

# Building Evaluation Checklist

To properly evaluate a restaurant space, you'll need support from: A building inspector (BI)s / An equipment technician (ET) / A restaurant consultant (optional, but highly recommended) (RC)

To evaluate a building, focus on the following areas, and consider the support of professionals where indicated:

## Electrical, HVAC, and gas lines (RC + BI)

- Evaluate power sources against equipment needs (RC)
- HVAC system (BI)
  - Inspect filters and belts
  - Inspect coils
  - Check ductwork
  - Check thermostats
  - Calibrate thermostat
  - Inspect wiring
- Connecting gas lines (RC)

## Water lines and sewer lines (BI)

- Condition of the water and sewer lines
  - Cracks/damages in the foundation
  - Deteriorated cast-iron sewer lines
  - Water pipe damages
  - Fresh water leaks
  - Broken copper pipes and pinhole leaks
- Evaluate the plumbing
- Water type

## Utility requirements

- Occupancy sensors in walk-in coolers and storage areas
- Low-flow toilets and faucets
- Energy efficient appliances

## Accessibility requirements (RC)

- Review local/state/provincial/federal regulations
- Look for ramps instead of stairs
- Assess stairwell encroachments
- Restrooms and doorways wheel chair accessible

## Equipment (ET)

- Gas ranges
- Ovens
- Fryers
- Grills

## Seating potential (RC)

## Parking

## Interior and exterior lighting (RC)

## Roof inspection (BI)

## Termite and pest inspection (BI)

- Pest droppings
- Nesting
- Termite holes
- Odd smells and sounds

## Building, fire, and safety code violations (BI)

- Number of restrooms
- Grease trap/interceptor in the kitchen
- Type of exhaust hood
- Number of exits based on total capacity
- Fire sprinkler system
- Walk-in cooler permits
- Minimum number of plumbing fixtures

Note: TouchBistro has created this template to be general and may not comply with the specific building regulations of your state or province, or the unique needs of your restaurant space. Customize accordingly.