

CITY OF SACRAMENTO
1231 I Street, Sacramento, CA 95814

Permit No: 0104559
Insp Area: 1

Site Address: 1200 K ST SAC
Parcel No: 006-0112-001 #7

Sub-Type: REM
Housing (Y/N): N

CONTRACTOR
FIRE SUPPRESSION TECH
PO BOX 162
FOLSOM CA 95763

OWNER
REDEVELOPMENT AGENCY/CITY OF SACRAMENTO
SACRAMENTO, CA
95809

ARCHITECT

Nature of Work: ADDITION TO HOOD FIRE SUPPRESSION SYSTEM

CONSTRUCTION LENDING AGENCY: I hereby affirm under penalty of perjury that there is a construction lending agency for the performance of the work for which this permit is issued (Sec. 3097, Civ. C).

Lender's Name _____ Lender's Address _____

LICENSED CONTRACTORS DECLARATION: I hereby affirm under penalty of perjury that I am licensed under provisions of Chapter 9 (commencing with section 7000) of Division 8 of the Business and Professions Code and my license is in full force and effect.

License Class C-16 License Number 732263 Date 4/19/10 Contractor Signature Jeff Dally

OWNER-BUILDER DECLARATION: I hereby affirm under penalty of perjury that I am exempt from the contractors License Law for the following reason (Sec. 7031.5, Business and Professions Code; any city or county which requires a permit to construct, alter, improve, demolish, or repair any structure, prior to its issuance, also requires the applicant for such permit to file a signed statement that he or she is licensed pursuant to the provisions of the Contractors License Law (Chapter 9 (commencing with Section 7000) of Division 8 of the Business and Professions Code) or that he or she is exempt therefrom and the basis for the alleged exemption. Any violation of Section 7031.5 by any applicant for a permit subjects the applicant to a civil penalty of not more than five hundred dollars (\$500.00):

I, as a owner of the property, or my employees with wages as their sole compensation, will do the work, and the structure is not intended or offered for sale (Sec. 7044, Business and Professional Code). The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who does such work himself or herself or through his/her own employees, provided that such improvements are not intended or offered for sale. If, however, the building or improvement is sold within one year of completion, the owner-builder will have the burden of proving that he/she did not build or improve for the purpose of sale.)

I, as owner of the property, am exclusively contracting with licensed contractors to construct the project (Sec. 7044, Business and Professions Code). The Contractors License Law does not apply to an owner of property who builds or improves thereon, and who contracts for such projects with a contractor(s) licensed pursuant to the Contractors License Law.)

I am exempt under Sec. _____ B & PC for this reason: _____
Date _____ Owner Signature _____

IN ISSUING THIS BUILDING PERMIT, the applicant represents, and the city relies on the representation of the applicant, that the applicant verified all measurements and locations shown on the application or accompanying drawings and that the improvements to be constructed do not violate any law or private agreement relating to permissible or prohibited locations for such improvements. This building permit does not authorize any illegal location of any improvement or the violation of any private agreement relating to location of improvements.

I certify that I have read this application and state that all information is correct. I agree to comply with all city and county ordinances and state laws relating to building construction and hereby authorize representative(s) of this city to enter upon the abovementioned property for inspection purposes.

Date 4/19/10 Applicant Agent Signature Jeff Dally

WORKER'S COMPENSATION DECLARATION: I hereby affirm under penalty of perjury one of the following declarations:

I have and will maintain a certificate of consent to self-insure for workers' compensation as provided for by Section 3700 of the Labor Code, for the performance of work for which the permit is issued.

I have and will maintain workers' compensation insurance, as required by Section 3700 of the Labor Code, for the performance of the work for which this permit is issued. My workers' compensation insurance carrier and policy number are:

Carrier _____ Policy Number _____ Exp Date _____

(This section need not be completed if the permit is for \$100 or less) I certify that in the performance of the work for which this permit is issued, I shall not employ any person in any manner so as to become subject to the workers' compensation laws of California and agree that if I should become subject to the workers' compensation provisions of Section 3700 of the Labor Code, I shall forthwith comply with those provisions.

Date 4/19/10 Applicant Signature Jeff Dally

WARNING: FAILURE TO SECURE WORKER'S COMPENSATION COVERAGE IS UNLAWFUL AND SHALL SUBJECT AN EMPLOYER TO CRIMINAL PENALTIES AND CIVIL FINES UP TO ONE HUNDRED THOUSAND DOLLARS (\$100,000) IN ADDITION TO THE COST OF COMPENSATION, DAMAGES AS PROVIDED FOR IN SECTION 3706 OF THE LABOR CODE, INTEREST AND ATTORNEY'S FEE.

THIS PERMIT SHALL EXPIRE BY LIMITATION IF WORK IS NOT COMMENCED WITHIN 180 DAYS.

CITY OF SACRAMENTO
DEVELOPMENT SERVICES DIVISION

EXPRESS PLAN REVIEW

SUBMITTAL DATES					
1st Review		2nd Review		3rd Review	
IN	OUT	IN	OUT	IN	OUT
/ /	/ /	/ /	/ /	/ /	/ /

PLAN CHECK #
ADDRESS
 Commercial Residential



ACCEPTED by (Staff):

DISCIPLINE	1ST REVIEW			2ND REVIEW			3RD REVIEW		
	Status	Staff	Date	Status	Staff	Date	Status	Staff	Date
LIFE SAFETY									
STRUCTURAL									
Mechanical/HVAC									
ELECTRICAL									
FIRE	13	BSE	4-13-01						
PLANNING									

STAFF COMMENTS: _____

APPLICATION FOR COMMERCIAL BUILDING PERMIT

CITY OF SACRAMENTO
 DEVELOPMENT SERVICES DIVISION
 PERMIT SERVICES SECTION

1231 I Street, Rm. 200
 Sacramento, CA 95814 (916) 264-7619 FAX 264-7046

ACTIVITY # 0104559	Insp. Area
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Applicant MUST complete ALL Unshaded areas

ADDRESS 1200 K ST #7 Suite _____
 PARCEL # 006.0112-001

<p><input checked="" type="checkbox"/> CONTACT</p> <p>Name <u>JEFF DOUBLEMAN</u></p> <p>Street Address <u>3778 PARLOWHEAD CT.</u></p> <p>City/State/Zip <u>EL NORRANO HILLS CA 95762</u></p> <p>Phone <u>916-933-3492</u> FAX _____</p> <p>E-mail: _____</p>	<p><input checked="" type="checkbox"/> LICENSED CONTRACTOR Lic No. # <u>73263</u></p> <p>Name <u>JEFF DOUBLEMAN F.S.T.</u></p> <p>Address <u>3778 PARLOWHEAD CT.</u></p> <p>City/State/Zip <u>EL NORRANO HILLS CA 95762</u></p> <p>Phone <u>916-933-3492</u> FAX _____</p> <p>E-mail: _____</p>
<p>ARCHITECT/ENGINEER</p> <p>Name _____</p> <p>Address _____</p> <p>City/State/Zip _____</p> <p>Phone _____ FAX _____</p> <p>E-mail: _____</p>	<p><input checked="" type="checkbox"/> OWNER</p> <p>Name <u>ED DOUBLEMAN</u></p> <p>Address <u>1200 K ST #7</u></p> <p>City/State/Zip <u>SACRAMENTO CA 9</u></p> <p>Phone <u>916-493-0266</u> <u>442-223</u></p> <p>E-mail: _____</p>

→ Will permittee have any employees on the jobsite? No Yes → INSURANCE CO: _____
 → WORKER'S COMPENSATION POLICY # _____ EXPIRATION DATE: _____

NATURE OF WORK IN DETAIL: hood fire supp system

DBA: _____

OCCUPANT/TENANT: CAFE DOLCE VALUATION: \$ 500

FLOOD STATUS:				S.C.A.T.						
JOB DESCRIPTION		BLDG	SHELL	APT	TI()	REM()	SW	<u>FIRE</u>	ADD	OTH
INSPECTION DISCIPLINES			BLDG	MECH	PLUMB	ELEC		SITE	<u>FIRE</u>	
# Stories	1st flr Area	Total Area	Use Zone	Occp Group	Const type	Fire Req. Y / N		Fed Code	Vio. File	
						SPR	ALARM	<u>18</u>	[H]	[Quad]
B	L	P	M	E	<u>(F)</u>	S		D	PW	UTIL
					<u>135DF</u>			<u>166</u>		

COMMENTS: _____

REGIONAL SANITATION FEES? Yes No HEALTH DEPARTMENT? Yes No
 WATER FLOW TEST FOR NEW BUILDINGS OR ADDITIONS? Provided Faxed

INSTALLING CONTRACTOR

JOB SITE

FIRE SUPPRESSION TECHNOLOGY
 P.O. BOX 162
 FOLSOM, CA. 95763

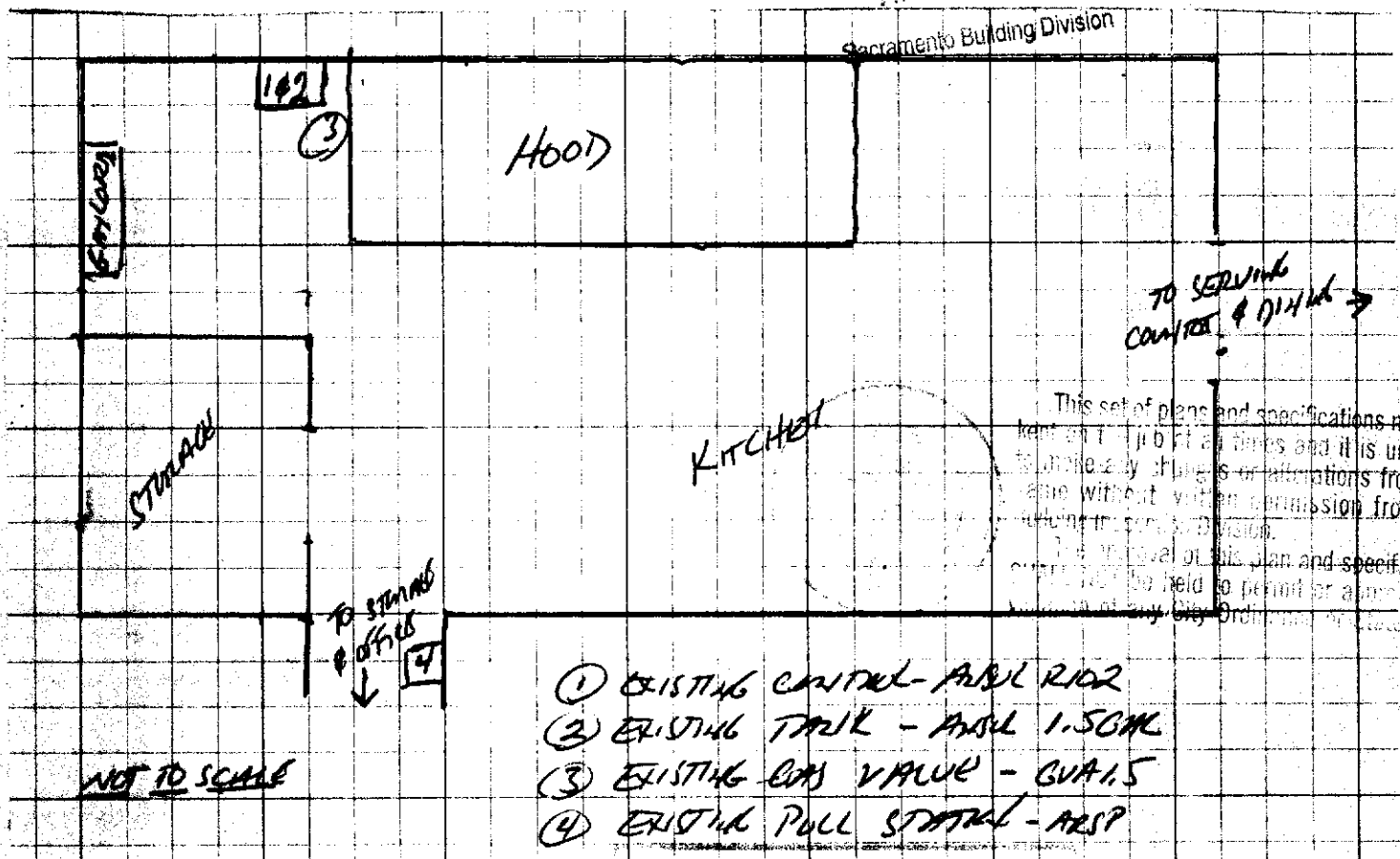
NAME: CAFE DOLCE
 ADDRESS: 1200 K ST. #7
 CITY/STATE: SACRAMENTO, CALIFORNIA
 APN: 006-0112-022-003-1300
 CONTACT: ED DUNBAR
 PHONE: 916-443-0266

CONTRACTORS LIC.# 732263
 PHONE: 916-933-3492

NO.	DESCRIPTION	QUANT.	PART#	FLOWS	NOTES/COMMENTS
1	ANSUL CONTROL	1	R102	-	A) DRAWINGS NOT TO SCALE
2	ANSUL TANK	1	1.5 GAL.	-	B) DESIGN MEETS MANUFACTURER & U.L. 300 REQUIREMENTS
3	GAS VALVE	1	GVA1.5	-	
4	PULL STATION	1	ARSP	-	C) MAX. ALLOWABLE FLOWS: 6
5	DETECTION	2	MB450	-	D) ACT. NUMBER OF FLOWS: 6
6	GRILL NOZZLE	1	290	2	E) TEMP. RATE OF LINKS: 450
7	RANGE NOZZLE	1	245	2	F) DUCT PERIMETER: N/A
8	FRYER NOZZLE	1	230	2	G) DUCT LENGTH: N/A 210'
	NOTE: NO PLENUM NOR DUCT NOZZLES DUE TO GAYLORD VENTILATOR			-	H) HOOD LENGTH: 11'
				-	I) HOOD, FAN, APPL. PLUMB. & ELECT. BY OTHERS

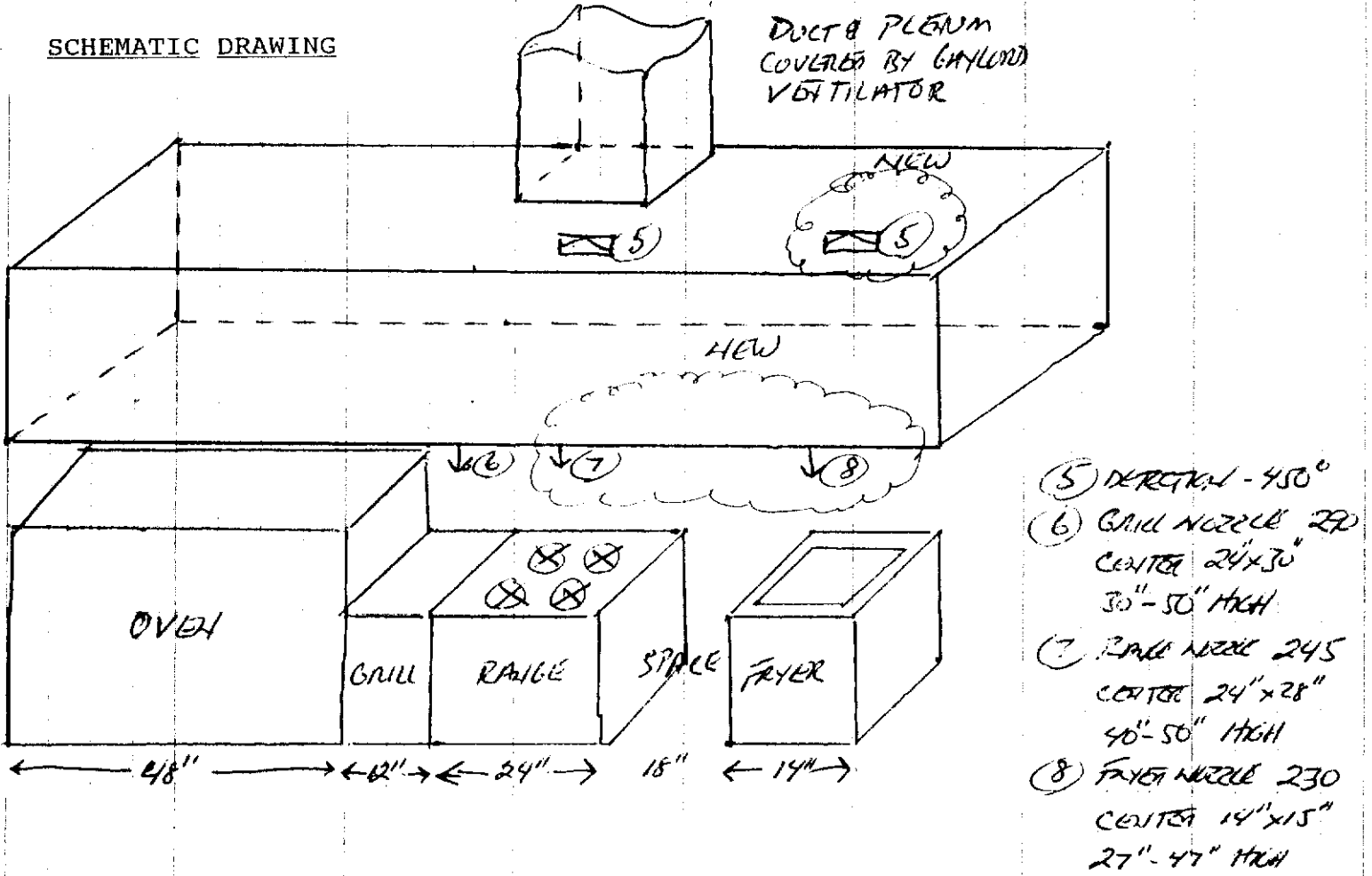
SCOPE: ADDITION OF 2 HOOD NOZZLES AND 1 DETECTION LINK TO EXISTING SYSTEM

FLOOR PLAN



3x Juter 4-13-01 01-04559
 CITY COPY

SCHEMATIC DRAWING



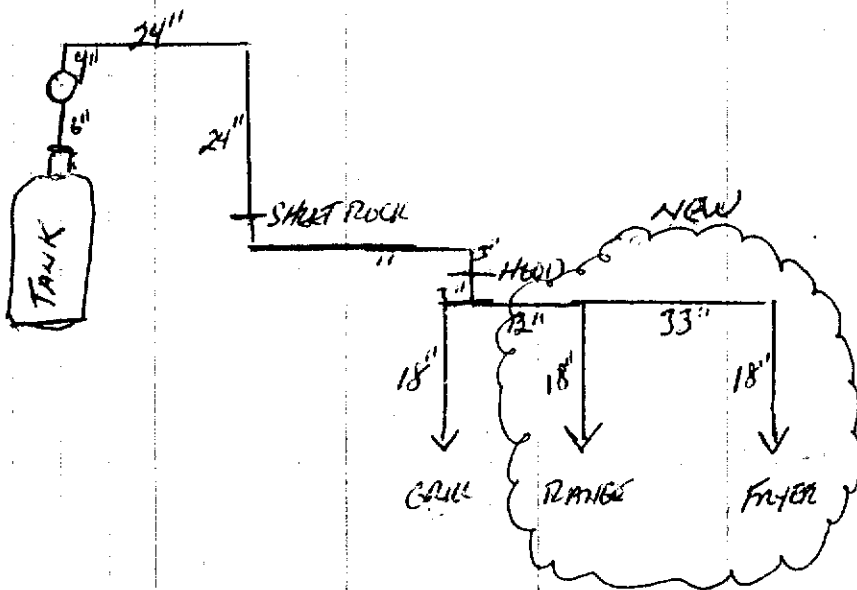
PIPING

AUTOMATIC FIRE SPRINKLER PROTECTION SHALL BE REQUIRED FOR GREASE DUCTS 10 FEET OR GREATER IN LENGTH

ISSUED

APR 11 1961

Sacramento Building Division

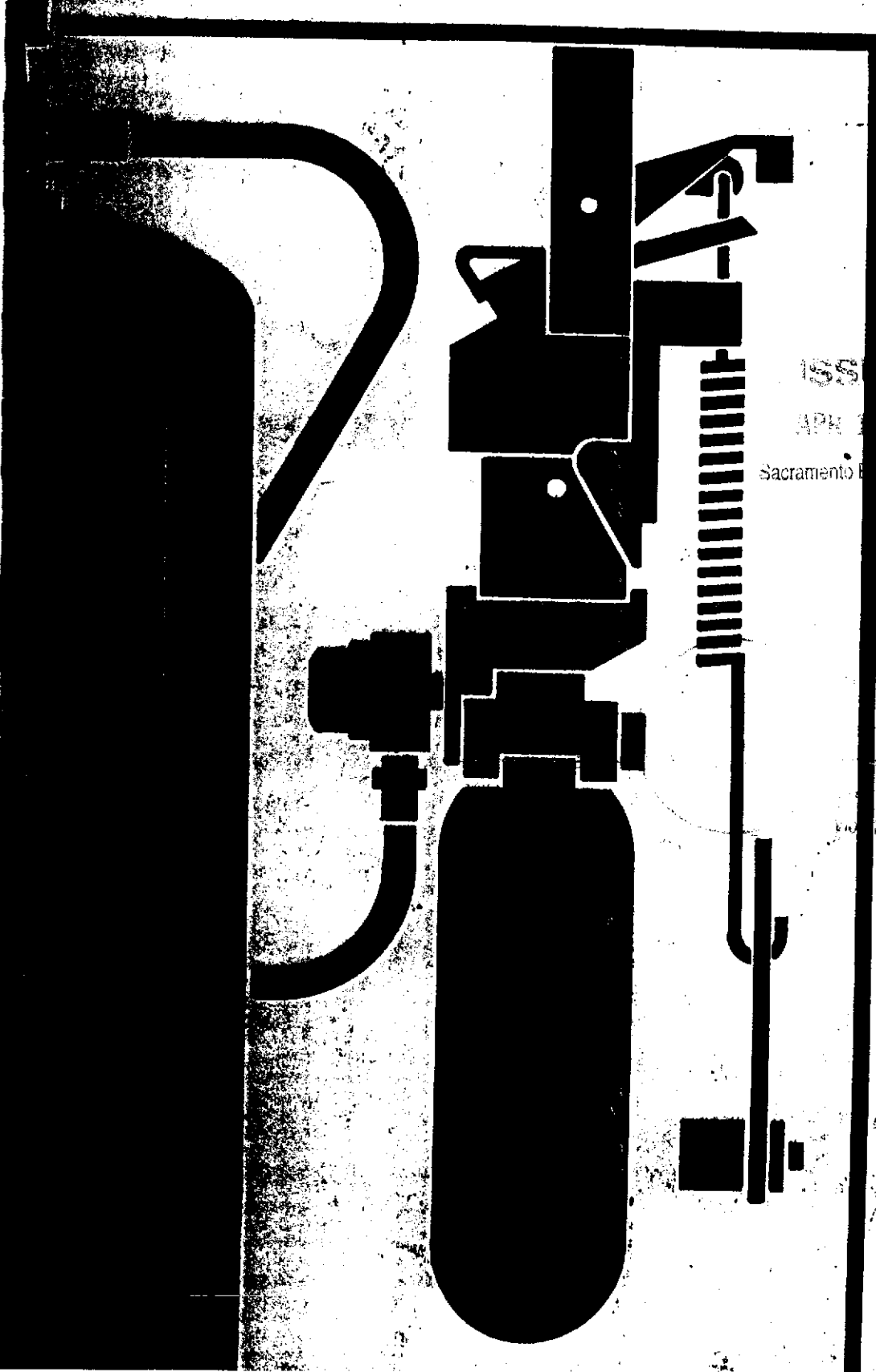


- ① NOT TO SCALE
- ② ALL PIPE 3/8" BLACK STEEL SCHEDULE 40
- ⊕ UNION
- + PENETRATION

ANSUL.

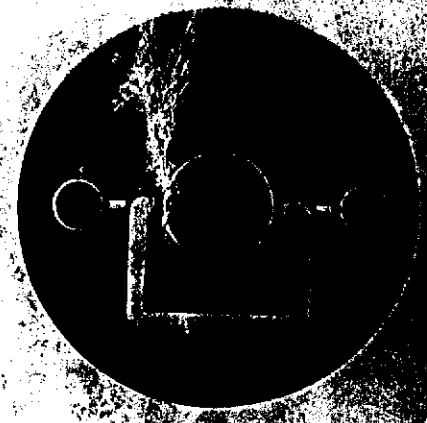
**DESIGN
INSTALLATION
RECHARGE AND
MAINTENANCE
MANUAL**

**R-102 RESTAURANT
FIRE SUPPRESSION
SYSTEM
(Standard UL 300 Listed)**



ISSUED
APR 28 2001
Sacramento Building Division

This plan and specifications must be approved by the Building Division. All work shall conform to the City of Sacramento Building Code and the California Building Code. The Building Division is not responsible for the accuracy of this plan and specifications. It is the responsibility of the contractor to verify the accuracy of this plan and specifications against any City Ordinance or State Law.



NOZZLE PLACEMENT REQUIREMENTS (Continued)
Plenum Protection (Continued)

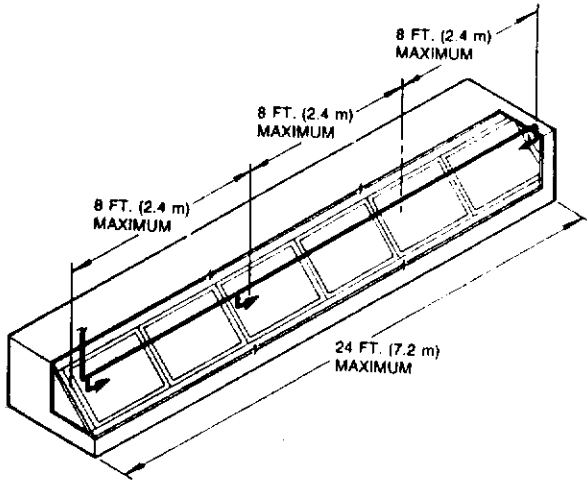


FIGURE 29

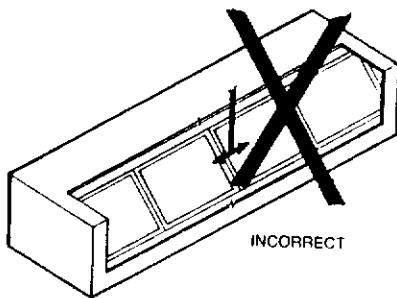


FIGURE 30

The R-102 system uses two different style nozzles for the protection of fryers.

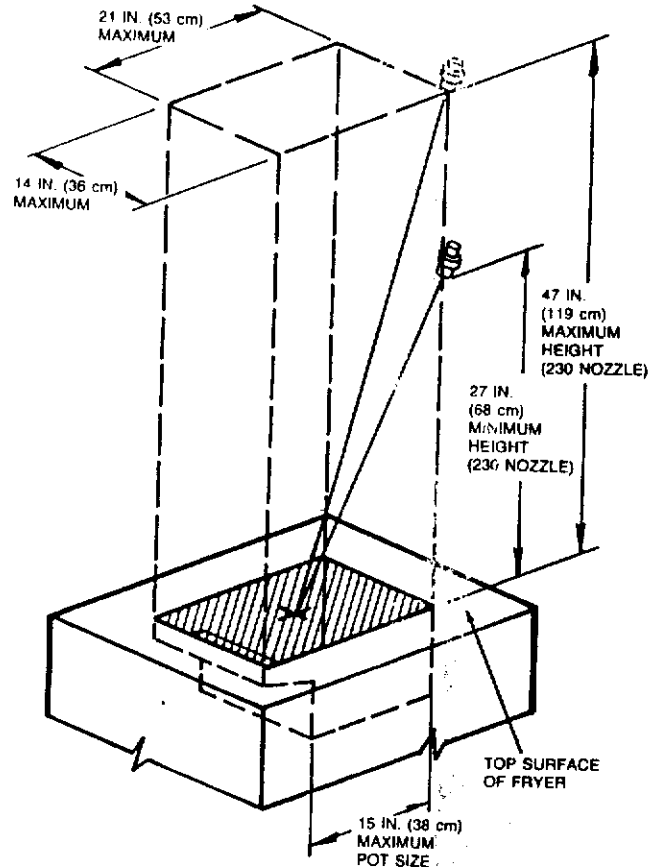
1. **High Proximity Applications:** 27 to 47 in. (68 to 119 cm) above the top surface of fryer. See Figure 31a and Figure 31b.

The 230 Nozzle (Part No. 418117) is used for high proximity applications. The nozzle tip is stamped with 230, indicating that this is a two-flow nozzle and must be counted as two flow numbers.

When using this nozzle for fryer protection, the nozzle tip must be positioned anywhere along or within the perimeter of the maximum hazard area and angled to the center.

- ▶ **FRYER WITH DRIP BOARD:**
 MAXIMUM DIMENSIONS 21 IN. (53 cm) x 14 IN. (36 cm)
 MAXIMUM AREA 294 SQ. IN. (1897 sq. cm)

- ▶ **FRY POT:**
 MAXIMUM DIMENSIONS 15 IN. (38 cm) x 14 IN. (36 cm)
 MAXIMUM AREA IS 210 SQ. IN. (1354 sq. cm)



230 NOZZLE TIP POSITIONED ANYWHERE ALONG OR WITHIN PERIMETER OF COOKING SURFACE AND AIMED TO THE CENTER OF THE COOKING SURFACE.

FIGURE 31a

- ▶ The following pages detail types of appliance protection. Each design requires several factors: correct nozzle choice, correct nozzle height above hazard, correct nozzle location and correct aiming point.

When protecting appliances which are larger than single nozzle coverage, multiple nozzles can be used.

Larger appliances can be divided into several modules, each equal to or smaller than single nozzle coverage. Exception:

- ▶ Fryers must not exceed a maximum of 864 sq. in. (5574 sq. cm).

Single Nozzle Fryer Protection - 2-Flow High Proximity/ 2-Flow Medium Proximity

- ▶ If the fryer does not have a drip board, the maximum hazard (fry pot) size is 15 in. (38 cm) x 14 in. (36 cm) (maximum area of 210 sq. in. (1355 sq. cm)). If the fryer has a drip board, the maximum hazard (cooking surface) size is 21 in. (53 cm) x 14 in. (36 cm) (maximum area of 294 sq. in. (1897 sq. cm)). The maximum fryer pot size must still not exceed 15 in. (38 cm) x 14 in. (36 cm) (210 sq. in. (1355 sq. cm) of maximum area.) The nozzle must be aimed at the center of the hazard area.

ISSUED

APPROVED

Sacramento Building Division

NOZZLE PLACEMENT REQUIREMENTS (Continued)

Range Protection (Continued)

2. **High Proximity Application (Two-Flow Nozzle):** 40 in. to 50 in. (102 cm to 127 cm) above the cooking surface.

The high proximity application uses the 245 nozzle, Part No. 418118.

The nozzle tip is stamped with 245 indicating this is a two-flow nozzle and must be counted as two flow numbers.

One 245 nozzle will protect a cooking area of 672 sq. in. (4335 sq. cm) with maximum dimensions of 28 in. x 24 in. (71 cm x 61 cm).

When using this nozzle for range protection, the nozzle must be pointed vertically down and positioned as shown in Figures 35 and 36.

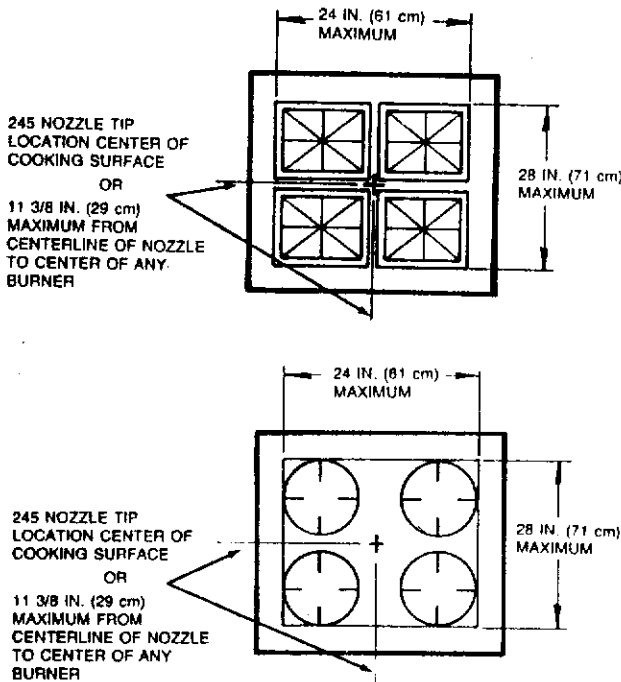


FIGURE 35

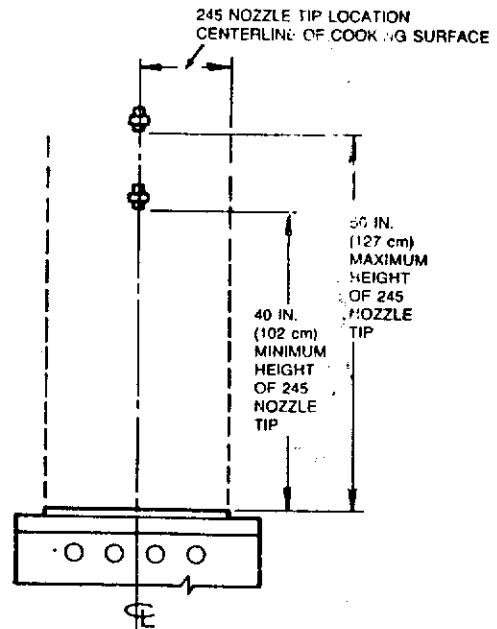
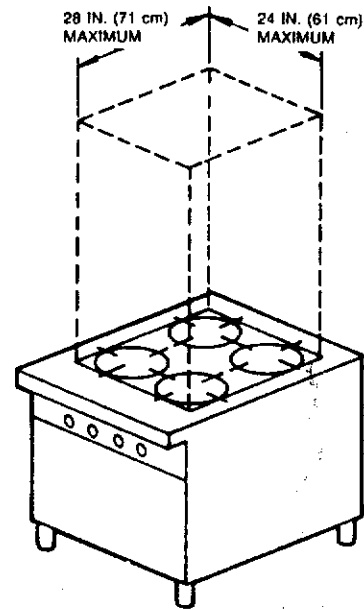


FIGURE 36

NOTICE

Four burners shown in Figure 35. For single or double burners, locate nozzle at center of cooking surface or 11 3/8 in. (29 cm) maximum from nozzle centerline to center of any burner.

ISSUED

APR 1 1995

Sacramento Building Director

NOZZLE PLACEMENT REQUIREMENTS (Continued)

Griddle Protection

The R-102 system uses four different nozzles for the protection of griddles. One of the applications requires a one-flow nozzle and three of the applications require a two-flow nozzle.

One-Flow Griddle Protection

1. **High Proximity Application:** 35 in. to 40 in. (89 to 102 cm) above the cooking surface.

This high proximity application uses the 1N nozzle, Part No. 56930.

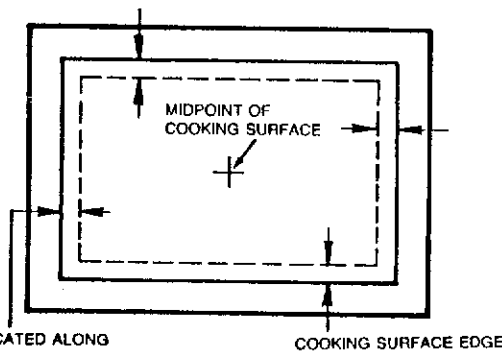
The nozzle tip is stamped with 1N indicating this is a one-flow nozzle and must be counted as one flow number.

One 1N nozzle will protect a cooking area of 1080 sq. in. (6968 sq. cm) with the maximum longest side of 36 in. (91 cm).

When using this nozzle for griddle protection, the nozzle must be positioned along the cooking surface perimeter to a maximum of 2 in. (5 cm) inside the perimeter, and aimed to the midpoint of the cooking surface. See Figure 40a and 40b.

NOTICE

When using this type of griddle protection, only 5 flow numbers are allowed on a 1.5 gallon system and only 11 flow numbers are allowed on a 3 gallon system.



1N NOZZLE LOCATED ALONG ANY SIDE OF GRIDDLE SURFACE WITHIN 0 - 2 IN. (0 - 5 cm) OF COOKING SURFACE EDGE, NOZZLE MUST BE AIMED AT MIDPOINT OF COOKING SURFACE

FIGURE 40a

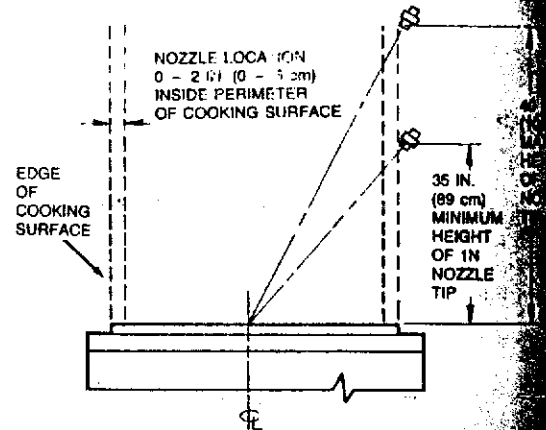
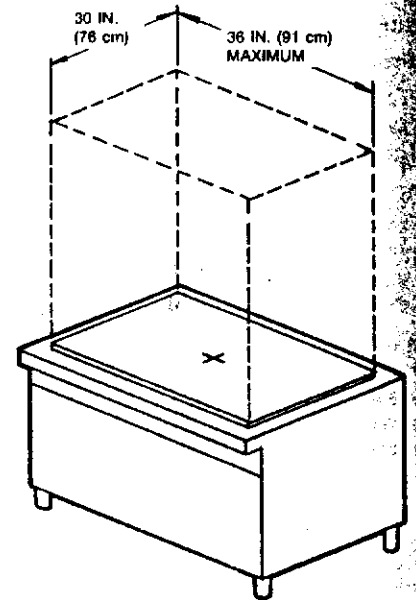


FIGURE 40b

Two-Flow Griddle Protection

1. **High Proximity Application:** (Nozzle Center Location) 35 in. to 50 in. (76 cm to 127 cm) above the cooking surface.

This high proximity application uses the 290 nozzle, Part No. 418120.

The nozzle tip is stamped with 290 indicating this is a two-flow nozzle and must be counted as two flow numbers.

One 290 nozzle will protect a cooking area of 720 sq. in. (4646 sq. cm) with maximum dimensions of 24 in. (61 cm x 76 cm).

When using this nozzle for high proximity application, the nozzle must be positioned within 1 in. (2.5 cm) of the edge of the cooking surface and pointed vertically down. See Figure 40c and 40d.

ISSUED

ADP

Sacramento Fielding Division