

**Table 407  
Minimum Plumbing Fixtures<sup>1</sup>**

Building or Occupancy <sup>2</sup>	Occupant Content <sup>2</sup>	Water Closets <sup>3</sup>			Lavatories <sup>4</sup>			Bathtubs, Showers and Miscellaneous Fixtures	
		Persons (total)	Male	Female	Persons (total)	Male	Female	Persons	Drinking Fountains Fixtures
Common toilet facilities for areas of commercial buildings of multiple tenants <sup>8,9,27</sup>	Use the sq ft per person ratio applicable to the single type occupancy(s) occupying the greatest aggregate floor area (Consider separately each floor area of a divided floor)	1-50	2	2	1-15	1	1	1-50	1
		50-100	3	3	16-35	1	2	101-250	2
		101-150	4	4	36-60	2	2	251-500	3
		For each additional 100 persons over 150, add	1	1.5 <sup>7</sup>	61-125	2	3	501-1000	4
					For each additional 120 persons over 125, add	1	1.5 <sup>7</sup>	Not less than one fixture each floor subject to access.	
Retail Stores <sup>6,20,23</sup>	200 sq ft per person	1-35	1	1	1-15	1	1	1-100	1
		36-55	1	2	16-35	1	2	101-250	2
		56-80	2	3	36-60	1	3	251-500	3
		81-100	2	4	61-125	2	4	501-1000	4
		101-150	2	5	For each additional 200 persons over 125, add	1	1.75 <sup>7</sup>	Not less than one fixture each floor subject to access.	
		For each additional 200 persons over 150, add	1	1.75 <sup>7</sup>				<u>All Retail Food Markets:</u>	
					<u>Retail Food Markets that also processes or packages meat or other food items:</u>			One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	
					1 in each food processing, packaging, and utensil washing area located to permit convenient use by all food and utensil handlers.			<u>Retail Food Markets that also processes or packages meat or other food items:</u>	
								3 compartment sink <sup>18</sup>	
Restaurants/Food Service Establishments <sup>6, 17, 23</sup>	30 sq ft per person	1-50	1	1	1-150	1	1	1-100	1
		51-100	2	2	151-200	2	2	101-250	2
		101-200	3	3	201-400	3	3	251-500	3
		201-300	4	4	For each additional 200 persons over 400, add	1	1	<u>Kitchen:</u>	
		For each additional 200 persons over 300, add	1	2				3 compartment sink (dishwashing machine, if provided, must be a commercial type) <sup>18</sup>	
					<u>Kitchen:</u>			<u>Other Fixtures:</u>	
					1 in each food preparation and utensil washing area located to permit convenient use by all food and utensil handlers			One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	

(continued)