



Permit Reviews

Harnett County

Permit Number: EHFL2301-0002

Description: **Rudino's Pizza and Grinders**

Applied: **1/17/2023**

Approved:

Site Address: **1574 NC 24-87**

Issued:

Finalized:

City, State Zip Code: **CAMERON, NC 28326**

Status: **RECEIVED**

Applicant: **Liggett Doug**

Parent Permit:

Owner: **ELMWOOD HOLDINGS LLC**

Parent Project:

Contractor: **<NONE>**

Details:

LIST OF REVIEWS

SENT DATE	RETURNED DATE	DUE DATE	TYPE	CONTACT	STATUS	REMARKS
Review Group: ALL						
1/17/2023	1/18/2023	1/31/2023	FIRE MARSHAL	Leslie Jackson	DISAPPROVED	See Notes

Notes:

Hood Suppression System Plan Review Comments

- Exhaust Hood Suppression Plans - Fixed fire suppression plans need to be submitted for approval and permit issuance. The plans shall include appliance placement with dimensions, dimensions of the hood system, and specifications on the type of system being installed. The contact information for the installation contractor shall be included on the plans.
- Approved Plans on Site – All inspections of the Hood Suppression System will require that a stamped set of plans (with the Harnett County review stamp) be on site for review. The inspector has the right to disapprove the inspection if the Harnett County approved set of plans are not on location.
- Notification – The fixed fire suppression hood system shall be interconnected to the building’s fire alarm system where a fire alarm system is required or provided. If the building does not have a fire alarm system, an audio or visual indicator shall be installed to notify occupants that the hood system has activated.
- Device Specifications – Upon installation of the fixed fire suppression system, an acceptance test will be required that will be witnessed by the fire code official and mechanical inspector. The manual pull station shall be located 10’ to 20’ from the hood that it protects. The pull station height shall be 42” to 48” above the finished floor. All electrical and gas supplies under the hood shall shut down upon activation. The exhaust fan shall remain on after the system activation. The manual gas valve shall be labeled and located below the ceiling.
- Class K Extinguishers – A Class K extinguisher shall be required with cooking operations involving deep fat fryers. The Class K extinguisher shall be provided within a 30’ travel distance of commercial-type cooking equipment. Signage associated with the use of the Class K extinguisher shall be posted and visible.
- Labeling – If more than one hood system is present (with more than one manual pull station), each hood system shall be clearly labeled to its respective pull station.
- Inspections – A hood suppression test is witnessed by both the fire inspector and mechanical inspector. The fire inspector will require that the system be tripped via the manual pull station and by an in-line detector. All appliances under the hood system shall be powered on at the time of the test (including the lights under the hood). The exhaust fan shall remain on upon suppression system activation.

The equipment that is shown when added up is longer than the hood.

Building - Need to show a life safety plan, occupancy load

Patio - what size is patio, will it have gate and rails. will it be enclosed





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1/17/2023	1/20/2023	1/31/2023	HEALTH AND SANITATION	Cynthia Pierce	DISAPPROVED	See attached letter
Notes: See attached letter						
1/17/2023		1/31/2023	Commercial Building Review	Building Bucket		
Notes:						

