

Chesterfield County, Virginia **Department of Building Inspection**

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Ron Clements Building Official

Plumbing and Gas Checklist

The following checklist contains the minimum information and details required on plumbing and fuel gas plans prior to submission for plan review. This is a basic pre-submittal checklist that is intended to expedite the plan review process by minimizing the number of required revisions. Please contact the commercial plan review staff at (804) 748-1057 with any questions regarding this checklist or any other commercial permit questions.

General Requirements

- ☐ Construction documents prepared and sealed by a registered design professional (RDP) for:
 - The following occupancy classifications: Institutional (I), Educational (E), High hazard (H), and per departmental policy, all Assembly (A) occupancies that have an occupant load over 100
 - All buildings over 3 stories in height
 - Any building or occupancy using non-packaged equipment or packaged equipment exceeding 300° F (other than flue gases) and pressures greater than 125 PSI
- Construction documents that are not required to be prepared by an RDP, prepared by a licensed master plumber or master mechanical worker, or a licensed Class A contractor with an associated plumbing or mechanical specialty designation □ Name, occupation, address and telephone number of the person who prepared the plans ☐ All pages of the plan set the same size. If different discipline designers use different page sizes, re-print the smaller pages on sheets the size of the largest in the set ☐ Plumbing and gas plans on the same size sheets as the other plans in the building permit package ☐ Plumbing/Fuel gas code edition. The current code edition is the 2015 VPC (2015 IPC) and 2015 VFGC (2015 IFGC) ☐ New work vs. old work, clearly distinguished \square Drawings at least 1/8'' = 1'-0'' scale or larger ☐ Handicap elevation details and dimensions for all plumbing fixtures ☐ Each plumbing/gas sheet clearly identified with distinct sheet numbers ☐ A Plumbing/Gas Permit is required prior to scheduling inspections Water Service (from meter to within 5' of building) ☐ Maximum developed length of pipe ☐ Water demand in water supply fixture units (see VPC, Table E103.3 (2)) ☐ Size of water service pipe. Unless otherwise indicated available pressure is assumed to be 40 PSI.

Water Distribution (inside building)

- ☐ Water heater type and location; if gas-fired indicate source of combustion air
- ☐ Size of all water supply pipes
- ☐ Any required backflow devices and their location
- ☐ Fixture schedule (indicate flush valve where provided)

Waste & Vent

☐ Plan and isometric view of plumbing systems

Plumbing/Gas Checklist (Continued)	
	Size and location of all waste pipe and vents (label fixtures) Location of all cleanouts
Kitchen Plumbing	
	Fixtures intended for food preparation, clearly labeled, to verify indirect connection All fixtures that will be drained to a grease interceptor. Only fixtures likely to receive grease-laden waste water are allowed to drain to the grease interceptor. Hand sinks, ice makers and other clear water waste shall not discharge to a grease interceptor.
	Detail of grease interceptor showing flow control, and air intake
Storm Water	
	Size of conductors and leaders and amount of roof area served Secondary drainage where applicable
Gas Plans	
	Total hourly gas demand of all new and existing appliances on the gas distribution system
	Hourly gas demand for each new and existing appliance connected to the gas distribution system
	Schematic plan showing lengths, sizes, materials, and pressure of the gas piping system that includes all new and existing components
	Means to supply combustion air