

Summary of Comments on 121328205_PAA review 01-26-17.pdf

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Author: dtitus Subject: Rectangle Date: 1/26/2017 12:41:00 PM
remove occupant load for reception area.

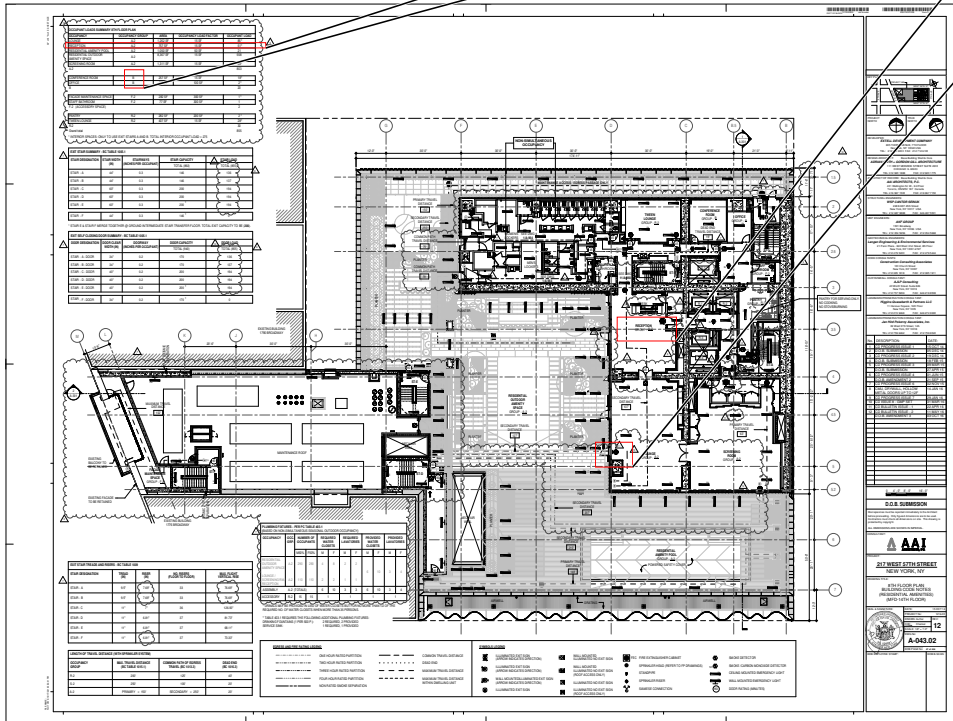
Author: dtitus Subject: Rectangle Date: 1/26/2017 12:26:11 PM
Accessory to residential use. Please indicate as R-2

Author: dtitus Subject: Rectangle Date: 1/26/2017 12:33:29 PM
Indicate as non-simultaneous occupancy.

Provide note: non-simultaneous to lounge and screening room.

Author: dtitus Subject: Rectangle Date: 1/26/2017 12:37:07 PM
Exit not permitted unless non-simultaneous reception, lounge and screening room becomes one PA with the outdoor area.

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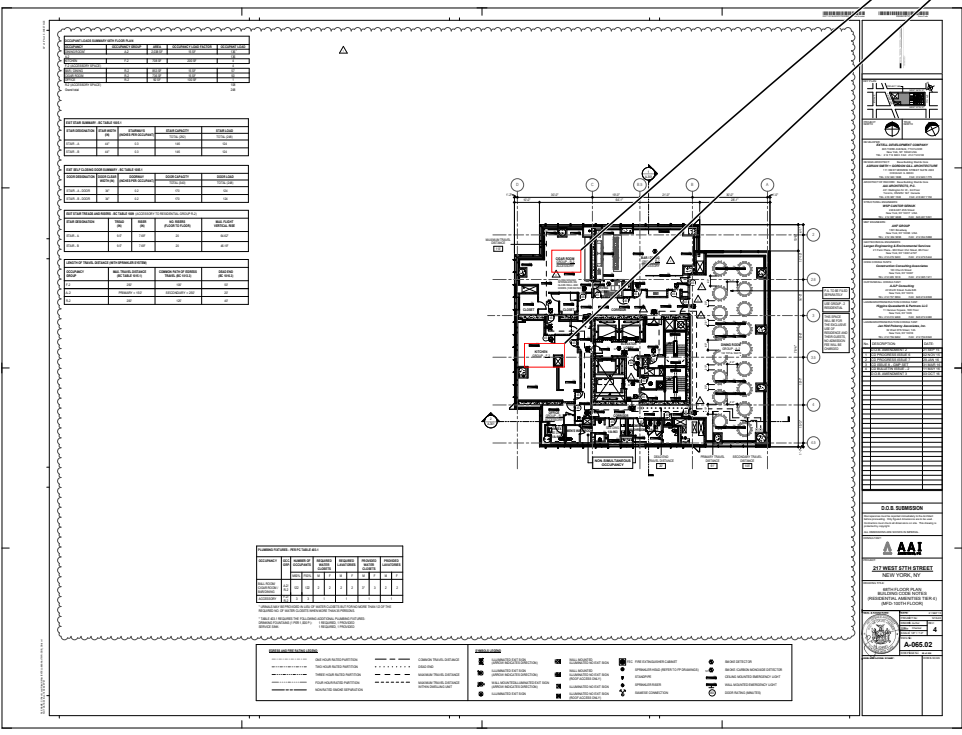
Author: dtitus Subject: Rectangle Date: 1/26/2017 12:50:11 PM
cigar room: Provide net area of space and number of persons to be accommodated based on 15 sq. ft./person as per Table BC 1004.1.1.

Author: dtitus Subject: Rectangle Date: 1/26/2017 12:52:09 PM
Commercial kitchens need not be separated from the restaurant seating areas that they serve as per Table 508.4.4, provided:
1. The cooking equipment is vented directly to the outdoors; and
3. Fire protection systems in accordance with the provisions of Section 903 and 904 are provided on the cooking facilities side of the curtain, or any opening between the kitchen and dining space, located within 24 inches (609 mm) of the curtain or opening, and spaced not more than 48 inches (1219 mm) on center if the opening is more than 60 inches (1524 mm) wide.

BC 903.2.11.9 Commercial cooking operations. An automatic sprinkler system shall not be installed in a commercial kitchen exhaust hood and duct system. Fire extinguishing systems shall be installed in commercial cooking systems in accordance with Section 904.11.

BC 904.2.1 Hood system suppression. Each required commercial kitchen exhaust hood and duct system required by the New York City Fire Code or the New York City Mechanical Code to have a Type I hood shall be protected with an approved automatic fire-extinguishing system installed in accordance with this code.

Kitchen shall also comply with MC 506, 507, and 508; PC 802.1.7 and 1003.3.1. Please verify on MH/PL plans.



Author: dtitus Subject: Rectangle Date: 1/26/2017 1:09:51 PM

Provide net area of space and number of persons to be accommodated based on (15) sq. ft./person as per table BC 1004.1.1. (roof acc. to all tenants) or provide note: private roof terrace acc. to penthouse unit.

Author: dtitus Subject: Rectangle Date: 1/26/2017 1:07:35 PM

2nd kitchen not permitted if proposed for penthouse.

Commercial kitchens need not be separated from the restaurant seating areas that they serve as per Table 508.4.4, provided:

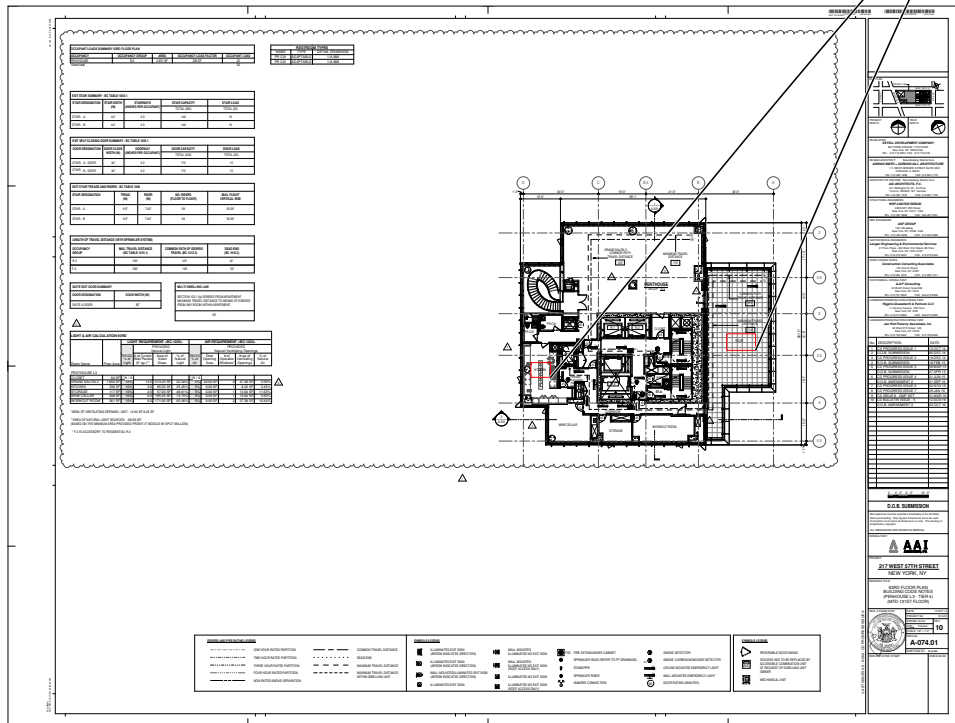
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3. Fire protection systems in accordance with the provisions of Section 903 and 904 are provided on the cooking facilities side of the curtain, or any opening between the kitchen and dining space, located within 24 inches (609 mm) of the curtain or opening, and spaced not more than 48 inches (1219 mm) on center if the opening is more than 60 inches (1524 mm) wide.

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