stated they have vegan and non-vegan food items as well as vegan and non-vegan smoothie options. Mr. Lazor asked how long he has been in business, Devon stated about 8 years with locations in Tower City, Wickliffe and Euclid. Chief Brennan asked if there will be any interior alterations, Devon stated that there are no alterations only partitions for food prep to separate the vegan and the non-vegan food preparations. Chief Brennan stated that per the submission the hours of operation will be 4pm to 1am 5 days a week, Devon advised that was correct.

Motion made to approve Yes it's Fresh Cuisine - Located at 31800 Vine Street by Mr. McLaughlin, Seconded by Mr. Lazor.

Voting Yea: Chairman Brennan, Chief Malovrh Jr., Mr. McLaughlin, Mr. Lazor

Public portion

Public portion was opened and closed at 3:05pm with no public present.

Old business

None.

Miscellaneous

None.

Adjournment

Motion made to adjourn the July 11th, 2024, Plan Review Board meeting by Mr. Lazor, Seconded by Mr. McLaughlin.

Voting Yea: Chairman Brennan, Chief Malovrh, Mr. McLaughlin, Mr. Lazor

Chairman Brennan

Heather Boling – Secretary



CITY OF WILLOWICK PLAN REVIEW BOARD
APPLICATION FOR PERMIT TO OCCUPY FOR
BUSINESS, COMMERCIAL, INDUSTRIAL, ETC.
YOU MUST FILL OUT ENTIRE APPLICATION
440-516-3000

PERMIT FEE: \$60.00

DATE: _____

Location of Occupancy: 28898 Lakeside Business Name: Ruth Soul Food

Business Owner's Name & Address: Kenneth Boone

CITY/STATE/ZIP: Willoughby Ohio 44095

Telephone Number: (216) 482-9978 Fax Number: _____ Federal ID Number: _____
Or Social Security Number

OWNER OF PROPERTY/NAME/ADDRESS/TELEPHONE NUMBER: Vincent Malone

20031 Sedgecliff Dr Euclid, Ohio 44123

SUBMIT NEW DETAILED FLOOR PLAN: _____ SQ. FT. HABITABLE FLOOR AREA FOR OCCUPANCY: 21000

Building Site: 75 x 28 Total Number Of Employees: 0

Intended Number of Occupants: 50 Total Number of Seating: 50

Site Plan With Number of Paved Parking Spaces: 45 Hours Of Operation: 10am - 10pm

Letter of Intent: Previous Use: Restaurant Proposed Use: Restaurant

NAME OF PRINCIPAL OR CONTACT PERSON FOR NEW BUSINESS: Kenneth + Odell Boone

Home Address/City/Zip: 371 East 970th 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 Lake County Building, Willowick Fire & Willowick Zoning Department. A final approval by The Willowick Building Dept. (440)516-3000 or a representative thereof, must be complied with before opening of business. I do hereby further agree to maintain the above premises in compliance with the ordinances of the City of Willowick.

Applicant's Signature: Odell Boone Date: July 19, 2024

Office use only:

Zoning District: _____ Authorized Occupants: _____

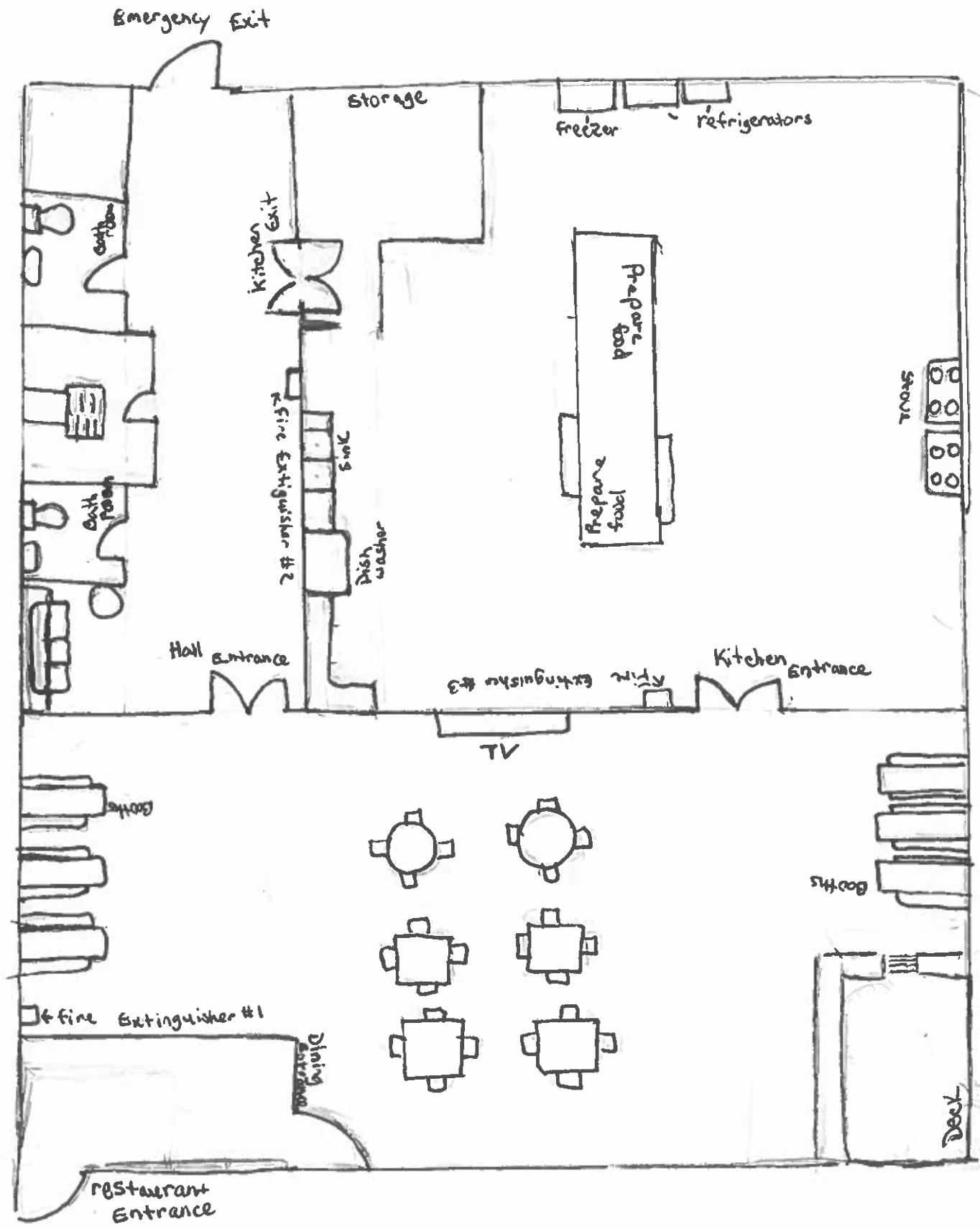
TEMPORARY APPROVED BY: _____ Date: _____

Zoning Dept. Inspected by: _____ DATE: _____

Zoning Permit # _____ Zoning Permit Fee \$ _____

Fire 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.



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.

28898 lakeshore Blvd.

Willowick Ohio 44095

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
<ul style="list-style-type: none"> • Devoted hard working management • Highly educated in the business • Family ties to community • location 	<ul style="list-style-type: none"> • Small suburban community • Small business • No advertisement • Community acceptance
Opportunities	Threats
<ul style="list-style-type: none"> • Have good customer relationship • serve quality soul food • affordable prices • social interaction 	<ul style="list-style-type: none"> • competition with other restaurants • decrease income

Analysis for the Restaurant

Management

<ul style="list-style-type: none"> • General manager Kenneth Boone 30yrs experience
<ul style="list-style-type: none"> • General Manager Odell Boone 30yrs experience
<ul style="list-style-type: none"> • 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
Kenneth Boone
Odell Boone
Odell Boone
Roosevelt Boone
Roosevelt Boone