



GENERAL BUILDING CODE REQUIREMENTS

BUILDING DIVISION

COMMUNITY DEVELOPMENT DEPARTMENT

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ADDITIONAL REQUIREMENTS FOR RESTAURANTS

The following guide includes additional code requirements for A-2 restaurant and drinking establishments to supplement the *Commercial Structures* or *Tenant Improvement* guide.

APPLICABLE CODES

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| 2019 Oregon Structural Specialty Code (OSSC) | 2019 Oregon Zero Energy Ready Commercial 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

(Code references are to the OSSC, u.n.o.)

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 A-2, as specified in Chapter 3.

Please note: The OSSC allows restaurants and drinking establishments with a total occupancy load of under 50 to be classified as a B-occupancy under 303.1.1

- Special occupancy requirement of Chapter 4 may apply. Please review for your specific project.

SEPARATION AND FIRE-RESISTANCE

- In mixed occupancy buildings, occupancy separation shall be provided in compliance with Section 508.

FIRE PROTECTION SYSTEMS

- Fire protection systems may be required based on the A-2 occupancy or specific hazard. Generally, fire sprinklers are required where the fire area is over 5,000 square feet; or the occupant load is 100 or more; or where the A-2 fire area is located on a floor other than the level of exit discharge. (903.2.1.2) 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 A-2 occupancy has an occupant load of 300 or more on the main floor; or more than 100 on any floor other than the level of exit discharge; or as required for a specific

hazard. Where non-separated occupancies are utilized, the occupant load of the entire space shall be utilized (907.2.1.)

ACCESSIBILITY

- Dining and drinking area-
 - All interior and exterior dining and drinking areas shall be accessible. (1108.2.9)
 - Dining and drinking surfaces shall have 5 percent, but not less than one, of the surfaces accessible and distributed throughout the establishment. (1108.2.9.1)
 - Where a bar or counter is provided for consumption, 5 percent but not less than 60 inches shall be provided between 28 inches and 34 inches high. (1108.2.9.1)
- Point of sale and service counters shall have at least one of each type accessible and distributed throughout the facility. (1109.12.3)
- Food service lines shall be accessible. Where self-service shelves are provided, at least 50 percent, but not less than one, of each type provided shall be accessible. (1109.12.4)
- Queue and waiting lines servicing the accessible counters and aisles, shall be accessible. (1109.12.5)
- Signage of accessible elements shall comply with Section 1111.
- Accessible route(s) for employee work area(s), 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 the ventilation requirements 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 produces 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)