

**COUNTY OF CHARLEVOIX**

**DEPARTMENT OF BUILDING**

301 State Street Suite #5

Charlevoix, Michigan 49720

Office Phone: (231) 547-7236 Fax: (231) 547-7250

**FIRE PROTECTION SYSTEMS PLAN REVIEW APPLICATION**

**PERMITS NOT FULLY COMPLETED WILL BE RETURNED TO SENDER**

TAX I.D. INFORMATION CALL: (231) 547-7230 or WEB-SITE

Web Site: www.charlevoixcounty.org

<b>JOB SITE LOCATION</b>	NUMBER & STREET <b>15-0</b>	<b>JOB INFORMATION</b>																													
	TAX I.D. NUMBER _____ MUNICIPALITY/TOWNSHIP _____	<input type="checkbox"/> RESIDENTIAL	<input type="checkbox"/> NEW																												
		<input type="checkbox"/> COMMERCIAL	<input type="checkbox"/> REMODEL																												
<b>OWNER INFORMATION</b>																															
NAME		Plans Required:  Two sets of plans are required																													
MAILING ADDRESS																															
CITY, STATE ZIP CODE																															
( )	( )																														
TELEPHONE NUMBER	FAX NUMBER																														
<b>CONTRACTOR IDENTIFICATION (LICENSED CONTRACTOR ONLY)</b>																															
NAME		LICENSE NUMBER																													
MAILING ADDRESS		EXPIRATION DATE																													
CITY, STATE, ZIP CODE		TAX I.D. NUMBER																													
( )	( )	MESC NUMBER																													
TELEPHONE NUMBER	FAX NUMBER	WORKERS COMP CARRIER																													
CONTRACTOR SIGNATURE		REASON FOR EXEMPTION																													
DATE		CONTRACTOR LICENSE NUMBER																													
<b>PLAN REVIEW SCHEDULE</b>																															
1. <b>Sprinkler Systems</b> a. The fee is based on the total number of sprinklers:																															
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:25%;">NUMBER OF SPRINKLERS</th> <th style="width:25%;">PIPE SCHEDULE SYSTEMS</th> <th style="width:25%;">HYDRAULICALLY CALCULATED SYSTEMS</th> <th style="width:25%;"></th> </tr> </thead> <tbody> <tr> <td style="text-align:center;">1 TO 20</td> <td style="text-align:center;">\$185.00</td> <td style="text-align:center;">\$200.00</td> <td></td> </tr> <tr> <td style="text-align:center;">21 TO 100</td> <td style="text-align:center;">\$200.00</td> <td style="text-align:center;">\$400.00</td> <td></td> </tr> <tr> <td style="text-align:center;">101 TO 200</td> <td style="text-align:center;">\$240.00</td> <td style="text-align:center;">\$550.00</td> <td></td> </tr> <tr> <td style="text-align:center;">201 TO 300</td> <td style="text-align:center;">\$275.00</td> <td style="text-align:center;">\$650.00</td> <td></td> </tr> <tr> <td style="text-align:center;">301 TO 500</td> <td style="text-align:center;">\$420.00</td> <td style="text-align:center;">\$850.00</td> <td></td> </tr> <tr> <td style="text-align:center;">Over 500</td> <td style="text-align:center;">\$420.00 plus .50¢ for each sprinkler over 500</td> <td style="text-align:center;">\$850.00 plus .95¢ for each sprinkler over 500</td> <td></td> </tr> </tbody> </table>				NUMBER OF SPRINKLERS	PIPE SCHEDULE SYSTEMS	HYDRAULICALLY CALCULATED SYSTEMS		1 TO 20	\$185.00	\$200.00		21 TO 100	\$200.00	\$400.00		101 TO 200	\$240.00	\$550.00		201 TO 300	\$275.00	\$650.00		301 TO 500	\$420.00	\$850.00		Over 500	\$420.00 plus .50¢ for each sprinkler over 500	\$850.00 plus .95¢ for each sprinkler over 500	
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2. <b>Fire Pumps</b> a. Each pump system \$200																															
3. <b>Restaurant Wet or Dry Chemical System</b> a. Restaurant system \$200.00 flat rate per hood system. b. Each additional system or hood reviewed at the same time and at the same building, add \$100.00.																															
4. <b>Restaurant Mechanical Hood and Duct Systems</b> a. Flat rate of \$200.00 per hood. b. Each additional hood system reviewed at the same time and at the same building, add \$75.00																															
5. <b>Foam, Carbon Dioxide, Halon and Clean-agent extinguishing systems.</b> a. \$200.00 per system, each additional system \$100.00.																															
6. <b>Automatic Water Mist System.</b> a. \$200.00 per system, each additional system \$100.00.																															
<b>FEE TOTAL:</b> _____																															