



Code Requirements for RESTAURANTS

- ✓ Prior approval from Health and Code Enforcement Division.
- ✓ Toilet facilities equal to one per 50 occupants for male and female.
- ✓ Building must have sprinkler system if floor area exceeds 5,000 square feet or 300 occupant load.
- ✓ 1.5 parking spaces for each 100 square feet of floor area.

General

Applies to all Commercial Uses

- ✓ One fire extinguisher for each 3,000 square feet of floor area (type 2A-10BC)
- ✓ Male and female handicap accessible restrooms required in some cases.
- ✓ “No Smoking” signs posted in public areas. (Must have 4’ (feet) separation between smoking and non smoking areas)
- ✓ Electrical panel circuits labeled.
- ✓ Building address or suite number at front and back (minimum of 6” in height).
- ✓ Permits required for any remodeling (except paint and carpet).
- ✓ Paved parking and drives.
- ✓ Two exits and fire rated corridors if occupant load exceeds 50.
- ✓ Emergency lighting (battery powered) if occupant load exceeds 50.
- ✓ Full handicap accessibility (some exceptions apply).
- ✓ Permits required for new signs.