



## FIRE DEPARTMENT

### PLAN REVIEW CONDITIONS

September 26, 2016

HY VEE FOOD STORES INC  
5820 WESTOWN PKWY  
WEST DES MOINES, IA 50266

Permit No: PRCOM20161245  
Project Title: HYVEE MARKET GRILL  
Project Address: 310 SW WARD RD, LEES SUMMIT, MO 64081  
Parcel Number: 62610023400000000  
Location: WAL-MART TRACT A  
Type of Work: ALTERATION COMMERCIAL  
Occupancy Group: MERCANTILE  
Description: INTERIOR ALTERATIONS TO EXISTING GROCERY STORE - MODIFY CAFETERIA INTO RESTAURANT AND BUILD MEDICAL CLINIC

***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 contact the appropriate department regarding clarification of comments.***

Codes Administration (816) 969-1200

Fire Department (816) 969-1300

#### **Building Plan Review**

**Reviewed By: Joe Frogge**

**Approved with Conditions**

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.

6/16/16 - acknowledged in letter

3. 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.

6/16/16 - acknowledged in letter

5. 2012 IBC 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.

Action required: Comment is for informational purposes. To be field verified.

6/16/16 - acknowledged in letter

6. 2012 IBC 1006.1 Illumination required. The means of egress, including the exit discharge, shall be illuminated at all times the building space served by the means of egress is occupied.

Action required: Provide emergency lighting at exterior side of dining room exit.

6/16/16 - acknowledged in letter - to be field verified

7. 2011 NEC 517.13 Grounding of Receptacles and Fixed Electrical Equipment in Patient Care Areas. Wiring in patient care areas shall comply with 517.13(A) and (B).

(A) Wiring methods. All branch circuits serving patient care areas shall be provided with an effective ground-fault current path by installation in a metal raceway system, or a cable having a metallic armor or sheath assembly. The metal raceway system, or metallic cable armor, or sheath assembly shall itself qualify as an equipment grounding conductor in accordance with 250.118.

(B) Insulated Equipment Grounding Conductor.

(1) General. The following shall be directly connected to an insulated copper equipment grounding conductor that is installed with the branch circuit conductors in the wiring methods as provided in 517.13(A).

1. The grounding terminals of all receptacles.
2. Metal Boxes and enclosures containing receptacles.
3. All non-current-carrying conductive surfaces of fixed electrical equipment likely to become energized that are subject to personal contact, operating at over 100 volts.

(refer code for exceptions)

(2) Sizing. Equipment grounding conductors and equipment bonding jumpers shall be sized in accordance with 250.122.

Action required: Modify drawings to show that all circuits in patient care areas will have redundant ground system.

6/16/16 - acknowledged in letter - approved contingent upon MC cable being routed uninterrupted back to panel. Field verify.

#### **Fire Plan Review**

**Reviewed By: Joe Dir**

**Approved with Conditions**

1. LOCKS:[B] 1008.1.10 Panic and fire exit hardware.

Doors serving a Group H occupancy and doors serving rooms or spaces with an occupant load of 50 or more in a Group A or E occupancy shall not be provided with a latch or lock unless it is panic hardware or fire exit hardware.

NO KEYED LOCKS ON THE EGRESS SIDE OF A MARKED EXIT.

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.

POST THE OCCUPANT LOAD FOR THE MARKET GRILL AND THE CASUAL DINING AREAS AS PER PLANS.

3. 2012 IFC 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.

PROVIDE INFORMATION ABOUT A NEW OR EXSITING TYPE-1 KITCHEN HOOD AND FIRE

**SUPPRESSION SYSTEM  
THAT WILL NEWLY INSTALLED OR RELOCATED.**

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

**PROVIDE MANUFACTURES SPECS ON THE NEW FIRE SUPPRESSION SYSTEM TO BE INSTALLED.**

5. 2012 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.

**TESTING OF THE KITCHEN HOODS FIRE SUPPRESSION SYSTEM WILL BE REQUIRED PRIOR TO THE FINAL OCCUPANCY INSPECTION. COORDINATE THE TESTING WITH THE FIRE SPRINKLER AND FIRE ALARMS SYSTEMS. TO SCHEDULE A TEST CONTACT THE FIRE DEPARTMENT @ 816-969-1300.**

6. 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. ALL EXSITING HOOD SYSTEMS WILL NEED TO BE CURRENT WITH THE REQUIRED 6 MONTH SERVICE/MAINTENANCE.

7. 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.

**PROVIDE A K-CLASS FIRE EXTINGUISHER FOR THE KITCHEN AREA.**

**8. PROVIDE A METAL CAN WITH A LID TO DEPOSIT ANY ASH / DEBRIS FROM THE SMOKER.**

**9. THE TYPE 1 EXHAUST DUCT NEEDS TO BE ENCLOSED IN 1 HOUR FIRE RATED WRAP MATERIAL OR 1 HOUR RATED ENCLOSURE.**

**Fire Plan Review**

**Reviewed By: Joe Dir**

**Approved with Conditions**

1. LOCKS:[B] 1008.1.10 Panic and fire exit hardware.

Doors serving a Group H occupancy and doors serving rooms or spaces with an occupant load of 50 or more in a Group A or E occupancy shall not be provided with a latch or lock unless it is panic hardware or fire exit hardware.

**NO KEYED LOCKS ON THE EGRESS SIDE OF A MARKED EXIT.**

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.

**POST THE OCCUPANT LOAD FOR THE MARKET GRILL AND THE CASUAL DINING AREAS AS PER PLANS.**

3. 2012 IFC 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.

PROVIDE INFORMATION ABOUT A NEW OR EXSITING TYPE-1 KITCHEN HOOD AND FIRE SUPRESSION SYSTEM THAT WILL NEWLY INSTALLED OT RELOCATED.

4. 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 modification of any fire protection system. Construction documents for fire protection systems shall be submitted for review and approval prior to system installation.  
PROVIDE MANUFACTURES SPECS ON THE NEW FIRE SUPRESSION SYSTEM TO BE INSTALLED.

5. 2012 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.

TESTING OF THE KITCHEN HOODS FIRE SUPRESSION SYSTEM WILL BE REQUIRED PRIOR TO THE FINAL OCCUPANCY INSPECTION. COORDINATE THE TESTING WITH THE FIRE SPRINKLER AND FIRE ALARMS SYSTEMS. TO SCHEDULE A TEST CONTACT THE FIRE DEPARTMENT @ 816-969-1300.

6. 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. ALL EXSITING HOOD SYSTEMS WILL NEED TO BE CURRENT WITH THE REQUIRED 6 MONTH SERVICE/MAINTENANCE.

7. 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.  
PROVIDE A K-CLASS FIRE EXTINGUISHER FOR THE KITCHEN AREA.

8. PROVIDE A METAL CAN WITH A LID TO DEPOSIT ANY ASH / DEBRIS FROM THE SMOKER.

9. THE TYPE 1 EXHAUST DUCT NEEDS TO BE ENCLOSED IN 1 HOUR FIRE RATED WRAP MATERIAL OR 1 HOUR RATED ENCLOSURE.

***The approval of plans and specifications does not permit the violation of any section of the Building Codes or other City Ordinances or State Law.***

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