



ORANGE COUNTY FIRE AUTHORITY



Plan Submittal Criteria for COMMERCIAL projects, MULTIFAMILY RESIDENTIAL projects and RESIDENTIAL TRACT developments

INSTRUCTIONS: Fill in the project/business address and provide a brief description of the scope of work and type of operation that will take place. Answer questions 1 through 10, read and initial items 11 and 12, then complete and sign the certification section. If you answer "YES" to questions 1 through 10, submit the type of plan indicated in italics to the OCFA (see www.ocfa.org for submittal information and locations). In some cases, other plan types not indicated herein may also be necessary depending on specific conditions or business operations. If you need help completing this form or have questions regarding requirements for review, please contact the OCFA at 714-573-6108 or visit us at 1 Fire Authority Road in Irvine for assistance.

Address (street number/name, suite, city): _____

Project Scope/Business Description: _____

- | YES | NO | Are the following applicable to the proposed project or business? |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | 1. Construction of a new building, a new story, or increase the footprint of an existing building? Changes to roadways, curbs, or parking lots? Addition, relocation, or modification of fire hydrants or fences/gates? Construction within 300 feet of an active or proposed oil well? <i>Fire Master Plan</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 2. Property is adjacent to a wildland area or non-irrigated native vegetation? <i>Fire Master Plan; a Fuel Modification Plan may also be required.</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 3. Located in or <100' from a Division of Oil, Gas, and Geothermal Resources (DOGGR) field boundary, <300' from an oil/gas seep, or <1000' from a landfill? <i>Methane Work Plan.</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 4. Installation/modification/repair of underground piping, backflow preventers, or fire department connections serving private fire hydrant/sprinkler/standpipe systems? <i>Underground Plan.</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 5. Drinking/dining/recreation/religious functions or other gatherings in a room >750 sq.ft. or >49 people? Healthcare/outpatient services for >5 people who may be incapable of immediate evacuation without assistance? Daycare/education for children? Adult daycare? 24-hour care/supervision? Incarceration or restraint? Hotel/apartment/residential facility with 3+ units? Congregate housing/dormitories with 17+ people? A high-rise structure (55 feet)? <i>Architectural Plan</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 6. Installation or modification of electromechanical locks delaying/preventing egress from a room or building? <i>Architectural, Sprinkler, and Alarm Plan.</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 7. Installation/modification/use of spray booths; dust collection; dry cleaning; industrial ovens/drying equipment; industrial/commercial refrigeration systems; compressed gasses; tanks for cryogenic or flammable/combustible liquids; vapor recovery; smoke control; battery back-up or charging systems; welding/brazing/soldering, open flame torches, cutting/grinding or other similar operations? <i>Special Equipment Plan</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 8. Storage, equipment, processes, or research involving flammable/combustible liquids or other chemicals? Motor vehicle or aircraft maintenance/repair facility? Cabinetry, woodworking, or finishing facility? <i>Architectural Plan and Chemical Classification; Special Equipment Plans may also be necessary.</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 9. Storage or merchandizing areas in excess of 500 sq. ft. where items are located higher than 12' (6' for high-hazard commodities, plastic, rubber, foam, etc.)? <i>High-piled Storage Plan</i> |
| <input type="checkbox"/> | <input type="checkbox"/> | 10. Cooking under a Type I commercial hood; installation or modification of a fire extinguishing system located in a commercial cooking hood? <i>Hood & Duct Extinguishing System, not just the hood mechanical plan.</i> |

Initial each of the following two items indicating that you have read and understand the statement:

- *Sprinkler/Alarm Requirements: Consult California Building and Fire Codes and local ordinances to determine sprinkler or alarm system requirements; if a system is required, plans shall be submitted to the OCFA. Existing buildings undergoing remodel must be evaluated by a licensed contractor to determine if modification is needed; if so, the licensed contractor shall submit plans for approval prior to any changes taking place. (Initial here: _____)
- Fire Hazard Severity Zone: Consult the maps available at the building department or on the OCFA website to determine if your site is located in a FHSZ. Buildings in a FHSZ may be subject to special construction requirements detailed in CBC Chapter 7A—the building department will determine specific requirements. (Initial here: _____)

I certify under penalty of perjury under the laws of the State of California that the above is true:

Print name: _____ Signature: _____

Phone Number: _____ Date: _____

Building Department: If all of the questions have been answered "NO" and the project does not otherwise require OCFA review of sprinkler or alarm plans, then you may accept this signed form as a written release that OCFA review is not required. Should you still require that the applicant have plans approved by the OCFA please initial here _____ or attach an OCFA referral form and have the applicant submit the form along with the appropriate plans and fees for OCFA review.*