

COMMERCIAL PLAN REVIEW CHECK LIST			
Job Name:			
Location:			
Ward/Municipality:			
Plan Submitter:			
Date:			
Item	Yes	No	N/A
1 All work, material and construction must be in accordance with Rules and			
Regulations relating to Article XV, Plumbing or house or building drainage in			
the County of Allegheny, to comply therewith in all particulars, whether			
specified or not.			
2 Classification and size of building.			
3 Occupancy and type of building will determine the number of minimum			
fixtures required . (Building Officials determine classification of building.)			
4 Total occupancy is counted when determining fixture requirements, includin	g		
seasonal facilities.			
5 Article XV be found at http://www.achd.net/plumbing/index.html		-	
6 All waste and vent lines sized according to Article XV with amendments			
7 Provent and Sovent plumbing systems must have designed plans stamped by			
the Engineer at the time of the plan review. All work must be installed as pe			
submitted drawings.			
8 Plans must include sanitary sewer tap number before permit can be issued.			
9 City planning module must be completed before inspections will be given an	1	1	
plans approved.	1		
10 Any fire line that is to be installed in the City of Pittsburgh must be addressed	;		
by the Bureau of Building Inspection, 412-255-2175.			
11 Existing with renovations or new construction into existing building drain and	1		
sewer must be televised with water running while the Inspector is present. A	۸		
copy must be made for review if necessary.			
12 Plans for site work must be filed by a Registered Engineer, Architect or Maste	er		
Plumber.			
For on-lot (septic) systems, the on-lot permit number must be included when	ו ו		
filing the plumbing plan/abstract.	-	-	
14 No building (house) traps are permitted on septic systems. All questions			
concerning on-lot systems, either for new construction or additions, are to b			
referred to Jason Dansak at 412-578-8054. No final plumbing inspection will			
be given until the septic system has a final inspection.			



Ite	m	Yes	No	N/A
	A variance must be requested and approved if constructing a common sewer.	100	1	14,71
-	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 only.			
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.			



Ite	m	Yes	No	N/A
	Where water heaters are placed in a pan, the relief line and pan drain are to	163	140	IV/A
32	be tied together indirectly outside the pan and terminate either in an			
	approved safe waste or above finished floor (cannot discharge outside).			
	Copper, CPVX and PEX are the only approved materials for relief valve blow			
	off.			
33	When water heaters are installed in the ceiling, IPC Section 502.5 must be			
"	followed.			
34	If a sump pump is installed in an elevator pit, it is to be indirectly discharged			
	into the sanitary drainage system of an approved, air gapped receptor.			
35	Oil and/or acid systems are to have independent waste and vents through			+
	roof. Must be 12' above ground minimum height for oil.			
36	Hot water heater systems - are they using double walled piping or have			
	potable water coils outside of heater jacket?			
37	Plans <u>must</u> be submitted to the Allegheny County Health Department's Food			
	Safety Program for all food preparation facilities. Call 412-578-8044 for			
	details.			
38	Three part bar sinks are to be safe wasted.			
39	Food prep sinks are to be safe wasted.			
40	Are there floor drains inside the walk-in cooler/freezer? If so, please contact			
	the Plumbing Plans Examiner.			
41	Ice machine drains are to be separately safe wasted and air gapped. Any			
	indirect waste over 2' in length must be trapped but need not be vented.			
42	If a dishwasher is to be installed, will it be chemical or hot water sanitized? If			
	hot water over 140 degrees, a solenoid valve must be used to cool the water			
	before discharging into the drainage system.			
43	Grease traps are required in all restaurants.			
44	Flow controls not built in on small grease interceptors must be accessible.			
45	Inside interceptors shall be sized with minimum 25 GPM. Outside grease			
	interceptors shall be a minimum of 1,000 GPM. Check municipal codes if			
	larger size is needed. If the grease interceptor is in the kitchen area, it must			
	be an approved semi-automatic draw off. (LxWxHx3 divided by 231 x .75			
	divided by 2) A copy of the contract from the grease hauler and maintenance			
	schedule must be provided to this office prior to receiving a final plumbing			
	inspection.			
46	Three part scullery sinks are to have 2" traps and each compartment must be			
	separately trapped and vented if being connected to an inside grease			
	interceptor.			
47	Pre-rinse sinks must be connected to the grease interceptor. In addition, the			
	drain must have double strainers or a solids interceptor.			
48	Soup kettles must be drained to a grease interceptor.		1	
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Ite	m	Yes	No	N/A
		103	110	111/7
49	Any establishment serving Asian cuisine and uses a wok, a grease interceptor			
	will be required in addition to the 3 part scullery sink.			
50	Water closets, urinals, bathtubs and showers shall not be located on the next			
	floor directly above space used for manufacturing, preparation, storage or			
	display of food.			
51	Toilet rooms that are located adjacent to kitchens or seating areas require an			
	intervening vestibule 3' square in commercial applications only.			
52	As per Article XV, urinal walls and floors must be water proofed.			
53	If there are more than 6 water closets in both the mens and ladies room, take			
	from mens (if possible) for family restroom. Single occupancy only.			
54	As per Article XV, 8 or more water closets in a restaurant also require an			
	additional accessible family restroom.			
55	The travel distance to public and employee toilet facilities in all building			
	classifications has been amended in Article XV to 300 feet.			
56	Large jobs require 2 sets of plans. Cover sheet page, site, architectural,			
	plumbing and fire.			
57	Final version of plans can be submitted in PDF format.			
58	For any inquiries regarding this form, please contact the Allegheny County			
	Health Department's Plans Examiner at 412-578-8397.			
59	An \$85 minimum fee is required for all plan reviews. Checks made payable to			
	"Treasurer of Allegheny County".			