

General Plumbing Requirements Food Service Establishments

Field review in lieu of full plumbing plan review is allowed for alterations, additions, revisions to an existing restaurant at an existing location.

Plumbing plan review is required for **“New”** retail food establishments only.

Definition:

“New” – A new or existing area or space never having been previously occupied by a retail food establishment converted to a non-mobile commercial kitchen, commercial restaurant, bar, or newly constructed building specifically to house a “New” commercial kitchen, commercial restaurant, or bar.

Exceptions:

1. Alterations, additions, revisions or change of restaurant type at an existing location or area is not considered “New”.
2. Where only one restroom is required and is gender neutral and the food establishment is primarily for drinking or dining and the total occupant load including both employees and customers is 30 or less.

Note: exceptions do not apply to chain stores

Please be aware of the following requirements for the installation of plumbing systems in food establishments:

1. Plumbing work shall not be covered or concealed prior to rough-in plumbing inspection and approval.
2. The Public Health approved food plans and approved plumbing plans (if applicable) shall be on site at the time of any plumbing inspection.
3. All fixtures and appliances shall be installed and operable at the time of final plumbing inspection.
4. Hot water shall be provided to the kitchen hand sink at a minimum temperature of 100°F. Hot water shall be provided to the restroom lavatory(s) and shall be limited to a maximum

temperature of 120°F by means of a temperature mixing valve conforming to ASSE 1070. The water heater thermostat shall not be considered a means for controlling the temperature.

5. Water closet seat for public use shall be of the elongated type either of the open front type or have an automatic seat cover dispenser.
6. Where carbonated beverage dispensers are installed, the connection to the potable water system shall be protected by means of a reduced pressure backflow assembly (RPBA). The backflow assembly shall be installed in accordance with the plumbing code and per the manufacturer's installation instructions, including, but not limited to, the minimum clearance requirements necessary to perform regular inspection, maintenance and testing of the assembly. No copper or brass material shall be installed downstream of the RPBA. The beverage dispenser shall be installed at the time of final plumbing inspection. If such dispensers are to be installed at a future time, they shall require a plumbing permit and inspection prior to operation of the unit(s). A backflow assembly permit shall be required prior to installation of the assembly.
7. Sinks shall be directly connected to the drainage system except when used for preparation, storage of food or unpackaged ice used for human consumption. Plumbing appliances shall be installed in accordance with the manufacturer's installation instructions and in the City of Seattle the Seattle Plumbing Code and in Unincorporated King County the Uniform Plumbing Code.
8. Where soap/chemical dispensers are connected to the potable water system, they shall be connected by means of an approved air gap or listed air gap fitting. Where such dispensers are connected to a sink faucet by means of a hose-threaded connection, there shall not be any type of shutoff downstream of the sink faucet. This can be accomplished by installing a water wasting tee at the point of connection with the sink faucet. Soap/chemical dispensers shall be installed at the time of final plumbing inspection. If such dispensers are to be installed at a future time, they shall require a plumbing permit and inspection prior to operation of the units(s).
9. A grease interceptor is required where food or drink containing fats, oils or grease (F.O.G.) are to be cooked or prepared. Grease interceptors shall be sized and installed in accordance with plumbing code and the manufacturer's instructions. Total gallon capacity of fixtures discharging to a hydromechanical grease interceptor shall not exceed 2-1/2 times the gpm flow rate of the interceptor. The manufacturer's installation instructions shall be on site at the time of inspection. Fixtures discharging to the grease interceptor shall be directly connected and shall be served by a trap and vent. The grease interceptor shall be directly connected to the drainage system. The type and location of the flow control device shall be in accordance with the manufacturer's installation instructions.

Note: suspended hydromechanical grease interceptors (HGI) must comply with Section 1009.5 of the Seattle Plumbing Code and obtain approval from Seattle's Fats, Oil and Grease Program by contacting Gary Christiansen – Wastewater Source Control Supervisor – 206-684-8396 or gary.christiansen@seattle.gov prior to design or installation.

Questions regarding plan submittal for food establishments please email planreviewinfo@kingcounty.gov

For a list of staff and contact information please visit our website at: <https://kingcounty.gov/depts/health/environmental-health/piping/plumbing.aspx> and click “Find a plumbing and gas piping inspector nearest you”.

You can access the Seattle Plumbing Code and Seattle Building Code at; <http://www.seattle.gov/sdci/codes>