



GENERAL BUILDING CODE REQUIREMENTS

BUILDING DIVISION

COMMUNITY DEVELOPMENT DEPARTMENT

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ADDITIONAL REQUIREMENTS FOR COMMERCIAL FOOD PREPARATION USES

The following guide includes additional code requirements for F-1 occupancy commercial bakeries and commercial kitchens not open to the general public, to supplement the *Commercial Structures* guide or *Tenant Improvement* guide. For restaurants, please see the *Additional Requirements for Restaurants* guide.

APPLICABLE CODES

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| 2019 Oregon Structural Specialty Code (OSSC) | 2019 Oregon Zero Energy Ready Com. Code (OZERCC) |
| <ul style="list-style-type: none">• Appendix N for Fire Code Provisions• 2016 NFPA 13/13R• 2016 NFPA 72• A117.1-2009 for Accessibility | <ul style="list-style-type: none">• 2017 Oregon Plumbing Specialty Code (OPSC)• 2017 Oregon Electrical Specialty Code (OESC)• 2019 Oregon Mechanical Specialty Code (OMSC) |

Building Codes can be viewed online at: <https://www.oregon.gov/bcd/codes-stand/Pages/adopted-codes.aspx>

PERMITS & PLAN REVIEW

Permit application(s) and plan reviews are required prior to the start of any construction. All plan review is conducted electronically. Information on the ePlans process is available at cd.cityofalbany.net or by emailing cd.customerservice@cityofalbany.net for more details.

- Commercial projects are required to have the construction documents and engineering calculations prepared and signed by an Oregon registered design professional, unless an exempt structure. (107.1)

OCCUPANCY

- Occupancy classification is F-1, as specified in Chapter 3.
Please note: The OSSC allows a commercial kitchen that is 2,500 square feet or less and not associated with a dining facility to be classified as a B-occupancy under 304.1.
- Special occupancy requirement of Chapter 4 may apply. Please review for your specific project.

SEPARATION AND FIRE-RESISTANCE

- Fire Separation Distance shall comply with Table 602 for the F-1 occupancy and type of construction.
- In mixed occupancies, occupancy separation shall be provided in compliance with Section 508.

FIRE PROTECTION SYSTEMS

- Fire protection systems may be required based on the F-1 occupancy or specific hazard. Generally, fire sprinklers are required where the fire area is over 12,000 square feet or where a combined total of 24,000 square feet of F-1 fire area exists in the structure. For specific hazards, please review your project with the requirements of Chapter 4.
- Hood suppression will be required for any cooking facilities requiring a Type-I hood. (904.2.2)
- Fire alarms are required where the F-1 occupancy is two or more stories in height (907.2.4) or as required for a specific hazard.

ACCESSIBILITY

- Accessible Route- Employee work areas, as defined by OSSC 202, shall be on an accessible route complying with 1104.3.1.

VENTILATION AND TEMPERATURE CONTROL REQUIREMENTS

- Occupied spaces will need to comply with ventilation of OSSC Chapter 12 and/or OMSC Table 403.3.1.1. Ventilation calculations will be required with the construction documents.

COMMERCIAL COOKING REQUIRMENTS:

- A Type-I hood shall be installed over all medium, heavy, and extra-heavy-duty cooking appliances, as defined by OMSC 202, or any appliances that produce smoke or grease. (OMSC 507.2)
 - Type-I hoods shall terminate as required in OMSC 506.3.13.3.
 - Grease ducts shall be in compliance with OMSC 506.3
 - Type-I hood suppression shall be provided (OSSC 904.2.2) and shall be interlocked as required in OSSC 904.3.3 and OMSC 507.1.1.
- A Type-II hood shall be installed above dishwashers and any appliance that produces heat or moisture and is not located under a Type-I hood, unless excepted under OMSC 507.3.
 - Type-II hoods shall terminate as specified in OMSC 506.4.2.
- Makeup air shall be provided in compliance with OMSC Section 508.
- Gas pipe installations shall be in compliance with OMSC Appendix C. Gas pipeline diagram and calculations shall be provided for review.
- A grease interceptor is required for all food service establishments and shall meet the requirements of OPSC 1014. A plumbing plan review will be required. (OAR 918-780-040)