FOR IMMEDIATE RELEASE
October 19, 2018

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New Restaurant Startup Guide for Barnstable

HYANNIS, MA - Opening a restaurant can be a complicated undertaking that includes various permits, licenses and inspections. It can take multiple steps from ‘soup to nuts’ before an owner/chef can open the doors and welcome hungry diners.

To help new or relocateing restaurateurs navigate the ins and outs of required permits and inspections, the Town of Barnstable has developed its own Restaurant Startup Guide. “Restaurants are one of the harder businesses to get off the ground because they require multiple regulatory agency approvals. From Alcohol to Zoning and everything in between, an applicant needs these approvals to ensure public safety”, according to Barnstable Building Commissioner Brian Florence.

With numerous food service establishments located in Barnstable — and more opening all the time — this new Restaurant Startup Guide is designed to help simplify the process for restaurant owners. The brochure is colorfully designed and laid out in a step-by-step fashion to assist the user. Economic Development Specialist Mike Trovato expands on the need for this guide: “Our goal is that this new permitting guide, specifically designed for entrepreneurs looking to open a food service establishment in Barnstable, will serve as an effective planning tool for people who have great culinary ideas and need guidance on how to make their vision a reality.”

Copies of the guide will be distributed to the Greater Hyannis Chamber of Commerce, the Hyannis Main Street B.I.D. and the village business associations, as well as local commercial real estate brokers. It will also be available at Town Hall and the Town’s Regulatory Offices located at 200 Main St, Hyannis. The guide is also downloadable on the Town’s economic development website BusinessBarnstable.com for anyone who wishes to access it. The guide will also be made available in Spanish and Portuguese.