



| <b>COMMERCIAL PLAN REVIEW CHECK LIST</b> |            |           |            |
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| <b>Job Name:</b>                         |            |           |            |
| <b>Location:</b>                         |            |           |            |
| <b>Ward/Municipality:</b>                |            |           |            |
| <b>Plan Submitter:</b>                   |            |           |            |
| <b>Date:</b>                             |            |           |            |
| <b>Item</b>                              | <b>Yes</b> | <b>No</b> | <b>N/A</b> |
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| Item   | Yes | No | N/A |
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| 15 A variance must be requested and approved if constructing a common sewer. A detailed drawing showing all pertinent information is required. If asking permission to construct the common sewer for both sanitary and storm, an easement and maintenance agreement must be recorded at the Allegheny County Recorder of Deeds Office with a copy provided to this office before final occupancy will be given. Encroachment letters from DPW for entering City property will also be required. |     |    |     |
| 16 Businesses with 15 or less occupants (including employees) can use one restroom. Restaurants with an occupancy of 15 or less may use 1 single occupancy restroom but must have a urinal.  |     |    |     |
| 17 A drinking fountain is required for more than 15 people. Check local building code for type.  |     |    |     |
| 18 Size of all underground piping to be 4" minimum.  |     |    |     |
| 19 All buried pipe must be firmly bedded along its entire length as per Article XV.  |     |    |     |
| 20 A variance is required if slag will be used. If approved, the slag must be of an approved type.   |     |    |     |
| 21 A site tee is to be installed at or near the property line for new or replaced sewers.  |     |    |     |
| 22 Roof drains for flat roofs must have primary and secondary separate storm systems that terminate separately on ground where it can be readily observed or in the alternative, scuppers may be installed.  |     |    |     |
| 23 All roof drains inside building must be trapped.  |     |    |     |
| 24 SDR 10" and larger may be used inside a building for storm <u>only</u> .  |     |    |     |
| 25 No stench plates on area drains or catch basins. No standing exposed water is permitted on private site work.   |     |    |     |
| 26 All area drains and catch basins are recommended to be installed on wyes in lieu of series connections.   |     |    |     |
| 27 Instead of a fitting assembly for large controlling storm traps, a trap may be constructed using a manhole.   |     |    |     |
| 28 Open sided parking garages with drains are to be connected to storm with a stormceptor. Enclosed garages go to sanitary.  |     |    |     |
| 29 When RPZs are used on lawn sprinklers or potable water service lines, a floor drain is recommended.   |     |    |     |
| 30 Emergency washing machine pan drains are not permitted to be safe wasted into garage areas due to the chance of exhaust fumes entering the home or business.  |     |    |     |
| 31 Building hot water temperature to be set between 130 degrees and 140 degrees. Recirculation line must return greater than 125 degrees to prevent legionella growth.   |     |    |     |



| Item | Yes | No | N/A |
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Commercial Plan  
Review Checklist

| Item | Yes | No | N/A |
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