

# KITCHEN REMODELS

Community Development Building & Safety Inspections  
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## Purpose

This checklist applies to kitchen remodeling projects for single-family dwellings and is to be used as a general reference guide. If the scope of work only involves the removal and replacement of plumbing, mechanical, electrical fixtures, existing window replacements and minor non-load bearing wall modifications, the items appearing with a check mark shall be **subject to field approval**. Completion of a permit application, with the specific work to be remodeled, may be done over the counter.

## What do I need to bring to obtain a kitchen remodel permit?

To apply for a permit, please bring three sets of plans (minimum 11"x17") depicting the proposed kitchen layout, including a detailed description of the scope of work. It is important that your plans clearly show all the work you propose to do to avoid delays in processing. Once a permit has been issued it will be limited to the scope defined and illustrated in the documents filed – see sample floor plan on next page. The applicant is responsible for compliance with all code regulations if unforeseen work is discovered that is not part of the permit application.

Additional information will be required for a complete plan review in-house if the work includes the removal and/or replacement of structural features such as load-bearing walls, posts, and new window or door openings. Please see the *Residential Building: Additions & Remodels* (Policy No.: B-04-06) for additional information.

## Plumbing Requirements (2013 CPC)

- Dishwasher air gap required above sink flood rim ..... [807.4]
- Special venting for island fixtures ..... [909]

## Mechanical Requirements (2013 CMC)

- Provide installation instructions for all listed equipment to field inspector at time of inspection ..... [303.1]
- Termination of environmental air ducts a minimum of 3' from property lines or other openings into building (i.e., dryers, bath and utility fans, etc., must be 3' away from doors, windows, opening skylights or attic vents) ..... [504.5]

## Electrical Requirements (2013 CEC)

- Two 20-amp small-appliance circuits; these cannot serve outside outlets – only the required countertop and wall outlets including refrigeration equipment ..... [210-11(c)(1), 210-52(b)(1)& (B)(2)]
- Provide separate and dedicated circuits with I.D. for garbage disposal, dishwasher, built-in microwave, trash compactor, and refrigeration equipment ..... [210-52 (b)]
- Garbage disposal & dishwasher: plug connected with listed flexible cords (18" to 36" long for G.D.; 36" to 48" long for D.); receptacles must be accessible (not behind appliance) ..... [422-16(b)(1) & (2)]
- GFCI protection at the following locations: ..... [210-8(a)(6) & (7)]
  - a. All receptacles serving kitchen countertops
  - b. Receptacles within 6' of edge of a wet bar, laundry or utility sink
- Provide additional receptacle outlets for countertop as follows:
  - a. In each wall space or countertop wider than 12"
  - b. Spaced so that no point along the wall and counter space line is more than 24" from a receptacle
  - c. Installed at each countertop island and peninsular countertop meeting minimum dimensions ..... [210-52(c)(1)(2)(3)]
- Receptacle for refrigeration equipment may be attached to the small appliance circuit ..... [210-52(b)(1) ex.2]

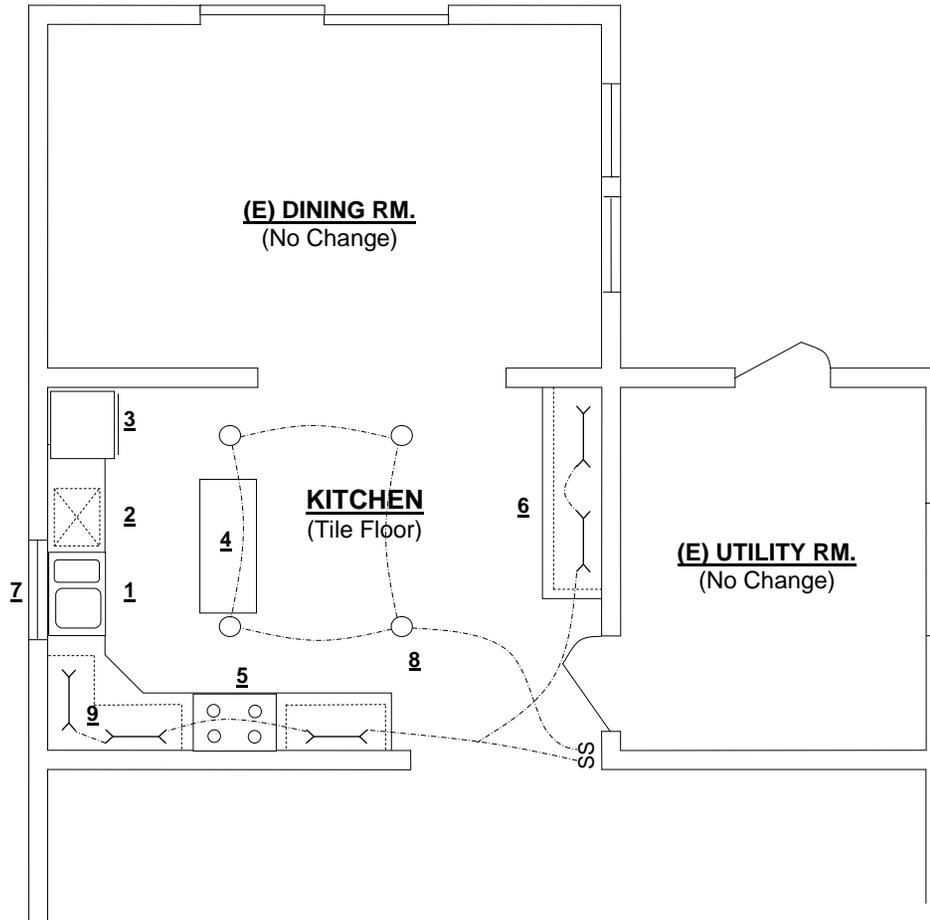
## Residential Lighting Requirements (2013 Energy Standards)

- At least half the installed wattage of luminaires in kitchens shall be high efficacy. Some lighting installed inside a cabinet may not be included in the wattage calculation. See the 2013 Building Energy Efficiency Standards Section 6.4 for kitchen lighting requirements. This general lighting shall be controlled and switched *separately* from any other decorative low efficacy lighting such as screw-in incandescent recessed downlights, reflector lamps, etc. [§150(k)2 and Section 6.2.1 and 6.2.2 of the Residential Compliance Manual]

## Local Exhaust (Section 5 of ASHRAE 62.2)

- Local exhaust (sometimes called spot ventilation) has long been required for bathrooms and kitchens to deal with moisture and odors at the source. The 2008 Standards recognize the limitations of these indirect methods of providing ventilation to reduce moisture and odors and requires that these spaces be mechanically exhausted directly to outdoors even if windows are present.

**NOTE:** See new code requirements for Smoke detectors and Carbon Monoxide Detectors.



**SCOPE OF WORK:**

If the kitchen layout will change we will need an existing layout in addition to proposed layout. If the kitchen layout will remain the same just show the work including removal and replacement of kitchen appliances (dishwasher, sink, oven, range, countertops and cabinets, flooring, and light fixtures).

**FLOOR PLAN KEYNOTES:**

1. Double sink
2. Dishwasher with required airgap
3. Refrigerator
4. Island cabinet
5. Cooktop with downdraft venting
6. Marble countertops & cabinets above
7. (E) Window – no change
8. (N) 4-Incand. Fixtures w/separate switch
9. (N) 5-Fluor. Fixtures w/separate switch

**ELECTRICAL LEGEND:**

*(Example of suggested luminaire schedule to be listed on plans)*

Luminaire Type	Notes for luminaire schedule
(N) Incandescent Recessed Can	With maximum relamping wattage of 75 watts, meeting the labeling, IC, and Airtight requirements of Sect. 150(k).
(N) Fluorescent Recessed Can	With one 26 watt pin-based compact fluorescent lamp, meets the electronic ballast, min. efficacy, IC, and Airtight requirements of Sect. 150(k).
(N) Fluorescent under-cabinet lights	Using 14 watts and 28 watts T5 linear fluorescent lamps.

**SAMPLE FLOOR PLAN**  
**PROPOSED KITCHEN REMODEL**  
**(NOT TO SCALE)**

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