

TENANT LAYOUT REQUIREMENTS

Town of Herndon – Building Inspections 777 Lynn Street 2nd Floor, Herndon, VA 20170 Telephone (703) 435-6850 Fax (703) 318-8492 E-Mail: buildinginspections@herndon-va.gov

PERMITS REQUIRED

You must obtain permits for a new tenant layout to an existing commercial building. Listed below are the types of permits required depending on the complexity of your project.

- > Building permit for architectural and structural elements and for a change in occupancy.
- When dividing an existing space into multiple spaces, a separate building permit is required for each.
- ➤ Electrical permit for all electrical installations and fire alarm systems.
- Mechanical permit for heating and air conditioning systems (HVAC), chemical exhaust systems, range hoods, etc.
- ▶ Plumbing permit for plumbing, fire sprinkler and gas installations.
- ➤ Health Department permit for food service establishments, private schools and daycare facilities.

DOCUMENTS REQUIRED

When applying for permits, you must submit the following documents. To obtain the applicable forms, visit our website at www.herndon-va.gov.

- Commercial addition or alteration application
- Construction Plans (see page 2)
- Asbestos Form
- Owner Affidavit or Current Virginia State Contractors License
- > ADA Form

PLANS CHECKLIST

When applying for a permit, you must submit three copies (four copies if Health Department review is required) of plans. Plans must clearly illustrate the nature of the work to be performed and must show the information and meet the requirements listed below.

GENERAL

Minimum scale of 1/8 inch = 1 foot. Minimum sheet size: 21 x 30 inches; no pencil Code year used for the design (see regulations) Name, address, and occupation of the building designer If prepared by a Virginia registered architect or professional engineer, the plans must bear the original signature, seal and date Tenant name, address of the building, floor, and suite number Key plans indicating location of work when multiple spaces are Involved (e.g., malls, office buildings etc)

Shop Drawings

Shop drawings and manufacturer's data for fire alarm systems, flammable/combustible liquid tanks, sprinkler systems, range hoods or other fire protection systems require a review from the Fire Department after permit issuance. Submit your drawings at the Burkholder Building, 10700 Page Avenue in Fairfax. Call 703-246-4800 for more information

ARCHITECTURAL

Use Group(s) and type of construction Architectural plan(s) showing the dimensions and use of all rooms, including design occupant loads. All fire resistance design numbers when fire-rated assemblies are required Dimensions of all corridors and aisles All Exits Door and hardware scheduled, including special locking devices Partition Schedule Floor to ceiling height and height from floor to underside of lowest structural member Fire sprinkler system monitoring information Any additional details or sections necessary to accurately depict intended construction

FIRE PROTECTION

Fire Sprinkler Information Standpipes, fire hose valve location Fire alarm locations and candela ratings Card reader for card reader doors Push button and control sensors for access control doors Emergency generator information, to include **Tank Capacity** Type of fuel Associated underwriters laboratory design number Range hood fire protection information to include location of manual Pull (10 to 20 feet from hood along path of egress) Other specialized detection and suppression system(s) Medical gas Petroleum and liquefied petroleum gas storage tank and distribution Schedule of hazardous chemicals used or handled in the space to include: ✓ Quantity ✓ Storage method Fixture details, e.g., shelving, racks, stock/storage

Regulations...

Virginia Construction Code

- 2012 International Building Code
- 2012 International Energy Conservation Code
- 2012 International Plumbing Code
- 2012 International Mechanical Code
- 2012 International Fuel Gas Code
- 2008 National Electrical Code

Virginia Rehabilitation Code

 2012 International Existing Building Code

International codes are available for view (NEC excluded) online purchase at iccsafe.org. The electrical code is available for purchase at nfpa.org.

ELECTRICAL

	Floor plan showing luminaries, receptacles, branch circuits			
	(and home-runs) panels, equipment and battery packs			
	Symbol legend			
	Panel and equipment schedules			
	Riser diagrams when new panels are installed or existing panels			
	are upgraded. Ensure size of feeder conductors, insulation types,			
	conduit sizes and main over-current protection are indicated.			
	Load calculations if load is being added to panels			
	If a new sub-panel received added power from an existing panel, provide:			
	r and rating indicating in panel is web (main should breaker)			
	or MLO (main lug only)			
	✓ If MLO, indicate the size of the overcurrent protection			
	✓ If MCB, indicate the sizes. Feeder conductor sizes and			
	Insulation types.			

Is a seal required?

Some drawings, based on specific thresholds are required to be signed and sealed by a registered design professional in the Commonwealth of Virginia.

Electrical Tip

If the existing load is unavailable and cannot be calculated, use the exact connected load of the existing panel from the utility company. You may also use the actual amperes connected to the highest loaded phase of the feeder or service over a minimum 30-day period.

Clear, evident and specific circuit identification directory Load calculations of existing panel

- Fuse or circuit breaker sizes
- Indicate if there are taps. If achieved by drilling or altering The lugs, note field testing is required.
- Provide the transformers rating, corresponding feeder

Conductor sizes, voltage levels, overcurrent protection ratings and ground conductor sizes

Provide the following when adding loads to existing panels:

- Panel schedule
- Size of feeder conductor, MCB
- Size of the feeders MLO overcurrent protection
- Load calculations
- Attach a completed electrical energy certification form

MECHANICAL

Location of new and existing equipment
Equipment data for the HVAC system to

Equipment data for the HVAC system to include:

- Make, model number, BTU rating for heating and cooling
- Total supply and outdoor air capacities of each air handling unit

Duct, piping layout for the HVAC system to include:

- Main trunk and branch sizes
- ✓ Size and CFM of all registers
 - Location of all equipment and outside air intake and exhaust air opening locations

Boiler details and all safety devices

Detailed shop drawings for commercial hoods to include:

- Hood dimensions
- Construction material
- Size, number and type of filters
- Output of exhaust
- Size and number of ducts
- Method of providing make-up air and amount
- Evidence of compliance with Chapter 5 of the International Mechanical Code or a report by an approved testing agency indicating compliance with UL 710 for factory-built hoods.
- Location of fire and smoke dampers and smoke detection devices
- Mechanical smoke control system details

PLUMBING

	Demolition plan indicating fixtures to be relocated or removed and location of the capped piping. Number of plumbing facilities Floor plans indicating new and existing plumbing fixtures and connections between new and existing piping Complete riser diagram Fixture schedule to include fixture information, waste, vent, gas, water connection sizes, backflow preventers, other water control equipment Gas piping riser diagram to include new and existing equipment and pipe sizes						
	Gas piping size information to include: ✓ Inlet pressure	What are Fixture Units?					
	✓ Pressure drop						
	✓ Specific gravity✓ Fully developed length	A drainage fixture unit or DFU is a value assigned to a plumbing					
	✓ BTU rating for all equipment	fixture that measures its probable					
HEALTH - Food Service		discharge into the Town sanitary sewer. For instance, a lavatory is					
	Food service menu	1 DFU and a water closet is 4 DFU's.					
	Details of equipment, i.e., water heater, to include: Manufacturer and model number	Ы 0 5.					
 ✓ Output and recovery rate for producing 140 degrees F water NOTE: all equipment must be commercial standard and NSF or Underwriters Laboratory listed □ Layout of all food service equipment and plumbing fixtures for dishwashing, food preparation, food storage, service and bar area □ Plumbing riser(s) and waste water diagrams □ Seating capacity and type of food service, i.e., carry-out, delivery or sit down 							
							g type of material and color. In some cases, a sample finish
					HEALTH – Private School and Daycare Facility (excluding religious facilities)		Application submitted to the Town of Herndon and a transmittal to the Fire Marshal
						Child-size toilets	will be given to applicant
	Area of playground						
	Water supply system Sewer disposal system	*					
DEDM	T DD 0 0 0 0	Plans, application, and transmittal are submitted transmittal are submitted					
PERIVII	T PROCESS	to the Fairfax County Fire to the Fairfax County					
When applying for the building permit, bring the required		Marshal Health Department (if applicable)					
	entation listed on page one to the Town of Herndon g Inspections Office, fax or email. Staff will provide						
you with a transmittal to take the plans to the Fairfax County		V					
	rshal's Office and the Fairfax County Health Dept. cable). Please refer to the chart on the right to	Fire Marshal and Health Department (if applicable) approved plans and all paperwork listed on page one					
	ide you.	submitted to the Town of Herndon.					
BUILDING PLAN REVIEW		↓					
review	ompliance of the plans is verified by Building Plan staff. For the status of your review and review	Applicant is notified when permit is approved and ready for pick up. Payment is due upon pick up. Cash or					
comme	nts please call the Town of Herndon at 703-435-6850.	check are the accepted forms of payment.					

EXTERIOR CHANGES

All exterior changes must be approved by the Department of Community Development before a building permit application can be submitted. Required documents include: Commercial Add/Alteration Building Permit application, current Virginia Contractors License or Owners Affidavit, three sets of detailed plans, and two copies of the approved site plan/plat.

TRADE PERMITS

Mechanical, electrical and plumbing permits can be issued only after the building permit has been issued.

INSPECTIONS

You are required to obtain inspections from the Town for your tenant layout. Please review the following when requesting an inspection.

- > The Town must be notified when the stages of construction are reached that require an inspection
- Ladders, scaffolds and other equipment necessary to access construction must be provided to the inspector
- Inspections are scheduled 24 hours in advance. Please call our office the business day before you want the inspection at 703-435-6850 between the hours of 8:00am 4:30pm
- You will have the option to schedule your inspection for AM (9:00am-12:00pm) or PM (1:00pm-4:00pm)
- To schedule an inspection the following information is required:
 - ✓ Permit Number
 - ✓ Contractor Name
 - ✓ Type of Inspection
 - √ Job Address
 - ✓ Contact Telephone Number