

RESTAURANTS & COMMERCIAL KITCHENS

Restaurants and commercial kitchens contain equipment and processes that require special design to achieve a safe environment for diners and workers. Cooking equipment in commercial kitchens produce grease and grease vapors that cause buildup of grease within duct work, in drains, and on walls and surfaces adjacent to equipment. Below are listed some basic kitchen issues that must be addressed as a part of the Commercial Plan Submittal and prior to issuance of a permit:

1. A grease interceptor is required for operations that produce grease in amounts determined to be damaging to the sewer treatment plant. Sizing of grease interceptors shall be in accordance with the adopted Plumbing Code or shall be designed by an engineer and approved by the jurisdiction.
2. Restaurants which are more than 5,000 square feet in size, must be equipped with an approved fire sprinkler system.
3. Restaurants serving liquor, shall be responsible for obtaining all necessary liquor licenses, inspections and other approvals from the Town.
4. Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.
Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke, such as ovens, steamers, kettles, pasta cookers and dishwashing machines.
5. For restaurants with an occupant load of 50 or more, two exits are required. Exits may not pass through a kitchen, storage or similar spaces. Doors must be equipped with panic hardware when serving an A Occupancy with an Occupant Load of 50 or more.
6. Health department approval will be required as a condition of the Certificate of Occupancy. A letter, e-mail, or fax from the health department giving approval for the project is required on the jobsite before the final inspection will be approved. Please contact the health department that has jurisdiction regarding their approval and permitting process.
7. A seating plan will be required for dining areas inside or outside the building. Outside patio areas are required to comply with all exiting regulations of the building code. Fenced-in areas must be provided with gates conforming to the applicable requirements for doors.

The applicant will be contacted by Safebuilt for any additional information that may be needed to complete the plan review. When the permit is issued, you will be given an approved set of plans that must remain on the job site throughout the construction process including final inspections.

Note: Although not required, it is advised that a meeting be conducted with Safebuilt and the Fire Protection District prior to submitting an application for a building permit. The purpose of this meeting is to review the documents intended for submittal in an effort to speed up the review process. A building code summary and a list of questions regarding the project shall be submitted to SAFEBUILT prior to the meeting.