

FAST FACTS

Plans Review ensures compliance with the city's building codes, zoning rules, and other regulations.

Plans are reviewed within 10-14 working days of their receipt in the Building Inspections Office.

Applications for Plans Review must be submitted to:

Inspections Bureau

City of Knoxville
400 Main St., Rm 505
Knoxville, TN 37901

Plans Review Fees (due at submittal)

Based upon valuation of Project



City of Knoxville

Inspections Bureau

Mailing Address:
P.O. Box 1631
Knoxville, TN 37901-1631
865-215-2999 Office
865-215-2627 Fax
865-215-4520 Inspection Request line

Alterations

Commercial Buildings and Multi-Family Dwellings

What are the requirements for submitting plans for Plans Review?

Number of Copies

Submit three (3) complete sets of plans. In the C-7 zoning district, submit four (4) complete sets of plans. Plans must be signed and stamped by State of TN Licensed architect or engineer if the proposed alterations include structural work.

State-Owned and Educational Buildings

All state-owned and educational buildings are required to be reviewed by the State of TN. See Tennessee Code Annotated, Title 53, Chapter 25, amended, Public Chapter 875 Acts of 1982.

Food Service Buildings

Food service establishments require additional approval from the Knox County Health Department.

Drawings

Construction drawings must comply with applicable codes that are adopted by City Ordinances (see list). Drawings should include:

- Floor plan of each level showing partitions and exit location(s)
- Wall sections of exterior walls (from foundation through roof)
- Wall sections throughout structure (stairs, corridors, tenant separations, etc.)
- Details as required
- Door schedule
- Room finish
- Seating Arrangement (if applicable)
 - a. Aisles provided
- Parking (if re-designing lot or adding parking)
 - a. Provide H.C Van accessible space per the zoning ordinance
- Indicate number of employees, square footage of usable floor area, fixed seats, and number of patient beds. If apartments, number of apartments and # of bedrooms in each apartment.
- Electrical
 - a. Size of service at the main switch must be shown and the size of conduit feeding this service switch plus the size of the conductor and whether they are aluminum or copper

- Electrical (Continued)
 - b. If sub-panels are used, the size of the conductor and conduit must be shown and if more than three panels are listed in the building, there must be a panel schedule submitted with the drawing showing whether these panel boards have the main line lugs only or are supplied with a main switch.
 - c. Any outside lighting that is supplied from the main service from within the building must be shown with the size of feeder to same.
 - d. All swimming pools must comply with Article 680 and show the panel for the pool.
- Gas/Mechanical
 - a. All electrical or fuel burning equipment must be AGA approved or listed and installed in accordance with manufacturer's recommendations.
 - b. Isometric drawings for the mechanical room, mechanical equipment, location, piping, and sizing to all gas fixtures.
 - c. Isometric drawings on all electrical or fuel burning equipment, ventilating ducts, cooling and/or heating units with ducts, duct-less vents, vent hoods, make-up air units, cooling towers, cooling boxes, and location of walk-in freezers.
- Plumbing isometric drawing of D.W.V system and all water lines (where applicable)
 - a. Show all existing and future plumbing fixtures on architectural drawing
 - b. Show floor plan and dimensions of handicap bathrooms
 - c. Size and location of roof drains, storm leaders, and overflow drains
 - d. Size and detail of grease interceptors
 - e. Show size of storage tank for discharge of oil from elevator sump
- Fire Alarm Systems
 - a. Smoke and heat detectors
 - b. Manual Alarms
- Fire Protection (if applicable)
 - a. Automatic extinguishing systems
 - b. Standpipe
 - c. Sprinkler systems
- Type of Storage (if applicable)
 - a. Low hazards requirements
 - b. Ordinary hazards requirements
 - c. High hazards requirements
- Ventilating, heating, cooking and other service equipment (if applicable)