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| <input type="checkbox"/> | 6. Water closets shall be elongated with open front seats CPC 408.2 |
| <input type="checkbox"/> | 7. Floor sinks and floor drains shall be suitable flanged to provide a water tight joint in the floor.(slab) CPC 411.1 |
| <input type="checkbox"/> | 8. Floor drains shall be installed in commercial kitchens CPC 411.2.2 |
| <input type="checkbox"/> | 9. Floor shall slope to drain. (approx 4' diameter) CPC 411.4 |
| <input type="checkbox"/> | 10. Alterations greater than 50% shall have accessible water closets, urinals and lavs. CPC 412.1.1 |
| <input type="checkbox"/> | 11. Sanitary fixture requirements for customers and employees shall be permitted to be met with a single set of restrooms. Use the greater number or either customers or employees. CPC 412.5.1 |
| <input type="checkbox"/> | 12. Check for combustion air and venting, check for water heater clearances and seismic anchors. CPC 507 |
| <input type="checkbox"/> | 13. Gas vents shall terminate not less than 3' above forced air inlets CPC 510.6.2.6 |
| <input type="checkbox"/> | 14. 1" thick insulation for hot water piping up to 2"Ø. and 140°F, use 1.5" insulation for 141-200°F. Only the 1st 8' hot and cold piping needs insulation for non-recirc systems. CEC table 123-A |
| <input type="checkbox"/> | 15. Check for internal or external backflow devices on carbonators such as soda and beer dispensers and espresso machines. CPC 603.4.12 |
| <input type="checkbox"/> | 16. Water Hammer devices required for quick acting valves. CPC 609.10 |
| <input type="checkbox"/> | 17. Water sizing for systems within the range of table 6-6 may also be sized by the tables or Appendix A. Pex (listed parallel systems) shall be installed in accordance with their listing. CPVC systems shall be sized per IS-20-2005 (located in the back of the Plumbing Code) CPC 610.4 |
| <input type="checkbox"/> | 18. Temperature and Pressure Relief valves shall terminate outside or to other approved locations. CPC 608.5 |
| <input type="checkbox"/> | 19. Verify drainage piping material types. CPC 701.1 |
| <input type="checkbox"/> | 20. Pot sinks, dishwashing sinks commercial dishwashing machines shall be directly connected to the drainage system and protected by a floor drain. CPC 704.3 |
| <input type="checkbox"/> | 21. Provide cleanouts as required, Cleanout plugs shall have raised square heads or countersunk rectangular slots. Kitchen wall and floor surfaces shall have a cover over the cleanout plug. CPC 707 |
| <input type="checkbox"/> | 22. Provide indirect drainage for refer boxes, coils and walk-ins, ice boxes, ice machines, steam tables, coffee brewers, hot and cold drink dispensers and similar eq. CPC 801.2 |

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| <input type="checkbox"/> | 23. Indirect waste piping shall not be smaller than 1" and not exceed 15' CPC 801.2.1 |
| <input type="checkbox"/> | 24. Provide separate drains from the ice machine and the ice bin. Keep them separate to the point of disposal. Food prep sinks and other equipment, used for product of human ingestion, with drainage connections shall be indirectly connected. Refer coils and ice makers which may use 3/4" drains, Piping from other eq. shall not be smaller than the drain on the unit or 1/2" minimum. CPC 801.2.3 |
| <input type="checkbox"/> | 25. Indirect lines greater than 5' shall be trapped. Indirect lines less than 15' need not be vented. The vent shall remain separate from any other system vent. CPC 803 |
| <input type="checkbox"/> | 26. No indirect receptor shall be installed in a store room or other portion of the building not in general use. CPC 804.1 |
| <input type="checkbox"/> | 27. No piping or equipment discharges under pressure shall directly connect to the drainage system. Except approved fixtures and devices where the drainage system is properly sized for commercial dishwashers. CPC 805 |
| <input type="checkbox"/> | 28. No domestic dishwashing machine shall be connected directly to a drainage system. Use an airgap fitting. CPC 807.4 |
| <input type="checkbox"/> | 29. Carbonated liquid waste piping shall be of corrosive resistive material. Do not use copper piping or cast Iron until proper neutralization or dilution has occurred . CPC 811 |
| <input type="checkbox"/> | 30. Traps serving sink that are part of the equipment of bars, need not be vented as long as the drain is indirectly connected to an open floor sink or other approved type of receptor. CPC 902.2 |
| <input type="checkbox"/> | 31. One trap serving a three compartment sink shall have the trap centrally located. CPC 1001.2 |
| <input type="checkbox"/> | 32. No food waste disposal unit shall be installed with any set of restaurant sinks served by a single trap. Use a separate trap. CPC 1001.3 |
| <input type="checkbox"/> | 33. Floor Drain inlets shall be so located that it is at all times in full view. CPC 1006 |
| <input type="checkbox"/> | 34. Floor drains and similar traps subject to infrequent use shall be protected by a trap seal primer. CPC 1007 |
| <input type="checkbox"/> | 35. Where it is determined by the AHJ that waste pretreatment is required, an approved grease interceptor shall be installed. CPC 1014 |
| <input type="checkbox"/> | 36. Hydromechanical grease interceptors shall be provided an approved, readily accessible flow control at each fixture drained thereto. CPC 1014.2.1 |
| <input type="checkbox"/> | 37. Gravity grease interceptors shall not be installed in a part of the building where food is handled CPC 1014.3.4.1 |
| <input type="checkbox"/> | 38. Each business establishment shall have an interceptor that serves only that establishment |

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| | CPC 1014.3.4.3 |
| <input type="checkbox"/> | 39. All spaces shall be continuously ventilated during occupied hours, except storerooms CEC 121 |
| <input type="checkbox"/> | 40. Dining and Drinking room occupant load factor for ventilation is 15sq.ft per person, Commercial Kitchen is 200sq.ft per person. Use 15-cfm per person or the area rate (table 4-2) if it is higher. CEC table 4-1 |
| <input type="checkbox"/> | 41. Use .5-cfm per sq.ft ventilation for drinking and dining areas. Use .15-cfm per sq.ft for kitchen areas. (Requirement for hood make up air may be higher for the kitchen area.) CEC table 4-2 |
| <input type="checkbox"/> | 42. Use 15sq.ft per person at 7.5cfm per person and add .18-cfm per sq.ft in the dining area. (Use the Energy Code requirement if it is more.) CMC table 4-1 |
| <input type="checkbox"/> | 43. Replacement/Make up air shall be adequate to prevent negative pressures in the commercial cooking area from exceeding 0.02" w.c. (Return air is no longer prohibited from kitchens, but care should be taken to prevent negative pressures in the commercial cooking area from exceeding 0.02" w.c) CMC 511.3 |
| <input type="checkbox"/> | 44. Outside or return air for heating or cooling air system shall not be taken from kitchens CMC 311.3 |
| <input type="checkbox"/> | 45. Compensating hoods shall extract at least 20% of the required exhaust airflow from the kitchen area CMC 511.3 |
| <input type="checkbox"/> | 46. Hoods for grease removal are type I, heat steam and odors are type II CMC 507 |
| <input type="checkbox"/> | 47. Cooking equipment listed with UL 197 and producing grease less than 5 mg per second may be exempted from hoods. CMC 507 |
| <input type="checkbox"/> | 48. Exposed hoods and grease ducts clearance 18" from combustible, 3" from limited combustible, and 0" from non-combustible. CMC 507.2 |
| <input type="checkbox"/> | 49. Clearance from exposed hood or duct may be reduced by metal spaced out 1" from combustible material or lath, plaster and tile over limited combustible material. CMC 507.2 |
| <input type="checkbox"/> | 50. Field applied and Factory built grease duct enclosures allowed per manuf. instructions and code limitations. CMC 507.2.3 |
| <input type="checkbox"/> | 51. Type I material thickness is increased to 18 gauge galvanized or 20 gauge stainless with the perimeter joints welded. CMC 508.1.1 |
| <input type="checkbox"/> | 52. Listed hood assemblies shall be installed as per their listing. Unlisted hoods shall use size and cfm formulas in 508.4. CMC 508.6 |
| <input type="checkbox"/> | 53. Solid-fuel hood assemblies shall be completely separate from other cooking equipment and hoods. CMC 508.7 |

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| <input type="checkbox"/> | 54. Grease ducts shall be sized to less than 2500 feet per minute. CMC 511.2 |
| <input type="checkbox"/> | 55. Grease duct shafts are required for multi story buildings and when fire rated ceiling/roof assemblies are penetrated in single story applications. Exceptions are allowed for field applied and factory built grease duct enclosures. CMC 510.7 |
| <input type="checkbox"/> | 56. Clearance from grease ducts to interior surface of enclosures of noncombustible construction is 6" minimum. Except in California where the SFM allows 3 – 12" clearance CMC 510.7.2.3 |
| <input type="checkbox"/> | 57. Roof top terminations are 40" above the roof, 3' above intakes less than 10' away and 10' from walls and property lines. CMC 510.8 |
| <input type="checkbox"/> | 58. Wall terminations (for non-combustible walls) shall be 10' away from openings beside it and 10' above grade. Wall fan shall be hinged to permit duct cleaning. CMC 510.8.3 |
| <input type="checkbox"/> | 59. All deep fat fryers shall be installed with at least 16" space between the fryer and flames from adj. eq. This may be reduced" with an 8" high complying baffle. CMC 515.1.2 |
| <input type="checkbox"/> | 60. Exhaust-air volumes test and performance data shall be provided upon completion of the system. CMC 511.2.3 |
| <input type="checkbox"/> | 61. The hood exhaust fan shall continue to operate after the extinguishing system is activated unless shutdown is required as a component of the extinguishing system. CMC 511.2.4 |
| <input type="checkbox"/> | 62. Make-up air requirements for the operation of the kitchen ventilation shall be considered in determining the adequacy of a space to provide combustion air requirements. CMC 701.1.4 |
| <input type="checkbox"/> | 63. Each of the appliances served shall be interlocked to the mechanical air supply system to prevent main burner operation where the mechanical air supply system is not in operation. CMC 701.8.2 |
| <input type="checkbox"/> | 64. Listed Food Service Equipment shall be installed at least 6" from combustible material or as per the instructions. CMC 913.1 Equipment listed "for use only in noncombustible locations" shall not be installed elsewhere |
| <input type="checkbox"/> | 65. Minimum clearances for unlisted food service appliances. CMC 913 |
| <input type="checkbox"/> | 66. Equipment with casters shall be installed per. Manufacture to limit movement to prevent strain on connections (gas, elec, etc.) CMC 913.6 |
| <input type="checkbox"/> | 67. Additional Comments |

If you have any questions regarding this plan review, I can be contacted at (530) 745-3010. I am available between the hours of 8:00AM to 9:00AM and from 3:00PM to 4:30PM. If you would like an appointment outside of the noted time lines please call and schedule one.

Sincerely,