City of Riverside - Building and Safety

RESTAURANT CONSTRUCTION GUIDELINES

What’s on the MENU

- The importance of an experienced design team
- The importance of an experienced construction team
- Review the City’s construction standards and guidelines for Commercial Hoods
- Examine numerous disabled access requirements and drawings
GUIDELINES FOR RESTAURANT CONSTRUCTION

Constructing a new restaurant can be a challenging process. Nevertheless, those challenges can be substantially reduced if you will review the guidelines and recommendations contained in this brochure. The successful restaurateur must first realize that the applicable building codes have become much more intense over the past several years. Due to those numerous changes and the sophisticated nature of the design and construction needs for restaurants, we recommend that you solicit the assistance of a design professional who has specific experience in restaurant design and construction. Here are a few points to keep in mind:

Hire qualified professionals to assist you. Obtain qualified design and construction assistance from experienced Architects, Engineers, and Contractors. The additional cost of hiring qualified professionals, experienced in restaurant design and construction, will help to eliminate many problems during the plan review and construction phases of the project. Generally speaking, the more experienced your team, the smoother the permit and construction process will be. These professionals can help you to navigate the numerous challenges inherent with restaurant design and construction and you will be more likely to open your restaurant on time because problems are eliminated before they occur.

Ask Questions before you complete the design work. The City’s plan review staff are eager to discuss the varied and highly technical requirements of the building codes with you and your design team. Please seek our input and assistance early in the design process.

Ask Questions during the construction phase. The role of the Building Inspector is to assure that construction meets the minimum standards. The best way to avoid bad news (usually in the form of a correction notice from the Building Inspector) is to use the Building Inspector as your unofficial construction advisor. Ask them questions about specific aspects of the work before the work is actually performed. In many cases, the Building Inspector can give you a “heads-up” before a problem is created, if you will merely ask for their input early on in the process. Feel free to schedule a Building Inspector to visit your job site as often as you feel is necessary to keep problems in check.

Check with the Riverside County Department of Environmental Health. The Riverside County Department of Environmental Health has specific requirements for restaurants. Access to a variety of information is available through their web site (www.rivcoeh.org). Check their Forms and Guidelines@page for specific information on restaurant requirements.

Do your part to be informed. Restaurant construction is challenging. Although we have attempted to provide you with these generic guidelines, each restaurant will have its own unique challenges. It is not possible for us to foresee the unlimited variety and scope of all the potential problems that may be encountered. However, if you will do your part to be informed and to bring together a qualified and experienced team, most problems can easily be rectified early in the process. Please take the time to review all of the information in this brochure and ask us any questions that arise. In addition, please feel free to log-on to our Internet Web site (www.riversideca.gov/planning/building) for additional information.

TOP 20 DISABLED ACCESS REQUIREMENTS FOR RESTAURANTS

NEW CONSTRUCTION

In new construction, all dining areas, including raised or sunken dining areas, loggias, and outdoor seating areas, shall be accessible.

EXCEPTIONS:

A) In existing buildings, when the enforcing agency determines that compliance with any regulation under this section would create an unreasonable hardship, an exception shall be granted when equivalent facilitation is provided.

B) In existing buildings, these regulations shall not apply when legal or physical constraints would not allow compliance with these regulations or equivalent facilitation without creating an unreasonable hardship.

GENERAL

1. In buildings and facilities, floors of a given story are a common level throughout, or are connected by pedestrian ramps, passenger elevators or special access lifts. 1120B.1

EXCEPTIONS:

A) In existing buildings, other than dining, banquet and bar facilities, when the enforcing agency determines that compliance with this section would create an unreasonable hardship, an exception shall be granted when equivalent facilitation is provided.

B) In new and existing dining, banquet and bar facilities, when the enforcing agency determiners that compliance with this section would create an unreasonable hardship, an exception shall be granted provided that a minimum of 75 percent (75%) of the dining, banquet and bar area shall be a common level throughout or shall be connected by pedestrian ramps, passenger elevators or special lifts. See Section 101.17.11, Item 1.4, for new building only.
C) In existing building, this section shall not apply when legal or physical constraints would not allow compliance with this section or equivalent facilitation without creating an unreasonable hardship. See Section 101.17.11, Item r.

D) Where specifically exempted in other portions of this code.

2. Access to facilities is provided at entrances and exits as required. 1104B.5.2

3. Wheelchair access is provided to each type of functional activity in the facility. 1104B.5.3

4. Restrooms and powder rooms are accessible (See applicable Sections). 1104B.5.7

5. Disabled parking is provided and a compliant path of travel to the entrance(s) is available. 1129B.1

6. At least 5%, but not less than one of the seating spaces in each functional area is accessible as follows: 1104B.5.4
   A) Minimum 30” x 48” clear floor space is provided. 1122B.3
   B) One full unobstructed side of the clear floor space adjoins or overlaps an accessible route or another wheelchair clear floor space. 1122B.3
   C) Knee space at tables is at least 27” high, 30” wide and 19” deep. 1122B.3
   D) Height of tables is between 28” - 34” from the floor or ground. 1122B.4

7. Access to accessible seating space(s) is provided by main aisles a minimum of 36” in width. 1104B.5.4

8. Equivalent services and decor are provided at accessible seating spaces as for the general public. 1104B.5.4

9. Accessible seating spaces are integrated with general seating and allow a reasonable selection of seating area and avoid having one area specifically highlighted as the area for persons with disabilities. 1104B.5.4

COUNTERS

10. If seating spaces for persons in wheelchairs are provided at counters where food of drink is served, the counter has a minimum 60” long portion that has the following: Fig. 6-B
    A) Top of counter is between 28” - 34” above the finish floor. 1122B.4 Fig. 6-B
    B) Knee clearance a minimum 27” high, 30” wide and 19” deep. 1122B.3
    C) Clear floor space a minimum of 30” by 48”. 1122B.3
    D) Clear floor space adjoins an accessible route. 1122B.3

RAISED PLATFORMS

16. Raised platforms or lecterns in banquet rooms or where a head table or speakers, platform are located are accessible.

17. Open edges of raised platforms have curbs or other barriers.

VENDING MACHINES

18. Vending machines are on an accessible route and comply with required reach ranges.

FOOD PREPARATION AREAS

19. Access to food preparation areas shall comply with the provisions for entrance doors, doorways, and aisles. 1104B.5.8

NOTE: Employee-only areas must be designed to provide access into, through and out of the area.

CHECK STANDS

20. In new construction, check stands, including service counters requiring a surface for transactions, shall be made accessible by providing a 36” aisle on the customer side of the check stand. 1110B.1.3
ADDITIONAL RESOURCES ARE AVAILABLE

In an effort to provide you with a sample of the various informational handouts concerning disabled access standards that are available from the Building and Safety Division, we have included the following two handouts in this brochure:

   RDA – 1.0  Accessible Parking and Paths of Travel
   RDA – 3.0  Accessible Toilet Rooms

Numerous other handouts concerning disabled access standards are available on our Web site, located at www.riversideca.gov/planning/building/detail.htm or from the Building and Safety Division’s counter at City Hall. The following is a list of some of the additional handouts which are available.

   RDA – 2.0  Accessible Ramps and Landings
   RDA – 4.0  Accessible Doors
   RDA – 4.1  Maneuvering Clearances
   RDA – 5.0  Accessible Trash Enclosures
   RDA – 6.0  Detectable Warnings
**KEYNOTES**

1. 3068 DOOR W/ MIN. 32" CLEAR WIDTH OPENING.
2. MAX. 32" OVERLAP.
3. MIN. 60" DIAM. TURNING CIRCLE.
4. 18" TO CENTERLINE OF TOILET.
5. MIN. 48" CLEAR IN FRONT OF TOILET.
6. MIN. 28" BETWEEN TOILET & LAVATORY.
7. MIN. 18" TO CENTERLINE OF LAVATORY.
8. MIN. 42" LONG GRAB BAR @ SIDE OF TOILET.
9. MIN. 36" LONG GRAB BAR @ REAR OF TOILET.
10. MAX. 40" ABOVE FINISHED FLOOR TO BOTTOM EDGE OF MIRROR.
11. MAX. 40" ABOVE FINISHED FLOOR TO DISPENSERS AND ACCESSORIES.
12. GRAB BARS MOUNTED @ 35" ABOVE FINISHED FLOOR.
13. EXTEND SIDE GRAB BAR MIN. 24" BEYOND FRONT OF TOILET.
14. INSULATE ALL EXPOSED PIPES UNDER LAVATORY.
15. TOILET TISSUE DISPENSER @ MIN. 15" ABOVE FINISHED FLOOR.
16. TOILET TISSUE DISPENSER @ MAX. 12" IN FRONT OF TOILET SEAT.
17. FLOOR DRAIN REQUIRED IN MULTIPLE ACCOMMODATION TOILET ROOMS.

**ELEVATION 1**

FLUSH CONTROLS MUST BE MOUNTED ON THE WIDE SIDE OF TOILET AREA

**ELEVATION 2**

**ELEVATION 3**

**INTERIOR ELEVATIONS**

**A** = MAX. 34"

**B** = MIN. 29"

**C** = MIN. 27"

**D** = MIN. 8"

**E** = MIN. 6"

**F** = MIN. 9"

**G** = MIN. 17"