

Plan Review Summary

Building Information

Project Name:	Campus Center-Phase 1 CAFE	Floor/Room #:	
Building #:	215	Department:	Facilities-Design & Construction
Occupancy Type:	Business	Budget:	\$2,800,000
Construction Type:	IIB	Type of Review:	Construction

Project Management

Project Manager:	John DuConge'
Architect/Engineer of Record:	Cooper Carry
Construction Manager:	Gilbane Building Company
Aim Project Number:	BOR-PPV-30-1801

Reviewer Information

Reviewer Name:	Jake LeJeune	Date Received:	4/22/2019
Disposition:	Declined	Date Completed:	5/21/2019

Status Statement

Note: Café building

Review Comments:

1. Life Safety Plans: please provide fire extinguisher unit of A calculations for the hazard throughout each area of the buildings: Café, Exhibition Hall, and the Pavilion in accordance with NFPA 10. Please coordinate with fire extinguisher contractor regarding cabinets and purchasing.
2. A-G1.02, A-G1.02A: it appears there is a dead-end that exceeds the minimum 20 feet in the Support Corridor area on level 2 of the Exhibition Hall. Since this building is a mixed occupancy and not a separated occupancy, the most restrictive code applies, which is Assembly occupancy. Please revise or provide clarification in accordance with the 2012 edition of NFPA 101 chapter 6.
3. Life Safety Plans: please provide the actual measurements and locations of the travel distances and common paths of travel for each building; Café, Exhibition Hall, and the Pavilion in accordance with the 2012 edition of NFPA 101 Chapter 7. Please show that all doors in a required means of egress swing outward where the occupant load exceeds 50 people, including the kitchen if applicable.
4. Please acknowledge that separate permits are required for fire sprinkler systems, fire alarm systems, kitchen hood and appliance fire suppression systems, crane layout, and IFC 510 Emergency Responder Radio Coverage.
5. Plumbing Plans: please provide the table used for sizing gas piping in accordance with NFPA 54 for each building; Café, Exhibition Hall, and the Pavilion.
6. Please provide the manufacturer specifications for all equipment in all buildings; Café, Exhibition Hall, and the Pavilion including but not limited to: fire shutters, kitchen equipment, smoke/fire dampers, door hardware, etc.
7. Please provide or indicate panic hardware on all doors in the door schedule for all doors in the required means of egress with a lock or latch that serves an occupant load greater than 50 people per the 2012 edition of IBC for all buildings, Café, Exhibition Hall, and the Pavilion. Also, provide panic hardware on electrical rooms with a transformer greater than 112.5 kVa per 2017 NEC.
8. Please indicate that occupant load signs will be posted for all rooms with an occupant load greater than 50 people and is an assembly occupancy in accordance with the 2012 edition of NFPA 101, 12.7.9.3. in all buildings, Café, Exhibition Hall, and the Pavilion.
9. Please indicate that evacuation maps will be posted in all buildings next to the elevator and other locations approved by the fire marshal. The Georgia Tech Fire Safety Evacuation Map Template shall be used. Please contact our office for a copy of the template.
10. Exhibition Hall Life Safety Plans: please provide the total occupant load using the occupant load factor of 5 square feet per person in accordance with the 2012 edition of NFPA 101 chapter 12.1.7.1.1. Please adjust exit capacity accordingly

using 5 square feet per person; also show compliance with section 12.2.3.6 Main Entrance/Exit using 5 square feet per person accordingly; it seems the exit capacity of the main entrance/exit is in violation of this requirement.

11. Please provide a Mass Notification System in accordance with the 2013 edition of NFPA 72 for the Exhibition Hall Building.
12. Mechanical Plans: please indicate that the hood exhaust ducts for all kitchen hoods in all buildings; Café, Exhibition Hall, and the Pavilion shall be at least 18" away from combustibles or shall be fire wrapped in accordance with NFPA 96.
13. Exhibition Hall A-E3.01: please provide exit signs exiting out of the kitchen in the Exhibition Hall in accordance with the 2012 edition of NFPA 101 chapter 7, also doors shall swing outward serving an occupant load of 50 or more people.
14. Life Safety Plans, Pavilion: please show compliance with the 2012 edition of NFPA 101 36.2.4 or 36.2.5.11 in regards to the second exit passing through the storeroom in Burdell's. Please clarify which code section will be used and provide measurements, documentation, etc.
15. FA0.00: please revise the Fire Alarm Matrix to indicate duct detectors will only send a supervisory signal to the fire alarm panel and central station, not a fire alarm signal.
16. Fire Alarm Floor Plans: please show compliance with ADA requirements and revise to show all strobes not less than 75 candela.
17. Please acknowledge that Fire Department Connections shall be remotely located from the building at 1.3 times the height of the building and a maximum of 75 feet from a fire hydrant.
18. Please indicate the type of equipment and processes that are in the Event Support Area and Temp. Food Hall area of the Exhibition Hall.
19. Please provide guard rails by the exit door onto the loading dock of the Exhibition Hall building behind the kitchen area. Provide details also.

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

Plan / Shop Drawings Required:

1. Fire Suppression
2. Fire Alarm

Inspections Required:

1. Fire Safety Office Project Kick-Off Meeting
2. Thrust Block Inspections
3. Underground Pressure Test
4. System Flush
5. Sprinkler Pipe Inspections
6. Rough-in
7. 50% Wall (Rated walls, doors, dampers, horizontal penetrations, etc.)
8. 80% Ceiling, Alarm, Sprinkler (vertical penetrations, junction boxes, lights tied at corners, sprinkler and fire alarm roughed in, etc.)
9. 100% Construction, Alarm Commissioning, Sprinkler Commissioning, Certificate of Occupancy (all work complete, commissioning of systems, close-out documents, etc.)

Permits Required:

1. Demolition
2. Construction / Interior Renovation
3. Fire Suppression System
4. Fire Alarm

Permits Issued:

1. Demolition
2. Construction / Interior Renovation
3. Fire Suppression System
4. Fire Alarm

