



Orange County Fire Authority Community Risk Reduction INFORMATIONAL BULLETIN 03-14

How to Have a Successful Special Equipment & Systems Plan Check

The following information is intended to help you have a successful plan check experience.

High-Piled Storage

- Plans must provide details of the required pallet stops
- Although the Fire Code specifies solid shelves at 32 ft², fire sprinkler protection must be provided as a solid shelf when the solid portion of the shelf, or commodity on the shelf exceeds 20ft²
- Provide a complete commodity description including the packing materials
- Provide a smoke ventilation inspection certificate for buildings built before 1998

Note: OCFA has guidelines for *High-Piled Combustible Storage* that can be found at <http://www.ocfa.org/uploads/pdf/guideg09.pdf>

Commercial Cooking Hoods

- Illustrate the placement for each nozzle
- Verify nozzle flow point calculations
- Floor plan needs to indicate the location of hood in relationship to the facility, exit doors, distance to Class K extinguisher(s), and manual pull station.

Note: OCFA guidelines for *Fire Extinguishing Systems for Commercial Cooking Operations* can be found at <http://www.ocfa.org/uploads/pdf/guided04.pdf>

Spray Booth

Provide a *Chemical Classification Packet* prior to plan approval, which can be found at <http://www.ocfa.org/uploads/pdf/guideg06.pdf>

Hazardous Materials

Include quantity information and list liquids/liquefied gases in gallons, solids in pounds, gases in cubic feet, and LPG should be in both pounds and gallons. More information can be found in the OCFA's *Chemical Classification Packet* at <http://www.ocfa.org/uploads/pdf/guideg06.pdf>

Refrigeration Unit and Systems

Provide the *Refrigerant Disclosure Form*, found on the last page of the Refrigeration Systems guide at <http://www.ocfa.org/uploads/pdf/guideg02.pdf>