



CITY OF PORT ORCHARD

Permit Center

Office located at 720 Prospect Street
Mailing address: 216 Prospect Street
Port Orchard, WA 98366
(360) 874-5533 • permitcenter@cityofportorchard.us

FIRE SUPPRESSION SYSTEM PERMIT APPLICATION: Type 1 Hood

AN INCOMPLETE APPLICATION WILL NOT BE ACCEPTED

By checking the boxes below, you are indicating that all required information is present and that the submittal is "counter complete" and ready for review and subsequent approval. If upon review for technical completeness corrections to the design are necessary, the submittal will be placed on hold until the required information is submitted, and part or all of the submittal package may be returned to the applicant for correction and re-submittal prior to approval or permit issuance. No work shall be performed until plans are reviewed and approved, fees are paid, and all necessary permits are issued.

It is the responsibility of the designer/installer of record to assure all applicable code requirements are satisfied. The current adopted edition of the International Fire Code and the International Building Code, with local and state amendments, shall be the primary, but not all inclusive, resource documents for code requirements, design and installation standards. Additional requirements in the Port Orchard Municipal Code may also apply.

Construction Value (*bid price*): \$ _____

SUBMITTAL REQUIREMENTS: Check off items included with your submittal.

Unless otherwise noted, provide **two sets or copies** of each. If a signature is required, submit the original plus one copy. Application submittal packages shall include the following:

- Completed Master Permit Application form with original signature(s).**
- Completed Fire Suppression System Permit Application.**
- Completed Commercial Mechanical Permit Application for Type 1 Hood.**
- UL 300 Original Design and Installation Documents.**
- Cut sheets or other necessary information for all devices and equipment:**
 - Provide listing for wet or dry extinguishing systems indicating it meets UL300. Other types of systems shall be listed for specific use for cooking operations.
 - Provide manufacturer's documentation indicating nozzle flow point along with agent storage container point allowance.
- System Calculations.**
- Plan(s):**
 - Show hood(s), exhaust duct(s), appliance(s), piping, nozzles, fusible links, agent storage and container(s).
 - Show system interlocking which automatically shuts down fuel and electrical under hood.
 - Show dimensions of cooking appliances.
 - Show locations of all manual actuation devices within 20 feet of kitchen exhaust system.
 - Show locations of all Class K fire extinguishers.
 - Show interconnection with fire alarm system.

STAFF USE - DO NOT WRITE BELOW THIS LINE

VERIFIED CONTRACTOR INFO: Contractor's License: _____ UBI: _____ Business License: _____
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PERMIT #'s FOR RELATED PROJECTS: _____

DATE ISSUED: _____ FEES: _____ RECEIPT #: _____ PERMIT #: _____