

COMMERCIAL APPLICATION CHECKLIST (Incomplete applications/submittals will not be accepted.)

New buildings to be constructed must have a project assignment by Planning and Engineering prior to submitting for any Building Permit. Building Permit approval will not be authorized until the project is 'released' by Planning and Engineering. A Pre-Construction meeting with Building Inspections is required prior to issuance of Building Permit.

| | |
|---|--|
| <input type="checkbox"/> Log plans in book located in the guest lobby. Applicant must STAMP, SIGN and DATE the first (1 ST) page of the three (3) bound sets of plans submitted for plan review. | |
| <input type="checkbox"/> Commercial Permit Application COMPLETELY filled out and signed with: <input type="checkbox"/> Project name provided on application <input type="checkbox"/> Business type (specific description) provided on application <input type="checkbox"/> Project address, Subdivision, Lot, and Block provided on application (include Suite #, when applicable) Note: If this is a new project, and address will be assigned during the Plan Review process. | <input type="checkbox"/> Owner/Tenant name, address, city, state, zip code, phone, fax, email address(es) <input type="checkbox"/> Applicant name, address, city, state, zip code, phone, fax, email address(es) <input type="checkbox"/> Architect name, address, city, state, zip code, phone, fax, email address(es) |
| <input type="checkbox"/> General Contractor and subcontractor(s) are currently registered with: <input type="checkbox"/> Valid Registration Number <input type="checkbox"/> Personal ID# (PIN) to request inspections & view inspection results <input type="checkbox"/> Proof of liability insurance <input type="checkbox"/> Valid driver's license with photograph | <input type="checkbox"/> Plumbing subcontractor registered <input type="checkbox"/> Med / Gas subcontractor registered, as required <input type="checkbox"/> Mechanical subcontractor registered <input type="checkbox"/> Electrical subcontractor registered |
| <input type="checkbox"/> Total square footage of Project (or Suite) provided on application | <input type="checkbox"/> Total valuation provided on application |
| <input type="checkbox"/> Asbestos-Free Report – Signed & Sealed by Architect, Engineer or Licensed Inspector, where applicable | |
| <input type="checkbox"/> Architectural Barrier Registration from the Texas Department of Licensing & Regulation (TDLR#) for all projects valued at \$50,000 or greater provided. www.license.state.tx.us/ab (Federal properties exempt per Rule 68.30) | |
| <input type="checkbox"/> Mechanical Permit Application is completed | <input type="checkbox"/> Plumbing Permit Application is completed |
| <input type="checkbox"/> Electrical Permit Application is completed | <input type="checkbox"/> Med / Gas (Plumbing) Permit Application is completed, as required |
| | <input type="checkbox"/> Backflow Prevention Information (regardless scope of project) |
| <input type="checkbox"/> Submittal is compliant with the following code and amendments: <input type="checkbox"/> 2015 International Building Code (IBC) <input type="checkbox"/> 2015 International Mechanical Code (IPC) <input type="checkbox"/> 2015 International Energy Conservation Code (IECC) <input type="checkbox"/> 2015 International Fire Code (IFC) | <input type="checkbox"/> Americans with Disabilities (ADA) Requirements <input type="checkbox"/> Texas Accessibility Standards (TAS) Requirements <input type="checkbox"/> 2015 International Plumbing Code (IPC) <input type="checkbox"/> 2014 National Electrical Code (NEC) |
| <input type="checkbox"/> Lighting & Mechanical Energy Analysis (Com Check) www.energycodes.gov/comcheck (Separate from spec book & plans.) <input type="checkbox"/> Two (2) copies provided for CIFO, plus building envelope & exterior lighting for new building or shell structures. | |
| <input type="checkbox"/> Building Plans provided with: <input type="checkbox"/> Three (3) completed bound sets of plans (max size 24" height X 36" width) <input type="checkbox"/> One (1) complete set of plans on CD (.pdf format only) <input type="checkbox"/> Cover Sheet containing Code Compliance Year, Project Analysis, Location Site & Map (Note: Partial shell, finish-out, or alteration projects must be accompanied by an area site plan indicating building involved and the location of the tenant suite inside that building.) <input type="checkbox"/> Approved Site Plan provided (for new buildings) <input type="checkbox"/> Architectural Plans provided that are " SIGNED & SEALED " by an architect or engineer <input type="checkbox"/> Mechanical Plans provided and are sealed & signed as applicable by law <input type="checkbox"/> Electrical Plans with riser diagram, panel schedule that provides total load calculations, and sealed & signed as applicable by law are provided <input type="checkbox"/> Plumbing Plans with riser diagram, and sealed & signed as applicable by law are provided <input type="checkbox"/> Energy Plan with location of <i>daylight zones</i> and analysis per the IECC, Section C-103 | |
| <input type="checkbox"/> Photometric Analysis - Two (2) copies provided for site lighting (and decking, if water feature is within the scope of the project) | |
| <input type="checkbox"/> Medical Checklist for medical facilities (see special requirements for dental, medical gases, and X-Ray equipment installations) Note: Separate Dental Office requirements are provided upon request. | |
| HEALTH PLAN REVIEW requires food service details that include: <input type="checkbox"/> Floor plan with all equipment <input type="checkbox"/> satellite areas/equipment and elevations <input type="checkbox"/> Equipment schedule, including counter top equipment <input type="checkbox"/> Manufacturer's cut sheets of all equipment <input type="checkbox"/> Finish schedules of all food service areas <input type="checkbox"/> Identify each room with function and purpose | <input type="checkbox"/> Grease interceptor calculations <input type="checkbox"/> Grease interceptor proposed location <input type="checkbox"/> Grease storage container location <input type="checkbox"/> Water heater calculations <input type="checkbox"/> Bare hand contact policy (if used) <input type="checkbox"/> Full menu depicting consumer advisory disclosure and reminder locations |
| Specifications, including roofing materials are required <input type="checkbox"/> One (1) separate book or printed within drawings (Buildings designated as Green Building by Planning & Zoning must comply with the EPA's Energy Star Cool Roof Program www.energystar.gov) | |
| Geo-Technical Report for new buildings <input type="checkbox"/> One (1) copy (separate from the spec book) | |
| PLAN REVISIONS <input type="checkbox"/> Transmission sheet <input type="checkbox"/> Two (2) hardcopy sets of bound plans <input type="checkbox"/> One (1) set of plans on CD (pdf format) | |
| Please indicate as "TBD" at the bottom of the Application for Building Permit form if the Mechanical, Electrical or Plumbing (MEP) sub-contractors have not been selected when apply for the permit. The MEPs must be identified, validated, and registered prior to the permit being issued. | |



ENERGY PLAN REVIEW REQUIREMENTS

Residential Energy Plan Reviews are based on Chapters R 1,2,3,4,5 of the *ICC International Energy Conservation Code (IECC)*. *Commercial Energy Plan Reviews* are based on Chapters C 1,2,3,4,5 of the *ICC International Energy Conservation Code (IECC)* or the referenced edition of *ANSI/IESNA/ASHRAE 90.1* unless otherwise directed. In order to perform a thorough Energy Plan Review (and inspection), the following specifications, drawings, and detail should be submitted and be present on the job site for inspection.

The building's thermal envelope shall be represented on the construction drawings.

Construction documents and other supporting data shall be submitted in three (3) sets with each application for a permit. The documents shall be drawn to scale. Details on documents shall include, but are not limited to, the following as applicable:

- 1) Insulation materials and their R-values.
 - 2) Fenestration U-factors and solar heat gain coefficients (SHGCs).
 - 3) Area-weighted U-factor and solar heat gain coefficient (SHGC) calculations.
 - 4) Mechanical system design criteria.
 - 5) Mechanical and service water heating system and equipment types, sizes and efficiencies.
 - 6) Economizer description.
 - 7) Equipment and system controls.
 - 8) Fan motor horsepower (hp) and controls.
 - 9) Duct sealing, duct and pipe insulation and controls.
 - 10) Lighting fixture schedule with wattage and control narrative.
 - 11) Location of daylight zones on floor plans.
 - 12) Air sealing details.
-
1. **Complete all** signed and sealed (as required by applicable law) plans and specifications as indicated below.
 2. **Envelope**- Architectural plans and specifications to include:
 - a. Description of uses and the proposed occupancy group(s) for all portions of the building.
 - b. Thermal performance of envelope components.
 - c. Fenestration performance details (U-factor, SC, SHGC, VLT, air leakage rates, etc.).
 - d. Fully dimensioned drawings to determine gross and net areas of all envelope components.
 - e. Details of vapor barrier and insulation installation, and air sealing methods.
 - f. COMcheck, ENVSTD, or other approved method outputs.
 - g. Design conditions (interior and exterior) consistent with local climate.
 3. **Electrical**- Complete plans and specifications of all electrical power and lighting work including:
 - a. Riser diagram(s) of the distribution system indicating:
 1. Check metering provisions for individual dwelling units.
 2. Subdivision of feeders by end use: 1) Lighting, 2)HVAC, 3) SWH, 4) Swimming pools, and systems over 20 kw
 - b. Lighting fixture schedule(s) depicting location, fixture lamps, ballasts, ballast specifications, fixture input watts, fixture wiring methods, power factor, etc.
 - c. Lighting plan(s) for building exteriors including total exterior Connected Lighting Power (CLP).
 - d. Lighting power floor plans for building interiors including total interior CLP
 - e. COMcheck, LTGSTD, or other approved method outputs.
 - f. Interior and exterior means of lighting control.
 - g. Electric motor schedule including type, HP and efficiencies.
 4. **Mechanical**- Complete plans and specifications of all mechanical work including:
 - a. Equipment type, capacity (Btuh) and efficiency (peak and part-load).
 - b. System design air flow rates (cfm).

- c. Details of equipment/system sizing.
 - d. System and/or zone control capabilities including terminal device schedule.
 - e. Provisions for automatic setback/shutdown.
 - f. Indicate intentions or plans for systems commissioning.
 - g. Energy consumed by fans and pumps.
 - h. Economizers (air or water) including provisions for integrated control.
 - i. Duct construction and system static pressure(s), including provisions for sealing.
 - j. Duct and/or hydronic-piping lining and insulation materials.
 - k. Provisions for air and/or hydronic systems balancing.
5. **Plumbing**- Complete plans and specifications of all plumbing work including:
- a. Boiler and water heater equipment and piping details, safety controls and distribution piping layout.
 - b. Service water heating (SWH)-Complete SWH specifications including:
 - 1. SWH equipment data including type, capacity and efficiency.
 - 2. SWH pipe insulation, thickness, conductivity and vapor retarder (where appropriate)
 - c. Water conservation requirements.
6. **Swimming Pools**- Verify all energy conservation measures (where applicable).



ASBESTOS-FREE REPORT

(As required by the CITY OF FRISCO for permit applications)

PROJECT: _____
(Name and Address, include Suite # if applicable)

(A) ASBESTOS SURVEY DOCUMENTATION

() In accordance with the Texas Asbestos Health Protection Rules (TAHPR), the National Emission Standards for Hazardous Air Pollutants (NESHAP) and Asbestos Hazard Emergency Response Act (AHERA), as applicable, I hereby certify that an asbestos survey has been conducted for the area(s) to be renovated, altered and/or demolished. Related documentation is

Attached herewith () (Survey Date: _____ TDH Insp. License No. _____)
Shall be submitted () (**TAC Title 25, Part 1, ch 295.31-295.73**) states that a permit may not be issued without an Asbestos Survey or Architect/Engineer's certification stating that the project does not contain asbestos).

I understand that it is my responsibility to have this asbestos survey conducted and submitted prior to a permit being issued by the City of Frisco and to notify the Texas Department of State Health Services (TDSHS) not later than 10 working days, as required before starting asbestos abatement or any demolition project, regardless of whether the site contains asbestos or not.

Name _____ Phone _____
(Owner, Authorized Representative or TDH Inspector)

Signature _____ Date _____

(B) A STATEMENT THAT THE INSTALLATION OF MATERIALS CONTAINING ASBESTOS IS PROHIBITED.

() Having reviewed the Material Safety Data Sheets (MSDS's) for the materials used in the original construction, the subsequent renovations or alterations of all parts of the building affected by the planned renovation or demolition, and any asbestos surveys of the building previously conducted in accordance with this (TAHPR's); and In accordance with (**TAC Title 25, Part 1, ch 295.31-295.73**) to the best of my knowledge, information and belief, I hereby attest that all parts of the buildings or materials affected by the alteration, renovation and demolition as planned for the new construction does not contain asbestos.

Professional's Authentication:

Signed: (Seal, Title or License No.)

Architect/Engineer _____

TDH licensed Insp. _____

Company _____

Phone _____ Ext. _____ Date _____



DEVELOPMENT SERVICES

CITY OF FRISCO

GEORGE A. PUREFOY MUNICIPAL CENTER
 6101 FRISCO SQUARE BLVD · 3RD FLOOR
 FRISCO, TEXAS 75034
 TEL 972.292.5300 · FAX 972.292.5313
 WWW.FRISCOTEXAS.GOV

COMMERCIAL BUILDING PERMIT APPLICATION

PERMIT NO. **B** -

TDLR: _____

An incomplete application will delay the review process or cause application to be denied.

| | | | | |
|---------------------|-------------|-------|-----|--|
| PROJECT NAME: | | | | |
| PROJECT ADDRESS: | | | | |
| NATURE OF BUSINESS: | | | | |
| LEGAL DESCRIPTION: | SUBDIVISION | BLOCK | LOT | COUNTY |
| | | | | <input type="checkbox"/> COLLIN <input type="checkbox"/> DENTON |
| OWNER: | NAME: | | | EMAIL: |
| | ADDRESS: | | | TELEPHONE: |
| | | | | |
| ARCHITECT: | NAME: | | | REGISTRATION NUMBER: |
| | ADDRESS: | | | TELEPHONE: |
| | | | | |
| CONTRACTOR: | NAME: | | | REGISTRATION NUMBER: |
| | ADDRESS: | | | TELEPHONE: |
| | | | | |
| APPLICANT: | NAME: | | | EMAIL: |
| | ADDRESS: | | | TELEPHONE: |
| | | | | |

| | | | |
|-----------------------|--|------------------------|--|
| BUILDING DESCRIPTION: | <input type="checkbox"/> SHELL ONLY <input type="checkbox"/> FINISH-OUT ONLY <input type="checkbox"/> TEMPORARY <input type="checkbox"/> OTHER _____ | | |
| CLASS OF WORK: | <input type="checkbox"/> NEW <input type="checkbox"/> ALTERATION <input type="checkbox"/> ADDITION <input type="checkbox"/> REPAIR | | |
| ELECTRICAL PROVIDER: | <input type="checkbox"/> COSERV <input type="checkbox"/> ONCOR | GAS PROVIDER: | <input type="checkbox"/> COSERV <input type="checkbox"/> ATMOS |
| GROSS ENCLOSED AREA: | | EXTERIOR COVERED AREA: | |
| NUMBER STORIES: | | TOTAL AREA UNDER ROOF: | |
| FLOOR LEVEL: | | | |
| ESTIMATED VALUE: | | | |

The Undersigned applicant certifies that the project described herein will be built in accordance with plans and specification submitted at time of application. All provisions of laws and ordinances governing this type of work will be complied with whether specified herein or not. Granting of a permit does not presume to give authority to violate or cancel the provisions of any local or state law regulating construction or the performance of construction. When a permit has not been issued within 180 days following the date of application, the application and plan review will expire. The City does not assume responsibility for workability of sanitary sewer on all lots. A certificate of Occupancy must be issued before any building is occupied.

| | |
|----------------------------|------------|
| Applicants Signature _____ | Date _____ |
|----------------------------|------------|

Applicant Name (Please Print Legibly)

Permit Application must be presented with applicants' signature. Application submittal forms will be accepted by fax, email or other digital media. All submittals sent by mail or delivered by courier should be presented to the attention of the Building Official at the George A Purefoy Municipal Center.



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[] MECHANICAL PERMIT APPLICATION

Fax to Building Inspections at (972) 292-5313

An incomplete application will delay the review process or cause denial of the application.

| | | | | |
|--------------------|-------------|-------|----------------------|--------------------------|
| PROJECT ADDRESS: | | | | |
| LEGAL DESCRIPTION: | SUBDIVISION | BLOCK | LOT | COUNTY |
| | | | | [] COLLIN [] DENTON |
| OWNER: | NAME: | | | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| CONTRACTOR: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| APPLICANT: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |

NOTICE:
 This permit expires if construction does not commence within six (6) months, or if construction is suspended or abandoned for a period of six (6) months at any time after work is commenced.

| | | | | |
|----------------------|--|-----------|---------------|----------------------|
| CLASS OF WORK: | [] NEW [] ALTERATION [] ADDITION [] REPAIR | | | |
| ELECTRICAL PROVIDER: | [] COSERV | [] ONCOR | GAS PROVIDER: | [] COSERV [] ATMOS |
| DESCRIPTION OF WORK: | | | | |

I hereby certify that I have read and examined this application and ordinances governing this type of work will be complied with whether specified herein or not. The granting of a permit does not presume to give authority to violate or cancel the provisions of any other state or local law regulating construction or the performance of construction.

| | |
|---|------|
| Signature of Owner, Contractor, or Authorized Agent | Date |
| Applicant Name (Please Print Legibly) | |

Permit Application must be presented with applicant's original signature. Application submittals will be accepted by fax, email or other digital media and must have prior notification to Building Inspections to ensure prompt receipt. All submittals sent by mail or delivered by courier should be presented to the attention of the Chief Building Official at the George A Purefoy Municipal Center.



DEVELOPMENT SERVICES

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 WWW.FRISCOTEXAS.GOV

[] ELECTRICAL PERMIT APPLICATION

Fax to Building Inspections at (972) 292-5313

An incomplete application will delay the review process or cause denial of the application.

| | | | | |
|--------------------|-------------|-------|----------------------|--|
| PROJECT ADDRESS: | | | | |
| LEGAL DESCRIPTION: | SUBDIVISION | BLOCK | LOT | COUNTY |
| | | | | <input type="checkbox"/> COLLIN <input type="checkbox"/> DENTON |
| OWNER: | NAME: | | | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| CONTRACTOR: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| APPLICANT: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |

NOTICE:
 This permit expires if construction does not commence within six (6) months, or if construction is suspended or abandoned for a period of six (6) months at any time after work is commenced.

| | | | | |
|----------------------|--|--------------------------------|---------------|--|
| CLASS OF WORK: | <input type="checkbox"/> NEW <input type="checkbox"/> ALTERATION <input type="checkbox"/> ADDITION <input type="checkbox"/> REPAIR | | | |
| ELECTRICAL PROVIDER: | <input type="checkbox"/> COSERV | <input type="checkbox"/> ONCOR | GAS PROVIDER: | <input type="checkbox"/> COSERV <input type="checkbox"/> ATMOS |
| DESCRIPTION OF WORK: | | | | |

I hereby certify that I have read and examined this application and ordinances governing this type of work will be complied with whether specified herein or not. The granting of a permit does not presume to give authority to violate or cancel the provisions of any other state or local law regulating construction or the performance of construction.

| | |
|---|------|
| Signature of Owner, Contractor, or Authorized Agent | Date |
| Applicant Name (Please Print Legibly) | |

Permit Application must be presented with applicant's original signature. Application submittals will be accepted by fax, email or other digital media and must have prior notification to Building Inspections to ensure prompt receipt. All submittals sent by mail or delivered by courier should be presented to the attention of the Chief Building Official at the George A Purefoy Municipal Center.



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[] PLUMBING PERMIT APPLICATION

Fax to Building Inspections at (972) 292-5313

An incomplete application will delay the review process or cause denial of the application.

| | | | | |
|--------------------|-------------|-------|----------------------|--|
| PROJECT ADDRESS: | | | | |
| LEGAL DESCRIPTION: | SUBDIVISION | BLOCK | LOT | COUNTY |
| | | | | <input type="checkbox"/> COLLIN <input type="checkbox"/> DENTON |
| OWNER: | NAME: | | | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| CONTRACTOR: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |
| APPLICANT: | NAME: | | REGISTRATION NUMBER: | |
| | ADDRESS: | | TELEPHONE: | |
| | | | | |

NOTICE:
 This permit expires if construction does not commence within six (6) months, or if construction is suspended or abandoned for a period of six (6) months at any time after work is commenced.

| | | | | |
|----------------------|--|--------------------------------|---------------|--|
| CLASS OF WORK: | <input type="checkbox"/> NEW <input type="checkbox"/> ALTERATION <input type="checkbox"/> ADDITION <input type="checkbox"/> REPAIR | | | |
| ELECTRICAL PROVIDER: | <input type="checkbox"/> COSERV | <input type="checkbox"/> ONCOR | GAS PROVIDER: | <input type="checkbox"/> COSERV <input type="checkbox"/> ATMOS |
| DESCRIPTION OF WORK: | | | | |

I hereby certify that I have read and examined this application and ordinances governing this type of work will be complied with whether specified herein or not. The granting of a permit does not presume to give authority to violate or cancel the provisions of any other state or local law regulating construction or the performance of construction.

| | |
|---|------|
| Signature of Owner, Contractor, or Authorized Agent | Date |
| Applicant Name (Please Print Legibly) | |

Permit Application must be presented with applicant's original signature. Application submittals will be accepted by fax, email or other digital media and must have prior notification to Building Inspections to ensure prompt receipt. All submittals sent by mail or delivered by courier should be presented to the attention of the Chief Building Official at the George A Purefoy Municipal Center.



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email:

CONTRACTOR REGISTRATION APPLICATION

REGISTRATION NUMBER: R _____ - _____

Contractor Registration Application must be presented with applicants' original signature. Application submittals will be accepted via facsimile, email or other digital communication. All applications sent by USPS mail or delivered by courier should be presented to the attention of the Building Inspections Customer Service Representatives at the George Purefoy Municipal Center. Incomplete submittals will delay the review process and/or may cause denial of the Contractor Registration Application.

Please select one (1) of the following:

- General Contractor, Mechanical Contractor, Electrical Contractor, Plumbing Contractor, Irrigation Contractor, Sign Contractor, 3rd Party Rater, Structural Engineer, OSSF Installer

Applicants are required to provide the following with a Contractor Registration Application submittal:

- 1. Copy of each valid Master's License, Journeyman License, Wireman or certificates of applicable trade, along with a Copy of each license holder's valid Texas Driver's License or Photo Identification (ID)
2. Proof of Liability Insurance
3. HERS Providers (3rd Party Rater) must provide a copy of the signed RESNET Letter, EPA Agreement, and a list of all Raters employed by the Provider, Engineer of Record (Structural Engineer) must provide \$1 million professional liability insurance
4. No fees required at this time for 3rd Party Raters. Sign Contractors are \$75, and all others are \$50. (Contractor Registration Ordinance# 15-10-75)
5. Sign Contractors must include a valid Master Electrical License or valid Electrical Sign Contractor License. (Sign Ordinance#16-03-25)

Form with fields for COMPANY NAME (NAME, ADDRESS, EMAIL ADDRESS, TELEPHONE) and RESPONSIBLE INDIVIDUAL (NAME, ADDRESS, EMAIL ADDRESS, TELEPHONE)

Form with fields: WILL YOU REQUEST INSPECTION(S) ONLINE? (YES/NO) and PIN NUMBER SELECTED

1. CONTRACTOR REGISTRATION MUST BE RENEWED ANNUALLY WITHIN THIRTY (30) DAYS OF ITS EXPIRATION DATE. PERMITS WILL NOT BE ISSUED TO ANY INDIVIDUAL OR BUSINESS THAT DOES NOT HAVE A CURRENT CONTRACTOR REGISTRATION WITH THE CITY OF FRISCO.
2. I ALSO ACKNOWLEDGE THAT ANY TRASH REMOVED FROM THE CITY OF FRISCO WILL BE PROPERLY TRANSPORTED TO A NORTH TEXAS MUNICIPAL WATER DISTRICT LAND FILL FOR DISPOSAL.
3. I HEREBY ACKNOWLEDGE I HAVE READ AND EXAMINED THIS CONTRACTOR REGISTRATION APPLICATION AND KNOW THE SAME TO BE TRUE AND CORRECT.

ACKNOWLEDGEMENT:

Form with fields: Applicants Signature, Date, Applicant Name (Please Print Legibly)

CONTRACTOR REGISTRATION APPLICATION (Continued)

All Contractors required by State Law and local ordinance(s) to be licensed must register with the City of Frisco before applying for permits or performing any work within this jurisdiction. A Master License in a specific trade is required to register as a Contractor. All Licensed Journeyman who work for a registered contractor will be listed on the Contractor Registration Application. All work shall be supervised by a Licensed Journeyman who must be within five (5) minutes of any job under his/her supervision. A licensed residential Electrician may supervise one (1) helper or apprentice; however, a contractor with 2 or more residential electrical crews operating in a subdivision must have a Licensed Journeyman in the subdivision within five (5) minutes of each job.

Any work discovered that is performed without a required Licensed Contractor will be identified to prevent reuse and shall be removed. Multiple violations by a registered Contractor will result in suspension of the Contractor's Registration, the right to obtain permits to work in the City, and/or may include the issuance of citations and reporting to the State. A Contractor is defined as a General Contractor, Electrical Contractor, Plumbing Contractor, Irrigation Contractor, Mechanical Contractor, Sign Contractor, Backflow Tester, or 3rd Party Rater.

| Type | Valid Texas Driver's License or Photo ID | Liability Insurance | Master License Required | All Journeymen and Master must be listed | Annual Registration Fee |
|-----------------------------|--|---------------------|-------------------------|--|-------------------------|
| General | YES | YES | NO | NO | YES |
| Electrical | YES | YES | YES | YES | YES |
| Plumbing | YES | YES | YES | YES | NO |
| Mechanical | YES | YES | YES | YES | YES |
| Irrigation | YES | YES | YES | YES | YES |
| Sign | YES | YES | YES | YES | YES |
| Backflow | YES | YES | YES | NO | NO |
| 3 rd Party Rater | YES | YES | NO | NO | NO |
| Engineer of Record | YES | YES | NO | NO | NO |

Note: Commercial Construction Trash Removers and/or Trash Haulers must register through the City of Frisco Environmental Services as provided in Amendment 02-01-04R to Resolution 9990616R. Contact Environmental Services at (972) 292-5900 or you can set up an account with the City of Frisco Utility Billing at (972) 292-5575.

For additional details or requirements, please see Contractor Registration Ordinance# 15-10-75. Located at <http://tx-frisco.civicplus.com/481/Most-Requested-Ordinances>.



PROGRESS IN MOTION.

CITY OF FRISCO BACKFLOW PREVENTION INFORMATION SHEET

Project Address: _____ Permit Number: _____

Project Name: _____

Contact Person: _____ Phone Number: _____

Please indicate by placing an X in the appropriate box with regard to the backflow items provided. The completed form will be forwarded to R.O.W. Division at Public Works. **To prevent delays at time of final inspection this form must be completed and accurately filled out.**

| Place an "X" Here | ** Backflow Items** | Type of Protection | Type of Protection Provided | Number of Assemblies Provided |
|-------------------|---|---|-----------------------------|-------------------------------|
| | Auxiliary water supply mainline & isolation | R.P.Z. | | |
| | Boilers/ Chillers for space heating mainline & isolation | R.P.Z. | | |
| | Building containing a reclaimed water system mainline & isolation | R.P.Z. | | |
| | Carbonated Drink Dispensers | STAINLESS STEEL R.P.Z. ONLY | | |
| | Car Washes mainline & isolation | R.P.Z. | | |
| | Chemical Mop Bucket Washers | A.V.B. with no downstream shut-off Valves and an Air Gap on Hose | | |
| | Commercial Laundry Washers, Dry Cleaners mainline & isolation | AIR GAP or R.P.Z. | | |
| | Cooling Towers/ Evaporative Coolers mainline & isolation | AIR GAP and R.P.Z. | | |
| | Dishwasher (Residential type) | AIR GAP Fitting on drain line (Loop option is prohibited) | | |
| | Fire protection systems utilizing chemicals or additives (New installations only or complete remodel) | R.P.Z. (Assembly must have U.L. or F.M. and U.S.C. ratings) | | |
| | Fire protection Commercial and Residential systems without chemicals or additives | D.C. (Assembly must have U.L. or F.M. and U.S.C. ratings) | | |
| | Food and beverage processing plants | R.P.Z. | | |
| | Fountains/ Outdoor Decorative Pool | AIR GAP, R.P.Z. or P.V.B. with no Downstream pump. | | |
| | Funeral home and mortuary mainline & isolation | R.P.Z. | | |
| | Green house or nursery (With Toxic Chemicals) | R.P.Z. | | |
| | Hospital / Dental / Doctor / Veterinarian Equipment (All medical equipment) mainline & isolation | R.P.Z. or AIR GAP | | |
| | Ice cream/ Yogurt/ Custard Machine with antifreeze circulating system connected to the water supply | R.P.Z. | | |
| | Irrigation Chemical Injection | R.P.Z. | | |
| | Irrigation Commercial / Residential | D.C., P.V.B. or R.P.Z. | | |
| | Laboratories (Including medical, dental, research labs and labs at educational facilities) mainline & isolation | R.P.Z. | | |
| | Main supply line for: Hospital mainline & isolation | R.P.Z. (Parallel system Required) | | |
| | Main supply line for: Building 3 or more stories in height | R.P.Z. | | |
| | Manufacturing plant (Toxic) mainline & isolation | R.P.Z. | | |
| | Mixing Valves with Hose Attachments | R.P.Z. or A.V.B. with No downstream shut-offs | | |
| | Photography Equipment | R.P.Z. | | |
| | Plants using radioactive materials mainline & isolation | R.P.Z. | | |
| | Plating or chemical plants mainline & isolation | R.P.Z. | | |
| | Temporary construction fire hydrant meter | R.P.Z. or AIR GAP | | |
| | Trap Primers | AIR GAP (1 Inch Minimum) | | |
| | Sewage lift stations mainline & isolation | R.P.Z. | | |
| | Sewage treatment plants mainline & isolation | R.P.Z. | | |
| | Stationary construction fire hydrant meters | R.P.Z. or AIR GAP | | |
| | Swimming Pools | AIR GAP or R.P.Z. | | |
| | Wall Hydrants / Commercial Landscape Areas | A.V.B. unless chemical injectors are to be used. | | |
| | Wall Hydrants / Commercial Garage Areas | A.V.B. Unless it is a Radiator Shop, Chemical Tanker Repair Shop etc. Then it Must Be An R.P.Z. | | |
| | Water Heaters | AIR GAP (6 inch minimum) on T&P Drain Line | | |
| | Water Injected Garbage Disposals | A.V.B. on water supply line with an AIR GAP on drain line. | | |
| | Water Injected Soap Dispensers | R.P.Z. or AIR GAP | | |
| | Water softeners | R.P.Z. | | |
| | Other: | RP.Z., P.V.B., D.C and A.V.B. | | |
| | None of the Above | | | |

CITY OF FRISCO BACKFLOW PREVENTION INFORMATION SHEET

** Situations which are not covered in the Table above shall be evaluated on a case-by-case basis by the City, and the required backflow prevention assembly shall be determined by Right-Of-Way Engineer or designee(s).

Mainline; Reduced Pressure Backflow Assembly or Air Gap only. No closer than 3 ft from meter & no tee's or branches before assembly

Isolation; Backflow Assembly to be installed at the point of a water connection to equal the following:

R.P.Z - Reduced Pressure Backflow Assembly (Assembly required to be tested – see reverse side) .

D.C. - Double Check Valve Backflow Assembly (Assembly required to be tested – see reverse side).

Air Gap to equal a separation of one inch (1") minimum or twice the diameter of the pipe whichever is greater.

No vacuum Breaker shall be subjected to any type of backpressure situation.

P.V.B – Pressure Vacuum Breaker Assembly (Assembly required to be tested – see reverse side)

P.V.B - Assemblies can have a down stream shut-off valve

A.V.B – Atmospheric Vacuum Breaker

A.V.B - Assemblies are not allowed in any Health situation and no downstream shut-off valves.

Spill Proof Vacuum Breakers are not allowed in the City Of Frisco.

REGISTRATION: Prior to performing any testing of Backflow Prevention Assemblies within the City of Frisco, a Certified Backflow Prevention Assembly Technician must be registered with the City of Frisco

TESTING OF BACKFLOW PREVENTION ASSEMBLIES: The backflow prevention assemblies shall be tested by a Certified Backflow Prevention Assembly Technician. In order to properly register a backflow assembly with the City of Frisco's Right-of-way Division, A Backflow Assembly Test Report Form shall be completed by a certified technician on each backflow prevention assembly tested. Each completed form, together with the records of such test, repair or replacement, shall be forwarded to the City of Frisco's Right-of-Way Division within ten (10) days after the testing, repair or replacement.

BACKFLOW PREVENTION ASSEMBLIES REQUIRED:

(A) Each service connection from the public water system to a premises having an auxiliary water supply shall be protected against backflow of water from the premises into the public water system with a Reduced Pressure Backflow Prevention Assembly.

(B) For all newly constructed premises in which a substance is handled in which it may enter the public water system, a backflow prevention assembly should be installed at each service connection from the public water system to such premises to protect against the backflow of water from the premises into the public water system. This requirement shall apply to each premise in which persons handle processed water or water originating from the public water system which has been subjected to deterioration in sanitary quality.

(C) For all existing premises in which a substance is handled in which it may enter the public water system, a backflow prevention assembly should be installed at each service connection from the public water system to such premises to protect against the backflow of water from the premises into the public water system upon the final determination of the Right of Way Engineer or designee(s). This requirement shall apply to each premise on which persons handle processed water or water originating from the public water system which has been subjected to deterioration in sanitary quality.

(D) Backflow prevention assemblies shall be installed on a service connection to premises: (1) having internal cross-connections that cannot be permanently corrected or controlled, (2) upon the appropriate city official's determination that intricate plumbing exists and makes it impractical to determine whether cross-connections would fit therein or (3) where a portion of the premises cannot be readily accessed for inspection purposes making it impractical or impossible to determine if a cross-connection exists. The customer connected to the public water system shall make all necessary arrangements, at their sole expense, to remove without delay security barriers or other obstacles for access by the Right of Way Engineer or designee(s).

(E) If a water main intersection results in two or more service connections (supplying water to said premises from different water mains) to the same building, structure or premises, then a standard check valve shall be installed adjacent to the respective meters and the owner's property. If a check valve is not adequate to protect the public water system's water mains from pollution or contamination the installation of an approved backflow assembly may be required. Approval will be given if a backflow prevention assembly is functioning. A final determination will be made by the Right of Way Engineer, building official or their designee(s) that a check valve is inadequate or that an approved backflow prevention assembly is required.

**For More Information Contact:
The City Of Frisco
Public Works Right-of-Way Division
11300 Research Rd, Frisco TX 75034
(972) 292-5819**



HEALTH & FOOD SAFETY

Commercial Food Establishment Plan Submittal Requirements

A. New Construction / Extensive Remodel / Change of Food Type:

- 1. Food service details including dumpster enclosure and full floor plan with all equipment depicted. Food service includes outside caterers, places of worship and daycare centers – including those that serve only juice or water and/or dry snacks.
Note: food service areas must be segregated.
- 2. Identify each room with function and purpose, including staff lounge and break rooms.
- 3. Equipment and fixture schedules. Include each piece of counter-top equipment used in food service. Except where only pre-packaged, individual portioned items are offered and approved, a three compartment sink is required.
- 4. Satellite areas, outdoor areas, bar/equipment and elevations must be depicted.
- 5. Manufacturer's specification sheets of all equipment. (Refrigeration for all children's meals in a Daycare setting must be commercial grade, ie. NSF approved).
- 6. Finish schedules of all areas
- 7. Grease interceptor calculations and proposed location
- 8. Water heater calculations
- 9. Above ground grease waste storage container location, where applicable
- 10. Reflected ceiling plan
- 11. Bare Hand Contact policy (if used). Bare hand contact with ready to eat foods is prohibited if serving a highly susceptible population.
- 12. Full menu depicting Consumer Advisory-disclosure and reminder locations (not applicable for establishments serving a highly susceptible population).
- 13. Completed "Food Establishment Permit Application" submitted with correct fees and copy of Food Manager Certification.

B. Existing Food Establishment with Modifications / Purchase of Vacant Food Establishment: **ALL EXISTING AND NEW EQUIPMENT, FINISHES & FIXTURES MUST BE LABELED AS 'NEW' OR 'EXISTING'.**

- 1. Food service details including full floor plan with all equipment and fixtures depicted. Identify all food service areas, bars, outdoor areas, storage, and ware wash rooms.
- 2. Manufacturer's specification sheets of all proposed new equipment.
- 3. Finish schedules of all areas
- 4. Grease interceptor size and location identified
- 5. Water heater size if existing is to be used (Submit GPH and KW-BTU)
- 6. Where applicable, note above ground grease waste storage container location
- 7. Where applicable, submit Bare Hand Contact policy. Bare hand contact with ready to eat foods is prohibited if serving a highly susceptible population.
- 8. Full menu depicting Consumer Advisory-disclosure and reminder locations (not applicable for establishments serving a highly susceptible population).
- 9. Completed "Food Establishment Permit Application" submitted with correct fees and copy of Food Manager Certification.

C. Change of Owner ONLY (occupied, no Modifications, no Change of Food Type): **Submit B.1. (above), with a "Food Establishment Permit Application", fees, and a copy of "Food Manager Certification" with the Certificate of Occupancy Application.**

Note: Other information may be required. Health & Food Safety's Submittal Requirements (above) are in addition to information required by the Building Inspections Division.



DEVELOPMENT SERVICES

CITY OF FRISCO

GEORGE A. PUREFOY MUNICIPAL CENTER
6101 FRISCO SQUARE BLVD - 3RD FLOOR
FRISCO, TEXAS 75034
TEL 972.292.5300 FAX 972.292.5388
WWW.FRISCOTEXAS.GOV

GREASE INTERCEPTORS - REQUIREMENTS

A grease interceptor shall receive the drainage from all fixture drains and equipment with grease-laden waste located in food preparation areas, such as restaurants, hotel kitchens, hospitals, school kitchens, bars, factory cafeterias, and clubs. Where food waste grinders are connected to the grease waste, a solids interceptor will be required to separate the discharge before connecting to the grease interceptor.

The volume of the grease interceptor will be determined Per table 1003.3.4.1 the 2015 International Plumbing Code®.

The grease interceptor must be installed as close to the last fixture being served, but at the exterior of the building utilizing the interceptor. All grease interceptors installed will require a minimum 4" test port permanently identified and located on the outlet side of the interceptor. A straight tee fitting will be accepted for use as a test port. The grease interceptor shall be water tested to ensure the system as a whole is water tight. The grease interceptor must be tested to the top of the lid, and must hold a test for a minimum of an hour.

An air intake and waste vent must be installed in order for the grease interceptor to properly function. Per code these horizontal dry vents are permitted, and will be required to be ran separately to a minimum of 42" above finished floor prior to re-venting. A cleanout shall be provided for each horizontal vent.

An inspection of the grease interceptor and all pipe connections must be performed before the interceptor may be backfilled. The grease interceptor will be required to be serviced within 90 days of the establishment opening and at intervals necessary and approved to ensure sediment and floating materials do not accumulate to impair the efficiency of the system, but in no case less than twice yearly.

If you have any questions regarding the sizing, inspections and/or installation approvals of grease interceptors, please contact the Building Inspections Division, Chief Plumbing Inspector Gilbert Urvina at (972)292-5329 or via email to Gurvina@friscotexas.gov



FOOD ESTABLISHMENT PERMIT APPLICATION

CITY OF FRISCO
HEALTH & FOOD SAFETY
 6101 Frisco Square Blvd. 3rd Floor
 Frisco, TX 75034
 Main: 972.292.5304 Fax: 972.292.5313
 Email: health@friscotexas.gov
 Updated 05/19/16

Permit # _____

Application Date: _____

This form MUST be completed before Health Permit(s) are issued.

POSTAGE & HANDLING FEE (**\$5.00**) (Permit placard must be picked up at Development Services lobby, if fee not paid.)

TYPE OF BUSINESS: CAFETERIA (**\$500.00**) CATERING (**\$500.00**) COMMISSARY (**\$500.00**)
 CONCESSION (**\$50.00**) CONVENIENCE STORE (**\$250.00**) DAYCARE (**\$300.00**)
 GROCERY STORE (**\$650.00**) LIMITED FOOD (**\$100.00**) PRIVATE (**\$500.00**) KIOSK (**\$200.00**)
 RESTAURANT (**\$500.00**) SCHOOL/CITY (**\$0.00**) OTHER _____
 STADIUM KIOSK (**\$200.00**) STADIUM RESTAURANT (**\$400.00**) STADIUM CONCESSION (**\$200.00**)

****PLEASE INDICATE PREFERRED MAILING ADDRESS BY CHECKING NEXT TO BUSINESS NAME OR OWNER****

BUSINESS NAME: _____
 (NAME OF ESTABLISHMENT LOCATED IN FRISCO)
 CONTACT PERSON: _____
 STREET ADDRESS: _____ SUITE #/ KIOSK # _____
 (PHYSICAL LOCATION IN FRISCO)
 CITY: FRISCO STATE: TEXAS ZIP: _____ TELEPHONE: (_____) _____ - _____
 EMAIL ADDRESS: _____

OWNER (INDIVIDUAL OR CORPORATION): _____
 STREET ADDRESS: _____ CITY: _____ STATE: _____ ZIP: _____
 TELEPHONE: (_____) _____ - _____ EMAIL ADDRESS: _____

PLEASE LIST CORPORATE OFFICER NAME, INCLUDING COMPLETE ADDRESS BELOW:

(1) CORPORATE OFFICER: _____
 STREET ADDRESS: _____ CITY: _____ STATE: _____ ZIP: _____

All information in this application, is true to the best of the applicant's knowledge and belief. Applicant acknowledges the permit applied for is subject to revocation if the establishment fails to comply with applicable City ordinances or State laws. Permits are non-transferable and subject to late fee when received after expiration date. Permits are non-transferable and subject to late fee if received after expiration date.

Applicant Name (printed) _____ Signature _____ Date _____

THE CITY OF FRISCO, TEXAS MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS

Revised 05/13/08



This handout is a guideline provided for persons interested in opening a food establishment within the city limits of Frisco. It is our intention that this information be utilized by architects, contractors, builders, and owners so that new and remodeling construction may fully meet the Frisco Health Codes. These are Health & Food Safety requirements only. These requirements are to be used in addition to requirements of other City departments and divisions, and are not to be interpreted as replacing other Department's requirements in any way. A list of all requirements may be reviewed in the City of Frisco's Health Ordinance. Please obtain a copy of the Health Ordinance and all Ordinances from the City Secretary's Office at 972.292.5020.

NEW BUSINESS? TAKING OVER AN EXISTING BUSINESS? MAKING CHANGES?

Please contact Health & Food Safety at (972) 292-5304 or e-mail to health@friscotexas.gov for an inspection prior to opening. A permit will be issued when all requirements are met.

FLOORS

FLOOR CONSTRUCTION - Floors and floor coverings of all food preparation, food storage, and utensil-washing areas, walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms and toilet room vestibules shall be constructed of smooth durable material such as terrazzo, ceramic or quarry tile, with a six-inch coved tile base and shall be maintained in good repair. Coved tile base must be installed integral with and flush with floor tiles. Top set coved tile base is not permitted. Epoxy resin and other poured monolithic flooring systems require approval prior to installation and are subject to additional requirements. Durable grades of sheet vinyl may be used in dry storage areas and shall be maintained in good repair. Nothing in this rule shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.

FLOOR CARPETING - Carpeting, if used as a floor covering, shall be of closely woven construction, properly installed, easily cleanable, and maintained in good repair. Carpeting is prohibited in food preparation, equipment-washing and utensil-washing areas, in food storage areas, in toilet room areas and in toilet room vestibule areas.

FLOOR DRAINS - At least one floor drain shall be provided, with total number subject to approval. Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharge of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Properly trapped floor drains are required in all restrooms and in food preparation areas. Such floors shall be constructed of terrazzo, ceramic tile, quarry tile or similar materials and shall be graded to drain.

INTERIOR

WALLS AND CEILINGS - Walls in food preparation, storage, and utensil-washing areas must be durable and easily cleanable floor-to-ceiling. FRP, stainless and ceramic tile are approved wall finishes. Wall coatings such as epoxy paint may be used only in non-food areas and must be

approved prior to installation. Concrete, concrete blocks, or bricks may be used only in non-food areas such as can washing areas and outdoor janitorial or storage areas. Ceiling construction in all areas except dry storage shall be easily cleanable and nonabsorbent.

LIGHTING - General. At least fifty (50) foot-candies of light shall be provided to all working surfaces (employees working with food or working with utensils or equipment such as knives, slicers, grinders or saws where employee safety is a factor). At least twenty (20) foot-candles of light shall be provided to all other surfaces and equipment in food preparation, utensil-washing, and hand washing areas, toilet rooms, self-service buffets and salad bars, reach-in and under-counter refrigerators. At least ten (10) foot candles of light at a distance of thirty (30) inches from the floor shall be provided in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning. All light fixtures in food areas must be shatterproof or shielded.

PLUMBING

GENERAL - Plumbing shall be sized, installed, and maintained according to law. There shall be no cross-connection between the potable water supply and any non-potable or questionable water supply or any source of pollution through which the potable water supply might become contaminated.

NONPOTABLE WATER SYSTEMS - Not permitted.

BACKFLOW - Devices shall be installed to protect against backflow and back siphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed.

GREASE TRAPS, GREASE INTERCEPTORS - Required. A grease trap or grease interceptor shall be located to be easily accessible for cleaning. Grease interceptors shall be located outdoor and in-ground. Location and sizing must be approved. Grease interceptors/traps shall be sized based on the 2015 IPC (International Plumbing Code) sizing criteria.

WATER HEATERS – Must be sized per NSF/FDA guidelines. Sizing calculations should reflect temperature rise of at least 70 degrees F.

GARBAGE GRINDERS, DISPOSALS – Call the Building Inspections Division at 972.292.5301 for discharge requirements per job.

FIXTURES - Depending on type of establishment, the number of fixtures will be determined by Health and Food Safety. Generally, a minimum of one (1) dishwasher, one (1) 3-compartment sink with drainboards, one (1) curbed mop cleaning facility (mop sink), one (1) food prep sink with at least one (1) drainboard and a minimum of one (1) hand wash sink will be required. Hand sinks must be located in each food prep and utensil-washing area such that they are conveniently located for the use of the employees of that area. As a general rule, at least one (1) hand wash sink for every 25 ft. is required.

WAREWASHING AND SANITIZING

MANUAL - A three-compartment sink shall be used if washing, rinsing and sanitizing of utensils and equipment is done manually. Sinks shall be large enough to permit the complete immersion

of the utensils and equipment and each compartment shall be supplied with hot and cold potable running water. Suitable equipment shall be made available to aid in the washing, rinsing and sanitizing process. Two (2) drain boards shall be available in conjunction with the 3-compartment sink. Proper handling of soiled utensils prior to washing and proper handling of cleaned utensils following sanitizing shall be maintained.

MECHANICAL - (Dishwashing machines) Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines shall be operated in accordance with manufacturer's instructions, and utensils and equipment placed in the machine shall be exposed to all dishwashing cycles. Automatic dispensers, wetting agent dispensers, and liquid sanitizer injectors, if any, shall be properly installed and maintained.

VENTILATION HOODS/FIRE SUPPRESSION EQUIPMENT

Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place. Hoods will be required for the equipment that they serve. In general, residential-type hoods or re-circulating air hoods will not be allowed in commercial establishments, regardless of the type of establishment.

Fire suppression equipment in the hood may be required. The Building Inspections Division and Health & Food Safety approve hood installation type requirements, respectively. Please call the Fire Marshal's office at (972) 292-6300 for separate submittal requirements deemed necessary by the Fire Department regarding commercial submittals such as fire suppression or sprinkler systems.

Type II hoods shall be installed where cooking or dishwashing appliances produce heat or steam and do not produce grease or smoke. Examples area: steamers, kettles, pasta cookers and dishwashing machines.

Type I hoods shall be installed where cooking appliances produce grease or smoke, such as occurs with griddles, fryers, broilers, ovens, ranges and wok ranges.

LAUNDRY FACILITIES

Laundry facilities on the premise or a food establishment shall be used only for the washing and drying of items used in the operation of the establishment. Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

INSECT AND RODENT CONTROL

GENERAL - Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects and rodents on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents. Pest control devices, such as "bug zappers" or fly paper may not be placed in such as manner that they pose a risk of food contamination.

OPENINGS - Openings to the outside shall be effectively protected against the entrance of rodents. Tight-fitting, self-closing doors with door sweeps, closed windows, screening, controlled

air currents, or other means shall be utilized. Screening material shall not be less than sixteen (16) mesh to the inch.

MANAGEMENT AND PERSONNEL

RESPONSIBILITY, ASSIGNMENT - The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. There shall be one (1) person on duty during all hours of operation that has completed a course to become a Certified Food Protection Manager as defined and accredited by the Texas Department of State Health Services. The person in charge is legally responsible for ensuring that all food employees are properly trained in food safety as it relates to their assigned duties.

FOOD EQUIPMENT

CERTIFICATION, CLASSIFICATION, ACCEPTABILITY - Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) - accredited certification program (such as NSF, ETL-sanitation or UL- sanitation certifications) will be deemed to comply with current standards. All approved equipment must be used as manufacturer intended. Equipment labeled "For House Use Only", such as crock pot-type equipment, "George Foreman" grills, and electric skillets may not be used. Approved ventilation hood and fire suppression equipment must be provided in compliance with the Mechanical Code adopted and amended by the City of Frisco.

FOOD STORAGE

Food must be protected from contamination. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, dumpster enclosures, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells or open building structural elements, or under other sources of contamination. Shelving must be impervious and easily cleanable.

FOOD PROTECTION

Sneeze guards meeting NSF Standard 2 shall be used wherever contamination by the consumer is possible. On the average, the area of concern is the vertical distance from the customer's mouth to the floor. It is required that the vertical distance of 4'6" to 5'0" be protected.

GARBAGE AND REFUSE

Outdoor storage surface for refuse, recyclables, and returnables shall be constructed concrete and shall be smooth, durable and sloped to drain. Outdoor enclosures shall be constructed of durable and cleanable materials and shall be approved by Health & Food Safety and shall adhere to all appropriate zoning codes and restrictions. Outdoor dumpster enclosure is mandatory and shall be constructed of one hundred (100) percent masonry. Please obtain a dumpster enclosure specification sheet from the Building Inspections Division. Grease containers awaiting pick up or service, if not located in a sanitary container within the establishment, must be located within the dumpster enclosure protected by bollards and easily accessible for servicing.

Recycling is mandatory. Please contact Environmental Services (972) 292.5900 for details.

OUTDOOR AREAS

Walking and driving areas shall be surfaced with concrete. Asphalt is prohibited. Contact Building Inspections for specifications at 972-292.5301 or e-mail to bldginsp@friscotexas.gov.

TOILET FACILITIES

At least one (1) toilet and not fewer than the number of toilets required by the International Plumbing Code with all local amendments adopted by Frisco shall be provided for employee use.

Other requirements/equipment may be mandated. Please contact the appropriate authorities for details:

- Frisco Building Inspections Division 972-292-5301
- Frisco Fire Department 972-292-6300
- Frisco Development Services Department (zoning, landuse, landscape, etc.) 972-292-5300
- Frisco Solid Waste/Recycling – Environmental Services 972-292-5900
- Frisco Office of the City Secretary 972-292-5020

Any person or entity desiring to operate a food establishment must make written application for a permit on forms provided by the City of Frisco Health & Food Safety located at Development Services, 6101 Frisco Square Blvd, 3rd Floor, Frisco, Texas 75034. Renewals of permits are required on an annual basis, except where otherwise stated.

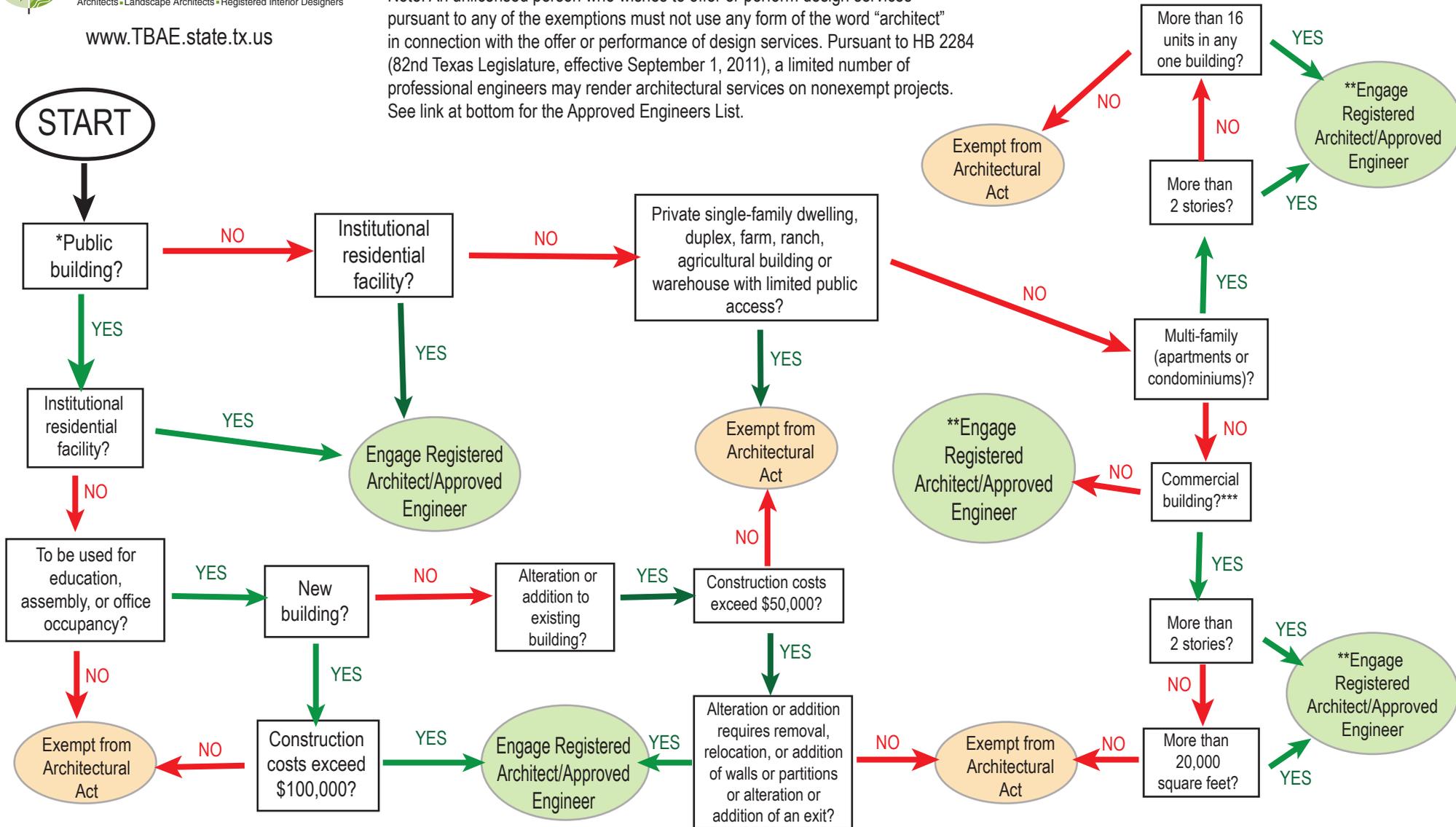
Prior to an approval of a Food Establishment Permit, Health & Food Safety shall inspect the proposed food establishment to determine compliance with the current Health Ordinance as adopted with all local amendments. This is done prior to establishment occupancy. No food preparation or food storage shall be approved prior to issuance of a Food Establishment Permit.

Please contact Health & Food Safety if you have any questions at (972) 292-5304 or via email to health@friscotexas.gov

Dept Logo 10-2009

When to Engage an Architect or Approved Engineer for Design and Construction Observation

Note: An unlicensed person who wishes to offer or perform design services pursuant to any of the exemptions must not use any form of the word "architect" in connection with the offer or performance of design services. Pursuant to HB 2284 (82nd Texas Legislature, effective September 1, 2011), a limited number of professional engineers may render architectural services on nonexempt projects. See link at bottom for the Approved Engineers List.



* "Public Building" means any building that is owned by a State agency, a political subdivision of the State, or any other public entity in Texas.

** If a project involves only the alteration of an existing building and the alteration does not involve a substantial structural or exitway change to the building, the project is exempt from the architectural act.

*** "Commercial building" means an enclosed structure primarily used for the purchase, sale, or exchange of commodities or services.

List of Approved Engineers, pursuant to HB 2284 noted above: <http://www.tbae.state.tx.us/Content/documents/Home/ApprovedEngineerList.pdf>

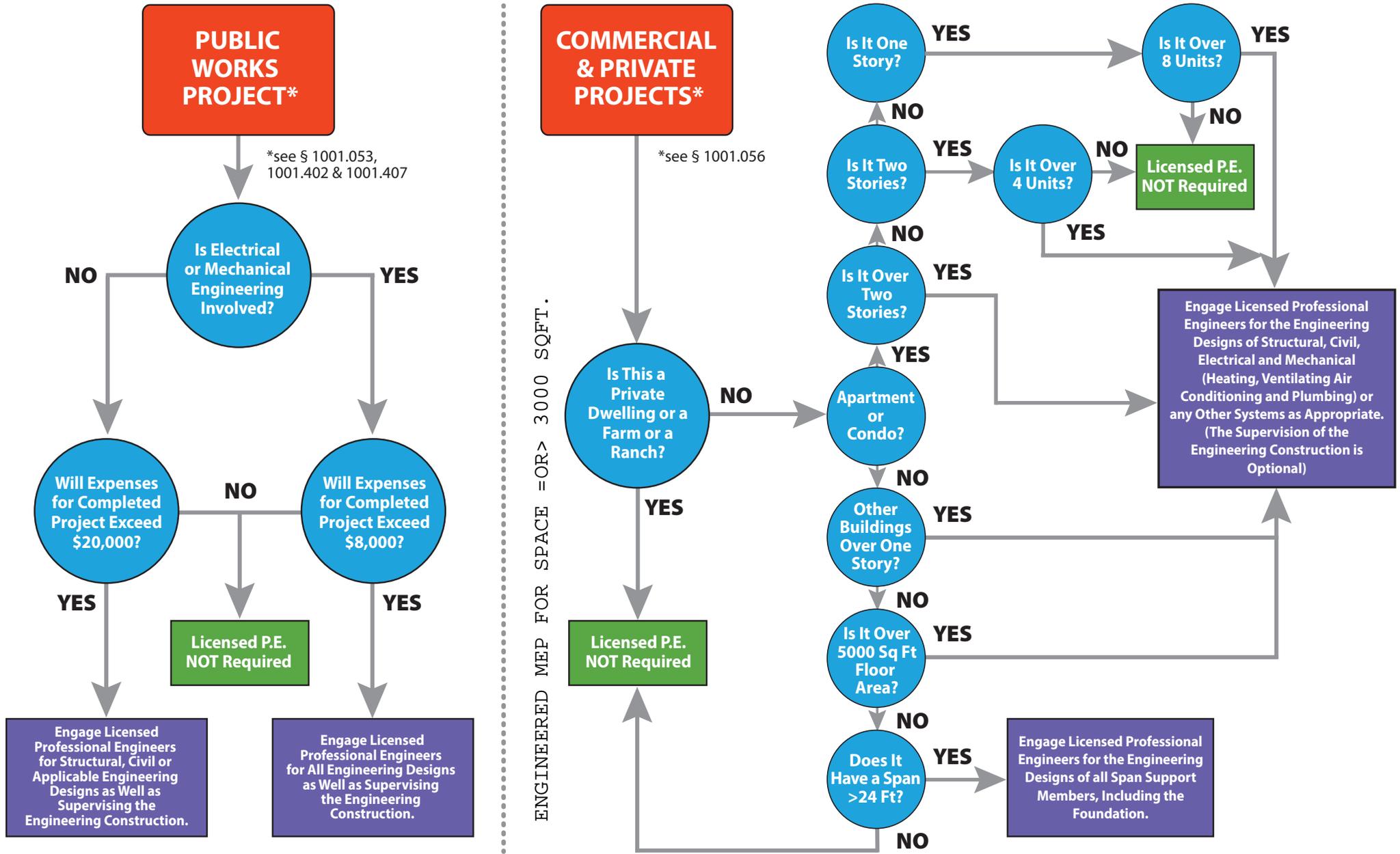
More copies of this flowchart: <http://www.tbae.state.tx.us/Content/documents/LawsEnforcement/ArchRequiredFlowChart.pdf>

Verify the registration status of a TBAE registrant: <http://www.tbae.state.tx.us/PublicInformation/FindDesignProfessional>

When is a Professional Engineer required on a project?



Texas Board of Professional Engineers
Engineering For A Better Texas



This flowchart is intended for guidance purposes only and the Texas Engineering Practice Act and Rules govern final interpretation. Local codes and ordinances may be more restrictive as long as not in conflict with the Texas Engineering Practice Act and Rules.

Visit <http://engineers.texas.gov/downloads.htm> for a copy of the Texas Engineering Practice Act and Board Rules and download this diagram.

Permit, Inspection and Miscellaneous Consolidated Fee Schedule

| Building Permit Fees | | |
|-----------------------------|---------------------|-----------|
| Commercial Building Permit | *%60 of Table Value | Table 1-A |
| Residential Building Permit | | Table 1-A |

| TABLE 1-A* | | |
|---|---|----------|
| \$1 to \$500.00 | \$23.50 | |
| \$500.01 to \$2,000.00 | \$23.50 for the first \$500 plus \$3.05 for each additional \$100, or fraction thereof, to and including \$2,000. | |
| \$2,000.01 to \$25,000.00 | \$69.25 for the first \$2,000 plus \$14.00 for each additional \$1,000.00, or fraction thereof, to and including \$25,000. | |
| \$25,000.01 to \$50,000.00 | \$391.25 for the first \$25,000 plus \$10.10 for each additional \$1,000, or fraction thereof, to and including \$50,000. | |
| \$50,000.01 to \$100,000.00 | \$643.75 for the first \$50,000 plus \$7.00 for each additional \$1,000, or fraction thereof, to and including \$100,000 | |
| \$100,000.01 to \$500,000.00 | \$993.75 for the first \$100,000 plus \$5.00 for each additional \$1,000, or fraction thereof, to and including \$500,000. | |
| \$500,000.01 to \$1,000,000.00 | \$3233.75 for the first \$500,000 plus \$4.75 for each additional \$1,000, or fraction thereof, to and including \$1,000,000. | |
| \$1,000,000.01 and above | \$5,608.75 for the first \$1,000,000 plus \$3.15 for each additional \$1,000 or fraction thereof. | |
| Inspection outside of normal business hours | | \$150.00 |

* Commercial building permit fees are assessed on the basis of %60 of the calculated value of Table 1-A

| Miscellaneous | |
|--|-----------|
| Certificate of Occupancy (Change of business name, ownership or use) | \$100.00 |
| Certificate of Occupancy (Non-Conforming Use) | \$25.00 |
| Demolition Permit | \$50.00 |
| Reroof Permit | \$150.00 |
| Detached Accessory Building (<100 sq ft) | \$25.00 |
| Detached Accessory Building (≥100 sq ft, <160 sq ft) | \$50.00 |
| Detached Accessory Building (≥160 sq ft) | Table 1-A |
| Duplicate Permit Placard and Reports | \$10.00 |
| Commercial Irrigation - Per meter | |
| Single Meter | \$250.00 |
| Second Meter add + | \$175.00 |
| Three and Greater Meters | \$500.00 |
| Residential Irrigation Permit | \$185.00 |
| Reinspection Fee (Residential) | \$30.00 |
| Reinspection Fee (Commercial) | \$35.00 |
| Spa Permit | \$75.00 |
| Structure Move Permit | \$50.00 |
| Swimming Pool (Above Ground) | \$100.00 |
| Swimming Pool (Below Ground) | \$200.00 |
| Swimming Pool (Below Ground w/ spa) | \$275.00 |
| Temporary Building Permit | \$50.00 |

| Electrical Permit Fees | |
|---|-------------------|
| For issuance of each permit | \$30.00 |
| For issuance of each supplemental permit | \$10.00 |
| All inclusive Residential permit by permit Square Footage | \$0.03 / per sqft |
| All inclusive Commercial permit by permit Square Footage | \$0.04 / per sqft |
| Electrical Meter Release | \$45.00 |
| Each Residential Appliance | \$4.75 |
| Each Commercial Appliance | \$4.75 |
| Each Temporary Services | \$23.50 |
| Each Misc Apparatus | \$18.20 |
| Motors (Horsepower) ea. | |
| Up to 1 | \$4.75 |
| 1, not over 10 | \$12.30 |
| 10, not over 50 | \$24.60 |
| 50, not over 100 | \$49.50 |
| over 100 | \$74.50 |
| Service Installation Replacement (Amps) ea. | |
| Up to 200 | \$65.00 |
| 200, up to 1000 | \$85.00 |
| Over 1000 amps | \$150.00 |

| Mechanical Permit Fees | |
|--|------------|
| For issuance of each permit | \$30.00 |
| For New finish-out/alterations | \$0.05/gsf |
| For issuance of each supplemental permit | \$10.00 |
| Furnaces | |
| Installation or relocation of each forced air unit up to and including 100,000 Btu/h | \$13.25 |
| Installation or relocation of each forced air unit over 100,000 Btu/h | \$16.25 |
| Installation or relocation of each floor furnace | \$13.25 |
| Installation or relocation of each suspended heater, recessed wall heater or floor-mounted | \$13.25 |
| Appliance Vents | |
| Installation, relocation or replacement of each vent | \$7.00 |
| Repairs or Additions | |
| Repair of, Alteration of or Addition of each heating or cooling appliance | \$12.25 |
| Boiler, Compressor and Absorption Systems | |
| Installation or relocation of each boiler or compressor to including 3 horsepower or up to and including 100,000 Btu/h | \$13.25 |
| Installation or relocation of each boiler or compressor to including 3 - 15 horsepower or over 100,000 - 500,000 Btu/h | \$24.25 |
| Installation or relocation of each boiler or compressor to including 15 - 30 horsepower or over 500,000 - 1,000,000 Btu/h | \$33.25 |
| Installation or relocation of each boiler or compressor to including 30 - 50 horsepower or over 1,000,000 - 1,750,000 Btu/h | \$49.50 |
| Installation or relocation of each boiler or compressor to over 50 horsepower or over 1,750,000 Btu/h | \$82.75 |
| Air Handlers | |
| Installation or relocation of each air-handling to and including 10,000 cubic feet | \$9.50 |
| Note: This does not apply to an air handling unit which is a part of a factory assembled appliance | |
| Installation or relocation of each air-handling over 10,000 cubic feet | \$16.50 |
| Evaporative Coolers | |
| Installation or relocation of each evaporative cooler other than portable type | \$9.50 |
| Ventilation and Exhaust | |
| Installation or relocation of each ventilation van fan connected to a single duct or hood | \$6.50 |
| Miscellaneous - Installation or relocation of each fuel gas piping systems | |
| One to Four outlets | \$5.00 |
| Each additional outlet exceeding four | \$1.00 |

| Plumbing Permit Fees | |
|---|------------|
| For issuance of each permit | \$30.00 |
| For New finish-out/alterations | \$0.09/gsf |
| For issuance of each supplemental permit | \$10.00 |
| For each plumbing fixture on one trap or a set of fixtures on one trap (including water, drainage piping and backflow protection therefore) | \$7.00 |
| For each building sewer and each trailer park sewer | \$15.00 |
| Rainwater systems - per drain (inside building) | \$7.00 |
| For each cesspool (where permitted) | \$25.00 |
| For each private sewage disposal system \$ | \$40.00 |
| For each water heater and / or vent \$ | \$7.00 |
| For each gas-piping of one to five outlets | \$5.00 |
| For each additional gas piping system outlet, per outlet | \$1.00 |
| For each industrial waste pretreatment interceptor including its trap and vent, except kitchen type grease interceptors functioning as fixture traps | \$7.00 |
| For each installation, alteration or repair of water piping and / or water treating equipment | \$7.00 |
| For each repair or alteration of drainage or vent piping, each fixture | \$7.00 |
| For each lawn sprinkler system on any one meter including backflow protection devices the | \$35.00 |
| For atmospheric-type vacuum breakers | |
| 1 to 5 | \$5.00 |
| over 5, each | \$1.00 |
| For each backflow protective device other than atmospheric type vacuum breakers: | |
| 2 inch (51mm) diameter and smaller | \$7.00 |
| over 2 inch (51mm) | \$15.00 |
| For each graywater system | \$40.00 |
| For initial installation and testing for a reclaimed water system | \$30.00 |
| For each annual cross-connection testing of a reclaimed water system (excluding initial test | \$30.00 |
| For each medical gas piping system serving one to five inlet(s) / outlet(s) for a specific gas | \$50.00 |
| For each additional medical gas inlet(s) / outlet(s) | \$5.00 |