

Opening, Renovating and Operating a Restaurant

There are many different kinds of restaurants and catering services. Whether you're interested in starting a café, a bar, family style restaurant or event catering business, you will be part of the restaurant industry. Popular types of restaurants and catering businesses include:

- Gourmet and casual dining
- Fast-food and food trucks
- Ethnic and speciality food (vegan, gluten free, organic)
- Pubs, bistros and brasseries
- Coffee shops and cafeterias

Your restaurant or catering business will be inspected and appraised, so you should strive to maintain high health standards. When you are dealing with health issues, there are several standards that you may need to be aware of including:

- Food temperature control
- Protection of food from contamination
- Employee hygiene and hand washing
- Maintenance and sanitation of surfaces and equipment that come into contact with food
- Maintenance and sanitation of surfaces and equipment that do not come into contact with food
- Maintenance and sanitation of washrooms
- Storage and removal of waste
- Pest control.

The Health Protection and Promotion Act of Ontario requires that every person who intends to commence to operate a restaurant give notice of his intention to the local health unit in which the food premises is to be located. Every person who operates a restaurant in Ontario must meet the requirements of the Ontario Food Premises Regulation (O. Reg. 562/90).The Ontario Food Premises Regulation (O. Reg. 562/90) under the Health Protection and Promotion Act provides the minimum requirements for the operation of a restaurant. These requirements can be found online at www.e-laws.gov.on.ca/html/regs/english/elaws_regs_900562_e.htm.

A Public Health Inspector (PHI) will review the food premises regulation with the restaurant operator before and during opening, renovating and operating a restaurant. A preopening inspection must be arranged with a Public Health Inspector Public Health Inspector (PHI) at least one week prior to opening of a restaurant.

Ontario Building Code – Restaurant Requirements

Restaurant Lighting

- Adequate lighting must be maintained during all hours of operation. Ensure sufficient bright light in restaurant kitchen, preparation and storage areas to facilitate cleaning. Adequate lighting is required in the Food preparation area to chop, bake, fry, sauté, as well as any other task that needs to be completed in the kitchen. Food preparation area lighting must meet Ontario Building Code requirements enforced by the local Building Department. To improve the safety of the kitchen staff and kitchen efficiency, adequate proper lighting is a must. Protective light covers are recommended for fluorescent lights. The requirements for the levels of illumination are regulated under the Ontario Building Code. Please contact local municipal Building and Fire Department for more information.

Restaurant Ventilation

• Ventilation in a restaurant kitchen is crucial. The specific ventilation requirements for washrooms and food preparation areas are regulated under the Ontario Building Code. All restaurant cooking equipment, dishwashing equipment and washrooms require mechanical ventilation vented to the outside. Mechanical ventilation over restaurant cooking equipment must be equipped with exhaust fan, canopy, filters, etc. Contact local municipality Building and Licensing Department and the local Fire Department for specific details.

Restaurant Mezzanines

- A mezzanine shall be treated as part of the main floor area if any exiting from the mezzanine directs people down and through the main floor level – the occupant load calculated for the mezzanine is included in the main floor area calculation
- The main floor shall support both occupant loads
- A mezzanine that has separate exiting from the main floor area shall be considered as a separate floor area and shall have a separate maximum occupant loads posted on each level.

Determining Occupant Load for Restaurants

Floor Area (Table 3.17.1., Div. B)

- An occupant load of 1.1m² net floor area per person for licensed restaurants (Table 3.1.17.1)
- Occupant load calculations are specific to the use of different areas with the establishment. For example; kitchen areas are calculated at 9.3m²/person under Table 3.1.17.1.
- Washrooms are not included in the floor area calculation
- In no circumstance shall the required exits from the main building empty into an enclosed patio or a contained exterior space.

Required Number of Water Closets (3.7.4.3., Div. B)

Universal toilet rooms, where required, shall comply with 3.8.3.12., Div. B of the building code.

Dining Rooms, Restaurants, Cafeteria & Alcoholic Beverage Establishments

Table 3.7.4.3.F. Plumbing Fixtures for Assembly Occupancies

Minimum Required Number of Water Closets and Lavatories for Employees

Employees of Each Sex 1 to 9 - Minimum Required Water Closets and Lavatories for Each Sex - 1
Employees of Each Sex 10 to 24 - Minimum Required Water Closets and Lavatories for Each Sex - 2
Employees of Each Sex 25 to 49 - Minimum Required Water Closets and Lavatories for Each Sex - 3
Employees of Each Sex 50 to 74 - Minimum Required Water Closets and Lavatories for Each Sex - 4
Employees of Each Sex 75 to 100 - Minimum Required Water Closets and Lavatories for Each Sex - 5
Employees of Each Sex over 100 - 6 plus 1 for each additional increment of 30 employees

Where a separate employee washroom is provided, the same room may be used by both female and male employees provided that,

- (a) the total number of employees is not more than 5, and
- (b) the door to the room can be locked from the inside.

Table 3.7.4.3.D. Water Closets for Assembly Occupancies

Persons of Each Sex 1 to 20 -	Minimum Required Water Closets for Each Sex - 1
Persons of Each Sex 21 to 70 -	Minimum Required Water Closets for Each Sex - 2
Persons of Each Sex 71 to 105 -	Minimum Required Water Closets for Each Sex - 3
Persons of Each Sex 106 to 135 -	Minimum Required Water Closets for Each Sex - 4

Persons of Each Sex 136 to 165 -	Minimum Required Water Closets for Each Sex - 5
Persons of Each Sex 166 to 195 -	Minimum Required Water Closets for Each Sex - 6
Persons of Each Sex 196 to 225 -	Minimum Required Water Closets for Each Sex - 7
Persons of Each Sex 226 to 275 -	Minimum Required Water Closets for Each Sex - 8
Persons of Each Sex 276 to 325 -	Minimum Required Water Closets for Each Sex - 9
Persons of Each Sex 326 to 375 -	Minimum Required Water Closets for Each Sex - 10
Persons of Each Sex 376 to 425 -	Minimum Required Water Closets for Each Sex - 11
Each Sex Over 425 -	12 plus 1 for each additional increment of 50 persons of each sex in excess of 425

(7) Except as provided in Sentence (8), in every dining room, restaurant, cafeteria and alcoholic beverage establishment having not more than 40 seats, patrons are permitted to share the sanitary facilities provided for employees, and the minimum number of water closets and lavatories shall conform to Table 3.7.4.3.D. based on,

- (a) a male occupant load of 50% of the number of seats plus the number of male employees, and
- (b) a female occupant load of 50% of the number of seats plus the number of female employees.

(8) Where a separate employee washroom is provided, the same room may be used by both female and male employees provided that,

- (a) the total number of employees is not more than 5, and
- (b) the door to the room can be locked from the inside.

(9) The number of employees in Sentences (6), to (8) shall be the maximum number of employees who are normally present on the premises at one time and shall include only those who are present for more than 25 per cent of the working day.

**Establishments Used Primarily for the Consumption of Alcohol Beverages
Limited or No Food Service**

Table 3.7.4.3.E. Water Closets for Assembly Occupancies

Number of Persons of Each Sex and Minimum Required Number of Water Closets for Each Sex

Persons of Each Sex 1 to 70 -	Minimum Required Water Closets for Each Sex - 2
Persons of Each Sex 51 to 70 -	Minimum Required Water Closets for Each Sex - 3
Persons of Each Sex 71 to 90 -	Minimum Required Water Closets for Each Sex - 4
Persons of Each Sex 91 to 110 -	Minimum Required Water Closets for Each Sex - 5
Persons of Each Sex 111 to 140 -	Minimum Required Water Closets for Each Sex - 6
Persons of Each Sex 141 to 180 -	Minimum Required Water Closets for Each Sex - 7
Persons of Each Sex 181 to 220 -	Minimum Required Water Closets for Each Sex - 8
Persons of Each Sex 221 to 260 -	Minimum Required Water Closets for Each Sex - 9
Over 260 -	10 plus 1 for each additional increment of 40 persons of each sex in excess of 260

Exit Capacity (3.4.3.2., Div. B)

6.1mm per person of exit width required (a 36" door may accommodate 150 persons) but shall not be permitted to accommodate more than half of the required occupant load as per 3.4.3.2.(6)B where 2 exits are required.

Fire Alarm System (3.2.4.1., Div. B)

A fire alarm system is required where the occupant load exceeds 150 persons. Fire alarms shall be designed by a competent person (Electrical Engineer).

Exit Signs (3.4.5.1.(8), Div. B)

- Exit signs are required where the restaurant occupant load exceed 60 persons.
- Exit signs shall consist of a green pictogram and white graphic symbol complying with ISO 3864-1 meeting the visibility specifications and ISP 7010 meeting the dimensional requirements.
- Restaurant exit doors must exit in the direction of travel to be considered an exit.
- Restaurant exits shall conform with all other building code requirements such as emergency lighting, flame spread ratings, permitted openings, etc.

Door Release Hardware (3.4.6.16., Div. B)

Door release hardware or “panic hardware” shall be provided on exit doors where the occupant load exceeds 100 persons.

Grease Traps

Interceptor means a receptacle that is designed and installed to prevent oil, grease, sand or other materials from passing into a drainage system.

7.4.4.3. Interceptors

(1) Except for suites of residential occupancy, where a fixture discharges sewage that includes fats, oils or grease and is located in an area that food is cooked, processed or prepared, it shall discharge through a grease interceptor.

(5) Every interceptor shall have sufficient capacity to perform the service for which it is provided.

(8) The flow rate through a grease interceptor shall not exceed its rated capacity

7.2.3.2. Interceptors

(3) Where a grease interceptor is required by Sentence 7.4.4.3.(1), the interceptor shall conform to,

(a) CAN/CSA-B481.1, “Testing and Rating of Grease Interceptors Using Lard”, or

(b) CAN/CSA-B481.2, “Testing and Rating of Grease Interceptors Using Oil”.

CAN/CSA B481 Series 12 Grease Interceptors

The second edition of the CSA B481 Series of Standards, Grease interceptors consists of the following Standards:

(a) CSA B481.0, Material, design, and construction requirements for grease interceptors;

(b) CSA B481.1, Testing and rating of grease interceptors using lard;

(c) CSA B481.2, Testing and rating of grease interceptors using oil;

(d) CSA B481.3, Sizing, selection, location, and installation of grease interceptors;

(e) CSA B481.4, Maintenance of grease interceptors; and

(f) CSA B481.5, Testing and rating of grease interceptors equipped with a grease removal device.

Grease Interceptors are to be either CSA B481.1 or CSA B481.2 certified as per the Ontario Building Code (OBC)

Ontario Building Code (OBC) also requires a properly sized interceptor. CSA B481.3 Standard specifies sizing and installation requirement and includes calculations for peak flow rates. It also states that when a grease interceptor is required to service a dishwasher, it shall be a dedicated grease interceptor.

CSA B481.4 Standard is explicit with maintenance requirements

Gravity Grease Interceptors and Grease Recovery Devices (GRD) are acceptable devices in place of Hydromechanical Grease Interceptors. GRD is covered in CSA B481.5

CSA B481.4 - Maintenance Highlights

Grease interceptors shall be serviced before the volume of Fats, Oil and Grease and solids exceeds 25% of the liquid volume of the grease interceptor.

Grease interceptors shall be serviced at least once every four weeks.

The servicing frequency shall be determined by monitoring the Fats, Oil and Grease accumulation in the grease interceptor to ensure that it does not exceed the maximum containment capacity (see Clause 5.1.1)

CSA B481.4.6.1.3 Chemical or other agents - An operator of a restaurant shall not use or permit the use of chemical agents, enzymes, bacteria, solvents, hot water, or other agents to facilitate the passage of Fats, Oil and Grease through a grease interceptor.

Basic Restaurant Requirements

RESTAURANT BUILDING MAINTENANCE

- A restaurant shall operate and be maintained in such a manner that it does not pose a health hazard. Sneeze Guards are required for salad bars, steam tables, dessert carts etc., which are used in public areas. If bulk ice cream is served, a running dipper-well for the scoop should be provided.
- Storage space for employee personal belongings must be provided and must be away from the food preparation area.
- Restaurant floor and floor-coverings must be tight, smooth and non-absorbent (includes kitchen, storage area, washrooms, behind bar). Examples: vinyl flooring, ceramic tile. Floors in the food preparation and dishwashing areas must be constructed of materials that are easily cleaned. Carpeting is allowed in dining area only. Walls and ceilings must have an easily cleanable finish. Acoustic tile is not acceptable in a food preparation area. A painted surface must withstand frequent cleaning. Walk-in cooler/freezer floor must covered with a smooth, non-absorbent and washable surface
- The walls and ceilings of rooms and passageways shall be maintained in a sanitary condition.
- Garbage must be stored in a separate room, compartment or bin. The garbage area must be constructed and maintained in such a manner to exclude insects and vermin and to prevent odours and health hazards on the interior and exterior of the premises. Garbage containers or facilities must be provided inside and outside the establishment. The containers or facilities must be durable, easily cleanable, rodent proof and must be provided in sufficient numbers and located at convenient locations both inside and outside.

Restaurant Equipment

- Any article or piece of equipment used in the restaurant kitchen shall be of sound and tight construction, kept in good repair and made of such material that it can be readily cleaned and sanitized.
- Equipment and utensils that come in direct contact with food shall be corrosion-resistant, non-toxic and free from cracks, crevices and open seams.
- All food shall be stored on racks, shelves or pallets no less than 15 cm (6") above the floor. Stainless steel or pre-finished shelves are recommended for food storage. Shelves must be at least 15cm (6") off the floor.
- All food shall be protected from contamination and adulteration. Enclosed protective containers, cabinets or shields shall be provided to protect all food displayed for sale or service. Food storage containers must be made of food grade plastic or other non-corrosive food grade material.
- The dispensing scoop handles must extend well above the water line so that the server's hand does not come in contact with the water. If ice cream, frozen confections or desserts are served, a dipperwell with potable running water shall be provided for storing dispensing scoops.

Water

- An adequate supply of potable water must be provided for the operation of a restaurant. Potable water means the absence of total coliform and E.coli in the source of the water.
- Hot and cold running water under pressure must always be available in areas where food is processed, prepared or manufactured or where equipment and utensils are washed.

Restaurant Sinks

- Handwashing Sink - Separate handwashing sinks with liquid soap in dispenser and paper towels must be conveniently located in each food preparation area. There must be at least one handwashing sink in each food preparation area. This sink must be provided with its own supply of potable hot and cold running water under pressure, liquid soap in a dispenser and single use paper towels. Adequate sanitizer (i.e. Bleach, Quaternary Ammonium or Iodine) and sanitizer test strips should be provided

- Dishwashers and Sinks for Washing and Sanitizing Equipment and Utensils - Separate Two-compartment sink with a drain rack is required where only single service utensils are provided for the service or sale of food.

If multi-service equipment and utensils (i.e. reusable forks, plates, etc.) are used by patrons, one of the following is required:

- a) A three-compartment sink of adequate size for the manual wash, rinse and sanitization procedure. Adequate size means that all equipment and utensils can be immersed in each of the sinks;
- b) A commercial-style mechanical dishwasher equipped with a temperature gauge, either a high temperature machine (capable of reaching 82°C) or a low temperature machine with chemical sanitizing rinse.

For restaurant equipment and utensils that are too large to fit into that mechanical dishwasher, a two-compartment sink of adequate size must be made available for the manual wash, rinse and sanitation procedure. There must be a supply of test strips to accurately determine the effectiveness of the sanitizing agent.

- Vegetable / Food Preparation Sink

In addition to a handwashing sink and sinks for washing and sanitizing equipment and utensils, a food preparation sink may be required for washing vegetables, produce, emptying pots, etc.

- Janitorial/Slop Sink

A separate mop-sink is required to prevent contamination of food and dishwashing areas. A janitorial/slop sink must be provided for the sanitary disposal of liquid, floor and chemical wastes.

Temperature and Thermometers

- Restaurant refrigerators must be capable of keeping cold foods cold at 4°C or below and restaurant freezers must keep frozen foods frozen at -18°C or below. Ensure to provide enough space for storing ingredients, raw foods, foods being chilled, leftovers, etc.

- Adequate hot holding equipment is required to keep hot foods hot at 60°C or above (i.e. steam table, etc.).

- An accurate, visible and conveniently located indicating thermometer is required in each cold, hot and frozen unit that is used for the storage of hazardous foods.

- An accurate indicating probe thermometer that can be easily read is required to measure the internal temperature of hazardous foods (i.e. whole turkey, chicken, hamburger, etc.).

- Commercial Dishwashers - All restaurant dishwashers must be provided with accurate temperature gauges. High temperature dishwashers must reach a temperature of 82° C (180° F) in the final rinse cycle. Low temperature dishwashers must be provided with approved sanitizing chemicals.

Restaurant Sanitary Facilities / Washrooms

- At least one sanitary facility shall be provided for each gender and must have a sign clearly indicating the gender for which they are intended.
- All restaurant washrooms must be equipped with liquid soap in a dispenser and paper (single use) towels for proper hand washing. Every sanitary facility shall be equipped with a continuous supply of: potable hot and cold running water under pressure, toilet paper, liquid soap in dispenser, single use paper towels and a durable, easy to clean receptacle for used towels and other waste material.
- The number of handwash sinks, urinals and toilets required in restaurant washrooms is regulated under the Ontario Building Code. The Ontario Building Code may require that separate facilities be provided for staff and customers. Contact local municipal Building and Licensing Department for information about washroom requirements. Restaurant washrooms must not open directly into any food processing, preparation, handling, distribution, selling, manufacturing, or serving areas.

OTHER CONSIDERATION BEFORE OPENING AND OPERATING A RESTAURANT

WELL WATER

- If the restaurant water supply is from a private well, then the well water must be free of Total Coliform and E. Coli bacteria. The food premises may also be classified under Ontario Regulation 319/08 as a Small Drinking Water System.

PRIVATE SEWAGE DISPOSAL

- If the restaurant does not have municipal sewers then it must have a sewage disposal system which complies with Part 8 of the Ontario Building Code.
- An application must be submitted to the Municipal Health Department to verify that the performance of the existing private sewage disposal system is satisfactory. A permit may be required for a change of use, alteration, repair or construction of a new system. If you are not the owner of the property, a letter of authorization from the owner to release information to Municipal Health Unit is required.

RESTAURANT FOOD HANDLER TRAINING

- It is strongly recommended that there is a Certified Food Handler on site. We encourage that all staff who handle food be certified in safe food preparation and handling.

ADDITIONAL LEGISLATION WHICH MAY APPLY TO A RESTAURANT INCLUDES BUT IS NOT LIMITED TO

- a) Alcohol Gaming Commission of Ontario (Liquor License)
- b) Ontario Building Code (Local Building Department)
- c) Ontario Fire Code (Local Fire Department)
- d) Local Municipal Bylaws (i.e. Zoning)
- e) Smoke Free Ontario Act

Restaurant Checklist

Before Opening, Renovating and Operating a Restaurant

- ˘ Contact local Public Health Inspector for food premises requirements
- ˘ Review Food Premises Regulation online (O. Reg. 562/90) at http://www.elaws.gov.on.ca/html/regs/english/elaws_regs_900562_e.htm
- ˘ Contact municipal Building and Zoning Departments for any bylaw requirements
- ˘ Provide owner/operator name, name of business, business address and telephone number when established to municipal authorities.
- ˘ Submit and review the restaurant floor plan and menu with a Public Health Inspector
- ˘ Notify a Public Health Inspector for a pre-opening restaurant inspection

The above Restaurant Checklist does not exclude other requirements that may be necessary after the review process. Review all requirements with the Public Health Inspector before opening, renovating and operating a restaurant.

Fats, Oil and Grease Generated from Normal Operations of Restaurants

Grease is commonly washed into the plumbing system during clean-up via kitchen sink. As it cools, it congeals & decreases pipe capacity both inside the restaurant and in municipal sewers. Fats, Oil and Grease blocks restaurant drain, neighbors' & can overflow into environment (spill)

Toronto Sewers By-law 681-10B(1) states:

Every owner or operator of a restaurant or other industrial, commercial or institutional premises where food is cooked, processed or prepared, which premises is connected directly or indirectly to a sewer, shall take all necessary measures to ensure that oil & grease are prevented from entering the sewer

Toronto Sewers By-law 681-10B(2) states:

The owner or operator of a restaurant as set out in Subsection B(1) shall install, operate, and properly maintain a grease interceptor in any piping system at its premises that connects directly or indirectly to a sewer. The grease interceptors shall be installed in compliance with the most current requirements of the Ontario Building Code

A grease trap/interceptor is a plumbing device designed to intercept/reduce the amount of Fats, Oil and Grease from entering the sanitary sewer. Grease trap/interceptor functions to separate Fats, Oil and Grease's (~90% of weight of water) by gravity & coalescence and contains a separation chamber which allows Fats, Oil and Grease to rise to the surface. The most common type of Grease trap/interceptor is a hydromechanical batch-flow grease interceptor with a flow rating of 26 L/min (7 gpm) to 380 L/min (100 gpm). These are small and often are found under the sinks. A Grease Removal Device automatically removes the grease to an outside vessel. Gravity grease interceptors are large in-ground interceptors that are 1,000 gallons or more and have a longer retention time compared to the hydromechanical grease interceptor. A grease interceptor is often referred to as a grease trap. A grease trap should be connected to any fixture or drain that discharges wastewater containing oil and grease, including sinks for washing dishes, floor drains, drains serving self-cleaning exhaust hoods and cooking equipment. Wastewater enters the grease trap. The water cools & the grease and oil harden and float to the top of the trap. The rest of the wastewater flows through the trap and out the exit pipe to the sanitary sewer. Solids settle to the bottom. The Fats, Oil and Grease and solids remain in the trap. When warm fats, oils and grease make their way into the plumbing system, over time they build up and cause a number of problems, including blocked sewers.

Blocked sewers can lead to a sewage backup into the restaurant, neighbouring properties or even local creeks and rivers. Blocked sewers can also lead to increased vermin and contact with disease-causing organisms, all of which pose serious health risks to anyone working in or visiting the restaurant. Issues caused by blocked sewers could ultimately lead to a temporary or permanent closure of the restaurant by Municipal Public Health Unit. Costs incurred by the municipality as a result of a grease-blocked sewer or damage to the sewers will be charged back to those responsible.

Good Restaurant Kitchen Management Practices

Indoor Restaurant Practices:

- Use rubber scrapers and/or paper towel to remove food solids and grease from pots, pans and wares before washing. Dispose of food solids in the Green Bin.
- Install and maintain screens over all sinks and floor drains to capture food solids. Dispose of collected food solids in the Green Bin.
- Keep cooking oil out of the drains. Waste oil can be sold to rendering facilities.
- Use absorption material to soak up Fats, Oil and Grease spills on the kitchen floor and under fryer baskets. Dispose of soiled material in the Green Bin or garbage (depending on the absorption material used, e.g. paper towel, rag, etc.).
- Fats, Oil and Grease from restaurant exhaust system filters and hoods should be recycled or soaked up using absorption material and disposed of in the Green Bin or garbage (depending on the absorption material used, e.g. paper towel, rag, etc.).
- Clean the restaurant grease trap before the grease and solids combined reach 25% of the trap's liquid volume. A minimum cleaning frequency of once per month is generally recommended.
- Maintain a frequent cleaning schedule of complete pump-outs of the grease interceptor and include inspections to confirm the grease trap is operating properly.
- Use a certified Ministry of Environment and Climate Change (MOECC) waste hauler to pump-out and clean the grease trap. These companies can provide operational information on the grease trap, including efficiency, possible weaknesses (i.e. warping or corrosion) and helpful upgrades/devices.
- Do not discharge hot water into the grease trap as this may melt the Fats, Oil and Grease or displace the contents of the grease interceptor, where it can harden and block your drain line.
- Do not add any enzymes or other additives into the grease trap, they will only move Fats, Oil and Grease down the restaurant sewer pipe where it could harden and block the pipe.
- It is recommended that not to use garbage disposers/grinders as liquefied food waste will fill up the grease trap quicker leading to more cleaning.

Outdoor Restaurant Practices:

- Ensure recycling barrels and containers for transporting oil are covered and secured from spillage or tipping over.
- Ensure Fats, Oil and Grease and wastewater does not enter the catch basin/sewer grate outside. This includes:
 - ✓ Wastewater from inside the restaurant (e.g. mop water)
 - ✓ Wastewater from outdoor cleaning
 - ✓ Leakage from waste/oil bins
 - ✓ Anything other than rain water or melted snow that enters a catch basin can cause damage to the sewer system, pollute the environment, harm aquatic habitat, create a public health concern and generate unpleasant odours.

Storage

- Storage areas shall be kept clean and tidy.
- A minimum clearance of 18 inches from sprinkler heads and heat/smoke detectors shall be maintained.
- Never block fire exit doors.
- Fire extinguishers shall remain accessible and in open view.
- Electrical panels and sprinkler system controls shall be kept clear of obstructions.
- Never store combustibles within 3 feet of refrigeration equipment, electrical equipment or in the furnace/ boiler room.

Flammable & Combustible Liquids

- All flammable liquids shall be stored in approved containers or cabinets.
- Flammable/ combustible liquids are to be stored in accordance with the Ontario Fire Code Part 4.

Combustible Materials

- Shall be kept a minimum of 3 feet away from electrical or heating equipment.
- If applicable, shall be stored in approved containers.

Commercial cooking equipment exhausts and fire protection systems shall be installed and maintained in conformance with NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations"

Ensure wet chemical, alkali-based chemical or "K" rated portable fire extinguishers are provided to protect commercial cooking equipment and are readily available for use in an emergency.

Daily

Check cylinder gauges to ensure pressure is in operating range (within green area).
Check to ensure seal (tie) has not been removed from pull out security pin.

Weekly

Hoods, grease removal devices, fan, ducts and other equipment shall be checked and cleaned at frequent intervals, prior to surfaces becoming heavily contaminated with grease or oily sludge.

Every 6 Months

Trained and qualified persons in conformance with the Ontario Fire Code, Section 6.8.1.1, shall perform inspection and servicing of fire extinguishing system.

Municipal building permits must be obtained for new restaurant, remodeling to freshen up, or to rebrand an existing restaurant. Renovations to an existing restaurant provide an opportunity to examine industry trends and to see where the restaurant fits in, while also differentiating from other restaurants in the neighbourhood. Periodic remodeling and/or rebranding of an existing restaurant to strategize ways to keep the restaurant relevant in a changing marketplace is not only important, it can be vital to success in the ever-changing restaurant industry.

All the required building permit drawings should be in compliance with the applicable Ontario Building Code and municipal by-laws. Our expertise and guidance can save a great deal of time and money while also providing an attractive and functional restaurant.

We are experienced in dealing with the unique challenges of restaurants. We pride ourselves on work diligently to create real value for each and every client. Having vast experience in engineering design, we offer effective, innovative and cost efficient concept designing, design detailing and construction drawings to our clients. Our team's proficiency in conceptualizing designs and plan in accordance with our clients' requirements has made us very successful.

Our fee for preparing the necessary drawings obtain municipal building permit for non-structural renovation of restaurants is as follows:

Up to 999 sqft	\$1,295
1,000 sq ft to 1,499 sq ft	\$ 1,795
1,500 sq ft to 1,999 sq ft	\$ 2,295
2,000 sq ft to 2,499sq ft	\$ 2,795
2,500 sq ft to 2,999 sq ft	\$ 3,295
3,000 sq ft to 3,499 sq ft	\$3,795
3,500 sq ft to 3,999 sq ft	\$4,295

If required, structural drawings, heat loss/heat gain calculations, sprinkler drawings, electrical drawings, fire alarm drawings, etc may cost extra.

Call 24/7 – 416 332 1743

Text Messages – 416 727 8336

Email: buildingexpertscanada@yahoo.com

BUILDING EXPERTS CANADA LTD

We prepare building permit drawings for restaurants in Ontario including City of Toronto, Durham Region, Halton Region, Peel Region and York Region (Ajax, Aurora, Bolton, Brampton, Burlington, Caledon, Etobicoke, Halton Hills, Maple, Markham, Milton, Mississauga, Newmarket, North York, Oakville, Oshawa, Pickering, Richmond Hill, Scarborough, Stouffville, Toronto, Vaughan, Uxbridge, Whitby, Burlington, Clarington, Georgina, Milton, and Woodbridge).

Having vast experience in municipal engineering design, we offer effective, innovative and cost efficient concept designing, design detailing and construction drawings to our clients. Our team's proficiency in conceptualizing designs and plan in accordance with our clients' requirements has made us very successful.

Our licensed professional engineers prepare thorough, detailed, and clear Engineering Drawings and plans to suit the client's needs while also adhering to design requirements of the municipality and submit to municipality for review and approval to obtain site plan approvals and building permits.

Combining our knowledge in Building Science, extensive experience in Structural & Municipal Engineering and expertise in innovative unique, distinctive cost effective designs, our engineers offer perfect solution to our clients.

Since our licensed Professional Engineers certify the plans and drawings they are filing for building permit are in compliance with Ontario Building Code, Municipal By-laws and Regional Government Authority Requirements, municipal plan review process for the building permit is always much faster. Feel Free to Contact Us Anytime. Our cost-effective, inviting and attractive designs are configured for future expansion. Customer-friendly layouts are very easy to navigate.

Our attractive, practical, multifunctional, environmentally friendly gas station designs increase cash flow and profit margin.

Unique energy efficient cost effective clear span elegant banquet hall designs are not only attractive; they very much reduce the operational expenses as well.

Our office building designs are simply awesome absolutely amazing astonishing beautiful serene really inspiring office building designs.

We also design efficient and elegant medical office design for a very successful practice. We create the best possible setting for the medical practitioner, the staff and the patients by optimizing efficiency and patient care.

We design the true site specific design to build our client's dream custom build home. We creatively and cost effectively try our best to incorporate everything possible on our client's dream custom build home wish list. We pride ourselves on work diligently to create real value for each and every client.

Our service area includes Toronto, Pickering, Ajax, Whitby, Oshawa, Clarington, Brighton, Port Hope, Cobourg, Trenton, Belleville, Peterborough, Kawartha Lakes, Port Perry, Uxbridge, Stouffville, Sutton, Georgina, Keswick, Newmarket, Bradford, Barrie, Innisfil, New Tecumseth, Aurora, Richmond Hill, Markham, Vaughan, Woodbridge, King City, Bolton, Caledon, Orangeville, Brampton, Mississauga, Milton, Georgetown, Guelph, Cambridge, Kitchener, Waterloo, Woodstock, London, Brantford, Hamilton, Stoney Creek, Grimsby, St. Catharines, Niagara on the Lake, Niagara Falls, Fort Erie, Welland, Burlington and Oakville.