

## Floor and Plumbing Plans

### Bulletin B4

This bulletin is designed to assist you in submitting the required documentation for floor and plumbing plans in support of a Pretreatment Review Application. It contains information on the steps, requirements and resources available to you through your application process.

This document is only a guide and is not a replacement or revision of the Pierce County Code and associated Sewer Division design and construction standards.

#### How do I find and submit the forms I need?

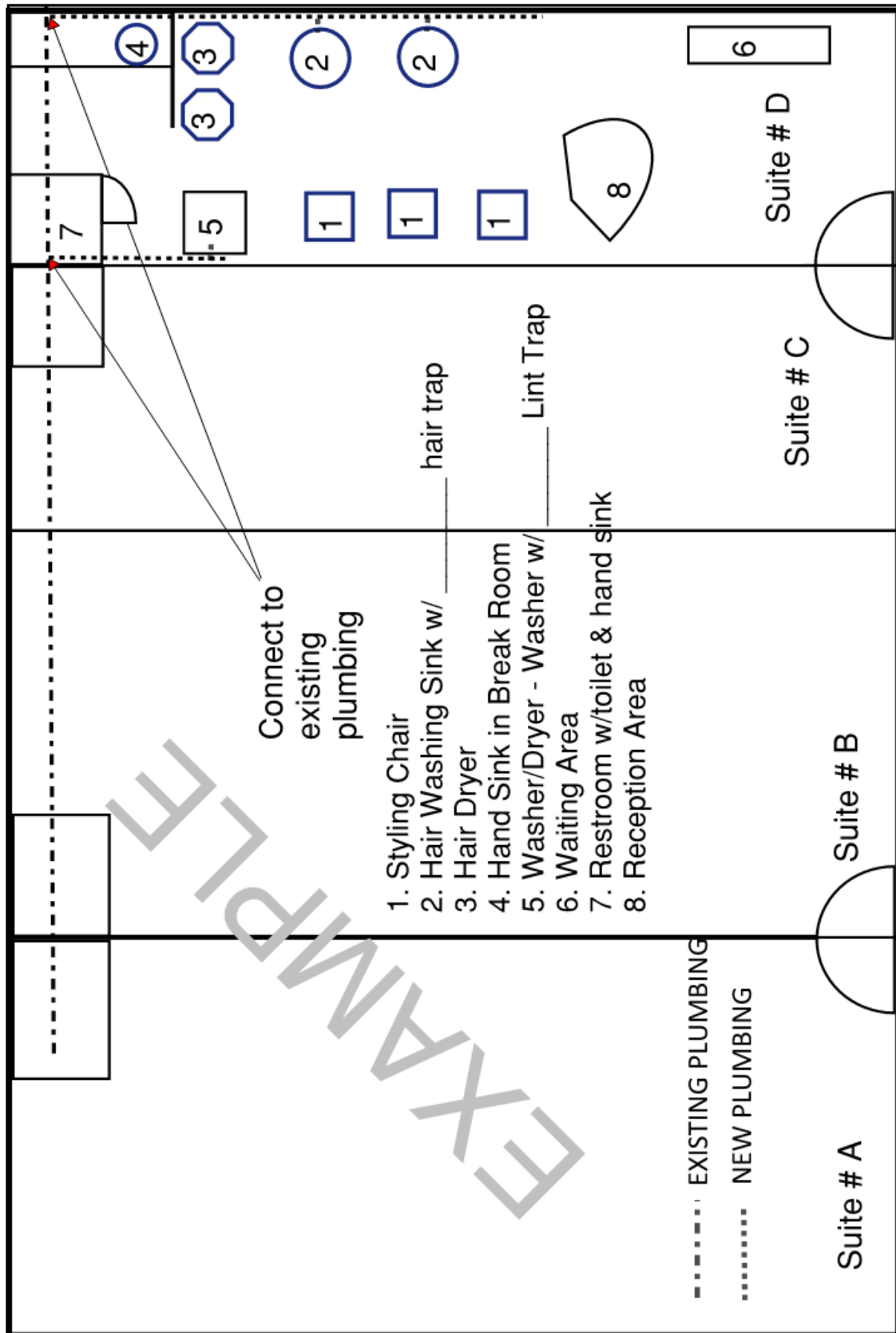
Download standard plans and forms at [PierceCountyWa.gov/SewerFormsAndPlans](https://PierceCountyWa.gov/SewerFormsAndPlans).

Submit PDF copies of the plans, engineering reports, and specifications with this application at [piercescountywa.gov/permit](https://piercescountywa.gov/permit). If you have questions, please contact us at (253) 798-7202.

#### What information must be shown on the floor/plumbing plan?

1. Floor/Plumbing plans should include a basic outline of the tenant or building improvement and include the following:
2. Label areas such as offices, restrooms, operatories, exam rooms, x-ray room, break room, kitchen, laboratories and storage areas.
3. On the plans for an existing building with existing plumbing, show point of connection of any new plumbing line(s) to existing plumbing line(s).
4. Label fixtures, appliances, and equipment that will discharge to the sanitary sewer including, but not limited to, sinks, wash basins, hair sinks, dishwasher(s), floor sinks and drains, mop sinks and restroom fixtures.
5. Label equipment such styling chairs, pedicure stations that may not be connected to sanitary sewer but is part of the business operation.
6. For commercial kitchens/restaurants, label areas of the kitchen, and include kitchen equipment including, but not limited to, ovens, fryers, hoods (specify if a type 1 hood), and grills, and identify the seating capacity (Indoor and outdoor).
7. If there is a kitchen that will not be used as a commercial kitchen, provide verification of kitchen and cooking practices (See [Bulletin B13](#)).
8. For minor industrial users that are required to install an internal pretreatment device (such as a lint trap, hair trap or solids trap) show the location of the device and how it is connected to the plumbing.

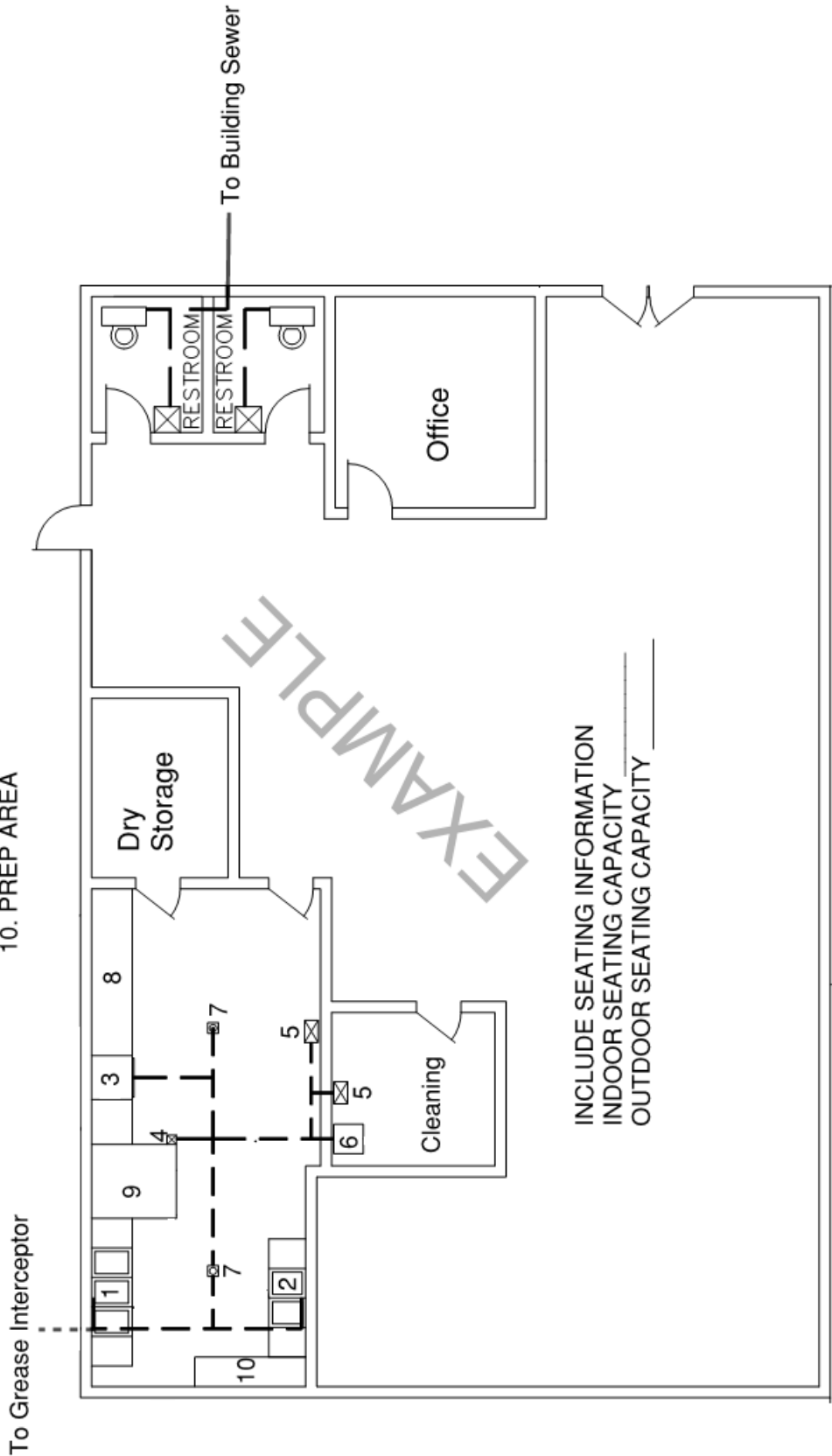
## Example: Floor/Plumbing Plan for Tenant Improvement in Shell Building



## Example: Floor/Plumbing Plan for a Restaurant

### LEGEND TO INCLUDE ALL KITCHEN EQUIPMENT

- 1. 3 COMPARTMENT SINK
- 2. 2 COMPARTMENT SINK
- 3. DISHWASHER
- 4. FLOOR SINK
- 5. HAND SINK
- 6. MOP SINK
- 7. FLOOR DRAIN
- 8. GRILL WITH TYPE 1 HOOD
- 9. OVEN
- 10. PREP AREA



INCLUDE SEATING INFORMATION  
 INDOOR SEATING CAPACITY \_\_\_\_\_  
 OUTDOOR SEATING CAPACITY \_\_\_\_\_