

Food Service Establishments

The purpose of this brochure is to provide restaurant owners, designers, and contractors with information required for building permit application for food service establishments.

"This information is provided for convenience only and is not in substitution of applicable City Bylaws or Provincial or Federal Codes or laws. You must satisfy yourself that any existing or proposed construction or other works complies with such Bylaws, Codes or other laws."

Other brochures related to this topic:

- [New businesses](#)
- [Tenant Improvement Permits](#)
- [Sign approval](#)
- [Conveyor Pizza Oven Exhaust Requirements](#)

Before applying for a building permit for a food service establishment, please contact the Planning Department at 604-294-7400 to determine:

- if the business is a permitted use in the proposed location;
- if seating or an increase in seating in an existing restaurant is permitted; and
- if an application for Preliminary Plan Approval (PPA) is required.

Building Code Classifications and Washroom Requirements

Seating Capacity of 30 or less

- A restaurant with a seating capacity of thirty (30) persons or less can be classified as a Business or Personal Service Occupancy (Group D).
- One universal (accessible to persons with disability) toilet room must be provided for restaurant with seating capacity of 10 or fewer.
- A minimum of two universal toilet rooms must be provided for restaurant with seating capacity of 11 to 30. One universal toilet room, one male and one female washroom are also acceptable.

Seating Capacity over 30

- A restaurant having a seating capacity of more than 30 is classified as an Assembly Occupancy (Group A2).
- Male and female washrooms with the minimum number of water closets (toilets) per Table 3.7.2.2.A. of the 2018 B.C. Building Code must be provided.
- A separate universal toilet room shall be provided for persons with disabilities, and such toilet room cannot be counted as one of the required number of closets but can be used to reduce the total number of persons in the establishment by ten (10) before applying Table 3.7.2.2.A.

Upgrading of Existing Building

When a new restaurant is moving into an existing building or an existing restaurant is expanding its seating capacity the existing building may have to be re-classified to the occupancy of the restaurant and upgraded to meet the current code requirements. The extent of upgrade may include but not limited to the following:

- non-combustible construction
- sprinklers
- fire alarm
- fire-resistance rating of the floor, roof and/or demising walls (See attached suggested tenant separation upgrade details sheet.)
- structural capacity of the floor assembly
- washrooms
- exits
- accessibility for persons with disability

It is highly recommended that you engage an architect or engineer to review the feasibility of the existing building to accommodate a restaurant before signing the lease.

Drawings Required for Building Permit Application

In addition to the requirements listed in our “Tenant Improvement Permits” brochure, the following information must be submitted to the Building Department for permit application. By providing complete and accurate information, your application can be processed more efficiently.

Depending on the complexity of the work or if there is a change of use full set of Letters of Assurance including Schedule A and B may be required.

Architectural

Depending on the complexity of the design architectural drawings may be required to be signed and sealed by a Registered Architect with Letter of Assurance Schedule B.

- seating layout
- kitchen design and layout including all equipment, and interior finishing.
- neighbouring tenants (i.e. retail, office, restaurant, etc.)
- building classification
- fire-resistance rating and construction of demising walls (indicate whether existing or new). If walls are required to be upgraded, provide details to illustrate upgrade. (See attached suggested tenant separation upgrade details sheet.)

Structural

- Structural drawings signed and sealed by Professional Engineer with Letter of Assurance Schedule B are required if there is any structural work.

Mechanical

- Mechanical drawings including kitchen exhaust system must be signed and sealed by a Professional Engineer (2 sets) and must state "Kitchen Exhaust System". Provide Letter of Assurance Schedule B.
- Cooking equipment producing smoke or grease-laden vapours shall be equipped with an exhaust system designed to NFPA 96 Standards for ventilation control and fire protection of commercial cooking operations, and an ecologizer to remove odours unless it can be shown that in the absence of an ecologizer, the odours generated would not cause a nuisance.

Note: *A vertical detailed section of the exhaust duct penetrating the floor/roof/wall to the outside must be shown on the drawings to indicate clearances from the construction materials of the floor/roof/wall.*

- Fire suppression drawings for the kitchen exhaust system must be signed and sealed by a professional engineer (2 sets) and must state "Fire Protection of Commercial Cooking Operations". Provide Letter of Assurance Schedule B.
- Plumbing drawings may be required depending on the amount of new plumbing work required.

Electrical

- Electrical load calculations must include all cooking appliances, electrical equipment and lighting for the tenant space and may require electrical loads of adjacent tenants to ensure that the building is provided with adequate power.

Health

- Drawings submitted for building permit will be referred to Fraser Health Authority for comments.
- There are health requirements for wall, ceiling and floor finishes, hand washing stations and dry storage space. To adequately assess the equipment needs and storage requirements, a proposed menu should be submitted with the plans.
- Food Premises should be designed such that food flow is in one direction (for example, from receiving to storage to preparation to service). Incompatible areas or processes, particularly clean-up and chemical storage areas, must be reasonably separated from food preparation/processing areas.

For more information contact the Fraser Health Authority at 604-918-7683.

Further Information

If you have any further questions or require more information please contact the Building Department at 604-294-7130.

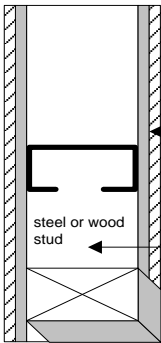
Table 3.7.2.2.A
Water Closets for an Assembly Occupancy
 Forming Part of Sentence 3.7.2.2.(6), 2018 BCBC

Number of Persons of Each Sex	Minimum Number of Water Closets	
	Male	Female
1-25	1	1
26-50	1	2
51-75	2	3
76-100	2	4
101-125	3	5
126-150	3	6
151-175	4	7
176-200	4	8
201-250	5	9
251-300	5	10
301-350	6	11
351-400	6	12
Over 400	7 plus 1 for each additional increment of 200 males in excess of 400	13 plus 1 for each additional increment of 100 females in excess of 400

SUGGESTED TENANT SEPARATION UPGRADE DETAILS

"This information is provided for convenience only and is not in substitution of applicable City Bylaws or Provincial or Federal Codes or laws. You must satisfy yourself that any existing or proposed construction or other works complies with such Bylaws, Codes or other laws."

OPTION #1 - 2 hour Upgrade to existing 3/4hr or 1 hr wall



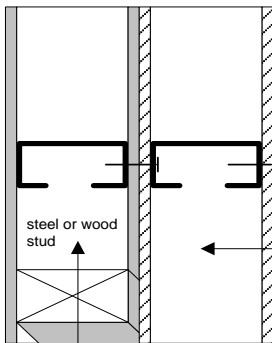
Use this detail where it is possible to add drywall to both sides of existing rated tenant demising wall.

Existing 1/2" OR 5/8" Type 'X' GWB on both sides

Add 1 layer 5/8" Type 'X' GWB to both sides of existing 1 hr wall or
Add 1 layer 3/4" Type 'X' GWB to both sides of existing 3/4 hr wall

Existing 3/4 hr or 1 hr wall

OPTION #2 - 2 hour Upgrade to existing 1 hr wall

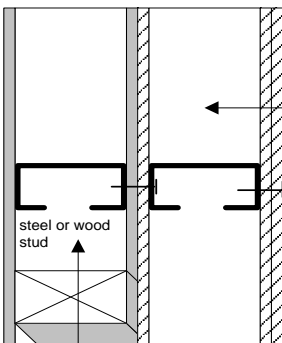


Use this detail where it is not possible to add drywall to both sides of existing 1 hour rated tenant demising wall.

Add new 1 hr wall
5/8" Type 'X' GWB
2 1/2" Steel stud
5/8" Type 'X' GWB

Existing 1hr wall

OPTION #3 - 2 hour Upgrade to existing 3/4 hr wall



Use this detail where it is not possible to add drywall to both sides of existing 3/4 hour rated tenant demising wall.

Add new 1.25 hr Wall
5/8" Type 'X' GWB
2 1/2" Steel stud
2 layers 5/8" Type 'X' GWB

Existing 3/4 hr wall