

## FLOOR & PLUMBING PLANS



This bulletin has been designed to assist you in submitting the required documentation for floor and plumbing plans in support of a Pretreatment Review Application for the Pierce County Sewer Utility Division. It contains information on the requirements, and resources available to you through your application process. This document is a guide only and should not be misconstrued as a replacement or revision of the Pierce County Code and associated Sewer Utility design and construction standards. Graph paper follows the bulletin for your use, and example floor/plumbing plans are attached.

Sewer Utility Division Standard Plans and Forms can be downloaded in PDF format from the following webpage:

[www.piercecountywa.org/sewer](http://www.piercecountywa.org/sewer)

If you have any questions, please contact our office at (253) 798-4050.

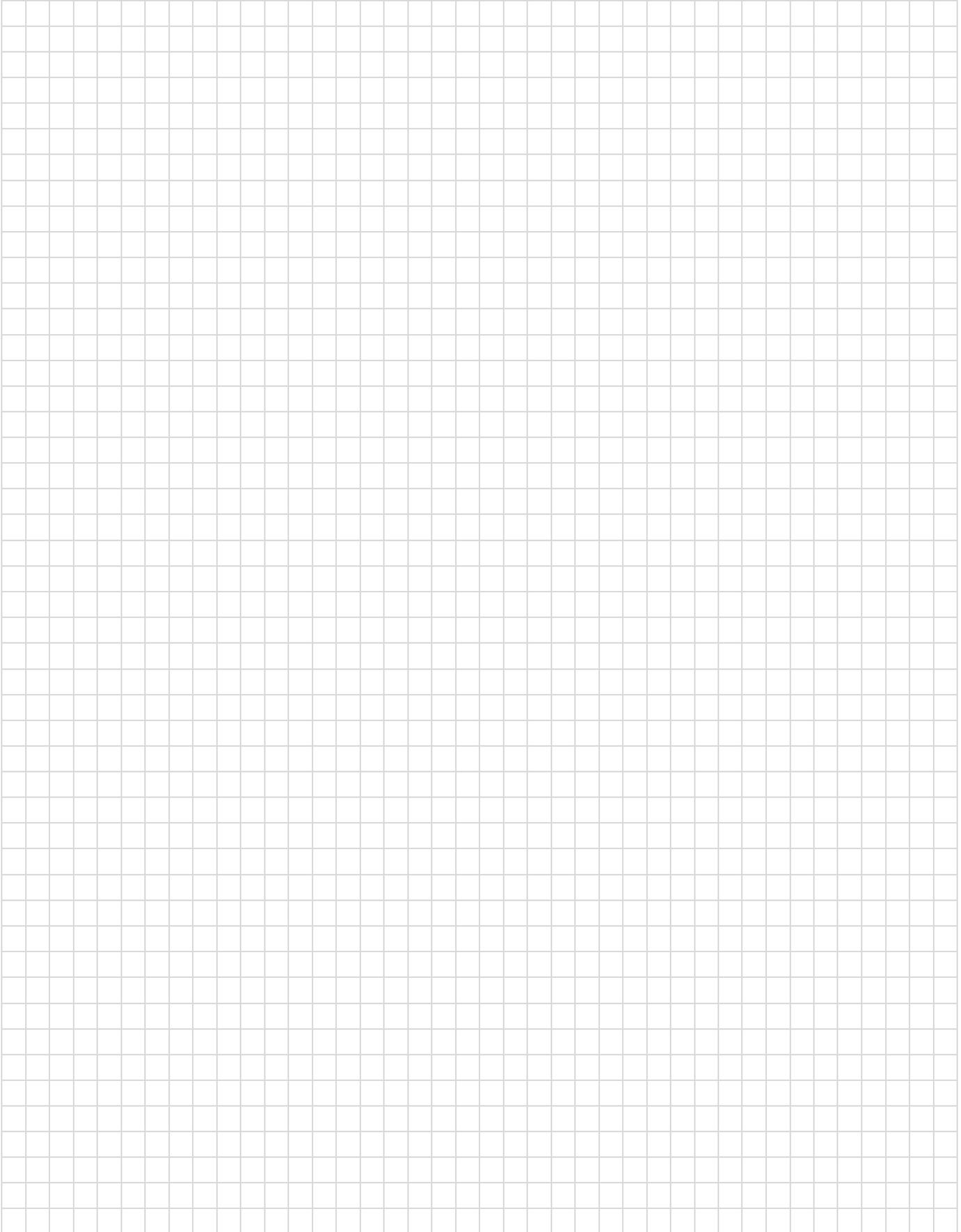
### What kind of information do I need to show on the floor/plumbing plan?

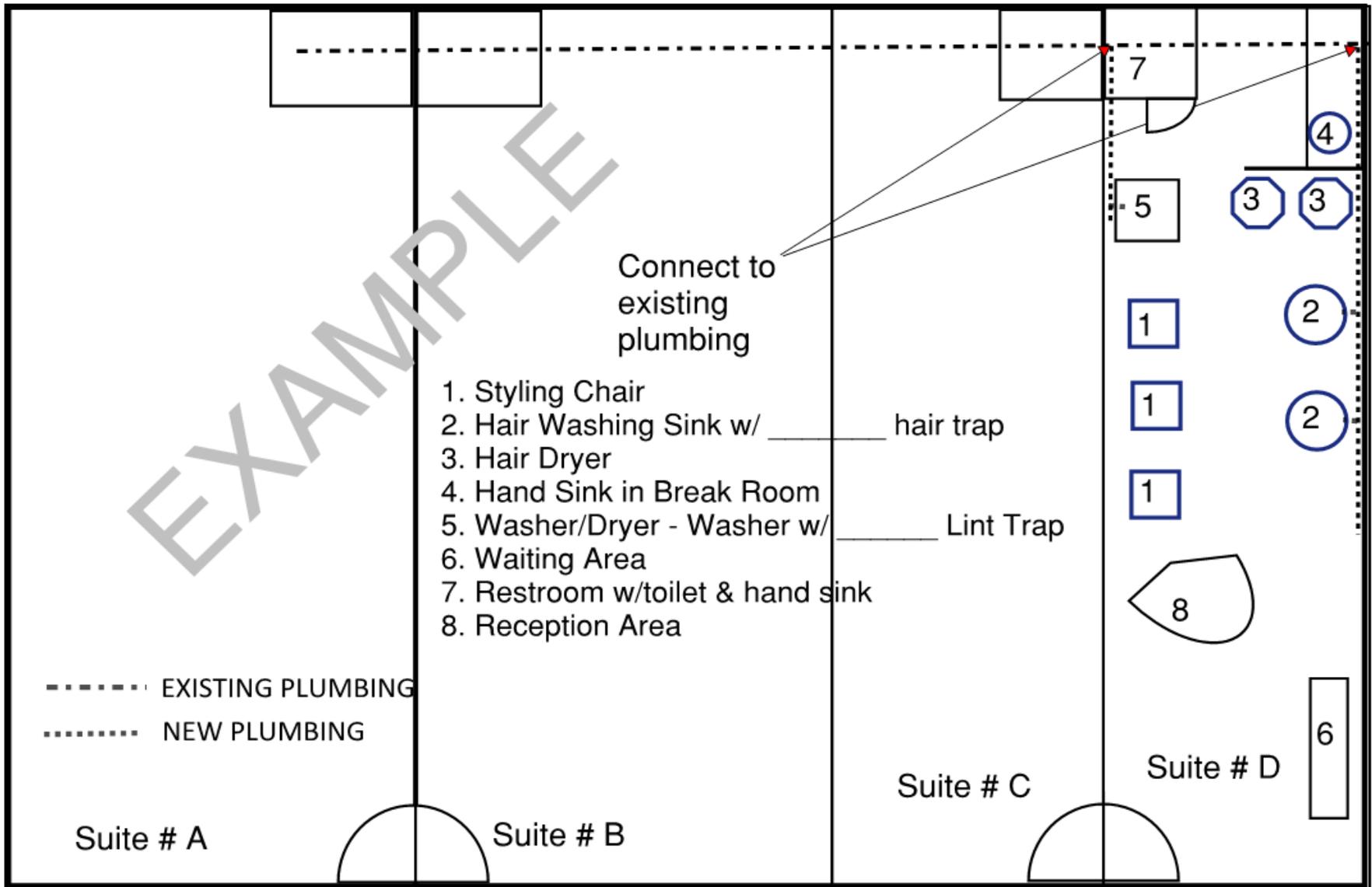
Floor/Plumbing plans should include a basic outline of the tenant or building improvement including:

1. Label areas such as offices, restrooms, operatories, exams room, x-ray room, break room, kitchen, laboratories and storage areas.
2. 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).
3. Label fixtures or appurtenances 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.
4. Label equipment such styling chairs, pedicure stations that may not be connected to sanitary sewer, but is part of the use of the improvement.
5. For **commercial kitchen/restaurants** label areas of the kitchen, and include kitchen equipment including but not limited to ovens, fryers, hoods (specify if a type 1 hood), grills and identify the seating capacity.
6. If there is a kitchen within the improvement/tenant space that will not be used as a commercial kitchen, provide verification of Kitchen and Cooking Practices (See Bulletin #13).
7. 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

COMMERCIAL FLOOR/PLUMBING PLAN

SWDR# \_\_\_\_\_



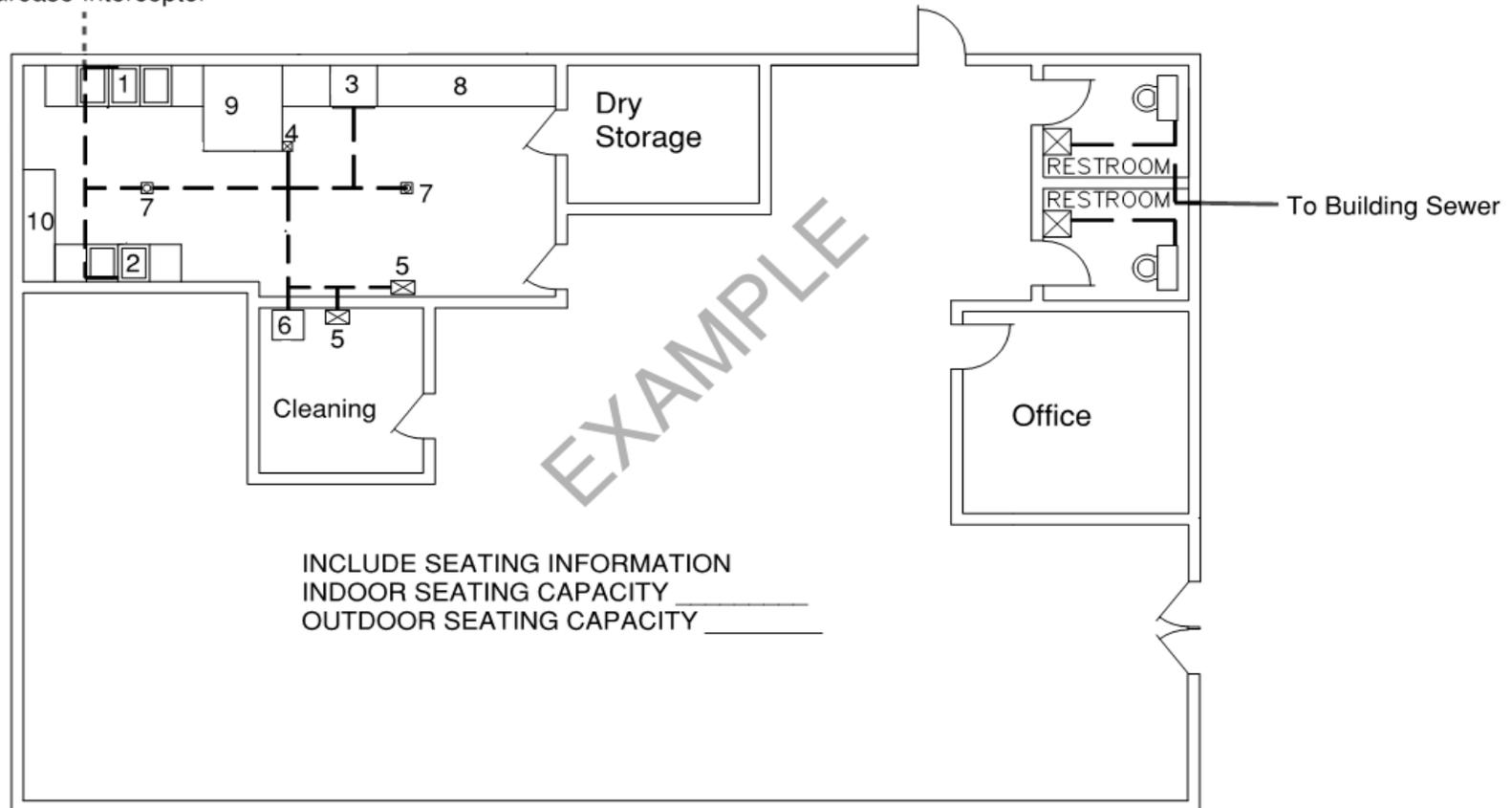


Example of Floor/Plumbing Plan for Tenant Improvement in Shell Building

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

To Grease Interceptor



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

Example Floor/Plumbing Plan for a Restaurant