

City of Kingsville

Plan Review Submittal



Plans and specifications for the initial plan review should be complete at the time of submittal. Use this guide as a check-list when submitting your plans for review. This is a general overview only specific projects may require additional information. Please submit three (3) full size and (3) reduced (11x17) signed and sealed sets of plans and (1) digital copy.

CODE INFORMATION

2018 International Building Code

2018 International Existing Building Code

2018 International Mechanical Code

2018 International Plumbing Code

2018 International Energy Conservation Code

2018 International Fuel Gas Code

2018 International Swimming Pool and Spa Code

2018 International Residential Building Code for One-and-Two Family Dwellings

2018 International Fire Code

2017 National Electrical Code

Texas Food Establishment Rules (Food Services)

Note: All references to “sealed” shall mean signed and sealed by a registered Architect or a Professional Engineer currently licensed by the State of Texas and in good standing.

GENERAL PROJECT INFORMATION:

Project Title:

Date prepared:

Owner:

Designer/Developer:

Contractor:

Will this be a phased project? Do you plan to request a partial permit?

Is this an existing facility being renovated if so, how much is being affected?

Size of building, addition and/or remodeled area:

Construction Type:

Occupancy Use and Classification:

Occupant Load:

Sprinklers (will they be installed):

Description of work:

Historic District Y/N:

AICUZ (Airport Installation Compatibility Use Zone) Y/N:

JAZB (Joint Airport Zoning Board) Y/N:

Airport Noise Zone Y/N:

SITE PLAN CHECKLIST:

Zoning District of the proposed site:

Legal Description or official address of the property:

Conceptual site layout with proposed building location access points and staging areas:

SWPPP BMP's (in addition to the required TCEQ general construction permit):

Existing and proposed utility data:

Floodplain/Floodway information:

Site elevations include existing and proposed grades:

Location of existing gas, oil and water wells.

Landscape (see requirements of Article 8 of Chapter 15, the Land Usage code of the City of Kingsville.)

DEVELOPMENT CHECKLIST:

Graphics, engineering scale not to exceed 1:100 (preferred 1:20)

North arrow. (Indicate true north and building north)

Small key map with north arrow indicating the location of the property within the City of Kingsville and overlaying districts. (AICUZ, JAZB, Historic, etc...)

Dimensions of property lines of the subject property. Proposed location and dimensions of all new buildings, the footprint of existing structures and lot arrangements.

Dimensions of exterior building walls from property lines.

Building finished floor elevations.

Any existing or proposed easements. (Please note that all easements are to include information pertaining to volume and page numbers or reference to the plat in which they were established. Failure to accurately describe and graphically represent any existing and proposed easements may cause the entire plan approval to be null and void.)

Show public and private streets within 185 feet.

Existing and proposed grades along with water runoff include drainage calculations. Elevations, or contours for the entire site.

Internal/External site circulation: Transit/Pedestrian/Vehicles

Sidewalks, ramps, stairs, curbs, lighting and accessibility

Verification that all utilities and mechanical equipment will be protected from flood damage by elevation or flood protection means

Site storm water collection and detention plans showing any existing or proposed facilities for retention basins, detention basins, and drainage structures, such as culverts, paved or earthen ditches or storm water sewer pipes and inlets.

Existing and proposed water, electric, cable, telephone, sewer (include grease trap where required), and storm utility systems

Show permanent impervious surfaces, consisting of asphalt or concrete

If there is a private sewer main include the discharge rates into the sanitary sewer receiving the system.

Parking including accessible stalls

Proposed lighting for parking areas

All signage to be located on the site must be shown on the site plan

Existing and proposed hydrant locations, and fire access lanes

Dumpster locations

Fire apparatus access roads shall be shown for every facility, building or portion of a building. The fire apparatus access road shall comply with the requirements of the International Fire Code. The fire apparatus access road shall extend to within 150 feet of all portions of the facility and all portions of the exterior walls of the first story of the building as measured by an approved route around the exterior of the building or facility.

Fire apparatus access roads shall have an unobstructed width of not less than 20 feet and an unobstructed vertical clearance of not less than 13 feet 6 inches

Parking lot and road design shall be capable of supporting fire apparatus and provide all weather driving capacity

BUILDING DEPARTMENT CHECKLIST:

Show the current adopted codes 2018 I-Codes, 2017 NEC

Provide use group and construction type for all areas

Identify design loads for floors, roof, etc

140mph wind load and seismic B

Submit a complete set of plans include all associated details and underground utilities

Submit a complete set of sealed structural calculations for all building and foundation components

MEP plans

Structural drawings sealed and signed

Building elevations and architectural elevations

List height and number of stories

Submit a sealed geotechnical report if assumed soil bearing is in excess of 2000 psf or if soils are engineered

Show any existing systems including rated enclosures, corridors, stairs etc.

Show all rated assemblies, diagram assemblies and provide listing for assemblies

Show compliance with accessibility requirements, provide RAS information

Submit complete door and hardware schedules

Submit window and glazing schedule

Submit interior finish schedule and flame spread ratings

Submit ComCheck

Provide applicable Manual J/S/D

MECHANICAL:

Show location, size and BTU's of all HVAC equipment

Show combustion air

Show duct sizes and locations including exhaust

Show all hoods/vents and exhaust quantity, makeup air etc.

Indicate the location of the duct smoke detectors in any system over 2000 cfm including supervision

Show all fire and smoke dampers as required

Provide gas line diagram

PLUMBING:

Show plumbing fixtures and basis for fixture count

Show supply and DWV lines include type

Show backflow prevention

Provide listings for all through penetration fire stopping systems

Show thermal expansion tank, temperature relief and vacuum reliefs as necessary for water heaters

Show type of roof drainage, area of discharge, type and size of pipe and overflow system

Indicate the locations of all cleanouts

Provide accessibility details for all plumbing fixtures

ELECTRICAL:

Provide a riser diagram, which indicates type and size of the service with the location of the meter(s). Show main disconnect, conductor types, number of conductors, conductor sizes, conduit sizes and all grounding.

Provide line diagram including conductor types, number of conductors, conductor sizes, conduit sizes and all grounding. Indicate the use and amperage for each circuit. Show main panels, sub panels etc.

Show the number of circuits, size, and location of disconnect

Provide electrical floor plan showing all outlets, fixtures, appliances etc.

Show emergency lighting to all rooms, spaces, corridors and access routes.

Indicate method of connecting exit and emergency lights to the building electrical system.

Indicate type and location for ground, ground conduit, bonding etc..

Show lightning protection system

Show all AFCI and GFCI outlets

Indicate the location and classification of all hazardous areas and special systems

SPRINKLER:

Submit complete sprinkler plans including hydraulic calculations

Show the type and size of all piping, joints, fittings dimensions and lengths

Show sprinkler protection for all areas and square footage for each sprinkler

Indicate the type and temperature ratings for all sprinklers and number

Indicate the building occupancy and hazard category and submit details for process and storage equipment

Submit section and plan views of racks or shelving and storage heights, if applicable

Show type and location of fire department connection, arrangement, drainage, piping and threads

Indicate flushing and documentation for the underground or lead-in connection

Indicate that a 200-psi hydrostatic test will be witnessed by the local official

Show hose rack layouts if applicable

Indicate the location and show all details for hangers

Show supervision of valves and flow switches

Submit catalog cuts for all sprinklers, pipe fittings and equipment

Show all reference points or nodes

Provide calculations used to obtain all special design densities

Indicate water flow test, pressure location, time, date, witness and seasonal adjustment

Submit description of special systems, show valves and trim flow diagrams.

FIRE:

Show layout of all fire alarm devices

Indicate name of monitoring agency and listing of the agency

Submit sequence of operations and special applications

Submit voltage drop calculations for the initiating and alarm device circuits

Indicate type of wire and protection of wire when exposed to physical damage

Indicate a system test, which indicates a test for each device

Submit a zone chart or device address list

Submit battery calculations, which include all power consuming device.

FOOD:

Additional requirements for restaurants (Environmental Services/Health Dept)

Three compartment sink with (20 drain board areas)

Location and number of hand wash sink(s) in food preparation area

Location of mop sink

Location of pre-rinse sprayer and garbage disposal

Hot and Cold water through common spigot or tempered water with minimum 10-15 second hold

Location of water, ice cream, frozen desert dipper wells

Location and design for walk in coolers

Location of sneeze guards for food/condiment

Adequate lighting in food service/preparation areas

Smooth, nonporous, easily cleanable walls, ceiling and floors

Location of delivery doors