

CODES ADMINISTRATION

PLAN REVIEW CONDITIONS

May 24, 2016

GUY GRONBERG ARCHITECTS
113 SE 3RD ST
LEES SUMMIT, MO 64063

Permit No: PRCOM20161193
Project Title: SE BELLA WOOD FIRED PIZZA
Project Address: 1196 NE DOUGLAS ST, LEES SUMMIT, MO 64086
Parcel Number: 5291014060000000
Location: DOUGLAS STATION COMMERCIAL PARK LOTS 3-A, 4-A & 5-A---LOT 5-A
Type of Work: NEW TENANT FINISH
Occupancy Group: BUSINESS
Description: TENANT FINISH FOR RESTAURANT

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. Lee's Summit Code of Ordinance, Section 7-130.10 - Business License. It shall be unlawful for any person to engage in the construction contracting business without first obtaining a business license as required under the applicable provisions of Chapter 28 of the Lee's Summit Code of Ordinances.

Action required: Either a Class A or Class B license is required. Provide the name of the licensed general contractor.

2. 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 licensed MEP contractors.

Building Plan Review

Reviewed By: Joe Frogge

Rejected

1. A License Tax application completed by the contractor must be submitted to the City of Lee's Summit, Codes Administration Department, and any applicable License Tax paid prior to issuing a building permit.

Action required: Comment is for informational purposes.

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2. For the Health Department inspection contact Deb Sees with the Jackson County Public Works Department, Environmental Health Division at (816) 847-7070. Health Department approval is required prior to receiving any type of Occupancy from the City of Lee's Summit.

Action required: Comment is for informational purposes.

3. For the Health Department review contact Deb Sees with the Jackson County Public Works Department, Environmental Services Division, at (816) 847-7070. Health Department approval is required prior to receiving any type of building permit from the City of Lee's Summit.

Action required: Comment is for informational purposes.

4. 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.

Action required: Provide grease trap. (reuse existing?)

5. 2012 IMC 507.2 Where Required. A Type I or Type II hood shall be installed at or above all commercial cooking appliances in accordance with Sections 507.2.1 and 507.2.2. Where any cooking appliance under a single hood requires a Type I hood, a Type I hood shall be installed. Where a Type II hood is required, a Type I or Type II hood shall be installed.

Exception: Where cooking appliances are equipped with integral down-draft exhaust systems and such appliances and exhaust systems are listed and labeled for the application in accordance with NFPA 96, a hood shall not be required at or above them.

2012 IMC 202 General Definitions:

EXTRA-HEAVY-DUTY COOKING APPLIANCE. Extra-heavy-duty cooking appliances include appliances utilizing solid fuel such as wood, charcoal, briquettes, and mesquite to provide all or part of the heat source for cooking.

Action required: Provide complete design for Type I hood system or provide documentation from equipment manufacturer that certifies this equipment as exempt.

Fire Plan Review

Reviewed By: Jim Eden

Rejected

1. M] 609.1 General.

Commercial kitchen exhaust hoods shall comply with the requirements of the International Mechanical Code.

[M] 609.2 Where required.

A Type I hood shall be installed at or above all commercial cooking appliances and domestic cooking appliances used for commercial purposes that produce grease vapors.

Action required: Provide a detail/specifications for the pizza oven. Provide suppression as needed/required.

2. 2012 IFC 1004.3- Posting of occupant load. Every room or space that is an assembly occupancy shall have the occupant load of the room or space posted in a conspicuous place, near the main exit or exit access doorway from the room or space. Posted signs shall be of an approved legible permanent design and shall be maintained by the owner or authorized agent.

Verified at inspection.

3. 2012 IFC 901.2- Construction documents. The fire code official shall have the authority to require construction documents and calculations for all fire protection systems and to require permits be issued for the installation, rehabilitation or

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modification of any fire protection system. Construction documents for fire protection systems shall be submitted for review and approval prior to system installation.

Action required: Provide shop drawings for modifications to the sprinkler system.

4. 2012 IFC 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 vegetable or animal oils and fats shall be protected by a Class K rated portable extinguisher.

Verified at inspection.

5. 2006 IFC 906.2 - General requirements. Portable fire extinguishers shall be selected, installed and maintained in accordance with this section and NFPA 10.

Action required: Provide a minimum of one 2A:10B:C fire extinguisher. Verified at inspection.

6. Solid Fuel Cooking Operations

The use of wood burning appliances shall be in accordance with NFPA 96, Chapter 14, including the storage of fuel and handling of ash.

Action required: Provide specifications for the wood fired oven. Provide all the needed appurtenances for the use of solid fuel.

7. 2012 IFC 901.6- Inspection, testing and maintenance. Fire detection, alarm and extinguishing systems shall be maintained in an operative condition at all times, and shall be replaced or repaired where defective. Not required fire protection systems and equipment shall be inspected, tested and maintained or removed.

Action required: All existing fire protection equipment shall have documentation of current inspections. Verified at inspection.

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