



APACHE JUNCTION AZ

Development Services Department/Division of Building Safety and Inspection

RESTAURANT TENANT IMPROVEMENT/CHANGE OF USE SUPPLEMENTAL GUIDE

(Applicable Codes 2018 IBC/IMC/IPC/IFGC, 2015 IFC, 2017 NEC, 2010 ADA Standards)

For a restaurant tenant improvement that is also a change of use/occupancy the plans **shall** state whether all current code requirements are being met, or whether the designer is utilizing the 2018 International Existing Building Code.

A restaurant or bar with a total occupant load of 49 or less is a Business- B occupancy. When the total occupant load is more than 49 then the occupancy is Assembly- A-2 restaurant/bar.

PLAN REQUIREMENTS

Please provide and/or address the following (if applicable):

- Site plan/Cover sheet- show total building area; show location of code compliant fire wall; show adjacent occupancies; show parking and parking count per zoning; show accessible route (including from the public way) and accessible parking; show distances to property lines or building separation lines; show location of utilities- electric, gas, water, sewer/septic, grease interceptor; provide project description and applicable building codes.
- Floor plan- show-proposed finish space layout; exiting plan; plumbing fixture count calculations; occupant load(s) by space/use; seating plan including accessible seating; building area and tenant space area- square footages.
- Existing/Demo plan- clearly identify any walls, ceiling floor areas being removed or modified.
- Reflected ceiling plan- finishes of ceilings
- Equipment plan and schedule- all kitchen equipment and any beverage dispensers (elevation view of cooking equipment is required.)
- Mechanical plan- provide outside air calculations per Chapter 4 IMC; address make up air for all exhaust requirements, provide calculations
- Hood plans- plans specific to the commercial kitchen exhaust ventilation system (see COAJ Commercial Hood Checklist) ** Please note hood plans from a hood supplier like Captiveaire will **not** address all the information and plan details required for approval - they cannot stand alone and are a **part** of the required plan information for a commercial kitchen exhaust ventilation system.**
- Plumbing plan- show plumbing layouts- sanitary and water; gas line layout and sizing; plumbing drainage isometric; grease interceptor (GI) location and size, and the sanitary

plumbing that is routed thru the GI; water heating information; trap seal protection and backflow prevention. (See the COAJ amendments to flow rates below.)

- Electrical plan-electrical power; electrical lighting; luminaire schedule; panel board schedule. Please note that all receptacles, up to and including 50 amps, in a commercial kitchen must be GFCI protected.
- Roof plan- show location of HVAC equipment, exhaust locations and intake locations; provide evaluation of roof structure for any new equipment.
- Miscellaneous- provide wall finish schedule for kitchen and restrooms; door schedule and hardware info.; general notes; details for serving counters, bars, etc.; ADA details;
- Energy Code- Chapter 5 of the 2018 IECC deals with alterations. Address C403.5 economizers on HVAC; C404 water service heating requirements; and C405 Electrical power and lighting specifically C405.2.1, C405.2.2, C405.2.5 and C405.3.

AMENDED PLUMBING FIXTURE FLOW RATES

(5) Revise **Table 604.4 MAXIMUM FLOW RATES AND CONSUMPTION FOR PLUMBING FIXTURES AND FIXTURE FITTINGS** as follows:

PLUMBING FIXTURE OR FIXTURE FITTING	MAXIMUM FLOW RATE OR QUANTITY
Lavatory, private	1.5 gpm at 60 psi
Lavatory, public (metering)	0.25 gallon per metering cycle
Lavatory, public (non-metered)	0.5 gpm at 60 psi
Shower head (including hand-held)	2.0 gpm at 80 psi
Sink faucet	2.0 gpm at 60 psi
Urinal	0.5 gallons per flushing cycle
Water Closet	1.28 gallons per flushing cycle

Add footnotes:

- c. A 1.6-gallon flush toilet is permitted where no other fixtures are upstream of the drain line connection.
- d. The effective flush volume of a dual-flush water closet is defined as the composite, average flush volume of two reduced flushes and one full flush. In public settings, the maximum water use of a dual flush water closet is based solely on its flush operation, not the average of full and reduced volume flushes.

ADDITIONAL PLAN REVIEW CONTACTS

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