



Building Division
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Cooking Oil Storage Tank Checklist

This checklist is for the design, construction and installation of a cooking oil storage tank system. The submittal must include the following items and show compliance with the current edition of the Florida Building Code (FBC) and Florida Fire Prevention Code.

GENERAL REQUIREMENTS:

<input type="checkbox"/>	<p>PERMIT APPLICATION – Apply online at www.PermitGNV.com - Do not upload construction documents to PermitGNV. All construction documents must be submitted to ProjectDox for review, which you will receive access to <u>after</u> the permit application is applied for and paid.</p> <p>Note: All sub trade work will require separate permits. (Electrical, mechanical, plumbing, gas, etc.)</p>
<input type="checkbox"/>	<p>SUBMITTAL QUALITY –</p> <ul style="list-style-type: none"> • File names must clearly identify the content and/or be named with the sheet number and title. • All files must be clear & legible. “Optional” details must be marked off or voided, if not used. • All files must be orientated properly w/out requiring further rotation to read. • All files must have a 4" x 4" blank area at the top-right corner of the page reserved for City Seal. • Drawings must include owner's name & project address. • Drawings must be drawn to an approved scale or show the dimensions of all rooms/areas. • Drawings must be submitted as individual files. Min. drawing sheet size 11"x17" - No Max.
<input type="checkbox"/>	<p>DESIGNER OF RECORD - Designer’s name, signature, and license number (if applicable) must be shown on the drawings. If created by a licensed architect or engineer, the drawings and documents must be digitally signed as required by Florida Statute.</p>

SUBMITTAL REQUIREMENTS:

<input type="checkbox"/>	<p>Plans must show and clearly label all of the following:</p> <ul style="list-style-type: none"> • Symbol legend showing the meaning of all symbols used. • All rooms/areas clearly labeled with the dimensions shown. • Location, size, and quantity of cooking oil storage tanks. • Location and size of fresh cooking oil and waste cooking oil transfer lines and control valves. • Construction material of the piping on the plans identified. • Proposed locations for all fresh oil tank filling and waste oil tank collection connections • Anchoring and/or foundation details for the tank. • Materials of construction for each tank identified. • Design standard for the tank identified. • Size and location of the normal vent identified. • Manner of emergency relief venting for the tank identified. • How overfilling of storage tanks will be prevented. • Methods and locations for tank heating identified.
<input type="checkbox"/>	<p>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. - Where manufacturer’ data sheets identify multiple equipment, clearly indicate which model or models will be used.</p>
<input type="checkbox"/>	<p>Provide information pertaining to how flow control will be provided in cooking oil transfer lines, pressure in oil transfer lines will be controlled to prevent over-pressurization, and the signs or markings that meets the requirements of NFPA 704.</p>
<input type="checkbox"/>	<p>PLENUM-RATED SPACES ONLY - Provide details of the noncombustible raceway or plenum-rated covering to be provided.</p>