



CITY OF PUYALLUP
Development & Permitting Services
333 S. Meridian, Puyallup, WA 98371
(253) 864-4165
www.cityofpuyallup.org

Permit No:
PRCTI20251049

COMMERCIAL - TENANT IMPROVEMENT/REMODEL

Puyallup, WA

Job Address	Address: 401 15TH AVE SE, PUYALLUP, WA 98372 Parcel # 9810000014	ISSUED December 12, 2025
Owner MULTICARE HEALTH SYSTEM 14400 METCALF AVE OVERLAND PARK, KS 66223-2989		
Applicant Perkins&Will 1301 5th Ave Seattle, WA 98101 (206) 939-4911 daniel.zebron@perkinswill.com		
Contractor ABBOTT CONSTRUCTION 3408 1ST AVENUE SOUTH SEATTLE, WA 98134 matthew.mckeeby@abbottconstruction.com WA L&I #:		
Plumbing Contractor MACDONALD MILLER SERVICE INC. 7707 DETROIT AVE SW SEATTLE, WA 98106 WA L&I #:		
Description of Work Phase 2 of a Tenant Improvement on Level 1 of the Good Samaritan Hospital Campus that will expand the existing Nutrition Department in order to support the future Patient Care Tower expansion (WA DOH Certificate of Need 1980). Project is being reviewed by WA DOH under CRS# 61682265. Due to hospital requirements for continuous operation, this project is planned for construction in multiple phases in order to maintain Food Service and Dining operations for the hospital. Phase 2 will create new tray makeup, cooking, and office spaces to serve multiple departments. Scope also includes new infrastructure needed to support this added capacity. - MULTICARE GOOD SAMARITAN HOSPITAL KITCHEN PHASE 2		
Permit Types	Commercial - Tenant Improvement/Remodel	
Expiration Date: June 10, 2026		
Total ESU's		
REQUESTING REQUIRED INSPECTIONS A list of required inspections can be found on the permitting portal. Log in to your portal account, click on my items, and expand My Building Permit application, My Engineering Permit application, or My Fire Permit application depending on your permit type. Then locate your permit number and click on "request inspection". This will pull up a list of inspection types associated with your permit. Click on the desired inspection type and then click Next Step to begin the inspection request process.		

Building Components:

Quantity	Units	Description
4200	SQ FT	Business
7	QTY	SDC - Commercial/Industrial Plumbing Fixtures (water)
31	QTY	SDC - Commercial/Industrial Plumbing

		Fixtures (sewer)
4	QTY	Exhaust Hood, With Make Up Air - Commercial
25	DIFFUSERS	Mechanical Ducts
1	QTY	Mechanical Repair, Alteration, or Addition
1	QTY	Miscellaneous Mechanical Appliances/Equipment
4	OUTLETS	Gas Piping (Plumbing)
1	QTY	Grease Trap or Interceptor
24	QTY	Plumbing Fixtures
Total Value of Work:		\$0.00

Standard Conditions:

1. * Final approval by the Building Official is required prior to use or occupancy.* Work shall not proceed until the inspector has approved the stages of construction.* Surface storm water shall be diverted from the building site and shall not drain onto adjacent properties.* I hereby acknowledge that I have read this Permit/Application, that the information given is correct; that I am the owner or the duly authorized agent of the owner; that plans submitted herewith are in compliance with all applicable city, county and state laws and that all construction will proceed in accordance with said laws. This permit shall expire if work is not commenced with 180 days or if the work is suspended for a period of 180 days. Permits expire two years from issuance. * By leaving the contractor information section blank, I hereby certify further that contractors (general or subcontractors) will not be hired to perform any work in association with this permit. I also certify that if I do choose to hire a contractor (general or subcontractor) I will only hire those contractors that are licensed by the State of Washington. If you are a property owner, contractor or permittee and you are paying for someone to perform the work, they must have a valid contractor registration and the person(s) installing plumbing inside a structure must meet the plumbing certification requirements. If you have any questions regarding these regulations, you may contact the Washington State Department of Labor and Industries or you can find more information on-line at: <http://www.lni.wa.gov/TradesLicensing/Contractors/HireCon/default.asp>

2. • Comply with 2021 IFC and 2021 IBC
- L&I Final required prior to Fire Final
- Exit lighting test required contractor to provide light meter
- Emergency radio test required comply with IFC section 510. Fire final approval upon completed test results
- A separate permit may be required if fire alarm or sprinkler system is altered
- RTU'S will be required to be tested for shut down.
- Fire extinguishers required per code
- Existing buildings will need to contact central pierce fire & rescue and update the key in the Knox box
- All above items to be completed prior to fire final. Fire final required before building final

Schedule your inspection online through the City of Puyallup online permit system. This is a request for inspection only. A date and time will be selected by Inspector depending on availability. Email prior to inspection for date and time. Fire Inspections are Monday – Thursday there will be no inspections on Fridays.

David Drake 253-864-4171 ddrake@puyallupwa.gov

3. No garbage disposals shall be installed in any commercial kitchen areas. (PMC 14.06)

Any plumbing fixtures that will introduce/process/transmit any FOG (fat, oil, and grease) shall be connected to the new proposed grease interceptor.

4. All fixtures, equipment, and drain lines located in a facility's food preparation and cleanup areas, which are sources of FOG, shall be connected to a GI. Dishwashers or other fixtures discharging emulsifying agents, such as detergents, should be located such that their potential to adversely impact the GI operation is minimized. The following types of equipment or fixtures have been identified as potential sources of FOG and shall be connected to a GI: pre-rinse and/or pre-wash sinks or sinks in dishwashing

areas; two- or three-compartment sinks; wok stoves; self-cleaning stove ventilation/exhaust hood; kitchen floor drains; floor drains; floor sinks; mop sinks; food prep sinks; and hand sinks. The city requires that all drain lines have permanently fixed screens with maximum one-fourth-inch openings to prevent the pass through of larger solids into the GI and/or wastewater collection system. Commercial food service discharges are prohibited from the use of food grinders or garbage disposals.

Permit is valid 180 days from date of issuance. Permit validity is subject to all adhering to all applicable codes, ordinances and standards, and conditions of this permit.

Conditions

The items listed in the table below are outstanding conditions that need to be resolved prior to occupancy and/or final inspection.

Condition Category	Condition	Department	Condition Status

I certify that I am the owner of this property or the owner's authorized agent, including an appropriately licensed contractor. I have read and examined this application and furnished true and correct information. I will comply with all provisions of law and ordinances governing this type of construction work, whether specific herein or not. By submitting this application, I give the jurisdiction permission to enter the property to perform inspections. The granting of this permit does not presume or give authority to violate or cancel the provisions of any other state or local law regulating construction or the performance of construction. I understand that failure to comply with the above may result in revocation of the permit.

Applicant:
Perkins&Will