
Plan Review Summary

Building Information

Project Name:	There Gastropub-COB Tenant Upfit	Floor/Room #:	Ground Floor
Building #:	172	Department:	Auxiliary Services
Occupancy Type:	Business	Budget:	\$230,000
Construction Type:	IIB	Type of Review:	Construction

Project Management

Project Manager:	Daniel Powell
Architect/Engineer of Record:	Levi Salazar-Sola Tect Design Build
Construction Manager:	
Aim Project Number:	0270-2019

Reviewer Information

Reviewer Name:	Jerry Marrison	Date Received:	4/18/2019
Disposition:	Consultation Provided - Submittal Required	Date Completed:	4/22/2019

Status Statement

Note: PRELIMINARY REVIEW ONLY

Review Comments:

1. Need ABC extinguisher in kitchen
2. Hallway by kitchen all items must be removed
3. Emergency light required in kitchen
4. Outdoor seating needs 32" isles spacing for serving. (NFPA 101 – 13.2.5.8.2)
5. Table edge to wall must be 36" spacing
6. Table edge to table edge on main exit egress must be a min of 74 Inches (NFPA 101.13.2.5.8.3)

General Note:

1. Inspection requests: <http://www.ehs.gatech.edu/fire/inspection-request>
2. Hot Work Permit Request: http://www.ehs.gatech.edu/fire/permit-request/hot_work

Additional Requirements (as needed):

1. Fire Emergency Response Plans
2. Red Book Completion and Fixed Location Designation