

# CITY OF MILPITAS

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## ARCHITECTURAL PLAN REVIEW CHECKLIST

### RESTAURANT (Group B or A-2)

The intent of this checklist is to provide a general guideline for the architectural plan review. This checklist may not include items related to all possible projects. This checklist may include more items than specific set of architectural plans may encompass.

Referenced Codes:

- 2013 California Building Code (CBC)

**This checklist provides requirements specific to Restaurant. Refer to “General Commercial Plan Review Checklist” for additional applicable requirements.**

	Code Requirements	Code section	Req'd
<b>B. BUILDING ANALYSIS</b>			
<b>Chapter 3 - Use and Occupancy Classification</b>			
1.	Assembly uses intended for food and/or drink consumption shall be classified as Group A-2 occupancy.	303.3	
2.	Assembly uses intended for food and/or drink consumption with occupant load less than 50 shall be classified as Group B occupancy.	303.1.2	
<b>Chapter 5 - General Building Heights and Areas</b>			
3.	Allowable height increase is not permitted to combine with allowable area increase due to the installation of automatic fire-sprinkler system in Group A-2 occupancies.	506.3 & 504.2	
4.	The total maximum allowable building area for unseparated Group A-2 occupancy building two or more stories above grade plane shall not exceed twice of the max allowable area per floor.	506.4.1	
5.	The total maximum allowable building area for unseparated Group B occupancy shall not exceed twice of the max allowable area per floor for building two stories above grade plane and shall not exceed three times the max allowable area per floor for building three or more stories above grade plane.	506.4.1	
6.	The sum of the ratios on all floors for separated mixed occupancies shall not exceed 2 for Group A-2 occupancy building two stories or higher above grade plane.	506.5.2	
7.	The sum of the ratios on all floors for separated mixed occupancies shall not exceed 2 for Group B occupancy building two stories above grade plane and shall not exceed 3 for building three or more stories above grade plane per sec. 506.4.1.	506.5.2	
8.	The sum of the ratios on each floor for separated mixed occupancies building shall not exceed 1.	508.4.2	
<b>C. FIRE-RESISTANCE CONSTRUCTION AND FIRE PROTECTION SYSTEM</b>			
<b>Chapter 7 - Fire Resistance Rated Construction</b>			
9.	Exterior walls in Group A-2 occupancies shall be fire-resistance rated for exposure to fire in accordance with Tables 601 and 602 from both sides regardless of fire separation distance.	705.5	
10.	Fire walls in Group B or A-2 occupancies shall be 3-hr rated except in Types II or V construction, where fire wall may be 2-hr rated.	Table 706.4	
11.	Fire barriers in Group B or A-2 occupancies shall be 2-hr rated.	Table 707.3.10	
12.	Duct and air transfer openings in smoke partitions shall be provided with a smoke damper in Group A-2 occupancies.	711.5.7	
13.	Approved fire and smoke dampers are required in ducts and air transfer openings of fire barriers in Group A-2 occupancies.	717.5.2	
14.	Approved fire dampers are required in ducts and air transfer openings of fire barriers in Group B occupancies.	717.5.2	

## ARCHITECTURAL PLAN REVIEW CHECKLIST RESTAURANT (Cont'd)

Code Requirements		Code section	Req'd
15.	For Group A-2 occupancies, a listed smoke damper designed to resist the passage of smoke shall be provided at each point a duct or air transfer opening penetrates a fire-resistance rated corridor enclosure required to have smoke and draft doors in accordance with sec. 715.4.3	716.5.4.1	
16.	For Group B occupancies, a listed smoke damper designed to resist the passage of smoke shall be provided at each point a duct or air transfer opening penetrates a corridor enclosure required to have smoke and draft doors in accordance with sec. 716.5.3	717.5.4.1	
<b>Chapter 9 – Fire Protection Systems</b>			
17.	A manual fire alarm system shall be installed in Group A-2 occupancies with an occupant load of 300 or more. When the building is equipped throughout with an automatic fire-sprinkler system and the alarm notification appliances will activate upon sprinkler water floor, manual fire alarm boxes are not required.	907.2.1	
18.	Activation of the fire alarm in Group A-2 occupancies with an occupant load of 1,000 or more shall initiate a signal using an emergency voice/alarm communications system in accordance with NFPA 72.	907.2.1.1	
<b>D. MEANS OF EGRESS</b>			
<b>Chapter 10 – Means of Egress</b>			
19.	The occupant load of seating booths shall be based on one person for each 24" of booth seat length measured at the backrest of the seating booth.	1004.7	
20.	Illuminated floor-level exit signs and path marking shall be provided in all interior corridors of Group A-2 occupancies unless protected throughout by an approved supervised fire-sprinkler system.	1011.6 & 1011.7	
21.	Aisle accessway for tables and seating shall be min. 12" width plus 0.5" for each additional 1ft beyond 12ft of aisle accessway length.	1017.4.2	
22.	The length of travel along the aisle accessway for tables and seating shall not exceed 30 ft from any seat to the point where a person has a choice of two or more paths of egress travel.	1017.4.3	
23.	The max exit access travel distance for Group A-2 and Group B restaurants shall be 200 ft in buildings without fire-sprinkler system and 250 ft with fire-sprinkler system.	Table 1016.1	
24.	Corridors serving more than 30 occupants in restaurants shall have 1-hr fire rated corridor walls unless equipped with automatic fire-sprinkler system.	Table 1018.1	
25.	Group A-2 occupancy restaurants shall have the main exit front on at least one street or an unoccupied space of not less than 20 ft in width that adjoins a street or public way.	1028.2	
26.	Group A-2 occupancy restaurants with an occupant load over 300 shall be provided with a main exit accommodating at least ½ of the occupant load, but not less than the total required width of all means of egress leading to that exit.	1028.2	
27.	In restaurants under Group A-2 occupancies with an occupant load over 300, in addition to the main exit, additional means of egress shall provide an egress capacity for at least ½ of the total occupant load served by that level. At least ½ of the additional means of egress shall be directly to an exit, or through a lobby to an exit, or to a 1 hr fire rated corridor to an exit.	1028.3	
28.	Group A-2 occupancy restaurants with an occupant load of 100 or more but less 300, shall have at least one of the required means of egress directly to an exit, or through a lobby that is not used to access the other required exit, to an exit or to a 1-hr fire rated corridor to an exit or continuous through a 1-hr fire rated lobby to an exit.	1028.3.1	
29.	Patios and similar outdoors areas in restaurants shall have exiting in compliance with sec. 1004.8.	1004.5	
<b>G. BUILDING ELEMENTS</b>			
<b>Chapter 29 – Plumbing Systems</b>			
30.	All food establishments selling food for consumption on the premises shall have bathrooms accessible to the public.	MMC II-3.2.36	

**ARCHITECTURAL PLAN REVIEW CHECKLIST  
RESTAURANT (Cont'd)**

<b>Code Requirements</b>		<b>Code section</b>	<b>Req'd</b>
31.	Separate toilet facilities shall be provided for each sex when number of customers served exceeds 10.	2013 CPC 422.3 Table 422.1	