



Residential Kitchen Remodels

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A permit is required for most kitchen remodel projects. A permit is not required for the following kitchen upgrades:

- Kitchen Countertop Replacements:** If kitchen countertops are removed and replaced in the exact same format and location, a permit is not required. *Please note that adding islands, peninsulas or changing the length of the countertop will require drawings and a permit for the kitchen remodel.*
- Kitchen Cabinets:** If kitchen cabinets are removed and replaced in the same location and layout, a permit is not required. *Please note that adding islands or peninsula base cabinets will require a permit for the kitchen remodel. Any changes in layout from the original design always requires a permit.*
- Finishes:** Re-painting a kitchen, re-facing or painting cabinets or adding new flooring does not require a permit.

The requirements below are a general guideline and it is the applicant's responsibility to include any code requirements that may not be noted here.

CHECKLIST

GENERAL ITEMS

- All work must comply with current building code standards (building, electrical, mechanical, plumbing, energy and CALGreen)
- Structural calculations may be required for removal and/or replacement of bearing walls.
- Smoke and carbon monoxide alarms must be installed when the value of the work exceeds \$1,000. For more information on alarm locations, please see our Smoke and Carbon Monoxide Alarms handout.
- Provide a completed City of Hayward *Prescriptive T-24 Energy Requirements for Residential Alterations* form if applicable.
- Minimum ceiling height in a kitchen is 7'-0" clear, from the finished floor to the finished ceiling.
- A minimum of 3'-0" clearance is required between the counter fronts and appliances, or counter fronts and walls.
- Insulation is required to be installed in all walls, floors and ceilings open for construction between conditioned space and unconditioned space, such as garages, crawl spaces and attics. Type of insulation required: walls 2x4 R-13 or 2x6 R-19, ceiling and floors R-19

MECHANICAL REQUIREMENTS

- A vertical minimum clearance of 30" is required above a range to combustibles materials, and a minimum vertical clearance of 24" above the range to the built-in microwave ovens is required. *Note:* Larger units require greater clearances, refer to manufacturer requirements.
- Mechanical ventilation will be required in the kitchen.

- Back draft damper are required on ventilation systems exhausting to the exterior. Point of exhaust vent must be a minimum of 3'-0" from a property line or openings into the buildings such as doors, windows, opening skylights, attic vents.

ELECTRICAL REQUIREMENTS

- Two 20 amp. dedicated kitchen counter circuits are required. All the kitchen counter receptacles shall be GFCI protected and "tamper resistant". The counter top circuits required may only be shared with the dining room, breakfast room or a pantry. Dishwashers, garbage disposals, insta-hots, compactors, built in microwave ovens, and the kitchen lighting shall not be on the same electrical circuits (dedicated).
- Counter tops wider than 12" require receptacles. Receptacle shall be no higher than 20" above the counter. Receptacle outlets shall be installed so that no point along the wall line is more than 24", measured horizontally from an outlet in that space.
- All outlets and devices (i.e. receptacles, lighting, hoods, etc.) in the kitchen shall be AFCI protected and tamper-resistant (TR).
- Islands or peninsulas require at least 1 receptacle. Receptacles may not be more than 12" below the counter surface or be below a counter that extends more than 6" beyond a cabinets end.
- The maximum length for a garbage disposal cord is 36" and a dishwasher is 48". Attachment plug and receptacle shall be accessible.
- Multi-wire duplex receptacles for garbage disposals and dishwashers require a common trip breaker in the service panels.

LIGHTING EFFICIENCY

- All luminaires installed shall be high efficacy; screw-based fixtures can be considered high-efficacy if labeled as JA8-2016 compliant. However, screw based fixtures can't be used in recessed downlights and be considered high-efficacy.
- Recess downlights must be IC/AT listed, JA8 compliant, and sealed with gasket or caulk
- Under cabinet luminaires shall be separately switched
- Dimmers or vacancy sensors are required to control all high-efficacy luminaires, except closets <70ft2 and hallways

PLUMBING REQUIREMENTS

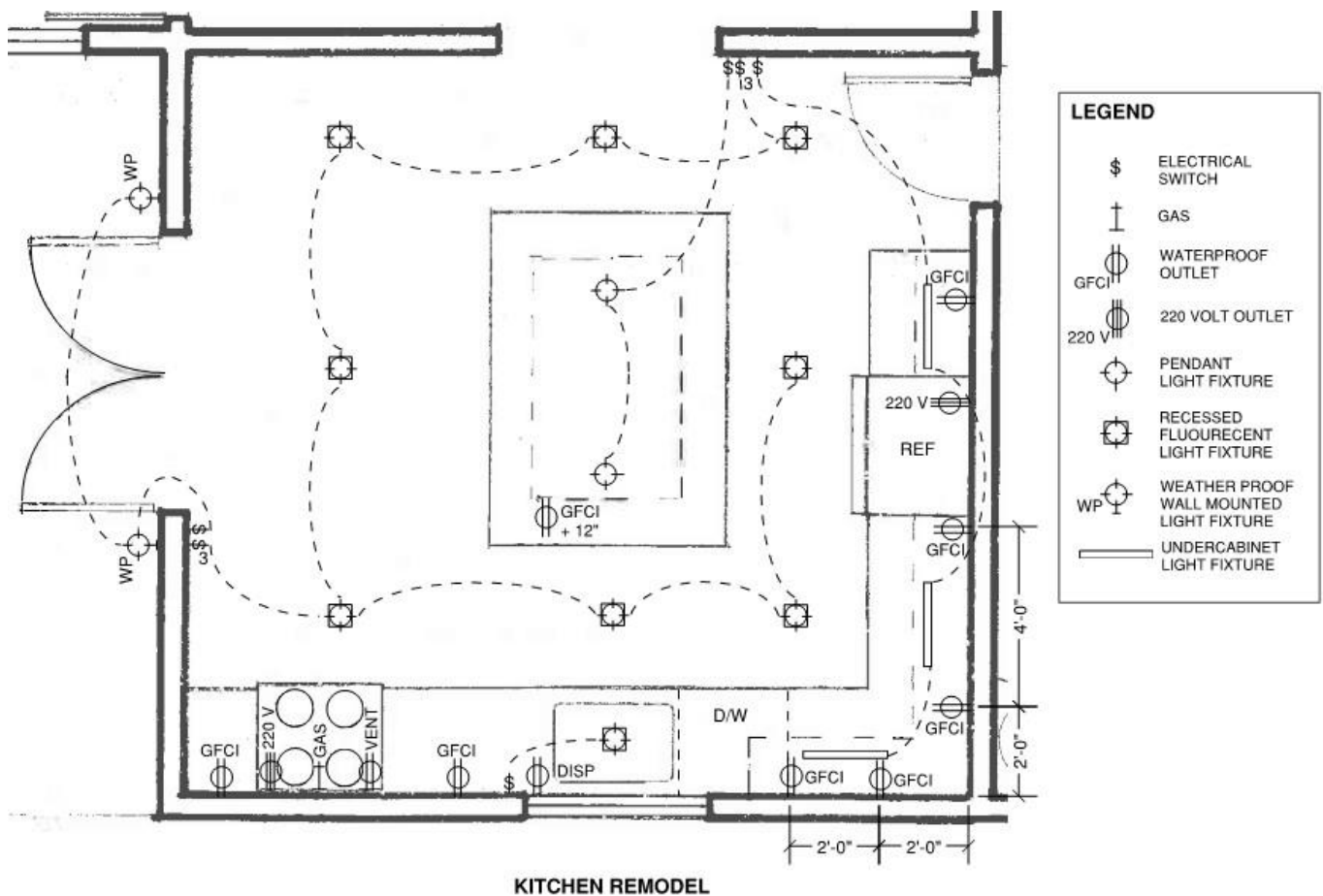
- All new gas piping shall be sized to supply sufficient gas to the appliances. The gas piping shall be tested with 10 lbs. of pressure for a minimum of 15 minutes.
- Hot water piping ¾" and greater serving a kitchen shall be insulated with minimum 1" wall thickness insulation.
- All oven and stove gas valves shall be readily accessible and be within 3'-0" of the appliance. Connectors may not be concealed or pass through any floor, wall partition, ceiling, or appliance housing cabinet.
- A 2" accessible plumbing cleanout under the sink shall be required.

- An air gap above the sink rim shall be installed between the dishwasher drainpipe and the garbage disposal inlet.

WATER EFFICIENT PLUMBING FIXTURES

- All existing non-compliant plumbing fixtures (based on water efficiency) throughout the house shall be upgraded whenever a building permit is issued for an addition, alteration, or improvement. The following table shows the fixtures that are considered to be non-compliant and the type of water-conserving plumbing fixture shall be installed in place of non-compliant fixtures:

Plumbing Fixture	Non-Compliant Plumbing Fixture	Required Water-Conserving Plumbing Fixture (maximum flow-rates)
Faucet – Kitchen	Greater than 2.2 gallons/minute	1.8 gallons/minute at 60 psi (average)
Water Closet (Toilet)	Greater than 1.6 gallons/flush	1.28 gallons/flush
Showerhead	Greater than 2.5 gallons/minute	2.0 gallons/minute at 80 psi
Faucet – Bathroom	Greater than 2.2 gallons/minute	1.2 gallons/minute at 60 psi



A BASIC DRAWING IS REQUIRED FOR A KITCHEN REMODEL. Use the drawing above as an example of the key elements that should be shown in the plans that you prepare for review. Please provide an “existing” and “new” plan to show what is changing. In some cases, the entire floor must be drawn for context if the kitchen is expanding or if it impacts adjacent rooms or spaces.

Please feel free to use the grid below to draw your kitchen remodel to scale.

