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Commercial Cooking Equipment

No.: BUILDING-14

Date: 2003-01-27

Revised: 2020-03-05

This bulletin is to inform Owners, Contractors, Designers, and Registered Professionals of permit requirements for any installations and alterations to commercial cooking equipment.

Summary:

- All commercial cooking equipment installations and alterations will require a Building Permit and a Registered Professional Engineer to undertake the design and field review.

General Information:

To address fire safety concerns and ensure adequate design and installation practices for commercial cooking equipment systems, all commercial cooking equipment installations and alterations must be designed by a Registered Professional Engineer.

A Building Permit is required for new installations and alterations to existing commercial cooking equipment.

Permit applications to install/alter commercial equipment must include the following:

- Mechanical system drawings, signed and sealed by a Registered Professional Engineer;
- Letters of Assurance (Schedule B: Assurance of Professional Design and Commitment for Field Review);
- Schedule E: Confirmation of Insurance Coverage, by Registered Professional.

A Field Review Report, in addition to Schedule C-B: Assurance of Professional Field Review and Compliance, may also be requested by the Building Inspector.

Should you have any questions, comments, or suggestions concerning this bulletin, please reference the Bulletin number and email building@richmond.ca or call the Building Approvals General Inquiries line at 604-276-4118.