

1/28/2022



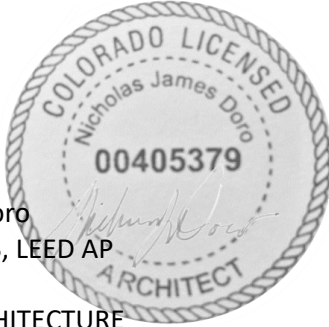
Dear Malea Michael-Ferrier, Todd Carr, & Department Officials:

Please find review comment **responses** below, regarding Permit Application #SPRAD210791

Thank you,

Nicholas Doro
AIA, NCARB, LEED AP

DORO ARCHITECTURE
703.674.9048



**Reviewed for
Code Compliance**

02/15/2022

Building Code Review (Reviewed By: Todd Carr)

1. Per the 2018 IBC Chapter 5, the allowable total area of the mezzanine is $1/3$ the story below, so $2852/3 = 950$ allowable square feet for the mezzanine. It appears the addition of the proposed patio may have put the square footage beyond what is allowable. I checked exceptions, however they only apply to Type I and II construction types to go up to $1/2$ the story below. Please call to discuss as this is an odd scenario since it's outdoor deck/patio space, so I'm open to a possible code modification request to allow this minimal additional square footage, but would prefer to discuss some conditions if approved.

After the existing conditions regarding the existing roof patio have been discussed with Mr. Carr, it has been understood that the proposed/ existing roof & mezzanine layouts are acceptable.

2. The site plan provided shows the deck columns are exactly .75' from the rear property line. The Architectural and Structural Plans lack dimensions on the plans, but do provide a scale. Due to the close proximity to the property line we need you to show dimensions on the Architectural Plans specifically for the new construction proposed in the back of the building. We have concerns on you roof overhangs of the 2nd level deck, as well as the proposed patio roof on the mezzanine, as it appears the overhangs will exceed or cross the property line as shown on the site plan compared to the architectural drawings. Please also include in your Code Analysis the justification for not needing to rate the exterior roof projections or deck columns as well, I understand Public ROW exists on the west side of the property line, however I will need you to provide the full width of the Public ROW on the Site Plan and provide this information on the Code Analysis for reasoning to increase the FSD distance for not rating these members.

Please see the dimensions drawn on sheets A2.1 & A2.2, to the left side of the grids – these show 9" to 'Grid-7' which represents the South property line. Proposed roof overhang shall not cross property line as designed (see A2.4 & relevant section drawings). Also, note public ROW distances shown on sheet Civil 3 indicating 20' ROW. See noted on A0.1; FSD established by permanent buffer provided by adjacent ROW, no rated construction proposed.

3. Please review the Soils Report I uploaded to this permit for you, it was done when the Ghost Ranch was constructed in 2008, you may use this report to ensure you design meets the recommendations of the report, and then adjust the Seismic Category to C if the Soils Report does not provide proof to reduce it back to a B Category.

Noted, on F-1 Seismic 'C'



4. The Architectural Plans currently do not contain any wall sections, or details on how interior walls will be constructed, nor do the plans show any details on any shaft walls that may be constructed for HVAC or Exhaust Ducts.

There are no new exterior walls, new full interior walls or new required rated shaft walls connecting two stories/ penetrating rated assemblies in the project. For 'Kitchen C' cooking equipment, a listed factory-built grease duct system evaluated as an enclosure system for reduced clearances to combustibles is provided. A finish wall at this ductwork enclosure above 'Kitchen C' has been noted on A6.1 & 48" pony wall system, used in three locations, has also been added with notes for your review.

5. Please provide details on this discharge location, I assume this is for the wood fire pizza oven, however no details are provided on the duct work itself. We will need to be provided with distances from exterior termination point to property line, also height above public way, and are there any openings or intakes within close proximity of this proposed termination location shown.

Please see revised *Mechanical Plans* & the G-series exhaust product/installation information provided. As noted, 10' minimum from roof turret framing to West property line, approximately 32' above adjacent grade, & no openings or intakes within 10'.

6. For Type I Hoods we need an elevation view or diagram that will display and show the height of the termination of the exhaust hoods on the roof deck, and any curbs that may be built around the duct on the roof. Please also provide any distances to intake lines that may exist for us to review as well. per IMC section 506.3.13.1-506.3.13.3.

Please see revised *M-5 & M-4*

7. FYI: Some of the items below may be Deferred Submittals, but please call to discuss my comments so we can develop a phased approach to some of these submittals if needed. The Plans currently submitted lack the following details or information: Please provide us with a full list of all new cooking equipment including dishwashers or other appliances so we can review the specification sheets on this equipment.

7a).Dishwash area & equipment is existing-to-remain. New cooking equipment requested to be a 'deferred submittal' along with Environmental Health Application with each new food vendor.

Applications are to be submitted before C.O. is issued per discussions with Mr. Carr, Ms. Savalox & Ownership.

The Plans do not provide any detail on how new interior walls will be constructed, please provide us a wall section sheet to review, if wall types will be different then please provide each wall type and list them on the floor plans as well.

7b). See A6.1 for wall type review.

Please also provide wall details for walls that are built behind all kitchen cooking equipment, so we can review the type of materials to be used behind high heat cooking equipment, this specifically is needed behind Type 1 Hoods, this should include details of behind the hood through the wall section as well.

7c).See notes listed on A2.2 for *Heat Shield* behind 'Kitchen C' equipment - & added detail per request.

We were not provided any details or information on the Type 1 Hood, nor duct information, this is also true for the pizza oven vent, it appear you may purchase this from a factory, but we will need all that information submitted in the form of shop drawings to be reviewed first by the Mechanical Engineer, then upon his stamp of approval it can be resubmitted for us to review. Please include all manufacture information and specifications on the Type 1 duct, as well as the pizza oven duct. Please note to the Mechanical Contractor, we require smoke test to be done on factory grease ducts as well as fabricated grease ducts.

7d).Please find installation specifications for Hood/ ductwork & pizza vent Equipment submittals for Review. All installations to conform to NFPA 96.



There is a freezer and cooler shown, in most cases these will be pre-constructed and purchased from the factory, however please provide us this information and specifications if these are pre-built, so we can review for building and energy code compliance.

7e).Freezer & Cooler; existing-to-remain

On the Code Sheet in the Architectural plans, could you please add exit sign locations to the plans, this would include current and any new proposed required signs, and also add dotted lines shown and labeling existing distance for all new required exit pathways being created.

7f).See updated A0.1 depicting requested items

Planning Review (Reviewed By: Toby Stauffer, AICP)

1. Several conditions of approval from PL20210034 and DPV-20-07 continue to apply and need to be resolved before construction permit issuance. For this permit, architectural plans and site plans have been reviewed, both are in substantial conformance with approved DP and SC.

Previous conditional approval documentation provided by Civil & Owner

Construction Site Management Review (Reviewed By: Scott Slamal)

1. Please complete CSMP checklist.

<https://steamboatsprings.net/DocumentCenter/View/273/Construction-Site-Management-Plan?bidId=>

Provided by GC

Utilities Review - City (Reviewed By: Amber Gregory)

1. See document markups - need more detail for cafe, dishwashing room and utility room to properly assess tap fees

2. Provide more information regarding the dishwash room - commercial dishwashers?, 3 compartment sinks?

3. Provide more information - identify any water and sewer fixture

4. provide more information on fixtures associated with cafe - sinks (type)?dishwasher (type?), coffee maker, etc.

Please find a matrix of tap fixtures for your review (~~strike through~~ indicates existing conditions & demo) on the following page – equipment/ fixture specifications requested to be ‘deferred submittal’ as future vendor/operators are pending along with their equipment preferences.

ROOM	EXISTING TAP	NEW TAP	NEW TOTAL	PROPOSED
LOWER LEVEL				
DISHWASH	HAND SINK 3-COMP. SINK DISH WASHER HIGH PRESSURE SPRAY		0	4
UTILITY RMS	WATER HEATER ICE MAKER		0	2
KITCHEN A	HAND SINK X2 PREP SINK COFFEE MAKER MOP SINK KETTLE TAP		0	6
POWDER	TOILET HAND SINK		0	2
KITCHEN B	HAND SINK	PREP SINK HAND SINK 3-COMP. SINK	3	3
R.R.	HAND SINK TOILET SHOWER WASHER/ DRYER		0	2
MENS R.R.	URINAL X4 HAND SINK X3 TOILET		0	8
MAIN LEVEL				
WOMENS R.R.	HAND SINK X3 TOILET X4		0	7
BAR	HAND SINK X2 GLASSWASHER DISHWASHER COFFEE MAKER TEA BREWER	GLASS HYDRATOR ICE MAKER HAND SINK 4 BASIN WASH SINK	4	4
KITCHEN C		PREP SINK X3 HAND SINK X2	5	5
CAFÉ	HAND SINK	COFFEE MAKER PREP SINK	2	3
			14	46
*NEW SINKS (NOT INC. HAND SINKS) REQ. FLOOR SINK WASTE FEATURE				