Toumship of Evesham

984 TUCKERTON ROAD, ROOM 204, MARLTON, NJ 08053 856-983-2914 ext. 4

REQUIRED FLOOR PLAN AND SEATING DIAGRAM

All commercial buildings/tenant spaces must have a floor plans and seating diagram posted. The floor plan must be reviewed by our office prior to installation and must include the following information:

- Seating diagram of each assembly area, room, or space requiring an occupant load sign. If you are obtaining this permit in conjunction with new tenant permit, this may be part of the tenant plans.
- Original signature, date and seal of a design professional, architect or engineer registered in the State of New Jersey where applicable.
- Assembly areas using multiple configurations, such as hotel ballrooms or school gymnasiums, may have different seating diagrams/occupant loads for each use. The configuration resulting in the largest number must be submitted.
- Plans must be dimensioned and drawn to scale, 1/8 inch = 1 foot, or larger.
- The proposed occupant load, and how it was calculated.
- Rest room locations and number of water closets serving the assembly area.
- Actual shape and dimensions of the assembly area(s).
- Actual or intended use(s) for each assembly area. If multiple configurations are anticipated, show the one resulting in the highest occupant load. If there are folding partitions, then there should be a number provided for when the partition is open and another for when it is closed.
- Location and sizes of stages, dance floors, non-fixed seating, fixed seating, booths, tables and chairs as well as other fixture(s) such as pool tables, bars and pews. Show the length of booths and pews.
- Location and clear width (in inches) of each exit door, aisle, corridor, and stairway leading from the assembly area and along the means of egress to the exit discharge.
- Location of all "EXIT" signs.
- Exit doors direction of swing and type of hardware.
- Indicate if the building is fully sprinklered and if a fire alarm is present.

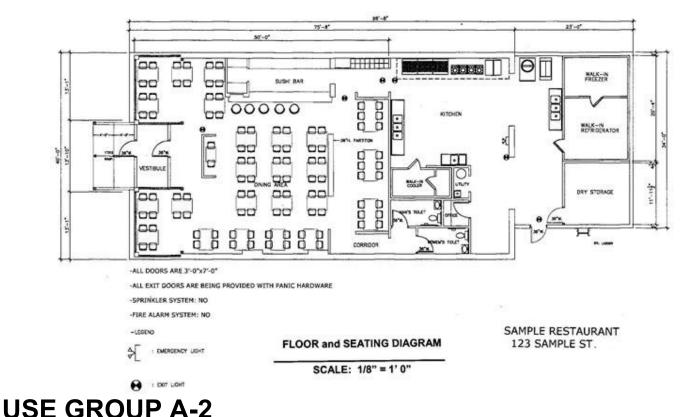
Floor plan and seating diagram must be posted along with the occupant load, live load, and construction use group at Final Inspection as per NJAC 5:23-3.5 and corresponding International Building Code (IBC), NJ Edition.

Floor plan and Seating Diagram must be a minimum of 8.5" x 14" and may not be removed.

For restaurants: A separate cookline equipment diagram is also required. Please submit this diagram for review by our office prior to posting. This diagram must be posted near the kitchen cookline and may not be removed once posted.

<u>IMPORTANT NOTICE TO APPPLICANT</u>: The following is an example designed to assist you with providing a floor plan and seating diagram. A copy of this example <u>will not be accepted</u> as a substitute for your required floor plan.

MAXIMUM OCCUPANCY



(RESTAURANT ASSEMBLY LESS THAN 50 PERSONS) # MAX. OCCUPANTS (SEATING AREA) # MAX. OCCUPANTS (KITCHEN & OTHER AREAS) # LIVE LOAD PER IBC NJ 2018 TABLE 1004.5