



CITY OF LONG BEACH
 Department of Development Services
BUILDING AND SAFETY BUREAU
RESTAURANTS



SUPPLEMENTAL ACCESSIBILITY PLAN REVIEW CHECKLIST No. 3

INFORMATION	PROJECT NO.:	EXPIRATION DATE:	STATUS:
	PROJECT ADDRESS:	VALUATION:	
	WORK DESCRIPTION:		
	APPLICANT'S NAME:	TEL. NO.:	
INSTRUCTIONS	<p>Your application for a permit, together with plans and specifications, has been examined and you are advised that the issuance of a permit is withheld for the reasons hereinafter set forth. The approval of plans and specifications does not permit the violation of any sections of the Building Code or other local ordinances or state laws.</p> <p>In an effort to streamline the plan review process, please follow the steps outlined below to ensure that there is no delay in processing your application and reviewing your responses to these plan check comments.</p> <ul style="list-style-type: none"> • Comments with circled item numbers apply to this plan check. • Revised plans and calculations shall incorporate or address all comments marked on the original checked set of plans, calculations, and this plan review checklist. Provide a written response to each comment and show where and how it has been addressed. Identify the sheet number and detail or reference note on the revised plans where the corrections are made. Time spent searching for the corrected items on the revised plans or calculations will delay the review and approval process. Once all comments on the plans, calculations, and this checklist have been addressed, contact the plan check staff to SCHEDULE AN APPOINTMENT to review the changes made. 		
	PLAN REVIEWER:	TEL. NO.:	562-570-
	ADDRESS:	333 W. OCEAN BLVD., 4 TH FLOOR, LONG BEACH, CA 90802	
	EMAIL:	@longbeach.gov	WEBSITE: www.lbds.info
NOTE	<ul style="list-style-type: none"> • Should you have any questions or need clarification pertaining to the comments made on your project, you may contact the plan check staff by telephone from 7:30 AM (8:30 AM Wed) to 4:30 PM (M T W Th F). • Bring the original checked set of plans and calculations along with this checklist to the appointment meeting. Do not schedule an appointment meeting with the plan check staff until all comments have been addressed. • We will ensure that the appointment meeting or re-submittal of the plans for recheck will proceed as expeditiously as possible. If an impasse is reached during the appointment meeting, you may request that the plan check supervisor be summoned for a 2nd opinion or to attempt to resolve and/or clarify the matter. • Major revisions to the plans that necessitate additional review time may be subject to re-submittal and additional plan check fees as authorized by Section 18.05.040 of the Long Beach Municipal Code. • Reviewed plans and/or calculations not picked up within 60 days of notice will be discarded. <p>Numbers within the parenthesis () refer to the section of the applicable code. 2016 California Building Code (CBC). Table (T).</p>		

RESTAURANTS, CAFETERIAS, BANQUET FACILITIES, BARS, PERFORMANCE AREAS, PRESS BOXES, EMPLOYEE AREAS

1. Within a site. At least one accessible route shall connect accessible buildings, accessible facilities, accessible elements, and accessible spaces that are on the same site. **§11B-206.2.2**
2. Entrances shall be provided in accordance with Section 11B-206.4. Entrance doors, doorways, and gates shall comply with Section 11B-404 and shall be on an accessible route complying with Section 11B-402. **§11B-206.4**
3. Toilet rooms and bathing rooms. Where toilet rooms are provided, each toilet room shall comply with Section 11B-603. Where bathing rooms are provided, each bathing room shall comply with Section 11B-603. **§11B-213.2**
4. Scope. All areas of newly designed and newly constructed buildings and facilities and altered portions of existing buildings and facilities shall comply with these requirements. **§11B-201.1**
5. In restaurants, cafeterias, banquet facilities, bars, and similar facilities, an accessible route shall be provided to all functional areas, including raised or sunken areas, and outdoor areas. **§11B-206.2.5**
6. Where a circulation path directly connects a performance area to an assembly seating area, an accessible route shall directly connect the assembly seating area with the performance area. An accessible route shall be provided from performance areas to ancillary areas or facilities used by performers unless exempted by 11B-206.2.3 Multi-Story Buildings and Facilities, (See exceptions 1 through 7). **§11B-206.2.6**
7. Press boxes in assembly areas shall be on an accessible route. **§11B-206.2.7 (See exceptions)**
8. Common use circulation paths within employee work areas shall comply with 11B-402 Accessible Routes. **§11B-206.2.8 (See exceptions)**
9. At dining and work surfaces required to be accessible, knee clearance shall be provided that is 30 inches in width at 27 inches above the finish floor or ground for a depth of at least 19 inches. **§11B-306.3**

DINING SURFACES, WORK SURFACES AND WET BAR

10. Dining surfaces and work surfaces shall comply with 11B-902.2 and 11B-902.3. **§11B-902.1**
11. A clear floor space complying with 11B-305 positioned for a forward approach shall be provided. Knee and toe clearance complying with 11B-306 shall be provided. **§11B-902.2**
12. The tops of dining surfaces and work surfaces shall be 28 inches minimum and 34 inches maximum above the finish floor or ground. **§11B-902.3**
13. Accessible dining surfaces and work surfaces for children's use shall comply with 11B-902.4. **§11B-902.4 (See exception)**
14. Where dining surfaces are provided for the consumption of food or drink, at least 5 percent of the seating spaces and standing spaces at the dining surfaces shall comply with 11B-902. In addition, where work surfaces are provided for use by other than employees, at least 5 percent shall comply with 11B-902. **§11B-226.1 (See exceptions)**
15. Dining surfaces and work surfaces required to comply with 11B-902 shall be dispersed throughout the space or facility containing dining surfaces and work surfaces for each type of seating in a functional area. Work surfaces required to comply with 11B-902 shall be dispersed throughout the space or facility containing work surfaces. **§11B-226.2**
16. Where food or drink is served for consumption at a counter exceeding 34 inches in height, a portion of the main counter 60 inches minimum in length shall be provided in compliance with 11B-902.3. **§11B-226.3**
17. Food service lines shall comply with 11B-904.5. Where self-service shelves are provided, at least 50 percent, but no fewer than one, of each type provided shall comply with 11B-308. **§11B-227.4**
18. Queues and waiting lines servicing counters or check-out aisles required to comply with 11B-904.3 or 11B-904.4 shall comply with 11B-403. **§11B-227.5**
19. Counters in food service lines shall comply with 11B-904.5. **§11B-904.5**
 - a. Self-service shelves and dispensing devices for tableware, dishware, condiments, food and beverages shall comply with 11B-308. **§11B-904.5.1**
 - b. The tops of tray slides shall be 28 inches minimum and 34 inches maximum above the finish floor or ground. **§11B-904.5.2**

