



PERMIT SUBMITTAL REQUIREMENTS FOR Commercial Plumbing

PERMITTING & DEVELOPMENT

Building DIVISION

121 5th Avenue N

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www.edmondswa.gov

The purpose of this handout is to assist the public in complying with the detailed permit submittal requirements. It is not a complete list of permit or code requirements and should not be used as a substitute for applicable laws and regulations. It is the responsibility of the owner/design professional to review the submittal for completeness. Only complete applications will be accepted by the city for review.

PERMIT REQUIRED:

A permit is required to install, alter, repair, relocate, or replace any portion of a water supply or waste plumbing system, including gas or electric water heater replacement, water service line repair or replacement, propane tanks, and to install or alter gas piping. All plumbing in commercial kitchens unless like for like fixture replacement.

EXEMPT WORK:

The clearing of stoppages or the repairing of leaks in drains, pipes, valves, vents or fixtures, and the removal and reinstallation of fixtures. Reinstallation or replacement of approved prefabricated plumbing fixtures that do not involve or require replacement or rearrangement of valves or pipes.

FIXTURE AND PIPING PLANS:

Required for commercial kitchens, commercial projects with more than 5 fixtures, multifamily buildings with more than 4 units, grease interceptors, medical gas systems, and other specialized projects as determined by the building official.

SUBMITTAL REQUIREMENTS:

- 1) **FLOOR PLANS:** Scaled 1/4" to 1foot; Minimum sheet size of 11"x17".
- 2) **PLUMBING PLANS** shall show the following, as applicable:
 - Location and type of proposed fixtures
 - Pipe size and routing for potable and sanitary systems.
 - Riser diagram with waste, vent, and potable water piping location and sizes. Isometric drawings are required for projects that include a commercial kitchen, a grocery store, or more than 3 stories.

- Calculations for water meter sizing and DWV fixture units for building drain.
- Fixture schedule.
- Other pertinent details, including interceptors, piping support, firestop penetration systems, etc.

GAS PIPING LAYOUT:

- Sizing and pipe material
- Pipe sizing calculations
- Maximum design operating pressure
- Location of pressure regulators
- Fixture schedules

CROSS CONNECTION DEVICES: (Required on all direct connections to the potable water system)

- Specify all fixtures that require cross connection devices (i.e. ice machines, chemical injection systems, soda dispensers, boilers, etc.) and note the make and model of each device.
- Indicate the type and location of the cross-connection device for premise isolation.

MANUFACTURER'S SPECIFICATIONS:

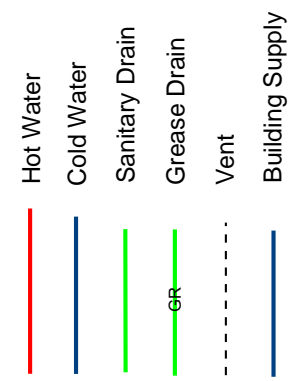
- Provide for equipment such as dishwashers, sump pumps, ejector pumps, water heater boosters, grease traps, oil water separators and other specialty equipment.

MEDICAL GAS PIPING:

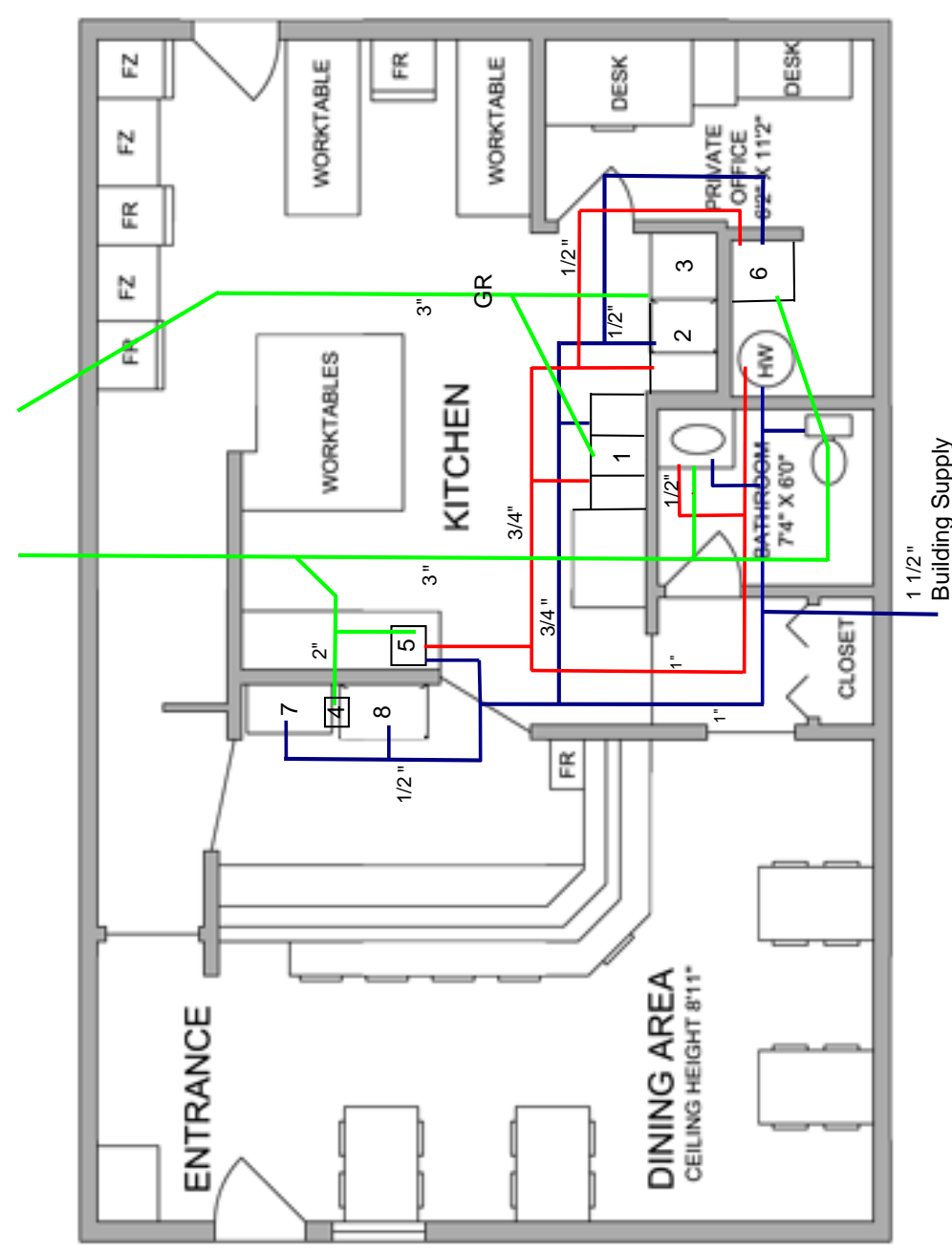
- Site plan indicating the location of existing or new cylinder storage areas, property lines, driveways, and existing or proposed buildings.
- Piping layout showing the proposed piping system or alteration to existing system. Include alarms, valves, type of gas and outlets.
- Calculated demand and loading of any piping, existing, proposed, or future, shall also be included.
- Materials specifications.

APPLY ONLINE: mybuildingpermit.com

- Legend (to include all Kitchen Equipment)
- 3 Compartment Sink
 - 2 Compartment Sink
 - Dishwasher
 - Floor Sink
 - Hand Sink
 - Mop Sink
 - Ice Maker
 - Soda Machine
 - Hot Water Tank
 - Cross Connection Device, indicate type
 - Clean Out
 - Grease Trap, provide spec sheet



Indicate type of pipe material



Plumbing plan for
ABC Restaurant
123 Front Street

SAMPLE PLUMBING PLAN
This plan is intended to be used
as an example only.
Minimum sheet size is 11x17.