

**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	
Dwelling or Apt. House	Not Applicable	1 for each dwelling or dwelling unit			1 for each dwelling or dwelling unit			Washing machine connection per unit <sup>5</sup> . Bathtub or shower - one per dwelling or dwelling unit. Kitchen sink - one per dwelling or dwelling unit.	
Schools: Licensed Pre-School, Day Care or Nursery	Maximum Daily Attendance	Children (total)	Fixtures		To be provided in the same proportions as the number of water closets required			Kitchen: Children (total)	
		Age 0-4 years			Kitchen:			7-15 3 compartment sink (or approved domestic or commercial dishwashing machine and a 2 compartment sink) <sup>18</sup>	
		1-20		1	1 in each food preparation and utensil washing area located to permit convenient use by all food and utensil handlers.			16-up 3 compartment sink (dishwashing machine, if provided, must be a commercial type) <sup>18</sup>	
		21-40		2					
		41-80		3					
		For each additional 40 children over 80, add		1	Caring for Infants:				
		Age 5 years and above			1 in or adjacent to each diaper changing area but never to be located in a food preparation/storage or utensil washing area.			One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.	
			Male	Female				Caring for Infants: *	
		1-40	1	1				One extra laundry tray, service sink, or similar fixture is required to clean and sanitize toilet training potties immediately after each use. Such fixture shall be dedicated solely for this purpose and shall not be in the food preparation/storage, utensil washing, or dining areas.	
		41-80	1	2					
		81-120	2	3					
		121-160	2	4					
		For each additional 40 females over 160, add		1					
		For each additional 80 males over 160, add	1						
Schools: Elementary & Secondary	Maximum Daily Attendance	Persons (total)	Male	Female	Persons (total)	Male	Female	One drinking fountain for each 3 classrooms, but not less than one each floor	
		1-50	2	2	1-120	1	1		
		51-100	3	3	121-240	2	2		
		101-150	4	4	For each additional 120 persons over 240, add	1	1		
		151-200	5	5					
		For each additional 50 persons over 200, add	1	1					
Office <sup>6</sup> and Public Buildings <sup>7</sup>	100 sq ft per person	Persons (total)	Male	Female	Persons (total)	Male	Female	Drinking Fountains Persons      Fixtures	
		1-15	1	1	1-15	1	1	1-100	1
		16-35	1	2	16-35	1	2	101-250	2
		36-55	2	2	36-60	2	2	251-500	3
		56-100	2	3	61-125	2	3	No less than one fixture each floor subject to access.	
		101-150	3	4	For each additional 120 persons over 125, add				
		For each additional 100 persons over 150, add	1	1.5 <sup>7</sup>			1.5 <sup>7</sup>		

(continued)

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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>3,9,27</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	16-55	1	2	101-250	2
		101-150	4	4	56-60	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>Retail Food Markets that also processes or packages meat or other food items:</u> 1 in each food processing, packaging, and utensil washing area located to permit convenient use by all food and utensil handlers.		<u>All Retail Food Markets:</u> One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.		
				<u>Retail Food Markets that also processes or packages meat or other food items:</u> 3 compartment sink <sup>18</sup>		<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> 3 compartment sink (dishwashing machine, if provided, must be a commercial type) <sup>18</sup>	
		For each additional 200 persons over 300, add	1	2	<u>Kitchen:</u> 1 in each food preparation and utensil washing area located to permit convenient use by all food and utensil handlers		<u>Other Fixtures:</u> One laundry tray, service sink, or curbed cleaning facility with floor drain on premises for cleaning of mops/mop water disposal.		

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