

CODES ADMINISTRATION

PLAN REVIEW CONDITIONS

January 06, 2015

NEW RAY LLC
1317 SW MARKET ST
LEES SUMMIT, MO 64081

Permit No: PRCOM20143454
Project Title: NEW RAY
Project Address: 1317 SW MARKET ST, LEES SUMMIT, MO 64081
Parcel Number: 61800320100000000
Location: SOUTH PORT BUSINESS PARK 1ST PLAT LOTS 1-18 & TR-A---LOT 18 (EX PT TAKEN FOR RD)
Type of Work: ALTERATION COMMERCIAL
Occupancy Group: MERCANTILE
Description: INSTALL VENTLESS FRYER AND RELOCATE PIZZA OVEN

Revisions Required

One or more departments have not approved the permit and the following is a list of requirements from the City of Lee's Summit that have not been satisfactorily addressed in the plans and specifications. Please address the comments as requested and provide three (3) copies of any revised sheets and/or additional information. Please contact the appropriate department regarding clarification of comments.

Planning and Codes Administration (816) 969-1200

Fire Department (816) 969-1300

Licensed Contractors

Reviewed By: Joe Frogge

Rejected

1. No person, other than a licensed contractor or employees of a licensed contractor, shall engage in electrical, plumbing or mechanical business, construction, installation or maintenance unless duly licensed in accordance with this section. Excerpt from Sec. 7-130, Lees Summit Code of Ordinances.

Action required: MEP subcontractors are required to be listed on permit. Provide company names of Mechanical and Electrical contractors.

Building Plan Review

Reviewed By: Joe Frogge

Rejected

1. 2012 IPC 802.1 Where required. Food-handling equipment and clear-water waste shall discharge through an indirect waste pipe as specified in Sections 802.1.1 through 802.1.8. All health-care related fixtures, devices and equipment shall discharge to the drainage system through an indirect waste pipe by means of an air gap in accordance with this chapter and section 713.3. Fixtures not required by this section to be indirectly connected shall be directly connected to the plumbing system in accordance with Chapter 7.

Grease Interceptor

2012 IPC 1003.1 Where required. Interceptors and separators shall be provided to prevent the discharge of oil, grease, sand and other substances harmful or hazardous to the public sewer, the private sewage system or the sewage treatment plant or processes.

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Action required: At location that grease laden dishes, equipment, etc. are to be cleaned provide an indirect waste into an approved grease intercepting system.

2. 2012 IMC 508.1 Makeup air. Makeup air shall be supplied during the operation of commercial kitchen exhaust systems that are provided for commercial cooking appliances. The amount of makeup air supplied to the building from all sources shall be approximately equal to the amount of exhaust air for all exhaust systems for the building. The makeup air shall not reduce the effectiveness of the exhaust system. Makeup air shall be provided by gravity or mechanical means or both. Mechanical makeup air systems shall be automatically controlled to start and operate simultaneously with the exhaust system. Makeup air intake opening locations shall comply with Section 401.4.

508.1.1 Makeup air temperature. The temperature differential between makeup air and the air in the conditioned space shall not exceed 10degF except where the added heating and cooling loads of the makeup air do not exceed the capacity of the HVAC system.

Action required: Provide makeup air system or demonstrate (in the form of a report from a licensed mechanical contractor) that existing HVAC system can support the added exhaust.

3. Electrical design.

Action required: Provide electrical design or detailed scope of work from licensed electrical contractor.

Fire Plan Review**Reviewed By: Jim Eden****Rejected**

1. 904.11 Commercial cooking systems.

The automatic fire-extinguishing system for commercial cooking systems shall be of a type recognized for protection of commercial cooking equipment and exhaust systems of the type and arrangement protected. Preengineered automatic dry- and wet-chemical extinguishing systems shall be tested in accordance with UL 300 and listed and labeled for the intended application. Other types of automatic fire-extinguishing systems shall be listed and labeled for specific use as protection for commercial cooking operations. The system shall be installed in accordance with this code, its listing and the manufacturer's installation instructions. Automatic fire-extinguishing systems of the following types shall be installed in accordance with the referenced standard indicated, as follows:

1. Carbon dioxide extinguishing systems, NFPA 12.
2. Automatic sprinkler systems, NFPA 13.
3. Foam-water sprinkler system or foam-water spray systems, NFPA 16.
4. Dry-chemical extinguishing systems, NFPA 17.
5. Wet-chemical extinguishing systems, NFPA 17A.

Exception: Factory-built commercial cooking recirculating systems that are tested in accordance with UL 710B and listed, labeled and installed in accordance with Section 304.1 of the International Mechanical Code.

Action required- Provide information on the appliance and fire protection system.

2. 904.11.5 Portable fire extinguishers for commercial cooking equipment.

Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher in accordance with Section 904.11.5.1 or 904.11.5.2, as applicable.

Action required-Provide a K class extinguisher with appropriate signage.

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3. IFC 901.5- Installation acceptance testing. Fire detection and alarm systems, fire-extinguishing systems, fire hydrant systems, fire standpipe systems, fire pump systems, private fire service mains and all other fire protection systems and appurtenances thereto shall be subject to acceptance tests as contained in the installation standards and as approved by the fire code official. The fire code official shall be notified before any required acceptance testing. The fire code official shall be notified 48 hours before any required acceptance test.

Call (816) 969-1300 to schedule testing after installation is approved.

Fire Plan Review

Reviewed By: Jim Eden

Approved with Conditions

2. 904.11.5 Portable fire extinguishers for commercial cooking equipment.

Portable fire extinguishers shall be provided within a 30-foot (9144 mm) travel distance of commercial-type cooking equipment. Cooking equipment involving solid fuels or vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher in accordance with Section 904.11.5.1 or 904.11.5.2, as applicable.

Action required-Provide a K class extinguisher with appropriate signage near the manual pull station for the fire suppression system. Verified at inspection.

3. IFC 901.5- Installation acceptance testing. Fire detection and alarm systems, fire-extinguishing systems, fire hydrant systems, fire standpipe systems, fire pump systems, private fire service mains and all other fire protection systems and appurtenances thereto shall be subject to acceptance tests as contained in the installation standards and as approved by the fire code official. The fire code official shall be notified before any required acceptance testing. The fire code official shall be notified 48 hours before any required acceptance test.

Call (816) 969-1300 to schedule testing after installation is approved.

4. For information only-

904.11.6.2 Extinguishing system service.

Automatic fire-extinguishing systems shall be serviced at least every six months and after activation of the system.

Inspection shall be by qualified individuals, and a certificate of inspection shall be forwarded to the fire code official upon completion.

5. For information only- All conditions in the store are subject to inspection following relocation and installation of the oven and fryer.

The review conducted by the City of Lee's Summit Codes Administration Department shall not be construed as a structural review of the project.