



City of Seaside

Fast Food Policies and Regulations

Seaside General Plan

Land Use Element

Policy LU-2.3: Discourage commercial development that is already over-represented in the community, such as liquor stores, convenience stores, bars, thrift/discount merchandise stores, beauty and nail salons, fast food restaurants, gas stations, used car sales, car washes, mattress stores, mini-markets, and automotive repair shops.

Seaside Zoning Code

- ❑ Fast food restaurants require a Use Permit in the CMX (Commercial Mixed Use) and CRG (Regional Commercial) Zoning Districts
- ❑ Drive-through service uses require a Use Permit in the CC (Community Commercial) and CRG (Regional Commercial) Zoning Districts, but are limited to those that existing in the City as of December 4, 2006 (the adoption date of the current Zoning Ordinance)

Section 17.42.080 - Drive-Through Facilities

A. Applicability. The development and operation of a drive-through facility shall comply with the requirements of this Section, where allowed by Article 2 (Zones, Allowable Land Uses, and Zoning Standards).

B. General standards.

- 1. Design objectives.** Drive-through facilities shall only be permitted if the design and operation avoids congestion, excessive pavement, litter, and noise.
- 2. Limitation on location.** A drive-through facility shall only be located on a building wall away from a street. A drive-through facility shall be located within the CC zone only if the review authority determines that the facility is accessory to a use that is primarily pedestrian oriented.

C. On-site circulation. A drive-through facility shall be provided internal circulation and traffic control as follows.

1. Aisle design.

- a. The entrance/exit of any drive aisle shall be a minimum of 50 feet from a street intersection (measured at the closest intersecting curbs) and at least 25 feet from the edge of any driveway on an adjoining parcel.
- b. Each drive aisle shall be at least 10 feet wide, and provided curves with minimum interior radii of 10 feet.

2. Stacking area. A clearly identified area shall be provided for vehicles waiting for drive-up or drive-through service that is physically separated from other on-site traffic circulation.

- a. The stacking area shall accommodate a minimum of six cars for each drive-through window in addition to the vehicle receiving service.

- b. The stacking area shall be located at and before the service window (e.g., pharmacy, teller, etc.).
- c. Separation of the stacking area from other traffic shall be by concrete curbing or paint striping on at least one side of the lane.
- d. No stacking area shall be located adjacent to, and/or parallel to a street or other public right-of-way.

3. Walkways. No on-site pedestrian walkway intersect a drive-through aisle.

4. Exceptions. The review authority may approve alternatives to the requirements of Subsections C.1, through C.3 where it first finds that the alternate design will, given the characteristics of the site, be equally effective in ensuring on- and off-site pedestrian and vehicular traffic safety and minimizing traffic congestion.

D. Signs. Each entrance to, and exit from, a drive-through aisle shall be clearly marked to show the direction of traffic flow by signs and pavement markings or raised curbs. Signage shall also be provided to indicate whether the drive-through facility is open or closed.

Definition of “Restaurant, Fast Food”

A retail business that sells ready-to-consume food products for on or off-premise consumption and whose design or operation includes three or more of the following characteristics:

1. Foods are usually served in paper, plastic or disposable containers;
2. Foods can be served directly to the consumer in a motor vehicle either by a carhop or by other means which eliminate the need for a customer to exit the motor vehicle;
3. The consumption of food within a motor vehicle parked upon the premises or at other facilities on the premises outside the restaurant building is allowed or encouraged;
4. The facilities for on-premises consumption of food are insufficient for the volume of food sold in the restaurant;
5. Table service is not provided; and/or
6. A restaurant that has as its principal business the sale of prepared and/or ready-to-eat food or beverage for consumption on or off the premises, and that is affiliated with three or more other restaurants with a similar name, trademark, trade name, trade style or type of food service, by commonality of ownership, control or contract arrangement, or which is advertised to give the appearance of affiliation.