Requirements for Tenant Spaces and Renovations

We are listing these items to enable you to provide us with the initial information necessary so that your review will not be delayed while waiting for additional information. If you take the time to verify the presence of this information it will enable us to provide a quicker, more effective review of your proposed plans.

- Login to <u>Build Henrico</u> to submit an online application. Permit fees and state levy fees are due upon application.
- Code used, including edition, should be included on the plans
- For Existing Buildings, the following forms are required. These can also be found in the Documents section of the online permit application:
 - Accessibility Certification
 - o Certification of Asbestos Inspection
 - Statement of Special Inspections Form to include the name of the company to perform the tests and a list of the inspections agreed upon as required for new construction
- The stamped approved Plan of Development or the Administrative approved plans for additions or exterior improvements. A site plan should be submitted when a Plan of Development or Administrative approval is not required. Please contact the County of Henrico Planning Department at (804) 501-4602 if you need further assistance regarding these plans.
- All tenant work or interior renovations in shopping centers, strip stores, office or office/warehouse buildings require a lease plan or key plan showing the locations of the space and space number. Please show the location of all fire rated construction and state the previous use of the space.
- Parking schedule, including locations of accessible spaces, showing calculations based on the County of Henrico code. Please contact the County of Henrico Planning Department at (804) 501-4602 if you need further assistance with the calculations.
- A complete set of architectural and structural drawings. These plans should include the following information:
 - Use group clarification and the proposed use for all areas of the building
 - Type of construction
 - Occupancy load for all areas of the building to be occupied
 - Structural design including stair details, door & window schedules, fire resistant rated assemblies, accessible bathroom layouts, safety glazing location and glass types
 - Sprinklered or not sprinklered

- A complete set of mechanical drawings including:
 - Fan and equipment schedules
 - Kitchen rangehood details
 - o Fire sprinkler design information
 - Fire standpipe locations
 - Supply and return duct layouts
- A complete set of plumbing drawings including:
 - Waste and vent riser diagrams
 - Storm water riser diagrams
 - o Drawings showing storm and sanitary sewer installation outside of building
 - Water supply and water distribution piping
 - o Backflow prevention and cross connection control devices
- A complete set of electrical drawings including:
 - Lighting and single line power drawings
 - Panel schedules
 - Power distribution details/risers
 - o Fire alarm device locations and sequence of operation
 - Exit sign locations

Restaurants or food service facilities require a food service permit, which may be obtained through the Health Department. Please contact the Health Department at (804) 501-4530 if you need further assistance regarding these plans.