

City of Gainesville’s Building Department
Checklist for Cooking Oil Storage Tank Systems

ALL SUBMITTALS FOR PERMITS MUST BE SUBMITTED
 THROUGH ePLAN REVIEW - PROJECTDOX.

This checklist is for the installation of cooking oil storage tank systems. All plans must include the following items and indicate compliance with the current edition of the Florida Fire Prevention Code 6th edition , Chapter 66, 66.19.7 Cooking Oil Storage Tank Systems in Commercial Kitchens.

GENERAL REQUIREMENTS:

<input type="checkbox"/>	Permit Application
<input type="checkbox"/>	All drawings must be clear, concise and drawn to scale. “Optional” details that are not used shall be marked void or crossed off. Square footage of different areas shall be on plans.
<input type="checkbox"/>	Designer’s name and contact information on document. If created by a licensed architect or engineer, the official digital signature and electronic seal shall be affixed.

TANK DETAILS:

<input type="checkbox"/>	Identify the materials of construction for each tank. (66.19.7.2.1 FFPC 6 th edition)
<input type="checkbox"/>	Identify the design standard for the tank. (66.19.7.2.2, FFPC 6 th edition)
<input type="checkbox"/>	Identify size and location of the normal vent. (66.19.7.2.3, FFPC 6 th edition)
<input type="checkbox"/>	Identify manner of emergency relief venting for the tank. Where emergency relief venting is in accordance with Chapter 66 of the FFPC 6 th edition 66.19.7.2.4, show ALL information used to calculate the size of the emergency pressure relief device. (66.19.7.2.4 FFPC 6 th edition)
<input type="checkbox"/>	Provide anchoring and/or foundation details for the tank. (66.19.7.3.2, FFPC 6 th edition)
<input type="checkbox"/>	Identify how overfilling of storage tanks will be prevented. (66.19.7.2.5, FFPC 6 th edition)
<input type="checkbox"/>	Identify methods and locations for tank heating. (66.19.7.3.1, FFPC 6 th edition)

SUBMITTAL DATA:

<input type="checkbox"/>	Provide Manufacturer’s Specifications for all equipment to be provided, including but not limited to: tanks, piping, valves, relief valves, control switches, tank heaters, hose connection points, and monitoring devices.
<input type="checkbox"/>	Where manufacturer’ data sheets identify multiple equipment, clearly indicate which model or models will be used.

FLOOR PLAN LAYOUT:

<input type="checkbox"/>	Show proposed location, size, and quantity of cooking oil storage tanks. Identify which tanks are for the storage of fresh cooking oil and which tanks are for the storage of waste cooking oil. Identify the type and location of any cooking appliances within 3 ft. and any open flame within 6 ft. of any cooking oil storage tank. (66.19.7.3. FFPC 6 th Edition)
<input type="checkbox"/>	Show proposed location and size of fresh cooking oil and waste cooking oil transfer lines and control valves. Identify the construction material of the piping on the plans.
<input type="checkbox"/>	Show the proposed locations for all fresh oil tank filling connections and waste oil tank collection connections

ADDITIONAL INFORMATION:

<input type="checkbox"/>	Identify how flow control will be provided in cooking oil transfer lines (66.19.7.5.3 FFPC 6 th edition)
<input type="checkbox"/>	Identify how pressure in oil transfer lines will be controlled to prevent over-pressurization. (66.19.7.5.4 FFPC 6 th edition)
<input type="checkbox"/>	Where cooking oil transfer lines are to be installed in plenum-rated spaces, provide details of the noncombustible raceway or plenum-rated covering to be provided. (66.19.7.5.5 FFPC 6 th edition)
<input type="checkbox"/>	A sign or marking that meets the requirements of NFPA 704, Standard System for the Identification of the Hazards of Materials for Emergency Response, or another approved system, shall be applied to each cooking oil storage tank in accordance with Chapter 21. Additional signage shall be applied to each tank identifying the contents of the tank as cooking oil, either fresh or waste. (66.19.7.4.1 FFPC 6 th edition)

Reference; Florida Fire Prevention Code 6th edition, Chapter 66, 66.19.7, Cooking Oil Storage Tank Systems in Commercial Kitchens