



COMcheck Software Version 4.0.0 Interior Lighting Compliance Certificate

Section 1: Project Information

Energy Code: **2009 IECC**
 Project Title: Taco Bell - New Construction
 Project Type: New Construction

Construction Site:
 US Route 220
 Bedford, PA

Owner/Agent:
 TN

Designer/Contractor:
 Brian Chandler
 1431 Greenway Drive
 Suite 150
 Irving, TX 75038
 972.870.1288
 bchandler@idstudio4.com

Section 2: Interior Lighting and Power Calculation

A Area Category	B Floor Area (ft ²)	C Allowed Watts / ft ²	D Allowed Watts (B x C)
Fast Food (Dining: Cafeteria/Fast Food)	2527	1.4	3538
Total Allowed Watts =			3538

Section 3: Interior Lighting Fixture Schedule

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Fast Food (Dining: Cafeteria/Fast Food 2527 sq.ft.)				
LED 1: Type E/EM1: LED 2x4 Troffer: LED Panel 33W:	1	15	30	450
LED 3: Type E2/EM2: LED 2x2 Troffer: LED Linear 15W:	1	7	15	105
LED 4: Type L1: LED Recessed Down Light: LED PAR 10W:	1	43	10.5	451.5
LED 5: Type R: LED Pendant: LED A Lamp 11W:	1	12	11	132
Total Proposed Watts =				1139

Section 4: Requirements Checklist

Interior Lighting PASSES: Design 68% better than code.

Lighting Wattage:

1. Total proposed watts must be less than or equal to total allowed watts.

Allowed Watts	Proposed Watts	Complies
3538	1139	YES

Controls, Switching, and Wiring:

2. Daylight zones under skylights more than 15 feet from the perimeter have lighting controls separate from daylight zones adjacent to vertical fenestration.
3. Daylight zones have individual lighting controls independent from that of the general area lighting.

Exceptions:

- Contiguous daylight zones spanning no more than two orientations are allowed to be controlled by a single controlling device.
- Daylight spaces enclosed by walls or ceiling height partitions and containing two or fewer light fixtures are not required to have a separate switch for general area lighting.

4. Independent controls for each space (switch/occupancy sensor).

Exceptions:

- Areas designated as security or emergency areas that must be continuously illuminated.
- Lighting in stairways or corridors that are elements of the means of egress.
5. Master switch at entry to hotel/motel guest room.
6. Individual dwelling units separately metered.
7. Medical task lighting or art/history display lighting claimed to be exempt from compliance has a control device independent of the control of the nonexempt lighting.
8. Each space required to have a manual control also allows for reducing the connected lighting load by at least 50 percent by either controlling all luminaires, dual switching of alternate rows of luminaires, alternate luminaires, or alternate lamps, switching the middle lamp luminaires independently of other lamps, or switching each luminaire or each lamp.

Exceptions:

- Only one luminaire in space.
- An occupant-sensing device controls the area.
- The area is a corridor, storeroom, restroom, public lobby or sleeping unit.
- Areas that use less than 0.6 Watts/sq.ft.
9. Automatic lighting shutoff control in buildings larger than 5,000 sq.ft.

Exceptions:

- Sleeping units, patient care areas; and spaces where automatic shutoff would endanger safety or security.
10. Photocell/astronomical time switch on exterior lights.

Exceptions:

- Lighting intended for 24 hour use.
11. Tandem wired one-lamp and three-lamp ballasted luminaires (No single-lamp ballasts).

Exceptions:

- Electronic high-frequency ballasts; Luminaires on emergency circuits or with no available pair.

Section 5: Compliance Statement

Compliance Statement: The proposed lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 2009 IECC requirements in COMcheck Version 4.0.0 and to comply with the mandatory requirements in the Requirements Checklist.

JAYIER MORANTE
Name - Title


Signature

7/30/15
Date



COMcheck Software Version 4.0.0

Exterior Lighting Compliance Certificate

Section 1: Project Information

Energy Code: **2009 IECC**
 Project Title: Taco Bell - New Construction
 Project Type: New Construction
 Exterior Lighting Zone: 2 (Neighborhood business district)

Construction Site:
 US Route 220
 Bedford, PA

Owner/Agent:
 TN

Designer/Contractor:
 Brian Chandler
 1431 Greenway Drive
 Suite 150
 Irving, TX 75038
 972.870.1288
 bchandler@idstudio4.com

Section 2: Exterior Lighting Area/Surface Power Calculation

A Exterior Area/Surface	B Quantity	C Allowed Watts / Unit	D Tradable Wattage	E Allowed Watts (B x C)	F Proposed Watts
Parking area	28208 ft2	0.06	Yes	1692	2188
Driveway	10027 ft2	0.06	Yes	602	564
Total Tradable Watts* =				2294	2752
Total Allowed Watts =				2294	
Total Allowed Supplemental Watts** =				600	

* Wattage tradeoffs are only allowed between tradable areas/surfaces.

** A supplemental allowance equal to 600 watts may be applied toward compliance of both non-tradable and tradable areas/surfaces.

Section 3: Exterior Lighting Fixture Schedule

A Fixture ID : Description / Lamp / Wattage Per Lamp / Ballast	B Lamps/ Fixture	C # of Fixtures	D Fixture Watt.	E (C X D)
Parking area (28208 ft2): Tradable Wattage				
LED 1 copy 2: Type C: LED Pole Light: LED Roadway-Parking Unit 220W:	2	4	520	2080
LED 4: Type TB: LED Wall Sconce: LED PAR 18W:	2	3	36	108
Driveway (10027 ft2): Tradable Wattage				
LED 1 copy 1: Type A: LED Pole Light: LED Roadway-Parking Unit 220W:	1	1	210	210
LED 1 copy 2: Type B: LED Pole Light: LED Roadway-Parking Unit 220W:	1	1	210	210
LED 4 copy 1: Type TB: LED Wall Sconce: LED PAR 18W:	2	4	36	144
Total Tradable Proposed Watts =				2752

Section 4: Requirements Checklist

Lighting Wattage:

1. Within each non-tradable area/surface, total proposed watts must be less than or equal to total allowed watts. Across all tradable areas/surfaces, total proposed watts must be less than or equal to total allowed watts.

Compliance: Passes using supplemental allowance watts.

Controls, Switching, and Wiring:

- 2. All exemption claims are associated with fixtures that have a control device independent of the control of the nonexempt lighting.
- 3. Lighting not designated for dusk-to-dawn operation is controlled by either a photosensor (with time switch), or an astronomical time switch.
- 4. Lighting designated for dusk-to-dawn operation is controlled by an astronomical time switch or photosensor.
- 5. All time switches are capable of retaining programming and the time setting during loss of power for a period of at least 10 hours.

Exterior Lighting Efficacy:

- 6. All exterior building grounds luminaires that operate at greater than 100W have minimum efficacy of 60 lumen/watt.

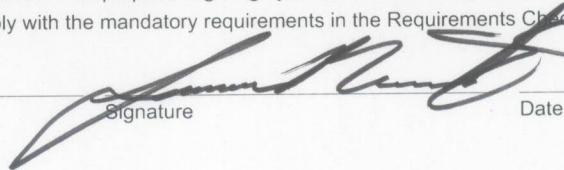
Exceptions:

- Lighting that has been claimed as exempt and is identified as such in Section 3 table above.
- Lighting that is specifically designated as required by a health or life safety statute, ordinance, or regulation.
- Emergency lighting that is automatically off during normal building operation.
- Lighting that is controlled by motion sensor.

Section 5: Compliance Statement

Compliance Statement: The proposed exterior lighting design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed lighting system has been designed to meet the 2009 IECC requirements in COMcheck Version 4.0.0 and to comply with the mandatory requirements in the Requirements Checklist.

JAYIER MORANTE
Name - Title


Signature

7/30/15
Date



COMcheck Software Version 4.0.0

Mechanical Compliance Certificate

Section 1: Project Information

Energy Code: **2009 IECC**
Project Title: Taco Bell - New Construction
Project Type: New Construction

Construction Site:
US Route 220
Bedford, PA

Owner/Agent:
TN

Designer/Contractor:
Brian Chandler
1431 Greenway Drive
Suite 150
Irving, TX 75038
972.870.1288
bchandler@idstudio4.com

Section 2: General Information

Building Location (for weather data): Bedford, Pennsylvania
Climate Zone: 5a

Section 3: Mechanical Systems List

Quantity System Type & Description

- | | |
|---|---|
| 1 | RTU-1 (Dininig) (Single Zone) :
Heating: 1 each - Central Furnace, Gas, Capacity = 200 kBtu/h
Proposed Efficiency = 80.00% Et, Required Efficiency = 80.00% Et
Cooling: 1 each - Single Package DX Unit, Capacity = 103 kBtu/h, Air-Cooled Condenser, Air Economizer
Proposed Efficiency = 13.00 EER, Required Efficiency = 11.00 EER |
| 1 | RTU-2 (Kitchen) (Single Zone) :
Heating: 1 each - Central Furnace, Gas, Capacity = 250 kBtu/h
Proposed Efficiency = 80.00% Ec, Required Efficiency = 80.00% Ec
Cooling: 1 each - Single Package DX Unit, Capacity = 175 kBtu/h, Air-Cooled Condenser, Air Economizer
Proposed Efficiency = 12.00 EER, Required Efficiency = 10.80 EER |
| 1 | WH-1:
Gas Storage Water Heater, Capacity: 60 gallons, Input Rating: 120 Btu/h
Proposed Efficiency: 98.50 % Et, Required Efficiency: 80.00 % Et |

Section 4: Requirements Checklist

Requirements Specific To: RTU-1 (Dininig) :

- 1. Equipment minimum efficiency: Central Furnace (Gas): 80.00 % Et (or 78% AFUE)
- 2. Equipment minimum efficiency: Single Package Unit: 11.00 EER
- 3. Integrated economizer is required for this location and system.
- 4. Cooling system provides a means to relieve excess outdoor air during economizer operation.
- 5. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation
- 6. Hot gas bypass limited to 50% of total cooling capacity

Requirements Specific To: RTU-2 (Kitchen) :

- 1. Equipment minimum efficiency: Central Furnace (Gas): 80.00 % Ec
- 2. Equipment minimum efficiency: Single Package Unit: 10.80 EER
- 3. Integrated economizer is required for this location and system.
- 4. Cooling system provides a means to relieve excess outdoor air during economizer operation.
- 5. Hot gas bypass prohibited unless system has multiple steps of unloading or continuous capacity modulation

6. Hot gas bypass limited to 50% of total cooling capacity

Requirements Specific To: WH-1 :

1. Water heating equipment meets minimum efficiency requirements: Gas Storage Water Heater efficiency: 80.00 % Et (164 SL, kBtu/h)
2. First 8 ft of outlet piping is insulated
3. Hot water storage temperature controls that allow setpoint of 90°F for non-dwelling units and 110°F for dwelling units.
4. Heat traps provided on inlet and outlet of storage tanks


Generic Requirements: Must be met by all systems to which the requirement is applicable:

1. Plant equipment and system capacity no greater than needed to meet loads
Exception(s):
- Standby equipment automatically off when primary system is operating
 - Multiple units controlled to sequence operation as a function of load
2. Minimum one temperature control device per system
3. Minimum one humidity control device per installed humidification/dehumidification system
4. Load calculations per ASHRAE/ACCA Standard 183.
5. Automatic Controls: Setback to 55°F (heat) and 85°F (cool); 7-day clock, 2-hour occupant override, 10-hour backup
Exception(s):
- Continuously operating zones
6. Outside-air source for ventilation; system capable of reducing OSA to required minimum
7. R-5 supply and return air duct insulation in unconditioned spaces
R-8 supply and return air duct insulation outside the building
R-8 insulation between ducts and the building exterior when ducts are part of a building assembly
Exception(s):
- Ducts located within equipment
 - Ducts with interior and exterior temperature difference not exceeding 15°F.
8. Mechanical fasteners and sealants used to connect ducts and air distribution equipment
9. Ducts sealed - longitudinal seams on rigid ducts; transverse seams on all ducts; UL 181A or 181B tapes and mastics
10. Hot water pipe insulation: 1.5 in. for pipes <=1.5 in. and 2 in. for pipes >1.5 in.
Chilled water/refrigerant/brine pipe insulation: 1.5 in. for pipes <=1.5 in. and 1.5 in. for pipes >1.5 in.
Steam pipe insulation: 1.5 in. for pipes <=1.5 in. and 3 in. for pipes >1.5 in.
Exception(s):
- Piping within HVAC equipment.
 - Fluid temperatures between 55 and 105°F.
 - Fluid not heated or cooled with renewable energy.
 - Piping within room fan-coil (with AHRI440 rating) and unit ventilators (with AHRI840 rating).
 - Runouts <4 ft in length.
11. Operation and maintenance manual provided to building owner
12. Thermostatic controls have 5°F deadband
Exception(s):
- Thermostats requiring manual changeover between heating and cooling
 - Special occupancy or special applications where wide temperature ranges are not acceptable and are approved by the authority having jurisdiction.
13. Balancing devices provided in accordance with IMC 603.17
14. Demand control ventilation (DCV) present for high design occupancy areas (>40 person/1000 ft² in spaces >500 ft²) and served by systems with any one of 1) an air-side economizer, 2) automatic modulating control of the outdoor air damper, or 3) a design outdoor airflow greater than 3000 cfm.
Exception(s):
- Systems with heat recovery.
 - Multiple-zone systems without DDC of individual zones communicating with a central control panel.
 - Systems with a design outdoor airflow less than 1200 cfm.
 - Spaces where the supply airflow rate minus any makeup or outgoing transfer air requirement is less than 1200 cfm.
15. Motorized, automatic shutoff dampers required on exhaust and outdoor air supply openings
Exception(s):
- Gravity dampers acceptable in buildings <3 stories
16. Automatic controls for freeze protection systems present
17. Exhaust air heat recovery included for systems 5,000 cfm or greater with more than 70% outside air fraction or specifically exempted
Exception(s):

- Hazardous exhaust systems, commercial kitchen and clothes dryer exhaust systems that the International Mechanical Code prohibits the use of energy recovery systems.
- Systems serving spaces that are heated and not cooled to less than 60°F.
- Where more than 60 percent of the outdoor heating energy is provided from site-recovered or site solar energy.
- Heating systems in climates with less than 3600 HDD.
- Cooling systems in climates with a 1 percent cooling design wet-bulb temperature less than 64°F.
- Systems requiring dehumidification that employ energy recovery in series with the cooling coil.
- Laboratory fume hood exhaust systems that have either a variable air volume system capable of reducing exhaust and makeup air volume to 50 percent or less of design values or, a separate make up air supply meeting the following makeup air requirements:
 - a) at least 75 percent of exhaust flow rate,
 - b) heated to no more than 2°F below room setpoint temperature,
 - c) cooled to no lower than 3°F above room setpoint temperature,
 - d) no humidification added,
 - e) no simultaneous heating and cooling.

Section 5: Compliance Statement

Compliance Statement: The proposed mechanical design represented in this document is consistent with the building plans, specifications and other calculations submitted with this permit application. The proposed mechanical systems have been designed to meet the 2009 IECC requirements in COMcheck Version 4.0.0 and to comply with the mandatory requirements in the Requirements Checklist.

CARLOS MANDUJANO
 
 07/30/15
 Name - Title Signature Date

Section 6: Post Construction Compliance Statement

- HVAC record drawings of the actual installation, system capacities, calibration information, and performance data for each equipment provided to the owner.
- HVAC O&M documents for all mechanical equipment and system provided to the owner by the mechanical contractor.
- Written HVAC balancing and operations report provided to the owner.

The above post construction requirements have been completed.

 Principal Mechanical Designer-Name Signature Date