

Table 411

Minimum Plumbing Fixtures

[The figures shown are based upon one fixture being the minimum required for the number of persons indicated or any fraction thereof, i.e., if the calculation yields any fraction (no matter how small), the next whole number greater than the fractional number is the minimum fixture requirement]

Building or Occupancy ¹	Occupant Content ¹	Water Closets				Persons (total)	Male	Female	Persons (total)	Male	Female	Lavatories ²		Bathrooms, Showers and Miscellaneous fixtures		
		Persons (total)	Male	Female	Persons (total)							Male	Female	Persons	Fixtures	
(Not applicable to do-it-yourself laundries, beauty shops and similar occupancies where persons must remain to receive personal services)	200 sq ft per person	1-50	2	2	1-15	1	1	1-100	1	1	1	1	1	1	1	
		51-100	3	3	16-35	1	2	101-250	1	2	2	2	2	2	2	
		101-150	4	4	36-60	2	3	251-500	2	3	3	3	3	3	3	
		For each additional 100 persons over 150, add	1	1.5	add	1	1.5	501-1000	2	3	4	4	4	4	4	4
		101-150	2	2	For each additional 200 persons over 150, add	1	1.75	Not less than one fixture each floor subject to access.	1	1.75	Not less than one fixture each floor subject to access.	1	1.75	Not less than one fixture each floor subject to access.	1	1.75
		36-55	1	1	1-35	1	1	All Retail Food Markets: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1	All Retail Food Markets: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1	All Retail Food Markets: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1
		56-80	2	3	36-55	1	2	Retail Food Markets that also processes or packages meat or other food items: 1 lavatory in each food processing, packaging, and utensil washing area located to permit convenient use by all food and utensil handlers.	1	2	Retail Food Markets that also processes or packages meat or other food items: 1 lavatory in each food processing, packaging, and utensil washing area located to permit convenient use by all food and utensil handlers.	1	2	Retail Food Markets that also processes or packages meat or other food items: 1 lavatory in each food processing, packaging, and utensil washing area located to permit convenient use by all food and utensil handlers.	1	2
		81-100	2	4	56-80	2	3		2	3		3	3		3	3
		101-150	2	5	81-100	2	4		2	4		4	4		4	4
		For each additional 200 persons over 150, add	1	1.75	101-150	2	5		2	5		5	5		5	5
Retail Stores ^{4,14,16}	200 sq ft per person	1-35	1	1	1-35	1	1	1-100	1	1	1-100	1	1	1-100	1	
Restaurants/Food Service Establishments ^{4,11,16} (If alcoholic beverages are to be served, facilities shall be as required for clubs or lounges- See LAC 51:XXIII.3119.B. 2 for further details)	30 sq ft per person	1-50	1	1	1-150	1	1	1-100	1	1	1-100	1	1	1-100	1	
		51-100	2	2	151-200	2	2	101-250	2	2	101-250	2	2	101-250	2	
		101-200	3	3	201-400	3	3	251-500	3	3	251-500	3	3	251-500	3	
		201-300	4	4	For each additional 200 persons over 400, add	1	1	Kitchen: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹² Other Fixtures: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1	Kitchen: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹² Other Fixtures: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1	Kitchen: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹² Other Fixtures: One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	1	1
		For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 300, add	1	2		1	2		2		2		2
		200	1	2	Kitchen: 1 lavatory in each food preparation and utensil washing area located to permit convenient use by all food and utensil handlers.	1	2		1	2		2		2		2
		over 300, add	1	2	1-150	1	1		1	1		1		1		1
		For each additional 200 persons over 300, add	1	2	151-200	2	2		2	2		2		2		2
		201-400	3	3	201-400	3	3		3	3		3		3		3
		For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2
Clubs, Lounges, and Restaurants/Food Service Establishments with Club, or Lounge ^{11,16}	30 sq ft per person	1-25	1	1	1-150	1	1	1-100	1	1	1-100	1	1	1-100	1	
		26-50	2	2	151-200	2	2	101-250	2	2	101-250	2	2	101-250	2	
		51-100	3	3	201-400	3	3	251-500	3	3	251-500	3	3	251-500	3	
		101-300	4	4	For each additional 200 persons over 400, add	1	1	Bar: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹²	1	1	Bar: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹²	1	1	Bar: 3 compartment sink (dishwashing machine, if provided, must be a commercial type) ¹²	1	
		For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 300, add	1	2		1	2		2		2		2
		200	1	2	1-150	1	1		1	1		1		1		1
		over 300, add	1	2	151-200	2	2		2	2		2		2		2
		For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3
		201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1
		For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2
		200	1	2	1-150	1	1		1	1		1		1		1
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1		1	1		1		1		1		
over 300, add	1	2	151-200	2	2		2	2		2		2		2		
For each additional 200 persons over 300, add	1	2	201-400	3	3		3	3		3		3		3		
201-400	3	3	For each additional 200 persons over 400, add	1	1		1	1		1		1		1		
For each additional 200 persons over 300, add	1	2	For each additional 200 persons over 400, add	1	2		1	2		2		2		2		
200	1	2	1-150	1	1											