

	<h1 style="text-align: center;">CITY OF DANA POINT</h1> <p style="text-align: center;">COMMUNITY DEVELOPMENT, BUILDING AND SAFETY</p> <p style="text-align: center;">33282 Golden Lantern, Suite 209 Dana Point, CA 92629 949 248-3594</p>	B100 – COM KIT
	 www.danapoint.org	2016 CALIFORNIA CODES <small>CODE CYCLE</small>
		01/01/2017 <small>EFFECTIVE DATE</small>
<h2 style="margin: 0;">COMMERCIAL KITCHENS</h2>		

Commercial kitchens including new construction, additions, alterations or renovations require approvals and Building Permits. The following information is provided as a guideline for Commercial kitchen requirements. All commercial construction shall comply with the:

- 2016 California Residential Code (CBC);*
- 2016 California Plumbing Code (CPC);*
- 2016 California Mechanical Code (CMC);*
- 2016 California Electric Code (CEC);*
- 2016 California Energy Efficiency Standards (CEES);*
- 2016 California Green Building Standards (CGBS); and*
- The City of Dana Point Local Ordinances.*

The following requirements are for new, remodel and transfer of ownership Food Service Establishments (FSE) and all approvals and stamped plans are required prior to permit issuance.

- *Grease Control Requirements, including grease interceptors, require an approved plan from South Coast Water District (SCWD) prior to permit issuance. See requirements for Grease Management, as appropriate.*
- *Obtain “Will Serve” or letter of approval from Water District. This letter needs to specify any requirements for grease trap(s) or interceptor(s).*
- *City of Dana Point Planning and Building approvals and Permits are required.*
- *A Water Quality Management Plan (WQMP) is required for FSEs. The WQMP shall be approved prior to Planning approval and permit issuance.*
- *Obtain Health Department approval. All requirements shall be implemented in accordance with the Orange County Health Agency (OCHA). The approved, stamped plan and letter from the OCHA is required prior to permitting.*
- *Orange County Fire Authority Approval Required. See Fire Requirements, as appropriate.*

Commercial kitchens, including all components of the hood and fire suppression system are considered Non-exempt Construction and shall be prepared by a licensed design professional.

FIRE REQUIREMENTS

Provide Orange County Fire Authority Approvals for the following:

- *Fire Sprinkler System – Building.*
- *Fire Suppression System - Hood.*
- *Smoke Extractor/Scrubber.*
- *Commercial Hoods and Kitchen Ventilation systems.*
- *Rated Ducting and fire protection elements - Hood.*
- *Provide maintenance schedule and location of required grease diaper (hydrophobic absorbent pad) if applicable.*

The back walls of commercial kitchen cook lines require a fire-restive construction, regardless of the building construction type. This wall shall be of non-combustible construction and no wood blocking or backing shall be used in such walls. In existing construction, the back wall of commercial kitchen cook lines is considered

combustible unless proven otherwise. In such cases, provide and show on the plans, the clearances that shall be provided for combustible construction per the listing of the appliance as shown on the name plate.

No appliance, shelving, or other feature shall be attached to combustible framing in the "Heat Zone". Applicant must detail on the plan, the appliance, shelving, or other feature attachments located within the heat zone.

When provided with a Smoke and/or Odor Extractor/Scrubber, the following shall be included in the plans:

For New Construction:

- *The unit shall be included in the single line electrical plan.*
- *The unit shall be included in the air flow calculations.*
- *The unit shall be included in the design of the Fire Suppression System.*
- *For Existing Construction and/or scrubber retrofit:*
- *The plan shall include a single line electrical plan including how the unit interconnects with the existing automatic shut off of the gas and exhaust fan during a fire event.*
- *The plan shall include new air flow calculations of the existing hood system.*
- *The unit shall be included in the design of the Fire Suppression System.*

The designer shall provide and detail the Fire Suppression System, showing the following on the plan:

- *Location of the gas shut off valve.*
- *Location of the pull station.*
- *Location of the Fire Suppression System tank.*
- *Electrical interconnects and auto shut off systems.*

MECHANICAL

The mechanical plan shall provide and show the following Mechanical details:

- *Location of heating, cooling, ventilating equipment.*
- *Duct layout, showing size, duct gauge and register location.*
- *Exact sizes and locations of combustion air openings and ducts should be shown in compliance with Chapter 7 of the California Mechanical Code.*
- *Show outside air minimum of 15 Cubic Feet per occupant.*
- *Provide design and detail of the equipment anchors on the roof.*
- *Access to equipment on roof should be shown on the plans.*
- *Locations of all required fire dampers to be shown in the plans.*
- *Show or note, commercial hood vent terminations shall be arranged to provide a minimum of 10 feet away from an outside air intake, makeup air inlet, property line or adjacent structure.*

PLUMBING

Provide and show an approved grease trap or interceptor. Size of grease trap or interceptor shall be designed by a registered mechanical engineer and approved by the Water District having authority. The following items apply to the grease interceptor and the water quality associated with the interceptor:

- *Provide the location of the grease trap/interceptor on the site plan.*
- *No wastes other than those requiring treatment or separation shall be discharged into the grease trap/interceptor. CPC section 1014.1.*
- *Grease trap/interceptor shall be readily accessible for serving and maintaining the interceptor from the outside. CPC section 1014.3.4.*
- *Sample box and sanitary tee inside the sample box on the discharge side*
- *Vent and cleanout prior to the lateral connection*
- *Manhole at each internal baffle tube with no more than 10 feet between manholes. "All manholes and sample boxes to be installed a minimum of ½" above finish grade/pavement with a concrete collar a minimum of 18" around all manhole lids and 12" deep"*

Employees must be regularly trained to utilize designated areas for washing. Please note that wash water draining to parking lots, streets and storm drains is prohibited. Adequate signage shall be provided to designate washing area and state the prohibition of discharging wash water to the storm drain system.

When a Public Right of Way issue conflicts with the installation of a grease interceptor (GI), thus causing the GI to be located so far from the Food Service Establishment (FSE) that there is not enough gravity fall for the waste to enter the sewer, an approved lift station is required. Please refer to the City of Dana Point handout regarding FSE-lift stations, Sewage Ejector Pumps, and sump pumps.

Preparation of the plumbing plan shall include line drawings and details for the following:

- *Waste and vent system. Include the materials for the proposed plumbing systems and the domestic water system.*
- *Grease interceptor. Including details of the fixtures required to go into the interceptor (mop sinks, kitchen floor drains, 3 compartment sinks, dishwasher, etc.)*

In food preparation areas fixture requirements may be dictated by health codes per CPC Section 412.4.2.

For drainage of fixtures located below the next upstream manhole or below the main sewer level requires a backwater valve per CPC section 710.0. Fixtures on floor levels above such elevations shall not discharge through the backwater valve per CPC section 710.1. Cleanout for drains that pass through a backwater valve shall be clearly identified with a permanent label stating "Backwater valve downstream".

Floor drain or similar traps directly connected to the drainage system and subject to infrequent use shall be provided with trap priming. Trap priming devices shall be accessible for maintenance per CPC section 1007.0.

Provide and show location of either an air gap or a vented backflow preventer to soda carbonators per CPC section 603.4.12.

Provide floor drain at kitchen, laundry, or restroom with more than 2 water closets or 1 water closet and 1 urinal per CPC section 411.2.

Floor drain or similar traps directly connected to the drainage system and subject to infrequent use shall be provided with trap priming. Trap priming devices shall be accessible for maintenance per CPC section 1007.

GREASE MANAGEMENT

A self-contained oil retention unit is required. No storage of grease barrels/dumpsters shall be allowed outdoors.

Provide and show a grease diaper (hydrophobic absorbent pad) around any/all new or existing rooftop grease exhaust fan(s).

Grease diapers must be shown on the fire suppression system drawings and are subject to Fire Authority approval or further fire suppression requirements.