

PHSKC – PROJECTS REQUIRING FULL PLUMBING PLAN REVIEW:

Updated 3/18/2024

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 (10) 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.
- Single Family homes and Townhouses/Rowhouses of any size or height that are separate independent structures do not require Plan Review.

Note: Townhouses that share a common commercial retail or indoor amenity space or parking garage do require Plan Review.

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 Care Centers – All ages, Pre-School, Early Education Daycare, Adult Daycare
 - 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, 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" *.
 - **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.
- Updated 3/18/24 → **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)
 - Embalming Facility – 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

- Fuel Dispensing Facility – LPG
- Heat Pump Water Heating Systems (Commercial) - Used for Central Domestic Hot Water Generation
 - **Exceptions to Heat Pump Water Heating System Plan Review:**
 1. Unitary heat pump storage water heaters (self-contained only – no split systems)
 - Note:** See Seattle Energy Code section C404 for additional design requirements not listed in the Seattle Plumbing Code.
- Industrial Manufacturing/Process – Plating, Casting, Machining, Assembly Lines, etc.
- Interceptors (New or Replacement) – Grease, Sand, Oil, Solids
 - **Exceptions to Interceptor Plan Review:**
 1. Hydromechanical Grease Interceptors and Solids Interceptors installed in facilities that are 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 (for example “Wet Labs”)
- 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 (10) fixtures or outlets.
 2. Large Category 3 medical gas or non-medical gas systems
 3. Sanitary waste heat recovery systems
 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 and/or systems 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
- Pet Boarding – New or Altered plumbing system(s) or Additional Fixtures
- Repairs & Replacements – 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.
- Schools (Public or Private) - Elementary, Jr. High School/Middle School, High School, Post Education
- 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, 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 – Projects with overnight pet boarding and/or piped medical gas systems
- Water Reuse – Gray water, Rainwater Harvesting, Car Wash, Living Wall, Green Roof

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.