



RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Plan review and permitting requirements for a restaurant.

Permitting Procedure

A Complete Building Permit (BLD) is required for new stand alone restaurant building construction.

An Interior Finish Permit (BLD) is required for restaurant construction in an existing building.

- 1** A Remodel Permit is required for the exterior renovation of an existing restaurant building.

A separate Fire permit is required for the kitchen exhaust hood.

A separate Fire permit is required for the sprinkler system.

The following authorizations are required to obtain a building permit for a restaurant:

- 2**
 - Building Plan Review (refer to item no. 3)
 - Fire Plan Review (refer to item no. 4)
 - Water and Sewer Plan Review (refer to item no. 5)
 - Environmental Health (refer to item no. 6)

- Development Plan Review: A commercial site development permit (CDP) is required for new building construction projects. The CDP must be a status of issued prior to the permit authorization of the building permit.



RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Building Plan Review. Sign-in at Suite 150 to begin the permitting process.

Typical office hours are Monday through Thursday 8 am to 5 pm, Friday 9am-5pm, except holidays.

- 3** Building Plan Review will verify that the proposed restaurant complies with the zoning regulations of the property and any restrictions based on parcel specific conditions of zoning.

Building Plan Review will review the plans for structural, architectural, mechanical, plumbing, and electrical code compliance.

You may contact the Current Planning Section in advance for property zoning information at Suite 250 or by calling 678-518-6200.

4

Water and Sewer Plan Review. Sign-in at Suite 150

- 5** Obtain a Grease Interceptor Approval (also known as the Green Sheet) from the Gwinnett County Department of Water Resources.
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RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Gwinnett Environmental Health Services.

Obtain a Facility Food Service Permit approval from Gwinnett County Environmental Health Services.

- 6** Environmental Health will review the hot water heater service requirements, finish of walls and ceilings, kitchen equipment layout including storage coolers, and sink types and locations.

Gwinnett Environmental Health Services is located at 455 Grayson Highway, Suite 600, Lawrenceville, GA 30046. 770-963-5132

A restaurant with an occupant load of less than 50 is classified as a Business Occupancy.

- 7** A restaurant with an occupant load of 50 or greater is classified as an Assembly Occupancy A-2.

The Occupant Load is determined by Fire Plan Review.

Verify the type of zoning to determine if a restaurant is allowed at the property location.

Restaurants are allowed in the following zoning districts: TND, HRR, C-1, C-2, C-3, MU-N, MU-C, and MU-R.

- 8** A Special Use Permit is required for restaurants located in M-1 and M-2 zoning districts.

Note: Many areas of the County are located in Overlay Districts which regulates the colors and materials allowed on the exterior of a building.

- 9** For a Complete Building Permit submit 4 sets of the construction drawings to Building Plan Review.

50% of the permit fee is due at the time of drawing submittal.

- 10** For an Interior Finish or Remodel permit submit 2 sets of construction drawings to Building Plan Review.
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- 11** For projects located in an Overlay District or projects which has a zoning condition which requires a Director's Review submit color elevations to Building Plan Review.
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RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Drawing and Document Submittal Requirements

Refer to the Gwinnett County Building Code Compliance Checklist for specific drawing information and detailing requirements.

12

The Checklist is available at:

<https://www.gwinnettcounty.com/portal/gwinnett/Departments/PlanningandDevelopment/PlanReviewSections/BuildingPlanReview>

13

Comments 14 - 22 are excerpts from the Building Code Compliance Checklist which are typical for restaurant projects.

When converting a tenant space from office business or retail to a restaurant, typically an increase of outside air ventilation is required. The following is the typical checklist comment to verify the required outside air ventilation:

14

Specify on the drawings the required outdoor air required by either IMC Section 403.3 or ASHRAE 62.1 - 2010 Section 6.1. Substantiate compliance by providing calculations on the drawings which indicates the floor area (sq. ft), maximum occupant load, minimum required ventilation rate (cfm) for each occupancy, and total ventilation rate provided to the occupied space.

(IMC Section 403.3, ASHRAE 62.1-2010 Section 4.1)

15

Specify and detail on the drawings the gas piping layout on each floor plan with a corresponding riser diagram which specifies the type, pressure, size, location, total equivalent length of pipe, type and location of shut-off valves and flow control devices, and schedule of equipment indicating the BTUH demand.

Provide pipe support and bracing details for all wind and seismic resistance.

(IFGC Sections 301.1, 301.10, 301.12, 401.1, 402.1, 409.1, and 410.1)



RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

16 Specify, detail, and indicate the location on the drawings (for each floor level and roof) the required type, size, and material of each pipe for all systems including but not limited to water supply and distribution, sanitary drainage, indirect/special waste, vents, traps and interceptors, and storm drainage.

(IPC Chapters 601, 701, 801, 901, 1001, and 1101)

Specify and detail on the drawings each commercial kitchen hood ventilation system ducts and exhaust equipment.

Specify the required type of exhaust hood - Type I or Type II.

17 Type I Exhaust outlets for hoods shall be located not less than 10 feet horizontally from parts of the same building, adjacent buildings, adjacent property lines, or air intake openings into the building. The discharge outlet shall not be less than 40 inches above the roof.

Type II exhaust outlets shall be located not less than 10 feet from property lines or buildings on the same lot, and 3 feet from openings into the building. The discharge outlet shall not be less than 30 inches above the roof.

Type I and II exhaust outlets shall terminate not less than 10 feet above grade.

(IMC Sections 506.3.13, 506.4)

Specify on the drawings the amount of makeup air required for commercial kitchen exhaust systems.

18 Note: Makeup air for Type I hoods shall comply with NFPA 101 and NFPA 96.

Note: Makeup air for Type II hoods shall comply with IMC Section 508.2.

(IMC Section 508.1 Amendment)



RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Indicate on the drawings the location and size of the grease interceptor required for food service areas/tenants.

19

Note: The grease interceptor shall be authorized for compliance by the Gwinnett County Department of Water Resources prior to the issuance of a building permit.

Specify on the drawings the size (gallons), type, and location of each water heater.

20

Note: Water heaters greater than 10 gallons shall be floor mounted or on a permanent platform at a maximum of 6 feet above the floor.

Note: The size of the water heater is determined by Environmental Health.

(IPC Section 501.4)

Provide the screen design and details for all ground mounted, wall mounted, and roof mounted mechanical, electrical, utility meters, and like equipment. Screen height shall be equal to the height of the equipment.

21

(Gwinnett County Unified Development Ordinance, Appendix - Architectural Design Standards, Sections 4.1.1 H., 4.1.1.I., 4.1.2.C., 5.1.1.G., 5.1.1. H., 6.1.1.H., 6.1.1.I., 6.1.2.E., 7.1.1.N., 7.1.1.O., 7.1.2. e.)

After all review authorizations are completed submit two (2) complete sets of construction drawings and documents for permit authorization. Construction drawings and documents shall have authorization stamps affixed from Building Plan Review and Fire Plan Review.

22

Note: Construction drawings which are required to be prepared by a Georgia registered engineer or architect shall bear the design professional's seal with original signature.

Note: Projects which require color elevation approval - attach a color copy of the approved color elevation to both sets of the construction drawings.

Helpful Information



RESTAURANT CONSTRUCTION CODE COMPLIANCE GUIDELINES

Current Construction Codes:

- The Gwinnet County Construction Code (2015 Version)
- International Building Code, 2012 Edition with 2014, 2015 & 2017 Georgia State Amendments
- International Mechanical Code, 2012 Edition with 2014 & 2015 Georgia State Amendments
- International Plumbing code, 2012 Edition with 2014 & 2015 Georgia State Amendments
- International Fuel Gas Code, 2012 Edition with 2014 & 2015 Georgia State Amendments
- NFPA National Electrical Code, 2011 Edition
- International Energy Conservation Code, 2009 Edition with 2011, 2012 Georgia State Amendments
- International Existing Building Code, 2012 Edition with 2015 Georgia State Amendments
- International Residential Code for One & Two Family Dwellings, 2012 Edition with 2014 & 2015 Georgia State Amendments
- International Swimming Pool and Spa Code, 2012 Edition with 2014 Georgia State Amendments

Building Code Compliance Review Checklist:

For additional information, refer to the Building Code Compliance Checklist available at:
www.gwinnettcounty.com/portal/gwinnett/Departments/PlanningandDevelopment/PlanReviewSections/BuildingPlanReview

Contact Information

Gwinnett County Building Plan Review
Department of Planning and Development
One Justice Square
446 West Crogan Street
Lawrenceville, Georgia 30046

www.gwinnettcounty.com

678-518-6000
