



**AREA OF KITCHEN AND PART OF AUXILIARY RENOVATION: 340 s.f.**

**CODE & BYLAW REVIEW**

NATIONAL BUILDING CODE OF CANADA 2015

3.1.2.1 Major Occupancy  
A2 - Assembly

3.1.17.1 Occupant Load  
Occupancy types:  
Kitchen = A2 Assembly  
Auxiliary room = A2 Assembly

Occupant Load:  
Kitchen: 299.3 sq.ft. @ 9.3 m<sup>2</sup> (100 sq.ft.) per person = 2 people  
Auxiliary Room: 138.8 sq.ft. @ 0.40 m<sup>2</sup> (4.3 sq.ft.) per person = 32 people

NFPA 10  
6.1.3 Placement  
6.1.3.1 Fire extinguishers shall be conspicuously located where they are readily accessible and immediately available in the event of a fire.

6.1.3.3 Visibility  
6.1.3.3.1 fire extinguishers shall be installed in locations where they are visible except as permitted by 6.1.3.3.2 or 6.1.3.3.3.  
6.1.3.3.2 In rooms and in locations where visual obstructions cannot be avoided, signs or other means shall be provided to indicate the extinguisher location.

6.1.3.9 Installation Height  
6.1.3.9.1 Fire extinguishers having a gross weight not exceeding 40lb (18.14kg) shall be installed so that the top of the fire extinguisher is not more than 5ft. (1.53m) above the floor.

6.6 Installations for Class K Hazards  
6.6.2 Maximum travel distance shall not exceed 30ft (9.1m) from the hazard to the extinguisher

NFPA 96 STANDARD FOR VENTILATION CONTROL

4.2 Clearance  
4.2.1 Where enclosures are not required, hoods, grease removal devices, exhaust fans, and ducts shall have a clearance of at least 18 in. (457 mm) to combustible material, 3 in. (76 mm) to limited combustible material, and 0 in. (0 mm) to noncombustible material.

4.2.3 Clearance Reduction  
4.2.3.2 Where a clearance reduction system consisting of 0.027 in. (0.69 mm) (22 gauge) sheet metal on 1 in (25 mm) mineral wool batts or ceramic fiber blanket reinforced with wire mesh or equivalent spaced 1" on noncombustible spacers is provided, there shall be a minimum of 3 in. (76 mm) clearance to combustible material.

**CODE & BYLAW REVIEW CONTD**

THE PUBLIC HEALTH ACT (C.C.S.M. c. P210) FOOD AND FOOD HANDLING ESTABLISHMENTS REGULATION

"Food Handling Establishment" includes an abattoir, food processing plant, food service establishment, meat processing plant, retail food store, temporary food service establishment, warehouse or any place, premises, structure or vehicle in which food is:

- manufactured, processed, prepared, packaged, stored or handled, or
- sold or offered for sale, but does not include a private dwelling in which food is prepared or served for consumption by the occupant or his or her family, staff or guests, or any vehicle used exclusively for transport. (p. 3)

"Food Service Establishment" means any place where food is prepared or provided for consumption in individual portions but does not include a food processing plant or retail food store (p. 4)

- 11(3)(c) wall and floor junctions are covered and sealed.
- 14(3)(b) floor-mounted equipment, unless readily movable, is sealed to the floor or installed in such a manner as to facilitate easy cleaning of the equipment and the floor, but in no case where the equipment is not sealed to the floor shall the clearance from the floor be less than 15 cm (6 in.).  
  
DEFN: "equipment" means any item other than utensils or tableware used in the preparation, manufacture, processing, packaging and storage of food in a food-handling establishment.
- 15(4) Unless otherwise approved by the director or a public health inspector, ...shall provide a non-corrodible three-compartment sink of sufficient size to accommodate each utensil and it shall be used where the cleaning and sanitizing of the utensils is conducted manually.
- 15(6)(b) sinks and drain-boards are self-draining
- 16 a permanently fixed artificial light source is installed to provide at least:  
  - 215 lx on all food preparation surfaces, equipment or utensil washing work areas;
  - at a distance of 76 cm from the floor, a minimum of 215 lx in utensil and equipment storage areas, lavatory, ... dry food storage areas...
  - lights are shielded to protect food from broken glass in all food preparation areas, and where lights are located over unprotected food or food processing, packaging or serving lines or where any other hazard might exist.
- 32(1) floors of all food preparation, food storage, utensil washing rooms and areas, ...are constructed of impervious, durable materials
- 32(4)
  - walls, partitions and ceilings in all food preparation and utensil washing areas are smooth, non-absorbent, and easily cleanable;
  - studs, joists and rafters are not exposed in... food preparation areas, equipment washing and utensil washing areas.
- 33(1)
  - separate handwashing facilities conveniently located in the food preparation area are provided for employees;
  - sink compartments used for food preparation are not used for handwashing;
  - a supply of hand-cleaning soap or detergent is provided at each lavatory and a supply of sanitary towels or a hand-drying device providing heated air is also provided and located near each facility.
- 33(4) where disposable towels are used, ...provide easily cleanable, conveniently located waste receptacles.
- 36(2) unless otherwise approved by a public health inspector, all dishwashers and glasswashers used in a food handling establishment shall bear a National Sanitation Foundation certification.

CITY OF WINNIPEG - FOOD SERVICE ESTABLISHMENT BY-LAW NO. 5160/89

"Food Service Establishment" means any place where food is kept, handled, manufactured, packaged, stored, or prepared... regardless of whether consumption is on or off the premises and regardless of whether there is or is not a charge for the food..." (p. 2)

- 17.2 Food contact surfaces shall be easily cleanable, smooth and free of breaks, open seams, cracks, chips, pits and similar imperfections.
- 17.5 All sinks and drainage boards shall be self-draining.
- 17.10 Floor mounted equipment, unless easily movable, shall be sealed to the floor or elevated at least fifteen (15) centimetres (6 inches) from the floor and installed in such a manner as to facilitate cleaning in and around the equipment.
- 18.3(a) Where utensils, tableware or kitchenware are manually cleaned and sanitized, a sink with no fewer than three compartments conveniently located in the kitchen area shall be provided.
- 18.4(a) Unless otherwise approved by the Medical Health Officer or Public Health Inspector, all dishwashers and glasswashers used in a food service establishment shall bear a National Sanitation Foundation certificate and be installed and operated in accordance with the manufacturer's specifications.
- 22.1 Every food service establishment shall be provided with hand washing facilities, conveniently located in the food preparation area for employees.
- 22.2 Sinks used for food preparation or for washing equipment and utensils shall not be used for hand washing or the disposal of wastewater from cleaning operations.
- 25.2 Walls, partitions and ceiling of walk-in refrigerating units, food preparation areas, equipment and utensil washing areas and toilet rooms shall be primarily light colours, smooth, non-absorbent and easily cleanable. Concrete blocks used for interior wall construction shall be finished and sealed to provide an easily cleanable surface.
- 25.4 Floors and floor-coverings of all food preparation areas, equipment and utensil washing areas, walk-in refrigeration units and washrooms shall be constructed of smooth, durable material which is either seamless or with seams that are heat-sealed or chemically bonded.
- 25.6 The floor covering in food preparation areas, utensil-washing areas and washrooms shall be covered up the wall to a height of not less than 10 centimetres (4 inches) and sealed.

**GENERAL NOTES**

- ALL NEW MATERIALS TO BE INSTALLED ACCORDING TO MANUFACTURER'S SPECIFICATIONS.
- WORK TO BE CONDUCTED DURING REGULAR BUSINESS HOURS. ANY AFTER-HOURS REQUIREMENTS TO BE SUBMITTED TO CONTRACT ADMINISTRATOR FOR APPROVAL IN ADVANCE.

**NOTES:**  
THESE DRAWINGS SHALL NOT BE SCALED.

THE CONTRACTOR SHALL VISIT THE SITE AND SATISFY ONESELF ALL DIMENSIONS, DATUM, AND DETAILED INFORMATION SHOWN ARE CORRECT.

THE CONTRACTOR IS TO REVIEW AND COORDINATE ALL ARCHITECTURAL, MECHANICAL, ELECTRICAL AND STRUCTURAL DRAWINGS FOR ADDITIONAL OPENINGS THROUGH FLOORS, WALLS, AND CEILINGS FOR DUCT, PIPE & ELECTRICAL RISERS AND ALL OPENINGS NOT SHOWN ON DRAWINGS.

THE CONTRACTOR IS RESPONSIBLE FOR ENSURING THAT ALL OF HIS SUBTRADES ARE MADE AWARE OF AND FOLLOW THE BUILDING GUIDELINES FOR CONSTRUCTION. CONFIRM HOURS OF OPERATION FOR DEMOLITION/CONSTRUCTION WITH CITY PROJECT ADMINISTRATOR PRIOR TO UNDERTAKING WORK AS OUTLINED ON DRAWINGS.

AS THE TENANT WILL CONTINUE TO CONDUCT BUSINESS DURING THE DEMOLITION /CONSTRUCTION PERIOD, ALL WORK MUST BE COORDINATED WITH CITY PROJECT ADMINISTRATOR AND/OR OFFICE MANAGER. SOME WORK MAY NEED TO BE COMPLETED OUTSIDE OF THE REGULAR BUSINESS HOURS.

CARE TO BE TAKEN TO KEEP ALL COMMON CORRIDOR AND EXIT AREAS CLEAR OF DEBRIS AND OBSTRUCTIONS DURING DEMOLITION/CONSTRUCTION.

ALL OPENINGS THROUGH FIRE ASSEMBLIES ARE TO BE FIRE STOPPED AND SEALED WITH U.L.C APPROVED FIRE STOPPING TO MAINTAIN THE INTEGRITY OF THE FIRE SEPARATION, AND PROVIDE A SMOKE-TIGHT BARRIER.

ALL PRODUCTS AND MATERIALS TO BE USED AND INSTALLED SHALL CONFORM WITH MANUFACTURER'S SPECIFICATIONS & APPLICABLE CODES.

THE CONTRACTOR SHALL BE RESPONSIBLE TO PATCH AND MAKE GOOD ALL EXISTING CONSTRUCTION AFFECTED BY THE REMOVAL OF ALL ITEMS FORMING THE PART OF THE RENOVATION WORK.

WHERE NEW FLOORINGS AND BASE IS TO BE INSTALLED IN EXISTING AREAS (REFER TO FLOOR PLAN AND ROOM SCHEDULE) THE EXISTING FLOORING SURFACE AND BASE MUST BE REMOVED, UNLESS OTHERWISE NOTED. ALL FLOOR SURFACES SHALL BE PREPARED IN ACCORDANCE TO MANUFACTURER'S RECOMMENDATIONS FOR INSTALLATION OF NEW FLOOR.

WHERE PAINTING OF EXISTING WALLS IS INDICATED ON THE ROOM SCHEDULE, THESE WALLS MUST BE CLEANED OF ANY EXISTING WALL COVERING, PATCHED & PREPARED TO ACCEPT NEW MATERIAL, UNLESS OTHERWISE NOTED.

CONTRACTOR TO PROVIDE HOARDING WHERE REQD TO MAINTAIN HEALTH AND SAFETY. ALL ACCESS TO EXITS TO BE MAINTAINED THROUGHOUT CONSTRUCTION.

REFUSE TO BE REMOVED DAILY.

CONTRACTOR TO ATTEMPT TO RECYCLE ALL ITEMS REMOVED IN AN ENVIRONMENTALLY FRIENDLY MANNER.

ALL NEW LIGHTING FIXTURES & NEW RECEPTACLES TO BE CONNECTED TO APPROPRIATE PANELS.

GENERAL DUTY RECEPTACLES SHALL BE WHITE & CSA APPROVED, C/W STAINLESS STEEL TRIM PLATES MOUNTED 18" ABOVE FINISHED FLOOR OR OTHERWISE NOTED.

THERMOSTATS, FIRE ALARM PULL STATIONS & OCCUPANCY LIGHT SWITCHES SHALL BE MOUNTED 47" ABOVE FINISHED FLOOR OR OTHERWISE NOTED.

ALL ABANDONED ELECTRICAL FIXTURES, COMPONENTS, RECEPTACLE & DATA WIRING SHALL BE REMOVED BACK TO SOURCE & TERMINATED AS PER APPLICABLE CODES. IF APPLICABLE, THIS INCLUDES WIRING CONTAINED IN HEADER DUCTS IN-FLOOR.

STAR (\*) PRECEDING DIMENSION DENOTES CRITICAL DIMENSION MUST BE MET.

**PROJECT CONTACT:**  
CITY OF WINNIPEG CONTRACT ADMINISTRATOR:

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DRAWING LIST	
SHEET No:	SHEET TITLE
A0	KEY PLAN; DRAWING LIST
A1.1	DEMOLITION PLAN
A2.1	CONSTRUCTION PLAN, NOTES AND DOOR SCHEDULE
A2.2	REFLECTED CEILING PLAN
A2.3	KITCHEN ELEVATIONS & MILLWORK SECTIONS
A2.4	PERIMETER MILLWORK & BULKHEAD, SECTIONS & ELEVATIONS
A2.5	ISLAND MILLWORK SECTIONS & ELEVATIONS; ALTERNATE ELEVATIONS (PENDING SUBSTITUTIONS)
A3.1	FINISH & EQUIPMENT SCHEDULES, FINISH LEGEND
E1	DEMOLITION ELECT POWER & SYSTEMS
E2	RENOVATION ELECT POWER & SYSTEMS
E3	ELECTRICAL SPECIFICATION
M1	MECHANICAL KEY PLAN, SYMBOLS AND SCHEDULES
M2	MECHANICAL DEMOLITION PLAN
M3	MECHANICAL RENOVATION PLAN

No.	REVISION/DESCRIPTION	BY	DATE
0	ISSUED FOR CONSTRUCTION	CEA	SEPT 13 2022
0	ISSUED FOR ESTIMATING	CEA	JUNE 11 2022
0	ISSUED FOR 99% CLIENT REVIEW	CEA	MAY 20 2022
0	ISSUED FOR 30% CLIENT REVIEW	SFC	JUNE 19 2019

DRAWN	CHECKED	DESIGNED	APPROVED
SFC/CEA	CAD	CAD	CAD
DATE: 2022.05.11	USER APPROVAL		

**THE CITY OF WINNIPEG ASSETS & PROJECT MANAGEMENT DEPARTMENT MUNICIPAL ACCOMMODATIONS DIVISION**  
3-65 GARRY STREET, R3C 4K4

**PROJECT**  
MAGNUS ELIASON RECREATION CENTRE  
KITCHEN RENOVATION

430 LANGSIDE  
**SHEET TITLE**  
COVER PAGE  
KEY PLAN, CODE REVIEW, & DRAWING LIST