



## **RESTAURANT EXPANSION & ATTRACTION PROGRAM (REAP) Round 2 (2023)**

### **PURPOSE:**

The City of Wadsworth Restaurant Expansion & Attraction Program (REAP) is intended to assist in offsetting the cost to prospective food-related businesses in Wadsworth. It is designed to help attract new restaurants while also supporting the expansion of existing food establishments. The REAP seeks to help address the cost of commercial kitchens, thereby helping minimize a barrier to entry into the restaurant industry.

This grant program offers a 50% matching reimbursement. For example, qualifying improvements which cost a total of \$100,000 would be eligible to be reimbursed up to \$50,000 through the REAP. Reimbursement awards shall not exceed \$75,000 per location. Funds will only be awarded to businesses that satisfy all eligibility requirements of the program. The applicant(s) further understand there shall be no longer than a period of two (2) years from the execution of this contract and upon issuance of an occupancy permit. Reimbursements will be made after successfully obtaining an occupancy permit to conduct business activities.

The funds are made possible by the City of Wadsworth and administered by the City's Department of Economic Development, and are evaluated by a review committee consisting of community stakeholders. Applicant(s) for the REAP understand that funds are limited and are awarded on a first-come, first-served basis. The deadline to file applications is Friday, June 2, 2023 at 4:00 PM (EST). The applicant(s) further understand that invoices and other relevant purchasing documentation for eligible expenses/purchases will be provided to the City's Office of Economic Development for financial management/auditing/accounting purposes.

### **ELIGIBILITY:**

Eligible applicants must be establishing a sit-down, full-service restaurant within the corporate limits of Wadsworth, OH. Both drive-thru and drive-in establishments are ineligible to participate within this program. For the purpose of this program, a full-service restaurant is defined as a location which is regularly and in a bona fide manner, used and kept open for the serving of breakfast, lunch, and/or dinner to guests for compensation and which has suitable kitchen facilities connected therewith, containing conveniences for cooking an assortment of foods which may be required for such meals. The sale or service of sandwiches (whether prepared in a kitchen or made elsewhere and heated up on the premises) or snack foods shall be permitted as a component of a full-service restaurant, as defined herein. Additionally, the establishment may, or may not, serve alcoholic beverages.



Establishments primarily engaged in the following activities are not to be considered full-service restaurants:

- Selling a specialty snack (e.g., ice cream, frozen yogurt, candy, cookies) or nonalcoholic beverages, except mobile vehicles, for consumption on or near the premises--are classified in U.S. Industry 722515, Snack and Nonalcoholic Beverage Bars;
- Retailing confectionery goods and nuts not packaged for immediate consumption--are classified in U.S. Industry 445292, Confectionery and Nut Stores;
- Retailing baked goods (e.g., pretzels, doughnuts, cookies, and bagels) not baked on the premises and not for immediate consumption--are classified in U.S. Industry 445291, Baked Goods Stores; and
- Preparing and serving alcoholic beverages, known as bars, taverns, or nightclubs--are classified in Industry 722410, Drinking Places (Alcoholic Beverages).

Existing food establishments are eligible if the grant is to be used to increase menu offerings, service hours and/or indoor or outdoor seating capacity. Increased service shall be defined as additions in keeping with the definition of “full-service restaurant” as defined above.

- The eligible business must be a permitted use in Wadsworth and be in compliance with all laws, zoning ordinances, rules, and regulations applicable to business construction, modification, and operation within the City of Wadsworth.
- Eligible businesses will be required to receive all required permits from the city, county, and state; and pass all inspections.
- Eligible uses for the funding include:
  - New Commercial Kitchen Hood Equipment, including Applicable Fire Suppression Systems
  - New Commercial Ovens/Cooking Ranges
  - New Commercial Sinks
  - New Grease Traps
  - New Commercial Food Holding and Warming Equipment
  - New Commercial Refrigerator or Freezer Units
  - Interior leasehold improvements which create or expand a new full-service restaurant
  - For spaces being converted into a restaurant, funds may be spent on other non-removable building improvements such as infrastructure, doors, permanent partitions, sprinkling and related fire suppression, flooring, wall coverings, mill work, lighting fixtures, and other closely associated interior building renovations.



- Ineligible uses of funds including but not limited to:
  - Real estate acquisition costs and/or rents
  - Replacement of like kind kitchen equipment which does not result in a significant and measurable change from the existing menu offering or dining experience
  - Replacement of like kind interior buildout improvements which do not result in a significant change to seating capacity or total occupancy levels
  - Lease deposits
  - Removable shelving, fixtures and tables
  - Consulting fees associated with legal, design or engineering services including wages for work to be performed as part of restaurant improvement
  - Work performed prior to the grant award being assigned
  - Soft costs including permits and inspection fees
  - Previous project sites which received REAP funding are ineligible to reapply
  - Common restaurant repairs or upgrades which do not materially increase the dining seating capacity or expand the food menu offerings
  - Other expenses not deemed to meet the spirit and intent of the REAP as determined by the review committee

## **APPLICATION PROCESS FOR THE RESTAURANT EXPANSION & ATTRACTION PROGRAM**

### **STEP 1: Pre-Application Meeting**

Before applying, prospective businesses should contact Matthew Springer, the City of Wadsworth's Economic Development Director at (330) 322-5300 or email: [mspringer@wadsworthcity.org](mailto:mspringer@wadsworthcity.org) to arrange a meeting to discuss how this program may best benefit the business and to discuss specific requirements.

### **STEP 2: Application**

Applicants must submit a completed **RESTAURANT EXPANSION & ATTRACTION PROGRAM** application and mail or email it to:

City of Wadsworth, Economic Development Department  
ATTN: Matthew Springer  
120 Maple St  
Wadsworth, OH 44281  
Email: [mspringer@wadsworthcity.org](mailto:mspringer@wadsworthcity.org)



### **STEP 3: Project Evaluation/Approval Process**

The Review Committee will evaluate each project based on the ranking criteria as set forth in the guidelines.

### **STEP 4: Signing The Restaurant Expansion and Attraction Program Agreement**

The Restaurant Expansion and Attraction Program Agreement will be signed by the applicant(s), building owner, and the City of Wadsworth.

### **STEP 5: Project Reimbursement**

Awarded applicants will receive a singular lump sum reimbursement upon satisfying all conditions of the Program and obtaining occupancy to conduct business operations.

### **Please attach the following items:**

- A detailed narrative explaining the scope of the restaurant project and improvements to be undertaken. Supporting documents can be attached.
- Detailed cost estimate(s) from a licensed contractor(s), which may include architects, engineers, or other registered Ohio design professionals.
- Proposed project timeline.
- Signature of property owner on the REAP application acknowledging their approval of the application for assistance and proposed improvements (if applicable).
- Copy of business plan.
- Copy of lease agreement (if applicable).
- Schematic drawings of the project (if applicable).
- Architectural drawings of the project (if applicable).



## Restaurant Expansion & Attraction Program (REAP) Application

<b>Application Date</b>	
<b>Project Address</b>	

<b>APPLICANT INFORMATION</b>					
Contact Name		Title			
Restaurant Name					
Address					
City		State		Zip Code	
Phone		Email			
<b>PROPERTY OWNER INFORMATION <i>(if different)</i></b>					
Name		Phone			
Address					
City		State		Zip Code	

<b>DETAILED PROJECT NARRATIVE <i>(may attach additional supporting documentation)</i></b>

<b>QUOTED PROJECT IMPROVEMENT COST(S)</b>				
\$				
<b>Estimated Improvement Schedule</b>	Start		Completion	



## AGREEMENT

- By submitting this application, I (we):
- Affirm that the information provided herein is true and accurate to the best of my (our) knowledge.
- Acknowledge that I (we) have read and understood the terms and conditions of the Restaurant Expansion and Attraction Program (REAP).
- Allow any photos, renderings, or descriptions of the work to be performed on said project to be used by the City of Wadsworth for promotional purposes.
- Understand that this application and all supporting documentation are subject to the open records laws of the State of Ohio, i.e. Sunshine Laws.
- Understand and consent to a physical inspection of the facility and a fiscal inspection of allowable costs under the aforementioned grant program.
- Understand that I am (we are) responsible for all construction management during the course of the project including relationships with contractors or suppliers.
- Understand that I am (we are) responsible for ensuring that contractors performing work are properly insured and licensed.
- Understand that code deficiency or violations related to the work being performed in connection with the Restaurant Expansion and Attraction Program (REAP) must be corrected as part of the building renovation.
- Understand that any changes to the originally approved scope of work must be approved in writing by the program review committee PRIOR to construction or installation.

---

**Signature of Property Owner**

---

**Date**

---

**Signature of Applicant**

---

**Date**



**Project Award Criteria**

*Scoring matrix to be completed by the internal review committee*

<b>PROJECT COMPONENTS</b>	<b>Points (100 Maximum)</b>
Establishing a New Full-Service Restaurant Where One Did Not Previously Exist <i>(Maximum of 40 Points)</i>	
Full-Service Restaurant Offering Dinner Service Past 8 PM for a Minimum of 4 Evenings Per Week <i>(Maximum of 20 Points)</i>	
Investment in New Equipment & Leasehold Improvements <i>(Maximum of 20 Points)</i> > \$100,000 = 20 points \$50,000 to \$99,999 = 15 points < \$50,000 = 10 points	
Experience with Full-Service Restaurants <i>(Maximum of 10 Points)</i> > 10 years = 10 points 5 to 9 years = 5 points < 5 years = 3 points	
Existing Food Provider Upgrading to a Full-Service Restaurant <i>(Maximum of 10 Points)</i>	
	<b>TOTAL:</b>

*\*\*The Review Committee may use discretion when evaluating project components and scoring criteria.*