

Restaurant Guidelines to a Grand Opening

A restaurant project can be challenging especially if you have limited experience. In order to best negotiate these challenges, it is highly recommended that you:

1. Check with the City Planning Division prior to choosing a site in order to determine if a restaurant use is permitted. Please be prepared to tell the planner the site address, the current use of the tenant space, and whether there are any exterior modifications proposed to the building.
 - Information can be obtained at the public counter at 300 Richards Blvd. or by emailing planning@cityofsacramento.org.
 - Planning can provide the following information:
 - If the restaurant use is allowed
 - If there are any parking or other site development requirements
 - If a planning application is required, and how long it will take
 - Here are some things that could simplify a project's approval:
 - Zoning allows the use
 - Previous permitted use of the space was for a restaurant
 - No changes to the exterior
 - No added square footage to the space
2. Hire a design professional (e.g. architect) who has project experience with designing restaurants.
 - Construction drawings will need to be submitted to County Health Department, City Planning and City Building. For submission requirements please use the links:
 - Health Department: <https://www.saccounty.gov/Business/Pages/default.aspx>
 - City Planning/Building: <http://cityofsacramento.org/Community-Development/Building/Plan-Review>
 - The **submission of the construction drawings** to County Health Department needs to precede the submission of construction drawings to the City Building Division.
 - The **approval of the construction drawings** by the Health Department needs to precede the plan review approval by the City Building Division.
 - A restaurant will be **eligible for occupancy** only after both the Health Department and the City Building Division have each granted their approval.
3. Solicit bids from at least three contractors with restaurant experience. Please check references.

See page 2 for additional information based on your project needs.

Additional Information:

1. If the space is an existing restaurant and no equipment is changing, it is unlikely the items indicated below will be required.
2. If the space was not a restaurant previously, the following may be required:
 - A grease interceptor sized for the fixtures discharging into it
 - A Type I hood sized for the equipment being installed (both the physical size of the hood and the air flow requirements)
 - Grease duct and make up air for the Type I hood
 - A shaft or 3M duct wrap may be needed for the grease duct
 - Fire/smoke damper may be needed for the make-up air
 - Gas and/or electrical upgrades for the new equipment
 - Upgrades to exiting with an assembly use
 - Upgrades to accessible access (compliance at the area of alteration and upgrades to the path of travel per CBC, 11B-202.4)
3. If the space was a restaurant previously and equipment is changing, the following may be required:
 - Upgrades to the hood if the new equipment is physically larger and/or the BTU demand of the equipment has increased.
 - Upgrades to gas and/or electrical if the BTU demand of the new equipment has increased.
 - Upgrades to the accessible path of travel per CBC, 11B-202.4.