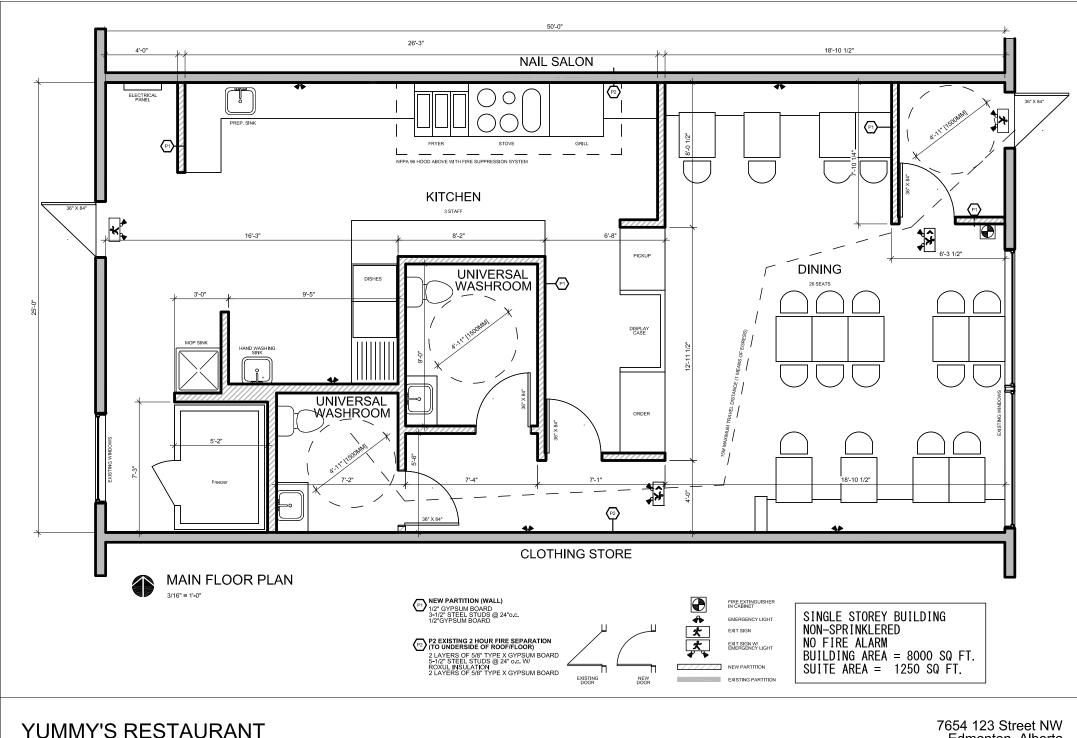
### Floor Plan Standard - Restaurant

Standard applies only to building permit applications. Standards differ for development permit (zoning approval) applications. Standards apply to business owners working without a contractor. Professionals must adhere to industry drawing standards.



Edmonton, Alberta

#### August 15, 2019

### edmonton.ca/buildingchanges

- Sample floor plan drawing is not drawn to scale, and is intended for illustrative purposes only.

# **General Instructions**

- Metres or feet/inches are accepted. Please use units
- Preferred scale 1:100 (metric) or Imperial 1/4" = 1'0" (imperial). Diagrams do not need to be drawn to scale.
- Alternate legends and labels are accepted.

Checklists identify the minimum information required for application review. Additional information may be requested.

Applications must contain all items identified in the checklist.

Submission of incomplete drawings will delay application processing.



#### Instructions:

- Provide engineer-stamped drawings and schedules of professional involvement for projects involving (1) over 300 square metres of floor area where there is seating, or (2) over 500 square metres where there is no seating or gathering space for food and drink consumption.
- Where complexity of design or installation cannot be assessed by a safety codes officer, 'partial' professional involvement may be applied to particular elements; e.g., automatic sprinkler system, fire alarm system, NFPA96 hood and MAU design, etc.

## **BUIDLING PLANS CHECKLIST**

## Floor Plan Drawings:

- Diagram of the existing space, showing what is to be removed (partitions, fixtures, etc) by selective interior demolition
- Walls, partitions, floor/ceiling details and fire-resistance rating, including to the adjacent tenants
- Accessibility and comfort provisions: vestibule clearances, barrier-free washrooms, ramps, all washroom provisions
- Occupant load: customers and staff on duty at one time
- Show roof or wall terminations and air intake locations for any building services equipment and any process equipment exhaust and/or make-up air. Example: commercial kitchen exhaust
- Kitchen equipment shown and labeled or on a separate schedule
- Mop, prep, hand, bar and dish sinks, dishwashers, dipper wells
- Washable wall and ceiling finishes, electrical fixture protective covers, pipe concealment
- -Indoor and outdoor seating area tables, chairs, bar stools, features, amenities

#### **Structural Drawings:**

- Engineer-stamped drawings are required for structure changes such as rooftop unit (RTU) and make-up air unit (MAU) support, new mezzanine, stairs, handrails and guards

## **Mechanical Drawings:**

- HVAC design: detail/locations of the general ventilation system: RTU (rooftop unit) and MAUs (make-up air unit), ducts, supply diffusers, return air grilles, etc.
- Note whether equipment is new or existing
- Kitchen/food prep area:
- -- Detail/locations of exhaust fans, including capacity, controls, ducts, terminations, NFPA96-compliant exhaust hoods, ducts, fans, shafts, suppression system
- -- Indicate where stainless steel will be applied to exposed exhaust system surfaces in food prep areas
- -Hot water supply design: location and details of tank type, capacity, location, venting, installation, etc.
- Piping design: pipe types, floor drain locations, grease interceptor ("trap"), fixtures, faucets, etc.

# **Electrical Drawings:**

- Lighting and power plan design: fire alarm devices such as fire detectors, manual stations, bell/strobe signals, etc.
- If the proposed occupant load exceeds 150 persons, provide engineerdesigned building-wide alarm system design
- Emergency lighting and exit sign locations