

# Building Code Considerations for Restaurant Food Services

(Valid for 2018, Check for Annual Updates)



Restaurant and food service businesses that are contemplating moving into a building within the City of Beaverton need to be aware of a number of things. City staff are available to meet informally or through a pre-application meeting prior to design/construction in order to offer feedback, etc.

**Business Assistance:** If you would like assistance finding a location, starting your business, or learning about resources available to businesses in Beaverton, please contact the Economic Development Division 503-526-2456.  
[www.beavertonoregon.gov/EconomicDevelopment](http://www.beavertonoregon.gov/EconomicDevelopment)

**Land Use and Zoning:** The first thing a business owner needs to do is verify their specific business is compatible with the zoning of the property. This can be done by contacting the Planning Division to verify the allowed business uses at the specific property. Please call 503-526-2420.  
[www.beavertonoregon.gov/Planning](http://www.beavertonoregon.gov/Planning)

**Contact County Health Department:** Health regulations for food services are handled by the Washington County Health Department. Contact the County for information, please call 503-846-8722.  
[www.co.washington.or.us/HHS/EnvironmentalHealth/FoodSafety/index.cfm#](http://www.co.washington.or.us/HHS/EnvironmentalHealth/FoodSafety/index.cfm#)

**City Business License:** Each business is required to have a valid City Business License. Business licenses can be obtained through the City Finance Department. For more information, please call 503-536-2255.  
[www.beavertonoregon.gov/BusinessLicense](http://www.beavertonoregon.gov/BusinessLicense)

**Building Plan Review and Permits:** For information on building permit applications, plan review requirements and fees, etc., please call 503-526-2403.  
[www.beavertonoregon.gov/Building](http://www.beavertonoregon.gov/Building)

**State Building Code:** The current SBC includes: The 2014 edition of the Oregon Structural Specialty Code (OSSC); 2014 Oregon Mechanical Specialty Code (OMSC); the 2014 Oregon Plumbing Specialty Code (OPSC); the 2014 Oregon Electrical Specialty Code (OESC); and the 2014 Oregon Fire Code (OFC). To review these codes on-line, please go to: [www.cbs.state.or.us/external/bcd/programs/online\\_codes.html](http://www.cbs.state.or.us/external/bcd/programs/online_codes.html)



## BUILDING CODE INFORMATION

The information listed below are specific State Building Code (SBC) Requirements. For more information about how these requirements apply to a day care business, please contact the Building Division, 503-526-2403.

**Grease Interceptors:** Food service areas are required to provide a method to collect fats, oils and grease from entering into the public sewer system. This is in the form of a grease interceptor as required by the State Plumbing Code. This requires a Plumbing Permit that is obtained through the Building Division.

**Number of Restrooms:** The size of the food service business dictates how many toilets and lavatory sinks are required. Chapter 29 of the SBC allows a single (unisex) toilet and lavatory if the total occupant load of both customers and employees is thirty or less. Separate toilet facilities required for male and female if over 30 total occupants (employees and customers) or 'unisex'. The occupant load is determined by the square foot area of the spaces (kitchen, offices, seating area, etc...) divided by the occupant load factor from Chapter 10 of the SBC. If the occupant load exceeds fifteen, then separate toilet/lavatory facilities for males and females is required. The minimum number of toilets and lavatories is also based on the occupant load. See also 'Fees' for Sanitary Sewer fees. New fixtures may have System Development Charges (SDC Fees).

**Occupant Load and Number of Exits:** Chapter 10 of the SBC is used to determine the occupant load for the application of code requirements. Every space requires at least one exit door (means of egress), and two or more exits depending on the occupant load. A minimum of two exits are required if the occupant load exceeds 49; three exits if the occupant load exceeds 500. Chapter 10 of the SBC requires the exits to be separated a minimum distance (Not less than one-half one third in buildings equipped with an automatic fire sprinkler system) of the length of the maximum overall diagonal dimension of the building or area to be served measured in a straight line between exits doors.

**A or B Occupancy Groups:** Food services with an occupant load of 50 or less fall under a Group B occupancy type. This is compatible with many buildings that house office and retail uses. If the occupant load is more than 50

the Occupancy Group is A. If the existing building is not designed for Group A occupancies, the building must go through an approved change of occupancy request. This requires plans from a licensed design professional (Architect or Engineer) to show the new occupancy complies with the applicable code requirements, and/or what needs to be changed in order to comply.

**Fire Sprinklers:** New food service business buildings and existing buildings going through a change of occupancy involving a Group A occupancy that are over 5,000 square feet in area require automatic fire sprinklers.

**Exhaust Hood over Kitchen Equipment:** Cooking equipment that produces grease or smoke are required to have a Type I exhaust hood. This is the type that has fire protected ducting and a fire suppression system. Cooking equipment that only produces heat/steam are required to have a Type II exhaust hood. This type does not require the fire protection. The exhaust hood must be sized to match the equipment that will be located underneath (reuse of existing hood can create issues because the size and/or type are not compatible with the new equipment).

Any suspended hood or equipment must be properly supported for vertical and lateral (earthquake) loads. Suspended equipment that exceeds seventy-five pounds must have a support system designed by a licensed design professional (Architect or Engineer). This is done to ensure the building structure can support the weight, that the equipment is supported correctly, and can resist movement in an earthquake that could cause it to collapse.

**Regular, Low Temperature and/or Chemical Dishwashers:** Regardless of the type of dishwasher used, either a Type II Exhaust hood is required or the heat/moisture from the equipment must be designed into the HVAC system (this design must come from a licensed design professional (typically a mechanical engineer).

**Coolers:** Permits are required for walk-in coolers (new or relocated). The permits required are: a building permit for the cooler installation; a mechanical permit for the refrigeration equipment; and an electrical permit for the electrical connections. Most coolers are prefabricated systems that require a State of Oregon Prefabricated Structures approval label on the components. Coolers must be anchored to the floor and many will require the anchorage to be designed by a design professional (Architect or Engineer). Most anchors (bolts) installed in concrete require the installation to be 'special inspected' (special inspection is required by the Building Code to be performed by a third-party firm due to the specialized requirements for installing the bolts).



**Heating/Cooling:** Some buildings or spaces were not designed to be heated or cooled (only heat to protect water pipes from freezing). If a business needs an uninsulated space to be heated and or cooled (beyond freeze protection), the space will need to be insulated to the current energy code.

**Accessibility (Americans with Disabilities Act (ADA)):** Any alterations to a building or space (new walls, rooms, doors, bathroom, etc...) will need to meet the accessibility code requirements from Chapter 11 of the SBC. In addition, Chapter 34 of the SBC requires any ADA barriers that exist elsewhere in the building to be removed at a cost not to exceed 25 % of the value of the overall project. For example: if a project has a cost of \$20,000 for the new work, up to an additional \$5,000 must be spent in removing ADA barriers. If it only costs \$1,000 to eliminate all the remaining barriers, the whole \$5,000 would need to be spent. If there are \$10,000 in costs to remove the barriers, only \$5,000 would need to be spent. If there are no remaining ADA barriers, then no additional money needs to be spent.

**Plumbing Fixtures:** Every business must have access to a minimum number of plumbing fixtures (toilets and sinks). Chapter 29 of the SBC is used to determine the minimum number necessary. Depending on the nature of the business, additional fixtures may need to be added.

**Fees:** Aside from the various permit fees that will be required, new businesses must pay system impact fees or a SDC Fees. Oftentimes new businesses must pay system impact fees. Typically, these are sanitary sewer fees if new plumbing fixtures are added to an existing space. Restaurants typically have a large number of plumbing fixtures and the sanitary sewer SDC fees can be substantial. For example: adding two toilets and two lavatory sinks would require payment of a \$5,300 sewer fee. Other fees that may be applicable could be a transportation (traffic) fee if there is a major change in the use of the building or space (such as going from office use to a large restaurant use). Credit is given to existing plumbing fixtures that are removed.

The information provided is not all inclusive. The details provided serve as an overview of common issues related to the proposed business type. For more information, please contact the appropriate entity noted above.

**Accessibility Information:** This information can be made available in alternative formats such as large print or audio tape. To request alternative formats, please call 503-526-2493 or email [cddmail@BeavertonOregon.gov](mailto:cddmail@BeavertonOregon.gov) and reference Building Division, Code Considerations for Restaurant and Food Services.