



Restaurants and Commercial Kitchens - Tenant Improvements

Restaurants with an occupant load of over 30 people, these restaurants are considered Assembly occupancies under Part 3 of the BC Building Code and must be designed by an Architect.

Small Restaurants with an occupant load of 30 or less people, the 2018 BCBC allows a suite of Group A, Division 2 assembly occupancy to be classified as a Group D business and personal services occupancy provided:

- The occupant load of the suite does not exceed 30.
- The suite is separated from the remainder of the building by a fire separation with a fire resistance rating of not less than 1 hr.
- The fire separation required above need not have a fire-resistance rating where the suite is located in a building sprinklered throughout.
- A permanent sign indicating the lesser of the occupant load for the suite or 30 persons shall be posted in a conspicuous location near the suite's principal entrance.

Cooking Equipment - Exhaust hoods must comply with NFPA 96 where cooking may produce grease-laden fumes such as deep fryers. All installation drawing details, including clearances to combustibles and manufacturer's documentation of products, must be submitted and be specific to the project. Design and inspection by a Mechanical Engineer may be required, depending on the complexity of the installation.

Submission Requirements

- APPLICATION signed by all registered owners;
- COMPANY SEARCH - to identify who the authorized signatory can be;
- TITLE SEARCH - a copy of the title certificate, dated within the last 30 days of the application;
- A City of Parksville BUSINESS LICENCE or an INTERCOMMUNITY BUSINESS LICENCE (ICBL);
- TWO SETS of DESIGNER QUALITY DRAWINGS, DRAWN TO SCALE, ON MINIMUM 11 X 17 PAPER, One PAPER set and One ELECTRONIC set (PDF);
- Floor Plan of the restaurant: All drawings must include details of the vent hood, including the extinguishing system detectors, piping, nozzles, fuel shut-off devices, storage containers, manual activation devices, and exhaust ducts.
- VIHA approval may be required for all commercial kitchen, restaurant, beverage facility, and personal service establishments. Contact 250 755-6215 for further information. Please take your drawings to them for approval prior to applying for a building permit;