GUARDIAN GAS SOLUTIONS LLC

Florida Restaurant Gas Piping

Owner’s Planning Checklist

Restaurant / project _____

City / county _____

Project address / suite _____

Fuel

☐ Natural gas ☐ Propane ☐ To confirm

Seven steps before opening

☐ **1. Identify the reviewers.**	Confirm permits, code editions, and whether DBPR plan review applies.
☐ **2. Gather appliance specs.**	Record models, fuel type, nameplate BTU/hr, and inlet pressure.
☐ **3. Verify supply.**	Confirm utility or propane supplier capacity and existing connected loads.
☐ **4. Review the piping plan.**	Have your gas contractor document routing, sizing, and shutoffs.
☐ **5. Coordinate the cookline.**	Review hood coverage, makeup air, and suppression fuel shutoff.
☐ **6. Schedule tests.**	Keep piping accessible until the inspector releases it for cover.
☐ **7. Collect final approvals.**	File final records and review emergency procedures.

Appliance schedule

Include existing equipment that will stay connected and mark future equipment separately.

Appliance / location	Manufacturer / model	Fuel	Input (BTU/hr)	Inlet pressure

Total connected input (BTU/hr) _____

Permit numbers / inspection dates / follow-up

_____

_____

_____

Confirm project requirements with the local building and fire officials and your licensed gas contractor.

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Read the online guide **GoGuardianGas.com** **info@GoGuardianGas.com**