



**BUILDING APPLICATION
PLAN REVIEW COMMENTS**

Application #: PB12-01078
Status: ISSUED
Date Submitted: 02/10/2012
Date Issued: 03/09/2012

Address: 11477 WOODLAND SPRINGS DR
Parcel ID: T0973401 Zoning: E
Addition: WOODLAND SPRINGS PLAZA Lot / Block: 1 / A
Legal Desc: WOODLAND SPRINGS PLAZA BLOCK A LOT 1A
Description of Work: ste # 140 / chng retail to fast food/ w remodel/no C/O
ADA TDLR#: Energy Code
Compliant:

APPLICANT

ROSSI ALBERT

817-881-5704

OWNER

WOOD SPRINGS PARTNERS LTD
5916 STERLING DR COLLEYVILLE ,TX 76034-7631

Building Classification

Occ Group/

Division	Occ Load	Type Const
B /	15	V-B
/	0	
/	0	
/	0	
/	0	

Sprinkler Sys Req: N Parking Spaces: 0

Number of 0 hr. rated Exterior Wall Construction 0

Number of 0 hr. rated Fire Barriers 0

Number of 0 hr. rated Fire walls 0

Minimum Required Setbacks (ft)

North: _____ South:
East: _____ West:

Planning & Development Department

Conditions:

Approvals:

Item: 00050 Fire Department
02/14/2012 cp Action: AP

Item: 00060 TPW - Development
02/13/2012 JC Action: AP

Item: 00061 Transportation Impact Fees
03/01/2012 J. Westerman Action: AP See L/H/N comment;
no new trips generated.

Item: 00065 Water/Sewer
02/13/2012 jpatton Action: AP ap jp

Item: 00010 Plan Review - Bldg
02/24/2012 garciaja Action: HD
03/02/2012 garciaja Action: AP

Item: 00040 Zoning
02/16/2012 L. Goforth Action: AP

Item: 00055 Health
02/10/2012 Lotman Action: HD assigned to Art
Franco
03/06/2012 Lotman Action: AP

Item: 00075 Grease Trap
02/13/2012 ANEWTON Action: AP SEE LHN

Item: 00070 Backflow
02/13/2012 R Munoz Action: AP with note ...

Holds/Comments:

NAREZR 02/10/2012 FLAT FILE
LOTMAR 02/10/2012 Consumer Health- see coment for
PB12-01077
CHAPAJA 02/13/2012 TPW-T.A. # 0149-12, building permit #
pb12-01078, no parkway improvements required, no street use
permit needed, further comments contact Rick Harding @
817-392-6526.
NEWTONA 02/13/2012 Water Department - Pretreatment
Services Division - Grease Trap New or Existing
Construction
Okay to release facility has an existing 1000
gallon grease interceptor and existing approved sample
basin. End of notes for 2-13-2012.
Food Service Establishments must complete and submit a
permit application, in accordance with Sec.12.5-603 (a)(1),
which states, the city council shall adopt a schedule of
fees for reimbursement of costs of setting up and operating

Planning & Development Department

the City's Pretreatment Program, fees for wastewater discharge permits. Facility does not comply with Section 12.5-713(e); which states, facilities must install or provide liquid waste facilities on generator's premises of specified type and size.

To remove HOLD, please submit permit application and pay permit fee of \$136.00 to obtain a wastewater discharge permit. To expedite approval complete the permit application and submit to Pretreatment Services Division. The permit application may be obtained from the City of Fort Worth website at http://fortworthtexas.gov/uploadedFiles/Water/Wastewater/Industrial_Pretreatment/2011%20Restaurant%20Permit%20Application%20and%20Instructions.pdf or you may obtain a copy of the permit application by calling 817-392-8305. Permit payment must be made by money order or check; no cash is received in Pretreatment Services Division's office. Please provide revised identity sheet # that includes the size of proposed oil & grease interceptor.

Guidance for grease trap sizing and installation
See Guidance Document For Sizing and Installation of Grease Traps and Interceptors at :
http://fortworthtexas.gov/uploadedFiles/Water/Wastewater/Industrial_Pretreatment/Guidance%20document%20updated%20September%202011.pdf

Reviewer: Alphonse Newton
Alphonse.Newton@FortWorthTexas.Gov
817-392-8305
END OF WATER DEPT NOTES.

MUNOZR 02/13/2012 Backflow Cross Connection Section, Fort Worth Water Department (FWWD) NOTE** plan review void without attached plan review notes..... All new installs, relocates, replacements, or removal of backflow assemblies require a permit from Planning and Development (817) 392-2222) and inspection / approval from the city of Fort Worth Water Department backflow cross connection section (817-392-8375). All installations shall be in compliance with Environmental Ordinance #12274 Article V Division 3 and Plumbing Ordinance # 19604-03-2011. A review does not dismiss the requirements to be met or satisfied on this project. Assemblies must be University of Southern California Foundation for Cross-Connection Control and Hydraulic Research (USC) approved including installation orientation. Backflow assemblies shall be readily accessible for testing and maintenance and shall be located in an area where water damage to building or furnishings will not occur from relief valve discharge. Drain lines to accommodate full relief valve discharge flow should be considered. Minimum domestic main line Double Check Valve Assembly (DCVA) protection will be required if no shell building main line protection exists, no branches before assembly. KITCHEN: Reduced Pressure Zone Assembly (RPZA) point of use on high hazard appliances that include but are not limited to garbage disposals, dishwashers with automatic chemical injection, steamers, steam tables chiller & boiler systems, trash chutes, degreasers/sanitizers (i.e. Soap dispensers), water

Planning & Development Department

treatment appliances (water softener, reverse osmosis).
2009 International Plumbing Code (IPC) 608.16.1 BEVERAGE
DISPENSERS. Protection from carbonators, beverage
dispensers, shall be a stainless steel RPZA or a True Air
Gap

All backflow and/or irrigation work contingent to field
Inspection/Test and subject to approval by Backflow //
Irrigation Inspector.

All existing backflow assemblies shall be confirmed as
having current test status on record with the city of Fort
Worth, (817-392-8375) including Irrigation Rain and Freeze
sensors. Prior to Final and C.O.

Richard V Munoz (817)392-8375
Richard.Munoz@fortworthtexas.gov

PAIBOOC 02/14/2012 Fire Dept.-----2/14/12

Existing fire lane approved.

Existing FH approved.

Addition/relocation of ten or more sprinklers will require
a permit. Licensed fire sprinkler contractor shall contact
Maria Burr @ 817/392-6840 to obtain SPRINKLER permit.

=====
GOFORTL 02/16/2012 DEV-ZONING PLANS EXAM

Development Department
Zoning Review Notes
CFW Zoning Ordinance # 13896

Permit data confirmed and Approved on 2/16/2012
Lynn Goforth [817-392-2513]
*Building plans and notes examined by the City of Fort
Worth.

Permit # PB12-01078

Physical address: 11477 Woodland Springs Drive

Legal address: WOODLAND SPRINGS PLAZA BLOCK A LOT 1A

Scope of project: Change of Use from Retail to Fast Food
with Remodel - Donut Shop

Zoning District: E Permitted

Official Plat: N/A
Noise Contour: N/A

Building area: 1050sf

Setback restrictions: N/A per Ordinance 6.300.K.1 which
states remodeling work that does not increase the existing
floor area shall be exempt from the supplemental bufferyard
and building setback requirements.

Planning & Development Department

TDLR Number: N/A Project Estimate \$5,000.00; Permit Valuation \$30,000.00

Landscape Ordinance: N/A per Ordinance 6.301.G.1 which states that structures that do not create or expand building square footage are not subject to the landscape requirements.

Bufferyard: N/A per Ordinance 6.300.K.1 which states remodeling work that does not increase the existing floor area shall be exempt from the supplemental bufferyard and building setback requirements.

Parking spaces:

Restaurant: $(1050 / 100) = 10$

Per Ordinance 6.203.B.1 (Off-Street Loading Facilities), which states the minimum distance from the loading dock to the right of way line shall be 60'.

Required parking spaces must be hard surface and dust free. All maneuvering space must be located off of the public right of way.

Additional Comments:

"A CO will not be issued until the Urban Forestry installation."

Dumpsters and mechanical equipment must be screened from view of the public right of way. Zoning Ordinance 6.301D.

Once this Retail Use is converted to a Donut Shop it may not be returned to a non-conforming use. All subsequent uses must conform to the requirements of the zoning district in which it lies.

"No person shall remove any tree equal to or greater than six inches (6") in diameter or greater size without a permit from Urban Forestry. Urban Forestry can be reached at (817) 392-7931. Failure to obtain a Tree Permit prior to tree removal could result in both civil and criminal penalties."

***** end ZONING PLANS EXAM

COMMENTS

GARCIAJA 02/24/2012 ***** Building Code Review Comments *****

Plans examined 02/24/2012 by Janie Garcia 817-392-8133. janie.garcia@fortworthtexas.gov

PERMIT FOR: Change of Use from Retail to Fast Food Establishment

OCCUPANCY CLASSIFICATION - B (A occupancy with less than 50 occupants)

MIXED USE OR OCCUPANCY SEPARATION- N/A

CONSTRUCTION TYPE - V-B

Planning & Development Department

BUILDING AREA -1060

OCCUPANT LOAD - 15

SPRINKLER - none

MECHANICAL - 934 total cfm's for mechanical ventilation

H/C ACCESSIBILITY - ICC ANSI A 117.1-2009

1 unisex h/c accessible restroom ok for this lease space due to occupant load

ENERGY CODE- 2009 IECC

Items labeled "HOLD" need to be addressed, 2 copies of requested information is required.

recvd - 2 h/c accessible restrooms are required. Only one is shown on plans. Provide 2nd h/c accessible restroom.....revised floor plan received, occupant load based on the new floor plan is 15

recvd - 2009 IECC envelope compliance report required. Only lighting and mechanical report submitted.received revised envelope report.

RECVD - Provide double cleanout at inlet side of greasetrap as well as on both sides of test well.....this is existing, the double cleanouts were installed when the greasetrap was installed under the previous whitebox permit.

*** End of Building Code Review Comments ***

GARCIAJA 02/27/2012 left message for fax or email
GARCIAJA 02/28/2012 applicant came in to discuss comments
NAREZR 02/29/2012 Recvd revisions
WESTERJ 03/01/2012 TRANSPORTATION IMPACT FEES: Impact fees have been calculated for this property in accordance with the adopted Transportation Impact Fee Ordinance (No. 18083-05-2008). This property is located in service area D. For transportation impact fee purposes, a donut shop/bakery is considered a retail use. The change of use from shopping center retail to donut shop does not increase vehicle-mile demand. Therefore, no transportation impact fees are due. Contact Julie Westerman at 817-392-2677 for additional information.

GARCIAJA 03/02/2012 emailed status update
NAREZR 04/03/2012 Recvd revisions
GARCIAJA 04/03/2012 Plans submitted 4/3/12 and reviewed. Okay to release. Engineered mechanical, electrical, and plumbing plan.

Planning & Development Department

11477 Woodland Springs Dr
Unit 140

Revision PB 12-01078

Enclosures

M&P Drawings
2 sets



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19601
3/9/12
Janie Garcia

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COMMENTS

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*** End of Building Code Review Comments ***

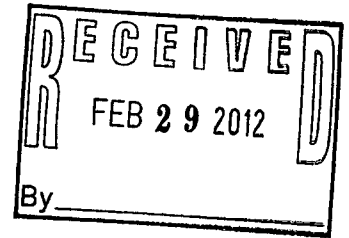
GARCIAJA 02/27/2012 left message for fax or email
GARCIAJA 02/28/2012 applicant came in to discuss comments
NAREZR 02/29/2012 Recvd revisions
WESTERJ 03/01/2012 TRANSPORTATION IMPACT FEES: Impact
fees have been calculated for this property in accordance
with the adopted Transportation Impact Fee Ordinance (No.
18083-05-2008). This property is located in service area D.
For transportation impact fee purposes, a donut shop/bakery
is considered a retail use. The change of use from shopping
center retail to donut shop does not increase vehicle-mile
demand. Therefore, no transportation impact fees are due.
Contact Julie Westerman at 817-392-2677 for additional
information.

GARCIAJA 03/02/2012 emailed status update

Planning & Development Department

The City of Fort Worth * 1000 Throckmorton St * Fort Worth, Texas 76102
817-392-2222 * Fax 817-392-8105

11477 Woodland Springs Dr # 140
Fort Worth, Texas



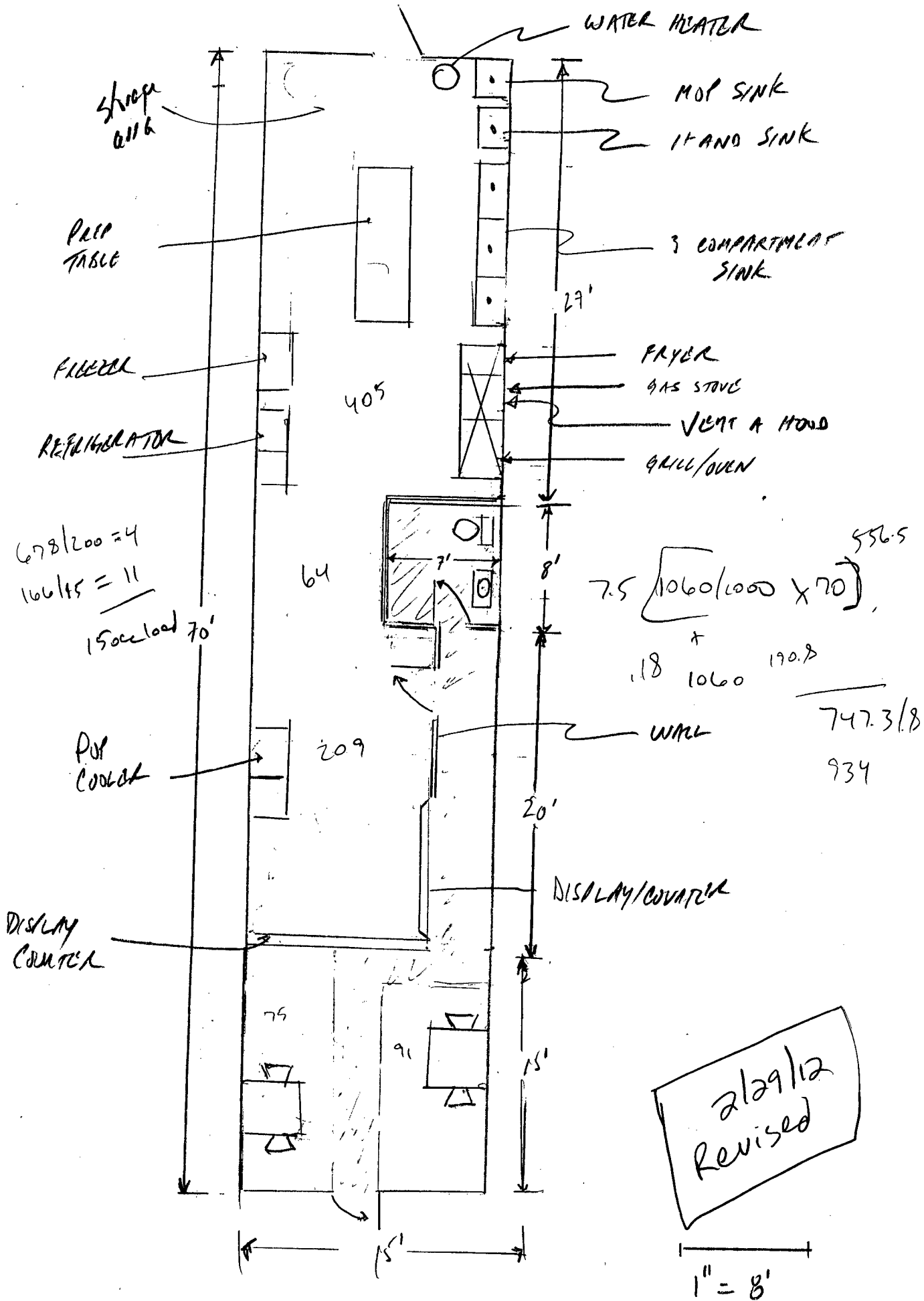
Plans Examiner: Janie Garcia

APPLICATION # PB12-01078
Enclosed: 2 copies

Revised floor plan

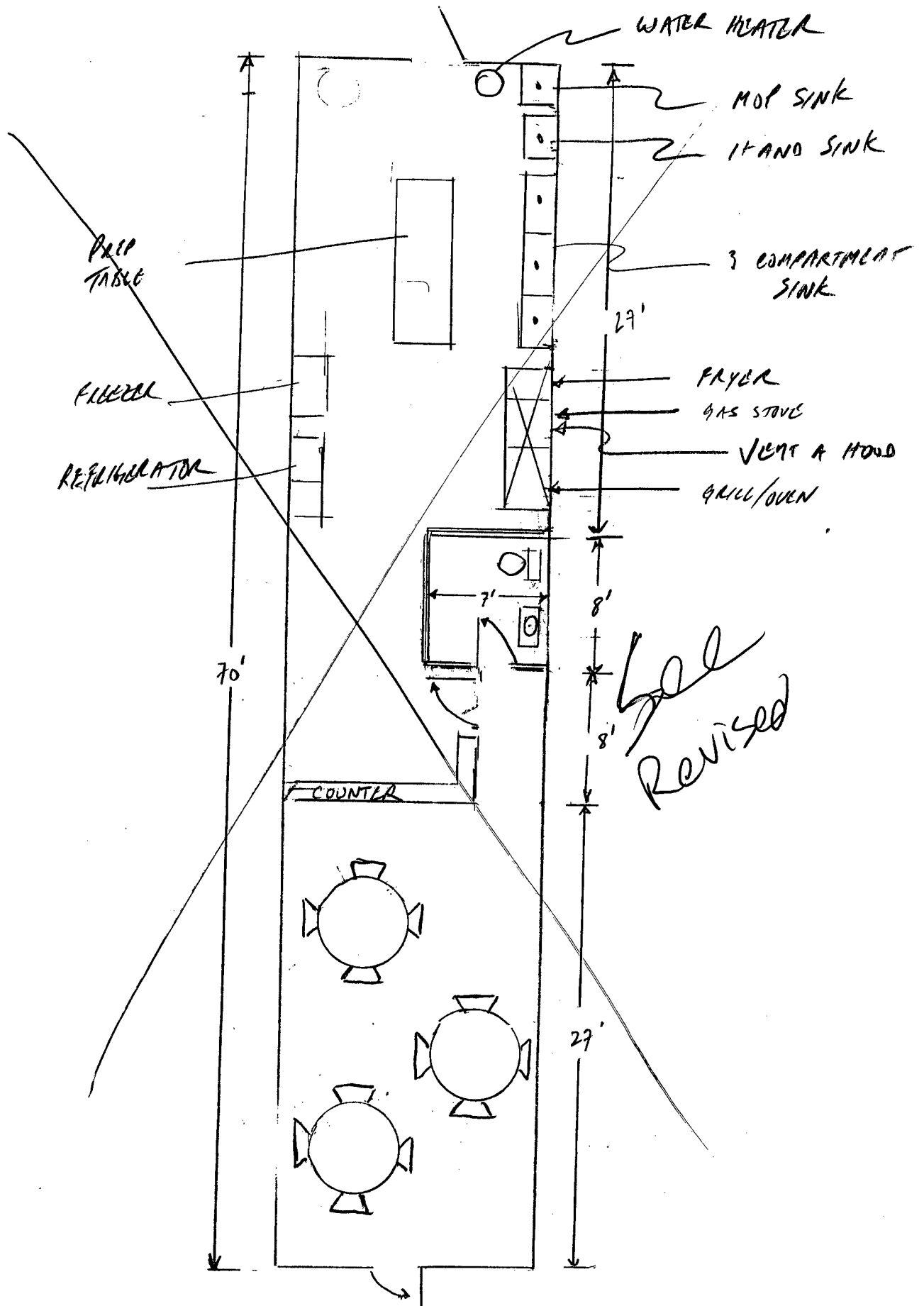
Envelope Compliance Certificate

11477 WOODLAND SPRINGES DR
UNIT 140

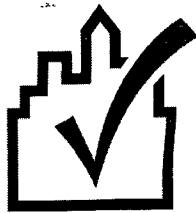


2/29/12
Revised

11477 WOODLAND SPRINGS DR
UNIT 140



1" = 8'



COMcheck Software Version 3.9.0

Envelope Compliance Certificate

2009 IECC

Section 1: Project Information

Project Type: **New Construction**

Project Title : Donut shop

Construction Site:

11477 Woodland Springs dr #140
Ft Worth , TX

Owner/Agent:

Wood Springs Partners
5916 Sterling Dr
Colleyville, TX 76034
817-881-5704

Designer/Contractor:

Albert Rossi
Treasure Star Properties
P.O. Box 1706
Colleyville, TX 76034
817-881-5704
arossi@tx.rr.com

Section 2: General Information

Building Location (for weather data):

Fort Worth, Texas

Climate Zone:

3a

Building Type for Envelope Requirements:

Non-Residential

Vertical Glazing / Wall Area Pct.:

30%

Activity Type(s)

Floor Area

Dining: Cafeteria/Fast Food

1050

Section 3: Requirements Checklist

Envelope PASSES: Design 6% barrier code.

Climate-Specific Requirements:

Component Name/Description	Gross Area or Perimeter	Cavity R-Value	Cont. R-Value	Proposed U-Factor	Budget U-Factor ^(a)
Roof 1: Insulation Entirely Above Deck	1050	---	22.0	0.044	0.048
Exterior Wall 1: Solid Concrete:7" Thickness,Normal Density , Furring: Metal	375	0.0	19.0	0.046	0.123
Door 1: Insulated Metal, Swinging	21	---	---	0.048	0.700
Exterior Wall 2: Steel-Framed, 16" o.c.	375	0.0	19.0	0.046	0.084
Window 1: Metal Frame with Thermal Break:Double Pane with Low-E, Tinted, SHGC 0.33, PF 0.40	204	---	---	0.380	0.650
Door 2: Glass (> 50% glazing):Metal Frame, Entrance Door, SHGC 0.33, PF 0.88	21	---	---	0.380	0.900
Floor 1: Slab-On-Grade:Unheated	170	---	---	---	---

(a) Budget U-factors are used for software baseline calculations ONLY, and are not code requirements.

Air Leakage, Component Certification, and Vapor Retarder Requirements:

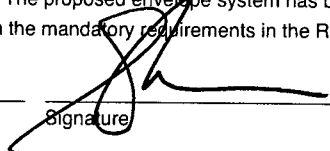
- 1. All joints and penetrations are caulked, gasketed or covered with a moisture vapor-permeable wrapping material installed in accordance with the manufacturer's installation instructions.
- 2. Windows, doors, and skylights certified as meeting leakage requirements.
- 3. Component R-values & U-factors labeled as certified.
- 4. No roof insulation is installed on a suspended ceiling with removable ceiling panels.
- 5. 'Other' components have supporting documentation for proposed U-Factors.
- 6. Insulation installed according to manufacturer's instructions, in substantial contact with the surface being insulated, and in a manner that achieves the rated R-value without compressing the insulation.

- 7. Stair, elevator shaft vents, and other outdoor air intake and exhaust openings in the building envelope are equipped with motorized dampers.
- 8. Cargo doors and loading dock doors are weather sealed.
- 9. Recessed lighting fixtures installed in the building envelope are Type IC rated as meeting ASTM E283, are sealed with gasket or caulk.
- 10. Building entrance doors have a vestibule equipped with self-closing devices.
Exceptions:
 - Building entrances with revolving doors.
 - Doors not intended to be used as a building entrance.
 - Doors that open directly from a space less than 3000 sq. ft. in area.
 - Doors used primarily to facilitate vehicular movement or materials handling and adjacent personnel doors.
 - Doors opening directly from a sleeping/dwelling unit.

Section 4: Compliance Statement

Compliance Statement: The proposed envelope design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed envelope system has been designed to meet the 2009 IECC requirements in COMcheck Version 3.9.0 and to comply with the mandatory requirements in the Requirements Checklist.

MEASUREMENT CONSULTANTS
2/29/12

Name - Title *ALICE ROSS*
Signature 
Date



Generated by COMcheck-Web Software
Interior Lighting Compliance Certificate

2009 IECC

Section 1: Project Information

Project Type: **New Construction**
 Project Title : DONUT SHOP

Construction Site:
 11477 Woodland Springs dr
 Ft Worth, Texas

Owner/Agent:
WOOD SPRINGS PMS
Colleyville TX

Designer/Contractor:
TSPF -
Colleyville, TX

Section 2: Interior Lighting and Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Donut Shop (Dining: Cafeteria/Fast Food)	1050	1.4	1470
Total Allowed Watts =			1470

Section 3: Interior Lighting Fixture Schedule

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Donut Shop (ACTIVITY_FOOD_CAFETERIA, 1050 sq.ft.)				
Linear Fluorescent: 2x4 florscent fixtures / 48" T8 32W (Super T8) / Electronic	4	9	124	1116
Track Lighting: Wattage based on 3.0 feet of track	0	0	0	90
Total Proposed Watts =				1206

Section 4: Requirements Checklist

Lighting Wattage:

1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
1470	1206	YES

Controls, Switching, and Wiring:

2. Daylight zones under skylights more than 15 feet from the perimeter have lighting controls separate from daylight zones adjacent to vertical fenestration.
3. Daylight zones have individual lighting controls independent from that of the general area lighting.

Exceptions:

- Contiguous daylight zones spanning no more than two orientations are allowed to be controlled by a single controlling device.
- Daylight spaces enclosed by walls or ceiling height partitions and containing two or fewer light fixtures are not required to have a separate switch for general area lighting.
4. Independent controls for each space (switch/occupancy sensor).

Exceptions:

- Areas designated as security or emergency areas that must be continuously illuminated.
- Lighting in stairways or corridors that are elements of the means of egress.
5. Master switch at entry to hotel/motel guest room.

- 6. Individual dwelling units separately metered.
- 7. Medical task lighting or art/history display lighting claimed to be exempt from compliance has a control device independent of the control of the nonexempt lighting.
- 8. Each space required to have a manual control also allows for reducing the connected lighting load by at least 50 percent by either controlling all luminaires, dual switching of alternate rows of luminaires, alternate luminaires, or alternate lamps, switching the middle lamp luminaires independently of other lamps, or switching each luminaire or each lamp.

Exceptions:

- Only one luminaire in space.
- An occupant-sensing device controls the area.
- The area is a corridor, storeroom, restroom, public lobby or sleeping unit.
- Areas that use less than 0.6 Watts/sq.ft.
- 9. Automatic lighting shutoff control in buildings larger than 5,000 sq.ft.

Exceptions:

- Sleeping units, patient care areas; and spaces where automatic shutoff would endanger safety or security.
- 10. Photocell/astronomical time switch on exterior lights.

Exceptions:

- Lighting intended for 24 hour use.
- 11. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

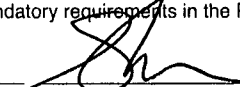
- Electronic high-frequency ballasts; Luminaires on emergency circuits or with no available pair.

Interior Lighting PASSES Design (8% better than code)

Section 5: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 2009 IECC requirements in COMcheck-Web and to comply with the mandatory requirements in the Requirements Checklist.

TSPP
by ALBERT ROSSI V.P.
Name - Title


Signature

2/9/12
Date



Generated by COMcheck-Web Software
Mechanical Compliance Certificate

2009 IECC

Section 1: Project Information

Project Type: **New Construction**
Project Title : DONUT SHOP

Construction Site:
11477 Woodland Springs dr
Ft Worth, Texas

Owner/Agent:
WOOD SPRINGS MS LTD
Colleyville TX

Designer/Contractor:
F.S.P.F.I.
Colleyville, TX

Section 2: General Information

Building Location (for weather data): **Fort Worth, Texas**
Climate Zone: **3a**

Section 3: Mechanical Systems List

Quantity System Type & Description

- | | |
|---|--|
| 1 | HVAC System (Single Zone) :
Heating: 1 each - Central Furnace, Electric; Capacity = 125 kBtu/h
Cooling: 1 each - Rooftop Package Unit, Capacity = 850 kBtu/h, Efficiency = 13.00 , Evaporatively Cooled
Condenser, Air Economizer |
|---|--|

Section 4: Requirements Checklist

Requirements Specific To: HVAC System :

- 1. Equipment minimum efficiency: Rooftop Package Unit: 11.50 EER
- 2. Newly purchased equipment meets the efficiency requirements
- 3. Discharge dampers prohibited with fan motors > 25 hp
- 4. Integrated air economizer required
- 5. Cooling system provides a means to relieve excess outdoor air during economizer operation.
- 6. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation
- 7. Hot gas bypass limited to 25% of total cooling capacity

Generic Requirements: Must be met by all systems to which the requirement is applicable:

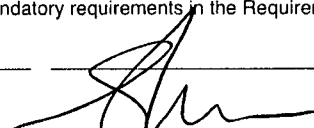
- 1. Plant equipment and system capacity no greater than needed to meet loads
Exception(s):
 - Standby equipment automatically off when primary system is operating
 - Multiple units controlled to sequence operation as a function of load
- 2. Minimum one temperature control device per system
- 3. Minimum one humidity control device per installed humidification/dehumidification system
- 4. Load calculations per ASHRAE/ACCA Standard 183.
- 5. Automatic Controls: Setback to 55°F (heat) and 85°F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
Exception(s):
 - Continuously operating zones
 - 2 kW demand or less, submit calculations
- 6. Outside-air source for ventilation; system capable of reducing OSA to required minimum
- 7. R-5 supply and return air duct insulation in unconditioned spaces
R-8 supply and return air duct insulation outside the building
R-8 insulation between ducts and the building exterior when ducts are part of a building assembly
Exception(s):

- Ducts located within equipment
- Ducts with interior and exterior temperature difference not exceeding 15°F.
- 8. Mechanical fasteners and sealants used to connect ducts and air distribution equipment
- 9. Ducts sealed - longitudinal seams on rigid ducts; transverse seams on all ducts; UL 181A or 181B tapes and mastics
- Exception(s):*
 - Continuously welded and locking-type longitudinal joints and seams on ducts operating at static pressures less than 2 inches w.g. pressure classification
- 10. Hot water pipe insulation: 1.5 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in.
Chilled water/refrigerant/brine pipe insulation: 1.5 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in.
Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
- Exception(s):*
 - Piping within HVAC equipment.
 - Fluid temperatures between 55 and 105°F.
 - Fluid not heated or cooled with renewable energy.
 - Piping within room fan-coil (with AHRI440 rating) and unit ventilators (with AHRI840 rating).
 - Runouts <4 ft in length.
- 11. Operation and maintenance manual provided to building owner
- 12. Thermostatic controls have 5°F deadband
- Exception(s):*
 - Thermostats requiring manual changeover between heating and cooling
 - Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
- 13. Balancing devices provided in accordance with IMC (2006) 603.17
- 14. Demand control ventilation (DCV) present for high design occupancy areas (>40 person/1000 ft2 in spaces >500 ft2) and served by systems with any one of 1) an air-side economizer, 2) automatic modulating control of the outdoor air damper, or 3) a design outdoor airflow greater than 3000 cfm.
- Exception(s):*
 - Systems with heat recovery.
 - Multiple-zone systems without DDC of individual zones communicating with a central control panel.
 - Systems with a design outdoor airflow less than 1200 cfm.
 - Spaces where the supply airflow rate minus any makeup or outgoing transfer air requirement is less than 1200 cfm.
- 15. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
- Exception(s):*
 - Gravity dampers acceptable in buildings <3 stories
 - Gravity dampers acceptable in systems with outside or exhaust air flow rates less than 300 cfm where dampers are interlocked with fan
- 16. Automatic controls for freeze protection systems present
- 17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
- Exception(s):*
 - Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
 - Systems serving spaces that are heated and not cooled to less than 60°F.
 - Where more than 60 percent of the outdoor heating energy is provided from site-recovered or site solar energy.
 - Heating systems in climates with less than 3600 HDD.
 - Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 64°F.
 - Systems requiring dehumidification that employ energy recovery in series with the cooling coil.
 - Laboratory fume hood exhaust systems that have either a variable air volume system capable of reducing exhaust and makeup air volume to 50 percent or less of design values or, a separate make up air supply meeting the following makeup air requirements: a) at least 75 percent of exhaust flow rate, b) heated to no more than 2°F below room setpoint temperature, c) cooled to no lower than 3°F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling.

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 2009 IECC requirements in COMcheck-Web and to comply with the mandatory requirements in the Requirements Checklist.

By TSP FI
ALBERT ROSSI V.P.



2/9/12



Generated by COMcheck-Web Software
**Mechanical Requirements
Description**

2009 IECC

The following list provides more detailed descriptions of the requirements in Section 4 of the Mechanical Compliance Certificate.

Requirements Specific To: HVAC System :

1. The specified heating and/or cooling equipment is covered by the ASHRAE 90.1 Code and must meet the following minimum efficiency:
Rooftop Package Unit: 11.50 EER
2. The specified equipment is covered by Federal minimum efficiency requirements. New equipment of this type can be assumed to meet or exceed ASHRAE 90.1 Code requirements for equipment efficiency.
3. Fans with motors > 25 hp may not be equipped with discharge dampers.
4. An integrated air economizer is required for individual cooling systems over 54 kBtu/h in the selected project location and allows simultaneous operation of outdoor-air and mechanical cooling.
5. Cooling system provides a means to relieve excess outdoor air during economizer operation to prevent overpressurizing the building.
6. Cooling systems must not use hot gas bypass or other evaporator pressure control unless the equipment is designed with multiple steps (or continuous) capacity modulation.
7. For cooling systems > 240 kBtu/h, maximum hot gas bypass capacity must be no more than 25% of total cooling capacity.

Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. All equipment and systems must be sized to be no greater than needed to meet calculated loads. A single piece of equipment providing both heating and cooling must satisfy this provision for one function with the capacity for the other function as small as possible, within available equipment options.
Exception(s):
 - The equipment and/or system capacity may be greater than calculated loads for standby purposes. Standby equipment must be automatically controlled to be off when the primary equipment and/or system is operating.
 - Multiple units of the same equipment type whose combined capacities exceed the calculated load are allowed if they are provided with controls to sequence operation of the units as the load increases or decreases.
2. Each heating or cooling system serving a single zone must have its own temperature control device.
3. Each humidification system must have its own humidity control device.
4. Design heating and cooling loads for the building must be determined using procedures in the ASHRAE Handbook of Fundamentals or an approved equivalent calculation procedure.
5. The system or zone control must be a programmable thermostat or other automatic control meeting the following criteria:
 - a) capable of setting back temperature to 55°F during heating and setting up to 85°F during cooling,
 - b) capable of automatically setting back or shutting down systems during unoccupied hours using 7 different day schedules,
 - c) have an accessible 2-hour occupant override,
 - d) have a battery back-up capable of maintaining programmed settings for at least 10 hours without power.
- Exception(s):
 - A setback or shutoff control is not required on thermostats that control systems serving areas that operate continuously.
 - A setback or shutoff control is not required on systems with total energy demand of 2 kW (6,826 Btu/h) or less.
6. The system must supply outside ventilation air as required by Chapter 4 of the International Mechanical Code. If the ventilation system is designed to supply outdoor-air quantities exceeding minimum required levels, the system must be capable of reducing outdoor-air flow to the minimum required levels.
7. Air ducts must be insulated to the following levels:
 - a) Supply and return air ducts for conditioned air located in unconditioned spaces (spaces neither heated nor cooled) must be insulated with a minimum of R-5. Unconditioned spaces include attics, crawl spaces, unheated basements, and unheated garages.
 - b) Supply and return air ducts and plenums must be insulated to a minimum of R-8 when located outside the building.
 - c) When ducts are located within exterior components (e.g., floors or roofs), minimum R-8 insulation is required only between the duct and the building exterior.
- Exception(s):
 - Duct insulation is not required on ducts located within equipment.
 - Duct insulation is not required when the design temperature difference between the interior and exterior of the duct or plenum does not exceed 15°F.
8. Mechanical fasteners and seals, mastics, or gaskets must be used when connecting ducts to fans and other air distribution equipment, including multiple-zone terminal units.

9. All joints, longitudinal and transverse seams, and connections in ductwork must be securely sealed using weldments; mechanical fasteners with seals, gaskets, or mastics; mesh and mastic sealing systems; or tapes. Tapes and mastics must be listed and labeled in accordance with UL 181A and shall be marked '181A-P' for pressure sensitive tape, '181A-M' for mastic or '181A-H' for heat-sensitive tape. Tapes and mastics used to seal flexible air ducts and flexible air connectors shall comply with UL 181B and shall be marked '181B-FX' for pressure-sensitive tape or '181B-M' for mastic. Unlisted duct tape is not permitted as a sealant on any metal ducts.

Exception(s):

- Continuously welded and locking-type longitudinal joints and seams on ducts operating at static pressures less than 2 inches w.g. pressure classification.

10. All pipes serving space-conditioning systems must be insulated as follows:

Hot water piping for heating systems:

- 1 1/2 in. for pipes \leq 1 1/2-in. nominal diameter,
- 2 in. for pipes $>$ 1 1/2-in. nominal diameter.

Chilled water, refrigerant, and brine piping systems:

- 1 1/2 in. insulation for pipes \leq 1 1/2-in. nominal diameter,
- 1 1/2 in. insulation for pipes $>$ 1 1/2-in. nominal diameter.

Steam piping:

- 1 1/2 in. insulation for pipes \leq 1 1/2-in. nominal diameter,
- 3 in. insulation for pipes $>$ 1 1/2-in. nominal diameter.

Exception(s):

- Pipe insulation is not required for factory-installed piping within HVAC equipment.
- Pipe insulation is not required for piping that conveys fluids having a design operating temperature range between 55°F and 105°F.
- Pipe insulation is not required for piping that conveys fluids that have not been heated or cooled through the use of fossil fuels or electric power.
- Piping within room fan-coil (with AHRI440 rating) and unit ventilators (with AHRI840 rating).
- Pipe insulation is not required for runout piping not exceeding 4 ft in length and 1 in. in diameter between the control valve and HVAC coil.

11. Operation and maintenance documentation must be provided to the owner that includes at least the following information:

- a) equipment capacity (input and output) and required maintenance actions
- b) equipment operation and maintenance manuals
- c) HVAC system control maintenance and calibration information, including wiring diagrams, schematics, and control sequence descriptions; desired or field-determined set points must be permanently recorded on control drawings, at control devices, or, for digital control systems, in programming comments
- d) complete narrative of how each system is intended to operate.

12. Thermostats controlling both heating and cooling must be capable of maintaining a 5°F deadband (a range of temperature where no heating or cooling is provided).

Exception(s):

- Deadband capability is not required if the thermostat does not have automatic changeover capability between heating and cooling.
- Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.

13. Balancing devices provided in accordance with IMC (2006) 603.17.

14. Demand control ventilation (DCV) required for high design occupancy areas ($>$ 40 person/1000 ft² in spaces $>$ 500 ft²) and served by systems with any one of 1) an air-side economizer, 2) automatic modulating control of the outdoor air damper, or 3) a design outdoor airflow greater than 3000 cfm.

Exception(s):

- Systems with heat recovery.
- Multiple-zone systems without DDC of individual zones communicating with a central control panel.
- Systems with a design outdoor airflow less than 1200 cfm.
- Spaces where the supply airflow rate minus any makeup or outgoing transfer air requirement is less than 1200 cfm.

15. Outdoor air supply and exhaust systems must have motorized dampers that automatically shut when the systems or spaces served are not in use. Dampers must be capable of automatically shutting off during preoccupancy building warm-up, cool-down, and setback, except when ventilation reduces energy costs (e.g., night purge) or when ventilation must be supplied to meet code requirements. Both outdoor air supply and exhaust air dampers must have a maximum leakage rate of 3 cfm/ft² at 1.0 in w.g. when tested in accordance with AMCA Standard 500.

Exception(s):

- Gravity (non-motorized) dampers are acceptable in buildings less than three stories in height.
- Systems with a design outside air intake or exhaust capacity of 300 cfm (140 L/s) or less that are equipped with motor operated dampers that open and close when the unit is energized and de-energized, respectively.

16. All freeze protection systems, including self-regulating heat tracing, must include automatic controls capable of shutting off the systems when outside air temperatures are above 40°F or when the conditions of the protected fluid will prevent freezing. Snow- and ice-melting systems must include automatic controls capable of shutting off the systems when the pavement temperature is above

50°F and no precipitation is falling, and an automatic or manual control that will allow shutoff when the outdoor temperature is above 40°F.

17. Individual fan systems with a design supply air capacity of 5000 cfm or greater and minimum outside air supply of 70 percent or greater of the supply air capacity must have an energy recovery system with at least a 50 percent effectiveness. Where cooling with outdoor air is required there is a means to bypass or control the energy recovery system to permit cooling with outdoor air.

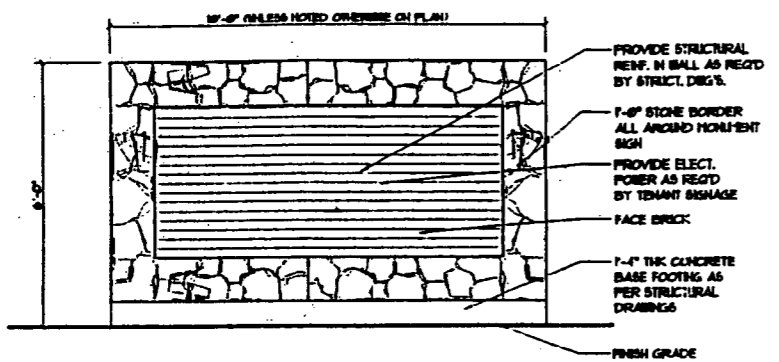
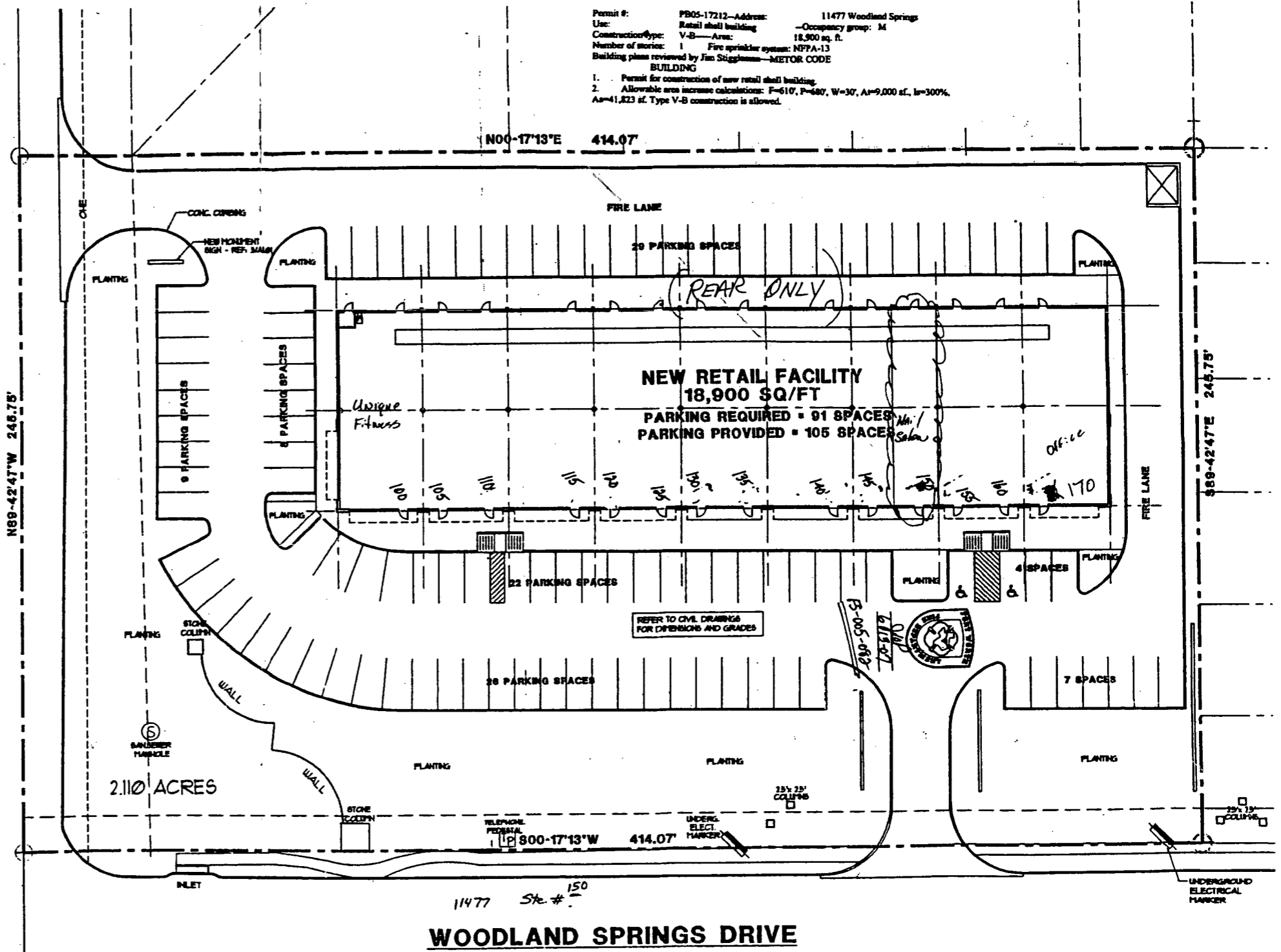
Exception(s):

- Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
- Systems serving spaces that are heated and not cooled to less than 60°F.
- Where more than 60 percent of the outdoor heating energy is provided from site-recovered or site solar energy.
- Heating systems in climates with less than 3600 HDD.
- Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 64°F.
- Systems requiring dehumidification that employ energy recovery in series with the cooling coil..
- Laboratory fume hood exhaust systems that have either a variable air volume system capable of reducing exhaust and makeup air volume to 50 percent or less of design values or, a separate make up air supply meeting the following makeup air requirements: a) at least 75 percent of exhaust flow rate, b) heated to no more than 2°F below room setpoint temperature, c) cooled to no lower than 3°F above room setpoint temperature, d) no humidification added, e) no simultaneous heating and cooling.

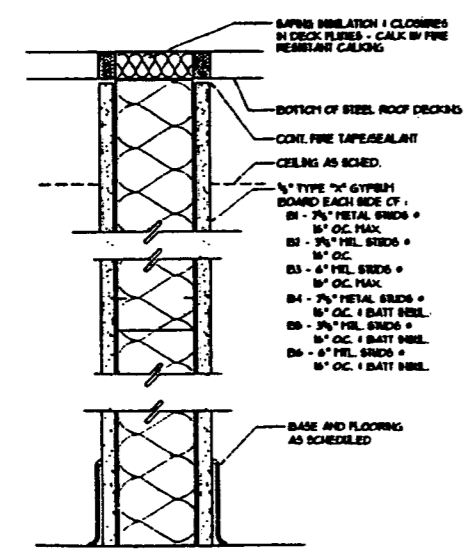
BUILDER IS STRONGLY ADVISED TO OBTAIN A STAKE-OUT INSPECTION BEFORE ANY INSTALLATION.

Permit #: PB05-17212-Address: 11477 Woodland Springs
 Use: Retail shell building—Occupancy group: M
 Construction type: V-B—Area: 18,900 sq. ft.
 Number of stories: 1 Fire sprinkler system: NFPA-13
 Building plans reviewed by Jim Stiggelands—METOR CODE BUILDING

1. Permit for construction of new retail shell building.
 2. Allowable area increase calculations: F=610, P=680, W=30, A=9,000 sq. ft., I=300%.
 A=41,823 sq. ft. Type V-B construction is allowed.



3 MONUMENT SIGN
 SCALE: 1/2\"/>



2 PARTITION TYPE
 SCALE: 1/2\"/>

SYSTEM DESCRIPTION
 GA FILE NO. WP 1070 B1 B2 B3 B4 B5 B6
 GYPSUM WALLBOARD, METAL STUDS, MINERAL FIBER

One layer 1/2\"/>

SKETCH AND DESIGN DATA
 1/8\"/>

KELLER HICKS ROAD

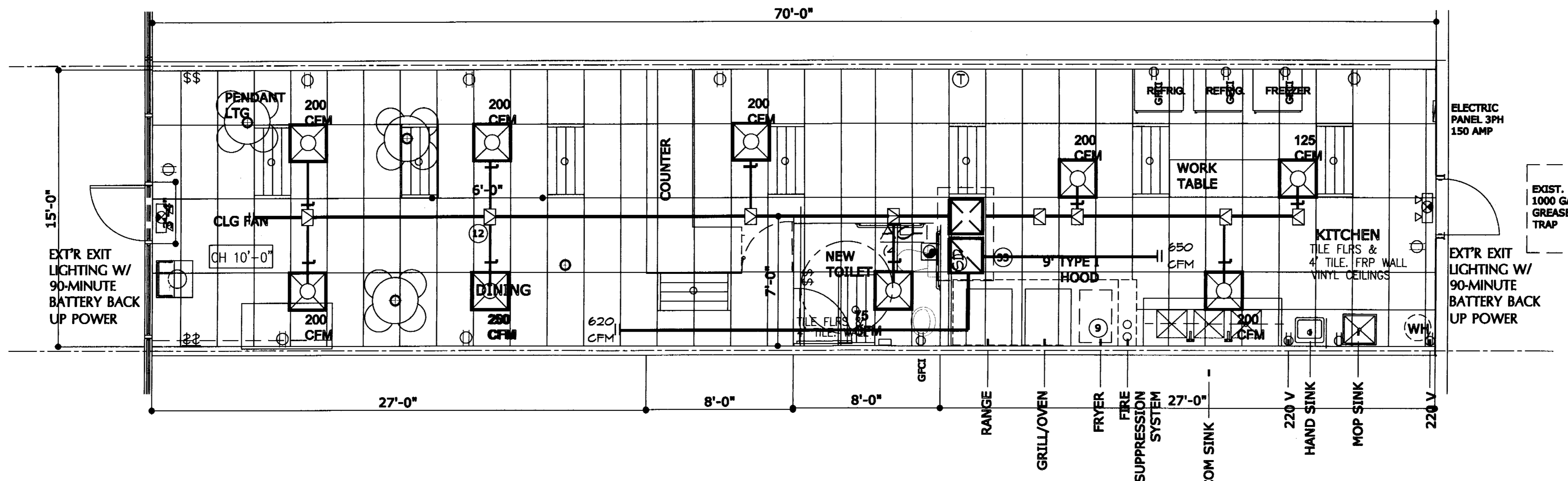
Patrick Ahearne, Architect
 814 Wind Elm Drive Allen, TX 75002
 tele. (972) 350-0053 FAX (972) 350-0054

New Retail Shopping Center for
WOODLAND SPRINGS PLAZA
 Woodland Springs at Keller Hicks Road
 Ft. Worth, Texas

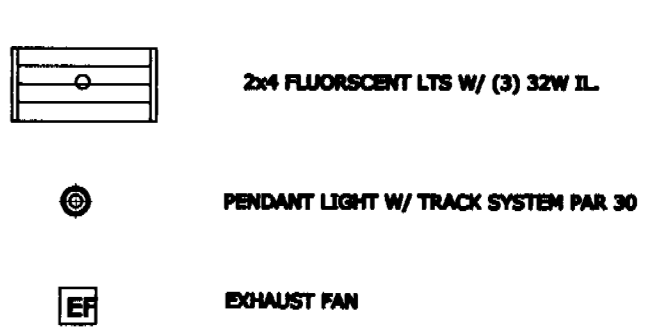
1 SITE PLAN
 SCALE: 1/8\"/>

DATE: DECEMBER 21, 2005
 JOB NO. 04-001
 DRAWN: PMA
 CHECKED: PMA

A1.01



LIGHTING SYMBOLS



SHEET No.

E-1

SQUARE FOOTAGE

1050 SF

SCALE

1/4" = 1'-0"

DATE 2/8/12

BY

GW

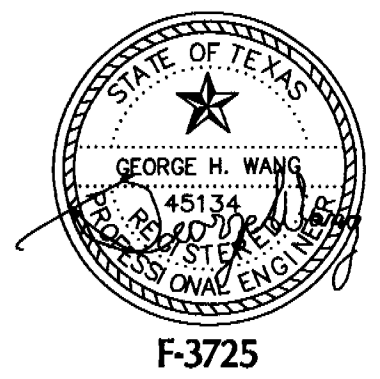
REFL CLG & LIGHTING PLAN

ELECTRIC RISER DIAGRAM

REMODELING NEW 993 SF DONUT STORE

KELLER DONUTS

11477 WOODLAND SPRINGS DR., SUITE 140, KELLER, TX



F-3725

WANG
ENGINEERING, INC.
1200 B EXECUTIVE DR
Suite 98
Richardson, Texas 75081
(972) 437-2920
FAX: (972) 437-2928

ELECTRICAL SHEET NOTES:

- 2P, 30AMP, 208V, NEMA 3R FUSIBLE DISCONNECT SWITCH FOR CONNECTION TO COOLER COMPRESSOR, FUSE PER UNIT NAME PLATE.
 - JUNCTION BOX WITH MOTOR RATED TOGGLE SWITCH IN WEATHER PROOF ENCLOSURE, FOR CONNECTION TO EVAPORATOR UNIT.
 - 3P, 30AMP, 208V, NEMA 3R FUSIBLE DISCONNECT SWITCH FOR CONNECTION TO ROOF TOP UNIT, FUSE PER UNIT NAME PLATE.
 - ONE (1) TWIST-LOCK OUTLET IN CEILING WITH TWIST-LOCK STRAIN-RELIEF DROP CORD TERMINATING 12" BELOW CUT-TABLE HEIGHT IN A SINGLE STANDARD 3-PRONG GROUNDED OUTLET, OUTLET AND CORD SHALL BE PLACED AT THE SAME LOCATION AS THE OUTLETS FOR THE CUT-TABLE HEAT STRIPS.
 - MOUNT RECEPTACLE JUST BELOW SHELF HEIGHT. REFER TO ARCHITECTS DRAWINGS FOR SHELF HEIGHT.
 - MOUNT RECEPTACLE UNDER COUNTER TOP AS HIGH AS POSSIBLE.
 - NEW THREE PHASE METER SOCKET.
 - VERIFY WITH OWNER EXACT LOCATION AND MOUNTING HEIGHT OF EMERGENCY EGRESS LIGHTING ABOVE DOOR AND PLATE PLACING.
 - 3P, 60AMP, 240V, NEMA 3R FUSIBLE DISCONNECT SWITCH FOR CONNECTION TO ROOF TOP UNIT, FUSE PER UNIT NAME PLATE.
 - MOUNT ON UNIT.
 - TELEPHONE SYSTEM FURNISHED BY PHONE CONTRACTOR MOUNT ON 24" X 24" X 3/4" PLYWOOD BACKBOARD, BOTTOM OF BACKBOARD AT 72" A.F.F. BACKBOARD BY ELECTRICAL CONTRACTOR.
 - HUBBELL #2413 AND HUBBELL #2411.
 - JUNCTION BOX FOR CONNECTION TO AWNING LIGHTING. FIELD VERIFY EXACT MOUNTING LOCATION AND CONNECTION REQUIREMENTS PRIOR TO ROUGH-IN.
 - JUNCTION BOX FOR CONNECTION TO TENANT'S SIGN. FIELD VERIFY EXACT MOUNTING LOCATION AND CONNECTION REQUIREMENTS PRIOR TO ROUGH-IN.
 - DUPLEX RECEPTACLE INSTALLED FLUSH IN CEILING FOR WINDOW SIGNAGE. COORDINATE EXACT LOCATION WITH OWNER PRIOR TO ROUGH-IN.
- TIME CLOCK FOR LIGHTS AND SIGNAGE SHALL BE FOUR POLE, 7-DAY TIMER WITH QUARTZ CARRY-OVER, PARAGON MODEL NO. 7007-00 OR EQUAL.
- DUCT MOUNTED SMOKE DETECTOR INTERLOCK WITH FAN MOTOR TO SHUT-OFF FAN WHEN IN ALARM. SUPPLY REMOTE TEST SWITCH AND INDICATOR. FIELD VERIFY MOUNTING LOCATION.
- SWITCH BANK FOR CONTROL OF INTERIOR LIGHT FIXTURES. ELECTRICAL CONTRACTOR SHALL COORDINATE LOCATION WITH OWNER PRIOR TO ROUGH-IN.
- NEW TENANT SERVICE DISCONNECT SWITCH.**
- SUBWAY'S NEW TENANT SPACE FEEDER.
 - EXISTING ELECTRICAL SERVICE WIREWAY TO SERVE TENANT SPACES. ELECTRICAL CONTRACTOR SHALL FIELD VERIFY EXACT LOCATION OF BUILDING SERVICE WITH OWNER PRIOR TO ANY NECESSARY MODIFICATIONS TO TENANT TAP.

REFL CLG & LIGHTING PLAN

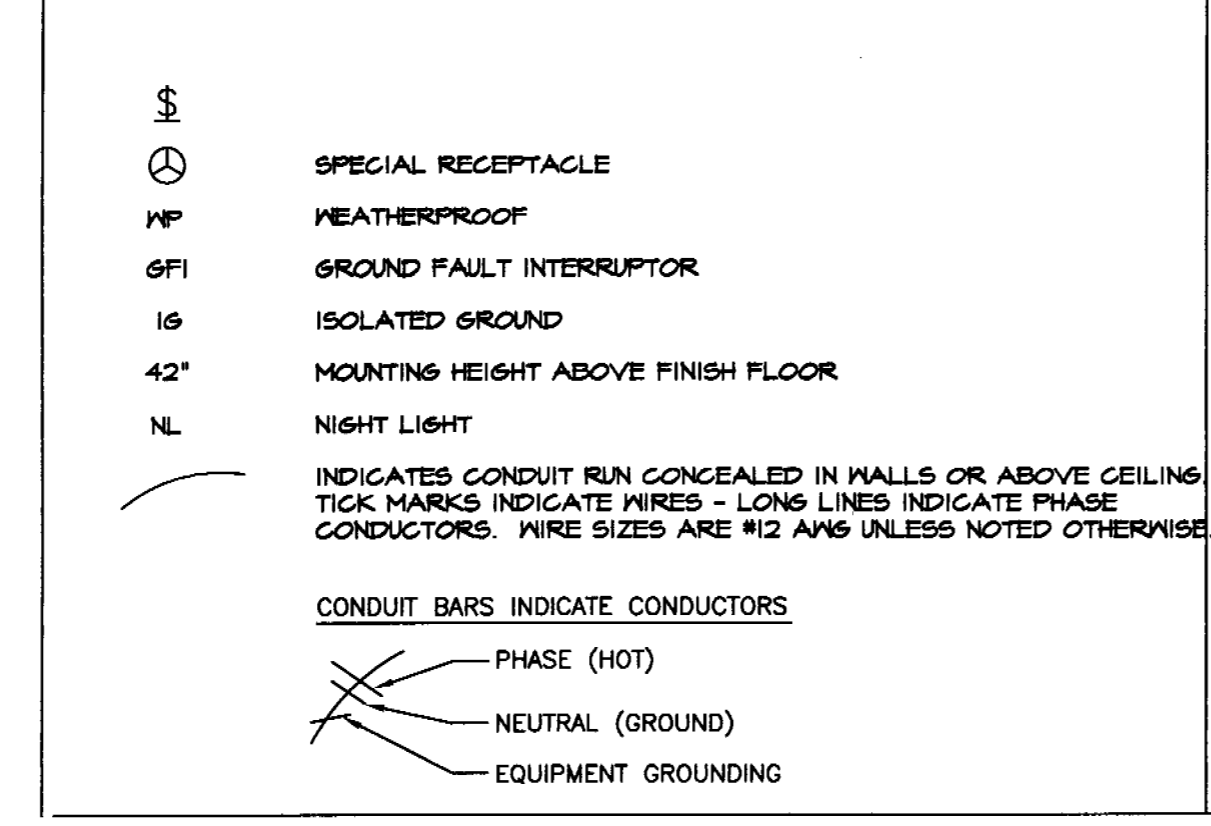
SCALE 1/4" = 1'-0"

EXIST. PANEL L		VOLTS-120/208 3Ø 4 WIRE MOUNTING-RECESSED				22,000 AIC(BSEE NOTE)				MAIN CAPACITY - 200 AMPERES MAIN CONNECTION - MAIN BREAKER 200A FEED THRU					
CCT. NO.	ITEM FED	DIST. WATTS	WIRE SZ	CIRCUIT BREAKER	NEUTRAL	CIRCUIT BREAKER	NEUTRAL	DIST. WATTS	ITEM FED	CCT. NO.	DIST. WATTS	WIRE SZ	CIRCUIT BREAKER	NEUTRAL	
1	LIGHTING (FRONT)	1120	12 20	Q00B	A	Q00B	1	20	12 360	CASH REGISTER	2				
3	LIGHTING (FRONT)	1080	12 20		B			20	12 360	CONV	4				
5	LIGHTING (REAR)	1600	12 20		C			20	12 900	REFS COLD TABLE	6				
7	RTU-1	4200	Ø 30 3		A			20	12 1440	RECEPTACLES(CONV)	8				
4		4200			B			20	12 120	ICE MAKER	10				
11		4200			C			20	12 1000	COLD TABLE	12				
13	COOLER COMPRESSOR	1165	12 20	2	A			20	12 1980	MICRO OVEN	14				
15		1165			B			20	12 1980	SLICER TABLE	16				
17	COOLER EVAP. UNIT	456	12 20	1	C			20	12 360	ROOF RECEPTACLES	18				
14	RECEPTACLE	1440	12 20	1	A			20	12 1080	COOLER/FREEZER LTS	20				
21	FREEZER	1440	12 20	1	B			20	12 1080	EXIT LIGHTS	22				
23	NIGHT/EMERGENCY LTS	560	12 20	1	C			30	Ø 3400	SPARE	24				
25	BREAD OVEN	5195	10 30	3	A					3400		26			
27		5195			B					3400		28			
24		5195			C					1440	TELEPHONE SYSTEM	30			
31	DISPLAY REFS	1836	12 20	3	A			20	12 120	COMPUTER RECEPT.	32				
33		1836			B			20	12 1600	MENU BOARD	34				
35		1836			C			20	12 1600	DRINK COUNTER	36				
37	RAPID COOK OVEN	2040	10 30	3	A			20	12 1836	WATER HEATER	38				
34		2040			B					1836		40			
41		2040			C					1836		42			
TOTAL CONN LOAD		85368	LOAD		CODE K KITCHEN										
L.C.L. 41.M.		10200	X1.25	12750											
KIT EQUIP		41822	X0.85	21228	(K=0.6 @ 65%)										
REC (10KV/A)2440		560		12440	(1ST 10KV/A X 100%)										
REC REMAINDER		0	X 0.5	0											
OTHERS LOAD		0	X 1.0	0											
TOTAL LOAD				52413	VA	146	(A)								

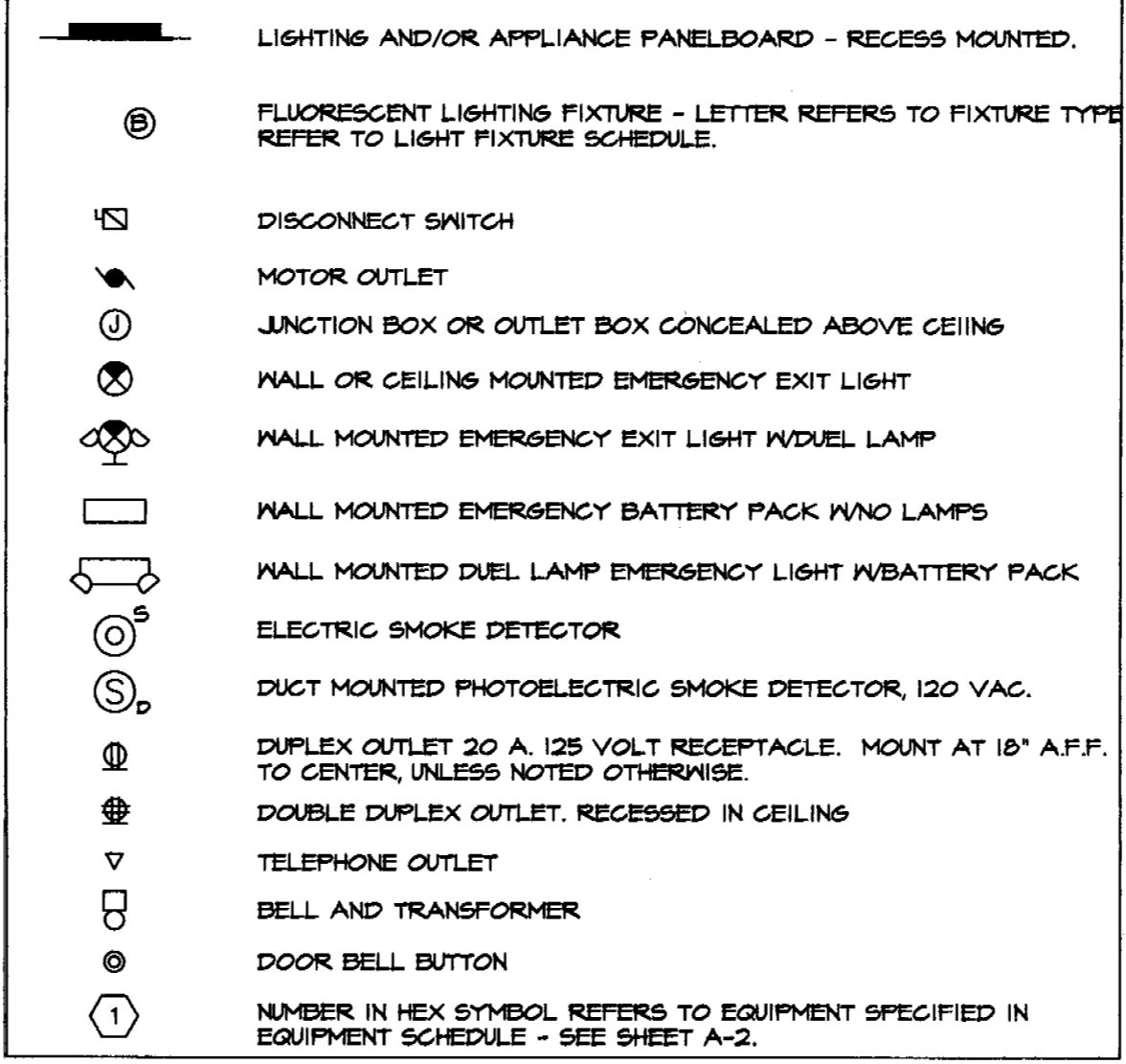
- * ELECTRICAL CONTRACTOR TO PROVIDE BREAKER W/ 'LOCK-ON' DEVICE.
- ** CONTROL CIRCUIT THROUGH PHOTOCELL AND 7-DAY TIMECLOCK. TIMECLOCK TO BE MOUNTED ABOVE PANELBOARD.

NOTE: AIC RATING FOR PANEL AND ALL BRANCH CIRCUIT BREAKERS. CONTRACTOR SHALL OBTAIN THE AVAILABLE FAULT CURRENT AT THE SERVICE POINT FROM THE LOCAL UTILITY. UPGRADE THE AIC RATING OF THE PANEL AS NECESSARY.

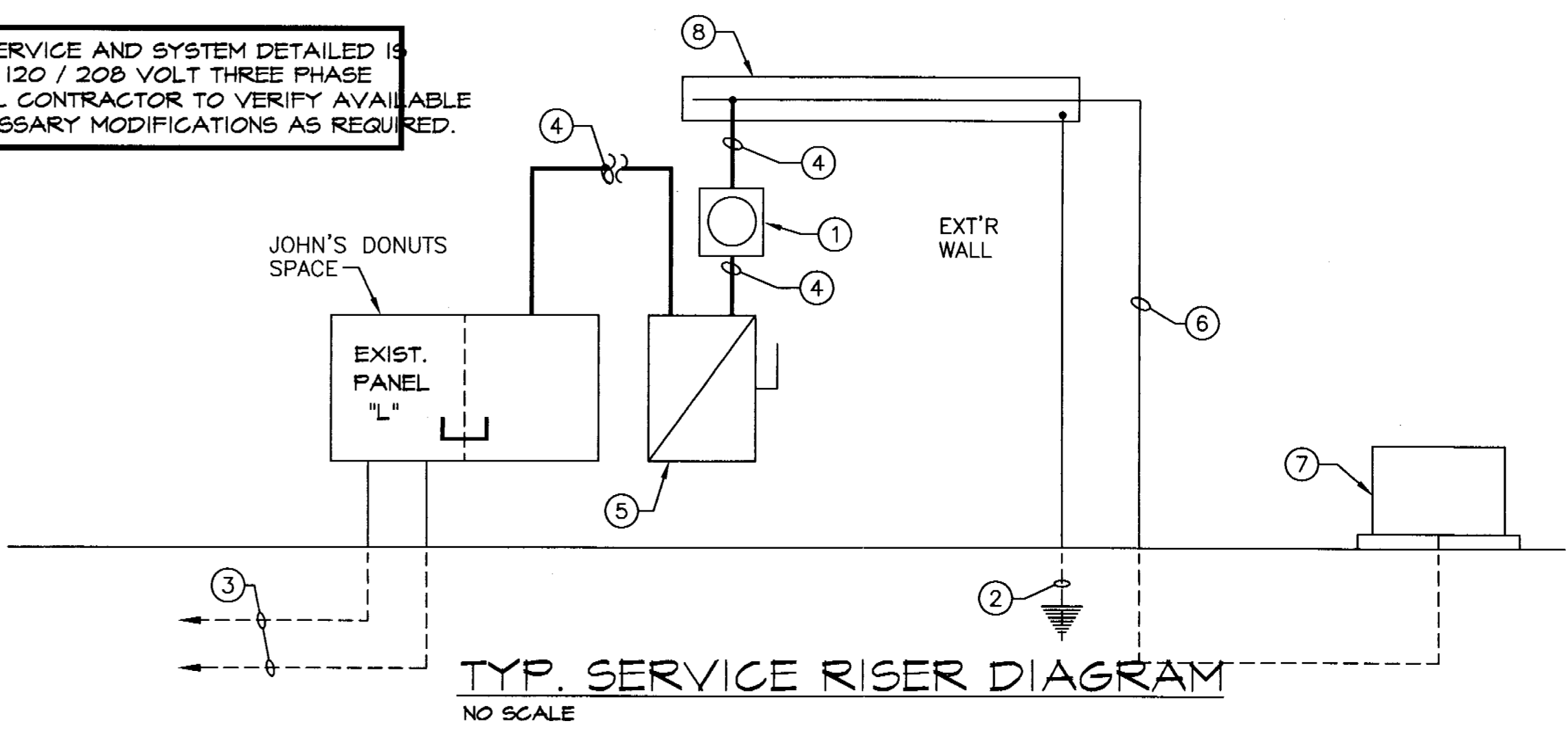
ELECTRICAL LEGEND (CONT.)



ELECTRICAL LEGEND



NOTE: ELECTRICAL SERVICE AND SYSTEM DETAILED IS DESIGNED BASED ON 120 / 208 VOLT THREE PHASE SERVICE. ELECTRICAL CONTRACTOR TO VERIFY AVAILABLE SERVICE. MAKE NECESSARY MODIFICATIONS AS REQUIRED.



ELECTRICAL SERVICE RISER NOTES:

- NEW THREE PHASE METER BASE SERVING JOHN'S DONUTS TENANT SPACE.
- EXISTING BUILDING SERVICE GROUNDING ELECTRODE BONDED TO WATER SERVICE, GROUND ROD, AND BUILDING STEEL PER SECTION 250 OF N.E.C. BY OWNER.
- (2) #10, #10 GRND IN 1" C. TO COLD WATER SERVICE PER NEC.
- JOHN'S DONUTS EXIST. SPACE FEEDER - (4) #3/0, AND ONE (1) #3 AWG GROUND, IN 2" C. ELECTRICAL CONTRACTOR SHALL FIELD VERIFY EXACT DISTANCE BETWEEN SERVICE TAP DISCONNECT SWITCH AND TENANT PANEL LOCATION.
- EXIST. 3P, 150 AMP, 120/208V, NEMA 3R TENANT SERVICE DISCONNECT SWITCH (AT RETAIL SERVICE AND METER BANK), FUSE AT 400 AMPS, FOR CONNECTION TO TENANT SPACE. ELECTRICAL CONTRACTOR SHALL FIELD VERIFY EXACT ELECTRICAL CHARACTERISTICS AND LOCATION WITH MALL REPRESENTATIVE AND LOCAL UTILITY COMPANY, AND MAKE ALL NECESSARY MODIFICATIONS AS REQUIRED.
- EXISTING ELECTRICAL SERVICE FEEDER SERVING STRIP RETAIL BUILDING.
- EXISTING SERVICE TRANSFORMER SERVING STRIP RETAIL BUILDING.
- EXISTING ELECTRICAL SERVICE WIREWAY TO SERVE TENANT SPACES. ELECTRICAL CONTRACTOR SHALL FIELD VERIFY EXACT LOCATION OF BUILDING SERVICE WITH OWNER PRIOR TO ANY NECESSARY MODIFICATIONS TO TENANT TAP.

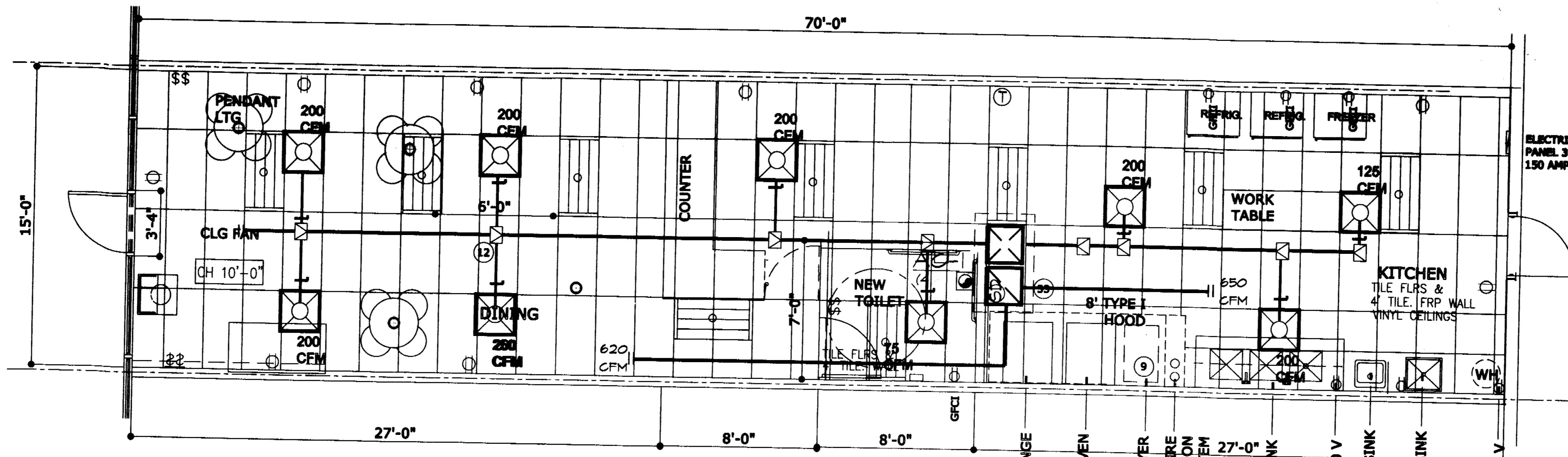
GENERAL CONTRACTOR NOTE:

ELECTRICAL CONTRACTOR SHALL COORDINATE ELECTRICAL SERVICE FOR NEW STORE WITH LOCAL UTILITY COMPANY.

RETURN/SUPPLY AIR DIFFUSER SCHEDULE

ITEM	MFR.	TYPE	MODEL	SIZE	NECK SIZE
1	TITUS	SUPPLY	BOORL	10" X 6"	REF. DRAWING
2	TITUS	SUPPLY	TMS	24" X 24"	8"
3	TITUS	SUPPLY	TMS	24" X 24"	10"
4	TITUS	SUPPLY	TMS	24" X 24"	12"
5	TITUS	SUPPLY	PAS	24" X 24"	14"
6	TITUS	SUPPLY	250	16" X 12"	REF. DRAWING
7	TITUS	SUPPLY	PCS	24" X 24"	REF. DRAWING
8	TITUS	RETURN	26 RL 6	12" X 12"	-
9	TITUS	RETURN	26 RL 6	24" X 24"	-
10	TITUS	RETURN	26 RL 6	24" X 36"	-
11	TITUS	RETURN	26 RL 6	24" X 48"	-

NOTE:
 1. DIFFUSERS SHALL HAVE OPPOSED BLADE DAMPERS.
 2. DIFFUSERS SHALL FIT 24" X 24" LAY - IN CEILING GRID.
 3. DIFFUSERS SHALL BE LOWER FACE TYPE, WITH BAKED ENAMEL FINISH EXCEPT FOR PERFORATED DIFFUSERS IN KITCHEN AREA.
 4. DIFFUSERS/GRILLES SHALL BE EQUAL TO ANEMOSTAT, CARNES, METALAIR, TITUS
 5. RA GRILLES TO BE ALUMINUM, EGG-CRATE TYPE, 1/2" X 1/2" SPACING WITH WHITE FINISH.



H.V.A.C. FLOOR PLAN

SCALE 1/4" = 1'-0"

18"x18" MAKEUP AIR DUCT DOWN

MU-1 (1920 CFM) MIN. 10' FROM EXHAUST FAN

14"x14" (18 GA. STL. WELDED) EXHAUST AIR DUCT DOWN EF-1 (2400 CFM)

NOTE: KITCHEN EXHAUST FAN ON ROOF SHALL BE MIN. 10' AWAY FROM MAKEUP AIR UNIT AND AC UNITS

MECHANICAL HVAC DESIGN BASED UPON INTERNATIONAL MECHANICAL CODE 2009

SHEET No.

SQUARE FOOTAGE 1050 SF

SCALE 1/4" = 1'-0"

DATE 2/8/12

M-1

BY GW

ROOF EXHAUST FAN SCHEDULE

UNIT SYMBOL: RE-1 (1) EACH
 STEEL HOUSING/WHEEL CENTRIFUGAL BLOWER BELT DRIVE
 BLOWER CFM: 2,400 CFM STANDARD @ 14 IN W.G. ESP
 FAN RPM: 696, MOTOR BEP 1.16
 ELECTRICAL POWER SUPPLY: 208-230V/3 PHASE/4W/60 HZ.
 BLOWER MOTOR: 3/4 HP.
 WITH WEATHER COVER AND BELT GUARD
 BY COOK 180 DIPPB OR EQUAL
 OPERATION WEIGHT: 250 LBS (PLUS ROOF PAD 100 LBS)
 PHYSICAL: 1'-4" W, 35" H, 14" (PLUS ROOF PAD 3")
 UNIT COMPLETED WITH: 1. WELDED STEEL HOUSING
 2. SELF-ALIGNING FELLOW BLOCK TYPE BEARINGS
 3. BLOWER INLET COMPANION FLANGE
 4. EMERGENCY SHUT DOWN

ROOFTOP H.V.A.C. UNIT SCHEDULE

MANUFACTURER	RTU-1	SHEER: 12 (MIN)
MODEL NO.	LENNOX	ELECT. HEAT
BTUH INPUT (HEAT)	125,000	RTU-1 (4-TON)
BTUH OUTPUT (HEAT)	100,000	ALL ELECT.
TOTAL COOLING CAPACITY	85,000	
SENSIBLE COOLING CAPACITY	66,200	
LINE VOLTAGE	208/240	
SUPPLY AIR CFM	1600	
RETURN AIR CFM	1280	
OUTSIDE AIR CFM	920	
E.S.P.	5"	

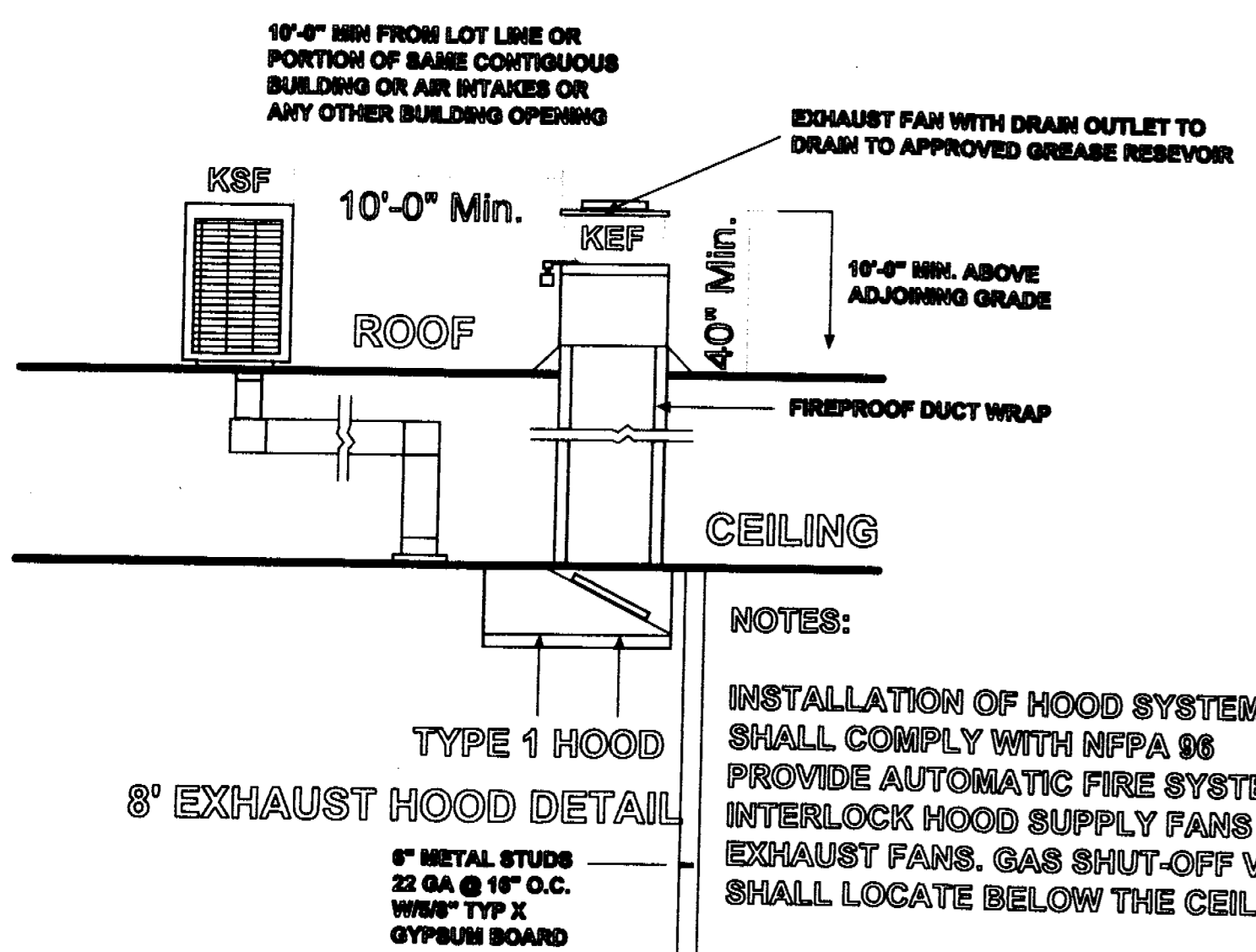
NOTE:
 1. REFERENCE ELECTRICAL DRAWINGS FOR DUCT MOUNTED SMOKE DETECTOR LOCATIONS.

MAKE UP AIR UNIT SCHEDULE

UNIT SYMBOL: ME1 (2) EA
 18" X 18" COOLER AIR MAKEUP UNIT
 BLOWER CFM: 1,920 CFM STANDARD @ 14 IN W.G. ESP
 BLOWER FC: FAN DIA. 18", MOTOR BEP 1.8
 ELECTRICAL POWER SUPPLY: 208-230V/3 PHASE/4W/60 HZ.
 BLOWER MOTOR: 1.8 HP.
 WATER PUMP: 1/2 HP.
 BY PERMABLOC PFC-40 1/2 OR EQUAL
 OPERATION WEIGHT: 200 LBS (PLUS ROOF PAD 100 LBS)
 PHYSICAL: 1'-5" W, 35" H, 14" (PLUS ROOF PAD 3")
 UNIT COMPLETED WITH: 1. STAINLESS STEEL HOUSING
 2. HEAVY DUTY, Drip PROOF MOTOR
 3. 1/2 HP WATER CIRCULATION PUMP

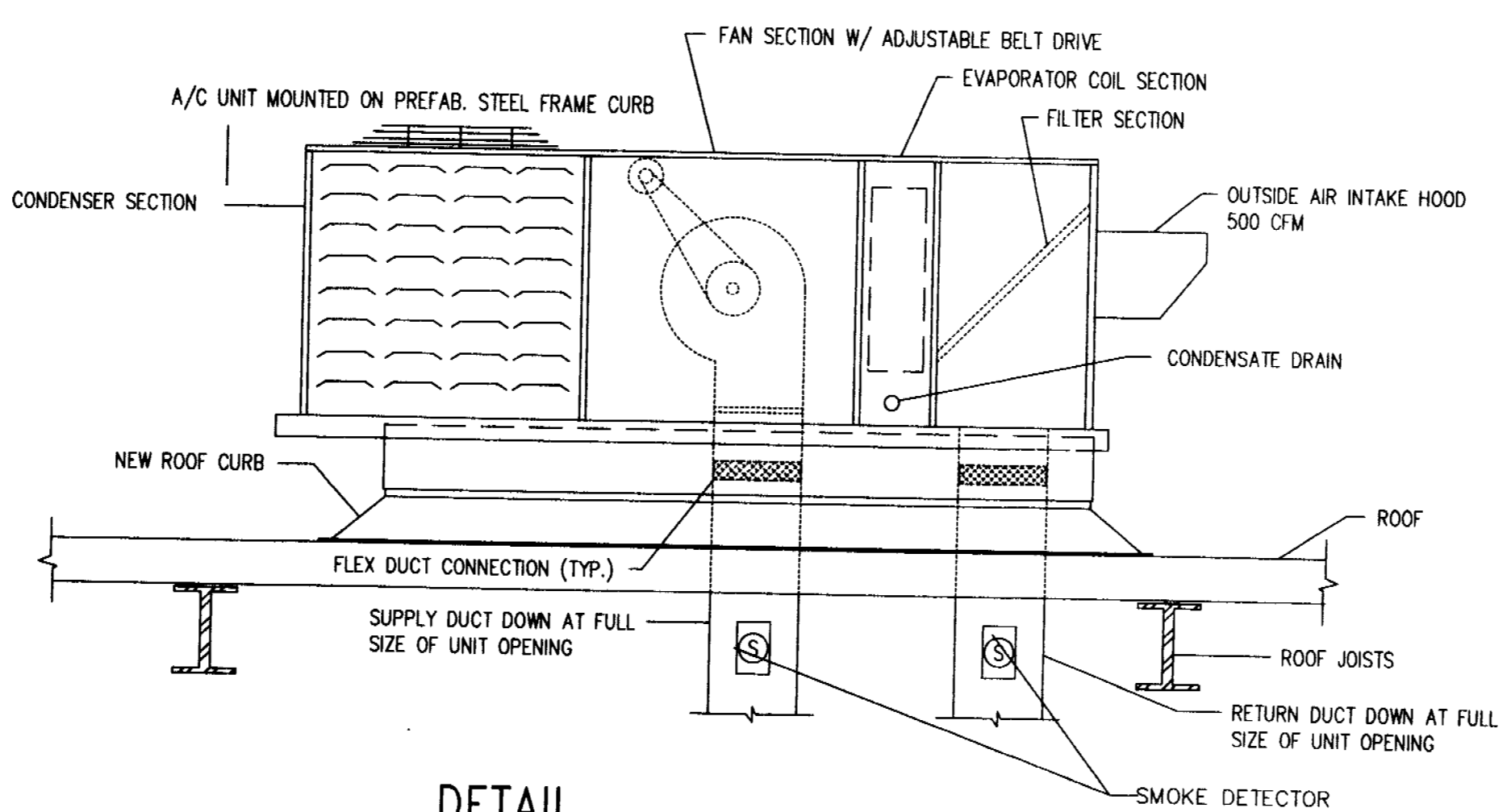
HVAC SYSTEM NOTES

ALL SUPPLY & RETURN AIR DUCTS LOCATED IN UNCONDITIONED ATTICS, OR OUTSIDE
 ALL SUPPLY & RETURN AIR DUCTS LOCATED IN CONDITIONED SPACES, OR INSIDE THE BUILDING SHALL BE INSULATED USING R-8 INSULATION PER SECTION 803.2.8 OF 2009 CODE.
 1. ALL THERMOSTATS ARE PROGRAMMABLE TEMPERATURE CONTROLS SHALL COMPLY WITH THE 2009 INTERNATIONAL MECHANICAL CODE.
 2. SMOKE DETECTORS FOR FAN SHUT-DOWN WHERE REQUIRED BY MECHANICAL CODE SHALL BE FURNISHED AND INSTALLED BY THE ELECTRICAL CONTRACTOR. REFER TO ELECTRICAL DRAWINGS.



EXHAUST HOOD DETAIL

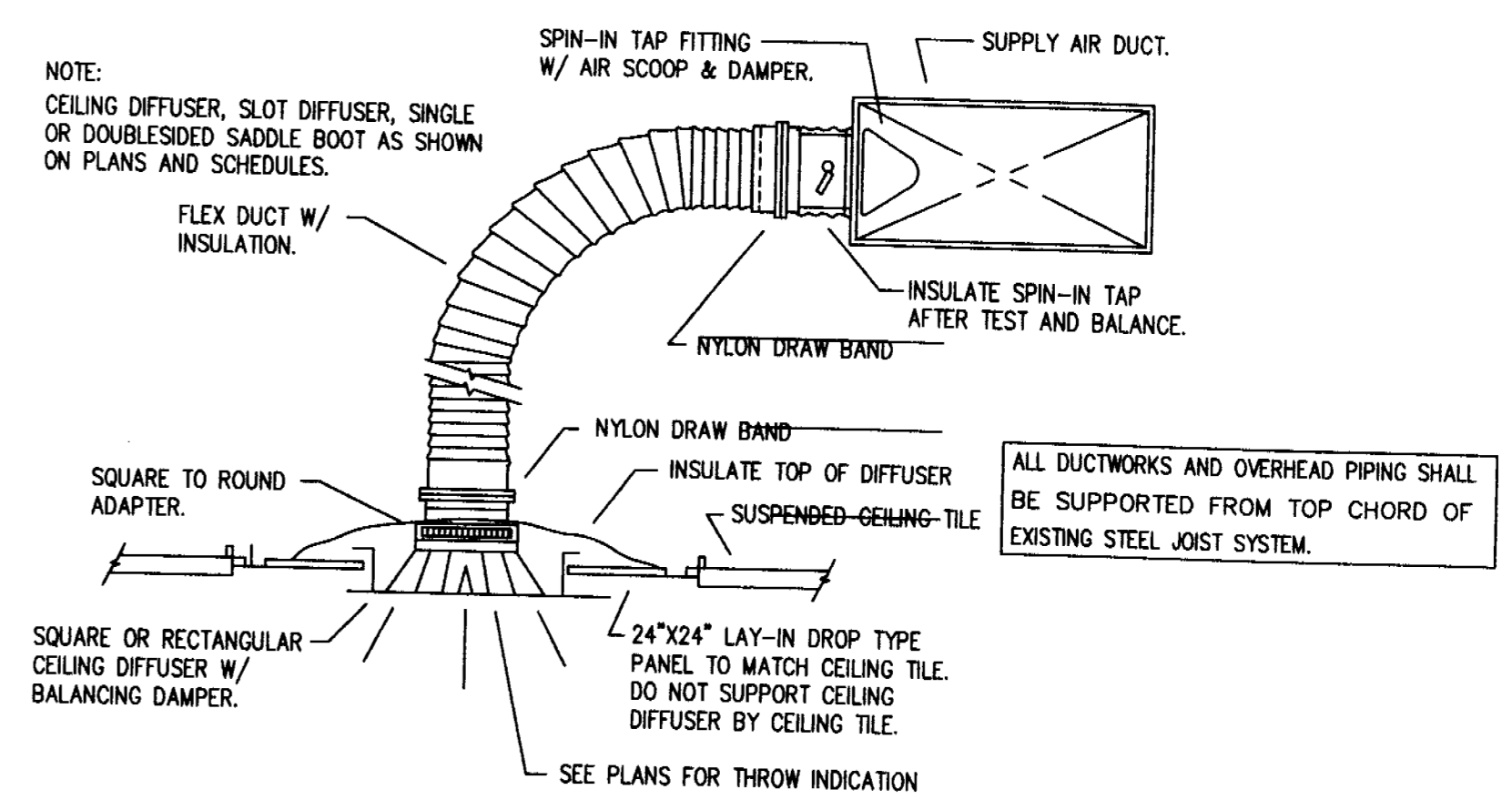
NO SCALE



DETAIL ROOFTOP AC MOUNT

SCALE: NTS

ALL DUCTWORK SHALL BE GALVANIZED STEEL - FABRICATED PER SMACNA STANDARDS.

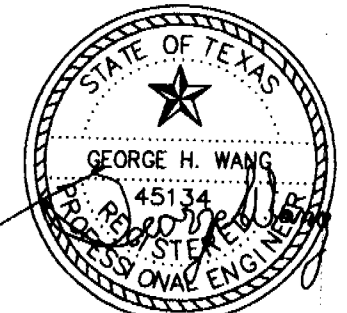


ALL DUCTWORKS AND OVERHEAD PIPING SHALL BE SUPPORTED FROM TOP CHORD OF EXISTING STEEL JOIST SYSTEM.

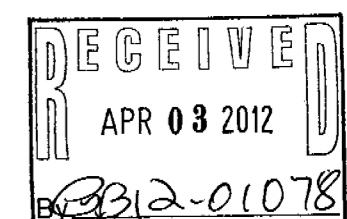
MECHANICAL SPECIFICATION & DETAILS

H.V.A.C. FLOOR PLAN

REMODELING NEW 1050 SF DONUT STORE
KELLER DONUTS
 11477 WOODLAND SPRINGS DR., SUITE 140, KELLER, TX



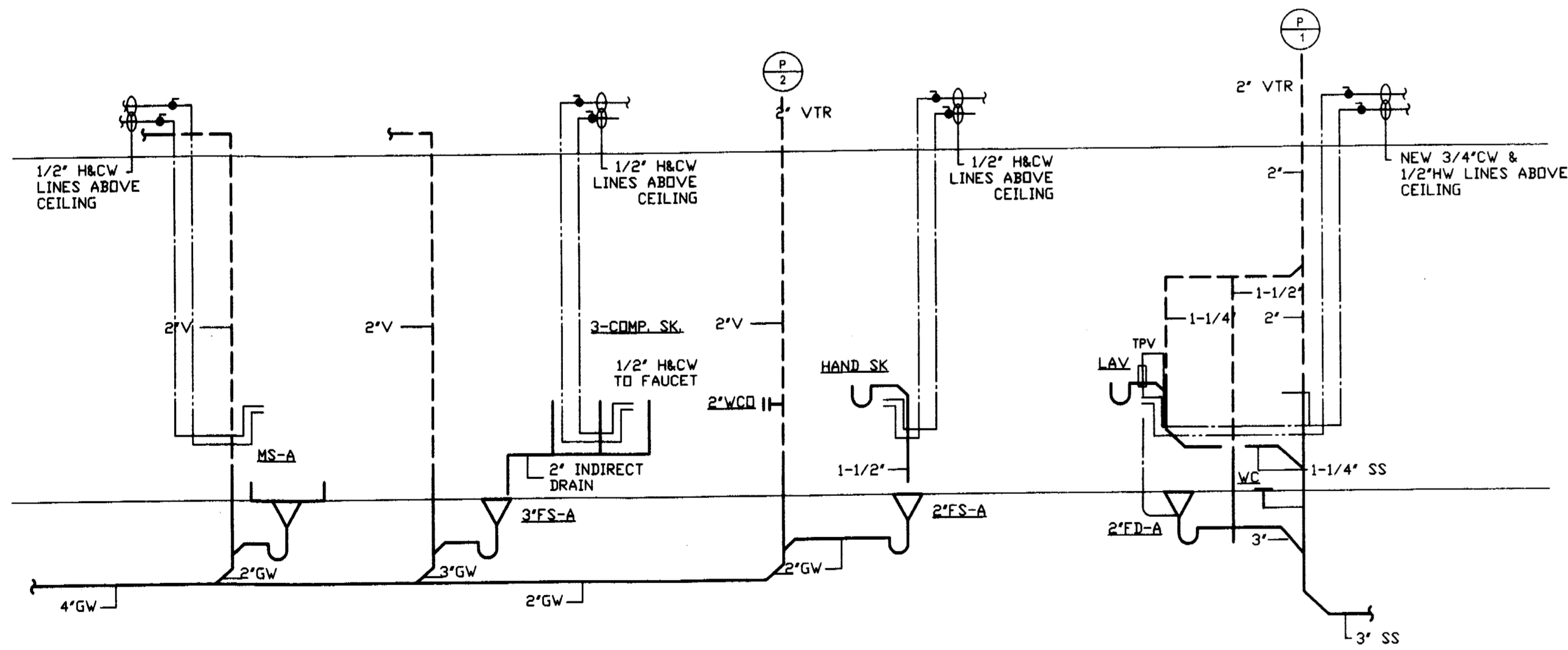
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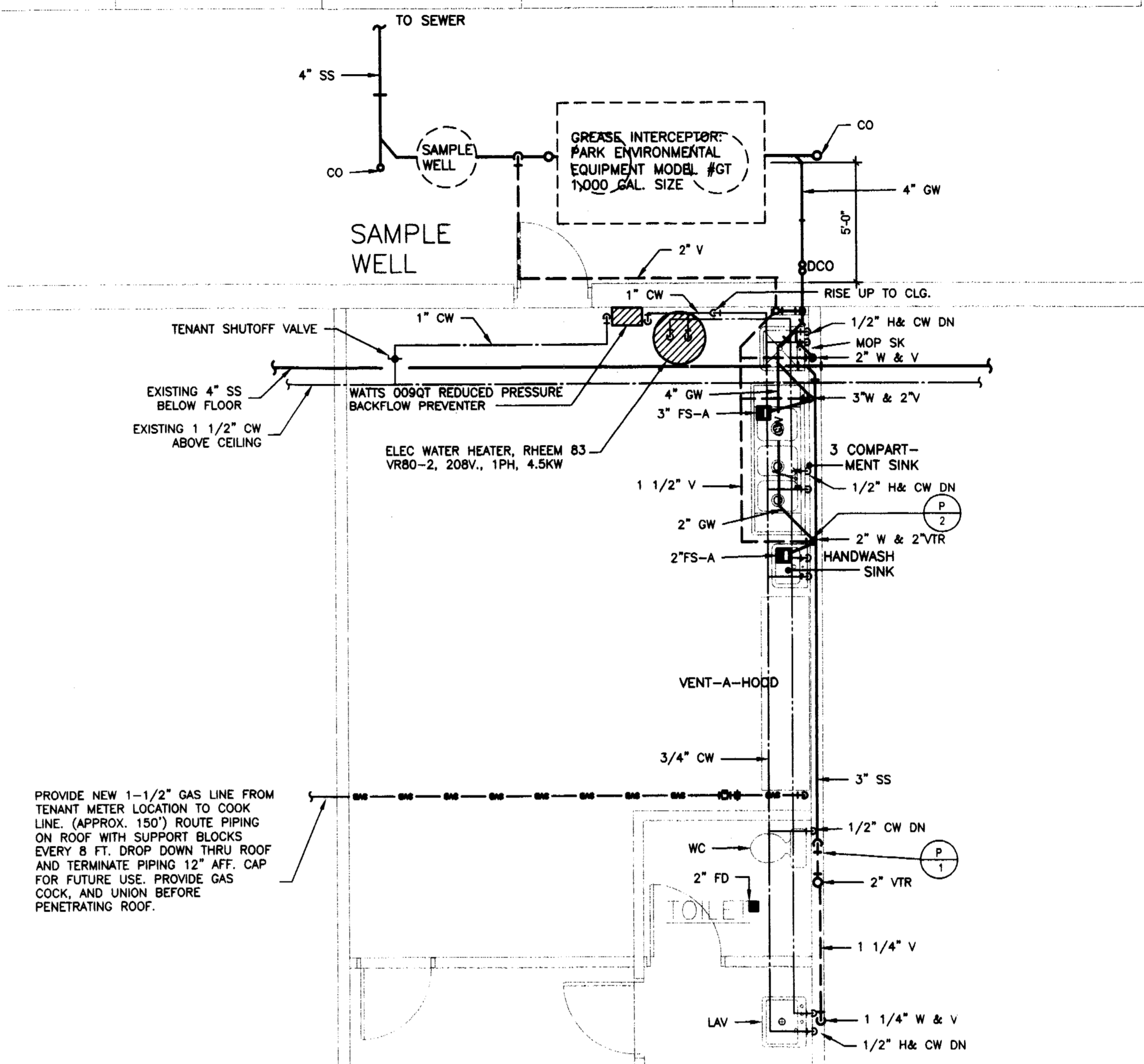
WANG
 ENGINEERING, INC.
 1200 E EXECUTIVE DR
 Suite 98
 Richardson, Texas 75081
 (972) 431-2971

PLUMBING RISER NOTES:

1. CONTRACTOR SHALL REFER TO PLUMBING FLOOR PLANS FOR FIXTURE DESIGNATIONS.
2. CONTRACTOR SHALL REVIEW PLUMBING, AND ARCHITECTURAL DRAWINGS AND PROVIDE ALL PLUMBING FIXTURES SHOWN ON EACH DRAWING.
3. CONTRACTOR SHALL VERIFY LOCATIONS OF ADA/TAS APPROVED PLUMBING FIXTURES WITH ARCHITECTURAL DRAWINGS.
4. CONTRACTOR SHALL INSTALL SHOCK ABSORBERS ON ALL PLUMBING FIXTURE BATTERIES AND QUICK CLOSING EQUIPMENT AND FIXTURES.
5. CONTRACTOR SHALL INSTALL 12" x 12" ACCESS PANELS DIRECTLY IN FRONT OF SHOCK ABSORBERS.
6. CONTRACTOR SHALL INSTALL TRAP PRIMERS ON ALL FLOOR DRAINS, FLOOR SINKS, HUB, AND INDIRECT DRAINS UNLESS OTHERWISE NOTED.
7. CONTRACTOR SHALL PROVIDE 12" x 12" ACCESS PANELS DIRECTLY IN FRONT OF TRAP PRIMERS.
8. CONTRACTOR SHALL PROVIDE AN ISOLATION BALL VALVE ON ALL TRAP PRIMERS AND SHOCK ABSORBERS FOR MAINTENANCE.
9. ACCESS PANEL SIZES AND EXACT LOCATIONS SHALL BE COORDINATED WITH ARCHITECT BEFORE INSTALLATION.
10. ARCHITECT RESERVES THE RIGHT TO RELOCATE ACCESS PANELS PRIOR TO INSTALLATION WITHOUT ADDITIONAL COST.
11. CONTRACTOR MAY RELOCATE TRAP PRIMERS TO ABOVE CEILING IF ALLOWED BY ARCHITECT, OWNER AND CITY PLUMBING INSPECTOR.
12. ALL FLOOR SINKS SHALL BE EQUAL TO SIOUX CHIEF PRODUCT 861-3P. ALL FLOOR DRAINS SHALL BE EQUAL TO SIOUX CHIEF PRODUCT 842-3LP.



2 PLUMBING RISER DIAGRAMS
SCALE: NONE



PROVIDE NEW 1-1/2" GAS LINE FROM TENANT METER LOCATION TO COOK LINE. (APPROX. 150') ROUTE PIPING ON ROOF WITH SUPPORT BLOCKS EVERY 8 FT. DROP DOWN THRU ROOF AND TERMINATE PIPING 12" AFF. CAP FOR FUTURE USE. PROVIDE GAS COCK, AND UNION BEFORE PENETRATING ROOF.

SPECIAL USE RESTAURANT



01 FLOOR PLAN - PLUMBING
SCALE: 1/4" = 1'-0"



THE ALEX GROUP, LLC
TEXAS REGISTERED ENGINEERING FIRM #4860
the alex group, llc
Professional & Consulting Engineers
2711 E. Telly Rd., Suite 108
Cedar Hill, Texas 75007
Tel: 972.820.6400
Fax: 972.820.6404
www.thealexgroup.net