

 CITY OF PALO ALTO BUILDING DIVISION	RESTAURANT INSPECTION City of Palo Alto (CPA) Building Inspection Division 285 Hamilton Ave. Inspection Request: 650 329-2496	Revision Date: 7/15/15
		General Requirements/Checklist for: Commercial
		Codes Enforced: <ul style="list-style-type: none">• Current California Code of Regulations Title 24• Palo Alto Municipal Code (PAMC)
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.		

WARNING

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

OTHER DEPARTMENT OR AGENCY INSPECTIONS

- Deferred submittals shall be complete.
- Fire department sign-off
- Planning approval required if exterior modifications are visible from the street
- Final affidavit from special inspector, if applicable per *CBC 1701*
- County health department sign-off
- **No stocking or store employees prior to final inspection**
- See TCO handout for occupancy requirements prior to final
- For phased occupancy, contact building division for handout

REQUIRED SIGN-OFFS AND REPORTS PRIOR TO BUILDING DEPARTMENT FINAL

- County Health final. (408) 918-3400 www.ehinfo.org
- Fire Depart. Sign-off prior to Building Department final. (650) 329-2184
www.cityofpaloalto.org
- Air Balance Report by certified third party. **Provide (min. makeup air)**
- Provide inspector with a copy of the "Cooking Equipment Maintenance Agreement" contract for all cooking equipment that collects grease. *CMC 515.3.2*

REQUIRED CPA INSPECTIONS

- All trades: Rough mechanical, plumbing, electrical, if modified gas pipe test, if applicable frame and fire blocking/caulking.
- Insulation, if applicable
- Drywall
- Accessibility Compliance and Green Building Final
- Final: Torque new breakers, GFCI test, copy of maintenance agreement contract.

NOT ALLOWED

- Restrooms shall NOT open directly into kitchen areas

CPA INSPECTION General Requirements

Accessibility

- See "Accessibility" checklists for CPA General Requirements.

Roof top equipment and curb

- See "Roof top Equipment" checklist for CPA General Requirements.
- ☐ Clear roof of all construction debris
- ☐ Roof drains and over-flows shall be clear

Hoods

- See "Kitchen Hoods" checklist for CPA General Requirements.
- Under counter high heat **commercial dishwashers** require a Type II hood.
Low temp chlorinated under counter dishwashers do NOT require a hood

Grease, Sand and oil interceptors

- See "Grease, Sand and Oil Interceptors" checklist for CPA General Requirements.

Gas Test

- ☐ See "Whole House/Building Gas Test" for CPA General Requirements

Electrical

- See Panel Torque, T.I. Electrical inspection, and commercial electrical meter release checklist.

Suspended ceilings (T-Bar)

See "T-Bar" Inspection Checklist for CPA General requirements

Plumbing

- ☐ 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 by this code 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 318* 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 with auto trap seal primer. Install in a sanitary method to meet county health codes.
- ☐ Floor sinks shall be raised 1" above finished floor.
- ☐ Hangers and supports per *CPC table 3-2* OR engineer design
- ☐ **Testing piping system:** Drain, waste, and vent (DWV) system shall be tested with no less than 10' of head water above the system for 15 minuets 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 dispensers *CPC 603.4.12*

- 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.
- 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 *CMC 515*

- 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 1211.0 (6)* (example: Dormont Mnf. www.dormont.com)
- 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.

Shelving/racking

- Periodic Special Inspection is required during the anchorage of storage racks 8' or greater in height. *CBC 1707.6*
- 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. Requires approved engineered detail of anchorage for equipment. *American Society of Civil Engineering (ASCE 7-05 Chapter 13 SEC. 13.1.4 #4 (b), 2010 CBC section 1613.1 and (2010 CMC 303.4 - Appliances designed to be fixed in position shall be securely fastened in place)*
- All Kitchen equipment less than 400 pound shall be seismically secured per **FIGURE A-1** below or equivalent anchorage. **(Tethers do not provide adequate anchorage)**. Min. 20 gage stainless steel metal. And a min. of 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. CPA Policy

