

PHSKC – Projects Requiring Full Plumbing Plan Review

Last Updated 11/20/2025

A. ALL OCCUPANCIES 3 STORIES OR MORE

For the purposes of this section, a ‘story’ is a building level of any occupancy type on which plumbing fixtures will be installed. For example, if a project has two occupied floors with plumbing fixtures and the sanitary waste piping serving those two floors extends down to a third floor, that does not automatically trigger full Plan Review.

○ **Exceptions to Plan Review for Occupancies 3 Stories or More:**

- Tenant Improvement projects serving multiple floors with fewer than (20) fixtures per floor and connecting only to provided tenant connections. No modification of any shell/core plumbing system shall be permitted. The scope of work may not include any of the system types described in section B.
- The following building and project types of any size or height permitted under the International or Seattle Residential Code do not require Plan Review:
 1. Single Family homes, Duplexes, ADU’s, DADU’s
 2. Townhouses/Rowhouses
 3. R2 occupancy buildings consisting only of Live/Work units

Note: Townhouses and R2 buildings that share a common commercial retail space, indoor amenity space, parking garage, or similar common area and/or include any of the system or occupancy types listed in section B below shall require Plan Review for that portion of the project.

B. ALL OCCUPANCY OR SYSTEM TYPES LISTED BELOW – (REGARDLESS OF NUMBER OF FLOORS)

- Alternate Engineered Plumbing Systems (New or Altered):
 - Single-Stack Vent Systems (Ref ‘[Schedule A](#)’ for required P-20 documentation)
 - Systems requiring Positive Air Pressure Attenuators (P.A.P.A.)
 - Systems designed using Appendix C sizing methods
 - Siphonic Storm Drainage Systems
 - Vacuum DWV Systems
- Assisted Living/Retirement Facilities (Only “New Facilities” *)
 - ***See Definitions section below**
- Automotive Related (New or Altered) – Oil interceptor, Sand Interceptor, Sand/Oil Interceptor
- Breweries, Distilleries & Wineries – Production, Manufacturing, and packaging for on- or off-site sale
- Child or Adult Care Centers – All ages, Pre-School, Early Education Day Care, Adult Day Care
- Combination Waste and Vent systems (review required per UPC 910.2)
- Commercial Laundry (Public or Private)
- Commercial Kitchens (Only “New Kitchens” *) – Commissary Kitchens, Commercial Restaurants, Bars, Coffee Shops, and other non-mobile facilities preparing and serving food to the public. Alterations, additions, revisions, or change of restaurant menu or type (i.e. pizza to sushi or casual to fine dining) at an existing location or area is not considered a “New Kitchen” * (Ref ‘[Schedule A](#)’ for commercial food service design guidance).
 - **Exceptions to Commercial Kitchen Plan Review:**
 1. New establishments where only one gender neutral restroom is required per SBC Ch 29, the food establishment is primarily for drinking or dining, and the total occupant load including both employees and customers is 30 or less.
- **Note:** The above exception does not apply to establishments with more than (1) location.
- ***See Definitions section below**

- Controlled-Flow Roof Drainage
- Dental – Category 1 & 2 (per NFPA 99 Definition), including any facility with piped NO2 or O2
- Embalming or Aquamation Facility, Mortuary, Crematorium (Human or Animal) – New or Altered plumbing system(s) or Additional Fixtures
- Food and Beverage – Any manufacturing or industrial production of food or beverages intended for human consumption
- Fire Stations, Police Stations, Emergency Operations Centers, Emergency Response Facilities (Public or Private)
- Fuel Dispensing Facility – LPG
- Industrial Manufacturing/Process – Plating, Casting, Machining, Assembly Lines, etc.
- Interceptors (New, Replacement, or Structural Modification of Existing) – Grease, Sand, Oil, Solids
 - **Exceptions to Interceptor Plan Review:**
 1. Hydromechanical Grease Interceptors and/or Solids Interceptors installed in facilities that would otherwise be exempt from Plan Review (see Commercial Kitchen section above).
- Kidney Dialysis – New or Altered plumbing system(s) or Additional Fixtures
- Laboratories – Medical, Animal, Chemical, Pharmaceutical, Research, Education
- Large or Complex Systems – Plumbing or gas systems that would be difficult to review for Code compliance during a field inspection may require Plan Review at the discretion of PHSKC. Please inquire directly with PHSKC about any projects that may fall into this category to avoid potential construction delays.
 - **Examples of large or complex systems that may require plan review:**
 1. Projects with more than (20) fixtures or outlets (exc. IRC residential projects & kitchen remodels)
 2. Large Category 3 medical gas or dental gas systems
 3. Sanitary waste heat recovery systems (commercial)
 4. Unusual or uncommon processes or system configurations
- Marijuana-Processing Facilities (Only “New Facilities” *)
 - ***See Definitions section below**
- Medical Gas – Category 1 & 2 (per NFPA 99 Definition)
- Natural Gas Systems – All Medium-Pressure systems (above one PSIG) and any Low-Pressure system with supply piping larger than 1-1/2”
 - **Exceptions to Natural Gas System Plan Review:**
 1. Low and Medium Pressure (2psi or less) systems with (10) or fewer outlets installed in facilities that would otherwise be exempt from Plan Review.

Note: The above exception only applies to Medium-Pressure systems when the gas pressure regulator is located outdoors, the regulator relief vent is fully piped to the outdoors, or the regulator is installed in a continuously ventilated area and is equipped with a listed vent-limiting device.
- Parking Garage – New or Altered plumbing system(s) or Additional Fixtures (required per SPC 1018.0)
- Pet Business (w/full or part time boarding) – New or Altered plumbing system(s) or Additional Fixtures
- Planting Areas – Green Roof, Living Wall, or similar complex installations only
- Pollution Control Unit - w/Piped Water Supply (new or replacement installation)
- Repairs & Replacements (other than re-pipes) – Scope of Work totaling 3 or more continuous stories with plumbing fixtures (see explanatory note above in Section A).

Note: Substantial replacements of major piping systems within, or associated with, large (>10,000 SF), complex, or historical buildings may require Plan Review at the discretion of PHSKC to ensure compliance with current Codes. Please inquire directly with PHSKC about any projects that may fall into this category to avoid potential construction delays.

- Re-Pipes – Any full or substantial replacement of water or drainage piping systems within a building. (Reference ‘[Schedule A](#)’ for definition, policy statement, and required R-20 documentation)
 - **Exceptions to Re-Pipe Plan Review:**
 1. Single family homes, ADU’s, DADU’s, duplexes, and triplexes on a single lot.
 2. Re-pipes within single hotel, apartment, or condominium units that do not impact common piping serving other units.
- Schools (Public or Private) - Elementary, Jr. High School/Middle School, High School, Postsecondary
- Sewage/Storm Ejection, Lift Stations (New or Altered) – Commercial, internal to a building
 - **Exceptions to Sewage/Storm Ejection Plan Review:**
 1. Like-for-like component replacements (pumps, floats, panels, etc) with no change in operating capacity, voltage, connection type, impeller type, location, or other operational features.
- Tenant Improvements – Tenant Scope of Work totaling 3 or more continuous stories with plumbing fixtures (see explanatory note and exception above in Section A).
- Veterinary & Zoology – With overnight observation or living accommodations and/or piped anesthetic gas systems
- Water Reuse – Gray water, Rainwater Harvesting, Car Wash (Applies to any project or portion thereof connected to or supplied from a water reuse system. Separate drawing set and permit required)

Definitions:

“New Kitchen” – A new building constructed specifically to house a new commercial kitchen, commercial restaurant, or bar. Or an existing area or space that has never been occupied by a retail food establishment, that is converted to a non-mobile commercial kitchen, commercial restaurant, or bar.

“New Facility” – A new building or a new or existing area or space within an existing building that has never been occupied by the type of facility that is applying for a Permit.

Design guidance documents and compliance criteria are available for some of the occupancies listed above. See ‘[Schedule A](#)’ document linked [here](#) for more information.

To inquire about whether a specific project is required to go through Plan Review, please submit an email inquiry to: planreviewinfo@kingcounty.gov .

To inquire about the estimated review timeline for a project that has been submitted for review and not yet assigned to a reviewer, please submit an email inquiry to: planreviewstatus@kingcounty.gov.

Note: If your project has been assigned to a reviewer and you have already received review comments, please reach out directly to the Plan Reviewer assigned to your project for status updates.