

Application for Building Permits, Sewer Use and Drainage Permits (SUDP), and Health Plan Review for Food/Beverage, Marijuana Kitchens, and Dispensaries

Because all work at these locations must have a health review and inspections, all applications for building and SUDP permits must be logged in for review and cannot be reviewed at the permit counter. Plan reviewers may request additional information as necessary to complete the review.

Where to submit this application:

- 1) Fill out the included forms and compile the items listed on the checklist on either page 2 or 3.
- 2) **Electronic Signatures.** Apply seals and a valid electronic signature to any document (plans, reports, surveys, letters) prepared by an architect, engineer, or surveyor. Commercial building plans must be prepared by licensed architects and engineers. Ensure all documents are unlocked for editing so they can be reviewed.
 - Unsigned, unstamped, or invalidated electronic signatures cannot be accepted.
 - Download a guide with screenshots on how to create a valid electronic signature at www.denvergov.org/buildingcode.
- 3) Save all files as PDFs and name them:
DocumentName_Address_Date.pdf (e.g., SitePlan_201WColfax_11-1-2017.pdf).
- 4) Submit all materials through e-permits at www.denvergov.org/epermits.
 - a. Register for an e-permits account, then go to Development Services > Apply for a Permit and select the “building log” option to apply for a building permit online.

After submission:

Once the project is assigned a Log number, use www.denvergov.org/epermits to check review status and pay fees.

Resubmittals can be made through e-permits at www.denvergov.org/epermits using the same instructions as above.

Email resubmittals to PlanReview@denvergov.org only if the original submission was made via email.

Web Resource:

Visit the “Restaurants” webpage at www.denvergov.org/DS to learn more about what work needs reviews and building permits.

Or, click here:

[Common Projects Needing Permits](#)

Forms included in this application packet:

- Page 2 Submittal checklists (New buildings/additions/change of occupancy and tenant finish/remodel)
- Page 4 Plan review contact list
- Page 5 Health plan review application
- Page 13 Statement of valuation
- Page 14 Asbestos inspection acknowledgment (existing buildings only)
- Page 15 Simultaneous zoning/building review request form
- Page 16 Affordable housing fee application



Submittal Checklist for New Buildings, Additions & Change of Occupancy

All documents must be original; copies will NOT be accepted.

Code References*	Items								
	<input type="checkbox"/> Zoning permit (if required) or SDP approval to log in (Project Master #: _____) Or, for a simultaneous zoning and building code review... (not for SDP, landmark, design, or administrative reviews) <input type="checkbox"/> Signed request form for a simultaneous review <input type="checkbox"/> Zoning application and plans, including site plans, floor plans with mezzanines, elevations (if exterior improvements are proposed), and roof plans, as applicable. Find zoning applications at www.denvergov.org/commercialzoning .								
DRMC 27-153	<input type="checkbox"/> Affordable Housing Fee Application <input type="checkbox"/> Plan Review Contact List								
DBC Admin 133	<input type="checkbox"/> An official assigned address by Public Works (Include this address on all pages/documents submitted)								
DBC Admin 133.2	<input type="checkbox"/> Construction drawings bearing the seal and valid electronic signature of the architect or engineer of record. <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"><input type="checkbox"/> Architectural/structural drawings</td> <td style="width: 50%; border: none;"><input type="checkbox"/> Energy code compliance sheets</td> </tr> <tr> <td style="border: none;"><input type="checkbox"/> Mechanical/plumbing drawings</td> <td style="border: none;"><input type="checkbox"/> Plot plan locating all buildings relative to each other and to property lines</td> </tr> <tr> <td style="border: none;"><input type="checkbox"/> Electrical drawings</td> <td></td> </tr> </table>	<input type="checkbox"/> Architectural/structural drawings	<input type="checkbox"/> Energy code compliance sheets	<input type="checkbox"/> Mechanical/plumbing drawings	<input type="checkbox"/> Plot plan locating all buildings relative to each other and to property lines	<input type="checkbox"/> Electrical drawings			
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<input type="checkbox"/> Mechanical/plumbing drawings	<input type="checkbox"/> Plot plan locating all buildings relative to each other and to property lines								
<input type="checkbox"/> Electrical drawings									
DBC Admin 133.2	<input type="checkbox"/> A complete 2015 IBC and 2016 DBC Code Analysis on the architectural plan that lists the following: <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; border: none;"><input type="checkbox"/> Scope of Work</td> <td style="width: 50%; border: none;"><input type="checkbox"/> IECC Compliance Method</td> </tr> <tr> <td style="border: none;"><input type="checkbox"/> Construction Type of Building</td> <td style="border: none;"><input type="checkbox"/> For Mixed Occupancy: Occupant load for each use</td> </tr> <tr> <td style="border: none;"><input type="checkbox"/> Occupancy Classification</td> <td style="border: none;"><input type="checkbox"/> Fire Alarm & Detection</td> </tr> <tr> <td style="border: none;"><input type="checkbox"/> Height of Building & Number of Stories</td> <td style="border: none;"><input type="checkbox"/> Gross Area in Sq. Ft. for Each Occupant</td> </tr> </table>	<input type="checkbox"/> Scope of Work	<input type="checkbox"/> IECC Compliance Method	<input type="checkbox"/> Construction Type of Building	<input type="checkbox"/> For Mixed Occupancy: Occupant load for each use	<input type="checkbox"/> Occupancy Classification	<input type="checkbox"/> Fire Alarm & Detection	<input type="checkbox"/> Height of Building & Number of Stories	<input type="checkbox"/> Gross Area in Sq. Ft. for Each Occupant
<input type="checkbox"/> Scope of Work	<input type="checkbox"/> IECC Compliance Method								
<input type="checkbox"/> Construction Type of Building	<input type="checkbox"/> For Mixed Occupancy: Occupant load for each use								
<input type="checkbox"/> Occupancy Classification	<input type="checkbox"/> Fire Alarm & Detection								
<input type="checkbox"/> Height of Building & Number of Stories	<input type="checkbox"/> Gross Area in Sq. Ft. for Each Occupant								
	<input type="checkbox"/> For SUDP: A Utility Site Plan showing the size, type, and location of water, storm sewer, and sanitary sewer lines								
DBC Admin 133.4	<input type="checkbox"/> Survey, signed, dated, and with the seal of a registered land surveyor for New Buildings and Additions (Boundary survey including legal description and location of utilities.)								
DBC Admin 133.2	<input type="checkbox"/> Project Specifications/Project Manual with architect and engineer seals, signatures & date of anyone of who helped with the design parameters								
DBC Admin 133.2	<input type="checkbox"/> Structural Engineering Calculations, including a summary of design parameters with engineer's seal, signature, and date; a Table of Contents; and page numbers on calculations (required when structural sheets are submitted)								
DBC Admin 133.2	<input type="checkbox"/> Soils Report, signed, sealed, and dated (see building code policy Admin 130.2A for reports older than 2 years)								
DBC Admin 138	<input type="checkbox"/> Statement of Valuation Form								
	<input type="checkbox"/> Asbestos Inspection Acknowledgement form to comply with state law (not required for new buildings)								
DRMC 10-301	<input type="checkbox"/> Green Roof Declaration Form (only required for buildings over, or becoming over, 25,000 square feet in gross floor area). This is available to download at www.denvergov.org/greenroofs .								
Additional items for restaurants, other food/ice	<input type="checkbox"/> Food and Beverage Menu, including all garnishes and desserts (or product list for marijuana facilities) <input type="checkbox"/> Equipment Specifications for all food service equipment that identify the specific make/model to be used <input type="checkbox"/> Floor Plan identifying the location, purpose, and size of kitchen equipment, food prep areas, and service areas <input type="checkbox"/> Health Plan Review Application (starts on page 5)								

Plans must be submitted separately by the applicant to the following, if applicable:

- | | |
|---|--------------|
| <input type="checkbox"/> Shoring & excavation – A separate log in submittal of shoring and excavation plans is required and a separate permit will be issued. | |
| <input type="checkbox"/> Landmark Commission | 720-865-2709 |
| <input type="checkbox"/> Zoning permit (if not applying with a building submittal) or project coordinator (PC) approval to log in | 720-865-3000 |
| <input type="checkbox"/> ROW Encroachment Permit, if a building encroachment into the ROW is proposed | 720-865-3003 |

*DBC Admin is the Administrative Section of the 2016 Denver Building and Fire Code available at www.denvergov.org/buildingcode.



Submittal Checklist for Tenant Finishes & Remodels

All documents must be original; copies will NOT be accepted.

Code References*	Items
	<input type="checkbox"/> Zoning permit (if required) or SDP approval to log in Or, for a simultaneous zoning and building code review... (not for SDP, landmark, design, or administrative reviews) <ul style="list-style-type: none"> <input type="checkbox"/> Signed request form for a simultaneous review <input type="checkbox"/> Zoning application and plans, including site plans, floor plans with mezzanines, elevations (if exterior improvements are proposed), and roof plans, as applicable. Find zoning applications at www.denvergov.org/commercialzoning.
DRMC 27-153	<input type="checkbox"/> Affordable Housing Fee Application <input type="checkbox"/> Plan Review Contact List
DBC Admin 133	<input type="checkbox"/> Building Address (must be provided on all pages of all plans and documents)
DBC Admin 133	<input type="checkbox"/> Construction drawings bearing the seal and valid electronic signature of the architect or engineer of record. <ul style="list-style-type: none"> <input type="checkbox"/> Architectural/structural drawings <input type="checkbox"/> Electrical drawings <input type="checkbox"/> Mechanical/plumbing drawings <input type="checkbox"/> Plot plan locating all buildings relative to each other and to property lines
DBC Admin 133.2	<input type="checkbox"/> A complete 2015 IBC and 2016 DBC Code Analysis on the architectural plan that lists the following: <ul style="list-style-type: none"> <input type="checkbox"/> Scope of Work <input type="checkbox"/> Construction Type of Building <input type="checkbox"/> Number of Stories <input type="checkbox"/> Gross Area in Sq. Ft. for Each Occupancy <input type="checkbox"/> Allowable Area for Each Occupancy / Mixed Occupancy <input type="checkbox"/> IECC Compliance Method <input type="checkbox"/> Occupancy Classification <input type="checkbox"/> Automatic Sprinkler Systems <input type="checkbox"/> Occupant Load for Each Use <input type="checkbox"/> Fire Alarm & Detection
	<input type="checkbox"/> For SUDP: A Utility Site Plan showing the size, type, and location of water, storm sewer, and sanitary sewer lines
DBC Admin 133.2	<input type="checkbox"/> Project Specifications/Project Manual including a cover, title page, and table of contents, and it must be signed, sealed, and dated.
DBC Admin 133	<input type="checkbox"/> Structural Calculations with a summary of design parameters for structural changes including live load changes. It must be signed, sealed, and dated with a table of contents and page numbers on calculations.
DBC Admin 138	<input type="checkbox"/> Statement of Valuation form <input type="checkbox"/> Asbestos Inspection Acknowledgement form to comply with state law
Additional items for restaurants, other food/ice	<input type="checkbox"/> Food and Beverage Menu, including all garnishes and desserts (or product list for marijuana facilities) <input type="checkbox"/> Equipment Specifications for all food service equipment that identify the specific make/model to be used <input type="checkbox"/> Floor Plan identifying the location, purpose, and size of kitchen equipment, food prep areas, and service areas <input type="checkbox"/> Health Plan Review Application (starts on page 5)

Plans must also be submitted separately by the applicant to the following, if applicable:

- Landmark Commission 720-865-2709
- Zoning permit (if not applying with a building submittal) or project coordinator (PC) approval to log in 720-865-3000

*DBC Admin is the Administrative Section of the 2016 Denver Building and Fire Code available at www.denvergov.org/buildingcode.



Date:

Project address and zip code:

Establishment Information	
Name of establishment:	Phone:
Email:	Cell:

Owner Information	
Individuals or corporate name:	Phone:
Email:	Cell:
Mailing address:	

Plan review comments will be sent to the email addresses listed below, so please write legibly and accurately.

Contact Information	
Name of primary contact :	Phone:
Company name:	Cell:
Email:	
Mailing address:	
Name of architect or engineer of record :	Phone:
Company name:	Cell:
Email:	
Mailing address:	
Name of contractor :	License #:
Company name:	Phone:
Email:	Cell:
Mailing address:	

Construction start date:

Date of planned opening:

- By submitting this application, supporting documentation, and required plans, I certify that I am the property owner or authorized representative, that all statements on this submittal are true and accurate, and I agree to comply with all applicable laws and regulations of the City and County of Denver.



Please fill out this application in its entirety. If referring to “see plans” anywhere on this form, please specify the location on the plans where the related information can be found. A notation of “existing” will not be accepted and could delay plan review and/or approval.

Type of Establishment (Check all that apply)

- | | | |
|--|---|--|
| <input type="checkbox"/> Animal Concept Facility | <input type="checkbox"/> Fast Food | <input type="checkbox"/> Marijuana-infused Product |
| <input type="checkbox"/> Bar | <input type="checkbox"/> Fish Market | <input type="checkbox"/> Market (Grocery) |
| <input type="checkbox"/> Catering Operation | <input type="checkbox"/> Full-service Restaurant | <input type="checkbox"/> Meat Market |
| <input type="checkbox"/> Coffee Shop | <input type="checkbox"/> Manufacturer with Retail Sales | <input type="checkbox"/> School Food Program |
| <input type="checkbox"/> Concession | <input type="checkbox"/> Marijuana Dispensary/Retailer | <input type="checkbox"/> Specialty Shop |
| <input type="checkbox"/> Convenience Store | | <input type="checkbox"/> Other: |
| <input type="checkbox"/> Deli | | |

Scope of Work (Check all that apply)

- | | | |
|---|---|--|
| <input type="checkbox"/> Addition of seating | <input type="checkbox"/> Pretreatment device | <input type="checkbox"/> Sump ejector |
| <input type="checkbox"/> Addition of equipment | <input type="checkbox"/> Property in floodplain | <input type="checkbox"/> Upsizing water line |
| <input type="checkbox"/> Change of use –
From: _____ To: _____ | <input type="checkbox"/> Sewer re-route | |

If not addressed by the options above, use the space below to provide a detailed project description:

Grease Interceptor (GI) Sizing

Before installing or replacing a GI, refer to Public Works’ GI sizing worksheet available at www.denvergov.org/SUDP.

Cooking Equipment	Quantity	Drainage Fixtures	Quantity
Stoves/griddles:	_____	3-comp or 2-comp sinks:	_____
Ovens:	_____	Pot sinks:	_____
Broilers:	_____	Mop sinks:	_____
Fryers:	_____	Other floor drains/sinks in the food prep area (not associated with a 3-comp/2-comp sink):	_____
Woks:	_____	Hand sinks:	_____
		Garbage disposals:	_____
		Dishwashers:	_____



FOOD OPERATION INFORMATION

Max. number of employees per shift: _____

Hours/days of operation	Restaurant seating capacity	Type of service (check all that apply)	Max. # of meals								
Sun.: ____ to ____ Mon.: ____ to ____ Tu.: ____ to ____ Wed.: ____ to ____ Th.: ____ to ____ Fri.: ____ to ____ Sat.: ____ to ____	# of indoor seats: _____ # of outdoor seats: _____ Total square feet of facility: _____	<input type="checkbox"/> On-site consumption <input type="checkbox"/> Off-site consumption <input type="checkbox"/> Catering <input type="checkbox"/> Single-use utensils <input type="checkbox"/> Multi-use utensils <input type="checkbox"/> Other: _____	<input type="checkbox"/> Breakfast _____ <input type="checkbox"/> Lunch _____ <input type="checkbox"/> Dinner _____ Total/day: _____ Max/hour: _____ % that are carry-out: _____								
For seasonal operations, check all that apply:											
<input type="checkbox"/> Jan	<input type="checkbox"/> Feb	<input type="checkbox"/> Mar	<input type="checkbox"/> Apr	<input type="checkbox"/> May	<input type="checkbox"/> Jun	<input type="checkbox"/> Jul	<input type="checkbox"/> Aug	<input type="checkbox"/> Sept	<input type="checkbox"/> Oct	<input type="checkbox"/> Nov	<input type="checkbox"/> Dec
Add additional information (if necessary):											

FOOD HANDLING PROCEDURES

	Yes	No
Will food be held cold? (e.g., refrigeration, ice baths, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
Will food be held hot? (e.g., steam tables)	<input type="checkbox"/>	<input type="checkbox"/>
Will fresh produce (including garnishes) be required for the menu?	<input type="checkbox"/>	<input type="checkbox"/>
Will food be cooled after cooking?	<input type="checkbox"/>	<input type="checkbox"/>
Will food be reheated after cooling?	<input type="checkbox"/>	<input type="checkbox"/>
Will food that is frozen need to be thawed?	<input type="checkbox"/>	<input type="checkbox"/>
Will proteins or vegetable foods be fully cooked from a raw state?	<input type="checkbox"/>	<input type="checkbox"/>
Will foods be prepared that will be sold to other establishments?	<input type="checkbox"/>	<input type="checkbox"/>
Will catering be conducted?	<input type="checkbox"/>	<input type="checkbox"/>
Will self-service foods (buffets, salad bars, etc.) be provided?	<input type="checkbox"/>	<input type="checkbox"/>
Will food items be sold in bulk to the public?	<input type="checkbox"/>	<input type="checkbox"/>
Will another facility, such as a commissary, be used to prepare food that is served here?	<input type="checkbox"/>	<input type="checkbox"/>

If applicable, how will you rapidly cool cooked food? Check all that apply:

<input type="checkbox"/> Refrigeration	<input type="checkbox"/> Shallow pans	<input type="checkbox"/> Other:
<input type="checkbox"/> Ice water bath	<input type="checkbox"/> Separating food into smaller portions	_____
<input type="checkbox"/> Adding ice as an ingredient		_____
<input type="checkbox"/> Rapid cooling equipment		_____



If applicable, how will you thaw frozen foods? Check all that apply:

- Refrigeration
- Under running water
- In a microwave
- As part of the cooking process
- Other: _____

If applicable, indicate which specialized processes* will take place in the facility. Check all that apply:

- Curing
- Acidification
- Live Molluscan shellfish
- Smoking
- Sprouting
- Curing
- Custom processing of animals
- Reduce oxygen packaging (includes vacuum packaging, sous vide, cook chill)

* For each specialized process, submit Standard Operating Procedures with this application.

MARIJUANA HANDLING PROCEDURES

All marijuana facilities must submit with this application a detailed product list of all products that can be consumed orally, including extracted oils, candies, beverages, supplements, tinctures, etc. Attached

	Yes	No
Will marijuana-infused products (MIPs) be manufactured, stored, or sold?	<input type="checkbox"/>	<input type="checkbox"/>
Will extractions be conducted onsite to produce infused edibles?	<input type="checkbox"/>	<input type="checkbox"/>
Will extracted oil be sold wholesale to other marijuana facilities?	<input type="checkbox"/>	<input type="checkbox"/>
Is trim from the facility (grinding, bagging, etc.) intended for use in any edible production?	<input type="checkbox"/>	<input type="checkbox"/>
Is commercial refrigeration** provided onsite?	<input type="checkbox"/>	<input type="checkbox"/>

Describe the tasks to occur in each extraction, processing, dishwashing, manufacturing, and packaging room:

** Commercial refrigeration is required onsite for any edible product needing time/temperature safety controls to limit the growth or formation of pathogenic microorganisms or toxins (“potentially hazardous”). If refrigeration is not provided, please submit either shelf-stability documentation from the Department of Public Health and Environment or a letter from the owner verifying that no potentially hazardous edibles will be provided onsite.



Complete the finish schedule in the table below to indicate interior finishes for ALL areas within the establishment.
Notations of "existing" will not be accepted.

ROOM FINISH SCHEDULE								
Room Name or Number	Floors		Wall Finishes				Ceiling	
	Finish Material	Type of Base	North	East	South	West	Material	Finish
<i>Example row: Kitchen</i>	<i>Quarry Tile</i>	<i>Quarry Tile</i>	<i>FRP</i>	<i>FRP</i>	<i>FRP</i>	<i>Stainless</i>	<i>Vinyl Acoustical Tile</i>	<i>Smooth</i>



Complete the table below OR attach an equipment schedule. **Notations of "existing" are not accepted.**

EQUIPMENT INSTALLATION LIST					Installation Method <i>(check all that apply)</i>				
ID # on plan	Equipment	Make/model	New (N) or Used (U)	Plumbing required (Y/N)	Floor-mount			Counter/table-mount	
					Casters	Legs: 6"	Sealed in place	Portable	Legs: 4"



PLUMBING INFORMATION

Indicate whether the following plumbing fixtures/equipment will be directly connected to the sewer or indirectly drained (e.g., floor sink or air gap). Notations of "existing" will not be accepted.

ID # on plans	# of Fixtures	Fixture or Equipment	Direct or Indirect Drainage

Are any of the following fixtures located onsite and equipped with hot water?

	Yes	No	# of Fixtures
Hose Bibbs	<input type="checkbox"/>	<input type="checkbox"/>	_____
Shower	<input type="checkbox"/>	<input type="checkbox"/>	_____
Clothes Washer	<input type="checkbox"/>	<input type="checkbox"/>	_____

Is a garbage disposal provided? Yes No

If yes, please indicate the location(s):

Complete the following table for each food preparation sink provided in the facility.

Food Prep Sinks				
ID # on plans	Length of drainboard	Dimensions of sink compartments (L x W x D in inches)		



Warewashing Information

Complete the following table for each *manual* warewashing sink. Warewashing sinks must be large enough to accommodate the largest equipment or utensils used.

Manual Warewashing Sinks						
ID # on plans	Length of soiled drainboard	Dimensions of sink compartment (L x W x D in inches)			Length of clean drainboard	Pre-rinse sprayer? (Y/N)

Soiled and clean drainboards for primary warewashing sinks must be at least 24". Drainboards for bar sinks must be at least 18". If these dimensions cannot be met, please detail what alternate equipment/methods will be used in place of traditional drainboards and include specification sheets with this application:

Complete the following table for each *mechanical* dish machine.

Mechanical Warewashing								
ID # on plans	Make	Model #	Heat/chemical sanitizing?	Drainboard length	Pre-rinse? (Y/N)	Utensil soak sink dimensions (L x W x D in inches)		

Booster Heater

If a booster heater is provided, complete the following table.

Make	Model #	kW/BTU rating	Distance from machine (in feet)

Water Heaters

How many water heaters service this facility? _____

For facilities with multiple water heaters, please list which heaters serve which plumbing fixtures:

Use the tables below to indicate the type of water heaters and heating systems in use.

Standard Tank Type Heater			
Make	Model #	kW/BTU rating	Recovery rate (GPH) @ 100°F rise

Heat Reclaim System		
Make	Model #	kW/BTU rating

Instantaneous/Tankless Systems				
Make	Model #	BTU rating	Flow rate (GPM) @ 80°F or 100°F rise	Storage tank capacity (gallons), if applicable

Notes for Instantaneous Water Heaters

If a dishwashing machine is to be installed on an instantaneous water heater system, a storage tank is required. The storage tank size must be at least 20% of the gallons per hour (GPH) demand of the dishwashing machine(s), with a minimum tank size of 20 gallons. The storage tank must be installed in the hot water supply line located between the heater(s) and the hot water distribution line. It must have a recirculation line and aquastat (water thermostat) to ensure that the water in the tank remains at the appropriate temperature (120° F - 140° F). The line must connect between the tank and the cold-water supply line to the heater(s).

High-temperature, heat-sanitizing dishwashing machines must have a separate booster heater. An instantaneous unit cannot be used as a booster heater.

Electric units will only be approved as a dedicated supply to hand sinks.



Statement of Valuation (Building Permits)

Be Advised: Valuation shall be based on the total replacement cost to the owner (including labor, profit, overhead, materials, equipment and installation). The provided valuation will be checked against current construction costs provided by the International Code Council, Engineering News Records or other means available to determine if the valuation is in line with current market costs.

Signed by _____ Date _____

Address of Work _____

Type of Work	Permit	Amount	Type of Work	Permit	Amount
Construction	COMMCON or RESCON		Oil Burner / A/C & Refrigeration	BoilerAC	
Retaining Wall	COMMCON		Steam / Water Htg / Cooling Tower	BoilerAC	
Demo / Prep Work	DEMO		Ventilating / Warm Air Heating	MECH	
Electrical	ELEC		Gas Piping (if done by H & V Contractor)	MECH	
Plumbing / Gas Piping (if done by plumbing contractor)	PLUMB		Shoring (if applicable)		
Green Roof (if applicable)	COMMCON		Green Roof Irrigation (if applicable)	PLUMB	

Subtotal \$ _____

Project Gross Square Footage _____

SEPARATE LOG-INS:

Fire Alarm (ELEC permit) \$ _____

Access Control (COMMCON permit) \$ _____

Fire Protection (FIRE permit) \$ _____

Grand Total \$ _____

NO REFUND WILL BE GIVEN FOR ANY PLAN REVIEW FEE COLLECTED BASED ON THE AMOUNTS SHOWN ABOVE.

Asbestos Inspection Acknowledgement

When renovating a property, the customer making a building permit application must disclose whether the property owner knows if the project has been inspected for asbestos-containing building materials. For more information about asbestos requirements and inspections, please contact the Colorado Department of Public Health and Environment at 303-692-3100 or cdphe.asbestos@state.co.us, and review the Asbestos - Renovation and Demolition handout available at www.colorado.gov/cdphe/asbestos.

Please check all that apply.

I do not know if an asbestos inspection has been conducted on the building materials that will be disturbed by this project. Colorado Regulation No. 8, Part B, requires that prior to renovation a facility must be inspected by a Colorado certified Asbestos Building Inspector to determine if abatement is required. Failure to have the inspection may result in an asbestos spill which puts building occupants and workers at risk. It may also be a violation of Colorado’s asbestos regulation and may initiate an enforcement action pursuant to 25-7-508, C.R.S.

An asbestos inspection has been conducted on the building materials that will be disturbed by this project on or about:

DATE

An asbestos inspection has not been conducted on the building materials that will be disturbed by this project. Colorado Regulation No. 8, Part B, requires that prior to renovation a facility must be inspected by a Colorado certified Asbestos Building Inspector to determine if abatement is required. Failure to have the inspection may result in an asbestos spill which puts building occupants and workers at risk. It may also be a violation of Colorado’s asbestos regulation and may initiate an enforcement action pursuant to 25-7-508, C.R.S.

Print Name

Property Address

Signature

Date

Project Log Number