



TENANT IMP - RESTAURANT Inspection Checklist

VERSION 1.0 REVISED 8/10/15

GENERAL

The purpose of this checklist is to clarify the minimum building code requirements when preparing for a final inspection for a new or remodeled restaurant.

The information provided in this document is general and intended as a guide only. Each project is unique and additional requirements may be enforced as deemed appropriate.

TIP! Failure to complete items below prior to inspection may result in a re-inspection fee.

ITEMS TO COMPLETE PRIOR TO SCHEDULING A FINAL BUILDING INSPECTION

Please complete the following items, as applicable to the specific tenant improvement restaurant project prior to calling for a final inspection.

OTHER DEPARTMENT OR AGENCY INSPECTIONS + POLICIES

- ☐ Employees are not allowed within the construction area prior to final inspection.
- ☐ Fire department sign-off may be required.
- ☐ Planning approval required if exterior modifications are visible from the street.
- ☐ Final affidavit from special inspector, if applicable. [\[CBC 1704.2.4\]](#)
- ☐ San Mateo County Health Department sign-off.
- ☐ Prior to final inspection all site related permits shall be signed off (for example: sign permit).
- ☐ Air Balance Report by certified third party.
- ☐ Provide inspector with a copy of the "Cooking Equipment Maintenance Agreement" contract for all cooking equipment that collects grease. [\[CMC 515.3\]](#)

TEMPORARY AND PHASED OCCUPANCY (IF APPLICABLE)

- ☐ See [CERTIFICATE of OCCUPANCY - TEMPORARY Guide](#)
- ☐ See [PHASED OCCUPANCY Plan Submittal Checklist](#)

SPECIFIC REQUIREMENTS FOR RESTAURANTS

- ☐ All deferred submittals shall be completed and approved, and fees paid.
- ☐ Accessibility Inspection with a Certified Access Specialist or City building inspector.

- ☐ See [ROOFTOP EQUIPMENT Inspection Checklist](#) for roof top equipment and curb specific requirements
- ☐ Clear roof of all construction debris
- ☐ Roof drains and over-flows shall be clear
- ☐ See [KITCHEN HOOD - COM Inspection Checklist](#) for specific inspection requirements.
 - 1) Under-counter high heat commercial dishwashers require a Type II hood
 - 2) Low heat under-counter dishwashers do not require a hood.
- ☐ See [GREASE, SAND + OIL INTERCEPTORS Inspection Checklist](#) for specific inspection requirements.
- ☐ See [GAS TEST - SETUP Guide](#) for specific inspection requirements.
- ☐ See [ELECTRICAL - PANEL TORQUE Inspection Checklist](#) for specific inspection requirements.
- ☐ See [SUSPENDED CEILING Inspection Checklist](#) for specific inspection requirements.
- ☐ Copy of maintenance agreement contract.
- ☐ See attached Island Venting illustration.
- ☐ Pots sinks, scullery sinks, dishwashing sinks, silverware sinks, commercial dishwashing machines, silverware washing machines and similar fixtures shall be directly connected to a drainage system. A floor drain shall be provided adjacent to the fixture, and the fixture shall be connected on the sewer side of the floor trap drain trap, provided that no other drainage line is connected between the floor drain waste connection and the fixture drain. The fixture and floor drain shall be trapped and vented as required. [\[CPC 704.3\]](#)
- ☐ Food or drink shall not be stored, prepared, or displayed beneath soil or drain pipe, unless those areas are protected against leakage or condensation from such pipes reaching the food or drink. [\[CPC 317.1\]](#)
- ☐ When necessary provide protection using the following methods:
 - ☐ Provide proper seepage pan.
 - ☐ Seal watertight all openings.
 - ☐ Thermally insulate condensation pipes.
 - ☐ Floor drains shall be level with finish floor.
 - ☐ Floor sinks shall be raised 1" above finished floor.
 - ☐ Hangers and supports per CPC table 3-2
- ☐ Drain, waste, and vent (DWV) system shall be tested with no less than 10' of head water above the system for 15 minutes OR 5 psi air test for 15 minutes. [\[CPC 712.2\]](#)

- ☐ Waste vents shall terminate vertically not less than 6" above roof, nor less than 1' from any vertical surface and 10' from or 3' above any opening such as windows, doors, air intake, nor less than 3' from any lot line. Side wall vent may not terminate under vented soffit. [\[CPC 906.1-2\]](#)

CARBONATED BEVERAGE DISPENSER REQUIREMENTS

- ☐ Provide plastic pipe on waste line serving soda dispensers to a point where it has been diluted by an upstream fixture (each project is unique, clarify with inspector).
- ☐ Potable water supply to carbonators shall be protected by either an airgap or a vented backflow preventer for carbonated beverage dispensers installed within the carbonated beverage dispenser. The carbonated beverage dispenser shall bear the label of an approved testing agency, certifying that equipment has been tested and inspected and meets the requirements of the approved applicable standards. [\[CPC 603.5.12\]](#)
- ☐ Carbonated beverage dispensers without an approved internal airgap or vented backflow preventer for carbonated beverage dispensers/systems shall have the water supply protected with a **stainless steel** vented backflow preventer.

SAFETY REQUIREMENTS FOR COOKING EQUIPMENT

- ☐ Cooking equipment shall be approved based on listings by a testing laboratory or test data acceptable to the building official.
- ☐ All listed equipment shall be installed per their listings and manufacturer's instructions.
- ☐ Cooking equipment requiring maintenance and cleaning shall have an approved quick disconnect device. [\[CPC 1211.1 \(6\)\]](#)
- ☐ Cooking appliances requiring protection shall not be moved, modified, or rearranged without prior reevaluation of the fire-extinguishing system except for moving equipment for maintenance and cleaning.
- ☐ **All deep-fat fryers** shall installed with a minimum clearance of 16" inches between the fryer and surface flames from adjacent cooking equipment except when a steel or tempered glass baffle plate is installed at a min. 8" inches in height between the fryer and surface flames of the adjacent appliances.
- ☐ **Deep-fat fryers** shall be equipped with a separate high-limit control in addition to the adjacent operating control (thermostat) to shut off fuel or energy when the fat temperature reaches 475 degrees F at one (1) inch below the surface.
- ☐ Maintenance and cleaning of cooking equipment shall be performed by a properly trained, qualified and certified person.

SHELVING/RACKING

- ☐ Periodic Special Inspection is required during the anchorage of storage racks 8' or greater in height. [\[CMC 515.3 & CBC 1705.11.7\]](#)

- ☐ Non-fixed and movable/rolling fixtures, cases, racks, counters and partitions over 5'-9" in height shall be engineered for seismic lateral bracing. [CBC 105.2 #13, ASCE 7 sec. 15.5.3]
- ☐ High-piled stock or rack storage over 12' high in any occupancy group shall comply with the California Fire Code. [CBC 413.1, CFC 2301]

SEISMIC RESTRAINT FOR KITCHEN EQUIPMENT

- ☐ All kitchen equipment 400 pounds and greater and more than 4' above the floor shall be seismically secured in place. Approved engineered detail of anchorage for equipment shall be made available to the inspector. [ASCE 7-05 Chapter 13 SEC. 13.1.4 #6 (b) & CBC 1613A.1 & CMC 303.5]
- ☐ All Kitchen equipment less than 400 pound shall be seismically secured per **FIGURE A-1** below or equivalent anchorage. **NOTE: Tethers do not provide adequate anchorage.** Minimum 20 gage stainless steel metal. And at least two self-tapping pan head #10 screws per stud. Blocking/strapping and hat channel shall be installed on the entire length of the wall where kitchen equipment is installed.

