



City of Reedley

Building Division

1733 9th Street, Reedley, California 93654

(559)637-4200, ext.225

www.reedley.com

NON-RESIDENTIAL PLAN SUBMITTAL REQUIREMENTS

Minimum plan submittal requirements are 6 hard copies and 1 digital copy in PDF format of each of the following:

1. Plot Plan
 - a. Owners name, mailing address and phone number.
 - b. Address of work to be done.
 - c. Assessor's Parcel Number (can be obtained at this office).
 - d. Fair market value of construction including all finish work, painting, roofing, electrical, plumbing, heating, air conditioning, elevators, fire extinguishing equipment and any other permanent equipment (For new construction and most additions the valuation will be computed by the Building Department).
 - e. Lot number, subdivision and all property dimensions.
 - f. Location and dimensions of all existing and proposed development.
 - g. Location of all existing and/or proposed utilities.
 - h. Setback dimensions and location of adjacent streets.
 - i. All easements.
 - j. Elevations of lot and finish floor showing proposed lot drainage.
2. Floor Plan
 - a. Floor layout, dimensions, and room uses.
 - b. Door and window sizes, types and locations.
 - c. Location of plumbing fixtures.
 - d. Location of electric lights, plugs, switches, service panel and method of grounding.
 - e. Heating and cooling equipment location, gas and electrical service to unit(s), energy ratings, etc.
3. Foundation Plan
 - a. Layout and dimensions of all footings including fireplaces.
 - b. Bolts, hold downs, post anchors, power driven fasteners, etc.
 - c. Concrete strength.
 - d. Compaction tests may be required for any filled lots.
4. Framing
 - a. Sectional details of floors, walls, ceilings and roof showing material types and dimensions.
 - b. Details of special or unusual construction or materials.
 - c. Fireplace details.
 - d. Location of shear walls, type of material and nailing pattern.
 - e. Truss engineering specifications and calculations.
 - f. Dimensions, type of material and spacing of rafters, studs, joists, etc.
 - g. Building elevations, including exterior wall and roof coverings and bracing.
5. Energy Conservation (Title 24)
 - a. Submit completed energy forms showing that the building will comply with current State Energy Standards for Climate Zone 13.
 - b. Certificate of Compliance signed by the project designer and documentation author must be on the plans.
 - c. R-values of wall, ceiling and floor insulation shown on plans.

- d. Window types, shading and orientation.
 - e. Fireplace energy related details, i.e. outside air supply (if required), fireplace doors, etc.
 - f. Type of heating, cooling and water heating equipment, including model numbers, energy rating and sizes.
 - g. Non-residential building energy design must be signed by a state licensed professional.
6. Commercial and Industrial Plans and Specifications
- a. Plans must be prepared and signed by a State of California licensed structural or civil engineer or architect.
 - b. Plans for electrical, plumbing and mechanical work may also require design by a licensed professional.
 - c. Plans for electrical, plumbing or mechanical may, in some cases, be prepared by the licensed contractor responsible for their installation. These plans must be signed by that contractor.
7. Food Establishments (In addition to items listed above)
- a. Show floor covering material to be used in each room or area of the building and coving where required.
 - b. State finishing materials of walls and ceilings in each room.
 - c. Show location of lighting fixtures, doors and windows. Show whether windows are openable.
 - d. Show method of supplying fresh air or ventilation if mechanical ventilation is used in lieu of openable windows.
 - e. Show location of employees' room or enclosure for outer garment storage.
 - f. Show location of garbage storage area and construction.
 - g. Show location of floor drains, indirect waste receptors, trap primers, etc.
 - h. Show location of all equipment in the food preparation areas such as hoods, dishwashing equipment, cooking equipment, pot sink, tables, etc.
 - i. Furnish complete list of food service equipment, model types and numbers. All equipment shall be NSF approved.
 - j. Show construction details for hood duct enclosure, including fire rated enclosure, required clearances from combustibles and type of hood, i.e. type I or type II. Show fire extinguishing system, make air and gas shut off.
 - k. Grease trap.

**Plans for restaurants and other food handling facilities must first be submitted to the County Health Department for their approval. Copies of these approved plans should then be submitted to the City of Reedley Building Division for review.