

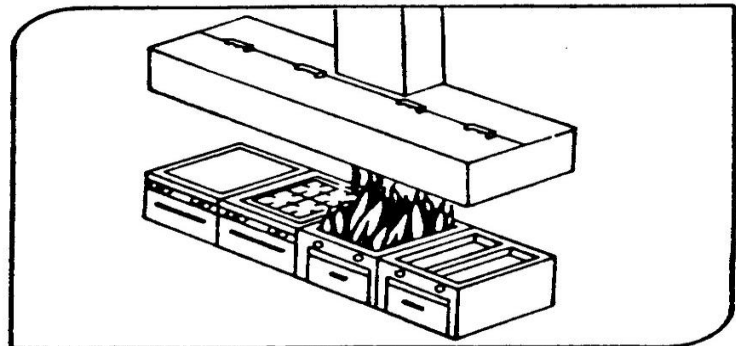
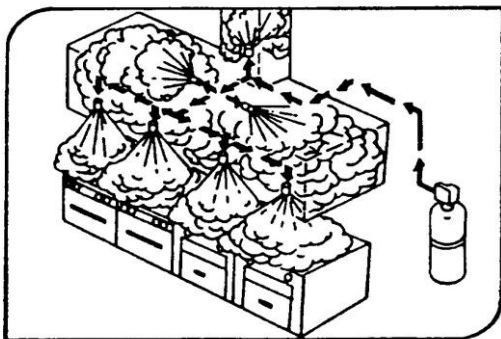


## COMMERCIAL PLAN SUBMITTAL FOR RESTAURANTS & COMMERCIAL KITCHENS

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Restaurants and commercial kitchens contain equipment (and processes) that require special design, to achieve a safe environment for diners and workers. Commercial kitchen cooking equipment produces grease and grease vapors that cause a buildup within duct work, in drains, and on walls/surfaces adjacent to equipment. Listed below are some basic kitchen issues that must be addressed, as a part of the Commercial Plan Submittal and prior to issuance of a permit:

1. Restaurants serving liquor (which are more than 5,000 square feet in size) must be equipped with an approved fire sprinkler system.
2. Restaurants serving liquor shall be responsible for obtaining all necessary liquor licenses, inspections and other approvals from the Town of Windsor.
3. For restaurants with an occupant load of 50 or more, two exits are required. Exits may not pass through a kitchen, storage area or similar spaces. Doors must be equipped with “panic” hardware when serving an *A Occupancy*, with an occupant load of 100 or more.
4. Health department approval will be required as a condition of the Certificate of Occupancy. A letter, e-mail, or fax from the health department (giving approval for the project) is required on the jobsite, before the final inspection will be approved. Please contact the health department which has jurisdiction (Weld County or Larimer County) regarding their approval and permitting process.
5. A seating plan will be required for dining areas, inside or outside the building. Outside patio areas are required to comply with all exiting regulations of the building code. Fenced-in areas must contain gates (conforming to the applicable requirements for doors).
6. Type I hoods shall be installed where cooking appliances produce grease or smoke (such as occurs with: griddles, fryers, broilers, ovens, ranges and wok ranges). Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and **do not** produce grease or smoke (such as: steamers, kettles, pasta cookers and dishwashing machines).





Cooking hood extinguishing systems (provided for protection of kitchen grease hoods and ducts) will be reviewed at the time of permit application. Plans for the hood system must be reviewed (and approved) prior to that phase of construction. The following information shall be provided.

1. A minimum of two sets of drawings are required to be submitted to the Windsor-Severance Fire Prevention Office.
2. Description of extinguishing system type (must meet UL300 standards).
3. Type of system designed – either engineered or pre-engineered systems.
4. Engineered and pre-engineered systems shall contain full details of the system design.
5. Design shall specifically show interconnection for fuel supply and shutoff, ventilation control, damper control, associated ducting system, alarm system, alarm re-transmission, etc.
6. Cooking hood extinguishing system shall be designed in accordance with the latest locally adopted editions of NFPA 13 and 17, Uniform Fire Code, Uniform Building Code, Uniform Mechanical Code, any applicable local amendments and rules and UL300 standards.
7. Alarm re-transmission – If kitchen fire extinguishing system is installed in a building with an existing fire alarm, that system is required to be interfaced with the fire alarm control panel through a dedicated zone. This should be indicated on the plans. The field inspector will verify alarm transmission.
8. Compatible portable fire extinguishers shall also be required and be in place, within easy access of the stove hood area. Fire extinguishers must be at least a 20lb *ABC Dry chemical* or *K class* extinguisher.
9. Electrical system shall be installed in accordance with NEC and provide for a shutdown of all electrical, upon activation of system.

The applicant will be contacted by Windsor-Severance Fire Protection District for any additional information that may be needed to complete the plan review. When the permit is issued, you will be given an approved set of plans that must remain on the job site throughout the construction process, including final inspections. The approved job site plan shall be identical to the Town approved site plan. Changes to the “approved” site plan must be approved by the Town, prior to implementation.

**Note: Although not required, it is advised that a meeting be conducted with the Colorado Inspection Agency and the Windsor-Severance Fire Protection District, prior to submitting an application for a building permit. The purpose of this meeting is to review the documents, intended for submittal, in an effort to speed up the review process. A building code summary and a list of questions, regarding the project, shall be submitted to Windsor-Severance Fire Protection District, prior to the meeting.**